

# WEDDING MENU



**Passed** Price is per dozen. Minimum order 4 dozen each. Or choose 3 at \$13.95 per person. Includes one hour service.

**Strawberry Crostini** \$40

Toasted French bread crostini topped with chèvre, dressed with strawberries, balsamic and fresh mint V

**Vegetable Summer Rolls** \$40

Shiitake mushrooms, carrot, bean sprouts, lettuce, mint, and cilantro, wrapped in fresh rice sheets and served chilled with sesame soy dipping sauce V+ GF DF

**Caprese Crostini** \$40

Toasted French bread crostini, grape tomatoes, pearls of mozzarella cheese, fresh basil, drizzled with a balsamic reduction V

**Pulled Pork Corn Cups** \$40

Slow roasted barbeque pulled pork nestled in a corn tortilla shell finished with a cilantro crème fraîche GF

**Chicken Yakitori** \$40

Marinated dark meat chicken, lightly seasoned with sea salt and Sansho pepper and grilled to perfection GF DF

**Traditional Tomato Bruschetta** \$50

Toasted baguette with a traditional mix of tomatoes, capers, shallots, herbs V

**Zesty Meatballs** \$50

Beef and pork mixed with chili paste, served with agrodolce DF

**Ahi Tuna Poke** \$50

Ahi tuna mixed with minced scallion and avocado in a sesame ginger dressing. Served bite size on a fried wonton crisp and finished with a drop of Sriracha DF

**Mini Crab Cakes** \$50

Crab mixed into light crab cakes, pan seared and served with remoulade sauce

**Honey Soy Prawns** \$50

Tiger prawns in a sweet and spicy marinade, grilled and served with a warm coconut peanut sauce DF GF

**Chilled Tri-Tip Crostini** \$50

Pepper seared tri-tip chilled and sliced thin, on a French bread crostini, topped with pickled red onion, roasted tomato, and a horseradish crema

**Displays** SMALL serves 50 | LARGE serves 100

**Garden Vegetable Crudités** \$110 | \$215

A variety of fresh vegetables artfully arranged, served with spicy house ranch dressing GF V

**Classic Cheese Display** \$125 | \$245

A wonderful selection of cheeses, served with fruit and a variety of crackers V

**Fruit Platter** \$145 | \$275

A wonderful selection of fresh fruit, hand sliced and artfully arranged V+ GF DF

**Roasted Red Pepper Hummus**

\$155 | \$295

Roasted red pepper hummus paired with fresh cut vegetables and warm pita bread V

**Traditional Antipasti Display** \$155 | \$295

Italian meats and cheeses accompanied by a selection of marinated vegetables, olives, cherry peppers and peperoncinis DF

**Artichoke Dip** \$185 | \$355

Artichoke hearts and three cheese baked and served with French baguette slices V

**Gourmet Meat & Cheese Display**

\$195 | \$375

A mixture of cured, smoked, aged meats sliced and paired with a variety of cheese. Accompanied by pickled vegetables and house made condiments, served with house crostini V

**Baked Brie En Croûte** \$245 | \$475

Brie cheese cut and layered with huckleberry coulis, wrapped in puff pastry dough baked to perfection accompanied with warm French bread V

**French Express** \$245 | \$485

Crunchy French bread, Brie cheese, smoked Gouda, extra sharp cheddar, fresh grapes, apples, and strawberries V

**Smoked Salmon Display** \$250 | \$485

Smoked salmon complete with pickled red onions, herbed cream cheese, lemon wedges, capers, and assorted crackers

Choose two entrées, two sides and one salad option. Add a third entree for half the price listed.

## Signature Entrées

- choose two-

### Leg of Lamb

slow roasted served with tzatziki and harissa sauce

GF DF

\$25\*

### Pork Loin

applewood smoked and slow roasted  
brushed with a maple orange glaze

GF DF

\$12

### Pacific Halibut

baked filet topped with huckleberry chutney

GF DF

\$25

### Grilled Chicken

marinated in teriyaki and topped with hibachi glaze

GF DF

\$12

### Sockeye Salmon

baked filet topped with beurre blanc sauce

GF

or blackened served with a roasted red pepper cream sauce

GF

\$18

### Roasted Chicken

sage and cremini infused chicken jus

GF DF

\$12

### Beef Tenderloin

grilled filets topped with a shiitake mushroom demi-glace

GF DF

\$18

### Manicotti

Stuffed with wild mushrooms and herb ricotta and baked  
with a roasted tomato sauce

V

\$10

### Prime Rib

applewood smoked and slow roasted  
served with au jus and horseradish sauce

GF DF

\$18\*

### Eggplant Parmesan

breaded, pan fried then topped with a zesty marinara sauce  
and mozzarella cheese

V

\$10

### Tri-Tip

rubbed with a Monterey seasoning and grilled  
topped with a caramelized onion jam

GF DF

\$15

### Baked Tofu

marinated in tamari and citrus then sprinkled lightly with  
toasted coriander and cumin then topped with a vegan  
mushroom jus

V+ GF

\$10

### Flank Steak

marinated in teriyaki and grilled  
topped with sautéed cremini mushrooms

GF DF

\$15

\*Ask about our other Chef attended carving station options. 40 person minimum.

Buffet: all wedding buffets include coffee and tea service. Prices are quoted per person. 20 person minimum. Includes a service time of 1 hour.

Do you have any questions? Please contact our group specialists at 208.263.9555 x2820 or email groupsales@schweitzer.com

DF = dairy free. GF = gluten free. V = vegetarian. V+ = vegan. Prices and menus subject to change. Additional fees may apply if contracted within 14 days of scheduled event.

An 19% service charge, 1% SMCA fee and State sales tax will be added to all applicable charges Schweitzer Mountain Resort

## Salads

- choose one-

### Harvest Salad

baby arugula, roasted butternut squash, chevre, candied walnut, Honey vinaigrette

V GF  
\$5

### Chilean Quinoa Salad

grapefruit supreme, cherry tomato, roasted sweet corn, black bean, red pepper, green onion, citrus vinaigrette

V+ GF  
\$5

### Moroccan Chick Pea Salad

chick pea, date, preserved Meyer lemon, red onion, pine nut, lemon saffron vinaigrette spiced with toasted cumin and coriander

V+ GF  
\$5

### Orzo Salad

pearled Israeli couscous, red grapes, ciliegine mozzarella, toasted almond, onion, red pepper, basil, balsamic glaze drizzle

V  
\$5

### Roasted Beet Salad

red beet, spring mix, chevre, candied pecan, mint, red wine vinaigrette

V GF  
\$5

### Mediterranean Pasta Salad

artichoke heart, Kalamata olive, red onion, roasted red pepper, feta and Parmesan, rotini

V  
\$3

### Tabbouleh Salad

bulgar wheat, tomato, cucumber, red onion, lemon, olive oil, mint, parsley

V+  
\$3

### Spinach and Berry Salad

baby spinach with mixed seasonal berries, toasted pumpkin seeds, red onions, Gorgonzola, balsamic vinaigrette

V GF  
\$3

### Asian Crunch

mixed greens, chow mein noodles, cucumber, carrot, onion, sesame-ginger vinaigrette

V+  
\$2

### Caesar Salad

romaine, Parmesan, crouton, tossed in Caesar dressing

\$2

### Green Salad

mixed greens, carrot, cucumber, grape tomato

V+ GF  
\$2

## Sides

- choose two-

### Grilled Asparagus

V+ GF  
\$5

### Garlic Green Beans

V GF  
\$3

### Scalloped Potatoes

V GF  
\$5

### Traditional Rice Pilaf

GF DF  
\$3

### Roasted Fingerling Potatoes

V+ GF  
\$5

### Baked Potatoes

butter, sour cream, chives

V+ GF  
\$3

### Roasted Seasonal Vegetables

V+ GF  
\$3

### Roasted Rosemary Potatoes

V+ GF  
\$3

## Desserts

add a dessert to any buffet for \$5 per person

### Strawberry Short Cake

with fresh whipped cream

### Flourless Chocolate Torte

rich and decadent with chocolate ganache

GF

### Baked Apple Crisp

with fresh whipped cream

### Lemon Lavender Cake

white cake with a lemon lavender glaze

### Brownies with vanilla ice cream

or add huckleberry ice cream for \$1 per person

### Cupcakes \$3.50 per person

white or chocolate cake with vanilla or chocolate icing

Buffet: all buffets include coffee and tea service. Prices are quoted per person. 20 person minimum. Includes a service time of 1 hour.

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Looking to enhance your occasion? Add a carving station to your buffet.

All items serve 50 people and are served with fresh rustic breads, appropriate condiments, and sauces designed to enhance your reception.

## Bourbon Mustard Roast Pork Loin

\$425

## Rosemary Roasted Turkey Breast

\$425

## Honey Roasted Ham

\$425

## Roasted Leg of Lamb

\$525

## Slow Roasted Prime Rib cooked medium rare

\$750

## The Alpine

Pulled pork served with Kaiser rolls, coleslaw and BBQ sauce plus your choice of two barbeque side dishes and a dessert

DF

\$24.95

## The Cross Country

Our famous apple-wood smoked chicken and our tender dry-rubbed pork ribs served with house BBQ sauce, plus your choice of two barbeque sides and a dessert

GF DF

\$29.95

## The Downhill

Maple glazed wild salmon and our famous apple-wood smoked chicken served with your choice of two barbeque side dishes and a dessert

GF DF

\$33.95

## The Twilight

Slow smoked dry-rubbed prime rib cooked to perfection and paired with blackened wild salmon in a roasted pepper cream sauce accompanied by roasted shallot Au Jus plus your choice of two barbeque side dishes and a dessert

GF

\$44.95

## Barbeque Side Dishes

Brown sugar baked beans

Honey corn bread

Coleslaw

Classic potato salad

Green salad with house dressings

Baked macaroni and cheese

Grilled corn on the cob

Classic Caesar salad

Smoked red potato

## Desserts

Strawberry short cake  
with fresh whipped cream

Baked apple crisp  
with fresh whipped cream

Brownies with vanilla ice cream  
or add huckleberry ice cream  
for \$1 per person

All lunch stations include iced tea or lemonade. Prices are quoted per person with a service time of 1 hour. 20 person minimum.

## Garden Lunch

The ultimate salad bar! Spring mix, romaine, tomatoes, onion, carrot, mushroom, cucumber, peperoncini, artichoke hearts, sunflower seeds, hard boiled egg, bacon, croutons, cottage cheese, blue cheese crumbles, ranch dressing, house vinaigrette, fruit salad, and multi grain rolls

\$13.95

## The Club Platter

The classic turkey club served quartered on assorted breads with smoked bacon, lettuce, tomato and mayonnaise, served with potato chips, potato salad and house made brownies

\$14.95

## Foccacia Deli Tray

Genoa, cappicola, hard salami, ham and provolone cheese served with peperoncini's, sliced tomatoes, red onion, lettuce, dijonaise, house foccacia, pasta salad and assorted cookies

\$15.95

## Classic Deli

Sliced turkey, roast beef, ham and pastrami, cheddar and Swiss cheese, assorted rolls and condiments served with chips or potato salad and house made brownies

\$14.95

## BBQ Pulled Pork

Slow cooked pulled pork, basted in our house made BBQ sauce served with Kaiser rolls, cheddar cheese, potato salad, coleslaw, and house made brownies

\$15.95

## Grilled Cheeseburgers

Served with assorted cheeses, toppings and condiments as well as toasted buns.  
Can substitute or add black bean burgers for \$1 per person (entire party)

\$13.95

## Ala Carte Lunch Sections

The following items may be added ala carte to your menu for an additional charge

### Soup and Salad with Assorted Rolls

\$10

### Homemade Soup

Clam Chowder, Tomato Bisque, Chicken Noodle, Beef & Barley, Minestrone, or Butternut Squash

\$6

### Seasonal Fresh Fruit

Assorted fresh fruit cut and arranged beautifully

\$4

### Fresh Baked Items

Cookies, Brownies or Muffins

\$3

### Potato Chips

Tim's, Doritos or Lays products

\$2 Charged based on consumption

### Assorted Bottled Soft Drinks, Juice and Water

\$3 Charged based on consumption

## Boxed Lunches

Boxed lunches come with choice of sandwich, cookie, bag of chips, condiments and 20oz bottled water.

Pick up time prearranged with our fulfillment staff. 20 person minimum per sandwich choice.

\$15.95

### Turkey Club

Smoked turkey, crisp bacon, sprouts, tomato, provolone cheese  
served on multi-grain bread

### Piggy Back

Virginia baked ham, Swiss cheese, topped with lettuce tomato and onion, served on a stadium roll

### Italian

Ham, capicola, salami, provolone cheese, topped with lettuce, tomato, onion,  
peperoncini and finished with Italian vinaigrette, served on a focaccia deli roll

### Garden Choice

Provolone, Swiss, red pepper, lettuce, sprouts, tomato, onion,  
cucumber, and Dijon mayonnaise, served on multi-grain bread

## Snacks & Break-time

### Game Break

Chips and salsa, popcorn, peanuts, pretzels,  
jelly beans, pitchers of soda

\$8.95

### Healthy Afternoon

Vegetable crudités and hummus, juice, granola bars,  
apples, bananas, oatmeal raisin cookies

\$9.95

### Salty & Sweet

M+M'S, brownie bites, salted nuts, pretzels,  
chocolate covered espresso beans, banana chips, crackers

\$10.95

### Gourmand

Crunchy French bread, grapes, apples, Brie cheese,  
extra sharp cheddar, almonds, smoked Gouda

\$12.95

All breakfast stations include coffee, tea and orange juice service. Prices are quoted per person with a service time of 1 hour. 20 person minimum.

## Continental Breakfast Buffet

Fresh seasonal fruit, vanilla yogurt, house granola,  
house made muffins and pastries  
\$12.95

## Pancake Breakfast

Homemade buttermilk pancakes served with syrup,  
your choice of ham steak, sausage link or smoked bacon,  
plus fresh fruit and home fries  
\$12.95

## The Traditional Breakfast

Scrambled eggs, choice of ham steak, sausage link, or smoked bacon,  
plus home fries, assorted breakfast pastries  
\$13.95

## Western Frittata

Ham, red and green bell peppers, onions, cheddar cheese,  
served with home fries, fresh fruit, house made muffins, breakfast pastries  
\$13.95

## The Classic Benedict Breakfast

Ham on a toasted English muffin with poached eggs topped with Hollandaise sauce,  
served with home fries, fresh fruit, assorted breakfast pastries  
\$15.95

## Additional Breakfast Items

The following items may be added ala carte to your breakfast menu for an additional charge

Cold Cereal and Milk  
\$3.95

Assorted seasonal fresh fruit  
cut and arranged beautifully  
\$3.95

Scrambled Eggs  
\$3.95

Oatmeal with all the fixings  
including brown sugar, chocolate chips,  
craisins, almonds, milk  
\$4.95

Granola and Yogurt  
\$4.95

Bagels with Cream Cheese  
\$4.95

Assorted House Made Muffins  
\$4.95

Choice of  
Ham, Smoked Bacon or Sausage Links  
\$4.95

Biscuits & Gravy  
\$5.95

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All brunch stations include coffee, tea and orange juice service. Prices are quoted per person with a service time of 1 hour. 40 person minimum.

## Early Bird

Eggs Benedict

Biscuits and gravy

Home fries

Fresh fruit

Bacon

Assorted fresh baked pastries

Your choice of green salad with house dressings or Caesar salad

\$22.95

## Late Riser

Slow roasted prime rib carving station

Scrambled eggs

Bacon

Home fries

Smoked salmon display

French toast

Fresh fruit

Your choice of green salad with house dressings or Caesar salad

\$30.95

## Whites

### Idaho Favorites

		Bottle	Case
Sawtooth Pinot Gris	ID	\$25	\$275
Sawtooth Riesling	ID	\$25	\$275
Sawtooth Chardonnay	ID	\$25	\$275
Colter's Creek Riesling	ID	\$30	\$330
Pend d'Orielle Chardonnay	ID	\$31	\$350
Pend d'Orielle Pinot Gris	ID	\$31	\$350

### Chardonnay

		Bottle	Case
Columbia Crest Grand Estate	WA	\$22	\$240
J. Lohr "Riverstone"	CA	\$22	\$240
Chateau Ste Michelle	WA	\$25	\$275
Mercer Brothers	WA	\$28	\$315
Three Otters	OR	\$30	\$315
Sea Sun	CA	\$35	\$160 (6pk)
La Crema	CA	\$37	\$400

### Riesling

		Bottle	Case
La Vieille Ferme Blanc	FRA	\$20	\$220
J. Lohr	CA	\$22	\$240
Chateau Ste Michelle "Saint M"	GER	\$25	\$275

### Sauvignon Blanc

		Bottle	Case
Bogle	CA	\$22	\$245
Columbia Crest H3	WA	\$25	\$275
Villa Maria	NZ	\$25	\$275
Napa Valley Cellars	CA	\$27	\$305
Chateau Ste Michelle	WA	\$28	\$310
Emmolo	NZ	\$35	\$205 (6pk)

### Pinot Gris/Grigio

		Bottle	Case
Columbia Crest Grand Estate	WA	\$22	\$240
Acrobat	OR	\$25	\$275
Wine by Joe	OR	\$26	\$280
Maso Canali	ITALY	\$32	\$350

### Sparkling

		Bottle	Case
Flama D'Or Cava	SPAIN	\$22	\$240
A to Z Bubbles Rosé	OR	\$24	\$325 (15/case)
Domaine Ste Michelle Brut	WA	\$24	\$260
Domaine Ste Michelle Brut Rosé	WA	\$24	\$260
Korbel Brut Rosé	CA	\$24	\$325 (15/case)
Fili Prosecco Extra Dry	ITALY	\$24	\$275
Gruet Blanc de Blanc	NM	\$28	\$315
Gruet Rosé	NM	\$30	\$315
Mumm Napa Brut Prestige	CA	\$35	\$385
Veuve Yellow Label Brut	FRA	\$100	\$1,100
Veuve Rosé Brut	FRA	\$120	\$1,300

## Reds

### Idaho Favorites

		Bottle	Case
Colter's Creek Syrah	ID	\$25	\$275
Pend d'Orielle Bistro Rouge CMS	ID	\$32	\$350
Pend d'Orielle Cabernet Sauvignon	ID	\$36	\$396
Pend d'Orielle Cabernet Franc	ID	\$36	\$396
Colter's Creek "Koos Koos Kia"	ID	\$45	\$525

### Cabernet Sauvignon

		Bottle	Case
Jones of Washington	WA	\$26	\$285
Aquinas	CA	\$30	\$315
J. Lohr "Seven Oaks"	CA	\$32	\$350
Canoe Ridge "The Expedition"	WA	\$32	\$350
Bonanza	CA	\$35	\$170 (6pk)
Chateau Ste Michelle Indian Wells	WA	\$35	\$385
Mercer Brothers	WA	\$36	\$425
Browne Family "Heritage"	WA	\$36	\$425

### Pinot Noir

		Bottle	Case
Line 39	CA	\$22	\$240
Duck Pond	OR	\$31	\$325
Sea Sun	CA	\$35	\$160 (6pk)
Browne Family "Heritage"	WA	\$36	\$425
Meiomi	CA	\$42	\$205 (6pk)

### Merlot

		Bottle	Case
Bogle	CA	\$22	\$245
Charles Smith "Velvet Devil"	WA	\$25	\$275
Maryhill	WA	\$36	\$400

### Malbec

		Bottle	Case
Elsa Bianchi	ARG	\$22	\$240
Waterbrook Reserve	WA	\$42	\$475

### Blends

		Bottle	Case
La Vieille Ferme Rouge	FRA	\$20	\$220
Maryhill "Winemakers Red"	WA	\$25	\$275
Hedges Family Estate	WA	\$25	\$275
Consention "The Dark"	CA	\$26	\$285
Chateau St Michelle "Indian Wells"	WA	\$35	\$385
Conundrum	CA	\$35	\$160 (6Pk)

### Rosé

		Bottle	Case
Les Dauphins "Cotes du Rhone"	FRA	\$20	\$225
Maryhill	WA	\$25	\$275
Canoe Ridge "Expedition"	WA	\$30	\$330
Decoy	WA	\$35	\$385

## Canned Beer Selections

Sawtooth Idahome IPA  
Grand Teton 208 Session  
Sockeye Amber  
Two Towns Bright Cider  
Luponic Distortion IPA  
Odell Mountain Standard Hazy IPA  
Sierra Nevada Hazy IPA  
Vizzy Seltzer  
Ninkasi Tricerahops DIPA \$130/case  
\$99.00 / case unless otherwise marked

## Domestic Beer Selections

Blue Moon  
Budweiser  
Bud Light  
Coors  
Coors Light  
Kokanee  
Miller Light  
Pabst Blue Ribbon  
Stella Artois  
\$500.00 / keg

## Cider / Sour / Alternative Selections

Odell Sippin' Pretty Sour  
Schilling Grapefruit and Chill Cider  
Square Mile Cider  
Summit Uncrushable Cider  
Two Towns Seltzer  
Waddell's Blackberry Sour  
Incline Marionberry Cider  
\$625.00 / keg

## Imported Beer and Microbrew Selections

10 Barrel Joe IPA  
Bale Breaker Field 41 Pale Ale  
Bale Breaker Top Cutter IPA  
Big Sky Brewery Moose Drool  
Deschutes Little Squeazy IPA  
Deschutes Black Butte Porter  
Elysian Superfuzz Pale Ale  
Elysian Space Dust  
Firestone Walker 805  
Firestone Walker Easy Fly Session IPA  
Firestone Walker Mind Haze  
Georgetown Bodhizafa IPA  
Georgetown Manny's Pale Ale  
Fremont Lush IPA  
Founders All Day IPA  
Founders PC Pilsner  
Hop Valley Alphadelic IPA  
Lewis and Clark HALO Huckleberry Hefe  
Iron Horse Irish Death  
Jeremiah Johnson Citra IPA  
Mac n Jacks African Amber  
MickDuff's Blonde  
MickDuff's Lake Paddler Pale Ale  
Ninkasi Prismatic IPA  
No-Li Born & Raised IPA  
Pacifico  
Sierra Nevada Pale Ale  
\$625.00 / keg

## Bar Selections

**Bunny Hill Bar** \$7.50 each  
 Smirnoff Vodka  
 Tanqueray Gin  
 Fireball  
 Bacardi Silver Light Rum  
 Cutty Sark Scotch  
 Jim Beam Whiskey  
 Jose Cuervo Tequila

**Midway Bar** \$8.50 each  
 Tito's Vodka  
 Captain Morgan Spiced Rum  
 Bombay Sapphire Gin  
 Pendleton Whiskey  
 Rumpemintz  
 Dewar's Scotch  
 Maker's Mark Bourbon  
 Mi Campo Reposado Tequila

**Black Diamond Bar** \$10.00 each  
 Grey Goose Vodka  
 Hornitos Plata Tequila  
 Chivas Regal Scotch  
 Knob Creek Bourbon  
 Bulleit Rye  
 Hendricks Gin  
 44 North Huckleberry Vodka

**Fresh Tracks** \$9.00 each  
 Mimosa (orange juice or grapefruit juice)  
 Titos Bloody Mary  
 Irish Coffee

\*All bars above include one mixer per drink which consists of the following; soda water, tonic, coke, diet coke, sprite, orange juice, pineapple juice, grapefruit juice, cranberry juice, tomato juice, Clamato juice or sweet & sour

## Classics

**Pendleton & Ginger** Single \$9.00  
 Pendleton Whiskey & Ginger Beer

**Sapphire Cucumber Collins** Single \$9.00  
 Bombay Sapphire, lemon, sugar, cucumbers, soda

**Mill Town Sour** Single \$8.00  
 Local Mill Town's 217 Whiskey, lemon juice, sugar

**Rye Old Fashioned** Single \$12.00  
 Bulleit Rye, bitters, cherry, orange peel

## Huckleberry Mixed Drinks

**Huckleberry Margarita**  
 Tequila, Triple Sec, house sour mix, huckleberry & lime  
 With Jose Silver: \$8.00 each  
 With Hornitos: \$10.00 each

**Vodka Huckleberry Lemonade**  
 Vodka, lemonade, huckleberry & lemon  
 With Smirnoff: \$8.00 each  
 With 44 North Huckleberry Vodka: \$10.00 each

**Huckleberry Collins**  
 Gin or Vodka, soda, lemon juice, sugar, huckleberry  
 With Tanqueray: \$8.00 each  
 With 44 North huckleberry Vodka: \$10.00 each

## Non-Alcoholic Drinks

**Huckleberry Lemonade**  
 Single \$3 | Gallon \$48

**Lemonade** Gallon \$35

**Punch** Gallon \$35

**Hot Chocolate** Gallon \$35

**Coke, Diet and Sprite**  
 Available for \$2.50

**Dasani Water** 20oz bottles \$2

**Cucumber Water**  
 \$15 for full beverage dispenser.  
 Lemon, lime or strawberry mixture is available for same price  
 (No whole huckleberries)

**Martinelli Sparkling Cider**  
 \$100 case

## GOLD

Choose a total of NINE selections

\$49.95 per person

### Passed Choose any FOUR selections

#### Strawberry Crostini

Toasted French bread crostini topped with chèvre, dressed with strawberries, balsamic and fresh mint V

#### Vegetable Summer Rolls

Shiitake mushrooms, carrot, bean sprouts, lettuce, mint, and cilantro, wrapped in fresh rice sheets and served chilled with sesame soy dipping sauce V+ GF DF

#### Caprese Crostini

Toasted French bread crostini, grape tomatoes, pearls of mozzarella cheese, fresh basil, drizzled with a balsamic reduction V

#### Pulled Pork Corn Cups

Slow roasted barbeque pulled pork nestled in a corn tortilla shell finished with a cilantro crème fraîche GF

### Displays Choose any FIVE selections

#### Garden Vegetable Crudités

A variety of fresh vegetables artfully arranged, served with spicy house ranch dressing GF V

#### Classic Cheese Display

A wonderful selection of cheeses, served with fruit and a variety of crackers V

#### Fruit Platter

A wonderful selection of fresh fruit, hand sliced and artfully arranged V+ GF DF

#### Roasted Red Pepper Hummus

\$155 | \$295

Roasted red pepper hummus paired with fresh cut vegetables and warm pita bread V

#### Chicken Yakitori

Marinated dark meat chicken, lightly seasoned with sea salt and Sansho pepper and grilled to perfection GF DF

#### Traditional Tomato Bruschetta

Toasted baguette with a traditional mix of tomatoes, capers, shallots, herbs V

#### Zesty Meatballs

Beef and pork mixed with chili paste, served with agrodolce DF

#### Ahi Tuna Poke

Ahi tuna mixed with minced scallion and avocado in a sesame ginger dressing. Served bite size on a fried wonton crisp and finished with a drop of Sriracha DF

#### Traditional Antipasti Display

Italian meats and cheeses accompanied by a selection of marinated vegetables, olives, cherry peppers and peperoncini DF

#### Artichoke Dip

Artichoke hearts and three cheese baked and served with French baguette slices V

#### Gourmet Meat & Cheese Display

\$195 | \$375

A mixture of cured, smoked, aged meats sliced and paired with a variety of cheese. Accompanied by pickled vegetables and house made condiments, with house crostini V

## SILVER

Choose a total of SEVEN selections

\$39.95 per person

#### Mini Crab Cakes

Crab mixed into light crab cakes, pan seared and served with remoulade sauce

#### Honey Soy Prawns

Tiger prawns in a sweet and spicy marinade, grilled and served with a warm coconut peanut sauce DF GF

#### Chilled Tri-Tip Crostini

Pepper seared tri-tip chilled and sliced thin, on a French bread crostini, topped with pickled red onion, roasted tomato, and a horseradish crema

#### Baked Brie En Croûte

Brie cheese cut and layered with huckleberry coulis, wrapped in puff pastry dough baked to perfection accompanied with warm French bread V

#### French Express

Crunchy French bread, Brie cheese, smoked Gouda, extra sharp cheddar, fresh grapes, apples, and strawberries V

#### Smoked Salmon Display

Smoked salmon complete with pickled red onions, herbed cream cheese, lemon wedges, capers, and assorted crackers