



Sky House

Catering Menu

Plated Meals open with a chef's selected Amuse Bouche.
Includes your choice of one salad, and one entrée with accompanied sides.

\$54.95

Add passed hors d'oeuvres. See pricing at the end of this section.

Entrées

- choose one -

Grilled Maple and Balsamic Glazed Pork Chop

Sweet potato hash, seasonal vegetable

Hot Smoked Herb Crusted Salmon

Charred tomato vinaigrette, chive whipped potato, grilled asparagus, micro greens

Coffee Crusted Filet of Beef with Velvet Chili Sauce

Beer braised black beans, southwestern corn pudding

Meatless Options

Wild Mushroom and Goat Cheese Strudel

Creamed spinach, roasted peppers in phyllo dough, rice pilaf, grilled vegetables

*Option to substitute pork chop or filet for seitan for vegetarian guests

Salads & Openers

- choose one -

Arugula Salad

Seasonal berries, Gorgonzola, candied nuts, berry vinaigrette

Caesar Salad

Garlic crouton, preserved lemon, Parmesan

Watermelon Salad

Cotija cheese, spinach, pomegranate vinaigrette

Roasted Beet Salad

Red wine vinaigrette, apple, goat cheese, mint

Baby Boston Salad

Heirloom tomatoes, cucumber, buttermilk dressing

Buffet Meals include one Oven/Grill Entrée,
one Carving Station Entrée, one Salad, and three Sides.

\$49.95

additional sides \$2.95 | additional entrée \$5.95 | add passed hors d'oeuvres see pricing

From the Carving Station

- choose one -

Traditional Slow Roasted Prime Rib

Marinated Grilled Tri-Tip Of Beef

Chimichurri Roast Pork Loin

Smoke Roasted Turkey Breast

Seitan

Vegetarian option

Sides

- choose three -

Roasted Baby Potatoes with Fresh Herbs

Au gratin Style Potatoes with Cheddar and Green Chilies

Palouse Rice Pilaf with Lentils and Wild Rice

Red Rice and Beans (Cajun Style)

Orecchiette with Italian Sausage, Kale and Red Sauce

Baked Macaroni and Cheese

Grilled Seasonal Vegetable

Eggplant Parmesan

Baked Beans

Corn on the Cob with Lime and Cilantro

Seasonal Fruit Trays

Imported Meat and Cheese Boards

Hummus and Pita Bread with Warm Olives

Bread & Butter

All buffets include coffee, tea and water.

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

Gluten-free and dairy-free information available on request. Prices are per person. Prices and menus subject to change.

Additional fees may apply if contracted within 14 days of scheduled event. A 19% service charge, 1% SMCA fee and state sales tax will be added to all applicable charges.

From the Oven / Grill

- choose one -

Grilled Sweet Italian Sausage

Red sauce, pepper, onion

Grilled Kielbasa or Bratwurst

Sauerkraut, apples

Roasted Quarter Chicken

Chimichurri or chili and Lime

Grilled Firework Shrimp

Scallion, sesame

Genoa Pork

Italian preparation of pork loin with Italian sausage, spinach and Parmesan rolled together and slow cooked in a red sauce

Smokehouse Barbecued Pork Back Ribs

Grilled Lemon and Honey Mopped Salmon

Spanish Paella

Spain's signature stew, sausage, pork, shrimp, mussels, clams

Eggplant Parmesan

Breaded eggplant, red sauce, Parmesan

Salads

- choose one -

Simply Greens

Tossed mix of assorted salad greens, lemon vinaigrette

Tossed Cobb Salad

Turkey, avocado, Gorgonzola, tomato and crisp bacon, hard egg, charred tomato vinaigrette

Arugula Salad

Seasonal berries, Gorgonzola, candied walnuts, berry vinaigrette

Tabbouleh

Tomato, parsley, cucumber, mint, lemon

Potato Salad

Potatoes, green onions, celery, hard egg, mustard, mayo

Tortellini Pasta Salad

Cheese tortellini, assorted cheeses, artichoke hearts, salami, olives, semi-dried tomato, pesto vinaigrette

Sante Fe Salad

Jicama, black bean, corn, grilled pineapple, lime-cilantro dressing

Roasted Beet Salad

Spiced walnut, red wine vinaigrette, goat cheese, mint

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Hors d'Oeuvres Package

Choose 3 passed hors d'oeuvres for 1 hour of service \$15++ per person (based on 4 bites per person)

Warm Morsels

Risotto Cakes

Breaded risotto cake, preserved lemons, mint, peas, olive, Parmesan, red sauce

Grilled Chicken Chimichurri Skewers

Garlic, parsley, cumin, Argentinean based marinade

Firework Shrimp Skewers

Grilled shrimp, mild spice Asian marinade

Mini Pizza Bites

A variety of small bite pizzas with unique pairings of flavor

Roasted Tomato, Onion Marmalade

Fresh Apple, Goat Cheese

Artichoke, Roasted Pepper

Prosciutto Wrapped Asparagus

Roasted, served warm

Chilled Morsels

Lime and Cilantro Poach Shrimp

Chilled poach shrimp skewers, lime, cilantro

Smoked Salmon Canape

Smoked salmon, cream cheese, jalapeño jam, crostini

Rolled Grapes with Blue Cheese and Toasted Nuts

Fresh grapes coated with a blue cheese cream cheese rolled through toasted walnut crumble (2 dozen)

Vietnamese Spring Roll Wrap

Shrimp, carrots, celery, Napa cabbage, rice noodle, Thai basil wrapped in rice paper, sweet chili sauce

All appetizer parties include coffee, tea, water and one hour service time.

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Complement your plated or buffet meal with beautifully displayed hors d'oeuvres

each option size serves 50 people

Gourmet Meat & Cheese

Mixture of cured, smoked, and aged meats, sliced and paired with a variety of cheese, accompanied by pickled vegetables and house made condiments, served with house crostini

\$225

Garden Vegetable Crudités

Variety of fresh vegetables artfully arranged, served with spicy house ranch dressing

\$125

Smoked Salmon

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

\$295

Samosa

Potato and pea stuffed into a flaky pie dough fried golden, served with a date tamarind chutney

\$275

Lamb Meatballs

Tzatziki and mint

\$295

Cold Cut BBQ

Smoked brisket, slow roasted prime rib, smoked salmon, andouille sausage, served with grilled bread, spicy mustard and BBQ sauce

\$325

Hummus 3 Ways

Beet, carrot, and traditional hummus. Served with toasted pita and crudité

\$215

Chicken B'Stilla

Zesty ground chicken wrapped in phyllo dough and baked golden. Topped with powdered sugar and cinnamon. Served with fresh cucumber slices.

\$215

Eggs Strata

Asparagus, fontina cheese, ham and eggs are baked in a quiche like manner, served with Italian red sauce
\$20.95

Blintz and Berries

Cheese filled crepes, fresh berry sauce, served warm
\$21.95

Pancake Bar

Assorted syrups, fresh berries, whipped cream
\$21.95 Can be made gluten free for \$1

Smoked Salmon Hash GF

Chopped potatoes, onions, salmon, capers, lemon
\$22.95

Crab Cake Benedict

Poached egg, tarragon hollandaise, Dungeness crab cake
\$25.95

Omelet Station GF

One egg omelets made to order with variety of traditional toppings including
Onion, bell pepper, asparagus, cheddar, Gruyère, spinach, jalapeño, mushroom and tomato
Toppings: pickled red onion, cilantro, and parsley
Plus choose one: ham, bacon, or salmon
\$25.95

Add-on to Any Selection Above

Fresh Fruit

\$4.95

Bacon or Sausage

\$4.95

Yogurt/Granola

\$3.95

Scrambled Eggs

\$3.95

Bread Pudding with Maple and Lemon Syrup

\$5.95

Summer brunch is buffet only. All items served with French bread toasted points and breakfast potatoes. All buffets include coffee, tea and water.

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