



Sky House

Catering Menu



Schweitzer

Plated Meals

Opens with a chef's selected Amuse Bouche.
Choose one entrée with accompanied sides and one salad.

\$54.95

Add passed hors d'oeuvres to your plated meal! 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 Option

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

Choose one carving station item, one oven/grill entrée,
one salad, and three sides.

\$49.95

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

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.

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, saffron

Eggplant Parmesan

Breaded eggplant, red sauce, Parmesan

Salads

- choose one -

Simply Greens

Tossed mix of assorted salad greens, lemon vinaigrette

Potato Salad

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

Tossed Cobb Salad

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

Tortellini Pasta Salad

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

Arugula Salad

Seasonal berries, Gorgonzola, candied walnuts, berry vinaigrette

Sante Fe Salad

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

Tabbouleh

Tomato, parsley, cucumber, mint, lemon

Roasted Beet Salad

Spiced walnut, red wine vinaigrette, goat cheese, mint

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, 2% SMCA fee and state sales tax will be added to all applicable charges.

Hors d'Oeuvres Package

Choose three passed hors d'oeuvres
1 hour of service. Based on 4 bites per person.

\$15

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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Displayed Hors d'Oeuvres

Complement your plated or buffet meal with beautifully displayed hors.
Each option below 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

Hummus 3 Ways

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

\$215