



sky house *at the summit*
AT SCHWEITZER



catering menu

Plated Meals open with a chef's selected Amuse Bouche.
Includes your choice of 1 Salad, and 1 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 Smoke 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 sub 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 1 Salad, 1 Oven/Grill Entrée, 1 Carving Station Entrée, 3 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 Chillies

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

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 mixed 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



| Passed Hors d'Oeuvres

Complement your plated or buffet meal with passed hors d'oeuvres

\$55/doz (4 dozen minimum)

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

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

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



| Summer Brunch (buffet only, custom pricing)

Smoked Salmon Hash

Chopped potatoes, onions, salmon, capers, lemon

Eggs Strata

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

Omelet Station

One egg omelets made to order with variety of traditional toppings

Blintz and Berries

Cheese filled crepes, fresh berry sauce, served warm

Buckwheat Waffle Bar

Assorted syrups, fresh berries, whipped cream

Crab Cake Benedict

Poached egg, tarragon hollandaise, Dungeness crab cake

Bread Pudding with Maple and Lemon Syrup

Lemon and maple syrup