



# **sky house** *at the summit*

AT SCHWEITZER



*catering menu*



**schweitzer**  
MOUNTAIN RESORT IDAHO  
schweitzer.com | 877.487.4643

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

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

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

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# | 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