



Wedding Menu



Passed Choose 3. \$13.95 per person. Includes one hour service.

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**

Chicken Yakitori

Marinated dark meat chicken, lightly seasoned with sea salt, 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**

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

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, and 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

Quantities of each selection must accommodate your guest count.

Looking for a party menu with only appetizers? Appetizer Party menus are available upon request.

Choose two entrées, two sides and one salad option. Add a third entrée for half the price listed.
Entrées include rustic breads with sweet cream butter.

SIGNATURE ENTRÉES

- choose two -

Leg of Lamb

slow roasted served with tzatziki and harissa sauce

GF DF

\$25*

Pacific Halibut

baked filet topped with huckleberry chutney

GF DF

\$25

Sockeye Salmon

baked filet topped with buerre blanc sauce

GF

or blackened served with a roasted red pepper cream sauce

GF

\$18

Beef Tenderloin

grilled filets topped with a shiitake mushroom demi-glace

GF DF

\$18

Prime Rib

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

GF DF

\$18*

Tri-Tip

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

GF DF

\$15

Flank Steak

marinated in teriyaki and grilled
topped with sautéed cremini mushrooms

GF DF

\$15

Pork Loin

applewood smoked and slow roasted
brushed with a maple orange glaze

GF DF

\$12

Grilled Chicken

marinated in teriyaki and topped with hibachi glaze

GF DF

\$12

Roasted Chicken

sage and cremini infused chicken jus

GF DF

\$12

Manicotti

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

V

\$10

Eggplant Parmesan

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

V

\$10

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

*Chef attended carving station. 40 person minimum. Additional carving station entrées are available upon request.

SALADS

- choose one -

Harvest Salad

baby arugula, roasted butternut squash, chèvre, 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

Italian orzo, red grapes, ciliegine mozzarella, toasted almond, onion, red pepper, basil, balsamic glaze drizzle

V

\$5

Roasted Beet Salad

red beet, spring mix, chèvre, 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

Scalloped Potatoes

V GF

\$5

Roasted Fingerling Potatoes

V+ GF

\$5

Roasted Seasonal Vegetables

V+ GF

\$3

Garlic Green Beans

V GF

\$3

Traditional Rice Pilaf

GF DF

\$3

Baked Potatoes

butter, sour cream, chives

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

Baked Apple Crisp

with fresh whipped cream

Brownies with vanilla ice cream

or add huckleberry ice cream for \$1 per person

Flourless Chocolate Torte

rich and decadent with chocolate ganache

GF

Lemon Lavender Cake

white cake with a lemon lavender glaze

Cupcake

\$3.50 per person

white or chocolate cake with vanilla or chocolate icing

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

Quantities of each selection must accommodate your guest count.

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 side dishes 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

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

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

Foccacia Deli Tray

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

\$15.95

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 Soft Drinks, Juice and Water

\$3 Charged based on consumption

All lunch stations also include iced tea or lemonade.

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

Salty & Sweet

M+M's, brownie bites, salted nuts, pretzels, chocolate covered espresso beans, banana chips, crackers
\$10.95

Healthy Afternoon

Vegetable crudité's and hummus, juice, granola bars, apples, bananas, oatmeal raisin cookies
\$9.95

Gourmand

Crunchy French bread, grapes, apples, Brie cheese, extra sharp cheddar, almonds, smoked Gouda
\$12.95

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, and 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 a la 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

All breakfast stations also include orange juice service.

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

All brunch stations also include orange juice service.

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'Oreille Chardonnay	ID	\$31	\$350
Pend d'Oreille Huckleberry Blush	ID	\$31	\$350
Pend d'Oreille Pinot Gris	ID	\$31	\$350

Chardonnay

		Bottle	Case
Columbia Crest Grand Estate	WA	\$20	\$220
La Croix Bell	FRA	\$20	\$220
J. Lohr "Riverstone"	CA	\$22	\$240
Waterbrook	WA	\$22	\$240
Chateau Ste Michelle	WA	\$25	\$275
Mercer Brothers	WA	\$28	\$315
Sea Sun	CA	\$35	\$160 (6pk)
La Crema	CA	\$37	\$400
Three Otters	OR	\$38	\$418

Riesling

		Bottle	Case
J. Lohr	CA	\$22	\$240
Relax	GER	\$22	\$240

Sauvignon Blanc

		Bottle	Case
Bogle	CA	\$22	\$245
Napa Valley Cellars	CA	\$27	\$305
Oyster Bay	NZ	\$28	\$310
Pavette	WA	\$28	\$310
Columbia Crest H3	WA	\$28	\$315
Emmolo	NZ	\$35	\$205 (6pk)

Pinot Gris/Grigio

		Bottle	Case
Columbia Crest Grand Estate	WA	\$20	\$220
Antinori Santa Cristina	ITALY	\$24	\$260
Acrobat	OR	\$25	\$275
Wine by Joe	OR	\$26	\$280

Sparkling

		Bottle	Case
Flama D'Or Cava	SPAIN	\$22	\$240
A to Z Bubbles Rosé	OR	\$24	\$325 (15/case)
Korbel Brut Rosé	CA	\$24	\$325 (15/case)
Fili Prosecco Extra Dry	ITALY	\$24	\$275
Domaine Ste Michelle Brut	WA	\$26	\$285
Domaine Ste Michelle Brut Rosé	WA	\$26	\$285
Gruet Blanc de Blanc	NM	\$28	\$315
Gruet Rosé	NM	\$30	\$315
Mumm Napa Brut Prestige	CA	\$35	\$385
LaMarca Prosecco	ITALY	\$34	\$396
Veuve Yellow Label Brut	FRA	\$100	\$1,100

Reds

Idaho Favorites

		Bottle	Case
Colter's Creek Syrah	ID	\$25	\$275
Pend d'Oreille Bistro Rouge CMS	ID	\$32	\$350
Pend d'Oreille Cabernet Sauvignon	ID	\$36	\$396
Pend d'Oreille 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	\$26	\$285
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)

Other Reds

		Bottle	Case
La Croix Bell Syrah	FRA	\$20	\$220
Elsa Bianchi Malbec	ARG	\$22	\$240
Bogle Merlot	CA	\$22	\$245
Charles Smith "Velvet Devil" Merlot	WA	\$25	\$275
Waterbrook Merlot	WA	\$28	\$308
Maryhill Merlot	WA	\$36	\$400
Waterbrook Reserve Malbec	WA	\$42	\$475

Blends

		Bottle	Case
Hedges Family Estate	WA	\$25	\$275
Consention "The Dark" Consentino	CA	\$26	\$285
Maryhill "Winemakers Red"	WA	\$30	\$330
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
Founders All Day IPA
Grand Teton 208 Session
Sockeye Amber
Firestone Walker Luponic Distortion IPA
No Li Huckleberry Seltzer \$120/cs
Odell Mountain Standard Hazy IPA
Pelican Pilsner
Sierra Nevada Pale Ale
White Claw Grapefruit \$120/cs
\$99.00 / case unless otherwise marked

Domestic & Imported Beer Selections

Blue Moon
Budweiser*
Bud Light*
Coors*
Coors Light*
Kokanee*
Miller Light
Pabst Blue Ribbon*
Pacífico
Stella Artois
\$500.00 / keg
*available in cans \$99/cs

Cider / Sour / Alternative Selections

Odell Sippin' Pretty Sour*
Schilling Grapefruit and Chill Cider**
Square Mile Cider*
Summit Uncrushable Cider*
Trail Breaker Dry & Crisp Cider
Two Towns Seltzer
Waddell's Blackberry Sour
Incline Marionberry Cider*
\$625.00 / keg
* available in cans/bottles \$120/cs
** available in cans/bottles \$140/cs

Microbrew Selections

10 Barrel Joe IPA
Bale Breaker Field 41 Pale Ale
Bale Breaker Top Cutter IPA
Big Sky Brewery Moose Drool
Deschutes Fresh Squeezed IPA
Deschutes Black Butte Porter
Elysian Superfuzz Pale Ale
Elysian Space Dust IPA
Firestone Walker 805 Ale
Firestone Walker Mind Haze IPA
Georgetown Bodhizafa IPA
Georgetown Manny's Pale Ale
Fremont Lush IPA
Founders All Day IPA
Founders PC Pilsner
Hop Valley Alphadelic IPA
Iron Horse Irish Death
Jeremiah Johnson Citra IPA
Mac n Jacks African Amber
MickDuff's Blonde
MickDuff's Lake Paddler Pale Ale
Ninkasi Juicy Domination IPA
No-Li Born & Raised IPA
Odell Good Behavior Crushable IPA
Radio Idaho Sexy Huckleberry Wheat
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
 Rumplemintz
 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)
 Tito's 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, or cranberry juice.

CLASSICS

Pendleton & Ginger Single \$9.00

Pendleton Whiskey & Ginger Beer

Sapphire Cucumber Collins Single \$9.00

Bombay Sapphire, lemon, sugar, cucumbers, soda

Rye Old Fashioned Single \$14.00

Bulleit Rye, bitters, cherry, orange peel

HUCKLEBERRY MIXED DRINKS

Huckleberry Margarita

Tequila, Triple Sec, house sour mix, huckleberry & lime

With Jose Cuervo: \$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 Coke and Sprite

Available for \$3

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

Extend Coffee Service

Add an additional 4 hours
 \$1.50 per person

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**

Chicken Yakitori

Marinated dark meat chicken, lightly seasoned with sea salt, Sansho pepper, 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**

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

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

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

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

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

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