



# 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](mailto: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