



Appetizers & Hors d'Oeuvres

Platter Options

Priced to serve 50 or 100 guests

Pricing for Larger Parties Available Upon Request

	50	/	100
• Domestic Cheese, Fruit and Crostini	\$200		\$400
• Imported Cheeses, Cured Meats, Fruit and Crostini	\$250		\$500
• Mediterranean Hummus, Fresh and Roasted Vegetables, Pita and Feta	\$175		\$350
• Fresh Vegetables and Assorted Dips	\$150		\$300
• Shrimp Cocktail with Spicy Tai Mango, Remoulade, Cocktail Sauces	\$250		\$500

Individual Appetizers

(Minimum of 50 pieces Required per Order)

Appetizers - \$3.00 Per Piece

- Mediterranean Hummus and Roasted Red Pepper Tapenade Canape
- Fresh Mozzarella, Tomato, Basil and Balsamic Reduction Canape
- Miniature Tostada with Pork, Chicken, Smoked Trout or Black Beans. Topped with Avocado Mango De Gallo and Crème
- Cuban Sliders with Pulled Pork, Ham, Swiss, Pickles and Creamy Maple Mustard on Toasted Slider Bun
- Miniature Pork Shank Tossed in Chipotle BBQ Sauce

Appetizers - \$4.50 Per Piece

- Venison Taquitos with Chipotle and Avocado Dipping Sauce
- Ahi Tuna, Avocado and Mango Poke Cup
- Salmon or Crab Cake with Red Pepper Aioli
- Parmesan Herb Arancini with Marinara Sauce
- Shaved Roast Beef and Horseradish Mousse Canape
- Coconut Shrimp with Marmalade Dipping Sauce



Dinner Buffet Options

Coffee, Tea and Soda Included

Set Buffet Menu - \$27.00 per person

Choose one Complete Meal

- Roasted Chicken Breast, Penne in a White Wine Cream Sauce with Summer Vegetables, Mixed Green Salad and Artisan Rolls
- Home Made Sicilian Lasagna, Caesar Salad, Roasted Root Vegetables and Garlic Bread
- Chicken and Andouille Jambalaya, Grilled Asparagus, Caesar Salad and Artisan Rolls
- Beer Braised Beef Brisket, Baked Mac and Cheese, Fresh Green Beans, Spinach Salad and Corn Bread

Guest's Choice Buffets - \$32.00 per person

Choice of two Entrees

- BBQ Ribs
- Beer Braised Brisket
- Chicken Enchiladas
- Marinated Flank Steak Chimichurri
- Pulled Pork
- Roasted Chicken Breast
- Pan Seared Mahi Mahi with Mango Salsa
- Vegetarian Pasta Primavera

Choice of two Sides

- Baked Mac and Cheese
- Black Beans and Rice
- Caesar Salad
- Creamy Dill Potato Salad
- Roasted Garlic Mashed Potatoes
- Green Beans
- Mediterranean Orzo Salad
- Mixed Green Salad
- Pesto Pasta Salad
- Roasted Red Potatoes
- Sautéed Seasonal Vegetables

Choice of Bread

- Corn Bread
- Assorted Dinner Rolls
- Rustic Wheat
- French Baguette



Deluxe Guest's Choice Buffet - \$40.00 per person

Choice of two Entrees

- Roasted French Cut Chicken Breast with Gruyere and Portabella Mushroom Sauce
- Pan-Seared Idaho Ruby Red Trout in a Brown Butter Spinach Sauce
- Grilled Apple Marinated Pork Tenderloin
- Slow Roasted Prime Rib
- Seafood Pasta with Herbed Butter Sauce
- Wild Caught Salmon with Huckleberry and Smoked Chipotle
- Slow Roasted Beef Tenderloin with a Gorgonzola Garlic Butter
- Mediterranean Stuffed Peppers

Choice of two Sides

- Roasted Root Vegetables
- Mushroom and Spinach Risotto
- Twice-Baked Potatoes with Cheddar and Bacon
- Gruyere and Sweet Potato Au Gratin
- Roasted Garlic Mashed Potatoes
- Grilled Asparagus with Asiago Cheese
- Brussel Sprouts Sautéed with Bacon Balsamic drippings
- Sautéed Seasonal Vegetable Medley

Choice of Salad

- **Spinach**
Spinach, Dried Cranberries, Blue Cheese, Pepitos, Balsamic Vinaigrette
- **Sweet Onion**
Mixed Greens, Roasted Beets, Walnuts, Goat Cheese, Creamy Vidalia Onion Dressing
- **Spring Greens**
Mixed Greens, Cherry Tomatoes, Cucumbers, Croutons, Assorted Dressings
- **Caesar**
Romaine, Asiago, Croutons, Traditional Caesar Dressing
- **Poppy**
Mixed Greens, Apple, Bacon, Poppy Seed Dressing

Choice of Bread

- Assorted Dinner Rolls
- Rustic Wheat
- Artisan Garlic
- French Baguette



Bar Service Options

Seasonal Beer & Wine Menus available.
Special orders available upon request

Hosted Full Bar

A well rounded selection of both Well and Call liquors and Cordials
Premium liquor available upon request

Billing for liquor sales is based on consumption.

Up to 4 Wine Choices
2 Keg choices and 2 Canned Beer choices

Hosted Beer & Wine Bar

2 Keg choices and 2 Canned Beer choices
Up to 4 Wine choices

Hosted Summit Bar

1 Canned Beer choice
1 Wine choice
Champagne upon request
Assortment of N/A beverages

Hosted Bar Pricing

Domestic Beer -\$310 per keg
Micro Brew -\$495 per keg
approximately 120 16oz. glasses per keg
Wine – Pricing per bottle
Liquor pricing based on consumption

Cash Bar

A well rounded selection of Well and Call liquors and Cordials
Premium liquor available upon request
Up to 2 Wine Choices
4 Canned Beer choices

Bar Set-Up Fee - \$250 *charged for all options above*

Bartender for up to 4 hours (\$50/additional hour)
Coke products, Tonic, Soda, Juices, Mixers and Garnishes included
Disposable drink wares, cocktail napkins and straws provided
(Glassware available for up to 200 guests for \$3 per person)



Liquor Selections

Well Brands-\$6

Stroika Vodka, Monarch Rum, Boords Gin, Idaho Gold Whisky, Rodrigo Tequila

Call Brands- \$7

Smirnoff Vodka, Titos Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Cruzan Coconut Rum, El Jimador Tequila, Hornitos Tequila, Jack Daniels Whiskey, Buffalo Trace Bourbon, Seagram's VO, J&B Scotch

Premium Brands- \$8/\$9

Kettle One Vodka, Grey Goose Vodka, 44 North Huckleberry Vodka, Hendrick's Gin, Patron Tequila, Jameson Irish Whiskey, Makers Mark Bourbon, Bulleit Rye, Crown Royal, Pendleton Whiskey, Chivas Regal Scotch

Ultra-Premium Brands- \$10/\$11

Belvedere Vodka, Aviation Gin, Ron Zacapa 12yr Rum, Casamigos Blanco Tequila, Woodford Reserve Bourbon, Glenfiddich 12yr Scotch

Wine Selections

Tier 1 Wines - \$7/\$25 Bottle

14 Hands Chardonnay
Sawtooth Pinot Gris
CK Mondavi Chardonnay
Estancia Sauvignon Blanc
Chateau St Michelle Riesling
14 Hands Cabernet
Seaglass Pinot Noir
14 Hands Red Blend

Tier 2 Wines -\$9/\$34 Bottle

La Crema Chardonnay
Simi Chardonnay
Acrobat Pinot Gris
Columbia Crest H3 Red Blend
Simi Cabernet
Lesse Fitch Pinot Noir

Canned Beer Selections

Domestics - \$4

PBR (\$3)
Coors
Coors Lite
Budweiser
Bud Lite

Cider/Etc. - \$4

Longdrop Semi-Sweet
Not Your Father's RB

Craft/Import - \$4/\$5

Corona
Odell 90 Shilling
Odell IPA
Dagger Falls IPA
Payette Brewing



Additional Beverage Options

- Champagne Toast - Priced Based on Champagne Selection
- Sangria Station - \$8 per glass
- Signature Cocktail - Priced Based on Selection
- Lemonade and Ice Tea Station - \$3 per guest
- Glass Barware is available for up to 200 guests - \$3 per guest
- Bottled Water - \$3 each
- Canned Coca-Cola Products - \$2.50 each

Special Requests

- BYO wine is only available with expressed written consent and is subject to a per bottle corkage fee. The minimum corkage fee is \$25.00 per bottle
- Cake cutting is available. \$1 per slice for tableware only / \$2.25 per slice for cutting, service, and tableware.
- This Menu is a guide. Brundage Mountain Catering welcomes fresh takes and new ideas, get creative.

Catering Policies

Pricing

Brundage Mountain Catering's published food and beverage prices are subject to change. Prices are guaranteed only after a Catering Contract is signed and returned to Brundage Mountain Catering. Food prices, beverage prices, and fees are subject to a taxable 18% service charge and applicable state and local sales tax, which is currently 6%.

Billing and Payments

Billing and payment arrangements must be made in advance. Brundage Mountain Catering accepts major credit cards, cash, checks and money orders. If we receive a payment for services via check and that payment bounces with our bank, the client will be responsible for an additional \$50.00 fee.

Guarantees

Brundage Mountain Catering must be notified of the exact number for which you wish to guarantee service, no later than fourteen (14) working days before the event. Absent such notification, the original estimated attendance count will be prepared and charged.