



## PLATTERS • BOARDS • DISPLAYS

### MIXED FRUIT PLATTER

Seasonal melons and berries

50 ppl \$200

100 ppl \$400

### FROMAGE BOARD

Gorgonzola, brie, pepperjack  
cheddar and dried fruit

50 ppl \$250

100 ppl \$500

### MEDITERRANEAN DISPLAY

Olives, artichoke hearts, peppers,  
artisan bread and deli meats served  
with roasted red pepper hummus

50 ppl \$200

100 ppl \$400

### MIXED VEGGIE PLATTER

Assorted vegetables with pesto ranch

50 ppl \$175

100 ppl \$350

### CHARCUTERIE BOARD

Variety of smoked, dry and cured  
meats with roasted garlic crostinis

50 ppl \$250

100 ppl \$500

### SHRIMP COCKTAIL DISPLAY

Tail-on shrimp served with lemon  
wedges and cocktail sauce

(Toboggan display on request- \$100)

50 ppl \$275

100 ppl \$550





## **APPETIZERS • HORS D' OEUVRES**

### **SERVED WARM**

Minature Crab Cakes with Creole Slaw

Elk Meatballs served with Huckleberry Sauce

Stuffed Cremini Mushrooms

Chicken Satay with Peanut sauce

### **SERVED COLD**

Smoked Trout Deviled Eggs

Cucumber Cups  
cucumber with smoked trout salad

Duck Breast Crostini  
Seared duck breast, arugula, goat cheese and poached pears with port wine reduction

Caprese Skewers  
Fresh mozzarella, basil, grape tomatoes drizzled with balsamic reduction

Ahi Poke Cup  
Sesame Ahi tuna, cucumbers, pickled ginger and wasabi cream served in a wonton wrapper

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**Appetizers and Hors d' oeuvres are priced \$5.25 each**  
**Minimum order 2 dozen**





## PRE SET DINNER OPTION

All dinner options are chef-served buffet style. Plated option available for indoor service only at an additional \$5 per plate.

**\$42 per person**

### Grilled Tri-Tip and Roasted Chicken

Idaho raised beef served medium rare with a chimichurri sauce  
Roasted french cut chicken breast with a lemon-caper sauce  
Roasted red potatoes and fresh seasonal grilled veggies  
Mixed green salad served with ranch and balsamic vinaigrette  
Warm rolls and butter

### Smoked Brisket and Huckleberry BBQ Chicken

Slow smoked brisket with a honey-vanilla bourbon sauce  
Roasted french cut chicken breast smothered in a Huckleberry BBQ sauce  
Baked macaroni and cheese and fresh seasonal grilled veggies  
Mixed green salad served with ranch and balsamic vinaigrette  
Warm rolls and butter

**\$52 per person**

### Surf and Turf

Grilled salmon filet with a lemon-dill sauce  
Grilled tri tip with a green-peppercorn sauce  
Herbed rice pilaf and sauteed green beans with cherry tomatoes  
Mixed green salad with a ranch and balsamic vinaigrette  
Warm rolls and butter

### Vegetable Napoleon and Vegetable Tortellini

Roasted vegetables layered with feta cheese and yellow pepper puree  
Tortellini stuffed with mushrooms and roasted tomatoes tossed in alfredo sauce  
Herbed rice pilaf and grilled seasonal veggies  
Mixed greens, bleu cheese crumbles, walnuts and cranberries tossed in poppyseed dressing  
Warm rolls and butter





## A LA CARTE DINNER OPTION

All dinner options are chef-served buffet style. Plated option available for indoor service only at an additional \$5 per plate.

Choice of two protein options, two side options and choice of salad. All dinners served with warm rolls and butter.

**Ruby Red Trout**                      \$28/person  
Pan seared ruby red trout with  
brown butter and roasted almond slivers

**Eggplant Parmesan**                      \$28/person  
Layers of breaded eggplant, housemade tomato  
sauce served over penne pasta

**Chicken Picatta**                      \$28/person  
Butterflied chicken breast lightly breaded  
with lemon-caper sauce and red onions served  
over angel hair pasta

**Elk Tenderloin**                      Market pricing  
Temped to a medium rare and topped with  
wild mushrooms and a wild huckleberry demi  
glace

**Pork Saltimbocca**                      \$35/person  
Grilled pork tenderloin wrapped in prociutto  
with marsala wine sauce served on polento cakes

**Prime Rib**                      Market pricing  
Slow roasted with Chef's rub to medium rare  
served with au jus and fuji apple horseradish

## A LA CARTE SIDES

Roasted Red Potatoes  
Sautéed Green Beans w/Cherry Tomatoes  
Baked Three Cheese Macaroni  
Grilled Seasonal Veggies  
Mixed Grains & Wild Rice

## A LA CARTE SALADS

**Tossed Green Salad**  
Served with Ranch and Balsamic Vinaigrette

**Caesar Salad**  
Tossed in Caesar Dressing

**Summer Salad**  
Tossed in Poppyseed Dressing





## DESSERT

Huckleberry and Fuji Apple Crisp

Cheesecake with Huckleberry Compote

Chocolate Lover's Layer Cake

**\$8 per person**  
Tableware included

## CAKE CUTTING SERVICE

You are welcome to bring your own special ordered dessert and we are happy to help.

Cake cutting only: \$1 per slice

Cake cutting and tableware: \$2.50 per person

Cake cutting, tableware and service: \$3.50 per slice  
(tableware includes throwaway plates, forks and napkins)

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## MENU TASTING

Schedule a tasting prior to your event to decide on your reception menu.

Tastings are booked for up to 6 guests.

Choose of up to 2 appetizers or hor' d ouerves, 2 protien choices and 4 sides.

**\$225**

Tastings must be booked in advance.





Cocktail  
hour...

## BEVERAGE • BAR SERVICE

All bar service is subject to a \$300 bar set-up fee

All alcoholic beverages consumed on the Brundage Mountain property must be purchased and served by Brundage Mountain Resort staff. All guests consuming alcohol are subject to verification of age with valid identification.

### BAR SET-UP INCLUDES \$300

Coke products, tonic, soda, juices  
and garnishes, coffee and water station  
Disposable drinkware, napkins and straws  
Bar service for 4 hours  
Additional hour: \$100/hr up to 2 hours

### BEVERAGE OPTIONS

Champagne Toast	market price
His and Her Cocktails	per selection
Bottled water	\$3/bottle
Canned soda	\$2/can

### SPECIAL REQUESTS

Bring your own wine and/or champagne  
\$20 corkage fee

### CUSTOM BAR OPTION

Personalize the bar with a variety of options. The Brundage Mountain team can help you craft the bar that fits your event and budget.

### TASTING \$75

If you are unsure of your selections for your event, we are happy to schedule a tasting to help you decide. The tasting includes 4 wine selections and 4 beer choices for a group of 6 guests.

### BAR SERVICE OPTIONS

#### HOSTED BAR OPTION

Select up to 2 beer choices, up to 4 wine options and call or premium liquor

Domestic Keg	\$500
Micro Keg	\$625

Kegs serve approximately 120 16oz pints

House wine	\$32/bottle
Special Request	market price/case
Liquor	per consumption

(Shuttle service required for hosted liquor bars)

#### NO-HOST OPTION

Cash or credit card accepted

Domestic Pint	\$6
Micro Pint	\$7
Glass of house wine	\$8
Cocktails	\$7 to \$11

#### SUMMIT BAR OPTION

Summit Bar Set-Up Fee: \$150

Hosted option only. Charge per consumption.

Select up to:  
2 canned beer choices  
and 2 wine choices





## CATERING DETAILS

### LINENS

Brundage Mountain Catering does not provide or rent linens. The responsible host will need to provide linens from an outside vendor. Brundage Mountain Catering provides linens for the food service tables only. Delivery, set-up and removal of the linens is not provided by Brundage Mountain Catering.

### TABLES AND CHAIRS

Brundage Mountain Catering provides 60" round tables and white resin folding chairs for up to 225 guests. This also includes a cake table and the tables for food service. The Brundage event staff will set-up the tables and chairs as per instructed by the responsible host. The food service tables will be dressed with black linens provided by Brundage Mountain Catering. Additional tables and chairs will need to be rented from an outside vendor and is the responsibility of the party hosting the event.

### TABLEWARE

Brundage Mountain Catering will set-up flatware and water glasses on the tables after they have been dressed by the responsible host. Napkin displays will need to be completed by the responsible host prior to our set-up. Dinner plates and flatware are provided by Brundage Mountain Catering.

### 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.

### 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 with the deposit. Food prices, beverage prices, and fees are subject to a 20% service charge and applicable state and local sales tax, which is currently 6%.

### BILLING AND PAYMENT

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 payment fails due to insufficient funds, the client will be responsible for an additional \$50.00 fee.

