

EVENT

menu

2019

Northwest Receptions: Saveur a Taste of Idaho \$49.95 per guest

IDAHO POTATO MARTINI STATION

Uniformed chef attendants will fill martini glasses with Yukon Gold mashed potatoes, each topped with rustic herb-in-middle Gaufrettes. Gourmet topping station will include: mushroom ragu, crème fraîche, hot melted butter, Crispy prosciutto, smoked bacon, chives, fresh tomato salsa, Asiago and cheddar cheese.

MINIATURE DOUBLE STUFFED IDAHO BABY BAKER POTATOES

ROASTED SHALLOT, GOAT CHEESE POTATO CANAPE, SPICY HUCKLEBERRY JELLY

PRIEST RIVER ELK MEATBALL LOLLIPOP, SAVORY HUCKLEBERRY JUNIPER GLAZE

SNAKE RIVER FARMS® AMERICAN KOBE WAGU SMOKED BEEF BRISKET SMALL PLATES

Carved by uniformed chef attendant. Served with Grilled Stone-ground Slider Buns with Chef's Coleslaw, Pickled Assortment, Savory BBQ Sauce, and Huckleberry BBQ Sauce.

IDAHO BRUSH CREEK AND BALLARD FAMILY DAIRY CHEESES

Featuring three award-winning Idaho cheeses: Holy Cow Baby Swiss and Idaho Hot and Spicy Pepper Cheddar. Marinated Labneh and Orchard Blue Cheese Resort-made Salt and Pepper Butter Crackers, Idaho Mashed Potato Crackers, Flavored Bread Sticks, Resort Crisp Crackers.

SMOKED IDAHO RUBY RED TROUT AND HOT SMOKED STEELHEAD

Two of Idaho's Famous Game Fish served with Whipped Boursin Cream Cheese, Resort-Made Crème Fraîche Minced Red Onion, Chives, Grated Egg, Capers, Chinese Chive Pancake, Idaho Potato Bellini and Cracker Assortment.

DUCK BREAST PROSCIUTTO-MIDORI MELON SKEWERS

WILD HUCKLEBERRY DESSERTS

Huckleberry Tart Lollipop

Warm Huckleberry Cobblers with Homemade Vanilla Ice Cream

Warm Chocolate Huckleberry Molten Cakes

Huckleberry Bark

Huckleberry Baked Alaska Torched and Flambéed Table-Side

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*(1 of 2) Northwest Receptions:
Tubbs Hill Hors d'oeuvre Reception \$75.00 per guest*

Not available on Lake Coeur d'Alene Cruise Boats.

PASSED HORS D'OEUVRES

Mediterranean Cones with Pesto Chicken Olive Tapenade, Feta Mousse and Micro Basil.

Red Currant Bali Turkey Meatball Lollipops

Standing Vegetable Crudit  Shots

Ham and Asparagus Crowns

Warm Brie, Date and Walnut Canape

Champagne-Filled Chocolate Tuxedo Strawberries

Dungeness Crab Rangoon Chinese Mustard and Sweet Chili Sauce.

Jumbo Prawn Cocktail Celery, Cocktail Sauce, Lemon.

SMALL PLATE STATIONS

Please make five selections from the following small plate list.
Each will be prepared by uniformed chef attendant.

BEEF, VEAL & POULTRY

Classic Steak Dianne Diablo Sauce and Crimini Mushrooms.

Veal Scallopini Picatta Caper, White Wine, Lemon and Creamy Polenta.

Tenderloin of Beef Wellington B arnaise Sauce, P rigueux Sauce and Chateau Potato.

Potlatch Style House Smoked Chicken Breast Linguini, Balsamic Cream Sauce.

Chicken Lobster Roulade Americana Sauce and Lobster Mashed Potatoes.

SEAFOOD

Soft Shell Blue Crab Tempura Old Bay Aioli, Iceberg Lettuce, Tomato, Brioche Buns.

Dungeness Crab Cake Lemon-Garlic Aioli, Chili Oil and Tobiko.

Spice Rub Salmon Spicy Huckleberry Sauce.

Rare Sesame Crusted Ahi Wasabi, Candied and Pickled Ginger, Rice and Soy Syrup.

VEGETARIAN

Heirloom Tomato Caprese Tower Seasonably available .

Tempura Asparagus and Avocado Cougar Gold White Cheddar and Balsamic Syrup Glaze.

Roasted Vegetable Torte Balsamic Syrup.

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*(2 of 2) Northwest Receptions:
Passed Hors d'oeuvre Reception*

Tuxedo, white glove passed hors d'oeuvre service.

KING CRAB CALIFORNIA ROLLS

Wasabi, Pickled and Candied Ginger with Soy Sauce.

SKEWERED CRISPY SHRIMP

Ponsu, Sweet Chili Sauce.

RESORT ALMOND GOUGERE

Toasted Almonds and Parsley.

SUGAR CANE SWEET MEAT SKEWERS

With Garlic-Ginger Sauce, Sesame Seeds and Scallions.

RED CURRANT BALI BARBEQUE MEATBALL LOLLIPOPS

HAM & ASPARAGUS CROWNS

MEDITERRANEAN CONES WITH PESTO CHICKEN

Olive tapenade, Feta Mousse, Micro Basil and Balsamic Syrup.

TUXEDO GRAND MARNIER STRAWBERRIES

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Northwest Receptions: A Taste of the Mediterranean *\$18.00 per guest*

CROSTINI

Smoked Salmon with Mustard Sauce, Fresh Dill, Fried Capers, Minced Red Onion and Grated Hard-Boiled Egg.

Garlic Cheese served warm out of the oven with Micro Basil and Tomato Concassé.

BRUSCHETTA

Caponata and Goat Cheese with Micro Greens.

Fig, Prosciutto and Arugula drizzled with Fig Balsamic Syrup and Extra Virgin Olive Oil.

GRILLED PITA

Idaho Green Garbanzo Bean Hummus

Olive Tapenade, Fresh Micro Basil, Hazelnut Romesco,
Fig Balsamic Syrup, Castelvetrano Olives and Imported Cured Olives, Roasted Elephant Garlic.

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Northwest Receptions: Casco Bay Hors d'oeuvre Reception *\$75.00 per guest*

FRUIT, CHEESE & ANTIPASTO

Melon-Pineapple Skewers, Amaltheia Organic Goat Cheese, Red Spruce Premium Aged Cheddar, Roth Grand Cru Reserve, Van Gogh Vintage Aged Gouda, Affinée Buttermilk Blue Cheese, Mezzaluna Fontina, Grapes, Sliced Apples, Fresh Pears, Homemade Bread Sticks, Crackers, Fig Jam, Sliced Salamis and Prosciutto with Assorted Olives and Marinated Giant Beans.

OVEN-ROASTED VEGETABLE TERRINE

Roasted Vegetables Seasoned and Layer-Pressed with Extra Virgin Olive Oil.

FRESH CRUDITÉ

Assortment of Raw Vegetables to include Rainbow Carrots, Belgian Endive, Green Beans, Radishes, Celery and English Cucumbers with Dips.

ROASTED BABY BEET SALAD

Fresh Pear, Thompson Seedless Grapes, Arugula and Crushed Marcona Almonds.

JUMBO ICED PRAWNS & KING CRAB CLAWS

Fresh Lemon, Homemade Cocktail Sauce, and French Cocktail Sauce.

COLD SMOKED SALMON

Mini Bellini with Whipped Boursin Cream Cheese, Fried Capers, Minced Red Onion, Chopped Egg.

HONEY BAKED® SPIRAL HAM

Silver Dollar White, Wheat and Pretzel Rolls. Mayonnaise, Sweet Hot and Stone Ground Mustards.

CHEF'S SMALL PLATES

Tempura Lobster Mini Martini tossed in Butter with Togarashi Aioli.

Filet Mignon Dianne with Truffle Potato Croquettes.

DESSERTS

Concorde Decadence

Fresh Raspberry Cream Puffs

Caramel Mocha Cheesecake

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Northwest Receptions: Celebrating Cheese

All presentations include house-made crackers, bread sticks, fresh pears, apples, grapes, berries, honey comb and port syrup.

AMERICAN ARTISAN CHEESE

3 ARTISAN CHEESES \$12.00 per guest

5 ARTISAN CHEESES \$15.00 per guest

8 ARTISAN CHEESES \$21.00 per guest

All from the Northwest.

SEATTLE'S BEECHER'S® – Flagship Cheddar

IDAHO'S BALLARD® – Truffle Cheddar

MONTANA AMALTHEIA® – Chèvre

WASHINGTON STATE UNIVERSITY® – Cougar Gold

TILLAMOOK® – Smoked Cheddar

OREGON ROGUE CREAMERY® – Rogue River Blue

MT. TOWNSEND CREAMERY® – Camp Fire Jack

RESORT CHEESE SAMPLER \$9.95 per guest

Cheese selections vary.

IMPORTED BRIE CHEESE \$5.95 per guest, per selection

PHYLLO WRAPPED – Huckleberry Pepper Jelly with Dried Cranberries and Almonds

PUFF PASTRY WRAPPED – Stuffed with Wild and Exotic Mushrooms.

FEUILLE DE BRICK CARAMEL BRIE – Candied Pecans and Walnuts on top.

IDAHO ARTISAN CHEESE TABLE \$13.50 per guest

Featuring cheese From Ballard Dairy Farm In Southern Idaho: Idaho Truffle Cheddar, Idaho Hot and Spicy Pepper Cheddar, Holy Cow Baby Swiss Cheese and Ballard Farm Cheese Curd. Resort-Made Salt and Pepper Butter Crackers, Idaho Mashed Potato Crackers, Flavored Bread Sticks and Resort Crisps.

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Northwest Receptions: Seafood Presentations

All presentations include house-made crackers, bread sticks, fresh pears, apples, grapes, berries, honey comb and port syrup.

ARTISAN SMOKED SALMON \$19.95 per guest

Each salmon is hand filleted and slow smoked over a variety of fruit woods. Presentations include cream cheese, capers, minced red onion, chives, egg whites and yolks, grill toasted baguette and Blazing Bagels.

GERARD & DOMINIQUE "EUROPEAN STYLE" SMOKED ATLANTIC SALMON \$19.95 per guest

"NORTHWEST STYLE" SMOKED COHO SALMON \$19.95 per guest

Diamond cut.

ARTISAN SMOKED WEATHERVANE SCALLOPS \$16.00 per guest

Presentations include cream cheese, capers, minced red onion, chives, egg whites and yolks and grilled buttered brioche. (Pre sliced)

SHAVED ICE "LIGHTED" SHELLFISH TOWERS \$36.00 per guest

Royal Blue Glowing Crushed Ice Pyramids Loaded with Fresh Pacific Oysters, Cracked Dungeness And King Crab, Snow Crab Claws, Lobster Tail, Steamed and Chilled Mussels, Jumbo Ice Prawns, Seared Scallops on the Half Shell and Seaweed Salad. Presentation of sauces; Raspberry Mignonette, Horseradish Cocktail Sauce, Sour Cream, Horseradish Dill Sauce, French Cocktail Sauce and Lemons Wedges.

"THE BIG OYSTER-OYSTER BAR" \$30.00 per guest

Each event's number of guests determines the number of chefs needed to shuck or prepare your individual sampling. Varieties change with the season, making each oyster the freshest available. Preparations include Oyster on the Half Shell, Wood-Fired Barbecued Oyster (if outdoors), Baked Oysters in a variety of preparations and Cast Iron Fried Oysters and Sherry Oyster Bisque. Additionally, we will have wine glasses with Spicy Oyster Shooters. Condiment Bar includes signatures such as: Lemon-Soy with Wasabi, a variety of Mignonettes, Warm Tabasco, Habanero Hot Sauce, Mild Fresh Horseradish Cocktail Sauce, Medium Horseradish Cocktail Sauce and Hot Wasabi Cocktail Sauce, Fresh Lemons, Limes, Smoked Salt and Fire-Roasted Green Chile Tartar Sauce with House-Made Bread Sticks.

Half of the "oyster on the half shell" sold in the USA are from our neighboring Washington state and are considered to be among the finest half shell oysters in the world. Oyster varieties include European Flat Oysters, Kumamoto Oysters, Olympia Oysters and the Pacific Oyster. The Pacific Oyster is mildly flavored and easily propagated, which allows them to adapt to their new environment and naturalize themselves, therefore Pacific Oyster growers and distributors name each of their oyster products after their home turf and surf. There are over 175 growing areas with names like: Willapa Bay, Penn Cove, Naked Cowboy, Quilcene, Hog Island, Blue Point and Fanny Bay. Like wine, each oyster has its own distinct characteristics!

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Northwest Receptions: Delicatessen Presentations

SHAVED MEAT PLATTER \$14.00 per guest

Resort Roasted Beef, Smoked Cold Ham, Turkey Breast, Mayonnaise, Mustard, Dijon, Sour Cream Horseradish and Cocktail Rolls.

SANDWICH SLICED CHEESE PLATTER \$7.00 per guest

Tillamook® Cheddar, Swiss and Provolone with Cocktail Rolls.

CRUDITÉ \$4.95 per guest

Broccoli, Cauliflower, Rainbow Carrots, Romanesco, Celery Hearts, Pickled Asparagus, Heirloom Cherry Tomatoes, Red and Yellow Bell Peppers. Classic Hummus, Fresh Spinach-Parmesan Peppercorn and Horseradish Sour Cream Dips.

ANTIPASTO - ANTIPASTI \$15.95 per guest

"Before the meal."

VEGETABLES

Marinated Roasted Peppers, Artichokes, Roasted Golden and Red Tomatoes, Cipollini Onions, Grilled Zucchini, Marinated Mushrooms, Roma Tomatoes with Basil, Marinated Italian Beans (Gigande), Grilled Summer Squash, Grilled Italian Eggplant, Eggplant Caviar, Caponata, Caper Salad with Feta and Eggplant-Pepper Dip.

CHEESES

Fresh Buffalo Mozzarella, Parmigiano-Reggiano, Asiago, Gorgonzola and Pecorino Romano, with Kalamata Flat Bread, House-Made Bread Sticks and Crostini.

FRUITS & MEATS

Honeydew, Cantaloupe with Prosciutto, Genoa Salami, Crispy Prosciutto, Prosciutto-Stuffed Peppers, Castelvetro Olives and Cured Olives.

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Northwest Receptions: Carving Stations

Chef attendants are included at each carving station.

USDA PREMIUM CERTIFIED ANGUS BEEF®

Serves 30 guests. Includes Cocktail Rolls, Condiments and Sauces.

Smoked Bacon Wrapped Tenderloin Of Beef \$525.00

Three Peppercorn Crusted Sirloin Roast \$400.00

"Manhattan Cut" Smoke-Roasted New York Strip Loin \$450.00

Slow Roasted Tri-Tip \$350.00

House Smoked Idaho Brisket \$275.00

USDA PREMIUM CERTIFIED ANGUS BEEF® & BUFFALO

Serves 200 guests. Includes Cocktail Rolls, Condiments and Sauces.

Baron of Beef \$1200.00

Montana Baron of Buffalo \$2100.00

POULTRY & PORK

Serves 50 guests. Includes Cocktail Rolls, Condiments and Sauces.

Northwest Spiral-Cut Honey Baked® Ham \$350.00

Whole Tom Turkey \$350.00

Choice of Oven-Roasted, Smoke-Roasted or Deep-Fried Southern style.

Hoisin Glazed Boneless Pork Loin \$350.00

Plum Sauce, Sweet Hot Mustard and Toasted Sesame Seeds.

Hill's Pineapple-Honey-Mustard Bone In Baron Of Ham \$350.00

IMPORTED SPECIALTY

Jamón Ibérico \$19.95 per guest

Cured Imported Spanish Iberian Ham, Olive Oil Toasted Breads, Roasted Tomatoes, Lemon Aioli, Sliced Honey dew and Assorted Cured Olives.

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Northwest Receptions: Chef Action Stations

IDAHO POTATO MARTINI STATION \$21.95 per guest

Features our "grown-in-Idaho" potatoes. Uniformed chef attendants fill martini glasses with your choice of mashed potatoes:

Russet White Cheddar Mashed Potatoes or Yukon Gold Mashed Potatoes

Each topped with a Resort-made Potato Chip. Gourmet topping station includes: Mushroom Ragu, Crème Fraîche, Hot Melted Butter, Crispy Prosciutto, Smoked Bacon, Chives, Fresh Tomato salsa, Asiago and Cheddar Cheese, Bacon® Vodka Sour Cream and Miniature Baked Potatoes in Truffle Butter. (When served on cruise boats, plastic martini glasses will be used for safety reasons.)

ASIAN NOODLE & ITALIAN PASTA EVOLUTION STATION

Our Evolution Station is not a complete meal and should be included as a station. Not available on Lake Coeur d'Alene Cruise Boats. A more traditional pasta station is available upon request.

CHOICE OF 3 STATIONS \$30.00 per guest

CHOICE OF 5 STATIONS \$45.00 per guest

Sunday Ragu

House-made Italian tomato sauce with slow-simmered beef braciolo, Italian sausage and boneless pork short ribs. Fettuccini will be tossed with tomato sauce at the station. Guests will top it with their meat of choice.

Cacio e Pepe

Spaghetti with freshly-grated imported Pecorino Romano and toasted black pepper

Timballo

A pasta baked drum of ziti, Genoa salami, smoked provolone and Pecorino Romano cheese, small house-made meatballs, hard-boiled eggs and sauce.

Linguine with Shrimp Scampi

Shrimp cooked with fresh Garlic, Butter, Olive Oil, Salt, Pepper, Lemon Zest, Paprika and Parsley, then tossed with hot Linguine and Lemon.

Vietnamese Rice Noodle Salad with Pork

Served chilled, Rice Noodles with Shredded Carrot, Cucumber, Roasted Peanuts, Jalapeño, Red and Green Leaf Lettuce, Fresh Thai Basil and Sweet Basil With Cilantro and a Slightly-Spicy Dressing. Topped with Medallions of Marinated Roasted Pork Tenderloin.

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Northwest Receptions: Hors d'oeuvres

DIPS, SPREADS & SALADS \$5.50 per guest

Select any three dips, spreads or salsas and we will serve them with fresh fried tortilla chips, pita chips, potato chips, crackers and crostinis.

White Bean and Artichoke Dip

Jalapeno Dip

Classic Hummus

Eggplant Caviar

Chipotle Black Bean Dip

Spiced Tomato Jam

Romesco

Olive Tapenade

Pineapple-Mango Salsa

Chunky Guacamole

Fresh Tomato Salsa

CHEESEY BITES \$4.50 per guest, per selection

Brie, Date and Toasted Walnut Crostini

Goat Cheese, Hot Pepper Jelly and Chives
on Parmesan-Thyme Crackers

Cherry Relish and Goat Cheese Crostini

Spinach, Feta and Red Pepper Purses

Pesto Pine Nut Savory Palmiers with
Sun-Dried Tomato and Mascarpone

Gorgonzola Bruschetta with Pan-Roasted
Peppers, Capers And Basil

B.L.Ts on Boursin Brioche Toasts

Warm Gougères with Gruyère Dip

MEXICAN STREET VENDOR \$7.00 per guest, per selection

Chicken Quesadillas

Pork and Sweet Potato Empanadas

Fresh Beef and Pork Meatballs in
Chipotle Sauce

Grilled Steak Tacos with Salsa Verde

Mini Chorizo Quiche

Tequila Shrimp Skewer

Cheese Flautas with Cilantro Pesto