

NORTHWEST RECEPTIONS

SAVOR A TASTE OF IDAHO

IDAHO POTATO MARTINI STATION

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

IDAHO TRUFFLED, SCALLOPED POTATO SPOONS

IDAHO MOREL MUSHROOM SPOONS

Stuffed with a potato puree.

MINIATURE DOUBLE STUFFED IDAHO BABY BAKER POTATOES

ROASTED SHALLOT AND GOAT CHEESE POTATO CANAPE

PRIEST RIVER ELK MEATBALL LOLLIPOP

Savory huckleberry juniper glaze.

SNAKE RIVER FARMS® AMERICAN KOBE WAGU SMOKED BEEF BRISKET SLIDERS

Carved by uniformed chef attendant.

Served on grilled stoneground slider buns with Chef's coleslaw, pickled assortment, savory barbecue sauce, huckleberry barbecue sauce and Idaho white barbecue sauce.

IDAHO KUROBUTA PORK OSSO BUCCO

Small plate station prepared by chef attendant.

Mascarpone creamy polenta and lingonberry demi glaze.

IDAHO BALLARD FAMILY DAIRY CHEESES

Featuring three award-winning Idaho cheeses: Truffle Cheddar, Holy Cow Baby Swiss and Idaho Hot & Spicy Pepper Cheddar. House-made salt and pepper butter crackers, Idaho mashed potato crackers, flavored breadsticks, Resort crisps and assorted fruit skewers.

SMOKED IDAHO RUBY RED TROUT AND SMOKED STEELHEAD
Two of Idaho's famous game fish served with whipped Boursin cream cheese, house-made crème fraîche, minced red onion, chives, grated egg, capers, Chinese chive pancake, Idaho potato Bellini and cracker assortment.

DUCK BREAST PROSCIUTTO WITH MIDORI MELON SKEWERS

WILD HUCKLEBERRY DESSERTS

**HUCKLEBERRY HAND PIES
AND WARM HUCKLEBERRY COBBLERS**

With house-made vanilla ice cream.

WARM CHOCOLATE HUCKLEBERRY MOLTEN CAKES

HUCKLEBERRY BARK

HUCKLEBERRY BAKED ALASKA

Torched and flambéed table-side.

56.00 per guest

NORTHWEST RECEPTIONS

TUBBS HILL HORS D'OEUVRE RECEPTION

PASSED HORS D'OEUVRES

MEDITERRANEAN CONES WITH PESTO CHICKEN

Olive tapenade, Feta mousse and micro basil.

RED CURRANT BALI TURKEY MEATBALL LOLLIPOPS

STANDING VEGETABLE CRUDITÉ SHOTS

HAM AND ASPARAGUS CROWNS

WARM BRIE, DATE AND WALNUT CANAPE

CHAMPAGNE-FILLED CHOCOLATE TUXEDO STRAWBERRIES

DUNGENSESS CRAB RANGOON

Chinese mustard and sweet chili sauce.

SMALL PLATE STATIONS

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

BEEF AND VEAL

CLASSIC STEAK DIANNE

Diablo sauce and crimini mushrooms.

COTÉ DE BOEUF

Rosemary brushed, roasted tomatoes, onion purée, presented on a hot Himalayan salt block. Served with a cabernet demi glaze, horseradish foam, truffle salt and châteaue potatoes.

VEAL SCALLOPINI PICATTA

Caper, white wine, lemon and creamy polenta.

TOURNEDO ROSSINI

Truffle Madeira sauce and châteaue potatoes.

TENDERLOIN OF BEEF WELLINGTON

Béarnaise sauce, Périgueux sauce and châteaue potatoes.

SEAFOOD

FIRECRACKER PRAWN

Angel hair pasta and Cajun butter sauce.

DUNGENSESS CRAB CAKE

Lemon-garlic atoli, chili oil and tobiko.

SPICE RUB SALMON

Spicy huckleberry sauce.

RARE SESAME CRUSTED AHI

Wasabi, candied and pickled ginger, rice and soy syrup.

JUMBO SHRIMP SCAMPI

Paprika butter sauce and challah toast.

NORTHWEST RECEPTIONS

TUBBS HILL HORS D'OEUVRE RECEPTION

SMALL PLATE STATIONS (CONT'D.)

LAMB AND PORK

PORK OSSO BUCCO

Mascarpone creamy polenta and huckleberry demi glaze.

RACK OF LAMB

Parmesan crusted with mint jus lié.

ROASTED LEG OF LAMB

Rosemary red potatoes and pan sauce.

BRAISED PORK TENDERLOIN MEDALLIONS

Purée potato mashed potatoes and mustard sauce.

POULTRY

COQ AU VIN

Red wine pan sauce.

GRILLED SEMI-BONELESS QUAIL

Cherry port demi-glace.

GRILLED DUCK BREAST

Plum sauce and lentil salad.

CHICKEN LOBSTER ROULADE

Americana sauce and lobster mashed potatoes.

DUCK CONFIT A LA ORANGE

Wilted organic greens.

VEGETARIAN

HEIRLOOM TOMATO CAPRESE TOWER

TEMPURA ASPARAGUS AND AVOCADO

Cougar Gold White Cheddar and balsamic syrup glaze.

ROASTED VEGETABLE TORTE

Balsamic syrup.

56.00 per guest

Not available on Lake Coeur d'Alene Cruise Boats.

NORTHWEST RECEPTIONS

PASSED HORS D'OEUVRE WELCOME RECEPTION

Tuxedo, white glove passed hors d'oeuvre service.

KING CRAB CALIFORNIA ROLLS

Wasabi, pickled and candied ginger with soy syrup.

RESORT SHRIMP GOUGERE

Served warm with a slightly spicy kick.

SUGAR CANE SWEET MEAT SKEWERS

With garlic-ginger sauce, sesame seeds and scallions.

RED CURRANT BALI BARBECUE MEATBALL LOLLIPOPS

HAM AND ASPARAGUS CROWNS

MEDITERRANEAN CONES WITH PESTO CHICKEN

Olive tapenade, Feta mousse, micro basil and balsamic syrup.

TUXEDO GRAND MARNIER STRAWBERRIES

35.00 per guest

A TASTE OF THE MEDITERRANEAN

SMOKED SALMON CROSTINI

Mustard sauce, fresh dill, fried capers, minced red onion and grated hard-boiled egg.

GARLIC CHEESE CROSTINI

Served warm out of the oven with micro basil and tomato concassé.

CAPONATA AND GOAT CHEESE BRUSCHETTA

Micro greens.

FIG, PROSCIUTTO AND ARUGULA BRUSCHETTA

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

18.00 per guest

NORTHWEST RECEPTIONS

AMUSE - BOUCHE

Little bites of food to amuse the mouth, invigorate the palate and whet the appetite! Tuxedo, white glove service.

DUNGINESS CRAB GOUGÈRE

SESAME AHI TUNA-AHI POKE WONTON

FILET DE BOEUF SPOON

18.00 per guest

MODERN TAPAS TABLE

Small, delicious mouthfuls of something savory! Your Guests will enjoy going to our "Tapas Bar" and helping themselves to small plates of their favorite items.

GARLIC PAN-FRIED BREAD AND CHORIZO

EGGPLANT DIP WITH CRUSTY BREAD

CALAMARI WITH ASSORTED DIPS

BREADED SCALLOP GARLIC LEMON AIOLI

GARLIC JUMBO SHRIMP

MEATBALLS IN SAFFRON SAUCE

SKEWERED MUSHROOM AND BACON WITH AIOLI

DEEP-FRIED CAULIFLOWER

CHICKEN IN LEMON AND GARLIC

TZATZIKI CHICKEN WINGS

ROASTED ASPARAGUS WRAPPED IN SERRANO HAM

SIZZLING GARLIC-CHILI SHRIMP

EMPANADILLAS

BACON WRAPPED DATES

4.50 per guest, per selection. Enjoy 2 or 10 varieties.

NORTHWEST RECEPTIONS

CASCO BAY HORS D'OEUVRE RECEPTION

FRUIT, CHEESE AND 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 breadsticks, crackers, fig jam, sliced salamis and prosciutto with assorted olives and marinated giant beans.

VEGETABLES

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 BEET SALAD

Fresh pear, Thompson seedless grapes and Marcona almonds.

SEAFOODS

JUMBO ICED PRAWNS AND SNOW CRAB CLAWS

Fresh lemon, house-made cocktail sauce and French cocktail sauce.

COLD SMOKED SALMON

Mini Bellini with whipped Boursin cream cheese, fried capers, minced red onion and chopped egg.

CHEF'S ENTRÉES

COTÉ DE BOEUF

Rosemary brushed, roasted tomatoes, onion purée, presented on a hot Himalayan salt block. Served with a cabernet demi glaze, horseradish foam, truffle salt and château potatoes.

PAN-SEARED SEABASS

Almond, with lemon zest and St. Nic's Lemon Nage.

HONEY BAKED SPIRAL HAM

Silver dollar white, wheat and pretzel rolls, with mayonnaise, sweet hot and stone ground mustards.

DESSERTS

CONCORDE DECADENCE

FRESH RASPBERRY CREAM PUFFS

CARAMEL MOCHA CHEESECAKE

65.00 per guest

NORTHWEST RECEPTIONS

CELEBRATING CHEESE

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

AMERICAN ARTISAN CHEESE

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

Three artisan cheeses 10.00 per guest

Five artisan cheeses 14.00 per guest

Seven artisan cheeses 21.00 per guest

RESORT CHEESE SAMPLER

Cheese selections vary.

9.50 per guest

IMPORTED BRIE CHEESE

PHYLLO WRAPPED

Stuffed with dried fruits and nuts.

PUFF PASTRY WRAPPED

Stuffed with wild and exotic mushrooms.

FEUILLE DE BRICK CARAMEL BRIE

Candied pecans and walnuts on top.

5.00 per guest, per selection

IDAHO ARTISAN CHEESE TABLE

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. House-made salt and pepper butter crackers, Idaho mashed potato crackers, flavored breadsticks and Resort crisps.

12.00 per guest

NORTHWEST RECEPTIONS

SEAFOOD PRESENTATIONS

ARTISAN SMOKED SALMON

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**

or

**"NORTHWEST STYLE" SMOKED
COHO SALMON DIAMOND CUT.**

14.00 per guest, per selection

ARTISAN SMOKED WEATHERVANE SCALLOPS

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

16.00 per guest

SHAVED ICE "LIGHTED" SHELLFISH TOWERS

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 includes: raspberry mignonette, horseradish cocktail sauce, sour cream, horseradish dill sauce, French cocktail sauce and lemons wedges.

30.00 per Guest

"THE BIG OYSTER-OYSTER BAR"

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 chili tartar sauce with house-made breadsticks.

25.00 per guest

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: Willipa Bay, Penn Cove, Naked Cowboy, Quilcene, Hog Island, Blue Point and Fanny Bay. Like wine, each oyster has its own distinct characteristics!

NORTHWEST RECEPTIONS

DELICATESSEN PRESENTATIONS

SHAVED MEAT PLATTER

Resort roasted beef, Danish ham, turkey breast, mayonnaise, mustard, Dijon, sour cream horseradish and cocktail rolls.

12.00 per guest

SANDWICH SLICED CHEESE PLATTER

Tillamook Cheddar, Swiss and Provolone.

6.00 per guest

"FARM-TO-TABLE" CRUDITÉ

Features specialty vegetables from local sources, when available, and farms from the western coastal states. Classic hummus, fresh spinach-Parmesan peppercorn and horseradish sour cream dips.

3.95 per guest

ANTIPASTO - ANTIPASTI

"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, Pecorino Romano and Gorgonzola, with Kalamata flatbread, house-made breadsticks and crostini.

FRUITS AND MEATS

Honeydew, cantaloupe with prosciutto, Genoa salami, crispy prosciutto, prosciutto stuffed peppers, Castelvetrano olives and cured olives.

14.00 per Guest

NORTHWEST RECEPTIONS

CARVING STATIONS

Chef attendants are included at each carving station.

USDA PREMIUM CHOICE 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

HOUSE SMOKED IDAHO BRISKET

275.00

USDA PREMIUM CHOICE BEEF AND BUFFALO

Serves 200 Guests. Includes cocktail rolls, condiments and sauces.

BARON OF BEEF

1200.00

MONTANA BARON OF BUFFALO

2100.00

POULTRY AND PORK

Serves 50 Guests. Includes cocktail rolls, condiments and sauces.

NORTHWEST SPIRAL-CUT HONEY BAKED HAM

350.00

WHOLE TOM TURKEY

Choice of oven-roasted, smoke-roasted or deep-fried Southern style.

350.00

PINEAPPLE-HONEY-MUSTARD GLAZED LEG OF HAM

350.00

HOISIN GLAZED BONELESS PORK LOIN

Serves 75 Guests. Includes cocktail rolls, condiments and sauces.

350.00

NORTHWEST RECEPTIONS

ACTION STATIONS

IDAHO POTATO MARTINI STATION

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

RUSSET WHITE CHEDDAR MASHED POTATOES

and

YUKON GOLD MASHED POTATOES

Each topped with a house-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, Bakon Vodka sour cream and miniature baked potatoes in truffle butter. (When served on cruise boats, plastic martini glasses will be used for safety reasons).

19.00 per guest

ASIAN NOODLE AND ITALIAN PASTA EVOLUTION STATION

SUNDAY RAGU

House-made Italian tomato sauce with slow-simmered beef bracirole, 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.

HOT AND SOUR RAMEN WITH TOFU, SHIITAKES AND SPINACH

House-made hot and sour, browned tofu, shiitakes, fresh spinach and soy-vinegar and sugar. Served in warm bowls.

VIETNAMESE RICE NOODLE SALAD WITH PORK

Served chilled with rice noodles, shredded carrot, cucumber, roasted peanuts, jalapeño, red and green leaf lettuce, fresh Thai basil, sweet basil with cilantro and a slightly-spicy dressing. Topped with medallions of marinated roasted pork tenderloin.

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 three stations
All six stations

25.00 per guest
40.00 per guest

NORTHWEST RECEPTIONS

HORS D'OEUVRES

DIPS, SPREADS AND SALSAS

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

JALAPEÑO DIP

CLASSIC HUMMUS

EGGPLANT CAVIAR

CHIPOTLE BLACK BEAN DIP

SPICED TOMATO JAM

ROMESCO

OLIVE TAPENADE

PINEAPPLE-MANGO SALSA

CHUNKY GUACAMOLE

FRESH TOMATO SALSA

4.50 per guest

CHEESY BITES

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.T.S ON BOURSIN BRIOCHE TOASTS

WARM GOUGÈRES WITH GRUYÈRE DIP

3.50 per guest, per selection

MEXICAN STREET VENDOR

MASA TORPEDOES WITH CHORIZO AND TOMATILLO SALSA

PORK AND SWEET POTATO EMPANADAS

FRESH BEEF AND PORK MEATBALLS IN CHIPOTLE SAUCE

GRILLED STEAK TACOS WITH SALSA VERDE

MEXICAN BEAN AND CHEESE SANDWICHES

CHEESE FLAUTAS WITH CILANTRO PESTO

5.00 per guest, per selection