

NORTHWEST RECEPTIONS

SAVEUR 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, 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 BBQ sauce, huckleberry BBQ sauce and Idaho white BBQ sauce.

IDAHO KUROBUTA® PORK OSSO BUCCO

Small plate station prepared by chef attendant.
Mascarpone creamy polenta, lingonberry demi glaze.

IDAHO BALLARD FAMILY DAIRY CHEESES

Featuring three award-winning Idaho cheeses: Truffle Cheddar, Holy Cow Baby Swiss and Idaho Hot and Spicy Pepper Cheddar.
Resort-made salt and pepper butter crackers, Idaho mashed potato crackers, flavored bread sticks, 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,
Resort-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 Homemade 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 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.

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.

Cot  de Boeuf

Cabernet demi glaze, horseradish foam, smoked sea salt and chateau potato.

Veal Scallopini Picatta

Caper, white wine, lemon and creamy polenta.

Tournedo Rossini

Truffle Madeira sauce and chateau potato.

Tenderloin of Beef Wellington

B arnaise sauce, P rigueux sauce and chateau potato.

SEAFOOD

Firecracker Prawn

Angel hair pasta and Cajun butter sauce.

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.

Jumbo Shrimp Scampi

Paprika butter sauce and challah toast.

NORTHWEST RECEPTIONS

TUBBS HILL HORS D'OEUVRE RECEPTION

SMALL PLATE STATIONS (CONTINUED)

LAMB AND PORK

Pork Osso Bucco

Mascarpone creamy polenta and huckleberry demi glaze.

Rack of Lamb

Parmesan crusted with mint jus lie.

Roasted Leg of Lamb

Rosemary red potatoes and pan sauce.

Braised Pork Tenderloin Medallions

Puree potato mashed potatoes and mustard sauce.

POULTRY

Coq Au Vin

Red wine pan sauce.

Grilled Semi-Boneless Quail

Cherry port demi glaze.

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 BARBEQUE 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

CROSTINI

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.

BRUSCHETTA

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

Castelvetroano 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.

Dungeness 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
Sautéed Garlic Mushroom Buttons with Fresh Lemon
Spanish Spinach, Tomato, Pine Nut Mini Pizzas
Zucchini Fritters with Pine Nut Sauce
Eggplant Dip with Crusty Bread
Calamari with Assorted Dips
Chicken in Lemon And Garlic
Spanish Meatballs in Almond Sauce
Tzatziki Chicken Wings
Roasted Asparagus Wrapped In Serrano Ham
Sizzling Garlic-Chili Shrimp
Grilled Vegetable Torte
Empanadillas
Roasted Tomatoes with Roasted Garlic
Fresh Figs with Blue Cheese

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

NORTHWEST RECEPTIONS

CASCO BAY HORS D'OEUVRE RECEPTION

Fruit, Cheese and Anti Pasta

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.

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, homemade cocktail sauce, and French cocktail sauce.

Cold Smoked Salmon

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

Chef's Entrées

Coté de Boeuf

Roasted potato, Cabernet demi glaze, horseradish foam, smoked sea salt.

Pan-Seared Seabass

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

Honey Baked® Spiral Ham

Silver dollar white, wheat and pretzel rolls.
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, bread sticks, 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
Eight 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 CAMEL 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.
Resort-made salt and pepper butter crackers, Idaho mashed potato crackers, flavored bread sticks 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

"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; 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 Chile tartar sauce with house-made bread sticks.

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, Gorgonzola and Pecorino Romano, with Kalamata flat bread, house-made bread sticks and crostini.

FRUITS AND MEATS

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

11.00 per Guest

NORTHWEST RECEPTIONS

CARVING STATIONS

Chef attendants are included at each carving stations.

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 350.00

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

HOISIN GLAZED BONELESS PORK LOIN 350.00

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

PINEAPPLE-HONEY-MUSTARD GLAZED LEG OF HAM 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

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, 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 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.

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, 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.

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 25.00 per guest

Choice of all six stations 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

Jalapeno 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.Ts 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