



Brundage Mountain Catering Menu
Summer 2019

PLATTERS, BOARDS AND DISPLAYS

SEASONAL FRUIT PLATTER

50 ppl	\$200
100 ppl	\$400

CRUDITES PLATTER

Seasonal Veggies served with Roasted Garlic Dip and Pesto Ranch

50 ppl	\$175
100 ppl	\$350

ANTIPASTO DISPLAY

Seasonal Veggies, Artisan Bread and Deli Meat
served with Roasted Red Pepper Hummus

50 ppl	\$200
100 ppl	\$400

FROMAGE BOARD

Cheese Board with Papillion Roquefort, Brie and
Ballad Family Pepper Cheddar

50 ppl	\$250
100 ppl	\$500

CHARCUTERIE BOARD

Variety of Smoked, Dry and Cured Meats

50 ppl	\$275
100 ppl	\$550

SHRIMP COCKTAIL DISPLAY

Shrimp Served with Habenero Mango Sauce, Cocktail Sauce
and Curried Yogurt Sauce

50 ppl	\$275
100 ppl	\$550

SMOKED TROUT DISPLAY

Idaho Ruby Red Trout served with Dill Cream Cheese, shaved Red
Onion, Capers and Diced Eggs with Fresh Baguettes

50 ppl	\$275
100 ppl	\$550

»————» APPETIZERS AND HORS D' OEUVRES «————«

»————» MENU ITEMS BELOW ARE.....\$5.50 EACH «————«

CRAB CAKES

Classic Cake with Lump Crab, Cilantro, Red Peppers, Celery, Onion, and Macadamia Nuts topped off with Mango Salsa and a Lime Wasabi Aioli

POKE CUPS

This Hawaiian staple has Mango and Avocado added and is served in a Won Ton Cup with Chives and Sesame Seeds to top it off

DUCK BREAST CROSTINI

Pan seared Duck Breast with Chinese Five Spice paired with Arugula, Chevre, and Pear Slivers poached in Port Wine served on a Baguette Crostini and topped with a Port Wine Reduction

PORK BELLY CONFIT CROSTINI

Kurobuta Pork cooked confit style served on a Fresh Baguette Crostini with Arugula, Heirloom Tomatoes, and a Cracked Black Pepper Corn Aioli

CARPACCIO SPRING ROLLS

Spring rolls loaded with Fresh Carrots, Cucumber, Bean Sprouts, Lettuce, Cilantro, and Mint wrapped with a delicate Wagyu Beef Carpaccio and drizzled with a Ponzu Sauce

BACON WRAPPED SCALLOPS

Our Scallops are wrapped in a Honey Cured Bacon and served with a Blood Orange Buer Blanc and garnished with a Supreme Orange Slice, Micro Greens, and a Pistachio infused Olive Oil

»————» MENU ITEMS BELOW ARE.....\$4.00 EACH «————«

CHICKEN SATAY

Skewered Chicken Thigh marinated overnight and grilled to perfection served with a Spicy Peanut Sauce

SMOKED TROUT DEVEILED EGGS

A spin on an American institution. Smoked Idaho Ruby Red Trout filling topping each devil off with Capers, Fresh Dill, and shaved Red Onion

BRUSCHETTA

Diced Tomato, Garlic, Parmesan, and Fresh Basil tossed in Olive Oil and Balsamic Vinegar then piled on to a Fresh Grilled Baguette

CHAR SIU BAO

Chinese Steamed Buns with Char Siu Pork and Asian slaw

STUFFED MUSHROOMS

A Sautéed Vegetable Medley mixed with Cream Cheese and Fresh Herbs then stuffed into Fresh Cramini Mushrooms

CAPRESE SKEWERS

Fresh Mozzarella, Basil, and Grape Tomatoes on a Bamboo Skewer drizzled with a Balsamic Reduction

BRUNDAGE BARBEQUE MENU

\$35 PER GUEST

2 PROTEIN OPTIONS AVAILABLE

SMOKED BRISKET

We slow smoke our Brisket for over 14 hours and serve it up with a Honey Vanilla Bourbon Sauce

BABY BACK RIBS

Slow cooked with a dusting of our House Rub and served with our Honey Vanilla Bourbon Sauce

PULLED PORK

A favorite with our guests at Smoky's during the ski season. We toss our Pulled Pork in our House Rub and Apple Cider Vinegar and serve it up with our Huckleberry Chipotle Sauce

GRILLED CHICKEN

Whole Chickens cut in half and dusted with our House Rub then grilled to perfection and served with our famous Huckleberry Chipotle Sauce

CHOICE OF 2 SIDES

SOUTHWEST COLESLAW
POTATO SALAD
MACARONI SALAD

BRUNDAGE BEANS
MAC AND CHEESE
TEXAS CAVIAR

CHOICE OF BREAD

JALAPENO CHEDDER CORN BREAD

PARKER HOUSE DINNER ROLLS

● BEGINNER MENU ●

\$40 PER GUEST

2 PROTEIN OPTIONS AVAILABLE

DOUBLE R RANCH TRI-TIP

Idaho raised Beef is Marinated in Red Wine and Fresh Herbs then grilled to a perfect Medium Rare.

GRILLED PORK TENDERLOIN

We soak our Tenderloin in an Apple Cider brine then grill it over a hot fire and dress it up with a Mango Apple Chutney

RUBY RED TROUT

Idaho is famous for Ruby Red Trout, with chefs ordering it from as far away as the Florida Keys. We take it up a notch by pan searing it in Brown Butter and topping it with Oven Roasted Almond Slivers.

OVEN ROASTED CHICKEN

Half pound French Cut Chicken Breasts roasted to a golden brown and smothered in a Tarragon and Dijon Cream Sauce

CHOICE OF 2 SIDES

- Sautéed Summer Veggie Medley
- Fresh Green Beans Sautéed Brown Butter & Almonds
- Cauliflower Puree Studded with Fresh Chives
- Roasted Root Vegetables and Cilantro Rice

- Roasted Garlic Yukon Gold Mashed Potatoes
- Wild and Long Grain Rice Pilaf
- Roasted Red Potatoes with Rosemary & Thyme
- Coconut and Cilantro Rice

CHOICE OF SALAD

SPINACH SALAD

Spinach, Bleu Cheese Crumbles, Strawberries and Walnuts tossed with a Poppy Seed Dressing

CAESAR SALAD

Fresh Romaine with Parmesan Shavings, Herb and Garlic Croutons tossed with House Caesar Dressing

MIXED GREEN SALAD

Mixed Greens, Carrots, Cucumbers, Tomatoes and Sunflower Seeds with House Ranch or Herb Vinaigrette Dressing

CHOICE OF BREAD

PARKER HOUSE DINNER ROLLS

WHOLE WHEAT DINNER ROLLS

FRENCH DINNER ROLLS



■ INTERMEDIATE MENU ■

◆————◆ \$45 PER GUEST ◆————◆

CHOICE OF PROTEIN

GRILLED FLANK STEAK

Tenderized then soaked in a Tequila Lime Marinade before grilling the Flank Steak paired with a Spicy Chimichurri Sauce

OSSO BUCCA

A classic Italian dish normally done with Veal but we wanted to do it up with Kurobuta Pork from our friends at Snake River Farms. We braise this classic slow and low and garnish it with Gremolata.

SHRIMP SCAMPI

This dish is traditionally sautéed but we decided it would taste even better if we slow poached it in a Butter and Garlic bath

MARBELLA CHICKEN

We take a half pound French cut Chicken Breast marinated overnight then roasted with Capers, Green Olives, Prunes, Dried Apricots, and White Wine. Our Marbella is served with a sauce made from the pan drippings and garnished with Fresh Cilantro

CHOICE OF 2 SIDES

- Sauteed Summer Veggie Medley
- Fresh Green Beans Sauteed Brown Butter & Almonds
- Cauliflower Puree Studded with Fresh Chives
- Roasted Root Vegetables and Cilantro Rice

- Roasted Garlic Yukon Gold Mashed Potatoes
- Wild and Long Grain Rice Pilaf
- Roasted Red Potatoes with Rosemary & Thyme
- Coconut and Cilantro Rice

CHOICE OF SALAD

SPINACH SALAD

Spinach, Bleu Cheese Crumbles, Strawberries and Walnuts tossed with a Poppy Seed Dressing

CAESAR SALAD

Fresh Romaine with Parmesan Shavings, Herb and Garlic Croutons tossed with House Caesar Dressing

MIXED GREEN SALAD

Mixed Greens, Carrots, Cucumbers, Tomatoes and Sunflower Seeds with House Ranch or Herb Vinaigrette Dressing

CHOICE OF BREAD

PARKER HOUSE DINNER ROLLS

WHOLE WHEAT DINNER ROLLS

FRENCH DINNER ROLLS



◆ ADVANCED MENU ◆

◆ \$50 PER GUEST ◆

CHOICE OF PROTEIN

KUROBUTA ROULADE

This premium Pork Loin cut is laid out and pounded thin and layered with Sun Dried Tomatoes, Kalamata Olives, Mushrooms, Fresh Parsley, and Feta Cheese. It is then rolled up and wrapped with Prosciutto and topped off with a Lemon and Dill Curry Sauce

PRIME RIB

Idaho raised and slow roasted with a Fresh Herb and Garlic Crust that is served with our House Au Jus and Fuji Apple Horseradish Sauce

POULET FARCI

We take a French Cut Chicken Breast and stuff it with Italian Sausage, Fontina Cheese, Onions, Red Peppers, Garlic, and Fresh herbs. The finishing touch is a Sage infused Buer Blanc

MAHI - MAHI

You will feel like you are on island time when you try this Pan Seared Filet that is topped with Mango Salsa and a Lemon Wasabi Buer Blanc

CHOICE OF 2 SIDES

- Bourbon and Cramini Mushroom Risotto
- Potatoes Gratan with Idaho Cheddar & Chevre
- Twice Baked Potato with Chevre, Scallions & Honey Cured Bacon
- Duchess Potatoes with Fresh Herbs

- Prosciutto wrapped Grilled Asparagus
- Ratatouille
- Tri Color Carrots sauteed in Tarragon, Honey & Butter
- Brussel Sprout sauteed in Bacon Drippings & tossed in a Balsamic Reduction

CHOICE OF SALAD

GOLDEN BEET

Golden Beet Arugula Salad with Quinoa and Chevre

SPINACH AND ORZO SALAD

Spinach Leaf with Orzo, Red Onion, Feta, Basil and Pine Nuts

HEIRLOOM PANZANELLA SALAD

Heirloom Tomatoes, Anchovies, and Herb Croutons tossed in a Red Wine Vinaigrette

CHOICE OF BREAD

FRENCH DINNER ROLLS

ASIAGO BACI ROLL

PARMESAN ROSEMARY FOCACCIA



EXPERT MENU



— \$55 PER GUEST —

CHOICE OF PROTEIN

KUROBUTA CHEEKS

Braised with a Mirepoix and Udaho Gold from Salmon River Brewery then paired with a Black Garlic and Blood Orange Agrodulce. We promise this dish will leave you wanting more

OPEN RANGE TENDERLOIN

This Idaho raised cut of beef is wrapped in a Honey Cured Bacon and slow roasted to Medium Rare before we serve it with a Red Wine and Mushroom Demi Glace

PACIFIC RIM SALMON

We prepare our Wild Salmon on a Cedar Plank and top it off with a Smoked Huckleberry Chipotle Sauce that is made from local Huckleberries

NORTHWEST DUCK

A pan seared Duck Breast that has been dusted with a Coffee and Cocoa Rub made with Dawson Taylor Coffee and drizzled with a Blackberry Balsamic Reduction

CHOICE OF 2 SIDES

- Bourbon and Cramini Mushroom Risotto
- Potatoes Gratan with Idaho Cheddar & Chevre
- Twice Baked Potato with Chevre, Scallions & Honey Cured Bacon
- Duchess Potatoes with Fresh Herbs

- Prosciutto wrapped Grilled Asparagus
- Ratatouille
- Tri Color Carrots sauteed in Tarragon, Honey & Butter
- Brussel Sprout sauteed in Bacon Drippings & tossed in a Balsamic Reduction

CHOICE OF SALAD

GOLDEN BEET

Golden Beet Arugula Salad with Quinoa and Chevre

SPINACH AND ORZO SALAD

Spinach Leaf with Orzo, Red Onion, Feta, Basil and Pine Nuts

HEIRLOOM PANZANELLA SALAD

Heirloom Tomatoes, Anchovies, and Herb Croutons tossed in a Red Wine Vinaigrette

CHOICE OF BREAD

FRENCH DINNER ROLLS

ASIAGO BACI ROLL

PARMESAN ROSEMARY FOCACCIA



DESSERT MENU

\$8 PER GUEST

HUCKLEBERRY & FUJI APPLE CRISP

Served with French Vanilla Ice Cream

CHEESE CAKE

Served with Idaho Huckleberry Compote

CHOCOLATE LOVERS LAYER CAKE

BRUNDAGE MUD PIE

S'MORES BAR

\$50 Set-Up Fee

Basic \$3/guest

Luxury \$6/guest

CAKE CUTTING AND SERVICE

You are welcome to bring your own special ordered dessert for your event and we are happy to help with the cutting and service

\$1 per slice for cutting and tableware only

\$2.25 per slice for cutting, service and tableware

BEVERAGE & BAR SERVICE OPTIONS

ALL BARS ARE SUBJECT TO A **\$250** BAR SET-UP FEE

BAR SET-UP INCLUDES:

Bartender for up to 4 hours (\$100/additional hour)
Coke products, Tonic, Soda, Juices and Garnishes included
Coffee, Iced Tea and Water Station Available upon Request
Disposable Drinkware, Cocktail Napkins and Straws

HOSTED BAR AND/OR CASH BAR

Your choice of Well, Call or Premium Liquor Selections
Up to 4 Wine Choices
2 Keg Choices

HOSTED BEER & WINE BAR

2 Keg Choices
Canned Beer Available Upon Request
Up to 4 Wine Choices

HOSTED SUMMIT BAR

2 Canned Beer Choices
2 Wine Choices
(Charged Per Consumption)

HOSTED BAR PRICING

Domestic Beer \$310/keg
Craft Beer \$495/keg
approximately 120 16oz. glasses per keg
Wine Pricing per bottle
Liquor ... Pricing based on consumption

Additional Beverage Options:

Champagne Toast - Priced on Champagne Selection
His & Her Cocktails - Priced Based on Selection
Bottled Water - \$3 each
Canned Coca-Cola Products - \$3 each

Special Requests

BYO wine is only available upon approval and is subject to a per bottle corkage fee.
The minimum corkage fee is \$15 per bottle.

LIQUOR SELECTIONS

Liquor selections can be intermixed for both Hosted and Cash Bars

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 OPTIONS

We have access to a large selection of wine.

We are happy to suggest some options or if you have your favorite bottle, please let us know and we will price it for you

HOUSE WINE - \$7/glass or \$25/bottle

TIER TWO - \$9/glass or \$34/bottle

KEG AND CANNED BEER OPTIONS

We have access to a large selection of Keg and Canned options

We are happy to suggest some options for you or if you have a favorite please let us know and we will price it for you

HOSTED BAR

Domestic - \$310/keg

Craft Beer - \$495/keg

Canned Beer - \$4 to \$6/can

CASH BAR

Domestic - \$4/glass

Craft Beer - \$6/glass

Canned Beer - \$4 to \$6/can

Beer and Wine 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 will include 4 wine selections and 4 beer choices for a group of 6 guests.

— CATERING POLICIES —

TABLES AND CHAIRS

Brundage Mountain Catering provides tables and 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 or white linens provided by Brundage Mountain Catering. If the responsible host would like a different color linen, they will need to provide the linens. Decoration and linens are not included in the set-up. Additional tables and chairs will need to be rented from an outside vendor and is the responsibility of the party hosting the event.

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. The linens provided for these stations are black or white. Different color requests are allowed but must be provided by the responsible host. Delivery, set-up and removal of the linens is not provided by Brundage Mountain Catering.

TABLEWARE

Brundage Mountain Catering will set-up flatware, water carafes 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 are provided by Brundage Mountain Catering and upon request cake plates and flatware for the dessert.

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 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 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.