



MENU



PASSED HORS D'OEUVRES SOCIAL

Northwest Lobster Salad Roll
Salmon Lox Blini with Idaho Sturgeon Caviar
Ahi Poketini with Togarashi Aioli
Strawberry & Danish Brie Cheese Skewer
Loaded Avocado Toasts
Poached Pear Canape with Candied Pecans & Roquefort Mousse

SERVED SALAD

Poached Pear & Gorgonzola Salad
Pomegranate seeds, craisins, organic spring mix, candied pecans, raspberry vinaigrette

CHEF ACTION STATIONS

Seabass Gratiné

Stuffed with scallops, prawns, crab, smoked Gouda mornay, grilled asparagus

Certified Angus Beef® Côte de Boeuf

Roasted medium rare with fresh rosemary butter, smoked truffle salt, fresh cracked pepper, with a selection of grated brined-horseradish, horseradish foam, panhandle mushroom demi-glace, himalayan salt, roasted cherry tomatoes, roasted sweet onion marmalade

Grilled Pacific Oysters & Jumbo Prawns

Gremolata, Tabasco®, lemon, horseradish, cocktail sauce

Lobster Lollipops

Drizzled in crema, chives, fresh lemon

“Grown in Idaho” Potato Martini Bar

Martini glasses filled with Idaho Yukon Mashed Potatoes, with a selection of shredded smoked cheddar, crumbled Cougar Gold® cheese, homemade mushroom ragu, crème fraîche, melted butter, prosciutto, bacon, chives, Bakon® vodka sour cream

Heirloom Tomato Caprese Salad

Mozzarella, balsamic syrup, micro basil

Cavatappi Pasta Salad

Parmesan, diced vegetables, Italian vinaigrette

Pineapple Tree Fresh Fruit Skewers

Dinner Rolls and Butter

SERVED DESSERT DUET

Passion Fruit Bavarian

Vanilla chiffon cake layered with passion fruit mousse and Bavarian cream

Dark Chocolate & Salted Caramel Tart