

# Kopper Kitchen Crafted

## **Premier Charcuterie Offering 2023 Spring/Summer Pricing**

### **The Kopper Standard - \$125**

**Serves 5-10 people**

Includes 3 artisan cheeses, 3 types of charcuterie, crackers and bread, berries and grapes, seasonal vegetables and standard board accoutrements.

*\*For an additional \$40 upgrade to the "Montana Select" (see below)*

### **The Kopper Signature - \$175**

**Serves 12-18 people**

Includes 4-5 artisan cheeses, 4-5 types of charcuterie, crackers and bread, berries and grapes, seasonal vegetables and standard board accoutrements.

*\*For an additional \$75 upgrade to the "Montana Select" (see below)*

### **The Kopper Lux - \$325**

**Serves 20-25 people**

Includes 5+ artisan cheeses, at least 5 types of charcuterie, crackers and bread, berries and grapes, seasonal vegetables and standard board accoutrements.

*\*For an additional \$100 upgrade to the "Montana Select" (see below)*

### **The Kopper Grazing Table - \$425 and Up**

### **For groups larger than 25**

- The grazing table is either built on site or delivered and built on a variety of platters and trays which will make the display aesthetically pleasing.
  - Includes a minimum of 5 types of artisan cheese and 5 types of charcuterie, crackers and bread, berries and grapes, seasonal vegetables, and standard board accoutrements. Includes pesto cheesecake, caprese skewers and goat cheese tarts.

*Pricing begins at \$17 per head or upgrade to the “Montana Select” for \$25 per head.*

*On site build will include a delivery fee and will have a 15% gratuity added.*

### **Standard Board Accoutrements**

- Fermented spicy carrots from @Farmented Foods
- House herb roasted nuts
- Pistachios
- Seasonal Fruit Compote
- Olive Tapenade
- Dried Flathead Cherries
- Pesto Tortellini
- Horseradish Bread and Butter Pickles

### **“Montana Select”**

- Charcuterie from 5<sup>th</sup> Season Ranch or Grotto Meats
- Smoked Flathead Lake Trout or Alaskan Salmon
- Huckleberry compote and fresh huckleberries (previously frozen when not in season)
- Local Cheese from Tucker Family Farm, Amalthia Dairy, and others
- Elk or Bison Summer Sausage