

# 2024 Kopper Kitchen Charcuterie Menu

## **The Kopper Lux - \$425**

*Serves 20-25 people*

Pre-built & wrapped for pickup (or delivery for an additional fee)

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

*\*For an additional \$125 upgrade to the "Montana Select" (see below)*

## **The Kopper Grazing Table- \$25 per person**

*Minimum Headcount of 35*

- The grazing table is built on-site on various platters and trays, making the display aesthetically pleasing.
- Includes at least 5 types of artisan cheese and 5 types of charcuterie, crackers and bread, berries and grapes, seasonal vegetables, and standard board accouterments. Includes caprese skewers and goat cheese tarts or gruyeres with pimienta cheese

*To upgrade to the "Montana Select" for \$32 per head. On-site build will include a travel fee & 15% gratuity if this is a stand-alone grazing table. If in addition to an existing full-service catering event - no additional gratuity/travel fee applied*

## **Standard Board Accoutrements**

### **Includes a selection of the below:**

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

## **Montana Select Additions**

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

*There will be a Travel fee of \$50 for within Kalispell, \$150 to surrounding Flathead Valley within 25 miles, and \$300 for mileage of 25-45 of Kalispell, anything further subject to an additional travel fee*