



## **Appetizers**

### **Bacon wrapped Dates**

**(GF)**

*Dates are stuffed with imported French Brie and herb roasted Marcona almonds then wrapped in a sweet bite of bacon and finished with a balsamic reduction.*

### **Aloo Chaat**

**(V/DF possible)**

*Indian spiced potatoes served with house mint chutney and Greek yogurt; served in a phyllo cup.*

### **Gougeres with Pimiento Cheese**

**(Vegetarian)**

*A delicious bite size “puff” of choux pastry filled with house pimiento cheese.*

### **Smoked Salmon Mousse on Crudit **

**(GF)**

*Smoked salmon, capers, and dill folded into savory mousse and served on an assortment of seasonal raw vegetables.*

### **Signature Cheese Tart:**

#### **Your choice of Brie or Herb Goat Cheese**

**(Vegetarian)**

- Caramelized Onions
- Flathead Cherry Compote
- Huckleberry reduction with chopped pistachios
- Seasonal Fruit Compote

## **Stuffed Mushrooms**

**(GF/Veg possible)**

- *Sausage stuffed mushrooms with pork, fresh sage and garlic, then topped with grated Romano cheese*
- *Vegetarian stuffed mushrooms with fresh chopped veggies, gluten free panko breadcrumbs and a cheese blend*
- *Crab stuffed mushrooms with lump crab meat, cream cheese, house spices and topped with buttered gluten free panko*

## **Roasted Garlic, Hummus, and Tapenade with Pita Chips and Crudité**

**(V/GF/DF)**

## **Caprese Skewers**

**(GF/Veg)**

- *Traditional style with grape tomato, fresh mozzarella, and fresh basil*
- *Kopper Kitchen Style with fresh blackberries, English cucumbers, marinated mozzarella, fresh basil, and balsamic reduction*

## **Prosciutto and Melon**

**(GF/DF)**

*A variety of seasonal melon is skewered with prosciutto. Served cold.*

## **Chicken Skewers**

**(GF/DF possible)**

- *Greek Souvlaki style with kalamata olives, feta, tomato cucumber relish and tzatziki sauce*
- *Thai Style with peanut satay sauce, chopped peanuts, scallions, and fresh cilantro*
- *Moroccan Style drizzled with charred lemon, hot honey, and fresh herbs*

## **Bison Meatballs**

**(GF/DF)**

*Bison meatballs are made gluten free and served with either a flathead cherry red wine gastrique or house made chimichurri.*

## **Korean Bison Meatballs**

**(GF/DF)**

*Bison meatballs are made gluten free and coated with a Korean style sauce made with house apricot preserves and gochujang. Finished with julienned green onions and sesame seeds.*

## **Bruschetta and Crostini**

**(DF/Veg/V possible)**

- *Seasonal Fruit Compote Bruschetta with Goat Cheese and House Made Crostini*
  - *Traditional Italian Bruschetta: Tomato, fresh basil and garlic top house made crostini. Finished with fresh grated parmesan.*
  - *Roasted tomatoes over house made ricotta on crostini. Finished with balsamic reduction.*
  - *Harissa Carrot Puree over whipped ricotta topped with chopped pistachios and fresh lemon zest (can be done without ricotta for a vegan option)*
  - *Smoked Salmon or Smoked Flathead Lake Trout Crostini: Smoked Salmon or Trout tops a savory blend of cream cheese, fresh dill and capers. Served atop a house made crostini this dish is reminiscent of bagels and lox.*
  - *Shaved Wagyu Beef Crostini: Thin shaved Wagyu beef sits atop a whipped cream cheese and horseradish blend and is topped with caramelized onions.*

## **Blackened Shrimp Avocado Cucumber Bites**

**(GF/DF/V possible)**

*Light and tasty blackened shrimp on crisp cucumber slices with cool and creamy avocado sauce, topped with fresh cilantro and crumbled queso fresco.*

*\*If you have vegans/vegetarians in your group, we will include a portion done vegan with grape tomatoes and house chimichurri.*

## **Tostadas**

**(GF/DF possible/V possible)**

- *Blackened shrimp served with smashed avocado on our house fried corn tortillas topped with mango salsa.*
- *Garlic lime chicken atop black bean puree on our house fried corn tortillas with purple cabbage slaw, chimichurri and crumbled queso fresco*
- *Halibut atop mango coulis on our house fried corn tortillas topped with house chimichurri, cilantro and queso fresco*

- *Vegetarian/Vegan tostadas have mango salsa with black beans atop smashed avocado on our house fried corn tortillas*
  - *Tostada Flight – mix and match your choices!*

**Deconstructed Wagyu Burgers**  
**(GF/DF)**

*Everything you love in a burger, served on a skewer. Burgers are gluten free and come with fresh lettuce, tomato, pickles and house remoulade*

**Pretzel Bites**  
**(Vegetarian)**

*Pretzel bites served with house beer cheese or gourmet mustard.*

**Gourmet Mozzarella Stix**  
**(Vegetarian)**

*Herb crusted mozzarella folded into a wonton wrapper and flash fried on site. Served with house marinara.*

**Crab Cakes**  
**(GF/DF)**

*Crab Cakes served bite size with a dollop of house remoulade and microgreens.*

**Flathead Trout Cakes**  
**(GF/DF)**

*Like a crab cake but better! These are made with locally sourced Flathead Lake Trout and served bite size with a dollop of house remoulade and microgreens.*

**Brown Butter and Sage Risotto Cakes**  
**(GF/Vegetarian)**

*Brown butter and sage risotto rolled into balls, dipped in an egg wash and gluten free panko and fried on site. Finished with brown butter drizzle and crispy sage.*

**Lamb “Pops”**  
**(GF/DF)**

*Frenched lamb cutlets marinated, broiled and served “lollipop” style on the bone with house made mint chutney.*