



## **Butler Passed Appetizers**

**Minimum headcount of 25 guests**

Available as an add-on to full-service events. If booked independently, a labor charge will apply based on the number of guests in attendance.

**Each tier includes butler-passed appetizers for up to 1 ½ hours, black cocktail napkins, and all necessary serving utensils and platters.**

**Tier 1 - \$24/head**

**Your choice of 3 appetizers from the below selections.**

**Tier 2 - \$30/head**

**Your choice of 4 appetizers from the below selections.**

**Tier 3 - \$35/Head**

**Your choice of 5 appetizers from the below selections.**

**Labor Charge (only applicable if not part of a full-service wedding/event)**

**25-50 Guests: \$250**

**50-75 Guests: \$375**

**75-150 Guests: \$500**

**150-200 Guests: \$700**

### **Layered Potato Bricks (GF)**

*Golden potato bricks with a crisp exterior and tender center, finished with crème fraîche and fresh trout roe.*

### **Bison in a Pendleton**

*Montana bison sausage, tangy local sauerkraut, and zesty mustard baked into golden, flaky puff pastry.*

### **Duck Bacon Wonton**

*Golden, crisp wontons packed with smoky duck bacon and roasted corn, balanced by a sweet heat apricot sauce.*

### **Chilled Shrimp with Tomato Vinaigrette**

*Tender shrimp served with a bright, fermented tomato vinaigrette for a fresh, nuanced take on a classic cocktail.*

### **Savory “Pop-Tart” (Vegetarian)**

*Flaky pastry filled with creamy brie and sweet-tart Flathead cherry for a rich, balanced bite.*

### **Bacon Wrapped Dates (GF)**

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

### **Aloo Chaat (V/DF possible)**

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

### **Gougeres with Pimento Cheese (Vegetarian)**

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

### **Smoked Salmon or Flathead Lake Trout Mousse on Crudité (GF)**

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

### **Signature Cheese Tart (Vegetarian)**

- *Huckleberry reduction, chopped pistachios and Goat Cheese*
- *Apricot Preserves with Brie Cheese*

### **Stuffed Mushrooms (GF/Veg possible)**

- *Sausage stuffed mushrooms with pork, fresh sage and garlic, Gluten-free Panko, 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.*

### **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*

### **Elk Empanada (DF option) (Vegetable only option also available)**

*Seasoned Elk, minced chef's choice potatoes, shallots and Flathead cherries. Baked to golden perfection and served with a Chipotle crema*

### **Bruschetta and Crostini (DF/Veg/V possible)**

- *Traditional Italian Bruschetta: Tomato, fresh basil and garlic. Finished with fresh grated parmesan.*
- *Harissa Carrot Puree over whipped ricotta topped with hazelnut dukkah and herb oil and local micro greens (can be done without ricotta for a vegan option).*
- *Shaved Wagyu Beef Crostini: Thin shaved Wagyu beef sits atop a whipped cream cheese and horseradish blend and is topped with caramelized onions.*
- *Roasted and marinated Beet Tartare over whipped goat cheese*

### **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.*

### **Elk Meatballs (GF/DF)**

*Elk Meatballs finished with a rich, house-made Flathead cherry sauce*

### **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 house-made chimichurri and crumbled queso fresco.*

### **Wild Caught Halibut Ceviche (GF/DF)**

*Fresh, wild-caught halibut, delicately cured in citrus and tossed with crisp vegetables, herbs, and a touch of heat*

### **Tostadas (GF/DF possible/Vegetarian possible)**

- *Choice of Blackened Shrimp or 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.*
- *Marinated carne asada, creamy avocado, pickled onions, and a sprinkle of cotija*

### **Deconstructed Bison Wellington (DF)**

*Everything you love in a traditional wellington made bite size with a locally raised bison tenderloin*

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

*Crab Cakes served bite size with a dollop of house remoulade and microgreens. (Cooked on site)*

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

*Like a crab cake but better! Locally sourced Flathead Lake Trout served bite size with a dollop of house remoulade and microgreens. (Cooked on site)*

### **Pork Belly w/ Huckleberry Gremolata**

*Slow-braised pork belly, seared to a perfect crisp, topped with a vibrant huckleberry gremolata*

***If not included as part of a full-service wedding or event, an 18% gratuity, travel fee, and a 7% administrative fee will apply.***