

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 and 7% Admin fee 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