



## 2025 Appetizer Menu

Only available as an add-on to full-service weddings, rehearsal dinners or welcome parties, otherwise will be subject to labor charge based on number of guests in attendance.

**Minimum headcount of 25 guests**

### **Tier 1 - \$21/head**

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

### **Tier 2 - \$27/head**

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

### **Tier 3 - \$33/Head**

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

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

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

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

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

**100-150 Guests: \$500**

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

**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.*

**Figs in a Blanket**

*Marinated figs and goat cheese nestled in a flaky puff pastry and topped with poppy seeds*

**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 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)**

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

**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*

**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*

**Elk Empanada**  
**(DF option)**

*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 chopped pistachios and fresh lemon zest (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*

**Bison Huckleberry Brat**  
**(GF/DF)**

*Accompanied with "Farmented Foods" Sauerkraut and a Sweet & Spicy Mustard*

**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.*

**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.*

## **Tostadas**

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

- *Choice of Blacken 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.*
- *Asian Duck confit with house korean sauce and asian slaw atop a fried wonton*

## **Deconstructed Bison Wellington**

**(DF)**

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

## **Pretzel Bites**

**(Vegetarian)**

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

## **Gourmet Mozzarella Stix**

**(Vegetarian)**

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

## **Crab Cakes**

**(GF/DF)**

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

**Thai Style Salmon Cakes**  
**(GF/DF)**

*Wild Caught Alaskan Salmon Cakes served bite size with a spicy sriracha mayo, mango coulis and fresh herbs*

**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. Cooked on site*

*\*If not part of a full-service wedding or event already, 18% gratuity, travel fee will apply and a 7% Admin fee will apply\**