



## Appetizers

### Bruschetta and Crostini

- *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.*
- *Harissa Carrot Puree over whipped ricotta topped with chopped pistachios and fresh lemon zest (can be down 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.*

### Puff Pastry with choice of Goat Cheese or Brie and one of three options:

- *Bacon Jam and Caramelized Onions*
  - *Flathead Cherry Compote*
- *Huckleberry reduction with chopped pistachios*

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

#### Bison Meatballs

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

#### Chicken Skewers

- *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 with charred lemon, drizzled honey and fresh herbs*

## **Wagyu Walking Cheeseburgers**

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

## **Tostadas**

- *Blackened shrimp atop 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*
- *Lobster Tostada with poached lobster atop mango coulis on our house fried corn tortillas topped with house chimichurri and shaved jalapeno.*
- *Vegetarian/Vegan tostadas have mango salsa with black beans atop smashed avocado on our house fried corn tortillas with purple cabbage slaw.*

## **Bacon wrapped Dates**

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

## **Stuffed Mushrooms**

- *Sausage stuffed mushrooms with house made venison and pork sausage, fresh sage and garlic, and topped with grated Romano cheese*
- *Vegetarian stuffed mushrooms are done 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*

## **Crab Cakes**

*Crab Cakes served bite size with a dollop of house remoulade, microgreens and lemon wedges on the side.*

## **Flathead Trout Cakes**

*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, microgreens and lemon wedges on the side.*

## **Pigs in a Duvet with Sweet Mustard Dipping Sauce**

*Mini grass-fed beef hotdogs wrapped in puff pastry and finished with our house honey mustard*

## **Prosciutto and Melon**

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

## **Caprese Skewers**

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

## **Blackened Shrimp Avocado Cucumber Bites**

*Light and tasty blackened shrimp on crisp cucumber slices with cool and creamy avocado sauce and 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*