

High Country Inn/Country Catering

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A Guide to Selections for Catering

For Hors D'oeuvres and Finger Buffets

A guide for ordering food should be to allow at least two of each kind of dish per person, and from six to twelve offerings, (depending on the time of day and the length of time) including a variety of color, texture, and tastes (crunchy, smooth, spicy, rich, light, refreshing.) Your selections should include a balance of hot and cold, and represent the following categories; at least two kinds of meat (beef, pork, poultry) fish, cheese, vegetable, fruit, and breads. Sauces, dressings, and other condiments should complement dishes served.

Planning around a theme makes your event even more special, and we are ready to work with you to establish the theme and ambiance you desire. We decorate the serving tables for the holiday, theme, or season, using appropriate linens, centerpieces, candles, or other decorations to enhance the presentation of the food you have chosen.

We have included an assortment of all the varieties and categories listed above in the guide for ordering, while at the same time assuring that our dishes are original and not duplicated by local restaurants and delis. Our dishes are all homemade unless we can find a commercial product that meets our high standards at a competitive price. Everything we serve has our own personal touch and we use only the finest ingredients.

In figuring your costs, a general rule of thumb is to allow \$2.50-\$3.00 per person per item, with six to ten or twelve offerings. This means about \$12-\$15 person for a very simple table, as in a come-and-go affair, to \$15-\$25 for an elaborately-laden table where the hors d'oeuvres will take the place of a meal. (This estimate does not include tax, gratuity, or set-up charges.) A one-hour consultation is free, thereafter \$25 hr.

A deposit of 25% is requested for large events booked several months in advance. Food service at the inn is free for three hours, with \$50 hr. charge over that. This does not include time for extensive set-up, such as decorating, cake table, guest book table, moving furniture, etc.

Idaho tax is 6% on food, drink, and serving ware. Additional charges apply when extra time or wait staff are involved in bar, cutting and serving cake, dishwashing, clean-up, etc. A gratuity of 20-25% is suggested. Full payment is due before or by day of event.

Hors D'oeuvres and Finger Buffet Offerings

- 1. Trays of cocktail-size sandwiches, with our own tangy dressing on soft potato buns, with leafy lettuce. Available are fine quality roast beef, lean ham, and turkey breast. A tray of condiments is included, One or all varieties may be chosen, please allow 2 sandwiches per person. \$3.00 per person*
- 2. A variety of fine cheeses may also be included or made separately in sandwiches for those who do not consume meat, for the same charge.*
- 3. "Muffalettas" The New Orleans version of Italian antipasto on a bun! A delicious combination of pickled veggies, ham, provolone, Italian salami with balsamic and olive oil vinaigrette on Italian bread, "smashed," and cut into generous slices. \$4.00 per serving*
- 4. Our own smoked barbecued beef or pulled pork with our original bbq sauce, on soft potato buns. \$5.00 per serving of two small sandwiches*
- 5. Our recipe Chinese barbecued Pork Tenderloin, served with sesame see and hot or sweet-sour mustard. \$2.50 per serving.*
- 6. Meatballs, in Jo's barbecue sauce, Teriyaki, or tangy sweet and sour sauce \$2.50 per serving (around 5 meatballs.)*
- 7. Ham and pickled asparagus or dill pickle roll-ups, flavored with our own seasoned cream cheese \$1.50 per serving (3 bite-size roll-ups per person)*
- 8. Rumaki: Crunchy marinated water chestnuts wrapped in bacon, broiled and served warm, a favorite! \$3.00 per serving, 3-4 pieces per person*
- 9. Shrimp Cocktail Spread: A visual delight of color! Small shrimp atop layers of our own cocktail sauce and tangy cream cheese spread, garnished with black olives. Very popular! Served with fancy crackers. \$2.50 per serving*
- 10. Canapes, etc. Fancy toast croustades or cups filled with choice of salads of chicken and almond, tuna, ham, or roast beef with colorful garnish. \$2.50 per person.*
- 11. Miniature petit choux puffs filled with curried crab or chicken. \$3 per person.*
- 12. Caramelized Portobello mushroom and onion on French baguette rounds, with garlic aioli and melted Parmesan cheese, a knockout! \$3 per person*
- 13. Hot Crab Dip, served with chunks of French bread or rounds, \$2 per person*

14. *Chicken Wings, served a variety of ways: in teriyaki sauce, honey bbq, or buffalo hot wings, \$3 person*
15. *Colorful Vegetable Crudite Tray, served with a choice of dips: spinach, dill, green onion, or our own Moore's Party Dip \$2.50 per person*
16. *Fresh Fruit Tray, featuring a variety of seasonal fruits \$2.50 per person*
17. *For fancy melon bowl, allow \$15 extra for labor.*
18. *Cheese and Olive Picks Two kinds of cheese with black olive on fancy picks \$2.50 per person*
19. *Fresh Strawberries, in season, dipped in white or dark chocolate \$2.50 per person*
20. *Stuffed Mushrooms Spicy Italian sausage and pecan, walnut pate, or without nuts, served warm \$3 per person*
21. *Cheese Tray: Choice of extraordinary cheeses, served with fancy crackers or homemade breadsticks \$2.50 per person*
22. *Brie: Warm brie enclosed in puff pastry and glazed with fruit preserves, or with a filling of glazed pecans \$2.50 per person*
23. *Fancy Salmon Tray: Northwest smoked salmon, arranged on beautiful oak and pewter salmon plate, served with capers, chopped red onion, cream cheese, and French baguettes \$3 per person*
24. *Fancy Shrimp Bowl Large cooked and peeled shrimp, served with our own cocktail sauce and lemon. \$5 per person (6 shrimp each)*
25. *"Peel your Own" shrimp (spicy boiled shrimp, iced down; guests peel their own and dip in our tangy cocktail sauce) \$4 per person (6 shrimp each)*
26. *Camarones Borrachos (Drunken Shrimp) Large shrimp marinated in spicy blend of tequila, spices, and herbs, sautéed in butter, served warm with crispy French rounds, garlic dipping sauce (depends on market price) Around \$7 per person*
27. *Black Bean or Refried Bean Taco Dip, layered with guacamole, sour cream, cheddar cheese and garnishes, served with tortilla chips \$2.50 per person*
28. *Smoked Salmon spread, served with fancy crackers \$2 per person*
29. *Imported Jarlsburg Swiss cheese and caramelized onion dip, served with French rounds or fancy crackers, our signature recipe! \$2.50 per person*
30. *Antipasto Platter: A tangy mix of pickled vegetables such as mushrooms and artichokes, Italian salami, cheese picks, etc. \$2.50 per person*
31. *Spanikopita: a Greek phyllo pastry filled with spinach and three kinds of cheeses, baked and served warm \$3 per person, 3 each*
32. *Miniature cheese Raviolis, warm with our own Marinara Sauce \$2.50 per person*
33. *Supreme Nacho Platter, \$2.50 per person*

34. *Chicken Fettuccine Nicoise Salad, tangy and different, with capers, tomatoes, \$3 per person*
35. *Salads: Jo's Potato Salad, Pasta Vinaigrette, Pea and Bacon, Macaroni with green and red pepper, carrot; Five Bean Calico, Ramen Noodle, Black bean and corn with cilantro and lime, Broccoli and bacon, others! All Salads, \$2 per person*
36. *Sweets: Fancy cookie trays, Fudge Brownies, or assortment of homemade cakes cut into bite-size pieces \$1.50 per person*
37. *Fruit Punch: Our own tangy refreshing recipe! \$1 per person*
38. *Other beverages: Our own gourmet fresh ground coffee, lemonade, special blend teas. \$1 per person*
39. *Wraps: Beef, turkey, or ham and tasty fillings wrapped in flour tortilla, rolled and cut into servings \$1.50 per person*
40. *Warm Pizza Bites, \$2 per person*
41. *Jo's homemade miniature cheesecakes served with toppings, \$2 person*
42. *"All-American" 2 ft. long combo "sub" sandwich on fresh baked bread, with generous slices of best quality ham, turkey, two kinds of cheeses, our own dressing, dill pickles. Each sandwich makes 12-14 slices. \$30 per sandwich (See also our "Muffaletta Italian style sandwich,) can be made into sub.*

Use this space for Notes on choices made: