

**Country Catering and High Country Inn**

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**A Guide to Selections for Catering**

**2008-2009**

**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 \$2.00- \$2.50 per person per serving, 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 \$12-\$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.

An advance deposit of 25% is requested for large events booked several months in advance. Catering at the inn is free for three hours, with \$50 hr. charge over that.

For service 10-50 miles away, allow \$1 per mile for travel, plus time involved. Idaho tax is 6% on food, drink, and serving ware. We are happy to serve, replenish, pack up leftover, clean up, and assist in any other way at your special event.

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% is suggested. Full payment is due on day of event.

#### Hors D'oeuvres and Finger Buffet Offerings

1. Baron of Beef: Our own herb-roasted tender roast beef, sliced razor-thin, served with small rolls, horseradish aioli. \$2.50 per serving
2. Best-quality roasted turkey breast, sliced and served with small rolls and aioli or regular mayo. \$2.50 per serving.
3. Best Quality Smoked Ham, served alone, or with Swiss or jack, cheddar or Colby cheeses, with small rolls, and our own "mustard-mayo" dressing. \$2.50 per serving. (The three above are the same price, and can be combined into one tray. Sandwiches may be pre-made, with leaf lettuce and garnish, according to the formality of the occasion, for an extra charge of \$ .25 per person.)
4. "Muffalettas" The New Orleans version of Italian antipasto on a bun! A delicious combination of pickled veggies, ham, provolone, Italian salami with balsamic vinaigrette on Italian bread, "smashed," and cut into generous slices. \$4.00 per serving (See also # 43.)
5. Our own smoked barbequed beef or pork on small buns. \$2.50 per serving
6. Our recipe Chinese barbequed Pork Tenderloin, served with sesame see and hot or sweet-sour mustard. \$2.00 per serving.

7. Meatballs, in Jo's barbeque sauce, or tangy sweet and sour sauce \$2 per serving (around 5 meatballs.)
8. Ham and pickled asparagus or dill pickle roll-ups, flavored with our own seasoned cream cheese \$1.50 per serving
9. Rumaki: Crunchy marinated water chestnuts wrapped in bacon, broiled and served warm, a favorite! \$2.00 per serving
10. 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. \$2.00 per serving
11. Canapes, etc. Fancy toast croustades or cups filled with choice of salads of chicken and almond, tuna, ham, or roast beef with colorful garnish. \$8 doz.
12. Miniature petit choux puffs filled with curried crab or chicken. \$10 doz.
13. Caramelized Portobello mushroom and onion on French baguette rounds, with garlic aioli. A knockout!! \$10 doz.
14. Hot Crab Dip, served with chunks of French bread or rounds, \$2 per person
15. Chicken Wings, served a variety of ways: in teriyaki sauce, honey-barbeque, or Buffalo hot wings. \$2.00 per serving
16. Colorful Vegetable Crudite Tray, served with a choice of dips: spinach, dill, green onion, or our own Moore's Party Dip \$.2 per person
17. Fresh Fruit Tray, featuring a variety of seasonal fruits \$2 per person
18. Cheese and Olive Picks Two kinds of cheese with black olive on fancy picks \$2 per person
19. Fresh Strawberries, in season, dipped in white or dark chocolate \$2 per person

20. Stuffed Mushrooms Spicy Italian sausage and pecan, walnut pate, or without nuts \$12 per dozen
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. \$4 per person (5 shrimp each)
25. "Peel your Own" shrimp (spicy boiled shrimp, iced down; guests peel their own and dip in our tangy cocktail sauce ) \$3 per person (5 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)
27. Black Bean or Refried Bean Taco Dip, layered with guacamole, sour cream, cheddar cheese and garnishes, served with tortilla chips \$2 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 per person
30. Antipasto Platter: A tangy mix of pickled vegetables such as mushrooms and artichokes, Italian salami, cheese picks, etc. \$2 per person
31. Spanikopita: a Greek phyllo pastry filled with spinach and three kinds of cheeses, baked and served warm \$12 per dozen

32. Miniature Raviolis, warm with our own Marinara Sauce \$2 per person

33. Empanadas: South American cream cheese pastry filled with either chicken or spicy beef. Delicious! \$12 per dozen

34. Bacon Surprise Wraps: A crisp baked treat seasoned with tangy cream cheese \$2 per person

35. Salads: Jo's Potato Salad, Pasta Vinaigrette Salad, Pea and Bacon Salad, Macaroni Salad, Five Bean Salad , others! All Salads, \$1.50 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

40. Party Mix: our own twist on the traditional cereal party mix, with the addition of more spices, crackers, and fancy nuts. \$1 per person

41. Italian Pinwheels Crispy Little rolls filled with Genoa salami, cheeses, spinach leaf, served warm or room temperature \$12 dozen

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, #4 on menu, can be made into sub.

Use this space for Notes on choices made: