

APPETIZER OPTIONS

CROQUETAS THREE/WAYS

***THE/CHEESY**

BASQUE POTATO DUMPLING SPIKED WITH MANCHEGO, PARMESAN AND FONTINA

***THE/GOAT**

BASQUE POTATO DUMPLING SPIKED WITH CHORIZO, GOAT CHEESE AND ROASTED PEPPERS

***THE/LOCAL**

BASQUE POTATO DUMPLING SPIKED WITH SMOKED MORNING OWL CHICKEN, CANDIED BACON AND BLUE CHEESE

GOAT CHEESE/EMPANADAS

ARGENTINIAN STYLE PUFF PASTRY STUFFED WITH ROLLING STONES CHEVRE, ROASTED SWEET GARLIC, PEPPERS AND ASSORTED HERBS

HORSE/MIX

CANDIED BACON BRITTLE, PEPPERONI BRITTLE, CARAMEL CHEDDAR POPCORN, FRIED BUFFALO CHICK PEAS, BASIL CHIPS AND SEA SALT KETTLE CHIPS SERVED IN PAPER BAGS

BIG PUB WING/BAR

VOGEL FARMS PTERYDACTYL WINGS ACCOMPANIED BY TRADITIONAL BUFFALO, ISLAND KIND TERIYAKI AND THAI ROOSTER SAUCE

*DIPS: RANCH AND BLUE CHEESE

CAPRESE/BAR

HAND PLUCKED PURPLE OPAL BASIL AND BUFFALO MOZZARELLA LAYERED WITH GOLD MEDAL HEIRLOOM TOMATOES HAND CARVED LIVE WITH YOUR CHOICE OF ASSORTED AGED BALSAMIC SYRUPS

FIGS IN A/BLANKET

MONGOLIAN DATES STUFFED WITH MANCHEGO LEEK MOUSSE WRAPPED WITH HORSEWOOD HOUSE BACON FRIED GOLDEN BROWN

FRIED/CHOKES

DEEP FRIED ARTICHOKE HEARTS ACCOMPANIED BY ROASTED GARLIC ASIAGO AIOLI

FLAT BREAD/BUTTERNUT

PONY GIRL FLAT BREADS TOPPED WITH BLISTERED MAPLE BUTTERNUT SQUASH, CREAMY GORGONZOLA APPLE BUTTER, PORK BELLY CRISPS, ARUGULA AND CRISPY SHALLOTS

BRUSSEL/BARREL

EARTH EURO FARMS BRUSSEL SPROUTS DEEP FRIED IN AVOCADO OIL TOSSED WITH BEET SALT ACCOMPANIED BY BLACK GARLIC AIOLI

BEER/NUGGETS

I.P.A SOUS-VIDE CHICKEN NUGGETS BATTERED WITH LIME TEMPURA ACCOMPANIED BY SRIRACHA FRY SAUCE

APPETIZER OPTIONS

BOLIVIAN TENDERLOIN/EMPANADA

SOUTH AMERICAN STYLE TENDERLOIN TIP AND GOAT CHEESE EMPANADA
ACCOMPANIED BY CHIMICHURRI AIOLI

PATATAS/BRAVAS

HOUSE CUT KETTLE CHIPS TOPPED WITH RYE KIMCHI KOREAN PORK BELLY,
SCALLIONS, CILANTRO, AND SPICY MAYO SERVED IN VERY CHEESY FAIR
BOATS

ASIAN ROOSTER/SKEWER

VOGEL FARMS CHICKEN STRIPS SKEWERED ON BAMBOO GLAZED WITH MISO
DRAGON SAUCE

TABLE ROCK GRAZING/TABLE

*CHEESE: HUCKLEBERRY GOAT CHEESE, TRUFFLE GARLIC CHEDDAR,
BALLARD FARMS SHARP CHEDDAR, AND HONEY BRIE

*MEATS: SOPPRESATA SALAMI, GENOA SALAMI, PROSCIUTTO, ELK SALAMI,
AND HUCKLEBERRY PORK BELLY RILLETTES

*FRUITS: ASSORTED ICE GRAPES, STRAWBERRIES, PEARS, BLACKBERRIES,
RASPBERRIES, DRIED APRICOTS, DRIED PEARS AND BANANA CHIPS

*CHOCOLATES: MILK AND PERUVIAN DARK CHOCOLATE

*NUTS: CURRY CASHEWS AND BLACK SUGAR ALMONDS

*DIPS: RED BEET HUMMUS

*VEGETABLES: ASSORTED ROASTED CHILLED VEGGIES, FRESH CUCUMBERS,
HEIRLOOM CARROTS AND BABY TOMATO SALAD

*GARNISHES: FRESH JAMS, RAW HONEYCOMB AND HERBS

IDAHO/GRAZING TABLE

ELK CURED SALAMI, PISTACHIO PESTO NEW POTATOES, BUFFALO
MOZZARELLA CHEESE CURDS, BALLARD FARMS CHEDDAR, BLACK GARLIC
TOMATO SALAD, WOOD FIRED ASSORTED VEGGIES, AND PARMESAN CRISPS
ACCOMPANIED BY THYME BUTTERMILK DIP AND CROSTINI'S

PORK BELLY/DOUGHNUTS

BERKSHIRE SLOW BRAISED PORK BELLY BATTERED IN HUCKLEBERRY PANCAKE
BATTER ACCOMPANIED BY CRACKED PEPPER MAPLE AIOLI

IDAHO/FLAT BREAD

SHAVED IDAHO RUSSET POTATOES, GREEN ONIONS, BACON FIG HASH,
ARUGULA, WHITE CHEDDAR CURDS, MOZZARELLA SAUCE AND ROMANO
HERB AIOLI ON HOUSE MADE FLAT BREADS

CHARCUTERIE/SKEWER

HOUSE CURED SOPRESSATA SALAMI, BABY HEIRLOOM TOMATOES AND
BUFFALO MOZZARELLA DRIZZLED WITH BALSAMIC SYRUP AND SALT

PRIME/CRACKER

SHAVED 44 NORTH PRIME RIB SET UPON A RYE CRACKER TOPPED WITH
GRILLED ONIONS AND HORSERADISH AIOLI

APPETIZER OPTIONS

VODKA SHOT/MEATBALLS

OUR HOUSE GROUND SICILIAN MEATBALLS SET IN MICRO SHOT GLASSED
TOPPED WITH A PINK VODKA SAUCE

BUTCHER AND BAKER/CRACKER

WOOD RIVER BAKED CROSTINI TOPPED WITH GORGONZOLA ARTICHOKE
MASCARPONE AND CRACKED PEPPER SHAVED TRI-TIP

TUSCAN CHARCUTERIE/MEAT FUNNEL CAKE

WINE AND TUSCAN HERB CURED LOCAL PORK MIXED IN A SAVORY FUNNEL
CAKE BATTER AND SERVED WITH AN OLIVE REMOULAD

IDAHO/KETTLE CHIPS

FRESH CUT RUSSET POTATO CHIPS SERVED FRESH AND HOT FROM THE
KETTLE ACCOMPANIED BY DILL PICKLE DIP

BURRATA/BOARD

SPANISH STYLE BURRATA ACCOMPANIED BY HAND CARVED JUMBO
HEIRLOOM TOMATOES, BALSAMIC SALT, HERBS, SHAVED RED ONIONS AND
WHITE TRUFFLE VINAIGRETTE ACCOMPANIED BY BUTTER POACHED
CROSTINIS

CHIPSAND/SALSA

FRESH HOUSE MADE CORN MASA CHIPS ACCOMPANIED BY HEIRLOOM
TOMATO SALSA

RECOMMENDED AMOUNT:

COCKTAIL HOUR: IN BETWEEN APPS: FULL MEAL APPS:

Before dinner. We
recommend 4-6
appetizers per
person, per hour.

Open house type
event. We
recommend 6-8
appetizers per
person, per hour.

Served in place of
dinner. We
recommend 8-10
appetizers per
person, per hour.