



PARTY HORS D'OEUVRES

Party Hors D'oeuvres

Service for 20

Bruschetta Two Ways 95.00 Olive tapenade and tomato basil and garlic	Seared Tuna Platter.....145.00 Served with avocado, cucumber and wasabi aioli
Salmon Mousse Crostini 115.00	Smoked Salmon140.00 Served with lemon crème fraiche and crostinis
Caprese..... 75.00 Mozzarella, tomato & basil skewers. Served with balsamic syrup.	House Meatballs.....85.00 Served with a wild mushroom demi glace
Fresh Fruit and Cheese.....110.00	Wings80.00 Served with buffalo sauce
Stuffed Mushrooms.....95.00	Vegetable Tray with Dips..... 55.00
Sushi Rolls – Serving a Variety 115.00	Tortilla Chips and Salsa.....45.00
Thai Chicken Satay..... 80.00	Snack Mix60.00 Mixed nuts, granola bars, pretzels, popcorn and M&M's
Chicken Quesadillas.....105.00 Served with salsa and sour cream	Spinach Artichoke Dip65.00 Served with dipping bread and crackers
Brie, Roasted Garlic and Tomatoes.....110.00 Served with focaccia bread	
Prawn Cocktail 140.00	





PASSED HORS D'OEUVRES

Passed Hors D'oeuvres
Service for 20

- Bruschetta Two Ways 95.00
Olive tapenade and tomato basil and garlic
- Salmon Mousse Crostini.....115.00
- Idaho Smoked Trout.....130.00
Served with lemon crème fraiche on flat bread
- Scallop Ceviche 150.00
- House Smoked Salmon.....150.00
Served with lemon crème fraiche on flat bread
- Ahi Tuna Tower.....150.00
Tuna, avocado, tomato served on a cucumber slice, topped with a wonton crunch





DINNER

Steaks, Ribs & Chicken

Prime Rib 11 oz.	32.00	Baby Back Ribs of Pork	30.00
Petite Filet Mignon.	34.00	Mazatlan Chicken	27.00
New York with Morel Demi Glaze	34.50	Roasted Rosemary Garlic Chicken Breast	25.50

From the Sea

Pistachio Halibut.....	35.00	Salmon.....	32.00
Sea Bass.	32.00	Lemon Beurre Blanc and huckleberry drizzle	
Served with a chimichurri sauce			

Pasta

Spaghetti and Meatballs with Garlic Bread	22.25	Chicken & Morel Linguini.....	27.00
		Locally picked Morel mushrooms served with chicken breast and garlic cream sauce.	

Five Mushroom Pasta.....25.50

Pasta dinners served with green salad and roll.

Dinners are served with a fresh green salad, starch, fresh vegetable and roll.

**A preorder is required on groups of 15 or more with multiple entrees, seven days in advance.

15-25 people - 4 entrees • 25-30 people - 3 entrees.
30 -60 people - 2 entrees • 60 people and over - Buffet recommended





LUNCH BUFFETS

Soup, Salad and Sandwich..... 19.50

Homemade soup, fresh green salad, relish tray, condiments, turkey, ham and roast beef, assorted breads, wraps and cheeses

Taco Bar..... 21.95

Flour and corn tortillas, ground beef and shredded chicken, black beans, cheese, onions, tomatoes, lettuce, guacamole, sour cream and salsa

Kalispell Beach..... 18.50

Lemon basil chicken, pesto penne pasta, potato salad, caprese salad and rolls

Chili and Baked Potato Bar.....19.75

Traditional chili, shredded cheese, bacon, green onions, diced onion, pickled jalapeno, sour cream and baked potato, four bean vegetarian chili, fresh fruit, green salad with assorted dressings

Szechuan Stir Fry 19.25

Beef and broccoli, cashew chicken, tempura vegetables, fried rice, cabbage and bok choy with sesame ginger dressing

Street Tacos..... 17.00

Shredded beef and chicken, corn tortillas, shredded cabbage and carrots, homemade salsa and black bean corn salsa

Refreshments with Meal Service

Coffee Service..... 3.00
per person

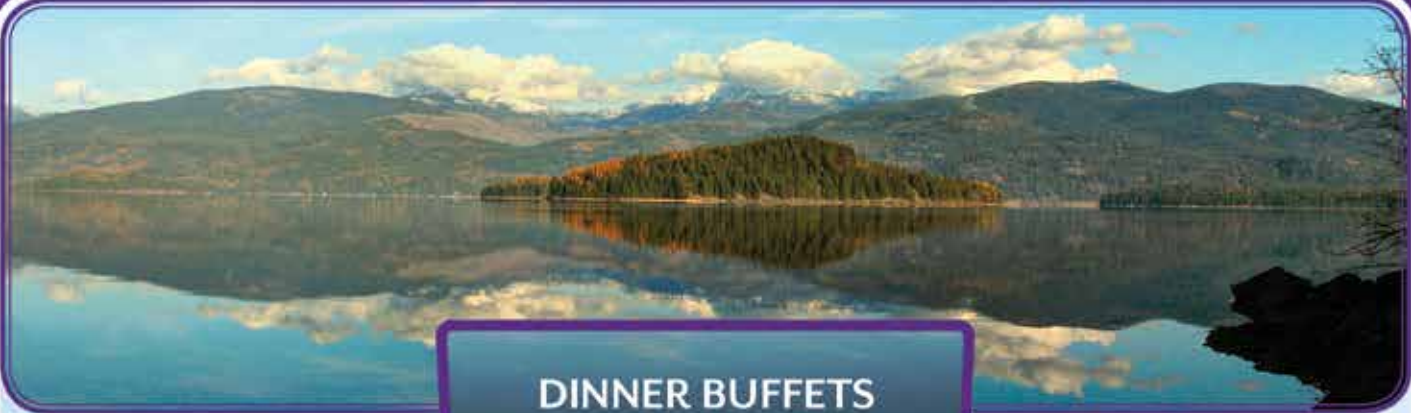
Huckleberry Lemonade..... 4.50
per person

Assorted Drinks.....3.00
per person. Choice of: iced tea, lemonade and soft drinks

Assorted Juices.....3.75
per person

Minimum of 25 people required for lunch buffet





DINNER BUFFETS

Twin Islands..... 34.00
Poached Huckleberry Salmon, prime rib with au jus, rice pilaf, fresh roasted vegetables, tomato, cucumber and pepper salad, fresh green salad with assorted dressings and rolls

Seafood Grille 29.00
Salmon, shrimp and vegetable kabobs, rice pilaf, roasted vegetables, Caesar salad, three citrus salsa, grilled pineapple, bruschetta with lemon herb ricotta

George's Favorite..... 32.00
Baby Back Ribs of Pork, mesquite grilled chicken, homemade bbq sauce, roasted vegetables, baked beans, green salad with assorted dressings, coleslaw and rolls

Baron of Beef..... 29.00
Baron of beef, au gratin potatoes, green beans with red peppers, baked beans, fresh green salad with assorted dressings, pasta salad and rolls

Home Touch..... 31.00
Roasted rosemary and garlic chicken, lemon caper salmon, fettuccini alfredo, ratatouille, tomato, cucumber and pepper salad, green salad with assorted dressings and garlic bread

The Montecucco..... 28.50
Eggplant parmesan, chicken piccata, fettuccini alfredo, fresh vegetables, caesar salad, beet salad and garlic bread

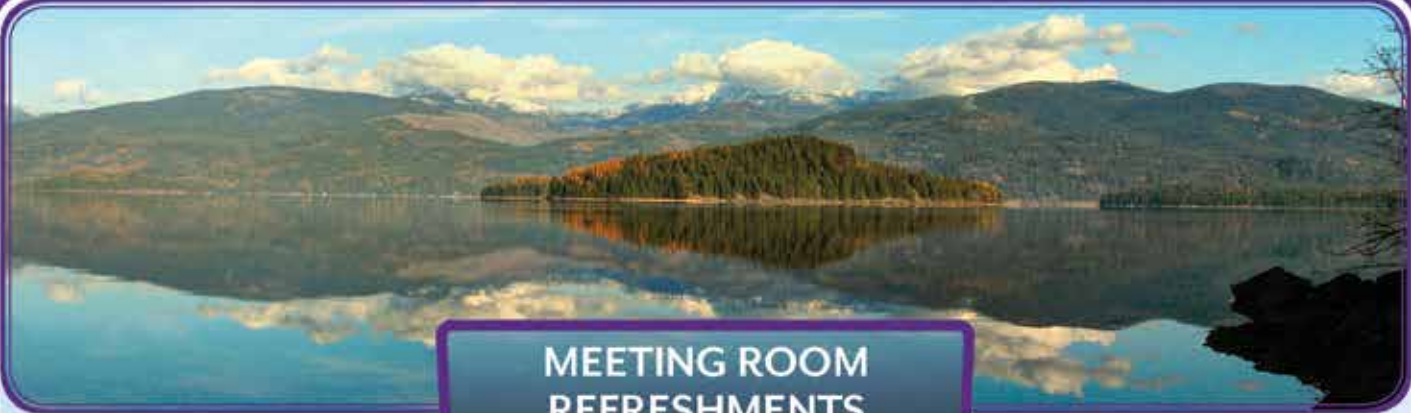
Italian Night..... 27.00
Homemade spaghetti with meat balls, fettuccini alfredo, angel hair pesto, fresh vegetables, green salad with assorted dressings and garlic bread

Mexican Specialty..... 27.50
Chicken enchiladas, flour and corn tortillas, shredded beef and chicken, black beans, cheese, onions, tomatoes, lettuce, guacamole, sour cream, pineapple salsa and traditional salsa

The Cohen..... 29.00
Mesquite grilled chicken breast, portobello mushroom caps, beef kabobs, grilled pineapple slices and sweet potatoes, green salad with assorted dressings, mango and papaya and jalapeno salsa. Also served with warmed flour tortillas and black beans

Minimum of 35 people is required for dinner buffet.





MEETING ROOM REFRESHMENTS

Craven's Coffee Service.....8.25
 Coffee, decaf and assorted teas Full day meeting service per person

Assorted Soft Drinks by the Can..... 2.50

Minute Maid Bottle Juice.....3.25

Coffee Service and Soft drinks by the can..... 12.00
 Full day meeting service per person

S. Pellegrino.....4.00

— Breaks —

Cookies..... 17.95
 Per dozen

Per dozen

Huckleberry Muffins..... 18.95
 Per dozen

Hand Dipped Chocolate Strawberries.....32.00
 Per dozen

Fresh Popcorn..... 20.00
 Bowl serves 25

Cinnamon & Sugar Donut Bites..... 17.25
 Two dozen

Vegetable Tray and Dips..... 32.50
 Tray serves 15

Coffee Service..... 3.00

Deviled Eggs..... 23.00

— Refreshments with Meal Service —

per person

per person

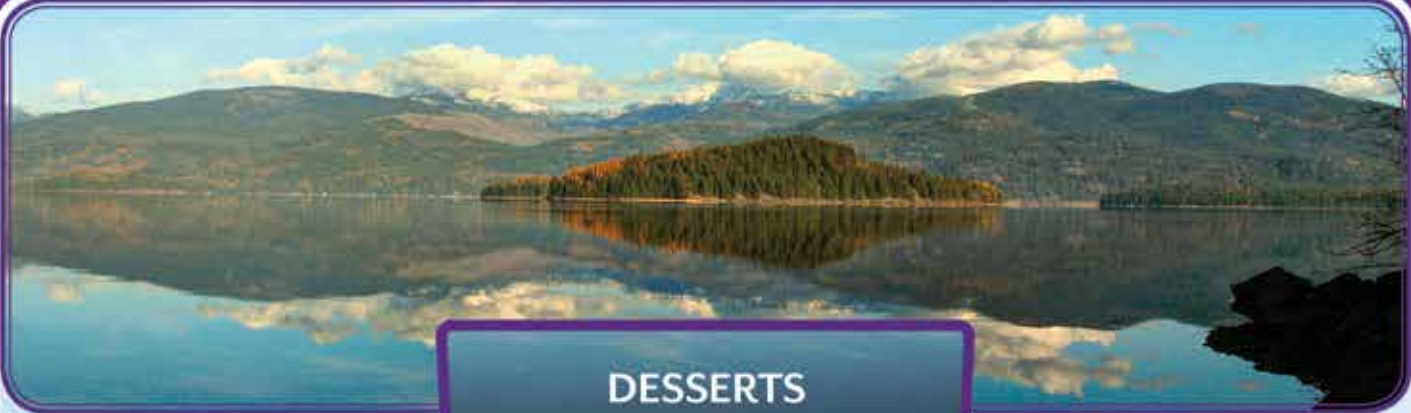
Assorted Drinks.....3.00
 per person. Choice of: iced tea, lemonade and soft drinks

Assorted Juices.....3.75
 per person

Huckleberry Lemonade..... 4.50

Full Service lounge; beer and wine offered on a host, limited or no host basis.





DESSERTS

Huckleberry Pie ala Mode	8.00
Hill's Homemade Huckleberry Ice Cream with Homemade Toffee	8.00
Cheesecake with Huckleberry Sauce.....	8.00
Huckleberry Sundae.....	4.50
Chocolate Sundae.....	3.75
Hill's Favorite Brownie served warm with macadamia nuts, ice cream and whipped cream	6.50
Huckleberry Shortcake with whipped cream.	6.50
Crepes served with Huckleberries and whipped cream	7.00





BREAKFAST BUFFETS

George's Special 16.00

Scrambled eggs with cream cheese and green onions, served with roasted red potatoes, bacon, sausage, assorted muffins and fresh fruit

Scrambles 17.50

Fresh fruit, assorted muffins and red potatoes o'brien with the following scrambles:

- Ranchero scrambled eggs
- Scrambled eggs with ham, pineapple, cream cheese and jalapeno
- Scrambled eggs with smoked salmon, cream cheese, capers and red onion

Huckleberry Hotcakes 15.00

Scrambled eggs, bacon and sausage with huckleberry and maple syrup

Belgian Waffles 15.00

Belgian waffles with maple syrup, warmed huckleberry, strawberry toppings and whipped cream. Served with chicken apple sausage

Huckleberry Coffee Cake and Fresh Fruit 11.50

All breakfast items include assorted juices, coffee, decaf, tea or milk.
Minimum of 20 people for buffet service on the above selections



Hill's Resort, Inc. 4777 W. Lakeshore Road, Priest Lake, Idaho
www.hillsresort.com (208)443-2551



LUNCH

Plated Lunch Service

Chicken Dijon Salad..... 14.00
Served with cheese, tomatoes, dijon vinaigrette dressing, homemade salsa and a roll

Grilled Chicken Wrap..... 13.25
Roasted red peppers, cheddar cheese, and bacon tossed with field greens in a light chipotle aioli dressing and fresh fruit

Classic French Dip..... 13.50
Au jus and horseradish. Choice of green salad or French fries

Deluxe Cheese Burger..... 14.50
Choice of green salad or french fries

To Go Lunch..... 16.50
Whole wheat bread, thin sliced turkey, Swiss and tomato slices. Served with, fruit, chips, cookies, pickles, napkins and a bottle of water. Condiments in packets, unless otherwise requested

Refreshments with Meal Service

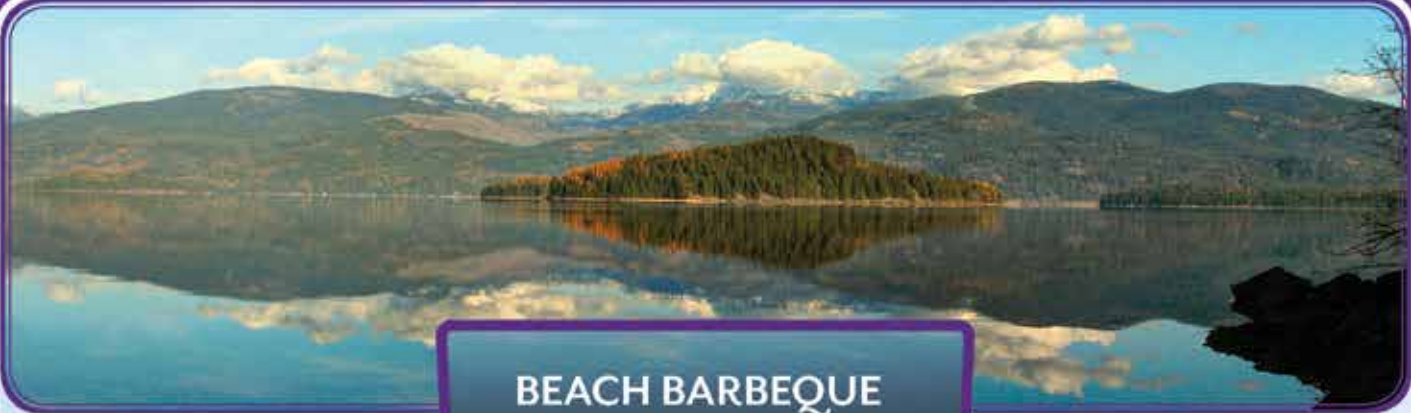
Coffee Service..... 3.00 per person

Huckleberry Lemonade..... 4.50 per person

Assorted Drinks..... 3.00 per person
Choice of: iced tea, lemonade and soft drinks

Assorted Juices..... 3.75 per person





BEACH BARBEQUE

Deluxe Burgers and Brats	19.00
Grilled Chicken and Portabello Mushroom.....	19.00
Hill's Baby Back Ribs of Pork	30.00
Lake Side Combination.....	34.00
Pork ribs, quartered chicken, homemade spaghetti, bratwurst and German sausages	

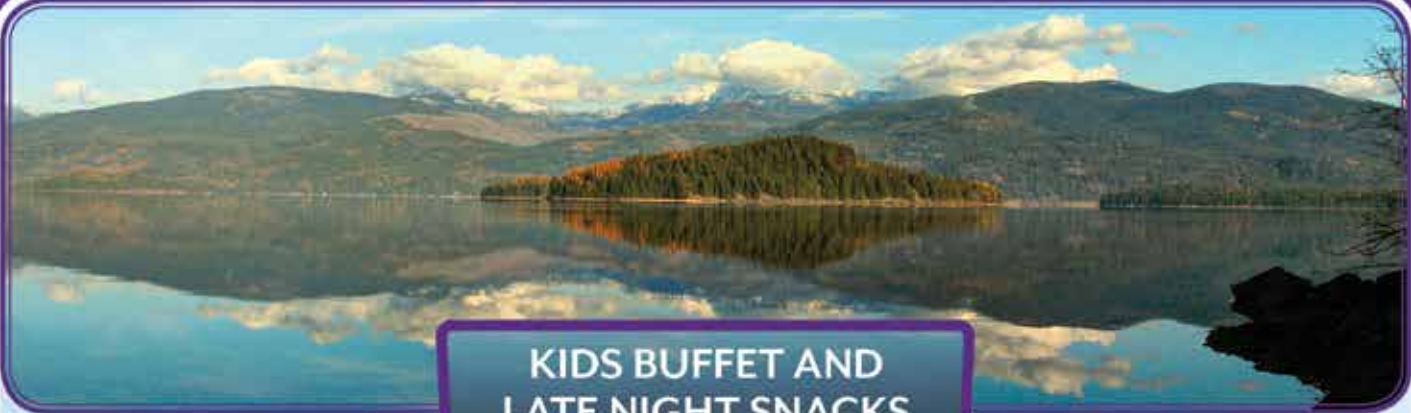
All dinners will be served with fresh vegetables, starch, rolls and salads to include: pasta salad with roasted vegetables, tomato, cucumber and pepper salad and green salad with assorted dressings.

Outside Events A \$425.00 catering fee will be charged for set up requirements of outside events.

A preorder is required on groups of 15 or more with multiple entrees seven days in advance.



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KIDS BUFFET AND LATE NIGHT SNACKS

Beef Sliders with Fries	9.00
Chicken Strips with fries.....	10.00
Hot Dogs with Fries.....	8.00
Mac and Cheese.....	7.00

— 12" Pizza —

Cheese.....	15.00
Pepperoni, Mushrooms and Olives.	19.00
Pepperoni, Canadian Bacon, Mushrooms, Onions and Peppers	20.00





FAQ

Meals

Our restaurant is open daily mid-May through mid-October, and weekends (Friday dinner though Sunday dinner) beginning mid-October to March. We will open the dining room for groups of 35 or more during the week in the off season.

Favorite family recipes or unique buffet requests can be priced for your consideration.

Breakfast, Lunch and Dinner

- 1-15 people open menu unless otherwise arranged
- 15-30 people - 3 entrees
- 30 -60 people - 2 entrees
- 60 people and over - Buffet recommended

Vegetarian and special dietary requests do not apply as a limited entrée selection. Dietary needs are always accommodated by our kitchen staff.

Outside Events

A \$425.00 catering fee will be charged for set up requirements of outside events.

*A seven-day advance preorder is required on groups of 15 or more.

All prices quoted are per person and do not include an 18% gratuity or 6% Idaho sales tax. A 6% tax is billed on gratuity, as per the state of Idaho. A 50% deposit on the final meal arrangements will be required 45 days prior to the event.

A guaranteed number of guests is required fourteen (14) business days prior to your event. Charges are based on the number of guests guaranteed, or the actual number of guests exceeding guarantee given. Once the number of guests is guaranteed, it cannot be reduced.

