## Snowflake Wedding Ca



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# To Margarita Shrimp



From cakes—their frosting as white and smooth as a ski slope—to Asian Fusion specialties, McCall-area caterers offer as many options as the region's famed recreation.

## Sagebrush BBQ Steakhouse

At Sagebrush BBQ Steakhouse, transplanted Texan Karen Burden brings her native state's famous pit-roasted barbecue to wedding receptions. The meat cooks for a longer period of time at lower temperatures, sealing in juices and flavor, evident in one of Sagebrush's most popular dishes—brisket.

"It's tender and moist with a ring of smoke on the outer edge," Burden says. "You can only get that entree at the Sagebrush."

Burden also reveals her Texas roots in Sagebrush's oversized portions. "We're known for larger quantities," she says. "We offer a good value and don't skimp."

She describes their menu selections—grilled steak, crunchy coleslaw, deep-dish cobbler—as downhome food, yet even familiar dishes are infused with a blend of seasonings, creating a meal that's fresh and new. "Our food is not bland," she adds. "We pay attention to the details."

### DeLish Catering by Lardos

"We'll do whatever is necessary to make the client happy," says Shannon Berry, who, with Tina Green, owns DeLish Catering by Lardos. That philosophy has taken them from perfecting a client's old family recipes—grits and fried-green tomatoes—to remote locations where not even running water is available.

"Our mobile catering kitchen sets us apart," Berry explains. "No one else in town has that capability. There are so many beautiful locations that we can accommodate."

Their menus reflect a gourmet flair with an artist's eye for presentation. Signature dishes include grilled New York strip with melted gorgonzola and shallot butter, and grilled wild salmon with mango-avocado salsa. Idaho fare is also a favorite, featuring local beef, lamb and cheeses.

"We try to be one-stop shopping," Berry adds. "We make sure the itinerary flows."

### Edible Art Catering Co.

Even when traveling, Nicki
Humphries, owner of Edible Art
Catering Co., never completely leaves
her business behind. While in Mexico,
she prepared authentic tamales, and
during a visit to Jamaica she perfected
a jerk rib rub.

This dedication seeps into every aspect of her business. "We're always willing to try a client's recipes." she says.

A request for white salmon, a rare delicacy, had Humphries shipping it from Vancouver. "We don't just have standard menus," she adds. Her repertoire includes everything from wedding cakes decorated with snowflakes to seared tuna. Her menus also feature Northwest touches, like huckleberry sauce and blackberries from Riggins.

"My goal is to make each wedding a memorable experience," Humphries

DeLish Catering by Lardos www.delishcatering.com 208.347.3456

Sagebrush BBQ Steakhouse 210 Virginia Avenue, New Meadows 208.347.2818 says. That goal once found her hauling a cake to Big Creek—a remote area in the Payette National Forest. "I'm very dedicated," she adds.

### Si Bueno Southside Grill & Cantina

At Si Bueno Southside Grill & Cantina, the restaurant may be Mexican, but the catering options are limitless. "We cater to each individual party," Melinda Nielsen, owner with husband Rodney, says. "People can spend as much as they want or as little."

Specialties range from slow-cooked ribs to bow-tie pasta salad to Margarita

Edible Art Catering Company McCall 208.634.4458

Si Bueno Southside Grill & Cantina www.sibuenos.com 339 Deinhard Lane, McCall, 208.634.2128 shrimp. "Customers call us the time and say it's the best street they've ever had," Nielsen

She points out that not all catering is off-premises. Terms come in and pick up trays whether it's brisket or endiance fajitas," she adds.

Nielsen's eye for details in everything she does. Even outhouse at Burgdorf Hot Standard decorated for a reception state catered there. And, since Even a pilot, no location is too reven Idaho's backcountry anywhere," she says.



