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# 2018 Banquet Menus

Catering & Events



# BREAKFAST

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All selections include freshly brewed coffee, assorted herbal teas, and fruit juice.  
(Choose two of the following: orange, apple, cranberry, tomato or grapefruit)

## **TIMELY CONTINENTAL**

Assortment of muffins and fresh whole fruit  
\$7

## **COURTYARD CONTINENTAL**

Assortment of muffins, pastries, bagels with cream cheese, and a seasonal fruit display  
\$10

## **HEALTHY START CONTINENTAL**

Sliced seasonal fruit display, yogurt parfaits with crunchy granola, assorted muffins, and hot oatmeal with toppings of dried cranberries, nuts, and brown sugar  
\$12

## **COURTYARD BREAKFAST BUFFET**

Fluffy scrambled eggs, breakfast potatoes, assorted breakfast pastries, seasonal fruit display, and choice of Applewood smoked bacon or sausage links  
\$14  
*Include both bacon and sausage for an additional \$2 per person*

## **BREAKFAST BURRITO BUFFET**

Build your own burrito: warm flour tortillas, scrambled eggs, sausage, potatoes, cheese, salsa, and sour cream with assorted pastries and sliced seasonal fruit  
*Add chorizo or bacon for an additional \$1.5 per person*  
\$16

## **EL DORADO BREAKFAST BUFFET**

Made to order omelet station, fluffy scrambled eggs with shredded cheese and green onions, breakfast potatoes, seasonal fruit display, apple-wood bacon, sausage links  
\$18

## **CORONADO PLATED BREAKFAST**

Scrambled eggs, breakfast potatoes, and Applewood smoked bacon with assorted pastries and sliced seasonal fruit  
\$15

## ADDITIONAL ITEMS

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These items can be purchased in addition to any breakfast, but cannot be purchased separately

Applewood smoked bacon, sliced ham, or sausage patties  
\$3

Breakfast pastries, French toast, or waffles  
\$3

Yogurt parfaits made with vanilla yogurt, sliced strawberries, and granola  
\$3

Biscuits and gravy made with warm buttermilk biscuits with cream gravy  
\$6

Breakfast burritos with eggs, ham, peppers, potatoes, and cheese  
\$7

Bagels and lox with smoked Norwegian salmon, cream cheese, sliced tomatoes, and red onions  
\$8

Omelet station made to order with ham, onions, peppers, tomatoes, salsa, and shredded cheese  
\$8

*Chef attendant fee of \$60 per chef will apply*

# BREAK PACKAGES

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## GOOD MORNING

Assorted whole fruit  
Assorted muffins  
Yogurt with side of granola  
Freshly brewed coffee  
\$9

## MARKET REFRESH

Starbucks Bottled Frappuccinos  
Variety of Naked Juice Smoothies  
Strawberry cups and fruit cups  
\$6

## STARBUCKS BARISTA DELUXE

Fresh brewed Starbucks coffee & Tazo teas  
Selection of desserts, biscottis, and protein bars  
Yogurt parfaits, strawberry cups and fruit cups  
Assorted soft drinks and bottled water  
\$7.5

## CHOCOLATE LOVERS PICK ME UP

Brownies  
Chocolate chip cookies  
Chocolate candy bars  
Regular and chocolate milk  
Assorted soft drinks  
\$9

## MEDITERRANEAN

Hummus  
Grilled pita chips  
Crumbled Feta cheese  
Sliced cucumber, tomatoes, and red onions  
Olives and capers  
Assorted soft drinks  
\$8

## BALL GAME

Popcorn, peanuts, and mini pretzels  
Ice cream bars  
Assorted soft drinks  
\$8

## LIGHT & TASTY

Assorted whole fruit  
Fresh vegetable tray  
Bottled water  
\$6

## SWEET & SALTY

Snack mix and pretzel bowl  
Candy bars  
Assorted soft drinks and bottled water  
\$6

## COOKIES & MILK

Freshly baked cookies  
Milk (2%, skim, and chocolate)  
Freshly brewed coffee  
\$6

## SOUTH OF THE BORDER

Tortilla chips  
Queso dip, salsa, sour cream and guacamole  
Black bean and roasted corn salsa  
Assorted soft drinks and bottled water  
\$10

## SAY CHEESE

Imported and domestic cheeses  
Sliced, locally made baguettes and crackers  
Grapes and berries  
Bottled water  
\$11

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## ALL DAY BREAK

Water, coffee, and tea served and replenished throughout the day  
**AM:** Assorted pastries, bagels with butter and cream cheese, yogurt with side of granola, and whole fresh fruit with milk and juices  
**PM:** Choose any specialty break from above  
\$15

# À LA CARTE

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## BEVERAGE SERVICE

|                                     |  |
|-------------------------------------|--|
| Gourmet coffee                      | \$27 gallon                              |
| Lemonade                            | \$27 gallon                              |
| Iced tea                            | \$27 gallon                              |
| Herbal tea service                  | \$27 gallon – tea packets are individual |
| Fruit juices – OJ, apple, cranberry | \$27 gallon                              |
| Milk (2%, skim or chocolate)        | \$1.50 carton                            |
| Bottled fruit juice                 | \$3.50 each                              |
| Naked Juice Smoothies               | \$4.50 each                              |
| Starbucks Bottled Frappuccinos      | \$3.50 each                              |
| PureLeaf Teas                       | \$2.50 each                              |
| Gatorades                           | \$3 each                                 |
| Soft drinks                         | \$2 each                                 |
| Bottled water                       | \$2 each                                 |

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## REFRESHMENTS

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| Assorted cookies   | \$20 dozen        |
| Bagels with cream cheese   | \$27 dozen        |
| Coffee cake with streusel topping  | \$24 dozen        |
| Assorted muffins or pastries   | \$27 dozen        |
| Lemon bars and brownies  | \$22 dozen        |
| Whole fruit bowl   | \$2 per person    |
| Popcorn bowl   | \$1.50 per person |
| Roasted peanuts bowl   | \$2.75 per person |
| Mini pretzel bowl  | \$1.50 per person |
| Snack mix bowl   | \$1.50 per person |
| Candy bars   | \$2.50 each       |
| Granola bars   | \$2 each          |
| Ice cream bars – Klondike, Reese’s,<br>Snickers, Mrs. Fields, Choco Taco | \$3 each          |

# SALADS & SANDWICHES

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All selections include iced tea or lemonade

## **SOUTHWEST CHICKEN SALAD**

Fresh mixed greens with black beans and roasted corn topped with spicy grilled chicken, shredded cheddar jack cheese, and salsa ranch dressing

Served with warm rolls and butter

\$14

## **COBB SALAD**

Fresh mixed greens with diced tomatoes, crumbled bacon, oven roasted turkey, blue cheese crumbles, and hard-boiled egg with a choice of dressings

Served with warm rolls and butter

\$15

## **CHICKEN CAESAR SALAD or WRAP**

Grilled chicken tossed with Caesar dressing and crisp romaine lettuce

Served with choice of pasta or potato salad

\$13

*Add bay shrimp \$1*

## **SOURDOUGH CLUBHOUSE SANDWICH**

Toasted sourdough bread with lettuce, tomato, swiss cheese, oven-roasted turkey, crisp bacon, and sliced avocado

Served with choice of pasta or potato salad

\$14

## **BOXED LUNCH**

Choice of: oven-roasted turkey, pit ham, or roast beef on a hoagie roll with lettuce, tomato and cheese

Served with piece of whole fruit, bag of chips, cookie and soft drink

\$15

## **THINK OUTSIDE THE BOX PLATED LUNCH**

Choice of: oven-roasted turkey, pit ham, or roast beef on a hoagie roll with lettuce, tomato and Chef's choice of cheese

Served with piece of whole fruit, bag of chips, cookie and soft drink

\$14

## **BISTRO CHOICE PLATED LUNCH**

Choice of two entrée selections:

Roast turkey B.L.T.; chunk white tuna; grilled chicken Caesar wrap; French dip with roast beef; Asian chicken salad; half tuna sandwich & cup of soup of the day; soup of the day & Asian chicken salad

Served with potato chips and fresh fruit

\$15

# PLATED LUNCH

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All selections include warm rolls and butter, mixed greens salad, seasonal vegetables, coffee service, and iced tea or lemonade

## **BAKED LEMON DILL SALMON**

Sockeye salmon with dill and fresh lemon served with wild rice pilaf  
\$19

## **HORSERADISH GLAZED SALMON**

Sockeye salmon glazed with horseradish cream, topped with caramelized apples, and served with wild rice pilaf  
\$20

## **CHICKEN SALTIMBOCCA**

Tender chicken with fresh sage, prosciutto, and Italian breading served with a sweet onion jus rôti lie and herb-roasted new potatoes  
\$17

## **HERB ROASTED CHICKEN**

Grilled chicken breast with an olive oil and fresh herb rub served with roasted new potatoes  
\$17

## **TERIYAKI CHICKEN**

Ginger, garlic, and soy marinated, grilled chicken served with a sweet teriyaki sauce and fried rice  
\$16

## **PEPPERED PORK LOIN**

Slow roasted, pepper crusted pork loin with wild mushroom sauce and roasted yukon potatoes  
\$16

## **GRILLED TOP SIRLOIN**

8 oz. choice top sirloin with mashed Idaho potatoes and pan sauce  
\$18

## **GRILLED FLAT IRON STEAK**

Seasoned with fresh herbs, served with roasted new potatoes  
\$23

# LUNCH ENHANCEMENTS

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## **CUP OF SOUP**

\$3.75

## **PASTA SALAD**

Bowtie pasta with Kalamata olives, green onion, garlic, parmesan cheese, and fresh basil tossed with a red wine vinaigrette

\$3.50

## **MACARONI & CHEESE**

Macaroni mixed with a 3-cheese cream sauce and topped with seasoned bread crumbs

\$4.50

## **CAESAR SALAD**

Served with croutons and parmesan cheese

\$9.95

## **GRILLED CHICKEN QUESADILLA**

Served with salsa and sour cream

\$9.25

## **CHEDDAR FRENCH DIP**

Roast beef, sharp cheddar, and au jus

\$9.95

## **HAM & SWISS MELT**

\$6.75

## **HUMMUS**

Served with celery sticks and pita chips

\$6.75

## **CHICKEN WINGS**

Buffalo or Thai spiced

\$8.95

# LUNCH BUFFETS

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All selections include lemonade or iced tea

## **BISTRO DELI**

Choice of broccoli cheddar soup or onion soup

Tuna salad sandwich, roast turkey B.L.T., grilled chicken Caesar wrap, potato chips, and fresh cut fruit  
\$13

## **SOUP AND SALAD TABLE**

Mixed greens, spinach, crisp chopped romaine lettuce, ranch, red wine vinaigrette, and balsamic dressings, diced tomatoes, red onions, carrots, olives, cucumbers, kidney beans, diced turkey & ham, hard-boiled egg, shredded cheddar cheese, croutons, and assorted crackers

Served with soup of the day and fresh baked bread & butter

\$15

## **DELI TABLE**

Build your own sandwich: sliced oven roasted turkey, pit ham, roast beef, assorted sliced cheeses, crisp lettuce, tomatoes, onions, pickles, assorted sliced breads, and condiments served with pasta and potato salad

\$15

## **BISTRO**

Choice of broccoli cheddar soup or onion soup

Choice of two entrees: bbq chicken pizza; bbq pork riblets; herb roasted chicken; Asian chicken salad

Served with creamy coleslaw, potato chips, and fresh cut fruit

\$16

## **PASTA TABLE**

Caesar salad with parmesan cheese and croutons, artisan bread with whipped butter, fettuccine, bowtie pasta, traditional bolognese sauce, alfredo sauce, and sautéed seasonal vegetables.

\$17

*Made to order expo table add \$2 per person*

# THEMED LUNCH BUFFETS

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All selections include lemonade or iced tea

## **IDAHO BAKED POTATO BAR**

Fresh jumbo Idaho potatoes, 3-bean chili, broccoli, shredded cheese, sour cream, crisp chopped bacon, green onions, salsa, and whipped butter served with mixed greens salad and assorted dressings  
\$13

## **STIR FRY**

Sliced chicken, marinated beef, julienned vegetables, ginger-soy garlic sauce, steamed jasmine rice, and yakisoba noodles served with mixed greens with curry dressing and fortune cookies  
\$15

*Made to order expo table add \$2 per person*

## **SOUTH OF THE BORDER**

Cumin spiced beef, pulled chicken, spicy black beans, Spanish style rice, soft flour tortillas, shredded cheese, shredded lettuce, diced tomatoes, sour cream, and olives  
Served with house fried tortilla chips and salsa  
\$18

## **BACKYARD BBQ**

Quarter pound burgers, all beef hot dogs, buns, cheeses, lettuce, tomato, onion, pickles, condiments, potato salad, corn on the cob, and watermelon  
\$16

## **WESTERN BBQ**

Slow cooked bbq beef brisket, grilled chicken, brown sugar baked beans, old-fashioned potato salad, coleslaw, and corn on the cob or seasonal vegetables  
Served with cornbread and whipped honey butter  
\$19

# VEGETARIAN LUNCH

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## **PLATED OPTION**

All selections include warm rolls and butter, mixed greens salad, coffee service, and iced tea or lemonade

## **BUFFET OPTION**

All selections include lemonade or iced tea

## **VEGETABLE LASAGNA**

squash, red pepper, and eggplant stacked and served with melted provolone cheese  
\$19 plated / \$18 buffet only

## **CRISPY EGGPLANT PARMESAN**

breaded, baked, and layered with provolone cheese and marinara sauce  
\$18 plated / \$17 buffet

## **BUTTERNUT SQUASH RAVIOLI**

served with tarragon sage sauce  
\$18 plated / \$17 buffet

## **QUINOA PILAF**

roasted seasonal vegetables served on a quinoa pilaf  
\$17 plated / \$16 buffet

# DECORATIVE DISPLAYS

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## **FRESH VEGETABLE DISPLAY**

Assortment of crisp vegetables with ranch dressing

\$4

## **SLICED SEASONAL FRUIT DISPLAY**

All the best seasonal fruits served with honey poppy seed yogurt

\$5

## **SPECIALTY CHEESE DISPLAY**

Domestic and international cheeses served with grape clusters and assorted crackers

\$6

## **DELI MEAT AND CHEESE BOARD**

Sliced turkey, ham, roast beef, swiss, cheddar, and pepper jack cheeses, crisp lettuce, tomato, onion, pickles, assorted condiments, and artisanal rolls

\$8

## **SMOKED SALMON BOARD**

Wild-caught, Alaskan sockeye salmon presented with chopped egg, capers, olives, onions, lemon, remoulade sauce, and assorted crackers

\$9

## **ANTIPASTI DISPLAY**

Prosciutto, salami, roasted garlic, grilled zucchini, roasted red bell pepper, grilled red onion, assorted olives, balsamic marinated mushrooms, and parmesan cheese

\$10

# COLD HORS D'OEUVRES

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Priced per dozen unless specified

## PROSCIUTTO WRAPPED ASPARAGUS

With herbed cream cheese  
\$19

## TOMATO BRUSCHETTA

Crostini baguette with tomato, olive oil, basil, parmesan cheese, and kalamata olives  
\$18

## PORK LOIN CANAPÉS

Shaved pork loin, roasted garlic goat cheese, and shallot marmalade on a baked crostini  
\$20

## FLANK STEAK & CRISPY ONION STRINGS

Thinly sliced flank steak rolled with dijon aioli and crispy onion strings  
\$24

## SMOKED SALMON CANAPÉS

Toast points with herbed cream cheese, lox style salmon, and capers  
\$19

## TUNA TATAKI TRIANGLES

Seared ahi tuna on wonton crisps with wasabi aioli, sweet soy drizzle, and chives  
\$21

## CAPRESE SKEWERS

Baby mozzarella, grape tomatoes, kalamata olives, and fresh basil with balsamic drizzle  
\$19

## ARTICHOKE & PARMESAN CANAPÉS

Crostini baguette with chopped artichokes, cream cheese, and parmesan  
\$15

## HUMMUS DIP

Served with warm pita chips  
Serves 25  
\$20

## CHINESE PORK & SEEDS

Served with hot mustard and sesame seeds  
Serves 25  
\$30

## SHRIMP COCKTAIL

Served with cocktail sauce and lemons  
Serves 25  
\$60

# HOT HORS D'OEUVRES

Priced per dozen unless specified

## SAUSAGE STUFFED MUSHROOMS

Jumbo mushrooms stuffed with pesto infused Italian sausage  
\$19

## SEARED MEATBALLS

Choice of sweet & sour, Swedish, bbq, or marinara sauce  
\$16

## FRIED SPRING ROLLS

Vegetable or pork rolls served with hot mustard and toasted sesame seeds  
\$18

## CHICKEN WINGS

Buffalo, teriyaki, or bbq wings served with celery sticks, and blue cheese or ranch sauce  
\$19

## SPANAKOPITA

Spinach and feta cheese wrapped in delicate phyllo dough  
\$15

## SPINACH-ARTICHOKE DIP

Served with grilled pita chips  
Serves 25  
\$75

## TEMPURA CHICKEN

Served with sweet & sour sauce  
\$22

## MUSHROOM ASIAGO TOAST POINTS

Sautéed spinach and mushrooms with asiago cheese baked on crostini baguette  
\$20

## SESAME BEEF SATAY

Served with Thai coconut peanut sauce  
\$23

## CHICKEN SATAY

Served with sweet soy drizzle  
\$23

## CRAB STUFFED MUSHROOMS

Jumbo mushrooms stuffed with sweet blue crab and mozzarella cheese  
\$25

## BLUE CORN TOSTADITAS

Blue corn tortilla bites with slow-cooked pulled pork and pickled red onions  
\$21

## CRAB FONDUE

Cheesy lump crab meat dip with mozzarella cheese and white wine cream sauce served with grilled pita chips  
Serves 25  
\$85

# APPETIZER BUFFETS

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## FRESH & EASY

Assortment of crisp vegetables  
Sliced seasonal fruits served with honey poppy seed yogurt  
Deli meat and cheese served with condiments and artisanal rolls  
Assorted freshly baked cookies  
\$14

## COCKTAIL PARTY

Specialty cheeses, berries, grapes, and crackers  
Spinach artichoke dip with grilled pita chips  
Shrimp cocktail with lemons  
Sweet and sour meatballs  
Mini cheesecake bites  
\$18

## DELUXE BITES

Prosciutto wrapped asparagus  
Smoked salmon canapés  
Crab and mozzarella stuffed mushrooms  
Caprese skewers  
Mushroom asiago toast points  
Brownies and lemon bars  
\$18

## INTERNATIONAL SAMPLER

Blue corn tostaditas  
Chinese pork and seeds  
Fried springrolls  
Tuna tataki triangles  
Spanakopita  
Tomato bruschetta  
\$18

## LAND & SEA

Pork loin canapés  
Buffalo chicken wings with blue cheese sauce  
Chicken and sesame beef satays  
Shrimp cocktail with lemons  
Crab fondue with grilled pita chips  
Seared BBQ meatballs  
\$20

# PLATED DINNER

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All selections include warm rolls and butter, fresh garden or Caesar salad, seasonal vegetables, coffee service, and iced tea or lemonade

## **CHICKEN SALTIMBOCCA**

Tender chicken with fresh sage, prosciutto, and Italian breading, served with a sweet onion jus rôti lie and wild rice pilaf  
\$20

## **HERB ROASTED CHICKEN**

Grilled bone-in chicken breast with an olive oil and fresh herb rub, served with roasted new potatoes  
\$24

## **HERB ROASTED PORK LOIN**

Slow roasted, herb crusted pork loin with wild mushroom sauce and roasted new potatoes  
\$22

## **IDAHO TROUT ALMONDINE**

Hagerman Valley trout with sliced almonds served with a wild rice pilaf  
\$20

## **SEARED SOCKEYE SALMON**

Wild-caught Alaskan Sockeye salmon served with roasted garlic broth and wild rice pilaf  
\$29

## **HORSERADISH GLAZED SALMON**

Sockeye salmon glazed with horseradish cream, topped with caramelized apples, and served with wild rice pilaf  
\$29

## **GRILLED FLAT IRON STEAK**

Seasoned with fresh herbs, served with roasted new potatoes  
\$25

## **PRIME RIB**

Choice grade prime rib slow-roasted and served with au jus, creamy horseradish, and a famous Idaho baked potato with butter, sour cream, and chives  
\$32

## **FILET MIGNON**

8oz. hand cut, peppered filet mignon served with brandied demi-glace and garlic mashed potatoes  
\$36

# DINNER BUFFET

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All selections include iced tea or lemonade

## SALADS - *choose one*

### FRESH GARDEN SALAD

Mixed greens, carrots, cucumbers, red onions, tomatoes, and croutons with assorted dressings

### CAESAR SALAD

Crisp romaine lettuce tossed with herbed croutons, grated parmesan cheese, and Caesar dressing

### SPINACH SALAD

Spinach, apples, walnuts, red onions, and blue cheese crumbles with a creamy balsamic dressing

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## VEGETABLES - *choose one*

### SEASONAL VEGETABLES

Chef's choice of the best that the season has to offer

### CLASSIC MIXED VEGETABLES

Green beans, julienned carrots, red onions, and red bell peppers

### ZUCCHINI PROVENCAL

Sliced zucchini, yellow squash, and roma tomatoes with fresh basil

### ROASTED SEASONAL SQUASH

Butternut, summer, acorn, or delicata squash with brown sugar glaze

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## SIDES - *choose one*

### ROASTED GARLIC OR TRADITIONAL MASHED POTATOES

### ASIAGO POTATO BAKE

Golden brown, shredded potatoes with herbs, cream, and asiago cheese

### BAKED POTATOES

Idaho's famous potatoes served with butter, sour cream, and chives

### WILD RICE PILAF

Blended rice with select vegetables, herbs, and spices  
*(White or brown rice also available)*

### ROASTED NEW POTATOES

Olive oil & herb rubbed roasted new potatoes

# DINNER BUFFET

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ENTREES - *choose one or two*

## **GRILLED CHICKEN PUTTANESCA**

Chicken breast with a fire-roasted puttanesca sauce of tomatoes, olives, capers and red onions  
\$20

## **CHICKEN PARMESAN**

Italian bread crumb coated chicken breast served with basil marinara and parmesan cheese  
\$21

## **HERB ROASTED CHICKEN**

Grilled, bone-in chicken breast with an olive oil and fresh herb rub  
\$22

## **IDAHO TROUT ALMONDINE**

Hagerman Valley trout topped with sliced almonds  
\$20

## **BAKED ALASKAN SOCKEYE SALMON**

Wild caught salmon with fresh dill and white wine butter sauce  
\$28

## **PEPPER CRUSTED PORK LOIN**

Apple cider brined and roasted pork loin served with a wild mushroom sauce  
\$21

## **BRAISED POT ROAST**

Tender, red wine braised pot roast cooked all day  
\$20

## **BRAISED BEEF BRISKET**

Thin sliced, slow cooked brisket with natural pan sauce  
\$23

## **GRILLED FLANK STEAK**

Thinly-sliced steak seasoned with fresh herbs, served with rosemary jus and roasted new potatoes  
\$27

# THEMED DINNER BUFFETS

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All selections include iced tea or lemonade

## **WESTERN BBQ**

Slow cooked bbq beef brisket, grilled chicken, brown sugar baked beans, old-fashioned potato salad, coleslaw, and corn on the cob or seasonal vegetables

Served with cornbread and whipped honey butter and apple cobbler

\$27

## **SOUTH OF THE BORDER**

Cumin spiced beef, pulled chicken, spicy black beans, Spanish style rice, soft flour tortillas, shredded cheese, shredded lettuce, diced tomatoes, sour cream, and olives

Served with green salad, house fried tortilla chips & salsa, and churros with cinnamon whipped cream

\$25

## **LITTLE ITALY**

Chicken parmesan with basil marinara, fettuccine, bowtie pasta, traditional bolognese sauce, alfredo sauce, roasted zucchini Provençal, and an antipasti display, served with assorted ciabatta rolls and cheesecake with seasonal berry sauce

\$28

## **HAWAIIAN LUAU**

Sesame cabbage salad, Polynesian fried rice, sautéed vegetable medley, coconut chicken with pineapple salsa, slow cooked Kahlua pork, and pineapple upside-down cake

\$26

## **BACKYARD BBQ**

Quarter pound burgers, all beef hot dogs, grilled chicken, buns, cheeses, lettuce, tomato, onion, pickles, condiments, potato salad, pasta salad, corn on the cob, watermelon, and brownies

\$24

# VEGETARIAN DINNER

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## **PLATED OPTION**

All selections include warm rolls and butter, mixed greens salad, coffee service, and iced tea or lemonade

## **BUFFET OPTION**

All selections include lemonade or iced tea

## **VEGETABLE LASAGNA**

squash, red pepper, and eggplant stacked and served with melted provolone cheese  
\$21 plated / \$20 buffet only

## **CRISPY EGGPLANT PARMESAN**

breaded, baked, and layered with provolone cheese and marinara sauce  
\$21 plated / \$20 buffet only

## **BUTTERNUT SQUASH RAVIOLI**

served with tarragon sage sauce  
\$21 plated / \$20 buffet only

## **QUINOA PILAF**

roasted seasonal vegetables served on a quinoa pilaf  
\$19 plated / \$18 buffet

# CARVING STATIONS

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\$60 Carving station fee applies

## **HERB ROASTED TURKEY BREAST**

Served with assorted dinner rolls, cranberry sauce, and dijon aioli

Serves 40

\$150

## **HONEY GLAZED PIT HAM**

Served with assorted dinner rolls, butter, and stone ground mustard

Serves 40

\$160

## **PEPPERED PORK LOIN**

Served with assorted dinner rolls and wild mushroom pan sauce

Serves 30

\$200

## **BARON OF BEEF**

Served with assorted dinner rolls, creamy horseradish, and au jus

Serves 150

\$650

*Requires 10 day minimum advance notice*

## **PRIME RIB STATION**

Served with assorted dinner rolls, creamy horseradish, and au jus

Serves 20-30

\$350

## **SEARED BEEF TENDERLOIN**

Served with assorted rolls, creamy horseradish, and demi-glace

Serves 25

\$350

# DESSERT

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Priced per person

## **CARROT CAKE**

Moist carrot cake layered with rich cream cheese frosting

\$4

## **ULTIMATE CHOCOLATE CAKE**

Decadent chocolate cake with chocolate mousse filling and chocolate icing

\$6

## **RED VELVET CAKE**

Red velvet cake with rich cream cheese frosting

\$5

## **NEW YORK CHEESECAKE**

Classic cream cheese cake with seasonal berry sauce

\$5

## **CARAMEL APPLE PIE COBBLER**

Brown sugar & cinnamon baked apples with buttery streusel topping served buffet style

\$4

## **CRÈME BRÛLÉ**

Baked vanilla custard with caramelized sugar topping

\$5

## **TIRAMISU**

Espresso soaked ladyfingers with mascarpone and cocoa

\$5

## **CHOCOLATE OR LEMON MOUSSE**

Light whipped mousse with whipped cream topping

\$3

## **DESSERT PLATTER**

Assorted cookies, brownies, lemon bars, and mini cheesecake bites

\$3

## **ASSORTED COOKIES**

Chocolate chip, sugar, oatmeal raisin, toffee, and peanut butter cookies

\$2

# BANQUET BAR SERVICE

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Priced per drink  
\$50 Bartender fee per bartender applies

## PREMIUM BRANDS

Absolut, stoli, kettle one, grey goose, patron, jameson, pendleton, crown royal, woodford reserve, glenlivet, hendrick's, makers mark, bombay sapphire, tanqueray  
\$9.50

## CALL BRANDS

Smirnoff, seagrams 7, dewars, bacardi silver, jose cuervo, gordon's, jim beam, captain morgan, malibu  
\$8.25

## CORDIALS

Kahlua, baileys, grand marnier, courvoisier, frangelico, fireball  
\$7

## IMPORTED & CRAFT BEER

Corona, stella artois, heineken, sam adams, sierra nevada, blue moon, payette pale ale  
\$6.25

## DOMESTIC BEER

Coors light, bud light, budweiser, miller light  
\$5.50

## HOUSE WINES

\$7

## PREMIUM WINES

See wine list for pricing

## FRUIT JUICE

Orange, cranberry, apple, tomato, grapefruit  
\$3.50

## SOFT DRINKS

Pepsi, diet pepsi, sierra mist, mug root beer, mountain dew  
\$2

## BOTTLED WATER

\$2

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## KEG LIST

### DOMESTIC - 15.5 gallons (164 glasses)

Coors light, miller light, budweiser, bud light  
\$270

### MICROBREWS - 15.5 gallons (164 glasses)

Blue moon, widmer hefeweisen, sam adams, full sail ipa  
\$380

### IMPORTED - 13.2 gallons (140 glasses)

Heineken, stella artois, pilsner urquell  
\$390

Guinness

\$420

# WINE LIST

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Priced per glass / bottle

## WHITE WINES

Beringer White Zinfandel  
\$7 / \$25

Clos du Bois Chardonnay  
\$8.50 / \$32

Ferrari-Carano Chardonnay  
\$11 / \$40

Brancott Sauvignon Blanc  
\$9 / \$34

Meridian Pinot Grigio  
\$8 / \$30

Frexneit Champagne  
\$7 / \$25

## RED WINES

Estancia Pinot Noir  
\$9 / \$34

La Crema Pinot Noir  
\$12 / \$45

Clos du Bois Merlot  
\$7 / \$34

Mondavi Merlot  
\$12 / \$45

Estancia Cabernet Sauvignon  
\$9 / \$34

Franciscan Cabernet Sauvignon  
\$12 / \$45

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## LOCAL WINES

Cold Springs Wines from Hammet, ID

M.S.G. \$12 / \$50

Hot Rod Red \$7 / \$24

Pinot Noir \$9 / \$40

L'attraction \$7 / \$24

Pinot Grigio \$7 / \$24

If you have a special wine request please consult your catering manager.

All prices are subject to applicable taxes and service charge in effect on the date(s) of the event.  
Menu prices subject to change. Final headcount is due 3 days prior to the event. Add \$2.50 per person for parties under 25

# CONSIDERATIONS

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## **GUARANTEES**

Guaranteed attendance must be confirmed 3 business days prior to the event. Guaranteed numbers are not subject to reduction. Add \$2.50 per person for parties under 25.

## **BANQUET EVENT ORDERS**

The group is to submit a signed banquet event order 14 days prior to event date. Guest guarantee may be adjusted, without penalty, if submitted at least 3 business days prior to event start date.

## **PRICING**

Prices are subject to the prevailing service charge (currently 20%) and applicable Idaho state sales tax (currently 6%). All prices and menus are subject to change.

## **ADDITIONAL CHARGES**

All server attended food and beverage events with less than 25 guests require a \$50 labor fee.

A \$60 labor fee per carving station will apply to all banquet carving stations.

A \$50 bartender fee per bartender will apply to all banquet bars. 1 bartender per 100 people required.

This fee is waived with a beverage purchase of \$500 or greater.

Any approved wines brought from outside the hotel will be charged a \$10 per bottle corkage fee.

For your safety, any setup that requires using a ladder will be hung by a member of our staff or an event coordinator that can provide liability insurance. A labor fee of \$75 will apply.

Audio visual equipment is available for rent. Please contact your catering manager for pricing.