



THE GROVE HOTEL

DOWNTOWN BOISE

CATERING MENU



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The Grove Hotel proudly supports the following local producers:

Gaston's Bakery, Ballard Family Dairy, Costakis Inc., Ferranti Fresh Pasta, Acme Bakeshop,
Cloverleaf Creamery, Clear Springs Foods, Agri Beef Co., Riverence, Brush Creek Creamery, Brown
Buffalo Ranch, Hoagland Meat, Mama Knows Best Microgreens

THANK YOU FOR CHOOSING THE GROVE HOTEL

We look forward to working with you to ensure every detail of your event is tailored to fit your needs, and that you and your guests experience the exceptional service that we are known for at The Grove Hotel.

POLICIES AND INFORMATION

Please note that menu pricing reflects current availability and offerings, and while infrequent, is subject to change. Pricing quoted does not include Idaho sales tax and service fees. We require that payment arrangements be made prior to your event date, and in some cases a non-refundable deposit may be required.

We kindly require your final attendance count be provided no later than 12:00pm (MST) five (5) business days prior to your first scheduled event. In the event that this is not received on time, we will use the expected attendance count for ordering, scheduling, billing, and setup purposes. We will charge for the guaranteed count or the actual attendance (whichever is greater).

We are happy to accommodate any special dietary or food allergy restrictions. Please submit dietary considerations no later than five (5) business days prior to your scheduled event.

In order to ensure a successful event, all food & beverage must be provided and prepared exclusively by The Grove Hotel. Health guidelines require that food provided by The Grove Hotel must be consumed during the event. In the rare instance food is permitted to be removed after the event, prior approval from your Catering Manager is required.

Our team of event experts can provide assistance with additional décor items as well as contact information for entertainment options. Please do not hesitate to ask us about these additional services or options.

GOOD MORNING



BREAKFAST | BUFFET

Minimum 20 guests

All breakfast buffets include assorted fruit juices, coffee, and hot tea

CLASSIC CONTINENTAL | \$20

seasonal fruit + berries, breakfast pastry selection, greek yogurt, house granola with milk (lowfat, soy, oat)

EXECUTIVE CONTINENTAL | \$24

seasonal fruit + berries, breakfast pastry selection, steel cut oatmeal with milk (lowfat, soy, oat), toasted almonds, peanut butter, dried stone fruits, greek yogurt selection, sliced meats + cheeses with artisan baguette

GROVE CLASSIC | \$28

seasonal fruit + berries, breakfast pastry selection, scrambled eggs with white cheddar and chives, and your choice of two sides from each list below:

SELECT TWO:

- applewood bacon
- fontanini sausage links
- ham steaks
- turkey sausage
- local mexican chorizo
- chicken apple sausage
- vegan sausage

SELECT TWO:

- yukon potato + shallot hash
- red potatoes o'brien
- asiago tater tots
- swedish potato casserole
- sweet potato fries
- fried mexican potatoes
- southern potato-cheddar casserole
- smoked cheddar grits
- steel cut oatmeal + compliments



MACHACA CON HUEVOS | \$30

seasonal fruits + berries, assorted fresh baked pastries, scrambled eggs with grilled peppers, onion, and wild mushrooms, shredded ancho pork, soyrizo, warm corn tortillas, aged cheddar, cotija, minced onion, cilantro, lime, ranchero sauce, fried mexican potatoes

THE FULL ENGLISH | \$32

seasonal fruits + berries, assorted fresh baked pastries, scrambled eggs, bangers, rashers, scotch eggs, grilled plum tomato, sauteed wild mushroom, bubble + squeak, red potato home fries, baked beans

BALASANA BREAKFAST | \$34

seasonal fruit + berries, acai berry parfaits, avocado mash + sourdough toast, house granola and milk (lowfat, soy, and oat), scrambled egg whites with spinach chiffonade and heirloom tomato, chicken apple sausage, turkey sausage, vegan sausage, toaster station with breads, bagels, spreads and preserves

SOUTHERN COUNTRY | \$30

seasonal fruit + berries, breakfast pastry selection, scrambled eggs with white cheddar + chives, country fried chicken breast, buttermilk waffles, maple syrup, hot honey, whipped butter, parmesan grits + greens, cheddar hash brown casserole

SAWTOOTH MOUNTAINEER | \$32

seasonal fruit + berries, breakfast pastry selection, scrambled eggs with white cheddar + chives, applewood smoked bacon, grilled sirloin steak, buttermilk biscuits + country gravy, red potato home fries

RISE + SHINE RECEPTION | \$48

mini pastry selection, seasonal fruit kabobs, greek yogurt parfaits, acai bowls, capicola + choron eggs benedict, hot chicken biscuits, sliders with egg, bacon + cheddar, lox + bagel canapes, almond french toast stick cups + bourbon maple syrup, steak fries + country gravy



BREAKFAST | PLATED | \$32

All plated breakfasts include fruit juices, coffee, hot tea and family style breakfast pastries

STARTERS | SELECT ONE

- seasonal fruit cocktail
- açai sundae martini
- greek yogurt parfait
- strawberry + chia verrine

SIDES | SELECT ONE

- yukon potato + shallot hash
- red potatoes o'brien
- fried mexican potatoes
- swedish potato casserole
- southern potato-cheddar casserole
- smoked cheddar grits
- asiago tater tots
- sweet potato fries

ENTRÉES | SELECT ONE

WILD MUSHROOM + GRUYERE QUICHE
fire roasted red pepper cream

SPANISH EGGS BENEDICT
shaved capicola, baby spinach, sauce choron, cotija

CORNED BEEF + YUKON HASH
poached eggs, wild mushrooms, onions, bell pepper, asiago cream

SAUSAGE + WILD MUSHROOM SCRAMBLE
scrambled eggs, white cheddar, florentine sauce, puff pastry vol au vent

RICOTTA BLINTZ
lemon marmalade, macerated raspberries, croquant, mint chiffonade

STEAK AND EGGS
potato pancakes, roasted tomato cream, shaved parmesan

SMOKED STEELHEAD TROUT HASH
poached eggs, fingerling potatoes, roasted delicata squash, heirloom tomatoes, feta, kale, lemon cream

ALMOND CRUSTED FRENCH TOAST
peach chutney, bourbon maple syrup



BREAKFAST | STATIONS

Minimum 20 guests

Available in addition to breakfast buffets

Attended stations designed to enhance your breakfast, attendant required, 1 per 30 guests at \$100 per hour

BREAKFAST SANDWICH BAR | \$16

poached egg, ciabatta buns, applewood smoked bacon, black forest ham, turkey sausage, vegan sausage, aged cheddar sauce, sliced cheeses, avocado mash, grilled onions, baby spinach, pear tomato, shaved onion, sriracha mayo

THE GRIDDLE | \$16

buttermilk pancakes, french toast, malted waffles, whipped cream, nutella, bananas, peanut butter, chocolate chips, toasted almonds, fruit compotes, maple syrup, powdered sugar

OMELET BAR | \$18

made to order omelets and fried eggs, applewood smoked bacon, fontanini sausage, black forest ham, vegan sausage, wild mushroom, black olive, tomato, bell pepper, baby spinach, green onion, jalapenos, aged cheddar, feta, salsa, sour cream

EGGS BENEDICT BAR | \$18

poached eggs, english muffins, hollandaise sauce, canadian bacon, capicola ham, applewood smoked bacon, smoked steelhead trout, baby spinach, wild arugula, shaved onion, feta, roma tomato, avocado mash, pico de gallo, micro cilantro



BREAKFAST | COMPLIMENTS

07

Minimum 20 guests

ENHANCE YOUR BREAKFAST BUFFET WITH A VARIETY OF OPTIONS:

- scrambled eggs | \$8
- greek yogurt | \$6
- red potatoes o'brien | \$7
- yukon potato and shallot hash | \$7
- belgian waffles, french toast, or blueberry pancakes | \$10
- applewood bacon | \$8
- fontanini sausage links | \$8
- ham steaks | \$8
- turkey sausage | \$8
- local mexican chorizo | \$8
- chicken apple sausage | \$8
- vegan sausage | \$6
- house granola + milk (lowfat, soy, oat) | \$10
- smoked salmon + mini bagels with compliments | \$14
- ciabatta breakfast sandwich | \$12
poached egg, maple bacon, white cheddar
- breakfast burrito | \$12
scrambled egg, aged cheddar, diced ham, yukon potato, pico de gallo
- seasonal fruit + berry display | \$12
- steel cut oats | \$14
dried fruits, toasted almonds, peanut butter, milk (lowfat, soy, and oat)
- greek yogurt parfait | \$10
- açai breakfast bowls | \$10



GOOD AFTERNOON



LUNCH | BUFFET

Minimum 20 guests

All buffets include coffee, hot tea, iced tea and lemonade

LUCKY PEAK PICNIC | \$34

deviled eggs, watermelon salad jars, brussels sprout + apple slaw, roasted potato salad, wagyu beef hamburgers, vegan hamburgers, hot dogs, mexican chorizo, artisan buns, assorted cheeses, applewood bacon, avocado mash, grilled onion, wild mushroom, garlic aioli, jalapeno jam, tomato jam, truffle french fries, strawberry shortcake tartlets

HOLY GUACAMOLE! | \$34

gazpacho andaluz, ancho-lime jicama slaw, elote salad, queso dip, assorted salsas, fresh tortilla chips, adobo chicken fajita, beef short rib birria, fire roasted vegetables, lime, cotija, cilantro, guacamole, sour cream, pico de gallo, radish, chipotle black beans, mexican rice, corn and flour tortillas, salted caramel churros, cinnamon chantilly

FAMOUS IDAHO POTATOES | \$34

mixed greens salad, potato salad, creamy potato soup, mashed potatoes, tater tots, potato wedges, sweet potato fries, baked potatoes, kettle potato chips, grilled chicken, pulled pork, applewood bacon, asiago fondue, cabernet gravy, pinto beans, cheddar, feta, sour cream, butter, guacamole, salsa, scallions, pico de gallo, broccoli, heirloom tomatoes, wild mushroom, jalapeno, roasted corn, sweet potato cheesecake

ITALIAN PLUMBER | \$36

caprese salad, antipasti salad, tomato bruschetta, white bean spread, prosciutto-roasted tomato penne, chicken + wild mushroom marsala, pesto gnocchi, lemon-basil risotto, roasted vegetable ratatouille, garlic breadsticks, asiago alfredo, olive oil and balsamic vinegar, torta tiramisu

TABLEROCK POTLUCK | \$36

pear tomato + cucumber, perfect potato salad, watermelon slaw, smoked beef brisket, natural turkey breast, half-mash yukon potatoes, asiago mac + cheese with tobacco onions, baked pinto beans with bacon, brown butter green beans, chipotle, whiskey and apricot BBQ sauces, pickles, onions, and jalapenos, warm rolls and honey butter, bourbon pecan bars

ZEN GARDEN | \$36

vietnamese bun salad, miso soup with scallion and toasted nori, togarashi edamame, vegetable spring rolls and sweet chili sauce, thai chili-peanut chicken breast, bulgogi beef sirloin, katsu tofu and plum sauce, tteokbokki rice cakes, vegetable stir fry, jasmine sticky rice, raspberry-matcha cheesecake

DOWNTOWN DELI | \$36

SOUP | SELECT ONE

- heirloom tomato-basil bisque
- new england clam chowder
- creamy chicken + wild mushroom
- red curry + fried tofu
- grilled chicken + gnocchi
- beef birria with crema
- gazpacho andaluz, chilled

SANDWICH BAR

smoked ham, capicola, roast turkey, roast beef, salami, pepperoni, nashville hot chicken salad, lemon-tarragon albacore tuna salad

shaved onion, baby lettuces, tomato, peppers, artichoke, olives, pickles

cheddar, gruyere, ghost pepper jack, blue cheese, fresh mozzarella, feta

artisan sourdough, croissants, tortilla wraps, ciabatta, naan, baguette

jalapeno-black pepper jam, fig jam, dijon and whole grain mustards, mayonnaise, roasted garlic aioli, red wine vinaigrette, pesto, tapenade

SALAD | SELECT TWO

- roasted dukka cauliflower + golden raisin + popped quinoa
- iceberg wedge + mushroom bacon + pickled onion + heirloom tomato
- charred romaine caesar + shaved parmesan + garlic yukon potato chips
- roasted beet + baby arugula + feta + crispy pepitas
- heirloom tomato crudo + fresh mozzarella + pan fried olives
- red cabbage + chile crunch + toasted cashews + mandarin orange
- yukon potato + tahini dressing + fire roasted vegetables

DESSERT

brownies, cookies, new york cheesecake bites



LUNCH | PLATED

Plated lunches include soup or salad, entrée, dessert, rolls + butter, lemonade, coffee, and iced tea

STARTERS | SELECT SOUP OR SALAD

SOUP

- heirloom tomato basil bisque
- new england clam chowder
- creamy chicken + wild mushroom
- red curry + fried tofu
- creamy grilled chicken + gnocchi
- chilled gazpacho andaluz
- beef short rib birria pozole

SALAD

- watermelon + frisee jar, aji amarillo dressing
- butter leaf + grapefruit ceviche + queso fresco, citrus vinaigrette
- petite spinach + grilled delicata squash + asiago crumbles, honey vinaigrette
- roasted dukkah cauliflower + golden raisin + popped quinoa, lemon vinaigrette
- iceberg + mushroom bacon + pickled onion + heirloom tomato, buttermilk dressing
- little gem + shaved radish + danish pearl gouda, cilantro vinaigrette
- charred romaine caesar + shaved parmesan + roasted garlic potato chips, caesar dressing
- roasted beet + baby arugula + feta + crispy pepitas, balsamic vinaigrette
- heirloom tomato crudo + fresh mozzarella + pan fried olives, olive oil



ENTRÉES | SELECT ONE

RED MEAT

SIRLOIN STEAK | \$36

red chimichurri cream, aji whipped yukon potatoes

BRAISED BEEF BRISKET | \$35

yukon potato-bread pudding, parsnip puree, porter cream

BISON MEATLOAF | \$35

whipped potatoes, wild mushroom glaze

BEEF KEFTA | \$34

tahini sauce, basmati rice pilaf, tomato crudo

ANCHO BBQ PORK TENDERLOIN | \$34

spicy apricot gastrique, sharp cheddar polenta cakes

POULTRY

ARTICHOKE STUFFED CHICKEN BREAST | \$36

boursin cream, poached fingerling potatoes

CHICKEN SALTIMBOCCA | \$36

roasted tomato butter, lemon-asiago risotto, grilled broccolini

BLACKENED CHICKEN BREAST | \$34

alabama white sauce, roasted corn succotash, yellow rice

GRILLED CHICKEN BREAST | \$34

fire roasted poblano cream, elote sope, pico de gallo

ANCHO CHICKEN BREAST | \$34

chorizo gravy, manchego polenta fritters, pico de gallo

ROAST TURKEY ROULADE | \$35

stone fruit stuffing, whipped yukon potatoes, marsala jus, hot honey baby carrots

VEGETARIAN

SMOKED PEAR TOMATO GNOCCHI | \$34

fresh basil, pignolias, shaved asiago

PARMESAN POLENTA | \$34

roasted vegetables, goat cheese

VEGETABLE EN CROUTE + WILD MUSHROOM GRAVY | \$34

GRILLED VEGETABLE + SOYRIZO PAELLA | \$34

GRILLED HALLOUMI + VEGETABLE SKEWERS | \$34

lemon rice pilaf, peach chutney

VEGETABLE TAGINE | \$34

grilled halloumi, moroccan couscous

FISH

MISO GLAZED COD | \$36

coconut black rice, citrus ponzu, sesame slaw

SHRIMP + GRITS | \$35

chili crisp, mango, herb labneh, charred red pepper

STEELHEAD TROUT | \$35

fregola sarda, lemon asiago cream, heirloom tomato

MAHI MAHI + FIRE ROASTED VEGETABLE SKEWER | \$36

blood orange ponzu, wasabi aioli, coconut bamboo rice

HARISSA-GLAZED KING SALMON | \$34

moroccan couscous cake, grilled vegetables, apricot compote

DESSERT | SELECT ONE

- idaho huckleberry cheesecake
- chocolate-hazelnut gateau
- cherry sopapilla cheesecake
- torta tiramisu
- key lime trifle
- peaches + cream galette
- bourbon pecan pie
- strawberry-white balsamic opera cake
- almond-coconut chocolate torte
- raspberry-matcha cheesecake

OUT OF THE BOX | SELECT ONE | \$28

Served boxed to-go or plated with chef's choice accompaniments, cookie or brownie and bottled water or soda

SANDWICHES

PROSCIUTTO + MANCHEGO
fig butter on baguette

GRILLED CHICKEN + HARISSA SALAD
candied fennel on focaccia

BRONZED CHICKEN BREAST + CHARRED KALE
CAESAR WRAP

SMOKED TROUT + HERBED CREAM CHEESE
spicy apricot on naan

ROAST TURKEY BREAST + GRILLED HALLOUMI
peppercorn jam on challah

CURRIED EGG SALAD + HAVARTI
house pickles on sourdough

ARTICHOKE + MUSHROOM CONFIT
baby arugula on baguette

SALADS

GRILLED MAHI + GRUYERE NICOISE
lemon vinaigrette

GRILLED BROCCOLINI + HEIRLOOM TOMATO
PANZANELLA + FOCACCIA

FRESH MOZZARELLA + CAPICOLA ANTIPASTO
SALAD
oregano vinaigrette

GRILLED CHICKEN + VIETNAMESE RICE
NOODLE BUN
pomegranate-sesame ponzu

BOARDS

CHARCUTERIE + CHEESE
sliced baguette, honey

CHEESE + SEASONAL FRUIT
sliced baguette, honey



GOOD EVENING



DINNER | BUFFET

Minimum 20 guests

All buffets include coffee, hot tea, iced tea and lemonade

HOLY GUACAMOLE! | \$44

gazpacho andaluz, ancho-lime jicama slaw, elote salad, queso dip, assorted salsas, fresh tortilla chips, adobo chicken fajita, grilled mahi mahi, beef short rib birria, fire roasted vegetables, lime, cotija, cilantro, guacamole, sour cream, pico de gallo, radish, chipotle black beans, mexican rice, flour and corn tortillas, sopapilla cheesecake, salted caramel churros, cinnamon chantilly

TABLEROCK POTLUCK | \$46

tomato + cucumber salad, perfect potato salad, watermelon slaw, smoked beef brisket, slow roasted pork, natural turkey breast, half-mash yukon potatoes, asiago mac + cheese with tobacco onions, baked pinto beans with bacon, brown butter green beans, chipotle, whiskey and apricot bbq sauces, pickles, onions, jalapenos, warm rolls and honey butter, bourbon pecan tartlets, apple pie verrine

ITALIAN PLUMBER | \$46

caprese salad, antipasti salad, tomato bruschetta, white bean spread, prosciutto-roasted tomato penne, chicken + wild mushroom marsala, king salmon puttanesca, pesto gnocchi, lemon-basil risotto, roasted garlic ratatouille, garlic breadsticks, asiago alfredo, olive oil and balsamic, espresso panna cotta, torta tiramisu

SAWTOOTH RANCHER | \$52

add a carver: 1 per 60 guests, \$100 per hour

peach + feta (olive oil, balsamic), marinated heirloom tomato + baby portobellos, grilled asparagus + lemon mignonette, carved slow roasted prime rib with cognac gravy, king salmon with chamoy butter, huckleberry bbq chicken breast, twice baked yukon potatoes, cowboy caviar rice pilaf, baked bean cassoulet, rolls + butter, dutch apple crisp, meyer lemon cheesecake

MY OWN PRIVATE IDAHO | \$58

smoked idaho trout rillettes and house crackers, cheddar croquettes, roasted beet + feta with arugula, brussels sprout + fingerling potato salad, roast bison tenderloin + wild mushroom jus, grilled chicken breast + huckleberry butter, yukon potato + leek gratin, charred corn and peppers, rolls + butter, spiced apple bread pudding, huckleberry cheesecake

FRENCH CONNECTION | \$64

nicoise salad, delicata squash + feta, brie en croute, filet mignon beurre noisette, yuzu snapper + pea shoots, pomegranate coq au vin, chateau fingerling potatoes, parmarono pommes frites, brussels sprouts almonidine, roasted carrots + fennel, rolls + butter, assorted french bakery confections

DINNER | PLATED

Plated meals include soup, salad, entrée, dessert, rolls + butter, lemonade, coffee, and iced tea

FIRST COURSE | SOUP | SELECT ONE

- heirloom tomato basil bisque
- new england clam chowder
- creamy chicken + wild mushroom
- red curry + fried tofu
- creamy grilled chicken + gnocchi
- gazpacho andaluz, chilled
- beef short rib birria pozole

SECOND COURSE | SALAD | SELECT ONE

- watermelon + frisee jar, aji amarillo dressing
- butter leaf + grapefruit ceviche + queso fresco, citrus vinaigrette
- petite spinach + grilled delicata squash + asiago crumbles, honey vinaigrette
- roasted dukkah cauliflower + golden raisin + popped quinoa, lemon vinaigrette
- iceberg + mushroom bacon + pickled onion + heirloom tomato, buttermilk dressing
- little gem + shaved radish + danish pearl gouda, cilantro vinaigrette
- charred romaine caesar + shaved parmesan + roasted garlic potato chips, caesar dressing
- roasted beet + baby arugula + feta + crispy pepitas, balsamic vinaigrette
- heirloom tomato crudo + fresh mozzarella + pan fried olives, olive oil



ENTRÉES | SELECT TWO

RED MEAT

BEEF SHORT RIB | \$48

cognac jus, asiago mac + cheese, grilled broccolini

NEW YORK STEAK | \$52

whiskey jus, dauphinoise potatoes, roasted vegetable skewer

BRAISED BEEF BRISKET | \$44

porter cream, yukon potato bread pudding, parsnip puree

FILET MIGNON | \$56

porcini cream, roasted fingerling potatoes, jumbo asparagus, white balsamic gastrique

BISON MEATLOAF | \$48

wild mushroom glaze, celeriac whipped potatoes, honey roasted carrot

FILET MIGNON AU POIVRE | \$62

sauce robert, yukon potato dauphinoise, portobello confit

ANCHO BBQ PORK TENDERLOIN | \$44

spicy apricot gastrique, sharp cheddar polenta cakes

PORK LOIN CHOP | \$46

green peppercorn-madeira jus, roasted fingerling potatoes

COMBINATION

FILET MIGNON + JUMBO SHRIMP | \$65

finest herbes butter, whipped garlic potatoes

FILET MIGNON + CHICKEN BREAST | \$58

red chimichurri, aji amarillo whipped potatoes, parsnip crisps

KING SALMON + CHICKEN BREAST | \$54

mango habanero butter sauce, peruvian potato mash

GRILLED CHICKEN + SNOW CRAB OSCAR | \$56

bearnaise sauce, jumbo asparagus, roasted fingerling potatoes

FISH

MISO GLAZED COD | \$44

coconut black rice, sesame slaw

SHRIMP + GRITS | \$46

chili crisp, mango, herb labneh, charred red pepper

STEELHEAD TROUT | \$44

fregola sarda, lemon asiago cream, heirloom tomato

MOJITO SWORDFISH | \$46

fire roasted vegetable skewer, blood orange ponzu, coconut bamboo rice

HARISSA-GLAZED KING SALMON | \$44

moroccan couscous cake, grilled vegetables, apricot compote

PAN SEARED HALIBUT + SAFFRON BEURRE BLANC | \$52

basmati rice pilaf, candied lemon

BRONZED HALIBUT | \$52

manchego polenta, elote succotash, braised rainbow chard, mango gastrique

POULTRY

ARTICHOKE STUFFED CHICKEN BREAST | \$46

boursin cream, poached fingerling potatoes

CHICKEN SALTIMBOCCA | \$46

roasted tomato butter, lemon-asiago risotto, grilled broccolini

BLACKENED CHICKEN BREAST | \$44

alabama white sauce, roasted corn succotash, yellow rice

GRILLED CHICKEN BREAST | \$44

smoked poblano cream, elote sopa, pico de gallo

ANCHO CHICKEN BREAST | \$44

chorizo gravy, manchego polenta fritters, pico de gallo

ROAST TURKEY ROULADE | \$46

stone fruit stuffing, marsala jus, hot honey baby carrots

PAN SEARED MUSCOVY DUCK | \$56

roasted fingerling potatoes, grilled broccolini, blackberry gastrique

VEGETARIAN

SMOKED PEAR TOMATO GNOCCHI | \$44
fresh basil, pignolias, shaved asiago

PARMESAN POLENTA | \$44
roasted vegetables, goat cheese

VEGETABLE TAGINE | \$44
grilled halloumi, moroccan couscous

VEGETABLE EN CROUTE | \$44
wild mushroom gravy

GRILLED VEGETABLE + SOYRIZO PAELLA | \$44

GRILLED HALLOUMI + VEGETABLE SKEWERS | \$44
lemon rice pilaf, peach chutney

DESSERT | SELECT ONE

- idaho huckleberry cheesecake
- chocolate-hazelnut gateau
- cherry sopapilla cheesecake
- torta tiramisu
- key lime trifle
- peaches + cream galette
- bourbon pecan pie
- strawberry-white balsamic opera cake
- almond-coconut chocolate torte
- raspberry-matcha cheesecake



RECEPTIONS



RECEPTIONS | HORS D'OEUVRES

\$80 per 25 piece order

PASSED OR DISPLAYED, COLD

AHI POKE WONTON

spicy ahi tuna and mango

JUMBO SHRIMP COCKTAIL

remoulade and cured lemon

TOMATO + OLIVE BRUSCHETTA

crostini and white balsamic vinegar

CAPRESE SKEWER

mozzarella, olive, tomato, basil

ANTIPASTI SKEWER

mozzarella, salami, olive, artichoke, tomato

DEVILED EGGS

smoked paprika and chive

SMOKED CHICKEN SALAD CONE

house smoked chicken, roasted red pepper

CRAB ESCABECHE

tortilla hay and jalapeno jelly

SMOKED TROUT FRESH ROLL

cream cheese, toasted cashew, sweet chili

GRILLED PEAR + LABNEH TOAST

hot honey and pea tendrils

MUSHROOM TOAST + MASCARPONE

spicy apricot preserves

ARTICHOKE + BOURSIN CONE

parmesan gaufrette

FOUR LAYER HUMMUS DIP

heirloom tomato, olive tapenade, garlic pita

GOAT CHEESE PHYLLO CUPS

fig jam, toasted pecan

BLOODY MARY SHOOTERS

bay shrimp, avocado, pickled vegetable skewer

WATERMELON + GRILLED HALLOUMI JAR

baby arugula, aji amarillo

GRILLED BASQUE CHORIZO CROSTINI

cave aged manchego, spicy pepper jam

DISPLAYED, HOT

SMOKED GOUDA ARANCINI

pine nut romesco sauce

SMOKED CHICKEN CROQUETTES

spicy apricot sauce

BUFFALO CHICKEN WINGS

buffalo and gorgonzola sauce

BEEF KEFTA SKEWERS

lemon-tahini yogurt

JUMBO COCONUT PRAWNS

sweet chili sauce

THAI CHICKEN SATAY

marta's peanut sauce

ANCHO BEEF SATAY

red chimichurri

GHOST PEPPER MAC + CHEESE BALLS

avocado ranch dip

CRISPY PORK POTSTICKERS

citrus ponzu sauce

BOURBON BBQ MEATBALLS

tobacco onions

GRILLED CHEESE SANDWICH + RED PEPPER BISQUE

manchego and focaccia

MOJITO FRENCH FRIES

idaho russets, aji amarillo, cotija

SMOKED BEEF BRISKET SLIDERS

smoked cheddar and chipotle bbq

PROSCIUTTO + GOAT CHEESE FLATBREAD

mission fig preserves and arugula

SOYRIZO + PINEAPPLE FLATBREAD

chamoy and cilantro

YUKON POTATO + BACON FLATBREAD

basil, candied onions

MOZZARELLA STICKS

smoked pomodoro

DECORATIVE DISPLAYS

Minimum 20 guests

LOCAL + REGIONAL CHEESES | \$18

stone fruits, honey, preserves, toasted nuts, grapes, berries, crostini and house crackers

ORNAMENTAL FRUIT DISPLAY | \$12

seasonal fruits and berries, greek yogurt dip

VEGETABLE CRUDITE | \$12

seasonal vegetables with tzatziki and hummus

ALASKAN SMOKED SALMON | \$16

dill cream cheese, hard boiled egg, onion, capers, lemon garlic crostini

BRIE EN CROUTE | \$12

apricot preserves, sliced french baguette

POACHED SHRIMP COCKTAIL | \$16

cocktail sauce, remoulade, lemon

JALAPENO ARTICHOKE DIP | \$12

boursin cheese, garlic naan bread

MEDITERRANEAN DISPLAY | \$12

hummus, olive tapenade, white bean spread, bruschetta, feta, kalamata olives, garlic pita

CARVING STATION

Minimum 20 guests

(attendant required, 1 per 60 guests at \$100 per hour)

Includes fresh rolls and butter

SLOW ROASTED PRIME RIB | \$18

natural jus, horseradish

ROAST BEEF TENDERLOIN | \$20

bearnaise sauce

BEEF WELLINGTON TENDERLOIN | \$24

mushroom duxelles, puff pastry, cognac jus

ROASTED TURKEY BREAST | \$12

natural gravy, cranberry-clementine relish

BLACK PEPPER PORK LOIN | \$14

madeira jus, spiced apple chutney

MAPLE GLAZED HAM | \$12

pommery mustard

SALMON EN CROUTE | \$18

king salmon, lemon caper crème fraiche



SPECIALTY STATIONS

Minimum 20 guests

MAC + CHEESE BAR | \$22

aged cheddar sauce + cavatappi pasta, grilled chicken, bbq pulled pork, smoked bacon, broccoli, sun dried tomatoes, scallions, caramelized onions, gorgonzola, white cheddar, parmesan, cotija, sriracha, wild mushrooms, pico de gallo

ITALIAN PASTA | \$22

gnocchi pasta, penne pasta, asiago cream sauce, heirloom tomato pomodoro, pesto, tapenade, italian sausage, grilled chicken, beef meatballs, sun dried tomatoes, wild mushrooms, kalamata olives, basil, toasted pine nuts, roasted garlic, parmesan, crushed red peppers, garlic breadsticks

LETTUCE WRAP BAR | \$22

szechuan pork, citrus ponzu chicken, miso hearts of palm, boston bibb lettuce, bean thread noodles, chili crunch, marta's peanut sauce, sweet chili sauce, diced mango, scallions, pickled daikon, toasted cashews, english cucumber, carrots, lime wedges, sliced jalapeno, toasted sesame seeds

GRAZING TABLE | \$32

attendant required, 1 per 60 guests at \$100 per hour
local and house made charcuterie and cheeses, pan seared halloumi cheese, grilled and pickled vegetables, stone fruits, nuts, compotes, jams, mustards, assorted breads and house crackers

PACIFIC NORTHWEST SEAFOOD | \$45

attendant required, 1 per 60 guests at \$100 per hour
oysters shucked to order, king crab legs, poached jumbo shrimp, manila clam steamer, smoked salmon gravlox and bagels, idaho sturgeon caviar, smoked idaho steelhead confit, lavosh crackers, cocktail sauce, drawn butter, lemons, tabasco, garlic toast

CAESAR SALAD BAR | \$22

romaine, kale, spinach, grilled chicken, bay shrimp, bacon, hard boiled egg, scallions, heirloom tomato, olive, english cucumber, pepitas, sun dried tomatoes, parmesan, capers, garlic croutons, lemon wedges

ASIAGO CHEESE FONDUE BAR | \$22

mexican chorizo, jumbo shrimp, black forest ham, meatballs, cheese curds, gruyere, smoked cheddar, asparagus, brussels sprouts, broccoli, carrots, cauliflower, crimini mushrooms, heirloom tomato, cubed sourdough baguette, focaccia, asiago-chardonnay fondue

TATERS, ON THE ROCKS | \$22

whipped idaho russet potatoes, bourbon gravy, beer cheese, tater tots, kettle potato chips, applewood smoked bacon, sauteed mushrooms, fried onions, truffle cheddar, parmesan, sour cream, whipped butter, scallions, broccoli, fire roasted corn

RAMEN ICHIRAKU | \$24

miso broth, fresh noodles, grilled chicken, roasted pork, tofu, green onion, wild mushrooms, flame roasted corn, bok choy, toasted cashews, edamame, boiled egg, sliced jalapeno, bamboo shoots, toasted nori, bonito flakes, sesame oil, sriracha, sambal, soy sauce, chili crunch

STATE STREET TACOS | \$24

ancho pulled pork, chicken tinga, grilled mahi, soyrito-potatoes, corn and flour tortillas, cotija, minced onion, shredded cabbage, sliced radish, carrots escabeche, fried jalapeno, cilantro, lime, aji amarillo, cilantro, taco truck chili and avocado sauces

FRENCH BAKERY | \$24

house made tarts, cakes, pies, custards, eclairs, cream puffs, dessert bars, cookies, and cheesecake

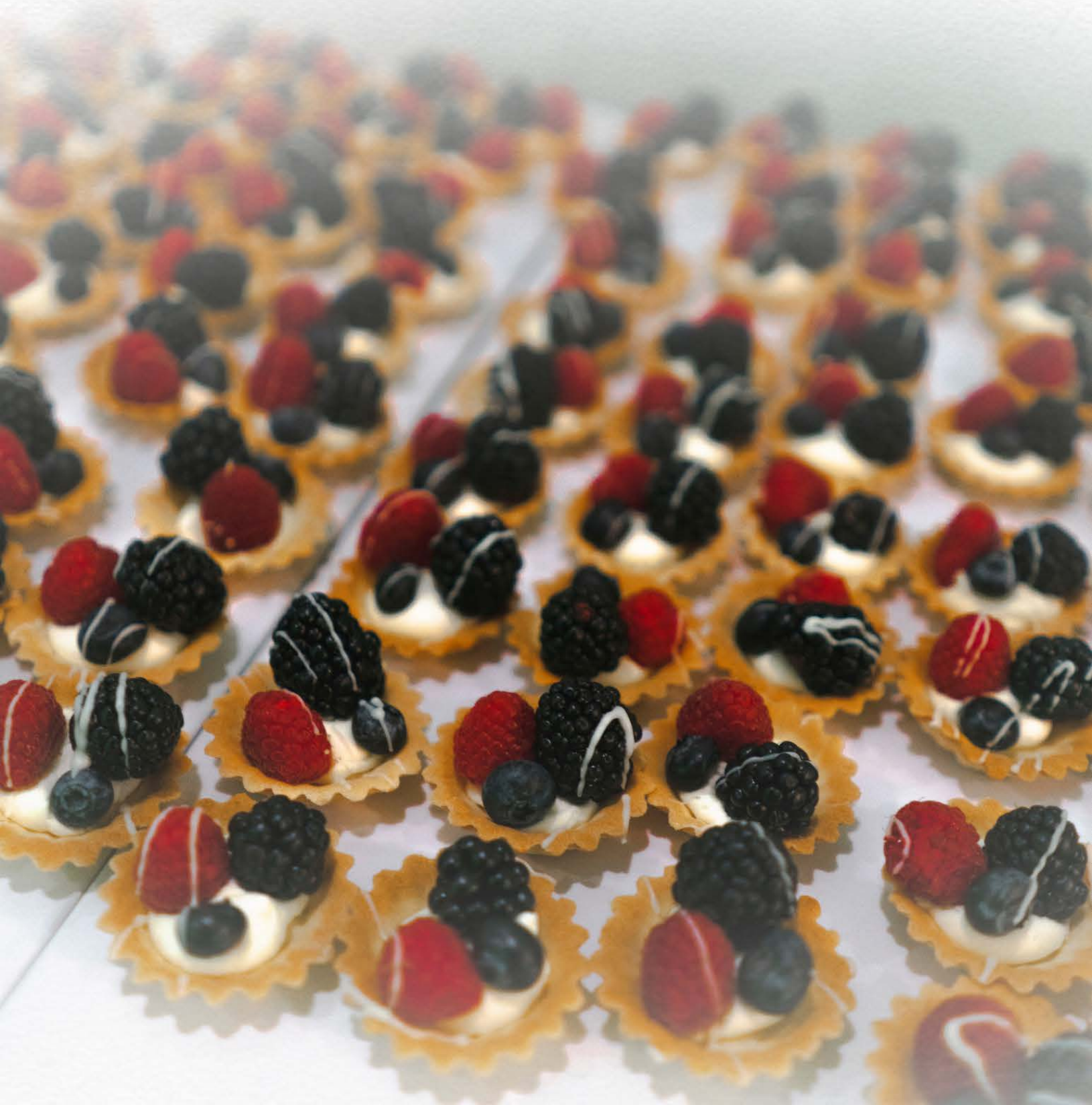
S'MORES | \$22

swiss milk and white chocolates, flavored house-made marshmallows, graham crackers, cookies, berry coulis, caramel sauce, nutella, peanut butter, whipped cream, and a self-serve "campfire"

CHOCOLATE FONDUE | \$22

milk chocolate fondue, cheesecake, brownie, and pound cake bites, fresh seasonal fruits + berries

BREAKS & SNACKS



SPECIALTY BREAKS | \$18

Minimum 20 guests

Service up to one hour

COFFEE BREAK

frappuccino, cold brew coffee, kombucha, seasonal fruit kabobs, tiramisu, chocolate espresso beans

SPORTS BREAK

sriracha-honey chicken wings, celery + carrot sticks with gorgonzola dip, soft bavarian pretzels, mini corn dogs, beer cheese, roasted tree nuts, assorted sodas

SPRING BREAK

strawberry lemonade, iced tea, sparkling water, seasonal fruit display, jalapeno-artichoke dip + sliced baguette, meyer lemon bars

CLEAN BREAK

kombucha, sparkling water, greek yogurt + acai parfaits, granola bars, vegetable crudite with hummus

HALF BREAKED

freshly baked cookies, fudge brownies, salted caramel rice krispy treats, ice cold milk, kombucha

BREAKERTON

artisan teas, sparkling water, raspberry-lemon scones, devonshire cream, lemon curd, assorted tea sandwiches, mini french pastries

SNACKS

ON CONSUMPTION

- energy bars | \$5
- granola bars | \$4
- roasted mixed nuts | \$5
- white cheddar popcorn | \$5
- mini pretzels | \$4
- trail mix | \$5
- beef jerky | \$6
- kettle chips | \$4
- theatre candy | \$6

BY THE DOZEN

- jumbo cookies, assorted | \$38
- chocolate chunk brownies | \$38
- lemon bars | \$38
- custom cupcakes | \$46
- salted caramel rice krispie treats | \$34
- bavarian pretzel sticks + beer cheese | \$38
- seasonal fruit skewers | \$60
- french danish | \$60
- bagels + smears | \$60
- jumbo muffins | \$60
- gourmet donuts | \$60

BEVERAGE



BEVERAGES

BEVERAGE PACKAGES

Must be ordered for expected attendance.

- full day coffee, hot tea + water service | \$20 per person
- half day coffee, hot tea + water service | \$15 per person

BY THE GALLON

- caffe d'arte italia coffee | \$44
+ herbal hot tea service
- iced tea + fruit syrups | \$40
- huckleberry lemonade | \$38
- sparkling fruit punch | \$38
- mulled apple cider | \$38
- auntie lew's hot chocolate | \$38

ON CONSUMPTION

- soft drink | \$4
- bottled water | \$4
- bubly sparkling water | \$5
- san pellegrino sparkling water | \$6
- kombucha | \$8
- protein shake | \$8
- sports drink | \$6
- cold brew coffee | \$6
- electrolyte hydration packets | \$4
- orange + apple juice | \$4
- chocolate + 2% milk | \$3



ALCOHOLIC BEVERAGES

BEER

- domestic | \$7
- import | \$8
- local craft + ciders | \$9
- keg (domestic) | \$500
- keg (craft + import) | \$650

HOUSE WINE | \$10 PER GLASS

- cabernet
- chardonnay
- red blend
- rosé
- sparkling wine

PREMIUM WINE

prices vary based on selection

please inquire with your event manager for our current wine options

MIMOSA BAR | \$14 PER DRINK

sparkling wine, fresh squeezed orange and grapefruit juice, peach syrup, huckleberry syrup, blood orange syrup, mikes hot honey, berry compote, sliced strawberries, mint, basil

LIQUOR

CALL | \$10

- jack daniel's tennessee whiskey
- lunazul tequila
- gordon's gin
- tito's vodka
- dewar's scotch
- bacardi rum

PREMIUM | \$12

- maker's mark
- herradura reposado
- tanqueray gin
- stoli vodka
- chivas regal blended scotch
- 44 north vodka
- pendleton whiskey

ULTRA PREMIUM | \$15

- woodford reserve bourbon
- casamigos reposado tequila
- hendrick's gin
- grey goose vodka
- johnny walker black scotch, 12 year
- flor de cana reserve rum

BLOODY MARY BAR | \$16 PER DRINK

tito's handmade vodka, house bloody mary mix, candied bacon, poached jumbo shrimp, fresh mozzarella, salami, prosciutto, lemon, queen olives, celery, pickled asparagus, pickle spears, artichoke hearts

BAR SET-UP FEE | \$250, PER BAR

TO PROVIDE TIMELY SERVICE, WE WILL SCHEDULE 1 BARTENDER PER 60-70 GUESTS

A PER BARTENDER CHARGE OF \$100 APPLIES IF GROUP DOES NOT CONSUME \$300 OR MORE, PER BAR, IN BAR SALES (EXCLUDING TAX AND SERVICE CHARGE)