



THE GROVE HOTEL

DOWNTOWN BOISE

PLATED

\$58 Per Person

Appetizers

Family Style, Choose Two

- Imported + Domestic Cheeses, Fruits, Nuts **VEG**
- Seasonal Vegetable Crudité + Creamy Roquefort **GF, VEG**
- Sweet Potato + Goat Cheese Tart **VEG**
- Roasted Pear + Mascarpone Vol-Au-Vent **VEG**
- Smoked Salmon Profiterole
- Bloody Mary Jumbo Shrimp Cocktail **GF, DF**

Soups

Choose One

- Butternut Squash Bisque **VEG**
- Porcini Mushroom Cream **VEG**
- Creamy Tomato Basil **GF, VEG**

Salads

Choose One

- Baby Spinach Salad, Ballard Feta Cheese, Pistachio, Pickled Onion, Pomegranate Vinaigrette **GF, VEG**
- Brussels Sprout Salad, Dried Cranberry, Ballard White Cheddar, Sourdough Crumble, Dijon Mustard Vinaigrette **VEG**
- Roasted Beet + Goat Cheese, Arugula, Pickled Onion, Pistachio, Red Wine Vinaigrette **GF, VEG**

Entrées

Choose Two

- Roasted Turkey Breast, Natural Gravy, Brioche Stuffing, Garlic Whipped Potatoes, Broccolini, Candied Yams
- Miso Glazed Salmon, Yuzu Beurre Blanc, Saffron Basmati Rice, Grilled Broccolini
- Herb Crusted New York Strip Steak, Cognac Cream, Truffle Yukon Potatoes, Glazed Carrots **GF**
- Espresso Rubbed Pork Loin Chop, Whiskey-Maple Agrodolce, Roasted Root Vegetables **GF**
- Roasted Vegetable Pot Pie, Red Pepper Cream, Puff Pastry Crust **VEG**

Desserts

Choose One

- Chocolate Torte + Peppermint Chantilly Cream
- Egg Nog Cheesecake + Brandy Caramel Sauce
- Bourbon Street Pecan Pie
- White Chocolate + Pomegranate Panna Cotta **GF**



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BUFFET

\$58 Per Person

Appetizers

Family Style, Choose Two

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- Roasted Pear + Mascarpone Vol-Au-Vent **VEG**
- Smoked Salmon Profiterole
- Bloody Mary Jumbo Shrimp Cocktail **GF, DF**

Soups

Choose One

- Butternut Squash Bisque **VEG**
- Porcini Mushroom Cream **VEG**
- Creamy Tomato Basil **GF, VEG**

Salads

Choose One

- Baby Spinach Salad, Ballard Feta Cheese, Pistachio, Pickled Onion, Pomegranate Vinaigrette **GF, VEG**
- Brussels Sprout Salad, Dried Cranberry, Ballard White Cheddar, Sourdough Crumble, Dijon Mustard Vinaigrette **VEG**
- Roasted Beet + Goat Cheese, Arugula, Pickled Onion, Pistachio, Red Wine Vinaigrette **GF, VEG**

Entr es

Choose Two

- Herb Roasted Turkey Breast + Natural Gravy
- Rosemary Crusted Prime Rib + Natural Jus **GF, DF**
- Hard Cider Salmon + Toasted Almonds **GF**
- Roasted Pork Loin + Apple-Bourbon Compote **GF**
- Stuffed Portobello Mushrooms Florentine **VEG**

Sides

Choose Three

- Whipped Yukon Potatoes **GF, VEG**
- Herb Roasted Red Potatoes **GF, DF, VEG, V**
- Asiago Fondue Mac + Cheese **VEG**
- Wild Mushroom Stuffing
- Lemon-Basil Rice Pilaf **GF**
- Candied Yams + Cream Caramel **GF, VEG**
- Green Beans Almondine **GF, VEG**
- Grilled Asparagus + Lemon Mignonette **GF, DF, VEG**
- Glazed Baby Carrots **GF, VEG**

Desserts

Choose Two

- Chocolate Torte + Peppermint Chantilly Cream
- Egg Nog Cheesecake + Brandy Caramel Sauce
- Bourbon Street Pecan Pie
- White Chocolate + Pomegranate Panna Cotta **GF**



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SPECIALTY COCKTAILS

Poinsettia | \$16

Sparkling Wine, Cranberry Juice, Triple Sec

Eggnog Old Fashioned | \$16

Bourbon, Eggnog, Bitters

Spiced Rum + Cider | \$14

Spiced Rum, Apple Cider

Peppermint Mocha Martini | \$16

Vodka, Coffee Liqueur, Cream

Elderflower Gin Fizz | \$16

Gin, St. Germain, Soda

Cranberry Paloma | \$14

Tequila, Grapefruit Juice, Cranberry Juice

BEVERAGES *NON-ALCOHOLIC*

Huckleberry Lemonade | \$38 *per gallon*

Sparkling Fruit Punch | \$38 *per gallon*

Mulled Apple Cider | \$38 *per gallon*

Auntie Lew's Hot Chocolate | \$38 *per gallon*

Soft Drink | \$4 *each*

Bottled Water | \$4 *each*

Bubly Sparkling Water | \$5 *each*

San Pellegrino Sparkling Water | \$6 *each*

BEER + WINE

Beer

Domestic | \$7

Import | \$8

Local Craft + Ciders | \$9

House Wine | \$10 *per glass*

Cabernet

Chardonnay

Red Blend

Rosé

Sparkling

Premium Wine | *prices vary*

Please inquire with your event manager for our current wine offerings.

Bar Set-Up Fee | \$250 per bar

To provide timely service, we will schedule 1 bartender per 60-70 guests.

A bartender charge of \$100 will apply if group does not consume \$300 or more (per bar), in bar sales-excluding tax and service charge.