

# THE GROVE HOTEL

DOWNTOWN BOISE



CATERING  
MENU

# POLICIES & INFORMATION

Thank you for choosing The Grove Hotel for your catered event. We look forward to working with you to ensure that every detail of your event planning is taken care of, and that your event is a success!

## MENU DEVELOPMENT

We are delighted to host your event at The Grove Hotel, and look forward to providing you and your guests with an exceptional experience. 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, AgriBeef Co., Riverence.

## PRICING & PAYMENT

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 ask that payment arrangements be made prior to your event date, and in some cases a non-refundable deposit may be required.

## GUARANTEE

We kindly ask that an attendance count be provided no later than 12 noon (MST) 5 business days prior to your scheduled event. In the event that this is not possible, we will be happy to use the expected attendance count provided for ordering and setup purposes, and will use either guaranteed or actual attendance (whichever is greater) in preparing your event's final invoice.

## FOOD & BEVERAGE

In order to ensure your successful event, all food & beverages will be provided and prepared exclusively by The Grove Hotel. Any removal request of food or beverage must be approved by your catering banquet manager.

## DIETARY/FOOD ALLERGY

We are happy to accommodate special dietary or food allergy needs. Please submit dietary considerations along with the final guaranteed headcount (5) business days prior to your scheduled event.

## ADDITIONAL INFORMATION

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.

**JUNE 2024.**





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The Grove Hotel and Trillium Restaurant proudly support the following local producers:

Gaston's Bakery, Ballard Family Dairy,  
Costakis Inc., Ferranti Fresh Pasta,  
Acme Bakeshop, Cloverleaf Creamery,  
Clear Springs Foods, AgriBeef Co., Riverence

A close-up photograph of a buffet station. In the foreground, a large metal tray is filled with a variety of cooked meats, including what appears to be pork chops, chicken, and beef. A metal spring-loaded server is positioned on the right side of the tray. In the background, another tray with more food is visible, and a bright overhead light fixture illuminates the scene. The overall atmosphere is warm and inviting.

# BREAKFAST

Featuring light morning fare, traditional or buffet selections, our breakfast menu offers you the perfect way to jump start a day of meetings or activities.

# SIGNATURE BREAKFAST

Minimum 20 guests  
Prices as listed are per person  
All include orange and apple juices, coffee, and tea

## CONTINENTAL

### Classic Continental 15

selection of fresh baked pastries, seasonal fruits and berries, greek yogurt

### Executive Continental 17

fresh baked pastries, house granola and greek yogurt, seasonal fruits and berries, sliced imported and domestic meats and cheeses with french baguette

### Box Continental 16

jumbo muffin, seasonal fruits and berries, house granola and greek yogurt, bottled juice or water  
*served to go for your convenience*

### Hi-Protein Continental 22

steel cut oatmeal, toasted nuts and dried fruits, hard boiled eggs, house granola and greek yogurt, avocado mash, sourdough toast, seasonal fruits and berries

## PLATED

### Bene! Benedict 23

poached eggs, capicola ham, house english muffins, roasted tomato hollandaise, red potato home fries

### Steak & Biscuit Benedict 24

shaved beef tenderloin, poached eggs, smoked cheddar biscuits, braised spinach, roasted pepper asiago cream, red potato home fries

### Smoked Trout Hash 23

poached eggs, Idaho rainbow trout, roasted yukon potatoes, heirloom tomato, leeks, kale, lemon-dill asiago cream

### Smoked Chicken Crepes 23

house smoked chicken, heirloom tomato, wild mushrooms, asiago cream, red potato home fries

### Ciabatta Breakfast Sandwich 21

poached eggs, gruyere cheese, shaved ham, red onion, tomato, sriracha aioli, red potato home fries

## BUFFET

### The Grove Classic 21

scrambled eggs with aged cheddar, smoked bacon, country sausage patties, red potato home fries, seasonal fruits and berries, assorted fresh baked pastries

### Idaho Chalet 22

house french toast with fresh berry compote, whipped cream, maple syrup, scrambled eggs with aged cheddar, smoked bacon, country sausage patties, red potato home fries, seasonal fruits and berries, assorted fresh baked pastries

### Sawtooth Mountaineer 25

chicken fried steak with country gravy, scrambled eggs with aged cheddar, fresh buttermilk biscuits, red potato home fries, seasonal fruits and berries, assorted fresh baked pastries

### Southern Country Breakfast 24

scrambled eggs with aged cheddar, ham steaks with red eye gravy, cheese grits, potato casserole, buttermilk biscuits and sausage gravy, seasonal fruits and berries, assorted breakfast pastries

### Machaca Con Huevos 23

scrambled eggs with peppers, onions and wild mushrooms, shredded ancho pork, warm corn tortillas, aged cheddar, minced onion, cilantro, limes, ranchero sauce, fried Mexican potatoes, seasonal fruits and berries, assorted fresh baked pastries

### The Full English 24

scrambled eggs, bangers and rashers, grilled plum tomatoes, sautéed mushrooms, red potato home fries, baked beans, seasonal fruits and berries, fried sourdough bread with preserves

### Morning Reception 48

mini berry and greek yogurt parfaits, seasonal fruit kabobs, capicola and choron benedict, egg, white cheddar cheese, and bacon sliders with avocado toast crostinis, nashville hot chicken biscuits, french toast sticks and bourbon maple syrup, and steak fries and country gravy, seasonal fruits and berries



# BREAKFAST ENHANCEMENTS

7

Minimum 20 guests  
Prices listed are per person unless otherwise noted  
Add to any breakfast or create your own

**Steel Cut Oatmeal 7**  
traditional and non-traditional  
accompaniments

**Breakfast Parfait 7**  
vanilla greek yogurt, fresh mixed berry  
compote, house granola

**Greek Yogurt 5**  
individual assorted flavors

**Seasonal Fruits and Berries 7**

**Ciabatta Breakfast Sandwiches 10**  
poached eggs, gruyere cheese, shaved  
ham, red onion, tomato, sriracha aioli

**Scrambled Eggs with Aged Cheddar 9**

**Omelet Station 16**  
chef attended with all the bells and  
whistles

**Red Potato Home Fries 6**

**Smoked Bacon, Sausage Patties, or Ham Steaks 8**

**Smoked Salmon & Mini Bagels 12**  
dill cream cheese

**Fresh Breakfast Pastries 36/doz**

**Gourmet Donuts 36/doz**

**Bagels and Schmears 36/doz**





# LUNCH

Experience regional favorites, freshly prepared for in-house events or off-site activities.



# LUNCH BUFFET

Minimum 20 guests  
Prices as listed are per person  
All include coffee, tea and iced tea

## **That's Amore 28**

caesar salad, caprese salad, chicken breast picatta with lemon-caper butter, italian sausage lasagna, cheese tortellini primavera with alfredo sauce, garlic bread sticks, torta tiramisù

## **Muy Bueno Burritos 27**

mixed greens salad, shredded chicken breast, adobo pulled pork, mexican rice, chipotle black beans, warm flour tortillas, pico de gallo, guacamole, sour cream, cheddar cheese, olives, cilantro, fresh tortilla chips and salsas, sopapilla cheesecake

## **Famous Idaho Potatoes 28**

mixed greens salad, baked Idaho russet potatoes, shredded chicken breast, finger steaks, tater tots, ranch chili beans, beer cheese sauce, fire roasted corn, broccoli, bacon, scallion, cheddar cheese, sour cream, rolls and butter, huckleberry cheesecake

## **Caribbean Island Feast 28**

mixed greens salad, jerk chicken breast with mango relish, coconut rum pulled pork, rice and beans, plantain chips, seasonal vegetable medley, rolls and butter, pineapple shortbread bars

## **Mom's 27**

coleslaw, buttermilk fried chicken, meatloaf with wild mushroom gravy, mashed potatoes, seasonal vegetable medley, rolls and butter, salted caramel apple tart

## **Southern Comfort 28**

green apple slaw, bbq beef brisket, bourbon street chicken, steamed rice, mac and cheese, seasonal vegetable medley, jalapeño cornbread, caramel pecan bars

## **Downtown Deli 28**

choice of two soups — tomato basil bisque, creamy chicken and wild rice, or clam chowder, mixed greens salad, loaded potato salad, roasted turkey, honey ham, roast beef, sliced cheeses, olive tapenade, giardiniera, hummus, pickles, cherry peppers, roma tomato, onions, shredded lettuce, assorted dressings, fresh wraps, baguette, and flatbread, jumbo cookies

## **Zen Garden 28**

mixed greens salad, asian noodle salad, orange sesame chicken breast, black pepper beef, szechwan bbq tofu, fried rice, steamed rice, pork pot stickers, green tea raspberry cheesecake

## **Lucky Peak Picnic 26**

coleslaw, watermelon display, double r ranch hamburgers and hot dogs, grilled mushrooms and onions, shredded lettuce, roma tomatoes, onions, pickles, sliced cheese, seasoned steak fries, secret sauce, chocolate chunk brownies



## SIGNATURE ENTRÉES

**29 per person**

Plated lunches include salad, assorted rolls and butter, dessert, coffee, tea and iced tea

**SALAD** - choose one**Garden GF**

greens, heirloom tomato, cucumber, carrot, ballard farms white cheddar, balsamic vinaigrette

**Caesar**

romaine, shaved parmesan, pico de gallo, lemon, garlic croutons, caesar dressing

**Strawberry GF**

baby spinach, strawberries, ballard farms feta cheese, pecan pralines, red onion, lemon vinaigrette

**Harvest GF**

greens, pumpkin seeds, butternut squash, dried cranberries, ballard farms truffle cheddar, honey vinaigrette

**Steakhouse**

greens, candied bacon, gorgonzola cheese, carrot, cucumber, croutons, toasted sunflower seeds, ranch

**Southwest GF**

greens, roasted corn, black beans, heirloom tomato, onion, cotija, cilantro vinaigrette

**ENTRÉES** - choose two**Pan Seared Chicken Breast GF**

asiago cream, tomato bruschetta, wild mushroom risotto

**Jerk Chicken Breast GF**

coconut rum sauce, mango salsa, rice and beans

**Roast Turkey Breast**

natural gravy, savory bread pudding, cranberry gastrique, brussel sprouts, whipped potatoes

**BBQ Pork Loin GF**

whiskey bbq glazed, white peach chutney, brussel sprouts, cheddar and bacon "half-mash" potatoes

**Smoked Beef Brisket GF**

cognac gravy, wild mushroom confit, roasted corn relish, garlic whipped potatoes

**Steak Au Poivre GF**

peppercorn crusted beef sirloin, gorgonzola cream, pear tomato brulee, whipped yukon potatoes

**Blackened Shrimp Mac & Cheese**

zesty asiago cheese sauce, bell peppers, wild mushrooms, onions, and tomatoes

**Moroccan Salmon**

pan seared salmon, roasted vegetables, apricot conserves, bulgar wheat tabbouleh

**Gnocchi Primavera v**

potato pasta, sautéed vegetables, asiago cream sauce

**Grilled Cauliflower Steak v**

stone fruit agrodolce, brown butter crumb, angel hair with aglio e olio

**Portobello Stroganoff v**

portobello mushrooms, alfredo, asiago cheese, fresh pappardelle pasta

**Vegetable Wellington v**

roasted red pepper, wild mushroom duxelles, herbed boursin cheese, puff pastry, asiago florentine

**DESSERTS** - choose one

Huckleberry Cheesecake

Bourbon Pecan Pie

Salted Caramel Apple Pie

Chocolate Raspberry Mousse Torte

Cinnamon Sopapilla Cheesecake

Rum Pineapple Shortcake

Tres Leches Cake

Orange Chocolate Torte

White Chocolate Mocha Torte

Green Tea Raspberry Cheesecake

Key Lime Tart

Peaches and Cream Pie

Torta Tiramisu

# OUT OF THE BOX

## 22 per person

our specialty boxed lunches include kettle chips, pasta salad, gourmet cookie, bottled water or soda

### SELECT TWO

**Roasted Turkey Club**  
with herbed boursin cheese

**Ham and Gruyere Cheese**  
with honey mustard

**Roast Beef and Havarti Cheese**  
with tomato jam

**Fresh Mozzarella and Heirloom Tomato**  
with olive tapenade

**Southwest Chicken Wrap**  
with chipotle cream cheese

**Chicken Caesar Wrap**  
with parmesan cheese, bacon, tomato

**Mediterranean Falafel Wrap**  
with feta, hummus, tomato, cucumber, and  
tzatziki sauce (vegan option available)

**Grilled Chicken Arugula and Fig Butter**  
with arugula and havarti on ciabatta

**Italian Grinder**  
capicola, salami, ham, provolone with  
giardiniera

**Roasted Red Pepper Chicken Salad**  
with mixed greens on ciabatta



# DINNER

Dine and unwind with a signature selection of locally sourced menu items, featuring choice meats, fresh seafood and organic produce.



# DINNER BUFFET

Minimum 20 guests  
 Prices as listed are per person  
 All include coffee, tea and iced tea

## Private Idaho 42

mixed greens salad, smoked trout-quinoa, braised pot roast with wild mushroom gravy, roast chicken breast medallions with huckleberry butter, ballard farms cheddar whipped potatoes, seasonal vegetable medley, fresh made yukon potato rolls and butter, huckleberry cheesecake

## Sawtooth Rancher 43

steakhouse salad, green apple slaw, carved slow roasted prime rib and turkey breast with natural jus, roasted garlic whipped potatoes, wild mushroom-sourdough stuffing, seasonal vegetable medley, prepared horseradish and cranberry relish, assorted rolls and butter, bourbon pecan pie

## Castle Rock Potluck 40

mixed greens salad, kale slaw, slow roasted barbeque beef brisket, roasted chicken medallions with porter cream sauce and wild mushrooms, loaded 'half-mash' yukon potatoes, mac and cheese, vegetable medley, jalapeno cornbread with honey butter, salted caramel apple tarts

## Basque Country 42

basque green salad, assorted pintxos, smoked pork lomo, piperade, seafood paella, roasted red potatoes, assorted rolls and butter, gateau basque with cherry conserves



## SIGNATURE ENTRÉES

Entrees include salad, assorted rolls and butter, dessert, coffee, tea and iced tea  
Prices as listed are per person

## ENTRÉES - choose two

**Roasted Chicken Breast 36 GF**

red pepper cream, olive gremolata, roasted vegetable-quinoa pilaf

**Chicken Breast And Gnocchi 36**

gorgonzola cream, primavera vegetables, potato dumplings

**Ancho Chicken Breast 36**

chorizo gravy, pico de gallo, manchego polenta cakes

**Huckleberry Pork Loin 36 GF**

huckleberry barbeque roasted pork, corn succotash, loaded "half-mash" potatoes

**Moroccan Salmon 38**

chermoula marinade, sautéed vegetables, mango relish, bulgar wheat tabbouleh

**Blackened Steelhead Trout 38**

bloody mary butter, roasted corn relish, sharp cheddar grits

**Grilled Sirloin Steak 42 GF**

chimichurri, pimento salsa, sardo cheese, whipped yukon potatoes

**Slow Roasted Prime Rib 45**

natural jus, yorkshire pudding, brussel sprouts, horseradish whipped potatoes

**New York Steak 46 GF**

brandy cream sauce, roasted tomato, asiago-yukon potato gratin

**Filet Mignon 49**

bourbon gravy, grilled portobellos, roasted tomato, yukon potato cakes

**Filet Mignon and Jumbo Prawns 52 GF**

tarragon compound butter, roasted corn relish, whipped yukon potatoes

**Filet Mignon Oscar 54 GF**

north pacific crab, béarnaise sauce, grilled asparagus, asiago whipped yukon potatoes

## VEGETARIAN - choose one

**Gnocchi Primavera**

potato pasta, sautéed vegetables, asiago cream sauce

**Grilled Cauliflower Steak**

stone fruit agrodolce, brown butter crumb, angel hair with aglio e olio

**Portobello Stroganoff**

portobello mushrooms, alfredo, asiago cheese, fresh pappardelle pasta

**Vegetable Wellington**

roasted red pepper, wild mushroom duxelles, herbed boursin cheese, puff pastry, asiago florentine

**SALADS - choose one**

**Garden GF**

greens, heirloom tomato, cucumber, carrot, ballard farms white cheddar, balsamic vinaigrette

**Caesar**

romaine, shaved parmesan, pico de gallo, lemon, garlic croutons, caesar dressing

**Strawberry GF**

baby spinach, strawberries, ballard farms feta cheese, pecan pralines, red onion, lemon vinaigrette

**Harvest GF**

greens, pumpkin seeds, butternut squash, dried cranberries, ballard farms truffle cheddar, honey vinaigrette

**Steakhouse**

greens, candied bacon, gorgonzola cheese, carrot, cucumber, croutons, toasted sunflower seeds, ranch

**Southwest GF**

greens, roasted corn, black beans, heirloom tomato, onion, cotija, cilantro vinaigrette



**DESSERTS - choose one**

Huckleberry Cheesecake

Bourbon Pecan Pie

Salted Caramel Apple Pie

Chocolate Raspberry Mousse Torte

Cinnamon Sopapilla Cheesecake

Rum Pineapple Shortcake

Tres Leches Cake

Orange Chocolate Torte

White Chocolate Mocha Torte

Green Tea Raspberry Cheesecake

Key Lime Tart

Peaches and Cream Pie

Torta Tiramisu



# SPECIALTY

Satisfy your taste buds with a sweet or savory treat from our specialty break and dessert menus.





# HORS D'OEUVRES

## PASSED OR DISPLAYED 65 PER 25 PIECES

### Jumbo Shrimp

zesty remoulade and cured lemon

### Tomato and Olive Bruschetta

sourdough crostini, white balsamic, extra virgin olive oil

### Kalua Pork Lettuce Wrap

toasted cashew, mango, crispy noodles

### Caprese Skewer

fresh mozzarella, kalamata olive, heirloom tomato, basil, balsamic

### Antipasto Skewer

mozzarella, salami, kalamata olive, artichoke, heirloom tomato

### Bloody Mary Shooter

bay shrimp, avocado, vegetable skewer, spicy tomato juice

### Deviled Eggs

candied bacon, chive, red pepper, olive

### Artichoke Jalapeno Cones

boursin cheese, red pepper, chive

### Smoked Salmon Mousse Cone

cured lemon, caper, crème fraiche, chive

### Poki Ahi Cone

wasabi cream cheese, radish sprouts, sriracha

### Crab Ceviche Martini

cilantro lime crab salad, mango, tortilla strips

### Four Layer Hummus Dip

heirloom tomato, olive tapenade, feta, garlic pita chip

### Smoked Trout Fresh Rolls

brussel sprout slaw, cream cheese, toasted cashews, sweet chili sauce

### Grilled Pear Toast

prosciutto, manchego, local honey, sourdough crostini

### Grilled Crudite Cups

seasonal grilled vegetables, aji amarillo sauce

### Grilled Cheese Sandwich with Red Pepper Bisque

tiny manchego sandwich, tiny cup of soup

### Mojito Fries

roasted poblano aioli, cotija cheese

### Pimento Biscuits

pepper cream cheese, house biscuits

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## DISPLAYED 65 PER 25 PIECES

### Smoked Chicken Croquettes

russet potatoes, manchego cheese, honey mustard sauce

### Five Spice Chicken Satay

marta's famous peanut sauce

### Argentine Beef Satay

chimichurri sauce

### Scotch Quail Eggs

spicy apricot syrup

### Yukon Potato Flatbread

fresh mozzarella, basil, bacon, candied cipollini onion

### Smoked Beef Brisket Sliders

apricot bbq sauce, smoked cheddar, grilled onion

### Roasted Chicken Wings

buffalo sauce or szechwan barbeque

### Jumbo Coconut Shrimp

sweet chili sauce

### All-Natural Beef Meatballs

brandy cream sauce or whiskey barbeque

### Crispy Pork Potstickers

orange-cilantro shoyu

### Vegetable Springrolls

sweet chili sauce

### Bacon Wrapped Scallops

candied bacon, jumbo scallops

### BBQ Pork Bao Buns

pulled pork, sweet onions

### Firecracker Crab Wonton

pacific northwest crab, sriracha cream cheese

### Mac & Cheese Balls

asiago cheese, prosciutto

### Wild Mushroom Wellingtons

mushroom duxelles, cream cheese

# CARVING STATION

Prices as listed are per person. Includes warm rolls and butter  
*Minimum 20 guests unless otherwise noted*

## Prime Rib of Beef 20

natural au jus, horseradish, yorkshire pudding

## Roasted Beef Tenderloin 20

creamy wild mushroom and tarragon sauce

## Baron of Beef 16

natural au jus, horseradish  
*minimum 100 guests*

## Salmon En Croute 17

salmon filet in puff pastry with lemon-dill  
crème fraîche

## Roasted Turkey Breast 12

natural gravy, cranberry-clementine relish

## Maple Glazed Ham 12

whole grain mustard

## Espresso Crusted Pork Loin 12

madeira jus, apple chutney



# SPECIALTY STATION

Prices as listed are per person. *Minimum 20 guests*

## Idaho Tatertini 18

whipped Idaho russet potatoes, natural gravy, beer battered finger steaks, tater tots, sautéed wild mushrooms, bacon, cheddar cheese, green onion, sour cream

## Street Tacos 18

ancho pulled pork, chicken tinga, battered cod, warm corn and flour tortillas, cotija cheese, minced onions, shredded cabbage, sliced radish, escabeche vegetables, fried jalapenos, cilantro, lime, aioli, hatch chili sauce, avocado sauce

## Asiago Cheese Fondue 18

seasonal selection of fruits and vegetables, cubed meats, cheeses, and breads, with rich asiago cheese and chardonnay fondue

## Caesar Salad 16

romaine hearts, kale, grilled chicken, bacon, hardboiled egg, garlic croutons, parmesan cheese, tomatoes, lemon, black olives, anchovies

## Italian Pasta 18

three cheese tortellini and penne pastas with puttanesca and carbonara sauces, primavera vegetables, fresh parmesan cheese, crushed red pepper, and garlic breadsticks

## Grazing Table 32

local and house made charcuterie and cheeses, pan seared ballard farms halloumi cheese, grilled and pickled vegetables, stone fruits, compotes, jams and mustards, fresh breads, crostini, and crackers

## Pacific Northwest Seafood 42

oysters shucked to order, king crab legs, poached jumbo shrimp, manila clam steamer, smoked salmon, cocktail sauce, drawn butter, lemon, tabasco sauce, garlic toast



# DECORATIVE DISPLAYS

Prices as listed are per person. *Minimum 20 guests.*

## Local and Regional Cheeses 16

stone fruits, honey, conserves and jams, toasted nuts, grapes, fresh breads, crostini, and crackers

## Ornamental Fruit Display 9

seasonal fruits and berries

## Seasonal Vegetable Crudite 10

garden vegetables with tzatziki sauce

## Alaskan Smoked Salmon 15

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

## Brie En Croute 12

apricot conserves, sliced french baguette

## Poached Shrimp Cocktail 16

cocktail sauce, lemon, tabasco

## Jalapeno Artichoke Dip 12

parmesan cheese, boursin cheese, garlic naan bread

## Mediterranean Hummus 12

olive tapenade, bruschetta, feta, pita bread

## Antipasti Display 16

assorted meats, cheeses, pickled vegetables and garlic pita

# SPECIALTY DESSERTS

Prices as listed are per person. *Minimum 20 guests.*

## S'mores 16

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

## French Bakery 18

house made tarts, cakes, pies, custards, eclairs, cream puffs, dessert bars, truffles, dark and white chocolate fondues with fruits, brownie and cake bites

## Chocolate Fondue 18

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



# SPECIALTY BREAKS

14 per person. *Minimum 20 guests*

## Got Milk?

gourmet chocolate chunk, white chocolate macadamia nut, peanut butter, and oatmeal cookies, butterscotch rice krispy treats, fudge brownies, ice cold milk, soda, flavored seltzer, and bottled water

## Penalty Box

house 'cracker jack', bavarian pretzels with beer cheese, mini corndogs, warm mixed nuts, kettle chips, sodas, flavored seltzer, and bottled water

## Afternoon Siesta

mini beef chimichangas, fresh tortilla chips, queso dip, chipotle black bean dip, salsa, cheddar cheese, olives, green onions, sour cream, guacamole, soda, flavored seltzer, and bottled water

## The Odyssey

roasted red pepper hummus, olive tapenade, artichoke dip, warm pita bread, feta cheese, fresh vegetable crudité, sodas, flavored seltzer, and bottled water

## Yoga Pants

fresh fruit and berries, greek yogurt, vegetable crudité with hummus dip, assorted clif bars, Muscle Milk, fruit juices, flavored seltzer, and bottled water

## Chocolate and Cheese

imported and local cheeses, house preserves and chutneys, chocolate truffles, brownie bites, house fudge, sodas, flavored seltzer, and bottled water



## SNACK SELECTIONS

**Bavarian Pretzel Sticks with Beer Cheese**  
30/dozen

**Gourmet Lemon Bars** 34/dozen

**Chocolate Chunk Brownies** 34/dozen

**Jumbo Cookies, assorted** 32/dozen

**Custom Cupcakes** 34/dozen

**Butterscotch Rice Krispy Treats** 34/dozen

**Energy Bars, assorted** 36/dozen

**Whole Fruit Basket** 28/dozen

**Roasted Mixed Nuts** 36/pound

**Theatre Style Popcorn** 36/4 gallons, serves 20

**Spicy Snack Mix** 36/4 pounds, serves 20

**Mini Pretzels** 32/4 pounds, serves 20



## BEVERAGE SERVICE

**38 per gallon**

**Caffé D'arte Italia Coffee**  
regular and decaf, hot or iced

**Hot or Iced Tea**  
premium green, black and herbal teas

**Hot Chocolate**  
whipped cream, assorted candy toppings

**Hot Apple Cider**  
100% fresh apple juice with mulling spices

**Lemonade**  
made fresh with real lemon juice

**Fruit Juice**  
100% orange and apple juices

**Sparkling Fruit Punch**  
blend of fresh juices and sparkling water

**Bottles and Cans**

**Fruit Juices** 4  
orange, apple

**Milk** 3  
2%, chocolate

**Sodas** 3  
pepsi products

**Aquafina Water** 3

**Bubly Sparkling Water** 3  
assorted natural flavors

**Water Station Service** 50  
serves 50, infusions available on request



# BAR SERVICE

## BEER

Domestic Beer bottle 6

Imported or Craft Beer bottle 7

Craft Cider bottle 7

Domestic Keg 450

Imported and Craft Keg 600

## COCKTAILS

CALL BRANDS 9

Absolut Vodka

Old Forester Kentucky  
Bourbon

Bacardi Rum

José Cuervo Tequila

Tanqueray Gin

Dewar's Scotch

PREMIUM BRANDS 10

Tito's Vodka

Jack Daniel's Tennessee  
Whiskey

44 North Huckleberry Vodka

Maker's Mark Kentucky  
Bourbon

Chivas Royal Blended Scotch

Bombay Sapphire Gin

ULTRA PREMIUM 11-15

Grey Goose Vodka

Ketel One Vodka

Crown Royal Canadian Whiskey

Jameson Irish Whiskey

Patron Silver Tequila

Woodford Reserve Kentucky Bourbon

Macallan Single Malt Scotch, 12 Year

Glenlivet Single Malt Scotch, 12 Year

## WINE

House Wine Varietals rotating, 9/glass

Premium Wine Varietals rotating, market price

Sparkling Wine & Champagne rotating, market price

# BAR SERVICE GUIDELINES

A Bar Set Up Fee of \$250 will apply per bar.

Bartender Fee of \$100 will be waived if bar sales exceed \$300, per bar.

Events that include the resale, donation, or auction of beer and/or wine will need to have a State of Idaho, Non-Profit Beer and/or Wine Permit.

We reserve the right to cut off any guests or close the bar completely. No alcoholic beverages will be served to underage or intoxicated guests.

The number of guests and event flow will dictate how many bar set-ups/locations and bartenders are servicing your event. The Grove Hotels standard is one bartender per 60 guests.

Events with a guest count of under 20 will have a dedicated cocktail waitress and/or self-serve beverage station.

Idaho State Sales Tax and Service Fee will be applied to all food and beverage.



# THE GROVE HOTEL

DOWNTOWN BOISE

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