



NEW  
WORLD  
MENU

## BREAKFAST

Prices Denote a Per-Person Charge

*Our special New World Menu features items specifically selected by our team to offer a depth of flavors and dining experiences while ensuring your health and safety. Our reinvented offerings include a huge variety of delicious chef stations and beautifully-presented bento-style boxes that place taste and freshness front and center.*

### GRAB & GO - HOT BREAKFAST

All Grab & Go Boxed Breakfasts Include Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea.

#### BREAKFAST SANDWICH \$15

Egg, Bacon, and Cheddar Cheese on a Croissant with a Hashbrown Patty, and Fresh Fruit Cup

#### BREAKFAST QUESADILLA \$15

Eggs, Peppers, Tomatoes, Green Onion, Salsa, Sour Cream, and Fresh Fruit Cup

#### HAM AND CHEESE FRITTATA MUFFINS \$16

Hashbrown Patty and Fresh Fruit Cup

#### SAUSAGE BREAKFAST BURRITO \$16

Egg and Potatoes O'Brien Wrapped in a Flour Tortilla (Corn Tortilla Available Upon Request), Salsa, Sour Cream, and Fresh Fruit Cup

#### GRANOLA \$11

Granola, Fresh Berries with Milk, and Fresh Fruit Cup

### CONTINENTALS

All Continental Breakfasts Include Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea.

#### CONTINENTAL \$10

House-Baked Muffins, Scones, and Coffee Cake

#### BOARDROOM \$13

House-Baked Muffins, Scones, Coffee Cake, and Fruit

#### CEREAL & OATMEAL \$10

Assorted Cold Cereals with Milk, Granola, Steel-Cut Oatmeal, Brown Sugar Dried Fruits, and Nuts

### CHEF ACTION STATIONS

250 Guest Max

All Breakfast Action Stations include Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea.

#### LUCKY PEAK BUFFET \$16 GF

Daily's Applewood Smoked Bacon, Sausage, Scrambled Eggs with Regional Cheese and Potatoes O'Brien, and Seasonal Fresh Fruit

#### SANTA FE BUFFET \$17

Warm Flour Tortillas (Corn Available Upon Request), Scrambled Eggs and Pepper Jack Cheese, Potato Hash with Ground Sausage and Black Beans, Daily's Applewood Smoked Bacon, Pico de Gallo, Avocado Crema, and Fresh Seasonal Fruit

#### BASQUE MARKET BUFFET \$16

Scrambled Eggs with Basque Piperade and Three Cheeses, Idaho Potato and Chorizo Hash, Grilled Ham Steak, and Seasonal Fruit

### PLATED BREAKFAST

All Plated Breakfasts Include Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea.

#### FRONT & CENTRE BREAKFAST \$16 GF

Bacon and/or Sausage, Scrambled Eggs, and Hashbrowns

#### GROVE STREET BREAKFAST \$16

Grilled Ham, Scrambled Eggs, Red Potato, and Espelette Pepper Hash

#### VEGETARIAN QUICHE \$16

Breakfast Potatoes and Daily's Applewood Smoked Bacon

## LIGHT FARE

Prices Denote a Per-Person Charge

## SPECIALTY BREAKS

### SWEET TOOTH SNACK BOX \$8

Fresh-Baked Cookie, Flourless Chocolate Torte Bites, Chocolate Dipped Strawberry, and Mini Cupcake

### EXECUTIVE SWEET TOOTH SNACK BOX \$9

Lemon Bar Bite, Mini Cheesecake, and Local Chocolate Truffle and House-Made Mini Coconut Macaroons

### THE BALLPARK SNACK BOX \$9

Mini Pretzels and Peanut Butter Dipping Sauce, Locally-Roasted Assorted Nuts, and Green Apple Slices with Caramel Dipping Sauce



## LUNCH

Prices Denote a Per-Person Charge

### BOXED LUNCH SALADS

All Boxed Lunch Salads Include Iced Tea and Water Station, and Served with an Artisan Roll and House-Baked Cookie.

#### CRUNCHY THAI SALAD \$15 GF V

Napa Cabbage, Bok Choy, Red Peppers, Cucumber, Snap Peas, Edamame, Crunchy Rice Noodles, and Soy-Sesame Dressing

#### SOUTHWEST TURKEY COBB SALAD \$16

Roast Turkey, Pepper Jack Cheese, Corn Black Bean Relish, Avocado Crema, Crispy Tortilla Strips, and Chipotle-Ranch Dressing

#### GRILLED CHICKEN CAESAR SALAD \$16

Romaine Hearts, Croutons, Shaved Parmesan Cheese, Heirloom Tomatoes, and Classic Caesar Dressing

### BOXED LUNCH SANDWICHES

All Boxed Lunch Sandwiches Include Iced Tea and Water Station, and Served with Whole Fruit, Kettle Chips, and House-Baked Cookie.

#### CHICKEN SALAD CROISSANT \$17

Cubed Grilled Chicken Breast, Dried Cranberries, Red Onion, Celery, Cashews, and Honey with Green Leaf Lettuce, and Fresh Sliced Tomatoes

#### TURKEY & SWISS SANDWICH \$18

Sliced Turkey and Swiss with Green Leaf Lettuce and Fresh Sliced Tomatoes on Locally-Baked Bread

#### HAM & CHEDDAR SANDWICH \$18

Sliced Ham and Cheddar with Green Leaf Lettuce and Fresh Sliced Tomatoes on Locally-Baked Bread

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## BENTO BOX - HOT LUNCHES

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All Bento Box Hot Lunches Include Iced Tea and Water Station.

### FRENCH DIP CLASSIC SANDWICH \$18

Thinly-Sliced Roast Beef Served with House-Made Au Jus, House-Fried Chips, and M&M Chocolate Brownie

### PHILLY CHEESESTEAK SANDWICH \$18

Red and Green Peppers, Onions, and Provolone Cheese, Served with House-Made Fried Chips and Giant Chocolate Chip Cookie

### KOREAN-STYLE BEEF SATAY \$18

Yakisoba Noodles with Stir-Fried Seasonal Vegetables and Chocolate-Dipped Macaroon  
*Can be Made Vegetarian Upon Request*

### OPEN-FACED TURKEY SANDWICH \$19

Oven-Roasted Turkey, Toasted Locally-Sourced Sourdough Bread, Mashed Potatoes with Turkey Gravy on the Side, Seasonal Vegetables, and Double Chocolate Brownie

### SEARED TERIYAKI CHICKEN THIGHS \$19

Tropical Fruit Salsa, Steamed Jasmine Rice, Stir-Fried Seasonal Vegetables, and Coconut Macaroon



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## CHEF ACTION STATIONS - LUNCH

250 Guest Maximum

All Lunch Chef Action Stations Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea.

### BAKED POTATO BAR \$19

Garnished Green Salad with Two Dressings, Beef and Bean Chili, Broccoli-Cheese Sauce, Salt-Baked Idaho Potato, Herb Butter, Pico de Gallo, Bacon Bits, Scallions, Sour Cream, Shredded Cheese, and Assorted Cheesecake Bites

### FLATBREAD PIZZA AND SALAD BUFFET \$22

Hand-Crafted Flatbread Pizza in Three Varieties Including, Margherita, BBQ Chicken, and Carnivore, Garnished Green Salad with Two Dressings, and Lemon Bars

### SHAHER BUTTE DELI BAR \$23

Hand-Crafted Sandwiches in Three Varieties, Including Turkey and Swiss, Ham and Cheddar, Roast Beef and Provolone, Simple Mixed Green Salad Topped with Tomatoes and Cucumbers, Two Dressings, Assorted Fresh-Baked Cookies and Brownies

### FAR EAST BUFFET \$25

Rice Noodle Salad with Asian Vegetables and Greens Tossed in a Sesame Vinaigrette, Chicken Pot Stickers, Teriyaki-Glazed Chicken, Tropical Fruit Salsa, Hoisin-Glazed Salmon with Tomato-Ginger Relish, Fried Rice (Vegetarian), Stir-Fried Seasonal Vegetables, and Chocolate-Dipped Macaroons

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## PLATED LUNCHES

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All Plated Lunches Include Freshly Baked Rolls and the Choice of Salad and Dessert. All Plated Lunches Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea.

### SALADS *Select One*

#### **SIMPLE GREEN** GF

Cucumber, Carrots, Tomato, Sunflower Seeds, and Buttermilk Ranch Dressing

#### **CLASSIC CAESAR**

Romaine Hearts, Shaved Parmesan, Heirloom Tomatoes, and Caesar Dressing

#### **SNAKE RIVER WINE COUNTRY** GF

Red Grapes, Goat Cheese, Candied Walnuts, and Roasted Garlic-Balsamic Vinaigrette

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### ENTRÉES *Select One* Served with Seasonal Vegetables

#### **CHICKEN CAPRESE** \$23 GF

Seared Chicken Breast, Roasted Tomatoes, Fresh Mozzarella Cheese, Balsamic Demi-Glace, and Pesto Risotto Cake

#### **ATLANTIC SALMON FILET** \$25 GF

Pan-Seared Salmon Filet with Roasted Red Pepper Lemon Sauce and Rice Pilaf

#### **CHICKEN MARSALA** \$23 GF

Grilled Chicken Breast, Mushroom Marsala Demi-Glace, and Lemon-Parmesan Polenta Cake

#### **BRAISED POT ROAST** \$25 GF

Red-Wine Braised Pot Roast, Mashed Potatoes, Roasted Root Vegetables, and Braising Jus

#### **ASIAN-GLAZED SALMON** \$25

Fresh Salmon Filet with Hoisin-Glaze, Pickled Ginger-Tomato Relish, and Steamed Jasmine Rice

#### **GRILLED DOUBLE R RANCH TOP SIRLOIN** \$26 GF

Grilled Top Sirloin Steak with Balsamic-Molasses Marinade, Rosemary and Garlic Roasted Fingerling Potatoes, and Caramelized Shallot-Portobello Mushroom Demi-Glace

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### VEGETARIAN ENTRÉES *Select One* Served with Seasonal Vegetables

#### **GRILLED CAULIFLOWER STEAK** GF V

Basque Piperade, Wilted Spinach, and Roasted Fingerling Potatoes

#### **GRILLED PORTOBELLO MUSHROOM** GF V

Lemon-Leek Polenta, Ratatouille, and Butternut Squash Puree

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### DESSERT *Select One*

#### **TIRAMISU**

#### **DARK CHOCOLATE MOUSSE** GF

#### **NEW YORK CHEESECAKE**

#### **BLUEBERRIES AND CREAM** GF

#### **SEASONAL BERRY SHORTCAKE**

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## RECEPTIONS

*Prices Denote a Per-Person Charge*

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## APPETIZERS

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### BENTO BOXES *Select One*

#### **KEBAB BENTO BOX** \$9

Caprese Skewer, Mediterranean Skewer, Grilled Veggie Skewer, and Fresh Seasonal Fruit Skewer

#### **ANTIPASTI BENTO BOX** \$9 V

House-Made Pickled Veggies, Salami Coronets, Hummus, Sliced Cucumbers, Carrot Sticks, and Pita Bread

#### **CHARCUTERIE BENTO BOX** \$10

Cured Meats, Regional Cheeses, and Crackers

#### **SMOKED TROUT ROULADE & STEAK CROSTINI BENTO BOX** \$10

Tomato Bruschetta



## DINNER

Prices Denote a Per-Person Charge

### BENTO BOX – HOT DINNERS

All Bento Box Hot Dinners Include Iced Tea and Water Station, and Served with an Artisan Roll and Chef's Choice Dessert.

#### CHICKEN FRICASSEE \$27

Stewed Chicken Thighs with Aromatic Vegetables, White Bean, Swiss Chard Succotash, Seasonal Vegetables, and Chocolate Brownie with Peanut Butter Chips

#### FRIED CHICKEN \$27

Three pieces of Fried Chicken, Mashed Potatoes and Gravy, Buttermilk Biscuit, Seasonal Vegetables, and New York Cheesecake with Blueberry-Lemon Compote

#### BASQUE-STYLE PAELLA \$28

Chicken, Basque-Style Chorizo, Shrimp, Saffron Rice, and Lemon Cake with Raspberries

#### DOUBLE R RANCH FLAT IRON STEAK \$32 GF

Sliced Flat Iron Steak, Potato-Cauliflower Au Gratin, Red Wine Mushroom Ragout, Seasonal Vegetables, and Flourless Chocolate Torte with Strawberries

#### BRAISED SHORT RIB \$34 GF

12-Hour Braised Beef Short Rib, Mashed Potatoes, Roasted Root Vegetables, Braising Jus, and Chocolate Chip Cookie

### SIGNATURE DINNER ACTION STATIONS

250 Guest Maximum

All Signature Dinner Action Stations Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

#### CITY OF TREES BUFFET \$25

Garnished Green Salad with Two Dressings, Green Bean Salad, Macaroni and Cheese, Fried Chicken, Slow-Roasted Beef Brisket, Cheddar Corn Muffins, and Key Lime Tarts

#### OWYHEE BUFFET \$25

Smoked Beef Brisket, Pulled Kurobuta Pork, Classic Potato Salad, Coleslaw, Ranch Beans, BBQ Sauce, Brioche Buns, and Seasonal Fruit Cobbler

#### TUSCAN BUFFET \$25

Garnished Green Salad with Two Dressings, Caprese Salad, Grilled Chicken Breast Topped with Roasted Garlic-Artichoke Ragout, Beef Lasagna, Three-Cheese Tortellini, Pesto Alfredo Sauce, Mixed Vegetables, Focaccia Bread, and Tiramisu

#### SONORAN BUFFET \$25

Mixed Green Salad with Jicama, Sweet Peppers, and Tortilla Strips, Cilantro-Lime Vinaigrette, Black Bean and Corn Salad, House-Made Beef Barbacoa, Flour and Corn Tortillas, Chicken and Cheese Enchiladas, Spanish Rice, Vegetarian Refried Beans, Churros, and Tres Leches Cake



## PLATED DINNERS

Prices Include Freshly Baked Rolls and the Choice of Salad and Dessert. All Plated Dinner Options Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea.

### SALADS *Select One*

#### **SIMPLE GREEN** GF

Cucumber, Carrots, Tomato, Sunflower Seeds, and Buttermilk Ranch Dressing

#### **TRIPLE BERRY** GF V

Pistachios, Feta Cheese, and Sweet Basil Vinaigrette

#### **SNAKE RIVER WINE COUNTRY** GF

Red Grapes, Goat Cheese, Candied Walnuts, and Roasted Garlic-Balsamic Vinaigrette

### ENTRÉES *Select One*

#### **GARLIC AND HERB GRILLED BREAST OF CHICKEN** **\$32** GF

Grilled Chicken Breast, Butternut Squash Puree, White Bean and Swiss Chard Ragout, and Rosemary Jus

#### **PAN-ROASTED CHICKEN BREAST** **\$32** GF

Pan-Roasted Chicken Breast, Salt and Herb-Roasted Fingerling Potatoes, and Sweet Onion Thyme Sauce

#### **HOISIN-GLAZED SALMON** **\$35**

Fresh Salmon Filet, Pickled Ginger-Tomato Relish, Soy Buerre Blanc, and Steamed Jasmine Rice

#### **ATLANTIC SALMON FILET** **\$35** GF

Pan-Seared Salmon Filet with Roasted Red Pepper-Lemon Sauce and Parmesan Risotto Cake

#### **BRAISED SHORT RIB** **\$38** GF

Short Rib, Mashed Potatoes, Roasted Root Vegetables, and Braising Jus

#### **DOUBLE R RANCH NEW YORK STEAK** **\$39** GF

New York Steak, Roasted Garlic Mashed Potatoes and Artichoke Shallot Confit

### VEGETARIAN ENTRÉES *Select One*

#### **GRILLED CAULIFLOWER STEAK** GF V

Basque Piperade, Wilted Spinach, and Roasted Fingerling Potatoes

#### **GRILLED PORTOBELLO MUSHROOM** GF V

Lemon-Leek Polenta, Ratatouille, and Butternut Squash Puree

### DESSERT *Select One*

#### **TIRAMISU**

#### **DARK CHOCOLATE MOUSSE** GF

#### **NEW YORK CHEESECAKE**

#### **BLUEBERRIES AND CREAM** GF

#### **SEASONAL BERRY SHORTCAKE**

Collaborate with your event manager to make the appropriate selections for your event.

GF Gluten Free V Vegan DF Dairy Free Additional dietary needs are available by request.