

**DINNER**

*Prices Denote a Per Person Charge*



## SIGNATURE DINNER BUFFETS

25 Guest Minimum

All Dinner Buffets Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

### **SOUTH OF THE BORDER BUFFET \$36**

Three-Bean and Roasted Corn Salad with Chipotle Vinaigrette  
Mixed Green Salad, Jicama, Sweet Peppers, Tortilla Strips,  
and Cilantro-Lime Vinaigrette

Chicken and Cheese Enchiladas and Cotija Cheese

Pork Chili Verde, Braised Beef Barbacoa, Condiments,  
Spanish Rice, Vegetarian Refried Beans, and Corn and  
Flour Tortillas

Cheesecake Xangos and Cinnamon Churros

### **MEDITERRANEAN BUFFET \$37**

Tomato and Fresh Mozzarella Salad, Bibb Lettuce, Basil,  
EVOO, Aged Balsamic, and Sea Salt

Green Bean Salad, Romaine Hearts, Cucumbers, Red Onions,  
Kalamata Olives, Feta Cheese, and Herb Vinaigrette

Rosemary and Mustard Marinated Loin of Pork,  
and Basque Piperade

Grilled Chicken Breast, Roasted Garlic,  
Artichoke, and Sundried Tomato Ragout

Mixed Seasonal Vegetables

Creamy Lemon and Parmesan Polenta

Honey Baklava

### **AMERICANA BUFFET \$39**

Iceberg Lettuce Wedges, Tomato, Bacon, Crumbled Bleu  
Cheese, and Ranch Dressing

Mixed Green Salad, Red Cabbage, Carrots, Olives,  
Cucumbers, Sunflower Seeds, and Two Dressings

Braised Pot Roast of Beef, Root Vegetables, and Braising Jus

Lemon-Herb-Grilled Boneless Chicken Thighs

Roasted Garlic Mashed Idaho Potatoes

Mixed Seasonal Vegetables

Buttermilk Biscuits

Chocolate Bourbon Bread Pudding

### **STEAKHOUSE GRILL BUFFET \$41**

Tomato and Cucumber Salad, Sweet Red Onions, Basil, Feta  
Cheese, and Vinaigrette

Bibb Lettuce Wedges, Tomato, Bacon Bits, Gorgonzola  
Cheese, and Buttermilk Ranch

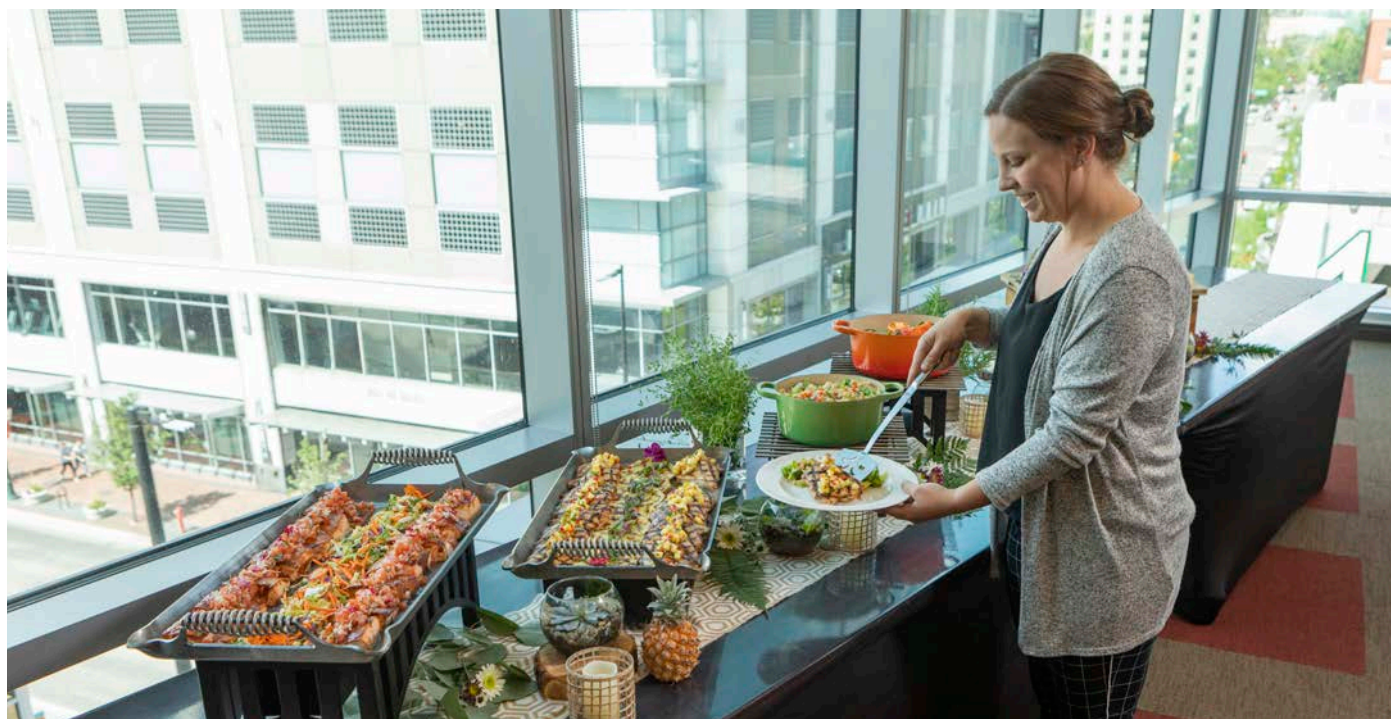
Grilled Breast of Chicken and Whole Grain Mustard and  
Leek Sauce

Sliced Flat Iron Steak, Red Wine Mushroom Ragout, and  
Garlic Confit

Loaded Mashed Idaho Potatoes, Bacon, Cheddar, and Chives

Mixed Seasonal Vegetables and House-Baked Breads

Seasonal Fruit Tarts



# DINNER

Prices Denote a Per Person Charge

## PLATED DINNERS

25 Guest Minimum

Prices Include Choice of Salad and Dessert, Freshly Baked Rolls

All Plated Dinner Options Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

### SALAD *Select One*

#### CLASSIC CAESAR SALAD

Romaine Hearts, Radicchio, Garlic Croutons, Shaved Parmesan Cheese, and Caesar Dressing

#### SNAKE RIVER VALLEY WINE COUNTRY SALAD **GF**

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

#### SIMPLE GREEN SALAD **GF DF**

Organic Mixed Greens, Heirloom Tomatoes, Cucumbers, Olives, Sunflower Seeds, and Herb Vinaigrette

#### BABY SPINACH SALAD **GF DF**

Organic Baby Spinach, Grated Egg, Mushrooms, Bacon Bits, Red Onions, and Honey Mustard Vinaigrette

#### BABY KALE SALAD

Spring Greens, Red and White Quinoa, Dried Cherries, Toasted Pepitas, Shaved Asiago Cheese, and Honey-Cilantro Vinaigrette

### ENTREES *Served With Seasonal Vegetables*

#### PAN-ROASTED BREAST OF CHICKEN **\$33 GF**

Salt and Herb-Roasted Fingerling Potatoes and Sweet Onion-Thyme Sauce

#### GRILLED BREAST OF CHICKEN **\$33 GF**

Butternut Squash Purée, White Bean and Swiss Chard Ragout, and Rosemary Jus

#### PAN-SEARED SALMON **\$36 GF**

Parmesan Risotto Cake and Roasted Red Pepper Lemon Cream

#### HOUSE-SMOKED LOCAL STURGEON **\$37 GF**

Mashed Idaho Potatoes and Champagne Parsley Sauce

#### GRILLED CENTER-CUT TOP SIRLOIN **\$38 GF**

Fontina Potato Gratin and Cabernet Mushroom Peppercorn Demi-Glace

#### BRAISED BONELESS BEEF SHORT RIBS **\$40 GF**

Twelve-Hour Braised, Boneless Beef Short Ribs, Mashed Idaho Potatoes, Braising Jus, and Roasted Root Vegetables

#### SLOW-ROASTED PRIME RIB OF BEEF **\$41 GF**

Loaded Twice-Baked Idaho Potato, Au Jus, and Creamed Horseradish

#### GRILLED NEW YORK STEAK **\$41 GF**

Rosemary-Roasted Red Potatoes and Roasted Shallot-Artichoke Confit

#### BACON-WRAPPED FILET MIGNON **\$43 GF**

Cauliflower and Idaho Potato Gratin and Rosemary Mushroom Ragout



## DUET ENTREES *Served With Seasonal Vegetables*

### **BRAISED BONELESS BEEF SHORT RIBS AND PAN-SEARED SALMON** \$44 GF

Mashed Idaho Potatoes, Braising Jus, Lemon-Roasted Pepper Cream, and Roasted Root Vegetables

### **SEARED PETITE FILET MIGNON AND JUMBO PRAWNS** \$46 GF

Rosemary-Roasted Red Potatoes, Mushroom Salad, and Lemon-Chive Sauce

### **GRILLED MANHATTAN NEW YORK STEAK AND PAN-SEARED SALMON** \$46 GF

Pesto Risotto Cake, Roasted Shallot-Artichoke Confit, and Lemon-Roasted Pepper Cream

## VEGETARIAN ENTREES

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

Lemon-Leek Polenta, Ratatouille, and Butternut Squash Puree

### **CAULIFLOWER STEAK** GF V DF

Wilted Organic Spinach, Raisins, Roasted Fingerling Potatoes, and Basque Piperade

### **GRILLED ZUCCHINI** GF V DF

Quinoa-Kale Black Bean Hash, Sweet Potato Puree, and Vegan Pesto

## DESSERTS *Select One*

### **BLUEBERRIES AND CREAM** GF

Lavender Panna Cotta, Fresh Blueberries, and Sweet Flowers

### **LEMON BERRY TART**

Lemon Curd, Raspberries, Torched Meringue, and Mint Syrup

### **DARK CHOCOLATE POT AU CRÈME** GF

Orange-Cinnamon Whipped Cream and Chocolate Twig

### **CRÈME BRULEE**

Vanilla Custard, Caramelized Sugar, and Shortbread Cookie

### **FLOURLESS CHOCOLATE TORTE** GF

Raspberry, Whipped Cream, and Coffee Crunch

### **NEW YORK CHEESECAKE**

Blueberry-Lemon Compote

### **RED WINE POACHED PEAR** GF

Cinnamon Crème Anglaise and Chocolate Sauce