

**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

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

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

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

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



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## PLATED DINNERS

25 Guest Minimum

Select One

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, Radish, 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 Select One*

#### PAN-ROASTED BREAST OF CHICKEN **GF**

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

#### GRILLED BREAST OF CHICKEN **GF**

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

#### PAN-SEARED SALMON **GF**

Parmesan Risotto Cake and Roasted Red Pepper Lemon Cream

#### HOUSE-SMOKED LOCAL STURGEON **GF**

Mashed Idaho Potatoes and Champagne Parsley Sauce

#### GRILLED CENTER-CUT TOP SIRLOIN **GF**

Fontina Potato Gratin and Cabernet Mushroom Peppercorn Demi-Glace

#### BRAISED BONELESS BEEF SHORT RIBS **GF**

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

#### SLOW-ROASTED PRIME RIB OF BEEF **GF**

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

#### GRILLED NEW YORK STEAK **GF**

Rosemary-Roasted Red Potatoes and Roasted Shallot-Artichoke Confit

#### BACON-WRAPPED FILET MIGNON **GF**

Cauliflower and Idaho Potato Gratin and Rosemary Mushroom Ragout



**DUET ENTREES** *Served With Seasonal Vegetables Select One*

**GRILLED CHICKEN AND SCAMPI  
STYLE SHRIMP** GF

Lemon-Chive Sauce, Cranberry Rice Pilaf, Seasonal Vegetables

**MARINATED FLAT IRON  
STEAK AND GRILLED CHICKEN  
BREAST** GF

Whole Grain Mustard and Grilled Leek Sauce, Mashed Idaho Potatoes, and Roasted Root Vegetables

**BRAISED BONELESS BEEF  
SHORT RIBS AND PAN-SEARED  
SALMON** GF

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

**GRILLED MANHATTAN  
NEW YORK STEAK AND  
PAN-SEARED SALMON** GF

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

**SEARED PETITE FILET MIGNON  
AND JUMBO PRAWNS** GF

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

**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 Sauce, Fresh Raspberries, and Whipped Cream

**NEW YORK CHEESECAKE**

Blueberry-Lemon Compote

**RED WINE POACHED PEAR** GF

Cinnamon Crème Anglaise and Chocolate Sauce