


boise | centre 

RECEPTIONS

Prices Denote a Per Person Charge



APPETIZERS

Two Dozen Minimum

MOZZARELLA STICKS

Beer-Battered and Fried Mozzarella Cheese Sticks, and Roasted Garlic Marinara Dip

TOMATO BRUSCHETTA

Crostini, Goat Cheese - Cream Cheese Spread, Garlic, Basil, Balsamic, and Extra-Virgin Olive Oil

WILD MUSHROOM TART

Goat Cheese, Madeira Wine, and Herbs

PHYLLO CUP WITH BRIE

Roasted Garlic and Orange Marmalade

ROCK SHRIMP CROSTINI

Swiss Cheese, Capers, and Chives

BARBEQUE MEATBALLS

Italian Beef Meatballs Simmered in Barbeque Sauce

SLIDERS

Select One

- Angus Beef, Sharp Cheddar Cheese, and Tomato
- Pulled Pork, Barbeque Sauce, and Coleslaw
- Grilled Chicken, Sweet Chili Mayonnaise, and Pickle

CHICKEN QUESADILLA

Pepper Jack Cheese and Chile Verde

CAPRESE SKEWERS GF

Heirloom Tomatoes, Fresh Mozzarella, Basil, Sea Salt, and Balsamic Glaze

GRILLED SEASONAL VEGETABLE SKEWERS GF V DF

Garlic, Herbs, and Extra-Virgin Olive Oil

SPANISH GAZPACHO GF DF

Bay Shrimp, Avocados, and Cucumbers

CRAB SALAD GF

Peppadew Peppers and Lemon-Basil Aioli

MEATBALL CHEESEBURGER SKEWER

Lettuce, Bacon, and Tomato

MINI POTATO SKINS GF

Cheddar Cheese, Bacon and Chives

VEGETABLE SPRING ROLL

Sweet Chili Sauce

RISOTTO ARANCINI GF

Basil Aioli

SAUSAGE-STUFFED MUSHROOMS

Italian Sausage, Smoked Gouda Cheese, and Fresh Herb Stuffed Mushroom Caps

MINI BEEF WELLINGTON

Bleu Cheese and Horseradish Cream

MEDITERRANEAN SKEWERS GF

Smoked Provolone Cheese, Salami, Olives, and Red Pepper

COCONUT FRIED SHRIMP

Spicy Orange Marmalade

PEPPER-CRUSTED STEAK CROSTINI

Horseradish Cream and Micro Greens

PRAWN COCKTAIL GF DF

Cocktail Sauce, Lemon and Micro Cilantro

SANTA FE EGG ROLLS

Chicken, Corn, Black Beans, and Chopped Peppers Rolled in Flour Tortilla, and Southwest Dipping Sauce

CHICKEN POT STICKERS

Sesame-Soy Dip

CHICKEN SATAY

Teriyaki, Sesame Seeds, and Chives

BULGOGI BEEF SATAY

Spicy Peanut Sauce

CRAB CAKES

Lemon-Dill Aioli

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SPECIALTY APPETIZER STATIONS

25 Guest Minimum

IDAHO POTATO BAR **GF**

Smashed Idaho Potatoes, House-Fried Potato Chips, Sea Salt and Herb-Roasted Fingerling Potatoes, Whipped Sweet Potatoes, Braised Beef Short Ribs, Horseradish, Truffle Butter, Garden Herb Cream, and Pico de Gallo

FLATBREAD PIZZA STATION

Select Three, Available to Groups of 350 or Less

- **MARGHERITA:** Roasted Tomato, Fresh Mozzarella, Basil, Balsamic Glaze, and Pesto
- **CARNIVORE:** Sausage, Prosciutto, Salami, Marinara, and Mozzarella
- **BARBEQUE CHICKEN:** Grilled Chicken, Barbeque Sauce, Smoked Gouda, Cilantro, and Caramelized Onions
- **VEGGIE:** Pear, Fig, Brie, Gorgonzola, Arugula, and Dried Cranberries

NINTH STREET TACOS

Warm Flour and Corn Tortillas, Beef Barbacoa, Blackened Cod, Cabbage, Lime, Onions, Cilantro, Avocado Crema, and Cotija Cheese

BOISE BACON STATION

Hoisin-Glazed Pork Belly Steamed Buns, Crunchy B.L.T. Lettuce Cups, Bacon-Wrapped Scallops, and Bacon-Cheddar Quiche

HAND-ROLLED ASSORTED SUSHI

California Roll, Spicy Tuna, Smoked Salmon, Veggie, Mango Tango, Dragon, and Platinum Rolls, Served with Wasabi, Pickled Ginger, Soy Sauce, and Sriracha Mayonnaise

OYSTER/SEAFOOD BAR **GF**

Additional \$25 Per Hour Per Shucker – Four-Hour Minimum
Pacific Oysters Shucked to Order, Poached Shrimp, Crab Legs, Cocktail Sauce, and Hot Sauce

FRESH FOOD DISPLAYS

25 Guest Minimum

HOUSE-FRIED CHIPS AND SALSA SAMPLER **GF V DF**

Tri-Colored Tortilla Chips, Pico de Gallo, Salsa Rojo, and Tomatillo Salsa

SEASONAL FRUIT PLATTER **GF V DF**

The Season's Best Fruits and Berries

GARDEN VEGETABLE CRUDITE **GF**

Fresh Cut Seasonal and Local Vegetables, Green Goddess Dressing, and Black Pepper Boursin Dip

HOT SPINACH AND ARTICHOKE DIP

Sliced Tomato, Parmesan, Pita Chips, and Sliced Baguette

MEDITERRANEAN ANTIPASTI PLATTER

Cured Meats, Provolone Cheese, Fresh Mozzarella, Grilled and Pickled Vegetables, Olives, Artichokes, Pepperoncini, Cherry Peppers, Hummus, and Pita Bread

SMOKED SALMON PLATTER

Cream Cheese, Capers, Red Onions, Grated Egg, Lemon, Dill, Bagel Chips, and Crackers

FRENCH FRY BAR

Available to Groups of 350 or Less

Fry Types

- Seasoned Twister
- Skin on Gaufrette
- Extra-Crispy Colossal

Toppings/Sauce

- Pulled Pork Poutine Gravy
- Bleu Cheese Fondue
- Boise Centre's Own Fry Sauce

CHARCUTERIE BOARD

Cured Meats, Regional Cheeses, Mustards, Chutney, and Sliced Baguette

REGIONAL CHEESE DISPLAY

Handcrafted Cheeses from Idaho, Utah, and Oregon, Served with Mixed Nuts, Dried Fruits, Local Honey, Crackers, and Sliced Baguette



CUSTOM SHEET CAKES

Flavors

- White
- Chocolate
- Red Velvet

Filling

- Lemon
- Raspberry
- Chocolate Fudge
- Vanilla Custard

Frosting

- Chocolate or White Whipped
- Chocolate or White Buttercream
- Cream Cheese

1/4 Sheet

Serves Approx. 14-24

1/2 Sheet

Serves Approx. 30-48

Full Sheet

Serves Approx. 70-96

ACTION RECEPTION STATIONS

25 Guest Minimum

All Carving Stations Accompanied by Freshly Baked Artisan Rolls

CARVED HONEY-GLAZED HAM GF DF

Stone-Ground Mustard Sauce

CARVED CIDER-BRINED TURKEY BREAST AND THIGH GF DF

Cranberry-Orange Marmalade

CARVED HERB-CRUSTED KUROBUTA PORK LOIN GF DF

Apple Chutney and Honey-Dijon Mustard

CARVED SLOW-ROASTED BARON OF BEEF GF

Available to Groups of 150 or Less

Creamed Horseradish and Au Jus

CARVED HOT SMOKED SALMON GF

Chipotle Hollandaise

CARVED SALT-CRUSTED PRIME RIB OF BEEF GF

Serves 50-75 Guests

Creamed Horseradish and Au Jus

CARVED GARLIC AND ROSEMARY TENDERLOIN OF BEEF GF

Red Wine Mushroom Demi-Glace and Creamed Horseradish