



## LUNCH

Prices Denote a Per Person Charge

### BOXED LUNCH SALADS

25 Guest Minimum

Select One

Served with an Artisan Roll and House-Baked Cookie  
Beverages Include Iced Tea and Water Station

#### CRUNCHY THAI SALAD GF V DF

Napa Cabbage, Cucumbers, Snap Peas, Edamame, Cilantro, Red Pepper, Rice Noodles, and Soy-Sesame Dressing

#### SOUTHWEST TURKEY COBB

Roast Turkey, Pepper Jack Cheese, Corn and Black Bean Relish, Crisp Tortilla Strips, and Chipotle Ranch Dressing

#### GRILLED CHICKEN CAESAR

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

### BOXED LUNCH SANDWICHES

25 Guest Minimum

Beverages Include Iced Tea and Water Station, Served with Whole Fruits, Kettle Chips, and a House-Baked Cookie

#### ROASTED PORTABELLO AND VEGETABLE SANDWICH

Portabello Mushroom, Basil Aioli, and Roasted Red Peppers

#### CHICKEN SALAD CROISSANT

Cubed Chicken Breast and Thigh, Raisins, Red Onions, Cashews, Honey, Green Leaf Lettuce, and Tomato

#### HONEY-ROASTED HAM AND PROVOLONE

Green Leaf Lettuce, Tomato, and Locally-Baked Bread

#### ROASTED TURKEY AND SWISS

Green Leaf Lettuce, Tomato, and Locally-Baked Bread

#### ROAST BEEF AND CHEDDAR

Green Leaf Lettuce, Tomato, and Locally-Baked Bread

#### BOISE CENTRE CLUB

Thinly Sliced Oven Roasted Turkey Breast, Black Forest Ham, Applewood Smoked Bacon, Sun-Dried Tomato Aioli, Green Leaf Lettuce, Sliced Roma Tomatoes, Sharp Cheddar Cheese, and Locally-Baked Bread

\*Orders less than 100 — Select One

\*Orders more than 100 — Select a Maximum of Two

Includes a Selection of Two Soups, One Green Salad, One Composed Salad, Deli Buffet, and Chef's Selection of Desserts, All Lunch Buffets Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

### SOUP SELECTIONS *Select Two*

- Broccoli Cheddar
- Chicken Tortilla
- Italian Vegetable Minestrone
- Roasted Corn Chowder
- Tomato Basil

### GREEN SALADS *Select One*

#### **SIMPLE MIXED GREENS** GF

Organic Spring Mix, Heirloom Tomatoes, Cucumbers, Carrots, and Ranch Dressing

#### **CLASSIC CAESAR SALAD**

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

#### **BABY KALE SALAD** GF

Roasted Squash, Dried Cranberries, Shaved Asiago Cheese, Candied Walnuts, and Parsley Vinaigrette

### COMPOSED SALADS *Select One*

#### **ANCIENT GRAINS**

Grilled Vegetables, Feta Cheese, Kale, Grapes, Sunflower Seeds, and Lemon Herb Vinaigrette

#### **TOMATO AND MARINATED CUCUMBER** GF

Red Onions, Basil, Kalamata Olives, Fresh Mozzarella Cheese, and Italian Vinaigrette

#### **CLASSIC POTATO SALAD** GF

Celery, Onions, Eggs, Mayonnaise, and Mustard

#### **ROASTED BEET SALAD** GF

Tri-Colored Beets, Sweet Red Onions, Shaved Fennel, Radish, Crumbled Bleu Cheese, and Tarragon Vinaigrette

### SELECTION OF DELI MEATS AND CHEESES

Green Leaf Lettuce, Tomatoes, Onions, Pickles, Condiments, Sliced Artisanal Bread

#### *Meats*

- Honey-Glazed Ham
- Smoked Turkey
- Roast Beef

#### *Cheeses*

- Cheddar
- Swiss
- Provolone



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## THEMED BUFFETS

25 Guest Minimum

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

### BAKED IDAHO POTATO BAR

Garnished Mixed Organic Greens with Two Dressings  
Beef and Bean Chili, Broccoli-Cheese Sauce, Salt-Baked Idaho Potatoes, Herb Butter, Pico de Gallo, Cheese Sauce, Bacon Bits, Scallions, Cheddar Cheese, and Sour Cream, and Freshly Baked Artisan Rolls  
Assorted Mini Desserts

### PIZZA PARTY BUFFET

*Available to groups of 350 or less*

Organic Mixed Green Salad with Market Vegetables and Assorted Dressings, Classic Caesar Salad with Shaved Parmesan Cheese, Garlic Croutons, and Caesar Dressing  
Three-Cheese Pizza, Classic Pepperoni Pizza, and Garden Vegetable Pizza  
Assorted Mini Cupcakes

### FOOTHILLS GRILL BUFFET

Grilled Hamburgers and Hot Dogs  
Grilled Onions, Sliced Tomatoes, Green Leaf Lettuce, Pickles, Sweet Onions, Local Cheddar and Swiss Cheeses, Artisan Buns, and Traditional Condiments  
House-Fried Chips and Loaded Macaroni Salad  
Freshly-Baked Brownies

### BOGUS BASIN DELI BUFFET

Full Salad Bar with Chef's Selection of Fresh Vegetables and House Dressings  
Honey-Glazed Ham, Slow-Roasted Beef, Smoked Turkey Breast, Tillamook Cheddar Cheese, Local Swiss Cheese, and Provolone Cheese  
Sliced Tomatoes, Green Leaf Lettuce, Red Onions, Kosher Pickles, Pepperoncini, Local and Artisanal Breads, and Traditional Condiments  
Freshly-Baked Brownies and Cookies

### BORDER BUFFET

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

### WARM SPRINGS BUFFET

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

### ITALIANO BUFFET

Garnished Mixed Organic Greens with Two Dressings, and Heirloom Tomatoes and Fresh Mozzarella Salad  
Grilled Breast of Chicken with Roasted Garlic and Artichoke Ragout, Three-Cheese Tortellini with Pesto Alfredo, Beef Lasagna, Mixed Vegetables, and Focaccia Bread  
Tiramisu

### PACIFIC RIM BUFFET

Seasonal and Tropical Fruit Platter, Rice Noodle Salad with Asian Vegetables and Greens, and Sesame Vinaigrette  
Chicken Potstickers, Vegetable Potstickers, Teriyaki-Glazed Chicken with Tropical Fruit Salsa, Barbeque-Glazed Salmon with Tomato-Ginger Relish, Fried Rice, and Stir-Fried Vegetables  
Fortune Cookies and Chocolate-Dipped Macaroons

### SAWTOOTH BARBEQUE BUFFET

Smoked Beef Brisket, Pulled Kurobuta Pork, Classic Potato Salad, Coleslaw, and Ranch Beans  
Mild and Spicy Barbeque Sauces and Brioche Buns  
Seasonal Fruit Cobbler



## CHILLED PLATED LUNCHES

25 Guest Minimum

Select One

Served with an Artisan Roll and House-Baked Cookie  
 All Chilled Plated Lunch Options Include Water and Iced Tea

### BABY KALE AND QUINOA SALAD GF

Roasted Beets, Dried Cranberries, Carrots, Grapes, Sunflower Seeds, Goat Cheese, and Lemon-Herb Vinaigrette Dressing

### GRILLED CHICKEN CAESAR SALAD

Grilled Chicken Breast, Romaine Hearts, Radicchio, Aged Parmesan Cheese, Garlic Croutons, Heirloom Tomatoes, and Classic Caesar Dressing

### SNAKE RIVER CLUBHOUSE SALAD GF

Organic Mixed Greens, Romaine Hearts, Smoked Turkey, Bacon, Heirloom Tomatoes, Sliced Cucumbers, Kalamata Olives, Feta Cheese, Avocado, and Herb-Peppercorn Ranch Dressing

### GRILLED BEEF TENDERLOIN SALAD GF

Grilled Choice Beef Tenderloin, Organic Greens, Romaine Hearts, Heirloom Tomatoes, Sweet Red Onions, Kalamata Olives, Cucumbers, Crispy Potatoes, Feta Cheese, and Southwest Ranch Dressing

## EXPRESS PLATED LUNCHES

25 Guest Minimum

Select One

Served with Family Style Platter of House-Baked Cookies and Brownies  
 All Express Plated Options Include Water and Iced Tea

### BEEF LASAGNA

Seasoned Ground Beef Layered with Mozzarella, Ricotta, Parmesan, Pasta Sheets and Marinara. Served with Seasonal Vegetables

### CLASSIC MEATLOAF

House-Made Meatloaf, Mashed Idaho Potatoes, Mushroom Gravy and Seasonal Vegetables

### GRILLED CHICKEN ALFREDO

Grilled Chicken Breast, Fettuccini Noodles, Alfredo Sauce, Parmesan Cheese. Served with Seasonal Vegetables

### CHICKEN MARSALA GF

Pan-Seared Chicken Breast, Mushroom Marsala Sauce, Cranberry Rice Pilaf, and Seasonal Vegetables

### CHICKEN STIR FRY

Ginger and Soy Glazed Chicken Breast, Grilled Pineapple Salsa, Fried Rice, Stir Fried Vegetables

### CHICKEN PARMESAN

Parmesan Breaded Chicken Breast, Fresh Mozzarella, Marinara Sauce, Baked Orzo Pasta, Seasonal Vegetables

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## PLATED LUNCHES

25 Guest Minimum

Select One

Plated Lunches Include Choice of Salad and Dessert, Freshly Baked Rolls

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

### SALAD *Select One*

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

Organic Mixed Greens, Romaine Hearts, Heirloom Tomatoes, Cucumbers, Black Olives, Carrots, Sunflower Seeds, and Ranch Dressing

#### **CAESAR SALAD**

Romaine Hearts, Radicchio, Heirloom Tomatoes, Aged Parmesan Cheese, Garlic Croutons, and Classic Caesar Dressing

#### **TRIPLE BERRY SALAD** GF

Organic Mixed Greens, Fresh Seasonal Berries, Toasted Pistachios, Feta Cheese, and Sweet Basil Vinaigrette

#### **BABY KALE SALAD** GF

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

#### **WINE COUNTRY SALAD** GF

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

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

#### **GRILLED CHICKEN PASTA PRIMAVERA**

Grilled Breast of Chicken, Fresh Vegetables, Fettuccine Noodles, and House-Made Alfredo

#### **BEEF LASAGNA**

Seasoned Ground Beef Layered with Mozzarella, Ricotta, Marinara, and Parmesan Cheese

#### **CHICKEN MARSALA** GF

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

#### **CHICKEN CAPRESE** GF

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

#### **CHICKEN VENETO**

Asiago-Breaded Chicken Breast, Lemon-Mushroom Cream, and Cranberry Rice Pilaf

#### **CHICKEN SALTIMBOCCA**

Prosciutto-Wrapped Chicken Breast, Farro Pilaf, Butternut Squash Puree, and Sage Jus

#### **HOISIN-GLAZED SALMON**

Fresh Salmon Fillet, Hoisin Glaze, Tomato-Pickled Ginger Relish, Soy Buerre Blanc, and Steamed Jasmine Rice

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

Seared Salmon Fillet, Roasted Pepper-Lemon Sauce, and Parmesan Risotto Cake

#### **SLICED FLAT IRON STEAK**

Soy-Honey Marinade, Sweet Garlic-Soy Sauce, Jasmine Rice

#### **GRILLED CHOICE CENTER CUT TOP SIRLOIN STEAK** GF

Balsamic-Molasses Marinade, Rosemary and Garlic-Roasted Fingerling Potatoes, and Caramelized Shallot-Portobello Mushroom Demi-Glaze

#### **GRILLED PETITE FILET MIGNON**

Sauce Bordelaise and Potato-Leek Pancake



## VEGETARIAN ENTREES

### VEGETABLE LASAGNA

Grilled Vegetables, Roasted Tomato Sauce, Basil Ricotta, Mozzarella, and Aged-Parmesan Cheese

### EGGPLANT ROTINI **GF** **V** **DF**

Black beans, Potatoes, Sweet Peppers, Roasted Tomato Sauce, and Fried Leeks

### GRILLED SWEET POTATO **GF** **V** **DF**

Quinoa-Kale Black Bean Hash, Butternut Squash Puree, and Vegan Pesto

### 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*

### SEASONAL BERRY SHORTCAKE

Vanilla Whipped Cream, Seasonal Berries, Berry Puree, and Toasted Shortcake

### TIRAMISU

Chocolate Sauce and Fresh Berries

### DARK CHOCOLATE MOUSSE **GF**

Chantilly Cream and Chocolate Espresso Bean

### SEASONAL FRUIT COBBLER

Crumbled Topping and Whipped Cream

### LEMON CAKE

Raspberry Sauce and Fresh Raspberries

### NEW YORK CHEESECAKE

Graham Cracker Crust, Strawberries, and Strawberry Sauce