

DINNER

Prices Denote a Per Person Charge



SIGNATURE DINNER BUFFETS

25 Guest Minimum

All Dinner Buffets Include Water, 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
Tres Leches Cake 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
Apple Pie with Caramel Sauce

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 Water, 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

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

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

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

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

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

STUFFED POBLANO PEPPERS **GF V DF**

Brown Rice, Pinto Beans, Green Chilies, Salsa, Roasted Mushrooms, Carrot-Ginger Puree

GRILLED SWEET POTATO **GF V DF**

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

BLACK BEAN QUINOA HASH **GF V**

Caramelized Artichokes and Roasted Squash Puree

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