


boise | centre 

RECEPTIONS



## APPETIZERS

Two Dozen Minimum

Per Dozen

### 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

# RECEPTIONS

Prices Denote a Per Person Charge

## SPECIALTY APPETIZER STATIONS

25 Guest Minimum

### IDAHO POTATO SAMPLER STATION **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

- **CARNIVORE:** Sausage, Pepperoni, Bacon, 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

Per Roll

California Roll, Spicy Tuna, Veggie, Mango Tango, and Dragon, 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

### IDAHO FRY BAR

Available to Groups of 350 or Less

Fry Types

- Thick-Cut Steak Fries
- Crinkle-Cut Fries
- Tater Gems

Toppings/Sauce

- Beef and Bean Chili
- Nacho Cheese Sauce
- Applewood Smoked Bacon Bits

### 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

50 Guest Minimum

Per Person

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 GF

Apple Chutney and Honey-Dijon Mustard

### CARVED CHOICE FLAT IRON STEAK GF

Creamed Horseradish and Au Jus

### CARVED SLOW-ROASTED BARON OF BEEF GF

150 Guest Minimum

Creamed Horseradish and Au Jus

### CARVED HOT SMOKED SALMON GF

Chipotle Hollandaise

### CARVED SALT-CRUSTED PRIME RIB OF BEEF GF

Creamed Horseradish and Au Jus

### CARVED GARLIC AND ROSEMARY TENDERLOIN OF BEEF GF

Red Wine Mushroom Demi-Glace and Creamed Horseradish