



CATERING

MENU

PASCO



Updated 5-29-24

BREAKFAST

CONTINENTAL BREAKFASTS

Deluxe Continental Buffet \$21.50

- Assorted breakfast breads
- Assorted muffins
- Croissants with butter and preserves
- Fresh seasonal sliced fruits
- Chilled orange juice
- Freshly brewed coffee, decaf and hot Tazo tea

Executive Continental Breakfast Buffet \$24.00

- Assorted breakfast breads
- Assorted muffins
- Croissants with butter and preserves
- Fresh seasonal sliced fruits
- Bagels with cream cheese
- Assorted individual yogurts
- Chilled orange juice
- Freshly brewed coffee, decaf and hot Tazo tea

BREAKFAST BUFFET \$27.00

- Choose two:
 - Egg whites with sautéed vegetables
 - Scrambled eggs with green onions, tomatoes and cheddar cheese
 - Denver scramble with ham, bell pepper, and onions topped with cheddar cheese
 - Pancakes with maple syrup and butter
 - Buttermilk biscuits with sausage gravy
 - Cheese blintz with wild berry compote
- Choose one meat: (add additional for \$4.00 pp)
 - Bacon
 - Cured ham
 - Sausage links
 - Country sage sausage patties
 - Turkey sausage links
- Roasted breakfast potatoes
- Chilled orange juice
- Freshly brewed coffee, decaf and hot Bigelow tea



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BREAKS & PACKAGES

MORNING BREAK PACKAGE

Charged per person

A Little Pick Me Up \$14.00

Treasure Valley regular and decaf coffee and hot Bigelow tea, individually wrapped biscottis and assorted breakfast breads. Served with assorted flavored creamers and sweeteners.



A LA CARTE BREAK ITEMS

Bottled Water \$3.50 | per btl
16 oz. bottles.

Assorted Soft Drinks \$4.50 | per btl
20oz bottles of Coke products.

Assorted Bottled Juices \$4.50 | per btl
Orange, apple and cranberry.

Iced Tea \$33.00 | per gal

Lemonade \$33.00 | per gal

Coffee Service \$36.50 | per gal
Treasure Valley regular, decaf, hot tea, hot cocoa.

Granola Bars \$18.00 | per doz

Homemade Breakfast Breads \$38.75 | per doz
Petite croissants, cinnamon rolls, scones and muffins served with butter.

Assorted Cookies \$32.50 | per doz
Chocolate chip, lemon cooler, raspberry white chocolate, Hope's Royale, and peanut butter. By the dozen.

Brownies \$38.75 | per doz
Topped with caramel, toasted pecans and topped with milk chocolate.

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LUNCH

BOXED LUNCH

Includes potato chips, whole fresh fruit and bottled water
Gluten free bread available upon request at \$2 more per sandwich

Choose one salad: potato salad, pasta salad, broccoli salad or antipasto salad

Choose one dessert: cookie or brownie

Vegetarian Wrap **\$24.75**

Sliced cucumber, tomato, sprouts, mushrooms, avocado, roasted peppers and cream cheese wrapped in a chipotle tortilla.

Ham & Swiss **\$24.75**

On a flaky croissant with sliced pickles, tomato, lettuce and stone ground mustard.

Roast Turkey Club **\$26.00**

On ciabatta bread with roasted turkey breast, crisp bacon, lettuce, tomato, swiss cheese, avocado and mayonnaise.

Italian **\$26.00**

Ham, Genoa salami, pepperoni and provolone on ciabatta bread with lettuce, tomato, onion and pepperoncini with creamy Italian dressing.

Roast Beef Club **\$28.00**

Slow roasted beef, crispy bacon and cheddar cheese on ciabatta bread with lettuce, tomato, avocado and mayonnaise.



TO-GO



CONVENIENT

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LUNCH

PLATED LUNCHES

All entrées include warm Tuscan baci rolls & butter. Served with freshly brewed coffee, decaf, iced or hot tea.

Pacific Cod **\$32.50**

Seared with dill beurre blanc and capers.

BBQ Tri-Tip **\$37.75**

Juicy tri-tip smoked and basted with in house BBQ sauce.

Stuffed Portobello (Vegetarian) **\$37.75**

Portobello mushroom stuffed with mozzarella cheese, topped with olive tapenade served over saffron risotto.

Artichoke Chicken **\$34.50**

Seared chicken with artichoke and roasted tomato cream sauce.

Roasted Pork Loin **\$34.50**

Topped with cinnamon apples.

Salad Options (Choose One for all Entree)

Roast Beet Salad

Red and gold beets with spring greens, goat cheese, and blood orange vinaigrette.

Mixed Greens

With diced apples, dried cranberries, candied pecans and raspberry vinaigrette.

Spring Greens

With artichoke hearts, radish and goat cheese with white balsamic vinaigrette.

Vegetable Options (Choose One for all Entrees)

Green Beans

Brussle Sprouts

Asparagus (Seasonal)

Vegetable Medley

Starch Options (Choose One for all Entrees)

Parmesan Risotto

Garlic Mashed Potatoes

Wild Rice Pilaf

Dessert Options (Choose One for all Entrees)

Cookies

Brownies

Blondes

Lemon Bars

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LUNCH

LUNCH BUFFETS

Served with freshly brewed coffee, decaf, iced or hot tea.
Buffets minimum of 15 people.

Deli Buffet

\$23.00

Comes With

- Sliced Turkey & Ham
- Green Leaf Lettuce, Sliced Tomato, Sliced Onion, Pickles
- Sliced Cheddar and Swiss Cheese
- Assorted Deli Breads
- Classic Pasta Salad
- Individual Bagged Chips

Homestyle Buffet

\$37.75

Comes With

- Garden salad with assorted toppings and dressings
- Medley of sauteed vegetables
- Tuscan baci rolls and butter
- Assorted desserts

Entree Options | Choice of One

- Seared chicken breast with white cheddar sauce
- Roasted pork loin with cinnamon apples
- Roasted tri-tip with peppercorn demi glaze
- Seared pacific cod with citrus buerre blanc

Starch Options | Choice of One

- Garlic mashed potatoes
- Chive whipped potatoes
- Roasted lyonnaise potatoes
- Wild rice pilaf
- Parmesan risotto

The Italian

\$41.00

Comes With

- Caesar salad
- Vegetable Medley
- Cheesy garlic bread **or** garlic breadsticks
- Tiramisu cake

Entrée Options | Choice of One

(Add second entrée for \$4 additional per person)

- Sautéed chicken with mushroom marsala cream sauce
- Italian sausage with sautéed vegetables in a red wine sauce
- Meatballs and marinara sauce
- Pesto chicken alfredo
- Mushroom alfredo *(vegetarian)*
- Bolognese rich meat and tomato sauce

Starch Options | Choice of One

- Penne pasta
- Linguini
- Spaghetti
- Parmesan risotto

Salad Options | Choice of One

- Caprese salad with balsamic glaze and basil
- Antipasto display
- Pasta salad

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LUNCH

LUNCH BUFFETS

Served with freshly brewed coffee, decaf, iced or hot tea.
Buffets minimum of 15 people.

Build your own Burger

\$25.00

- Ground Beef or Chicken Patties & Buns
- Assorted toppings: tomatoes, lettuce, cheese, onion
- French Fries
- Potato Salad
- Assorted Cookies
- Lemonade, Water

Kids Buffet

\$14.00

- Choice of Chicken Nuggets, Hot Dogs, or Mac & Cheese
- French Fries
- Fruit Cups
- Capri Suns

Street Taco Buffet

\$35.00

Comes With

- Mexican rice
- Refried beans
- Tossed green salad with tortilla chips and chipotle ranch
- Shredded cabbage, diced onions, diced tomato, radish, cilantro and cotija cheese
- Sour cream
- Tomatillo and red salsas
- Warm cinnamon and sugar churros
- Choice of warmed flour **or** corn tortillas

Entrée Options | Choice of One

(Add second entrée for \$4.00 additional per person)

- Steak fajitas (+\$2.00 per person)
- Chicken fajitas
- Pork carnitas
- Birria (Beef or Pork)
- Carne asada (+\$2.00 per person)

Add guacamole for \$3.00 additional per person

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HORS D'OEUVRES

HORS D'OEUVRES

Appetizer Buffet (Choose 3) **\$31.75**

Chilled

- Smoked salmon mousse with capers on a baguette
- Deviled eggs with herbs and chives
- Roast chicken, cream cheese, olive on a baguette
- Fresh fruit skewers
- Salami, cream cheese, green olive on a baguette

Warm

- Chicken wings (Teriyaki or Hot)
- BBQ meatballs
- Assorted mini quiche
- Vegetable spring rolls
- Asian chicken satay
- Beef tender skewers
- Grilled vegetable skewers

(Appetizers can be tray passed at \$25 per 50 people)

Appetizers by the Tray

Chips & Salsa | Serves 50 **\$255.00**
Yellow, red, and blue corn tortilla chips with house-made pico de gallo.

Add guacamole for \$25 additional

Artichoke Dip | Serves 50 **\$285.00**
Sundried tomatoes, spinach and artichokes in a creamy dip served with flatbread.

Vegetables Crudite | Serves 50 **\$350.00**
Fresh broccoli, cauliflower, carrots, celery and grape tomatoes with ranch dip.

Charcuterie Board | Serves 50 **\$380.00**
Assorted meats, cheeses, and crackers.

100 Chocolate Strawberries **\$380.00**
Premium strawberries dipped in dark and white chocolates.

Fresh Fruits | Serves 50 **\$350.00**
Fresh melons, pineapple, red grapes and fresh seasonal berries served with raspberry yogurt sauce.

Assorted Cheeses | Serves 50 **\$400.00**
Slices of cheddar, swiss, smoked gouda, pepper jack, dilled havarti and gorgonzola with assorted crackers and flat bread

100 Jumbo Prawns **Market Price**
Pacific prawns served with house cocktail sauce and lemon wedges.

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DINNER

PLATED DINNERS

All entrées include warm Tuscan baci rolls & butter.
Served with freshly brewed coffee, decaf, iced or hot Bigelow tea.

Roasted Pork Loin* **\$38.00**
Slow roasted with chile garlic glaze.

Artichoke Chicken **\$39.00**
Pan seared chicken breast with artichoke caper cream sauce.

Prosciutto Wrapped Chicken **\$42.00**
With sage and gouda cream sauce.

Pacific Cod **\$35.00**
Butter poached pacific cod with beurre blanc and basil.

Pacific Salmon **\$42.00**
Pan seared with a dill butter sauce.

New York Strip Au Poivre **Market Price**
With gorgonzola cream sauce.

Local Signature Rib Eye **Market Price**
With wild mushroom bordelaise sauce.

Filet Mignon **Market Price**
Demi-glace mix.

Salad Options

Roast Beet Salad

Red and gold beets with spring greens, goat cheese, and blood orange vinaigrette.

Mixed Greens

With diced apples, dried cranberries, candied pecans and raspberry vinaigrette.

Spring Greens

With artichoke hearts, radish and goat cheese with white balsamic vinaigrette.

Vegetable Options (Choose One for all Entrees)

Haricot Verts	Brussle Sprouts
Asparagus (Seasonal)	Vegetable Medley

Starch Options (Choose One for all Entrees)

Garlic Mashed Potatoes	Wild Rice Pilaf
Dauphinoise Potatoes	Parmesan Risotto

Dessert Options (\$7.00 more per person)

Gourmet Carrot Cake
Chocolate Overload Cake
White Chocolate Raspberry Cheesecake
Salted Caramel Vanilla Crunch Cake

CARVING STATION

Carved by uniformed attendant additional \$75

Honey Ham | Serves 25 **\$325.00**

Served with warm rolls and butter

Herb Roasted Turkey | Serves 25 **\$325.00**

Served with gravy, warm rolls and butter

Garlic & Herb Prime Rib | Serves 30 **\$870.00**

Served with au jus, horseradish, warm rolls and butter

Rosemary & Cracked Pepper Prime Rib | Serves 30 **\$870.00**

Served with au jus, horseradish, warm rolls and butter

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DINNER

DINNER BUFFETS

Served with freshly brewed coffee, decaf, iced or hot Bigelow tea.

Classic Dinner Buffet

\$42.00

Comes With

- Medley of sauteed vegetables
- Tuscan baci rolls and butter
- Assorted desserts

Entree Options | Choice of One

(Add second entrée for \$5.00 additional per person)

- Seared chicken breast with white cheddar sauce
- Roasted pork loin with cinnamon apples
- Smoked tri-tip with house BBQ sauce
- Roasted tri-tip with peppercorn demi glace
- Seared pacific cod with citrus buerre blanc

Starch Options | Choice of One

- Garlic mashed potatoes
- Roasted lyonnaise potatoes
- Wild rice pilaf
- Parmesan risotto

Deluxe Dinner Buffet

\$45.00

Comes With

- Garden salad with assorted toppings and dressings
- Mixed greens with diced apples, dried cranberries, candied pecans and raspberry vinaigrette
- Medley of sauteed vegetables
- Tuscan baci rolls and butter
- Assorted desserts

Entrée Options | Choice of One

(Add second entrée for \$5.00 additional per person)

- Seared chicken breast with artichoke and roasted tomato cream sauce
- Seared salmon with lemon caper cream sauce
- Tri-Tip
- Turkey Breast

Starch Options | Choice of One

- Garlic mashed potatoes
- Roasted lyonnaise potatoes
- Wild rice pilaf
- Parmesan risotto

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BAR

BANQUET BARS

\$150.00 Set Fee

Minimum of 1 Bartender per 100 Guests

Beer by the Bottle

- Bud \$8.00
- Bud Light \$8.00
- Coors Banquet \$8.00
- Coors Light \$8.00
- Miller Light \$8.00
- Corona \$8.00
- Modelo \$8.00

Wine by the Glass

Bread and Butter Whites

- Chardonnay \$8.00
- Pinot Grigio \$8.00

Bread and Butter Reds

- Cabernet \$8.00
- Merlot \$8.00

Liquor by the Glass

Vodka

- McCormicks \$8.00
- Tito's \$8.00
- Grey Goose \$12.00
- Ketel One \$10.00

Whiskey

- Black Velvet \$8.00
- Jack Daniel's \$8.00
- Jameson's \$10.00
- Pendleton \$10.00
- Crown Royal \$10.00
- Crown Royal Apple \$10.00
- Woodford Reserve \$12.00

Scotch

- Clan MacGregor \$10.00
- Macallan \$12.00
- Johnny Walker Black \$12.00
- Jonny Walker Red \$10.00

Rum

- Don Q Cristal \$8.00
- Don Q Coconut \$8.00
- Sailor Jerry Spiced \$10.00

Gin

- McCormick Bombay \$8.00
- Hendrick's \$8.00
- Tanqueray \$8.00
- Bombay Sapphire \$8.00

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