



CATERING INFORMATION

DEVELOPING MENUS

Our Executive Chef, Director of Catering, and Catering Sales Managers are happy to consult with you on custom menus to accommodate any theme or occasion in order to create an exceptional experience for you and your guests.

PRICING

All prices shown are subject to a 20% Service Charge and 6% State Sales Tax. Pricing and availability of all items listed are part of a menu are subject to change.

A \$3.00 per person charge will be applied to all Breakfast, Lunch, and Dinner functions with guarantees under 30 people.

GUARANTEE

Please provide a final guarantee to the catering representative no less than three working days prior to the scheduled starting date of your event. You will be charged for the guaranteed attendance or the number actually served, whichever is greater. The hotel will be prepared to seat and serve 5% above your guaranteed attendance.

PAYMENT

All arrangements for payment must be made and approved in advance of the scheduled date of your event. A non-refundable deposit to secure meeting and ballroom space may be required.

Direct billing may be arranged with approval from our accounting department by completing a credit application no later than thirty days in advance of your event.

MISCELLANEOUS

For your safety, no food and beverage is to be taken off property.

All food and beverage must be provided by the hotel; no outside food and beverage can be brought into the hotel's event rooms.

Each of our meeting rooms has different features and capabilities. The hotel may assign suitable charges for any extraordinary room set-up and electrical or audio-visual requirements. The hotel reserves the right to reassign the event room as needed to accommodate changes in attendance, type of function or other hotel functions.

Materials sent to the hotel prior to your arrival should be addressed to the attention of your catering representative, and marked with the name of your group and the date of your meeting, conference or event. Packages should arrive no earlier than three (3) days prior to the scheduled date of the event.



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DINNER MENUS

Plated Dinners

Plated Dinners Include Choice of Soup or Salad, Seasonal Vegetable, Rolls and Butter and Dessert; Coffee, Assorted Teas and Iced Tea

SALAD

Field Of Greens: Grape Tomatoes, English Cucumber, Carrot
Served with Balsamic Vinaigrette Dressing

Spinach Salad: Shaved Onion, Raspberries, Chèvre Cheese, Pistachios
Served with Raspberry Vinaigrette Dressing

Steakhouse Salad: Iceberg Lettuce, Applewood Bacon, Gorgonzola Crumbles
Served with Buttermilk Ranch Dressing

Caesar Salad: Romaine Hearts, Parmesan Tuille, Fresh Croutons
Served with Cracked Pepper Dressing

Capris Salad: Ripe Tomato, Fresh Mozzarella, Kalamata Olives, Basil, Baby Greens
Served with Balsamic Vinaigrette

Butter Lettuce Salad: Roasted Tomato Confit, Pancetta Bacon, Grated Manchego
Served with Creamy Buttermilk Dressing

OR

SOUP

New England Seafood Chowder

Creamy Chicken and Wild Rice

Navy Bean and Ham

Chicken Poblano and Tortilla Hay

Creamy Tomato Basil

Wild Mushroom Bisque

Roasted Vegetable Gazpacho

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 6% STATE SALES TAX



DINNER MENU

Continued

Meats and Poultry

New York Steak Au Poivre
Served with Brandy Peppercorn Cream
Gorgonzola Whipped Yukon Potatoes
\$38 per Person

Roasted Prime Rib of Beef
Served with Au Jus and Horseradish Cream
Cheddar Twice Baked Potato
\$38 per Person

Chicken Breast Roulade with Sage Stuffing
Served with Thyme Pan Gravy
Idaho Russet Baked Potato
\$36 per Person

Grilled Filet Mignon
Rosemary Dijon Rub and Cabernet Jus
Garlic Whipped Red Potatoes
\$40 per Person

Rosemary Rack of Lamb
Mint Chutney and Port Demi
Roasted Shallot Whipped Red Potatoes
\$40 per Person

Herb Roasted Pork Loin
Served with Peppercorn Madeira Jus
Orange Onion Marmalade
Buttered Sage Spaetzle
\$36 per Person

Roasted Cajun Chicken Breast
Served with Gorgonzola Cream Sauce
Herb Butter Rice Pilaf
\$36 per Person

Grilled Sirloin Steak
Wild Mushroom and Sweet Onion Ragout
Pancetta Bacon Whipped Potatoes
\$38 per Person

Seafood

Moroccan Seared King Salmon with Saffron Nage
Roasted Tomato Couscous and Pineapple Salsa
\$36 per Person

Poached Alaskan Halibut with Shiitake Mushroom Jus
Ginger Thai Rice and Chili Compote
\$38 per Person

Grilled Jumbo Prawns and Sea Scallops with Galliano Butter Sauce
Three Pepper Rice Pilaf and Peach Macadamia Nut Chutney
\$38 per Person

Pan Seared Idaho Trout with Citrus Caper Butter
Dungeness Crab Gratinée and Herb Butter Rice Pilaf
\$36 per Person

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DINNER MENUS *Continued*

Combination Plates

*Select any two meat or fish items, with sauces and one accompaniment
\$42 per person*

SELECT TWO ITEMS

- Petite Filet Mignon with Peppercorn Jus
- Grilled Chicken Breast with Sauce Provençal
- Seared Chicken Breast with Madeira Jus
- Wild King Salmon Fillet with Lemon Buerre Blanc
- Poached Halibut Fillet with Dill Lemon Cream
- Grilled Jumbo Shrimp with Pinot Gris Butter
- Roasted Pork Loin with Madeira Jus
- Top Sirloin Steak with Wild Mushroom Ragout
- Veal Cutlet Medallions with Lemon Caper Sauce
- Jumbo Sea Scallops with Garlic Butter Sauce

SELECT ONE ITEM

- Gorgonzola Whipped Yukon Potatoes
- Bacon and Cheddar Whipped Red Potatoes
- Roasted Garlic Whipped Potatoes
- Roasted Shallot Whipped Potatoes
- Roasted Tomato Couscous
- Lemon and Almond Jasmine Rice
- Roasted Red Pepper Risotto
- Herb Butter Rice Pilaf
- Idaho Russet Baked Potato
- Twice Baked Russet Potato

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DINNER MENUS *Continued*

Vegetarian

Vegetarian selections include rolls and butter, dessert and Coffee, Tea and Iced Tea

Vegetable Mascarpone Strudel
Served with Red Pepper Coulis
Basil Pesto Risotto
\$30.00 per Person

Roasted Tomato Polenta
Served with Pomodoro Sauce
Garnished with Fresh Mozzarella
Mixed Grilled Vegetables
\$30 per Person

Tortellini Pasta and Primavera Vegetables
Served with Asiago Crème and Sundried Tomatoes
\$34 per Person

Desserts

Ask your Catering Representative about more than one dessert selection

New York Cheesecake with Mixed Berries

Chocolate Ganache Cake with Vanilla Bean Chantilly

Tiramisu with Kahlua Sauce and Cinnamon Chantilly

Key Lime Tart with Raspberry Coulis

Huckleberry and Peach Cobbler

Warm Brandy Caramel Apple Cobbler

Strawberry and Lemon Poppy Seed Shortcake

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DINNER MENUS *Continued*

Buffet Dinners

Buffet Dinners include Coffee, Assorted Teas and Iced Tea

The Northwest

Mixed Baby Greens Salad with Assorted Dressings
Marinated Forest Mushrooms

Pan Seared Idaho Trout Fillets with Chablis Nage
Bison Medallions with Wild Mushroom Cabernet Jus
Grilled Chicken Breast with Pomegranate Butter Sauce

Baked Idaho Russet Potatoes with Condiments
Seasonal Fresh Vegetable Medley

Yukon Potato Rolls and Butter

Huckleberry Peach Cobbler and Caramel Apple Pie

\$42 per Person

Americana Potluck

Steakhouse Salad

Granny Smith Apple Cole Slaw Perfect Red Potato Salad

Savory Homestyle Meatloaf with Wild Mushroom Gravy
Lemon Crusted Alaskan Halibut with Spicy Tartar Sauce
Roasted Lemon Pepper Chicken

French Green Beans and Onion Frites

Scallion Yukon Mashed Potatoes

Herb Rice Pilaf

Buttermilk Biscuits and Whipped Honey Butter

Fresh Baked Pies and Roasted Apple Cobbler

\$40 per Person

Mucho Grande Fajitas!

Mixed Baby Greens Salad Roasted Corn and Tomatillo Salad
Tropical Fruit Cocktail

Marinated Chicken Breast, Angus Beef and Shrimp Fajitas
Variety of Flour and Corn Tortillas

Lettuce, Tomatoes, Cheddar, Sour Cream, Lime, Guacamole, Selection of Salsas

Black Bean Refritos

Spanish Rice

House Made Churros and Cinnamon Chantilly

Crème Caramel and Fresh Berries

\$38 per Person

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BUFFET DINNER MENUS

Continued

Buffet Dinners include Coffee, Assorted Teas and Iced Tea

The Bonsai Tree

Mixed Baby Greens Salad with Choice of Dressing
Shrimp and Noodle Salad with Peanut Vinaigrette

Coconut Curry Chicken Breast Garlic Beef Tenderloin Stir Fry
Korean BBQ Pork Loin
Vegetable Spring Rolls

Chinese Broccoli with Black Bean Sauce
Egg Fried Rice Steamed Jasmine Rice

Ginger Chocolate Layer Cake
Fortune Cookies

\$40 per Person

The Godfather

Minestrone Soup

Romaine Caesar Salad
Roma Tomato and Fresh Mozzarella Capris Salad
Veal Medallions Piccata with Lemon Caper Sauce
Pesto Grilled Chicken Breast with Sauce Provençal
Spicy Seafood Cioppino and Penne Pasta

Creamy Forest Mushroom and Herb Risotto
Zesty Garden Ratatouille

Garlic Bread and Warm Breadsticks

Vanilla Bean Cannoli and Torta Tiramisu

\$42 per Person

Castle Rock Barbeque

Mixed Baby Greens Salad Perfect Red Potato Salad
Watermelon Display

Jack Daniels BBQ Chicken Breast
Grilled NY Steak with Wild Forest Mushroom and Grilled Onion
Slow Roasted Chipotle Baby Pork Ribs

\$44 per Person

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