



THE GROVE HOTEL
DOWNTOWN BOISE

CATERING INFORMATION

DEVELOPING MENUS

Our Executive Chef, Director of Catering, or Catering Sales Manager will be happy to consult with you on custom menus to fit any theme or occasion.

PRICING

All prices shown are subject to a 20% Service Charge as well as 6% State Sales Tax. Price and availability of food and beverage items are subject to market conditions and can generally be confirmed 60 days prior to the scheduled date of the event. Please note that a set-up fee of \$50.00 or F and B minimum will be charged for sit-down meal functions of fewer than 20 people and for buffets of fewer than 20 people. In the case of multiple entrée buffets, the total per-person charge will be that of the highest priced entrée selected, plus \$2.00 per person for luncheon buffets and \$3.00 per person for dinner buffets. Buffets are designed to be open for one hour, but may be open longer for an additional charge and with advance arrangements. The hotel does not offer buffets for fewer than 20 people.

GUARANTEE

The guaranteed attendance for your event must be communicated to your catering representative no later than 10:00am three working days prior to the scheduled date of the 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 the guaranteed attendance.

PAYMENT

All arrangements for payment must be made, and approved, well in advance of your event. You may be asked for a non-refundable deposit to secure your meeting and ballroom space. Direct billing may be arranged with approval from our accounting department by completing a credit application thirty (30) days in advance of the event.

MISCELLANEOUS

All food and beverage is for consumption on premises and none will be allowed to be taken to go. All food and beverage must be provided by the hotel; no outside food and beverage can be brought into the event rooms. 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 the meeting or conference. Packages should arrive no earlier than three (3) days prior to the scheduled date of the event. Up to 50 boxes will be stored at no charge.

There will be a \$1.50 storage charge and a \$1.50 cartage charge for all boxes over 50.

Each of our meeting rooms has different features and capabilities. We reserve the right to reassign the room as needed to accommodate changes in attendance, type of function or other hotel functions. The hotel may assign suitable charges for any extraordinary room set-ups, major variance in room set-up from the details provided on the signed banquet event order (less than 48 hours in advance of the scheduled date of the event), and electrical or audio-visual requirements.





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CATERING MENUS: Plated Luncheons

*Choice of Soup or Salad, Rolls and Butter, Dessert, Coffee, Decaffeinated Coffee, Assorted Teas, Iced Tea
Subtract \$2.00 per Person for Eliminating Soup/Salad or Dessert (Except with Entrée Salads)*

SOUP AND SALAD SELECTIONS – Choice of One:

SOUP:

Emilio's Seafood Chowder
Chilled Tomato And Hot House Cucumber Gazpacho
White Bean And Grilled Chicken with Roasted Poblanos
Roasted Corn And Shrimp Chowder
Tomato Basil Bisque with Pesto Crostini
Wild Mushroom Soup with Chive Crème Fraiche
English Pea with Pancetta and Roasted Onion

SALAD:

Mixed Baby Greens, Grape Tomatoes, Seedless Cucumbers With Balsamic Dressing
Spinach Salad, Shaved Bermuda Onions, Roma Tomatoes with Sherry Vinaigrette Dressing
Sliced Vine Ripened Tomatoes, Fresh Mozzarella, Baby Mache And Balsamic Syrup
Classic Caesar Salad, Romaine Hearts, Parmesan Tuille, Crostini and Anchovy Dressing

HOT ENTRÉE SELECTIONS:

All Hot Entrée Selections Include Chef's Selection of Vegetables

Pan Seared Free Range Chicken Breast
With Boursin Crème
Caviar Pilaf-Wilted Spinach
\$19.00 per Person

Herbed Grilled Chicken Breast Radiatore
Pear Tomatoes, Fresh Asparagus, Roasted Pine
Nuts with Shaved Parmesan
\$18.00 per Person

New Orleans Blackened Chicken Breast, Lemon Pinot Gris Butter
Pineapple Cilantro Couscous
\$18.00 per person

Ancho Grilled Flank Steak with Roasted Tomatillo Garlic Relish
Cilantro Boiled New Potatoes
\$20.00 per Person

Peppered Roasted Tenderloin
Served with Merlot Shiitake Jus
Yukon Whipped Potatoes
\$22.00 per Person

Hibachi Rubbed Grilled Angus Sirloin
Served with Shiitake Soy
Ginger Mashed Idaho Potatoes
\$20.00 per Person

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HOT ENTRÉE SELECTIONS, Continued:

House Smoked Center Cut Pork Loin
Sundried Tomato Green Olive Tapenade And Roasted Red Potatoes
\$19.00 per Person

Mojo Grilled Mahi Mahi, Mango
With Citrus Relish
Jasmine Pilaf
\$20.00 per Person

Moroccan Spiced Pacific Salmon
With Chablis Lime Butter
Pistachio Scented Sticky Rice
\$19.00 per Person

Pan Roasted Ahi Tuna
Penne Rigate, Roma Tomatoes and Piccohline Olives
Garlic Thyme Broth
\$22 per Person

COLD ENTRÉE SELECTIONS:

Cold Entrée Selections Do Not Include a Choice of Salad or Soup

Grilled Chicken Breast Caesar
Hand Cut Romaine Hearts, Shaved Parmesan, Garlic Crostini And Traditional Dressing
\$18.00 per Person

Grilled Jumbo Shrimp Caesar
Hand Cut Romaine Hearts, Shaved Parmesan, Garlic Crostini And Traditional Dressing
\$22.00 per Person

Ahi Tuna Nicoise
Roasted Fingerling Potatoes, Haricot Vert, Roasted Peppers, Cured Tomatoes,
And Mustard Yogurt Dressing
\$22.00 per Person chicken

Traditional Cobb Salad
Grilled Chicken Breast or Jumbo Shrimp, Bleu Cheese Crumbles, Shredded Aged Cheddar,
Chopped Bacon, And Diced Tomatoes on Baby Lettuces; Dressed with Sherry Vinaigrette
\$19.00 per Person (With Chicken)
\$22.00 per Person (With Shrimp)

Trio Salad Medley
Pecan-Red Grape Chicken Salad
Roasted Vegetable Tabbouleh on Field Greens with Herbed Balsamic Dressing
Dill Scented Shrimp-Citrus Salad
\$19.00 per Person

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VEGETARIAN ENTRÉE SELECTIONS:

Portobello Polenta Napoleon

Wilted Baby Spinach, Roasted Peppers, Fresh Mozzarella And Tomato Bouillon
\$18.00 per Person

Organic Wheat Pasta And Spring Vegetables

Red And Yellow Grape Tomatoes, Asparagus,
Fresh Garlic, Sweet Butter And Chive Mushroom Broth
\$19.00 per Person

Field of Greens with Tree Fruit

Bosc Pears and Rome Apples on Organic Baby Lettuce With Grape Tomatoes,
Julienne Jicama, Orange Segments, Hot House Cucumbers And Spiraled Carrots
Dressed with Aged Sherry Vinaigrette
\$17.00 per Person

DESSERT SELECTIONS – CHOICE OF ONE:

Cheesecake Brûlée with Mixed Berry Medley

Chocolate Ganache Cake with Vanilla Bean Chantilly

Carrot Raisin Gateau with Caramel Drizzle

Tropical Key Lime Tart with Raspberry Coulis

Trio of Fruit Sorbets Sugar Tuile

Chocolate Toffee Kahlua Cake

Caramel Apple Granny Torte

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CATERING MENUS: Buffet Luncheons

All Buffet Luncheons Include: Coffee and Decaffeinated Coffee, Assorted Teas, Iced Tea

Soup and Salad Bar

Chef's Choice of Two Soups
California Mixed Green Salad with Assorted Dressings
Petite Green Bean Salad with Proscuitto Vinaigrette
Penne Pasta Salad with Roasted Peppers, Forest Mushrooms, Sweet Onions, Fresh Herbs
Steakhouse Salad, Bacon Crumbles, Vine Ripened Tomatoes And Bleu Cheese Dressing
Fresh Fruit Salad
Rolls and Butter
Assorted Freshly Baked Cookies

\$15.00 per Person

Teton Valley Baked Potato Bar

Mixed Green Salad, Roma Tomatoes, Hot House Cucumbers, with Choice of Dressing
Fruit Salad
Idaho Baked Potatoes
Butter, Sour Cream, Cheddar Cheese, Scallions, Bacon Bits, Broccoli, Chili Con Carne
Rolls and Butter
Assorted Cookies

\$17.00 per Person

Add Seasoned Ground Beef or Grilled Chicken - \$3.00 per Person

Downtown Deli Buffet

Mixed Green Salad with Assorted Dressings
Wheat Penne and Confetti Vegetables
German Style Red Potato Salad
Sliced Fruit Display
Smoked Turkey, Maple Cured Ham and Peppered Roast Beef
Aged Cheddar Cheese, Swiss Cheese and Pepper Jack Cheese
Artisan Style Breads And Rolls
Chips
Condiments: Mayonnaise, Mustard and Horseradish,
Lettuce, Tomato, Onion, Pickles, Olives
Assorted Freshly Baked Cookies

\$18.00 per Person

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CATERING MENUS: Buffet Luncheon, Continued

All Buffet Luncheons Include: Coffee and Decaffeinated Coffee, Assorted Teas, Iced Tea

Gourmet Sandwich Shop

Assorted Field Greens, Roma Tomatoes, Crumbled Goat Cheese with Assorted Dressings
Wheat Penne Pasta, Sundried Tomatoes with Olive Vinaigrette
Whole Grain Cous Cous Tabouleh
Tropical Fruit Display
Roasted Tenderloin of Beef, Grilled Chicken Breast, Roasted Rosemary Lamb,
Marinated Portobello Mushrooms and Squash
Aged Cheddar Cheese, Swiss Cheese and Pepper Jack Cheese
Artisan Style Breads, Pitas And Rolls
Appropriate Condiments
Marinated Asparagus, Beefsteak Tomatoes, Olives, Assorted Pickles and Lettuce
Freshly Baked Cookies, Ganache Brownies and Cheesecake Squares

\$22.00 per Person

Southwestern Buffet

Gazpacho Soup or Tortilla Coriander Soup
Jicama, Red Onion, Roast Poblano And Citrus Salad
Roasted Corn And Tomatillos with Creamy Cilantro Dressing
Fajita Marinated Chicken Strips and Angus Beef Strips with Flour Tortillas
Shredded Lettuce, Diced Tomato, Grated Cheddar Cheese, Sour Cream, Salsa
Black Bean Refritos and Spanish Rice
Crème Caramel
Churros with Meadow Foam Honey
Chocolate Piñon Bread Pudding with Mexican Cinnamon Chantilly

\$21.00 per Person

Taste of Italy

Caesar Salad with Garlic Croutons, Shredded Parmesan And Traditional Caesar Dressing
Fresh Buffalo Mozzarella, Roma Tomatoes and Chiffonade Basil
Bowtie Pasta with Garlic, Crimini Mushrooms, Broccoli And Red Wine Vinaigrette
Sautéed Chicken Breast Picatta
Tortellini Asiago Cream
Linguini Bolognaise
Ratatouille
Baguettes and Focaccia
Cannoli
Torta Tiramisu
Biscotti

\$20.00 per Person

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CATERING MENUS: Buffet Luncheon, Continued

All Buffet Luncheons Include: Coffee and Decaffeinated Coffee, Assorted Teas, Iced Tea

Lucky Peak BBQ

Mixed Baby Greens, Cherry Tomatoes with Ranch Dressing
Apple Carrot Slaw Old Fashion Potato Salad Watermelon Wedges
Relish Tray
Jack Daniels BBQ Chicken
Grilled Angus Burgers And All Beef Dogs
Lettuce, Tomato, Onion, Pickles
Condiments: Mustard, Catsup and Mayonnaise
Campfire Baked Beans
Biscuits with Honey Butter
Freshly Baked Fruit Pies And Cookies

\$20.00 per Person

Asian Lunch Buffet

Asian Mixed Greens, Diced Papaya, Grape Tomatoes With Soya Vinaigrette
Hot House Cucumber Salad, with Fresh Mint and Peanut Dressing
Shrimp and Glass Noodles with Coriander, Sesame and Ginger
Coconut Curried Chicken Breast
Korean BBQ Pork Loin
Chinese Broccoli with Black Bean Sauce
Stir Fried Green Beans
Steamed Jasmine Rice
Ginger Chocolate Layer Cake with Wasabi Ganache
Mango Bread Pudding and Green Tea Anglaise

\$20.00 per Person

Mediterranean Buffet

Crumbled Feta, Assorted Olives, Roma Tomatoes and Boiled New Potatoes
Grilled Squid with Lemon and Greek Oregano
Langoustine Tabouleh
Braised Pacific Salmon with Fennel Saffron Broth
Moroccan Rubbed Chicken with Preserved Lemon and Green Olives
Israeli Cous Cous Pilaf with Currants and Almonds
Grilled Eggplant, Sweet Onion and Squash with Italian Parsley
Arborio Rice Pudding with Figs and Mint

Traditional Baklava

\$22.00 per Person

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