



LUNCH

Prices Denote a Per Person Charge

BOXED LUNCH SALADS	25 Guest Minimum	Select One
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Served with an Artisan Roll and House-Baked Cookie
 Beverages Include Iced Tea and Water Station

VEGAN COBB SALAD GF V DF
 Chopped Romaine and Baby Greens, Tomatoes, Broccoli, Cucumbers, Crispy Chickpeas, Radishes, Coconut Bacon, Corn and Black Bean Relish, Vegan Ranch Dressing

SOUTHWEST TURKEY COBB
 Roast Turkey, Pepper Jack Cheese, Corn and Black Bean Relish, Crisp Tortilla Strips, and Chipotle Ranch Dressing

GRILLED CHICKEN CAESAR
 Romaine Hearts, Shaved Parmesan Cheese, Heirloom Tomatoes, Garlic Croutons, and Classic Caesar Dressing

BOXED LUNCH SANDWICHES	25 Guest Minimum	
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Beverages Include Iced Tea and Water Station, Served with Whole Fruits, Kettle Chips, and a House-Baked Cookie

ROASTED PORTABELLO AND VEGETABLE SANDWICH
 Portabello Mushroom, Basil Aioli, and Roasted Red Peppers

CHICKEN SALAD CROISSANT
 Cubed Chicken Breast and Thigh, Raisins, Red Onions, Cashews, Honey, Green Leaf Lettuce, and Tomato

HONEY-ROASTED HAM AND PROVOLONE
 Green Leaf Lettuce, Tomato, and Locally-Baked Bread

ROASTED TURKEY AND SWISS
 Green Leaf Lettuce, Tomato, and Locally-Baked Bread

ROAST BEEF AND CHEDDAR
 Green Leaf Lettuce, Tomato, and Locally-Baked Bread

BOISE CENTRE CLUB
 Thinly Sliced Oven Roasted Turkey Breast, Black Forest Ham, Applewood Smoked Bacon, Sun-Dried Tomato Aioli, Green Leaf Lettuce, Sliced Roma Tomatoes, Sharp Cheddar Cheese, and Locally-Baked Bread

*Orders less than 100 — Select One
 *Orders more than 100 — Select a Maximum of Two

Includes a Selection of Two Soups, One Green Salad, One Composed Salad, Deli Buffet, and Chef's Selection of Desserts, All Lunch Buffets Include Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

SOUP SELECTIONS *Select Two*

- Broccoli Cheddar
- Chicken Tortilla
- Italian Vegetable Minestrone
- Roasted Corn Chowder
- Tomato Basil

GREEN SALADS *Select One*

SIMPLE MIXED GREENS GF

Organic Spring Mix, Heirloom Tomatoes, Cucumbers, Carrots, and Ranch Dressing

CLASSIC CAESAR SALAD

Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, and Caesar Dressing

BABY KALE SALAD GF

Roasted Squash, Dried Cranberries, Shaved Asiago Cheese, Candied Walnuts, and Parsley Vinaigrette

COMPOSED SALADS *Select One*

ANCIENT GRAINS

Grilled Vegetables, Feta Cheese, Kale, Grapes, Sunflower Seeds, and Lemon Herb Vinaigrette

TOMATO AND MARINATED CUCUMBER GF

Red Onions, Basil, Kalamata Olives, Fresh Mozzarella Cheese, and Italian Vinaigrette

CLASSIC POTATO SALAD GF

Celery, Onions, Eggs, Mayonnaise, and Mustard

ROASTED BEET SALAD GF

Tri-Colored Beets, Sweet Red Onions, Shaved Fennel, Radish, Crumbled Bleu Cheese, and Tarragon Vinaigrette

SELECTION OF DELI MEATS AND CHEESES

Green Leaf Lettuce, Tomatoes, Onions, Pickles, Condiments, Sliced Artisanal Bread

Meats

- Honey-Glazed Ham
- Smoked Turkey
- Roast Beef

Cheeses

- Cheddar
- Swiss
- Provolone



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THEMED BUFFETS

25 Guest Minimum

All Lunch Buffets Include Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

BAKED IDAHO POTATO BAR

Garnished Mixed Organic Greens with Two Dressings
Beef and Bean Chili, Broccoli-Cheese Sauce, Salt-Baked Idaho Potatoes, Herb Butter, Pico de Gallo, Cheese Sauce, Bacon Bits, Scallions, Cheddar Cheese, and Sour Cream, and Freshly Baked Artisan Rolls
Assorted Mini Desserts

PIZZA PARTY BUFFET

Available to groups of 350 or less

Organic Mixed Green Salad with Market Vegetables and Assorted Dressings, Classic Caesar Salad with Shaved Parmesan Cheese, Garlic Croutons, and Caesar Dressing
Three-Cheese Pizza, Classic Pepperoni Pizza, and Garden Vegetable Pizza
Assorted Mini Cupcakes

FOOTHILLS GRILL BUFFET

Grilled Hamburgers and Hot Dogs
Grilled Onions, Sliced Tomatoes, Green Leaf Lettuce, Pickles, Sweet Onions, Local Cheddar and Swiss Cheeses, Artisan Buns, and Traditional Condiments
House-Fried Chips and Loaded Macaroni Salad
Freshly-Baked Brownies

BOGUS BASIN DELI BUFFET

Full Salad Bar with Chef's Selection of Fresh Vegetables and House Dressings
Honey-Glazed Ham, Slow-Roasted Beef, Smoked Turkey Breast, Tillamook Cheddar Cheese, Local Swiss Cheese, and Provolone Cheese
Sliced Tomatoes, Green Leaf Lettuce, Red Onions, Kosher Pickles, Pepperoncini, Local and Artisanal Breads, and Traditional Condiments
Freshly-Baked Brownies and Cookies

BORDER BUFFET

Organic Mixed Green Salad with Jicama, Sweet Peppers, and Tortilla Strips, and Lime-Cumin Vinaigrette
House-Made Beef Barbacoa, Flour and Corn Tortillas, Traditional Condiments, Chicken and Cheese Enchiladas, Spanish Rice, Refried Beans, Black Bean and Corn Salad, and Shredded Cheddar Cheese
Cinnamon Churros and Tres Leches Cake

WARM SPRINGS BUFFET

Garnished Mixed Greens with Two Dressings
Green Bean Salad, Macaroni & Cheese, Idaho Mashed Potatoes, Fried Chicken, Slow-Roasted Beef Brisket, and Cheddar Corn Muffins
Key Lime Tarts

ITALIANO BUFFET

Garnished Mixed Organic Greens with Two Dressings, and Heirloom Tomatoes and Fresh Mozzarella Salad
Grilled Breast of Chicken with Roasted Garlic and Artichoke Ragout, Three-Cheese Tortellini with Pesto Alfredo, Beef Lasagna, Mixed Vegetables, and Focaccia Bread
Tiramisu

PACIFIC RIM BUFFET

Seasonal and Tropical Fruit Platter, Rice Noodle Salad with Asian Vegetables and Greens, and Sesame Vinaigrette
Chicken Potstickers, Vegetable Potstickers, Teriyaki-Glazed Chicken with Tropical Fruit Salsa, Barbeque-Glazed Salmon with Tomato-Ginger Relish, Fried Rice, and Stir-Fried Vegetables
Fortune Cookies and Chocolate-Dipped Macaroons

SAWTOOTH BARBEQUE BUFFET

Smoked Beef Brisket, Pulled Kurobuta Pork, Classic Potato Salad, Coleslaw, and Ranch Beans
Mild and Spicy Barbeque Sauces and Potato Buns
Seasonal Fruit Cobbler



CHILLED PLATED LUNCHES

25 Guest Minimum

Select One

Served with an Artisan Roll and House-Baked Cookie
All Chilled Plated Lunch Options Include Water and Iced Tea

BABY KALE AND QUINOA SALAD GF

Roasted Beets, Dried Cranberries, Carrots, Grapes, Sunflower Seeds, Goat Cheese, and Lemon-Herb Vinaigrette Dressing

SNAKE RIVER CLUBHOUSE SALAD GF

Organic Mixed Greens, Romaine Hearts, Smoked Turkey, Bacon, Heirloom Tomatoes, Sliced Cucumbers, Kalamata Olives, Feta Cheese, Avocado, and Herb-Peppercorn Ranch Dressing

GRILLED CHICKEN CAESAR SALAD

Grilled Chicken Breast, Romaine Hearts, Radicchio, Aged Parmesan Cheese, Garlic Croutons, Heirloom Tomatoes, and Classic Caesar Dressing

GRILLED BEEF TENDERLOIN SALAD GF

Grilled Choice Beef Tenderloin, Organic Greens, Romaine Hearts, Heirloom Tomatoes, Sweet Red Onions, Kalamata Olives, Cucumbers, Crispy Potatoes, Feta Cheese, and Southwest Ranch Dressing

EXPRESS PLATED LUNCHES

25 Guest Minimum

Select One

Served with Family Style Platter of House-Baked Cookies and Brownies
All Express Plated Options Include Water and Iced Tea

BEEF LASAGNA

Seasoned Ground Beef Layered with Mozzarella, Ricotta, Parmesan, Pasta Sheets and Marinara. Served with Seasonal Vegetables

CHICKEN MARSALA GF

Pan-Seared Chicken Breast, Mushroom Marsala Sauce, Cranberry Rice Pilaf, and Seasonal Vegetables

CLASSIC MEATLOAF

House-Made Meatloaf, Mashed Idaho Potatoes, Mushroom Gravy and Seasonal Vegetables

CHICKEN STIR FRY

Ginger and Soy Glazed Chicken Breast, Grilled Pineapple Salsa, Fried Rice, Stir Fried Vegetables

GRILLED CHICKEN ALFREDO

Grilled Chicken Breast, Fettuccini Noodles, Alfredo Sauce, Parmesan Cheese. Served with Seasonal Vegetables

CHICKEN PARMESAN

Parmesan Breaded Chicken Breast, Fresh Mozzarella, Marinara Sauce, Baked Orzo Pasta, Seasonal Vegetables

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PLATED LUNCHES

25 Guest Minimum

Select One

Plated Lunches Include Choice of Salad and Dessert, Freshly Baked Rolls

All Plated Lunch Options Include Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

SALAD *Select One*

SIMPLE GREEN SALAD GF

Organic Mixed Greens, Romaine Hearts, Heirloom Tomatoes, Cucumbers, Black Olives, Carrots, Sunflower Seeds, and Ranch Dressing

CAESAR SALAD

Romaine Hearts, Radicchio, Heirloom Tomatoes, Aged Parmesan Cheese, Garlic Croutons, and Classic Caesar Dressing

TRIPLE BERRY SALAD GF

Organic Mixed Greens, Fresh Seasonal Berries, Toasted Pistachios, Feta Cheese, and Sweet Basil Vinaigrette

BABY KALE SALAD GF

Spring Greens, Red and White Quinoa, Dried Cherries, Toasted Pepitas, Shaved Asiago Cheese, and Honey-Cilantro Vinaigrette

WINE COUNTRY SALAD GF

Organic Mixed Greens, Romaine Hearts, Red Grapes, Candied Walnuts, Goat Cheese, and Roasted Garlic-Balsamic Vinaigrette

ENTREES *Served With Seasonal Vegetables Select One*

GRILLED CHICKEN PASTA PRIMAVERA

Grilled Breast of Chicken, Fresh Vegetables, Fettuccine Noodles, and House-Made Alfredo

BEEF LASAGNA

Seasoned Ground Beef Layered with Mozzarella, Ricotta, Marinara, and Parmesan Cheese

CHICKEN MARSALA GF

Grilled Chicken Breast, Mushroom Marsala Demi, and Lemon-Parmesan Polenta Cake

CHICKEN CAPRESE GF

Seared Breast of Chicken, Roasted Tomatoes, Fresh Mozzarella Cheese, Pesto Risotto Cake, and Balsamic Demi-Glaze

CHICKEN VENETO

Asiago-Breaded Chicken Breast, Lemon-Mushroom Cream, and Cranberry Rice Pilaf

CHICKEN SALTIMBOCCA

Prosciutto-Wrapped Chicken Breast, Farro Pilaf, Butternut Squash Puree, and Sage Jus

HOISIN-GLAZED SALMON

Fresh Salmon Fillet, Hoisin Glaze, Tomato-Pickled Ginger Relish, Soy Buerre Blanc, and Steamed Jasmine Rice

PAN-SEARED SALMON GF

Seared Salmon Fillet, Roasted Pepper-Lemon Sauce, and Parmesan Risotto Cake

SLICED FLAT IRON STEAK

Soy-Honey Marinade, Sweet Garlic-Soy Sauce, Fried Rice

GRILLED CHOICE CENTER CUT TOP SIRLOIN STEAK GF

Balsamic-Molasses Marinade, Rosemary and Garlic-Roasted Fingerling Potatoes, and Caramelized Shallot-Portobello Mushroom Demi-Glaze

GRILLED PETITE FILET MIGNON

Sauce Bordelaise and Potato-Leek Pancake



VEGETARIAN ENTREES

EGGPLANT ROTINI **GF V DF**

Black beans, Potatoes, Sweet Peppers, Roasted Tomato Sauce, and Fried Leeks

GRILLED SWEET POTATO **GF V DF**

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

CAULIFLOWER STEAK **GF V DF**

Wilted Organic Spinach, Raisins, Roasted Fingerling Potatoes, and Basque Piperade

GRILLED ZUCCHINI **GF V DF**

Quinoa-Kale Black Bean Hash, Sweet Potato Puree, and Vegan Pesto

DESSERTS *Select One*

SEASONAL BERRY SHORTCAKE

Vanilla Whipped Cream, Seasonal Berries, Berry Puree, and Toasted Shortcake

TIRAMISU

Chocolate Sauce and Fresh Berries

DARK CHOCOLATE MOUSSE **GF**

Chantilly Cream and Chocolate Espresso Bean

SEASONAL FRUIT COBBLER

Crumbled Topping and Whipped Cream

LEMON CAKE

Raspberry Sauce and Fresh Raspberries

NEW YORK CHEESECAKE

Graham Cracker Crust, Strawberries, and Strawberry Sauce