



# CATERING

## MENU

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## PASCO





# BREAKFAST

## PLATED BREAKFASTS

Breakfasts include coffee, hot Bigelow tea and orange juice

### **Breakfast Sandwich\*** **\$16.50**

Choice of ham, bacon or sausage patty on a toasted english muffin with scrambled eggs and cheddar cheese. Served with breakfast potatoes.

### **Healthy Start** **\$19.00**

Scrambled egg whites with quinoa, onions, bell peppers and mushrooms. Served with fresh fruit.

### **French Toast** **\$19.00**

Vanilla custard brioche, bacon strips and scrambled eggs.

### **Farmers Breakfast\*** **\$24.00**

Scrambled eggs topped with tomatoes and green onions. Choice of two – cured ham, bacon, sausage links or country sage patties. Served with O'Brien breakfast potatoes.

*Add breakfast breads served family style or fresh fruit for \$2 more per person.*

## CONTINENTAL BREAKFASTS

### **Deluxe Continental** **\$20.00**

- 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** **\$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

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# BREAKFAST

## BREAKFAST BUFFETS

### Early Riser

**\$22.00**

- 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:
  - 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

### Add ons

- Add additional meat for \$4 more per person
- Lox and bagels with chive cream cheese for \$6 more per person
- Add chef attended omelet station for \$8 more per person. Includes:
  - Ham
  - Sausage
  - Onions
  - Bell peppers
  - Tomatoes
  - Mushrooms
  - Cheddar cheese
  - Pepper jack cheese



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# BREAKS & PACKAGES

## MORNING BREAK PACKAGES

Charged per person

### **Caffiene x2** **\$11.50**

Treasure Valley regular and decaf coffee, hot Bigelow teas, hot chocolate with mini marshmallows and whipped cream on the side. Served with assorted flavored creamers and sweeteners.

### **A Little Pick Me Up** **\$16.00**

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** **\$3.00 | per btl**  
16 oz. bottles.

**Assorted Soft Drinks** **\$4.00 | per btl**  
20oz bottles of Coke products.

**Assorted Bottled Juices** **\$4.00 | per btl**  
Orange, apple and cranberry.

**Iced Tea** **\$30.50 | per gal**

**Coffee Service** **\$34.00 | per gal**  
Treasure Valley regular, decaf and hot tea.

**Granola Bars** **\$16.50 | per doz**

**Assorted Breakfast Breads** **\$36.00 | per doz**  
Petite croissants, cinnamon rolls, scones and muffins served with butter.

**Assorted Cookies** **\$30.00 | per doz**  
Chocolate chip, lemon cooler, raspberry white chocolate, Hope's Royale, and peanut butter. By the dozen.

**Brownies** **\$36.00 | per doz**  
Topped with caramel, toasted pecans and topped with milk chocolate.

**Decadent Dessert Bars** **\$38.00 | per doz**

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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, brownie or decadent dessert bar

**Vegetarian Wrap** **\$23.00**

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

**Ham & Swiss** **\$23.00**

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

**Roast Turkey Club** **\$23.00**

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

**Grilled Vegetables** **\$23.00**

Grilled mushrooms, zucchini and yellow squash on a baguette with provolone, lettuce, tomato and onion with balsamic mayonnaise.

**Italian** **\$24.00**

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

**Prime Rib Club** **\$26.00**

Slow roasted prime rib, crispy bacon and cheddar cheese on sourdough bread with lettuce, tomato, onion and horseradish mayonnaise.

**Can be done as a buffet at \$29.50 per person**

Choose two sandwiches, fruit will come sliced on a tray with assorted cookies and dessert bars.  
Sandwich buffet will include garden salad with assorted toppings and dressings with choice of second salad, as well as coffee service and iced tea.



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 Bigelow tea.

### Salad Options (Choose One for all Entree)

#### **Roast Beet Salad**

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

#### **Cucumber Ring Salad**

Cucumber ring salad with tomato wedges and a sherry bleu cheese 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)

Brocollini	Caulilini
Haricot Verts	Brussle Sprouts
Asparagus (Seasonal)	Vegetable Medley

### Starch Options (Choose One for all Entrees)

Parmesan Risotto	Wild Rice Pilaf
Chive Whipped Potatoes	Saffron Risotto
Garlic Mashed Potatoes	Herb Quinoa
Roasted Red Pepper Mashed Potatoes	

#### **Artichoke Chicken \$32.00**

Seared chicken with artichoke and roasted tomato cream sauce.

#### **Apricot Chicken \$33.00**

Seared chicken with apricot buerre blanc

#### **Roasted Pork Loin \$32.00**

Topped with cinnamon apples.

### Individual Items (no sides)

#### **Artichoke Chicken \$25.00**

Seared chicken with artichoke and roasted tomato cream sauce.

#### **Pacific Salmon \$26.00**

Seared salmon with citrus buerre blanc.

#### **Pacific Cod \$30.00**

Seared with dill buerre blanc and capers.

#### **Pacific Salmon \$32.00**

Seared salmon with citrus buerre blanc

#### **BBQ Tri-Tip \$35.00**

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

#### **Flat Iron Steak 8oz.\* \$38.00**

With a mushroom demi glaze.

#### **Baseball Cut Sirloin Steak\* \$43.00**

Pan seared with a garlic butter and fried onions.

#### **Mozzarella Risotto (Vegetarian) \$28.00**

Creamy mozzarella risotto with Italian tomato and basil fresca with a white balsamic glaze.

#### **Three Cheese Ravioli (Vegetarian) \$34.00**

Three cheese ravioli with a butternut squash sauce.

#### **Stuffed Portobello (Vegetarian) \$35.00**

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

### Dessert Options

Gourmet Carrot Cake  
Chocolate Overload Cake  
Tequila Lime Cheesecake

#### **\$4.00 More Per Person**

White Chocolate Raspberry Cheesecake  
Salted Caramel Vanilla Crunch Cake

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# LUNCH

## LUNCH BUFFETS

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

### The Classic Buffet

**\$20.00**

#### **Comes With**

- Garden salad with assorted toppings and dressings
- Tuscan baci rolls and butter

#### **Entree Options | Choice of One**

- Seared chicken breast with white cheddar sauce
- Seared pacific cod with citrus buerre blanc

#### **Starch Options |**

- Garlic mashed potatoes

### Homestyle Buffet

**\$35.00**

#### **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

**\$38.00**

#### **Comes With**

- Caesar salad
- Ratatouille
- 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
- Shrimp & bacon in lemon caper cream sauce
- 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 Bigelow tea.

### **The Smokehouse**

**\$36.00**

#### **Comes With**

- Green salad with croutons and assorted dressings
- Roasted corn and peppers
- Bourbon and bacon baked beans
- Warm corn bread and butter with honey
- Warm apple crumble with whipped cream

#### **Entrée Options | Choice of One**

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

- Slow smoked baby back ribs basted in house BBQ sauce
- Pulled pork slow smoked with house BBQ sauce on the side
- Smoked tri-tip marinated in chef's secret marinade
- Smoked brisket with house BBQ on the side
- Char-grilled chicken topped with house BBQ sauce and black bean and corn salsa
- St. Louis style spare ribs dry rubbed and slow smoked

#### **Salad Options | Choice of One**

- Broccoli salad
- Potato salad
- Classic pasta salad

### **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 additional per person)*

- Steak fajitas
- Chicken fajitas
- Pork carnitas
- Carne asada

#### **Salad Options | Choice of One**

- Classic pasta salad
- Green salad with mandarin oranges, jicama, and cojita cheese with cilantro lime vinaigrette

**Add guacamole for \$2 additional per person**

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# HORS D'OEUVRES

## HORS D'OEUVRES

### **Appetizer Buffet** **\$29.50**

(Cold Appetizers can be tray passed at \$25 per person)

#### **Chilled | Choose Three**

- Smoked salmon mousse with capers on a baguette
- Deviled eggs with herbs and chives
- Prosciutto wrapped cantaloupe skewers
- Roast chicken, cream cheese, olive on a baguette
- Bacon jam guafrettes with arugula and tomato
- Fresh fruit skewers
- Salami, cream cheese, green olive on a baguette
- Snow peas and prawn skewers

#### **Warm | Choose Three**

- Chicken wings (Teriyaki or Hot)
- BBQ meatballs
- Assorted mini quiche
- Vegetable spring rolls
- Crab stuffed mushrooms
- Asian chicken satay
- Beef tender skewers
- Grilled vegetable skewers
- Bacon wrapped dates with balsamic reduction

### **Appetizers by the Tray**

#### **100 Assorted Chilled Appetizers** **\$350.00**

Choose five from appetizer buffet – 20 of each type

#### **100 Assorted Warm Appetizers** **\$350.00**

Choose five from appetizer buffet – 20 of each type

#### **Baked Brie Puff Pastry** | Serves 50 **\$250.00**

Creamy brie, raspberry and dried cranberries wrapped in puff pastry.

#### **Chips & Salsa** | Serves 50 **\$235.00**

Yellow, red, and blue corn tortilla chips with house-made pico de gallo.

*Add guacamole for \$25 additional*

#### **Artichoke Dip** | Serves 50 **\$265.00**

Sundried tomatoes, spinach and artichokes in a creamy dip served with flatbread.

#### **100 Chocolate Strawberries** **\$350.00**

Premium strawberries dipped in dark and white chocolates.

#### **Fresh Vegetables** | Serves 50 **\$325.00**

Fresh broccoli, cauliflower, carrots, celery and grape tomatoes with ranch dip.

#### **Antipasto** | Serves 50 **\$350.00**

Artichoke hearts, roasted red peppers, marinated mushrooms, grilled asparagus, green olives, dry salami, prosciutto ham and hot capicola served with flatbread.

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# HORS D'OEUVRES

## HORS D'OEUVRES

### Appetizers by the Tray, Continued

**Fresh Fruits | Serves 50** **\$325.00**

Fresh melons, pineapple, red grapes and fresh seasonal berries served with raspberry yogurt sauce.

**Assorted Cheeses | Serves 50** **\$375.00**

Slices of cheddar, swiss, smoked gouda, pepper jack, dilled havarti and gorgonzola with assorted crackers and flatbread.

**100 Jumbo Prawns** **\$399.00**

Pacific prawns served with house cocktail sauce and lemon wedges

### Appetizers by the Dozen

**Deviled Eggs** **\$25.00**

With herbs and chives

**Prosciutto Wrapped Cantaloupe** **\$26.00**

**Fresh Fruit Skewers** **\$26.00**

**Bacon Jam Guafrettes** **\$28.50**

With arugula and tomato

### Appetizers by the Dozen, Continued

**Salami Baguette** **\$28.00**

With cream cheese and green olives

**Vegetable Spring Rolls** **\$28.00**

Served with ponzu dipping sauce

**BBQ Meatballs** **\$32.00**

Tossed in our house BBQ sauce

**Chicken Satay** **\$30.00**

**Chicken Wings** **\$36.00**

Jumbo wings tossed in red hot, teriyaki or BBQ sauce

### Carving Stations

*Carved by uniformed attendant additional \$75*

**Honey Ham | Serves 25** **\$300.00**

Served with warm rolls and butter

**Herb Roasted Turkey | Serves 25** **\$300.00**

Served with gravy, warm rolls and butter

**Garlic & Herb Prime Rib | Serves 30** **\$800.00**

Served with au jus, horseradish, warm rolls and butter

**Rosemary & Cracked Pepper Prime Rib Serves 30** **\$800.00**

Served with au jus, horseradish, warm rolls and butter

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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.

### Salad Options

#### **Roast Beet Salad**

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

#### **Cucumber Ring Salad**

Cucumber ring salad with tomato wedges and a sherry bleu cheese 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)

Brocollini	Caulilini
Haricot Verts	Brussle Sprouts
Asparagus (Seasonal)	Vegetable Medley

### Starch Options (Choose One for all Entrees)

Parmesan Risotto	Wild Rice Pilaf
Chive Whipped Potatoes	Saffron Risotto
Garlic Mashed Potatoes	Herb Quinoa
Dauphinoise Potatoes	Saffron Cous Cous
Roasted Red Pepper Mashed Potatoes	

#### **Pacific Cod** **\$32.00**

Butter poached pacific cod with beurre blanc and basil.

#### **Roasted Pork Loin\*** **\$35.00**

Slow roasted with chile garlic glaze.

#### **Artichoke Chicken** **\$36.00**

Pan seared chicken breast with artichoke caper cream sauce.

#### **Proscuitto Wrapped Chicken** **\$39.00**

With sage and gouda cream sauce.

#### **Baseball Sirloin 8oz\*** **\$48.00**

With whiskey demi glace.

#### **Flat Iron Steak 8oz\*** **\$42.00**

With carmelized onions and port wine demi glace.

#### **Pacific Salmon** **\$39.00**

Pan seared with a dill butter sauce.

#### **Wild Caught Crab Cakes** **\$42.00**

Fresh herbs, bread crumbs, aioli.

#### **New York Strip Au Poivre** **\$68.00**

With gorgonzola cream sauce.

#### **Local Signature Rib Eye** **\$70.00**

With wild mushroom bordelaise sauce.

#### **Filet Mignon** **\$75.00**

Demi-glace mix.

### Dessert Options

Gourmet Carrot Cake  
Chocolate Overload Cake  
Tequila Lime Cheesecake

#### **\$2.00 More Per Person**

White Chocolate Raspberry Cheesecake  
Salted Caramel Vanilla Crunch Cake

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# DINNER

## DINNER BUFFETS

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

### **Tier One Dinner Buffet**

**\$39.00**

#### **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**

*(Add second entrée for \$5 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
- Chive whipped potatoes
- Roasted lyonnaise potatoes
- Wild rice pilaf
- Parmesan risotto

### **Tier Two Dinner Buffet**

**\$42.00**

#### **Comes With**

- 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 additional per person)*

- Seared chicken breast with artichoke and roasted tomato cream sauce
- Seared salmon with lemon caper cream sauce
- Pan roasted Pacific salmon with mango habanero chutney
- Roasted top sirloin with mushroom demi glace
- Chef carved strip loin with au jus and horseradish

#### **Starch Options | Choice of One**

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

#### **Salad Options | Choice of One**

- Classic pasta salad
- Broccoli salad
- Loaded potato salad
- Sesame chicken salad

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# DINNER

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## DINNER BUFFETS

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

### **Tier Three Dinner Buffet** **\$45.00**

#### **Comes With**

- 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 \$8 additional per person)*

- Chef carved prime rib with au jus and horseradish
- Spinach and bleu cheese beef roulade with peppercorn demi glace
- Shrimp stuffed salmon with lemon buerre blanc
- Herb marinated chicken breast with gorgonzola cream sauce and dried cranberries

#### **Starch Options | Choice of One**

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

#### **Salad Options | Choice of One**

- Classic pasta salad
- Broccoli salad
- Loaded potato salad
- Sesame chicken salad

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# BAR

## BANQUET

### BARS

\$125 Set Fee

#### Beer by the Bottle

• Kokanee	7
• Miller Genuine Draft	7
• Bud	7
• Bud Light	7
• Coors Banquet	7
• Coors Light	7
• Miller Light	7
• Corona	7
• Modelo	7
• Stella Artois	7
• Ice Harbor IPA	7
• Blue Moon	7
• Amstel Light	7

#### Wine by the Glass

• Washington Hills Merlot	8
• Ryan Patrick Riesling	8
• Washington Hills Chard	9
• Goose Ridge Chard	9
• Kiona Chenin Blanc	9
• The Jack Cabernet Sauv	9

#### Liquor by the Glass

##### Vodka

• Barton's	8
• Tito's	9
• Grey Goose	10
• Ketel One	10

##### Whiskey

• Black Velvet	8
• Jack Daniel's	8
• Jameson's	10
• Pendleton	10
• Crown Royal	10
• Crown Royal Apple	10
• Woodford Reserve	12

##### Scotch

• Clan MacGregor	8
• Macallan	12
• Balvenie	12
• Johnny Walker Black	12

##### Rum

• Don Q Cristal	8
• Don Q Coconut	8
• Sailor Jerry Spiced	9
• Mount Gay	10

##### Gin

• Barton's	8
• Hendrick's	10
• Tanqueray 10	12

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