



Cottonwood

GRILLE



BANQUET LUNCH MENU

You may choose 3 options – we will print a small menu for your guests to choose from on arrival.
Prices do not include beverage, dessert, tax or gratuity

COTTONWOOD COBB 10
Crispy romaine with roast turkey, bacon, egg, black olives, diced roma tomatoes, carrots, avocado and bleu cheese

THAI PEANUT CHICKEN SALAD 12
Spicy marinated chicken breast, served on Napa cabbage with fresh Asian vegetables and a Thai peanut vinaigrette dressing

ALMOND CRUSTED TROUT SALAD 12
Fresh Hagerman Valley trout, crusted with almonds, pan seared and served on a baby green salad with green apple vinaigrette

GRILLED CHICKEN CAESAR 11
All natural chicken, grilled or Cajun spiced, sliced and served with our romaine heart Caesar salad

GRILLED SALMON SALAD 13
Boneless filet of fresh salmon, grilled and served over spinach salad with CG vinaigrette

Sandwiches are served with mixed greens, Caesar salad or potato salad

TURKEY, BACON & AVOCADO WRAP 10
Sliced turkey breast wrapped in a spinach tortilla with avocado salsa, spring mix, lettuce, tomato, bacon and lemon garlic aioli

ROAST TURKEY BREAST SANDWICH 10
Tender breast meat, sliced and served on herbed focaccia bread with mayonnaise, lettuce, tomato, avocado and onion

GRILLED CHICKEN SANDWICH 10
Boneless chicken breast grilled and served on a Kaiser roll with lettuce, tomato, onion and mayonnaise

VEGETARIAN WRAP 9
Hummus, lettuce, tomato, red onion, avocado, sprouts, and pickles on a spinach tortilla

GRILLED SALMON MELT 12
Boneless salmon filet on toasted focaccia bread with provolone cheese, lettuce, tomato, onion and roasted red pepper tartar sauce

FRENCH DIP SANDWICH 12
Thinly sliced roast beef piled high on a toasted roll, served with creamy horseradish and au jus

You may add mixed greens or Caesar salad for \$2 per person to any Entrée

BAKED RIGATONI 10
Sun dried tomatoes, roasted garlic, crimini mushrooms, artichoke hearts and fresh basil cream tossed with tube shaped pasta, baked with provolone and parmesan cheeses

CHICKEN & GORGONZOLA RAVIOLI 11
Roasted chicken and crimini mushrooms sautéed with roasted garlic, finished in a creamy Gorgonzola sauce, served with three cheese ravioli

PENNE WITH BROCCOLI 10
Penne pasta cooked al dente with Parmesan cream sauce and broccoli florets
~ add grilled chicken breast or sautéed shrimp for 7.00

COD ROMANA 12
Medallions of Alaskan cod, sautéed with lemon and butter, served with wild rice and vegetable du jour

LEMON ROASTED CHICKEN 12
All natural chicken roasted with rosemary and lemon pepper, served with a lemon scallion cream sauce

GRILLED FLANK STEAK 12
Double R Ranch flank steak, sliced, seasoned and grilled medium, finished with béarnaise sauce and served with garlic mashed Idaho potatoes and vegetable du jour