



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 11
Crisp romaine with diced roast turkey, bacon, egg, black olives, roma tomatoes, carrots, avocado and bleu cheese (no substitutions please)

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

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

CHICKEN CAESAR SALAD 11
All natural chicken, grilled, sliced and served with our wedge romaine 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, wedge Caesar salad or potato salad

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

ROAST TURKEY BREAST SANDWICH 10
Tender breast meat, sliced and served on herbed focaccia bread with sliced avocado and cranberry sauce

GRILLED CHICKEN SANDWICH 10
Boneless chicken breast grilled and served 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* 13
Boneless salmon filet on toasted focaccia bread with provolone cheese, lettuce, tomato, onion and dill tartar sauce

ROAST BEEF WRAP* 11
Thinly sliced roast beef in a flour tortilla with lettuce, tomato, onion and horseradish sauce

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

VEGETABLE RIGATONI 11
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

PAPPARDELLE WITH ARUGULA PESTO 11
Ribbon pasta tossed with zucchini and pesto topped with fresh arugula, walnuts and Parmesan cheese
~ add grilled chicken or sautéed shrimp for 4.00

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

LEMON ROASTED CHICKEN 12
All natural chicken roasted with rosemary and lemon pepper, finished with a lemon scallion cream sauce, served with garlic mashed Idaho potatoes and vegetable du jour

GRILLED FLANK STEAK* 12
Flank steak grilled medium then sliced, finished with béarnaise sauce and served with garlic mashed Idaho potatoes and vegetable du jour

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Idaho Food Code section 3-603.11