



PRIVATE EVENT APPETIZERS

(Not available for Sunday brunch)

PRICED BY THE DOZEN

Minimum of 2 dozen per item

<b>CROQUETAS</b> Traditional Basque fritters made with chicken based creamed béchamel and served with Romesco sauce	<b>16</b>	<b>GRILLED SKEWERED CHICKEN*</b> Served with peanut chili sauce	<b>20</b>
<b>MOZZARELLA STICKS</b> Served with marinara sauce	<b>20</b>	<b>CAPRESE SKEWERS</b> Fresh tomato and mozzarella cheese drizzled with basil infused oil	<b>20</b>
<b>SKEWERED CALAMARI STEAKS*</b> Served with lemon herb aioli	<b>24</b>	<b>DEVILLED EGGS</b> A touch of horseradish mixed in	<b>16</b>
<b>SAUSAGE STUFFED MUSHROOMS*</b>	<b>20</b>	<b>BRUSCHETTA CROSTINI</b> Toast point topped with a fresh mixture of diced tomatoes and basil sprinkled with Parmesan cheese	<b>18</b>
<b>MEATBALLS*</b> Choice of sauce: Swedish, BBQ or Teriyaki	<b>22</b>	<b>MEDITERRANEAN CROSTINI</b> Toast point topped with sun-dried tomato puree, sliced kalamata olives and onions sprinkled with feta cheese	<b>18</b>
<b>BACON WRAPPED SHRIMP*</b> Served with sour cream dill sauce	<b>25</b>	<b>JUMBO PRAWN COCKTAIL*</b> Served with a spicy horseradish cocktail sauce	<b>48</b>
<b>GRILLED SKEWERED BEEF*</b> Served with BBQ sauce	<b>22</b>		

CHIPS AND DIPS

Serves approximately 12 guests

<b>HOUSE-MADE GUACAMOLE</b> Served with fresh tortilla chips	<b>30</b>	<b>HOUSE-MADE PICO DE GALLO</b> Served with fresh tortilla chips	<b>20</b>
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PLATTERS

Serves approximately 20 guests

<b>VEGETABLE CRUDITÉ</b> Served with hummus and buttermilk ranch dip	<b>65</b>	<b>ASSORTED CHEESES and CRACKERS</b>	<b>85</b>
<b>FRESH FRUIT PLATTER</b>	<b>75</b>	<b>CHARCUTERIE BOARD</b>	<b>95</b>
		<b>SPICY SHRIMP STARBURST*</b>	<b>195</b>

\*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



RECEPTION CONFECTIONS

INDIVIDUAL SERVINGS

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Minimum of 2 dozen per item

Chocolate Eclairs	30	Brownie Squares	28
Cream Puffs	30	Lemon Tartlets	28
Cheesecake Squares	36	Apple Pie Tartlets	28
French Silk Pie Squares	36	Peach Pie Tartlets	28

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20” ROULADES

Serves 15-20 people

Chocolate mousse rolled inside moist chocolate génoise, topped with chocolate ganache	50
Flavored mousse, your choice of strawberry, raspberry or chocolate, rolled in moist white génoise, topped with powdered sugar	50