PRIVATE EVENT BRUNCH 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

BRUNCH

All brunch entrées come with your choice of fresh cut assorted fruit or hash browns

SNOW CRAB OMELET*GS 19
Three egg omelet filled with tender crab, leeks, and Swiss cheese, topped with hollandaise sauce

THREE EGG OMELET* 15
Your choice of ham and cheese, or vegetarian

THE COTTONWOOD BENEDICT* 18
Two poached eggs on a toasted muffin with grilled smoked pork loin, finished with hollandaise sauce

ALL AMERICAN BREAKFAST* 16
Two eggs scrambled, bacon, and toast

BISCUITS AND GRAVY 16
Flaky biscuits topped with country gravy, with two scrambled eggs

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SALADS & ENTRÉES

COTTONWOOD COBBGS 16
Crisp romaine with diced roast turkey, black olives, bacon, roma tomatoes, carrots, egg, avocado and bleu cheese (no substitutions please)

THAI PEANUT CHICKEN SALAD 16
Marinated chicken breast, served on mixed cabbage with fresh Asian vegetables and a Thai peanut vinaigrette dressing

VEGETABLE RIGATONI 16
Artichoke hearts, cremini mushrooms, roma and sun dried tomatoes and tube shaped pasta in a basil cream sauce topped with provolone cheese

LEMON CRUSTED CHICKENGS 18
All-natural chicken breast crusted with lemon pepper and rosemary, finished with lemon scallion cream sauce and served with mashed Idaho potatoes and vegetable du jour

ON THE SIDE

Fresh Cut Assorted Fruits 5
Whole Grain, Wheat, Rye, or White Toast 2

*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