



PRIVATE EVENT BUFFET MENU

Minimum 30 guests for buffet

LUNCH BUFFET

SOUP AND SALAD BAR **16/PERSON**
Two types of soup, pasta salad, tossed salad, and bread

FARM AND FINS* **24/PERSON**
London broil, poached salmon with hollandaise, au gratin potatoes, seasonal vegetable, and tossed salad

ITALIAN **21/PERSON**
Lasagna (beef or vegetarian), chicken Parmesan; tossed salad and bread

DINNER BUFFET

JUST LIKE MOM’S* **34/PERSON**
London broil, baked chicken, cod romana (choose 2); mashed Idaho potatoes, seasonal vegetable, tossed salad and bread

BASQUE **31/PERSON**
Pork chops with roasted red peppers, meatballs in brown sauce, cod romana, baked chicken (choose 2); rice pilaf, seasonal vegetable, tossed salad, and bread

ITALIAN **31/PERSON**
Lasagna (beef or vegetarian), fettucine in a creamy cheese sauce, chicken Parmesan, (choose 2); antipasto, tossed salad; and bread

SUNDAY BRUNCH BUFFET

CLASSIC BREAKFAST* **17/PERSON**
Bacon, ham or sausage (choose 2), scrambled eggs, hash browns, pastry, and fruit

HEARTY BRUNCH* **24/PERSON**
Eggs benedict, quiche Lorraine (choose 1); bacon, ham or sausage (choose 1); scrambled eggs, hash browns, pastry and fruit

*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