



## 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** 12  
All natural chicken, grilled, sliced and served with our wedge romaine Caesar salad

**GRILLED SALMON SALAD\*** 14  
Boneless filet of fresh salmon, grilled and served over spinach salad with CG vinaigrette

**VEGETARIAN SALAD\*** 10  
Mixed greens, tomato, cucumber, carrots and radish, topped with grilled zucchini and yellow squash with CG vinaigrette

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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\*** 14  
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

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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\*** 13  
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