



# Cottonwood GRILLE



## PRIVATE EVENT BUFFET MENU

Minimum 30 guests for buffet

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### LUNCH BUFFET

#### DELI/PICNIC

18/PERSON

Cold cut platter with breads, cheeses, and condiments, potato salad, and tossed salad

#### ITALIAN

20/PERSON

Lasagna (beef or vegetarian), chicken Parmesan; tossed salad and bread

#### 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

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### DINNER BUFFET

#### JUST LIKE MOM'S\*

32/PERSON

London broil, baked chicken, cod romana (choose 2); mashed Idaho potatoes, seasonal vegetable, tossed salad and bread

#### SEAFOOD BUFFET\*

38/PERSON

Paella, cod romana, grilled salmon, shrimp pil pil, grilled flank steak (choose 3); tossed salad, rice pilaf, and seasonal vegetable

#### ITALIAN

30/PERSON

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

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### SUNDAY BRUNCH BUFFET

#### CLASSIC BREAKFAST\*

15/PERSON

Bacon, ham or sausage (choose 2), scrambled eggs, hash browns, pastry, and fruit

#### HEARTY BRUNCH\*

22/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