



PRIVATE EVENT 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

WARM GOAT CHEESE SALAD 14
Sliced and grilled goat cheese on top of mixed greens with white asparagus, kalamata olives and grilled vegetables served with CG vinaigrette

ALMOND CRUSTED TROUT SALAD* 14
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* 16
Boneless filet of fresh salmon, grilled and served over spinach salad with CG vinaigrette

Sandwiches are served with mixed greens or wedge Caesar salad

TURKEY, BACON & AVOCADO WRAP 11
Sliced turkey breast wrapped in a spinach tortilla with avocado salsa, bacon and lemon garlic aioli

VEGETARIAN WRAP 10
Hummus, lettuce, tomato, red onion, avocado, sprouts, and pickles on a spinach tortilla

GRILLED SALMON MELT* 16
Boneless salmon filet on toasted focaccia bread with provolone cheese, lettuce, tomato, onion and dill tartar sauce

PASTRAMI MELT 14
Cured beef brisket sliced thin, served on house made baguette with sautéed onions and melted Swiss cheese

You may add mixed greens or wedge Caesar salad for \$3 per person to any Entrée

VEGETABLE RIGATONI 12
Sun dried tomatoes, roasted garlic, cremini mushrooms, artichoke hearts and fresh basil cream tossed with tube shaped pasta, baked with provolone and Parmesan cheeses

CHICKEN & GORGONZOLA RAVIOLI 12
Roasted chicken and cremini mushrooms sautéed with roasted garlic, finished in a creamy Gorgonzola sauce, served with three cheese ravioli

COD ROMANA 15
Medallions of Alaskan cod, sautéed with lemon and butter, served with rice pilaf and vegetable du jour

LEMON ROASTED CHICKEN 13
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* 15
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