





CONTINENTAL BREAKFAST

SURCHARGE APPLICABLE IF GUARANTEE IS LESS THAN 25 PEOPLE

START WELL

Sliced seasonal fruits and berries Assortment of breakfast pastries Butter and preserves Chilled orange juice and cranberry juice Freshly brewed coffee, decaf and herbal teas

THE EXECUTIVE

Sliced seasonal fruits and berries Assortment of breakfast pastries Butter and preserves Assortment of bagels and cream cheese Flavored yogurts Chilled orange juice and cranberry juice Freshly brewed coffee, decaf and herbal teas





BREAKFAST BUFFET

MINIMUM GUARANTEE OF 25 PEOPLE INCLUDES COFFEE, TEA, ORANGE JUICE AND AN ASSORTMENT OF BREAKFAST PASTRIES

THE EGGS (PICK ONE)

Scrambled eggs with cheddar cheese and green onions Scrambled eggs with bell pepper, pepper–jack cheese and cilantro Scrambled eggs with cheddar cheese and diced ham

THE POTATOES (PICK ONE)

Roasted Yukon gold potatoes with bell pepper and onion Seasoned hashbrowns

Crispy red potatoes with green onions and cheddar cheese

THE MEAT (PICK TWO)

Applewood smoked bacon

Maple sausage

Turkey sausage

Black forest ham

Price is person unless noted otherwise. Service and sales tax will apply. Prices are subject to change. Final guarantee is due one (1) week prior to event.





BREAKFAST ENHANCEMENTS

ONLY AVAILABLE TO ENHANCE YOUR BREAKFAST SERVICE.

BREAKFAST BURRITO

Sausage, bacon and homestyle breakfast potatoes with pico de gallo, sour cream and hot sauce

BAGEL BAR

Assorted bagels with cream cheese, jams, peanut butter and Nutella

BREAKFAST SANDWICH

Baked ham and cheese croissant

BISCUITS AND GRAVY

Buttermilk biscuits and sausage gravy

MORNING BREAK

HARD-BOILED EGG

INDIVIDUAL YOGURTS

SLICED SEASONAL FRUITS & BERRIES

WHOLE FRUIT

Apple, banana, orange

CEREALS

BREAKFAST PASTRIES

GRANOLA & PROTEIN BARS

BAGELS WITH CREAM CHEESE

COFFEE, DECAF & HERBAL TEA

Final guarantee is due one (1) week prior to event.

OFF THE GRIDDLE

Choice of one: buttermilk pancakes, homestyle waffles or cinnamon French toast. Served with butter, maple syrup, berries, Nutella and whipped cream

OMELET STATION

Eggs and egg whites, diced ham, bacon, spinach, mushrooms, tomatoes, bell pepper, jalapeno, green onions, cheddar cheese and salsa.

**plus Attendant fee

ORANGE, CRANBERRY OR APPLE JUICE

FRESHLY BREWED ICED TEA

LEMONADE

FRUIT PUNCH

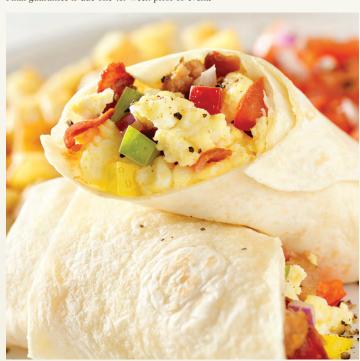
SODAS

Coca-Cola Products

BOTTLED WATER

NAKED BRAND SMOOTHIES

RED BULL







BREAK PACKAGES

30-MINUTE SERVICE | MINIMUM GUARANTEE OF 22 PEOPLE

FARMER'S MARKET

Vegetable crudite with ranch dip Sliced seasonal fruits and berries Hummus with pita chips Infused fruit water Coffee and tea station

SWEET & SALTY

Sea salt and buttered popcorn
Dry roasted mixed nuts
Dark chocolate and sea salt bar
Fresh baked cookies and brownies
Infused fruit water
Coffee and tea station

AT THE GASTROPUB

Margherita flatbread Sea salt kettle chips Mini pretzels with honey mustard Infused fruit water Coffee and tea station







AFTERNOON BREAK

VEGETABLE CRUDITE WITH RANCH DIP
HUMMUS WITH PITA CHIPS
TORTILLA CHIPS WITH SALSA
CHEESE & CRACKER DISPLAY
BUTTERED POPCORN
PROTEIN & GRANOLA BARS
ICE CREAM BARS
GRANOLA & PROTEIN BARS
ASSORTED COOKIES
BROWNIES
TRAIL MIX

COFFEE, DECAF & HERBAL TEAS
FRESHLY BREWED ICED TEA
LEMONADE
FRUIT PUNCH
SODAS
(Coca-Cola Products)
BOTTLED WATER
NAKED BRAND SMOOTHIES
RED BULL
(Regular, sugar-free, flavored)
Final guarantee is due one (1) week prior to event.



3-COURSE PLATED

INCLUDES ROLLS AND BUTTER, CHOICE OF SALAD, ENTREE, STARCH, SEASONAL VEGETABLES, DESSERT, COFFEE & TEA. MAY CHOOSE UP TO 3 ENTREE SELECTIONS INCLUDING A VEGETARIAN OPTION. IF MORE THAN ONE ENTREE IS SELECTED, THE PRICE IS THE HIGHER OF THE 2 OR 3 SELECTIONS.

SALAD (PICK ONE)

Spinach and Strawberry Salad

Fresh spinach, sliced strawberries, crumbled goat cheese with raspberry vinaigrette

Traditional Caesar Salad

Romaine, shaved parmesan, buttered croutons with Caesar dressing Spring Mixed Salad

Mixed greens, cucumber, grape tomato and shredded carrots with Two (2) Dressings

Wedge Salad

Iceberg, smoked bacon, cucumber, tomatoes, bleu cheese crumbles with Two (2) Dressings





STARCH (PICK ONE)

Roasted Red Potatoes
Herb Roasted Fingerling Potatoes
Wild Ric Pilaf
Potato au Gratin
Orzo Pasta
Garlic & Herb Mashed Potatoes
Rice Pilaf
Loaded Mashed Potatoes

DESSERT (PICK ONE)

Double Layered Chocolate Cake Cheesecake with Raspberry Swirl Pineapple Upside Down Cake New York Cheesecake with Berry Coulis

ADD ONS

3-Layered Carrot Cake with Cream Cheese Icing Creamy Dark Lava Fudge Cake Lemon Italian Cream Cake Traditional Italian Tiramisu

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ENTRÉE | Chicken

CILANTRO LIME GRILLED CHICKEN With mango salsa

SPINACH STUFFED CHICKEN BREAST With lemon and caper sauce

AIRLINE CHICKEN BREAST With spinach and citrus cream sauce

ENTRÉE | Pork & Beef

ROASTED PORK LOINTopped with caramelized onion and dijon demi

SEARED FLANK STEAKWith garlic basil chimichurri

PEPPER-CRUSTED BEEF TRI-TIP
With red wine reduction

100Z GRILLED RIB EYE STEAK With shallot gravy

ENTRÉE | Seafood

RAINBOW TROUT
With white wine and lemon butter sauce
SEARED JUMBO SHRIMP SKEWERS
With bell pepper, onion and pineapple

PAN SEARED SALMON
With roasted red pepper cream sauce

ENTRÉE | Vegetarian & Vegan

QUINOA STIRY FRY

With broccoli, tofu and ginger glaze

WILD MUSHROOM RAVIOLI

With sauteed spinach and alfredo sauce

CRISPY SESAME TOFU

With wild rice pilaf

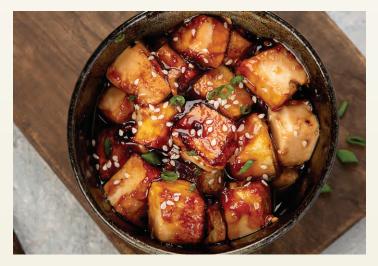
VEGETABLE LASAGNA

With roasted tomato marinara

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BUFFETS MINIMUM GUARANTEE OF 30 PEOPLE INCLUDES COFFEE, TEA AND INFUSED WATER STATION.

THE DELITABLE

GREENS

With grape tomatoes and cucumber

CLASSIC HOMEMADE POTATO SALAD

COLE SLAW

DISPLAY OF ASSORTED SANDWICHES AND

Sliced roast beef, turkey breast, smoked ham & tuna salad

DIJON MUSTARD

DOMESTIC CHEESES

POTATO CHIPS

TOMATOES, RED ONIONS, LETTUCE,

ASSORTMENT OF COOKIES AND BROWNIES

DILL PICKLES, HERBED MAYONNAISE AND

BAJA CALIFORNIA

CHEF'S CHOICE OF SOUP

CAESAR SALAD

With chipotle Caesar dressing

CHICKEN FAJITAS

With bell peppers and onions

CHIPOTLE-SPICED GROUND BEEF

GRILLED CARNE ASADA

SPANISH RICE

REFRIED PINTO BEANS

SOFT TORTILLAS AND HARD TACO SHELLS

TORTILLA CHIPS

GUACAMOLE, PICO DE GALLO, HOT SALSA, SOUR CREAM, JALAPENOS AND CHEDDAR

CHEESE

ASSORTMENT OF DESSERTS

ITALIAN

CHEF'S CHOICE OF SOUP

CAESAR SALAD

With buttered croutons and shaved parmesan

With cucumber, tomatoes, bell peppers, red onions, olives and feta cheese with two (2) dressings

CHEESE TORTELLINI

With green peas, tomatoes and pesto cream

TRADITIONAL SPAGHETTI

With beef meatballs

SEAFOOD PAELLA ITALIANA

With mussels, clams, shrimp andouille sausage and arborio rice

SEASONAL VEGETABLES

GARLIC FOCACCIA BREAD

ASSORTMENT OF DESSERTS

Final guarantee is due one (1) week prior to event.







BUFFETS MINIMUM GUARANTEE OF 30 PEOPLE INCLUDES COFFEE, TEA AND INFUSED WATER STATION.

BACKYARD BBQ

BEEF CHILI

With grated cheese, green onions and sour cream

MIXED GREENS

With tomato, cucumber and two (2) dressings

CLASSIC POTATO SALAD

SMOKED PULLED PORK

With spicy barbecue sauce

CANYON CREST

CHEF'S CHOICE OF SOUP

CAESAR SALAD

With buttered croutons and shaved parmesan

MIXED GREENS

With tomato, cucumber and two (2) dressings

GRILLED AIRLINE CHICKEN BREAST

With spinach and citrus cream sauce

GRILLED CHICKEN BREAST

With sweet heat glaze

BEEF BRISKET

With smoky barbecue sauce

SMOKY SHARD CHEDDAR MACARONI

AND CHEESE

BUTTERED CORN ON A COB

CORNBREAD WITH HONEY BUTTER

ASSORTMENT OF DESSERTS

BAKED RAINBOW TROUT

With white wine lemon butter sauce

SEARED FLANK STEAK

With garlic basil chimichurri

ROASTED FINGERLING POTATOES

SEASONAL VEGETABLES

WARM ROLLS AND BUTTER

ASSORTMENT OF DESSERTS

TWIN FALLS

CHEF'S CHOICE OF SOUP

CAESAR SALAD

With buttered croutons and shaved parmesan

MIXED GREENS

With tomato, cucumber and two (2) dressings

SPINACH STUFFED CHICKEN BREAST

With lemon and caper creamy sauce

PAN SEARED SALMON

With roasted red pepper sauce

PEPPER CRUSTED BEEF TRI-TIP

With red wine reduction

GARLIC AND HERBED MASHED POTATOES

Seasonal vegetables

WARM ROLLS AND BUTTER

ASSORTMENT OF DESSERTS

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THE CARVERY CHEF ATTENDANT IS REQUIRED

HONEY GLAZED HAMWith stone-ground and herbed mayo

APPLE AND MAPLE GLAZED TURKEY With cranberry chutney

GARLIC AND HERB SEASONED TRI-TIP Au jus and creamy horseradish

PEPPER-CRUSTED PRIME RIB
Au jus and creamy horseradish



PASTA STATION

FARFALLE, PENNE AND TRI-COLOR ROTINI

TOMATO VODKA, PESTO CREAM SAUCE & ASIAGO ALFREDO SAUCE

GRILLED CHICKEN, BEEF MEATBALLS AND ANDOUILLE SAUSAGE

SHAVED PARMESAN, CRUSHED RED PEPPER AND OLIVE OIL

TATER TOTS & JOJO'S

TATER TOTS AND POTATO WEDGES
BEEF CHILI AND NACHO CHEESE SAUCE

DICED TOMATOES, SOUR CREAM, BACON AND GREEN ONION

POTATO BAR

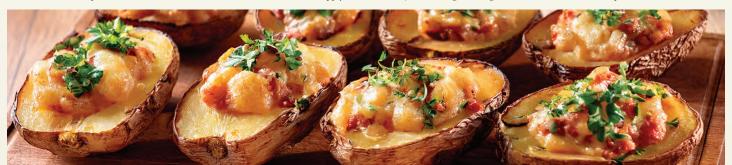
MASHED POTATO AND BAKED RUSSET POTATO

BEEF CHILI, STEAMED BROCCOLI AND CHEESE SAUCE

DICED TOMATOES, MILD SALSA AND JALAPENOS

CRUMBLED BACON, SHREDDED CHEDDAR CHEESE & GREEN ONION
BUTTER AND SOUR CREAM

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* Charcuterie Board

CHARCUTERIE BOARD

PROSCIUTTO, SALAMI, CAPICOLA, PEPPERONIS, DOMESTIC AND IMPORTED CHEESES, OLIVES, PEPPERONCINI,

BAGUETTES, AND ASSORTED CRACKERS

SERVES 25 GUESTS SERVES 50 GUESTS SERVES 100 GUESTS





DISPLAYS

SLICED FRESH FRUITS AND BERRIES GOURMET CHEESE & CRACKER VEGETABLE CRUDITES

COLD HORS D' OEUVRES

SHRIMP AND CHIVE SALAD ON A BAGUETTE CHIP

SMOKED SALMON with cream cheese on a crisp cucumber

CAJUN CHICKEN SALAD IN WONTON CUP

TOMATO AND MOZZARELLA SKEWERS with pesto sauce

BLT PINWHEELS

OLIVE AND TOMATO TAPENADE ON CROSTINI







SELECT BRANDS

TEQUILA

Jose Cuervo Gold | Sauza

VODKA

Smirnoff | Tito's | 44 North Huckleberry

PREMIUM BRANDS

TEQUILA
Hornitos | Patron

VODKA

Grey Goose

WHISKEY

Jack Daniel's | Jim Beam | Crown Royal

RUN

Bacardi | Captain Morgan

GIN

Tanqueray | Bombay Sapphire

WHISKEY

Maker's Mark | Woodford Reserve

RUM

Ron Zacapa

GIN

Hendrick's







BEER & WINE

RED WINE

Townshend Merlot | Oak Farm Cabernet Sauvignon | Lillie Pinot Noir

WHITE WINE

La Crema Chardonnay | Lillie Chardonnay | Cavatappi Pinot Grigio | Lillie Pinot Grigio | Crossings Sauvignon Blanc CHAMPAGNE Wycliff

DOMESTIC BEER

Coor's Light | Coor's Banquet | Michelob Deschute's | I Ultra | Stella Artois | Bud Light | Miller Lite | Irish Death

IMPORTED BEER Corona | Modelo

IPA | ALE

Deschute's | Fresh Squeezed | Sockeye | Irish Death

NON-ALCOHOLIC

MOCKTAIL

SODA

Coca-Cola Products

BOTTLED WATER

SPARKLING WATER

LEMONADE

- BAR SERVICE IS AVAILABLE FOR A MAXIMUM OF FIVE (5) HOURS.
- OUR STANDARD FOR STAFFING IS ONE (1) BARTENDER
 AND ONE (1) BARBACK FOR EVERY 150 GUESTS.
- THERE WILL BE A BAR MINIMUM REQUIREMENT OF \$500.00 PER BAR.
- OUR COMPREHENSIVE WINE LIST IS AVAILABLE AT YOUR REQUEST.
- LIQUOR, WINE AND BEER LIST AND PRICE ARE SUBJECT TO CHANGE AND AVAILABILITY.