



Breakfast

Le Fruit

- **Fresh Fruit Platter**
- **Honey Greek Yogurt Dipping Sauce**

*Each Served on Platters. Buffet style service.
\$4.50 per person*

Morning Meeting

- **Mini Buttermilk Biscuits with fruit jam and butter**
- **Breakfast Breads**
- **Assorted Fresh Pastries**

*Each Served on Platters. Buffet style service.
\$5.50 per person*

Kickstart

- **Mini Buttermilk Biscuits with fruit jam and butter**
- **Breakfast Breads**
- **Assorted Fresh Pastries**
- **Fresh Fruit**
- **Mini Yogurts**

*Each Served on Platters. Buffet style service.
\$10 per person*

Healthy Breakfast

- **Greek Yogurt, Fresh Berries, and House Made Granola**
- **Cottage Cheese, Fresh Fruit**
- **Fresh Baked Scones**

*Each Served on Platters. Buffet style service.
\$10 per person*

Le Breakurrito Bar

- **Meat-** Chorizo sausage (soy chorizo available for vegetarians/vegans)
- **Condiments-** Salsa roja and verde, crema, cilantro, limes, & cheese
- **Wraps-** Fresh tortillas
- **Side-** Scrambled eggs with cotija cheese

*Each Served on Platters or Chafing Dish. Buffet style service. (Mains and sides can be substituted for like item).
\$11.50 per person*

All prices are subject to a 19% service charge and sales tax. Prices subject to change.



Breakfast

Le Croissant Breakfast Sandwich

- **Full Sized Croissants with egg, sliced ham, spinach, and house aioli** (*Cannot be made gluten free or vegan. Vegetarian available upon request*)
- **Idaho Breakfast Potatoes with Rosemary**
- **Fresh Fruit Platter**

*Each Served on Platters. Buffet style service.
\$12.50 per person*

Continental Breakfast

- **Mini Buttermilk Biscuits with fruit jam and butter**
- **Breakfast Breads**
- **Assorted Fresh Pastries**
- **Greek Yogurt, Fresh Berries, and House Made Granola**
- **Fresh Roasted Coffee w/Creamers and Sweeteners**

*Each Served on Platters. Buffet style service.
\$12.50 per person*

Sweet & Satisfying Breakfast

- **Baked Banana & Blueberry Oatmeal** (*can be made GF & Vegan upon request*)
- **Served with fresh whipped cream** (*coconut cream upon request — additional \$1/person*)
- **Scrambled Eggs**
- **Choose one of the following: Crispy Bacon or Sausage (2 pieces per person)**
- **Fresh Fruit Platter**

*Each Served on Platters. Buffet style service.
\$14.50 per person*

Full Breakfast

- **Choose one of the following: Scrambled Eggs, Quiche, or Frittata**
- **Choose one of the following: Bacon or Sausage (2 pieces per person)**
- **Idaho Breakfast Potatoes w/Olive Oil, Rosemary, and Sea Salt**
- **Assorted Fresh Pastries w/Mini Buttermilk Biscuits, Butter, and Sweet Jam**
- **Fresh Roasted Coffee w/Creamers and Sweeteners**

*Each Served on Platters. Buffet style service.
\$14.50 per person*

Le Piccolo

Breakfast on the lighter side

- **Mini Buttermilk Biscuits**
- **Assorted Muffins and pastries**
- **Fresh Fruit Platter and Dip**
- **Scrambled Eggs- Whipped farm fresh eggs**
- **Jam and Butters**
- **Roast House Coffee and Orange Juice**

*Each Served on Platters or Chafing Dish. Buffet style service. (Mains and sides can be substituted for like item).
\$14.50 per person*

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Breakfast

Le Hearty Breakfast

Simple hearty breakfast

- **Scrambled Eggs**- Whipped farm fresh eggs
- **Applewood Smoked Bacon AND Sausage** (2 pieces of each per person)
- **Breakfast Potatoes**- Idaho potatoes with rosemary
- **Breakfast Breads & Fresh Pastries**
- **Mini Buttermilk Biscuits**
- **Jams and Butters**
- **Roast House Coffee w/creamers & sweeteners**
- **Orange Juice**

Each Served on Platters or Chafing Dish. Buffet style service. (Mains and sides can be substituted for like item).

\$16.50 per person

Add Ons (priced per person unless otherwise noted)

- **Bacon, Ham, or Sausage – 2 pieces each - \$3.50**
- **Bacon, Ham, or Sausage – 4 pieces each - \$6.50**
- **Idaho Breakfast Potatoes w/Olive Oil, Rosemary, and Sea Salt - \$2.95**
- **Breakfast Breads & Assorted Fresh Pastries by the DOZEN - \$15**
- **Assorted Donuts by the DOZEN - \$15**
- **Mini Buttermilk Biscuits w/jam and butter - \$2.50**
- **Full Sized Biscuit w/jam and butter - \$3.50**
- **Baked French Toast w/syrup and butter - \$5.50**
- **Bagel Platter w/Lox, Cream Cheese, Red Onion, Capers, and Dill - \$7**
- **Fresh Fruit - \$4 (does not include yogurt dipping sauce)**
- **Oatmeal Bar – assorted oatmeal packets served w/hot water, cream, brown sugar, and toppings - \$6**

Each Served on Platters or in Chafing Dishes. Buffet style service.

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Plated Luncheon

Simple Duo

1st Course

- **Harvest Salad**- Chosen by what is best in season

2nd Course — *Please choose one entrée. If more than one entrée is chosen, we need the count one week prior to event, as well as the seating chart.*

- **Roasted Chicken**- Wild mushrooms & sherry cream sauce
- **Grilled Steelhead**- Soy honey brine & apple slaw

Served with

- **Garlic Mashed Potatoes**
- **Roasted Vegetables**
- **Hearth Fired Bread with House Butter**

*(Salad and Sides can be substituted for like item).
\$19 per person*

Comfort Luncheon

Entrée - *Please choose one entrée. If more than one entrée is chosen, we need the count one week prior to event, as well as the seating chart.*

- **Grilled Meatloaf**- BBQ sauce and onion rings
- **Fried Chicken**- Buttermilk fried and maple

Served with

- **Mac n' Cheese**
- **Coleslaw**
- **Cornbread with Honey Butter**

Dessert

- **Please choose one of the following for the group: Carrot Cake, Gluten Free Chocolate Torte w/Raspberry sauce, or NY Cheesecake**

*(Salad and Sides can be substituted for like item).
\$19 per person*

Three Course Lunch

1st Course

- **Harvest Salad**- Chosen by what is best in season

2nd Course — *Please choose one entrée. If more than one entrée is chosen, we need the count one week prior to event, as well as the seating chart.*

- **Applewood Smoked Pork Loin**- Soy brown sugar glaze and Apple Slaw
- **Miso Glazed Steelhead**

Served with

- **Smash Roasted Potatoes, Roasted Vegetables, Hearth Fired Bread with House Butter**

Dessert

Please choose one of the following for the group: Carrot Cake, Gluten Free Chocolate Torte w/Raspberry sauce, or NY Cheesecake

*Each Served Plated Style service. Ask about adding paired wines. (Apps, salad and sides can be substituted for like item).
\$22.50 per person*

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Lunch Buffet Menu @ \$14.50/person

*We are happy to adjust this menu to dinner portions for an additional \$4.50/person.

We allow substitutions and are happy to accommodate any food allergies, gluten intolerance, or vegetarians/vegans.

***All lunches served with your choice of beverage for the group. Choose one please.**

Option 1:

Herb Roasted Chicken w/wild mushrooms in a sherry cream sauce
Garlic Mashed Potatoes
Harvest Salad with House Citrus Vinaigrette
Mini Dessert Tray

Option 2:

Grilled Chicken Lasagna
Caesar Wedge Salad with roasted garlic, fresh parmesan, grilled croutons, and house made dressing
Hearth Fired Rolls with butter
Mini Tiramisu Dessert Tray

Option 3:

Please choose one protein: Chicken or Pulled Pork Taco Bar
Served with shredded lettuce, fresh tomatoes, house pickled jalapenos, avocado, shredded cheese, sour cream, house made salsas, flour and corn tortillas
Spanish Rice
Black Beans
Assorted Cookies

Option 4:

BBQ Pulled Pork Sandwiches on Potato Buns w/house made slaw
Garden Salad with house made Ranch dressing
Loaded Potato Salad
Assorted Cookies

Option 5: *Baked Potato Bar*

Large Russet Potatoes baked w/olive oil and sea salt
Accompanied by butter, cheddar cheese, steamed broccoli, green onions, crispy bacon, sour cream, and salsa roja.
House made beef and bean chili as a topping
Cornbread muffins (*Can be made Gluten Free for \$1/person*)
Mini Brownies

Option 6: *Build Your Own Mini Burger Bar*

All Beef Patties (*Vegan Black Bean Patties available*)
Hawaiian rolls (*Gluten Free rolls available*)
Condiments: mayo, mustard, ketchup
Toppings: assorted cheeses, onion, pickle, lettuce, tomato, jalapeno
House Made Kettle Chips
Mini BLT Wedge Salad with Citrus Vinaigrette
Assorted Mini Desserts

Option 7: *NEW MENU ITEM

Herb Roasted Chicken in Parmesan Cream Sauce
Garlic Mashed Potatoes
Roasted Green Beans
Mini Dessert Tray

Option 8:

Curry Chicken Skewers w/Tzatziki Sauce
Couscous
Greek Salad
Mini Dessert

Option 9: *NEW MENU ITEM

Grilled Chili Spiced Chicken Skewers w/cilantro lime pesto
Rice Pilaf
Grilled Vegetables
Assorted Mini Dessert Bars

Option 10:

Jerk Rubbed Chicken w/Mango Salsa
Citrus Rice Pilaf
Coconut Green Beans
Sweet Treat

Option 11:

Boxed Lunches
Deli Sandwich on White or Wheat.
Choice of Turkey or Ham
Cheese, lettuce, tomato, onion, mayo, and Dijon.
Tim's Kettle Chips and a chocolate chip cookie

Option 12:

Truffle Mac and Cheese (*add bacon for \$1/person*)
Mixed Green Salad or Caesar Salad
Fresh Baked Bread
Brownies

Option 13:

Marinated Grilled Chicken Breast
Mediterranean Quinoa Salad
Hummus and Flatbread
Mini Dessert Tray

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Option 14: *NEW MENU ITEM

Greek Chicken Gyros
Quinoa Salad
House Made Kettle Chips
Mini Dessert Tray

Option 15:

Herb Rubbed Pork Loin w/Apple Mostarda
Smash Roasted Potatoes
Charred Broccoli
Mini Dessert Tray

Option 16: *NEW MENU ITEM

Hawaiian Chicken Kabobs
Coconut Rice
Grilled Pineapple, Bell Peppers, Red Onion
Mini Dessert Tray

Option 17:

Salad Bar – fully loaded with 3 different dressings, 2 meats, plenty of veggies, and various toppings. Chosen by what is best in season.
House Bread and Butter
Mini Dessert Tray

Option 18: *UPDATED MENU

Sandwich and Salad Combo
Full Size Croissant Sandwiches – Turkey or Ham, with cheese, mixed greens, tomato, and onion.
(Can be made vegetarian. Cannot be made Vegan)
Mayo and Mustard on the side
Garden Salad with House Ranch and Citrus Vinaigrette
Mini Dessert Tray

Option 19:

Penne Pasta Bake w/spicy Italian sausage, mushrooms, spinach, marinara, caramelized mozzarella. **(Can be made Gluten free for \$1/person)**
Caesar Wedge Salad
Focaccia
Tiramisu

Option 20:

Roast Turkey w/brown butter gravy
Whipped Potatoes
Roasted Vegetables
Cranberry Walnut Chutney
Dessert Bars

Option 21:

Meatloaf glazed with our house BBQ Sauce
Crispy Onions
Garlic Mashed Potatoes
Roasted Green Beans
Assorted Dessert Tray

Option 22:

Sweet & Spicy Tempura Chicken
Fresh Seasonal Vegetables
Fried Rice
Veggie Egg Rolls

Lunch Beverage Choices:

Iced Tea
Tropical Iced Tea
Lemonade
Strawberry Lemonade
Huckleberry Lemonade
Assorted Soda
Coffee Service
Tea Service
Bottled Water

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Appetizers/Hors d'oeuvres

Le Break Time

Platters for in between meals, snacks, and meetings

- **Vegetable Platter**- Selection of local fresh vegetables and dips
- **Crackers n Cheese**- Selection of domestic cheeses with a variety of crackers
- **Hummus**- Whipped local garbanzo beans with tahini. Served with peppers, cucumber tatziki and flat bread
- **Toasted Almonds**- Roasted in olive oil with sea salt
- **Coffee/Tea Service**- Coffee, hot tea and ice water
- **Crackers and Crustini**

*Each Served on Platters. Buffet Style Service. (Platters can be substituted for like items).
\$11.50 per person*

Le Light Eaters

Platters for casual eating and delicious grazing

- **Cheese Platter**- Selection of local cheeses, fresh fruit, fig jam, olives, and toasted nuts.
- **Antipasti**- Cured italian style meats, mozzarella, marinated olives, grilled vegetables, house grain mustard.
- **Hummus**- Whipped local garbanzo beans with tahini. Served with peppers, cucumber tatziki and flat bread
- **House Mozzarella Caprese**- Seasonal tomato garnish, fresh mozzarella, sweet basil, olive oil, and sea salt
- **Smoked Trout**- Smoked local steakhead with whipped cream cheese, dandelion capers, and pickled shallots.
- **Crackers and Crustini**

*Each Served on Platters. Buffet Style Service. (Items can be substituted for like items).
\$16.50 per person*

Le Cocktail Party

Small- "big" tastes of food perfect for a wedding or an elegant event

- **Mozzarella "loli"**- Tomato jam and fresh herbs
- **Curried Chicken**- Cucumber tatziki
- **Mini Potato**- Chive cream and smoked salmon (or caviar)
- **Carrot Soup Shooter**- Pesto and crème fraiche
- **Cheese Platter**- Selection of local cheeses, fresh fruit, fig jam, olives, and toasted nuts.
- **Antipasti**- Cured italian style meats, mozzarella, marinated olives, grilled vegetables, house grain mustard.
- **Bruschetta** — Smoked tomato confit with whipped goat cheese and fresh herbs
- **Peruvian Shrimp Ceviche**- Spicy mayo, popcorn
- **Crackers and Crustini**

*Each Served on Platters. Buffet Style Service. (Hors d'oeuvres can be substituted for like items. Ask about adding bar service).
\$25.50 per person*

Tip: To replace a full dinner, choose between 6-8 items from both "Hors d'Oeuvres" and "Platters". This will ensure your guests will have enough to eat throughout your event.

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Le Other Options – Appetizers/Hors d'oeuvres

Create your own! Prices are per person. Each option comes with 2 pieces each.

Hors d' Oeuvres

Vegetarian Options

- Wild mushroom & rosemary mini tart with truffle \$3.95
- Gorgonzola crostini with local pear and caramelized onion and balsamic drizzle \$3.50
- Gorgonzola-fig bruschetta with balsamic honey \$3.50
- Caprese bruschetta with tomato, basil, fresh mozzarella and balsamic drizzle \$3.50
- Caprese mozzarella “lollipop” with marinated mozzarella, cherry tomato & basil \$3.50
- Spring pea bruschetta with fresh shucked peas, shallot, mint and Meyer lemon zest \$3.50
- Brie and grilled apricot bruschetta w/pistachio \$3.50
- Whipped brie crostini with pears & fig chutney \$3.50
- Tomato bruschetta with balsamic vinegar & feta \$2.95
- Endive filled with white cheddar, apples, pecans and poppy seed dressing \$3.50
- Truffle mac and cheese \$3.75 *Add Bacon \$1*
- Fresh berry cups with mint and orange zest and vanilla cream drizzle \$3.95
- Fresh watermelon, mint and feta skewer \$3.50
- Strawberry and Goat Cheese Bruschetta w/balsamic glaze \$3.50
- House Made Kettle Corn \$2
- Popcorn - Salt & Vinegar, Rosemary Parmesan, Chili Lime, or Truffle Black Pepper \$1.75

Chicken, Beef, Lamb, Pork Options

- Breakfast deviled eggs with candied bacon, crisp potato, and maple \$2.50
- Chicken skewers – Thai Peanut, Curry, or Garlic Herb \$3.95
- BLT Skewers – pork belly, arugula, and smoked tomato confit \$3.50
- Chorizo Gravy Stuffed Biscuits \$3.95
- North Idaho Sushi – Seared rare beef, wasabi butter, roasted mini potato \$4.50
- Bruschetta with beef, horseradish & watercress \$3.95
- Open faced BLT crostini (Mini Sourdough with Candied bacon, Mayo, and Tomato Jam) \$3.50
- Beef meatballs spiced with zaatar & tzatziki dipping sauce \$3.75
- Grilled rosemary beef skewer with pearl onions \$3.95
- Braised beef short rib bite with parmesan polenta and rosemary on mini spoon \$3.95
- Lemon grass ginger beef in cucumber cups with mint, Thai basil and ginger \$3.95

Seafood Options

- Peruvian shrimp ceviche with popcorn \$4.50
- Seared jumbo prawn on mini fork with cilantro-lime drizzle \$4.95
- Jumbo prawn cocktail “shooter” with salt rim shot glass and spicy tomato gazpacho \$4.95
- Thai style prawns with lime, chili, Thai basil, radish and scallion \$4.95
- Fresh spring rolls w/ cucumber, carrot, daikon, shrimp, mint, chili dipping sauce \$4.95 *(can be made vegan with Tofu)*
- Sesame pepper crusted ahi bites with wasabi scallion crème \$4.95
- Fresh Ahi bites with avocado and spicy red pepper sauce \$4.95
- Pan seared jumbo sea scallops with smoked paprika aioli and micro greens \$6.50
- Roasted mini potato with lemon chive cream, smoked salmon (or caviar) \$4.95
- Smoked salmon and cucumber canapés with Meyer lemon-dill crème fresh \$4.95
- Mini crab cakes with jalapeno, cilantro and lime and smoked chili aioli \$5.50
- Mini crab cakes with apple and lemon aioli \$5.50
- Truffle deviled eggs with mascarpone, salmon roe and chive \$3.95

Handhelds & Sliders

- Turkey Berry Croissant – sliced turkey breast, huckleberry cream cheese, lettuce and cucumber on mini croissant \$3.95
- Monte Cristo Sliders - turkey, ham, provolone, and raspberry jalapeno preserves baked and served warm with powdered sugar \$3.95
- Cuban Sliders – slow roasted pork, sliced ham, house pickles, swiss cheese, and spicy mustard \$3.95
- Mini “grown-up” grilled cheese sandwiches with smoked mozzarella, prosciutto and pesto \$3.95
- Mini Bahn Mi with slow roasted pork, pickled daikon, carrots, cilantro cucumber and garlic aioli \$3.95
- Grilled beef (or lamb) “slider” with mixed greens, gorgonzola, balsamic onions \$3.95 **Add \$1 for lamb option*
- Vietnamese crab sliders with basil, radish and cucumber \$5.50

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Appetizers/Hors d'oeuvres

Le Other Options 2 - Platters

May be ordered per person or by size. Small Platters serve approx. 12 guests. Large Platters serve approx. 20 guests.

Platters

- Cheese - Selection of local cheeses, fresh fruit, fig jam, olives, and toasted nuts. \$4.50 — Sm \$55 — Lg. \$80
- Antipasti- Cured Italian style meats, mozzarella, marinated olives, grilled vegetables, and house grain mustard. \$4.50 — Sm \$55 — Lg. \$80
- Fruit - Seasonal fruits with whipped Frangelico cream \$4.50 — Sm \$55 — Lg. \$80
- Middle Eastern Platter — Hummus, olives, cucumbers, feta tomato salad, dolmas, tzatziki, and pita \$4.25 — Sm \$50 — Lg. \$75
- Fiesta Layer Dip - House made tortilla chips. Salsa, refried beans, poblano sour cream, pickled jalapenos, olives, scallions, and fresh chopped tomatoes \$4.25 — Sm \$50 — Lg. \$75
- Smoked Trout Dip- Smoked local steelhead with whipped cream cheese, dandelion capers, and pickled shallots. \$4.50 — Sm \$55 — Lg. \$80
- House Mozzarella Caprese- Seasonal tomato garnish, fresh mozzarella, sweet basil, olive oil, and sea salt \$4.25 — Sm \$50 — Lg. \$75
- Roasted vegetable & Goat Cheese Terrine- Arugula pesto served with rustic bread \$4.25 — Sm \$50 — Lg. \$75
- Crudités- Fresh & cooked vegetables served with Sun Dried Tomato Pesto and Green Goddess \$4.25 — Sm \$50 — Lg. \$75
- Smoked avocado guacamole with fresh tortilla chips \$4.50 — Sm \$55 — Lg. \$80

Snacks

- Granola Bars \$1.25
- Bagged Trail Mix \$3
- Bulk Trail Mix \$4
- Popcorn: Salt & Vinegar, Rosemary Parmesan, Chili Lime, or Truffle Black Pepper \$1.75
- Kettle Corn \$2
- Bagged Chips \$2
- House Made Kettle Chips \$3

Kid's Menu

- **Chicken Strips \$5**
- **Mac N Cheese \$4**
- **Fresh Fruit \$4**
- **Tator Tots \$3**
- **Green Beans \$3**

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Plated Dinner

Le Pasta

Vegetarian — can be made Vegan upon request

Salad

- **Harvest Salad**- Chosen by what is best in season.

Entrée

- **Cheese Ravioli in a Browned Butter Sauce with Spinach, Pine Nuts, Shaved Parmesan**

Served with

- **Hearth Fired Bread with House Butter**

*Individually served plated style service. (Hors d 'oeuvres, salad, and sides can be substituted).
\$20 per person*

Le Vegan

Salad

- **Harvest Salad**- Chosen by what is best in season.

Entrée

- **Quinoa Cakes with Roasted Red Pepper Sauce and Cucumber Mint Salsa**

Served with

- **Roasted Green Beans**
- **Orange Sweet Potato Puree**
- **Hearth Fired Bread**

*Individually served plated style service. (Hors d 'oeuvres, salad, and sides can be substituted).
\$21 per person*

Le Chicken

Salad

- **Harvest Salad**- Chosen by what is best in season.

Entrée

- **Herb Roasted Chicken Breast in a Parmesan Cream Sauce**

Served with

- **Roasted Green Beans**
- **Garlic Whipped Potatoes**
- **Hearth Fired Bread with House Butter**

*Individually served plated style service. (Hors d 'oeuvres, salad, and sides can be substituted).
\$23 per person*

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Plated Dinner

Le Pork Loin

Salad

- **Harvest Salad**- Chosen by what is best in season.

Entrée

- **Apple Brined Pork Loin with Apple Mostarda and Pickled Mustard Seeds**

Served with

- **Charred Broccoli**
- **Bacon Potato Cakes**
- **Hearth Fired Bread with House Butter**

*Individually served plated style service. (Hors d'oeuvres, salad, and sides can be substituted).
\$23 per person*

Le Steelhead

Salad

- **Harvest Salad**- Chosen by what is best in season.

Entrée

- **Miso Roasted Steelhead with Soy Glaze and an Apple Slaw**

Served with

- **Citrus Green Beans**
- **Coconut Rice Cake**
- **Hearth Fired Bread with House Butter**

*Individually served plated style service.
\$26.50 per person*

Le Shortrib

Salad

- **Harvest Salad**- Chosen by what is best in season.

Entrée

- **Braised Short Ribs with Red Wine Jus**

Served with

- **Roasted Green Beans**
- **Potatoes Au Gratin**
- **Hearth Fired Bread with House Butter**

*Individually served plated style service.
\$26.50 per person*

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Plated Dinner

Le Simple Three

Salad

- **Harvest Salad**- Chosen by what is best in season

Choice of Entrée-

Please choose one entrée. If more than one entrée is chosen, we need the count one week prior to event, as well as the seating chart.

- **Apple Brined Pork Loin with Apple Mostarda and Pickled Mustard Seeds**
- **Roasted Chicken**- Herb Roasted Chicken Breast in a Parmesan Cream Sauce

Served with

- **Smashed Roasted Potatoes**
- **Roasted Vegetables**
- **Hearth Fired Bread with House Butter**

Dessert

Please choose one of the following for the group:

Carrot Cake, Gluten Free Chocolate Torte w/Raspberry sauce, or NY Cheesecake

\$30 per person

Le Plated Four Course

Appetizer

- **Smoked Salmon**- Appleslaw, soy brown sugar glaze, ginger aioli, and shaved shallots

Salad

- **Harvest Salad**- Chosen by what is best in season

Choice of Entrée-

Please choose one entrée. If more than one entrée is chosen, we need the count one week prior to event, as well as the seating chart.

- **Roasted Chicken**- Herb Roasted Chicken Breast in a Parmesan Cream Sauce
- **Braised Short Ribs with Red Wine Jus**

Served with

- **Garlic Mashed Potatoes, Roasted Seasonal Vegetable, Hearth Fired Bread with House Butter**

Dessert

Please choose one of the following for the group:

Carrot Cake, Gluten Free Chocolate Torte w/Raspberry sauce, or NY Cheesecake

\$38 per person

Le Grand Five

Appetizer

- **Crab Cakes**- Dungeness crab cakes served with sweet potato aioli, WA apples, and truffle greens

Salad

- **Apple-Endive Salad**- Poppyseed dressing, apples, cheddar, bacon and pecans

Intermezzo

- **Chef's Choice**- A refreshing interlude

Choice of Entrée-

Please choose one entrée. If more than one entrée is chosen, we need the count one week prior to event, as well as the seating chart.

- **Macadamia Nut Crusted Halibut**
- **Braised Short Ribs** - Red Wine Reduction and Horseradish Cream

Served with

- **Garlic Mashed Potatoes, Roasted Seasonal Vegetable, Hearth Fired Bread with House Butter**

Dessert

- **Huckleberry Cheesecake**- Huckleberry compote, Red Wine Syrup, Whipped Sour Cream, Lemon Shortbread

\$50 per person

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Buffet Dinner

Le Comfort Food

Comfort style buffet

Salad – Please choose ONE of the following options for the group. May add an additional salad for \$2.95/person.

- **Coleslaw**- Traditional
- **Wedge Salad**- Ranch dressing, bacon, tomatoes, egg, blue cheese

Entrée

- **Fried Chicken**- Buttermilk chicken coated in waffle batter

Sides

- **Grown Up Mac n Cheese**- Four cheese sauce tossed with macaroni, then baked until golden
- **Honey Kissed Cornbread**- Honey butter

\$19 per person

Le Gourmet BBQ

Buffet style BBQ

Salad – Please choose ONE of the following options for the group. May add an additional salad for \$2.95/person.

- **Coleslaw**
- **Roasted Corn and Mac Salad**- Charred corn, mac noodles, spicy dressing
- **Southwest Caesar Salad**- Chile- Lime Caesar dressing, grilled croutons, pepitas, limes

Choice of Entrée-

Please choose one entrée for group. If more than one entrée is chosen, please add an additional \$5/person.

- **Slow Cooked BBQ Brisket**- Bourbon BBQ sauce
- **Grilled Chicken**- Brown sugar rubbed BBQ chicken

Sides

- **Wood Fire BBQ Beans**
- **Applewood Smoked Red Potatoes**
- **Chargrilled Corn on the Cob**—honey butter
- **Honey Kissed Cornbread** (GF available for \$1/person)

\$24 per person

Le Casual Dinner

Salad and entrée buffet style

Salad-

- **Caesar Wedge**- Romaine heart, Caesar dressing, croutons, shaved parmesan, garlic confit

Choice of Entrée-

Please choose one entrée for group. If more than one entrée is chosen, please add an additional \$5/person.

- **Roasted Chicken**- Herb Roasted Chicken Breast in a Parmesan Cream Sauce
- **Slow Roasted New York Striploin**- Whipped horseradish, poached onion and jus

Sides-

- **Garlic Mashed Potatoes**
- **Roasted Vegetables**
- **Hearth Fired Bread with House Butter**

\$27.50 per person

All prices are subject to a 19% service charge and sales tax. Prices subject to change.



Beverage Menu

Non-Alcoholic Beverages

Large Coffee Service \$39 *Serves approx. 25 guests

Served with plain and flavored creamers, sweeteners, and various toppings.

Table Coffee Service \$3 (Priced per person)

For upscale dinner service to include coffee carafe on each table, sweeteners, and creamers. Free refills.

Hot Tea Service \$25 *Serves approx. 25 guests

Hot Cocoa Service \$45 *Serves approx. 25 guests

Served with mini marshmallows, whipped cream, and candy cane pieces when available.

Hot Apple Cider \$40 *Serves approx. 25 guests

Iced Tea \$39/Gallon *Serves 16 guests per gallon

Tropical Iced Tea \$39/Gallon *Serves 16 guests per gallon

Orange Juice \$39/Gallon *Serves 16 guests per gallon

Lemonade \$39/Gallon *Serves 16 guests per gallon

Strawberry Lemonade \$39/Gallon *Serves 16 guests per gallon

Huckleberry Lemonade \$39/Gallon *Serves 16 guests per gallon

Assorted Canned Soda \$2

Bottled Water \$2

Bottled Sparkling Water \$3

Assorted Bottled Juices \$2.50

Alcoholic Beverages & Services

Beer & Wine Bar Set Up Fee \$60

Beer, Wine, Spirits Bar Set Up Fee \$75

Bartender Rate \$25/hour

Cocktails \$8

Top Shelf Cocktails \$10

Champagne Toast \$7/person

House Red Wine \$8

House White Wine \$8

Coors Light \$5

Alaskan Amber \$5

Blue Moon \$5

Deschutes Fresh Squeezed IPA \$5

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