



Breakfast

Morning Meeting

- Doughlicious Buttermilk Biscuits with Fruit Jam & Butter
- Sliced Breakfast Breads
- Assorted Fresh Pastries
- Fresh Fruit Platter

*Each Served on Platters. Buffet style service.
\$11 per person*

Le Croissant

- Full Sized Croissants stuffed with Sliced Ham, Spinach, Eggs and Garlic Aioli (vegetarian upon request)
- Idaho Breakfast Potatoes w/Olive Oil, Rosemary, and Sea Salt
- Fresh Fruit Platter

*Each Served on Platters or Chafing Dish. Buffet style service. (Mains and sides can be substituted for like item).
\$13 per person*

Continental Breakfast

- Mini Buttermilk Biscuits with fruit jam and butter
- Sliced 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.
\$13 per person*

Full Breakfast

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

*Each Served on Platters. Buffet style service.
\$15 per person*

All prices are subject to a 18% service charge and sales tax. Prices subject to change.



Breakfast

Le Piccolo

Breakfast on the lighter side

- **Mini Buttermilk Biscuits with fruit jam and butter**
- **Assorted Muffins and Pastries**
- **Fresh Fruit Platter and Frangelico Yogurt Dip**
- **Scrambled Eggs- Whipped farm fresh eggs**
- **Jams 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).
\$15 per person*

Le Hearty Breakfast

Simple hearty breakfast

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

*Each Served on Platters or Chafing Dish. Buffet style service. (Mains and sides can be substituted for like item).
\$18 per person*

Add Ons (priced per person unless otherwise noted)

- **Bacon, Ham, or Sausage — 2 pieces each - \$3.95**
- **Bacon, Ham, or Sausage — 4 pieces each - \$6.95**
- **Idaho Breakfast Potatoes w/Olive Oil, Rosemary, and Sea Salt - \$2.95**
- **Breakfast Breads & Assorted Fresh Pastries by the DOZEN - \$20**
- **Assorted Donuts by the Dozen - \$20**
- **Mini Buttermilk Biscuits with Jam and Butter \$3**
- **Doughlicious Full Size Biscuits with Jam and Butter \$4**
- **Baked French Toast Bread Pudding w/syrup and butter - \$8**
- **Fresh Fruit with Frangelico Yogurt Dip - \$5**
- **Croissants with Jam and Butter \$5**
- **Doughlicious Fresh Baked Cinnamon Rolls \$5**
- **Coffee Cake with Crumble Topping \$5**
- **Bloody Mary or Mimosa Bar \$12 (includes one drink per person)**

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

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Plated Luncheon

Simple Duo

Soup or salad and entrée.

Salad

- **Harvest Salad-** Mixed greens with honey vinaigrette, walnuts, and pears

Choice of Entree

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

Served with

- **Whipped Potatoes**
- **Applewood Grilled Vegetables**
- **Hearth Fired Bread with House Butter**

(Salad and Sides can be substituted for like item).

\$23 per person

Comfort Luncheon

Entrée and small dessert.

Entree

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

Served with

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

Dessert

- **Carrot Cake-** Bourbon Ice Cream, Carrot Puree, Spiced Anglaise, Pralines

Each Served Family Style for the table. (Sides can be substituted for like item).

\$20 per person

Three Course Lunch

Plated soup or salad, entrée, and dessert.

Choice of Salad

- **Harvest Salad-** Mixed greens with honey vinaigrette, walnuts, and pears
- **Whole Leaf Caesar Salad-** Garlic dressing, sunflower seeds, croutons, Reggiano cheese

Choice of Entrée

- **Applewood Smoked Pork Loin-** Apple slaw, soy brown sugar glaze
- **Tandoori Alaskan Sockeye-** cucumber yogurt tzatziki

Served with

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

Dessert

- **New York Cheesecake-** Chocolate Sauce, Whipped Cream

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

\$27 per person

PRICES SUBJECT TO A 18% SERVICE CHARGE & SALES TAX



Lunch Buffet Menu @ \$16/person – available until 2pm.

Dinner Buffet Menu Pricing \$21/person after 2pm.

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 mixed greens, honey-lemon vinaigrette, candied pecans, raisins, shaved red onions, & white cheddar
Mini Dessert Tray

Option 2:

Slow Cooked Lasagna Bolognese
Caesar Salad with roasted garlic, fresh parmesan, grilled croutons, and house made dressing
Focaccia bread
Mini Tiramisu Dessert Tray

Option 3:

Taco Bar
Choose one protein: Adobo Chicken or Pork Carnitas
Accompanied with shredded lettuce, fresh tomatoes, house pickled jalapenos, avocado, shredded cheese, sour cream, house made salsas, flour & corn tortillas
Spanish Rice
Black Beans or Refried Beans
Assorted Cookies

Option 4:

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

Option 5:

Baked Potato Bar:
Large Russet Potatoes baked w/olive oil and sea salt
Accompanied with 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 \$1/person)
Mini Brownies

Option 6:

Mini Burger Bar
Choose your bun: Hawaiian roll or gluten free roll
Choose your patty: all beef or vegan black bean
Condiments: mayo, mustard, ketchup & secret sauce
Toppings: assorted cheeses, onion, pickle, lettuce, tomato & jalapeno
Kettle Chips
Mini BLT Wedge Salad with Blue Cheese Dressing
Assorted Mini Desserts

Option 7:

Herb Roasted Chicken with Parmesan cream sauce
Garlic Mashed Potatoes
Harvest Salad with mixed greens, honey-lemon vinaigrette, candied pecans, raisins, shaved red onions, & white cheddar
Mini Dessert Tray

Option 8:

Souvlaki Grilled Chicken with Tzatziki Sauce
Steamed Jasmine Rice with Lemon & Spinach
Greek Salad with Cucumber, Feta, Red Onion & Tomato
Baklava

Option 9:

Caribbean Jerk Smoked Chicken with Mango Salsa
Citrus-Coconut Rice Pilaf
Cuban Black Beans
Sweet Treat

Option 10:

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 11:

Fried Falafel with Tzatziki Sauce
Hummus and Flatbread
Greek Salad with Cucumber, Feta, Red Onion & Tomato
Baklava

Option 12:

Honey Brined Pork Loin w/Apple Mostarda
Mac n' Cheese
Charred Broccoli
Mini Dessert Tray

Option 13:

Grilled Hawaiian Chicken with Pineapple
Citrus-Coconut Rice
Charred Veggies with Orange Glaze
Mini Dessert Tray

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Option 14:

Sandwich & Salad Combo

Full Size Croissant Sandwiches- Turkey or Ham, with cheese, spinach, sliced tomato & onion. (Can be made vegetarian)
Mayo, mustard & cranberry-walnut relish on side on side.
Garden Salad with Housemade Ranch
Mini Desert Tray

Option 15:

Penne Pasta Bake with Italian Sausage, Spinach & Bolognese Sauce, topped with Golden Mozzarella (can be made gluten free +\$2 per person)

Caesar Wedge Salad with roasted garlic, fresh parmesan, grilled croutons, and house made dressing
Focaccia bread
Tiramisu

Option 16:

Slow Roasted Turkey with Brown Butter Gravy
Whipped Potatoes with Roasted Garlic
Roasted Vegetables with Orange Glaze
Cranberry Walnut Chutney
Dessert Bars

Option 17:

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

Option 18:

Mandarin Orange Glazed Pork Loin

Stir Fried Vegetables with Sesame
Fried Jasmine Rice
Sweet Treat

Beverages:

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

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A la Carte Appetizers/Hors d' Oeuvres

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

Vegetarian Options

- Wild mushroom & rosemary mini tart with truffle \$5
- Gorgonzola crostini with local pear and caramelized onion and balsamic drizzle \$3.95
- Caprese mozzarella "lollipop" with marinated mozzarella, cherry tomato & basil \$3.95
- Caprese Bruschetta with tomato, basil, fresh mozzarella & balsamic drizzle \$3.95
- Brie-apple mostarda bruschetta with pecans \$4
- Whipped brie crostini with pears & fig chutney \$4
- Truffled Mac n' Cheese Cups \$4
- Fruit parfait cup with granola & yogurt sauce \$4
- Fresh watermelon, basil & feta skewers with honey vinaigrette \$4
- Berry & goat cheese crostini with honey and sea salt \$3.95
- Housemade popcorn (honey sriracha, chili-lime, black pepper-parmesan or truffled) \$2
- Housemade kettle corn \$2
- Crispy Spring Rolls with Sweet n Sour \$4
- Falafel Skewer with Tzatziki \$4

Chicken, Beef & Pork Options

- Breakfast deviled eggs with candied bacon, crisp potatoes, and maple \$3
- Roasted pork mac n' cheese cups with chilies \$5
- Chicken skewers- (Thai peanut, Hawaiian, souvlaki, Garlic, or Honey Sriracha) \$4
- North Idaho sushi- seared rare beef on roasted mini potatoes stuffed with wasabi butter \$6
- Kafta meatballs with tzatziki dipping sauce \$5
- Grilled beef skewers with gorgonzola sauce \$6
- Stir fried beef with lemongrass and ginger in cucumber cups with mint, basil, and ginger \$6
- Orange glazed-crispy pork belly skewers \$6
- Roasted pork crostini with mushrooms \$5
- Seared beef bruschetta with aioli and roasted cherry tomatoes \$6
- Italian sausage skewers with roasted tomato \$5
- Pork souvlaki skewers with lemon & garlic \$5
- Pastrami-potato skewers with grain mustard \$5

Seafood Options

- Peruvian shrimp ceviche with popcorn \$6
- Jumbo prawn cocktail "shooter" with salt rim shot glass and spicy tomato gazpacho \$6
- Seared Shrimp fork with cilantro crema and salsa verde \$6
- Thai style prawns with lime, chili, Thai basil, radish and scallion \$6
- Sesame pepper crusted ahi bites with wasabi scallion crème \$7
- Ahi ceviche tostadas with peanuts & chilies \$7
- Smoked salmon and cucumber canapés with Meyer lemon-dill crème fresh \$6
- Fresh spring rolls w/ cucumber, carrot, daikon, shrimp or tofu, mint, chili dipping sauce \$6
- Mini crab cake with jalapeno, cilantro and lime and smoked chili aioli \$8
- Mini crab cakes with apple and lemon aioli \$8
- Roasted mini potato with lemon chive cream, smoked salmon \$5
- Ahi tuna sashimi- thinly sliced, served w/ fresh mild chili, lime juice & basil on mini spoon \$8

Handhelds & Sliders

- Turkey Berry Croissant- sliced turkey, cranberry-walnut relish, and honey cream cheese \$6
- Monte Cristo Sliders- French toast stuffed with Dijon, sliced ham & turkey, provolone, and raspberry jam. Topped with powdered sugar \$6
- Cuban Sliders- slow roasted pork, sliced ham, house pickles, Swiss cheese & spicy mustard \$6
- Pastrami Sliders- house pastrami, secret sauce, sauerkraut, Swiss cheese, and grain mustard \$6
- Mini "grown up" grilled cheese sandwiches with provolone, cheddar, prosciutto & aioli \$6
- Grilled flatbread with kofta meatballs, tzatziki, and cucumbers \$6
- Pork Carnitas Flautas with crema, pickled chilies & salsa roja \$5
- Mini pork soft tacos with cabbage salsa & onions \$5

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Appetizers/ Hors d'Oeuvres

Le Other Options 2 - Platters

10-person minimum order

Platters

- Cheese - Selection of local cheeses, fresh fruit, fig jam, olives, & toasted nuts.
Per person-\$8 — *10-person minimum order*
- Antipasti- Cured Italian style meats, mozzarella, marinated olives, grilled vegetables, & house grain mustard.
Per person-\$8 - *10-person minimum order*
- Fruit - Seasonal fruits with whipped Frangelico cream
Per person- \$5 *10-person minimum order*
- Mediterranean Platter — Hummus, olives, cucumbers, feta tomato salad, dolmas, tzatziki, and fresh pita
Per person-\$6 *10-person minimum order*
- Fiesta Layer Dip - House made tortilla chips. Salsa, refried beans, poblano sour cream, pickled jalapenos, olives, scallions, and fresh chopped tomatoes
Per person- \$5 - *10-person minimum order*
- Smoked Trout Dip- Smoked local steelhead with whipped cream cheese, dandelion capers, and pickled shallots.
Per person- \$6 - *10-person minimum order*
- House Mozzarella Caprese- Sliced tomatoes, fresh mozzarella, sweet basil, olive oil, and sea salt
Per person- \$6 - *10-person minimum order*
- Crudités- Fresh & cooked vegetables served with Sun Dried Tomato Pesto and Green Goddess
Per person- \$5.50 - *10-person minimum order*
- Chips n' Dip- Smoked avocado guacamole, salsa roja & verde with fresh tortilla chips
Per person- \$5.50 - *10-person minimum order*

Snacks

- Granola Bars \$1.25
- Bagged Trail Mix \$3
- Kettle Corn \$2
- Popcorn \$2
- Bagged Chips \$2

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Plated Dinner

Le Pasta

Salad

- **Harvest Salad**- mixed greens with honey-lemon vinaigrette, candied pecans, raisins, marinated red onions, & white cheddar.

Entrée

- **Spring Primavera Pasta** — fresh peas, artichokes hearts, roasted carrots, broccoli, in an arugula pesto cream sauce. *(Can be made dairy free)*

Served with

- **Hearth Fired Focaccia with Olive Oil and Balsamic**
Individually served plated style service.

\$23 per person

Le Vegan

Salad

- **Harvest Salad**- mixed greens with honey-lemon vinaigrette, candied pecans, raisins, marinated red onions.

Entrée

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

Served with

- **Roasted Garlic Green Beans**
- **Orange Sweet Potato Puree**
- **Hearth Fired Bread with olive oil**

Individually served plated style service.

\$25 per person

Le Chicken

Salad

- **Harvest Salad**- mixed greens with honey-lemon vinaigrette, candied pecans, raisins, marinated red onions, & white cheddar.

Entrée

- **Herb Roasted Chicken Breast**- with parmesan cream sauce, mushrooms & shaved Reggiano

Served with

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

Individually served plated style service.

\$26 per person

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Plated Dinner

Le Pork Loin

Salad

- **Harvest Salad**- mixed greens with honey-lemon vinaigrette, candied pecans, raisins, marinated red onions, & white cheddar.

Entrée

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

Served with

- **Charred Broccoli**
- **White Cheddar Mac n' Cheese**
- **Hearth Fired Bread with Butter**

Individually served plated style service.

\$28 per person

Le Steelhead

Salad

- **Harvest Salad**- mixed greens with honey-lemon vinaigrette, candied pecans, raisins, shaved red onions, & white cheddar.

Entrée

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

Served with

- **Roasted Garlic Green Beans with Fried Onions**
- **Citrus Rice Pilaf**
- **Hearth Fired Bread with Butter**

Individually served plated style service.

\$30 per person

Le Shortrib

Salad

- **Chop Chop Salad**- chopped veggies, pepperoncini, mozzarella, olives with romaine lettuce & pesto ranch.

Entrée

- **Braised Short Ribs**- with red wine jus and gremolata

Served with

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

Individually served plated style service.

\$35 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. Add an additional salad for \$2.95/person.

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

Entree

- **Fried Chicken-** Buttermilk chicken coated in waffle batter
- **Grown Up Mac n Cheese-** Four cheese sauce tossed with macaroni, then baked until golden

Sides

- **Honey Kissed Cornbread-** Honey butter
- **Cookie and Brownie Platter**

*Each Served on Platters or Chafing Dish. Buffet style service
\$27 per person*

Le Gourmet BBQ

Buffet style BBQ

Salad- please choose ONE of the following options for the group. 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

Entrée- please choose ONE of the following options for the group.

Add an additional entree for \$5.95/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** (gluten free for \$1)

*Each Served on Platters or Chafing Dish. Buffet style service.
\$29 per person*

Le Casual Dinner

Salad and entrée buffet style

Salad-Caesar Wedge- Romaine heart, garlic dressing, white anchovy, croutons, garlic confit

Entrée-

- **Slow Roasted New York Striploin-** Whipped horseradish, poached onion, and jus

Add an additional protein below for \$5.95/person.

- **Herb Roasted Chicken-** Sautéed mushrooms, parmesan cream sauce, shaved Reggiano

Sides-

- **Whipped Garlic Potatoes**
- **Grilled Vegetables**
- **Hearth Fired Bread with House Butter**

*Each Served on Platters or Chafing Dish. Buffet style service.
\$35 per person*

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Beverage Menu

Non Alcoholic Beverages

Large Coffee Service \$39

**Served with plain and flavored creamers, sweeteners, and various toppings. Serves approx. 25 guests.*

Table Coffee Service \$3 (priced per person)

Hot Tea Service \$39 *Serves approx. 25 guests.*

Hot Cocoa Services \$39 *Serves approx. 25 guests.*

**Served with whipped cream, candy canes and mini marshmallows*

Hot Apple Cider \$39 **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 \$2.50

Bottled Water \$2.50

Bottled Sparkling Water \$3

Assorted Juices \$3

Alcoholic Beverages & Services

Beer & Wine Set Up Fee \$100 Beer, Wine & Spirits Set Up Fee \$150

Bartender Rate \$30/hour

Well Cocktails \$10

Craft Cocktails (preset ahead of time) \$13

Top Shelf Cocktails \$13

Champagne Toast \$10/person

House Red Wine \$10

House White Wine \$10

Coors Light \$5

Laughing Dog Brewing \$6

Summit Cider \$6

Current Seltzer \$6

Corkage Fee \$25/bottle of wine or champagne.

Please inquire about our offsite bar services.

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Mini Desserts

Raspberry tartlet with vanilla crème, shaved chocolate 3.95
Double chocolate tart with passion fruit drizzle 3.95
Key lime tart 3.95
Honey roasted apricot tart with mascarpone crème 3.95
Coconut tartlet with coconut crème and star anise glazed pineapple 3.95
Lemon cheesecake topped with fresh blackberry 5
Layered milk chocolate and dark chocolate mousse 5
Vanilla panna cotta with strawberry 5
Roasted coconut trifle with fresh pineapple, vanilla crème 5
Strawberry trifle with lemon pound cake and vanilla crème 5
Tiramisu with lady fingers, mascarpone, coffee liquor 3.95
Pear or apple cobbler served in individual porcelain cup 5
Assorted Mini Dessert Bars 3.50
Chocolate chip cookie with milk shooter 3.50
Chocolate covered strawberries 3
Cookie assortment 2.
Brownies 2.

Full Size Desserts

Seasonal fruit crumble served warm with vanilla crème 8
Grilled summer peach with honey glaze, mascarpone crème, crushed pistachio, and balsamic drizzle 8
Tiramisu with ladyfinger, mascarpone, coffee liquor and cocoa 8
Seasonal berry shortcake with lemon crème and rosemary shortcake 8
Chocolate cups with chocolate mouse and raspberries 8
Dark chocolate torte with vanilla crème and raspberry sauce 8
Lemon cheesecake with ginger crust, vanilla crème and black berries 8
Wood fired apple pie and candied pecans 8
House-made cinnamon rolls with cream cheese icing 6
House-made seasonal donuts 6

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