



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 cheeses, fresh fruit, seasonal jam. Served with crackers + crostinis.
Per person-\$8 — *10-person minimum order*
- Antipasti- Cured Italian style meats, mozzarella, marinated olives, grilled vegetables, & house grain mustard. Served with crackers + crostinis.
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 House Ranch
Per person- \$5.50 - *10-person minimum order*
- Chips n' Dip- Smoked avocado guacamole and salsa roja with fresh tortilla chips
Per person- \$7 - *10-person minimum order*

Snacks

- Granola Bars \$1.50
- 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.

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 Bread with Butter**
Individually served plated style service.

\$25 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.

\$27 per person

Le Chicken

Salad

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

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.

\$27 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.

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.

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

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

Entrée

- **Braised Boneless Beef 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
\$25 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-

- **Slow Cooked BBQ Brisket-** Bourbon BBQ sauce

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

- **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.
\$28 per person*

Le Casual Dinner

Salad and entrée buffet style

Salad - Caesar Wedge- Romaine heart, garlic dressing, 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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