

Shore Lodge
MECALL, IDAHO



Banquet Menu
2021

Treat your guests to an unforgettable mountain resort experience along the glacially carved shores of Payette Lake in McCall, Idaho. Since 1948, Shore Lodge has hosted countless lakeside meetings, retreats, conferences, and picturesque mountain weddings.

We have attempted to cover all of your requests with the following menu selections. If you have any particular requirements not addressed on the following pages, our experienced team would be happy to create specialty menus and services to meet your needs.

POLICIES & GUIDELINES

PRICES

Shore Lodge published food and beverage prices are subject to change. Prices are guaranteed only after a Shore Lodge Banquet Event Order has been signed and returned to Shore Lodge Catering and Conference Services Department.

Published food, beverage and AV prices are subject to a taxable 22% service charge and applicable state and local sales tax, which is currently 7%.

GUARANTEES

The guaranteed attendance will be required by 12:00pm seven (7) working days prior to your event. After that time, attendance numbers may be increased, but not reduced. If not given, the original planning figure will be considered as the final guarantee. Your charge will be based on your guarantee or actual attendance, whichever is greater.

PAYMENT

All arrangements for payment must be made and approved, in advance of your event. A non-refundable deposit is required to confirm all private function space. A schedule of deposits will be included in the catering contract. Full payment on all social events is due 30 days in advance of the event. For all social events we require a credit card on file.

SECURITY

Shore Lodge will not assume responsibility for damage or loss of any merchandise or articles left in the venues prior to, during, or following an event. The guest assumes responsibility for any and all damages incurred. When special security services must be arranged, there will be an additional cost to the client.

FOOD

Shore Lodge reserves the right to provide all food and beverage service within our licensed banquet and public areas. In accordance with Hotel policy and Idaho State and local ABC laws, we cannot allow the importing of alcoholic beverages into our function rooms, public areas, restaurants or lounges. Because of the location of the resort, some items may be substituted due to product availability. Special dietary restrictions can be accommodated. Shore Lodge Food Safety Policy does not allow for food to be removed from event location.

VENUES

All meeting and banquet facilities are available to reserve for private functions. Each of our venues has different features and capabilities. Rental fees will apply for the use of these facilities. We reserve the right to reassign event space as needed to accommodate changes in attendance, type of function, or other hotel events. Shore Lodge will assign suitable charges for any extraordinary room set ups.

AUDIO VISUAL EQUIPMENT

Shore Lodge will provide all AV requirements from our audio visual representative. Arrangements must be made at least seven business days in advance of your event.

PARKING

Complimentary self parking is available for your guests. Should you choose to have valet services, an additional fee will be assessed.

CONTRACTED SERVICES

We will be happy to assist you with ordering your floral arrangements, décor, and entertainment needs. Please ask your catering and conference services representative for a list of recommended vendors.

DANCE FLOOR

Shore Lodge can provide a dance floor for your event. Rental fee is \$250.

GIFT CARDS

Gift Cards may be purchased for services which include retail, dining, spa and hotel reservations. Please inquire with our reservations agents at 208.634.2244.

MUSIC AND ENTERTAINMENT

Indoor amplified music and entertainment may continue until 10:00pm

SHIPPING OF PACKAGES

Packages for meetings and special events may be delivered to the Shore Lodge three working days prior to the date of the function. Please include the following information on all packages to insure proper delivery:

- Conference Name/ Client's Name
- Date of event
- Conference Planners Name
- Shipping address:

Shore Lodge
501 W. Lake Street
McCall, ID 83638

Refreshment Breaks

(a la carte items)

FROM THE BAKERY

Mini Muffins Banana Walnut / Lemon Huckleberry / Morning Glory / Seasonal	24.00 / DZ
Housemade Sticky Buns Cinnamon Rolls	36.00 / DZ 36.00 / DZ
Breakfast Sandwich on an English muffin Egg / Cheddar Cheese / Choice of Ham, Bacon or Pork Sausage	54.00 / DZ
Ham & Cheese Croissants	55.00 / DZ
Assorted Bagels Whipped Cream Cheese / Butter / Jam	42.00 / DZ
Assorted Cookies Housemade Rice Krispy Treat Brownies / Blondies	25.00 / DZ 25.00 / DZ 36.00 / DZ
Mini Cupcakes Mini Cheesecakes Mini Fruit Tarts	24.00 / DZ 30.00 / DZ 30.00 / DZ

MISCELLANEOUS ITEMS

Individual Chobani Yogurt	3.50 EA	Granola Bars	3.50 EA
Granola / Fruit & Yogurt Parfait	4.25 EA	Power Bars	4.00 EA
Whole Seasonal Fresh Fruit Banana / Orange Granny Smith Apple	3.00 EA	Candy Bars Hershey / Chocolate & Almond Kit Kat / Reese's	3.50 EA
Fruit & Berry Kabobs	3.50 EA	Kettle Chips	2.00 /PERSON
Vegetable Crudit� Cups Buttermilk Ranch	3.50 EA	Kettle Chips Onion Dip	3.00 /PERSON
Warm Soft Pretzels Cheddar Dipping Sauce / Mustard	40.00 / DZ	Snyder's Pretzels	2.50 /PERSON
Shore Lodge Trail Mix Peanuts / Craisins Wasabi Peas / Chocolate	3.50 /PERSON	Tortilla Chips Housemade Salsa	3.75 /PERSON
Mixed Nuts Peanut / Almond / Cashew Hazelnut / Pecan	3.50 /PERSON	Novelty Ice Cream (Please Select Two) Drumstick / Ice Cream Sandwich Orange Dream / Strawberry Shortcake Chocolate Sundae Crunch	3.00 EA

Refreshments (cont.)

BEVERAGES

Starbucks Pike Place Coffee	44.00 / GAL
Decaffeinated Coffee / Tazo Teas	
Hot Cocoa	40.00 / GAL
Hot Spiced Apple Cider	35.00 / GAL
Hot Chocolate Bar	52.00 / GAL
Chocolate Shaving / Mini Marshmallows	
Crushed Peppermint / Whipped Cream	
Juices	22.00 / CARAFE
Orange / Apple / Ruby Red Grapefruit	
Cranberry	
Freshly Brewed Iced Tea	40.00 / GAL
Lemonade / Pink Lemonade	40.00 / GAL
Canned Soft Drinks	2.50 EA
Pepsi / Diet Pepsi / Sierra Mist	
Mug Root Beer	
Red Bull	4.00 EA
Naked Juices	5.00 EA
Mighty Mango / Green Machine	
Shore Lodge Bottled Water	3.00 EA
Gatorade	4.00 EA
Orange/ Lemon Lime / Fruit Punch	
Bottled Fruit Juices	4.00 EA
Orange / Apple / Cranberry / Ruby Red Grapefruit	
San Pelligrino Sparkling water	4.00 EA
La Croix	
Lemon / Lime	3.00 EA

Themed Breaks

Minimum 15 guests, 30 minutes of service.

MORNING

FRESH & HEALTHY

18.00 / PERSON

Fresh Fruit Kabobs
Mini Blueberry Muffins
Mini Mushroom-Gruyere Quiche Bites
Avocado Toast Bites
Greek Yogurt-Granola Cups
Shore Lodge Bottled Water / Tazo Teas

TASTE OF THE COVE SPA BREAK

18.00 / PERSON

Fresh Fruit / Raspberry Yogurt Parfaits
Citrus Yogurt Smoothies
Kashi Bars / Trail Mix
Shore Lodge Bottled Water / Tazo Teas

THE SWEET SPOT

22.00 / PERSON

Mini Croissants / Almond Croissants
Chocolate Walnut Brownies
Banana Bread
White Chocolate & Dried Cherry Trail Mix
Shore Lodge Bottled Water
Starbucks Pike Place Coffee
Decaffeinated Coffee / Tazo Teas

CUTWATER ON PAYETTE LAKE

22.00 / PERSON

Naan Flatbread Bites
Roasted Red Pepper Hummus
BBQ Pulled Pork Sliders
Mini Ahi Tuna Poke Bowls
Shore Lodge Bottled Water / Lemonade
Assorted Soft Drinks

AFTERNOON

AFTERNOON DELIGHT

20.00 / PERSON

Crisp Vegetable Crudit  / Yogurt Tzatziki
Chick Pea Hummus
Red Berry Power Smoothies
Spiced Pepitas / Bowl of Bananas
Shore Lodge Bottled Water / Fruit Juices

ICE CREAM SOCIAL

14.00 / PERSON

Chocolate / Vanilla / Strawberry Ice Creams
Dulce de Leche / Ancho Chocolate
Mixed Berry Coulis
Crushed Walnuts / Chocolate Shavings
Bananas / Mixed Berries / Whipped Cream
Shore Lodge Bottled Water / Root Beer

HAPPY HOUR BREAK

18.00 / PERSON

Chips & Fire Roasted Salsa
Spicy Buffalo Hot Wings / Waffle Fry Nachos
Chicken Quesadilla Bites / Salted Pretzels
Shore Lodge Bottled Water
Pink Lemonade / Assorted Soft Drinks

THE CHOCOHOLIC

22.00 / PERSON

Chocolate Truffles
Chocolate Dipped Strawberries
Double Fudge Brownies
Chocolate-Salted Caramel Cupcakes
Shore Lodge Bottled Water / Milk
Starbucks Pike Place Coffee
Decaffeinated Coffee / Tazo Teas

Breakfast Menus

PLATED BREAKFAST 22.00 / PERSON

Fresh Squeezed Orange Juice
Fluffy Scrambled Eggs
Crispy Smoked Bacon / Pork Sausage / Skillet Potatoes
Sliced Fresh Fruit Garnish / Breakfast Breads / Huckleberry Jam / Whipped Butter
Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

CONTINENTAL BREAKFAST 18.00 / PERSON

Minimum 10 guests.

Fresh Squeezed Orange Juice / Apple Juice / Cranberry Juice
Ruby Red Grapefruit Juice
Sliced Seasonal Fresh Fruit & Berries / Greek Yogurt
Mini Muffins / Mini Cinnamon Rolls / Mini Croissants
Housemade Breakfast Breads / Huckleberry Jam / Whipped Butter
Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

CONTINENTAL ACCENTS

Assorted Housemade Breakfast Scones 4.00 / PERSON

Assorted Cereals & Granola / Milk 3.00 / PERSON

Breakfast Sandwich 4.50 / PERSON
Pork Sausage / Egg / Cheddar Cheese / English Muffin

Open Face Smoked Salmon Bagel 8.00 / PERSON
Cream Cheese / Capers

Fluffy Scrambled Eggs 3.50 / PERSON

Old Fashioned Hot Oatmeal 3.50 / PERSON
Rainier Cherries / Pecans / Idaho Honey

Eggs Benedict 6.00 / PERSON
Hollandaise Sauce / Canadian Bacon / Toasted English Muffin

Breakfast Buffets

Minimum 20 guests.

PAYETTE LAKE BREAKFAST 25.00 / PERSON

Fresh Squeezed Orange Juice / Apple Juice / Cranberry Juice / Ruby Red Grapefruit Juice
Fluffy Scrambled Eggs / Crispy Smoked Bacon / Biscuits & Gravy
Sliced Seasonal Fresh Fruit & Berries / Housemade Breakfast Breads
Huckleberry Jam / Whipped Butter
Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

SHORE LODGE BREAKFAST 30.00 / PERSON

Fresh Squeezed Orange Juice / Apple Juice / Cranberry Juice / Ruby Red Grapefruit Juice
Sliced Seasonal Fresh Fruit & Berries / Granola & Greek Yogurt Parfait Cups
Mushroom & Gruyere Scrambled Eggs
Crispy Smoked Bacon / Pork Sausage Links
Mini Muffins / Mini Cinnamon Rolls / Mini Croissants
Housemade Breakfast Breads / Huckleberry Jam / Whipped Butter
Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

BREAKFAST BUFFET ENHANCEMENTS

Live Egg Station 15.00 / PERSON & 100.00 Chef Fee
Whole Eggs / Egg Beaters / Egg Whites / Smoked Ham
Cheddar & Pepper Jack Cheese / Cherry Tomatoes / Sweet Peppers
Crimini Mushrooms / Sautéed Spinach

Eggs Benedict 6.00 / PERSON
Hollandaise Sauce / Canadian Bacon / Toasted English Muffin

Pulled Pork Benedict 7.00 / PERSON
Hollandaise Sauce / Toasted English Muffin

Crab Cake Benedict 9.00 / PERSON
Hollandaise Sauce / Toasted English Muffin

Buttermilk Pancakes 5.00 / PERSON
Warm Maple Syrup / Whipped Butter

Shore Lodge Huckleberry Pancakes 7.00 / PERSON
Warm Maple Syrup / Whipped Butter

Breakfast Menu (cont.)

SHORE LODGE BRUNCH 50.00 / PERSON

Minimum 40 guests.

Fresh Squeezed Orange Juice / Apple Juice / Cranberry Juice
Ruby Red Grapefruit Juice

Sliced Seasonal Fresh Fruit & Berries
Mini Muffins / Mini Cinnamon Rolls / Mini Croissants
Housemade Breakfast Breads / Huckleberry Jam / Whipped Butter

SMOKED SALMON / Feta / Peas / Pea Shoots / Green Apple / Red Radish / Lemon Cream
FLUFFY SCRAMBLED EGGS / Crispy Smoked Bacon / Pork Sausage Links
FRENCH TOAST CASSEROLE / Maple Custard / Fresh Berries
HAZELNUT BREADED TROUT FILLET / Cherry Tomato Caper Butter
CHICKEN FRICASSEE / Smoked Chili / Corn & Sweet Pepper Maque Choux
ROASTED IDAHO FINGERLING POTATOES / Rosemary / Black Pepper
GREEN BEANS / Brown Butter / Toasted Almonds

Assorted Miniature Fruit Tarts
Chocolate Mousse Torte
Fresh Berry Shortcakes
Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

BEVERAGE ENHANCEMENTS

Available after 10am

Huckleberry Mimosa Bar 8.00 / EA
House Champagne / Freshly Squeezed Orange Juice

Bloody Mary Bar 10.00 / EA
Tito's Vodka / Absolut Peppar Vodka / Zing Zang Bloody Mary Mix
Clamato / Cholula / Tabasco / Worcestershire / A1
Celery Salt / Lemon Pepper Salt / Cajun Salt / Celery / Spicy Dill Pickles
Pickled Asparagus / Green Olives / Pepperoncini

Add Smoked Bacon 2.00 / EA
Add Grilled Shrimp Skewers 4.00 / EA

Plated Lunch Menus

Custom design your group's two course lunch by selecting one appetizer or one dessert & one main entree. A third course may be added for an additional charge. All meals are served with freshly baked rolls and butter, coffee service & freshly brewed ice tea with lemon

APPETIZER

PAYETTE CREAMY TOMATO SOUP

Basil / Cheddar-Ciabatta Croutons
Smokey Paprika

FOREST MUSHROOM CREAM SOUP

Garlic / Thyme / Porcini Oil

IDAHO POTATO & LEEK SOUP

Crispy Tobacco Onions / Smoked Bacon
Chive

SPINACH & WILD MUSHROOM SALAD

Goat Cheese Truffles / Crispy Pancetta
Almond Brittle / Aged Balsamic Vinaigrette

PAYETTE LAKE CAESAR SALAD

Baby Romaine Hearts / Parmesan Tuile
Cornmeal Dusted Croutons
Black Peppercorn Caesar

CITRUS & BUTTER LETTUCE SALAD

Grapefruit / Orange / Spicy Walnuts
Point Reyes Blue Cheese
Idaho Honey-Lemon Vinaigrette

ENTREE

Please select one.

CLASSIC CAESAR SALAD

Hand Tossed Romaine Hearts / Scratch Croutons / Parmesan / Creamy Caesar Dressing

Grilled Breast of Chicken 25.00 Grilled Pacific Wild Salmon 28.00 Grilled Skirt Steak 30.00

CURRIED CHICKEN SALAD WRAP 22.00

Grilled Chicken Breast / Granny Smith Apple / Scallions / Celery / Candied Pecans / Bibb Lettuce

ALMOND CRUSTED IDAHO TROUT 29.00

Roasted Baby Potatoes / Buttered Baby Green Beans / Charred Tomato Salad
Romesco Butter

HEALTHY SESAME TAHINI BUDDHA BOWL 23.00

Baby Butter Lettuce / Orange Supremes / Quinoa / Radicchio / Butternut Squash
Carrot Threads / Hazelnuts / Pita Croutons / Sesame-Tahini Dressing

CHAR-GRILLED FLAT IRON STEAK 32.00

Roasted Potatoes / Buttered Baby Green Beans / Charred Tomato Salad
Red Wine Reduction

FOUR CHEESE TORTELLINIS 23.00

Forest Mushrooms / Portobellos / Spinach / Idaho Parmesan / Roasted Garlic Cream

DESSERT

CHOCOLATE MOUSSE

Flourless Cake / Dark Chocolate Mousse
Fresh Berries / Raspberry Coulis

IDAHO HUCKLEBERRY CHEESECAKE

Almond Graham Crust / Blueberry Lemon
Grass Sauce / Huckleberry Compote

CHEF SARAH'S KEY LIME PIE

Housemade Crust / Citrus Chantilly

WARM BLUEBERRY-APPLE CRUMBLE

Cardamom Ice Cream

Themed Lunch Buffet

SHORE LODGE SANDWICH SHOP

Minimum 20 guests.

32.00 / PERSON

MIXED GREEN SALAD

Cucumber / Sun Dried Cherry Tomatoes
Choice of Ranch or Balsamic Vinaigrette

HOUSEMADE POTATO CHIPS / Sea Salt

CHOPPED FRUIT & BERRY SALAD
PESTO PASTA PRIMAVERA SALAD

THIN SLICED BLACK FOREST HAM & GRUYERE

Whole Wheat / Creole Mustard Spread

SMOKED TURKEY & FONTINA

Square Croissant / Avocado / Chipotle Aioli / Butter Lettuce

PRIME RIB & SMOKED CHEDDAR

Marbled Rye / Horseradish Aioli
Beefsteak Tomato / Red Onion

GREEK SALAD WRAP

Cucumber / Tomato / Red Onion
Idaho Feta Cheese / Lemon Vinaigrette / Spinach Tortilla

CHOCOLATE CHIP COOKIES

LEMON HUCKLEBERRY POUND CAKE

BUTTERSCOTCH BROWNIES

Iced Tea w/ Lemon / Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

Themed Lunch Buffet (cont.)

B.Y.O. SANDWICH BAR

Minimum 20 guests.
26.00 / PERSON

HOUSEMADE POTATO CHIPS / Sea Salt

CHOPPED FRUIT & BERRY SALAD
PESTO PASTA PRIMAVERA SALAD

BREADS

Whole Wheat / Pullman White Bread / Marbled Rye

CENTERPIECES

Smoked Turkey / Thin Sliced Black Forest Ham
Roast Beef / Salami
Balsamic Grilled Portobello

CHEESES

Smoked Cheddar / Swiss
Provolone / Fontina

VEGGIES

Sliced Tomato / Red Onion / Black Olives
Garden Lettuce / Pickle Slices

SAUCES

Basil Pesto / Honey Mustard / Mayo

HOUSEMADE PEANUT BUTTER COOKIES
LEMON HUCKLEBERRY POUND CAKE
DOUBLE FUDGE BROWNIES

Iced Tea w/ Lemon / Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

Themed Lunch Buffet (cont.)

FIVE MILES FROM THE BORDER

Minimum 30 guests.

36.00 / PERSON

SOUTHWESTERN BLACK BEAN SOUP

Cilantro Cream / Tortillas

CRISPY BLUE CORN TORTILLA CHIPS

Poblano Infused Guacamole

Hand Chopped Pico de Gallo

ROASTED PEPPER & CHAR-GRILLED CORN SALAD

Sweet Potato / Caramelized Onion

Chipotle-Lime Dressing

SMOKED CHILI MARINATED FLANK STEAK FAJITAS

Sweet Peppers / Onions / Cumin Cream

Roasted Tomato Salsa

GOAT CHEESE & ROASTED PEPPER QUESADILLAS

Spring Onion / Taco Spice

FRIJOLES RANCHEROS

Red Rice / Mole Sauce

TEXAS BROWNIES / Walnuts

DULCE DE LECHE CHEESECAKE

Iced Tea w/ Lemon / Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

Themed Lunch Buffet (cont.)

ALL AMERICAN BBQ

Minimum 30 guests.
34.00 / PERSON

CREAMY CORN CHOWDER
Red Potato / Smoked Paprika / Pancetta
Green Onion

CHEF'S CHOPPED SALAD
Crispy Smoked Bacon / Sweet 100 Tomatoes
Drunken Goat Cheese / Maple Ranch

CREAMY RED POTATO SALAD
Country Pork Sausage / Celery
Sweet Onion / Grain Mustard

TEXAS STYLE SLOW SMOKED PORK SHOULDER
Housemade BBQ / Smoked Chili Powder
Chive

SMOKED SWEET SAUSAGE LINKS
Fire Roasted Peppers & Onions

CORN COBETTES

BAKED BEANS / Smoked Bacon

SAUCES & CONDIMENTS
Grain Mustard / Ketchup / BBQ Sauce
Cholula / Coleslaw / Dill Pickles

STRAWBERRY CUPCAKES
STAR SUGAR COOKIES

Iced Tea w/ Lemon / Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

Themed Lunch Buffet (cont.)

LITTLE ITALY

Minimum 30 guests.

34.00 / PERSON

SHORE LODGE MINESTRONE SOUP
Orzo Pasta / Great Northern Beans
Zucchini / Summer Squash / Tomato

TOMATO & BASIL CAPRESE
Fresh Bocconcini Mozzarella / Sea Salt
Aged Balsamic / Cracked Black Pepper

CAESAR SALAD
Cornmeal Dusted Croutons / Asiago
Creamy Parmesan-Peppercorn Dressing

CHICKEN PARMESAN
Fontina Cheese / Housemade Breadcrumbs
Tomato Sauce / Basil / Grana Padano

LEMON-PEPPER GARGANELLI PASTA
Spinach / Blistered Cherry Tomatoes
Toasted Pine Nuts / Fresh Thyme

RATATOUILLE PROVENCALE

BREAD STATION
Garlic Bread / Focaccia / Ciabatta
Parmesan-Peppercorn Breadsticks
Extra Virgin Olive Oil / Crushed Red Pepper
Balsamic Vinegar

MINI CANNOLI
TIRAMISU

Iced Tea w/ Lemon / Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

Themed Lunch Buffet (cont.)

IDAHO POTATO BAR

Minimum 30 guests.

30.00 / PERSON

ROASTED BUFFALO & RED BEAN CHILI

Idaho Cheddar / Spring Onion

Poblano Powder

BUILD YOUR OWN SALAD

Local Mixed Greens / Wild Arugula

Cucumbers / Baby Plum Tomatoes

Red Onions / Grated Carrots / Olives

Sharp Cheddar Cheese

Diced Smoked Ham

Chickpeas / Green Peas

Sweet Corn Kernels

Ranch Dressing & Balsamic Vinaigrette

SALT CRUSTED & SLOW ROASTED

JUMBO IDAHO POTATOES

Sharp Cheddar Cheese

Smoked Bacon Bits

Cheddar Cheese Sauce / Broccoli Bites

Green Onions / Roasted Mushrooms

Sour Cream / Whipped Butter

Extra Virgin Olive Oil / Sriracha

Cholula / Tabasco

LEMON HUCKLEBERRY POUND CAKE

DOUBLE CHOCOLATE CUPCAKES

Iced Tea w/ Lemon / Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

The Gourmet's Lunch Bag

26.00 / PERSON

Each lunch packaged in an insulated Shore Lodge bag.

Please choose two sandwich selections for your group.

THIN SLICED HAM & GRUYERE

Whole Wheat Bread / Creole Mustard Spread

SMOKED TURKEY & FONTINA

Square Croissant / Avocado / Chipotle Aioli / Butter Lettuce

PRIME RIB & SMOKED CHEDDAR

Marbled Rye / Horseradish Aioli / Beefsteak Tomato / Red Onion

CURRIED CHICKEN SALAD WRAP

Red Grapes / Celery / Red Onion / Scallion / Parsley / Sun Dried Tomato Tortilla

GREEK SALAD WRAP

Cucumber / Tomato / Red Onion / Idaho Feta Cheese / Lemon Vinaigrette
Spinach Tortilla

Please choose one salad selection for your group.

DILL-RED SKIN POTATO SALAD

CHOPPED FRUIT & BERRY SALAD

PESTO PASTA PRIMAVERA SALAD

Please choose one dessert selection for your group.

HOUSEMADE CHOCOLATE CHIP COOKIE

DOUBLE FUDGE BROWNIE

HOUSEMADE SNICKERDOODLE COOKIES

BUTTERSCOTCH BLONDIE

Included in all Gourmet Lunch Bags:

All Appropriate Condiments / Utensils / Napkins

Gourmet Chips / String Cheese / Granny Smith Apple / Bottled Water

Cold Hors D' Oeuvres

Butler passed or stationed platters. Minimum order of 25 each hors d'oeuvre.

WHITE BEAN & TOMATO BRUSCHETTA 3.50

Shaved Ricotta Salata / Basil / Pine Nuts

CRIMINI MUSHROOM CROSTINI 4.00

Marbled Rye / Gorgonzola / Chive

BLACK SESAME SEARED AHI TUNA 5.00

Edamame / Yuzu Ponzu Sauce / Spring Onion

HAZELNUT CRUSTED MONTANA GOAT CHEESE BITES 4.00

Pomegranate Seeds / Sumac / Parsley

SHRIMP COCKTAIL SHOOTER 5.00

Heirloom Tomato Cocktail Sauce

BRIE CHEESE TOAST 4.00

Ciabatta / Huckleberry Jam / Crushed Hazelnut

TOMATO CAPRESE 4.00

Bocconcini Mozzarella / Basil / Aged Balsamic Syrup

BEEF TARTAR BITES 4.50

Baguette / Tenderloin / Dijon / Housemade Cornichons / Caper / Egg

THAI CHICKEN LETTUCE CUPS 4.00

Bibb Lettuce / Sweet Chili / Kaffir Lime / Lemongrass

PORK RILLETTE 4.00

Fig Jam / Pickled Red Onions / Red Radish

ROCK SHRIMP SALAD BITES 5.00

Citrus Aioli / Chive / Old Bay

IDAHO SMOKED TROUT 4.00

Cucumber / Dried Chili Cream / Dill

CURRIED CREAM CHEESE & DRIED CHERRY CROUTONS 3.50

Apple Chip / Candied Walnuts

SMOKED SALMON 4.50

Brioche / Asparagus / Idaho Sturgeon Roe / Meyer Lemon Cream

Hot Hors D' Oeuvres

Butler passed or stationed platters. Minimum order of 25 each hors d'oeuvre.

PULLED PORK OPEN FACED MINI SLIDERS 4.50

Molasses BBQ / Blue Cheese Crumbles / Scallion

CHICKEN QUESADILLA BITES 4.00

Monterey Jack Cheese / Poblano Guacamole

CAST IRON SEARED CRAB CAKE 5.50

Spicy Remoulade / Pineapple Salsa / Cilantro / Crispy Shallot

CHICKEN SATAYS 4.00

Red Curry Peanut Sauce / Chive

BUFFALO MEATBALLS 4.50

Caramelized Onions / Grain Mustard Sauce / Parsley

NAAN FLATBREAD BITES 4.00

Bacon / Point Reyes Blue Cheese / Quince Jam / Caramelized Onions

MINI SHRIMP TOSTADAS 4.50

Ranch Style Beans / Lime Mojo / Queso Fresco

CRISPY PORK DUMPLINGS 4.00

Ginger / Garlic / Spicy Soy Dipping Sauce

CRISPY RISOTTO FRITTERS 4.50

Prosciutto / Fontina Cheese / Aggiano Cheese / Chive

TERIYAKI BEEF SATAYS 4.00

Soy Glaze / Sesame / Spring Onions

CRISPY VEGETABLE SPRING ROLL 3.50

Sweet Thai Chili Dipping Sauce / Kaffir Lime Leaf

IDAHO BAKED POTATO BITES 3.50

White Cheddar / Smoked Bacon / Smoked Pepper Cream

SPINACH & MUSHROOM MINI QUICHE 3.50

Gruyere Cheese / Rosemary

Culinary Displays

LOCAL ARTISAN CHEESE BOARD 12.00 / person
Field Picked Strawberries / Red Grape Clusters / Roasted Walnuts
Savory Crackers / Crusty Bread

FRUITS OF THE SEASON 8.00 / person
Sliced Fruits & Berries / Raspberry Yogurt Sauce

ANTIPASTI DI PARMA 14.00 / person
Salami / Mortadella / Coppa / Provolone / Olives
Marinated Artichokes / Roasted Mini Sweet Peppers / Crusty Bread

FRESH VEGETABLE CRUDITÉS 8.00 / person
Creamy Boursin Dip / Spiced Chickpea Hummus

WHOLE BAKED BRIE 9.00 / person
Baked in Buttery Puff Pastry / Field Picked Strawberries
Red Grape Clusters / Savory Crackers / Crusty Bread

SMOKED WILD SALMON 14.00 / person
Sour Cream / Red Onion / Grated Egg / Caper Berries / Seasoned Bagel Chips

WARM SMOKED CHEDDAR & ALE DIP 7.00 / person
Pita Crisps / Torn Pretzels

WARM CARAMELIZED ONION & BLUE CHEESE DIP 7.00 / person
Savory Crackers / Crusty Bread

MIDDLE EASTERN DIP 10.00 / person
Chickpea Hummus / Red Pepper Dip / Cucumber-Mint Yogurt Dip
Chickpeas / Marinated Olives / Pita Chips / Flatbread

SLIDER PLATTER (CHOOSE 2) 12.00 / person
Traditional Burger w/ Cheddar & Special Sauce
Pulled Pork with BBQ Sauce
Buffalo Chicken

Themed Stations

Please note that these bars are intended to be enhancements to your reception & not intended as a full meal. Minimum 30 guests. Chef fee 100.00.*

PASTA BAR 20.00 / PERSON*

Penne / Cavatappi / Tortellini

Creamy Alfredo / Tomato Pomodoro / Basil-Pine Nut Pesto / Olive Oil

Grilled Chicken / Andouille Sausage / Sweet Peppers / Roasted Mushrooms

Tomato / Spinach / Pecorino / Chili Flakes / Basil

SLIDER BAR 15.00 / PERSON

Mini Angus Beef Burgers / Brioche Buns

Aged White Cheddar / Swiss / Provolone / Pepper Jack

Applewood Smoked Bacon / Griddled Onions & Peppers / Roasted Mushrooms

Butter Lettuce / Shaved Red Onion / Plum Tomato / Dill Slices

Ketchup / American Mustard / BBQ Sauce / Mayonnaise / Sriracha

ICED SEAFOOD BAR 30.00 / PERSON

Wild Tiger Shrimp / King Crab Legs / Snow Crab Cocktail Claws / Oysters on The Shell

Smoked Chili Infused Cocktail Sauce / Pink Peppercorn Mignonette / Louie Sauce / Lemon

TOSTADA BAR 16.00 / PERSON

Crispy Corn Tortillas / Seasoned Refried Beans / Shredded Cheese

Grilled Santa Fe Chicken / Slow Cooked Pork Verde / Carne Asada Beef

Shredded Lettuce / Diced Tomato / Red Onion / Scallion / Cilantro Leaves / Red Radish / Cotija

Pico De Gallo / Guacamole / Lime Crema

MASHED POTATO BAR 18.00 / PERSON

Creamy Mashed Yukon Gold Potatoes

Shredded Cheddar Cheese / Goat Cheese / Parmesan Cheese

Applewood Smoked Bacon Bits / Griddled Red Onions / Crispy Onions / Jalapenos

Scallions / Sour Cream / Smoked Chili Cream / Truffle Butter / Scratch Beef Gravy

SHRIMP & GRITS 19.00 / PERSON*

Wild Tiger Shrimp / Andouille Sausage / Stone-Ground White Cheddar Grits / Scallions

Louisiana Crystal Hot Sauce / McIlhenny Pepper Sauce

Themed Stations (cont.)

Please note that these bars are intended to be enhancements to your reception & not intended as a full meal. Minimum 30 guests. Chef fee 100.00.*

PAYETTE ICE CREAM BAR 10.00 / PERSON*

ICE CREAM

Vanilla Bean / Chocolate / Strawberry

SAUCE

Dark Chocolate Sauce / Caramel Sauce / Raspberry Coulis

TOPPINGS

Whipped Cream / Crushed Oreos / Chopped Peanuts / Toasted Coconut / Sprinkles
Brownie Bites / Berry Compote / Maraschino Cherries

BANANAS FOSTER BAR 12.00 / PERSON*

Vanilla Bean Ice Cream

Bananas / Cane Sugar / Rum

Chocolate Chips / Toasted Pecans / Pound Cake Bites / Orange Supremes

CREPE BAR 13.00 / PERSON*

Vanilla Pastry Cream / Lemon Curd / Nutella / Suzette Sauce

Orange Supremes / Fresh Mixed Berries / Whipped Cream

Chef Attended Carving Stations

Please note that these bars are intended to be enhancements to your reception & not intended as a full meal. Minimum 30 guests. Chef fee 100.00.

OVEN ROASTED DOUBLE R TENDERLOIN OF BEEF 27.00 / PERSON
Bourbon-Peppercorn Sauce / Béarnaise Sauce / Zeppole Rolls

SLOW ROASTED DOUBLE R PRIME RIB OF BEEF 20.00 / PERSON
Scratch Jus / Horseradish Cream / Spicy Mustard / Zeppole Rolls

BAKED MAPLE SPIRAL HAM 15.00 / PERSON
Pineapple-Raisin Chutney / Honey Mustard / Zeppole Rolls

WHOLE ROASTED BUTTERBALL TURKEY 15.00 / PERSON
Scratch Gravy / Cranberry-Orange Sauce / Zeppole Rolls

Plated Dinner Menus

Custom design your group's three course dinner by selecting one soup or one appetizer, one main entrée & one dessert. A fourth course may be added for an additional charge. Split entrée menus will be charged at the higher entrée price. All meals are served with freshly baked rolls, butter & coffee service. Please note *** Items have a menu surcharge.

PAYETTE CREAMY TOMATO SOUP

Basil / Cheddar-Ciabatta Croutons
Smokey Paprika

FOREST MUSHROOM CREAM SOUP

Garlic / Thyme / Porcini Oil

CLAM & POTATO CHOWDER

Potato Threads / Old Bay Seasoning

MAPLE ROASTED BUTTERNUT SQUASH SOUP

Ginger / Washington Apple / Walnut Oil

CREAMY LOBSTER BISQUE *3.00**

Brandy / Chive Cream

HARVEST CORN CHOWDER

Cherry Tomato / Marble Potatoes / Scallions

SOUPS

ROASTED BUFFALO & RED BEAN CHILI

Idaho Cheddar / Spring Onion
Poblano Powder

IDAHO POTATO & LEEK SOUP

Crispy Tobacco Onions / Smoked Bacon
Chive

SOUTHWESTERN WHITE BEAN & CHICKEN SOUP

Tomato / Cumin / Lime / Sour Cream
Tortilla Strips

CHILLED CHUNKY TOMATO GAZPACHO

Cucumber / Avocado / Sourdough Croutons

APPETIZERS

SHORE LODGE POACHED PEAR SALAD

Mixed Baby Greens / Point Reyes Blue Cheese
Candied Pecans / Wild Herb Vinaigrette

PAYETTE LAKE CAESAR SALAD

Baby Romaine Hearts / Parmesan Tuile
Cornmeal Dusted Croutons
Black Peppercorn Caesar

ROASTED BEET SALAD

Golden Beets / Purple Beets / Montana Goat
Cheese / Mizuna / Sweet Onion Vinaigrette

CITRUS & BUTTER LETTUCE SALAD

Grapefruit / Orange / Spicy Walnuts
Point Reyes Blue / Idaho Honey-Lemon
Vinaigrette

WILD CAUGHT SMOKED SALMON *3.00**

Idaho Feta Cheese / Arugula / Pomegranate
Lemon Cream

SHRIMP COCKTAIL *5.00**

Heirloom Tomato Cocktail Sauce / Lemon
Dill / Bibb Lettuce

DUNGENESS CRAB & ENDIVE

SALAD*4.00**

Baby Greens / Avocado / Ruby Red Grapefruit
Endive / Pita Croutons

SPICY SEARED AHI TUNA *3.00**

Avocado / Cucumber / Edamame
Cherry Tomatoes / Sriracha Aioli

STEAKHOUSE WEDGE SALAD

Crispy Smoked Bacon / Sweet 100 Tomatoes
Drunken Goat Cheese / Maple Ranch

SPINACH & WILD MUSHROOM SALAD

Goat Cheese Truffles / Crispy Pancetta
Almond Brittle / Aged Balsamic Vinaigrette

SEARED DAY BOAT SCALLOPS *5.00**

Char-Grilled Corn Puree / Bacon / Pea Shoots
Smoked Chili

Plated Dinner Menus (cont.)

Custom design your group's three course dinner by selecting one soup or one appetizer, one main entrée & one dessert. A fourth course may be added for an additional charge. Split entrée menus will be charged at the higher entrée price. All meals are served with freshly baked rolls, butter & coffee service. Please note *** Items have a menu surcharge.

ENTREES

Please select one main course

WILD CAUGHT PACIFIC SALMON 53.00
Pine Nut-Parmesan Crust / Pesto Sauce
Ratatouille Vegetables / Basil

ALMOND CRUSTED IDAHO TROUT 49.00
Marble Potatoes / Spinach
Blistered Cherry Tomatoes / Romesco Butter

JUMBO LUMP CRAB CAKES 62.00
Creamy Saffron Rice / Sauteed Asparagus
Whole Grain Mustard Reduction

CAST IRON SEARED CHICKEN BREAST 52.00
Pearl Couscous / Grilled Asparagus
Forest Mushrooms / Marsala Jus / Thyme

DUROCK PORK LOIN CHOP 54.00
White Cheddar Grits / Brussels Sprouts
Glazed Baby Carrots / Creole Mustard Sauce

COLORADO LAMB CHOPS 75.00
Creamy Fontina Cheese Polenta
Charred Baby Carrots / Pomegranate
Syrah-Blackberry Sauce

SLOW BRAISED BEEF SHORT RIB 56.00
Idaho Potato Puree / Walla Walla Cabernet
Asparagus / Crispy Buttermilk Tobacco Onions

CHAR-GRILLED FILET MIGNON 65.00
Garlic Chard / Crimini Mushrooms
Roasted Root Vegetables
Red Wine Reduction

GRILLED BISON TENDERLOIN 85.00
Parsnip Puree / Broccoli / Rosemary
Idaho Huckleberry Infused Cabernet Sauce

SLOW ROASTED PRIME RIB 62.00
Roasted Fingerling Potatoes / Dijon-Au Jus
Buttered Green Beans / Creamy Horseradish

VEGETABLE CAVATAPPI 40.00
Roasted Squash / Swiss Chard
Caramelized Onions / Aggiano Cheese
Herb Sauce

FOUR CHEESE TORTELLINIS 40.00
Forest Mushrooms / Portobellos / Spinach
Idaho Parmesan / Roasted Garlic Cream

VEGAN YELLOW CURRY 40.00
Coconut Milk / Jasmine Rice / Bell Peppers
Potato / Oyster Mushrooms / Thai Lime Leaf
Eggplant / Sweet Basil

COMBINATION ENTREES

CAST IRON SEARED CHICKEN BREAST / WILD CAUGHT PACIFIC SALMON 65.00
Pearl Couscous / Grilled Asparagus / Forest Mushrooms / Marsala Jus / Thyme

CHAR-GRILLED FILET MIGNON / CAST IRON SEARED CHICKEN BREAST 72.00
Garlic Chard / Crimini Mushrooms / Roasted Root Vegetables / Red Wine Reduction

CHAR-GRILLED FILET MIGNON / WILD CAUGHT PACIFIC SALMON 73.00
Garlic Chard / Crimini Mushrooms / Roasted Root Vegetables / Red Wine Reduction

CHAR-GRILLED FILET MIGNON / GRILLED TIGER SHRIMP 75.00
Garlic Chard / Crimini Mushrooms / Roasted Root Vegetables / Red Wine Reduction

CHAR-GRILLED FILET MIGNON / JUMBO LUMP CRAB CAKE 82.00
Whipped Yukon Gold Mashed Potato / Sauteed Asparagus / Whole Grain Mustard Reduction

Plated Dinner Menus (cont.)

Custom design your group's three course dinner by selecting one soup or one appetizer, one main entrée & one dessert. A fourth course may be added for an additional charge. Split entrée menus will be charged at the higher entrée price. All meals are served with freshly baked rolls, butter & coffee service. Please note *** Items have a menu surcharge.

DESSERTS

Please select one dessert

CHOCOLATE MOUSSE

Flourless Cake / Dark Chocolate Mousse / Fresh Berries / Raspberry Coulis

SUMMER BAKED APPLE TART

Cinnamon Ice Cream

WARM BLUEBERRY-APPLE CRUMBLE

Cardamom Ice Cream

TRIPLE CHOCOLATE CAKE

Chocolate Buttercream / Raspberry Coulis / Chocolate Ganache

IDAHO HUCKLEBERRY CHEESECAKE

Almond Graham Crust / Blueberry Lemongrass Sauce / Huckleberry Compote

OPERA CAKE

Chocolate Cake / Chocolate Ganache / Mocha Buttercream / Chocolate Espresso Beans

SEASONAL CRUMB TART

Housemade Vanilla Ice Cream / Red Berry Coulis

CHEF SARAH'S KEY LIME PIE

Housemade Crust / Citrus Chantilly

CLASSIC VANILLA CRÈME BRULÉE

Almond Biscotti / Huckleberry Compote

WILD BLACKBERRY PANNA COTTA

Red Berry Sauce / Rosemary

Children's Plated Menu

All meals are designed as three course meals. 12 years and under

APPETIZERS

Please select one.

MIXED CHOPPED FRUIT
APPLE SAUCE
MIXED GREEN SALAD / RANCH DRESSING

ENTREES

Please select one.

PETITE DOUBLE R RANCH FILET OF BEEF 24.00
Gravy / Mashed Potatoes / Baby Carrots

GRILLED BREAST OF CHICKEN 21.00
Lemon Butter Sauce / Mashed Potatoes / Baby Carrots

GRILLED WILD SALMON FILLET 24.00
Lemon Butter Sauce / Mashed Potatoes / Baby Carrots

CRISPY CHICKEN TENDERS 14.00
French Fries / BBQ Sauce

MACARONI & CHEESE 12.00

MINI CHEESEBURGERS 16.00
French Fries

DESSERTS

Please select one.

BROWNIE A LA MODE

STRAWBERRY CUPCAKE / VANILLA BEAN BUTTERCREAM

CHOCOLATE CHIP COOKIES (2)

Themed Buffets for Dinner

5 MILES FROM THE BORDER

Minimum 30 guests.

56.00 /PERSON

SOUTHWESTERN BLACK BEAN SOUP

Cilantro Cream / Tortillas

CRISPY BLUE CORN TORTILLA CHIPS

Poblano Infused Guacamole / Hand Chopped Pico de Gallo

ROASTED PEPPER & CHAR-GRILLED CORN SALAD

Sweet Potato / Caramelized Onion / Chipotle-Lime Dressing

GRILLED GREEN CHILI CHICKEN & CHEESE CHIMICHANGAS

Flour Tortillas / Jack-Cheddar Blend / Tomatillo

SMOKED CHILI MARINATED FLANK STEAK FAJITAS

Sweet Peppers / Onions / Cumin Cream / Roasted Tomato Salsa

GOAT CHEESE & ROASTED PEPPER QUESADILLAS

Spring Onion / Taco Spice

FRIJOLES RANCHEROS

Red Rice / Mole Sauce

TEXAS BROWNIES / Walnuts

DULCE DE LECHE CHEESECAKE

MARGARITA CUPCAKES

CHURRO BITES

Caramel Sauce / Spicy Chocolate Dipping Sauce

Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

Themed Buffets for Dinner (cont.)

THE SILK ROAD

Minimum 30 guests.

60.00 / PERSON

VIETNAMESE CHICKEN PHO SOUP

Rice Noodles / Cabbage / Cilantro / Green Onion

THAI MINCED PORK & GINGER BUTTER LETTUCE WRAPS

Sweet Chili Sauce / Kaffir Lime / Lemongrass

SPICY SOBA NOODLE & VEGETABLE SALAD

Ginger-Soy Vinaigrette / Napa Cabbage / Edamame / Carrot / Basil

EAST-WEST TERIYAKI BEEF SKEWERS

Ponzu Dipping Sauce / Sesame / Spring Onion

HOISIN GLAZED SALMON

Steamed Broccoli / Scallions / Black & White Sesame

CRYING TIGER THAI GRILLED FLANK STEAK

Crushed Peanut / Crispy Shallot / Lime / Mint / Kaffir Lime Leaf

VEGETABLE FRIED RICE

Sweet Peppers / Spring Onions / Bok Choi / Egg

FIVE SPICE APPLE DUMPLINGS / SALTED CARAMEL

GREEN TEA-WHITE CHOCOLATE MOUSSE

KAFFIR LIME CHEESECAKE / Raspberry Lemongrass Coulis

Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

Themed Buffets for Dinner (cont.)

ALL AMERICAN BBQ

Minimum 30 guests.

56.00 / PERSON

CREAMY CORN CHOWDER

Red Potato / Smoked Paprika / Pancetta / Green Onion

CORN & SWEET PEPPER MAQUE CHOUX SALAD

Lemon Vinaigrette / Sweet 100 Tomatoes / Scallions / Cajun Spice

CREAMY RED POTATO SALAD

Country Pork Sausage / Celery / Sweet Onion / Grain Mustard

TEXAS STYLE SLOW SMOKED PORK SHOULDER

Housemade BBQ / Smoked Chili Powder / Chive

12 HOUR MOLASSES BBQ GLAZED BEEF BRISKET

Brown Sugar / Cider / Mustard / Dried Chilies

BALSAMIC GRILLED VEGETABLE KEBABS

Cherry Tomatoes / Red Onion / Yellow Pepper / Zucchini

CREAMY MASHED POTATOES

GRILLED ASPARAGUS

BAKED BEANS / Smoked Bacon

SAUCES & CONDIMENTS

Grain Mustard / BBQ Sauce / Ketchup / Cholula / Coleslaw / Dill Pickles

BLUEBERRY COBBLER / Vanilla Custard Sauce

STRAWBERRY CUPCAKES

STAR SUGAR COOKIES

TEXAS BROWNIES

Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

Themed Buffets for Dinner (cont.)

DISTINCTLY IDAHO

Minimum 30 guests.

63.00 / PERSON

IDAHO CREAMY POTATO & LEEK SOUP
Focaccia Croutons / Pancetta / Green Onion

RIESLING POACHED PEAR SALAD
Idaho Goat Cheese / Candied Pecans / Brioche Croutons
Honey-White Wine Vinaigrette

SMOKED CHICKEN PLATTER
Aged White Cheddar Cheese / Pomegranate
Carmelized Onions / Crispy Shallots

PAN SEARED IDAHO TROUT
Wild Rice Pilaf / Red Pepper Butter / Lemon / Rosemary

SMOKED BLACK PEPPER BEEF SHORT RIB
Red Wine-Morel Mushroom Stew / Scallion

IDAHO HONEY ROASTED SQUASH
Dried Cherries / Ballard Feta Cheese / Caramelized Onion / Pumpkin Seeds
Fresh Thyme

CREAMY MASHED POTATO BAR
Applewood Smoked Bacon / Steak Tips / Cheddar Cheese / Caramelized Onion
Sour Cream

*Bison add on available

MINI HUCKLEBERRY CHEESECAKE BITES
CHOCOLATE HAZELNUT CAKE
BUTTER CAKE / Raspberry Sauce

Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

Themed Buffets for Dinner (cont.)

LITTLE ITALY

Minimum 30 guests.

58.00 / PERSON

SHORE LODGE MINESTRONE SOUP

Orzo Pasta / Great Northern Beans / Zucchini / Summer Squash / Tomato

TOMATO & BASIL CAPRESE

Fresh Bocconcini Mozzarella / Aged Balsamic / Sea Salt / Cracked Black Pepper

ANTIPASTI PLATTER

Finocchiana Salami / Hand Sliced Prosciutto / Asiago / Roasted Peppers / Olives

CAESAR SALAD

Cornmeal Dusted Croutons / Asiago Cheese
Creamy Parmesan - Peppercorn Dressing

STEAK MARSALA

Crimini Mushrooms / Creamy Lemon Marsala / Parmesan / Parsley

CHICKEN PARMESAN

Fontina Cheese / Housemade Breadcrumbs / Tomato Sauce / Basil
Grana Padano

LEMON-PEPPER GARGANELLI PASTA

Spinach / Blistered Cherry Tomatoes / Toasted Pine Nuts / Fresh Thyme

RATATOUILLE PROVENCALE

BREAD STATION

Garlic Bread / Focaccia / Ciabatta / Parmesan-Peppercorn Breadsticks
Extra Virgin Olive Oil / Crushed Red Pepper / Balsamic Vinegar

MINI RICOTTA CHEESECAKES / Fresh Blueberries

MINI CANNOLI

TIRAMISU

CHOCOLATE CAPPUCINO MOUSSE

Starbucks Pike Place Coffee / Decaffeinated Coffee / Tazo Teas

Shore Lodge Buffet Bundles

Minimum 30 guests.

BUFFET BUNDLE 1 60.00 / PERSON

Soup - 1
Salad - 2
Center of the Plate - 2
Potatoes & More - 2
Fresh Vegetable - 2
Desserts - 3

BUFFET BUNDLE 2 75.00 / PERSON

Soup - 1
Salad - 2
Platters - 1
Center of the Plate - 2
Carvery - 1
Potatoes & More - 2
Fresh Vegetable - 2
Desserts - 3

Buffet Bundles (cont.)

Menu surcharge *

SOUPS

FOREST MUSHROOM CREAM

Garlic / Thyme / Porcini Oil

CLAM AND POTATO CHOWDER

Potato Threads / Old Bay Seasoning

CREAMY LOBSTER BISQUE *3.00

Brandy / Chive Cream

PAYETTE TOMATO SOUP

Basil / Cheddar-Ciabatta Croutons / Smokey Paprika

ROASTED BUFFALO & RED BEAN CHILI

Idaho Cheddar / Spring Onion / Poblano Powder

IDAHO POTATO AND LEEK SOUP

Crispy Tobacco Onions / Smoked Bacon Chive

SOUTHWESTERN WHITE CHICKEN CHILI

Tomato / Cumin / Lime / Sour Cream Tortilla Strips

CHUNKY TOMATO GAZPACHO

Cucumber / Avocado / Sourdough Croutons

HARVEST CORN CHOWDER

Cherry Tomato / Marble Potatoes / Scallions

SALADS

SHRIMP LOUIE

Butter Lettuce / Cherry Tomatoes / Avocado / West Coast Louie Dressing

SHREDDED CHICKEN TOSTADA SALAD

Refried Black Beans / Crispy Tortilla / Romaine / Pico de Gallo

CAESAR SALAD

Cornmeal Dusted Croutons / Asiago / Creamy Parmesan-Peppercorn Dressing

TOMATO-MOZZARELLA CAPRESE

Hand Torn Basil / Olive Oil / Sea Salt

MCCALL MIXED GREENS SALAD

Cucumber / Sun Dried Cherry Tomatoes / Golden Beet Threads / Balsamic

RED APPLE AND BLUE CHEESE

Romaine Hearts / Toasted Hazelnuts / Aged Sherry Vinaigrette

ROASTED BUTTERNUT SQUASH AND HEALTHY GRAINS SALAD

Quinoa / Barley / Farro / Dried Cranberries / Basil

CHAR-GRILLED CORN AND RED BEAN

Roma Tomatoes / Tex-Mex Spice / Green Onion / Chipotle-Lime Dressing

GRILLED VEGETABLE SALAD

Bocconcini Mozzarella / Pesto Vinaigrette

SLOW ROASTED BEET SALAD

Pearl Couscous / Pistachio Rolled Goat Cheese / Pinot Noir Dressing

SHORE LODGE GREEK SALAD

Roma Tomato / Cucumber / Red Onion / Fresh Oregano / Feta

Buffet Bundles (cont.)

Menu surcharge *

PLATTERS

CRISP VEGETABLE CRUDITÉ

Red Pepper Hummus / Tarragon-Green Goddess Dip

SHAVED BEEF CARPACCIO*5.00

Dressed Arugula / Black Pepper / Parmesan Dijon Mustard / Olive Oil Pearls

SEARED AHI TUNA*3.00

Sesame / Mandarin Orange / Green Onion Sweet Soy / Mizuna

SMOKED CHICKEN

Aged White Cheddar Cheese / Pomegranate Caramelized Onions / Crispy Shallots

GRILLED ASPARA GUS

House Dried Grape Tomatoes / Lemon Goat Cheese / Pine Nut

PLOUGHMAN'S CHEESE BOARD

Chef's Cheese Selection / Dried Fruits Candied Pecans

CENTER OF THE PLATE

ALASKAN WILD CAUGHT SALMON

Grilled Ratatouille / Pine Nut Pesto / Basil

HAZELNUT BREADED TROUT FILLET

Cherry Tomato Caper Butter

CHICKEN BREAST

Marsala Mushroom Sauce
Shaved Idaho Parmesan

CHICKEN FRICASSEE

Corn & Sweet Pepper Maque Choux
Smoked Chili

GRILLED PORK CHOP

Cider-Mustard Cream / Green Onions
Washington Red Apples

CHIPOTLE RUBBED FLAT IRON STEAK

Black Bean and Pineapple Salsa
Cilantro Crema

SMOKED PORK VERDE

Tomatillo / White Beans / Cilantro

GRILLED BISON* 10.00

Huckleberry Sauce / Crispy Leeks

SEARED COLORADO LAMB CHOPS*10.00

Bok Choy / Teriyaki Glaze / Black Sesame

BUTTERFLIED PAN SEARED SHRIMP

Orange Butter / Smoked Tasso Ham

Buffet Bundles (cont.)

CARVING STATIONS

MAPLE-CIDER ROASTED BUTTERBALL TURKEY

Cranberry Sauce / Turkey Gravy

IDAHO HONEY GLAZED HAM

Creole Mustard Cream

SMOKED & ROASTED PRIME RIB

Rosemary Au Jus / Creamy Horseradish

THYME RUBBED NEW YORK STRIP

Syrah-Black Peppercorn Sauce / Blue Cheese Butter

SAGE ROASTED LEG OF LAMB

Apple-Cherry Chutney / Tempranillo Reduction

POTATOES & MORE

ROASTED GARLIC WHIPPED POTATOES

Cream / Sea Salt

CREAMY SMASHED RED POTATOES

Green Onion

ROASTED IDAHO FINGERLING POTATOES

Rosemary / Black Pepper

ROASTED SWEET PEPPER & POTATO GRATIN

Idaho Gouda / Garlic

CREAMY WHITE CHEDDAR GRITS

Scallion / Cajun Spice

CREAMY ADULT MAC & CHEESE

Cavatappi / Fontina / Chorizo

CRISPY FRIED RISOTTO CAKES

Mozzarella / Sun Dried Tomato

STEAMED JASMINE RICE

Spring Onion / Black Sesame

PILAF RICE

Golden Raisins / Toasted Cashews / Cilantro

BRAISED RED LENTILS

Carrots / Moroccan Spice / Crispy Onions

FRESH VEGETABLES

BUTTERED ASPARAGUS

Black Pepper / Orange Zest

GARLIC ROASTED FOREST MUSHROOMS

Parmesan Bread Crumbs / Thyme

HONEY ROASTED ROOT VEGETABLES

Sage / Sea Salt

GREEN BEANS

Brown Butter / Toasted Almonds

MEDITERRANEAN RATATOUILLE

Tomato / Green Olives / Parsley

MAPLE-CIDER GLAZED CARROTS

Cardamom / Chive

SUGAR SNAP PEAS

Grilled Sweet Peppers

CREAMY CORN & RED BELL PEPPER FRICASSEE

Red Onion / Cajun Spice

CURRY CAULIFLOWER

Dried Rainier Cherries / Roasted Pine Nuts

BRUSSELS SPROUTS

Smoked Bacon / Mustard Glaze

Buffet Bundles (cont.)

DESSERTS

CHOCOLATE MOUSSE

Flourless Cake / Dark Chocolate Mousse / Fresh Berries / Raspberry Coulis

SUMMER BAKED APPLE TART

Cinnamon Chantilly

TRIPLE CHOCOLATE CAKE

Chocolate Buttercream / Raspberry Coulis / Chocolate Ganache

MINI IDAHO HUCKLEBERRY CHEESECAKE

Graham Crust / Huckleberry Compote

OPERA CAKE BITES

Chocolate Cake / Chocolate Ganache / Mocha Buttercream / Chocolate Espresso Beans

SEASONAL CRUMB TARTLET

Bourbon Caramel Sauce

DULCE DE LECHE CHOCOLATE TARTLET

Salted Caramel Whipped Cream

CHEF SARAH'S KEY LIME PIE BITES

Graham Shell / Citrus Chantilly

BRIOCHE BREAD PUDDING

Rum Caramel Sauce / Rum Raisins

WARM BLUEBERRY-APPLE CRUMBLE

Cardamom Creme Anglaise

MINI MEYER LEMON MERINGUE PIE

Meyer Lemon Curd / Vanilla Meringue

VANILLA BEAN CREME BRULEE

Chocolate Cup / Bruleed Sugar Crumble

BANQUET BAR GUIDELINES & POLICIES

Events offering bar service may be offered as either a HOSTED or NO-HOST function. At hosted functions, all drinks are paid for by a sponsor. At no-host functions, drinks are paid for by the individual. All liquor drinks and bottled beer are billed on consumption. Wine is sold by the bottle on hosted functions and by the glass on no-host functions. No-Host Liquor Drink Pricing increases by .50 for standard bars and \$1 for premium and super premium bars. No-Host Beer Pricing increases by .50 for both domestic and imported/craft bottles

Any alcoholic beverages served on Shore Lodge Property, must be purchased by Shore Lodge, and be opened and served by Shore Lodge staff. Special permission must be obtained to bring wine and champagne onto the property for an event and a corkage fee of \$20 plus service charge per bottle will be charged. Our bartenders are required to verify that everyone consuming alcohol is over the age of 21. Proof of age may be requested.

There is a minimum guarantee revenue, per bar, of \$250 for every 2 hours of service at both hosted and no-host functions. If the minimum is not met for both hosted and no-host functions, the individual or group who requested the bar service will be charged the difference. There is a \$75 per bar set up fee and we recommend 1 bartender per 75 guests. For parties of 20 guests or less, Cocktail Service will apply at \$25/ hour/ server.

Banquet Bar Menu

	STANDARD 7.00 / DRINK	PREMIUM 9.00 / DRINK	ULTRA PREMIUM 12.00 / DRINK
VODKA	Smirnoff	Tito's	Grey Goose
GIN	Beefeater	Bombay Sapphire	Hendricks
RUM	Bacardi Light	Captain Morgan	Ron Zacapa
SCOTCH	J & B Rare	Johnnie Walker Black	Glenlivet 12yr
TEQUILA	El Jimador Blanco	Sauza Hornitos	Patron Silver
WHISKEY	Seagrams 7	Crown Royal / Jameson	Gentleman Jack
BOURBON	Jim Beam	Bulleit	Maker's Mark
	STANDARD WINE 32.00 / BOTTLE	PREMIUM WINE 40.00 / BOTTLE	ULTRA PREMIUM WINE 52.00 / BOTTLE
	Robert Mondavi Cabernet Robert Mondavi Chardonnay	Christopher Michael Cabernet Christopher Michael Chardonnay Christopher Michael Pinot Noir Christopher Michael Pinot Gris	Duckhorn 'Decoy' Cabernet Sauvignon Duckhorn 'Decoy' Chardonnay
	DOMESTIC BEER 5.00 / BOTTLE	IMPORTED / CRAFT BEER 6.00 / BOTTLE	
	Bud Light Coors Light	North Fork Lager Sockeye Pale Ale Corona Fresh Squeezed IPA Stella Artois Kaliber NA	

SOFT DRINKS 2.50

BOTTLED WATER 3.00

FRUIT JUICES 3.50

LIQUEURS & CORDIALS - AVAILABLE UPON REQUEST

Additional Wine, Sparkling Wine and Champagne are available. Some wines may be limited in supply and subject to availability. When a wine is not available, we will recommend or substitute a wine of the same or higher quality. If you have a favorite that is not on our list, we will be happy to procure any wine for you if it is available to us.

Wines For Weddings & Events

CHAMPAGNE & SPARKLING

Korbel, California	32
Adami Prosecco, Italy	36
Mirabelle by Schramsberg, California	62
Veuve Clicquot, Yellow Label, France	125

WHITES & BLENDS

Caymus 'Conundrum' Blend, California	40
Sleight of Hand Riesling, Washington	39
Santa Margarita, Pinot Grigio, Italy	57

CHARDONNAY

Cinder, Snake River Idaho	46
La Crema, Sonoma California	44
Rombauer, Napa Valley California	75

SAUVIGNON BLANC

Daniel Chotard Sancerre, France	56
Kim Crawford, New Zealand	43
Duckhorn, Napa Valley California	60

ROSE

Domaine Ott 'by.ott', France	44
Miraval, Cotes de Provence, France	60

REDS & BLENDS

Bookwater 'Notebook', Washington	32
Caymus 'Conundrum', California	40
Bodegas Caro 'Amacaya', Malbec	44
Ferrari-Carano 'Siena', Sonoma California	43
Dunham Cellars 'Trutina', Washington	63

PINOT NOIR

Cloudline, Willamette Valley Oregon	46
Meomi, California	48
Ken Wright Cellars, Willamette Oregon	58

MERLOT

Seven Hills, Columbia Valley Washington	68
Duckhorn, Napa Valley California	110

CABERNET SAUVIGNON

Dusted Valley 'Boomtown', Washington	34
Huston Vineyards, Idaho	56
Pine Ridge, Napa Valley California	60
Stags' Leap, Napa Valley California	111

ZINFANDEL

Dry Creek 'Heritage Vines', Sonoma, California	50
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SYRAH

Mollydooker 'The Boxer', Australia	61
L'Ecole 'Seven Hills', Washington	68

MISCELLANEOUS PRICING

Applicable state taxes will be added to all rental prices.

VENUES AVAILABLE FOR PRIVATE EVENTS

Upper Pavilion (seats 200 guests / 2925 sqft) 1,500.00 rental fee.
Lower Pavilion (seats 160 guests / 2580 sqft) 1,000.00 rental fee.
Mill Room (seats 20 guests / 570 sqft) 500.00 rental fee.
Steelhead (seats 8 guests / 310 sqft) 250.00 rental fee.
Cutthroat (seats 16 guests / 310 sqft) 250.00 rental fee.
Private Dining Room (seats 16 guests / 406 sqft) 250.00 rental fee.
w/ patio 750.00 rental fee.
Shore Lodge Theater (seats 43 / 1290 sqft) 500.00 rental fee.

MISCELLANEOUS PRICING FOR SERVICES

Chef Fees 100.00 / chef
Bar Set Up Fee 75.00 / bar
Cocktail Servers (groups under 20 guests) 25.00 / server
Cake Service Fee 1.50 / person
Dance Floor Set Up Fee 250.00
Room Deliveries
Under the Door / Envelope 2.00 / Room
In Room Delivery 3.50 / Room

AUDIO VISUAL PRICING

All AV pricing is subject to a taxable 22% service charge & applicable sales tax

Flipchart w/ Post-It Pad & Markers 50.00 / pad
White Board w/ Markers 25.00 / day
Wireless Handheld Microphone 50.00 / day
LCD Projector w/ Screen 175.00 / day
Speaker Phone 100.00 / day
Wireless Flat Screen TV 175.00 / day

We can provide personalized amenities for your guests. Please ask your Catering Representative for available options.