

formal dinner stations

BEVERAGE SERVICE

Four Hour Super Premium Open Bar
Champagne Toast

CHEF'S SELECTION OF BUTLER PASSED HORS D'OEUVRES / ONE HOUR

Three Assorted Hot Hors d'Oeuvres
Three Assorted Cold Hors d'Oeuvres

UNLIMITED CHEF'S TABLE / TWO HOURS

Lightly Blanched and Crisp Garden Vegetables
*Celery, Carrots, Radishes, Broccoli, Cauliflower, Cucumbers, Green Onions,
Cherry Peppers and Cherry Tomatoes*
Dill Dip

Fruit Fantasia
Display of Seasonal Fruit and Berries
Sweet Yogurt Dip

Artisan Cheese Board
An Array of Our Finest Local Cheeses
Gourmet Crackers and Baguettes

Charcuterie Platter
An Array of Cured Meats, Gourmet Sausage and Pâtés
Gourmet Crackers, Crusty French Bread with Condiments

Caesar Salad
Crisp Romaine Lettuce with Croutons seasoned with Parmesan Cheese
Classic Caesar Dressing

Grilled Vegetables
Summer Vegetables
Balsamic Sundried Tomato Vinaigrette
Chevre Gratin

Idaho's Finest
Mashed Sweet Potatoes and Mashed Idaho Potatoes
Sweet Creamy Butter, Chives, Bacon Bits, Sour Cream, Cheddar Cheese, Brown Sugar, Nutmeg and Cinnamon

Chef Manned Prime Rib of Beef and Oven Roasted Turkey Carving Station
Sage and Olive Rolls with Condiments

Wedding
Cake is
Included

formal dinner stations (continued)

CHOICE OF ONE OF THE FOLLOWING FOUR CULINARY STATIONS

Stir Fry

Fried Pork and Chicken

Carrots, Bok Choy, Onions,

Celery, Bean Sprouts, Peanuts,

Baby Corn, Pea Pods

Fried Rice

Honey Soy Glaze and Thai Peanut Sauce

Neptune's Treasure

(\$6 additional per person)

Jumbo Gulf Shrimp

Oysters in a Half Shell

Little Neck Clams

Snow Crab Claws Served on a Ice

With Lemon and Condiments

Italian Table

Alfredo, Marinara, Pesto

Bow Tie, Linguini, Vegetables

Bread Sticks, Condiments

Choice of Two Meats:

Shrimp, Chicken, Tenderloin Tips

or Italian Sausage

Fajita Sizzler

Sliced Beef and Chicken

Red and Green Peppers, Onions

Refried Beans, Spanish Rice

Flour Tortillas

Sour Cream, Salsa, Guacamole, Cheese, Lettuce,

Tomatoes, Olives and Jalapenos

ELEGANT COFFEE TABLE

Eagle Ridge Special Blend Regular Coffee, Decaffeinated Coffee, Specialty Teas and Cocoa Sugar Cubes, Cinnamon, Chocolate Curls and Whipped Cream

\$99 PER ADULT

Children ages 4–12: **\$31**; under age 4: **complimentary**

All prices are per person. A 22% service charge and applicable sales tax will be added to package price.