

TRADITIONAL BUFFET



Roulade, rolled chicken breast filled with prosciutto, fontina and basil pesto topped with a light cream sauce.

Haricots verts, tender French green beans sautéed with garlic, finished with butter.

Baby Red Potato, tender young Washington-grown red potato roasted, finished with caramelized onions, sea salt, and fresh cracked pepper (May substitute for Idaho Wild Rice Pilaf)

Choose One Salad:

All Seasons Wedding Salad, local greens, baby organic spinach, dried cranberries, feta cheese, toasted walnuts, herbed croutons, huckleberry or raspberry vinaigrette.

Mid Summer Wedding Salad, local greens, strawberries, shaved fennel, gorgonzola, walnuts, raspberry balsamic vinaigrette.

Late Summer Wedding Salad, local greens, grilled peaches, crisp pancetta, candied pecans, feta, sherry vinaigrette.

Autumn, grilled pear or apples, artisan romaine wedge, gorgonzola, candied walnut, roasted cherry tomato, thick cut hickory smoked bacon drizzled with a red wine vinaigrette.

Citrus Salad, arugula, mandarin orange segments, shaved parmesan, croutons, pine nuts, roasted tomato tossed in a white wine vinaigrette

Fresh Baked Dinner rolls with chilled butter chips.

Served with Craven's Coffee, Ice Tea, Lemonade and Cucumber Water

6% Idaho Sales Tax and 19% Service Charge Subject to Food & Beverage Total*

*100 guest minimum