



RED LION HOTEL®
Boise Downtowner

CATERING
— MENU —



DINNER

DINNER ENTRÉES

*Includes chef's choice of starch, seasonal vegetables, rolls and butter and your choice of starter salad. Served with freshly brewed coffee, decaf, iced or hot Tazo tea and your choice of house dessert.
Add assorted soda and bottled water for an additional charge.*

Cranberry Sage Chicken Breast

Traditional style crouton stuffing bursting with cranberries and aromatic sage.

Chicken Breast Florentine

With fresh spinach and topped with roasted pepper cream.

Chicken Breast Cordon Bleu

Tender breast of chicken surrounding smoked ham and aged Swiss cheese, topped with mornay crème sauce.

Herb-Roasted Pork Loin

Served over skin-on mashed potatoes and topped with our forest mushroom crème sauce.

Stuffed Flank Steak Aux Fromage

Filletted flank is seasoned and stuffed with feta, bleu and cheddar cheeses, then roasted. Served over our pinot noir demi glace.

Char-Grilled Chicken Breast and Cedar Smoked Salmon

Served on thyme lemon butter sauce.

Char-Grilled Northwest Salmon

Smoky char-grilled then basted with our garlic-pinot grigio butter.

Beef Tenderloin

Herb crusted and served with cabernet sauce and roasted garlic.

Rosemary and Cracked Pepper Roasted Prime Rib

Served with creamed horseradish and au jus, baked Idaho potato with condiments.

New York, New York

12 oz. New York strip steak topped with sautéed mushrooms.

*Whole-shell eggs are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially in children or people with certain medical conditions.

Service charge of 20% and sales tax of 6% to apply. Menu prices subject to change.

A 72 hour guarantee is required. Prices guaranteed only 90 days prior to the event.

DINNER CONTINUED

STARTER SALADS

For events requiring pre-set arrangement, dressing can be served on the side.

House Salad

Mixed seasonal leafy greens served with light pear gorgonzola vinaigrette dressing, diced apple, candied pecans and shredded carrot.

Fresh Seasonal Tossed Greens

Chef's choice of fresh pantry garnish, topped with croutons and served with choice of dressing.

Hearts of Romaine

Tossed with our roasted garlic Caesar dressing, shaved parmesan cheese and crisp croutons.

Starburst of Sliced Fresh Seasonal Fruit

With sliced almonds, spinach and huckleberry dressing.

DESSERT SELECTIONS

Apple Pie

Chocolate Layer Cake

Petite Cheese Cakes

Chocolate, chocolate chip, tuxedo, raspberry swirl and vanilla.

Ice Cream or Sherbet

Petite Brûlée Cheesecake

Carrot Cake

Chocolate Seduction Cake

Tiramisu

New York Brûlée Cheesecake



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DINNER CONTINUED

DINNER BUFFETS

*Includes choice of freshly brewed coffee, decaf, iced or hot Tazo tea.
Minimum 40 people - additional charge for parties 25-40.*

The Texas Q

- Tossed seasonal greens with tortilla confetti and chipotle dressing
- Red skin potato salad
- Fresh seasonal fruit with raspberry yogurt sauce
- Slow smoked BBQ pork ribs, basted with spicy BBQ sauce
- Grilled lime and cilantro marinated chicken breast with roasted corn salsa
- Brown sugar baked pinto beans
- Buttered corn on the cob
- Freshly baked cornbread with butter
- Warm apple crumble with bourbon sauce and whipped cream

A Taste of Tuscany

- Caesar salad with roasted garlic dressing and freshly grated parmesan
- Antipasto platter of olives, roasted peppers, artichoke hearts and marinated mushrooms
- Pasta vegetable salad with balsamic dressing
- Penne pasta with Italian sausage and a spicy sauce
- Baked cheese ravioli with fresh spinach and garlic cream alfredo sauce
- Rosemary chicken breast
- Mushroom and sweet onion risotto
- Grilled Italian squash, roasted peppers and eggplant
- Pesto cheese garlic bread
- Tiramisu with espresso cream

The Harvest Buffet

- Spinach salad with sundried cranberries, grilled pear and choice of dressing
- Fresh seasonal fruit with raspberry yogurt sauce
- Char-grilled king salmon filet basted with basil garlic butter
- Mustard crusted pork loin on apple and hazelnut dressing
- Sliced prime rib of beef on pinot noir forest mushroom sauce
- Mashed Yukon Gold garlic potatoes
- Medley of northwest vegetable sauté
- Artisan breads and butter
- Warm white chocolate bread pudding with brandy sauce and whipped cream
- New York cheesecake with fruit toppings

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