



RED LION HOTEL[®]
Boise Downtowner

CATERING
— MENU —





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BREAKFAST

PLATED BREAKFASTS

Served with fruit juice, freshly brewed coffee, decaf and Tazo tea.

The All-American

Fluffy scrambled eggs, breakfast potatoes, blueberry muffin and choice of bacon, country sausage or grilled ham.

Chipotle Breakfast Burrito

Fluffy scrambled eggs, sausage, potatoes, onions and cheese wrapped in a warm flour tortilla, with salsa and sour cream. Served with breakfast potatoes.

The Sweeter Side

Country fresh scrambled eggs, sausage links and cinnamon French toast with whipped butter and maple syrup,

Stuffed Croissant

Flaky croissant filled with scrambled eggs, shaved ham and cheddar cheese. Served with breakfast potatoes.

CONTINENTAL BREAKFAST

Country Kitchen

Assorted chilled fruit juices, assorted scones, muffins and breakfast pastries with butter and preserves, and freshly brewed coffee, decaf and hot Tazo tea.

Deluxe Continental

Country kitchen continental accompanied by fresh sliced fruit.

Healthy Start Continental

Assorted chilled fruit juices, sliced seasonal fresh fruit, Yoplait® mixed berry yogurt, crunchy granola, hot oatmeal with dried cranberries, sliced almonds and brown sugar, assorted muffins and fruit preserves, 2% milk and skim milk, and freshly brewed coffee, decaf and hot Tazo tea.

ADDITIONAL ITEMS

Hot Oatmeal

With dried cranberries, candied pecans and brown sugar.

Individual Cereals with Milk

Egg, Cheese and Ham on English Muffin

Eggs Benedict with Hollandaise Sauce

Bagels with Cream Cheese

With smoked salmon, onions and capers.

*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.

BREAKFAST CONTINUED

BREAKFAST BUFFETS

Served with freshly brewed coffee, decaf and Tazo tea.

The Denver Egg Buffet

- Fresh assorted chilled fruit juices
- Seasonal fruit and berry display
- Scrambled eggs with diced smoked ham and cheddar cheese, peppers and onions
- Roasted breakfast potatoes
- Assortment of breakfast pastries, muffins and breads
- Butter and assorted jams and preserves

Morning Breakfast Wrap Buffet

- Fresh assorted fruit juices
- Seasonal fruit and berry display
- Warm flour tortilla wraps
- Seasoned scrambled eggs with diced onions
- Salsa, pepperjack cheese, guacamole and sour cream
- Spiced pork sausage patty
- Roasted breakfast potatoes

The Downtowner Buffet

- Fresh assorted chilled fruit juices
- Seasonal fruit and berry display
- Country fresh scrambled eggs
- Crisp bacon and breakfast sausage
- Roasted breakfast potatoes
- Assortment of breakfast pastries, muffins and breads
- Butter and assorted jams and preserves



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LUNCH

LUNCH 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.*

Macadamia Chutney Chicken

Lightly marinated breast, char-grilled and topped with pineapple chutney and toasted macadamia nuts.

Sesame-Teriyaki Chicken Breast

Lightly marinated in sesame, ginger and teriyaki, topped with an oriental sauce filled with tender diced onions, peppers, tomato and pineapple chunks.

Caesar Chicken Penne Pasta

Char-grilled chicken breast atop penne pasta tossed with our zesty Caesar-alfredo with artichoke hearts, parmesan and kalamata olives.

Tillamook® Cheddar Chive Chicken

Chicken breast crusted with a tillamook® cheddar-panko breading, grilled golden crisp and topped with our cheddar-chive butter cheese sauce.

Herb Roasted Pork Loin

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

Tortilla-Lime Crusted Tilapia Filet

Delicate tilapia coated with crispy tortilla chip breading and brushed with lime. Served with our wild rice blend.

Broiled Top Sirloin Steak Sandwich

Lightly marinated and seasoned with our garlic-cracked black pepper blend. Served with grilled sourdough and french fries.

Garlic-Lime Marinated Flank Steak

Juicy and flavorful choice flank steak marinated with fresh garlic and lime juice, flame broiled and topped with sautéed mushrooms.

Roasted Prime Rib

Herb crusted and served with creamed horseradish and au jus. Served with a baked potato of course!

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LUNCH 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

LUNCH SALADS

*Served with rolls and butter,
freshly brewed coffee, decaf, iced or hot Tazo tea and choice of dessert.*

Caesar Salad

Crisp hearts of romaine topped with char-grilled chicken breast, freshly grated parmesan cheese, fresh lemon, garlic toasted croutons and Caesar dressing.

Southwest Chicken Salad

Mixed seasonal greens, topped with roasted corn and black bean salsa, crisp tortilla chips, grated pepperjack cheese, char-grilled chicken breast, pico salsa and jalapeño sour cream, served with chipotle dressing.

Asian Chicken Salad

Orange glazed chicken, napa cabbage, spinach, spicy peanuts, bell pepper, pea pods, sliced mushrooms, crisp won tons, orange segments and green onion, served with sesame ginger dressing.

Salmon and Spinach Salad

3-oz. grilled salmon fillet atop fresh baby spinach with pear slices, orange segments, candied pecans and choice of dressing.

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LUNCH CONTINUED

LUNCH BUFFETS

*Served with coffee, decaf, hot or iced Tazo tea.
Add assorted soda and bottle water for an additional charge.*

Taco Sombrero Buffet (minimum 20 people; additional charge for parties under 20)

- Tossed greens with assorted dressings
- Fresh fruit salad
- Crisp tortilla chips with fresh salsa
- Spiced shredded beef
- Corn and flour taco shells
- Refried beans and spanish rice
- Grated cheddar cheese, shredded garden lettuce
- Diced red-ripe tomatoes, sliced black olives
- Guacamole, salsa and sour cream
- Fruit-filled empanadas

Backyard BBQ Party (minimum 25 people; additional charge for parties under 25)

- Red skin potato salad and pasta salad
- Fresh vegetable tray with dip
- Potato chips
- Tender barbecue beef brisket
- Choose one: barbecue chicken or crispy fried chicken
- Kaiser buns and condiments
- Apple pie or cherry crisp

Idaho Baked Potato Bar (minimum 25 people; additional charge for parties under 25)

- Tossed garden greens with assorted dressings
- Tri-color pasta salad
- Watermelon slices
- Baked Idaho russet potatoes
- Assorted toppings: seasoned ground beef, country chili, steamed broccoli, grated cheddar cheese, diced onions, bacon bits, farm fresh sour cream and butter
- Assorted rolls with butter
- Warm fruit crisp

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LUNCH CONTINUED

Build Your Own Sandwich (minimum 20 people; additional charge for parties under 20)

- Chef's soup of the day
- Red skin potato salad, fresh seasonal fruit and individual bags of kettle chips
- Shaved turkey breast, shaved ham and char-grilled sliced chicken breast
- Natural Swiss, smoked provolone, cheddar and dilled havarti cheese
- Shaved onion, sliced tomato, pickle spears, sliced pepperoncini and shaved lettuce
- Mayonnaise, mustard, horseradish and bistro sauce, olive oil and vinegar
- Assorted sliced breads
- Freshly baked assorted cookies

Italian Buffet (minimum 40 people; additional charge for parties 25-40)

- Tuscan minestrone soup
- Caesar salad with roasted garlic dressing and freshly grated parmesan
- Antipasto platter of olives, roasted peppers, artichoke hearts and marinated mushrooms.
- Baked cheese ravioli with fresh spinach and rich garlic cream sauce
- Traditional meat and vegetable lasagna
- Artisan garlic bread
- Tiramisu with espresso cream

Wine Country Picnic (minimum 40 people; additional charge for parties 25-40)

- Spinach salad with fresh fruit and huckleberry vinaigrette
- Tomato, sweet onion and field greens with gorgonzola, balsamic vinegar and olive oil
- Couscous salad with roasted peppers, lemon and parsley
- Grilled chicken sausage, wine cured salami, roast turkey breast, grilled sliced pesto chicken breast and roasted cracked pepper beef
- Imported and domestic cheeses
- Roasted peppers and artichoke hearts
- Grilled mushroom slices, sliced tomato, pickle, shaved onion and leaf lettuce
- Creamed horseradish, tomato and basil pesto, mayonnaise and whole grain mustards
- Assorted artisan breads and grilled flatbread
- Assorted decadent dessert bars

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LUNCH CONTINUED

Western BBQ Round Up (minimum 40 people; additional charge for parties 25-40)

- 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
- Freshly baked cornbread with butter
- Warm apple crumble with bourbon sauce and whipped cream

Northwest Bounty (minimum 40 people; additional charge for parties 25-40)

- Spinach salad with sundried cranberries, sliced almonds and choice of dressings
- Fresh seasonal fruit with raspberry yogurt sauce
- Salmon filet basted with basil-garlic butter
- Roast sirloin of beef with bordelaise sauce
- Mashed Yukon Gold garlic potatoes
- Medley of northwest vegetable sauté
- Rolls and butter
- Warm white chocolate bread pudding with brandy sauce and whipped cream

BOXED LUNCHES

Served classic deli to go or plated.

Includes bottled water or soda, bag of chips and freshly baked cookies.

Roast Turkey Breast

Tender turkey breast, crisp bacon, lettuce, tomato, cheddar cheese, avocado and mayonnaise. Select one: ciabatta bread, tortilla wrap or flaky croissant.

Vegetarian Wrap

Sliced cucumber, tomato, sprouts, sliced mushrooms, avocado, roasted peppers and cream cheese wrapped in a chipotle tortilla.

Ham and Swiss Cheese

Deli ham and Swiss cheese with sliced pickle, tomato, lettuce and stone ground mustard. Select one: ciabatta bread, tortilla wrap or flaky croissant.

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HORS D'OEUVRES

TRAYS AND PLATTERS

Numbers served are approximate

Kettle Chips

With sour cream-onion dip.

Tortilla Chips

With fresh pico salsa.

Assorted Mixed Nuts by the Bowl (approximately 1 pound)

Sundried Tomato, Artichoke and Spinach Dip (serves 25)

With grilled flatbread.

Baked Brie (serves 25)

On puff dough, with artisan bread and crackers.

Vegetable Platter (serves 50)

Assortment of raw, grilled and marinated vegetables with roasted peppers, hummus dip and grilled flatbread.

Seasonal Fresh Fruit Platter (serves 50)

With raspberry yogurt sauce.

Imported and Domestic Cheese Platter (serves 50)

With water crackers and flatbread.

Antipasto Platter (serves 50)

With assorted veggies, meats and cheeses.

Deli Platter (serves 50)

Deli sliced ham, turkey and roast beef, sliced cheeses and served with rolls and condiments.

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HORS D'OEUVRES CONTINUED

RECEPTION BUFFET I

Warm

- BBQ meatballs
- Crab-stuffed mushrooms with cream cheese, bacon and asiago cheese
- Korean kalbi sesame chicken wings
- Vegetable spring rolls
- Steamed potstickers with wasabi soy

Chilled

- Crisp vegetables and flatbread with warm spinach dip
- Fresh Caesar salad
- Cubed domestic and imported cheeses with crackers
- Deviled eggs
- Fresh seasonal fruit platter with raspberry yogurt sauce

RECEPTION BUFFET II

Warm

- Sweet and Sour or BBQ meatballs
- Crab-stuffed mushrooms with cream cheese, bacon and asiago cheese
- Korean kalbi sesame chicken wings
- Vegetable spring rolls
- Steamed potstickers with wasabi soy
- Cajun turkey carved by uniform attendant
- Artisan rolls with assorted mustards and mayonnaise

Chilled

- Crisp vegetables and grilled flatbread with spinach dip
- Smoked salmon with capers on toast points
- Deviled eggs
- Fresh Caesar salad
- Fresh seasonal fruit platters with raspberry yogurt sauce

Sweets

Additional charge

- Assorted dessert bars and cakes
- Chocolate dipped strawberries
- Cheesecake with berry sauce

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HORS D'OEUVRES CONTINUED

RECEPTION BUFFET III

Warm

- Sweet and Sour or BBQ meatballs
- Potstickers with wasabi soy
- Crab-stuffed mushrooms with cream cheese, bacon and asiago cheese
- Vegetable spring rolls
- Korean kalbi sesame chicken wings

Chilled

- Smoked salmon with capers on toast points
- Fresh Caesar salad
- Deviled eggs
- Assorted fresh fruit platter with raspberry yogurt sauce
- Crisp veggies and spinach dip with grilled flatbread

Sweets

- Assorted dessert bars and cakes
- Chocolate dipped strawberries
- Cheesecake with berry sauce

Fajitas Bar

Additional charge

- Grilled marinated beef and chicken
- Roasted peppers and onions
- Warm mini tortillas
- Salsa, sour cream and guacamole.

Prime Rib of Beef

Additional charge

- Carved by uniform attendant
- Artisan bread
- Creamed horseradish and mustards

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HORS D'OEUVRES CONTINUED

CHILLED HORS D'OEUVRES

We recommend that you provide 12-16 pieces per person for reception only and a minimum of 6 pieces per person prior to a served dinner. Numbers served are approximate.

Deviled Eggs

Chocolate Dipped Strawberries

Gulf Prawns

Served on ice with cocktail sauce and fresh lemon.

Roma Tomato and Mozzarella (serves 25)

With cracked pepper, sweet basil, olive oil and balsamic.

Asian BBQ pork (serves 25)

With hot mustard.

Smoked Salmon (serves 30)

With capers, onions, lemon, basil sauce and flatbread.

WARM HORS D'OEUVRES

5 dozen minimum order per item.

Meatballs

BBQ, marinara, teriyaki or sweet and sour.

Korean Kalbi Chicken Wings

Hot and Spicy Wings

With bleu cheese dip.

Sesame Pork Strips

With hot mustard.

Vegetable Spring Rolls or Pork Eggrolls

With orange sauce and hot mustard.

Crab-Stuffed Mushrooms

With cream cheese, bacon and asiago cheese.

Southwestern Chicken Sante Fe Rolls

With salsa and sour cream.

Chicken Satay

With spicy peanut sauce.

Coconut Shrimp

With spicy marmalade sauce.

CARVING STATION

With uniformed carving chef. A chef's fee will apply.

Cajun Turkey Breast (serves 30)

Served with ancho mayonnaise on artisan bread.

Glazed Ham (serves 30)

Served with mustards, mayonnaise on artisan bread.

Prime Rib Roast (serves 25-30, 8 oz. cut)

Assorted mustards and creamed horseradish on artisan bread.

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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.

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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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BREAKS & PACKAGES

AFTERNOON BREAKS

Sweet and Salty

- Freshly popped popcorn
- Freshly baked cookies
- Assorted soft drinks and bottled water

Ball Game

- Popcorn, peanuts and warm soft pretzels with warm cheddar dipping sauce and honey mustard
- Assorted soft drinks and bottled water

The Cookie

- Assorted freshly baked cookies
- Chocolate brownies
- 2% and skim milk

Chocolate and Berry Lovers' Delight

- Chocolate chip cookies
- Chocolate brownies
- Chocolate dipped strawberries
- Freshly brewed coffee, decaf and hot Tazo tea
- 2% and skim milk

Down on the Farm Delight

- Fresh apple wedges
- Warm caramel dipping sauce
- Sliced Tillamook® cheddar cheese
- Assorted crackers
- 2% and skim milk



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BREAKS CONTINUED

ALL DAY BREAKS

All Day Break Package

To Start

Assorted chilled fruit juice, danish and muffins with butter, bagels with cream cheese, fresh sliced seasonal fruit tray, freshly brewed coffee, decaf and Tazo tea.

Mid-Morning Refresher

Assorted soda, freshly brewed coffee, decaf and Tazo tea.

Afternoon

Assorted soda, lemonade, freshly baked assorted cookies, freshly brewed coffee, decaf and Tazo tea.

Executive All Day Package

- Continental breakfast
- Fresh chilled orange and apple juices
- Freshly brewed coffee, decaf and Tazo tea

Your selection of three of the following:

- Assorted muffins with butter
- Assorted scones
- Bagels with cream cheese
- Hard boiled eggs
- Fresh fruit tray
- Assorted yogurt

Mid-Morning Refresher

Assorted soda, freshly brewed coffee, decaf and Tazo tea.

Afternoon Option #1

Served with assorted sodas and lemonade.

SELECT ONE:

Sweet and Salty

- Freshly popped popcorn
- Assorted warm cookies

Ballgame Break

- Popcorn and peanuts
- Warm soft pretzels

South of the Border

- Crisp tortilla chips
- Fresh salsa and spicy bean dip

Afternoon Option #2

Served with assorted sodas, coffee and milk.

SELECT ONE:

Chocolate and Berry Lovers' Delight

- Chocolate chip cookies
- Chocolate brownies
- Chocolate dipped strawberries

Down on the Farm Delight

- Fresh apple wedges
- Warm caramel dipping sauce
- Sliced Tillamook® cheddar cheese
- Assorted crackers

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BREAKS CONTINUED

À LA CARTE

Assorted Soft Drinks (20 oz. bottle)

Coke, Diet Coke, Sprite

Bottled Water

Juices

Vitamin Waters

Freshly Brewed Iced Tea per 60 oz. pitcher

Lemonade per 60 oz. pitcher

Assorted Juices per 60 oz. pitcher

Orange, grapefruit, cranberry and apple

Freshly Brewed Coffee, Decaf or Hot Tazo Tea

Whole Seasonal Fresh Fruit

Granola Bars

Candy Bars

Yoplait Mixed Berry Yogurt

Vegetable Display with Dip

Sliced Fresh Fruit Platter

Cheese Display with Crackers

Fruit Kabobs

Popcorn

Pretzels

Assorted Cookies

Brownies

Lemon Bars

Muffins with Butter

Sweet Petite Danish

Scones

Blueberry and cranberry

Bagels with Cream Cheese

Cinnamon Rolls

Trail Mix

Warm Soft Pretzels

With warm cheddar sauce and mustard.

Mixed Nuts

Tortilla Chips with Salsa

Potato Chips with Ranch Dip

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