



**RED LION HOTEL®**  
Boise Downtowner

**CATERING**  
— MENU —



# 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.

*\*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.*

# 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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