



**RED LION HOTEL**<sup>®</sup>  
Boise Downtowner

**CATERING**  
— MENU —



# 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!

\*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.

# 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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## **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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