

catering menu



Thomas
cuisine

JUMP™

Jack's Urban Meeting Place

Welcome to Jack's Urban Meeting Place

This catering guide was developed to assist our customers with planning and to answer frequently asked questions, and is intended to assist you with decisions regarding your special event.

We provide everything you need for an event:

- > Linens, theme appropriate buffet decorations.
- > Bar service (minimum 14) business day notice required.
- > Chef attendance and/or display cooking with additional charge.

General guidelines to keep in mind:

- > Please note; we are unable to guarantee that any menu item can be completely free of allergens.
- > All meals include ice water, china, and linens at no charge.
- > Charges will apply if cancellation of the food order or final guarantee is not provided 2 business days prior (for meals of fewer than 50), 3 business days prior (meals for greater than 50), and 1 full business day (prior) for refreshments.

Our culinary staff is happy to assist you in designing your event to suit your individual needs, occasion and budget. Please contact Angie Bell at 208.639.6617 or abell@thomascuisine.com for any questions, to customize a special event and for price quotes.

We appreciate your business and look forward to making your event memorable.

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

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JUMP™
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Angie Bell @ 208.639.6617

READY TO GO BOX BREAKFAST **\$12.00**
 Fresh Muffins, Seasonal Fruit, Greek Yogurt,
 House Granola, Boiled Eggs, Juice

MAKE IT SIMPLE BUFFET *

Served with coffee, hot tea, water and fruit juice

RISE N' SHINE **veg** **\$10.00**
 Pastries, Donuts, Muffins, Whipped Butter, Berry Jam

HEALTH KICK **veg** **\$11.00**
 Seasonal Fruit, Greek Yogurt & House Granola,
 Boiled Eggs

YOGURT & GRANOLA **veg** **\$10.00**
 Greek Yogurt, House Granola, Toasted Coconut,
 Chocolate Shavings, Seasonal Fruit

COMPLETE CONTINENTAL BREAKFAST **veg** **\$14.00**
 Seasonal Fruit, Pastries, Muffins, Quick Bread, Bagels,
 2 Flavored Cream Cheese Spreads, Greek Yogurt &
 House Made Granola

BAGEL BREAKFAST **veg** **\$10.00**
 (Add Salmon Lox \$3.00/person)
 Assorted Local Bagels, Cream Cheese, Whipped
 Butter, Preserves, Seasonal Fruit

BISCUIT BREAKFAST **\$10.00**
 Homemade Buttermilk Biscuits, Country
 Sausage Gravy, Whipped Butter, Preserves

FRENCH COUNTRY BREAKFAST **\$14.00**
 Quiche Lorraine (Bacon, Onion, Gruyere Cheese),
 Seasonal Fruit, Mixed Greens, Dijon Mustard Vinaigrette,
 Mini Croissants, Whipped Butter, Preserves

*Add \$3/per person for a plated meal.



BUFFET * \$18.00

Served with Hot Sauce, Coffee, Hot Tea, Fruit Juice and Water
CHOOSE ONE ITEM FROM EACH CATEGORY BELOW

MAIN (CHOOSE ONE)

- > **Spinach and Mushroom Quiche** veg
- > **Quiche Lorraine** Bacon, Swiss, Onion
- > **Eggs Benedict** with Cotta Ham & Hollandaise
- > **Scrambled Eggs** veg with Roasted Red Peppers & Goat Cheese
- > **Scrambled Eggs** veg with Cheddar Cheese & Chives
- > **Greek Strata** veg Spinach, Artichoke & Feta Cheese, Served with Black Olives & Oven Dried Tomato Relish
- > **Buttermilk Biscuits & Sausage Gravy**

MEATS

(CHOOSE ONE, ADDITIONAL PROTEIN +\$2)

- > Breakfast Sausage Patties gf
- > Breakfast Sausage Links gf
- > Turkey Sausage gf
- > Applewood Smoked Bacon gf
- > Spanish Chorizo gf
- > Grilled Ham Steak gf



POTATOES & MORE

(CHOOSE ONE, ADDITIONAL CHOICES +\$2)

- > Home Fries with Roasted Peppers, Onions, Parsley, Scallions veg gf
- > Hash Browns veg gf
- > Yukon Gold, Grilled Red Onions, Fresh Herbs veg gf
- > Fried Confit Potatoes, Herbs veg gf
- > French Toast Bread Pudding Served with: Orange Sauce, Orange Segments, Whipped Butter, Greek Yogurt and House Made Granola veg
- > Waffle Cups with Huckleberry Lemon Curd veg
- > Pancakes or Waffles Served with Maple Syrup and Whipped Butter veg
- > Assorted Breads, Pastries, and Muffins veg
- > Fresh Seasonal Fruit Display with Honey and Limes veg gf

Add an Omelet Station \$6.00

\$35.00 per hour chef attendant fee per chef

Includes: Ham, Bacon, Sausage, Cheddar, Gruyere, Roasted Peppers, Mushrooms, Onion

*Add \$3/per person for a plated meal.



BREAKFAST

BREAKFAST BURRITO \$13.00

PICK ONE ADD ON FOR \$5.00 / GUACAMOLE \$1.00

- > Served with Hot Sauce & House Made Salsa,
Sour Cream, Cilantro & Limes
- > Fresh Seasonal Fruit Display

FRESHLY MADE BURRITO SELECTIONS

- Spicy Potato Chip Egg Scramble, Red Chorizo,
Salsa de Arbol, Mexican Lime Crème, Pickled Red
Onion, Flour Tortillas
- Slab Bacon & Fried Potato Scramble, Salsa Negra,
Cheddar Cheese, Scallions
- Black Bean & Egg Scramble, Jack Cheese, Avocado,
Salsa Ranchero, Mexican Lime Crème,
Cilantro, Onion veg

*Add \$3/per person for a plated meal.



JUMP BREAKS & SNACKS

Prices are Based One Hour of Service per Guest

MIDDAY MUNCHIES Serves 20-25 Guests **\$40.00**
Snack Basket to include Fresh Whole Fruit, Assorted Nuts, Assorted Chips, Rice Krispy Treats, Popcorn, Granola Bars

JUMP MIDDAY MUNCHIES Serves 20-25 Guests **\$52.00**
Snack Basket to include JUMP Specialty Nut Blends, JUMP Specialty Chocolates, JUMP Specialty Hard and Soft Candies, Popcorn, Assorted Chips, Granola Bars, Fresh Whole Fruit

BEVERAGE REFRESH **\$5.00**
Fresh Regular & Decaffeinated Coffee, Tea, Milk, Cream, Sugar, Water & Soft Drinks

COFFEE REFRESH **\$4.00**
Refresh Your Breakfast with Fresh Hot Regular & Decaffeinated Coffee, Milk, Cream & Sugar

MORNING STRETCH BREAK **veg** **\$10.00**
Assorted Pastries & Bagels Served with Preserves, Whipped Butter & Cream Cheese, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

STAY HEALTHY BREAK **veg** **\$6.00**
Whole Fresh Fruit, Greek Yogurt, House Granola, and Chilled Juice



JUMP BREAKS & SNACKS

Prices are Based One Hour of Service per Guest

AFTERNOON DELIGHT  **\$8.00**
Fresh Baked Cookies, Classic Brownie, Potato Chips,
Popcorn & Soft Drinks

CHEESE PLATTER   **\$4.00**
Assorted Domestic Cheeses Grapes and
Assorted Crackers

SEASONAL SLICED FRUIT PLATTER   **\$4.00**

CHIPS & SALSA   **\$4.00**
Fresh Tortillas, Pico de Gallo *Add Guacamole \$1.00

HUMMUS & PITA CHIPS  **\$5.00**
Cucumber, Marinated Tomatoes & Roasted Peppers

SEASONAL VEGETABLE PLATTER   **\$5.00**
Creamy Buttermilk Dressing



APPETIZERS

Minimum 25 pieces
Butler Fee for Passed

- SEARED SCALLOP SPOON** ^{gf} **\$3.00**
Pickled Daikon & Apple, Tamarind–Thai Chile Jam
- IDAHO TROUT & IDAHO BARLEY TARTARE** **\$3.00**
Preserved Meyer Lemon Relish, Yukon Gold Chips
- CORN CAKES** ^{veg} **\$2.50**
Creme Fraiche, Savory Cherry Chutney
- BLUE CHEESE-MOUSSE PHYLLO TARTLET** ^{veg} **\$2.50**
Pickled Grapes, Local Honey, House Granola
- BUTTERNUT SQUASH TARTLETS** **\$2.50**
Pastry Shell, Candied Bacon, Chives
- JASMINE RICE CAKE** **\$3.00**
> Seared Ahi Tuna, Sesame Aioli, Ponzu, Cilantro
-OR-
> Seared Beef Tataki, Ponzu, Sriracha Aioli
- PORK CARNITAS TAQUITO** ^{gf} **\$3.00**
Candied Jalapeño
- BEEF MASA CAKES** ^{gf} **\$3.00**
Cornmeal Cake, Jack Cheese, Salsa Negra, Pickled Red Onion, Queso Fresco
- QUESO MASA CAKES** ^{veg gf} **\$3.00**
Cornmeal Cake, Cheddar & Jack Cheese Salsa Negra, Pickled Red Onion, Queso Fresco
- MINI GRILLED CHEESE** **\$2.00**
Prosciutto, Gruyere, Sage, Grapes, Truffle Aioli,
Served on Panini Bread
- BRASSI SLIDERS** ^{veg gf} **\$3.00**
Mozzarella Bocconcini, Basil, Marinated Cherry Tomatoes

*Add \$3/per person for a plated meal.



APPETIZERS

Minimum 25 pieces
Butler Fee for Passed

- BEEF BRASSI SLIDERS** gf

Beef Brisket, Horseradish Crème, Carmalized Onion,
Gluten Free Brazilian Cheese Bread

\$3.00
- KOREAN SHORT RIB SKEWERS**

Soy Marinated Grilled Short rib, Grilled Pineapple

\$3.00
- ROSEMARY CHICKEN SKEWERS** gf

Garlic Rosemary Chicken Thigh, Tomato Herb Relish

\$2.75
- BACON WRAPPED DATES** gf

Medjool Dates, Smoked Almonds, Bacon, Sherry
Vinegar Syrup, Bleu Cheese Mousse

\$2.00
- PROSCUITTO PRAWNS** gf

Grilled Prawns, Prosciutto, Garlic Aioli,
Balsamic Caviar

\$3.00
- ICED SHRIMP COCKTAIL** gf

Poached Prawns, Smoked Chili Cocktail Sauce,
Avocado Relish, Candied Jalapeño, Citrus Red
Cabbage Slaw, Fresh Lime, Cilantro

\$3.50
- ASSORTED PINWHEELS**

Smoked Turkey & Cheddar, Ham & Swiss, Grilled
Vegetable with Herbed Cream Cheese, Assorted
Flour Tortillas

\$1.50

*Add \$3/per person for a plated meal.



PLATTERS

Each platter serves 20-25 guests
All platters can be prepared to-go

CURED MEAT & CHEESE \$75.00

(Great for an Ale & Wine Bar)
Chef's Choice - Artisan Cured Meats & Cheese
with Lavosh Crackers & Grilled Flat Bread, House
Fruit Chutneys, Spreads & Pickles

FARMERS MARKET FRESH FRUIT \$75.00

Seasonal Fresh Fruit can include Pineapple,
Strawberries, Melons & More.

GRILLED VEGETABLE PLATTER \$80.00

Herb Marinated Eggplant, Zucchini, Pickled
Asparagus, Mushroom Conserve, Artichoke Hearts,
Balsamic Gastrique

AUTHENTIC ITALIAN ANTIPASTO \$125.00

Assorted Italian Cured Meats & Cheese, Fresh Basil,
Eggplant Caponata. Mushroom Conserve, Fresh
Mozzarella, Pickled Vegetables, Herb Pesto, House
Fruit Chutney, Olives, Grilled Flat Bread & Lavosh
Crackers. **Possible Meats Include: Salami, Prosciutto,
Capicola, Sopresata & Mortadella*

ORGANIC SOCKEYE SALMON PLATTER MARKET PRICE

Pickled Red Onion, Capers, Mustard Seed Caviar,
Pickled Vegetables, Fresh Herbs, Crème Fraiche,
House Made Lavosh & Crustini. **Ask about the
Idaho Caviar / Market Price*



*Add \$3/per person for a plated meal.



PLATTERS

*Each platter serves 20-25 guests
All platters can be prepared to-go*

CLASSIC BAKED BRIE EN CROUTE veg **\$75.00**
Triple Cream Brie, Puff Pastry Crust, Fruit Compote,
Grapes, Lavosh Crackers

HOUSE MADE SALSA TRIO veg gf **\$75.00**
Corn Tortilla Chips with *Pico de Gallo*, *Salsa Negra*,
and *Raw Salsa Verde*

MARKET VEGETABLE CRUDITE veg gf **\$80.00**
(Not Your Typical Raw Vegetable Platter!)
Fresh, Marinated & Pickled Local Vegetables,
Chickpea Hummus, and Herb-Buttermilk Dip

GREEK DIP TRIO – (SERVED CHILLED) veg **\$85.00**
Hummus, Tzatziki, Artichoke-Spinach Relish,
Olives, Pickled Red Onions, Feta Cheese, Grilled
Pita Bread, Crackers

DELI SANDWICH BUFFET

\$15.00

*All Lunch Buffets Include: Your Choice of Chips or a Green
Salad and Fresh Whole Fruit*

Add House Made Cookies Or Brownies For \$1.00

TRADITIONAL

Turkey, Ham, Roast Beef, Grilled Veggies, Cheddar,
Provolone, Swiss, Mayo, Mustard, Hummus, Zucchini
Pickles, Lettuce, Tomato, Red onion, Whole Grain &
Country Bread

SPECIALTY

Capicola, Salami, Mortadella, Grilled veggies, Fresh
Mozzarella, Gouda, Provolone, Garlic Aioli, Pesto,
Mustard, EVOO, Red Wine Vinegar, Lettuce, Tomato,
Red Onion, Zucchini Pickles, Whole Grain & Focaccia

*Add \$3/per person for a plated meal.



JUMP OUT OF THE BOX LUNCHES

\$15.00 / BOX

*All Boxed Lunches Include: Potato chips, Fresh Fruit & Beverage.
Can be Sandwiches or Wraps.*

Add a treat to any box \$1.00 Each:
Fresh Baked Cookies or Brownies

**Pick 2 Choices for Parties up to 50 Guests &
1 additional for Parties over 50 Guests.**

TURKEY & SMOKED PROVOLONE

Bibb lettuce, Tomato, Red Onion, Mayo & Mustard to go

HAM & SWISS

Bibb lettuce, Tomato, Red onion, Mayo & Mustard to go

ROAST BEEF & CHEDDAR

Bibb lettuce, Tomato, Red Onion, Mayo & Mustard to go

CHICKEN PANINI

Avocado, Bacon Jam, Herb Aioli, Baby Arugula,
Flatbread

PORK BANH MI

Cucumber, Pickled Daikon-Carrot Slaw, Candied
Jalapeño, Sesame Aioli, Sweet Chili Sauce
Fresh Cilantro, Baguette

FRESH MOZZARELLA AND ROASTED BEET ^{veg}

Dijonaise, Preserved Lemon Relish, Baby Arugula,
Ciabatta

HOUSE SMOKED SALMON SALAD ^{gf}

Market Greens, Avocado, Roasted Pepper
Agrodolce, Candied Pecans, Feta Cheese
Parsley Caper Relish, Balsamic Vinaigrette

GREEK CHICKEN SALAD ^{gf}

Baby Romaine, Tomato, Pickled Red Onion,
Cucumber, Pitted Olives, Bell Pepper,
Feta Cheese, and Lemon Dressing

*Add \$3/per person for a plated meal.



ENTRÉE SALADS

\$15.00

*Served as a Buffet with Rolls, Whipped Butter, and a Beverage.
Pick 2 Choices for Parties up to 50 Guests and 1 Additional for
Parties Over 50 Guests*

GRILLED GEM LETTUCE & CANDIED BACON

Cherry Tomatoes, Smoked Candied Bacon, Crispy Onions, Blue Cheese, Herb Buttermilk Dressing

TUSCAN KALE, BRUSSELS SPROUT & GRILLED CHICKEN

Shaved Carrots, Apricot-Cherry Mostarda, Goat Cheese, Crushed Caraway Croutons, Lemon Vinaigrette

HOUSE SMOKED SALMON & MARKET GREENS gf

Avocado, Roasted Pepper Agrodolce, Candied Pecans, Feta Cheese, Parsley-Caper Relish, Balsamic Vinaigrette

GREEK CHICKEN SALAD & MARKET GREENS gf

Grilled Chicken, Tomato, Onion, Cucumber, Olives, Bell Pepper, Feta Cheese, Lemon Dressing

BURRATA – PANZANELLA veg gf

Heirloom Tomatoes, Black Olives, Picked Red Onion, Fresh Basil, Ciabatta Croutons, Baby Arugula, Basil Vinaigrette

ICEBERG & CHEESE CURD veg

Baby Iceberg, Chef's 10,000 Island Dressing, Fried Ballard Cheese Curd, Grape Tomatoes, Fresh Herbs

ROASTED BEET SALAD veg gf

Candied Pecans, Snap Peas, Apple Chips, Pickled Fennel, Fromage Blanc, Baby Arugula, Tarragon Vinaigrette

*Add \$3/per person for a plated meal.



BUILD YOUR OWN BUFFET

Build your own entrées are served with our house seasonal salad, rolls, and whipped butter. Select two accompaniments from the next page. Available plated or as a buffet.

PROTEINS (PICK 1)

SHRIMP SCAMPI \$27

White Wine Lemon Butter Sauce

GRILLED FLANK STEAK \$23 ^{gf}

Smokey Red Chimichurri

SALMON CAKES \$23

Old Bay Aioli

PANKO CRUSTED STUFFED CHICKEN BREAST \$23

Gruyere Cheese, Prosciutto

BEEF BOURGUINON \$23

Pearl Onions, Wild Mushrooms, Chives

GRILLED CHICKEN \$19

Madeira Mushroom Gravy

SPINACH & CHEESE STUFFED PORTABELLA MUSHROOM \$23

Tomato Coulis ^{veg gf}

BISTRO ROAST ¼ CHICKEN \$19

Pan Jus

PAN ROASTED SALMON \$23

Tarragon Pesto ^{gf}

BEEF TENDERLOIN AU POIVRE \$27

Red Wine Reduction

GRILLED EGGPLANT ROLLS \$19

Smoked Mozzarella, Oven-Roasted Tomato Relish ^{veg gf}

PROSCIUTTO WRAPPED ALASKAN COD \$23

Flash Fried Grape Tomatoes, Fresh Basil, & EVOO ^{gf}

PORCHETTA \$23

Garlic and Herb-Stuffed Slow Roasted Pork Shoulder with Roasted Garlic & Rosemary Jus

PENNE PASTA BAKE \$19

Goat Cheese, Parmesan, Classic Tomato Sauce, Fresh Basil ^{veg}

*Add \$3/per person for a plated meal.





BUILD YOUR OWN BUFFET ACCOMPANIMENTS (PICK 2)

*We recommend choosing 1 starch and 1 vegetable
Additional accompaniments may be added for \$2.50*

STARCHES

- YUKON GOLD POTATO PUREE** veg gf
- QUINOA-BLACK BEAN CAKES**
with Oven Roasted Tomato Relish veg gf
- FARRO RISOTTO** Wild Mushrooms, Truffle Oil veg
- POTATO AU GRATIN** veg
- CREAMY POLENTA** with Parmesan veg gf
- ORZO SALAD** Lemon Zest, Spinach, Artichoke Hearts veg
- HERB ROASTED FINGERLINGS** veg gf
- BULGER TABBOULEH** veg
- ISRAELI COUSCOUS** Fresh Herb Pesto veg

VEGETABLES

- GRILLED SEASONAL VEGETABLES** & Lemon Olive Oil veg gf
- GRILLED VEGETABLE RATATOUILLE** veg gf
- GLAZED ROOT VEGETABLES** veg gf
- ROOT VEGETABLE GRATIN** veg
- GRILLED ASPARAGUS SPEARS**
Almonds, Parsley-Garlic Relish veg gf
- GRILLED SWEET POTATOES** with Chimichurri veg gf
- GREEN BEANS** Garlic, White Wine veg gf
- SEASONAL BRAISED GREENS** Caramelized Onions veg gf

*Add \$3/per person for a plated meal.



BUFFETS

*All of Our Buffets are Garnished with
Chef's Choice Seasonal Accompaniment*

Choice of Two Beverages: Lemonade, Coffee, Hot or Iced Tea

WHOLE ROASTED CHICKEN **\$19.00/GUEST**

Choice of Chimichurri, Dijon Mustard Cream Sauce,
Pesto with Basil Parmigiano - Reggiano Cheese

- > Grilled Asparagus
Toasted Almonds & Parsley-Garlic Relish
- > Steak Fries
Brown Butter & Chives
- > Market Salad, Chef Choice Vinaigrette
Rolls & Whipped Butter

SMOKED BBQ BRISKET **\$20.00/GUEST**

Two Sauces: Spicy St. Louis & Kansas City

- > Fingerling Potatoes, Lemon-Dill Aioli, Smoked Bacon
- > Grilled, Steak Fry Cut Zucchini Wedges, Sundried
Tomato Pesto, Grated Parmesan
- > Market Salad, Chef Choice Vinaigrette Rolls &
Whipped Butter

PACIFIC RIM **\$18.00/GUEST**

Choice of One:

- > Pork, Beef, Chicken or Tofu
- > Stir Fried Seasonal Vegetables, Soy Ginger Glaze
- > Egg Rolls
- > Soba Noodle Salad

ITALIAN FAMILY STYLE **\$18.00/GUEST**

Chef's Choice Pasta with Choice of Two Sauces &
Grilled Garlic Baguette, and choice of Salad:

Sauces

Beef Bolognese | Classic Alfredo
Vegetarian Marinara  | Puttanesca

Salads (Choose One)

Fresh Cut Fruit | Market Salad | Classic Caesar

*Add \$3/per person for a plated meal.



BUFFETS

*All of Our Buffets are Garnished with
Chef's Choice Seasonal Accompaniment*
Choice of Two Beverages: Lemonade, Coffee, Hot or Iced Tea

TACO TRUCK \$18.00/GUEST

Taco Bar Includes:

House Made Salsa, Fresh Fruit, Black Beans & Rice

Accompaniments:

Limes, Fresh Cilantro & Queso Fresco.

Add Tortilla Chips and Guacamole for \$1.50

Pick Two

Grilled Chicken

Guacamole, Tomatillo Salsa, Citrus Red

Cabbage Slaw, Crispy Flour Tortilla Shell

Seasoned Ground Beef

Shredded Lettuce, Cheddar Cheese, Tomato,

Corn Tortilla Shell

Pork Carnitas Taquitos

Candied Jalapeño

Grilled Vegetable Burrito

Blistered Poblano Peppers, Portobello Mushrooms,

Zucchini, Corn, Guacamole, Lime Crème, Queso Fresco

IDAHO BAKED POTATO BAR \$16.00/GUEST

> Whole Baked Russet Potato & Sweet Potato

> Classic Beef Chili & Moroccan Chickpea Stew

Market Salad, Chef's Choice Dressing Rolls &

Whipped Butter

Accompaniments

Sour Cream | Scallion & Cheddar Cheese | Smoked

Bacon | Grilled Broccolini

PAN SEARED MADEIRA CHICKEN \$20.00/GUEST

> Herb Mushroom Sauce

> Whipped Potatoes

> Grilled Broccolini, Sun Dried Tomato Relish

Market Salad, Chef's Choice Dressing

Rolls & Whipped Butter

*Add \$3/per person for a plated meal.

ASK US ABOUT OUR
NORTHWEST FARM-TO-TABLE
CONCEPT AND OTHER IDEAS

BUFFETS

*All of Our Buffets are Garnished with
Chef's Choice Seasonal Accompaniment*
Choice of Two Beverages: Lemonade, Coffee, Hot or Iced Tea

AMERICAN COMFORT MEATLOAF **\$20.00/GUEST**

- > Mushroom Gravy
- > Whipped Potatoes
- > Chef's Seasonal Vegetable
Market Salad, Chef's Choice Dressing
Rolls & Whipped Butter

JUMP BURGER BAR **\$20.00/GUEST**

Includes House Yukon Gold Potato Chips & Fresh Fruit

Choose 1 Burger Option (Additional Choice \$3.00 ea)

- > Hand Formed Beef Patty, Grilled Chicken Thighs,
Quinoa Black Bean Burger or Pulled Pork
- > Lettuce, Tomato, Zucchini Pickle, Blistered
Peppers, Grilled onions
- > Mustard, Ketchup, BBQ Sauce, Cheddar Cheese,
- > Country Bun

Additional Accompaniments \$1.50 ea

Applewood Smoked Bacon, Balsamic Onion
Marmalade, Brie Cheese, Gruyere, Muenster
Cheese, Goat Cheese, Basil Pesto, Guacamole,
Crispy Onions, Mushrooms

FAJITAS **\$18.00/GUEST**

Add Tortilla Chips and Guacamole for \$1.50

- > Choose Chicken or Steak
- > Grilled Peppers & Onions, Tomatoes, Sour Cream,
Shredded Cheddar Cheese & Pico de Gallo
Spanish Rice, Stewed Black Beans, Queso Fresco,
Flour Tortillas

CHEESE ENCHILADAS veg **\$16.00/GUEST**

Add Tortilla Chips and Guacamole for \$1.50

Includes: House Made Salsa, Sour Cream, Queso
Fresco, Cilantro, Scallions & Limes, Spanish Rice,
Stewed Black Beans, Southwest Grilled Vegetable Salad

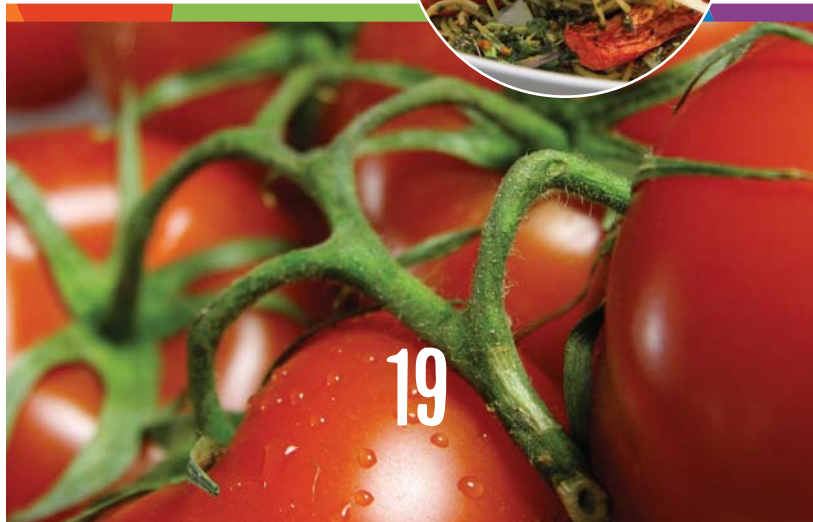
*Add \$3/per person for a plated meal.



CHEF'S SPECIAL PLATED ENTRÉES

*All of our Plated Meals are Garnished with
Chef's Choice Seasonal Accompaniment.
All of the Entrées are Accompanied by our Market Salad,
Rolls and Butter. Served with Water, Iced Tea and Coffee.*

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- | | | |
|-------------|---|----------------|
| | SLOW COOKED KUROBUTA PORK SHANK | \$23.00 |
| | Grilled Tri-Colored Carrot, White Wine-Pickled Grapes, Mascarpone Polenta | |
| PORK | ROASTED PORK TENDERLOIN | \$22.00 |
| | Maple-Sweet Potato, Chives & Semolina Dumplings, Cherry Compote, Seasonal Vegetable | |
| | PORCHETTA | \$23.00 |
| | Rosemary & Garlic Stuffed Pork Shoulder, Braised White Beans, Preserved Lemon, Heirloom Tomato Pork Jus | |
| | WHITE BALSAMIC MARINATED PORK CHOPS | \$23.00 |
| | Pork Chops, Yukon Gold Puree, Potato Confit, Grilled Lemon Broccolini, Dijon Pork Jus | |
-
- | | | |
|----------------|---|----------------|
| POULTRY | GARLIC & HERB MARINATED CHICKEN BREAST | \$23.00 |
| | Smokey-Pine Nut Romesco, Aioli, Potato Confit, Grilled Tri-Color Carrots | |
| | GRILLED CHICKEN MOLE | \$19.00 |
| | Cucumber Pico de Gallo, Queso Fresco, Chocolate-Espresso Mole, Grilled Lime | |
| | LATIN SPICE GRILLED CHICKEN THIGH <small>GF</small> | \$21.00 |
| | Hominy Puree, Roasted Shishito Pepper & Hominy Relish, Seasonal Vegetables, Smoked Chile-Lime Sauce | |
| | BACON WRAPPED CHICKEN BREAST & BRIOCHE BREAD PUDDING | \$25.00 |
| | Roasted Garlic, Spring Peas, Warm Tarragon Jus | |



CHEF'S SPECIAL PLATED ENTRÉES

*All of our Plated Meals are Garnished with
Chef's Choice Seasonal Accompaniment.
All of the Entrées are Accompanied by our Market Salad,
Rolls and Butter. Served with Water, Iced Tea and Coffee.*

	GRILLED FLAT IRON STEAK "FRITES"	\$23.00
	Creamed Spinach, Sauce Bordelaise, Mustard Seed-Compound Butter, Truffle Polenta "Frites"	
BEEF	PAN ROASTED TERES MAJOR "SHOULDER TENDER"	\$23.00
	Potato Au Gratin, Sauce Béarnaise, Chile Oil, Seasonal Vegetables	
	GRILLED HANGER STEAK & GRILLED PINEAPPLE SALAD <small>gf</small>	\$25.00
	Blue Cheese, Grilled Red Onion, Honey-Balsamic Gastrique, Fresh Parsley	
SEAFOOD	GRILLED CHINOOK SALMON	\$22.00
	Sweet Pea & Basil Potato Puree, Glazed Seasonal Vegetables, Sweet-Spiced Red Wine Reduction, Herb Oil, Crisp Basil	
	IDAHO TROUT "ALMONDINE" (OR SOLE) <small>gf</small>	\$22.00
	Green Beans, Sesame Aioli, Lemon & Ginger Brown Butter Toasted Almonds, Fried Capers, Herbs, Chef's Choice Starch	
	THAI CHILI CRAB CAKES	\$24.00
	Coconut Chickpea Rice, Black Garlic Bok Choy	
PASTA	VEGETABLE LINGUINE <small>veg gf</small>	\$21.00
	Flash Fried Grape Tomato, Pesto, Garlic Chips, Grilled Broccolini, Carrot, Zucchini Noodles	
	RAVIOLI RATATOUILLE <small>veg</small>	\$19.00
	Herbed Goat Cheese, Tomato Coulis, Shaved Parmesan, Roasted Pine Nuts, Fresh Herbs	
	GNOCCHI A LA ROMA - BOLOGNESE	\$17.00
	Semolina Dumplings, Classic Italian - Tomato Meat Sauce, Fried Basil, Shaved Parmesan	



SPECIALTY DESSERTS

CORNBREAD & GRILLED PEACHES Ginger Syrup & Maple Cream	\$6.00
CHOCOLATE MOUSSE Toasted Hazelnuts Crumble, Sweet Crème Fraiche, and Seasonal Fruit	\$6.50
OLIVE OIL CAKE Rosemary Syrup, Candied Rosemary, Poached Pear	\$6.50
FRESH INDIVIDUAL TARTS Choice of Lemon Curd or Fresh Fruit	\$6.50
MINI ASSORTED DESSERT DISPLAY Chef's Choice Of Three Seasonal Desserts, (Three Mini Bites Per Person)	\$4.50
FLOURLESS CHOCOLATE CAKE <small>gf</small> Sweet Creme Fraiche	\$7.00
LEMON PANNA COTTA <small>gf</small> Citrus Segments	\$6.00
CRÈME BRULEE <small>gf</small>	\$7.00
CHEESECAKE Fruit Compote, Sunflower Seed Granola	\$7.00



*Add \$3/per person for a plated meal.



BEVERAGES

COFFEE SERVICE **\$19.00/PER GALLON**
Dawson Taylor Regular/Decaf

INFUSED WATER **\$18.00/PER GALLON**
Lemon Thyme, Lime Mint, Orange Rosemary
and Cucumber Mint

SODA **\$2.00**
Assorted Flavors

JUICES **\$22.00/GALLON**
Assorted Flavors

ICED TEA **\$19.00/GALLON**

AGUA FRESCA **\$26.00/GALLON**
Chef's Choice



BAR SERVICE

Alcoholic beverages are permitted with the approval of an alcohol permit, which will be completed with a Catering Sales Associate when placing your catering order. You may choose to have a cash bar, fully hosted bar, or a combination (hosted beer/wine and no-host cocktails for example). At times guests are given "drink tickets" to be used at the bar and we are happy to accommodate such requests. Please contact your Catering Associate for a complete bar list.

Food and Beverage Pricing

Menu pricing may be subject to change due to fluctuating market prices. Additionally, we reserve the right to make product substitutions based on specific commodity price increases. Pricing for banquet meals is based on round tables of 8 guests. Any change in the standard guest seating may result in additional labor charges. All food and beverage will be charged 20% service charge and current Idaho State sales tax (currently 6%).

Bar Services

The standard host or no host bar ratio is one bar per 75 to 100 guests. The number of bars will be determined on final guarantee and event flow. All Full Bars are subject to a \$100 set up fee (this includes permit, 1 bartender for 4 hours and set up). A \$100 fee for each additional bar set up. A \$25 per hour fee per Bartender over 4 hours. Each individual bar must meet a minimum of \$250. If the minimum sales amount is not met, the difference will be charged to the final invoice. Total bar sales do not include wine service at the tables. All bar charges will be charged at the four (4) hour maximum. If the bar exceeds four (4) hours additional charges may apply.

Bars will be staffed at all times by Thomas Cuisine Management (TCM) personnel. This includes all bar services and beer and wine tastings. With advance notice, TCM can accommodate special requests for alcoholic beverages that we do not stock. For special-ordered products, TCM will charge the premium hosted drink price, plus the actual bottle cost.

Hosted Bar

The host is responsible for all expenses, including the cost of all beverages served, all applicable fees, and bar minimums. A service charge of 20%, will be applied to all sales. Customers will be billed after the event. Any bar tabs (Master Bills) that are to be reconciled at the end of an event or closed out at the end of the night with credit card, check or cash will automatically be charged a 20% service charge.

No Host Bar

Guests purchase their own drinks at a no host bar. The group hosting the event is responsible for all applicable fees and bar minimums. Service charges are not applicable. Current Idaho State sales tax (6%) is included in the per drink price.

Corkage Fee

TCM charges a \$15.00 corkage fee per bottle of wine or champagne not provided by TCM. There is a \$2.00 corkage fee for bottled or canned beer not provided by TCM. This is limited to exceptions and must be arranged in advance. In addition, there is a 20% service charge plus tax.

Cash and/or full Hosted Bars Available

\$250.00 minimum per bar. Bar Set-up \$100.00.

Beer: Imported or Micro Brews \$5.00 bottle.

