



CATERING MENU

525 River Parkway, Idaho Falls, ID 83402

2.1.2021



- We are always happy to accommodate dietary needs.
- We can provide Beer and Wine. Bartender is \$20 per hour of event with 2 hrs added on for setup, etc . Requires a 2 week notice if needed.
- Plates, Utensils, Napkins and Glassware included.
- Attended Catering will be charged 18% labor/gratuity. Staff will set up, stay through the event to help keep things clean and then take down the dinner.
- If you have a budget you need to be respectful of, please let us know and we will happily personalize a menu for you.
- Outside food is not allowed unless authorized by. (i.e.: cakes or special desserts)

--APPETIZERS--

We offer other options besides the following.

Items are \$2.50 per item per person for 5 items. Each additional item is \$2 per person

CROSTINIS

- *Fig Jam, Prosciutto and Parmesan Cheese
- *Peach Cream Cheese, Bacon and Arugula
- *Sundried Tomato Pesto, Tri Tip, Bell Peppers, Onions and Feta
- *Ham, Pineapple Chutney and Cherry Jam
- *Maple/Soy Salmon, Wasabi Cream Cheese, Julienne Carrots and Red Onion

DIPS WITH ACCOMPANYING CRACKERS, CHIPS OR BREAD

- *Fresh Salsa
- *Artichoke and Spinach Dip—served Hot or Cold
- *Garlic Feta Dip
- *Roasted Poblano Chili and Caramelized Onion Dip—served Hot
- *Hummus Trio (Roasted Red Pepper, Roasted Eggplant and Edamame) *Fresh
Bruschetta
- *Quinoa, Black Bean, Tomato, Jalapeño, Cilantro and Corn with Cumin and Lime

SKEWERS

- *Caprese (Cherub Tomatoes, Marinated Mozzarella Balls, Basil, Balsamic/Red Wine Reduction and Olive Oil)
- *Martini (Sirloin, Cocktail Onion, Green Olive, Cherub Tomato)
- *Greek Chicken (Chicken Breast, Cucumber, Cherub Tomato, Kalamata Olive with a Lemon Thyme/Feta Drizzle)
- *Citrus/Chili Chicken (Jumbo Shrimp available at additional charge)

MINI SANDWICHES

- *Roast Beef with Creamy Horseradish, Tomato and Spinach
- *Chicken Salad Croissant (in house favorite)
- *Chicken Waldorf Croissant
- *Turkey, Strawberry, Red Pepper Cream Cheese and Basil Croissant
- *Tuna Salad Croissant (Albacore Tuna, Capers, Bell Peppers, Dill, Green Onions, Celery and Shredded Carrots)
- *Ham, Dijon Deli Spread, Cucumber, Tomato, Greens, and Provolone Cheese

--APPETIZERS CONTINUED--

OTHER PROTEIN OPTIONS

- *Asian Chicken and Vegetables Wontons (Can be vegan upon request)
- *Dill/Lemon Salmon Filet with Capers, Red Onions and Tomatoes- served with Baguette
- *Kielbasa with Choice of Maple/Dijon, Raspberry Chipotle, Honey BBQ or Spicy BBQ
- *Meatballs with Red Onion Jam (ground bison available for additional charge)
- *Shrimp Salad with Fennel, Cherub Tomatoes, Capers, Red Onions and Celery Seed in Vinaigrette Dressing
- *Shrimp Cocktail
- *Apricot Red Pepper Hot Wings
- *Monte Cristo Pizza Bites - Strawberry Maple Dijon Spread, Ham, Turkey, and Shredded Jack Cheese
- *Italian Stallion Pizza Bites - Salami, Pepperoni, Sauteed Peppers and Onions, Marinara, and Italian Cheese Blend
- *Antipasto—Salami, Smoked Fish (when available), Variety of Gourmet Cheese, Olives, Crackers and Baguette (can include Bruschetta upon request)

VEGETARIAN OPTIONS

- *Quiche Bites with Slivered Almonds, Sun Dried Tomatoes, Parmesan and Spinach
- *Puff Pastry with Spinach, Feta, Onions and Bell Peppers (can also be in Phyllo Cups)
- *Jalapeno Poppers stuffed with Creamy Blue Cheese, Walnuts, Onions and Apples. Served with Strawberry Jalapeno Sauce (this filling can also come in a Phyllo Cup topped with a Jalapeno slice) *Seasonal Fruit Tray with Yogurt
- *Vegetable Platter with Ranch and Blue Cheese
- *Mushrooms Stuffed with Wild Rice and Parmesan Cheese

DESSERTS

- *Fresh Baked Cookies: \$1 per person
- *Cheesecake Bites: \$2 per person
- *Diablas Brownies: \$1 per person
- *Lemon Rosemary Cake: \$4 per person
- *Chocolate Turtle Cake with Caramel, Whipped Cream and Toffee Peanuts: \$4 per person
- *Fresh Berries with Honey, Balsamic Reduction, Basil. Served with Chevre and Nuts: \$4 per person

—Breakfast Menu—

(This Menu is only available at the Westbank Event Center)

Early Riser: Toasted Bagels, Cream Cheese, Butter, Jam and Fresh Fruit
\$4 per person

Yogurt Parfait: \$4 each (Vanilla Yogurt, Granola, Berries and Honey)

Sweet Brunch Breads: Orange/Cranberry, Pumpkin Chocolate Chip, Apple Cinnamon, Lemon Rosemary. Served with Jam and Butter
\$4 per person (choose 2)

Breakfast Meeting: Toasted Bagels, Homemade Muffins, Butter, Jam, Cream Cheese, Fresh Fruit and Vanilla Yogurt
\$7 per person

Simple Breakfast: Bacon Or Sausage Links, Scrambled Eggs, Potato Wedges, Toasted English Muffins
\$8 per person

The Whole Farm: Broccoli/Cheddar Frittata, Ham, Bacon Sausage Links, Potato Wedges and Fruit
\$11 per person

Diablas Brunch: Oat and Smoked Gouda Biscuit with Sausage Gravy, Cheese Frittata, Potato Wedges
\$8 per person

Frittata: \$5 per person
Choose up to 2 Options
*Broccoli and Cheddar
*Bacon and Jack Cheese
*Tomato/Spinach/Parmesan
*Lorraine (bacon, spinach, green onion, swiss, nutmeg)

Breakfast Add On

Add Scrambled Eggs: \$3 per person
Add Ham or Sausage Links or Bacon: \$4 per person
Add Fried Potato Wedges: \$1 per person
Add Fruit: \$2 per person

Add Yogurt: \$2 per person

Add Toasted Bagels: \$2 per person (includes cream cheese)

Add Smoked Salmon: \$3 per person

Add Cucumbers, Red Onions and Tomatoes: \$2 per person

Add Pearl Sugar Waffles: \$3 per person

Add Coffee: \$1 per person

Add Juice: \$2 per person (Choose 2: Orange, Apple, Cranberry, Pineapple)

—Casual Lunch Menu—

(This Menu is only available at the Westbank Event Center)

Sandwich Options: \$9 per person (choose up to 2)

*Ham, Cheddar, Diablas Deli Spread, Cucumber, Red Onion, Tomato and Greens on French Hoagie

*Ms D'S Chicken Salad Croissant: Diced Chicken, Shredded Carrots, Celery, Red Bell Pepper, Parsley, Green Onions, Dried Cranberries, Sunflower Seeds, Green Onions tossed in a Dijon Vinaigrette in a Buttery Croissant with Mixed Greens

*Thin Sliced Roast Beef, Provolone, Spinach, Tomato, Red Onions and Creamy Horseradish on Ciabatta

*Roasted Turkey Breast, Red Pepper Cream Cheese, Basil, Strawberries, and Greens on Croissant

*Chipotle Chicken Wrap: Thin sliced Diablas 15 Spiced chicken breast, Spinach, Peppers, Onions, Tomatoes, Creamy Chipotle Spread in a Tomato Tortilla

*Chicken Caesar Wrap: Thin Sliced Pesto Chicken Breast, Bacon, Olives, Greens, Tomatoes, Parmesan, Onions. Mixed Greens tossed in House Made Caesar Dressing in a Spinach Tortilla

*Avocado Wrap: Avocado, Mixed Greens, Tomato, Red Onions, Cucumbers, Bell Peppers, Shredded Carrots, Balsamic Vinaigrette in a Spinach Tortilla

Add Salads for \$2 per person

Add Kettle Chips for \$1 per person

Pasta: \$9 per person

Smoked Gouda Mac & Cheese
Penne Marinara
Penne Alfredo

Add Seasonal Vegetables: \$2

Add Chicken: \$4

Add Bacon: \$2

Add Bolognese: \$4

Add Sirloin: \$6

Add Shrimp: \$6

(proteins and vegetables are accommodated by guest count request)

Add Salad: \$2

*Choice of Green Salad or Caesar Salad

Includes Rolls with Butter

Soup, Salad, and Bread - \$8 per person

(Inquire about seasonal soup options)

-BBQ Menu--

***BBQ Pulled Pork Bar:** \$12 per person. Includes choice of Salad and Kettle Chips

Slow roasted shredded pork in our signature 15 spice blend. Choice of Raspberry/Chipotle BBQ Sauce, Honey BBQ Sauce or Classic BBQ Sauce. Brioche Rolls, Shredded Cheddar Cheese, Diced Onions, Sliced Jalapenos, Sliced Tomatoes

Salad Options: Garden Salad, Caesar Salad, Apple Jalapeno Coleslaw, Classic Potato Salad, Pasta Salad, Broccoli Salad

Add Cowboy Beans: \$1.50 Per person

***BBQ Bone in Chicken Breast:** \$14 per person Includes Salad, Choice of Roasted Potatoes, Mashed Potatoes or Smoked Gouda Mac and Cheese. Seasonal Vegetable and Roll

***BBQ Baby Back Ribs:** \$16 per person for ¹/₂ rack. Includes Salad, Choice of Roasted Potatoes, Mashed Potatoes or Smoked Gouda Mac and Cheese. Seasonal Vegetable and Roll

***Hot Wing Bar:** \$10 per person. Includes Ranch or Blue Cheese, Celery and Carrot Sticks (roughly 1 pound of wings per person)

Sauce Choices: Apricot Red Pepper, Strawberry Jalapeno, BBQ, Carolina Mustard, Classic Hot Wing Sauce

Add Salad for \$2 per person. Choice of Green Salad, Caesar, Pasta, Broccoli Salad, Classic Potato, Apple Jalapeno Coleslaw

***Brisket Carving Station:** \$10 per person. Includes Creamy Horseradish (60z of brisket per person) Includes Rolls and Butter

Add Sides as preferred. 1 side is \$2 per person, 2 sides is \$3.50 per person and 3 sides is \$5 per person

***Slider Burger Bar:** \$10 per person. Includes 40z Burgers, Tomatoes, Red Onions, Greens, Dill/Garlic Mayo, Pickles, Mustard, Ketchup and Slider Buns. Served with Kettle Chips and Choice of Salad

(ADDITIONAL SIDE AND SALAD OPTIONS ARE LISTED IN THE NEXT MENUS)

TACOS AND ENCHILADAS

\$14 PER PERSON— Includes either Tacos or Enchiladas (h and h is \$15 per person)
Also Includes Spiced Black Beans, Spanish Rice and Classic Green Garden Salad with Homemade Ranch

Taco Bar — Includes Meat, Shredded Cabbage, Shredded Jack Cheese, Fresh Cilantro, Diced Onions, Diced Tomatoes, Sour Cream, Homemade Salsa, and Fresh Corn Tortillas.

*Guacamole available upon request for \$1 per person

Meat Choices: Carne Asada, Shredded Chicken, Shredded Beef or Shredded Pork, and Black Beans for our Vegetarians

Homemade Enchiladas — Hand rolled in Fresh Corn Tortillas with a Choice of Shredded Pork in Verde Sauce or Shredded Chicken in Roja Sauce

Spanish Rice — Long Grain Rice that has been browned and then simmered in a rich vegetable broth with tomatoes, onions, fresh garlic, and other seasonings.

Spiced Black Beans - Black Beans that have been slow cooked and then tossed with jalapenos, onions, cumin, paprika, garlic, oregano, salt and pepper.

Chili Bar

\$9 per person

Rich 5 Bean Chili, Cheese, Jalapenos, Onions, Sour Cream, Peppers, Diced Tomatoes and Baked Corn Chips or Rolls.

Add Ground Beef: \$2

With 1 Pound Baked Idaho Potatoes. Additional \$2 per person

Includes Green Salad

Baked Potato Bar

\$7 per person

11b Idaho Potato, Sour Cream, Butter, Green Onions, Bacon, Shredded Cheddar Cheese, Tomatoes, Creamy Corn, Salsa

Add Salad: \$2 per person

SALADS (WE LOVE OUR SALADS!)

\$2/ PERSON

\$3/ PERSON FOR 2 SALAD OPTIONS

**Homemade Salad Dressing Choices — Ranch, Blue Cheese, Seasonal Vinaigrette, Berry Vinaigrette, Creamy Tarragon, Strawberry Maple Dijon, 1000 Island

Garden Salad — Beautiful Blend of Spring Mix topped with Julienne Carrots, Sliced Cucumbers, Grape Tomatoes, Bell Peppers and Peas.

Signature Salad — Spring Mix topped with Julienne Carrots, Red Onions, Bell Peppers, Cucumbers, Berries, Toasted Pine Nuts and Feta Cheese.

Classic Caesar — Chopped Romaine Lettuce tossed with Pepperoncinis, Parmesan, Croutons and Caesar Dressing.

Seasonal Green Salad — This salad is determined by the available ingredients of the Season.

Mediterranean Potato Salad — Red Potatoes, Green Beans, Garbanzo Beans, Kidney Beans, Parsley, Green Onions and Mint tossed together in a Dijon and White Wine Vinegar Dressing .

Traditional Potato Salad — Red and Gold Potatoes, Fresh Dill, Green Onions and Parsley tossed in a light Sauce,

Sweet Potato Salad — Sweet Potatoes tossed in a Buttermilk Vinaigrette with Toasted Pecans and Green Onions

Apple Jalapeno Coleslaw — Shredded Green Cabbage, Julienne Green Apples, Shredded Carrots, Green Onions, Cilantro and Jalapenos in a Creamy Mustard and Apple Cider Vinegar Sauce.

Bowtie Pasta Salad — Pasta mixed with a variety of Fresh Vegetables and olives then tossed in Olive Oil, Garlic, Fresh Herbs, Salt and Pepper

Broccoli Salad — Broccoli, Toasted Pumpkin Seeds, Dried Cranberries, Golden Raisins and Dried Apricots tossed together in a Brown Sugar Vinaigrette.

Caprese Tray — Fresh Tomatoes and Mozzarella with Fresh Basil, Olive Oil, Balsamic Vinegar, Salt and Pepper

**Includes Rolls with Butter Pats

DINNER OPTIONS

PROTEINS ARE PRICED PER PERSON WITH
80Z OR 60Z PORTION AVAILABLE

Roasted Chicken Breast

Your choice of Lemon/Herb Rub, Maple/Soy Glaze or Mushroom with Sherry and Thyme Sauce. \$14 (80z) 12.50 (60z)

Cordon Bleu style: \$17 (80z) \$15.50 (60z)
(ham, swiss and honey Dijon)

Pork Loin

Your choice of our 15 Spice Rub and Apricot Red Pepper Sauce, Teriyaki/Plum with Sesame Seeds and Green Onions or Herb Crusted. \$14 (80z) \$12.50 (60z)

Ham

Pit Ham with Honey, Cherry Orange Glaze or Peach Glaze \$14 (80z) \$12.50 (60z)

Seared Tri Tip Steak

Marinated in Balsamic Vinegar, Soy Sauce, Olive Oil and Seasonings and then thinly sliced. \$16 (80z) \$14.50 (60z)

Grilled Salmon Filet

Your choice of Maple/Soy Glaze or Lemon Dill Marinade. \$18 (80z) \$16.50 (60z)

Cod poached in Heavy Cream. Nutmeg and Garlic. \$14 (80z) \$12.50 (60z)

Roasted Turkey Breast with Sage Butter, \$13
(80z) \$11.50 (60z)

Betty's Slow Cooked Sunday Pot Roast. \$14
(80z) \$12.50 (60z)

Prime Rib Carving Station: Current Market Price

Inquire about Lamb, Duck or additional Seafood
for their current pricing

Other options available upon request.

SIDE DISHES

\$2/PERSON FOR 1 SIDE \$3.50/ PERSON
for 2 sides \$5/ PERSON for 3 sides

Everything Seasoned Roasted Fingerling
Potatoes

Au Gratin Potatoes with Gruyere and Nutmeg

Sweet Potatoes whipped with Butter and
Buttermilk and then topped with Toasted
Pecans

Mashed Yukon Gold Potatoes with either
Butter and Garlic or Caramelized Onions and
Wasabi Powder

Crispy Smashed Red Potatoes with Fresh
Thyme,
Jack Cheese and Chive Sour Cream

Wild Rice with Dried Cranberries, Golden
Raisins, Fresh Basil and Almonds

Long Grain Rice with Sautéed Mushrooms, Bell
Peppers, Parmesan and Garlic

Sage Stuffing with Celery, Onions, Dried
Cranberries and Cashews

Smoked Gouda Mac and Cheese

Penne in Marinara or Alfredo

Green Beans with Bacon and Caramelized
Onions

Roasted Root Vegetables (Beets, Turnips,
Parsnips, Rutabagas and Carrots)

Honey Ginger or Butter/Garlic Glazed Carrots

Roasted Brussel Sprouts with Butter

Buttery Snap Peas

Pesto Zucchini and Yellow Squash

Drinks:

Water Service is included

Lemonade: \$2 per person

Add Berries: \$2 per person

Ice Tea: \$2 per person

Punch: \$2 per person (Sparkling
Pineapple/Starfruit/Cranberry)

Canned Sodas: \$2 each

Bottled Craft Sodas: \$3 each

San Pellegrino: \$3 each
(Grapefruit/Blood
Orange/Pomegranate/Prickly Pear)

Juice: \$2 per person (Orange,
Pineapple,Apple, Cranberry) Coffee:

\$1 per person

Bar

Bartender: \$20 per hour with an hour attached on either end of the event for set up and clean up.

Choice of Cash or Hosted Bar.

The Host bar will be settled the next day.

Bottled Beer: \$5 each

Wine: \$22 per bottle

Mimosa Service: \$5 per person

Bloody Mary Bar: \$7 per person

Draft Beer available upon request, Price will be determined upon ordering.

Please inquire about current Beer and Wine options. Feel free to make requests.

Absolutely No outside alcohol is allowed in the Westbank Building.