

# Shore Lodge

MECALL, IDAHO



## BANQUET & CATERING MENU

Treat your guests to an unforgettable mountain resort experience along the glacially carved shores of Payette Lake in McCall, Idaho. Since 1948, Shore Lodge has played host to countless lakeside meetings, retreats, conferences and picturesque Idaho mountain weddings.

We have attempted to cover all of your requests w/ the following menu selections. If you have any particular requirements not addressed on the following pages, our experienced team would be happy to create specialty menus and services to meet your needs.

## **EVENT INFORMATION, POLICIES & GUIDELINES**

### **PRICES**

Shore Lodge published food and beverage prices are subject to change. Prices are guaranteed only after a Shore Lodge Banquet Event Order has been signed and returned to Shore Lodge Catering and Conference Services Department.

Published food, beverage and AV prices are subject to a taxable 20% service charge and applicable state and local sales tax, which is currently 6%.

### **GUARANTEES**

The guaranteed attendance will be required by 12:00pm seven (7) working days prior to your event. After that time, attendance numbers may be increased but not reduced. If not given, the original planning figure will be considered as the final guarantee. Your charge will be based on your guarantee or actual attendance, whichever is greater.

### **PAYMENT**

All arrangements for payment must be made, and approved, in advance of your event. A non-refundable deposit is required to confirm all private function space. A schedule of deposits will be included in the catering contract. Full payment on all social events is due 30 days in advance of the event. For all social events we do require a credit card on file.

### **SECURITY**

Shore Lodge will not assume responsibility for damage or loss of any merchandise or articles left in the venues prior to, during or following an event. The guest assumes responsibility for any and all damages incurred. When special security services must be arranged, there will be an additional cost to the client.

### **FOOD**

Shore Lodge reserves the right to provide all food and beverage service within our licensed banquet and public areas. In accordance with Hotel policy and Idaho State and local ABC laws, we cannot allow the importing of alcoholic beverages into our function rooms, public areas, restaurants or lounges. Because of the location of the resort, some items may be substituted due to product availability. Special dietary restrictions can be accommodated.

### **VENUES**

All meeting and banquet facilities are available to reserve for private functions. Each of our venues has different features and capabilities. Rental fees will apply for the use of these facilities. We reserve the right to reassign event space as needed to accommodate changes in attendance, type of function or other hotel events. Shore Lodge will assign suitable charges for any extraordinary room set ups.

### **AUDIO VISUAL EQUIPMENT**

Shore Lodge will provide all AV requirements from our audio visual representative. Arrangements must be made at least seven business days in advance of your event.

### **PARKING**

Complimentary self parking is available for your guests. Should you choose to have valet services, an additional fee will be assessed.

### **CONTRACTED SERVICES**

We will be happy to assist you with ordering your floral arrangements, décor and entertainment needs. Please ask your catering and conference services representative for a list of vendors.

### **DANCE FLOOR**

Shore Lodge can provide a dance floor for your event. Rental fee is \$250.

### **GIFT CARDS**

Gift Cards may be purchased for services which include retail, dining, spa and hotel reservations. Please inquire with our reservations agents at 208.634.2244.

### **MUSIC AND ENTERTAINMENT**

Indoor amplified music and entertainment may continue until 12:00am

### **SHIPPING OF PACKAGES**

Packages for meetings and special events may be delivered to the Shore Lodge three working days prior to the date of the function. Please include the following information on all packages to insure proper delivery:

- Conference Name/ Client's Name
- Date of event
- Conference Planners Name
- Shipping address
- Shore Lodge
- 501 W. Lake Street, McCall, ID 83638

## REFRESHMENT BREAKS

(A la carte items)

### FROM THE BAKERY

Muffins/Breakfast Breads	32.50 /dz.
* Seasonal -Banana, Lemon Huckleberry, Pumpkin, Zucchini,	
Fruit Strudel* Only Sold /Dz.	32.50 /dz.
Sticky Buns* Only Sold /Dz.	32.50 /dz.
Cinnamon Rolls/Coffee Cake	32.50 /dz.
Country Biscuits	33.00 /dz.
with Egg & Cheese	
add Sausage or Ham	40.00 /dz.
Bagels with Cream Cheese	2.25 ea.
Ham & Cheese Croissants	3.50 ea.
Fruit Filled Croissant	3.50 ea.
House made Cookies/ Brownies	33.00 /dz.
House made Rice Krispy Treat	33.00 /dz.
Lemon Huckleberry Bar	33.00 /dz.

### MISCELLANEOUS ITEMS

Mixed Berry Yogurt	3.00 ea.
Whole Seasonal Fresh Fruit	2.50 ea.
Fruit Kabobs	6.00 /prsn.
Sliced Fresh Fruit Platter	5.50 /prsn.
Vegetable Display w/ Dip	5.25 /prsn.
Cheese Display w/ Crackers	8.50 /prsn.
Warm Soft Pretzels	36.00 /dz.
w/ Warm Cheddar Dipping Sauce & Mustard	
Shore Lodge Trail Mix	24.00 /lb.
Party Mix	22.00 /lb.
Mixed Nuts	28.00 /lb.
Granola Bars	3.50 ea.
Candy Bars	3.50 ea.
Potato Chips	15.00 /lb.
Pretzels	15.00 /lb.
Tortilla Chips w/ Salsa	25.00 /lb.
Potato Chips w/ Onion Dip	25.00 /lb.

### BEVERAGES

Freshly Brewed Coffee	40.00 /gl.
Regular Coffee, Decaffeinated Coffee, Hot Tea & Cocoa	
Juices by the Carafe	19.00 /carafe
Orange, Grapefruit, Cranberry, Tomato	
Freshly Brewed Iced Tea	38.00 /gl.
Lemonade or Fruit Punch	38.00 /gl.
Canned Soft Drinks	2.50 ea.
Bottled Water	3.00 ea.
Bottled Juices/Gatorade	3.75 ea.
Fruit Smoothies	5.00 ea.

## THEME BREAKS

(Minimum of 10 guests or a surcharge of \$2.00 /person will apply.)

**THE SPA BREAK** -Sliced Fresh Fruit Display, Mixed Berry Yogurt, Granola Bars, Trail Mix, Fruit Smoothies, Bottled Water, and Tazo Teas Selection. 15.00 /person.

**THE SWEET TOOTH** -Rice Crispy Treats, Assorted House Made Cookies, Chocolate Brownies, 2% Milk, Skim Milk, Assorted Soft Drinks, and Bottled Water. 13.00 /person.

**SAVORY BREAK** -Truffle Popcorn, Honey Roasted Peanuts, Warm Giant Soft Pretzels, w/ Warm Cheddar Dipping Sauce and Honey Mustard. Fresh Lemonade, Assorted Soft Drinks, and Bottled Water 14.00 /person.

**CHOCOHOLICS' DELIGHT** -Mini Double Chocolate Cupcakes, Chocolate Brownies, Chocolate Dipped Strawberries, Assortment of Chocolate Truffles, Freshly Brewed Coffee, Decaffeinated Coffee, Tazo Teas, 2% Milk, and Skim Milk. 19.00 /person.

**HAPPY HOUR BREAK** -House Made Tortilla Chips, Fresh Salsa and Guacamole, Potato Skins and Buffalo Style Chicken Wings, Assorted Soft Drinks, 13.00 /person.

Assorted Domestic and Imported Beer. Pitchers of Margaritas Available on Consumption.

## CONTINENTAL BREAKFASTS

(90 Minute Service)

**PAYETTE CONTINENTAL** -Selection of Orange, Cranberry and Grapefruit Juices, Sliced Seasonal Fresh Fruit, Assorted of Mini Muffins, Mini Croissants, and Mini Iced Cinnamon Rolls, Whipped Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas. 16.00 /person

**THE GOURMET CONTINENTAL** -Selection of Orange, Cranberry and Grapefruit Juices, Sliced Seasonal Fresh Fruit, Mixed Berry Yogurt, House Made Granola, Assorted Cereals w/ 2% Milk and Skim Milk, Sausage Biscuits w/ Egg and Cheese, Assortment of Mini Muffins, Mini Scones, and Breakfast Breads, Whipped Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas. 21.00 /person.

**PLATED BREAKFAST** -Orange Juice, Scrambled Eggs, Bacon and Sausage, Country Potatoes, Sliced Fruit, Basket of Breakfast Breads with Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas. 19.50 /person.

### ADDITIONAL ITEMS

Hot Oatmeal w/ Raisins, Sliced Almonds, and Brown Sugar 3.25 /person.

Individual Cereals w/ Milk 2.75 /person.

Bagels and Cream Cheese w/ Smoked Salmon, Onions and Capers 6.25 /person.

Egg, Cheese and Ham on English Muffin 3.75 /person.

Eggs Benedict w/ Hollandaise Sauce on biscuit or English Muffin 4.75 /person.

Scrambled Eggs 2.75 /person.

## **BREAKFAST BUFFET**

(90 Minute Service, Minimum of 20 guests or a surcharge of \$5.00 /person will apply).

**THE MCCALL BUFFET** -Selection of Orange, Cranberry & Grapefruit Juices, Seasonal Fruit and Berry Display, Scrambled Eggs, Apple Wood Smoked Bacon, Buttermilk Biscuits and Country Gravy, Assortment of Breakfast Breads and Coffee Cake, Whipped Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas. 24.00 /person.

**THE SHORE LODGE BUFFET** -Selection of Orange, Cranberry and Grapefruit Juices, Seasonal Fruit and Berry Display, House Made Granola and Yogurts, Salmon Lox and Bagels with Cream Cheese, Sausage and Caramelized Onion Frittata, Apple Wood Smoked Bacon, Breakfast Potatoes, Assortment of Mini Muffins, Mini Fruit Filled Croissants and Mini Iced Cinnamon Rolls, Whipped Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas. 29.00 /person.

### **BUFFET ENHANCEMENTS**

**OMELET STATION** (\$75.00 chef fee) Eggs cooked to order with Chefs Selection of Vegetables, Meats and Seafood. 8.50 /person.

**CRAB BENEDICT** with Hollandaise Sauce 4.75 /person

**HUCKLEBERRY PANCAKES** with Warm Maple Syrup 4.75 /person

**CREPE'S MADE TO ORDER** (75.00 Chef Fee) with Variety of fillings 8.50 /person

**MIMOSA BAR/BLOODY MARY BAR** 7.00/8.00 /drink

## PLATED LUNCHESES

Please choose one item from the first course and entree category listed below. Dessert may be added for an additional charge. All luncheons include freshly baked rolls, freshly brewed coffee, decaffeinated coffee Tazo teas and ice tea w/ lemon.

### FIRST COURSE SELECTION (please select one soup or salad for your entire group)

**SOUP** -Idaho Potato Leek, Chicken and Wild Rice, or Smoked Tomato Bisque.

**SALAD** -Classic Caesar, or Shore Lodge House Salad (Baby Field Greens, Candied Pecans, Maytag Blue Cheese, Poached Pears, Herb Vinaigrette).

### ENTRÉE SELECTIONS (please select one entree for your entire group)

**CLASSIC CAESAR SALAD** -Hand Tossed Romaine w/ Artisan Croutons, Parmesan Cheese, Creamy Caesar Dressing, topped w/ Choice of Grilled Chicken Breast or Salmon. 21.00 /person.

**SEARED PACIFIC SALMON SALAD** -Boston Bibb Lettuce, Seared Salmon, Smoked Edamame Beans, Oven Roast Tomatoes, Goat Cheese, and Lemon Honey Vinaigrette. 22.00 /person.

**WARM TURKEY WRAP** -Spinach Tortilla, Warm Oven Roasted Turkey, Cornbread Stuffing, Cranberry Sauce, Herb Cous Cous Salad, and Fresh Fruit. 20.00 /person.

**SHORE LODGE CLUB SANDWICH** -Thinly Sliced Chicken Breast, Ham, Swiss Cheese, Apple Wood Smoked Bacon, Avocado, Lettuce, Tomato, Wheat Toast, House Made Idaho Potato Chips, and Fresh Fruit . 20.00 /person.

**TUSCAN VEGETABLE PANINI** -Portobello Mushroom, Roasted Sweet Peppers, Spinach, Goat Cheese, Basil Pesto, Baby Field Greens, Grilled Ciabatta Bread, Green Onion Quinoa Salad, and Fresh Fruit. 20.00 /person.

**ROASTED CHICKEN BREAST** -Wild Rice Blend Pilaf, Charred Green Onion Salad, and Tarragon Sauce. 21.00 /person.

**SESAME SOY GLAZED MAHI MAHI** -Steamed Lime Cous Cous, Stir Fried Broccoli-Green Beans, and Orange Ginger Butter Sauce. 25.00 /person.

**ALMOND CRUSTED IDAHO TROUT** -Crispy Fingerling Potato, Wilted Spinach, and Tomato Caper Sauce. 24.00 /person.

**WILD MUSHROOM TORTELLINI** -Mushroom Cream Sauce, Fresh Tomatoes, Garlic, and Herbs. 22.00 /person.

### DESSERT OPTIONS

(add \$7.00 /person to the cost of the menu)

Cheesecake with Seasonal Fruit Coulis, Cherry Delight Parfait, Vanilla Bean Crème Brulee with Fresh Berries, Chocolate Mousse Cake with Fresh Berries, Traditional Chocolate Cake with Chocolate Buttercream, Almond Fresh Fruit Tart with Lemon Pastry Cream, Sorbet of the Day (\*Gluten & Dairy Free).

(add 4.00 per person to the cost of the menu)

Assorted Cookies and Brownies, Almond Profiteroles, Lemon Huckleberry Streusel Bars

## BUFFET LUNCHES

Served w/ freshly brewed coffee, decaffeinated coffee Tazo teas and ice tea w/ Lemon.  
Minimum of 20 Guests or a Surcharge of \$5.00 Per Person will apply.

### SOUP AND SALAD BUFFET (Choose Two of the Following Soups)

**SOUP** -Minestrone, Cream of Wild Mushroom, Tomato Basil Bisque, Cream of Carrot and Ginger, Beef Barley, Gazpacho, New England Clam Chowder or Idaho Potato Leek.

**SALAD** -Classic Caesar, or -Caprese Salad with Tomato and Mozzarella (Mixed Green Salad with Balsamic Vinaigrette, Classic Caesar Salad Bar),

Warm Rolls, Fresh Fruit Kabobs with Mint Syrup, and Huckleberry Yogurt. 25.00 /person.

**GOURMET SANDWICH BUFFET** -Pasta Salad, Napa Cabbage Slaw, Basket of House Cooked Potato Chips, Chicken Salad on Whole Wheat Bread, Turkey Reuben, Beef Sliders with Pepper Jack Cheese, Thinly Sliced Portobello Mushroom Wrap, Sliced Fresh Fruit Platter, Assortment of Cookies, Brownies and Lemon Huckleberry Streusel Bars. 31.00 /person

**SOUTH OF THE BORDER** -Chicken Tortilla Soup with Crisp Tortilla Strips, Cilantro and Avocado Tri Color Tortilla Chips with Guacamole, House Made Salsa -Baja Style, Caesar Salad with Roasted Corn, Jicama, Cotija Cheese, Roasted Corn and Black Bean Salad with Cilantro and Chipotle Dressing, Broiled Flank Steak with Chimichuri, Chicken Enchiladas, Mexican Rice and Refried Beans with Cheese, Mini Margarita Cupcakes, and Mini Dulce de Leche Cupcakes. 29.00 /person.

**THE ITALIAN** -Classic Caesar Salad, Tomato Mozzarella Platter, Tuscan Bean Soup, Anti Pasta Display, Tri-Colored Tortellini with Caramelized Onion, Sun-Dried Tomato and Basil Sauce, Chicken Marsala with Mushroom Sauce, Focaccia Bread, Mini Tiramisu Cake, and Mini Ricotta Cheesecakes. 28.00 /person.

**SHORE LUNCH EXPRESS** -Idaho Potato Leek Soup, Shore Lodge House Salad, Sliced Turkey, Roast Beef, Honey Cured Ham and Salami, Tuna Salad, Cheddar Cheese, Swiss, and Pepper Jack, Whole Wheat, Sourdough and Rye Bread, Tomatoes, Onions, Lettuce & Pickles, Mayonnaise and Mustard, Assortment of Cookies and Brownies. 23.00 /person.

**IDAHO BAKED POTATO BAR** -Mixed Green Salad, Cucumber, Tomato, with Balsamic Ranch Dressings, Basket of House Cooked Potato Chips, Slow Baked Idaho Potatoes. Toppings to Include: Cheddar, Bacon, Green Onions, Mushrooms, Sour Cream and Butter, Country Beef Chili, Broccoli Cheese Sauce, Assortment of Cookies and Brownies. 22.00 /person.



## LUNCH TO GO

Each lunch is provided in a Shore Lodge insulated bag, \*\* a special gift for your guest \*\*. Appropriate condiments, utensils, and napkins are provided. Assorted soft drinks may be added and charged on consumption.

**STANDARD BOX LUNCH SANDWICHES AND WRAPS** (Choose 2 sandwich selections for your group)  
Sliced Ham and Swiss with Mustard Spread on French Bread Baguette, Oven Roasted Turkey Breast, Red Pepper Spread and Provolone Cheese on 7-Grain Bread, Roast Beef and Swiss Cheese with Horseradish Mustard on Kaiser Bun, Chicken Salad Sandwich on Wheat Bread, Lettuce and Tomato, Turkey Club Wrap, with Bacon, Lettuce, Tomato and Avocado, Thinly Sliced Portabella Mushroom-Vegetable Wrap

**ACCOMPANIMENTS** (Choose 2 selections for your group)  
Shore Lodge Potato Salad, Potato Chips, Fresh Fruit Salad, Whole Fresh Fruit, Italian Pasta Salad with Pesto.

**DESSERTS** (Choose 1 selection for your group)  
Double Chocolate Brownie, Lemon Sugar Cookie, Giant Birdseed Cookie, Huckleberry Lemon Pound Cake, Candy Bar.

**BOTTLE OF WATER.**  
Lunch to Go 24.00 ea.

## HORS D'OEUVRES

Butler Pass or Beautifully Presented on a Stationed Platter.  
Minimum 25 pieces of each hors d'oeuvres. Price is /piece.

### COLD SELECTIONS

Sesame Crusted Tuna with Pineapple Salsa and Wonton Chip	5.00 ea.
Smoked Salmon Roulade on Rye Crostini with Lemon Crème Fraiche	4.50 ea.
Meyer Lemon Marinated Rock Shrimp Ceviche in Cucumber Cup	5.00 ea.
Crab Salad in a Savory Tartlet	5.00 ea.
Prosciutto Ham and Fig Compote Pinwheel	3.75 ea.
Tuscan Bruschetta with Fresh Mozzarella, Roma Tomato, Basil	3.50 ea.
Caprese Skewer with Fresh Mozzarella, Tomato, Basil	3.50 ea.
Brie Cheese on Crostini with Fig Marmalade	3.50 ea.
Herbed Goat Cheese Crostini with Roasted Pepper	3.50 ea.
Smoked Idaho Trout on Crostini with Grain Mustard Aioli	3.50 ea.
Beef Carpaccio on Toast with Creamy Maytag Blue Cheese	4.50 ea.
Strawberry Crown Stuffed with Citrus Cream Cheese	3.50 ea.
Poached Shrimp w/ Guacamole & Pico de Gallo on a crisp tortilla	5.00 ea.

## HORS D'OEUVRES *(continued)*

Butler Pass or Beautifully Presented on a Stationed Platter.  
Minimum 25 pieces of each hors d'oeuvres. Price is /piece.

### HOT SELECTIONS

Mini Crab Cake with Vanilla Mango Salsa	5.50 ea.
Tempura Asparagus with Red Pepper Aioli	4.50 ea.
Crimini Mushrooms filled With Roasted Pepper and Cream Cheese	4.50 ea.
Buffalo Meatballs with Mustard Sauce	4.25 ea.
Marinated Beef Skewer with Orange Ginger Dipping Sauce	4.00 ea.
Chicken Satay with Peanut Sauce	4.00 ea.
Pork Pot Stickers with Sweet Chili Ginger Sauce	3.75 ea.
Vegetable Spring Roll with Spicy Plum Sauce	3.50 ea.
Parmesan Risotto Cake with Tomato Basil Coulis	3.50 ea.
Mini Baked Brie with Orange Marmalade	3.75 ea.
Small Twice Baked Potatoes with Truffle and Bacon	3.50 ea.
Mini Caprese Grilled Cheese Bites	3.50 ea.
Spicy Chicken Quesadilla with Tomato Salsa	3.75 ea.

Seasonal Chasers	3.00 ea.
Spring: Chilled Cucumber Soup w/ Mint Yogurt	
Summer: Yellow Tomato Gazpacho, Dill Crab Fritter	
Fall: Sherry Scented Wild Mushroom Soup, Truffle Essence	
Winter: Spiced Butternut Squash and Apple Soup	

## TRAYS AND DISPLAYS

Service is for 90 minutes (Minimum of 25 people).

**INTERNATIONAL CHEESE PLATTER** -Assorted Cheeses, Dried Fruit, Grapes, Crackers, and Sliced Artisan Breads. 210.00 /platter (serves 25).

**VEGETABLE CRUDITÉ PLATTER** -Fresh Display of Seasonal Vegetables, Accompanied by Roasted Red Pepper Aioli, Dill Yogurt, and Hummus. 130.00 /platter (serves 25).

**SEASONAL FRESH FRUIT PLATTER** -Display of Fresh Seasonal Fruits with Huckleberry Yogurt. 135.00 /platter (serves 25).

**ANTIPASTI DISPLAY** -Marinated Artichoke Hearts, Assorted Olives, Roasted Bell Peppers, Salami Meats, Imported Cheeses, and Artisan Breads. 225.00 /platter (serves 25).

## **TRAYS AND DISPLAYS** *(continued)*

Service is for 90 minutes (Minimum of 25 people).

### **SLIDER PLATTERS** (Choose 2 per platter)

Traditional Burger with Cheddar and Special Sauce, BBQ Pulled Pork with Barbecue Sauce, or Buffalo Chicken. 250.00 /platter (serves 25).

**CRAB AND ARTICHOKE DIP** -Served with Tortilla Chips and Crusty Bread. 250.00 /crock (serves 25).

**SPINACH AND CREAM CHEESE DIP** -Served with Tortilla Chips and Crusty Bread. 125.00 /crock (serves 25).

**SMOKED SALMON DISPLAY** -Crème Fraiche, Capers, Diced Red Onion, Chopped Egg, Served with Bagel Chips, and Artisan Breads. 195.00 /display (serves 25).

**MEDITERRANEAN TRIO DISPLAY** -Traditional Hummus, Roasted Red Pepper Hummus, Marinated Mixed Olives, Warm Pita Bread, and Pita Chips. 205.00 /platter (serves 25).

**BRIE EN CROUTE** -Wrapped in Puff Pastry and Served with Fresh Grapes, Crackers, and Sliced Baguettes. 150.00 (serves 25).

**SLICED TENDERLOIN PLATTER** -Served with Horseradish Cream, Warm Baguette Bread. 245.00 /platter (serves 25)

**DESSERT PLATTER** -Chocolate Dipped Strawberries, Vanilla Profiteroles, Mini Opera Cake, White Chocolate Huckleberry Truffles, Mini Passion Fruit Tarts with Fresh Raspberries. 330.00 /platter (serves 25).

## CARVING AND SPECIALTY STATIONS

(Require a \$75 Chef fee; 1 Chef per 40 guests, minimum of 25 people.) Served w/ freshly baked rolls.

### CARVING STATIONS

**ROASTED TENDERLOIN OF BEEF** w/ Béarnaise Sauce, Glace de Viande. 25.00 /person.  
**SLOW ROASTED PRIME RIB OF BEEF** w/ Au Jus and Horseradish Cream. 15.00 /person.  
**NEW YORK STRIP LOIN** -w/ Cabernet Reduction. 16.00 /person  
**SAGE RUBBED TURKEY BREAST** w/ Country Gravy and Cranberry Chutney. 10.00 /person.  
**BARON OF BEEF** (serves 60 - 100). Market Price.

### SPECIALTY STATION

**PASTA STATION WITH CHEF** -Choice of Two Pastas: Elbow Macaroni, Penne, Farfalle, Whole Wheat Penne and Gluten Free Pasta.

**CHOICE OF THREE SAUCES:** Bolognese, Alfredo, Marinara, or Pesto Cream

**CHOICE OF FOUR INGREDIENTS:** Apple Wood Bacon, Ham, Italian Sausage, Chorizo, Sun Dried Tomatoes, Sautéed Mushrooms, Green Chilies, Roasted Corn, Caramelized Onions, Arugula, Spinach, or Fresh Herbs

**CHOICE OF TWO CHEESES:** Maytag Blue Cheese, Fontina, Grated Parmesan, or Goat Cheese. 21.00 / person.

(Shrimp, Crab and Lobster also available at and additional \$4 per person)

**ICED SEAFOOD STATION** -Poached Prawns, Crab Legs, Oysters on the Half Shell, Smoked Mussels, Shrimp Salad, Spicy Cocktail Sauce, Lemon Wedges, and Red Wine Mignonette. 28.00 /person

**MASHED POTATO BAR** -Yukon Gold Potatoes or Creamy Risotto, Cheddar Cheese, Bacon, Sautéed Mushrooms, Caramelized Onions, Parmesan Cheese, Goat Cheese, Scallions, Roasted Garlic, Roasted Pepper Pesto, Basil Pesto, and Sun dried Tomato Pesto. 13.00 /person.

**STIR FRY VEGETABLE STATION WITH CHEF** -Noodles/ Steamed Rice, Ginger, Soy Sauce, Sweet Chili Sauce, Plum Sauce, Peppers, Mushrooms, Shrimp, Chicken, Broccoli, Carrots, Bean Sprouts, Baby Corn, and Water Chestnuts. 18.00 /person.

## BEVERAGE SELECTION

No alcoholic beverages may be brought onto the resort property for any function. Should your group choose a product that we do not carry you will be charged the retail costs for all purchased product.

<u>TYPE OF BEVERAGE</u>	<u>Hosted Bar</u>	<u>No- Hosted (cash )Bar</u>
Stanard Brands	6.00 /drink	6.50 /drink
Premium Brands	7.00 /drink	7.50 /drink
Domestic Beer	4.00 /bottle	4.25 /bottle
Imported Beer	5.00 /bottle	5.50 /bottle
Standard House Wine	28.00 /bottle	8.00/glass
Fruit Juices	3.00 ea.	3.25 ea.
Soft Drink	2.50 ea.	2.75 ea.
Bottled Water	3.00 ea.	3.25 ea.

<u>TYPE OF LIQUOR</u>	<u>Standard Brands</u>	<u>Premium Brands</u>
Vodka	Smirnoff	Absolut
Gin	Beefeaters	Bombay Sapphire
Rum	Bacardi Light	Mount Gay
Scotch	Dewar's	Johnny Walker Red
Tequila	Jose Cuervo Gold	Sauza Hornitos
Whiskey	Seagram's 7	Crown Royal (\$8.00)
Bourbon	Jim Beam	Makers Mark
Brandy/Cognac	Christian Brothers	Hennesy VS

STANDARD WINE -Cedar Brook Chardonnay, Cedar Brook Cabernet Sauvignon

DOMESTIC BEER -Bud, Bud Light, Coors Light

IMPORTED BEER -Newcastle, Corona, Lagunitas, Stella Artois, Kaliber NA

Additional Wine, Sparkling Wine and Champagne are available. Our Beverage Team would be happy to assist w/ additional options.

There is a 75.00 / bartender fee (1 bartender / 75 guests)

\*\*\*\*

For parties of 20 guests or less Cocktail Service will apply at 25.00 / hour / server. All prices and product are subject to change.

## PLATED DINNERS

Custom design your groups three course dinner by selecting one item from the soup/ salad option, entree selection and dessert options. An appetizer course may be added for an additional charge. All meals are served w/ rolls and coffee service. Minimum of 20 people or a surcharge of 10.00 /person will apply.

### FIRST COURSE SALAD OR BOWL OF SOUP OPTIONS (please select one for your entire group)

**SHORE LODGE HOUSE SALAD** -Mixed Baby Lettuce, Poached Pears, Maytag Blue Cheese, Candied Pecans and Herb Vinaigrette

**CLASSIC CAESAR SALAD** -Chopped Romaine Lettuce, Herb Croutons, Creamy Caesar Dressing and Parmesan Cheese

**ROASTED DUO OF BEETS** -Two Ways, Pickled and Carpaccio Style w/ Goat Cheese, Arugula Lettuce and Port Wine Reduction

**SPINACH SALAD W/ ROASTED WILD MUSHROOMS** -Maple Roasted Walnuts, Goat Cheese, Warm Bacon Vinaigrette and Balsamic Reduction

**WATERCRESS AND SPINACH SALAD** -Slow Poached Pear, Maytag Blue Cheese, Candied Pecans and Truffle Vinaigrette

**ROASTED PORTABELLA MUSHROOM SALAD** -Marinated Thinly Sliced Mushrooms, Arugula, Parmesan Cheese and Balsamic Reduction

**SOUP OPTIONS** (additional 2.50 per person) -Chicken and Wild Rice, Idaho Potato Leek, Cream of Wild Mushroom w/ Truffle Cream, Smoked Tomato Bisque, Tuscan White Bean and Prosciutto, Rock Shrimp Bisque

### ADDITIONAL FIRST COURSE STARTER OPTIONS (please select one for your entire group)

**POACHED JUMBO TIGER SHRIMP** -Classic Cocktail Sauce and Lemon. 13.00 /person.

**FRESH DUNGENESS CRAB AND APPLE TOWER** -Chive Crème Fraiche, Herb Salad, and Red Pepper Gazpacho. 13.00 /person.

**SEARED SCALLOPS** -White Bean Ragout, Bacon Leek Vinaigrette. 13.00 /person.

**TOMATO TARTE TATIN** -Puff Pastry Disc, Sliced Tomato, Mozzarella Cheese, Pesto Sauce. 8.00 /person.

**CRISPY POLENTA BRUSCHETTA** -Cedar Roasted Wild Mushrooms, Wild Arugula, Balsamic Reduction. 9.00 / person.

**BUFFALO CARPACCIO W/ ARUGULA LETTUCE** -Lemon, Shaved Parmesan, and Creamy Mustard Dressing. 12.00 /person.

**WILD MUSHROOM RAVIOLI** -with Asparagus, Tomato, and Mushroom Ragout. 11.00 /person.

## PLATED DINNERS

If a split entree menu has been selected, the entire menu will be priced the same as the higher priced entree.

### ENTRÉE SELECTIONS

**ROASTED BEEF TENDERLOIN** -Parmesan Potato Tower, Grilled Asparagus, Brandy Peppercorn Demi Glace, Buttermilk Fried Onions. 61.00 /person.

**GRILLED NEW YORK STEAK** - Caramelized Onions and Morel Mushrooms, Roasted Fingerling Potato, Cabernet Demi Glace. 59.00 /person.

**PECAN CRUSTED VENISON TENDERLOIN** -Peruvian Potato Puree, Red Cabbage and Huckleberry Sauce. 65.00 /person.

**GRILLED FLAT IRON STEAK** -Sour Cream Mashed Potatoes, Baby Carrots, Broccolini, Demi Glace. 49.00 /person.

**HERB CRUSTED RACK OF LAMB** -Soft Goat Cheese Polenta, Baby Zucchini and Huckleberry Sambuca Demi Glace. 65.00 /person.

**PACIFIC BASS -SAFFRON RISOTTO** -Wilted Spinach and Dill Cream Sauce. 55.00 /person.

**ALMOND CRUSTED IDAHO TROUT** -Roasted Fingerling Potato, Spinach, Roasted Tomato and Sherry Vinaigrette. 48.00 /person.

**SEARED PACIFIC SALMON** -Scallion Basmati Rice, Broccolini and Blistered Tomato Relish. 51.00 /person.

**BARBECUE GLAZED PORK TENDERLOIN** -Smoked Cheddar Mac n Cheese, Baby Carrots and Sage Sauce. 46.00 /person.

**PAN SEARED HERB AND ALE ORGANIC CHICKEN BREAST** -Truffle Risotto, Asparagus Salad and Tarragon Sauce. 47.00 /person.

## **PLATED DINNERS** (Continued)

If a split entree menu has been selected, the entire menu will be priced the same as the higher priced entree.

### **COMBINATION PLATES**

**6 OZ. ORGANIC CHICKEN BREAST AND SALMON** -Truffle Mashed Potatoes, Baby Carrots and Mushroom Rosemary Sauce. 54.00 /person.

**ROASTED BEEF TENDERLOIN AND HERB AND ALE CHICKEN BREAST** -Scalloped Potatoes, Grilled Asparagus, and Cabernet Demi Glace. 65.00 /person.

**FLAT IRON STEAK & GRILLED SHRIMP** -Rosemary Roasted Fingerling Potatoes with Caramelized Onions and Marsala Wine Demi Glace. 59.00 /person.

**ROASTED BEEF TENDERLOIN OF AND PORCINI PORCINI BASS** -Rosemary Blue Cheese Mashed Potatoes, Baby Zucchini, and Morel Mushroom Demi Glace. 72.00 /person.

### **VEGETARIAN OPTIONS**

**VEGETABLE TOWER (VEGAN)** -Roasted Marinated Portabella Mushroom, Sweet Potato, Braised Red Cabbage, Pesto Sauce, and Crispy Leeks. 38.00 /person.

**WILD MUSHROOM TORTELLINI** -Mushroom Cream Sauce, Fresh Tomatoes, Garlic, and Herbs. 43.00 /person.

### **VEGAN OPTION AVAILABLE**

#### **DESSERT SELECTIONS** (6.00 price reduction if no dessert)

Chocolate Mousse Cake -With Fresh Seasonal Berries

White Chocolate Raspberry Swirl Cheesecake -With Dark Chocolate Sauce

Vanilla Bean Crème Brulee -With Huckleberry Compote and Hazelnut Biscotti

Warm Washington Pear Strudel -With House made Cinnamon Ice Cream

Seasonal Fruit Cobbler -With Ice Cream of the Day, Sorbet of the Day (Gluten and Dairy Free).



## **BUFFET DINNERS**

All buffets are served w/ freshly brewed coffee, decaffeinated coffee and Tazo teas. Minimum of 20 people or surcharge of \$10.00 /person will apply.

### **SHORE LODGE DINNER BUFFET**

Asparagus, Tomato and Fresh Mozzarella Salad, Orzo Pasta Salad with Smoked Shrimp, Marinated Olives, Artichoke Hearts, Feta Cheese, Roasted Peppers with a Basil Vinaigrette, Salad of Baby Greens with Assorted Dressings.

\*\*\*

Pacific Salmon with Dungeness Crab Crust, Chef Carved Beef Strip Loin with Horseradish Cream and Peppercorn Jus, Garlic Rosemary Mashed Potatoes, Seasonal Fresh Vegetables, Assorted Rolls, and Butter.

\*\*\*

Mini Huckleberry Cheesecakes and Mini Vanilla Crème Brulee in Chocolate Cups. 69.00 /person, 75.00 Chef Fee.

### **IDAHO BUFFET**

Potato Leek Soup, Mixed Green Salad with Roasted Apples, Choice of Dressings

\*\*\*

Slow Braised Beef Short Ribs, Cabernet Sauce, Mixed Grill with Grilled Quail, Lamb Chops, Almond Crusted Trout with Tomato Caper Butter, Idaho Baked Potato Bar, With Sour Cream, Chives, Bacon and Shredded Cheese, Spicy Corn Muffins with Whipped Butter, Seasonal Fresh Vegetable Medley

\*\*\*

Peach Huckleberry Crisp with Spiced Crème Anglaise and Chocolate Sweet Potato Cake with Fresh Whipped Cream. 60.00 /person.

### **PAYETTE BUFFET**

Cucumber, Tomato, Feta Cheese Salad, Smoked Trout Chowder, Mixed Greens with Sherry Mustard Vinaigrette.

\*\*\*

Mushroom Ravioli Tossed with Pesto Cream Sauce, Baked Bass with Caper Tomato Butter Sauce, Cider Brined Pork Loin, Vegetable Rice Pilaf, Honey Glazed Seasonal Vegetables

\*\*\*

Duo of Chocolate Mousse and Lemon Meringue Pie. 55.00 /person.

## **BUFFET DINNERS** (Continued)

All buffets are served w/ freshly brewed coffee and Tazo teas. Minimum of 20 people or surcharge of \$10.00 /person will apply.

### **SOUTH OF THE BORDER BUFFET**

South West Chicken Chili with Crisp Tortilla Strips and Cilantro, House Made Tortilla Chips, with Guacamole, House Made Salsa and Sour Cream, Shrimp Jicama Salad with Roasted Corn, Rock Shrimp, Jicama, and Cotija Cheese.

\*\*\*

Chicken Enchiladas, Shrimp and Beef Fajitas with Warm Flour Tortillas, Sautéed Onions, Shredded Cheese, Grilled Bell Peppers, Pico de Gallo, Guacamole and Sour Cream, Mexican Rice and Refried Beans with Cheese.

\*\*\*

Mini Tres Leches Cake and Mini Dulce de Leche Cheesecakes. 51.00 /person.

### **GOURMET BBQ BUFFET**

Mixed Garden Greens, Assorted Dressing, Zesty Cole Slaw, Roasted Sweet Potato with Cumin Salad

\*\*\*

Slow Cooked BBQ Baby Back Ribs, Cajun Style Fried Catfish with Cajun Tartar Sauce, Oven Roasted Chicken Breast with Rosemary Onion Jus, Garlic Chile Spiced Potato Wedges, Smoked Cheddar Mac and Cheese, Corn Cobbettes, Fresh Corn Muffins with Honey Whipped Butter

\*\*\*

Apple Crumb Pie and Texas Brownies. 47.00 /person.

## MISCELLANEOUS PRICING

Applicable state taxes will be added to all rental prices. Food & beverage minimums will apply.

### VENUES AVAILABLE FOR PRIVATE EVENTS

Upper Pavilion (seats 200 guests/ 2925 square feet) \$1,500 rental fee  
Lower Pavilion (seats 160 guests/ 2580 square feet) \$1,000 rental fee  
Edwards Ballroom (seats 150 guests/ 2756 square feet) \$750 rental fee  
Mill Room (seats 20 guests/ 570 square feet) \$500 rental fee  
Steelhead (seats 8 guests/ 310 square feet) \$250 rental fee  
Cutthroat (seats 16 guests/ 310 square feet) \$250 rental fee  
Private Dining Room (seats 18 guests/ 406 square feet) \$250 rental fee  
Ford Theatre (seats 43 guests/ 1290 square feet) \$500 rental fee

### MISCELLANEOUS PRICING FOR SERVICES

Chef Fees (1 chef per 40 guests) \$75 /chef  
Bartender Fees (1 bartender per 75 guests) \$75 /bartender  
Cocktail Servers (groups under 20) \$25 /server  
Cake Cutting Fee \$1.50 /person  
Dance Floor Set Up Fee \$250  
Room Deliveries  
    Under the Door/ Envelope \$2.00 /room  
    In Room Delivery \$3.50 /room

### AUDIO VISUAL PRICING

All AV pricing is subject to a taxable 20% service charge & applicable sales tax  
8' x 8' Tri Pod Portable Screen \$50 /day  
Flipchart w/ Markers \$35 /pad  
White Board w/ Markers \$25 /day  
Wireless H& Held Microphone \$50 /day  
LCD Projector w/ Screen \$175 /day  
AV Set Up (projector brought in) \$75 set up fee  
    Includes AV table, power strip & screen  
Speaker Phone \$100 /day

We can provide personalized amenities for your guests. Please ask your Catering Representative about options available.



# *Shore Lodge*

MSCALL, IDAHO

