

# CATERING MENU

# Breakfast Lunch

**Classic Continental \$12**

Selection of breakfast pastries, fruit breads, muffins, and croissants with seasonal fruit display

**Executive Continental \$16**

Selection of breakfast pastries, fruit breads, muffins, and croissants, assorted cereals, granola and fruit yogurt with seasonal fruit display

**Grove Classic \$18**

Scrambled eggs with cheddar, roasted red potatoes, applewood smoked bacon, link sausage and selection of breakfast pastries

**Southwest Breakfast Burrito \$19**

Scrambled eggs, chorizo, cheddar, black beans, onions, and tomato in a soft tortilla with guacamole, sour cream and salsa fresca, served with roasted potatoes

*Breakfast Enhancements:*

Applewood Smoked Bacon, Link Sausage or Ham Steaks \$6

Ham & Egg Croissant Sandwiches \$7

Steel Cut Oatmeal, with golden raisins, brown sugar, granny smith apples \$5

Granola & Fruit Yogurt with fresh berries \$7

Bagels \$26/dozen

Sliced Season Fruit with Berries \$8



**Famous Idaho Potatoes \$20**

Mixed field greens salad, seasonal fruit salad, baked Idaho russet potatoes, zesty ground beef, shredded chicken breast, chili beans and nacho cheese, selection of gourmet toppings.  
dessert: triple chocolate brownies

**The Downtown Deli \$22**

Mixed field greens salad, red potato salad, smoked turkey, honey ham, roast beef, albacore tuna salad, sliced cheese display, artisan bakery breads & rolls, garden fresh condiments, assorted gourmet sauces, kettle potato chips  
dessert: gourmet cookies

Lunch buffet includes assorted rolls and butter.

20 person minimum  
additional \$50 charge for orders under 20

*\*all pricing per person 1/2*

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## Out of the box Breaks

All cold specialties are prepared "to-go" or buffet style and include a cookie or brownie. Sandwiches and wraps include potato chips.

### Salad

Grilled Chicken Ceasar \$19  
with heirloom tomato, fresh lemon  
and garlic croutons

Northwest Cobb \$20  
with grilled chicken, bleu cheese,  
cheddar, bacon, tomato, scallions  
and balsamic vinaigrette

Southwest Chicken \$20  
with chipotle black beans, roasted  
corn, cheddar and cilantro dressing

Fire Roasted Vegetable \$19  
with feta cheese, heirloom tomato,  
olives and balsamic vinaigrette

### Sandwiches

Roasted Turkey & Manchego Challah \$19  
with cranberry-shallot preserves

Ham & Gruyere Croissant \$20  
with stone ground mustard aioli

Roast Beef & Havarti Focaccia \$20  
with horseradish aioli

Caprese Baguette \$18  
with fresh mozzarella, roma tomato  
and pesto sauce

### Wraps

Southwestern Chicken Breast Wrap \$19  
with chipotle cream cheese

Grilled Chicken Salad Wrap \$20  
with toasted walnuts and red grapes

Bbq Chicken Wrap \$20  
with applewood bacon and cheddar

Grilled Steak Wrap \$21  
with jack cheese, grilled onions and  
honey mustard

### Sports Break \$8

Kettle potato chips with onion dip, spicy snack mix, mini pretzels, buttered & caramel popcorn,

### Southwestern Break \$10

Fresh tortilla chips with salsa, nacho cheese, guacamole, black been queso dip

### Fitness Break \$10

Fresh vegetable crudités with ranch dip, granola bars and fruit yogurt, whole fresh fruit,

### Gourmet Cheese Break \$11

Imported and domestic cheese display, season fresh fruit garnish, fresh sliced baguette and crackers

### Seasonal Fruit Display \$8

with berry yogurt dip

### Seasonal Vegetable Crudités \$7

with garlic ranch dip

### Poached Shrimp with Cocktail Sauce \$12

with lemon and tabasco

### Deli Meats Display \$8

with assorted spreads and cocktail rolls

### Beverages

#### Coffee Service \$50

Includes 2 pots of regular, 1 pot of decaf, 1 pot of hot water w/tea | Additional pots are \$25 ea

Assorted Juices & Sodas \$3 ea  
based on consumption

20 person  
minimum  
additional \$50  
charge for orders  
under 20

\*all pricing per person 2/2