

# Catering Menu

CEI Food Services • 208.535.5385

## Breakfast

### Continental Breakfast (\$5.50 per person)

- |          |                   |
|----------|-------------------|
| Juice    | Whole Fresh Fruit |
| Milk     | Yogurt            |
| Coffee   | Granola Bars      |
| Pastries |                   |

### Continental Breakfast Plus (\$9.00 per person)

- |                   |                        |
|-------------------|------------------------|
| Juice             | Yogurt                 |
| Milk              | Scrambled Eggs         |
| Coffee            | Sausage/Bacon          |
| Pastries          | Country Fried Potatoes |
| Whole Fresh Fruit |                        |

### Basic Beverage Service (\$2.50 per person)

- |        |       |               |
|--------|-------|---------------|
| Coffee | Juice | Bottled Water |
|--------|-------|---------------|

## Buffets and Meals

### Deli Buffet (\$8.50 per person)

- Deli meats and cheeses served buffet-style on an assortment of deli rolls and breads.
- Choice of two Salads
- Chef's choice Dessert

### Basic Lunch Buffet (\$8-\$12 per person)

- Fresh Hot Rolls
- Choice of three Salads
- Choice of two Entrees
- Chef's choice Vegetables
- Choice of Starch
- Choice of two Desserts

### Lunch Buffet Plus\* (\$12-\$15 per person)

- Fresh Hot Rolls
- Choice of three Salads
- Choice of three Entrees
- Chef's choice Vegetables
- Choice of Starch
- Choice of three Desserts

### Lunch and Dinner Table Service\*

- House Salad
- Choice of Entree
- Choice of Starch
- Cut Vegetables
- Choice of Dessert

### Basic Dinner Buffet\* (\$18-\$22 per person)

- Fresh Rolls or Bread
- Fresh Fruit Tray
- Choice of two Salads
- Choice of two Entrees
- Chef's Choice Vegetables
- Choice of Starch
- Choice of three Desserts

### Dinner Buffet Plus\* (\$25-\$30 per person)

- Fresh Rolls or Bread
- Fresh Fruit Tray
- Choice of three Salads
- Choice of three Entrees
- Chef's choice Vegetables
- Choice of Starch
- Choice of four Desserts

## BBQ and Picnic Meals

All Picnic and BBQ Menus Served with Assorted Beverages

### Option #1\*\* (\$12.50 per person)

- Potato Salad
- Green Salad
- Macaroni Salad
- Baked Beans
- Corn on the Cob
- Fresh Watermelon
- BBQ Pork Ribs
- Mesquite-roasted Chicken
- Apple Pie
- Peach Pie
- Cherry Pie

### Option #2\*\* (\$8.95 per person)

- Potato Salad
- Green Salad
- Macaroni Salad
- Baked Beans
- Corn on the Cob
- Fresh Watermelon
- Grilled Hamburgers
- Hot Dogs
- BBQ Chicken
- Apple or Cherry Crisp
- Ice Cream

### Option #3 - Box Lunch\*\* (\$8.95 per person)

- Choice of Deli Sandwich
  - Whole Fresh Fruit
  - Potato Chips
  - Cookie
- (Roast Beef, Ham or Roast Turkey; Swiss or Cheddar Cheese)*

We can customize any party to your desires. We may be limited on seasonal items and quantities.

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CEI Food Services  
provided by *Catered Your Way*

\*All meal prices are subject to entrée selection and product availability.

\*\*Tax and gratuity not included in price.

## Salad Choices

- Green Salad
- Greek Salad
- Caesar Salad
- Pasta Salad
- Potato Salad
- Macaroni Salad
- Fresh Fruit Salad

## Starch Choices

- Baked Potato
- Mashed Potato
- Au Gratin Potato
- Garlic mashed Potato
- Scalloped Potato
- Rice Pilaf
- Pasta la Scala
- Pasta Primavera

## Beef Entree choices

- Roasted Prime Rib au Jus
- Roast Beef
- Green Pepper Beef
- Sesame Beef
- New York Steak
- Top Sirloin steak
- Beef Burgundy
- Beef Wellington
- Fillet Mignon

## Chicken Entree Choices

- Chicken Dijon
- Chicken Supreme
- Grilled Lemon Chicken
- Herb-roasted Chicken
- Tomato-braised Chicken
- Chicken Malibu
- Artichoke Chicken
- Chicken Cordon Bleu
- Spinach and Red Pepper-stuffed Chicken

## Veal Entree Choices

- Osso Buco
- Veal Marsala
- Veal Scallopini

## Pork Entree Choices

- Herb Roast Pork Loin
- Mandarin Orange Pork
- Pork Spare Ribs
- Sweet and Sour Pork
- Pork Adobo
- Pork Cutlet
- Spicy Grilled Pork Chop
- Stuffed Pork Chops

## Pasta Entree Choices

- Chicken Fettuccine Alfredo
- Seafood Fettuccine Alfredo
- Sun-dried Tomato Penne
- Shrimp and Angel Hair Pasta
- Spaghetti Marinara

## Lamb Entree Choices

- Grilled Lamb Chops
- Roasted Leg of Lamb
- Apple and Sage-stuffed Loin

## Seafood Entree Choices

- Grilled Honey Salmon
- Stuffed Trout
- Shrimp Scampi
- Salmon with Dill Beurre Blanc
- Grilled Sea Bass with Lemon Herb Butter
- Pan-fried Halibut with Caper Butter
- Pan-fried Trout
- Coquilles St-Jacques

## Dessert Choices

- Cheesecake
- Chocolate Cake
- Carrot Cake
- German Chocolate Cake
- Petit Fours
- Fruit Tarts
- Cookies
- Cream Puffs
- Éclairs

## Hors d'oeuvres and Other Additions

All Hors d'oeuvres are served ala carte

### Domestic Cheese Tray

An assortment of domestic cheeses served with crackers.

### International Cheese Tray

A fine assortment of international cheeses served with baguette bread or assorted crackers.

### Brie in Crout

Soft Brie cheese wrapped in puff pastry and baked until golden brown. Served with fresh baguette bread.

### Fresh Fruit Tray

Fresh melons, pineapple, grapes, and other fruits with dipping sauce.

### Fresh Vegetable Tray

A variety of fresh vegetables, olives and pickles served with dipping sauce

### Meatballs

Served with choice of bbq, Swedish, or sweet and sour sauce

### Chicken Wings

Served Mesquite, oriental, bbq, or hot wings

### Mini Quiche

Bite-size servings of egg, cheese and meat in a pie shell, served hot.

## Additional Appetizers

### Shrimp Cocktail

Poached Salmon with Cream Cheese

Salmon Mousse with Baguette Bread

### Pot Stickers

Stuffed Jalapeños

Egg Rolls with Sauces

Mini Burritos

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