



Lunch Menu Ideas (10 People Minimum)

All menu items are interchangeable. Feel free to mix & match and we will be happy to write a custom proposal based on your choices.

Chicken Penne Pasta

House Salad with Choice of Dressing **\$9.00 per person plus tax**
French Baguette with Butter

Chicken Picatta

Rotelle Pasta in Herb Butter Sauce **\$7.50 per person plus tax**
Seasonal Fresh Vegetable
French Baguette with Butter

Beef, Chicken or Vegetable Lasagna

Caesar Salad **\$8.00 per person plus tax**
“Killer” Baguette

Beef Tips in Merlot Mushroom Sauce

Buttered Rotelle Pasta
Seasonal Fresh Vegetable **\$10.50 per person plus tax**
Caesar Salad
French Baguette with Butter

Alaskan Cod Stuffed with Salmon Mousse

Rice Pilaf **\$9.50 per person plus tax**
Seasonal Fresh Vegetable
French Baguette with Butter

Beef, Chicken or Vegetable Enchilada Pie

Red Rice **\$8.00 per person plus tax**
Mexican Salad with Honey Jalapeno Dressing
Green Chili Cornbread

Shepherd’s Pie

House Salad with Choice of Dressing **\$8.00 per person plus tax**
French Baguette with Butter

Make your own Sandwich Buffet

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|------------------------------|----------------------------|
| Baguette | Horseradish Sauce |
| Sourdough | Mayonnaise |
| Focaccia | Dijon Mustard |
| Wheat | Greenleaf Lettuce |
| Smoked Turkey | Sliced Tomato |
| Sliced Chicken Breast | Roasted Red Peppers |
| Prime Rib | Pepperoncini |
| Kurobuta Ham | |
| Cheddar Cheese | |
| Pepper Jack Cheese | |
| Emmenthal Cheese | |
| Monterey Jack Cheese | |

And your choice of salad
\$9.50 per person plus tax

***Prices may change based on market conditions.**



TableRock Catering Company - (208)385-9060

Casual Dinner Menu Ideas (10-person minimum)

All menu items are interchangeable. Feel free to mix & match and we will be happy to write a custom proposal based on your choices.

Beef Tips in Mushroom Merlot Sauce

Creamy Mashers

Seasonal Fresh Vegetable

\$11.50 per person plus tax

Caesar Salad

French Baguette with Butter

Braised Herb Roast Beef with Port Au Jus

Red Potatoes in Rosemary Butter Sauce

Seasonal Fresh Vegetable

\$11.00 per person plus tax

House Salad with Choice of Dressing

French Baguette with Butter

Boneless Chicken Breast in a Light Dijon Cream Sauce

Rice Pilaf

Seasonal Fresh Vegetable

\$9.75 per person plus tax

House Salad with Choice of Dressing

French Baguette with Butter

Bourbon Chicken Breast

Idaho Mashed Potatoes

Seasonal Fresh Vegetable

\$10.50 per person plus tax

House Salad with Choice of Dressing

French Baguette with Butter

Apricot Brandy Chicken

Rice Pilaf

Seasonal Fresh Vegetables

\$9.75 per person plus tax

House Salad with Choice of Dressing

French Baguette with Butter

Gorgonzola Chicken Penne Pasta

Caesar Salad

\$9.75 per person plus tax

French Baguette with Butter

**Alaskan Cod Stuffed with Salmon Mousse
and topped with Sauce Mornay**

Rice Pilaf

Seasonal Fresh Vegetable

\$12.75 per person plus tax

House Salad with Choice of Dressing

French Baguette with Butter

Mango Chutney Glazed Pork Loin

Red Potatoes in Rosemary Butter Sauce

Seasonal Fresh Vegetables

\$10.75 per person plus tax

House Salad with Choice of Dressing

French Baguette with Butter

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Appetizer Ideas for 25 people

All menu items are interchangeable. Feel free to mix & match and we will be happy to write a custom proposal based on your choices.

Artichoke Chili Dip with TableRock Tortilla Chips

Hoisin Chicken Bites

Bite-Size Meatballs in Southern BBQ Sauce

\$8.95 per person plus tax

Italian stuffed Mushroom Caps

Market Fresh Vegetable Crudités with

Creamy Garlic Dip

Tortilla Pinwheels

Sambal Hummus with Condiments and Pita Wedges

Smoked Chicken Roulade

Antipasto Platter with Herb Crostini

\$13.75 per person plus tax

Market Fresh Fruit Array

Applewood Smoked Bacon Wrapped Sea Scallops

Gourmet Bruschetta

Appetizer Ideas for 50 People

All menu items are interchangeable. Feel free to mix & match and we will be happy to write a custom proposal based on your choices.

Chilled Crab Artichoke Dip with Toasted Focaccia

Prime Rib Bites with Horseradish Sauce

Sliced Jerk Chicken Breast with Honey Jerk Glaze

Gourmet Cheese and Savory Cracker Array

\$14.25 per person plus tax

Fresh Fruit Kabobs

Vegetable stuffed Mushroom Caps

Prosciutto de Parma wrapped Asparagus Spears

Smoked Salmon Spread with Herb Crostini

Thin Sliced Jack Daniels Marinated Choice Top Sirloin

with Horseradish Sauce

Caribbean BBQ Chicken Bites

Market Fresh Fruit Array

Fresh Asparagus with Lemon Ailoi

\$13.25 per person plus tax

Brie Wheel topped with Sun-Dried Tomato Pesto

and served with Savory Crackers

Gourmet Bruschetta

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BBQ Ideas

All menu items are interchangeable. Feel free to mix & match and we will be happy to write a custom proposal based on your choices.

Menu 1

Char-Broiled Hamburgers with Condiments
Char-Broiled Hot Dogs with Condiments
Home-Style Idaho Potato Salad \$11.75 per person plus tax
Rotelle Vegetable Pasta Salad (includes Chef)
Oven Baked Beans
Assorted Cookies
Iced Tea
Lemonade

Menu 2

TableRock Ale Marinated Chicken Breast Sandwiches with Condiments
BBQ Pulled Pork Sandwiches with Condiments
Home-Style Idaho Potato Salad
Rotelle Vegetable Pasta Salad
Oven Baked Beans \$14.75 per person plus tax
Fresh Corn on the Cob (includes Chef)
Seasonal Fresh Fruit Array
Seasonal Fruit Cobbler
Iced Tea
Cranberry Lemon Punch

Menu 3

St. Louis Pork Ribs in Strawberry BBQ Sauce
Beer Steamed Brats with TableRock Kraut and Stone Ground Mustard
Slow Braised Pulled Beef in Southern BBQ Sauce
TableRock Ale Marinated Chicken Breast Sandwiches with Condiments
Seasonal Fresh Fruit Salad with Honey Yogurt Dressing
Home-Style Idaho Potato Salad \$19.75 per person plus tax
Tossed Greens with Choice of Dressings (includes Chef)
Oven Baked Beans
Fresh Corn on the Cob
Individual Fruit Tarts with Bavarian Cream
Orange Spice Iced Tea
Strawberry Lemonade

Menu 4

Jack Daniel's Marinated Choice Top Sirloin Steaks
St. Louis Ribs in Southern BBQ Sauce
Buffalo Chicken Wings with Creamy Ranch Dressing
Scalloped Idaho Potatoes
Rotelle Vegetable Pasta Salad
TableRock Saloon Slaw \$22.75 per person plus tax
Black Bean and Corn Salad (includes Chef)
Seasonal Fresh Fruit Array
Apple Bread Pudding Cupcakes with Kentucky Bourbon Frosting
Orange Spice Iced Tea
Sparkling Citrus Punch

*Applicable entrees charbroiled on site for freshest product.



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UpScale Dinner Menu Ideas (10-person minimum)

All menu items are interchangeable. Feel free to mix & match and we will be happy to write a custom proposal based on your choices.

**Hand-Carved Aged Prime Rib with Port Au Jus
Blitz Potatoes**

Baked Asparagus with Bleu Cheese **\$20.50 per person plus tax**
Spring Mix tossed with Herb Vinaigrette and **(includes Chef)**
topped with Grape Tomatoes, Red Onion
and roasted Pine Nuts
French Baguette with Butter

**Hand Carved Choice Top Sirloin with Cabernet Demi-Glace
Garlic Mashed Potatoes**

Green Beans Almondine **\$16.25 per person plus tax**
Spring Mix tossed with Apple-Sherry Vinaigrette **(includes Chef)**
and topped with Grape Tomatoes, Sun-Dried
Cranberries and toasted Pumpkin Seeds
Assorted Breads with Butter

**Hand Carved Wild Mushroom Filet Mignon Roulade
with Fig Espenola**

Twice Baked Potato
Baked Asparagus with Pecorino Romano **\$29.75 per person plus tax**
Caesar Salad **(includes Chef)**
Village Bread with Extra Virgin Olive Oil
and Balsamic Vinegar

Boeuf Bourguignon

Scalloped Idaho Potatoes
Seasonal Fresh Vegetables **\$14.75 per person plus tax**
Curry Spinach Salad
French Baguette with Butter

**Pancetta & Tomato stuffed Chicken Breast
with Marsala Cream Sauce**

or

Stuffed Chicken Breast Florentine with Sauce Mornay
Rice Pilaf
Seasonal Fresh Vegetable **\$12.50 per person plus tax**
Spring Mix tossed with Valencia Vinaigrette
and topped with Bleu Cheese Crumbles,
Fire-Roasted Peppers and roasted Walnuts
French Baguette with Butter

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Appetizer Ideas for 100 People

All menu items are interchangeable. Feel free to mix & match and we will be happy to write a custom proposal based on your choices.

Roma Tomato Pomodoro with Herb Crostini

Sliced Mango Chutney Glazed Pork Loin

with Stone Ground Mustard

Sliced TableRock Ale Marinated Chicken Breast

with Avocado Aioli

Iced Tiger Shrimp Array with Cocktail Sauce

\$15.25 per person plus tax

Caprese Rye Canapés with Balsamic Reduction

Cream Cheese and Walnut Coated Red Grapes

Prosciutto de Parma wrapped Melon Bites

Baked Brie & Prosciutto de Parma in Puff Pastry

with Savory Crackers

Marinated Vegetable Platter

Kalamata Olive, Feta and Fresh Rosemary Tartlets

Gourmet Bruschetta

Kalamata Olive Tapenade with Herb Crostini

Thin Sliced Filet Mignon with chilled Ravigote Sauce

Sliced Applewood Smoked Chicken Breast

Herb Roasted Atlantic Salmon Filets with Garlic Aioli

Mini Crab Cakes with Citrus Aioli

Market Fresh Fruit Array

\$16.75per person plus tax

Oregon Bay Shrimp Salad in English Cucumber Cups

Fresh Asparagus with Lemon Aioli

Grilled Fresh Vegetable Kabobs

Layered Gorgonzola Terrine with Savory Crackers

Gourmet Bruschetta

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Kurobuta Ham and Emmenthal Cheese stuffed Chicken Breast with Dijon Cream Sauce	
Wild Rice	\$14.75 per person plus tax
Zucchini in Dill Cream Sauce	
Butter Lettuce tossed with Valencia Vinaigrette, Hearts of Palm and Roasted Cashews	
Village Bread with Rosemary Infused Extra Virgin Olive Oil	
Pecan-Crusted Halibut Medallions drizzled with Brown Butter	
Dutch Potatoes	
Honey Glazed Carrot Coins	
Spinach Salad tossed with Balsamic Vinaigrette and topped with chopped Roma Tomatoes, Fontina Cheese and Matchstick Carrots	\$24.50 per person plus tax
Peasant Bread with Extra Virgin Olive Oil & Balsamic Vinegar	
Alaskan Alek River Sockeye Salmon Filet Tapenade	
Wild Rice	
Seasonal Fresh Vegetable	\$22.50 per person plus tax
Mediterranean Salad with Creamy Cucumber Dressing	
Beer Focaccia with Extra Virgin Olive Oil	
Chef Carved Dijon Crusted Rack of Lamb	
Roasted Garlic Mashed Potatoes	
Green Beans Almondine	\$26.25 per person plus tax
Caesar Salad	(includes Chef)
French Baguette with Butter	

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