

Appetizer Options (per person price)

- Crab, Shrimp & Artichoke Dip with Warm Pita Triangles \$3
- Ginger-Chicken Potstickers Drizzled with Spicy Peanut & Plum Sauce \$2
- Crispy Idaho Potato Skins with Melted Cheddar & Bacon \$2.50
- Fresh Asparagus Wrapped in Smoked Gouda & Prosciutto with Balsamic Reduction \$3.50
(Generally available May through August - Not recommended for larger groups)
- Shrimp Cocktail with Mango-Cilantro Chili Sauce \$3.50
- Homemade Tortilla Chips, Guacamole & Salsa \$2
- Buffalo Hot Wings or Thai Chili Wings or BBQ Wings \$3
- Broiled Mushroom Caps Stuffed with Crab, Shrimp & Cream Cheese \$2.50
- Grilled Medallions of Pork Tenderloin Drizzled with Apricot-Jalapeno-Mint Sauce \$3
- Tempura Beer Battered Green Bean Fries with our Roasted Red Pepper Remoulade \$2.25
- Santa Fe Scampi \$3.50
- Fire Grilled Baby Lamb Chops with Apricot Jalapeno Mint Sauce \$5
- Smoked Idaho Trout Mousse Served with Gourmet Crackers (groups of 30 or more) \$3
- Chicken Kebabs with Curry \$ 2.75
- BBQ Baby Back Ribs with Homemade BBQ Sauce \$2.75
- Grilled Gourmet Sausages with Sweet & Spicy Mustard \$2.75
- Vegetarian Spring Rolls Served With Sweet Chili Dipping Sauce \$2
- Fresh Fruit Platter \$3.00
- Fresh Vegetable Platter \$2.00
- Assorted Cheese, Fresh Fruit, & Gourmet Cracker Platter \$3 - add breads \$.50
- Sliced Meats & Cheese Platter \$3.50
- Freshly Baked Brownies - \$2.50
- Homemade Chocolate Chip Cookies - \$2.50
- New York Style Cheesecake Bites- \$3.50
- Double Dark Chocolate Ganache Bites - \$3.50 per person

6% Sales Tax And 20% Gratuity Will Be Additional To The Food & Beverage Total