



CATERING MENU

LAND AND SEA

\$35.99 PER GUEST

Slow Roasted Prime Rib and Crab Stuffed Salmon with a Lemon-Caper Sauce

Features: Au Gratin Potatoes, Seasonal Vegetables, a Salad Bar, and Dinner Rolls with Butter

PACIFIC NORTHWEST BUFFET

\$32.99 PER GUEST

Carved Rosemary and Garlic Grilled Flank Steak with a Huckleberry Demi-Glaze

Champagne Poached Salmon topped with Leek Butter

Featuring: Horseradish Infused Mashed Potatoes, Wild Rice Pilaf, Seasonal Vegetables, a Salad Bar, and Dinner Rolls with Butter

PATIO DELIGHTS

\$27.99 PER GUEST

Carved Grilled Tri-Tip with Creamy Horseradish and Steak Sauce

Grilled Caprese Chicken with Balsamic Glaze

Featuring: Roasted Potatoes, Wild Rice Pilaf, Seasonal Vegetables, Mixed Green Salad with Balsamic & Ranch Dressings, Dinner Rolls with Butter

ISLAND GETAWAY BUFFET

\$24.99 PER GUEST

Mahi Mahi with a Zesty Citrus Glaze

Bone-In Huli Huli Chicken

Featuring: Sticky Coconut Lime Rice, Grilled Pineapple, Macaroni Salad, Stir-Fried Vegetables, and Sweet Rolls

TASTE OF ITALY

\$24.99 PER GUEST

Grilled Chicken Caprese with Balsamic Glaze

Italian Sausage and Portabella Mushroom Farfalle in a Red Sauce

Cheese Tortellini with Alfredo Sauce

Featuring: Roasted Vegetables and Caesar Salad, accompanied with our Staff-Favorite Parmesan Breadsticks

TEXAS BARBECUE

\$21.99 PER GUEST

Sliced Smoked Brisket

Barbecue Pulled Pork

Featuring: Buns and Fixin's, Cornbread with Honey Butter, Potato Salad, Corn, and our Tangy Coleslaw

WOK IN THE PARK

\$21.99 PER GUEST

Stir-Fried Mongolian Beef

Zesty Orange Chicken

Featuring: Vegetable Lo Mein, Pork Potstickers, Fried Rice, Stir-Fried Vegetables

SOUTHWESTERN FAJITAS

\$19.99 PER GUEST

Grilled Marinated Skirt Steak and Chicken Breast

Sauteed Bell Pepper and Onions

Featuring: Fiesta Rice, Cumin-Lime Black Beans, Flour Tortillas, An Array of Choices at our Toppings Bar

ALL AMERICAN

\$14.99 PER GUEST

Grilled Hamburgers and Hot-Dogs

Featuring: Buns and Fixin's, Fresh Watermelon, Potato Salad, Fried Potato Chips

NACHO BAR

\$15.99 PER GUEST

Braised Tinga Chicken

Taco-Seasoned Ground Beef

Featuring: Queso Blanco Nacho Cheese, Vegetarian Refried Beans, Corn Tortilla Chips

Personalize Your Nachos with our Toppings Bar, Including: Olives, Jalapenos, Cheese, Tomato, Cilantro, and Lime

EXTRA SIDE ITEMS

\$2.49 PER GUEST

Garden Salad with Balsamic & Ranch Dressings, Potato Salad, Pasta Salad, Macaroni & Cheese, Fresh Fruit Bowl, Baked Beans, or Seasonal Vegetables

PIZZA BUFFET

\$13.99 PER GUEST

Variety Of Fresh Baked Pizzas Made from Scratch, Including:

- The Works
- Gardener's Bounty
- Hawaiian
- Pepperoni
- Cheese

Staff-Favorite Parmesan Garlic Bread Sticks

Classic Garden Salad

TEAM LUNCH OPTIONS

\$15.99 PER GUEST

For 10-20 guests (Mon-Fri; no weekends or holidays), contact your event coordinator for an order form to fill out in advance.

- Philly Cheese Steak, Fries & Soda
- Classic BLT, Fries & Soda
- Two Topping Personal Pizza, Side Salad & Soda
- Chicken Caesar Salad, Breadstick & Soda
- Cheeseburger, Fries & Soda
- Chicken Strips, Fries & Soda

BOX LUNCHES

\$13.99 PER GUEST

Turkey Wrap or Turkey Cobb with Ranch

Featuring: Fresh Sliced Fruit, Crunchy Potato Chips, Cookie

BEVERAGES

Unlimited Soda During Galaxy Event **\$1.99 PER GUEST**

Coffee/Tea Service During Galaxy Event **\$2.99 PER GUEST**

Soda/Coffee/Tea Service During Galaxy Event **\$3.99 PER GUEST**

Unlimited Soda at Wahooz or Roaring Springs **\$2.99 PER GUEST**

Unlimited Soda with Triple The Fun at both parks per day **\$3.99 PER GUEST**

Unlimited options only available for the entire group. Beverages are not included with catering. Complimentary water towers will be available when beverages are not added. \$10 per water tower for groups with no other food & beverage items.

BREAKFAST OPTIONS:

DONUTZ & COFFEE

\$4.99 PER GUEST

Full Size Cake Doughnuts Tossed in Cinnamon Sugar
Freshly Brewed Dawson Taylor Premium Blend Coffee

CONTINENTAL BREAKFAST

\$12.99 PER GUEST

A Beautiful Display of Banana Bread & Mini Croissants, Mini Yogurt Parfaits and Fruit
Accompanied by Delicious Orange Juice, and Dawson Taylor Premium Blend Coffee

DELUXE BREAKFAST

\$16.99 PER GUEST

Fluffy Scrambled Eggs Topped with Cheddar Cheese and Green Onion, Smoked Bacon, Breakfast Potatoes O'Brien, Mini Croissants, Mini Yogurt Parfaits, and Fruit accompanied by Delicious Orange Juice and Dawson Taylor Premium Blend Coffee

BREAKFAST BUFFET ADDITIONS

Fluffy Scrambled Eggs with Cheese

\$3 PER GUEST

Smoked Bacon

\$4 PER GUEST

PLATED MEALS

Plated Meals will be served to each individual guest, with desserts pre-set on the table when guests arrive. Plated meals may not be available on dates with multiple events.

Served beverages include fresh brewed Coffee, Iced Tea and Water

PLATED PETITE TENDERLOIN AND GRILLED SALMON

\$49.99 PER GUEST

Dark Cherry Arcadian Mixed Green Salad (GF)

Arcadian Mixed Greens with Jicama, Red Grape Halves, House-Made Candied Walnuts, and our Signature Dark Cherry Balsamic Vinaigrette

Petite Tenderloin and Grilled Salmon with Gorgonzola Cream

Petite Tenderloin and Atlantic Salmon Fillet Rested on a Bed of Tri Color Fingerling Potatoes, With A Rich Gorgonzola Cream Sauce and a Side of Chef Choice Seasonal Vegetables Served with Warm Rolls and Fresh Whipped Butter

Delectable Dessert Trio

Citrus Sponge Cake, Vanilla Cheesecake with Raspberry Sauce, Chocolate Mousse Torte

Flourless Chocolate Torte* (GF)

Decadent Flourless Chocolate Torte with House Made Chambord Whipped Cream and Raspberry Coulis

New York Style Cheesecake*

A Rich and Creamy New York-Style Cheesecake with Honey Graham Crust, House Made Chambord Whipped Cream and Raspberry Coulis

PLATED PETITE TENDERLOIN AND GRILLED SALMON

\$49.99 PER GUEST

Dark Cherry Arcadian Mixed Green Salad (GF)

Arcadian Mixed Greens with Jicama, Red Grape Halves, House-Made Candied Walnuts, and our Signature Dark Cherry Balsamic Vinaigrette

Airline Stuffed Chicken

Airline Chicken Breast Stuffed with Sundried Tomatoes, Spinach, and Ricotta Cheese, Topped with Arugula Pesto Cream Sauce, Served with Garlic Mashed Potatoes, Seasonal Vegetables, Warm Rolls and Fresh Whipped Butter

Delectable Dessert Trio

Citrus Sponge Cake, Vanilla Cheesecake with Raspberry Sauce, Chocolate Mousse Torte

Flourless Chocolate Torte* (GF)

Decadent Flourless Chocolate Torte with House Made Chambord Whipped Cream and Raspberry Coulis

New York Style Cheesecake*

A Rich and Creamy New York-Style Cheesecake with Honey Graham Crust, House Made Chambord Whipped Cream and Raspberry Coulis

PLATED HERB CRUSTED MUSHROOM CHICKEN

\$33.99 PER GUEST

Dark Cherry Arcadian Mixed Green Salad (GF)

Arcadian Mixed Greens with Jicama, Red Grape Halves, House-Made Candied Walnuts, and our Signature Dark Cherry Balsamic Vinaigrette

Herb Crusted Mushroom Chicken

Herb Crusted Airline Chicken Breast with A Rich Creamy Sherry Mushroom Sauce, Served with Garlic Mashed Potatoes, Seasonal Vegetables, Warm Rolls and Fresh Whipped Butter

Delectable Dessert Trio

Citrus Sponge Cake, Vanilla Cheesecake with Raspberry Sauce, Chocolate Mousse Torte

Flourless Chocolate Torte* (GF)

Decadent Flourless Chocolate Torte with House Made Chambord Whipped Cream and Raspberry Coulis

New York Style Cheesecake*

A Rich and Creamy New York-Style Cheesecake with Honey Graham Crust, House Made Chambord Whipped Cream and Raspberry Coulis

***All Plated Desserts Will Be Placed Alternating on Table**

DESSERTS

COUNTY FAIR TREATS BAR

\$8.99 PER GUEST

Cinnamon & Sugar Mini Donuts, Powdered Sugar Funnel Cake Fries, Mini Cotton Candy, Chocolate Chip Cookies, Brownies

DELECTABLE DESSERT TRIO

\$8.99 PER GUEST

Citrus Sponge Cake, Vanilla Cheesecake with Raspberry Sauce, Chocolate Mousse Torte

DELUXE DESSERT BUFFET

\$12.99 PER GUEST

These festive desserts are served in petite portions so you can enjoy them all!

Mini Doughnuts, Chocolate Torte Bites, Cheesecake Bites, Fruit Tarts, Chocolate Dipped Strawberries, Mousse Tartlets, Chocolate Chip Cookies, Brownies.

CHOCOLATE CHIP COOKIES & BROWNIES

Order A Combination of Our Delicious Fresh Baked Chocolate Chip Cookies & Brownies, Minimum of 20 Cookies or Brownies, can mix & match

\$1.99 PER COOKIE OR BROWNIE WITH CATERING

\$2.99 PER COOKIE OR BROWNIE WITHOUT CATERING

CATERING POLICIES

Payment is due in full on or before the day of your event. Groups must pay in one payment to receive group discount. Minimum of 20 guests required for all caterings. 25% deposit required on all catered events when event is booked. Final catering count due seven business days before event. Buffet serving time is 30-60 minutes, depending on menu and size of group, to ensure freshness. All caterings include unlimited fountain Coca Cola products during one hour serving time. Prices do not include 6% Idaho sales tax. Meals ½ price for children 3 & under. An 18% gratuity will be added to the food & beverage portion of all catered events. Ten-day cancellation required on all catered events. If you are unable to cancel 10 days prior, you may be responsible for the cost of all food previously ordered or prepared. No to go boxes for catered events. Prices subject to change.