

# LAKE CRUISES

## *menu*

SUMMER CATERING 2018 - 2019

### *Breakfast Buffets*

Served with freshly brewed Starbucks® regular and decaffeinated coffees and Tazo® teas.

#### **FRESH START \$29.95 per guest**

Honey and Fat-Free Greek Yogurts, Fresh Melon, Pineapple, Berries and Granola. Orange Juice, Apple Juice. Seattle's Blazing Brand Bagels, Toasters, Cream Cheeses and Preserves. Hickory-Smoked Bacon, Fresh Scrambled Eggs. Hard-Boiled Eggs served on Crushed Ice.

#### **MORNING ON THE LAKE \$32.95 per guest**

Honey and Fat-Free Greek Yogurts, Fresh Melon, Pineapple, Berries and Granola. Orange Juice, Apple Juice. Hill's All Natural Smoked Ham carved to order by our chef attendants. Hickory-Smoked Bacon and Italian Chicken Sausage. Yukon Gold Confit Potatoes, Mushroom, Onion and Bacon Frittata with Gruyere, Scrambled Eggs served with Fresh Tomato Salsa and Crème Brule French Toast.

### *Lunch Buffets*

Served with Tazo® teas, strawberry and classic lemonades.

#### **IDAHO DUTCH LUNCH \$23.95 per guest**

Organic Baby Green with Romaine Salad with Choice Of Dressings. Idaho Potato Salad. Buttermilk White and Organic Great Seed Sliced Breads. Sliced Turkey Breast and Danish Ham. Dijon, Yellow Mustard and Mayonnaise. Cheddar and Swiss Cheeses. Sliced Tomato, Shredded Iceberg, Mason Jar Pickle and Crudit  Assortment. Washington Snack Apples and Assorted Potato Chips.

#### **DUTCH LUNCH ADDITIONS**

- Sliced Roast Beef **\$3.00 per guest**
- Clam Chowder **\$5.00 per guest**
- Assorted Cookies **\$2.00 per guest**

#### **ST. JOE CHICKEN LUNCHEON \$24.95 per guest**

Creamy Cole Slaw with Raisins and Cutie Oranges. Fresh Melon, Pineapple and Grapes. Roasted Fresh Carrots. Buttery Mashed Potatoes and Gravy. Crispy Fried Buttermilk Chicken. Creamy Chicken Gravy. Hot Biscuits with Creamy Honey Butter.

#### **ST. JOE LUNCH ADDITIONS**

- Assorted Jumbo Cookies **\$2.00 per guest**
- Strawberry Shortcake **\$3.00 per guest**

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### *Dinner Buffet: Beer Can Chicken & Smokehouse Beef Brisket \$39.95 per guest*

Served with freshly brewed Starbucks® regular and decaffeinated coffees,  
Tazo® teas, strawberry and classic lemonades.

#### SUMMER GARDEN SALAD

Iceberg and Romaine with Sliced Cucumbers, Radishes, Thin Sliced Carrots, Green Onions, Heirloom Cherry Tomatoes, your choice of Ranch, Honey Mustard or Red Wine Vinaigrette.

#### HOUSE-MADE POTATO SALAD

#### ROASTED BRUSSEL SPROUT AND BROCCOLI-GRAPE SALAD

Slivered Almonds, Crispy Bacon and Sweet-Tart Dressing.

#### BEER-BATTERED ONION TATERS

Ketchup and Ranch Dip.

#### HOT ROLLS AND BUTTER

#### OVEN-ROASTED BEER CAN CHICKEN & SMOKEHOUSE BEEF BRISKET

Each carved by uniformed chef attendant. Sweet-Hot Mustard, Golden and Hickory Barbecue Sauces and Creamy Horseradish Sauce.

#### STRAWBERRY-RHUBARB CAKE & WALNUT-CRUSTED APPLE CAKE

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***Dinner Buffet: Idaho Potato Bar \$24.95 per guest***

Served with strawberry and classic lemonades.

**ICEBERG-ROMAINE SALAD**

Tomatoes, Cucumbers, Carrots and Herb Croutons, Ranch, French, and Italian Dressings.

**IDAHO RUSSET BURBANK BAKED POTATOES**

One-Pounder and Half-Pound Potatoes with Whipped Butter, Crispy Bacon Bits, Green Onions, Sour Cream, American Cheese Sauce, House-Made Salsa and Black Bean Chili.

**OVEN ROASTED BROCCOLI CAULIFLOWER,  
BRUSSEL SPROUTS WITH ONION & CARROTS**

**IDAHO POTATO ROLLS**

**WALNUT-CRUSTED APPLE CAKE**

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### *Dinner Buffet: Famous Russet Burbank Baked "Idaho" Potato \$44.95 per guest*

Served with freshly brewed Starbucks® regular and decaffeinated coffees,  
Tazo® teas, strawberry and classic lemonades.

#### ORGANIC MIXED GREENS SALAD BAR

Olives, Cucumbers, Baby Carrots, Gorgonzola Cheese, Heirloom Cherry Tomatoes, Sliced Radishes, Sliced Pepperoncini and Croutons, with Ranch, Honey Mustard and Raspberry Vinaigrette Dressing.

#### CASHEW PEA SALAD

#### WATERMELON FRESH FRUIT SALAD

#### SUMMER BEAN & BROCCOLI SAUTÉ

Sautéed with Bacon, Onion and Garlic Butter.

#### IDAHO RUSSET BURBANK BAKED POTATOES

One-Pound and Half-Pound Potatoes, Whipped Butter, Crispy Bacon Bits, Green Onions, Sour Cream, American Cheese Sauce, Grated Jack and Cheddar Cheeses and House-Made Salsa

#### WARM PAN RUSTIC BREAD AND BUTTER

#### GRILLED RANCHER SIRLOIN STEAK AND SMOKE-ROASTED HALF CHICKEN

Carved by uniformed chef attendant. Sautéed Mushrooms, Caramelized Onion Sauce and Hickory Barbecue Sauce.

#### INDIVIDUAL THREE-BERRY COBBLER WITH ICE CREAM

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### *Dinner Buffet: Mexican Picnic \$39.95 per guest*

Served with freshly brewed Starbucks® regular and decaffeinated coffees, Tazo® teas, strawberry and classic lemonades.

#### **FRESH FRIED TORTILLA CHIPS**

Roasted Tomato Salsa, Fresh Made Guacamole, Salsa Verde and Pico de Gallo.

#### **TORTILLA SOUP**

Garnished with Shredded Cheeses, Avocado, Cilantro, Crisp Tortillas, Mexican Crema, Fresh Lime and Chilies.

#### **BLACK BEANS**

With Cilantro and Cojita Cheese

#### **TACO PASTA SALAD**

Cavatappi Pasta with Red Beans, Olives, Cheddar Cheese and Tomato Vinaigrette.

#### **POBLANO-CILANTRO GREEN RICE**

Romaine, Baby Spinach, Cilantro, Jalapeño and Poblano and Long Grain Rice.

#### **SANTE FE ROLL UPS**

Sweet Chili Sauce, Fresh-Made Salsa, and Southwest Sour Cream.

#### **RANCHER SIRLOIN STEAK FAJITAS**

Carved by chef attendant. Grilled with our Special Rub and presented with Warm Flour Tortillas, Grilled Onions and Pickled Jalapeños, Lettuce, Salsa, Cheese, Avocado and Mexican Crema.

#### **CHIPOTLE CHICKEN FAJITA**

Presented with Warm Flour Tortillas, Grilled Onions and Pickled Jalapeños, Spice Rubbed, Marinated and Smoke-Roasted Served with Roasted Poblano Sauce.

#### **CINNAMON CHURROS**

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***Dinner Buffet: All American \$43.95 per guest***

Served with freshly brewed Starbucks® regular and decaffeinated coffees,  
Tazo® teas, strawberry and classic lemonades.

**ICEBERG & ROMAINE SALAD**

Tomatoes, Carrots, Cucumbers, Sliced Radishes, Croutons, Ranch, Honey Mustard and Ranch Dressings.

**SUMMER FRESH FRUIT SALAD**

**TANGY COLE SLAW**

**"YANKEE DOODLE DANDY" BAKED MACARONI & CHEESE**

Elbow Macaroni, Sharp Cheddar, Jack and American Cheeses with Panko-Parmesan Crust.

**CERTIFIED ANGUS BEEF® POT ROAST**

Pan Gravy, Roasted Carrots, Celery and Potatoes.

**BROASTED CHICKEN**

**FRESH BAKED BISCUITS & BUTTER**

**IDAHO MASHED POTATOES & CHICKEN GRAVY**

**THREE BERRY COBBLER WITH VANILLA ICE CREAM**

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### *Dinner Buffet: Sunset Dinner Cruise \$29.95 per guest*

Served with Tazo® teas, strawberry and classic lemonades.

#### SUMMER GREEN SALAD

With Ripe Tomatoes and Carrots, Garlic Croutons, and your choice of Ranch or French Dressings.

#### FRESH FRUIT SALAD

#### CHEF'S "FRESH MADE" PASTA SALAD

#### ROASTED FRESH VEGETABLE

#### IDAHO CHEESE AU GRATIN POTATOES

#### FRESH BAKED DINNER ROLLS WITH BUTTER

#### SERVED WITH YOUR CHOICE OF ANY 2 OF THE FOLLOWING ENTRÉES:

- Oven Roasted Turkey with Rich- Creamy Gravy
- Caramelized Glazed Ham with Dijon Ham Glaze
- English Style Roast Beef with Au Jus and Creamy Horseradish
- Summer Sunset Salmon Bake Lemon Caper Tartar Sauce and Lemon Wedges
- Parmesan Chicken with Pesto Parmesan Cream Sauce

#### SUMMER THREE-BERRY COBBLER

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### *Dinner Buffet: Italian Cucina \$30 per guest*

Served with freshly brewed Starbucks® regular and decaffeinated coffees,  
Tazo® teas, strawberry and classic lemonades.

#### CLASSIC CAESAR SALAD

Romaine, Beverly's Creamy Dressing, Croutons, and Parmesan.

#### ANTI-PASTA DISPLAY

#### FRESH FRUIT SALAD

#### CAVATAPPI "FRESH MADE" PASTA SALAD

#### GRILLED VEGETABLES WITH CREAMY BALSAMIC DRESSING

#### OVEN-BAKED ROASTED GARLIC BREAD

#### JUMBO CHEESE RAVIOLI WITH PESTO CREAM SAUCE

#### CLASSIC CHICKEN FETTUCCHINI ALFREDO

#### CLASSIC LASAGNA

#### TRIPLE CHOCOLATE CAKE



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### *Elegant Dinner Buffet*

Served with freshly brewed Starbucks® regular and decaffeinated coffees,  
Tazo® teas, strawberry and classic lemonades.

#### **MIXED ORGANIC SALAD GREENS**

Martini Glass Salad Toppers, Shaved Radishes, Cucumbers, Sliced Rainbow Carrots, Heirloom Cherry Tomatoes, Croutons, Salted Sunflower Seeds, House-Made Raspberry Vinaigrette, Ranch and Classic French Dressings.

#### **FRESH FRUIT DISPLAY**

Array of Sliced Melons, Pineapple, Fresh Berries, Tropical Papaya and other in-season Fruits.

#### **RAINBOW BEET SALAD**

Fresh Pear, Thompson Seedless Grapes and Marcona Almonds.

#### **CAVATAPPI - PASTA PURSE SALAD**

Fresh Vegetables and Chef's Herb Vinaigrette.

#### **RESORT ARTISAN ROLLS, BREADS AND BUTTER**

#### **BROWN BUTTER OVEN ROASTED FRESH VEGETABLE**

Rainbow Carrots, Cauliflower, Brussel Sprouts, Romanesco, Jumbo Asparagus.

#### **PLEASE SELECT ONE OF THE FOLLOWING:**

- Idaho Yukon Gold Mashed Potatoes
- St. Maries Idaho Wild Rice Pilaf
- Jasmine Rice and Red Quinoa
- Idaho Herb Roasted Rainbow Pee Wee Potatoes

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### *Elegant Dinner Buffet*

Served with freshly brewed Starbucks® regular and decaffeinated coffees,  
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#### ENTRÉES

**SUSTAINABLE BRITISH COLUMBIA FRESH FARM-RAISED SALMON \$65.00 per guest**

Smoke-Roasted atop Cedar Planks, Tartar Sauce, Lemon Wedges, Fried Caper Relish.

**MEDALLIONS OF CHICKEN OSCAR \$70.00 per guest**

Pan-Seared Breast Medallions with Two Dungeness Crab Legs, House-Made Béarnaise, atop Grilled Asparagus Tip Spears.

**CERTIFIED ANGUS BEEF® AMERICAN BARON OF BEEF \$70.00 per guest**

Beef Au Jus, Horseradish and Fried Buttermilk Shaved Idaho Onion Rings.

**CERTIFIED ANGUS BEEF® SLOW-ROASTED PRIME RIB OF BEEF \$75.00 per guest**

Horseradish and Beef Au Jus.

#### DESSERT

SALTED CARAMEL CHOCOLATE TART

APPLE CRUMB CHEESECAKE