



## WEDDING CELEBRATION BUFFET

### BUFFET ENTRÉE SELECTIONS

#### **CERTIFIED ANGUS BEEF® PRIME RIB and FRESH ATLANTIC SALMON**

Served with Au Jus, Creamy Horseradish, Lemon and Caper Tartar Sauce  
\$55.00 Per Guest

#### **BACON WRAPPED NEW YORK STRIP LOIN and VIETNAMESE SALT & PEPPER PRAWNS**

Served with Wild Mushroom Veal Glace, Creamy Horseradish and Sweet Chili Sauce for dipping  
\$59.00 Per Guest

#### **ROAST TENDERLOIN OF BEEF and LOBSTER-PRAWN BROCHETTE**

Peppercorn Bordelaise and Crispy Fried Leeks  
\$65.00 Per Guest

#### **HUNTER'S WIFE'S CHICKEN and ENGLISH STYLE ROAST BEEF**

Served with home made Pan Sauce, Cabernet Au Jus, and Creamy Horseradish  
\$52.00 Per Guest

#### **BREAST OF CHICKEN OSCAR with Sauce Béarnaise, EGGPLANT ROLINTINNI MARINARA and PORTABELLO MUSHROOM RAVIOLI with Champagne Cream sauce**

Served atop Buttered Fresh Spinach  
\$50.00 Per Guest

All Entrées are Served with Creamy Yukon Gold Mashed Potatoes, French Green Bean Amantine,  
Assorted Breads to Include Braided Heart French Bread, Warm Rustic Artisan Rolls, Orange Butterflake Rolls and Whipped Butter,  
Hand-Dipped Resort Tuxedo Strawberries and Chocolate Truffles  
Accompanied by Freshly Brewed Starbucks® Regular and Decaffeinated Coffees and Tazo Teas

Please see following page for salad selections

*All prices are subject to current service charge and Idaho Sales Tax. Pricing listed is for the 2007 wedding season, please consult your Wedding Coordinator for specific pricing for your celebration date. Prices and amenities are subject to availability and may change without notice.*



## WEDDING CELEBRATION BUFFET

*Please Select Five Salads From the Following Choices to Complement Your Dinner Buffet*

### SUMMER GREENS

#### ORGANIC BABY GREEN SALAD

Topped with Vine Ripe Yellow and Red Tomatoes, Pinenuts, Dried Cherries, Sliced Radishes and match stick Carrots, Served with Creamy Ranch and Blush Vinaigrette

#### BEVERLY'S CAESAR SALAD

Hearts of Romaine Tossed with Buttery Croutons, Parmesan Ribbons and Beverly's Famous Caesar Dressing

#### BABY SPINACH and BUTTER LEAF SALAD

Tossed with Candied Almond Slivers, Sliced Figs and Warm Apple Bacon Vinaigrette

### VEGETABLE SALADS and FRESH FRUIT

#### FRESH MOZZARELLA , ROMA TOMATOES, & FRESH BASIL

With Extra Virgin Olive Oil Vinaigrette

#### FRESH FRUIT PRESENTATION

Cantaloupe, Honeydew, Pineapple and Seasonal Berries

#### SUMMER BROCCOLI SALAD

Toasted slivered almonds, grapes, crispy bacon and creamy dressing

#### MARINATED GRILLED SUMMER VEGETABLE SALAD

Portobello Mushrooms, Peppers, Asparagus, Zucchini, Yellow Squash and Red Onion with Balsamic Vinaigrette

### PASTA SALADS

#### MEDITERRANEAN CAVATAPPI PASTA SALAD

Feta Cheese, Toasted Pinenuts, Sundried Tomatoes, Red Onion, Roasted Yellow Peppers, Kalamata Olives, Artichokes and Extra Virgin Olive Oil Vinaigrette

#### PENNE PASTA COBB SALAD

With diced Chicken, crispy Bacon, Tomato, Green Onion, chopped Hardboiled Egg and Avocado

#### CHOP CHOP PASTA SALAD

Fresh Tomatoes, Basil, Peppers with Radiatori Pasta, Tossed in a Garlic-Lemon Vinaigrette

### SEAFOOD SALAD

#### ROCK SHRIMP CEVICHE

Rock Shrimp Cooked With Lime, Tossed With Our Mexican Ketchup, Onion And Cilantro, Garnished with Tortilla Chips Presented In Jumbo Martini Glasses