# BANQUET MENU

## APPETIZERS

*Served Family Style (choice of 3).....$7.00 per person*

**Spinach Artichoke Dip**
Fresh tortilla chips

**Smoked Idaho Trout and chips**
House smoked Trout and lemon dill cream cheese on crisp potato chips

**Mediterranean Shrimp Skewers**
Greek cheese, olive, tomato, basil oil

**Twice Baked Fingerling Potato**
cheddar, chives, bacon

**Crab Stuffed Mushroom**
Blue crab, chives, cream cheese, breadcrumbs

**Tomato Bruschetta**
fresh tomato, baby mozzarella, basil, and balsamic reduction

## SALAD

*Traditional Caesar Salad or Jug Mountain Ranch House Salad (included with entree)*

## ENTREE

*Entrees include salad, fresh bread, rice pilaf or roasted potatoes and fresh seasonal vegetables (does not include beverages)*
*One Entrée choice for group……$29.50 per person*
*Two Entrée choice for group……$31.50 per person*
*Three Entrée choice for group……$32.50 per person*

**Cedar plank Salmon**
lemon caper butter sauce

**Roasted Beef Sirloin**
garlic and rosemary sauce

**Beef Brisket**
bourbon bbq sauce

**Herb Roasted Chicken Breast**
garlic cream sauce

***- Ask about additional entree options and carving station -***

## DESSERT SERVICE

*A charge of $1.50 per person will apply for cake-cutting service, and/or dessert table setup*

*6% sales tax and 19% gratuity will be added to the final catering bill.*