



BREAKFAST

All Breakfast Selections include Coffee Service and Orange Juice

Breakfast Plates

The Traditional ----- **\$12.95**
Scrambled Eggs with your choice of Applewood Bacon or Breakfast Sausage, Cheddar Hash and Muffin Selection

Country Scramble ----- **\$12.95**
Scrambled Eggs and Two Sausage Patties on a Home Made Biscuit with Country Gravy, served with Cheddar Hash

The French Connection ----- **\$11.95**
French Toast and Scrambled Eggs, Applewood Bacon or Breakfast Sausage and Maple Syrup

Breakfast Burrito ----- **\$10.95**
Burrito Stuffed with Scrambled Eggs with Onions, Bell Peppers and Jack Cheese with a Choice of Applewood Bacon or Breakfast Sausage. Fresh Salsa, Sour Cream and Fresh Fruit Garnish

Omelet Station Available Ask for Details

Breakfast Buffets

Continental Breakfast ----- **\$8.95**
Assorted Danish, Mini Muffins, Bagels with Cream Cheese, Jellies
*Add Fresh Fruit **\$9.95***

Idaho Sunrise ----- **\$14.95**
Scrambled Eggs, Applewood Bacon or Sausage, Cheddar Hash, Assorted Mini Muffins, Country Biscuits and Gravy

25 Person Minimum Required for Buffets

*A 72-hour guarantee is required. Menu items and prices are subject to change due to market availability.
All Banquet functions will be charged a 20% service charge and applicable taxes.
March 2011*



BREAKS

Packages Priced per Person Served with Lemonade

Sweet Tooth Break -----	\$5.95
<i>Variety of Fresh Baked Cookies and Chocolate Brownies</i>	
Fiesta Break -----	\$5.95
<i>Tortilla Chips with Fresh Salsa, Queso Dip and Refried Beans</i>	
Sports Break -----	\$5.95
<i>Fresh Fruit, Party Mix, Popcorn and Mini Candy Bars</i>	
Energy Break -----	\$5.95
<i>Oregon Trail Mix, Granola Bars, and Fresh Fruit</i>	
<i><u>Substitute Sodas or Milk for .75 cents</u></i>	

SNACKS

Assorted Muffins or Danish-----	\$24.00 per bakers dozen
Cinnamon Rolls-----	\$24.00 per bakers dozen
Bagels and Cream Cheese-----	\$24.00 per bakers dozen
Fresh Baked Cookies-----	\$16.00 per bakers dozen
Fresh Baked Brownies-----	\$16.00 per bakers dozen
Homemade Potato Chips & Dip-----	\$ 2.00 per person
Tortilla Chips and Salsa-----	\$ 2.00 per person
Party Mix with Pretzels-----	\$ 2.00 per person
Fresh Popcorn-----	\$ 2.00 per person
Soft Pretzels with Mustard-----	\$ 2.50 per person
Yogurt Cups-----	\$ 2.00 each
Ice Cream Sandwiches-----	\$ 2.00 each
Sodas-----	\$ 2.00 each
Bottled Water-----	\$ 2.00 each
Assorted Juices-----	\$13.00 per pitcher
Lemonade or Iced Tea-----	\$ 13.00 per pitcher
Coffee, Decaf, Hot Tea-----	\$ 26.00 per gallon

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Salads

Iced Tea or Lemonade, Coffee and Fresh Baked Cookies

Southwestern Chicken Caesar -----\$13.95
Romaine with Grilled Spiced Chicken, Parmesan and Sourdough Croutons with Creamy Caesar Dressing

Cobb -----\$12.95
Mixed Greens, Chopped Tomatoes, Applewood Smoked Bacon, Turkey and Ham, Hard Boiled Egg and Crumbled Bleu Cheese. Served with Choice of Two Dressings

Castle Ranch Steak -----\$14.95
Marinated Flank Steak with Mixed Greens, Red and Yellow Roasted Tomatoes, Artichoke Hearts, Sweet Red Onion and Green Peppers

Sandwiches

Iced Tea or Lemonade, Coffee and Fresh Baked Cookies

Deli Plate-----\$11.95
*Choice of Smoked Ham, Roasted Turkey or Roast Beef with Cheddar or Swiss Sourdough, Wheat or White Bread
Lettuce, Tomato and Red Onion Garnish
Chips & Macaroni Salad*

Club Croissant -----\$12.95
*Croissant with Roasted Turkey, Ham, Applewood Bacon and Swiss Cheese
Lettuce, Tomato and Red Onion Garnish
Chips & Macaroni Salad*

Spinach BLT Wrap-----\$11.95
*Applewood Smoked Bacon, Avocado, Lettuce and Tomato with Ranch Dressing
Chips & Macaroni Salad*

Southwest Chicken Wrap-----\$12.95
*Blackened Chicken, Lettuce, Tomato, Red Onion, Avocado and Monterey Jack Cheese with Chipotle Mayonnaise
Tortilla Chips, Salsa & Macaroni Salad*

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Pasta Plates

Farfalle Primavera -----\$12.95
Pasta tossed with Fresh Vegetables, Grape Tomatoes, Olive Oil, Garlic and Parmesan
Add Chicken for \$2.00

Chicken Fettuccine Alfredo -----\$13.95
Grilled Chicken and Broccoli Crowns tossed with Cream and Parmesan

Baked Lasagna -----\$12.95
Pasta layered with Ricotta Cheese and Marinara topped with Mozzarella and Provolone
Add Italian Seasoned Ground Beef for \$2.00

Served with Garlic Bread

Entrée Plates

Iced Tea or Lemonade, Coffee

Chef's Meatloaf -----\$12.95
Chef's Special Meatloaf with Idaho Garlic Mashed Potatoes and Fresh Vegetable

Roast Beef -----\$16.95
Roast Beef Mushroom Sauce with Idaho Garlic Mashed Potatoes and Fresh Vegetable

Beef Stroganoff -----\$14.95
Sirloin Beef with Red Wine Mushroom Sauce and Fettuccine, Fresh Vegetable

Beef and Broccoli Stir Fry -----\$13.95
Wok Seared Beef and Broccoli in Teriyaki Sauce with Steamed White Rice

Double R Ranch Chicken Fried Steak -----\$16.95
Pan Fried Steak with Country Gravy, Cheddar Hash and Fresh Vegetable

Citrus & Herb Chicken -----\$15.95
Herbed Chicken Breast marinated in Orange and Lemon Citrus, Rice Pilaf and Fresh Vegetable

Roast Pork Loin-----\$16.95
Roast Pork Loin with Apple Brandy Sauce, Idaho Garlic Mashed Potatoes and Fresh Vegetable

Idaho Salmon-----\$18.95
Baked Idaho Salmon with Tarragon Sauce, Rice Pilaf and Fresh Vegetable

Chicken Cordon Bleu-----\$17.95
Chicken Breast stuffed with Ham and Swiss, Béchamel Sauce, Rice Pilaf and Fresh Vegetable

Castle Ranch Flank Steak-----\$18.95
Char Grilled Marinated Flank Steak, Cheddar Hash and Fresh Vegetable

Prime Rib of Beef-----\$23.95
Herb Crusted Prime Rib served with Idaho Garlic Mashed Potatoes and Fresh Vegetable

Double R Ranch Filet Mignon-----\$29.95
Top Choice Filet of Beef, Bourbon Pan Sauce, Idaho Garlic Mashed Potatoes and Fresh Vegetable

***All Plate Selections served with Green Salad,
Rolls with Butter and Dessert***

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Buffets

Buffets include Coffee, Lemonade or Iced Tea and Dessert

Famous Idaho Baked Potato Bar-----**\$13.95**

Freshly Baked Idaho Russet Potatoes with Steamed Broccoli, Chili, Applewood Smoked Bacon Bits, Cheddar Cheese, Green Onions, Butter and Sour Cream, Green Salad with Dressing

Fiesta-----**\$14.25**

*Southwest Seasoned Ground Beef with Taco Shells and Tortillas, Refried Beans, Spanish Rice, Jack Cheese, Sour Cream, Chopped Lettuce and Tomatoes
Tortilla Chips and Salsa*

Soup and Deli Bar-----**\$14.95**

Soup de Jour, Salad Deli Meats and Cheeses and a Variety of Breads and Condiments

Italian-----**\$14.95**

Spaghetti with Marinara and Chicken Fettuccini with Fresh Vegetable, Garlic Bread, Ceasar Salad with Croutons

Substitute Lasagna for \$2.00 more per person

Cantina-----**\$17.95**

*Pork Carnitas and Carne Asada Enchiladas
Black Bean and Corn Salad, Refried Beans and Spanish Rice
Tortilla Chips and Salsa*

Ranchhouse Barbeque-----**\$21.95**

*Choice of Two: BBQ Beef, BBQ Chicken Breast, BBQ Pulled Pork Brisket or BBQ Ribs
Cole Slaw, Potato Salad, Baked Beans, Corn Bread with Honey Butter
Homemade Warm Fruit Cobbler*

Prime Rib-----**\$29.95**

*Herb Roasted Prime Rib and Choice of Citrus Chicken or Baked Salmon
Idaho Garlic Mashed Potatoes or Rice Pilaf, Fresh Vegetable
Pasta Salad and Green Salad with Dressing
Sourdough Rolls
Chocolate Mousse Cake*

25 Person Minimum Required for all Buffets

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Hors d' Oeuvres

The Classics!

(4 Dozen Minimum Per Selection)

COLD

<i>Deviled Eggs</i>	\$15.95 per dozen
<i>Italian Bruschetta</i>	\$15.95 per dozen
<i>Idaho Smoked Trout Bruschetta</i>	\$19.95 per dozen
<i>Marinated Artichoke Hearts.....</i>	\$19.95 per dozen
<i>Jumbo Shrimp on Ice, Cocktail Sauce.....</i>	\$30.99 per dozen

HOT

(4 Dozen Minimum Per Selection)

<i>House Made Meatballs (BBQ, Sweet -n- Sour, or Marinara)</i>	\$20.95 per dozen
<i>Ranch Buffalo Wings.....</i>	\$17.95 per dozen
<i>Steakhouse Potato Skins</i>	\$20.95 per dozen
<i>Chicken Fingers w/ Honey Mustard</i>	\$20.95 per dozen
<i>4-Cheese Stuffed Mushrooms</i>	\$19.95 per dozen

Sweet Side

(4 Dozen Minimum Per Selection)

<i>Fresh Baked Cookies</i>	\$16.00 per dozen
<i>Chocolate Brownies</i>	\$16.00 per dozen
<i>Assorted Mini Cheesecakes w/ Berry Coulis</i>	\$22.95 per dozen
<i>Assorted Mini Fruit Tartes</i>	\$22.95 per dozen

MINI

(4 Dozen Minimum Per Selection)

<i>Tacos with Spicy Ground Beef or Grilled Southwestern Chicken</i>	\$20.95 per dozen
<i>Cheese Steak Sliders</i>	\$20.95 per dozen
<i>Cheeseburger Sliders</i>	\$20.95 per dozen
<i>Thai Chicken Skewers</i>	\$21.95 per dozen
<i>Teriyaki Beef Skewers</i>	\$21.95 per dozen
<i>BBQ Shrimp Skewers</i>	\$23.95 per dozen

Platters

(Small serves 25-35. Large serves 50-60.)

<i>Fresh Vegetables with Ranch Dip</i>	<i>\$85.00 SMALL</i>
	<i>\$170.00 LARGE</i>
<i>Fresh Fruit</i>	<i>\$85.00 SMALL</i>
	<i>\$170.00 LARGE</i>
<i>Antipasti of Salami, Cheeses and Marinated Vegetables</i>	<i>\$80.00 SMALL</i>
	<i>\$160.00 LARGE</i>
<i>Idaho Smoked Trout Platter</i>	<i>\$100.00 SMALL</i>
	<i>\$200.00 LARGE</i>
<i>Domestic and Imported Cheeses</i>	<i>\$85.00 SMALL</i>
	<i>\$170.00 LARGE</i>
<i>Deli Meats and Cheeses with Sourdough Rolls</i>	<i>\$100.00 SMALL</i>
	<i>\$200.00 LARGE</i>

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