


boise | centre 

RECEPTIONS

Prices Denote a Per Person Charge



APPETIZERS

Two Dozen Minimum

MOZZARELLA STICKS \$22

Beer-Battered and Fried Mozzarella Cheese Sticks, and Roasted Garlic Marinara Dip

TOMATO BRUSCHETTA \$26 DF

Crostini, Garlic, Basil, Balsamic, and Extra-Virgin Olive Oil

WILD MUSHROOM TART \$26

Goat Cheese, Madeira Wine, and Herbs

PHYLLO CUP WITH BRIE \$28

Roasted Garlic and Orange Marmalade

ROCK SHRIMP CROSTINI \$29

Swiss Cheese, Capers, and Chives

BBQ MEATBALLS \$29

Italian Beef Meatballs Simmered in Barbeque Sauce

SLIDERS \$30

Select One

- Angus Beef, Sharp Cheddar Cheese, and Tomato
- Pulled Pork, BBQ Sauce, and Coleslaw
- Grilled Chicken, Sweet Chili Mayonnaise, and Pickle

CHICKEN QUESADILLA \$30

Pepper Jack Cheese and Chile Verde

CAPRESE SKEWERS \$30 GF

Heirloom Tomatoes, Fresh Mozzarella, Basil, Sea Salt, and Balsamic Glaze

GRILLED SEASONAL VEGETABLE SKEWERS \$30 GF V DF

Garlic, Herbs, and Extra-Virgin Olive Oil

SPANISH GAZPACHO \$30 GF DF

Bay Shrimp, Avocados, and Cucumbers

CRAB SALAD \$30 GF

Peppadew Peppers and Lemon-Basil Aioli

MEATBALL CHEESEBURGER SKEWER \$30

Lettuce, Bacon, and Tomato

MINI POTATO SKINS \$30 GF

Cheddar Cheese, Bacon and Chives

VEGETABLE SPRING ROLL \$30

Sweet Chili Sauce

RISOTTO ARANCINI \$30 GF

Basil Aioli

SAUSAGE-STUFFED MUSHROOMS \$32

Italian Sausage, Smoked Gouda Cheese, and Fresh Herb Stuffed Mushroom Caps

MINI BEEF WELLINGTON \$32

Horseradish Cream

MEDITERRANEAN SKEWERS \$32 GF

Smoked Provolone Cheese, Salami, Olives, and Red Pepper

COCONUT FRIED SHRIMP \$32

Spicy Orange Marmalade

ARTICHOKE BEIGNETS \$32

Sriracha Aioli

PEPPER-CRUSTED STEAK CROSTINI \$33

Horseradish Cream and Micro Greens

PRAWN COCKTAIL \$34 GF DF

Cocktail Sauce, Lemon and Micro Cilantro

SANTA FE EGG ROLLS \$34

Chicken, Corn, Black Beans, and Chopped Peppers Rolled in Flour Tortilla, and Southwest Dipping Sauce

CHICKEN POT STICKERS \$34

Sesame-Soy Dip

CHICKEN SATAY \$34

Teriyaki, Sesame Seeds, and Chives

BULGOGI BEEF SATAY \$34

Spicy Peanut Sauce

BACON-WRAPPED SCALLOPS \$36 DF

Orange-Tarragon Gastrique

CRAB CAKES \$42

Lemon-Dill Aioli

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SPECIALTY APPETIZER STATIONS

25 Guest Minimum

IDAHO POTATO BAR \$16 **GF**

Smashed Idaho Potatoes, House-Fried Potato Chips, Sea Salt and Herb-Roasted Fingerling Potatoes, Whipped Sweet Potatoes, Braised Beef Short Ribs, Horseradish, Truffle Butter, Garden Herb Cream, and Pico de Gallo

FLATBREAD PIZZA STATION \$17

Select Three, Available to Groups of 350 or Less

- **MARGHERITA:** Roasted Tomato, Fresh Mozzarella, Basil, Balsamic Glaze, and Pesto
- **CARNIVORE:** Sausage, Prosciutto, Salami, Marinara, and Mozzarella
- **SMOKED SALMON:** Lemon Cream Cheese, Dill, Red Onions, and Capers
- **BBQ CHICKEN:** Grilled Chicken, BBQ Sauce, Smoked Gouda, Cilantro, and Caramelized Onions
- **VEGGIE:** Pear, Fig, Brie, Gorgonzola, Arugula, and Dried Cranberries

NINTH STREET TACOS \$16

Warm Flour and Corn Tortillas, Beef Barbacoa, Blackened Cod, Cabbage, Lime, Onions, Cilantro, Avocado Crema, and Cotija Cheese

BOISE BACON STATION \$18

Hoisin-Glazed Pork Belly Steamed Buns, Crunchy B.L.T. Lettuce Cups, Bacon-Wrapped Scallops, and Bacon-Cheddar Quiche

HAND-ROLLED ASSORTED SUSHI \$20

California Roll, Spicy Tuna, Smoked Salmon, Veggie, Mango Tango, Dragon, and Platinum Rolls, Served with Wasabi, Pickled Ginger, Soy Sauce, and Sriracha Mayonnaise

OYSTER/SEAFOOD BAR \$32 **GF**

Additional \$25 Per Hour Per Shucker – Four-Hour Minimum
Pacific Oysters Shucked to Order, Poached Shrimp, Crab Legs, Steamed Clams and Mussels, Cocktail Sauce, and Hot Sauce

FRESH FOOD DISPLAYS

25 Guest Minimum

HOUSE-FRIED CHIPS AND SALSA SAMPLER \$6 **GF V DF**

Tri-Colored Tortilla Chips, Pico de Gallo, Salsa Rojo, and Tomatillo Salsa

SEASONAL FRUIT PLATTER \$7 **GF V DF**

The Season's Best Fruits and Berries

GARDEN VEGETABLE CRUDITE \$8 **GF**

Fresh Cut Seasonal and Local Vegetables, Green Goddess Dressing, and Black Pepper Boursin Dip

HOT SPINACH AND ARTICHOKE DIP \$8

Sliced Tomato, Parmesan, Pita Chips, and Sliced Baguette

MEDITERRANEAN ANTIPASTI PLATTER \$9

Cured Meats, Provolone Cheese, Fresh Mozzarella, Grilled and Pickled Vegetables, Olives, Artichokes, Pepperoncini, Cherry Peppers, Hummus, and Pita Bread

SMOKED SALMON PLATTER \$13

Cream Cheese, Capers, Red Onions, Grated Egg, Lemon, Dill, Bagel Chips, and Crackers

FRENCH FRY BAR \$13

Available to Groups of 350 or Less

Fry Types

- Seasoned Twister
- Skin on Gaufrette
- Extra-Crispy Colossal

Toppings/Sauce

- Pulled Pork Poutine Gravy
- Bleu Cheese Fondue
- Boise Centre's Own Fry Sauce

CHARCUTERIE BOARD \$14

Cured Meats, Regional Cheeses, Mustards, Chutney, and Sliced Baguette

REGIONAL CHEESE DISPLAY \$14

Handcrafted Cheeses from Idaho, Utah, and Oregon, Served with Mixed Nuts, Dried Fruits, Local Honey, Crackers, and Sliced Baguette



CUSTOM SHEET CAKES

Flavors

- White
- Chocolate
- Red Velvet

Filling

- Lemon
- Raspberry
- Chocolate Fudge
- Vanilla Custard

Frosting

- Chocolate or White Whipped
- Chocolate or White Buttercream
- Cream Cheese

1/4 Sheet \$75

Serves Approx. 14-24

1/2 Sheet \$125

Serves Approx. 30-48

Full Sheet \$195

Serves Approx. 70-96

ACTION RECEPTION STATIONS

25 Guest Minimum

All Carving Stations Accompanied by Freshly Baked Artisan Rolls

CARVED HONEY-GLAZED HAM \$9 GF DF

Stone-Ground Mustard Sauce

CARVED CIDER-BRINED TURKEY BREAST AND THIGH \$9 GF DF

Cranberry-Orange Marmalade

CARVED HERB-CRUSTED KUROBUTA PORK LOIN \$10 GF DF

Apple Chutney and Honey-Dijon Mustard

CARVED SLOW-ROASTED BARON OF BEEF \$12 GF

Available to Groups of 150 or Less

Creamed Horseradish and Au Jus

CARVED HOT SMOKED SALMON \$15 GF

Chipotle Hollandaise

CARVED SALT-CRUSTED PRIME RIB OF BEEF \$17 GF

Serves 50-75 Guests

Creamed Horseradish and Au Jus

CARVED GARLIC AND ROSEMARY TENDERLOIN OF BEEF \$18 GF

Red Wine Mushroom Demi-Glace and Creamed Horseradish