

Pack River Store Catering Menu

Our catering prices are priced based on generous per person servings. They do not include Idaho state sales tax (6%) and our service charge (includes gratuity) 10% for pick up orders or 18% for delivery. For delivery style caterings, we require a 20 person minimum. Prices are subject to change prior to booking. Please be advised, pricing is only guaranteed after contracts are signed.

PARTY PLATTERS

Baked Brie puff pastry wrapped brie wheel, rustic bread, seasonal preserves \$22/per wheel

Charcuterie selection of cured meats, house pickled veggies, mustard, rustic crostini or crackers, fresh fruit, cheese, dried fruit and nuts \$12-17 per person (price depends on market price of cheeses)

Smoked Salmon Platter house pickled veggies, whipped dill & chive cream cheese, cucumber, capers, blistered cherry tomatoes, avocado, radish, hard boiled eggs, rosemary bread and bagel chips \$7 per person

Jumbo Prawn Cocktail Platter cooked and chilled jumbo prawns, avocado, cucumber, horseradish and grilled green onion cocktail sauce \$10 per person

Mezze Platter marinated olives, artichoke hearts, feta, hummus, roasted and marinated seasonal vegetables, flatbread \$7

Artisan Cheeses Platter – selection of artisanal cheeses, seasonal fruit, candied nuts, house preserves, baguette \$13 add one cured meat \$3 per person

Fresh Fruit Platter – assortment of beautifully arranged fresh fruits \$3-5

Garden Crudités Platter – assortment of fresh farm vegetables, house-made buttermilk dill ranch \$4

Deli Meat and Cheese Platter – sharp cheddar, swiss, provolone, roast ham, roast turkey & roast beef, served with grapes and Dijon mustard \$8

Party Dips: Your choice of Spinach Dip, Artichoke Dip, Bacon Cheddar Dip, Roasted Onion Dip, Savory Sun-Dried Tomato Dip, Hummus ...served hot or cold, complete with crackers and sliced baguette. \$5

LITTLE BITES/ BITE SIZED APPETIZERS (2-3 pieces per person)

Bacon Wrapped Blue Cheese Stuffed Dates \$4

Deviled Eggs with tarragon, black pepper aioli and chive \$3

Olives and Almonds – toasted macrona almonds in smoked paprika, marinated Castelvetrano olives \$4

Tuna Tartare Crostini – tuna tartare, with shallots & fresh dill on rustic toast
(market price)

Smoked Salmon Crostini, fresh dill, fried caper, arugula pesto, and red onion on a
crispy toasted bagel chip \$4

Roasted Mushroom Crostini, truffle oil, shaved parmesan \$3

Spicy Coppa and Goat Cheese Crostini, with fresh basil and honey drizzle \$3

English Pea and Burrata Crostini, green onion, bacon, and lemon \$3

Maytag Blue Cheese Crostini bacon jam or rosemary and shallot agrodolce \$3

Brie Crostini, with dried cranberry chutney on rustic toast \$3

House Roast Beef Crostini, arugula pesto, shaved parmesan and horseradish crème
fraîche \$4

Heirloom Tomato Crostini, fresh mozzarella, basil pesto \$3

Roasted Beet Crostini, goat cheese, micro greens \$3

Butternut, Ricotta and Sage Crostini, crushed candied pecan \$3

Wild Mushroom, Rosemary and Burrata Bruschetta \$3

Pear and Gorgonzola Bruschetta with balsamic onions and balsamic drizzle \$3

Caprese Bruschetta with tomato, basil, fresh mozzarella and balsamic syrup. \$3

Grilled Eggplant Bruschetta with roasted peppers, warm goat cheese, basil and fried
caper \$3

Roasted Beet Bruschetta with whipped goat cheese, balsamic syrup and basil ribbons. \$3

Chive and Dill Gougeres savory pastry cheese puffs with gruyere and fresh herbs \$3

Petite Crab Cakes pan fried and served with chipotle lime aioli (market price)

Petite Crab Cakes with Roasted Corn Salsa pan fried and served with jalapeño and lime corn salsa (market price)

Bay shrimp ceviche citrus, fresh shrimp, chills, cucumber, tomato, avocado, cilantro served in a mini cup \$5

Sea Scallop Ceviche on a tostada, avocado, jalapeño, lime, cilantro (market price)

Ahi Tuna Poke ahi tuna, cucumber, sesame, soy, ginger, green onion (market price)

Smoked Salmon Mini Cup with fennel, pickled onion, coriander yogurt \$5

English Cucumber Salmon Bite smoked salmon and dill cream cheese on an english cucumber, caper, lemon \$5

Prawn and Avocado Mini Cup chunks of chilled prawn, avocado, cucumber, cilantro, with sweet chili lime sauce \$5

Shrimp cocktail with avocado lime zest, cucumber, jicama, avocado & cilantro \$5

Smoked Salmon (or trout) on Cucumber with lemon- dill crème fresh \$4

Smoked Trout on fingerling potato, yogurt, pickled fennel & tarragon \$5

Mini Crab Louis in butter lettuce cup with avocado and radish (market)

Italian Sausage Slider with fresh cabbage slaw with basil aioli and tomato jam on pretzel bun \$4

Beef tri-tip Slider with horseradish aioli, arugula, pickled onions \$5

Classic Pulled Pork Slider, bbq sauce, cabbage slaw \$5

Vietnamese Pulled Pork Bahn Mi Slider, pickled carrots and radish, cilantro \$5

Grilled Sambal chicken bite with cilantro and ginger and soy glaze \$4

Smoked Pork Belly Bite ancho chili and lime sauce \$5

MAINS/ THE MAIN ENTREES

Poultry

Tarragon Chicken with mushrooms dijon mustard, tarragon, shallots and wine sauce \$14

Cumin Chicken with cumin, smoked paprika served with cilantro sauce. \$14

BBQ Chicken with house made Chipotle-BBQ Sauce \$13

Chicken Marsala with Mushrooms and Marsala Cream Sauce \$14

Chicken Cordon Bleu breaded chicken stuffed with ham tomato and swiss \$18

Chicken Coq Au Vin chicken braised in red wine with pearl onions, mushrooms and bacon \$14

Chicken Roulade stuffed whole chicken, caramelized onions, gorgonzola, thyme and rosemary bread topped with onion thyme gravy \$17

Chicken Picatta chicken with lemon caper and butter sauce \$14

Whole Chicken herb crusted and roasted with garlic \$14

Classic Roast Turkey Breast with pan gravy \$14

Braised Duck Leg, sage and figs \$17

SEAFOOD

Miso Salmon with black pepper, ginger, garlic, chili, and hoisin (market price)

Dill Salmon with lemon zest, fresh dill, and smoked salt (market price)

Huckleberry Salmon with mango huckleberry-shallot salsa (market price)

Wild Mushroom Salmon with wild mushrooms, and thyme (market price)

Grilled Halibut with fresh corn, chili flake, pancetta and parsley (market price)

Fennel Halibut with roasted cherry tomato, long cooked fennel and shallots (market price)

Jalapeño Lime Crab Cakes with cilantro and chipotle aioli 18.

Seafood Risotto – prawns, scallops, salmon, fish stock and white wine tarragon and shallots \$18

RED MEAT

Prime Rib garlic and rosemary crusted and roasted \$20 (prime grade beef \$25)

Pepper crusted Tri-tip with gremolada & horseradish chive cream \$15.

100 Clove Red Wine Braised Beef \$17

Roasted Lamb Chops with rosemary -mint caper gremolada \$17.

Lamb Shank slow braised with thyme, shallots and red wine \$17

Shepherds Pie with lamb, or beef \$15

Grilled Hanger Steak with cabernet gorgonzola sauce \$18

Chimichurri Marinated Hanger Steak oregano, cilantro, rosemary chili, and garlic
\$17

PORK

Grilled Herb-Rubbed and Brined Pork Chops \$14

PRS BBQ pork \$12

Roasted Pork Tenderloin, strawberry salsa \$14

Rosemary Pork Tenderloin with shallot agrodolce \$14

PASTA

Rosemary Chicken Lasagna with, ricotta, and rosemary cream \$10

Gourmet Macaroni and Cheese with smoked gouda and bacon \$12 add chicken \$3

PRS Lasagna, beef, Italian Sausage provolone, ricotta and mozzarella \$10

Butternut Squash Lasagna layers of pasta, roasted squash, brown butter, rosemary
béchamel cream sauce, ricotta and cheeses \$10

Baked Seafood Rigatoni creamy fontina cheese sauce, bay shrimp, fresh tarragon,
parmesan \$14

Baked Sausage Rigatoni with fennel sausage, tomato-cream sauce, basil,
Parmigiano-Reggiano \$13

Creamy Pesto Penne rich pesto cream sauce, garlic, cherry tomatoes, parmesan \$10
add chicken \$3

Classic Bolognese lasagna or noodles rich meat sauce with beef, pork & pancetta \$13

Classic Fettuccine Alfredo (or Penne) \$10 Add chicken \$3

ENTREE SALADS

Grilled Salmon Nicoise Salad with organic greens, baby potatoes, french green
beans, cannelloni beans, roasted peppers, olives, cherry tomatoes and tarragon
vinaigrette. \$14

Grilled Chicken Caesar Salad with romaine, grape tomatoes, rosemary croutons,
parmesan and house made caesar dressing \$12

Taco Salad (pork, chicken, beef, or tofu) with romaine, avocado, black beans, corn, red
onion, cherry tomato, tortilla chips, pepper jack cheese, cilantro and a chipotle-lime
ranch \$13

Grilled Steak Salad - served over mixed greens with balsamic onions, baby potatoes,
tomatoes, basil and balsamic vinaigrette \$14

VEGETARIAN / VEGAN MAINS

Roasted Mushroom and Polenta mushrooms, provolone cheese, basil, over crispy rosemary polenta with smoked pepper and tomato sauce \$14

Roasted Vegetable Lasagna w/ ricotta, arugula pesto & goat cheese \$8

Wild Mushroom Rosemary Lasagna with ricotta & smoked red pepper sauce \$11

Stuffed Acorn Squash

maple glazed acorn squash filled with wild rice, dried cherries, parsnips, pecans, and thyme \$14

Cannelloni chard, pine nut and ricotta cannelloni with fresh heirloom tomato sauce & fresh made pasta \$13

Vegetable Pot Pie with seasonal farmers market veggies \$14

Shepherd-less Pie with seasonal farmers market veggies \$14

chard, pine nut and ricotta cannelloni with fresh heirloom tomato sauce & fresh made pasta \$13

Fresh Spinach Ravioli, ricotta, tomato sauce, shaved parmesan \$13

Wild Mushroom Risotto Cake – with mushrooms, fontina and truffle oil \$14

SALADS

Farmer's Market Salad with organic greens and seasonal vegetables, herbed vinaigrette \$3

Romaine "Wedge" with blue cheese dressing, bacon crumbles, caramelized pecans \$3

Baby Kale Caesar with parmesan, baby tomatoes, capers, croutons and caesar dressing. \$3

Arugula Salad with heirloom tomatoes, pumpkin seeds, basil, feta and balsamic vinaigrette \$3

Roasted Beet and Heirloom Tomato Salad, arugula, basil leaves, basil oil, crumbled aged goat cheese \$3

Pear and Gorgonzola Salad with maple pecans, dried cranberries, mixed greens, balsamic vinaigrette \$3

Fall Salad with mixed greens, fall mushrooms, lentils, roasted parsnips, beets and apples \$3

Roasted Beet and Gorgonzola Salad with toasted hazelnuts greens \$3

Brussels "Slaw" with toasted hazelnuts, golden raisins and champ. honey vinaigrette \$3

Watermelon, Cucumber and Mint Salad with feta over greens and a white balsamic vinaigrette \$3

Thai Slaw with cabbage, carrots, bell peppers, cilantro and peanuts. \$3

Mexican Coleslaw with chipotle, cilantro and lime \$3

Spinach Salad with roasted pecans, dried cranberries, sun dried tomato, apple, avocado and red onion with a balsamic vinaigrette \$3

Tuscan Arugula Salad with basil, pine nuts, shaved manchego cheese, lemony vinaigrette \$3

Caesar Salad with grape tomatoes, hand torn rosemary croutons, shaved parmesan \$3

Pomegranate Pecan Salad mixed greens, pomegranate seeds, apple, red onion, maple pecans, white cheddar \$3

PRS Potato Salad \$3

Macaroni Salad \$3

Broccoli Grape \$3

Kale Sweet Potato kale, sweet potato, walnut and roasted garlic vinaigrette \$3

Dill Potato Salad with dill, capers, parsley and mustard seed \$3

Orzo and Asparagus Salad with tarragon vinaigrette \$4

Chickpea Salad with lime, cherry tomato, red onion and cilantro \$3

Quinoa Tabbouleh Salad with tomato, cucumber, parsley, mint and feta \$4

Linguini Pasta salad with arugula, cherry tomato, fresh mozzarella and basil. \$3

quinoa salad with roasted yam, corn and black beans and a chipotle vinaigrette \$3

Lentil Salad with apples, dried cranberry, scallions, cilantro and champagne dijon vinaigrette \$3

Wine Country Chicken Salad with grapes, almonds, golden raisins, tarragon over arugula \$5

Mediterranean Orzo Pasta Salad with feta, basil, spinach, sun dried tomato, olives \$3

Mexican Corn and Red Pepper Pasta Salad, chipotle & cilantro \$3

Antipasta Salad with dry italian salami, fresh mozzarella, olives, chic peas, cherry tomatoes, green beans, rosemary vinaigrette \$4

Wild Rice Salad with chicken, parsley, mint, cherry tomato, celery, red onion lemon vinaigrette \$4

VEGETABLE SIDES

Farmer's Market Vegetables (seasonal selection)with basil oil \$3

Roasted Eggplant, red bell peppers and rosemary balsamic glaze \$3

Blanched Green Beans with toasted hazelnuts, brown butter and lemon zest \$4

Braised Seasonal Greens (kale, chard, mustard, or spinach) with shallot and white wine \$3

Roasted Carrots balsamic and fig glazed goat cheese, and thyme \$5

Balsamic Glazed Brussels Sprouts roasted with shallot and warm bacon vinaigrette \$5

Balsalmic Roasted Beets \$3

Grilled Zucchini and Yellow Summer Squash with basil, tomato and mozzarella \$4

Roasted Cauliflower with coriander seed, garlic and lemon zest \$3

Sautéed Broccolini with olive oil, garlic, chili flakes and shaved parmesan \$3

Corn on the Cobb with chipotle, cilantro and lime \$3

Cauliflower Au Gratin \$3

Creamed Spinach \$4

Classic Green Bean Casserole \$4

Oven Roasted Asparagus \$3

Green Beans and Mushrooms sautéed with garlic, thyme, almonds and butter \$4

Summer Succotash sautéed onions, squash, bell peppers, squash \$3

STARCHY SIDES

Twice Baked Potatoes \$4

Smashed Baby Red Potatoes with Rosemary \$3

Mashed or Gratin Yams \$3

Slow Cooked Soft Polenta \$3

Crispy Polenta Corn Cakes \$3

Cheddar Grits \$3

Parmesan Risotto \$3

Wild Mushroom Risotto \$4

Saffron Risotto \$4

Long Grain Jasmine Rice \$3

Wild Rice with herbs and butter \$3

Curried Lentils \$3

Savory Leek Bread Pudding with smoked gouda \$4

Corn Bread roasted corn and jalapeno \$3

Mashed Potatoes \$3

Potato Wedges Yukon gold potatoes cut into wedges and roasted with garlic infused olive oil and parmesan. \$3

Parmesan Potato Gratin with nutmeg, cream and parmesan \$4

Poblano Potato Gratin with roasted poblano cream and pepper jack \$4

Horseradish Mashed Potatoes with chives \$3

Creamy Goat Cheese Mashed Potatoes \$3

Truffled Mashed Potatoes \$3

Chive Mashed Potatoes \$3

Roasted Garlic Mashed Potatoes \$3

Roasted Baby Red Potatoes with tossed with basil pesto \$3

Roasted Fingerling Potatoes with rosemary oil, garlic and sea salt \$3

Baked Russet Potato with all the fixings \$3-5

Cannellini Beans with pancetta, garlic, tomato and sage \$3

Beet Braised Palouse Black Caviar Lentils with shallots and sherry \$3

baked beans \$3

Fluffy Quinoa with shallots and herbs \$3

Roasted Cauliflower Gratin with garlic, cream, nutmeg, and parmesan \$4

roasted parsnip, sage and brown butter \$3

Butternut or Pumpkin Risotto with sage and nutmeg \$4

Roasted Winter Squash assortment with gremolada \$3

Farro with kale, sage and pine nuts \$3

Wild Rice with French herbs and butter \$3

Lime Scented Jasmine Rice and Cilantro \$3

Saffron Basmati Rice \$3

Spanish Rice \$3

Refried Beans \$3

Dinner Rolls and whipped salted butter \$1 each

Garlic and Parmesan Baguette \$3

Rosemary Garlic Bread and whipped roasted garlic butter \$3

SANDWICHES & WRAPS

Sandwich or Wrap assortment platter (TBD)

SOUPS bowl (12 oz) \$7-cup (6 oz) \$4

Roasted Tomato, roasted jalapeno, cumin and cream

Clam Chowder \$5-9

Butternut Squash Puree

Chicken Enchilada Soup

Potato, Beer and Cheese

Black Bean Chili (vegan)

BREAKFAST/BRUNCH

Baked French Toast with pecans, dried cranberry, orange and maple \$8

Roasted Vegetable Frittata with basil, roasted peppers, spinach and goat cheese \$8

Wild Mushroom and Italian Sausage Frittata with rosemary and parmesan \$8

Breakfast Sandwich with choice of bread eggs, cheese, and meat \$6

Breakfast Burrito with eggs, sausage, potatoes and cheddar \$7

Yogurt, Granola and Fresh Fruit Parfait \$7

Bagel Platter with lox, cream cheese, red onion, capers and dill \$7

Oven Roasted Rosemary Potatoes \$3

Mexican Potatoes \$3

PRS Bacon, Links or Ham \$3

Morning Breads and Pastries with jam and butter \$4

Continental Breakfast with croissants, scones, muffins, butter, jam, and fresh fruit

\$12

Assorted Bagels and Cream Cheese Platter fresh chewy bagels served with cream cheese \$5

Quiche Ham, Swiss, Green Onion / Spinach Feta / Ham and Mushroom / Bacon and Artichoke / Sausage and Mushroom \$14/quiche

Rustic Potato Casseroles potatoes baked with eggs and savory fillings: ham, cheddar, scallion / bacon, cheddar, scallion / sausage, onion, cheddar / mushrooms, scallions, cheese \$11

Oatmeal Bar slow cooked steel cut oats, milk, brown sugar, raisins, almonds, fresh fruit \$10

Granola Bar – granola served with fresh fruit, yogurt & milk \$7

Basic Breakfast scrambled eggs, your choice of bacon or sausage, breakfast potatoes, fresh fruit, toast \$12

Streusel Top Coffee Cake \$4 add huckleberries +\$1

DESSERT BITES-PLATTER pick 3-6/ \$4 per person

fresh raspberry tarts with vanilla cream

chocolate tart with fresh raspberry

huckleberry tarts

mini lemon meringue pies

cupcakes (ask for flavors)

mini fruit cobblers

cookie assortment

brownies

mint brownie

peanut butter salted caramel brownie

7-layer bar

huckleberry and pecan shortbread

profiterole

carrot cake

DESSERTS

Seasonal Fruit Cobbler served warm with vanilla ice creme \$6

Chocolate Budino Cake with chocolate sauce, crème anglaise and fresh berries \$6.

Vanilla Bean Panna Cotta with fresh berries and short bread cookie \$6.

Decadent Tiramisu with ladyfinger, mascarpone, coffee liquor and cocoa \$6

Fresh Strawberry “Shortcake” with lemon creme on a biscuit \$6.

Dark Chocolate Butterscotch Torte with vanilla creme and raspberry sauce \$6.

PRS Cheesecake with graham crust, vanilla sour cream and blackberries \$6.

Mud Pie with oreo cream cheese crust, chocolate custard and whipped vanilla cream
\$6

vanilla bean or Evans Brothers crème brulee and a snickerdoodle cookie \$6

Ice Cream Sundae Bar price based on toppings

PRS Catering Favorites (no substitutions please)

Red Wine Braised Beef \$21/person

Our red wine braised beef, rosemary mashed potatoes, seasonal roasted vegetable.

Grilled Tri Tip with salsa verde \$22/person

Grilled tri tip, salsa verde (chimichurri), roasted rosemary potatoes, summer succotash

Roasted Pork Loin with Strawberry Salsa \$20/person

Herb brined pork loin, strawberry salsa, poblano chile and potato au gratin, roasted seasonal vegetables

Roasted Whole Chicken \$19/person

Herb crusted chicken, smashed garlic red potatoes, and balsamic bacon brussels sprouts.

Taco, Enchilada or Burrito Bar start at \$15/person

Choice of shredded beef, chicken, pork or vegetarian. Includes corn and flour tortillas, rice, beans, cheese, sour cream, onions, tomatoes, lettuce, and cilantro.

Extras: guacamole, mild, medium or hot salsa, corn salsa, corn chips, queso

Baked Potato Bar starts at \$13/person

Includes butter, cheese, sour cream, bacon, green onions.

Additional toppings available.

