

## **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 champagain 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.

