

Pack River Store Catering Menu 2022

Prices are based on generous per person servings unless stated, and do not include our service charge (18% for delivery and 10% for pick up orders).

Party Platters *Priced to serve 15 people, additional portions can be added with a per person charge.*

Baked Brie Wheel 12inch brie wheel wrapped in puff pastry, stuffed with seasonal preserves, and served with rustic bread \$80

Charcuterie Boards selection of 3 house cured meats, pickled veggies, mustard, preserves, fresh fruit, dried fruit, 2 cheeses and served with crackers
Basic cheese \$225 High end cheese \$270

Smoked Salmon Platter house cured and smoked salmon, whipped dill and chive cream cheese, avocado, hardboiled egg, radish, blistered cherry tomatoes, capers and cucumber served with rustic bread and crackers \$150

Shrimp Cocktail Bowl chilled large shrimp, avocado, cucumber, horseradish and green onion cocktail sauce \$150

Mezze Platter olives, artichoke hearts, feta, hummus, roasted, raw and pickled vegetables served with flat bread \$150

Fresh Fruit Platter assortment of beautifully arranged fresh berries and fruit \$75

Garden Crudités fresh vegetables (local when possible) and house made dill-green onion ranch \$75

Appetizers *Prices are per person*

Bacon wrapped dates (2 per person) large medjool dates stuffed with blue cheese and wrapped with our house made bacon, the slow cooked in balsamic reduction \$6

Deviled Eggs: (2 halves per person) tarragon, chive, black pepper aioli and paprika \$3

Petite Crab Cakes (1) pan fried and served with chipotle aioli (MP)

Ahi Tuna Poke (1) ahi tuna tossed in a soy and ginger dressing with avocado, green onion, on a cucumber round and topped with seaweed salad (MP)

Cucumber & Salmon Bite (1) smoked salmon, lemon tarragon crème fresh, pickled shallots, and lemon on a cucumber round \$6 (can be prepared with Idaho trout)

Smoked Pork Belly Bites (1/4 lb per) lightly cured and smoked pork belly, ancho chili paste and lime \$8

Roast Beef Slider (1) horseradish aioli, greens, pickled red onion and house roasted beef \$6

BYO Pulled Pork Slider (1) pork shoulder slow braised in BBQ sauce, black pepper cabbage slaw and slider buns \$6 (can be chicken)

Pork Bahn Mi Slider (1) roasted pork, pickled radish-carrots, siracha aioli, hoisin, cilantro, thin sliced jalapeno \$7 (can be chicken)

Chicken Skewers (1 per) \$6

-Spicy chicken sambal with cilantro and soy glaze

-Ginger and garlic marinated chicken with classic peanut sauce

-Thai yellow curry chicken with coconut milk broth, basil and cilantro

Crostini *all crostini's served on toasted Bluebird Bakery baguette, 2 per person*

Butternut Squash Crostini roasted butternut squash, herb scented ricotta, crushed roasted pecans, and micro greens \$4

Roasted Pear Crostini: brown butter roasted pears, balsamic onions, and gorgonzola cheese \$4

Caprese Crostini tomato, basil, red onion, mozzarella and balsamic \$4

Eggplant Coonata Crostini roasted eggplant, basil, golden rasines, capers, red onion, ricotta and parmesan \$4

Smoked Salmon Crostini dill-capers cream cheese, pesto, topped with smoked salmon and pickled red onion \$5

Roasted Mushroom Crostini thyme-garlic and olive oil roasted mushrooms, truffle oil, ricotta, and parmesan \$5

Burrata Crostini English pea and bacon salsa, green onion, lemon and fresh burrata finished with pink Hawaiian sea salt \$5

Brie Crostini dried cranberries and red wine chutney, thyme and French triple cream brie \$5

Beet & Spicy Coppa Crostini slow roasted beets, house cured spicy coppa, balsamic reduction, ricotta, and micro greens \$5

Roast Beef Crostini house roasted beef, chimichurri, black pepper aioli, pickled red onion, parmesan and micro greens \$6

Entrees *Prices are per person*

-Poultry-

Tarragon Chicken roasted mushroom, tarragon, shallot and white wine sauce \$16

Spanish Chicken smoked paprika, roasted garlic, cumin and cilantro \$16

Chicken Marsala roasted mushroom and marsala sauce \$16

Chicken Picatta lemon, caper, parsley, cream and butter sauce \$16

Whole Roasted Chicken herb-garlic brined then slow roasted whole and carved served with classic brown gravy \$16

BBQ Chicken grilled then slow cooked in your sweet and tangy BBQ sauce \$12

Duck Breast or Braised Leg sage, figs, caramelized onions and balsamic \$20

-Seafood-

Jumbo Crab Cakes jalapeno, lime, cilantro and chipotle aioli OR celery, onion, chive and lemon aioli (MP)

Classic Salmon roasted mushrooms, thyme, and confit garlic (MP)

Apricot Salmon salmon glazed with apricot-roasted jalapeno and soy topped with cilantro pesto and hoisin (MP)

Bacon Salmon baked salmon topped with warm bacon jam (MP)

-Beef-

Prime Rib herb, salt and garlic crusted prime rib served with choice of au-jus or horseradish \$29

Tri-Tip black pepper and garlic crusted tri-tip, slow roasted, served with horseradish chive cream OR Italian salsa verde \$18

100 Clove Red Wine Braised Beef \$20

Hanger Steak herb rubbed steak, served with chimichurri \$20

-Pork-

Grilled Pork Loin herb brined and grilled, sliced thin and served with pesto \$15

Roasted Pork Loin herb brined and roasted served with a zesty strawberry salsa \$19

Pork Tenderloin grilled and served with shallot agrodolce (Italian sweet and sour. A must try) \$18

Chili Pork slow braised fork tender pork shoulder, sweet chili and garlic sauce, and cilantro pesto \$15

-Vegetarian-

Mushrooms roasted mushrooms, provolone cheese, basil, over crispy rosemary polenta with smoked pepper and tomato sauce \$14

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

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

-Pasta-

Take and Bake are available in disposable or returnable pans and are priced per pan. All dishes that we cook will be based on per person prices listed.

Take & Bake Sizes and Pricing

Lasagnas 8x8 (\$24) 11x14 (\$48) 20x24 (\$92)

Mac & Cheese/ Pesto Pasta 8x8 (\$20) 11x14 (\$40) 20x24 (\$80)

PRS Lasagna: Woods ground beef, tomato, garlic, onion, Italian seasoning, red wine, ricotta, provolone, and mozzarella \$12

Butternut Squash Lasagna: roasted butter nut squash, béchamel, sage, brown butter, mozzarella, parmesan and amaretti \$12

Veggie Lasagna: roasted zucchini, spinach, marinara, mozzarella, ricotta, and parmesan \$12

Mac and Cheese: smoked gouda, bacon, cheddar, béchamel, shallots and garlic \$12

Pesto Pasta: creamy pesto sauce, parmesan, mozzarella and cavatappi noodles \$10

Side Salads *Priced per person. We use local produce when available.*

Farmers Market Salad with organic greens and seasonal vegetables, herbed vinaigrette \$5

Romaine "Wedge" with blue cheese dressing, bacon crumbles, caramelized pecans \$5

Baby Kale Caesar with parmesan, baby tomatoes, capers, croutons and Caesar dressing \$5

Arugula Salad with heirloom tomatoes, pumpkin seeds, basil, feta and balsamic vinaigrette \$5

Roasted Beet & Heirloom Tomato Salad, arugula, basil leaves, basil oil, crumbled aged goat cheese \$5

Pear and Gorgonzola Salad with maple pecans, dried cranberries, mixed greens, balsamic vinaigrette \$5

Beet Salad with mixed greens, gorgonzola, mushrooms, lentils, roasted parsnips, beets and apples \$5

Spinach Salad with roasted pecans, dried cranberries, sun dried tomato, apple, avocado and red onion with a balsamic vinaigrette \$5

Caesar Salad rosemary croutons, shaved parmesan \$5

Pomegranate Salad: mixed greens, pomegranate seeds (substitute strawberries for summer season), apple, red onion, maple pecans, white cheddar \$5

Deli Salads *Priced per person*

PRS Potato Salad \$5

Macaroni Salad \$5

Broccoli Grape \$5

Kale Sweet Potato with walnut and roasted garlic vinaigrette \$5

New Potato Salad with dill, capers, parsley and mustard seed \$5

Orzo and Asparagus Salad with tarragon vinaigrette \$5

Chickpea Salad with lime, cherry tomato, red onion and cilantro \$5

Quinoa Tabbouleh Salad with tomato, cucumber, parsley, mint and feta \$5

Mediterranean Orzo Pasta Salad with feta, basil, spinach, sun dried tomato, olives \$5

Mexican Corn and Red Pepper Pasta Salad with chipotle & cilantro \$5

Antipasti Salad with dry Italian salami, fresh mozzarella, olives, chick peas, cherry tomatoes, \$6

Cold Green Bean Salad with rosemary vinaigrette \$5

Wild Rice Salad with chicken, parsley, mint, cherry tomato, celery, red onion lemon vinaigrette \$5

Vegetable Sides *Priced per person. We use local produce when available.*

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

Balsamic and Fig Glazed Roasted Carrots with goat cheese, and thyme \$5

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

Balsamic Roasted Beets \$3

Grilled Zucchini & 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 Cob with chipotle, cilantro and lime \$3

Cauliflower Au Gratin \$3

Classic Green Bean Casserole \$4

Oven Roasted Asparagus \$3

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

Summer Succotash \$3

Starchy Sides *Priced per person*

Twice Baked Potatoes with cheese, chives and sour cream \$5

Smashed Baby Red Potatoes with rosemary \$3

Mashed or Gratin Yams \$3

Parmesan Risotto \$5

Wild Mushroom Risotto \$5

Saffron Risotto \$5

Long Grain Jasmine Rice \$3

Wild Rice with herbs and butter \$4

Savory Leek Bread Pudding with smoked gouda \$6

Mashed Potatoes \$4

Potato Gratin with nutmeg, cream and parmesan \$5

Poblano Potato Gratin with roasted poblano cream and pepper jack \$5

Horseradish Mashed Potatoes with chives \$4

Roasted Garlic Mashed Potatoes \$4

Roasted Baby Red Potatoes tossed in basil pesto \$4

Roasted Fingerling Potatoes with rosemary oil, garlic and sea salt \$4

Loaded Baked Potato \$6

Baked Beans \$3

Fluffy Quinoa with shallots and herbs \$3

Roasted Parsnips with sage and brown butter \$3

Butternut Squash Risotto with sage and nutmeg \$4

Farro with kale, sage and pine nuts \$3

Saffron Basmati Rice \$3

Spanish Rice \$3

Refried Beans \$3

Breads *Priced per person*

Dinner Rolls with whipped salted butter \$2

Garlic and Parmesan Baguette \$3

Rosemary Garlic Bread and whipped roasted garlic butter \$3

Lunch perfect for meetings or luncheons

Sandwich or Wrap Platter serves 15 includes choice of: cold deli sandwiches on choice of bread or tortilla, with choice of protein, cheese, lettuce, tomato, onion, pepperoncini mayonnaise, mustard, chicken taco salad wrap, chicken Caesar wrap, or chicken salad sandwiches. \$150

Deli Salad for 15 Choice of PRS Potato Salad, Macaroni Salad, Broccoli Grape Salad, Mexican Corn Pasta Salad, Kale Sweet Potato, Asian Cabbage. \$60

Boxed Lunch (minimum 15) includes whole deli sandwich or wrap, bag of Tim's Cascade Chips and a freshly baked cookie. \$15 each

Boxed Salad (minimum 10) choice of grilled chicken Caesar salad, chicken taco salad, spinach salad or steak salad with a freshly baked cookie \$15 each (add \$2 for steak)

Crock of Soup \$85 serves 15 choice of butternut squash, roasted tomato, chicken enchilada, potato beer cheese, black bean chili (vegan), New England Clam Chowder (add \$15)

Breakfast all items serve 15 people

Baked French Toast with pecans, dried cranberry and maple syrup \$135

Roasted Vegetable Frittata basil, roasted red peppers, spinach, and swiss cheese \$150

Mushroom and Sausage Frittata rosemary, roasted mushrooms, woods Italian sausage, parmesan \$180

Chorizo and Potato Frittata roasted red potatoes, cilantro, chorizo sausage, grilled onions, salsa and sour cream \$180

Breakfast Burritos eggs, potato, cheese choice of bacon, ham, sausage served with hot sauce, salsa and sour cream \$135

Breakfast Sandwich Platter choice of ham, bacon, sausage, - cheddar, swiss, American, pepper jack, - croissant, English muffin or bagel \$135

Bagel and Lox Platter New York bagels, house cured lox, whipped chive cream cheese, thin sliced red onion, capers and fresh dill \$190

The Classic roasted red potatoes, scrambled eggs, toasted baguette and choice of bacon, ham steak or sausage patty \$180

Continental Breakfast breakfast breads, jam, fresh fruit, and granola with yogurt \$220

Quiche ham, swiss, green onion/spinach, feta, red onion/ ham, mushroom and cheddar/bacon, artichoke and swiss/sausage, mushroom, and cheddar 4-quiche per order \$100

Sides

Cinnamon Rolls \$40

Roasted Potatoes \$45

Blueberry Coffee Cake \$45

Muffins \$45

Dessert

Bites Platter choose 3 items for your platter \$4 per person

- Chocolate or Vanilla Tart with fresh raspberry
- Seasonal Preserve and Pecan Tart
- Mini Cupcakes:
- Marionberry Cobbler cups
- Brownies with chocolate frosting
- Mint Chocolate Brownies
- Peanut Butter Salted Caramel Brownies
- 7-layer bar
- Gluten free carrot cake
- Assorted Cookies
- No-Bake Bar

Other Sweet Treats

<i>Pan Sizes</i>	8x8	11x14	20x24
Tiramisu	\$30	\$60	\$120
Mud Pie	\$30	\$60	\$120
GF Carrot Cake	\$19	\$38	\$76
Seasonal Fruit Cobbler	\$19	\$38	\$76
Our Famous Cheesecake		9inch \$28	
Chocolate Butterscotch Torte		9inch \$34	

Packages

Cocktail Party Package serves 20 people Mezzo platter, roasted mushroom crostini, roast beef sliders and bacon wrapped dates \$460

Wedding Favorites Chicken Marsala or Picatta and Grilled Tri Tip with Chimichurri, served with our Farmer's Market Salad, Summer Succotash, Roasted Red Potatoes. \$27 per person.

Add two types of crostinis and a dessert bites platter +\$7 per person

Mom's BBQ BBQ Pork and Chicken, coleslaw, baked beans, potato salad, green salad and corn bread \$22 per person

Add two types of crostinis and a dessert bites platter +\$7 per person

Taco Bar choice of chicken, beef or pork, corn and flour tortillas, rice, beans, lettuce, tomatoes, onions, cilantro, cheese, sour cream and pico de gallo. \$15 per person

Add on chips, medium or hot salsa, guacamole, queso (prices vary)

Catering Favorites Pricing is per person, no substitutions please.

Add two types of crostini's and a salad or dessert bites platter +\$7 per person

Red Wine Braised Beef our red wine braised beef, garlic mashed potatoes, and seasonal roasted vegetables \$25

Grilled Tri Tip pepper crusted tri tip with chimichurri or horseradish cream, roasted rosemary potatoes, summer succotash \$24

Roasted Pork Loin herb brined pork loin, strawberry salsa, roasted red potatoes, summer succotash \$24

Roasted Whole Chicken herb crusted chicken, roasted red potatoes, roasted seasonal vegetables \$24

Lasagna Classic PRS Lasagna and/or Veggie Lasagna, garden or Caesar salad, sourdough rolls \$17

Our catering prices are priced based on generous per person servings unless otherwise listed. They do not include Idaho state sales tax (6%) and our service charge (includes gratuity) 10% for pick up orders or 18% for delivery. All catering items have a 20 quantity minimum. Prices are subject to change prior to booking. Please be advised, pricing is only guaranteed after contracts are signed. We offer buffet style caterings and offer plated meals onsite only.