

RICHARD'S

R E S T A U R A N T & B A R

Catering Menu

for events at the Inn at 500 Capitol



richard's

is the exclusive food and beverage provider for all events held at the Inn at 500 Capitol. Chef Richard Langston's modern take on regionally-inspired Italian and Mediterranean cuisine has been a favorite of Boise diners for 25 years.

Our Catering Sales Manager, Susan Burnett, is your first contact for planning your event, and will handle all the details for you, from menus and room layout, to A/V needs and coordinating outside vendors. Banquet Captain Alisha Price will be on-hand to set up and run your event and direct our service staff. Our Beverage Manager, Kayla Otto, can pair wines to your menu and even create signature cocktails for your event. All our desserts and pastries are made in-house by Pastry Chef Rebecca McManus.

We look forward to helping you plan a memorable event in one of the Inn at 500 Capitol's beautiful event spaces, and providing you with Richard's celebrated food and service.

general information

MENU SELECTION

We require your final menu selections at least 10 days in advance of your event date, along with your preliminary attendance estimates in order to ensure proper planning. If selecting plated entrées, we will require an exact count of each entrée 5 business days in advance. Because our menu items are house-made and use seasonal ingredients, some items are not available yearround and Richard's reserves the right to make appropriate substitutions.

We are able to accommodate most dietary restrictions, such as: vegetarian (V), vegan, gluten-free (GF), and dairy-free; however, additional costs may apply. Special requests are required 10 days in advance of your event. The number for special meal requests are to be included in your final guaranteed attendance.

ATTENDANCE GUARANTEE

For Richard's to have adequate notice to order and prepare the food and to schedule staff for your event, your final attendance guarantee number must be confirmed by 12:00pm 5 business days in advance. Once you provide us your guaranteed number, you cannot reduce the count; however, you may increase it up to 24 hours in advance. Charges will be based on the number guaranteed or the number served, whichever is greater. Richard's will prepare food based upon the guaranteed number plus food for an additional 5%. We reserve the right to make comparable adjustments to the function space based upon final guarantee number.

FOOD & BEVERAGE SERVICE

Richard's is responsible for the quality and freshness of the food served to our guests. All food served in the function spaces will be prepared exclusively by Richard's. *No outside food or beverage of any kind is permitted to be brought into the event by the client nor event guests without the express written consent of Richard's management.* Alcohol may only be consumed on hotel and/or restaurant property per Boise City code and may not be taken off premises. No outside alcoholic beverages are permitted. To ensure food safety, leftover food may not be taken off the premises after it has been prepared and served per Central District Health Department regulations.

FEES & TAXES

All function charges, including but not limited to, food & beverage, meeting room rental, and audio/visual items are subject to a non-negotiable 20% service charge and applicable 6% Idaho State Sales Tax. If the group is tax-exempt, an Idaho tax exemption form must be submitted prior to the start of the meeting.

BOOKING

A proposal does not guarantee the function space for your event. Space and menu pricing are guaranteed only when a signed contract and credit card are on file.

SECURITY

Neither the Inn at 500 nor Richard's assume responsibility for loss of or damage to any property brought in by event hosts or guests that are left on the premises prior to, during, or following an event. Arrangements for security to monitor equipment, signage or other items for your event may be made through the Catering Sales Manager prior to the event.

PARKING

The Inn at 500 Capitol is exclusively valet parking, the cost of which will be added to the master folio of the group or paid individually by attendees at \$10 per vehicle. No self-parking is available on-site at the hotel; however, there are self-parking garages, street parking and surface lots near the hotel. The parking garage at the Inn at 500 is for Richard's restaurant patrons' use only, and not for use by event guests. It is the responsibility of the meeting planner or group leader to communicate the parking arrangements to the attendees. Inn at 500 is not responsible for vehicles in violation of this policy, and vehicles may be subject to towing if found in violation.

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buffet breakfasts

price per person

Buffets with a guest count of less than 25 will incur a \$75.00 Small Buffet Fee
All Buffet Breakfasts include Richard's Blend Coffee by Dawson Taylor (regular & decaf),
Hot Tea Selection & Assorted Juices

BOISE BREAKFAST \$22.00

Scrambled Eggs with Cheese & Fresh Herbs ^{GF}
House-Made Pork Sausage ^{GF}

Breakfast Potatoes with Onions & Peppers; Roasted Tomato Aioli ^{GF, V}
Assorted House-Made Pastries, Butter & Jam

QUICHE \$24.00

Classic Quiche Lorraine or Seasonal Vegetarian Quiche, with Pico de Gallo & Sour Cream
Breakfast Potatoes with Onions & Peppers; Roasted Tomato Aioli ^{GF, V}
Seasonal Fruit Skewers with Honey-Yogurt Dressing ^{GF, V}
Assorted House-Made Pastries, Butter & Jam

THE NORTHWEST \$22.00

Build-Your-Own Yogurt Parfait: Chobani Greek Yogurt, Richard's Granola, Seasonal Fruit ^{GF, V}
Bob's Red Mill Oatmeal Cups ^{GF, V}
Scrambled Eggs with Cheese & Fresh Herbs ^{GF}
Seasonal Fruit Skewers with Honey-Yogurt Dressing ^{GF, V}

THE PROVENÇAL \$24.00

Baked French Toast, Blueberries, Maple Syrup ^V
Scrambled Eggs with Cheese & Fresh Herbs ^{GF}
House-Made Pork Sausage ^{GF}

EGGS BENEDICT \$27.50

House-Made English Muffins, Ham, Poached Egg, Hollandaise
Breakfast Potatoes with Onions & Peppers; Roasted Tomato Aioli ^{GF, V}
Seasonal Fruit Skewers with Honey-Yogurt Dressing ^{GF, V}

continental breakfasts

price per person

All Continental Breakfasts include Richard's Blend Coffee by Dawson Taylor (regular & decaf),
Hot Tea Selection & Assorted Juices

CONTINENTAL \$15.00

Seasonal Fruit Skewers with Honey-Yogurt Dressing ^{GF, V}
Assorted House-Made Pastries, Butter & Jam

CONTINENTAL PLUS \$20.00

Seasonal Fruit Skewers with Honey-Yogurt Dressing ^{GF, V}
Assorted House-Made Pastries, Butter & Jam
Richard's Granola ^{GF, V}
Chobani Greek Yogurt ^{GF, V}

add-ons for continental or buffet breakfasts

Classic Quiche Lorraine (Bacon & Onion) with Pico de Gallo & Sour Cream, serves 12	\$40.00 each
Vegetarian Quiche (Seasonal Vegetables & Cheese), serves 12	\$40.00 each
Eggs Scrambled with Cheese & Fresh Herbs ^{GF}	\$5.50 pp
Black Pepper Bacon ^{GF}	\$4.50 pp
House-Made Pork Sausage ^{GF}	\$4.50 pp
Breakfast Potatoes with Onions & Peppers; Roasted Tomato Aioli ^{GF, V}	\$4.50 pp
Baked French Toast, Blueberries, Maple Syrup ^V	\$10.00 pp
Mini Bagels, Lox, Cream Cheese, Onions, Capers	\$14.00 pp

plated breakfasts

prices are per person

All Plated Breakfasts include Richard's Blend Coffee by Dawson Taylor (regular & decaf),
Hot Tea Selection & Assorted Juices

AMERICAN \$22.00

Scrambled Eggs with Cheese & Fresh Herbs ^{GF}
Black Pepper Bacon ^{GF}

Breakfast Potatoes with Onions & Peppers; Roasted Tomato Aioli ^{GF, V}
Seasonal Fruit Garnish ^{GF, V}

FRENCH \$20.00

Choice of Quiche Lorraine (Bacon & Onions) or Seasonal Vegetarian Quiche
with Pico de Gallo & Sour Cream

Black Pepper Bacon ^{GF}
Breakfast Potatoes with Onions & Peppers; Roasted Tomato Aioli ^{GF, V}
Seasonal Fruit Garnish ^{GF, V}

FARMER'S MARKET \$21.00

Seasonal Vegetable Hash ^{GF, V}
Scrambled Eggs with Cheese & Fresh Herbs ^{GF}
House-Made Pork Sausage ^{GF}
Seasonal Fruit Garnish ^{GF, V}

PARISIAN \$25.00

Baked French Toast, Blueberries, Maple Syrup ^V
Scrambled Eggs with Cheese & Fresh Herbs ^{GF}
House-Made Pork Sausage ^{GF}
Seasonal Fruit Garnish ^{GF, V}

beverage service

STANDARD BEVERAGE SERVICE

prices are per person & per time period

Richard's Blend Coffee by Dawson Taylor (regular & decaf), Hot Tea Selection, Iced Tea,
Assorted Canned Sodas (Coke products), Dasani Bottled Still Water

90-Minute Service	\$8.00
Half-Day Service (4 hours)	\$12.00
All-Day Service (8 hours)	\$17.00

À LA CARTE BEVERAGE SERVICE

price per consumption

San Pellegrino Sparkling Water (Plain, Lemon, Lime or Pomegranate)	\$5.00
Gatorade (assorted)	\$5.00
Assorted Bottled & Canned Juices (Apple, Cranberry, Pineapple, Orange)	\$3.50
Red Bull (regular & sugar-free)	\$5.00
Coke Products	\$3.00

BEVERAGES FOR A CROWD

price per gallon

Dawson Taylor "Richard's" Blend Coffee (regular or decaf)	\$45.00
Iced Tea or Hot Tea	\$45.00
Lemonade	\$45.00
Assorted Juices: Orange, Apple Juice, Cranberry	\$45.00

break time snacks

prices are per person

Seasonal Fruit Skewers with Honey-Yogurt Dressing ^{GF, V}	\$6.00
Build-Your-Own Yogurt Parfait: Chobani Greek Yogurt, Richard's Granola, Seasonal Fruit ^{GF, V}	\$8.00
Strawberry & Brie Skewers ^{GF, V}	\$6.00
Assorted Pastries from our Pastry Chef, with Butter & Jam: Mini Croissants, Mini Cinnamon Rolls, Scones (Fruit or Savory), Muffins	\$5.00
Cookies & Brownies from our Pastry Chef: Snickerdoodle, Chocolate Chip, Gluten-free Peanut Butter, Chocolate Brownies	\$4.50
Assorted Mini Candy Bars ^V	\$3.50
Assorted Energy & Granola Bars ^V	\$4.00
House-Made Nut Mix with Dried Fruit ^{GF, V}	\$6.50
Beef Jerky ^{GF}	\$5.00
Soft Pretzels with Honey Mustard Dipping Sauce ^V	\$5.00
Tortilla Chips & House-Made Salsa ^{GF, V}	\$6.00
Mixed Olives Marinated with Rosemary & Lemon ^{GF, V}	\$6.00
Chef's Choice Cheeses with Seasonal Accompaniments ^{GF, V}	\$8.50
Roasted & Grilled Seasonal Vegetable Platter with Creamy Green Olive Dip ^{GF, V}	\$7.00
Mini Bagels, Lox, Cream Cheese, Onions, Capers	\$14.00

buffet lunches

prices are per person

Buffets with a guest count of less than 25 will incur a \$75.00 Small Buffet Fee

All Lunch Buffets include Richard's Blend Coffee by Dawson Taylor (regular & decaf) & Iced Tea,
Acme Bakeshop Bread, Butter & Richard's Dipping Oil ^V (bread service not included with Build-Your-Own-Sandwich)

PASTA BAR \$30.00

Choice of Salad:

- House Salad: Mixed Lettuces, Feta, Creamy Green Olive Dressing ^{GF}
- Caesar Salad: Hearts of Romaine, Parmesan, Croutons

Choice of Two Pastas:

- Traditional House-Made Cannelloni with Ricotta & Spinach, Bolognese Meat Sauce
- Vegetarian Cannelloni with Roasted Vegetables, Ricotta & Spinach, Tomato Herb Sauce ^V
 - Cheese Ravioli with Pesto Cream Sauce ^V
 - Cheese Ravioli with Bolognese Meat Sauce
 - Penne with Herb Tomato Sauce & Parmesan ^V
 - Penne Carbonara: Cream, Pancetta, Egg, Parmesan

Chef's Choice Cheesecake

RICHARD'S SALAD BAR \$26.00

Mixed Greens with:

Dressings: Creamy Green Olive, House-Made Balsamic-Stone Ground Mustard Vinaigrette, Oil & Vinegar ^{GF, V}

Cheeses: Feta, Parmesan, Gorgonzola ^{GF, V}

Veggies: Tomatoes, Peppers, Garbanzo Beans, Cucumbers, Carrots, Celery, Kalamata Olives, Green Olives, Artichoke Hearts,

Roasted Peppers, Pickled Red Onions, Sunflower Seeds ^{GF, V}

Proteins: Diced Boiled Eggs, Diced Ham, Diced Grilled Chicken Breast, Chopped Bacon ^{GF}

Lemon Tart with Fruit Compote

GOURMET SALAD BUFFET \$31.50

Richard's House Salad: Feta, Olives & Creamy Green Olive Dressing ^{GF}
Caesar Salad: House-Made Croutons & Parmesan ^{GF}
Caprese: Tomato, Fresh Mozzarella & Basil ^{GF, V}
Mediterranean Orzo Salad: Cucumbers, Red Onions, Feta, Artichoke Hearts, Tomatoes ^V
Green Bean Salad: Bacon, Walnuts, Dijon Mustard Vinaigrette ^{GF}
Artichoke Salad: Marinated Artichoke Hearts, Roasted Peppers & Herbs ^{GF, V}
Roasted Beet Salad: Assorted Citrus, Arugula, Goat Cheese, Citrus Vinaigrette ^{GF, V}
Choice of Protein: Grilled Sliced Chicken Breast or Sliced Roast Beef or Poached Shrimp ^{GF}

Seasonal Berry Cobbler, Whipped Cream ^V

TUSCAN PICNIC \$30.00

(minimum 25 guests)

Green Bean Salad: Fingerling Potatoes, Bacon, Tomatoes, Dijon Vinaigrette ^{GF}
Arugula Salad: Orange Segments, Almonds, Sherry Vinaigrette ^{GF, V}
Mediterranean Orzo Salad: Cucumbers, Red Onions, Feta, Artichoke Hearts, Tomatoes ^V
Roasted & Grilled Marinated Seasonal Vegetables, Creamy Green Olive Dip ^{GF, V}
Mixed Olives Marinated with Rosemary & Lemon ^{GF, V}
Chef's Choice Cheeses with Seasonal Accompaniments ^{GF, V}
Grilled Chicken Skewers, Pesto Cream Sauce ^{GF}

Pastry Chef's Choice Mini Dessert Sampler ^V

SOUP, SALADS & BUILD-YOUR-OWN SANDWICH \$30.00

Choice of Soup

- Tomato Basil ^{GF, V}
- Vegetable, White Bean & Prosciutto ^{GF}

Choice of One Salad

- House Salad: Mixed Lettuces, Feta, Creamy Green Olive Dressing ^{GF}
- Spring Mix: Dried Cranberries, Gorgonzola, Walnuts, Balsamic–Stone Ground Mustard Vinaigrette ^{GF, V}
- Caesar Salad: Hearts of Romaine, Parmesan, Croutons

Choice of One Gourmet Salad

(add \$2.50 per person)

- Caprese: Tomato, Fresh Mozzarella, Balsamic & Basil
- Mediterranean Orzo Salad: Cucumbers, Red Onions, Feta, Artichoke Hearts, Tomatoes ^V
- Green Bean Salad: Bacon, Walnuts, Dijon Mustard Vinaigrette ^{GF}
- Artichoke Salad: Marinated Artichoke Hearts, Roasted Peppers, Herbs ^{GF, V}

Build-Your-Own Sandwich

- Multigrain & Sourdough Bread ^V
- Sliced Turkey, Ham & Roast Beef ^{GF}
- Assorted Sliced Cheeses ^{GF, V}
- Tomato, Lettuce, House-Pickled Vegetables, Mayonnaise, Mustard, Roasted Tomato Aioli ^{GF, V}

Assorted Individual Bags of Chips ^V

Lemon Bars & Brownies ^V

buffet or plated lunches

price per person

All Plated Meals include Choice of Soup or Salad, Chef's Choice Vegetable,
Acme Bakeshop Bread & Butter, Richard's Dipping Oil
Choice of Dessert (page 15), Richard's Blend Coffee by Dawson Taylor (regular & decaf) & Iced Tea

SOUPS & SALADS

(choose one)

- Tomato Basil Soup ^{GF, V}
- Vegetable, White Bean & Prosciutto Soup ^V
- House Salad: Mixed Lettuces, Feta, Richard's Creamy Green Olive Dressing ^{GF, V}
- Caesar Salad: Hearts of Romaine, Parmesan, Croutons
- Spring Mix: Dried Cranberries, Gorgonzola, Walnuts, Balsamic–Stone Ground Mustard Dressing ^{GF, V}

LUNCH ENTRÉES

(choose up to two)

Sirloin Coulotte Steak (8 oz.) Salad \$30.00
Spinach, Tomatoes, Walnuts, Gorgonzola Dressing ^{GF}

Oven-Roasted Salmon Fillet (6 oz.) \$36.00
Pesto Cream Sauce, Saffron Rice ^{GF}

Roast-Chicken Breast (10 oz.) \$34.00
Lemon-Green Olive-Rosemary Sauce, Mashed Yukon Gold Potatoes ^{GF}

6 oz. Grilled Ribeye Steak \$35.00
Roasted Fingerling Potatoes, Herb-Arugula Pesto ^{GF}

Grilled Shrimp on Risotto Cakes \$32.00
4 Shrimp, 3 Risotto Cakes, Pesto Cream Sauce

Chicken Breast (10 oz.) \$34.00
Stuffed with Goat Cheese & Herbs, Mashed Yukon Gold Potatoes ^{GF}

Traditional House-made Cannelloni \$30.00
Ricotta & Spinach, Bolognese Meat Sauce

Chicken Cannelloni \$28.00
Roasted Herb Chicken, Ricotta & Spinach, Tomato Herb Sauce

Vegetarian Cannelloni \$26.00
Roasted Vegetables, Ricotta & Spinach, Tomato Herb Sauce ^V

Cheese Ravioli with Chicken \$28.00
Pesto Cream Sauce

Cheese Ravioli with Bolognese Meat Sauce \$28.00

Penne, Herb Tomato Sauce & Parmesan \$29.00
with Grilled Chicken (5 oz.) or Shrimp (2 per person); additional shrimp \$3.00 each

boxed lunches

price per person

Choice of two sandwiches for guests to pre-order; additional choices will incur a \$2.50 per person charge

Served with choice of salad:

House Salad: Mixed Lettuces, Feta, Creamy Green Olive Dressing ^{GF, V}
or Caesar Salad: Hearts of Romaine, Croutons, Parmesan

Individual Bag of Chips, Condiment Packets

Bottled Water or Soda

Chef's Choice Cookie or Brownie

add a gourmet salad

Choice of one salad; add \$2.50 per person

- Caprese: Tomato, Fresh Mozzarella, Balsamic & Basil ^{GF, V}
- Mediterranean Orzo Salad: Cucumbers, Red Onions, Feta, Artichoke Hearts, Tomatoes ^V
 - Green Bean Salad: Bacon, Walnuts, Dijon Mustard Vinaigrette ^{GF}
 - Artichoke Salad: Marinated Artichoke Hearts, Roasted Peppers, Herbs ^{GF, V}
- Spring Mix: Dried Cranberries, Gorgonzola, Walnuts, Balsamic–Stone Ground Mustard Vinaigrette ^{GF, V}

DELI SANDWICH BOXED LUNCH \$20.00

Choice of Deli Meat (Turkey, Ham, or Roast Beef)
on Multigrain or Sourdough Bread

FOCACCIA BOXED LUNCH \$22.00

Italian Cured Meats: Prosciutto, Capicola, Salami, Swiss, Lettuce, Tomato, Pickled Red Onion
on House-Made Focaccia with Pesto Aioli

VEGETARIAN BOXED LUNCH \$20.00

Grilled Portobello, Red Onion, Lettuces, Tomato ^V
on House-Made Focaccia with Pesto Aioli

reception buffets

price per person

Buffets with a guest count of less than 25 will incur a \$75.00 Small Buffet Fee

PLAZA BUFFET \$27.00

- Mixed Olives Marinated with Rosemary & Lemon ^{GF, V}
- Chef's Choice Cheeses with Seasonal Accompaniments ^{GF, V}
- Sliced Italian Meats, House-pickled Vegetables, Marinated Mushrooms, Artichoke Hearts, Roasted Peppers & Mixed Olives ^{GF}
 - Artichoke Tapenade Crostini ^V
- Caprese: Tomato, Fresh Mozzarella, Balsamic & Basil ^{GF, V}
- Acme Bakeshop Bread & Butter, Richard's Dipping Oil ^V

VINEYARD BUFFET \$40.00

- Mini Sandwiches with Italian Meats, Cheese, Lettuce & Tomato Aioli on House-Made Focaccia
- Assorted Seasonal Vegetable Platter (Raw, Roasted & Grilled) with Creamy Green Olive Dip ^{GF}
 - "Build-your-own Bruschetta" Grilled Acme Baguette & Toppings:
Olive Tapenade, Basil Pesto, Roasted Garlic, Roasted Red Pepper Salad, Tomato-Basil Salsa Fresca, Parmesan, Fresh Mozzarella ^V
 - Mini Risotto Cakes, Pesto Aioli ^V
 - Warm Brie, Roasted Red Pepper Marmalade ^{GF, V}
 - Individual Crab Cocktails ^{GF}
 - Rosemary Chicken Skewers Wrapped in Pancetta ^{GF}
- Kalamata Olive, Artichoke, Fresh Mozzarella & Roasted Red Pepper Skewers ^{GF, V}
 - Meatballs with Spanish Red Mojo Sauce ^{GF}
- Acme Bakeshop Bread & Butter, Richard's Dipping Oil ^V

COUNTRYSIDE BUFFET \$48.00

- Mini Risotto Cakes with Shrimp, Pesto Aioli and Roasted Tomato Aioli
 - Lamb Rib Chop "Lollipops," Balsamic Glaze ^{GF}
 - Manchego Skewers, Black Pepper & Honey ^{GF, V}
 - Chicken Skewers, Avocado Spanish Mojo Sauce ^{GF}
 - Roasted Red Pepper & Goat Cheese Crostini ^V
- Whole House-Smoked Salmon Side, Capers, Onion & Dill, Cream Cheese & Mini Bagels
 - Acme Bakeshop Bread & Butter, Richard's Dipping Oil ^V

trays & platters

price per dozen

Mixed Olives Marinated with Rosemary & Lemon ^{GF, V}	\$60.00
Platter of Chef's Choice Cheeses with Seasonal Accompaniments ^V	\$90.00
Roasted & Grilled Seasonal Vegetable Platter with Creamy Green Olive Dip ^{GF}	\$85.00
Sliced Italian Meats: Prosciutto, Capicola, Salami, House-pickled Vegetables, Marinated Mushrooms, Artichoke Hearts, Roasted Peppers & Mixed Olives ^{GF}	\$120.00
Warm Brie, Roasted red pepper marmalade, sliced baguette ^V	\$50.00
Mini Vegetarian Sandwiches, Grilled Portobello, Mixed Greens, Roasted Tomatoes & Pesto Aioli, on House-Made Focaccia (minimum order 2 dozen) ^V	\$85.00
Mini Sandwiches with Italian Meats, Cheese, Lettuce & Pesto Aioli on House-Made Focaccia (minimum order 2 dozen)	\$110.00
Whole House-Smoked Salmon Side, Capers, Onion & Dill, Cream Cheese & Mini Bagels (serves up to 12)	\$100.00
"Build-your-own Bruschetta" Grilled Acme Bakeshop Baguette with Toppings: Olive Tapenade, Basil Pesto, Roasted Garlic, Roasted Red Pepper Salad, Tomato-Basil Salsa Fresca, Grated Parmesan, Fresh Mozzarella ^V	\$120.00
"Build-your-own Hawaiian Poke": Fresh-Diced Sushi-Grade Ahi Tuna with Diced Cucumber, Shredded Carrots, Chopped Green Onions, Nori Strips, Jalapeños, Sesame Seeds, Sambal, Wasabi Aioli, Sriracha, Pickled Ginger, Crispy Wonton Strips, Sesame Oil, Soy Sauce	\$165.00

hot hors d'oeuvres

price per dozen

Mini Risotto Cakes topped with Pesto Aioli & Roasted Tomato Aioli add Poached Shrimp	\$14.00 \$20.00
Spanish Chorizo Skewers, Fingerling Potatoes & Smoked Paprika ^{GF}	\$38.00
Lamb Rib Chop "Lollipops" with Balsamic Glaze ^{GF}	\$38.00
Chicken Skewers wrapped in Pancetta with Rosemary ^{GF}	\$48.00
Grilled Sirloin, Brie, Roasted Red Pepper Marmalade on House-Made Focaccia	\$60.00
Chicken Skewers with Green Avocado Spanish Mojo Sauce ^{GF}	\$48.00
Beef Coulotte Steak, Mushrooms, Spring Onions, Soy-Balsamic Glaze	\$75.00
Meatballs with Red Spanish Mojo Sauce ^{GF}	\$48.00
Tomato Basil Soup ^{GF, V}	

cold hors d'oeuvres

price per dozen

Caprese on a Spoon: Tomato, Basil, Fresh Mozzarella ^{GF, V}	\$24.00
Seared Rare Ahi Tuna, Coriander & Black Pepper Crust on Sesame Cabbage Slaw ^{GF}	\$80.00
Mini Crab Cocktail ^{GF}	\$75.00
Skewers:	
Kalamata Olives & Artichoke Hearts, Fresh Mozzarella & Roasted Red Peppers ^{GF, V}	\$20.00
Manchego, Black Pepper & Honey ^{GF, V}	\$18.00
Crostini topped with:	
Artichoke Tapenade ^V	\$12.00
Roasted Red Peppers & Goat Cheese ^V	\$14.00
Gorgonzola, Garlic, Walnuts & Honey ^V	\$14.00
Smoked Salmon Mousse	\$24.00

buffet dinners

price per person, unless otherwise indicated

Buffets with a guest count of less than 25 will incur a \$75.00 Small Buffet Fee

All Dinner Buffets include Acme Bakeshop Bread, Butter & Richard's Dipping Oil
Richard's Blend Coffee by Dawson Taylor (regular & decaf) & Iced Tea

RICHARD'S SIGNATURE DINNER BUFFET \$68.00

Choice of Salad:

- House Salad: Mixed Lettuces, Feta, Chopped Green Olives, Creamy Green Olive Dressing ^{GF}
- Spring Mix: Dried Cranberries, Gorgonzola, Walnuts, Balsamic–Stone Ground Mustard Dressing ^{GF, V}
- Caesar Salad: Hearts of Romaine, Parmesan, Croutons

Choice of Vegetable:

- Cauliflower with Capers ^{GF, V}
- Braised Greens with Pancetta ^{GF}
 - Carrots with Mint ^{GF, V}
- Broccoli with Raisins & Balsamic ^{GF, V}

Choice of Side:

- Roasted Fingerling Potatoes ^{GF, V}
- Mashed Yukon Gold Potatoes ^{GF, V}
 - Crispy Polenta ^{GF, V}
- Mediterranean Orzo Salad: Cucumbers, Red Onions, Feta, Artichoke Hearts, Tomatoes ^V
 - Saffron Rice ^{GF}

Choice of Two Proteins:

- Chicken Breast (10 oz.) with Pesto ^{GF}
- Roast Chicken Breast (10 oz.), Lemon-Green Olive-Rosemary Sauce ^{GF}
- Prosciutto-Wrapped Chicken Breast (10 oz.), Golden Raisin Grappa Sauce ^{GF}
 - Oven-roasted Salmon (6 oz.) with Salsa Crudo ^{GF}
 - Grilled Ribeye (6 oz.) ^{GF}
- Oven-Roasted Petit Tenderloin (6 oz.) ^{GF}

Choice of Dessert (see page 15)

ITALIAN PASTA BUFFET \$55.00

Caesar Salad: Hearts of Romaine, Parmesan, Croutons
Chef's Choice Seasonal Vegetables

Choice of Three Pastas:

- Traditional House-Made Cannelloni with Ricotta & Spinach, Bolognese Meat Sauce
 - Vegetarian Cannelloni with Roasted Vegetables, Ricotta & Spinach, Tomato Herb Sauce ^V
 - Cheese Ravioli with Choice of Pesto Cream Sauce ^V or Bolognese Meat Sauce
 - Penne tossed with Tomato Herb Sauce & Parmesan ^V
- with Grilled Chicken (5 oz.) or Shrimp (2 per person; add additional Shrimp for \$3.00each)
- Penne Carbonara with Cream, Pancetta, Egg, Parmesan

Choice of Dessert (see page 15)

plated dinners

price per person

All Plated Dinners include Chef's Choice Vegetable, Acme Bakeshop Bread, Butter & Richard's Dipping Oil, Richard's Blend Coffee by Dawson Taylor (regular & decaf) & Iced Tea

- Choose one Soup or Salad for all guests.
- Choose one entrée or pasta for all guests. You may add a Chef-selected vegetarian option if required.
- If guests are pre-ordering, you may choose up to two entrées or pastas and one vegetarian entrée. We require guest counts for each item by the guarantee deadline (see page 3)
- Choose one Dessert for all guests (see page 16)

SOUPS & SALADS

- Tomato Basil Soup ^{GF, V}
- House Salad: Mixed Lettuces, Feta, Richard's Creamy Green Olive Dressing ^{GF}
 - Caesar Salad: Hearts of Romaine, Parmesan, Croutons
- Spring Mix, Dried Cranberries, Gorgonzola, Walnuts, Balsamic–Stone Ground Mustard Dressing ^{GF, V}

DINNER ENTRÉES

Roasted Lamb Rib Chops

half rack \$45.00 • full rack \$60.00

Spanish Romesco Sauce, Roasted Fingerling Potatoes ^{GF}

Chicken & Shrimp Duo Plate \$45.00

10 oz. Chicken Breast & Two Grilled Shrimp, Tomato-Artichoke Sauce, Saffron Rice ^{GF}

Chicken & Ribeye Duo Plate \$50.00

Two Grilled Chicken Skewers & 6 oz. Ribeye, Mushroom Demi-Glaze, Roasted Fingerling Potatoes ^{GF}

Salmon & Ribeye Duo Plate \$52.00

Salmon (4 oz.) & 6 oz. Ribeye (6 oz.), Herb Pesto, Saffron Rice ^{GF}

Salmon \$40.00

6 oz. Salmon Fillet, Salsa Crudo, Saffron Rice ^{GF}

Petit Filet (6 oz.) \$60.00

Red Wine Mushrooms, Mashed Potatoes ^{GF}

Chicken Breast (10 oz.) Wrapped in Prosciutto \$48.00

Golden Raisin-Grappa Sauce, Crispy Polenta ^{GF}

Roast Chicken Breast (10 oz.) \$45.00

Lemon-Green Olive-Rosemary Sauce, Mashed Yukon Gold Potatoes ^{GF}

12 oz. Grilled Ribeye Steak \$65.00

Herb Pesto, Roasted Fingerling Potatoes ^{GF}

Traditional House-Made Cannelloni \$32.00

Ricotta & Spinach, Bolognese Meat Sauce

Chicken Cannelloni \$30.00

Roasted Herb Chicken, Ricotta & Spinach, Tomato Herb Sauce

Vegetarian Cannelloni \$28.00
Roasted Vegetables, Ricotta & Spinach, Tomato Herb Sauce ^V

Cheese Ravioli with Chicken \$30.00
Pesto Cream Sauce ^V

Cheese Ravioli with Bolognese Meat Sauce \$30.00

Penne with Herb Tomato Sauce & Parmesan \$32.00
with Grilled Chicken (5 oz.) or Shrimp (2 per person; add additional shrimp for \$3.00each)

desserts

made in-house by our pastry chef, Rebecca McManus
choose one for all guests

LEMON TART
Fruit Compote

CHOCOLATE MOUSSE
Whipped Cream & Chocolate Shavings (individual) ^{GF}

MASCARPONE MOUSSE
Fruit Compote Layers (individual) ^{GF}

SEASONAL FRUIT COBBLER
Whipped Cream ^V

MINI DESSERT SAMPLER
Pastry Chef's Seasonal Selection (3 pieces each)

TIRAMISU CHEESECAKE

LEMON CHEESECAKE
Seasonal Fruit Topping

wine, beer & liquor

We carry an award-winning selection of wine and beer, too numerous to list here.
Please let us know if we can help with your selections, wine pairings or special orders.

HOUSE WINES

White	glass	bottle
Shortman Chardonnay, Washington	\$9.00	\$32.00
Boomtown Pinot Gris, Washington	\$9.00	\$32.00
Hedges CSM White Blend, Washington	\$9.00	\$32.00
Red		
Shortman Red Blend, Washington	\$9.00	\$32.00
Boomtown Cabernet Sauvignon, Washington	\$9.00	\$32.00
Hedges CSM Cabernet, Merlot Blend, Washington	\$9.00	\$32.00

SPARKLING

Adami "Garbel" Prosecco, Italy	\$33.00
Piper-Heidsieck Brut, Champagne, France NV	\$82.00

WHITE

Alois Lageder Pinot Grigio, Alto Adige, Italy	\$34.00
Nautilus Sauvignon Blanc, Marlborough, New Zealand	\$34.50
Domaine Thèvenet et Fils, Chardonnay Saint Veran, Burgundy, France	\$48.00
Qupé "Y Block" Chardonnay, Santa Barbara County, CA	\$47.00
Inama "Vin Soave" Soave Classico, Veneto, Italy	\$36.00
Kerner Abbazia di Novacella, Alto Adige, Italy	\$45.00

RED

Patton Valley, Pinot Noir, Willamette Valley, Oregon	\$51.00
Dunham Cellars Trutina, Cabernet Blend, Columbia Valley, Washington	\$64.00
Chateau Laffite Laujac, Cabernet Blend, Grand Vin de Bordeaux, Médoc, France	\$57.00
Clearwater Canyon Merlot, Lewis-Clark Valley, Idaho	\$53.00
Amalaya Malbec, Salta, Argentina	\$36.00
Brotte Gigondas La Marasque, Grenache/Syrah, Rhône, France	\$57.00
Illuminati Ilico Montepulciano d'Abruzzo, Italy	\$40.00
Tascante Ghiaia Nera, Norello Mascalese, Etna, Sicily	\$45.00

BEER

	can/bottle
Payette, Recoil IPA	\$5.50
Grand Teton APA	\$5.50
Stella Artois	\$5.50
Budweiser	\$4.50
Peroni	\$5.50
Beck's Non-Alcoholic	\$4.50

Wine & beer are subject to availability.
We reserve the right to make appropriate substitutions when necessary.

LIQUORS

Please request our seasonal craft cocktail list for current mixed drink prices.
One bartender per 50 guests is required for bar service and will incur a bartender set-up fee of \$75.00 each.
Fee may be waived for a no-host bar.

Vodka		Whiskey/ Rye/ Canadian	
Koenig	\$8.00	Jack Daniels, Evan Williams	\$9.00
Tito's	\$10.00	Pendleton, Crown Royal, Maker's Mark	\$11.00
Grey Goose, Ketel One	\$12.00	Buffalo Trace, Jameson, Knob Creek (bourbon or rye),	\$12.00
Gin		Scotch	
Beefeater, Tanqueray	\$10.00	Dewars	\$11.00
Bombay Sapphire	\$12.00	Johnnie Walker Black,	
Hendrick's	\$14.00	Macallan 12-Year, Glenlivet	\$15.00
Tequila		Rum	
Lunazul Blanco	\$10.00	Bacardi, Captain Morgan	\$8.00
Patron Silver,		J Wray Gold	\$10.00
Hornitos Reposado	\$12.00		
Patron Reposado	\$16.00		

*If you don't see your favorite liquor on this list, let us know.
Other liquors may be available by request with advance notice.*

audio / visual

Please inquire confirm availability with the Catering Sales Manager
as quantities are limited.

Built-in Projectors & Screens (Capitol Room)	<i>Included</i>
LCD Television (Boardroom & Sanctuary)	<i>Included</i>
Podium	<i>Included</i>
Videoconferencing	\$100.00 per screen
Video patch fee	\$100.00 per room
Audio patch fee	\$45.00 per room

Patch fees cover: full technical support (connection, calibration and troubleshooting),
plus all cables and adapters to help you get connected (HDMI, VGA, and wireless connections available).

A/V ITEMS FOR RENT

Wireless Lavalier Microphone	\$50.00
Wireless Handheld Microphone	\$65.00
Post-it® Flip Chart on Easel with Markers	\$40.00
Easel	\$10.00
3' x 4' White Board with Markers & Eraser	\$60.00
Wireless Slide Advancer	\$25.00
Power Drop	\$20.00
Conference Phone	\$100.00