

DINNER BUFFET SELECTIONS

~25 person minimum~

*Buffets include mixed greens with ranch dressing and huckleberry vinaigrette,
fresh vegetables, preferred starch and French rolls.*
Your choice of freshly brewed coffee, tea, decaf or iced tea.*

**except themed buffets*

~Add \$6.00 for Two Choice Buffets~

BEEF, BISON AND PORK SELECTIONS

HERB ROASTED PRIME RIB (GF)

cooked medium rare / au jus / horesradish sauce / garlic mashed potatoes
Beef \$28.95 / Bison \$47.95

BISON POT ROAST

braised carrot, onion and celery / demi-glaze / garlic mashed potatoes
\$24.95

BEER BRAISED SHORT RIBS

slow-roasted bone in ribs / herb roasted potatoes
Beef \$31.95 / Bison \$38.95

BABY BACK RIBS

grilled pork ribs / orange coleslaw / huckleberry bbq sauce / garlic mashed potatoes
\$25.95

LEMON-HERB GLAZED PORK LOIN (GF)

seasonal fruit sauce / herb roasted potatoes
\$22.95

(all prime rib selections, add \$50.00 for chef to carve)

POULTRY SELECTIONS

MEDITERRANEAN DUCK (GF)

roasted Pekin duck / herb de Provence / sauce vierge / baked Mediterranean vegetables / rice pilaf
\$29.95

FRIED CHICKEN

whipped honey butter / sage chicken gravy / cornbread/ garlic mashed potatoes
\$28.95

BBQ CHICKEN (GF)

grilled eight cut chicken / chili-lime corn / herb roasted potatoes
\$25.95

Add soft drinks to any dinner for \$1.25

All prices are per person; and subject to 18% gratuity and 4% resort tax.



DINNER BUFFET CONTINUED

FISH AND SEAFOOD SELECTIONS

GRILLED STRIPED BASS

brown butter caper sauce / wild mushroom risotto

\$30.95

BAKED ALASKAN KETA SALMON

wild caught and sustainably sourced / citrus pepper cream sauce / wild rice pilaf

\$26.95

HEAD ON LEMON STUFFED RAINBOW TROUT

horseradish cream sauce / rice pilaf

\$29.95

THEMED BUFFET SELECTIONS

WESTERN BBQ

shredded barbecued pork and chicken, slider rolls, south west corn, Union Pacific beans, potato salad, chipotle ranch mixed greens salad

\$29.95*

**add \$3.00 and substitute BBQ pork ribs*

PACIFIC RIM

stir-fried pepper steak, salmon with citrus cucumber salsa, pineapple-cilantro rice, pork pot stickers, vegetable egg rolls and Asian slaw

\$27.95

SHORT LINE BAKED POTATO BAR (GF)

local Idaho spuds, shredded bbq lamb, bacon crumbles, sour cream, cheddar cheese, feta cheese, green onions, steamed broccoli, sliced jalapeños, maître d' Hotel butter, diced tomato, garden salad with ranch and huckleberry vinaigrette dressings and choice of bison chili or smoked trout chowder

\$31.95

TASTE OF ITALY

porchetta, chicken parmesan, garden veg marinara, pesto alfredo, cavatapi pasta, fresh vegetables, Caesar salad and French rolls

\$28.95

Add Soft Drinks to any dinner for \$1.25



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