



STARTERS

CATERING MENU

208.866.8671



WATERS EDGE EVENT CENTER
Weddings • Social • Corporate

HORS D'OEUVRES

CHEF'S "RULE OF THUMB" FOR ORDERING APPETIZERS

- BEFORE DINNER: 3-5 pieces / person depending on heaviness of upcoming meal
- LIGHT HORS D'OEUVRES: 6-9 pieces / person - ideal for meet & greet / cocktail hour
- HEAVY HORS D'OEUVRES: 12-16 pieces / person - heavy apps only - no dinner being served
- MINIMUM ORDER OF 25% OF GUEST COUNT

TIER 1

2.25 / piece

COLD

PROSCIUTTO WRAPPED PEARS
with arugula, pomegranate drizzle & sea salt on top

CURRIED CHICKEN CUCUMBER CUPS
creamy chicken curry served in a crisp English cucumber cup

COWBOY CAVIAR
shot glasses of black bean, tomato and corn salsa served with tortilla strips

HOT

FRIED RAVIOLI
lightly breaded jumbo ravioli, gently deep-fried and served with house marinara

BEEF MEATBALLS
choice of cocktail BBQ, tangy marinara, or sweet Asian chili sauce

SAVORY PUFFS
baked puff pastry filled with roasted garlic and herbed cream cheese or sharp cheddar and chorizo

TIER 2

2.5 / piece

COLD

PARTY PINWHEELS
choose from applewood smoked bacon BLT or grilled Mediterranean veggie, wrapped up tight in your choice of garlic, basil or spinach wrap

PESTO PALMIER
basil pesto and aged parmesan rolled puff pastry in "scroll-like" fashion and baked until golden brown

CAPRESE OR ANTIPASTO BAMBOO SKEWERS
choice of fresh mozzarella, tomato and basil, or salami, olive and smoked cheddar

HOT

STUFFED JALAPENO
jumbo jalapeno half stuffed with cream cheese, wrapped in honey kissed bacon and baked

JUMBO CHICKEN WINGS
choose from BBQ, Buffalo, Honey Mustard, or Garlic Parmesan. paired with carrots and celery sticks and a ranch or blue cheese dipping sauce

IDAHO BABY BAKERS
red potatoes are twice baked, stuffed with creamy mashed potatoes, bacon topped with cheddar and green onion with a dab of sour cream. add diced jalapeno for a lil bit of heat

STUFFED MUSHROOMS
large mushroom caps stuffed with your choice of sweet Italian sausage, spicy chorizo, or quinoa and diced sautéed vegetables. baked to perfection with a drizzle of sherry reduction sauce

HORS D'OEUVRES

TIER 3

2.75 / piece

COLD

FRUIT & CHEESE KABOBS
fresh, seasonal fruit and domestic cheese on a bamboo skewer

BRUSCHETTA
a tasty tomato topping on a toasted garlic crostini. made with red ripe tomatoes, chopped herbs, and extra virgin olive oil

HOT

COCONUT SHRIMP
butterflied and deep fried coconut encrusted shrimp, served with a sweet Asian chili or spicy sriracha sauce

HAM N CHEESE CROQUETTES
ham and cheddar cheese stuffed in mashed potatoes rolled in panko gently fried until golden brown and oozing with melted cheese

TIER 4

3 / piece

COLD

SPICY SHRIMP GAZPACHO
grilled marinated prawn on a garlic buttered crostini topped with a spicy cucumber, pepper and tomato coulis

CLUB FINGER SANDWICHES
ham, turkey, and/or bacon on sourdough bread accompanied by pesto mayo, lettuce, tomato, and onion

HOT

GRILLED SHRIMP AND CHORIZO
grilled shrimp/chorizo skewered hanging over roasted red pepper soup and garnished with cilantro. served in a shot glass.

CRAB RANGOONS
cold water crab, cream cheese and green onion lightly fried in a wonton paper and served with sweet Asian chili sauce

SOUTHWESTERN EGG ROLLS
marinated shredded chicken, fire roasted corn and black bean rolled in wonton wrap and gently fried. served with pico de gallo dipping sauce.

Other variety of styles and dishes offered. If you have any questions let us know!

HORS D'OEUVRES

PLATINUM TIER

5.25 / piece

COLD

BLACK & BLUE CROSTINI

crisp, garlic baked crostini topped with blackened beef filet, caramelized onions and tangy gorgonzola

HOT

ROSEMARY CHICKEN SKEWER

tender and juicy chicken, seasoned with garlic and rosemary, wrapped in bacon and baked

CRAB & BASIL CAKES

crab and basil with green onion, roasted green pepper and formed into cakes and pan seared for a crisp outside and a tender center

DISPLAYS & PLATTERS

MEDITERRANEAN HUMMUS STATION

chickpea hummus, garlic and mini chili naan bread, olives, feta, roasted artichoke hearts, olives, cucumbers and pickled red onion
9/person

CHILLED PRAWN COCKTAIL DISPLAY

large, white wine poached prawns served chilled with extra lemon and a zesty cocktail sauce
16/person

CRUDITE DISPLAY

a colorful arrangement of mixed vegetables served with a pesto ranch dipping sauce
7.5/person

HOT SPINACH & ARTICHOKE DIP

cream cheese, garlic, spinach and artichoke hearts baked with shaved parmesan and served with baguette slices
9.50/person

CHEESE BOARD FLIGHT

an array of domestic and imported hard/semi soft cheeses including chevre, brie, blue cheese, cheddar, swiss and pepper jack served with figs, grapes, candied nuts and crackers
12/person

FRUIT PLATTER

an artistic display of seasonal fruit including cantaloupe, honeydew, pineapple, oranges, grapes and assorted berries served with a yogurt dipping sauce
10/person

ANTIPASTO & CHARCUTERIE PLATTER

salami, capicola, prosciutto, balsamic mushrooms, fresh mozzarella, smoked cheddar cubes, cherry peppers, pepperoncini, olives, and roasted artichoke hearts
14.50/person

SALADS

10/person

GARDEN SALAD

spring mix or baby spinach, grape tomatoes, cucumbers and rustic croutons with your choice of 2 dressings: balsamic or Italian vinaigrette, ranch, bleu cheese or 1000 island
additional dressings .50 per person

CAESAR SALAD

classic salad with crisp romaine, shaved Parmesan, croutons and creamy Caesar dressing

12/person

GREEK SALAD

crisp romaine, tomato, red onion, kalamata olive, cucumber and feta served with a lemon-oregano vinaigrette

BROCCOLI & CREAMY RED WINE VINAIGRETTE

broccoli florets, bacon, red grapes, golden raisins and cashews tossed in a creamy red wine vinaigrette

MEDITERRANEAN SALAD

cucumber, red onion, kalamata olives, tomatoes and feta cheese. Tossed in a red wine vinaigrette

KIDS ONLY

(choice of 1 meal if under 20 children) (under 10 years)
Kids meals served with fresh fruit or baby carrots, and a dipping sauce. (if applicable)

CHICKEN NUGGETS & FRENCH FRIES

12/child

CHEESE PIZZA

11/child

MACARONI & CHEESE

11/child



ENTREES

ENTREES

All entrees served with your CHOICE of a STARCH, VEGETABLE and fresh baked ROLLS and butter.

- Plated service add 10/person
- Add same additional protein 12/person
- Add additional starch or veg 5/person

STARCHES

RED-SKINNED GARLIC MASHED POTATOES
 ROASTED RED BLISS ROSEMARY & GARLIC POTATOES
 CHEESY DELMONICO POTATOES (baked in a white sauce, shredded cheese and breadcrumbs)
 SPANISH RICE

VEGETABLES

ROASTED TRI-COLORED CARROTS
 GARLIC & BACON GREEN BEANS
 SOUTHWEST FIRE ROASTED CORN
 SEASONAL ROASTED SQUASH MEDLEY/FALL ROOT VEGGIES
 ROASTED VEGETABLE MEDLEY ROASTED TRI-COLORED CAULIFLOWER

BEEF

GRILLED TRI-TIP

tip of the sirloin, a choice Angus tri-tip grilled to medium rare and served with a red wine, wild mushroom demi sauce
 26/person

HERB CRUSTED PRIME RIB

juicy, tender and a marbled cut of beef. roasted medium rare and served with savory au jus and creamy horseradish
 market price/person

ROASTED TENDERLOIN

juicy cut of roast beef garlic roasted medium rare and topped with a slightly spicy red pepper chimichurri sauce
 36/person

BRAISED BEEF

melt in your mouth meat, carrots, celery and onion in a rich red wine au jus
 21/person

FLANK STEAK ROULADE

levelled steak stuffed with spinach, goat cheese and roasted red pepper. Rolled "roulade style" slow roasted to medium rare perfection, sliced thin, and served with a red wine mushroom demi glace sauce
 36/person

ROASTED GARLIC & ROSEMARY

BISTRO FILET
 most tender of cuts served with a roasted garlic and rosemary au jus
 30/person

ENTREES

CHICKEN

BRUSCHETTA CHICKEN

marinated chicken breast grilled topped with minced garlic and a tangy tomato bruschetta
29.5/person

LEMON PARMESAN CHICKEN

hand breaded in panko fried to golden brown perfection. served with a lemon parmesan cream sauce
31.5/person

HERB ROASTED CHICKEN

marinated chicken breast slow roasted in oven, finished with fresh herbs
27/person

CHICKEN MARSALA

an Italian American dish of golden pan seared chicken breast served in a creamy mushroom marsala wine sauce
29/person

PEACH BOURBON CHICKEN

chicken breast simmered in house made peach bourbon BBQ sauce
29.5/person

CRAB AND SPINACH STUFFED

CHICKEN BREAST

butterflied and stuffed with a crab and spinach cream cheese mix. pan seared then roasted to perfection served with a lemon pepper caper sauce
32.5/person

SEAFOOD

SALMON MEDITERRANEO

pan Seared wild salmon topped with a tangy Mediterranean style olive garlic and tomato sauce
30/person

BLACKENED SALMON

salmon filet dredge in Cajun season pan seared to perfection served with a cooling roasted pineapple salsa
27.5/person

SEARED POPPY SEED CRUSTED AHI

TUNA

pan seared over high heat. served with a white wine butter sauce
market price/person

ENTREES

PASTA

(V) denotes vegetarian-friendly

FETTUCCINE ALFREDO (V)

al dente pasta, grilled chicken, broccoli and mushrooms tossed in creamy Alfredo sauce
18/person without chicken | 23/person with chicken

BASQUE PENNE

chorizo, chicken, prawns, pan seared with mushroom, tomatoes and wilted spinach all tossed in a rich demi glace and al dente penne pasta garnished with parmesan cheese and green onion
27/person

ITALIAN SAUSAGE OR VEGETABLE

LASAGNA (V)

Italian sausage or grilled vegetables bake in layers of fresh pasta, ricotta and mozzarella cheese and marinara
15/person

PASTA GENOA (V)

al dente penne pasta, toasted walnuts and tomatoes tossed in creamy pesto sauce
19/person

SALMON PUTTANESCA

grilled salmon filet served with savory flavors from kalamata olives, capers, tomatoes which blend into the sauce. served over linguine or penne pasta
29.5/person

STATIONS

SLIDER OR BURGER STATION

angus beef patties and local brioche buns accompanied by lettuce, tomato, onion, pickle, ketchup, mustard, homemade special fry sauce, cheddar cheese, swiss cheese, pepper jack cheese, avocado and bacon. served with garden, potato salad, macaroni salad and either potato wedges or French fries
3 oz. 17/person or 6 oz. 25/person

TACO BAR

choice of shredded chicken, beef, or citrus-marinated carnitas. Served with corn and flour tortillas, onion, lettuce, salsa and sour cream. Accompanied by choice of black or refried beans, cucumber salad, lime-cilantro rice, cotija, cheddar cheese and diced tomato.
24.5/person add guacamole for 1.5/person

BAKED POTATO BAR

fluffy, baked Idaho russet potatoes accompanies by whipped butter, sour cream, salsa, green onions and shredded cheese. served with your choice of salad.
18/person add 2/person for chili add 1/person for bacon

SNACKS



LATE NIGHT SNACKS

(minimum 50% of guest count)
bar snacks - 5/person

SWEET & SPICY PRETZEL MIX

sweet and spicy mini pretzels twists with sliced roasted almonds

CHIPS & SALSA

fresh house-made corn tortilla chips served with zesty margarita salsa

TAQUITOS

chicken or shredded beef, cheddar cheese and jalapeno rolled in a corn tortilla. Fried to golden brown perfection served with sour cream and roasted vegetable salsa
23 / dozen

COOKIES

mini chocolate chip, oatmeal raisin or peanut butter

MAPLE BACON & SEA SALT KETTLE CORN

caramel-maple kettle corn tossed with bacon bits sea salt or you can just sit back and relax with buttered theater style popcorn

SHEET PAN NACHOS

choose from shredded chicken or beef on house made corn tortilla chips layered with cheddar cheese and tomatoes, black olives, jalapenos, and garnished with green onion. served with sour cream and roasted veggie salsa

half pan / 15.5 (will feed about 35)

full pan / 31 (will feed about 75)

DESSERTS

DESSERTS

(50% minimum order each item on guest count of 100 or more | guest count under 75, 100% to order)

MINI CHEESECAKE ASSORTMENT

royal raspberry, lemon, creamy vanilla, amaretto almond, chocolate silk tuxedo and chocolate cappuccino
8.25/person

FRUIT COBBLER

peach, apple or blueberry served with cinnamon whipped cream
7.5/person

CLASSIC LEMON BARS

fresh lemon curd baked on a shortbread crust
7.25/person

MINI DESSERT CUPS

white chocolate & raspberry, lemon meringue crumble, dark chocolate ganache mousse & chips, tiramisu coffee
4.75/each

FRENCH MACARONS

assorted macarons: chocolate, raspberry, vanilla, lemon, coffee, pistachio
2/each

CHOCOLATE MOUSSE

classic chocolate mousse topped with house made whipped cream and blueberries
5/person

CHEF'S COOKIE ASSORTMENT

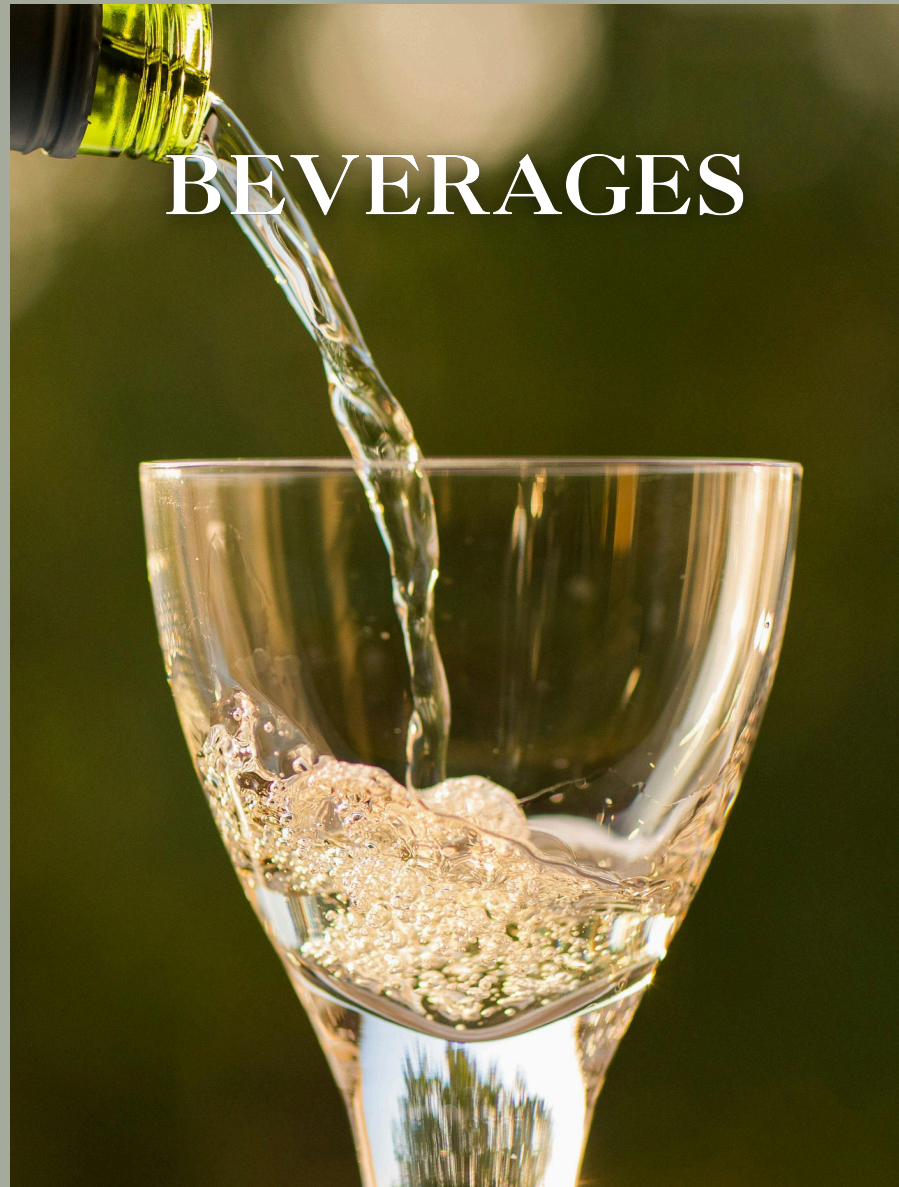
white chocolate and macadamia, cowboy snicker doodle, and chocolate chip
3.75 each or 3.50 each for orders over 50

STRAWBERRY CREME BRULEE

creamy strawberry custard with a burnt sugar topping garnished with fresh strawberry and whipped cream
7.5/person

PETITE FRENCH PASTRIES

lemon, chocolate and coffee cream tartlet, apple black currant cream tartlet, apricot flan tartlet, chocolate tartlet, raspberry financier, pistachio cream eclair
2.75/each



BEVERAGES

NON-ALCOHOLIC

HOSTED SOFT DRINKS
3 / each

HOT CHOCOLATE
display container / 100

HOT COFFEE/TEA
display container / 100

PINK LEMONADE
fresh lemonade served over ice with sliced lemons
96 / display container

FRUIT PUNCH SPRITZER
mixed berry fruit with a splash of sprite served
over ice | 96/ display container

ICED TEA
fresh brewed tea served over ice with lemon or mint
96 / display container

BEER & WINE

Beer and wine selections subject to change based on availability and pricing.
Below is a list of the most commonly requested beers and a selection of our house wines.
If you have a request that is not listed below, we are happy to provide you with a price upon request.
(1 keg – 132-16 oz. glasses)

DOMESTICS
Coors, Coors Light, Miller Genuine Draft, Miller Light, Budweiser, Bud Light (others available upon request)
Full keg 400 on up / Half keg 200 on up

MICROS AND IMPORTS
Hefeweisen, Blue Moon, Fat Tire, Stella Artois (others available upon request)
Full keg 420 on up / Half keg 240 on up

LOCAL SELECTION
Payette Brewing Company, Crooked Fence, 10 Barrel Brewing, Highlands Hollow, seasonal
Full keg 425 on up

HOUSE WINE / SPARKLING SELECTION
Reds: Cab, Melbec, Rose
Whites: Chardonnay, Pinot Grigio, Moscato Case (12 bottles)
240 on up