

RICHARD'S

catering menu

FOR EVENTS AT THE INN AT 500 CAPITOL





richard's, owned by Chef Richard Langston, is the exclusive food and beverage provider for events held at the Inn at 500 Capitol. A James Beard Best Chef nominee, Chef Langston shares a culinary philosophy with his staff that celebrates the integrity of seasonal, locally-sourced ingredients. His modern take on regionally-inspired Italian and Mediterranean cuisine has been a favorite of Boise diners for over 20 years.

Our Catering Sales Manager, Eric DeWald, is your first contact for planning your event, and will handle all the details for you, from menus and room set-up, to A/V needs and coordinating outside vendors. Banquet Manager Justin Owens will be on-hand to set up and run your event and direct our service staff. Our Bar Manager & Wine Director, Katie Hestead, can pair wines to your menu and even create custom 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 14 days in advance of your event date, along with your preliminary attendance estimates in order to ensure proper planning. If selecting plated entrees, we will require an exact count of each entrée 72 hours in advance. Because we use locally-sourced products when appropriate, some items are only available seasonally and Richard's reserves the right to make suitable substitutions. We are able to accommodate most dietary restrictions such as: vegetarian, vegan, gluten-free, and dairy-free; however, additional costs may apply. Special requests are required 14 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance.

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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. 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.

Our menu features locally-sourced items, and we use organic and sustainably grown products whenever possible. We reserve the right to make appropriate substitutions to ensure fresh, seasonal products.

No outside food or beverage of any kind is permitted to be brought into the event by the client and/or 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.

ATTENDANCE GUARANTEE

For Richard's to have adequate notice to order and prepare the food and to schedule the staff for your event, your final attendance guarantee number must be confirmed by 12:00pm three business days prior to your event date. Once you provide us your guaranteed number, you cannot reduce the count; however, you may increase it. Richard's will prepare food based upon the guaranteed number plus food for an additional 5%. Charges will be based on the number guaranteed or the number served, whichever is greater.

SERVICE 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 is guaranteed only when a signed contract and credit card are on file. We reserve the right to make comparable adjustments to the function space based upon final guarantee number.

SECURITY

Neither the Hotel 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 your Catering Sales Manager prior to the event.

PARKING

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.

table of contents

BUFFET BREAKFASTS	4
CONTINENTAL BREAKFAST	4
PLATED BREAKFASTS	5
BEVERAGE SERVICE	6
BREAK TIME SNACKS	6
BUFFET LUNCHES	7
BUFFET & PLATED LUNCHES	9
BOXED LUNCHES	10
RECEPTIONS BUFFETS	11
TRAYS & PLATTERS	12
HOT & COLD HORS D'OEUVRES	12
BUFFET DINNERS	13
PLATED DINNERS	14
DESSERTS	15
WINE, BEER & LIQUOR	16
AUDIO/VISUAL	18

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

ROMAN BREAKFAST \$25.00

House-made Sausage & Creamy Polenta, Tomato Sauce, Pecorino Romano
Scrambled Eggs with Cheese & Fresh Herbs
Assorted House-Made Pastries, Butter & Jam

BOISE BREAKFAST \$22.00

Scrambled Eggs with Cheese & Fresh Herbs
House-made Chicken Sausage or House-made Pork Sausage
Roasted Red Potatoes with Roasted Tomato Aioli
Assorted House-Made Pastries, Butter & Jam

QUICHE \$24.00

Classic Quiche Lorraine or Seasonal Vegetarian Quiche
Roasted Red Potatoes with Roasted Tomato Aioli
Sliced Seasonal Fruit
Assorted House-Made Pastries, Butter & Jam

THE NORTHWEST \$22.00

Build-Your-Own Yogurt Parfait: Chobani Greek Yogurt, Richard's Granola, Seasonal Fruit
Bob's Red Mill Oatmeal Cups
Scrambled Eggs with Cheese & Fresh Herbs
Sliced Seasonal Fruit

THE PROVENÇAL \$24.00

Baguette French Toast, Whipped Lemon Ricotta & Berry Purée
Scrambled Eggs with Cheese & Fresh Herbs
House-Made Chicken Sausage or House-Made Pork Sausage

FARMER'S BREAKFAST \$25.00

House-Made Biscuits
Smoked Turkey Sausage Gravy
Scrambled Eggs with Cheese & Fresh Herbs
Sliced Seasonal Fruit

continental breakfasts

price per person

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

CONTINENTAL \$14.00

Sliced Seasonal Fruit
Assorted House-Made Pastries, Butter & Jam

CONTINENTAL PLUS \$16.00

Sliced Seasonal Fruit
Assorted House-Made Pastries, Butter & Jam
Richard's Granola
Chobani Greek Yogurt

add-ons for continental or buffet breakfasts

Classic Quiche Lorraine (Bacon & Onion)	serves 12	\$40.00 each
Vegetarian Quiche (Seasonal Vegetables & Cheese)	serves 12	\$40.00 each
Eggs Scrambled with Cheese & Fresh Herbs		\$5.50 pp
Black Pepper Bacon		\$4.50 pp
House-Made Chicken Sausage or House-Made Pork Sausage		\$4.50 pp
Roasted Red Potatoes with Roasted Tomato Aioli		\$4.50 pp
French Toast, Whipped Lemon Ricotta & Maple Syrup		\$10.00 pp

plated breakfasts

Prices are per person

All Continental 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
Black Pepper Bacon
Roasted Red Potatoes with Roasted Tomato Aioli
Seasonal Fruit Garnish

DOWN SOUTH \$18.00

House-Made Biscuit Sandwich with Scrambled Eggs & Cheese
Chef's Choice of Breakfast Meat
Seasonal Fruit Garnish

FRENCH \$20.00

Choice of Quiche Lorraine (Bacon & Onions) or Seasonal Vegetarian Quiche
Black Pepper Bacon
Roasted Red Potatoes with Roasted Tomato Aioli
Seasonal Fruit Garnish

FARMER'S MARKET \$21.00

Seasonal Vegetable Hash
Scrambled Eggs with Cheese & Fresh Herbs
House-made Chicken or House-made Pork Sausage
Seasonal Fruit Garnish

TUSCAN \$22.00

Sausage & Creamy Polenta with Tomato Sauce & Pecorino Romano
Scrambled Eggs with Cheese & Fresh Herbs
Seasonal Fruit Garnish

PARISIAN \$25.00

Baguette French Toast, Whipped Lemon Ricotta & Maple Syrup
Scrambled Eggs with Cheese & Fresh Herbs
House-made Chicken Sausage or House-made Pork Sausage
Seasonal Fruit Garnish

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

ENHANCED BEVERAGE SERVICE

price per consumption

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

BEVERAGES FOR A CROWD

price per gallon

Dawson Taylor "Richard's" Blend Coffee (regular or decaf)	\$45.00
Iced Tea	\$45.00
Lemonade	\$45.00
Orange/Apple Juice	\$45.00
Hot Spiced Apple Cider	\$45.00
House-Made Hot Chocolate	\$60.00

break time snacks

price per person

Sliced Seasonal Fruit Platter	\$4.00
Build-Your-Own Yogurt Parfait:	\$6.00
Chobani Greek Yogurt, Richard's Granola, Seasonal Fruit	
Strawberry & Brie Skewers	\$4.25
Assorted Pastries from our Pastry Chef, with Butter & Jam	\$4.50
Mini Croissants, Mini Cinnamon Rolls, Scones, Fruit or Savory, Muffins	
Cookies & Brownies from our Pastry Chef:	\$3.50
Snickerdoodle, Chocolate Chip, Gluten-free Peanut Butter, Chocolate Brownies	
Assorted Mini Candy Bars	\$3.00
Assorted Energy & Granola Bars	\$3.50
House-made Nut Mix with Dried Fruit	\$5.50
Beef Jerky	\$5.00
Hand-cut Potato Chips, Truffle Salt, Roasted Tomato Aioli	\$3.00
Soft Pretzels with Honey Mustard Dipping Sauce	\$4.00
Tortilla Chips & House-made Salsa	\$4.00
Mixed Olives Marinated with Rosemary & Lemon	\$4.00
Chef's Choice Cheeses with Seasonal Accompaniments & Crackers	\$7.50
Roasted & Grilled Seasonal Vegetable Platter with Creamy Green Olive Dip	\$7.00

buffet lunches

price 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

PASTA BAR \$26.00

House Salad or Caesar Salad

Choice of Two Pastas:

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

Acme Bakeshop Bread & Butter

Chef's Choice Cheesecake

BUILD-YOUR-OWN MAC & CHEESE BAR \$30.00

House Salad or Caesar Salad

Creamy Three-Cheese Macaroni with Toppings:

Meats: Diced Bacon, House-made Chicken Sausage, Chorizo, Diced Ham

Veggies: Chopped Tomatoes, Green Onions, Roasted Red Peppers, Jalapeños, Bell Peppers

Plus: Shredded White Cheddar, Toasted Buttered Breadcrumbs

Acme Bakeshop Bread & Butter

Lemon Tart with Fruit Compote

IDAHO BAKED POTATO BAR \$31.50

House Salad or Caesar Salad

Idaho Baked Potatoes

Toppings:

Diced Grilled Chicken Breast, Diced Ham Whipped Butter, Sour Cream,
Grilled Seasonal Vegetables, Green Onions, Pico de Gallo, Shredded Cheddar, Diced Bacon

Acme Bakeshop Bread & Butter

Seasonal Berry Cobbler, Whipped Cream

TUSCAN PICNIC \$30.00

(minimum 25 guests)

Green Bean Salad, Fingerling Potatoes, Bacon, Tomatoes, Dijon Vinaigrette

Arugula Salad, Orange Segments, Almonds, Sherry Vinaigrette

Moroccan Couscous, Raisins, Spring Onion & Almonds

Roasted & Grilled Marinated Seasonal Vegetables, Creamy Green Olive Dip

Mixed Olives Marinated with Rosemary & Lemon

Chef's Choice Cheeses with Seasonal Accompaniments & Crackers

Grilled Chicken Skewers with Drizzled Pesto Cream Sauce

Acme Bakeshop Bread & Butter

Pastry Chef's Choice Mini Dessert Sampler

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

Choice of Soup

- Tomato Basil
- Vegetable, White Bean & Prosciutto

Choice of Salad

- House Salad with Mixed Lettuces, Feta, Creamy Green Olive Dressing
- Spring Mix, Dried Cranberries, Gorgonzola, Walnuts, Balsamic–Stone Ground Mustard Dressing
 - Caesar Salad with Hearts of Romaine, Parmesan, Croutons

Choice of Gourmet Salad

- Caprese: Tomato, Fresh Mozzarella & Basil
 - Chef's Veggie Pasta Salad
- Cucumber, Tomato, Red Onion, Cilantro, Rice Wine Vinaigrette
 - Green Bean, Bacon, Walnuts, Dijon Mustard Vinaigrette
 - Marinated Artichoke Hearts, Roasted Peppers, Herbs

Build-Your-Own Sandwich

- Acme Bakeshop Bread (Multigrain & White)
 - Sliced Turkey, Ham & Roast Beef
 - Assorted Sliced Cheeses
- Tomato, Lettuce, House-pickled Vegetables, Mayonnaise, Mustard, Roasted Tomato Aioli
 - Italian Sliced Meats (Prosciutto, Capicola, Salami) add \$2.50

Assorted Individual Bags of Chips

Lemon Bars & Brownies

buffet or plated lunches

price per person
add \$5.00 per person for plated

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

SOUPS & SALADS

(choose one)

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

LUNCH ENTRÉES

Wild Sockeye Salmon Cakes Salad \$27.00
Mixed Lettuces, Cucumber, Tomato, Lemon Juice, Olive Oil

Sirloin Coulotte Steak Salad \$25.00
Spinach, Tomatoes, Walnuts, Bleu Cheese Dressing

Oven-Roasted Salmon Fillet \$31.00
Pesto Cream Sauce, Saffron Rice

Roasted Frenched Chicken Breast \$29.00
Lemon-Green Olive-Rosemary Sauce, Mashed Yukon Gold Potatoes

6 oz. Grilled Ribeye Steak \$30.00
Roasted Fingerling Potatoes

Grilled Shrimp on Risotto Cakes \$27.00
Pesto Cream Sauce

Frenched Chicken Breast \$29.00
Stuffed with Goat Cheese & Herbs, Mashed Yukon Gold Potatoes

Traditional House-Made Cannelloni \$25.00
Ricotta & Spinach, Bolognese Meat Sauce

Chicken Cannelloni \$23.00
Roasted Herb Chicken, Ricotta & Spinach, Tomato Herb Sauce

Vegetarian Cannelloni \$21.00
Roasted Vegetables, Ricotta & Spinach, Tomato Herb Sauce

Cheese Ravioli with Chicken \$23.00
Pesto Cream Sauce

Cheese Ravioli with Bolognese Meat Sauce \$23.00

Penne tossed with Herb Tomato Sauce & Parmesan \$24.00
with Grilled Chicken or Shrimp

boxed lunches

price per person

Served with Individual Bag of Chips, Condiment Packets, Bottled Water or Soda,
Chef's Choice Cookie or Brownie

DELI SANDWICH BOXED LUNCH \$20.00

Choice of Deli Meat Sandwich (Turkey, Ham, or Roast Beef)
on Acme Bakeshop bread (Multigrain or White)
Add a Side Salad from list below

FOCACCIA BOXED LUNCH \$22.00

Italian Cured Meats: Prosciutto, Capicola, Salami, Swiss, Lettuce, Tomato, Pickled Red Onion
on Acme Bakeshop Focaccia with Pesto Aioli
Add a Side Salad from list below

VEGETARIAN BOXED LUNCH \$20.00

Grilled Portobello, Red Onion, Lettuces, Tomato
on Acme Bakeshop Focaccia with Pesto Aioli
Add a Side Salad from list below

WRAP SANDWICH BOXED LUNCH \$22.00

Tortilla Wrap with Grilled Chicken, Lettuce, Tomato, Caesar Dressing, Parmesan
Add a Side Salad from list below

side salads

(choose one)

- Caprese: Tomato, Fresh Mozzarella & Basil
 - Chef's Veggie Pasta Salad
- Cucumber, Tomato, Red Onion, Cilantro, Rice Wine Vinaigrette
 - Green Bean, Bacon, Walnuts, Dijon Mustard Vinaigrette
 - Marinated Artichoke Hearts, Roasted Peppers, Herbs
- House Salad, Mixed Lettuces, Feta, Creamy Green Olive Dressing
 - Caesar Salad, Hearts of Romaine, Croutons, Parmesan
- Spring Mix, Dried Cranberries, Gorgonzola, Walnuts, Balsamic–Stone Ground Mustard Dressing

boxed entrée salads

price per person

NIÇOISE SALAD BOXED LUNCH \$20.00

Albacore Tuna Salad, Red Onions & Celery on Mixed Greens, Boiled Egg,
Tomatoes, Olives, Red Potatoes, Dijon Mustard Vinaigrette

MIXED GREENS BOXED LUNCH \$20.00

Mixed Greens, Tomatoes, Feta, Carrots, Cucumbers, Creamy Green Olive Dressing
with Choice of Grilled Shrimp or Chicken

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
- Chef's Choice Cheeses with Seasonal Accompaniments & Crackers
- Sliced Italian Meats, House-pickled Vegetables, Marinated Mushrooms, Artichoke Hearts, Roasted Peppers & Mixed Olives
 - Artichoke Tapenade Crostini
- Caprese: Tomato, Fresh Mozzarella & Basil

VINEYARD BUFFET \$40.00

- Mini Sandwiches with Italian Meats, Cheese, Lettuce & Pesto Aioli on Acme Bakeshop Focaccia
- Roasted & Grilled Seasonal Vegetable Platter with Creamy Green Olive Dip
 - Build-your-own Bruschetta: grilled Baguette with Toppings that include Olive Tapenade, Basil Pesto, Roasted Garlic, Roasted Red Pepper Salad, Tomato-Basil Salsa Fresca, Parmesan, Fresh Mozzarella
 - Mini Risotto Cakes, Pesto Aioli
- Warm Brie, Roasted Tomato-Fennel Marmalade, Crackers
 - Thin-sliced Beef Skewers, Spicy Spanish Mojo Sauce
 - Rosemary Chicken Skewers Wrapped in Pancetta
 - Kalamata Olive & Artichoke Skewers
 - Fresh Mozzarella & Roasted Red Pepper Skewers
 - Lamb Meatballs with Romesco Sauce

COUNTRYSIDE BUFFET \$48.00

- Mini Risotto Cakes with Shrimp, with choice of Pesto Aioli or Roasted Tomato Aioli
 - Lamb Rib Chop "Lollipops," Balsamic Glaze
 - Manchego Skewers, Black Pepper & Honey
 - Chicken Skewers, Avocado Spanish Mojo Sauce
 - Chèvre & Roasted Red Pepper Crostini
- Whole House-Smoked Sockeye Salmon Side, Capers, Onion & Dill, Cream Cheese & Mini Bagels

trays & platters

price per person • minimum 12

- Mixed Olives Marinated with Rosemary & Lemon \$5.00
- Platter of Chef's Choice Cheeses with Seasonal Accompaniments & Crackers \$7.50
- Roasted & Grilled Seasonal Vegetable Platter with Creamy Green Olive Dip \$7.00
- Sliced Italian Meats (Prosciutto, Capicola, Salami, House-pickled Vegetables, Marinated Mushrooms, Artichoke Hearts, Roasted Peppers & Mixed Olives \$10.00
- Warm Brie, Roasted Tomato-Fennel Marmalade, Crackers \$4.00
- Mini Vegetarian Sandwiches, Grilled Portobello, Mixed Greens, Roasted Tomatoes & Pesto Aioli, on Acme Bakeshop Focaccia (minimum order 2 dozen) \$7.00
- Mini Sandwiches with Italian Meats, Cheese, Lettuce & Pesto Aioli on Acme Bakeshop Focaccia (minimum order 2 dozen) \$9.00
- Whole House-Smoked Sockeye Salmon Side, Capers, Onion & Dill, Cream Cheese & Mini Bagels (serves up to 12) \$10.00
- Build-your-own Bruschetta: grilled Acme Bakeshop Baguette with Toppings that include Olive Tapenade, Basil Pesto, Roasted Garlic, Roasted Red Pepper Salad, Tomato-Basil Salsa Fresca, Grated Parmesan, Fresh Mozzarella \$10.00
- Build-your-own Hawaiian Poke: Fresh-Diced Sushi Grade Ahi Tuna with Diced Cucumber, Shredded Carrots, Chopped Green Onions, Nori Strips, Diced Jalapeños, Sesame Seeds, Sambal, Wasabi Aioli, Sriracha, Pickled Ginger, Crispy Wonton Strips, Sesame Oil, Soy Sauce \$14.00

hot hors d'oeuvres

price per dozen

- Mini Risotto Cakes topped with:
 - Pesto Aioli \$14.00
 - Roasted Tomato Aioli \$14.00
 - Shrimp with choice of Pesto Aioli or Roasted Tomato Aioli \$20.00
- Spanish Chorizo Skewers, Fingerling Potatoes & Smoked Paprika \$38.00
- Lamb Rib Chop "Lollipops" with Balsamic Glaze \$38.00
- Chicken Skewers wrapped in Pancetta with Rosemary \$48.00
- Grilled Sirloin, Brie, Roasted Red Pepper Marmalade on Acme Bakeshop Focaccia \$60.00
- Chicken Skewers with Green Avocado Spanish Mojo Sauce \$48.00
- Lamb Meatballs with Romesco Sauce \$40.00
- Beef Coulotte Steak, Mushrooms, Spring Onions, Soy-Balsamic Glaze \$75.00
- Meatballs with Red Spanish Mojo Sauce \$48.00

cold hors d'oeuvres

price per dozen

- Crostini topped with
 - Artichoke Tapenade \$8.50
 - Purée of Peas, Ricotta, Parmesan & Mint \$8.50
 - Chèvre Cheese & Roasted Red Peppers \$12.00
 - Gorgonzola, Garlic, Walnuts & Drizzle of Local Honey \$12.00
 - Smoked Idaho Trout Mousse \$24.00
- Caprese on a Spoon: Tomato, Basil, Fresh Mozzarella \$24.00
- Salmon Cakes with Orange Aioli \$60.00
- Seared Rare Ahi Tuna, crusted with Coriander & Black Pepper on Sesame Cabbage Slaw \$80.00
- Thin-sliced Roast Pork Loin with House-made Mostarda \$50.00
- Thin-Sliced Beef Skewers with Red Spanish Mojo Sauce \$40.00
- Skewers:
 - Kalamata Olives & Artichoke Hearts, Fresh Mozzarella & Roasted Red Peppers \$18.00
 - Manchego with Black Pepper & Honey \$18.00

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 Blend Coffee by Dawson Taylor (regular & decaf) & Iced Tea

RICHARD'S SIGNATURE DINNER BUFFET \$68.00

Choice of Salad:

- House Salad with Mixed Lettuces, Feta, Chopped Green Olives, Creamy Green Olive Dressing
- Spring Mix, Dried Cranberries, Gorgonzola, Walnuts, Balsamic–Stone Ground Mustard Dressing
 - Caesar Salad with Heats of Romaine, Parmesan, Croutons

Choice of Vegetable:

- Cauliflower with Capers
- Braised Greens with Pancetta
 - Carrots with Mint
- Broccoli with Raisins & Balsamic
- Carrots & Potatoes with Yogurt & Mint

Choice of Side:

- Roasted Fingerling Potatoes
- Mashed Yukon Gold Potatoes
 - Creamy or Crispy Polenta
- Moroccan Couscous, Raisins, Spring Onion & Almonds
 - Saffron Rice

Choice of Two Proteins:

- Pesto Grilled Frenched Chicken Breast
- Roast Chicken Breast, Lemon-Green Olive-Rosemary Sauce
- Prosciutto-Wrapped Chicken Breast, Golden Raisin Grappa Sauce
 - Oven-roasted Sockeye Salmon with Salsa Crudo
 - Grilled Ribeye (6 oz.)
 - Oven-Roasted Petit Tenderloin (6 oz.)
- Center-Cut Pork Loin, Dijon Mustard & Tarragon

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
 - Cheese Ravioli with Choice of Pesto Cream Sauce or Bolognese Meat Sauce
- Penne tossed with Tomato Herb Sauce & Parmesan with Grilled Chicken or Shrimp
 - Penne Carbonara with Cream, Pancetta, Egg, Parmesan

Choice of Dessert (see page 15)

plated dinners

price per person

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

Choose one Soup or Salad for all guests,
Choose up to three Entrées or Pastas if every guest is pre-ordering,
Choose up to two Entrées or Pastas if each guest will be ordering at the event,
and choose one Dessert for all guests (see page 15)

SOUPS & SALADS

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

DINNER ENTRÉES

Roasted Lamb Rib Chops half rack \$45.00 • full rack \$60.00
Spanish Romesco Sauce, Roasted Fingerling Potatoes

Chicken & Shrimp Duo Plate \$45.00
Grilled Chicken & Two Grilled Shrimp, Tomato-Artichoke Sauce, Saffron Rice

Chicken & Ribeye Duo Plate \$50.00
Grilled Chicken & 6 oz. Ribeye, Mushroom Demi-Glaze, Roasted Fingerling Potatoes

Salmon & Ribeye Duo Plate \$52.00
Sockeye Salmon & 6 oz. Ribeye, Herb Pesto, Saffron Rice

Sockeye Salmon \$40.00
Salsa Crudo, Saffron Rice

Petit Filet (6 oz.) \$60.00
Red Wine Mushrooms, Mashed Potatoes

Center-Cut Pork Loin \$45.00
Dijon Mustard & Tarragon Sauce, Caramelized Scallion Orzo Pasta

Chicken Wrapped in Prosciutto \$48.00
Golden Raisin-Grappa Sauce, Crispy Polenta

Roast Chicken Breast \$45.00
Lemon-Green Olive-Rosemary Sauce, Mashed Yukon Gold Potatoes

12 oz. Grilled Ribeye Steak \$65.00
Herb Pesto, Roasted Fingerling Potatoes

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

Cheese Ravioli with Chicken \$30.00
Pesto Cream Sauce

Cheese Ravioli with Bolognese Meat Sauce \$30.00

Penne tossed with Herb Tomato Sauce & Parmesan \$32.00
with Grilled Chicken or Shrimp

desserts

made in-house by our pastry chef

LEMON TART
Fruit Compote

CHOCOLATE MOUSSE
Whipped Cream & Chocolate Shavings (individual)

MASCARPONE MOUSSE
Fruit Compote Layers (individual)

SEASONAL FRUIT COBBLER
Whipped Cream

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

SALTED CHEESECAKE

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 our Wine Director, Katie Hestead, can help with your selections and wine pairings.

HOUSE WINES

<i>White</i>	<i>glass</i>
• Shortman Chardonnay, Washington	\$9.00
• Boomtown Pinot Gris, Washington	\$9.00
<i>Red</i>	
• Shortman Red Blend, Washington	\$9.00
• Boomtown Cabernet Sauvignon, Washington	\$9.00

SPARKLING

	<i>bottle</i>
• Adami "Garbel" Prosecco, Italy	\$36.00
• Mestres "1312" Cava Brut Reserva, Penedes, Spain	\$41.00
• Azienda Agricola Zuccolo Prosecco Rosé, France	\$38.00

WHITE

<i>Pinot Grigio</i>	<i>bottle</i>
• Alois Lageder Pinot Grigio, Alto Adige, Italy	\$37.00
• Redentore Pinot Grigio, Veneto, Italy	\$36.00
<i>Sauvignon Blanc</i>	
• Jules Taylor, Marlborough, New Zealand	\$35.00
• Château Ducasse Bordeaux Blanc, Bordeaux, France	\$45.00
<i>Chardonnay</i>	
• Rusack Vineyards, Santa Barbara County, California	\$77.00
• Ramey Wine Cellars, Sonoma Coast, California	\$72.00
• Domaine Thèvenet et Fils, Saint Veran, Burgundy, France	\$49.00
<i>Food-friendly Whites</i>	
• Inama "Vin Soave" Soave Classico, Veneto, Italy	\$39.00
• Amavi Cellars Sémillon, Walla Walla Valley, Washington	\$47.00

RED

<i>Pinot Noir</i>	<i>bottle</i>
• Mouvance Winery, Julon Vineyard, Eola-Amity Hills, Oregon	\$39.00
• Adelsheim, Willamette Valley, Oregon	\$55.00
<i>Cabernet Blends</i>	
• Cinder "Laissez-Faire" Red Blend, Snake River Valley, Idaho	\$39.00
• Dunham Cellars Trutina, Columbia Valley, Washington	\$64.00
<i>Merlot & Malbec</i>	
• Barrancas Toso Malbec, Mendoza, Argentina	\$41.00
• Clearwater Canyon Merlot, Lewis-Clark Valley, Idaho	\$60.00
<i>Rhône Varietals (Syrah/Grenache)</i>	
• Brotte Gigondas La Marasque Rhône, France	\$57.00
• Powers AVA Collection Wahluke Slope, GSM, Washington	\$45.00

BEER

	<i>can/bottle</i>
• Lonesome Larry American Lager • Sockeye Brewing, Boise, Idaho	\$7.00
• Dagger Falls IPA • Sockeye Brewing, Boise, Idaho	\$7.00
• Rodeo Citra Pale Ale • Payette Brewing, Boise, Idaho	\$7.00
• Boont Amber Ale • Anderson Valley Brewing, Boonville, California	\$7.00

Wine & beer are subject to availability;
we reserve the right to make appropriate substitutions if necessary.

LIQUORS

Please request our 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.

Vodka

• Koenig, Stoli	\$8.00
• Tito's, Ketel One	\$10.00
• Grey Goose	\$12.00

Gin

• Beefeater, Tanqueray	\$8.00
• Bombay Sapphire	\$10.00
• Farmer's Organic, Hendrick's	\$12.00

Rum

• Bacardi, Captain Morgan	\$8.00
• Gosling's	\$10.00

Tequila

• Cabrito Silver, Hornitos Reposado, Herradura Añejo	\$10.00
• Dobel Silver, Dobel Añejo, Patron Silver	\$12.00

Whiskey / Rye /Canadian

• Jack Daniels, Evan Williams	\$8.00
• Pendleton, Crown Royal, Maker's Mark, Chivas	\$10.00
• Bulleit (rye or bourbon), Buffalo Trace, Knob Creek	\$12.00

Scotch

• Dewars	\$10.00
• Johnnie Walker Black, Macallan 12-Year-Old, Glenlivet	\$12.00

Liqueurs

• Kahlua, Bailey's, Grand Marnier, Amaretto	\$10.00
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Other liquors may be available by request with advance notice.
If you don't see your favorite liquor on this list, let us know.

audio / visual

Please inquire with the Catering Sales Manager
to confirm availability for your event as quantities are limited.

We are responsible for the operation and functionality of the A/V equipment listed below and will have a staff member on-hand at your event to help with all A/V equipment:

ITEMS INCLUDED WITH ROOM RENTAL

- Built-in Projectors & Screens (Capitol Room)
- LCD Television (Boardroom & Sanctuary)
- Podium
- Connectivity Cords
 - HDMI (Standard, DisplayPort, Mini DisplayPort)
 - VGA
 - AppleTV

ITEMS FOR RENT

- | | |
|---|----------|
| • Wireless Lavalier Microphone | \$50.00 |
| • Wireless Handheld Microphone | \$50.00 |
| • Post-it® Flip Chart on Easel with Markers | \$40.00 |
| • 3' x 4' White Board with Markers & Eraser | \$60.00 |
| • Easel | \$10.00 |
| • Wireless Slide Advancer | \$25.00 |
| • Power Strips & Extension Cords | \$10.00 |
| • Conference Phone | \$100.00 |
| • Videoconferencing (Boardroom Only) | \$200.00 |

RICHARD'S

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WWW.RICHARDSBOISE.COM/catering