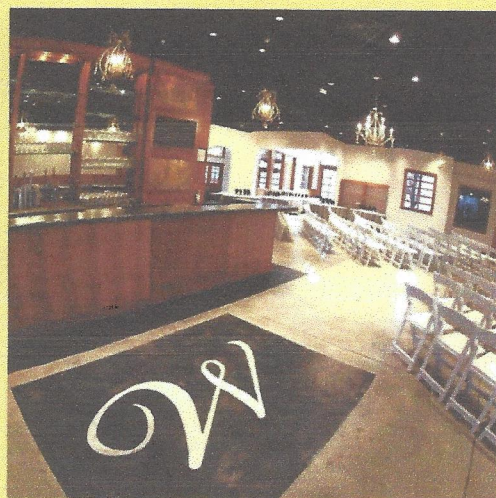


Waters **EDGE** EVENT CENTER

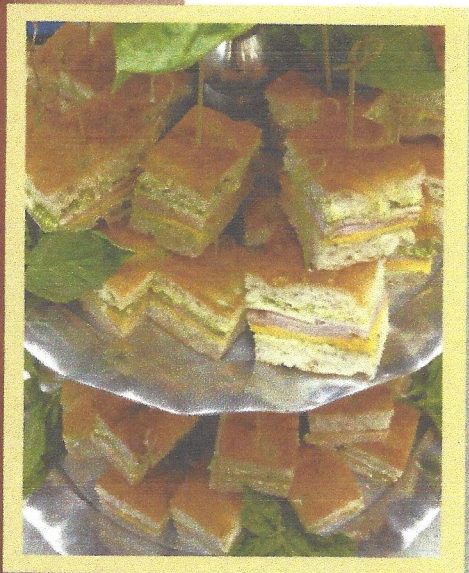


287 E. Shore Dr. Eagle, ID 83616 / Karen 208.867.5119

Hot D' Oeuvres

Idaho Baby Bakers

baby red bliss potatoes stuffed with bacon, cheddar or blue cheese and scallions
3.5/person



Cocktail Meatballs

large 1 oz beef meatball served in your choice of tangy marinara, sweet & sour or Swedish sauce
3.5/person

Fried Ravioli

herb-breaded cheese ravioli, gently fried and served with tangy marinara sauce
3.5/person

Mini Beef Wellingtons

tender, seasoned bistro filet, sautéed mushrooms, shallots and demi baked in puff pastry
5.5/person

Rosemary Chicken & Bacon Skewer

tender chicken seasoned with garlic and rosemary wrapped in honey smoked bacon
4.5/person

Crab Rangoons

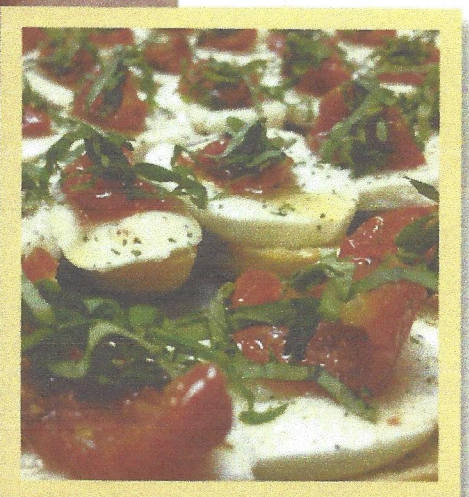
crab and cream cheese lightly deep fried in a wonton wrap and served with sweet Asian chili sauce
4.5/person

Chorizo Puffs

Basque chorizo and cheddar-pimiento cheese baked in puff pastry
3.5/person

Suppli

"little oranges" in Italian-gently fried, creamy risotto balls filled with fresh mozzarella and served with tangy marinara
4.5/person



Italian or Chorizo

Stuffed Mushrooms

choice of Italian sausage and herbs or Basque chorizo, red pepper and mozzarella filled mushroom caps
3.5/person

*Menu items and pricing are subject to change
(not to exceed 20%)

Hot D' Oeuvres (cont.)

Savory Spreads / Dips

(served warm)

spinach & artichoke served with grilled pita

4/person

jalapeno, Parmesan & pepperjack served with fresh tortilla chips

4/person

crab & artichoke served with roasted garlic crostini

5.5/person

Herb Focaccia or Ciabatta Finger Sandwiches

choice of ham & pimiento cheese / turkey, provolone & pesto aioli / vegetable cream cheese /
cucumber & roasted red pepper / roast beef, cheddar & horseradish

4/person

Pulled Pork Sliders

hickory-smoked BBQ pulled pork & creamy coleslaw served on warm,
local brioche bun

Small 3.5 / per person or Large 5 / per person

Pesto-Parmesan Palmiers

basil pesto, aged parmesan rolled up in a baked, puff pastry pinwheel

3.5/person

Roasted Garlic Cheese Puffs

roasted garlic, cheddar & mozzarella baked in puff pastry

3.5/person

Ahi Tartare Wonton

Hawaiian ahi poke served on a wonton triangle with wasabi cream & sesame

6.25/person

Smoked Deviled Eggs

hickory & alder smoked hard boiled eggs add a twist to classic deviled eggs

3.5/person

Hor D' Oeuvres (cont.)

Hor d'Oeuvre Display Stations

Fresh Fruit Display

selection of seasonal sliced fruits, melons & berries served with orange poppyseed yogurt dip

50 guests-225 | 100 guests-450 | 150 guests-550

Domestic Cheese Display

hard and soft cheeses displayed with figs, grapes, assorted crackers & crostini

(for fine import cheeses add \$2 per guest)

50 guests-165 | 100 guests-315 | 150 guests-415

Crudite Display

artful display of colorful, seasonal vegetables served with pesto-buttermilk ranch dipping sauce

50 guests-165 | 100 guests-330 | 150 guests-430

Mediterranean Hummus Station

roasted red pepper or traditional hummus served with grilled pita, feta, olives

& pickled red onion

50 guests-225 | 100 guests-450 | 150 guests 525

Bruschetta Display

(choose 3)

traditional tomato-basil, fresh mozz, slow-roasted tomato & pesto,
grilled zucchini, feta & olive, buttermilk blue cheese & pickled onion,

roasted garlic & brie,

50 guests-225 | 100 guests-450 | 150 guests-525

Shrimp Cocktail

fresh poached shrimp served with zesty house cocktail sauce & lemon wedges

50 guests-250 | 100 guests-500 | 150 guests-700

Deluxe Antipasto & Charcuterie Display

artichoke hearts, roasted garlic, balsamic mushrooms, olives, roasted red peppers,

pickled green beans, hot capicola, gallo salami, pepperoni, spicy mustard,

assorted crackers & crostini

50 guests-325 | 100 guests-650 | 150 guests-900

Whole Poached Salmon

whole white wine poached salmon fillet garnished with lemon-dill cream cheese,

red onion, capers, hard-boiled egg & served with roasted garlic crostini

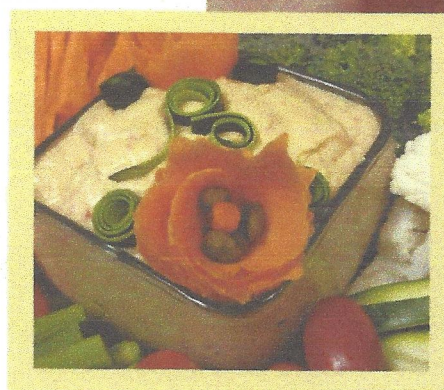
50 guests-275 | 100 guest-525 | 150 guests-725

Ruby Red Idaho Trout Roll

local, smoked Idaho red trout and cream cheese encrusted in candied pecans

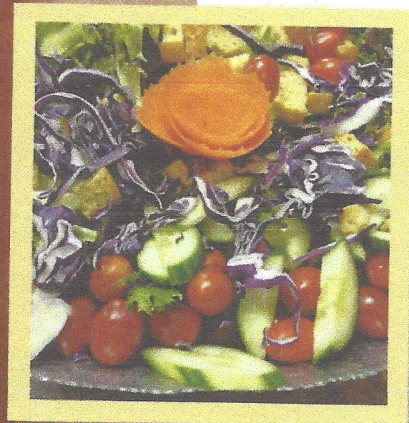
& fresh dill served with assorted crackers and fresh baguette

50 guests-225 | 100 guests-475 | 150 guests-650



Buffet & Plated Selections *

All entrees served with Chef's choice of seasonal vegetable, freshly baked bread & whipped butter and your choice of creamy fresh herb or mushroom polenta, herb roasted red bliss potatoes, garlic mashed potatoes, vegetable rice pilaf, smoked cheddar au gratin potatoes or herb and parmesan risotto (add \$1 per guest)
For plated service add \$2 per person



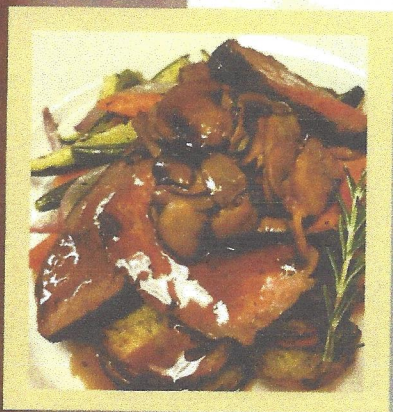
Salads

Romaine Caesar w/ Ciabatta Croutons,
Parmesan Cheese & Garlic Dressing
4/person

Garden Salad w/ Cucumbers, Carrots, Tomato, Croutons and
your choice of 2 of the following:
Balsamic, Ranch, Blue Cheese, Italian
3.5/person

Greek Vegetable Salad w/ Cucumbers, Tomatoes, Red Onions, Feta,
Kalamata Olives, Artichoke Hearts & Lemon-Oregano Vinaigrette
4.5/person

Baby Spinach, Strawberries, Toasted Almonds, Feta & White Balsamic Vinaigrette
4.5/person



Beef

Grilled Tri-Tip

grilled tri tip served in a red wine mushroom demi sauce
18/person

Garlic and Rosemary Bistro Filet

tender beef bistro filet marinated in garlic
and rosemary and grilled to your liking
19/person

Herb Crusted Prime Rib

roasted medium rare and served with au jus and creamy horseradish sauce
Market Price/person

Hand-Cut NY Strip Steak

grilled and topped with a garlic-herb butter
20/person

Grilled Flank Steak

topped with chimichurri sauce
(parsley, mint, garlic, olive oil, salt & pepper) and crispy fried onions
19/person

Pork

Slow Roasted Pork Loin

served with a creamy green peppercorn brandy sauce
18/person

Whole Grain Mustard

& Rosemary Encrusted Pork Loin

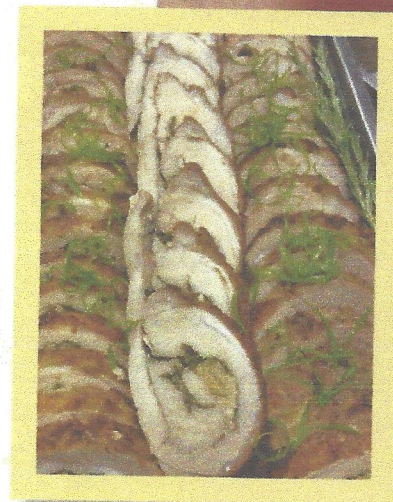
served with an apple-shallot compote and apple cider glaze
18/person

Pork Shank

succulent pork, roasted with a light, Asian-sesame glaze and scallions
19/person

Pork Loin Roulade

slow-roasted, center-cut pork loin filled with olive oil, fresh herbs and garlic
18/person



Chicken

Teriyaki Chicken

tender, jumbo chicken thighs served with grilled pineapple, scallions and red bell peppers
17/person

Black Forest Chicken

grilled chicken breast capped with black forest ham, Swiss cheese and a Dijon cream sauce
18/person

Chicken Marsala

grilled chicken breast served in a mushroom-marsala wine cream sauce
18/person

Roasted Chicken

quarter chicken roasted with an olive oil, garlic and fresh herb rub
16/person

Chicken Picatta

grilled chicken breast served in a lemon, caper, and tomato white wine butter sauce
18.50/person

Seafood

Pesto Crusted Salmon

fresh, roasted salmon fillet topped with basil pesto and parmesan bread crumbs
19/person

Mediterranean Grilled Salmon

grilled salmon topped with a kalamata olive, caper, garlic, olive oil, and red chile flake relish
19/person

Tilapia Picatta

oven baked tilapia in a lemon, caper, tomato and white wine butter sauce
18/person

Pasta

Italian Sausage or Vegetable Lasagna

Italian sausage or grilled vegetables baked in layers of fresh pasta, ricotta, mozzarella and marinara until brown and bubbly
17/person

Fettuccine Alfredo

al dente fettuccine tossed with a creamy garlic-parmesan sauce
14/person

add grilled chicken or shrimp
17/person

Pasta Waters Edge

al dente pasta, artichoke hearts, tomatoes and rosemary served in a gorgonzola cream sauce
16/person

add grilled chicken or shrimp
19/person

Lobster Ravioli

ricotta and cold water lobster filled ravioli tossed with sweet peas and a white wine cream sauce
19/person

Four Cheese Penne Pasta

al dente penne pasta baked in a rich, white cheddar, mozzarella, parmesan & brie cream sauce until brown and bubbly
16/person

Vegetarian

Butternut Squash Ravioli

served in a sage-brown butter sauce
18/person

Eggplant Parmesan

fried eggplant cutlets baked with tangy marinara & mozzarella cheese
18/person

Vegetable au Gratin

seasonal vegetables and herb cream sauce baked in a puff pastry crust
17/person

Pasta Genoa

al dente pasta, slow roasted tomatoes, toasted walnuts and parmesan tossed with basil pesto
18/person

Stations

Baked Potato Bar

(Served with a garden salad.)

Russet potatoes accompanied with whipped butter, sour cream, salsa, bacon bits, green onions and shredded cheddar cheese.

10.50/person

Add chili for \$1

Taco Bar

(Accompanied by choice of refried or black beans, marinated cucumber salad and Mexican rice.)
corn tortillas, shredded beef or pork, cheddar cheese, onions, lettuce, tomatoes, salsa and sour cream

14.50/person

Soup & Salad Bar

(Served with warm bread & whipped butter.)

Garden salad topped with tomato, cucumber, red onion & croutons

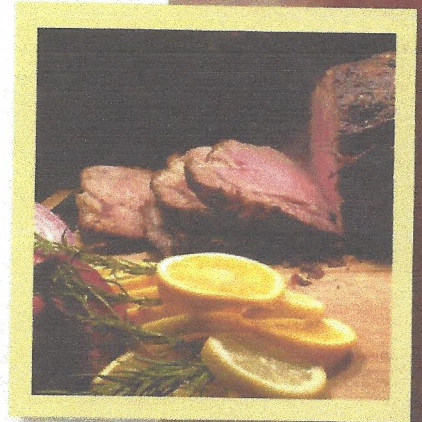
served with choice of 2 dressings, Caesar salad and

choice of 1 of the following soups: Creamy Tomato Basil, Minestrone,

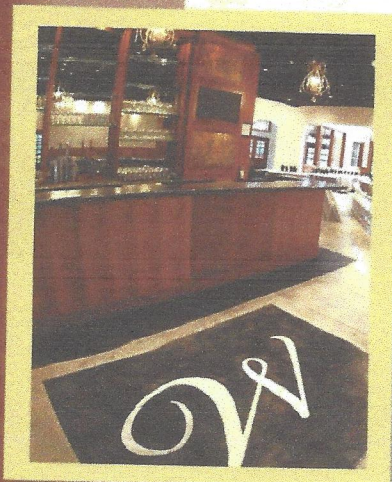
White Bean Chicken Chili, Chicken Tortilla, Clam Chowder, Chicken and Rice Thai Fire, Wisconsin Cheese, French Onion, Italian Wedding Soup with Meat Balls, Mushroom & Brie, or Mulligatawny (chicken, curry and apple)

11/person

Add grilled chicken 3/person



* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Bar Snacks

1/person in increments of 50

Sweet & Spicy Pretzel Mix

sweet & spicy mini pretzels twists with sliced roasted almonds

Maple Bacon & Sea Salt Kettle Corn

house-popped caramel-maple kettle corn tossed
with bacon bits and sea salt

Kettle Chips

choice of jalapeno, tangy red vinegar or sea salt & black pepper

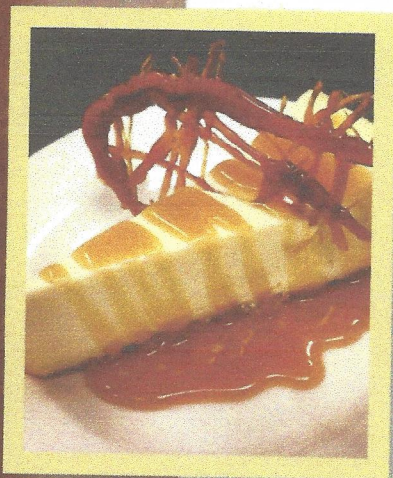
Chips & Salsa

fresh housemade corn tortilla chips served with zesty margarita salsa

Candied Nut Mix

blend of walnuts, pecans, cashews, peanuts & almonds
20/pound

Desserts



Mini Cheesecake Assortment

royal raspberry, lemon, creamy vanilla, amaretto almond,
chocolate silk tuxedo & chocolate cappuccino
4.25/person

Petit Fours Assortment

mini cake bites covered with a chocolate ganache
4/person

Fruit Cobbler

peach or blueberry served with fresh chantilly cream
3.5/person

Baklava

traditional greek walnut & phyllo pastry drizzled with warm honey
3.25/person

Classic Lemon Bars

fresh lemon curd baked on a shortbread crust
3.25/person

Chocolate Mousse Cups

classic chocolate, grand marnier or crème de menthe flavored
3.25/person

Desserts (cont.)

Chef's Cookie Assortment

white chocolate & macadamian nut,
cowboy cookie, snickerdoodles and chocolate chip
1.75 each or 1.50 each for orders over 50

Dessert Bar Assortment

summer berry stack, chocolate peanut butter, 7-layer bar,
lemon crumb, apple crumb, oreo brownie,
chocolate chunk & toffee crunch blondie
2 pieces 5/person

Pumpkin Cranberry Stack

(seasonal dessert)

moist, holiday-spiced pumpkin cake and cranberries
all stacked together with walnut cream on
a gingersnap shortbread crust
5/person

Macaron Tree

(sold only in increments of 125 and 2 weeks' notice required)
classic French meringue cookie filled with assorted buttercream-flavors
include strawberry, pistachio, café latte, orange lemonade, chocolate and passion fruit
250/tree

Beverages

Non Alcoholic

Hosted Soft Drinks

1.75/each

Hot Chocolate

12 cups – 18.00 / 25 cups – 38.00 / 50 cups – 75.00

Hot Coffee

12 cups – 18.00 / 25 cups – 38.00 / 50 cups – 75.00

Lemonade

Fresh lemonade served over ice with sliced lemons
28.00 / gallon (16 glasses)

Fruit Punch Spritzer

Mixed berry fruit with a splash of sprite served over ice
28.00 / gallon (16 glasses)

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 – 132-16oz glasses)

Domestics

Coors, Coors Light, Miller Genuine Draft, Miller Light,
Budweiser, Bud Light (others available upon request)
Full keg 280.00-350.00 / Half keg 160.00 – 200.00

Keystone Light, PBR

Full Keg 260.00-280.00

Micros and Imports

Hefeweisen, Blue Moon, Fat Tire, Stella Artois (others available upon request)
Full keg 339.00-430.00 / Half keg 246.00-310.00

Local Selection

Payette Brewing company, Crooked fence,
10 barrel brewing, Highlands Hollow, Seasonal
Full keg 310.00-460.00

House Wine / Sparkling Selection

Our house wine is from black ridge Vine yards located in California
Reds: merlot, Pinot Noir, Blend (cab, Barbara, merlot, syrah)

Whites: chardonnay, Pinot Grigio, moscato

Case (12 bottles) 230.00-250.00