# **AFTERNOON BREAKS**

#### **BROWNIE BASH**

Assorted gourmet brownies served with ice cold milk and fresh brewed coffee, decaf and tea. **\$10.95** 

# **COOKIE CRUMBLE BREAK**

Assorted fresh baked cookies served with ice cold milk, assorted soft drinks, and fresh brewed coffee, decaf and tea. **\$9.95** 

## AFTER SCHOOL BREAK

Sliced apples, bananas, crisp celery sticks, pretzels and fresh baked peanut butter cookies accompanied by whipped peanut butter and caramel sauce for dipping. Served with ice cold milk and assorted soft drinks. **\$10.95** 

## **MOVIE BREAK**

Peanuts, popcorn, pretzels, party mix, assorted mini candy bars served with assorted soft drinks. **\$9.95** 

### **HEALTHY BREAK**

Assorted yogurts, granola bars, trail mix and whole fruit served with assorted fruit juice and bottled water. **\$10.95** 

## **DIPPERS DELIGHT**

Crisp fresh veggies with our veggie dip, hummus with pita chips, house-made salsa and tortilla chips, fresh seasonal sliced fruit with a yogurt sauce. Served with assorted soft drinks and bottled water. **\$10.95** 



#### COEUR D'ALENE INN

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# **BANQUET BAR SELECTIONS**

\$60.00 per hour minimum on each bar set-up. A selection of white and red wines are available by the bottle ranging in price from \$20.00 per bottle.

#### LIQUOR PRICES

Standard Brand Liquor **\$6.00** Premium Brand Liquor **\$7.00** Super Premium Brand Liquor **\$9.00** Domestic Beer **\$4.00** Imported Beer **\$5.00** Domestic Beer (keg) **\$350.00** Imported Beer (keg) **\$450.00** 

## WINE SELECTIONS

#### **House Wine**

Cypress Hill Chardonnay, Merlot or Cabernet Sauvignon \$6.00 per glass \$23.00 per bottle

#### **Sparkling Cider**

5 to 6 glasses per bottle Sparkling Cider (non-alcoholic) **\$14.00** 

#### House Champagne

J. Puget \$20.00



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# **PLATED BREAKFASTS**

ALL BREAKFASTS INCLUDE FRESH BREWED COFFEE, DECAF AND TEA.

#### **IDAHO BREAKFAST WRAP**

Fluffy scrambled eggs, roasted breakfast potatoes, ham, sausage and a mix of cheese, wrapped in a warm tortilla. Served with salsa and fresh seasonal fruit. **\$15.95** 

## THE INN'S BREAKFAST CLUB

Fluffy scrambled eggs, crisp bacon, avocado and sliced tomatoes, topped with melted cheddar on a buttery grilled croissant. Served with fresh seasonal fruit. **\$14.95** 

## **VEGETABLE QUICHE**

Fresh eggs, cream, spinach, bell pepper and mushrooms with Swiss cheese, baked in a flaky pastry crust. Served with seasonal fruit. **\$15.95** 

## PRIME RIB HASH & EGGS

Crispy house-made prime rib hash with potatoes, onions and seasoning, topped with two poached eggs and finished with a chipotle cream sauce. Served with peaches and a grilled English muffin. **\$16.95** 

## MOUNTAIN BERRY CUSTARD FRENCH TOAST

Three pieces of custard French bread with a caramelized crust and dusted with powdered sugar. Served with a mixed Northwest berry compote and grilled chicken sausage. **\$16.95** 

#### MIXED GRILL

Fluffy scrambled eggs, roasted breakfast potatoes accompanied by a medley of brown sugar bacon, link sausage and oven baked ham. Served with a fresh baked fruit muffin. **\$16.95** 

## **COUNTRY BENEDICT**

Fresh buttermilk biscuits topped with grilled sausage patties and topped with two poached eggs, finished with country gravy. **\$16.95** 



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# **BREAKFAST BUFFETS**

ALL BREAKFASTS INCLUDE FRESH BREWED COFFEE, DECAF AND TEA.

### **CONTINENTAL BREAKFAST**

Chilled orange juice, assortment of muffins, Danish pastries and cinnamon rolls. **\$12.95** With seasonal fresh fruit array. **\$14.95** With Idaho breakfast potato stuffed with eggs, sausage and cheese. **\$16.95** 

## **TRADITIONAL SUNRISE BUFFET**

Country red potatoes, honey glazed ham, brown sugar bacon, maple sausage links, fluffy scrambled eggs, seasonal fresh fruit array and fresh baked pastries. **\$16.95** 

## **COEUR D'ALENE CLASSIC**

Home-style oatmeal, brown sugar, raisins, scrambled eggs with chives and cream cheese, poppy seed potatoes, brown sugar bacon, fresh fruit array, assorted breakfast breads and mini croissants. **\$16.95** 

## FROM THE INN'S GRIDDLE

Custard French toast, Idaho potato cakes and buttermilk pancakes with an array of toppings including; fresh berries, crunchy granola, pecans, chocolate chips, strawberry preserves, blueberry preserves, fresh whipped cream, butter, warm maple syrup, brown sugar bacon, maple sausage links and fluffy scrambled eggs. **\$17.95** 

# **MULLIGAN'S BUFFET**

Omelets made to order by a uniformed Chef, with fresh eggs, diced ham, bacon, sausage, mushrooms, onions, peppers, tomatoes, mixed cheeses, and house-made salsa. Accompanied by bacon, sausage, country red potatoes, fresh fruit array, a toaster station with bagels, assorted breads, fruit preserves, cream cheese and chilled orange juice. **\$18.95** 

### BUILD-YOUR-OWN BREAKFAST BURRITO BUFFET

Warm flour tortillas, cheesy scrambled eggs, spicy crumbled sausage, smoky ham, chorizo, black beans, roasted potatoes, green onions, bell peppers, diced tomatoes, fresh salsa, guacamole. and sour cream. Accompanied by fruit filled churros, a fresh fruit array and chilled orange juice. **\$17.95** 



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# PLATED LUNCH ENTRÉES

ALL LUNCHEONS INCLUDE COFFEE, SODA, SALAD, OVEN-FRESH ROLLS AND DESSERT.

## MALIBU CHICKEN

Grilled chicken breast smothered in teriyaki sauce, topped with smoky shaved ham, aged Swiss cheese and fresh pineapple. Served with coconut rice and seasonal fresh vegetables. **\$19.95** 

## **CHICKEN ASIAGO**

Boneless chicken breast marinated in olive oil and Italian herbs, stuffed with basil, Roma tomatoes, garlic, Asiago cheese and finished with a creamy pesto sauce. Served with wild rice pilaf and seasonal fresh vegetables. **\$19.95** 

## CHICKEN & BRIE WITH WILD MUSHROOM RAGOUT

Seared chicken breast stuffed with brie, on a bed of wild mushroom ragout and finished with rosemary cream. Served with Yukon gold mashed potatoes and seasonal fresh vegetables. **\$20.95** 

## **PORK MARSALA**

Tender pork medallions topped with mushrooms and caramelized onions in a rich marsala sauce. Served with Yukon gold mashed potatoes and seasonal fresh vegetables. **\$19.95** 

# HOME-STYLE POT ROAST

Tender, slow cooked pot roast finished with a rich brown sauce and crisp onion straws. Served with roasted baby potatoes and seasonal fresh vegetables. **\$19.95** 

### **BOURBON STREET STEAK**

Cajun seasoned flat iron steak grilled medium topped with mushrooms, peppers, onions, garlic and finished with our famous bourbon cream sauce. Served with garlic mashed potatoes and seasonal fresh vegetables. **\$20.95** 

# CHILI GLAZED SALMON

Char-broiled salmon filet glazed with a sweet and spicy chili glaze, topped with fresh pineapple salsa. Served with jasmine rice and fire roasted vegetables. **\$20.95** 



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# LUNCH BUFFETS

ALL LUNCH BUFFETS INCLUDE COFFEE AND SODA.

(Minimum 20 guests, Additional \$5.00 per guest for less than 20)

# WORKING LUNCH BUFFET

Assorted sliced bread, shaved turkey, honey ham, roast beef, Italian salami, sliced cheeses, red onions, sliced tomatoes, pickle spears, pepperoncini, shaved lettuce, mustard, mayonnaise and horseradish. Tossed green salad, Chef's pasta salad, assorted Lay's<sup>®</sup> potato chips and an array of fresh baked cookies. **\$19.95** 

## SOUP & SALAD BUFFET

Tossed green salad with all the toppings and assorted dressing, turkey salad, house-made potato salad, Chef's pasta salad, fresh seasonal fruit bowl, rolls, flatbread and assorted fruit breads. Chef's choice of one of our famous soups and Chef's choice of dessert. **\$19.95** 

# **IDAHO POTATO BAR**

Idaho baked potatoes and all the toppings; bacon bits, sour cream, chives, shredded cheese, cottage cheese, house-made chili and seasoned fajita chicken and beef. Tossed green salad with assorted dressings and a fresh seasonal fruit display. Served with Chef's choice of dessert. **\$20.95** 

# SOUTH OF THE BORDER

Warm flour tortillas, seasoned carne asada, house-made refried beans, Spanish rice, chicken tortilla soup, diced onions, tomatoes, olives, sour cream, shredded cheese, and salsa. Accompanied by shredded chicken enchiladas and Chef's choice of dessert. **\$22.95** 

# **ITALIAN CUISINE**

Penne and linguine pasta, marinara with Italian sausage, traditional Alfredo sauce, ravioli in a wild mushroom pesto sauce, Parmesan crusted chicken breast and freshly grated Parmesan. Served with fresh tossed Caesar salad, warm breadsticks, fresh baked garlic bread and Chef's choice of dessert. **\$22.95** 

# **CHUCK-WAGON BBQ BUFFET**

Slow-smoked beef brisket, our famous pulled pork, brown sugar baked beans, home-style seasoned JoJo's, coleslaw, assorted buns, condiments and cheeses. Tossed green salad with assorted dressings and Chef's choice of dessert. **\$22.95** 



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# ENTRÉE SALADS

ALL SALADS INCLUDE COFFEE, SODA, OVEN-FRESH ROLLS AND CHEF'S CHOICE OF DESSERT.

## CHICKEN CAESAR SALAD

Crisp hearts of romaine, grated Parmesan and toasted croutons tossed with creamy Caesar dressing, tomato wedges and sliced egg. Choice of grilled lemon pepper, Cajun or herb-crusted chicken breast. **\$16.95** 

## **ORCHARD SALAD**

Char-grilled chicken breast, mixed greens, green onions, diced pears, pecans and blue cheese crumbles. Served with an apple vinaigrette. **\$16.95** 

## PEPPER STEAK SALAD

Thinly sliced pepper-crusted sirloin atop crisp romaine lettuce, pickled red onions, apples, spiced pecans and white cheddar cheese. Finished with a champagne vinaigrette. **\$16.95** 

## SOUTHWEST CHICKEN SALAD

Grande tortilla shell loaded with shredded lettuce, tomatoes, green onions, peppers, olives, grated cheese, sour cream, guacamole, sliced Southwest chicken breast and ranchero dressing. **\$16.95** 

## HONG KONG CHICKEN SALAD

Shredded iceberg lettuce and cabbage tossed in a sesame-ginger dressing with carrots, mandarin oranges and cashews. Topped with grilled chicken and crispy fried wonton strips. **\$16.95** 

## PENNY'S SUMMER SALAD

Grilled chicken breast, fresh mixed greens, sliced strawberries, blueberries, candied walnuts and blue cheese crumbles. Served with a poppy seed vinaigrette. **\$16.95** 



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# SANDWICHES AND WRAPS

INCLUDES FRESH BREWED COFFEE AND CHEF'S CHOICE OF DESSERT.

## **DELI STYLE SANDWICHES**

(All choices must be pre-selected)

Your choice of ham, roast beef or turkey on French or cracked wheat bread. Served with your choice of tossed green salad, pasta salad or potato chips. **\$16.95** 

## **CROISSANT CLUB**

Fresh baked butter croissant with sliced turkey, ham, sliced tomatoes and lettuce. Served with tossed green salad with house dressing or pasta salad and Chef's choice of dessert. **\$17.95** 

# **CHICKEN FOCACCIA**

Marinated chicken breast served atop lettuce, sliced tomato, thin sliced onions, avocado, herb mayonnaise on top of an oven-fresh focaccia bun. Served with Greek pasta salad. **\$16.95** 

# CHICKEN CAESAR WRAP

Grilled chicken breast and crisp romaine lettuce tossed with diced tomatoes, Parmesan and Caesar dressing. Served with seasonal fresh fruit. **\$16.95** 

### SOUTHWEST CHICKEN WRAP

Blackened chicken breast, black bean and corn salsa, crisp lettuce, jasmine rice, diced tomatoes and ancho chili ranch dressing. Served with seasonal fresh fruit. **\$17.95** 

### PRIME DIP SANDWICH

Thin sliced prime rib piled high on a grilled French roll and smothered in horseradish cheddar cheese. Served with au jus and seasoned home fries. **\$17.95** 



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# **DINNER ENTRÉES**

INCLUDES COFFEE, SODA, SALAD, OVEN-FRESH ROLLS AND CHEF'S CHOICE OF DESSERT.

## **CHICKEN MARSALA**

Pan-seared chicken breast braised with Marsala wine, caramelized onions and mushrooms. Served with creamy polenta and fire roasted vegetables. **\$25.95** 

### NORTHWEST PEACH-HUCKLEBERRY CHICKEN

Oven-baked French-cut chicken breast with a sweet peach-huckleberry gastrique sauce. Served with rice pilaf and fire roasted vegetables. **\$26.95** 

## CHICKEN PICCATA LINGUINE WITH CAJUN PRAWNS

Seared boneless chicken breast served atop linguine, tossed with onions, tomatoes, mushrooms, fresh basil, capers and garlic, topped with an herb cream sauce and finished with Cajun prawns. Served with fire roasted vegetables. **\$27.95** 

## CHICKEN SALTIMBOCCA

Tender chicken breast lined with prosciutto and spinach with sage-pomodoro sauce. Served with wild mushroom risotto and fire roasted vegetables. **\$26.95** 

## **SMOKED TRI-TIP STEAK**

Slow smoked beef tri-tip cooked medium rare, sliced thin, on a bed of caramelized onions and topped with au jus. Served with loaded mashed potatoes gratin and seasonal fresh vegetables. **\$28.95** 

### **ROAST PORK PRIME RIB**

Juicy pork prime rib slow roasted to a tender perfection and topped with a cranberry-port demi-glace, Served with rosemary roasted red potatoes and fire roasted vegetables. **\$28.95** 



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# DINNER ENTRÉES

INCLUDES COFFEE, SODA, SALAD, OVEN-FRESH ROLLS AND CHEF'S CHOICE OF DESSERT.

### **BROILED HALIBUT**

Char-broiled Alaskan halibut with a spiced rum-mango chutney. Served with jasmine rice and seasonal fresh vegetables. **\$30.95** 

## TRAIL CREEK BALSAMIC GLAZED SALMON

Columbia River salmon topped with fresh basil and a balsamic glaze with hints of Dijon and honey. Served with jasmine rice and fire roasted vegetables. **\$28.95** 

## MEDALLIONS OF BEEF BORDELAISE

Pan-seared beef medallions prepared medium rare with red wine Bordelaise sauce. Served with Yukon gold mashed potatoes and fire roasted vegetables. **\$28.95** 

## MUSHROOM-BRANDY FLANK STEAK

Marinated flank steak, spice rubbed and broiled medium, sliced thin and topped with a mushroom brandy sauce. Served with loaded mashed potatoes and fire roasted vegetables. **\$29.95** 

### PRIME RIB OF BEEF

Slow roasted prime rib prepared medium with horseradish sauce and au jus. Served with an Idaho baked potato and seasonal vegetables. **\$32.95** 

## SURF & TURF

Charbroiled baseball cut steak paired medium with two crab stuffed jumbo prawns. Served with loaded mashed potatoes gratin and seasonal fresh vegetables. **\$33.95** 



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# **DINNER BUFFETS**

ALL DINNER BUFFETS INCLUDE COFFEE AND SODA.

(Minimum 50 guests, Additional \$5.00 per guest for less than 50)

# HONEY GLAZED HAM & BROASTED CHICKEN

Oven-baked ham with assorted mustards and crispy broasted chicken. Served with mixed green salad, assorted dressings, fresh fruit array, coleslaw, pistachio chiffon, cheesy au gratin potatoes, sautéed seasonal vegetables, oven-fresh dinner rolls and Chef's choice dessert array. **\$30.95** 

# **ROAST TURKEY & HAM**

Tender roasted turkey and oven-baked honey glazed ham. Served with mixed green salad, assorted dressings, fresh fruit array, mashed potatoes and creamy gravy, traditional stuffing, pickled vegetables, sautéed seasonal vegetables, oven-fresh dinner rolls and Chef's choice dessert array. **\$30.95** 

# **BRAISED BONELESS SHORT RIBS & CHICKEN GRATIN**

Braised short ribs paired with juicy chicken breasts in a three cheese herb cream sauce. Served with mixed green salad, assorted dressings, fresh fruit array, garlic mashed potatoes and rice pilaf, sautéed seasonal vegetables, oven fresh rolls and butter, and Chef's choice dessert array. **\$31.95** 

# CHICKEN MARSALA & WILD MUSHROOM PESTO RAVIOLI

Seared chicken breast braised with Marsala wine and finished with mushroom onion demi-glace. Served with wild mushroom ravioli in pesto cream sauce, tossed Caesar salad, fresh basil mozzarella Roma tomato salad, cheesy garlic risotto, fire roasted balsamic vegetables, garlic bread, breadsticks and Chef's choice dessert array. **\$30.95** 

# CHEF CARVED PEPPER CRUSTED SIRLOIN ROAST

Roasted to perfection and finished with au jus and a creamy horseradish sauce. Served with mixed green salad, assorted dressings, baby baked potatoes, house-made macaroni and cheese, pickled vegetables, fresh fruit array, sautéed seasonal vegetables, oven-fresh rolls and Chef's choice dessert array. **\$31.95** 

# PRIME RIB

Slow roasted prime rib prepared medium finished with au jus and a creamy horseradish sauce. Served with mixed green salad, assorted dressings, loaded Idaho baked potato, Chef's choice pasta salad, fresh fruit array, sautéed seasonal vegetables, oven-fresh rolls and Chef's choice dessert array. **\$36.95** 

# SURF & TURF

Smoked tri-tip roast and snow crab clusters, Northwest shrimp cocktail and fresh chilled mussel display. Served with mixed green salad, assorted dressings, Yukon gold mashed potatoes, wild rice pilaf, Greek couscous salad with asparagus tips and sun dried tomatoes, sautéed seasonal vegetables, fresh fruit array, oven-fresh rolls and Chef's Choice dessert array. **\$36.95** 

Add Northwest Salmon to any buffet for \$3.95 a person



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# THEMED BUFFETS

ALL DINNER BUFFETS INCLUDE COFFEE AND SODA.

# **BACKYARD BBQ**

Smoked baby back ribs and BBQ chicken. Served with tossed green salad with ranch dressing and raspberry vinaigrette, home-style potato salad, fruit ambrosia, skewered corn on the cob, house-made baked beans, macaroni and cheese, fresh fruit array and cornbread muffins. Strawberry shortcake and apple crisp for dessert. **\$30.95** 

### **PAN-ASIAN**

Sweet and sour chicken with Asian BBQ short ribs. Served with tossed green salad with mandarin oranges, crispy won-ton strips, scallion, cilantro and sesame ginger and wasabi ranch dressings. Chinese BBQ pork and seeds with hot mustard, spicy garlic snap peas, vegetable egg rolls and fried rice. White chocolate-coconut crème brulee and chocolate dipped fortune cookies for dessert. **\$29.95** 

## SOUTHWEST FIESTA

Beef tamales and build your own fajitas with carne asada, marinated chicken, peppers, onions and assorted toppings. Taco salad bar with shredded lettuce, matchstick peppers, tomatoes, chives, crisp tortilla strips, salsa-ranch and honey-lime dressing. Santa Fe rice pilaf, refried black beans, chicken tortilla soup, house-made salsa and sour cream. Chocolate and cream tarts topped with mixed berries and assorted fruit filled churros for dessert. **\$30.95** 

# **CULINARY TOUR OF ITALY**

Build your own pasta buffet featuring penne and linguini pasta, marinara with Italian sausage, fire roasted peppers and onions, garlic Alfredo sauce, Parmesan crusted chicken breast and lasagna Bolognese. Served with Caesar salad with garlic croutons and shredded Parmesan, cold cheese tortellini pasta salad with sundried tomatoes and a light pesto dressing, fire roasted balsamic vegetables, hot garlic bread and breadsticks. Panna Cotta and Tiramisu for dessert. **\$31.95** 

## A TRIP TO HAWAII

Honey glazed pit ham carved by a uniformed Chef, teriyaki beef vegetable kabobs and ahi poke. Served with tossed green salad and assorted dressings, fresh fruit display with melons and berries, coconut rice with fresh cilantro, candied sweet potatoes and citrus glazed root vegetables. White chocolate-coconut crème brulee and pineapple upside-down cake for dessert. **\$33.95** 



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# **COLD HORS D'OEUVRE SELECTION**

MINIMUM OF THREE DOZEN PER ORDER, PRICE PER DOZEN.

Deluxe Deviled Eggs **\$15.95** Caprice Skewer with Balsamic Reductions **\$15.95** Ham Asparagus Crème Cheese Crowns **\$15.95** Almond Chicken Canapés **\$16.95** BBQ Pork and Seeds **\$16.95** Bruschetta and Goat Cheese Phyllo Cups **\$16.95** Northwest Shrimp Crostini **\$18.95** Seared Beef Sirloin Crostini with Onion Jam and Blue Cheese **\$18.95** Fire Roasted Peach and Brie Crostini **\$16.95** Iced Prawns with Cocktail Sauce **\$23.95** Crab Martini's with Cocktail and Lime Coleslaw **\$26.95** 

## CHEF'S CHOICE ASSORTED COLD HORS D'OEUVRES

Small tray (10 dozen) **\$160.95** Medium tray (14 dozen) **\$224.95** Large tray (24 dozen) **\$380.95** 

#### COLD SMOKED SALMON DISPLAY

With cream cheese, red onion, capers, cocktail breads and sliced baguette (serves 25) **\$160.95** 

## **FRESH VEGETABLE TRAY & DIP**

 Small tray (serves 25)
 \$42.95

 Medium tray (serves 50)
 \$79.95

 Large tray (serves 100)
 \$155.95

#### **DELI TRAY**

Sliced turkey, ham, roast beef, assorted rolls and condiments Small tray (serves 25) **\$92.95** with cheese **\$117.95** Medium tray (serves 50) **\$183.95** with cheese **\$233.95** Large tray (serves 100) **\$355.95** with cheese **\$455.95** 



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# **COLD HORS D'OEUVRE SELECTION**

MINIMUM OF THREE DOZEN PER ORDER, PRICE PER DOZEN.

## **CHEESE & CRACKER DISPLAY**

Imported and domestic cheeses, assorted crackers and sliced baguettes.

Small tray (serves 25) **\$67.95** Medium tray (serves 50) **\$132.95** Large tray (serves 100) **\$250.95** 

### FRESH FRUIT ARRAY

Small tray (serves 25) **\$67.95** Medium tray (serves 50) **\$131.95** Large tray (serves 100) **\$250.95** 

# **COCKTAIL SNACKS**

Seven Layer Dip and Chips (serves 25) **\$44.95** Potato Chips and Dip (serves25) **\$25.95** Mixed Nuts (one pound) **\$20.95** Pretzels or Party Mix (serves 25) **\$18.95** 



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# **HOT HORS D'OEUVRE SELECTION**

MINIMUM OF THREE DOZEN PER ORDER, PRICE PER DOZEN.

Sweet Hoisin Chicken Wings **\$15.95** Swedish Meatballs **\$15.95** Roasted Garlic Bruschetta **\$15.95** Longhorn BBQ Sausage **\$15.95** Spanakopita (Puffed Pastry filled with Feta, Spinach, Roasted Pepper and Onion) **\$15.95** Chipotle Raspberry BBQ Pork Shanks **\$16.95** Tempura Asparagus with Balsamic Reduction **\$17.95** Thai Chicken Satay with Spicy Peanut Sauce **\$18.95** Sweet and Sour Spare Ribs **\$18.95** Crab and Cream Cheese Gratin in Phyllo Cups **\$22.95** Bacon Wrapped Scallops **\$19.95** Jumbo Coconut Prawns with Sweet Plum Sauce **\$20.95** Crab Stuffed Mushrooms **\$21.95** Beef Wellington Bites with Balsamic Reduction **\$22.95** 

### **CHEF'S CHOICE ASSORTED HOT HORS D'OEUVRES**

Small tray (10 dozen) **\$160.95** Medium tray (14 dozen) **\$224.95** Large tray (24 dozen) **\$380.95** 

#### FROM THE CARVING BOARD

Carved table-side by a uniformed Chef with silver dollar rolls and condiments Honey Baked Ham (serves 50) **\$275.95** Oven Roasted Turkey Breast (serves 50) **\$275.95** Slow Roasted Baron of Pork (serves 50) **\$260.95** Pepper Crusted Roast Sirloin (serves 50) **\$300.95** 



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# **VEGETARIAN OPTIONS**

INCLUDES COFFEE, SODA, SALAD AND CHEF'S CHOICE OF DESSERT.

## **ROASTED VEGETABLE & FETA STUFFED PHYLLO**

A medley of fire roasted vegetables with a blend of fresh herbs, mixed with creamed feta cheese in a flaky phyllo. Served with wild rice pilaf.

## **GOAT CHEESE & ARUGULA PIZZA**

Warm flatbread pizza with a pesto spread, topped with tomatoes, caramelized onions, asparagus and goat cheese, finished with a peppery arugula salad.

## PORTOBELLO MUSHROOM BURGER WITH BRUSCHETTA TOPPING

Marinated Portobello mushrooms filled with roasted peppers and onions, topped with fresh tomato bruschetta. Finished with melted gorgonzola cheese. Served on a toasted brioche bun with roasted red potatoes.

## GARLIC GINGER BRAISED TOFU AND VEGETABLE STIR-FRY

Braised tofu simmered in a garlic and ginger glaze, then stir-fried with traditional Asian vegetables and cashews. Tossed with a spicy teriyaki sauce. Served with steamed white rice.

### **OVEN BAKED PENNE PRIMAVERA**

Pasta primavera with tender penne, simmered in a three-cheese Alfredo sauce, topped with Parmesan and garlic breadcrumbs, oven baked until golden brown.

## SPINACH TOMATO AND FETA QUICHE

Traditional, flaky, open-faced pie crust filled with a savory filling of eggs, spices, feta, onions, tomatoes, fresh spinach and finished with a touch of cream. Served with a fresh spring salad and our house vinaigrette.



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# **GLUTEN-FREE OPTIONS**

INCLUDES COFFEE, SODA, SALAD AND CHEF'S CHOICE OF DESSERT.

# SEARED SALMON DIJON WITH MUSHROOM RISOTTO

Pan-seared salmon fillet topped with a Dijon béchamel sauce. Served with mushroom risotto and seasonal vegetables.

### **HERB-RUBBED CHICKEN PARMESAN**

Tender chicken breast rubbed with a garlic-herb spread, coated with Parmesan and oven baked. Served on gluten-free pasta with a blush tomato sauce.

# PEACH-HUCKLEBERRY CHICKEN

Baked French chicken breast infused with fresh rosemary and a savory peachhuckleberry gastrique. Served with garlic mashed potatoes and seasonal vegetables.

# **TURKEY AVOCADO MELT**

Sliced oven roasted turkey, fresh spinach, bacon, caramelized onions, grilled tomatoes and sliced avocado on grilled gluten-free bread with cranberry cream cheese. Served with a warm potato salad.

# **BACON-WRAPPED PORK LOIN**

Juicy pork loin wrapped in applewood smoked bacon, slow roasted and topped with a spiced apple and red onion cider. Served with mashed red potatoes and seasonal vegetables.



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# **REFRESHMENTS & BREAKS**

#### TREATS

Per Dozen (serves 12) Danish Pastries \$23.95 Assorted Breakfast Breads \$26.50 Assorted Muffins \$23.95 Petite Croissants \$23.95 Bagels and Cream Cheese \$23.95 Assorted Scones \$24.95 Donuts \$24.95 Assorted Cookies \$23.95 Brownies \$25.00 Rice Crispy Treats \$23.95

#### DRINKS

Per Pot (serves 8) Brewed Coffee, Decaf or Tea \$18.95 Hot Chocolate \$18.95 Per Gallon (serves 20) Brewed Coffee, Decaf or Tea \$39.95 Hot Spiced Cider \$29.95 Fruit Punch \$25.95 Hot Chocolate \$28.95 Per Pitcher Iced Tea \$18.95 Lemonade \$18.95 Flavored Lemonade \$19.95 Flavored Iced Tea \$19.95 Assorted Fruit Juice \$18.85

#### INDIVIDUALS

(Charged on consumption) Soft Drinks \$2.50 Bottled Juice \$3.00 Milk Cartons \$2.25 Mineral Water \$2.50 Ice Cream Bars \$2.00 Whole Fresh Fruit \$2.00 Granola Bars \$2.00 Candy Bars \$2.00 Popcorn \$10.00 (serves 25) Trail Mix \$15.00 (serves 25)

Add a Keurig K-cup machine with a wide variety of gourmet flavors. **\$3.00 per cup** 



#### COEUR D'ALENE INN

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# AUDIO/VISUAL PRICE LIST & MEETING ROOM RENTAL

# MEETING ROOM RENTAL

	Full Day	Half Day
Idaho North	\$300	\$150
Idaho South	\$300	\$150
Syringa	\$300	\$150
Garnet	\$300	\$150
Hayden	\$600	\$300
Cataldo	\$600	\$300
Sherman	\$600	\$300
Includes your choice	of screen or wireles	s microphone
High speed internet r	\$100	

Plus \$10.00 per extra port Phone lines \$50.00 each

# AUDIO/VISUAL EQUIPMENT

Audio/Visual equipment can be ordered through the catering office. Please order well in advance of your meeting date to assure availability.

8' Screen	\$50.00
5' Screen	\$50.00
Data Projector (LCD)	\$450.00
Wireless Lavaliere Microphone	\$50.00
Wireless Hand Held Microphone	\$50.00
Flip chart, Stand, Pad & Markers	\$35.00
Speaker Phone	\$50.00
Piano	\$25.00
White board with Markers	\$15.00

The Coeur d' Alene Inn will set each meeting room with a podium and wired microphone at no charge. Additional microphones are available at \$10.00 each.

Extension cords, audio/visual carts and easels are available at no charge.



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# CONFERENCE CENTER FUNCTION & ROOM CAPACITIES

	Rounds	Theater	Classroom	Conference	U-Shape	Hollow-Sq
Idaho S	32	40	21	15	20	24
Idaho N	40	50	36	2	24	30
Syringa	48	50	36	24	24	30
Garnet	56	60	42	24	24	30
Idaho	88	100	50	30	30	40
Sherman	128	130	90	40	48	54
Cataldo	128	130	90	40	48	54
Hayden	128	135	90	40	48	54
Ballroom	550	625	350			

Subtract (4) rounds for each buffet line - approximately one double-sided buffet per 150 people Subtract (2) rounds for each bar set-up - approximately one bar per 100 people Subtract (2) round tables for every four persons at the head table

	Dimensions	Square Feet
Idaho S	31x19	589
Idaho N	31x23	713
Syringa	30x32	960
Garnet	34x32	1088
Sherman	39x50	1950
Cataldo	40x50	2000
Hayden	42x50	2100



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