

# RICHARD'S

## *catering menu*

for events at the Inn at 500 Capitol



Richard's is the exclusive food and beverage provider  
for all events held at the Inn at 500 Capitol.

Chef Richard Langston's modern take on regionally inspired Italian and Mediterranean cuisine  
has been a favorite of Boise diners for over 25 years.

Catering Sales Manager Martine Bennett is your first contact for planning your event,  
and will handle all the details for you, from menus and room layout to A/V needs and  
coordinating outside vendors.

Banquet Manager Matthew Varbel, Banquet Captain Brooke Cuskey, and their staff  
will be on-hand to set up and run your event and direct our service staff.

Bar Manager Kaid Fish can pair wines to your menu and  
is available to create one or more signature cocktails for your event.

All our desserts and pastries are made in-house by our Pastry Chef Taylor Houston.

We look forward to helping you plan a memorable event in one of our  
beautiful event spaces, and providing you with Richard's celebrated food and service.



# general information & policies

## MENU SELECTION

### **Due 14 business days prior to your event:**

- final menu selections
- preliminary guest count
- special requests for dietary restrictions, i.e., gluten-free (GF), vegetarian (V), vegan (VEGAN), and dairy-free
  - an additional charge may be assessed if we don't receive special dietary requests 10 days in advance

### **Due 5 business days prior to your event, if selecting plated entrées:**

- an exact count of each entrée

Because our menu items are made in-house and use seasonal ingredients, some items are not available year-round and Richard's reserves the right to make appropriate substitutions.

## ATTENDANCE GUARANTEE

### **Due 5 business days prior to your event:**

- final attendance guarantee number must be confirmed for Richard's to have adequate notice to order and prepare food and to schedule staff for your event
  - once you provide us your guarantee, you cannot reduce the count; however, you may increase it up to 24 hours in advance
- charges will be based on the guarantee number or the number served, whichever is greater;
- Richard's will prepare food based upon the guarantee number plus an additional 5%;
- we reserve the right to make necessary adjustments to the function space based upon your final guarantee number.

## FOOD & ALCOHOL POLICY

Because 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. *No outside food or beverage of any kind is permitted to be brought into the event by the client or event guests without the express written consent of Richard's management.*

If outside food is brought in without written permission, a charge of 25.00 per person may be assessed.

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 without express permission of Richard's management.

Alcohol (beer, wine, and hard liquor) 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. Any alcohol not provided by Richard's will be confiscated and a fee assessed.



### **EVENT GUEST COURTESY POLICY**

Events in the Capitol Room must conclude by midnight unless otherwise arranged in advance. Music must be kept at a low enough volume not to disturb hotel guests and must be turned off by 10:00pm unless prior permission is given by the hotel to extend the end time.

Use of the outdoor Plaza must conclude by 9:00 pm for the comfort of hotel guests in rooms directly above.

The Inn at 500 is a non-smoking property. Smokers may use the designated smoking area on the ground floor to the left of the hotel lobby. Smoking is not permitted on the outdoor Plaza.

### **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 (ST-101) 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 are guaranteed only when a signed contract and credit card are on file.

### **DEPOSIT**

A 50% deposit based on the estimated total is required for: multi-day events, weddings, all events in December and events that total more than \$5,000. This deposit can be made with a check or credit card and must be paid at least 5 days prior to the event.

### **SECURITY**

While we take every precaution, neither Richard's nor the Inn at 500 assume responsibility for the 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. Please arrange to have gift tables and card baskets watched by a member of your group during the event.

### **PARKING**

Parking at the Inn at 500 is exclusively valet at a discounted rate of 12.00 per vehicle for event attendees. No self-parking is available on the property.

Payment for all-day valet parking may be:

- added to the master folio of the group (if one or more attendees are staying in the hotel);
- paid by the group for attendees with parking vouchers (provided by Richard's); or
- paid individually by attendees.

There are self-parking garages and surface lots near the hotel; however, charges for these lots are as much or more than our discounted valet rate.

The covered parking garage located next to Richard's restaurant is for Richard's patrons' use only, *and not for use by event guests*. Cars parked by attendees in Richard's garage may be subject to towing. It is the responsibility of the meeting planner or group leader to communicate the parking policy and arrangements to their attendees. The Inn at 500 is not responsible for vehicles in violation of this policy.



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## *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

### **À LA CARTE BEVERAGE SERVICE**

price per consumption

San Pellegrino Sparkling Water (plain, assorted fruit flavors)	5.50
Gatorade (assorted)	5.50
Assorted Bottled Juices (Apple, Cranberry, Orange)	4.00
Red Bull (regular & sugar-free)	5.50
Coke Products	3.50

### **BEVERAGES FOR A CROWD**

price per gallon; serves up to 20

Dawson Taylor "Richard's" Blend Coffee (regular or decaf)	45.00
Iced Tea or Hot Tea	45.00
Lemonade	45.00





## *breakfasts*

price per person

Breakfasts served as buffet unless otherwise requested.

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

### **BOISE BREAKFAST 23.00**

Scrambled Eggs with Cheese & Fresh Herbs <sup>GF</sup>  
Black Pepper Bacon *or* House-Made Pork Sausage <sup>GF</sup>  
Breakfast Potatoes with Onions & Peppers <sup>GF, VEGAN</sup>  
Acme Bakeshop Baguette Toast, Butter & Jam <sup>V</sup>

### **EGGS BENEDICT 26.00**

Poached Eggs, English Muffins, Hollandaise, choice of Ham *or* Salmon Lox  
Breakfast Potatoes with Onions & Peppers <sup>GF, VEGAN</sup>  
Seasonal Fruit with Honey-Yogurt Dressing <sup>GF, V</sup>

### **THE NORTHWEST 24.00**

Build-Your-Own Yogurt Parfait: Chobani Greek Yogurt, Richard's Granola, Seasonal Fruit <sup>GF, V</sup>  
Bob's Red Mill Oatmeal Cups <sup>GF, VEGAN</sup>  
Breakfast Potatoes with Onions & Peppers <sup>GF, VEGAN</sup>  
Scrambled Eggs with Cheese & Fresh Herbs <sup>GF</sup>

### **THE PROVENÇAL 25.00**

Orange-Cranberry Waffles, Maple Syrup <sup>V</sup>  
Scrambled Eggs with Cheese & Fresh Herbs <sup>GF</sup>  
Black Pepper Bacon *or* House-Made Pork Sausage <sup>GF</sup>



## *continental breakfasts*

price per person

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

### **CONTINENTAL 15.00**

Seasonal Fruit with Honey-Yogurt Dressing <sup>GF, V</sup>

Pastry Chef's Choice Pastries (muffins, scones, breakfast breads), Butter & Jam (2 per person)

### **CONTINENTAL PLUS 20.00**

Seasonal Fruit with Honey-Yogurt Dressing <sup>GF, V</sup>

Pastry Chef's Choice Pastries (muffins, scones, breakfast breads), Butter & Jam (2 per person)

Richard's Granola: toasted oats, dried fruit, honey, toasted nuts & seeds <sup>GF, V</sup>

Chobani Greek Yogurt <sup>GF, V</sup>

## *breakfast add-ons*

prices are per person unless otherwise noted

- |  |            |
|--|------------|
| • Classic Quiche Lorraine (Bacon & Onion), serves 12                       | 45.00 each |
| • Vegetarian Quiche (Seasonal Vegetables & Cheese), serves 12 <sup>V</sup> | 45.00 each |
| • Eggs Scrambled with Cheese & Fresh Herbs <sup>GF</sup>                   | 6.50       |
| • Black Pepper Bacon <sup>GF</sup>   | 5.50       |
| • House-Made Pork Sausage <sup>GF</sup>                                    | 5.50       |
| • Breakfast Potatoes with Onions & Peppers <sup>GF, VEG</sup>              | 5.50       |
| • Orange-Cranberry Waffle with Butter & Maple Syrup <sup>V</sup>           | 10.00      |

## *break time snacks*

prices are per person

- |   |       |
|---|-------|
| • Seasonal Fruit with Honey-Yogurt Dressing <sup>GF, V</sup>  | 8.00  |
| • Build-Your-Own Yogurt Parfait: Chobani Greek Yogurt, Richard's Granola, Seasonal Fruit <sup>GF, V</sup>   | 10.00 |
| • Strawberry & Brie Skewers <sup>GF, V</sup>  | 8.00  |
| • Assorted Cookies (including gluten-free) from our Pastry Chef <sup>V</sup>  | 5.00  |
| • Lemon Bars & Brownies from our Pastry Chef <sup>V</sup>   | 7.00  |
| • Assorted Mini Candy Bars <sup>V</sup>   | 4.00  |
| • Assorted Energy & Granola Bars <sup>V</sup>   | 5.00  |
| • House-Made Nut Mix with Dried Fruit <sup>GF, VEGAN</sup>  | 6.00  |
| • Beef Jerky <sup>GF</sup>  | 5.00  |
| • Smoothies: Strawberry-Banana <sup>VEGAN</sup> , Mixed Berry <sup>GF, V</sup> , Strawberry <sup>GF, V</sup> , Berry Spinach <sup>GF, VEGAN</sup> | 10.00 |
| • Assorted Individual Bags of Chips   | 3.00  |
| • Bar Mix <sup>V</sup>  | 5.00  |





## buffet lunches

prices are 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,  
Acme Bakeshop Baguette, Butter & Richard's Dipping Oil <sup>✓</sup>

### **PASTA BAR 34.00**

• **Richard's Salad** <sup>✓</sup>: Mixed Lettuces, Seasonal Vegetables, Sunflower Seeds, Feta;  
choice of house dressings: Creamy Green Olive <sup>GF</sup>, Whole Grain Mustard Vinaigrette <sup>GF, VEGAN</sup>, Caesar <sup>GF</sup>

#### *Choice of Two Pastas:*

- **Traditional Cannelloni** with Ricotta & Spinach, Bolognese Meat Sauce
- **Vegetarian Cannelloni** with Roasted Vegetables, Ricotta & Spinach, Tomato Herb Sauce <sup>✓</sup>
  - **Cheese Ravioli** with Pesto Cream Sauce <sup>✓</sup>
  - **Cheese Ravioli** with Bolognese Meat Sauce
  - **Penne** with Herb Tomato Sauce & Parmesan <sup>✓</sup>
  - **Penne Carbonara**: Cream, Bacon, Egg, Parmesan
- **ADD Protein**: Grilled Chicken Breast or Grilled Shrimp to any pasta for additional 7.00 pp

*Choice of Dessert (see page 18)*



### RICHARD'S SALAD BAR 26.00

#### **Mixed Greens with:**

**Dressings:** Creamy Green Olive <sup>GF</sup>, Balsamic-Stone Ground Mustard Vinaigrette <sup>GF, VEGAN</sup>, Oil & Vinegar <sup>GF, VEGAN</sup>

**Cheeses:** Feta, Parmesan, Gorgonzola <sup>GF, V</sup>

**Veggies:** Tomatoes, Peppers, Garbanzo Beans, Cucumbers, Carrots, Celery, Kalamata Olives, Green Olives, Artichoke Hearts, Roasted Peppers, Pickled Red Onions, Sunflower Seeds <sup>GF, VEG</sup>

**Proteins:** Diced Boiled Eggs, Diced Ham, Diced Grilled Chicken Breast, Chopped Bacon <sup>GF</sup>

*Choice of Dessert (see page 18)*

### GOURMET SALAD BUFFET 35.00

• **Richard's Salad:** Mixed Lettuces, Seasonal Vegetables, Sunflower Seeds, Feta; choice of house dressings: Creamy Green Olive <sup>GF</sup>, Whole Grain Mustard Vinaigrette <sup>GF, VEGAN</sup>, Caesar <sup>GF</sup>

• **Arugula Salad:** Orange Segments, Almonds, Sherry Vinaigrette <sup>GF, VEG</sup>

• **Caprese:** Tomato, Fresh Mozzarella & Basil <sup>GF, V</sup>

• **Mediterranean Orzo Salad:** Cucumbers, Red Onions, Feta, Artichoke Hearts, Tomatoes <sup>V</sup>

• **Potato Salad:** Fingerling Potatoes, Bacon, Tomatoes, Dijon Vinaigrette <sup>GF</sup>

• **Artichoke Salad:** Marinated Artichoke Hearts, Roasted Peppers & Herbs <sup>GF, VEG</sup>

• **Roasted Beet Salad:** Assorted Citrus, Arugula, Goat Cheese, Citrus Vinaigrette <sup>GF, V</sup>

• **Choice of Protein:** Grilled Sliced Chicken Breast or Sliced Roast Beef or Poached Shrimp <sup>GF</sup>

• **Add a 2nd Protein:** additional 5.00 pp

*Choice of Dessert (see page 18)*

### TUSCAN PICNIC 34.00

(minimum 25 guests)

• **Potato Salad:** Fingerling Potatoes, Bacon, Tomatoes, Dijon Vinaigrette <sup>GF</sup>

• **Arugula Salad:** Orange Segments, Almonds, Sherry Vinaigrette <sup>GF, VEG</sup>

• **Mediterranean Orzo Salad:** Cucumbers, Red Onions, Feta, Artichoke Hearts, Tomatoes <sup>V</sup>

• **Seasonal Vegetable Platter:** Assorted Veggies with Creamy Green Olive Dip <sup>GF</sup>

• **Mixed Olives** Marinated with Rosemary & Lemon <sup>GF, VEG</sup>

• **Chef's Choice Cheeses** with Seasonal Accompaniments <sup>GF, V</sup>

**Grilled Chicken Skewers**, Pesto Cream Sauce <sup>GF</sup>

*Choice of Dessert (see page 18)*



**SOUP, SALAD & BUILD-YOUR-OWN SANDWICH 31.00**  
(bread service not included with Build-Your-Own-Sandwich)

*Choice of Soup*

- **Tomato Basil** <sup>GF, V</sup>
- **Vegetable, White Bean & Prosciutto** <sup>GF</sup>

*Choice of Salad*

- **Richard's Salad:** Mixed Lettuces, Seasonal Vegetables, Sunflower Seeds, Feta; choice of house dressings: Creamy Green Olive <sup>GF</sup>, Whole Grain Mustard Vinaigrette <sup>GF, VEGAN</sup>, Caesar <sup>GF</sup>
- **Arugula Salad:** Orange Segments, Almonds, Sherry Vinaigrette <sup>GF, VEG</sup>

*ADD or SUBSTITUTE Choice of One Gourmet Salad +2.50 per person*

- **Caprese:** Tomato, Fresh Mozzarella, Balsamic & Basil <sup>V</sup>
- **Mediterranean Orzo Salad:** Cucumbers, Red Onions, Feta, Artichoke Hearts, Tomatoes <sup>V</sup>
- **Potato Salad:** Fingerling Potatoes, Bacon, Tomatoes, Dijon Vinaigrette <sup>GF</sup>

*Build-Your-Own Sandwich*

- **Multigrain & Sourdough Bread** <sup>V</sup>  
(Gluten-free bread available upon request)
- **Sliced Turkey, Ham & Roast Beef** <sup>GF</sup>
- **Assorted Sliced Cheeses** <sup>GF, V</sup>
- **Tomato, Lettuce, House-Pickled Vegetables, Mayonnaise, Mustard** <sup>GF, V</sup>

**Assorted Individual Bagged Chips**

*Choice of Dessert*

**Lemon Bars or Brownies** <sup>V</sup>

*plated lunches*

Let Chef Langston create a custom prix fixe menu to suit both your guests and your budget.



## *lunches for here or to-go*

prices are per person

Choice of two sandwiches to be pre-ordered by guests.

Additional choices are 2.50 per person.

(Gluten-free bread available upon request)

Served with choice of salad:

- **Richard's Salad:** Mixed Lettuces, Seasonal Vegetables, Sunflower Seeds, Feta; choice of house dressings: Creamy Green Olive <sup>GF</sup>, Whole Grain Mustard Vinaigrette <sup>GF, VEGAN</sup>, Caesar <sup>GF</sup>
- **Arugula Salad:** Orange Segments, Almonds, Sherry Vinaigrette <sup>GF, VEG</sup>
- **Mediterranean Orzo Salad:** Cucumbers, Red Onions, Feta, Artichoke Hearts, Tomatoes <sup>V</sup>
- **Potato Salad:** Fingerling Potatoes, Bacon, Tomatoes, Dijon Vinaigrette <sup>GF</sup>
- **Individual Bag of Chips** • **Bottled Water or Soda** • **Chef's Choice Cookie or Brownie**

### **DELI SANDWICH BOXED LUNCH 22.00**

- Choice of Turkey, Ham, or Roast Beef, with assorted sliced cheeses on Multigrain or Sourdough Bread

### **FOCACCIA BOXED LUNCH 24.00**

- Italian Cured Meats: Prosciutto, Capicola, Salami, Swiss, with Lettuce, Tomato, Pickled Red Onion on House-Made Focaccia with Pesto Aioli

### **VEGETARIAN BOXED LUNCH 22.00**

- Grilled Portobello, Red Onion, Lettuces, Tomato <sup>V</sup> on House-Made Focaccia with Pesto Aioli





# reception buffets

price per person

Buffets with a guest count of less than 25 will incur a 75.00 Small Buffet Fee

## PLAZA BUFFET 32.00

- **Mixed Olives** Marinated with Rosemary & Lemon <sup>GF, VEG</sup>
- **Chef's Choice Cheeses** with Seasonal Accompaniments <sup>GF, V</sup>
- **Sliced Italian Meats**, House-pickled Vegetables, Marinated Mushrooms, Artichoke Hearts, Roasted Peppers & Mixed Olives <sup>GF</sup>
  - **Artichoke-Spinach-Parmesan Spread** on Crostini <sup>V</sup>
- **Caprese**: Tomato, Fresh Mozzarella, Balsamic & Basil <sup>GF, V</sup>
  - **Chicken Skewers** with Pesto Cream <sup>GF</sup>
- **Acme Bakeshop Baguette & Butter**, Richard's Dipping Oil <sup>V</sup>

## VINEYARD BUFFET 45.00

- **Mini Sandwiches with Italian Meats**, Cheese, Lettuce & Roasted Tomato Aioli on House-Made Focaccia
- **Assorted Seasonal Vegetable Platter** with Creamy Green Olive Dip <sup>GF</sup>
  - **"Build-your-own Bruschetta"**: Toasted Acme Bakeshop Baguette, Tomato-Basil Salsa Fresca, Fresh Mozzarella <sup>V</sup>
    - **Mini Risotto Cakes**, Pesto Aioli <sup>V</sup>
  - **Warm Brie**, Roasted Red Pepper Marmalade <sup>GF, V</sup>
    - **Individual Shrimp Cocktails** <sup>GF</sup>
    - **Chicken Skewers** with Pesto Cream <sup>GF</sup>
    - **Meatballs** with Spanish Red Mojo Sauce <sup>GF</sup>
- **Acme Bakeshop Baguette & Butter**, Richard's Dipping Oil <sup>V</sup>

## COUNTRYSIDE BUFFET 52.00

- **Mini Risotto Cakes** with Shrimp, Roasted Tomato Aioli
- **Lamb Rib Chop "Lollipops"** with Balsamic Glaze <sup>GF</sup>
  - **Manchego Skewers**, Black Pepper & Honey <sup>GF, V</sup>
  - **Chicken Skewers** with Pesto Cream <sup>GF</sup>
  - **Roasted Red Pepper & Goat Cheese Crostini** <sup>V</sup>
- **Whole House-Smoked Salmon Side**, Capers, Onion & Dill, Cream Cheese & Bagels
- **Acme Bakeshop Baguette & Butter**, Richard's Dipping Oil <sup>V</sup>





## *trays & platters*

serves approximately 12

- **Richard's Grazing Table:** Chef's Choice Cheeses, Seasonal Vegetable Platter & Sliced Italian Meats artfully displayed together 275.00
- **Chef's Choice Cheeses** with Seasonal Accompaniments <sup>✓</sup> 100.00
- **Seasonal Vegetable Platter:** Assorted Veggies with Creamy Green Olive Dip <sup>GF</sup> 85.00
- **Sliced Italian Meats:** Prosciutto, Capicola, Salami, House-pickled Vegetables, Marinated Mushrooms, Artichoke Hearts, Roasted Peppers & Mixed Olives <sup>GF</sup> 125.00
- **Warm Brie,** Roasted Red Pepper Marmalade, Assorted Crackers <sup>✓</sup> 60.00
- **Mini Vegetarian Sandwiches,** Grilled Portobello, Mixed Greens, Roasted Tomatoes & Pesto Aioli on House-Made Focaccia (minimum order 2 dozen) <sup>✓</sup> 85.00
- **Mini Sandwiches with Italian Meats,** Cheese, Lettuce & Pesto Aioli on House-Made Focaccia (minimum order 2 dozen) 110.00
- **Whole House-Smoked Salmon Side** (3-4 lbs.), Capers, Onion, Dill, Cream Cheese & Bagels 110.00



## *interactive stations*

serves approximately 12

- **“Build-your-own Bruschetta” Bar** 120.00  
Toasted Acme Bakeshop Baguette with assorted Toppings: Olive Tapenade, Basil Pesto, Roasted Red Pepper Salad, Tomato-Basil Salsa Fresca, Fresh Mozzarella <sup>V</sup>
- **“Build-your-own Hawaiian Poke” Bar** 165.00  
Fresh-Diced Sushi-Grade Ahi Tuna, Diced Cucumber, Shredded Carrots, Green Onions, Nori Strips, Jalapeños, Sesame Seeds, Sambal, Wasabi Aioli, Pickled Ginger, Crispy Wonton Strips, Sesame Oil, Soy Sauce

## *hot hors d'oeuvres*

serves approximately 12

- **Mini Risotto Cakes** with Roasted Tomato Aioli 18.00  
add Shrimp topper 22.00
- **Lamb Rib Chop “Lollipop”** with Balsamic Glaze <sup>GF</sup> 80.00
- **Grilled Sirloin, Brie, Roasted Red Pepper Marmalade** on House-Made Focaccia 60.00
- **Chicken Skewers** with Pesto Cream Sauce <sup>GF</sup> 50.00
- **Meatballs** with Red Spanish Mojo Sauce <sup>GF</sup> 48.00



## *cold hors d'oeuvres*

serves approximately 12

- **Caprese on a Spoon:** Tomato, Basil, Fresh Mozzarella <sup>GF, V</sup> 28.00
- **Seared Rare Ahi Tuna,** Coriander & Black Pepper Crust on Sesame Cabbage Slaw <sup>GF</sup> 85.00
- **Individual Shrimp Cocktail** <sup>GF</sup> 48.00
- **Skewers:**
  - Kalamata Olives & Artichoke Hearts, Fresh Mozzarella & Roasted Red Peppers <sup>GF, V</sup> 22.00
  - Manchego, Black Pepper & Honey <sup>GF, V</sup> 18.00



• **Crostini topped with:**

Artichoke-Spinach-Parmesan Spread <sup>V</sup>	20.00
Roasted Red Peppers & Goat Cheese <sup>V</sup>	21.00
Cream Cheese, Lox, Pickled Red Onion	24.00
Gorgonzola, Garlic, Walnuts & Honey <sup>V</sup>	21.00

## buffet dinners

price per person

Buffets with a guest count of less than 25 will incur a 75.00 Small Buffet Fee

All Dinner Buffets include Sliced Acme Bakeshop Baguette, Butter & Richard's Dipping Oil  
Richard's Blend Coffee by Dawson Taylor (regular & decaf) & Iced Tea

### **RICHARD'S SIGNATURE DINNER BUFFET 75.00**

*Choice of Salad*

- **Richard's Salad:** Mixed Lettuces, Seasonal Vegetables, Sunflower Seeds, Feta; choice of house dressings: Creamy Green Olive <sup>GF</sup>, Whole Grain Mustard Vinaigrette <sup>GF, VEGAN</sup>, Caesar <sup>GF</sup>
- **Arugula Salad:** Orange Segments, Almonds, Sherry Vinaigrette <sup>GF, VEG</sup>
- **Mediterranean Orzo Salad:** Cucumbers, Red Onions, Feta, Artichoke Hearts, Tomatoes <sup>V</sup>

*Choice of Vegetable*

- **Romanesco with Parmesan** <sup>GF</sup> • **Broccoli with Raisins & Balsamic** <sup>GF, VEGAN</sup> • **Chef's Seasonal Vegetable** <sup>GF, V</sup>

*Choice of Side*

- **Roasted Fingerling Potatoes** <sup>GF, VEGAN</sup> • **Mashed Potatoes** <sup>GF, V</sup> • **Saffron Rice** <sup>GF</sup>

*Choice of Two Proteins*

- **Prosciutto-Wrapped Chicken Breast**, Golden Raisin Grappa Sauce <sup>GF</sup>  
(available without prosciutto upon request)
- **Oven-Roasted Ora King Salmon**, Lemon Caper Sauce <sup>GF</sup>
- **Pork Loin**, Whole Grain Mustard Cream Sauce <sup>GF</sup>
- **Grilled Ribeye**, Demi-glace <sup>GF</sup>
- **Grilled Sirloin Coulotte Steak**, Red Wine Mushroom Sauce <sup>GF</sup>

*Choice of Dessert (see page 18)*

### **ITALIAN PASTA BUFFET 60.00**

- **Richard's Salad:** Mixed Lettuces, Seasonal Vegetables, Sunflower Seeds, Feta; choice of house dressings: Creamy Green Olive <sup>GF</sup>, Whole Grain Mustard Vinaigrette <sup>GF, VEGAN</sup>, Caesar <sup>GF</sup>
- **Chef's Choice Seasonal Vegetables**

*Choice of Three Pastas*

- **Traditional Cannelloni** with Ricotta & Spinach, Bolognese Meat Sauce
- **Vegetarian Cannelloni** with Roasted Vegetables, Ricotta & Spinach, Tomato Herb Sauce <sup>V</sup>
- **Cheese Ravioli** with choice of: Pesto Cream Sauce <sup>V</sup> or Bolognese Meat Sauce
- **Penne** with Tomato Herb Sauce & Parmesan <sup>V</sup>

**ADD Protein:** Grilled Chicken Breast or Grilled Shrimp to any pasta additional 7.00 pp

*Choice of Dessert (see page 18)*





## *plated dinners*

price per person

Choose one entrée for all guests. You may add a Chef-selected vegetarian option if required.

Choose one soup OR one salad for all guests.

If guests are pre-ordering, you may choose up to two entrées plus one vegetarian entrée.

We require guest counts for each item by the guarantee deadline (see page 2)

All Plated Dinners include: Chef's Choice Vegetable, Acme Bakeshop Baguette, Butter & Richard's Dipping Oil, Richard's Blend Coffee by Dawson Taylor (regular & decaf) & Iced Tea

### *Choice of Soup OR Salad*

• **Tomato Basil** <sup>GF, V</sup>

• **Vegetable, White Bean & Prosciutto** <sup>GF</sup>

• **Richard's Salad:** Mixed Lettuces, Seasonal Vegetables, Sunflower Seeds, Feta;  
choice of house dressings: Creamy Green Olive <sup>GF</sup>, Whole Grain Mustard Vinaigrette <sup>GF, VEGAN</sup>, Caesar <sup>GF</sup>

• **Arugula Salad:** Orange Segments, Almonds, Sherry Vinaigrette <sup>GF, VEG</sup>

*ADD or SUBSTITUTE Choice of One Gourmet Salad +2.50 per person*

• **Caprese:** Tomato, Fresh Mozzarella, Balsamic & Basil <sup>V</sup>

• **Mediterranean Orzo Salad:** Cucumbers, Red Onions, Feta, Artichoke Hearts, Tomatoes <sup>V</sup>

• **Potato Salad:** Fingerling Potatoes, Bacon, Tomatoes, Dijon Vinaigrette <sup>GF</sup>

### *Choice of Starch*

Roasted Fingerling Potatoes <sup>GF, V</sup>

Mashed Potatoes <sup>GF, V</sup>

Saffron Rice <sup>GF</sup>

*Note: pasta dishes do not include a starch side*

*Choice of Dessert--one for all guests (see page 18)*



## **PLATED DINNER ENTRÉES**

### **Roasted Lamb Rib Chops**

half rack 45.00 • full rack 60.00

Spanish Romesco Sauce <sup>GF</sup>

### **Chicken & Shrimp Duo Plate 45.00**

Chicken Breast (10 oz.) & Grilled Shrimp (2), Lemon Beurre Blanc <sup>GF</sup>

### **Chicken & Ribeye Duo Plate 55.00**

Grilled Chicken Skewers (2) & Ribeye (6 oz.), Mushroom Demi-Glace <sup>GF</sup>

### **Ora King Salmon & Ribeye Duo Plate 67.00**

Salmon (3 oz.) & Ribeye (6 oz.), Herb Pesto <sup>GF</sup>

### **Ora King Salmon Fillet (6 oz.) 50.00**

Lemon-Caper Sauce

### **Sirloin Coulotte (8 oz.) 65.00**

Red Wine Mushroom Sauce <sup>GF</sup>

### **Grilled Ribeye Steak (12 oz.) 67.00**

Herb Pesto <sup>GF</sup>

### **Chicken Breast wrapped in Prosciutto 52.00**

Golden Raisin-Grappa Sauce <sup>GF</sup>

(available without prosciutto upon request)

### **Seasonal Fish Preparation <sup>GF</sup> MP**

### **Traditional Cannelloni 40.00**

Ricotta & Spinach, Bolognese Meat Sauce

### **Vegetarian Cannelloni 40.00**

Roasted Vegetables, Ricotta & Spinach, Tomato Herb Sauce <sup>V</sup>

### **Cheese Ravioli**

Bolognese Meat Sauce 34.00

### **Penne**

Herb Tomato Sauce & Parmesan <sup>V</sup> 34.00

**ADD Protein to any Pasta:** Grilled Chicken Breast or Grilled Shrimp additional 7.00 pp





## *desserts*

made in-house by our pastry chef, Taylor Houston

Choose one for all guests:

### **Pastry Chef's Seasonal Cheesecake**

#### **Lemon Tart**

Seasonal Fruit Topping

#### **Chocolate Mousse**

Whipped Cream & Chocolate Shavings (individual) <sup>GF</sup>

#### **Mascarpone Mousse**

Fruit Compote Layers (individual) <sup>GF</sup>

#### **Dessert Duo**

Pastry Chef's Seasonal Pairing of Mini Desserts





## wine, beer & liquor

Richard's has an award-winning selection of wines, too numerous to list here.  
See [richardsboise.com](http://richardsboise.com) for our complete wine list.

If you don't see your favorite wine or beer on our list, let us know.  
We are happy suggest an alternative & may be able to order it with advance notice.

We can distribute drink tickets to your guests if you choose to limit the number of drinks for a hosted bar.

### SPARKLING WINE

Adami "Garbel" Prosecco, Italy	38.00
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### WHITE WINES

Sawtooth Winery Chardonnay, Snake River Valley, ID (local)	30.00
Boomtown by Dusted Valley Pinot Gris, Columbia Valley, WA	36.00
Alois Lageder Pinot Grigio, Alto Adige, Italy	38.00
Taft Street Chardonnay, Russian River Valley, Sonoma, CA	48.00

### RED WINES

Sawtooth Winery Red Blend, Snake River Valley, ID (local)	30.00
Boomtown by Dusted Valley Cabernet Sauvignon, Columbia Valley, WA	35.00
Pike Road Wines Pinot Noir, Willamette Valley, OR	39.00
Château de Ribebon Bordeaux Supérieur, Bordeaux, France	40.00
Montinore Estate Red Cap Pinot Noir, Willamette Valley, OR	48.00

### BEER

	<u>can/ bottle/ glass</u>
Draft: Seasonal Selection of Pacific Northwest Craft Beers	8.00
Boise Brewing Hipcheck IPA, Boise Brewing Light	5.50
Grand Teton Sweetgrass APA	5.00
Modelo Especial, Modelo Negra	6.00
Stella Artois	5.50
Budweiser, Bud Light, Coors Light	4.50
Bar Manager's Choice Non-Alcoholic Beer	5.00

*Wine & beer are subject to availability.  
We reserve the right to make appropriate substitutions when necessary.*





### LIQUORS

One bartender per 50 guests is required for bar service and will incur a set-up fee of 75.00 each.

If you don't see your favorite liquor on this list, let us know;  
other liquors may be available by request with advance notice.

We can also bring in high-end liquors outside the Platinum tier subject to a minimum purchase price.

	<u>Silver Tier 12.00</u>	<u>Gold Tier 14.00</u> (includes Silver Selections)	<u>Platinum Tier 16.00</u> (includes Silver & Gold Selections)
<b>VODKA</b>	Deep Eddy	Tito's Grey Goose	Belvedere
<b>GIN</b>	Beefeater Tanqueray	Bombay Sapphire Hendrick's Botanical	The Botanist
<b>TEQUILA</b>	Lunazul Piedra Azul	Espolòn Blanco Espolòn Reposado	Patrón Silver Patrón Reposado Patrón Añejo
<b>WHISKEY</b>	Benchmark 8 Jack Daniels	Maker's Mark Buffalo Trace Crown Royal Jameson	Knob Creek Bourbon Knob Creek Rye Woodford Reserve
<b>SCOTCH</b>	Dewars White Label	Johnny Walker Red	Johnny Walker Black
<b>RUM</b>	Captain Morgan Spiced	Bacardi Superior Goslings Dark	





## *audio / visual*

Please confirm the availability of A/V items to ensure they are not being used by another group.  
All components include necessary cables, power, and tape down. Prices are per day.

Projector with 11' Screen (Capitol Room—2 available)	250.00 per screen
LCD SmartTV with stand (2 available)	200.00 each
LCD SmartTV (Boardroom & Sanctuary)	175.00
Logitech Web Camera (Boardroom only)	200.00
Meeting OWL Pro (virtual & hybrid meetings—2 available)	350.00 each
Conference Phone	125.00
Dedicated Ethernet Port	175.00
Laptop Rental	200.00
External Speaker System (Bluetooth-enabled)	175.00
Audio Patch (virtual meetings or house sound system)	A.Q.
Microphones (wireless lapel)	95.00
Microphones (handheld)	65.00
Wireless Slide Advancer	35.00
Power Drop (including tape down)	25.00 each
Podium	25.00
3' x 4' White Board with Markers & Eraser	60.00
Post-it® Flip Chart on Easel with Markers	50.00
Easel only (no flip chart)	15.00
A/V Technician for Test & Set-up (one-hour minimum)	85.00 per hour
Outside Equipment Set-up & Connection to house system	170.00 +
Tape down for Outside Equipment (safety requirement)	2.00 per foot

\*\*Additional A/V components not on this list may be available—please inquire.