



Diamond Package

\$50-75 / Plate

Choose 2 Entrées, 2 Salads, 2 Sides, and 1 Dessert

Entrées

Fresh Ingredients. Made From Scratch.

Smoked Salmon

Prepared with fresh herbs and served with dill sauce.

New York Rib Roast

Wonderfully prepared with our special blend of herbs and spices.

Prime Rib

Prime Rib Roast slowly cooked with a special gourmet seasoning, and served with au jus and horseradish.

Bar-B-Q Ribs

These delicious, mouth-watering BBQ Ribs are seasoned with our homemade rub and smoked on Applewood.

Grilled Tri-Tip

Tri-Tip grilled with our special homemade rub. This can also be served as a sandwich with caramelized onions on a fresh gourmet bun.

Teriyaki Chicken

Grilled Teriyaki Chicken Tenders with a wonderful teriyaki glaze, and topped with pineapple.

Grilled Margarita Chicken

Chicken Breast marinated in a margarita and fresh herb marinade, and then grilled to perfection.

*Please call Brenda at (208) 659-0526 if you have any questions or are interested in additional customization options. Prices are subject to change due to unforeseen changes in food cost or availability.

Bacon-Wrapped Chicken

Bacon-Wrapped Chicken Thighs or Tenders, topped with a bar-b-q sauce.

Pulled Pork Sandwich

Our mouth-watering Pulled Pork Sandwich is seasoned with our homemade rub and served with a wonderful barbecue sauce.

Beef Burgundy

Beef Burgundy on top of pasta. This is out of this world; You will be back for seconds.

Chicken Alfredo

A sautéed Chicken Breast in a deliciously creamy, homemade Alfredo sauce, served on top of pasta.

Spaghetti

A delightfully tasty, homemade Spaghetti Sauce, with a blend of fresh herbs, prepared with or without meat.

Shrimp & Scallop Scampi Pasta

Served on a bed on linguini pasta.

Salads

Crisp & Full of Flavor.

Fresh Berry Salad

A Green salad topped with fresh berries, nuts, crumbled feta cheese and Raspberry Champagne dressing.

Greek Pasta Salad

Made with Greek olives, sundried tomatoes, olive oil, onions, and fresh herbs.

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Healthy Quinoa Salad

A nutritious option loaded with fresh in-season veggies.

Macaroni Salad

Mom's homemade recipe doesn't get better than this.

Spinach Apple Bacon Salad

Prepared with spinach greens, apple bits, bacon bits, mushrooms, and onions. Served with honey Dijon mustard dressing.

Bacon Ranch Pasta Salad

Hearty pasta ranch salad with tomatoes, bacon and onions.

Bacon Club Pasta Salad with Turkey

Hearty pasta salad with turkey, tomatoes, onions.

Caesar Salad

Classic Caesar salad.

Green Salad

Served with cucumbers, tomatoes, olives, and croutons. Dressings include Ranch, Blue Cheese, Italian and Tomatillo Ranch.

Mom's Homemade Potato Salad

Mom's homemade Potato Salad is so tasty you won't forget it.

Side Dishes

Savory Side-Kicks.

Scalloped Potatoes

A classic made with heavy cream and a blend of cheeses.

Green Beans

Prepared with ham and onions, or Green Beans Almandine upon request.

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Coleslaw

Sweet, crunchy and freshly made.

Camp 18 Beans

A hearty logging camp recipe that includes various types of beans, hamburger, and bacon.

Baked Potato

Served with butter, sour cream, and chives.

Mashed Potatoes

Served with homemade savory gravy.

Mark's Spicy Rice

A wonderful side dish with a kick.

Swedish Meatballs

Served over a bed of rice.

Homemade Mac n' Cheese

Our popular take on the classic comfort food, made with a cheesy blend.

Roasted Potato Medley

Prepared with onions & sea salt.

Cooked in Season Veggies

Wonderful in-season veggies to complement any menu.

Homemade Dinner Rolls

Served with freshly whipped butter.

Fruit Platter

Fresh in-season fruits.

Veggie Platter

Fresh in-season veggies with dip.

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Desserts

Sweet & Heavenly.

Berry Delight Cake

Topped with fresh blueberries and strawberries.

Bread Pudding

Irresistible and moist, served with Bourbon Sauce.

Aunt Cheryl's Outrageous Gold Rush Brownies

Chocolate & Peanut butter brownies.

Decadent Chocolate Cake

Layers of chocolate cake topped with buttercream frosting.

Lemon Meringue Pie

Mom's very own mouthwatering recipe.

Peach Cobbler

Crisp, buttery crust with sweet peach filling.

Cupcakes

Perfect for every occasion!

Little Rustler's Cookie Platters

Your choice of Cranberry Walnut, Chocolate Chip, Macadamia Nut, Chocolate Chunk, Gluten-Free Peanut Butter, or Snickerdoodle.

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