

CATERING BY



General Information

- Our standard banquet round tables are 60” and seat 8 guests per table comfortably, which is the standard set for receptions.
- Groups of 15 and below will be allowed to order off of the Meriwether’s Bistro Restaurant Menu. Groups above 15 people must make an entrée selection off the Catering Menus for meals.
- All setup, cleanup, linens, dishes, glasses and silverware are included in your event.
- A non-refundable deposit/credit card required at time of event booking.
- A signed contract & BEO will be due upon booking or menu selection, or your event will be considered cancelled internally.
- Room rental fees are based on food and beverage revenue and meeting space requirements.

Guarantees

Final attendance must be confirmed (3) three business days prior to your event. This number is considered a guarantee and is not subject to reduction after this time. Final charges are based on actual attendance, or the guaranteed number, whichever is greater. We will set and prepare food for attendance up to 5% above your guarantee. Should your guarantee increase by 5% within 24 hours of your function, the hotel will do its best to accommodate your group, however, the same menu cannot be guaranteed.

When more than one entrée has been selected for a plated meal, the higher of the entrée prices will be charged for each selection. The specific number of each entrée is required at the time of guarantee. You will need to provide a ticket, sticker, name, or tent card for your guests, identifying their meal selection to the server.

Service Charge

A service charge of 18% will be added to all food and beverage. 6% Idaho Sales Tax applies to all food, non alcoholic beverage, service charges, set-up fees, room rental and audiovisual charges.

Food Guidelines

Idaho state law requires we inform you that consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting food-borne illness.

All food buffets and carving stations are displayed for a maximum of 1-1/2 hours

In the case of non consumed banquet food it is the policy of the Red Lion hotel to not allow food to leave the premises due to the inability of the hotel to ensure safe food handling procedures. Our food is prepared and certified to be of the highest quality and we take great pride in that while under our supervision.

Beverage Guidelines

Bar service is available for a maximum of 5 hours. Our standard staffing is one bartender for each 100 guests. Additional bars and bartenders may be arranged. A bar set up fee of \$75 and a bartender fee of \$100 per bar will apply. A bar set up fee of \$75 will be waived with a revenue minimum of \$300 per bar.

Corkage Fee

The hotel will allow donated wine to be brought into the hotel. Our corkage fee is \$10 per 750ml (standard bottle size). The fee is subject to service charge and tax.

Linen

Red Lion will provide table clothes in White, Black and Hunter Green, as well as White, Black and Hunter Green Napkins. Red Lion can rent alternate color napkins and tablecloths at an additional charge.

Menu Planning

Our culinary and catering teams have prepared these menus to appeal to a wide variety of tastes, but we welcome the opportunity to work with you to design a customized menu that is unique to your event. We are also pleased to provide alternatives for any guest with special dietary needs (vegetarian, allergic, diabetic, etc.).

The hotel does not permit outside food and beverage to be brought in to the banquet rooms.

Wedding cake and edible favors are permitted, advanced notice is appreciated.

Menu prices are subject to change.

A Day at the Red Lion Meeting Package

Minimum guest 25

Continental Breakfast

Chilled Orange Juice

Seasonal Fruits & Berries

Assorted Danish & Breakfast Breads

Toasted Bagels with Assorted Spreads

Coffee, Hot Tea (Upon Request) and Water Service

Mid-Morning Break

Mini Granola & Fruit Parfaits

Coffee, Hot Tea (Upon Request)

Assorted Soft Drinks & Water

Luncheon Buffet

Mixed Seasonal Greens with a Selection of Dressings

Chef's Scratch Seasonal Soup of the Day

Sliced Roasted Turkey Breast & Rosemary Roast Beef

Sliced Tillamook Cheddar & Swiss with Assorted Artisan Breads

Lettuce, Tomato, Pickle, Onion, Appropriate Spreads & Condiments

Specialty Dessert Bars

Assorted Soft Drinks & Iced Tea

Afternoon Stretch

Seasonal Fresh Fruit with Greek Yogurt Dip

Fresh Vegetable Crudités & Hummus

Coffee, Hot Tea (Upon Request)

Assorted Soft Drinks & Water

34

Valley Continentals

Served with chilled orange juice, freshly brewed coffee, decaf and Tazo tea.

Minimum guest 10

Clarkston Continental

Assorted breakfast pastries and muffins, croissants served with butter and preserves and sliced fresh seasonal fruit

9.95

Lewiston Continental

Sliced seasonal fresh fruit, assorted breakfast breads and pastry, croissants with butter and preserves, bagels with cream cheese and assorted individual yogurts

12.95

Breakfast Buffets

Served with chilled orange juice, freshly brewed coffee, decaf and Tazo tea.

Minimum guest 25 - Additional \$50 charge added to bill for groups under 25

Bengal Breakfast Buffet

Seasonal Fruits & Berries

Assorted Danish & Breakfast Breads

Farm Fresh Scrambled Eggs

Chef's Roasted Potatoes

Apple Wood Smoked Bacon

Sage Infused Link Sausage

14.95

Bantam Breakfast Buffet

Seasonal Fruits & Berries

Assorted Danish & Breakfast Breads

Chef's Roasted Potatoes

Egg Florentine Scramble

Scrambled Eggs with Tillamook Cheese and Ham

Apple Wood-Smoked Bacon

Sage Infused Link Sausage

16.95

Substitute Egg Whites for \$2

Enhancements

Smoked Salmon with Crostini & Cream Cheese	4
Scrambled Eggs with Tillamook Cheddar and Ham	3
Grand Granola & Fruit Parfaits	3
Quiche with Roasted Peppers, Spinach and Ricotta	4
Bob's Red Mill Steel Cut Oatmeal	3

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Traditional Omelet Station

Chef Prepared Omelets made to Order with your Choice of Fillings:
Ham, Bacon, Sausage, Bell Peppers, Onions, Tomatoes, Spinach, Mushrooms, Salsa, Cheddar, Swiss
and Hollandaise

4.95

\$50 Uniformed Chef Attendant Fee will apply per station

Quiches

Serves 6-8

Quiche Lorraine ham, smoked bacon, caramelized onions	30
Spinach and Artichoke	25
Mushroom and Cheddar	25
Broccoli and Cheddar	25
Sundried Tomato and Pesto	25

Add Honey Ham 4

Add Smoked Bacon 4

Add Italian Sausage 4

Plated Breakfast

Served with assorted breakfast breads or fresh seasonal fruit.

(\$1.50 per person added for both)

Includes fresh orange juice, freshly brewed coffee, decaf and Tazo tea.

All American Breakfast

Scrambled eggs with your choice of grilled ham, bacon strips or sausage links, served with roasted breakfast potatoes

10.95

Chipotle Breakfast Wrap (Groups of 100 or less only)

Three scrambled eggs blended with bell pepper, onion, and pepper jack cheese, wrapped in a chipotle tortilla. Served with sour cream, Pico salsa and roasted breakfast potatoes

11.95

Stuffed Croissant

Large flakey croissant filled with scrambled eggs, shaved ham, chives and jack cheese, served with roasted breakfast potatoes

12.95

Ranchers Breakfast

6oz Sirloin Steak served with scrambled eggs and roasted breakfast potatoes

16.95

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Plated Lunch Entrees

Served with your choice of starter salad, starch and dessert.
Includes fresh vegetables, rolls and butter, coffee, decaf, iced or hot Tazo tea.

Choice of One Starch:

Shiitake Risotto - Yukon Garlic Mashed Potatoes - Lyonnaise Potato
Apple and Bacon Potato Hash - Parmesan Truffle Duchess Potato

Roasted Pork Loin
Glazed in smoked apple demi
15.95

Grilled Tri Tip Roast
Sauced with Cabernet demi
16.95

Bone-In Chicken Chop Saltimbocca
Stuffed with Mozzarella, Prosciutto & Sage with Mushroom Sauce
17.95

Cheddar Chive Bone-In Chicken
Chive and cheddar mousse stuffed chicken with chive beurre blanc
18.95

Steak Bites
Marinated Char Grilled Sirloin with demi-glace
19.95

Starter Salads

Meriwether's House Salad

fresh field greens with tomato, cucumber, house made croutons and ranch dressing
Included in Meal

Petite Wedge Salad

with crisp prosciutto bits, maytag crumbles and bleu cheese vinaigrette
\$2.00 Additional

Cucumber Ring Salad

with blue cheese, candied almonds, shaved cucumber rings, tomato and wild berry vinaigrette
\$2.00 Additional

Caesar Salad

shaved parmesan cheese, toasted croutons, fresh lemon tossed in our roasted garlic Caesar dressing
\$2.00 Additional

Dessert Selections

Carrot Cake	Included with Meal
Chocolate Cake	Included with Meal
Strawberry Shortcake	Included with Meal
Chef's Choice Dessert	Included with Meal
Northwest Berry Cobbler	\$2.00 additional
Seasonal Northwest grown berries in golden brown crust	
New York Cheesecake	\$3.00 additional
Traditional New York cheesecake with strawberry flavored sauce	
Caramel Apple Pie	\$3.00 additional
Perfectly set on a vanilla crust with streusel topping	

Lunch Buffets

Served with freshly brewed coffee, decaf iced or hot Tazo tea.

Minimum 25 people – Additional \$4.00 per person for groups under 25

The Deli Board

Shaved Turkey Breast, Shaved Ham and Roast Beef
Natural Swiss, Smoked Provolone, Cheddar and Dilled Havarti Cheeses
Shaved Onion, Sliced Tomato, Pickle Spears, Sliced Pepperoncini, Shaved Lettuce
Mayonnaise, Mustard, Horseradish, Oil and Vinegar
Assorted Artisan Breads

Served with Red Skin Potato Salad, Fresh Seasonal Fruit and Kettle Chips
18.95

Mighty Potato Bar

Mixed Greens with Tomato, Cucumber, Croutons and Assorted Dressings
Large Idaho Russet Potato (1 per person)
Idaho Garlic Mashed Potatoes
Choice of Toppings:
Beef Stroganoff Sour Cream Sauce
Broccoli in Cheese Sauce
Bacon Bits, Chives and Parmesan
17.95

Country Style Buffet

Mixed Green Salad with Pear, Feta Cheese and Balsamic Dressing
Mustard Crusted Pork Loin with Mushroom Broth
Bacon & Sage-Herb Stuffing
Garlic Mashed Idaho Potatoes
Roasted Brown Sugar Root Vegetables
18.95

Rio Grande

Homemade Tortilla Chips with Salsa
Tossed Green Salad with Confetti Tortilla Strips and Chipotle Ranch Dressing
Mexican Rice and Refried Pinto Beans
Shredded Lettuce, Onions, Tomato, Grated Cheese, Guacamole and Pico de Gallo
Chicken Fajitas with Flour Tortillas
Seasoned Ground Beef with Taco Shells
21.95

Thrill of the Grill

Mixed Greens with Tomato, Cucumber, Croutons and Assorted Dressings
Classic Baked Potato Salad
Ranch Style Beans with Bacon
House Made Kettle Chips
Char Grilled Fresh Hand Pressed Angus Burgers with all the fixings
Fire Grilled Hot Dogs with all the Fixings
18.95

BBQ Pulled Pork

Mixed Greens with Tomato, Cucumber, Croutons and Assorted Dressings
Chef's Macaroni Salad
Ranch Style Beans with Bacon
Colored Corn Chips
Slow Roasted Pork Shoulder Smothered in House BBQ Sauce
Artisan Hoagie Rolls
17.95

Add Decadent Chocolate Brownie, Fresh Churro or Assorted Chef's Cookie
\$1.50

Express Boxed Lunch

Includes potato chips, whole fresh fruit, freshly baked cookie and bottled water.

Roast Turkey Club

On ciabatta bread with roasted turkey breast, crisp bacon, lettuce, tomato, Swiss cheese, avocado and mayonnaise.

13.95

Ham and Cheese

On flakey croissant with sliced pickle, tomato, lettuce and stone ground mustard.

13.95

Vegetarian Wrap

Sliced cucumber, tomato, sprouts, sliced mushrooms, avocado, roasted peppers and cream cheese wrapped in a chipotle tortilla

12.95

Specialty Breaks

Cookie Jar Break

Chocolate Chip, Peanut Butter & Oatmeal
Ice Cold 2% and Skim Milk
Coffee, Tea and Water

8

Silver Screen Break

Freshly Popped Flavored Popcorn
Red Vines, M&M's, Assorted Miniature Candy Bars
Ice Cream Bars
Soft Drinks & Bottled Water

9

Health Kick Break

Seasonal Fresh Fruit with Greek Yogurt Dip
Fresh Vegetable Crudités & Hummus
Bottled Water

10

The Energizer

Rock Star Energy Drinks, Cliff Bars
Mixed Nuts and Whole Fruit
Bottled Water & Fruit Smoothies

10

Lewis & Clark Trail Beverage Breaks

One Hour Hot & Cold Beverage Break	5.00 per person
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas Assorted Regular & Diet Sodas	
Half Day Continuous Hot & Cold Beverage Service	7.00 per person
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas Assorted Regular & Diet Sodas	
Full Day Continuous Hot & Cold Beverage Service	10.00 per person
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas Assorted Regular & Diet Sodas	
Beverages Charged on Consumption	
Freshly Brewed Coffee or Decaffeinated Coffee	26.00 per gallon
Assorted Hot Teas	2.00 per bag
Freshly Brewed Ice Tea	24.00 per gallon
Fruit Garnished Punch or Lemonade	22.00 per gallon
Assorted Fruit Juice Bottles	3.00 each
Orange, apple and cranberry	
Regular & Diet Canned Soft Drinks	2.25 each
Coke, Diet Coke, Sprite, Pepsi, Diet Pepsi, 7up and Sunkist Orange	
Bottled Waters	2.25 each
Energy Drinks	4.00 each

Ala Carte Break Items

Minimum order Two Dozen

Assorted Danishes & Breakfast Breads	25	per dozen
Freshly Baked Cookies	21	per dozen
Decadent Chocolate Brownies	28	per dozen
Assorted Bagels with Cream Cheese	26	per dozen
Assorted Donuts	24	per dozen
Freshly Popped Flavored Popcorn	16	per bowl
Large Soft Pretzels with Stone Ground Mustard	24	per dozen
Ice Cream Bars or Frozen Yogurt Bars	36	per dozen
Assorted Individual Yogurts	36	per dozen
Whole Fresh Fruit	16	per dozen
Apples, oranges and bananas		
Fresh Fruit Skewer	18	per dozen
Assorted Mixed Nuts	21	per pound
Granola Bars	15	per dozen

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Chilled Hors D'oeuvres

All prices are per dozen with a **minimum of 3 dozen** of each item

Spiced Shrimp on Cucumber Wheel	per dozen 21
Citrus Smoked Salmon on Crostini	per dozen 20
Seared Ahi on Sesame Crostini with Asian Salad and Wasabi Cream	per dozen 22
Belgium Endive with Blue Cheese and Candied Nuts	per dozen 15
Caprese - Tomato, Basil, Mozzarella, Olive Skewers	per dozen 15
Ham, Creamed Cheese and Asparagus Roll Ups	per dozen 16
Deviled Eggs with Herb Chive Filling	per dozen 17

Warm Hors D'oeuvres

All prices are per dozen with a **minimum of 3 dozen** of each item

Steak Bite Skewers with Cracked Pepper	per dozen 21
Tri Tip on Crostini with Horseradish White Cheddar	per dozen 21
Crab Cakes with Tarragon-Lemon Aioli	per dozen 24
Kalbi Marinated Chicken Skewers	per dozen 18
Vegetable Spring Rolls	per dozen 17
Chicken & Vegetable Pot Stickers Sesame Glaze	per dozen 16
Lobster and Crab Stuffed Mushroom Caps	per dozen 26
Spicy BBQ Meatballs	per dozen 18
Assorted Miniature Quiche	per dozen 18

Tray Passed Appetizers

Priced per person. Choose 4 warm and 4 chilled selections.

Served for 1 hour.

16.95

Reception Displays

Assorted Warm Appetizers (100 pieces - 20 pieces of each)

Kalbi Marinated Chicken Skewers, Spicy Meatballs, Vegetable Spring Rolls, Miniature Quiche and
Lobster and Crab Stuffed Mushrooms

175

Baked Brie Wrapped in Puff Dough (serves 25)

Served with artisan breads and crackers

120

Hot Smoked Salmon (serves 30)

Salmon filet with capers, onions, lemon, basil sauce and mini bagels

195

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Grilled and Marinated Vegetables (serves 50)

Served with spinach dip and grilled flatbread

140

Assorted Chilled Appetizers (100 pieces - 20 pieces of each)

Deviled eggs with herb chive filling, cheddar cheese mousse with smoked almonds on baguette, green olives wrapped with salami on baguette, sliced chicken breast on baguette with ripe olive and cream cheese, Belgium endive leaves topped with crumbled bleu cheese and candied pecans

175

Gulf Prawns (100 pieces)

Poached prawns, lightly tossed in fresh lemon, dill and olive oil, served with lemon wedges and spicy cocktail sauce

220

Fresh Fruit Tray (serves 50)

Seasonal fruits, melons, citrus, pineapple, apple wedges, grapes, fresh berries, served with raspberry yogurt sauce, honey and granola

200

Fresh Vegetable Tray (serves 50)

Broccoli, cauliflower, carrots, celery and tomato with ranch dip

195

Imported and Domestic Cheese Tray (serves 50)

Cubes of cheddar, Swiss, smoked Gouda, jalapeno pepper jack, dill Havarti, brie and gorgonzola.

Served with assorted crackers and flatbread

200

Antipasto (serves 50)

Artichoke hearts, roasted peppers, marinated mushrooms, Kalamata olives, dill Havarti, brie, smoked Gouda, dry salami and prosciutto ham

175

Assorted Chips and Black Bean Salsa (serves 50)

125

Plated Dinner Entrees

Served with your choice of starter salad, starch and dessert.
Includes fresh vegetables, rolls and butter, coffee, decaf, iced and hot Tazo tea

Choice of One Starch:

Shiitake Risotto - Yukon Garlic Mashed Potatoes - Lyonnaise Potato
Apple and Bacon Potato Hash - Parmesan Truffle Duchess Potato

Roasted Pork Loin

With smoked apple demi

21.95

Chardonnay Chicken Breast

Pan-seared bone-in chicken chop with mushroom chardonnay buerre blanc

24.95

Pan Seared Salmon Filet

With saffron buerre blanc

25.95

Bite Size Steak

Marinated Sirloin Char Grilled, Demi Wine Sauce

26.95

Baseball Cut Prime Top Sirloin

8 oz. with classic demi-glace

27.95

New York Strip Steak

10 oz. cut served with bleu cheese and crispy fried onions

29.95

Prime Rib

10 oz. cut served with creamed horseradish and au jus

30.95

Grilled Camas Cut Rib Eye

12 oz. cut served with caramelized onions and bleu cheese

31.95

Filet & Salmon

6 oz. filet with cognac demi-glace and 6 oz. salmon filet with saffron buerre blanc

38.95

Starter Salads

Meriwether's House Salad

fresh field greens with tomato, cucumber, house made croutons and ranch dressing

Included in Meal

Petite Wedge Salad

with crisp prosciutto, maytag crumbles and bleu cheese vinaigrette

\$2.00 Additional

Cucumber Ring Salad

with blue cheese, candied almonds, shaved cucumber rings, tomato and wild berry vinaigrette

\$2.00 Additional

Caesar Salad

shaved parmesan cheese, toasted croutons, fresh lemon tossed in our roasted garlic Caesar dressing

\$2.00 Additional

Dessert Selections

Carrot Cake

Included with Meal

Chocolate Cake

Included with Meal

Strawberry Shortcake

Included with Meal

Chef's Choice Dessert

Included with Meal

Northwest Berry Cobbler

\$2.00 additional

Seasonal Northwest grown berries in golden brown crust

New York Cheesecake

\$3.00 additional

Traditional New York cheesecake with strawberry flavored sauce

Caramel Apple Pie

\$3.00 additional

Perfectly set on a vanilla crust with streusel topping

Dinner Buffets

Served with freshly brewed coffee, decaf or iced and hot Tazo tea.

Minimum 25 people – Additional \$4.00 per person for groups under 25

Northwest Celebration

Mini Wedge Salads “BLT” Style with Bleu Cheese Dressing
Fresh Seasonal Fruit with Poppy Seed Yogurt Dipping Sauce
Cedar Planked Salmon
Carved Cracked Pepper Roasted Tri Tip with Au Jus & Creamed Horseradish
Tri Colored Carrots Sautéed in Garlic Butter
Rustic Garlic Mashed Potatoes
Freshly Baked Artisan Rolls with Butter
Northwest Berry Cobbler
32.95

Taste of Tuscany

Caprese Salad - Roma Tomatoes, Fresh Mozzarella, Sweet Basil & Balsamic Vinaigrette
Farfalle, Roasted Pepper and Olive Salad with Garlic Vinaigrette
Sage and Garlic Grilled Chicken with Crimini-Bacon Pan Sauce
Prawn and Smoked Salmon Penne Pasta with Lemon Caper Cream
Grilled Eggplant with Gorgonzola & Balsamic
Rustic Breads with Olive Oil and Basil Butter
Tiramisu with Espresso Cream
31.95

The Confluence

Spinach Salad with Sundried Cranberries, Grilled Pear and Tomato Vinaigrette
Yukon Gold Mashed Potatoes with Smoked Paprika
Medley of Northwest Vegetables Sauté
Fresh Seasonal Fruit with Raspberry Yogurt Sauce
Char Grilled Steak Bites with Demi Sauce
Grilled Bone-In Chicken Chop in a Creamy Peppercorn Sauce
Freshly Baked Artisan Rolls with Butter
Northwest Berry and Chocolate Torte
30.95

The Texan BBQ

Tossed Seasonal Greens with Tortilla Confetti and Chipotle Dressing
Brown Sugar Baked Pinto Beans
Buttered Corn on the Cobb
Red Skin Potato Salad with Creamy Coleslaw
Slow Smoked BBQ Pork Ribs, Based with Spicy BBQ Sauce
Grilled Lime and Cilantro Marinated Chicken Breast with Roasted Corn Salsa
Freshly Baked Cornbread with Butter
Warm Apple Crumble with Whipped Cream
29.95

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