

KEEFER'S BREAKS

“Good Morning”

Assorted Breakfast Pastries
Coffee, Tea, Decaf,
Selection of Chilled Juices
Hot Apple Cider & Hot Cocoa

“Munch a Bunch”

Assorted Miniature Candy Bars
Individual Bags of Chips
Freshly Popped Popcorn
Assorted Soft Drinks
Ice Tea or Lemonade

“Fire & Ice”

Hot Wings with
Blue Cheese Dipping Sauce
Tortilla Chips, Fire Roasted Salsa
Celery Sticks, Carrot Sticks
Assorted Sodas
Lemonade

“Central Park Pretzel Break”

Warm Soft Pretzels with Ranch
Garlic & Nacho Cheese Dipping Sauce
Assorted Sodas, Bottled Water
Lemonade

“Sweet Indulgence Break”

Mini Cheesecakes, Mini Napoleons
Mini Eclairs
Coffee, Tea, Decaf
Pints of Milk

“Keefers VIP”

Assorted Breakfast Pastries
Fresh Sliced Seasonal Fruit
Granola & Cereal Bars
Assorted Low Fat Yogurts
Selection of Chilled Juices
Coffee, Tea, Decaf
Hot Apple Cider & Hot Cocoa

“Sandwich Snack”

Turkey, Ham, Smoked Sausage, Pastrami
Sliced Swiss, Cheddar, & Pepper Jack Cheeses
Served with Silver Dollar Rolls, Mayo, & Mustard

Fresh Fruit Presentation

Selection of Whole & Sliced
Fresh Seasonal Fruits
with Raspberry Yogurt Dip

Fresh Vegetable Tray

Assorted Baby & Seasonal
Fresh Vegetables
with Fresh Spinach Dip
Assorted Sodas
Lemonade

“Banana Split”

Vanilla Ice Cream
Assorted Toppings
Whipped Cream
Nuts
Cherries
Chocolate Sauce
Caramel Sauce
Sliced Bananas &
Strawberries
Assorted Sodas

“Health Nut”

Assorted Low Fat Granola Bars
Low Fat Yogurt, Fresh Whole Fruit
Bowls of Pretzels
Lemonade or Ice Tea

“South of the Border”

Tortilla Chips, Fire Roasted Salsa,
Onions, Nacho Cheese Sauce
Jalapeños & Homemade Chili
Assorted Sodas
Lemonade

“Crudites Deluxe”

Fresh Fruit Kabobs
Fresh Vegetable Kabobs
Assortment of Cheese & Crackers
Coffee, Tea, Decaf
Assorted Sodas
Water Service

“Bratwurst Break”

German Brats with Buns
Warm Sauerkraut, Mustard
Assorted Bags of Chips
Assorted Sodas

“Afternoon Delight”

Assorted Baked Cookies
Double Fudge Nut Brownies
Assorted Soft Drinks
Ice Tea

Create a Break / Ala Carte

Coffee, Tea, Decaf	Per Gallon
Lemonade, Ice Tea, Fruit Punch	Per Gallon
Assorted Soft Drinks	Each
Milk, Low fat Milk	Half Pint
Assorted Juices	Each
Bottled Water	Each
Assorted Breakfast Pastries	Per Dozen
Fudge Nut Brownies	Per Dozen
Assorted Baked Cookies	Per Dozen
Bagels & Cream Cheese	Each
Sliced Nut Breads (24 slices)	Per Loaf
Pretzels or Chex Mix	Per Person
Tortilla Chips & Salsa	Per Person
Fancy Mixed Nuts	Per Person

KEEFER'S BREAKFAST

Menu available from 6:00am to 11:00am

Served Breakfasts

Breakfast entrees include Orange Juice, selected Pastries with butter & preserves, Coffee, Decaf, or Hot Tea & Ice Water

Keefe's French Toast

Strawberry, Banana, & Blueberry toppings
served with warm syrup
Bacon or Sausage
Add scrambled eggs

Apple Stuffed Pancakes

Buttermilk Pancakes stuffed with Apples &
topped with Vanilla sauce
Honey Baked Ham
Fresh Fruit Garnish

Breakfast Croissant

Scrambled Eggs, Bacon & Cheese
served on a Croissant
Breakfast Potatoes
Fresh Fruit Garnish

Biscuits & Gravy

Fresh Baked Biscuits
smothered in Sausage Gravy
Breakfast Potatoes
Fresh Fruit Garnish

Breakfast Buffets

Minimum 25 people

Snake River Southwest Buffet

Breakfast Buffet includes seasonal fresh Fruit platter, Scrambled Eggs with cheese, Sausage or Bacon or Chorizo, Skillet Potatoes, Black Beans, Salsa, Sour Cream, & Soft Flour Tortilla, assorted Bakery Basket with Butter & Preserves, Coffee, Tea, Decaf, Orange Juice & Water

Northwest Breakfast Buffet

Breakfast Buffet includes seasonal fresh Fruit platter, scrambled Eggs, Link Sausages, Breakfast Potatoes, assorted Bakery Basket with Butter & Preserves, Coffee, Tea, Decaf, Orange Juice & Water

Your choice of (1) of the following entrees:

Biscuits & Country Gravy
Banana Walnut French Toast
Waffles served with Sweetened Sliced Strawberries
Buttermilk Pancakes with Warm Syrup
Honey Baked Ham
Add Omelet or Blintz Bar

All Food & Beverage is Based on a (2) Hour Service Time

KEEFER'S SERVED LIGHT LUNCHEONS

Menu available from 11:00 to 4:00pm

Sandwich Selection

Sandwiches include Chef's Choice Dessert, Lemonade & Ice Water
Choice of (1): Fresh Fruit, Potato Salad, Coleslaw or Mediterranean Pasta Salad

Turkey, Bacon, Avocado Croissant

Turkey, Bacon, & Avocado on a flaky Croissant
served with Cream Cheese &
Cranberries on the side

Cascade Club

Combination of Turkey, Ham, Pastrami,
Swiss Cheese, Lettuce & Tomato
served on a fresh sourdough Baguette

Southwestern Turkey Wrap

Thinly Sliced Turkey Breast, Black Bean & Corn Salsa,
Monterey Jack Cheese, chopped Romaine & Avocado
served on a flavorful Wrap with Chipotle Aioli

Pesto Chicken

Grilled Chicken Breast on a fresh
Hoagie with Basil Pesto, Lettuce,
Tomato, & Havarti Cheese

Vegetarian Wrap

Fresh Hummus, Monterey Jack Cheese, chopped
Romaine, Tomatoes, Onions, Cucumbers, &
Red Pepper served on a flavorful Wrap

Italian Club

Salami, Ham, Roast Beef, Provolone Cheese,
Lettuce, Tomato, & thinly sliced Onion served on a
fresh Roll with Oil, Red Wine Vinegar, & Oregano

Salad Selection

Salads include fresh baked Rolls & butter, Chef's Choice Dessert, Lemonade & Ice Water

Northwest Cobb

Bacon Bits, Gorgonzola cheese, Tomatoes,
Cucumbers, Baby Corn, & hard boiled Eggs
served with your choice of dressing
Choice of: Chicken, Salmon or Shrimp

Southwest Chicken Salad

Chopped hearts of Romaine, Tomato wedges,
Cucumbers, Green Onions, Avocado,
Corn, Black Beans, & Cilantro
served with a creamy Ranch Dressing

Chopped Salad

Chopped hearts of Romaine with Chicken or Turkey,
diced Apples, Carrots, sliced Green Onion,
Edamame (green soybeans),
chopped Pecans & Goat Cheese

Mandarin Chicken

Chilled fresh Poached Chicken with
Mandarin Oranges & Hazelnuts
tossed in an Oriental Dressing

All Food & Beverage is Based on a (2) Hour Service Time

KEEFER'S SERVED LIGHT LUNCHEONS

Menu available from 11:00 to 4:00pm

Luncheons include tossed Green or Caesar Salad, fresh steamed Vegetables, Rice or Potatoes, fresh baked Rolls & butter, Chef's choice Dessert, Lemonade & Ice Water

Chicken Selections

Choose (1) of the following selections

Chicken Cordon Bleu

Traditional stuffed with Honey Glazed Ham & Swiss cheese served with a Mornay cheese sauce

Lemon Rosemary Chicken

Sauteed Chicken Tenderloins served in a light Rosemary sauce

Chicken Parmigiana

Lightly Breaded Tender Chicken Breast served with Marinara & cheese

Chicken Scaloppini

Chicken Tenderloins & sauteed Mushrooms in a Sherry wine sauce

Chicken Florentine

Chicken Breast stuffed with fresh Spinach & Bacon topped with Alfredo sauce

London Broil Bordeaux

Broiled, thinly sliced Sirloin Steak topped with a light Madagascar Peppercorn Demi - Glaze

Roast Pork Loin

Slow roasted Honey Glazed Pork Loin thinly sliced & topped with Orange Marmalade sauce

Luncheon Prime Rib

This 7 oz cut speaks for itself. Served with piquant

All Food & Beverage is Based on a (2) Hour Service Time

KEEFER'S LUNCHEON BUFFETS

Menu available from 11:00 to 4:00pm

Minimum of 40 people

Baked Potato

Idaho Baker
Broccoli & Cauliflower
Mushrooms, Tomatoes
Homemade Chili
Bacon Bits
Cheddar Cheese
Sour Cream
Diced Onions
Chives
Fresh Green Salad with dressings
&(2) additional Chef's Choice Salads
Fresh Baked Rolls & Butter

Italian

Freshly Baked Lasagna
(Vegetarian or Regular)
Chicken Florentine
Tender Breast of Chicken
in a white cream sauce with Spinach
Tossed Green Salad with dressings
Fresh Fruit Presentation
Herbed Potato Salad
Sautéed Vegetables
Garlic Toast
Marinated Vegetable Salad

Manhattan Deli

Pastrami, Ham, Salami
Smoked Sliced Turkey Breast
Swiss Natural, Cheddar &
Pepper Jack Cheeses
Assorted Sandwich Breads
Pickles, Olives
Red Onion Slices, Tomatoes
Lettuce, Pepperoncini Peppers
Mayonnaise, Mustard
Thousand Island dressing
Potato Salad, Feta Cheese
Greek Salad, Green Salad with dressings

Keefe's Deluxe Lunch Buffet

Deluxe Lunch Buffets include mixed baby greens with Ranch & Italian dressings, seasonal fresh Fruit platter, assortment of Salads, choice of Rice or Potatoes, sautéed fresh Vegetables, fresh baked Rolls & butter, Coffee, Tea, Decaf, Lemonade & Ice water & the choice of (2) of the following entrees:
(Add Dessert to any Buffet)

Oven Roasted Basil Chicken

Chicken Tenderloins roasted to perfection
with fresh basil & spices

Cordon Bleu's Chicken

Chicken Breast topped with diced ham & a
Mornay Swiss cheese sauce

Penne Pasta Prima Vera

Al Dente Penne tossed in a cream sauce
with garden fresh Vegetables

Roast Pork Loin

Slow roasted Honey Glazed Pork Loin thinly sliced
& topped with a delicate Cranberry sauce

Beef Burgundy

Sirloin Tips in a Mushroom Onion & Burgundy
wine sauce served over noodles

Ginger Beef

Julianne cut beef served in an Oriental sauce &
sautéed vegetables & mushrooms

Stir - Fry

Your choice of Beef, Chicken or Pork sautéed
in a light Ginger sauce
with garden fresh Vegetables

Lasagna

Freshly baked Lasagna your choice:
Vegetarian (in a rich White Cream sauce) Or
Regular (in a tangy Marinara Sauce)

All Food & Beverage is Based on a (2) Hour Service Time

KEEFER'S HORS D' OEUVRES PACKAGES

Add Butler Service ~ 4 Hour Minimum

BRONZE PACKAGE

Minimum of 25 people

Baked Brie Bites
Petite Meatballs served with Cream Sherry sauce
Egg Rolls with Sweet & Sour Sauce
Chicken Skewers with a Ginger Glaze
Fresh Vegetable Tray with Spinach Dip
Pride of the Northwest Cheese Display
Fresh Fruit Presentation with Raspberry Yogurt Dip

SILVER PACKAGE

Minimum of 25 people

Baked Brie Bites
Petite Meatballs served with Cream Sherry sauce
Mushroom Caps filled with
Spinach & Mozzarella or Crab
Chicken Skewers with a Ginger Glaze
Fresh Vegetable Tray with Spinach Dip
Pride of the Northwest Cheese Display
Fresh Fruit Presentation with Raspberry Yogurt Dip

GOLD PACKAGE

Minimum of 25 people

Baked Brie Bites
Petite Meatballs served with Cream Sherry sauce
Egg Rolls with Sweet & Sour Sauce
Chicken Skewers with a Ginger Glaze
Fresh Vegetable Tray with Spinach Dip
Pride of the Northwest Cheese Display
Fresh Fruit Presentation with Raspberry Yogurt Dip
Assorted Finger Sandwiches
Assorted Canapes

PREMIER PACKAGE

Minimum of 25 people

Carved Prime Rib with Silver Dollar Rolls
Deluxe Antipasto Platter
Baked Brie Bites
Mushroom Caps Florentine
Petite Meatballs served with Cream Sherry sauce
Smoked Salmon Pinwheels with Cream Cheese & Capers
Fresh Vegetable Tray with Spinach Dip
Pride of the Northwest Cheese Display
Fresh Fruit Presentation with Raspberry Yogurt Dip

All Food & Beverage is Based on a (2) Hour Service Time

∞ CREATE YOUR OWN PACKAGE ∞

All Hors D'oeuvres serve 25 people unless otherwise stated

Charcuterie Platter

Turkey, Ham, Smoked Sausage, Pastrami & sliced Swiss Cheese, Cheddar & Pepper Jack Cheeses, Silver Dollar Rolls & condiments

Baked Brie Bites

A selection of Phyllo Dough Brie Bites, Sun Dried Tomato Pesto, Brown Sugar & Almond or Blueberries

Smoked Salmon

Served with Tomatoes, Capers Onions, Cream Cheese & Bagels

Garden Vegetable Tray

Assorted baby & seasonal fresh Vegetable selections with fresh Spinach Dip & Humus.

Antipasto Platter

Pepperoncini, Black Olives, Spanish Green Olives, Marinated Mushrooms, Salami Calibrazo, Cherry Tomatoes, Marinated Mozzarella with fresh Basil & cracked Pepper, Green Olives, String Cheese & Zucchini Sticks

Pride of the Northwest

Pepper Jack Cheese, Herbed Cream Cheese Spread, Camembert, Smoked Mozzarella, & Cheddar Cheese with seasonal Grape Garnish, sliced Sourdough Baguettes & Crackers

Fresh Fruit Presentation

Selection of whole & sliced fresh seasonal Fruits with Raspberry Yogurt Dip

Roast Baron of Beef

Hand carved in room & served with fresh baked Rolls, Piquant & Horseradish (serves (150) people)

Assorted Finger Sandwiches

Egg Rolls with Sweet & Sour Sauce

Petite Meatballs served in a Cream Sherry Sauce

Chicken or Beef Skewers with a Ginger Glaze

Brochette-Garlic Rounds topped with Mozzarella & Pesto

Mushroom Caps filled with Spinach & Mozzarella or Crab

Multi Colored Corn Chips with Salsa

Chocolate Dipped Strawberries

Deviled Eggs topped with fresh Chive Garnish

Iced Prawns served with Cocktail Sauce

Assorted Canapes on toasted fresh Sourdough Baguettes

Buffalo wings served with Cajun or Honey BBQ Sauce

All Food & Beverage is Based on a (2) Hour Service Time

KEEFER'S SERVED DINNERS

Dinners include tossed Green Salad with Ranch & Italian Dressing, fresh sautéed seasonal Vegetables, Rice or Potatoes, fresh baked Dinner Rolls & butter
Coffee, Tea, Decaf, Lemonade, Ice Water & Chef's Choice Dessert

Chicken Cordon Bleu

Traditional Stuffed with Honey Glazed Ham & Swiss cheese served with a Mornay cheese sauce

Stuffed Portobello Mushroom

Filled with sautéed seasonal Vegetables in a White Cream Siracha sauce served over rice

Chicken Astoria

10 oz Airline Chicken Breast sauteed with Artichoke Hearts, Mushrooms, Olives & Sherry wine

Bacon Wrapped Sirloin

7 oz Tender Sirloin marinated, wrapped in Bacon & broiled to perfection

Roast Pork Loin

Slow roasted Honey Pork Loin Thinly sliced and served with Country Corn Bread Stuffing & Homemade Pan Gravy

Fresh Pacific Salmon

Fresh filet of Salmon cooked to perfection topped with a Lemon-Lime Demi-Glace (with Langostino Stuffing)

Porterhouse Pork Chops

Thick Pork Chops stuffed with seasoned Wild Rice & topped with natural gravy

Broiled Filet Mignon

7 oz center cut tenderloin topped with a Cabernet sauce & Mushroom Caps

Stuffed Jumbo Tiger Shrimp

Four Shrimps with a Langostino Stuffing topped with a Delicate Hollandaise sauce

Surf & Turf

Single Canadian Lobster Tail accompanied with a 6 oz Sirloin Steak & Bearnaise sauce

Roast Prime Rib

1.0 oz cut Aged Prime served with Piquant

Halibut

Broiled Halibut Filet topped with Dill sauce

Idaho Trout Roulage

Idaho Red Trout poached & stuffed with Spinach & Shrimp served on a bed of rice

All Food & Beverage is Based on a (2) Hour Service Time

KEEFER'S DINNER BUFFETS

Minimum of 40 guests required for all dinner buffets

The Keefer's Buffet

The Keefer's Buffet includes Crisp Greens served with Ranch & Italian dressings, assortment of (3) Chef's choice Salads, fresh seasonal Fruit platter, choice of Rice or Potatoes, herb sautéed seasoned Vegetables, Rolls & butter, Coffee, Tea, Decaf, Lemonade, Ice Water, Chef's choice Dessert & your choice from the following entrees:

Carved Prime Rib, au jus &
one other entree selection

Carved Baron of Beef, au jus &
one other entree selection

Carved Prime Rib, au jus
& Pacific Salmon

Two Entree Selections

Add-On an additional entree to any of the above selections:

Chicken Cordon Bleu
Penne Pasta Primavera
Roast Pork Loin

Braised Sirloin Medallions
Chicken Astoria
Rosemary Chicken

Honey Baked Ham
Lasagna
Oven Roasted Turkey

Keefer's Themed Dinner Buffets

Italian

Rotini Alfredo Prima Vera
Chicken Scaloppini
Baked Lasagna
(Vegetarian or Regular)
Green Salad with Dressings
Antipasto Tray
Marinated Vegetable Salad
Salami & Pasta Salad
Herbed Potato Salad
Fresh Seasonal Fruit
Fresh Vegetable Tray
Garlic Bread Sticks
Steamed Vegetables
Assorted Desserts
Coffee, Tea, Decaf
Lemonade, Ice Water

Western Barbecue

Hickory Smoked Pork Ribs Mesquite
Barbecue Chicken
Hand Carved Baron of Beef served
with Horseradish & Piquant
Green Salad with Dressings
Chef's Choice Assorted Salads
Fresh Vegetables with Dip
Trays of Sweet Watermelon Cracked
Wheat Rolls
Southwestern Corn
Molasses Baked Beans
Fruit Cobbler
Coffee, Tea, Decaf
Pink Lemonade, Ice Water

Taste of Cabo

Chicken Enchiladas
Corn & Flour Tortillas
Spicy Beef
Spanish Rice
Refried Beans
Sour Cream
Diced Tomatoes
Onions
Lettuce
Nacho Cheese Sauce
Shredded Cheddar Cheese
Multi Colored Corn Chips
Pico de Gallo
Assorted Desserts
Coffee, Tea, Decaf
Lemonade, Ice Water

**For information and reservations, please call:
Keefer's Island Catering Office (208) 523-4318**

All Food & Beverage is Based on a (2) Hour Service Time