

# **Catering Specials From Cooper's –**

**(208) 945-2222**

You come on vacation to spend time with your loved ones, not to spend the day cooking and cleaning up. Have your vacation catered — save the hassle of bringing and cooking food.

## ***Cold Appetizers***

Prices are per person, based on groups of 20

Chilled Shrimp Cocktail – \$3

Fresh large shrimp with homemade cocktail sauce and lemons.

Shrimp Brushetta – \$3

Baby shrimp, ripe tomatoes, mozzarella cheese, fresh basil marinated in olive oil and served on toasted baguette bread.

Cheese & Crackers – \$2.50

Assorted crackers & a variety of local cheeses.

Fresh Fruit – \$2.50

A variety of fresh, seasonal fruits with our signature pina-colada dipping sauce.

Hummus – \$2.50

Cilantro-Jalapeno flavored with toasted baguette bread.

Vegetables and Dip – \$2.50

Fresh seasonal vegetable bites with a ranch & cottage cheese dip.

## ***Hot Appetizers***

Prices are per person, based on groups of 20

Stuffed Mushrooms – \$2.50

Stuffed with crab & vegetable stuffing, topped with pepper jack cheese.

Spinach & Artichoke Dip – \$2.50

Roasted red peppers, spinach & artichokes served with toasted baguette bread.

Chicken Wings – \$4

Breaded & fried, served with fresh celery sticks and blue cheese dressing. Choose from **Frank's Original**, or **Signature Cranberry Chipotle Glaze**.

Meatballs – \$3

Served with our Cranberry Chipotle Glaze, or Marinara sauce with parmesan cheese.

Bacon Wrapped Scallops – \$5

Sea Scallops wrapped in bacon and glazed with teriyaki sauce, served with fresh mango salsa.

## ***Sandwiches & Salads***

Prices are per person, based on groups of 20

Served with Chips or Potato Salad & assorted canned drinks

Plastic plates, napkins & cutlery provided for an additional fee.

Roast Beef and Swiss – \$8

Sliced roast beef and swiss on focaccia with spring lettuce and creamy horseradish mayo.

Colossal Club – \$8

Sliced turkey, ham, & apple-wood bacon with pepper jack cheese, tomato & lettuce with chipotle mayo.

Pulled Pork Sandwich – \$8

Served on a black pepper & parmesan bun with savory BBQ sauce and cheddar.

Ham & Swiss – \$7

On french bread with sliced pit ham, swiss, lettuce, tomatoes & mayo.

Chicken Bacon Ranch Wrap – \$8

Grilled chicken with bacon, lettuce, tomato, cheddar and ranch dressing wrapped in an herb tortilla.

Chef Salad – \$9

Spring mix covered in Ham, Turkey, Bacon, Pepper Jack Cheese, Tomatoes & Croutons. Served with Ranch Dressing & Raspberry Walnut Vinaigrette.

Chicken Caesar – \$9

Chilled Romaine with Grilled Chicken, Croutons, Asiago, Romano, and Parmesan Cheese.

## ***Beef & Pork***

Prices are per person, based on groups of 20

Selections include bread, fresh garden salad & dressing and 2 side dishes.

Served with a variety of canned drinks.

Plastic plates, napkins & cutlery provided for an additional fee.

Sirloin Steak – \$14

Sirloin roasted with our signature blend of spices. Served with sautéed mushrooms and onions, prepared Medium.

Tri-Tip – \$14

Slow roasted with herbs & spices. Thin sliced and prepared medium.

Prime Rib – \$20

Slow roasted with herbs, spices, fresh chopped onions & garlic. Prepared medium rare and served with homemade au jus & creamy horseradish.

Stuffed Beef Tenderloin – \$23

Beef tenderloin stuffed with mushrooms, bacon & blue cheese.

Baby Back Ribs – \$13

Slow roasted with our savory BBQ sauce

## ***Chicken***

Prices are per person, based on groups of 20

Selections include bread, fresh garden salad & dressing and 2 side dishes.

Served with a variety of canned drinks.

Plastic plates, napkins & cutlery provided for an additional fee.

Chicken Florentine – \$10

Chicken breast stuffed with spinach, artichokes & cream cheese, topped with pesto alfredo sauce.

Chicken Cordon Bleu – \$10

Breaded chicken breast, stuffed with ham and swiss, topped with a honey mustard sauce.

Cranberry Chipotle Glazed Chicken – \$10

Grilled chicken glazed with our signature Cranberry Chipotle Glaze.

Chicken Parmesan – \$11

Grilled chicken breast served over fettuccine, topped with marinara sauce, asiago, romano & parmesan cheese.

## ***Seafood***

Prices are per person, based on groups of 20

Selections include bread, fresh garden salad & dressing and 2 side dishes.

Served with a variety of canned drinks.

Plastic plates, napkins & cutlery provided for an additional fee.

Fresh BBQ Salmon – \$12

Fresh baked salmon generously rubbed with BBQ seasonings.

Fresh Kona Rubbed Salmon – \$13

Generous seasoned with Kona coffee and spices, topped with shallot butter.

Halibut – Seasonally priced

Fresh baked Alaskan halibut rubbed with basil, olive oil, garlic & spices.

Maine Lobster Tails – \$18

A baked 6 oz. Maine lobster tail for everyone, served with butter & lemons.

Snow Crab – \$18

Alaskan snow crab, steamed and served with butter & lemons.

Shrimp Scampi – \$10

Large shrimp baked with garlic butter & white wine.

## ***Sides***

- Baked Potatoes – Served with butter & sour cream
- Garlic Mashed Red Potatoes
- Seasonal Vegetables
- Southwestern Rice – Mildly Cajun rice with black beans and corn
- Fresh Seasonal Fruit
- Red Potato Salad

## ***Desserts***

Prices are per person, based on groups of 20

- New York Cheesecake with Bear Lake Raspberry topping – \$4.50
- New York Cheesecake with caramel & chocolate topping – \$4.50
- Red Velvet Cake – \$4.50
- Carrot Cake – \$5
- Assorted Dessert Bars – Lemon, Raspberry, Chocolate Coconut & Caramel – \$5
- Assorted Cookies & Brownies – \$2.50

## ***Wedding Reception Package***

Prices are per person, based on groups of 50

Reception Plate – \$6

Mini Sandwich, Red velvet cake, candied pecan cup, punch bowl service

Big Reception Plate – \$10

Mini Sandwich, Red Velvet cake, candied pecan cup, punch bowl service. Vegetable & Dip Display, and Fresh Fruit Display