



# WILD PLUM EVENTS HOLIDAY BUFFET MENUS

\$22 PER PERSON + *tax and service*  
PRICING FOR 60+ PEOPLE IN THE TREASURE VALLEY



## what makes WILD PLUM UNIQUE?

When we arrive, our staff sets up your buffet with custom signage and holiday flower arrangements. We also provide complimentary compostable palm leaf plates, linen-like napkins and recyclable gold flatware.

We finish your meal fresh on-site, then serve dinner at your desired time.

Throughout dinner service, we re-stock and maintain the buffet to make sure everything is fresh and hot for your guests, and that you don't run out of food!

After dinner, we package up any leftovers, then collect and clear plates from the tables. We provide our own trash receptacles to compost and recycle the disposables after your event.

**WE SOURCE  
SUSTAINABLE PROTEINS  
AND WORK WITH  
LOCAL IDAHO FARMS  
TO PROVIDE THE  
FRESHEST FOOD  
AVAILABLE!**

### PICK TWO PROTEINS:

- House Roasted Turkey Breast with Giblet Gravy
  - Organic Chicken with Creamy Idaho Morels + Herbs
  - Organic Chicken Cacciatore with Organic Tomatoes
  - Local Pasture Raised House-Cured Ham, Sliced\*
  - Slow Roasted Heritage Pork Shoulder in Basque Pepper Sauce
  - Housemade Local Pasture-Raised Pork Sausage with Fennel\*
  - Braised Antibiotic Hormone Free Beef in Red Wine Sauce
  - Seasonal White Fish in a Lemon Cream Sauce
  - Roasted Steelhead with Lemon Parsley Sauce (add \$1 pp)
  - Wild Alaskan Rockfish in Organic Puttanesca Sauce
  - Local Pasture-Raised Pork + Grass-Fed Beef Meatballs in Organic Tomato Sauce or Creamy Morel Sauce
  - Vegan Meatballs in Organic Tomato Sauce
  - Vegan Chicken Cacciatore with Mushrooms
- \*Requires at least 3 weeks notice*

### PICK ONE STARCH:

- Winter Root Veggie Gratin
- Idaho Potato Gratin
- Roasted Sweet Potatoes with Miso Butter
- Twice Baked Potatoes with Housemade Bacon
- Creamy Organic Cheddar Grits (GF)
- Sour Cream + Chive Mashed Potatoes (GF)
- Cauliflower Mac 'n' Cheese (add \$1 pp)
- Herbed Organic Barley with Parmesan

### PICK ONE SALAD:

- Organic Mixed Greens with Lemon, Olive Oil + Parmesan (GF)
- Classic Caesar Salad with Housemade Dressing and Croutons
- Roasted Pear Salad with Organic Mixed Greens, Goat Cheese and Roasted Nuts
- Delicata Squash Salad with Apples, Radicchio, Hazelnuts + Manchego and Sherry Vinaigrette
- Mini Wedge Salads with House-Cured Local Bacon, Blue Cheese Dressing, Cherry Tomatoes + Everything Bagel Spice

### ALWAYS COMES WITH:

- Sautéed Seasonal Side Veggies
- Local Acme Bread and Whipped Butter

### ADD-ON OPTIONS:

#### *dishware rentals*



We can help coordinate dishware, flatware, linen napkins for your event with a local rental company

#### *appetizers*



We can offer passed appetizers or a stationary Grazing Table for your guests before dinner is served.

#### *dessert and beverages*



We can also provide desserts, or non-alcoholic beverages like coffee, soda or tea.