



WILD PLUM EVENTS

HOLIDAY DINNER MENUS

\$55-\$65 PER PERSON + *tax and service*

MINIMUM 10 GUESTS, MAXIMUM 30 GUESTS
ENTREES SERVED FAMILY STYLE



the wild plum EXPERIENCE

When you arrive at the Wild Plum event space, our staff greets your guests with a glass of wine or beer and hot passed apps. We keep glasses full and snacks flowing until you're ready to sit down for dinner.

When guests take their seats at our long wood farm table, we begin the evening with a plated first course—anything from a simple organic salad to heartier housemade potato gnocchi.

For the main event, our staff brings out an assortment of family style platters that guests pass around the table. During dinner, we keep glasses topped off, candles flickering and your favorite music playing.

At Wild Plum, you can linger over dessert and continue conversations with your guests into the evening. Think of it as your own private dining room, but we take care of all the cooking, service—and the clean-up!



PICK A PLATED FIRST COURSE:

- Truffled Potato Soup with Creme Fraiche
- Chopped Caesar with Romaine, Kale, Radish + Parm
- Mixed Organic Greens with Lemon, Olive Oil + Parm
- Wedge Salad with Organic Iceberg + Housemade Bacon
- Roasted Delicata Squash Salad with Apple, Manchego + Radicchio
- Roasted Carrots with Fresh Citrus, Avocado + Cilantro
- Scallop Crudo with Citrus + Herbs
- Housemade Seasonal Potato Gnocchi
- Beef Carpaccio with Capers and Arugula

PICK AN ENTREE (TWO ENTREES ADD \$3 PP)

- Roasted Organic Chicken Breast with Morel Cream
- Roasted Steelhead with Parsley Lemon Sauce
- Grass Fed Beef Brisket in Red Wine Sauce
- Beef Flat Iron with Morel Mushroom Sauce (Medium Rare)
- Roasted Local Pork Loin with Buerre Blanc
- House Roasted Turkey Breast with Giblet Gravy
- Local Pasture Raised Housemade Porchetta
- Porcini Mushroom Steak (Vegan)

PICK A SIDE STARCH (TWO STARCHES ADD \$2 PP)

- Sour Cream + Chive Mashed Potatoes (GF)
- Roasted Baby Fingerling Potatoes with Garlic and Italian Parsley
- Winter Root Veggie Gratin
- Roasted Yams with Miso Butter
- Creamy Organic Cheddar Grits (GF)
- Cauliflower Mac 'n' Cheese
- Herbed Organic Barley with Parmesan
- Creamy Cauliflower Puree (Vegan, Grain Free)

ALWAYS COMES WITH:

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

PICK A PLATED DESSERT:

- Seasonal Fruit + Almond Tart
- Chocolate Hazelnut Tart
- Flourless Chocolate Torte with Creme Fraiche
- Buttermilk Panna Cotta with Fruit + Pistachios
- Chocolate Pudding with Pecan Brittle + Whip
- Seasonal Fruit Cobbler with Buttermilk Whip

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

DINNER INCLUDES: *passed appetizers*



We offer two passed appetizers before dinner is served. You can select from the apps on our website, or we can provide a couple of seasonal options

dishware rentals



We provide full dishware, flatware and glassware for all dinners. We also provide custom menus, flowers and table decor

wine and beer pairings



We can offer our house wines + beers for a flat \$20 per person fee, or you can select wines from our reserve wine list. Corkage is \$12 bottle.