

# FLAT FEE Pre-Arranged Dinner Choices for the Café

For catered dinners, appetizers will be served at 5:30 pm, followed by dinner at 6 pm.  
Dinners will be served buffet style in the Museum.

Groups must pay the total amount in one lump sum. No individual payments. NO EXCEPTIONS.

## Dinner Choices

Selections include: Bread, Dessert, Ice Tea, Lemonade, Coffee, Water, 6% tax and gratuity

\$20: **Oven Roasted Hand Carved Turkey** served with green salad, mashed potatoes with gravy and cranberry delight.

\$24: **Homemade Angus Beef Meatloaf** served with green salad, mashed potatoes with gravy and seasonal vegetables.

\$26: **Oven Baked Honey Glazed Ham** served with green salad, rice pilaf and seasoned baby carrots.

\$28: **Herb Roasted Chicken** served with a green salad, scalloped potatoes and seasonal vegetables.

\$28: **Almond Chicken with Apricot Salsa** served with a raspberry-pear salad, cous-cous and seasonal vegetables.

\$30: **Chicken Puff Pastry** (stuffed with spinach, prosciutto and herb cream cheese) served with a green salad, scalloped potatoes and seasonal vegetables.

\$32: **Parmesan Crusted Halibut** served with green salad and wild rice.

\$34: **Seasoned King Salmon** served with spinach salad, wild rice and seasonal vegetables.

## Appetizers

*Your choice of 3 appetizers for \$7 or 5 appetizers for \$10. Appetizers are designed to accompany a meal.*

- \*King Salmon moose (fresh salmon moose) served with crackers
- \*Meat & Artisan Cheese Assortment (assorted meats and cheese from the Northwest region)
- \*Vegetable Pinwheel (spinach tortilla, basil, cream cheese, cucumber, and tomatoes)
- \*Cheddar Crostinis (cheddar cheese mix with slivered almonds topped on a toasted crostini)
- \*Marinated Shrimp Tuscana (fresh shrimp marinated in a balsamic vinaigrette)
- \*Mini Quiche Florentine (individual bite sized quiche, tomato or herb)
- \*Asparagus rollups (asparagus wrapped with honey ham and herbed cream cheese)
- \*Prosciutto with fresh mozzarella, tomato and basil with a balsamic vinaigrette
- \*Brie En' Cruet (fresh baked brie cheese with huckleberries)
- \*Zesty garlic artichoke dip served in a bread bowl
- \*Spinach and Crab Dip served with crackers
- \*Fruit Kabobs (a seasonal fruit assortment)
- \*Angus Beef BBQ Meatballs
- \*Tortilla strips n fresh garden salsa

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CREDIT CARD REQUIRED TO HOLD DATE AS WELL AS A 25% DEPOSIT. CANCELLATIONS REQUIRE A WRITTEN or EMAILED NOTICE OF 14 DAYS PRIOR TO EVENT DATE!!! Remainder of payment is due at time of event.

**Please circle lunch choice.** A minimum of 12 people is needed to reserve a date. If your group exceeds 50 guests, please call the museum directly for arrangements. Number of guests \_\_\_\_\_.

Date of Event: \_\_\_\_\_ Name of Group \_\_\_\_\_

Name and Phone # for group Representative : \_\_\_\_\_

Credit Card Number \_\_\_\_\_ Expiration Date \_\_\_\_\_ Security Code \_\_\_\_\_

Authorized Signature \_\_\_\_\_

ALL Correspondence to go through Rachel Schwam at (208)255-4321 x3 or Rachel@birdaviationmuseum.com

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**Prices subject to change until confirmation of event.**