

QUAIL HOLLOW CATERING MENU 2024

Due to highly fluctuating food costs, price estimates will be given when your event is booked. Final prices will be confirmed 7-days prior to your event.

BREAKFAST

(Groups of 10 or more)

All breakfast choices include coffee and orange juice.

HAWAIIAN MOCO LOCO - \$15

Rice topped with hamburger patty, fried egg and brown gravy.

BREAKFAST BURRITO - \$12

House-made breakfast burritos filled with scrambled eggs, cheese, hash browns and bacon (vegetarian option available).

BREAKFAST BUFFET - \$16

Scrambled eggs, hash browns, bacon/sausage and choice of bagels or muffins.

BREAKFAST SANDWICH - \$9

Chiabatta, scrambled eggs, cheese, bacon or sausage served with hash brown.



BOXED LUNCH

(Groups of 10 or more)

WRAPS AND SANDWICHES - \$13

Served with a bag of chips and cookie

Grilled Chicken Caesar wrap

Sliced Ham and Swiss wrap

Turkey Bacon Club wrap

Turkey Bacon Club Deli sub

Roast Beef and Cheddar Deli sub

Please discuss any dietary restrictions and custom menus with the Quail Hollow Event Coordinator.

BUFFETS

(Groups of 20 or more)

LUNCH

Buffet includes baked beans, cookie and choice of one side. Choice of side - Garden salad, pasta salad or potato salad.

BAKED POTATO BAR - \$14

Loaded Idaho baked potato with condiment bar.

BURGER BAR - \$17

Grilled hamburgers (chicken or veggie patty option).

TACO BAR* - \$20

Beef and Chicken tacos served with beans, rice and tortilla chips. *No other sides.

SMOKED PULLED PORK - \$18

House smoked pulled pork on ciabatta roll with cheese and coleslaw.

SMOKED BRISKET - \$24

House smoked brisket on ciabatta roll with coleslaw, onion straws and cheese.

QUAIL HOLLOW DINNER BUFFETS

Dinner buffets include 2 side choices, dinner roll, and cookie. Choice of sides - Garden salad, Caesar salad, garlic mashed potatoes, pasta salad or baked beans.

BAKED HALIBUT - \$33

Halibut encrusted with mayonnaise, herbs and citrus baked to perfection.

PORK LOIN - \$26

Slow roasted pork loin.

SHRIMP SCAMPI - \$28

Sautéed shrimp, heirloom tomatoes, shallots, and mushrooms tossed in garlic, white wine and butter sauce; served with pasta.

WHISKEY HERB CHICKEN - \$26

Grilled chicken breast marinated in whiskey with thyme and rosemary.

SALMON - \$34

Grilled salmon topped with sliced lemon, fresh dill and pink Himalayan sea salt.

PRIME RIB - \$37

Herb-crusted prime rib served with creamy horse-radish.



PARTY PLATTERS

(Serves 25)

Hummus and Pita - \$45

Charcuterie Board - Market Price

Spinach Artichoke Dip - \$50

Wing Platter - \$80

Teriyaki Meatballs - \$70

Mini Wrap Platter - \$90

Caprese Skewers - \$85

Prawn Cocktail Platter - \$150

Shrimp Stuffed Mushrooms - \$125

DESSERTS

Strawberry Cheesecake - \$7

Salted Carmel Cheesecake - \$7

Molten Chocolate Cake - \$9

Variety Cookie Platter - \$12





QUAIL HOLLOW GOLF COURSE
CATERING MENU
2024

QUAIL HOLLOW GOLF COURSE

is tucked in the Boise Foothills and has spectacular views, including the Owyhee Mountains. Only 4.5 miles from downtown, Quail Hollow is convenient for all your Treasure Valley guests.



QUAIL HOLLOW GOLF COURSE

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QUAILHOLLOWBOISE.COM

