

EXHIBIT D

IDAHO CENTER CATERING

Brought to you by
Thomas Cuisine Management
208-442-3295



Idaho
Center
SMG



Thank you for considering Thomas Cuisine Management catering services for your upcoming event. We are renowned for our high quality catering service. Our culinary team is proud to serve only the freshest ingredients and the highest quality products available. Our number one priority is making your event a success.

We provide complete service for anything from an elegantly served dinner to a simple coffee service for your morning meeting. Each catering is unique and we are always glad to customize our menus to meet your needs. Let us assist you in selecting one of our menus or in designing a unique, signature menu for your occasion.

The Idaho Center has both indoor and outdoor options available for your event.

Contact our catering manager at 442-3295 to discuss options for your event.

We appreciate your business and look forward to making your event memorable.



CATERING POLICY GUIDE

BOOKING ARRANGEMENTS AND GUARANTEES:

- Please book your event and menu at least ten (10) days in advance.
- Confirm all final arrangements at least three (3) business days prior to your event. Arrangements and changes made less than seventy-two (72) hours prior to your event may require additional charges and are subject to availability.
- A guaranteed guest count is required by 1:00 p.m. three (3) days prior to your event.
- There may be a minimum guest count required dependent on items ordered.
- All events will be billed 100% of the guaranteed guest count or the actual number served, whichever is greater.
- Prices stated in this guide are for buffet style meals. Plated and served meals will have additional charges.
- Flowers, centerpieces, ice carvings, candles or any other decorations will incur additional fees.
- Arrangements for specific room set-up, tables, audio equipment, chalkboard, overhead projector or flip charts should be made with the Catering Manager prior to your event and may incur additional fees.
- Approval of your menu constitutes your acceptance of our term.
- Menu prices are subject to an 18% service charge and Idaho state sales tax.
- For any off-site catering there may be an additional delivery charge.
- To schedule your catering, please call the catering department at (208) 442-3295 or email catering@idahocenter.com.

CANCELLATIONS:

Cancellations must be made seven (7) days in advance to avoid a charge of one-half (1/2) of the total bill. Any cancellations made within seventy-two (72) hours of the event will be charged full price.

BAR STANDARDS:

Bartenders are available for your event at \$25 per hour, per bartender. If bar sales reach \$500 per bartender, the fee will be waived.

MENUS/EXCLUSIVITY:

Thomas Cuisine Management is the exclusive caterer providing all catering services at the Idaho Center. No outside food or drink may be brought into the Idaho Center.

BILLING PROCEDURES:

A deposit of 50% of the invoice estimate is due at the time of booking. Balance is due on the day of the event unless prior billing arrangements have been made.



BREAKFAST

Served with regular and decaffeinated coffee,
coffee accompaniments and orange juice. Add \$0.50 for milk

Morning Breakfast

Scrambled eggs with cheese, home-style potatoes and sausage or bacon.
Served with House-Made Salsa.

\$8.50

The Continental Deluxe

An assortment of fresh baked pastries, muffins and bagels served with cream cheese, jellies and butter and a fresh fruit platter.

\$7.75

The Continental Express

An assortment of fresh baked pastries, muffins and bagels served with cream cheese, jellies and butter.

\$6.25

Breakfast Burrito Station Made to Order

Your choice of ham, bacon or sausage is sautéed with diced tomato, onion, mushroom, bell pepper, jalapenos, cheese, egg and potatoes and wrapped in a flour tortilla. Served with House-Made Salsa, sour cream and a fresh fruit platter.

\$9.25

Breakfast Omelet Station

Made to Order

(For groups of 35 or less)

Eggs sautéed to order with diced tomato, onion, mushroom, bell pepper, cheese and ham or bacon. Served with House-Made Salsa, home-style potatoes and a fresh fruit platter.

\$9.50

Farmer's Special

\$9.50

Choose 4 items!

Accompanied by a fresh fruit platter.

Scrambled Eggs	Hash Browns	French Toast	Bacon
Scrambled Eggs w/ cheese	Home-style Potatoes	Biscuits & Gravy	Sausage
Scrambled Eggs w/ ham	O'Brien Potatoes	Pancakes (Blueberry or Plain)	Ham

Ala Carte Breakfast Items

Sliced Seasonal Fruit \$2.75/person
Seasonal Whole Fruit \$1.50 each
Yogurt & Fruit Parfait \$3.75 each
Oatmeal \$2.25 /person
 With Raisins & Brown Sugar
Assorted Cereal \$2.25 each
Bagel & Cream Cheese \$18.50/dozen

Danish \$12.00/dozen
Donuts \$15.00/dozen
Assorted Muffins \$14.00/dozen
Cinnamon Rolls \$16.00/dozen
Breakfast Breads \$9.00/loaf
 Banana, Berry Pound Cake and Lemon Poppy seed.
 Approximately 12 slices.

LUNCH

Served with lemonade and ice water.

MANHATTEN DELI

All sandwiches and wraps come with your choice of two sides:
Fresh Kettle Chips, Homemade Potato Salad, Green Apple Coleslaw or Garden Salad.

The Lady Liberty

Turkey breast, bacon, lettuce, tomato, red onion, cranberry- pecan aioli and cheddar cheese on a hoagie roll.

\$9.50

The Checker Cab

Ham, lettuce, tomato, red onion and cheddar cheese on a hoagie roll.

\$8.50

The Chrysler Building

Turkey, lettuce, tomato, red onion and Swiss cheese on a hoagie roll.

\$9.25

The Rockefeller

Ham, turkey, lettuce, tomato, red onion and provolone cheese on a hoagie roll.

\$9.25

WRAPS

Manhattan Deli items are available as wraps as well as the following:

Club Salad Wrap

Turkey breast, ham, Swiss & cheddar cheeses, bacon, tomato, red onion and lettuce with mayonnaise wrapped in a flour tortilla.

\$8.75

Chicken Fiesta Wrap

Fiesta spiced chicken tossed with corn, black beans, tomato, cilantro, lettuce and Chipotle Ranch dressing wrapped in a flour tortilla.

\$8.75

Box Lunch

Make any sandwich or wrap a box lunch for an additional

\$1.00 per person

Includes sandwich on flat bread or a wrap, chips, whole fruit, fresh-baked cookie or brownie and canned soda.

ENTRÉE SALADS

Crispy or Grilled Chicken Salad

Mixed greens topped with your choice of crispy or grilled chicken strips, cheddar cheese, tomato, red onion and bacon bits. Comes with Honey Mustard and Ranch Dressings. Served with a roll and butter.

\$9.00

Classic Club Salad

Mixed greens complimented with sliced ham, turkey, Swiss & cheddar cheese, bacon and tomato. Comes with Creamy Italian and Ranch Dressings. Served with a roll and butter.

\$8.75

Fiesta Taco Salad

Spicy ground beef *or* chicken atop a bed of shredded lettuce, cheddar cheese, olives, scallions and tomato served in a fried tortilla bowl. Served with House-Made Salsa and sour cream.

\$9.25

Cobb Salad

Grilled chicken, bacon, egg, tomato, avocado and blue cheese adorn a bed of mixed greens. Comes with Creamy Italian and Ranch Dressings. Served with a roll and butter.

\$9.25

Grilled Chicken Caesar Salad

Crisp hearts of romaine lettuce topped with marinated chicken breast, tomato, shredded parmesan cheese and fresh croutons and tossed with a Creamy Caesar Dressing. Served with a roll and butter.

\$8.25 (Substitute Salmon for \$1.00 extra)



STATIONS

Deli Sandwich Station

An elegant display of ham, turkey and roast beef complimented with a variety of cheeses and breads. Served with all the condiments.

Choice of two: Potato Salad, Rainbow Pasta Salad, Fresh Kettle Chips, Diced Seasonal Fruit or Garden Salad.

\$9.50

Baked Potato Station

Baked potatoes with chili, shredded cheese, steamed broccoli, bacon bits, butter, sour cream and scallions. Served with a Mixed Green Salad and a fresh dinner roll.

\$8.25

Southwest BBQ Station

Choice of one: Sliced Beef, Shredded Chicken or Pulled Pork simmered in our house BBQ Sauce. Served with corn dusted buns, cheese and onions.

Choice of two: Potato Salad, Apple Coleslaw, Baked Beans or Fire Roasted Corn.

\$9.25

Nacho Station

Fresh Tri-Colored tortilla chips with seasoned ground beef, refried beans, nacho cheese, shredded cheese, black olives, guacamole, jalapenos, pico de gallo and sour cream.

\$8.75

ENTRÉE'S

Fajitas

Your choice of marinated chicken *or* steak, with sautéed peppers and onions. Served with warm flour tortillas, refried beans and Spanish rice House-Made Salsa and sour cream.

\$12.75

Traditional Enchiladas

Your choice of chicken *or* beef rolled in flour tortillas with our homemade traditional enchilada sauce. Served with refried beans, Spanish rice, House-Made Salsa and sour cream.

\$10.25

Oriental Stir-Fry

Your choice of chicken *or* beef stir-fried in our own Teriyaki sauce and served along side Asian vegetables and Soba Noodles. Served with a Spring Roll

\$9.75 (Add Fried Rice for \$0.50)

Chicken Fettuccine

Sautéed mushrooms, tomato, spinach, fresh garlic, minced herbs and chicken tossed in a creamy Asiago-Garlic sauce. Served with Caesar Salad, shredded parmesan cheese and garlic bread.

\$10.75

Classic Spaghetti and Meat Sauce

Old-fashioned tomato-basil meat sauce that is served over spaghetti noodles with Caesar Salad, shredded parmesan cheese and garlic bread.

\$9.25

Lasagna (Beef or Vegetable)

Traditional layered lasagna with a rich ricotta cheese filling. Served with Caesar Salad, shredded parmesan cheese and garlic bread.

\$9.75

Comfort Foods

Accompanied by a Garden Salad and rolls with butter

Meatloaf

Savory meatloaf with our classic brown gravy. Served with mashed potatoes and corn.

\$9.75

Chicken Pot Pie

A creamy mixture of tender vegetables and chicken in savory chicken gravy and covered by a flakey crust.

\$9.25

Fried Chicken

Make it a picnic with our Crispy-fried chicken and classic potato salad

9.75



BREAKS/ALA CARTE

Popcorn.....	\$1.00/person
Pretzels	\$1.25/person
Tortilla Chips and Salsa.....	\$ 2.00/person
Vanilla Cake.....	\$1.50/person
Assorted Baked Cookies	\$15.00/dozen
Lemon Bar.....	\$15.00/dozen
Apple Crisp Bar	\$18.00/dozen
Gourmet Chocolate Brownies	\$18.00/dozen
Dream Bar	\$18.00/dozen
Cheesecake Swirl Brownies	\$18.00/dozen

BEVERAGE SERVICE

Regular or Decaffeinated Coffee.....	\$22.00/gallon
Bottled Juice.....	\$2.00/each
Fruit Punch	\$18.00/gallon
Lemonade	\$18.00/gallon
Iced Tea	\$19.00/gallon
Canned Soda	\$ 1.50/each
Bottled Water.....	\$ 2.00/each
Milk	\$ 8.50/gallon
Domestic Beer Keg	\$300.00 each

DINNER

Choose your salad, starch and vegetable.

Served with a dinner roll and butter.

Accompanied by freshly brewed regular and decaffeinated coffee and ice water.

Choose your Salad

Mandarin Orange Salad with Tarragon Dressing
Apple Walnut Gorgonzola Salad with Balsamic Dressing
Fresh Spinach Salad with Bacon Vinaigrette Dressing
Garden Vegetable Salad with Ranch Dressing
Traditional Caesar Salad

Choose your Starch

Herb Roasted Red Potatoes
Garlic Mashed Potatoes
Rosemary Mashed Potatoes
Baked Russet Potato
Wild Rice Pilaf
Rice Pilaf

Choose your Vegetable

Roasted Root Vegetable
Garlic Green Beans
Green Beans Almandine
Fire Roasted Corn
Steamed Broccoli
Fresh Asparagus Spears (Seasonal)

Main Course Selections

Flat Iron Steak

Tender marinated Flat Iron Steak topped with Bordelaise Sauce, caramelized onions and crimini mushrooms.

\$19.25

BBQ Country Pork Ribs

Traditional slow brazed boneless country ribs smothered in a tangy BBQ Sauce.

\$18.50

Oven Roasted Salmon

Salmon fillet seasoned with fresh herbs and spices, drizzled with a Sweet Orange Fennel Reduction.

\$17.75

Whiskey Chicken

Pan fried chicken breast cooked until golden brown and smothered in a Bourbon-Mushroom Cream Sauce.

\$16.50

Slow Roasted Prime Rib

An 8 oz. cut of USDA choice Prime Rib that is seasoned and slow roasted and hand carved by our chef. Complimented with Au Jus and Rosemary Horseradish Cream Sauce.

\$21.50

New York Steak

A flavorful 8 oz. Strip-Loin with an herb compound butter and button mushrooms.

\$19.75

Stampede Beef Brisket

Thinly sliced brisket that is seasoned to perfection and slow roasted. Topped with Stampede Whisky BBQ Sauce.

\$16.25

Tequila Lime Chicken

Grilled, marinated chicken breast drizzled with a Savory Tequila-Lime Sauce.

\$15.75

Chicken Parmesan

A breaded chicken breast grilled until golden brown and served atop linguine noodles with Marinara Sauce.

\$14.75 (Linguine noodles serve as your starch option)

Marinated Tri-Tip

Char-grilled roasted Tri-tip Sirloin, topped with red peppers and wild mushrooms.

\$17.25

Carved Roast Beef

Seasoned, slow roasted to medium rare and hand carved by our chef. Served with Au Jus and Rosemary Horseradish Cream Sauce.

\$16.50

Yankee Pot Roast

Slow roasted Sirloin beef on a bed of roasted potatoes, carrots, onions and whole garlic. Topped with our Chef's classic pan gravy.

\$15.75

Chicken Marsala

Boneless chicken filet dredged in seasoned flour, baked and topped with Citrus Marsala Sauce.

\$14.50

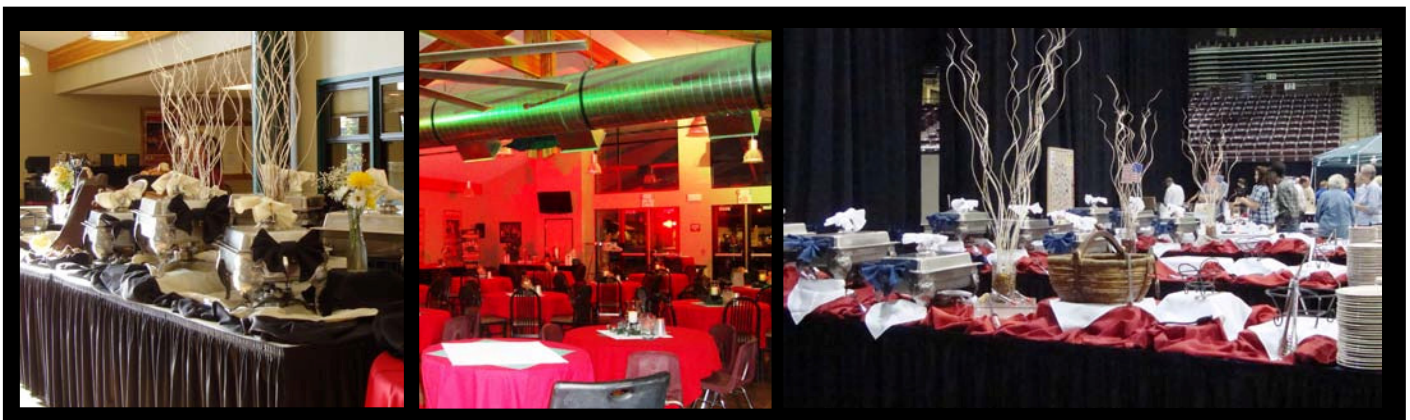
Oven Baked Turkey (Seasonal)

Juicy marinated turkey breast seasoned and slow roasted. Served with Cranberry Chutney.

\$15.75

Lunch Entrees are available for dinner for an additional \$3.00 per person

Vegetarian options are available upon request.



HOR D'OEUVERS

HOT

Hot Wings

Jumbo wings dredged in seasoned flour, deep fried and served with your choice of Spicy Buffalo Sauce or Teriyaki Sauce.

\$10.75/doz

Southwest Pastry Triangles

A baked, flaky pastry stuffed with mild green chilies, shredded cheddar and chicken. Served with Salsa Ranch.

\$12.50/doz

Spinach and Artichoke Dip

(Minimum 30 people)

Warm spinach and artichoke dip served with pita chips or toasted crostinis.

\$2.50 per person

Chef's Meatballs

Our hand rolled Italian sausage and beef meatballs smothered in your choice of Swedish, Barbecue, or Sweet & Sour Sauce.

\$9.25/doz

Crab Stuffed Mushroom

Fresh jumbo mushrooms filled with a cream cheese, crab stuffing and topped with shredded parmesan cheese.

\$18.50/doz

Thai Chicken Sate

Strips of chicken breast on a bamboo skewer, served with Peanut or Sweet & Sour Dipping Sauce. (Both sauces for orders of 3 dozen or more)

\$12.00/doz

COLD

Basil Mozzarella Crostini

Fresh mozzarella, basil leaves and sliced Roma tomato on toasted crostinis drizzled with a balsamic vinegar reduction and olive oil.

\$9.75/doz

Deviled Eggs

Fresh and delicious traditional deviled eggs.

\$8.75/doz

Assorted Canapés

Bite sized breads decorated with bay shrimp, chicken and salmon on top of our gourmet cream cheese spreads.

\$10.25/doz

Prawn Cocktail

Large tiger prawns served with Cocktail Sauce and lemon.

\$19.75/doz

DISPLAYS & PLATTERS

Minimum order is for 30 guests

Fresh Vegetable Platter

A variety of fresh seasonal vegetables served with herb dip.

\$2.50 per person

Sculpted Fruit Platter

A beautifully displayed array of fresh, seasonal fruits.

\$2.75 per person

Meat and Cheese Platter

An assortment of turkey, ham, roast beef and salami with a variety of cheeses.

Served with crackers and artisan bread.

\$3.75 per person

Domestic Cheese Display

An array of cheeses all elegantly displayed with a variety of crackers.

\$3.00 per person

DESSERT

Assorted Cheesecakes

Miniature cheesecakes of assorted flavors which may include: vanilla, raspberry swirl, vanilla chocolate swirl and chocolate chocolate chip.

\$2.75 per person

Ultimate Chocolate Cake

Double Chocolate Cake is layered with chocolate mousse and topped with butter cream frosting and ganache.

\$3.75 per person

Chocolate Mousse

Freshly made rich chocolate mousse, elegantly presented with fresh berries and whipped cream.

\$2.75 per person

Carrot Cake

Moist carrot cake that will melt in your mouth topped with cream cheese frosting.

\$3.25 per person

NY Cheese Cake

Our creamy, home style NY Cheese cake that is served with chocolate topping or berry coulis.

\$3.75 per person

Tiramisu (Minimum 30 people)

Coffee-flavored dessert made with layers of ladyfinger cookies drenched in espresso and a sweetened mascarpone cheese. Lightly dusted with cocoa and garnished with a chocolate dipped espresso bean.

\$3.75 per person

Pies

Your choice of: Pecan, Crunchy Apple, Blueberry, Peach or Pecan Pie. Served with whipped cream.

\$3.25 per person

Apple Crisp

Just like grandma does it - warm apple filling with a cinnamon crisp topping

\$2.25 per person

Thank you for taking the time to review our catering guide. To plan your event, please call (208) 442-3295 or email catering@idahocenter.com.

