EXHIBIT D

Nampa Civic Center

Catering Menu

Breakfast

Express Lunch

Dinner Entrees

Hors D'Oeuvres

Desserts

sodexo

Policies and Procedures

Sodexo is proud to offer fine catering services at the Nampa Civic Center. We are committed to providing exceptional service for you and your guests. We can assist you in planning a special theme party with a hosted or non-hosted bar, or a variety of specialized catering. Whether you would like a carved prime rib dinner or just to enjoy snacks and beverages we are prepared to ensure that your event is memorable.

The following information and policies will assist you in planning your catering needs.

All food and beverage items served at the Nampa Civic Center must be supplied and prepared by Sodexo. Our menu has been carefully developed and designed to offer excellent variety, and to provide your guests with a superior quality dining experience. If requested, our chef and catering department are prepared to design custom menu items, and upgrade service to suit your particular needs at additional costs as necessary.

All of our menu selections require fresh products and special preparation, therefore, advance ordering is necessary to achieve the best service, presentation and quality for all of your guests. In order to guarantee that our service meets with your expectations, we ask that you place your order no later than 7 business days prior to your event.

All menu items are priced to be served as a buffet. Many of the items within the menu are available as plated and served option for an additional charge. Those items that we feel will present well as a plated meal or we recommend for take out or would make a good vegetarian option are identified with the following identifiers:

= Plated Meal = Take Out = Vegetarian Option

We will be happy to discuss the best service options for your party. There is an additional $2.00 per person charge for a plated meal.

Menu prices are subject to an 18% service charge and Idaho state sales tax.

Alcoholic Beverage Service

We are pleased to offer a full selection of beer, wine and spirits to complement any meal. You can choose to offer bar service as hosted for you guests or non-hosted for any event. Food must be purchased along with any alcoholic beverages in accordance with building policies. A bar set up fee will be assessed on all requested bars, however, this fee can be waived depending on the size and scope of your event. Your catering consultant will help you with the planning of this aspect.

The sales and service of alcoholic beverages must be served by Sodexo in accordance with the Idaho State Liquor Commission's regulations. In compliance with Sate Law all liquor must be regulated by Sodexo in the Nampa Civic Center.

Sodexo and the Nampa Civic Center staff reserve the right to check for proper identification and refuse or terminate service of any individual, if deemed necessary for either legal or safety reasons.

All alcoholic beverages must be consumed within the banquet areas of the center, and cannot be removed from the premises of the event.

Sodexo and the Civic Center Staff are committed to providing enjoyment and safety for everyone. This is best achieved when moderation is practiced. Possible liability can arise from uncontrolled guest behavior; therefore, it is important that all guests adhere to these guidelines.

FOR ANY ALCOHOL SERVICE, THERE WILL BE A MINIMUM FOOD ORDER REQUIRED.

Payment

If the estimated total order is less than $500, our policy requires full payment in advance. For all other events, a 50% deposit of the estimated total is required when the event is booked and the remaining 50% is due no later than the day of the event, and in all cases prior to the commencement of the event. We will be unable to ensure your booking date until we have received the required deposit.

Any tax exempt organization must provide Sodexo with its appropriate sales tax exempt certificate and ID number at the same time the guaranteed count is due. Failure to provide the required information at the time required will result in the collection of sales tax.

Cancellation Policy

In the case the you must cancel your event we adhere to the following policies:

We must receive written notice of cancellation either e-mail or in the office. If we receive the cancellation at least 7 days prior to your scheduled event you will only be liable for any special services that have been purchased on your behalf. In most cases we will be able to offer you a full refund. Any cancellations made later than 7 days prior to your event may be subject to a cancellation fee equal to the 50% deposit paid at the time of booking.

Guarantee Counts

To ensure a smooth event, it is important that we receive confirmed attendance by 3:00 pm three (3) working days before the event. This will be considered your guaranteed count. If no guaranteed count is received by the specified time, the estimated number of persons given at booking will be considered your guarantee. Charges will be based upon your guaranteed attendance or the actual attendance, whichever is greater. Any changes to the guaranteed guest count requested later than three (3) working days prior to the event are subject to a 15% surcharge.

Schedule of Service Fees

Linen Fees: $3.50 per person linen fee will be charged on all orders that do not meet the minimum net amount of $5.00 per person or $100 which ever is greater.

Cake Cutting Fees: For special occasions such as weddings, anniversary and birthday parties we will allow customers to bring in their custom cake. There will be a cutting/ serving fee of $100 for wedding cakes and $50 for all other occasions. You may choose to have us provide the service ware at the cake table, this may incur an additional fee.

Bar Set Up Fees: A set up fee of $75.00 will be charged for each service bar requested at your event. This fee will be waived if at least $500 in net sales are purchased from the bar.

Off site Fees: We offer a full array of off site catering options that can be brought and set up at your location. A $75 off site fee will be charged.

Special Labor Charges:

Carver: If you would like to add that special touch to your buffet, we can offer carving service on the line. There will be an $18 per hour charge per carver for this service for a minimum of 2 hours.

Butler style servers: For a special touch to your reception or cocktail party we can provide servers to pass trayed appetizers or cocktails amongst your guests. There will be an $18 per hour charge per server for this service for a minimum or 2 hours per server.

Event Planner

These pages are to help plan your event.

Date of Event? _____

Number of guests attending? _____

What kind of Menu do you want? *i.e. Breakfast, Lunch, Dinner?*

_____

Questions for the Caterer_____

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Ideas for the Event _____

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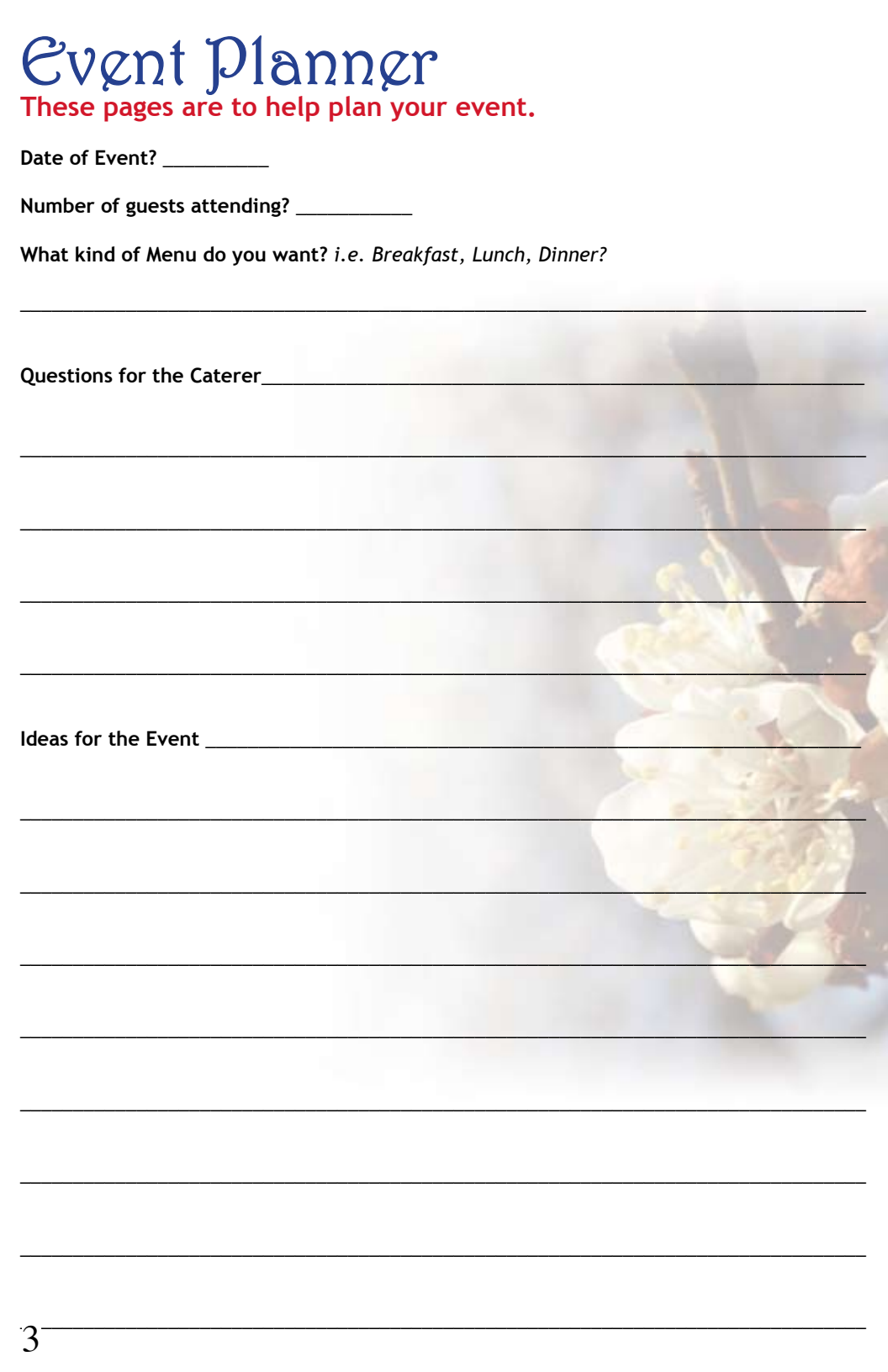

BREAKFAST

Served with a choice of coffee & hot tea.

Continental
Assorted fresh baked pastries.

Deluxe Continental
Assorted fresh baked pastries, sliced seasonal fruit.

Ultra Continental
Assorted fresh baked pastries, sliced fresh fruit, yogurt, granola.

Bright Eyed Breakfast
Bacon, sausage, scrambled eggs with cheese, Civic Center potatoes, English muffins.

Canyon County Comfort
Biscuits and country gravy, scrambled eggs with cheese, bacon.

Panhandle Egg n' Ham Croissant
Idaho cheddar cheese, smokehouse ham and scrambled eggs on a buttery croissant. Served with fresh sliced fruit.

Quiche
Choose from quiche Lorraine or garden vegetable. Served with your choice of bacon or sausage.

Belgian Waffle Bar
Belgian waffles with butter, syrup, strawberry topping, crisp bacon.

Breakfast Baker
Or add to any breakfast for
Nampa Civic Center's version of the twice baked potato, only for breakfast.

COMPLIMENT ANY BREAKFAST ABOVE WITH FRESH SEASONAL FRUIT FOR AN ADDITIONAL FEE

THE EARLY RISER BAKERY

Gourmet muffins
Apple sour cream cake
Asst fruit filled Danish
Bagels
Banana bread
Zucchini bread
Caramel nut sticky buns
Fresh baked donuts
Cranberry & Blueberry scones
Fresh baked butter horns or bear claws
Civic Center cinnamon rolls

BREAKS & SNACKS

Served with a choice of ice tea, assorted soda, bottled water, or milk.

The Cosmopolitan
Specialty cheeses with assorted crackers, fresh seasonal fruit and petite lemon bars.

Siesta Snack Time
Tortilla chips with pico de gallo, guacamole and jalapeno cheese dip.

The Backpacker
Crunchy trail mix, whole fresh fruit, brownies.

Seventh Inning Stretch
Roasted peanuts, mini pretzels, bbq little smokies.

SNACKS A LA CARTE

Otis Spunkmeyer cookie assortment
Tasty dessert bars
Brownies
Party time sweet and salty snack mix
Whole fresh fruit
Hearty trail mix
Mixed cocktail nuts
Tortilla chips with pico de gallo
Tortilla chips with roasted pineapple jalapeno chili
Assorted granola bars
Assorted candy bars
Yogurt and Granola

BEVERAGES

Coffee Service ..... (16-12 oz servings)
Fresh brewed in house, Seattle's Best coffee, decaffeinated coffee, and hot tea.
Assorted juices ..... per bottle ..... per pitcher
Bottled spring water..... per bottle
Assorted Sodas..... per can
Ice Tea or Lemonade ..... per pitcher
Punch..... per pitcher
Signature Punch..... per pitcher
Milk ..... per pitcher

We have a full selection of Domestic and Import beers, fine wines with full bar service that we can add to your party. We can customize a bid to fit your event, just let us know.

Planning an Hors d'Oeuvres Party

A successful hors d'oeuvre party begins with good planning and a great menu. Here are a few tips to help you create a terrific menu as well as to determine how many varieties of hors d'oeuvres to serve. Hopefully these tips will allow you to spend more time with your guests and less time in the kitchen.

Begin With The End in Mind.

An hors d'oeuvre party can work well for a variety of occasions, from a casual get-together with friends to a more formal wedding reception. Consider the type of atmosphere you want to create, remembering that an hors d'oeuvre party will be more social and less formal than a sit-down dinner, as guests mix, mingle and enjoy what you've prepared.

Success Is In The Details

- Select a date and time of day for your event. This will help determine what type of food to serve. For example, a weekend brunch might include an array of mini quiche, while a dinner time gathering could feature an assortment of soup sippers.
- How many guests will you invite? A good mixture of friends and colleagues can stimulate great conversation.
- Select a room that provides enough space for guests to move around comfortably while eating and carrying drinks.
- Create an invitation that reflects the theme of your event.
- Think about who your guests/audience will be and provide a menu and atmosphere that caters to their preferences. Consider ethnic or religious preferences too.

Create a Menu

- Plan a balanced menu that blends a variety of tastes, textures, colors and seasonal ingredients if possible.
- Include some of your personal favorites and try some new items too.
- Offer a variety of meats, fish, poultry, vegetables and bread - don't serve only one or two types of offerings.
- Plan appropriately for guests who are vegetarians or may have food allergies to such items as nuts or shellfish.
- Maintain a balance between hot and cold selections.

Quality Versus Quantity

One of your biggest challenges will be deciding how much food to offer. Several factors will affect your selections such as season of the year, time of day, location, and the number of guests. Atmosphere is important. At a formal occasion, guests may be more reserved and eat less, while at a fund raising event where a donation was required, guests may expect more.

- For a reception before a sit-down or buffet meal, plan to serve three to five different selections, each yielding one to two portions per guest.
- If you are only serving hors d'oeuvres without a full meal, prepare 12 to 14 portions per guest and offer eight to ten selections. Offer more substantial items such as skewered beef sate, an herb crusted tenderloin platter with assorted breads or brown sugar brie with pecans.
- At wedding receptions, offer 10 to 12 pieces per guest and include two to four sweet hors d'oeuvres, such as Phyllo cups with strawberries and cream.

Once you have your party's overall plan in place, a great menu developed, and a theme invitation to mail, you're ready to pull it all together and have a great time. Follow the above suggestions and you are guaranteed to have fun creating the ultimate entertainment and culinary experience for your guests. Best of luck!

HORS D'OEUVERS

Fresh fruit, *with your choice of honey lime or apricot amaretto dipping sauces*
Crisp crudités vegetable display, *with ranch dipping sauce*
Spicy Louisiana shrimp & cream cheese, *served with baguettes*
Domestic cheese and cracker assortment
Salmon cheesecake, *served with asst. crackers*
Spinach and artichoke dip, *served with baguettes*
Deli meats and cheeses, *served with small rolls*
Tomato and basil bruschetta, *served with baguettes*
Tortilla chips, *with roasted pineapple and Serrano chili salsa*
Phyllo cups, *with strawberries and cream*
Cajun scallops, *with mango salsa*
Honey roasted baked brie, *served with fruit and baguette slices*

PRICED BY THE DOZEN

COLD

Deviled eggs
Assorted savory canapés
Small toasted rounds with assorted toppings and garnishes
Miniature caravan sandwich rolls
Cilantro cream cheese, cheese, ham, turkey and crisp vegetables
Shrimp cocktail, *with tangy cocktail sauce*

HOT

Coconut shrimp
Santa Fe egg rolls
Quesadillas - *Cheese or Chicken*
Mini Reuben's
Stuffed mushrooms
Jalapeno poppers
Sweet & sour meatballs
BBQ meatballs
Buffalo wings, *Choose from traditional or BBQ style*
Chicken fajita skewers, *with mango salsa*
Spiced pumpkin soup sips, *Chilled and served in 3 oz. portions*
Tomato basil soup sips, *Served in 3 oz. portions*

SALADS & SANDWICHES

Salads and sandwiches include fresh brewed ice tea and ice water
Each of these items available as box lunch style for an extra fee.

Snake River Deli
Roast beef, honey glazed ham, and turkey breast with assorted breads and cheeses with all the fixins'. Served with deli style salad.

Bunkhouse BBQ
Sliced ranch style bbq roast beef with fresh sandwich rolls, deli style salad and oven baked beans.

Hot Hoagie Bar
Hot roast beef au jus and meatball marinara, served with savory breads, hoagie buns, cheeses and all the trimmings to build your favorite hot sandwich.
Served with salad of the day.

Turkey Ciabatta Sandwich
Rustic Italian bread with turkey, spinach, fresh red pepper and pesto mayonnaise, served with the chef's salad of the day.

Turkey Club Wrap
Smoked turkey, bacon, cheddar cheese, lettuce, tomato and a touch of sweet-hot mustard, all neatly wrapped in a herb tortilla. Served with our salad of the day.

Deviled Chicken salad or Ham Salad Sandwiches
Your choice of zesty chicken salad or ham salad on a flaky croissant topped with fresh spinach and sliced tomatoes. Accompanied with salad of the day and grape clusters.

Classic Chef Salad
Turkey, ham, swiss & cheddar on a bed of mixed greens with vegetables and a variety of dressings. Served with a fresh roll.

Caesar Salad
Crisp Romaine greens topped with shredded parmesan and crunchy croutons and Caesar dressing. Served with bread sticks. ..... **Ask about adding chicken**

Cobb Salad
Mixed greens, tomato, avocado, blue cheese and grated cheddar cheese with red pepper ranch dressing. Served with a fresh roll.

Chinese Chicken Salad
Crisp slaw of cabbage, red bell pepper, snap peas, carrots, celery and cilantro. Topped with marinated chicken, oranges, spring onions and sesame seeds, and finished with tangy oriental dressing. Served with a fresh roll.

HOT ENTREES

All hot entrees are accompanied with fresh brewed ice tea and ice water

Portobello and Squash Penne ..... **Lunch** ..... **Dinner**
Penne pasta sautéed with olive oil, butternut squash, onions, Portobello mushrooms, thyme and parsley, topped with parmesan cheese. Served with a Caesar salad.

Lasagna (Meat or Vegetable) ..... **Lunch** ..... **Dinner**
Classic or vegetarian style baked lasagna, served with fresh garden salad and garlic bread sticks.

Pasta Bar ..... **Lunch** ..... **Dinner**
Your choice of two pastas, choose between fettuccine, penne, spaghetti or elbow. Served with two choices of sauces, choices include marinara, alfredo, meat or pesto. Accompanied with one protein, choose between roast vegetables, chicken or sausage. Served with a garden salad and bread sticks.

Artichoke Chicken..... **Lunch** ..... **Dinner**
Baked boneless chicken breast with artichoke hearts and mushrooms in a light lemon cream sauce. Served with herb rice pilaf, vegetables, garden salad and rolls.

Grilled Chicken Primavera ..... **Lunch** ..... **Dinner**
Italian style marinated chicken breast, grilled and served with penne pasta, vegetables and our own alfredo sauce. Includes garden salad and bread sticks.

Tomato Basil Chicken..... **Lunch** ..... **Dinner**
Grilled chicken breast topped with our own special basil cream sauce, tomatoes and parmesan cheese. Served with salad, vegetables and dinner rolls.

Chicken Chesterfield ..... **Lunch** ..... **Dinner**
Grilled chicken breast smothered in our chef's special sauce, bacon and cheeses. Includes garden salad, vegetable and dinner rolls.

Grilled Chicken Veracruze ..... **Lunch** ..... **Dinner**
Spice rubbed chicken breast topped with fresh tomatoes, Mexican oregano, mild peppers, and served with Spanish rice and fresh vegetable medley.

One Potato, Two Potato ..... **Lunch** ..... **Dinner**
Idaho's own baked potatoes with hot toppings including chili con carne, vegetables in cheese sauce, butter, sour cream, bacon bits and chives. Accompanied by a fresh garden salad.

Chicken Pot Pie..... **Lunch** ..... **Dinner**
Chunky chicken in a rich sauce topped with a flaky puff pastry crust with hearty vegetables.

Shepherd's Pie..... **Lunch** ..... **Dinner**
Beef braised with onions and baby carrots in a rich brown gravy, topped with roast garlic mashed potatoes and baked to a golden brown. Accompanied by garden salad and rolls.

Apple Cranberry Roast Pork Loin ..... **Lunch** ..... **Dinner**
A Civic Center favorite, served with au gratin potatoes, vegetable, tossed green salad and dinner rolls.

Apricot Stuffed Pork Loin ..... **Lunch** ..... **Dinner**
Slow roasted pork loin, hand stuffed with apricot and glazed with clover honey and whole grain mustard. Finished with tantalizing reductions sauce of white wine and natural juices. Complimented by a vegetable, tossed green salad and dinner rolls.

Fajitas ..... **Lunch** ..... **Dinner**
Seasoned chicken or beef, with roast bell peppers and onions, served with soft flour tortillas, Spanish rice, refried beans and all the fixings. Meal can also be served as a vegetarian option with Portobello mushrooms.

Classic Beef Stroganoff..... **Lunch** ..... **Dinner**
Classic stroganoff served over bow tie pasta. Includes garden salad and rolls.

Pepper Crusted Tenderloin ..... **Lunch** ..... **Dinner**
Beef tenderloin pepper crusted and slow roasted. Topped with a wild mushroom demi glace. Served with potatoes, vegetable, salad and rolls.

Bistro Style BBQ Sesame Beef ..... **Lunch** ..... **Dinner**
A tender cut, carefully grilled and served over festive herbed Thai rice pilaf. Complimented with a vegetable, garden salad and dinner rolls.

Garlic Seared Tenderloin of Beef ..... **Lunch** ..... **Dinner**
Roasted to perfection then sliced generously and served with a rich fire roasted red pepper sauce and sprinkled with fresh chives. Includes potatoes, vegetables, garden salad and dinner rolls.

Grilled Filet Mignon .....
Rubbed with garlic herbs and grilled or medium rare, then topped with béarnaise. Served with salad, potato, vegetable and dinner rolls.

Slow Roasted Prime Rib of Beef.....
Cooked slowly to retain all it's natural succulent juices. Served with horseradish crème, au jus, garlic mashed potatoes, steamed vegetables, garden salad and dinner rolls.

Mango Mahi Mahi ..... **Lunch** ..... **Dinner**
Grilled mahi mahi filet topped with mango salsa served with rice pilaf & fresh vegetables, tossed green salad and dinner rolls.

Northwest Salmon Pesto ..... **Lunch** ..... **Dinner**
Lightly seasoned salmon fillet baked with tomato slices and finished with silky pesto cream sauce. Served with rice pilaf, steamed vegetables, garden salad and dinner rolls.

THEME BUFFETS

Theme décor available at additional price.
Buffets include fresh brewed ice tea and ice water.

Asian Noodle Bar .... **Lunch** ..... **Dinner**
Pan Asian noodles with an American flair! Choose from soba, udon or pad Thai noodles with your choice of protein, such as pork, chicken, steak, shrimp or vegetables. Served with a variety of sauces sure to fit any taste bud, sweet to spicy.

Texas BBQ ..... **Lunch** ..... **Dinner**
Your choice of BBQ beef brisket, bbq chicken or sausage, served with potato salad, ranch style beans and corn bread.

Visit to Italy ..... **Lunch** ..... **Dinner**
Baked manicotti and fettuccine with marinara and roasted garlic alfredo sauces. Completed with Caesar salad and garlic bread sticks.

Southwestern Buffet ..... **Lunch** ..... **Dinner**
Enchilada casserole and seasoned beef with all the fixings for soft tacos. Spanish rice and refried beans.

Hawaiian Luau ..... **Lunch** ..... **Dinner**
Kahlua pork or teriyaki chicken, with roast pineapple and fresh steamed vegetables, coconut rice, tropical salad and sweet rolls.

Ask about adding 2nd or 3rd meat choice for your buffet.

CELEBRATION BUFFET

Buffet style meal that includes one, two, or three entrees accompanied with; salad, seasonal vegetables, potatoes, rice or pasta, dinner rolls, mini cheesecakes, coffee, ice tea, and water.

Entrees choices include:

BEEF
- *Garlic Roasted Beef Baron*
- *Yankee Pot Roast*
- *Asian Style BBQ Beef*

PORK
- *Honey Mustard Roast Pork Loin*
- *Peach Mustard Pork Loin*
- *Honey Glazed Ham*

POULTRY
- *Caribbean BBQ Chicken*
- *Chicken Picatta*
- *Roast Turkey*

DELIGHT YOUR GUESTS WITH A COLORFUL DISPLAY OF FRESHLY CUT SEASONAL FRUIT FOR AN ADDITIONAL FEE

DESSERTS

Can be added to a meal or purchased À la carte.

Baked Apples
Fruit Cobbler
Tiramisu Torte
Strawberry Shortcake
Chocolate Suicide Cake
Lemon Cream Cake
Mini Cheesecakes
Mini Sweet Shot Desserts
Phyllo cups with strawberries and cream
Fruit or Cream Pies
New York Style Cheesecake

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