



THE GROVE HOTEL

DOWNTOWN BOISE



SUITE MENU



# WELCOME

The Grove Hotel and CenturyLink Arena are dedicated to ensuring that you and your guests have an astonishing time, while enjoying the Idaho Steelheads from a luxury suite.

## Developing Menus

Our pre-order menu has been designed to enhance your event experience. The Entertainment Suite Director, Mike Vellotti, along with Executive Chef Chris Hain, will be happy to consult with you on custom menus to fit any theme or occasion. Please contact Mike at 208-424-2200 ext 2310 or via email at [Mike.Vellotti@CenturyLinkArenaBoise.com](mailto:Mike.Vellotti@CenturyLinkArenaBoise.com) to place an order. *All pre-orders must be received by 1 p.m., two days prior to the event.* A limited night-of-event menu will be available during events as well.

## Payment

Arrangements for payment must be made and approved in advance of the event. Credit card information is required on all pre-order forms before they can be processed. Payment is required by the conclusion of the event. The Grove Hotel accepts Visa, MasterCard, American Express, Discover, Business Checks and Cash.

## Micellaneous

In order to ensure food safety and necessary alcohol regulation adherence, all food and beverage items served in the suites must be supplied, prepared and served by the Grove Hotel. *No outside food or beverages are permitted in the Grove Hotel Suites or CenturyLink Arena.* Please make sure that your guests are aware of this policy prior to the event. All food and beverages must be consumed in the suites and items will not be allowed off premise. Also, please be aware that a service fee may be incurred if a pre-order is cancelled within 48 hours of the scheduled event date.

All Pre-Ordered food and beverage is delivered to the suites between 6:30pm-7pm on event nights.

# APPETIZER SELECTIONS

## Jack Daniel's BBQ Meatballs

Oven Roasted with House Jack Daniel's BBQ Sauce - \$25.00 per 40 pieces

## Cajun Hot Chicken Wings

Jumbo Chicken Wings with Spicy Louisiana Hot Sauce and Ranch - \$25.00 per 20 pieces

## Coconut Fried Shrimp

Jumbo Shrimp, Coconut Battered and Fried Golden Brown. Served With Thai Sweet & Spicy Chile Dip  
\$35.00 per 30 pieces

## Ultimate Nacho Platter

Aged Cheddar, Zesty Guacamole, Chipotle Black Beans, Tomatoes, Salsa Fresca, Scallions, Fire Roasted Green Chiles, and Fresh Corn Tortilla Chips - \$20.00 to serve 10

## Jack Daniels's BBQ Baby Back Ribs

Baby Back Pork Ribs, Slow Roasted in House Jack Daniel's BBQ Sauce - \$40.00 per 20 pieces

## Mini Beef Chimichangas

Flour Tortillas filled with Seasoned Beef and Pinto Beans. Served with Nacho Cheese and Salsa  
\$20.00 per 20 pieces

## Vegetable Spring Rolls

Garden Fresh Vegetables Wrapped in Crispy Won Ton Skins. Served with Chinese Mustard and Soy Sauce  
\$30.00 per 20 pieces

## Artichoke Dip

Creamy Artichoke Dip and Parmesan in a Crispy Artisan Bread Bowl. Served with Fresh Sliced Sourdough Baguette  
\$25.00 to serve 12

## Kettle Potato Chips and Dips

Potato Chips with Onion and Ranch Dips - \$16.00 to serve 12

## Fresh Tortilla Chips and Salsa

Fresh Tri-Color Tortilla Chips and Salsa Fresca - \$18 to serve 12

Spicy Snack Mix \$14.00 to serve 12

Buttered Popcorn Bottomless \$12.00 to serve 12

PRICES DO NOT INCLUDE 6% SALES TAX

# COLD APPETIZER DISPLAYS

## Gourmet Vegetable Tray

Assortment of Garden Vegetables. Served with Garlic Ranch Dip - \$35 to serve 12

## Seasonal Fruit & Berry Tray

Ornate Display of Fresh Sliced Fruits and Berries - \$45 to serve 12

## Fine Imported and Domestic Cheese Tray

Artisan Cheeses, Fresh Berries and Sourdough Baguettes - \$55 to serve 12

## Smoked Wild Salmon Tray

Cold Smoked Wild Salmon with Capers, Fine Red Onion, Fresh Lemon, Dill Cream Cheese and Mini Bagels - \$45 to serve 12

## Italian Meat & Cheese Antipasto Tray

Sliced Artisan Meats and Cheeses, Assorted Olives, Marinated Artichokes, Chile Peppers, Cornichons and Sliced Sourdough Baguette - \$55 to serve 12

## Jumbo Shrimp Cocktail

Served with Absolute Peppar Vodka Cocktail Sauce, Fresh Lemon and Tabasco - \$40 per 20 pieces

## Roasted Tenderloin of Beef

Slow Roasted and Thin Sliced Choice Tenderloin of Beef Served with Horseradish Sauce, Mayonnaise, Dijon and Ciabatta Cocktail Rolls - \$90 to serve 12

## Hickory Smoked Breast of Turkey

Slow Roasted and Thin Sliced Breast of Turkey Served with mustard, cranberry sauce and Ciabatta Cocktail Rolls \$60 to serve 12

## Maple Glazed Virginia Ham

Slow Baked in Natural Juices and Served with Honey Dijon, Mayonnaise, and Ciabatta Cocktail Rolls \$60 to serve 12

## Salads

### Romaine Caesar Salad

Hearts of Romaine, Fresh Parmesan, Croutons and Caesar Dressing - \$24 to Serve 12

### Organic Field of Greens

Baby Lettuces, Grape Tomatoes, Hot House Cucumbers with Balsamic, Ranch, or Blue Cheese \$24 to Serve 12

### Perfect Red Potato Salad

Red Potato Salad Fully Loaded with Bacon, Green Onions, Cheddar and Sour Cream \$36 to Serve 12

### Garden Pesto Pasta Salad

Fresh Basil Pesto, Fire Roasted Red Peppers, Grilled Asparagus and Maui Onion - \$36 to Serve 12

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# SANDWICHES

## Jumbo All Beef Hot Dog

Charbroiled Double R Ranch Hot Dog with Ketchup, Mustard, Relish, Sauerkraut and Fresh Stadium Rolls. Served with kettle Potato Chips (6 minimum) - \$6 per person

## 1/2 Pound Cheeseburger

Half Pound Charbroiled Burger with Lettuce, Tomatoes, Onions and Pickles Kaiser Rolls, Assorted Cheese. Served with kettle Potato Chips (6 minimum) - \$8 per person

## Grilled Chicken Breast Sandwich

Grilled Chicken Breast Served with Lettuce, Tomatoes, Onions and Pickles, Kaiser Rolls, Assorted Cheeses and kettle Potato Chips (6 minimum) - \$8 per person

## Basque Style Chorizo Sausage

Grilled Chorizo Sausage with Ketchup, Mustard, Relish, Sauerkraut and Fresh Stadium Rolls. Served with kettle Potato Chips (6 minimum) - \$7 per person

## Smoked BBQ Pulled Pork Kaiser

Slow Braised Kalua Style Pulled Pork with House BBQ Sauce, Lettuce, Tomatoes, Onions and Pickles, Kaiser Rolls, Assorted Cheeses and kettle Potato Chips (6 minimum) - \$7 per person

## Assorted Gourmet Sandwich Wraps

Variety of Fine Meats and Garden Fresh Vegetables with an Assortment of Gourmet Sauces and Fresh Tomato Basil Wraps. Served with kettle Potato Chips - \$30 Serves 6 or \$50 Serves 12

## Deli Buffet

Smoked Turkey, Maple Cured Ham, and Roast Beef with Lettuce, Pickle, Sweet Onion, Tomato and Assorted Sauces and Cheeses. Served with Rustic Cocktail Rolls, Artisan Breads and kettle Potato Chips. (12 minimum) - \$7.00 per person

# ENTRÉES

## Grilled Steak and Chicken Breast Fajitas

Served with Shredded Lettuce, Diced Tomatoes, Aged Cheddar Cheese, Sour Cream, Salsa Fresca, Lime-Chipotle Black Beans and Flour Tortillas. (12 minimum) - \$9 per person

## BBQ Baby Back Ribs & Biscuits

Served with Ranch Baked Beans, and Fresh Biscuits. (12 minimum) - \$8 per person

## Italian Sausage Lasagna

Fresh Ricotta, Mozzarella, Spinach, House Marinara, with Garlic Breadsticks. (12 minimum) - \$8 per person

## Dapa Murphy's Pizza - Large

Any variety available, as well as signature styles such as "Cowboy" and "Chicken Garlic" available upon request \$17.00 (Pepperoni or Cheese) to serve 3-4 / \$19.00 (Multiple Topping) to serve 3-4.

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## WINE AND CHAMPAGNE

### House Wine

Chardonnay, Merlot and Cabernet Sauvignon  
\$18.00 per bottle

### Chardonnay

Ferrari-Carano-Alexander Valley \$50.00 per bottle

La Crema-Sonoma Coast \$32.00 per bottle

J. Lohr Riverstone Monterey County \$24.00 per bottle

### Other Whites

King Estate, Pinot Gris-Oregon \$26.00 per bottle

Kenwood, Sauvignon Blanc-Sonoma Coast  
\$24.00 per bottle

Beringer, White Zinfandel-California  
\$18.00 per bottle

Ste. Chapelle, Johannisberg Riesling-Idaho  
\$16.00 per bottle

Monmousseau, Brut Etoile-Franc \$20.00 per bottle

### Cabernet Sauvignon

Robert Mondavi Winery-Napa Valley \$45.00 per bottle

Liberty School-California \$30.00 per bottle

### Merlot

Sterling Vineyards-Napa Valley \$40.00 per bottle

Clos du Bois-Sonoma County \$32.00 per bottle

Red Diamond-Washington \$26.00 per bottle

### Other Reds

Elk Cove Vineyards, Pinot Noir- Oregon \$40.00

Ravenswood Zinfandel-Sonoma Coast \$30.00

## Liquor and Beer

### Domestic Beer

Bud, Bud Light, Coors Original, Coors Light,  
Michelob Ultra. \$3.75 per bottle

Imports/Micros Corona, Heineken, Widmer Hefeweizen.  
\$5.00 per bottle

Wine Coolers Smirnoff Ice \$3.75 per bottle

Domestic Keg Beer \$290.00 per keg

Import Keg Beer \$390.00 per keg

Micro Brew Keg Beer Market Price

Domestic Dony Keg \$150.00 per keg

## DESSERT AND SWEETS

New York Style Cheesecake \$5 each

Triple Chocolate Fudge Cake \$5 each

Cookies, Brownies and Lemon Bars \$2 each

## BEVERAGES

Depsi Products (cans) \$1.75 each

Bottled Water \$2.75 each

All-Natural Juice \$2.25 each

## PRIVATE SUITE BAR AND BATENDERS

If you are hosting a group of 30 or more in the entertainment suites, the Grove Hotel offers an in-suite bar option. All bars will be subject to a \$150.00 set up fee (\$75 will be waived if the bar revenue exceeds \$350.) Bar set-up includes call and premium liquor, house wines, domestic and import beers and an assortment of non-alcoholic beverages. The in-suite bar option must be reserved through the Suites Director at least one week prior to your event date.

Each Grand Entertainment Suite will have a suite attendant to assist with food and beverage orders throughout the event and with your pre-order. Payment at the end of the night for pre-ordered and night of event charges will be processed through your suite server. For any food and beverage questions please contact the Entertainment Suite Director at 208-424-2200 ext 2310.

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