

Refreshment Buffet

VARIETY OF 4 DESSERTS & PUNCHES
\$2.50 PER SERVING
(CHARGED ONLY FOR THE GUESTS THAT ARRIVE)

1. Cheese Cake with Fruit Topping
2. Chocolate Brownie & Hot Fudge Topping
With French Vanilla Ice Cream
3. Apple or Cherry Tart Served Warm
With Vanilla Ice Cream
4. Mini Cream Puffs with Cherry Topping
Drizzled with Chocolate
5. Strawberry Shortcake
6. Fresh Baked Cookie With Ice Cream

Refreshment Selections

(CHARGED FOR ORDERED AMOUNT)

Strawberry Short Cake	\$2.50 Each
4" Hot Frosted Cinnamon Rolls	\$2.50 Each
3" Tarts	\$2.50 Each
Crusty Shell filled with Cream Cheese Topped with Berry Sauce & Whipped Cream	
Four Layer Dessert	\$2.50 Each
Butternut Crust, Cream Cheese Mixture.	
Pudding (Cemon or Chocolate) & Whipped Cream	
Fruit Breads	\$7.50 Coat
Banana, Pumpkin, Poppy Seed (Double Cut Serves 40 per Coat)	

All Refreshments Served Buffet Style with Choice
of Table Display & Table Bussing

Luncheon Menu Served With
Homemade Whole Wheat Roll, Real Butter,
Fresh Green Salad, Vegetable, Baked Potatoes
with Whipped Butter & Sour Cream
(Punch & Dessert not included)

Luncheon Buffet

Italian Buffet \$11.95
Freshly Baked Casagna, Caesar Salad with
Dressing, Fresh Fruit Presentation, Pasta Salad,
Vegetable, Garlic Bread Sticks,
Marinated Vegetable Salad

Deli Buffet \$11.25
Assorted Sandwich Breads,
Sliced Pastrami, Roast Beef, Turkey, Pepperoni,
Swiss Cheese, Cheddar Cheese, Kosher Dill Spears,
Olives, Thin Onion Slices, Tomatoes, Leaf Lettuce,
Peppers, Mayonnaise, Mustard,
Potato Salad, Tossed Green Salad with Dressing

Brunch \$11.95
Ham or Sausage Quiche, Country Fried Potatoes,
Muffin, Seasonal Fruit & Orange Juice

Baked Potato Buffet \$10.95
Idaho Baked Potatoes with Following Toppings
Broccoli & Cauliflower Cheese Sauce, Beef Stroganoff
with Mushrooms, Homemade Chili, Bacon Bits,
Cheddar Cheese, Sour Cream, Whipped Butter.

Luncheon Menu

(CHOICE OF ONE ENTREE)

Prices Effective Until 4 p.m.

1. Sweet & Sour or Barbecue Chicken \$11.95
Chicken Breast Cooked in Sweet & Sour or Barbecue Sauce
2. Baked Ham \$11.95
Slow Cooked Bone-in Ham Served with Dijon Mustard
3. Chicken Fried Steak \$11.95
Served with Mashed Potatoes & Gravy
4. Sweet & Sour or Barbecue Ribs \$11.95
Beef Spare Ribs Basted in Sweet & Sour or Barbecue Sauce
5. Open Face Roast Beef Sandwich \$11.95
Slice of Prime Rib Served over Texas Toast with Gravy
6. Chicken Dijon \$11.95
Chicken Breast rolled in Herb Breading, Baked &
Served with a Light Dijon Sauce

Prices are for groups of 60-200 people and do not
include tax or tip.

Friday & Saturday are subject to a room charge.

\$300.00 retainer required to reserve party date.

Parties required to pay with one check.



Dinner Menu

(CHOICE OF TWO ENTREES)

1. 8 oz. Prime Rib Dinner \$18.50
Succulent Cut of Beef, Au Jus & Horseradish Sauce
2. 12 oz. Prime Rib Dinner \$21.95
Succulent Cut of Beef, Au Jus & Horseradish Sauce
3. Chicken Cordon Blue \$18.50
Breaded Chicken Breast Wrapped Around Ham & Swiss
Cheese, Smothered in Creamy Sauce
4. Halibut Steak \$20.50
Served with Tarter Sauce & Cemon
5. Ribeye Steak \$18.50
Served with Sauteed Mushrooms
6. Turkey & Roast Beef Dinner \$18.50
Sliced Turkey & Roast Beef Served Buffet Style for
60-200 Portions
7. Baked Salmon \$18.50
Served with Tarter Sauce and Cemon

All Dinners Served With:
Homemade Wholewheat Roll, Real Butter, Fresh
Green Salad, Baked Potatoes with Whipped Butter &
Sour Cream, Vegetable, Fruit Punch, and Ice Cream.
(\$1.00 to Upgrade Dessert)

Beverages

Punch	35
Hot Chocolate	75
Hot Cider	40
Coffee	75
Frappe	\$12.00 Gallon
<i>(Raspberry, Orange, Pineapple, Champagne.)</i>	

Hot Hors d'oeuvres

50 Pieces / Serves 25

Chicken Fingers	\$49.95
Egg Rolls with Sweet & Sour Sauce	\$49.95
Stuffed Mushroom Caps	\$49.95
Chicken or Beef Skewers with Ginger Glaze	\$49.95
Petite Meatballs in Sweet & Sour Sauce	\$39.95
Buffalo Wings	\$39.95
Little Smokes	\$39.95

Cold Selections

50 Pieces / Serves 25

Assorted Finger Sandwiches	\$39.95
Spinach Dip	\$24.50
<i>In Bread Bowl with Assorted Bread Sticks</i>	
Iced Prawns with Cocktail Sauce	\$99.95
Deviled Eggs with Chive Garnish	\$39.95
Multicolored Corn Chips with Salsa	\$39.95
Crackers & Summer Sausage with Cracker Dip	\$33.95
Fruit & Cheese Tray	\$35.95
Fresh Vegetable Platter	\$39.95
Seasonal Fruit Presentation with Fruit Dip	\$49.95
Chocolate Dipped Strawberries	\$49.95
Crescent Sandwiches	\$49.95
<i>with Cheese, Meat, Pickles & Olives (Serves 25)</i>	
Chicken Salad Crescent Sandwiches	\$49.95
<i>(Serves 25)</i>	

THE Loft RECEPTION CENTER

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Exit 318 - 2(S) 20 North

▲ To Rigby

North County Line Road

▼ To Idaho Falls

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Hwy. 20 & County Line Rd. - Exit 318
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 5th North 3800 East * Rigby, Idaho 83442



THE Loft RECEPTION CENTER
Menu Planner