



**RED LION HOTEL®**  
Pocatello

**CATERING**  
— MENU —



# BREAKFAST

## PLATED BREAKFASTS

*Served with choice of fresh baked muffins or seasonal fruit.  
Includes orange juice and freshly brewed coffee, decaf and Tazo tea.*

<b>French Toast</b>	<b>\$10.95</b>
Topped with fire-roasted apple and caramel sauce, served with whipped butter and link sausage.	
<b>Stuffed Croissant</b>	<b>\$11.95</b>
Large flaky croissant filled with scrambled eggs, shaved ham, chives and pepperjack cheese. Served with roasted breakfast potatoes.	
<b>The Scramble</b>	<b>\$11.95</b>
Farm fresh eggs, blend of cheeses, chives, spinach and your choice of bacon, sausage, or ham, all scrambled together. Served with roasted breakfast potatoes.	
<b>Breakfast Wrap</b>	<b>\$11.95</b>
Eggs, breakfast potatoes, blend of cheeses and your choice of bacon, sausage, or ham folded into a chipotle wrap.	
<b>Quiche Pie</b>	<b>\$12.95</b>
Farm fresh eggs, cream, spinach, ham, mushrooms and a blend of cheeses. Topped with a creamy roasted red pepper sauce. Served with roasted breakfast potatoes.	
<b>Vegetarian Benedict</b>	<b>\$14.95</b>
Tomato, avocado and poached eggs over a muffin and topped with a chipotle hollandaise sauce. Served with roasted breakfast potatoes.	
<b>Steak and Eggs</b>	<b>\$15.95</b>
6 oz. top sirloin steak served with scrambled eggs and roasted breakfast potatoes.	



*Please add 18% service charge, plus current sales tax to all services.  
Due to food and health safety regulations, buffets are limited to a two hour hold time and we are prohibited from allowing food to be removed from the property. All food and beverage must be consumed on site.  
Menu prices cannot be guaranteed until 6 months prior to your event.*

# BREAKFAST CONTINUED

## BREAKFAST BUFFETS

*Served with orange juice and freshly brewed coffee, decaf and Tazo tea.  
Minimum 35 people. If minimum not met additional \$2.00 charge per guest.*

### Healthy Start

**\$10.95 per person**

Make your own parfait: Crunchy granola, vanilla yogurt, dried fruits, bananas and mixed berries, maple oatmeal and 2% milk. Served with healthy muffins and butter.

### Build Your Own Breakfast Wraps

**\$12.95 per person**

Warm flour tortilla and scrambled eggs, with sides of sausage, salsa, shredded cheese, jalapeño peppers, roasted onions and peppers, guacamole, sour cream and roasted breakfast potatoes. Served with a platter of fresh fruit.

### Traditional All-American

**\$12.95 per person**

Scrambled eggs, link sausage, crisp bacon and roasted breakfast potatoes, served with a fruit platter and assorted breakfast breads.

### Traditional All-American Plus

**\$15.95 per person**

Scrambled eggs, link sausage, crisp bacon, roasted breakfast potatoes, biscuits and gravy and maple oatmeal. Served with a fruit platter, assorted yogurts, a variety of cold cereal and assorted breakfast breads.



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