



# JUG MOUNTAIN RANCH

## MCCALL, IDAHO

### Special Event Menu 2016-2017

#### ~~~~~APPETIZERS~~~~~

Served Family Style (Choice of 3) .....\$8.00 per person

##### **Montana Buffalo Meatballs**

Peruvian Roasted Tomato Bravas & Green Onion Sauce

##### **Idaho Elk Tartare**

On Parmesan Crisps w/ House Worcestershire Gastrique

##### **Dungeness Crab Rarebit**

Grilled Baguettes & Veggies

##### **Smoked Idaho Rainbow Trout on Potato Chips**

Cajun Tartar & Pickled Yellow Bell Peppers

##### **Bacon Wrapped Dates**

Local Goat Cheese Stuffed & Maple Syrup

##### **Roasted Bell Pepper Crostini**

Grilled Haloumi Cheese, Balsamic Glaze & Basil

##### **Baked Brie Phyllo Dough Rolls**

Caramelized Leeks, Cranberry Jam & Marcona Almonds

#### ~~~~~SALAD~~~~~

**JMR Caesar Salad, Ranch House Salad or Winter Idaho Beet Salad**

#### ~~~~~ENTRÉES~~~~~

Entrées include salad

One Entrée choice for group.....\$28 per person

Two Entrée choice for group.....\$29 per person

Three Entrée choice for group.....\$32 per person

##### **Honey Macadamia Nut Crusted Mahi Mahi**

Coconut Milk Brown Rice & Seasonal Veggies

##### **Snake River Flatiron Steak**

Madeira Mushroom Demi & Roasted Tomato Compote

Rosemary Baby Red Potatoes & Seasonal Veggies

##### **Smoked Pork Loin & Wild Boar Sausage**

Apricot & Pomegranate Chutney

Oregon White Cheddar Creamy Grits & Seasonal Veggies

##### **JMR Buttermilk Fried Chicken**

New Orleans Steen's Cane Syrup & Chicken Jus

Roasted Garlic Mashed Potatoes & Seasonal Veggies

#### ~~~~~DESSERT~~~~~

Choice of two desserts, divided for the group.....\$6 per person

**Gingerbread Cake w/ Riesling Poached Pears & Vanilla Ice Cream**

**Strawberry 'Shortcake' w/ Sweet Biscuits & Chantilly Cream**

**Coffee Chocolate Pot de Crème w/ Pine-Nut Amaretti Cookie**

**Huckleberry Milkshakes w/ Almond-Cherry Biscotti**

*Items subject to availability.*

*Please note that there will be 18% gratuity and 6% sales tax added to the total invoice.*