

BREAKFAST

CONTINENTAL

Assorted Breakfast

Breads & Pastries

Fruit Tray

Juice, Coffee, Tea

\$10 PER GUEST

TRADITIONAL

Assorted Breakfast

Breads & Pastries

Fruit Tray

Scrambled Eggs

Sausage / Bacon

Breakfast Potatoes

Juice, Coffee, Tea

\$14 PER GUEST

AWARD WINNING BRUNCH

Made to Order Omelettes

Beef Roast & Baked Ham

Sausage & Bacon

Eggs Benedict

Scrambled Eggs

Murphy's Potatoes

Chef's Weekly Selection Entrée's

Assorted Breakfast Breads

Steamed Clams

Assorted Salads

Fresh Fruits

Assorted Pastries & Desserts

\$28 PER GUEST

All prices are subject to change without notice. All prices are subject to appropriate local and state taxes, gratuities and taxable service fees.

APPETIZERS

	<i>TRAY FOR 25</i>	<i>TRAY FOR 50</i>
CHINESE BARBEQUE PORK	80	150
SPANAKOPITA	65	120
CRAB CAKES	90	180
STUFFED MUSHROOMS	65	115
ROSEMARY PRAWNS	95	175
PROSCIUTTO WRAPPED SCALLOPS	80	150
CRAB WONTONS	60	115
SIRLOIN WRAPPED ASPARAGUS	45	85
POT STICKERS	40	75
JAMAICAN CHICKEN SKEWERS	40	75
TERIYAKI BEEF SKEWERS	45	85
SHRIMP CANAPÉS	35	70
DEVEILED EGGS	40	75
IMPORTED AND DOMESTIC CHEESES	70	125
ASSORTED COLD CUTS	85	160
VEGETABLE TRAY WITH DIPS	55	95
BRUSCHETTA WITH PARMESAN CROSTINI	40	75
FRESH SEASONAL FRUITS	55	95
ANTIPASTO SALAD	75	135
ASIAN YAKISOBA SALAD	65	120
CHILLED PRAWNS ON ICE	95	175
SWEDISH MEATBALLS	60	110
PASTRY WRAPPED BAKED BRIE	65	130
THAI CHICKEN WITH PEANUT SAUCE	60	110
HOT CRAB AND ARTICHOKE DIP	90	165
CHICKEN DRUMETTES (HONEY MUSTARD, BBQ, OR GINGER TERIYAKI)	55	100

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APPETIZER BUFFET

COCKTAIL BUFFET #1

ASSORTED COLD CUTS

Ham, smoked turkey, roast beef, includes assorted breads and condiments.

CHEESE TRAY

Cheddar, smoked Gouda, Brie, bleu, Swiss.
Served with assorted crackers.

SWEDISH MEATBALLS

VEGETABLE TRAY WITH DIPS

SEASONAL FRUIT TRAY

BARBEQUE CHICKEN DRUMETTES

\$15 PER GUEST

COCKTAIL BUFFET #2

CRAB & ARTICHOKE DIP

Served with garlic parmesan french bread crostini.

SPANAKOPITA

Spinach and cheese filled filo wraps.

BAKED BRIE

Brie cheese wheel baked in flaky pastry dough.
Served with berries and crackers.

HONEY MUSTARD CHICKEN DRUMETTES

ANTIPASTO SALAD

Salad with Genoa salami, provolone, sun-dried tomatoes, olives, peperoncini's and penne.

VEGETABLE TRAY WITH DIPS

\$17 PER GUEST

COCKTAIL BUFFET #3

THAI CHICKEN WITH PEANUT SAUCE

CHINESE BARBEQUE PORK

POT STICKER

GINGER TERIYAKI DRUMETTES

CRAB WONTON

Crab and cream cheese filled fried wontons

ASIAN YAKISOBA SALAD

Yakisoba noodles and Chinese vegetables.
Tossed with ginger soy dressing.

\$15 PER GUEST

DELI BUFFET

ASSORTED COLD CUTS

Ham, smoked turkey, roast beef, includes assorted breads and condiments.

CHEESE TRAY

Cheddar, smoked Gouda, Brie, bleu, Swiss.
Served with assorted crackers

SEASONAL FRUIT TRAY

CAESAR SALAD

POTATO SALAD

\$15 PER GUEST

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BUFFET

PACIFIC NORTHWEST BUFFET

CLAM CHOWDER

NORTHWEST SALAD

Baby lettuce salad with pears, candied pecans, bleu cheese and raspberry vinaigrette.

ALMOND CRUSTED PACIFIC SALMON

Almond crusted baked salmon topped with Washington apples and Pinot Noir beurre rouge.

GRILLED CHICKEN WITH WILD MUSHROOM RAGOUT

Grilled chicken breasts topped with sauteed mushrooms, onions and tomatoes.

GARLIC PARMESAN MASHED POTATO ♦ STEAMED SEASONAL VEGETABLE ♦ DINNER ROLLS & BUTTER

\$24 PER GUEST

MEDITERRANEAN BUFFET

MARINATED ASSORTED OLIVES

GREEK SALAD

HALIBUT PROVENCAL

Roasted with garlic, tomatoes, basil and virgin olive oil.

GARLIC ROASTED CHICKEN

In lemon thyme broth with artichokes.

NEW POTATO AND ZUCCHINI GRATIN

FRESH SEASONAL VEGETABLES

DINNER ROLLS AND BUTTER

\$20 PER GUEST

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MURPHY'S
— SEAFOOD & STEAKHOUSE —

BUFFET

DINNER BUFFET #1

APPETIZER

Vegetable tray with dips.

SALADS ~ SELECT TWO

Tossed Garden Salad

Caesar Salad

Antipasto salad

Asian Yakisoba Salad

Fruit Tray

CARVED ENTRÉE ~ SELECT ONE

Roast Beef Top Sirloin

Roast Turkey

Pineapple Baked Ham

ENTRÉE ~ SELECT ONE

Salmon with Lemon Caper Sauce

Chicken Dijon

Whiskey Chicken

ACCOMPANIMENTS

Rosemary Roasted Potatoes

Seasonal Vegetable

Dinner Rolls & Butter

Rice Pilaf

\$30 PER GUEST

DINNER BUFFET #2

APPETIZER

Vegetable tray with dips.

SALADS ~ SELECT THREE

Tossed Garden Salad

Caesar Salad

Antipasto Salad

Asian Yakisoba Salad

Fruit Tray

CARVED ENTRÉE ~ SELECT ONE

Pepper Crusted New York Striploin

Roasted Prime Rib

ENTRÉE ~ SELECT ONE

Salmon with Lemon Caper Sauce

Halibut with Tomato Salsa Fresca

Whiskey Chicken

ACCOMPANIMENTS

Garlic Mashed Potatoes

Seasonal Vegetable

Rice Pilaf

Dinner Rolls

\$35 PER GUEST

All prices are subject to change without notice. All prices are subject to appropriate local and state taxes, gratuities and taxable service fees.

LUNCH SELECTIONS

ENTRÉE SALADS

GRILLED CHICKEN CAESAR

Romaine tossed with our classic Caesar dressing and Parmesan. Topped with grilled chicken. 12

BLACKENED SALMON CAESAR

Blackened Salmon fillet atop Caesar salad with red peppers and sweet yellow corn. 14

STEAK SALAD WITH MIXED BABY GREENS

Grilled flank steak, roasted red peppers, onions, smoked Gouda and tomato vinaigrette. 16

ENTRÉES

Entrées include a tossed house salad with tarragon dressing and sourdough roll.

OVEN ROAST SALMON FILLET

Oven roasted Salmon topped with lemon beurre blanc and capers. Accompanied with rice pilaf and fresh vegetable. 14

ALASKAN HALIBUT

Baked Alaskan halibut topped tomato salsa fresca. Accompanied with rice pilaf and fresh vegetable. 15

CHICKEN DIJON

Parmesan, dijon and panko crusted baked chicken breast.

Accompanied with garlic mashed potatoes and fresh vegetable. 13

WHISKEY CHICKEN

Grilled chicken breast topped with a wild mushroom whiskey cream sauce.

Accompanied with garlic mashed potatoes and fresh vegetable. 13

CHICKEN PICCATA

Served with lemon caper sauce. Accompanied with garlic mashed potatoes and fresh vegetable. 13

GRILLED TOP SIRLOIN

6oz center cut steak, char grilled and served topped with shallot glaze.

Accompanied with roasted rosemary red potatoes and fresh vegetable. 14

SEASONAL PASTA PRIMAVERA

Pasta tossed with chef's selection of fresh seasonal vegetables. 13

MUSHROOM RAVIOLI

Portabella mushroom filled ravioli with sautéed spinach tomatoes, and garlic cream. 15

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DINNER SELECTIONS

ENTRÉES

Entrées include a tossed house salad with tarragon dressing and sourdough roll.

OVEN ROAST SALMON FILLET

Oven roasted salmon topped with lemon beurre blanc and capers. Accompanied with rice pilaf and fresh vegetable. 23

ALASKAN HALIBUT

Baked Alaskan halibut topped with tomato salsa fresca. Accompanied with rice pilaf and fresh vegetable. 24

CHICKEN DIJON

Parmesan, dijon and panko crusted baked chicken breast. Accompanied with garlic mashed potatoes and fresh vegetable. 19

WHISKEY CHICKEN

Grilled chicken breast topped with a wild mushroom whiskey cream sauce.

Accompanied with garlic mashed potatoes and fresh vegetable. 19

CHICKEN PICCATA

Served with lemon caper sauce. Accompanied with garlic mashed potatoes and fresh vegetable. 19

GRILLED TOP SIRLOIN

8oz center-cut steak, char grilled and served topped with shallot glaze.

Accompanied with roasted rosemary red potatoes and fresh vegetable. 25

FILET MIGNON

8oz grilled beef tenderloin topped with shallot glaze.

Accompanied with roasted rosemary red potatoes and fresh vegetable. 36

NEW YORK STEAK

Thick 16oz center-cut New York strip steak. Accompanied with roasted rosemary red potatoes and fresh vegetable. 34

TOP SIRLOIN & SALMON

Grilled 6oz top sirloin and salmon fillet. Accompanied with roasted rosemary red potatoes and fresh vegetable. 30

SEASONAL PASTA PRIMAVERA

Pasta tossed with chef's selection of fresh seasonal vegetables. 17

MUSHROOM RAVIOLI

Portabella mushroom filled ravioli with sauteed spinach tomatoes and garlic cream. 19

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SEASONAL ALA CARTE

Offered at \$35

MARCH APRIL MAY

SPRING

SPINACH SALAD

Spinach, baby lettuce, avocado, tomatoes and bacon vinaigrette.

SNOW PEAS & BABY CARROTS

ROASTED RED POTATOES LYONNAISE

Potatoes roasted with caramelized sweet onions.

VEAL SCALOPINI WITH MOREL MUSHROOMS

Searched veal medallions in brandy cream sauce with morels.

SALMON FILLETS WITH WATERCRESS

Baked salmon with lemon butter sauce, watercress and light mustard vinaigrette.

LAMB RACK PERSILLADE

Grilled lamb chop crusted with mustard and parsley.

STRAWBERRY SHORTCAKE

DECEMBER JANUARY FEBRUARY

WINTER

POTATO LEEK SOUP

STEAMED FRESH GREEN BEANS

MUSHROOM RISOTTO

Creamy risotto rice with wild mushrooms.

BAKED STUFFED SALMON

Crab and shrimp stuffed salmon. Topped with beurre blanc.

BEEF ROULADE

Flank steak rolled with spinach and mushrooms, sliced and served with bordelaise sauce.

BRAISED PORK SHANK

Tender pork shank braised with herbs and red wine.

Served with bordelaise sauce.

BREAD PUDDING WITH CARAMEL SAUCE

JUNE JULY AUGUST

SUMMER

GREEK SALAD

Tomatoes, cucumbers, feta cheese, red peppers and olives in vinaigrette.

ZUCCHINI & SQUASH

Summer squashes with grilled onions in garlic butter.

ORZO

Rice shaped pasta with herbs and sun-dried tomatoes.

SEARED AHI TUNA

TROLL KING SALMON

Grilled wild salmon topped with tomato salsa fresca.

GRILLED CHICKEN WITH PESTO

MIXED BERRIES

SEPTEMBER OCTOBER NOVEMBER

AUTUMN

HARVEST SALAD

Mixed baby lettuce tossed with pears, pecans, bleu cheese, cranberries and raspberry vinaigrette.

BAKED ACORN SQUASH

Baked with brown sugar, nutmeg and butter.

TRUFFLED MASHED POTATOES

TROUT ALMONDINE

DUCK A L'ORANGE

Roast duck breast topped with oranges and Pinot demi sauce.

GRILLED APPLE STUFFED PORK CHOP

Apple stuffing and Pinot demi sauce.

PEAR TART

All prices are subject to change without notice. All prices are subject to appropriate local and state taxes, gratuities and taxable service fees.

SEASONAL BUFFETS

Offered at \$35

MARCH APRIL MAY

SPRING

SPINACH SALAD

Spinach, baby lettuce, avocado, tomatoes and bacon vinaigrette.

SNOW PEAS & BABY CARROTS

ROASTED RED POTATOES LYONNAISE

Potatoes roasted with caramelized sweet onions.

Choice of:

GRILLED CHICKEN WITH ARTICHOKE

or

VEAL SCALOPPINE WITH MOREL MUSHROOMS

Choice of:

SALMON FILLETS WITH WATERCRESS

or

STUFFED SOLE

STRAWBERRY SHORTCAKE

JUNE JULY AUGUST

SUMMER

GREEK SALAD

Tomatoes, cucumbers, feta cheese, red peppers and olives in vinaigrette.

ZUCCHINI & SQUASH

Summer squash with grilled onions in garlic butter.

ORZO

Rice shaped pasta with herbs and sun-dried tomatoes.

Choice of:

KING SALMON

or

HALIBUT WITH PINEAPPLE JICAMA SALSA

Choice of:

GRILLED CHICKEN WITH PESTO

or

BARBEQUE FLANK STEAK

MIXED BERRIES

Seasonal berries served with Devonshire Cream.

DECEMBER JANUARY FEBRUARY

WINTER

POTATO LEEK SOUP

STEAMED FRESH GREEN BEANS

MUSHROOM RISOTTO

Creamy risotto rice with wild mushrooms.

Choice of:

STUFFED SALMON

or

MONKFISH

Choice of:

BEEF ROULADE

or

OSSO BUCCO

BREAD PUDDING WITH CARAMEL SAUCE

SEPTEMBER OCTOBER NOVEMBER

AUTUMN

HARVEST SALAD

Mixed baby lettuce tossed with pears, pecans, bleu cheese, cranberries and raspberry vinaigrette.

BAKED ACORN SQUASH

Baked with brown sugar, nutmeg and butter.

TRUFFLED MASHED POTATOES

Choice of:

TROUT ALMONDINE

or

SNAPPER

Choice of:

ROAST PORKLOIN

or

ROAST CORNISH GAME HEN

BAKED APPLE CRISP

All prices are subject to change without notice. All prices are subject to appropriate local and state taxes, gratuities and taxable service fees.

DESSERTS

A LA CARTE DESSERTS

NEW YORK CHEESECAKE 4.99

FRUIT SORBET 2.99

DREYER'S ICE CREAM 2.99

CHOCOLATE CAKE 6.99

TIRAMISU 4.99

SEASONAL CHEF'S SELECTED DESSERT 4.99

BUFFET STYLE DESSERTS

Priced by the dozen.

ASSORTED COOKIES 10

FUDGE BROWNIES 14

ASSORTED DESSERT BARS 20

CHOCOLATE STRAWBERRIES (SEASONAL AVAILABILITY) 24

ASSORTED INDIVIDUAL CHEESECAKES 32

All prices are subject to change without notice. All prices are subject to appropriate local and state taxes, gratuities and taxable service fees.

STEAK & SEAFOOD FOUR COURSE DINNER

FIRST COURSE

SEARED SCALLOPS

Scallops with sautéed leeks and tomatoes, drizzled with balsamic vinegar reduction.

SECOND COURSE

ARUGULA SALAD

Arugula and baby lettuce, smoked Gouda, roasted red peppers, onions and tomato vinaigrette.

THIRD COURSE

NEW YORK STEAK WITH PRAWNS

Grilled 14oz New York Striploin Steak

3 Skewered Garlic Rosemary Prawns

Parmesan Mashed Potatoes

Fresh Seasonal Vegetable

FOURTH COURSE

TIRAMISU

\$50 PER GUEST

All prices are subject to change without notice. All prices are subject to appropriate local and state taxes, gratuities and taxable service fees.

EVENT PACKAGES

HAPPY HOUR

HAPPY HOUR #1

SWEDISH MEATBALL
HONEY MUSTARD CHICKEN DRUMETTES
BRUSCHETTA
VEGGIE TRAY

\$7 PER GUEST

HAPPY HOUR #2

SPANAKOPITA
ANTIPASTO SALAD
JAMAICAN CHICKEN SKEWERS
FRESH SEASONAL FRUIT TRAY

\$8 PER GUEST

HAPPY HOUR #3

ASIAN YAKISOBA SALAD
TERIYAKI CHICKEN DRUMETTES
VEGETABLE TRAY WITH DIPS
POT STICKERS

\$7 PER GUEST

ALL DAY EVENTS

ALL DAY EVENT #1

CONTINENTAL BREAKFAST
LUNCH
COOKIES & BROWNIES

\$38

ALL DAY EVENT #2

TRADITIONAL BREAKFAST
LUNCH
COOKIES & BROWNIES

\$42

All prices are subject to change without notice. All prices are subject to appropriate local and state taxes, gratuities and taxable service fees.

CATER OUT MENU

ASSORTED SANDWICH TRAY SELECTIONS

Choose Three

GRILLED VEGETABLE PITA

Grilled zucchini, squash, red onion, roasted red peppers, baby lettuce, chipotle mayonnaise.

CLUB CROISSANT

Turkey, ham, lettuce, tomato, bacon, Swiss, mayonnaise.

GRILLED CHICKEN BLT WRAP

Sliced chicken breast, romaine, tomatoes, jalapeño bacon, mayonnaise.

ITALIAN SUB

Genoa salami, pepperoni, ham, provolone, lettuce, tomato, red onion, virgin olive oil and vinegar.

ROAST BEEF CIABATTA

Roast beef, roasted red peppers, red onions, baby lettuce, horseradish sauce.

TURKEY ON WHOLE WHEAT

Turkey, sprouts, tomato, Swiss, mayonnaise.

**All sandwiches include one bag of Tim's Cascade chips per person.*

SALAD SELECTIONS

Choose One

ASIAN YAKISOBA SALAD

FRUIT SALAD

CAESAR SALAD

GARDEN SALAD

ANTIPASTO SALAD

DESSERT TRAY SELECTIONS

Choose Two

BROWNIES

ASSORTED COOKIES

ASSORTED DESSERT BARS

All prices are subject to change without notice. All prices are subject to appropriate local and state taxes, gratuities and taxable service fees.

BANQUET FACILITY SPECIFICATIONS

Murphy's has banquet accommodations for every size. We feature fine dining in a casual yet elegant setting. Call us today at 208-344-3691 and our friendly staff will be happy to host your special event.

BANQUET ROOM

Located off our lounge, this room has seating for up to 60 guests. This private room is the perfect setting for your private party, seminar, business meeting, reception or holiday party. Amenities include an overhead projector & screen, white board, background music, VCR, 30 inch television and an internet ready phone line. Perfect for company meetings and seminars.

\$50 room rental charge

\$100 deposit and signed contract required to reserve reservation

\$300 minimum food/beverage sales required (Lunch). Please ask for quotes.

\$600 minimum food/beverage sales required (Dinner). Please ask for quotes.

BOARD ROOM

For slightly smaller groups, try our handsome board room with seating for up to 16 people with full linen service in a private setting off the main dining room, complete with an internet ready phone line for your use.

\$25 room rental charge

\$100 deposit and signed contract required to reserve reservation

\$300 minimum food/beverage sales required (Lunch). Please ask for quotes.

\$450 minimum food/beverage sales required (Dinner). Please ask for quotes.

CASCADE ROOM

Located off our main dining room, this room has seating for 10 guests.

\$150 minimum food/beverage sales required (Lunch). Please ask for quotes.

\$200 minimum food/beverage sales required (Dinner). Please ask for quotes.

SAWTOOTH ROOM

Located off our main dining room, this room has seating for 6 guests. Perfect for small meetings. Available for lunch or dinner.

CONTACT INFORMATION AND DIRECTIONS

1555 BROADWAY BOISE, ID 83706

PHONE: 208.344.3691 FAX: 208.344.9807

WEB: www.primedine.com

GENERAL MANAGER: Drake Hooper

BANQUET COORDINATOR: Pam Hall

EMAIL: pam.hall@primedine.com

DIRECTIONS

From the West (I-84E / US-30 E)

Take I-84 East to Exit 54 (Broadway Ave)

Turn left (north) at the light.

We are approximately 2 miles on the left.

At the corner of Howe and Broadway.

(Just after Boise Ave.)

From the East (I-84 W)

Take I-84 West to Exit 54 (Broadway Ave)

Turn right (north) at the light.

We are approximately 2 miles on the left.

At the corner of Howe and Broadway.

(Just after Boise Ave.)



From Downtown

Take State Street until it connects with Broadway.

Turn right (south) at the hospital onto Broadway.

We are approximately 2.5 miles on the right.

At the corner of Howe and Broadway.

(Just after Highland Ave)