

TREATS

- Individual cheesecakes
- Assorted cookies
- Brownies:** snickers, mint, lunch lady or lemon
- Tarts:** chocolate cream, key lime, lemon or coconut
- Whoopie Pies:** oatmeal or chocolate
- Chocolate Covered Strawberries:** we have edible glitter
- Strawberry Shortcake:** made with our house biscuits
- Pies:** whole or family style bars
- Cupcakes and Cakes:** please see website for flavor list and photos

DRINKS

- Local DOMA Coffee
- Organic Rishi hot tea
- Organic Orange Juice
- House Lemonade
- Fresh brewed Iced Tea
- Pepsi products

BREAKFAST

Great for holiday mornings, business meetings or a thoughtful "thank you"

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| Bacon | Applewood Smoked |
| Sausage | Links, patties or German |
| Ham Steak | Smoked and thick cut |
| Eggs | Scrambled |
| Breakfast Enchiladas | Sausage, egg, cheese, green chilies, house cheese sauce. Salsa & sour cream on side |
| Fresh Baked Cinnamon Rolls | Classic cream cheese and/or maple pecan |
| House Biscuits | Sausage gravy and/or house strawberry jam |
| French Toast Bake | House made syrup on side
* GF available upon request |
| Fresh Fruit | Seasonal |
| Muffins | Banana nut, chocolate chip, lemon blueberry or cranberry orange |
| Yogurt | Brown Cow or Greek |
| House Granola | Wholesome oats, honey, dried fruit, and nuts |

CATERING

— BY CHOMPER CAFE —



THANK YOU for taking the time to check out our catering! Whether your get together is a quick business lunch or your dream wedding; we cannot wait to feed you!

Our goal is to get you the most bang for your buck, so we avoid one size fits all pricing. Cost will depend on your menu selection, quantity and location. We do require a minimum 72 hour notice on all catering and may require a deposit. Once you have looked over our delicious menu selections, please email owner, **Sarah Baker**, at chompercafe@gmail.com to work out all the details! If email isn't convenient, please call the café at **208.719.0441**.

Our website has more pictures and information. Please check it out at chompercafe.com!

We look forward to hearing from you and happy planning!

- Reccomendations from Sarah:**
- For groups up to 75 guests: 1-2 main and 2-3 salad/sides
 - For groups of 75 or more: 2-3 main and 3-5 salad/sides



APPETIZERS

The best start to your big party or to make your baby shower or party easy-peasy!

Smoked Salmon Pita	Grilled pita bread, cream cheese, house smoked salmon, chives <i>* GF sub cucumber for pita</i>
Classic Deviled Eggs	Organic, cage-free eggs
House-made Meatballs or Sausages	House BBQ, Marinara or Sweet Sriracha <i>* GF upon request</i>
Mac & Cheese Bites	No utensils required
Artichoke Dip	Spinach, Jalapeno or Shrimp Served with garlic bread
Stuffed Mushrooms	Crab or Sausage
Platters	Antipasto, meat, cheese, fruit, veggie

SIDES

Belle's Coleslaw	Our classic dressing tossed with fresh cabbage and carrots
Yellow Rice	Simple, delicious and light
Grilled Veggies	Seasonal selection
Roasted Mushrooms	Browned butter and thyme
Baked Potato Bar	Shredded cheddar, crumbled bacon, sour cream, butter, salt & pepper
Perfect Mashed Potatoes	Creamy & buttery
Potato Salad	Classically house made
Baked Beans	Slow simmered with bacon and a touch of brown sugar
Mac & Cheese	Made from scratch, topped with seasoned bread crumbs
BLT Pasta Salad	Pasta tossed with crumbled bacon, fresh tomato, chopped lettuce and Ranch dressing
Buffalo Chicken Pasta Salad	Pasta tossed with spicy Buffalo chicken, celery, gorgonzola and Blue cheese dressing
Fresh Fruit	Fresh seasonal fruit
House Soup	Made from scratch daily, including house chili

SALADS

Spring	Spring greens, berries, candied pecans and Balsamic dressing
Caesar	Romaine, parmesan, house-made croutons, Caesar
Garden	Romaine, tomato, cucumber, carrot, house-made croutons. Dressing choices: Ranch, Blue Cheese, Italian, Honey Mustard, Thousand Island, BalsamicHouse BBQ
Spinach	Fresh spinach, red onion, dried fruit, tomato, goat cheese, pecans and Balsamic dressing

SANDWICHES & SLIDERS

Excellent for quick work lunch meeting, casual party or family get together

Pulled Pork or BBQ Chicken	Hand pulled with house BBQ and Belle's Coleslaw
Greek Chicken	Seasoned chicken breast, tomato, olives, red onion and feta
Meatball	House BBQ, Marinara or Sweet Sriracha
Ham n Cheese	Smoked ham and cheddar
Veggie	Goat cheese, avocado, fresh tomato, spinach, carrot and cucumber
BLT	Applewood smoked bacon, green leaf, fresh tomato and Aioli
Albacore Tuna	House made tuna salad, fresh tomato and green leaf
Italian	Cured meats, pepperoncini, olives, cheese

DINNER

Perfect for your wedding, rehearsal dinner, company party or birthday

Smoked Brisket	Prime Brisket slow smoked in-house
Honey Glazed Ham	Smoked Pit Ham roasted in a honey sauce with a touch of stone ground mustard
BBQ Chicken	Drumsticks and thighs slow roasted in house BBQ
Cranberry Balsamic Chicken	Lean chicken breast, roasted in our cranberry balsamic glaze
Prime Rib	Served table side with creamy horseradish
Salmon	Northwest Salmon prepared to your liking
On site BBQ	Burger bar, grilled salmon or steak