

DIAMOND'S COMMITMENT TO QUALITY

Diamond Concessions is dedicated to providing an exceptional Food & Beverage experience at the Mountain America Center & the Blue Cross of Idaho Conference Center. We offer an innovative menu for every event by identifying and fulfilling all guest expectations.

Our Catering Team helps design a Banquet Event Order (BEO) to create menu items that meet any guests needs or dietary restrictions. All BEOs include times of service, details about serving ware, decor, and linens. Menu's are priced per person.

Table linens are \$3 per table. Diamond Concessions requires a signed BEO and final guest count 7 days before the event. Every BEO will have applicable sales tax and a 21% service charge. The guest bill is based on final guest count. Local health code regulations prohibit guests from removing food and beverage from the premises. All buffet food labels will note if items are gluten-free, vegan, or vegetarian (please advise that these products are not prepared in a gluten free or meatless environment).

We believe our greatest strength lies within the people on our team and the exceptional guest service we provide. Please note that extended service outside of 3 hours will include additional labor charge of \$35 per hour per wait staff.

In compliance with State Law, all alcohol must be supplied & served by Diamond Concessions IF Arena LLC. Per Idaho Law, Hosted Bars will require payment at End of Service.

SERVICE DIRECTORY

DIRECTOR OF FOOD & BEVERAGE

MEGHAN WESCOAT

mwescoat@mountainamericacenter.com

CATERING & SUITES MANAGER

MAILEIGH TAYLOR

mtaylor@mountainamericacenter.com

CONCESSIONS MANAGER

CHELSEA AKEN

caken@mountainamericacenter.com

KITCHEN MANAGER

TINA MELNAR

tmelnar@mountainamericacenter.com



BREAKFAST

BREAKFAST PACKAGES

Breakfast Packages Includes Fresh Brewed Coffee & Hot Tea

MORNING SUNSHINE \$11

Assorted Breakfast Pastries & Muffins

CONTINENTAL BREAKFAST \$14

Seasonal Fruit with Yogurt Parfait, Assorted Breakfast Pastries

RISE & SHINE BUFFET \$18

Link Sausage, Applewood Smoked Bacon, Scrambled Eggs, Potatoes O`Brien, Seasonal Fresh Fruit, and Assorted Breakfast Pastries

OMELETTE STATION \$23

Build to order Omelette Station with various protein's and fresh vegetable options

BREAKFAST BEVERAGES

- Coffee and Hot Tea \$3
- Bottled Juice \$4
- Bottled Milk \$4



AL A CARTE BREAKFAST ENHANCEMENTS

BREAKFAST BURRITOS \$7

Choice of Bacon or Sausage, Egg and Jack Blend Cheese on Flour Tortilla

BREAKFAST SANDWICH \$7

Choice of Bacon or Sausage, Egg and Cheddar Cheese on English Muffin

FRENCH TOAST \$5

OATMEAL BRULEE \$5

Served with Fresh Berries

BELIGAN WAFFLES \$4

ASSORTED BAGELS \$5

Served with Preserves & Cream Cheese

BISCUITS & SAUSAGE

GRAVY \$5

LOX BAGEL \$9

Assorted Bagels with Smoked Salmon, Cream Cheese, Capers & Red Onion

FRUIT & YOGURT PARFAIT \$5

LUNCH

SANDWICHES – Served on a fresh baked french roll. Include chips, cookies and condiments

BLACK FOREST HAM \$18

- Swiss Cheese
- Lettuce
- Tomato
- Red Onions

SMOKED TURKEY \$18

- Cheddar Cheese
- Lettuce
- Tomato
- Red Onions

THE ITALIAN \$18

- Genoa Salami & Pepperoni
- Black Forest Ham
- Provolone Cheese
- Lettuce
- Tomato
- Red Onion



BUFFET SELECTIONS

EAST IDAHO BARBECUE \$22

House Smoked Beef Brisket, BBQ Glazed Chicken Thighs, Baked Beans, Fresh Green Beans, Potato Salad, Cornbread with Honey Butter, and Assorted Cookies

MEXICAN FIESTA \$20

Beef Carne Asada, Cilantro Lime Chicken, Flour Tortillas, Cilantro Lime Rice, Borracha Beans, Fiesta Garden Salad with Cilantro Lime Dressing, Sour Cream, Lettuce, Pico De Gallo, Cheese, Chips & Salsa, and Churros

LITTLE ITALY \$20

11 Layer Beef Lasagna, Chicken Penne Alfredo, Zucchini & Squash Medley, Caesar Salad, Grilled Garlic Parmesan Bread, Stuffed Cannolis

ADD LUNCH ENHANCEMENTS

SEASONAL FRUIT \$2

SOUP \$5

- Southwest Chili
- Broccoli & Cheese
- Chicken Noodle
- Tomato Basil

SALAD \$5

- House
- Caesar

BOXED TO GO \$2

LUNCH BEVERAGES

- Lemonade \$2
- Iced Tea \$2
- Sodas \$3

DINNER

BUFFET SELECTIONS

Buffet service has a 60-minute serve time and minimum of 25 guests. Served with Iced Water



SNAKE RIVER \$40

Carved Slow-Roasted Prime Rib, Roasted Salmon with Caper Sauce, Roasted Red Potatoes, Premium Vegetable, Garden Salad, Dinner Rolls & Whipped Butter, Choice of Dessert

RIVER WALK \$34

Grilled Beef Flank Steak, Blackened Costa Rican Mahi Mahi, Wild Rice Pilaf, Premium Vegetable, Garden Salad, Dinner Rolls & Whipped Butter, Choice of Dessert

HEART OF IDAHO \$32

Braised Beef Tri-Tip, Buerre Blanc Roasted Chicken Thighs, Roasted Red Potatoes, Premium Vegetable, Garden Salad, Rolls & Butter, Choice of Dessert

EAST IDAHO BARBECUE \$30

House Smoked Beef Brisket, BBQ Glazed Chicken Thighs, Baked Beans, Green Beans, Macaroni & Cheese, Potato Salad, Garden Salad, Cornbread with Honey Butter, and Choice of Dessert

MEXICAN FIESTA \$28

Beef Carne Asada Tacos, Flour Tortillas, Chili Verde Chicken Enchiladas, Cilantro Lime Rice, Borracha Beans, Fiesta Garden Salad with Jalapeno Dressing, Taco Toppings, Chips with Salsa & Queso, Choice of Dessert

TASTE OF ITALY \$27

11 Layer Beef Lasagna, Italian Sausage & Peppers with Marinara, Chicken Penne Alfredo, Zucchini & Squash Medley, Caesar Salad, Grilled Garlic Parmesan Bread, Choice of Dessert

DESSERT CHOICES

- | | |
|------------------------------|-------------------------|
| NY STYLE CHEESECAKE | TURTLE BROWNIE |
| PECAN PIE | CINNAMON CHURROS |
| KEY LIME PIE | CARROT CAKE |
| CHOCOLATE MOUSSE CAKE | TIRAMISU |
| VANILLA CREME BRULEE | LEMON SHORTCAKE |

DINNER

PLATED DINNER – *Plated dinners are available for guest counts of 100 or less. All dinners include Garden Salad, Freshly Baked Rolls & Whipped Butter, and Choice of Dessert*



SLOW ROASTED PRIME RIB OF BEEF \$45

Slow Roasted Prime Rib, Rosemary & Garlic Mashed Potatoes, Premium Vegetable, Au Jus, & Horseradish Sauce

FLAT IRON CHIMICHURRI STEAK \$35

Grilled Flat Iron Steak with Chimichurri Sauce, Roasted Red Potatoes, Premium Vegetable

PAN SEARED AIRLINE CHICKEN \$35

Airline Chicken Breast, Maple Bourbon Glaze, Roasted Red Potatoes, Premium Vegetable

ATLANTIC SALMON \$34

Cajun Spiced Salmon Filet with Mango Salsa, Wild Rice Pilaf, Premium Vegetable

YELLOWFIN AHI TUNA \$36

Seasame Seed Seared Yellowfin Ahi Tuna Filet, with Herb Basmati Rice, Premium Vegetable

SALAD UPGRADE \$2

Mixed Greens, Dried Apricot, Goat Cheese, Sunflower Seeds, with Lemon Vinaigrette

DESSERT CHOICES

NY STYLE CHEESECAKE

TURTLE BROWNIE

PECAN PIE

CINNAMON CHURROS

KEY LIME PIE

CARROT CAKE

CHOCOLATE MOUSSE CAKE

TIRAMISU

VANILLA CREME BRULEE

LEMON SHORTCAKE

HORS D'OEUVRES

HOUSE SMOKED CHICKEN WINGS \$5

WARM PRETZEL BITES WITH QUESO \$4

FIRECRACKER SHRIMP \$5

BBQ RIB TIPS \$5

JALAPENO ARTICHOKE DIP & TORTILLA CHIPS \$3

BUFFALO CHICKEN BITES \$4

CILANTRO LIME CHICKEN SKEWERS \$4

MANGO HABANERO MEATBALLS \$4

SOUTHWEST CHICKEN EGGROLLS \$4

CHARCUTERIE BOARD \$3

SHOOTERS

SHRIMP COCKTAIL SHOOTER \$5

CAPRESE SHOOTER \$4

FRESH FRUIT SHOOTER \$3

SEASONAL SHOOTER \$4

SNACKS

SNACK MIX \$2

MIXED NUTS \$2

POPCORN \$2

CHIPS & SALSA \$3

Add Queso & Guacamole \$3

HOUSE KETTLE CHIPS & DIP \$3

FRESH FRUIT TRAY \$3

ROASTED RED PEPPER HUMMUS & PITA \$3

COOKIES, RICE KRISPIE TREATS, BROWNIES \$3

BEVERAGES

Beverages refreshed throughout your event

ALL DAY BEVERAGES

Fresh Brewed Coffee, Hot Tea,
Sodas, & Bottled Water \$9
Lemonade & Iced Tea \$3

A LA CARTE BEVERAGES ADD-ONS

Rockstar \$4
Canned Soda \$3
Gatorade \$3

CONCESSIONS

OPEN THE STAND OF YOUR CHOICE
FOR YOUR EVENT \$250/DAY

BAR SERVICE

Per Idaho Law, Hosted Bars will require payment at End of Service

BAR SET UP FEE \$100 *Includes Mocktail Bar*

Includes 2 tiers of Liquor, Wines by the Glass, & Canned Beer

DRAFT BEER \$50

Ask about current Draft Beer Offerings to Customize your Event

LIQUOR TIERS

PREMIUM \$15 *EX. Crown Royal & Grey Goose*

CALL \$12 *EX. Pendleton & Titos*

WELL \$9

HOUSE WINE SELECTION \$10 GLASS

CANNED BEERS \$8

MOCKTAIL BAR

MANGO LIMONADA	SEASONAL MOCKTAIL
HUCKLEBERRY LIMEADE	SODAS
CUCUMBER MOCK-A-RITA	\$8 EACH

FUNDRAISING POLICY

We love supporting Local!

In compliance with Idaho State Liquor Laws all donated alcohol requires permitting.

[NON-PROFIT ABC PERMIT LINK](#)

CORK FEE \$15 PER BOTTLE

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