



# Menu 2022

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208.743.0179



# Buffets

## Lewis & Clark Buffet

100 Person Minimum / Fryer Service Required

### Bite Size Steak

w/ Au Jus and Horseradish

### Bite Size Portobello Mushrooms

add Golden Fried Shrimp for \$4.00/person

### Twice-baked Potato Mash

### Chef's Blend Roasted Vegetables

### Field Greens Salad

w/ house-made Ranch & Italian Vinaigrette

### Butterflake Rolls & Butter

\$25<sup>25</sup>/person

## Field & Stream Buffet

Carving Service Recommended

### Roasted Prime Rib

Rubbed with spices and served w/ Au Jus and Horseradish Sauce

### Honey Mustard Salmon

Baked Salmon with Whole Grain Mustard, Honey, Garlic, Lemon, and Spices

### Cheddar Potato Au Gratin

### Roasted Root Vegetables

### Artisan Salad

Spring Mix Lettuces, Bleu Cheese, Cranraisins, Red Peppers, & Toasted Almonds with Maple Vinaigrette

### Butterflake Rolls & Butter

\$31<sup>25</sup>/person

## Land 'n Sea Buffet

Carving Service Recommended

### New York Steak Roast

Spice-rubbed whole Strip Loin

### Grilled Gulf Shrimp w/ Beurre Blanc

### Creamy Mashed Potatoes

### Ginger Brown Sugar Baby Carrots

### Caesar Salad

Romaine, Garlic Croutons, Tangy Caesar Dressing, and Parmesan

### Butterflake Rolls & Butter

\$26<sup>95</sup>/person

## Cougar Buffet

### Roasted Herb Pork Loin

w/ Seasonal Chutney

### Grilled Chicken Breast

w/ Olive Oil and Herbs

### Cheddar & Herb Potato Gratin

### Chef's Blend Roasted Vegetables

Selection of fresh seasonal produce including Zucchini, Yellow Squash, Red Onion, and Red Bell Pepper

### Market Greens Waldorf

Field Greens, Fuji Apples, Candied Pecans, and Bleu Cheese with Raspberry Vinaigrette

### Dinner Rolls & Butter

\$19<sup>25</sup>/person

## Simple Buffet

Tri-Tip w/ Dijon Mustard Brandy Sauce

### Grilled Chicken Angelo

### Creamy Mashed Potatoes

Green Beans w/ Caramelized Onions

### Field Greens Salad

w/ house-made Ranch & Italian Vinaigrette

### Dinner Rolls & Butter

\$20<sup>95</sup>/person



## ADD TO ANY BUFFET

Crab Legs	Market Price
Mac & Cheese	3.95/person
Sauce Forestiere (wild mushroom sauce)	2.95/person
See Event Coordinator for more details	

**CUSTOMIZED BUFFETS**  
AVAILABLE UPON REQUEST



# Buffets

## Smokehouse BBQ Buffet

Grilled Mesquite-rubbed Chicken

Choice of:

**Applewood-smoked St. Louis Ribslets**

*w/ House BBQ Rub*

**or Sliced Brisket** *w/ BBQ Sauce Trio*

Choice of:

**Creamy Mashed Potatoes**  
**or Twice-baked Potato Mash**

*w/ Bacon, Sour Cream, Butter, Cheddar, and Green Onions*

**Buttery Confetti Corn**

**Country-Style Coleslaw**

Choice of:

**Dinner Rolls & Butter or Corn Bread & Butter**

**\$19<sup>25</sup>/person**

## Pork & Chicken Buffet

Applewood-smoked Shredded Pork

BBQ Sauce Trio

Mesquite-rubbed Chicken

Twice-baked Potato Mash

Buttery Confetti Corn

Field Greens Salad

*w/ house-made Ranch & Italian Vinaigrette*

**Dinner Rolls & Butter**

**\$17<sup>95</sup>/person**

## Country Comfort Buffet

**Red Wine Braised Short Ribs**

*Boneless Beef Short Ribs braised and topped with Red Wine Reduction*

**Creamy Champagne Chicken**

*Airline Chicken topped with a Creamy Sauce including Champagne, Mushrooms, Shallots, and Seasonings*

**Garlic Rosemary Roasted Red Potatoes**

**Lemon Bacon Brussel Sprouts**

**Field Greens Salad**

*w/ house-made Ranch & Italian Vinaigrette*

**Butterflake Rolls & Butter**

**\$25<sup>25</sup>/person**

### ADD TO ANY BUFFET

Crab Legs	Market Price
Mac & Cheese	3.95/person
Sauce Forestiere (wild mushroom sauce)	2.95/person
See Event Coordinator for more details	

## Hometown Hog Buffet

*100 Person Minimum*

**Whole Applewood-smoked Pig**

*Pulled Pork will be substituted for Whole Pig if less than 100 people*

**BBQ Sauce Trio**

Choice of:

**Creamy Mashed Potatoes**  
**or Brown Sugar Baked Beans**

Choice of:

**Country Style Coleslaw**  
**or Mustard Potato Salad**

**Dinner Rolls & Butter**

**\$15<sup>95</sup>/person**

## Pig on the Run!

*40 Person Minimum*

**Whole Small Applewood-smoked Pig**

*(Approximately 40 lbs)*

**BBQ Sauce Trio**

**Dinner Rolls & Butter**

**\$8<sup>95</sup>/person**

*- Pickup Only -*



**CUSTOMIZED BUFFETS**  
AVAILABLE UPON REQUEST



# Buffets

## All American Buffet

### Gourmet Burgers and Hot Dogs

Served with: Lettuce, Tomato, Onion, Pickles, sliced American Cheese, Ketchup, Mayo, and Mustard.

Choice of:

**Macaroni Salad or Potato Salad**

Choice of:

**Fresh Fried Potato Chips w/ Happy Day Ranch or Brown Sugar Baked Beans**

**Add French Fries or Sweet Potato Fries**

Ask Event Coordinator. Fryer Service Required.

**\$14<sup>95</sup>/person**

## El Rancho Buffet

Choice of:

**Beef Enchiladas or Cheese Enchiladas**

**Lime & Tequila Grilled Chicken Breast**

**Spanish Rice**

Choice of:

**Refried Beans or Seasoned Black Beans**

**Fiesta Salad**

Black Beans, Corn, Red & Green Peppers, Fresh Tomato, Diced Onion, & Mexican Seasonings

**Chips & Salsa**

add Guacamole and Sour Cream for \$1.50/person

**\$20<sup>95</sup>/person**

## Sicilian Buffet

### Chicken Calabrese

Airline Chicken Breast, Roasted Peppers, Tomatoes, Garlic, and fresh Herbs

### Fettuccine Gorgonzola

Fettuccine with Wild Mushrooms and Gorgonzola Cream

### Italian Capri Vegetable Blend

Sautéed Green Beans, Carrots, Zucchini, and Squash

### Caesar Salad

Romaine, Garlic Croutons, Tangy Caesar Dressing, and Parmesan

### Herbed Garlic Bread

**\$20<sup>95</sup>/person**

## Tuscan Buffet

### Baked Meatball Rigatoni

Meatballs braised with our Marinara and tossed with Rigatoni Pasta, fresh Herbs, Parmesan, and Mozzarella Cheese

### Chicken Mostaccioli

Chicken in spicy Sauce w/ Parmesan & Mozzarella Cheeses baked with Penne Pasta

### Green Beans w/ Caramelized Onions

### Tuscan Salad

Tender Greens, Olives, Cherry Tomatoes, Red Onion, Pepperoncini, and Croutons with Italian Vinaigrette

### Herbed Garlic Bread

**\$17<sup>95</sup>/person**



Enchiladas



Chicken Mostaccioli

### ADD TO ANY BUFFET

Crab Legs	Market Price
Mac & Cheese	3.95/person
Sauce Forestiere (wild mushroom sauce)	2.95/person
See Event Coordinator for more details	

**CUSTOMIZED BUFFETS**  
AVAILABLE UPON REQUEST



# Hot Apps

Price based on 50 Guests GF = Gluten Free

## **Bacon-wrapped Water Chestnuts - \$85.00**

w/ Rumaki Sauce

## **Beef Skewers - \$150.00**

w/ Beef Demi-Glace (GF)

## **Meatballs - \$105.00**

Sweet n Sour, Swedish, or Bourbon BBQ

## **Pigs in a Blanket - \$95.00**

Mini Sausage wrapped in a Croissant served with Sweet-hot Mustard

## **Bacon Balls - \$125.00**

Beef and Pork Meatballs wrapped in sweet, spicy, crisp Bacon

## **Bacon-wrapped Brussel Sprouts - \$95.00**

## **Baby Red Soufflés - \$90.00**

w/ Cougar Cheese, Bacon & Blue Cheese, or Three Cheese (GF)

## **Fig & Mascarpone Purse - \$115.00**

Fig Compote & Mascarpone Cheese wrapped in Phyllo Dough

## **Chicken Satay Skewers - \$105.00**

Choose Spicy Peanut, Teriyaki, or Gluten Free Curry

## **Mini Sliders - \$115.00**

MADE FRESH ON SITE

House-smoked Chicken, Pulled Pork, or Brisket w/ BBQ Sauce and Country-style Coleslaw

## **Mini Crostini - \$90.00**

MADE FRESH ON SITE

CHOOSE FROM:

- Roasted Tomato, Basil, Artichoke and Salami
- Cream Cheese Pesto and house-smoked Salmon
- Bruschetta with Parmesan Crisp (vegetarian)

## **Mini Spinach Quiche - \$105.00**

Cougar Gold & Bacon, Ham & Cheese, or Swiss

## **Pizza Sticks - \$80.00**

Garlic Cheese Breadsticks with Marinara Dipping Sauce

## **Artichoke & Spinach Dip - \$85.00**

w/ Naan Pita Rounds

## **Stuffed Cremini Mushrooms - \$85.00**

Three Cheese, Sausage, or Smoked Salmon (GF)

## **Crispy Hors D'oeuvres**

Fryer Service Required - \$100.00

## **Chicken - \$105.00**

Choice of:

Crispy Chicken Tenders w/ Ranch & Ketchup

or

Buffalo Chicken Wings w/ Ranch & Bleu Cheese

## **Spring Rolls - \$90.00**

Pork, Chicken, or Veggie

## **Empanadas - \$90.00**

Pork or Chicken

## **Mini Chorizo Tacos - \$90.00**

w/ Sour Cream & Salsa

Add Guacamole \$1.50/person

## **French Fries or Sweet Potato Fries - \$80.00**

w/ Fry Sauce or Ranch (GF)





# Cold Apps

Platters serve 50 guests GF = Gluten Free

## Gouda Bites - \$90.00

MADE FRESH ON SITE

w/ Fig Compote and Rosemary Sprig Garnish (GF)

## Fresh Garden Vegetable

### Crudit  Platter - \$80.00

w/ Happy Day Signature Ranch Dip (GF)

## Hummus Trio - \$90.00

Pesto, Roasted Red Pepper, and Traditional served with Marinated Roasted Tomatoes, Cucumbers, and mini Naan rounds

Add Olive Tapenade - \$25

## Deli Meat & Cheese Combo - \$115.00

Includes Swiss, Cheddar, Turkey, Ham, and Roast Beef

Make it a Sandwich Tray! Add Mayo, Mustard, and Dinner Rolls \$25.00

## Pickled Asparagus Ham Roll-ups (GF) - \$90.00

Pickled Asparagus wrapped in Black Forest Ham with Garlic & Herb Boursin Cheese

## Fresh Tortilla Chips & Salsa (GF) - \$55.00

Add Queso - \$20

## Pinwheels - \$95.00

Your choice of Turkey, Ham, or Roast Beef with Boursin Cheese, Roasted Bell Peppers, and Spinach

## Vegetarian Pinwheels - \$95.00

w/ Red Onion, Bell Peppers, Zucchini, Carrots, Spinach, Mushrooms, Cheddar, and Cream Cheese

## Edible Pineapple Tree w/ Fruit - MKT

A large Pineapple pillar spiked with fresh seasonal Fruit, Strawberries, and Edible Orchids

## Crafted Deviled Eggs - \$60.00

Choose from Sriracha, Loaded, or Traditional

## Market Fresh Fruit Platter - \$105.00

Seasonal fresh Fruit including Melon, Grapes, & Pineapple (GF)

## Bacon Crackers - \$90.00

Gourmet Crackers wrapped in Bacon with Parmesan Cheese

## Stuffed African Peppers - \$95.00

Pickled sweet & spicy Pepper filled with Cream Cheese (GF)

## Smoked Salmon Platter - \$150.00

Smoked Salmon served w/ Naan Rounds, Cream Cheese, Capers, and minced Red Onions

## Shrimp Cocktail - \$145.00

w/ Spicy Cocktail Sauce & Lemon Wedges (GF)

## Cuban Kabob - \$80.00

Skewered Gherkin Pickles, Ham, and Swiss with Sweet Hot Mustard

## Mediterranean Skewers - \$105.00

Artichoke Heart, fresh Mozzarella, Cherry Tomato, Black Olive, Roasted Red Pepper, Salami, and Balsamic Glaze (GF) Vegetarian option available upon request

## Antipasto Platter - \$125.00

Fresh seasonal Roasted Vegetables, Roasted Tomatoes, Artichoke Hearts, Olives, Marinated Mushrooms, Mortadella Salami, and Mozzarella (GF) Vegetarian option available upon request

## Cheeseboards

Served with Fresh Berries & Grapes, Dried Fruit, and Candied Nuts

Add Crackers for \$10.00 / Add Honeycomb for \$15.00

## Local Cheeseboard - \$185.00

Tillamook, Oregon Bleu, and/or other local Cheeses

## Cougar Cheese Trio - \$215.00

Cougar Gold, Sweet Basil, and Crimson Fire

## Gourmet Charcuterie Cheeseboard - \$270.00

Gourmet Cheeses, Cured Meats, Olives, Marinated Roasted Tomatoes, Crackers, and Honeycomb



# Zushi

Spice up your event with amazing sushi!

See Event Coordinator for pricing.



# Breakfast

## Classic Signature Breakfast

*Fresh baked Biscuits with Butter & Jams or rustic Country Gravy, Cheddar Scramble, and crisp Bacon or Sausage*

**\$14<sup>95</sup>/person**

## Executive Continental Breakfast

*Assorted Yogurts, freshly baked Scones, Seasonal Fruit, Farm Fresh Scrambled Eggs topped with Cheddar, and Muffins*

**\$13<sup>25</sup>/person**

## Fantastic Frittatas

*w/ Potatoes O'Brien and seasonal fresh Fruit  
Choose from the following:*

### Denver Frittata

*w/ Peppers, Ham, Onion, Monterey Jack, and Cheddar Cheese or*

### Italian Frittata

*w/ Sausage, Parmesan, Mozzarella, Mushrooms, Basil, and Italian Seasonings*

**\$13<sup>25</sup>/person**

## French Toast Casserole

*w/ sweet Maple Cream Cheese Frosting  
Served with Choice of Sausage Links, Ham, or Bacon*

**\$13<sup>25</sup>/person**

*Add Market Fresh Fruit - \$2.00/person*

## New York Style Bagel Bar

*w/ Whipped Cream Cheese Trio (Classic, Salmon, and Berry) and Whipped Butter*

**\$7<sup>50</sup>/person**

## Omelette Action Station

**REQUIRES CHEF ON SITE**

*Topping selections include: Sausage Crumble, Bacon, Diced Ham, Mushrooms, Spinach, Tomatoes, Bell Peppers, Onions, and Shredded Cheddar and Swiss Cheeses*

*Served with Potatoes O'Brien and Market Fresh Fruit*

**\$17<sup>95</sup>/person**

## Add to Any Breakfast

Coffee **\$2.00/person**

Tea Service **\$2.50/person**

Orange Juice **\$2.00/person**

Morning Fresh Fruit Cup **\$3.00/person**

## Breakfast & Joe On The Go

*Enjoy our boxed breakfasts to go!*

### Executive On The Go

- Berry Granola Parfait
- Bagel w/ Cream Cheese Cup
- Hard-boiled Egg
- Seasonal Whole Fresh Fruit (banana, orange, or apple)

**\$10<sup>75</sup>/person**

### Breakfast Burritos

*Breakfast Burrito with Eggs, Potatoes, Onions, Bell Peppers, and Cheddar with choice of meat: Bacon, Sausage, Ham, or Veggie  
Served with Salsa and Seasonal Fresh Fruit Cup*

**\$10<sup>75</sup>/person**

### Continental On The Go

- Assorted Individual Yogurt
- Hard-boiled Egg
- Seasonal Whole Fresh Fruit (banana, orange, or apple)
- Choice of Muffin or Danish

**\$9<sup>95</sup>/person**

### Joe To Go

- Coffee for 10-15
- Includes Creamers, Sugars, Stir Sticks, Cups, and Lids

**\$23<sup>95</sup>**

### Add to Any Boxed Breakfast

- Individual Orange Juice
- Individual Apple Juice
- Individual Milk

**\$2<sup>00</sup>/person**





# Hot Lunch

Served between 10:30am and 3:30pm  
**Want a Hot Lunch item for Dinner?**  
Add \$2/person for dinner-sized portions

## Thai Peanut Beef

Thinly sliced Beef sautéed and tossed in spicy Peanut Sauce. Served with Jasmine Rice and Stir-fry Vegetables including Water Chestnuts, Red Pepper, Carrots, Broccoli, Straw Mushrooms, Pea Pods, and Seasonings

**\$15<sup>95</sup>/person**

## Greek Chicken

Roasted Chicken Thigh with Tzatziki Sauce, Classic Hummus with Naan Rounds & Vegetables, and Greek Green Salad with Feta, Red Onion, and Kalamata Olives with Greek Vinaigrette

**\$14<sup>95</sup>/person**

## Honey Garlic Chicken

Chicken Thighs roasted with Honey, Garlic, and Spices. Served with Roasted Red Potatoes and Field Greens Salad with house-made Ranch & Italian Vinaigrette

**\$14<sup>95</sup>/person**

## Sweet Chili Chicken

With Garlic, Ginger, and Cilantro. Served with Fried Rice and Asian Coleslaw

**\$14<sup>95</sup>/person**

## Beef Tamales

Shredded Beef Tamales served with Rice & Beans, Sour Cream & Salsa, and Field Greens Salad with house-made Ranch & Italian Vinaigrette

**\$14<sup>95</sup>/person**

## Chicken Cordon Bleu

Chicken Breast stuffed with ham and a blend of American & Swiss Cheeses. Lightly Breaded and Baked to Perfection. Served with Wild Rice, Alfredo Sauce, and Field Greens Salad with house-made Ranch & Italian Vinaigrette

**\$14<sup>95</sup>/person**

## Chicken Parmesan

Golden Fried Chicken breasts topped with house Marinara and Mozzarella. Served with Penne Pasta and Field Greens Salad with house-made Ranch & Italian Vinaigrette

**\$13<sup>25</sup>/person**

## Lasagna Meat Ragu

Layers of the freshest ingredients make this Old World classic. Served with Field Greens Salad with house-made Ranch & Italian Vinaigrette

**\$13<sup>25</sup>/person**

## Meatball Marinara

Pork and Beef Meatballs braised with our Marinara and tossed with Rigatoni Pasta, fresh Herbs, Parmesan, and Mozzarella Cheese. Served with Garlic Bread and Field Greens Salad with house-made Ranch & Italian Vinaigrette

**\$13<sup>25</sup>/person**

## Baked Chicken Mostaccioli

Creamy Alfredo, Zesty Marinara and Roasted Chicken tossed with Mostaccioli Noodles, Mozzarella & Parmesan Cheeses. Comes with Garlic Bread and Field Greens Salad with house-made Ranch & Italian Vinaigrette

**\$13<sup>25</sup>/person**



## Tomato Bros. Baked Spaghetti

Spaghetti noodles baked with a mixture of Egg, Garlic, Ricotta and Asiago Cheese and then re-baked with House Marinara and topped with Mozzarella and Provolone Cheese. Served with Garlic Bread and Field Greens Salad with house-made Ranch & Italian Vinaigrette

**\$13<sup>25</sup>/person**

## Soft Taco Bar

Served with Shredded Lettuce, Sour Cream, Cheddar Cheese, Tomatoes, Mexican Rice, Refried Beans, Salsa, & Home style Tortillas

Seasoned Ground Beef **\$14<sup>95</sup>/person**

Sliced Grilled Chicken **\$13<sup>25</sup>/person**

Vegetarian **\$13<sup>25</sup>/person**

## Baked Potato/Salad Bar

Field Greens Salad with house-made Ranch & Italian Vinaigrette and Baked Potatoes with Sour Cream, Butter, Green Onions, Bacon Bits, and Cheddar Cheese

**\$13<sup>25</sup>/person**

add Chili or Soup for \$1.50/person

add Rolls & Butter for \$1.50/person



Chicken Cordon Bleu



# Lunch Boxes

## Turkey Bacon Ranch

*Roasted Turkey, Peppered Bacon, Lettuce, Tomato, Swiss Cheese, and Peppercorn Ranch on Wheat berry Bread*

## Chicken Neapolitan

*Roasted Herb Chicken Breast, Spring Lettuce, Tomato, Red Pepper, Red Onion, Provolone Cheese, and Basil Pesto Remoulade on Focaccia Bread*

## Vegetarian Wrap

*Fresh Spinach, Red Onions, Roasted Portobello Mushrooms, Zucchini, Yellow Squash, Avocado, Roasted Pepper, Cheddar Cheese, Cilantro, and Herb Goat Cheese in a Spinach Tortilla*

## Angus Roast Beef

*Angus Roast Beef, Horseradish Slaw, Tomato, and Provolone Cheese on Wheat berry Bread*

## Black Forest Ham

*Black Forest Ham, Honey Mustard Slaw, Tomato, and Swiss Cheese on Wheat berry Bread*

## Turkey Cheddar Apple

*Roasted Turkey, Apple Slices, Lettuce, Tomato, Cheddar Cheese, Dijon Mustard, and Mayo on Wheat berry Bread*

## Mediterranean Veggie Wrap

*Cucumber, Red Onion, Tomato, Spinach, Kalamata Olives, Peppadew Peppers, and Mayo on Wheat berry Bread*

## The Italian

*Salami, Ham, Lettuce, Tomato, Red Onion, Pepperoncini, Provolone Cheese, and Italian Mayo on Focaccia Bread*

### Includes One Side and a Freshly Baked Cookie

*Side Choices: Potato Salad, Pasta Salad, Fresh Fruit, Garden Salad w/ Dressing, or Assorted Chips*

**\$13<sup>25</sup>/person**





# Desserts

## Large Cookie - \$2.00

*Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin, or Peanut Butter*

## Assorted Brownie Bars - \$3.95

*Tiger, Triple Chocolate Chunk, Hay Stack, and Deep Dutch*

## Dessert Bars - \$3.95

*Lemon or Triple Berry*

## Crème Brûlée - \$3.95

*Original or Salted Caramel*

## New York Cheesecake - \$4.95

*Add Chocolate, Caramel, or Berry Sauce for \$1.50/person*

## Black Forest Torte - \$4.95

*Three layers of moist Chocolate Cake and delicious Cherry filling all topped with real fresh Whipped Cream*

## Three-layer Cakes - \$5.95

*Strawberry Cream, Tuxedo Chocolate Mousse, Lemon Chiffon, Orange Creamsicle, or Tiramisu*

## Apple Crumb Crisp - \$4.95

*Add Bourbon Whipped Cream \$1.00/person  
Add Classic Whipped Cream \$.50/person*

## Peach Cobbler - \$4.95

*Add Bourbon Whipped Cream \$1.00/person  
Add Classic Whipped Cream \$.50/person*

## Dessert Stacks - \$4.95

*(must be ordered two weeks in advance)  
Choice of Summer Berry, Peanut Butter, or Oreo*

## Chocolate Tulip - \$10.25

*(must be ordered two weeks in advance)  
Marbled Chocolate Tulip filled with Marble Cake, Chocolate Mousse, Fresh Berries, and Crème Anglaise*

## Cake Truffle Platters

*Large Platter (50 pieces) - \$110.00*

*Small Platter (25 pieces) - \$55.00*

*Assortment of house-made Cake Truffles, including:  
Triple Chocolate, Lemon, Red Velvet, and Peanut Butter*

## Add Ice Cream to any Dessert for \$2.00/person

## Build-Your-Own Dessert Stations

### Brownie Sundae Bar

*Homemade Brownies, Vanilla Ice Cream, Hot Fudge, Caramel, M&M's, Whipped Cream, and Peanuts*

**\$6<sup>95</sup>/person**

### Cheesecake Martini Bar

*Cheesecake Mousse in a Martini Glass.  
Toppings include: Graham Cracker Crumbs, Fresh Berries, Whipped Cream, and Oreo Crumbles*

**\$6<sup>95</sup>/person**

### S'mores Bar

*Graham Crackers, Marshmallows, Milk Chocolate Bars, and Andes Mints*

**\$6<sup>95</sup>/person**





# Party Snacks

**Put the 'Woohoo!' back in your get together with these no-fuss party packages**

*Includes Table Setup and Décor. Ask Event Coordinator for details.*

## Cookies 'n Milk

*Satisfy your cookie craving with our Cookie selection and ice cold Milk Cartons (white or chocolate)*

**\$3<sup>95</sup>/person**

## Candy Bar

*Reeses Cups, Andes Mints, M&M's, Licorice, and Laffy Taffy*

*Includes table setup and décor*

*See Event Coordinator for details*

**\$5<sup>95</sup>/person**

## Trail Mix Bar

*Pretzels, Kettle Corn, Yogurt Covered Raisins, Mixed Nuts,*

*M&M's, and Banana Chips*

*Includes table setup and décor*

*See Event Coordinator for details*

**\$7<sup>25</sup>/person**

## Snack Attack

*- Kettle Corn*

*- Smokehouse Almonds*

*- Fresh Fried Potato Chips w/ Ranch*

*- Party Mix*

*- M&M's*

**\$8<sup>95</sup>/person**

## Serious Snacks

*- Tri-color Chips w/ Nacho Cheese Sauce*

*- Soft Pretzel Bites*

*- Mini Corn Dog Bites w/ Ketchup & Mustard*

*- Traditional Hummus w/ Celery & Carrots*

**\$8<sup>95</sup>/person**



# Drinks

*Includes Table Setup and Décor. Ask Event Coordinator for details.*

## Assorted Sodas & Bottled Water

**\$2<sup>00</sup>/person**

## Coffee & Hot Tea Service

*Coffee, Creamer, and Sugar*

**\$2<sup>00</sup>/person**

## Lemonade Stand

*Mountain Berry Lemonade or Lemonade, Iced Tea or Peach Iced Tea, and Iced Water or Iced Water with Lemons*

**\$4<sup>95</sup>/person**

## Italian Soda Bar

*Seltzer, Assorted Flavors, Fresh Berries, and Whipped Cream*

**\$5<sup>95</sup>/person**

## Hot Cocoa Bar

*Hot Cocoa, Peppermints, Chocolate Shavings, Graham Cracker Dust, Mini Marshmallows, and Whipped Cream*

**\$7<sup>25</sup>/person**

## Mimosa Bar

*Champagne, Pineapple Juice, Orange Juice, Cranberry Juice, and Mixed Berries*

**\$7<sup>25</sup>/person**

## Bloody Mary Toppings Bar

*AVAILABLE WITH BAR*

*Bacon, Pickled Asparagus, Cocktail Onions, Green Olives, Celery, Pretzel Sticks, and Seasonal Tomato Mix*

*SEE EVENT COORDINATOR FOR MORE DETAILS AND PRICING*





# Bar Packages

*HDC offers unique bar set-ups, customized drinks and canned cocktails, and multiple hosted and no-host bar packages perfect for all your event needs. Let us tailor a package that is right for you!*

## Standard Beer & Wine

*Our standard Beer & Wine Package includes the following items:*

- **Lindsay Creek Valley Red Blend**
- **Lindsay Creek Valley White Blend**
- **Coors Light**
- **Blue Moon**
- **Truly Hard Seltzer Assortment**
- **Bale Breaker Brewing Topcutter IPA**
- **Deschutes Brewery Black Butte Porter**
- **Seasonal: Leinenkugel's Summer Shandy, Paradise Creek Huckleberry Pucker Shandy**

## Beer, Wine, & Liquor

*Our Liquor Addition includes all the Beer & Wine Package as well as a variety of well, premium, and, at client request, super premium liquors. These will include vodka, gin, whiskey, tequila, and rum, as well as juice and soda mixers.*

## All Packages

*Every bar package will include a bar package set-up with appropriate disposable cups, napkins, garnishes, alcohol permit as necessary, and bar top. Glassware and bar tops may be upgraded for a fee. Due to liability, when HDC provides alcohol at an event, we are also obligated to provide bartending services.*

## Customization

*Almost every element of your bar service can be customized to your taste. Have to have special his-and-hers mixed drinks for your wedding? Not a problem! Your crowd only drink a certain type of wine or whiskey? We can get it! Want logoed canned cocktails for your business conference social hour? We can do that, too! Chat with your Event Coordinator about all customization options available to you.*

## Pricing

*Pricing for our alcohol packages depends on your event style, guest count, and if you will be hosting or charging guests for drinks. Please see your Event Coordinator for a quote tailored to your unique needs.*





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1021 BRYDEN AVENUE  
LEWISTON, ID 83501  
208-743-0179  
HappyDayCatering.com

See our menu online!  
Scan QR Code



Part of the  
Happy Day Family



November 11 2021

