

catering  
GUIDE





eat  
LIFE  
up

ON A MISSION TO  
*ignite your appetite*

for the delicious, we strive to serve you culinary delights and unique food experiences in everything we do. Our offerings are carefully curated and created by our team of in-store professional chefs and culinary experts. If you don't see something you hunger for, please let us know. We're committed to making your event a resounding success and are happy to customize orders as we're able.

*All our items are lovingly made in store and feature clean, local and organic ingredients whenever possible.*

# BREAKFAST

SO MANY DELICIOUS REASONS  
TO GREET THE DAY



## QUICHE

Our house-made single-serve mini quiches are made to order, served hot or cold and available to mix and match to accommodate all tastes. Choose from the following:

- Bleu cheese, cherry tomato, bacon, and chive
- Swiss cheese, ham, and fresh dill
- Smoked Gouda, sausage, and fresh sage
- Asparagus, Gruyere, and tarragon

\*Available in single or family servings.

## BREAKFAST BOWLS

Our single-serve breakfast bowls are always a crowd pleaser. Available in the following varieties:

- Grilled corn polenta, Basque chorizo, smoked Gouda, scrambled eggs
- Roasted yams, brisket, creamed spinach, fried egg
- Roasted red potato, sausage gravy, bacon, fried egg
- Grilled corn, kale, quinoa, roasted potato, poached egg

## BREAKFAST BURRITOS

Everyone's favorite meal on the go, our breakfast burritos feature scrambled eggs, grated cheddar cheese, diced potatoes, Pico de Gallo and your choice of the following, all snugged in a whole wheat tortilla.

- Bacon
- Ham
- Roasted vegetables

## YOGURT & GRANOLA PARFAIT

Enjoy a cup of our premium vanilla yogurt or Greek yogurt with a variety of toppings to make a delicious healthy treat to start your day. Options include:

- Berries, mangos, diced apples
- Premium honey oat granola



Grilled corn polenta, Basque chorizo, smoked Gouda, scrambled eggs



Roasted yams, brisket, creamed spinach, fried egg



Roasted red potato, sausage gravy, bacon, fried egg



Grilled corn, kale, quinoa, roasted potato, poached egg

# baked goodies

## TO BRIGHTEN YOUR MORNING

*Artisan-baked pastries, scratch-baked in store using local ingredients.*

### CROISSANTS

*Melt-in-your-mouth, scratch-made butter croissants will leave everyone scrambling for the last one. Create your own platter with these delightful choices:*

- **Butter croissants** – tried-and-true, classic and loved by all
- **Breakfast croissants**
  - Bacon and egg
  - Cheese and ham
  - Egg and cheese

### DANISH

*Everyone will enjoy our delectable, scratch-made Danishes. Made in-house daily.*

- Fruit
- Cheese
- Jalapeño cheese with a sweet icing

### BAGELS

*A fabulous assortment of sweet or savory bagels to feed a hungry crew. Choose from the following flavors:*

- Cinnamon raisin
- Plain
- Blueberry
- Pretzel
- Jalapeño cheese
- Cheese
- Everything

### DONUTS

*Already a contender for “Best of Boise,” our donuts are a must-try. Even the healthiest eater can’t resist the scrumptious sugar rush of this tastiest of treats. Choose from a variety of flavors to create a package of a dozen or a platter.*

- **Flavors:** Maple bars, chocolate bars, glazed, sugar, apple fritters, bear paws, jelly-filled, cream-filled, buttermilk bars, sprinkled, fancy, brioche, and vegan.

### CINNAMON ROLLS

*Joe Albertson’s famous recipe, made fresh every morning! Warm, gooey and oh-so-yummy. An oldie but a goodie.*

### MUFFINS

*Kickstart your day with our scratch-baked muffins featuring classic favorites and the seasons finest. Flavors include:*

- Blueberry
- Raspberry
- Chocolate
- Seasonal favorites



# BOX LUNCHES

BE THE LUNCH BOX HERO WITH THESE TASTY OPTIONS



Mix and match your choice of sandwiches or wraps. Add a tasty side and a fresh-baked cookie to make it complete. See pricing sheet for options.

## WRAPS

- **Turkey Cranberry Wrap:**  
Our fresh-made turkey cranberry salad with green leaf lettuce and Swiss cheese, wrapped in a whole wheat tortilla
- **Crispy Chicken Ranch Wrap:**  
Delicious chicken strips drizzled with ranch, topped with leaf lettuce, ripe tomato and red onions, wrapped in a whole wheat tortilla
- **Lemon Almond Wrap:**  
Our fresh-made lemon almond chicken salad with green leaf lettuce and Provolone cheese, wrapped in a whole wheat tortilla
- **Roasted Veggie Wrap:**  
Fresh grilled zucchini, yellow squash, red bell pepper, roasted tomato and caramelized onions, layered on a bed of spinach and artichoke ricotta spread, wrapped in a whole wheat tortilla

## SANDWICHES

- **Turkey Provolone:**  
Fresh sliced tomatoes and provolone cheese, topped with thin-sliced turkey and green leaf lettuce layered on a fresh pesto mayonnaise, served on freshly made bread
- **Roast Beef and Swiss:**  
Shaved roast beef, ripe tomatoes and green leaf lettuce, topped with Swiss cheese and honey mustard dressing, served on freshly made bread

- **Italian Sub:**  
Thin-sliced ham, salami and pepperoni, layered with Provolone cheese, fresh tomatoes and pepperoncini's, drizzled with Italian dressing and served on a delicious hoagie roll
- **Tuna Salad:**  
In-house prepared tuna salad and romaine served on fresh bread

## SIDE CHOICES

- **Macaroni Salad:**  
Elbow macaroni tossed in a creamy sauce with paprika, onions and celery
- **Artichoke Gemelli Pasta Salad:**  
Gemelli mixed with artichoke, cherry tomatoes and spinach, tossed in a roasted garlic pesto dressing and topped with Pecorino cheese
- **Apricot Mint and Wild Rice:**  
Wild rice tossed with almonds, apricots, dried cranberries, mint and green onions in an apple cider vinaigrette
- **Aunt Pearl's Potato Salad:**  
Scratch-made with fresh potatoes and tossed with onions, sweet relish and eggs
- **Quinoa Nut Berry:**  
Quinoa mixed with kale, hazelnuts, sunflower seeds, blueberries, cranberries and a delicious fig spread.
- **Bag of Chips:**  
Original or Jalapeño (1.5 oz.)

All box lunches come with a cookie.



Macaroni Salad



Artichoke Gemelli Pasta Salad



Apricot Mint & Wild Rice



Aunt Pearl's Potato Salad



Quinoa Nut Berry



# lettuce HELP YOU!

FRESH TAKES ON CLASSIC FAVORITES

## DELI SALADS

*Sold by the pound, you can get as much or as little as you wish.*

- **Tri-color Tomato Basil:**  
Cherry tomatoes, Ciliegine mozzarella, basil chiffonade and seasoning, tossed in olive oil
- **Traditional Chicken Salad:**  
In-house roasted rotisserie chicken tossed in a hearty, creamy sauce with notes of pepper and citrus

## SALAD ENTRÉES

*Healthy and refreshing salads, a perfect meal for one.*

- **Flank Steak Salad:**  
Marinated flank steak grilled to perfection and mixed with bleu cheese, pickled onion, cherry tomatoes and croutons on a bed of fresh greens, served with your choice of dressing
- **Grilled Chicken & Smoked Gouda Salad:**  
Herb grilled chicken sliced over spring mix, cherry tomatoes, red onions and shredded Gouda, served with your choice of dressing
- **Traditional Cobb Salad:**  
Spring mix topped with in-house roasted turkey, carved ham, cherry tomatoes, hard-boiled eggs, bacon, Gorgonzola, red onions and avocados, served with your choice of dressing
- **Crispy Chicken Green Salad:**  
In-house breaded chicken tenders sliced over romaine, shredded cheddar, red onions and cherry tomatoes, served with your choice of dressing

## FAMILY-SIZE GREEN LEAF SALADS

*The perfect way to round out a meal.  
Serves four.*

- **Almond Berries Salad:**  
Spring mix, fresh blueberries and strawberries topped with feta cheese and toasted almonds, served with your choice of dressing
- **Green Salad:**  
Spring mix tossed with shredded carrots, cherry tomatoes, cucumbers and red onions, served with your choice of dressing

### *Dressing Choices:*

Buttermilk Ranch, Creamy Italian, Honey Dijon Vinaigrette, Blue Cheese, Roasted Garlic Caesar

*Pair your salad with  
artisan scratch-baked  
bread, made fresh daily.  
Add to any order!*



# SANDWICH & WRAP platters



## WRAP IT UP OR STACK IT HIGH WITH EASY CROWD-PLEASERS!

*Feed a hungry crowd with our signature platters.  
16" platter serves 12-15 guests and 18" platter serves 20-24 guests.*

### WRAP PLATTER

*featuring a combination of these signature wraps:*

- **Turkey Pesto:**  
Sliced turkey, Provolone cheese, tomato and green leaf lettuce layered with fresh pesto mayonnaise in a whole wheat tortilla
- **Veggie:**  
Fresh grilled zucchini, yellow squash, red bell pepper, and portabella mushroom layered on a bed of spinach and artichoke ricotta spread, wrapped in a whole wheat tortilla
- **Lemon Almond Chicken Salad:**  
Lemon almond chicken salad, leaf lettuce and Provolone cheese, wrapped in a whole wheat tortilla

### SPECIALTY SANDWICH PLATTER

*featuring a combination of these sandwiches:*

- **Italian Tuscan:**  
Sopressata, carved ham, prosciutto, Burrata cheese, sun-dried tomato pesto, olive tapenade and sweet and tangy pepper drops

- **Brie & Pesto:**

Primo Taglio® brie, basil pesto, arugula and piquillo peppers

- **Applewood Ham:**

Applewood smoked ham, goat cheese, sour cherry spread and arugula

### TOUR OF MEATS PLATTER

*featuring a combination of these sandwiches:*

- **Beef & Swiss:**  
Shaved roast beef, ripe tomatoes and green leaf lettuce, topped with Swiss cheese and honey mustard dressing
- **Pastrami:**  
In-house smoked pastrami, roasted garlic mayo and Dijon mustard
- **Southwest Turkey:**  
Fresh sliced turkey and Provolone cheese, topped with bacon, piquillo peppers and caramelized onions, layered on a wild hot pepper spread

*All sandwiches are served on our  
scratch-baked bread, made fresh daily.*

*Choose from the following:  
Ciabatta, Hoagie, Italian, Multigrain,  
Sourdough, Whole Wheat.*

# FRUIT & VEGGIE platters

FRESH & HEALTHY,  
AT THE PEAK OF PERFECTION

*These bountiful spreads are a great and guiltless way to give your gathering a fresh start. Our 16" platter serves 12-15 guests and 18" platter serves 20-24 guests.*

## FRESH CUT

- **Seasonal Fresh Fruit Platter:** Local hand-picked seasonal fruits to complement your meal or get the party started.
- **Seasonal Vegetable Platter:** Fresh, crisp seasonal vegetables with flavorful dipping sauces to ignite your appetite.





# MEAT & CHEESE *platters*

MOUTHWATERING SPREADS TO SATISFY ANY FOODIE'S CRAVING

• **Antipasti Platter:**

Prosciutto, Genoa salame, pepperoni, Provolone, roasted red peppers, Kalamata olives, green olives, stuffed grape leaves, asparagus and marinated grilled artichoke halves

• **Artisan Cheese Platter:**

Manchego, triple cream brie, sharp cheddar, goat cheese, bleu cheese, marcona almonds, olives, dried apricots and dried cherries

• **Ultimate Platter:**

The ultimate combination fresh from the deli counter includes roast beef, ham, turkey, hard salami, Swiss cheese, cheddar cheese, specialty salads, olives and pickles

• **Italian Collection Tray**

Veroni Salami Toscano, Veroni Salame Calabrese, Casero Aged Provolone, Parmesan Reggiano, Gorgonzola DOP Prelibato, Fontal Fiorella, sweet and tangy pepper drops, mixed olives jubilee and Italian parsley

• **The French Collection:**

Henri Hutin Brie Belletoile, Saint Angel Triple Cream, Comte, Societe Roquefort, Jean Perin Secret de Scey Morbier, caramelized walnuts, red and green grapes, dried Turkish apricots and strawberries

• **Spanish Collection Tray:**

Spanish Salchichon (salami), drunken goat cheese, Queso Iberico aged 6 months, naked goat cheese, mixed olives jubilee, sweet and tangy pepper drops, Manchego aged 6 months, red grapes and thyme sprigs

• **American Artisan Collection:**

Point Reyes Bleu Cheese, Marieke Gouda, Cypress Grove Lamb Chopper and Humboldt Fog, Beecher's Flagship Smoked Cheddar, caramelized walnuts, Turkish dried apricots, dried cranberries, strawberries and green grapes

*Curated by our in-house tastemakers, these delectable spreads feature our favorites from around the world. 16" platter serves 12-15 guests and 18" platter serves 20-24 guests.*

# SEAFOOD platters

## IMPRESS WITH THESE JAW-DROPPING SEAFOOD SPREADS!

*Featuring the freshest catches of the day, these stunning spreads will leave your guests wanting more. 16" platter serves 12-15 guests and 18" platter serves 20-24 guests.*

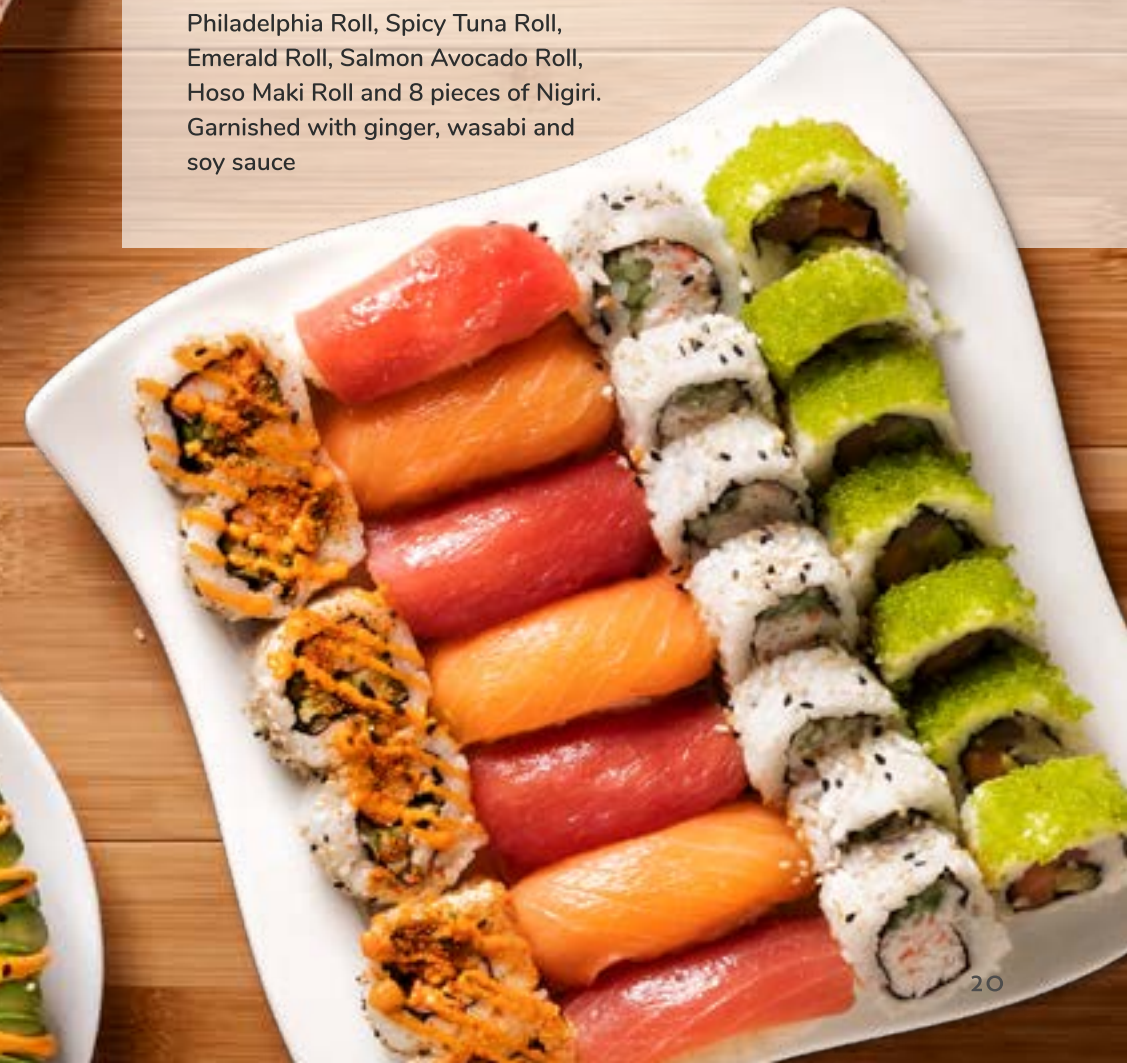
### SEAFOOD PLATTER

- **Smoked Salmon Platter:**  
Smoked salmon, smoked scallops, smoked Sockeye salmon, smoked shrimp, candied salmon, garnished with fresh kale and sliced cucumber
- **Large Shrimp & Lobster Platter:**  
Colossal cooked shrimp, cooked lobster meat and salmon spread, garnished with fresh kale and cucumber slices
- **Lobster Meat & Claws:**  
Cooked lobster meat, lobster claw and salmon spread, garnished with sliced lemons and fresh kale
- **Jumbo King Crab Legs:**  
Jumbo king crab legs and cocktail sauce, garnished with lemon slices and fresh kale



### SUSHI PLATTER

- **Classic Sushi Platter:**  
California Roll (2 Rolls), Spicy California (2 Rolls), Kyoto Roll (2 Rolls), Caterpillar Roll (2 Rolls), Emerald Roll (1 Roll) and Hosu Maki (2 Roll).
- **Samurai Platter:**  
One roll each of California Roll, Philadelphia Roll, Spicy Tuna Roll, Emerald Roll, Salmon Avocado Roll, Hosu Maki Roll and 8 pieces of Nigiri. Garnished with ginger, wasabi and soy sauce
- **Sapporo Platter:**  
For traditional sushi eaters. Enjoy this fresh and flavorful mixture of 30 pieces of salmon and tuna Nigiri sushi



# DINNER

RELAX & ENJOY. DINNER IS SERVED.

## southern meal

DOWNHOME COMFORT FOOD  
THEY'LL ENJOY WITH GUSTO

### ENTRÉE (CHOOSE ONE)

- **In-House Smoked Brisket:**  
Rubbed with our signature BBQ rub and smoked a minimum of 12 hours
- **Pulled Pork:**  
Fork-tender slow-cooked pork shoulder tossed with our signature BBQ sauce
- **Smoked Turkey:**  
Seasoned turkey breast, hickory-smoked to perfection

### SIDE (PICK TWO)

- **Cole slaw:**  
Shredded cabbage tossed in a creamy vinaigrette
- **Aunt Pearl's Potato Salad:**  
Scratch-made with fresh potatoes, tossed with onions, sweet relish and eggs
- **Borracho Beans:**  
Pinto beans simmered with bacon, onions, spices, tomatoes and cilantro

### SALAD (PICK ONE)

- **Caesar Salad:**  
Bed of romaine, house-made croutons, and cracked Parmesan Reggiano in a Caesar dressing
- **Garden Salad:**  
Mixed greens topped with cucumber, carrot and cherry tomato, served with your choice of dressing

### FRIED CHICKEN PARTY PACK: ALBERTSONS FAMOUS FRIED CHICKEN

- **Mixed Chicken:** 50 Pieces, 100 Pieces, 150 Pieces, 250 Pieces, 300 Pieces, 350 Pieces

From cozy comfort food to divine main courses, dinner is covered by our expert chefs. All meals are designed for a minimum of 12 guests. Choose your main course and pair with sides to make a complete meal.

# italian meal

DIVE INTO THESE *saucey* FAVORITES

## ENTRÉE (CHOOSE ONE)

- **Homestyle Lasagna:**  
Layered pasta, mozzarella, ricotta and ground beef in a tomato basil marinara sauce
- **Chicken Alfredo:**  
Herb-grilled chicken served over a bed of fettuccine in a white wine cream sauce
- **Traditional Spaghetti & Meatballs:**  
Italian-style meatballs over a bed of spaghetti in a tomato basil marinara sauce topped with shredded parmesan Reggiano

## SIDE (PICK ONE)

- **Grilled Mixed Vegetables:**  
Seasonal vegetables tossed in olive oil, salt and cracked pepper and grilled
- **Brussel sprouts:**  
Tossed in olive oil, salt and cracked pepper and oven roasted

## SALAD (PICK ONE)

- **Caesar Salad:**  
Bed of romaine, house-made croutons, and cracked parmesan Reggiano in a Caesar dressing
- **Garden Salad:**  
Mixed greens topped with cucumber, carrot and cherry tomato, served with your choice of dressing

Served with crusty  
French Bread



# classic meal

ALWAYS A SURE WINNER,  
THESE ARE TRIED-AND-TRUE

## ENTRÉE (CHOOSE ONE)

- **Grilled Flank Steak:**  
Marinated in a honey garlic sauce for a minimum of 24 hours and grilled
- **Meatloaf:**  
Seasoned Double R® ground beef topped with a tomato, brown sugar and apple cider glaze
- **Macaroni & Cheese:**  
Pasta tossed in a creamy cheddar and Pecorino Romano cheese sauce

## SIDE (PICK TWO)

- **Roasted Potato Medley:**  
Tri-color potatoes tossed in salt, cracked pepper and oven roasted
- **Mashed Potatoes & Gravy:**  
Creamy red potatoes seasoned with select spices and garlic served with a hearty brown gravy
- **Mixed Grilled Vegetables:**  
Seasonal vegetables tossed in olive oil, salt and cracked pepper and grilled
- **Brussels sprouts:**  
Tossed in olive oil, salt and cracked pepper and oven roasted

## SALAD (PICK ONE)

- **Caesar Salad:**  
Bed of romaine, house-made croutons, and cracked Parmesan Reggiano in a Caesar dressing
- **Garden Salad:**  
Mixed greens topped with cucumber, carrot and cherry tomato, served with your choice of dressing

Served with  
dinner rolls

# dessert

I SCREAM, YOU SCREAM,  
WE ALL SCREAM FOR...DESSERT!

*devour something delectable*  
— a blissfully sweet ending to any meal.  
From decadent brownies to sophisticated  
single-serve desserts, our fresh-baked creations  
are worth saving room for.

# BAKERY sweets

## MIX & MATCH THESE SCRUMPTIOUS DELIGHTS

### TRADITIONAL COOKIES

Always a hit for the casual get-together. *Serves 24-36*

### DECADENT GOURMET COOKIES

Dipped in white or chocolate truffle for an extra special touch.

### BUTTER COOKIES

Old-fashioned butter spritz cookies decorated for any season add charm to any party. *36ct.*

### BROWNIES

An enticing selection of brownies sure to win smiles! *16ct.*

### CHOCOLATE BARK PLATTER

Made-in-store chocolate bark (dark chocolate, milk chocolate and white chocolate) makes every occasion special.

### CARAMEL-CHOCOLATE-DIPPED PRETZEL RODS

Decorated to your delight. Fun, artful creations that taste as good as they look. *12ct.*

### CUPCAKES

A fun-sized treat for any meeting or party. Assorted flavors to choose from including chocolate, vanilla, carrot, and red velvet.

### GOURMET CAKERIE PLATTER

Flavors include strawberry, lemon, chocolate, tiramisu.

### SINGLE-SERVE DESSERTS

Cream horns, cannoli, pastry boats, mini cheesecakes, mini tarts, cream puffs, Éclairs and so much more.



*Baked, designed, or hand-dipped by our in-house bakers, cake artists and chocolatiers using the finest ingredients. Each selection can be mixed and matched to create your very own dessert tray assortment.*

# cakes

## LAYERS OF LOVE!

*Always an elegant finish to any evening, choose from a variety of custom or prepared cakes for your special occasion.*

### DECORATED CAKES

From weddings to birthdays and every special event in between, our award-winning cake artists are here to make your cake uniquely yours.

### CHEESECAKE

A sophisticated finish to any meal, choose slices or whole cheesecakes with fruit topping.

### FRUIT TART

The season's freshest fruits take center stage in these refreshing, yet decadent, tarts.

*Looking for a unique design or dessert for a finale befitting of your special event? Our bakery staff gladly accommodates all orders, offering fabulous varieties for spontaneous celebrations or events. No matter what the occasion, we're here to help make it perfect!*



# a stunning SHOWPIECE

OUR AWARD WINNING FLORAL DESIGNERS  
CAN HELP BRING YOUR IDEAS TO LIFE.

*If you can imagine it, we can create it. If you can't imagine it,  
they'll dream up something spectacular. Whatever your style,  
let us help transform your next event to something extraordinary.*



# AT YOUR *service*

WE'LL HANDLE THE DETAILS.  
YOU HANDLE THE COMPLIMENTS.

*We're committed to ensuring your meal and your event is a huge success. Our dedicated team of catering professionals are here to help make your meal selections spot-on and truly satisfying. Below are a few details that help simplify your ordering experience.*

## WHEN TO ORDER:

We recommend a minimum of **48-hour notice** for all catering orders. Same and next-day orders are available on a limited basis.

## DELIVERY:

Available seven days a week (except Christmas). An additional delivery charge may apply if the delivery location is outside our service area.

## CANCELLATION POLICY:

Full refund for catering services if cancellation notification is given 14 days prior to event, 75% if 10 days in advance and 50% if 7 days or less.

## SERVINGWARE:

We carry a large variety of paper products. Just let us know what type of servingware you prefer, and we will be happy to get them ready for you. Prices and selections vary.

## EXPERT PAIRING ADVICE:

No one knows wine and beer pairings better than our in-house sommeliers and beer specialists. They are happy to help you pick the perfect pairings for the perfect event.



*contact us today!*

**Phone:**

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