



BROKEN BOWL

LUNCH AND DINNER MENU

ALL ENTREES INCLUDE TWO SIDES, CHOICE OF SALAD AND DINNER ROLL WITH DISPOSABLE DINNERWARE.

TEXAS BRISKET

*self service buffet: \$25.95 attended buffet: \$32.95 chef plated: \$40.95
slow-smoked to perfection, boasting a harmonious blend of tender textures
and rich, smoky flavors*

TRI-TIP**

*self service buffet: \$25.95 attended buffet: \$32.95 chef plated: \$40.95
grilled tri-tip expertly seasoned, paired with a luscious bone marrow au jus*

CLASSIC BEEF POT ROAST**

*self service buffet: \$25.95 attended buffet: \$32.95 chef plated: \$40.95
slow-cooked masterpiece of tender beef and vegetables offering timeless comfort*

PRIME RIB**

*self service buffet: \$40.95 attended buffet: \$47.95 chef plated: \$54.95
bone marrow-infused prime rib expertly seared to medium-rare perfection*

***These items may contain one or more of the top food allergens*





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CITRUS SALMON FILET**

self service buffet: \$21.95 attended buffet: \$28.95 chef plated: \$36.95
seared salmon fillet artfully prepared with a blend of citrus-infused herbs

MEDITERRANEAN DILL SALMON**

self service buffet: \$21.95 attended buffet: \$28.95 chef plated: \$36.95
seared salmon filet topped with a Mediterranean dill sauce

CHICKEN MARSALA**

self service buffet: \$19.95 attended buffet: \$26.95 chef plated: \$34.95
indulge in our Italian Marsala Chicken, featuring tender chicken bathed in a rich mushroom sauce

PORK TENDERLOIN**

self service buffet: \$19.75 attended buffet: \$26.75 chef plated: \$34.95
savory pork tenderloin paired with a cranberry balsamic reduction

***These items may contain one or more of the top food allergens*



BROKEN BOWL

SHOEMAKER BISON RANCH LLC

ALL ENTREES INCLUDE TWO SIDES, CHOICE OF SALAD, AND DINNER ROLL WITH DISPOSABLE DINNERWARE.

*SHOEMAKER BISON RANCH
LOCALLY OWNED AND GROWN PREMIUM BISON*

BISON PRIME RIB 16OZ**

*self service buffet: \$74.95 attended buffet: \$81.95 chef plated: \$89.95
robust flavor of bison cooked to perfection by Chef Jacob*

BISON FILET**

*self service buffet: \$79.98 attended buffet: \$86.95 chef plated: \$94.95
succulent filet mignon, expertly crafted from premium bison tenderloin*

BISON TRI-TIP**

*self service buffet: \$45.95 attended buffet: \$52.95 chef plated: \$60.95
sourced from the finest bison, seasoned and grilled by our local chef, offering a unique dining experience*

BISON BONELESS SHORT RIB**

*self service buffet: \$39.95 attended buffet: \$46.95 chef plated: \$54.95
slow cooked to perfection and served in a bordelaise, these tender ribs showcase the bold essence of bison*

BISON PASTA**

*self service buffet: \$30.95 attended buffet: \$37.95 chef plated: \$45.95
classic marinara sauce with premium ground bison served over angel hair pasta with house roll and salad
this option is its own set menu*

*phone #208-405-6867
brokenbowlcatering@icloud.com*





BROKEN BOWL

A Z T E C M E N U \$ 1 8 . 0 0

ALL - Y O U - C A N - E A T - T A C O S

THIS IS A SET MENU. IT COMES WITH ALL THREE (3)
MEAT OPTIONS.

*AZTEC BEEF STREET TACOS***

*MAYAN CHICKEN STREET TACOS***

*SWEET PORK STREET TACOS***

You may choose two (2) of the following sides:

*Mexican Street Corn Cazuela***

*Bean Puree***

Spanish Rice

No Substitutions.

*Menu Includes Chips and Salsa
and Aztec Slaw***

Upgrades: Priced Per Person

Flour Tortillas \$2.00

Sour Cream \$0.99

Guacamole \$1.95

Queso \$3.75

Cocktail Chips and Salsa \$3.75

Cocktail Queso, Salsa and Chips \$5.00

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BROKEN BOWL

BIRRIA TACO MENU \$22.95 ALL-YOU-CAN-EAT-TACOS

THIS IS A SET MENU. YOU MAY CHOOSE TWO OF THE FOLLOWING MEATS. ADDITIONAL SELECTIONS MUST BE DISCUSSED WITH THE CHEF.

AZTEC BEEF STREET TACOS**
MAYAN CHICKEN STREET TACOS**
SWEET PORK STREET TACOS**

You may choose two (2) of the following sides:
Mexican Street Corn Cazuela**
Bean Puree**
Spanish Rice
No Substitutions.

*Menu Includes Chips and Salsa
and Aztec Slaw***

Upgrades: priced per person
Flour Tortillas \$2.00
Sour Cream \$0.99
Guacamole \$1.95
Queso \$3.75
Cocktail Chips and Salsa \$3.75
Cocktail Queso, Salsa and Chips \$5.00

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BROKEN BOWL

ITALIAN MENU

BROKEN BOWL SERVICE

self service buffet: \$12.95
attended buffet: \$19.95

YOUR CHOICE OF TWO
PASTA SAUCES*, TWO
NOODLES, SALAD, AND
DINNER ROLL.

ADD CHICKEN \$4.75 P / P
ADD CONFORTO MEATBALLS
\$4.75 P / P
ADD STEAK \$7.95 P / P

CONFORTO PASTA EXPERIENCE

self service buffet: \$16.95
attended buffet: \$23.95

3 PASTAS, 3 SAUCES AND
ENDLESS VISITS TO THE
BUFFET LINE.

ADD CHICKEN \$4.75 P / P
ADD CONFORTO MEATBALLS
\$4.75 P / P
ADD STEAK \$7.95 P / P

SAUCES

SAUCES ARE MADE FRESH, IN HOUSE
MARINARA
ALFREDO**
CARIBBEAN LIME**
QUATTRO FORMAGGI**
VODKA SAUCE

PASTAS

ROTINI
BOWTIE
FETTUCCINE
SPAGHETTI

GF NOODLES ARE AVAILABLE

SALADS

CAESAR
GARDEN

*PARTIES UNDER 50 GUESTS MAY CHOOSE ONE SAUCE
50+ GUESTS MAY CHOOSE TWO.

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BROKEN BOWL

HAWAIIAN MENU

THIS IS A SET MENU WITH NO SUBSTITUTES.
YOU CAN UPGRADE TO A WHOLE SMOKED PIG,
DISPLAYED AND PULLED AT THE TABLE AT MARKET
PRICE OF THE PIG.
YOU CAN ADD GRILLED PINEAPPLE SLICES FOR \$4.25
PER PERSON.

self service buffet: \$18.89 attended buffet: \$23.89 chef plated: \$33.89

Kaluha Pig
slow roasted salty pork

*Teriyaki Sauce with Grilled Chicken Chunks***
house made teriyaki sauce with chunks of grilled chicken and pineapple bites

Rice
white rice cooked to perfection

*Pot Stickers***
seared and steamed pot stickers

*Hawaiian Slaw***
finely shredded veggies with thin noodles and an Hawaiian sauce.

***These items may contain one or more of the top food allergens*



BROKEN BOWL

CAROLINA PULLED PORK MENU

THIS IS A SET MENU WITH NO SUBSTITUTES. YOU MAY
CHOOSE TWO OF THE SIDES LISTED, COMES WITH
HOUSE CRAFTED SLAW.

self service buffet: \$15.99 attended buffet: \$22.99 chef plated: \$30.99

Smoked Pulled Pork

smoked and shredded pork butt served with a sandwich bun

*Dutch Oven Potatoes***

*Fire Roasted Corn***

Baked Beans

*Mac and Cheese***

comes with Cole Slaw

***These items may contain one or more of the top food allergens*





BROKEN BOWL

BREAKFAST MENU \$14.95
EACH ENTRÉE IS \$12.95 EACH AND COMES WITH ONE SIDE.
ADDITIONAL SIDES \$4.25 PER GUEST.

ENTREE

BREAKFAST TACOS**
EGG BAKE**
CREPES (SWEET OR SAVORY)**
BISCUITS AND GRAVY**
BUTTERMILK FLAPJACKS**

SIDES

SAUSAGE LINKS
BACON
MINI PANCAKES**
FRUIT AND YOGURT PARFAIT**
ASSORTED PASTRIES**
COFFEE WITH CREAM AND SUGAR \$2

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BROKEN BOWL

APPETIZER & GRAZING TABLES

THREE APPETIZER PACKAGE

*Self Serve: \$11.98 Roaming: \$16.98
three of our appetizers from the
selections below*

FIVE APPETIZER PACKAGE

*Self Serve: \$17.98 Roaming: \$22.98
five of our appetizers from the
selections below*

YOU MAY CHOOSE:

SAVORY

BYBEE-Q PIT SLIDERS**

PHILLY CHEESE STEAK SLIDERS**

MEATBALL SLIDERS**

BBQ MEATBALLS**

TOASTED BAGUETTE WITH STRAWBERRIES**

SALAD SHOTS

RASPBERRY SPINACH SALAD

CAESAR SALAD

MEDITERRANEAN PASTA SALAD**

DIPS

SALSA & CHIPS

TOMATILLO PINEAPPLE SALSA & CHIPS

CEVICHE & CHIPS**

ARTICHOKE DIP & CHIPS (BAGUETTE ADD \$1)**

CHEESE & CRACKERS**

DESSERTS

BROWNIE BITES**

SMORE BAR**

2" MINI PIES**

LEMON BARS**

CHEESECAKE BITES (ADD TOPPINGS \$0.50)**

CHOCOLATE MOUSSE**

GRAZING TABLES ARE \$20 PER PERSON AND WILL
INCLUDES TEA SANDWICHES, DESSERTS, MEATS, CHEESES, AND SPREADS.
*ALL BASED ON PRODUCT AVAILABILITY

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S I D E S

MASHED POTATOES**
your choice of beef or chicken gravy

DUTCH OVEN POTATOES**
potato wedges seasoned and covered in cheese

SMASHED POTATOES**
boiled seasoned potatoes served with a drizzle of butter and a dollop of sour cream.

VEGETABLE MEDLEY**
slow-roasted seasonal veggies drizzled in butter and seasoned in a house blend of seasonings

CARIBBEAN GLAZED CARROTS**
slow roasted carrots smothered in a Caribbean-inspired sweet and savory glaze

FIRE ROASTED BUTTERY CORN**
whole corn kernels served in a butter sauce

BROKEN BOWL BAKED BEANS
BBQ beans in our house-made sauce

HONEY DIJON BRUSSEL SPROUTS**
roasted brussel sprouts with a honey Dijon sauce

MILLY'S MAC AND CHEESE**
creamy and cheesy homemade sauce loaded with noodles

SOUTHERN CORN PUDDING
Savory sweet custard, classic buttery comfort

***These items may contain one or more of the top food allergens*



BROKEN BOWL

SALADS, DESSERTS AND BEVERAGES LIMITLESS BEVERAGES \$3.25 UNLESS OTHERWISE NOTED

SALADS

RASPBERRY SPINACH SALAD**

chopped romaine, spinach, crumbled feta, candied nuts, and fresh fruit tossed with our house-made raspberry vinaigrette

CAESAR SALAD**

mixed greens with Parmesan cheese, carrots, and croutons tossed in a creamy Caesar dressing

GARDEN SALAD

seasonal veggies with our house-made ranch dressing, or dressing of your choice

DESSERTS**

DESSERTS ARE INDIVIDUALLY PACKAGED AND MAY BE GIVEN TO GUESTS "TO-GO"

Chocolate Caramel Cake \$6.25

Lemon Cake with Strawberry Reduction \$6.25

Carrot Cake \$6.25

Apple Crisp \$6.25

Pineapple Upside Down Cake \$6.25

Assorted Gourmet Cookies \$4.89

Assorted Mini Pies \$6.25

Ice Cream Sundae Bar \$6.25

Custom Decorative Sugar Cookies \$7.25

(perfect for weddings, corporate gifts, or any occasion, personalized designs tailored to your vision. Sweet. Elegant. Uniquely yours.)

BEVERAGES

Lemonade

Brazilian Limeade

Canned Sodas

Coffee

Ice Tea

Ice Water \$1.25

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EQUIPMENT RENTALS

PRICES LISTED PER PIECE OF EQUIPMENT UNLESS OTHERWISE NOTED.
UTENSIL SETS ARE METAL AND INCLUDE A FORK, SPOON, AND BUTTER KNIFE.
WRAPPED UTENSIL SETS INCLUDE A CLOTH NAPKIN. PLATES ARE CERAMIC.

UTENSILS AND PLATES

*Utensil sets \$3
Wrapped Utensil sets \$5
Plates \$3
Utensil Set & Plate \$5
Wrapped Utensil Set & Plate \$7
Steak Knife Upgrade \$3*

OTHER EQUIPMENT

*Stainless Steel Roll Top Chafer Upgrade \$48 per chafer
Drink Fountain \$100*



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ADDITIONS AND UPGRADES

Each bid includes use of two buffet tables, paper plates, napkins, plastic cutlery, and all equipment needed to serve your meal. Plastic cups will also be provided if a beverage is ordered. Each event is allotted a two hour serving time. Anything over two hours is billed at \$300/hour to pay staff for their continued service.

ADDITIONAL UPGRADES OPTIONS:

*ADDITIONAL SIDE DISH-\$4.50/SERVING
10.25" CLEAR PLASTIC PLATES-\$1/PLATE
10.25" WHITE PLASTIC PLATES-\$1/PLATE*

DROP AND GO SERVICE

A drop and go service is a \$100-\$200 fee depending on group size. Everything needed for service is included, and disposable for easy clean up. It does not require any staff after the initial set up of the meal.

DEPOSIT

To secure your date and time for your event, we require a 50% non-refundable deposit. This guarantees our services on the date and time you request. Without a deposit, your date and time may be given to another party. This also covers the initial cost of goods. Your total bill is due in full two days before the event. We will contact you the week of the event to verify location, start time, and remind you of the balance due.

GRATUITY

We have a mandatory kitchen gratuity of 19% that will be added to your invoice. This is added to all events regardless of party size.