



Barn Style Boxed Lunches

\$18 per box lunch inclusive of service, tax and all items listed below. Note that lunches are hardy and typically will serve two children or two seniors over 65 easily

Free delivery with small minimums, great for large groups, separate payments is fine and we customize lunches for large orders

“Our Barn Box Ingredients Include”

Crudit  sticks with house made dill ranch dipping sauce, Orzo pesto pasta salad, fresh sliced fruit, local granola or honey enriched bar; house made Idaho kettle crisps, jumbo chef’s choice cookie, bottle of water, assorted condiments & accompaniments

“Italian Salami & Caramelized Onion Ciabatta”

Fresh mozzarella, sundried tomato pesto, garden arugula, grilled tomatoes

“Sweet Potato Burger on Rustic Ciabatta”

Layers of unique local cheddar cheese, grilled vegetables and roasted sweet potatoes with sprouts and Vertical Harvest (local) greens, kalamata olive tapenade

“Local BMT”

Pepperoni, ham & salami, fresh mozzarella, sliced tomatoes, grilled peppers, basil, red wine oregano vinaigrette, 460 bread grilled baguette

“California Club in Idaho on Croissant”

Avocado, fresh tomatoes, Boston “Bibb” lettuce, apple wood smoked bacon, smoked turkey breast, horseradish pepper sauce

“Turkey Apple Wood Bacon Flatbread”

Pesto mayonnaise, grilled tomatoes, cilantro sprigs, crispy apple wood bacon

“Ahi Tuna Wrap”

Green spinach tortilla, fresh cilantro, Napa cabbage, hoisin cream, chef’s sprouts, crispy onion strings, ahi tuna slices and Asian style toppings

“Mediterranean Vegetable Wrap”

Bean sprouts, grilled colorful peppers, fresh basil, kalamata olives, oven roasted tomatoes, fresh mozzarella, Caribbean spices, green spinach wrap

“Smoked Trout Reuben”

Idaho rainbow trout house smoked, sauerkraut, Thousand Island dressing, Swiss cheese, crunchy local greens

“Monster Monte Crisco Sandwich”

Dijon mustard, gruyere cheese, smoked baked ham, wild mountain honey, 2 fried eggs, chef’s mustard demi sour cream

“Buffalo Prime Rib with Horseradish”

Rosemary oregano rubbed buffalo loin, mozzarella cheese, caramelized onions, horseradish pepper sauce

“Chipotle Chicken Grilled Cheese”

SMART chicken breast, fresh spinach, cucumber, fresh tomato, pepper jack cheese, Smokey chipotle sauce

“Coriander Cumin Elk Steak Sandwich”

Rubbed elk NY strip steak with a nut mixture blend of coriander, cumin, macadamia nuts, cashews and peanuts, fresh cilantro, Boston “Bibb” lettuce, grilled peppers & onions

“Nothing but Vegan Goodness”

Vegan sandwich wrap, grilled summer squashes, roasted butternut squash almond spread, basil, fresh tomatoes, chef selection of local lettuces

Chef Steve Murphy & his culinary staff are happy to adjust these offerings to match your dietary guidelines.

Free estimates & quotes:

stevem@threepeakscatering.com or 208-227-3729

