



**FORK**  
restaurant



## BOOK AN EVENT

### DIRECTOR OF EVENTS

**Jackie Shannon**  
208.287.1700  
Jackie@BoiseFork.com  
199 N 8th St.  
Boise, ID 83702





Private dining in the heart of downtown? You got it. Reserve our private dining room for your rehearsal dinner or anniversary party. What better location for a surprise birthday party or a fun departure from the "usual" company party? Watching the big game from the comfort of our private room beats chips at a buddy's house by a mile.





# PRIVATE DINING MENUS

For groups of fifteen or more, we have prix fixe menu options for both lunch and dinner events to choose from. We would be happy to create a limited, custom menu complete with wine pairings for your guests. The menus will be printed on Fork Stationary and placed at each table setting. Feel free to add a special heading or include your company logo on the menu!

Wine not your thing? We offer a full bar and our private room is available for an afternoon 'cocktail & appetizer' fete. Room minimums apply. 18% gratuity suggested & appreciated.

You'll never tire of our seasonally changing private dining menu selections.



## APPETIZER OPTIONS

Pricing determined by group size

### SHARE, SAMPLE, SAVOR

#### COOL APPETIZERS

##### House Chips

Natural cut chili-lime sea salt seasoned potato chips, Fork Sauce for dipping

##### Vegetable Crudité with House Made Spinach and Artichoke Dip

Carrots sticks, celery sticks, bell pepper slices, cucumber slices, house made tortilla chips

##### Local Artisan Cheeses

Variety of local artisan cheeses, City Peanut Shop's spiced pecans, local stone fruit, fresh seasonal fruit, crackers

*Add chef's house made charcuterie*

##### Chilled Prawn Cocktail

Chilled Prawns, cocktail sauce for dipping

#### HOT APPETIZERS

##### Glazed Brussel Sprouts

Crisped, then drizzled with fresh ginger, garlic, fish sauce & Thai Chili sauce

##### Beef Tenderloin Skewers

Teriyaki style marinade

##### Chicken Skewers

Teriyaki style marinade

##### Asparagus Fries

Served with house made ranch dipper



### TO SECURE A PRIVATE DINING ROOM:

Please contact Jackie Shannon to establish availability by phone during business hours at (208) 287-1700 or email [Jackie@BoiseFork.com](mailto:Jackie@BoiseFork.com).

# LUNCH

All sandwiches will be served with chili-lime sea salt seasoned house chips  
All lunches include N/A beverage or coffee. Substitute tomato-basil bisque for chips 3



## ENTRÉE LUNCH

18.00 / person

### **BAM Sammy**

Double-cut maple-spiced bacon, avocado, fresh mozzarella, tomato & basil pesto on grilled Zeppole sourdough

### **Grown Up Grilled Ham & Cheese**

Local Ballard Family Farms white cheddar, country ham, balsamic braised onions & house-made heirloom tomato jam on toasted Zeppole sourdough

### **The B.C.S.**

Fresh arugula-mixed greens, cold smoked Alaskan salmon, local Ballard Family Farms white cheddar, dried sweet corn, balsamic tomatoes, pepitas, pearl couscous & dried black currants tossed in our house-made buttermilk basil-pesto dressing

## STARTER SALAD & ENTRÉE LUNCH

22.00 / person

### **Half Salad**

Tossed with lemon-mint vinaigrette

### **BAM Sammy**

Double-cut maple-spiced bacon, avocado, fresh mozzarella, tomato & basil pesto on grilled Zeppole sourdough

### **Grown Up Grilled Ham & Cheese**

Local Ballard Family Farms white cheddar, country ham, balsamic braised onions & house-made heirloom tomato jam on toasted Zeppole sourdough

### **The B.C.S.**

Fresh arugula-mixed greens, cold smoked salmon, local Ballard Family Farms white cheddar, dried sweet corn, balsamic tomatoes, pepitas, pearl couscous & dried black currants tossed in our house-made buttermilk basil-pesto dressing

## ENTRÉE & DESSERT LUNCH

\*25.00 / person

### **BAM Sammy**

Double-cut maple-spiced bacon, avocado, fresh mozzarella, tomato & basil pesto on grilled Zeppole sourdough

### **Pork Belly Banh Mi Sammy**

Seared pork belly, house-pickled veggies, spicy lime aioli, jalapeño & fresh cilantro on a locally baked Zeppole brotchen roll

### **The B.C.S.**

Fresh arugula-mixed greens, cold smoked Alaskan salmon, local Ballard Family Farms white cheddar, dried sweet corn, balsamic tomatoes, pepitas, pearl couscous & dried black currants tossed in our house-made buttermilk basil-pesto dressing

## **DESSERT** *Host to choose one*

### **Salted Caramel Bread Pudding**

House made with vanilla ice cream

### **Brownie & Vanilla Whip Cream**

*\*Add a 1st course for \$5 to make a 3 course menu.*

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# DINNER

All menus below include soup or salad, entrée & dessert



## MENU 1

48.00 / person

### 1ST COURSE *Host to choose one*

#### Tomato Basil Soup

#### Half House Salad

Tossed with lemon-mint vinaigrette

### 2ND COURSE *Guest to choose one*

#### Roasted Chicken

1/2 Mary's organic chicken house-brined then slow roasted in our Woodstone vertical rotisserie. Served over brown butter mashed potatoes & pan seared brussels sprouts & red wine au jus

#### Idaho Rainbow Trout

Toasted garlic scented farro, citrus medley, & balsamic reduction drizzle

#### Grilled Sirloin Strip Steak

Served with grilled broccolini, brown butter mashed Idaho potatoes & red wine-mushroom demi-glace

### 3RD COURSE *Host to choose one*

#### Salted Caramel Bread Pudding

House made with vanilla ice cream

#### Brownie & Vanilla Whip Cream

## MENU 2

57.00 / person

### 1ST COURSE *Host to choose one*

#### Tomato Basil Soup

#### Half House Salad

Tossed with lemon-mint vinaigrette

### 2ND COURSE *Guest to choose one*

#### Roasted Chicken

1/2 Mary's organic chicken house-brined then slow roasted in our Woodstone vertical rotisserie. Served over brown butter mashed potatoes & pan seared brussels sprouts & red wine au jus

#### Idaho Rainbow Trout

Toasted garlic scented farro, citrus medley, & balsamic reduction drizzle

#### 8oz Certified Angus Beef Filet

Served over brown butter mashed potatoes & Chef's bourbon-peppercorn-porcini sauce

### 3RD COURSE *Host to choose one*

#### Salted Caramel Bread Pudding

House made with vanilla ice cream

#### Brownie & Vanilla Whip Cream

## MENU 3

75.00 / person

### 1ST COURSE *Host to choose one*

#### Tomato Basil Soup

#### The B.C.S.

Fresh arugula-mixed greens, cold smoked Alaskan salmon, local Ballard Family Farms white cheddar, dried sweet corn, balsamic tomatoes, pepitas, pearl couscous & dried black currants tossed in our house made buttermilk basil-pesto dressing

### 2ND COURSE *Guest to choose one*

#### Pan Seared King Salmon

Seasonal vegetable succotash and spiced cranberry reduction

#### Rotisserie Roasted Prime Rib

Served Medium Rare. 14oz Northwest Certified Angus Beef, house au jus, creamy horseradish & brown butter Idaho mashed potatoes

#### Artichoke Heart & Ricotta Ravioli

Boise's Ferranti Fresh ravioli pillows, white wine-pesto-cream sauce, sunflower seeds & shaved parmesan

### 3RD COURSE *Host to choose one*

#### Salted Caramel Bread Pudding

House made with vanilla ice cream

#### Brownie & Vanilla Whip Cream



# AUDIO / VISUAL

The private dining room is equipped with audio/visual components perfect for PowerPoint presentations, sporting events, or to watch anniversary and birthday photo slide shows for your use. Our house music may be turned off or adjusted in the private dining room. For presentations the lighting and audio levels can be adjusted to meet your needs. For your convenience, our audio-visual system is both Mac and PC compatible with an HD projector. No microphone needed.

## INCLUDED

110" screen  
Projector  
Laser Pointer

# ACCOMODATIONS

We are happy to accommodate any food allergies or dietary restrictions. Please notify us as soon as possible so we can create something special.

Fork is wheelchair accessible for all guests, via a ramp that enters the restaurant through our private dining room.

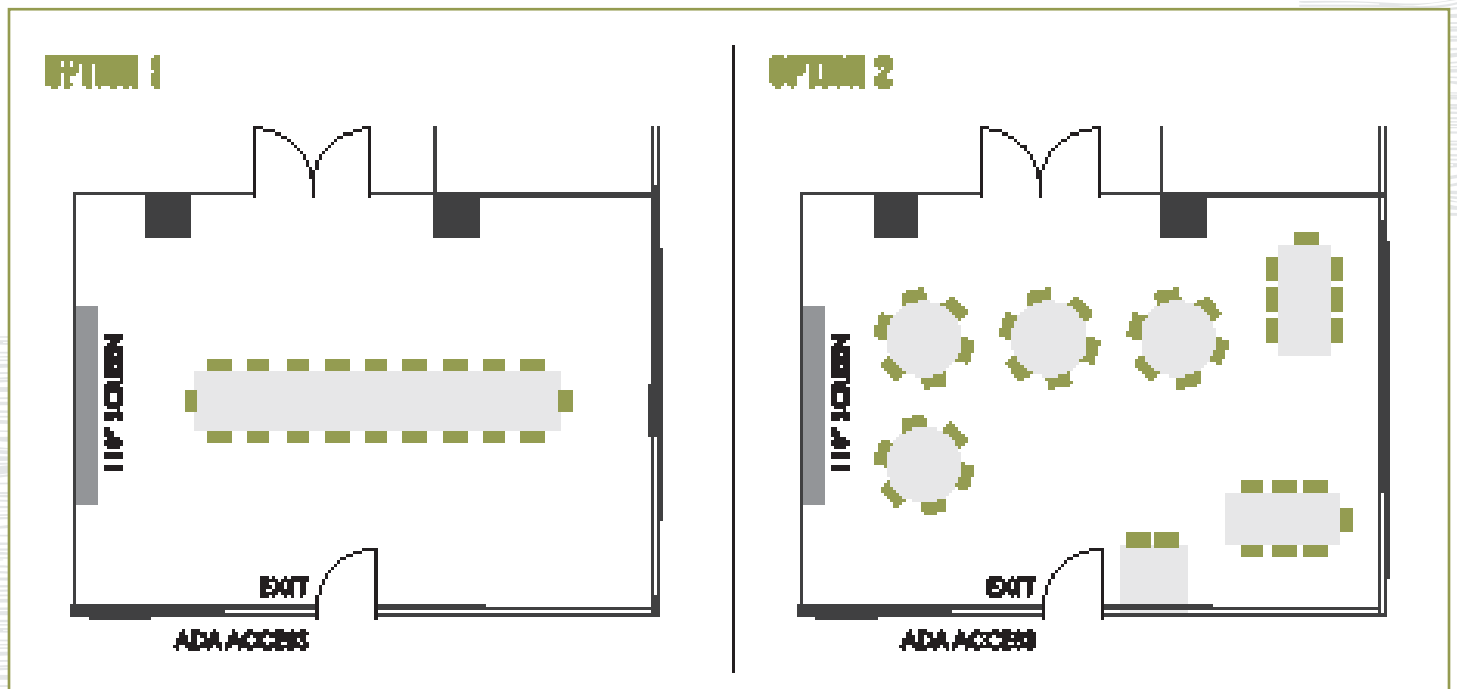
The maximum number of guests is 40 in the private dining room.



# ROOM LAYOUTS

We have two typical room layout options outlined below. We are also happy to set up a custom room layout design to your liking.

*Depending on the size of your group, the tables can be set up as rounds, half rounds if you are having a presentation, or one long table.*



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# BOOKING & PLANNING

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To book your private event at Fork, please contact the private dining coordinator, Jackie Shannon. The private dining room holds a maximum of forty guests. Hosted lunch events can begin as early as 11:30am, but must conclude by 3:30pm or earlier. Dinner events start as early as 4:00pm.

Seasonally adjusted minimum expenditures for food and beverage are below (all plus tax):  
October - May: lunch events \$800, dinner events \$2200.

June - September: lunch events \$1500, dinner events \$3200.

Once you have chosen Fork to host your event, we will have a confirmation agreement for your signature and request a credit card to secure your date and time.

Big Party? Ask us about entire restaurant buy-out options for up to 120 guests.



## PLANNING

Once you have secured your date, we will work with you to plan every detail of your event. You may choose from one of our three course menus designed by our Chef featuring local farm to fork options. To complement your dining options we have a full bar which features many beers, wines and spirits from the local region, as well as a variety of non-alcoholic beverages. A final guest count is requested 48 hours prior to the event.



## CANCELLATIONS

Please notify us as soon as possible if you must cancel your event with Fork. If the cancellation is made less than 72 hours prior to the event (December is 7 days prior to event), we charge a fee equal to one-half of the minimum stipulated, in your confirmation agreement. The full food and beverage minimum of the event will be charged if cancellation is made the same day as the event.





# LOCATION & PARKING



**Fork is located in the heart of downtown Boise at 199 N. 8th Street.**

Self-parking is available in two pay lots adjacent to Fork. The first hour is free and each additional hour is \$3.00. Both parking garages accept cash and credit cards. Unfortunately, the City will not allow us to validate parking or offer pre-paid parking.

**Eastman Parking Garage** on Idaho Street just West of the restaurant

**Capital Terrace Parking Garage** on Idaho Street just East of the restaurant



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