



CATERING MENU

368 A. Street Idaho Falls, ID 83402 | 208-522-1510
diablaskitchen@gmail.com "Like" us on FB! Diablas Kitchen

HERE IS A LITTLE BIT ABOUT US:

*First and foremost—**WE LOVE FOOD!**

*We believe in providing our customers with the freshest ingredients. Therefore, all items are subject to availability

*We make all of our Salad Dressings, Sauces, Glazes, Spreads and Desserts from scratch

*Have a theme in mind? No Problem!

*We love to spread our Culinary Wings, so feel free to make requests. We may also have some fun and fresh ideas for you

*We believe in supporting Local Businesses, Brewers, Wine Makers, Farmers and Meat Providers

*We are always happy to accommodate any dietary need

*We can provide Beer and Wine if needed

*We will provide Plates, Utensils, Napkins and Glassware. Pricing includes plastics. If you would like Real Plates, Utensils and Cloth Napkins it is \$1.50 per setup.

*We do not provide tables or linens.

*Minimum of 40 guests. Parties of 12- 30 are welcome to a private event at our restaurant. We do not charge a room fee, but we do have a \$35 per person minimum.

*Deliveries in Idaho Falls have a \$10 fee. Outside of City limits is a \$50 fee

*All Dinner Catering will be charged 20% labor/gratuity. Employees will set up, stay through event to help keep things clean and then take down the dinner.

*Invoices must be paid in full the day of the event. 1/3 Non Refundable Down Payment is required to hold the date. (Refund will be given if cancelled more than 2 weeks before event)

THE FOLLOWING LIST OF ITEMS WILL GIVE YOU AN IDEA OF WHO WE ARE IN THE FOOD WORLD. FEEL FREE TO MAKE REQUESTS, ASK QUESTIONS OR ASK FOR ADDITIONAL OPTIONS (WE ARE ALWAYS COMING UP WITH SOMETHING NEW!)

TACOS AND ENCHILADAS

\$15/PERSON– Includes either Tacos or Enchiladas

Black Beans, Rice and Classic Green Garden Salad with Homemade Ranch

Taco Bar- Includes Meat, Shredded Cabbage, Shredded Jack Cheese, Fresh Cilantro, Diced Onions, Diced Tomatoes, Sour Cream, Homemade Salsa and Fresh Corn Tortillas.

*Guacamole available upon request for \$2 per person .

Meat Choices: Carne Asada, Shredded Chicken, Shredded Beef or Shredded Pork (Black Beans for our Vegetarians)

Homemade Enchiladas- Hand rolled in Fresh Corn Tortillas with a Choice of Shredded Pork in Verde Sauce, Shredded Chicken in Red Sauce or Cheese in Red Sauce

Spanish Rice- Long Grain Rice that has been browned and then simmered in a rich vegetable broth with tomatoes, onions, fresh garlic and other seasonings.

Spanish Black Beans-Black Beans that have been slow cooked and then tossed with caramelized onions, cumin, paprika, garlic, salt and pepper.

Chili Bar-

Rich 5 Bean Vegetarian Chili, Cheese, Jalapenos, Onions, Sour Cream, Peppers, Diced Tomatoes and Baked Corn Chips or Rolls. \$10 per person

With Meat; \$13

With 1 Pound Baked Idaho Potatoes. Additional \$4 per person



APPETIZERS

We offer other options besides the following. Items are \$2.50 per item per person. There is a \$15 per person minimum. Price includes Plastic Plates, Utensils and Napkins

THE FOLLOWING OPTIONS ARE AVAILABLE AS A CROSTINI

Fig Jam, Prosciutto and Parmesan Cheese

Ginger Jam, Apple and Swiss Cheese

Peach Cream Cheese, Bacon and Arugula

Sundried Tomato Pesto, Tri Tip, Bell Peppers, Onions and Feta

Ham, Pineapple Chutney and Cherry Jam

Maple/Soy Salmon, Wasabi Cream Cheese, Julienne Carrots and Red Onion

DIPS WITH ACCOMPANYING CRACKERS, CHIPS OR BREAD

Fresh Salsa

Artichoke and Spinach Dip—served Hot or Cold

Roasted Poblano Chili and Caramelized Onion Dip—served Hot

Hummus Trio (Roasted Red Pepper, Roasted Eggplant and Edamame)

Fresh Bruschetta

Quinoa, Black Bean, Tomato, Jalapeño, Cilantro and Corn with Cumin and Lime

SKEWERS

Caprese (Cherub Tomatoes, Marinated Mozzarella Balls, Basil, Balsamic/Red Wine Reduction and Olive Oil)

Martini (Sirloin, Cocktail Onion, Green Olive, Cherub Tomato)

Greek Chicken (Chicken Breast, Cucumber, Cherub Tomato, Kalamata Olive with a Lemon Thyme/Feta Drizzle)

Citrus/Chili Chicken (Shrimp available at additional charge)

MINI SANDWICHES

Roast Beef with Creamy Horseradish, Tomato and Spinach

Chicken Salad Croissant (in house favorite)



A P P E T I Z E R S

MINI SANDWICHES, CONTINUED

Chicken Waldorf Croissant

Turkey, Strawberry, Red Pepper Cream Cheese and Basil Croissant

Tuna Salad Croissant (Albacore Tuna, Capers, Bell Peppers, Dill,
Green Onions, Celery and Shredded Carrots)

OTHER PROTEIN OPTIONS

Asian Chicken and Vegetables Wontons (Can be vegan upon request)

Dill/Lemon Salmon Filet with Capers, Red Onions, Brie and Hard Boiled Eggs- served with Baguette

Kielbasa with Choice of Maple/Dijon, Raspberry Chipotle, Spicy BBQ or Apricot Porter Sauces

Meatballs with Red Onion Zinfandel Jam

Shrimp Salad with Fennel, Cherub Tomatoes, Capers, Red Onions and Celery Seed in Vinaigrette Dressing

Antipasta—Salami, Smoked Fish (when available), Variety of Gourmet Cheese, Olives,
Crackers and Baguette (can include Bruschetta upon request)

VEGETARIAN OPTIONS

Quiche Bites with Slivered Almonds, Sundried Tomatoes, Parmesan and Spinach

Spanikopita with Spinach, Feta, Onions and Bell Peppers (can also be in Phyllo Cups)

Jalapeno Poppers stuffed with Creamy Blue Cheese, Walnuts, Onions and Apples. Served with
Strawberry Jalapeno Sauce (this filling can also come in a Phyllo Cup topped with a Jalapeno slice)

Seasonal Fruit Tray with Yogurt

Vegetable Platter with Ranch and Blue Cheese

**** Spanikopita and Jalapeno Poppers are available for parties of 50 or less.
When over 50, the stuffed Phyllo version will be used.****

Feel free to ask questions and make requests.

We look forward to working with you!

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SALADS (WE LOVE OUR SALADS!)

\$3/ PERSON

****Homemade Salad Dressing Choices-** Ranch, Blue Cheese, Seasonal Vinaigrette, Triple Berry Vinaigrette, Creamy Tarragon, Strawberry Maple Dijon

Garden Salad- Beautiful Blend of Spring Mix topped with Julienne Carrots, Sliced Cucumbers, Grape Tomatoes, Bell Peppers and Peas.

Signature Salad - Spring Mix topped with Julienne Carrots, Red Onions, Bell Peppers, Cucumbers, Berries, Toasted Pine Nuts and Feta Cheese.

Classic Caesar- Chopped Romaine Lettuce tossed with Pepperoncinis, Parmesan, Croutons and Caesar Dressing.

Seasonal Green Salad-This salad is determined by the available ingredients of the Season.

Mediterranean Potato Salad- Red Potatoes, Green Beans, Garbanzo Beans, Kidney Beans, Parsley, Green Onions and Mint tossed together in a Dijon and White Wine Vinegar Dressing .

Traditional Potato Salad- Red and Gold Potatoes, Fresh Dill, Green Onions and Parsley tossed in a light Sauce,

Sweet Potato Salad- Sweet Potatoes tossed in a Buttermilk Vinaigrette with Toasted Pecans and Green Onions

Jalapeno Coleslaw- Shredded Green and Red Cabbage, Julienne Carrots, Green Onions, Cilantro and Jalapenos in a Creamy Mustard and Vinegar Sauce.

Bowtie Pasta Salad- Pasta mixed with a variety of Fresh Vegetables and olives then tossed in Olive Oil, Garlic, Fresh Herbs, Salt and Pepper

Broccoli Salad- Broccoli, Toasted Pumpkin Seeds, Dried Cranberries, Golden Raisins and Dried Apricots tossed together in a Brown Sugar Vinaigrette.

Caprese Tray- Fresh Tomatoes and Mozzarella with Fresh Basil, Olive Oil, Balsamic Vinegar, Salt and Pepper, Served with Sliced Baguette.

****Rolls with Butter Pats- \$1.50 per person**

MAIN DISH OPTIONS

Roasted Chicken Breast-

Your choice of Lemon/Herb Rub, Maple/Soy Glaze or Creamy Mushroom with Sherry and Thyme Sauce. \$14 per person

Pork Loin

Your choice of our 14 Spice Rub and Apricot Mustard or Teriyaki/Plum with Sesame Seeds and Green Onions. \$14 per person

Ham

Bone In Ham with Cherry Orange Glaze, Peach Glaze or Sauteed Apples and Onions. \$14 per person

Broiled Tri Tip Steak

Marinated in Balsamic Vinegar, Soy Sauce, Olive Oil and Seasonings and then thinly sliced. \$16 per person

Grilled Salmon Filet

Your choice of Maple/Soy Sauce Glaze or Lemon Dill Marinade. \$16 per person

Other options available upon request.

Vegetarian Options are available upon request.

SIDE DISHES

\$3/PERSON

\$2/PERSON if having 2 or more sides

Garlic Roasted Fingerling Potatoes in a Red Pepper Champagne Sauce

Sweet Potatoes whipped with Butter and Buttermilk and then topped with Toasted Pecans

Mashed Yukon Gold Potatoes with either Butter and Garlic, Caramelized Onions and Wasabi Powder or Caramelized Onions, Cream Cheese and Truffle Oil

Crispy Smashed Red Potatoes with Fresh Thyme, Jack Cheese and Chive Sour Cream

Wild Rice with Dried Cranberries, Golden Raisins, Fresh Basil and Almonds

Long Grain Rice with Sautéed Mushrooms, Bell Peppers, Pine Nuts, Parmesan, Ginger and Garlic

Green Beans with Bacon and Caramelized Onions

Roasted Root Vegetables with Greek Yogurt (Beets, Turnips, Parsnips, Rutabagas and Carrots)

Honey Ginger or Balsamic Glazed Carrots

Roasted Brussel Sprouts with Walnuts and Bacon

Ice Tea, Lemonade or Punch— \$1 per person