After the Match

BEVERAGES OR DESSERTS FOR YOUR PARTY

BEVERAGES

Add beverages to your meal or party:

Your choice of soft drinks, premium beer or domestic beer and/or a full bar

Prices depend upon selections. Please inquire for details.

DESSERTS

Add petite desserts to your meal or appetizer party:

CHEESECAKE SHOOTERS

 $Lemon, chocolate, strawberry\ and\ raspberry$

\$24.95 per dozen

RASPBERRY BARS

Raspberry filled oatmeal bars

\$24.95 per dozen

MINI FILO CUPS

Filled with chocolate, raspberry or lemon cream mousse

\$24.95 per dozen





Pre-Tee Breakfast

BREAKFAST BEFORE TEE TIME

RED TEE

Our best selection of mini muffins, danishes, breakfast breads and croissants, served with butter and assorted fruit preserves

Chilled fruit juices

Freshly brewed coffee and decaf

\$8.70 per guest

WHITE TEE

Sausage, egg and cheese breakfast sandwiches on buttermilk biscuits

Assorted pastries, including mini-muffins

Chilled fruit juices

Freshly brewed coffee and decaf

\$11.20 per guest

BLUE TEE

Scrambled eggs and sliced ham served with bagels and cream cheese

Fresh fruit tray

Assorted pastries and muffins

Chilled fruit juices

Freshly brewed coffee and decaf

\$19.95 per guest





Appetizers

BEFORE DINNER OR WITH DRINKS

SPRING/SUMMER SALSA STATION

Assorted tortilla chips served with three freshly made salsas: pico de gallo, mango-jicama salsa, cajun corn and black bean salsa

\$7.45 per guest

PRETZEL STATION

Warm pretzel bites served with ale-cheese dip, bacon horseradish dip and mustards

\$6.20 per guest

HUMMUS PLATE

Classic hummus and roasted red pepper hummus served with pita chips and crackers, accompanied by celery, carrots and a trio of olives

\$8.70 per guest

OUR FAMOUS SPINACH ARTICHOKE DIP

A baked delight of spinach, artichoke hearts, and cheeses served with freshly made crostinis and pita chips

\$125 per 25 portions

BUILD YOUR OWN SLIDERS

Slider buns, pulled pork, sliced beef brisket, barbeque sauce, coleslaw and pickles to put together as you like

\$13.70 per guest

A 20% gratuity will be added to your event bill.

Vegan, vegetarian and gluten free options are available. Please provide 72-hour notice for guests with special dietary needs.





Lunch at the Links

GRAB-AND-GO OR HOT OFF THE GRILL

EAGLE BREAK

Boxed and ready to grab and go

All lunches come with a bag of chips, whole fruit, bottled water and a fresh baked cookie

Your choice of:

ROAST BEEF AND CHEDDAR WRAP

with a light horseradish spread, lettuce, tomato and a pickle on the side

TURKEY AND PROVOLONE WRAP

with a light Dijon-mayo spread, lettuce, tomato and a pickle on the side

HAM AND SWISS WRAP

with a light Dijon-mayo spread, lettuce, tomato and pickle on the side

\$17.95 per guest

JUST DOGS

All-beef hot dogs and German sausages topped with chili & sauerkraut or assorted condiments served with potato chips and a bottle of water

\$15.95 per guest

BURGERS AND DOGS

Grilled hamburgers and all-beef hot dogs served with all the fixings: chili, sauerkraut, sliced cheese, tomato, onion, lettuce, pickles, assorted condiments and coleslaw

> \$19.95 per guest or Chef-attended hot off the grill \$75.00

BBQ BUFFET

Smoked chicken and smoked pork ribs served with a trio of barbeque sauces (original, chipotle and huckleberry), bbq baked beans, corn on the cob, cornbread with honey butter, coleslaw, fresh sliced watermelon, water and coffee

\$32.00 per guest





Dinner Buffets

DELICIOUS OPTIONS FOR DINNER

BBQ ON BUNS

Pulled pork sandwiches and grilled hamburgers with tomato, lettuce, onion, pickles, mustard, mayo and cheese

BBQ baked beans

Coleslaw

Potato salad

Corn on the cob

Fresh sliced watermelon

\$32.00 per guest

STEAK AND BAKE

6 oz. Top sirloin and baked potato with toppings: butter, sour cream, bacon and cheese

Grilled chicken breast

Mixed green salad with two dressing options

Rolls and butter

Chef's choice of vegetable

\$43.70 per guest

TOP OF THE LINE

Prime rib with au jus and horseradish
Salmon baked with white wine,
butter and dill

Caesar salad —romaine tossed with Caesar dressing, croutons and parmesan cheese

Garlic mashed potatoes

Chef's choice of vegetable

Rolls and butter

\$52.95 per guest

MAKE IT SPECIAL

Add:

Shrimp skewers — your choice of:

Cajun seasoned

Lemon garlic (lemon, garlic and butter)

Baja aioli (baja spicy)

\$8.70 per guest

Please contact Claudia Graham, Catering Sales Manager to book your event today!

CLAUDIA GRAHAM 1800-523-2464 x7504 | cgraham@cdacasino.com



