



CATERING MENU

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MENU CATEGORIES

Breakfast..... 1

Lunch.....3

Hors d'Oeuvres.....9

Dinner 12

Desserts 17

Snacks20

Beverages22



CATERING MENU

BREAKFAST

Breakfast

A la Carte

BREAKFAST BURRITO #1 | \$10.00 *each*

Scrambled eggs, cheddar cheese, ham, diced onions and peppers. Served with sour cream and salsa.

BREAKFAST BURRITO #2 | \$10.00 *each*

Scrambled eggs, cheddar cheese, chorizo, diced onions and peppers. Served with sour cream and salsa.

SAUSAGE BREAKFAST SANDWICH | \$6.25 *each*

Buttermilk biscuit with sausage patty, egg and cheddar cheese.

HAM BREAKFAST SANDWICH | \$6.25 *each*

English muffin with ham, egg, and cheddar cheese.

BREAKFAST BONANZA | \$6.25 *per person*

Our best selection of mini muffins, Danishes, cinnamon twists, bagels and croissants. Served with butter and assorted fruit preserves.

FRESH FRUIT DISPLAY | \$5.00 *per person*

Fresh cantaloupe, honeydew, pineapples and seasonal fruit.

CONTINENTAL | \$10.00 *per person*

Fresh fruit, fresh baked muffins and breakfast pastries.

LIGHT & HEALTHY | \$15.00 *per person*

Crunchy granola, Greek yogurt with honey, fresh fruit and assorted bakery muffins.



Breakfast Buffet

BREAKFAST TACO BUFFET | \$16.25 *per person*

Scrambled eggs, cheddar cheese, sausage, bacon, breakfast potatoes and flour tortillas. Served with salsa rojo and sour cream.

SIMPLE AND EASY | \$17.50 *per person*

Choose two:

Scrambled eggs, country biscuits with peppered gravy, sausage patties or hardwood smoked bacon. Served with bakery fresh pastries, muffins, and fresh sliced fruit tray.

TRADITIONAL | \$22.50 *per person*

Choose two:

- Scrambled eggs
- Sausage patties
- Hardwood smoked bacon
- Honey glazed ham
- Corned beef hash
- Hash browns
- Chicken fried steak with peppered gravy
- Country biscuits with peppered gravy
- French toast with whipped butter and warm maple syrup

Served with bagels, cream cheese, fresh sliced fruit tray and bakery fresh pastries and muffins.

THE EXECUTIVE | \$26.25 *per person*

Choose four:

- Scrambled eggs
- Sausage patties
- Hardwood smoked bacon
- Honey glazed ham
- Corned beef hash
- Hash browns
- Chicken fried steak with peppered gravy
- Country biscuits with peppered gravy
- French toast with whipped butter and warm maple syrup
- Belgian waffles with fruit compote, whipped butter and warm maple syrup

Served with bagels, cream cheese, fresh sliced fruit tray and bakery fresh pastries and muffins.



CATERING MENU

LUNCH

Lunch

Sandwiches

#1 BOX LUNCH | \$21.25 *per person*

All box lunches come with a bag of chips, a piece of whole fruit, bottle of water, a fresh baked cookie and choice of wrap.

TURKEY

Turkey and provolone wrap – with a light Dijon-mayo spread, lettuce, tomato and a pickle on the side.

ROAST BEEF

Roast beef and cheddar wrap – with a light horseradish spread, lettuce, tomato and a pickle on the side.

HAM AND SWISS

Ham and Swiss wrap – with a light Dijon-mayo spread, lettuce, tomato and a pickle on the side.

#2 BOX LUNCH | \$22.50 *per person*

All box lunches come with a bag of chips, a piece of whole fruit, a bottle of water, a fresh baked cookie and a choice of sandwich. All sandwiches made on a croissant served with mayonnaise and mustard packets. Lettuce, tomato and pickle packed separately.

TURKEY AND PROVOLONE

ROAST BEEF AND CHEDDAR

HAM AND SWISS

DELI DISPLAY | \$23.75 *per person*

Comes with assorted rolls, lettuce, tomatoes, red onions, pickles, fresh fruit tray, bagged chips and fresh baked cookies.

SLICED MEATS

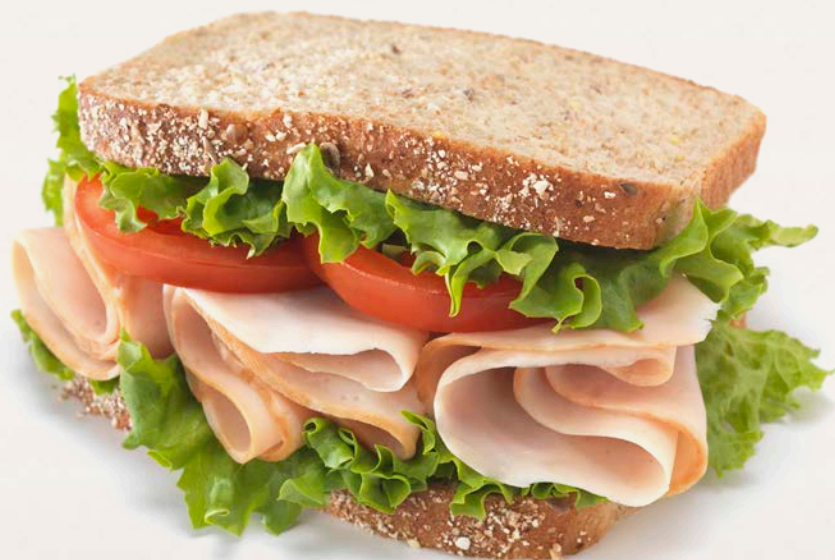
Roast beef, slow-roasted turkey, smoked honey ham and Italian salami.

SLICED CHEESES

Mild cheddar, provolone, pepper jack and Swiss.

CHOICE OF SALAD

- Potato salad
- Pasta salad
- Green salad – choice of ranch, Italian, bleu cheese or balsamic vinaigrette.



✓ *Gluten-free, vegetarian, and vegan options available.*

Lunch

Lunch Buffets

STANDARD BUFFET | \$26.25 *per person*

Choice of salad
Choice of two standard entrées
Choice of two sides

DELUXE BUFFET | \$30.00 *per person*

Choice of salad
Choice of one standard entrée
Choice of one premium entrée
Choice of two sides

PREMIER BUFFET | \$34.00 *per person*

Choice of two salads
Choice of two premium entrées
Choice of three sides

Grille

SALADS

GREEN SALAD

Iceberg lettuce with cucumbers, cherry tomatoes, red onion and carrots. Choice of two dressings: ranch, Italian or bleu cheese.

POTATO SALAD

Classic country style.

CLASSIC COLESLAW

Shaved green and purple cabbage and carrots tossed in a creamy dressing.

SIDES

NORTHERN STYLE CORNBREAD

With housemade honey butter.

RANCH STYLE BAKED BEANS

Beans cooked with brown sugar, molasses and bacon.

CORN ON THE COB

Steamed and baked with butter.

CORN OFF THE COB

Hot and buttery.

CHEF'S CHOICE SEASONAL VEGETABLE



STANDARD ENTRÉES

GRILLED HAMBURGERS

Lettuce, tomatoes, pickles, red onions and cheddar cheese – build with any or all. Served with mayo, mustard, ketchup and buns.

SMOKED GERMAN SAUSAGE

Served with sauerkraut, assorted mustards, mayo, ketchup and buns.

PULLED PORK SANDWICHES

Tender smoked pork, shredded and tossed in a tangy barbecue sauce. Served with onions, pickles and buns.

PREMIUM ENTRÉE

BEEF BRISKET

Slow smoked, fork tender brisket topped with barbecue sauce.

TRADITIONAL SMOKED SALMON

Cedar plank smoked Alaskan salmon.

OUR SMOKED SALMON

Cedar plank smoked salmon with huckleberry glaze.

ALDER SMOKED CHICKEN

Served with our house huckleberry sauce on the side.

SMOKED PORK LOIN

Slow smoked pork loin served with tangy barbecue sauce.

Lunch

South

SALADS

GREEN SALAD

Iceberg lettuce with cucumbers, cherry tomatoes, red onions and carrots. Choice of two dressings: ranch, Italian or bleu cheese.

MEXICAN CHOP SALAD

Chopped romaine with chopped bell peppers, chopped red onions, chopped tomatoes, corn, black beans and cilantro. Served with choice of two dressings: chipotle ranch, ranch or Thousand Island.

CILANTRO LIME COLESLAW

Shaved cabbage, carrots, fresh cilantro tossed in a creamy lime dressing.

SIDES

WHITE RICE

SPANISH RICE

White rice cooked with a blend of spices, tomatoes and onions.

REFRIED BEANS

Original refried pinto beans.

BLACK BEANS

Black beans with onions and spices.

MEXI CORN

Hot, buttery corn with onions, red peppers and seasonings.

STANDARD ENTRÉES

GROUND BEEF TACOS

Served with shredded lettuce, diced tomatoes, cheddar cheese, salsa and sour cream, with soft flour tortillas and crisp corn tortillas.

SHREDDED CHICKEN TACOS

Served with shredded lettuce, diced tomatoes, cheddar cheese, salsa and sour cream, with soft flour tortillas and crisp corn tortillas.

SPANISH PASTA

Penne pasta with chorizo, peppers, onions, spices and tomatoes.

PREMIUM ENTRÉES

PUERCO EN SALSA

Chunks of pork, slow-cooked with onions and spices in tomatillo salsa verde. Served with soft flour and crisp corn tortillas.

BEEF CARNITAS

Tasty pieces of beef braised with onions, peppers, garlic and spices and tomatoes.

POLLO SOFRITA

Chicken breast served with sofrita sauce made with tomatoes, onion, red peppers, garlic and mushrooms.



Lunch

Asian

SALADS

GREEN SALAD

Iceberg lettuce with cucumbers, cherry tomatoes, red onions and carrots. Choice of two dressings: ranch, Italian or bleu cheese.

ASIAN SALAD

Chopped lettuce with Napa cabbage, carrots, cucumbers, mandarin oranges, sliced almonds, crunchy noodles and sesame vinaigrette.

YAKISOBA NOODLE SALAD

Yakisoba noodles with carrots, red peppers, cucumbers, peanuts and cilantro tossed in a tasty Asian dressing.

SIDES

WHITE RICE

FRIED RICE

Rice, peas, carrots, egg and green onions.

STIR FRY VEGETABLES

Broccoli, carrots, water chestnuts, baby corn, pea pods, mushrooms, red pepper and onions.

ASIAN GREEN BEANS

Green beans cooked with soy, garlic and rice wine.

EGG ROLLS

Pork and vegetable egg rolls.

POTSTICKERS

Ground pork and vegetable dumplings.

STANDARD ENTRÉES

SWEET AND SOUR CHICKEN

Lightly breaded chicken with sweet and sour sauce.

SWEET AND SOUR PORK

Lightly breaded pork with sweet and sour sauce.

YAKISOBA CHICKEN

Stir fried chicken, carrots, cabbage and onions with yakisoba noodles and soba sauce.

ORANGE CHICKEN

Lightly breaded chicken with an orange sauce.

PREMIUM ENTRÉES

ASIAN PORK LOIN

Pork loin marinated in Asian flavors and roasted to perfection.

CHINESE ROASTED CHICKEN

Chicken breasts, thighs, wings and legs marinated in a five spice, honey and soy sauce then oven-roasted.

TERIYAKI BEEF

Tender strips of beef cooked in teriyaki sauce.



Lunch



Ciao

SALADS

GREEN SALAD

Iceberg lettuce with cucumbers, cherry tomatoes, red onions and carrots. Choice of two dressings: Italian, ranch or bleu cheese.

CAESAR

Chopped romaine, croutons and shredded Parmesan cheese tossed in a creamy Caesar dressing.

TOSSED ITALIAN

A mix of red and green lettuces tossed with celery, red onion, cherry tomatoes, black olives and pepperoncini. Choice of two dressings: Italian, balsamic vinaigrette, ranch or bleu cheese.

SIDES

GARLIC TOAST

ITALIAN GREEN BEANS

Green beans sautéed with garlic, capers, lemon and seasonings.

ROASTED VEGETABLES

Zucchini, mushrooms and red bell peppers tossed in olive oil and seasonings then oven-roasted.

BALSAMIC TOMATO-BASIL PASTA

Bow tie pasta tossed with olive oil, balsamic vinegar, fresh tomatoes, fresh basil and seasonings.

STANDARD ENTRÉES

MANICOTTI

A sleeve of pasta stuffed with cheese and topped with our tomato-garlic cream sauce.

BAKED ZITI

An Italian favorite, ziti pasta, ground Italian sausage, marinara sauce, mozzarella and Parmesan cheese.

PASTA PRIMAVERA

Sautéed zucchini, tomatoes and onions with penne pasta tossed in our tomato-garlic cream sauce and topped with Parmesan cheese.

PREMIUM ENTRÉES

ITALIAN HERB CRUSTED PORK LOIN

The name says it all.

ARTICHOKE BASIL POMODORO CHICKEN

Pan roasted chicken breasts with a rich tomato, artichoke and basil sauce.

BEEF BRASATO

Beef braised with red wine, tomatoes, mushrooms and spices.

THE PASTA EXTRAVAGANZA

\$21.25 *per person*

- Caesar Salad
- Garlic Toast
- Spaghetti
- Penne
- Marinara
- Alfredo
- Meatballs
- Chicken Breast Strips
- Mushrooms
- Peppers and Onions





CATERING MENU

HORS D'OEUVRES

Hors d'Oeuvres

SOLD IN 25 PORTION INCREMENTS

MINI BBQ PULLED PORK SANDWICHES | \$95.00

Slow smoked pork tossed in tangy barbecue sauce. Served with slider buns, coleslaw and pickles.

CHICKEN WINGS | \$95.00

Fried chicken wings tossed in your choice of chipotle barbecue, teriyaki, or hot sauce. Served with carrot sticks, celery sticks and ranch dressing.

PORK POTSTICKERS | \$62.50

Ground pork and vegetable mixture, served with a soy sweet chili sauce.

OVEN-ROASTED MEATBALLS | \$62.50

Your choice of sweet and sour, Swedish, or barbecue sauce.

GRILLED BEEF SATAY | \$125.00

Tender beef skewers topped with a soy, citrus, brown sugar Korean glaze.

ROASTED CHICKEN SATAY | \$95.00

Served with a spicy peanut sauce.

ASIAN SPICE RIBLETS | \$125.00

Marinated pork riblets oven-roasted and glazed with a spicy Asian sauce.

POTATO SKINS | \$62.50

Russet potato skins stuffed with shredded cheddar cheese and chopped bacon, topped with green onions. Served with salsa rojo and sour cream.

COCONUT SHRIMP | \$95.00

Coconut breaded shrimp served with a sweet Thai Chili sauce.

BEEF SLIDERS | \$95.00

Grilled beef patties topped with Tillamook cheddar cheese on a slider bun. Served with pickles, mayo, mustard and ketchup.

FAJITA QUESADILLA | \$95.00

Chicken with cheese and cheese quesadillas with onions, peppers and mixed cheddar cheese in a grilled flour tortillas. Served with salsa rojo and sour cream.

ASSORTED PINWHEEL WRAPS | \$95.00

Three different types of wraps sliced into pinwheel sandwiches. Includes roast beef, ham, and turkey – all made with lettuce, tomatoes and cream cheese spreads.



Hors d'Oeuvres

SOLD IN 25 PORTION INCREMENTS

HUMMUS PLATTER | \$95.00

Traditional, roasted red pepper and black bean hummus. Served with pita chips and crostinis.

SPINACH ARTICHOKE DIP | \$125.00

Whipped garlic cream cheese with Parmesan cheese, fresh spinach and artichoke hearts. Baked and served with pita chips and crostinis.

BRUSCHETTA | \$95.00

Fresh tomatoes, basil and feta cheese with a balsamic reduction. Served with crostinis.

VEGETABLE CRUDITES & DIPS | \$95.00

Fresh seasonal vegetables served with ranch and bleu cheese dressings.

FIRE ROASTED SALSA AND GUACAMOLE BAR | \$95.00

Tomato salsa rojo, mango salsa, pico de gallo and guacamole. Served with crisp corn tortilla chips.

FRUIT PLATTER | \$125.00

Seasonal cut fruit served with a honey-yogurt dip.

FRUIT AND CHEESE PLATTER | \$185.00

Assorted domestic and imported cheese with seasonal fruit. Served with crackers.

MEAT AND CHEESE PLATTER | \$200.00

Assorted domestic and imported cheeses with sliced smoked ham, roasted turkey, roast beef and Italian salami.

SHRIMP COCKTAIL | \$140.00

White wine poached shrimp, cocktail sauce and fresh lemon.

SMOKED SALMON | \$125.00

Mesquite smoked salmon, whipped cream cheese, lemon and Parmesan cheese. Served cold with pita chips and crackers.

BAKED BRIE | \$150.00

Topped with your choice of caramelized onions or brown sugar, sliced almonds and dried cranberries. Served with crackers and crostinis.





CATERING MENU

DINNER

Dinner

Dinner Buffets

STANDARD BUFFET | \$37.00 *per person*

Choice of salad
Choice of two sides
Choice of one pasta entrée
Choice of two standard entrées
Rolls and butter
Choice of dessert

DELUXE BUFFET | \$40.00 *per person*

Choice of salad
Choice of two sides
Choice of one pasta entrée
Choice of one standard entrée
Choice of one premium entrée
Rolls and butter
Choice of dessert

PREMIUM BUFFET | \$55.00 *per person*

Choice of salad
Choice of two sides
Choice of one pasta entrée
Choice of one standard entrée
Choice of one premium entrée
Choice of one chef carved item
Rolls and butter
Choice of dessert

Salads

HOUSE SALAD

Iceberg lettuce with cucumbers, cherry tomatoes, red onions, and carrots. Choice of two dressings.

GREEN SALAD

Arcadian mixed greens and romaine with red onions, carrots, cucumbers and cherry tomatoes. Choice of two dressings.

DRESSING CHOICES: Italian, Caesar, ranch, bleu cheese, raspberry vinaigrette or balsamic vinaigrette.

CAESAR SALAD

Chopped romaine, croutons, and shredded Parmesan tossed in a creamy Caesar dressing.

RASPBERRY & FETA SALAD | \$2.00 *extra per person*

Romaine and baby greens, fresh raspberries, toasted walnuts with a honey vinaigrette.

MIXED GREENS | \$2.00 *extra per person*

Arcadian mixed greens with mandarin orange sections, dried cranberries and toasted sliced almonds with a citrus-honey vinaigrette.



Dinner

Sides

ZUCCHINI, YELLOW SQUASH, AND CHARRED TOMATOES

Seasoned and oven-roasted.

BABY BEAN BLEND

Baby green and yellow beans sautéed in butter and garlic.

BROCCOLI

Broccoli steamed and drizzled with butter and seasonings.

HERB ROASTED VEGETABLES

Baby carrots, green beans, and onions roasted with garlic, olive oil and savory herbs.

ROASTED BUTTERNUT SQUASH | *when available*

Butternut squash cubed, tossed in butter, salt and pepper and oven-roasted.

PEAS AND PEARL ONIONS

With butter, salt and pepper.

CONFETTI CORN

Buttery kernels of corn with red bell pepper, onion, basil, parsley and seasonings.

GARLIC MASHED POTATOES

Creamy mashed potatoes with garlic and butter.

TRADITIONAL MASHED POTATOES AND GRAVY

SMASHED RED POTATOES

Red potatoes steamed then flattened, brushed with buttery garlic and savory spices, then oven-roasted.

SEA SALT ROASTED BABY RED POTATOES

MASHED SWEET POTATOES

BAKED POTATO BAR | **\$1** *extra per person*

Creamy butter, bacon bits, cheddar cheese and chives.

ST. MARIES WILD RICE PILAF

St. Maries wild rice and white rice mixed with mushrooms, onions, carrots, celery and seasonings.



Dinner

Entrées

PASTA ENTRÉES

PASTA PRIMAVERA

Sautéed seasonal vegetables and penne pasta tossed in our tomato-garlic cream sauce topped with Parmesan cheese.

BAKED ZITI

Ziti pasta, ground Italian sausage and marinara sauce mixed together. Topped with mozzarella and Parmesan cheese.

MARGHERITA PASTA

Penne pasta tossed with olive oil, garlic, tomatoes, Parmesan cheese and fresh basil.

THREE CHEESE MAC AND CHEESE

Macaroni and cheese with cheddar, Monterey jack and Parmesan.

FETTUCCINE ALFREDO

Rich Alfredo sauce with fettuccine noodles.

STANDARD ENTRÉES

CITRUS HERB GRILLED CHICKEN BREAST

Chicken breasts marinated in lemon, olive oil, garlic and herbs.

CHICKEN PICCATA

Lightly coated chicken served with a lemon and white wine butter sauce with capers.

SLOW-ROASTED TURKEY BREAST

Rubbed with our herb blend. Served with savory cornbread stuffing.

GLAZED HAM

Slow-cooked ham with a brown sugar bourbon glaze.

PORK LOIN

Slow-roasted and topped with apple brandy sauce.

PORK LOIN DIORESEY

Slow-roasted pork loin served with a Dijon white sauce with a hint of horseradish.

BEEF STROGANOFF

Tender pieces of beef with mushrooms in a rich brown sauce. Served with egg noodles.

BEEF BRISKET

Slow-smoked, fork tender brisket. Topped with barbecue sauce.



Dinner

Entrées

PREMIUM ENTRÉES

BEEF MEDALLIONS

Tender pieces of beef topped with mushrooms and red wine pan gravy.

CHICKEN PARMESAN

Parmesan fried chicken topped with mozzarella and marinara.

CHANTERELLE CHICKEN

Lightly breaded with chanterelle mushrooms and panko bread crumbs, served with a sherry cream sauce.

HUCKLEBERRY SMOKED SALMON

Applewood and mesquite smoked salmon with a huckleberry glaze.

TRADITIONAL SMOKED SALMON

Applewood and mesquite smoked salmon with a traditional brown sugar-salt rub.

CARVED MEATS

EYE OF ROUND ROAST

Rubbed with our house seasoning, then slow-cooked to perfection. Served with au jus and horseradish.

GARLIC PORK LOIN ROAST

Tender pork loin rubbed with fresh garlic and spices roasted to perfection and served with pork gravy.

PRIME RIB | \$4 *extra per person*

Rubbed with our house seasoning then slow-cooked to perfection. Served with au jus and horseradish.





CATERING MENU

DESSERTS

Desserts

CREAMY NEW YORK STYLE CHEESECAKE

With your choice of toppings – raspberry, strawberry, or huckleberry.

OLD-FASHIONED APPLE PIE

Crisp fall apples and a hint of cinnamon.

FRUIT OF THE FOREST PIE

Fruit filling with a mix of apples, blackberries and raspberries.

LEMON MERINGUE PIE

Tart lemon filling with fluffy, soft meringue.

CARROT CAKE

Sweet and moist spice cake full of fresh carrots, toasted nuts and a cream cheese frosting.

ORANGE CRÈME CAKE

White cake layered with luscious layers of cream and orange filling.

DECADENT CHOCOLATE CAKE

Rich dark chocolate layered with creamy chocolate buttercream.

DARK AND WHITE CHOCOLATE

Gluten-free two-layer cake.

PETITE DESSERTS

MINI CHEESECAKES | \$40.00 *per dozen*

Bite size cheesecakes with a graham cracker crust. Available in an assortment or individual flavors: chocolate swirl, lemon and berry.

CHEESECAKE SHOOTER | \$24.95 *per dozen*

Lemon, chocolate, strawberry and raspberry.

MINI APPLE DUMPLINGS | \$35.00 *per dozen*

Filo dough bundles of apple pie filling, baked to a crisp golden brown.

TRUFFLE BARS | \$22.00 *per dozen*

Rich chocolate filling on a shortbread crust.

RASPBERRY BARS | \$24.95 *per dozen*

Raspberry filled oatmeal bars

MINI FILO CUPS | \$24.95 *per dozen*

Filled with chocolate, raspberry or lemon cream cheese mousse.



Desserts

Cakes

CAKE FLAVORS

White
Chocolate
Red Velvet
Carrot

FILLINGS

Buttercream
Chocolate Buttercream
Bavarian Cream
Raspberry
Strawberry
Lemon
Huckleberry (upgrade)

ICINGS

Buttercream
Chocolate Buttercream
Cream Cheese
Fondant

SHEET CAKES

AVAILABLE SIZES

¼ Sheet cake	\$25.00
½ Sheet cake, serves 48	\$45.00
Full sheet cake, serves 96	\$75.00
Cupcakes (each)	\$3

WEDDING CAKES

Cake for 100 people (6" tier, 9" tier, 12" tier)	\$350
Cake for 75 people (6" tier, 8" tier, 10" tier)	\$265
Cake for 40 people (6" tier, 8" tier)	\$140





CATERING MENU

SNACKS

Snacks



ANYTIME SNACKS

POPCORN | \$3 *per person*

Choice of: Original, white cheddar, Parmesan or cheesy garlic.

FRESH VEGETABLE CUPS | \$4 *per person*

Celery, carrots, broccoli, cherry tomatoes and ranch dressing.

TRAIL MIX | \$4 *per person*

Milk chocolate, raisins, peanuts, almonds and cashews.

ISLAND CRUNCH TRAIL MIX | \$4 *per person*

Honey-roasted butter toffee mix, peanuts, crackers, fruit and almonds.

PRETZEL BITES | \$4 *per person*

Mini soft pretzels served with nacho cheese sauce.

WHOLE FRUIT | \$4 *per person*

A mix of Red Delicious and Granny Smith apples, oranges and bananas.

SWEET SNACKS

ASSORTED BAKERY FRESH COOKIES | \$20.00 *per dozen*

White chocolate macadamia nut, triple chocolate, sugar and many more!

BROWNIE BITES | \$18.75 *per dozen*

Rich, chocolaty bite-size brownies with chocolate buttercream frosting.

LARGE CINNAMON ROLLS | \$60 *per dozen*

Topped with cream cheese icing.

LARGE MUFFINS | \$45 *per dozen*

Choice of: carrot, blueberry, orange cranberry, and banana nut.

SCONES | \$36 *per dozen*

Choice of: blueberry, raspberry with white chocolate, and apple cinnamon.

BISCOTTI | \$18 *per person*

Housemade almond biscotti dipped in dark chocolate.





CATERING MENU

BEVERAGES

Beverages

Non-Alcoholic Beverages

Regular Coffee **\$25** per 1.5 gallon
 \$15 per 1/2 gallon

Decaf Coffee **\$25** per 1.5 gallon
 \$15 per 1/2 gallon

Hot Tea Inclusive if coffee
 service is ordered

Iced Tea **\$25** per gallon

Fruit Punch **\$25** per gallon

Lemonade
Decanter **\$25** per gallon
Individual Bottle **\$3** per bottle

Juice
Bottles **\$3.25** per bottle
Pitcher **\$15** per pitcher
Decanter **\$25** per gallon

Assorted Soda **\$3** per bottle
(Coke Products)

Coeur d'Alene Casino **\$2** per bottle
Bottled Water

Sparkling Cider **\$15** per bottle



*Please note: All prices are subject to 20% service charge and
beverage prices are subject to change.*

Beverages

The Coeur d'Alene Casino Resort Hotel alcohol beverage policy requires staff to (1) request proper identification (photo ID) of all persons wishing to purchase and/or consume an alcoholic beverage and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in staff judgement appears intoxicated. It is our policy not to permit beverages to be brought into our function rooms, unless purchased at another casino venue. Sales, service and consumption of alcoholic beverages in the function areas cannot exceed 5 hours.

Banquet Bar List

LIQUOR

CALL | \$6.25

PREMIUM | \$7.25

Vodka	Tito's	Grey Goose
Rum	Bacardi/Malibu/Captain Morgan	
Gin	Seagram's	Tanqueray
Tequila	Jose Cuervo Gold	Patron Silver
Whiskey	Jack Daniel's/Seagram's 7	Knob Creek/Pendleton
Canadian Whiskey		Crown Royal
Scotch		Glenlivet 12
Liqueurs	Kahlua/Baileys/Peach/Apple Pucker/Blue Curacao	

BEERS

Domestic 16-oz. Aluminum Bottles **\$4**
Seltzer 16-oz. cans **\$4**

Coors Original
Coors Light
Bud Light
IPA Seasonal Rotation **\$5**

KEGS

Domestic 1/2 BBL **\$275**
Import 1/2 BBL **\$375**

WINES

HOUSE WINES

GLASS

BOTTLE

Merlot	\$6	\$20
Cabernet Sauvignon	\$6	\$20
Chardonnay	\$6	\$6
White Zinfandel	\$6	\$6
Pinot Gris	\$6	\$6

CHAMPAGNE

Dom St. Michelle Brut	\$30
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Additional wines available upon request.

Please note: One bartender per 100 guests; a charge of \$150 per bar setup fee will apply. All prices are subject to 20% service charge and beverage prices are subject to change.

