



COEUR D'ALENE
CASINO
RESORT • HOTEL

CATERING MENU

Catering and Hotel Sales Coordinator

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MENU CATEGORIES

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BREAKFAST | LUNCH

Breakfast

CONTINENTAL BREAKFAST

- Assorted fresh pastries – croissants, muffins, & danishes
- Seasonal fruit platter
- Yogurt parfaits with granola & berries

Served with assorted fruit juices, coffee, or tea.

TRADITIONAL

- Scrambled eggs
- Crispy bacon or sausage link
- Breakfast potatoes or hash-brown
- Pastry or bagels with cream cheese
- Seasonal fruit platter

Served with assorted fruit juices, coffee, or tea.

HEALTHY START

- Vegetable frittata or egg-white omelet
- Turkey or chicken sausage
- Whole wheat bagel with cream cheese
- Greek yogurt with honey & berries
- Green smoothies – kale, spinach, pineapple, & apple

Served with herbal tea and infused water.

INTERNATIONAL FLAVORS

- Breakfast burritos bar
- Churros dipped with chocolate
- Smoked salmon platter with bagels & cream cheese
- Greek style scrambled eggs with feta & tomatoes
- Assorted mini quiches – spinach/feta, bacon/cheddar, or mushroom/Swiss

Served with assorted fruit juices, coffee, or tea.

GOURMET BRUNCH

- Eggs Benedict with hollandaise sauce
- Smoked salmon platter with bagels & cream cheese
- Quiche Lorraine or spinach & mushroom quiche
- Belgian waffles with whipped cream seasonal berries
- Mimosa bar – with various fruit juices & champagne
(one complimentary mimosa)

Served with assorted fruit juices, coffee, or tea.

Lunch

CLASSIC DELI DISPLAY

Assorted deli sandwiches

- Variety of bread & rolls
- Lettuce, tomato, onion, & pickle tray
- Assorted cheeses
- Potato salad or coleslaw
- Fresh fruit salad

Served with assorted soft drinks, bottled water, & assorted cookies & brownies.

GARDEN SALAD BAR

Build your own salad station

- Assorted toppings – chopped vegetables, grilled chicken, bacon, baby shrimp, feta cheese, croutons, sunflower seeds
- Assorted dressings
- Fresh baked bread roll
- Seasonal fruit skewers

Served with iced tea, infused water, & assorted mini desserts.

MEDITERRANEAN FEAST

- Greek salad
- Hummus & tzatziki with pita bread
- Chicken or beef kebabs
- Grilled vegetables
- Lemon rice pilaf or couscous
- Assorted Mediterranean pastries

Served with lemonade and mint infused water.

PASTA EXTRAVAGANZA

Pasta station

- Variety of noodles & sauces
- Meatballs or grilled chicken
- Garlic bread or breadsticks
- Caesar salad or Caprese salad

Served with assorted soft drinks, bottled water, & Tiramisu or chocolate mousse cups.

TACO BAR

Build your own taco station

- Choice of proteins – chicken, beef, or brisket (\$2 extra per person)
- Soft & hard taco shells
- Assorted toppings
- Mexican rice & black beans
- Mexican chopped salad
- Churros or cinnamon-sugar sopapillas

Served with assorted fruit juices, coffee, or tea.

ASIAN FUSION

Stir fried noodles

- Choice of: sweet & sour chicken or sesame ginger-glazed salmon
- Vegetable spring rolls with dipping sauce
- Steamed jasmine rice
- Asian slaw

Served with green tea, mango sticky rice & fortune cookie.

DINNER

CLASSIC ITALIAN

Appetizers

- Bruschetta
- Caprese skewers

Main Course

- Chicken Parmesan
- Beef lasagna
- Vegetarian pasta primavera

Sides

- Garlic bread
- Caesar salad

Desserts

- Tiramisu
- Cannoli

BBQ FEAST

Appetizers

- Mac and cheese bites
- BBQ chicken wings
- Fresh sliced watermelon

Main Course

- Grilled BBQ chicken
- Slow-smoked pulled pork

Sides

- Cornbread
- Coleslaw
- Baked beans

Desserts

- Peach cobbler
- Pecan pie

ASIAN DELICACY

Appetizers

- Vegetable spring rolls
- Chicken satay skewers

Main Course

- Teriyaki glazed salmon
- Beef stir-fry with mixed vegetables
- Tofu & vegetable curry

Sides

- Steamed jasmine rice
- Asian slaw

Desserts

- Mango sticky rice

- Green tea sponge cake

COASTAL SEAFOOD

Appetizers

- Shrimp cocktail
- Crab cakes

Main Course

- Grilled salmon with lemon dill sauce
- Pan-fried crispy halibut
- Vegetarian stuffed bell peppers with quinoa & vegetables

Sides

- Roasted potatoes
- Grilled asparagus

Desserts

- Key lime pie
- Chocolate mousse

STEAK & BAKE

Appetizers

- Fried brussel sprouts with sweet chili sauce
- Bacon-wrapped shrimp
- Stuffed mushrooms with garlic & herb cream cheese

Main Course

- Carved rib-eye with caramelized onions
- Chicken piccata
- Fettuccine Alfredo

Sides

- Classic Caesar salad
- Baked potatoes with sour cream & chives
- Roasted vegetables

Desserts

- New York-style cheesecake with fresh berries
- Chocolate decadent cake

CAKE | DESSERTS | SNACKS

SHEET CAKES

AVAILABLE SIZES

- ¼ Sheet cake
- ½ Sheet cake, serves 48
- Full sheet cake, serves 96
- Cupcakes (each)

WEDDING CAKES

- Cake for 100 people
(6" tier, 9" tier, 12" tier)
- Cake for 75 people
(6" tier, 8" tier, 10' tier)
- Cake for 40 people
(6" tier, 8" tier)

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

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.

CARROT CAKE

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

DECADENT CHOCOLATE CAKE

Rich dark chocolate layered with creamy chocolate buttercream.

DARK AND WHITE CHOCOLATE

Gluten-free two-layer cake.

PETITE DESSERTS

MINI CHEESECAKES

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

CHEESECAKE SHOOTER

Lemon, chocolate, strawberry and raspberry.

TRUFFLE BARS

Rich chocolate filling on a shortbread crust.

RASPBERRY BARS

Raspberry filled oatmeal bars.

MINI FILO CUPS

Filled with chocolate, raspberry or lemon cream cheese mousse.

Snacks

CLASSIC SNACKS

Sold in 25 portions increments

ASSORTED CHEESE & CRACKERS

VEGETABLE CRUDITES WITH DIP

SALSA & GUACAMOLE BAR

MINI SLIDERS

Beef & chicken.

CHICKEN WINGS

Buffalo, BBQ, or teriyaki.

MINI QUICHES

Vegetarian or meat.

ASSORTED MINI DESSERTS

Cookies & brownies.

HEALTHY SNACK CHOICES

FRESH FRUIT SKEWERS

GREEK YOGURT PARFAITS

HUMMUS

Served with tzatziki, pita bread & vegetables.

TRAIL MIX

VEGGIE SPRING ROLLS

Served with dipping sauce.

GOURMET SNACK DELIGHTS

Sold in 25 portions increments

CAPRESE SKEWERS

MINI CRAB CAKES

SMOKED SALMON CANAPES

PROSCIUTTO-WRAPPED MELON

STUFFED MUSHROOMS

Assortment of Italian sausage & pesto.

ARTISAN FRUIT & CHEESE PLATTER

CHOCOLATE TRUFFLES

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 judgment 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

BEERS

SELECTION

Budlight • Coors Light • Miller Light
Michelob Ultra • White Claw: Black Cherry/ Mango

CRAFT SELECTION

Seasonal Craft

KEGS

Domestic 1/2 BBL
Craft 1/2 BBL

WINES

GLASS OR BOTTLE

J.Lohr Cabernet Sauvignon
J.Lohr Pinot Noir
J.Lohr Chardonnay
Canyon Road Pinot Grigio (seasonal)
Beringer White Zinfandel

CHAMPAGNE

GLASS OR BOTTLE

La Prosecco

CORKING FEE PER BOTTLE

Additional wines available upon request.

LIQUOR

Vodka
Rum
Gin
Tequila
Whiskey
Bourbon
Scotch
Liqueurs

PREMIUM

Tito's
Bacardi Light/Captain Morgan/Malibu
Tanqueray
Hornitos Repesado
Jack Daniels/Seagram's 7/Crown Royal
Knob Creek
Johnny Walker Black Label
Kahlua/Baileys/Dky Products/Amaretto

SPECIALTY DRINKS

SINGLE SHOT DRINKS

Tequila Sunrise
Margarita (Hornitos Margarita \$11)
White Russian
Smith & Kerns
Sex on the Beach
Smith & Wesson

SIGNATURE DRINKS

SINGLE SHOT DRINKS

Mai Tai
Long Island
Irish Trash Can
Sex Under the Apple Tree

Non-Alcoholic Beverages

Regular Coffee
Decaf Coffee
Hot Tea
Iced Tea
Fruit Punch
Lemonade
Decanter
Individual Bottle

Juice
Bottles
Pitcher
Decanter
Assorted Soda
(Coke Products)
Coeur d'Alene Casino
Bottled Water
Sparkling Cider

*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.
No sales tax applies to services other than the 7% tribal tax on all food & beverage.*