



WEDDING CATERING MENU

Catering and Hotel Sales Coordinator

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APPETIZERS & LIGHTER FARE

Appetizers

SOLD IN 25 PORTION INCREMENTS

FRUIT SKEWERS

MEDITERRANEAN PLATTER

Served with hummus.

SPINACH ARTICHOKE DIP

BEEF SKEWERS

CHICKEN SKEWERS

Served with peanut sauce.

BACON SHRIMP SKEWERS

Served with apricot sauce.

Lighter Fare

OPTION 1

Margherita Flat Bread Pizza & Grilled Steak Forestiere Flatbread.

Sliced steak, blue cheese, caramelized onions, arugula, roasted mushrooms & Parmesan.

Served with a watermelon salad.

OPTION 2

6 oz. Marinated Chicken Breast with Herbs (gluten-free).

6 oz. Hamburger with a choice of pesto, sundried tomato or bacon jam and onion marmalade.

Served with fresh chips with sea salt

Watercress endive – mustard seed, apple, lemon, & vinaigrette dressing.

OPTION 3

CUBANOS

Tangy pulled pork, ham, mustard, mayo, cayenne, Swiss, & pickle in a grilled hoagie.

SHRIMP TACOS

Slaw, cojita, and vodka sauce.

Served with black beans & coleslaw.

DINNER

Rehearsal Dinner AMERICANA STYLE

APPETIZER

Mac & Cheese Bites.

DINNER SERVICE

Burgers & dogs
Potato salad
Corn on the cob
Baked beans
Watermelon

DESSERT

Old fashioned apple pie.

ITALIAN STYLE

APPETIZER

Antipasto platter with olives, vegetables, peppers, cheese, meat, bread & crackers.

DINNER SERVICE

Pasta extravaganza

- Caesar salad
- Garlic toast
- Spaghetti
- Penne
- Marinara
- Alfredo
- Pesto
- Meatballs or grilled chicken
- Mushrooms, onions, peppers

DESSERT

Cannoli

MEXICAN STYLE

APPETIZER

Fire roasted salsa & guacamole bar – cascaded.

DINNER

Taco bar with Mexican chopped salad

- Choice of proteins – shredded chicken or ground beef
- Soft & hard taco shells
- Assorted toppings
- Mexican rice & black beans

DESSERT

Bite-sized churros.

Dinner OPTION 1

ASIAN GRILLED FLANK STEAK

Marinated in citrus & soy.

TEMPURA PORK

Choice of sweet & sour or orange sauce.

ASIAN SLAW

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

Served with yakisoba noodles, fried rice, stir-fried vegetables, and egg rolls.

OPTION 2

PAN-FRIED CRISPY HALIBUT

On a bed of white beans.

HERB RUBBED RACK OF RIBS

Cider vinegar wet rub.

ZUCCHINI, YELLOW SQUASH & CHARRED TOMATOES

Seasoned & oven roasted.

Served with watermelon salad with tomato, fresh mozzarella, basil, & walnuts in simple syrup.

Truck patties (potato cakes with cream fraiche).

OPTION 3

CHEF CARVED PRIME RIB

Au Jus & horseradish.

CHANTERELLE CRUSTED CHICKEN BREAST

Sherry cream sauce & margherita pasta.

HERB ROASTED VEGETABLES

Baby carrots, green beans, & onion roasted with garlic, olive oil, & savory herbs.

Served with raspberry feta salad – mixed greens with candied walnuts & raspberry vinaigrette.

Butter & garlic mashed potatoes.

Dinner rolls with butter.

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.*