

BREAKFAST

BREAKFAST A LA CARTE

Price per person

GRANDE BREAKFAST BURRITO • \$10

Scrambled eggs with cheddar, onions and peppers. Choice of ham, bacon, sausage or chorizo. Served with salsa and sour cream. Meatlovers add \$3 – can be assorted.

SUPER BREAKFAST SAMMIE • \$7

Egg and cheddar cheese, choice of biscuit or English muffin. Choice of sausage patty, bacon or ham - can be assorted.

BREAKFAST BUFFET

Price per person

All served with coffee/tea service, water service & assorted juices

CONTINENTAL • \$20

Assorted fresh pastries, seasonal fruit platter, yogurt parfaits with granola & berries.

TRADITIONAL • \$26

Scrambled eggs, bacon or sausage link/patty, hashbrowns or Potatoes O'Brien, Pastries or bagels with assorted cream cheese & seasonal fruit platter.

SOUTHERN • \$28

Scrambled eggs, chicken fried steak, house-made biscuits & gravy, and hashbrowns.

HEALTHY START • \$30

Vegetable frittata, whole wheat pancakes, turkey or chicken sausage, whole wheat bagel with assorted cream cheese, Greek yogurt with honey & berries, and herbal tea.

INTERNATIONAL • \$34

Breakfast burrito bar with all the fixings, including house-made guacamole & salsa, bacon, sausage, ham & chorizo, breakfast potatoes, sour cream & fresh jalapenos and all the condiments.

EXECUTIVE BRUNCH • \$44

Traditional eggs Benedict, chef-attended omelet station, carved pit ham, smoked salmon platter with all accoutrements, pancakes, French toast or Belgian waffles with strawberries & blueberries, whipped butter & warm maple syrup & mimosa bar *(one each)*.

BUFFET-STYLE LUNCH

Price is per person All lunches served with infused water service and choice of lemonade, ice tea or assorted sodas .

ALL AMERICAN BAR • \$25

Coleslaw, fresh sea salted chips, chili & sauerkraut, grilled hamburgers & all-beef hot dogs/German sausages. Lettuce, tomato, onion, pickles, cheese & condiments. Assorted cookies & brownies.

SOUP & GARDEN SALAD BAR • \$25

Fresh mixed greens with assorted garden vegetables, grilled chicken, bacon, bay shrimp, feta cheese, croutons, sunflower seeds & assorted dressings. Freshly baked roll with honey butter, and seasonal fruit skewers. Chef's choice of mini desserts.

YOU BUILD IT TACO BAR • \$28

Shredded chicken & seasoned beef, soft & hard taco shells, Mexican chopped salad, seasoned black beans, and Spanish rice. Served with all the classic toppings & churros. Add \$4 (*per person*) for carne asada & pork carnitas.

CLASSIC DELI BAR • \$30

Variety of breads & rolls, assorted deli meats & cheeses, veggie tray with lettuce, tomato, red onion, pickle & condiments. House-made coleslaw, potato or pasta salad, house-made sea salt potato chips, seasonal fruit platter, assorted fresh cookies & brownies.

ITALIAN PASTA BAR • \$34

Choice of two pastas, marinara, Alfredo and pesto sauces, grilled chicken & beef meatballs, mixed grilled mushrooms, onions & peppers. Served with a classic Caesar salad, garlic toast & tiramisu trifle shooters.

MEDITERRANEAN BAR • \$42

Chicken & beef kabobs, seasoned grilled vegetables, lemon herb chickpeas or Israeli couscous, red pepper hummus & tzatziki with pita bread, Greek salad and house-made lemon bars.

GRAB-N-GO BOXED LUNCHES • \$21

*All lunches come with bottled water, chips, whole fruit, potato or macaroni salad & freshly baked cookies.
Served on fresh ciabatta or flavored wrap.*

ROAST BEEF & CHEDDAR

Horseradish aioli, lettuce, tomato & shaved red onion.

TURKEY & PROVOLONE

Dijon aioli, lettuce, tomato & shaved red onion.

HAM & SWISS

Stone ground mustard aioli, lettuce, tomato & shaved red onion.

CHIPOTLE CHICKEN

Chipotle aioli, pepper jack cheese, romaine, & shaved red onion.

GRILLED CHICKEN

Ranch aioli, bacon, lettuce, tomato, red onion & feta.

HOUSE-MADE HUMMUS

Garlic hummus, spinach, tomato, cucumbers, red onion & feta.

IN HOUSE PRIME RIB (ADD \$4)

Cheddar cheese, horseradish aioli, crisp romaine & red onion.

MEDITERRANEAN SHRIMP (ADD \$4)

Pesto aioli, spinach, tomatoes, red onions & feta.

DINNER

Minimum 25 people. Served with iced tea, lemonade or fruit punch.

MEXICAN FEAST • \$35

Chips, salsa, house-made guacamole, Mexican chopped salad, seasoned black beans, Spanish rice, soft & hard shells, classic toppings, carne asada, pork carnitas & shredded chicken. Mexican flan.

CLASSIC ITALIAN • \$45

Caesar salad, garlic bread, chicken piccata with fried capers, baked ziti with sausage, roasted peppers, vegetarian pasta primavera (*substitute upon request*). Tiramisu truffle.

BBQ FEAST • \$45

Coleslaw, cornbread, ranch baked beans, braised & deep-fried chicken wings with BBQ, buffalo, or house dry rub. Slow-smoked pork ribs in a sweet & smokey house BBQ.

Mini-pecan tartlets.

CDA FEAST • \$45

House green salad with dressing, sea salt baby reds, seasonal veggies, grilled garlic chicken with cream sauce, smoked brisket with peppercorn pan sauce, rolls & butter. Chocolate decadence cake with raspberry coulis.

STEAK & BAKE • \$55

Caesar salad, rolls & butter, sausage & mushroom rice pilaf, baked potatoes with sour cream, chives, bacon, cheese, & butter. Carved prime rib station with Au jus and creamy horseradish, buttermilk fried chicken with honey truffle sauce.

New York cheesecake with huckleberry coulis.

APPETIZERS & ADD-ONS

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Sold in 25 person increments.

- ASSORTED PINWHEEL WRAPS • \$120
- FIRE ROASTED SALSA & HOUSE-MADE GUACAMOLE BAR • \$120
- SPINACH ARTICHOKE DIP • \$140
- SMOKED SALMON DIP • \$195
- ROASTED RED PEPPER OR GARLIC HUMMUS AND TZATZIKI • \$200
- VEGGIE SPRING ROLLS • \$200
- MINI SLIDERS - BEEF OR CHICKEN • \$210
- CHICKEN WINGS DRY RUBBED, BUFFALO, HONEY BBQ, TERIYAKI • \$235
- COCONUT SHRIMP WITH SWEET CHILI SAUCE • \$245
- SHRIMP COCKTAIL (2 per person) • \$260
- SEARED AHI • Market-priced item, please inquire for pricing.

CHEFS CHOICE ARTISAN PLATTERS

- VEGETABLE CRUDITES WITH DIP • \$150
- ARTISAN CHEESE & CRACKERS • \$180
- FRUIT ARTISAN CHEESE & CRACKERS • \$220
- ANTIPASTI • \$240
- CLASSIC CHARCUTERIE • \$280
- MEDITERRANEAN • \$280

SKEWERS

- CHICKEN KABOBS • \$155
- BEEF KABOBS • \$175
- SEASONAL FRUIT • \$175
- BLACKENED SHRIMP • \$240
- ANTIPASTI • \$250
- PROSCIUTTO WRAPPED MELON • \$240

CANAPES

- SMOKED SALMON CANAPES • \$270
- AHI TUNA WONTON CANAPES • \$290
- BLACKENED SHRIMP CANAPES • \$280
- FIG & BRIE CANAPES • \$250
- CHICKEN & BRIE CANAPES • \$260
- BLACK & BLEU CANAPES • \$270

DESSERTS & CAKES

CAKES

SHEET CAKES

Available sizes:

¼ SHEET CAKE • \$25

½ SHEET CAKE (serves 48) • \$45

FULL SHEET CAKE (serves 96) • \$75

CUPCAKES • \$3 (each)

WEDDING CAKES

CAKE FOR 100 PEOPLE • \$350

6" tier, 9" tier, 12" tier

CAKE FOR 75 PEOPLE • \$265

6" tier, 8" tier, 10' tier

CAKE FOR 40 PEOPLE • \$140

6" tier, 8" tier

CAKE FLAVORS

White, chocolate, red velvet, carrot

FILLINGS

Buttercream, chocolate buttercream, Bavarian cream, raspberry, strawberry, lemon, huckleberry

ICINGS

Buttercream, chocolate buttercream, cream cheese fondant

CREAMY NEW YORK STYLE CHEESECAKE • \$6 (per person)

Served with raspberry, strawberry, or huckleberry compote.

OLD-FASHIONED APPLE PIE • \$6 (per person)

Crisp fall apples and a hint of cinnamon.

CARROT CAKE • \$6 (per person)

Spice cake with fresh carrots, toasted nuts and cream cheese frosting.

CHOCOLATE DECADENCE CAKE • \$5 (per person)

Rich dark chocolate cake layered with creamy chocolate buttercream.

DARK AND WHITE CHOCOLATE • \$5 (per person)

Gluten-free two-layer cake.

DESSERT PLATTERS

Dozen • \$24.95

MINI CHEESECAKES

Bite-size cheesecakes with a graham cracker crust - chocolate swirl, lemon and berry. Available assorted.

CHEESECAKE SHOOTER

Lemon, chocolate, strawberry and raspberry.

TIRAMISU TRIFLE SHOOTERS

Tiramisu layered with creamy marscapone topped with whipped cream.

MINI FILO CUPS

Filo cups filled with chocolate, raspberry or lemon cream cheese mousse.

BEVERAGES

BANQUET BAR LIST

BEERS

\$5 SELECTION

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

\$7 SELECTION

Seasonal Craft

KEGS

Domestic 1/2 BBL **\$375**
Craft 1/2 BBL **\$450**

WINES

\$8 GLASS **\$30 BOTTLE**

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

CHAMPAGNE

\$8 GLASS **\$30 BOTTLE**

La Prosecco

CORKING FEE **\$30 BOTTLE**

Additional wines available upon request.

LIQUOR

Vodka
Rum
Gin
Tequila
Whiskey
Bourbon
Scotch
Liqueurs

PREMIUM | \$8

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

\$9.50 PER SINGLE SHOT DRINKS

Tequila Sunrise
Margarita
White Russian
Smith & Kerns
Sex on the Beach
Smith & Wesson

SIGNATURE DRINKS

\$12 PER SINGLE SHOT DRINKS

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

NON-ALCOHOLIC BEVERAGES

Regular Coffee	\$30 per 1.5 gallon
	\$20 per 1/2 gallon
Decaf Coffee	\$30 per 1.5 gallon
	\$20 per 1/2 gallon
Hot Tea	Inclusive if coffee service is ordered
Iced Tea	\$30 per gallon
Fruit Punch	\$30 per gallon
Lemonade	
Decanter	\$30 per gallon
Individual Bottle	\$4 per bottle

Juice	
Bottles	\$5.25 per bottle
Pitcher	\$30 per pitcher
Decanter	\$35 per gallon
Assorted Soda (Coca-Cola Products)	\$4 per bottle
Coeur d'Alene Casino Bottled Water	\$3 per bottle
Sparkling Cider	\$20 per bottle

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 underage 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 a casino venue. Sales, service and consumption of alcoholic beverages in the function areas cannot exceed 5 hours. Please note: One bartender per 100 guests; a charge of \$150 per hour bar setup fee will apply. All prices are subject to a 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.

