



## WINTER WONDERLAND & EVENT PLANNING

The Lodge at Deadwood Banquet and Catering Department looks forward to assisting you with your holiday party planning. We can facilitate the most imaginative themes, create sumptuous menus and attend to all of the details with complete professionalism, to assure you a successful event. Our Holiday

Menus are created with a variety of options that are sure to please.

If you have further questions, please contact our Catering Department:

Deadwood, SD 57732

605-584-4800

[catering@DeadwoodLodge.com](mailto:catering@DeadwoodLodge.com)

[DeadwoodLodge.com](http://DeadwoodLodge.com)

 HOLIDAY  
MENU 2011

THE  
LODGE  AT  
DEADWOOD  
Gaming Resort



## GRAND DISPLAY OF WINTER APPETIZERS

### Gourmet Meat & Cheese Platter

*Herb Boursin cheese spread and fine imported cheeses,  
hot capicola, prosciutto and other gourmet meats,  
served with gourmet crackers.*

\$225 serves 50

### Fresh Vegetable Display

*An array of baby carrots, celery sticks, cucumbers, cherry  
tomatoes, grilled asparagus, broccoli and cauliflower buds,  
served with creamy dill vegetable dipping sauce.*

\$150 serves 50

### Black Angus Beef Meatballs

*Served with rich and creamy Bourbon demi glaze,  
drizzled with horseradish cream sauce.*

\$200 per 100 pieces

### Buffalo Chicken Wings

*Fresh drummies and wings tossed in classic buffalo sauce,  
served with celery sticks and ranch.*

\$175 per 100 pieces

### Smoked Salmon Display

*Honey smoked Atlantic Salmon, served with party  
breads, crackers, diced shallots, capers, chopped egg,  
stone ground mustard and herb cream cheese.*

\$175 serves 30

### Bacon Wrapped Shrimp or Scallops

*Served with chipotle BBQ and sweet potato fries.*

\$125 per 50 pieces

### Spinach & Artichoke Dip

*Served with toasted jalapeño cheddar bread and chips*

\$100 serves 50



**Enhance your  
event with that  
extra special touch!**

*Impress your guests with  
Deadwood Grille Signature  
Wines by the bottle, a  
Champagne Fountain, or  
treat them to a delectable  
Chocolate Fountain!*



*A chocolate fountain creates  
the ultimate chocolate experience  
for your guests as the aroma of  
warm chocolate fills the air.  
They will delight in dipping their  
favorite fruits, pastries or other  
items for that wonderfully decadent  
chocolate experience.*

Ask our Catering Department  
for more information and prices.



## HOLIDAY PLATED ENTRÉES

*All Holiday Plated Entrées served with a garden salad with house ranch dressing, Chef's vegetables, bread & butter, coffee or iced tea.  
Choose up to three Holiday Plated Entrées.*

### Roast Prime Rib of Beef

*Slow roasted, choice 10oz prime rib of beef, served with burgundy au jus and baked potato.*  
\$25.95

### Bacon Wrapped Buffalo Tenderloin

*Bacon wrapped buffalo tenderloin topped with toasted pine nuts and gorgonzola cheese, with a veal demi glace and served with a twice baked potato.*  
\$32.95

### Top Sirloin Steak

*10oz sirloin steak with burgundy mushroom au jus, served with asiago mashed potatoes.*  
\$19.95

### Atlantic Salmon

*Fresh Atlantic salmon with béarnaise and saffron, served with herb infused rice pilaf.*  
\$19.95

### Duck Leg Confit

*Slow cooked duck leg with black cherry brandy sauce, served with wild mushroom risotto cake and baby carrots.*  
\$23.95

### Chicken Marsala

*Pan seared airline chicken breast with wild mushroom Marsala sauce, served on a bed of pasta.*  
\$18.95

### Lodge Roast Beef

*Tender, slow roasted round of beef with savory gravy, served with roasted garlic mashed potatoes.*  
\$18.95

### Stuffed Pork Loin

*Slow roasted pork loin stuffed with spinach, Boursin cheese and toasted pine nuts, rubbed with olive oil and herbs, served with a port wine reduction and whipped sweet potatoes with brown sugar and butter.*  
\$18.95

### Black Angus Ribeye Steak

*12oz charbroiled ribeye steak with sautéed wild mushrooms and burgundy au jus, served with a baked potato.*  
\$25.95

## PLATED HOLIDAY DESSERTS

Carrot Cake with Vanilla Crème Anglaise \$3.95

Homemade Caramel Chocolate Fudge Cake \$4.95

White Chocolate Raspberry Cake \$3.95

New York Cheesecake with Assorted Toppings \$3.95

Assorted Pumpkin, Cherry and Apple Pies \$3.25



## HOLIDAY BUFFETS

### Deadwood Holiday Buffet

#### Garden Salad

*Fresh blend of lettuce, Roma tomatoes, red onion, carrots, cucumber and crisp croutons, served with Ranch, Thousand Island and Golden Italian Dressings.*

#### Fresh Fruit Display

*An assortment of seasonal and exotic fruits.*

#### Holiday Pasta Salad

*Rotini pasta, artichokes, sundried tomatoes, olives, roasted red peppers, Genoa salami, cherry tomatoes, shaved Parmesan, tossed with garlic and red wine vinaigrette dressing.*

#### Chefs Vegetable Medley

#### Mashed Potatoes

Assorted Bistro Rolls & Butter

### Choice of Two Entrees

Honey Glazed Pit Ham

Beef Pot Roast with Gravy

Roast Turkey Breast with Gravy

BBQ Smoked Pork Loin

Chicken Marsala

Chicken Parmesan

\$19.95 per person

### Mountain Buffet

#### Cherry Apple Salad

*Mixed spring lettuce with dried cherries, Granny Smith apples, toasted almonds and feta cheese, served with our house vinaigrette and Ranch dressings.*

#### Fresh Fruit Display

*An assortment of seasonal and exotic fruits.*

#### Holiday Pasta Salad

*Rotini pasta, artichokes, sundried tomatoes, olives, roasted red peppers, Genoa salami, cherry tomatoes, shaved Parmesan, tossed with garlic and red wine vinaigrette dressing.*

#### Cherry Tomato Salad

*Fresh mozzarella, basil and balsamic dressing, topped with shaved Parmesan.*

#### Roasted Garlic Mashed Potatoes

#### Chefs Vegetable Medley

Assorted Bistro Rolls & Butter

### Roasted Garlic & Rosemary Pork Loin

*Pork loin topped with pine nut and herb dressing, crumbled Boursin cheese and roasted garlic rosemary Bordelaise.*

#### Honey Pepper Salmon

*Fresh Atlantic salmon fillets seasoned with cracked peppercorns and honey.*

#### Grilled Chicken Carbonara Tortellini

*Charbroiled breast of chicken with applewood bacon, sweet peas, garlic and tomatoes, tossed in creamy shallot veloute sauce.*

#### Chef Dessert Station

*Carrot Cake with Vanilla Crème Anglaise  
Chocolate Caramel Fudge Cake  
New York Cheesecake with Assorted Toppings*

\$25.95 per person

### Chef Attended Carving Station

*Add or replace any entrée with a chef attended carving station.*

*Honey Baked Ham, Roast Turkey or Inside Round of Beef.*

\$3.50 per person