



WINTER WONDERLAND EVENT PLANNING

The Lodge at Deadwood Banquet and Catering Department look 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
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HOLIDAY
MENU 2010

THE
LODGE AT
DEADWOOD
Gaming Resort



GRAND DISPLAY OF WINTER APPETIZERS

Gourmet Meat and Cheese Platter

Port wine infused cheddar cheese spread topped with toasted almonds, creamy garlic and herb Boursin cheese spread, assorted imported and domestic cheeses and buffalo salami wedges 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

Served with chipotle BBQ and sweet potato fries.

\$125 per 50 pieces

Spinach and Artichoke Dip

Served with toasted jalapeno 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 guest 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 plated entrees served with a garden salad with house ranch dressing,
Chef's vegetables, bread and butter coffee or iced tea.*

Roast Prime Rib of Beef

Slow roasted choice prime rib of beef 10oz. served with burgundy au jus and baked potato.
\$24.95

Bacon Wrapped Buffalo Tenderloins

*Bacon wrapped 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 and asiago mashed potatoes.
\$19.95

Atlantic Salmon

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

Chicken Marsala

Pan seared breast of chicken served with wild mushroom marsala sauce and asiago mashed potatoes.
\$17.95

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

*12 oz. charbroiled ribeye steak with sautéed wild mushrooms and
burgundy au jus served with roasted fingerling potatoes.*
\$25.95

PLATED HOLIDAY DESSERTS

Carrot Cake with Vanilla Crème Anglaise \$3.95
Homemade Caramel Chocolate Fudge Cake \$4.95
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 French Dressings.

Fresh Fruit Display

An assortment of seasonal and exotic fruits.

Holiday Pasta Salad

Tri colored rotini pasta, artichokes, sundried tomatoes, olives, roasted red peppers, Genoa salami, shaved Parmesan, tossed with garlic and herb balsamic vinaigrette dressing.

Chefs Vegetable Medley

Mashed Potatoes

Assorted Bistro Rolls and Butter

Choice of Two Entrees

Honey Glazed Pit Ham

Western Beef Pot Roast with Gravy

Roast Turkey Breast with Gravy

BBQ Smoked Pork Loin

Chicken Marsala

Zested Breast of Chicken with Lingonberry Sauce

\$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 herb balsamic 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 and Butter

Roast Pork Remoulade

Pork loin filled with fresh leaves of spinach, toasted pine nuts and Boursin cheese served with rosemary bordelaise sauce.

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

\$24.95 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

Soup Station

Your choice of Chili, Chicken Noodle, Clam Chowder, Lobster Bisque or Vegetable Beef.

\$2.50 per person