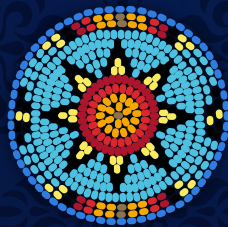


Banquet Menus



SHOSHONE-BANNOCK HOTEL
EVENT CENTER ♦ FORT HALL, ID



www.shobanhotel.com

1-855-746-2268 or 208-238-2400

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General Information

Policies & Procedures



Food & Beverage Regulations

All food and beverage items served within Shoshone-Bannock Hotel & Event Center must be prepared and presented by Shoshone-Bannock Hotel & Event Center. This includes requests for exhibitor amenities such as logo-bottled water, hard candies, etc. Local health code regulations prohibit guests from removing remaining food and beverage from the hotel and event center.

Shoshone-Bannock Hotel & Event Center is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the Shoshone-Bannock Tribal Alcoholic Beverage Control Commission and the State of Idaho. Therefore, in compliance with Tribal Commission and state law, all beer and wine must be supplied and served by Shoshone-Bannock Hotel & Event Center.

Event Planning

Food & Beverage Order Specifications

To ensure the proper planning of your event, we kindly request that all food and beverage specifications be received in writing by our sales office no later than 45 days prior to the date of your event.

Confirmation of Orders

Upon receipt of all written food and beverage function specifications, your Sales Professional will review then provide the customer with written confirmation of services ordered. Shoshone-Bannock Hotel & Event Center Agreement (contract) outlines specific agreement between the customer and the caterer. The signed agreement must be received by Shoshone-Bannock Hotel & Event Center no later than 60 days in advance of the first scheduled event. If the signed agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The banquet event orders, when completed, will form part of your contract.

A Banquet Event Order (BEO) will be issued to the customer for each individual service, along with the contract outlining specific agreement between the customer and the caterer, Shoshone-Bannock Hotel & Event Center. Signed Banquet Event Orders must be received by Shoshone-Bannock Hotel & Event Center no less than 30 days prior to the event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return agreement (contract) and banquet event order upon their receipt.

Payment Policy

Deposits

Shoshone-Bannock Hotel & Event Center policy requires a 10% deposit upon signing of the agreement 60 days prior to the event date or immediately if within 60 days of the event.

Acceptable Forms of Payment

Company check, Tribal Purchase Order, American Express, Visa, MasterCard and Discover are considered acceptable forms of payment. If payment is received within less than five (5) business days prior to the event, certified funds or credit card payment will be required.

TIMETABLES

60 Days	45 days	30 days	5/3 days
Signed Agreement and 10% deposit due	Food & Beverage specifications due	Signed banquet event orders due	Final guarantees due

CATERING SUPPLEMENT FEE AND TRIBAL TAX

- All food and beverage items are subject to a 18% Catering Supplement Fee and a 4% Tribal Tax
- Tax Exempt certificates (State of Idaho) must be on file prior to the event
- ++ indicates the addition of the 18% Catering Supplement Fee and the 4% Tribal Tax
- + indicates the addition of the 4% Tribal Tax
- Catering Supplement Fee and Tribal Tax are subject to change with notice

Catering Guidelines

GUARANTEES

To ensure the success of your event(s), it is necessary we receive your final guarantees (confirmed attendance) for each meal function according to the following schedule:

- Events of up to 400 people require the final guarantee three (3) business days prior to the date of the first event
- Events over 400 people require the final guarantee five (5) business days prior to the date of the first event

Please note the above schedule excludes weekends and holidays. Once the final guarantees are submitted, the count may not be decreased. The customer will be billed based on the final guarantee or the actual number of meals served, whichever is greater. Shoshone-Bannock Hotel & Event Center will make every attempt to accommodate increases in your count after the final guarantee is due. However, any increase will be subject to a 10% surcharge. Shoshone-Bannock Hotel & Event Center will be prepared to serve 3% above the guaranteed attendance but not to exceed 20 meals. The overset tables will not have pre-set food or beverage. Vegetarian selections or other special meals will be part of the final guarantee. Please include these counts as part of your final guarantee. Special meal requested on site will be added to your final bill.

MINIMUM REQUIREMENT FOR TABLE SERVICE

There is a minimum of 25 people for table service or buffet meals. If the guaranteed attendance is less than 25 people a \$100.00+ fee will be applied.

EXTENDED PROGRAM/SERVICE

Our banquet service is based on the following time guidelines (doors open to doors closed, including program):

- Breakfast 2 hours
- Lunch 2 hours
- Dinner 3 hours
- Reception 3 hours

Any extended program or delay in service is subject to an additional labor charge of \$35.00 per hour per wait staff.

Please note that if your event includes a scheduled program, Shoshone-Bannock Hotel & Event Center requires that you submit to your Sales Professional a detailed timeline at least two (2) business days in advance of the event. The timeline should include service start/break/end times and if applicable, notation of the times when banquet team members should be off the floor. Please be aware that any deviation from the submitted program may negatively impact food and/or service quality and may result in additional charges.

CHINA SERVICE

Meal services are served with china and glassware, unless otherwise specified by the customer. Continental breakfast, coffee services, refreshment breaks and trade show catering are routinely accompanied with a high-grade disposable serveware.

LINEN SERVICE

Tables for meal functions are dressed appropriately with 84x84 (8 point) ivory linen. Upgraded linen is available; please speak with your Sales Professional.

AUDIO/VISUAL EQUIPMENT

Audio visual equipment is available for rent; please speak with your Sales Professional for a price list. The Shoshone-Bannock Hotel & Event Center does not provide laptops. Customer must provide their own laptop. Any A/V services not provided by the Shoshone-Bannock Hotel & Event Center are the responsibility of the customer. A/V must be tested by the customer a minimum of (2) hours prior to the start time of the event.

ROOM ACCESS

Access to any event center room is only guaranteed two (2) hours prior to your scheduled event. If the room is available earlier, prior access may be granted and arranged with your Sales Professional.

CAKE-CUTTING FEES

With prior approval from your Sales Professional, a cake may be brought in from a professional baker, and we can supply the necessary serveware as well as a server to cut and serve it for a fee of \$20.00 per cake.



All Plated Breakfasts are Accompanied by Fresh Orange Juice,
Assortment of Breakfast Breads, Starbucks® Fresh Brewed
Coffee and a Selection of Hot Tazo® Teas

All-American Breakfast | \$13 per person

Two Scrambled Eggs with Chives
Choice of Country Sausage Links, Thick Smokehouse Bacon or Grilled Country Ham
Country Hash Brown Potatoes with Peppers & Onions

Le Paris | \$14 per person

French Toast topped with Maple Syrup
Baked Cinnamon Apples
Choice of Thick Smokehouse Bacon or Country Sausage Links

Spanish Breakfast | \$16 per person

Smoked Adobo Brisket Hash with Chipotle Cheese Sauce
One Fried Egg
Chile Relleno
Fried Corn Tortilla
Fire Roasted Salsa & Queso Fresco

Cowboy Steak and Eggs | \$17 per person

Hand-Cut 6oz. New York Strip Loin Topped with Herbed Peppercorn Butter
Two Fried Eggs
Roasted Idaho Red Cubed Potatoes
Freshly Baked Buttermilk Biscuits

All Prices Above Do Not Include 18% Catering Supplement Fee and 4% Tribal Tax
All Food & Beverage is Based on a Two (2) Hour Service Time
All Food Must Be Consumed on Property

Breakfast Buffets

All Buffet Breakfasts are accompanied by Fresh Orange Juice,
Starbucks® Fresh Brewed Coffee and a selection of Hot Tazo® Teas.
Final Guarantee of Less Than 25 Guests is Subject to a \$100.00 Additional Charge.

Basic Continental | \$9 per person

Display of assorted Breakfast Breads & Pastries, served with Whipped Butter, Preserves & sliced Seasonal Fresh Fruit & Berries

Deluxe Continental | \$13 per person

Display of assorted Breakfast Breads & Pastries, served with Whipped Butter & Preserves
Yogurt with Granola
Sliced Seasonal Fresh Fruit & Berries
Spinach & Roasted Tomato Frittata with Tillamook Cheddar Cheese

Ranch Hand Build-Your-Own Breakfast Burritos | \$14 per person

Display of Assorted Breakfast Breads & Pastries
Choice of Country Sausage Links, Grilled Ham or Hickory Smoked Bacon
Fluffy Scrambled Eggs & Cheddar Cheese
Country Style Iron-Skillet Potatoes
Warm Flour Tortillas

ShoBan Breakfast Buffet | \$15 per person

Display of assorted Breakfast Breads & Pastries
Choice of Homemade Pancakes or French Toast with Warm Syrup & Whipped Butter
Fluffy Scrambled Eggs with Cheddar Cheese & Chives
Country Style Iron-Skillet Potatoes
Choice of Hickory Smoked Bacon, Grilled Ham or Country Sausage Links

Snake River Breakfast Buffet | \$18 per person

Display of assorted Breakfast Breads & Pastries
Sliced Seasonal Fresh Fruit & Berries
Country Link Sausage
Smoked Salmon Eggs Benedict with Herb Hollandaise on English Muffin
Hash Brown Potatoes

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Breakfast Action Stations

Add to Any Breakfast Buffet or Enhancement Menu
Add a Chef Attendant Fee of \$100 for Each Station

Crispy Waffle | \$6 per person

Belgian Waffles, Wild Berry Compote, Whipped Cream, Maple Syrup & Butter

Omelets / Eggs Your Way | \$8 per person

Fresh Herbs, Mushrooms, Peppers, Bacon or Ham, Tomatoes, Cheddar Cheese & Green Onions

Eggs Benedict | \$10 per person

Choice of Smoked Salmon, Ham Steak, Canadian Bacon or Jumbo Lump Crab, With a Creamy Hollandaise Sauce

Breakfast Enhancements

Add to Any Breakfast Buffet Menu

Yogurt Parfait | \$4 per person

Vanilla Yogurt, Granola & Fresh Berry Compote

Breakfast Burrito | \$5 per person

Scrambled Eggs, Idaho Cubed Seasoned Potatoes & choice of Sausage or Bacon

Fresh Fruit | \$6 per person

Fresh sliced Seasonal Fruit

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A La Carte Selection



Sweet

Individual Cereals with 2% Milk | **\$3 each**
Assorted Cookies Regular Size | **\$15 per dozen**
Assorted Muffins Mini Size | **\$16 per dozen**
Assorted Danish Mini Size | **\$21 per dozen**
Rice Krispy Treats | **\$24 per dozen**
Assorted Muffins Jumbo Size | **\$32 per dozen**
Assorted Cookies Jumbo Size | **\$30 per dozen**
Lemon Bars | **\$35 per dozen**
Double Fudge Brownies | **\$35 per dozen**
Croissant with Orange Butter | **\$36 per dozen**
Bagel and Cream Cheese | **\$38 per dozen**
Assorted Danish Full Size | **\$42 per dozen**

Energy

Seasonal Whole Fruit | **\$2 each**
Granola Bars | **\$2 each**

Savory

Snack Mix | **\$2 per person**
Trail Mix | **\$2 per person**
Assorted Bagged Chips or Pretzels | **\$2 each**
Tortilla Chips & Salsa | **\$4 per person**
House-Made Potato Chips & Dip | **\$4 per person**

Beverages

Bottled Water | **\$1 each**
Assorted Pepsi® Soft Drinks | **\$2 each**
Bottled Fruit Juices | **\$3.50 each**
Sparkling Water | **\$4 each**
Energy Drink | **\$4 each**
Tazo® Iced Tea | **\$20 gallon**
Lemonade | **\$20 gallon**
Gourmet Tazo® Hot Tea | **\$20 gallon**
Flavored Tazo Iced Tea | **\$25 gallon**
Starbucks® House Blend Coffee | **\$30 gallon**

Specialty Breaks



Sweet and Salty | \$8 per person

Assorted Fresh Baked Cookies
Assorted Bagged Chips & Pretzels
Bottled Water
Assorted Soft Drinks

Fiesta | \$9 per person

House-Made Tri-Colored Tortilla Chips
Fresh-Made Salsas & Dips
Bottled Water
Assorted Soft Drinks

Health and Fitness | \$9 per person

Granola Bars
Whole Fresh Assorted Fruit
Yogurt & Granola
Bottled Water
Bottled Juice

All Day Break | \$20 per person

Morning

- Assorted Breakfast Pastries
- Fresh Brewed Starbucks® Coffee & Tazo® Hot Tea

Mid-Morning

- Granola Bars
- Fresh Brewed Starbucks® Coffee & Tazo® Hot Tea
- Bottled Water

Afternoon

- Assorted Cookies
- Fresh Brewed Starbucks® Coffee & Tazo® Hot Tea
- Assorted Soft Drinks

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Lunch Plated Entrée Salads



All Plated Salad Lunches are served with Fresh Brewed Starbucks® Coffee and Tazo® Hot Tea, choice of Lemonade or Fresh Brewed Tazo® Iced Tea, Fresh Baked Rolls & Butter, and a dessert.

Classic Cobb | \$14 per person

Chopped Romaine with Diced Chicken, Bacon, Olives, Tomato, Cucumber, Hard Boiled Egg
Served with a Choice of Bleu Cheese & Ranch Dressing

Shanghai Chicken | \$14 per person

Napa Cabbage, Bean Sprouts, Cilantro, Shaved Red Onion, Snow Peas, Shredded Carrots, Basil, Peanuts, Sesame, Crispy Onion Served with Thai Peanut Vinaigrette

Tuscan Chicken Caesar | \$14 per person

Italian Marinated Chicken with Hearts of Romaine, Penne Pasta, Cherry Tomatoes, Roasted Red Peppers, Shredded Parmesan, Crispy Tri-Colored Tortilla Strips, Olive Tapenade Crostini

Monterey Chicken | \$15 per person

Marinated Chopped Chicken with Chopped Romaine, Black Beans, Corn, Diced Tomato, Black Olives, Queso Fresco Cheese, Cabbage, Cilantro & Tortilla Strips Served with Cilantro Lime Dressing

Shrimp and Pancetta Spinach | \$15 per person

Fresh Spinach Salad with Cold Grilled Shrimp, Pancetta, Grape Tomatoes, Hard Boiled Egg, Grapefruit & Orange Segments, Shaved Red Onion, Shredded Carrot Served with Poppy Seed Vinaigrette

Plated Lunch Dessert Choices (choice of one)

Lemon Bars
Fresh Baked Brownies

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Lunch Plated Entrées



All Plated Lunches are served with Fresh Brewed Starbucks® Coffee and Tazo® Hot Tea, choice of Lemonade or Fresh Brewed Tazo® Iced Tea, Fresh Baked Rolls & Butter. Lunch Entrées are served with Mixed Green Salad & Chefs Choice Dessert.

Chipotle Glazed Tilapia | \$15 per person

Texas Caviar, Red Onion Rice Pilaf, Broccoli, Red Pepper & Carrot Medley

Rosemary Lemon Grilled Chicken Breast | \$15 per person

Red Potato Hash, Tuscan Green Beans & Parmesan Lemon Sauce

Portobello Chicken Fricassee | \$16 per person

Slow-Cooked Chicken Thighs, Portobello Mushroom Cream Sauce, Creamy Risotto & Broccoli

Mediterranean Chicken Wrap | \$16 per person

Grilled Chicken with Tomato, Sweet Peppers, Cucumber, Olives & Feta Cheese, Wrapped in a Sun-Dried Tomato Flour Tortilla

Southwestern Pork Loin | \$16 per person

Served with Apricot Chipotle BBQ Sauce, Spanish Cheddar Cheese Au Gratin Potatoes, Seasonal Vegetable Medley

Slow Roasted Tri-Tip | \$19 per person

Sliced thin with a Smoky BBQ Sauce & Caramelized Onions with a Bleu Cheese Mayonnaise, on a Fresh baked Garlic Dusted Hoagie Roll

Charbroiled Top Sirloin Steak | \$20 per person

Served with Peppercorn Sauce, Fried Shallots, Garlic Roasted Mashed Potatoes & Country Asparagus

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Lunch Buffets



All Lunch Buffets are Served with Fresh Brewed Starbucks® Coffee and Tazo® Hot Tea
Choice of Lemonade or Fresh Brewed Tazo® Iced Tea, Fresh Baked Rolls & Butter
Final Guarantee of Less Than 25 Guests is Subject to a \$100.00 Additional Charge.

Signature Sho-Ban Feast | \$15 per person

Buffalo Stew, Frybread, Indian Taco Bar, Seasonal Berry Cobbler

Italian Night Out | \$15 per person

Classic Caesar Salad, Parmesan Garlic Bread, Double Stuffed Meat Lasagna, Hand Breaded Chicken Milanese in a Mushroom Cream Sauce, Tuscan Green Beans, Hand Stuffed Cannoli's with a Mascarpone Mousse

East Idaho Barbeque | \$16 per person

Creamy Cole Slaw, Old Fashioned Red Bliss Potato Salad, Glazed Tender Sliced Beef Brisket, BBQ Pulled Pork, Topped with Sweet BBQ Glaze, Baked Beans, Corn Casserole, Roasted Apple Cobbler

Tex-Mex Cantina | \$17 per person

Tortilla Soup, Tri-Colored Chips & Fire Roasted Salsa, Cheese Enchiladas, Grilled Chicken & Beef Fajitas, Spanish Rice, Black Bean Salad, Cinnamon Churros

New York Delicatessen | \$17 per person

Roast Turkey Breast, Honey Baked Ham, Roast Beef, Southwest Chicken & Albacore Tuna Salad, Assorted Rolls, Cheeses and Condiments, Chef's House-Made Potato Chips & Dip, Assorted Cookies & Brownies

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Home Cooking Lunch Buffets



All Home Cooking Buffets Include a Mixed Green Salad, Chefs Choice Side and Cookie Platter.
Buffets are served with Fresh Warm Roll, Lemonade and Water. Final Guarantee of
Less Than 25 Guests is Subject to a \$100.00 Additional Charge.

Cheesy Beef Enchilada Casserole | \$11 per person

Spanish Ground Beef Layered Between Corn Tortillas & Home Made Enchilada Sauce & Mexican Cheddar Cheese

Braised Chicken and Rice Casserole | \$12 per person

Fork-Tender Chicken with Sautéed Mushrooms, Creamed Sauce mixed with Fresh Jasmine Rice

Nona's Baked Italian Meatball Casserole | \$12 per person

Fresh Penne Pasta Tossed in a Homemade Marinara Sauce, Topped with Italian Meatballs finished with Mozzarella, Parmesan & Fontina Cheese, Baked until Golden Brown & Bubbly

Shepherd's Pie | \$12 per person

Slow-Cooked Beef Mixed with Country Vegetables in Delicate Beef Sauce, Topped with Piping Hot Mashed Potatoes Served Golden Brown

Southern BBQ Mac and Cheese | \$12 per person

Classic Baked Mac & Cheese with a Southern Twist, Slow-Roasted BBQ Pulled Pork on Top

King Ranch Chicken | \$13 per person

Fork-Tender Chicken Layered with Crisp Corn Tortillas, Mexican Cheese, Mushroom Cream Sauce, Finished with Smoked Green Chilies

Spiced Chinese Pork Casserole | \$13 per person

Slow-Roasted Pork Shoulder with Tender Asian Vegetables with Jasmine Rice

Tender Beef and Biscuit Dumpling Bake | \$13 per person

Fork-Tender Beef & Farm Vegetables, Topped with Fresh Biscuit Dough Baked until a Flaky Butter Golden Brown Crust

Slow-Simmered Asian Beef and Fried Rice | \$14 per person

Shaved Teriyaki Beef Sautéed with Asian Vegetables Piled on Top of Fried Rice

All Prices Above Do Not Include 18% Catering Supplement Fee and 4% Tribal Tax
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Box Lunches



All Box Lunches Come with an Assorted Bag of Chips,
Whole Fruit, Sweet Treat & Bottled Water.

Classic Deli | \$10 per person

Choice of Oven Roasted Turkey, Honey Ham, Roast Beef, Piled High on Kaiser Roll
Accompanied by Sliced Tomatoes, Fresh Lettuce & Kosher Dill served with a Potato Salad

Hummus Veggie Wrap | \$14 per person

House-Made Hummus, Pepper Jack Cheese, Chopped Romaine, Tomatoes, Onions,
Cucumbers, Red Peppers & Sprouts Wrapped in Chipotle Pepper Flour Tortilla served with
a Fresh Fruit Salad

Slow Roasted Tri-Tip | \$14 per person

Sliced Thin with a Smoky BBQ Sauce & Caramelized Onions with a Blue Cheese
Mayonnaise, on a Fresh Baked Garlic Dusted Hoagie Roll served with a Macaroni Salad

Turkey Club Wrap | \$14 per person

Smoked Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato & Touch of Sweet Hot Mustard,
Wrapped in a Classic Flour Tortilla served with a Broccoli Slaw

Mediterranean Chicken Wrap | \$15 per person

Grilled Chicken with Tomato, Sweet Peppers, Cucumber, Olives & Feta Cheese, Wrapped in
a Sun-Dried Tomato Flour Tortilla served with a Cucumber Salad

Southwestern Spicy Chicken Salad Wrap | \$15 per person

Grilled Southwest Chicken with Lettuce, Tomato & Cilantro Mayonnaise, Wrapped in a
Chipotle Pepper Flour Tortilla served with a Santa Fe Orzo Pasta Salad

The Italian Stallion | \$15 per person

Salami, Capicola, Roast Beef & Provolone with Sliced Tomatoes, Shredded Lettuce &
Italian Dressing on a Fresh Baked Garlic Dusted Hoagie Roll served with a Macaroni Salad

All Prices Above Do Not Include 18% Catering Supplement Fee and 4% Tribal Tax
All Food & Beverage is Based on a Two (2) Hour Service Time
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Dinner Plated Entrées



All Plated Dinners are Served with Fresh Brewed Starbucks® Coffee and Tazo® Hot Tea
Choice of Lemonade or Fresh Brewed Tazo® Iced Tea, Fresh Baked Rolls & Butter.

Pan Fried Whole Idaho Trout | \$24 per person

Blanketed with Pine Nuts, Capers & Currents atop a Brown Butter Sauce, Served with Yukon Gold Mashed Potatoes

Airline Chicken Breast Chasseur | \$25 per person

Roasted Tomato Mushroom Gravy, Roasted Tarragon Fingerling Potatoes, Spring Asparagus

Flamed Tilapia Rockefeller | \$26 per person

Spinach Béchamel, Twice Baked Potatoes, Tuscan Green Beans

Corn Encrusted Salmon Blanche | \$27 per person

Roasted Corn Cream Sauce, Yukon Gold Mashed Potato & Dried Cherry Tomato Chutney, Buttered French Carrots & Roasted Asparagus

Snake River Skirt Steak | \$27 per person

Grilled Skirt Steak with Beef Reduction Demi, Grilled Asparagus, Parsley French Carrots, Roasted Red New Potatoes

Grilled Double Cut Pork Chop | \$28 per person

Drizzled with Blackberry Sauce, Gateau of Apples, Caramelized New Potatoes with Bacon, Balsamic Brussels Sprouts

Hoisin Braised Beef Short Ribs | \$29 per person

Ginger BBQ Sauce, Yukon Gold Mashed Potatoes, Buttered French Carrots & Green Beans

Kona Coffee Crusted Rib Eye | \$30 per person

Topped with Harissa Butter, Steakhouse Broccoli, Herbed Fingerling Potatoes

Seared Lamb Double Chop | \$35 per person

Pomegranate Sauce, White Bean Couscous, Medley of Wild Mushrooms & Fried Shallots

Duo of Duck | \$36 per person

Duck-Leg Confit with a Scallion Polenta Cake, Chipotle Blackberry Sauce, Roasted Breast of Duck, Wilted Spinach & Crispy Duck Béarnaise

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All Food & Beverage is Based on a Two (2) Hour Service Time
All Food Must Be Consumed on Property

Dinner

Plated First & Third Course



Choice of One of Each Included in Price of One Entrée.

DINNER | SALAD

House Salad

Mixed Greens, Fresh Seasonal Vegetables
Ranch Dressing or Balsamic Vinaigrette

Northwest Caesar Salad

Romaine Lettuce, Grated Parmesan & Croutons
Caesar Dressing

Baby Field Green Salad

Candied Walnuts, Bleu Cheese & Sun-Dried Cherries
House-Made Balsamic Vinaigrette

Mediterranean Salad

Chopped Romaine, Feta Cheese, Tomato Wedges, Cucumber & Kalamata Olives
House-Made Oregano Lemon Vinaigrette

DINNER | DESSERT

New York Style Cheesecake

Served with a Raspberry Coulisse

Southern Style Mixed Berry Cobbler

Bread Pudding

Topped with Caramel & Fresh Whipped Cream

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Dinner Buffet

All Buffet Dinners are Served with Fresh Brewed Starbucks® Coffee and Tazo® Hot Tea
Choice of Lemonade or Fresh Brewed Tazo® Iced Tea, Fresh Baked Rolls & Butter
Final Guarantee of Less Than 25 Guests is Subject to a \$100.00 Additional Charge.

DINNER | ENTRÉE

Single Cut Pork Chops | \$18 per person

Tender Pork Steaks in a Thyme Brown Butter Sauce, Jelly Onions

Pesto Crusted Salmon Filet | \$22 per person

Wild Caught Salmon, Toasted Walnut Cream Sauce, Cherry Tomato Ragu

Prime Rib | \$24 per person

Served with Au Jus and Creamy Horseradish

Filet Mignon | \$28 per person

Grilled with Goat Cheese Whipped Potatoes, Port Glazed Shallots & Hunter Sauce

PLEASE CHOOSE FROM OPTIONS BELOW AS THE SECOND ENTRÉE:

Sliced Grilled Breast of Chicken

With a Mushroom Fresh Herb Cream Sauce

Sliced Herb Roasted Pork Loin

Slow Roasted Pork Loin with a Herb Onion Jam, Farmers Butter

Sliced Roasted Tri-Tip

Char-Roasted Beef, Bleu Cheese Crème, Pickled Red Onions

Sliced Top Sirloin of Beef

Sautéed Mushrooms and Onions with Parsley Butter, Herbed Gravy

Almond Crusted Tilapia

Roasted Tilapia with a Lemon Butter Hollandaise

Jack's Glazed Chicken Thighs & Drums

Tender, Bone-in, Dark Meat Chicken, Glazed in a Sticky BBQ Sauce, Fried Onion Strings

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Dinner Buffet Sides

Choice of One of Each Included in Price of One Entrée.

DINNER | SALAD

House Salad

Mixed Greens, Fresh Seasonal Vegetables
Ranch Dressing or Balsamic Vinaigrette

Northwest Caesar Salad

Romaine Lettuce, Grated Parmesan & Croutons
Caesar Dressing

Baby Field Green Salad

Candied Walnuts, Bleu Cheese & Sun-Dried Cherries
House-Made Balsamic Vinaigrette

Mediterranean Salad

Chopped Romaine, Feta Cheese, Tomato Wedges, Cucumber & Kalamata Olives
House-Made Oregano Lemon Vinaigrette

DINNER | VEGETABLE

Green Beans

Steamed Buttered Broccoli & Baby Carrots

Roasted Green & Yellow Squash with Red Onions & Garlic

Balsamic Glazed Brussels Sprouts with Bacon & Parmesan

Spring Mixed Vegetables

Grilled Seasonal Vegetables

Tuscan Green Beans, Bacon Lardoons, Parmesan Cheese, Balsamic Glaze

Roasted Root Vegetables with a Thyme Brown Butter Sauce

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Dinner Buffet Sides Continued



Choice of One of Each Included in Price of One Entrée.

DINNER | STARCH

Roasted Rosemary Red Potatoes

Parsley Buttered New Potatoes

Herbed Rice Pilaf

Mediterranean Couscous

Sweet Potato Mash

Tillamook Cheddar Scalloped Potato

Roasted Garlic Mashed Potatoes

Fried Red Potato Hash

Jasmine Rice

DINNER | DESSERT

Moist Triple Chocolate Cake with Dark & White Chocolate Sauce

Roasted Apple Crisp with a Brown Sugar Caramel Cream Sauce

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All Food & Beverage is Based on a Two (2) Hour Service Time
All Food Must Be Consumed on Property

Home Cooking Dinner Buffets



All Home Cooking Buffets Include a Mixed Green Salad, Chefs Choice Side & Cookie Platter. Buffets are served with Fresh Warm Roll, Lemonade & Water. Final Guarantee of Less Than 25 Guests is Subject to a \$100.00 Additional Charge.

Cheesy Beef Enchilada Casserole | \$16 per person

Spanish Ground Beef Layered Between Corn Tortillas & Home Made Enchilada Sauce & Mexican Cheddar Cheese

Braised Chicken and Rice Casserole | \$17 per person

Fork-Tender Chicken with Sautéed Mushrooms, Creamed Sauce mixed with Fresh Jasmine Rice

Nona's Baked Italian Meatball Casserole | \$17 per person

Fresh Penne Pasta Tossed in a Homemade Marinara Sauce, Topped with Italian Meatballs finished with Mozzarella, Parmesan & Fontina Cheese, Baked until Golden Brown & Bubbly

Shepherd's Pie | \$17 per person

Slow-Cooked Beef Mixed with Country Vegetables in Delicate Beef Sauce, Topped with Piping Hot Mashed Potatoes Served Golden Brown

Southern BBQ Mac and Cheese | \$17 per person

Classic Baked Mac & Cheese with a Southern Twist, Slow-Roasted BBQ Pulled Pork on Top

King Ranch Chicken | \$18 per person

Fork-Tender Chicken layered with Crisp Corn Tortillas, Mexican Cheese, Mushroom Cream Sauce, Finished with Smoked Green Chilies

Spiced Chinese Pork Casserole | \$18 per person

Slow-Roasted Pork Shoulder with Tender Asian Vegetables & Jasmine Rice

Tender Beef & Biscuit Dumpling Bake | \$18 per person

Fork-Tender Beef & Farm Vegetables, Topped with Fresh Biscuit Dough Baked until a Flaky Butter Golden Brown Crust

Slow-Simmered Asian Beef and Fried Rice | \$19 per person

Shaved Teriyaki Beef Sautéed with Asian Vegetables Piled on Top of Fried Rice

All Prices Above Do Not Include 18% Catering Supplement Fee and 4% Tribal Tax
All Food & Beverage is Based on a Two (2) Hour Service Time
All Food Must Be Consumed on Property

Hors d'Oeuvres Cold Selections



Butler Service is \$100.00 per Server – 4 Hour Minimum.

Tray (25 piece minimum) | \$55.00 per order

Gazpacho Filled Cucumber Cups

Grilled Curried Chicken Salad

With Mango Chutney in a Mini Phyllo Shell

Shrimp Cocktail on Ice

With House-Made Cocktail Sauce, Fresh Lemon & Tabasco

Tray (25 piece minimum) | \$65.00 per order

Smoked Salmon Canapés

On Rye with Lemon, Capers & Bermuda Onion

Seared Tuna on a Wasabi Cracker

With Mango Salsa

Asparagus Wrapped in Prosciutto

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Hors d'Oeuvres Hot Selections

Butler Service is \$100.00 per Server – 4 Hour Minimum.

Tray (25 piece minimum) | \$55.00 per order

Quesadilla with Chicken

Jalapeño Chili Peppers, Jack Cheese & Cilantro

Mini Beef Taquitos

With Salsa

Chicken Tenders

With Spicy BBQ Sauce & Honey Mustard

BBQ Meatballs

In a Tangy BBQ Glaze

Chicken Wings

Served with a Sweet Chili Garlic Sauce & Chef's Dipping Sauce

Tequila Lime Chicken Skewers

With Cilantro Cream

Medallions of Chicken

With Pesto

New Potatoes

Stuffed with Cheese, Bacon & Scallions

Mini BBQ Sandwiches

Fried Green Tomato

With Carolina Pork Barbecue & Cider Vinegar BBQ Sauce

Tray (25 piece minimum) | \$65 per order

Sesame Chicken Tenders

Served with a Seasoned Sour Cream

Button Mushrooms

Sautéed with Prosciutto, Garlic & Romano Cheese

Deep Fried Prawns

Bacon Wrapped Scallop

Thai Beef Kabobs

Shrimp Skewer

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Platters

Final Guarantee of Less Than 25 Guests is Subject to a \$100.00 Additional Charge.
All Platters are Based on 40 People.

Crudités | \$200 per platter

Crisp Fresh Vegetable served with Ranch & Bleu Cheese Dipping Sauce

Marinated Grilled Vegetable Salad | \$200 per platter

With Mushrooms, Sweet Peppers, Zucchini & Broccoli

South of the Border | \$200 per platter

Tri-Colored Tortilla Chips with Pico de Gallo, Guacamole & Salsa

Charcuterie | \$240 per platter

Deli Meats & Cheeses served with Mustard, Mayonnaise & Cocktail Breads

Fresh Fruit | \$240 per platter

Seasonal Fruit Display

Hot Spinach and Artichoke Dip | \$240 per platter

Parmesan Cheese & Toasted Baguette

Cheese Board | \$280 per platter

Regional Cheese & Crackers

Antipasto | \$320 per platter

Assorted Meats, Cheeses & Grilled Vegetables with hummus & pita chips

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Action Stations

Action Stations Must be Ordered as an Accompaniment with Another Food Order.
Add a Chef Attendant Fee of \$100 for Each Station.

Idaho Nacho Bar | \$4 per person

Fresh, Hot Fried Kettle Chips with a variety of Toppings, Cheeses and Salsa

Fajita | \$8 per person

Sizzling Spiced Marinated Chicken & Beef alongside Peppers & Onions,
Rice & Flour Tortillas

Mongolian BBQ | \$8 per person

Fresh Vegetables, Chicken, Beef & Tofu Sautéed up with Assorted Sauces Served on
a Bed of Rice or Asian Noodles

Pasta Bar | \$8 per person

Assorted Pasta, Italian Sausage & Chicken, Fresh Vegetables Served with Sauces: Pesto,
Alfredo & Marinara

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