



**DEADWOOD
MOUNTAIN GRAND®**

HOTEL • CASINO • DINING • ENTERTAINMENT

**MEETINGS & EVENTS
THAT ROCK.**

CATERING MENU

REFRESHMENTS

Coffee Service (regular or decaf)	\$24.00 per gallon
Iced Tea / Lemonade.....	\$20.00 per gallon
Bottled Water (based on consumption)	\$2.00 each
Assorted Coca-Cola Products (based on consumption)	\$2.00 each
Drink Ticket	\$5.00 each
Domestic Keg	\$325 (ask for selections)
Import Keg	\$375 (ask for selections)

SNACKS (individually wrapped)

Assorted Danishes	\$35 per dozen
Assorted Cookies/Dessert Bars	\$24 per dozen
Pretzels / Chips	\$2.00 per person
Trail Mix	\$15 per pound
Assorted Mini Cheesecakes.....	\$5.00 per person
* Chobani Yogurt (individual, assorted flavors)	\$4.00 each
Assorted Candy Bars.....	\$2.00 each
Assorted Granola Bars	\$18 per dozen

HORS D'OEUVRES (served butler style)

COLD:

* Shrimp Cocktail	\$300 (per 100)
Smoked Atlantic Salmon with crackers.....	\$250 (per 10lb filet)
* Vegetable Display with ranch	\$150 (serves 60)
Deluxe Cheese with crackers display.....	\$225 (serves 60)
* Fresh Fruit display	\$150 (serves 50)

HOT:

Meatballs (Swedish/BBQ)	\$150 (per 100)
* House-made Spinach Artichoke Dip	\$175 (serves 50)
* Zesty Queso & Salsa with tortilla chips	\$175 (serves 60)
* Chicken Wings w/Dipping Sauce	\$225 (per 100)
* Crab Stuffed Mushrooms	\$250 (per 100)
Roasted Red Pepper Hummus with parmesan pita points.....	\$150 (serves 60)
* Whiskey Glazed Steak Tips	\$200 (serves 50)
Chicken Pot Stickers with assorted glazes.....	\$180 (serves 60)
* Charcuterie Board	\$200 (serves 60)

DESSERTS

Frosted Cupcakes	\$36 per dozen
Jumbo Frosted Cupcakes.....	\$48 per dozen
Cake <i>choice of chocolate or white and choice of frosting</i>	\$4 per serving (\$100 minimum)
Pie <i>choose from apple, cherry, french silk, pumpkin or lemon meringue</i>	\$40 per pie (serves 10)
Bread Pudding with caramel sauce	\$4 per serving (\$100 minimum)
Cobbler <i>choose from apple, peach or cherry</i>	\$4 per serving (\$100 minimum)
Assorted NY Style Cheesecake	\$5 per serving (\$100 minimum)
<i>choose from plain, black forest, strawberry swirl, amaretto or marble</i>	

* denotes gluten-free option

CONTINENTAL BREAKFAST BUFFET

- THE PROSPECTOR & BREADS**\$12 per person
Assorted danishes, muffins, assorted bagels with cream cheese and seasonal fresh fruit.
- HEALTHY LEAD**\$12 per person
Yogurt with fresh granola, bagels with cream cheese, seasonal fresh fruit and bran muffins.

BREAKFAST BUFFET

- THE ORE CART**\$11 per person
Scrambled eggs, cubed breakfast potatoes, hickory smoked bacon and fresh fruit.
- THE NUGGET**\$14 per person
Scrambled eggs, cubed breakfast potatoes, biscuits and sausage gravy, hickory smoked bacon or sausage links and fresh fruit.
- GOLD BOUILLION**\$15 per person
Scrambled eggs with cubed breakfast potatoes, breakfast ham, French toast with maple syrup, biscuits & sausage gravy and fresh seasonal fruit.

Breakfast menu available from 6am to 10am.

LUNCH BUFFET

- TACO BAR** Tortillas, taco shells, homemade fajita chicken, seasoned beef and Spanish rice. Toppings include shredded lettuce, shredded cheese, sour cream black olives, diced tomatoes and onions.....\$17 per person
ADD CHIPS & SALSA\$2 per person
ADD FRESH GUACAMOLE\$2 per person
ADD FRESH QUESO\$2 per person

- DELI LUNCH** Build your own sandwich with sliced ham, turkey and beef, American & Swiss cheeses, white and wheat bread, lettuce, tomato, onion, pickles, mayo and mustard served with croissants, wraps or buns. Sides include potato chips and Chef's tomato basil soup with crackers.\$15 per person

- PASTA BAR** Baked Ziti and spaghetti noodles served with alfredo and marinara meat sauce. Served with Caesar salad and garlic baguette.....\$17 per person
ADD ITALIAN SEASONED CHICKEN BREAST\$3 per person

- BBQ LUNCH** Build your own sandwich with slow roasted pulled pork and shredded chicken with hickory smoked BBQ sauce. Served with potato salad, baked beans and potato chips.\$16 per person

- PICNIC STYLE LUNCH** Hamburger with cheese, bratwursts. Sides include potato salad, baked beans and potato chips\$16 per person

- LUNCH OR DINNER SALAD** Romaine and Iceberg lettuce, and Arcadian blend, along with a large selection of add-ons, with four salad dressings: Ranch, Italian, Raspberry Vinaigrette and Bleu Cheese
.....\$10 per person as add-on / \$15 per person as a meal

DINNER BUFFET

all dinner buffets come with fresh rolls and butter.

TWO ENTRÉE BUFFET

CHOICE OF TWO SALADS, ONE VEGETABLE AND ONE STARCH..... \$26

THREE ENTRÉE BUFFET

CHOICE OF TWO SALADS, ONE VEGETABLE AND ONE STARCH..... \$30

CHICKEN PICATTA Lightly floured boneless chicken breast sautéed with our home-made picatta sauce and capers.

* **SLOW ROASTED PORK** Slow cooked pork glazed with an apple bacon demi glaze.

PASTA BAKE Fresh pasta with red sauce and cheeses baked to perfection with your choice of chicken or meatballs.

* **POACHED SOUTH DAKOTA WALLEYE** Topped with lemon and dill.

* **MEDITERRANEAN CHICKEN** Roasted chicken topped with spinach, artichokes, tomatoes and garlic.

* **SALMON** Grilled to perfection, with a honey glaze.

SLOW ROASTED POT ROAST Succulent slow roasted beef pot roast in au jus.

CARVING STATION

* **CHEF-CARVED USDA PRIME RIB** with au jus and horseradish..... MARKET PRICE

* **CHEF-CARVED HAM** add-on \$10 per person

SALADS

fresh greens (3 dressings)
Caesar salad
potato salad

VEGETABLES

green bean almonidine
caramelized baby carrots
steamed broccoli

STARCHES

* cheddar mashed
* roasted baby potatoes
* wild rice blend

** denotes gluten-free option*