



**DEADWOOD  
MOUNTAIN GRAND**

CASINO • DINING • ENTERTAINMENT • SPA

# 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 .....	\$6.00 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 (pre-packaged) .....	\$3.00 per package
Snack Mix .....	\$15 per pound
*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.....	\$330 (per 100)
Smoked Atlantic Salmon with crackers.....	\$275 (serves 50)
*Vegetable Display with ranch.....	\$165 (serves 60)
Deluxe Cheese with crackers display.....	\$245 (serves 60)
*Fresh Fruit display .....	\$165 (serves 50)

### HOT:

Meatballs (Swedish/BBQ) .....	\$165 (per 100)
House-made Spinach Artichoke Dip .....	\$190 (serves 50)
Zesty Queso & Salsa with tortilla chips .....	\$190 (serves 60)
Chicken Wings w/Dipping Sauce .....	\$250 (per 100)
Crab Stuffed Mushrooms.....	\$275 (per 100)
Whiskey Glazed Steak Tips .....	\$265 (serves 50)
 Charcuterie Board .....	 \$200 (serves 60)

## DESSERTS

Frosted Cupcakes with buttercream frosting .....	\$36 per dozen
Pie .....	\$4 per serving (\$100 minimum (choose from apple, cherry, french silk, pumpkin or lemon meringue)
Assorted NY Style Cheesecake .....	\$5 per serving (\$100 minimum (choose from plain, black forest, strawberry swirl, amaretto or marble)

## CONTINENTAL BREAKFAST

- THE PROSPECTOR & BREADS** .....\$13 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** .....\$14 per person  
 Scrambled eggs, cubed breakfast potatoes, hickory smoked bacon, and fresh fruit.
- THE NUGGET** .....\$16 per person  
 Scrambled eggs, cubed breakfast potatoes, biscuits and sausage gravy, hickory smoked bacon or sausage links, and fresh fruit.
- GOLD BOULLION** .....\$18 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 6:00am to 10:00am only.*

## 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.....\$19 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 tomato basil soup with crackers.....\$17 per person
- PASTA BAR** Baked ziti and spaghetti noodles, served with alfredo and marinara meat sauce. Served with Caesar salad and garlic baguette. ....\$19 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. ....\$19 per person
- PICNIC STYLE LUNCH** Hamburger with cheese, bratwursts. Sides include potato salad, baked beans and potato chips. ....\$18 per person

## DINNER BUFFET

all dinner buffets come with fresh rolls and butter

### TWO ENTREE BUFFET

Choice of two salads, one vegetable and one starch \$28

### THREE ENTREE BUFFET

Choice of two salads, one vegetable and one starch \$32

### ENTREES

- Mediterranean Chicken: Roasted chicken topped with spinach, artichokes, tomatoes and garlic.
- Slow Roasted Pork: Slow-cooked pork, glazed with an apple-bacon demi glace.
- Poached South Dakota Walleye: Topped with lemon and dill.
- Champagne Chicken: Chicken served with a creamy/savory champagne sauce made with champagne, shallots, lemon and garlic.
- Salmon: grilled to perfection with a honey glaze.
- Slow Roasted Pot Roast: Succulent slow roasted beef pot roast in au jus.
- Pasta Bake: Fresh pasta with red sauce & cheeses, baked to perfection with your choice of chicken or meatballs.

### CARVING STATION

- Chef-carved USDA Prime Rib: with au jus and horseradish ..... \*market price
- Chef-carved ham..... \$12 per person

### SALADS

fresh greens (3 dressings)  
caesar salad  
potato salad

### VEGETABLES

green bean almondine  
caramelized baby carrots  
steamed broccoli

### STARCHES

\*cheddar mashed  
\*roasted baby potatoes  
\*wild rice blend

\*denotes gluten-free option