Holiday Menu

Catering Department: Deadwood, SD 57732

Deadwood, SD 57732 605-584-4800 catering@DeadwoodLodge.com DeadwoodLodge.com

LODGEAT DEADWOOD Gaming Resort

Holiday Hors D'oeuvres

Smoked Salmon Deviled Eggs

Hardboiled eggs filled with honey smoked salmon, cream cheese, dill, scallions, and shallots. \$135 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

Buffalo Chicken Wings

Fresh drummies and wings tossed in classic buffalo sauce, served with celery sticks and ranch. \$175 serves 100

Gourmet Meat & Cheese

Herb boursin cheese spread with domestic and fine imported cheeses, salami, prosciutto and other gourmet meats, served with gourmet crackers. \$225 serves 50

Bison & White Cheddar Stuffed Mushrooms

White button mushrooms filled with local buffalo sausage, garlic, fresh herbs and white cheddar. Roasted with white wine and served with a roasted pepper cream sauce. \$150 per 50 pieces

Chislic Au Poivre

Pepper crusted angus steak tips with shoestring potatoes, bourbon demi glace and horseradish cream.

\$175 per 50 pieces

Chilled Jumbo Shrimp Cocktail

Per 100 pieces \$300

Enhance your event with that extra special touch!

Impress your guests with Deadwood Grille Signature Wines by the bottle, a Champagne Fountain.

Ask our Catering Department for more information and prices.

© The Lodge at Deadwood Holiday Menu. All prices subject to 20% taxable service charge and applicable taxes.

Holiday Plated Entrées

All Holiday Plated Entrées are 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.

Bacon Wrapped Beef Tenderloin

6oz Bacon Wrapped Beef Tenderloin with wild mushroom-shallot demi glace served with garlic mashed potatoes. \$29.95

Salmon Oscar

Grilled atlantic salmon topped with asparagus, crab meat & béarnaise sauce. Served with garlic mashed potatoes. \$25.95

Sparkling Chicken

Pan seared airline breast topped with champagne mushroom cream, served with garlic mashed potatoes. \$20.95

Pork Filet Mignon

Bacon wrapped boneless pork chop with spiked cider & fuji apple reduction, served with garlic mashed potatoes. \$20.95

Angus Ribeye

12oz charbroiled ribeye steak with sautéed wild mushrooms and au jus served with garlic mashed potatoes. \$29.95

Plated Holiday Desserts

\$4.95/each

Carrot Cake with Vanilla Créme Anglaise Double Chocolate Cake White Chocolate Raspberry Cake Pecan Pie New York Cheesecake with Assorted Toppings

LODGE DEADWOOD Gaming Resort

The Lodge at Deadwood

Experience the best of what the Black Hills has to offer. Nature. History. Entertainment. Fine Dinning.
140 Luxury hotel guest rooms and suites, many with balconies and patios
First Class restaurant and casual lounge. Deadwood's only indoor waterpark.
Large Las Vegas-Style casino featuring poker, blackjack, and 280 state of the art slot machines. 24-hour indoor fitness center.
Deadwood Trolley service to Historic Downtown. Hotel shuttle is available for guests. Free high-speed wireless internet access.

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Mountain Buffet

Cherry Apple Salad

Mixed spring lettuce with dried cherries, roasted fuji 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

Bowtie pasta with artichoke, tomatoes,

red onion and cucumbers Garlic Mashed Potatoes Chefs Vegetable Medley 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.

Peppered Salmon

Fresh Atlantic Salmon fillets seasoned with cracked peppercorn and herbs, topped with béarnaise.

Chicken Chorizo Rigatoni

Grilled chicken, chorizo sausage, roasted peppers, mushrooms and garlic in tomato shallot cream sauce.

Chef Dessert Station

Carrot Cake with Vanilla Créme Anglaise Double Chocolate Cake New York Cheesecake with Assorted Toppings \$28.95/person



Holiday Buffet

Garden Salad

Fresh blend of lettuce, roma tomatoes, red onion, carrots, cucumber and crisp croutons, served with assortment of 3 dressings.

Fresh Fruit Display

An assortment of seasonal and exotic fruits.

Holiday Pasta Salad

Bowtie pasta with artichoke, tomatoes, red onion

and cucumbers Garlic Mashed Potatoes Chefs Vegetable Medley 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 Florentine Chicken Tortellini \$23.95/person

Chef Attended Carving Station

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

Honey Baked Ham Top Round of Beef \$6 per person Prime Rib \$10 per person



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