



THE
LODGE  AT
DEADWOOD
Gaming Resort

Holiday Menu

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

Holiday Hors D'oeuvres

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.

\$200 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.

\$250 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,
or a Champagne Fountain.

Ask our Catering
Department for more
information and prices.

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. \$35.95

Salmon Oscar

Grilled atlantic salmon topped with asparagus, crab meat & béarnaise sauce. Served with garlic mashed potatoes. \$27.95

Sparkling Chicken

Pan seared airline breast topped with champagne mushroom cream, served with garlic mashed potatoes. \$24.95

Pork Filet Mignon

Bacon wrapped boneless pork chop with spiked cider & fuji apple reduction, served with garlic mashed potatoes. \$22.95

Angus Ribeye

12oz charbroiled ribeye steak with sautéed wild mushrooms and au jus served with garlic mashed potatoes. \$34.95

Plated Holiday Desserts

\$5.95/each

Carrot Cake with Vanilla Crème Anglaise
Double Chocolate Cake

Pecan Pie

New York Cheesecake with Assorted Toppings

The Lodge at Deadwood

Experience the best of what the Black Hills has to offer!

185 Luxury hotel guest rooms and suites, many with balconies and patios

The locals' favorite, Oggie's Sports Bar

Deadwood's Only Indoor Water Playland

Las Vegas style casino featuring table games, slot machines, and the BetLodge Sportsbook

24 Hour Fitness Center

Deadwood Trolley Service to Historic Downtown
Hotel Shuttle available for guests

Free high-speed wireless internet



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 Crème Anglaise

Double Chocolate Cake

New York Cheesecake with Assorted Toppings

\$31.95/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

\$24.95/person

Chef Attended Carving Station

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

Honey Baked Ham

Top Round of Beef

\$8 per person

Prime Rib \$MarketPrice



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