



**DEADWOOD  
MOUNTAIN GRAND**

CASINO • DINING • ENTERTAINMENT • SPA

# MEETINGS & EVENTS THAT ROCK.

CATERING MENU

## REFRESHMENTS

Coffee Service (regular or decaf) .....	\$20.00 per gallon
Iced Tea .....	\$17.00 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

Assorted Danishes .....	\$35 per dozen
Assorted Cookies.....	\$24 per dozen
Assorted Dessert Bars .....	\$24 per dozen
Assorted Mini Cheesecakes.....	\$4 per person
Brownies .....	\$24 per dozen
Chobani Yogurt (individual, assorted flavors) .....	\$3.00 each
Assorted Candy Bars.....	\$2.00 each
Assorted Granola Bars .....	\$18 per dozen

## HORS D'OEUVRES

### COLD:

Shrimp Cocktail .....	\$260 (per 100)
Smoked Atlantic Salmon w/Crackers.....	\$200 (per 10lb. filet)
Vegetable Display w/Ranch.....	\$150 (serves 60)
Assorted Cheese w/Crackers .....	\$175 (serves 60)
Fruit Display .....	\$150 (serves 50)

### HOT:

Meatballs (Swedish/BBQ) .....	\$150 (per 100)
Spinach Artichoke Dip (house-made).....	\$160 (serves 50)
Zesty Queso & Salsa w/Tortilla Chips.....	\$175 (serves 60)
Chicken Wings w/Dipping Sauce .....	\$175 (per 100)
Crab Stuffed Mushrooms.....	\$200 (per 100)
Macadamia Crusted Halibut Bites.....	\$250 (per 100)
Roasted Red Pepper Hummus w/Parmesan Pita Points .....	\$150 (serves 60)

## DESSERTS

Double Chocolate Cake .....	\$4 per person
Carrot Cake .....	\$4 per person
Assorted Pies .....	\$4 per person
Assorted Mini Cheesecakes.....	\$4 per person
Key Lime Pie .....	\$4 per person
Chocolate Lava Cake .....	\$7 per person

## CONTINENTAL BREAKFAST BUFFET

**THE PROSPECTOR & BREADS** .....\$9 per person  
Assorted danishes, muffins, assorted bagels with cream cheese and seasonal fresh fruit.

**HEALTHY LEAD** .....\$12 per person  
Yogurt with granola, seasonal fresh fruit, bran muffins.

## BREAKFAST BUFFET

**THE ORE CART** .....\$10 per person  
Scrambled eggs, cubed breakfast potatoes, hickory smoked bacon, and fresh fruit.

**THE NUGGET** .....\$13 per person  
Scrambled eggs, cubed breakfast potatoes, biscuits and sausage gravy, hickory smoked bacon or sausage links, and fresh fruit.

**GOLD BOULLION** .....\$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 6:00am to 10:00am only.*

## LUNCH

**TACO BAR** Tortillas, taco shells, homemade fajita chicken, seasoned beef, Spanish rice. Toppings include shredded lettuce, shredded cheese, sour cream, black olives, diced tomatoes, onions .....\$17 per person  
Add-on chips & salsa .....\$1 per person

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

**PASTA BAR** Baked ziti, and spaghetti noodles, alfredo & marinara meat sauce.  
Caesar salad and garlic baguette .....\$15 per person  
Add-on Italian seasoned chicken breast .....\$2 per person

**BBQ LUNCH** Pulled pork and shredded chicken sandwich, hickory smoked BBQ sauce 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 BAR** 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 meal

*If requesting any lunch menu items for dinner service, please add \$2.00 per person.*

## REFRESHMENTS

Coffee (regular or decaf) ...\$20.00 per gallon  
Iced Tea .....\$17.00 per gallon  
Lemonade .....\$18.00 per gallon

Bottled Water (based on consumption)  
.....\$2.00 each  
Assorted Coca-Cola Products (  
based on consumption).....\$2.00 each

**1 ENTREE BUFFET**

choose 2 salads  
choose 1 vegetable  
choose 1 starch  
\$22

**2 ENTREE BUFFET**

choose 2 salads  
choose 1 vegetable  
choose 1 starch  
\$26

**3 ENTREE BUFFET**

choose 2 salads  
choose 1 vegetable  
choose 1 starch  
\$30

**ENTREES****CHICKEN PICATTA**

Lightly floured boneless chicken breast sauteed with our homemade picatta sauce and capers.

**SLOW ROASTED PORK**

Slow cooked pork glazed with an apple bacon demi glaze.

**CHICKEN ALFREDO TORTELLINI**

Cheese-stuffed tortellini with homemade roasted garlic alfredo sauce.

**POACHED SOUTH DAKOTA WALLEYE**

Topped with lemon and dill.

**PARMESAN CRUSTED COD**

Flaky cod filets topped with parmesan bread crumbs and lemon dill.

**SLOW ROASTED POT ROAST**

Succulent slow roasted pot roast beef in au jus.

*\*Ask about our wild game option including elk, buffalo, duck and pheasant as well as our beyond burger vegan options!*

**CARVING STATION**

Chef carved USDA Prime Rib with au jus and horseradish..... Add-on \$10 per person

Chef carved turkey breast..... Add-on \$7 per person

Chef carved ham ..... Add-on \$10 per person

**SALADS**

fresh greens (3 dressings)  
Caesar salad  
potato salad  
italian pasta salad  
three bean salad

**VEGETABLES**

green bean almonidine  
caramelized baby carrots  
asparagus  
corn o'brian  
steamed broccoli

**STARCHES**

cheddar mashed  
au gratin potatoes  
roasted baby potatoes  
baked potato  
wild rice blend

**PRE-DINNER TABLE HORS D'OEUVRES**

Charcuterie board: Great with wine! Sliced hard salami, black peppercorn venison salami, sopprasetta, and hot cappicola served with kalamata olive tapenade and toasted baguette bread.....\$55 per table (serves 6)

**KIDS MENU**

Chicken strips, mac 'n cheese and fruit..... Add-on \$10 per child