



SPOKANE TRIBE
RESORT & CASINO

BANQUET

M E A L P A C K A G E S



PLATTERS

SERVES 20 PEOPLE

VEGETABLE CRUIDITE TRAY

Grilled, roasted and raw vegetables,
homemade ranch

ARTISANAL CHEESE BOARD

Local and imported cheeses, crackers,
dried nuts and fruit

CHARCUTERIE AND CHEESE BOARD

Variety of cured meats and local and
imported cheeses, artisanal crackers,
dried fruits and nuts

SMOKED SALMON

Whipped cream cheese, pickled red onions,
caperberries, dill, artisanal crackers

PRAWN COCKTAIL TOWER

Poached prawns, cocktail sauce, lemons



PACKAGE 1

STARTERS

Bread rolls and salted butter
Green salad, cherry tomatoes, cucumbers
bell peppers, croutons, ranch dressing

MAINS

BBQ chicken breast and thigh, smoky bbq sauce
Herb roasted pork loin, pork gravy

SIDES

Mashed potatoes
Glazed carrots, butter and honey

DESSERT

Apple crumble, whipped cream

PACKAGE 3

STARTERS

Bread rolls and salted butter
Mixed spring greens, poached pears, walnuts,
pomegranate seeds, blue cheese
Asparagus cream soup

MAINS

Salt-crusted prime rib carving,
horseradish and au jus
Honey glazed ham, ham gravy

SIDES

Mashed potatoes, butter and
Roasted broccolini, caramelized onions
Glazed baby carrots, honey and butter

DESSERT

White chocolate cheesecake verrine, fresh mixed berries
Lemon meringue tartlet
Vanilla bean panna cotta, blueberry mousse

PACKAGE 2

STARTERS

Bread rolls and salted butter
Caesar salad, shaved parmesan,
croutons, Caesar dressing

MAINS

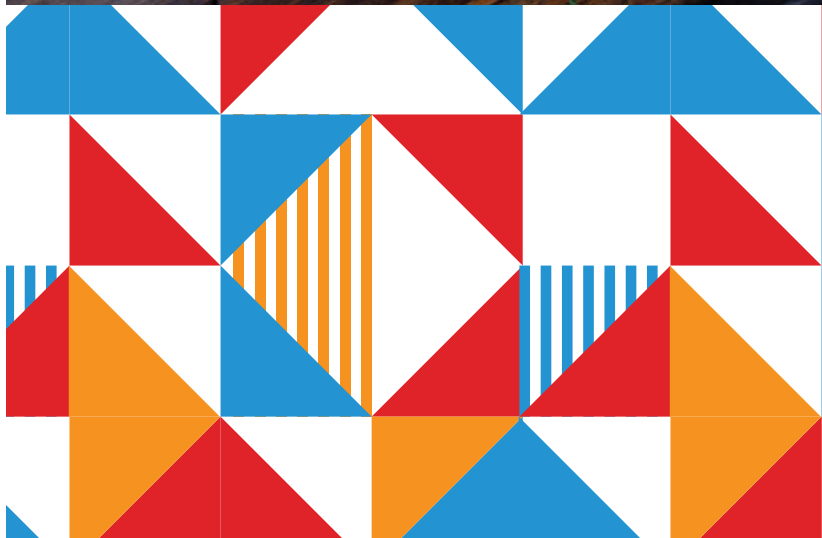
Glazed ham carving station, ham gravy
Roasted beef petite tender, mushroom gravy

SIDES

Mashed potatoes, butter and cream
Buttered green beans, caramelized onions
Roasted root vegetables, fresh thyme

DESSERT

Tiramisu verrine, mascarpone,
espresso, Baileys irish crème
Assorted Cookies





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