SPOKANE TRIBE
RESORT & CASINO

BUFFET

MEAL PACKAGES

PLATTERS

20 PERSON MINIMUM

VEGETABLE CRUIDITE TRAY
Grilled, roasted and raw vegetables,
homemade ranch
$5.50 per person

PRAWN COCKTAIL TOWER
Poached prawns, cocktail sauce, lemons
$8 per person

SMOKED SALMON
Whipped cream cheese, pickled red onions,
caperberries, dill, artisanal crackers
$9 per person

ARTISANAL CHEESE BOARD
Local and imported cheeses, crackers,
dried nuts and fruit
$10 per person

CHARCUTERIE AND CHEESE BOARD
Variety of cured meats , local and
imported cheeses, artisanal crackers,
dried fruits and nuts
$10 per person







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, butter and cream
Glazed carrots, butter and honey

DESSERT
Apple crumble, whipped cream

$42 PER PERSON

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

$62 PER PERSON

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 station,
horseradish and au jus
Honey glazed ham, ham gravy

SIDES
Mashed potatoes, butter and cream
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

$80 PER PERSON



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