



7 Cedars Casino Catering Menus

Catering Contact:
Melodie Bowers, Catering Coordinator
360-681-6776
mbowers@7cedarsresort.com
270756 Highway 101
Sequim, Washington 98382

**Breakfast—Lunch-Dinner-Cocktail Parties-Banquets-Meetings
Conventions-Receptions-Anniversaries**

We're here to make your event special!



Early Day Specials

Continental Breakfast

Simple fare for those hosting a meeting with traditional continental offering of assorted pastries, fruit, juice and Tully's coffee. 8—per person

Country Breakfast Buffet

An old fashioned country breakfast complete with scrambled eggs, home fried potatoes with peppers; bacon, ham or link sausage; biscuits & Country Sausage gravy, a variety of fruit and Tully's coffee. 12— per person

Gourmet Breakfast

Eggs Benedict, berry blintzes, biscuits & Country Sausage gravy, bacon, sausage, fluffy scrambled eggs, home fried potatoes, fresh fruit and Tully's coffee . 16—per person

French Toast Lovers Delight

Blueberry French toast casserole, fluffy scrambled eggs, bacon, sausage and assorted fresh fruit, served with Tully's coffee. 9—per person

Traditional Breakfast

Everyone's favorite, fluffy scrambled eggs, delicious fried potatoes, bacon, sausage, biscuits, fruit and Tully's coffee.. 12—per person

Sweet & Savory

Fluffy scrambled eggs, home fried potatoes, bacon, sausage, berry blintzes, fresh fruit, biscuits & Country Sausage gravy and Tully's coffee. 14— per person

Healthy Choice

Great way to start any day with yogurt, granola, fresh fruit, bagels & cream cheese and Tully's coffee. 9—per person

We provide Juice Service to any breakfast, ask for prices.



Special Lunch Entrees

Italian Buffet

Spaghetti with meat sauce, creamy Fettuccini Alfredo, served with Caesar salad & garlic bread.
14— per person

Taco Salad Bar

Seasoned chicken and ground beef, with all the side trimmings including shredded lettuce, Cheddar cheese, diced tomatoes, onions, olives, jalapenos, sour cream, salsa.— served with whole pinto beans & Spanish rice.
14— per person

***Dessert Choices include:
Assorted Cookies or Brownies.***

Deli-Style Buffet

Sliced premium Deli meats— turkey, ham, roast beef; assorted breads; Cheddar, Swiss & Pepper Jack cheese with a complete offering of condiments plus Romaine lettuce, juicy tomatoes, red onion & dill pickles. Side dishes include homemade potato salad; green or Caesar Salad and assorted chips.
14— per person

Burger Bar Buffet

Broiled Angus burgers & marinated boneless chicken breast with all the trimmings with soft sesame buns; baked beans, gourmet mac n' cheese & a salad of your choice.
15— per person
or Substitute Country Style Pork Ribs for one entrée.
17— per person

Salad Banquet

Please Choose Three Salads: 15— per person ~ Fresh Rolls & Butter included in price.

Blue Cheese Wedge Salad

Iceberg lettuce wedge with creamy Blue cheese dressing, Blue cheese crumbles & bits of crisp bacon.

Panzanella

Chopped fresh tomatoes with capers, olives, red onion, cucumbers, and Mozzarella cheese tossed with Balsamic Vinaigrette & croutons served over a bed of Romaine.

Zesty 7-Layer Salad

Julienne pieces of ham, carrot slivers, hard boiled egg, Cheddar cheese, chopped fresh tomatoes & mixed greens, served with your choice of salad dressings.

Green Salad Tortellini

Cheese tortellini on a bed of mixed greens with red & green peppers, roasted pine nuts and fresh basil, topped with a light Vinaigrette dressing.

Fresh Fruit Platter

A delicious fresh fruit display for guilt-free indulgence.

Fresh Vegetable Platter

Beautifully arranged carrots, cucumbers, broccoli, peppers, radishes, and ranch dipping sauce.

Sesame Chicken Salad

Baked chicken, red peppers, water chestnuts, now peas & cellophane noodles tossed with a fresh spring mix of greens in a light creamy Asian dressing, sprinkled with sesame seeds.

Chicken Waldorf Salad

Grilled chicken breast placed in a spring greens mix with Blue cheese crumbles, candied walnuts & diced apples tossed with a Honey Balsamic Vinaigrette.

Assorted Cheese Tray

A wonderful display of cheeses for your indulgence.

Dessert Choices include: Assorted Cookies, Brownies, Chocolate Mousse, Champagne Cake with Berry Sauce.



Single Entrées

16~ Per Person

Main Entree (Choose One)

Carved Ham
Pork Steamship Roast
Carved Roast Beef
Chicken Madera
Lemon Caper Chicken
Salish Chicken
Roast Turkey Breast
Beef Stroganoff

Starch Option (Choose One)

Potatoes Au Gratin
Seasoned Roasted Red Potatoes
Potatoes Romanoff
Scalloped Potatoes
Garlic Mashed Potatoes
Seasoned Baby Potatoes
Pasta Primavera
Harvest Rice

Salad Options (Choose Two)

Classic Caesar
Tossed Garden Salad with Assorted Dressings
Spinach Salad with Raspberry Vinaigrette Dressing
Pasta Salad with Light Vinaigrette Dressing
Fruit Ambrosia
Fresh Fruit (In Season)

Dessert (Choose Up to Two)

Chocolate Layer Cake, New York Cream Cheesecake, Pumpkin Pie, Pecan Pie, Chocolate Mousse, Brownies or Champagne Cake with Berry Sauce.

Vegetable of the Day and Rolls with Butter are included in the price per person.



Deluxe Single Entrées

17~ Per Person

Main Entree (Choose One)

Sliced Beef Tenderloin with Mushroom Demi Glaze
Chicken Cordon Bleu
Cod Florentine
Sliced Flank Steak with Mushroom Burgundy Sauce
Chicken Parmesan

Starch Option (Choose One)

Potatoes Au Gratin
Seasoned Roasted Red Potatoes
Potatoes Romanoff
Scalloped Potatoes
Garlic Mashed Potatoes
Seasoned Baby Potatoes
Pasta Primavera
Harvest Rice

Salad Options (Choose Two)

Classic Caesar
Tossed Garden Salad with Assorted Dressings
Spinach Salad with Raspberry Vinaigrette Dressing
Pasta Salad with Light Vinaigrette Dressing
Fruit Ambrosia
Fresh Fruit (In Season)

Dessert (Choose Up to Two)

Chocolate Layer Cake, New York Cream Cheesecake, Pumpkin Pie, Pecan Pie, Chocolate Mousse, Brownies or Champagne Cake with Berry Sauce.

Paired Entrées

Choose One Entrée from the “Single Entrée” list and One Entrée from the “Deluxe Single Entrée” list for 20~ Per Person.



Carved Prime Rib Dinners

Carved Prime Rib Buffet

Slow-roasted Prime Rib hand carved served with your choice of starch, the Vegetable of the Day, fresh rolls with butter, your choice of two salads & dessert.

Prime Rib: 25- per person

Prime Rib & Chicken Entrée: 27- per person

*Chicken Madera
Lemon Caper Chicken
Salish Chicken
Chicken Cordon Bleu
Chicken Parmesan*

Prime Rib & Wild Salmon: 30- per person

Prime Rib & Halibut Filets: 32- per person

Starch Option (Choose One)

*Potatoes Au Gratin
Seasoned Roasted Red Potatoes
Potatoes Romanoff
Scalloped Potatoes
Garlic Mashed Potatoes
Seasoned Baby Potatoes
Pasta Primavera
Harvest Rice*

Salad Options (Choose Two)

*Classic Caesar
Tossed Garden Salad with Assorted Dressings
Spinach Salad with Raspberry Vinaigrette Dressing
Pasta Salad with Light Vinaigrette Dressing
Fruit Ambrosia
Fresh Fruit (In Season)*

Dessert (Choose Up to Two)

Chocolate Layer Cake, New York Cream Cheesecake, Pumpkin Pie, Pecan Pie, Chocolate Mousse, Brownies or Champagne Cake with Berry Sauce.

Ask about our custom floral arrangements & decorations!



Gourmet Double Entrée Banquets

24- Per Person

Includes Vegetable of the Day & Fresh Rolls with Butter

Meat Options (Choose One)

*Flank Steak with Mushroom Burgundy Sauce,
Stuffed Pork Loin
Sliced Tri-Tip Steak with Demi Sauce*

Chicken or Seafood Options (Choose One)

*Chicken Piccata
Chicken Marsala
Baked Herb Chicken Breast
Chicken Cordon Bleu
Salmon Florentine
Cod Stuffed with Shrimp & White Wine Sauce
Baked Salmon*

Starch Option (Choose One)

*Potatoes Au Gratin
Seasoned Roasted Red Potatoes
Potatoes Romanoff
Scalloped Potatoes
Garlic Mashed Potatoes
Seasoned Baby Potatoes
Pasta Primavera
Harvest Rice*

Options (Choose Two)

*Classic Caesar
Tossed Garden Salad with Assorted Dressings
Spinach Salad with Raspberry Vinaigrette Dressing
Pasta Salad with Light Vinaigrette Dressing
Fruit Ambrosia
Fresh Fruit (In Season)*

Dessert (Choose Up to Two)

*Chocolate Layer Cake, New York Cream Cheesecake, Pumpkin Pie, Pecan Pie, Chocolate Mousse,
Brownies or Champagne Cake with Berry Sauce*



Chicken & Salmon Dinner

25- Per Person

Includes Vegetable of the Day & Rolls with Butter

Main Entrees (Choose Two)

Herb Baked Salmon

Baked Salmon with Béarnaise Sauce

Salmon with Shrimp Stuffing & White Wine Sauce

Salmon Florentine

Chicken Diane

Chicken Marsala

Chicken Piccata

Grilled Chicken Breast with Chili-Lime Sauce

Grilled Chicken with Cranberry Barbecue Sauce

Chicken Cordon Bleu

Starch Option (Choose One)

Potatoes Au Gratin

Seasoned Roasted Red Potatoes

Potatoes Romanoff

Scalloped Potatoes

Garlic Mashed Potatoes

Seasoned Baby Potatoes

Pasta Primavera

Harvest Rice

Options (Choose Two)

Classic Caesar

Tossed Garden Salad with Assorted Dressings

Spinach Salad with Raspberry Vinaigrette Dressing

Pasta Salad with Light Vinaigrette Dressing

Fruit Ambrosia

Fresh Fruit (In Season)

Dessert (Choose Up to Two)

Chocolate Layer Cake, Cheesecake with Berry Topping, Pumpkin Pie, Pecan Pie, Chocolate Mousse, Brownies or Champagne Cake with Berry Sauce



Small Plates

Hors d'oeuvres Buffet

Graze your way through our magnificent buffet of
hors d'oeuvres—

Choose at least 4 favorites from the list below:

**Shown with price per person with a
25 person minimum order per selection:**

Teriyaki Chicken Wings 2.75

Barbeque Meatballs 2.75

Assorted Pinwheel Roll ups 2.50

Fresh Fruit Platter 2.25

Fresh Vegetable Platter with Dip 2.25

Antipasti Tray with Vegetables & Cheeses 3-

Artichoke-Spinach Dip with Crostini 2.50

Chicken Satay with Peanut Sauce 3-

Assorted Meat & Cheese Tray 2.75

Crab Stuffed Phyllo 3

Swedish Meatballs 2.75

Potato Chips & Dip 2-

Stuffed Mushrooms 4-

Mai Tai Meatballs 2.75

Beef Sliders with Horseradish Sauce 3.25

*(Ask for current prices to add fresh oysters,
shrimp, or crab.)*

Thank you for considering our Catering Menus!

Let us know if you need something special!



Other Options – Ask for Prices

Salads:

Blue Cheese Wedge Salad

*Homemade Coleslaw **

*Fresh Tossed Green Salad with Assorted Dressings **

*Classic Caesar Salad **

*Spinach Salad with Raspberry Vinaigrette **

*Waldorf Salad **

*Pasta Salad with Vinaigrette **

*Traditional Potato Salad **

Side Dishes:

Garlic Mashed Potatoes

Potatoes Romanoff

Seasoned Roasted Red Potatoes

Seasoned Baby Potatoes

Harvest Rice

Entrees:

Cod Florentine

Carved Ham

Chicken Cordon Bleu

Chicken Parmesan

Pork Loin with Apple Stuffing

Baked Chicken Breast with Lemon-Herb Sauce

Spaghetti with Meat Sauce

Beef Stroganoff

Vegetarian Options

Desserts:

Champagne Cake with Berry Sauce, Assorted Layer Cakes, Chocolate Mousse, New York Cream Cheesecake, Brownies, Pumpkin Pie or Pecan Pie. Want something special? Just Ask!

* Salads that are featured choices for Dinner or Lunch Buffets with no extra charge.



Room Details

There is no Room Charge for groups over 50 people in our banquet room. For groups with less than 50 people, there is a \$100 room charge.

OR

Our bar in the banquet room is available, however, should bar sales be less than \$300 for the event, a separate charge will be negotiated.

OR

Prices are subject to change without notice. Prices do not include 15% gratuity or 7% tax.

OR

For meetings without any catered meal, we do charge \$3.00 per person for beverage service which includes Tully's coffee, creamer, sugars & ice water with a server to monitor refills.

*Need something special
for your event?*

We can provide:

Sound System / CD Player Available

Podium

Power Point Display or

Screen for Slide Shows, etc.

(Bring your own computer/cords/software)

Wireless Microphone

Flowers / Special Decorations

Fee-Based A/V Technical Assistance