



# Banquet Menus

Updated July 2009

## *7 Cedars Catering*

*Catering Coordinator: Melodie Bowers 360-681-6776*

### **Terms and Conditions**

#### **Accommodations**

There is no Room Charge for groups over 40 people in Club Seven. For groups with less than 40 people, there is a \$100 room charge. Club Seven seats up to 225 people. The Salish Room is available for groups up to 50 people with three (3) days advance notice. Please ask for Salish Room times and menus.

#### **Age**

Guests must be twenty-one (21) years of age or older to gain entrance to 7 Cedars Casino's gaming floor and Totem Bar & Grille. Guests under age whom are invited to a private function in Club Seven will need security escort.

#### **Audio Visual**

Audio-visual services are available through our in-house AV provider which would include: Sound System / CD Player, a Screen for PowerPoint, Slide Shows etc. (Bring your computer & cords), Music Program, Video Program, Podium, Wireless Microphone, Fee Based Audio-Visual Technical Assistance.

#### **Banners**

Request to hang banners and/or signs are subject to approval.

#### **Decorations**

We are happy to assist with special decorations and custom floral arrangements. We will not permit of affixing anything to walls, floors or ceilings with nails, staples, tape of any other substance unless approved by coordinator during planning. The use of confetti, sparklers or glitter is prohibited.

#### **Entertainment**

If we have entertainment scheduled in the Club that evening, the public is invited for comedy or music at the posted start time. Please ask about availability.



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#### **Food and Beverage Services**

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

Our bar is available, however, should bar sales be less than \$300 for the event, a separate charge will be negotiated. Alcoholic beverages will only be served and consumed by adults, ages 21 and older.

#### **Media Policy**

Cameras are not permitted on the Casino floor.

#### **Menu and Meeting Planning**

In order to provide you with our best service, we ask you advise your Coordinator of menu selection and final arrangements at least three (3) weeks prior to your function date.

#### **Parking**

Parking is available, both valet and self-parking are complimentary.

#### **Taxes and Gratuities**

Prices are subject to change without notice. Prices do not include 15% gratuity or 6% tax.



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# Banquet Menus

## *Early Day Specials*

### **Continental Breakfast**

Simple fare for those hosting a meeting with traditional continental offering of assorted pastries, fruit juice, Tully's Coffee and 7 Cedars bottled water.

8~per person

### **Country Breakfast**

An old fashioned country breakfast complete with scrambled eggs, home fried potatoes with peppers; bacon, ham, or link sausage; biscuits & Country Sausage Gravy and a variety of fruit.

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**

Yogurt, granola, fresh fruit, bagels & cream cheese and Tully's coffee.

9~per person

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



# Banquet Menus

## *Special Entrées*

### **Italian Buffet**

Spaghetti with meat sauce, creamy Fettuccini Alfredo, served with Caesar salad & garlic bread.

12~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, and salsa served with whole pinto beans & Spanish rice.

13~ per person

### **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.

12~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.

14~ per person or

Substitute Country Style Pork Ribs for one entrée.

16~ per person

Dessert Choices include: Assorted Cookies or Brownies.



# Banquet Menus

## *Salad Banquet*

*Please choose Three Salads 14~per person*

### **Blue Cheese Wedge Salad**

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

### **Panzanella**

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

### **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 dressing.

### **Green Salad Tortellini**

Cheese tortellini on a bed of mixed greens with red & green peppers, roasted pine nuts and 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, snow 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.



# Banquet Menus

## *Single Entrées*

*15~ 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.



# Banquet Menus

## *Deluxe Entrées*

*17~ Per Person*

### **Main Entree (Choose One)**

Sliced Beef Tenders 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.



# Banquet Menus

## *Carved Prime Rib Buffet*

Slow-roasted Prime Rib hand carved served with your choice of starch, seasonal vegetables, fresh bread, your choice of two salads and dessert.

**Prime Rib** **22~per person**

**Prime Rib & Chicken Entrée** **25~per person**

Chicken Madera

Lemon Caper Chicken

Salish Chicken

Chicken Cordon Bleu

Chicken Parmesan

**Prime Rib & Wild Salmon** **28~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.



# Banquet Menus

## *Gourmet Double Entrée Banquets*

*23~ 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



# Banquet Menus

## *Chicken & Salmon Dinner*

*22~ Per Person*

**Includes Vegetable of the Day & Fresh 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



# Banquet Menus

## *Small Plates*

*22~ Per Person*

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

Choose at least four (4) favorites from the list below.

Shown with price per person.

12 person minimum order per selection:

<b>Teriyaki Chicken Wings</b>	<b>2.25</b>
<b>Barbeque Meatballs</b>	<b>2.25</b>
<b>Assorted Pinwheel Roll Ups</b>	<b>2.00</b>
<b>Fresh Fruit Platter with Dip</b>	<b>2.00</b>
<b>Fresh Vegetable Platter with Dip</b>	<b>1.75</b>
<b>Antipasti Tray with Vegetables &amp; Cheeses</b>	<b>2.50</b>
<b>Artichoke-Spinach Dip with Crostini</b>	<b>2.00</b>
<b>Chicken Satay with Peanut Sauce</b>	<b>2.50</b>
<b>Assorted Meat &amp; Cheese Tray</b>	<b>2.25</b>
<b>Whiskey Smoked Prawns</b>	<b>3.00</b>
<b>Crab Stuffed Phyllo</b>	<b>2.50</b>
<b>Swedish Meatballs</b>	<b>2.25</b>
<b>Potato Chips &amp; Dip</b>	<b>1.50</b>
<b>Stuffed Portobello Mushrooms</b>	<b>3.00</b>
<b>Mai Tai Meatballs</b>	<b>2.25</b>
<b>Beef Sliders with Horseradish Sauce</b>	<b>2.50</b>

Ask for current prices to add fresh oysters, peel & eat shrimp or crab.

**Thank you for considering our Catering Menus**

**Let us know if you need something special**



# Banquet Menus

## *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.