

THE LAKE COEUR D'ALENE CRUISES CATERING MENU

We realize creating a memorable event can be a daunting task. This is why we pride ourselves on being skilled listeners and careful planners, ensuring that every detail is considered when creating your event.

The Coeur d'Alene Resort offers outstanding cuisine prepared by our culinary masters in the style you wish to represent to your guests.

Additionally, our award-winning Catering Team can take care of every other detail that might be associated with your special occasion, including lodging, dining, nightlife, transportation, spa, golf, hair and makeup, flowers and photography.

We thank you for entrusting your event to us. Our expertise, creativity and array of spectacular settings and amenities will help assure a successful, memorable occasion.

All items: Tax: 6%, Service Charge: 19%



LAKE COEUR D'ALENE CRUISE SELECTIONS

FRESH START BREAKFAST BUFFET

HONEY AND FAT-FREE GREEK YOGURTS, FRESH MELON, PINEAPPLE, BERRIES, AND GRANOLA

HANDCRAFTED ORANGE AND MIXED BERRY FRUIT SMOOTHIES

SEATTLE'S BLAZING BRAND BAGELS, TOASTERS, CREAM CHEESES, AND PRESERVES

HICKORY SMOKED BACON

FRESH SCRAMBLED EGGS

HARD BOILED EGGS SERVED ON CRUSHED ICE

25.95 per guest

Starbucks® regular and decaffeinated coffee, orange juice, apple juice and Tazo® teas.

MORNING ON THE LAKE BREAKFAST BUFFET

FRESH FRUIT AND GREEK HONEY YOGURT

ROASTED HAM

Carved to order by our chef attendants.

HICKORY SMOKED BACON AND ITALIAN GRILLER ROPE SAUSAGE

YUKON GOLD CONFIT POTATOES

MUSHROOM, ONION AND BACON QUICHE WITH GRUYÈRE

SCRAMBLED EGGS

Served with fresh tomato salsa.

HUCKLEBERRY COFFEE CAKE

ASSORTED FRUIT AND CREAM CHEESE DANISH

28.95 per guest

Starbucks® regular and decaffeinated coffee, orange juice, apple juice and Tazo® teas.

Wine Pairing:

Huckleberry Bellini's 8.00

Mimosas 7.50



LAKE COEUR D'ALENE CRUISE SELECTIONS

NORTHWEST DUTCH LUNCH BUFFET

ROMAINE-ICEBERG SALAD WITH CHOICE OF DRESSINGS
MIXED MACARONI PASTA SALAD
BUTTERMILK WHITE AND ORGANIC GREAT SEED SLICED BREADS
SLICED TURKEY BREAST AND HEARTH STONE HAM
DIJON, YELLOW MUSTARD AND MAYONNAISE
CHEDDAR AND SWISS CHEESES
SLICED TOMATO, ICEBERG, MASON JAR PICKLE AND CRUDITÉ ASSORTMENT
WASHINGTON SNACK APPLES

19.95 per guest

Starbucks® regular and decaffeinated coffee, and Tazo® teas.

Add Sliced Roast Beef 3.00 per guest Add Clam Chowder 5.00 per guest Add Assorted Jumbo Cookies 2.00 per guest

ST. JOE CHICKEN LUNCHEON BUFFET

CREAMY COLESLAW WITH RAISINS AND CUTIE ORANGES
MACARONI SALAD
WATERMELON
BUTTERY GREEN BEANS
FRESH BAKED BISCUITS WITH CREAMY HONEY
BUTTERY MASHED POTATOES AND GRAVY
CRISPY FRIED BUTTERMILK CHICKEN

19.95 per guest

Ice tea and lemonade

Add Assorted Jumbo cookies 2.00 per guest Add Strawberry Shortcake 3.00 per guest

Wine Pairing:

Oxford Landing Pinot Grigio, CA 34.00

Clos du Bois Merlot, CA 35.00

Beer Pairing:

Laughing Dog 219'er Pilsner 6.00



LAKE COEUR D'ALENE CRUISE SELECTIONS

BEER CAN CHICKEN AND SMOKEHOUSE BEEF BRISKET BUFFET

SUMMER GARDEN SALAD

Iceberg and romaine with sliced cucumbers, radishes, carrots, green onions, tomatoes, croutons, ranch, honey mustard or red wine vinaigrette.

HOUSE-MADE POTATO SALAD

BROCCOLI-GRAPE SALAD

Slivered almonds, crispy bacon, and sweet-tart dressing.

BEER-BATTERED ONION TATERS

Tartar sauce and ranch dip.

IDAHO POTATO ROLLS

OVEN-ROASTED BEER CAN CHICKEN AND SMOKEHOUSE BEEF BRISKET

Each carved by uniformed chef attendant.

Sweet-hot mustard, golden and hickory barbecue sauces.

STRAWBERRY-RHUBARB TARTS AND WALNUT-CRUSTED APPLE CAKE

39.95 per guest

Starbucks® regular and decaffeinated coffee, and Tazo® teas.

Wine Pairing:

Coeur d'Alene Cellars Pinot Gris, WA 38.00

Leo Messi Malbec, ARGENTINA 40.00

Beer Pairing:

No-Li Poser Pale Ale 6.00



LAKE COEUR D'ALENE CRUISE SELECTIONS

MEXICAN PICNIC

FRESH FRIED TORTILLA CHIPS

Roasted tomato salsa, fresh made guacamole, salsa verde, and pico de gallo.

TORTILLA SOUP

Garnished with shredded cheeses, avocado, cilantro, crisp tortillas, Mexican crema, fresh lime, and chilies.

BLACK BEANS

With cilantro and Cojita cheese.

TACO PASTA SALAD

Cavatappi pasta with red beans, olives, cheddar cheese, and tomato vinaigrette.

POBLANO-CILANTRO GREEN RICE

Romaine, baby spinach, cilantro, jalapeno and Poblano, and long grain rice.

HOT OFF THE GRILL QUESADILLAS

Cilantro, Mexican cheese, onions, avocado, fresh-made salsa, roasted corn, and chilies.

RANCHER SKIRT STEAK FAJITAS

Carved by chef attendant.

Grilled with our special rub and presented with warm flour tortillas, grilled onions, and pickled jalapenos. Lettuce, salsa, cheese, avocado, and Mexican crema.

CHIPOTLE CHICKEN FAJITA

Presented with warm flour tortillas, grilled onions, and pickled jalapenos. Spice rubbed, marinated, and smoke-roasted. Served with roasted Poblano sauce.

TRES LECHES CAKE

With fresh berry sauce.

36.95 per guest

Starbucks® regular and decaffeinated coffee, and Tazo® teas.

Wine Pairing:

Novelty Hill Sauvignon Blanc, WA 43.00

J. Lohr Sevenoaks Cabernet, CA 39.00

Beer Pairing:

Sockeye Brewing Dagger Falls IPA 6.00



LAKE COEUR D'ALENE CRUISE SELECTIONS

IDAHO FAMOUS RUSSET BAKED POTATO BUFFET

ORGANIC SUMMER GREEN SALAD

Olives, cucumbers, baby carrots, Gorgonzola cheese, tomatoes, sliced radishes, sliced pepperoncini, croutons, ranch, honey mustard, and raspberry vinaigrette dressings.

CASHEW PEA SALAD

WATERMELON FRESH FRUIT SALAD

SUMMER BEAN AND BROCCOLI SAUTÉ

Sautéed with bacon, onion, and garlic butter.

IDAHO RUSSET BURBANK BAKED POTATOES

One-pound and half-pound potatoes, whipped butter, crispy bacon bits, green onions, sour cream, American cheese sauce, grated jack and cheddar cheeses, and house-made salsa.

IDAHO POTATO ROLLS

GRILLED FLAT IRON STEAK AND SMOKE-ROASTED HALF CHICKEN

Carved by uniformed chef attendant.

Balsamic steak sauce and hickory barbecue sauce.

INDIVIDUAL HUCKLEBERRY PIES WITH ICE CREAM

42.95 per guest

Wine Pairing:

Kendall Jackson Reserve Vintners Chardonnay, CA 40.00

Chateau Ste. Michelle Cabernet, WA 38.00

Barrister Rough Justice Red Blend (Merlot/Syrah), WA 56.00

Beer Pairing:

Orlison Brewing Pilsner 37 6.00



LAKE COEUR D'ALENE CRUISE SELECTIONS

IDAHO BAKED POTATO BAR

ICEBERG-ROMAINE SALAD

Tomatoes, cucumbers, carrots, herb croutons,
Ranch, French, and Italian dressings.

IDAHO RUSSET BURBANK BAKED POTATOES

Half-pound potatoes with whipped butter, crispy bacon bits,
green onions, sour cream, American cheese sauce, house-made salsa,
and black bean chili.

BROCCOLI-CAULIFLOWER SUMMER SQUASH SAUTÉ

IDAHO POTATO ROLLS

WALNUT-CRUSTED APPLE CAKE

19.95 per guest

Starbucks® regular and decaffeinated coffee, and Tazo® teas.

Wine Pairing:

Barnard Griffin Fume Blanc, WA 35.00

Clos du Bois Merlot, CA 35.00

Beer Pairing:

Bale Breaker Brewing Field 41 Pale Ale 6.00



LAKE COEUR D'ALENE CRUISE SELECTIONS

ALL-AMERICAN BUFFET

ICEBERG-ROMAINE SALAD

Tomatoes, cucumbers, carrots, herb croutons,
Ranch, French, and Italian dressings.

SUMMER FRESH FRUIT SALAD

TANGY COLE SLAW

"YANKEE DOODLE DANDY" BAKED MACARONI AND CHEESE

Elbow macaroni, sharp cheddar, Jack and American cheeses
with Panko-parmesan crust.

CERTIFIED ANGUS BEEF POT ROAST

Pan gravy, roasted carrots, celery, and potatoes.

BROASTED CHICKEN

FRESH BAKED BISCUITS AND BUTTER

IDAHO MASHED POTATOES AND CHICKEN GRAVY

AMERICAN APPLE PIE WITH ICE CREAM

39.95 per guest

Starbucks® regular and decaffeinated coffee, and Tazo® teas.

Wine Pairing:

J. Lohr Bay Mist Riesling, CA 36.00

J. Lohr Sevenoaks Cabernet, CA 39.00

Beer Pairing:

Wallace Idaho Select Lager 6.00

Moose Drool Brown Ale 6.00



LAKE COEUR D'ALENE CRUISE SELECTIONS

SMOKE-ROASTED CHICKEN AND BABY BACK RIB BUFFET

SEVEN-LAYER GREEN SALAD

Romaine, iceberg, cheddar cheese, corn chips, tomatoes, radishes, carrots,
and your choice of Ranch, Italian, and French dressing.

COBB PASTA SALAD

With pesto grilled shrimp.

SUMMER FRESH FRUIT SALAD

TANGY COLE SLAW

CORN BREAD AND FRESH BAKED BISCUITS

Honey butter and whipped butter.

CORN ON THE COB

RESORT BAKED BEANS WITH SMOKY SAUSAGES

RESORT SMOKED CHICKEN AND BABY BACK RIBS

Carved by a uniformed chef attendant.

Barbecue and huckleberry barbecue sauces.

GLAZED FRESH STRAWBERRY PIE

Individual pies with mascarpone vanilla cream filling.

58.95 per guest

Starbucks® regular and decaffeinated coffee, and Tazo® teas.

Wine Pairing:

Coeur d'Alene Cellars Chardonnay, WA 45.00

7 Deadly Zins, CA 37.00

Coeur d'Alene Cellars Scarlett Lake Syrah, WA 55.00

Beer Pairing:

Pike Street Brewery Kilt Lifter Ruby Red Ale 6.00

No-Li Born and Raised IPA 6.00



LAKE COEUR D'ALENE CRUISE SELECTIONS

CAPTAIN CARL'S DINNER BUFFET

BUFFET

THE COEUR D'ALENE'S ORGANIC SALAD GREENS

Hearts of romaine, baby tangos, lolla rosa, red and green leaf, baby arugula layered with shaved radishes, celery, cucumbers, curly carrots, sweet sun gold and cherry tomato halves, fresh corn kernels, pan-rustic croutons, candied pumpkin seeds, and salted sunflower seeds.

House-made raspberry vinaigrette, Ranch or classic French dressings.

FLAVORFUL FRESH FRUITS

Array of sliced melons, pineapple, fresh berries, tropical papaya, and other in-season fruits.

COMPOSED SUMMER MELON BALL SALAD

Cantaloupe balls with blue cheese, toasted pecans, fresh basil and lime-honey-virgin olive oil. Washington apple, Oregon hazelnut, fresh carrot with dried cherries, and sweet-tart dressing.

HEIRLOOM TOMATO CAPRESE

Sliced mozzarella cheese, fresh basil, extra virgin olive oil, white balsamic syrup, either ripe hot-house heirlooms or locally grown heirlooms, sea salt and pepper.

CAVATAPPI - CHEESE TORTELLINI PASTA SALAD

RESORT ARTISAN ROLLS, BREADS AND BUTTER

FRESH ROASTED VEGETABLES

Cauliflower, brussel sprouts, carrots, and red onions.

FAMOUS IDAHO POTATOES

Please select one choice for your guests to enjoy!

Idaho duchess au gratin · Idaho rainbow scalloped potatoes
St. Maries Idaho wild rice pilaf · Herb roasted fingerling potatoes

Starbucks® regular and decaffeinated coffee, and Tazo® teas.

DESSERT

CHOCOLATE CARAMEL PEANUT TART

DOCKSIDE FRESH STRAWBERRY CHEESE CAKES

LEMON MERINGUE TARTS

Choose your main entrée on next page ➡



LAKE COEUR D'ALENE CRUISE SELECTIONS

CAPTAIN CARL'S DINNER BUFFET CONT.

ENTRÉES

SUSTAINABLE FARM-RAISED SALMON 55.00 per guest

(Available fresh, year round and farm raised in the Puget Sound)

Barbecue, smoke-roasted atop cedar planks, tartar sauce, lemon wedges, fried capers, and lemon dill sauce.

Wine Pairing: Coeur d'Alene Cellars Rose, WA 38.00 - or - Erath Pinot Noir, OR 40.00

Beer Pairing: Bale Breker Brewing Topcutter IPA 6.00

OVEN-ROASTED TOP ROUND OF BEEF 55.00 per guest

Beef jus lié, horseradish, and fried buttermilk shaved Idaho onion rings.

Wine Pairing: Chateau Ste. Michelle Cabernet, WA 38.00 - or - Coeur d'Alene Cellars Cabernet, WA 53.00

Beer Pairing: Pike Street Ruby Red Ale 6.00

SLOW-ROASTED PRIME RIB OF BEEF 70.00 per guest

Miniature Yorkshire puddings, horseradish, and beef jus lié.

Wine Pairing: Clos du Bois Merlot, CA 35.00 - or - Barrister Rough Justice Red Blend (Merlot/Syrah), WA 56.00

Beer Pairing: No-Li Crony NW Brown Ale 6.00

BERKSHIRE PRIME RIB OF PORK 65.00 per guest

Walla Walla onion casserole, lingonberry pork jus lié, stone-ground mustard, and Gravenstein apple-cranberry hot sauce.

Wine Pairing: 7 Deadly Zins, CA 37.00

Beer Pairing: Great Northern Brewing Wheatfish Lager 6.00

MEDALLIONS OF CHICKEN OSCAR 65.00 per guest

Pan-seared breast medallions with two Dungeness crab legs, house-made béarnaise, atop grilled asparagus tip spears.

Wine Pairing: Kendall Jackson Vintners Reserve Chardonnay, CA 40.00 - or - Rombauer Carneros Chardonnay, CA 72.00

Beer Pairing: No-Li Brewing Born and Raised IPA 6.00

SEATTLE'S PIKE PLACE MARKET FRESH WHOLE DUNGENESS CRAB 75.00 per guest

Hot or chilled with cracker, cocktail forks, lemon, cocktail sauce, sauce rémoulade, and French cocktail sauce.

Wine Pairing: Coeur d'Alene Cellars Pinot Gris, WA 38.00 - or - Ferrari Carano Chardonnay, CA 60.00

Beer Pairing: Big Sky Brewing Trout Slayer Wheat Ale 6.00

FRESH PACIFIC COAST HALIBUT 75.00 per guest

(Available fresh from March through November - frozen the rest of the year)

Parmesan crusted with pesto-lemon butter sauce, and lemon wedges.

Wine Pairing: Novelty Hill Sauvignon Blanc, WA 43.00 - or - Elk Cove Pinot Noir, OR 58.00

Beer Pairing: Great Northern Going to the Sun IPA 6.00 - or - Grand Teton Brewery Sweetgrass American Pale Ale 6.00

To add a second entrée, please add 10.00 to your highest priced entrée selection.

Starbucks® regular and decaffeinated coffee, and Tazo® teas.

