

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%

BREAKFAST BUFFETS

FRESH START

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 and hard boiled eggs served on crushed ice.

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

25.95 per guest

MORNING ON THE LAKE

Fresh fruit and Greek honey yogurt. Roasted ham carved to order by our chef attendants, hickory smoked bacon and Italian griller rope sausage. Mushroom, onion and bacon quiche with gruyere. Yukon Gold confit potatoes and scrambled eggs served with fresh salsa. Huckleberry coffee cake and assorted fruit and cream cheese Danish.

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

28.95 per guest

LUNCHEON BUFFETS

NORTHWEST DUTCH LUNCH

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
Starbucks® Regular and Decaffeinated Coffee, and Tazo® Teas

19.95 per guest

Dutch Lunch Additions

Sliced Roast Beef-- +3.00 per guest
Clam Chowder-- +5.00 per guest
Assorted Cookies-- +2.00 per guest

ST. JOE CHICKEN LUNCHEON

Creamy Cole Slaw 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

Iced Tea and Lemonade

19.95 per guest

St. Joe Lunch Additions

Assorted Jumbo Cookies-- +2.00 per guest
Strawberry Shortcake-- +3.00 per guest

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. Served with sweet-hot mustard, golden and hickory barbeque sauces.

Strawberry-Rhubarb Tarts and Walnut-Crusted Apple Cake

Starbucks® Regular and Decaffeinated Coffee, and Tazo® Teas

39.95 per guest

MEXICAN PICNIC

Fresh Fried Tortilla Chips

Roasted tomato salsa, fresh 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.

Pablano-Cilantro Green Rice

Romaine, baby spinach, cilantro, jalapeno and Pablano 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 Pablano sauce.

Tres Leches Cake

With fresh berry sauce.

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

36.95 per guest

IDAHO FAMOUS RUSSET BAKED POTATO BUFFET

Organic Summer Green Salad

Olives, cucumbers, baby carrots, gorgonzola cheese, tomatoes, sliced radishes, sliced pepperoncini and 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 Flatiron Steak and Smoke-Roasted Half Chicken

Carved by uniformed chef attendant.

Balsamic steak sauce and hickory barbeque sauce.

Individual Huckleberry Pies with Ice cream

Starbucks® Regular and Decaffeinated Coffee, and Tazo® Teas

42.95 per guest

IDAHO BAKED POTATO BAR

Iceberg-Romaine Salad

Tomatoes, cucumbers, carrots and 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

Starbucks® Regular and Decaffeinated Coffee, and Tazo® Teas

19.95 per guest

ALL AMERICAN BUFFET

Iceberg and Romaine Salad

Tomatoes, carrots, cucumbers, sliced radishes, croutons,
Ranch, honey mustard and French 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

Starbucks® Regular and Decaffeinated Coffee, and Tazo® Teas

39.95 per guest

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 dressings.

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 Cobb

Resort Baked Beans With Smoky Sausages

Resort Smoked Chicken And Baby Back Ribs

Carved by a uniformed chef attendant.

Served with barbeque and huckleberry barbeque sauces.

Glazed Fresh Strawberry Pie

Individual Pies with Mascarpone Vanilla Cream Filling

Starbucks® Regular and Decaffeinated Coffee, and Tazo® Teas

58.95 per guest

CAPTAIN CARL'S DINNER BUFFET

The Coeur D'alene's Organic Salad Greens

Hearts of romaine, baby tangos, lolita 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, 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, red onions

Famous Idaho Potatoes

Please select one choice for your guests to enjoy!

Idaho duchess au gratins

Idaho rainbow scalloped potatoes

St. Maries Idaho wild rice pilaf

Herb roasted fingerling potatoes

ENTRÉES

Sustainable Farm-Raised Salmon 55.00 per guest

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

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

Oven-Roasted Top Round of Beef 55.00 per guest

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

Slow-Roasted Prime Rib Of Beef 70.00 per guest

Miniature Yorkshire puddings, horseradish and beef jus lié.

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.

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.

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.

Fresh Pacific Coast Halibut 75.00 per guest

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

Parmesan-crusting with pesto-lemon butter sauce and lemon wedges.

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

DESSERT

Chocolate Caramel Peanut Tart

Dockside Fresh Strawberry Cheese Cakes

Lemon Meringue Tarts

Starbucks® Regular and Decaffeinated Coffee, and Tazo® Teas