

CATERING MENU



STONEY
NAKODA
RESORT
&
CASINO

Effective July, 2012



STONEY
NAKODA
RESORT
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Breakfast Buffets

Sun Riser Continental

Selection of Orange and Apple juices
Fresh market fruit kabobs, maple- cinnamon spiked yogurt
Fresh bakeshop muffins
Selection of butter croissants and fruit filled Danish
Farmers butter and assorted preserves
Freshly brewed coffee, Decaffeinated Coffee and tea box selections

\$11.99 per person (no minimum)

Bakers Continental

Selection of Orange and Apple juices
Selection of freshly baked muffins
Bakeshop croissants and fruit filled Danish
Buttermilk cheddar biscuits
Assortment fresh bagels, flavored cream cheese, Farmers butter and preserves
Freshly brewed coffee, decaffeinated coffee and tea box selections

\$12.99 per person

Two Rivers Continental

Selection of Orange and Apple juices
Selection of freshly baked muffins
Mint and lime brushed fresh fruit salad
Assorted individual yogurts
Sun-dried fruits and toasted tree nuts granola, 2% milk
Fresh breads and English muffins
Assorted bagels and flavored cream cheese
Assorted cold cereals
Freshly brewed Coffee, Decaffeinated Coffee and tea box selections

\$16.99 per person (20 minimum)

Add on to your continental

Maple Smoked Bacon \$4.99
Alberta Pork sausage links \$4.99
Cast Iron breakfast quiche \$3.99
Casino pan- fried potatoes with green onions and red pepper \$3.99
Farm fresh Scrambled eggs with Canadian cheddar and scallions \$3.99
Buttermilk Pancakes \$3.99
Nanuk smoked salmon capers and red onion \$120.00 per side
Hot chocolate with mini marshmallows \$3.99
All prices are per person with the exception of salmon

Hot Breakfast Buffets

Casino Classic

Selection of Orange and Apple juices
Fresh market fruit kabobs, maple- cinnamon spiked yogurt
Fresh bakeshop muffins
Selection of butter croissants and fruit filled Danish
Farmers butter and assorted preserves
Fresh seasonal fruit
Dried fruit and tree nut granola, assorted individual yogurts
Cast iron fried potatoes, green onion and red pepper
Farm fresh scrambled eggs, Canadian cheddar, clipped scallions
Locally made maple smoked bacon, European breakfast sausage links
Freshly brewed Coffee, Decaffeinated Coffee and Tea Box selections

\$17.99 per person (20 minimum)

Deluxe Buffet

Selection of Orange and Apple juices
Selection of freshly baked muffins
Mint and lime brushed fresh fruit salad
Assorted individual yogurts
Sun-dried fruits and toasted tree nuts granola, 2% milk
Fresh breads and English muffins
Assorted bagels and flavored cream cheese
Assorted cold cereals
Cast iron fried potatoes, green onion and red pepper
Farm fresh scrambled eggs, Canadian cheddar, clipped scallions
Locally made maple smoked bacon, European breakfast sausage links
Freshly brewed Coffee, Decaffeinated Coffee and tea box selections

\$19.99 per person (20 minimum)

Breakfast buffet Add-Ons

Omelet Station (chef attended and made to order)

Choices include mushroom, onion, bell pepper, Canadian cheddar, green onions, diced roma tomatoes, ham

Add \$8.99 per person

Eggs Benedict

Farm fresh soft poached eggs, toasted English muffins, Canadian back bacon, and béarnaise sauce

Add \$9.99 per person

Pan - fried crepe station (chef attended and made to order)

Filings to include peanut butter fried bananas, fresh strawberries in grand Marnier, Saskatoon berry compote, whipped cream topping chocolate chips, Quebec maple syrup

Add \$7.99 per person

Vanilla and Lemon waffles

Mountain berry compote, fresh whipped cream, Quebec maple syrup, farmer's butter

Add \$5.99 per person

Plated Breakfast

Sunrise Breakfast

Assorted Bottled juice

Scrambled eggs, scallions, Canadian cheddar,

Pan fried hash brown potato's, spinach and sweet pepper

Smoked bacon or European sausage

toasted Texas toast

coffee or tea

\$12.99 per person

Eggs Benedict

Assorted Bottled Juice

Soft Poached eggs, Canadian Back Bacon, Spinach or smoked salmon

Toasted English Muffin

Pan fried hash brown potato's, spinach and sweet pepper

Coffee or tea

\$15.99 per person

SERVICE TIMES FOR BREAKFAST WILL NOT EXCEED 11AM



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Stoney Signature Breaks

Rise and Shine

Selection of Freshly Baked Muffins
Croissants & Fruit Danish from our Bakery
Farmhouse Butter & Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$ 7.99 per person

Wake up

Granola & Energy Bars
Whole Seasonal Fresh Fruit
Selection of premium energy drinks
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$7.99 per person

Siesta

Corn Tortilla Chips, Fresh Salsa & Sour Cream
Seasonal Vegetable Platter, Cumin & Lime infused Chive Bacon Dip
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$7.99 per person

The Ice Creamery

Fresh Baked Peanut Butter Cookie & Chocolate Ice Cream Sandwiches, dipped in Milk Chocolate
Assorted Magnum Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$9.99 per person

Sun kissed

Fresh Fruit Platter, Maple Cinnamon Yogurt
Mango, orange and pineapple Smoothies
Whole Fresh oranges
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$9.99 per person

Bakers delight

Fresh Baked Cookies
Homemade Double Fudge Brownies
Honey glazed and chocolate dipped donuts
Chocolate Biscotti
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$9.99 per person

Make your Break

From the Bakery

(Per piece)
Selection of Freshly Baked Muffins \$2.49
Butter Croissant \$2.49
Fruit Danish \$2.49
Fresh Baked Banana, Carrot or Zucchini Breads \$4.99

Pastry Chefs Creations

(Per piece)
Fresh Baked Cookies- Chocolate Chip, Oatmeal,
Peanut Butter, Double Chocolate \$1.49
Double Fudge Chocolate Brownies \$2.49
Fruit Tarts \$2.49
Warm Cinnamon Buns, Vanilla Glaze \$3.49
Decadent Chocolate Truffles \$2.99

More Break Time Munchies

Whole Seasonal Fruit \$1.49 (per piece)
Granola, Energy Bars \$2.99 (per piece)
Roasted Honey Peanuts \$5.99 (bowl)
Back Country Trail Mix \$5.99 (bowl)
House-made Potato Chips, Cumin & Chive Bacon Dip \$6.99(platter)
Corn Tortillas, Sour Cream and Salsa \$6.99 (platter)



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Cold Lunch Buffets

The New York Deli

Matzo ball soup

Classic Caesar salad, parm cheese, toasted croutons, smoked bacon bits

Creamy Macaroni salad

Deli style coleslaw

Selection of local and imported deli meats to include cured and braised brisket, dried beef salami, slow roasted beef, old country style ham, roasted turkey

Pickled carrots, onions, gherkins, olives, cranberries

Stone ground mustards, horseradish, mayo, Russian dressing

Platter of lettuce, onion, tomato,

Cheddar, provolone, Swiss cheeses

Fresh baked breads

Trans fat free potato chips

Sinful New York cheese cake, raspberry compote/fresh fruit (in season)

Freshly brewed Coffee, Decaffeinated coffee and tea boxed selections

\$20.99 per person

The Wrap Attack

Vegetable Stone soup, cheese and basil crostini

Tossed prairie greens, field tomato, cucumbers, julienne carrots, assorted house made dressings (3)

Mimosa salad, mandarin segments, toasted almonds, champagne vinaigrette

Greek salad wraps, sundried tomato tortillas

Smoked turkey wraps, basil mayo cheddar cheese

Egg salad wraps, sprouts, green onion

Baked broccoli and cheddar quiche

Fresh fruit mousse

Yogurt parfaits

Fresh fruit (in season)

Freshly brewed Coffee, Decaffeinated coffee and tea boxed selections

\$24.99 per person



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Hot Lunch Buffets

The Italian

Freshly baked Italian style breads
Vegetable minestrone
Caesar salad, crunchy croutons, smoked bacon, roasted garlic dressing
Caprese salad (baby spinach leaves, fresh basil, tomatoes and Bononcini cheese)
Roasted garlic and basil dressing
Rigatoni Bolognese, shaved parmesan and chopped basil leaves
Three cheese tortellini's sambuca and roasted garlic Alfredo
Tiramisu Cheesecake
Fresh fruit (in season)
Freshly brewed Coffee, Decaffeinated coffee and tea boxed selections

\$23.99 per person

The Cowboy Way

Buttermilk cheddar biscuits, clipped scallions
Tossed prairie greens, field tomato, cucumbers, julienne carrots, assorted house made dressings (3)
Vauxhall yellow jacket potato salad, caramelized onions, stone ground grainy mustard
Chunky vegetable coleslaw, sweet onion and celery seed vinaigrette
Grilled steakhouse burgers, whiskey BBQ sauce
Sesame seed buns
Tomatoes, onions, pickles, lettuce, mustard, mayo, ketchup
Spicy spolumbos chorizo sausage, stone ground mustards, sauerkraut
Baked beans with maple syrup
Freshly brewed Coffee, Decaffeinated coffee and tea boxed selections
Peanut Butter Blast and Carrot Cake
Fresh fruit (in season)
Freshly brewed Coffee, Decaffeinated coffee and tea boxed selections

\$23.99 per person

Yamanuska

Hearty beef barley soup
Vauxhall yellow jacket potato salad, caramelized onions, stone ground grainy mustard
Chunky vegetable coleslaw
Caesar salad, creamy garlic dressing, smoked bacon
Baked potato, sour cream, green onion, bacon bits
Buttered corn on the cob
BBQ Chicken Legs
Grilled strip loin steak, smoky BBQ sauce
Seasonal vegetables
Peanut butter and chocolate torte
Fresh fruit (in season)
Freshly brewed Coffee, Decaffeinated coffee and tea boxed selections

\$24.99 per person



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Receptions and Hors d'oeuvres selections

RECEPTIONS:

Reception suggestions: When planning a reception, it is important to consider whether your group is intending on dining afterwards or if the reception is meant to be considered their main meal for the evening. All receptions are stand up; dining tables and chairs are not included in the set up. We have provided a list of items that can be added to our reception menus to help increase their food content.

Coast to Coast Stand Up Reception/Dinner

East Coast

Malpeque Bay Oysters Served Ice Cold on Rock Salt
Prince Edward Island "Blues" Mussels with White Wine, Roasted Garlic and Plum Tomatoes
New Brunswick Style Smoked Salmon with Cream Cheese and Onion Marmalade
Baked Vanilla Cheesecake, Cranberry Compote

Ontario and Quebec

Domestic Cheeses of Ontario and Quebec
Rabbit and Pheasant Ragout with Black Beans and Maple Syrup
Garden Harvest Crudités
Apple Tarte Tatin

Prairies

Carved Alberta Prime Rib of Beef, Red Wine Shallot Glaze
Breast of Chicken with Sun-dried Apricot and Didsberry Brie Sauce
Platter of Air-dried Cured Game and Domestic Meats
Warm White and Wild Rice, Pine nuts and Sun-dried Berries

West Coast

Queen Charlotte Halibut, Pineapple and Tomato Relish
Salt Spring Island Leg of Lamb, Rosemary and Garlic Crust
Tossed West Coast Organic Spinach Salad, Fennel and Bacon Vinaigrette
Okanagan Fresh Fruit Mousse

75 pax minimum: \$48.00 per person

50-75 pax: \$51.00 per person

Under 50 pax: \$54.00 per person

Should your group wish their reception to comprise of the evening meal, a surcharge of \$15 per person will be added to the prices shown

CHEF'S CHOICE Reception

Imported and Domestic Cheeseboard, Water Crackers
Raw Fresh Seasonal Vegetables with Bacon and Cheddar Dip
Tomato Bruschetta, Basil Toast Points
Artichoke and Cream Cheese Dip with Assorted Flat Breads
Bacon Wrapped Scallops with Hoi Sin Dipping Sauce
Roasted Chicken Wings - Mild
Mini Mushroom Tartlets
European Sausage Rolls, Grain mustard Aioli
\$32.00 per person
Minimum 25 people

Cutlery Free Choices

Market Fresh Garden Crudités, Sour Cream Chive Dip \$4.00 per person
Imported and Domestic Cheese Board \$7.00 per person
Warm Artichoke and Cream Cheese Dip, Garden Crudités, snap Bread \$4.00 per person
Warm Spinach and Feta Dip, Tri-color Corn Chips \$4.00 per person
Tomato Bruschetta, Basil Toast Points \$4.00 per person
Pimento Hummus, Toasted Pita Triangles \$4.00 per person

Hot Hors d'oeuvres

\$30.00 per dozen
Chicken Satays, Peanut dipping sauce
Beef Satays, peppercorn maple glaze
Thai Spring Rolls (Vegetarian), Ponzu sauce
European Sausage Rolls, Grain mustard Aioli
Spicy Chicken Wings (Mild), peppercorn ranch
Breaded Prawns, cocktail sauce
Woodland Mushroom Tartlets
Bacon Wrapped Scallops, Hoi sin dipping sauce
Grilled Prawn Brochettes, grilled lemon
Cheese and Spinach Purses, Sun blushed tomato aioli
Mild Spiced Vegetable Samosas, Mango relish

RECEPTION ENHANCEMENTS:

Minimum 35 people

Chilled Black Tiger Prawns, Lemon wedges, Cocktail Sauce
\$36.99 per dozen

Fresh Oyster on the Half Shell, Traditional Condiments
Market Priced

Cajun Grilled Lamb Chops Tomato and Pickled Ginger Salsa
\$39.99 per dozen

Whole Side of Smoked Salmon
\$120.00 (serves 25)

Flambé Jumbo Scallops Pistachio and Toasted Cumin Seed Cream
\$22.99 per person

Jumbo Prawns flamed in Newfie Rum, with Bacon Cream Sauce
\$22.99 per person

Dry Snacks

White Cheddar Popcorn
\$7.99 per basket

Tortilla Corn Chips, Mild Salsa and Sour Cream
\$9.99 per basket

Kettle Style Chips with Bacon and Cheddar Dip
\$8.99 per basket

Salted Peanuts
\$8.99 per bowl

Salted Pretzels
\$7.99 per basket



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Dinner Buffets

Full House Buffet

Salads

Tossed Salad, Caesar Salad, Greek Salad, Potato Salad
Fresh vegetables and dip
Pickle Tray
Assorted fresh rolls and breads

Sides

Please choose one of the following three side dishes:

Roasted Baby Red Potatoes
Wild rice pilaf
Garlic mashed potatoes

Fresh seasonal vegetables

Main

Roasted AAA Alberta Beef carved by our Chefs
Roasted chicken in a wild mushroom sauce

Dessert

Fresh fruit (in season), dessert squares,
Banana and coconut cream pies
Apple pie, chocolate cake

Coffee & tea

\$26.99 per person

Three of a Kind Buffet

Starters

Tossed Salad, Caesar Salad, Greek Salad
Chunky Vegetable Slaw
Bow tie Pasta served with feta cheese
Potato Salad, Pickle tray
Cold Meat Platter
Assorted fresh rolls and breads

Main

Please choose one of the following main dishes carved by our Chefs

Roast AAA Alberta Beef
Honey Maple Ham

Please choose one of the following entrees:

Roast pork loin with a Jack Daniels demi glaze
Navajo rubbed chicken breast with tomato salsa
Grilled Atlantic salmon with a lemon dill cream sauce

Please choose one of the following three starches

Roasted baby red potatoes
Wild rice pilaf
Garlic mashed potatoes

Fresh seasonal vegetables

Dessert

Pecan pie, cream cheesecake with assorted toppings
Dessert squares, apple pie, carrot cake, banana cream pie,
Coconut cream pie, selection of deluxe cakes, tortes,
Imported & domestic cheese & crackers

Coffee & Tea

\$31.99 per person

Royal Flush Buffet

Starters

Tossed Salad, Caesar Salad, Greek Salad
Chunky Vegetable Slaw
Bow tie Pasta served with feta cheese
Potato Salad, Pickle tray
Fresh vegetables & dip
Cold Meat Platter
Mussels vinaigrette
Assorted smoked seafood
Assorted fresh rolls and breads

Main

AAA Alberta Prime Rib carved by our chefs with Yorkshire pudding

Please choose one of the following entrees:

Roast pork loin with a Jack Daniels demi glaze
Navajo rubbed chicken breast with tomato salsa
Grilled Atlantic salmon with a lemon dill cream sauce

Please choose one of the following three starches

Roasted baby red potatoes
Wild rice pilaf
Garlic mashed potatoes

Fresh seasonal vegetables

Dessert

Pecan pie, cream cheesecake with assorted toppings
Dessert squares, apple pie, carrot cake, banana cream pie,
Coconut cream pie, lemon meringue pie, selection of deluxe cakes, tortes,
Hot crumble and cream Anglais
Imported & domestic cheese & crackers

Coffee & Tea

\$37.99 per person

Our culinary team can customize a menu for you if you prefer. A minimum of 3 weeks notice is required, and a guaranteed minimum of 25 people are required for custom menus.