

# **BANQUET MENU**

# Oahe, Missouri and Grand Banquet Rooms

Pricing is per person unless otherwise stated. Choose one of our established buffets or allow us to help you customize the perfect menu for your event.

BREAKFAST BUFFETS ———	COFFEE BREAK ————
All breakfasts include coffee and orange juice or apple juice.  The Oahe \$15	The Continental
Scrambled eggs, choice of bacon, sausage links or patties, hash browns and fresh fruit  The Missouri	Afternoon Package
Chicken Fried Steak	BEVERAGES ————
country gravy and discuits	Canned Soda or Bottled Water\$2 ea.
	Sweet or Unsweet Iced Tea, Lemonade or Assorted Juices \$20/gallon
FRUITS —	
Seasonal Fruit Platter with Yogurt Dip	CHILLED HORS D'OEUVRES —
Fruit Bowl	Serves 30 people
	Domestic Meat and Cheese Display with Crackers \$75 Variety of 3 meats and cheeses
BAKED GOODS & PASTRIES —— Per platter - serves 12	Plated Fresh Vegetable Display with Dip\$65 Choice of ranch or spinach dip
Assorted Doughnuts\$28  Bagels with Cream Cheese\$28	
Assorted Muffins and Danishes\$30 Assorted Freshly Baked Cookies\$26	HOT HORS D'OEUVRES ———
Caramel Rolls\$30	Serves 30 people
Brownies\$28	Chicken Wings/Boneless \$80
Single Items	BBQ Smokies\$40 Swedish Meatballs\$80

### **LUNCH & DINNER BUFFETS**

Minimum of 25 people. All dinner buffets include coffee and ice water.

Buffets are available for smaller groups with a \$2 additional charge per person. Add additional entrée for \$8 per person.

#### Choice of salad: house tossed with assorted dressings or Caesar House tossed salad with assorted dressings, fresh fruit with yogurt dip, pasta salad, buffalo stew (may substitute beef), lightly seasoned Choice of 2 proteins: roast turkey with natural gravy, sliced roast chicken breast, wojapi and fry bread beef in au jus, chicken breast in mushroom or Alfredo sauce, ham with pineapple, BBQ ribs, Swedish meatballs with noodles Taco Bar ..... \$25 Choice of vegetable: medley, corn, green beans or asparagus Fry bread, soft shell and hard shell tacos Mac and cheese, fresh fruit, homemade potato salad, dinner buns or Seasoned taco meat, lettuce, diced tomatoes, salsa, sour cream, cornbread with butter, variety of cheesecake shredded and nacho cheese, tortilla chips, refried beans, jalapeños, wojapi with fry bread

Choice of salad: house tossed with assorted dressings or Caesar Choice of 2 proteins: prime rib, shrimp scampi, walleye Choice of starch: mashed, herb roasted, au gratin or rice pilaf Choice of vegetable: medley, corn, green beans or asparagus Choice of bread: Texas toast, dinner buns or cornbread with butter Pasta or cole slaw, variety of cheesecake

#### Soup and Sandwich Buffet ..... \$20

Minimum of 15 people

Choice of soup

House tossed salad with assorted dressings, Dakota potato salad, turkey breast, South Dakota ham, small domestic cheese display, assorted breads, sliced tomatoes, onions, pickles, lettuce, condiments, brownies

#### **BEVERAGE SERVICE** -

There will be a bartender charge of \$100, waived with \$300 sales total on the cash bar.

#### **CASH BAR**

Call Brands	\$5
Premium	\$6
Domestic Beer	\$4
Imported Beer	\$5
House Wine	\$6
Soft Drink	\$2

## CALL & PREMIUM\* BRAND LIOUOR

Smirnoff Evan Williams
Bacardi Bison Ridge
J & B Seagram's 7
Jim Beam Tanqueray
Captain Morgan
Amaretto José Cuervo\*
Crown Royal\*
Windsor Grey Goose\*
Black Velvet

#### DOMESTIC BEER -

Budweiser Miller Light Bud Light Coors Light

#### IMPORTED BEER

Corona Negra Modelo Modelo Especial