



Catering Menus and Rental Items

Breakfast Buffets

All breakfast buffets include chilled orange juice, coffee, tea and decaffeinated coffee

Jackpot Continental (Buffet Only)

Sliced melon and seasonal fruit display, seasonal whole fruit, fresh baked scones, Danish and mini muffins.

Add: Vanilla yogurt with granola and seasonal berries.

Add: Bagels, cream cheese, tomato and red onions, butter and jams.

Early Riser Breakfast (Buffet or Plated Available)

Scrambled eggs, pico de gallo, buttermilk biscuits with butter, crispy bacon, breakfast potatoes.

Quiche Lorraine (Buffet or Plated Available)

Sliced melon and seasonal fruit, field greens with house vinaigrette, quiche with ham, bacon and gruyere served with breakfast potatoes.

Quiche Florentine (Buffet or Plated Available)

Sliced melon and seasonal fruit, field greens with house vinaigrette, quiche with spinach and onion served with breakfast potatoes.

Bistro Breakfast (Buffet or Plated Available)

Sliced melon and seasonal fruit, field greens with house vinaigrette, scrambled eggs, croissants with butter, bacon and breakfast potatoes.

Deli Breakfast (Buffet or Plated Available)

Sliced melon and seasonal fruit, field greens, Larrupin™ sauce, smoked nova salmon lox, cream cheese, sliced tomatoes, cucumbers, capers, shaved red onions and bagels.

The Complete Breakfast (Buffet Only)

Sliced melon and seasonal fruit, field greens with house vinaigrette, scrambled eggs, Texas French toast and warm syrup, bacon and sausage, breakfast potatoes.

The Ultimate Breakfast (Buffet Only)

Mini muffins, Danishes and scones, sliced melon and seasonal fruit, field greens with house vinaigrette, scrambled eggs, buttermilk biscuits, sausage gravy, Texas French toast, warm syrup, bacon, linked sausage, breakfast potatoes.

Mid-Morning and Afternoon Snacks

Coffee Break

Danishes, scones, mini muffins, coffee, decaf, hot tea and water station.

Sugar Rush

Cookies and brownies, chilled milk, coffee, decaf, hot tea and water station, assorted sodas.

Sweet and Salty Snack

Cookies and brownies, pretzels, tortilla chips and salsa, assorted sodas and bottled Voss water.

Afternoon Delight

Imported and Domestic cheese display, sliced melon and seasonal fruit display, vegetable crudité display with peppercorn dipping sauce, assorted san Pellegrino's and bottled Voss water.

In order to offer local products, substitutions may occur. 21% service fee added to food, beverages and rental items.

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Plated Lunch – Salads, Sandwiches, 11am – 4pm

North Coast Chicken Salad

Smoked chicken, bacon, and hearts of romaine lettuce tossed in honey mustard with candied nuts, bleu cheese crumbles, and seasonal apples served with house made bread.

Grilled Chicken Caesar Salad

Hearts of romaine with Caesar dressing, shredded parmesan, anchovies, roasted garlic, and croutons served with house made bread.

Southwestern Turkey Club Wrap

Sliced turkey, Swiss cheese, crisp bacon and lettuce in a spinach wrap with chipotle mayonnaise served with house made potato salad.

Vegetarian Wrap with Seasonal Vegetables and Pressed Tofu

With lettuce, tomato and Sriracha™ served with house made potato salad.

Grilled Chicken Sandwich

Served with fresh mozzarella, tomato and pesto aioli on a grilled focaccia roll served with field greens and house vinaigrette served with house made potato salad.

Sirloin Steak Sandwich

Topped with caramelized onions and mushrooms with provolone cheese on a toasted amoroso roll and served with house made potato salad.

Box Lunches, 11am – 4pm

Box Lunch Selections

All sandwiches are served on choice of sourdough or wheat bread and served with individual bag of chips, fresh baked cookie and bottle of Voss water.

Choose between:

Roasted turkey with provolone cheese

Honey baked ham with Swiss cheese

Grilled vegetable sandwich with grilled zucchini, red onions, red bell peppers and mozzarella cheese

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Buffet Lunch Options, 11am – 4pm

Italian Buffet

Featuring Caesar salad, penne pasta with alfredo and marinara sauces, chicken parmesan, seasonal vegetables, warm focaccia bread and assorted cookies served with coffee, decaf, hot tea and water.

Deli Buffet

Buffet featuring baby red potato salad, sliced deli meats including turkey, ham and roast beef, sliced cheddar, Swiss and pepper-jack cheeses, pickles, lettuce, onion and tomatoes, assorted condiments and a selection of breads. Served with freshly baked brownies, cookies, coffee, decaf, hot tea and water.

Taco Bar Buffet

Buffet featuring tortilla chips and pico de gallo, **choice of soft corn or soft flour tortillas**, **choice of shredded chicken or shredded beef**, shredded lettuce, cheddar cheese, sour cream, **choice of refried beans or black beans** and Spanish rice and cookies for dessert. Served with coffee, decaf and water.

*Add guacamole

Blue Lake Casino & Hotel Lunch Buffet

Choose either one or two entrées, one entrée | two entrées

Served with cookies, coffee, decaf, hot tea and water.

Entrées (Select one or two entrée's)

Chicken picatta with lemon beurre blanc, roasted red peppers and capers

Beef bourguignon braised in wine with mushrooms and onions

Pork shoulder in Sriracha™ and pineapple

Grilled chicken farfalle pasta, artichoke hearts, black olives and pesto cream sauce

Vegetarian lasagna

Eggplant Parmesan

Salads (Select one)

Mixed greens with choice of house ranch or house vinaigrette

Baby red potato salad

Hearts of romaine with Caesar dressing, shredded parmesan, anchovies, roasted garlic, and croutons

Vegetables (Select one)

Roasted seasonal vegetables

Green beans

Sides (Select one)

Herb roasted potatoes

Roasted garlic mashed potatoes

Toasted orzo pasta with roasted garlic, spinach and shaved parmesan cheese

Rice pilaf

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Appetizer Displays

Meat and Cheese Display

Served with assorted sliced meats and domestic cheeses, bruschetta, pepperoncini's and Dijon mayonnaise.

Sliced Melon and Seasonal Fruit Display

Grilled and Chilled Organic Seasonal Vegetable Display

Domestic and Imported Cheese Display

Served with assorted crackers.

Brie en Croute with Sundried Tomatoes

Brie wheel wrapped in puff pastry and stuffed with roasted garlic, sundried tomatoes and fresh basil and served with crackers.

Brie en Croute with Fig Preserves and Rosemary

Brie wheel wrapped in puff pastry and stuffed with fig preserves and fresh rosemary and served with crackers.

Herbed Goat Cheese Terrine

Layered with roasted garlic, sundried tomatoes, Kalamata olives, spinach and served with toast points.

House Cured Smoked Salmon

Served with red onions, tomatoes, cucumbers, cream cheese and capers with toast points.

Antipasto Display

With artichoke hearts, Kalamata olives, roasted garlic, grilled vegetables, salami, pepperoncini's, capers and roasted red peppers served with bruschetta.

Seasonal Vegetable Crudit 

Served with parmesan peppercorn dipping sauce.

Caprese Salad

Sliced Mozzarella, tomatoes and fresh basil drizzled with oil and balsamic and served with crostini.

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Hot Appetizers

Chicken satay with peanut sauce

Stuffed mushrooms with sausage, peppers and onion

Meatballs in barbecue sauce

Meatballs in teriyaki sauce

Salmon cakes with red pepper aioli

Mini Spring Rolls with sweet chili dipping sauce

Broiled oysters on the half shell (subject to availability, 72 hours' notice)

Served on a bed of rock salt and served choice of: Garlic butter, Diane's Sweet Heat peach habanero jam TM or Humboldt Hotsauce TM cilantro and lime Emerald hot sauce

Beef sliders

Served with local cheese

Potato croquettes with ginger and wasabi

Stuffed mushrooms with herbed cream cheese

Risotto croquettes with blue cheese and pancetta

Buffalo wings with caramelized onions and bleu cheese dipping sauce

Grilled shrimp wrapped in prosciutto and basil

Cold Appetizers

California roll with avocado, cucumber and Krab

Spicy tuna roll with cucumber

Vegi roll with sesame seeds, pickled vegetables, avocado and cucumber

Gougeres

Baked savory pastry stuffed with gruyère and fresh herbs

Chicken salad in flaky phyllo cup

Shrimp salad in flaky phyllo cup

Assorted deli meat and cheese pinwheels

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Plated Dinner Entrées, 4:00pm – 11:00pm

Select up to two entrées for your event. Your final guest count is due 7 business days prior to your event date. All entrées include local field green salad with house vinaigrette, warm rolls and butter, coffee, decaf and hot tea.

Roasted Salmon Filet with Herbed Butter Compound

Served with roasted garlic mashed potatoes and seasonal vegetables.

Braised Osso Buco Style Short Ribs

Braised in red wine, fresh herbs and garlic and served with roasted garlic mashed potatoes and seasonal vegetables.

Herb Roasted Pork Loin

Topped with local apple chutney with roasted garlic mashed potatoes and seasonal vegetables.

Monk's Chicken

Pan roasted chicken with gruyere and Dijon cream sauce served with roasted garlic mashed potatoes and seasonal vegetables.

Roasted Local Cider Glazed Salmon

Topped with roasted local pear and apple relish served wild rice pilaf with seasonal vegetables.

Braised Pork Shoulder

Pork braised in local ale, served with apple fennel slaw and roasted garlic mashed potatoes.

Pecan Crusted Chicken Breast

Served with wild rice pilaf and seasonal vegetables.

Cider Brined Roasted Pork Loin

Brined in local cider and finished with an apple-bacon brandy sauce served with roasted garlic mashed potatoes and seasonal vegetables.

Eggplant parmesan

Layered eggplant served over a bed of fettuccini pasta with fresh tomato coulis.

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Buffet Dinner Options, 4:00pm – 11:00pm

Blue Lake Casino & Hotel Dinner Buffet

Choose either one or two entrées, one entrée | two entrées

Served with cupcakes, coffee, decaf and hot tea.

Entrées (Select one or two entrée's):

Roasted Salmon Filet with herbed butter compound
Beef bourguignon braised in wine with mushrooms and onions
Monks Chicken, pan roasted chicken with gruyere and Dijon cream sauce
Beef tri tip marinated in cilantro and lime, topped with hoisin sauce
Herb roasted pork loin, brined in local cider and finished with an apple-bacon brandy sauce
Braised chicken marsala
Braised pork shoulder with local cider and chipotle glaze
Vegetarian lasagna
Eggplant Parmesan

Salads (select two):

Mixed greens with choice of house ranch or house vinaigrette
Field green salad with poached pears, candied nuts and roasted red bell peppers with cabernet vinaigrette dressing
Hearts of romaine with Caesar dressing, shredded parmesan, anchovies, roasted garlic, and croutons
Greek salad with romaine and spinach with red onions, feta cheese, Kalamata olives and house vinaigrette

Sides (select one):

Mushroom and sweet onion risotto
Roasted garlic mashed potatoes
Toasted orzo with roasted garlic, spinach and shaved parmesan
House macaroni and cheese
Roasted new potatoes with fresh herbs
Wild Rice pilaf

Vegetables (select one):

Roasted seasonal vegetables
Seasonal roasted root vegetables

Add a Carving Station to your Buffet

Prime Rib with natural jus, raw and creamy horseradish.
Slow Roasted Pitt Ham with spiced honey glaze.
Black Pepper Crusted Roast Strip Loin with sweet onion marmalade and red wine demi-glace.

Savory Crepe Station

Your guests can enjoy crepes made to order featuring ham, cheese and béchamel sauce.

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Buffet Dinner Options – 4:00pm – 11:00pm

Served with cupcakes, coffee, decaf and hot tea.

Mexican Buffet

Tortilla chips with pico de gallo salsa

Southwestern salad with shredded lettuce, cilantro and tomatoes, roasted corn and peppers with a chipotle dressing

Choose: chicken OR beef fajitas

Cheese enchiladas

Black beans and Spanish rice

Sour cream and flour tortillas

Add guacamole

Italian Buffet

Caesar salad with hearts of romaine, shredded parmesan, anchovies and garlic croutons

Chicken parmesan

Penne pasta with alfredo and marinara sauces

Seasonal grilled vegetables

Garlic bread

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Dessert

Chocolate Fountain

Includes chocolate, strawberries, cookies, pretzels and marshmallows, serves up to 150 guests. Add additional toppings: pineapple, rice crispy treat, cookie wafers, brownies, biscotti, mini cheesecakes, assorted petitfor cakes.

Slice of Humboldt Pie, Peanut Butter Fudge

House Made Bread Pudding with Rum Sauce

House Made Chocolate Mousse Served in Coupe Glasses

Apple Tarte Tatin

Upside down apple pie with caramel sauce and apricot jam.

House Made Berry Crisp with Berries

Topped with crispy oats and whipped cream and served in a coupe glass.

Blue Lake Casino Dessert Station

Featuring a variety of desserts, set up on risers with beautiful platters for a tiered look. Perfect for bridal events and special occasions. Chef's choice of 4 desserts including pies, cupcakes and cookies.

Banana's Flambé Crepe Station

Your guests will have crepes made to order with banana's flambé, brown sugar and whipping cream.

Assorted Cookies

Brownies

Cupcakes

Sheet Cake

Vanilla Ice Cream

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Non-Alcoholic Beverages

Coffee, hot tea and decaf
Coffee refresh
Lemonade
Iced tea
Martinelli's™ sparkling cider
Non-alcoholic fruit punch
Canned sodas
San Pellegrino assorted flavors
Yerba Mate
Red Bull
Voss bottled water (We no longer allow plastic bottled water on property)

Bar Packages

Call Brand Bar

Featuring domestic bottled beer, 2 house red wines, 1 white wine and call brand liquor.

Premium Brand Bar

Featuring domestic, local microbrews and Imported bottled beer, 2 house red wines, 2 house white wines and premium brand liquor.

Call Brand Drink Tickets

includes one beer, one house wine or one call drink

Premium Brand Drink Tickets

includes one beer, one house wine or one premium drink

Imported or Microbrew Full Keg

Domestic Full Keg

Bottled Domestic Beer

Bottled Imported or Microbrew

Wine By The Bottle Available (ask for wine list)

Mimosa Bar – Featuring house bubbly and assorted juices

Wine Corkage Fee

All alcohol must be provided by Blue Lake Casino and Hotel with the exception of bottles of wine. If wine is provided by client or guests, there will be a \$10.00 corkage fee plus 21% applied.

There is a \$50.00 bar set up fee. This fee is waived with over \$250.00 in bar sales for your event.

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Rental Items

Black ruched spandex chair covers
Add white chair band with rhinestone clip
Add gold sash

Ivory linen chair covers
Add gold sash

Shabby – Chic dishware available for a party of up to 40 guests.

Gold or Silver Plate “Chargers”

Chandeliers, (4 available)

Crystal Candelabra’s with LED tapered candles

Large Cupcake Stand (with cake stand topper)

Large Pallet Cake/Cupcake Stand

White Ostrich Feather Centerpieces
Add led light

Ivory 120” Round Linens

Silver 120” Round Linens *

**Sapphire Palace room rental includes choice of either black or white 90X90 linen tablecloths and linen napkins. The linens we provide do not go to the ground. For a more formal look, we suggest renting one of the options above.*

We provide a draped ceiling. If you request a specific ceiling style, there will be an additional cost to hang a different style or additional colors.
Additional fees may apply to hang items from the ceiling

Beaded Ceiling Treatment – 18 pcs to cover Palace ceiling with shimmery beaded drapes.

Up lighting available, please inquire.

Replacement Fee for Extension Cords

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