

# Dinner Buffets

*(Minimum 50 guests. A \$5.00 per guest surcharge will be applied for groups under 50 guests). All dinner buffets include coffee and soda.*

## *Honey Glazed Ham and Broasted Chicken*

*Oven baked ham with assorted mustards and crispy broasted chicken, mixed green salad, assorted dressings, fresh fruit array, coleslaw and our pistachio chiffon, cheesy Au Gratin potatoes, sautéed seasonal vegetables, oven fresh dinner rolls and chef's choice dessert array. \$30.95*

## *Roast Turkey and Ham*

*Tender golden roasted turkey and oven baked honey glazed ham, mixed green salad, assorted dressings, fresh seasonal fruit array, homemade mashed potatoes and creamy giblet gravy, traditional stuffing, an array of pickled vegetables, sautéed seasonal vegetables, oven fresh rolls and butter, and chef's choice dessert array. \$30.95*

## *Braised Boneless Short Ribs and Chicken Gratiné*

*Braised short ribs paired with juicy chicken breasts in a three cheese herb cream sauce, mixed green salad, assorted dressing, fresh seasonal fruit array, garlic mashed potatoes and rice pilaf, sautéed seasonal vegetables, oven fresh rolls and butter, and chef's choice dessert array. \$31.95*

## *Chicken Marsala and Wild Mushroom Pesto Raviolis*

*Seared chicken breast braised with Marsala wine, finished with mushroom-onion demi-glace, paired with wild mushroom raviolis in pesto cream sauce, fresh tossed Caesar salad, fresh basil mozzarella Roma tomato salad, cheesy garlic risotto, fire roasted balsamic vegetables, garlic bread and bread sticks, and chef's choice dessert array. \$30.95*

## *Chef Carved Pepper Crusted Sirloin Roast*

*Sirloin roasted to perfection, served with au jus and a creamy horseradish sauce, mixed green salad with assorted dressing, baby baked potatoes, homemade macaroni and cheese, array of pickled vegetables, fresh seasonal fruit, sautéed seasonal vegetables, oven fresh rolls and butter and chef's choice dessert array. \$31.95*



COEUR D'ALENE INN

All food and beverage prices are subject to 19% service charge and current Idaho sales tax. Prices are per person and subject to change without notice. 2018

208-765-3200 » [bwcdainn.com](http://bwcdainn.com) » Appleyway and Hwy. 95

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## *Prime Rib*

*Slow roasted prime rib prepared medium and served with au jus and creamy horseradish sauce. Mixed green salad with assorted dressing, Idaho baked potato with bacon bits, shredded cheese, butter, sour cream and chives, chef's choice pasta salad, fresh seasonal fruit array, sautéed seasonal vegetables, oven fresh rolls and butter and the chef's choice dessert array. **\$36.95***

## *Surf and Turf*

*Smoked tri-tip roast and snow crab clusters, Northwest shrimp cocktail and fresh chilled mussel display, mixed green salad with assorted dressing, Yukon gold mashed potatoes, wild rice pilaf, Greek couscous salad with asparagus tips and sun dried tomatoes, sautéed seasonal vegetables, fresh fruit array, oven fresh rolls and butter, and chef's choice dessert array. **\$36.95***

*Add Northwest salmon to any buffet for **\$3.95** a person.*



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