

Themed Buffets

All dinner buffets include fresh brewed coffee and soda.

Backyard BBQ

Smoked baby back ribs and BBQ chicken. Tossed green salad with ranch dressing and raspberry vinaigrette, home style potato salad, fruit ambrosia, skewered corn on the cob, homemade baked beans, macaroni and cheese, seasonal fresh fruit display. Served with cornbread muffins and butter. Includes strawberry shortcake and apple crisp for dessert. **\$30.95**

Pan Asian

Sweet and sour chicken with Asian BBQ short ribs. Tossed green salad with mandarin oranges, crispy won-ton strips, scallions and cilantro, with sesame ginger and wasabi ranch dressings, Chinese BBQ pork and seeds with hot mustard, spicy garlic snap peas, vegetable egg rolls, fried rice. Served with white chocolate-coconut crème brulee and chocolate dipped fortune cookies for dessert. **\$30.95**

Southwest Fiesta

Beef tamales and build your own fajitas with carne asada beef and marinated chicken, peppers, onions and assorted toppings. Taco salad bar with shredded lettuce, matchstick peppers, tomatoes, chives and crisp tortilla strips, salsa-ranch and honey-lime dressings, Santa Fe rice pilaf, refried black beans and chicken enchilada soup, with homemade salsa and sour cream. Served with chocolate and cream tarts topped with mixed berries and assorted fruit filled churros for dessert. **\$30.95**

Culinary Tour of Italy

Build your own pasta buffet featuring penne and linguini pasta marinara with Italian sausage and fire roasted peppers and onions, garlic Alfredo sauce, Parmesan crusted chicken breast and lasagna Bolognese. Caesar salad with garlic croutons and shredded Parmesan cheese, cold cheese tortellini pasta salad with sundried tomatoes and a light pesto dressing, fire roasted balsamic vegetables, hot garlic bread and bread sticks. Served with panna cotta and tiramisu for dessert. **\$31.95**

A Trip to Hawaii

Honey glazed pit ham carved by a uniformed chef, teriyaki chicken and beef-vegetable kabobs, tossed green salad with chef's assorted dressings, fresh fruit display with melons and berries, coconut rice with fresh cilantro, candied sweet potatoes and citrus glazed root vegetables. Served with white chocolate-coconut crème brulee and pineapple upside down cake. **\$33.95**



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

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