

## *Breakfast*

Includes Freshly Brewed Coffee, Assorted Teas and Chilled Fruit Juices

### *Continental*

Fresh Baked Croissant, Danish and Muffins served with Butter, Jams, Jellies and Marmalades

Market Fresh Seasonal Sliced Fruit Display

*12<sup>50</sup> per person*

### *Executive Continental*

Fresh Baked Croissant, Danish and Muffins served with Butter, Jams, Jellies and Marmalades

Market Fresh Seasonal Sliced Fruit Display

Assorted Fruit Yogurts

Selection of cold Cereal and Granola served with Milk and Honey

*14<sup>50</sup> per person*

### *Breakfast Buffet*

*Under 35 guests, add 2<sup>00</sup> per person*

Fresh Baked Croissant, Danish and Muffins served with Butter, Jams, Jellies and Marmalades

Market Fresh Seasonal Sliced Fruit Display

Farm Fresh Scrambled Eggs

Smoked Bacon and Link Sausages

Home-Style Potatoes

Build your own Yogurt Parfaits

*19<sup>50</sup> per person*

### *Enhancements*

*The options below may be added to any of the above breakfast buffets priced per person*

Fresh Bagels with house-made Lox and Cream Cheese 6<sup>00</sup>

Selection of Toasted Bagels and Cream Cheese 4<sup>00</sup>

Build your own Yogurt Parfaits 9<sup>00</sup>

Vanilla Yogurt, Assorted fresh Berries, Granola, Honey

Oatmeal with Brown Sugar, Raisins, Milk 3<sup>00</sup>

Assorted fresh baked Breakfast Pastries or Donuts 26<sup>00</sup> (per dozen)

Individual Fruit Yogurts 3<sup>00</sup>

Omelet Station

Prepared to Order by a Chef 9<sup>00</sup>

French Toast with Butter and Warm Maple Syrup 3<sup>00</sup>

Salt Crusted Carving of Prime Rib served with Au Jus, Fresh Baked Rolls, Creamy Horseradish (serves 30 people) 300<sup>00</sup>



## *Brunch Buffet*

Includes Freshly Brewed Coffee, Assorted Teas and Chilled Fruit Juices  
*35 guest minimum*

### *Displays and Salads*

Market Fresh Seasonal Sliced Fruit Display

Mixed Baby Greens, Vinaigrette Dressing

Warm Bagels, with Muckleshoot Lox and Cream Cheese

### *Eggs*

*(Please select one)*

Omelet Station, Made-to-Order  
(Omelet attendant fee 125<sup>00</sup>)

Eggs Benedict

Farm Fresh Scrambled Eggs

### *Entrees*

Grilled Salmon, Sauce Maltaise

Smoked Bacon and Sausage Links

French Toast

Served with Butter and Warm Maple Syrup

### *Carving Station*

*(Please select one)*

Salt Crusted Carving of Prime Rib, Au Jus & Creamy Horseradish

Honey Glazed Ham

### *Accompaniments*

Herb-Roasted Baby Red Potatoes

Seasonal Vegetables

### *Sweet Spot*

Danish, Muffins and Fresh Baked Croissant, served with  
Butter, Jams, Jellies and Marmalades

*38<sup>00</sup> per person*

## *Themed Lunch Buffets*

*(Minimum of 35 guests)*

*Includes fresh brewed Coffee & Tea Station*

### *Deli*

Mixed Baby Greens, Assorted Dressings  
Red Potato Salad  
Display of Sliced Roast Beef, Turkey and Smoked Ham  
Display of Assorted Cheeses & Condiments  
Fresh Deli Breads, Lettuce, Onion and Sliced Tomato & Pickles  
Assorted Bagged Chips  
Fresh Baked Cookies

*23<sup>00</sup> per person*

### *Pike Place*

Clam Chowder  
Caesar Salad  
Display of Local Artisan Cheeses & Crackers  
Display of Fresh Sliced Seasonal or Dried Fruit  
Grilled Chicken  
with Cherry Tomatoes & Arugula over Bowtie Pasta  
Salmon Served with Rice Pilaf  
Served with:  
Sourdough Rolls & Whipped Butter  
Fresh Baked Cookies, Chocolate Croissants & Fudge  
*29<sup>00</sup> per person*

### *China Town*

Congee  
BBQ Pork Steam Buns, Shu Mai & Shrimp Dumplings  
Beef Broccoli  
Steamed Whole Pompano with Soy-Ginger Sauce  
Seamed Jasmine & Fried Rice  
Almond Jelly, Mini Fruit Tarts, & Coconut Pudding

*27<sup>00</sup> per person*

### *East of the Mountains*

Ranch House Salad, Choice of 2-Dressings  
Display of Fresh Sliced Seasonal Fruit  
Crispy Fried Ranch Chicken Breast  
Broiled Wagyu Top Sirloin with Merlot Reduction  
Fresh Baked Corn Muffins with Jalapeno & Cheddar  
Tri-Colored Potato Salad  
Mini Apple Crumble, Mini Cherry Pies, and Fudge Brownies

*28<sup>00</sup> per person*

### *Italian*

Antipasto Display  
Caesar Salad  
Chicken Parmesan  
Cheese-Filled Tortellini and Fettuccini Pastas  
Marinara and Alfredo Sauces  
Seasonal Vegetables  
Fresh Baked Herb and Garlic French Bread  
Tiramisu, & Miniature Fruit Tarts

*29<sup>00</sup> per person*

Lunch buffets available for dinner, add 5<sup>00</sup> per person

All pricing before customary 20% service fee

## *Plated Lunches*

*Up to two entrees may be selected excluding vegetarian option. The highest priced entrée will prevail as the plated lunch price.  
Includes Fresh Baked Rolls and Butter, fresh brewed Coffee and Tea Station*

### *Soup or Salad*

*Choose one*

Mixed Baby Greens Salad,  
Spinach Salad, Huckleberry Vinaigrette  
Caesar Salad, Parmesan Cheese, Crouton, Lemon, Caesar Dressing  
Northwest Seafood Chowder  
Minestrone  
Broccoli & Cheddar

### *Entrees*

California Chopped Salad, served with Chickpeas, Cucumber, Kalamata Olive, Feta, Mint Leaves and Lemon-Dijon Vinaigrette 19<sup>00</sup>  
Asian Chicken Salad, Baby Spinach, Fried Wonton, Cilantro-Cashew Dressing 19<sup>00</sup>  
Bowtie Pasta, Vegetable Ratatouille, Basil Garlic Crostini 19<sup>00</sup>  
Roasted Breast of Chicken, Haricot Vert, Wild Rice & Mushrooms, Herb Jus 23<sup>00</sup>  
Sliced Sirloin, Garlic Mashed Potatoes, Ratatouille 25<sup>00</sup>  
Seared Salmon, Rabe, Artichokes, Capers & Olive Oil 26<sup>00</sup>

### *Sweet Spot*

*Choose one*

Dulce De Leche Panna Cotta with Tropical Fruit Marmalade  
Individual Fruit Trifle Parfait—Cream Fruit and Cake Layered beautifully in a Parfait Glass  
Individual Mini Chocolate Roulade—Mini rolled Cake filled with Cream, covered with Ganache  
Tartlet—Chef's Choice  
New York Cheesecake  
Seasonal Fresh Fruit Plate

# *Dinner Buffet*

*(Minimum of 40 guests)*

To include:

Fresh Baked Rolls and Butter, Fresh Brewed Coffee & Tea Station  
Assorted Dessert Bites: Cheese Cake, Chocolate Cake, and Assorted Tartlets

## *Sockeye*

2- Salads  
1-Display  
2-Entrée  
2-Accompaniment

*35<sup>00</sup> per person*

## *Coho*

2- Salads  
1-Display  
2-Entrée  
1-Carving Station  
2-Accompaniment

*40<sup>00</sup> per person*

## *Chinook*

2- Salads  
3-Display  
3-Entrée  
1-Carving Station  
2-Accompaniments

*48<sup>00</sup> per person*

## *Salads*

Mixed Baby Greens Salad, choice of Dressing  
Spinach Salad, Choice of Dressing  
Caesar Salad | Pasta Salad

## *Display Items*

Imported and Domestic Cheese served with Assorted Crackers  
Vegetable Crudités with Ranch and Caramelized Onion Dips  
Herb Marinated Fire-Roasted Vegetables  
Muckleshoot Smoked Salmon-Lox & Traditional with Crackers, Capers, Cream Cheese, Egg, & Red Onion  
Market Fresh Seasonal Sliced Fruit

## *Entrees*

Seared Sirloin, with Red Wine Demi  
Seared Salmon Steak, Lemon Beurre Blanc  
Roasted Breast of Chicken, Roasted Garlic Béchamel  
Roasted Pork, with Seasonal Chutney  
Northwest Seafood Chowder

## *Accompaniments*

Mixed Seasonal Vegetables | Roasted Cauliflower | Asparagus  
Steamed Rice | Rice Pilaf  
Garlic Mashed Potatoes & Gravy | Roasted Baby Red Potatoes

## *Carving Station*

Salt Crusted Prime Rib, Creamy Horseradish, Au Jus  
Spiral Cut Glazed Ham  
Whole Suckling Pig (groups of 75+ only)

All pricing before customary 20% service fee

## *Plated Dinners*

*Up to two entrees may be selected excluding vegetarian option. The highest priced entrée will prevail as the plated dinner price.*

*Includes Fresh Baked Rolls and Butter, Choice of Salad, fresh brewed Coffee and Tea station*

### *Salads*

*Choose one*

Wedge of Iceberg, Bacon, Chives, Grape Tomatoes & Blue Cheese

Caesar Salad, Parmesan Cheese, Crouton, Lemon, Caesar Dressing

Mixed Greens, Candied Walnuts, choice of Vinaigrette

### *Entrees*

*Vegetarian Pasta Marinara 19<sup>00</sup>*

Seared and Roasted Chicken Breast, Roasted Red Potatoes, Mixed Seasonal Vegetable 26<sup>00</sup>

Grilled Salmon with Lemon Beurre Blanc, Rice Pilaf, & Asparagus 30<sup>00</sup>

Halibut, Mixed Seasonal Vegetable & Rice Pilaf - *Market Price*

Salt Crusted Prime Rib, Asparagus, Garlic Mashed Potatoes, Au Jus, Creamy Horseradish 37<sup>00</sup>

Petite Beef Filet & Prawns, Beecher's Cheese Risotto, Asparagus, Red Wine Demi 44<sup>00</sup>

### *Sweet Spot*

*Choose one*

Individual Mini Chocolate Roulade—Mini rolled Cake filled with Cream, covered with Ganache

New York Cheesecake

Seasonal Fresh Fruit Plate

## *Hors d'Oeuvres*

*Available Tray Passed or Stationed*

### *Cold Selections*

- Boursin Stuffed Dates, Toasted Marcona Almonds 30<sup>00</sup> per dozen
- Caprese Skewer with Balsamic Reduction 30<sup>00</sup> per dozen
- White Bean, Kale & Parmesan Bruschetta 30<sup>00</sup> per dozen
- Cilantro Scented Shrimp & Mandarin Orange on Crostini 32<sup>00</sup> per dozen
- Seared Beef Tenderloin with Sweet Onion Jam on Crostini 36<sup>00</sup> per dozen
- Vegetable Summer Roll with Peanut or Sweet Chili Dipping Sauce 30<sup>00</sup> per dozen
- Chicken & Artichoke Heart Tartlet 34<sup>00</sup> per dozen

### *Hot Selections*

- Duck Confit Crispy Wonton with Sweet & Sour Huckleberry Sauce 36<sup>00</sup> per dozen
- Wild Mushroom, Pecorino Tartlet 30<sup>00</sup> per dozen
- Fried Vegetable Spring Roll with Sweet Cilantro-Chili Sauce 30<sup>00</sup> per dozen
- Spinach & Artichoke Tartlet 30<sup>00</sup> per dozen
- Dungeness Crab Cupcakes with Blood Orange Crème Fresh 36<sup>00</sup> per dozen
- Candied Bacon on Mini Slider with Heirloom Tomato & Arugula 34<sup>00</sup> per dozen
- Yakitori Beef Skewer with Ponzu Vinaigrette 36<sup>00</sup> per dozen
- Cilantro-Lime Chicken Satay with Sweet Sriracha Chili Sauce 34<sup>00</sup> per dozen
- Coconut Prawns with Sweet Chili Sauce 35<sup>00</sup> per dozen

## Snacks, Refreshments & Breaks

The following are designed and priced to complement your buffet or break selection and may not be ordered a la carte.

### Sweet

- Assorted Mini Cupcakes (Chocolate, Vanilla, Red Velvet) *26<sup>00</sup> per dozen*
- Fresh Baked Cookies *26<sup>00</sup> per dozen*
- Freshly Made Donuts *26<sup>00</sup> per dozen*
- Fudge Brownies *26<sup>00</sup> per dozen*

### Salty

- Assorted Bagged Chips *2<sup>00</sup> each*
- Soft pretzels with Mustard *25<sup>00</sup> per dozen*
- Bowl of Extra Fancy Mixed Nuts *35<sup>00</sup> per pound*

### Healthy

- Build your own Yogurt, Granola & Fruit Parfaits *9<sup>00</sup> per guest*
- Seasonal Whole Fresh Fruit Basket *2<sup>00</sup> per dozen*
- Power Bars *2<sup>50</sup> each*

### Breaks

*Priced per person, minimum of 15 guests*

#### Healthy Choice

- Market Fresh Seasonal Sliced Fruit
- Vegetable Crudité Display
- Yogurt, Berry and Granola Parfait
- Bottled Waters
- 10<sup>00</sup> per person*

#### Northwestern

- Muckleshoot Smoked Salmon Display
- Whole Washington Apples
- Artisan Cheese Display
- Apple Juice, Bottled Water and Soft drinks
- Coffee & Tea Station
- 13<sup>00</sup> per person*

#### Death by Chocolate

- Double Chocolate Chip Cookies
- White Chocolate Pecan Blondies
- Almond Chocolate Bark
- 2% and Chocolate Milk
- 8<sup>00</sup> per person*

#### Energy Boost

- Market Fresh Seasonal Sliced Fruit
- Banana Bread
- Power Bars
- Red Bull & Gatorade
- 8<sup>00</sup> per person*

#### The Stadium

- Warm Soft Pretzels with Mustard
- Mixed Nuts
- Potato Chips
- Assorted Soft Drinks
- 10<sup>00</sup> per person*

### Drinks

- Fresh Brewed House Coffee & Tea Pump Pot *25<sup>00</sup> per gallon*
- Assorted Soft Drinks *2<sup>50</sup> each*
- Freshly Brewed Iced Tea, or Juice *18<sup>00</sup> per gallon*
- Assorted Bottled Juices *3<sup>50</sup> each*
- Bottled Waters *1<sup>50</sup> each*
- Monster or Red Bull Energy Drinks *5<sup>00</sup> each*



## *Reception Displays and Stations*

The following are designed and priced to complement your buffet or break selection.

### *Displays*

#### **Vegetable Crudité Display**

Served with Ranch, Caramelized Onion & Blue Cheese Dipping Sauces (serves 25) *750<sup>00</sup> each*

#### **Market Fresh Fruit Display**

Assortment of Whole and Sliced in-Season Fruits (serves 25) *850<sup>00</sup> each*

#### **Antipasto Display**

Roasted Vegetables, Italian Meats, Assorted Cheeses, Marinated Artichoke, Bread Sticks and Focaccia (serves 25) *1250<sup>00</sup> each*

#### **Muckleshoot House Smoked Salmon Display**

Served with Chopped Eggs, Capers, Cream Cheese, Lemon Wedges, and Diced Red Onion (serves 25) *1250<sup>00</sup> each*

#### **Assorted Cheese Display**

Presentation of International and Domestic Cheeses, Fresh Fruits and Water Crackers (serves 25) *1350<sup>00</sup> each*

#### **Selection of Nigiri and Maki Sushi**

Pickled Ginger, Wasabi, Shoyu (per roll, approx. 6-8 pieces) *180<sup>00</sup> each*

#### **Seafood Display**

Jumbo Prawns, Snow Crab Claws, Oysters on the Half Shell. Served on Ice with Cocktail Sauce, Lemon Wedge, and Mignonette (35 guest minimum) *150<sup>00</sup> per person*

### *Stations*

#### **Slider Station**

Kobe Beef, & Salmon Sliders  
Steak fries Served with Aoli

*160<sup>00</sup> per person*

#### **Fajita Station**

Chicken and Steak Fajitas  
Warmed Tortillas  
Pico de Gallo, Shredded Cheese,  
Guacamole, Sour Cream, Cilantro

*180<sup>00</sup> per person*

#### **Baked Potato Bar**

Baked Russet Potatoes  
Sour Cream, Whipped Butter, Chives,  
Bacon Bits, and Shredded Cheese

*150<sup>00</sup> per person*

### *Carving*

Roasted Whole Turkey, Cranberry Relish, Fresh Baked Rolls (serves 20) *1000<sup>00</sup> each*

Spiral Cut Glazed Ham (serves 50) *2250<sup>00</sup> each*

Salt Crusted Prime Rib, Creamy Horseradish, Au Jus, Fresh Baked Rolls (serves 30) *3000<sup>00</sup> each*

Sirloin of Beef, Creamy Horseradish, Au Jus, Fresh Baked Rolls (serves 25) *3000<sup>00</sup> each*

Whole Suckling Pig, Hoisin Sauce (serves 75) *4250<sup>00</sup> each*

Steamship Round of Beef, Horseradish Au Jus, Whole Grain Mustard and Fresh Baked Rolls (serves 100) *4750<sup>00</sup> each*

## *Event Beverage List*

Vodka  
Gin  
Rum  
Tequila  
Whiskey  
Scotch

### **HOUSE**

Smirnoff  
Seagrams  
Bacardi Superior  
Jose Cuervo  
Jack Daniels  
Jim Beam

### **PREMIUM**

Grey Goose  
Tanqueray  
Captain Morgan's Spiced Rum  
Herradura Silver  
Crown Royal  
Woodford Reserve

## *Cocktails*

### **HOUSE**

6<sup>00</sup> each—Hosted  
7<sup>00</sup> each—Cash

### **PREMIUM**

8<sup>00</sup> each—Hosted  
9<sup>00</sup> each—Cash

## *Beer, Wine and Non-Alcoholic*

Domestic Beer  
Imported/Microbrews  
House Wine  
Soft Drinks  
Assorted Bottled Juices  
Fresh Brewed Coffee Pump-Pot

### **HOSTED**

4<sup>00</sup> each  
5<sup>00</sup> each  
5<sup>00</sup> glass  
2<sup>00</sup> each  
2<sup>00</sup> each  
25<sup>00</sup> each

### **CASH**

5<sup>00</sup> each  
6<sup>00</sup> each  
6<sup>00</sup> glass  
3<sup>00</sup> each  
3<sup>00</sup> each

Non-Alcoholic Fruit Punch  
Domestic Beer Keg  
Imported Beer Keg

40<sup>00</sup> gallon  
400<sup>00</sup> keg  
450<sup>00</sup> keg

## Event Extras

### Audio/Visual & Equipment

*1-Microphone will be provided to every group, on request, free of charge*

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LCD Rental (Video & data projection)	125 <sup>00</sup>	per day
-Additional microphones	25 <sup>00</sup>	each
-Headset/Hands-free Microphone	50 <sup>00</sup>	each
-High Speed Wired Internet Connection	100 <sup>00</sup>	per day
-Complete Meeting Package: podium, 2-microphones, LCD connection w/sound, white board with markers, & technical staffing	350 <sup>00</sup>	per day
-Flip Chart/White Board with Markers	25 <sup>00</sup>	per day
-PC Presentation Laptop Rental	150 <sup>00</sup>	per day
-PowerPoint Slide Remote	25 <sup>00</sup>	per day
-Power Strips	10 <sup>00</sup>	per day

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### Linens and Décor

*No charge for standard house linens. (gray napkins and white tablecloths)*

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-Napkins	065	each
-54" x 54" Table Top Linens	150	each
-90" x 90" Table Linens	300	each
-White Spandex Chair Cover—installation, teardown and cleaning	500	each
-White Spandex Chair Covers w/ Sash—installation, teardown and cleaning	700	each

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### Event time limits

Every event booked at the Muckleshoot Casino will be given a full 6-hour window for their event day; 1-hour for setup, and 5-hours for the event itself. Additional hours are available to the guest to extend either their setup, or event timeline.

Additional hours may be purchased at 125.00 per hour.

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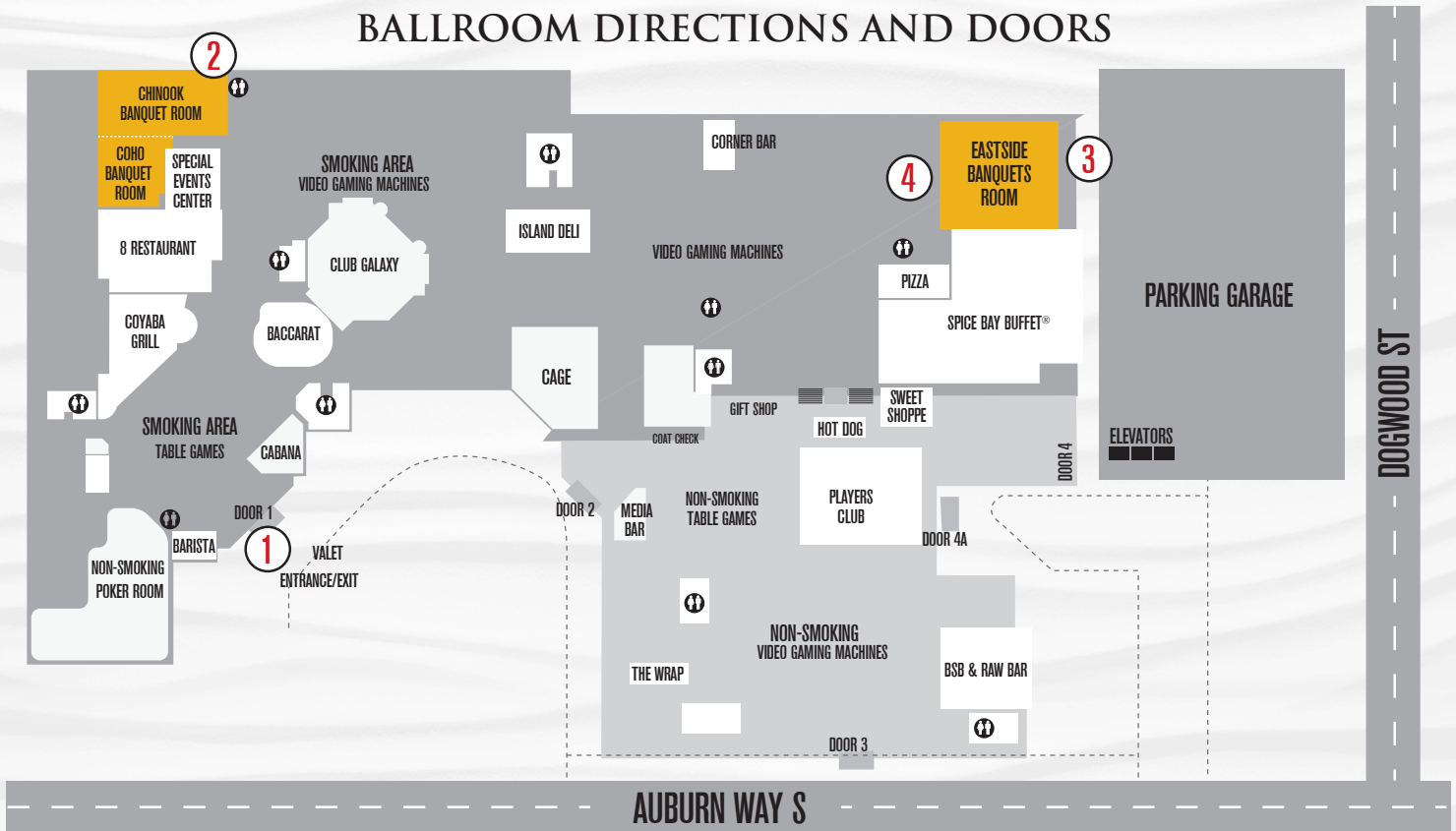


# CATERING & BANQUETS

WHAT'S YOUR OCCASION?



## BALLROOM DIRECTIONS AND DOORS



**1 COHO/CHINOOK ENTRANCE (DOOR 1):** Guests over 21 years of age are encouraged to utilize the casino's complimentary valet services. This entrance is preferable for guests with events in the Coho or Chinook banquet rooms. Guests with minors will be asked to use Door 5.

**2 VENDOR/MINOR ENTRANCE (DOOR 5):** This entrance is for guests who are under 21 years of age or for vendors loading in or out. Drivers can temporarily park by the door against the curb, and must move their vehicles to general parking after load-in/out is complete. Unless arriving during a scheduled event, please contact Catering & Banquets to arrange access through this entrance.

**3 EASTSIDE BANQUET ROOMS C1 & C2:** From any floor of the garage, take any elevator down to the first floor. From there, look for the walkway labeled "Eastside Banquet Rooms." Follow this walkway down to the glass doors to enter. An elevator in the foyer provides access to the second floor event space.

**4 EASTSIDE BANQUET ROOM (INTERNAL ENTRANCE):** For guests 21 and older accessing event space from within the casino, the Eastside banquet rooms may be reached via the stairwell, located in the Northeast corner of the building. Guests with minors must enter via our outside entrance (see #3)

For special access needs or requests, please contact Catering & Banquets at 253-804-4444.

Guests with questions or directional needs are encouraged to speak with our friendly security staff. Security staff are stationed at main casino entrances, are aware of all events, and can assist you with directions.

Muckleshoot Casino Catering & Banquets  
253-804-4444 | [banquets@muckleshootcasino.com](mailto:banquets@muckleshootcasino.com)



2402 Auburn Way South, Auburn WA 98002  
800-804-4944 | [muckleshootcasino.com](http://muckleshootcasino.com)



IT'S ALL ABOUT YOU