

CONTINENTAL BREAKFAST

THE CONTINENTAL

Selection of Freshly Squeezed Orange,
Grapefruit and Pineapple Juices

Array of Sliced Seasonal Fruit

Assortment of Fresh Baked Croissant,
Danish and Muffins

Selection of Jams, Jellies, Honey and Marmalades

Fresh Brewed Coffee, Decaffeinated Coffee
and Selection of Tea

THE EXECUTIVE CONTINENTAL

Selection of Freshly Squeezed Orange,
Grapefruit and Pineapple Juices

Array of Sliced Seasonal Fruit

Assortment of Fresh Baked Croissant,
Danish and Muffins

Selection of Jams, Jellies, Honey and Marmalades

Assorted Fruit Yogurts

Assorted Cold Cereal and Granola Served with Milk,
Skim Milk and Honey

Fresh Brewed Coffee, Decaffeinated Coffee
and Selection of Tea

BREAKFAST BUFFET

(Minimum of 35 guests, under 35 please add \$2 per person)

Selection of Chilled Orange, Grapefruit and Pineapple Juices

Assortment of fresh baked Croissant, Assorted Muffins and Danish

Selection of Jams, Jellies and Marmalades

Array of Sliced Seasonal Fruit

Assorted Fruit Yogurts

Fluffy Scrambled Eggs

Smoked Bacon and Link Sausage

Homestyle Potatoes

Assorted Cold Cereal and Granola Served with Milk,
Skim Milk and Honey

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Tea

BREAKFAST ENHANCEMENTS

*The following are designed and priced to complement your
buffet selections and may not be ordered a la carte.*

Fresh Bagels with Smoked Salmon and Cream Cheese

Selection of Toasted Bagels and Cream Cheese

Smoothie Station, Choice of Yogurt or Liquid Ice Cream
(Minimum of 30 people, one hour maximum)

Oatmeal with Brown Sugar, Warm Milk

Individual Fruit Yogurts

Omelet Station

Compliment your Breakfast Buffet with Omelets Prepared to Order by a Chef.

Condiments include:

Ham, Bacon, Cheese, Mushrooms, Tomatoes, Spinach and Onions

Variety of Cold Cereals

French Toast with Butter and Warm Maple Syrup

Carving Station

Salt Crusted Prime Rib Carved to Order By a Chef

Condiments include:

Creamy Horseradish, Au Jus

and Freshly Baked Rolls

(serves 30 people)

BRUNCH BUFFET

(Minimum of 35 guests, under 35 please add \$2 per person)

Fresh Bagels with Smoked Salmon and Cream Cheese

Tomato and Buffalo Mozzarella, Basil Infused Oil

Baby Mixed Greens, Vinaigrette Dressing

Assorted Fruit Yogurt

Sliced Seasonal Fruit

Eggs Benedict

Salt Crusted Prime Rib of Beef, Au Jus, Creamy Horseradish
and Fresh Baked Rolls

Grilled Salmon, Sauce Maitaise

Steamed Seasonal Vegetables

Fluffy Scrambled Eggs

Smoked Bacon and Sausage Links

Herb Roasted Red Potatoes

French Toast with Butter and Warm Maple Syrup

Assortment of fresh baked Croissants, Assorted Muffins and Danish
Assorted Jams, Jellies and Marmalades

Selection of Chilled Orange, Grapefruit and Pineapple Juices

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Tea

THEMED BREAKS

Healthy Choice

Sliced Seasonal Fresh Fruit Platter
Vegetable Crudités Tray
Yogurt Granola Parfait
Mineral Water and Sparkling Water

Energy Boost

Seasonal Whole Fresh Fruit Basket
Assorted Fresh Baked Cookies
Power Bars
Energy Drinks or Gatorade

Chocolate Delight

Chocolate Chip Cookies
Chocolate Covered Coffee Beans
Fudge Brownies
Skim Milk, 2% Milk and Chocolate Milk

Northwestern

Muckleshoot Smoked Salmon with Condiments
Cheese Display
Whole Washington Apples
Apple Juice, Bottled Water and Soft Drinks
Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Tea

The Stadium

Warm, Soft Pretzels with Mustard Sauce
Mixed Nuts
Potato Chips
Assorted Sodas

BREAK ENHANCEMENTS

*The following are designed and priced to complement your buffet selections
and may not be ordered a la carte*

SNACKS

Assortment of fresh baked Croissant, Danish and Muffins

Sliced Seasonal Fruit and Berries

Granola, Yogurt with Honey and Brown Sugar, Fresh Fruits and Berries

Assorted Bagged Chips

Individual Fruit Yogurts

Fresh Baked Cookies

Fresh Bagels with Cream Cheese

Basket of Whole Fresh Fruit

Fudge Nut Brownies

Soft Pretzels with Mustard

DRINKS

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Teas

Assorted Soft Drinks

Freshly Brewed Iced Tea

Assorted Chilled Orange, Pineapple and Grapefruit Juices

Apple Juice and Lemonade

Bottled or Mineral Water

Energy Drinks or Gatorade

Individual Assorted Juices

PLATED LUNCH

*All luncheon entrees served with your choice of soup or salad and a dessert selection,
freshly baked rolls and butter, freshly brewed coffee, decaffeinated coffee
and a selection of teas.*

SOUP

Pacific Northwest Seafood
Chowder
Minestrone
Cream of Mushroom
Broccoli Cheddar

SALAD

Mixed Baby Greens
Spinach Salad, Huckleberry Vinaigrette
Caesar

ENTRÉES

Sliced Sirloin of Beef
Garlic Mashed Potatoes, Ratatouille

Breast of Chicken
Wild Mushrooms, Wild Rice, Herb Jus

Steamed Pink Snapper
Baby Bok Choy, Fried Rice, Black Bean Sauce

Bowtie Pasta
Vegetable Ratatouille, Basil Garlic Crostini

Asian Chicken Salad
Baby Spinach, Fried Wonton, Cilantro-Cashew Dressing

California Chopped Salad

Nicoise Salad
Seared Ahi Tuna, Haricots Verts, Boiled Egg, Roasted Pepper,
New Potato, Herb Dressing

DESSERTS

Lemon Meringue Tart
Berries, Raspberry Coulis

Buttermilk Cheesecake
Vanilla and Orange Scented, Blackberry Pinot Noir Sauce

Almond Espresso Opera Tort
Chocolate and Vanilla Bourbon Sauces

LUNCH BUFFET

(Fewer than 25 guests add \$2.50 per person)

BARBECUE

Mixed Baby Greens, Assorted Dressings

Red Potato Salad

Old Fashioned Cole Slaw

Tomato, Cucumber and Onion Salad

Sliced Fruit and Berries

Hamburgers, Cheeseburgers and Vegetarian Burgers

Jumbo Hot Dogs

Relish Tray and Condiments:

Lettuce, Tomato, Shaved Onions, Sauerkraut, Mayonnaise, Mustard and Ketchup

Potato Chips

Assorted Freshly Baked Cookies and Brownies

Assorted Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea

PACIFIC EDGE

Mixed Baby Greens, Cilantro Vinaigrette

Somen Noodle Salad, Mandarin-Ginger Sesame Dressing

Vegetable Egg Rolls

Seared Salmon, Orange Honey Black Bean Sauce

Beef Stir Fry, Chow Mein Noodles

Sweet-N-Sour Chicken

Stir Fry Vegetables

Fried Rice and Steamed Rice

Selection of Desserts

Iced Tea

Fresh Brewed Coffee, Decaffeinated Coffee

LUNCH BUFFET

(Fewer than 25 guests add \$2.50 per person)

MEXICAN FIESTA

Tortilla Soup
Mixed Baby Greens, Chili Vinaigrette
Shrimp Salad, Avocado, Fire Roasted Corn, Cilantro Vinaigrette
Beef and Chicken Fajitas
Salsa Bar to include: Lettuce, Tomato, Onion,
Black Olives, Jalapeno Peppers,
Shredded Cheese, Guacamole, Salsa, Fresh Cilantro and Sour Cream
Spanish Rice and Refried Beans
Mexican Lime-Chocolate Torta, Fruit Tart Caramel Flan
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea

DELI

Sliced Roast Beef, Turkey and Smoked Ham
Assorted Cheeses, Relishes & Condiments
Assorted Deli Breads, Lettuce, Sliced Tomato,
Shaved Onion and Pickles
Mixed Baby Greens, Assorted Dressings
Red Potato Salad
Pasta Salad
Assortment of Chips
Assortment of Soft Drinks
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea

MEDITERRANEAN

Array of Fire Roasted Vegetables, Assorted Olives,
Buffalo Mozzarella Basil Infused Oil
Cannellini Bean Salad, Grilled Tomatoes, Arugula, Pesto Dressing
Pasta Salad
Caesar Salad
Make Your Own Pita Bread Sandwich Selection to include:
Lemon Marinated Roasted Chicken and Marinated Beef Sirloin,
Cucumber, Tomato, Lettuce, Feta Cheese, Black Olives, Tahini Cilantro
Aioli, Tzaziki Sauce
Selection of Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Tea

PLATED DINNER

FIRST COURSES

Burrata Mozzarella & Shrimp

Tomatoes, Shrimp, Curly Endive, Micro Basil

Cacao Espresso Rubbed Elk Carpaccio

Crisp Chick Pea Fries, Petite Mache

Butter Poached Lobster

Roasted Kabocha Puree, Tahitian Vanilla Bean Basil Sauce

Pan Fried Crab Cakes

Braised Nira Flowers, Sesame Aioli

Broiled Whole Langoustine Shrimp

Seared Watermelon, Greens, Spicy Lemon Garlic Sauce

Satsuma Oranges – Fresh Hearts of Palm

Shaved Fennel, Walla Walla Onion, Curly Endive, Yuzu Vinaigrette

Baby Spinach & Oregonzola

Pear, Walnuts, Balsamic Vinaigrette

SALADS

Mixed Greens

Candied Walnuts, Huckleberry Vinaigrette

Caesar Salad

Parmesan Cheese, Croutons, Caesar Dressing

SOUPS

Northwest Seafood Chowder

Crab Bisque, Spiced Cream

Cream of Mushroom

Minestrone

Beef Barley

PLATED DINNER

*All entrees will include freshly baked rolls and butter,
Blended & Decaffeinated coffee and Tea Selection*

ENTRÉES

Grilled Salmon

Wild Mushroom Risotto, Herb Jus

Salt Crusted Prime Rib

Asparagus, Baked Russet Potato, Au Jus, Creamy Horseradish
Yorkshire Pudding

Filet Mignon

Oven Dried Tomatoes, Spinach, Shiitake Potato Croquet,
Merlot Reduction

Crusted Halibut

Creamed Corn, Pancetta, Pepper Slaw

Chicken Breast

Roasted Fingerling Potatoes, Tomato Fennel Fondue.

Vegetarian Entrée

Sundried Tomato Polenta, Seasonal Vegetables

Lamb and Mahi Mahi

Sweet Potato Mash, Corn Pineapple Salsa, Huckleberry Demi

Petite Beef Filet and Prawns

Dauphinois Potatoes, Sauteed Spinach, Pinot Noir

PLATED DINNER
DESSERT SELECTIONS

Champagne Sabayon
Fresh Berries

Baked Chocolate Crunch Mousse
Raspberry Chocolate Ganache, Chantilly Crème

Mango Tarte Tatin
Pastry Cream, Chocolate Pastry

Silky Chocolate Cream Pie
Oatmeal Shortbread Crust

Blueberry Lime Tart
Sweet Coconut Crumble, Blueberry Sorbet

Pina Colada Panna Cotta
Mango Passion Sauce, Tropical Salsa

Strawberry Rhubarb Cobbler
Cream Cheese Lattice Top, Mascarpone Ice Cream

Frozen Citrus “Soufflé”
Lemon Curd, Lemon Shorties

DINNER BUFFETS

(Minimum of 40 Guests)

THE SOCKEYE

2-Salads
1-Tray
2-Entrees
2-Accompaniments

THE COHO

3-Salads
2-Trays
3-Entrees
3-Accompaniments

THE CHINOOK

3-Salads
3-Trays
2-Entrees
1-Carving Station
3-Accompaniments

SALADS

Mixed Baby Greens, Romaine Lettuce, Assorted Dressings
Smoked Salmon, Steamed New Potato Salad
Buckwheat Soba Noodles, Mixed Baby Greens, Thai Dressing
Caesar Salad, Oriental Chicken Salad
Pasta Salad

TRAYS

Cold Smoked Salmon Tray
Imported and Domestic Cheeses with Sliced Baguettes
Vegetable Crudités, Rand and Caramelized Onion Dressing
Seasonal Sliced and Whole Fruit Display
Herb Marinated Fire Roasted Vegetables

ENTRÉES

Beef Prime Rib, Au Jus, Creamy Horseradish,
Asian Style Steamed Mahi Mahi, Tomato Shiitake Ragout
Grilled Salmon, Lemon Grass Shoyu Beurre Blanc
Roasted Breast of Chicken, Lemon Cilantro Scented Natural Jus
Sautéed Chicken Breast, Onions Fennel, Olives
Meat OR Vegetable Lasagna
Sliced Pork, Port Wine Sauce
Northwest Seafood Chowder

CARVING STATION

Carving of Rib Eye Crusted with Peppercorn & Coriander, Pinot Noir Demi
Pineapple Glazed Bone-in Ham
Whole Suckling Pig (groups of 75+ only)

ACCOMPAINMENTS

Steamed Seasonal Vegetables
Pine Nut Basmati Rice
Steamed Rice, or Rice Pilaf
Potato Gratin
Garlic Mashed Potatoes, Roasted Red Potatoes

DESSERTS & BEVERAGES

All Buffets served with Fresh Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas, and Assorted Dessert Station.

DINNER BUFFETS

THE ITALIAN BUFFET

(40 Guest Minimum)

SALADS & TRAYS

Antipasto Platter
Tossed Garden Salad, Assorted Dressings
Greek Salad

ENTRÉES

Spaghetti, Tortellini, and Fettuccini Pastas
Bolognese, Marinara and Alfredo Sauces
Chicken Parmesan
Steamed Seasonal Vegetables
Fresh Baked Herb and Garlic French Bread

DESSERTS

Flourless Chocolate Cake
Carrot Cake
New York Style Cheesecake

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

PARTY ENHANCEMENTS

(1 Hour of Hand Passed Pre-Function Hor's D'oeuvres added to any buffet)

CHOOSE 4 ITEMS

Coconut Fried Shrimp

Yakitori Chicken

Ahi Poke Wasabi-Cream on a Spoon

Vegetarian Summer Roll, Thai Dipping Sauce

Miniature Crab Cakes

Blackened Duck Breast, Minted Pineapple

Cilantro Scented Shrimp, Mandarin Orange Segment

Parmesan Crostini, Tomato Olive Relish

RECEPTION

The following items are priced per piece (Minimum order of 12 pieces per item)

COLD HORS D'OEUVRE

Parmesan Crostini, Tomato Olive Relish

Blackened Duck Breast, Minted Pineapple

Choice of Summer Roll, Thai Dipping Sauce:

Vegetarian, Chicken, Shrimp

Strawberries filled with Brie & Pistachio

Ahi Poke Wasabi-Cream on a Spoon

Cilantro Scented Shrimp, Mandarin Orange Segment

Prosciutto and Melon

Smoked Salmon Rosette, Dill Cream Cheese, Crouton

HOT HORS D'OEUVRE

Coconut Fried Shrimp

Yakitori Chicken

Spring Roll, Vietnamese Dipping Sauce:

Vegetable, Chicken

Miniature Crab Cakes

Teriyaki Beef Stick

Assorted Mini Quiche

Satay with Peanut Sauce:

Chicken, Beef, Shrimp

Spanakopita (Spinach, Feta Cheese in Phyllo)

RECEPTION

RECEPTION SHOWPIECES

Antipasto Display

Roasted Vegetables, Italian Meats, Assorted Cheese,
Marinated Artichoke Hearts, Bread Sticks, Focaccia
(serves 25)

Seafood Display

Jumbo Prawns, Crab Claws, Oyster
On Crushed Ice with Cocktail Sauce, Lemon Wedges
and Mignonette
(per piece)

Assorted Cheese Display

Presentation of International and Domestic Cheese,
Fresh Fruits, Lavosh, Water Crackers, Fresh Baguettes
(serves 25)

Vegetable Crudités

Ranch, Caramelized Onion, Blue Cheese Dressing
(serves 25)

Selection of Nigiri and Maki Sushi

Pickled Ginger, Wasabi, Shoyu
(per piece)

Whole and Sliced Fruit Display

Nut and Fruit Bread, Raspberry Coulis, Yogurt Dip
(serves 25)

Smoked Salmon Display

Chopped Eggs, Capers, Sour Cream, Lemon Wedges,
Honey Mustard, Dill Sauce
(serves 25)

Assorted Miniature French Pastries

(minimum 30 persons)

RECEPTION

CARVED ITEMS

Steamship Round of Beef

Horseradish Cream, Au Jus, Dijon Mustard,
Whole Grain Mustard Freshly Baked Rolls
(serves 100)

Pineapple Glazed Bone in Ham

Whole Grain Mustard, Freshly Baked Rolls
(serves 50)

Salt Crusted Prime Rib of Beef

Creamy Horseradish, Mustard, Au Jus,
Freshly Baked Rolls
(serves 30)

Roasted Whole Turkey

Cranberry Relish, Freshly Baked Rolls
(serves 30)

Sirloin of Beef

Creamy Horseradish, Mustard, Au Jus,
Freshly Baked Rolls
(serves 25)

Whole Suckling Pig

Hoisin Sauce
(serves 50)

BANQUET INFORMATION

Thank you very much for your interest in the Muckleshoot Indian Casino

BANQUET FACILITIES

It is our sincere desire to provide first class food and service in a pleasing atmosphere and to ensure that your event is a most successful one.

Function rooms are assigned according to anticipated attendance and equipment requirements. The Casino reserves the right to relocate groups to best accommodate all setups and menu requests.

BUFFET OR MENU SELECTIONS

A complete buffet or menu selection should be presented to the Banquet Department fourteen (14) days prior to the event.

The Casino will prepare and set for 5% above the guaranteed number of attendees.

For any special requests, call the Banquet Department at 253 804 4444 ext. 2437/2433

DEPOSIT

All Deposits are non-refundable and will be applied toward the final balance. Deposits will vary based on group size, menu selection, and number of attendees.

PRICING

All prices are subject to change, but will be confirmed no earlier than 90 days prior to the function date. All prices are subject to a customary 18% gratuity.

GUARANTEE

The final guaranteed number of guests must be specified three (3) business days prior to the scheduled function. This number will be considered the "final guarantee," not subject to refund or reduction.

DEPOSITS & PAYMENTS

Full payment for the function must be received 72 hours prior to the event.

Payment must be in the form of cash, certified check or credit card unless prior arrangements have been made. If paying by personal check, the Casino must receive the check a minimum of fourteen (14) days prior to the event.

All event bookings require a major credit card to be on file as a payment guarantee. One bill will be presented to the entire group.