

Spearfish Canyon Lodge

Breakfast

Continental Breakfast

Fresh brewed coffees, chilled fruit juices, fresh fruit, and choice of: homemade caramel rolls, cinnamon rolls, Danishes, or muffins.

\$6.99

Breakfast Buffet

Scrambled eggs, breakfast potato, hickory smoked bacon, link sausage, biscuits and gravy, French toast, fresh bakery basket, fresh fruit or yogurt, freshly brewed coffees and assorted juices. \$10.99

Deluxe Breakfast

Baguette French toast sprinkled with powdered sugar, scrambled eggs and choice of ham, sausage or bacon, fresh brewed coffee. \$7.50

Add flame roasted breakfast potatoes for \$1.50

Quiche

Ham & cheese, spinach or Chef's choice; seasonal fruit and a variety of muffins. \$6.99. Add flame roasted breakfast potatoes for \$1.50

ALa Carte'

Freshly brewed coffee	\$20 gallon
Decaffeinated coffee	\$20 gallon
Specialty fruit punch	\$20 gallon
Freshly brewed iced tea	\$15 gallon
Assorted teas	\$1.50 per bag
Carafe of juice	\$9.00 each
Assorted canned sodas	\$1.75 each
Bottled spring water	\$1.75 each
Assorted muffins & Danishes	
Mini-muffins	\$6 dozen
Large muffins	\$18 dozen
Danish	\$24 dozen
Freshly baked cookies	\$12 dozen
Caramel rolls	\$24 dozen
Fruit yogurt - 6 oz	\$1.99 each
Fresh fruit	\$1.50 per person
Assorted Cold Cereal	\$1.75 per person

A La Carte pricing above is for the Lodge & Latchstring.

All buffets require a minimum of 30 people.

All of the above meal choices are served with a non-alcoholic beverage. For an additional \$2.00 per person, meals can be served at The Lodge. An 18% gratuity and 4% sales tax will be added to all food and beverage functions. **Prices subject to change.** Menus may be customized for groups.

Spearfish Canyon Lodge

Luncheons

Executive Deli Buffet

Thinly sliced ham, beef and turkey accompanied by cheddar, Swiss and American cheeses. Also served with dill pickle spears, sliced tomatoes, sprouts, mushrooms, cucumbers, onion, lettuce, potato salad, assorted breads, and soup of the day. \$10.99 per person.

French Dip Sandwich

Tender roast beef layered on a sourdough hoagie. Served with perfectly seasoned au jus for dipping, sautéed onions and choice of Canyon Chips, pasta salad, or potato salad. \$9.99 per person.

BBQ Picnic Buffet

BBQ pork ribs and fried chicken, corn on the cob, BBQ beans, coleslaw, rolls and butter and chocolate cake. \$12.99 per person

BBQ Beef or Pork Sandwich

Hickory smoked BBQ beef or pork, piled high on a bun served with Canyon Chips and a choice of pasta salad, potato salad or coleslaw. \$9.99 per person

Butternut Squash Ravioli

Ravioli filled with butternut squash, covered with orange sage butter sauce and chopped vegetables. \$10.99 per person. Can add a panko battered chicken breast. \$12.99 per person.

Bourbon Chicken Breast

This is a Latchstring Special. This entrée is sautéed in 13 herbs and spices, then grilled to perfection and served open-faced on toasted sourdough bread with a house salad and Tuscan red skin mashers. \$9.99 per person

Chicken Salad Wrap

Using the same recipe as Mom did for her Chicken salad; white meat chicken, green grapes, apples and walnuts, rolled in either spinach or garlic herb wraps with choice of Canyon Chips, potato salad, coleslaw or fresh fruit. \$7.99 per person

Tuna Salad Wrap

White Albacore tuna in a traditional creamy mayonnaise dressing with celery and a touch of onion. With choice of Canyon Chips, potato salad, coleslaw or fresh fruit. \$7.99 per person

Trout Caesar Salad

A mix of fresh garden greens topped with seasoned grilled trout, tomatoes, sliced cucumbers, onion, Parmesan cheese and garlic croutons. \$7.99 per person

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Afternoon Refreshments

South of the Border

Homemade corn tortilla chips, fresh salsa, nacho cheese sauce, sour cream, black olives, diced onions, guacamole and garden tomatoes.

\$6.99 per person.

Add seasoned taco meat \$1.50 per person.

Healthy Alternative

Fresh fruit with assorted cream cheese dips, variety of cubed cheeses; Gouda, Muenster and Havarti with harvest blend crackers.

\$7.99 per person.

Snack Break

Assorted candy bars, Rice Krispy treats and seasonal fresh whole fruit.

\$6.99 per person

Bakery Break

A variety of freshly baked cookies, fruit bars and fresh lemonade.

\$5.99 per person

Make Your Own Sundae

Start with vanilla ice cream over a fresh baked brownie or cookie, add hot fudge, caramel or raspberry toppings, nuts, whipped cream and topped with a maraschino cherry.

\$6.99 per person

Sports Break

Little smokies in BBQ sauce, fresh roasted peanuts in the shell, popcorn and fresh baked pretzel with hot mustard or cheese sauce.

\$8.99 per person

ALa Carte'

Freshly brewed coffee	\$20 gallon
Freshly brewed iced tea	\$15 gallon
Assorted hot teas	\$1.50 per bag
Carafe of juice	\$9.00 each
Assorted canned sodas	\$1.75 each
Bottled spring water	\$1.75 each
Freshly baked cookies	\$12 dozen
Caramel rolls	\$24 dozen
Fresh fruit	\$1.50 per person

Refreshment pricing above is for Lodge & the Latchstring.

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Hors D'oeuvres

Cold Selections

Deviled Eggs – 90 pieces.....	\$45.00
Garden Variety Raw Vegetables with Dip.....	\$45.00
with Spinach Dip.....	\$60.00
Fresh Seasonal Fruit Tray.....	(May-Sept) \$50.00
.....	(Oct-April) \$65.00
Jumbo Shrimp on a Bed of Crushed Ice.....	Market Price
Smoked Salmon Filet with Harvest Blend Crackers.....	Market Price
Smoked Black Hills Trout with Harvest Blend Crackers.....	Market Price
Canapés with Smoked Salmon, Trout and Caviar on Crackers or Toast Points.....	Market Price
Relish Tray.....	\$55.00
Cheese Tray.....	\$60.00
Meat and Cheese Tray with Harvest Blend Crackers.....	\$65.00
Meat and Cheese Tray with Cocktail Buns.....	\$85.00
Almond Nut Cheese Ball.....	\$45.00
Chicken, Ham or Tuna Salad with Mini-croissants or Cocktail Buns.....	\$60.00
Egg Salad Sandwiches.....	\$50.00
Spinach Dip with Harvest Blend Crackers.....	\$40.00
with Baguette Bread.....	\$55.00
Bruschetta – Traditional or Chef’s Specialty Assortment.....	Market Price
Potato Salad.....	\$25.00
Pasta Salad.....	\$25.00
Fruit Salad.....	\$30.00
Chocolate-Dipped Strawberries.....	Market Price
Chip and Dip Tray.....	\$25.00

Hot Selections

Chicken Drumsticks - Spicy or Honey-Stung, with Bleu Cheese or Ranch Sauce.....	\$150.00
Hot Artichoke Dip with Harvest Blend Crackers.....	\$40.00
Hot Spinach Dip with Harvest Blend Crackers.....	\$40.00
Hot Spinach/Artichoke Dip with Harvest Blend Crackers.....	\$40.00
Hot Artichoke Dip with Baguette Bread.....	\$55.00
Hot Spinach Dip with Baguette Bread	\$55.00
Hot Spinach/Artichoke Dip with Baguette Bread	\$55.00
Meatballs - Swedish, BBQ or Sweet & Sour.....	\$60.00
BBQ Cocktail Franks.....	\$60.00
Bacon-Wrapped Sea Scallops.....	Market Price
Chicken Strips.....	\$80.00
Crab Stuffed Mushrooms.....	\$75.00
Chipotle Buffalo Stuffed Mushrooms.....	\$75.00
Mini BBQ Buffalo Kebabs.....	\$95.00
Mini Quiche Variety.....	\$60.00

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Plated Dinners

These dinners include fresh salad; seasoned vegetables, choice of potato; roasted baby reds, baked, Tuscan red skin mashers, twice baked or rice pilaf with freshly baked rolls and butter.

Prime Rib of Beef

Perfectly seasoned, slow cooked prime rib. Served with creamy horseradish sauce and au jus.
Calamity Jane Cut \$19.99 per person
Wild Bill Cut \$21.99

Roast Pork Prime Rib

Topped with mushroom burgundy sauce.
\$18.99 per person

Chicken Oscar

Whole chicken breast topped with fresh asparagus, imitation Krab and hollandaise sauce.
\$16.99 per person

Grilled Salmon

Grilled Salmon seasoned with our savory signature spice blend.
\$18.99 per person

The dinners below include fresh garden salad and dinner roll.

Jumbo Shrimp Scampi

Served in a traditional garlic butter and wine sauce. Accompanied with wild rice medley or fettuccine alfredo. \$19.99 per person

Chicken Asparagus Alfredo Pasta

Chicken, Asparagus, diced tomatoes and basil tossed in a creamy Alfredo sauce; served over fettuccini pasta and topped with shredded parmesan.
\$18.99 per person

Butternut Squash Ravioli

Ravioli filled with butternut squash and covered with an orange sage butter sauce and chopped vegetables. \$17.99 per person.
Can add a panko battered chicken breast. \$19.99 per person

Add Dessert - mini crème Brulee
(traditional or chocolate), cheesecake with fruit topping, carrot cake or
German chocolate cake for \$3.99 per serving.

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Dinner Buffet

The Aspen

Includes 1 meat choice, 1 potato choice, 1 vegetable choice, 1 salad choice and freshly baked roll with butter.

\$17.99 per person

The Birch

Includes 2 meat choices, 2 potato choices, 1 vegetable choice, 2 salad choices freshly baked roll with butter.

\$19.99 per person

The Jackpine

Includes 3 meat choices, 2 potato choices, 1 vegetable choice, 3 salad choices and freshly baked roll with butter.

\$21.99 per person

Meat Choices

Baked Latchstring chicken breast
Slow roasted buffalo or beef steamship round
Chef-carved baked teardrop ham
Lemon pepper baked cod
Roast pork prime rib

Roast turkey
Butternut Squash Ravioli
Herb encrusted salmon
Marinated beef sirloin tips
Bourbon chicken breast

*Prime Rib may be substituted for \$3.00 extra per person – “Calamity Jane” cut.

Potato Choices

Red skin mashers
Sage dressing

Twice baked potatoes
Rice pilaf medley
Baked potatoes

Baby red potatoes
Au Gratin potatoes

Vegetable Choices

Green beans almandine
Corn O'Brien

Honey glazed carrots
Garden blend vegetables

Squash medley
Roasted almond snow peas

Salad Choices

Fresh garden
Strawberry Fields
House Salad
Caesar Salad

Marinated garden vegetable salad
Coleslaw
Macaroni Salad

Pasta salad
Potato Salad
Fruit Salad

All buffets require a minimum of 30 people.

***Meat prices subject to change.**

Add Dessert - mini crème Brulee
(traditional or chocolate), cheesecake with fruit topping, carrot cake or
German chocolate cake for **\$3.99** per serving.

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Spearfish Canyon Lodge

Bar-b-Que Menu

Old Time Favorites

1 Entrée for \$14.99.....	2 Salad Choices	1 Dessert
2 Entrées for \$16.99.....	2 Salad Choices	1 Dessert
3 Entrées for \$18.99.....	3 Salad Choices	2 Desserts

Choices:

¼ lb. Hot Dog
Hamburger
Buffalo Burger
Bratwurst
Chicken Breast

Potato Salad
Macaroni Salad
Coleslaw
Three Bean Salad
Fruit Salad
Baked Beans
Pasta Salad

Fudge Brownies
Seasonal Fruit Tray
Cookies
Signature Dessert

Meals include: Lettuce, tomato, onion, chips, iced tea and lemonade or non-alcoholic beverage choice.

Canyon Cuisine

1 Entrée for \$17.99.....	2 Salad Choices.....	1 Dessert
2 Entrées for \$19.99.....	2 Salad Choices.....	1 Dessert
3 Entrées for \$21.99.....	3 Salad Choices.....	2 Desserts

Choices:

Sirloin
BBQ Pork Ribs
Fresh Trout
Bourbon Chicken Kebabs
Chicken Breast
Buffalo Kebabs

Potato Salad
Macaroni Salad
Coleslaw
Three Bean Salad
Fruit Salad
Baked Beans
Fresh Vegetable Tray
Pasta Salad

Fudge Brownies
Cake
Cookies
Signature Dessert
Seasonal Fruit Tray

Meals include: Fresh baked corn bread or roll, iced tea, and lemonade or non-alcoholic beverage choice.

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