



the
LODGE

— PARKWEST CASINO CORDOVA —

BANQUET MENU

All items subject to 21% service charge and prevailing sales tax. Minimum \$300 service charge per event.

20% deposit due 7 days prior to event.

- **APPETIZERS** -

ALA CARTE

Minimum 30 orders per item

Lumpia sweet chili sauce	\$6
Coconut Shrimp sweet chili sauce	\$8
Angus Sliders cheddar cheese, caramelized onions	\$6
Chicken Wings bone in boneless	\$7 \$6
assorted sauces, ranch or bleu cheese dressing	

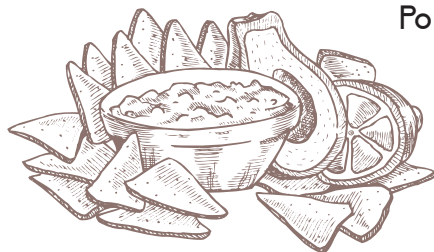
PLATTERS

Feeds approximately 30 people

Domestic Assorted Cheeses candied nuts, dried fruit, crackers	\$195
Vegetable Crudite assorted vegetables and dips	\$145
Fruit Platter assorted berries	\$160
Charcuterie Board assorted dried meats, cheeses, vegetables and accompaniments	\$345

- **TACO BAR** -

\$34 / person



Pork Carnitas & Shredded Chicken

+

Fajita Vegetables
(add tofu \$1 / person)

+

SIDES

Black Beans
Spanish Rice
Shredded Lettuce

Shredded Cheese
Roasted Salsa
Sour Cream

Onions
Cilantro
Sliced Jalapeno

Add Guacamole / \$70 per quart

- ENTREES -

Price is per person | Minimum 30 orders per item

All items include house salad, bread, seasonal vegetables, and choice of mashed potato or rice pilaf.

Coffee, water, and tea station included with all banquets.

POULTRY

Chicken Piccata \$34
pan roasted and lightly breaded chicken breast in a caper lemon cream sauce

Herb Roasted Chicken \$34
slow roasted half chicken marinated in lemon herb pesto, whole grain mustard jus

Roasted Turkey (white meat) \$36
tender sliced turkey breast, corn bread stuffing, cranberry apple chutney and turkey gravy

BEEF

Slow Roasted Prime Rib \$44
sliced herb crusted prime rib, auv jus, horseradish cream

House Roast Beef \$40
house roasted sliced beef clod, au- jus horseradish cream

SEAFOOD

Pan Roasted Salmon \$38
choice of blackened or lemon pepper

PORK

Pulled Pork \$36
tender slow roasted v'pork butt, coleslaw, house whiskey BBQ sauce, slider buns

VEGETARIAN

Roasted Vegetable \$34
portobello mushrooms with roasted squash, zucchini, red bell pepper, parmesan, and cherry tomatoes, served with chardonnay lemon sauce, fresh basil and tossed with penne pasta and parmesan cheese

PASTA

Tuscan Chicken \$36
chicken breast, sun dried tomato, spinach, yellow onion, Italian cream sauce, penne pasta

Sausage Red Pepper Penne \$34
Italian sausage, spinach, mushroom, tomato, roasted red bell pepper, house marinara sauce, penne pasta

Three Cheese Tortellini \$36
roasted squash, zucchini, mushroom and cherry tomato and tossed with pesto alfredo sauce

- DESSERTS -

Blueberry Cheesecake

berry swirl and bean cheesecake, white chocolate,
dried blueberry

\$7

Cookie Tray

30 assorted cookies

\$35

- BEVERAGES -

DOMESTIC DRAFT

Firestone Walker 805

Blonde • Paso Robles, CA

Alaskan Amber

Altbier – Traditional • Juneau, AK

Lost Coast Indica IPA

IPA – American • Eureka, CA

Michelob ULTRA

Lager–American Light • St. Louis, MO

IMPORT BOTTLE

Modelo Especial

Lager – Mexican • Ciudad de Mexico

Stella Artois

Pilsner – Other • Leuven, Vlaams Gewest

Heineken

Lager – Pale • Zoeterwoude, Zuid – Holland

WINE

Josh Cellars Merlot

Wente Vineyards Cabernet Sauvignon

Oyster Bay Sauvignon Blanc

Sonoma – Crutrer Russian River Chardonnay

