



2026 Holiday *Catering Menu*



LUNCH BUFFET

Jack Frost Lunch Buffet | \$60

Minimum 30 people

Artisan Bread Rolls with butter

Winter Greens, dried cranberries & select dressings (GF, Vegan)

Caesar Salad, house-made dressing, crouton, fried capers

Caprese Salad, marinated grape tomatoes, pearl bocconcini, torn basil, balsamic honey reduction (V)

Holiday Rice Pilaf, bell pepper, fresh herbs (GF, Vegan)

Whipped Yukon Potato, sweet potato, brown butter, roasted garlic (GF, V)

Four Cheese Ravioli, truffle mushroom ragout, shaved parmesan, spinach (V)

Roast Winter Vegetables, herbs, extra virgin olive oil (GF, Vegan)

Entrée Options – Your choice of 1 entree

Slow Cooked Turkey Duo, stuffing, gravy, cranberry sauce

Glazed Festive Ham, cola and pineapple compote, warm spices (GF)

Stir-Fried Tofu, with Asian mixed vegetables, Korean BBQ sauce, and scallions (V)

Festive Cakes and Desserts

Seasonal Fruits

Freshly Brewed Mosaic Arabica Regular

Decaffeinated coffee is available upon request

Selection of Signature Teas

***ADDITIONAL ENTRÉE (EXCLUDING CHEF ATTENDED) – \$15 PER GUEST**

ONLY AVAILABLE FROM 11AM TO 2PM.

OUR CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS MARKET MAY DICTATE

DINNER BUFFET

Naughty & Nice Buffet | \$95

(Your choice of 2 entrees + chef attended entree)

Winter Wonderland Buffet | \$85

(Your choice of 2 entrees, excluding chef attended entree)

Jingle Bell Rock Buffet | \$75

(Your choice of 1 entree, excluding chef attended entree)

Minimum 50 people

Artisan Bread Rolls with butter

Winter Greens, dried cranberries & select dressings (GF, Vegan)

Caesar Salad, house-made dressing, crouton, fried capers

Caprese Salad, marinated grape tomatoes, pearl bocconcini, torn basil, balsamic honey reduction (V)

Holiday Rice Pilaf, bell pepper, fresh herbs (GF, Vegan)

Whipped Yukon Potato, sweet potato, brown butter, roasted garlic (GF, V)

Four Cheese Ravioli, truffle mushroom ragout, shaved parmesan, spinach (V)

Roast Winter Vegetables, herbs, extra virgin olive oil (GF, Vegan)

Slow Cooked Turkey Duo, stuffing, gravy, cranberry sauce

Entrée Options – Your choice of 1-2 entrees

Braised Beef Chuck Short Rib, stroganoff cream, wild mushrooms, egg noodle

Baked Salmon, maple miso marinade, bok choy and edamame stir fry with lemongrass cream (GF)

Glazed Festive Ham, cola and pineapple compote, warm spices (GF)

Slow Roasted Angus Beef, mustard jus, horseradish (GF)

Stir-Fried Tofu, with Asian mixed vegetables, Korean BBQ sauce, and scallions (V)

Chef Attended Entrée

Slow Roasted AAA Beef Striploin, cabernet jus, horseradish, hot mustard

Festive Cakes and Desserts

Seasonal Fruits

Freshly Brewed Mosaic Arabica Regular

Decaffeinated coffee is available upon request

Selection of Signature Teas

***UPGRADE TO CARVED PRIME RIB – \$17 PER GUEST**

***ADDITIONAL ENTRÉE (EXCLUDING CHEF ATTENDED) – \$15 PER GUEST**

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FOOD POLICY

Cascades Casino exclusively provides food and beverage services from our carefully curated catering package. This menu is thoughtfully designed to offer a variety of options to meet the needs and preferences of our clients and their guests.

- **No Custom Requests:** Menu suggestions or requests outside of the catering package will not be accommodated.
- **Menu Selection:** Clients are encouraged to review the catering package and select options that best suit their event requirements and dietary restrictions.
- **Dietary Restrictions:** Any dietary restrictions must be provided 1 month prior to the event. Additional fees will apply.
- **Special Occasions:** Clients may provide cakes or desserts for special occasions with prior approval from a Banquet Manager.
- **Exclusive Service:** All food and beverages must be provided by Cascades Casino facilities.
- **To-Go Boxes:** To-go boxes for food will not be provided.
- **Health Code Compliance:** Per health regulations, any unconsumed food from buffets or family-style service may not leave the premises.

This policy ensures consistency in service quality and adherence to food safety standards. Thank you for your understanding and cooperation.

MENU AND GUEST COUNT

- The final menu and guaranteed guest count must be confirmed at least 1 month prior to the event. Requests for changes made after this deadline will not be accommodated.
- No adjustments to the guest count will be accepted after confirmation.
- Cascades Casino prepares 5% above the guaranteed guest count to ensure adequate servings.
- You will be billed based on the guaranteed number or actual attendance, whichever is greater. If a guaranteed number is not provided, the original estimate shown on this Banquet Event Order will be used as the guarantee.

OUR CHEF RESERVES THE RIGHT TO CHANGE MENU ITEMS AS MARKET MAY DICTATE