



A Taste of Breakfast

“Only at the Coeur d’Alene”

WILD IDAHO CONTINENTAL

Wild Huckleberry Smoothies

Frozen Idaho Huckleberries, Mangos, Strawberries,
Low-Fat Yogurt, Protein Powder and Ice, Blended Until Smooth!

100% Pure Orange Juice

Huckleberry Cinnamon Rolls

Huckleberry Cream Cheese Muffins

Stuffed Idaho Breakfast Potato

Idaho Russet Potato Skins, Fried in Canola Oil until Golden,
Filled with Smoked Ham, Crisp Bacon, Green Onion,
Scrambled Eggs and Melted Jack & American Cheese

Served with Sour Cream and Salsa on the Side

Channeled Honeydew and Cantaloupe Melons

Fresh Pineapple Spears

Fresh Strawberry Skewers with Low-Fat Vanilla Yogurt

Starbucks® Coffee, Decaffeinated Coffee & Tazo Teas

NORTH IDAHO CAMPFIRE BREAKFAST BUFFET

Skillet-Roasted Yukon Gold Potatoes with

Bacon Cracklings

Cackle Berry Scrambler - Smoked Ham, Sausage, Onion, Peppers and Grated Cheese, Scrambled with Settler’s Creek
Farm Fresh Eggs (Plain Scrambled Eggs also Available on Request)

Crisp Applewood Smoked Bacon

Flame Broiled Campin’ Steak

Our 24 ounce Flat Iron Steaks, Seasoned, Broiled,
Carved at the Buffet

Idaho Potato Crusted Ruby Red Trout

Our Three-Minute Pan-Seared Trout Served at the Buffet

Stone Fruits

Ceramic Bowls of Preserved Peaches, Plums, Apricots and Pears

Buttermilk Potato Flap Jacks and Cinnamon Griddle Toast

With Butter, Maple Syrup and Strawberry Preserves

Starbucks® Coffee, Decaffeinated Coffee and Tazo Teas

Celebration Eggs Benedict

With Two Poached Eggs atop our

Fresh Maine Lobster and Dungeness Crab

With Asparagus and Homemade Lobster Hollandaise

Served with Golden Hash Brown Potatoes

Idaho Pancake Station

Whole Wheat, Vanilla and Idaho Potato Pancake Batters,

Complete with Your Choice of Toppers, Including Pecans,

Wild Huckleberries, Peaches, French Vanilla Granola, Raspberries,

Fire-Roasted Apples, Chocolate Chips, Peanut Butter Chips, M&M’s, Powdered Sugar, Maple and Huckleberry Syrups
And Whipped 100% Butter

Yogurt Parfaits

Layered with Lowfat Vanilla Yogurt, Almond Granola, Huckleberry Sauce, Mangoes, and Klicker® Strawberries

A Little Lunch List

“ONLY AT THE COEUR D’ALENE”

NORTH IDAHO LUNCH ON THE LAKE

Idaho Summer Salad

Summer Greens with Ripe Tomato, Shaved Red Onion, Sliced Cucumber and Sliced Olives with Creamy Herb-Ranch Dressing

Idaho White Bean Chili

Served with Ballard's Dairy Grated Idaho White Cheddar, Diced Onion and Homemade Crackers, Served by Uniformed Attendant

Homemade Potato Salad Bar

Idaho Yukon Gold Potato Salad, Baby Russet Baked Potato Salad and Resort Signature Potato Salad

Fresh Marinated Fruit Salad with Brown Sugar and Lemon

Freshly Baked Potato Bread with Butter

Barbecued Beer Can Chicken

With Extra Homemade Idaho Huckleberry Barbecue Sauce on the Side

Idaho's Favorite Sport Fish

Potato-Crusted Idaho Ruby Red Trout, pan Sautéed and served with Capers, Lemon and Tartar Sauce

Kootenai Smoke-Roasted Sirloin Of Beef

Served on a Bed of Fried Onions with North Idaho Forest Mushroom Au Jus

All Entrees Served by a Uniformed Chef Attendant

North Idaho Huckleberry Cobbler

Served Warm with Vanilla Ice Cream and Whipped Cream

Starbucks® Coffee, Decaffeinated Coffee & Tazo Teas

ITALIAN SUBMARINE & MUFFULETTA SANDWICH BUFFET

Tito Macaroni 's Homemade Minestrone Soup
Four-Cheese Tortellini Salad with Creamy Italian Dressing
Antipasto

Marinated Italian Mushroom and Fresh Spinach Salad
Italian Muffuletta & Submarine Sandwich Selections:

Italian Sub

Ham, Salami, Marinated Onion, Tomato, Lettuce, Pepperoni, Mozzarella Cheese and Italian Vinaigrette

Turkey Club Sub

Sliced Roast Turkey Breast, Crisp Bacon, Tomatoes, Avocado and Lettuce on a Grilled Italian Bun

Grilled Vegetarian Sub

Marinated Grilled Portobello Mushroom, Zucchini, Yellow Squash, Roasted Peppers, Mozzarella, Feta &
Italian Olives with Italian Vinaigrette

Italian Meat Ball Sub

Homemade Meatballs Smothered with Tomato Sauce, Mozzarella and Parmesan Cheese

Classic Muffuletta Sandwich

Broken Italian Olives, Genoa Salami, Shaved Ham, Mortadella (Italian Bologna), Mozzarella
And Provolone Cheese on Italian Bread

White and Dark Chocolate Dipped Biscotti

Starbucks® Coffee, Decaffeinated Coffee & Tazo Teas

Fresh Pear, Candied Walnut Chicken Salad

Idaho Danish Cheese & Wild Mushroom Soup

Topped with Toasted Baguette-Sautéed Mushroom Gratin

Romaine and Organic Greens Finished with Sliced Chicken Breast,

Candied Walnuts, Aged Gorgonzola Cheese, Crisp Pears, Sun-Dried Cranberries and Homemade Champagne Vinaigrette

Certified Angus Beef® Center Cut Sirloin Steak

U.S. Senate Bean Soup, History has it that this Soup was Introduced by Idaho Senator Fred Thomas to the U.S. Senate Dining Room
in the Early 1900's and has Been Featured on the Senate Dining Room Menu Ever Since

Charbroiled Center Cut Sirloin Steak, Served with Beer Battered Onion Ring Filled with Sautéed Marsala Mushrooms
Herb Roasted Red Potatoes and Seasonal Vegetables

Receptions with Regional Identity

Mediterranean Antipasto

Grilled Egg Plant & Zucchini, Roasted Sweet Yellow & Red Peppers, Wild Balsamic Cipollini Onions, Marinated Artichokes, Fried Stuffed Green Olives, Roasted Red & Yellow Tomatoes, Feta Cheese Stuffed Peppers, Sicilian Caponata, Marinated Gigande (Italian Beans), Marinated Bocconcini Cheese & Mushrooms, Shaved Italian Salami, Parmesan Cheese Crisps, Caper Berries, Fresh Mozzarella Cheese Layered with Roma Tomatoes & Basil, Italian Hot Capicola, Prosciutto Ham & Melon, Bruschetta, Crostini and Bread Sticks

IDAHO "POTATO MARTINI" STATION

Three-Cheese Idaho Mashed Potatoes and Creamy Yukon Gold Potatoes Are Piped in Martini Glasses, Ready for Your Guests to Top with: Hot Melted Butter, Crispy Prosciutto, Grated Asiago Cheese, Fresh Tomato Salsa, Teton Glacier Vodka Sour Cream, Fresh Chives
Or Our Exotic Mushroom Ragout, Finished with Crisp Potato Gaufrette

Hungry Hunter Platter

Features Bison Jerky and Smoked Sticks, Venison Salami, Elk Summer Sausage, Grilled Antelope Bratwurst, Wild Turkey Jerky, Smoked Duck Breasts, Smoked Cheddar, Gouda and Blue Cheese, All Served with a Variety of Breadsticks, Crackers, Toasted Breads and Assorted Complementary Mustards and Dips

LIGHT HORS D'OEUVRES RECEPTION

Shrimp Scampi Canapé
Ham and Asparagus Crowns
Grilled Flat Iron Steak Canapes
With Caramelized Onions and Balsamic Glaze
Swedish Meatballs
Chicken Potstickers
Ricotta Stuffed Mushrooms
Vegetable Crudit  with Assorted Dips
Fresh Fruit Kabobs

WELCOME TO IDAHO HORS D'OEUVRES RECEPTION

Priest River Idaho Buffalo Fritters, Served with Chipotle Aioli
Wild Mushroom Phyllo Purses, Served atop Balsamic Glaze

Spicy Huckleberry Chicken Drumettes
Tossed in Spicy Huckleberry Barbecue Sauce

Famous "Idaho Potato" Station

Idaho Potato Cheese Torta with Pine Nuts, Bacon and Chevre Cheese
Idaho Potato Pancakes - with Lingonberry Preserves
Idaho Potato Martini - Served with Three Cheese Creamy Mashed Idaho Potatoes in Martini Glasses, Toppings Include: Hot Melted Butter, Crispy Prosciutto, Grated Asiago Cheese, Fresh Pico de Gallo, Cr me Fraiche, Fresh Chives and Idaho Forest Mushroom Ragout, Finished with Crisp Idaho Potato Gaufrette

Famous Idaho Game Fish

Smoked Steelhead Salmon, Ruby Red & Golden Trout, Served on Platters with Whipped Cream Cheese, Chopped Capers, Diced Red Onion, Chives, Grated Egg White & Yolk, Idaho Potato Baguettes, Brown Bread, Corn Bread, Multigrain & Rye Harvest Cracker Assortment

Idaho Beluga Lentil Caviar & Idaho White and Black Bean Dip

Served with Assorted Flour and Corn Tortilla Chips, Toasted Bagel Chips, Toasted Bruschetta and Assorted Vegetable Crudit 

Smoked Duck Breast Canap  with Fig Spread and Brie Mousse

Idaho Venison Summer Sausage
Fresh Melon and Pineapple Kabobs

Rocky Mountain Huckleberry and Chocolate Fountain Fondue Station

Featuring Strawberries, Grapes, Oranges, Maraschino Cherries, Lady Fingers, Chocolate Decadence, Huckleberry Cheesecake, Miniature Chocolate Chip Cookies, Huckleberry Ice Cream, And Pound Cake, Served with Ripe North Idaho Huckleberry Sauce and Warm Chocolate Ganache

Dinners to Delight In

Northwest Seafood Martini

Dungeness Crab, Avocado, Jumbo Prawn, Citrus Fennel Slaw, Presented in a Martini Glass With Wasabi Cocktail Sauce & Lemon Sabayon

Tempura Asparagus Spears

Lightly Battered, Fried, with Fresh Herb Oil, Caper Aioli, Sweet Mustard Drizzle, Gorgonzola Cheese & Balsamic Syrup

Classic Caesar Salad

Presented in Lahvosh Crown with Shaved Parmesan Cheese

Spinach and Butter Lettuce Salad

Crowned with Sliced Grape Tomatoes, Ribbons of Rembrandt Aged Gouda, Shaved Red Onion, Crispy Prosciutto, Baguette Crouton and Cabernet Vinaigrette

Wagyu Kobe Sirloin Steak & Diver Scallop-Jumbo Prawn Brochette

Center Cut Wagyu Kobe Top Sirloin Steak atop Sautéed Spinach and Wild Mushrooms with Merlot Pan Sauce, Brochette served with Mango-Papaya and Pineapple Fruit Salsa, Jasmine Rice with Baby Garbanzo Beans and Daikon Radish Seeds

“Only at The Coeur d’Alene” Black Forest Chicken en Croûte

Boneless Chicken Breasts Filled with Black Forest Ham, Wild Mushrooms and Idaho Danish Cheese, Wrapped in a Lattice of Puff Pastry, Finished with Chicken Demi-Glace and Château Potatoes

“Only at The Coeur d’Alene” Certified Angus Beef® Sirloin Steak & Spice Rubbed Salmon

Finished with Sautéed Forest Mushrooms, Idaho Danish Cheese Fritter & Cabernet Demi Glaze, Spice-Rubbed Salmon Finished with Spicy Huckleberry Sauce and Idaho Wild Rice Pilaf

Idaho Champagne Wild Huckleberry Granité

Fresh Available in Late July through Early September, Frozen Berries are Available Year-Round

Cucumber and Mint Granité

With Paper Thin Cucumber and Fresh Mint Leaf Garnish

Warm Dutch Apple Tart

With Cinnamon Cream and Caramel Sauces

Manjari Chocolate Palette on Sable Cookie

With Raspberry Sauces

Passion Fruit Crusted Rack of New Zealand Lamb,

Certified Angus Beef® Roast Prime Rib & Australian Lobster-Prawn Brochette

Horseradish-Passion Fruit Demi-glaze, Cabernet Au Jus, Creamy Horseradish, Drawn Butter, Lemon and Spicy Dipping Sauces

Prime Rib of Pork, Round of Beef & Roast Tom Turkey

Apple Cider Demi-Glace, Red Hot Candy Applesauce, Cabernet Au Jus, Creamy Horseradish, Savory Mushroom-Sausage Stuffing, Turkey Gravy and Orange Cranberry Relish

EACH BUFFET INCLUDES:

With Uniformed Chef Attendant

Summer Romaine Salad

Layered with Artichoke Hearts, Fresh Peppers, Red Onion, Tomatoes, Parmesan, Feta Cheese, Choice of House Vinaigrette and Creamy Ranch

Lavish Fresh Fruit Display

Summer Broccoli Salad

With Toasted Slivered Almonds, Seedless Grapes, Crispy Bacon and Sweet-Tart Dressing

Marinated Grilled Vegetable Salad

Portobello Mushrooms, Summer Squash, Peppers, Onions and Asparagus With Balsamic Vinaigrette

Pasta Purse & Cavatappi Pasta Salad

Tossed with Diced Tomato, Red Onion, Fresh Basil, Bell Peppers, Kalamata Olives,

Marinated Artichokes, Pickled Garlic and Italian Herb Vinaigrette

Pickled Vegetable Display

Baby Corn, Carrots, Mushrooms, Beets, Assorted Olives, Pickle Spears and Pepperoncini

Four Cheese Duchess Au Gratin Potatoes

Warm Rustic Artisan Rolls with Butter

Resort Signature Desserts – *Chocolate Sabayon Torte, Huckleberry Cheesecake, White Chocolate and Passion Fruit Torte & Almond Praline Cake*

Starbucks® Coffee, Decaffeinated Coffee and Tazo Teas

OLD WEST NATIVE AMERICAN SUMMER BARBECUE

FIRE-ROASTED POTLATCH SALMON

Roasted using Fresh Herb Oil & Kosher Salt with Freshly Ground Pepper, Served with Homemade Remoulade Sauce,

Capers, Lemons and Tartar Sauce

ROCKY MOUNTAIN RACK OF ELK

Pan-Seared and Carved with Juniper Berry Demi-Glace

BARBECUED BUFFALO BURGERS

Served with Idaho Potato Buns and All the Trimmings

ORGANIC FIELD GREEN SALAD

Tossed with Yellow, Red and Golden Tomatoes, Pine Nuts, Dried Cherries, Sliced Radishes, Carrots and Mushrooms, Served with Creamy Ranch,

Honey Mustard and Special Housemade Vinaigrette

FRESH FRUIT PORCUPINES

Skewers of the Summer's Freshest Berries, Melons, Pineapple and Grapes

DUNGENESS CRAB SALAD

Fresh Dungeness Crab with Fresh Apples, Walnuts, Celery and Creamy Dressing

ROASTED NEW POTATO AND

FOREST MUSHROOM SALAD

Served Warm with Roasted Corn and Red Onion, With Bacon Vinaigrette

APPALOOSA BAKED BEANS

Baked with Ancho Chilies, Onion, Garlic, Tomatoes, Smoked Ham Hock And Indian Spices with Toasted, Rustic Garlic Bread Spears

INDIAN FRY BREAD AND

CAST IRON SKILLET CORN BREAD

Served with Regular and Honey Butter

MARION BERRY BUCKLE AND

CHOCOLATE-RASPBERRY SHORTCAKE

Served with Soft Whipped Cream

STARBUCKS® COFFEE, DECAFFEINATED COFFEE AND TAZO TEAS

Lake Coeur d'Alene Cruises You Can't Do Without

Breakfast

FLOATING BRUNCH BUFFET

Summer Baby Greens
With Ripe Tomatoes, Matchstick Carrots, Garlic Croutons
And Choice of Ranch or French Dressings
Resort "Fresh Made" Pasta Salad
Fresh Seasonal Fruit Array
Summer Broccoli Salad
With Smoky Bacon, Grapes, Toasted Almonds and Sweet Creamy Dressing
Artisan Breads and Orange Butterflake Rolls
Fresh Asparagus Quiche Lorraine
Idahoan Au Gratin Potatoes
Fluffy Scrambled Eggs
Club Link Sausage, Applewood Smoked Bacon
And Savory Sausage Patties
Oven-Roasted Turkey
Served with Gravy and Cranberry Chutney
Three-Hour Glazed Ham
Slow-Baked and Glazed for Three hours with Our Apricot-Pineapple Glaze
Served with Golden Smoke, Dijon and Stone Ground Mustards
Executive Pastry Chef's Miniature Desserts
Sunday Fruit Punch
Starbucks® Coffee, Decaffeinated Coffee and Tazo Teas

Buffets

BEER CAN CHICKEN & SMOKEHOUSE BEEF BRISKET BUFFET

Ultimate Summer Garden Salad - Iceberg, Romaine, Sliced Cucumbers, Radishes, Carrots, Green Onions, Golden & Grape Tomatoes and Garlic Croutons, Choice of Sour Cream Ranch, Honey Mustard or Raspberry Vinaigrette
Home Made Potato Salad And Deviled Egg Salad
Broccoli And Grape Salad - Slivered Almonds, Crispy Bacon and Sweet-Tart Dressing
Seasoned Steak House Jo-Jos
Huckleberry Barbequed Beer Can Chicken
Smokehouse Beef Brisket - Served and Carved by Uniformed Chef Attendant with Extra Huckleberry, Sweet Mustard and Hickory Barbecue Sauces
Strawberry Shortcake, Vanilla Biscuit And Whipped Cream
Starbucks® Coffee, Decaffeinated Coffee And Tazo Teas

MEDITERRANEAN SUMMER PICNIC BUFFET

Golden Jewel Mediterranean Salad - Israeli Couscous, Tri-Colored Orzo Pasta, Split Baby Garbanzo Beans and Quinoa with Sun-Dried Tomatoes, Kalamata Olives, Red Onion, Fresh Spinach, Feta Cheese, and Lemon-Oregano Vinaigrette
Greek Summer Green Salad - Tender Greens, Cucumber, Olives, Green Peppers, Red Onion, Zucchini and Pepperoncini with Feta Cheese and Parsley Vinaigrette
Grilled Pita Bread, Romesco, Olive Tapenade & Hummus
Pan-Fried Spicy Shrimp - Lemon, Garlic, Red Chilies with Olive Oil over Fresh Tomatoes
Basil, Chili Flake, Garlic & Tomato Marinated Bocconcini Cheese
Serrano Ham With Drunken Melon
Moroccan Grilled Chicken Sandwiches With Onion Marmalade
Prepared with Spice Rub, Grilled, Sliced and Served on Grilled Focaccia Bread
With Organic Greens and Homemade Onion Marmalade
Lemony Artichoke-Caper Tuna Salad Sandwiches
Albacore Tuna Served on Lightly Toasted Sourdough with Hummus and Tzatziki
Almond Frangipane, Dates, Dried Apricots and Stuffed Dried Figs
Greek Butter Cookies
Starbucks® Coffee, Decaffeinated Coffee and Tazo Tea

TRADITIONAL MEXICAN BUFFET

Blue, Red & Yellow Corn Tortilla Chips - In Baskets, Fresh Tomato Salsa on Each Table
Channeled Honeydew and Cantaloupe, Fresh Pineapple Spears
Fresh Papaya Spears and Whole Strawberries
Classic Red Rice - Made with Canned Tomatoes, White Onion, Garlic, Fresh Corn, Serrano Chiles, Medium Grain White Rice and Garnished with Peas

Mashed Pinto Beans with Cheese

Green Bean, Fresh Spinach, Sliced Radish and Beet Salad

Finished with a Poblano Chile Dressing

Barbacoa Beef - Seasoned Tender Beef Served with Fresh Soft Tortillas, Guacamole & Assorted Salsas

Grilled Chicken Fajitas - Carved by a Uniformed Chef and Served with Warm Flour Tortillas, Grilled Multi-Colored Peppers and Onions with Shredded Lettuce, Guacamole, Sour Cream, Fresh Lime and Assorted Salsas

Tres Leches with Whipped Cream and Mexican Wedding Cakes (Cookies)

Traditional Three-Milk Cake with Whipped Cream and Wonderful Cookies

Starbucks® Coffee, Decaffeinated Coffee and Tazo Tea

ABSOLUTELY FAMOUS "IDAHO RUSSET BURBANK BAKED POTATO" BUFFET

Organic Summer Green Salad

Served Salad Bar Style with Olives, Cucumbers, Carrots, Peas, Gorgonzola Cheese, Yellow and Red Tomatoes, Sliced Radishes, Pickled Beets, Sliced Pepperoncini and Croutons, Choice of Sour Cream Ranch, Blue Cheese, Honey Mustard and Raspberry Vinaigrette

Fresh Fruit Salad

Marinated Mushroom Salad

Tossed with Roasted Yellow and Red Peppers & Drizzle of Balsamic syrup

Idaho Russet Burbank Baked Potatoes

Available as Both ONE POUNDERS and HALF POUNDERS

Whipped Butter, Crispy Bacon Bits, Green Onions, Sour Cream, Steamed Warm Broccoli, Cheddar Cheese Sauce, Grated Jack And Cheddar Cheese, Assorted Salsas, Baker Butter

Idaho Steak Chili

Grilled Garlic-Ginger Seasoned Chicken and Marinated Flat Iron Steak

Each Carved by Uniformed Chef Attendant

Assorted Rolls with Butter

Chocolate Mousse Cake

Starbucks® Coffee, Decaffeinated Coffee and Tazo Tea