



DINNER MENUS

# DINNER

## DINNER MENUS

Dinner selections include choice of Salad, Entrée, and Dessert, Chefs Choice of Fresh Seasonal Vegetables, Freshly Baked Rolls and Butter, Freshly Brewed Regular or Decaffeinated Coffee, Hot Tea, Iced Tea and Milk

### APPETIZERS

(Additional charge per Guest)

Chilled Ginger Sesame Prawns  
Cucumber Cous Cous & Papaya  
\$9.50 per Guest

Terrine of Alder Smoked Salmon, Leeks & Potatoes  
with Watercress & Daikon Sprout Slaw  
\$7 per Guest

Shrimp and Scallops Served with Grilled Polenta  
And Vanilla Bean Butter  
\$10.50 per Guest

Seared Cheese Ravioli with Chive Cream Sauce,  
Sun-Dried Tomatoes and Blue Cheese Crumbles  
\$6.50 per Guest

### SALADS

(Choice of one)

Mixed Field Greens with a Medley of Tomatoes  
& Marinated Vegetables,  
Served with Champagne Vinaigrette

Marinated Plum Tomato, Asparagus  
& Baby Romaine Lettuce  
Served with Spanish Sherry Vinaigrette

Tender Leaf Spinach Salad with Crispy Bacon,  
Red Onions and Chopped Egg,  
Served with Bacon Vinaigrette

Caesar Salad with Herbed Croutons and  
Shredded Parmesan Cheese,  
Served with Traditional Caesar Dressing

### SPECIALTY SALADS

(Additional charge per Guest)

Lobster Medallions with Grilled Fennel,  
Green Beans & Frissee Lettuce  
Served With White Truffle Herb Oil  
\$7.25 per Guest

Fresh Spinach Mix Topped with Smoked Duck,  
Marinated Vegetables Served with a  
Pomegranate Molasses Dressing  
\$6.75 per Guest

Mixed Field Green Salad with Prawns,  
Served with Gazpacho Vinaigrette  
\$6.75 per Guest

Butter Lettuce, Fingerling Potatoes  
& Grilled Artichokes Served with a  
Honey Grain Mustard Vinaigrette  
\$5.50 per Guest

AMERISTAR  
CASINO ★ RESORT ★ SPA

Prices subject to service charge and applicable state tax

# DINNER

## DINNER ENTRÉES

(Choice of one)

Grilled Boneless Breast of Chicken with Basil & Sun-dried Tomato Cream Sauce  
Served with Grilled Polenta  
\$34 per Guest

Breast of Chicken Stuffed with Boursin Cheese and Pine Nuts with Wild Mushroom Sauce  
Served with Roasted Shallot Whipped Potatoes  
\$34 per Guest

Grilled Filet of Salmon with Orange Cilantro Vinaigrette  
Served with Saffron Rice Pilaf  
\$35 per Guest

Grilled New York Sirloin Steak with Candied Red Onions & Bacon with Rosemary Demi  
Served with Baked Potato, Sour Cream and Chives  
\$37 per Guest

Mesquite Boneless Breast of Chicken with Sun-dried Tomatoes,  
Pine Nuts and Crispy Prosciutto, Grilled Petite Filet Mignon with Crimini Mushrooms and Baby Onions  
Served with Herb Whipped Potatoes  
\$43 per Guest

Grilled Salmon Medallion Tomato Confit  
Grilled Petite Filet Mignon with Cabernet Sauvignon Gastric  
Served with Yukon Gold Whipped Potatoes  
\$43 per Guest

Braised Beef Short Ribs & Peppercorn Pan Juices  
Served with Root Vegetable Puree  
\$37 per Guest

AMERISTAR  
CASINO ★ RESORT ★ SPA

Prices subject to service charge and applicable state tax

# DINNER

## DINNER ENTRÉES

(Continued)

Cornmeal Crusted Tilapia & Crab with Herb Vinaigrette  
Served with Gruyère Cheese Potatoes  
\$35 per Guest

Grilled Medallions of Pork Tenderloin with Spinach & Balsamic Mushroom Reduction  
Served with Boursin Cheese Polenta  
\$36 per Guest

Grilled Filet Mignon with Cabernet Sauvignon Sauce  
Served with Anna Potatoes  
\$40 per Guest

Jumbo Shrimp Scampi  
Served with Parmesan Red Potatoes  
\$40 per Guest

Buffalo Tenderloin Medallions with Sautéed Mushrooms  
Served With Roasted Fingerling Potatoes  
\$39 per Guest

Chilean Sea Bass with Pesto Sauce and Roasted Garlic Chicken with Herb Lié Sauce  
Served with Yukon Gold Whipped Potatoes  
\$39 per Guest

Roasted Prime Rib of Beef Au Jus with Horseradish Cream  
Served with Baked Potato, Sour Cream and Chives  
\$38 per Guest

Roasted Colorado Lamb Chops Fig Mustard Reduction  
Served With Boursin Cheese Grit Cake  
\$40 per Guest

**AMERISTAR**  
CASINO ★ RESORT ★ SPA

Prices subject to service charge and applicable state tax

# DINNER

## DINNER ENTRÉES

### AMERISTAR FIVE-COURSE DINNER

BBQ Grilled Prawns Black Pepper Biscuit  
Baby Spinach with Dried Cranberries Walnuts & Chevre Cheese Pear Sherry Vinaigrette  
Lavender Lemon Sorbet  
Veal Medallions with Golden Chanterelles, served with Baby  
Vegetables and Garlic Whipped Potatoes  
Chocolate Hazelnut Pyramid with Brandied Cherries & Gold Leaf  
\$60 per Guest

### THE GAMBLER FIVE-COURSE DINNER

Open Face Maine Lobster Ravioli, Leeks, Tomatoes & Vanilla Lobster Broth  
Smoked Duck, Goat Cheese & Sliced Beet Salad Parma Ham, Citrus Vinaigrette  
Champagne Gelee  
Grilled Medallions of Beef Tenderloin wrapped with Parma Prosciutto and Cabernet Sauvignon Drizzle,  
Served with Baby Vegetables and Roasted Shallot Whipped Potatoes  
Pear Mousse with Port Poached Pear  
\$90 per Guest

# DINNER

## DINNER ENTRÉES

### DESSERTS

(Choice of one)

Mandarin Orange Bavarian  
Layered With Rich Chocolate Mousse,  
Chocolate Ganache

Warm Apple Tart  
Caramelized Apples with a Warm Rum Caramel  
Sauce, Cinnamon Ice Cream

White Chocolate Raspberry Mousse Bombe  
Dome of Creamy White Chocolate Mousse with  
Raspberry Gelee

Tiramisu  
Italian Cheese and Espresso-soaked Lady Fingers,  
Garnished with a Cappuccino Sauce

Chocolate Mousse Cake  
Rich Layers of Chocolate Cake and Chocolate  
Mousse  
Coated with Chocolate Truffle Ganache

Black Forest Cake  
Chocolate Cake filled with Dark Sweet Cherries and  
Kirschwasser Whipped Cream

Linzer Torte  
Hazelnut and Cinnamon Cookie Dough with a Swiss  
Raspberry Jam, garnished with Vanilla Bean Sauce

NY Cheesecake  
With Fresh Seasonal Fruit & Chantilly Cream

### SPECIALTY DESSERTS

(Additional charge per Guest)

Chocolate Birds Nest  
Chambord Black out Cake, Caramel Mousse with  
Fresh Raspberries  
\$5.50 per Guest

Chocolate Hazelnut Pyramid  
Garnished with Brandied Cherries and Gold Leaf  
\$4.50 per Guest

Pear Mousse with Port Poached Pear  
Orange Spiced Gelee & Gingersnap  
\$4.50 per Guest

Mocha and Praline Dacquoise Torte  
Garnished with Amaretto Cookies  
\$4.50 per Guest

AMERISTAR  
CASINO ★ RESORT ★ SPA

Prices subject to service charge and applicable state tax

# DINNER

## DINNER BUFFET

(Minimum 25 Guests)

### COLD SELECTIONS

(Choice of 3)

Seafood Salad  
Fresh Fruit Salad  
Tomato and Mozzarella Salad  
Served with Balsamic Vinegar  
And Extra Virgin Olive Oil  
Romaine Salad with Candied  
Walnuts served with  
Parmesan Peppercorn Dressing

Southwest Potato Salad  
Mandarin Orange & Chicken Salad  
Spring Mix of Baby Greens, Julienne  
Of Vegetables and Hearts of Palm,  
Served with Champagne Vinaigrette  
Tossed Salad with Tomatoes,  
Cucumber and Black Olives

Served with Thousand Island,  
Ranch or Lo-Cal Dressing  
Baby Shrimp Salad  
Mixed Vegetable Salad  
Tender Leaf Spinach Salad  
With Bacon, Mushrooms,  
Red Onions and Egg  
Served with Warm Bacon Dressing

### HOT SELECTION

(Choice of 3)

Herb-Crusted Ruby Trout  
Vegetable Lasagna  
Grilled Salmon with  
Lemon Cilantro Butter Sauce  
Chicken Marsala

Chicken Parmesan  
Chicken with Basil Cream Sauce  
Chicken Picatta  
Seafood Cioppino  
Fried Prawns with Cocktail Sauce  
Baked Halibut with Lemon Butter

Roasted Pork Loin  
Citrus Glaze  
Top Sirloin Steak  
Braised Beef Brisket  
Mesquite Barbecued Tri-Tip Steak

### ACCOMPANIMENTS SELECTIONS

(Choice of 2)

Barbecued Baked Beans  
Rigatoni Pomodoro  
Macaroni & Cheese

Oven-Roasted Potatoes  
Au Gratin Potatoes  
Garlic Whipped Potatoes

Lyonnaise Potatoes  
Blended Wild Rice  
Rice Pilaf

### VEGETABLES

Chef's Selection of Fresh Seasonal Vegetables

### DESSERT

Napoleons, Éclairs, Fruit Tartlettes,  
Chocolate Pyramids, Cakes and Pies

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee  
Hot Tea, Iced Tea and Milk

\$45 per Guest  
Additional hot selection \$5 per Guest

**AMERISTAR**  
CASINO ★ RESORT ★ SPA

Prices subject to service charge and applicable state tax

# DINNER

## MEXICAN DINNER BUFFET

(Minimum 25 Guests)

### COLD SELECTIONS

(Choice of 2 Items)

Seafood Ceviche  
Mexican Chicken Salad  
Roasted Corn and Black Bean Salad  
Tossed Salad with Cilantro Lime Vinaigrette  
Mixed Greens with a Jalapeño Vinaigrette

### HOT SELECTIONS

(Choice of 6 Items)

Spanish Rice  
Refried Beans with Tortilla Chips  
Chili Rellenos  
Pork Chili Verde  
Chili-Rubbed Sirloin Steak  
Shrimp Posole  
Quesadillas with Salsa (Beef, Chicken or Cheese)  
Tamales (Pork, Chicken or Vegetarian)  
Southwest Pork Ribs

Tomatillo Sauce  
Chicken Enchiladas with Cheddar  
Cheese and Green Onions  
Beef Enchiladas with Cheddar  
Cheese and Green Onions  
Chicken Fajita with  
Sautéed Onions and Peppers  
Beef Fajita with Sautéed Onions and Peppers  
Tacos (Chicken or Beef)

### CONDIMENTS

Taco Shells or Flour Tortillas with Chips & Salsa  
Shredded Monterey Jack and Cheddar Cheeses  
Diced Onions, Shredded Lettuce, Sliced Jalapeños  
Sour Cream, Fresh Cilantro, Salsa and Guacamole

### DESSERT

Chocolate Flan, Vanilla Flan, Coconut Piña Colada Tart,  
Kahlúa Mousse Cake, Sopapillas

Freshly Brewed Regular and Decaffeinated Coffee  
Hot Tea, Iced Tea and Milk

\$39 per Guest

Additional hot selection \$4 per Guest

**AMERISTAR**  
CASINO ★ RESORT ★ SPA

Prices subject to service charge and applicable state tax

# DINNER

## ITALIAN DINNER BUFFET

(Minimum 25 Guests)

### COLD SELECTIONS

(Choice of 3)

Caesar Salad

Fresh Sliced Fruit

Pasta Primavera Salad

Tossed Salad with Italian Dressing

Roasted Artichoke Salad Smoked Tomato Vinaigrette

Sliced Roma Tomatoes and Fresh Mozzarella with Balsamic Vinegar and Basil Chiffonade

Antipasto Platter

### HOT SELECTIONS

(Choice of 3)

Beef Lasagna

Chicken Lasagna

Chicken Piccata

Veal Saltimbocca

Herb-Crusted Ruby Red Trout

Baked Halibut with a Caper Tomato Sauce

Chicken Marsala

Chicken Parmesan

Sliced Steak Imperial

Italian Sausage with Peppers & Onions

Deep-Fried Calamari with Marinara Sauce

### ACCOMPANIMENTS

(Choice of 2)

Gnocchi Italiano

Roasted Eggplant

Rigatoni Pomodoro

Baked Fennel & Parmesan Cheese

Pesto Penne Pasta

Pasta Puttanesca

Sundried Tomatoes & Broccoli

### VEGETABLE

Ratatouille

Assortment of Garlic Bread, Bread Sticks and Artisan Breads

Served with Olive Oil and Balsamic Vinegar

### DESSERT

Assortment of Italian Pastries, Tiramisu, Rum Cake, Cannoli

Amaretto Cheesecake, Polenta Pound Cake and Assorted Gelato

Freshly Brewed Regular and Decaffeinated Coffee

Hot Tea, Iced Tea and Milk

\$43 per Guest

Additional hot selection \$4 per Guest

**AMERISTAR**  
CASINO ★ RESORT ★ SPA

Prices subject to service charge and applicable state tax

# DINNER

## ASIAN DINNER BUFFET

(Minimum 25 Guests)

### COLD SELECTIONS

(Choice of 2)

Thai Cucumber Salad  
Spicy Singapore Noodle Salad  
Vegetable Salad with Soy Ginger Vinaigrette  
Five Spice Duck & Marinated Vegetable Salad  
Wakame Salad

### HOT SELECTIONS

(Choice of 4)

Chicken Chow Mein  
Pot Stickers with Soy Dipping Sauce  
Shrimp With Black Bean Sauce  
Sweet and Sour Shrimp  
Kung Pao Chicken  
Sesame Chicken  
Moo Shu Pork  
Sweet and Sour Pork

Sliced Char Sui Pork Loin  
Barbecued Pork Spareribs  
Beef & Broccoli  
Korean-Style Short Ribs  
Mongolian Beef  
Crispy Glazed Duck  
Thai Calamari  
Ten-Spice Chicken Egg Rolls with  
Chinese Mustard & Chile Dipping Sauce

### ACCOMPANIMENTS

(Choice of 2)

Pork-Fried Rice  
Shrimp Fried Rice  
Stir-Fried Vegetables  
Bok Choy with Chinese Mushrooms  
Chinese-Style Long Beans in Garlic Sauce

### DESSERT

Mandarin Bavarian, Coconut Cake, Toasted Almond Roulade,  
Raspberry Anise Frangipane Squares, Chocolate Cake with Mandarin Marmalade,  
Almond Cookies, Fortune Cookies, Empress Rice Pudding, and Green Tea Ice Cream

Freshly Brewed Regular and Decaffeinated Coffee  
Green Tea, Iced Tea, and Milk

\$42 per Guest

Additional hot selection \$4 per Guest

**AMERISTAR**  
CASINO ★ RESORT ★ SPA

Prices subject to service charge and applicable state tax

# DINNER

## WESTERN DINNER BUFFET

(Minimum 25 Guests)

### COLD SELECTIONS

(Choice of 3)

Cole Slaw  
Potato Salad  
Sliced Fresh Fruit  
Summer Vegetable Salad  
Tomato, Cucumber and Red Onion Salad  
Tossed Garden Green Salad with choice of three Dressings  
Three-Bean Salad, Roasted Corn and Black Bean Salad

### HOT SELECTIONS

(Choice of 3)

Colorado Chili  
With Cheddar Cheese & Onions  
Fried Chicken  
Rotisserie Chicken  
Barbecue Chicken Breast  
  
Grilled Kielbasa & Onions

Braised Beef Brisket  
Mesquite Roasted Tri Tip  
Hickory Smoked Chopped Pork  
Barbecue Pork Ribs or Beef  
Ribs

Slow-Roasted Pork Chops  
Cornmeal Crusted Catfish  
Colorado Pork Green Chili  
Sweet & Spicy Salmon  
Grilled Brook Trout

### ACCOMPANIMENTS

(Choice of 2)

Succotash  
Whipped Potatoes  
Blended Wild Rice  
Oven-Roasted Potatoes  
Barbecue Baked Beans  
Chef's Medley of Vegetables  
Apple Braised Cabbage  
Freshly Baked Biscuits, Cornbread and Butter  
Baked Potato with Sour Cream and Chives

### VEGETABLE

Corn on the Cobb

### DESSERT

Apple Pie, Strawberry Shortcake, Pecan Pie, Berry Pie  
Peach Cobbler, Chocolate Cake, Lemon Tartlets

Freshly Baked Biscuits,  
Cornbread and Butter

Freshly Brewed Regular and Decaffeinated Coffee  
Hot Tea, Iced Tea and Milk

\$44 per Guest  
Additional hot selection \$4 per Guest

**AMERISTAR**  
CASINO ★ RESORT ★ SPA

Prices subject to service charge and applicable state tax

# DINNER

## MARDI GRAS BUFFET

(Minimum 25 Guests)

### COLD SELECTIONS

(Choice of 2)

Cajun Cole Slaw  
Roasted Vegetable Salad  
Brown Rice & Okra Salad  
Sliced Fresh Fruit with Spiced Yogurt Chutney  
Tossed Garden Greens with choice of three Dressings

### HOT SELECTIONS

(Choice of 4)

Alligator Jambalaya  
Cajun Catfish  
Chicken Étouffée  
Blackened Sirloin  
Andouille Sausage  
Blackened Red Fish  
Shrimp Shanice in Garlic Sauce  
Tri Tip with Creole Sauce  
Bourbon Roasted Pork Loin  
Crawfish Boil  
Cajun Style Chicken Breasts

### ACCOMPANIMENTS

(Choice of 2)

Creole Ratatouille  
Sweet Potatoes  
Red Beans & Rice  
Green Onion Hushpuppies  
New Orleans Style Rice  
Pecan Cornbread Stuffing  
Louisiana-Style Roasted Red Potatoes

### VEGETABLE

Medley of Fresh Seasonal Vegetables

### DESSERT

New Orleans Bread Pudding, King Cake, Bourbon Pecan Pie,  
Spiced Pecan Cake, Chocolate Mousse Cake

Freshly Baked Dinner Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee  
Hot Tea, Iced Tea and Milk

\$44 per Guest

Additional hot selection \$4 per Guest

**AMERISTAR**  
CASINO ★ RESORT ★ SPA

Prices subject to service charge and applicable state tax

# DINNER

## SEAFOOD BUFFET

(Minimum 50 Guests)

### COLD SALAD SELECTIONS

(Choice of 2)

Tossed Garden Greens with  
Choice of Three Dressings  
Cole Slaw  
Crab Salad  
Calamari Salad

Smoked Salmon & Baby Lettuce Salad  
Corn and Black Bean Salad  
Potato Salad  
Vegetable Salad

### COLD SEAFOOD SELECTIONS

(Choice of 1)

Fresh-Shucked Oysters  
Manila Clams

Green Lip Mussels  
Jumbo Shrimp Cocktail

Snow Crab Claws  
Assorted Sashimi

### HOT SEAFOOD SELECTIONS

(Choice of 3)

Fried Shrimp  
Shrimp Scampi  
Seafood Pan Roast  
Mussels Marinara

Pistachio Crusted Halibut  
Trout Amandine  
Snow Crab Legs  
Clams Provencal

Seafood Gumbo  
Coconut Shrimp  
Sea Bass Tomato, Fennel Coulis  
Crab Cakes

### CARVED SEAFOOD OPTION

(Add Market Price)

Salmon or Salmon en Croûte  
Halibut  
Swordfish  
Tuna

### ACCOMPANIMENT SELECTIONS

(Choice of 3)

Lyonnaise Potatoes  
Baked Potatoes  
Sweet Potatoes

Shrimp and Crab Potato Cakes  
Risi-Bisi Rice  
Chef's Vegetable Medley

Corn on the Cob  
Corn Bread and Butter  
Blended Wild Rice

### DESSERT

Pies, Cakes, French Pastries, Cheese Cake and Fruit Tarts

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee  
Hot Tea, Iced Tea and Milk

Market price per Guest upon selection  
(\$75.00 Chef's Labor Fee for Each Chef Required)

**AMERISTAR**  
CASINO ★ RESORT ★ SPA

Prices subject to service charge and applicable state tax