

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 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
\$11 per Guest

Seared Cheese Ravioli with Chive Cream Sauce
Sun-dried Tomatoes and Blue Cheese Crumbles
\$7 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
\$8 per Guest

Fresh Spinach Mix Topped with Smoked Duck
Marinated Vegetables Served with a
Pomegranate Molasses Dressing
\$7 per Guest

Mixed Field Green Salad with Prawns
Served with Gazpacho Vinaigrette
\$7 per Guest

Butter Lettuce, Fingerling Potatoes
& Grilled Artichokes Served with a
Honey Grain Mustard Vinaigrette
\$6 per Guest

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 & 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

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

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

DINNER

DINNER ENTRÉES

(Continued)

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

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

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

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

DUET ENTRÉES

(Choice of one)

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 Reduction
Served with Yukon Gold Whipped Potatoes

Prices are exclusive of 8.4% Sales Tax and 22% Service Charge

DINNER

\$43 per Guest

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
\$6 per Guest

Garnished with Brandied Cherries and Gold Leaf
\$5 per Guest

Pear Mousse with Port Poached Pear
Orange Spiced Gelee & Gingersnap
\$5 per Guest
Chocolate Hazelnut Pyramid

Mocha and Praline Dacquoise Torte
Garnished with Amaretto Cookies
\$5 per Guest

DINNER

DINNER BUFFET

(Minimum 25 Guests)

COLD SELECTIONS

(Choice of 3)

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

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

Seafood Salad

Southwest Potato Salad

Mixed Vegetable Salad

Tender Leaf Spinach Salad
With Bacon, Mushrooms,
Red Onions and Egg
Served with Warm Bacon Dressing

Mandarin Orange & Chicken Salad

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 Piccata
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

Lyonnise 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

DINNER

MEXICAN DINNER BUFFET

(Minimum 25 Guests)

COLD SELECTIONS

(Choice of 2 Items)

Seafood Ceviche
Mexican Chicken Salad
Roasted Corn & 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

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 with 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

Sun-dried Tomatoes & Broccoli

VEGETABLE

Ratatouille

DESSERT

Assortment of Italian Pastries, Tiramisu, Rum Cake, Cannoli
Amaretto Cheesecake, Polenta Pound Cake and Assorted Gelato

Assortment of Garlic Bread, Bread Sticks and Artisan Breads
Served with Olive Oil and Balsamic Vinegar

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

\$43 per Guest

Additional hot selection \$4 per Guest

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 & 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

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
Apple Braised Cabbage
Freshly Baked Biscuits, Cornbread and Butter
Baked Potato with Sour Cream and Chives

VEGETABLE

Corn on the Cob

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

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

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 one)

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

\$75 per Guest