



DINNER MENUS

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Includes Choice of Salad, Fresh Seasonal Vegetable, Choice of Accompaniment, Fresh Baked Rolls & Butter & Dessert
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

SALADS

(Choice of One)

Mixed Field Greens
Medley of Tomatoes
& Marinated Vegetables
Your Choice of Dressing

Tender Leaf Spinach Salad
Crispy Bacon,
Red Onions & Chopped Eggs
Raspberry Vinaigrette

Caesar Salad
Herbed Croutons
& Shredded Parmesan Cheese
Traditional Caesar Dressing

DINNER ENTRÉES

(Choice of One)

Chicken Piccata
Lemon Caper Sauce

Chicken Marsala
Wild Mushroom Sauce

Chicken Oscar
Fresh Asparagus, Crab Meat and Hollandaise Sauce

Grilled Salmon Fillet
Lemon Chive Cream Sauce

10 oz. Grilled New York Sirloin Steak
Rosemary & Shallot Merlot Sauce

Herb Roasted Prime Rib Au Jus
Creamy Horseradish Sauce

Roasted Pork Loin
Brandied Orange Sauce

**Grilled Boneless Breast of Chicken
& Grilled Filet Mignon**
Grilled Boneless Breast of
Chicken with Sun Dried Tomatoes,
Pine Nuts & Pepper Confetti
Grilled Petite Filet Mignon with
Shiitake Mushroom Sauce

**Grilled Salmon Medallion &
Grilled Petite Filet Mignon**
Grilled Salmon Medallion with
Cucumber & Tomato Dill Relish
Grilled Petite Filet Mignon with
Cabernet Sauvignon Sauce

8 Oz. Grilled Filet Mignon
Cabernet Sauvignon Sauce

Grilled Petite Filet Mignon & Shrimp Scampi
Wild Mushroom Madeira Sauce

ACCOMPANIMENTS

(Choice of One)

Rice Pilaf
Baked Potato

Parslied Potatoes
Roasted New Potatoes
Yukon Gold Mashed Potatoes

Buttered Pasta
Twice Baked Potatoes

DESSERTS

(Choice of One)

Heath Toffee Cake

Chocolate Cake & White
Chocolate Heath Toffee Mousse
Coated with Chocolate Truffle Ganache

Strawberry Cheesecake

Strawberry Sauce &
Whipped Cream

Chocolate Mousse Cake

Chocolate Cake & Chocolate
Mousse Coated with
Chocolate Truffle Ganache

Linzer Torte

Hazelnut & Cinnamon Cookie Dough
with Swiss Raspberry Jam and
Vanilla Bean Sauce

White Chocolate Raspberry Bombe

Dome of White Chocolate
Mousse with Raspberry Jam
& Sprayed with Chocolate

Tiramisu

Italian Mousse with Espresso Soaked
Lady Fingers, Cappuccino Sauce

Lemon Meringue Tart

Crispy Pastry Shell filled with Lemon
Curd & topped with Baked Meringue

Black Forest Cake

Chocolate Cake with Dark Sweet
Cherries, Kirschwasser Whipped Cream

CARVING STATIONS

A Per Chef Fee is Charged in Addition to Menu Item Costs

TOP ROUND OF BEEF

(Approximately 50 Servings)

Creamy Horseradish, Mustard, Mayonnaise,
and Fresh Baked Rolls

POLYNESIAN PIG

(Approximately 100 Servings)

Assorted Mustards, Mayonnaise,
Apricot Barbecue Sauce and Fresh Baked Rolls

BAKED SUGAR GLAZED HAM

(Approximately 70 Servings)

Assorted Mustards, Mayonnaise,
and Fresh Baked Rolls

ROASTED TURKEY BREAST

(Approximately 50 Servings)

Mayonnaise, Cranberry Sauce,
and Fresh Baked Rolls

HERB ROASTED TENDERLOIN

(Approximately 50 Servings)

Creamy Horseradish, Mustard,
Mayonnaise, and Fresh Baked Rolls

CONFECTIONS

Assorted French Pastries

Fresh Baked Cakes, Tortes and Pastries from the Ameristar Bakery

DINNER BUFFET

(Minimum Order – 50 Guests)

COLD SELECTIONS

(Choice of 3 Items)

Fresh Fruit Salad
Baby Shrimp Pasta Salad
Mandarin Orange & Chicken Salad
Tomato & Mozzarella Salad Served with
Balsamic Vinegar & Extra Virgin Olive Oil

Mixed Vegetable Salad
Pasta Primavera Salad
Romaine Salad with Candied Pecans &
Parmesan Peppercorn Dressing
Tender Leaf Spinach with Mushrooms,
Red Onions and Warm Bacon Dressing

Cheese Tortellini Salad with
Roasted Mushrooms
Red Skin Potato Salad
Tossed Salad with Tomatoes, Cucumbers
& Black Olives Served with an
Assortment of Dressings

HOT SELECTIONS

(Choice of 3 Items)

Vegetable Lasagna
Herb Crusted Orange Roughy
Fried Prawns with Cocktail Sauce
Baked Halibut with Lemon Butter

Grilled Salmon with Chive Cream Sauce
Chicken Marsala
Herb Roasted Breast of Turkey
with Pan Gravy
Chicken with Basil Cream Sauce
Chicken Picatta

Top Sirloin Steak
Smoked Beef Brisket
Mesquite Barbecued Tri-Tip of Beef
Roasted Pork Loin with Grain Mustard
Demi-Glace

ACCOMPANIMENT SELECTIONS

(Choice of 2 Items)

Barbecued Baked Beans
Penne Pomodoro
Macaroni & Cheese
Oven Roasted Potatoes

Potatoes Au Gratin
Parmesan Potatoes
Garlic Whipped Potatoes
Lyonnaise Potatoes

Blended Wild Rice
Steamed Rice
Saffron Rice

VEGETABLE

Chef's Selection of Fresh Seasonal Vegetables

Fresh Baked Rolls with Butter

DESSERTS

Assorted Cakes, Pies and Mini Pastries

Fresh Brewed Coffee, Decaffeinated Coffee
Hot Tea & Iced Tea

Prime Rib Carved in Room for Additional per Guest Charge
Au Jus and Creamy Horseradish

A Per Chef Fee is Charged in Addition to Menu Item Costs

SOUTH OF THE BORDER DINNER BUFFET

(Minimum Order – 25 Guests)

COLD SELECTIONS

(Choice of 2 Items)

Seafood Ceviche Salad

Mexican Chicken Salad

Roasted Corn & Black Bean Salad

Tossed Salad with Cilantro Lime Vinaigrette

HOT SELECTIONS

(Choice of 4 Items)

Spanish Rice

Refried Beans with Tortilla Chips

Pork Chili Verde

Chili Rubbed Sirloin Steak

Tequila Lime Chicken Breast

Beef Quesadillas with Salsa

Cheese Quesadillas with Salsa

Chicken Quesadillas with Salsa

Southwest Pork Loin with
Jack Cheese, Tomatillo Salsa &
Green Onions

Chicken Enchiladas with
Cheddar Cheese &
Green Onions

Chicken Tacos

Beef Enchiladas with Cheddar
Cheese & Green Onions

Chicken Fajitas with Sautéed
Onions & Peppers

Beef Fajitas with Sautéed
Onions & Peppers

Beef Tacos

CONDIMENTS

Taco Shells or Flour Tortillas

Shredded Monterey Jack & Cheddar Cheeses

Diced Onions, Shredded Lettuce, Sliced Jalapeños

Sour Cream, Fresh Tomato Cilantro Salsa & Guacamole

DESSERT

(Choice of 2 Items)

Churros, Vanilla Flan, Margarita Cheesecake & Coconut Piña Colada Tart

Fresh Brewed Coffee, Decaffeinated Coffee

Hot Tea & Iced Tea

ITALIAN DINNER BUFFET

(Minimum Order – 25 Guests)

COLD SELECTIONS

(Choice of 3 Items)

Caesar Salad
Fresh Fruit Salad
Pasta Primavera Salad
Tossed Salad with Italian Dressing
Cheese Tortellini Salad with Roasted Mushrooms
Sliced Roma Tomatoes, Fresh Mozzarella with Balsamic Vinegar & Basil
Tuscan Olive Salad with Genoa Salami

HOT SELECTIONS

(Choice of 3 Items)

Beef Lasagna
Chicken Angelo
Chicken Marsala
Chicken Parmesan
Baked Halibut with Lemon Butter
Italian Sausage with Peppers & Onions
Italian Herb Crusted Boneless Pork Chop
Steak Pizzaiola
Stuffed Chicken Florentine
Herb-Crusted Orange Roughy

ACCOMPANIMENTS

(Choice of 2 Items)

Gnocchi Parmesan
Saffron Rice Milanese
Parmesan Potatoes
Tri-Color Tortellini
Penne Pomodoro
Penne Pasta with Wild Mushroom Cream

VEGETABLE

Ratatouille

Assortment of Garlic Bread & Artisan Breads
Olive Oil & Balsamic Vinegar

DESSERT

(Choice of 2 Items)

Tiramisù, Rum Cake, Cannolis,
Ricotta Cheesecake

Fresh Brewed Coffee, Decaffeinated Coffee
Hot Tea & Iced Tea

ORIENTAL DINNER BUFFET

(Minimum Order – 25 Guests)

COLD SELECTIONS

(Choice of 2 Items)

Lo Mein Salad

Chop Chop Chicken Salad

Chile Orange Dragon Noodles

Vegetable Salad with Soy Ginger Vinaigrette

HOT SELECTIONS

(Choice of 3 Items)

Chicken Chow Mein

Kung Pao Chicken

Sesame Chicken

Sweet & Sour Pork

Char Sui Pork Loin

Pot Stickers with Soy Dipping Sauce

Sake Ginger Glazed Whitefish

Sweet & Sour Shrimp

Barbecued Pork Spareribs

Beef with Oyster Sauce

Korean Style Short Ribs

Mongolian Beef

Stir-Fried Shrimp

Pork Egg Rolls with Sweet
and Sour Dipping Sauce

Vegetarian Egg Rolls with
Chinese Chile Dipping Sauce

ACCOMPANIMENTS

(Choice of 2 Items)

Pork Fried Rice

Shrimp Fried Rice

Stir-Fried Vegetables

Bok Choy with Chinese Mushrooms

Chinese Style Long Beans in Garlic Sauce

DESSERT

(Choice of 2 Items)

Mandarin Cheesecake, Coconut Cake,
Tropical Fruit Tart, Empress Rice Pudding & Fortune Cookies

Fresh Brewed Coffee, Decaffeinated Coffee
Hot Tea & Iced Tea

WESTERN DINNER BUFFET

(Minimum Order – 25 Guests)

COLD SELECTIONS

(Choice of 3 Items)

Cole Slaw
Sliced Fresh Fruit
Tossed Garden Green Salad
Potato Salad

Summer Vegetable Salad
Tomato, Cucumber & Red Onion Salad
Three Bean Salad
Roasted Corn & Black Bean Salad

HOT SELECTIONS

(Choice of 3 Items)

Omaha Steak Chili with
Cheddar Cheese & Onions
Fried Chicken
Barbecued Chicken Breast
Barbecued Beef Ribs

Smoked Beef Brisket
Mesquite Roasted Tri-Tip of Beef
Midwestern Beef Stew
Barbecued Pork Ribs
Slow Roasted Pork Chops

Barbecued Pulled Pork
Pecan Crusted Walleye with
Roasted Corn Cream Sauce
Salmon with Lemon Butter
Baked Brook Trout Amandine

Grilled NY Steak, Rib-Eye Steak or Prime Rib - Additional per Guest Charge
Au Jus and Creamy Horseradish

ACCOMPANIMENTS

(Choice of 3 Items)

Succotash
Cheddar Whipped Potatoes
Blended Wild Rice

Oven Roasted Potatoes
Barbecue Baked Beans
Baked Potato with
Sour Cream & Chives
Corn on the Cob

Chef's Medley of Vegetables
Braised Cabbage
Creamed Corn

Fresh-Baked Biscuits, Cornbread and Butter

DESSERT

(Choice of 2 Items)

Apple Pie, Strawberry Shortcake, Pecan Pie, Bread Pudding, Chocolate Cake

Fresh Brewed Coffee, Decaffeinated Coffee
Hot Tea & Iced Tea

MARDI GRAS DINNER BUFFET

(Minimum Order - 25 guests)

COLD SELECTIONS

(Choice of 3 Items)

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

HOT SELECTIONS

(Choice of 3 Items)

Chicken and Shrimp Jambalaya	Crab and Shrimp Stew
Cajun Catfish	Tri Tip of Beef with Creole Sauce
Seafood Étouffée with White Rice	Bourbon Roasted Pork Loin
Blackened Beef Sirloin	New Orleans Style Chicken
Andouille Sausage	Creole Style Chicken Breasts
Blackened Red Fish	

ACCOMPANIMENTS

(Choice of 2 Items)

Sweet Potatoes with Pecan Bourbon Sauce	Dirty Rice
Red Beans and Rice	Pecan Cornbread Stuffing
Corn Maque Choux	Louisiana Style Roasted Red Potatoes

Fresh-Baked Dinner Rolls and Butter

VEGETABLE

Medley of Fresh Seasonal Vegetables

DESSERT

(Choice of 2 Items)

New Orleans Bread Pudding, Sweet Potato Pie, Bourbon Pecan Pie,
Praline Cheesecake, Chocolate Mousse Cake

Fresh Brewed Regular and Decaffeinated Coffee
Hot Tea & Iced Tea