

DINNER

PLATED DINNER

Minimum of 25 guests

Plated Dinner Selections Include Garden Salad, Choice of Entrée, Accompaniment, Chef's Seasonal Vegetables, Fresh Baked Rolls with Butter and Dessert Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas and Iced Tea

PLATED DINNER ENTREES

Choice of one

Cranberry and Sage Stuffed
Chicken Roulade
Chive Cream Sauce

Pan-Seared Salmon
and Grilled Chicken with Grain
Mustard Cream Sauce

*Roasted Prime Rib of Beef
Au Jus and Horseradish Cream

Pan-Roasted Chicken
Sweet Corn-Tomato Chutney

Hazelnut Basil Crusted Breast of
Chicken Caramelized
Shallot Sauce

*Grilled Filet Mignon and Pan-
Roasted Chicken
Wild Mushroom Ragoût

Roasted Loin of Iowa Pork
Brandied Cherry-Orange Sauce

Pan-Seared Sea Bass
Tarragon-Orange Butter

Pan-Seared Salmon
Lemon Chive Butter

*Grilled Filet Mignon
Wild Mushroom Ragoût

*Grilled Filet Mignon
and Garlic Butter Shrimp

Chicken Florentine Roulade
Tomato-Basil Cream Sauce

PLATED ACCOMPANIMENTS

Choice of one

Oven-Roasted Red Skin Potatoes
Vegetable Rice Pilaf
Mashed Yukon Gold Potatoes
Garlic Mashed Potatoes
Horseradish Whipped Potatoes
Wild Rice Medley
Penne Rigate Alfredo
Au Gratin Potatoes
Potato, Leek and Gruyère Gratin
Baked Potato
Twice-Baked Potato

DINNER

DESSERTS

Chocolate Mousse Cake

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

Tiramisù

Mascarpone Cheese with Espresso-Soaked Lady Fingers and Cappuccino Sauce

Black Forest Cake

Chocolate Cake filled with Dark Sweet Cherries and Kirschwasser Whipped Cream

Strawberry Cheesecake

Fresh Seasonal Strawberries and Whipped Cream

Heath Toffee Cake

Chocolate Cake with Layers of Heath Toffee Mousse and Chocolate Truffle Ganache

Coconut Cake

Vanilla Cake with Layers of Coconut Mousse

Key Lime Meringue Tart

Key Lime Custard in a Sugar Dough Tart with Baked Meringue

PLATED APPETIZERS, SOUPS & SALADS

Supplemental Charge

Wild Mushroom Strudel with Gorgonzola Cream

Bacon-Wrapped Prawns on Creamy

Mascarpone Polenta

Shrimp Cocktail with Traditional Sauce

Caesar Salad with Herbed Croutons and Traditional Caesar Dressing

Garden Greens with Marinated Vegetables, Tomatoes and Champagne Vinaigrette

Prosciutto Wrapped Asparagus on Field Greens

Roasted Pepper-Maytag Blue Cheese Dressing

Spinach Salad with Bacon, Hard-Boiled Egg, Mushrooms, Tomatoes and Warm Bacon Vinaigrette

DINNER

Romaine Hearts with Green Beans, Artichoke Hearts, Roasted Peppers, Parmesan
and White Balsamic Vinaigrette

Cream of Chicken and Chive Soup En Croûte

Butternut Squash Bisque En Croûte

French Onion Soup En Croûte

Lobster Bisque En Croûte

DINNER BUFFETS

THE AMERISTAR DINNER BUFFET

Minimum 25 guests

Cold Selections

Choice of 3

Tossed Salad with Condiments and Dressings

Country Potato Salad

Fresh Seasonal Fruit Salad

Traditional Caesar Salad

Mixed Vegetable Salad

Marinated Cucumber and Tomato Salad

Pasta Salad with Salami, Pepperoni, Bell Peppers, Olives and Mozzarella Cheese

Bay Shrimp Salad with Orzo, Sun-Dried Tomatoes and Spinach

Tomato and Mozzarella Salad with Balsamic Vinegar and Extra Virgin Olive Oil

Romaine Salad with Candied Walnuts and Parmesan Peppercorn Dressing

Tortellini Salad with Roasted Mushrooms, Peppers and Italian Vinaigrette

Tender Leaf Spinach Salad with Mushrooms, Hard-Boiled Eggs, Red Onions and Warm Bacon
Vinaigrette

Hot Selections

Choice of 3

*Carved to Order Prime Rib of Beef with Au Jus and Creamy Horseradish (\$4.00 Supplement)

Roasted Loin of Iowa Pork with Brandied Cherry-Orange Sauce

Pan-Roasted Chicken with Sweet Corn-Tomato Chutney

Herb-Crusted Tilapia with Roasted Shallot Butter

Lemon Herb-Seared Chicken with Shiitake Mushroom Cabernet Sauce

Braised Pot Roast with Root Vegetables and Potatoes

Chicken Piccata with Lemon Caper Sauce

Chicken Marsala with Wild Mushroom Sauce

Hazelnut-Basil Crusted Chicken Breast with Caramelized Shallot Sauce

Cranberry and Sage Stuffed Chicken Roulade with Chive Cream Sauce

DINNER

Roasted Beef Brisket with Caramelized Onions and Mushrooms
Penne Pasta with Roasted Vegetables, Pesto Cream and Parmesan
Pan-Seared Salmon with Chardonnay Lemon Sauce
Chicken, Shrimp and Andouille Sausage Jambalaya
*Grilled Top Sirloin Steaks with Garlic Herb Butter
Shrimp, Chicken and Pork Paella
Fried Prawns with Cocktail Sauce
Pan-Seared Sea Bass with Tarragon-Orange Butter

Accompaniments

Choice of 2

Oven-Roasted Red Skin
Potatoes
Mashed Potatoes
Garlic Mashed Potatoes

Au Gratin Potatoes
Wild Rice Medley
Saffron Rice
Vegetable Rice Pilaf

Macaroni and Cheese
Tortellini Alfredo
Potato, Leek and Gruyère Gratin
Pan-Fried Polenta

Vegetables

Chef's Selection of Fresh Seasonal Vegetables

Freshly Baked Rolls with Butter
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

Desserts

Cakes, Pies and Miniature Pastries

LITTLE ITALY BUFFET

Minimum 25 guests

Cold Selections

Choice of 3

Traditional Caesar Salad
Sliced Fresh Seasonal Fruit
Roma Tomatoes and Fresh Mozzarella with Aged
Balsamic Vinegar and Basil
Panzanella
Pesto Pasta Salad

Tuscan Olive Salad
Tossed Garden Salad with Condiments and
Dressings
Cheese Tortellini and Roasted Vegetable Salad
Antipasti Platter

Hot Selections

Choice of 3

Beef Lasagna
Vegetable Lasagna
Chicken Cacciatora
Baked Ziti

Roasted Sirloin Pizzaiola
Eggplant Parmesan
Stuffed Chicken Florentine
Parmesan-Crusted Orange
Roughy

Chicken Marsala
Chicken Parmesan
Italian Sausage, Peppers
and Onions

DINNER

Accompaniments

Choice of 2

Gnocchi Romano
Saffron Rice Milanese
Asiago Potatoes
Tri-Color Tortellini Pomodoro

Orzo Pasta with Asparagus
Toasted Ravioli
Caponata — Eggplant, Tomato
and Pepper Stew

Vegetable

Parmesan-Asparagus Gratin

Dessert

Assortment of Italian Pastries, Tiramisù, Rum Cake,
Cannolis, Ricotta Cheesecake, Polenta Pound Cake

Assortment of Breads

Served with Olive Oil and Balsamic Vinegar

Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas and Iced Tea

ASIAN DINNER BUFFET

Minimum 25 guests

Cold Selections

Choice of 2

Lo Mein Salad
Chop Chop Chicken Salad
Chile Orange Dragon Noodles
Vegetable Salad with Soy Ginger Vinaigrette

Hot Selections

Choice of 4

Orange Peel Chicken
Pot Stickers with Sesame-Soy Dipping Sauce
Sake-Ginger Glazed Fish
Peking Shrimp
Crab Rangoons
Kung Pao Beef
Kung Pao Shrimp
Sesame Chicken
Honey Chicken
Sweet and Sour Chicken
General Tso Chicken
Chinese BBQ Pork Stir Fry

DINNER

Sliced Char Sui Pork Loin
Tofu and Mushrooms
Gingered Beef
Beef & Broccoli
Mussels with Ginger Scallion Sauce
Vegetable Spring Rolls with Plum Sauce

Accompaniments

Choice of 2

Pork Fried Rice
Shrimp Fried Rice
Stir-Fried Vegetables
Bok Choy with Chinese Mushrooms
Vegetable Lo Mein

Dessert

Mandarin Cheesecake, Coconut Cake, Chocolate Cake with Mandarin Marmalade,
Egg Custard Tartlets, Almond Cookies, Fortune Cookies, Empress Rice Pudding

Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas and Iced Tea

PRAIRIE DINNER BUFFET

Minimum 25 guests

Cold Selections

Choice of 3

Coleslaw
Potato Salad
Sliced Fresh Seasonal Fruit
Summer Vegetable Salad
Tomato, Cucumber and Red Onion Salad
Garden Salad with Condiments and Dressings
Roasted Corn and Black Bean Salad

Hot Selections

Choice of 3

Colorado Chili with Cheddar Cheese and Onions
Fried Chicken
Barbecued Chicken Breast
Roasted Beef Brisket
Midwestern Beef Stew
Barbecued Pork Ribs
Fried Catfish and Hushpuppies
Pulled Barbecued Pork
Apricot-Barbecue Pork Loin
Pecan Crusted Walleye with Roasted Corn Cream
Salmon with Lemon Butter Sauce
Pan-Seared Brook Trout with Lemon Butter Sauce

DINNER

Accompaniments

Choice of 3

Succotash
Cheddar Whipped Potatoes
Blended Wild Rice
Oven-Roasted Potatoes
Barbecue Baked Beans
Baked Potato Bar with Sour Cream, Bacon, Cheddar Cheese and Chives
Chef's Medley of Vegetables
Corn on the Cob
Fried Okra
Sweet Potato Bar with Brown Sugar, Pecans and Marshmallows

Dessert

Apple Pie, Strawberry Shortcake, Pecan Pie, Cherry Pie
Peach Cobbler, Chocolate Cake, Campfire Brownies

Freshly Baked Dinner Rolls, Cornbread and Biscuits with Butter
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

***Consumer advisory** thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or undercooked. Consult your physician or public health office for further information