

# LUNCHEON MENUS

## PLATED LUNCHEONS

### COLD ENTRÉES

Includes Fresh Baked Rolls with Butter, Choice of Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

Choice of one

Sliced Roasted Beef on a Croissant with Tortellini Salad, Mustard and Mayonnaise

Grilled Chicken Breast and Roasted Vegetables on Focaccia Bread with Tortellini Salad

Chilled BBQ Shrimp and Mixed Greens on Grilled Flatbread with Feta Cheese, Sun-Dried Tomatoes, Red Onions and Cucumber Italian Vinaigrette

Chef's Salad – Julienned Turkey, Roast Beef, Ham, Swiss and American Cheese, Tomatoes, Hard-Boiled Egg and House Dressing

Southwest Chicken Salad – Fire-Roasted Chile Lime Chicken, Tomatoes, Red Onions, Jicama, Jalapeño Jack Cheese, Fresh Cilantro and Spicy Caesar Dressing

High Roller Club Wrap – Turkey, Bacon, Lettuce, Tomato, Swiss Cheese and Garlic Mayonnaise in a Flour Tortilla with Tortellini Salad

### HOT ENTRÉES

Includes Garden Salad, Fresh Seasonal Vegetables, Choice of One Accompaniment, Fresh Baked Rolls with Butter, Choice of Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

Choice of one

Chicken Piccata with Lemon Caper Sauce

Chicken Marsala with Wild Mushroom Sauce

Grilled Fillet of Salmon with Chardonnay Lemon Sauce

Sliced Roasted Loin of Iowa Pork with Bourbon Glazed Apples

\*Petite Filet Mignon with Shiitake Mushroom-Cabernet Sauce

Grilled Boneless Breast of Chicken and Pan-Seared Tilapia with Sweet Corn Tomato Sauce and Herb Butter

\*Lemon-Herb Seared Chicken Breast and \*Grilled Petite Filet Mignon with Shiitake Mushroom-Caramelized Shallot Red Wine Sauce

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## PLATED ACCOMPANIMENTS

Oven-Roasted Red Skin Potatoes  
Vegetable Rice Pilaf  
Whipped Potatoes  
Garlic Mashed Yukon Gold Potatoes  
Wild Rice Medley  
Macaroni and Cheese  
Au Gratin Potatoes  
Tortellini Alfredo  
Potato, Leek and Gruyère Gratin

## LUNCHEON SALAD UPGRADES

Garden Greens with Marinated Vegetables, Tomatoes and Champagne Vinaigrette  
Traditional Wedge Salad with Bacon, Tomatoes, Bleu Cheese and Choice of Dressing

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

Caesar Salad with Herbed Croutons and Traditional Caesar Dressing

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

## PLATED DESSERTS

Choice of One

Fresh Baked Apple or Cherry Pie

Carrot Cake

Layers of Moist Carrot Cake with Cream Cheese Icing

Strawberry Pound Cake

Pound Cake with Fresh Strawberries and Whipped Cream

Chocolate Mousse Cake

Layer Upon Layer of Rich Moist Cake and Chocolate Mousse

Coconut Cake

Vanilla Cake with Coconut Mousse

New York Cheesecake

Strawberry Sauce and Whipped Cream

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## LUNCHEON BUFFETS

### THE DELICATESSEN

Minimum 25 guests

Chef's Soup of the Day  
Country Potato Salad, Coleslaw, Cucumber Tomato Salad and Fresh Seasonal Fruit Salad  
Sliced Ham, Corned Beef, Roast Beef and Oven-Roasted Turkey Breast  
Swiss, Cheddar and American Cheeses  
Lettuce, Tomatoes, Red Onions and Kosher Pickle Spears  
Mustard, Mayonnaise and Creamy Horseradish  
White, Wheat, Marbled Rye and Sourdough Bread  
Miniature Desserts  
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

### THE AMERISTAR LUNCHEON BUFFET

Minimum 25 guests

#### Cold Selections

Choice of 2

Tossed Salad with Condiments and Dressings  
Potato Salad  
Fresh Seasonal Fruit Salad  
Traditional Caesar Salad  
Mixed Vegetable Salad  
Marinated Cucumber Tomato Salad  
Pasta Salad with Salami, Pepperoni, Bell Peppers, Olives and Mozzarella Cheese  
Bay Shrimp Salad with Orzo, Sun-Dried Tomatoes and Spinach

#### Hot Selections

Choice of 2

Roasted Loin of Iowa Pork with Bourbon Glazed Apples  
Grilled Chicken with Sweet Corn Tomato Sauce  
Herb-Crusted Tilapia with Roasted Shallot Butter  
Lemon Herb-Seared Chicken with Shiitake Mushroom-Caramelized Shallot Cabernet Sauce  
Braised Pot Roast with Root Vegetables and Potatoes  
Beef Stroganoff with Buttered Egg Noodles  
Chicken Piccata with Lemon Caper Sauce  
Chicken Marsala with Wild Mushroom Sauce  
Italian Sausage with Sautéed Peppers and Onions  
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  
Chicken or Beef Enchiladas with Salsa and Sour Cream

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## Accompaniments

Choice of 2

Oven-Roasted Red Skin Potatoes  
Vegetable Rice Pilaf  
Spanish Rice  
Mashed Potatoes  
Garlic Mashed Yukon Gold Potatoes  
Wild Rice Medley  
Macaroni and Cheese  
Au Gratin Potatoes  
Tortellini Alfredo  
Potato, Leek and Gruyère Gratin

## Vegetable

Chef's Selection of Fresh Seasonal Vegetables

## Desserts

Cakes, Pies and Miniature Pastries

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

## LUNCH BUFFET ENHANCEMENTS

### Slider Bar

Served with Lettuce, Tomatoes,  
Pickles and Accompaniments  
Choice of 2

French Dip Sliders  
BBQ Pulled Pork  
Buffalo Chicken Sliders  
Meatball Sliders  
Grilled Chicken Sliders

### Pizza Bar

Choice of 2

Four Cheese Pizza  
Pepperoni Pizza  
Sausage Pizza  
Combination Pizza  
Vegetarian Pizza

Chicken, Spinach and Roasted Garlic Pizza  
Prosciutto, Italian Sausage and Mozzarella Pizza  
Served with Garlic Bread Sticks  
and Parmesan Cheese

### Chicken Wing Bar

Traditional and Boneless Chicken Wings served with Carrots, Celery, Bleu Cheese and Ranch Dressing  
Choice of 3 Sauces

Mild  
Medium  
Hot

Honey BBQ  
Garlic Parmesan  
Sweet Chile

Chipotle Lime  
Smoky BBQ  
Soy Ginger

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## BOXED LUNCHESES

All Boxed Lunches Include a Piece of Whole Fresh Fruit, Potato Chips, Jumbo Cookie and a Soft Drink

Oven-Roasted Turkey with Cheddar Cheese, Lettuce, Tomato and Onion on a Croissant  
Grilled Chicken Breast with Provolone Cheese, Lettuce, Tomato, Onion and  
Basil Pesto on a Sourdough Roll

Roast Beef with Cheddar Cheese, Lettuce, Tomato, Onion and Horseradish Mayonnaise on a Croissant

Ham with American Cheese, Lettuce, Tomato, Onion and Dijonnaise on a Torpedo Roll

Grilled Chicken Caesar Wrapped in a Tomato-Basil Tortilla  
Southwestern Shrimp with Avocado Ranch Dressing Wrapped in a Flour Tortilla  
Portobello Mushroom with Roasted Peppers, Tomatoes, Sprouts, Red Onion  
and Herb Mayonnaise on Focaccia

**\*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.