



RECEPTION MENUS

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LIGHT SELECTIONS

International & Domestic Cheese Display

Garnished with Summer Sausage & Seasonal Fresh Fruit
Served with Gourmet Crackers & Sliced Baguettes
Small (Serves 50) \$150.00
Medium (Serves 75) \$225.00
Large (Serves 100) \$300.00

Crudité's Display

Assortment of Freshly Cut Seasonal Vegetables Including Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Peppers, Squash & Mushrooms
Served with Ranch & Dill Dips
Small (Serves 50) \$100.00
Medium (Serves 75) \$150.00
Large (Serves 100) \$200.00

Seasonal Fresh Fruit Display

Attractive Display of Sliced Seasonal Fresh Fruit
Served With Tropical Dip
Small (Serves 50) \$150.00
Medium (Serves 75) \$225.00
Large (Serves 100) \$275.00

Meat & Cheese Display

Display of Deli Meats & Cheeses Including
Sliced Turkey Breast, Roast Beef, Ham, Salami, Swiss, Jack & Cheddar Cheeses
Served with Lettuce, Tomato, Pickles, Olives, Mustard, Mayonnaise, Creamy Horseradish
Sliced Breads & Freshly Baked Rolls
\$11.00 per Guest

DRY SNACKS

Mixed Nuts	\$18.00 per Pound
Roasted Peanuts	\$18.00 per Pound
Pistachio Nuts ~ No Shells	\$20.00 per Pound
Popcorn ~ Buttered Flavor	\$10.00 per Pound
Popcorn ~ Caramel Flavor	\$15.00 per Pound
Potato Chips ~ Regular Flavor	\$12.00 per Pound
Potato Chips ~ Individual Bag Regular Flavor	\$2.25 per Each
Pretzels	\$12.00 per Pound
Tortilla Chips	\$12.00 per Pound
Snack Mix	\$12.00 per Pound

DIPS

(Served with a Pound of Chips)

Bleu Cheese or Onion	\$25.00 per Quart
Spinach or Ranch	\$25.00 per Quart
Guacamole or Salsa	\$25.00 per Quart

AMERISTAR
CASINO ★ HOTEL

Prices are exclusive of 7% Sales Tax and 20% Gratuity

COLD HORS D'OEUVRES

(Minimum Order 2 Dozen Pieces of Each Item)

Deviled Eggs
Prosciutto & Melon
Seafood Mousse Tartlet
Assortment of Finger Sandwiches
Cucumber with Smoked Salmon Mousse
Marinated Summer Vegetable Canapé
Grilled Chicken Canapé with a Mandarin Orange Mousse
Brie Cheese with Strawberries & Walnuts
\$25.00 per Dozen

Prosciutto & Fresh Mozzarella
Smoked Salmon and Cream Cheese Roulade
Lobster Mousse Tartlets
Asparagus Wrapped in Smoked Salmon
Seared Duck Breast Canapé with Cranberry Chutney
Beef Tenderloin Canapé with Caramelized Balsamic Onion Marmalade
Goat Cheese & Sun Dried Tomatoes with Roasted Pine Nuts in a Pastry Shell
\$30.00 per Dozen

Jumbo Shrimp
Snow Crab Claws
Oyster on the Half Shell
New Zealand Green Lipped Mussels Provencal
(Above Served with Courvoisier Rémoulade, Cocktail Sauce & Lemon Wedge)
\$36.00 per Dozen – Each Item

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HOT HORS D'OEUVRES

(Minimum Order 2 Dozen Pieces of Each Item)

SELECTION #1

Beef Empanadas
Chicken Quesadilla Coronet
Assorted Miniature Quiche
Bruschetta with Tomato and Olives
Jalapeño Poppers with Ranch Dressing
Italian Sausage with Peppers & Onions
Spicy Buffalo Chicken Wings with Ranch Dip
Spinach & Feta Cheese Wrapped in Filo Pastry
Fried Chicken Drummettes Served with Ranch Dressing
Meatballs (Choice of Barbecued, Polynesian, Swedish or Marinara)
Pork Egg Rolls Served with Hot Chinese Mustard & Plum Sauce

\$25.00 per Dozen – Each Item

SELECTION #2

Crab Cakes
Mushroom Strudel
Baby Back Pork Ribs
Miniature Beef Wellington
Italian Sausage in Puff Pastry
Baked Brie with Raspberry Jam
Chicken Fingers with Honey-Mustard Dip
Cajun Chicken Tenders with Ranch Dressing
Pork Pot Stickers with Sesame Soy Dipping Sauce
Crab & Bay Shrimp Puffs with Peppercorn Tartar Sauce
Mushroom Caps Stuffed with Chicken & Gruyère Cheese
Potato Skins with Cheddar Cheese & Bacon Bits
(Served with Sour Cream & Chives)
Szechwan Scallops
Sea Scallops Wrapped in Bacon
Beef Kabob with Teriyaki Sauce
Chicken Kabob with Teriyaki Sauce
Coconut Shrimp with Chutney
Grilled Shrimp Wrapped in Bacon
Fried Butterflied Shrimp with Cocktail Sauce

\$35.00 per Dozen – Each Item

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CHEF-ATTENDED SPECIALTY STATIONS

A Fee of \$100 per Chef is Charged in Addition to Menu Item Costs.

(These stations are designed to be enhancements to your reception and not intended to be sold separately)

Veal Marsala

(Based on 4 oz per guest)
\$12.00 per guest

Tournedos of Beef

Green Peppercorn Sauce
(Based on 4 oz per guest)
\$12.00 per guest

Scampi

Sautéed Shrimp with Garlic,
Tomatoes and White Wine
Accompanied with Rice Pilaf
(Based on 3 Pieces per guest)
\$9.00 per guest

Cajun Sea Scallops

Cajun Crème Sauce
\$12.00 per guest

Pork Tenderloin Medallions

Dijon Mustard Demi-Glace
\$9.00 per guest

COCKTAILS

Cash or Hosted Bar

BEER

Imported Beer - \$4.50 each
Domestic Beer - \$4.00 each
Non-Alcoholic Beer - \$4.00 each
Domestic Keg Beer - \$260.00 per keg

LIQUOR AND WINE

Premium Brands - \$5.50 per glass
House Wine - \$5.00 per glass

NON-ALCOHOLIC

Bottled Water - \$2.00 each
Soft Drinks - \$2.00 each

BOTTLED SELECTIONS

Wine

Cabernet Sauvignon
White Zinfandel
Chardonnay
Merlot
\$22.00 per bottle

Champagne

Wycliffe - \$14.00 per bottle
Tott's - \$21.00 per bottle
Korbel - \$27.00 per bottle
Martini Asti Spumante - \$29.00 per bottle

We can customize the bar to your specific request by accommodating different hosted options.

Private bars with consumption of \$300.00 or less will be charged a \$100.00 per bartender, per bar.

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