



DINNER MENUS

PLATED DINNERS

(Served with One Choice of Soup or Salad, Rolls and Butter, Non Alcoholic Beverage and One Choice of Dessert)

CHICKEN MARSALA

Sautéed Breast of Chicken in a Marsala Wine Sauce
with Shitake Mushrooms, Orzo Pasta and Julienne Vegetable
\$21.95 per Guest

STUFFED CHICKEN BREAST

Chicken Breast Stuffed with Sun Dried Tomatoes, Spinach Mousse
and a Champagne Cream served with a Vegetable Pilaf
\$22.95 per Guest

CHICKEN PICATTA

Sautéed Chicken Breast with a Lemon Caper Butter Sauce
Served on top of an Angel Hair Pasta Primavera
\$21.95 per Guest

CHICKEN OSCAR

Sautéed Chicken Breast Topped with Fresh Crab, Hollandaise and Asparagus
Served with Oven Roasted New Potatoes and French Beans
\$23.95 per Guest

FILET AND CHICKEN

Mixed Grill of Petit Filet and Boneless Skinless Chicken Breast
With a Barbecue Honey Glaze, Roasted Shallot Sauce
Garlic Mashed Potatoes and Pan Roasted Vegetables
\$35.95 per Guest

FILET MIGNON

Center Cut Filet with a Red Wine and Roasted Shallot Sauce
Dauphinoise Potatoes and a Seasonal Vegetable Medley
\$38.95 per Guest

NEW YORK STRIP STEAK

Grilled New York Strip Steak with Café De Paris Butter, Fried Leeks
And Garlic Roast Potatoes
\$33.95 per Guest

DESSERT

Brule Cheese Cake with Fresh Berry Sauce • Tiramisu with Berries and Cocoa Powder
Bread Pudding with a Whisky Sauce • Chocolate Mousse
Fresh Fruit Tart with Chantilly Cream • Flourless Chocolate Cake

AMERISTAR
CASINO ★ HOTEL

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

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(Served with One Choice of Soup or Salad, Rolls and Butter, Non Alcoholic Beverage and One Choice of Dessert)

ROAST PRIME RIB OF BEEF

Slowly Oven Roasted Prime Rib of Beef
Served with a Large Baked Potato, Horseradish Cream and Natural Jus
10 oz. \$28.95 per Guest 16 oz. \$33.95 per Guest
(all orders must be same size)

RACK OF PORK

Center cut Bone-in Pork Chops, Apple Butter Barbecue Glazed
and slowly Roasted to insure the tenderest Pork Chop available
Served with a Sweet Potato Mash and Fresh Seasonal Vegetables
\$ 30.95 per Guest

PORK TENDERLOIN

Roast Pork Tenderloin with Granny Smith Apple and Fresh Rosemary
Served with Lyonnaise Potatoes and Fresh Vegetable in season
\$29.95 per Guest

FILET AND PRAWNS

Grilled Petit with Merlot Sauce and Large Crab Stuffed Prawns
With a light Lemon Garlic Butter
Served with smoked Bacon, Parmesan Cheese and Chives
Duchess Potato and Fresh Seasonal Vegetable
\$ 40.95 per Guest

AMERICAN RED SNAPPER

Seared Snapper with a Mango, Tomato and Sweet Pepper Salsa
Served with Orzo and Julienne Vegetable
\$ 31.95 per Guest

SALMON

Pan Seared Salmon with a Sesame Seed Crust, Teriyaki Cream
Fresh Crab and Vegetable Fried Rice
\$30.95 per Guest

DESSERT

Brule Cheese Cake with Fresh Berry Sauce • Tiramisu with Berries and Cocoa Powder
Bread Pudding with a Whisky Sauce • Chocolate Mousse
Fresh Fruit Tart with Chantilly Cream • Flourless Chocolate Cake

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DINNER BUFFETS

(Served with Regular and Decaffeinated Coffee, Iced Tea and Water • Minimum 30 Guests)

ITALIAN BUFFET

Large Tomatoes Fresh Mozzarella and Paper Thin Red Onion
topped with a Balsamic and Roasted Garlic Vinaigrette
Antipasti Display including Prosciutto, Hard Salami, Bruschetta, Ricotta
Salad and Marinated Roasted Vegetables
Italian Sausage with Roasted Sweet Peppers
Chicken Vesuvio
Cheese Tortellini with Roasted Tomato Marinara
Sautéed Zucchini, Yellow Squash, Red Peppers with Fresh Basil and Garlic
Vesuvio Potatoes
Italian Rice Pilaf
Assorted rolls and butter
Chef's selection of Desserts to include Tiramisu and Mini Cannolis
\$30.95 per Guest

MIDWEST BARBEQUE BUFFET

Red Skin Potato Salad
Vegetable Cole Slaw
Deluxe Salad Bar with Appropriate Condiments
St. Louis Apple Butter Barbeque Ribs
Mini Baked Potatoes
Grilled Bratwurst with Sauerkraut
Olive Oil and Rosemary Roasted Chicken
Mini Corn on the Cob
Baked Beans
Assorted rolls and butter
Warm Apple and Cherry Cobbler
Brownies
\$28.95 per Guest

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DINNER BUFFETS

(Served with Regular and Decaffeinated Coffee, Iced Tea and Water • Minimum 50 Guests)

ATLANTIC CITY BUFFET

Mixed Field Greens with Appropriate Condiments
Tomato, Artichoke and Onion Salad
Seasonal Fresh Fruit Display
Baked Cod with White Wine Lemon and Herb Bread Crumbs
Baked Chicken Cacciatore
Roast Pork Loin with Rosemary and Apples
Fresh Vegetable Medley
Au Gratin Potatoes
Chef to Carve Roast Prime Rib of Beef with Horseradish Cream
Assorted rolls and butter
Assorted Cakes and Pies
\$35.95 per Guest

AMERISTAR BUFFET

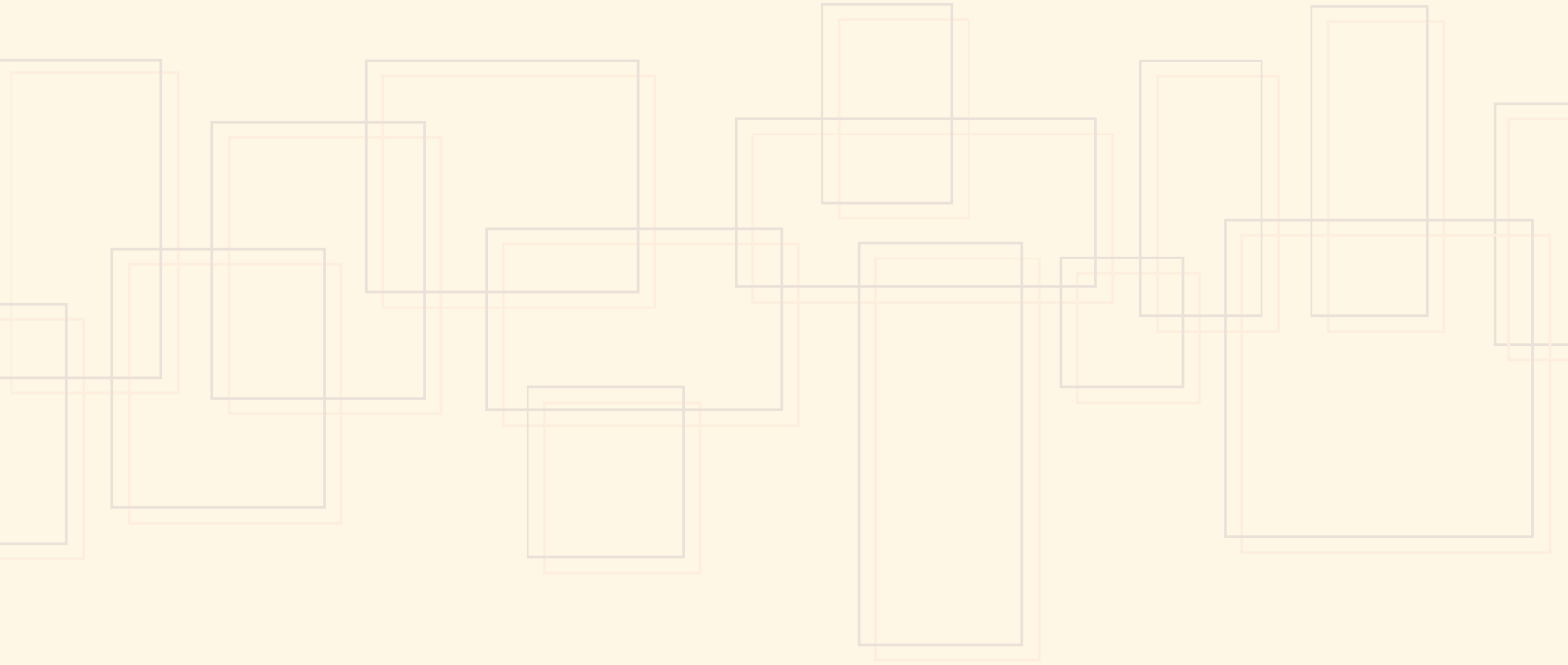
Hearts of Romaine with Cherry Tomatoes and Cucumbers
Home Made Vegetable Slaw
Baked Salmon with a Lemon Basil Cream Sauce
Grilled Chicken Breast topped with Provolone Cheese in a light Tomato Marinara
Beef Tenderloin Tips with Mushrooms and Sun Dried Tomatoes in a Red Wine Sauce
Garlic Roast Potatoes
Honey sweetened Baby Carrots
Chef to Carve Peppered Pork Loin with Fresh Fruit Compote
Assorted rolls and butter
Warm Bread Pudding
Pumpkin and Pecan Pie
\$33.95 per Guest

EAST CHICAGO BUFFET

Hearts of Romaine with Cherry Tomatoes, Cucumbers
Croutons with Raspberry Vinaigrette and Ranch Dressing
Homemade Vegetable Slaw
Ameristar Famous Fried Chicken
Roasted Strip Loin of Beef Served with Fingerling Potatoes and a Wild Mushroom Cream
Polish Sausage with Sauerkraut
Red Skinned Garlic Mashed Potatoes
Blue Lake Green Beans with Toasted Almonds
Mini Corn on the Cob
Assorted rolls and butter
Assorted Cake and Pie Slices
\$29.95 per Guest

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