



DINNER MENUS

DINNER ENTRÉES

(Served with Rolls, Butter, Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea)

PEPPERED 8 OUNCE FILET OF BEEF

Filet of Peppered Beef Tenderloin, Madeira Wine Sauce
\$37.75 per Guest

SLOW ROASTED PRIME RIB OF BEEF

12 ounce Sliced Prime Rib of Beef Au Jus & Horseradish Sauce
\$35.75 per Guest

FILET MIGNON

Center cut 8 ounce Filet Mignon, Caramelized Onions
Oven Roasted Mushrooms
\$37.75 per Guest

GRILLED KANSAS CITY STRIP STEAK

12 ounce Kansas City Strip Steak Served with Crispy Onion Straws
\$36.75 per Guest

FILET OF BEEF & SHRIMP SCAMPI

6 ounce Filet of Beef and Jumbo Shrimp Scampi Served with a Cream Sauce
\$41.95 per Guest

FILET OF BEEF & MAINE LOBSTER TAIL

6 ounce Filet of Beef and Broiled Lobster Tail
\$51.95 per Guest

Please Choose From Our Desserts That Are Included in the Price or From Our Other Selections

AMERISTAR
CASINO ★ HOTEL

Prices are exclusive of 10.475% Sales Tax and 19% Gratuity

DINNER ENTRÉES

(Served with Rolls, Butter, Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea)

CHICKEN SCALLOPPINI

Sautéed Chicken Scaloppini, Basil & Green Lentil Ragout
\$32.95 per Guest

ROASTED HALF CHICKEN

Crisp Half Chicken, Caramelized Shallot Pan Gravy
Roasted Parsnip, Mashed Potatoes
\$31.95 per Guest

CRUSTED HALIBUT

Pistachio Crusted Halibut, Apple Pesto, Arugula, Angel Hair Pasta
\$38.95 per Guest

PESTO SNAPPER

Sautéed Red Snapper, Pesto Clam Sauce, Oven Roasted Tomatoes,
Artichoke & Pancetta, Orzo Pasta
\$34.95 per Guest

MARINATED LAMB T-BONE

Twin Lamb T-Bones, Black Berry & Current Demi,
Fennel Confit, Au Gratin Potatoes
\$35.95 per Guest

STUFFED PORK CHOP

Dried Cranberry Stuffed Pork Chop, Cinnamon Custard Maui Onion,
Parsley Fried Potatoes, Pear & Clove Reduction
\$33.95 per Guest

Please Choose From Our Desserts That Are Included in the Price or From Our Other Selections

AMERISTAR
CASINO ★ HOTEL

Prices are exclusive of 10.475% Sales Tax and 19% Gratuity

DINNER BUFFETS

(Include Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea)

MAMA MIA'S

Tossed Caesar Salad
Fresh Mozzarella & Tomato
Antipasti Tray to Include:
Roasted Asparagus, Grilled Egg Plant, Grilled Portabella Mushrooms,
Marinated Artichoke Hearts, Black Olives, Pepperoni Peppers
Chicken Puttanesca, Grilled Italian Sausage, Beef Ravioli,
Sun Dried Tomato Cream, Balsamic & Fried Spinach
Shrimp Scampi, Seeded Tomatoes, Preserved Lemon & Basil
Tiramisu, Amaretto Cheesecake, Cannoli
Focaccia & Garlic Bread
\$38.95 per Guest

SOUTH OF THE BORDER

Tossed Garden Salad with Cucumbers, Cherry Tomatoes
Red Onion and Shredded Cheese
Choice of Salad Dressing
Tortilla Chips with Assorted Salsas
Beef Tamale
Chicken Fajitas with Soft Tortillas
Pork Verde
Barracho Beans
Spanish Rice
Mexican Corn
Guacamole and Sour Cream
Sopapillas and Vanilla Ice Cream
Carmel Flan
Margarita Mousse
\$31.95 per Guest

BBQ BUFFET

Tossed Garden Salad with Cucumbers, Cherry Tomatoes, Red Onions and Shredded Cheese
Choice of Dressing
Assorted Fruit Platter
Red Potato Salad
BBQ Macaroni Salad
Creamed Corn
Old Fashioned Baked Beans
Western Potato Wedges
BBQ Spare Ribs
Smoked Brisket of Beef
BBQ Marinated Chicken Breast
Corn Bread, Dinner Rolls and Butter
Apple Cobbler and Shortcake Bar
\$37.75 per Guest

AMERISTAR
CASINO ★ HOTEL

Prices are exclusive of 10.475% Sales Tax and 19% Gratuity

DINNER BUFFETS

(Include Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea)

HEARTLAND BUFFET

Tossed Garden Salad with Tomatoes, Cucumbers, Red Onions and Shredded Cheese
Choice of Dressing
French Style Green Beans
Garlic Mashed Potatoes
Macaroni & Cheese
Seafood Jambalaya
Buttermilk Fried Chicken
KC Strip Steaks
Dinner Rolls and Butter
Assorted Pies and Cakes
\$36.95 per Guest

ASIAN BUFFET

Mixed Greens with Crispy Noodles, Ginger Soy Dressing & Cilantro Lime Vinaigrette
Teriyaki Beef & Noodle Salad
Vegetable Egg Rolls
Crab Ragoon
Pork Fried Rice
Shrimp Lo Mien
Mongolian Beef
General Tso's Chicken
Wok Seared Vegetables & Marinated Tofu
Almond Cookies
Fortune Cookies
Ginger Custard
\$31.95 per Guest

RAJIN CAJUN

Tossed Salad with Tomatoes, Cucumbers, Red Onions and Shredded Cheese,
Choice of Dressing
Red Beans and Rice with Andouille Sausage
Garlic Mashed Potatoes
Seafood Gumbo
Bronzed Chicken
Vegetable Medley (Carrots, Zucchini, Broccoli)
4 ounce Filet of Beef
Peach Pie, Key Lime Pie, Pecan Pie
Coffee, Decaffeinated Coffee, Ice Tea
\$37.95 per Guest

AMERISTAR
CASINO ★ HOTEL

Prices are exclusive of 10.475% Sales Tax and 19% Gratuity

THE CARVING BOARD

A Fee of \$65.00 per Chef is Charged in Addition to Menu Costs • Served With Sliced Rolls and Condiments)

HONEY GLAZED HAM

(Serves 50 Guests)
\$210.00

PRIME RIB OF BEEF

(Serves 20 Guests)
\$275.00

BARBEQUE BRISKET OF BEEF

(Serves 35 Guests)
\$225.00

ROASTED STEAMSHIP ROUND OF BEEF

(Serves 150 Guests)
\$625.00

WHOLE ROASTED PEPPER TENDERLOIN OF BEEF

(Serves 25 Guests)
\$275.00

GARLIC PEPPER ROASTED PORKLOIN

(Serves 25 Guests)
\$210.00

WHOLE SUCKLING PIG

(Serves 75 Guests)
\$450.00

AMERISTAR
CASINO ★ HOTEL

Prices are exclusive of 10.475% Sales Tax and 19% Gratuity

ACTION STATIONS

(A Fee of \$65.00 per Attendant is Charged in Addition to Menu Costs • Minimum 35 Guests)

BUILD YOUR OWN FAJITAS

Soft Flour Tortillas, Chicken and Beef Strips, Green Peppers, Onions
Sour Cream, Cheese, Jalapenos, Salsa
\$8.95 per Guest

PASTA! PASTA!

Tortellini, Penne Pasta, Marinara and Alfredo Sauces
Garlic Breadsticks
\$6.50 per Guest

BAKED POTATO BAR

Oven Baked Potatoes With The Following Toppings
Broccoli with Cheese Sauce, Sautéed Mushrooms, Bacon
Sour Cream, Green Onions, Shredded Cheese
\$5.75 per Guest

MARTINI MASHED POTATO BAR

Garlic Mashed Potatoes With Assorted Toppings Served in a Martini Glass
\$5.75 per Guest

SHRIMP SCAMPI BAR

In Sizzling Garlic, Butter, Tomatoes & Wine
\$7.25 per Guest

CREPE STATION

Assorted Fruit Crepes A La Flambé
\$6.50 per Guest

ICE CREAM BAR

Assorted Ice Creams, Bananas Foster
Cherries Jubilee and Added Toppings
\$6.50 per Guest

AMERISTAR
CASINO ★ HOTEL

Prices are exclusive of 10.475% Sales Tax and 19% Gratuity

DESSERTS

(All Desserts Topped with Whipped Cream and Chocolate Garnish • All Dessert Prices Included In Meal Price)

NEW YORK STYLE CHEESECAKE

Choice of:

Plain

Strawberry Sauce with Fresh Fruit Garnish

Cherry Sauce with Fruit Garnish

Chocolate Sauce

CARROT CAKE

Topped with Whipped Cream and Candied Carrot

CHOCOLATE CAKE WITH RASPBERRY SAUCE

Topped with Whipped Cream and Fresh Fruit Garnish

DESSERTS ALA CARTE

Peaches and Cream Charlotte

Fresh Caramelized Peaches Atop of

Delicate Sponge Cake & Honey Chantilly Cream cheese

\$2.50 per Guest

Chocolate Blackout Torte

A Rich Chocolate Blackout Cake

Layered with Raspberry & Chocolate Mousse with a Hint of Hazelnut

\$2.50 per Guest

Raspberry Mousse Bombe

Chocolate Mousse and Fresh Raspberries Layered

On Top Of A Delicate Sponge Cake and Enrobed in Chocolate Ganache

\$3.50 per Guest

Apple Franzipan Tart

A French Shortbread Tart Layered with Raspberry and Almond

Franzipan Topped with Fresh Apple Slice

\$3.50 per Guest

Caramel and Chocolate Custard Bombe

A Swiss Creame Brulee Based Caramel Custard

Accented with Dark Chocolate Chips

\$3.50 per Guest

AMERISTAR
CASINO • HOTEL

Prices are exclusive of 10.475% Sales Tax and 19% Gratuity