

# DINNER

Dinner selections include choice of Salad or Soup, Entrée and Dessert, Chef's Choice of Starch, Fresh Seasonal Vegetables, Fresh Artisan Baked Rolls and Butter, Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas and Iced Tea

## APPETIZERS

- |  |   |
|--|---|
| Wild Mushroom Strudel with Gorgonzola Cream<br>\$9.50 per guest  | Cream of Broccoli & Cheddar Soup<br>Parmesan Bread Stick and Oyster Crackers<br>\$4.00 per guest  |
| Bacon Wrapped Prawns with BBQ Beurre Blanc and<br>Bleu Cheese Soft Grits<br>\$12.50 per guest          | Home Style Chicken Noodle Soup<br>Hearty Chicken, Noodles and Oyster Crackers<br>\$3.50 per guest |
| Olive Oil Poached Black Bass<br>Sofrito, Oven Roasted Tomato and Grilled Scallion<br>\$12.50 per guest | French Onion Soup<br>Hearty Broth, Caramelized Onions, Melted Gruyère Cheese<br>\$6.50 per guest  |
| Chinese Duck Crepes with Blackberry Ginger Sauce<br>\$9.50 per guest                                   | Lobster Bisque<br>Rich Lobster Stock, Scented Pernod Cream<br>\$7.00 per guest                    |
| Crispy Potato Cups with Gorgonzola, Thyme,<br>Dried Cherries and Walnuts<br>\$8.50 per guest           | Shrimp Cocktail<br>Lemon and Cocktail Sauce<br>\$9.50 per guest                                   |
| Chicken Saltimbocca<br>Prosciutto Ham, Provolone Cheese,<br>Lemon and Pernod Cream<br>\$9.50 per guest | Scallop Ceviche<br>Cucumber and Mango<br>\$10.50 per guest  |

## SALADS & SOUPS

Choice of one

- |  |  |
|--|--|
| Mixed Field Greens with a Medley of Tomatoes,<br>Marinated Vegetables, Champagne Vinaigrette   | Heirloom Tomato and Watermelon Salad with Field<br>Greens, Goat Cheese, Toasted Brioche,<br>Citrus Vinaigrette |
| Tender Leaf Spinach Salad with Crispy Bacon,<br>Red Onions, Chopped Egg, Raspberry Vinaigrette   | Cucumber and Tomatoes with Chive,<br>Carrot, Red Onion, Creamy Honey Lime Dressing                             |
| Belgium Endive and Frisee with Dried Cranberries,<br>Pomegranate, Red Onion, Maytag Blue Cheese and<br>Walnut Crackers, Toasted Cinnamon Honey Vinaigrette | Cream of Broccoli & Cheddar Soup<br>Parmesan Bread Stick and Oyster Crackers                                   |
| Caesar Salad with Herbed Croutons, Shredded<br>Parmesan Cheese, Traditional Caesar Dressing  | Home Style Chicken Noodle Soup<br>Hearty Chicken, Noodles and Oyster Crackers                                  |
| Roasted Baby Beets and Watercress with Feta Cheese,<br>Cippollini Onions, Applewood Bacon, White Balsamic Vinaigrette                                      |  |

**AMERISTAR**  
CASINO ★ RESORT ★ SPA

One Ameristar Boulevard St. Charles, Missouri 63301 636.940.4364 [ameristar.com](http://ameristar.com)  
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# DINNER

## SPECIALTY SALADS

Grilled Salmon on Leaf Spinach  
with Red Onion, Toasted Almonds, Tomatoes,  
Cucumbers, Herbed Lemon Vinaigrette  
\$7.25 per guest

Prosciutto wrapped Asparagus on Field Greens,  
Roasted Pepper-Maytag Blue Cheese Dressing  
\$6.50 per guest

Grilled Beef Tenderloin and Field Greens with Grape  
Tomatoes, Carrots, Green Onion, Shaved Pecorino  
Romano Cheese, Horseradish Dressing  
\$8.25 per guest

Dungeness Crab Salad Parfait with Tobiko Caviar,  
Sesame Crackers  
\$8.25 per guest

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## DINNER ENTRÉES

Choice of one

Herb Roasted Chicken with a Madeira Butter Sauce, Potato Galette  
\$29 per guest

Pan Roasted Chicken with a Sweet Corn Tomato Chutney,  
White Cheddar Potato Gratin  
\$31 per guest

Stuffed Chicken Florentine with Boursin Whipped Potatoes  
\$33 per guest

Breast of Chicken Stuffed with Boursin Cheese and Pine Nuts with Wild Mushroom Sauce,  
Roasted Garlic Whipped Potatoes  
\$34 per guest

Pan-Seared Salmon with Cracked Pepper Tomato Relish, Wild Rice  
\$33 per guest

Applewood Bacon Wrapped Salmon with Lemon Chive Butter,  
Sweet Pea Risotto  
\$34 per guest

Sea Bass with Red Curry Ginger Butter, Glass Noodles  
\$38 per guest

Roasted Pork Tenderloin with Port Wine and Fig Reduction,  
Rosemary Roasted Potatoes  
\$34 per guest

Braised Beef Short Rib with Shiitake Mushrooms and Shallots, Herb Whipped Potatoes  
\$39 per guest

Grilled New York Sirloin Steak with Rosemary and Shallot Merlot Sauce, Roasted Fingerlings  
\$40 per guest

Grilled Petite Filet Mignon with Cabernet Sauvignon Sauce,  
Yukon Gold Whipped Potatoes  
\$44 per guest

Grilled Filet of Beef with Wild Mushroom Ragout, Potato Gaufrette, Roasted Shallots,  
Herb Whipped Potatoes  
\$44 per guest

Roasted Prime Rib of Beef Au Jus, Horseradish Cream,  
Baked Potato with Sour Cream, Chives  
\$44 per guest

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## DINNER ENTRÉES

Continued

Grilled Rib Eye Steak with Shiitake Mushroom Butter, Spoon Bread  
\$45 per guest

Pan-Seared Halibut with Orange Ginger Butter and Roasted Chicken with Herbed Pan Jus,  
Scallion Basmati Rice  
\$39 per guest

Stuffed Chicken Florentine and Pan-Seared Salmon with Cracked Pepper Tomato Relish,  
White Cheddar Potato Gratin  
\$43 per guest

Grilled Beef Tenderloin with Portabello Mushrooms and Roasted Shallot,  
Herb Roasted Chicken with a Red Wine Thyme Sauce, Whipped Potatoes  
\$46 per guest

Grilled Petite Filet Mignon with Wild Mushroom Madeira Sauce, Shrimp Scampi,  
Parmesan Potatoes  
\$47 per guest

### DESSERTS

Choice of one

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

Black Forest Cake  
Chocolate Cake filled with Dark Sweet Cherries and  
Kirschwasser Whipped Cream

Marble Chocolate Cheesecake  
Fresh Raspberry Compote

Raspberry & Mango Mousse Chiffon Torte  
Layers of Yellow Sponge Cake with Mango Mousse  
Topped with Raspberry Mirror Glaze

Tiramisú  
Italian Cheese and Espresso-soaked Lady Fingers  
with a Cappuccino Sauce

Raspberry Parisian Parfait  
Drizzled with Fruit Coulis

Hazelnut Mousse  
Garnished with Caramel and Peanut Brittle

Pistachio Torte  
Garnished with Mango and Raspberries

Strawberry Cheesecake  
Fresh Colossal Strawberries and Whipped Cream

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## DINNER ENTRÉES

### AMERISTAR FIVE-COURSE DINNER

Braised Pork Belly  
Pho Broth, Baby Bok Choy, Pickled Jalapeño, Grilled Scallion

Heirloom Tomato & Watermelon Salad  
Field Greens, Goat Cheese and Toasted Brioche served with a Burnt Orange Vinaigrette

Meyer Lemon Sorbet

Fire Roasted Filet of Beef & Pan Seared Duck  
Potato Confit, Seasonal Baby Vegetables, Port Cherry Reduction

Mille-Feuille of Apricot, Peach and Raspberry garnished with Figs

\$62 per guest

### THE GAMBLER FIVE-COURSE DINNER

Shrimp Bisque  
Puff Pastry Fleuron, Spicy Rock Shrimp, Fennel Crème Fraiche

Prosciutto wrapped Asparagus on Field Greens  
served with a Roasted Pepper-Maytag Blue Cheese Vinaigrette

Caramelized Pineapple Sorbet

Meat Trio  
Herb Crusted Capon, Braised Beef Short Rib, Grilled Filet,  
Roasted Lobster Mushrooms, Soft Grits, Seasonal Vegetables, Red Wine Jus

Tiramisù  
Italian Cheese and Espresso-soaked Lady Fingers with a Cappuccino Sauce

\$95 per guest

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## MAIN STREET BUFFET

Minimum 25 guests

### COLD SELECTIONS

Choice of 3

Fresh Fruit Salad

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

Romaine Salad with Candied Walnuts served with Parmesan Peppercorn Dressing

Southwest Potato Salad

Spring Mix of Baby Greens, Julienne of Vegetables and Hearts of Palm served with Champagne Vinaigrette

Tossed Salad with Tomatoes, Cucumber and Black Olives served with Thousand Island, Ranch or Lo-Cal Dressing

Baby Shrimp Salad

Mixed Vegetable Salad

Cheese Ravioli Salad with Roasted Mushrooms

Tender Leaf Spinach Salad with Mushrooms and Red Onions served with Warm Bacon Dressing

### HOT SELECTIONS

Choice of 3

Sliced Aged Beef Sirloin

Grilled Salmon with Lemon Butter Sauce

Chicken and Gnocchi with Gorgonzola Cream Sauce

Shrimp Scampi

Shrimp, Chicken and Pork Paella

Chicken Marsala

Chicken Parmesan

Chicken with Basil Cream Sauce

Chicken Picatta

San Francisco Seafood Cioppino

Fried Prawns with Cocktail Sauce

Baked White Fish with Lemon Butter Sauce

Roasted Pork Loin with Port Cherry Jus

Grilled Tamarind Glazed Pork Chops

Top Sirloin Steak

Braised Beef Brisket

Braised Beef Boneless Short Ribs

Pot Roast

Herb Crusted Sea Bass

### ACCOMPANIMENTS

Choice of 2

Barbecued Baked Beans

Orzo Pasta with Asparagus

Cheese Tortellini Pomodoro

Creamy Israeli Cous Cous

Grilled Polenta Triangles

Hand-Cut Parmesan Truffle Fries

Lentils and Crispy Bacon

Macaroni and Cheese

Oven-Roasted Potatoes

Au Gratin Potatoes

Garlic Whipped Potatoes

Boulangere Potatoes

Blended Wild Rice

Steamed Rice

Toasted Cheese Ravioli

Saffron Rice

### VEGETABLE

Chef's Selection of Fresh Seasonal Vegetables

### DESSERT

Chefs Selection of Miniature Pastries, Cakes and Pies

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee,

Herbal Teas and Iced Tea

\$38 per guest

Additional Hot Selection \$4 per guest

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# DINNER

## SOUTHWESTERN DINNER BUFFET

Minimum 25 guests

### COLD SELECTIONS

Choice of 3 Items

Seafood Ceviche  
Mexican Chicken Salad  
Drunken Fruit Salad with Toasted Coconut  
Tortilla Chips with Fire Roasted Salsas and Guacamole  
Roasted Corn and Black Bean Salad  
Tossed Salad with Cilantro Lime Vinaigrette

### HOT SELECTIONS

Choice of 5 Items

Spanish Rice  
Refried Beans with Tortilla Chips  
Blackened Yellow Tail with Green Chile Butter  
Chicken Monterey with Chili Con Queso and Avocado  
Fish Tacos with Pickled Cabbage  
Beef or Chicken Enchiladas with Green Chiles  
Chile Rellenos  
Pork Chili Verde

Chile-Rubbed Sirloin Steak  
Pepper-Stuffed Chicken Breast  
Beef or Cheese Quesadillas with Salsa  
Pork, Chicken or Vegetarian Tamales  
Southwest Pork Loin with Monterey Jack Cheese  
Chicken or Beef Enchiladas with Cheddar Cheese, Green Onions  
Chicken or Beef Fajitas with Sautéed Onions and Peppers  
Ground Beef Tacos

### CONDIMENTS

Taco Shells or Flour Tortillas  
Shredded Monterey Jack and Cheddar Cheese, Diced Onions, Shredded Lettuce, Sliced Jalapeños,  
Sour Cream, Fresh Cilantro, Salsa

### DESSERT

Vanilla Flan, Coconut Piña Colada Tart,  
Kahlúa® Mousse Cake, Sopapillas  
Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas and Iced Tea

\$38 per guest

Additional Hot Selection \$4 per guest

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## 'LITTLE ITALY' DINNER BUFFET

Minimum 25 guests

### COLD SELECTIONS

Choice of 3

Caesar Salad  
Fresh Sliced Fruit  
Pesto Pasta Salad  
Tossed Salad with Italian Dressing  
Cheese Ravioli Salad with Roasted Mushrooms  
Sliced Roma Tomatoes and Fresh Mozzarella with Balsamic Vinegar and Basil Chiffonnade  
Antipasto Platter

### HOT SELECTIONS

Choice of 3

Beef Lasagna	Herb-Crusted Halibut
Vegetable Lasagna	Chicken Marsala
Chicken Vesuvio	Chicken Parmesan
Baked Ziti	Italian Sausage with Peppers and Onions
Sausage Peppers	Scampi Station
Sliced Sirloin Pizzaiola	Sautéed Shrimp in Garlic and Olive oil
Cavatelli with Rapini and Garlic	
Eggplant Parmesan	

### ACCOMPANIMENTS

Choice of 2

Saffron Rice Milanese  
Parmesan Potatoes  
Tri-Color Tortellini Pomodoro  
Orzo Pasta with Asparagus  
Toasted Ravioli

### VEGETABLE

Sautéed Broccolini

### DESSERT

Assortment of Italian Pastries, Tiramisù, Rum Cake, Cannoli,  
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

\$40 per guest  
Additional Hot Selection \$4 per guest

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## DOCKSIDE BUFFET

Minimum 25 guests

### COLD SELECTIONS

Choice of 3

Seafood Salad  
Garden Green Salad  
Bay Shrimp Pasta Salad  
Pineapple Coleslaw  
Red Bliss Potato Salad  
Chopped Fresh Fruit

### HOT SELECTIONS

Choice of 3

Catfish Fry with Hushpuppies  
Beer-Battered Pub Cod  
Fried Shrimp  
Shrimp Scampi  
Blackened Sirloin Steaks  
Blackened Chicken Breast  
Louisiana Pan Roast—Shrimp, White Fish, Clams  
Chicken Gumbo  
Crispy Calamari  
Baked Norwegian Salmon with Citrus Basil Butter  
Grilled Mahi Mahi with Balsamic-Honey Glaze  
Cajun Rubbed Pork Loin

### ACCOMPANIMENTS

Choice of 2

French Quarter Rice  
Parsley Potatoes  
Roasted Corn on the Cob  
French Fries

Red Beans and Rice  
Sweet Potatoes  
Louisiana Oven Roasted Potatoes  
Fried Okra

### VEGETABLE

Chef's Selection of Fresh Seasonal Vegetables

### DESSERTS

Assortment of Pies, Cakes, Pastries and Fruit Tarts

Freshly Baked Rolls and Corn Bread with Sweet Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas and Iced Tea

\$42 per guest  
Additional Hot Selection \$4 per guest

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## 'DUGOUT' DINNER BUFFET

Minimum 25 guests

### COLD SELECTIONS

Choice of 2

Caesar Salad  
Chopped Cobb Salad  
Heartland Grilled Chicken Salad  
Chopped Chef's Salad  
Marinated Grilled Vegetable Salad  
Chopped Fresh Fruit  
Three Olive and Artichoke Salad

### HOT SELECTIONS

Choice of 3

Angus Beef Sliders  
Veggie Burgers  
Pulled Pork Sandwiches  
Philly Cheese Steak  
Chicken Cheese Steak  
Classic Reuben

Beer-Battered Cod  
Pork Riblets  
Buffalo Wings  
Stadium Dog  
Bratwurst  
BBQ Chicken

### ACCOMPANIMENTS

Choice of 3

Chili  
Waffle Fries  
Onion Rings  
Sweet Potato Fries  
Pretzels with Beer Cheddar Dip and Mustard

Jalapeño Poppers  
Coleslaw  
Mustard Potato Salad  
Spinach Artichoke Dip with Toasted Pita Chips

### DESSERT

Assortment of Pies, Cakes, Pastries and Fruit Tarts  
Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas and Iced Tea

\$38 per guest

Additional Hot selection \$4 per guest

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## 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

Chicken Chow Mein  
Pot Stickers with Soy Dipping Sauce  
Sake Ginger-Glazed Fish  
Sweet and Sour Shrimp  
Kung Pao Chicken  
Sesame Chicken  
Moo Shu Pork  
Sweet and Sour Pork  
Sliced Char Sui Pork Loin

Barbecued Pork Spare Ribs  
Beef with Oyster Sauce  
Korean-Style Short Ribs  
Mongolian Beef  
Crispy Glazed Duck  
Stir-Fried Shrimp  
Ten-Spice Chicken Egg Rolls with  
Chinese Mustard and Chile Dipping Sauce

### ACCOMPANIMENTS

Choice of 2

Pork Fried Rice  
Shrimp Fried Rice  
Stir-Fried Vegetables  
Bok Choy with Chinese Mushrooms  
Chinese-Style Long Beans in Garlic Sauce

### DESSERT

Mandarin Cheesecake, Coconut Cake, Toasted Almond Roulade,  
Mango Parfait Cake, Chocolate Cake with Mandarin Marmalade,  
Almond Cookies, Fortune Cookies, Empress Rice Pudding

Freshly Brewed Regular and Decaffeinated Coffee  
Herbal Teas and Iced Tea

\$39 per person

Additional Hot Selection \$3 per person

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## CAMPFIRE DINNER BUFFET

Minimum 25 guests

### COLD SELECTIONS

Choice of 3

Coleslaw  
Potato Salad  
Sliced Fresh Fruit  
Summer Vegetable Salad  
Tomato, Cucumber and Red Onion Salad  
Tossed Garden Green Salad with Choice of Three Dressings  
Three-Bean Salad  
Roasted Corn and Black Bean Salad

### HOT SELECTIONS

Choice of 3

Colorado Chili with Cheddar Cheese and Onions  
Fried Chicken  
Rotisserie Chicken  
Barbecue Chicken Breast  
Braised Beef Brisket  
Beef Stew  
Barbecue Pork Ribs

Fried Catfish and Hushpuppies  
Braised Short Ribs  
Slow-Roasted Pork Chops  
Barbecue Apricot Pork Loin  
Saint Louis Ribs  
Salmon with Lemon Butter Sauce  
Grilled Brook Trout

### ACCOMPANIMENTS

Choice of 2

Succotash  
Whipped Potatoes  
Blended Wild Rice  
Oven-Roasted Potatoes

Barbecue Baked Beans  
Fried Okra  
Chef's Medley of Vegetables  
Corn on the Cob

Sweet Potato Bar  
with Brown Sugar, Pecans  
and Marshmallows  
  
Baked Potato Bar  
with Sour Cream, Bacon Bits,  
Cheddar Cheese and Chives

### DESSERT

Apple Pie, Strawberry Shortcake, Pecan Pie, Berry 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

\$43 per person

Additional hot selection \$3 per person

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