

DINNER

DINNER MENUS

(minimum 10 guests)

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

APPETIZERS

(additional charge per guest)

Mushroom Strudel served with Lemon Butter
and Red Pepper Coulis
\$9.50 per person

Portobello Mushroom stuffed with Spinach Duxelle,
Roasted Peppers and Bread Crumbs
\$9.50 per person

Shrimp and Scallops served with Grilled Polenta
and Vanilla Bean Butter
\$12.50 per person

Seared Cheese Ravioli with Chive Cream Sauce,
Sun-dried Tomatoes and Blue Cheese Crumbles
\$8.50 per person

SALADS

(choice of one)

Mixed Field Greens with a medley of Tomatoes
and Marinated Vegetables, served with
Champagne Vinaigrette

Mixed Field Greens with Endive and
Roasted Crimini Mushrooms, served with
a Basil Vinaigrette

Tender Leaf Spinach Salad with Crispy Bacon,
Red Onions and Chopped Egg, served with
Raspberry Vinaigrette

Red Oak and Frisée lettuce with Red and
Yellow Beefsteak Tomatoes and Roasted
Butternut Squash with Balsamic Vinaigrette

Mixed Field Greens with Strawberries, Orange Slices
and Candied Walnuts, served with
Pomegranate Cream Dressing

Spring Mix Lettuce with Roma Tomatoes
Roasted Garlic and Artichokes, served with
a White Wine Vinaigrette

Mixed Leaf Lettuce with Grilled Portobello Mushrooms
and Marscapone Herbed Crouton, served
with choice of dressing

Caesar Salad with Herbed Croutons and
Shredded Parmesan Cheese, served with
a Traditional Caesar Dressing

SPECIALTY SALADS

(additional charge per guest)

Lobster Napoleon Salad with Belgian Endive
Mizuna Lettuce and Yellow Pepper Coulis
drizzled with Basil Oil
\$6.25 per person

Tulip Salad filled with Field Greens, Baby Spinach,
Alaskan King Crab, wedge of Brie Cheese,
served with Strawberry Vinaigrette
\$6.25 per person

Prosciutto-wrapped Baby Lettuce Salad with
Red and Yellow Beef Steak Tomatoes, served with
a Cognac Honey Cider Dressing
\$5.50 per person

Fresh Spring Mix topped with Smoked Duck,
Fresh Raspberries and Blackberries,
served with a Honey Dressing
\$6.25 per person

Mixed Field Green Salad with Blackened Scallops and
Prawns, served with Champagne Mango Vinaigrette
\$7.25 per person

Butter Lettuce Bouquet Salad with Caramelized Apple
Ring, served with an Orange Basil Vinaigrette
\$4.50 per person

AMERISTAR

prices subject to service charge and applicable state tax

DINNER ENTRÉES

(choice of one)

Grilled Boneless Breast of Chicken with Basil & Sun-dried Tomato Cream Sauce
Served with Grilled Polenta
\$28 per person

Breast of Chicken Stuffed with Boursin Cheese and Pine Nuts with Wild Mushroom Sauce
Served with Roasted Garlic Whipped Potatoes
\$30 per person

Grilled Boneless Breast of Chicken with Roasted Garlic Chenin Blanc Sauce
Served with Tuxedo Orzo
\$28 per person

Grilled Filet of Salmon with Citrus Beurre Blanc Sauce
Served with Saffron Rice
\$32 per person

Grilled New York Sirloin Steak with Rosemary and Shallot Merlot Sauce
Served with Baked Potato, Sour Cream and Chives
\$38 per person

Grilled Boneless Breast of Chicken with Sun-dried Tomatoes,
Pine Nuts and Pepper Confetti, Grilled Petite Filet Mignon with Shiitake Mushrooms and Shallots
Served with Herb Whipped Potatoes
\$40 per person

Grilled Salmon Medallion with Cucumber and Tomato-Dill Relish
Grilled Petite Filet Mignon with Cabernet Sauvignon Sauce
Served with Yukon Gold Whipped Potatoes
\$42 per person

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DINNER ENTRÉES

(continued)

Chilean Sea Bass with Citrus Beurre Blanc Sauce
Served with Gruyère Cheese Potatoes
\$36 per person

Grilled Medallions of Pork Loin with Brandied Orange Sauce
Served with Oven-Roasted Potatoes
\$33 per person

Grilled Filet Mignon with Cabernet Sauvignon Sauce
Served with Anna Potatoes
\$42 per person

Grilled Petite Filet Mignon with Wild Mushroom Madeira Sauce and Shrimp Scampi
Served with Parmesan Potatoes
\$46 per person

Rib-Eye Steak with Sautéed Mushrooms
Served with Stuffed Baked Potato
\$38 per person

Grilled Halibut with Citrus Beurre Blanc Sauce and Roasted Garlic Chicken with Herb Lié Sauce
Served with Yukon Gold Whipped Potatoes
\$36 per person

Roasted Prime Rib of Beef Au Jus with Horseradish Cream
Served with Baked Potato, Sour Cream and Chives
\$36 per person



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DINNER ENTRÉES

AMERISTAR FIVE-COURSE DINNER

Grilled Prawns with Tomato Aioli and Fried Leeks
Bibb Lettuce with Roma Tomatoes, Fresh Mozzarella,
Olive Oil and Balsamic Black Pepper Vinaigrette
Lemon Sorbet
Veal Médallions with Golden Chanterelles, served with Baby
Vegetables and Garlic Whipped Potatoes
Mille-Feuille of Apricot, Peach and Raspberry garnished with Figs

\$52 per person

THE GAMBLER FIVE-COURSE DINNER

Maine Lobster Lasagna with Garlic, Basil, Diced Tomatoes, Mascarpone and Parmesan Cheeses,
served on Black Pepper Pasta Squares
Smoked Duck on a Salad of Baby Lettuce with Blackberries and Chardonnay Vinaigrette
White Grapefruit Sorbet
Grilled Medallions of Beef Tenderloin wrapped with Parma Prosciutto and Cabernet Sauvignon Drizzle,
served with Baby Vegetables and Garlic Whipped Potatoes with Roasted Pepper and Chive Oil
Raspberry Parisian Parfait and Fruit Coulis

\$85 per person

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DINNER ENTRÉES

DESSERTS

(choice of one)

Almond Florentine Cup
Almond Tuile filled with Chocolate Mousse garnished with
Seasonal Berries and Raspberry Sauce

White & Dark Chocolate Tulip Cup
Filled with Grand Marnier® Mousse garnished with
a Dark Chocolate Sauce

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

Linzer Torte
Hazelnut and Cinnamon Cookie Dough with a Swiss
Raspberry Jam, garnished with Vanilla Bean Sauce

Hazelnut Caramel Ice Cream Bombe
Dome of Hazelnut Ice Cream swirled with Caramel and
sprayed with Chocolate, served with Chocolate Fans

Tiramisu
Italian Cheese and Espresso-soaked Lady Fingers,
garnished with a Cappuccino Sauce

Baked Alaska
Neapolitan Ice Cream served with Chocolate Cake
and Caramelized Meringue

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

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

Strawberry Cheesecake with Fresh Colossal
Strawberries & Whipped Cream

SPECIALTY DESSERTS

(additional charge per guest)

Raspberry Parisian Parfait
garnished with Fruit Coulis
\$4.50 per person

Mille-Feuille of Apricots, Peaches and Raspberries
garnished with Figs
\$4.50 per person

Chocolate Hazelnut Pyramid
garnished with Brandied Cherries and Gold Leaf
\$4.50 per person

Mocha and Praline Dacquoise Torte
garnished with Amaretto Cookies
\$4.50 per person

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DINNER BUFFET

(minimum 25 guests)

COLD SELECTIONS

(choice of 4)

Calamari Salad
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
Mandarin Orange & Chicken 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
Pasta Primavera 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)

Herb-Crusted Orange Roughy
Vegetable Lasagna
Grilled Salmon with
Lemon Butter Sauce
Chicken Marsala
Chicken Parmesan

Chicken with Basil Cream Sauce
Chicken Picatta
San Francisco Seafood Cioppino
Fried Prawns with Cocktail Sauce
Baked Halibut with Lemon Butter

Roasted Pork Loin
with Apricot Sauce
Top Sirloin Steak
Braised Beef Brisket
Mesquite Barbecued Tri-Tip Steak

ACCOMPANIMENTS SELECTIONS

(choice of 2)

Barbecued Baked Beans
Orzo Pasta with Asparagus
Rigatoni Pomodoro
Macaroni & Cheese

Oven-Roasted Potatoes
Au Gratin Potatoes
Parmesan Potatoes
Garlic Whipped Potatoes

Lyonnais Potatoes
Blended Wild Rice
Steamed Rice
Saffron Rice

VEGETABLES

Chef's Selection of Fresh Seasonal Vegetables

DESSERT

Napoleons, Éclairs, Fruit Tartlettes,
Chocolate Pyramids, Cakes and Pies

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee

Hot Tea, Iced Tea and Milk

\$36 per person
additional hot selection \$3 per person

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MEXICAN DINNER BUFFET

(minimum 25 guests)

COLD SELECTIONS

(choice of 2 Items)

Seafood Ceviche
Mexican Chicken Salad
Roasted Corn and Black Bean Salad
Tossed Salad with Cilantro Lime Vinaigrette

HOT SELECTIONS

(choice of 5 Items)

Spanish Rice	Southwest Pork Loin with Jack Cheese, Tomatillo Salsa and Green Onions
Refried Beans with Tortilla Chips	Chicken Enchiladas with Cheddar Cheese and Green Onions
Chili Rellenos	Beef Enchiladas with Cheddar Cheese and Green Onions
Pork Chili Verde	Chicken Fajita with Sautéed Onions and Peppers
Chili-Rubbed Sirloin Steak	Beef Fajita with Sautéed Onions and Peppers
Pepper-Stuffed Chicken Breast	Chicken Tacos
Beef Quesadillas with Salsa	Beef Tacos
Cheese Quesadillas with Salsa	
Chicken Quesadillas with Salsa	
Tamales (Pork, Chicken or Vegetarian)	

CONDIMENTS

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

DESSERT

Chocolate Flan, Vanilla Flan, Coconut Piña Colada Tart,
Kahlúa® Mousse Cake, Sopapillas

Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea, Iced Tea and Milk

\$34 per person
additional hot selection \$3 per person

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ITALIAN DINNER BUFFET

(minimum 25 guests)

COLD SELECTIONS

(choice of 3)

Caesar Salad
Fresh Sliced Fruit
Pasta Primavera 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	Chicken Marsala
Chicken Lasagna	Chicken Parmesan
Chicken Angelo	Sliced Steak Pizzaiola
Stuffed Veal Breast Florentine	Italian Sausage with Peppers & Onions
Herb-Crusted Orange Roughy	Deep-Fried Calamari with Marinara Sauce
Baked Halibut with Lemon Butter	

ACCOMPANIMENTS

(choice of 2)

Gnocchi Italiano
Saffron Rice Milanese
Parmesan Potatoes
Tri-Color Tortellini
Rigatoni Pomodoro
Orzo Pasta with Asparagus
Penne Pasta with Wild Mushrooms

VEGETABLE

Ratatouille
Assortment of Garlic Bread and Artisan Breads
served with Olive Oil and Balsamic Vinegar

DESSERT

Assortment of Italian Pastries, Tiramisù, Rum Cake, Cannoli,
Ricotta Cheesecake, Polenta Pound Cake and Assorted Gelato

Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea, Iced Tea and Milk

\$38 per person
additional hot selection \$3 per person

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ASIAN DINNER BUFFET

(minimum 25 guests)

COLD SELECTIONS

(choice of 2)

Lo Mein Salad
Chop Chop Chicken Salad
Chili Orange Dragon Noodles
Vegetable Salad with Soy Ginger Vinaigrette

HOT SELECTIONS

(choice of 4)

Chicken Chow Mein	Sliced Char Sui Pork Loin
Pot Stickers with Soy Dipping Sauce	Barbecued Pork Spareribs
Sake Ginger-Glazed Fish	Beef with Oyster Sauce
Sweet and Sour Shrimp	Korean-Style Short Ribs
Kung Pao Chicken	Mongolian Beef
Sesame Chicken	Crispy Glazed Duck
Moo Shu Pork	Stir-Fried Shrimp
Sweet and Sour Pork	Ten-Spice Chicken Egg Rolls with Chinese Mustard & 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 and Green Tea Ice Cream in Ice Socles

Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea, Iced Tea and Milk

\$36 per person
additional hot selection \$3 per person

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WESTERN DINNER BUFFET

(minimum 25 guests)

COLD SELECTIONS

(choice of 3)

Cole Slaw
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 & Onions
Fried Chicken
Rotisserie Chicken
Barbecue Chicken Breast

Barbecue Beef Ribs
Braised Beef Brisket
Mesquite Roasted Tri Tip
Beef Stew served in Bread Bowl
Barbecue Pork Ribs
Slow-Roasted Pork Chops

Barbecue Apricot Pork Loin
Halibut with Cilantro
Roasted Pepper Sauce
Salmon with Lemon Butter
Grilled Brook Trout

ACCOMPANIMENTS

(choice of 3)

Succotash
Whipped Potatoes
Blended Wild Rice
Oven-Roasted Potatoes
Barbecue Baked Beans

Baked Potato with
Sour Cream and Chives
Chef's Medley of Vegetables
Corn on the Cob
Braised Cabbage
Freshly Baked Biscuits,
Cornbread and Butter

DESSERT

Apple Pie, Strawberry Shortcake, Pecan Pie, Berry Pie
Peach Cobbler, Chocolate Cake, Tapioca and Almond Squares

Freshly Baked Dinner Rolls, Cornbread and Biscuits with Butter

Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea, Iced Tea and Milk

\$36 per person
additional hot selection \$3 per person

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MARDI GRAS DINNER BUFFET

(minimum 25 guests)

COLD SELECTIONS

(choice of 3)

Cajun Cole Slaw
Langoustine Salad
Roasted Vegetable Salad
Brown Rice & Okra Salad
Sliced Fresh Fruit with Spiced Yogurt Chutney
Tossed Garden Greens with choice of three Dressings

HOT SELECTIONS

(choice of 4)

Jambalaya
Cajun Catfish
Seafood Étouffée
Blackened Sirloin
Andouille Sausage
Blackened Red Fish
Crab & Shrimp Stew
Tri Tip with Creole Sauce
Bourbon Roasted Pork Loin
New Orleans Style Game Hens
Cajun Style Chicken Breasts
Chicken Cordon Bleu

ACCOMPANIMENTS

(choice of 2)

Grits
Sweet Potatoes
Red Beans & Rice
Corn Maque Choux
New Orleans Style Rice
Pecan Cornbread Stuffing
Louisiana-Style Roasted Red Potatoes

VEGETABLE

Medley of Fresh Seasonal Vegetables

DESSERT

New Orleans Bread Pudding, Sweet Potato Pie, Bourbon Pecan Pie,
Spiced Pecan Cake, Chocolate Mousse Cake

Freshly Baked Dinner Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea, Iced Tea and Milk

\$36 per person
additional hot selection \$3 per person

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SEAFOOD BUFFET

(minimum 50 guests)

COLD SALAD SELECTIONS

(choice of three)

Tossed Garden Greens with
Choice of Three Dressings
Cole Slaw
Langostine Salad

Green Lip Mussel Salad
Corn and Black Bean Salad
Potato Salad
Vegetable Salad

COLD SEAFOOD SELECTIONS

(choice of one)

Fresh-Shucked Oysters
Manilla Clams

Green Lip Mussels
Jumbo Shrimp Cocktail

Snow Crab Claws
Assorted Sashimi

HOT SEAFOOD SELECTIONS

(choice of three)

Fried Shrimp
Shrimp Scampi
Seafood Pan Roast
Mussels Marinara

Halibut in Lemon Butter Sauce
Trout Amandine
Snow Crab Legs
Clams Provençale

Seafood Gumbo
Coconut Shrimp
Sea Bass with Olive Tapenade
Crab Cakes

CARVED SEAFOOD OPTION

(add \$5.00 per person)

Salmon or Salmon en Croûte
Halibut
Swordfish
Tuna

ACCOMPANIMENT SELECTIONS

(choice of three)

Lyonnais Potatoes
Baked Potatoes
Sweet Potatoes

Shrimp and Crab Potato Cakes
Risi-Bisi Rice
Chef's Vegetable Medley

Corn on the Cob
Corn Bread and Butter
Blended Wild Rice

DESSERT

Pies, Cakes, French Pastries, Cheese Cake and Fruit Tarts

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea, Iced Tea and Milk

\$72.50 per person

(\$100.00 Chef's Labor Fee for Each Chef Required)



AMERISTAR

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