

LUNCH

All Entrées include choice of Soup or Salad, Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

SALADS & SOUPS

Choice of one

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

Traditional Wedge Salad with Bacon, Scallions, Tomatoes, Bleu Cheese and Choice of Dressing

Field Greens with Candied Pecans, Red Peppers and Carrots with Balsamic Vinaigrette

Caesar Salad with Herbed Croutons and Traditional Caesar Dressing

Romaine and Iceberg Lettuce with Cucumber, Red Cabbage and Carrot with Worcestershire Vinaigrette

Romaine Hearts with Bacon, Oven Roasted Tomatoes, Green Onion and a Parmesan Crisp with Stone Ground Mustard Dressing

Field Mix and Endive with Roasted Peppers, Haricots Vert and Artichoke Hearts with aged Balsamic Vinaigrette

Spinach with Dried Cranberries, Shaved Red Onion and Gorgonzola Cheese with Honey Citrus Vinaigrette

Home Style Chicken Noodle Soup With Oyster Crackers

Soup of the Day

COLD ENTRÉES

Choice of one

Sliced Roast Beef on a Croissant, served with Tortellini Salad, Mustard and Mayonnaise
\$19 per guest

Grilled Chicken Breast and Roasted Vegetables on Foccacia Bread
\$19 per guest

Chilled BBQ Shrimp Salad on Field Greens with Feta Cheese, Oven Roasted Tomatoes, Red Onions, Cucumbers,
Grilled Flatbread and Italian Vinaigrette
\$19 per guest

Chef's Salad - Julienned Turkey, Roast Beef, Ham, Swiss and American Cheese, Tomatoes,
Hard-Boiled Eggs and House Dressing
\$19 per guest

Southwest Chicken Salad – Fire-Roasted Chile Lime Chicken, Crisp Romaine Lettuce, Cherry Tomatoes,
Red Onions, Jicama, Jalapeño Jack Cheese, Fresh Cilantro and Spicy Caesar Dressing
\$18 per guest

High Roller Sandwich - Turkey, Bacon, Lettuce, Tomato, Swiss Cheese and Garlic Mayonnaise
wrapped in a Flour Tortilla, served with Tortellini Salad and Chef's Garnish
\$18 per guest

AMERISTAR
CASINO ★ RESORT ★ SPA

LUNCH

HOT ENTRÉES

Choice of one

Chicken Piccata with Lemon Caper Sauce, served with Wild Rice
\$24 per guest

Chicken Marsala with Wild Mushroom Sauce, served with Creamy Risotto
\$24 per guest

Grilled Fillet of Salmon with Lemon Beurre Blanc Sauce, served with Saffron Boiled Potatoes
\$26 per guest

Mongolian Grilled Pork Chop with Tamarind Glaze, served with Cous Cous
\$29 per guest

Petite Filet Mignon with Shiitake Mushroom Sauce, served with Roasted Garlic Whipped Potatoes
\$29 per guest

Grilled Boneless Breast of Chicken with Sweet Corn Tomato Sauce and
Pan-Seared Halibut with Herb Butter, served with White Cheddar-Potato Gratin
\$29 per guest

Roasted Lemon Herb Chicken and Grilled Petite Filet Mignon with
Shiitake Mushrooms and Shallots, served with Herb Whipped Potatoes
\$29 per guest

Pan-Seared Corvina Sea Bass with Green Olive Relish, served with Tomato Orzo
\$26 per guest

Grilled Pork Tenderloin with Bacon Jus and Whisky Cherries, served with Vermont Cheddar Grits
\$28 per guest

Kobe Beef Hanger Steak with Fig and Blackberry Reduction, served with Roasted Garlic Stuffed Fingerling Potatoes
\$28 per guest

Penne Pasta with Roasted Vegetables and Sun-Dried Tomatoes topped with Parmesan Cheese
\$23 per guest

AMERISTAR
CASINO ★ RESORT ★ SPA

One Ameristar Boulevard St. Charles, Missouri 63301 636.940.4364 ameristar.com
Prices subject to service charge and applicable state tax

LUNCH

DESSERTS

Choice of one

Jack Daniel's® Pecan Pie
Served with Chocolate Sauce

Italian Rum Cake
Served with Roasted Pine Nuts and Cappuccino Sauce

Crème Brulée Cheesecake
Garnished with Mixed Berries

Fresh Fruit Tart
Short Bread Crust with Custard and Seasonal Fresh Fruit

Carrot Cake
Made with Raisins, Nuts, Pineapple and Cream Cheese Icing

Baked Apple Tarte Tatin
Served with Fresh Berries, Rum Caramel Sauce
and Vanilla Ice Cream

Strawberry Pound Cake
Fresh Strawberries and Whipped Cream

Chocolate Fudge Layer Cake
Layer Upon Layer of Rich Moist Cake
and Chocolate Mousse

Chocolate Raspberry Mousse Cake
Served with Fresh Seasonal Fruit and Melba Sauce

Vanilla Bean Panna Cotta
Layered with Strawberry Gelée

Berries Sabayon
Macerated Strawberries, Blueberries, Black Berries
and Raspberries with Orange Sabayon

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LUNCH BUFFET

COLD SELECTIONS

Choice of 2

Potato Salad
Fresh Fruit Salad
Traditional Caesar Salad
Tossed Salad with Dressings
Marinated Tomato Salad
Greek Salad
Eggplant Hummus
Roasted Asparagus and Fingerling Potato Salad
Bay Shrimp Salad with Orzo, Sun Dried Tomatoes and Baby Arugula
Saffron Orzo Salad with Chorizo Sausage, Smoked Mozzarella and English Peas

HOT SELECTIONS

Choice of 2

Roasted Pork Loin with Cracked Pepper Cherry Sauce	Italian Sausage with Sautéed Peppers
Jamaican Jerk Chicken with Mango Chutney and Fried Bananas	Mesquite Barbecued Tri-Tip
Herb Crusted Atlantic Scrod with Shallot Butter	Baked Herb-Crusted Halibut
Greek Yogurt Lamb Kabobs	Grilled Salmon with Lemon Butter Sauce
Sea Bass with Tomato and Olive Puree	Chicken and Beef Fajitas with Sautéed Onions and Peppers
Buffalo Chicken Wrap	Chicken or Beef Enchiladas with Salsa and Sour Cream
Rotisserie Chicken	Cuban Panini
Braised Beef Brisket	Reuben Panini
Rib-Eye Steak	BBQ Burnt Ends
Chicken Piccata	Shrimp Scampi
Chicken Marsala	

ACCOMPANIMENTS

Choice of 2

Macaroni and Cheese	Au Gratin Potatoes
Toasted Ravioli	Garlic Whipped Potatoes
Orzo Pomodoro	Lyonnais Potatoes
Oven-Roasted Red Skin Potatoes	Steamed Rice
Potato Corn Cakes with Leek Cream	Blended Wild Rice
Three Cheese Macaroni	French Fries
Creamy Israeli Cous Cous	

VEGETABLE

Chef's Selection of Fresh Seasonal Vegetables

DESSERTS

Cakes and Pies including
Fruit Pie, Cream Pie and Cheesecake

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

Additional hot entrée selection is \$4 per guest

\$27 per guest

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LUNCH BUFFET

ENHANCEMENTS

Slider Bar

Served with Lettuce, Tomato and Pickles
Choice of 2

French Dip Sliders
Kobe Beef Sliders
Buffalo Chicken Sliders

Meatball Sliders
Rock Shrimp Sliders

\$6 per guest

Pizza Bar

Served with Deep Fried Bread Sticks and Parmesan Cheese
Choice of 2

Four Cheese Pizza
Pepperoni Pizza
Sausage Pizza
Combination Pizza
Vegetarian Pizza

Chicken, Spinach and Roasted Garlic Pizza
Prosciutto, Cotta Ham and Mozzarella Pizza

\$7 per guest

Panini Bar

Served with Lettuce, Tomato, Pickles and Breads
Choice of 3 meats and 3 cheeses

Genoa Salami
Pepperoni
Black Forest Ham
Smoked Turkey

Pastrami
Corned Beef
Roast Beef

Cheddar
Monterey Jack
Swiss
Provolone

Mozzarella
American
Cheddar

\$8 per guest

Wing Bar

Traditional and Boneless Wings served with Carrots, Celery, Bleu Cheese and Ranch Dressing
Choice of 3 Sauces

Mild
Medium
Hot
Inferno
Honey BBQ

Garlic Parmesan
Sweet Chile
Chipotle Lime
Smokey BBQ
Soy Ginger

\$8 per guest

Wrap Bar

Choice of 3

Grilled Chicken Caesar

Grilled Ahi Tuna, Wasabi Mayonnaise and Watercress

Pesto Turkey, Spinach, Asiago Cheese and Red Peppers

Teriyaki Chicken, Mixed Vegetables, Red Onion and Bok Choy

Roast Beef, Dill Havarti Cheese, Horseradish, Caramelized Onions and Boston Bib Lettuce

Grilled Wild Mushroom, Roasted Red Peppers, Red Onion, Balsamic, Arugula and Sprouts

\$8 per guest

Create an Enhancement Buffet by choosing three specialty stations from our Buffet Enhancements,
Two Cold Selections and Two Accompaniments from our Buffet Options

\$31 per guest

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LUNCH BUFFET

C O L D D E L I

Minimum 10 guests

SOUP OF THE DAY

SIDE ITEMS

Choice of Four

Potato Salad, Coleslaw, Fruit Salad, Mixed Vegetable Salad, Marinated Tomato Salad, Potato Chips, French Fries

MEATS, CHEESES & CONDIMENTS

Delicatessen Meats including Ham, Corned Beef, Roast Beef, Oven-Roasted Turkey Breast, Swiss and American Cheese, Lettuce, Tomato, Sliced Red Onions, Kosher Pickle Spears, Mustard, Mayonnaise and Creamy Horseradish

BREADS

Fresh Sliced Breads and Rolls including White, Wheat, Rye, Sourdough and Kaiser

DESSERTS

Miniature French Pastries, Fruit Pie, Cream Pie and Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

\$24 per guest

ENHANCEMENTS

Italian Pasta Salad	\$3.00 per guest
Chicken Salad	\$3.00 per guest
Tuna Salad	\$3.00 per guest
Shrimp Salad	\$4.00 per guest
Roasted Vegetable Display	\$3.50 per guest

B O X E D L U N C H E S

Served with a piece of Whole Fresh Fruit, Potato Chips,
Cookie and a Soft Drink

Oven-Roasted Turkey on a Croissant
Smoked Chicken Breast with Lettuce, Tomato, Onion and Basil Pesto on a Sourdough Roll
Roast Beef with Swiss Cheese, Lettuce, Tomato, Onion and Horseradish Mayonnaise on a Croissant
Ham with American Cheese, Lettuce, Tomato, Onion and Dijonnaise on a Sub Roll
Asian Chicken Wrap with Thai Peanut Sauce
Smoked BBQ Chicken Wrap with Avocado Ranch
Portobello Mushroom with Roasted Pepper, Tomatoes, Sprouts, Red Onion and Herb Mayonnaise on Focaccia

\$19 per guest