

RECEPTIONS

LIGHT SELECTIONS

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Bel Paese, Vermont Sharp Cheddar, Gorgonzola, Camembert, Chèvre, Edam, Gruyère, Marinated Fresh Mozzarella, Havarti and Pepper Cheeses garnished with Summer Sausage and Seasonal Fresh Fruit. Served with Gourmet Crackers and Sliced Baguettes.

\$5 per person

CRUDITÉS DISPLAY

Assortment of Freshly Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Roasted Peppers, Squash and Mushrooms. Served with Ranch and Dill Dips.

\$3 per person

FRESH SEASONAL FRUIT DISPLAY

Sliced Seasonal Fresh Fruit, served with Tropical Dip.

\$4 per person

MEAT & CHEESE DISPLAY

Attractive display of Deli Meats and Cheeses including Sliced Turkey Breast, Roast Beef, Ham, Salami, Swiss, Jack and Cheddar Cheeses, served with Lettuce, Tomato, Pickles, Olives, Mustard, Mayonnaise, Creamy Horseradish, Sliced Breads and Freshly Baked Rolls.

\$15 per person

DRY SNACKS

Mixed Nuts	\$22.00 per pound
Cashews	\$24.00 per pound
Roasted Peanuts	\$18.00 per pound
Pistachio Nuts	\$24.00 per pound
Popcorn (Butter Flavor)	\$10.00 per pound
Popcorn (Caramel Flavor)	\$15.00 per pound
Popcorn (Cheese Flavor)	\$15.00 per pound
Potato Chips (Regular Flavor)	\$12.00 per pound
Potato Chips or Pretzels (Individual Bag)	\$2.25 each
Taro Chips (Individual Bag)	\$2.75 each

DIPS

Blue Cheese	\$25.00 per quart
Cream Cheese	\$25.00 per quart
Dill	\$25.00 per quart
Onion	\$25.00 per quart
Hummus	\$25.00 per quart
Spinach	\$25.00 per quart
Eggplant	\$25.00 per quart
Avocado Ranch	\$25.00 per quart
Guacamole	\$25.00 per quart
Bean	\$25.00 per quart
Cilantro Salsa	\$25.00 per quart
Spinach & Artichoke	\$30.00 per quart
Queso	\$25.00 per quart

AMERISTAR

prices subject to service charge and applicable state tax

COLD HORS D'OEUVRES

(minimum order is three dozen pieces of each item)

HORS D'OEUVRES

Deviled Eggs • Prosciutto and Melon • Cucumber with Crab Meat • Seafood Mousse en Brioche
Assortment of Finger Sandwiches • Celery with Blue Cheese and Apples • Coronets of Salami with Cream Cheese
Red Potatoes filled with Sour Cream and Chives • Brie Cheese with Strawberries and Walnuts served on Black Bread

\$36 per dozen

CLASSIC HORS D'OEUVRES

Prosciutto and Fresh Mozzarella • Smoked Salmon Roll with Capers • Artichoke Bottoms with Bay Shrimp
Mini Tarts filled with Lobster Mousse • Asparagus wrapped in Smoked Salmon • Goat Cheese and
Sun-dried Tomatoes with Roasted Pine Nuts in a Pastry Shell

\$42 per dozen

PREMIUM HORS D'OEUVRES

Jumbo Shrimp King Crab Legs Clams on the Half Shell Oyster on the Half Shell
Served with Courvoisier® Rémooulade, Cocktail Sauce and Lemon Wedge

Japanese Eggplant Caviar and Cilantro served on a Rice Cracker

Shredded Pork Char Sui served on a Fried Won Ton Skin

Tomato and Lobster Médaille on Black Pepper Brioche

Pâté de Foie Gras on Toasted Black Pepper Brioche

Buckwheat Blini with Smoked Salmon

Crostini with Assorted Toppings

Crab Meat on Cucumber

\$52 per dozen (for each item)

SUSHI

MAKI ROLLS

California Roll – Crab Meat, Avocado and Cucumber

Spicy Tuna Roll – Ahi Tuna, Green Onion with Spicy Sauce

Rock & Roll – Fresh Water Eel, Avocado, Cucumber and Special Glazed Sauce

Philadelphia Roll – Smoked Salmon, Cream Cheese and Avocado

Ameristar Roll - Cooked Shrimp, Cream Cheese and Avocado with Special Glazed Sauce

\$16.00 per roll

NIGIRI SELECTION

Ahi Tuna, Norwegian Atlantic Salmon, Fresh Water Eel, Tamago Sweet Egg,
Red Snapper and Crab Salad

\$5.50 each

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HOT HORS D'OEUVRES

(minimum order is three dozen pieces of each item)

HORS D'OEUVRES

Beef Empanadas • Chicken Burritos • Assorted Miniature Quiche • Bruschetta with Assorted Toppings
Jalapeño Poppers with Ranch Dressing • Italian Sausage with Peppers and Onions • Vegetable Tempura with
Soy Dipping Sauce • Spicy Buffalo Chicken Wings with Ranch Dip • Spinach and Feta Cheese wrapped in
Phyllo Dough • Fried Chicken Drumettes served with Ranch Dressing • Meatballs (Barbecued, Polynesian,
Swedish or Marinara) • Shrimp Egg Rolls served with Hot Chinese Mustard Sauce and Plum Sauce

\$30 per dozen

PREMIUM HORS D'OEUVRES

Beef Satay • Chicken Satay • Mushroom Strudel • Pork Baby Back Ribs • Miniature Beef Wellington • Italian Sausage
in Brioche • Baked Brie with Raspberry Coulis • Chicken Fingers with Honey-Mustard Dip • Cajun Chicken Tenders with
Ranch Dressing • Pork Pot Stickers with Soy Dipping Sauce • Crab and Bay Shrimp Puffs with Peppercorn Tartar Sauce
• Mushroom Caps stuffed with Chicken and Gruyère Cheese • Potato Skins with Cheddar Cheese and Bacon Bits
(served with Sour Cream and Chives) • Szechwan Scallops • Sea Scallops wrapped in Bacon • Beef Kabob with Teriyaki
Sauce • Chicken Kabob with Teriyaki Sauce • Coconut Shrimp with Chutney • Grilled Shrimp wrapped in
Bacon • Tempura Shrimp with Soy Dipping Sauce • Fried Butterflied Shrimp with Cocktail Sauce • Crab Cakes

\$42 per dozen

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SPECIALTY STATIONS

(minimum 50 guests • prepared onsite by chef)

SCAMPI STATION

Sautéed Shrimp in Garlic and Olive Oil
(3 pieces per person)

\$12 per person

SAUTÉ STATIONS

Veal Médallions served with Marsala Sauce
(4 ounces per person)

\$14 per person

Tournedos of Beef served with Green Peppercorn Sauce
(4 ounces per person)

\$14 per person

Lamb Chops served with Mint Sauce
(4 ounces per person)

\$14 per person

PAN ROAST STATION

Assortment of Fresh Seafood including Assorted Fish,
Clams, Mussels, Jumbo Shrimp and Sea Scallops
(4 ounces per person)

\$13 per person

PASTA STATION

Fettuccine Alfredo, Orecchiette Pomodoro,
Chicken Ravioli with Fresh Marinara Sauce,
served with Garlic Bread, Fresh Pepper and Parmesan Cheese

\$8.50 per person

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RECEPTION ENHANCEMENTS

(These enhancements are only in conjunction with buffet orders)

BAKED POTATO BAR

Baked Potatoes served with Cheddar Cheese Sauce, Chili, Fresh Broccoli, Green Onions, Bacon Bits, Sour Cream, Roasted Garlic, Whipped Butter and Chives

\$4 per person

TACO STATION

Make-Your-Own Beef or Chicken Tacos served with Shredded Lettuce, Diced Tomatoes, Chopped Onions, Grated Jack Cheese, Guacamole, Sour Cream, Salsa and Taco Shells

\$6 per person

PIZZA STATION

Pepperoni, Vegetarian and Canadian Bacon with Pineapple, Roasted Chicken and Garlic, Barbecue Chicken

\$6 per person

NACHO STATION

Make-Your-Own Nachos served with Tri-Colored Tortilla Chips, Refried Beans, Chili Con Queso, Sliced Jalapeños, Sour Cream and Guacamole

\$5 per person

HAMBURGER STATION

1/3-Pound Hamburger.

Condiments include Lettuce, Sliced Tomato, Sliced Onions, Pickles, American and Swiss Cheeses, Mustard, Mayonnaise and Ketchup

\$6 per person

HOT DOG STATION

Hebrew National® Hot Dog served with Ketchup, Mustard, Mayonnaise, Pickle Relish and Chopped Onions

\$4 per person

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CARVING STATIONS

(\$100.00 chef's labor fee for each chef required)

STEAMSHIP ROUND OF BEEF

(approximately 220 servings)

Served with Creamy Horseradish, Mustard,
Mayonnaise and Freshly Baked Rolls

\$825 each

ROASTED TURKEY BREAST

(approximately 50 servings)

Served with Mayonnaise,
Cranberry Sauce and Freshly Baked Rolls

\$225 each

TOP ROUND OF BEEF

(approximately 50 servings)

Served with Creamy Horseradish, Mustard,
Mayonnaise and Freshly Baked Rolls

\$225 each

PEPPER-ROASTED TENDERLOIN

(approximately 30 servings)

Served with Creamy Horseradish, Mustard,
Mayonnaise and Freshly Baked Rolls

\$250 each

BAKED SUGAR-GLAZED HAM

(approximately 70 servings)

Served with Assorted Mustards, Mayonnaise
and Freshly Baked Rolls

\$225 each

CARVED PRIME RIB

(approximately 50 servings)

Served with Creamy Horseradish and Au Jus

\$325 each

POLYNESIAN PIG

(approximately 100 servings)

Served with Assorted Mustards, Mayonnaise, Apricot
Barbecue Sauce and Freshly Baked Rolls

\$275 each

CEDAR PLANKED SALMON

(approximately 30 servings)

Served with Basil Aioli Rémoûlade Sauce,
Sliced Lemons and Capers

\$225 each

CHAR SUI CHINESE-STYLE PORK LOIN

(approximately 50 servings)

Served with Hoisin Sauce, Scallions
and Freshly Baked Rolls

\$200 each

LEG OF LAMB

(approximately 50 servings)

Served with Mint Demi-Glace

\$225 each

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CONFECTIONS

ASSORTED FRENCH PASTRIES

Éclairs, Fruit Tartlettes, Napoleons, Chocolate Pyramids,
Palmiers, Roulade, Swans, Apple Tarts and
Strawberries dipped in Chocolate

\$36 per dozen

ICE CREAM STATION

(minimum 50 guest)

Chocolate and Vanilla Ice Cream
served with Chocolate, Butterscotch and Strawberry Toppings.
Condiments include Sprinkles, M&M's®, Butterfinger® Crumbles,
Oreo® Cookie Crumbles and Whipped Cream

\$5.50 per person

DARK CHOCOLATE FONDUE

Seasonal Fresh Fruit and Génoise Squares

\$250 (50 orders)

FLAMBÉ DESSERTS

Cherries Jubilee
Crêpes Suzette
Bananas Foster

\$300 (50 orders)

CHEESECAKE & FROZEN BANANAS ON A STICK

\$200 (50 orders)

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RECEPTION MENU 1

(2-hour reception • minimum 25 guests)

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Bel Paese, Vermont Sharp Cheddar, Gorgonzola, Camembert, Chèvre, Edam, Gruyère, Marinated Fresh Mozzarella, Havarti and Pepper Cheeses garnished with Summer Sausage and Seasonal Fresh Fruit. Served with Gourmet Crackers and Sliced Baguettes.

CRUDITÉS DISPLAY

Assortment of Freshly Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Roasted Peppers, Squash and Mushrooms served with Ranch and Dill Dips

FRESH SEASONAL FRUIT DISPLAY

Attractive display of Sliced Seasonal Fresh Fruit served with Tropical Dip

HOT HORS D'OEUVRES

Fried Jalapeños filled with Cheddar Cheese served with Ranch Dressing
Spicy Buffalo Wings served with Blue Cheese Dressing
Swedish Meatballs
Spring Rolls served with Plum Sauce and Hot Chinese Mustard
Cheese Ravioli with Marinara Sauce

\$28 per person

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RECEPTION MENU 2

(2-hour reception • minimum 50 guests)

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Bel Paese, Vermont Sharp Cheddar, Gorgonzola, Camembert, Chèvre, Edam, Gruyère, Marinated Fresh Mozzarella, Havarti and Pepper Cheeses garnished with Summer Sausage and Seasonal Fresh Fruit. Served with Gourmet Crackers and Sliced Baguettes

CRUDITÉS DISPLAY

Assortment of Freshly Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Roasted Peppers, Squash and Mushrooms served with Ranch and Dill Dips

FRESH SEASONAL FRUIT DISPLAY

Attractive display of Sliced Seasonal Fresh Fruit served with Tropical Dip

CHICKEN FINGERS

Served with Honey Mustard Dip

ASSORTED PIZZA

Pepperoni, Chicken & Roasted Garlic and Vegetarian

BEEF & CHICKEN FAJITAS

Seasoned Beef and Chicken Fajita Meat with Sautéed Onions and Peppers served with Grated Jack and Cheddar Cheeses, Sliced Jalapeños, Sour Cream, Guacamole, Cilantro Salsa and Flour Tortillas

TRI-COLORED CORN TORTILLA CHIPS

Served with Refried Beans, Chili Con Queso, Sliced Jalapeños, Sour Cream and Guacamole

CARVING STATION WITH CHEF CARVING

Steamship Round of Beef or Top Round of Beef
Whole Roast Turkey Breast

Served with Assorted Mustards, Mayonnaise,
Creamy Horseradish, Cranberry Sauce and Freshly Baked Rolls

\$34 per person

(\$100.00 chef's labor fee for each chef required)

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RECEPTION MENU 3

(2-hour reception • minimum 50 guests)

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Bel Paese, Vermont Sharp Cheddar, Gorgonzola, Camembert, Chèvre, Edam, Gruyère, Marinated Fresh Mozzarella, Havarti and Pepper Cheese garnished with Summer Sausage and Seasonal Fresh Fruit served with Gourmet Crackers & Sliced Baguettes

CRUDITÉS DISPLAY

Assortment of Freshly Cut Seasonal and Roasted Vegetables including Celery, Carrot Sticks, Broccoli, Radishes, Sliced Cucumber, Zucchini Sticks, Cauliflower, Green Beans, Roasted Peppers, Squash and Mushrooms served with Ranch and Dill Dips

CAESAR SALAD STATION WITH ATTENDANT

Romaine Lettuce with Grilled Chicken Breast and Bay Shrimp served with Herbed Croutons, Shredded Parmesan Cheese and Traditional Caesar Dressing
(Made to Order)

HOT HORS D'OEUVRES

Meat Cannelloni with Primavera Sauce
Italian Sausage en Brioche
Cajun Chicken Tenders
Cheese Quesadillas
Fried Shrimp with Cocktail Sauce

CARVING STATION WITH CHEF CARVING

Pepper-Roasted Tenderloin
Whole Roast Turkey Breast

Served with Assorted Mustards, Mayonnaise, Creamy Horseradish, Cranberry Sauce and Freshly Baked Rolls

\$44 per person
(\$100.00 chef's labor fee for each chef required)

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RECEPTION MENU 4

(2-hour reception • minimum 100 guests)

UNITED STATES

Seafood Station
King Crab Legs
Jumbo Gulf Shrimp
Clams on the Half Shell
Oysters on the Half Shell

Served with Tabasco, Horseradish, Cocktail Sauce and Wrapped Lemons
(five pieces per guest)

Sauté Station with Chef Preparing
Marinated Lamb Chops in Garlic & Herbs

EUROPEAN

Italy - Sicilian Pasta, Chicken Breast Angelo

Germany - Bratwurst and Knockwurst
Hot German Potato Salad
Served with Assorted Mustards and Sourdough Baguettes

England - British Bangers
Fish & Chips with Malt Vinegar and Tartar Sauce

PACIFIC RIM

Ten-Spice Chicken Egg Roll with Chile Dipping Sauce and Hot Chinese Mustard
Asian Dumplings with Soy Ginger Dipping Sauce
Wok-Seared Beef Filet
Vegetable and Shrimp Tempura with Sweet & Sour Sauce

Carving Station with Chef Carving
Kalua Pig
Served with Mustard, Apricot Barbecue Sauce
and Freshly Baked Rolls

MEXICO

Blue Corn Vegetarian Enchiladas
Chicken and Cheese Chimichangas
Carne Asada Station with Chef Carving
Marinated Tequila Lime Chicken and Seasoned Steak

Served with Shredded Lettuce, Chopped Red Onion, Fresh Cilantro
Lime Wedge, Grated Jack and Cheddar Cheeses,
Sour Cream, Guacamole, Salsa and Flour Tortillas

\$65 per person
(\$100.00 chef's labor fee for each chef required)

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One Ameristar Boulevard St. Charles, Missouri 63301 636.949.7777 ameristar.com
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