



DINNER

PLATED DINNER SELECTIONS

Plated dinners are served with your choice of salad, entrée, accompaniment, vegetable, dessert, freshly brewed coffee, iced tea and assorted dinner rolls with butter.

SALADS & SOUPS

Choice of 1

House Salad

cucumber, carrot, with choice of dressing

Traditional Wedge Salad

bacon, pickled onions, tomatoes, choice of dressing

Caesar Salad

herbed Croutons, parmesan, caesar dressing

Field Greens

blueberry, manchego, pistachio, yuzu vinaigrette

Spinach Salad

bacon, candied walnuts, aged cheddar with vinaigrette

Italian Salad

salami, tomatoes, pepperoncini's, olives, chickpeas, provolone cheese, red wine vinaigrette

Italian Wedding Soup

Toscana Soup

Roasted Red Pepper and Gouda soup

DINNER ENTRÉE SELECTION

Roasted Airline Chicken Breast with Natural Jus

\$40 per guest

Chicken Parmesan

italian herb-crusted chicken breast, tomato sauce, mozzarella

\$38 per guest

Chicken Piccata

lightly breaded chicken breast, herb lemon butter sauce, capers

\$38 per guest

Chicken Marsala

roasted chicken breast, wild mushroom marsala sauce

\$40 per guest

Pan-Seared Salmon

buerre blanc

\$42 per guest

Pan-Seared Corvina

seared bass, roasted tomatoe buerre blanc

\$59 per guest

Pork Tenderloin

sliced pork tenderloin, cherry demi-glace

\$42 per guest

Beef Tenderloin

sliced beef tenderloin, red wine sauce

\$55 per guest

Filet Mignon

pan-seared filet mignon, red wine demi-glace

\$62 per guest

Braised Beef Short Rib

red wine demi-glace

\$58 per guest

Potato Gnocchi

roasted mushroom, sweet pea, thyme, brown butter sauce

\$38 per guest

Roasted Cauliflower Steak

sautéed spinach, roasted mushrooms, romesco sauce

\$58 per guest

DINNER

PLATED DINNER SELECTIONS (CONT.)

Plated dinners are served with your choice of salad, entrée, accompaniment, vegetable, dessert, freshly brewed coffee, iced tea and assorted dinner rolls with butter.

DINNER DUO ENTRÉES

Filet of Beef and Pan-Seared Salmon with Herb Butter

\$69 per guest

Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter

\$66 per guest

Filet of Beef with Natural Jus and Jumbo Shrimp with Citrus Beurre Blanc

\$68 per guest

Braised Short Rib with Braising Jus and Chicken Breast with Herb Butter

\$62 per guest

Roasted Top Sirloin of Beef with Red Wine Demi-Glace and Pan-Seared Salmon with Beurre Blanc

\$52 per guest

ACCOMPANIMENTS

Choice of 2

Creamy Orzo, Spinach, Sun Dried Tomatoes

Roasted Red Skin Potatoes

Boursin Whipped Potatoes

Fingerling Potatoes

Au Gratin Potatoes

Rice Pilaf

Roasted Root Vegetables

Asparagus

Baby Vegetables

Brown Butter Green Beans

Garlic Roasted Broccolini

Spiced Cauliflower

Honey Roasted Carrots

DESSERT

Choice of 1

Strawberry Short Cake

Tiramisu

St. Louis Cheese Cake

Pineapple Upside Down Cake

Chocolate Caramel Cake

White Chocolate Cherry Cake

Key Lime Pie

Flourless Chocolate Torte





DINNER

DINNER BUFFET

Dinner buffet selections include freshly brewed coffee, iced tea and assorted dinner rolls with butter.

SOUP & SALAD SELECTIONS

Choice of 2

Italian Wedding Soup

Fresh Fruit Salad

Traditional Caesar Salad

Tomato and Mozzarella Salad

Spinach Salad with Apples, Pecans and Feta Cheese Roasted

Brussels Sprout Salad with Bacon Maple Vinaigrette

Tossed Salad with Choice of Dressing

Italian Salad with Salami, Tomatoes, Pepperoncini's,
Provolone, Olives, Chickpeas with Red Wine Vinaigrette

MAIN ENTRÉE SELECTIONS

Choice of 2, 3 or 4

Braised Chicken with Grilled Lemon and Marinated Artichokes

Roasted Chicken with Pan Jus

Chicken Marsala with Wild Mushroom Sauce

Chicken Parmesan

Chicken Piccata

Pan Seared Salmon with Fennel and Tomato Confit

Shrimp Scampi Pasta

Roasted Cod, Braised Tomato, Fennel, Grilled Lemon

Roasted Pork Loin with Cherry Demi-Glace

Slow Roasted Strip Loin

Whole Roasted Beef Tenderloin with Wild Mushrooms, Peas and Pearl Onions

ACCOMPANIMENTS

Choice of 3

Macaroni and Cheese

Brown Butter Green Beans

Whipped Sweet Potatoes

Boursin Whipped Potatoes

Au Gratin Potatoes

Creamy Orzo with Roasted Tomato and Spinach

Couscous with Nuts and Dried Cherries

Herb Roasted Red Skin Potatoes

Blended Wild Rice

Sweet Corn Soufflé

Rice Pilaf

Steamed Broccoli

Spiced Cauliflower

Roasted Asparagus

Honey Glazed Carrots

Roasted Root Vegetables

DINNER

DINNER BUFFET (cont.)

DESSERT

Choice of 3

Goopy Butter Cake
Chocolate Raspberry Tart
Vanilla Panna Cotta
Brownie Shooter
Éclair

Apple Crostata
Black Forest Cup
Chocolate Covered Strawberry
Cheesecake
Crème Brulee

Choice of (2) Entrees: \$48 per guest

Choice of (3) Entrees: \$52 per guest

Choice of (4) Entrees: \$60 per guest

RIVER CITY DINNER BUFFET

Dinner buffet selections include freshly brewed coffee, iced tea and assorted dinner rolls with butter.

SALAD SELECTIONS

Tomato and Mozzarella Salad

Italian Salad with Salami, Tomatoes, Pepperoncini's,
Provolone, Olives, Chickpeas with Red Wine Vinaigrette

MAIN ENTRÉE SELECTIONS

Roasted Chicken with Herbed Chicken Jus

Whole Roasted Beef Tenderloin with Wild
Mushrooms, Peas and Pearl Onions

ACCOMPANIMENTS

Brown Butter Green Beans

Garlic Whipped Potatoes

DESSERT

Goopy Butter Cake
Bonzo Cake
Chocolate Caramel Cake

\$46 per guest





DINNER

ITALIAN DINNER BUFFET

Dinner buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter

SALAD SELECTIONS

Traditional Caesar Salad

Italian Salad with Salami, Tomatoes, Pepperoncini's, Provolone, Olives, Chickpeas with Red Wine Vinaigrette

MAIN ENTRÉE SELECTIONS

Chicken Marsala with Wild Mushrooms

Slow Roasted Strip Loin with Tomato Confit and Cippolini Onions

ACCOMPANIMENTS

Roasted Broccoli

Baked Ziti

Herb Roasted Potatoes

DESSERT

Chocolate Mouse Trifle

Tiramisu

Cannoli

\$46 per guest

DOWN SOUTH DINNER BUFFET

Dinner buffet selections include water, iced tea, freshly brewed coffee

SALAD SELECTIONS

Brussel Sprout Salad with Maple Vinaigrette

Mustard Potato Salad

MAIN ENTRÉE SELECTIONS

Buttermilk Fried Chicken

Carolina BBQ Pork

ACCOMPANIMENTS

Brown Butter Green Beans

Whipped Sweet Potatoes

DESSERT

Traditional Beignet

Peach Cobbler

Pecan Pie

\$44 per guest

DINNER

DINNER ENHANCEMENTS

\$125 chef's labor fee per 50 guests

BEEF STRIP LOIN

Approximately 25 servings

Served with Creamy Horseradish and Freshly Baked Rolls

\$390 each

CARVED PRIME RIB

Approximately 25 servings

Served with Creamy Horseradish, Mustard and Freshly Baked Rolls

\$380 each

BOURBON GLAZED HAM

Approximately 25 servings

Served with Mustard, Mayonnaise and Freshly Baked Rolls

\$250 each

ROASTED TURKEY BREAST

Approximately 15 servings

Served with Mayonnaise, Cranberry Sauce and Freshly Baked Rolls

\$175 each

BEEF TENDERLOIN

Approximately 15 servings

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

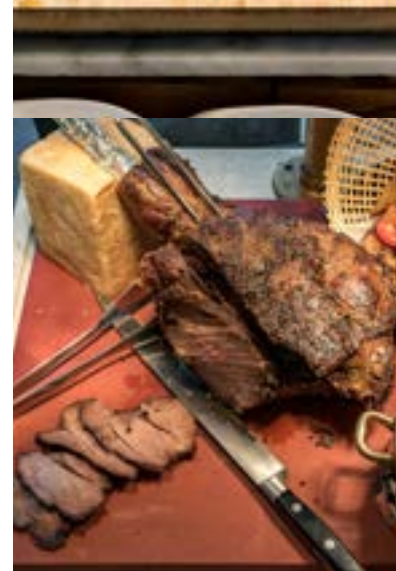
\$400 each

ROASTED PORK LOIN

Approximately 25 servings

Served with Apricot Jus

\$275 each



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CASINO & HOTEL