



# Banquet Menu 2015



POST OFFICE BOX 75 | RED WING, MN 55066 | 1 800 222 7077 | [TICASINO.COM](http://TICASINO.COM)



## **Continental Breakfasts**

Includes chilled fruit juices, freshly brewed regular and decaffeinated coffee and select hot teas

### **Morning Island Continental**

Assorted petite breakfast pastries, flavored croissants and muffins

Butter and assorted jellies

Basket of apples, oranges and bananas

**\$9.95**

### **Treasure Island Classic Continental**

Assorted petite breakfast pastries, flavored croissants, muffins and bagels

Cream cheese, butter and assorted jellies

Freshly sliced fruit display

Assorted fruit yogurt cups with granola

Assorted cereals with carafes of milk

**\$10.95**

### **Island Meeting Center Continental**

Assorted petite breakfast pastries, bagels and sliced breakfast breads

Cream cheese, butter, assorted jellies and honey

Fruit kabobs displayed in a mini pineapple

Assorted fruit yogurt cups with granola

Assorted cereals with carafes of milk

Banana oatmeal crème brûlée

**\$14.95**

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## **Breakfast Buffets**

Includes chilled fruit juices, freshly brewed regular and decaffeinated coffee and select hot teas

### **The Sun-riser Breakfast Buffet**

Assorted petite breakfast pastries and flavored muffins  
Bowl of fresh-cut mixed fruit  
Fluffy scrambled eggs with diced ham and shredded cheese  
Fried diced potatoes with onions and peppers  
Assorted cereals with carafes of milk  
**\$15.95**

### **Lucky One Breakfast Buffet**

Petite selection of breakfast pastries, croissants and muffins  
Butter, assorted jellies and honey  
Freshly cubed fruit and berry display  
Basket of warm buttermilk cheddar cheese biscuits  
Sausage gravy  
Country smoked bacon  
Fluffy scrambled eggs with shredded cheese  
Crispy shredded hash browns  
Assorted cereals with carafes of milk  
**\$16.95**

### **Executive Minnesotan Breakfast Buffet**

Petite selection of breakfast pastries, croissants, muffins and bagels  
Cream cheese, butter, assorted jellies and honey  
Freshly sliced fruit & berries with cinnamon Chantilly cream  
Crispy country smoked bacon  
Maple sausage links  
French toast with strawberry sauce, whipped cream and warm syrup  
Fluffy scrambled eggs with cheddar cheese  
Creamy baked hash browns  
Assorted cereals with carafes of milk  
**\$17.95**

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## **Breakfast Buffets (continued)**

Includes chilled fruit juices, freshly brewed regular and decaffeinated coffee and select hot teas

### **Premier Brunch Buffet**

Chef's selection of cakes, breakfast pastries and breads

Freshly sliced fruit & berries

Smoked salmon with bagels and cream cheese

Romaine salad with Caesar dressing, croutons and shredded parmesan cheese

Grilled and chilled vegetables with balsamic syrup

Sliced bacon

Maple sausage links

Fluffy scrambled eggs with shredded cheese

Eggs benedict with hollandaise sauce

Marinated and grilled flank steak with a peppercorn demi-glaze

Grilled eight-cut chicken with mushroom supreme

Roasted red potato wedges with peppers and onions

**\$22.95**

## **Breakfast Stations**

**\$5.95 per person per add on**

**Omelet Station** with ham, bacon, spinach, peppers, Swiss cheese, cheddar cheese, mushrooms, onions and salsa

**Made to Order Belgian Waffles** with strawberry sauce, blueberry sauce, Chantilly cream, warm syrup, whipped butter, toasted pecans and bananas

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## **Plated Breakfasts**

Includes a basket of baked muffins and pastries, freshly brewed regular and decaffeinated coffee and select hot teas

### **Treasure Island Breakfast**

Scrambled eggs with shredded cheese, crispy bacon, link sausages and crispy shredded hash browns  
**\$10.95**

### **Sure Bet Steak & Eggs**

Grilled sirloin steak, fluffy scrambled eggs with shredded cheese and crispy shredded hash browns  
**\$13.95**

### **Classic Eggs Benedict**

Two poached eggs served on a crisp English muffin with Canadian bacon, fresh hollandaise sauce and sliced potatoes with onions  
**\$11.95**

### **Buttery Croissant Breakfast Sandwich**

Large freshly baked croissant, sliced and filled with thin slices of black oak ham, American cheese and scrambled eggs, served with crispy shredded hash browns  
**\$10.95**

### **Biscuits and Sausage Gravy Breakfast**

Two buttermilk cheddar cheese biscuits with sausage gravy, fluffy scrambled eggs and crispy shredded hash browns  
**\$10.95**

### **Breakfast Quesadilla**

Scrambled eggs, spicy sausage and pepper jack cheese, melted on a tomato flour tortilla, served with Spanish rice.  
**\$10.95**

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## Lunch Buffets

Includes freshly brewed regular and decaffeinated coffee, select hot teas, soft rolls and butter

### Make Your Own Deli Sandwich Lunch Buffet

Mixed salad greens tossed with grape tomatoes, crunchy croutons, sliced cucumbers, sliced black olives and shredded cheese, served with creamy ranch, blue cheese, Italian and French dressings

Fresh fruit salad

Potato salad

Pasta salad

Deli sliced chicken breast, roast beef, smoked turkey and cured ham

Slices of Swiss, cheddar, American and pepper jack cheeses

Tray of sliced tomatoes, sliced red onions, green leaf lettuce, pickle spears and black olives

Mustard, mayonnaise and Buffalo mayo

Soup du jour

Assorted breads and croissants

**\$17.95**

### The Businessmen Lunch Buffet

Mixed salad greens tossed with grape tomatoes, crunchy croutons, sliced cucumbers, sliced black olives and shredded cheese, served with creamy ranch, blue cheese, Italian and French dressings

Ranch broccoli penne salad

Maple brine pork loin roasted with Caribbean jerk seasoning and jerk sauce

Lemon marinated chicken breast grilled with lemon grass cream sauce

Chef's choice of vegetable

Roasted rosemary red potatoes

**\$18.95**

### The All American Lunch Buffet

Mixed salad greens tossed with grape tomatoes, crunchy croutons, sliced cucumbers, sliced black olives and shredded cheese, served with creamy ranch, blue cheese, Italian and French dressings

Vegetable pasta salad

Roasted sliced turkey breast with sage dressing and parsley turkey sauce

Grilled marinated flank steak on top of garlic toast with peppercorn red wine demi-glaze

Chef's choice of vegetable

Buttery whipped potato

**\$19.95**

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## Hot Plated Lunch Entrées

Includes a cup of chef's soup du jour or a lunch salad with creamy ranch or Italian dressings, freshly brewed regular and decaffeinated coffee, select hot teas and soft rolls with butter

### Grilled Seasoned Rib Eye Steak

With Dijon mushroom demi-sauce, roasted garlic whipped potatoes and chef's choice of vegetable  
**\$18.95**

### Honey Mustard Glazed Roast Pork Loin

With pecan bacon demi-cream, potatoes O'Brien and chef's choice of vegetable  
**\$15.95**

### Almond Breaded Walleye

Sautéed and served with fruit salsa, fresh lemon and tartar sauce, fried potato and onion slices and chef's choice of vegetable  
**\$18.95**

### Roasted Turkey with Sage Dressing

Rich turkey gravy, mashed potatoes, corn and cranberry sauce  
**\$15.95**

### Broiled Atlantic Salmon

With fresh herb hollandaise, rough mustard couscous and chef's choice of vegetable  
**\$16.95**

### Pasta Primavera

Penne pasta in a creamy garlic sauce with fresh sautéed vegetables  
**\$14.95, add grilled chicken for \$2.95 more**

### Sautéed Chicken Breast Piccata

With lemon butter caper sauce, parsley potatoes and chef's choice of vegetable  
**\$13.95**

### Blackened Open Face New York Strip Steak Sandwich

On Texas toast with Cajun bean caviar, Anna potatoes and chef's choice of vegetable  
**\$17.95**

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## **Cold Plated Lunch Entrées**

Includes choice of a cup of chef's soup du jour, a lunch salad with ranch and Italian dressings, or individual bags of potato chips, and freshly brewed regular and decaffeinated coffee, hot teas and soft rolls with butter

### **Chop Cob Salad**

Bed of crisp field greens with chopped tomatoes, smoked ham and turkey, buttermilk blue cheese, chopped bacon, diced cucumbers and ranch or Italian dressings

**\$14.95**

### **Plated Island Deli**

Smoked ham, turkey, salami and roast beef, American, Swiss and cheddar cheeses, assorted breads, pickle spears, cherry peppers, black olives, mayo, mustard and gourmet potato salad

**\$13.95**

### **Chicken Caesar Wrap**

Herb flour tortilla filled with grilled chicken strips, chopped romaine lettuce, shredded Parmesan, diced tomatoes, sliced black olives and Caesar dressing

**\$13.95**

### **Tuna, Chicken or Ham Salad Sandwich**

Your choice of tuna, chicken or ham salad on a large, buttery croissant with leaf lettuce, sliced tomato and Swiss cheese

**\$12.95**

### **Treasure Island Fruit Plate**

Freshly sliced pineapple, cantaloupe and honey dew, strawberries and red grapes, served with a yogurt cup

**\$12.95**

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## **Lunch Boxes**

Includes a red apple, chocolate chip cookie and a bag of potato chips

### **Smoked Turkey Croissant**

Smoked turkey on a large, buttery croissant with Swiss cheese, leaf lettuce, sliced tomato and tarragon mayonnaise

**\$12.95**

### **Caesar Chicken Croissant**

Tender slices of chicken breast on a large, buttery croissant with crisp romaine lettuce, sliced tomato, sliced black olives, creamy Caesar dressing and shredded Parmesan cheese

**\$12.95**

### **Buffalo Chicken Wrap**

Thin slices of Buffalo style chicken breast in a tomato tortilla with Buffalo mayonnaise, lettuce, tomato, pepper jack cheese, pickled jalapenos and sliced black olives

**\$12.95**

### **Grilled Vegetable Wrap**

Grilled slices of zucchini, summer squash, eggplant, red onion, mushroom and red pepper, chilled and wrapped in an herb flour tortilla with red leaf lettuce

**\$12.95**

### **Grab & Go Deli Wrap**

Lavosh flatbread filled with thin slices of Genoa salami, smoked turkey, cured ham, Swiss and American cheeses, leaf lettuce, sliced tomatoe and honey mustard

**\$12.95**

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## **Two Hour Afternoon Breaks**

### **Tri colored Tortilla Chips and Soft Drinks**

Salsa, guacamole and queso dip

**\$7.95 per person**

### **Assorted Candy Bars**

Includes M&M's, Snickers and Three Musketeers

**\$2.95 per person**

### **Mini Warm Soft Pretzel Bites**

**\$35.00 per 100 pieces**

### **Chips & Dips**

Kettle or regular chips with onion or ranch dip

**\$29.95 per bowl**

### **Pretzel Snack Mix**

**\$29.95 per bowl**

### **Cookies**

Includes oatmeal, chocolate chip and peanut butter

**\$18.95 per dozen**

### **Brownies & Assorted Sweet Bars**

**\$26.95 per dozen**

### **Fresh Popped Popcorn**

**\$1.95 per bag**

### **Roasted Peanuts & Mixed Nuts**

**\$19.95 per pound**

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## **Reception Displays**

Priced per tray, each serving approximately 100 guests

### **Gourmet Cheese Tray**

Assorted cheeses from the next state over including blue, aged cheddar, Swiss and pepper jack; fresh and dried fruit garnish and assorted crackers

**\$395.00**

### **Deli Meat & Cheese Tray**

Assorted deli meats including Hearthstone ham, Genoa salami and smoked turkey breast; Swiss, pepper jack and cheddar cheeses and assorted crackers

**\$395.00**

### **Antipasto Tray**

Assortment of roasted and pickled vegetables including marinated mushrooms, pepperoncini, cherry peppers, roasted red peppers and whole garlic cloves; Genoa salami; sliced provolone cheese and marinated artichoke hearts

**\$375.00**

### **Fresh Vegetable Crudités**

Fresh vegetables including broccoli, cauliflower, carrots, celery, cucumbers, radishes and grape tomatoes with ranch dip

**\$375.00**

### **Seasonal Fruit & Berries**

Sliced assortment of seasonal fruit including melons, pineapples and strawberries

**\$385.00**

### **Hickory Smoked Salmon**

Hickory-smoked salmon served with capers, chopped eggs, red onions, chopped parsley, sliced tomato, cream cheese and bagel chips

**\$395.00**

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## **Carving Stations**

Priced per station

### **Steamship Round of Beef**

Slow roasted and served with horseradish sauce, whole grain mustard and petite rolls

**\$550.00 will serve 90 guests**

### **Roasted Whole Inside Round of Beef**

Slow roasted and served with horseradish sauce, whole grain mustard and petite rolls

**\$195.00 will serve 35 guests**

### **Glazed Honey-Baked Ham**

Tender, moist and juicy served with honey mustard, cornbread muffins and petite rolls

**\$175.00 will serve 30 guests**

### **Hickory-Smoked Chipotle Roasted Turkey Breast**

Rubbed with chipotle and smoked, served with chipotle cranberry mayonnaise and petite rolls

**\$95.00 will serve 15 guests**

### **Roasted Beef Tenderloin**

Served with bearnaise and petite rolls

**\$175.00 will serve 10 guests**

### **Hickory-Smoked New York Strip**

Hickory-smoked New York strip, seasoned and smoked medium rare, served chilled with chilled grilled asparagus, button mushrooms and horseradish sauce

**\$570.00 will serve 12 guests**

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## Cold Hors d'oeuvre

Priced per 100 pieces, serving approximately 25 to 30 guests

- \$325.00** Iced gulf shrimp served with lemons and cocktail sauce
- \$325.00** Lobster medallions served on toast with sour cream and caviar
- \$295.00** Gulf oysters on the half shell served with lemons and horseradish sauce
- \$275.00** Smoked salmon served on toast with capers
- \$195.00** Cucumber rondelles filled with smoked salmon mousse
- \$250.00** Smoked pork tenderloin sliced and served on toast with chili sauce
- \$275.00** Prosciutto ham wrapped melons
- \$250.00** Assorted open faced finger sandwiches
- \$250.00** Silver dollar rolls with assorted deli meats and cheese
- \$200.00** Ham and smoked turkey cheese pinwheels
- \$275.00** Crostini toast with sun-dried tomatoes and parmesan cheese
- \$195.00** Bruschetta with fresh basil olive oil and tomato
- \$195.00** Cherry tomatoes filled with blue cream cheese
- \$225.00** Celery stuffed with blue cream cheese
- \$225.00** Celery stuffed with peanut butter
- \$195.00** Chilled grilled asparagus
- \$180.00** Tri-colored cheese tortellini skewers drizzled with basil pesto
- \$185.00** Deviled eggs
- \$250.00** Vegetable sushi rolls
- \$275.00** California sushi rolls
- \$275.00** Seafood sushi choose two meats: salmon, tuna or tempura shrimp
- \$180.00** Chilled flatbread vegetable pizza
- \$225.00** Fresh fruit kabobs
- \$295.00** Dark chocolate dipped strawberries with white chocolate drizzle
- \$295.00** Chef's assorted wraps;
  - SBT wrap with fresh spinach, smoked bacon, Swiss cheese and tomato in a spinach tortilla with a sweet bacon dressing
  - Chipotle Chicken Wrap with grilled chicken, pepper jack cheese, leaf lettuce, tomato and chipotle mayonnaise in a chipotle tortilla
  - Lavosh flatbread deli wrap with smoked ham, turkey breast, Genoa salami, cheddar and Swiss cheeses, leaf lettuce, tomato and honey mustard

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## Hot Hors d'oeuvre

Priced per 100 pieces, serving approximately 25 to 30 guests

- \$295.00** Coconut fried shrimp
- \$275.00** Grilled shrimp and andouille sausage skewers with a tomato glaze
- \$325.00** Bacon wrapped scallops tossed in honey mustard
- \$325.00** Oysters rockefeller
- \$300.00** Clams casino
- \$225.00** Mini crab cakes served with citrus rum cream sauce
- \$325.00** Crab stuffed mushrooms filled with crab, spinach, Swiss cheese and bread crumbs
- \$265.00** Sausage stuffed mushrooms filled with Italian sausage and parmesan cheese
- \$185.00** BBQ, Swedish, sweet and sour or Caribbean meatballs
- \$225.00** Buffalo, BBQ, Caribbean or teriyaki chicken wings; served with vegetable sticks and blue cheese dressing
- \$225.00** Beef sate with spicy peanut sauce
- \$200.00** Chicken sate with spicy peanut sauce
- \$235.00** Vegetable egg rolls served with sweet chili sauce
- \$275.00** Crab rangoon served with sweet and sour
- \$210.00** Pot stickers with Asian ginger dipping sauce
- \$250.00** Spanakopita phyllo pastry filled with spinach and feta cheese
- \$175.00** Rumaki bacon wrapped chicken livers fried and tossed in honey and chopped parsley
- \$225.00** Chicken pineapple brochette with passion fruit glaze
- \$195.00** Sun dried tomato and melted blue cheese crumbles on a toasted baguette
- \$185.00** Assorted mini quiche
- \$210.00** Mozzarella cheese sticks served with marinara sauce
- \$250.00** Phyllo beggar's purses stuffed with brie and raspberries

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## **Dinner Buffets**

Includes freshly brewed regular and decaffeinated coffee, select hot teas, soft rolls and butter

### **Double Down Buffet**

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers, sliced black olives and shredded cheese, served with creamy ranch, blue cheese, Italian and French dressings

Cheddar cheese and broccoli penne salad

Mixed fruit salad

Grilled Montreal seasoned pork loin served with onion and orange marmalade topping

Salt-crusted roast beef served with mushroom espagnole

Roasted red bliss potatoes with fresh thyme

Chef's choice vegetable

**\$22.95**

### **Casino Event Center Buffet**

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers, sliced black olives and shredded cheese, served with creamy ranch, blue cheese, Italian and French dressings

Fruit ambrosia salad

Roasted vegetable salad

Grilled marinated flank steak with black red wine mushroom sauce

Roasted frenched breast of chicken with a pesto herb crust and sweet tomato onion sauce

Roasted red pepper mashed potatoes

Five cheese baked cavatappi pasta

Chef's choice vegetable

**\$24.95**

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## **Dinner Buffets (continued)**

Includes freshly brewed regular and decaffeinated coffee, select hot teas and soft rolls with butter

### **Island is Calling Buffet**

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers, sliced black olives and shredded cheese, served with creamy ranch, blue cheese, Italian and French dressings

Honey-mustard chicken salad

Cheese tray with fruit garnish and assorted crackers

Fresh vegetable tray with ranch dill dip

Slow roasted New York strip with rancher steak rub served with a rosemary demi-glaze

Grilled salmon fillets with pesto

Hunter-style roasted chicken

Cheesy au gratin potatoes

Baked pasta with fresh tarragon tomato sauce, topped with Parmesan cheese

Chef's choice vegetable

**\$25.95**

### **North Woods Buffet**

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers, sliced black olives and shredded cheese, served with creamy ranch, blue cheese, Italian and French dressings

Vegetable pasta salad with ranch dressing

Cucumber, tomato and onion salad with sweet vinaigrette

Grilled marinated chicken breast with mushroom demi-cream

Baked orange roughy with a parsley lemon panko bread crumb crust and chive hollandaise

Slow roasted prime rib with au jus and horseradish cream

Mashed potatoes

Sage dressing

Rice pilaf

Chef's choice vegetable

**\$29.95**

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## **Taste of Summer**

Includes freshly brewed regular and decaffeinated coffee, select hot teas and soft rolls with butter

### **Taste of Summer 1**

All beef hot dogs

Juicy quarter pound all beef burgers

Creamy coleslaw

Individual bags of potato chips with onion and ranch dips

American and Swiss cheeses

Lettuce, tomato, pickles, relish and an assortment of spreads and sauces

**\$16.95**

### **Taste of Summer 2**

Pork ribs with Sweet Baby Ray's® barbecue sauce

Honey-mustard barbecue chicken

Macaroni salad

Fried potatoes and onions

Corn O'Brien

Roasted fresh vegetables

Chipotle cornbread

**\$19.95**

### **Taste of Summer 3**

Smoked brisket of beef with Cattlemen's® Smoky barbecue sauce

Bourbon glazed grilled chicken

Carolina pulled pork with Sweet Baby Ray's® barbecue sauce

Baked beans

Home-style potato salad

Broccoli spears with red peppers

Fresh fruit tray

**21.95**

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## **Taste of Summer (continued)**

Includes freshly brewed regular and decaffeinated coffee and select hot teas and soft rolls with butter

### **Taste of Summer 4**

Grilled mini top sirloins with sautéed sweet onions and mushrooms

Grilled swordfish with sweet fruit relish

Frenched breast of chicken grilled with honey-mustard barbecue sauce

Twice baked potatoes

Cranberry orange salad

Creamy tortellini salad

Grilled asparagus with mushrooms and peppers

**\$26.95**

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## **Plated Dinner Entrées**

Includes chef's choice vegetable and starch, dinner salad, soft rolls with butter, freshly brewed regular and decaffeinated coffee and select hot teas

### ***Beef Entrées***

#### **Asiago Peppercorn Sirloin**

Grilled 8oz top sirloin perfectly seasoned and flavored with cracked peppercorns, Parmesan demi-cream and shaved Asiago cheese

**\$19.95**

#### **Roasted Prime Rib**

10oz slow roasted prime rib served with au jus and horseradish cream sauce

**\$22.95**

#### **Baja Rib Eye Steak**

Grilled 10oz rib eye with mesquite seasoning and crispy bacon jalapeno demi-glaze

**\$23.95**

#### **Grilled New York**

Grilled 10oz New York strip served with mushrooms and onions

**\$24.95**

### ***Chicken Entrées***

#### **Chicken Chardonnay**

Seasoned chicken breast sautéed and served with a chardonnay cream sauce

**\$19.95**

#### **Breaded Chicken Breast**

Boneless skinless chicken breast breaded and sautéed, served with fresh herb and butter supreme sauce

**\$20.95**

#### **Stuffed Italian Chicken**

Oven roasted chicken breast stuffed with sun-dried tomatoes, Italian ham, mushrooms and a delightful Asiago cheese sauce

**\$22.95**

#### **Frenched Breast of Chicken**

Roasted frenched breast of chicken with roasted shallot demi-cream

**\$23.95**

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## **Plated Dinner Entrées (continued)**

Includes chef's choice vegetable and starch, dinner salad, soft rolls with butter, freshly brewed regular and decaffeinated coffee and hot tea

### ***Seafood Entrées***

#### **Cumin Crusted Salmon**

Salmon dredged in whole cumin and sautéed, served with cucumber salsa and rice pilaf

**\$23.95**

#### **Caramelized Sea Scallops**

Large sea scallops seared, caramelized and served on a bed of sun-dried tomato pesto pasta

**\$24.95**

#### **Almond Breaded Walleye Fillet**

Walleye fillet breaded in almonds, fried and served with mango salsa

**\$25.95**

### ***Pork Entrées***

#### **Pork Tenderloin**

Three seasoned and seared pork tenderloin medallions, served with a peach pecan bacon demi-cream

**\$21.95**

#### **Stuffed Pork Loin**

Savory roasted pork loin with dried cranberry, celery and onion corn bread stuffing, served with pork gravy

**\$20.95**

#### **Boneless Pork Chops**

Two grilled Dijon-marinated boneless pork chops with caramelized pearl onions, yellow onions and shallots, served with a Dijon mustard demi-glaze

**\$21.95**

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### **Plated Dinner Entrées (continued)**

Includes chef's choice vegetable and starch, dinner salad, soft rolls with butter, freshly brewed regular and decaffeinated coffee and select hot teas

#### ***Combo Entrées***

##### **Shrimp Scampi & Beef Tenderloin**

Three garlic butter and wine sautéed gulf shrimp and a grilled petite tenderloin, served on a crunchy crouton with mushroom brandy demi-glaze

**\$44.95**

##### **Grilled Salmon & New York Strip**

Grilled salmon fillet and Manhattan cut New York strip, served with smoked tomato hollandaise

**\$39.95**

##### **Roasted Stuffed Chicken & Grilled Shrimp**

Roasted chicken breast stuffed with Italian ham, spinach and mushrooms, with grilled shrimp and five cheese sauce

**\$34.95**

All prices are priced per person unless noted otherwise. \$1.00 per plate charge will apply if you choose more than one entrée. The catering department must be notified of the final guest count for all private functions a minimum of 7 days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



## Treasure Island Worldly Buffets

Includes soft rolls with butter, freshly brewed regular and decaffeinated coffee and select hot teas

### Roman Buffet

Fresh mixed greens tossed with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with an assortment of dressings

Vegetable pasta salad with creamy Italian dressing

Baked lasagna

Chicken Alfredo ziti

Baked eggplant parmesan

Grilled fresh vegetables

Garlic toast

**\$20.95**

### Add on the Chef's Pasta Station

Cheese tortellini and ziti pastas

Assorted garnishes including Italian sausage, seasoned beef and chicken

Assorted fresh vegetables

Alfredo and marinara sauce

Parmesan cheese

**\$9.25 per person**

### South of the Border

Mexican saffron rice

Refried beans with melted cheese

Make your own soft shell tacos with shredded iceberg lettuce, diced tomatoes, Monterey Jack and cheddar cheeses, black olives, sour cream, guacamole and salsa

Beef fajitas with soft tortillas, green and red peppers and onions

Spicy chicken enchiladas baked in chili sauce and topped with lots of shredded cheese

**\$19.95**

### Add on the Chef's Fajita Station

Sautéed shrimp, beef and chicken

Julienne peppers and onions, scallions and diced tomatoes

Soft tortilla shells

**\$9.25 per person**

All prices are priced per person unless noted otherwise. \$75.00 Chef attendant fee per station. There is a minimum guarantee of 50 guests for all Dinner Buffets. Should you have fewer than 50 guests, an additional \$3.00 per person fee will apply. The catering department must be notified of the final guest count for all private functions a minimum of 7 days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



## **Treasure Island Worldly Buffets (continued)**

Includes soft rolls with butter, freshly brewed regular and decaffeinated coffee and select hot teas

### **Islands of the Caribbean**

Mango pineapple coconut milk salad

Cuban black bean salad

Grilled mahi mahi with lime cilantro cream sauce and toasted almonds

Grilled jerk chicken with grilled banana demi-sauce

Citrus seasoned roast pork loin with banshee pepper sauce

Plantain mashed potatoes, grilled red onions, bell peppers, asparagus and zucchini

**\$25.95**

### **Taste of Asia**

Lo mein vegetable salad

Asian spinach salad

Chopped iceberg lettuce tossed with tomatoes, cucumbers, water chestnuts and shredded cheese, served with an assortment of dressings

Grilled Korean flank steak marinated in soy ginger garlic with green onions and a soy honey glaze

Marinated pork served with Asian barbecue sauce

Saigon spiced rice

Crispy stir fry vegetables

**\$25.95**

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## Desserts

All desserts can be served buffet style or individually

- \$5.95 Cheesecakes New York:** turtle, crème brûlée and no sugar added
- \$4.95 Fruit Pies:** Blueberry, apple and cherry
- \$4.95 Gourmet Pies:** wild berry with a lemon crust, country apple with a maple crust, peach praline, key lime, chocolate French silk, Boston cream and blueberry lemon crumb
- \$6.50 Gourmet Cakes:** Irish crème mousse, red velvet, caramel fudge pecan, strawberry layer, carrot layer, orange layer, chocolate tiger layer, raspberry white chocolate layer, lemon layer, lemon mist torte, chocolate mousse truffle, chocolate lovin' spoon torte and mile high cheesecake
- \$4.95 Fruit Crisp:** cherry and apple cinnamon
- \$3.95 Bread Puddings:** fresh berry and chocolate
- \$4.95 Old Fashioned Ice Cream Sundae:** vanilla ice cream with caramel, strawberry and chocolate sauces, chopped nuts, crushed Oreos, whipped cream and maraschino cherries for topping
- \$4.50 Root Beer Float Station\***
- \$5.95 Chef's Dessert Stations\*:** bananas foster or cherries jubilee (choice of one)

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