



SPIRIT OF THE WATER CATERING MENU



CATERING MENU SELECTIONS

Lunch

Lunch Buffets..... 3
Bagged Lunches 4
Reception Displays 5
Cold Hors d'Oeuvres..... 6
Hot Hors d'Oeuvres..... 6

Dinner

Dinner Buffets..... 7
Taste of Summer 8
Desserts..... 9

Beverages

Assorted Beverages11
Rail Liquor & Call Liquor12
Liquor Add-Ons.....13
Beer, Wine, Seltzers.....13
Soft Drinks.....13
Catering Guidelines & Offerings14
Alcohol Service.....14

LUNCH BUFFETS

Includes freshly brewed regular and decaffeinated coffee and your choice of mixed greens salad (GF, V, without cheese DF, VE) with creamy ranch (GF) and French dressing (DF, GF, V) or Caesar salad (GF without croutons, P).

Minnesota Nice Boat Buffet

Fresh dinner rolls (V)

Green bean casserole (V)

Chicken goulash

Broiled walleye with citrus butter (GF, P)

\$26 per person

Asian American-Inspired Buffet

Asian chopped salad (DF, GF, V, VE; replaces mixed greens salad)

Steamed white rice (DF, GF, V, VE)

Vegetable lo mein (V)

Orange chicken

Beef and broccoli (DF, GF)

\$28 per person

Signature Buffet

Italian pasta salad (V)

Chef's choice of vegetable (DF, GF, V, VE)

Parmesan mashed potatoes (GF, V)

Boneless bruschetta chicken (GF)

Roasted pork loin with caramelized onion gravy

\$32 per person

*Contains nuts; DF: dairy-free; GF: gluten-free; V: vegetarian; VE: vegan; P: pescatarian

BAGGED LUNCHES

Includes an apple (DF, GF, V, VE), a bag of potato chips (DF, GF, V, VE) and a cookie (V).

Buffalo Chicken Wrap

Tender slices of zesty Buffalo-style chicken breast drizzled with creamy Buffalo mayo, lettuce, tomatoes, pepper jack cheese and pickled jalapeños, wrapped in a warm tomato tortilla.

\$24 per person

Chicken Caesar Wrap

Juicy strips of grilled chicken, romaine lettuce, crushed croutons, a generous sprinkle of shredded Parmesan and creamy Caesar dressing, wrapped in a soft herb-flour tortilla.

\$24 per person

Deli Wrap

Soft lavash flatbread generously layered with thin-sliced Genoa salami, smoked turkey, cured ham, American cheese, lettuce and tomatoes, finished with a drizzle of honey mustard.

\$24 per person

Grilled Vegetable Wrap (V; VE available upon request)

A garden-fresh medley of grilled zucchini, summer squash, eggplant, red onion, mushrooms and sweet red peppers, paired with crisp lettuce and wrapped in a soft herb-flour tortilla.

\$24 per person

Smoked Turkey Wrap

Tender, slow-cooked turkey, Swiss cheese, lettuce and tomatoes piled high on a golden, buttery croissant.

\$24 per person

*Contains nuts; DF: dairy-free; GF: gluten-free; V: vegetarian; VE: vegan; P: pescatarian

RECEPTION DISPLAYS

Priced per tray; each serves approximately 100 guests.

Fresh Vegetable Crudités (DF, GF, V, VE)

A colorful garden harvest featuring crisp broccoli florets, tender cauliflower, sweet carrots, crunchy celery, cool cucumbers, peppery radishes and juicy grape tomatoes, served with creamy ranch dip.

\$375

Seasonal Fruit (DF, GF, V, VE)

A vibrant assortment of juicy melon, sweet pineapple, ripe berries and refreshing citrus.

\$385

Gourmet Cheese (GF, V)

A beautifully arranged selection of blue cheese, sharp cheddar, Swiss and pepper jack, paired with an array of dried fruit garnishes and an assortment of crackers.

\$400

Charcuterie (allergens vary)

A stunning spread of savory delights featuring Genoa salami, creamy provolone, smoky gouda, rich Boursin® cheese, marinated artichoke hearts, green olives, an assortment of roasted and pickled vegetables and crisp crackers.

\$425

*Contains nuts; **DF**: dairy-free; **GF**: gluten-free; **V**: vegetarian; **VE**: vegan; **P**: pescatarian

COLD HORS D'OEUVRES

Priced per 100 pieces; serving approximately 25-30 guests.

Chilled Flatbread Vegetable Pizza (V)

Oven-baked flatbread served chilled and topped with a creamy herb-infused spread and a fresh medley of colorful garden vegetables, finished with fresh dill and chives.

\$200

Marinated Olive and Cheese Ring (GF, V)

A vibrant centerpiece of Mediterranean olives and cubes of artisan cheese.

\$225

Silver Dollar Rolls with Assorted Deli Meats and Cheeses

Soft, pillowy silver dollar rolls filled with a variety of premium deli meats and cheeses.

\$250

Fresh Fruit Kabobs (DF, GF, V, VE)

A colorful medley of juicy melon, sweet pineapple, crisp grapes and ripe strawberries skewered into 50 refreshing kabobs.

\$275

Taco Dip Platter (V, GF)

Creamy seasoned base topped with zesty salsa, crisp lettuce, juicy tomatoes, shredded cheddar and a sprinkle of black olives, served with crunchy tortilla chips.

\$275

Classic Bruschetta (V)

Toasted baguette slices topped with a vibrant mix of ripe tomatoes, fresh basil and a drizzle of extra-virgin olive oil.

\$300

HOT HORS D'OEUVRES

Priced per 100 pieces and/or serving approximately 25-30 guests.

Barbecue (GF), **Swedish, Sweet and Sour** (GF) **or Caribbean Meatballs** (DF, GF)

Juicy, bite-size meatballs crafted from a savory blend of seasoned beef and pork, served piping hot with your choice of bold, flavorful sauces.

\$215

Classic Bone-In Wings

Juicy, crispy chicken wings cooked to perfection on the bone and tossed in your choice of signature sauces: Buffalo (GF), Barbecue (DF, GF) Caribbean (DF, GF) Teriyaki (DF) Garlic Parmesan (GF) or Nashville Hot (DF, GF).

\$275

*Contains nuts; **DF**: dairy-free; **GF**: gluten-free; **V**: vegetarian; **VE**: vegan; **P**: pescatarian

DINNER BUFFETS

Includes soft rolls with butter and freshly brewed regular and decaffeinated coffee.

Garden-to-Grill Buffet

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch (GF, V) and French dressings (DF, GF, V)

Cucumber salad with creamy dill dressing (GF, V)

Chef's choice of vegetable (DF, GF, V, VE)

Oven-roasted Yukon Gold potatoes (DF, GF, V, VE)

Grilled marinated chicken breast (DF, GF) with creamy sundried tomato sauce

Oven-roasted pork loin served with tangy marmalade-mustard sauce (DF, GF)

\$28 per person

Pasta Buffet

Classic Caesar salad (GF without croutons)

Breadsticks (V)

Chef's choice of vegetable (DF, GF, V, VE)

Butternut squash ravioli served in sage-cream sauce (V)

Vegetable pasta primavera with pesto-cream sauce (V)

Chicken Alfredo with penne pasta

Italian sausage, tortellini and vegetables tossed in rosa sauce

\$32 per person

The Island Buffet

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch (GF, V) and French dressings (DF, GF, V)

Tortellini vegetable pasta with white balsamic vinaigrette (V)

Marinated vegetable salad (DF, GF, V, VE)

Chef's choice of vegetable (DF, GF, V, VE)

Baked five-cheese cavatappi pasta (V)

Boursin mashed potatoes (GF, V)

Marinated chicken breast with mushrooms and creamy peppercorn sauce

Grilled marinated flank steak with red wine-mushroom sauce (DF, GF)

\$34 per person

Destination Fun Buffet

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch (GF, V) and French dressings (DF, GF, V)

Strawberry balsamic pasta salad (V)

Chef's choice of vegetable (DF, GF, V, VE)

Cheesy au gratin potatoes (GF, V)

Chicken breast with marsala wine sauce

Sliced New York strip with creamy bourbon-mushroom sauce (GF)

Oven-roasted salmon fillets with herb-mustard glaze (DF, GF, P)

\$36 per person

*Contains nuts; DF: dairy-free; GF: gluten-free; V: vegetarian; VE: vegan; P: pescatarian

TASTE OF SUMMER

Includes freshly brewed regular and decaffeinated coffee.

Taste of Summer 1

BLT pasta salad

Assorted buns

Coleslaw (V)

All-beef hot dogs (DF, GF)

Juicy quarter-pound all-beef burgers (DF, GF)

American and Swiss cheeses (GF, V)

Lettuce, tomatoes, pickle chips, relish, ketchup, mustard and mayonnaise

Individual bags of potato chips (DF, GF, V, VE) with creamy onion dip (GF, V)

\$22 per person

Taste of Summer 2

Fresh fruit display (DF, GF, V, VE)

Macaroni pasta salad (V)

Baked beans (DF, GF)

Buns

Shredded Memphis barbecue chicken (DF, GF)

Carolina pulled pork with Sweet Baby Ray's barbecue sauce (DF, GF)

Kettle chips (DF, GF, V, VE)

\$24 per person

Taste of Summer on the River

Hot honey barbecue chicken salad (GF)

Cornbread muffins (V)

Buttered corn (DF, V)

Warm potato salad with Dijon dressing

Grilled bone-in chicken with tangy gold barbecue sauce (DF)

Burnt-end brisket with Kansas City barbecue sauce (DF, GF)

\$28 per person

*Contains nuts; **DF: dairy-free; GF: gluten-free; V: vegetarian; VE: vegan; P: pescatarian**

DESSERTS

Gluten-free, dairy-free and sugar-free desserts available upon request.

Inquire for a current list of available flavors.

Premium Cakes (V)

Lemon cream shortcake, strawberry cream shortcake, tuxedo truffle mousse, raspberry white chocolate, chocolate five-layer, vanilla caramel, carrot and cream cheese

\$11 per slice

Premium Cheesecakes (V)

New York vanilla, turtle, crème brûlée, strawberry lace, cookies and cream, cotton candy swirl and white chocolate raspberry

\$11 per slice

Premium Pies (V)

Chocolate mint, banana cream, cookies and cream, lemon meringue, coconut cream, French silk, key lime and strawberry cream

\$11 per slice

Assorted Cakes (V)

Carrot, lemon, poppyseed, apple spice and chocolate

\$9 per slice

Assorted Cheesecakes (V)

Tuxedo, chocolate-chocolate chip, vanilla, raspberry and fruit stand swirl

\$9 per slice

Assorted Fruit Pies (V)

Dutch apple, apple, blueberry and lemon crunch

\$9 per slice

Fruit Crisps with Whipped Cream (V)

Cherry and apple cinnamon

\$9 per slice

Assorted Brownies and Sweet Bars (V)

\$30 per dozen

Assorted Packaged Cookies (V)

\$30 per dozen

*Contains nuts; **DF:** dairy-free; **GF:** gluten-free; **V:** vegetarian; **VE:** vegan; **P:** pescatarian



CATERING **DRINK MENU**

BEVERAGES

Assorted Teas

Earl Grey, English breakfast, green, lemon and peppermint

\$2 per bag

Milk

\$3 per carton

Bottled Water

\$3 per bottle

Assorted Pepsi Products

\$3 per can

Assorted Fruit Juices

\$4 per bottle

Assorted Gatorade

\$4 per bottle

Assorted Bubly Sparkling Waters

\$4 per can

Assorted Celsius Energy Drinks

\$4 per can

Assorted Bubbl'r Energy Drinks

\$4 per can

Assorted Naked Juices

\$4.50 per bottle

Infused Water

\$12 for 3 gallons

\$16 for 5 gallons

Lemonade

\$18 per gallon

Iced Tea

\$18 per gallon

Fresh Coffee

\$30 per gallon

RAIL LIQUOR

Vodka

Absolut **\$7**

Absolut Citron **\$7**

Whiskey

Windsor **\$7**

Bourbon

Jim Beam **\$7**

Rum

Bacardí **\$7**

Captain Morgan **\$7**

Gin

Tanqueray **\$7**

Tequila

Corazón Reposado **\$8**

Brandy

Christian Brothers **\$7**

CALL LIQUOR

Vodka

Tito's **\$8**

Whiskey

Crown Royal **\$8**

Crown Royal Apple **\$8**

Jameson **\$8**

Jack Daniel's **\$8**

Scotch

Johnnie Walker Black Label **\$9**

Bourbon

Bulleit **\$9**

Rum

Bacardí Limón **\$8**

Malibu **\$8**

Gin

Bombay Sapphire **\$8**

Cordials

Peach Schnapps **\$8**

Kahlúa **\$8**

Baileys **\$8**

Disaronno Amaretto **\$8**

LIQUOR ADD-ONS

With Juice +**\$1**

Long Pour +**\$2**

BEER

Domestic \$6

Coors Light

Miller Lite

Budweiser

Bud Light

Michelob Golden Light

Busch NA

Sam Adams Hazy IPA NA

Premium Beer \$7

Heineken

Modelo

WINE

House Red **\$7**

House White **\$7**

SELTZERS

White Claw **\$7**

SOFT DRINKS

Fountain Soda **\$2**

Water **\$3**

TREASURE ISLAND CATERING GUIDELINES & OFFERINGS

All catering prices are priced per person unless otherwise noted.

There is a minimum guarantee of 30 guests for all breakfast and lunch buffets. If there are fewer than 30 guests, a \$3-per-person fee will be applied.

There is a minimum guarantee of 50 guests for all dinner buffets. If there are fewer than 50 guests, a \$3-per-person fee will be applied.

Breakfast is served from 6am-11am.

Lunch is served from 11am-3pm.

Dinner/reception is served from 3pm-10pm.

The Catering Department must be notified of the final guest count for all private functions at least seven business days in advance. All prices are subject to 6.875% sales tax and a 21% service charge. Items and prices are subject to change.

All payment policies and requirements are outlined in our event contract.

Food service may be held for a maximum of two hours and no longer.

To-go boxes are not permitted and leftover food may not be taken off of Treasure Island property.

No outside food or beverage is permitted.

ALCOHOL SERVICE

Host bar pricing does not include tax or the service charge in bar menu pricing. That will be added to your final bill. Cash bar pricing is inclusive.

Cash and host bar minimum is \$500. If sales do not meet or exceed this amount, a \$100 bartender fee will be added to the final invoice.

No outside alcohol is allowed on property. Alcohol service will be provided to guests at least 21 years of age who show a valid government-issued photo ID.

Treasure Island Resort & Casino reserves the right to refuse service to any individual who appears to be impaired or intoxicated.