



# Banquet Menu



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



## **CONTINENTAL BREAKFASTS**

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

### **Morning Island Continental**

Petite selection of breakfast pastries, croissants and muffins  
Butter and assorted jellies  
Basket of apples, oranges and bananas

### **Treasure Island Classic Continental**

Petite selection of breakfast pastries, croissants and muffins  
Butter and assorted jellies  
Freshly sliced fruit  
Assorted yogurt cups with granola

### **Island Meeting Center Continental**

Assorted selection of breakfast pastries, bagels and sliced bread  
Cream cheese, butter, assorted jellies and honey  
Freshly sliced fruit  
Assorted yogurt cups with granola  
Oatmeal with raisins, brown sugar and granola

## **BREAKFAST BUFFETS**

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

### **The Sunriser Breakfast Buffet**

Petite selection of breakfast pastries and muffins  
Bowl of fresh cut mixed fruit  
Fluffy scrambled eggs with diced ham and shredded cheese  
Fried diced potatoes with onions and peppers



### **Lucky One Breakfast Buffet**

Petite selection of breakfast pastries, croissants and muffins  
Butter, assorted jellies and honey  
Freshly sliced fruit and berries  
Basket of warm buttermilk biscuits  
Sausage gravy  
Smoked country bacon  
Fluffy scrambled eggs with shredded cheese  
Crispy shredded hash browns

### **Executive Minnesotan Breakfast Buffet**

Petite selection of breakfast pastries, croissants and muffins  
Butter, assorted jellies and honey  
Freshly sliced fruit and berries with cinnamon Chantilly cream  
Smoked country bacon  
Maple sausage links  
Mini pancakes with strawberry sauce, whipped cream and warm syrup  
Fluffy scrambled eggs with shredded cheddar cheese  
Creamy baked hash browns

## **PLATED BREAKFASTS**

Include 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, smoked country bacon, sausages links and crispy shredded hash browns

### **Island French Toast**

French toast, fluffy scrambled eggs, smoked country bacon and crispy shredded hash browns

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

Grilled New York strip steak, fluffy scrambled eggs with shredded cheese and creamy hash browns



## **LUNCH BUFFETS**

Include freshly brewed regular and decaffeinated coffee

Add soup to any lunch buffet for \$3.00 per person

### **Make-Your-Own Deli Sandwich Lunch Buffet**

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

Fresh fruit salad

Potato salad

Brioche buns

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

Slices of Swiss and cheddar cheeses

Sliced tomatoes, sliced red onions, green leaf lettuce and pickle spears

Mustard and mayonnaise

### **The Business Lunch Buffet**

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

Broccoli and ranch penne salad

Maple-brined pork loin roasted with Caribbean jerk seasoning and jerk sauce

Lemon-marinated chicken breast grilled with lemon-cream sauce

Chef's choice of vegetable

Roasted rosemary red potatoes

### **The All-American Lunch Buffet**

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

Vegetable pasta salad

Roasted sliced turkey breast with sage dressing and parsley turkey sauce

Sliced roast beef with peppercorn-red wine demi-glace

Chef's choice of vegetable

Buttery whipped potato



## **HOT PLATED LUNCH ENTRÉES**

Include freshly brewed regular and decaffeinated coffee  
Add a house or Caesar salad and soft rolls to any lunch

### **Maple-Glazed Pork Loin**

With pecan-bacon demi-glace, potatoes O'Brien and chef's choice of vegetable

### **Chicken Alfredo**

Grilled chicken breast and penne pasta tossed in a rich garlic Alfredo sauce, served with garlic breadsticks

### **Roasted Turkey with Sage Dressing**

With rich turkey gravy, mashed potatoes, corn and cranberry sauce

### **Sautéed Chicken Piccata**

With lemon-butter-caper sauce, parsley potatoes and chef's choice of vegetable

### **Broiled Walleye**

Sautéed and served with fresh lemon and tartar sauce, wild rice pilaf and chef's choice of vegetable

### **Grilled Seasoned Rib Eye Steak**

With Dijon-mushroom demi-glace, roasted garlic whipped potatoes and chef's choice of vegetable



## **COLD PLATED LUNCH ENTRÉES**

Include freshly brewed regular and decaffeinated coffee

### **Chopped Cobb Salad**

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

### **Chicken Caesar Wrap**

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

### **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

## **BAGGED LUNCHES**

Include a red apple, a cookie and a bag of potato chips

### **Buffalo Chicken Wrap**

Thin slices of Buffalo-style chicken breast in a tomato tortilla with Buffalo mayonnaise, leaf lettuce, tomato, pepper jack cheese and pickled jalapeños

### **Caesar Chicken Croissant**

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

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

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



**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 leaf lettuce

**Smoked Turkey Croissant**

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

**AFTERNOON BREAKS**

**Chips & Dips**

Kettle or regular chips with onion or ranch dip

**Pretzel Snack Mix**

**Roasted Peanuts & Mixed Nuts**

**Assorted Candy Bars**

Includes M&M's, Snickers and Three Musketeers

**Tri-Color Tortilla Chips**

With queso dip

**Brownies & Assorted Sweet Bars**

**Assorted Cookies**



## **RECEPTION DISPLAYS**

Each serving approximately 100 guests

### **Fresh Vegetable Crudités**

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

### **Seasonal Fruit**

Sliced assortment of seasonal fruit

### **Hickory-Smoked Salmon**

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

### **Gourmet Cheese**

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

### **Deli Meat & Cheese**

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

### **Antipasti**

Assortment of roasted and pickled vegetables, including marinated mushrooms, pepperoncini, cherry peppers, roasted red peppers and whole garlic cloves, Genoa salami, sliced provolone, smoked Gouda and Boursin cheeses, marinated artichoke hearts, green olives and crackers





## **COLD HORS D'OEUVRES**

Priced per 100 pieces, serving approximately 25 to 30 guests

Chilled flatbread vegetable pizza

Tri-colored cheese tortellini skewers drizzled with basil pesto

Deviled eggs

Bruschetta with fresh basil, olive oil and tomato

Chilled asparagus wrapped in prosciutto

Ham, smoked turkey and cheese pinwheels

Fresh fruit kabobs

Assorted open-faced finger sandwiches

Sliced smoked pork tenderloin served on toast with chili sauce

Silver dollar rolls with assorted deli meats and cheese

California sushi rolls

Smoked salmon served on toast with capers

Dark chocolate dipped strawberries with white chocolate drizzle

Gulf oysters on the half shell served with lemons and horseradish sauce

Chef's assorted wraps:

- Chipotle chicken wrap with grilled chicken, pepper jack cheese, leaf lettuce, tomato and chipotle mayonnaise in a chipotle tortilla
- Lavash flatbread deli wrap with smoked ham, turkey breast, Genoa salami, cheddar and Swiss cheeses, leaf lettuce, tomato and honey mustard
- SBT wrap with fresh spinach, smoked bacon, Swiss cheese and tomato in a spinach tortilla with a sweet bacon dressing
- Chicken Caesar wrap with strips of grilled chicken, chopped romaine lettuce, shredded Parmesan, diced tomatoes, sliced black olives and Caesar dressing

Iced gulf shrimp served with lemons and cocktail sauce



## **HOT HORS D'OEUVRES**

Priced per 100 pieces, serving approximately 25 to 30 guests

Warm soft pretzel bites

BBQ, Swedish, sweet and sour or Caribbean meatballs

Sun-dried tomato and melted blue cheese crumbles on a toasted baguette

Beef sate with spicy peanut sauce

Mozzarella cheese sticks served with marinara sauce

Pot stickers with Asian ginger dipping sauce

Buffalo, BBQ, Caribbean or teriyaki chicken wings, served with vegetable sticks and blue cheese dressing

Vegetable egg rolls served with sweet chili sauce

Phyllo beggar's purses stuffed with brie and raspberries

Sausage-stuffed mushrooms filled with Italian sausage and Parmesan cheese

Crab rangoon served with sweet and sour sauce

Grilled shrimp and andouille sausage skewers with Creole cream sauce

Coconut shrimp

Mini crab cakes served with citrus rum cream sauce\*

Bacon wrapped scallops tossed in sweet chili sauce

*\*Subject to availability*



## **CARVING STATIONS**

Priced per station

### **Chipotle Turkey Breast**

Hickory-smoked turkey breast with a chipotle rub, served with chipotle-cranberry mayonnaise and petite rolls

### **Glazed Honey Baked Ham**

Served with honey mustard, cornbread muffins and petite rolls

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

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

### **New York Strip Roast**

### **Prime Rib**

### **Beef Tenderloin**

Slow roasted and served with béarnaise sauce and petite rolls



## **DINNER BUFFETS**

Include soft rolls with butter and freshly brewed regular and decaffeinated coffee

### **Double Down Buffet**

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch and French dressings  
Cheddar cheese and broccoli penne salad  
Mixed fruit salad  
Grilled Montreal-seasoned pork loin served with onion and orange marmalade topping  
Eight-cut chicken with chardonnay cream sauce  
Roasted red bliss potatoes  
Chef's choice vegetable

### **Casino Event Center Buffet**

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch and French dressings  
Tortellini with vegetables and white balsamic vinaigrette  
Marinated vegetable salad  
Grilled marinated flank steak with red wine mushroom sauce  
Marinated chicken breast with creamy mushroom-peppercorn sauce  
Roasted red pepper mashed potatoes  
Five-cheese baked cavatappi pasta  
Chef's choice vegetable

### **Island Is Calling Buffet**

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch and French dressings  
Inside round of beef in a wine sauce  
Grilled salmon fillets with basil cream sauce  
Hunter-style roasted chicken  
Cheesy au gratin potatoes  
Baked pasta with fresh tarragon tomato sauce, topped with Parmesan cheese  
Chef's choice vegetable



### **North Woods Buffet**

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

Vegetable pasta salad with ranch dressing

Cucumber, tomato and onion salad with sweet vinaigrette

Grilled marinated chicken breast with mushroom demi-glace

Baked orange roughy with fruit salsa

Slow-roasted prime rib with au jus and horseradish sauce

Mashed potatoes

Sage dressing

Rice pilaf

Chef's choice vegetable

### **Pasta Buffet**

Italian sausage, tortellini and vegetables tossed in rosa sauce

Beef goulash with marinara sauce

Chicken Alfredo with penne pasta

Vegetable pasta primavera with pesto cream sauce

Chef's choice vegetable

Garlic toast



## **TREASURE ISLAND WORLDLY BUFFETS**

Include freshly brewed regular and decaffeinated coffee

### **South of the Border**

Mexican 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

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

### **Add on the Chef's Fajita Station**

Sautéed shrimp, beef and chicken

Julienne peppers and onions, scallions and diced tomatoes

Soft tortilla shells

### **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 vegetables

Garlic toast



## **TASTE OF SUMMER**

Include freshly brewed regular and decaffeinated coffee

### **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

### **Taste of Summer 2**

Rib tips with Sweet Baby Ray's® BBQ sauce

Honey mustard BBQ chicken

Macaroni salad

Fried potatoes and onions

Corn O'Brien

Chipotle cornbread

### **Taste of Summer 3**

Smoked brisket with Cattlemen's® Smoky BBQ sauce

Bourbon-glazed grilled chicken

Carolina pulled pork with Sweet Baby Ray's® BBQ sauce and a bun

Baked beans

Homestyle potato salad

Broccoli spears with red peppers

Freshly sliced fruit



## **PLATED DINNER ENTRÉES**

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

### **Beef Entrées**

Served with a choice of mushroom demi-glace, garlic-herb butter, béarnaise sauce, onions, mushrooms, peppercorn sauce, Dijon cream sauce or Madeira sauce

### **Sirloin Steak**

8oz seasoned and grilled sirloin steak topped with garlic-herb butter

### **Prime Rib**

10oz slow-roasted prime rib, au jus and horseradish sauce

### **New York Strip**

Grilled 6oz New York strip steak

### **New York Strip**

Grilled 10oz New York strip steak served with mushrooms and onions

### **Chicken Entrées**

Include a choice of mushroom-marsala sauce, Champagne cream sauce, peppercorn sauce, piccata sauce, Dijon cream sauce, bruschetta or chicken Parmesan with marinara sauce

### **Chicken Chardonnay**

Sautéed seasoned chicken breast served with chardonnay cream sauce

### **Italian Stuffed Chicken**

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





### **Frenched Breast of Chicken**

Roasted frenched breast of chicken with roasted shallot demi-glace

### **Seafood Entrées**

Include a choice of béarnaise sauce, dill cream sauce, pesto cream sauce, fruit salsa, teriyaki glaze, citrus butter, sriracha-garlic glaze, tartar sauce or lemon-caper butter

### **Cumin-Crusted Salmon**

Sautéed and served with cucumber salsa and rice pilaf

### **Almond-Crusted Walleye**

Broiled or fried and served with mango salsa

### **Pork Entrées**

Include a choice of honey mustard BBQ sauce, Dijon cream sauce, honey jack sauce, plum BBQ sauce, apple demi-glace, peppercorn sauce or honey-garlic sauce

### **Pork Tenderloin**

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

### **Stuffed Pork Loin**

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



## **PIZZA**

### **Supreme Pizza**

Pepperoni, sausage, black olives, green peppers, mushrooms and onion

### **All-Meat Pizza**

Bacon, pepperoni and sausage

### **One-Topping Pizza**

## **DESSERTS**

All desserts can be served buffet-style or individually

Cheesecakes: New York, turtle, crème brûlée and no-sugar-added

Fruit Pies: blueberry, apple and cherry

Gourmet Pies: peach, praline, key lime, chocolate French silk and Boston cream

Gourmet Cakes: 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

Fruit Crisp: cherry and apple cinnamon

## **BAKERY**

### **Granola Bar**

### **Whole Fruit**

### **Sliced Bagels**

Served with fruit and plain cream cheese

### **Assorted Breakfast Pastries**

### **Assorted Muffins**

### **Assorted Donuts**

### **Assorted Breakfast Breads**



## **BEVERAGES**

**Fresh Coffee or Tea**

**Assorted Fruit Juices**

**Bottled Water**

**Milk**

**Assorted Soft Drinks**

**Sparkling Water**

Lime, pomelo grapefruit, raspberry, black cherry or lemon

**Infused Water**

**Lemonade**

**Iced Tea**