



Banquet Menu



POST OFFICE BOX 75 | RED WING, MN 55066 | 1 800 222 7077 | TICASINO.COM



Continental Breakfasts

Includes 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

\$9.95

Treasure Island Classic Continental

Petite selection of breakfast pastries, croissants and muffins

Butter and assorted jellies

Freshly sliced fruit

Assorted fruit yogurt cups with granola

\$10.95

Island Meeting Center Continental

Assorted selection of breakfast pastries, bagels and sliced breakfast breads

Cream cheese, butter, assorted jellies and honey

Fruit kabobs

Assorted fruit yogurt cups with granola

Oatmeal with raisins, brown sugar and granola

\$14.95

All prices are priced per person unless noted otherwise. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Breakfast Buffets

Includes 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

\$16.95

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 cheddar cheese biscuits

Sausage gravy

Country smoked bacon

Fluffy scrambled eggs with shredded cheese

Crispy shredded hash browns

\$17.95

Executive Minnesotan Breakfast Buffet

Petite selection of breakfast pastries, croissants and muffins

Butter, assorted jellies and honey

Freshly sliced fruit & berries with cinnamon Chantilly cream

Country smoked bacon

Maple sausage links

French toast with strawberry sauce, whipped cream and warm syrup

Fluffy scrambled eggs with shredded cheddar cheese

Creamy baked hash browns

\$18.95

All prices are priced per person unless noted otherwise. There is a minimum guarantee of 30 guests for all buffet breakfasts. Should you have fewer than 30 guests, an additional \$2.00 per person fee will apply. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



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 dressing

Country smoked bacon

Maple sausage links

Fluffy scrambled eggs with shredded cheddar cheese

Eggs Benedict with hollandaise sauce

Marinated and grilled flank steak with a peppercorn demi-glace

Grilled eight cut chicken with mushroom supreme

Roasted red potato wedges with peppers and onions

\$29.95

Breakfast Stations

\$6.95 per person per add on

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

All prices are priced per person unless noted otherwise. \$75.00 chef attendant fee per station item ordered. There is a minimum guarantee of 30 guests for all buffet breakfasts. Should you have fewer than 30 guests, an additional \$2.00 per person fee will apply. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



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, country smoked bacon, sausages links 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

Thin slices of black oak ham, American cheese and scrambled eggs on a large freshly baked croissant, 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

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 seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Lunch Buffets

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

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

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

Mustard, mayonnaise and Buffalo mayo

Soup du jour

Assorted breads

\$18.95

The Business 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

\$19.95

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

All prices are priced per person unless noted otherwise. There is a minimum guarantee of 30 guests for all lunch buffets. Should you have fewer than 30 guests, an additional \$2.00 per person fee will apply. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Hot Plated Lunch Entrées

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

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

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 seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



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

Chopped Cobb Salad

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

\$16.95

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

\$15.95

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

\$15.95

Treasure Island Fruit Plate

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

\$14.95

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 seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



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

\$14.95

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

\$14.95

Buffalo Chicken Wrap

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

\$14.95

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

\$14.95

Grab & Go Deli Wrap

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

\$14.95

All prices are priced per person unless noted otherwise. \$1.00 per box lunch 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 seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Afternoon Breaks

Tri-Color 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

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

Roasted Peanuts & Mixed Nuts

\$19.95 per pound

All prices are priced per person unless noted otherwise. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Reception Displays

Priced per tray, each serving approximately 100 guests

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

\$395.00

Deli Meat & Cheese

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

\$395.00

Antipasto

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

All prices are priced per person unless noted otherwise. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



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

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

Served with honey mustard, cornbread muffins and petite rolls

\$175.00 will serve 30 guests

Chipotle Turkey Breast

Hickory smoked with a chipotle rub and served with chipotle cranberry mayonnaise and petite rolls

\$95.00 will serve 15 guests

Beef Tenderloin

Slow roasted and served with bearnaise sauce and petite rolls

\$175.00 will serve 10 guests

All prices are priced per person unless noted otherwise. \$75.00 chef attendant fee per carved item ordered. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Cold Hors d'Oeuvres

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 cheeses
- \$195.00** Bruschetta with fresh basil, olive oil and tomato
- \$195.00** Cherry tomatoes filled with blue cream cheese
- \$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, choice of two meats: salmon, tuna or shrimp tempura
- \$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

All prices are priced per person unless noted otherwise. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Hot Hors d'Oeuvres

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
- \$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 sauce
- \$210.00** Pot stickers with Asian ginger dipping sauce
- \$250.00** Spanakopita phyllo pastry filled with spinach and feta cheese
- \$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

All prices are priced per person unless noted otherwise. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Dinner Buffets

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

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

Eight cut chicken with chardonnay cream sauce

Roasted red bliss potatoes with fresh thyme

Chef's choice vegetable

\$23.95

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

Tortellini vegetable pasta with white balsamic vinaigrette

Marinated vegetable salad

Grilled marinated flank steak with red wine mushroom sauce

Marinated chicken breast with portobello peppercorn sauce

Roasted red pepper mashed potatoes

Five cheese baked cavatappi pasta

Chef's choice vegetable

\$25.95

All prices are priced per person unless noted otherwise. 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 seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Dinner Buffets (continued)

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

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

Inside round of beef in a rich brown gravy with pearl onions and jus lie

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

\$26.95

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 fruit salsa

Slow roasted prime rib au jus and horseradish cream

Mashed potatoes

Sage dressing

Rice pilaf

Chef's choice vegetable

\$31.95

All prices are priced per person unless noted otherwise. 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 seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Taste of Summer

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

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

\$18.95

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

\$21.95

Taste of Summer 3

Smoked beef brisket with Cattlemen's® Smoky BBQ sauce

Bourbon glazed grilled chicken

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

Baked beans

Homestyle potato salad

Broccoli spears with red peppers

Freshly sliced fruit

\$22.95

All prices are priced per person unless noted otherwise. There is a minimum guarantee of 50 guests for all Taste of Summer options. 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 seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Taste of Summer (continued)

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

Taste of Summer 4

Grilled mini top sirloin with sautéed sweet onions and mushrooms

Grilled swordfish with sweet fruit relish

Frenched breast of chicken grilled with honey mustard BBQ sauce

Twice baked potatoes

Cranberry orange salad

Creamy tortellini salad

Grilled asparagus with mushrooms and peppers

\$27.95

All prices are priced per person unless noted otherwise. There is a minimum guarantee of 50 guests for all Taste of Summer options. 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 seven 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

\$21.95

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

\$10.00 per person

South of the Border

Mexican saffron rice

Refried beans with melted cheese

Make your own soft shell tacos with taco meat, 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

\$21.95

Add on the Chef's Fajita Station

Sautéed shrimp, beef and chicken

Julienne peppers and onions, scallions and diced tomatoes

Soft tortilla shells

\$10.00 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 seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



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

\$23.99

Prime Rib

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

\$24.99

Baja Rib Eye

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

\$25.99

New York Strip

Grilled 10oz New York strip served with mushrooms and onions

\$26.99

Chicken Entrées

Chicken Chardonnay

Seasoned chicken breast sautéed and served with a chardonnay cream sauce

\$22.99

Breaded Chicken Breast

Breaded boneless skinless chicken breast sautéed and served with fresh herb and butter supreme sauce

\$22.95

Italian Stuffed Chicken

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

\$24.95

Frenched Breast of Chicken

Roasted frenched breast of chicken with roasted shallot demi-cream

\$23.95

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 seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



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

Seafood Entrées

Cumin Crusted Salmon

Sautéed and served with cucumber salsa and rice pilaf

\$24.95

Caramelized Sea Scallops

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

\$25.95

Almond Breaded Walleye Fillet

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

\$27.95

Pork Entrées

Pork Tenderloin

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

\$22.95

Stuffed Pork Loin

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

\$21.95

Boneless Pork Chops

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

\$22.95

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 seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



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-glace

\$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 seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Desserts

All desserts can be served buffet style or individually

- \$6.95 Cheesecakes:** New York, turtle, crème brûlée and no sugar added
- \$5.95 Fruit Pies:** blueberry, apple and cherry
- \$5.95 Gourmet Pies:** wild berry with a lemon crust, country apple with a maple crust, peach praline, key lime, chocolate French silk and Boston cream
- \$6.50 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
- \$4.95 Fruit Crisp:** cherry and apple cinnamon
- \$4.95 Bread Puddings:** fresh berry and chocolate
- \$5.95 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
- \$5.00 Root Beer Float Station***
- \$6.95 Chef's Dessert Station*:** bananas foster or cherries jubilee (choice of one)

All prices are priced per person unless noted otherwise *\$75.00 attendant fee per station. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Bakery

Assorted Breakfast Pastries

\$26.95 per dozen

Assorted Muffins

\$26.95 per dozen

Sliced Bagels

Served with fruit and plain cream cheese

\$18.95 per dozen

Assorted Donuts

\$18.95 per dozen

Assorted Breakfast Breads

\$18.95 per dozen

Whole Fruit

\$1.25 each

Granola Bar

\$1.50 each

Yogurt Cup

\$2.75 each

All prices are priced per person unless noted otherwise. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.



Beverages

Fresh Coffee or Tea

\$28.00 per gallon

Assorted Fruit Juices

\$2.95 per bottle

Bottled Water

\$2.25 per bottle

Milk

\$1.50 per carton

Assorted Soft Drinks

\$2.25 per can

Sparkling Water

Lime, pomelo grapefruit, raspberry, black cherry or lemon

\$2.25 per can

Infused Water

\$12.00 for three gallons/\$16.00 for five gallons

Coffee Bar

Flavored syrups, chips, whipped cream and hot chocolate

\$8.95 per person for two hours

Lemonade

\$18.00 per gallon

Iced Tea

\$18.00 per gallon

All prices are priced per person unless noted otherwise. The catering department must be notified of the final guest count for all private functions a minimum of seven days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.