



*Blue Chip*  
CASINO • HOTEL • SPA

CATERING MENU



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Pricing is subject to 16% gratuity, 5% service charge and 7% sales tax. Menu pricing is non-negotiable. Pricing is subject to change without prior notification.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

\*\*Gluten Free, \*\*\*Allergen

\*\*\*\*Additional \$100 attendant fee.







# SERVICE CHARGES

Server Gratuity . . . . .	16%
Admin Service Charges . . . . .	5%
AV/Setup Service Charge . . . . .	21%
Sales Tax . . . . .	7%
Liquor Tax . . . . .	Inclusive

Carving Charge . . . . .	100
Attendant Charge . . . . .	100
Bartender Charge . . . . .	125
Hospitality Charge . . . . .	MKT
Cake Cutting Charge. . . . .	75

\*\* Pricing is subject to 16% gratuity, 5% service charge and 7% sales tax.



# BREAKFAST

## BUFFET CHOICES

*Based on 90 minutes of service.*

All buffets served with freshly brewed coffee, hot tea, assorted juices and water station

### EXPRESS CONTINENTAL | 16pp

fresh sliced seasonal fruit and berries, assorted muffins and bagels, assorted cream cheese, jellies and jams, whipped butter

	SUBSTITUTION	ENHANCEMENT
assorted yogurts**	N/A	1.5
yogurt parfaits	N/A	4
all-natural oatmeal with brown sugar, raisins, walnuts, and cinnamon	N/A	3
cheddar cheese grits**	N/A	3
assorted breakfast breads: freshly baked croissants, coffee cake, danish	N/A	3
toast station	N/A	2.5
multigrain bread, texas-style white bread, marble rye, cinnamon raisin bread		
assorted fruit jellies and jams, whipped butter		
assorted cereals with whole, 2%, skim, and soy milk	N/A	2.5
hardboiled eggs with salsa side**	N/A	2
scrambled eggs	N/A	3.5
sugar cured bacon	N/A	4.5
turkey bacon	N/A	4.5
sausage link	N/A	4.5
breakfast potatoes	N/A	2
lyonnaise potatoes**	N/A	2
maple sweet potatoes**	N/A	3
hashbrown patties	N/A	2
biscuits & gravy	N/A	3.5





# BREAKFAST

## BUFFET CHOICES

*Based on 90 minutes of service.*

All buffets served with freshly brewed coffee, hot tea, assorted juices and water station

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### MORNING MEDLEY | 25pp

*Minimum 30 Guest*

#### ENTRÉES

sugar-cured bacon\*\*, sausage links\*\*, buttermilk pancakes

#### EGGS

scrambled eggs\*\*

#### POTATOES

breakfast potatoes\*\*

#### SIDES

breakfast syrup, sugar-free syrup, whipped butter, fresh sliced seasonal fruit and berries\*\*

### HEALTHY START | 26PP

*Minimum 30 Guest*

#### ENTRÉES

canadian bacon\*\*, turkey sausage\*\*, whole wheat pancakes

#### EGGS

\*farmer's garden frittata\*\*

#### POTATOES

maple sweet potatoes\*\*

#### SIDES

breakfast syrup, sugar-free syrup, whipped butter, fresh sliced seasonal fruit and berries\*\*,  
assorted yogurt\*\*, all-natural oatmeal with brown sugar, raisins, walnuts, and cinnamon



# BREAKFAST

## BUFFET CHOICES

*Based on 90 minutes of service.*

All buffets served with freshly brewed coffee, hot tea, assorted juices and water station

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### EARLY RISER | 25PP

*Minimum 30 Guest*

#### ENTRÉES

sugar-cured bacon\*\*, sausage links\*\*

#### EGGS

\*eggs benedict florentine

#### POTATOES

breakfast potatoes\*\*

#### SIDES

breakfast syrup, sugar-free syrup, whipped butter, fresh sliced seasonal fruit and berries\*\*

### FARMERS DELIGHT | 28PP

*Minimum 30 Guest*

#### ENTRÉES

sugar-cured bacon\*\*, sausage links\*\*, biscuits and gravy, buttermilk pancakes

#### EGGS

\*scrambled eggs\*\*

#### POTATOES

breakfast potatoes\*\*

#### SIDES

breakfast syrup, sugar-free syrup, whipped butter, fresh sliced seasonal fruit and berries\*\*





# BREAKFAST BUFFET

## BUFFET SUBSTITUTIONS AND ENHANCEMENTS

SUBSTITUTION   ENHANCEMENT			SUBSTITUTION   ENHANCEMENT		
<b>ENTRÉES</b>			<b>POTATOES</b>		
bagel and *lox station	N/A	18 pp	lyonnaise potatoes**	1	2
assorted bagels, dill cream cheese, egg whites, egg yolks, cornichons, capers, lemon			maple sweet potatoes**	1.5	3
sugar cured bacon	N/C	1.5	breakfast potatoes	N/C	2
sausage links	N/C	1.25	hashbrown patties	1	2
turkey bacon**	.75	1.5			
turkey sausage**	.5	1.25	<b>SIDES</b>		
canadian bacon**	.5	1.25	assorted flavored yogurts**	N/A	1.5
chicken-fried steak with country gravy	4	6.5	yogurt parfaits	N/A	4
*chicken-fried chicken with country gravy	4	6.5	all-natural oatmeal with brown sugar, raisins, walnuts, and cinnamon	N/A	3
grilled breakfast ham**	1.5	3.5	cheddar cheese grits**	N/A	3
*8oz. new york strip steak**	14.75	24	assorted breakfast breads - freshly baked croissants, coffee cake, danish and muffins	N/A	3
biscuits and gravy	3.5	6.5	toast station	N/A	2.5
buttermilk pancakes, breakfast syrup, sugar-free syrup, whipped butter	1	1.75	multigrain bread, texas-style white bread, cinnamon raisin bread		
french toast, breakfast syrup, sugar-free syrup, whipped butter	1.25	2.5	assorted fruit jellies and jams, whipped butter		
			assorted cereals with whole, 2%, skim, and soy milk	N/A	2.5
<b>EGGS</b>			<b>BEVERAGE ENHANCEMENTS</b>		
scrambled eggs	N/A	3.5	assorted milks (chocolate and 2%)	N/A	2
hardboiled eggs with salsa side**	N/A	2	almond milk	N/A	3.25
*farmer's garden frittata**	3.5	6	assorted smoothies	N/A	4
*build-your-own 4-topping frittata**	3.75	6.5	infused water station	N/A	2.5
tomatoes, mushrooms, onions, peppers, spinach, jalapeño, pico de gallo, cilantro, ham, bacon, sausage, grilled chicken, chorizo, cheddar, american, swiss, pepper jack, provolone, feta			assorted soft drinks (pepsi products)	N/A	8
chorizo and *eggs, tortilla shells, pico de gallo, guacamole, sour cream	3	5.5			
*classic eggs benedict	3.5	6			
*eggs benedict florentine	3.75	6.5			
assorted mini quiche	6	9			



# BREAKFAST BUFFET

## ENHANCEMENT STATIONS

### WAFFLEY GOOD

*Minimum 30 guests.*

\$100 required chef attendant per station

#### ENHANCEMENT

fresh berries, pecans, breakfast syrup, sugar-free syrup, strawberry compote,	12pp
chocolate chips, whipped cream, whipped butter	
add bananas foster	3

### OMELETTE YOU DECIDE

*Minimum 30 guests.*

\$100 required chef attendant per station

#### ENHANCEMENT

*whipped eggs, tomatoes, mushrooms, onions, peppers, spinach,	14 pp
ham, bacon, sausage, cheddar, feta	
add omelet filling	1.5 ea
grilled chicken, chorizo, swiss, pepper jack, american,	
provolone, jalapeño, pico de gallo, salsa, cilantro	
egg substitute**	1
*egg whites**	1
*eggs in shell**	1





# BREAKFAST

## PLATED BREAKFAST ENTRÉES

*Minimum 30 guests.*

Served with freshly brewed coffee, hot tea and water

### CLASSIC AMERICAN BREAKFAST\*\* | 21pp

\*scrambled eggs, sugar-cured bacon, sausage links, breakfast potatoes

### SWEET AND SAVORY BREAKFAST | 23pp

pancakes, \*scrambled eggs\*\*, sugar-cured bacon\*\*, sausage links\*\*, breakfast potatoes\*\*, breakfast syrup, whipped butter  
add bananas foster +3

### \*EGGS BENEDICT FLORENTINE BREAKFAST | 22pp

poached eggs, wilted spinach, hollandaise, buttered english muffins, breakfast potatoes

### \*QUICHE BRUNCH | 25pp

*pick 2*

lorraine, asparagus with bacon and swiss, western, spinach and feta, mediterranean vegetable  
accompanied by choice of one side salad:

### SALAD SELECTION

#### HOUSE SALAD\*\*

mixed greens, carrots, cucumber, tomato, choice of two dressings  
add cheddar +.5 | avocado ranch +.5

#### CLASSIC CAESAR

romaine, croutons, parmesan, caesar dressing

#### MEDITERRANEAN SALAD\*\* | 1.25

romaine, cucumber, tomato, red onion, feta, balsamic vinaigrette

#### STRAWBERRY FIELDS\*\* | 2

arugula, spinach, frisée, cucumber, red onion, strawberry, blueberry, candied pecans, chèvre, forest berry vinaigrette

#### APPLE AND CRANBERRY\*\* | 2

arugula, spinach, dried cranberry, candied pecan, cucumber, red onion, gorgonzola crumbles, maple vinaigrette

#### KALE AND QUINOA\*\* | 2

kale, quinoa, dried cherry, dried apricot, seeds and nuts, red onion, gorgonzola crumbles, citrus white balsamic vinaigrette



# BREAKFAST

## PLATED SUBSTITUTIONS AND ENHANCEMENTS

family-style fruit platter\*\*  
 seasonal fruit cup\*\*  
 assorted flavored yogurts\*\*  
 yogurt parfaits  
 all-natural oatmeal with brown sugar, raisins, walnuts, and cinnamon  
 toast bread basket  
     multigrain bread, texas-style white bread, cinnamon raisin bread,  
     assorted fruit jellies and jams, whipped butter  
 breakfast bread basket  
     freshly baked croissants, coffee cake, danish and muffins,  
     assorted fruit jellies and jams, whipped butter

### SUBSTITUTION | ENHANCEMENT

N/A	24 each
N/A	5
N/A	1.5
N/A	4
N/A	3
N/A	2.5
N/A	3

### ENTRÉES

bagel and \*lox station  
     assorted bagels, dill cream cheese, egg whites, egg yolks, cornichons, capers, lemon  
 turkey bacon\*\*  
 turkey sausage\*\*  
 canadian bacon\*\*  
 \*chicken-fried steak with country gravy  
 \*chicken-fried chicken with country gravy  
 \*8oz. new york strip steak\*\*

N/A	18 pp
.75	N/A
.5	N/A
.5	N/A
4	N/A
4	N/A
14.75	24

### EGGS

\*farmer's garden frittata\*\*  
     tomato, mushroom, spinach, onion, cheddar  
 \*build-your-own 4-topping frittata\*\*  
     tomatoes, mushrooms, onions, peppers, spinach, jalapeño, pico de gallo, cilantro,  
     ham, bacon, sausage, grilled chicken, chorizo, cheddar, american, swiss,  
     pepper jack, provolone, feta  
 chorizo and \*eggs, tortilla shells, pico de gallo, guacamole, sour cream  
 \*classic eggs benedict

3.5	N/A
3.75	N/A
3	N/A
3.5	N/A

### POTATOES

lyonnaise potatoes\*\*  
 maple sweet potatoes\*\*  
 hashbrown patties

1	N/A
1.5	N/A
1	N/A





# THEMED BREAKS

## **WAKE ME UP BREAK | 16pp**

fresh sliced seasonal fruit and berries\*\*, assorted muffins and bagels, assorted cream cheese, jellies and jams, whipped butter, freshly brewed coffee, hot teas, assorted juices and water station

## **READY, SET, BREAK | 24pp**

assorted cookies, whole fruits\*\*, sodas, hot teas and infused water station

## **NUTRITIOUS NIBBLES BREAK | 20pp**

hummus with vegetables\*\*, whole fruit\*\*, roasted nuts\*\*, granola bars, assorted naked® juice, infused water, hot teas

## **SUGARY N' SALTY BREAK | 18pp**

assorted fresh-baked cookies, brownies, roasted mixed nuts\*\*, potato chips, pepsi® soft drinks, regular and decaf coffees

## **TEA AND TOAST BREAK | 18pp**

artisan sliced bread, butters, jams, honey, ricotta, avocado\*\*, infused water, herbal hot teas, iced tea

## **ENERGY BOOST BREAK | 21pp**

whole fruit\*\*, granola bars, protein bars, fruit smoothies\*\*, pepsi® soft drinks, energy drinks, regular coffee

## **SINGING SANDS HIKING TRAIL BREAK | 19pp**

m&m's™, reese's pieces, pretzels, chex mix, granola, popcorn\*\*, assorted roasted nuts\*\*, seeds, dried fruits\*\*, artisan water, herbal hot teas

## **CARNIVAL TIME BREAK | 17pp**

popcorn\*\*, peanuts and cracker jack\*\*, pretzel bites, tortilla chips\*\*, cheese sauce\*\*, jalapeño\*\*, pepsi® soft drinks, freshly brewed iced tea

## **MOVIE THEATRE BREAK | 19pp**

popcorn\*\*, m&m's™, reese's pieces, roasted mixed nuts\*\*, dried fruits\*\*, assorted candy bars, pepsi® soft drinks, freshly brewed iced tea



# À LA CARTE

## SNACK BREAK ITEMS

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2 hardboiled eggs with salsa side**	4 per person
petite baked breakfast muffins	16 per dozen
jumbo breakfast muffins	60 per dozen
fresh-baked petite danish	18 per dozen
assorted bagels with flavored cream cheese	66 per dozen
breakfast sandwich/breakfast burrito	13.5 each
whole fresh fruit**	3 each
fresh fruit cup**	7 each
fresh fruit platter**	6 per person
assorted yogurt**	22 per dozen
yogurt parfaits	6.5 each
crudité and dip display**	6 per person
assorted garden vegetables,	
garden vegetable dip, buttermilk ranch and hummus	
crudité martini with buttermilk ranch dressing	6.5 each
crudité martini with hummus**	6.5 each
nacho bar	11 per person
tortilla chips, cheese sauce, salsa, pico de gallo,	
guacamole, jalapenos, sour cream	
pretzel sticks and cheddar cheese sauce	42 per dozen
assorted chips, pretzels, popcorn	3.5 each
popcorn**	4 per person
peanuts and cracker jack**	4.5 each
trail mix and mixed nuts	3.5 each
assorted candy bars	3.5 each
granola bars and fruit grain bars	3 each
protein and power bars	5 each
fresh-baked cookies	34 per dozen
fudge brownies	38 per dozen
chocolate-covered strawberries**	40 per dozen





# À LA CARTE

## BEVERAGES

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water station	8
infused water station	24 per gallon
freshly brewed regular or decaffeinated coffee	40 per gallon
hot tea with assorted tea bags	38 per gallon
hot chocolate, marshmallows	38 per gallon
apple, cranberry and orange juice	38 per gallon
freshly brewed iced tea, sweet or unsweetened	38 per gallon
lemonade	38 per gallon
bottled aquafina water	4
assorted soft drinks and iced tea (pepsi products)	4
individual milk cartons (skim, 2%, or chocolate)	4
red bull energy drinks, regular and sugar-free	8
assorted soft drink enhancement package	8
continuous beverage service full day (max 8 hours)	22pp
regular and decaffeinated coffee, selection of soft drinks, iced tea, bottled water	
continuous beverage service half day (max 4 hours)	14pp
regular and decaffeinated coffee, selection of soft drinks, iced tea, bottled water	



# LUNCH

## BUFFET CHOICES

### DELICIOUS DELI BUFFET | 27pp

- SALAD** | garden salad\*\* , choice of two dressings
- HANDHELD** | chicken salad wrap, mediterranean vegetable wrap, italian deli sub, turkey bacon sub
- SOUP** | homestyle chicken noodle soup
- SIDES** | kettle chips, zesty coleslaw, fresh fruit\*\*
- DESSERT** | assorted cookies

### SALAD UPGRADES

- CLASSIC CAESAR**  
romaine, croutons, parmesan, caesar dressing
- MEDITERRANEAN SALAD\*\***  
romaine, cucumber, tomato, red onion, feta, balsamic vinaigrette
- STRAWBERRY FIELDS\*\***  
arugula, spinach, frisée, cucumber, red onion, strawberry, blueberry, candied pecans, chèvre, forest berry vinaigrette
- APPLE AND CRANBERRY\*\***  
arugula, spinach, dried cranberry, candied pecan, cucumber, red onion, gorgonzola crumbles, maple vinaigrette
- KALE AND QUINOA\*\***  
kale, quinoa, dried cherry, dried apricot, seeds and nuts, red onion, gorgonzola crumbles, citrus white balsamic vinaigrette

### SALAD TOPPERS

- additional dressings
- garlic crouton
- blackened shrimp\*\*
- grilled chicken\*\*
- grilled flank steak\*\*

### SUBSTITUTION | ENHANCEMENT

N/C	N/A
1.25	N/A
2	N/A
2	N/A
2	N/A
N/A	.5
N/A	.5
N/A	8.75
N/A	6
N/A	9.25





# LUNCH

## BUFFET CHOICES

### MEDITERRANEAN BUFFET | 28pp

**BUILD-A-NIÇOISE-SALAD\*\*** | romaine, cherry tomatoes, red onion, green beans, fingerling potatoes, hard-cooked egg, white beans, roasted olives, pepperoncini, \*grilled chicken, \*grilled ahi tuna, white balsamic vinaigrette

**HANDHELD** | italian deli sub

**SOUP** | minestrone

**SIDES** | garlic-herb naan, hummus, fresh fruit\*\*

**DESSERT** | baklava, rice pudding\*\*

### SUBSTITUTION | ENHANCEMENT

#### SALAD UPGRADES

additional dressings	N/A	.5
fresh mozzarella pearls**	N/A	1
parmesan cheese**	N/A	.75
garlic crouton	N/A	.5
marinated artichoke**	N/A	1.5
giardiniera**	N/A	.5
blackened shrimp**	1.75	8.75
grilled flank steak**	2.75	9.25

#### UPGRADES

meatballs in marinara sauce	N/A	4
mediterranean vegetable platter**	N/A	3
caprese salad platter**	N/A	3
gluten free flatbread**	N/A	2
3-cheese flatbread pizza	N/A	5
caprese flatbread	N/A	5.5
spicy pepperoni flatbread pizza	N/A	6



# LUNCH

## BUFFET CHOICES

---

### FARMER'S BUFFET | 28pp

**BUILD-A-CHEF-SALAD\*\*** | field greens, romaine, iceberg, grilled chicken, turkey, ham, smoked bacon, hard-cooked eggs, assorted cheeses, melange of garden vegetables

**HANDHELD** | italian deli sub, turkey bacon sub

**SOUP** | tomato bisque

**SIDES** | potato salad\*\*, fresh fruit\*\*

**DESSERT** | assorted cookies

### SALAD UPGRADES

additional dressings

garlic crouton

blackened shrimp\*\*

\*grilled flank steak\*\*

### SUBSTITUTION | ENHANCEMENT

N/A	.5
N/A	.5
1.75	8.75
2.75	9.25







# LUNCH

## BUFFET CHOICES

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### TEX MEX POWER BUFFET | 28pp

**BUILD A POWER PLATE** | iceberg, romaine, pork carnitas, chicken fajita, fajita vegetables, mexican cheese blend, cilantro lime rice or spanish rice, black beans or pinto beans, diced tomato, diced onion and cilantro, jalapeño, lime, sour cream

**SIDES** | guacamole, pico de gallo, tortilla chips, salsa, fresh fruit\*\*

**DESSERT** | churros with chocolate and strawberry sauce

### UPGRADES

lime shrimp\*\*  
\*carne asada\*\*  
fire-roasted corn relish\*\*  
queso fresco\*\*  
queso blanco sauce\*\*  
jalapeño cheese burrito wraps  
corn or flour tortillas

SUBSTITUTION	ENHANCEMENT
1.75	8.75
2.75	9.25
.75	1.5
1.5	1
N/A	1.5
N/A	1
N/A	.5





# LUNCH

## BUFFET CHOICES

### BACKYARD GRILL LUNCH BUFFET | 29pp

**SALAD\*\*** | garden salad with choice of two dressings

**HANDHELDS** | angus beef burgers, vienna beef hot dogs, bbq chicken breast, brioche buns, assorted sliced cheese, burger fixings, chicago dog toppings, poppy seed bun

**SIDES\*\*** | kettle chips, zesty coleslaw, mustard potato salad, fresh fruit\*\*

**DESSERT** | assorted cookies

### SALAD UPGRADES

#### CLASSIC CAESAR

romaine, croutons, parmesan, caesar dressing

#### MEDITERRANEAN SALAD\*\*

romaine, cucumber, tomato, red onion, feta, balsamic vinaigrette

#### STRAWBERRY FIELDS\*\*

arugula, spinach, frisée, cucumber, red onion, strawberry, blueberry, candied pecans, chèvre, forest berry vinaigrette

#### APPLE AND CRANBERRY\*\*

arugula, spinach, dried cranberry, candied pecan, cucumber, red onion, gorgonzola crumbles, maple vinaigrette

#### KALE AND QUINOA\*\*

kale, quinoa, dried cherry, dried apricot, seeds and nuts, red onion, gorgonzola crumbles, citrus white balsamic vinaigrette

### SUBSTITUTION | ENHANCEMENT

N/C	N/A
1.25	N/A
2	N/A
2	N/A
2	N/A

### SUBSTITUTION | ENHANCEMENT

### SALAD TOPPERS

additional dressings	N/A	.5
garlic crouton	N/A	.5
blackened shrimp**	N/A	8.75
grilled chicken**	N/A	6
*grilled flank steak**	N/A	9.25

### UPGRADES

spicy black bean burgers	1	5
turkey burgers**	1	5
beer brats	1	4
vienna beef polish sausage**	1	4
honey bbq baby back pork ribs**	N/A	8
brown-sugar smoked pork**	3	6
smoked beef brisket**	5	9
pretzel hamburger buns	2	3.5
gluten free buns	2	3.5
pretzel hot dog buns	2	3.5

### SUBSTITUTION | ENHANCEMENT





# LUNCH

## BUFFET CHOICES

### TASTE OF ITALY LUNCH BUFFET | 36pp

**SALAD** | classic caesar salad

**ENTRÉES** | chicken scallopini with choice of sauce: marsala, picatta, puttanesca, or tomato bruschetta with basil pesto, meatballs & marinara, italian sausage and peppers\*\*, spaghetti with marinara & alfredo

**SIDES** | roasted garden vegetables\*\*, herb & garlic breadsticks

**DESSERT** | tiramisu, cannolis

### SUBSTITUTION | ENHANCEMENT

### SALAD UPGRADES

**HOUSE SALAD\*\***

mixed greens, carrots, cucumber, tomato, buttermilk ranch & balsamic vinaigrette  
add cheddar

N/C 4.25

**MEDITERRANEAN SALAD\*\***

romaine, cucumber, tomato, red onion, feta, balsamic vinaigrette

1.25 4.5

**CAPRESE SALAD\*\***

fresh mozzarella, arugula, arugula pesto, balsamic, extra virgin olive oil, basil

1.5 4.5



# LUNCH

## BUFFET SUBSTITUTIONS AND ENHANCEMENTS

### SOUPS

tomato bisque, broccoli cheddar\*\*, homestyle chicken noodle, chili, italian wedding, minestrone, garden vegetable, southwestern chicken tortilla, roasted butternut squash\*\*, new england clam chowder

### SUBSTITUTION | ENHANCEMENT

N/C | 6.5

### DELI SALAD

potato, zesty coleslaw\*\*, italian pasta, cucumber and onion\*\*, asian noodle

1 | 3

### ENTRÉES

#### SEAFOOD

oven-roasted cod\*\*

2 | 8

choice of: lemon butter sauce, picatta sauce, puttanesca sauce, tomato bruschetta with basil pesto

grilled or roasted salmon\*\*

2.5 | 9

choice of: lemon butter sauce, picatta sauce, puttanesca sauce, tomato bruschetta with basil pesto, honey BBQ, chimichurri, sweet chili glaze with mango salsa

shrimp scampi skewers\*\*

5.75 | 14.5

steamed mussel with saffron butter sauce and leek\*\*

4.75 | 12.5

#### POULTRY

chicken fettuccini alfredo with broccoli

1.5 | 6

lemon-herb roasted chicken\*\*

2 | 7

chicken scarpariello with sausage and peppers\*\*

2 | 8

creamy garlic parmesan chicken\*\*

2 | 8

fried chicken

2 | 7





# LUNCH

## BUFFET SUBSTITUTIONS AND ENHANCEMENTS

### ENTRÉES

#### BEEF

veal scallopini  
 choice of: piccata sauce, marsala sauce, hunter's sauce, puttanesca sauce,  
 tomato bruschetta with basil pesto  
 sirloin pizzaiola\*\*  
 wine-braised beef oxtail\*\*  
 beef bourguignon tender tips\*\*

#### SUBSTITUTION | ENHANCEMENT

3	9
3	9
3.25	9.5
3	9

#### PORK

meat lasagna  
 orecchiette with pancetta and peas\*\*  
 peppercorn-crusted pork tenderloin with cherry balsamic reduction\*\*  
 mediterranean pork tenderloin with sun-dried tomato  
 cream sauce and gremolata\*\*  
 braised pork shank osso buco  
 bbq baby back ribs\*\*

1.5	6
1.5	6
4	6
4	6
5	7
4	6

#### VEGETARIAN

fried ravioli with marinara and alfredo  
 stuffed shells  
 vegetable lasagna  
 risotto with forest mushrooms and spinach\*\*  
 eggplant parmesan  
 cheese tortellini florentine  
 baked mostaccioli  
 mushroom ravioli with spinach and blue cheese cream  
 butternut squash ravioli with brown butter and sage  
 cavatappi with genoa pesto, grilled vegetables and goat cheese  
 roasted forest mushrooms and artichoke\*\*

1.5	6
1.5	6
1.5	6
1.5	6
1.5	6
1.5	6
2	7
2	7
2	7
2	7

### SIDES

#### VEGETABLES

steamed or roasted asparagus\*\*  
 steamed or roasted broccolini\*\*

1.5	4.25
1.5	4.25



# LUNCH

## BUFFET SUBSTITUTIONS AND ENHANCEMENTS

### DESSERTS

brownies  
 assorted fresh-baked cookies  
 lemon bars  
 rice pudding  
 baklava  
 mini cream puffs and eclairs  
 mini fruit tarts  
 mini cannoli  
 churros  
 assorted macarons  
 chocolate-covered strawberries  
 tropical fruit panna cotta  
 assorted mousse  
 assorted fruit pie  
 cheesecake with strawberries  
 chocolate fudge cake  
 carrot cake

N/C	6.5
N/C	6.5
2	6.5
2	6.5
3	6.75
3	6.75
3	6.75
3	6.75
3	6.75
3	6.75
3	6.75
3.5	7.25
4.25	7.5
6.25	9
8	12
8	12
8	12





# LUNCH

## LUNCH BOX | 25pp

**CHOICE OF THREE** | classic caesar salad, chef salad\*\*, house salad\*\*, tuna salad on wheat, classic blt, ham and cheese, turkey club, italian sub, mediterranean vegetable wrap

**SIDES** | assorted kettle chips\*\*, whole fruits\*\*, italian pasta salad

**DESSERT** | fresh-baked chocolate chip cookies

## SALAD UPGRADES

### STRAWBERRY FIELDS\*\*

arugula, spinach, frisée, cucumber, red onion, strawberry, blueberry, candied pecans, chèvre, forest berry vinaigrette

### APPLE AND CRANBERRY\*\*

arugula, spinach, dried cranberry, candied pecan, cucumber, red onion, gorgonzola crumbles, maple vinaigrette

### KALE AND QUINOA\*\*

kale, quinoa, dried cherry, dried apricot, seeds and nuts, red onion, gorgonzola crumbles, citrus white balsamic vinaigrette

## SALAD TOPPERS\*\*

add grilled chicken

add blackened shrimp

## SANDWICH UPGRADES

make it a wrap

make it a croissant

gluten free

pastrami and swiss

corned beef and swiss

chicken salad croissant

crab salad croissant

## DELI SALAD UPGRADES\*\*

mustard potato salad

zesty coleslaw

## FRUIT AND DESSERT UPGRADES

fresh fruit\*\*

brownies

brown butter and sea salt rice crispy\*\*

lemon bars

## ADD A CUP OF SOUP | 6.5 each

tomato bisque, broccoli cheddar\*\*, loaded potato, homestyle chicken noodle, chili, italian wedding, minestrone, garden vegetable, southwestern chicken tortilla, roasted butternut squash\*\*, new england clam chowder

## SUBSTITUTION | ENHANCEMENT

2 | N/A

2 | N/A

2 | N/A

N/A | 6

N/A | 8.75

N/A | 1

N/A | 2

N/A | 1

2 | N/A

2 | N/A

2 | N/A

2.5 | N/A

N/C | 6.5

N/C | 6.5

1 | N/A

3 | N/A

2 | N/A

2 | N/A



# LUNCH

## PLATED LUNCHES - 3 COURSES

*Minimum 30 guests.*  
includes assorted rolls, butter, choice of soup or side salad, dessert,  
freshly brewed coffee, iced tea, lemonade, and water service

## SOUPS AND SALADS

*choice of one*  
tomato bisque  
broccoli cheddar\*\*  
homestyle chicken noodle  
chili  
italian wedding  
minestrone  
garden vegetable  
southwestern chicken tortilla  
roasted butternut squash\*\*  
new england clam chowder

### HOUSE SALAD\*\*

mixed greens, carrots, cucumber, tomato, choice of two dressings  
add cheddar +.5 | avocado ranch +.5

### CLASSIC CAESAR

romaine, croutons, parmesan, caesar dressing

### MEDITERRANEAN SALAD\*\*

romaine, cucumber, tomato, red onion, feta, balsamic vinaigrette

### STRAWBERRY FIELDS\*\*

arugula, spinach, frisée, cucumber, red onion, strawberry, blueberry,  
candied pecans, chèvre, forest berry vinaigrette

### APPLE AND CRANBERRY\*\*

arugula, spinach, dried cranberry, candied pecan, cucumber,  
red onion, gorgonzola crumbles, maple vinaigrette

### KALE AND QUINOA\*\*

kale, quinoa, dried cherry, dried apricot, seeds and nuts, red onion,  
gorgonzola crumbles, citrus white balsamic vinaigrette

## SUBSTITUTION

N/C  
N/C  
N/C  
N/C  
N/C  
N/C  
N/C  
N/C  
N/C  
N/C  
N/C

N/C

1.25

2

2

2





# LUNCH

## ENTRÉES

*choice of one*

### CHICKEN SCALLOPINI | 39pp

choice of: piccata sauce, marsala sauce, hunter's sauce, puttanesca sauce, tomato bruschetta with basil pesto

### OVEN-ROASTED HERB TURKEY BREAST | 38pp

turkey gravy, cranberry sauce

### \*ROASTED PORK LOIN | 38pp

choice of: herb gravy, marsala sauce\*\*, apple demi with fire-roasted apples and onions\*\*

### \*ROASTED ATLANTIC SALMON\*\* | 42pp

choice of lemon butter sauce, picatta sauce, puttanesca sauce, tomato bruschetta with basil pesto, sweet chili glaze with mango salsa

### CAULIFLOWER STEAK AND PORTABELLA MUSHROOM\*\* | 36pp

romesco sauce or basil pesto

## SIDES

*choice of two*

### VEGETABLES\*\*

	ENHANCEMENT
green beans	N/C
zucchini, squash, cherry tomato medley	N/C
california blend	N/C
steamed broccoli	N/C
steamed or roasted asparagus	1.5
steamed or roasted broccolini	1.5
honey butter glazed baby carrots	1.5
roasted brussels sprouts with bacon, onion and balsamic	1.75

### STARCH

	ENHANCEMENT
whipped mashed potatoes**	N/C
rice pilaf**	N/C
herb stuffing	N/C
roasted garlic-herb potatoes**	N/C
parmesan garlic roasted fingerling potatoes**	1
baked potato with sour cream and butter**	1
baked sweet potato with cinnamon honey butter**	1
lyonnaise potato**	1.5
loaded mashed potatoes**	2
loaded baked potato**	2
wild rice pilaf**	2
wild rice pilaf with dried fruit**	2.5
white cheddar mac and cheese	2.5
penne alfredo	2.5
lemon-herb risotto**	3
truffle dauphinoise potatoes**	4



# LUNCH

## PLATED LUNCHES - SOUP AND SALAD

*Minimum 30 guests.*

includes assorted rolls, butter, dessert, freshly brewed coffee, iced tea, lemonade, and water service

## SOUPS

*choice of one*

tomato bisque, homestyle chicken noodle, broccoli cheddar\*\*, loaded potato, chili, italian wedding, minestrone, garden vegetable, southwestern chicken tortilla, roasted butternut squash\*\*, new england clam chowder

## SALADS

*choice of one*

### HOUSE SALAD\*\* | 28pp

mixed greens, carrots, cucumber, tomato, choice of two dressings  
add cheddar +.5 | avocado ranch +.5

### CLASSIC CAESAR | 28pp

romaine, croutons, parmesan, caesar dressing

### COBB SALAD\*\* | 31pp

romaine, hickory-smoked bacon, egg, tomato, red onion, avocado, blue cheese

### ASIAN SALAD | 28pp

napa cabbage, iceberg, snow peas, carrot, sweet peppers, green onion, cilantro, fried wonton, honey sesame

### MEDITERRANEAN SALAD\*\* | 30pp

romaine, cucumber, tomato, red onion, feta, balsamic vinaigrette

### STRAWBERRY FIELDS\*\* | 31pp

arugula, spinach, frisée, cucumber, red onion, strawberry, blueberry, candied pecans, chèvre, forest berry vinaigrette

### APPLE AND CRANBERRY\*\* | 30pp

arugula, spinach, dried cranberry, candied pecan, cucumber, red onion, gorgonzola crumbles, maple vinaigrette

### KALE AND QUINOA\*\* | 31pp

kale, quinoa, dried cherry, dried apricot, seeds and nuts, red onion, gorgonzola crumbles, citrus white balsamic vinaigrette

### SALAD TOPPERS\*\*

grilled chicken  
blackened shrimp  
\*grilled flank steak  
avocado

### ENHANCEMENT

6  
9  
9.25  
4





# LUNCH

## DESSERTS

*choice of one*

	SUBSTITUTION
<b>CHEESECAKE WITH SEASONAL FRUIT</b>	N/C
<b>CHOCOLATE FUDGE CAKE</b>	N/C
<b>CARROT CAKE</b>	N/C
<b>SEASONAL PIE</b>	N/C
<b>TIRAMISU</b>	N/C
<b>LEMON BERRY TRIFLE</b>	N/C
sponge cake, lemon curd, whipped cream, strawberry coulis, forest berries	
<b>SINFUL CHOCOLATE TURTLE***</b>	N/C
brownie, caramel, semi-sweet chocolate mousse, pecan	
<b>LEMON BERRY TART</b>	4
<b>CHOCOLATE TRIO MOUSSE DOME**</b>	5
white chocolate, milk chocolate, dark chocolate mousse, white chocolate mousse caramel, forest berries, strawberry coulis	
<b>TROPICAL FRUIT MOUSSE DOME**</b>	5
white chocolate mango mousse, mango and passion fruit ganache, forest berries, kiwi coulis	
<b>COFFEE MOUSSE DOME**</b>	5
coffee chocolate mousse, coffee-infused chocolate ganache, kahlúa crème anglaise, macaron	
<b>BERRY MOUSSE CAKE</b>	4
yellow cake, vanilla mousse, triple berry compote, strawberry glaze	
<b>LEMON SUNBURST CAKE</b>	4
yellow cake, lemon whipped cream, lemon curd	
<b>CHOCOLATE MOUSSE CAKE</b>	4
chocolate cake, semi-sweet chocolate mousse	
<b>CHOCOLATE CRUNCH CAKE</b>	4
chocolate crunch, chocolate mousse, dark chocolate glaze	
<b>OPERA COFFEE CAKE***</b>	5
almond sponge cake, coffee buttercream, chocolate ganache	
<b>FLOURLESS CAKE**</b>	5
flourless chocolate cake, chocolate ganache	
<b>VEGAN BELGIAN CHOCOLATE CHEESECAKE</b>	5
cocoa cake, tofu cream cheese, coco powder	
<b>VEGAN LEMON RASPBERRY CHEESECAKE</b>	5
lemon cake, lemon tofu cream cheese, raspberry purée, raspberry powder	



# DINNER

## BUFFET CHOICES

*Minimum 30 guests.*

### BLUE BUFFET | 50pp

**SALAD\*\*** | house salad with choice of two dressings

**ENTRÉE** | sausage and sauerkraut\*\*, fried chicken, shaved roasted beef with rosemary au jus\*\*

**SIDE** | roasted garden vegetable\*\*, parmesan garlic roasted fingerling potatoes\*\*, assorted rolls and butter

**DESSERT** | cheesecake with strawberry sauce, assorted fruit pies

### TASTE OF ITALY BUFFET | 52pp

**SALAD** | classic caesar salad

**ENTRÉE** | \*mediterranean peppercorn-crusted pork tenderloin with sun-dried tomato cream sauce and gremolata\*\*, chicken scallopini with choice of sauce: marsala, picatta, puttanesca, tomato bruschetta with basil pesto, italian sausage and peppers\*\*, spaghetti with marinara and alfredo

**SIDE** | roasted garden vegetables\*\*, anti pasto platter\*\*, herb and garlic breadsticks

**DESSERT** | tiramisu, cannolies

### OLE' SMOKEY BBQ BUFFET | 54pp

**SALAD\*\*** | house salad with choice of two dressings

**ENTRÉE** | smoked beef brisket\*\*, tennessee whiskey bbq chicken thighs, brown-sugar-cured smoked pork\*\*

**SIDE** | coleslaw\*\*, baked beans\*\*, macaroni and cheese, grilled vegetables\*\*, cornbread muffins, butter, pickles\*\*, quick pickled red onions\*\*, fresh fruit\*\*

**DESSERT** | peach cobbler or apple brown betty with whipped cream, pecan pie





# DINNER

## BUFFET CHOICES

Minimum 30 guests.

### FIESTA BUFFET | 46pp

**SALAD** | house salad with choice of two dressings

**ENTRÉE** | pork carnitas, fajita chicken, carne asada, fajita vegetables

**SIDE** | elote (mexican street corn)\*\*, cilantro lime rice or spanish rice, black beans or pinto beans\*\*, corn & flour tortillas, queso fresco\*\*, mexican cheese blend, shredded lettuce, diced tomato, diced onion and cilantro, jalapeño, lime, sour cream, guacamole, pico de gallo, tortilla chips, salsa

**DESSERT** | churros with chocolate and strawberry sauce, flan\*\*

#### UPGRADES

chipotle lime shrimp\*  
white queso sauce\*\*

#### SUBSTITUTION | ENHANCEMENT

N/A		8
N/A		2

### TWO ENTRÉES | 42pp

**SALAD** | choice of one salad

**ENTRÉE** | choice of two entrées

**SIDE** | choice of two sides and choice of one bread

**DESSERT** | choice of two desserts

### THREE ENTRÉES | 56pp

**SALAD** | choice of two salads

**ENTRÉE** | choice of three entrées

**SIDE** | choice of three sides and choice of one bread

**DESSERT** | choice of three desserts



# DINNER

## DINNER BUFFET SUBSTITUTIONS AND ENHANCEMENTS

### BREADS

assorted dinner rolls and butter, herb garlic breadsticks, cornbread muffins

### SALAD SELECTIONS

#### SUBSTITUTION

<b>HOUSE SALAD**</b>   mixed greens, carrots, cucumber, tomato, buttermilk ranch, balsamic vinaigrette	N/C
add cheddar +.5	
<b>CLASSIC CAESAR</b>   romaine, croutons, parmesan, caesar dressing	N/C
<b>MEDITERRANEAN SALAD**</b>   romaine, cucumber, tomato, red onion, feta, balsamic vinaigrette	1.25
<b>WEDGE**</b>   baby iceberg, hickory-smoked bacon, tomato, pickled red onion, blue cheese, chive	1.75
<b>CAPRESE SALAD**</b>   fresh mozzarella, arugula, arugula pesto, balsamic, extra virgin olive oil, basil	1.5
<b>ASIAN SALAD</b>   napa cabbage, iceberg, snow peas, carrot, sweet pepper, green onion, cilantro, fried wonton, honey sesame vinaigrette	1.5
<b>HEIRLOOM BEET SALAD**</b>   beets, whipped goat cheese, micro field greens, candied pecan, honey-aged sherry vinaigrette	2
<b>STRAWBERRY FIELDS**</b>   arugula, spinach, frisée, cucumber, red onion, strawberry, blueberry, candied pecans, chèvre, forest berry vinaigrette	2
<b>APPLE AND CRANBERRY**</b>   arugula, spinach, dried cranberry, candied pecan, cucumber, red onion, gorgonzola crumbles, maple vinaigrette	2

## ENTRÉES

### SEAFOOD

#### SUBSTITUTION | ENHANCEMENT

cornmeal-crusted catfish	N/C	6
beer-battered cod	N/C	6
oven-roasted cod**	2	8
choice of: lemon butter sauce, picatta sauce, puttanesca sauce, tomato bruschetta with basil pesto		
grilled or roasted salmon**	2.5	9
choice of: lemon butter sauce, picatta sauce, puttanesca sauce, tomato bruschetta with basil pesto, honey bbq, chimichurri, sweet chili glaze with mango salsa		
fried shrimp	5.75	14.5
shrimp scampi skewers**	5.75	14.5
bbq shrimp skewers**	5.75	14.5
shrimp boil with cajun sausage**	4.75	12.5
steamed mussel with saffron butter sauce and leek**	4.75	12.5





# DINNER

## ENTRÉES

### POULTRY

- fried chicken
- chicken fettuccini alfredo with broccoli
- chicken or turkey pot pie
- herb-roasted turkey breast with giblet gravy
- lemon-herb roast chicken\*\*
- chicken scallopini
  - choice of: piccata sauce, marsala sauce, hunters sauce, puttanesca sauce, tomato bruschetta with basil pesto
- chicken scarpariello with sausage and peppers\*\*
- creamy garlic parmesan chicken\*\*
- tennessee whiskey bbq boneless chicken thigh

### BEEF

- \*shaved roasted beef with rosemary au jus\*\*
- beef bourguignon tender tips\*\*
- beef stroganoff\*\*
- yankee pot roast\*\*
- meatballs in marinara sauce
- meatballs in bbq sauce
- swedish meatballs
- veal scallopini
  - choice of: piccata sauce, marsala sauce, hunter's sauce, puttanesca sauce, tomato bruschetta with basil pesto
- \*sirloin pizzaiola\*\*
- \*grilled flank steak with chimichurri\*\*
- smoked beef brisket\*\*
- \*grilled new york strip steak with herb butter and caramelized onion\*\*
- wine-braised beef oxtail\*\*
- \*slow-roasted prime rib with au jus and creamy horseradish\*\*

### SUBSTITUTION | ENHANCEMENT

N/C	6
N/C	6
N/C	6
N/C	6
1	7
2	8
2	8
2	8
1.5	7.5
N/C	6
N/C	8
N/C	8
N/C	8
N/C	6
N/C	6
N/C	6
3	9
3	9
3	9
2	8
3	9
3.25	9.5
5	12.5



# DINNER

## ENTRÉES

### PORK

- spaghetti with bolognaise and alfredo
- meat lasagna
- orecchiette with pancetta and peas
- italian sausage with peppers and onions\*\*
- sausage and sauerkraut\*\*
- brown sugar-cured smoked pork\*\*
- \*smoked pork loin\*\*
- \*peppercorn-crusted pork tenderloin with cherry balsamic reduction\*\*
- \*mediterranean pork tenderloin with sun-dried tomato cream sauce and gremolata\*\*
- braised pork shank osso buco\*\*
- bbq baby back ribs\*\*

### SUBSTITUTION | ENHANCEMENT

N/C	6
N/C	6
N/C	6
N/C	6
N/C	6
N/C	6
N/C	6
N/C	6
1	7
2	8

### VEGETARIAN

- spaghetti with marinara and alfredo
- fried ravioli with marinara and alfredo
- stuffed shells
- vegetable lasagna
- risotto with forest mushrooms and spinach\*\*
- eggplant parmesan
- cheese tortellini florentine
- baked mostaccioli
- mushroom ravioli with spinach and blue cheese cream
- butternut squash ravioli with brown butter and sage
- cavatappi with genoa pesto, grilled vegetable and goat cheese
- roasted forest mushrooms and artichoke\*\*

N/C	6
N/C	6
N/C	6
N/C	6
N/C	6
N/C	6
N/C	6
N/C	6
1	7
1	7
1	7
1	7





# DINNER

## SIDES

### VEGETABLES\*\*

green beans  
zucchini, squash, cherry tomato medley  
california blend  
seasonal vegetables  
elote (mexican street corn)  
steamed or roasted asparagus  
steamed or roasted broccolini  
honey-butter glazed baby carrots  
roasted brussels sprouts with bacon, onion and balsamic

### SUBSTITUTION | ENHANCEMENT

N/C	2.5
N/C	2.5
N/C	2.5
N/C	2.5
1	2.75
1.5	4.25
1.5	4.25
1.5	4.25
1.75	4.75

### STARCH

whipped mashed potatoes\*\*  
rice pilaf\*\*  
herb stuffing  
roasted garlic-herb potatoes\*\*  
potato and cheese perogies with bacon and onion  
parmesan garlic roasted fingerling potatoes\*\*  
baked potato with sour cream and butter\*\*  
baked sweet potato with cinnamon honey butter\*\*  
lyonnaise potato\*\*  
loaded mashed potatoes\*\*  
loaded baked potato bar\*\*  
wild rice pilaf\*\*  
wild rice pilaf with dried fruit\*\*  
white cheddar mac and cheese  
penne alfredo  
lemon-herb risotto\*\*  
truffle dauphinoise potatoes\*\*

N/C	2.5
N/C	2.5
N/C	2.5
N/C	2.5
1	2.75
1	2.75
1	2.75
1	2.75
1.5	3.5
2	4.5
2	4.5
2	4.5
2.25	5
2.5	5.75
2.5	5.75
3	6.5
4	8



# DINNER

## DESSERTS

	SUBSTITUTION	ENHANCEMENT
cheesecake with strawberries	N/C	4.5
brownies	N/C	3
assorted fresh-baked cookies	N/C	2
mini cream puffs and éclairs	N/C	4
assorted macarons, or mini fruit tarts	N/C	4.25
mini cannoli	N/C	4.5
assorted fruit pie	N/C	4.5
crème brûlée**	N/C	4.5
seasonal fruit cobbler with whipped cream	N/C	4.5
raisin and almond bread pudding with crème anglaise and whipped cream	N/C	4.5
churros with chocolate and strawberry sauce	N/C	4.5
assorted mousse	N/C	4.5
flan**, chocolate fudge cake, carrot cake, or tiramisu	N/C	4.5
lemon-berry trifle	N/C	4.5
sponge cake, lemon curd, whipped cream, strawberry coulis, forest berries		
sinful chocolate turtle***	N/C	4.5
brownie, caramel, semi-sweet chocolate mousse, pecan		
chocolate-covered strawberries**	3	6.75
chocolate trio mousse dome**	4.5	7
white chocolate, milk chocolate, dark chocolate mousse, white chocolate mousse, caramel, forest berries, strawberry coulis		
tropical fruit mousse dome**	4.5	7
white chocolate mango mousse, mango and passion fruit ganache, forest berries, kiwi coulis		
coffee mousse dome**	4.5	7
coffee chocolate mousse, coffee-infused chocolate ganache, kahlúa crème anglaise, macaron		
berry mousse cake	4	
yellow cake, vanilla mousse, triple berry compote, strawberry glaze		
lemon sunburst cake	4	
yellow cake, lemon whipped cream, lemon curd		
chocolate mousse cake	4	
chocolate cake, semi-sweet chocolate mousse		
chocolate crunch cake	4	
chocolate crunch, chocolate mousse, dark chocolate glaze		
opera coffee cake***	5	
almond sponge cake, coffee buttercream, chocolate ganache		
flourless cake**	5	
flourless chocolate cake, chocolate ganache		
vegan belgian chocolate cheesecake	5	
cocoa cake, tofu cream cheese, coco powder		
vegan lemon raspberry cheesecake	5	
lemon cake, lemon tofu cream cheese, raspberry purée, raspberry powder		





# HORS D'OEUVRES

available in increments of 25

## HOT

### VEGETABLE

plant-based meatball	2.75
honey bbq, sweet and sour	
vegetable spring roll sweet and sour	4.75
vegetable pakora with cilantro chutney	5
vegetable samosa with cilantro	4.5
tuscan ratatouille tart	5.5
vegetable empanada	5.5
spanakopita	4.25
fig and mascarpone phyllo	6.25
truffle and wild mushroom arancini	4.5
fried cheese ravioli with marinara	5.5

### SEAFOOD

tempura shrimp, sweet chili sauce	2.75
coconut shrimp, piña colada sauce	2.5
crab cake with rémoulade	8.5
bacon-wrapped bbq shrimp	6
shrimp pot sticker with gyoza sauce	2.75

### BEEF

meatballs - honey bbq, sweet and sour, swedish	2.5
*teriyaki beef kabob	9
*steak forest mushroom and boursin crostini	5
*steak chimichurri satay	8
beef wellington	6.25

### POULTRY

pecan chicken tender, blueberry bourbon gastrique	6.5
coconut curry chicken tandoori	7
chicken wellington	5.25
chicken quesadilla	4.25
chicken lemongrass potsticker with gyoza sauce	5.25
bacon-wrapped chicken with jalapeño cheese	8.25
cashew chicken spring roll	6.75
chicken teriyaki kabob	7.5
chicken wings: buffalo, honey bbq, or sweet chili	2.5

### PORK

italian sausage stuffed mushroom	3.5
bacon-wrapped date with almond**	6.75
spiced candied applewood bacon lollipop**	5
maple and peppercorn pork belly**	5
pork pot sticker with gyoza sauce	2.5

## CHILLED

mediterranean vegetable skewer**	5
tomato basil bruschetta	2.5
roasted vegetable bruschetta	2.75
forest mushroom bruschetta	3.25
crudité shooter**	3.25
watermelon caprese skewer**	4.25
cheese and charcuterie skewer**	4
poached shrimp cocktail shooter**	5
*oysters on a half shell**	5.75



# RECEPTION STATION

## DISPLAYS

*Minimum of 30 guests*

### **CHARCUTERIE AND CHEESE | 16pp**

assorted crostini and garlic-herb naan, fruits, whole grain mustard, pickled vegetables

### **MEDITERRANEAN | 17pp**

garlic-herb naan, roasted mediterranean vegetables, white bean hummus, roasted pepper spread, baba ghanoush

### **CRUDITÉ AND CHEESE | 14pp**

garlic-herb naan, artisan crackers, crudité, assorted dips, assorted cheese, fresh fruits

### **FRESH CATCH SEAFOOD BAR\*\* | 32pp**

\*fresh shucked oysters, \*jumbo shrimp cocktail, \*jumbo lump crab and endive canapé, accompaniments

## CARVING STATIONS

Carving station chef attendant required \$100 per station requested

### **\*SALMON EN CROÛTE | 22pp**

### **SLOW-ROASTED PEPPERED TURKEY BREAST\*\* | 14pp**

### **\*HERB-MARINATED PORK LOIN\*\* | 12pp**

### **\*MARINATED ROASTED LEG OF LAMB\*\* | 14pp**

### **\*HERB AND LEMON RACK OF LAMB\*\* | 28pp**

### **\*SPICE-RUBBED ROAST TENDERLOIN OF BEEF\*\* | 29pp**

### **\*BEEF WELLINGTON | 34pp**

### **\*CRACKED BLACK PEPPER ROASTED PRIME RIB\*\* | 26pp**

### **BLACK ANGUS SMOKED BEEF BRISKET\*\* | 18pp**

## SWEET TREATS

### **CANDY AND POPCORN BAR | 9pp**

### **S'MORE LOVE | 12pp**

chocolate fondue, marshmallow, graham cracker dust, oreo crumbles, toasted coconut, roasted nuts, crushed toffee pieces

### **VENETIAN DESSERT TABLE | 18pp**

*choice of 2 cakes | enhancement - add another cake 2 per cake*

assorted verrines, chocolate-covered strawberries, brownies, macarons, cannoli, baklava, cheesecake with strawberries, chocolate fudge cake, carrot cake, tiramisu lemon-berry trifle, sinful chocolate turtle\*\*\*, berry mousse cake, lemon sunburst cake, chocolate mousse cake, chocolate crunch cake, opera coffee cake\*\*\*, flourless cake \*\*, vegan belgian chocolate cheesecake, vegan lemon raspberry cheesecake





# RECEPTION STATION

## LATE NIGHT ENHANCEMENTS

### ENHANCEMENT TO BUFFET OR PLATED MEAL

Minimum of 30 guests.

### STAND ALONE

Minimum of 50 guests.

#### LET'S PLAY BALL\*\*

popcorn, peanuts and cracker jack, pretzel bites, tortilla chips, cheese sauce, jalapeño

13 20

#### BYO NACHO BAR STATION

chili, ground beef, mexican cheese blend, nacho cheese, sour cream, guacamole, pico de gallo, green onion, jalapeño, iceberg, tortilla chips, salsa

14 21

#### TACO TRUCK

pork carnitas\*\* or chicken fajita\*\*, ground beef\*\*, fajita vegetables\*\*, mexican cheese blend, nacho cheese\*\*, sour cream, guacamole, pico de gallo, jalapeño, iceberg, corn & flour tortillas, tortilla chips\*\*, salsa\*\*

18 25

#### FRY BAR

waffle fries, tater tots, sweet potato fries\*\*, bacon\*\*, green onion, tomato, jalapeño, chili, cheddar, nacho cheese\*\*, sour cream

14 21

#### BAKED POTATO BAR

idaho potatoes, sweet potatoes, chili, bacon, broccoli, green onion, tomato, jalapeño, cheddar, nacho cheese\*\*, sour cream, marshmallows, butter, honey butter, cinnamon

14 21

#### CHICKEN WINGS AND SWEET DREAMS

bone-in wings\*\*, boneless wings, buffalo sauce\*\*, sweet chili sauce, BBQ sauce, waffle fries, celery, carrots, ranch, blue cheese

22 29

#### HOT DOG CART

vienna beef hot dogs\*\*, corn dogs, chili, cheese sauce\*\*, sauerkraut\*\*, cheddar, pickle, tomato, onion, celery salt, jalapeño, poppy seed buns, waffle fries  
gluten free buns available +2

17 24

#### FLATBREAD STATION

cheese flatbread, pepperoni flatbread, caprese flatbread, garlic breadstick, marinara sauce, italian garden salad  
gluten free flatbread available +2

18 25

#### SLIDERS STATION

\*angus cheeseburger sliders, pulled pork sliders, fried chicken sliders, bacon, pickle, tomato, onion, jalapeño, bistro sauce, bbq sauce\*\*, hot honey\*\*, waffle fries, coleslaw\*\*

21 28



# DINNER

## PLATED DINNER - 3 COURSES

includes assorted rolls, butter, salad, dessert freshly brewed coffee, iced tea, lemonade, and water service  
*Minimum of 30 guests.*

## SALAD SELECTIONS

Choice of one	SUBSTITUTION
<b>HOUSE SALAD**</b> mixed greens, carrots, cucumber, tomato, choice of two dressings add cheddar +.5   avocado ranch +.5	N/C
<b>CLASSIC CAESAR</b> romaine, croutons, parmesan, caesar dressing	N/C
<b>MEDITERRANEAN SALAD**</b> romaine, cucumber, tomato, red onion, feta, balsamic vinaigrette	1.25
<b>WEDGE**</b> baby iceberg, hickory-smoked bacon, tomato, pickled red onion, blue cheese, chive	1.75
<b>CAPRESE SALAD**</b> fresh mozzarella, arugula, arugula pesto, balsamic, extra virgin olive oil, basil	1.5
<b>ASIAN SALAD</b> napa cabbage, iceberg, snow peas, carrot, sweet pepper, green onion, cilantro, fried wonton, honey-sesame vinaigrette	1.5
<b>HEIRLOOM BEET SALAD**</b> beets, whipped goat cheese, micro field greens, candied pecan, honey-aged sherry vinaigrette	2
<b>STRAWBERRY FIELDS**</b> arugula, spinach, frisée, cucumber, red onion, strawberry, blueberry, candied pecans, chèvre, forest berry vinaigrette	2
<b>APPLE AND CRANBERRY**</b> arugula, spinach, dried cranberry, candied pecan, cucumber, red onion, gorgonzola crumbles, maple vinaigrette	2





# DINNER

## ENTRÉES

*limit of two selections*

## VEGETARIAN

### MEDITERRANEAN STUFFED PORTABELLA MUSHROOM\*\* | 34pp

sun-dried tomato pesto

### CHARRED CAULIFLOWER STEAK | 36pp

romesco sauce

### LASAGNA ROLLS | 35pp

spinach forest mushroom and blue cheese cream, genovese pesto with fire-roasted vegetables and goat cheese  
roasted cherry tomato and basil, spinach and artichoke cream

## SEAFOOD

### \*ROASTED OR GRILLED SALMON FILLET\*\* | 42pp

choice of: lemon-butter sauce, picatta sauce, puttanesca sauce, tomato bruschetta with basil pesto,  
sweet chili glaze with mango salsa

### \*PANKO-HERB CRUSTED HALIBUT | 53pp

lemon-butter sauce

### CRAB-STUFFED JUMBO SHRIMP | 52pp

lemon-butter sauce

### \*CHILEAN SEABASS | 75pp

pan seared\*\*, choice of: saffron cream sauce, lemon-butter sauce, tomato bruschetta with basil pesto

## POULTRY

### HERB-ROASTED TURKEY | 38pp

giblet gravy

### CHICKEN SCALLOPINI | 39pp

oven-roasted airline chicken breast, choice of: piccata sauce, marsala sauce, hunter's sauce, puttanesca sauce,  
tomato bruschetta with basil pesto

### STUFFED CHICKEN BREAST\*\* | 39pp

spinach, ricotta, asiago cheese, lemon-butter cream sauce



# DINNER

## PORK

### **\*10OZ. PORK CHOP\*\* | 42pp**

chop options: chimichurri, coffee rub with citrus butter, fire-roasted apples and onions, au poivre, forest mushroom demi, bacon and onion jam, peach gastrique, cherry-balsamic reduction, ginger soy glaze

### **\*PORK TENDERLOIN\*\* | 38pp**

tenderloin options: chimichurri, coffee rub with citrus butter, fire-roasted apples and onions, au poivre, forest mushroom demi, bacon and onion jam, peach gastrique, cherry-balsamic reduction, ginger soy glaze

### **\*PROSCIUTTO STUFFED PORK LOIN | 42pp**

spinach, garlic, oven-roasted tomato, sun-dried tomato cream sauce



## BEEF

### **10OZ. BRAISED BONELESS SHORT RIB\*\* | 53pp**

shallot red wine-braised

### **\*VEAL SCALLOPINI | 36pp**

choice of: piccata sauce, marsala sauce, hunter's sauce, puttanesca sauce, tomato bruschetta with basil pesto

### **\*SLOW-ROASTED 12OZ. PRIME RIB | 69pp**

au jus, creamy horseradish sauce

### **\*14OZ. NEW YORK STRIP | 82pp**

strip options: chimichurri, red wine demi, caramelized cipollini demi, forest mushroom demi, maître d' butter, cajun butter

### **\*10OZ. RIBEYE\*\* | 55pp**

ribeye options: chimichurri, pepper crusted, roasted onion smothered, maître d' butter, cajun butter

### **\*6OZ. FILET MIGNON\*\* | 72pp**

filet mignon options: red wine demi, caramelized cipollini demi, forest mushroom demi, maître d' butter, cajun butter

## LAMB

### **LAMB SHANK\*\* | 38pp**

fig braised

### **\*14OZ. GREEK RACK OF LAMB\*\* | 68pp**

gremolata



# DINNER

## COMBO PLATES

### **CHICKEN SCALLOPINI AND SHRIMP | 46pp**

oven-roasted airline chicken breast, choice of: piccata sauce, marsala sauce, hunter's sauce, puttanesca sauce, tomato bruschetta with basil pesto  
shrimp options: cajun, scampi, white wine butter sauce

### **CHICKEN OSCAR\*\* | 47pp**

oven-roasted airline chicken breast, jumbo lump crab meat, béarnaise

### **\*5OZ. FILET MIGNON\*\* AND CHICKEN | 76pp**

filet options: maître d' butter, cajun butter, roasted onion smothered  
oven-roasted airline chicken breast, choice of: piccata sauce, marsala sauce, hunter's sauce, puttanesca sauce, tomato bruschetta with basil pesto

### **\*5OZ. FILET MIGNON AND 5OZ. SALMON\*\* | 85pp**

filet options: cajun butter, maître d' butter, roasted onion smothered,  
salmon options: lemon butter sauce, picatta sauce, puttanesca sauce, tomato, bruschetta with basil pesto

### **\*5OZ. FILET MIGNON AND SHRIMP\*\* | 83pp**

filet options: chimichurri, red wine demi, caramelized cipollini demi, forest mushroom demi, maître d' butter, cajun butter  
shrimp options: cajun, scampi, white wine butter sauce

### **\*PETITE OSCAR\*\* | 102pp**

twin 3oz. filets, jumbo lump crab meat, béarnaise

### **\*CLASSIC SURF AND TURF\*\* | MP**

5oz. filet, cold water lobster tail with drawn butter  
filet options: chimichurri, red wine demi, caramelized cipollini demi, forest mushroom demi, maître d' butter, cajun butter





# DINNER

## SIDES

*choice of two*

### VEGETABLES\*\*

- seasonal vegetables
- green beans
- steamed or roasted broccolini
- steamed or roasted asparagus
- honey-butter glazed baby carrots
- balsamic-honey roasted brussels sprouts
- baby squash and baby carrot

### SUBSTITUTION

- N/C
- N/C
- N/C
- N/C
- 1
- 1
- 1

### STARCH

- whipped mashed potatoes\*\*
- rice pilaf\*\*
- herb stuffing
- roasted garlic-herb potatoes\*\*
- parmesan garlic roasted fingerling potatoes\*\*
- baked potato with sour cream and butter\*\*
- baked sweet potato with cinnamon honey butter\*\*
- lyonnaise potato\*\*
- dutchess potatoes\*\*
- white cheddar polenta\*\*
- truffle dauphinoise potatoes\*\*

- N/C
- N/C
- N/C
- N/C
- N/C
- N/C
- 1
- 1
- 1
- 2
- 1





# DINNER

## DESSERTS

	SUBSTITUTION
cheesecake with seasonal fruit	N/C
chocolate fudge cake	N/C
carrot cake	N/C
seasonal pie	N/C
tiramisu	N/C
lemon berry trifle	N/C
sponge cake, lemon curd, whipped cream, strawberry coulis, forest berries	
sinful chocolate turtle***	N/C
brownie, caramel, semi-sweet chocolate mousse, pecan	
chocolate trio mousse**	5
white chocolate, milk chocolate, dark chocolate mousse, white chocolate mousse, caramel, forest berries, strawberry coulis	
tropical fruit mousse dome**	5
white chocolate mango mousse, mango and passion fruit ganache, forest berries, kiwi coulis	
coffee mousse dome**	5
coffee chocolate mousse, coffee-infused chocolate ganache, kahlúa crème anglaise, macaron	
berry mousse cake	4
yellow cake, vanilla mousse, triple berry compote, strawberry glaze	
lemon sunburst cake	4
yellow cake, lemon whipped cream, lemon curd	
chocolate mousse cake	4
chocolate cake, semi-sweet chocolate mousse	
chocolate crunch cake	4
chocolate crunch, chocolate mousse, dark chocolate glaze	
opera coffee cake***	5
almond sponge cake, coffee buttercream, chocolate ganache	
flourless cake **	5
flourless chocolate cake, chocolate ganache	
vegan belgian chocolate cheesecake	5
cocoa cake, tofu cream cheese, coco powder	
vegan lemon raspberry cheesecake	5
lemon cake, lemon tofu cream cheese, raspberry purée, raspberry powder	



# BAR MENU

## HOST BAR

*Up to 3 hours*

	EMERALD	ONYX	TITANIUM
drinks	7.75	8.75	11
cocktails	10	11	12
wine	7.75	8.75	11
ipa beer	N/A	8.75	8.75
imported beer	6.5	6.5	6.5
domestic beer	5.5	5.5	5.5
hard seltzer/soda	6.5	6.5	6.5
assorted pepsi products	4.5	4.5	4.5
assorted fruit juices	4.5	4.5	4.5
bottled aquafina water	4.5	4.5	4.5
bartender charge	125	125	125
**waived if sales exceed	350	425	500

## OPEN BAR PACKAGE

*Four, five or six hour packages*

*Bartender charge included*

	EMERALD	ONYX	TITANIUM
four-hour open bar	29	36	42
five-hour open bar	36	44	53
six-hour open bar	43	53	63





# BAR MENU

## CASH/ENTERTAINMENT BAR

*Up to six hours*

	EMERALD	ONYX	TITANIUM
drinks	8.75	9.75	12
cocktails	11	12	13
wine	8.75	9.75	12
ipa beer	N/A	9.75	9.75
imported beer	7.5	7.5	7.5
domestic beer	6.5	6.5	6.5
hard seltzer/soda	6.5	6.5	6.5
assorted pepsi products	4.5	4.5	4.5
assorted fruit juices	4.5	4.5	4.5
bottled aquafina water	4.5	4.5	4.5
bartender charge	75	75	75

## BEER AND WINE OPEN BAR PACKAGE

*Four, five or six hour packages*

	EMERALD	ONYX	TITANIUM
four-hour open bar	20	27	33
five-hour open bar	25	33	42
six-hour open bar	30	40	50
bartender charge	75	75	75

## BLOODY MARY AND MIMOSA OPEN BAR PACKAGE

*Four, five or six hour packages*

	EMERALD	ONYX	TITANIUM
four-hour open bar	20	27	33
five-hour open bar	25	33	42
six-hour open bar	30	40	50
bartender charge	75	75	75



# BAR MENU

## EMERALD LIQUOR

Jim Beam  
Jack Daniel's  
Seagrams 7  
Absolut  
Beefeater  
Jose Cuervo Gold  
Bacardi  
Captain Morgan  
Malibu  
Dewar's  
Courvoisier  
House Amaretto  
Blue Curaçao  
Triple Sec  
Peach Schnapps  
House Wine  
Domestic and Import Beer  
Hard Seltzer/Soda

## ONYX LIQUOR

Bulleit  
Maker's Mark  
Crown Royal  
Tito's  
Bombay  
Jose Cuervo Silver  
Bacardi  
Captain Morgan  
Malibu  
Johnny Walker Black  
Hennessy  
Baileys  
Kahlúa  
Amaretto DiSoronno  
Blue Curaçao  
Triple Sec  
Peach Schnapps  
Preferred Wine  
Domestic and Import Beer  
IPA Beer  
Hard Seltzer/Soda

## TITANIUM LIQUOR

Gentleman Jack  
Jack Daniel's Single Barrel  
Crown Royal Reserve  
Grey Goose  
Ketel One  
Tanqueray  
Patrón  
Mount Gay  
Captain Morgan  
Malibu  
Chivas  
Hennessy VSOP  
Baileys  
Kahlúa  
Amaretto DiSoronno  
Blue Curaçao  
Triple Sec  
Peach Schnapps  
Premium Wine  
Domestic and Import Beer  
IPA Beer  
Hard Seltzer/Soda





# CATERING POLICIES

**Thank you for choosing Blue Chip Casino for your hospitality needs. Our goal is to provide you and your guests with creative menus and friendly, attentive service at competitive prices, allowing you to concentrate on the purpose of your meeting or celebration. Please take a moment to review the following guidelines to help serve you as efficiently as possible.**

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## MENUS

While we have a full range of menus available, our Sales and Catering Management Team and Chefs are always happy to meet with you to discuss your needs. Menu prices are guaranteed for six (6) months from date of signed contract.

## FOOD AND BEVERAGE

All food and beverages must be purchased through Blue Chip Casino. Other than by Blue Chip Casino itself, no outside food or beverage is permitted to be catered either professionally or non-professionally on Blue Chip premises. Final selections must be submitted at least fourteen (14) days prior to the event.

Food and Beverage selections not confirmed fourteen days (14) days prior to event are subject to charges below.

- a. Changes to food and beverage selections seven to thirteen (7-13) days prior to event will be subject to a fifteen percent (15%) increase in food and beverage price.
- b. Changes to food and beverage selections one to six (1-6) days prior to event will be subject to a twenty percent (20%) increase in food and beverage price.
- c. Changes to food and beverage selections the day of event will be subject to a twenty-five percent (25%) increase in food and beverage price.

### Pop-Up Events

Any function booked within five (5) days of the event will be subject to special limited menu selections and pricing.

- a. Any changes to food and beverage after initial booking is subject to a twenty-five percent (25%) increase in food and beverage price.
- b. Any changes to the guarantee number of attendees after initial booking is subject to a twenty-five percent (25%) increase in food and beverage price.
- c. Any changes to setup and/or audio visual needs after the initial booking is subject to a five percent (5%) increase in service charge.

## GUARANTEED ATTENDANCE AND PAYMENT POLICIES

In arranging private functions, the total number of individuals attending the function must be specified by 4:00pm at least ten (10) business days in advance of the function. This number will be considered a guarantee and not subject to reduction. If a guarantee is not given by this time, we will consider the last estimated number as the guarantee for the function. We reserve the right to charge for every person served. If attendance is above the guarantee, charges will be for actual number of guests. All events are considered tentative until a non-refundable deposit confirms your reservation unless otherwise specified in your contract. Deposit payments and payment schedules will be established with the Sales and Catering Manager.



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Guarantee number is not subject to reduction and will be the minimum number of guaranteed persons used for pricing. All changes are subject to charges described below along with applicable taxes, gratuity and service chargers.

- a. Increases in guarantees five to nine (5-9) days prior to event will be subject to a fifteen percent (15%) increase in food and beverage price.
- b. Increases in guarantees one to four (1-4) days prior to event will be subject to a twenty percent (20%) increase in food and beverage price.
- c. Increases in guarantees the day of event will be subject to a twenty-five percent (25%) increase in food and beverage price.

## FUNCTION SPACE

Blue Chip Casino reserves the right to make changes in function room assignments if your actual attendance or food and beverage utilization differs substantially from original anticipated levels. The patron agrees to be responsible for any damages done to the facility during the time his or her guests are under his or her control or that of an independent contractor hired by the patron. Blue Chip Casino assumes no responsibility for any damages to equipment or property of patron or his/her guests. The rental party agrees to hold Blue Chip Casino harmless, and indemnify Blue Chip Casino for any personal injury, property damage or other cost or liability relating to its use of the room and event, except for liabilities arising from the negligence or misconduct of Blue Chip Casino.

## DECORATIONS

Your Sales and Catering Manager can coordinate with you a full range of services from floral and decorative needs, to security and electrical requests. In addition, the hotel offers an on-premise audio-visual supplier. Decorations brought onto the premises by the guest or decorator must be approved by Management and meet all local fire codes. Use of staples, tacks, nails, confetti, glitter, bubbles, sparklers, fog machine and/or tape is prohibited.

Setup and Audio-Visual needs must be confirmed no later than 4:00PM, seven (7) days prior to event.

- a. Changes to setup and/or audio visual needs four to six (4-6) days prior to event will be subject to a two percent (2%) increase in service charge.
- b. Changes to setup and/or audio visual needs one to three (1-3) days prior to event will be subject to a three percent (3%) increase in service charge.
- c. Changes to setup and/or audio visual needs the day of the event will be subject to a five percent (5%) increase in service charge.





# CATERING POLICIES

## **MATERIALS**

All arrangements for shipping and receiving of materials must be approved and confirmed with your Sales and Catering Manager two (2) weeks prior to arrival. Delivery should be no more than three (3) days prior to date of event or storage fees may apply. Vendor load-in/load-out must be arranged and approved with the Sales and Catering Manager. All shipments must be clearly marked with the group name on packages.

## **SERVICE CHARGES**

Pricing is subject to 16% gratuity, 5% service charge and 7% sales tax. Menu pricing is non-negotiable. Pricing is subject to change without prior notification.

## **GUEST ROOMS**

Hotel room blocks may be available in conjunction with a booked event, based on availability. Guests checking into the hotel must be 21 years of age or older and possess a valid credit card. The credit card MUST match the person checking in. Check-in is at 4:00pm and check-out is at 11:00am. All hotel rooms are subject to applicable taxes and resort fees.

## **AUTHORITY**

The person signing this agreement must be 21 or over and present throughout the entire rental period. This agreement is not transferable to any other person or group.

## **DISPUTES**

Any disputes relating to this agreement or the rental party's use of the Blue Chip Casino Hotel and Spa facility shall be governed by the laws of the State of Indiana.

## **HOURS OF USE**

The amount of time for your event must not exceed length of contracted hours. Should your event last longer than the time allotted, you will be charged additional fees.

## **PROPERTY**

You agree and acknowledge that Blue Chip Casino will not be responsible for the safe-keeping of equipment, supplies, written material or other valuable items left in function rooms, guest rooms or anywhere on Blue Chip property other than any secured storage areas available to Blue Chip guests. You may not rely on any verbal or written assurances provided by Blue Chip staff, other than as provided in this Agreement. Blue Chip Casino reserves the right to make and enforce all necessary or appropriate rules for the safe and efficient use of the facilities. This shall include but not be limited to the right to remove from the facilities any unruly, disruptive, or otherwise objectionable person without liability to Blue Chip Casino. We are not responsible for lost or stolen stored items.



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