



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

- assorted yogurts**
- yogurt parfaits
- all-natural oatmeal with brown sugar, raisins, walnuts, and cinnamon
- cheddar cheese grits**
- assorted breakfast breads: freshly baked croissants, coffee cake, danish
- toast station
 - 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
- hardboiled eggs with salsa side**

SUBSTITUTION | ENHANCEMENT

N/A	1.5
N/A	4
N/A	3
N/A	3
N/A	3
N/A	2.5
N/A	2.5
N/A	2





BREAKFAST

BUFFET CHOICES

Based on 90 minutes of service.

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

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

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**



BUFFET ADD-ONS AND UPGRADES

SUBSTITUTION		ENHANCEMENT		SUBSTITUTION		ENHANCEMENT	
ENTRÉES				POTATOES			
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	
turkey bacon**	.75	1.5		hashbrown patties	1	2	
turkey sausage**	.5	1.25					
canadian bacon**	.5	1.25					
chicken-fried steak with country gravy	4	6.5					
*chicken-fried chicken with country gravy	4	6.5					
grilled breakfast ham**	1.5	3.5					
*8oz. new york strip steak**	14.75	24					
biscuits and gravy	3.5	6.5					
buttermilk pancakes, breakfast syrup, sugar-free syrup, whipped butter	1	1.75					
french toast, breakfast syrup, sugar-free syrup, whipped butter	1.25	2.5					
EGGS				SIDES			
hardboiled eggs with salsa side**	N/A	2		assorted flavored yogurts**	N/A	1.5	
*farmer's garden frittata**	3.5	6		yogurt parfaits	N/A	4	
*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	3.75	6.5		all-natural oatmeal with brown sugar, craisins, walnuts, and cinnamon	N/A	3	
chorizo and *eggs, tortilla shells, pico de gallo, guacamole, sour cream	3	5.5		cheddar cheese grits**	N/A	3	
*classic eggs benedict	3.5	6		assorted breakfast breads - freshly baked croissants, coffee cake, danish and muffins	N/A	3	
*eggs benedict florentine	3.75	6.5		toast station multigrain bread, texas-style white bread, cinnamon raisin bread	N/A	2.5	
assorted mini quiche	6	9		assorted fruit jellies and jams, whipped butter			
				assorted cereals with whole, 2%, skim, and soy milk	N/A	2.5	
				BEVERAGE ENHANCEMENTS			
				assorted milks (chocolate and 2%)	N/A	2	
				almond milk	N/A	3.25	
				assorted smoothies	N/A	4	
				infused water station	N/A	2.5	
				assorted soft drinks (pepsi products)	N/A	8	



BUFFET ADD-ONS AND UPGRADES

WAFFLEY GOOD

Minimum 30 guests.

\$100 required chef attendant per station

ENHANCEMENT

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

OMELETTE YOU DECIDE

Minimum 30 guests.

\$100 required chef attendant per station

ENHANCEMENT

*whipped eggs, tomatoes, mushrooms, onions, peppers, spinach, ham, bacon, sausage, cheddar, feta	14 pp
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 BREAKFAST ADD-ONS AND UPGRADES

	SUBSTITUTION	ENHANCEMENT
family-style fruit platter**	N/A	24 each
seasonal fruit cup**	N/A	5
assorted flavored yogurts**	N/A	1.5
yogurt parfaits	N/A	4
all-natural oatmeal with brown sugar, raisins, walnuts, and cinnamon	N/A	3
toast bread basket	N/A	2.5
multigrain bread, texas-style white bread, cinnamon raisin bread,		
assorted fruit jellies and jams, whipped butter		
breakfast bread basket	N/A	3
freshly baked croissants, coffee cake, danish and muffins,		
assorted fruit jellies and jams, whipped butter		
ENTRÉES		
bagel and lox station	N/A	18 pp
assorted bagels, dill cream cheese, egg whites, egg yolks, cornichons, capers, lemon		
turkey bacon**	.75	N/A
turkey sausage**	.5	N/A
canadian bacon**	.5	N/A
*chicken-fried steak with country gravy	4	N/A
*chicken-fried chicken with country gravy	4	N/A
*8oz. new york strip steak**	1.5	N/A
EGGS		
*farmer's garden frittata**	3.5	N/A
tomato, mushroom, spinach, onion, cheddar		
*build-your-own 4-topping frittata**	3.75	N/A
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	3	N/A
*classic eggs benedict	3.5	N/A
POTATOES		
lyonnaise potatoes**	1	N/A
maple sweet potatoes**	1.5	N/A
hashbrown patties	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

fresh-popped 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

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 chip, 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

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
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

1	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 flat bread**	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

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

lime shrimp**	1.75	8.75
*carne asada**	2.75	9.25
fire-roasted corn relish**	.75	1.5
queso fresco**	1.5	1
queso blanco sauce**	N/A	1.5
jalapeño cheese burrito wraps	N/A	1
corn or flour tortillas	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

1 | N/A

1.25 | N/A

2 | N/A

2 | N/A

2 | N/A

SUBSTITUTION | ENHANCEMENT

SALAD TOPPERS

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

N/A .5
N/A .5
N/A 8.75
N/A 6
N/A 9.25

UPGRADES

spicy black bean burgers
turkey burgers**
beer brats
vienna beef polish sausage**
honey bbq baby back pork ribs**
brown-sugar smoked pork**
smoked beef brisket**
pretzel hamburger buns
gluten free buns
pretzel hot dog buns

1 5
1 5
1 4
1 4
N/A 8
3 6
5 9
2 3.5
2 3.5
2 3.5

SUBSTITUTION | ENHANCEMENT



LUNCH

BUFFET ADD-ONS AND UPGRADES

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

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
 eli's 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

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

SALAD UPGRADES

SUBSTITUTION | ENHANCEMENT

HOUSE SALAD**

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

.5

CLASSIC CAESAR

romaine, croutons, parmesan, caesar dressing

N/C 4.25

MEDITERRANEAN SALAD**

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

1.5 4.5

CAPRESE SALAD**

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

1.5 4.5

ENTRÉES

SEAFOOD

SUBSTITUTION | ENHANCEMENT

oven roasted cod**

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

2 8

grilled or roasted salmon**

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

2.5 9

N/A 3

N/A 2.5

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

LUNCH

BUFFET CHOICES

ENTRÉES

BEEF

	SUBSTITUTION	ENHANCEMENT
veal scallopini choice of: piccata sauce, marsala sauce, hunter's sauce, puttanesca sauce, tomato bruschetta with basil pesto	3	9
sirloin pizzaiola**	3	9
wine-braised beef oxtail**	3.25	9.5

PORK

meat lasagna	1.5	6
orecchiette with pancetta and peas**	1.5	6
peppercorn crusted pork tenderloin with cherry balsamic reduction**	4	6
mediterranean pork tenderloin with sundried tomato cream sauce and gremolata**	4	6
braised pork shank osso buco	5	7

VEGETARIAN

fried ravioli with marinara and alfredo	1.5	6
stuffed shells	1.5	6
vegetable lasagna	1.5	6
risotto with forest mushrooms and spinach**	1.5	6
eggplant parmesan	1.5	6
cheese tortellini florentine	1.5	6
baked mostaccioli	1.5	6
mushroom ravioli with spinach and blue cheese cream	2	7
butternut squash ravioli with brown butter and sage	2	7
cavatappi with genoa pesto, grilled vegetables and goat cheese	2	7
roasted forest mushrooms and artichoke**	2	7

SIDES

VEGETABLES

steamed or roasted asparagus**	1.5	4.25
steamed or roasted broccolini**	1.5	4.25



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

1

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, piccata 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**

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

ENHANCEMENT

STARCH

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

ENHANCEMENT



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

ELI'S 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	
LEMON BERRY TART	4
LEMON MERINGUE PIE	4
shortbread, lemon curd meringue, almond, strawberry coulis, forest berries	
TRIPLE CRUNCH CHOCOLATE LAYER CAKE***	4
almond biscuit, praline crunch, white chocolate, milk chocolate, dark chocolate bavarian cream	
OPERA CAKE***	4
almond biscuit, coffee, butter cream, chocolate, caramel, forest berries, strawberry coulis	
STRAWBERRY FRAISIER CAKE***	4
sponge cake, almonds, kirsch, vanilla cream, forest berries, strawberry coulis	
MANGO PASSION***	4
hazelnut biscuit, passion fruit, mango cream, forest berries, kiwi coulis	
CHOCOLATE TRIO MOUSSE DOME**	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	



DINNER

BUFFET DINNERS

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

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**, 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



DINNER

BUILD-YOUR-OWN BUFFET *Minimum 30 guests.*

(2) ENTRÉES - 42pp

includes choice of bread (1), salad (1), sides (2), and dessert (2)

(3) ENTRÉES - 56pp

includes choice of bread (1), salad (2), sides (3), and dessert (3)

BREADS

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

SALAD SELECTIONS

SUBSTITUTION

HOUSE SALAD** | mixed greens, carrots, cucumber, tomato, buttermilk ranch, balsamic vinaigrette N/C
add cheddar +.5

CLASSIC CAESAR | romaine, croutons, parmesan, caesar dressing N/C

MEDITERRANEAN SALAD** | romaine, cucumber, tomato, red onion, feta, balsamic vinaigrette 1.5

WEDGE** | baby iceberg, hickory-smoked bacon, tomato, pickled red onion, blue cheese, chive 1.75

CAPRESE SALAD** | fresh mozzarella, arugula, arugula pesto, balsamic, extra virgin olive oil, basil 1.5

ASIAN SALAD | napa cabbage, iceberg, snow peas, carrot, sweet pepper, green onion, cilantro, 1.5

fried wonton, honey sesame vinaigrette

HEIRLOOM BEET SALAD** | beets, whipped goat cheese, micro field greens, candied pecan, 2
honey-aged sherry vinaigrette

STRAWBERRY FIELDS** | arugula, spinach, frisée, cucumber, red onion, strawberry, blueberry, 2
candied pecans, chèvre, forest berry vinaigrette

APPLE AND CRANBERRY** | arugula, spinach, dried cranberry, candied pecan, cucumber, 2
red onion, gorgonzola crumbles, maple vinaigrette

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 meat balls
- veal scallopini
 - choice of: piccata sauce, marsala sauce, hunters 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
brownies	N/C	3
assorted fresh-baked cookies	N/C	2
mini cream puffs and éclairs	N/C	4
assorted macarons	N/C	4.25
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**	N/C	4.5
eli's cheesecake with strawberries	N/C	4.5
chocolate fudge cake	N/C	4.5
carrot cake	N/C	4.5
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
lemon meringue pie	4	6.5
shortbread, lemon curd meringue, almond, strawberry coulis, forest berries		
triple crunch chocolate layer cake***	4	6.5
almond biscuit, praline crunch, white chocolate, milk chocolate, dark chocolate, bavarian cream		
opera cake***	4	6.5
almond biscuit, coffee, butter cream, chocolate, caramel, forest berries, strawberry coulis		
strawberry FRAISIER cake***	4	6.5
sponge cake, almonds, kirsch, vanilla cream, forest berries, strawberry coulis		
mango passion***	4	6.5
hazelnut biscuit, passion fruit, mango cream, forest berries, kiwi coulis		
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		



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, pina colada sauce	2.5
crab cake with rémoulade	8.5
bacon-wrapped bbq shrimp	6
shrimp pot sticker with gyoza sauce	2.75

CHILLED

mediterranean vegetable skewer**	5
tomato basil bruschetta	2.5
roasted vegetable bruschetta	2.75
forest mushroom bruschetta	3.25
crudite 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

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

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 potsticker with gyoza sauce	2.5



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

GOURMET COFFEE STATION | 12pp

VIENNESE TABLE | 18pp

choice of 2 cakes - assorted verrines, chocolate-covered strawberries, brownies, macarons, cannoli, baklava



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, 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

HOUSE SALAD**

N/C

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

CLASSIC CAESAR

N/C

romaine, croutons, parmesan, caesar dressing

MEDITERRANEAN SALAD**

1.5

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

WEDGE**

1.75

baby iceberg, hickory-smoked bacon, tomato, pickled red onion, blue cheese, chive

CAPRESE SALAD**

1.5

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

ASIAN SALAD

1.5

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

HEIRLOOM BEET SALAD**

2

beets, whipped goat cheese, micro field greens, candied pecan, honey-aged sherry 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



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 CRUST 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 SCALOPINI | 36pp

oven-roasted airline chicken breast, choice of: piccata sauce, marsala sauce, hunters 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**

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 glaze 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
eli's 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	
lemon meringue pie	4
shortbread, lemon curd meringue, almond, strawberry coulis, forest berries	
triple crunch chocolate layer cake***	4
almond biscuit, praline crunch, white chocolate, milk chocolate, dark chocolate, bavarian cream	
opera cake***	4
almond biscuit, coffee, butter cream, chocolate, caramel, forest berries, strawberry coulis	
strawberry cake***	4
sponge cake, almonds, kirsch, vanilla cream, forest berries, strawberry coulis	
mango passion***	4
hazelnut biscuit, passion fruit, mango cream, forest berries, kiwi coulis	
chocolate trio mousse dome**	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	



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
assorted pepsi products	3.5	3.5	3.5
assorted fruit juices	3.5	3.5	3.5
bottled aquafina water	3.5	3.5	3.5
bartender charge	125	125	125
<i>**waived if sales exceed</i>	500	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
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

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 Seltzers

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
Cupcake Wine
Domestic and Import Beer
IPA Beer
Hard Seltzers

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
Kendall Jackson Wine
Domestic and Import Beer
IPA Beer
Hard Seltzers



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.

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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