



*Blue Chip*  
CASINO • HOTEL • SPA

CATERING MENU



# TABLE OF CONTENTS

- Breakfast Selections . . . . . 3
- À La Carte . . . . . 5
- Themed Breaks . . . . . 6
- Lunch Selections . . . . . 7
- Hors d'Oeuvres . . . . .11
- Reception Station. . . . .12
- Plated Dinner Selections . . . . .14
- Dinner Selections . . . . .16
- Bar Menu . . . . .19
- Catering Policies . . . . .21

Prices do not include service charges of the following: 16% gratuity, 5% service charge & 7% tax will be applied to all catering invoices.

\*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.

\*\*Attendant fee of \$100 is additional.





# BREAKFAST SELECTIONS

## CONTINENTAL

*Based on one hour of service.*

All continental breakfasts served with freshly brewed coffee, tea and assorted juices.

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### LIGHTHOUSE | 16pp

seasonal fresh fruit, assorted freshly baked breakfast pastries, muffins, croissants, butter, assorted preserves, individual yogurt parfaits

### MICHIGAN CITY | 19pp

seasonal fresh fruit, assorted freshly baked breakfast pastries, muffins, croissants, butter, assorted preserves, individual yogurt parfaits, oatmeal, cinnamon, raisins, assorted cold cereals, milk

## BUFFET CHOICES

All buffets served with freshly brewed coffee, tea and assorted fruit juices.

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### \*BLUE CHIP | 21pp

seasonal fresh fruit, assorted breakfast pastries, butter, assorted preserves, individual yogurt parfaits, scrambled eggs, breakfast potatoes, bacon or sausage

### \*STARDUST | 26pp

seasonal fresh fruit, assorted breakfast pastries, butter, assorted preserves, individual yogurt parfaits, oatmeal, cinnamon, raisins, scrambled eggs, breakfast potatoes, brioche french toast or homestyle pancakes, biscuits and gravy ham, bacon, sausage, turkey sausage (choice of 2)





# BREAKFAST SELECTIONS

## PLATED BREAKFAST ENTRÉES

All entrées served with assorted breakfast breads, butter, assorted preserves, freshly brewed coffee and tea.

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### **\*BRIOCHE FRENCH TOAST | 19pp**

seasonal fresh fruit, scrambled eggs, choice of sausage or bacon

### **\*FARMER'S DELIGHT | 18pp**

seasonal fresh fruit, scrambled eggs, breakfast potatoes, choice of sausage or bacon

## BREAKFAST ENHANCEMENTS

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### **\*BREAKFAST SANDWICHES | 5 per sandwich**

croissant, egg, ham, cheese  
muffin, egg, bacon, cheese  
biscuit, egg, sausage, cheese

### **BREAKFAST QUICHE | 5 per piece**

individual quiche



# À LA CARTE

## SNACK BREAK ITEMS

seasonal whole fruits	4 each
granola bars	3 each
kashi®/clif® bars	3 each
breakfast sandwiches	8 per sandwich
assorted breakfast pastries	30 per dozen
assorted muffins	30 per dozen
bagels, cream cheese	30 per dozen
assorted donuts	30 per dozen
jumbo cinnamon rolls	30 per dozen
assorted jumbo cookies	30 per dozen
brownies	30 per dozen
individual yogurt parfaits	4 each
soft pretzels, mustard	4 each
assorted candy bars	3 each
assorted bags chips, pretzels	2 each
mixed nuts	20 per lb

## BEVERAGES

freshly brewed regular or decaffeinated coffee	38 per gallon
hot tea	38 per gallon
iced tea, sweet or unsweetened	38 per gallon
hot chocolate, marshmallows	38 per gallon
apple, cranberry, orange juice	38 per gallon
lemonade	38 per gallon
still or sparkling water	3 each
assorted soft drinks (pepsi® products)	3 each
ocean spray® fruit juices	3 each
energy drinks	8 each
starbucks frappuccino®	8 each
gatorade or sobe life water®	6 each
bottled pure leaf tea	5 each
individual milk cartons (skim, 2%, or chocolate)	3 each

continuous beverage service full day (max 8 hours) 20pp\*  
 regular, decaffeinated coffee, assorted teas, assorted soft drinks, still and sparkling water

continuous beverage service half day (max 4 hours) 12pp\*  
 regular, decaffeinated coffee, assorted teas, assorted soft drinks, still and sparkling water

\*\*\* Additional hours are 1.5pp per hour.





# THEMED BREAKS

*Based on 30 minutes of service.*

## **BAGEL MANIA | 10pp**

seasonal fresh fruit, assorted bagels: onion, blueberry, plain, cinnamon raisin  
assorted cream cheeses, butter, fruit preserves

## **FANCY DONUTS | 12pp**

seasonal fresh fruit, assorted donuts

## **BYO TRAIL MIX | 11pp**

mixed nuts, marshmallows, dark & white chocolate chips, raisins,  
pretzel rods, dried apricots, butterscotch & yogurt chips

## **BYO YOGURT PARFAIT | 11pp**

regular & greek, assorted fruit toppings, assorted berries,  
granola, chocolate chips, whipped cream, lavender honey

## **SWEET TREATS FOOD BREAK | 9pp**

assorted candy bars, chocolate covered peanuts, assorted bags of chips, pretzels

## **MILK & COOKIES | 8pp**

assortment of jumbo cookies, brownies, skim, 2%, chocolate milk

## **CHIPS & DIPS | 11pp**

housemade chips to include: regular, bbq, ranch, veggie, pita, tortilla, butter garlic pretzel rods  
dips to include: sour cream dill, hummus, pico de gallo, warm spinach, olive tapenade, cheddar

## **KETO | 14pp**

housemade beef jerky to include: black pepper, chipotle, turkey jerky  
domestic cheese, veggie chips, chive cream cheese dip, marinated olives

## **NACHO FIESTA | 14pp**

tortilla chips, nacho cheese, seasoned ground beef, jalapeños, tomatoes,  
sour cream, green onions, black olives, salsa, guacamole

## **TAKE ME OUT TO THE BALLGAME | 12pp**

assorted candy bars, cracker jack, soft pretzels, mustard, cheese sauce  
freshly popped popcorn, roasted peanuts



# LUNCH SELECTIONS

## PLATED LUNCHESES - 3 COURSES

Includes assorted rolls, butter, choice of seasonal soup or garden salad, dessert, coffee and tea service.

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## ENTRÉES

### GENOVESE | 17pp

penne pasta, mushrooms, vegetable medley, spinach, mozzarella, basil, tomato sauce

### ARTICHOKE PARMESAN STUFFED CHICKEN BREAST | 20pp

artichokes, tomatoes, oven-roasted herb potatoes, seasonal vegetable, chicken herb velouté

### CHICKEN PICATTA | 19pp

chardonnay, capers, mashed potatoes, vegetable medley, lemon butter

### SLOW-ROASTED TURKEY BREAST | 18pp

mashed potatoes, green beans, turkey jus lié

### ROASTED PORK LOIN | 18pp

oven-roasted fingerling potatoes, zucchini melody, applejack demi

### SAUTÉED SALMON | 24pp

rice pilaf, zucchini melody, shrimp & sun-dried tomato beurre blanc

### BLACKENED SHRIMP | 22pp

fettuccine, seasonal vegetables, alfredo

### \*SLOW-ROASTED BEEF ROAST SANDWICH | 18pp

texas toast, mashed potatoes, corn, gravy

### \*8OZ NEW YORK STRIP | 24pp

au gratin potatoes, asparagus, demi

## DESSERT OPTIONS

triple chocolate cake

tiramisu

carrot cake

creamy cheesecake, strawberry sauce



# LUNCH SELECTIONS

## ENTRÉE SALADS

Includes assorted rolls, butter, dessert, coffee and tea service.

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### **ASIAN CHICKEN | 18pp**

glazed chicken breast with red & green peppers, snow peas, carrots, cabbage, water chestnuts, mandarin oranges, crispy noodles, ginger vinaigrette

### **CHICKEN CAESAR | 17pp**

grilled chicken breast with romaine, parmesan, house-baked croutons, caesar dressing

### **NEPTUNE | 20pp**

poached shrimp, crab, boston lettuce, celery, pasta, tomato, creamy dill dressing

## BLUE CHIP BOXED LUNCHES

Includes condiments, disposable flatware, bottled water, bag of chips and jumbo cookie.

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### **TURKEY CLUB | 18pp**

turkey, lettuce, tomato, bacon, hoagie roll, ranch dressing

### **HAM & SWISS | 17pp**

ham, swiss, mixed greens, tomato, hoagie roll, dijon mustard

### **\*ROAST BEEF | 19pp**

cheddar, lettuce, tomato, hoagie roll, creamy horseradish

### **GRILLED VEGETABLE WRAP | 16pp**

zucchini, yellow squash, mushrooms, roasted peppers, herbed garlic spread







# LUNCH SELECTIONS

## BUFFET CHOICES

All buffets served with freshly brewed coffee, tea and assorted fruit juice.

### **\*BLUE CHIP DELI | 22pp**

soup du jour with crackers  
mustard potato salad, coleslaw  
deli meats to include: ham, turkey, roast beef  
american cheese, tomato, lettuce, onion, pickles  
assorted breads  
cookies & brownies

### **ITALIAN | 23pp**

minestrone soup  
caesar salad, croutons  
shrimp fettuccine alfredo  
chicken parmesan  
rigatoni, marinara  
italian-style summer squash, tomatoes  
garlic breadsticks  
assorted cookies  
mini tiramisu

### **TEX MEX | 25pp**

tortilla soup  
mixed garden greens, roasted corn, black beans, chipotle ranch  
fajitas: shrimp, beef, chicken, red pepper, green pepper, onions  
refried beans, spanish rice  
flour or corn tortillas  
tortilla chips, salsa, chili con queso, guacamole  
cinnamon sugar churros

### **TAILGATE | 24pp**

potato & pasta salad  
grilled hamburgers  
all-beef hot dogs  
buffalo chicken patty  
american cheese, tomato, lettuce, onion, pickles, mayonnaise,  
mustard, ketchup, ranch dressing  
assorted buns  
assorted cookies & brownies



# LUNCH SELECTIONS

## BUILD YOUR OWN BUFFET

(2) ENTRÉES - 22pp | (3) ENTRÉES - 27pp | (4) ENTRÉES - 32pp

### BREADS (PICK 1)

classic dinner rolls, garlic breadsticks

### SALAD SELECTIONS (PICK 1)

**CAESAR:** romaine, parmesan, tomatoes, garlic caesar dressing

**GARDEN:** mixed greens, tomatoes, cucumbers, pearl onions, carrot, red onion, house herb

**ANTIPASTO PASTA:** radiatori, artichokes, sun-dried tomatoes, salami, pepperoni, olives, pepperoncini, parmesan, red onion, herb dressing

**LOADED POTATO:** roasted potatoes, bacon, cheddar, broccoli florets, chive sour cream dressing

**BROCCOLI:** broccoli florets, bacon, red onion, cheddar, sunflower seeds, raisins, apple cider bacon dressing

**CAPRESE:** mozzarella, cracked pepper, beefsteak tomatoes, basil, balsamic dressing

**GREEK:** romaine, cucumbers, feta, kalamata olives, tomato, red onion, pita chips, oregano dressing

### LUNCH ENTRÉES (PICK UP TO 4 - PRICED ACCORDINGLY)

**BEEF BOURGUIGNON TIPS:** pearl onion, roasted mushrooms, red wine demi

**ITALIAN SAUSAGE:** peppers, onions

**APPLE & BROWN SUGAR GLAZED PORK LOIN:** cranberry demi

**LEMON PEPPER COD:** creamy spinach

**POT ROAST:** glazed carrots

### FRIED CHICKEN

**CHICKEN ALFREDO:** grilled chicken breast, radiatori pasta, sweet peas

**BLACKENED CATFISH:** tropical fruit salsa

### BBQ SPARE RIBS

### SIDES (PICK 2)

radiatori mac & cheese

red beans & rice

roasted yukon gold potatoes

sour cream whipped potatoes

roasted root vegetables

zucchini squash medley

broccoli gratin

broccoli, cauliflower, carrots, garlic butter

green beans, bacon, onion

fire-roasted corn on the cob

### DESSERT (PICK 2)

brownie bites, butterscotch sauce

red velvet cake, orange whipped cream

panna cotta, basil strawberry compote

cheesecake bites

assorted cookies



# HORS D'OEUVRES

Priced per order of 25 pieces.

## HOT HORS D'OEUVRES

meatballs, bbq or swedish	50
chicken wings: bbq or buffalo	50
mini deep dish pizza bites	75
chicken or shrimp potsticker, sweet & sour	75
spring roll, sweet chili	75
stuffed mushroom, cheese	75
spankopita	75
cornucopia quesadilla, chicken	75
breaded artichoke, boursin cheese	75
risotto cake, garlic alfredo	75
wonton shrimp, orange sauce	100
*beef wellington, cabernet sauce	100
bacon-wrapped scallop	100
crab cake, rémoulade	100
coconut shrimp, orange ginger marmalade	100

## COLD HORS D'OEUVRES

bruschetta, parmesan crostini	50
mediterranean skewer	75
andouille sausage, shrimp, corn muffin	75
baby pear, boursin cheese	75
*beef tenderloin, asparagus, garlic crouton	100
*tuna poke, crispy wonton	100
shrimp, cocktail sauce	100





# RECEPTION STATION

Based on 60 minutes maximum service time.

## **TACO BAR | 12pp**

beef ropa vieja, chicken al pastor, traditional beef carnitas, sweet potato, black bean, chorizo (pick 2) cheese, tomatoes, jalapeño peppers, salsa rojo, sour cream, guacamole, cilantro, onions, corn or flour tortillas

## **CHICAGO DOG STATION | 9pp**

all beef hot dogs, sport peppers, pickles, tomatoes, celery salt, relish, red onion, chili, cheese sauce, mustard, poppy seed buns

## **PASTA, PASTA, PASTA | 9pp**

farfalle with mushroom and pesto cream, cheese tortellini with garlic alfredo, penne bolognese, garlic breadsticks, parmesan, crushed red pepper

## **\*SLIDERS | (PICK 2) 9pp | (PICK 3) 12pp**

beef, buffalo chicken, meatball, philly cheese, falafel tzatziki, reuben

## **HOT PRETZEL BAR | 5pp**

soft pretzels, gourmet mustards, harissa cheese spread

## **DOMESTIC CHEESE | 7pp**

assorted domestic cheese, flatbreads, crackers

## **BUILD YOUR OWN MAC & CHEESE | 10pp**

cavatappi, white cheddar sauce, pesto alfredo, bacon, chicken, shrimp, broccoli, caramelized onion, jalapeños, tomatoes, asparagus

## **HAND CRAFTED PANINIS\* | 11pp**

shredded chicken, ham, turkey, bacon, sopressata, cheddar, swiss, american, provolone, roasted peppers, grilled portobello, smoked jalapeños, pesto, green goddess, peppercorn aioli, harissa hummus, balsamic reduction, dijon mustard, sourdough, pita, white, wheat, rye

\*\* Station attendant required.

## **CHARCUTERIE | 8pp**

prosciutto, salami, cured ham, baby mozzarella, imported olives, grilled crimini mushrooms, artichokes, red peppers, zucchini, squash

## **GARDEN VEGETABLE CRUDITE | 4pp**

seasonal vegetables, hummus, ranch

## **SMOKED SALMON | 9pp**

smoked salmon, red onion, capers, chopped eggs, cream cheese, pumpernickel toast points

## **SEASONAL FRESH FRUIT & BERRIES | 5pp**



# RECEPTION STATION

Based on 60 minutes maximum service time.

## CARVING STATIONS

All items are carved by chef attendant, attendant fee of \$100 is additional.

### **SLOW-ROASTED TURKEY BREAST | 200 (SERVES 30)**

sage gravy, cranberry sauce, cranberry nut roll

### **GLAZED HAM | 200 (SERVES 25)**

dijon mustard, kaiser rolls

### **\*BEEF TENDERLOIN | MP (SERVES 15)**

horseradish, roasted shallot demi, pretzel rolls

### **\*ROASTED PRIME RIB | 325 (SERVES 20)**

horseradish, au jus, sourdough rolls

## SWEET STATIONS

### **SUNDAE BAR | 8pp**

chocolate, vanilla, strawberry ice cream, assorted toppings

### **BROWNIE BAR | 10pp**

brownies, blondies, vanilla ice cream, assorted chips, yogurt chips, fresh fruit toppings, toasted marshmallow, graham crackers, peanuts, cherries, fudge, butterscotch, caramel, whipped cream

### **POUND CAKE MARTINI BAR | 9pp**

assorted pound cakes, strawberry, chocolate ganache, cherry jubilee, fresh fruit, streusel, vanilla mousse, apple butter, orange sherbet





# PLATED DINNER SELECTIONS

Includes assorted rolls, butter, salad, entrée, dessert, coffee and tea service. Sides are chef's suggestions.

## SALAD SELECTIONS

Choose one.

### HOUSE

mixed greens, cucumbers, roma tomatoes, carrots, choice of dressing

### CAESAR

romaine, parmesan tuile, parmesan, caesar dressing

### WEDGE | ADD 5pp

iceberg lettuce, blue cheese, Nueske's bacon, red onion, tomato, bleu cheese dressing

### POACHED PEAR | ADD 6pp

mixed greens, pear, candied pecans, white cheddar, dried cranberries, berry vinaigrette

### FRUITI DE MARE | ADD 10pp

grilled shrimp, calamari rings, bay scallops, mixed greens, stuffed tomato, tomato basil marinade

## CHICKEN & PORK

### CHICKEN MARSALA | 24pp

sautéed chicken breast, rice pilaf, mushrooms, green bean ragout, marsala demi

### STUFFED CHICKEN BREAST | 25pp

spinach, artichoke, cheese, roasted potatoes, broccoli, parmesan cream

### SAUTÉED CHICKEN BREAST | 24pp

fresh herbs, fingerling potatoes, baby carrots, demi

### DOUBLE CUT PORK CHOP | 26pp

mashed potatoes, broccolini, applejack demi

## FISH

### SAUTÉED GROUPER | 28pp

rice pilaf, roasted summer squash, tomato coulis

### \*SALMON FILET | 26pp

rice pilaf, roasted zucchini, leek mushroom cream



# PLATED DINNER SELECTIONS

Includes assorted rolls, butter, salad, entrée, dessert, coffee and tea service. Sides are chef's suggestions.

## BEEF

### **\*SLOW-ROASTED PRIME RIB | 40pp**

14oz prime rib, garlic mashed potatoes, green bean almandine, au jus

### **\*12OZ NEW YORK STRIP | 42pp**

twice-baked potato, broccolini, red wine demi

### **\*12OZ RIBEYE STEAK | 35pp**

garlic mushrooms, mashed potatoes, grilled asparagus

## VEGETARIAN

### **EGGPLANT PARMESAN | 24pp**

parmesan-crusted eggplant, fresh mozzarella, basil, zesty marinara

### **STUFFED PORTOBELLO | 24pp**

barley, spinach, boursin, grilled asparagus, romesco

## DUET

### **\*FILET & SHRIMP | 42pp**

wild mushroom demi, shrimp scampi, mashed potatoes, grilled asparagus

### **\*FILET & AIRLINE CHICKEN | 40pp**

herb-roasted chicken, garlic mashed potatoes, roasted summer squash

### **SALMON & AIRLINE CHICKEN | 34pp**

lemon pepper salmon, herb roasted chicken, rice pilaf, zucchini melody

## DESSERT

triple chocolate cake, tiramisu, carrot cake, pecan pie, key lime pie, creamy cheesecake with strawberry sauce, turtle cheesecake, OR bread pudding with whiskey caramel sauce

### **TRIO | ADD 2pp**

chocolate cake, cheesecake, red velvet, berries



# DINNER SELECTIONS

## BUFFET DINNERS

Minimum guarantee of 20 guests.

### BLUE CHIP | 28pp

- field greens with assorted dressings
- herb-roasted chicken
- tenderloin tips
- parmesan-cruste tilapia
- garlic mashed potatoes
- seasonal vegetables
- assorted cakes
- cheesecake

### \*STARDUST | 38pp

- mesclun salad with assorted dressings
- shrimp pasta salad
- grilled vegetable platter
- prime rib with au jus
- herb chicken breast
- salmon with lemon beurre blanc
- roasted fingerling potatoes
- asparagus
- assorted mini desserts

### TASTE OF ITALY | 30pp

- caesar salad
- antipasto salad
- chicken marsala
- italian sausage & peppers
- italian meatballs
- penne, marinara
- broccoli with garlic and olive oil
- garlic breadsticks
- tiramisu
- assorted cookies

### \*SAM'S TOWN | 48pp

- wedge salad
- prime rib with au jus
- chicken vesuvio with wedge potatoes
- roast pork loin with applejack demi
- shrimp alfredo
- baked ziti
- mashed potatoes
- broccolini
- upgraded assorted desserts
- creamy cheesecake

\* Station attendant required.





# DINNER SELECTIONS

## BUILD YOUR OWN BUFFET

(2) ENTRÉES - 28pp | (3) ENTRÉES - 34pp | (4) ENTRÉES - 39pp

### BREADS (PICK 1)

classic dinner rolls, garlic breadsticks

### SALAD SELECTIONS (PICK 1)

**CAESAR:** romaine, parmesan, tomatoes, garlic caesar dressing

**GARDEN:** mixed greens, tomatoes, cucumbers, carrot, red onion, house herb

**ANTIPASTO PASTA:** radiatori, artichokes, sun-dried tomatoes, salami, pepperoni, olives, pepperoncini, parmesan, red onion, herb dressing

**LOADED POTATO:** roasted potatoes, bacon, cheddar, broccoli florets, chive sour cream dressing

**BROCCOLI:** broccoli florets, bacon, red onion, cheddar, sunflower seeds, raisins, apple cider bacon dressing

**CAPRESE:** mozzarella, cracked pepper, beefsteak tomatoes, basil, balsamic dressing

**GREEK:** romaine, cucumbers, feta, kalamata olives, tomato, red onion, pita chips, oregano dressing

**NEPTUNE:** poached shrimp, crab, celery, pasta creamy dill | add 8

**PEAR:** poached pear, mixed greens, white cheddar, candied pecans, raisins, berry dressing | add 5

**\*NIÇOISE:** seared tuna, green beans, olives, tomatoes, red onion, hard boiled eggs, fingerling potatoes | add 7

### DINNER ENTRÉE (PICK UP TO 4 - PRICED ACCORDINGLY)

**BEEF BOURGUIGNON TIPS:** pearl onion, roasted mushrooms, red wine demi

**CHICKEN PICCATA:** capers, lemon butter

**ITALIAN SAUSAGE:** peppers, onions

**APPLE & BROWN SUGAR GLAZED PORK LOIN:** cranberry demi

**LEMON PEPPER COD:** creamy spinach

**\*FLANK STEAK:** caramelized onion

**CHICKEN MARSALA:** mushroom ravioli

**RADIATORI ALFREDO:** shrimp, sweet peas

**BLACKENED CATFISH:** tropical fruit salsa

**SWEET CHILI SALMON:** tropical fruit salsa

### SIDES (PICK 2)

radiatori mac & cheese

asparagus

red beans & rice

roasted yukon gold potatoes

sour cream whipped potatoes

roasted root vegetables

zucchini squash melody

broccoli gratin

broccoli, cauliflower, carrots, garlic butter

green beans, bacon, onion

fire-roasted corn on the cob

### DESSERT (PICK 2)

brownie bite martini, butterscotch sauce

red velvet cake, orange whipped cream

panna cotta, basil strawberry compote

cheesecake bites

key lime tart

assorted cookies

assorted dessert shooters

bread pudding with whiskey caramel sauce

# SPECIALTY PLATED DINNERS



## **CAULIFLOWER STEAK | GF, DF, V, NF, SF | 24pp**

pan roasted and drizzled with fresh herb infused olive oil  
served with roasted rosemary marble potatoes

## **STUFFED EGGPLANT | DF, V, NF, SF | 26pp**

confit byaldi stuffed eggplant, topped with olive oil – sweet paprika crumbs and balsamic vinegar reduction  
served with grilled vegetables cous cous

## **RATATOUILLE PASTA | GF, DF, V, NF, SF | 24pp**

gluten-free pasta with roasted vegetables ratatouille & sun-dried tomatoes  
topped with basil chiffonade

## **VEGETABLE STRUDEL | VEG, NF, SF | 28pp**

seasonal vegetables, fresh herbs, feta cheese, folded in puff pastry  
served with mushroom risotto and chablis beurre blanc

## **STUFFED ZUCCHINI BOATS | VEG, NF, SF | 26pp**

fresh zucchini, fire roasted plum tomatoes, italian breadcrumbs, parmesan cheese, basil,  
fresh garlic, mozzarella cheese, served with mashed sweet potatoes

## **EGGPLANT PARMESAN | GF, DF, V, NF, SF | 26pp**

pan-roasted eggplant slices, topped with marinara sauce and plant-based cheese  
served with mushroom risotto

## **SURF & TURF | GF, DF, V, NF, SF | 28pp**

pan-roasted portobello steak with oyster mushrooms, potato purée, blistered haricots verts,  
charred onion petals and chimichurri



**GF** - Gluten-Free

**DF** - Dairy-Free

**VEG** - Vegetarian

**V** - Vegan

**NF** - Nut-Free

**SF** - Shellfish-Free



# BAR MENU

## HOUSE WINE

moscato, chardonnay, cabernet, merlot 20

## WHITE WINE

moscato, bella sera, italy 24

pinot grigio, ecco domani, delle venezie, italy 28

sauvignon blanc, white haven, marlborough, new zealand 44

chardonnay, william hill, napa valley, california 36

## RED WINE

pinot noir, macmurray, russian river valley, california 42

pinot noir, mirassou, california 32

merlot, william hill, central coast, california 36

cabernet sauvignon, william hill, north coast, california 44

## OPEN BAR

*4 hour open bar (shots not permitted). All packages also include orange, cranberry and pineapple juices, ginger ale, sour mix, bloody mary mix, tonic water and club soda.*

### BEER AND WINE PACKAGE | 4 HOURS - 23pp | 5 HOURS - 29pp | 6 HOURS - 35pp

budweiser®, bud lite®, coors light®, miller lite®, heineken®, corona®,  
house wines - cabernet, merlot, chardonnay, white zinfandel

### RUBY | 4 HOURS - 26pp | 5 HOURS - 33pp | 6 HOURS - 40pp

malibu®, jim beam®, smirnoff®, beefeater®, bacardi®, captain morgan®, jose cuervo® white, jack daniel's®, sea-gram's® 7®, dewar's®, christian brothers® brandy, amaretto, peach schnapps, house wine, domestic & imported beer, hard seltzers

### SAPPHIRE | 4 HOURS - 32pp | 5 HOURS - 40pp | 6 HOURS - 48pp

malibu®, titos®, absolut®, tanqueray®, bacardi®, captain morgan®, jose cuervo® gold, jack daniel's®, johnny walker® red, jim beam®, dewar's®, crown royal®, hennessey vs, southern comfort®, christian brothers® brandy, disaronno® amaretto, peach schnapps, baileys® irish cream, kahlúa®, drambuie®, grand marnier®, house wine, domestic & imported beer, hard seltzers

### EMERALD | 4 HOURS - 37pp | 5 HOURS - 46pp | 6 HOURS - 55pp

tito's®, belvedere, grey goose®, tanqueray®, bombay sapphire®, bacardi®, captain morgan®, malibu®, jose cuervo® 1800, jack daniel's® single barrel, johnny walker® black, jim beam®, dewar's®, crown royal®, hennessey vsop, southern comfort®, christian brothers® brandy, disaronno® amaretto, peach schnapps, baileys® irish cream, kahlúa®, drambuie®, grand marnier®, william hill® wines, domestic & imported beer, hard seltzers





# BAR MENU

## HOST SPONSORED CONSUMPTION BAR

*Prices listed are per drink.*

*\$100 bartender fee will apply if bar sales do not exceed \$350*

	<b>RUBY</b>	<b>SAPPHIRE</b>	<b>EMERALD</b>
cocktails	6.5	7.75	8.75
specialty drinks	8.75	10	11
wine	6.5	7.75	8.75
imported beer	6.5	6.5	6.5
domestic beer	5.5	5.5	5.5
soft drinks	3.25	3.25	3.25
fruit juices	3.25	3.25	3.25
still & sparkling water	3.25	3.25	3.25





# 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 & Catering Management Team and Chefs are always happy to meet with you to discuss your needs. Menu prices are subject to change without notice, and are not guaranteed beyond three (3) months prior to the event date.

## **FOOD & BEVERAGE**

All food & beverages must be purchased through Blue Chip Casino. Other than by Blue Chip Casino itself, no 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.

## **GUARANTEED ATTENDANCE & PAYMENT POLICIES**

In arranging private functions, the total number of individuals attending the function must be specified by 10:00am 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. For all food functions, the banquet department will prepare for five (5) percent over the guaranteed attendance figure. 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 & payment schedules will be established with the Sales & Catering Manager.

## **FUNCTION SPACE**

Blue Chip Casino reserves the right to make changes in function room assignments if your actual attendance or food & 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, & indemnify Blue Chip Casino for any personal injury, property damage or other cost or liability relating to its use of the room & event, except for liabilities arising from the negligence or misconduct of Blue Chip Casino.

## **DECORATIONS**

Your Sales & 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.



# CATERING POLICIES

## **MATERIALS**

All arrangements for shipping and receiving of materials must be approved and confirmed with your Sales & 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 & Catering Manager. All shipments must be clearly marked with the group name on packages.

## **SERVICE CHARGES**

A 16% gratuity, 5% service charge & 7% tax will be applied to all catering invoices.

## **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 & 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 & 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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