



KANSAS  STAR[®]
casino ★ hotel ★ event center
WE COME TO WHERE YOU WANT TO BE.

HOLIDAY MENU



HOLIDAY BUFFET MENU

BUILD-YOUR-OWN BUFFET

Two Entrées 40 / per person | Three Entrées 60 / per person | Four Entrées 70 / per person

Holiday Entrée Selections

Chicken cordon bleu
Chicken piccata
Chicken parmesan
Broccoli and cheese stuffed chicken breast
Coconut chicken with Captain Morgan® pina colada sauce
Oven-roasted turkey with cranberry sauce
Honey-glazed ham with pineapple chutney
Seared salmon with lemon beurre blanc
Roasted pork loin stuffed with chorizo
Maple braised pork shoulder
Red wine braised short rib
Grilled sirloin tip steak with madeira demi-glaze
Pasta primavera

Holiday Sides (Choose Two)

Pesto roasted red skin potatoes
Traditional mashed potatoes and gravy
Loaded mashed potatoes with bacon, cheese and chive
Mashed sweet potato with brown sugar glaze, marshmallows and candied pecans
Baked mac and cheese
Haricots verts with bacon and onion
Broccoli with cheddar cheese sauce
Brussels sprouts with bacon and honey maple butter
Winter-squash medley
Rice pilaf

Included

Holiday Salad: mixed greens, candied nuts, dried cranberries, onions, mandarin oranges, feta, fresh strawberries, citrus vinaigrette
Bread Assortment: selection of dinner rolls and seasonal bread
Dessert: chef's selection of holiday desserts
Beverages: coffee, tea, water

Upgrades and Add-Ons

Additional Holiday Side
8 / per person
Carved slow-roasted prime rib of beef au jus with horseradish and horseradish cream as an additional buffet entrée* 16 / per person
Premium holiday dessert displays 12 / per person
In addition to chef's selection: assorted macarons, pecan bars, truffles, lemon squares, Bundt cakes, square cakes
After dinner coffee/hot chocolate bar
5 / per person

All prices are subject to a 22% service charge and applicable taxes.



HOLIDAY PLATED MENU

BUILD-YOUR-OWN PLATED DINNER

Three courses 55 / per person

Starter (Choose One)

Holiday salad: mixed greens, candied nuts, dried cranberries, onions, mandarin oranges, feta, fresh strawberries with choice of two dressings

Winter salad: spinach, goat cheese, sun-dried cranberries, candied nuts, choice of two dressings

Fattoush salad

Traditional shrimp cocktail

Grilled asparagus

Cheesy polenta cakes with sautéed mushrooms

Bourbon sweet potato bisque garnished with coconut milk

Butternut squash bisque garnished with candied nuts and pumpkin seed oil

Twice-baked potato soup garnished with applewood smoked bacon crumbles and crème fraîche

Holiday Entrée Selections (Choose One)

Honey crusted duck breast with cornbread stuffing, rice pilaf, fire-roasted asparagus, maple demi-glace

6oz beef tenderloin, tri color fingerling potatoes, demi-glazed fresh carrots / additional 5 per person

10oz top sirloin, crab cake, gouda cheese and chive mashed potatoes, chef's choice of seasonal vegetable

Pork tenderloin, sweet mashed potatoes, vegetable ratatouille, red wine rosemary sauce

Pan-seared salmon with lemon beurre blanc sauce, rice pilaf, sweet mashed potatoes, haricots verts with bacon and onion

Holiday Entrée Selections | Continued

Red wine braised short ribs, mashed potatoes, chef's choice of seasonal vegetable

Peppercorn roasted pork loin, mashed potatoes, demi-glazed fresh carrots, succotash

Holiday Dessert Selection (Choose One)

Pumpkin cheesecake

New York style cheesecake with chef's choice of sauce

Carrot cake

Southern pecan pie

Strawberry pound cake with chantilly whipped cream

Apple pie

Included

Bread Assortment: selection of dinner rolls and seasonal bread

Beverages: coffee, tea, water

Upgrades

Additional starter (from choices above)
8 / per person

Premium holiday dessert displays
12 / per person

In addition to holiday dessert selection:
assorted macarons, pecan bars, truffles,
lemon squares, Bundt cakes, square cakes

After dinner coffee/hot chocolate bar
5 / per person

*All prices are subject to a 22% service charge and applicable taxes.
Additional charges will apply when choosing more than one holiday entrée selection.*



CARVING STATIONS

Includes appropriate condiments and freshly baked rolls with whipped butter.
\$95 per required attendant.

Smoked Pork Loin 150

Bourbon brown sugar glaze (approximately 30 servings)

Beef Tenderloin 400

Herb garlic crusted loin served with bearnaise sauce (approximately 15-20 servings)

Prime Rib of Beef 450

Served with traditional accompaniments (approximately 30 servings)

New York Strip 400

Peppercorn crusted with a blue cheese sauce (approximately 30 servings)

Steamship Round of Beef 700

Served with creamed horseradish, au jus & whole grain mustard (approximately 125 servings)

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ed for 1.5 hours.

Crudités with ranch display 4 / per person
Fresh seasonal fruit display 6 / per person
Charcuterie board with crackers and bread 9 / per person
Artisanal cheese selections with crackers and fruit preserves 6 / per person

Jumbo shrimp cocktail, oyster's half shell,
marinated mussels, lobster tail medallions,
served with fresh lemons, cocktail sauce,
and raspberry mignonette

Creamy brie cheese topped with honey, walnuts and fruit preserves wrapped in French pastry and baked golden brown, served with French bread crostini

Aracinos
Meatballs
Fry cheese
Taleggio white bean dip with roasted
tomatoes and served with bruschetta

Fried chicken wings with ranch
Deviled eggs
Potato wedges
Creamy pickle dip served with
buttery crackers & crudité

- Edamame
- Fried dumplings
- Gyoza
- Spring rolls with soy glaze
- Sweet & sour Asian dip with wonton chips

Southwest eggrolls
Queso dip & tortilla chips
Cheese quesadillas
Housemade salsa

Hummus
Tabbouleh cups
Baba ghanoush
Marinated olives, flatbread, pita chips

HOLIDAY MENU | KANSAS STAR CASINO | HOLIDAY PLATED MENU



RECEPTION HORS D'OEUVRES

Minimum order of 24 pieces per selection.

Cold

Traditional hummus cup with pita and vegetables 36 / dozen
Asparagus wrapped with prosciutto 36 / dozen
Assorted canapes 36 / dozen
Cured ham & cream cheese pinwheels 36 / dozen
Wild mushroom tartelette 36 / dozen
Tomato basil & mozzarella bruschetta 36 / dozen
Smoked salmon, Boursin canapé 45 / dozen
Beef tenderloin crostini with whole grain mustard and Boursin cheese 52 / dozen
Crab salad on cucumber round 52 / dozen
Assorted melons wrapped with prosciutto 52 / dozen
Traditional shrimp cocktail 52 / dozen
Mini fruit skewer with honey yogurt sauce 36 / dozen
Individual crudité cups 36 / dozen
Gazpacho shooters 36 / dozen
Goat cheese and smoked salmon crostini with balsamic reduction, pickled onion, micro arugula 36 / dozen
Pesto chicken vol-au-vent 36 / dozen
Ahi tuna poke, wasabi cream cheese with soy ginger glaze in a twill cone 48 / dozen
Salmon tartar, roasted garlic, Boursin cheese and chives in a twill cone 48 / dozen
Caprese skewer of fresh mozzarella, tomato and basil with balsamic glaze 36 / dozen

Hot

Toasted ravioli 36 / dozen
Meatballs 36 / dozen
Chicken satay with sauces 45 / dozen
Assorted flatbread 45 / dozen
Potstickers with hoisin sauce 36 / dozen
Thai peanut sauce chicken brochettes 45 / dozen
Assorted mini quiche 36 / dozen
Petite Maryland crab cakes with Cajun aioli 52 / dozen
Mini chicken & shrimp egg rolls with sweet and sour sauce 36 / dozen
Blue crab meat & smoked sausage stuffed mushroom cap 52 / dozen
Scallops wrapped in bacon with lemon crème sauce 52 / dozen
Assorted sliders 52 / dozen
Crab rangoons with sweet and sour sauce 36 / dozen
Southwest eggrolls 36 / dozen
Pimento cheese balls with caramelized onion bacon jam 36 / dozen
Chicken fingers 36 / dozen
Coconut shrimp with sweet chili sauce 48 / dozen
Arancini with marinara 36 / dozen

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Additional charges will apply when choosing more than one holiday entrée selection.*



STROLLING DINNERS

ENHANCEMENTS FOR DINNER BUFFETS, RECEPTIONS OR AFTER HOURS

Strolling Dinner prices are based on a minimum of 25 guests and are served for 1.5 hours.
\$95 per required attendant

Pasta Station 10

ADD CHICKEN 5

ADD SHRIMP 9

Tortellini, penne, bow tie pasta
Marinara, pesto & Alfredo sauces

Taco Bar 18

Flour & corn street-style tortillas, carne asada,
pork carnitas, pineapple cabbage slaw, shredded lettuce,
queso fresco, mango salsa, pico de gallo, freshly made
guacamole, caramelized onions & peppers, fresh crema

Chip N Dips 15

Spinach artichoke dip, chorizo queso dip,
housemade salsa and crab dip
with tortilla chips, celery sticks, pita bread

Potato Martini Bar 12

Choice of two mashed potatoes
(smashed red potatoes, garlic mashed potatoes,
goat cheese and chive potatoes) with
shredded cheese, bacon bits, sour cream, diced
green onions, black olives, diced red pepper,
chopped jalapeño, mushrooms

Macaroni & Cheese Bar 12

Shells and macaroni pasta with choice of two sauces
(white cheddar, American, smoked gouda),
served with crispy bacon, roasted poblano peppers,
pickled onions, parmesan cheese, shredded cheese

Slider Bar 18

Choice of two sliders (beef, pulled pork,
carnita, wood-smoked chicken)
with vidalia onion rings, country coleslaw,
ketchup, mustard, and mayonnaise

Bread Bowl Station 16

Choice of two (loaded baked potato soup,
broccoli cheddar soup, tomato bisque,
clam chowder, all beef chili)

Salad Bar 14

Grilled chicken, bacon bits, cheese, spinach field
greens, lettuce, tomatoes, black olives, red onions,
cucumbers, croutons, sunflower seeds,
choice of two dressings

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CASH & HOSTED BAR SELECTIONS

Preferred Liquor

Seagram's® VO, Jack Daniel's®, Dewar's® White Label, Smirnoff®, Beefeater®, Bacardi® Silver, Jose Cuervo® Gold, Captain Morgan®, Jim Beam®, Malibu® Coconut, Hennessey® VS, Blue Curaçao, Melon Liqueur, Peach Schnapps, Triple Sec, Amaretto

Premium Liquor

Gentleman Jack®, Crown Royal® Blend, Chivas® Regal, Grey Goose®, Tanqueray®, Patrón® Silver, Tito's®, Jameson®, Maker's Mark®, Disaronno®, Kahlúa®, Grand Marnier®, Baileys®, Woodford Reserve®, Glenlivet® 12

House Wines

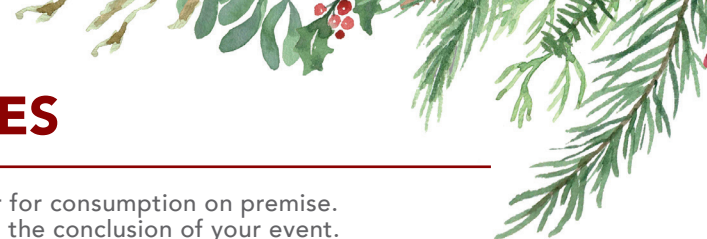
Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel, Pinot Grigio, Moscato

Hosted & Cash Bar

\$95 per bartender fee will apply. Price per drink

	HOSTED BAR (Client Pays)	CASH BAR (Guest Pays)
Preferred liquor	6	6.75
Premium liquor	7	7.50
House wines & champagne	4.50	5
Imported / Craft beer	5	6
Domestic beer	4.75	5.50
Hard seltzer	4.50	5
Frozen drinks / daiquiri, margarita, piña colada	7.50	8.50
Soft drinks	2.50	3.50
Bottled water	1.50	2.25

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FOOD & BEVERAGE POLICIES

All food and beverage must be purchased through Kansas Star for consumption on premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event.

Detailed, written food and beverage requirements for each event must be received by the Kansas Star Event Center thirty (30) days prior to the event. All food and beverage prices are subject to change without notice and may be confirmed ninety (90) days prior to event. A twenty-two percent (22%) service charge and current Kansas state sales tax will be added to all applicable charges. Tax-exempt organizations must furnish a valid certificate of exemption to KSC thirty (30) days prior to event

The Kansas Star Event Center reserves the right to apply meeting room rental and room set-up labor charges.

Guarantee

The guaranteed number of attendants may be increased or decreased up to fifteen (15) days prior to event.

The Kansas Star Event Center catering department must be notified no later than noon, seven (7) business days (72 hours) prior to the scheduled function, as to the exact number of persons to attend all planned functions. Should actual event attendance exceed ten percent (10%) of the guaranteed attendance, additional labor charges may apply. See the chart below for guarantee due days. This number is not subject to reduction. If no guarantee is received, the number of guests indicated on the banquet event order will be the guaranteed attendance.

Increases in Guarantees

Please note the following shall apply to all increases in guarantees received within 72 business hours: guarantee increases over 10% of the original guarantee received 48 hours prior to the function (with the exception of coffee, decaffeinated coffee, tea, and bottled drinks ordered on a consumption basis) shall incur a 15% price increase.

Labor Fees

\$95.00 bartender fee will apply per bartender required and/or requested.

\$95.00 labor fee will apply per chef attendant required and/or requested.

Notification of service charge and tax ++= plus tax and service charge.

New Orders Within 72 Hours

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and subject to special menu selections and pricing. Consult your catering manager for pop-up menus and pricing.

Special Diets

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair. Our banquets culinary team can accommodate the following common food allergies and intolerances:

Wheat free / gluten free

Kosher / halal

Dairy free / lactose intolerant

Vegetarian / semi-vegetarian V

Vegan VG

Heart healthy

All prices are subject to a 22% service charge and applicable taxes.



FOOD & BEVERAGE POLICIES (CONT.)



General Terms

All reservations and agreements are made upon, and are subject to, the rules and regulations of the Kansas Star Event Center and the following conditions:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage, and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes, or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. In arranging for private functions, the attendance must be definitely specified three (3) business days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
3. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
4. Alcoholic beverages of any kind will not be permitted to be brought in by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the Kansas Star Event Center. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Kansas state law further prohibits the removal of alcoholic beverages purchased by the Kansas Star Event Center for client consumption.
5. Prices printed and products listed are subject to change without notice.
6. Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Kansas Star Event Center, in which event a deposit should be paid at the time of signing the contract. The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over 30 days old.
7. The banquet event order (BEO) is the governing document for all goods and services ordered by the client. Client's signature on said BEO represents and agreement and approval for the goods and services represented on the BEO. All banquet checks presented prior to final billing are subject to an audit and may vary from final invoiced banquet checks.
8. Kansas Star, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance of the Kansas Racing and Gaming Commission regulations. All alcoholic beverages must be supplied by property.

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