



TREASURE CHEST
CASINO

CATERING MENU



WELCOME!

Here at Treasure Chest, we take tremendous pride in serving you and your guests, and to provide you with a superior selection of banquet accommodations.

The following menu options are offered as guidelines and do not in any manner indicate the limit of our culinary expertise. Our staff of highly qualified catering consultants will be happy to advise on any arrangements, including:

- Custom Menus
- Bar Set-ups
- Decor for Themed Functions
- Audio/Visual Services and Rentals

TABLE OF CONTENTS

General Catering Information	3
Refreshment Selections	11
Breakfast Selections.	14
Lunch Selections	18
Receptions/Business Events.	23
Dinner Selections	27
Cocktail Selections	30
Auido Visual Selections	34

Prices do not include a taxable service charge of 20% and applicable taxes. Items and prices are subject to change.

**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*



GUARANTEE

Treasure Chest Casino (Treasure Chest) requests that you notify your Convention Services Manager with the exact number of guests attending the function at least 7 business days prior to the function. If fewer than the guaranteed number of guests attend the function, you will be charged for the guaranteed number. Final guarantees for functions must be given to the Convention Services department 7 business days prior to the first function. If the guarantee is not received within the allocated time, an additional food service charge in the amount of 25% will be applied.

The number given will be considered your minimum guarantee and you will be charged for the number given even if fewer attend your function. Treasure Chest will be prepared to set your room at 3% above your final guaranteed number. Should you use the 3% overage, you will be charged for the amount served. If your guaranteed number is not received in writing by 7 business days, prior to the event, your guarantee will automatically be your expected number indicated on your most recent Banquet Event Order(s). Any additions submitted within 7 business days of the event will be subject to 25% additional food surcharge.

Function rooms are assigned by Treasure Chest according to the guaranteed minimum number of guests anticipated. Meeting room setup changes requested on-site that differ from the details listed on the confirmed Banquet Event Order(s) may incur a reset fee.

Treasure Chest will provide standard setups for the meeting/banquet rooms. The group may be financially responsible for the rental charges of additional equipment required for extraordinary setups. Treasure Chest reserves the right to change meeting/banquet rooms at any point should the number of attendees decrease, increase, or when Treasure Chest deems it necessary. Resetting of meeting rooms from previously agreed upon setups on your Banquet Event Order(s) may result in a reset fee.

Room rental fees may be applicable. Treasure Chest reserves the right to assign another room for a function in the event that the room originally designated for such function shall become unavailable or inappropriate. Treasure Chest reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than four (4) hours prior to the event.



FOOD & BEVERAGE

In accordance with New Orleans liquor laws, Treasure Chest does not allow any food or beverages to be brought into the property or taken out of any of our food outlets or banquet facilities by patrons or their guests. Treasure Chest reserves the right to remove any food or beverage that is brought into the meeting/banquet rooms in violation of this policy and service charges may apply.

All food and beverages must be supplied by Treasure Chest. Treasure Chest is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes food amenity deliveries. All food and beverage prices are guaranteed 90 days prior to the date of the function.

Menu service to less than the specified minimum guarantee of guests for breakfast, lunch, dinner or reception is subject to a minimum taxable surcharge. Menu service is available for maximum time specified on each menu. Treasure Chest will assess a taxable service charge for each additional half-hour of menu service.

SIGNS/DISPLAYS

There is an electronic display program throughout Treasure Chest and in front of each meeting room noting your meeting or event time. Printed signage can be designed and provided 21 days prior to event date. Price will vary depending on signage requested. Signs must be displayed on easels, and signage locations must be preapproved. Handwritten signs are not permitted.

Treasure Chest reserves the right to approve staging, props and decor. It must compliment the design, integrity and color palette of the meeting rooms. Signs, banners or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the meeting rooms and foyer areas, nor should they obstruct permanent Treasure Chest signage from view.



AUDIO VISUAL

Treasure Chest's on-site Audio/Visual Department features state-of-the-art equipment and trained technicians. It is the policy of Treasure Chest that all audio/visual arrangements be made through the Convention Services Department. Outside audio/visual equipment is not permitted. Should your group use an outside vendor or bring in your own equipment, you will be subject to service charges and/or electrical fees. Outside equipment will not be permitted to connect to Treasure Chest's equipment.

OUTDOOR FUNCTIONS

A setup fee will be applied to all outdoor functions. An additional location must be reserved in case weather conditions do not permit the event to be held outdoors. All catered food and beverages will be served using non-breakable plates and glassware. Plated meal functions cannot be held outdoors. If special setup is required, an additional service charge may apply. Treasure Chest will decide at least 4 hours prior to the event if the function will be held outside or should move indoors. In any case, Treasure Chest reserves the right to make the final decision if weather conditions are an issue.

SMOKING

Treasure Chest's meeting rooms and foyer areas are a smoke-free environment. Smoking is permitted in designated casino areas.

SECURITY

Treasure Chest shall not assume responsibility for damage or loss of any merchandise or articles left in Treasure Chest prior to, during, or following the event. Security is available to guard exhibits, merchandise, and/or articles that are set up for display prior to, during, and after the planned event at a designated charge per hour, per security guard.



TAXES & SERVICE CHARGES

Treasure Chest will add a 20% service charge and 7% sales tax on all food and beverage purchased through our banquet department.

MISCELLANEOUS

Pins, tacks or tape may not be attached to any walls in banquet rooms or any other public area. Any signs, decorations or other items displayed must be of professional quality and have prior approval from the Convention Services Manager. Each room has different capabilities and features. Treasure Chest reserves the right to reassign the room should any change in attendance or type of function occur prior to the time of your function.

TREASURE CHEST MAY ASSIGN SUITABLE CHARGES FOR THE FOLLOWING:

- Extraordinary Room Set-Ups
- Resetting of Rooms
- Additional Power Requirements
- Centerpieces (when available)
- In-House Equipment
- Handling and Delivery Charges for Materials Received
- Cleaning Fees
- Destruction or Theft of Property

RENTAL FEES

Treasure Chest offers a wide array of rental items to enhance your event.

Podium	\$20 per day
Centerpieces	Price Based on Complexity
Portable Bars	\$75



CONVENTION INFORMATION & PROCEDURES

Charges for incoming and outgoing bulk shipments and exhibitor storage requirements:

FedEx, UPS and other Letters	\$2.5 per package
0 to 25lbs	\$5 per package
15 to 50lbs	\$10 per package
51 to 75lbs	\$15 per package
76 to 100lbs	\$35 per package

GENERAL CATERING

SHIPPING AND MAILING TO AND FROM TREASURE CHEST

If applicable, must be arranged by client. Treasure Chest charges a package handling fee of \$5 per box. Client must schedule deliveries to arrive at Treasure Chest at least 7 days, but not more than 10 days prior to client's arrival.

The charge for Treasure Chest to move or deliver boxes to your clients' or exhibitors' meeting room or sleeping room will be posted to your group's master account. It is the responsibility of the group to collect this fee from the exhibitor making a presentation to your attendees.

DELIVERIES

Deliveries will be made to client's meeting room the day of the event unless previous arrangements have been made with Treasure Chest Casino Services Manager or Sales Manager. Client must call the Convention Services Manager or Sales Manager Representative for the group to arrange a delivery time and client must sign for receipt of each item.



DELIVERIES (CONTINUED)

Please label each item as shown below:

GUEST NAME:	ARRIVAL DATE:
GROUP NAME:	
CONVENTION DATES:	
C/O TREASURE CHEST CASINO	
5050 WILLIAMS BLVD	
KENNER, LA 70065	

RETURN LABELS AND/OR CALL TAGS MUST BE PROVIDED BY CLIENT:

Client must arrange and pay for return shipping and must repack/seal/tape and properly label each item in a manner acceptable to the shipping company. Clients must provide their own shipping labels. No shipping/mailling charges can be paid by Treasure Chest. Treasure Chest will not accept the responsibility of repacking/sealing or labeling packages.

TELEPHONE MESSAGES

Treasure Chest is not able to deliver telephone messages to meeting rooms. Messages are taken by Treasure Chest's PBX department for staying guests. If the guest is staying at another location, please refer to their hotel. If you need messages delivered or require access to an outside telephone line, we suggest having a telephone line installed in your meeting room for \$75 plus tax per day or \$100 per tax day for a speaker phone.



FAXING AND/OR COPYING

Receiving and sending faxes can only be done at Treasure Chest’s Front Desk. The FAX number is (xxx)xxx-xxxx. Copies in small quantities can be requested on-site and can be arranged through the Banquet Manager. Copies are \$.05 each and charges will be posted to the group’s master account. Client will be referred to an outside source for large copying requests.

Incoming or Outgoing faxing fees are as follows:

- Incoming: Domestic or International \$1.00 per page
- Outgoing: Domestic \$5.00 first page / \$1.00 each page thereafter
- Outgoing: International \$10.00 first page / \$1.00 each page thereafter
- Copies \$0.15 each

FOOD AND BEVERAGE

No food or beverages will be sold on a “consumption basis” except in the case of full “Hosted Bar” set-ups where minimums do apply.

CATERING AND CONVENTION APPROVALS AND/OR CHANGES

All Banquet Event Order(s) or “BEO(s)” must be reviewed for accuracy. If there are no changes or corrections to be made, the BEO(s) must be signed and dated and returned to the Convention Services Department no later than 14 days prior to the function date.

SPACE AND SERVICES ARE NOT GUARANTEED. ANY CONFIRMATION OR REQUESTED CHANGES CANNOT BE IMPLEMENTED UNTIL A SIGNED CONTRACT AND DEPOSIT HAVE BEEN RECEIVED.

PAYMENTS:

We accept the following forms of payments:

- Visa
- Mastercard
- Discover
- American Express
- Diners Club
- Money Order
- Cashier’s Check
- Personal Check
- Company Check
- Cash



PAYMENTS *(Continued)*

Personal and company checks are accepted if received 14 days prior to the group's arrival. If received after this date, a credit card will be required to guarantee the check until clearance.

Credit cards are accepted with the following requirements:

- *Must complete, sign and date a credit card authorization form*
- **AND** *allow Treasure Chest to authorize a certain amount against the card for a guarantee*
- **OR** *allow Treasure Chest to charge a set amount prior to your arrival for anticipated charges*

**IF THE INFORMATION NEEDED FOR CREDIT CARD PROCESSING CANNOT BE SUPPLIED,
ALTERNATE TENDER WILL BE REQUIRED.**

I HAVE READ AND ACCEPT THE GUIDELINES AS LISTED ABOVE:

NAME: _____ DATE: _____

A photograph of a woman with curly hair, smiling and looking to her right. She is holding a martini glass filled with a light-colored liquid. She is wearing a dark top with a small floral pattern. The background is blurred, suggesting an indoor social setting. The entire image is overlaid with a semi-transparent green filter.

REFRESHMENTS



REFRESHMENTS

Beverages

- Freshly Brewed Coffee 48 / gallon
(regular or decaf)
- Freshly Brewed Iced Tea 30 / gallon
- Logo Bottled Water 3 each 10fl oz
- Coke Products 3.5 each
(upon request)
- Soft Drinks 3 each
- Water Station 25 / 50 attendees

From The Bakery

- Assorted Danish and Pastries 28 / dozen
- Assorted Fruit, Bread and Muffins 30 / dozen
- Assorted Fresh Baked Cookies 30 / dozen

And More...

- Whole Fresh Fruit 1.75 / piece
- Granola Bars 3.25 / each
- Seasonal Sliced Fresh Fruit Tray 4.25 / person
- Individual Bag Potato Chips 3 / each
- Popped Popcorn 2.2 / person

THEMED AM BREAKS

Café Au Lait 16 / person

- Freshly-made Beignets
- Fresh Seasonal Berries and Fruit
- Powdered Sugar and Honey Rum Syrup
- Petit Pastries
- Soft Drinks and Water
- Regular and Decaffeinated Coffee
- Endless Café Au Lait

Milk & Cookies 14 / person

- Brownies
- Fresh Jumbo Chocolate Chip and
White Chocolate Macadamia Nut Cookies
- Chilled Milk
- Soft Drinks

The Healthy Starter 14 / person

- Sliced Seasonal Fruit and Fresh Berries
- Selection of Juices and Bottled Water
- Regular and Decaffeinated Coffee

Themed break prices are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.



THEMED PM BREAKS

Day at the Park 21 / person

Fresh Popcorn, Hot Jumbo Pretzels with Mustard, Sea Salted Peanuts and Assorted Candy Bars

Miniature Hot Dogs, Cheeseburgers and Mini Corn Dogs

Assorted Soft Drinks and Bottled Water

Chips & Dips 7 / person

Fresh-Fried Salted Tortilla Chips with Salsa

Fresh-Fried Potato Chips with Ranch and French Onion Dips

Milk & Cookies 14 / person

Blondies

Fresh Jumbo Chocolate Chip and
White Chocolate Macadamia Nut Cookies

Chilled Milk

Assorted Soft Drinks

Regular and Decaffeinated Coffee

ATTENDANT REQUIRED. ADDITIONAL \$100 FEE APPLIES

Themed break prices are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

A hand is shown using a silver fruit fork to pick up a piece of pineapple from a fruit platter. The platter is filled with various fruits including pineapple, cantaloupe, grapes, kiwi, and watermelon. The background shows a buffet line with other food stations. The word "BREAKFAST" is overlaid in white text on the image.

BREAKFAST



CONTINENTAL BREAKFAST SELECTION

Continental breakfast includes regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

Fresh and Natural Breakfast 18 / person

Sliced Seasonal Fresh Fruit
Fruit Yogurt with Granola Topping
Bran and Fruit Muffins
Multi-Grain Fruit Bread

Traditional Continental Breakfast 22 / person

Sliced Seasonal Fresh Fruit
Assorted Breakfast Baked Goods to include:
Cinnamon Rolls
Danishes
Muffins
Fruit Preserves and Butter

Continental breakfast prices are based on a minimum of 20 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

BREAKFAST BUFFET SELECTIONS

All breakfast buffets include regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

Good Morning Breakfast 22 / person

Fluffy Scrambled Eggs
Choice of Two: Applewood Smoked Bacon, Country Sausage or Ham Steak
Breakfast Potatoes
Southern Stone-Ground Cheese Grits
Biscuits
Butter and Fruit Preserves

Breakfast buffet prices are based on a minimum of 20 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.



BREAKFAST BUFFET SELECTIONS

All breakfast buffets include regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

Pontchartrain Breakfast 26 / person

Sliced Seasonal Fresh Fruit
Assorted Cold Cereals
Fruit Yogurt with Granola
Fluffy Scrambled Eggs
Breakfast Potatoes
Cheese Grits
Sausage Links, Applewood Smoked Bacon
and Grilled Ham Steaks
Buttermilk Biscuits with Country Gravy
Freshly Baked Sweet Rolls
Butter and Fruit Preserves

Louisiana Breakfast 28 / person

Assorted Cereal
Sliced Fresh Fruit with Honey Yogurt Dip
Assorted Yogurts
Fresh Breakfast Pastries
Choice of Soy Milk, Low-Fat Milk or Whole Milk
Croissants, Assorted Muffins & Assorted Bagels with
Cream Cheese
Scrambled Eggs with Onions, Peppers,
Tomatoes and Cheddar
Applewood Smoked Bacon and Sausage
Home-Fried Potatoes with Green Onions
Biscuits
Butter and Fruit Preserves

Breakfast buffet prices are based on a minimum of 20 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

BREAKFAST ENHANCEMENTS

Beignet Station* In addition to breakfast buffet or brunch selections. 9 / person
Fresh-fried beignets with a side of powdered sugar, your choice of local honey or maple syrup

***ATTENDANT REQUIRED. ADDITIONAL \$100 FEE APPLIES**



À LA CARTE ITEMS

Biscuits

- Sausage, Egg and Cheese 46 / dozen
- Bacon, Egg and Cheese 46 / dozen

Burritos

- Chorizo Ranchero Eggs and Cheese 48 / dozen
- Bacon, Egg and Cheese 48 / dozen
- Sausage, Egg and Cheese 48 / dozen

PLATED BREAKFAST

Quick Start 22 / person

- Chilled Orange Juice
- Scrambled Eggs
- Sausage Patties
- Crispy Bacon
- Breakfast Potatoes
- Basket of Fresh Pastries & Breads
- Butter and Fruit Preserves

Plated breakfast prices are based on a minimum of 25 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.



LUNCH



BOXED LUNCHES

Boxed lunches require a minimum of 12 guests with a maximum of two choices.

Deli Sandwich 24 / person

Turkey and swiss or ham and cheddar with lettuce, tomato, on chef's choice bread

Grilled Chicken Breast Sandwich 24 / person

Grilled chicken on a rosemary ciabatta roll with fontina cheese and roasted tomatoes

BLT Sandwich 24 / person

Thinly sliced tomato, crisp apple-smoked bacon, green leaf lettuce with dijon mustard and mayo on sourdough

Lunches include condiments, chilled soft drinks, water, disposable flatware and a selection of three accompaniments:

- Assorted Potato Chips
- Chef's Pasta Salad
- Baked Potato Salad
- Fresh Fruit Salad
- Piece of Whole Fresh Fruit
- Jumbo Chocolate Chip Cookie
- Granola Bar

Boxed lunches are based on a minimum of 12 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply.



PLATED LUNCHEONS

Includes selection of mixed green salad, freshly baked rolls, dessert, regular and decaffeinated coffee, tea and water.

Grilled Breast of Chicken 26 / person

Sautéed wild mushrooms and cipollini onions, hunter sauce, chef's selection of vegetables, truffle scented mashed potatoes

Roasted Atlantic Salmon 27 / person

Roasted fingerling potatoes tossed in tarragon butter, asparagus with dijon dill sauce

DESSERTS

New York-Style Cheesecake with Strawberries

Carrot Cake

Chocolate Cake

Plated chilled lunch prices are based on a minimum of 12 guests and are served for one hour. Should your minimum guest guarantee fall below this amount, additional service fees will apply.



LUNCHEON BUFFETS

All luncheon buffets include freshly baked rolls, regular and decaffeinated coffee, tea and water.

Southern Deli 28 / person

- Mixed Green Salad, Seasonal Toppings and Choice of Two Dressings
- Albacore Tuna Salad
- Baked Potato Salad
- Sliced Roast Beef, Turkey, Smoked Ham and Salami
- Sliced Swiss, Pepper Jack and Cheddar
- Mayonnaise, Yellow and Dijon Mustard
- Tomatoes, Red Onions, Lettuce, Pickles, Olives and Peppers
- Assorted Sliced Breads
- Assorted Cookies and Brownies

Biloxi Blues 35 / person

- Watermelon Wedges
- Baked Potato Salad
- Coleslaw
- BBQ Pulled Pork
- Carved Smoked Brisket
- Southern BBQ Chicken
- Dirty Rice
- Baked Beans
- Grilled Corn on the Cob
- Mississippi Mud Pie and Peach Cobbler

Southern Buffet 36 / person

- Boiled Peel-and-Eat Shrimp
- Chicken and Sausage Gumbo
- Baked Potato Salad
- Vegetable and Cabbage Slaw
- Cucumber, Tomato and Onion Salad
- Carved Roast Beef with Au Jus
- Country-Fried Chicken
- Blackened Snapper with Crab Sauce
- Mashed Red Potatoes
- Biscuits
- Bread Pudding and Pecan Pie

Luncheon buffet prices are based on a minimum of 40 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.



ROLL-IN EXECUTIVE LUNCHEONS

All executive lunches include coffee, tea and water.

Soup and Sandwich Combinations 29 / person

Please select one soup, one salad and one sandwich offering.

CHOOSE A SOUP

Chicken Noodle

Minestrone

New England Clam Chowder

CHOOSE A SALAD

Crisp green salad with tomatoes, cucumbers and baby corn

Caesar salad with garlic croutons

Iceberg wedge with bleu cheese and bacon with ranch dressing

CHOOSE A SANDWICH

Choice of Bread: Po-Boy, Sliced White, Wheat or Marble Rye

- Deli Sandwich: Turkey, Ham, Roast Beef with Swiss, Cheddar or Pepper Jack, Lettuce, Tomato and Onion
- House-Made Chicken Salad with Lettuce and Tomato

Executive luncheon prices are based on a minimum of 12 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply.

A photograph of a bride and groom at a wedding reception. The bride is in the foreground, wearing a white lace wedding dress and holding a glass of champagne. She is smiling broadly. The groom is to her left, also smiling and holding a glass. In the background, other guests are visible, including a man in a dark suit and white shirt. The entire image has a semi-transparent green overlay.

RECEPTIONS



RECEPTION HORS D'OEUVRES

Minimum order of 40 pieces per selection.

COLD

- Deviled Eggs with Bay Shrimp 4 / piece
- Tomato Basil and Mozzarella Bruschetta 4 / piece
- Gourmet Finger Sandwiches 4 / piece
- Bloody Mary Shrimp Shooters 4 / piece

HOT

- Fried Spring Rolls with Sweet and Sour Sauce. 3 / piece
- BBQ Meatballs 4 / piece
- Fried Chicken Fingers. 3 / piece
- Lump Crab Cakes with Creamy Rémolade 5 / piece
- Chipotle Chicken and Jack Cheese
Quesadilla Wedges 5 / piece

RECEPTION DISPLAYS

- Assortment of Grilled and Fresh Crudités 180 (serves 35)
- Seasonal Melons 200 (serves 35)
- Tropical Fruit and Berries 350 (serves 80)
- Charcuterie 350 (serves 50)
- Thinly Sliced Italian Meats, Cheeses, Italian Bread,
Crackers, Olives and Grapes

Reception display prices are based on a minimum of 40 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.



SEAFOOD

- Peel-and-Eat Boiled Shrimp 25 / pound (10lb Minimum)
Headless and Chilled
- Raw Oysters on the Half Shell 4 / each

CARVING STATIONS

Includes condiments and freshly baked rolls.

Whole Roasted Turkey 250
With cranberry chutney and pesto mayonnaise (approximately 40 servings)

Whole Roasted Suckling Pig 500
With coconut rum glaze and habanero cream (approximately 100 servings)

Top Round of Roast Beef 400
Caramelized onion, brown pan gravy, silver dollar rolls (approximately 75 servings)

***ATTENDANT REQUIRED. ADDITIONAL \$100 FEE APPLIES**

Carving Station prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees may apply



SPECIALTY STATIONS

Mac-Cheese Delight 14 / person

Cavatappi pasta, quattro formaggio with your choice of toppings

- Caramelized Onions
- Mushrooms
- Green Onions
- Bacon
- Tasso
- Shredded Cheddar
- Bleu Cheese Crumbles
- Parmesan
- Diced Tomatoes, Sautéed Leeks

ADD SHRIMP OR CRAWFISH 5 / person

50's Drive-In 19 / person

Cheeseburger Sliders, Hot Dogs, French Fries

Condiments Include:

- Pickles
- Coleslaw
- Chili
- Caramelized Onions
- Mushrooms
- Lettuce
- Tomatoes
- Cheese
- Chef's Secret Sauce and Mustard

Cajun Country 27 / person

- New Orleans BBQ Shrimp and Grits
- Chicken and Smoked Sausage Jambalaya
- Fried Oysters with Cayenne Tartar Sauce
- Fried Boudin Balls with Grain Mustard Dipping Sauce

Enhancement prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees may apply.

DINNER RECEPTIONS

A photograph of a formal dinner table setting. The table is covered with a white tablecloth. In the foreground, there is a tall, elegant wine glass filled with a clear liquid, a folded white napkin, and a glass of water. To the left, a plate of golden-brown fried food is visible. In the background, there are more plates of food and a large floral centerpiece. The entire image is overlaid with a semi-transparent green filter.



PLATED DINNERS

All dinners are served with freshly baked rolls, mixed green salad, regular and decaffeinated coffee, tea and water.

Chicken Breast Piccata 34 / person

Served over risotto milanese, served with steamed broccolini and baby vegetables

Grilled Breast of Chicken and Gulf Shrimp 38 / person

Butter-Basted chicken breast, sautéed jumbo gulf shrimp served with roasted foraged mushrooms, truffle-whipped potatoes, seasonal baby vegetables

Roasted Atlantic Salmon 38 / person

Honey and creole mustard glazed salmon filet served with roasted rissole potato, portobello mushroom and leek gratin, chef's vegetable selection

Roasted Prime Rib of Beef 45 / person

12oz cut prime rib of beef served with au jus, twice-baked potato, seasonal baby vegetables

Plated dinner prices are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees may apply.



DINNER BUFFETS & RECEPTIONS

All dinner buffets are served with freshly baked rolls, regular and decaffeinated coffee, tea and water.

Cajun Seafood Buffet* 46 / person

- Boiled Shrimp with Cocktail Sauce
- Cajun Seafood Gumbo with White Rice
- Broiled Stuffed Flounder
- Fried Catfish with Cajun Rémolade
- Crispy Fried Gulf Shrimp
- Carved Top Round with Au Jus
- Mustard Greens with Smoked Ham Hocks
- Roasted Red Potatoes with Sautéed Onions
- Southern Green Beans with Bacon
- Dirty Rice
- Tossed Green Salad
- Potato Salad
- Apple Cobbler and Pecan Pie

Classic Buffet* 48 / person

- Soup du Jour
- Tossed Green Salad with Dressing
- Bowtie Pasta Salad
- Fresh Seasonal Fruit
- Roasted Prime Rib of Beef Au Jus with Horseradish Sauce, Carved by Chef
- Pan-Seared Stuffed Breast of Chicken with Fontina Cheese and Fresh Herbs
- Fresh Red Snapper Grenobloise
- Oven-Roasted Potatoes
- Fresh Harvest Vegetables
- Cheesecake, Pecan Pie and Banana Pudding

Mississippi* 48 / person

- Fresh Garden Green Salad
- Baked Potato Salad
- Coleslaw
- Spicy Boiled Shrimp with Cocktail Sauce
- Southern-Fried Mississippi Catfish
- Carved Top Round of Beef and Brown Gravy, Carved by Chef
- Southern-Fried Chicken
- Pan-Seared Speckled Trout with Crawfish Nantua Sauce
- Southern Collard Greens and Cornbread
- Pecan Glazed Sweet Potatoes
- Mississippi Mud Pie, Bourbon Banana Pudding and Carrot Cake

***ATTENDANT REQUIRED. ADDITIONAL \$100 FEE APPLIES**

Dinner buffet prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees may apply.

A clear glass bottle with a checkered label is tilted, pouring a clear liquid into a wine glass. The liquid is captured mid-pour, creating a dynamic splash. The background is a blurred bar or kitchen setting with warm lighting. The entire image is overlaid with a semi-transparent green filter.

COCKTAIL RECEPTIONS



CASH & HOSTED BAR SELECTIONS

Bartender fee is \$100 per 100 people. Tax and gratuity are additional.

Well Liquor Selections

HOUSE BRAND Bourbon, Scotch, Vodka, Rum, Tequila, Whiskey

HOUSE WINE SELECTION Merlot, White Zinfandel, Chardonnay, Cabernet Sauvignon, Pinot Noir

Call Liquor Selections

Jack Daniel's®, Crown Royal®, Beefeater Gin®, Dewar's® White Label, Jim Beam® White Label Bourbon, Bacardi® Light Rum, Absolut® Vodka, Patrón® Silver Tequila

WINE SELECTION Chardonnay, Cabernet Sauvignon, Pinot Noir, Merlot, White Zinfandel, Sauvignon Blanc, Italian Blends

Premium Liquor Selections

Jack Daniel's® Single Barrel, Tanqueray® Gin, Macallan® 12 Year Scotch, Chivas Regal® Scotch, Patrón Anejo® Tequila, Four Roses® Single Barrel, Grey Goose® Vodka, Appleton® White Rum, Myers's® Dark Rum

WINE SELECTION Chardonnay, Cabernet Sauvignon, Pinot Noir, Merlot, White Zinfandel, Sauvignon Blanc, Italian Blends

Hosted & Cash Bar

	HOSTED BAR (Client Pays)	CASH BAR (Guest Pays)
Well Liquor	7	8
Call Liquor	8	9
Premium Liquor	9	10
Imported Beer	6 / Bottle	6 / Bottle
Domestic Beer	5 / Bottle	5 / Bottle
Soft Drinks	3 / Each	3 / Each
Bottled Water	3 / Each	3 / Each

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



COCKTAILS BY THE HOUR

Pricing is on a per person basis.

Well Bar

Initial Hour 22 / person
Each Additional Hour 7 / person

Call Bar

Initial Hour 24 / person
Each Additional Hour 8 / person

Premium Bar

Initial Hour 27 / person
Each Additional Hour 10 / person

SPECIALTY DRINK SELECTIONS

Bartender fee is \$100 per 100 people. Tax and gratuity are additional.

Martini Bar 12 / drink

GIN / VODKA OPTIONS Beefeater®, Tanqueray®, Bombay®, Hendrick's®, Absolut®, Absolut® Peppar, Belvedere®, Cîroc®, Grey Goose®, Ketel One®, Stolichnaya®, Tito's®, Svedka®

ADDITIONAL MARTINI CHOICES Olives, Pomegranate, Espresso, Green Apple, Cosmopolitan, Lemon Drop, Godiva Chocolate

Bloody Mary Bar 10 / drink

Can be prepared mild or hot and with or without salt or pepper on the rim.

VODKA OPTIONS Absolut®, Absolut® Peppar, Belvedere®, Grey Goose®, Ketel One®, Stolichnaya®, Tito's®
TRADITIONAL GARNISH INCLUDED

Create a Custom Bloody Mary 12 / drink

Roasted garlic, fresh horseradish, jalapeño slices, marinated artichokes, cucumber, bleu cheese, olives, cilantro, avocado, dill pickle, feta cheese, goat cheese, sliced house bacon, spiced green bean



SPECIALTY DRINK SELECTIONS (CONTINUED)

Bartender fee is \$100 per 100 people. Tax and gratuity are additional.

International Coffee Bar 10 / drink

CAFÉ GRANDE Tia Maria® coffee liqueur, dark creme de cacao, Grand Marnier® Orange liqueur, hot black coffee, whipped cream

BAVARIAN COFFEE Peppermint Schnapps, Kahlúa® coffee liqueur, hot black coffee, whipped cream, sugar

CAFÉ DISARONNO Amaretto Di Saronno® liqueur, hot black coffee, whipped cream, sugar

IRISH COFFEE Irish whiskey, brown sugar, hot coffee, heavy cream

SPANISH COFFEE Kahlúa® coffee liqueur, hot black coffee, whipped cream, sugar

CAFÉ MAZATLAN Dark Rum, Kahlúa® coffee liqueur, hot coffee, brown sugar, whipped cream

Flavored Vodka Bar 10 / drink

WITH ASSORTED FLAVORS

Mandarin, peach, vanilla, citron, red berry, sweet tea, mango, raspberry, pomegranate, iced cake, caramel kiss, cinnamon sugar, honeysuckle, and more

Island Rum Bar 10 / drink

FEATURING

Malibu® cranberry, bay breeze, plum punch, beach bum, rum runner, Cuba libre

Mimosa Bar 10 / drink

FEATURING

Orange juice, mango nectar, peach nectar
Served with chilled champagne



A/V SERVICES AND RENTALS



AUDIO VISUAL

Rental pricing per day. Tax not included.

A/V Support

A/V Technician (Pre-Meeting)	.35 / hour
A/V Technician Half Day (4 Hours or less)	175
A/V Technician Full Day (4 Hours or more)	350
A/V Audio Engineer.	425 Day Rate
Lighting Design Technician	425 Day Rate
A/V Stagehand	.85 / Show Event Call

Computer Networking

Laptop Computer	.150 each
Desktop Monitor	75 each
HDMI Cord	25 each
Wi-Fi Access	Complimentary
Hard-Wired Internet Line	.100 each
Adding Internet (Up to 1GB)	500 / Day

(Pricing liable to change, speak with your coordinator for more information.)

Power

Power Cable or Quad Box	30 each
Power Strip	30 each
Extension Cord	25 each
50' VGA Cable	25 each

Visual Presentation

LCD Projector.	.200 each
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AUDIO VISUAL (CONTINUED)

Rental pricing per day. Tax not included.

TV / Monitors

43" LCD TV	300 each
65" LCD TV	450 each
Confidence Monitor.	120 each

Video Equipment

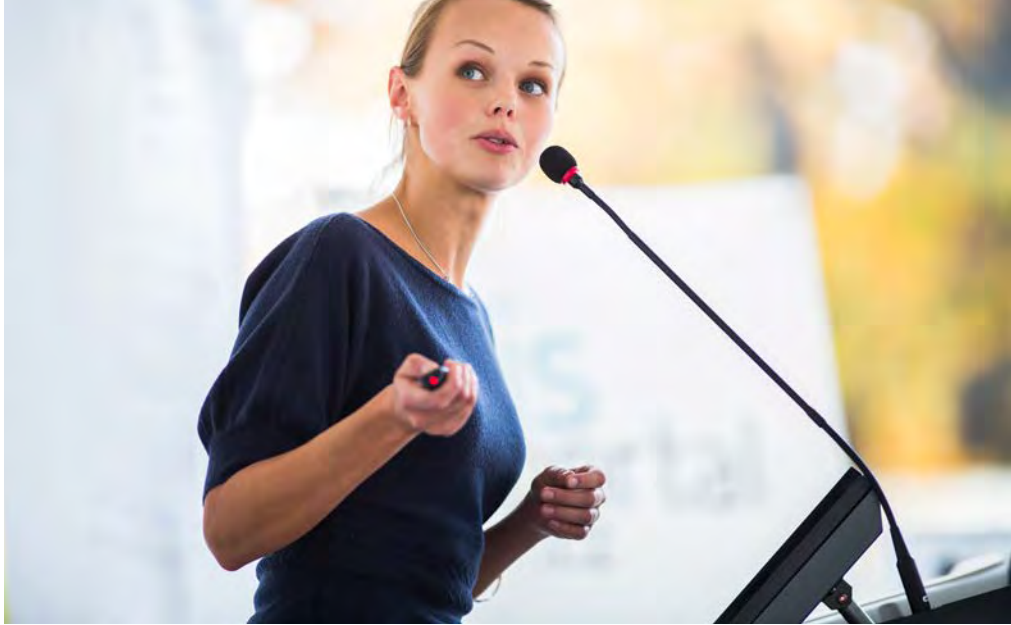
DVR/DVD Player	55 each
VHS/DVD Player	55 each
Presentation Switcher.	250 each
Camcorder with Tripod	100 each

Screens

5 x 7 Tripod Projection Screen	40 each
5 x 7 Fast Fold Dual Screen	80 each
6 x 8 Fast Fold Dual Screen	100 each
6 x 8 Tripod Projection Screen	50 each
7 x 10 Fast Fold Dual or Pull Down Screen	120 each
10 x 12 Fast Fold Dual Projection Screen	160 each

Lighting Packages

Small Portable Lighting Tree	300 each
LED Portable Up Lighting	40 each
Truss	35 each
Truss Base.	35 each
Spotlights.	250 each



AUDIO VISUAL (CONTINUED)

Rental pricing per day. Tax not included.

Audio Package

Portable PA System250 each
<i>(Includes: 2 portable speakers, 1 wireless handheld microphone, 1 mixer)*</i>	
Mixer Microphone Patch175 each
<i>(Includes: 1 mixer, 1 wireless handheld microphone, overhead speaker patch)*</i>	
Mixer, Microphone Patch, Microphone, Cart Projector, Extension Cord, Podium and A/V Tech Prior to Start of Meeting or Event550 each

**Upgrade wired microphone to wireless microphone for an additional fee.*

Additional Microphones

Handheld Wired	35 each
Handheld Wireless	100 each
Podium Gooseneck	35 each
Table Top	35 each
Lavaliere (Wired)	75 each
Lavaliere (Wireless)	135 each
Mic Stands	35 each

Drapery

Black Velour Pipe and Drape	8 / foot
Step and Repeat	35
Red Carpet (Short)	35
Red Carpet (Long)	75
Truss Sleeves	50 each



AUDIO VISUAL (CONTINUED)

Rental pricing per day. Tax not included.

Meeting Support

Wireless Mouse	35 each
Projection Clicker	35 each
Video Cart w/ Power Strip	35 each
Flip Chart / White Board Combo	45 each
Flip Chart on Stand	45 each
Easels.	15 each
Moving Lights.	150 each
<i>Lighting Design Technician Required</i>	
Conference Phone	80 each
Mackie 12 Channel Mixer	1525each

Audio

CD Recorder (Includes 1 Disc).	45 each
5-Piece Drum Kit	150 each
Audio Console 21 Channel	200 each
Powered / Portable Speaker	75 each

Staging

Entertainment Stage	40 / 4' x 8' Section
Banquet Stage	40 / 4' x 8' Section
Banner Hanging.	25 each
Silver Stanchions	4 each
Gold Stanchions with Red Velvet Rope	8 each
Forklift/Scissor Lift and Technician	100 per hour
<i>3-hour Minimum, additional pricing to apply past 8 hours (must schedule at least 7 days prior to event)</i>	
Dance Floor 21' x 21'	400
Dance Floor 15' x 15'	300



TREASURE CHEST
CASINO

KENNER, LA

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