



AMERISTAR®  
CASINO ★ RESORT ★ SPA  
— ST. CHARLES —

CATERING MENU



# TABLE OF CONTENTS

*In addition to selecting from any of these chef-crafted menus, our team is also happy to custom tailor the perfect menu to fit your guests' dietary needs, tastes and styles.*

Prices do not include a taxable service charge of 22% and applicable taxes. Items and prices are subject to change.

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Breakfast . . . . .	3
Brunch . . . . .	5
Break Packages . . . . .	6
Breaks. . . . .	7
Lunch . . . . .	9
Dinner. . . . .	12
Hors d'Oeuvres . . . . .	16
Strolling Dinners . . . . .	17
Reception Packages . . . . .	19
Beverages . . . . .	21
Event Guidelines . . . . .	23

*\*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.*





# BREAKFAST

## BREAKFAST TABLES

Breakfast tables include freshly brewed coffee, hot tea, orange and apple juice, served for one hour.

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**Minimum of 15 guests required**

**The Continental** 21 per person

Chef's choice of our house-baked pastries, muffins, breakfast breads with butter, and sliced fresh fruit

**The Executive Continental** 26 per person

Chef's choice of our house-baked pastries, muffins, croissants, breakfast breads with butter, bagels & cream cheese, assorted individual yogurt and sliced fresh fruit

**Minimum of 25 guests required**

**The Sunrise** 29 per person

Chef's choice of our house-baked pastries, muffins and breakfast breads with butter, sliced fresh fruit, farm-fresh scrambled eggs, choice of hickory smoked bacon, turkey sausage or pork sausage and roasted rosemary potatoes

**The Southern Sunrise** 33 per person

Chef's choice of house-baked pastries, muffins and breakfast breads with butter, sliced fresh fruit, farm-fresh scrambled eggs, hickory smoked bacon, pork sausage, country potato casserole and biscuits and gravy

## SERVED BREAKFAST

Plated breakfasts include chef's selection of breakfast breads with butter, freshly brewed coffee, hot tea, orange and apple juice, served for one hour

**Minimum of 25 guests required**

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**Create-Your-Plate** 25 per person

**Choice of One Egg**

Country fresh scrambled eggs  
Southwestern scramble with cheddar  
Caramelized onion and bacon quiche

**Choice of One Meat**

Hickory-smoked bacon  
Breakfast sausage  
Turkey sausage

**Choice of One Side**

Breakfast potatoes  
Cheddar grits  
Sliced fresh fruit

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*



# BREAKFAST

## BUILD-YOUR-BREAKFAST

Items priced per person unless otherwise noted. Must be ordered in conjunction with two other breakfast items or as an enhancement to a Breakfast Table or Served Breakfast.

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### Egg Bites 7 each

Farm-fresh eggs, gruyère and monterey jack topped with hickory smoked bacon  
Farm-fresh eggs, ham, cheddar, peppers  
Farm-fresh eggs, chorizo, salsa, cotija cheese  
Farm-fresh eggs, arugula, baby bella, tomato, basil, goat cheese

### Yogurt Parfait 6 each

Vanilla yogurt, fresh berries, granola, honey

### Oatmeal 6 per person

Steel-cut oatmeal, sun-dried cranberries, raisins, toasted almonds, honey, brown sugar and cinnamon

### Mini Pancake Bar 10 per person

Buttermilk pancakes, berry compote, syrup, whipped cream, chocolate shavings and toasted nuts

### Breakfast Sandwiches 8 each

Southwestern breakfast burritos  
Farm-fresh scrambled egg, cured ham and swiss on buttermilk biscuit  
Hickory smoked bacon, egg and gouda on a croissant  
Egg white, avocado, turkey sausage, spinach and swiss on sourdough

### Add-Ons

*Priced per person*

Bacon 6  
Turkey sausage 5  
Pork sausage 5  
Farm-fresh scrambled eggs 6  
Fresh bagels with cream cheese and preserves 5  
Chef's choice of our house-baked pastries, muffins and breakfast breads 5  
Individual fruit cup 6



## BRUNCH

Brunch includes freshly brewed coffee, hot tea, orange and apple juice, served for one hour.  
Minimum of 25 guests required.

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### **BRUNCH MENU** 45 per person | 150 per chef attendant

*Chef required*

Sliced fresh seasonal fruit display

Miniature fruit-filled danishes, donuts, muffins and croissants with butter

Eggs and omelets cooked to order with toppings including:

country ham, hickory smoked bacon, cheddar, peppers, green onions, mushrooms, spanish onions and tomatoes

Scrambled eggs with cheddar

Brioche french toast with syrup

Hickory smoked bacon

Turkey sausage

Breakfast potatoes

Herb-roasted chicken with chicken jus

Green beans





## BREAK PACKAGES

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### AMERISTAR MEETING PACKAGE

*Minimum of 15 guests required*

#### The Continental

Served for 1 hour

Chef's choice of house-baked pastries, muffins and breakfast breads with butter, sliced fresh fruit, freshly brewed coffee, hot tea, orange and apple juice

#### Morning Break

Served for 2 hours

Freshly brewed coffee, hot teas, soft drinks and bottled water

#### Afternoon Break

Served for 1 hour

Chef's selection of (1) sweet and (1) salty snack from the following options:  
assorted mini cookies, jumbo brownies, popcorn, pretzels, chips  
served with freshly brewed coffee, hot tea, soft drinks and bottled water

40 per person

### Package Enhancements

Substitute hot breakfast table 10 per person *(Minimum of 25 guests required)*

Continuous beverage service 8 per person

Ask your event meeting manager about catering options or for a reservation in one of our restaurants



# BREAKS

## THEMED BREAKS

Served for one hour. Priced per person. Minimum of 25 guests required.

### Amerisports Break 18

Fresh soft pretzel bites with  
beer cheese and mustard  
Roasted peanuts  
Popcorn  
Fitz's® bottled sodas  
Bottled water

### Sweet and Salty 19

Assorted freshly baked mini cookies to include:  
chocolate chip, peanut butter and oatmeal  
Ghirardelli® fudge brownies  
Goldfish® crackers  
Puppy chow  
Trail mix  
Assorted Pepsi® products, bottled water and 2% milk

### St. Louis Break 25

Assorted Ted Drew's® custard  
Hand-crafted potato chips from  
The Billy Goat Chip Company®  
Toasted ravioli  
Goosey butter cake  
Fitz's® bottled sodas  
Bottled water

### Chocolate Lover 21

Hand-dipped chocolate and caramel pretzel rods  
Ghirardelli® fudge brownies  
Double chocolate chip mini cookies  
Chocolate cheesecake pops  
Assorted Pepsi® products, bottled water,  
2% milk and chocolate milk

### ARA Escape 24

Seasonal vegetable crudité cups with  
chickpea hummus and pink peppercorn ranch  
Fruit shooters  
Yogurt jars with house-made granola  
Kind® bars  
Fresh whole fruit  
Bubly™ sparkling waters

### Grab and Go 22

Assorted candy bars  
Peanut butter crackers  
Individual bags of chips  
Trail mix  
Assorted granola bars  
Individually wrapped jumbo cookies  
Assorted Pepsi® products and bottled water

### Chips, Dips and Spreads 22

Sliced baguette, pita and tortilla chips  
Spinach dip, hummus, buffalo chicken queso,  
salsa and guacamole  
Carrots and celery sticks  
Assorted Pepsi® products and bottled water





# BREAKS

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## À LA CARTE BREAKS

### Just Drinks

*Priced per person*

Freshly brewed coffee, hot tea,  
assorted Pepsi® products and bottled water

Full Day 20      Half Day 12

### By the Gallon

Infused water 30 *(Please choose one option:  
cucumber, lemon, strawberry)*

Fruit punch 35

Lemonade 35

Freshly brewed regular or decaf coffee 48

Iced tea 45

Almond milk 39

Water cooler (5 gallons) 150

additional 5 gallon jugs 30

### By the Dozen

Rice Krispie treats 37

Cupcakes 39

Jumbo Cookies 37

Mini cookies 32

Brownies 37

### By the Pound

Happy hour mix 24

Deluxe mixed nut 28

Pretzels 28

Popcorn 24

### By the Serving

Kind® bars 6

Granola bars 4

PowerBars 6

Yogurt 5

Whole fresh fruit 3

Popcorn 4

Pretzels 4

Potato chips 4

Goldfish® crackers 4

Trail mix 4

Mixed nuts 5

Candy bars & M&Ms® 5

Magic bars 5

Licorice 4

Hot herbal teas 4

Pure Leaf® teas 6

Red Bull® 6

Red Bull® Sugar Free 6

Bubly™ sparkling water 6

Pepsi® products 4

Bottled water 3

Orange, cranberry, grapefruit or tomato juice 5





# LUNCH

## 5TH STREET DELI TABLE 34 per person

Choice of three premade sandwich, wrap or salad selections. Served with soup-of-the-day, potato salad, freshly baked mini cookies, freshly brewed coffee and iced tea. Minimum of 15 guests required.

### Sandwich & Wrap Options

#### Turkey and Baby Swiss

cracked pepper mayo, bibb lettuce and tomato on country white bread

#### BLT Wrap

avocado mayo, bibb lettuce and tomato wrapped in a flour tortilla

#### Smokehouse Ham

swiss, bibb lettuce and tomato and honey dijon mayonnaise on sourdough bread

#### Albacore Tuna Salad

leaf lettuce and tomato on a brioche roll

#### Slow-Roasted Beef

bleu cheese spread, grilled onion, baby spinach on a hoagie roll

#### Spicy Buffalo Chicken

lettuce, tomato, cheddar, and bleu cheese dressing wrapped in a white flour or wheat tortilla

#### Portabella

mozzarella, oven-dried tomato, basil mayo, arugula, roasted red peppers in a sun-dried tomato tortilla

#### Grilled Chicken Caesar

chopped romaine, tomato, caesar dressing and parmesan wrapped in a white flour or wheat tortilla

### Salad Options

#### Grilled Chicken Caesar

crisp hearts of romaine served with creamy dressing with aged parmesan and herbed croutons

#### Buffalo Chicken

chopped romaine served with chunky bleu cheese dressing, spicy buffalo boneless wings, cherry tomatoes, shredded carrot, diced celery and cheddar

#### Tuscan Steak

chopped romaine hearts served with creamy italian dressing, grilled beef sirloin, sliced tomato, english cucumber, chopped egg, and sliced scallions

#### Superfood Salad

mixed greens & quinoa, edamame, blueberries, feta, sunflower seeds, toasted walnuts, cranberries and blueberry dressing

### BOXED LUNCH

*Boxed lunches are priced per person and include your choice of sandwich, wrap or salad (from selections above) with soda or bottled water*

#### Choose from the following options to complete your boxed lunch:

Fresh-baked jumbo chocolate chunk cookie, whole fruit, potato chips, granola bar, coleslaw, or potato salad

Select one 25 | Select two 28 | Select three 30



# LUNCH

## SERVED LUNCH

*Plated lunches are priced per person and served with your choice of entrée, accompaniment, chef's selection of vegetables, choice of salad, choice of dessert, freshly brewed coffee, iced tea, and assorted rolls with butter. Additional charges will apply when choosing more than one entrée. Minimum of 15 guests required.*

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### CHOOSE A SALAD:

#### Ameristar House Salad

Mixed greens, chevre, tomatoes, dried cranberries, candied pecans, lemon-honey vinaigrette

#### Classic Caesar Salad

Crisp romaine lettuce, focaccia croutons, shaved parmesan, caesar dressing

#### Ameristar Wedge Salad

Iceberg lettuce, hickory smoked bacon, heirloom grape tomatoes, cucumbers, bleu cheese dressing

### CHOOSE AN ENTREE:

Pan-seared chicken with blistered tomato, shaved parmesan, rosemary cream sauce 35

Chicken marsala with wild mushrooms 33

Seared salmon with horseradish tomato relish 38

Petite filet with garlic demi glace 46

### CHOOSE AN ACCOMPANIMENT:

Garlic whipped potatoes

Parmesan scalloped potatoes

Herb-roasted fingerling potatoes

Whipped potatoes

Fire-roasted tomato couscous

Asiago & mushroom wild rice

### CHOOSE A DESSERT:

Amaretto cheesecake with strawberry coulis

Apple crostata, cinnamon crème anglaise and whipped cream

Chocolate, espresso and hazelnut parfait

Valrhona trio chocolate mousse cake

Bourbon pecan tart, whipped milk chocolate ganache, and sea salt caramel

Tahitian vanilla and blackberry torte

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*





# LUNCH

## SPECIALTY LUNCH BUFFETS

*Specialty tables served with freshly brewed coffee, iced tea and assorted rolls with butter.  
Served for 1 hour. Minimum of 25 guests required.*

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### **The Italian Lunch Table** 36 per person

Tomato basil soup, Caesar salad, pesto tortellini salad, assorted ham and turkey paninis, breadsticks, parmesan and rosemary roasted chicken, truffle & parmesan roasted potatoes, cannoli and tiramisu

### **South of the Border** 39 per person

Chicken tortilla soup, soft shell tortillas, grilled chicken, beef carne asada with sweet peppers and red onion, shredded cheddar, shredded lettuce, fresh tomato, sour cream, guacamole and fresh pico de gallo, cilantro lime rice, mexican black beans, fresh fried tortilla chips and pineapple tres leches cake

*Add grilled shrimp 4 per person*

### **American Grill** 34 per person

Assorted fruit with berries, mixed green salad, flame-grilled bbq chicken, catch-of-the day fish, mac & cheese, chef's selection fresh vegetables, cornbread muffins, raspberry crumb, blondie and magic bars

### **Main Street Buffet** 39 per person

Romaine Caesar salad with focaccia croutons and parmesan, chopped salad with olives, cherry tomatoes, salami, chickpeas, pepperoncini and Italian vinaigrette, penne with basil pesto salad, roasted peppered sirloin of beef, herb-roasted chicken with lemon garlic butter sauce, rosemary potatoes, orzo pasta with asparagus, fresh seasonal vegetables, flourless chocolate cake and fruit tartlets

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*



# DINNER

## SERVED DINNERS

*Plated dinners are priced per person and served with your choice of entrée, accompaniment, chef's choice of vegetable, choice of salad, choice of dessert, freshly brewed coffee, iced tea and assorted rolls with butter. Additional charges will apply when choosing more than one entrée selection. Minimum of 15 guests required.*

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### CHOOSE A SALAD:

#### Ameristar House Salad:

Mixed greens, chevre, tomatoes, dried cranberries, candied pecans, lemon honey vinaigrette

#### Classic Caesar Salad:

Crisp romaine lettuce, focaccia croutons, shaved parmesan, Caesar dressing

#### Ameristar Wedge Salad:

Iceberg lettuce, hickory smoked bacon, heirloom grape tomatoes, cucumbers, bleu cheese dressing

### CHOOSE AN ENTRÉE:

#### Chicken Entrées:

Chicken, champagne chicken jus 37

Italian herb-crusted chicken breast, fresh lemon, roasted garlic tomato sauce 39

Chicken scaloppini, caper, garlic, tomato, basil lemon-butter sauce 37

#### Beef Entrées:

Pan-seared filet mignon, caramelized onion demi-glace 58

Pepper-crusted New York strip steak, cremini & cognac cream sauce 55

Braised beef short rib with red wine au jus 54

Prime sirloin, seasonal mushroom with cabernet red wine sauce 50

Braised beef, rigatoni, wild mushrooms, cipollini onions, asparagus tips, oven-dried tomato 44

#### Pork Entrées:

Slow-roasted boneless pork chop, sweet onion apple jus 43

Grilled pork chop, tomatoes, olives, garlic, capers 40





## DINNER

### CHOOSE AN ENTRÉE *(continued)*:

#### Seafood Entrées:

Olive oil seared salmon, garlic, chive, chardonnay-butter 42  
Seared halibut, smoked tomato & pepper relish MKT

#### Vegetarian Entrées:

*(composed meals, no additional sides)*

Potato gnocchi, oven-dried tomatoes, baby zucchini, basil, garlic, tomato sauce 35  
Roasted portabella mushroom, quinoa stuffing, red pepper sauce (vegan) 35  
Risotto infused with saffron, tender peas, vegan parmigiana (vegan) 35

#### Duets:

Filet of beef with garlic port jus and garlic butter poached jumbo shrimp with lemon butter sauce 60  
King-cut sirloin with red wine au jus and lobster tail with citrus beurre blanc MKT  
Braised beef short rib with rosemary demi and herb-roasted chicken with basil cream sauce 59

### CHOOSE AN ACCOMPANIMENT:

Roasted garlic whipped potatoes  
Whipped potatoes  
Parmesan scalloped potatoes  
Herb-roasted fingerling potatoes  
Fire-roasted tomato couscous  
Asiago & mushroom wild rice

### CHOOSE A DESSERT:

*Additional charges will apply when choosing more than two selections*

Amaretto cheesecake with strawberry coulis  
Apple crostata, cinnamon crème anglaise and whipped cream  
Chocolate, espresso and hazelnut parfait  
Valrhona trio chocolate mousse cake  
Bourbon pecan tart, whipped milk chocolate ganache and sea salt caramel  
Tahitian vanilla and blackberry torte

#### DIETARY RESTRICTIONS

*We are happy to accommodate dietary restrictions with advance notice at no additional fee.  
If a special entrée is requested at the time of service, an additional fee will be added per each request.*



# DINNER

## SIGNATURE BUFFETS

Signature tables served with freshly brewed coffee, iced tea and assorted rolls with butter.  
Served for 1.5 hours. Minimum of 25 guests required.

### Bugatti's Italian Table 49 per person

Caesar salad with shaved parmesan and focaccia croutons, caprese salad, salmon pizzaiola, braised tri-tip, chicken marsala, mascarpone whipped potatoes, broccolini, chili oil roasted cauliflower, Italian focaccia bread, chocolate cherry torte and tiramisu

*Add shrimp alfredo 4 per person*

*Add rigatoni bolognese 4 per person*

### Bottleneck Blues Bar BBQ 44 per person

House salad, tomato and cucumber salad, bbq grilled chicken, smoked brisket, pork steak, brown sugar baked beans, fried okra, cabbage apple slaw, country green beans, jalapeño cornbread, cheesecake on a stick

### Amerisports Pub Crawl 42 per person

Chopped salad with bbq chicken, blt salad, spinach artichoke dip with tortilla chips, Amerisports signature boneless chicken wings – buffalo & red hot riplet dry rub, cheeseburger sliders, beer-battered cod, tater tots and cheese, assorted house-baked mini cookies

*Add Impossible sliders 5 per person*

### Salted Lime Table 47 per person

Tortilla chips with salsa, queso sauce, sour cream, guacamole, pico de gallo, and salsa verde

Chicken tortilla soup with lime and cilantro

Taco salad with romaine lettuce, shredded cheese, crispy tortilla strips, roasted corn, tomato, black beans, onion and salsa ranch dressing

Pork carnitas and Salted Lime chicken tinga with peppers and onion served with corn and flour tortillas

Shredded beef birria with lime, cilantro and onion

Mexican rice, refried beans, and roasted zucchini and squash

Tres leches cake with toasted coconut and strawberries

Churro cheesecake with dulce de leche and cinnamon whip

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*





# DINNER

## CREATE-YOUR-OWN TABLE

*Tables are priced per person and served with freshly brewed coffee, iced tea, chef's selection of seasonal vegetables and assorted rolls with butter. Served for 1.5 hours. Minimum of 25 guests required.*

### Cold Selections (select 2)

House Salad: mixed greens, tomatoes, cucumber, onion, lemon honey vinaigrette  
 Greek Salad: tomatoes, cucumbers, olives, feta and greek dressing  
 Caesar Salad: garlic herb crouton, parmesan, Caesar dressing  
 Antipasto Salad: salami, ham, pepperoni, mozzarella, tomatoes, kalamata olives, basil red wine vinaigrette  
 Chopped Iceberg: hickory smoked bacon, tomatoes, radishes, bleu cheese dressing  
 Caprese Salad: display with fresh mozzarella, tomato, basil and balsamic reduction  
 Orzo Pasta Salad: artichoke hearts, roasted peppers, sun-dried tomatoes, olives, basil pesto  
 Southwest Layered Salad: chipotle ranch, corn, black beans, tomatoes, cheddar jack, olives, bacon

### Entrée Selections

Oven-roasted chili-glazed salmon, lemon and coconut curry cream sauce  
 Grilled sirloin steak with roasted onions, mushroom, steak butter  
 Slow-roasted pork loin, brown sugar, jerk seasoning, port pork jus reduction  
 Seared chicken, artichokes, lemon, chicken jus  
 Chicken marsala, roasted mushrooms, marsala sauce  
 Blackened tilapia with a cajun cream sauce, roasted okra  
 Beer-braised bbq St. Louis pork steaks  
 Southern fried chicken  
 Smoked beef brisket

### Hot Accompaniments (select 2)

Cavatappi mac & cheese with toasted bread crumbs  
 Marinated, roasted asparagus  
 Oven-roasted red potatoes  
 Garlic whipped potatoes  
 Buttered cob corn  
 Jasmine rice  
 Green beans with onions and bacon  
 Creamy orzo with asparagus  
 Roasted Brussels sprouts  
 Parmesan scalloped potatoes

### Desserts (select 2)

Red velvet cake pops  
 Mini cheesecake with raspberry sauce  
 Chocolate fudge cake with salted caramel buttercream  
 Key lime tarts  
 Piña colada shooters  
 Vanilla bean panna cotta with berry compote

Select 2 entrées 45 | Select 3 entrées 47 | Select 4 entrées 50

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*



# HORS D'OEUVRES

## RECEPTION DISPLAYS

Serves 25	195 each
Serves 50	295 each
Serves 100	395 each

### CHOOSE FROM:

Cheese board of imported and domestic hard & soft cheeses, house-made seasonal fruit marmalade, dried apricots, fresh grapes, toasted baguettes

Charcuterie board to include local cured meats served with various cheeses, crackers & bread, specialty mustards and candied nuts

Vegetable crudité display to include cold and marinated vegetables, served with ranch dip

Display of seasonal fresh fruit served with tropical dip

## DISPLAYED OR PASSED HORS D'OEUVRES

### 32 per dozen

Buffalo chicken ravioli  
Toasted ravioli  
Jalapeño poppers  
Vegetable spring rolls  
BBQ, bleu cheese, chipotle or Italian meatballs  
Southwest black bean chicken burritos  
Pork & vegetable pot stickers  
Loaded potato skins  
Buffalo wings

### 52 per dozen

Mini tuna poke bowl  
Curried chicken salad cups  
Prosciutto wrapped shrimp with mango chutney  
Mini crab cake  
Beef tenderloin crostini with asiago, basil and olive oil  
Bacon wrapped shrimp with a balsamic reduction  
Peeled, chilled shrimp on a bed of ice served with spicy cocktail sauce and sliced lemon for garnish

### 45 per dozen

Roasted red pepper hummus on a pita crisp  
Cheese arancini with pomodoro and basil  
Smoked hummus cups  
Ham and gouda filled puff pastries  
Spinach & feta in phyllo dough  
Beef satay  
Beef and cilantro empanadas  
Caprese skewers - fresh mozzarella, grape tomato, and basil drizzled with balsamic glaze  
Spinach stuffed mushroom caps  
Goat cheese & fig crostini  
Pineapple chicken skewer with teriyaki glaze  
Jalapeño crab rangoon  
Toast points with strawberry walnut relish, whipped goat cheese and honey white balsamic reduction





# STROLLING DINNERS

## STROLLING DINNERS

*Combine small bites to fit any appetite. All stations are priced per person unless otherwise noted. Minimum of three stations and 25 guests required. Add a chef for an interactive experience at 150 each. Served for 1.5 hours*

### Slider Bar 18

*(two sliders per person)*

*Choose any two sliders to build your own custom station.*

Slider Station Includes: Vidalia onion rings, country coleslaw, ketchup, beer mustard and mayonnaise  
 Beef Slider - sharp cheddar, lettuce, tomato, red onion, house sauce  
 Pulled Pork Carnitas - cilantro, roasted jalapeño mayonnaise  
 Wood Smoked Chicken - St. Louis bbq sauce, red onion, house-made pickles  
 Bison Slider - cilantro & onion relish, harissa mayonnaise  
 Black Bean Burger - guacamole, lettuce, tomato, red onion

### Tuscan Cavatappi Bar 17

*Chef required*

Made-to-order cavatappi  
 Olives, mushrooms, artichokes, roasted red peppers  
 Chicken, shrimp, and Italian sausage  
 Marinara sauce and alfredo sauce  
 Italian bread with olive oil

### Macaroni & Cheese Bar 16

*Choose two*

Poached maine lobster (add 4)  
 Smoked white cheddar and tasso ham  
 Traditional  
 Spinach & feta  
 Smoked chicken and monterey jack  
 Heirloom tomatoes and buffalo mozzarella

### Spuds Bar 17

Tater tots, house-made potato chips and potato wedges  
 Choose 3 dippers from the following: ketchup, bbq sauce, sriracha aioli, buffalo sauce, beer cheese and pink peppercorn ranch

### Evo Fried Rice Bar 19

*Chef required*

Custom selection of beef, chicken, pork or shrimp (choose two) with miso citrus, ginger soy or sriracha chili sauce and choice of white rice, served in chinese take-out boxes

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*



# STROLLING DINNERS

## Pasta Bar 17

Select two: penne, cavatappi, tri-colored cheese tortellini  
Select two: marinara, alfredo, pesto cream  
Select two: chicken, italian sausage, meatballs, shrimp  
Served with garlic bread, red pepper flakes, parmesan

## Streetscape Tacos 18 (3 per person)

Fresh toasted corn & flour tortilla, fajita steak, poblano chicken, pork carnitas, grilled fish, (choose two proteins) cabbage slaw, shredded lettuce, queso fresco, shredded pepper jack, roasted tomato salsa, pico de gallo, guacamole, mango pineapple relish, onion and cilantro, salsa verde, cholula®, tabasco®

## Salad Bar 14

Spinach, field greens, lettuce, tomatoes, artichokes, black olives, grilled chicken, bacon bits, sunflower seeds, cheddar and monterey jack, red onions, cucumbers, croutons, choice of two dressings

## Flat Bread & Pizza Bar 14 (2 pieces per person)

Flat bread options: grilled & oven-roasted pizzas with tomato, mozzarella & basil  
Pizza options: pepperoni & chili flake; prosciutto & arugula

## Chips & Dips 15 (choice of 3)

Guacamole, chili con queso, pico de gallo, and spinach and artichoke dip with corn tortilla chips, loaded baked potato dip with potato chips, tomato bruschetta with garlic crostinis

## Chef-carved Meats

All carving stations feature: mustard, mayonnaise, horseradish and house-baked rolls (150 per required chef)

Polynesian pig (serves 100) 595  
Prime rib (serves 30) 475  
Beef tenderloin (serves 20) 455  
Bourbon glazed pork loin (serves 40) 335  
Turkey (serves 25) 335  
Ham (serves 30) 365  
Salmon (serves 25) 355  
Top round (serves 50) 465

## Chocolate Tapas Bar 17

Assorted hand-dipped fruits, sweets and snacks

## Dessert Shooters 54 per dozen

Raspberry chocolate, strawberry short cake, key lime, tiramisu

## Miniature Pies 52 per dozen

Assorted mini pies to include dutch apple, cherry and seasonal selections





## RECEPTION PACKAGES

*Reception packages are based on two pieces of each item per person, served for 1.5 hours  
Minimum of 25 guests required*

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### **COME TOGETHER** 40 per person

#### **Cheese Board**

Imported & domestic hard & soft cheeses, house-made seasonal fruit marmalade, dried fruit, fresh grapes, toasted baguettes

#### **Vegetable Crudités Display**

Cold and grilled vegetables, served with ranch dip

#### **Seasonal Fresh Fruit Display**

Served with tropical dip

#### **Hot Hors d'Oeuvres** *(based on 2 pieces per type, per person)*

Fried jalapeños filled with cheddar, served with ranch dressing, spicy boneless buffalo wings served with blue cheese dressing, toasted ravioli with marinara sauce

### **MIX & MINGLE** 55 per person

#### **Cheese Board**

Imported & domestic hard & soft cheeses, house-made seasonal fruit marmalade, dried fruit, fresh grapes, toasted baguettes

#### **Vegetable Crudités Display**

Cold and grilled vegetables, served with ranch dip

#### **Seasonal Fresh Fruit Display**

Served with tropical dip

#### **Boneless Wings**

Served with honey mustard, ranch and blue cheese dips (2 pieces per person)

#### **Beef & Chicken Fajitas**

Flour tortillas, sauteed onions and peppers, shredded cheese, sliced jalapeños, sour cream, guacamole, and salsa verde

#### **Chips & Dips**

Chili con queso, refried beans, pico de gallo, sour cream and guacamole

*Add assorted miniature pies including dutch apple, cherry and seasonal selection for \$4 per person*

*Fewer guests than the required minimum? Please contact your event meeting manager for meal options with smaller group counts.*



## RECEPTION PACKAGES

### **CELEBRATE** 50 per person

#### **Cheese Board**

Imported & domestic hard & soft cheeses, house-made seasonal fruit marmalade, dried fruit, fresh grapes, toasted baguettes

#### **Vegetable Crudités Display**

Cold and grilled vegetables, served with ranch dip

#### **Seasonal Fresh Fruit Display**

Served with tropical dip

#### **Caesar Salad Station**

Grilled chicken breast, served with herbed croutons, parmesan, & traditional Caesar dressing

#### **Hot Hors d'Oeuvres** *(based on 2 pieces per type, per person)*

Vegetable spring rolls, Italian meatballs, pineapple chicken skewer with teriyaki glaze, cheese arancini with pomodoro and basil

### **AMERISPORTS FAVORITES** 35 per person

#### **Boneless Buffalo Chicken Wings**

Served with celery, ranch and bleu cheese dressing

#### **Toasted Ravioli**

Served with warm marinara sauce

#### **Pretzel Bites**

Served with queso blanco and grain mustard dipping sauce

#### **Salsa & Queso**

Served with tortilla chips

*Add assorted miniature pies including dutch apple, cherry and seasonal selection for \$4 per person*





# BEVERAGES

## BEVERAGE PACKAGES

*Alcoholic beverage packages are priced per person and include house wine, domestic and premium beers and Pepsi® products. House, premium and luxury packages also include orange, cranberry and pineapple juices, ginger ale, sour mix, bloody mary mix, tonic water and club soda. 150 labor fee per bartender.*

### Beer & Wine

Bud Light®, Budweiser®, Miller Lite®, Bud Select®, Michelob Ultra®, High Noon®, Corona®, Stella Artois®, IPA / Schlafly® Seasonal, House Wines including Cabernet, Merlot, Chardonnay and White Zinfandel

2 hours   22	3 hours   26	4 hours   30	5 hours   36
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### House Brand

Dewar's® Scotch, Jim Beam® Whiskey, Tanqueray® Gin, Cruzan® Coconut Rum, Cruzan® Light Rum, Captain Morgan® Rum, Sauza® Tequila, Smirnoff® Vodka, Arrow® Amaretto

2 hours   26	3 hours   30	4 hours   36	5 hours   42
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### Premium Brand

Glenlivet® Scotch, Jack Daniel's® Whiskey, Crown Royal® Whiskey, Bombay® Sapphire Gin, Malibu® Coconut Rum, Bacardi® Silver Rum, 1800 Tequila, Tito's® Handmade Vodka, Amaretto DiSaronno®

2 hours   28	3 hours   34	4 hours   40	5 hours   46
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### Luxury Brand

Glenfiddich® 12 Scotch, Knob Creek® Bourbon Whiskey, Bulleit Rye® Whiskey, Hendricks® Gin, Malibu® Coconut Rum, Mount Gay® Rum, Patrón® Reposado Tequila, Grey Goose® Vodka, Amaretto DiSaronno®

2 hours   33	3 hours   41	4 hours   49	5 hours   57
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### Soft Drinks Only

Pepsi®, Diet Pepsi®, Sierra Mist®

2 hours   10	3 hours   11	4 hours   12	5 hours   13	6 hours   14
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# BEVERAGES

## HOSTED AND CASH BAR

*Beverages served upon request, charged per drink*

	Hosted (client pays)	Cash (guest pays)
House brand liquor	8	9
Premium brand liquor	9	10
Luxury brand liquor	12	13
Cordial	12	13
Wine by the glass	7	8
Domestic beer	6	7
Premium beer	7	8
High Noon	6	7
Soft drink	3	4

## BARTENDER FEE

*Applies to all packages, hosted and cash bar services. One bartender per 75 guests.*

150 per bartender

*Upgraded wines available, ask your Event Manager for options.*





# EVENT GUIDELINES

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## FOOD AND BEVERAGE POLICIES

1. All food and beverage must be purchased through Ameristar St. Charles for consumption on premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event. All Kosher, Gluten Free, or specialty products must be guaranteed 14 days prior to the event.
2. Ameristar St. Charles, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Missouri Gaming Commission regulations. All alcoholic beverages must be supplied by the property.
3. All menu items and prices listed are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. Ameristar St. Charles reserves the right to make a product substitution in the case that the factors listed above deem the product out of our reasonable control.
4. All prices are subject to a taxable service charge of 22% and applicable taxes.

## GUARANTEES

1. A 120-hour (5 business days) guarantee is required for all meal functions. In the event a guarantee is not received by 11:00am CST, the most recent estimated attendance count will be prepared and billed. For functions scheduled on a Tuesday, the final guarantee must be received by 11:00am CST on the preceding Tuesday.
2. All changes to food and beverage functions that take place less than 10 days prior to the event are subject to approval by Ameristar St. Charles. Requests to increase guarantees within 14 days will be accommodated based on product availability and cannot be guaranteed.
3. Ameristar St. Charles reserves the right to add a \$150.00 fee to all pop-up event requests. A pop-up event is defined as an event that is requested within 5 days or 120 hours prior to the group arrival. The menu selection for a pop-up event will be decided by Ameristar St. Charles and cannot be changed within this 120-hour time frame without approval from the property.

## MENU STANDARDS

1. A minimum of 15 guests are required for a plated breakfast, continental breakfast, lunch or dinner. A minimum of 25 guests are required for a buffet breakfast, lunch or dinner and themed breaks. Please contact your event manager for more information on options for meals with smaller group counts.
2. All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.
4. A maximum of 4 entrée options, to include a vegetarian selection, will be permitted for all plated menus. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée. A per-entrée guarantee must be submitted 14 days prior and the final event guarantee 120 hours in advance. Group is required to denote entrée selection with place cards for service.
5. The culinary team will prepare a maximum of 3% over guarantee.
6. For any events requiring pre-set food, the guarantee number is to be equal to the set number.
7. A bartender is required for all receptions. One bartender is required per 75 guests for all hosted bars at a cost of \$150.00 per bartender.
8. Ameristar St. Charles will accommodate dietary restrictions with advance notice without additional fees. If a special entrée is requested at the time of service, an additional fee will be added per each request.

AMERISTAR®  
CASINO ★ RESORT ★ SPA  
— ST. CHARLES —

[ameristarstcharles.com](https://ameristarstcharles.com)    

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