

BREAKFAST

Continental Breakfast

fresh orange juice, tomato and cranberry juice, with assorted danish and muffins served with regular and decaffeinated coffee with assorted teas

\$11 per guest

Deluxe Continental Breakfast

fresh orange juice, tomato and cranberry juice, sliced fresh seasonal fruit display assorted danish and muffins, croissants with whipped butter, assorted jams and jellies served with regular and decaffeinated coffee with assorted teas

\$13 per guest

Healthy Start

chilled juices and milk, fresh seasonal fruit display, assorted cereal, granola, steel cut oatmeal, fruit yogurts, assorted bagels with light cream cheese, breakfast breads, regular and decaffeinated coffee with assorted teas

\$15 per guest

Enhancements

assorted bagels with flavored cream cheese for an additional \$3 per guest

assorted breakfast sandwiches for an additional \$6 per guest

ham & cheese croissant – pulled smoked ham, havarti cheese, orange marmalade

grilled vegetable bagel – zucchini, squash, bell peppers, marinated roma tomatoes, cheddar, egg

irish sandwich – house made corn beef hash, fried egg, swiss cheese

18% Service Fee and 7% Sales Tax will be added to all food and beverage totals.



BREAKFAST BUFFETS

(minimum 30 guests)

All American Breakfast

fresh chilled juices and milk, fresh sliced seasonal fruit, assorted breakfast pastries and breads with whipped butter and preserves, scrambled eggs, crisp bacon, sausage links and breakfast potatoes, freshly brewed regular and decaffeinated coffee with assorted teas

\$18 per guest

European Breakfast

fresh chilled juices and milk, sliced fresh seasonal fruit display, assorted breakfast pastries, breakfast breads and croissants, eggs benedict with hollandaise, cheese blintzes, seasonal fruit coulis, large link sausage, thick sliced bacon and potatoes cakes, freshly brewed regular and decaffeinated coffee with assorted teas

\$20 per guest

Brunch Buffet

sliced fresh seasonal fruit display, assorted breakfast pastries, mini bagels and crusty rolls, antipasto salad, hearts of romaine, caesar condiments, imported and domestic cheese display garnished with fresh berries, fluffy scrambled eggs, applewood smoked bacon, sausage links and lyonnaise potatoes, chef to carve prime rib with au jus and horseradish sauce, garden fresh seasonal vegetables, sautéed chicken breast with pesto cream, italian sausage with roasted peppers, onions and a housemade marinara sauce, chef's choice soup, omelet station with ham, cheese, mushrooms, sweet peppers and tomatoes, assorted pastries, freshly brewed regular and decaffeinated coffee with assorted teas

\$35 per guest

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PLATED DINNERS

(served with choice of house or caesar salad, rolls and butter, one choice of dessert, regular and decaffeinated coffee, iced tea and water)



Chicken Marsala

sautéed breast of chicken in a marsala wine sauce with shitake mushrooms, orzo pasta and julienne vegetable
\$26 per guest

Stuffed Chicken Breast

chicken breast stuffed with sun dried tomatoes, spinach mousse and a champagne cream served with a vegetable pilaf
\$26 per guest

Chicken Piccata

sautéed chicken breast with a lemon caper butter sauce served on top of an angel hair pasta primavera
\$26 per guest

Filet and Chicken

mixed grill of petit filet and pesto marinated skinless chicken breast, roasted shallot sauce, garlic mashed potatoes and pan roasted vegetables
\$36 per guest

Filet Mignon

center cut filet with a red wine and roasted shallot sauce, dauphinoise potatoes and a seasonal vegetable medley
\$42 per guest

Angus New York Strip Steak

grilled new york strip steak with café de paris butter, fried leeks and garlic roasted potatoes
\$36 per guest

Slow Oven Roasted Prime Rib

served with a large baked potato, horseradish cream and natural au jus
\$36 per guest - 10 oz. cut

Mustard Roasted Pork Loin

center cut bone-in pork chops, apple butter barbecue glazed served with a sweet potato mash and fresh seasonal vegetables
\$32 per guest

Garlic Grilled Pork Tenderloin

roast pork tenderloin with granny smith apple and fresh rosemary served with lyonnaise potatoes and fresh vegetable in season
\$32 per guest

Surf and Turf

grilled petit with merlot sauce and large crab stuffed scampi with smoked bacon, parmesan cheese, chives duchess potato and fresh seasonal vegetable
\$42 per guest

Parmesan Crusted Tilapia

served with lemon caper cream
\$26 per guest

Scottish Salmon

pan seared scottish salmon, teriyaki fresh crab and vegetable fried rice
\$34 per guest

Fall Roasted Vegetables

herb roasted rutabaga, carrots, turnips, parsnips, garlic mashed potatoes, vegetable demi
\$26 per guest

Vegetable Lasagna

herb ricotta, eggplant, zucchini, squash, house made marinara
\$26 per guest

Dessert

brulee cheese cake with fresh berry sauce
• tiramisu with berries and cocoa powder •
bread pudding with a whisky sauce
• chocolate mousse • fresh fruit tart with chantilly cream • flourless chocolate cake

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DINNER BUFFETS

(served with regular and decaffeinated coffee, iced tea and water • minimum 30 guests)

Italian Buffet

heirloom tomatoes, fresh mozzarella, shaved red onion, balsamic - roasted garlic vinaigrette, prosciutto, salami, bruschetta, ricotta salad and marinated roasted vegetables, italian sausage with roasted sweet peppers, chicken vesuvio, cheese tortellini with roasted tomato marinara, sautéed zucchini, yellow squash, red peppers with fresh basil, garlic vesuvio potatoes, italian rice pilaf, assorted rolls and butter, chef's selection of desserts to include tiramisu and mini cannoli's

\$32 per guest

Smoke House

red skin potato salad, red and green cabbage coleslaw,
deluxe salad bar with appropriate condiments, st. louis style
barbeque ribs, mini baked potatoes, grilled bratwurst with
sauerkraut, smoked chicken, mini corn on the cob, baked
beans, assorted rolls and butter,
warm apple and cherry cobbler, brownies

\$32 per guest

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DINNER BUFFETS

(served with regular and decaffeinated coffee, iced tea and water • minimum 30 guests)

Ameristar Buffet

mixed field greens with appropriate condiments, tomato-cucumber salad, seasonal fresh fruit display, baked cod sauce puttanesca, grain mustard crusted pork loin, fresh vegetable medley, au gratin potatoes, chef carved roast prime rib of beef with horseradish cream, assorted rolls and butter, assorted cakes and pies

\$42 per guest

Harbor Buffet

hearts of romaine with cherry tomatoes and cucumbers, creamy cole slaw, baked salmon with a lemon basil butter, grilled chicken breast, provolone cheese, tomato marinara, beef tenderloin tips with mushrooms and sun dried tomatoes in a red wine sauce, garlic roast potatoes, local honey baby carrots, chef to carve grilled flat iron with roasted baby portabellas, assorted rolls and butter, warm bread pudding, pumpkin and pecan pie

\$38 per guest

Chicago Buffet

baby wedge, cherry tomatoes, bacon, bleu cheese, chives, ranch and bleu cheese dressing, macaroni salad, german potato salad, buttermilk fried chicken, roasted strip loin of beef served with fingerling potatoes and a wild mushroom cream, italian sausage, roasted peppers, red skinned garlic mashed potatoes, broccoli with toasted almonds, sweet potato bar, assorted rolls and butter, assorted cakes and pies

\$35 per guest

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LUNCHEON BUFFET

(served with regular and decaffeinated coffee, iced tea and water • minimum 30 guests)



Deli Buffet

tossed seasonal greens with appropriate condiments, chef's pasta primavera salad, redskin potato salad, sliced turkey, ham, roast beef, swiss and cheddar cheese, lettuce, tomatoes, onions, pickles and olives, mustard, mayonnaise and fresh bakery breads, assorted cookies and mini cheesecakes

\$21 per guest

Classic Buffet

cream of potato soup with leeks, tossed green salad with appropriate condiments, roasted garlic potato salad, tomato cucumber and onion salad, breast of chicken with artichoke cream, beef tenderloin tips with roasted tomatoes and mushrooms, rice pilaf, seasonal vegetables, assorted rolls and butter, assorted desserts

\$24 per guest

Hoosier Buffet

cream of chicken with rice, creamy vegetable slaw, american potato salad, tossed green salad with appropriate condiments, southern fried chicken, yankee pot roast, roasted red potatoes, fresh mashed potatoes and gravy, buttered corn, honey glazed carrots, assorted rolls and butter, pecan and pumpkin pie,

\$27 per guest

Italian Buffet

minestrone soup, antipasto salad, plum tomato and artichoke salad, mixed green with appropriate condiments, italian sausage with roasted peppers and onions, fresh pasta primavera with choice of marinara or pesto cream sauce, chicken cacciatore, olive oil, rosemary and garlic roasted potatoes, italian green beans, ratatouille, assorted rolls and butter, fresh cannoli's

\$27 per guest

Ameristar Buffet

hearts of romaine with cherry tomatoes, cucumbers, croutons with raspberry vinaigrette and ranch dressing, homemade vegetable slaw, ameristar famous fried chicken, roasted strip loin of beef served with fingerling potatoes and a wild mushroom cream, polish sausage with sauerkraut, red skinned garlic mashed potatoes, green bean casserole, mini corn on the cob, assorted rolls and butter, assorted cakes and pies

\$29 per guest

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PLATED LUNCHEONS

(plated lunches come with assorted rolls and butter and choice of one dessert ~ served with regular and decaffeinated coffee, iced tea and water)



COLD SELECTIONS

Turkey Croissant

smoked turkey breast, baby swiss cheese, lettuce and tomato on a fresh croissant served with an avocado mayonnaise and a pasta primavera

\$19 per guest

Chicken Caesar Salad

marinated grilled chicken breast served on top of chopped hearts of romaine with herb and garlic croutons tossed in a creamy caesar dressing

\$19 per guest

Deli Plate

sliced turkey, baked ham, roast beef and imported hard salami with redskin potato salad, lettuce, tomatoes, pickles and olives served with an assortment of fresh baked breads

\$19 per guest

Chef's Salad

julienne ham, turkey, roast beef, swiss and cheddar cheese served over fresh salad greens with choice of dressing and fresh baked rolls

\$19 per guest

HOT SELECTIONS

Sausage Rigatoni

italian sausage with rigatoni, roasted peppers, housemade marinara and reggiano parmesan served with fresh garlic bread

\$19 per guest

Mustard Glazed Meatloaf

a generous slice of housemade meatloaf with yukon gold mashed potatoes and grain mustard

\$19 per guest

Chicken Dijon

sautéed chicken breast with a dijon mustard cream, fresh vegetable and rice pilaf

\$20 per guest

Chicken Piccata

sautéed chicken breast with a lemon caper butter sauce served on top of an angel hair pasta primavera

\$20 per guest

Pork Tenderloin

roast pork tenderloin with apple and rosemary served with julienne vegetables and oven roasted potatoes

\$20 per guest

Grilled Salmon

grilled atlantic salmon with an orange basil butter sauce served on a fresh vegetable and rice pilaf

\$22 per guest

Filet Mignon

grilled filet with a roasted tomato and shallot sauce served with a chive potato cake

\$28 per guest

Fall Roasted Vegetables

herb roasted rutabaga, carrots, turnips, parsnips, garlic mashed potatoes, vegetable demi

\$19 per guest

Vegetable Lasagna

herb ricotta, eggplant, zucchini, squash, house made marinara

\$19 per guest

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COCKTAIL MENU

Preferred Package

two hours - **\$18 per guest**
three hours - **\$22 per guest**
four hours - **\$27 per guest**

includes: titos vodka, bacardi rum, captain morgan rum, malibu rum, tanqueray gin, sauza blue tequila, dewar's scotch, jim beam bourbon, seagram's 7 whiskey and martell cognac, peach schnapps, amaretto, southern comfort, merlot, cabernet, chardonnay, white zinfandel, moscato and pinot grigio, domestic beer

Elite Package

two hours - **\$20 per guest**
three hours - **\$25 per guest**
four hours - **\$31 per guest**

includes: absolut vodka, bacardi rum, captain morgan rum, 1800 silver tequila, malibu rum, bombay sapphire gin, chivas scotch, jack daniels bourbon, crown royal whiskey, hennessy cognac, peach schnapps, amaretto, southern comfort, merlot, cabernet, chardonnay, white zinfandel, moscato and pinot grigio, domestic & imported beer

Host / Cash Bar

Call Liquor-	\$5
Premium Liquor -	\$6
Domestic Beer -	\$4
Imported Beer -	\$5
House Wine -	\$5
Premium Wine -	Available upon request
Soft Drinks -	\$2
Juices -	\$4
Ameristar Bottled Water -	\$2

Bars are a two-hour minimum per event. Mixers included.
A bartender charge of \$75.00 will apply to any bar that does not exceed \$500.00 in sales.

18% Service Fee and 7% Sales Tax will be added to all food and beverage totals.



BREAKS & REFRESHMENTS

BREAKS

Ameristar Casino Break

assorted cookies and brownies,
assorted soft drinks, bottled water,
freshly brewed regular or decaffeinated coffee,
assortment of teas

\$12

Sports Break

cracker jack, soft pretzels with mustard, gourmet mixed nuts,
bottled water, freshly brewed regular or decaffeinated coffee,
assortment of teas

\$14

High Energy Break

flavored yogurt, granola bar, sliced fresh fruit display,
assorted bottled juices, bottled water, freshly brewed regular
or decaffeinated coffee, assortment of teas

\$15 -add red bull \$4 each

REFRESHMENTS

regular & decaffeinated coffee, iced tea	\$45 per gallon
assorted hot teas	\$15 per pot
bottled waters and soft drinks	\$3 each
bottled fruit juices	\$4 each
whole fresh fruit	\$2 each
sliced fresh fruit	\$4 per guest
assorted cookies or brownies	\$30 per dozen
assorted bagels with cream cheese	\$30 per dozen
assorted danish	\$30 per dozen
assorted muffins	\$30 per dozen
warm soft pretzels with mustard	\$30 per dozen
assorted granola bars	\$3 each
individual yogurts	\$3.50 each

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LATE NIGHT MENU

(served as an after dinner enhancement – serve times suggested between 9p -11p)

Slider Bar

mini beef patties accompanied with aged cheddar, candied onions, micro arugula

\$7 per guest

Nacho Bar

crispy corn tortilla chips, guacamole, house made charred salsa, sour cream, spicy queso, fresh jalapenos

\$6 per guest ~ seasoned ground beef

\$6 per guest ~ char grilled chicken

\$8 per guest ~ grilled steak

Pizza Bar

4 cheese pizza, sicilian pizza, veggie pizza

\$6 per guest

Mini Hot Dog Bar

accompanied with mustard, ketchup, onion, relish, sporty peppers, celery salt

\$7 per guest

Taco/Fajita Bar

char grilled chicken, steak or fresh seasoned ground beef accompanied with lettuce, tomatoes, jalapenos, sour cream

\$6 per guest ~ seasoned group beef

\$6 per guest ~ char grilled chicken

\$8 per guest ~ grilled steak

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RECEPTION MENU

PLATTERS AND BOARDS

(served buffet style • serves 20 guests)

Artisan Cheese Platter

imported and domestic and local cheese, toasted bread, crackers, toasted nuts, dried fruit, with fresh fruit garnish
\$100

Charcuterie Board

Hand crafted artisan meats, grain mustard, sweet peppers, assorted house pickles, grilled crustini's
\$100 per board

Crudite Platter

fresh seasonal vegetables with bleu cheese dipping sauce
\$80 per platter

Seasonal Fruit Display

sliced fresh seasonal fruit, in season berries, brown sugar-cream cheese spread
\$100 per display

HOT AND COLD HORS D'OEUVRES

caprese skewers
\$55

fresh fruit kabobs
\$55

tomato bruschetta on crostini
\$55

meatballs – barbeque or swedish
\$55

spring rolls with
asian sauce for dipping
\$55

macaroni bites
\$55

crab rangoon
\$55

smoked salmon canapés
\$65

prosciutto and melon
\$65

mini crab cakes
\$65

crispy bacon scallops
\$65

assorted mini quiche
\$65

seafood stuffed mushrooms
\$65

beef or chicken satays
\$65

miniature beef wellington
\$65

oregano grilled
shrimp skewers
\$65

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STANDARD EQUIPMENT PACKAGES



Ballroom LCD Projector Package Complete

Drop Down Projection Screen,
LCD Projector,
Windows PC (For Powerpoint, DVD,
Digital Media and Internet),
Power Strips/Extension Cords,
Wireless handheld Microphone
\$450

Portable Projection Package

LCD Projector,
6X8 Tripod Screen,
A/V Cart with VGA Cable
and Electrical Cord/Power Strip
\$295

Ballroom LCD Projector Package

Drop Down Projection Screen, LCD
Projector, Windows PC (For Powerpoint,
DVD, Digital Media and Internet)
\$325

Portable LED Video Package

50" LED Screen,
DVD/Blu-Ray Player,
A/V Cart,
Electrical Cord/Power Strip
\$295

Projection/Screens

Projector with VGA Hook-up	\$250
6X8 Tripod Screen	\$60

Ballroom only

Drop Down Projection Screen	\$30
Overhead Projector	\$150
(Must bring own Laptop and Audio Speakers and power strips)	

Sound Equipment

Microphones

UHF Wireless Microphone	\$85
UHF Lavalier Microphone	\$125
Conference Speaker Phone	\$85

Mixers

Sound Mixer (for multi-source audio/mixing)
100 (tech fees may apply)

House Services

House Sound and Connect	\$50
Dedicated Internet Access	\$50
Power Strip/Extension Cord	\$15
Draped Audio Visual Cart	\$20
Lectern w/side lights	\$30
Lectern with Wireless Mic	\$95

Computer Products and Peripherals

Laptop Windows XP VGA out	\$150
Laptop/Presentation Remote	\$85
Black and White Laser Printer	\$100

Miscellaneous

Laser Pointer	\$25
Wireless Mouse	\$25
Tripod Easel	\$10
Flip Chart w/markers	\$25
Black Draping	\$5 per panel
8 X 8 Black Drape Booth	\$28
10 X 10 Black Drape Booth	\$32
Each booth comes with (1) 6' table (2) chairs and (1) wastebasket	

Labor and

Miscellaneous Charges

Tech Fee	\$55 per hour
Facilities Fee	\$55 per hour
Banner Hanging Fee	\$30
Sign Hanging Fee	\$50
Staging (4ft x 6ft)	\$50 per piece
(up to 6 pieces available in house)	

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