# Dinner Menus

## Plated Dinner
Minimum of 25 guests

Plated Dinner Selections Include Garden Salad, Choice of Entree, Accompaniment, Chef’s Seasonal Vegetables, Fresh Baked Rolls with Butter and Dessert
Freshly Brewed Regular or Decaffeinated Coffee, Herbal Teas and Iced Tea

## Plated Dinner Entrees
Choice of one

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price per guest</th>
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<tbody>
<tr>
<td>Cranberry and Sage Stuffed Chicken Roulade with Chive Cream Sauce</td>
<td>$31</td>
</tr>
<tr>
<td>Pan-Roasted Chicken with Sweet Corn-Tomato Chutney</td>
<td>$29</td>
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<tr>
<td>Pan-Seared Salmon with Lemon Chive Butter</td>
<td>$32</td>
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<tr>
<td>Hazelnut Basil Crusted Breast of Chicken with Caramelized Shallot Sauce</td>
<td>$30</td>
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<tr>
<td>Chicken Florentine Roulade with Tomato-Basil Cream Sauce</td>
<td>$31</td>
</tr>
<tr>
<td>Roasted Loin of Iowa Pork with Branded Cherry-Orange Sauce</td>
<td>$29</td>
</tr>
<tr>
<td>*Grilled Filet Mignon with Wild Mushroom Ragoût</td>
<td>$38</td>
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<tr>
<td>*Roasted Prime Rib of Beef with Au Jus and Horseradish Cream</td>
<td>$32</td>
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<tr>
<td>Pan-Seared Sea Bass with Tarragon-Orange Butter</td>
<td>$34</td>
</tr>
<tr>
<td>*Grilled Filet Mignon and Garlic Butter Shrimp</td>
<td>$44</td>
</tr>
<tr>
<td>Pan-Seared Salmon and Grilled Chicken with Grain Mustard Cream Sauce</td>
<td>$38</td>
</tr>
<tr>
<td>*Grilled Filet Mignon and Pan-Roasted Chicken with Wild Mushroom Ragoût</td>
<td>$42</td>
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</tbody>
</table>

## Lunch Buffet Enhancements
Choice of one

<table>
<thead>
<tr>
<th>Entree</th>
<th>Supplement price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven-Roasted Red Skin Potatoes</td>
<td></td>
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<tr>
<td>Vegetable Rice Pilaf</td>
<td></td>
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<tr>
<td>Mashed Yukon Gold Potatoes</td>
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<tr>
<td>Garlic Mashed Potatoes</td>
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<tr>
<td>Horseradish Whipped Potatoes</td>
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<tr>
<td>Wild Rice Medley</td>
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<tr>
<td>Penne Rigate Alfredo</td>
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<tr>
<td>Au Gratin Potatoes</td>
<td></td>
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<tr>
<td>Potato, Leek and Gruyère Gratin</td>
<td></td>
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<tr>
<td>Baked Potato ($1.00 Supplement)</td>
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<tr>
<td>Twice-Baked Potato ($1.50 Supplement)</td>
<td></td>
</tr>
</tbody>
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*Prices subject to service charge and applicable state tax*
DINNER MENUS

DESSERTS
Chocolate Mousse Cake
Rich Layers of Chocolate Cake and Chocolate Mousse coated with Chocolate Truffle Ganache

Tiramisù
Mascarpone Cheese with Espresso-Soaked Lady Fingers and Cappuccino Sauce

Black Forest Cake
Chocolate Cake filled with Dark Sweet Cherries and Kirschwasser Whipped Cream

Strawberry Cheesecake
Fresh Seasonal Strawberries and Whipped Cream

Heath Toffee Cake
Chocolate Cake with Layers of Heath Toffee Mousse and Chocolate Truffle Ganache

Coconut Cake
Vanilla Cake with Layers of Coconut Mousse

Key Lime Meringue Tart
Key Lime Custard in a Sugar Dough Tart with Baked Meringue

DESSERTS
Supplemental Charge

Wild Mushroom Strudel with Gorgonzola Cream
$9 per guest

Bacon-Wrapped Prawns on Creamy Mascarpone Polenta
$12 per guest

Shrimp Cocktail with Traditional Sauce
$10 per guest

Caesar Salad with Herbed Croutons and Traditional Caesar Dressing
$3 per guest

Garden Greens with Marinated Vegetables, Tomatoes and Champagne Vinaigrette
$3 per guest

Prosciutto Wrapped Asparagus on Field Greens with Roasted Pepper-Maytag Blue Cheese Dressing
$4 per guest

Spinach Salad with Bacon, Hard-Boiled Egg, Mushrooms, Tomatoes and Warm Bacon Vinaigrette
$3 per guest

Romaine Hearts with Green Beans, Artichoke Hearts, Roasted Peppers, Parmesan and White Balsamic Vinaigrette
$3 per guest

Cream of Chicken and Chive Soup En Croûte
$6 per guest

Butternut Squash Bisque En Croûte
$7 per guest

French Onion Soup En Croûte
$6 per guest

Lobster Bisque En Croûte
$8 per guest
DINNER MENUS

DINNER BUFFETS

THE AMERISTAR DINNER BUFFET
Minimum of 25 guests

Cold Selections
Choice of 3

Tossed Salad with Condiments and Dressings
Country Potato Salad
Fresh Seasonal Fruit Salad
Traditional Caesar Salad
Mixed Vegetable Salad
Marinated Cucumber and Tomato Salad
Pasta Salad with Salami, Pepperoni, Bell Peppers, Olives and Mozzarella Cheese
Bay Shrimp Salad with Orzo, Sun-Dried Tomatoes and Spinach
Tomato and Mozzarella Salad with Balsamic Vinegar and Extra Virgin Olive Oil
Romaine Salad with Candied Walnuts and Parmesan Peppercorn Dressing
Tortellini Salad with Roasted Mushrooms, Peppers and Italian Vinaigrette
Tender Leaf Spinach Salad with Mushrooms, Hard-Boiled Eggs, Red Onions and Warm Bacon Vinaigrette

Cold Selections
Choice of 3

*Carved to Order Prime Rib of Beef with Au Jus and Creamy Horseradish ($4.00 Supplement)
Roasted Loin of Iowa Pork with Brandied Cherry-Orange Sauce
Pan-Roasted Chicken with Sweet Corn-Tomato Chutney
Herb-Crusted Tilapia with Roasted Shallot Butter
Lemon Herb-Seared Chicken with Shiitake Mushroom Cabernet Sauce
Braised Pot Roast with Root Vegetables and Potatoes
Chicken Piccata with Lemon Caper Sauce
Chicken Marsala with Wild Mushroom Sauce
Hazelnut-Basil Crusted Chicken Breast with Caramelized Shallot Sauce
Cranberry and Sage Stuffed Chicken Roulade with Chive Cream Sauce
Roasted Beef Brisket with Caramelized Onions and Mushrooms
Penne Pasta with Roasted Vegetables, Pesto Cream and Parmesan
Pan-Seared Salmon with Chardonnay Lemon Sauce
Chicken, Shrimp and Andouille Sausage Jambalaya
*Grilled Top Sirloin Steaks with Garlic Herb Butter
Shrimp, Chicken and Pork Paella
Fried Prawns with Cocktail Sauce
Pan-Seared Sea Bass with Tarragon-Orange Butter

Accompaniments
Choice of 2

Oven-Roasted Red Skin Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Au Gratin Potatoes

Wild Rice Medley
Saffron Rice
Vegetable Rice Pilaf
Macaroni and Cheese
Tortellini Alfredo
Potato, Leek and Gruyère Gratin
Pan-Fried Polenta
Vegetables
Chef’s Selection of Fresh Seasonal Vegetables
Freshly Baked Rolls with Butter
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

Desserts
Cakes, Pies and Miniature Pastries

$34 per guest
Additional Hot Selection $3 per guest

LITTLE ITALY BUFFET
Minimum 25 guests

Cold Selections
Choice of 3

Traditional Caesar Salad
Sliced Fresh Seasonal Fruit
Roma Tomatoes and Fresh Mozzarella with
Aged Balsamic Vinegar and Basil Panzanella

Pesto Pasta Salad
Tuscan Olive Salad
Tossed Garden Salad with Condiments and Dressings
Cheese Tortellini and Roasted Vegetable Salad
Antipasti Platter

Hot Selections
Choice of 3

Beef Lasagna
Vegetable Lasagna
Chicken Cacciatore
Baked Ziti

Italian Sausage, Peppers and Onions
Roasted Sirloin Pizzaiola
Eggplant Parmesan
Parmesan-Crusted Orange Roughy

Chicken Marsala
Chicken Parmesan
Stuffed Chicken Florentine

Accompaniments
Choice of 2

Gnocchi Romano
Saffron Rice Milanese
Asiago Potatoes
Aged Balsamic Vinegar and Basil Tri-Color Tortellini Pomodoro

Pasta with Asparagus
Toasted Ravioli
Tossed Garden Salad with Condiments and Dressings
Caponata — Eggplant, Tomato and Pepper Stew

Vegetable
Parmesan-Asparagus Gratin

Dessert
Assortment of Italian Pastries, Tiramisu, Rum Cake, Cannolis, Ricotta Cheesecake, Polenta Pound Cake

Assortment of Breads
Served with Olive Oil and Balsamic Vinegar

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

$34 per guest
Additional Hot Selection $3 per guest
DINNER MENUS

ASIAN DINNER BUFFET
Minimum of 25 guests

Cold Selections
Choice of 2

Lo Mein Salad
Chop Chop Chicken Salad
Chile Orange Dragon Noodles
Vegetable Salad with Soy Ginger Vinaigrette

Hot Selections
Choice of 4

Orange Peel Chicken
Pot Stickers with Sesame-Soy Dipping Sauce
Sake-Ginger Glazed Fish
Peking Shrimp
Crab Rangoons
Kung Pao Beef
Kung Pao Shrimp
Sesame Chicken
Honey Chicken
Sweet and Sour Chicken
General Tso Chicken
Chinese BBQ Pork Stir Fry
Sliced Char Sui Pork Loin
Tofu and Mushrooms
Gingered Beef
Beef & Broccoli
Mussels with Ginger Scallion Sauce
Vegetable Spring Rolls with Plum Sauce

Accompaniments
Choice of 2

Pork Fried Rice
Shrimp Fried Rice
Stir-Fried Vegetables
Bok Choy with Chinese Mushrooms
Vegetable Lo Mein

Dessert
Mandarin Cheesecake, Coconut Cake, Chocolate Cake with Mandarin Marmalade,
Egg Custard Tartlets, Almond Cookies, Fortune Cookies, Empress Rice Pudding

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

$34 per guest
Additional Hot Selection $3 per guest
## Dinner Menus

### Prairie Dinner Buffet
Minimum of 25 guests

#### Cold Selections
Choice of 3
- Coleslaw
- Potato Salad
- Sliced Fresh Seasonal Fruit
- Summer Vegetable Salad
- Tomato, Cucumber and Red Onion Salad
- Garden Salad with Condiments and Dressings
- Roasted Corn and Black Bean Salad

#### Hot Selections
Choice of 3
- Colorado Chili with Cheddar Cheese and Onions
- Fried Chicken
- Barbecued Chicken Breast
- Roasted Beef Brisket
- Midwestern Beef Stew
- Barbecued Pork Ribs
- Fried Catfish and Hushpuppies
- Pulled Barbecued Pork
- Apricot-Barbecued Pork Loin
- Pecan Crusted Walleye with Roasted Corn Cream
- Salmon with Lemon Butter Sauce
- Pan-Seared Brook Trout with Lemon Butter Sauce

#### Accompaniments
Choice of 3
- Succotash
- Cheddar Whipped Potatoes
- Blended Wild Rice
- Oven-Roasted Potatoes
- Barbecue Baked Beans
- Baked Potato Bar with Sour Cream, Bacon, Cheddar Cheese and Chives
- Chef’s Medley of Vegetables
- Corn on the Cob
- Fried Okra
- Sweet Potato Bar with Brown Sugar, Pecans and Marshmallows

#### Dessert
Apple Pie, Strawberry Shortcake, Pecan Pie, Cherry Pie, Peach Cobbler, Chocolate Cake, Campfire Brownies

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas and Iced Tea

$34 per guest • Additional Hot Selection $3 per guest

*Consumer advisory* thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or undercooked. Consult your physician or public health office for further information.