



Boot Hill
CASINO & RESORT
CONFERENCE CENTER

2020/2021

Catering Menu



DODGE CITY, KS

Last Revised: 7/20/2020

SERVICE IS OUR SPECIALTY

Our goal is to exceed your expectations when planning your event. Please let us know if we can help in any way to ensure a memorable event.

General Policies

- All food and beverage served in the Boot Hill Casino Conference Center (Center) must be purchased from VenuWorks Food Services.
- Groups using the center cannot hire other catering agencies or bring in their own food or beverage. Groups that violate this policy will be charged for all items brought into the Center at Center rates.
- ***In accordance with legal and food safety guidelines, no food can be released to guests to take outside of the building after an event.***
- ***Per Kansas state law, no alcoholic beverage may be brought into the facility nor any alcoholic beverage be removed from the facility. No alcohol may be brought over from the hotel or consumed in the parking lot.*** If this occurs, the contracted party will be charged an hourly rate for a door guard to ensure this law is enforced. If the problem persists, then the Center will have no choice but to cut off all alcohol sales and services for the duration of the event. ***It will be the responsibility of the client to ensure their guests follow this rule.***

Tax and Service charge

- **All food, beverage and rental items are subject to a taxable 20% service charge and an 8.65% sales tax**
- The Service Charge is not a gratuity for staff. It covers all the back-end costs that go into the event aside from the food itself. The Boot Hill Casino & Resort Conference Center does not charge for tastings, walk-throughs, meetings, CAD diagrams, etc. This fee offsets costs to ensure our clients are not surprised with a hidden fee at the end of the event. The service charge also helps cover the costs of doing business: office staff, utilities, and office supplies, etc. So while a catering contract may show a breakdown of the event elements and their costs, the service charge helps cover the cost of the hours needed for kitchen prep and planning the event.

Guarantees

- ***A minimum guarantee of the number of guests attending your function must be received from the group representative no less than 10 days prior to the function.***
- If your event occurs around a holiday, the Center may require your guarantee sooner than the 10 days to accommodate for abbreviated delivery schedules.
- Groups larger than 250 or events that have highly specialized menus require a minimum guarantee to be given 14 business days prior to the function. This guarantee cannot be reduced and will be the basis for a minimum charge. If a number greater than the guaranteed number is served, charges will be based on the number served at the increased rates and will be subject to additional fees.
- ***The Boot Hill Casino Conference Center Catering Department will prepare/set for 5 percent (5%) over the guaranteed count, up to a maximum of ten guests.*** If a greater number of set overage is needed, the minimum guarantee MUST be raised. If served number exceeds ten meals, there will be a per-meal charge of an additional one and a half the price of the main meal.
- Additions to catering orders made after the guarantee is confirmed may be subject to additional fees.
- While on premise during your event, any changes to your food/beverage order, the prearranged set up, or start and end time of the event(s), may be subject to additional charges that will be determined at the time of the requested change.

Catering Services Cancellations

- No catering charges are applied if cancellations are made at least 14 business days prior to the first day of the event.
- If food and catering is cancelled between five to seven days prior to the event groups will be charged 50% of their order.
- No refunds will be made if cancellations are made less than five business days prior to the event (after the final guarantees are submitted).
- If cancellations are made due to inclement weather, some charges may apply. Please contact your Event Manager for details.

Payment

- A deposit of twenty five percent (25%) is due at time of booking event.
- Remaining seventy five percent (75%) is due seven (7) days prior to event. Additional charges to be billed and payable within 14 days of event move out. Payments may be made leading up to event.
- The United Wireless Arena accepts cash, check and credit cards. Credit payments are not accepted over \$200,000. Final payment is due upon receipt of the invoice or balance may be applied to credit card on file. An Interest charge will be imposed on past-due accounts.
- **All checks should be payable to United Wireless Arena or VenuWorks of Dodge City.**
- Taxable 20% service charge and 8.65% sales tax.

Meeting and Event Services

- ❖ **Unless otherwise specified, the normal setup for receptions includes table linens, china, flatware, glassware, salt and pepper shakers, and sugar caddies.**

Tablecloths: Black and/or white tablecloths and napkins will be provided with all meal functions at no charge.

Labor: There is a minimum of (25) guests for catering service. Catering service for (25) guests or fewer will incur an additional labor charge of \$50.00. Events scheduled on holidays may incur additional labor charges.

Beverages: Boot Hill Casino Conference Center/VenuWorks of Dodge City LLC hold the exclusive liquor license from the Kansas Alcoholic Beverage Commission. Therefore, any beer, wine, or liquor must be purchased and served through Boot Hill Casino Conference Center Catering Department. Liquor may not leave the facility nor be consumed in the Parking Lots.

Meals may be served buffet-style, served buffet, or plated & served.

Plated meals have the following charge:

Less than 125 guests, no additional charge	125-200 guests, \$50 server charge
200-300 guests, \$100 server charge	More than 300 guests, \$150 server charge

At the Center's discretion, buffets may be served at an additional charge.

Server Fees:	\$5 per server
Server up to 1.5 hours	\$8 / additional hour

****We recommend 5 to 6 servers per buffet.**

Guest Guidelines & Information Regarding COVID-19 Protocol

“Everyone has a legal duty to behave as a reasonable person under the same or similar circumstances.”

COVID-19 Warning: We have taken enhanced health and safety measures for you, our guests, and Staff members. Please follow all posted instructions while visiting UWA/BHCRCC. An inherent risk of exposure to COVID-19 exists in any public place where people are present. COVID-19 is an extremely contagious virus that can lead to severe illness and death. According to the CDC, senior citizens and guests with underlying medical conditions are especially vulnerable. By visiting UWA/BHCRCC, you voluntarily assume all risks related to exposure to COVID-19. Help keep each other healthy.

Entrance and Exit

- The lobby doors closest to the parking lot will be the **entrance only** doors and will be marked as such. The lobby doors furthest north will be the **exit only** doors and will be marked as such.
- Signage will be placed throughout the Conference Center with directions. Directions for guests on how service will be accommodated will be relayed to the client in written and verbal form.
- The event coordinator(s) assistance will be needed to help ensure guests follow guidelines.

Beverages

- Food and Beverage Stations will be set up in the lobby to ensure social distancing guidelines and to better allow staff to monitor.
- All Beverage Stations:
 - Require a Sneeze Guard over the items if they are self-serve. All beverages will require wrapped straws, lids and plastic cups or served in individual cans or bottles.
 - Glassware will not be available, at this time. All beverages served must be in a cup with a lid or served in a can or bottle with lid.
 - Beverage dispensers for water and iced tea will be wiped down and sanitized every hour.
 - Bottled or canned drinks are highly recommended for drink stations.

Food

- All Snack / Break Tables:
 - Require a Sneeze Guard over the items if they are self-serve.
 - Other options include prepackaged meals, or meals served by our staff, at an additional cost.
 - Morning and afternoon break items that require silverware will use plastic wrapped silverware.
- Buffets (Breakfast, Lunch, & Dinner):
 - Require a Sneeze Guard over all items.
 - Double Sided Buffet Lines will not be available until further notice.
 - Guests will not be allowed to serve themselves. Staff will be serving all buffets until further notice.
 - Additional time will need to be allowed for mealtimes due to the above restrictions.
 - Dinner rolls cannot be pre-set at tables unless pre-packaged. If not pre-packaged, they will be served in the buffet line.
 - Salads will have to be pre-packaged / wrapped / covered and either placed on the table when guest sits down or available on the buffet line under a Sneeze Guard.
 - No self-serve salad bars will be available until further notice.

- Desserts will have to be pre-packaged / wrapped / covered and put either on the table when guest sits down, or on the buffet line under a Sneeze Guard
- Plated Meals (Breakfast, Lunch & Dinner):
 - Events will have to allow additional time for mealtimes.
 - Plated meals may not be an option for all events, depending on size of group and number of staff available to serve.

Table Settings

- Pre-set drinks may be on the tables if there will be a short wait between the time the drinks are set and when guests are seated. If there is a gap of time, drinks will need to be poured when guests sit down. This process will take additional time, so events will need to adjust mealtimes to allow for this.
- Salt & pepper will be wiped down/sanitized after each event.
- Sugar caddies cannot be placed on the tables. They must be in glass containers or guests may ask staff for sugar/sweetener packets.
- Silverware must be pre-rolled. It can be pre-set on tables, set on tables after guests are seated, or directly handed to guests.
- Condiments must be in bottles and not open containers for self-service. They must be wiped down and sanitized after each event.
- Baked potato condiments such as bacon bits, cheese, sour cream, etc., must be in packets, or portion cups with lids for each guest. They cannot be in open containers for self-service.
- Butter cannot be in open containers for self-service. Butter must be in chip form, cups, or packets.
- Salad dressings for salads must be in portion cups with lids, squeeze bottles with lids, or packets. They cannot be in open containers at this time.

Miscellaneous

- Bars will not have garnishments at this time.
- Mints or nuts for meetings or wedding receptions must be pre-packaged, in containers with lids, or under a Sneeze Guard with serving utensils swapped out every 40 people.
- Cakes and Cupcakes for dinner parties or wedding receptions need to be under a Sneeze Guard. Plastic wrapped silverware will be offered with cake. Cake will need to be cut by staff or guest wearing gloves.

Cleaning & Sanitation

- All Dining Surfaces will be cleaned and sanitized between guests.
- Staff will disinfect the Conference Center door handles, meeting room doors, restroom doors, railings, and Conference Center lobby chairs every hour. Service areas will be disinfected regularly as well.
- Water Fountains will not be in use at this time.
- Restrooms in the Arena Concourse will be opened to allow more stalls to be available for use. The restrooms will be monitored by staff and cleaning /disinfectant done each hour or as needed after breaks.
- Guests will need to allow longer break times or stagger as needed to allow less people to be in the restrooms and lobby areas.
- Prior to and directly following a meeting, staff will disinfect all surfaces in the lobby and common areas as well as spray down tables and chairs that were used during the meeting. Housekeeping will clean the restrooms and disinfect during the meeting (after breaks) and after the meeting.

Menu and pricing are subject to change.

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Menu and pricing are subject to change.

More Than Just a Snack! The Classic Breaks

Sunrise Break

\$6 per person

Tasty bites to keep you awake

- Fresh Baked Muffins
- Fresh Baked Danish
- Assorted Donuts
- Sliced Seasonal Fruit Platter

Morning Java Break

\$6 per person

An eye opener!

- Coffee Cake
- Whole Grain Banana Nut Bread

Snack Attack

\$6.50 per person

A sweet and salty delight

- Snack Mix (**choose:** original **OR** spicy)
- Individual Bags of Chips
- Cookie and Brownie Assortment
- Mini Candy Bar Assortment

Break for the Border

\$8 per person

Spicy and just right

- Crispy House-Made Tortilla Chips
- Chili Con Queso
- House-Made Salsa, Pico de Gallo, and Sour Cream
- Cinnamon Sugar Churros

The Matinee

\$8 per person

Refresh your mind with a delicious snack

- Trail Mix
- Fruit and Cheese Tray with Crackers
- Cookie and Rice Krispy Treat Assortment

Day Breaker

\$8 per person

A Healthy option

- Assorted Individual Yogurts
- Crisp Almond Granola
- Cut Strawberries, Fresh Blueberries & Bananas

Good Day Break

\$8 per person

Well on your way

- Assorted Granola Bars
- Grilled Ham on Cheddar Biscuits
 - With local peach jam
- Cinnamon Rolls with Cream Cheese Icing

Country Carnival

\$10 per person

Enjoy your childhood favorites

- Apples Slices with Caramel Sauce
- Flavored Popcorn Assortment
- Jumbo Soft Baked Pretzels with Cheese Sauce
- House-made Pigs in a Blanket

Nacho Bar

\$11 per person

But first, nachos

- House-Made Tortilla Chips
- Chili Con Queso
- Seasoned Ground Beef
- *Served with: refried beans, sliced jalapenos, salsa, sour cream and Pico de Gallo*

A la Carte Snacks

Sweet Treats

- Fresh Baked Giant Gourmet Cookies \$23 per dozen
- Fresh Baked Assorted Muffins \$25 per dozen
- Assorted Danish Pastries \$20 per dozen
- Fresh Baked Iced Cinnamon Rolls \$24 per dozen
- Assorted Donuts --**Fresh from Daylight Donuts!** \$20 per dozen
- Rice Krispy Treats \$18 per dozen
- Brownies \$25 per dozen
- Hot Bread Pudding with Caramel **OR** Bourbon Sauce \$125 for 30 people
- Hot Cobbler (**Choose:** apple, peach or cherry) \$125 for 30 people
 - Add vanilla ice cream \$1.50 per person
- New York Cheesecake (choose up to 2 toppings) \$3.50 per person
- GIANT New York Cheesecake (choose up to 2 toppings) \$7 per person
- Cheesecake Bar (Minimum 50 people) \$5 per person
 - New York Cheesecake with a selection of toppings: fresh strawberries, sauces (cherry, blueberry, caramel), chopped pecans, crushed Oreos, mini chocolate chips
- Turtle Ice Cream Bars \$38.00 per dozen
- Big Bopper Ice Cream Sandwiches \$45.00 per dozen

Salty Treats

- House-Made Tortilla Chips & Salsa \$30 per 25 people
- House-Made Tortilla Chips and Guacamole \$85 for 25 people
- Spinach & Artichoke Dip with Pita Chips \$132 for 25 people
- Roasted Garlic Hummus with Pita Chips \$75 for 25 people
- House-Made Potato Chips \$65 per 25 people
 - Served with house-made onion & dill dip
- Fresh Popped Bottomless Popcorn \$25 per 25 people
- Trail Mix (3 pounds) \$38 for 25 people
- Sweet-N-Salty Trail Mix (3 pounds) \$45 for 25 people
- Snack Mix (**Choose:** original **OR** spicy) \$42 for 25 people
- Mini Pretzels (3 pounds) \$20 for 25 people
- Roasted Peanuts (3.25 pounds) \$30 for 25 people
- Mixed Nuts (2 pounds) \$40 for 25 people

Chef's Fresh Creations

- Garden Fresh Veggie Platter with Ranch Dip \$65 for 25 people
- Cheese & Cracker Platter \$125 for 25 people
- Sliced Seasonal Fruit Platter \$65 for 25 people
- Meat and Cheese Platter \$145 for 25 people
- Fruit and Cheese Platter \$115 for 25 people
- House-Made Beef Jerky \$25 per 1 pound

Beverages

Coffee (Regular or Decaf)

- Fresh Brewed Coffee \$25 (1) gallon
Serves approximately 18 people

Tea

- Fresh Brewed Iced Tea \$35 (3) gallons
 - *Serves approximately 60 people*
- Fresh Brewed Sweet Tea \$35 (3) gallons
- Assorted Hot Teas \$0.25/bag or \$25/gallon

Soda

- 12 oz. Can Pepsi Product \$2.00 each
- 20 oz. Bottle Pepsi Product \$3.00 each
- 20 oz. Gatorade Product \$3.00 each

Juice

- Assorted 15 oz. Bottled Juices \$3.00 each
 - (apple, cranberry, & orange)
- Fresh Chilled Fruit Punch or Lemonade \$25 (3) gallons

Milk

- 12 oz. Bottle Milk (white or chocolate) \$3 per bottle
- Hot Chocolate \$12 per gallon

Water

- 16 oz. Bottle \$2.50 each
- 20 oz. Bottle \$3.00 each
- Water Station with Food \$25/station
- Water Station without Food \$25/station PLUS \$10/hour labor
- Pitcher Table Service \$5/table
- Head Table/Speaker complimentary

Beverage Bar

\$135 per 50 people

- 6 Gallons of Coffee (regular unless decaf requested)
 - sugar and creamer included
- Hot Tea with Assorted Tea Bags
- Water Station
- Iced Coffee
 - French vanilla, mocha & caramel
- Iced Tea
 - 3 Gallons (unsweetened unless requested sweetened)
- 30 Assorted Can Soda

Light Breakfast Options

Coffee & Donuts

\$6 per person

- Assorted Donuts
- Coffee with Sugar and Creamer

Traditional Continental Breakfast

\$7 per person

- Fresh Sliced Seasonal Fruit
- Assortment of Danish
- Coffee with Sugar and Creamer
- Bottled Orange Juice & Water Station

Yogurt Parfaits

\$7 per person

- Yogurt and Fresh Berry Parfaits

Quick & Easy Breakfast

Minimum order of 10 per variety.

Breakfast Tacos:

\$5 each

Warm Soft Flour Tortillas, Scrambled Eggs, Shredded Hash Browns, Bacon, Chorizo, Shredded Cheddar and Monterrey Jack Cheese Blend, Green Onion and Fresh House-Made Salsa

Breakfast Sandwiches:

\$5 each

Add Hash Brown Patty to any Sandwich for \$2 per person

- The Classic
 - Toasted English Muffin, Scrambled Eggs, American Cheese, **Choose:** Canadian Bacon, Sausage or Bacon
- Biscuit 'N Chicken
 - Honey Buttered Biscuit with Golden Fried Chicken Tenders
- Bacon, Egg & Cheese Biscuit
- Sausage, Egg & Cheese Biscuit
- Croissant, Scrambled Egg, American Cheese, **Choose:** Bacon or Sausage

Hot Breakfast Bowls: \$6 each

- Scrambled Eggs, Sausage Links, Breakfast Potatoes, Bacon, Shredded Cheddar and Monterrey Jack Cheese Blend, Biscuits with Butter

Breakfast Burritos: \$6 each

- Scrambled Eggs, Bacon, Hash Browns, Cheddar & Monterrey Jack Cheese in a Soft Flour Tortilla with Fresh House-Made Salsa

Breakfast Buffets

*Made to Order Mornings - Buffet includes coffee and water
There is a \$50 labor charge for parties smaller than 25.*

Add a Belgium Waffle to your breakfast buffet for just \$2 more per person!

Keep It Simple Breakfast \$10 per person

- Scrambled Eggs
- **Choose One:** Bacon **OR** Sausage Links
- Potatoes
- Wheat & White Toast with Butter & Jelly

Simple Plated Breakfast \$11 per person

- Scrambled Eggs
- Bacon
- Potatoes
- Biscuit with Butter & Jelly

The Cattleman's Breakfast \$12 per person

- Scrambled Eggs
- Bacon
- Biscuits and Sausage Gravy, Butter & Jelly
- Potatoes
- Iced Cinnamon Rolls

The Wyatt Earp Breakfast

\$14 per person

- Scrambled Eggs with Cheese
- Bacon
- Sausage Links
- Potatoes
- Biscuits and Sausage Gravy, Butter & Jelly

Doc Holliday Morning

\$14 per person

- Scrambled Eggs
- Belgium Waffles with Maple Syrup
- Chicken Fried Steak
- Potatoes
- Biscuits and Sausage Gravy, Butter & Jelly

Dodge City Morning

\$14 per person

- Assorted Donuts
- “Denver” Style Scrambled Eggs
 - With chopped sausage, red peppers, green peppers, onion, cheddar & Monterrey Jack cheese blend
- Bacon
- Potatoes
- Biscuits with Butter & Jelly

Bat Masterson Big Breakfast

\$18 per person

- Danish & Muffins
- Fresh Fruit Tray
- Hot Oatmeal
 - With brown sugar, maple syrup, dried cranberries, raisins, and cinnamon
- Scrambled Eggs
- Bacon
- Sausage Links
- Potatoes
- Biscuits with Gravy

Gourmet Market Fresh Sandwiches, Soups & Salads

Box Lunches

All box lunches come with a bag of chips, soft drink, and a giant cookie! Boxed up with condiments & napkins.

Choices:

MINIMUM ORDER OF 10 OF THE SAME VARIETY

- **Italian Submarine** **\$15.00**
6" hoagie with ham, salami, pepperoni, and provolone cheese topped with an Italian-herbed aioli and garnished with lettuce and tomato
- **American Submarine** **\$15.00**
6" hoagie with ham, smoked turkey breast, roast beef, salami and sliced Swiss cheese, garnished with lettuce and tomato
- **Roast Beef Ciabatta** **\$15.00**
Thinly sliced seasoned roast beef on ciabatta with Swiss cheese, topped with a sun-dried tomato cream cheese spread and garnished with lettuce and tomato
- **Grilled Chicken Caesar Sandwich** **\$15.00**
Marinated grilled chicken breast on ciabatta bread with provolone cheese, romaine lettuce and Caesar dressing, garnished with tomato
- **Roast Beef** **\$15.00**
4oz thinly sliced seasoned roast beef with cheddar cheese on sourdough OR wheat berry bread, garnished with lettuce and tomato
- **Ham and Cheddar** **\$15.00**
Baked ham layered with sliced Swiss cheese on sourdough OR marble rye bread, garnished with lettuce and tomato
- **Vegetable Wrap** **\$15.00**
Grilled zucchini, yellow squash, red peppers, tomato, spinach, avocado and cucumber slices, wrapped in a spinach tortilla with sun-dried tomato cream cheese spread
- **Caprese Hoagie** **\$15.00**
6" sourdough hoagie loaded with romaine lettuce, fresh mozzarella, ripe tomato slices, fresh basil and drizzled with black pepper and balsamic dressing
- **Turkey and Swiss** **\$15.00**
4oz Thinly sliced roasted turkey with Swiss cheese on sourdough OR wheat berry bread, garnished with lettuce and tomato

Red onion available for garnish upon request

House Made Soup & Salad Bar

\$16 per person

- **Choose Two Soups:**
 - Chicken Noodle, Vegetable Beef, Tomato Basil, French Onion, Loaded Baked Potato, Broccoli & Cheese, Chicken Tortilla, or Beef & Bean Chili
- Fresh Garden Salad Bar
- Italian Pasta Salad
- Sliced French Bread
- Cookie, Rice Krispy Treat & Brownie Assortment
- Served with Water and Iced Tea

Market Fresh Deli Table

\$17.50 per person

- Garden Salad
- Italian Pasta Salad
- Selection of Cold Cuts (roast beef, ham, and turkey)
- Selection of Sliced Cheeses (Swiss, cheddar, pepper jack and provolone)
- Bread Selection (sourdough, wheat berry, ciabatta, croissant, and hoagie)
- Garnished with Lettuce, Tomato, and Pickles
- House-Made Potato Chips
- Cookie, Rice Krispy Treat & Brownie Assortment
- Served with Water and Iced Tea

New York Sub Station

\$19 per person

- French Dip with au jus/Philly Cheesesteak Sandwiches
- Grilled Bratwurst
- Macaroni and Cheese
- House-Made Potato Chips
- Cookie and Rice Krispy Treat Assortment
- Served with Water and Iced Tea

Banquet Buffet Selections

**These selections are served with your choice of salad, bread and two sides.
Includes water, iced tea, and coffee upon request.**

Dessert and premium sides and bread may be selected for an additional charge.

There is a \$50 labor charge for parties smaller than 25.

- 1) Choose from Sapphire, Emerald, Diamond or Chop House Menus**
- 2) Pick your salad, bread & sides**
- 3) Add a dessert to finish your meal**

Add hot soup to any meal for an additional \$2
(Chicken noodle, tomato basil, broccoli cheddar, vegetable beef, chicken tortilla, beef & barley)

Add hearty beef & bean chili to any meal for an additional \$3 (includes cheddar/jack cheese and green onions for garnish)

Sapphire Meals

Single Entrée Meals Are \$15.00 per person

Two Entrée Meals are \$23.00 per person

The chef has recommended one side that goes best with your entrée as an example

- **Grilled Chicken Breast** with Florentine rice
- **Classic Quiche Lorraine with Cream Sauce** and Green Beans
- **Meatloaf** with Mashed Potatoes
- **Meatballs and Marinara Sauce** served over Spaghetti
- **Salisbury Steak Smothered in Mushroom Sauce** with Mashed Potatoes
- **Italian Penne Pasta bake** with Ground Beef, Italian Sausage, and Mozzarella Cheese Baked in Marinara Sauce
- **Chicken Alfredo Bake**, Penne Pasta, Grilled Chicken, Alfredo Sauce and Mozzarella Cheese.
- **Grilled 6oz Pork Chop with Mushroom Sauce** served with Mashed Potatoes

Emerald Meals

Single Entrée Meals Are \$18.50 per person
Two Entrée Meals are \$30.00 per person

The chef has recommended one side that goes best with your entrée as an example

- **Beef Stroganoff** with Buttered Noodles **OR** Rice
- **Home-Style Pot Roast, braised with Brown Gravy** and Roasted Vegetables
- **Roasted Pork Loin with Mushroom Sauce** and Crisp Panko Crusted Potato Cakes
- **Fried Chicken Breast** with Mashed Potatoes and Cream Gravy
- **Blackened Chicken Breast** with Andouille Sausage Sauce and Cajun Dirty Rice
- **6oz. Chicken Fried Steak** (make it 8oz. for \$2.50 more) with Mashed Potatoes and Cream Gravy
- **Fish and Chips (Beer-Battered Cod)** with Hush Puppies and Steak Cut French Fries
- **Fried Catfish with Tartar Sauce** and Steak Cut French Fries
- **Sliced Roast Beef** with Roasted Red Potatoes and Brown Gravy
- **Honey Glazed Ham** and Sweet Potato Mashers
- **Chicken Piccata** with Lemon Caper Butter and Grape Tomatoes over a Linguini Nest with Garlic, Olive Oil and Parsley
- **Grilled Mahi-Mahi** with Mango Salsa and Cilantro Lime Rice
- **8oz. Bacon-Wrapped Meatloaf** with Mashed Potatoes and Hunter's Sauce
- **4oz. Grilled Salmon Fillet** (make it 6 oz. for \$2.50 more or 8 oz. for \$4.50 more) over Confetti Rice with Creamy Chive Sauce

Diamond Meals

\$33.00 per person

Please select two entrees

The chef has recommended one side that goes best with each entrée as an example

- **London Broil** with Parmesan Cheese Crusted Scalloped Potatoes and Bourbon Mushroom Sauce
- **Parmesan and Herb Crusted Pork Loin** with Rosemary Roasted Red Potatoes and Cream Sauce

- **Baby Bella Mushroom Stuffed Chicken Breast** over Herbed Wild Rice Blend with Champagne Sauce
- **Blackened Catfish** over Rice Pilaf with Crab and Shrimp Pontchartrain Sauce
- **Tilapia Almondine** with Crisp Panko Crusted Potato Cakes and Lemon Beurre Blanc
- **Grilled Pesto French Cut Chicken Breast** with Prima Vera Penne Pasta
- **Tender Medallions of Beef with Peppercorn Sauce** and Garlic Roasted Red Potatoes
- **Deconstructed Chicken Pot Pie** (Grilled French Cut Chicken Breast Topped with Vegetables, Sauce and Pastry Crust)
- **Fresh Cod Piccata Style with Bay Shrimp** over Potato Pancakes
- **Marinated Beef Tender Kabob** over Parmesan Rice Pilaf
- **Pork Loin Stuffed with Spinach, Mozzarella, Mushroom, and Sun Dried Tomato Stuffing with Red Wine Demi-Glaze** over Batonnet Vegetables

Chop House

Some of the Chef's favorite cuts of meat

Prices and Menu are subject to change

These selections include your choice of salad, bread and two sides

- | | |
|---|---|
| <ul style="list-style-type: none"> • Rib Eye Steak <ul style="list-style-type: none"> ○ 10 oz. - \$36 ○ 12 oz. - \$39 ○ 14 oz. - \$44 | <ul style="list-style-type: none"> • KC Strip <ul style="list-style-type: none"> ○ 10 oz. - \$33 ○ 12 oz. - \$37 ○ 14 oz. - \$43 |
| <ul style="list-style-type: none"> • Sirloin Steak <ul style="list-style-type: none"> ○ 8 oz. - \$21 ○ 10 oz. - \$23 ○ 12 oz. - \$26 | <ul style="list-style-type: none"> • Filet Mignon <ul style="list-style-type: none"> ○ 8 oz. - \$34 ○ 10 oz. - \$40 ○ 12 oz. - \$46 |
| <ul style="list-style-type: none"> • Double Bone Pork Chop <ul style="list-style-type: none"> ○ 12 oz. - MARKET PRICE | |

Salad – Choose 1

- **Fresh Garden Salad**
 - Arcadia blend of tender lettuce leaves with cucumbers and grape tomatoes
- **Caesar Salad**
 - Crisp romaine lettuce and parmesan cheese tossed with Caesar dressing and topped with croutons
- **Spinach Salad**
 - Fresh baby spinach, feta cheese, fresh strawberries, shaved red onion and candied pecans tossed with caramelized balsamic dressing

Bread – Choose 1

- House-Made Dinner Rolls
 - Buttered Garlic Cheddar Biscuit
 - Cornbread
 - Garlic Bread Sticks
- Premium Breads:** (add per person)
- Jalapeno Cheddar Cornbread - \$1.50
 - Rustic Bread Display - \$2

Sides – Choose 2

Regular Sides

- Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Sweet Potato Mashers
- Herb Roasted Red Potatoes
- Baked Potato
- Loaded Baked Potato (cheese/green onion/bacon)
- Corn on the Cob
- Vegetable Medley (carrots, broccoli, and green beans)
- California Medley (broccoli, cauliflower, and carrots)
- Chef Medley (zucchini, squash, red & green bell peppers, and red onion)
- Country Style Green Beans with Bacon and Onions
- Green Beans
- Honey Glazed Carrots
- Macaroni and Cheese
- Saffron Rice
- Wild Rice Blend
- Florentine Rice
- Rice Pilaf
- Cheddar Cheese Grits

Premium Sides (add per person)

- Grilled Asparagus - \$3.00
- Roasted Brussel Sprouts - \$2.00
- Twice Baked Potatoes - \$1.00
- Cajun Red Beans and Rice - \$1.50
- Cinnamon Buttered Apples with Walnuts and Cranberries - \$1.50
- Parmesan Crusted Scalloped Potatoes - \$1.00

Regular Dessert – Add \$1.50 per person

- Giant Cookie Assortment
- Rice Krispy Treats
- Assorted Mini Cheesecake Bites
- Banana Sheet Cake
- Brownies
- 3" Banana Tart
- Chocolate Sheet Cake
- Chef's Choice

Deluxe Dessert – Add \$3.50 per person

- Carrot Cake
- New York Cheesecake (**choose:** cherry or blueberry topping)
- Chocolate Layer Cake
- Assorted Fruit Pie
- Assorted Cream Pie
- German Chocolate Cake
- Pecan Pie
- Cobbler (**choose:** apple, peach, or cherry)
 - Add vanilla ice cream for \$1.50)
- House-Made Strawberry Shortcake
- Chocolate Peanut Butter Cake

Ready-Made Menus

*Take the guess work out of planning the perfect meal
There is a \$50 labor charge for parties smaller than 25.
Includes water, iced tea, and coffee on request.*

Mutton Buster Kids' Buffet (12 and under) \$12 per person

Must order a minimum of 10 meals

- Crispy Chicken Tenders with Dipping Sauce
- Cheeseburger Sliders
- Macaroni & Cheese
- French Fries
- Cookies

Taco Day Buffet \$18 per person

- Taco Bar: Seasoned Ground Beef, Shredded Chicken with Flour Tortillas, Crispy Taco Shells, Shredded Cheese, Shredded Lettuce, Diced Tomato, Sour Cream and House-Made Salsa
 - Add Guacamole for \$2 per person
- Refried Beans
- Mexican Rice
- Sopapillas with Honey

Enchilada Buffet

\$19 per person

- Southwest Caesar Salad: Romaine Lettuce, Cilantro, Caesar Dressing, Black Bean Corn Relish, Parmesan Cheese, and Tortilla Strips
- **Choose One:** Beef Enchiladas with Red Sauce OR Chicken Enchiladas with Tomatillo Sour Cream Sauce
- Taco Bar: Seasoned Ground Beef, Flour Tortillas, Crispy Taco Shells, Shredded Cheese, Shredded Lettuce, Diced Tomato, Sour Cream, and House-Made Salsa
 - Add Guacamole for \$2 per person
- Refried Beans
- Mexican Rice
- Sopapillas with Honey

Day in the Park

\$19 per person

- Hamburgers with Brioche Buns
 - Lettuce, Tomato, Pickle Spears, and Onion
 - Ketchup, Mustard, and Mayonnaise
 - Cheese Tray with Cheddar, Pepper Jack, and Swiss
- Hot Dogs with Buns
 - Sauerkraut
 - Diced Onion and Shredded Cheese
- **ADD:** Bacon for \$2 per person
- Jalapeno Cheddar Cheese Tater Tots
- Baked Beans
- Strawberry Shortcake

Brisket Plate

\$19 per person

- Garden Salad
- Smoked Brisket
- Roasted Potatoes
- Corn on the Cob
- Dinner Roll
- Fruit Cobbler

Spaghetti Dinner

\$20 per person

- Classic Caesar salad: Crisp Romaine Lettuce tossed in Classic Caesar Dressing with Parmesan Cheese and Croutons
- Spaghetti and Meatballs with Parmesan Cheese
- Cheese Manicotti with Creamy Pesto Sauce
- Italian Vegetables
- Garlic Breadsticks
- Chocolate Chip Cannoli

Lasagna Dinner

\$20 per person

- Classic Caesar Salad: Crisp Romaine Lettuce tossed in Classic Caesar Dressing with Parmesan Cheese and Croutons
- Beef Lasagna
- Rosemary Breast of Chicken with Fresh Tomato & Garlic Bruschetta
- Italian Vegetables
- Garlic Breadsticks
- Tiramisu

Italian Buffet

\$21 per person

- Classic Caesar Salad: Crisp Romaine Lettuce tossed in Classic Caesar Dressing with Parmesan Cheese and Croutons
- Cheese Ravioli in Pesto Cream Sauce
- Chicken Parmesan over Spaghetti with Marinara and Parmesan Cheese
- Italian Vegetables
- Garlic Breadsticks
- Tiramisu

Dodge City's Favorite

\$21.50 per person

- Garden Salad
- Chicken Fried Steak with Country Gravy
- Mashed Potatoes
- Country Style Green Beans
- Dinner Roll and Butter
- Hot Cobbler (Add vanilla ice cream for \$1.50)

Taste of the South Buffet

\$22 per person

- Garden Salad
- Classic Pot Roast Braised in Brown Gravy with Roasted Carrots, Celery, and Onions
- Fried Chicken and Waffles with Maple Syrup and Country Gravy
- Buttered Green Beans
- Mashed Potatoes
- Dinner Roll with Butter
- Choice of Regular Dessert (see page 20)

Dodge City BBQ Buffet

\$22.50 per person

- Garden Salad
- **Choose:** Coleslaw **OR** Potato Salad
- Smoked Brisket with BBQ Sauce
- Smoked Chicken with BBQ Sauce
- Baked Beans
- Dinner Roll and Butter
- Cookies and Brownies

Kansas Comfort

\$24 per person

- Garden Salad
- Chicken and Dumplings
- Hearty Beef Stew with Carrots, Potatoes, Celery, and Onions
- Rice Pilaf
- Green Beans with Bacon and Onions
- Buttermilk Biscuits with Butter
- Choice of Regular Dessert (see page 20)

Cajun Buffet

\$27 per person

- Garden Salad
- Chicken & Sausage Gumbo over Steamed Rice
- Blackened Catfish with Voodoo Sauce over Dirty Rice
- Chicken, Shrimp, and Andouille Sausage Jambalaya
- Rosemary Garlic Marinated Pork Loin Chops with Creole Sauce
- Bacon Crusted Potato Cakes
- Buttered Green Beans
- Choice of Bread (see page 19)
- Hot Bread Pudding with Bourbon Sauce

South of the Border Buffet

\$29 per person

- Southwest Caesar Salad: Romaine Lettuce, Cilantro, Caesar Dressing, Black Bean Corn Relish, Parmesan Cheese, and Tortilla Strips
- Steak and Chicken Fajitas with Onions & Peppers - Served with Soft Flour Tortillas, Shredded Cheese, Shredded Lettuce, Pico de Gallo, and Sour Cream
 - **ADD:** Guacamole for \$2 per person
- Chicken Chimichanga
- Refried Beans
- Jalapeno Cheddar Cheese Rice
- Sopapillas with Honey

KC BBQ Buffet

\$35 per person

- Garden Salad
- Coleslaw & Potato Salad
- **Choose Three:** Smoked Brisket, Smoked Chicken, Smoked Sausage, Pulled Pork, or Pork Baby Back Ribs
- Baked Beans
- Green Beans with Bacon & Onions
- Jalapeno Cream Corn
- Dinner Roll and Butter
- Hot Fruit Cobbler (apple, peach, or cherry)
 - Add vanilla ice cream for \$1.50 per person

Prime Rib Dinner

\$40 per person

- Garden Salad
- Chef Carved Prime Rib with Au Jus and Creamy Horseradish Sauce
- Twice Baked Potatoes
- Green Beans with Bacon & Onions
- Dinner Roll and Butter
- Choice of Regular Dessert (see page 20)

Executive Buffet

\$42 per person

- Garden Salad
- Penne Caprese Pasta Salad with basil, mozzarella, and grape tomatoes
- Chef-Carved Angus Kansas City Strip Loin with Au Jus and Horseradish
- Scalloped Potatoes
- Marinated Chicken Breast with Hunter's sauce over Buttered Noodles
- Grilled Salmon over Confetti Rice Pilaf
- California Medley
- Green Bean Almondine
- Dinner Roll and Butter
- Choose of Regular Dessert (see page 20)

Receptions. Reinvented

<i>Suggested Servings</i>	
Preceding dinner for 60 minutes or less	3-4 per guest
Without dinner for 60 minutes or less	5-8 per guest
A 60 to 90 minute reception	8-10 per guest
A reception lasting over 90 minutes	10-12+ per guest

Petite Crab Cakes \$250 per 100 pieces
Served with a Cajun remoulade

Crostini Bruschetta \$95.00 per 100 pieces
Fresh tomato, garlic basil and olive oil over garlic toasted baguette

Mason Jar Chicken Pot Pie \$300 per 100 pieces

Bacon Wrapped Scallops \$350 per 100 pieces

Coconut Shrimp \$250 per 100 pieces
Served with a pineapple salsa

Fried Shrimp \$250 per 100 pieces
Served with cocktail and tartar sauces

Individual Shrimp Shooters \$225 per 100 pieces
Served with cocktail sauce

Bacon Wrapped Shrimp \$275 per 100 pieces
Served with fire sauce

Mini shrimp and grits \$325 per 100 pieces

Buffalo style hot wings \$135 per 100 pieces
Served with celery, carrots and Ranch **OR** blue cheese dip

Hot Wings (Boneless or Bone-in) \$135 per 100 pieces
Served with celery, carrots and Ranch **OR** blue cheese dip

Pigs in a Blanket Served with honey mustard	\$125 per 100 pieces
Meatballs Choose: BBQ OR Swedish	\$100 per 100 pieces
Italian Stuffed Mushrooms Mushroom caps filled with Italian sausage	\$150 per 100 pieces
Crab Stuffed Mushrooms	\$250 per 100 pieces
Assorted Mini Quiche	\$200 per 100 pieces
Jalapeno Poppers	\$125 per 100 pieces
Mini Egg Rolls Served with sweet and sour sauce	\$215 per 100 pieces
Southwest Egg Rolls	\$300 per 100 pieces
Bacon Cheeseburger Sliders	\$250 per 100 pieces
Steak Strips Served with country gravy	\$125 per 100 pieces
Chicken Tenders Served with dipping sauce (Choose: Ranch, honey mustard OR BBQ)	\$175 per 100 pieces
Mozzarella Sticks Served with marinara sauce	\$150 per 100 pieces
Deep Fried Mac and Cheese Balls Served with sweet and sour sauce and Ranch	\$150 per 100 pieces
Calf Fries Served with cocktail sauce	\$220 per 10lbs

Pretzel Sticks

Served with beer-cheddar cheese sauce

\$235 per 100 pieces

Steak Fajita Quesadilla Bites

Served with salsa and sour cream

\$225 per 100 pieces

Chicken Fajita Quesadilla Bites

Served with salsa and sour cream

\$225 per 100 pieces

Chicken Satay

Ginger marinated chicken skewer, with spicy peanut sauce

\$175 per 100 pieces

Beef Satay

Ginger marinated beef skewer with spicy peanut sauce

\$195 per 100 pieces

Bar Services

All prices are subject to 20% service charge and applicable sales and liquor tax.

Bartender Fees

Bartender, up to four hours \$80 per Bartender
We recommend 1 bar per 100-150 guests Additional \$18/hour

All bars must close one hour before the end of your event or 1:00 am (if your event goes past midnight)

Bar Prices

- Bar Soda \$2
- 9 oz. Cocktail \$6
- 16 oz. Double Cocktail \$12
- 9 oz. Premium Cocktail \$7
- 16 oz. Double Premium Cocktail \$14
- Specialty Cocktails in a Can \$7
- House Wine \$6
 - Cabernet, Merlot, Chardonnay,
 - White Zinfandel, Moscato
- Premium Wine \$8
 - Cabernet, Pinot Noir, Pinot Grigio
- Domestic Bottled Beer \$5
 - Budweiser, Bud Light, Michelob Ultra
 - Coors, Coors Light, Miller Lite
- Premium Bottled Beer \$6
 - Corona Extra, Dos Equis, Shiner Bock
 - Samuel Adams Lager, Blue Moon
- Domestic Keg Beer (approx. 130 12 oz. servings) \$250
 - Bud Light, Coors Light
- Mini Kegs (approx. 90 12 oz. servings) \$125
 - Budweiser, Miller Lite
- Premium Keg Beer (approx. 100 to 125 servings) \$300
 - Michelob Ultra, Blue Moon
 - Shock Top Belgium White Original

Drink Tickets

\$7.00 per ticket

- To provide a limited number of hosted beverages
One ticket purchases one drink at the bar. Double cocktails are two tickets.

We are proud to serve premium brand beverages

Liquor

- Absolute Vodka
- Tito's Handmade Vodka
- Grey Goose
- Tanqueray Gin
- Bombay Sapphire Gin
- Bacardi Rum
- Bacardi Limon Rum
- Parrot Bay Coconut Rum
- Captain Morgan Spiced Rum
- Jose Cuervo Tequila
- Patron Silver Tequila
- Jack Daniels Whiskey
- Seagram's 7 Whiskey
- Midori Melon Liqueur
- Bailey's Irish Cream Liqueur
- Kahlua Rum & Coffee Liqueur
- Boot Hill Distillery Vodka
- Boot Hill Distillery Gin
- Boot Hill Distillery Whiskey
- Maker's Mark Whiskey
- Crown Royal Whiskey
- Crown Royal Apple
- Fireball Cinnamon Whiskey
- Woodford Reserve Whiskey
- J&B Scotch
- Johnny Walker Red Label Scotch
- Buchanan's Scotch
- Amaretto Disaronno

Wine – Red

- Terra Adina Cabernet
- Rosemount Merlot
- Kendall Jackson Cabernet
- Kendall Jackson Pinot Noir

Wine -- White

- Wood Bridge White Zinfandel
- Ardeche Chardonnay
- Cupcake Moscato
- Kris Pinot Grigio

Champagne

- J. Roget
- Mondoro Asti Spumante

***Don't see your favorite brand?
We are happy to discuss options and personalize your bar service to
best suit your event.***

Make it a champagne fountain!

Ask your Event Manager for more details.
