



Boot Hill
CASINO & RESORT

CONFERENCE CENTER

2020 Catering Menu



DODGE CITY, KS

Last Revised: 10/14/2019

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 casino 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 18% 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 Boothill 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 18% 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 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.

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*****Menu and pricing are subject to change*****

More Than Just a Snack! The Classic Breaks

Menus for Meals between Meals

Snack Attack

\$5 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

Sunrise Break

\$6 per person

Tasty bites to keep you awake

- Bakery fresh muffins
- Bakery fresh cinnamon rolls
- Assorted doughnuts
- Sliced seasonal fruit platter

Break for the Border

\$7 per person

Spicy and just right

- Crispy house made tortilla chips
- Zesty nacho cheese sauce
- House-made salsa
- *Served with: Pico de Gallo and sour cream*

The Matinee

\$8 per person

Refresh your mind with a delicious snack

- Trail Mix
- Fruit and cheese tray with crackers
- Vegetable tray with house-made Ranch dip
- Cookie and Rice Krispy treat assortment

Ice Cream Social

\$8 per person

It's never too early for ice cream

- Vanilla and chocolate ice cream
- *Assorted toppings: hot fudge, butterscotch and strawberry toppings, whipped cream, chopped nuts, cherries*

Morning Java Break

\$6.75 per person

An eye opener!

- Coffee cake
- Assorted Danish
- Pecan biscotti

Country Carnival

\$10 per person

Enjoy your childhood favorites

- Apple slices with caramel sauce
- Flavored popcorn assortment
- Big soft baked pretzels
- House-made Pigs in a Blanket

Nacho Bar

\$10 per person

But first, nachos

- House made tortilla chips
- Chili con Queso
- Taco seasoned beef
- *Served with: refried beans, black olives, sliced jalapenos, salsa, sour cream and Pico de Gallo*

A la Carte Snacks

Build a menu that will leave your guests asking for more

Sweet Treats

- Fresh baked giant Gourmet cookies \$23 per dozen
- Fresh baked assorted muffins \$24 per dozen
- Assorted Danish pastries \$20 per dozen
- Fresh baked iced cinnamon rolls \$20 per dozen
- Assorted doughnuts --**Fresh from Daylight Donuts!** \$20 per dozen
- Rice Krispy treats \$15 per dozen
- Brownies \$24 per dozen
- Fabulous chocolate chunk brownies \$28 per dozen
- Hot bread pudding with caramel **OR** bourbon Sauce \$126 for 30 people
- Hot cobbler (**Choose:** apple, peach or cherry) \$100 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) \$3.50 per person
 - New York cheesecake with a selection of toppings: fresh berries (strawberries and raspberries), sauces (cherry, blueberry, caramel), chopped pecans, chopped Oreos, mini chocolate chips

Salty Treats

- House-made tortilla chips & salsa \$28 per 25 people
- House-made tortilla chips and guacamole \$60 for 25 people
- Spinach & artichoke dip with pita chips \$132 for 25 people
- House-made potato chips \$65 per 25 people
 - Served with house-made roasted onion & chive dip, Chipotle ranch and blue cheese dips
- 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) \$27 for 25 people
- Mini pretzels (3 pounds) \$20 for 25 people
- Roasted peanuts (3.25 pounds) \$35 for 25 people
- Mixed nuts (2 pounds) \$50 for 25 people
- 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 \$95 for 25 people

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

Juice

- Fresh chilled orange juice \$25 (3) Gallons
- Assorted 15 oz. bottled juices \$3.00 each
 - (Apple, Cranberry, & Orange)
- Fresh chilled fruit punch or lemonade \$25 (3) Gallons

Milk

- Chocolate milk \$25 (3) Gallons
- Whole white milk \$25 (3) Gallons
- 12 oz. bottle milk (white or chocolate) \$3 per bottle
- Hot chocolate \$20 (3) Gallons

Water

- 16 oz. bottle \$2 each
- Water station with food \$25/station
- Water station without food \$25/station PLUS \$10/hour labor
- Water cooler (5 gallons) \$50/set-up; \$20/additional 5-gallon bottle
- Pitcher table service \$5/table
- Head table/speaker Complimentary

Beverage Bar

\$125 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)
- 24 assorted cans soda

Light Breakfast Options

Start your day off right with our breakfast samplers

Coffee & Doughnuts

\$6 per person

- Assorted doughnuts
- Coffee with sugar and creamer

Traditional Continental Breakfast

\$7 per person

- Fresh sliced seasonal fruit
- Assortment of Danish and fresh baked muffins
- Coffee with sugar and creamer
- Orange juice & water station

Quick & Easy Breakfast

Fast & Simple - options for your morning start!

Minimum order of 10 per variety. Add a hash brown patty on the side for \$1

Breakfast Tacos:

\$3 each

- Bacon, egg & cheese
- Sausage, egg & cheese
- Chorizo, egg & cheese
- Bacon, egg, potato & cheese

Breakfast Sandwiches:

\$5 each

The Classic

- Toasted English muffin, scrambled eggs, Canadian bacon & American cheese

Biscuit 'N Chicken

- Honey buttered biscuit with golden fried chicken tenders

Bacon & Egg Biscuit

- Scrambled eggs, bacon & American cheese

Sausage & Egg Biscuit

- Scrambled egg, sausage patty & American cheese

Croissant with Bacon & Egg

- Croissant, scrambled egg, bacon & American cheese

Croissant with Sausage & Egg

- Croissant, scrambled egg, sausage patty & American cheese

Breakfast Burritos: \$6 each

Bacon:

- Large flour tortilla, scrambled eggs, bacon, potato, cheese

Sausage:

- Large flour tortilla, scrambled eggs, sausage, potato, cheese

Breakfast Buffets

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

Add a Waffle Bar to your breakfast buffet for just \$3 more per person!

Keep it Simple Breakfast

\$10 per person

- Scrambled eggs
- **Choose one:** applewood bacon **OR** sausage links
- Country potatoes
- Wheat & white toast with butter & jelly

The Cattleman's Breakfast

\$12 per person

- Scrambled eggs
- Applewood bacon
- Biscuits and sausage gravy
- Country potatoes
- Fresh baked cinnamon rolls

The Wyatt Earp Breakfast

\$14 per person

- Scrambled eggs with cheese
- Applewood bacon
- Sausage links
- Country potatoes
- Biscuits with butter & jelly

Gourmet Market Fresh Sandwiches, Soups & Salads

Box Lunches

All box lunches come with a pickle spear, bag of chips, soft drink and freshly baked cookie! Boxed up with condiments & silverware.

Choices:

MINIMUM ORDER OF 10 OF THE SAME VARIETY

- **Italian Submarine** **\$12.50**
 - 6" hoagie with ham, salami, pepperoni, and provolone cheese topped with an Italian-herbed Aioli and garnished with lettuce and tomato
- **American Submarine** **\$13.50**
 - 6" hoagie with ham, smoked turkey breast, roast beef, salami and sliced swiss cheese, garnished with lettuce and tomato
- **Roast Beef Ciabatta** **\$13.50**
 - 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** **\$12.00**
 - Marinated grilled chicken breast on ciabatta bread with provolone cheese, romaine lettuce and Caesar dressing, garnished with tomato
- **Roast Beef** **\$13.50**
 - 4oz thinly sliced seasoned roast beef with cheddar cheese on **EITHER** sourdough or wheat berry bread, garnished with lettuce and tomato
- **Ham and Swiss** **\$13.50**
 - Baked ham layered with sliced swiss cheese on sourdough OR marble rye bread, garnished with lettuce and tomato
- **Vegetable Wrap** **\$12.00**
 - 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** **\$11.50**
 - 6" sourdough hoagie loaded with romaine lettuce, fresh mozzarella, ripe tomato slices, fresh basil and drizzled with black pepper and balsamic dressing

Red onion available for garnish upon request

House Made Soup & Salad Bar

\$15 per person

- **Choose two Soups:**
 - Chicken Noodle, Vegetable Beef, Tomato Basil, French Onion, Loaded Baked Potato, Broccoli & Cheese, Chicken Tortilla, Chef Steve's Famous San Antonio Chili
- Fresh garden salad bar
- Sliced French bread
- Italian pasta salad
- Cookie, Rice Krispy treat & brownie assortment
- Served with water and iced tea

Market Fresh Deli Table

\$16.50 per person

- Garden salad
- Italian pasta salad
- Selection of cold cuts (roast beef, ham and turkey)
- Selection of sliced cheeses (swiss, cheddar 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

\$18 per person

- French Dip with Au Jus/Philly cheesesteak sandwiches
- Grilled bratwurst
- Mac and cheese
- Kettle chips
- Cookie and Rice Krispy treat assortment
- Served with water and iced tea

Banquet Buffet Selections

Let your taste buds guide you to the perfect meal

**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/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**

Sapphire Meals

Single Entrée Meals Are \$13.50 per person

Two Entrée Meals are \$18.50 per person

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

- **Grilled chicken breast** with Florentine rice
- **Meatloaf** with mashed potatoes
- **Meatballs and marinara sauce** served over spaghetti
- **Salisbury steak** with mashed potatoes

Emerald Meals

Single Entrée Meals Are \$15.50 per person

Two Entrée Meals are \$24 per person

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

- **Beef stroganoff** with buttered noodles **OR** rice
- **London Broil** with mushroom demi-glace with roasted red potatoes
- **Apple stuffed pork loin** with wild rice blend

- **Fried chicken** with cream gravy and mashed potatoes
- **Blackened chicken breast** with andouille sausage sauce with Cajun dirty rice
- **6 oz. chicken fried steak** (make it 8 oz. for \$2.50 more) and cream gravy, served with mashed potatoes
- **Beer battered cod** with hush puppies
- **Sliced roast beef** with brown gravy and roasted red potatoes
- **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
- **8 oz. bacon wrapped meatloaf** with Hunter's Sauce and mashed potatoes
- **4 oz. seared salmon fillet** (make it 6 oz. for \$2.50 more or 8 oz. for \$4.50 more), with creamy chive sauce over confetti rice

Diamond Meals

\$26.00 per person

Please select two entrees

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

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

- **London Broil** with bourbon mushroom sauce and parmesan cheese crusted scalloped potatoes
- **Parmesan and herb crusted pork loin** with Dijon cream and rosemary roasted red potatoes
- **Baby Bella mushroom stuffed chicken breast** with champagne sauce over wild rice
- **Blackened catfish** with crab and shrimp Pontchartrain sauce over rice pilaf
- **Tilapia almandine** with lemon beurre blanc and potato cakes

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*

- **Rib Eye Steak**
 - 10 oz. - \$30
 - 12 oz. - \$34
 - 14 oz. - \$37
- **KC Strip**
 - 10 oz. - \$32
 - 12 oz. - \$35
 - 14 oz. - \$39
- **Sirloin Steak**
 - 8 oz. - \$21
 - 10 oz. - \$25
 - 12 oz. - \$28
- **Filet Mignon**
 - 8 oz. - \$30
 - 10 oz. - \$35
 - 12 oz. - \$39
- **Double Bone Pork Chop**
 - 12 oz. - \$35

Salad – Choose 1

- Fresh Garden Salad
 - Lettuce and cabbage salad mix, cherry tomato halves, sliced cucumbers & shredded carrots.
 - Served with 3 dressings and croutons.
- 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 toasted pecans, tossed with balsamic caramel dressing.

Bread – Choose 1

- House made dinner rolls
- Buttered cheddar biscuit
- Cornbread
- Garlic bread sticks
- **Premium Bread** (add per person)
 - Jalapeno cheddar cornbread - \$1.50
 - Rustic bread display - \$2

Sides – Choose 2

Regular Sides

- Mashed potatoes
- Sweet potato mashers
- Herb roasted red potatoes
- Baked potato
- Loaded baked potato (cheese/green onion/bacon)
- Corn (steamed or cream style)
- Green beans
- Vegetable medley (carrots, broccoli, green beans)
- California medley (broccoli, cauliflower and carrots)
- Chef medley (zucchini, squash, red & green bell peppers, 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
- Cilantro lime rice

Premium Sides (add per person)

- Au gratin potatoes - \$1
- Grilled asparagus - \$3
- Brussel sprouts - \$2
- Twice baked potatoes - \$1
- Cajun red beans and rice - \$1.50
- Cinnamon buttered apples with walnuts and cranberries - \$1.50

Dessert – Add \$1.50 per person

- Giant cookies
- Rice Krispy treats
- Assorted mini cheesecake bites
- Brownies
- Chef's choice

Dessert – Add \$3.00 per person

- Carrot cake
- New York cheesecake (**choose**: strawberry or blueberry topping)
- Chocolate layer cake
- Assorted fruit pie
- Assorted cream pie
- Pecan pie
- Cobbler (**choose**: apple, peach or cherry)
 - Add vanilla ice cream for \$1.50)
- House made strawberry shortcake

Chef Table Buffets

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.

Day in the Park

\$16 per person

- Hamburgers with brioche buns
 - lettuce, tomato, pickle spears and onion
 - ketchup, mustard and mayo
- Hot Dogs with poppy seed buns
 - beef Chili con Carne (no beans)
 - secret sauce, sauerkraut
 - diced onion and shredded cheese
- **ADD:** bacon for \$2 per person
- House made garlic and cheddar tater tots
- Baked beans
- Strawberry shortcake

Rio Grande Buffet

\$16 per person

- Southwest Caesar salad (romaine lettuce, Caesar dressing, black bean corn relish, Queso Fresco and tortilla strips)
- **Choose One:** beef enchiladas with red sauce **OR** chicken enchiladas with green sauce
- Taco Bar (soft flour tortillas and crisp taco shells, taco meat, shredded cheese, chopped lettuce, diced tomato, sour cream, house made salsa)
 - **ADD:** guacamole for \$2 per person
- Refried beans
- Mexican rice
- Sopaipillas with honey

Dodge City BBQ Buffet

\$17 per person

- Tossed garden salad
- **Choose:** coleslaw **OR** potato salad
- Smoked brisket
- Smoked chicken
- Baked beans
- Dinner roll and butter
- Hot fruit cobbler (apple, peach or cherry)
 - Add vanilla ice cream for \$1.50 per person

Roman Holiday Buffet

\$18 per person

- Caesar salad
- Cheese ravioli with pesto cream sauce
- Spaghetti and meatball marinara
- Grilled chicken parmesan
- Grilled vegetable platter
- Garlic bread sticks
- Tiramisu

Cajun Buffet

\$18 per person

- Tossed 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 and bacon crusted potato cakes
- Buttered green beans
- Choice of bread (see page 15)
- Hot bread pudding with bourbon sauce

KC BBQ Buffet

\$22 per person

- Tossed garden salad
- **Choose Two:** coleslaw, potato salad, or carrot & raisin salad
- **Choose Three:** smoked brisket, smoked chicken, smoked sausage, pulled pork, or pork baby back ribs
- Baked beans
- Green beans with bacon & onions
- Dinner roll and butter
- Hot fruit cobbler (apple, peach or cherry)
 - Add vanilla ice cream for \$1.50 per person

The Corleone Buffet

\$22 per person

- Caesar salad
- Beef lasagna
- Cheese manicotti with marinara
- Chicken alfredo lasagna
- Green beans
- Italian vegetable medley
- Garlic bread sticks
- Tiramisu

South of the Border Buffet

\$25 per person

- Southwest Caesar salad (romaine lettuce, Caesar dressing, black bean corn relish, Queso Fresco and tortilla strips)
- Steak and chicken fajitas with onions and peppers (soft flour tortillas, shredded cheese, shredded lettuce, Pico de Gallo, sour cream)
 - **ADD:** guacamole for \$2 per person
- Chicken chimichanga
- Refried beans
- Jalapeno cheddar rice
- Sopapillas with assorted toppings

Homestyle Buffet

\$25 per person

- Tossed garden salad
- Eye of round pot roast with roasted carrots, celery, potatoes and onions
- Fried chicken and waffles with syrup and country gravy
- Buttered green beans
- Mashed potatoes
- Dinner roll with butter
- Hot fruit cobbler (apple, peach or cherry)
 - Add vanilla ice cream for \$1.50 per person

China Town Buffet

\$26 per person

- Chicken egg roll with sweet and sour sauce
- Crab Rangoon with a sweet chili sauce
- Steamed rice, fried rice
- General Tso's chicken
- Broccoli beef
- Sesame BBQ baby back ribs
- Garlic stir fried green beans
- Fortune cookie

Prime Rib Dinner

\$30 per person

- Tossed garden salad bar
- Chef carved prime rib with Au Jus and creamy horseradish sauce
- Twice baked potatoes
- Roasted broccoli with toasted parmesan breadcrumbs
- Dinner roll and butter
- Your choice of dessert (see page 16)

Executive Buffet

\$33 per person

- Tossed garden salad
- Penne caprese pasta salad with basil, mozzarella and grape tomatoes
- Angus Kansas City strip loin with Au Jus, horseradish and scalloped potatoes
- Marinated grilled chicken breast with Hunter's sauce over buttered noodles
- Grilled salmon with champagne chive sauce over confetti rice pilaf
- Buttered broccoli
- Green bean almandine
- **Choose:** Cobbler (apple, peach or cherry) **OR** assorted cake
- Dinner roll and butter

Mutton Buster Kids' Buffet (12 and under)

\$9 per person

Must order a minimum of 10 meals

- Tossed garden salad
- Homestyle chicken tenders
- Cheeseburger sliders
- Mac & cheese
- French fries
- Cookies

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

<p>Petite Crab Cakes Served with a Cajun remoulade</p>	<p>\$250 per 100 pieces</p>
<p>Bacon Wrapped Scallops</p>	<p>\$350 per 100 pieces</p>
<p>Coconut Shrimp Served with a pineapple salsa</p>	<p>\$250 per 100 pieces</p>
<p>Fried Shrimp Served with cocktail and tartar sauces</p>	<p>\$250 per 100 pieces</p>
<p>Individual Shrimp Shooters Served with cocktail sauce</p>	<p>\$225 per 100 pieces</p>
<p>Bacon Wrapped Shrimp Served with fire sauce</p>	<p>\$275 per 100 pieces</p>
<p>Hot Wings (Boneless or Bone-in) Served with celery, carrots and Ranch OR blue cheese dip</p>	<p>\$135 per 100 pieces</p>
<p>Pigs in a Blanket Served with honey mustard</p>	<p>\$125 per 100 pieces</p>
<p>Meatballs Choose: BBQ OR Swedish</p>	<p>\$100 per 100 pieces</p>
<p>Italian Stuffed Mushrooms Mushroom caps filled with Italian sausage</p>	<p>\$150 per 100 pieces</p>

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

Bar Services

Tempt your guests with our premium beverages

All prices are subject to 18% 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 \$5
- 16 oz. double cocktail \$10
- 9 oz. premium cocktail \$6.50
- 16 oz. double premium cocktail \$13
- House wine \$5
- Premium wine \$6.50
- Domestic bottled beer \$4
- Premium bottled beer \$5
- 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

\$6.50 per ticket

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

We are proud to serve only premium brand beverages

Liquor

- Absolute Vodka
- Grey Goose
- Tanqueray Gin
- Bombay Gin
- Bacardi Rum
- Bacardi Limon Rum
- Parrot Bay Coconut Rum
- Captain Morgan Spiced Rum
- Jose Cuervo Tequila
- Patron Silver Tequila
- Jack Daniels Whiskey
- 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
- J&B Scotch
- Johnny Walker Red Label Scotch
- Johnny Walker Black 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
- Ardèche Chardonnay
- Cupcake Moscato
- Kris Pinot Grigio

Champagne

- J. Roget
- Mondoro Asti Spumante



Make it a champagne fountain!

Ask your Event Manager for more details.



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