

Boot Hill
CASINO & RESORT
CONFERENCE CENTER

2023

Catering Menu



**4100 W. COMANCHE,
DODGE CITY, KS**

Last Revised: 02/16/2023

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, Service Charge and Tips

- **A 20% Service Charge will apply to all food and beverage service. 100% of this service charge is retained by the United Wireless Arena/Boot Hill Casino & Resort Conference Center. All food and beverage items are subject to this taxable 20% service charge and an 8.65% sales tax.**
- **The rental agreement does not include gratuities/tips. Gratuities/tips are completely voluntary. If the Client elects to provide a gratuity/tip, it should be clearly identified with payment of the Contract charges. All gratuities/tips will be paid to the eligible employees.**
- 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, planning 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 7 business days prior to the function.***
- If your event occurs around a holiday, the Center may require your guarantee sooner than the 7 business 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 white table linens, plates, flatware, glassware, salt and pepper shakers, and sugar caddies.**

Tablecloths: White tablecloths and napkins will be provided with all meal functions at \$16/person or more at no extra 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/holiday weekends 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 50 guests, no additional charge | 50-125 guests, \$50 server charge |
| ○ 125-200 guests, \$100 server charge | More than 200 guests, \$150 server charge |

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

- Server Fees: \$5 per server

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.

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.
- 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.

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Menu and pricing are subject to change.



More Than Just a Snack! The Classic Breaks

Sunrise Break

\$7 per person

Tasty bites to keep you awake

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

Snack Attack

\$8 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

\$8.50 per person

Spicy and just right

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

Day Breaker

\$8.50 per person

A Healthy option

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

Personal Pizza and Pop

\$11 per person

Just a slice

- Choose From: Cheese, Sausage, Pepperoni, or Supreme
- Assorted bottled Pepsi Products

The Matinee

\$10 per person

Refresh your mind with a delicious snack

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

Country Carnival

\$12 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

\$13 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 Gourmet Cookies \$24 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!** \$24 per dozen
- Rice Krispy Treats \$20 per dozen
- Brownies \$25 per dozen
- Chocolate Covered Cake Pops \$35 per dozen
- Big Bopper Ice Cream Sandwiches \$45 per dozen

Salty Treats

- House-Made Tortilla Chips & Salsa \$30 per 25 people
- House-Made Tortilla Chips and house-made Guacamole \$100 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 Popcorn \$25 per 25 people
- Trail Mix \$30 for 25 people
- Sweet-N-Salty Trail Mix \$40 for 25 people
- Snack Mix (**Choose:** original **OR** spicy) \$40 for 25 people
- Mini Pretzels \$20 for 25 people
- Roasted Peanuts \$40 for 25 people
- Mixed Nuts \$50 for 25 people

Chef's Fresh Creations

- Garden Fresh Veggie Platter with Ranch Dip \$65 for 20 people
- Cheese & Cracker Platter \$100 for 20 people
- Sliced Seasonal Fruit Platter \$65 for 20 people
- Meat and Cheese Platter \$135 for 20 people
- Fruit and Cheese Platter \$120 for 20 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 each
- 20 oz. Bottle Pepsi Product \$3.50 each
- 20 oz. Gatorade Product \$3.50 each

Juice

- Assorted 15 oz. Bottled Juices \$3.50 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 \$3.50 each
- Water Station with Food \$25/station
- Water Station without Food \$25/station PLUS \$10/hour labor
- Water/Iced Tea Station with Food \$35/station
- 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 Cans Soda

Light Breakfast Options

Coffee & Donuts

\$7 per person

- Assorted Donuts
- Coffee with Sugar and Creamer

Traditional Continental Breakfast

\$8 per person

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

Yogurt Parfaits

\$9 per person

- Yogurt and Fresh Berry Parfaits

Quick & Easy Breakfast

Minimum order of 10 per variety.

Breakfast Tacos

\$4 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

\$6 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

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

\$12 per person

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

The Cattleman's Breakfast

\$14 per person

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

The Wyatt Earp Breakfast

\$15 per person

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

Dodge City Morning

\$16 per person

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

Doc Holliday Morning

\$17 per person

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

Bat Masterson Big Breakfast

\$20 per person

- Danish & Muffins
- Hot Oatmeal (With brown sugar, maple syrup, dried cranberries, raisins, and cinnamon)
- Scrambled Eggs
- Bacon
- Sausage Links
- Fresh Fruit Tray
- 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 cookie! Boxed up with condiments & napkins.

MINIMUM ORDER OF 10 OF THE SAME VARIETY

Choices:

- **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

\$18 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

\$19 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

\$20 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 Menu**
- 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 \$17 per person
Two Entrée Meals are \$25 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 \$20 per person
Two Entrée Meals are \$30 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

\$35 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 Batonnnet Vegetables

Chop House

Some of the Chef's favorite cuts of meat
Prices and Menu are subject to change

Please call us for current pricing

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

- **Rib Eye Steak**
 - 10 oz. – Market Price
 - 12 oz. – Market Price
 - 14 oz. – Market Price
- **KC Strip**
 - 10 oz. – Market Price
 - 12 oz. – Market Price
 - 14 oz. – Market Price
- **Sirloin Steak**
 - 8 oz. – Market Price
 - 10 oz. – Market Price
 - 12 oz. – Market Price
- **Filet Mignon**
 - 8 oz. – Market Price
 - 10 oz. – Market Price
 - 12 oz. – Market Price
- **Double Bone Pork Chop**
 - 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)
- Lemon Garlic Potatoes
- Buttered Corn or Corn on the Cob
- Vegetable Medley (carrots, broccoli, and green beans)
- California Medley (broccoli, cauliflower, and carrots)
- Chef's 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
- Rice (Saffron, Wild Rice Blend, OR Florentine)
- Rice Pilaf
- Cheddar Cheese Grits

Premium Sides (add per person)

- Grilled Asparagus - \$3
- Roasted Brussel Sprouts - \$2
- Twice Baked Potatoes - \$2
- Cajun Red Beans and Rice - \$1.50
- Cinnamon Buttered Apples with Walnuts and Cranberries - \$2
- Parmesan Crusted Scalloped Potatoes - \$1

Regular Dessert – Add \$1.50 per person

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

Deluxe Dessert – Add \$3.50 per person

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

Chef Stations

Chef Prepared Stations, 50 or more people

Pasta Station

\$16.50 per person

- Choose from Penne Pasta, 3 Cheese Tortellini, and Bow Tie Pasta
 - Choose From Olive Oil, Marinara, or Alfredo Sauce
- (The Guest Choice to have the Chef Mix In)*
- Italian Sausage, Grilled Chicken, Bay Shrimp, Sauteed Onions, Red and Green Peppers, Mushrooms, Sun Dried Tomatoes, Garlic, Fresh Basil, Parmesan Cheese

Mashed Potato Bar

\$9.50 per person

- Mashed Idaho Potatoes, Mashed Sweet Potatoes, Smashed Yukon Gold Potatoes
- (The Guest Choice to have the Chef Mix In)*
- Sour Cream, Green Onions, Bacon, Diced Ham, Bay Shrimp, Cheddar Jack Cheese, Blue Cheese, Brown Sugar, and Cinnamon

Build Your Own Cupcake Bar

\$6 per person

In House Baked Chocolate, and White Cupcakes with Assorted Buttercream Icing in Pastry Bags, with Sprinkles and other decorations

Macaroni and Cheese Mix-in Station

\$9.50 per person

- Prepared Three-Cheese Macaroni and Cheese
- Appetizer-sized portions

(The Guest's Choice to have the Chef Mix In)

- Bacon, Ham, Red and Green Peppers, Bay Shrimp, Cheddar Jack Cheese, Blue Cheese, Green Onions



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)

\$13 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

\$21 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

\$22 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

\$21 per person

- Hamburgers with Brioche Buns
 - Lettuce, Tomato, Pickle Spears, and Onion; Ketchup, Mustard, 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

\$22 per person

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

Dodge City's Favorite

\$23 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)

Spaghetti Dinner

\$24 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
- Lemon Italian Cream Cake

Lasagna Dinner

\$24 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

\$24 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

Kansas Comfort

\$25 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 16)

Taste of the South Buffet

\$26 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 16)

Dodge City BBQ Buffet

\$28 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

Cajun Buffet

\$30 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 15)
- Hot Bread Pudding with Bourbon Sauce

South of the Border Buffet

\$33 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

\$39 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

Call us for current pricing

- 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 16)

Executive Buffet

Call for current pricing

- 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 or Deluxe Dessert (see page 16)

Carving Station Buffets

Minimum 25 people on most carving stations

(*Estimated price is shown, actual price will be determined by current market price)

These selections are served with your choice of salad, bread and two sides.

Includes water, iced tea and coffee on request.

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

Certified Black Angus Steamship Round of Beef

\$25* per person

(85 Person Minimum)

- Served with creamy horseradish sauce, horseradish, and au Jus

Certified Black Angus Prime Rib

\$55* per person

(25 Person Minimum)

- Served with creamy horseradish sauce, horseradish, and au Jus

Certified Black Angus Striploin

\$40* per person

(25 Person Minimum)

- Served with creamy horseradish sauce, horseradish, and au Jus

Smoked Turkey Breast

\$20* per person

(25 Person Minimum)

- Served with Dijon mustard, mayonnaise, cranberry mayonnaise, and cranberry sauce

Dr. Pepper Glazed Ham

\$20* per person

(25 Person Minimum)

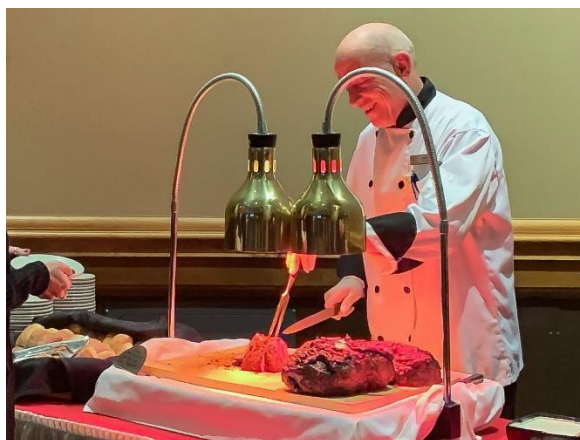
- Served with pineapple and Raisin Sauce

Herb Crusted Pork Loin

\$20* per person

(25 Person Minimum)

- Served with a green peppercorn brandy sauce



Receptions Reinvented

| <i>Suggested Appetizer 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** \$270 per 100 pieces
 - Served with a Cajun remoulade
- **Crostini Bruschetta** \$95 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** \$275 per 100 pieces
 - Served with a pineapple salsa
- **Fried Shrimp** \$250 per 100 pieces
 - Served with cocktail and tartar sauces
- **Individual Shrimp Shooters** \$250 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
- **Bone-in Hot Wings** \$150 per 100 pieces
 - Served with celery, carrots and Ranch **OR** blue cheese dip
- **Pigs in a Blanket** \$135 per 100 pieces
 - Served with honey mustard
- **Meatballs** \$100 per 100 pieces
 - **Choose:** BBQ **OR** Swedish
- **Italian Stuffed Mushrooms** \$150 per 100 pieces
 - Mushroom caps filled with Italian sausage
- **Crab Stuffed Mushrooms** \$270 per 100 pieces

- **Assorted Mini Quiche** \$225 per 100 pieces
- **Jalapeno Poppers** \$135 per 100 pieces
- **Mini Egg Rolls** \$195 per 100 pieces
 - Served with sweet and sour sauce
- **Southwest Egg Rolls** \$275 per 100 pieces
- **Bacon Cheeseburger Sliders** \$250 per 100 pieces
- **Steak Strips** \$150 per 100 pieces
 - Served with country gravy
- **Chicken Tenders** \$175 per 100 pieces
 - Served with dipping sauce (**Choose:** Ranch, honey mustard **OR** BBQ)
 - HotWing option available
- **Mozzarella Sticks** \$150 per 100 pieces
 - Served with marinara sauce
- **Deep Fried Mac and Cheese Balls** \$150 per 100 pieces
 - Served with sweet and sour sauce and Ranch
- **Calf Fries** \$220 per 10lbs
 - Served with cocktail sauce
- **Pretzel Sticks** \$235 per 100 pieces
 - Served with beer-cheddar cheese sauce
- **Steak Fajita Quesadilla Bites** \$250 per 100 pieces
 - Served with salsa and sour cream
- **Chicken Fajita Quesadilla Bites** \$250 per 100 pieces
 - Served with salsa and sour cream
- **Chicken Satay** \$200 per 100 pieces
 - Ginger marinated chicken skewer, with spicy peanut sauce
- **Beef Satay** \$200 per 100 pieces
 - Ginger marinated beef skewer with spicy peanut sauce



2023 Menu, page 24



Bar Services

A 20% Service Charge will apply to all food and beverage service. 100% of this Service Charge is retained by the United Wireless Arena/Boot Hill Casino & Resort Conference Center. All prices are subject to this Service Charge and applicable sales and liquor tax. The Agreement does not include gratuities/tips. Gratuities/tips are completely voluntary. If the Client elects to provide a gratuity/tip, it should be clearly identified with payment of the Contract charges. All gratuities/tips will be paid to the eligible employees.

Bar Set-up Fees

- With Bartender, up to four hours \$100 per Bartender
- We recommend 1 bar per 100-150 guests (Additional \$25/hour)

All bars must close one hour before the end of your event or no later than 1:00 am

BAR PRICES

| | |
|--|--------|
| Bar Soda | \$2 |
| 9 oz Cocktail | \$8 |
| 16 oz Double Cocktail | \$13 |
| 16 oz Specialty Cocktail | \$14 |
| Specialty Cocktails in a Can | \$8 |
| House Wine (by the glass) | \$6 |
| ○ Cabernet, Merlot, | |
| ○ Sangria Zinfandel, Moscato | |
| Premium Wine (by the glass) | \$8 |
| ○ Cabernet, Pinot Noir, Pinot Grigio, Chardonnay | |
| Domestic Bottled Beer (12oz) | \$5.50 |
| ○ Budweiser, Bud Light, Michelob Ultra | |
| ○ Coors, Coors Light, Miller Lite | |
| Premium Bottled Beer (12 oz) | \$6.50 |
| ○ Corona Extra, Dos Equis, Shiner Bock | |
| ○ Samuel Adams Lager, Blue Moon, Modelo | |
| Domestic Keg Beer (approx. 130 12 oz. servings) | \$300 |
| ○ Bud Light, Coors Light | |
| Mini Kegs (approx. 90 12 oz. servings) | \$200 |
| ○ Budweiser, Miller Lite | |
| Premium Keg Beer (approx. 100 to 125 servings) | \$350 |
| ○ Michelob Ultra | |
| ○ Others possible upon request | |

Drink Tickets Available

\$10 bar convenience fee plus cost of drink

- 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 premium brand beverages

Liquor

- Tito's Handmade Vodka
- Grey Goose
- Bombay Gin
- Bacardi Rum
- Parrot Bay Coconut Rum
- Captain Morgan Spiced Rum
- Don Julio Tequila
- 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
- J&B Scotch
- Johnny Walker Red Label Scotch
- Amaretto Disaronno

Wine - Red

- Cabernet
- Merlot
- Kendall Jackson Cabernet
- Kendall Jackson Pinot Noir

Wine- White

- Sangria Zinfandel
- Chardonnay
- Cupcake Moscato
- 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.