

BR E A K F A S T



— TERRE HAUTE —
CASINO RESORT

PLATED DINNER SELECTIONS

Minimum of 25 Guests

Dinner Selections include choice of Salad or Soup, Entrée, Dessert and Freshly Baked Buttered Roll

Freshly Brewed Regular and Decaf Coffee, Herbal Teas, Iced Tea and Water

SOUPS AND SALADS

Dressing Choices: Ranch, Caesar, Blue Cheese, Sesame Vinaigrette, or Balsamic

Choice of 1

Chopped Romaine and Garden Vegetables with choice of Dressing

Traditional Wedge Salad with Bacon, Pickled Onions, Tomatoes and Gorgonzola Cheese with Ranch Dressing

Caesar with Tomatoes, Croutons, and Parmesan Cheese with Caesar Dressing

Spinach Salad with Bacon, Tomatoes, Red Onions and Apples with Balsamic Dressing

Corn Chowder

Tomato and Roasted Pepper

Italian Wedding Soup

Crab Bisque

Seafood Gumbo

Carrot and Ginger Gazpacho

DINNER ENTRÉES

Choice of 1

Chicken Parmesan | **\$35 Per Guest**

Chicken Picatta | **\$35 Per Guest**

Chicken Marsala | **\$35 Per Guest**

Roasted Airline Chicken Breast with Natural Jus | **\$37 Per Guest**

Pork Tenderloin with Cherry Demi-Glace | **\$38 Per Guest**

Prime Rib with Au Jus and Horseradish Cream | **\$55 Per Guest**

Grilled 10 oz. NY Strip, Chimichurri Sauce | **\$65 Per Guest**

7 oz. Tenderloin, Bordelaise Demi-Glace | **\$80 Per Guest**

Seared Salmon, Beurre Blanc | **\$50 Per Guest**

Roasted Halibut, Orange Ginger Broth | **\$75 Per Guest**

VEGETARIAN ENTRÉES

Roasted Cauliflower Steak with Red Pepper Coulis, Broccoli Rapini, Roasted Shiitake Mushrooms | **\$35 Per Guest**

Gnocchi Primavera in Vegetable Broth | **\$35 Per Guest**

Prices subject to service charge and applicable tax.

RED WINE DINNER

DINNER DUO ENTRÉE SELECTIONS

10 oz. NY Strip with Grilled Salmon and Lemon Butter
\$75 Per Guest

7 oz. Tenderloin with Mushroom Demi-Glace and
Airline Chicken Breast
\$95 Per Guest

7 oz. Tenderloin with Mushroom Demi-Glace
and Sugar Cure Shrimp
\$85 Per Guest

10 oz. NY Strip with 6 oz. Lobster Tail and Citrus Buerre Blanc
\$145 Per Guest

ACCOMPANIMENTS

Choice of 2

Parmesan Risotto
Roasted Red Skinned Potatoes
Garlic Whipped Potatoes
Buttered Fingerling Potatoes
Au Gratin Potatoes
Rice Pilaf

Haricot Verts
Glazed Carrots
Broccolini
Grilled Vegetables
Herbed Cauliflower

DESSERTS

Choice of 1

Tiramisu
Key Lime Pie
Cannoli
Chocolate Cake

DINNER

DINNER BUFFET

ITALIAN DINNER BUFFET

Minimum of 25 Guests

SALADS

Italian Salad with Romaine, Pepperoni, Provolone Cheese, Cucumber, Heirloom Tomatoes, Red Onions and Italian Vinaigrette

Tomato and Mozzarella Salad with Balsamic Drizzle

ENTRÉES

Served with Garlic Bread

Choice of 2

Spaghetti and Meatballs with Tomato Sauce

Spaghetti Bolognese (Meat Sauce)

Chicken Parmesan: Sautéed Chicken Breast with Roma Tomatoes and Fresh Mozzarella in a White Wine Tomato Sauce

Chicken Cacciatore Rigatoni: Chicken Thighs Simmered in Tomatoes, Mushrooms, Onions, Peppers and Fresh Oregano

Grilled Chicken Alfredo with Penne Pasta

Cheese Tortellini with Shrimp and Tomato in a White Wine Pesto Cream Sauce

DESSERTS

Tiramisu

\$65 Per Guest

SOUTHWEST DINNER BUFFET

Minimum of 25 Guests

SALADS

Southwestern Ceasar Salad with Tomatoes, Parmesan Cheese and Tortilla Strips

Jicama Coleslaw with Jalapeño Ranch

ENTRÉES

Flank Steak Fajitas with Onions, Peppers and Flour Tortillas

Chicken Enchilada with Roasted Poblano and Tomatillo Sauce

Charro Beans

Cilantro Lime Rice

Chips and Salsa, Sour Cream, Guacamole, Pice de Gallo and Queso

DESSERTS

Mexican Wedding Cookies

\$60 Per Guest

DINNER

DINNER BUFFET

QUEEN'S CITY DINNER BUFFET

Minimum of 25 Guests

SALADS

Cesar Salad with Heirloom Tomatoes, Croutons and Parmesan Cheese

Chopped Romaine with Heirloom Tomatoes, Red Onions, Cucumber and Ranch Dressing or Balsamic Vinaigrette

ENTRÉES

Grilled Airline Chicken Breast with Lemon Gremolata

Browned Butter Green Beans with Almonds

Glazed Carrots

Herbed Fingerling Potatoes

Yeast Rolls

DESSERTS

Key Lime Pie

\$70 Per Guest

HOOSIER'S DINNER BUFFET

Minimum of 25 Guests

SALADS

Cesar Salad with Heirloom Tomato, Crouton, and Parmesan Cheese

Chopped Romaine with Heirloom Tomatoes, Red Onions, Cucumbers and Ranch Dressing or Balsamic Vinaigrette

ENTRÉES

Pepper-Crusted Beef Tenderloin with Bordelaise Sauce

Grilled Sugar-Cured Shrimp

Roasted Poblano and Gruyère Scalloped Potatoes

Browned Butter Haricot Verts with Almonds

Glazed Carrots

Yeast Rolls

DESSERTS

Layered White Cake

Key Lime Tartlets

\$90 Per Guest

DINNER

BUILD YOUR OWN DINNER BUFFET

Minimum of 25 Guests

SOUP AND SALAD SELECTIONS

Choice of 2

Italian Wedding Soup

Crab Bisque

Seafood Gumbo

Carrot and Ginger Gazpacho

Tomato and Mozzarella Salad

Caesar Salad

Spinach Salad with Apples and Pecans

Tossed Salad with Choice of Dressing

Pasta Salad

Macaroni Salad

HOT SELECTIONS

Choice of 2, 3 or 4

Braised Lemon-Thyme Chicken Breast

Roasted Chicken with Pan Jus

Seared Salmon with Lemon Caper Butter

Roasted Pork Loin with Apple Demi-Glace

Chicken Marsala with Mushrooms

Chicken Parmesan

Chicken Picatta

Smoked Pork Loin with Strawberry BBQ Sauce

ACCOMPANIMENTS

Choice of 3

Barbecued Baked Beans

Herb Roasted Red Skinned Potatoes

Garlic Whipped Potatoes

Poblano Scalloped Potatoes

Rice Pilaf

Macaroni and Cheese

Browned Butter Green Beans

Whipped Sweet Potatoes

Steamed Broccoli

Spiced Cauliflower

Glazed Carrots

Cous Cous with Nuts and Herbs

Roasted Root Vegetables

DESSERTS

Buffet or Family Style | Choice of 2

Peach Cobbler

Key Lime Pie

Tiramisu Cookie

Chocolate Cake

Lemon Cake

Carrot Cake

Cannoli

Warm Brownie

INCLUDES

Freshly Baked Rolls with Butter

Freshly Brewed Regular and Decaf Coffee, Herbal Teas, Iced Tea and Water

Choice of (2) Entrées \$60 Per Person

Choice of (3) Entrées \$70 Per Person

Choice of (4) Entrées \$85 Per Person

Prices subject to service charge and applicable tax.

ROASTED BEEF

CARVING STATIONS

\$125 Chef's Labor Fee Per 50 Guests

BEEF STRIP LOIN

Approximately 25 servings

Served with Creamy Horseradish
and Freshly-Baked Rolls

\$300 Each

CARVED PRIME RIB

Approximately 25 servings

Served with Creamy Horseradish
and Freshly-Baked Rolls

\$300 Each

BOURBON GLAZED HAM

Approximately 25 servings

Served with Assorted Mustards,
Mayonnaise and Freshly-Baked Rolls

\$200 Each

ROASTED TURKEY BREAST

Approximately 15 servings

Served with Mayonnaise, Cranberry Sauce,
and Freshly-Baked Rolls

\$125 Each

BEEF TENDERLOIN

Approximately 15 servings

Served with Creamy Horseradish, Assorted Mustards,
Mayonnaise and Freshly-Baked Rolls

\$350 Each

ROASTED PORK LOIN

Approximately 25 servings

Served with a Bourbon Glaze

\$250 Each

Prices subject to service charge and applicable tax.