

SOUP OR SALAD



— TERRE HAUTE —
CASINO RESORT

Minimum of 15 Guests

All Entrées include choice of Soup or Salad, Hot or Cold Entrée, and Dessert

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

SOUP OR SALAD

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 Onion and Apples with Balsamic Dressing

Corn Chowder

Chicken Noodle

Tomato and Roasted Pepper

Vegetable

Minestrone

Ham and Potato

COLD ENTRÉES

Choice of 1

Turkey Club Wraps with Wheat Tortilla, Served with House-Made Chips
\$20 Per Guest

Grilled Chicken Caesar Salad, Croutons and Caesar Dressing
\$20 Per Guest

Grilled Chicken Cob Salad, Tomatoes, Egg, Bacon and Blue Cheese with choice of Dressing
\$22 Per Guest

Ham and Turkey Clubs on Texas Toast with Bacon, Tomato, and Lettuce
\$22 Per Guest

Prices subject to service charge and applicable tax.

HOLIDAY

HOT ENTRÉES

Choice of 1

Cheese Tortellini with Tomato Sauce, Garden Vegetables and Parmesan Cheese

\$26 Per Guest

Roasted Airline Chicken Breast with Natural Juices, Roasted Red Potatoes and Green Beans

\$33 Per Guest

Chicken Breast with Mushroom Marsala Sauce, Parmesan Risotto and Broccoli

\$32 Per Guest

Chicken Parmesan, Roasted Red Potatoes and Green Beans

\$31 Per Guest

Seared Salmon with Beurre Blanc, Fingerling Potatoes and Green Beans

\$36 Per Guest

Smoked Pork Chop, Sweet Potato Mash and Brussels Sprouts

\$34 Per Guest

Petite (4 oz.) Filet Mignon, Mashed Potatoes and Asparagus

\$44 Per Guest

Seared Salmon with Beurre Blanc and Chicken Breast, Fingerling Potatoes and Asparagus

\$42 Per Guest

Petit Filet Mignon (4 oz.) and Chicken Breast, Lemon Butter, Mashed Potatoes, Asparagus and Glazed Carrots

\$49 Per Guest

DESSERTS

Choice of 1

Cheesecake

Chocolate Cake

Tiramisu

Key Lime Pie

Berry Lemon Cake

Cannoli

Prices subject to service charge and applicable tax.

LUNCH

HOT LUNCH BUFFET

Minimum of 25 Guests

COLD SELECTIONS

Choice of 2

Potato Salad
Brussels Sprout Salad
Fresh Fruit Salad
Traditional Caesar Salad
Tossed Salad with Dressing
Marinated Tomato and Mozzarella Salad

HOT SELECTIONS

Choice of 2

Shrimp Scampi
Grilled Salmon Beurre Blanc
Fried Chicken
Lemon Pepper Chicken
Chicken Marsala
Chicken Parmesan
Pork Chop
Pot Roast with Vegetables
Tortellini with Pesto Cream Sauce
Chicken Enchilada with Poblano Cream

ACCOMPANIMENTS

Choice of 2

Macaroni and Cheese
Brown Butter Green Beans
Cowboy Charro Beans
Oven Roasted Red Potatoes
Sweet Potato Mash
Mashed Potatoes
Rice Pilaf
Au Gratin Potatoes
Steamed Broccoli
Grilled Vegetables

DESSERTS

Choice of 2

Cheesecake
Carrot Cake
Tiramisu
Cannoli
Key Lime Pie
Brownies
Chocolate Layer Cake
Cookies

INCLUDES

Freshly Baked Rolls with Butter
Freshly Brewed Regular and Decaf Coffee
Herbal Teas, Iced Tea and Water

***\$36 Per Guest**

Prices subject to service charge and applicable tax.

LUNCH

ITALIAN LUNCH BUFFET

Minimum of 25 Guests

COLD SELECTION

Choice of 1

Caesar Salad: Tomatoes, Croutons, Parmesan Cheese,
Caesar Dressing

House Green Salad: Tomatoes, Onions, Cucumber,
Ranch Dressing or Balsamic Vinaigrette

PASTA SELECTIONS

Choice of 2

Fettuccine

Rigatoni

Linguine

Cheese Tortellini

SAUCE SELECTIONS

Choice of 2

Tomato Sauce

Alfredo Sauce

Vodka Sauce

Bolognese (Meat) Sauce

MEAT SELECTIONS

Choice of 2

Grilled Chicken

Shrimp Scampi (Add \$1.75 Per Guest)

Meatball

Baked Salmon (Add \$8 Per Guest)

DESSERTS

Choice of 1

Cannoli

Tiramisu

INCLUDES

Focaccia and Garlic Bread

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

\$33 Per Guest

SOUTHWESTERN LUNCH BUFFET

Minimum of 25 Guests

COLD ITEMS

Black Bean and Corn Salad

Chips and Salsa

HOT ITEMS

Taco Meat

Carnitas Pork

Charro Beans

Spanish Rice

ACCOMPANIMENTS

Flour Tortilla

Tomato

Shredded Lettuce

Onion

Jalapeño

Cheddar Cheese

Sour Cream

Cilantro

Lime Wedges

Guacamole

Pico De Gallo

DESSERTS

Mexican Wedding Cookies

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

\$30 Per Guest

Prices subject to service charge and applicable tax.

LUNCH

MEMPHIS BBQ LUNCH BUFFET

Minimum of 25 Guests

COLD ITEMS

Cole Slaw

Potato Salad

HOT ITEMS

Choice of 1

Pulled Smoked Pork

Pulled Smoked Brisket

Shredded Smoked Chicken

Baked Beans

Mac and Cheese

ACCOMPANIMENTS

Brioche Buns

Pickles

Onions

BBQ Sauce

DESSERTS

Banana Pudding

Layered White Cake

INCLUDES

Yeast Rolls and Corn Bread

Freshly Brewed Regular and Decaf Coffee

Herbal Teas, Iced Tea and Water

\$35 Per Guest

COLD CUT LUNCH BUFFET

Minimum of 10 Guests

SIDE ITEMS

Choice of 2

House Green Salad: Tomatoes, Onions, Cucumber,
Ranch Dressing or Balsamic Vinaigrette

Assorted Flavored Chips

House-Made Chips

Fresh Fruit Salad

Potato Salad

SANDWICHES AND WRAPS

Choice of 3

Turkey Club on Croissant with Lettuce and Tomato

Veggie Wrap with Hummus, Tomato, Cheddar Cheese, Cucumber,
Red Onion, Arugula and Banana Peppers

Chicken Caesar Wrap with Romaine, Parmesan Cheese
and Caesar Dressing

Buffalo Chicken Wrap with Romaine, Cheddar Cheese and
Ranch Dressing

Southwest Chicken Wrap with Black Bean and Corn Salsa,
Tomato, Romaine and Chipotle Ranch

Italian Club with Ham, Salami, Spicy Capicola, Banana Peppers,
Provolone Cheese and Italian Dressing

DESSERT

Choice of 1

Cookies

Brownies

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

\$27 Per Guest

Prices subject to service charge and applicable tax.

HOT OFF THE LINE

BOXED LUNCHES

Minimum of 10 Guests

Served with a piece of Whole Fresh Fruit, Potato Chips, Cookie, and a Soft Drink

Choice of 2

Smoked Turkey, Lettuce, Tomato and Provolone Cheese on Croissant

Grilled Chicken Breast, Lettuce, Tomato and Onion on Brioche Bun

Ham, Cheddar, Lettuce, Tomato and Onion on Wheat Bread

Chicken Caesar Wrap with Romaine, Parmesan Cheese and Caesar Dressing

Bacon, Lettuce, Tomato and Avocado on Sourdough

Buffalo Chicken Wrap with Romaine, Cheddar Cheese and Ranch Dressing

Portobello Mushroom with Peppadew Peppers, Roasted Tomatoes, Avocado and Red Onion on Brioche Bun

Cobb Salad

Chicken Caesar Salad

***\$24 Per Guest**