

RECEPTION BAR



— TERRE HAUTE —
CASINO RESORT

LIGHT SELECTIONS

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Assorted Imported and Domestic Cheeses with
Traditional Accompaniments
Served with Lavash and Crackers

Small \$200 (serves 25 guests)

Medium \$250 (serves 50 guests)

Large \$350 (serves 100 guests)

CRUDITÉS DISPLAY

Assortment of Freshly Cut Seasonal and Marinated Vegetables
Served with Ranch or Blue Cheese Dressing

Small \$175 (serves 25 guests)

Medium \$225 (serves 50 guests)

Large \$325 (serves 100 guests)

FRESH SEASONAL FRUIT DISPLAY

Sliced Seasonal Fresh Fruit
Served with Rebecca Sauce

Small \$100 (serves 25 guests)

Medium \$175 (serves 50 guests)

Large \$275 (serves 100 guests)

CHARCUTIERIE DISPLAY

Imported and Locally Cured Meats, Imported and Domestic Cheeses,
Assorted Olives, Pickled Vegetables, Mustards and Accompaniments
Served with Lavash and Crackers

Small \$225 (serves 25 guests)

Medium \$275 (serves 50 guests)

Large \$375 (serves 100 guests)

Prices subject to service charge and applicable tax.

RECEPTION TABLE

DRY SNACKS

Jumbo Cookies: Chocolate Chip, Oatmeal Raise, Tiramisu	\$30 per dozen
Granola Bar	\$3 each
Candy Bars and M&M's®	\$3 each
Hummus with Pita	\$30 per pound
Smoked Almonds	\$35 per pound
Assorted Chips (individual bags)	\$2.50 each
Trail Mix (individual bags)	\$3 each

DIPS

One Quart: Serves approximately 15 guests
Served with Corn Tortilla and Toasted Pita Chips

HOT

Crab and Spinach	\$50 per quart
Spinach and Artichoke	\$40 per quart
Queso Cheese	\$36 per quart
Buffalo Chicken	\$36 per quart

COLD

French Onion	\$32 per quart
Chickpea Hummus	\$35 per quart
Salsa	\$30 per quart
Guacamole	\$35 per quart

RECEPTION

COLD HORS D'OEUVRES

Minimum order is (3) dozen pieces per item

HORS D'OEUVRES

Deviled Eggs, Crab Crostini, Charcuterie Cup, Cantaloupe and Prosciutto Skewer, Tomato Bruschetta, Fig Jam and Blue Cheese Crostini, Tomato and Mozzarella Skewer, Fruit Skewer, Tapenade Crostini, Goat Cheese and Red Pepper Tartlet, Spinach and Artichoke Tartlet

\$36 Per Dozen

PREMIUM HORS D'OEUVRES

Beef Tenderloin Crostini, Blackened Shrimp and Mango Salsa Shooter, Shrimp Cocktail, Tuna Poke with Seaweed Salad, Blistered Grape and Mascarpone Crostini, Bacon-Wrapped Dates, Lobster Crostini, Endive and Smoked Salmon Mousse, Blue Cheese-Wrapped Grapes

\$44 Per Dozen

HOT HORS D'OEUVRES

Minimum order is (3) dozen pieces per item

HORS D'OEUVRES

Assorted Mini Quiche, Jalapeño Poppers, Corn Fritters, Crab Beignets, Chicken Wings, Andouille and BBQ, Chicken Satay, Arancini, Meatballs and Chimichurri, Chicken Tenders and Ranch, Chipotle Chicken Empanada

\$38 Per Dozen

PREMIUM HORS D'OEUVRES

Miniature Beef Wellington, Bacon-Wrapped Scallops, Miniature Chicken Kabobs, Bacon-Wrapped Shrimp and Poblano Cheese, Chicken and Waffles, Crabcake Sliders, Crab and Corn Fritters, Honey and Sriracha Meatballs, Pulled Pork Sliders

\$46 Per Dozen

SPECIALTY STATIONS

Minimum of 25 Guests: Minimum order is (2) specialty stations

SALAD STATION

Choice of 2

Caprese Salad with Ciliegine Mozzarella, Grape Tomatoes, Basil and Balsamic Vinaigrette

Beet Salad with Fresh Mozzarella, Arugula, Candied Pecans and Basil Vinaigrette

Southwestern Black Bean and Corn Salad

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

Southwestern Caesar Salad with Tomatoes, Croutons, Parmesan Cheese, Tortilla Strips and Chipotle-Caesar Dressing

Spinach Salad with Strawberries, Candied Pecans, Goat Cheese, and Balsamic Vinaigrette

Jicama Coleslaw with Jalapeño Ranch

\$12 Per Guest

PASTA STATION

\$125 chef's labor fee per 50 guests for a 2-hour reception

Pasta Selection: Choice of 2

Penne, Orecchiette, Cheese Tortellini, Fusilli

Sauce Selection: Choice of 2

Classic Tomato, Bolognese (Meat), Alfredo, Vodka (Tomato Cream)

Protein: Choice of 1

Grilled Chicken or Meatballs

\$16 Per Guest

MAC AND CHEESE STATION

Cavatappi Pasta

White Cheese Sauce

Cheddar Cheese Sauce

Bacon, Chorizo, Onion, Peppers, Peas

\$12 Per Person

Prices subject to service charge and applicable tax.

RECEPTION

SPECIALTY STATIONS

Minimum of 25 Guests: Minimum order is (2) specialty stations

TACO STATION

*\$125 chef's labor fee per 50 guests for a 2-hour reception

Flour Tortilla with Lettuce, Tomatoes, Onions, Jalapeños, Cheddar Cheese, Sour Cream and Cilantro

Protein Selection – Choice of 2

Ground Beef, Flank Steak, Grilled Chicken, Carnitas (Pork)

Salsa Selection – Choice of 2

Salsa, Salsa Verde, Spicy Salsa, Guacamole, Pico de Gallo

Also served with Tortilla Chips and Fresh Lime

***\$16 Per Guest**

SLIDER STATION

Protein Selection: Choice of 2

Chicken, Beef, Buffalo Chicken, Pulled Pork

Side Selection: Choice of 2

Potato Salad, Cole Slaw, House-Made Chips, Tater Tots, French Fries

***\$18 Per Guest**

CHICKEN WING STATION

Wing Sauce Selection: Choice of 2

Hot, BBQ, Sweet Chili, Dry Rub, Honey Mustard

Side Selection: Choice of 2

Potato Salad, Cole Slaw, House-Made Chips, Tater Tots, French Fries

***\$18 Per Person**

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, Mustard, 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.

RECEPTION DINNER

CONFECTIONS

MINIATURE DESSERT BUFFET

Minimum order of (3) dozen

TARTLETS

Cheesecake
Key Lime
Cherry
Berries and Cream
Boston Cream
Chocolate
Chocolate and Raspberry
Lemon (Meringue or Plain)
Pumpkin Pecan

CAKES AND BARS

Red Velvet
Carrot Cake
Texas Chocolate and Pecan
Brownies
Blondies
Pecan Bars
Strawberry and Oats
Lemon Bars

SHOOTERS AND TRIFLES

Cheesecake
Strawberry Shortcake
Key Lime
Berries and Cream
Pineapple Upside Down Cake
Carrot Cake
Tiramisu
Banana Pudding
Black Forest

COOKIES

Chocolate Chip
Espresso Chip
Tiramisu
Sugar Cookie
Peanut Butter (GF)
Oatmeal Raisin
Coconut Macaroons

CHOCOLATE COVERED

Strawberries
Maraschino Cherries
Peanut Butter (Buckeye Balls)
Caramel Pecan Clusters
Pretzels
Dessert Hummus with Wafers (Vegan)
Cookies and Cream Truffle
Baklava Minis

\$36 Per Dozen

GRANDMOTHER'S COBBLER AND PIE TABLE

Minimum of 25 Guests

Peach Cobbler
Cherry Cobbler
Mixed Berry Cobbler
Apple Pie
Coconut Cream Pie
Chocolate Silk Pie
Lemon Pie

\$9 Per Guest

BANANAS FOSTER STATION

\$125 chef's labor fee
per 50 guests
Minimum 25 guests

Bananas, Spiced Rum,
Cinnamon Sugar, Vanilla Gelato,
Biscotti

\$15 Per Guest

GOURMET COFFEE STATION

Freshly Brewed Regular
and Decaf Coffee with
Shaved Chocolate
Whipped Cream,
Flavored Syrups

\$8 Per Guest