

CONTINENTAL BREAKFAST MENUS

EXPRESS CONTINENTAL

Orange, Apple, and Cranberry Juice, Fruit-Filled Danishes, Muffins and Croissants, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

\$20 per guest

CONTINENTAL BREAKFAST

Orange, Apple, and Cranberry Juice, Sliced Fresh Fruit, Fruit-Filled Danishes, Muffins and Croissants, Bagels and Cream Cheese, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

\$22 per guest

POWERFOODS CONTINENTAL BREAKFAST

Orange, Apple, and Cranberry Juice, Sliced Fresh Fruit, Steel Cut Oatmeal, Yogurt with Berries and Nuts, Bagels, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

\$25 per guest

CONTINENTAL BREAKFAST ENHANCEMENTS

(Minimum 10 guests)

Bagels and Cream Cheese

\$6 per guest

Yogurt, Fruit, and Granola Parfait

\$7 per guest

Assorted Miniature Quiche

\$8 per guest

Individual Fruit-Flavored Yogurts

\$5 per guest

Cereals and Granola Served with Skim and Low Fat Milk

\$6 per guest

CONTINENTAL BREAKFAST SANDWICHES

(Minimum 10 Each)

Croissant Sandwich with Portabella, Goat Cheese, Arugula and Tomato Jam

\$10 per guest

Biscuit or Croissant Sandwich with Scrambled Egg, Country Ham and Swiss Cheese

\$10 per guest

Biscuit or Croissant Sandwich with Scrambled Egg and Canadian Bacon and Swiss Cheese

\$10 per guest

Biscuit or Croissant Sandwich with Scrambled Egg and Sausage Patty and Cheddar Cheese

\$10 per guest

Biscuit or Croissant Sandwich with Scrambled Egg, Bacon and Cheddar Cheese

\$10 per guest





PLATED BREAKFAST

(Minimum 15 guests)

Chilled Fruit Juices - Orange, Apple, and Cranberry, Infused Water Station, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk

Fruit-Filled Danishes, Muffins, and Croissants, Butter and Fruit Preserves

Choice of 1

Fresh Scrambled Eggs
Ham and Cheddar Scramble
Denver Scramble
Roasted Mushroom and Spinach Quiche
Caramelized Onion and Bacon Quiche
Waffles with Syrup
Pancakes with Syrup

Choice of 1

Applewood Smoked Bacon
Sausage Links
Turkey Sausage
Sausage Patty
Petite Sirloin (+\$9 per guest)

Choice of 1

Breakfast Potatoes
Hash Browns
Potato Casserole

\$33 per guest



BREAKFAST BUFFETS

HOLLYWOOD BREAKFAST BUFFET

(Minimum 25 guests)

Chilled Fruit Juices - Orange, Apple, and Cranberry, Infused Water Station Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk

Sliced Fresh Fruit
Fresh Scrambled Eggs
Hickory-Smoked Bacon
Sausage Links
Breakfast Potatoes
Fruit-Filled Danishes, Muffins, and Croissants
Butter and Fruit Preserves

\$29 per guest

SWEET AND SAVORY BREAKFAST BUFFET

(Minimum 25 guests)

Chilled Fruit Juices - Orange, Apple, and Cranberry, Infused Water Station, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Milk

Sliced Fresh Fruit
Denver Scramble
Applewood Smoked Bacon
Sausage Links
Breakfast Potatoes
Cinnamon Roll Casserole
Fruit-Filled Danishes, Muffins, and Croissants
Butter and Fruit Preserves

\$33 per guest

BREAKFAST BUFFETS

COUNTRY BREAKFAST BUFFET

(Minimum 25 guests)

Chilled Fruit Juices - Orange, Apple, and Cranberry,
Infused Water Station, Freshly Brewed Regular and
Decaffeinated Coffee, Herbal Teas, Milk

Sliced Fresh Fruit

Denver Scramble

Hickory-Smoked Bacon

Sugar-Cured Ham

Biscuits & Sausage Gravy

Potato Casserole

Fruit-Filled Danishes, Muffins, and Croissants

Butter and Fruit Preserves

\$34 per guest

OMELET STATION

\$100 chef's fee per 50 guests

Sugar-Cured Ham

Applewood Smoked Bacon

Cheddar Cheese

Peppers

Spinach

Mushrooms

Onions

Tomatoes

\$15 per guest

BREAKFAST BUFFET ENHANCEMENTS

(Minimum 25 guests)

Individual Fruit-Flavored Yogurts

\$5 per guest

French Toast with Syrup

\$6 per guest

Biscuits with Sausage Gravy

\$6 per guest

Cholesterol-Free Eggs

\$6 per guest

Turkey Sausage Links

\$6 per guest

Pancakes with Syrup

\$6 per guest

Belgian Waffles with Syrup

\$6 per guest

Oatmeal

\$6 per guest





BRUNCH

BRUNCH BUFFET MENU

(Minimum 25 guests)

Strawberry Spinach Salad with Toasted Almonds and Poppysseed Dressing
Cajun Shrimp Alfredo
Fried Chicken
Scrambled Eggs
Applewood Smoked Bacon OR Sausage Links
Roasted Red Potatoes
Bananas Foster French Toast
Sliced Fresh Seasonal Fruit Display

Fruit-Filled Danishes, Muffins, and Croissants, Butter and Fruit Preserves,
Infused Water, Chilled Fruit Juices - Orange, Apple, and Cranberry,
Freshly Brewed Regular and Decaffeinated Coffee,
Herbal Teas, Milk

\$44 per guest

BRUNCH BEVERAGE MENU

Mimosa Bar

Champagne & Sparkling Rose

Orange, Grapefruit, and Cranberry, Juice Fresh Berries

Bloody Mary Bar

Tito's Handmade Vodka, Bloody Mary Mix

Peppered Bacon, Pepperoncini, Olives, Celery, Lime

Domestic Beers

High Noon Seltzer,
Budweiser, Bud Light, Bud Select, Miller Lite,
Michelob Ultra, Heineken NA

2 Hours \$25 per guest | 3 Hours \$31 per guest | 4 Hours \$38 per guest | 5 Hours \$45 per guest

CORPORATE MEETING PACKAGE

Recommended for groups under 25 guests.

Give your Meeting attendees an enhanced Food & Beverage selection with our < 25 guest Meeting Package.

Seasonal Chef's selection menus will be provided two weeks prior to groups arrival date.

(Minimum 15 guests)

CHEF'S SELECTION HOT BREAKFAST BUFFET

Orange, Apple, and Cranberry Juice, Sliced Fresh Fruit, Fruit-Filled Danishes, Muffins, and Croissants, Bagels, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water

ALL DAY BEVERAGE BREAK

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water, Soft Drinks (Coke, Diet Coke, Sprite)

CHEF'S SELECTION LUNCH BUFFET

MID-AFTERNOON BREAK

Cookies and Chocolate Brownies

Hot Pretzels with Cheese Sauce and Spicy Mustard

\$85 per guest



HOLLYWOOD
Casino[®]

— ST. LOUIS, MO —