



# DINNER

## PLATED DINNER SELECTIONS

*(Minimum 15 guests)*

*Plated dinners are served with your choice of salad, entrée, accompaniments, dessert, freshly brewed coffee, iced tea and assorted dinner rolls with butter.*

## SALADS & SOUPS

*Choice of 1*

### House Salad

*cucumber, carrot, with choice of dressing*

### Traditional Wedge Salad

*bacon, pickled onions, tomatoes, choice of dressing*

### Caesar Salad

*herbed croutons, parmesan, Caesar dressing*

### Field Greens

*cranberry, feta cheese, toasted almond, citrus vinaigrette*

### Spinach Salad

*bacon, candied walnuts, aged cheddar with vinaigrette*

### Italian Salad

*salami, tomatoes, pepperoncini, olives, mozzarella cheese, red wine vinaigrette*

### Italian Wedding Soup

### Toscana Soup

### Corn Chowder

## DINNER ENTRÉE SELECTION

### French Cut Chicken Breast with Natural Jus

\$40 per guest

### Chicken Parmesan

*Italian herb-crusted chicken breast, tomato sauce, mozzarella*  
\$38 per guest

### Chicken Piccata

*lightly breaded chicken breast, herb lemon butter sauce, capers*  
\$38 per guest

### Chicken Marsala

*roasted chicken breast, wild mushroom marsala sauce*  
\$40 per guest

### Citrus Glazed Salmon

*mango salsa*  
\$42 per guest

### Pan-Seared Corvina Sea Bass

*seared bass, beurre blanc*  
\$59 per guest

### Pork Tenderloin

*honey roasted sliced pork tenderloin*  
\$42 per guest

### Beef Tenderloin

*sliced beef tenderloin, pan jus*  
\$55 per guest

### Filet Mignon

*char-grilled filet mignon, red wine demi-glace*  
\$62 per guest

### Braised Beef Short Rib

*red wine demi-glace*  
\$58 per guest

### Pasta Primavera

*farfalle pasta, seasonal vegetables*  
\$38 per guest

### Wild Mushroom Risotto

*wild mushrooms, asparagus tips, parmesan*  
\$38 per guest

# DINNER

## PLATED DINNER SELECTIONS (CONT.)

Plated dinners are served with your choice of salad, entrée, accompaniments, dessert, freshly brewed coffee, iced tea, and assorted dinner rolls with butter.

## DINNER DUO ENTRÉES

**Filet of Beef and Pan-Seared Salmon with Herb Butter**  
\$69 per guest

**Braised Short Rib and Pan-Seared Salmon with Beurre Blanc**  
\$68 per guest

**Filet of Beef with Natural Jus and Jumbo Shrimp with Citrus Beurre Blanc**  
\$68 per guest

**Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter**  
\$66 per guest

**Braised Short Rib with Braising Jus and Chicken Breast with Herb Butter**  
\$62 per guest

**Roasted Top Sirloin of Beef with Red Wine Demi-Glace and Pan-Seared Salmon with Beurre Blanc**  
\$52 per guest

**Roasted Chicken Breast and Pan-Seared Salmon with Beurre Blanc**  
\$48 per guest

## ACCOMPANIMENTS

Choice of 2

Creamy Orzo, Spinach, Sun Dried Tomatoes

Roasted Red Skin Potatoes

Boursin Whipped Potatoes

Fingerling Potatoes

Au Gratin Potatoes

Rice Pilaf

Roasted Root Vegetables

Asparagus

Baby Vegetables

Brown Butter Green Beans

Garlic Roasted Broccolini

Cauliflower Au Gratin

Honey Roasted Carrots

## DESSERT

Choice of 1

Strawberry Short Cake

Tiramisu

St. Louis Cheesecake

Banana Foster Cake

Chocolate Caramel Cake

Carrot Cake

Lemon Meringue

Flourless Chocolate Torte





# DINNER

## CREATE OUR OWN DINNER BUFFET

*(Minimum 25 guests)*

*Dinner buffet selections include freshly brewed coffee, iced tea, and assorted dinner rolls with butter*

### SOUP & SALAD SELECTIONS

*Choice of 2*

Minestrone

Fresh Fruit Salad

Traditional Caesar Salad

Tomato and Mozzarella Salad

Spinach Salad with Apples, Pecans and Feta Cheese Roasted

Brussels Sprout Salad with Bacon Maple Vinaigrette

Tossed Salad with Choice of Dressing

Italian Salad with Salami, Tomatoes, Pepperoncini,  
Mozzarella Cheese, Olives, with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

*Choice of 2, 3 or 4*

Grilled Lemon Thyme Chicken Breast

Roasted Chicken with Pan Jus

Chicken Marsala with Wild Mushroom Sauce

Chicken Parmesan

Citrus Glazed Salmon

Shrimp Scampi Pasta

Roasted Cod, Braised Tomato, Fennel, Grilled Lemon

Bacon Wrapped Pork Medallions

Rosemary Pork Loin with Apple Butter

Slow Roasted Sirloin with Cippolini Onion

Whole Roasted Beef Tenderloin with Wild Mushrooms, Peas and Pearl Onions

### ACCOMPANIMENTS

*Choice of 2*

Macaroni and Cheese

Creamy Orzo with Roasted Tomato and Spinach

Sweet Potato Soufflé

Garlic Whipped Potatoes

Au Gratin Potatoes

Herb Roasted Baby Red Potatoes

Wild Rice Pilaf

Sweet Corn Soufflé

Steamed Broccoli

Brown Butter Green Beans

Cauliflower Au Gratin

Roasted Asparagus

Honey Glazed Carrots

Roasted Root Vegetables

# DINNER

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## DINNER BUFFET (cont.)

### DESSERT Choice of 3

Goopy Butter Cake  
Chocolate Raspberry Tart  
Brownie Shooter  
Éclair  
Strawberry Shortcake

Apple Tart  
Black Forest Cake  
Strawberry Cheesecake  
White Chocolate Cherry Cake  
Key Lime Pie

**Choice of (2) Entrees: \$44 per guest**  
**Choice of (3) Entrees: \$48 per guest**  
**Choice of (4) Entrees: \$56 per guest**

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## HOLLYWOOD DINNER BUFFET

*Dinner buffet selections include freshly brewed coffee, iced tea, and assorted dinner rolls with butter. (Minimum 25 guests)*

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### SALAD SELECTIONS

Tomato and Mozzarella Salad

Italian Salad with Salami, Tomatoes, Pepperoncini,  
Mozzarella Cheese, Olives, with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

Roasted Chicken with Herbed Chicken Jus  
Whole Roasted Beef Tenderloin with Wild  
Mushrooms, Peas and Pearl Onions

### ACCOMPANIMENTS

Brown Butter Green Beans  
Garlic Whipped Potatoes

### DESSERT

Goopy Butter Cake  
Bonzo Cake  
Chocolate Caramel Cake

*\$46 per guest*





# DINNER

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## ITALIAN DINNER BUFFET

*(Minimum 25 guests)*

*Dinner buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter*

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### SALAD SELECTIONS

Traditional Caesar Salad

Italian Salad with Salami, Tomatoes, Pepperoncini, Mozzarella Cheese, Olives with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

Chicken Marsala with Wild Mushrooms

Slow Roasted Sirloin with Cippolini Onions

Baked Ziti

### ACCOMPANIMENTS

Roasted Broccoli

Herb Roasted Potatoes

### DESSERT

Spumoni Cake

Tiramisu

Cannoli

*\$46 per guest*

## DOWN SOUTH DINNER BUFFET

*(Minimum 25 guests)*

*Dinner buffet selections include water, iced tea, freshly brewed coffee, biscuits with butter*

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### SALAD SELECTIONS

Brussel Sprout Salad with Maple Vinaigrette

BLT Salad

*Iceberg Lettuce, Bacon, Tomato, Ranch Dressing*

### MAIN ENTRÉE SELECTIONS

Buttermilk Fried Chicken

Boneless Pork Chops

### ACCOMPANIMENTS

Brown Butter Green Beans

Garlic Whipped Potatoes

Macaroni and Cheese

### DESSERT

Peach Cobbler

Pecan Pie

*\$44 per guest*

# DINNER

## CHEF'S CARVING BOARDS

*\$125 Chef's Labor Fee per 50 guests*

### BEEF STRIP LOIN

*Approximately 25 servings*

Served with Creamy Horseradish, Au Jus

*\$390 Each*

### CARVED PRIME RIB

*Approximately 25 servings*

Served with Creamy Horseradish, Mustard and Freshly Baked Rolls

*\$380 Each*

### BOURBON GLAZED HAM

*Approximately 25 servings*

*\$250 Each*

### ROASTED TURKEY BREAST

*Approximately 15 servings*

Served with Cranberry Sauce

*\$175 Each*

### BEEF TENDERLOIN

*Approximately 15 servings*

Served with Red Wine Demi-Glaze

*\$400 Each*

### ROASTED PORK LOIN

*Approximately 25 servings*

Served with Dijon Pan Sauce

*\$275 Each*



HOLLYWOOD  
*Casino*<sup>®</sup>

— ST. LOUIS, MO —