



LUNCH

PLATED LUNCH SELECTIONS

All Entrées include choice of Soup or Salad, Entrée, Dessert, Fresh Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Water, and Iced Tea
(Minimum 15 guests)

SALADS & SOUPS

Choice of 1

House Salad

cucumber, tomatoes, red onion, with choice of dressing

Traditional Wedge Salad

bacon, pickled onions, tomatoes, with choice of dressing

Caesar Salad

herbed Croutons, parmesan, Caesar dressing

Field Greens

cranberry, feta cheese, toasted almonds, citrus vinaigrette

Butternut Squash Soup

Spinach Salad

bacon, candied walnuts, aged cheddar with vinaigrette

Italian Salad

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

Corn Chowder

Tomato Bisque

Broccoli Cheddar Soup

Minestrone



COLD ENTRÉE SELECTION

Turkey Club on Focaccia, House-Made Chips

\$24 per guest

Grilled Chicken Caesar Salad, Croutons, Traditional Dressing

\$24 per guest

Grilled Chicken Cobb Salad, Tomatoes, Egg, Bacon, Avocado, Bleu Cheese, Choice of Dressing

\$25 per guest

Roast Beef and Boursin on House-Made Baguette, Arugula, Roasted Tomatoes, House-Made Chips

\$25 per guest



LUNCH

HOT ENTRÉE SELECTION

All Entrées include choice of Soup or Salad, Entrée, Dessert, Fresh Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Water, and Iced Tea
(Minimum 15 guests)

Cheese Tortellini

marinara, garden vegetables, parmesan
\$29 per guest

French Cut Chicken Breast with Natural Jus

garlic whipped potatoes, chef's selection vegetable
\$40 per guest

Chicken Parmesan

Italian herb-crusted chicken breast, tomato sauce, mozzarella, served with garlic roasted red potatoes and green beans
\$36 per guest

Chicken Piccata

lightly breaded chicken breast, herb lemon butter sauce, capers, served with roasted red potatoes and broccoli
\$36 per guest

Chicken Marsala

grilled chicken breast, wild mushroom marsala sauce, served with garlic whipped potatoes and green beans
\$39 per guest

Pan-Seared Salmon

beurre blanc, served with fingerling potatoes and asparagus
\$37 per guest

Pork Tenderloin

sliced pork tenderloin, cherry demi-glace, garlic whipped potatoes, chef's selection vegetable
\$38 per guest

Beef Tenderloin

sliced beef tenderloin, red wine sauce, au gratin potatoes, asparagus
\$52 per guest

Filet Mignon

pan-seared filet mignon, red wine demi-glace, garlic whipped potatoes, root vegetables
\$62 per guest

Pasta Primavera

farfalle pasta, seasonal vegetables
\$38 per guest

Wild Mushroom Risotto

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

DESSERT

Choice of 1

- Strawberry Cheesecake
- Chocolate Caramel Cake
- Double Chocolate Cake
- St. Louis Goopy Butter Cake
- Key Lime Pie
- Chef's Seasonal Dessert



LUNCH

LUNCH BUFFETS

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

SALAD SELECTIONS

Choice of 2

Potato Salad

Fresh Fruit Salad

Traditional Caesar Salad

Marinated Tomato and Mozzarella Salad

Brussel Sprout Salad with Bacon Maple Vinaigrette

Tossed Salad with Choice of Dressing

Italian Salad with Salami, Tomatoes, Pepperoncini's,
Provolone, Olives, with Red Wine Vinaigrette

MAIN ENTRÉE SELECTIONS

Choice of 2

Gilled Chicken with Lemon and Marinated Artichokes

Roasted Chicken with Pan Jus

Chicken Parmesan

Honey Garlic Chicken Thighs

Citrus Glazed Salmon

Parmesan Crusted Cod with Lemon Butter Sauce

Roasted Cod, Grilled Lemon, Dill Sauce

Honey Garlic Roasted Pork Loin

Slow Roasted Strip Loin

House-Made Meatballs with Mariana and Parmesan

Marinated Beef Sirloin with Roasted Peppers and Chimichurri

ACCOMPANIMENTS

Choice of 2

Macaroni and Cheese

Sweet Potato Soufflé

Garlic Whipped Potatoes

Herb Roasted Baby Red Potatoes

Creamy Orzo with Roasted Tomato and Spinach

Wild Rice Pilaf

Brown Butter Green Beans

Steamed Broccoli

Cauliflower Au Gratin

Roasted Asparagus

DESSERT

Choice of 2

Cheesecake

Chocolate Caramel Cake

Carrot Cake

St. Louis Goopy Butter Cake

Key Lime Pie

Cookies

White Chocolate Cherry Cake

Brownies

\$41 per guest

Prices subject to service charge and applicable tax



LUNCH BUFFETS

ST. LOUIS BBQ LUNCH BUFFET

(Minimum 25 guests)

Lunch buffet selections include water, iced tea, freshly brewed coffee, and cornbread with butter.

SALAD SELECTIONS

Cucumber Salad
Cole Slaw
Potato Salad

MAIN ENTRÉE SELECTIONS

BBQ Pulled Pork
Smoked Chicken
Smoked Brisket (+\$6 per guest)

ACCOMPANIMENTS

Brown Butter Green Beans
Mac and Cheese
Baked Beans

DESSERT

Strawberry Shortcake
Goopy Butter Cake

\$40 per guest

GOOD FORTUNE LUNCH BUFFET

(Minimum 25 guests)

Lunch buffet selections include water, iced tea, freshly brewed coffee.

SALAD SELECTIONS

Mandarin Orange Spinach Salad
Sesame Noodle Salad

MAIN ENTRÉE SELECTIONS

General Tso Chicken
Mongolian Beef and Broccoli

ACCOMPANIMENTS

Vegetable Fried Rice
Stir-Fried Vegetables
Crab Rangoon

DESSERT

Yuzu Cheesecake
Fortune Cookies

\$40 per guest





LUNCH BUFFETS

ITALIAN LUNCH BUFFET

(Minimum 25 guests)

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

SALAD SELECTIONS

Traditional Caesar Salad

Italian Salad with Salami, Tomatoes, Pepperoncinis, Provolone, Olives, with Red Wine Vinaigrette

MAIN ENTRÉE SELECTIONS

House-made Meatballs with Marinara

Chicken Parmesan

Mostaccioli

ACCOMPANIMENTS

Herb Roasted Red Skin Potatoes

Roasted Broccoli

DESSERT

Chocolate Cake

Cannoli

\$37 per guest

SOUTHWEST LUNCH BUFFET

(Minimum 25 guests)

Lunch buffet selections include water, iced tea, freshly brewed coffee.

SALAD SELECTIONS

Tossed Salad with Cilantro Lime Vinaigrette

Roasted Corn and Black Bean Salad

Chips and Salsa

MAIN ENTRÉE SELECTIONS

Pollo Asado

Carne Asada

Cilantro Lime Rice or Brown Rice

Black Beans or Pinto Beans

ACCOMPANIMENTS

Flour Tortillas

Shredded Monterey Jack Cheese, Pico De Gallo, Shredded Lettuce, Slice Jalapenos, Sour Cream

DESSERT

Churros

Tres Leches Cake

\$34 per guest

LUNCH BUFFETS

COLD DELI BUFFET

(Minimum 10 guests)

SANDWICHES AND WRAPS

(Choice of 3)

Turkey Club on Croissant

White Cheddar Cheese, Bacon, Lettuce and Tomato

Mediterranean Veggie Wrap

Hummus, Kalamata Olives, Feta Cheese, Cucumber, Red Onion, Arugula, Tomato, Roasted Red Peppers and Pepperoncini's

Chicken Caesar Wrap

Romaine, Caesar Dressing, Parmesan

Buffalo Chicken Wrap

Romaine, Cheddar Cheese, Ranch Dressing

Southwest Chicken Wrap

Roasted Corn, Black Beans, Diced Tomato, Romaine, Chipotle Ranch Dressing

Italian Club on Ciabatta

Pepperoncini, Arugula, Red Onion, Provolone

SIDE ITEMS

(Choice of 2)

Mixed Green Salad with Assorted Dressings

Fresh Fruit Salad

House-Made Potato Chips

Assorted Flavored Chips

Potato Salad

Served with Cookies and Brownies, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Water, and Iced Tea

\$31 per guest

BOXED LUNCHES

(Minimum 10 guests)

SANDWICHES AND WRAPS

(Choice of 3)

Turkey Club on Croissant

White Cheddar Cheese, Lettuce, Bacon and Tomato

Mediterranean Veggie Wrap

Hummus, Kalamata Olives, Feta Cheese, Cucumber, Red Onion, Arugula, Tomato, Roasted Red Peppers and Pepperoncini's

Chicken Caesar Wrap

Romaine, Caesar Dressing, Parmesan

Italian Club on Ciabatta

Pepperoncini, Arugula, Red Onion, Provolone

Ham on Wheat

Cheddar Cheese, Lettuce and Tomato

Cobb Salad

Romaine, Grilled Chicken, Hard Boiled Egg, Crispy Bacon, Cherry Tomatoes, Avocado, choice of dressing

Chicken Caesar Salad

Romaine, Caesar Dressing, Parmesan

Served with Whole Fresh Fruit, Potato Chips, Cookie and Soft Drink or Bottled Water

\$28 per guest



HOLLYWOOD
Casino[®]

— ST. LOUIS, MO —