



RECEPTION

DISPLAYS

Crudités Display

\$365 per 100 guests

International & Domestic Cheese Display

\$475 per 100 guests

Cheese & Crudités Combination Display

\$450 per 100 guests

Antipasto Platter

\$600 per 100 guests

PREMIUM HORS D'OEUVRES

Minimum order of (3) dozen

COLD

Crab Crostini

Tuna Poke Cones

Jumbo Shrimp Cocktail

Oyster on Half Shell

Vietnamese Summer Rolls

Peach and Serrano Ham Crostini

Smoked Salmon Crostini

Assorted Sushi

HOT

Bacon Wrapped Shrimp

Kobe Beef Slider

Corn and Crab Fritter

Mini Crab Cakes with Lemon Aioli

Mini Lobster Roll

Mandarin Glazed Scallop

Smoked Brisket Biscuit

\$46 per dozen

HORS D'OEUVRES

Minimum order of (3) dozen

COLD

Classic Devilled Eggs

Antipasto Skewer

Watermelon & Prosciutto Skewer

Caprese Tartlet

Tomato Bruschetta

Fruit Skewers

Blistered Grape and Mascarpone Crostini

Goat Cheese and Roasted Red Pepper Tart

Smoked Chicken Salad with Mango Salsa

Roasted Tomato, Cucumber, Boursin Cup

HOT

Three Cheese Arancini

Assorted Mini Quiche

Jalapeno Poppers

Corn Cheese Fritters

Spicy Buffalo Chicken Wings

Chicken Satay

Chicken Slider

Spinach and Feta Cheese wrapped in Phyllo Dough

House-Made Meatballs

Toasted Ravioli

Pork or Vegetable Pot Stickers

Spinach and Artichoke Arancini

Wild Mushroom Arancini

Buffalo Chicken Wontons

Orange Ginger Glazed Chicken Skewer

\$40 per dozen

RECEPTION

SPECIALTY STATIONS

Minimum of 2 Stations per Event

SALAD STATION

(Choice of 3)

Caprese Salad

Served with Mozzarella, Grape Tomatoes, Basil, Balsamic

Beet Salad

Served with Arugula, Goat Cheese, Candied Pecans

Southwest Salad

Served with Corn, Black Beans, Tomato, Avocado, Cilantro

Caesar Salad

Served with Herbed Croutons, Parmesan, Caesar Dressing

Italian Salad

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

Cobb Salad

Romaine, Hard Boiled Egg, Crispy Bacon, Cherry Tomatoes, Avocado

Arugula Salad

Served with Blistered Grapes, Pecorino, Roasted Almonds, Vinaigrette

\$16 per guest

PASTA BAR

\$125 Chef's Labor Fee per 50 guests - Minimum 50 guests

PASTA

(Choice of 2)

Rigatoni, Penne, Tortellini, Shellbows

SAUCE SELECTIONS

(Choice of 2)

Classic Marinara, Pesto Cream, Alfredo, Bolognese, Vodka Pomodoro

Served with Garlic Bread, Pepper Flakes and Parmesan

\$16 per guest

TACO OR BURRITO BOWL STATION

PROTEIN SELECTIONS

(Choice of 2)

Ground Beef, Steak, Pulled Chicken, Shrimp, Pork, Grilled Chicken, Grilled Fish

SALSA SELECTIONS

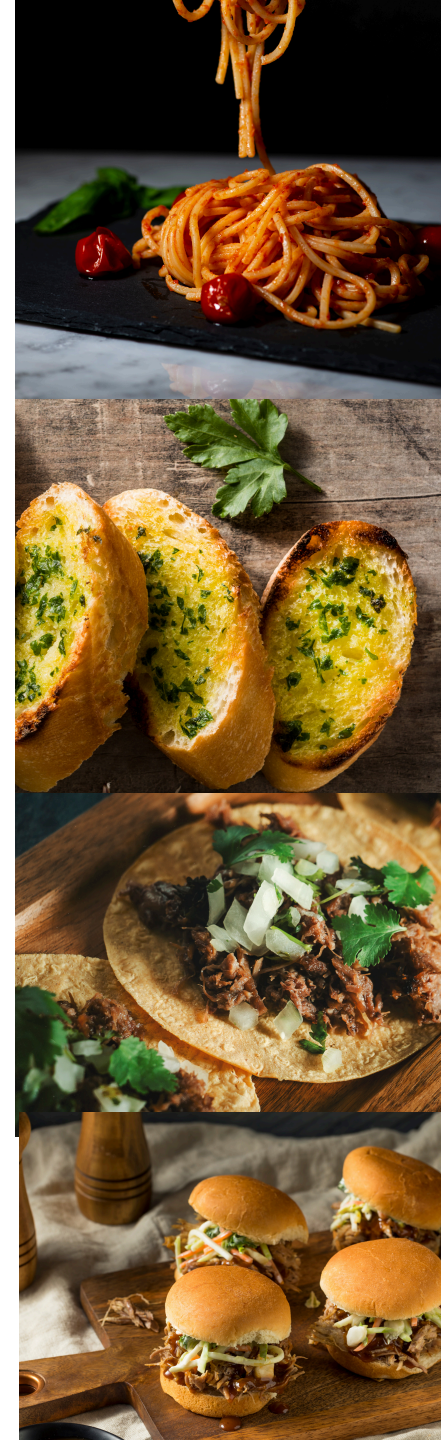
(Choice of 2)

Served with Tortilla Chips

Fire Roasted, Corn and Black Bean, Fresh Tomato, Green Chile, Guacamole

Served with Corn and Flour Tortillas, Pico de Gallo, Queso Fresco, Grated Cheddar Cheese, Diced Tomatoes, Black Olives, Shredded Lettuce, Diced Onions and Cilantro, Limes

\$20 per guest





RECEPTION

SPECIALITY STATIONS (cont.)

TASTE OF ST. LOUIS

PIZZA

(Choice of 2)

Cheese, Pepperoni, Margherita, Bianca, Vegetable

Toasted Ravioli

Served with Marinara Dipping Sauce

\$12 per guest

MINI SLIDER AND FRENCH FRY STATION

SLIDER SELECTIONS

(Choice of 2)

Grilled Chicken, Kobe Beef, Buffalo Chicken, Pulled Pork, Nashville Hot Chicken, Black Bean

FRENCH FRY BAR SELECTIONS

(Choice of 2)

Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries, Onion rings, House-made Chips

Served with Ketchup, Ranch and Roasted Garlic Aioli

\$16 per guest

DIP STATION

Served with Corn Tortillas and Toasted Pita Chips

Queso Cheese, Spinach Artichoke, Garlic Hummus

\$12 per guest

STIR FRY STATION

\$125 Chef's Labor fee per 50 guests - Minimum 50 guests

PROTEIN SELECTIONS

(Choice of 2)

Beef, Chicken, Shrimp, Pork

SIDE SELECTIONS

(Choice of 2)

Jasmine Rice, Lo Mien Noodles, Brown Rice, Soba Noodles

Served with Green Peppers, Red Peppers, Onions, Carrots, Snap Peas, Bamboo Shoots, Straw Mushrooms, Baby Corn, Broccoli

\$16 per guest

CHICKEN WING STATION

WING SELECTIONS

(Choice of 2)

Hot, Mild, BBQ, Garlic Parmesan, Lemon Pepper, Dry Rub, Sweet Chili

SIDE SELECTIONS

(Choice of 2)

Waffle Fries, Tater Tots, Steak Fries, Sweet Potato Fries, Onion rings, House-made Chips

Served Ketchup, Ranch and Roasted Garlic Aioli

\$22 per guest

SOFT PRETZELS

Served with Beer Cheese

\$6 per guest

DESSERT

CONFECTIONS

CUSTOM DESSERT PLATE

Company Logo on Chocolate

\$5 per guest

GELATO BAR

\$100 Chef's Labor fee per 50 guests - Minimum 50 guests

(Choice of 4)

French Vanilla

Chocolate Fudge

Strawberry Cheesecake

Mint Chocolate Chip

Butter Pecan

Salted Caramel

Raspberry Sorbet

Lemon Sorbet

Assorted Toppings include:

Pecans, Cherries, Shaved Chocolate, Assorted Sprinkles,
Whipped Cream, Chocolate Sauce, Berry Sauce, Caramel Sauce

\$12 per guest

MINIATURE DESSERT BUFFET

Minimum order of (3) dozen

Chocolate Éclairs

Fruit Tartelettes

French Macaroons

Blondie Bars

Tiramisu Chocolate Cups

Cheesecake Bites

Strawberries dipped in

Chocolate

Oreo Chocolate Cup

Vanilla Crème Puff

Red Velvet Mini Cupcakes

Chocolate Raspberry Tart

Vanilla Panna Cotta with
Berries

Brownie Shooter

Apple Crostata

Black Forest Cup

Chocolate Fudge

Lemon Meringue Pie

Crème Brulee

\$40 per dozen

GRANDMA'S PIE & COBBLER TABLE

Minimum 25 guests, Choice of up to (5)

Apple

Cherry

Mixed Berry

Coconut Cream

Banana Cream

Chocolate Silk

Lemon

Peach

\$11 per guest

CREPE STATION

\$100 chef's labor fee per 50 guests

Minimum 25 guests

Strawberry Crepe

Nutella Crepe

Banana Crepe

Cinnamon Crepe

\$20 per guest

Vanilla Gelato

Fresh Berries

Whipped Cream

BANANA FOSTER STATION

\$100 Chef's Labor Fee per 50 guests - Minimum 25 guests

Bananas Spiced Rum

Cinnamon Sugar

Vanilla Gelato

Orange Almond Biscotti

\$20 per guest

MACAROOON STATION

Minimum 25 guests, Choice of up to (4)

Blueberry

Coffee

Mango Pistachio

Lemon

Raspberry

Vanilla Bean

Orange

Blackberry

\$11 per guest



HOLLYWOOD
Casino[®]

— ST. LOUIS, MO —