Breakfast MENU

LIGHTHOUSE CONTINENTAL BREAKFAST

Chef's selection of freshly baked breakfast pastries, muffins, orange & cranberry juices, seasonal fresh fruit tray, coffee & tea

> 14.00 per guest

BREAKFAST ENHANCEMENTS

Croissant, egg, ham & cheese	5.00
Muffin, bacon, egg & cheese	5.00
Buttermilk biscuit, sausage, egg & cheese	5.00
Breakfast quiche, per slice	3 .00
Omelet station	5 .00

BEVERAGES

Freshly brewed coffee & decaf	30 .00 per gallon
Fresh juices (Orange, Apple, Tomato)	30 .00 per gallon
Pepsi [®] products	2 .75 each
Aquafina [®] water	2 .50 each
Ocean Spray [®] fruit juices	3 .00 each
Sobe® mineral water	3 .50 each

BLUE CHIP BREAKFAST BUFFET

Minimum guarantee of 20 guests Chef's selection of freshly baked breakfast pastries, muffins, assorted yogurts & granola, seasonal fresh fruit tray, fresh scrambled eggs, seasoned breakfast potatoes, crispy bacon, biscuits & gravy, coffee, orange juice, cranberry juice, tea & milk

> 19.00 per guest

MORNING TREAT

Fresh fruit	2 .00 each
Granola bars	2 .00 each
Kashi [®] bars	2 .50 each
Krispy Kreme [®] doughnuts	21 .00 per dozen
Assorted danishes	26.00 per dozen
Assorted muffins	25.00 per dozen
Cinnamon coffee cake	29 .00 per dozen



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Lunch MENU

All plated lunch selections are served with freshly baked breads, butter, house or Caesar salad, Chef's selection of fresh vegetables, potato & lunch dessert. Vegetarian options are available upon request.

CHICKEN PARMESAN

Crispy breast of chicken with marinara sauce & mozzarella cheese, penne pasta & basil marinara

17.00

CHICKEN OR TUNA SALAD CROISSANT

Homemade chicken or tuna salad on jumbo croissant served with fresh fruit & pasta salad (house salad <u>not</u> included)

15.00

PENNE PASTA GENOVESE

Penne pasta, sundried tomatoes, spinach & mozzarella cheese

16.00

BOXED LUNCHES

Includes potato salad, jumbo cookie, potato chips, bottled water, cutlery & condiments.

TURKEY CLUB

Sliced turkey with mixed greens, tomato, bacon, buttermilk ranch dressing on a hoagie roll

14.50

ALBACORE TUNA SALAD

Onion, celery, lettuce, tomato & creamy pesto mayonnaise on a croissant

14.50

GRILLED VEGETABLE WRAP

Zucchini, yellow squash, mushroom & roasted peppers, herbed garlic spread

14.50

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.



TENDERLOIN TIPS BOURGUIGNON

Braised beef tips with red wine mushrooms & pearl onions, finished with demi glaze

PARMESAN TILAPIA

Served with lemon caper cream

19.00

18.00

CHICKEN PICATTA

Chardonnay, capers & herb lemon butter

17.00

ROAST BEEF & CHEDDAR

Sliced roast beef, mixed greens, sliced cheddar cheese, tomato & creamy horseradish on a pretzel roll

15.50

HAM & SWISS

Sliced ham, Swiss cheese, mixed greens, tomato & Dijon mustard on a hoagie roll

14.50

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Lunch MENU

BUFFET LUNCHES

Minimum guarantee of 20 guests for all buffets.

SOUP & SANDWICH BOARD

Soup du jour

Pasta salad & coleslaw

Assorted mini pre-made gourmet sandwiches:

- · Roast beef & cheddar, creamy horseradish, pretzel roll
- · Chicken salad, lettuce, tomato on mini croissant
- Roasted turkey, traditional stuffing, cranberry mayonnaise, mini Kaiser
- Asian vegetable wrap, napa cabbage, peppers, green onions, mushrooms, romaine lettuce, ginger soy dressing, flour tortilla
- Assorted cookies & brownies

20.00 per quest

BLUE CHIP DELI BUFFET

Soup du jour

Mustard potato salad & coleslaw Sliced deli meat to include ham, turkey & roast beef Sliced cheeses Lettuce, tomato, onion, pickles Selection of sliced breads Condiments Assorted cookies & brownies

20.00 per guest

chipotle ranch

Mixed garden greens, roasted corn & black beans,

TEX MEX BUFFET

Chicken & beef fajitas

Refried beans Spanish rice

Tortilla soup

Flour tortillas

Fried tortilla chips

Salsa & chili con gueso

Churros with cinnamon sugar

21.00 per guest

TAILGATE BUFFET

Potato salad & creamy pasta salad Grilled hamburgers, barbecue chicken, hot dogs Baked beans

Condiments include:

- Sliced cheese
- Tomato
- Lettuce
- · Red onions
- Pickles
- Mayonnaise
- Mustard

Assorted cookies & brownies

22.00 per guest

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.





MENU BUFFET LUNCHES

Minimum guarantee of 20 guests for all buffets.

ITALIAN BUFFET

Minestrone Caesar salad with seasoned croutons Garlic bread sticks Rigatoni & meatballs with marinara sauce Chicken parmesan Italian style squash with tomatoes & oregano Assorted pizza Oven roasted garlic & rosemary potatoes Italian cookies & mini cannoli

20.00 per guest

LUNCH DESSERTS

(Choice of one included with lunch entrée.) Eli's® New York cheesecake • New York-style creamy cheesecake or turtle

- Valpo Velvet® ice cream
- Ice cream
- Sherbert

BEVERAGES

Iced tea and coffee service included in dinner price. Assorted Pepsi[®] products

additional 2.75 per item

Aquafina® water

additional **2**.50 per item

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.



ASIAN BUFFET

Egg drop soup

Assorted oriental greens, chopped peanuts, crispy noodles, mandarin oranges, red onion, ginger dressing

Kung pao chicken

Beef & broccoli

Fried rice

Wok seared vegetables

Vegetable egg rolls, sweet & sour sauce

Fortune cookies & almond cookies

22.00 per guest

AFTERNOON TREAT

Candy bars	2 .50 each
Cookies or brownies	26 .00 per dozen
Fresh tortilla chips, warm cheese & mild/hot salsas	2 .50 per guest
Potato chips & assorted dips	2 .00 per guest
Warm soft pretzels with cheese	3 .50 per guest
Unlimited popcorn machine	125.00 each





Dinner MENU

All plated dinner selections are priced per guest and served with freshly baked breads & butter, choice of house soup or salad, starch, vegetable & dessert. Vegetarian options are available upon request

SALAD SELECTIONS

(Choose one with dinner choice)

HOUSE SALAD

Tossed mixed greens, sliced cucumbers, roma tomato wedge & julienned carrots with a choice of dressing

DINNER SELECTIONS

GRILLED AIRLINE CHICKEN BREAST

Marinated in fresh herbs, finished with a demi glaze

21.00

CHICKEN FLORENTINE

Chicken breast filled with fontina cheese, spinach, lemon caper cream

23.00

SLOW ROASTED PRIME RIB

Prime rib served with thickened au jus

32.00

STEAK & SHRIMP

Grilled 5 oz. filet mignon, wild mushroom demi glaze, and shrimp scampi

41.00

VEGETABLE & POTATO SELECTION

(Choice of one each)

Fresh vegetables, fresh green beans, broccoli, cauliflower, zucchini medley, honey glazed carrots, or vegetable medley Traditional mashed potato, garlic mashed, oven-roasted red skin, baked, sweet mashed, au gratin or rice pilaf



CAESAR SALAD

Romaine, toasted croutons, shredded parmesan, tossed in Caesar dressing with a Parmesan tuile

CHICKEN MARSALA

Sautéed chicken breast finished with wild mushroom demi glaze & Marsala wine

21.00

HORSERADISH SALMON

Baked salmon topped with horseradish & herb bread crumbs, Chardonnay lemon butter

29.00

NEW YORK STRIP

Char grilled, red wine demi glaze

39.00

GRILLED FILET MIGNON

Roasted shallot demi glaze

49.00

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Pinner

MENU DINNER DESSERTS

(Choice of one included with dinner entrée)

TRIPLE CHOCOLATE

A triple decadent chocolate cake

ELI'S[®] CHEESECAKE Fresh strawberries & strawberry sauce

TIRAMISU Sponge cake, coffee, Marsala cream

VALPO VELVET® ICE CREAM **OR SHERBET**

DESSERT ENHANCEMENTS

CHOCOLATE FOUNTAIN

Warm dark chocolate with strawberries, pretzels, marshmallows, pineapple & rice crispy treats

7.00 per guest

BEVERAGES

Iced tea and coffee service included in dinner price.

Assorted Pepsi® products

additional **2**.75 per item

Aquafina[®] water

additional 2.50 ner item

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.





ICE CREAM BAR

Valpo Velvet® premium ice cream with caramel, strawberry sauce, hot fudge, cherries, nuts, M&Ms®, sprinkles & whipped cream

6.00 per quest

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Dimmer MENU BUFFET DINNERS

Minimum guarantee of 20 guests for all buffets.

BLUE CHIP

Field greens with assorted dressings Herb roasted chicken Tenderloin tips Parmesan crusted tilapia Garlic mashed potatoes Seasonal fresh vegetable Assorted Eli's® cheesecakes

26.00 per guest

STARDUST

Mesclun salad with assorted dressings Grilled vegetables Shrimp pasta salad Carved prime rib au jus Herb rubbed, frenched chicken breast Char grilled salmon, lemon buerre blanc Asparagus Oven roasted fingerling potatoes Assorted mini desserts

36.00 per guest



TASTE OF ITALY

Caesar salad Antipasto pasta salad Chicken Marsala Italian sausage & peppers Tri color tortellini stuffed with cheese Penne with marinara Italian meatballs Broccoli with garlic & olive oil Warm garlic breadsticks Italian cannoli & cookies

COUNTRY JAMBOREE

Tossed salad, assorted dressings Creamy cole slaw Fried chicken Smoked pork ribs Crispy cat fish, Cajun remoulade BBQ beef brisket Roasted potatoes Corn on the cob Corn bread Assorted cakes & pies

32.00 per guest





Pinner

MENU DINNER & RECEPTION ENHANCEMENTS

A chef attendant fee or carver fee of \$75 will apply for each selection

MASHED POTATO MARTINI BAR (CHEF ATTENDED)

A trio of potatoes to include candied sweet potatoes, Yukon gold potatoes, home style potatoes, assorted toppings to include: pecans, toasted coconut, brown sugar, shredded cheese, scallions, bacon, whipped butter, & sour cream

> 6.00 per guest

CARVING STATIONS

(All items are carved by chef attendants & served with specialty baked rolls.)

SLOW ROASTED TURKEY BREAST

With sage gravy & cranberry sauce, mini cranberry nut roll

175.00 serves 20

CHAR GRILLED BEEF TENDERLOIN

With horseradish sauce, roasted shallot demi & pretzel rolls

250.00 serves 20



RAVIOLI BAR (CHEF ATTENDED)

Mushroom with pesto cream, cheese with garlic Alfredo, beef with Pommodoro sauce, breadsticks, Parmesan cheese & crushed red pepper

> 7.00 per guest

STEAMSHIP GLAZED HAM

With Dijon mustard & Kaiser rolls

200.00 serves 20

ROASTED PRIME RIB

With horseradish sauce, thyme infused au jus & silver dollar rolls

275.00 serves 30



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Cocktail RECEPTION



All selections are 20 pieces per order	
Tomato bruschetta with Parmesan cheese crostini	40 .00
Rotisserie chicken canapé on fresh herb crostini	45 .00
Fresh seasonal melon & imported prosciutto	55.00
Smoked salmon on crispy potato pancake	60 .00
Mediterranean salad on bamboo stick	65 .00
Shrimp cocktail	70 .00
Grilled Andouille sausage with jumbo shrimp on mini corn muffin	70 .00
Grilled beef tenderloin on garlic crouton with fresh asparagus	70 .00
Artichoke bottom filled with crab salad	70 .00
Mini lobster Thermidor	75.00

SPECIALTY DISPLAYS Serves 20.

SMOKED SALMON

Smoked salmon, red onion, capers, cream cheese, chopped eggs on mini pumpernickel toast points

150.00

ITALIAN ANTIPASTO

Prosciutto, salami, cured ham, baby mozzarella, imported olives, grilled Portabella mushrooms, artichokes, roasted red peppers, zucchini, yellow squash served with artesian breads

95.00

DOMESTIC CHEESE

Assorted domestic cheese with crackers

85.00

SEASONAL FRESH FRUIT

75.00

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.



HOT HORS D'OEUVRES

All selections are 20 pieces per order	
Meatballs: choice of barbecue or Swedish	35 .00
Chicken wings: choice of buffalo or barbecue	40 .00
Assorted flat bread pizzas	40 .00
Chicken & shrimp pot stickers with	
sweet & sour sauce	60 .00
Coconut shrimp with orange ginger marmalade	60 .00
Spring rolls with Asian dipping sauces	60 .00
Mushrooms filled with crabmeat stuffing	60 .00
Mini Asian short rib puffs	60 .00
Manhattan style mini-Reuben	60 .00
Spanakopita	60 .00
Chicken cornucopia quesadilla	60 .00
Southwestern salmon skewer	65 .00
Bacon wrapped scallops	70 .00
Jumbo lump crab cakes with cocktail &	
remoulade sauces	75.00
Miniature beef wellingtons with cabernet demi	80 .00

GRILLED VEGETABLES

Served with pita chips & hummus

80.00

BAKED BRIE

Baked Brie wrapped in puff pastry served with raspberries & French bread

65.00

GARDEN FRESH CRUDITÉS

An array of fresh seasonal vegetables & ranch dressing

60.00





SWEET & SAVORY

Jumbo cookies **Fudge brownies** Mixed nuts & dried fruits Unlimited popcorn machine Assorted sodas & water

> 14.00 per guest

TAKE ME OUT TO THE BALLGAME

Assorted candy bars Cracker jacks Soft pretzels with mustard & cheese sauce Unlimited popcorn machine **Roasted peanuts** Assorted sodas & water

> 13.00 per guest

BEVERAGES

Freshly brewed coffee & decaf	30 .00 per gallon
Pepsi [®] products	2 .75 each
Aquafina® water	2 .50 each
Ocean Spray [®] fruit juices	3 .00 each
Sobe [®] mineral water	3 .50 each

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.





CHOCOLATE DELIGHT

Milk chocolate fountain Fresh jumbo strawberries **Pineapple chunks** Rice Krispie[®] treats Pretzel sticks Marshmallows Individual pints of 2% & chocolate milk

> 14.00 per guest

NACHO FIESTA

Fresh tortilla chips Assorted salsas - hot/mild Nacho cheese Jalapeños, tomatoes, sour cream & onions Warm churros with cinnamon sugar Assorted sodas & water

Add seasoned ground beef

14.00 per quest

3.00 per quest

Blue Chip® CASINO HOTEL SPA

MICHIGAN CITY, IN | BlueChipCasino.com



BANQUET WINE

Flip Flop Chardonnay	15.00
Flip Flop Merlot	15.00
Flip Flop Cabernet	15 .00
Flip Flop Moscato	15 .00
BV Coastal Chardonnay	20.00
BV Coastal Merlot	20.00
BV Coastal Cabernet	20.00
BV Coastal Moscato	20 .00
William Hill Chardonnay	25.00
William Hill Merlot	25 .00
William Hill Cabernet	25.00
Sip Moscato	25 .00

BANQUET BAR

There will be a \$50 bartender fee if total bar sales do not exceed \$350.00

CASH BAR

RUBY	SAPPHIRE	EMERALD
5.00	6 .00	7.00
7.00	8 .00	9 .00
5.00	6 .00	7.00
4 .50	4 .50	4 .50
3 .50	3 .50	3 .50
2 .75	2 .75	2 .75
2 .50	2 .50	2 .50
	5.00 7.00 5.00 4.50 3.50 2.75	5.00 6.00 7.00 8.00 5.00 6.00 4.50 4.50 3.50 3.50 2.75 2.75

A 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.





Frel Brother's Reserve (Sonoma, California)	24 .00
Macmurray Pinot Noir (Sonoma, California)	35 .00
Mirassou Pinot Noir (Central Coast, California)	18 .00
Ecco Domani Pinot Grigio (Tre Venezia, Italy)	18 .00
Beringer White Zinfandel (California)	16 .00

4-HOUR OPEN BAR

Prices are per person and reflect a 4-hour open bar *No shots.

RUBY

22.00

Beefeater, New Amsterdam Vodka, Cabrito Tequila, Bacardi, Malibu, Captain Morgan, Dewers, Jack Daniels, Seagram's 7, Christian Brother's Brandy, Amaretto, Carolyn's Cream, Peach Schnapps, Flip Flop Chardonnay, Flip Flop Merlot, Flip Flop Cabernet, Flip Flop Moscato, Beringer White Zinfandel, Domestic & Imported Bottled Beer

SAPPHIRE

27.00

Smirnoff, Absolute, Tanqueray, Cabrito Tequila, Bacardi, Malibu, Captain Morgan, Johnny Walker Red, Dewar's, Jim Beam, Jack Daniels, Crown Royal, Christian Brother's Brandy, Hennessey, Kahlua, Amaretto, Bailey's Irish Cream, Drambuie, Grand Marnier, Peach Schnapps, Southern Comfort, BV Coastal Chardonnay, BV Coastal Merlot, BV Coastal Cabernet, BV Coastal Moscato, Beringer White Zinfandel, Domestic & Imported Beer

EMERALD

32.00

Absolut, Belvedere, Tanqueray, Bombay Sapphire, Stoli, Casamigos Tequila, Bacardi, Malibu, Meyers Rum, Johnny Walker Black, Dewar's, Jack Daniels, Crown Royal, Hennessey VS, Kahlua, Amaretto Di Sarona, Bailey's Irish Cream, Frangelica, Sambuca, Peach Schnapps, Southern Comfort, William Hill Chardonnay, William Hill Merlot, William Hill Cabernet, Sip Moscato, Beringer White Zinfandel, Domestic & Imported Bottled Beer

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