



breakfast menu

lighthouse continental breakfast

chef selection of freshly baked breakfast pastries & breads, orange & cranberry juices, seasonal fresh fruit tray, coffee & tea
13.00 per guest

blue chip breakfast buffet

minimum guarantee of 20 guests

chef selection of freshly baked breakfast pastries, breakfast breads, assorted yogurts, granola, seasonal fresh fruit tray, fresh scrambled eggs, herb breakfast potatoes, crispy bacon, biscuits & gravy, coffee, orange juice, cranberry juice, tea & milk

19.00 per guest



breakfast enhancements – prices are per guest

variety of cold cereals **2.00**

croissant, egg, ham & cheese **5.00**

buttermilk biscuit, sausage, egg & cheese **5.00**

country biscuits & gravy **2.00**

breakfast quiche **3.00**

omelet station **5.00**

bananas foster french toast **5.00**

buttermilk pancakes, warm maple syrup **3.00**

morning treat

fresh fruit **2.00 each**

granola bars **2.00 each**

candy bars **2.00 each**

kashi® bars **2.50 each**

krispy kreme® doughnuts **21.00 per dozen**

assorted danish **26.00 per dozen**

assorted muffins **24.00 per dozen**



beverages

freshly brewed coffee & decaf **29.00 per gallon**

pepsi® products **2.50 each**

aquafina® water **2.50 each**

ocean spray® fruit juices **3.00 each**

sobe® mineral water **3.00 each**



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



lunch menu

all plated lunch selections are served with freshly baked breads & butter, house or caesar salad & lunch dessert. vegetarian options are available upon request.

lunch selections – priced per guest

chicken parmesan

crispy breast of chicken with marinara sauce & mozzarella cheese, and fresh steamed vegetables

16.00

tenderloin tips bourguignon

braised beef tips with red wine mushrooms & pearl onions, finished with demi glaze, served over egg noodles

18.00

chicken or tuna salad croissant

homemade chicken or tuna salad on jumbo croissant served with fresh fruit & pasta salad

15.00

meatloaf

homestyle meatloaf, creamy mashed potatoes, steamed vegetables & mushroom gravy

17.00

pot roast

midwestern-style pot roast, yukon mashed potatoes & honey glazed carrots

17.00

seasonal fresh fish

grilled or sautéed with lemon caper butter, chef selection of vegetables & white rice

19.00

penne pasta genovese

penne pasta, sundried tomatoes, spinach, pine nuts & mozzarella cheese, steamed vegetables

16.00

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





lunch menu

afternoon treat

cookies or brownies **25.00 per dozen**

fresh tortilla chips, warm cheese & mild/hot salsas **2.00 per guest**

potato chips & assorted dips **1.25 per guest**

warm soft pretzels with cheese **2.00 per guest**

unlimited popcorn machine **125.00 each**

lunch desserts

(choice of one included with lunch entrée)

Eli's® New York cheesecake

New York-style creamy cheesecake

ice cream or sherbet

valpo velvet® ice cream

limon celló

three layers of genoese soaked in italian limon celló & layered with rich mascarpone

key lime pie

creamy lime custard & graham cracker crust

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





lunch menu

boxed lunches

we proudly serve boars head® deli meat. includes loaded potato salad, jumbo cookie, potato chips, bottled water, cutlery & condiments. sandwiches served on either a kaiser, hoagio, roll or wrap

13.50 per guest

turkey club

sliced turkey with mixed greens, tomato, bacon, buttermilk ranch dressing

roast beef & cheddar

sliced roast beef, shaved red onion, mixed greens, sliced cheddar cheese, tomato & creamy horseradish

albacore tuna salad

onion, celery, lettuce, tomato & creamy pesto mayonnaise

ham & swiss

sliced ham, swiss cheese, mixed greens, tomato & dijon mustard

grilled vegetable

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



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, herbed foccacia

asian vegetable wrap, nappa cabbage, peppers, green onions, mushrooms,

romaine lettuce, ginger soy dressing, flour tortilla

cookies & brownies

19.00 per guest



lunch buffets

minimum guarantee of 20 guests

tex mex

tortilla soup

mixed garden greens, roasted corn & black beans, cilantro vinaigrette

chicken & shrimp fajitas

refried beans

spanish rice

flour tortillas

fried tortilla chips

salsa & chili con queso

churros with cinnamon sugar

19.00 per guest

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





lunch menu

blue chip deli buffet

soup du jour
tossed salad with dressings
mustard potato salad & creamy pasta salad
sliced deli meat to include ham, turkey & roast beef
sliced cheeses
relish tray, lettuce, tomato & onion, pickles
selection of sliced breads
condiments
assorted cookies or brownies

19.00 per guest



tailgate buffet

mixed green salad with dressings
baked potato salad & creamy pasta salad
grilled hamburgers, barbeque chicken, hot dogs
baked beans
condiments include sliced cheese, tomato, lettuce, red onions, pickles, mayonnaise, mustard
assorted cookies & brownies

20.00 per guest



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 & jumbo cannolis

20.00 per guest



asian buffet

egg drop soup
assorted oriental greens, chopped peanuts, crispy noodles, mandarin oranges, red onion, ginger dressing
kung pao chicken and beef & broccoli
fried rice
wok seared vegetables
vegetable egg rolls, sweet & sour sauce
fortune cookies & assorted mini desserts

20.00 per guest

beverages

iced tea and coffee service included in lunch price
assorted pepsi® products & aquafina® water additional 2.50 per guest

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



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

caesar salad

romaine, toasted croutons, shredded parmesan, tossed in a caesar dressing with a parmesan tuile

classic spinach salad

fresh baby spinach, chopped eggs, black pepper bacon, cherry tomatoes, with a warm dijon bacon dressing

bibb lettuce salad

delicate bibb lettuce leaves, accented with toasted walnuts, sliced oranges, julienned jicama in a fresh baked crouton with honey poppy seed dressing



dinner selections

chicken florentine

chicken breast filled with fontina cheese, spinach, toasted pine nuts, red wine demi glaze **23.00**

grilled chicken breasts

whole grain mustard demi glaze **21.00**

new york strip (14 oz.)

char grilled, red wine demi glaze **32.00**

horseradish salmon (8 oz.)

baked salmon topped with horseradish & herb bread crumbs, chardonnay lemon butter **27.00**

grilled filet mignon (8 oz.)

roasted shallot demi glaze **34.00**

chicken picatta

chardonnay & herb lemon butter **22.00**

slow roasted prime rib (12 oz.)

prime rib served with thickened au jus **27.00**



steak & shrimp

grilled 7 oz. filet mignon, wild mushroom demi glaze, and shrimp scampi **36.00**

vegetable & potato selections (choice of one each)

traditional mashed potato, garlic mashed potato, oven roasted red skin potatoes, baked, sweet mashed, rice pilaf, buttered noodles & au gratin fresh vegetables, fresh green beans, broccoli, cauliflower, zucchini medley, honey glazed carrots, vegetable medley



a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all



dinner menu

dinner desserts

(choice of one included with dinner entrée)

chocolate seduction

a triple decadent chocolate cake with raspberry coulis

Eli's® cheesecake

fresh strawberries & strawberry sauce

tiramisu

sponge cake, coffee, marsala cream

valpo velvet® ice cream or sherbet

key lime pie

creamy lime custard & graham cracker crust

limon celló

three layers of genoese soaked in italian limon celló & layered with rich mascarpone



dessert enhancements

dessert trio

chef's patisserie trio **7.00 per guest**

chocolate fountain

warm dark chocolate with strawberries, pretzels, marshmallows, pound cake, rice crispy treats & oreo cookies **6.00 per guest**

candy dish

an array of twizzlers, hershey bars, reese's peanut butter cups & snicker bars **15.00 per guest**



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



Blue Chip®
CASINO • HOTEL • SPA



dinner menu

dinner buffets

minimum guarantee of 20 guests

blue chip dinner buffet

field greens with assorted dressings
herb roasted chicken
sliced roast beef
parmesan crusted tilapia
garlic mashed potatoes
seasonal fresh vegetable
assorted Eli's® cheesecakes

26.00 per guest



taste of italy

caesar salad
antipasto pasta tray
chicken marsala
italian sausage & peppers
5-color tortellini stuffed with cheese
penne with marinara
italian meatballs
broccoli with garlic & olive oil
warm garlic breadsticks
tiramisu, italian cannoli & italian cookies

28.00 per guest



stardust buffet

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

beverages

tea and coffee service included in dinner price
assorted pepsi® products & aquafina® water additional 2.50 each



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



dinner menu

all dinner selections are priced per guest and served with freshly baked breads & butter

dinner / reception enhancements

a chef attendant 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, & purple peruvian cabernet potatoes, assorted toppings included: sugar pecans, toasted coconut, brown sugar, shredded cheese, scallions, bacon, whipped butter, & sour cream

6.00 per guest

pasta station - chef attended

a sampling of freshly made pasta dishes from our chefs to include your choice of two selections from: linguini marinara, italian sausage, broccoli flowerets, rigatoni alfredo, grilled chicken, grilled peppers, fettuccini basil pesto, jumbo prawns, penne bolognese, roasted garlic, steamed asparagus served with warm garlic bread sticks

8.00 per guest

ravioli bar

mushroom with pesto cream cheese with garlic alfredo, beef with pomodoro sauce, breadsticks, parmesan cheese & crushed red pepper

7.00 per guest

a minimum of \$20.00 per guest is required for added enhancement station.



carving stations

all items are carved by chef attendants

a carver fee of \$75.00 will apply for each selection

salmon en crouete florentine

with vegetable ratatouille

100.00 (serves 15)

slow roast turkey breast

with sage gravy & cranberry sauce

150.00 (serves 20)

steamship glazed ham

with pomeray mustard & silver dollar rolls

200.00 (serves 40)

char grilled beef tenderloin

with horseradish sauce, roasted shallot demi & silver dollar rolls

250.00 (serves 20)

roasted prime rib

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

250.00 (serves 30)

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





cocktail reception

selection of cold hors d'oeuvres

all items are based on 20 pieces per order

tomato bruschetta with parmesan cheese crostini **40.00**

fresh seasonal melon & imported prosciutto **55.00**

herbed profiterole with camembert & brie **30.00**

shrimp cocktail **65.00**

grilled andouille sausage with jumbo shrimp on mini corn muffin **70.00**

smoked salmon on crispy potato pancake **60.00**

grilled beef tenderloin on garlic crouton with fresh asparagus **65.00**

mediterranean salad on bamboo stick **55.00**

artichoke heart filled with crab salad **65.00**

mini lobster thermidore **60.00**

rotisserie chicken canape on walnut current toast **45.00**



selection of hot hors d'oeuvres

all items are based on 20 pieces per order

miniature beef wellingtons with cabernet demi **65.00**

chicken & shrimp pot stickers with ponzu sauce **60.00**

coconut shrimp with ginger marmalade **60.00**

bacon wrapped scallops **60.00**

spring rolls with asian dipping sauces **60.00**

jumbo lump crab cakes with cocktail & remoulade sauces **65.00**

meatballs: choice of barbeque or swedish **35.00**

chicken wings: choice of buffalo or barbeque **40.00**

mushroom filled with crabmeat stuffing **60.00**

mini deep dish sheppard's pie **45.00**

lollipop lamb chops with minted yogurt dip **65.00**

mushroom profiter **50.00**

chicken wellington en crouete **60.00**

southwest salmon skewer **60.00**

beef tenderloin & caramelized red onion marmalade tart **65.00**

assorted flat bread pizza **40.00**

manhattan mini-reuben **60.00**



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cocktail reception

specialty displays

(serves 20)

smoked salmon

smoked salmon, red onion, capers, cream cheese, chopped eggs on mini pumpernickel squares

100.00

italian antipasto

prosciutto, salami, cappicola & baby mozzarella, imported olives, grilled portabella mushrooms, artichokes, roasted red peppers, zucchini, yellow squash served with artesian breads

95.00

international & domestic cheese display

imported & domestic cheeses with assorted crackers

85.00

display of seasonal fresh fruit

75.00

cold roasted tenderloin of beef

slow roasted chilled tenderloin of beef, horseradish sauce, pomeyay mustard, served with silver dollar rolls

250.00

char grilled vegetables served with pita chips, hummus & roasted red pepper pesto

80.00

baked brie

baked brie wrapped in puff pastry served with raspberries & french bread

45.00

garden fresh crudité's

fresh seasonal vegetables, ranch dressing & onion dip

60.00

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breaks & refreshments

beverages

freshly brewed coffee & decaf **29.00 per gallon**

pepsi® products **2.50 each**

aquafina® water **2.50 each**

ocean spray® fruit juices **3.00 each**

sobe® mineral water **3.00 each**

sweet & savory break

jumbo cookies

fudge brownies

mixed nuts & dried fruits

unlimited popcorn machine

assorted sodas & water

13.00 per guest

chocolate delight

milk chocolate fountain

fresh jumbo strawberries

vanilla wafers

oreo cookies

rice krispie treats

pretzel sticks

marshmallows

creme puffs

individual pints of 2% & chocolate milk

14.00 per guest

healthy break

kashi® bars

sobe® mineral water

power bar & energy bars

roasted red pepper hummus

grilled pita

grilled vegetables

assorted sodas & water

15.00 per guest

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





breaks & refreshments

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



nacho break

fresh tortilla chips
assorted salsas - hot/mild
nacho cheese
jalapeños, tomatoes, sour cream & onions
churros with hazelnut chocolate, cinnamon & anglaise raspberry coulis
sauce
assorted sodas & water
12.00 per guest

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



banquet bar

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

cash bar

	ruby	sapphire	emerald
cocktails	4	5	6
martinis/specialty	5	6	7
wine	4	5	6
imported beer	4	4	4
domestic beer	3	3	3
pepsi products	2	2	2



4 hour open bar

	ruby	sapphire	emerald
	18	23	28

ruby

smirnoff, beefeater, José Cuervo White, Bacardi, Malibu, Dewers, Jack Daniels, Seagram's 7, Christian Brother's Brandy, Amaretto, Carolyn's Cream, Peach Schnapps, Cabernet, Chardonnay, White Zinfandel, Domestic & Imported Bottled Beer

sapphire

smirnoff, absolute, tangeray, José Cuervo Gold, Bacardi, Malibu, Captain Morgan, Johnny Walker Red, Dewar's, Jim Beam, Jack Daniels, Crown Royal, Christian Brother's Brandy, Hennessy VSOP, Kahlua, Amaretto, Bailey's Irish Cream, Drambuie, Grand Marnier, Peach Schnapps, Southern Comfort, Columbia Crest, Merlot, Cabernet, Chardonnay, White Zinfandel, Domestic & Imported Beer



emerald

absolut, grey goose, kettle one, belvedere, tangeray, Bombay Sapphire, José Cuervo 1800, Bacardi, Malibu, Meyers Rum, Johnny Walker Red, Johnny Walker Black, Dewar's, Jack Daniels, Jack Daniels Single Barrel, Crown Royal, Hennessy VS, Kahlua, Amaretto di Saronna, Bailey's Irish Cream, Frangelica, Sambuca, Peach Schnapps, Southern Comfort, Beringer White Zinfandel, Kendall Jackson Merlot, Chardonnay, Cabernet Sauvignon, Domestic & Imported Bottled Beer

**no shots will be served*

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





banquet wine

chardonnay

copperidge (california)	15
columbia crest (washington)	22
kendall jackson (sonoma, napa, mendocino)	30
frei brother's reserve (sonoma, california)	24
ferrari carano (sonoma, california)	44

merlot

columbia crest (washington)	22
dancing bull (california)	18
raymond r collection (california)	25

cabernet

copperidge (california)	15
columbia crest (washington)	22
kendall jackson (sonoma, napa, mendocino)	32
clos du bois (sonoma, california)	32
ferrari carano (alexander valley, california)	28

other varietals

rancho zabaco shv zinfandel (sonoma, california)	24
macmurray pinot noir (sonoma, california)	35
mirassou pinot noir (central coast, california)	18
caymus conundrum (napa, california)	38
ecco domain pinot grigio (tre venezia, italy)	18
beringer white zinfandel (california)	15



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