# 2019 HOLIDAY MENU & PRICING











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### HOLIDAY BUFFET MENUS

#### **ALL BUFFETS INCLUDE:**

Choice of salad: mixed greens or Caesar, rolls & butter, assorted desserts, coffee, tea & decaf

### FESTIVE HOLIDAY BUFFET / 32

CHOOSE 2 ENTRÉES

- Grilled smoked beef sausage
- Roasted pork loin
- Roasted turkey with dressing
- Sliced baked ham
- Juicy pot roast
- Fettuccine Alfredo
- Parmesan crusted tilapia

- Herb baked chicken
- BBQ brisket
- Stuffed shells
- Pasta primavera
- Mushroom ravioli
- Baked lasagna
- Southern fried catfish
- Slow roasted prime rib as an entrée substitution

6.00\* / person

#### CHOOSE 2 SIDES

- Oven roasted red skin potatoes
- Traditional mashed potatoes
- Garlic mashed potatoes
- Au gratin potatoes
- Parsley potatoes
- Sweet potatoes
- Loaded mashed potatoes

- Green beans with bacon & onion
- Gingered carrots
- Garlic infused broccoli
- Squash medley
- Vegetable medley
- Wild rice pilaf
- Zucchini & squash gratin

#### UPGRADES

- Additional entrée (from choices above)
- Slow roasted prime rib as an additional entrée
- Grilled top sirloin as an additional entrée
- Herb roasted salmon as an additional entrée
- PREMIUM holiday desserts

\*A \$75 carver's fee will also need to be added for this option. All prices are subject to a 21% service charge and applicable taxes. All prices are per person based on a minimum of 40 guests. For more information, call Event Center Sales at 316-719-5302. 4.00 / person 10.00\* / person 6.00 / person 10.00 / person 3.00 / person



### HOLIDAY BUFFET MENUS

#### **SEASONS GREETINGS BUFFET** / 38

- Creamy potato soup
- Chopped house salad with diced chicken, raisins, pears, pecans & blue cheese crumbles with champagne vinaigrette
- \*Choice of carving station: honey glazed Christmas ham OR oven roasted tom turkey
- Rosemary & garlic marinated chicken breast with a rich sauce of sautéed mushrooms & Marsala wine reduction
- Baked salmon filets served over fresh lemons, capers & artichoke hearts
- Tri-color tortellini with creamy Alfredo sauce
- Roasted garlic smashed potatoes
- Seasonal vegetables
- Dinner rolls & butter
- Assorted cakes & pies
- Assorted Christmas cookies
- Coffee, hot tea & decaf

#### KANSAS STAR SIGNATURE HOLIDAY BUFFET / 42

- Wild mushroom bisque enhanced with Armagnac & fresh thyme
- Boston field lettuce, red & yellow tomatoes, English cucumbers & feta cheese served with balsamic vinaigrette
- Roast prime rib of beef au jus with horseradish cream
- · Herb marinated salmon topped with citrus emulsion
- Rosemary & garlic marinated chicken breast with a rich sauce of sautéed mushrooms & Marsala wine reduction
- · Loaded red skin mashed potatoes with green onions & shredded cheddar
- Fire roasted asparagus & herb roasted cherry tomatoes
- Dinner rolls & butter
- Holiday selection of German style apple strudel & festive roulade cakes
- Assorted cakes & pies
- Coffee, hot tea & decaf

#### UPGRADES

- Add a prime rib station
- PREMIUM holiday desserts

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### HOLIDAY BUFFET MENUS

#### **ENHANCEMENTS**

•	Hot chocolate & hot apple cider station	3.00 / person
•	Brandied eggnog	3.00 / person
•	Crudités with ranch	4.00 / person
•	Domestic cheese display with sliced French bread	
	& assorted crackers	6.00 / person
•	*Alfredo pasta entrée with spinach, tomatoes, red & green peppers & Parmesan cheese	5.00 / person
•	Classic shrimp cocktail poached to perfection & served with housemade cocktail sauce and fresh lemon	8.00 / person

#### PASTA STATION / 10

ADD CHICKEN / 4 ADD SHRIMP / 7

- Tortellini, penne, bowtie pastas
- Marinara, pesto, and Alfredo sauces



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## HOLIDAY PLATED MENUS

#### **3 COURSE OPTIONS**

#### GARLIC HERB CHICKEN / 32

- Baby field greens & tapenade croutons
- Parmesan herb vinaigrette
- Grilled herb & garlic marinated breast of chicken with mushroom sauce
- Parsley red potatoes
- Seasonal vegetable
- Dinner rolls & butter
- Chocolate Swiss roll with raspberry sauce & fresh cream
- Coffee, hot tea & decaf

#### BARBECUE GLAZED SALMON / 35

- Boston field lettuce, red & yellow tomatoes & shaved Bermuda onions
- Balsamic vinaigrette
- Almond crusted salmon with limoncello beurre blanc
- Parmesan mashed potatoes
- Seasonal vegetable
- Dinner rolls & butter
- Tiramisu
- Coffee, hot tea & decaf

#### UPGRADES

Add an appetizer to your dinner

- Cream of potato soup
- Creamed pomodoro tomato bisque
- Wild mushroom soup with fresh thyme
- Chilled jumbo shrimp cocktail with fresh lemon and cocktail sauce
- Jumbo BBQ shrimp with hot country slaw
- Pan seared sea scallops with wild mushroom and sweet pea succotash

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10.00 / person

### HOLIDAY PLATED MENUS

#### **4 COURSE OPTIONS**

#### **ROASTED PRIME RIB OF BEEF** / 45

- Pan-seared sea scallops
- Sweet corn ragout & roasted asparagus
- Chopped hearts of romaine, fresh Parmesan & croutons
- Caesar dressing
- Roasted prime rib of beef, au jus
- Fresh herb & garlic roasted baby new potatoes
- Seasonal vegetable
- Dinner rolls & butter
- New York cheesecake with fresh cream and seasonal fruit garnish
- Coffee, hot tea & decaf

#### CLASSIC LAND AND SEA / 48

- Crab cakes with mushroom asparagus ragout and red pepper coulis
- Boston field lettuce, red & yellow tomatoes, English cucumber balsamic vinaigrette
- Herb grilled filet of beef, topped with a cabernet reduction & butter roasted lobster tail
- Red skinned & fresh herb mashed potatoes
- Seasonal vegetable
- Dinner rolls & butter
- Chocolate pot de crème
- Coffee, hot tea & decaf

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