# PLATED DINNERS

Plated dinner prices are based on a minimum of 40 guests. All dinners are served with freshly baked rolls with whipped butter, coffee, decaf, tea and selection of dessert.

#### CHICKEN BREAST PICCATA / 24

- Served over choice of fettuccine Alfredo, wild rice pilaf, or chef's potato
- Steamed baby vegetables

# GRILLED BREAST OF CHICKEN TOPPED WITH SAUTÉED SHRIMP / 26

- · Herbed chicken jus lié
- Seasonal baby vegetables
- Selection of starch

#### CHICKEN PORTOBELLO / 26

- Breast of chicken filled with portobello mushrooms, basil, garlic & caramelized onions
- · Choice of starch
- Chef's choice seasonal vegetables

# BAKED FRESH ATLANTIC SALMON / 29

- With lemon-caper beurre blanc
- Choice of starch
- Chef's choice seasonal vegetables

### ROAST PRIME RIB OF BEEF AU JUS (120z) / 30

- Seasonal baby vegetables
- Selection of starch



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## KANSAS GRASS FED NEW YORK STRIP (120z) / 31

- Red wine reduction
- Chef's choice seasonal vegetables
- · Choice of starch

#### RIBEYE STEAK (120z) / 36

- Served with garlic mushrooms
- Chef's choice seasonal vegetables
- Choice of starch

#### BACON-WRAPPED FILET MIGNON (70z) / 37

- Roasted pepper tapenade
- Chef's choice seasonal vegetables
- · Choice of starch

### SEAFOOD TRIO / 41

- Crab cakes, seared salmon, & grilled shrimp
- Chef's choice seasonal vegetables
- Choice of starch

# FILET MIGNON (60z) & JUMBO SHRIMP (2) IN A SCAMPI SAUCE / 43

- Chef's choice seasonal vegetables
- · Choice of starch

# TWIN TOURNEDOS OF BEEF WITH LOBSTER MEDALLIONS / 49

- · Loaded mashed potato
- Asparagus & pear tomato sautée



# PLATED DINNERS

#### SELECTIONS OF STARCHES

- Yukon Gold mashed
- Mashed red bliss
- Pasta Alfredo
- Roasted herb potatoes
   Herbed couscous
- Fingerling potatoes
- Aromatic rice pilaf

- Five grain wild rice
- Goat cheese & chive mashed potatoes
- Parmesan whipped potato
- Twice-baked cheddar potato (add \$1.00)
- Melted leak & potato gratin (add \$1.00)

### **APPETIZERS**

#### ASPARAGUS STRUDEL / 7

With sweet corn velouté

### CHILLED JUMBO SHRIMP COCKTAIL / 9

- Succulent large shrimp
- Served chilled with cocktail & rémoulade sauces

### PORTOBELLO MUSHROOMS / 9

Stuffed with crab meat

# LUMP CRAB CAKES / 10

Golden cakes served with our balsamic glazed peppers

## PAN SEARED SEA SCALLOPS / 10

With roasted corn succotash

### **DESSERTS**

- New York style cheesecake with strawberries
- Carrot cake
- Chocolate cake with chocolate sauce
- Tiramisu
- Apple strudel with fresh whipped cream
- Fruit tart
- White chocolate bread pudding
- Key lime pie



# PLATED DINNER ENHANCEMENTS

In addition to plated dinners.

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•	Seafood chowder	6.00
•	Classic potato & leek	5.00
•	Shrimp bisque	6.00
•	Tomato basil bisque	5.00
•	Caramelized onion	4.00
•	Broccoli & cheddar	4.00
•	Italian wedding	5.00

## SALADS

•	CAESAR SALAD with Parmesan croutons	5.00
•	BABY FIELD GREENS SALAD with tomatoes, cucumber, shredded carrots with choice of dressing	5.00
•	ICEBERG WEDGE with sliced tomatoes, crumbled bacon, pecorino cheese, & buttermilk ranch dressing	5.00
•	FRESH SPINACH LEAVES with mushrooms, roasted red pepper, blue cheese, balsamic vinaigrette	5.00
•	HYDRO BUTTER BIBB LETTUCE with sun-dried cranberries, yellow peppers, tomatoes & citrus vinaigrette	6.00



# DINNER BUFFET & RECEPTIONS

Dinner buffet prices are based on a minimum of 50 guests and served for two hours. All dinner buffets are served with freshly baked rolls with whipped butter, coffee, decaffeinated coffee, tea and water.

#### KANSAS PICNIC / 30

- Macaroni salad
- Seasonal fruit
- Homestyle coleslaw
- Grilled franks & sausage
- Burgers & chicken breasts
- Garnishes & condiments
- Roasted potato wedges
- Southern baked beans
- Corn cobbettes with sweet butter
- Strawberry shortcake, apple pie, brownies & cookies

#### THE CLASSIC BUFFET / 36

- Soup du jour
- Tossed garden salad with assorted dressings
- Bowtie pasta salad
- Fresh seasonal fruit
- \*Roast prime rib of beef au jus (carved by chef) with horseradish sauce
- Seared breast of chicken filled with fontina cheese & fresh herbs
- Baked fish with hush puppies
- Oven roasted potatoes
- Fresh harvest vegetables
- Assorted desserts

## WEST COAST BUFFET / 32

- Soup du jour
- Spinach salad with mushrooms, tomatoes, eggs & bacon dressing
- Chilled pasta salad, grilled vegetables,& basil vinaigrette
- Pan seared chicken, artichoke hearts
   & tomatoes
- Oven roasted salmon, basil, capers, citrus cream sauce
- Buttered french green beans
- California dessert assortment

# A WALK THROUGH ITALY / 38

- Vegetable minestrone
- · Fresh tomatoes and mozzarella salad
- Classic Caesar salad with anchovy dressing
- Sausage & ricotta lasagna
- Chicken Parmesan with marinara
- Sweet Italian sausage & peppers
- Linguine with white clam sauce
- Sautéed Italian vegetables
- Garlic bread
- Tiramisu & Amaretto cake



Price per guest.

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#### THE TOP SHELF / 48

- Assorted petite fresh vegetables with Boursin dip
- Selection of sliced fresh fruit
- Assorted imported & domestic cheese board
- Classic Maryland style crab cakes
- Bacon wrapped scallops
- BBQ shrimp
- \*Carved tenderloin of beef with peppercorn demi
- Farfalle with herb chicken in vodka sauce
- Bountiful display of assorted desserts to include:
   Cheesecake, fruit pies, brownies, blondies, assorted cookies & cakes

#### THE MELTING POT / 52

- \*Carved baron of beef & roasted turkey with assorted rolls & condiments
- Bacon & cheddar potato skins with sour cream & chives
- Asian spring rolls with sweet & sour sauce
- Crab stuffed mushroom caps
- BBQ smoked sausage
- Crispy chicken strips with ranch dip
- Prosciutto wrapped hearts of palm
- Assorted mini quiche
- Assorted fresh vegetables with artichoke dip
- Fresh seasonal fruit
- Display of pies, cakes & mousse



# TASTE OF THE WORLD

Taste of the world enhancement prices are based on a minimum of 50 guests and served for 2 hours.

### **ENHANCEMENTS FOR RECEPTIONS OR DINNER BUFFETS**

#### MEXICAN STATION / 10

- Mini tequila chicken burritos with black bean salsa
- · Grilled shrimp quesadillas, sweet corn & avocado relish
- Mini pork tamales in spicy adobo sauce

#### PASTA STATION / 10\*

ADD CHICKEN / 4 ADD SHRIMP / 7

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

#### ASIAN STATION / 13

- Crispy coconut shrimp with mango sauce
- Pork and vegetable egg rolls with sweet soy & plum dip
- · Beef sate with spicy peanut dipping sauce

## AROUND THE WORLD DESSERT STATION / 16

- Margarita cheesecake with raspberry tequila coulis
- Key lime pie with vanilla scented whipped cream
- Mini chocolate dome cakes
- White chocolate mousse
- Variety of delicate petit fours & truffles



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