HOLIDAY MENU AND PRICING











casino * noter * event center

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HOLIDAY BUFFET MENUS

ALL BUFFETS INCLUDE:

Choice of salad: mixed greens or Caesar, rolls or cornbread and butter, assorted pies, coffee, tea and decaf

FESTIVE HOLIDAY BUFFET / 42

CHOOSE 2 ENTRÉES

- Bacon-wrapped pork loin stuffed with chorizo
- Roasted turkey with dressing (traditional or cornbread)
- Sliced baked ham
- Juicy pot roast
- Pasta carbonara

Chicken marsala with mushroom

Parmesan crusted tilapia

• BBQ brisket

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- Pasta primavera
- Baked meat lasagna
- Slow-roasted prime rib as an entrée substitution

CHOOSE 2 SIDES

- Oven-roasted red skin potatoes
- Traditional mashed potatoes and gravy
- Goat cheese and chives mashed potatoes
- Au gratin potatoes
- Mashed sweet potatoes
- Baked mac and cheese

- Green beans with bacon and onion
- Brussels sprouts with bacon and onion
- Garlic infused broccoli
- Squash medley
- Bacon rice pilaf
- Seasonal vegetables

UPGRADES

•	Additional entrée (from choices above)	10.00 / person
•	Additional side (from choices above)	6.00 / person
•	Slow-roasted prime rib as an additional entrée (approx. 10oz)	23.00* / person
•	Grilled top sirloin as an additional entrée	16.00 / person
•	Herb-roasted salmon as an additional entrée	15.00 / person
•	Lamb chops as an additional entrée	35.00 / person
•	PREMIUM holiday desserts (crème brûlée or cheesecake)	8.00 / person

*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 50 guests. For more information, call Event Center Sales at 316-719-5302. KANSAS STAR casino * hotel * event center ALL HERE. ALL YOURS.

I-35 AT EXIT 33, MULVANE, KS | KansasStarCasino.com

16.00* / person

HOLIDAY BUFFET MENUS

SEASONS GREETINGS BUFFET / 48

- Loaded creamy potato soup
- Holiday salad: mixed greens, grape tomatoes, candied walnuts, bacon crumbs, dried cranberries, onions, mandarins, feta, fresh strawberry with apple cider dressing
- Choice of carving station: honey-glazed ham with pineapple chutney or oven-roasted turkey with cranberry sauce and traditional or cornbread dressing
- Rosemary and garlic marinated chicken breast with a rich sauce of sautéed mushrooms and marsala wine reduction
- Baked salmon filets served over fresh lemon and capers
- Mashed potatoes and gravy (white or brown) or goat cheese and chive mashed potatoes
- Baked mac and cheese or pasta carbonara
- Seasonal vegetables
- Dinner rolls, pumpkin bread or cornbread and butter
- Assorted pies
- Coffee, hot tea and decaf

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HOLIDAY BUFFET MENUS

KANSAS STAR SIGNATURE HOLIDAY BUFFET / 60

- Bourbon sweet potato bisque garnish with coconut milk
- Option holiday salad or chopped salad: mixed greens, chopped ham, bacon crumbs, eggs, cheddar, grape tomatoes and onions
- Roasted prime rib of beef au jus with horseradish and horseradish cream
- Baked quail stuffed with cornbread and bacon dressing
- Parmesan and pistachios crusted salmon
- Crab mac and cheese
- Mashed potatoes and gravy (white or brown) or goat cheese and chive mashed potatoes
- Fire-roasted asparagus and herb-roasted cherry tomatoes
- Dinner rolls, pumpkin bread or cornbread and butter
- PREMIUM holiday desserts (crème brûlée or cheesecake)
- Assorted pies
- Coffee, hot tea and decaf

UPGRADES

- Add a prime rib entrée
- Additional entrées from festive holiday buffet
- Additional side from festive holiday buffet
- PREMIUM holiday desserts (crème brûlée or cheesecake)
- Substitution available:
 - For baked quail bacon-wrapped chicken breast stuffed with cornbread and bacon dressing
 - For salmon parmesan and pistachio crusted tilapia

16.00 / person* 10.00 / person 6.00 / person 8.00 / person

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HOLIDAY PLATED MENUS

All menus include rolls and butter, coffee, tea and decaf

THREE-COURSE OPTION / 45

(Build your own - minimum 50 people)

SOUP OR SALADS

- Chopped salad: mixed greens, chopped ham, bacon crumbs, eggs, cheddar, grape tomatoes and onions
- Holiday salad: mixed green, grape tomatoes, candied walnuts, bacon crumbs, dried cranberries, onions, mandarins, feta, fresh strawberry Option of dressing: strawberry or citrus dressing
- Loaded creamy potato soup

ENTRÉE

- Quail stuffed with cornbread dressing, bacon rice pilaf, fired-roasted asparagus and beurre blanc sauce
- 10oz top sirloin, sweet mashed potatoes and vegetable ratatouille and sweet rosemary brown sauce
- Peppercorn crusted pork loin; goat cheese and chive mashed potatoes; demi-glazed fresh baby carrots, roasted jalapeños, and peppers

DESSERTS

- Vanilla crème brûlée
- Nutella crème brûlée
- Snickers cheesecake
- New York style cheesecake with strawberry sauce

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HOLIDAY PLATED MENUS

All menus include rolls and butter, coffee, tea and decaf

FOUR-COURSE OPTION / 60

(Build your own - minimum 50 people)

SOUP OR SALADS

- Chopped salad: mixed greens, 5oz grilled chicken, bacon crumbs, eggs, cheddar, grape tomatoes and onions
- Holiday salad: mixed greens, 4oz salmon, grape tomatoes, candied walnuts, bacon crumbs, dried cranberries, onions, mandarins, feta, fresh strawberry Option of dressing: strawberry or citrus dressing
- Grilled chicken salad croquette: grilled romaine lettuce, shaved parmesan, Caesar dressing, pesto sauce and chicken croquette
- Prosciutto wrapped shrimp, chopped vegetable crudités, spinach, fresh avocadoes and citrus dressing
- Loaded creamy potato soup
- Bourbon sweet potato bisque garnish with coconut milk

ENTRÉE

- 10oz top sirloin, crab cake, goat cheese and chive mashed potatoes, fired roasted asparagus and bearnaise sauce
- Seafood risotto, seared jumbo scallops, bacon-wrapped shrimp, lobster, dried tomatoes and mushroom risotto and crispy carrots
- Lamb chops, sweet mashed potatoes, vegetable ratatouille, red wine and rosemary sauce

DESSERTS

- Vanilla crème brûlée
- Nutella crème brûlée
- Snickers cheesecake
- New York style cheesecake with strawberry sauce
- Triple chocolate mousse cake with salted nut covered mousse bon bons

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