BOXED LUNCHES

Boxed lunches require a minimum of 12 guests with a maximum of two sandwich choices.

ROAST BEEF SANDWICH / 12

Thinly sliced roast beef, smoked Provolone cheese & horseradish mayo on a po-boy roll

VEGETARIAN WRAP / 12

Flour tortilla filled with grilled vegetables & boursin cheese

ITALIAN HERO / 12

Ham, salami & soprasetta with smoked provolone cheese dressed with lettuce, tomato and Italian vinegar & oil

GRILLED CHICKEN CAESAR WRAP / 12

Grilled chicken breast tossed with croutons & Parmesan cheese with romaine lettuce in a flour tortilla

SMOKED TURKEY WRAP / 12

Smoked turkey with lettuce, tomato & mustard in a whole wheat tortilla

Lunches include condiments, disposable flatware, chilled soft drinks or water & selection of two accompaniments:

- Sun Chips or baked potato chips
- Terra chips-vegetable chips
- Gourmet potato chips
- Chef's pasta salad
- Potato salad
- Red delicious apple
- Jumbo chocolate chip cookie
- Granola bars



PLATED LUNCHEONS

Plated lunch prices are based on a minimum of 40 guests. Includes selection of dessert, freshly baked rolls with whipped butter, coffee, tea and water.

BONELESS GRILLED BREAST OF CHICKEN / 19

- Sautéed wild mushrooms and shallots
- Lemon butter sauce
- Chef's choice of seasonal vegetables
- Aromatic rice pilaf

ARTICHOKE PARMESAN CHICKEN BREAST / 19

- Stuffed breast of chicken with artichokes & tomatoes
- Roasted chicken velouté
- Oven-roasted herbed potatoes
- Chef's choice of seasonal vegetables

POTATO CRUSTED SALMON / 24

- Yukon mash
- Chef's choice of seasonal vegetables

BLACKENED CHICKEN BREAST / 20

Served over fettuccine Alfredo

LUNCHEON CUT PRIME RIB, AU JUS (80z) / 24

- Cheddar mashed potatoes
- Fresh asparagus

MARINATED FLANK STEAK / 24

- Wild mushroom demi-glace
- Parmesan potatoes
- Chef's choice of seasonal vegetables

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 LUNCHEON ENHANCEMENTS

SALADS

•	FIELD GREEN SALAD	3.00 / person
	Tomatoes, cucumbers, baby corn, shredded carrots	
•	CAESAR SALAD	3.75 / person
	Crisp romaine lettuce, creamy Caesar dressing	
•	SPINACH SALAD	5.00 / person
	Spinach salad, mushrooms, red peppers, blue cheese	
	& balsamic vinaigrette	
•	TOMATO MOZZARELLA	4.00 / person
	Fresh tomato slices, fresh mozzarella & basil dressing	

SOUPS

•	Carrot-Ginger	4.00 / person
•	Tomato Basil Bisque	4.00 / person
•	Roasted Red Pepper	4.00 / person
•	Seafood Chowder	5.00 / person
•	Caramelized Onion	4.00 / person
•	Ham & Bean	4.00 / person
•	Italian Wedding	4.00 / person



CHILLED PLATED LUNCHES

Plated chilled lunch prices are based on a minimum of 12 guests. All plated chilled lunches include dessert selection, coffee, decaffeinated coffee, tea and water.

CHEF'S SALAD / 15

Julienne of ham & thinly sliced turkey, cheddar & Swiss cheese, chopped egg, bacon, tomato, on a bed of crisp lettuce with choice of dressing

DELI SANDWICH PLATE / 16

Sliced roast beef, honey cured ham or roasted turkey breast, traditional potato salad, Swiss or American cheese with tomato slice, lettuce, pickle, served on fresh baked bread; garnished with fresh seasonal fruit, mayo & mustard on the side

ASIAN CHICKEN SALAD / 16

Breast of chicken, julienne red & green peppers, snow peas, carrots, cabbage, water chestnuts, soba noodles, ginger vinaigrette

HEALTHY TURKEY WRAP / 16

Shaved turkey, crisp lettuce, ripe tomato, low fat dressing in a whole wheat tortilla, served with fruit garnish

STEAK SALAD / 18

Flank steak grilled to perfection; chopped romaine, Roma tomatoes, asparagus, fresh mozzarella & peppercorn dressing

DESSERT SELECTIONS

- 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



LUNCHEON BUFFETS

Luncheon prices are based on a minimum of 40 guests and served for two hours. All luncheon buffets include coffee, decaffeinated coffee, tea and water.

CLASSIC DELI / 21

- Vegetable & cabbage slaw
- Albacore tuna salad
- Baked potato salad
- Roast beef, turkey & ham
- Swiss, pepper jack, cheddar cheeses
- Tomato, purple onion, lettuce, pickles, olives & peppers
- Mayonnaise & Dijon mustard
- Sliced breads & rolls
- Pastry selection of the day

CHINESE BUFFET / 22

- Fresh seasonal fruits
- Glass noodle salad
- Crab rangoons with hoisin sauce
- Crispy vegetable egg rolls
- Sweet & sour pork
- Kung pao chicken
- Rainbow fried rice
- Steamed white rice
- Vegetable lo mein
- Pineapple cheesecake, almond cake, fortune cookies

SOUTHERN BUFFET / 27

- Chicken & sausage gumbo
- Vegetable & cabbage slaw
- Cucumber, tomato, onion salad
- Crispy fried chicken
- Sliced roast beef, au jus
- Maple butter braised whitefish
- Smashed potatoes
- Dirty rice pilaf
- Rolls & biscuits with whipped butter
- Bread pudding, pecan pie

THE SIGNATURE LUNCHEON BUFFET / 34

- Mixed baby greens, toy box tomatoes, shaved red onions with chef's selection of two dressings
- Grilled asparagus and cherry tomatoes
- Loaded mashed potatoes with green onion and cheddar cheese
- Sliced Kansas City strip steak
- Country fried catfish, hushpuppies, lemon
- *Carved tom turkey with gravy, cranberry relish
- Freshly baked dinner rolls with whipped butter
- Apple cobbler, warm bread pudding, and vanilla ice cream

TASTE OF TUSCANY / 27

- Caesar salad with garlic croutons
- Antipasto salad
- Four cheese lasagna
- Chicken marsala
- Penne shrimp Alfredo
- Grilled asparagus & roasted peppers
- Zucchini & yellow squash sauté
- Breadsticks with marinara
- Tiramisu, cheesecake & cannolis



casino * hotel * event center ALL. RIGHT. HERE. I-35 AT EXIT 33, MULVANE, KS | KansasStarCasino.com

Price per guest. All prices are subject to a 21% service charge and applicable taxes.

EXECUTIVE LUNCHES

Executive luncheon prices are based on a maximum of 30 guests. All executive luncheon buffets include coffee, decaffeinated coffee, tea and water.

WRAPS ON THE ROLL / 25

- Assorted deli wraps (Select three: roast beef, ham & cheese, sliced turkey, tuna salad, chicken salad, grilled vegetable)
- Creamy macaroni salad
- Mediterranean chopped salad
- Kettle chips
- House-baked cookies & brownies

SOUTH OF THE BORDER / 27

- Roasted corn & tomato salad with chilled green beans
- Tossed green salad with pepper jack cheese, crisp tortilla strips & southwest ranch dressing
- Black bean & chicken chimichangas
- Grilled fajita station with beef & chicken, including peppers, onions, diced tomatoes & sour cream
- Guacamole, salsa & warmed flour tortillas
- Mexican tomato rice & refried beans
- Churros

LITTLE ITALY / 28

- Balsamic tomato, basil, Bermuda onion salad
- Caesar salad
- Antipasto salad
- Penne & shrimp Alfredo
- Grilled chicken picatta
- Garlic bread sticks with marinara sauce
- Miniature tiramisu & cannolis

TASTE OF THE SOUTH / 35

- Seafood or chicken gumbo with rice
- Marinated black-eyed pea salad
- Southern potato salad
- Grilled chicken with pancetta crawfish cream sauce
- Fried catfish & cucumber rémoulade
- Mississippi meatloaf & mashed potatoes
- Collard greens
- Buttered cornbread
- Pecan pie



