

RECEPTION

LIGHT SELECTIONS

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Assorted Imported and Domestic Cheeses with Traditional Accompaniments
Served with Assorted Crackers

Small \$225 (serves 25 guests)
Medium \$300 (serves 50 guests)
Large \$375 (serves 100 guests)

CRUDITÉS DISPLAY

Assortment of Fresh Cut Seasonal and Marinated Vegetables
Served with Ranch or Bleu Cheese

Small \$225 (serves 25 guests)
Medium \$300 (serves 50 guests)
Large \$375 (serves 100 guests)

FRESH SEASONAL FRUIT DISPLAY

Sliced Seasonal Fresh Fruit served with Tropical Dip

Small \$175 (serves 25 guests)
Medium \$225 (serves 50 guests)
Large \$300 (serves 100 guests)

ANTIPASTO DISPLAY

Imported and Local Cured Meats, Domestic and Imported Cheeses, Assorted Olives, Pickled Vegetables,
Mustards and Accompaniments served with Toasted Sliced Baguettes and Crackers

Small \$225 (serves 25 guests)
Medium \$325 (serves 50 guests)
Large \$375 (serves 100 guests)

Prices subject to service charge and applicable tax

AMERISTAR
CASINO ★ RESORT ★ SPA

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RECEPTION

COLD HORS D'OEUVRES

Minimum order is three dozen pieces per item

HORS D'OEUVRES

Lobster Deviled Eggs • Prosciutto and Melon • Cucumber with Crab Meat • Red Potatoes filled with Sour Cream and Chives
Brie Cheese with Strawberries and Walnuts served on Toast • Cucumber Cup with Hummus
Gazpacho Shooters with Chive Crème Fraiche • Goat Cheese Mousse and Dates • Mini Bruschetta with Assorted Toppings
Prosciutto and Fresh Mozzarella • Artichoke Bottoms with Bay Shrimp • Mini Tarts filled with Lobster Mousse
Goat Cheese and Sun-Dried Tomatoes with Roasted Pine Nuts in a Pastry Shell
Caramelized Onion Tart with Goat Cheese, Kalamata Olives and Thyme
Antipasto Skewer - Olive, Salami, Bocconcini, Tomato
Sweet Piquillo Pepper Goat Cheese Bruschetta

\$42 per dozen

PREMIUM HORS D'OEUVRES

Beef Tenderloin Crostini with Asiago, Basil and Olive Oil • Blackened Ahi Tuna Spoons with Peanut Caramel Popcorn
Clams on the Half Shell • Oyster on the Half Shell • Shredded Pork Char Sui served on a Fried Won Ton Skin
Black Pepper Brioche • Buckwheat Blini with Smoked Salmon • Tomato and Lobster Medallion on Black Pepper Brioche
Pâté de Foie Gras on Toasted Black Pepper Brioche • Jumbo Shrimp • Asparagus wrapped in Smoked Salmon
King Crab Legs • Seared Ahi Tuna on Lotus Root with Wasabi Aioli

\$50 per dozen

SUSHI

MAKI ROLLS

California Roll – Crab Meat, Avocado, Cucumber
Spicy Tuna Roll – Ahi Tuna, Green Onion, Spicy Sauce
Rock & Roll – Fresh Water Eel, Avocado, Cucumber, Special Glazed Sauce
Philadelphia Roll – Smoked Salmon, Cream Cheese, Avocado
Ameristar Roll – Cooked Shrimp, Cream Cheese, Avocado with Special Glazed Sauce

\$18.00 per roll

NIGIRI SELECTION

Ahi Tuna, Norwegian Atlantic Salmon, Fresh Water Eel, Tamago Sweet Egg,
Red Snapper, Crab Salad

\$7.50 each

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HOT HORS D'OEUVRES

Minimum order three dozen pieces per item

HORS D'OEUVRES

Steak & Cilantro Empanadas • Southwest Black Bean Chicken Burritos • Assorted Miniature Quiche
Jalapeño Poppers with Ranch Dressing • Crispy Potato Skins with Cheddar Cheese and Bacon Bits,
served with Sour Cream and Chives • Italian Sausage Skewers with Peppers and Onions
Spicy Buffalo Chicken Wings with Ranch Dip • Spinach and Feta Cheese wrapped in
Phyllo Dough • Mini Chicken Wellingtons with Pink Peppercorn Deme Glace
Meatballs (Barbecued, Polynesian, Swedish or Marinara)
Bacon Wrapped Artichoke and Gorgonzola • Santa Fe Style Potato Cups

\$42 per dozen

PREMIUM HORS D'OEUVRES

Beef Satay • Chicken Satay • Miniature Beef Wellington
Baked Brie with Raspberry Coulis • Pork Pot Stickers with Soy Dipping Sauce
Mushroom Caps Stuffed with Chicken and Gruyère Cheese • Sea Scallops wrapped in Bacon
Chicken Kabob with Teriyaki Sauce • Coconut Shrimp with Chutney
Grilled Shrimp wrapped in Bacon • Petite Short Rib Pie
Green Onion and Ginger Chicken Stuffed Crêpe
Fried Butterflied Shrimp with Cocktail Sauce • Artichoke and Brie Fondue
Lobster and Coconut Phyllo Cup • Tempura Shrimp with Soy Dipping Sauce
Foie Gras on Cinnamon French Toast with White Peaches • Szechwan Scallops
Beef Tenderloin and Applewood Bacon
Prosciutto and Brie with White Truffle Honey on Toasted Brioche

\$50 per dozen

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RECEPTION

A LA CARTE SNACKS

One Pound Bowl

Serves approximately 10 guests

CANDY

Fudge	\$28.00
Pecan Turtles	\$22.00
Yogurt-Covered Raisins	\$22.00
Chocolate-Covered Almonds, Blueberries or Cherries	\$22.00
Cashew and Spanish Peanut Brittle	\$22.00
Gummy Bears	\$16.00
Saltwater Taffy	\$24.00
Sugar Free Caramels	\$24.00
Sugar Free Alligators	\$24.00

DRY SNACKS

One Pound Bowl

Serves approximately 15 guests

Mixed Nuts	\$22.00
Cashews	\$24.00
Roasted Peanuts	\$18.00
Pistachios	\$24.00
Popcorn (Butter Flavor)	\$12.00
Popcorn (Caramel Flavor)	\$16.00
Popcorn (Cheese Flavor)	\$16.00
Potato Chips (Original Flavor)	\$12.00
Pretzels	\$12.00
Goldfish Cheese Flavored Crackers	\$12.00
Trail Mix	\$18.00
Pita and Bagel Chips	\$18.00
Tortilla Chips	\$18.00
Banana Chips	\$16.00

DIPS

One Quart

Serves approximately 10 guests

Served With Corn Tortilla and Toasted Pita Chips

Hot

Crab and Spinach	\$30.00
Spinach and Artichoke	\$30.00
Queso Cheese & Peppers	\$26.00

Cold

Dill and Sour Cream	\$26.00
French Onion Sour Cream	\$26.00
Chickpea Hummus	\$26.00
Guacamole	\$30.00
Salsa	\$26.00
Bacon, Cheddar and Chipotle	\$26.00
Seven Layer Taco	\$28.00

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SPECIALTY STATIONS

Minimum 25 guests – Minimum order is two specialty stations
Add \$2 per guest if under 25 guests

SCAMPI

\$100 chef's labor fee up to 50 guests for 2 hour reception
(3 pieces per person)

Sautéed Shrimp in Garlic and Olive Oil
\$18 per guest

EVO GRILLING

Get involved with the sounds, sights and aromas of freshly prepared foods matched to your personal taste

\$100 chef's labor fee up to 50 guests for 2 hour reception
50 piece minimum order

Chicken Scallopini served with Marsala or Picatta Sauce (4 ounces per guest)
\$6 per piece

Tournedos of Beef Medallions served with Green Peppercorn Sauce or Béarnaise Sauce
(4 ounces per guest)
\$12 per piece

Lamb Lollipops served with Mint Demi (4 ounces per guest)
\$12 per piece

Beef and Sweet Bell Pepper Kabobs served with Red Pepper Coulis
\$8 each

Chicken Satay served with Spicy Peanut Sauce and Rice Noodle Slaw
\$7 each

Seared Vegetable Brochettes served with Balsamic Reduction and Warm Flat Bread
\$7 each

Mini Turkey Burger Sliders with Spicy Ranch Dressing on a Pretzel Bun
\$9 each

Mini Chicken Sliders with Roasted Tomato Aioli, Pepper Jack on a Slider Bun
\$9 each

Mini Beef Tenderloin Burgers with Caramelized Onion and Demi Jus
\$12 each

Blackened Scallops served with Lemon Vinaigrette and Roasted Cauliflower Puree
\$14 each

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EVO FRIED RICE

\$100 chef's labor fee up to 50 guests for 2 hour reception

Choice of Jasmine Rice or Brown Rice

Choice of 2

BBQ Pork

Vegetarian with Tofu

Shrimp

Chicken

\$16 per guest

BUILD YOUR OWN CAESAR SALAD

(Add \$500 for Ice Bowl Action Enhancement)

Romaine Lettuce, Grilled Chicken Breast, Bay Shrimp
Herbed Croutons, Shredded Parmesan Cheese, Traditional Caesar Dressing
\$12 per guest

BUILD YOUR OWN SALAD

Spinach, Field Greens, Iceberg Lettuce, Tomatoes, Artichokes, Black Olives, Grilled Chicken, Shrimp, Bacon Bits,
Sunflower Seeds, Cheddar and Monterey Jack Cheese, Red Onions, Cucumbers, Croutons, Choice of Dressings
\$10 per guest

SOUP

Choice of 2

All Soups accompanied with Assorted Crackers

Lobster Bisque

Butternut Squash Bisque

Corn Chowder

Chicken Noodle

Clam Chowder

Spicy Lentil

Minestrone

Vegetable

\$10 per guest

STREETSCAPE TACO CART

Minimum 25 guests, based on 3 tacos per guest

\$100 chef's labor fee up to 50 guests for 2 hour reception

Marinated Steak & Chicken on Warm Corn Tortillas

Served with Red Onion, Cotija, Cilantro, Red and Green Salsa

\$16 per guest

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MACARONI & CHEESE

\$100 attendant fee up to 50 guests for 2 hour reception

Choice of 3

Maine Poached Lobster
Smoked White Cheddar and Tasso Ham
Traditional
Spinach & Feta
Smoked Chicken and Monterey Jack
Heirloom Tomatoes and Buffalo Mozzarella
\$14 per guest

PASTA BAR

\$100 attendant fee up to 50 guests for 2 hour reception

Pasta Selections – Choice of 2

Penne, Orecchiette, Tri-colored Tortellini, Fusilli, Chicken and Portabella Mushroom Ravioli,
Toasted Beef Ravioli

Sauce Selections – Choice of 2

Classic Marinara, Pesto Cream, Alfredo, Gorgonzola Cream, Spicy Arrabiata Sauce

Garlic Bread, Red Pepper Flakes, Parmesan Cheese
\$14 per guest

MINI LOBSTER TACO

Based on 3 tacos per person

Fresh Lobster sautéed with Cilantro, Garlic and Lemon-lime Juice filled to order in crisp Mini Tortilla Shells
garnished with Chipotle Mayonnaise, Shredded Lettuce, Avocado Crema, Cotija Cheese
\$18 per guest

SPECIALTY GRILLED CHEESE

Based on 1.5 sandwiches per person

\$100 chef's labor fee up to 50 guests for 2 hour reception

Choice of 3

The Classic — American Cheese on Country White Bread
California Turkey Melt — Avocado, Sprouts, Tomatoes, Monterey Jack Cheese, Tomatoes on Whole Wheat Bread
Euro — Ham and Swiss on Swirl Rye Bread
Santa Fe Chicken Melt — Spiced Chicken, Jalapeño Jack Cheese, Guacamole, Red Onions on Country White Bread
Texan BBQ Melt — BBQ Chicken, Monterey Jack Cheese on Texas Toast
Midwestern BLT — Applewood Bacon, Tomatoes, Cheddar Cheese on Country White Bread
Tuna Melt — Tuna, Cheddar Cheese, Tomatoes on Whole Grain Bread
\$14 per guest

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SIDES BAR

Choice of 2

Whipped Potatoes — Garlic Butter, Scallions, Bacon, Shredded Cheddar Cheese
Whipped Sweet Potatoes — Honey, Cinnamon Butter, Marshmallows, Toasted Pecans, Granola
Soft Yellow Corn Polenta — Caramelized Onions, Roasted Peppers, Shredded Cheddar Cheese
Baked Idaho Potatoes — Scallions, Bacon, Shredded Cheddar Cheese, Chili Con Queso
Baked Sweet Potatoes — Honey, Cinnamon Butter, Marshmallows, Toasted Pecans
\$12 per guest

THE RAMEN NOODLE SHOP

Traditional noodle dish of Japan

\$100 chef's labor fee up to 50 guests for 2 hour reception

Includes two broths:

Shio – Traditional broth made from chicken stock, vegetables, dark soy sauce

Vegetable – Light stock made from carrots, celery, onion, mushroom, leeks

Condiments include: Ramen Noodles, Char Siu Pork, Diced Chicken, Hard Boiled Eggs, Bean Sprouts, Scallions, Mini Bok Choy, Shredded Carrots, Firm Diced Tofu, Jalapeño, Straw Mushroom, Bamboo Shoots, Chili Paste, Soy Sauce

Served with Coffee Cups with Pho Spoons, Forks, and Chopsticks

\$14 per guest

PIZZA

Based on 2 slices per person

Choice of 3

Pepperoni, Vegetarian, Canadian Bacon With Pineapple,
Roasted Chicken and Garlic, Barbecue Chicken

\$8 per guest

NACHO

Make Your Own Nachos served with Tortilla Chips, Stewed Chicken, Seasoned Ground Beef,
Refried Beans, Cheese Sauce, Chili Con Queso, Jalapeño Slices, Sour Cream, Guacamole

\$10 per guest

HAMBURGER & HOT DOG

Based on one 7oz. Hamburger & one Hot Dog per person

Angus Hamburgers served with Lettuce, Sliced Tomato,
Sliced Onions, Pickles, American and Swiss Cheeses

All Beef Hot Dogs served with Ketchup, Mustard,
Mayonnaise, Pickle Relish, Chopped Onions

\$14 per guest

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CARVING STATIONS

\$100 chef's labor fee per 50 guests

TOP ROUND OF BEEF

Approximately 50 servings
Served with Creamy Horseradish, Mustard,
Mayonnaise, Freshly Baked Rolls
\$325 each

BAKED SUGAR-GLAZED HAM

Approximately 70 servings
Served with Assorted Mustards, Mayonnaise,
Freshly Baked Rolls
\$300 each

WHOLE ROASTED SUCKLING PIG

Approximately 100 servings
Served with Assorted Mustards, Mayonnaise,
Apricot Barbecue Sauce, Freshly Baked Rolls
\$375 each

ROASTED TURKEY BREAST

Approximately 50 servings
Served with Mayonnaise,
Cranberry Sauce, Freshly Baked Rolls
\$275 each

BEEF TENDERLOIN

Approximately 25 servings
Served with Creamy Horseradish, Mustard,
Mayonnaise, Freshly Baked Rolls
\$325 each

CARVED PRIME RIB

Approximately 50 servings
Served with Creamy Horseradish, Au Jus
\$375 each

CEDAR PLANKED SALMON

Approximately 30 servings
Served with Basil Aioli Rémooulade Sauce,
Sliced Lemons, Capers
\$375 each

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CONFECTIONS

ASSORTED FRENCH PASTRIES

Minimum 25 guests

Éclairs, Fruit Tartlettes, Napoleons, Chocolate Pyramids,
Palmiers, Roulade, Swans, Apple Tarts,
Strawberries dipped in Chocolate
\$38 per dozen

MACAROOON STATION

Minimum 25 guests

Choice of 4

Traditional
Chocolate
PB&J

Lemon Curd
Strawberry
Chocolate Praline

Vanilla Bean
Coffee
Toffee

\$10 per guest

MINIATURE DESSERT BUFFET

Minimum 25 guests

Choice of 3

Rice Pudding
Peanut Butter Mousse Pie
Oreo Cheesecake
Profiteroles (Coffee, Chocolate, Vanilla)
Lemon Panna Cotta
Crème Brulee Cheesecake
\$10 per guest

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GRANDMA'S PIE & COBBLER TABLE

Minimum 25 guests

Apple, Cherry, Mixed Berry, Coconut Cream, Banana Cream, Chocolate Silk, Lemon
\$10 per guest

CANDY BUFFET

Minimum 25 guests

Based on 4 ounces total per person

Choice of 6

Boston Baked Beans, Gummy Bears, Charms Sour Balls, Cotton Candy, Skittles,
Snow Caps, M&Ms, Pixy Stixs, Zotz, Rain-Blo Bubble Gum,
Bit-O-Honey, Jujufruits, Chuckles, Dots, Licorice Wheels
\$10 per guest

GOURMET COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee with Shaved Chocolate, Whipped Cream, Flavored Syrups
\$9 per guest

CHOCOLATE FOUNTAIN

Approximately 50 orders

Dark Chocolate with Pound Cake, Strawberries, Pretzels, Marshmallows
\$12 per guest

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