



The logo for WinStar World Casino and Resort is centered on a dark blue background with a repeating geometric pattern. The logo itself is enclosed within a series of three concentric, slightly offset diamond shapes formed by gold lines. At the top of the central diamond is a white starburst graphic with a curved line trailing down to the letter 'i' in 'WinStar'. The word 'WinStar' is written in a white, elegant script font. Below it, the words 'WORLD CASINO' and 'RESORT' are in a white, bold, sans-serif font, with 'AND' in a smaller font size between two horizontal lines.

*WinStar*  
WORLD CASINO®  
— AND —  
RESORT



## BANQUET CATERING MENU

# BREAKFAST

MINIMUM OF 25 GUESTS REQUIRED. IF LESS THAN 25 GUESTS, A SURCHARGE OF \$5/PERSON WILL APPLY. ALL BUFFETS INCLUDE CHOICE OF LEMON- OR CUCUMBER-INFUSED WATER AND COFFEE.

\*Decaffeinated coffee is available upon request.

### AMERICAN CONTINENTAL \$12/PERSON

Seasonal Fruit & Berry Display | Danishes | Petite Muffins | Assorted Fruit Juices

### REGAL CONTINENTAL \$16/PERSON

Seasonal Fruit & Berry Display | Danishes | Petite Muffins | Assorted Fruit Juices | Yogurt | Assorted Bagels | Cream Cheese | Whipped Butter | S.Pellegrino Mineral Water

### AMERICAN BUFFET \$16/PERSON

Applewood Smoked Bacon | Sausage Links | Scrambled Eggs | Roasted Breakfast Potatoes | Seasonal Fruit Display | Petite Muffins | Danishes | Assorted Dry Cereals & Milk | Assorted Juices

### EXECUTIVE BUFFET \$18/PERSON

Traditional Eggs Benedict | Vanilla-Infused Brioche French Toast | Maple Syrup | Applewood Smoked Bacon | Sausage Links | Scrambled Eggs | Roasted Breakfast Potatoes | Seasonal Fruit Display | Danishes | Assorted Juices

### SOUTHWESTERN TACO BUFFET \$16/PERSON

Scrambled Eggs with Chorizo Sausage & Peppers | Skillet Potatoes | Applewood Smoked Bacon | Warm Flour Tortillas | Pico De Gallo | Jalapeño Peppers | Salsa | Shredded Cheese | Guacamole | Black Bean Relish | Seasonal Fruit Display | Assorted Juices

### COUNTRY BREAKFAST BUFFET \$17/PERSON

Flaky Biscuits & Gravy | Applewood Smoked Bacon | Sausage Patties | Country Skillet Potatoes | Seasonal Fruit Display | Assorted Juices

**\*Substitute Ham or Turkey Sausage Patties on any Buffet for \$2/Person.**

**\*Gluten-Free Breads Available!**

\*ALL FOOD & BEVERAGE  
PRICES ARE SUBJECT TO  
A 20% SERVICE CHARGE.

CATERING PRICES ARE  
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GF = GLUTEN FRIENDLY  
V = VEGAN



## BANQUET CATERING MENU

# BREAKFAST ENHANCEMENTS

### SMOKED SALMON & BAGEL DISPLAY \$10/PERSON

Sliced Smoked Salmon | Whipped Cream Cheese |  
Whipped Garlic & Herb Boursin Cheese | Hard-Boiled Egg | Red Onion | Parsley |  
Tomatoes | Capers | Bakery-Fresh Bagels

### OATMEAL BAR \$4/PERSON (GF) (V)

Steel-Cut Oatmeal | Bananas | Apples | Whipped Butter | Cinnamon | Toasted Pecans |  
Toasted Walnuts | Sliced Almonds | Dried Cherries | Golden Raisins | Dried Cranberries

### YOGURT BAR \$7/PERSON (GF) (V)

Greek Yogurt | Vanilla Yogurt | Fresh Assorted Berries | Granola | Pecans |  
Dried Cranberries | Seasonal Fresh Fruit Skewers

### MADE-TO-ORDER OMELETTE & EGG STATION \$8.50/PERSON + \$75

#### ATTENDANT FEE (PER 35 GUESTS) (GF)

Farm-Fresh Eggs | Ham | Applewood Smoked Bacon | Red & Green Bell Peppers |  
Mushrooms | Spinach | Cheddar Cheese | Feta Cheese | Cholula Hot Sauce

**\*Add avocado toast station with cooked-to-order eggs for \$2/person.**

### ASSORTED MINI QUICHES \$24/DOZEN (Pick two)

Spinach & Feta | Bacon | Ham & Cheese | Florentine | Swiss & Bacon

### BREAKFAST TACOS \$36/DOZEN (Pick two)

Potato, Egg & Cheese | Sausage, Egg & Cheese | Bacon, Egg & Cheese

### BREAKFAST SANDWICHES \$48/DOZEN (Pick two)

Fried Chicken Biscuit | Sausage, Egg & Cheese | Bacon, Egg & Cheese |  
Ham, Egg & English Muffin | Ham & Swiss Croissants

### MIMOSAS, BELLINIS & BLOODY MARY BAR \$8/PERSON

**\*For additional enhancements, please see our À La Carte section of the menu.**

**\*Gluten-Free Breads Available!**

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## BANQUET CATERING MENU

# À LA CARTE BAKERY ITEMS

### ASSORTED BAGELS \$24/DOZEN

Plain | Blueberry | Everything | Cinnamon | Poppy Seed  
Assorted Cream Cheeses, Honey, Butter & Toaster

### ASSORTED FRUIT-FILLED DANISHES \$24/DOZEN

Cheese | Apple | Cherry | Lemon

### ASSORTED MUFFINS \$24/DOZEN

Blueberry | Banana Nut | Lemon Poppy Seed

### HOMEMADE SCONES \$24/DOZEN

Plain | Almond | Chocolate | Butter | Preserves

### SOFT PRETZEL STICKS \$22/DOZEN

Served with Mustard & Nacho Cheese Sauce

### FRESH-BAKED ASSORTED COOKIES \$24/DOZEN

Chocolate Chip | White Chocolate Macadamia Nut | M&M's |  
Peanut Butter | Oatmeal Raisin

### DOUBLE FUDGE BROWNIES \$24/DOZEN

### LEMON BARS \$24/DOZEN

### CUPCAKES \$60/DOZEN (Pick one flavor)

Chocolate | Vanilla | Red Velvet

### HALF SHEET CAKE (40 Slices) \$125\*

### FULL SHEET CAKE (80 Slices) \$225\*

\*Custom artwork available upon request.

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## BANQUET CATERING MENU

# À LA CARTE SNACKS

**ASSORTED INDIVIDUAL YOGURTS \$3/SERVING (GF)**

**SEASONAL FRESH FRUIT SKEWERS \$4/SERVING (GF) (V)**  
Vanilla Honey Yogurt

**WHOLE FRESH FRUIT \$2.50/SERVING (GF) (V)**

**MINI BERRY PARFAITS \$4/SERVING (GF) (V)**

**ASSORTED DRY CEREALS & MILKS \$3/PERSON**

**ASSORTED GRANOLA BARS \$24/DOZEN**

**VARIETY OF MINI SANDWICHES \$36/DOZEN (Pick two)**  
Smoked Salmon | Chicken Salad | Egg Salad | Cucumber & Chive Aioli | Turkey & Swiss | Ham, Brie & Apple | Crab Salad

**ASSORTED BAGGED POTATO CHIPS & PRETZELS \$2.50/SERVING**

**CHIPS, SALSA & HOMEMADE GUACAMOLE \$5/PERSON**

**SPECIALTY TRAIL MIXES \$15/POUND (Pick one)**

**S'mores Mix:** Mini Marshmallows, Chocolate Chips, Graham Crackers

**PB&J:** Candy-Coated Chocolate Peanuts, Mini-Peanut Butter Crackers, Raisins, Peanuts

**Flamin' Cajun:** Walnuts, Sunflower Seeds, Raisins, Cajun Seasoned Peanuts

**Packin' A Punch:** Sunflower Seeds, Peanuts, Pretzels, Wasabi Peas

**Curry Campfire:** Curry Peanuts, Raisins, Pretzels, Crunchy Chickpeas

**Coffee Buzz:** Almonds, Raisins, Chocolate Espresso Beans, White Chocolate Chips

**The Elvis:** Peanuts, Banana Chips, Bits of Jerky, Peanut Butter Cups

**Superman's Mix:** Dried Blueberries, Dates, Almonds, Coconut Chips, Chia

**Mountain Man:** Dark Chocolate Chips, Dried Cranberries, Almonds, Cashews, Sunflower Seeds

**MIXED NUTS \$20/POUND (Pick one) (V)**

Cashews | Pecans | Peanuts | Almonds

**\*Can be roasted in house for additional \$5 per pound.**

**POPCORN \$3/PERSON + \$75 ATTENDANT FEE (PER 50 GUESTS)**

Freshly Popped & Displayed in a Popcorn Machine

**SEASONAL FRUIT & BERRY DISPLAY \$4/PERSON (GF) (V)**

Vanilla Honey Yogurt Dip

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## BANQUET CATERING MENU

# À LA CARTE BEVERAGES

### COFFEE \$35/GALLON

Regular Coffee | Decaffeinated Coffee | Assorted Creamers & Sugars

### SPECIALTY COFFEE \$45/GALLON

\*Ask about Premium and Seasonal options.

### ICED FRAPPUCCINOS & COFFEES \$5 EACH

### ASSORTED HOT TEAS \$25/GALLON

Served w/Honey

### LEMONADE \$25/GALLON

### FRESHLY BREWED ICED TEA \$25/GALLON

Served with Lemon Wedges

### ASSORTED FRUIT JUICES \$2.50 EACH

Apple | Orange | Grapefruit | Cranberry

### S.PELLEGRINO SPARKLING WATER

Small Bottle \$3 Each | Large Bottle \$5 Each

### ASSORTED GATORADES \$3 EACH

### INDIVIDUAL BOTTLED MILK \$3.50 EACH

### REGULAR & SUGAR FREE RED BULL \$5 EACH

### BOTTLED WATER \$2.50 EACH

### CANNED PEPSI PRODUCTS \$2.50 EACH

Pepsi | Diet Pepsi | Mountain Dew | Sierra Mist | Schweppes Ginger Ale | Orange Crush | Dr. Pepper

### INFUSED WATER \$20/GALLON (GF) (V)

Cucumber Mint | Strawberry Basil | Refreshing Citrus | Cranberry Lime | Watermelon Lemon | Strawberry Mint | Lemon Lime | Strawberry Kiwi | Cucumber Lime

\*Other flavor combinations are available upon request.

### ALL-DAY BEVERAGE SERVICE

Regular Coffee | Iced Tea | Canned Pepsi Products | Bottled Water | Juices

1 HR - \$7/PERSON | 2 HRS - \$8/PERSON | 3 HRS - \$9/PERSON | 4 HRS - \$10/PERSON



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## BANQUET CATERING MENU

# BREAK

MINIMUM OF 10 GUESTS REQUIRED. BREAKS BASED ON 60 MINUTES OF SERVICE. ALL BREAKS INCLUDE CHOICE OF LEMON- OR CUCUMBER-INFUSED WATER.

### MORNING BREAK \$14/PERSON

Assorted Scones | Butter & Preserves | Individual Yogurts | Assorted Granola | Dried Fruit | Fresh Fruit Skewers | Coffee | Assorted Creamers & Sugars

### THE GRANOLA BAR \$14/PERSON

Vanilla Bean Yogurt | Greek Yogurt | Dried & Fresh Blueberries | Dried Cranberries | Dried Banana Chips | Granola | Mini Chocolate Chips | Fresh Strawberries | Toasted Coconut Flakes | Mini Marshmallows | Honey | Coffee | Assorted Creamers & Sugars

### POWER BREAK \$16/PERSON

Whole Seasonal Fruits | Raw Vegetable Crudités | Assorted Granola Bars | Nut & Dried Fruit Trail Mix | Individual Yogurts | Regular & Sugar Free Red Bull | Individual Gatorades

### HEALTH BREAK \$17/PERSON

Whole Seasonal Fruits | Carrot & Celery Sticks | Dual Hummus Dips | Pita Chips | Trail Mix | Mixed Nuts | Fruit-Infused Water (See previous page for flavor options.)

### THE TIME-OUT \$20/PERSON

Nathan's Famous Hot Dogs | Warm Jumbo Pretzels | Mustard & Cheese Sauce | Peanuts | Cracker Jacks | Warm Popcorn | Lemonade | Iced Tea

### SWEET & SALTY \$15/PERSON

Jelly Belly Mix | Gummy Bears | Peanut M&M's | Assorted Mini Candy Bars | Pretzels | Assorted Bags of Chips | Roasted Mixed Nuts | Canned Pepsi Products

### DRY SNACK BREAK \$14/PERSON

Assorted Bags of Chips | Chex Mix | Honey Roasted Peanuts | Smoked Almonds | Pretzels | Nut & Dried Fruit Trail Mix | Lemonade | Canned Pepsi Products

### PROTEIN BREAK \$16/PERSON

Ham & Turkey Slices | Boiled Eggs | Celery & Carrot Sticks | Hummus Cups | Pita Chips | Ranch Dressing | Cheese Cubes | Roasted Nuts | Individual Gatorades

### EL DESCANSO \$12/PERSON

Homemade Salsa | Pineapple Salsa | XXX Salsa | Guacamole | Queso | Tortilla Chips | Mini Churros | Homemade Agua De Limón

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## BANQUET CATERING MENU

# HANDHELDS

### SMOKED TURKEY \$16/PERSON

Wheat Berry Bread | Swiss Cheese | Crisp Lettuce | Sliced Tomatoes | Assorted Condiments (on the side)

### BLACK FOREST HAM \$16/PERSON

Wheat Berry Bread | Cheddar Cheese | Crisp Lettuce | Sliced Tomatoes | Assorted Condiments (on the side)

### SHAVED ROAST BEEF \$16/PERSON

Hoagie Roll | Provolone Cheese | Horseradish Cream Sauce | Crisp Lettuce | Sliced Tomatoes | Assorted Condiments (on the side)

### CLASSIC CLUB \$16/PERSON

Texas Toast | Roasted Turkey | Ham | Bacon | Swiss Cheese | Crisp Lettuce | Tomato | Mayonnaise

### BAKED ITALIAN HERO \$16/PERSON

Hoagie Roll | Genoa Salami | Ham | Capocollo | Provolone | Tomato Aioli | Pesto Sauce

### CLUB WRAP \$16/PERSON

Turkey Breast | Crispy Bacon | Tomato Basil Tortilla | Swiss Cheese | Crisp Lettuce | Sliced Tomatoes

### SOUTHWEST CHICKEN WRAP \$16/PERSON

Grilled Chicken Breast | Black Bean Salsa | Diced Tomatoes | Shredded Lettuce | Chipotle Ranch | Flour Tortilla

### MEDITERRANEAN WRAP \$16/PERSON (V)

Grilled Zucchini | Grilled Squash | Grilled Eggplant | Grilled Peppers | Spinach | Diced Tomatoes | Hummus Spread | Flour Tortilla

**\*Gluten-free tortillas are available upon request.**

### GRILLED VEGETARIAN WRAP \$16/PERSON (V)

Marinated Peppers & Onions | Asparagus | Yellow Squash | Grape Tomatoes | Portobello Mushrooms | Balsamic Vinaigrette | Tomato Basil Tortilla

**\*Gluten-free tortillas are available upon request.**

### ALL HANDHELD ITEMS INCLUDE:

Choice of Chips, Marinated Vegetables, or Fresh Fruit | Gourmet Cookie | Bottled Water

**\*Can be placed in boxes for Grab & Go option.**

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## BANQUET CATERING MENU

# THE GARDEN

### **GRILLED CHICKEN CAESAR SALAD \$16/PERSON**

Grilled Herb-Marinated Chicken | Hearts of Romaine | Parmesan | Garlic Croutons | Creamy Caesar Dressing  
(GF - MINUS CROUTONS)

### **SANTA FE CHICKEN SALAD \$16/PERSON (GF)**

Blackened Chicken Breast | Seasonal Greens | Black Bean & Corn Relish | Diced Tomatoes | Rustic Cut Cheese | Sliced Red Onions | BBQ Ranch Dressing

### **BEEF FAJITA SALAD \$17/PERSON**

Marinated Skirt Steak | Seasonal Greens | Sautéed Onions & Sweet Peppers | Rustic Cut Cheese | Pico De Gallo | Flour Tortillas  
(GF - MINUS FLOUR TORTILLAS)

### **COBB SALAD \$16/PERSON (GF)**

Smoked Ham | Roasted Turkey | Bacon | Chopped Egg | Crisp Iceberg Lettuce | Chopped Tomato | Sliced Avocado | Bleu Cheese Crumbles | Diced Onions | Ranch Dressing

### **THE MEDITERRANEAN \$16/PERSON**

Grilled Chicken Breast | Bacon | Red Onions | Kalamata Olives | Hearts of Palm | Baby Spinach | Feta Cheese | Hummus | Pita Bread | Grilled Tomato Vinaigrette  
(GF - MINUS PITA BREAD)

### **ASIAN CHICKEN SALAD \$17/PERSON**

Grilled Chicken | Seasonal Greens | Chopped Romaine | Julienned Napa Cabbage & Carrots | Snap Peas | Crispy Wonton Strips | Mandarin Oranges | Honey Ginger Dressing  
(GF - MINUS WONTON STRIPS)

### **ALL GARDEN ITEMS INCLUDE:**

Berry Salad | Gourmet Cookie | Iced Tea & Water Service

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## BANQUET CATERING MENU

# HOT HORS D'OEUVRES

PRICES LISTED ARE PER 12 PIECES. MINIMUM ORDER OF 1 DOZEN REQUIRED.

**CHICKEN WINGS \$24/DOZEN** (Pick your flavor)  
Mild, Hot, or BBQ

**MEATBALLS \$24/DOZEN** (Pick your flavor) (GF)  
BBQ or Swedish

**SMOKED CHICKEN QUESADILLA TRUMPETS \$36/DOZEN**

**CRISPY CRAB RANGOON \$26/DOZEN**  
Sweet Chili Sauce

**CHICKEN SATAY \$36/DOZEN**  
Thai Chili Sauce

**BACON WRAPPED SHRIMP \$54/DOZEN** (GF)  
Tangy BBQ Sauce

**MINI CRAB CAKES \$48/DOZEN**

**CHICKEN & WAFFLE SKEWERS \$36/DOZEN**  
With Syrup Drizzle

**COCONUT SHRIMP \$39/DOZEN**  
Orange Marmalade Sauce

**STUFFED MUSHROOM CAPS \$42/DOZEN** (GF)  
Spinach & Sausage

**MINI CRISPY TACOS \$42/DOZEN** (Choose one)  
Carne Asada Beef or Southwest Chicken

**GREEN CHILI PULLED PORK CUPS \$42/DOZEN**

**CHICKEN RUMAKI \$42/DOZEN**

**PEPPER BACON WRAPPED SCALLOPS \$54/DOZEN**

**CRISPY PORK BELLY SERVED ON HARD CANDY \$42/DOZEN**  
Topped with Wasabi Mayo

**BACON WRAPPED ASPARAGUS \$30/DOZEN**

**COCONUT LOBSTER SKEWERS \$60/DOZEN**

**PECAN CHICKEN TENDERS \$36/DOZEN**

**PEAR AND GORGONZOLA CUPS \$30/DOZEN**

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## BANQUET CATERING MENU

# COLD HORS D'OEUVRES

PRICES LISTED ARE PER 12 PIECES. MINIMUM ORDER OF 1 DOZEN REQUIRED.

### CHEESE & FRUIT SKEWERS \$36/DOZEN (GF) (V)

Artisan Cheeses | Grapes | Fresh Berries

### SMOKED SALMON CROSTINI \$36/DOZEN

Smoked Salmon | Cream Cheese | Honey Drizzle

### TUNA & APPLE CROSTINI \$42/DOZEN

Green Apple | Parsley

### CALIFORNIA ROLL ASSORTMENT \$36/DOZEN (Choose one) (GF)

Crab or Spicy Tuna

### JUMBO SHRIMP SHOOTER \$63/DOZEN

Horseradish Cocktail Sauce

### CRUDITÉS CUPS \$24/DOZEN (GF) (V)

Celery | Carrot | Bell Pepper | Broccoli | Garden Dressing

### CAPRESE KABOBS \$30/DOZEN

### SMOKED SALMON BAGEL CHIPS \$42/DOZEN

Smoked Salmon Mousse | Fine Herbs

### DEVEILED EGG WITH SPICED AHI TUNA \$48/DOZEN

### DEVEILED EGG WITH BACON \$36/DOZEN

### STUFFED CUCUMBERS \$24/DOZEN

Bleu Cheese | Cream Cheese | Sour Cream | Walnuts

### CHERRY TOMATO & HALLOUMI BITES \$36/DOZEN

Halloumi Cheese | Basil

### ANTIPASTO SKEWERS \$48/DOZEN

Black Olives | Salami | Havarti Cheese | Mozzarella Cheese | Grape Tomatoes | Cheese Tortellini

### MINT COMPRESSED WATERMELON \$36/DOZEN

Feta | Mint

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## BANQUET CATERING MENU

# RECEPTION DISPLAYS

MINIMUM OF 25 GUESTS. PRICING IS PER PERSON.

### **FRESH VEGETABLE DISPLAY \$5/PERSON (GF) (V)**

Baby Carrots | English Cucumbers | Cherry Tomatoes | Broccoli | Cauliflower | Sweet Peppers | Green Goddess Dip | Ranch Dip

### **FRESH FRUIT DISPLAY \$5/PERSON (GF) (V)**

Strawberries | Sliced Cantaloupe | Sliced Honeydew | Blueberries

### **MEDITERRANEAN \$6/PERSON**

Roasted Garlic Hummus | Red Pepper Hummus | Baba Ganoush | Spinach Artichoke Dip | Grilled Pita Triangles | Assorted Olives & Nuts | Celery & Carrot Sticks

### **CHEESE DISPLAY \$7/PERSON**

Brie Cheese | Smoked Gouda Cheese | Cheddar Cheese | Maytag Bleu Cheese | Assorted Crackers | Sliced Baguette | Seasonal Berries

### **MINI SANDWICH DISPLAY \$6/PERSON**

Shaved Roast Beef | Smoked Turkey & Swiss | Black Forest Ham & Cheddar | Chicken Salad

### **GRILLED VEGETABLE DISPLAY \$6/PERSON (GF) (V)**

Bell Pepper | Mushrooms | Yellow Squash | Zucchini | Balsamic Pomegranate Vinaigrette

### **SUSHI & SASHIMI DISPLAY \$12/PERSON**

California Rolls | Maki Rolls | Sushi Nigiri | Tempura Shrimp Roll | Wasabi | Soy Sauce

### **JUMBO SHRIMP DISPLAY \$8/PERSON**

Jumbo Peel & Eat Shrimp | Cocktail Sauce | Lemon Wedges

### **CHILLED FRESH SEAFOOD DISPLAY \$25/PERSON (GF)**

Jumbo Shrimp | Alaskan King Crab Claws | Oyster Shooters | Mexican Ceviche | Fresh Lemon & Lime Accents | Tangy Cocktail Sauce | Served on Crushed Ice

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## BANQUET CATERING MENU

# ACTION STATIONS

MINIMUM OF 35 GUESTS REQUIRED. SERVICE TIME OF 90 MINUTES.  
PRICES BELOW ARE PER PERSON.

### MASH-TINI BAR \$7/PERSON + \$75 ATTENDANT FEE

(PER 35 GUESTS)

Whipped Potatoes | Grilled Shrimp | Sautéed Mushrooms | Spring Onions | Cabot Cheddar Cheese | Bleu Cheese Crumbles | Bacon Crumbles | Caramelized Onions | Sour Cream | Served in a Martini Glass

### THE WOK \$10/PERSON + \$75 ATTENDANT FEE

(PER 35 GUESTS)

Chinese Lo Mein | Marinated Grilled Chicken | Mélange of Asian Vegetables | Broccoli | Shiitake Mushrooms | Bamboo Shoots | Water Chestnuts | Tamari Sauce | Sriracha Sauce |

**Served in a Chinese Take-out Container w/ Chopsticks & Fortune Cookie**

### SLIDER ACTION STATION \$10/PERSON + \$75 ATTENDANT FEE

(PER 35 GUESTS)

#### SLIDERS:

**Extra-Lean Beef Burgers** | White Cheddar | Caramelized Onions | Harvest Bun  
**Grilled Chicken** | Swiss Cheese | Sweet Tomato Jam | Harvest Bun  
**Chopped Brisket** | Tangy BBQ Sauce | Caramelized Onions | Brioche Roll

#### ADDITIONS:

Ketchup | Smooth Dijon Mustard | American Yellow Mustard | Sliced Tomatoes | Shaved Red Onions | Seasonal Greens | Pickle Chips | Sea Salt & Herb Shoestring Potatoes

# CARVED-TO-ORDER STATIONS

SERVICE TIME OF 90 MINUTES. PRICES BELOW ARE PER ITEM.

### BAKED SUGAR-CURED VIRGINIA HAM \$250 + \$75 ATTENDANT FEE

(SERVES 50 GUESTS)

Molasses Citrus Glaze | Vidalia Onion Relish | Warm Yeast Rolls

### ROASTED TURKEY \$200 + \$75 ATTENDANT FEE

(SERVES 30 GUESTS)

Honey Mustard | Cranberry Pecan Relish | Warm Yeast Rolls

### STEAMSHIP ROUND OF BEEF \$525 + \$75 ATTENDANT FEE

(SERVES 150 GUESTS)

Horseradish Cream Sauce | Warm Yeast Rolls

### ROASTED BEEF TENDERLOIN \$300 + \$75 ATTENDANT FEE

(SERVES 30 GUESTS)

Fresh Garlic | Horseradish Cream Sauce | Warm Yeast Rolls

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## BANQUET CATERING MENU

# MENUS

MINIMUM OF 35 GUESTS REQUIRED. SERVICE TIME OF 90 MINUTES.

PRICES BELOW ARE PER PERSON.

### WELCOME RECEPTION \$24/PERSON

Spinach Artichoke Dip | Vegetable Crudités | Ranch Dressing | Mini Cheese Quesadillas | Chicken Satay | Homemade Salsa | Tortilla Chips | Fresh Fruit Skewers

### BAR RECEPTION \$20/PERSON

Nathan's Famous Mini Corn Dogs | Soft Pretzels | Cheese Sauce & Mustard | Spicy Chicken Wings | Celery Sticks & Carrots | Bleu Cheese Dressing | Potato Chips & French Onion Dip | Pizza Slices

### THE SOCIAL \$33/PERSON + \$75 ATTENDANT FEE

(PER 35 GUESTS)

Vegetable Crudités with Ranch Dressing | Seasonal Fruit Display | Roast Beef Carving Station | Horseradish Cream Sauce | Yeast Rolls | Choice of Three Hors d'Oeuvres

### PICK THREE:

Bacon Wrapped Asparagus | Mini Quiches | Chicken Wings | Meatballs | Spanakopita | Chicken Quesadilla Trumpets | California Rolls | Smoked Salmon Crostini | Caprese Kabobs

**\*All reception packages include freshly brewed coffee & iced tea service.**

**\*For additional enhancements, please see our Á La Carte section of the menu.**

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## BANQUET CATERING MENU

# BUFFETS

MINIMUM OF 25 GUESTS REQUIRED. IF LESS THAN 25 GUESTS, A SURCHARGE WILL APPLY.

ALL THEMED BUFFETS INCLUDE CHOICE OF LEMON- OR CUCUMBER-INFUSED WATER.

### DELI BUFFET \$24/PERSON

Honey Ham | Smoked Turkey | Roast Beef | Genoa Salami | Avocado Chicken Salad | Swiss Cheese | Cheddar Cheese | Croissants | Sourdough | Multi-Grain Bread | Red Potato Salad | Fruit Skewers | Assorted Bagged Chips | Tomatoes | Red Onions | Lettuce | Pickles | Assorted Condiments | Assorted Cookies

### SOUP, SALAD, & SANDWICH BUFFET \$27/PERSON

#### SOUPS (Pick two)

Potato Leek | Chicken Tortilla | Minestrone | Lobster Bisque | Broccoli Cheese | Chicken & Wild Rice

#### SALADS (Pick two)

Garden Salad | Caesar Salad | Mediterranean | Strawberry Fields | Seasonal Fruit Salad | Seven Layer Salad (lettuce, cherry tomatoes, corn, peas, red onion, bacon crumbles, Boursin cheese, hard-boiled egg)

#### ASSORTED SANDWICH TRAY

Shaved Ham & Cheddar | Turkey & Swiss | Roast Beef & Provolone | Chicken Salad | Turkey BLT | Lemon Bars | Assorted Cookies

### COWBOY BARBEQUE \$42/PERSON

Smoked Local Beef Brisket | Grilled BBQ Chicken Breast | Slow Roasted Pulled Pork | Homemade BBQ Sauce | Country-Style Green Beans | BBQ Baked Beans | Garden Salad | Country Potato Salad | Coleslaw | Four-Cheese Mac 'n Cheese | Sliced Watermelon | Jalapeño Cornbread | Pick Two: Apple Pie, Pecan Pie, or Peach Cobbler

### THE OLÉ BUFFET \$37/PERSON

Steak & Chicken Fajitas with Grilled Onions & Peppers | Warm Flour Tortillas | Cheese Enchiladas with Red Chili Sauce | Spanish Rice | Borracho Beans | Southwest Corn & Black Bean Salad | Tortilla Chips | Queso Blanco | Fire-Roasted Salsa | Cheese | Sour Cream | Pico De Gallo | Guacamole | Southwest Salad (Chopped Lettuce, Cotija Cheese, Grape Tomatoes, Black Beans, Corn, Tortillas Strips, Salsa Ranch Dressing) | Green Chile & Chicken Soup | Churros or Tres Leches Cake

### TUSCAN BUFFET \$37/PERSON

Chicken Parmesan | Traditional Meat Lasagna | Penne Primavera | Grilled Asparagus with Caramelized Shallots | Roasted Red Potatoes | Caprese Salad | Caesar Salad | Breadsticks | Tiramisu or Connolis

### FLATBREAD & SALAD BUFFET \$23/PERSON

Margherita Flatbread | Mega Meat-Lovers' Flatbread | Spinach & Artichoke Flatbread | Bacon & Brussels Sprouts Flatbread | Garden Salad | Caprese Salad | Cheesecake Bars & Cookies

\*ALL FOOD & BEVERAGE  
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A 20% SERVICE CHARGE.

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V = VEGAN



## BANQUET CATERING MENU

# BUFFETS

MINIMUM OF 25 GUESTS REQUIRED. IF LESS THAN 25 GUESTS, A SURCHARGE WILL APPLY.

ALL THEMED BUFFETS INCLUDE CHOICE OF LEMON- OR CUCUMBER-INFUSED WATER.

### THE STIR-FRY \$34/PERSON

Beef & Broccoli Stir-Fry | Sweet & Sour Chicken | Stir-Fried Vegetables | Fried Rice | Pot Stickers | Vegetable Spring Rolls | Crab Rangoons | Sweet Thai Sauce | Mandarin Salad with Sesame & Peanut Vinaigrette | Fortune Cookies | Almond Cookies

**\*Add the Wok Action Station for \$2/person + Attendant Fee.**

### WINSTAR SIGNATURE BUFFET \$48/PERSON

Seasoned Sliced Prime Rib | Creamy Horseradish Sauce |  
Choice of: Herb-Crusted Salmon or Chicken Rosemary | Roasted Red Potatoes |  
Seasonal Sautéed Vegetables | Garden Salad | Spinach Pecan Salad |  
Warm Yeast Rolls with Butter | Tres Leches Chocolate Cake or Crème Brûlée  
Cheesecake

### ALL-AMERICAN \$30/PERSON

Fried Chicken | Chicken-Fried Steak | Whipped Potatoes | White Gravy |  
Mac 'n Cheese | Green Beans | Coleslaw | Warm Dinner Rolls |  
Classic Garden Salad | Apple Pie

# BUFFET ENHANCEMENTS

### BAKED POTATO BAR \$2.50/PERSON \*Must be added to a Buffet

Idaho Potatoes | Sour Cream | Scallions | Bacon | Butter | Grated Cheddar Cheese |  
Diced Tomatoes | Sautéed Mushrooms | Caramelized Onions

**\*Add BBQ Brisket and BBQ Chicken for \$2.50/person.**

### NACHO BAR \$5/PERSON \*Must be added to a Buffet

Seasoned Ground Beef | Shredded Chicken | Queso Blanco | Pico De Gallo |  
Homemade Salsa | Salsa Verde | Guacamole | Diced Tomatoes | Queso Fresco |  
Shredded Cheddar Cheese | Lettuce | Cilantro | Onions | Tortilla Chips

### SOUP BAR \$7.50/PERSON \*Must be added to a Buffet (pick three)

Potato Leek | Chicken Tortilla | Minestrone | Lobster Bisque | Broccoli Cheese | Chicken  
& Wild Rice BLT Soup (tomato soup, bacon, crispy sourdough, caramelized garlic aioli,  
basil) | Green Chile-Chicken Stew

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## BANQUET CATERING MENU

# BUILD YOUR OWN BUFFET

MINIMUM OF 35 GUESTS REQUIRED. IF LESS THAN 35 GUESTS, A SURCHARGE WILL APPLY.  
ALL THEMED BUFFETS INCLUDE CHOICE OF LEMON- OR CUCUMBER-INFUSED WATER.

**TWO ENTRÉES | ONE SALAD | TWO SIDES | \$42/PERSON**

**THREE ENTRÉES | TWO SALADS | THREE SIDES | \$48/PERSON**

## SALADS

### CLASSIC GARDEN SALAD

Field Greens | Carrots | Cucumber | Tomato | Buttermilk Ranch Dressing

### SPINACH SALAD

Baby Spinach | Strawberries | Oranges | Candied Pecans | Raspberry Vinaigrette

### COLESLAW

Red Cabbage | Green Cabbage | Carrots | Mayonnaise | Whole-Grain Mustard

### SEAFOOD PASTA SALAD

Shrimp | Seashell Pasta | Minced Shallot | Cucumber | Celery | Fresh Dill

### BALSAMIC GRILLED VEGETABLE SALAD

Zucchini | Carrots | Sweet Peppers | Red Onions | Mushrooms | Garlic | Fresh Basil | Baby Spinach | Feta Cheese | Balsamic Dressing

### CAPRESE SALAD

Fresh Mozzarella | Tomato | Fresh Basil | Olive Oil | Balsamic Reduction

## ENTRÉES

### ISLAND MARINATED MAHI MAHI

Pineapple Salsa | Sweet Citrus Chili Sauce

### HERB-CRUSTED SALMON

Dill Cream | Italian Pico

### MARINATED GLAZED PORK LOIN

### SLOW ROASTED PULLED PORK

### CAJUN SHRIMP & SAUSAGE PASTA

### HERB-CRUSTED TURKEY CUTLET

Cranberry & Citrus Compote

### GRILLED CHICKEN BREAST

### STUFFED CHICKEN BREAST

Spinach | Ricotta Cheese | Herbs

### SLICED BRISKET

### SLICED PRIME RIB (+\$6)

### ROASTED BEEF TENDERLOIN (+\$7)

Sautéed Forest Mushrooms | Brandy Demi-Glace

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## BANQUET CATERING MENU

# BUILD YOUR OWN BUFFET

MINIMUM OF 25 GUESTS REQUIRED. IF LESS THAN 25 GUESTS, A SURCHARGE WILL APPLY.  
ALL THEMED BUFFETS INCLUDE CHOICE OF LEMON- OR CUCUMBER-INFUSED WATER.

## STARCHES

FINGERLING POTATOES (GF) (V)  
WHIPPED POTATOES (GF)  
WILD RICE PILAF  
BAKED MACARONI & CHEESE  
OVEN ROASTED RED BLISS POTATOES (GF)  
SCALLOPED POTATOES  
GARLIC MASHED POTATOES (GF)

## VEGETABLES

ROASTED SEASONAL VEGETABLES (GF) (V)  
HONEY-GLAZED CARROTS (GF)  
GRILLED ASPARAGUS (GF) (V)  
GREEN CHILI CREAMED CORN  
ROASTED BACON BRUSSELS SPROUTS (GF)  
GARLIC ROASTED BROCCOLI (GF)  
MADRAS CURRY CAULIFLOWER (GF) (V)

## DESSERTS (Choose one)

### ORIGINAL NEW YORK CHEESECAKE

### DESSERT SQUARES

Double Fudge Brownies | Lemon Bars

### CRÈME BRÛLÉE TARTS

### MINI CHEESECAKES

Fresh Berries or Chocolate Drizzle

### ASSORTED FRENCH MACARONS

Vanilla | Pistachio | Raspberry | Chocolate | Espresso | Lemon

### DESSERT SHOOTERS

Lemon Lush | Peanut Butter Pie | Milk Chocolate Mousse | Strawberry Shortcake |  
Key Lime Pie

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## BANQUET CATERING MENU

# PLATED ENTRÉES

PRICING INCLUDES ICED TEA & WATER SERVICE, CHOICE OF SALAD & DESSERT.

## SALADS (Choose one)

### FARMERS HOUSE SALAD

Field Greens | Cucumber | Tomato | Carrot | Red Onion | Cheddar Cheese | Ranch Dressing

### CRANBERRY PECAN SALAD

Field Greens | Dried Cranberries | Red Onion | Candied Pecans | Feta Cheese | Balsamic Dressing

### WEDGE SALAD

Crisp Iceberg Lettuce | Heirloom Tomatoes | Crisp Bacon | Bleu Cheese | Ranch Dressing

### SPINACH SALAD

Baby Spinach | Almonds | Strawberries | Mandarin Oranges | Red Onion | Poppy Seed Dressing

### CAESAR SALAD

Hearts of Romaine | Garlic-Sourdough Croutons | Parmigiano-Reggiano | Classic Caesar Dressing

### THE MEDITERRANEAN SPINACH SALAD (GF)

Baby Spinach | Hearts of Palm | Red Onions | Bacon | Kalamata Olives | Feta Cheese Grilled Tomato Vinaigrette

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## BANQUET CATERING MENU

# PLATED ENTRÉES

PRICING INCLUDES ICED TEA & WATER SERVICE, CHOICE OF SALAD & DESSERT.

### GRILLED HERB-MARINATED CHICKEN BREAST

Garlic Roasted Potatoes | Seasonal Vegetables

**Lunch: \$20/PERSON**

**Dinner: \$25/PERSON**

### POT ROAST & CHICKEN BREAST

Red Wine Demi-Glace | Garlic Whipped Potatoes | Oven Roasted Vegetables

**Lunch: \$28/PERSON**

**Dinner: \$32/PERSON**

### ROASTED MUSTARD-CRUSTED PORK TENDERLOIN FILET

Caramelized Onion & Apple Au Jus | Tricolor Roasted Baby Potatoes | Seasonal Vegetables

**Lunch: \$25/PERSON**

**Dinner: \$29/PERSON**

### SLOW ROASTED BEER-BRAISED SHORT RIBS

Red Wine Demi-Glace | Bacon Corn Relish | Parmesan Tomato Polenta

**Lunch: \$30/PERSON**

**Dinner: \$38/PERSON**

### HERB-CRUSTED GRILLED ATLANTIC SALMON

Fresh Italian Pico de Gallo | Pearl Couscous | Roasted Seasonal Vegetables

**Lunch: \$32/PERSON**

**Dinner: \$38/PERSON**

### GRILLED TILAPIA

Fresh Black Bean Corn Salsa | Island Rice | Roasted Vegetables

**Lunch: \$36/PERSON**

**Dinner: \$39/PERSON**

### ROASTED CHICKEN BREAST & GRILLED SHRIMP

Garlic Smashed Red Skin Potatoes | Asparagus Tips

**Lunch: \$33/PERSON**

**Dinner: \$39/PERSON**

### SLOW ROASTED BEEF PRIME RIB

Natural Au Jus | Oven Roasted Fingerling Potatoes | Garlic Roasted Broccoli

**Lunch: \$39/PERSON**

**Dinner: \$42/PERSON**

### BEEF TENDERLOIN & MARINATED GRILLED CHICKEN BREAST

Red Wine Demi-Glace | Potatoes Au Gratin | Grilled Asparagus

**Lunch: \$38/PERSON**

**Dinner: \$44/PERSON**

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## BANQUET CATERING MENU

# PLATED ENTRÉES

PRICING INCLUDES ICED TEA & WATER SERVICE, CHOICE OF SALAD & DESSERT.

### 10 oz. NEW YORK STRIP STEAK

Maître d'Hôtel Butter | Onion Fritters | Garlic Mashed Potatoes |  
Fresh Seasonal Vegetables

**Lunch: \$37/PERSON**

**Dinner: \$44/PERSON**

### 10 oz. RIBEYE STEAK & SHRIMP

Sautéed Gulf Shrimp | Golden Whipped Potatoes | Grilled Asparagus

**Lunch: \$42/PERSON**

**Dinner: \$46/PERSON**

### GRILLED FRESH SEA BASS

Roasted Vegetables | Sun-Dried Tomatoes | Tangerine Basil Beurre Blanc

**Lunch: \$45/PERSON**

**Dinner: \$49/PERSON**

### CENTER CUT FILET MIGNON

Mushroom & Wine Reduction | Blistered Asparagus | Au Gratin Potatoes

**Lunch: \$48/PERSON**

**Dinner: \$53/PERSON**

### CENTER-CUT FILET & HERB-CRUSTED SALMON

Red Wine Demi-Glace | Italian Bruschetta | Blistered Asparagus | Potatoes Au Gratin

**Lunch: \$50/PERSON**

**Dinner: \$55/PERSON**

### SURF & TURF

Center-Cut Filet | 6 oz. Maine Lobster | Blistered Asparagus | Potatoes Au Gratin

**Lunch: \$57/PERSON**

**Dinner: \$65/PERSON**

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## BANQUET CATERING MENU

# VEGETARIAN SELECTIONS

### EGGPLANT ROULADE (GF)

Grilled Eggplant | Boursin Cheese Spinach | Roasted Pepper | Polenta Cake | Parsley Oil & Balsamic Reduction

**Lunch: \$24/PERSON**

**Dinner: \$24/PERSON**

### GRILLED VEGETABLE NAPOLEON (GF)

Garlic Marinated Portobello Mushroom | Eggplant | Yellow Squash | Roasted Red Pepper | Pomodoro Sauce | Garlic Mashed Potatoes

**Lunch: \$24/PERSON**

**Dinner: \$24/PERSON**

### VEGETABLE RAVIOLI

Grilled Asparagus | Moonblush Tomato | Carrot | Basil-Pesto Cream Sauce | Shredded Parmesan

**Lunch: \$24/PERSON**

**Dinner: \$24/PERSON**

### STUFFED PEPPER (V)

Fire-Roasted Red Pepper | Dried Fruit | Cilantro Rice Pilaf | Carrots | Broccolini

**Lunch: \$24/PERSON**

**Dinner: \$24/PERSON**

### CAULIFLOWER STEAK (GF) (V)

Roasted Cauliflower | Red Pepper Flakes | Spinach Gratin | Green Beans

**Lunch: \$21/PERSON**

**Dinner: \$21/PERSON**

### PLATED DESSERTS (Choose one)

WATERMELON SORBET

GRILLED ANGEL FOOD CAKE WITH STRAWBERRIES

STRAWBERRY CHEESECAKE

SEASONAL FRUIT TARTLET

ORIGINAL NEW YORK CHEESECAKE

CRÈME BRÛLÉE TARTS

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## BANQUET CATERING MENU

# WINSTAR'S WINE PAIRING DINNER

PRICING INCLUDES ICED TEA & WATER SERVICE: \$100/PERSON

### WELCOME GLASS OF CHAMPAGNE

House-Roasted Mixed Nuts

### SEARED DIVER SCALLOP

Sweet Corn Puree | Fried Edamame | Roasted Pepper Coulis |  
*Oyster Bay Sauvignon Blanc (Marlborough, New Zealand)*

### SHRIMP & GRITS

Andouille Marmalade  
*Cantina Zaccagnini Cerasuolo d'Abruzzo Rosé (Cerasuolo d'Abruzzo, Italy)*

### CHARRED NUESKE'S PORK BELLY

Roasted Fennel | Parsnip Puree | Brussels Chip  
*REX HILL Pinot Noir (Willamette Valley, Oregon)*

### SOUS VIDE TENDERLOIN

Port Wine Demi-Glace | White Truffle & Aged Parmesan Dauphinois Potatoes |  
Charred Asparagus Heart  
*Decoy Cabernet Sauvignon (Sonoma County, California)*

### CHOCOLATE PEANUT BUTTER CANDY BAR

Bourbon Caramel Sauce  
*Dow's Fine Tawny Porto (Portugal, Spain)*

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## BANQUET CATERING MENU

# DESSERT ACTION STATIONS

MINIMUM OF 35 GUESTS REQUIRED. SERVICE TIME OF 90 MINUTES.

PRICES BELOW ARE PER PERSON.

### ICE CREAM SOCIAL \$7/PERSON + \$75 ATTENDANT FEE (PER 35 GUESTS)

Vanilla Ice Cream | Chopped Nuts | Cherries | Whipped Cream | Toasted Coconut | Assorted Chopped Candy Bars | Crushed Cookies | Coffee

### FLAMBÉ BAR \$12/PERSON + \$75 ATTENDANT FEE (PER 35 GUESTS)

Bananas Foster | Brandied Peaches | Cherries Jubilee | Made to Order | Served Over Vanilla Bean Ice Cream in a Chocolate Cup

### FRUIT CONES \$9/PERSON + \$75 ATTENDANT FEE (PER 35 GUESTS)

Sugar-Free Cones | Dipped Cones | Yogurt | Watermelon | Honey Dew | Raspberries | Blueberries | Coconut Shavings | Honey | Chocolate Sauce

# DESSERT DISPLAYS

### FRENCH MACARONS \$48/DOZEN

Vanilla | Pistachio | Raspberry | Chocolate | Espresso | Lemon

### DESSERT SHOOTER DISPLAY (Pick 3) \$36/DOZEN

Lemon Lush | Peanut Butter Pie | Bananas Foster | S'mores | Banana Cream Pie | Milk Chocolate Mousse | Strawberry Shortcake | Carmel Apple Pie | Oreo Cheesecake | Key Lime Pie

### SHORTCAKE BUFFET \$7/PERSON

Shortcake Biscuits | Pound Cake | Mixed Berry Compote | Fresh Strawberries | Chocolate Sauce | Whipped Cream | Coffee

### CHOCOLATE FONDUE BAR \$8/PERSON

Warm Melted Rich Chocolate | Pineapple | Strawberry | Pound Cake | Pretzel Sticks | Churro | Big Fluffy Marshmallows

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## BANQUET CATERING MENU

# LATE-NIGHT MENU

APPETIZERS CAN BE BUTLER-PASSED OR DISPLAYED.

### GRAB & GO CHICKEN NUGGETS \$6/PERSON

Assorted Dipping Sauces

### GRAB & GO TATER TOT BAR \$ 36/DOZEN

Assorted Dipping Sauces | Cheese Sauce | Chili

### MINI CORNDOGS \$36/DOZEN

Cheese Sauce | Assorted Dipping Sauces

### CHICKEN & WAFFLES ON A STICK \$48/DOZEN

Syrup Drizzle

### FRENCH TOAST ON A STICK \$48/DOZEN

### BREAKFAST TACOS \$36/DOZEN (Pick two)

Potato, Egg, & Cheese | Sausage, Egg, & Cheese | Bacon, Egg, & Cheese

### WALKING STREET TACOS \$42/DOZEN (Pick two)

Smoked Beef Brisket | Roasted Pork | Lime Chicken | Chipotle Shrimp

### CINNAMON-SUGAR DONUT HOLES \$4/PERSON

Chocolate Dipping Sauce | Carmel Dipping Sauce

### MINI MILKSHAKES \$48/DOZEN

Strawberry | Chocolate | Vanilla

### PULLED PORK BBQ SLIDERS \$36/DOZEN

Cabbage Slaw

### MINI PHILLY CHEESESTEAK SLIDERS \$42/DOZEN

Thin-Sliced Steak | Green Peppers | Onion

### MINI CUBAN SLIDERS \$36/DOZEN

Hawaiian Sweet Rolls | Ham | Swiss Cheese

### FRIED CHICKEN SLIDERS \$42/DOZEN

Poblano Gravy

### CHOCOLATE-DRIZZLED BACON \$36/DOZEN

### ASSORTED FLATBREADS \$12/DOZEN

Pepperoni | Sausage | Cheese | Vegetable

### MINI BRANDY ALEXANDERS \$5 EACH

Served in Shooters

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# BANQUET CATERING MENU

## BEVERAGES

BARTENDERS & WAITRESSES: \$100 EACH FOR 4-HOUR DURATION.

\$50 PER EACH ADDITIONAL HOUR. WE RECOMMEND ONE BAR FOR EVERY 50-75 GUESTS.

## BAR PACKAGES

### BEER \$6/DRINK OR \$400/KEG

Budweiser | Bud Light | Coors Light | Miller Lite | Michelob ULTRA | Heineken | Corona | ZiegenBock | Shock Top | Modelo Especial

### COOP ALE WORKS CRAFT BEER \$6/DRINK

F5 IPA | Horny Toad | Native Amber

### HOUSE \$7/DRINK

Finlandia | Bacardí | Dewar's | Tanqueray | el Jimador | Jim Bean | Seagram's 7 | Peach Schnapps | Amaretto | Grand Cru: Cabernet Sauvignon | Merlot | Chardonnay | White Zinfandel

### PREMIUM \$8/DRINK

Ketel One | Herradura Silver | Tanqueray | Malibu | Captain Morgan | Jack Daniel's | Johnnie Walker Black | Crown Royal | Disaronno | Amaretto | Peachtree | Sterling Vintner's Collection: Cabernet Sauvignon | Merlot | Chardonnay | Beringer: White Zinfandel

### TOP SHELF PACKAGE \$9/DRINK

Grey Goose | Patrón Silver | Malibu | Captain Morgan | Bombay Sapphire | Glenlivet Single Malt | Crown Royal Reserve | Hennessy VS | Woodford Reserve | Disaronno Amaretto | Peachtree | Duckhorn: Cabernet Sauvignon, Merlot, Chardonnay, Beringer White Zinfandel, Pinot Noir



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## BANQUET CATERING MENU

# POLICIES AND PROCEDURES

### **SERVICE CHARGE**

All prices are subject to a 20% service charge.

### **MINIMUM ORDERS**

There are minimums associated with specific menu items and catering setups.

### **GLUTEN FRIENDLY**

Why do we call it Gluten Friendly? The indicated items are gluten-free, but because we use high-gluten flour in our kitchen, there is a chance of cross-contamination on all items.

We cannot guarantee that items are 100% gluten-free.

### **LINEN SERVICES**

Unless otherwise specified, "Captain's Choice" table linens, centerpieces, plates, utensils, and other basic supplies for food service is the normal setup for receptions.

If anything else is requested there will be an additional charge.

### **ICE SCULPTURES**

Ice sculptures are available upon request. Contract your Sales Representative for more information.

### **OUTSIDE FOOD AND BEVERAGE**

We are vendor-preferred and Food & Beverage Exclusive. Therefore, no food and/or beverages are permitted to be brought in from any outside source. In the event that any outside food and beverages have been brought into the Convention Center a fee and gratuity will be assessed.

### **GUARANTEES AND CANCELLATIONS**

Guests shall specify number of persons to be in attendance at the function at least 72 hours prior to the start of the scheduled event. This number will be the guarantee for which the guest will be charged (applies to the per-person menu packages also).

### **SIGNAGE**

Taping, tacking, or otherwise affixing any materials to wall, floors, or ceilings is not permitted.

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