

CASINO QUEEN

HOME OF THE LOOSEST SLOTS

CATERING & EVENTS GUIDE

Guidelines

The catering staff at the Casino Queen Hotel is committed to providing excellent service. The highest quality of food, beverage and services are offered to our guests, along with suggested added touches to make your event special. We are here to serve you and ensure that all your needs and special requirements are met. The proceeding is a sample of menus we can offer. These are intended as suggested guidelines. You are invited to consult with our experienced catering staff to create a special menu to suit your event. Your inquiries are welcome.

1. The Casino Queen Hotel requires a final guarantee of your number of guests attending no later than five (5) business days prior to the function. This will be a minimum guarantee not subject to reduction. You will be charged for the number of guests served, or the guaranteed amount, whichever is greater. The catering department is prepared to serve 5% over your guarantee number. If the guaranteed number is not received by the deadline, the number or expected guests on your banquet event order/ contract will be used as the guaranteed number.
2. Due to city and state health laws, all food and beverages served within the premises of The Casino Queen Hotel must be provided by the Hotel's Food & Beverage Department. The only exception to this rule would be wedding and birthday cakes delivered by a licensed baker. No food or beverages may be removed from the premises.
3. All prices quoted are subject to change without notice, based upon any increase of supplies or operation at the time of the event. Prices are guaranteed 90 days prior to the event and are otherwise subject to increases quoted by our staff.
4. The Casino Queen Hotel reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises.
5. The Casino Queen Hotel is not responsible for loss of any material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. Our staff accepts no responsibility for goods shipped to the Casino Queen Hotel prior to scheduled functions or left after a function is completed.
6. All functions require an advance deposit. No reservation is firm until the deposit is received. We will refund 50% of any deposit for a cancellation that occurs three months or longer prior to the function date. All functions are paid with cash or credit card prior to the function. Direct billing can be arranged, but must be approved prior to the function date via a completed direct bill application. A credit card is required to be kept on file.
7. Prices listed in the menu are subject to a 22% service charge and applicable taxes.
8. Regarding seating arrangements for banquets: guests are expected to fill all seating provided at round tables. Additional seating needed beyond 5% over the guarantee will be assessed at a fee of \$5.00 per person.
9. Guests will not be admitted to the contracted banquet room before the contracted time on the contract and banquet event order. The only exception will be early admission for the decorator.

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BREAKFAST SELECTIONS

Breakfast Selections

All breakfasts include a selection of fresh chilled juices, fresh coffee, and herbal teas.
A surcharge of \$25.00 will apply for groups under 20 guests.

****additional sliced seasonal fresh fruit \$3.25 per guest***

Queen's Express

freshly baked Danishes, muffins, and croissants
fruit preserves and sweet butter
sliced seasonal fresh fruit
\$10.95 per guest (buffet)

Healthy Living

breakfast cereals
non-fat yogurt
sliced seasonal fresh fruit
\$13.95

Protein Power

grilled sirloin steak
scrambled eggs
breakfast potatoes
\$17.95

All-American

fluffy scrambled eggs
crisp bacon
sausage patties
hash browns
buttermilk biscuits
butter & jam
\$18.95 per guest (buffet)

Enhancements - require one attendant per 100 guests at a \$75.00 fee

Omelet Station

grand assortment of traditional toppings
\$8.00 per guest

****add egg beaters for an additional \$1.00 per guest***

LITE FARE LUNCH OPTIONS

Light Fare Lunch

Lite fare selections include coffee, tea service and dessert selection.

All sandwiches include chips and a choice of cole slaw or potato salad.

Box Lunch

fresh roasted turkey piled high on a Kaiser bun, whole fresh fruit, a delicious cookie, a bag of potato chips and a cookie

\$12.95

Crown Club

fresh roasted turkey breast, crisp bacon, tomato and lettuce, stacked high

\$15.95

Grilled Chicken Caesar Salad

chilled romaine tossed in a creamy Caesar dressing with grilled chicken breast, croutons and Parmesan cheese

\$14.95

Fruit Plate

fresh seasonal fruits served with cottage cheese, sherbet, or honey yogurt

\$16.95

Lunch Desserts

Apple Pie

Blueberry Pie

Chocolate Cake

Brownies

New York Cheesecake

Grilled Chicken Sandwich

seasoned and char-grilled chicken breast served on a Kaiser roll with condiments

\$15.95

Chicken or Tuna Salad Sandwich

served on a fresh croissant

\$15.95

Italian Slugger

hot Genoa salami, roast beef, and ham smothered in cheese, served on a toasted hoagie with sliced red onions, shredded lettuce, tomatoes, and our golden Italian dressing

\$17.95

Cherry Pie

Pumpkin Pie

Carrot Cake

Cookies (chocolate chip, macadamia, peanut butter)

**additional desserts available upon request for an additional fee*

Lunch Entrées

Lunch entrées include salad or soup selection, appropriate accompaniments, rolls and butter, coffee, tea service and dessert selection.

Soup

Soup du Jour

Salad

Tossed Salad

Romaine and Iceberg lettuce, garnished with tomatoes and sliced cucumber, served with your choice of dressing

Spinach & Mushroom Salad

baby Spinach and fresh sliced mushrooms topped with our hot bacon dressing, garnished with hard-boiled egg and sliced red onions
**additional \$1.00 per guest*

Caesar Salad

fresh Romaine, Parmesan, and croutons tossed in our delicious Caesar dressing
*** have it served in a hand-made parmesan bowl for an additional \$4.00 per guest*

Entrées

Grilled Tuna Steak

char-grilled tuna steak with Dijon sauce
\$22.95

Filet Mignon

center cut choice 6oz. served with Maitre d'hôtel butter
\$29.95

Honey Dijon Chicken

char-grilled breast brushed with honey Dijon sauce
\$17.95

Chicken Teriyaki

complemented with fried rice
\$17.95

Grilled Luncheon Rib Eye

Boneless beef ribeye grilled to perfection and served with maitre d'hôtel butter
\$26.95

Pork Loin a' la Hunter

herb-roasted with Hunter sauce
\$17.95

Chicken Marsala

sautéed breast with mushrooms, with Marsala wine sauce
\$17.95

Baked Lasagna

meat or vegetarian lasagna served with garlic bread
\$15.95

Pasta Primavera

medley of vegetables over angel hair pasta
\$14.95

Shrimp and Pasta

Jumbo Shrimp sautéed in olive oil and fresh garlic over angel hair pasta
\$22.95

Luncheon Buffet

25 guests minimum or \$50.00 surcharge applicable.
Luncheon buffet includes coffee and tea service.

Executive Deli Buffet

tossed garden salad with selection of dressings
seasonal fresh fruit
pasta salad-potato salad
creamy cole slaw
traditional breads
domestic and imported cheese
deli selections: honey baked ham, roasted turkey breast, roast beef, Genoa hard salami
chicken salad
gourmet cookies and brownies
\$21.95/guest

Boardroom Luncheon Buffet

soup du jour or house salad (select one)
fresh fruit and cheese display
shrimp fettuccine alfredo
honey Dijon chicken
roast sirloin of beef with Bordelaise sauce
green beans almandine
oven roasted potatoes
assorted desserts
\$26.95/guest

"On the Hill" Luncheon Buffet

Caesar salad
antipasto display
jumbo ravioli with choice of alfredo or marinara sauce
chicken parmesan
Mediterranean pasta
Italian vegetables
garlic bread
assorted Italian desserts
\$24.95/guest

Healthy Living

fresh fruit display
vegetable crudité's with dip
assorted non-fat yogurts
assorted juices, herbal teas, and bottled waters
\$10.50/guest

Ciné Snacks

popcorn
pretzels
assorted candy bars
snack cakes
Cracker Jacks
assorted sodas and coffee
\$9.50/guest

Booster Break

premium coffee service to include a selection of herbal teas
soft beverages
specialty waters
gourmet cookies
brownies
\$8.00/guest

Dippers Delight

tri-color tortilla chips
pretzels
potato chips
pico de gallo
ranch dip
warm spinach & artichoke dip
chili con queso
\$10.50/guest

BREAKS A LA CARTE

Assorted Fresh Juices

\$13.95/carafe

Premium Coffee* and Tea Service

\$22.00/gallon

Whole, 2%, and Skim milk

\$12.95/carafe

Fruit Punch or Lemonade

\$22.00/gallon

Apple Cider

\$22.00/gallon

Freshly Brewed Iced Tea

\$32.00/gallon

Assorted Coca-Cola Beverages

\$2.00 each

Mineral Water & Bottled Water

\$3.00 each

Whole Fresh Fruits

\$2.00 each

Croissants

\$26.00/dozen

Danish

\$25.00/dozen

Gourmet Muffins

\$25.00/dozen

Donuts

\$18.00/dozen

Bagels and Spread

\$26.00/dozen

Fresh Baked Cookies

\$18.00/dozen

Fudge Brownies

\$22.00/dozen

Assorted Candy Bars

\$24.00/dozen

Granola Bars

\$2.95 each

Jumbo Pretzels with Mustard Dip

\$28.00/dozen

Tortilla Chips with Salsa and Guacamole

\$12.00/basket

Mixed Nuts

\$24.00/pound

Honey Roasted Peanuts

\$22.00/pound

Chips, Pretzels or Popcorn

\$12.00/basket

**A minimum of five (5) gallons of coffee will be provided on an all-day beverage service.*

Receptions

The following selections will feed 50 guests unless otherwise noted.

Smoked Salmon Display

\$250.00

Baked Brie Cheese en Croute

\$175.00

Silver Dollar Sandwiches

\$110.00

California Rolls

\$275.00

Fresh Cut Vegetable Display

25 Guests \$75.00

50 Guests \$120.00

75 Guests \$180.00

Antipasto Display

25 Guests \$95.00

50 Guests \$185.00

75 Guests \$265.00

Cheese Display

25 Guests \$95.00

50 Guests \$185.00

75 Guests \$265.00

Fresh Fruit Display

25 Guests \$90.00

50 Guests \$160.00

75 Guests \$240.00

RECEPTIONS & HORS d'OEUVRES

Hors d'Oeuvres

The following selections are offered per dozen.

Baby Back BBQ Ribs

\$28.00

Jalapeño Poppers

\$22.00

Beef Hibachi

\$26.00

Chicken Satay

\$26.00

Toasted Ravioli with Marinara Sauce

\$20.00

Swedish Meatballs

\$20.00

Buffalo Chicken Wings

\$24.00

Chicken Tenders with Dipping Sauce

\$26.00

Spanakopita

\$23.00

Potstickers with Dipping Sauce

\$24.00

Coconut Shrimp with Honey Mustard Sauce

\$30.00

Crab Cakes with Remoulade Sauce

\$32.00

Gourmet Pizza Squares

(pepperoni/sausage, buffalo chicken, or four cheese)

\$24.00

Vegetable Spring Rolls with Sweet & Sour Sauce

\$22.00

HORS d'OEUVRES PACKAGES

Hors d'Oeuvres Packages

There is a minimum of 25 guests.
Served for a maximum of two hours.

"The Sevens"

fresh vegetables with dips
international cheese and fruit display
crabmeat-stuffed mushroom caps
grilled chicken Satay
spanakopita
coconut chicken with honey mustard sauce
iced jumbo shrimp with cocktail sauce
\$36.00/guest

"The Full House"

eggrolls with dipping sauces
St. Louis style BBQ ribs
Buffalo chicken wings
toasted ravioli with marinara sauce
jalapeño poppers
silver dollar sandwiches
fresh vegetables with dips
\$24.25/guest

Dinner Entrées

All dinner entrées include choice of soup or salad, appropriate accompaniments, rolls and butter, coffee, tea service and dessert selection.

Soup

Soup du Jour

Salad

Tossed Salad

Romaine and Iceberg lettuce, garnished with tomatoes and sliced cucumber, served with your choice of dressing

Spinach & Mushroom Salad

baby Spinach and fresh sliced mushrooms topped with our hot bacon dressing, garnished with hard-boiled egg and sliced red onions
**additional \$1.00 per guest*

Caesar Salad

fresh Romaine, Parmesan and croutons tossed in our delicious Caesar dressing
**served in a hand-made parmesan bowl for an additional \$4.00 per guest*

Beef & Pork

Filet Mignon

delicious hand trimmed tenderloin served with Maitre d'hôtel butter
\$38.95

N.Y. Sirloin Steak

choice aged strip with Maitre d'hôtel butter
\$35.95

Medallions of Beef Tenderloin Marsala

sautéed tenderloin glazed with mushrooms and Marsala wine sauce
\$32.95

Roasted Prime Rib of Beef

served with horseradish mousse
\$34.95

Pork Tenderloin

herb roasted with hunter sauce
\$28.95

Braised Veal Chop

rubbed with garlic and herbs, pan roasted with port wine sauce
\$44.95

Seafood

Grilled Swordfish Beurre Blanc

grilled swordfish steak, complemented with our beurre blanc sauce
\$33.95

Parmesan Encrusted Cod

cod loins rubbed in herbs and cheese, breaded and served golden brown with lemon butter sauce
\$31.95

Dinner Entrées
(continued)

Shrimp Scampi

jumbo shrimp sautéed with peppers and herbs in a wine butter sauce
\$36.95

Grilled Fillet of Salmon

with dill cream sauce
\$32.95

Poultry

Chicken Royal

boneless breast of chicken, sautéed and served with a white wine and artichoke-mushroom sauce
\$28.95

Mediterranean Chicken Breast

Chicken breast stuffed with olives, spinach, feta cheese, roasted red peppers, and herbs
\$35.95

Italian Grilled Chicken

tender marinated chicken breast grilled to perfection
\$20.95

Dinner Buffets

* Minimum 50 guest for buffets or \$200.00 surcharge applicable

** Custom Ice Carvings available for all events at an additional fee

The Crown Buffet

fresh salad bowl with choice of dressings
chilled pasta salad
homemade potato salad
rolls and butter

beef tips bordelaise
pork loin a' la Hunter
fried chicken
shrimp fettuccine alfredo
roasted rosemary potatoes
rice pilaf
fresh selection of two seasonal vegetables
assorted desserts
coffee, ice tea
\$36.95/guest

Down Home BBQ

fresh tossed garden salad with choice of dressings
homemade creamy cole slaw
potato salad

tender "fall off the bone" St. Louis Ribs
traditional BBQ chicken
sweet corn cobbettes
home-style baked beans
fresh baked corn bread with honey butter
assorted desserts
coffee, ice tea
\$31.95/guest

The Royal Carver

fresh tossed garden salad with choice of dressings
Caesar salad
roma tomato and onion salad
rolls and butter

chef carved roast beef
chef carved roasted turkey
tri-color tortellini primavera
oven roasted potatoes
baked cod pomodoro
fresh selection of two seasonal vegetables
assorted desserts
coffee, ice tea
\$42.95/guest

Taste of Italy

Caesar salad bowl
roma tomato and fresh mozzarella plate
antipasto display

cannelloni (meat-filled) or manicotti (cheese-filled)
with marinara or alfredo sauce
shrimp penne primavera
chicken parmesan
grilled sausage with peppers & onions
fresh garlic bread
cannolis, tirimisu, biscotti
coffee, ice tea
\$39.95/guest

Action Stations

Minimum of 50 guests

All action stations require one attendant per 100 guests at a \$75.00 fee.

Pasta Station

deluxe pasta bar with penne pasta, chicken, Italian sausage, marinara sauce, alfredo sauce, and a wide array of enhancements

\$9.95/guest

**Add shrimp to the above action station for an additional \$2.00 per guest.*

Hand Carved Slow Roasted Top Round of Beef

with condiments and rolls

\$425.00/50 guests

Carved Roast Turkey Breast

\$325.00/50 guests

Carved Honey Baked Ham

\$320.00/50 guests

Slow Roasted Prime Rib of Beef

with condiments and rolls

\$500.00/50 guests

Carved Roast Tenderloin of Beef

\$600.00/50 guests

Seafood Specialities

Seafood specialties are served with appropriate garnishments - unless otherwise noted.

Jumbo Cocktail Shrimp

\$40.00/dozen

Oysters Rockefeller

\$160.00/50 pieces

Clams Casino

\$160.00/50 pieces

Oysters on the Half Shell

\$185.00/50 pieces

Desserts

The following desserts are choice for lunch and dinner entrées.

Key Lime Pie

Chocolate Suicide Cake

N.Y. Style Cheesecake with Strawberry Topping

Carrot Cake

Snickers Pie

Fresh Berries and Cream (in season)

**Special Desserts available upon request for an additional fee.*

Wedding Grand Dinner Buffet

Package Includes:

Four hours unlimited bar with beer, wine, and soft drinks.

Champagne toast included with all dinner events

Premium coffee and tea service.

All wedding dinner events include floating candles and mirror centerpieces, head table and dance floor.

Starters

house salad with selection of dressings

international cheese display

deluxe vegetable Crudité display

marinated mushroom salad

unlimited Peel & Eat shrimp

Main Selections

chef carved Prime Rib

Queen's grilled chicken

parmesan encrusted cod

baked jumbo ravioli in a zesty marinara sauce

sherry glazed baby carrots and green beans amandine

rice pilaf

rosemary roasted potatoes

dinner rolls

Servers to cut and serve your wedding cake as dessert

\$70.00/guest

Minimum 50 guest for buffets or \$200 surcharge will apply.

Custom ice carving available for all events at an additional fee.

Wedding Dinner Events

Package Includes:

Four hour unlimited bar featuring beer, wine, and soft beverages.

Champagne toast included with all dinner events.

Dinner entrées include salad or soup selection, appropriate accompaniments, rolls and butter.

All wedding dinner events include floating candles and mirror centerpieces, head table and dance floor.

Grilled Swordfish

lemon Beurre Blanc sauce

\$54.95

Prime Rib of Beef

served with horseradish

\$56.95

Chicken Marsala

sautéed breast with wild mushrooms in Marsala wine sauce

\$52.95

Filet Combination

filet mignon and grilled chicken breast

\$62.95

New York Strip Steak

12 oz. aged loin cut

\$56.95

Veal Loin Medallions

sautéed medallions with wild mushrooms and natural demi-glaze

\$58.95

Filet Mignon

center cut 8oz. with sautéed wild mushrooms and Béarnaise sauce

\$52.95

Shrimp and Pasta

jumbo shrimp sautéed in olive oil and fresh garlic over angel hair pasta

\$42.95

Honey Dijon Chicken

char-grilled breast brushed with country honey dijon sauce

\$52.95

All prices subject to a 22% Service Charge & Applicable

Chicken Boursin

roasted breast filled with Boursin, cheese Florentine and tarragon mushroom sauce
\$54.95

Queen's Grilled Chicken

char-grilled breast with special seasonings and mustard sauce
\$52.95

Pork Loin a' La Hunter

tender medallions of roasted loin complemented with Hunter sauce
\$52.95

All prices subject to a 22% Service Charge & Applicable Taxes.

Prices listed are for host bar & cash bar

Premium Brands

Jim Beam Bourbon
Tanquery Gin
Sauza Tequila
Canadian Club Whiskey
\$5.00/drink

Barcardi Rum
J&B Scotch

Deluxe Brands

Absolute or Stolichnaya
Bombay Sapphire
Jose Cuevo Gold
\$6.00/drink

Jack Daniels
Chivas Regal
Crown Royal

House Brands

Ezra Brooks Bourbon
Tvarski Gin
Scoresby Scotch
Montezuma Gold Tequila
\$4.00/drink

Seagrams 7 Canadian
Whiskey
Randiaz Rum
Tvarski Vodka

Cordials

Christian Brothers Brandy
Gran Marnier
Kahlua
\$6.25/drink

Remy Martin V.S.O.P.
Baileys
Martell V.S.O.P.

Domestic Draft Beer

Bud or Bud Light
\$3.00/drink

Domestic Bottled Beer

Budweiser, Miller Lite, Michelob Ultra, Sharps & Bud Light
\$3.25/bottle

Premium or Imported Bottled Beer

Heineken and Corona
\$4.25/bottle

\$25.00 per hour bartender fee (minimum 2 hours)
We recommend one bartender for every 75 guests.

Domestic Wine

\$4.00/glass

Soft Drinks or Fresh Juices

\$2.00

Fours Hours of Unlimited Draft Beer, Wine & Soda

\$15.95/person

Martini & Rossi Asti Spumante

\$32.00/bottle

Half Barrel Domestic Beer

\$200.00

Champagne Punch

\$50.00/gallon

Champagne Mimosa

\$50.00/gallon

Bloody Mary

\$18.00/liter

House Champagne

\$24.00/bottle

White Glove Service

\$125.00

Ice Sculpture

\$275.00 (single block)

Choice of the House Wine with Dinner

\$2.75/person

Champagne Fountain

\$100.00