



Winstar
WORLD CASINO™
— AND —
RESORT

The logo is centered within a series of three concentric, slightly offset diamond shapes formed by gold lines. The background is a dark blue-grey color with a repeating pattern of small, light-colored geometric shapes (triangles and hexagons) that create a textured, crystalline effect. The gold lines of the diamond shapes are thick and have a slight gradient, giving them a three-dimensional appearance. The text is white, with 'Winstar' in a cursive script and the other words in a clean, sans-serif font.



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 \$13/PERSON

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

REGAL CONTINENTAL \$17/PERSON

Seasonal Fruit & Berry Display | Danishes | Petite Muffins | Assorted Fruit Juices | Yogurt | Assorted Bagels | Cream Cheese | Whipped Butter

AMERICAN BUFFET \$17/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 \$20/PERSON

Vegetable Frittata | 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 \$17/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 \$20/PERSON

Flaky Biscuits & Gravy | Applewood Smoked Bacon | Sausage Patties | Scrambled Eggs | 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 25% SERVICE CHARGE.

CATERING PRICES ARE SUBJECT TO CHANGE.

GF = GLUTEN FRIENDLY
V = VEGAN



BANQUET CATERING MENU

BREAKFAST ENHANCEMENTS

SMOKED SALMON & BAGEL DISPLAY \$14/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 \$9.50/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.**

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

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

***Gluten-Free Breads Available!**

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BANQUET CATERING MENU

À LA CARTE BAKERY ITEMS

ASSORTED BAGELS \$30/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 \$36/DOZEN

Blueberry | Banana Nut | Lemon Poppy Seed

HOMEMADE SCONES \$36/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 \$30/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)

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

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

ASSORTED DRY CEREALS & MILKS \$5/PERSON

ASSORTED GRANOLA BARS \$24/DOZEN

ASSORTED BAGGED POTATO CHIPS & PRETZELS \$2.50/SERVING

CHIPS, SALSA & HOMEMADE GUACAMOLE \$7/PERSON

SPECIALTY TRAIL MIXES \$22/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 \$25/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 \$5/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

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

SAN 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 - \$8/PERSON | 2 HRS - \$9/PERSON | 3 HRS - \$10/PERSON | 4 HRS - \$11/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 \$17/PERSON

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

THE GRANOLA BAR \$16/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 \$20/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 \$18/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 \$22/PERSON

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

SWEET & SALTY \$16/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 \$15/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 \$17/PERSON

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

BLACK FOREST HAM \$17/PERSON

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

SHAVED ROAST BEEF \$17/PERSON

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

CLASSIC CLUB \$17/PERSON

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

BAKED ITALIAN HERO \$17/PERSON

Hoagie Roll | Genoa Salami | Ham | Capocollo | Provolone | Tomato Aioli | Pesto Sauce | Crisp Lettuce | Sliced Onion

CLUB WRAP \$17/PERSON

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

SOUTHWEST CHICKEN WRAP \$17/PERSON

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

MEDITERRANEAN WRAP \$17/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 \$17/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 | Gourmet Cookie | Bottled Water

SEASONAL

ADD FRUIT CUP \$3/PERSON

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

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BANQUET CATERING MENU

THE GARDEN

GRILLED CHICKEN CAESAR SALAD \$17/PERSON

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

SANTA FE CHICKEN SALAD \$17/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 \$18/PERSON

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

COBB SALAD \$17/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 \$17/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 \$18/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:

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 \$36/DOZEN (Pick your flavor)
Mild, Hot, or BBQ

MEATBALLS \$26/DOZEN (Pick your flavor) (GF)
BBQ or Swedish

POTATO KEGS \$26/DOZEN
Ranch and Cheese Dipping Sauce

CRISPY CRAB RANGOON \$30/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 \$42/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 SHRIMP \$54/DOZEN

CRISPY PORK BELLY SERVED ON HARD CANDY \$44/DOZEN
Topped with Wasabi Mayo

BACON WRAPPED ASPARAGUS \$30/DOZEN

COCONUT LOBSTER SKEWERS \$70/DOZEN

PIG IN A BLANKET \$30/DOZEN

MACARONI & CHEESE BITES \$30/DOZEN

FRIED RAVIOLI \$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.

SMOKED SALMON CROSTINI \$36/DOZEN

Smoked Salmon | Cream Cheese | Honey Drizzle

TUNA & APPLE CROSTINI \$42/DOZEN

Green Apple | Parsley

CALIFORNIA ROLL ASSORTMENT \$42/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

CLASSIC DEVEILED EGG \$40/DOZEN

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

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BANQUET CATERING MENU

RECEPTION DISPLAYS

MINIMUM OF 25 GUESTS. PRICING IS PER PERSON.

FRESH VEGETABLE DISPLAY \$7/PERSON (GF) (V)

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

FRESH FRUIT DISPLAY \$7/PERSON (GF) (V)

Strawberries | Sliced Cantaloupe | Sliced Honeydew | Blueberries

MEDITERRANEAN \$8/PERSON

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

CHEESE DISPLAY \$9/PERSON

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

MINI SANDWICH DISPLAY \$7/PERSON

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

GRILLED VEGETABLE DISPLAY \$7/PERSON (GF) (V)

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

SUSHI & SASHIMI DISPLAY \$15/PERSON

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

JUMBO SHRIMP DISPLAY \$12/PERSON

Jumbo Peel & Eat Shrimp | Cocktail Sauce | Lemon Wedges

CHILLED FRESH SEAFOOD DISPLAY \$30/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
Pulled Pork | 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 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 \$750 + \$75 ATTENDANT FEE

(SERVES 150 GUESTS)

Horseradish Cream Sauce | Warm Yeast Rolls

ROASTED BEEF TENDERLOIN \$500 + \$75 ATTENDANT FEE

(SERVES 30 GUESTS)

Fresh Garlic | Horseradish Cream Sauce | Warm Yeast Rolls

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RECEPTION 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 \$30/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 \$37/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.**

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BANQUET CATERING MENU

BUFFETS

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

DELI BUFFET \$26/PERSON

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

SOUP, SALAD, & SANDWICH BUFFET \$29/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

ASSORTED SANDWICH TRAY

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

COWBOY BARBEQUE \$52/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 \$42/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 | Green Chile & Chicken Soup | Churros or Tres Leches Cake

TUSCAN BUFFET \$40/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 \$25/PERSON

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

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BUFFETS

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THE STIR-FRY \$36/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 \$55/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 \$34/PERSON

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

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PRICES ARE SUBJECT TO
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V = VEGAN



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 | \$43/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

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

LEMON GARLIC MAHI MAHI

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 (+\$5)

SLICED PRIME RIB (+\$10)

ROASTED BEEF TENDERLOIN (+\$12)

Sautéed Forest Mushrooms | Brandy Demi-Glace

PINEAPPLE GLAZED HAM

VEGETABLE OR BEEF LASAGNA

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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)
FRENCH STYLE GREEN BEANS

DESSERTS (Choose one)

ORIGINAL NEW YORK CHEESECAKE

DESSERT SQUARES

Double Fudge Brownies | Lemon Bars

CRÈME BRÛLÉE TARTS

MINI CHEESECAKES

Fresh Berries or Chocolate Drizzle

DESSERT SHOOTERS

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

CHOCOLATE CAKE

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BANQUET CATERING MENU

PLATED ENTRÉES

PRICING INCLUDES ICED TEA & WATER SERVICE, HOUSE BREAD, AND 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

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, HOUSE BREAD, AND CHOICE OF SALAD & DESSERT.

GRILLED HERB-MARINATED CHICKEN BREAST

Garlic Roasted Potatoes | Seasonal Vegetables

Lunch: \$24/PERSON

Dinner: \$29/PERSON

POT ROAST & CHICKEN BREAST

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

Lunch: \$32/PERSON

Dinner: \$36/PERSON

ROASTED MUSTARD-CRUSTED PORK TENDERLOIN FILET

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

Lunch: \$30/PERSON

Dinner: \$34/PERSON

SLOW ROASTED BEER-BRAISED SHORT RIBS

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

Lunch: \$36/PERSON

Dinner: \$44/PERSON

HERB-CRUSTED GRILLED ATLANTIC SALMON

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

Lunch: \$34/PERSON

Dinner: \$40/PERSON

GRILLED TILAPIA

Fresh Black Bean Corn Salsa | Island Rice | Roasted Vegetables

Lunch: \$38/PERSON

Dinner: \$41/PERSON

ROASTED CHICKEN BREAST & GRILLED SHRIMP

Garlic Smashed Red Skin Potatoes | Asparagus Tips

Lunch: \$34/PERSON

Dinner: \$40/PERSON

SLOW ROASTED BEEF PRIME RIB

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

Lunch: \$46/PERSON

Dinner: \$48/PERSON

BEEF TENDERLOIN & MARINATED GRILLED CHICKEN BREAST

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

Lunch: \$46/PERSON

Dinner: \$52/PERSON

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BANQUET CATERING MENU

PLATED ENTRÉES

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

10 oz. NEW YORK STRIP STEAK

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

Lunch: \$46/PERSON

Dinner: \$48/PERSON

10 oz. RIB-EYE STEAK & SHRIMP

Sautéed Gulf Shrimp | Golden Whipped Potatoes | Grilled Asparagus

Lunch: \$48/PERSON

Dinner: \$50/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 | Potatoes Au Gratin

Lunch: \$52/PERSON

Dinner: \$57/PERSON

CENTER-CUT FILET & HERB-CRUSTED SALMON

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

Lunch: \$57/PERSON

Dinner: \$62/PERSON

SURF & TURF

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

Lunch: \$66/PERSON

Dinner: \$75/PERSON

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BANQUET CATERING MENU

PLATED VEGETARIAN ENTRÉES

EGGPLANT ROULADE (GF)

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

Lunch: \$26/PERSON

Dinner: \$26/PERSON

GRILLED VEGETABLE NAPOLEON (GF)

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

Lunch: \$26/PERSON

Dinner: \$26/PERSON

VEGETABLE RAVIOLI

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

Lunch: \$26/PERSON

Dinner: \$26/PERSON

STUFFED PEPPER (V)

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

Lunch: \$26/PERSON

Dinner: \$26/PERSON

CAULIFLOWER STEAK (GF) (V)

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

Lunch: \$23/PERSON

Dinner: \$23/PERSON

PLATED DESSERTS (Choose one)

WATERMELON SORBET

GRILLED ANGEL FOOD CAKE WITH STRAWBERRIES

STRAWBERRY CHEESECAKE

CHOCOLATE CAKE

TIRAMISU

SEASONAL FRUIT TARTLET

ORIGINAL NEW YORK CHEESECAKE

CRÈME BRÛLÉE TARTS

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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 \$8/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

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

Lemon Lush | Peanut Butter Pie | Bananas Foster | S'mores | Banana Cream Pie | Milk Chocolate Mousse | Strawberry Shortcake | Caramel 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 \$6/PERSON

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 \$44/DOZEN (Pick two)

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

CINNAMON-SUGAR DONUT HOLES \$4/PERSON

Chocolate Dipping Sauce | Caramel Dipping Sauce

MINI MILKSHAKES \$48/DOZEN

Strawberry | Chocolate | Vanilla

PULLED PORK BBQ SLIDERS \$38/DOZEN

Cabbage Slaw

MINI PHILLY CHEESESTEAK SLIDERS \$44/DOZEN

Thin-Sliced Steak | Green Peppers | Onion

MINI CUBAN SLIDERS \$38/DOZEN

Hawaiian Sweet Rolls | Ham | Swiss Cheese

FRIED CHICKEN SLIDERS \$42/DOZEN

Poblano Gravy

CHOCOLATE-DRIZZLED BACON \$36/DOZEN

ASSORTED FLATBREADS \$7/PERSON

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 \$7/DRINK OR \$450/KEG

Budweiser | Bud Light | Coors Light | Miller Lite | Michelob ULTRA | Heineken | Corona | Stella Artois | Blue Moon | Shock Top | Modelo Especial

HOUSE \$8/DRINK

Sky | Bacardí | Dewar's | Tanqueray | Cuervo Silver | Cuervo 1800 | Jim Bean | Seagram's 7 | Peach Schnapps | Amaretto | Grand Cru: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

PREMIUM \$9/DRINK

Ketel One | el Jimador | 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 \$10/DRINK

Grey Goose | Patrón Silver | Malibu | Captain Morgan | Bombay Sapphire | Glenlivet Single Malt | Johnnie Walker Black | Hennessy VS | Woodford Reserve | Disaronno Amaretto | Peachtree | Chateau Ste. Michelle: Chardonnay, White Zinfandel, Pinot Grigio, Merlot



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BANQUET CATERING MENU

POLICIES AND PROCEDURES

SERVICE CHARGE

All prices are subject to a 25% 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. Contact 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 7 days 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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