



TREASURE CHEST  
CASINO

CATERING MENU



# WELCOME!

Here at Treasure Chest, we take tremendous pride in serving you and your guests, and to provide you with a superior selection of banquet accommodations.

The following menu options are offered as guidelines and do not in any manner indicate the limit of our culinary expertise. Our staff of highly qualified catering consultants will be happy to advise on any arrangements, including:

- Custom Menus
- Bar Set-ups
- Decor for Themed Functions
- Audio/Visual Services and Rentals

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Prices do not include a taxable service charge of 22% and applicable taxes. Items and prices are subject to change.

*\*thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked*





## GUARANTEE

*Treasure Chest Casino (Treasure Chest) requests that you notify your Convention Services Manager with the exact number of guests attending the function at least 7 business days prior to the function. If fewer than the guaranteed number of guests attend the function, you will be charged for the guaranteed number. Final guarantees for functions must be given to the Convention Services department 7 business days prior to the first function. If the guarantee is not received within the allocated time, an additional food service charge in the amount of 25% will be applied.*

*The number given will be considered your minimum guarantee and you will be charged for the number given even if fewer attend your function. Treasure Chest will be prepared to set your room at 3% above your final guaranteed number. Should you use the 3% overage, you will be charged for the amount served. If your guaranteed number is not received in writing by 7 business days, prior to the event, your guarantee will automatically be your expected number indicated on your most recent Banquet Event Order(s). Any additions submitted within 7 business days of the event will be subject to 25% additional food surcharge.*

*Function rooms are assigned by Treasure Chest according to the guaranteed minimum number of guests anticipated. Meeting room setup changes requested on-site that differ from the details listed on the confirmed Banquet Event Order(s) may incur a reset fee.*

*Treasure Chest will provide standard setups for the meeting/banquet rooms. The group may be financially responsible for the rental charges of additional equipment required for extraordinary setups. Treasure Chest reserves the right to change meeting/banquet rooms at any point should the number of attendees decrease, increase, or when Treasure Chest deems it necessary. Resetting of meeting rooms from previously agreed upon setups on your Banquet Event Order(s) may result in a reset fee.*

*Room rental fees may be applicable. Treasure Chest reserves the right to assign another room for a function in the event that the room originally designated for such function shall become unavailable or inappropriate. Treasure Chest reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than four (4) hours prior to the event.*



## FOOD & BEVERAGE

*In accordance with New Orleans liquor laws, Treasure Chest does not allow any food or beverages to be brought into the property or taken out of any of our food outlets or banquet facilities by patrons or their guests. Treasure Chest reserves the right to remove any food or beverage that is brought into the meeting/banquet rooms in violation of this policy and service charges may apply.*

*All food and beverages must be supplied by Treasure Chest. Treasure Chest is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes food amenity deliveries. All food and beverage prices are guaranteed 90 days prior to the date of the function.*

*Menu service to less than the specified minimum guarantee of guests for breakfast, lunch, dinner or reception is subject to a minimum taxable surcharge. Menu service is available for maximum time specified on each menu. Treasure Chest will assess a taxable service charge for each additional half-hour of menu service.*

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## SIGNS/DISPLAYS

*There is an electronic display program throughout Treasure Chest and in front of each meeting room noting your meeting or event time. Printed signage can be designed and provided 21 days prior to event date. Price will vary depending on signage requested. Signs must be displayed on easels, and signage locations must be preapproved. Handwritten signs are not permitted.*

*Treasure Chest reserves the right to approve staging, props and decor. It must compliment the design, integrity and color palette of the meeting rooms. Signs, banners or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the meeting rooms and foyer areas, nor should they obstruct permanent Treasure Chest signage from view.*





## AUDIO VISUAL

*Treasure Chest's on-site Audio/Visual Department features state-of-the-art equipment and trained technicians. It is the policy of Treasure Chest that all audio/visual arrangements be made through the Convention Services Department. Outside audio/visual equipment is not permitted. Should your group use an outside vendor or bring in your own equipment, you will be subject to service charges and/or electrical fees. Outside equipment will not be permitted to connect to Treasure Chest's equipment.*

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## OUTDOOR FUNCTIONS

*A setup fee will be applied to all outdoor functions. An additional location must be reserved in case weather conditions do not permit the event to be held outdoors. All catered food and beverages will be served using non-breakable plates and glassware. Plated meal functions cannot be held outdoors. If special setup is required, an additional service charge may apply. Treasure Chest will decide at least 4 hours prior to the event if the function will be held outside or should move indoors. In any case, Treasure Chest reserves the right to make the final decision if weather conditions are an issue.*

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## SMOKING

*Treasure Chest's meeting rooms and foyer areas are a smoke-free environment. Smoking is permitted in designated casino areas.*

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## SECURITY

*Treasure Chest shall not assume responsibility for damage or loss of any merchandise or articles left in Treasure Chest prior to, during, or following the event. Security is available to guard exhibits, merchandise, and/or articles that are set up for display prior to, during, and after the planned event at a designated charge per hour, per security guard.*





# TAXES & SERVICE CHARGES

Treasure Chest will add a 22% service charge and 7% sales tax on all food and beverage purchased through our banquet department.

# MISCELLANEOUS

Pins, tacks or tape may not be attached to any walls in banquet rooms or any other public area. Any signs, decorations or other items displayed must be of professional quality and have prior approval from the Convention Services Manager. Each room has different capabilities and features. Treasure Chest reserves the right to reassign the room should any change in attendance or type of function occur prior to the time of your function.

## TREASURE CHEST MAY ASSIGN SUITABLE CHARGES FOR THE FOLLOWING:

- Extraordinary Room Set-Ups
- Resetting of Rooms
- Additional Power Requirements
- Centerpieces (when available)
- In-House Equipment
- Handling and Delivery Charges for Materials Received
- Cleaning Fees
- Destruction or Theft of Property



# RENTAL FEES

Treasure Chest offers a wide array of rental items to enhance your event.

Podium . . . . .	\$20 per day
Centerpieces . . . . .	Price Based on Complexity
Portable Bars . . . . .	\$75



# CONVENTION INFORMATION & PROCEDURES

*Charges for incoming and outgoing bulk shipments and exhibitor storage requirements:*

FedEx, UPS and other Letters . . . . .	\$2.5 per package
0 to 25lbs . . . . .	\$5 per package
15 to 50lbs . . . . .	\$10 per package
51 to 75lbs . . . . .	\$15 per package
76 to 100lbs . . . . .	\$35 per package

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## GENERAL CATERING

### SHIPPING AND MAILING TO AND FROM TREASURE CHEST

*If applicable, must be arranged by client. Treasure Chest charges a package handling fee of \$5 per box. Client must schedule deliveries to arrive at Treasure Chest at least 7 days, but not more than 10 days prior to client's arrival.*

*The charge for Treasure Chest to move or deliver boxes to your clients' or exhibitors' meeting room or sleeping room will be posted to your group's master account. It is the responsibility of the group to collect this fee from the exhibitor making a presentation to your attendees.*

### DELIVERIES

*Deliveries will be made to client's meeting room the day of the event unless previous arrangements have been made with Treasure Chest Casino Services Manager or Sales Manager. Client must call the Convention Services Manager or Sales Manager Representative for the group to arrange a delivery time and client must sign for receipt of each item.*



**DELIVERIES** (CONTINUED)

Please label each item as shown below:

GUEST NAME:	ARRIVAL DATE:
GROUP NAME:	
CONVENTION DATES:	
C/O TREASURE CHEST CASINO	
5050 WILLIAMS BLVD	
KENNER, LA 70065	

**RETURN LABELS AND/OR CALL TAGS MUST BE PROVIDED BY CLIENT:**

*Client must arrange and pay for return shipping and must repack/seal/tape and properly label each item in a manner acceptable to the shipping company. Clients must provide their own shipping labels. No shipping/mailling charges can be paid by Treasure Chest. Treasure Chest will not accept the responsibility of repacking/sealing or labeling packages.*

**TELEPHONE MESSAGES**

*Treasure Chest is not able to deliver telephone messages to meeting rooms. Messages are taken by Treasure Chest's PBX department for staying guests. If the guest is staying at another location, please refer to their hotel. If you need messages delivered or require access to an outside telephone line, we suggest having a telephone line installed in your meeting room for \$75 plus tax per day or \$100 per tax day for a speaker phone.*







### FAXING AND/OR COPYING

Receiving and sending faxes can only be done at Treasure Chest's Front Desk. The FAX number is (xxx)xxx-xxxx. Copies in small quantities can be requested on-site and can be arranged through the Banquet Manager. Copies are \$.05 each and charges will be posted to the group's master account. Client will be referred to an outside source for large copying requests.

Incoming or Outgoing faxing fees are as follows:

Incoming: Domestic or International . . . . .	\$1.00 per page
Outgoing: Domestic . . . . .	\$5.00 first page / \$1.00 each page thereafter
Outgoing: International . . . . .	\$10.00 first page / \$1.00 each page thereafter
Copies . . . . .	\$0.15 each

### FOOD AND BEVERAGE

No food or beverages will be sold on a "consumption basis" except in the case of full "Hosted Bar" set-ups where minimums do apply.

### CATERING AND CONVENTION APPROVALS AND/OR CHANGES

All Banquet Event Order(s) or "BEO(s)" must be reviewed for accuracy. If there are no changes or corrections to be made, the BEO(s) must be signed and dated and returned to the Convention Services Department no later than 14 days prior to the function date.

**SPACE AND SERVICES ARE NOT GUARANTEED. ANY CONFIRMATION OR REQUESTED CHANGES CANNOT BE IMPLEMENTED UNTIL A SIGNED CONTRACT AND DEPOSIT HAVE BEEN RECEIVED.**

### PAYMENTS:

We accept the following forms of payments:

- Visa
- Mastercard
- Discover
- American Express
- Diners Club
- Money Order
- Cashier's Check
- Personal Check
- Company Check
- Cash





## **PAYMENTS** *(Continued)*

*Personal and company checks are accepted if received 14 days prior to the group's arrival. If received after this date, a credit card will be required to guarantee the check until clearance.*

*Credit cards are accepted with the following requirements:*

- *Must complete, sign and date a credit card authorization form*
- **AND** *allow Treasure Chest to authorize a certain amount against the card for a guarantee*
- **OR** *allow Treasure Chest to charge a set amount prior to your arrival for anticipated charges*

**IF THE INFORMATION NEEDED FOR CREDIT CARD PROCESSING CANNOT BE SUPPLIED,  
ALTERNATE TENDER WILL BE REQUIRED.**

**I HAVE READ AND ACCEPT THE GUIDELINES AS LISTED ABOVE:**

NAME: \_\_\_\_\_ DATE: \_\_\_\_\_





# REFRESHMENTS



## REFRESHMENTS

### Beverages

- Freshly Brewed Coffee 48 / gallon  
(regular or decaf)
- Freshly Brewed Iced Tea 30 / gallon
- Logo Bottled Water 3 each 10fl oz
- Coke Products 3.5 each  
(upon request)
- Soft Drinks 3 each
- Water Station 25 / 50 attendees

### From The Bakery

- Assorted Danish and Pastries 28 / dozen
- Assorted Fruit, Bread and Muffins 30 / dozen
- Assorted Fresh Baked Cookies 30 / dozen

### And More...

- Whole Fresh Fruit 1.75 / piece
- Granola Bars 3.25 / each
- Seasonal Sliced Fresh Fruit Tray 4.25 / person
- Individual Bag Potato Chips 3 / each
- Popped Popcorn 2.2 / person



## THEMED AM BREAKS

### Café Au Lait 16 / person

- Freshly-made Beignets
- Fresh Seasonal Berries and Fruit
- Powdered Sugar and Honey Rum Syrup
- Petit Pastries
- Soft Drinks and Water
- Regular and Decaffeinated Coffee
- Endless Café Au Lait

### Milk & Cookies 14 / person

- Brownies
- Fresh Jumbo Chocolate Chip and  
White Chocolate Macadamia Nut Cookies
- Chilled Milk
- Soft Drinks

### The Healthy Starter 14 / person

- Sliced Seasonal Fruit and Fresh Berries
- Selection of Juices and Bottled Water
- Regular and Decaffeinated Coffee



*Themed break prices are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.*



## THEMED PM BREAKS

### Day at the Park 21 / person

Fresh Popcorn, Hot Jumbo Pretzels with Mustard, Sea Salted Peanuts and Assorted Candy Bars  
Miniature Hot Dogs, Cheeseburgers and Mini Corn Dogs  
Assorted Soft Drinks and Bottled Water

### Chips & Dips 7 / person

Fresh-Fried Salted Tortilla Chips with Salsa  
Fresh-Fried Potato Chips with Ranch and French Onion Dips

### Milk & Cookies 14 / person

Blondies  
Fresh Jumbo Chocolate Chip and  
White Chocolate Macadamia Nut Cookies  
Chilled Milk  
Assorted Soft Drinks  
Regular and Decaffeinated Coffee



**ATTENDANT REQUIRED. ADDITIONAL \$100 FEE APPLIES**



*Themed break prices are based on a minimum of 25 guests and are attended for thirty minutes. Should your minimum guest guarantee fall below this amount, additional service fees will apply.*

A hand wearing a silver watch is using a silver fruit picker to serve fresh fruit from a white bowl. The bowl contains various fruits including pineapple, cantaloupe, kiwi, and grapes. The background shows a buffet table with other food items and a metal serving cart. The word "BREAKFAST" is overlaid in white capital letters on the image.

**BREAKFAST**



## CONTINENTAL BREAKFAST SELECTION

Continental breakfast includes regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

### **Fresh and Natural Breakfast** 18 / person

Sliced Seasonal Fresh Fruit  
Fruit Yogurt with Granola Topping  
Bran and Fruit Muffins  
Multi-Grain Fruit Bread

### **Traditional Continental Breakfast** 22 / person

Sliced Seasonal Fresh Fruit  
Assorted Breakfast Baked Goods to include:  
Cinnamon Rolls  
Danishes  
Muffins  
Fruit Preserves and Butter

*Continental breakfast prices are based on a minimum of 20 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.*

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## BREAKFAST BUFFET SELECTIONS

All breakfast buffets include regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

### **Good Morning Breakfast** 22 / person

Fluffy Scrambled Eggs  
Choice of Two: Applewood Smoked Bacon, Country Sausage or Ham Steak  
Breakfast Potatoes  
Southern Stone-Ground Cheese Grits  
Biscuits  
Butter and Fruit Preserves

*Breakfast buffet prices are based on a minimum of 20 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.*





## BREAKFAST BUFFET SELECTIONS

All breakfast buffets include regular and decaffeinated coffee, tea, assorted fruit juices, milk and water.

### **Pontchartrain Breakfast** 26 / person

Sliced Seasonal Fresh Fruit  
Assorted Cold Cereals  
Fruit Yogurt with Granola  
Fluffy Scrambled Eggs  
Breakfast Potatoes  
Cheese Grits  
Sausage Links, Applewood Smoked Bacon  
and Grilled Ham Steaks  
Buttermilk Biscuits with Country Gravy  
Freshly Baked Sweet Rolls  
Butter and Fruit Preserves

### **Louisiana Breakfast** 28 / person

Assorted Cereal  
Sliced Fresh Fruit with Honey Yogurt Dip  
Assorted Yogurts  
Fresh Breakfast Pastries  
Choice of Soy Milk, Low-Fat Milk or Whole Milk  
Croissants, Assorted Muffins & Assorted Bagels with  
Cream Cheese  
Scrambled Eggs with Onions, Peppers,  
Tomatoes and Cheddar  
Applewood Smoked Bacon and Sausage  
Home-Fried Potatoes with Green Onions  
Biscuits  
Butter and Fruit Preserves

*Breakfast buffet prices are based on a minimum of 20 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.*



## BREAKFAST ENHANCEMENTS

### **Beignet Station\*** In addition to breakfast buffet or brunch selections. 9 / person

Fresh-fried beignets with a side of powdered sugar, your choice of local honey or maple syrup

**\*ATTENDANT REQUIRED. ADDITIONAL \$100 FEE APPLIES**





## À LA CARTE ITEMS

### Biscuits

- Sausage, Egg and Cheese . . . . . 46 / dozen
- Bacon, Egg and Cheese . . . . . 46 / dozen

### Burritos

- Chorizo Ranchero Eggs and Cheese . . . . . 48 / dozen
- Bacon, Egg and Cheese . . . . . 48 / dozen
- Sausage, Egg and Cheese . . . . . 48 / dozen

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## PLATED BREAKFAST

### Quick Start 22 / person

- Chilled Orange Juice
- Scrambled Eggs
- Sausage Patties
- Crispy Bacon
- Breakfast Potatoes
- Basket of Fresh Pastries & Breads
- Butter and Fruit Preserves



*Plated breakfast prices are based on a minimum of 25 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.*

A close-up photograph of several sandwiches on a wooden surface. The sandwiches are made with light-colored, crusty bread and filled with fresh green lettuce, sliced meats, and other fillings. The word "LUNCH" is overlaid in the center in a bold, white, sans-serif font. The background is slightly blurred, showing more sandwiches and the texture of the wooden table.

**LUNCH**



## BOXED LUNCHES

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

### **Deli Sandwich** 24 / person

Turkey and swiss or ham and cheddar with lettuce, tomato, on chef's choice bread

### **Grilled Chicken Breast Sandwich** 24 / person

Grilled chicken on a rosemary ciabatta roll with fontina cheese and roasted tomatoes

### **BLT Sandwich** 24 / person

Thinly sliced tomato, crisp apple-smoked bacon, green leaf lettuce with dijon mustard and mayo on sourdough

Lunches include condiments, chilled soft drinks, water, disposable flatware and a selection of three accompaniments:

- Assorted Potato Chips
- Chef's Pasta Salad
- Baked Potato Salad
- Fresh Fruit Salad
- Piece of Whole Fresh Fruit
- Jumbo Chocolate Chip Cookie
- Granola Bar

*Boxed lunches are based on a minimum of 12 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply.*



## PLATED LUNCHEONS

Includes selection of mixed green salad, freshly baked rolls, dessert, regular and decaffeinated coffee, tea and water.

### **Grilled Breast of Chicken** 26 / person

Sautéed wild mushrooms and cipollini onions, hunter sauce, chef's selection of vegetables, truffle scented mashed potatoes

### **Roasted Atlantic Salmon** 27 / person

Roasted fingerling potatoes tossed in tarragon butter, asparagus with dijon dill sauce

## DESSERTS

### **New York-Style Cheesecake with Strawberries**

### **Carrot Cake**

### **Chocolate Cake**



*Plated chilled lunch prices are based on a minimum of 12 guests and are served for one hour. Should your minimum guest guarantee fall below this amount, additional service fees will apply.*



# LUNCHEON BUFFETS

All luncheon buffets include freshly baked rolls, regular and decaffeinated coffee, tea and water.

## Southern Deli 28 / person

- Mixed Green Salad, Seasonal Toppings and Choice of Two Dressings
- Albacore Tuna Salad
- Baked Potato Salad
- Sliced Roast Beef, Turkey, Smoked Ham and Salami
- Sliced Swiss, Pepper Jack and Cheddar
- Mayonnaise, Yellow and Dijon Mustard
- Tomatoes, Red Onions, Lettuce, Pickles, Olives and Peppers
- Assorted Sliced Breads
- Assorted Cookies and Brownies

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## Biloxi Blues 35 / person

- Watermelon Wedges
- Baked Potato Salad
- Coleslaw
- BBQ Pulled Pork
- Carved Smoked Brisket
- Southern BBQ Chicken
- Dirty Rice
- Baked Beans
- Grilled Corn on the Cob
- Mississippi Mud Pie and Peach Cobbler

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## Southern Buffet 36 / person

- Boiled Peel-and-Eat Shrimp
- Chicken and Sausage Gumbo
- Baked Potato Salad
- Vegetable and Cabbage Slaw
- Cucumber, Tomato and Onion Salad
- Carved Roast Beef with Au Jus
- Country-Fried Chicken
- Blackened Snapper with Crab Sauce
- Mashed Red Potatoes
- Biscuits
- Bread Pudding and Pecan Pie

*Luncheon buffet prices are based on a minimum of 40 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.*



## ROLL-IN EXECUTIVE LUNCHEONS

All executive lunches include coffee, tea and water.

**Soup and Sandwich Combinations** 29 / person

Please select one soup, one salad and one sandwich offering.

### CHOOSE A SOUP

Chicken Noodle

Minestrone

New England Clam Chowder

### CHOOSE A SALAD

Crisp green salad with tomatoes, cucumbers and baby corn

Caesar salad with garlic croutons

Iceberg wedge with bleu cheese and bacon with ranch dressing

### CHOOSE A SANDWICH

Choice of Bread: Po-Boy, Sliced White, Wheat or Marble Rye

- Deli Sandwich: Turkey, Ham, Roast Beef with Swiss, Cheddar or Pepper Jack, Lettuce, Tomato and Onion
- House-Made Chicken Salad with Lettuce and Tomato

*Executive luncheon prices are based on a minimum of 12 guests. Should your minimum guest guarantee fall below this amount, additional service fees will apply.*

A photograph of a woman in a white wedding dress laughing heartily with a man at a wedding reception. The scene is overlaid with a semi-transparent green filter. The word "RECEPTIONS" is written in white, bold, uppercase letters across the center of the image. In the background, other guests are visible, including a man in a suit and a woman in a white dress.

# RECEPTIONS



## RECEPTION HORS D'OEUVRES

Minimum order of 40 pieces per selection.

### COLD

- Deviled Eggs with Bay Shrimp . . . . . 4 / piece
- Tomato Basil and Mozzarella Bruschetta . . . . . 4 / piece
- Gourmet Finger Sandwiches . . . . . 4 / piece
- Bloody Mary Shrimp Shooters . . . . . 4 / piece

### HOT

- Fried Spring Rolls with Sweet and Sour Sauce. . . . . 3 / piece
- BBQ Meatballs . . . . . 4 / piece
- Fried Chicken Fingers. . . . . 3 / piece
- Lump Crab Cakes with Creamy Rémoulade . . . . . 5 / piece
- Chipotle Chicken and Jack Cheese  
Quesadilla Wedges . . . . . 5 / piece



## RECEPTION DISPLAYS

- Assortment of Grilled and Fresh Crudités . . . . 180 (serves 35)
- Seasonal Melons . . . . . 200 (serves 35)
- Tropical Fruit and Berries . . . . . 350 (serves 80)
- Charcuterie . . . . . 350 (serves 50)  
Thinly Sliced Italian Meats, Cheeses, Italian Bread,  
Crackers, Olives and Grapes



*Reception display prices are based on a minimum of 40 guests and service for two hours. Should your minimum guest guarantee fall below this amount, additional service fees will apply.*





## SEAFOOD

Peel-and-Eat Boiled Shrimp . . . . 25 / pound (10lb Minimum)  
Headless and Chilled

Raw Oysters on the Half Shell . . . . . 4 / each

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## CARVING STATIONS

Includes condiments and freshly baked rolls.

### **Whole Roasted Turkey** 250

With cranberry chutney and pesto mayonnaise (approximately 40 servings)

### **Whole Roasted Suckling Pig** 500

With coconut rum glaze and habanero cream (approximately 100 servings)

### **Top Round of Roast Beef** 400

Caramelized onion, brown pan gravy, silver dollar rolls (approximately 75 servings)

**\*ATTENDANT REQUIRED. ADDITIONAL \$100 FEE APPLIES**



*Carving Station prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees may apply*



## SPECIALTY STATIONS

### Mac-Cheese Delight 14 / person

Cavatappi pasta, quattro formaggio with your choice of toppings

- Caramelized Onions
- Mushrooms
- Green Onions
- Bacon
- Tasso
- Shredded Cheddar
- Bleu Cheese Crumbles
- Parmesan
- Diced Tomatoes, Sautéed Leeks

### ADD SHRIMP OR CRAWFISH 5 / person

### 50's Drive-In 19 / person

Cheeseburger Sliders, Hot Dogs, French Fries

Condiments Include:

- Pickles
- Coleslaw
- Chili
- Caramelized Onions
- Mushrooms
- Lettuce
- Tomatoes
- Cheese
- Chef's Secret Sauce and Mustard

### Cajun Country 27 / person

- New Orleans BBQ Shrimp and Grits
- Chicken and Smoked Sausage Jambalaya
- Fried Oysters with Cayenne Tartar Sauce
- Fried Boudin Balls with Grain Mustard Dipping Sauce



*Enhancement prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees may apply.*

A blurred photograph of a formal dinner reception table. The table is set with white linens, glassware, and plates of food. In the foreground, there are several wine glasses, some containing liquid, and plates with small portions of food, including what looks like a strawberry. A white napkin is folded in the center. The background is out of focus, showing more tables and a warm, ambient light. The text "DINNER RECEPTIONS" is overlaid in the center in a bold, white, sans-serif font.

# DINNER RECEPTIONS



## PLATED DINNERS

All dinners are served with freshly baked rolls, mixed green salad, regular and decaffeinated coffee, tea and water.

### **Chicken Breast Piccata** 34 / person

Served over risotto milanese, served with steamed broccolini and baby vegetables

### **Grilled Breast of Chicken and Gulf Shrimp** 38 / person

Butter-Basted chicken breast, sautéed jumbo gulf shrimp served with roasted foraged mushrooms, truffle-whipped potatoes, seasonal baby vegetables

### **Roasted Atlantic Salmon** 38 / person

Honey and creole mustard glazed salmon filet served with roasted rissole potato, portobello mushroom and leek gratin, chef's vegetable selection

### **Roasted Prime Rib of Beef** 45 / person

12oz cut prime rib of beef served with au jus, twice-baked potato, seasonal baby vegetables



*Plated dinner prices are based on a minimum of 40 guests. Should your minimum guest guarantee fall below this amount, additional service fees may apply.*



# DINNER BUFFETS & RECEPTIONS

All dinner buffets are served with freshly baked rolls, regular and decaffeinated coffee, tea and water.

## Cajun Seafood Buffet\* 46 / person

- Boiled Shrimp with Cocktail Sauce
- Cajun Seafood Gumbo with White Rice
- Broiled Stuffed Flounder
- Fried Catfish with Cajun Rémoulade
- Crispy Fried Gulf Shrimp
- Carved Top Round with Au Jus
- Mustard Greens with Smoked Ham Hocks
- Roasted Red Potatoes with Sautéed Onions
- Southern Green Beans with Bacon
- Dirty Rice
- Tossed Green Salad
- Potato Salad
- Apple Cobbler and Pecan Pie

## Classic Buffet\* 48 / person

- Soup du Jour
- Tossed Green Salad with Dressing
- Bowtie Pasta Salad
- Fresh Seasonal Fruit
- Roasted Prime Rib of Beef Au Jus with Horseradish Sauce, Carved by Chef
- Pan-Seared Stuffed Breast of Chicken with Fontina Cheese and Fresh Herbs
- Fresh Red Snapper Grenobloise
- Oven-Roasted Potatoes
- Fresh Harvest Vegetables
- Cheesecake, Pecan Pie and Banana Pudding

## Mississippi\* 48 / person

- Fresh Garden Green Salad
- Baked Potato Salad
- Coleslaw
- Spicy Boiled Shrimp with Cocktail Sauce
- Southern-Fried Mississippi Catfish
- Carved Top Round of Beef and Brown Gravy, Carved by Chef
- Southern-Fried Chicken
- Pan-Seared Speckled Trout with Crawfish Nantua Sauce
- Southern Collard Greens and Cornbread
- Pecan Glazed Sweet Potatoes
- Mississippi Mud Pie, Bourbon Banana Pudding and Carrot Cake

**\*ATTENDANT REQUIRED. ADDITIONAL \$100 FEE APPLIES**

*Dinner buffet prices are based on a minimum of 50 guests and are served for two hours. Should your minimum guest guarantee fall below this amount, additional service fees may apply.*

A photograph of a bartender pouring a clear liquid from a bottle with a checkered neck into a tall, elegant glass. The scene is set in a bar with various items like a copper mug with mint and a glass of skewers visible. The image has a dark green overlay.

# COCKTAIL RECEPTIONS



# CASH & HOSTED BAR SELECTIONS

Bartender fee is \$100 per 100 people. Tax and gratuity are additional.

## Well Liquor Selections

**HOUSE BRAND** Bourbon, Scotch, Vodka, Rum, Tequila, Whiskey

**HOUSE WINE SELECTION** Merlot, White Zinfandel, Chardonnay, Cabernet Sauvignon, Pinot Noir

## Call Liquor Selections

Jack Daniel's®, Crown Royal®, Beefeater Gin®, Dewar's® White Label, Jim Beam® White Label Bourbon, Bacardi® Light Rum, Absolut® Vodka, Patrón® Silver Tequila

**WINE SELECTION** Chardonnay, Cabernet Sauvignon, Pinot Noir, Merlot, White Zinfandel, Sauvignon Blanc, Italian Blends

## Premium Liquor Selections

Jack Daniel's® Single Barrel, Tanqueray® Gin, Macallan® 12 Year Scotch, Chivas Regal® Scotch, Patrón Anejo® Tequila, Four Roses® Single Barrel, Grey Goose® Vodka, Appleton® White Rum, Myers's® Dark Rum

**WINE SELECTION** Chardonnay, Cabernet Sauvignon, Pinot Noir, Merlot, White Zinfandel, Sauvignon Blanc, Italian Blends



## Hosted & Cash Bar

	HOSTED BAR (Client Pays)	CASH BAR (Guest Pays)
Well Liquor	7	8
Call Liquor	8	9
Premium Liquor	9	10
Imported Beer	6 / Bottle	6 / Bottle
Domestic Beer	5 / Bottle	5 / Bottle
Soft Drinks	3 / Each	3 / Each
Bottled Water	3 / Each	3 / Each

*All prices are subject to a 22% service charge and applicable taxes.*



# COCKTAILS BY THE HOUR

Pricing is on a per person basis.

### Well Bar

Initial Hour . . . . . 22 / person  
 Each Additional Hour . . . . . 7 / person

### Call Bar

Initial Hour . . . . . 24 / person  
 Each Additional Hour . . . . . 8 / person

### Premium Bar

Initial Hour . . . . . 27 / person  
 Each Additional Hour . . . . . 10 / person



# SPECIALTY DRINK SELECTIONS

Bartender fee is \$100 per 100 people. Tax and gratuity are additional.

### Martini Bar 12 / drink

**GIN / VODKA OPTIONS** Beefeater®, Tanqueray®, Bombay®, Hendrick’s®, Absolut®, Absolut® Peppar, Belvedere®, Cîroc®, Grey Goose®, Ketel One®, Stolichnaya®, Tito’s®, Svedka®

**ADDITIONAL MARTINI CHOICES** Olives, Pomegranate, Espresso, Green Apple, Cosmopolitan, Lemon Drop, Godiva Chocolate

### Bloody Mary Bar 10 / drink

Can be prepared mild or hot and with or without salt or pepper on the rim.

**VODKA OPTIONS** Absolut®, Absolut® Peppar, Belvedere®, Grey Goose®, Ketel One®, Stolichnaya®, Tito’s®  
**TRADITIONAL GARNISH INCLUDED**

### Create a Custom Bloody Mary 12 / drink

Roasted garlic, fresh horseradish, jalapeño slices, marinated artichokes, cucumber, bleu cheese, olives, cilantro, avocado, dill pickle, feta cheese, goat cheese, sliced house bacon, spiced green bean





## SPECIALTY DRINK SELECTIONS (CONTINUED)

Bartender fee is \$100 per 100 people. Tax and gratuity are additional.

### International Coffee Bar 10 / drink

**CAFÉ GRANDE** Tia Maria® coffee liqueur, dark creme de cacao, Grand Marnier® Orange liqueur, hot black coffee, whipped cream

**BAVARIAN COFFEE** Peppermint Schnapps, Kahlúa® coffee liqueur, hot black coffee, whipped cream, sugar

**CAFÉ DISARONNO** Amaretto Di Saronno® liqueur, hot black coffee, whipped cream, sugar

**IRISH COFFEE** Irish whiskey, brown sugar, hot coffee, heavy cream

**SPANISH COFFEE** Kahlúa® coffee liqueur, hot black coffee, whipped cream, sugar

**CAFÉ MAZATLAN** Dark Rum, Kahlúa® coffee liqueur, hot coffee, brown sugar, whipped cream

### Flavored Vodka Bar 10 / drink

#### WITH ASSORTED FLAVORS

Mandarin, peach, vanilla, citron, red berry, sweet tea, mango, raspberry, pomegranate, iced cake, caramel kiss, cinnamon sugar, honeysuckle, and more

### Island Rum Bar 10 / drink

#### FEATURING

Malibu® cranberry, bay breeze, plum punch, beach bum, rum runner, Cuba libre

### Mimosa Bar 10 / drink

#### FEATURING

Orange juice, mango nectar, peach nectar

Served with chilled champagne





**A/V SERVICES AND  
RENTALS**



# AUDIO VISUAL

Rental pricing per day. Tax not included.

## A/V Support

A/V Technician (Pre-Meeting) . . . . .	.35 / hour
A/V Technician Half Day (4 Hours or less) . . . . .	175
A/V Technician Full Day (4 Hours or more) . . . . .	350
A/V Audio Engineer. . . . .	425 Day Rate
Lighting Design Technician . . . . .	425 Day Rate
A/V Stagehand . . . . .	.85 / Show Event Call

## Computer Networking

Laptop Computer . . . . .	150 each
Desktop Monitor . . . . .	75 each
HDMI Cord . . . . .	25 each
Wi-Fi Access . . . . .	Complimentary
Hard-Wired Internet Line . . . . .	100 each
Adding Internet (Up to 1GB) . . . . .	500 / Day
<i>(Pricing liable to change, speak with your coordinator for more information.)</i>	

## Power

Power Cable or Quad Box . . . . .	30 each
Power Strip . . . . .	30 each
Extension Cord . . . . .	25 each
50' VGA Cable . . . . .	25 each

## Visual Presentation

LCD Projector . . . . .	.200 each
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# AUDIO VISUAL (CONTINUED)

Rental pricing per day. Tax not included.

## TV / Monitors

43" LCD TV . . . . .	300 each
65" LCD TV . . . . .	450 each
Confidence Monitor. . . . .	120 each

## Video Equipment

DVR/DVD Player . . . . .	55 each
VHS/DVD Player . . . . .	55 each
Presentation Switcher. . . . .	250 each
Camcorder with Tripod . . . . .	100 each

## Screens

5 x 7 Tripod Projection Screen . . . . .	40 each
5 x 7 Fast Fold Dual Screen . . . . .	80 each
6 x 8 Fast Fold Dual Screen . . . . .	100 each
6 x 8 Tripod Projection Screen . . . . .	50 each
7 x 10 Fast Fold Dual or Pull Down Screen . . . . .	120 each
10 x 12 Fast Fold Dual Projection Screen . . . . .	160 each

## Lighting Packages

Small Portable Lighting Tree . . . . .	300 each
LED Portable Up Lighting . . . . .	40 each
Truss . . . . .	35 each
Truss Base. . . . .	35 each
Spotlights. . . . .	250 each



# AUDIO VISUAL (CONTINUED)

Rental pricing per day. Tax not included.

## Audio Package

- Portable PA System . . . . . 250 each  
*(Includes: 2 portable speakers, 1 wireless handheld microphone, 1 mixer)\**
- Mixer Microphone Patch . . . . . 175 each  
*(Includes: 1 mixer, 1 wireless handheld microphone, overhead speaker patch)\**
- Mixer, Microphone Patch, Microphone, Cart Projector,  
Extension Cord, Podium and A/V Tech Prior  
to Start of Meeting or Event . . . . . 550 each

*\*Upgrade wired microphone to wireless microphone for an additional fee.*

## Additional Microphones

- Handheld Wired . . . . . 35 each
- Handheld Wireless . . . . . 100 each
- Podium Gooseneck . . . . . 35 each
- Table Top . . . . . 35 each
- Lavaliere (Wired) . . . . . 75 each
- Lavaliere (Wireless) . . . . . 135 each
- Mic Stands . . . . . 35 each

## Drapery

- Black Velour Pipe and Drape . . . . . 8 / foot
- Step and Repeat . . . . . 35
- Red Carpet (Short) . . . . . 35
- Red Carpet (Long) . . . . . 75
- Truss Sleeves . . . . . 50 each



## AUDIO VISUAL (CONTINUED)

Rental pricing per day. Tax not included.

### Meeting Support

Wireless Mouse . . . . .	35 each
Projection Clicker . . . . .	35 each
Video Cart with Power Strip . . . . .	35 each
Flip Chart / White Board Combo . . . . .	45 each
Flip Chart on Stand . . . . .	45 each
Easels. . . . .	15 each
Moving Lights. . . . .	150 each
<i>Lighting Design Technician Required</i>	
Conference Phone . . . . .	80 each
Mackie 12 Channel Mixer . . . . .	1525each

### Audio

CD Recorder (Includes 1 Disc). . . . .	45 each
5-Piece Drum Kit . . . . .	150 each
Audio Console 21 Channel . . . . .	200 each
Powered / Portable Speaker . . . . .	75 each

### Staging

Entertainment Stage . . . . .	40 / 4' x 8' Section
Banquet Stage . . . . .	40 / 4' x 8' Section
Banner Hanging. . . . .	25 each
Silver Stanchions . . . . .	4 each
Gold Stanchions with Red Velvet Rope . . . . .	8 each
Forklift/Scissor Lift and Technician . . . . .	100 per hour
<i>3-hour Minimum, additional pricing to apply past 8 hours (must schedule at least 7 days prior to event)</i>	
Dance Floor 21' x 21' . . . . .	400
Dance Floor 15' x 15' . . . . .	300



TREASURE CHEST  
CASINO

KENNER, LA

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GAMBLING PROBLEM? CALL 1-877-770-7867