

CATERING MENU



— TERRE HAUTE —
CASINO RESORT

PASSED

HORS D'OEUVRES

All passed hors d'oeuvres will be served for one hour prior to dinner service.

Caprese Skewers | \$4.00 Per Person
Marinated mozzarella, tomato, and pesto

Goat Cheese Crostini | \$4.00 Per Person
Fig jam

Jalapeño Poppers | \$3.00 Per Person
Crème cheese and bacon

Bison Meatballs | \$4.00 Per Person
Bordeaux demi sauce

Bacon Wrapped Dates | \$3.00 Per Person
Apricot glaze

Quail Bites | \$5.00 Per Person
Balsamic orange reduction

Blue Crab Beignets | \$5.00 Per Person
Remoulade sauce

Chicken Satay | \$4.00 Per Person
Spicy peanut sauce

HOT/COLD BUFFET-STYLE

APPETIZERS

Vegetable Tray | \$7.00 Per Person
Ranch dipping sauce

Peel and Eat Shrimp | \$10.00 Per Person
Cocktail sauce

Fruit Tray | \$7.00 Per Person
Rebecca sauce

Fruit and Cheese | \$8.00 Per Person

Chicken Wings | \$9.00 Per Person
Choice of BBQ, chimichurri, or sweet chili dipping sauces

Chicken Tenders | \$9.00 Per Person
Ranch dressing

Cocktail Meatballs | \$7.00 Per Person
Choice of BBQ or tomato sauce

Finger Sandwiches | \$8.00 Per Person
Ham and cheese, turkey and cheese, pimento cheese,
or chicken salad

Charcuterie Tray | \$12.00 Per Person
3 meats and 3 cheeses (additional meats/cheese available
based on number of guests)

BREAKFAST & ADD-ONS

BREAKFAST TABLE

INCLUDES COFFEE AND BOTTLED WATER.

Add: Orange Juice | \$2.50 Per Person

Danish and Muffins | \$7.00 Per Person

Danish and Fruit Tray | \$8.00 Per Person

Danish and Buttermilk Biscuits | \$7.00 Per Person
Butter and jam

Danish, Fruit Tray, Yogurt and Granola | \$9.00 Per Person

BREAKFAST BUFFET

Plated meal available with additional service fee per person.
Breakfast menus are not available for dinner service.

\$30.00 Per Person

- **Eggs** (Choice of 1)
 - Vegetable and Cheese Frittata
 - Scrambled
 - Migas Mexican Scrambled Eggs
- **Red Skin Potatoes with Peppers and Onions**
- **Breakfast Meats** (Choice of 1)
 - Bacon
 - Sausage Patties
 - Sausage Links
 - Smoked Sausage
 - Add a second breakfast meat for \$2.00 Per Person
- **Breakfast Bread** (Choice of 1)
 - Scones
 - Buttermilk Biscuits
 - Sweet Muffins
- **Seasonal Fruit Tray**
- **House-Made Granola and Yogurt**
- **Coffee and Orange Juice**

ADDITIONAL FOOD BAR OPTIONS

AVAILABLE WITH THE PURCHASE OF ANY MEAL PACKAGE.

Bread and Butter Bar | \$6.00 Per Person
Artesian breads and assorted flavored butters

Farmer's Table | \$6.00 Per Person
Seasonal fruit, breads, jams, butters and domestic cheeses

Nacho Bar | \$6.00 Per Person
Build your own nachos

Slider Table | \$8.00 Per Person
Bison, beef, pulled pork sliders on brioche, pickles and sautéed onions

Mac and Cheese | \$12.00 Per Person
Pasta with white and cheddar cheese sauce
Choice of bacon, chicken, or chorizo with onions, peppers and peas

Pasta Bar | \$12.00 Per Person
Pasta with tomato or alfredo sauce
Choice of chicken, italian sausage, meatballs
Garden salad and garlic bread

LUNCH

LUNCH BUFFET

Plated meal available with additional service fee per person.

SOUTHWEST TACO BAR | \$21.00 Per Person

- Flour and Corn Tortillas
- Ground Beef or Carnitas Pork
- Tomato, Lettuce, Onion, Jalapeño, Cheddar Cheese, Sour Cream, and Cilantro
- Black or Refried Beans
- Spanish Rice
- Guacamole and Pico de Gallo
- Salsa
- Lime Wedges
- Mexican Wedding Cookies

ITALIAN PASTA BAR | \$23.00 Per Person

- **Pasta** (Choice of 1)
 - Fettuccine
 - Rigatoni
 - Linguine
 - Cheese Tortellini
- **Sauces** (Choice of 1)
 - Tomato Sauce
 - Alfredo Sauce
 - Vodka Sauce
 - Bolognese (meat) Sauce
- **Protein** (Choice of 1)
 - Grilled Chicken
 - Shrimp Scampi (Additional charge of \$2.75 Per Person)
 - 4 oz. Baked Salmon (Additional charge of \$8.00 Per Person)
- **Garlic Bread**
- **Mixed Green Salad** Tomato, onion, cucumber, and ranch or balsamic dressing

GRANNY'S BAR | \$23.00 Per Person

- **Protein** (Choice of 1)
 - Chicken Tenders
 - Meatloaf
 - Fried Pork Loin
- **Sides** (Choice of 2)
 - Mashed Potatoes
 - Fried Potatoes with peppers and onions
 - Buttered Sweet Corn
 - Mac and Cheese
 - Southern Green Beans
- **Yeast Roll with butter**
- **Mixed Green Salad** Tomato, onion, cucumber, and ranch and balsamic dressing

BACKYARD COOKOUT | \$21.00 Per Person

- **Protein** (Choice of 1)
 - Grilled Chicken Breast
 - Jumbo All-Beef Hotdogs
 - 1/3-pound Beef Burger Patties
 - Vegetarian Garden Burger
- **Brioche or Potato Bun** (Choice of 1)
- **Trimmings**
 - **Chicken and Burgers:** Ketchup, mustard, mayonnaise, pickles, lettuce, tomatoes, onions and cheddar cheese
 - **Hotdogs:** Ketchup, mustard, mayonnaise, pickles, diced onion, diced tomato, chili and cheese sauce
- **Baked Beans or Potato Salad** (Choice of 1)
- **Homemade Potato Chips**

DESSERT OPTIONS | Additional \$2.00 Per Person

- White Layer Cake
- Chocolate Layer Cake
- Chocolate Pot de Crème

DINNER

DINNER BUFFET

Plated meal available with additional service fee per person.

CLASSIC ITALIAN | \$55.00 Per Person

- **Italian Salad** (Choice of 1)
 - Mixed greens, pepperoni, provolone, cucumber, heirloom tomato, red onion, and italian vinaigrette
 - Classic Caesar: romaine lettuce, heirloom tomato, croutons, parmesan cheese, and caesar dressing
- **Entrée** (Choice of 2)
 - **Spaghetti and Meatballs** (Tomato sauce)
 - **Spaghetti Bolognese** (Meat sauce)
 - **Chicken Parmesan** Sautéed chicken breast, roma tomato, fresh mozzarella and tomato sauce
 - **Chicken Cacciatore** Chicken thighs simmered in tomato, mushroom, onions, peppers, and fresh oregano served with side of rigatoni pasta
 - **Grilled Chicken Alfredo with Penne Pasta**
Substitute Shrimp Scampi for \$1.75 Per Person
 - **Cheese Tortellini with Alfredo Sauce** (Vegetarian)
Add grilled chicken for \$4.50 Per Person
 - **Baked Penne with Tomato and Mozzarella** (Vegetarian)
Add grilled chicken for \$4.50 Per Person
- **Garlic Bread**
- **Tiramisu**

FIESTA DINNER | \$60.00 Per Person

- **Southwest Caesar Salad** Romaine lettuce, heirloom tomato, parmesan cheese, tortilla strips, and chipotle caesar dressing
- **Flank Steak Fajitas** Onions, peppers and flour tortillas
- **Chicken Enchiladas** Roasted poblano peppers and tomatillo sauce
- **Black or Charro Beans**
- **Cilantro Lime Rice**
- **Chips** Salsa, sour cream, guacamole, pico de gallo and queso
- **Jicama Coleslaw** Jalapeño ranch
- **Mexican Wedding Cookies**

Optional Add Ons

Grilled Seasonal Vegetables | \$4.00 Per Person

Shrimp Fajitas | \$9.00 Per Person

Tres Leches Cake | \$6.00 Per Person

QUEEN CITY DINNER | \$65.00 Per Person

- **Mixed Green Salad** Red onion, cucumber, heirloom tomato, and ranch or balsamic dressing
- **Grilled Airline Chicken Breast** Grilled lemons and gremolata
- **Brown Butter Green Beans** Choice of slivered almonds or glazed carrots
- **Herbed Fingerling Potatoes**
- **Corn Bread or Yeast Rolls** (Choice of 1)
- **Chocolate Pot de Crème**

WABASH VALLEY DINNER | \$75.00 Per Person

- **Mixed Green Salad** Red onion, cucumber, heirloom tomato, and ranch or balsamic dressing
- **Roasted Salmon** Choice of veracruz sauce (tomato, caper, olive) or lemon butter caper sauce
- **Parmesan Risotto or Herbed Fingerling Potatoes**
- **Brown Butter Haricot Verts** Choice of almonds or glazed carrots
- **Yeast Rolls or Dinner Rolls** (Choice of 1)
- **White Layer Cake**

DERBY DINNER | \$90.00 Per Person

- **Mixed Green Salad** Red onion, cucumber, heirloom tomato, and ranch or balsamic dressing
- **Pepper Crusted Beef Tenderloin** Choice of bordelaise sauce or sauce diane
- **Grilled Sugar-Cured Shrimp**
- **Gruyère Roasted Poblano Scalloped Potatoes**
- **Brown Butter Haricot Verts** Choice of almonds or glazed carrots
- **White Layer Cake or Key Lime Pie Tarts** (Choice of 1)

CORPORATE

OPTION 1

\$35.00 Per Person

- **Mixed Green Salad** Red onion, cucumber, heirloom tomato, and ranch or balsamic dressing
- **Entrée** (Choice of 1)
 - Roasted chicken with orecchiette pasta, tossed with spinach in a lemon, white wine alfredo sauce
 - Roasted chicken with penne pasta, tossed with white wine, tomato and pesto, garnished with fried capers
- **Chocolate Pot de Crème or Pecan Bar**

OPTION 2

\$25.00 Per Person

- **Mixed Green Salad** Red onion, cucumber, heirloom tomato, and ranch or balsamic dressing
- **Southwest Chicken Caesar Wraps** Romaine lettuce, tomato, tortilla strips, southwest ceasar dressing, and homemade fried potato chips
- **Chocolate Pot de Crème or Pecan Bar**

Minimum of 50 people. No substitutions. Dietary restrictions can be accommodated.



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