
HOLIDAY CATERING MENU

2020

AMERISTAR®
CASINO ★ RESORT ★ SPA

— BLACK HAWK —

HOLIDAY COCKTAIL RECEPTION MENU

In addition to plated dinners
add butler passed hors d'oeuvres and bar package

Hors D'oeuvres Happy Hour \$18 pp
Beer, Wine and Hors D'oeuvres Happy Hour \$24 pp
Standard Bar and Hors D'oeuvres Happy Hour \$32 pp

HORS D'OEUVRES

choose any three passed hors d'oeuvres
minimum 3 dozen pieces per selection, price is per piece

Sea

Crab Cake | 6

remoulade sauce, celery seeds - GF

Angels on Horseback | 8

bacon wrapped diver scallops, stone ground mustard emulsion - GF

Shrimp Satay | 7

peanut coconut curry

Pasture

Beef Wellington | 8

béarnaise, mushroom, filet of beef, puff pastry

Curried Chicken Salad | 6

roasted chicken, curry, grapes, almonds, cucumber cup - GF

Pulled Pork Sliders | 8

mustard 'que, vinegar slaw

Garden

Miniature Baked Brie | 6

filo, raspberry coulis, colorado honey, shaved almonds

Vegetable Samosa | 6

cilantro mint chutney

Spicy Impossible Meatball | 8

smoked tomato curry, coriander, chile - GF

HOLIDAY RECEPTION UPGRADES

Includes everything from the Holiday Reception Menu, in addition to plated dinners
\$175 per chef/ attendant fee for a 2 hour period

Rosemary Brined Turkey Breast | 285 *(serves 20 guests)*

cranberry relish, gravy, dinner rolls
dijonnaise, local honey mustard

Slow Roasted Prime Rib | 650 *(serves 35 guests)*

mashed Yukon gold potatoes, horseradish cream
bordelaise, dinner rolls, mayonnaise
stone ground and regular mustard

Honey Glazed Ham | 220 *(serves 35 guests)*

buttermilk mashed potatoes, mustard jus,
dinner rolls, mayonnaise, stone ground
and regular mustard

House Made Pasta Station | 24. *per person*

Select two of the following:

Shrimp - gemelli, basil pesto, tiny tomatoes, parmesan

Pork Sugo - rigatoni, chile flakes, Pecorino Romano

Seasonal Vegetables - gnocchetti, herbs, white wine, toasted bread crumbs

S'mores Pizzelle Sundae | 13. *per person*

fresh pizzelle cookies, house made marshmallow, milk chocolate,
and vanilla ice cream

Liquid Nitrogen Ice Cream Bar | 24. *per person*

vanilla, chocolate, and seasonal berry ice cream, seasonal fruit compote,
cream Chantilly, brandied cherries, toffees, chocolate shavings, warm caramel

PLATED HOLIDAY DINNER

You may choose a three or four course plated dinner for your guests.

Three course dinners include a soup or salad, entrée, and dessert.

Per person prices are reflected under each entrée option.

With multiple entree selections please note, the highest priced entree will prevail.

Four course dinners include an appetizer selection. Per person prices are reflected under each appetizer option.

All dinners include seasonal vegetables, artisan rolls & butter, regular & decaffeinated coffee and Celestial Seasonings tea service.

A LA CARTE OPTION

A La Carte Dinners are \$125 per person, which includes a four course meal:

Pre-selection of one soup or appetizer, one salad,

up to 3 entrées (*excludes combination entrees*), and one dessert.

APPETIZERS

choose any three passed hors d'oeuvres

minimum 3 dozen pieces per selection, price is per piece

Cold

Sesame Crusted Tuna | 16. per person

daikon radish slaw, ginger soy glaze

House Smoked Duck Breast | 14. per person

fig and quince jam, tawny port reduction, micro herbs

Goat Cheese Terrine & Pear Tart | 13. per person

cherry compote, frisée herb salad

Hot

Fig & Brie Tart | 14. per person

balsamic gastrique, sundried fruit compote

Braised Pork Belly | 16. per person

sweet pea puree, charred spring onions, pan jus

Seared Crab Cake | 19. per person

smoked tomato jam, seasonal greens

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SOUPS

Butternut Squash

caramelized squash bites, cinnamon crème

Wild & Tamed Mushroom

porcini crème, melted leeks - GF

Cauliflower

port braised celery, fennel, apples - GF

SALADS

Market Greens

Point Reyes bleu cheese, aged sherry-dijon vinaigrette - GF

Roast Beets

horsey goat cheese, chicory, arugula, hazelnuts, sherry vinaigrette - GF

Caesar Salad

grilled red onions, Parmigiano-Reggiano, croutons, Caesar vinaigrette

Roast Kabocha Squash

Asian pear, candied pecans, farmers greens, brown butter vinaigrette - GF

ENTREES

Roast Cauliflower Steak | 40. *per person*

Vadouvan coucous, almonds, pomegranate molasses, market vegetables - VEGAN / GF

Mushroom Ravioli | 42. *per person*

baby spinach, confit shallots, white truffle cream and chives - VEGAN / GF

Crab Crusted Salmon | 48. *per person*

corn and fingerling potato hash, lemon butter, market vegetables

Long Line Caught Halibut | 52. *per person*

olive, fingerling, artichoke ratatouille - GF

Roasted Herbed Chicken Breast | 43. *per person*

stone ground tender belly bacon grits, market vegetables, madeira chicken jus - GF

Coq au Vin | 44. *per person*

root vegetables, roasted garlic mash potato, red wine jus, fine herbs, market vegetable - GF

Heritage Pork Chop | 50. *per person*

white bean cassoulet, apple compote, calvados pan jus, market vegetables

7-oz. Buckhead Filet of Beef | 60. *per person*

blue cheese potato gratin, braised shallots, sauce bordelaise, market vegetables

Braised Beef Short Rib | 52. *per person*

king oyster mushroom risotto, pan roasted root vegetables, braising jus - GF

PAIRED ENTREES

4-oz. Buckhead Filet of Beef, Crab Cake | 68. per person
chèvre herb polenta, truffle wine sauce, lemon cream sauce, market vegetables

Braised Short Rib, Shrimp Scampi | 66. per person
braising jus, stone ground grits, market vegetables

DESSERTS

Winter Five Spiced Chocolate Decadence
orange scented caramel sauce, milk chocolate crumble, white miso caramel cream

Holiday Cranberry & Pomegranate Pavlova
rosemary & pomegranate jelly, mascarpone cream, meringue crisp

Eggnog Panna Cotta
spicy rum espresso caramel sauce, Amaretti

Chef's Dessert Trio
tarts, mousse and chocolate creations

HOLIDAY GIFTS

Top off your event with a special gift for your attendees to take home

House Made Holiday Sweets | 35. per person
decorated gingerbread cookies (2), artisan chocolate truffles (8),
chocolate peppermint barks (8 oz bag)

Prices are subject to 24% service charge and 8.9% sales tax.

CONTACT US

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