



AMERISTAR®
CASINO ★ HOTEL
— KANSAS CITY —

CATERING MENU



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While you may select from any of these chef-crafted menus, our team is happy to custom tailor the perfect menu to fit your guests' dietary needs, tastes and styles.

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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





BREAKFAST

BREAKFAST TABLES

Breakfast tables include freshly brewed coffee, hot tea, orange juice and apple juice, served for one hour. Minimum of 25 guests required.

The Continental 21

Chef's choice of our house-baked pastries, muffins, breakfast breads and sliced fresh fruit

The Sunrise 28

Chef's choice of our house-baked pastries, muffins, and breakfast breads; sliced fresh fruit; farm-fresh scrambled eggs; choice of hickory smoked bacon, turkey sausage, or pork sausage; and roasted herb-roasted potatoes

The Southern Sunrise 30

Chef's choice of house-baked pastries, muffins, and breakfast breads; sliced fresh fruit; farm-fresh scrambled eggs; hickory smoked bacon; pork sausage; skillet hash browns; and biscuits and gravy

Fewer than 25 guests? Serve any table menu as a plated breakfast. Ask your event meeting manager for details.



BREAKS

THEMED BREAKS

Enjoy one of our one-hour themed breaks. Minimum of 25 guests required.

Amerisports Break 18

Fresh soft pretzel sticks with beer cheese and mustard
Warm white queso with chips
House fried kettle chips
Beef and Chesse quesadillas

Chips, Dips and Spreads 19

Sliced baguette, pita and tortilla chips
Spinach dip, hummus, buffalo chicken queso, salsa and guacamole
Carrots and celery sticks
Assorted Pepsi® products and bottled water

Sweet and Salty 17

Assorted freshly baked chocolate and peanut butter cookies
Fudge brownies
Hand dipped pretzel rods
Trail mix
Assorted Pepsi products, bottled water, 2% and skim milk

Energy Break 22

Granola Bars
Chocolate Bars
Dried Fruit
Assorted flavored yogurt
Whole Fruit
Bottled Juices



BREAKS

À LA CARTE BREAKS

Just Drinks

Freshly-brewed coffee, hot tea,
assorted Pepsi® products and bottled water

Full Day 19 Half Day 10

By the Gallon

Fruit punch 32
Lemonade 32
Freshly-brewed regular or decaf coffee 39
Iced tea 36
Almond milk 39

By the Dozen

Cupcakes 36
Cookies 32
Brownies 32

By the Pound

Happy hour mix 24
Deluxe mixed nut 28
Pretzels 28
Kettle chips 4

By the Serving

Kind Bars 6
Yogurt 5
Whole fresh fruit 3
Pretzels 4
Potato chips 4
Trail mix 4
Mixed nuts 5
Candy bars & M&Ms® 4
Licorice 4
Hot herbal teas 4
Pure Leaf® teas 6
Red Bull® 6
Sugar Free Red Bull® 6
Pepsi® products 4
Orange, cranberry, grapefruit or tomato juice 4



LUNCH

DELI TABLE 34

Choice of three premade sandwich, wrap or salad selections. Served with soup-of-the-day, potato salad, fresh fruit, freshly baked cookies, assorted sodas and bottled water (Minimum of 15 guests required)

Sandwich & Wrap Options

Turkey And Baby Swiss

mixed lettuces, lemon vinaigrette, grilled beef tenderloin, tomato, cucumber, scallions, shaved parmesan

Smokehouse Ham

swiss, bibb lettuce and tomato and honey dijon mayonnaise on sweet hawaiian rolls

Albacore Tuna Salad

leaf lettuce and tomato on a brioche roll

Slow-Roasted Beef

creamy horseradish, aged cheddar, grilled onion, baby spinach on a hoagie roll

Spicy Buffalo Chicken

lettuce, tomato, cheddar, and bleu cheese dressing wrapped in a flour tortilla

Portabella

mozzarella, tomato, onion, basil mayo, arugula, roasted red pepper in a sun-dried tomato tortilla

Grilled Chicken Caesar

chopped romaine, tomato, caesar dressing and parmesan wrapped in a white flour tortilla

Salad Options

Grilled Chicken Caesar

crisp hearts of romaine, creamy dressing with aged parmesan and herbed croutons

Buffalo Chicken

Mixed lettuces, chunky bleu cheese dressing, spicy buffalo sauce, crispy chicken, cherry tomatoes, shredded carrot, diced celery

Tuscan Steak

mixed lettuces, lemon vinaigrette, grilled beef tenderloin, tomato, cucumber, scallions, shaved parmesan

Southwest Salad

Mixed lettuces, avocado, black beans, roasted corn, sweet peppers, jack cheese, scallions, chipotle ranch, tortilla strips



LUNCH

EXPRESS BOXED LUNCH

Your choice of sandwich, wrap or salad (from selections on page 6) with soda or bottled water

Included with your boxed lunch:

Fresh baked cookie, whole fruit and potato chips

Select one 24 | Select two 26 | Select three 28

SPECIALTY LUNCH TABLES

Tables served with freshly brewed coffee, iced tea and assorted rolls with butter, served for 1 hour (Minimum of 25 guests required)

The Italian Lunch Table 35

Tomato basil soup, Caesar salad with focaccia croutons and parmesan, assorted Italian paninis, breadsticks, roasted rosemary chicken breast, truffle parmesan potatoes, garlic tomato green beans, limoncello mousse, cannoli

South of the Border 37

Chicken tortilla soup, flour and corn tortillas, grilled chicken, carne asada, sweet peppers, onions, queso fresco, shredded lettuce, tomato, sour cream, guacamole, pico de gallo, spanish rice, pinto beans, tortilla chips, salsa, vanilla flan, mexican chocolate mousse

Add grilled shrimp 4

American Grill 30

Mixed green salad, ranch, house vinaigrette grilled bbq chicken, seared salmon, lemon sauce, white cheddar pasta, vegetable medley, dinner rolls, caramel brownies, cheesecake

Main Street Buffet 39

Caesar salad with focaccia croutons and parmesan, roasted peppered beef sirloin, herb roasted chicken, lemon garlic jus, rosemary potatoes, roasted carrots, warm chocolate cake, fruit tartlets

Have something else in mind? Ask your event manager for lunch sized portions of any plated 3-course entrée on the dinner menu. Lunch pricing available 11:00am - 3:00pm.



DINNER

SERVED DINNERS

*Plated dinners served with your choice of entrée, accompaniment, chef's choice of vegetable, choice of salad, choice of dessert, freshly brewed coffee, iced tea and assorted rolls with butter
(additional charges will apply when choosing more than one entrée selection, minimum of 15 guests required)*

CHOOSE A SALAD:

Ameristar House Salad:

Mixed greens, aged cheddar, cherry tomatoes, baby carrots, lemon vinaigrette

Hearts of Romaine Salad:

Crisp romaine lettuce, cherry tomatoes, shaved parmesan, croutons, creamy garlic balsamic

Ameristar Wedge Salad:

Iceberg lettuce, applewood-smoked bacon, heirloom grape tomatoes, cucumbers, bleu cheese dressing

CHOOSE AN ENTRÉE:

Chicken Entrées:

Airline chicken, champagne chicken jus 34

Italian herb crusted chicken breast, fresh lemon, roasted garlic tomato sauce 38

Chicken scaloppini, caper, garlic, tomato, basil lemon-butter sauce 36

Beef Entrées:

Grilled filet mignon, caramelized onion demi-glace 48

Pepper-crusted New York strip steak, cremini & cognac jus 46

Braised beef short rib with red wine au jus 46

Prime sirloin, seasonal mushroom with cabernet red wine sauce 47

Rigatoni, wild mushrooms, cipollini onions, asparagus tips, roasted tomato 42

Pork Entrées:

Slow-roasted boneless pork chop, caramelized onion apple jus 37

Braised pork osso buco, tomatoes, olives, garlic 35

Seafood Entrées:

Olive oil seared salmon, garlic, chive, chardonnay-butter 38

Seared halibut, smoked tomato & pepper relish 45

Duets:

Filet of beef with butter poached jumbo shrimp scampi, red wine demi glaze 56

King-cut sirloin and lobster tail with citrus beurre blanc MP

Braised beef short rib with herb-roasted chicken 58



DINNER

CHOOSE AN ACCOMPANIMENT:

Roasted garlic whipped potatoes
Whipped Yukon Gold potatoes
Gruyere potato gratin
Herb-roasted fingerling potatoes
Fire-roasted tomato couscous
Asiago & mushroom wild rice

CHOOSE A DESSERT:

(Additional charges will apply when choosing more than two selections)

Chocolate mousse cake, ganache shavings
Vanilla bean creme brulee
Seasonal fruit tart, vanilla mousse
Fresh strawberry shortcake, vanilla creme, sweet biscuit





DINNER

CREATE-YOUR-OWN TABLE

*Tables served with freshly brewed coffee, iced tea and assorted rolls with butter, served for 1.5 hours
Minimum of 25 guests required*

Select 2 entrées 42 | Select 3 entrées 44 | Select 4 entrées 47

Cold Selections (select 2)

- Greek Salad: Tomatoes, cucumbers, olives, feta and greek dressing
- Caesar Salad: Garlic herb crouton, parmesan, lemon garlic dressing
- Chopped Salad: Seasonal greens, bacon, tomatoes, blue cheese dressing
- Caprese Salad: Display with fresh mozzarella, heirloom tomato, basil and balsamic reduction
- Orzo Pasta Salad: Cherry tomatoes, roasted peppers, arugula, balsamic vinaigrette, parmesan
- Southwest Salad: Mixed lettuces, avocado, black beans, roasted corn, sweet peppers, jack cheese, scallions, chipotle ranch, crispy tortilla strips

Entrée Selections

- Oven-roasted salmon, lemon thyme cream sauce
- Grilled sirloin steak with roasted onions, au jus
- Slow-roasted pork loin, maple brine, pot pork jus reduction
- Seared airline chicken breast, blistered tomatoes, lemon, chicken jus
- Chicken marsala, roasted mushrooms, pearl onions
- Blackened salmon, cajun cream sauce, roasted corn salsa
- Smoked St. Louis pork ribs
- Southern fried chicken
- House-smoked beef brisket

Hot Accompaniments (select 2)

- Baked mac & cheese with toasted breadcrumbs
- Marinated, oven-roasted asparagus
- Oven-roasted red potatoes
- Roasted garlic whipped potatoes
- Buttered corn-on-the-cob
- Green beans with onions and bacon
- Creamy orzo with asparagus
- Sauteed brussel sprouts with bacon

Desserts (select 2)

- Variety of cake pops
- Mini cheesecakes with raspberry sauce
- Lemon bars
- Crepe brulee
- Chocolate tarts



HORS D'OEUVRES

RECEPTION DISPLAYS

Serves 25	195 each
Serves 50	295 each
Serves 100	395 each

Cheese board of imported and domestic hard & soft cheeses, locally sourced honey, dried fruit, fresh grapes, grilled focaccia

Charcuterie board to include local cured meats served with various cheeses, crackers & bread, specialty mustards and assorted nuts

Vegetable crudité display to include cold and marinated vegetables, served with creamy french onion dip

Display of seasonal fresh fruit

DISPLAYED HORS D'OEUVRES

32 per dozen

- Toasted ravioli
- Jalapeño poppers
- Chicken spring rolls
- BBQ, blue cheese chipotle, or Italian meatballs
- Southwest black bean chicken burritos
- Pork & vegetable pot stickers

45 per dozen

- Green chili chicken
- Roasted red pepper hummus on a pita crisp
- Spinach and artichoke arancini with pomodoro and basil
- Smoked hummus
- Beef satay
- Beef and cilantro empanadas
- Caprese skewers - fresh mozzarella, grape tomato, and basil drizzled with balsamic glaze
- Spinach stuffed mushroom caps
- Goat cheese & fig crostini
- Pineapple chicken skewer with teriyaki glaze
- Crab ragoon
- Vegetable spring rolls
- Buffalo Wings

52 per dozen

- Mini tuna poke bowl
- Peeled, chilled shrimp on a bed of ice served with a spicy cocktail sauce and sliced lemon for garnish
- Bacon-wrapped shrimp with mango chutney
- Mini crab cake
- Beef tenderloin crostini with asiago, basil and olive oil



RECEPTION PACKAGES

Reception packages are based on two pieces of each item per person, served for 1.5 hours

COME TOGETHER

Goat Cheese & Smoked Salmon Crostini

Cracked pink peppercorn, balsamic reduction, pickled onion, micro arugula

Spicy Sausage Arancini

Tomato sauce, Parmigiano-Reggiano, basil

Caprese Skewers

Mozzarella, grape tomato, balsamic

Herb Cheese Stuffed Mushroom Cap

Artichoke, pecorino

Seasonal Cheese Board

Assorted crackers

35 per person

MIX & MINGLE

Individual Crudités Cups

Pink peppercorn ranch

Garlic Herb Chicken Skewer

Chive yogurt sauce

Mini Crabcakes

Roasted pepper aioli

Beef Tenderloin Crostini

Asiago, basil and olive oil

Dessert Shooters

double chocolate with raspberry, strawberry shortcake



RECEPTION PACKAGES

45 per person

CELEBRATE 52 per person | 125 per chef attendant

Mini Burger Bar

Beef sliders – sharp cheddar, lettuce, tomato, red onion, house sauce
Smoked chicken – bbq sauce, red onion, housemade pickles

Chef Carved Turkey

French turkey, cranberry relish, natural turkey jus

Assorted Bruschetta

Basil pesto, heirloom tomato, mozzarella, hummus, toast points

Spinach & Feta In Phyllo Dough

Mint, yogurt

Charcuterie

Domestic meats, cheese, crackers, bread, specialty mustards, assorted nuts

IT'S A PARTY 60 per person | 125 per chef attendant

Chilled Seafood On Ice

Chef's selection of seasonal items, cocktail sauce, lemon

Tuscan Pasta Bar

Cavatappi, red and green peppers, onion, olives, artichokes, mushroom, chicken, shrimp, Italian sausage, marinara, Alfredo, herb focaccia with olive oil

Italian Antipasto

Assorted Italian meats, domestic and imported cheeses, marinated vegetables, herb lavosh

Chef Carved Prime Rib

Prime rib, au jus

Chocolate Tapas Bar

Chocolate truffles, chocolate macarons, chocolate covered strawberries

AMERISTAR FAVORITES 33

Buffalo Chicken Wings

Served with celery, ranch and blue cheese dressing

Toasted Ravioli

Served with warm marinara sauce

Pretzel Sticks

Served with queso blanco and grain mustard dipping sauce

Tortilla Chips with Queso & Salsa



BEVERAGES

BEVERAGE PACKAGES

Alcoholic beverage packages are priced per person and include house wine, domestic and premium beers and Pepsi products. House and premium packages also include orange, cranberry and pineapple juices, sour mix, bloody mary mix, tonic water and club soda.

Beer & Wine

Bud Light[®], Miller Lite[®], Corona[®], Heineken[®], Michelob Ultra[®], Coors Light[®], Liberty Creek[®]
Wines including Cabernet, Merlot, Chardonnay and White Zinfandel

2 hours | 16

3 hours | 20

4 hours | 24

House Brand

Dewar's[®] Scotch, Jim Beam[®] Whiskey, Tanqueray[®] Gin, Malibu[®] Rum, Cruzan[®] Light Rum, Captain Morgan[®] Rum, Sauza[®] Tequila, Tito[®] Vodka, Arrow[®] Amaretto

2 hours | 20

3 hours | 24

4 hours | 28

Premium Brand

Glenlivet[®] 12 Scotch, Knob Creek[®] Whiskey, Crown Royal[®] Whiskey, Bombay[®] Sapphire Gin, Malibu[®] Coconut Rum, 1800 Tequila, Absolut[®] Vodka, DiSaronno[®] Amaretto

2 hours | 24

3 hours | 30

4 hours | 36





BEVERAGES

HOSTED AND CASH BAR

Beverages served upon request, charged per drink

	Hosted (client pays)	Cash (guest pays)
House brand liquor	7	8
Premium brand liquor	8	9
Wine by the glass	6	7
Domestic beer	5	6
Premium beer	6	7
Soft Drink	3	4

BARTENDER FEE

*Applies to all package, hosted and cash bar services. One bartender per 75 guests.
125 per bartender.*



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