

CATERING MENU



BOONVILLE

GENERAL INFORMATION & POLICIES

GUARANTEE

A guaranteed attendance or "final count" is required for all events seven days prior to your event date. This will be considered the minimum attendance for billing purposes.

SERVICE CHARGES

An 18% service charge will be applied to all events.
The current sales tax will apply.

FOOD SERVICE PROCEDURES

Isle of Capri Casino Hotel is the sole provider of all beverages and prepared food for all banquet events, with the exception being wedding cake. Under no circumstances will outside food or alcohol be allowed to enter unless you have received previous approval. For food safety reasons, the Isle of Capri does not allow any leftover food to be removed from the premises.

BILLING

For all events, the final bill must be settled with the banquet manager and the hotel before the end of the event unless direct billing or other arrangements are made in advance.

CATERING MENU

BREAKFAST

CONTINENTAL

Assorted muffins, doughnuts, Danish and bagels
Cream cheese, butter and assorted local jams
Fresh-sliced fruit platter
Includes coffee and water

BREAKFAST ENHANCEMENTS

(One dozen minimum order on hot items)

Breakfast burrito

- Includes sausage, egg, cheese and salsa

Breakfast sandwich

- Includes ham or sausage with egg and cheese

Omelet croissant sandwich

- Includes ham and cheese

Cold cereals - 2 kinds

Assorted juices

- Orange, apple and cranberry

Chilled milk

Fresh cinnamon rolls

CATERING MENU

BREAKFAST

BUFFET

Minimum of 45 people

Local farm-fresh scrambled eggs and breakfast potatoes

French toast with maple syrup

Golden buttermilk biscuits and country gravy

Crisp bacon and sausage links

Fresh baked pastries and a seasonal fruit tray

Includes coffee and water

BUFFET ENHANCEMENTS

Made-to-order omelet station

Fresh, local farm-raised eggs

PLATED

BOONVILLE SPECIAL

Fluffy scrambled eggs, crisp bacon, golden hash browns, biscuits and gravy, butter and fresh, local jams

Includes coffee and water

FARMER'S DELIGHT

Two poached eggs served atop smoked brisket and

English muffins topped with hollandaise sauce

Golden fried potatoes

Includes coffee and orange juice

CATERING MENU

BREAKS

BEVERAGES

Freshly brewed coffee
Freshly brewed iced tea
Hot tea selection
Juices (orange, cranberry or apple)
Punch or lemonade
Milk (Central Dairy)
Soda (Coke products)
Bottled water

SNACKS

Freshly baked cookies
Chocolate fudge brownies
Lemon bars
Assorted bags of chips
Assorted dry snacks
(Chex mix and trail mix)
Tortilla chips and dips
(Pico de gallo & guacamole)
Potato chips and dips
(French onion and ranch)

CATERING MENU

BOXED LUNCHES

All boxed lunches include kettle chips, cookie and bottled water.

CHICKEN CAESAR WRAP

Grilled chicken tossed with fresh romaine lettuce and a zesty Caesar dressing wrapped in a tortilla.

ROAST BEEF & SWISS CROISSANT

Tender roast beef with Swiss cheese on a fresh, buttery croissant.

COMBO SUB

Ham, salami, pepperoni, Provolone cheese, mixed greens, tomato, red onion and Italian dressing on a hoagie.

CLUB CROISSANT

Turkey and ham slices with American cheese on a fresh, buttery croissant.

THE VEGGIE

Zucchini, squash, roasted red pepper, red onion and fresh mozzarella on rosemary focaccia bread.

CATERING MENU

SMALL STATION LUNCH

Recommended for groups smaller than 50 people
Each lunch option includes cookies and brownies for dessert

TACO SALAD BAR

Taco bowls with fresh lettuce, seasoned meat, beans, cheese, salsa and a chipotle ranch dressing.

LOADED BAKED POTATO BAR

Baked potatoes served with cheese, broccoli, bacon pieces, sour cream and chili.

PASTA STATION

Chop-chop Italian green salad, pasta choice and garlic bread.

- Pasta choices: fettuccine Alfredo or lasagna, both available with or without meat

PIZZA STATION

Green salad with two dressing choices and three pizza options, either chef's choice or your choice of toppings.

DELI SANDWICH STATION

Pasta salad, assorted meat tray, assorted cheese tray, condiment tray and fresh, locally made bread.

SOUP, SALAD, SANDWICH STATION

Two choices of delicious homemade soup, a fresh garden salad and an assortment of tea sandwiches.

CATERING MENU

PLATED LUNCH

All meals include chef's choice dessert

COLD OPTIONS

CHEF'S SALAD

Sliced turkey, ham, Swiss cheese, Cheddar cheese, egg, tomato and red onion with choice of two dressings.

CHICKEN COBB SALAD

Sliced chicken atop iceberg lettuce with avocado, tomato, egg, bleu cheese, bacon, onion and choice of two dressings.

HOT OPTIONS

CHICKEN PARMESAN

Lightly-breaded, pan-seared chicken cutlets topped with hearty marinara and Parmesan cheese on herbed orzo and garlic bread.

PASTA

Choose one: orecchiette del mare (seafood), penne pomodora (tomato) or carbonara (meat). Served with salad, two dressing choices and garlic bread.

CATERING MENU

BUFFET LUNCH

SALADS OPTIONS

CHOOSE ONE:

Chop-chop salad with two dressing options
Mixed veggie salad with two dressing options
Pasta salad
Potato salad
Caprese salad

VEGETABLES

Chef's choice of the local seasonal selection

STARCH OPTIONS

CHOOSE ONE:

Mac 'n' cheese
Oven-roasted potatoes
Garlic whipped mashed potatoes
Au gratin potatoes
Rice pilaf
Toasted orzo

ENTRÉE OPTIONS

CHOOSE TWO:

BBQ brisket	Lasagna
Chicken Piccata	Salisbury steak
Chicken Marsala	Flank steak
Chicken Parmesan	Roasted pork loin

DESSERT OPTIONS

CHOOSE ONE:

Cheesecake	Chocolate cake
Cream pie	Fruit pie

CATERING MENU

PLATED DINNERS

All meals include a choice of salad and are accompanied by a seasonal vegetable and a chef's choice dessert

SALAD OPTIONS

CAPRI SALAD

Combination of field greens and chopped iceberg lettuce, tomato, cucumber and pickled red onions served with two dressings.

BURGUNDY BLEU SALAD

A crisp wedge of lettuce with tomato, crumbled bleu cheese and a creamy burgundy vinaigrette.

PEAR WALNUT SALAD

Mixed green salad with pears, hearts of palm, Parmesan cheese, toasted walnuts and a balsamic pear vinaigrette.

ENTRÉE CHOICES

CHICKEN SALTIMBOCCA

Chicken breasts topped with prosciutto and Provolone cheese in a garlic white wine cream sauce and served with an orzo pasta.

CHICKEN MARSALA

Sautéed chicken breast finished in a Marsala mushroom sauce and served with garlic mashed potatoes.

JUNIPER BERRY PORK CHOP

Pork chops braised in a juniper berry sauce and served with red skinned garlic mashed potatoes.

LEEK-WRAPPED Tournedos of Salmon

Grilled salmon wrapped in leeks with red peppers and served with rice pilaf.

FLAT IRON STEAK

A grilled 8oz flat iron steak paired with a baked potato.

EGGPLANT PARMESAN

Sliced eggplant, baked and layered with provolone cheese and marinara sauce, served with herbed orzo.

CATERING MENU

BUFFET DINNERS

OPTION 1

One salad choice
One vegetable choice
One starch choice
Two entrée choices
Dessert*

OPTION 2

One salad choice
Two vegetable choices
Two starch choices
Two entrée choices
Dessert*

OPTION 3

Two salad choices
Two vegetable choices
Two starch choices
Three entrée choices
Dessert*

SALAD OPTIONS

Mixed green salad
Cucumber and tomato
Pasta salad
Fruit salad
Tangy potato salad
Horseradish coleslaw

STARCH OPTIONS

Au gratin potatoes
Garlic mashers
Herbed rice pilaf
Roasted new potatoes
Rustic potatoes
BBQ baked beans

VEGETABLE OPTIONS

Green beans amandine
Candied carrots
Steamed vegetable medley
Southwest corn
Cheddar broccoli
Grilled vegetables

ENTRÉE OPTIONS

Smoked beef brisket
Roast pork loin
Grilled chicken breast
Sliced flank steak
BBQ pulled pork
Fried catfish

* Chef's Choice

CATERING MENU

UPGRADE YOUR EVENT WITH AN ENHANCEMENT STATION

PREMIUM CARVED MEAT STATIONS

All carved meat stations include hot rolls

Black oak ham	serves 75 people
Smoked brisket	serves 50 people
Cedar plank of salmon	serves 25 people
Prime rib of beef	serves 50 people
Pork tenderloin	serves 50 people

LIVE-ACTION PASTA STATION

All pasta stations include hot garlic bread

Orecchiette del mare (seafood)
Penne pomodora (tomato)
Carbonara (meat)

SLIDER STATION

Hand-crafted Certified Angus Beef burgers (2-3 per person).
Topping choices include bleu, Cheddar, pepper jack or Swiss cheese,
lettuce, tomato and pickles, chipotle ranch, sweet BBQ sauce and
traditional tomato ketchup.

A fee will be added if an additional attendant is needed for your group

CATERING MENU

HORS D'OEUVRES

COLD OPTIONS

FRESH SEASONAL FRUIT TRAYS

Small - serves up to 25 people

Medium - serves up to 50 people

Large - serves up to 75 people

VEGETABLE CRUDITÉS AND DIP TRAYS

Small- serves up to 25 people

Medium- serves up to 50 people

Large- serves up to 75 people

COMBO DOMESTIC CHEESE & VEGGIE TRAY

Small- serves up to 25 people

Medium- serves up to 50 people

Large- serves up to 75 people

ASSORTED CANAPÉS

Grilled chicken with pancetta cream, salmon mousse over cucumbers, tomato basil bruschetta and beef and asparagus with horseradish cream cheese

CAPRESE SALAD SKEWERS

Grape tomatoes, fresh mozzarella balls and whole basil leaves on a skewer drizzled with a sweet balsamic glaze

JUMBO BOILED SHRIMP

Served with spicy cocktail sauce

ASSORTED TEA SANDWICHES

Ham, chicken, egg and tuna salad

CATERING MENU

HOT OPTIONS

Each order includes 50 pieces

Italian sausage stuffed mushrooms

Fried chicken wings

Loaded potato skins

Chicken skewers with sauce

Mini meatballs, BBQ or Swedish

Golden fried shrimp

Mini egg rolls

Smoked chicken quesadilla

Bacon wrapped scallops

Fried chicken tenders with sauce

Coconut shrimp

Golden fried calamari

Mini quiche

DIPS AND SPREADS*

Each order serves 50 people

Crustini and crab dip

Toasted pita and hummus

Crustini and spinach artichoke dip

* House-made

CATERING MENU

BAR SERVICE

MIXED DRINKS DOMESTIC BEER HOUSE WINE SODA (COKE PRODUCTS)

OPEN/HOSTED BAR

The host of the event is responsible for paying the cost of the guest's alcohol, including tax and gratuity.

CASH BAR

All guests are responsible for paying for their own alcohol.

COMBINATION BAR

The host of the event decides what portion they would like to cover the cost of, and the rest is up to the individual guests to pay themselves.

For example, the host covers the cost of the beer and wine, leaving the cost of mixed drinks up to the guest. Or the host purchases a select number of tickets and once those are used, the guests cover any additional cost.

DOMESTIC KEGS

(Bud, Bud Light, Miller, Miller Lite, and Coors available)

Once a keg is tapped, the full price will be charged.