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**BREAKFAST  
LUNCH  
DINNER  
HORS D'OEUVRES**

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**BANQUETS  
MEETINGS  
RECEPTIONS  
CATERING**

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St. Jo Frontier Casino is the perfect location to accommodate your next event. From an intimate wedding reception, business meeting, dinner, or breakfast gathering...we will take care of you!

Our friendly sales and catering staffs are here to assist you with planning your next event.

To make reservations for your upcoming event, call our Sales Manager at 816-279-5514 ext. 306

St. Jo Frontier Casino  
777 Winner's Circle  
St. Joseph, Missouri 64505

# Breakfast Buffet

## CONTINENTAL BREAKFAST

assorted chilled juices  
assorted danish and muffins  
fresh sliced fruits  
coffee, hot tea, or hot chocolate

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## COUNTRY BREAKFAST

chilled orange, apple, or tomato juice  
scambled eggs  
crisp bacon and sausage links  
breakfast roasted red potatoes  
buttermilk biscuits and country gravy  
butter and jellies  
coffee, hot tea, or hot chocolate



ALL PRICES ARE ON A PER-PERSON BASIS WITH AN 18% GRATUITY AND AN 8.45% SALES TAX AS AN ADDITIONAL COST.

# Lunch Buffet

LUNCH BUFFET OFFERED BETWEEN THE HOURS OF 11AM - 2PM  
COFFEE, TEA, AND WATER INCLUDED IN BUFFET PRICE

## ALL-AMERICAN LUNCH BUFFET

tossed green salad with two dressings  
pasta salad

### ENTREES

fresh fried chicken  
beef lasagna  
vegetable lasagna  
baked ham  
barbecue beef brisket  
roasted pork loin  
herb roasted chicken  
lemon baked fish

### VEGETABLES

country-style green beans  
glazed carrots  
buttered corn  
mashed potatoes  
parslied red potatoes  
scalloped potatoes au gratin  
baked potato bar  
(sour cream, broccoli, green onion, & bacon bits)

## CHEF'S CHOICE OF DESSERT

one entree and two vegetables  
two entrees and two vegetables  
additional vegetables



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# Dinner Buffet



COFFEE, TEA, AND WATER INCLUDED IN BUFFET PRICE

## ALL-AMERICAN BUFFET

tossed green salad with two dressings  
italian pasta salad  
potato salad  
warm rolls and butter

## ENTREES

fresh fried chicken  
beef lasagna  
baked ham with pineapple glaze  
barbecue beef brisket  
roasted pork loin  
herb roasted chicken  
lemon baked fish

## VEGETABLES

country-style green beans  
glazed carrots  
buttered corn  
zucchini and yellow squash  
sauteéd mushrooms and onions  
rice pilaf  
mashed potatoes  
parslied red potatoes  
scalloped potatoes au gratin  
baked potato bar  
(sour cream, broccoli, green onion, & bacon bits)

## CHEF'S CHOICE OF DESSERT

one entree and two vegetables  
two entrees and two vegetables  
additional entrees                      additional vegetables

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# Plated Salads



ALL SALADS COME WITH COFFEE, DECAF, TEA, FRESH ROLLS, AND BUTTER

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## CAESAR SALAD

a large portion of crisp romaine tossed in a parmesan caesar dressing with artichoke hearts and garlic croutons

with 6oz of chicken breast  
with 4oz of jumbo shrimp

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## CHEF SALAD

fresh garden greens with julienne ham, turkey, swiss and american cheeses, hard boiled eggs, tomatoes, and croutons

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## BABY SPINACH SALAD

tender baby spinach with chopped eggs, thin sliced red onions, savory bacon bits, bleu cheese crumbles, roma tomatoes, and black olives  
offered with a warm sweet bacon dressing

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# Plated Lunches

ALL LUNCHES COME WITH COFFEE, DECAF, AND ICED TEA

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## BOX LUNCH

choose one of the following bread choices: wheat, rye, sourdough, or hoagie roll

choose one of the following meat choices: ham, turkey, roast beef, corned beef, or tuna salad

choose one of the following cheese choices: american, swiss, cheddar, pepperjack, or provolone

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## "PRIME" FRENCH DIP SANDWICH

thin sliced, slow roasted prime rib of beef  
piled high on a toasted hoagie roll  
with au jus and choice of crinkle fries or potato chips



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# Plated Dinners

ALL DINNERS INCLUDE A TOSSED SALAD DRESSED WITH BUTTERMILK RANCH;  
CHOICE OF BAKED POTATO, TWICE BAKED POTATO, SCALLOPED POTATOES,  
OR RICE PILAF (EXCLUDING PASTA); CHEF'S CHOICE OF SEASONAL VEGETABLES  
(EXCLUDING PASTA); WARM ROLLS AND BUTTER; CHEF'S CHOICE OF DESSERT;  
COFFEE, DECAF COFFEE, OR TEA.

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## FILET MIGNON AND CHICKEN

char-broiled 5oz filet  
served with a mushroom burgundy sauce  
seared 6oz chicken breast topped with sauce supreme

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## NEW YORK STRIP

10oz of lean beef char-broiled to perfection  
served with bordelaise sauce

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## PRIME RIB OF BEEF

slow roasted  
served with horseradish cream and natural au jus

8oz queen cut  
10oz king cut



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# Plated Dinners



## **CHICKEN FETTUCINE ALFREDO**

char-broiled chicken breast atop tender pasta  
with fresh broccoli and mushrooms  
served with garlic breadsticks

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## **BRISKET OF BEEF**

hickory smoked and sliced  
served with your choice of sweet bbq sauce  
or mushroom gravy

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## **LONDON BROIL**

marinated and char-broiled flank steaks sliced  
and served with a brown mushroom sauce

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## **BAKED STUFFED PORK CHOP**

jumbo center-cut pork chop, filled with savory stuffing  
topped with a rich pan gravy

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# Hors d'Oeuvres

## HOT SELECTIONS

ALL SELECTIONS ARE SERVED WITH APPROPRIATE CONDIMENTS

- chicken drumettes (bbq or honey mustard dipping sauce)
- beef meatballs (sweet and sour, bbq, or swedish)
- bbq pork ribs
- stuffed mushroom caps
- cocktail franks in a blanket
- vegetable mini egg rolls
- crab ragoon
- pork potstickers (tossed in a light soy sauce)
- chicken fingers
- fried beef ravioli (with marinara sauce)

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## COLD SELECTIONS

ALL SELECTIONS ARE SERVED WITH APPROPRIATE CONDIMENTS

- jumbo chilled shrimp
- assorted canapés
- silver dollar sandwiches (ham, roast beef, and turkey)
- deviled eggs
- vegetable tray (with two dipping sauces)
- domestic cheese tray (with assorted crackers)
- sliced seasonal fruit tray
- salsa, guacamole, and queso dips (with tortilla chips)
- pretzels, potato chips, and tortilla chips (with salsa & ranch)

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## CARVED ITEMS

ALL ACCOMPANIED BY ROLLS AND CONDIMENTS, CHEF'S FEE INCLUDED

- roast round of beef (serves approximately 60 guests)
- steamship round of beef (serves approximately 150 guests)
- baked whole ham (serves approximately 50 guests)
- roasted breast of turkey (serves approximately 40 guests)



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# Beverage Stations



## BY THE DRINK

premium liquors  
call  
well  
imported beer  
domestic beer

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## WINE SELECTION

wine is dependent on brands  
Barefoot  
Kendall Jackson

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## PUNCH

fruit punch  
other flavors available upon request

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## KEG BEER

16 gallons of domestic beer  
16 gallons of imported beer

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# A la Carte



- FRESHLY BAKED COOKIES**
- CHOCOLATE ICED BROWNIES**
- ASSORTED DANISH**
- ASSORTED MUFFINS**
- ASSORTED DONUTS**
- BAGELS AND CREAM CHEESE**
- ICED TEA**
- COFFEE**  
regular or decaf
- SOFT DRINKS**  

- BOTTLED WATER**
- CHILLED JUICES**  
apple, tomato, cranberry, orange
- LEMONADE**
- CARAFE OF MILK**  
2%, chocolate

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# Terms & Conditions

## **WE HAVE TWO BALLROOMS: THE CASINO BALLROOM UPSTAIRS AND THE FRONTIER BALLROOM DOWNSTAIRS. THE FRONTIER BALLROOM CAN BE DIVIDED INTO THREE SMALLER ROOMS.**

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There will be no charge for the Frontier Ballroom or the Casino Ballroom if a minimum of \$2000 in food or beverage is purchased.

The charge for the Frontier Ballroom or the Casino Ballroom will be \$800 unless \$2000 in food and beverage is purchased.

Smaller rooms are also available. If you are interested in a smaller room, please inquire with the Sales Manager.

A \$100 deposit is required to reserve a banquet room. The deposit is credited to the total charge of the event. Deposits hold the room for two weeks without a signed contract. If no contract is signed within two weeks of receiving the deposit, the room is released and the deposit refunded. A room cannot be held without a deposit.

Full payment is required 14 days prior to the date of the event. Without full payment, the event will be cancelled on our calendar. Full payments include charges for all food, beverages, rental equipment, room charge (if applicable), all taxes, gratuities, and any other items specified on the contract. If additional items are requested during the event, full payment by cash, check, or credit card is required before the end of the event.

If the event is cancelled before full payment is made (more than two weeks prior to the scheduled start time of the event), all monies except the \$100 deposit will be refunded. If the event is cancelled between two weeks and 72 hours prior to the scheduled start time of the event, 75% of the total paid will be refunded. If the event is cancelled between 24 and 72 hours prior to the scheduled start of the event 50% of the total paid will be refunded. No refund is offered for any cancellation less than 24 hours prior to the scheduled start time of the event.

Stock napkins, stock china, and stock flatware are provided for your event. Stock trays, stock hurricane lamps, and stock punch bowls are also provided at no additional charge. There is an additional charge for all items that require renting by the catering department. This includes linens in colors we do not carry. TV, VCR, or DVD player: no charge with room rental. Projection screen, or microphone: no charge with room rental. Stage: \$50. Dance Floor: \$25.

A cash bar, host bar, or both can be set up for your event. There is a \$30 bar fee on all cash bars and 18% gratuity on all host bars. If sales are less than \$250, an additional bar fee of \$30 will be added. **NO ONE UNDER THE AGE OF 21 WILL BE SERVED ALCOHOLIC BEVERAGES, NOR WILL THEY BE PERMITTED TO CONSUME ANY ALCOHOLIC BEVERAGES ON THE PROPERTY. ALL GUESTS MUST SHOW A VALID PHOTO ID WHEN REQUESTED. ANY MINORS CONSUMING ALCOHOLIC BEVERAGES AND ANYONE PROVIDING A MINOR WITH AN ALCOHOLIC BEVERAGE WILL BE REMOVED FROM THE PROPERTY.**

Wedding cake may be purchased from a licensed baker and brought in for the reception. Nuts and mints may also be purchased elsewhere. A \$25 fee is added for cake cutting.

There will be an additional 2% gratuity and a \$50 setup fee for all catered events.