



# GRAND

BALLROOM



◁ · · CATERING MENU · · ▷





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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 meetings, breakfast, lunch or dinner gatherings ...we will take care of you!

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

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

# BREAKFAST BUFFET

## Early Birds Menu

All prices are on a per person basis with an 18% gratuity and an 8.45% sales tax as an additional cost.

**Minimum of 25**  
8:00am-11:00am

### Continental Breakfast \$10.99

assorted chilled juices • assorted danishes and muffins  
fresh sliced seasonal fruits • coffee, hot tea or hot chocolate

### Early Bird Buffet

**Option 1 • \$13.95**

One salad, one entrées, one sides,  
one starch, one dessert

**Option 2 • \$16.95**

One salad, two entrées, two sides,  
one starch, one dessert

### SALADS

**Mix Fruit Salad**

Pineapple, cantaloupe, honeydew, grapes  
and oranges

**Ambrosia Fruit Salad**

Honeydew, cantaloupe, grapes, apples,  
bananas, whipped cream toasted coconuts

**Mixed Greens Salad**

Bacon bits, boiled eggs, tomatoes, red onions,  
and choice of dressing

**BLT Salad**

Bacon, lettuce mix, croutons, tomatoes, your  
choice of dressing

### ENTRÉES

home style buttered scrambled eggs • ham & scrambled eggs • chorizo & scrambled eggs  
egg & vegetable frittatas • denver style eggs – bell peppers, mushrooms, ham, shredded cheese  
corned beef hash and potatoes

### SIDES

crispy bacon • pork sausage patties • pork sausage links  
oatmeal & condiments – butter, brown sugar, raisins, cranberries, bananas

### STARCHES

chorizo & potatoes • cottage potatoes • potato o'brien • classic hash browns • biscuits & sausage gravy

### DESSERTS

assorted muffins • assorted danishes • assorted pastries – combination of muffins,  
danish, cinnamon rolls • fresh made sugar and cinnamon donuts  
housemade bread pudding • housemade crisps, blueberry, cherry, apple

**Additional Items:**

additional entrée	\$2.95	additional side	\$1.95	additional dessert	\$1.95
additional starch	\$1.95	additional salad	\$3.95		



## LUNCH BUFFET

All prices are on a per person basis with an 18% gratuity and an 8.45% sales tax as an additional cost.  
lunch buffet offered between the hours of 11am-2pm

**Minimum of 30**

### All American Lunch Buffet

dinner rolls, coffee, tea, and water included in buffet price

#### **Option 1 • \$21.95**

one salad, one entrée, one vegetable, one starch, one dessert

#### **Option 2 • \$27.95**

one salad, two entrées, one vegetable, one starch, one dessert

## SALADS

### **Field of Greens**

Layers of classic iceberg salad mix, sliced cucumbers, grape tomatoes, red onions, cheddar cheese, croutons

### **Spinach Salad**

Layers of fresh spinach, walnuts, candied cranberries, bacon pieces, jack cheese

### **Classic Tossed Caesar Salad**

Tossed chopped romaine lettuce, caesar dressing, parmesan cheese and croutons

### **Choice of Dressings**

Ranch dressing, honey vanilla balsamic vinaigrette, italian dressing, honey mustard



## ENTRÉES

### ***Fresh Herb Grilled***

#### ***Chicken Breast***

Supreme sauce reduced heavy cream, chicken stock, butter, sliced mushrooms, fresh parsley

### ***Pan Seared Salmon Filet***

Gremolata toasted bread crumbs, lemon zest, chopped parsley, fresh garlic

### ***Country Fried Chicken***

Chicken marinated in buttermilk for 24 hours before frying it

### ***Baked Bone in Pork Chops***

With apple brandy cream sauce

### ***Sliced Roast Beef***

Beef au jus, sautéed wild mushrooms and garlic in a red burgundy wine

### ***Oven Roasted***

#### ***Rosemary Chicken***

Marinated in fresh rosemary, creamy garlic, white wine sauce

### ***Classic Vegetable Lasagna***

Creamy parmesan sauce, layers of roasted zucchini, roasted red peppers, mushrooms, red onion, brussels sprouts, cauliflower and mozzarella cheese

### ***Pasta Primavera & Baby Shrimp***

Penne pasta, tossed in a creamy garlic lemon sauce, fresh spinach, parmesan cheese, broccoli, yellow squash, grape tomatoes, parsley and fresh basil

## VEGETABLES

sautéed garlic zucchini • onions • honey glazed baby carrots, green bean casserole • buttered corn o'brien (red and green bell peppers, onion and garlic) country style green beans • roasted brussels sprouts with bacon

## STARCHES

candied yams • parsley red baby potatoes • roasted garlic or classic mashed potatoes • creamy scalloped potatoes • parmesan roasted red potatoes

## DESSERTS

assorted cheesecakes and pound cakes  
(whipped cream, cherry, strawberry and blueberry toppings)  
assorted fruit pies • chefs choice dessert

### ***Additional Items:***

additional entrée	\$6.95
additional vegetable	\$3.95
additional starch	\$2.95
additional salad	\$2.95
additional dessert	\$3.95



## PLATED SERVICE

All plates include a house salad, dinner roll and a dessert. All prices are on a per person basis with an 18% gratuity and an 8.45% sales tax as an additional cost.

### *House salads*

Mixed greens, grape tomatoes, cucumbers, red onions, croutons, cheddar cheese, Italian or ranch dressing

### *All pricing per person*

- Entrée 1 • \$17.95 Beef lasagna or vegetable lasagna with meat sauce or marinara sauce and garlic toast
- Entrée 2 • \$19.95 Grilled herb chicken breast
- Entrée 3 • \$20.95 Italian sausage, peppers and onions with garlic toast
- Entrée 4 • \$21.95 Pan seared salmon and lemon butter
- Entrée 5 • \$25.95 8oz grilled flat iron steak
- Entrée 6 • \$25.95 8oz grilled rib-eye steak
- Entrée 7 • \$27.95 8oz grilled NY Strip

*All steaks are cooked medium “pink and warm all the way through”*

## VEGETABLES

steamed broccoli, sautéed basil zucchini, sautéed green beans

## STARCHES

steak fries, mashed potatoes, roasted potatoes, parsley potatoes

## DESSERTS

assorted cheesecakes and pound cakes  
*(whipped cream, berries – in season)*  
assorted cakes • chefs choice of dessert

## HORS D ŒUVRES

All hors d'œuvres come in amounts of 50 pieces per order

### Hot Items

#### 50 pc count

- Meatballs • \$37.50  
*(sweet thai chili or bbq)*
- Fried Chicken Tenders • \$106.00  
*(honey mustard or ranch)*
- Fried Pork Eggrolls • \$75.00  
*(spicy mustard)*
- Fried Crab Rangoon • \$62.50  
*(sweet and sour sauce)*
- Grilled Chicken Satay • \$162.50  
*(honey, soy sauce and green onions)*
- Oven Roasted Pork Loin Skewers • \$63.75  
*(balsamic reduction glaze)*
- Beef and Bell Peppers Skewers • \$86.25  
*(oven roasted beef skewers, red onion and yellow peppers)*
- Italian Sausage Bites • \$75.00  
*(oven finished italian sausage pieces with grilled red onions)*

### Cold Items

#### 50 pc count

- Phyllo Cup • \$56.25  
*(chicken, red peppers, cream cheese and chives)*
- Mini Sandwiches • \$63.75  
*(turkey, ham and beef)*
- Beef Bruschetta • \$73.75  
*(sliced and toasted french bread, topped with olive oil, sliced beef, horseradish and chives)*
- Grilled Pita Bread • \$78.75  
*(garlic, hummus, grilled chicken, paprika and parsley)*
- Cucumber Slices • \$206.25  
*(sliced smoke salmon, dilled cream cheese and capers)*
- Oven Roasted Shrimp • \$103.75  
*(curry seasoned, glazed with apricot jelly and lime wedge)*
- Jumbo Cocktail Shrimp • \$93.75  
*(cocktail shrimp, cocktail sauce and lemon wedges)*
- Mozzarella Bites • \$77.50  
*(Mozzarella cubes, fresh basil, grape tomatoes, savory balsamic glazed for dipping)*





### ***Feeds approximately 50 people***

- Sliced seasonal fruit tray • \$58.75
- Vegetable tray (with ranch dressing) • \$50.00
- Domestic cheese tray (with assorted crackers) • \$131.25
- Tortilla chips with salsa, guacamole and queso dips • \$78.25

### ***Carved Items***

All carved items are marinated with a fresh herb rubbed, oven roasted served with beef au jus and horseradish and dinner rolls

#### ***Classic Carved Entrées***

- Roasted turkey breast (serves 45) • \$209
- Honey glazed ham (serves 60) • \$217
- Herb roasted pork loin (serves 50) • \$299
- Smoked beef brisket (serves 55) • \$181

#### ***Premium Carved Entrées***

- Carved prime rib (serves 35) • \$390
- Carved kansas city strip loin (serves 45) • \$366
- Carved beef filet tenderloin (serves 35) • \$614







## **Dinner Buffet**

All prices are on a per person basis with an 18% gratuity and an 8.45% sales tax as an additional cost.

Dinner Buffet Offered After 3PM

**Minimum Of 50**

## **Around the World Dinner Buffet**

dinner rolls, coffee, tea and water included in buffet price

### **Option 1**

one salad, one entrée, one vegetable, one starch, one dessert • \$22.95

### **Option 2**

one salad, two entrées, one vegetable, one starch, one dessert • \$29.95

## **SALADS**

### **Field of Greens**

Layers of classic iceberg salad mix, sliced cucumbers, grape tomatoes, red onions, cheddar cheese, croutons

### **Spinach Salad**

Layers of fresh spinach, walnuts, candied cranberries, bacon pieces, jack cheese

### **Pasta Salad**

Penne pasta tossed with julienne green & red bell peppers, red onion, black olives, fresh basil, in a sweet italian dressing

### **Classic Caesar Salad**

Tossed chopped romaine lettuce in a parmesan caesar dressing, parmesan cheese, croutons

### **Choice of Dressings**

Ranch dressing, honey vanilla balsamic vinaigrette, italian dressing, honey mustard



## ENTRÉES

### **Smoked Beef Brisket**

Slow cherry wood smoked brisket,  
dried BBQ rub, BBQ sauce

### **Oven Roasted Turkey Breast**

Brined over night  
for tenderness, turkey gravy

### **Pork loin**

Brandy mushroom gravy,  
fried onions, and chopped parsley

### **Buttermilk Country**

### **Fried Chicken**

Chicken marinated in buttermilk  
for 24 hours before frying it

### **Pulled Pork**

Dried BBQ rub, slow smoked  
pork shoulder, BBQ sauce

### **Pan Seared Salmon**

Lemon garlic cream sauce,  
topped with gremolata toasted bread  
crumbs, lemon zest, garlic,  
parsley, butter

### **Beef Pot Roast**

Tender chunks of beef braised  
for 6 hours until fork tender, carrots,  
celery, onion, in a red wine beef gravy

## VEGETABLES

roasted brussels sprouts with bacon • roasted cauliflower  
honey glazed baby carrots • sautéed garlic zucchini and onions  
green bean casserole • buttered corn o'brien

## STARCHES

parsley red baby potatoes • roasted garlic or classic mashed potatoes  
creamy scallop potatoes • parmesan roasted potatoes • loaded potato casserole

## DESSERTS

assorted cheesecakes • pound cake whipped cream, berries (in season)  
assorted fruit pies • assorted fruit cobblers • assorted cakes • chefs choice of dessert

### **Additional Items:**

additional entrée	\$6.95
additional vegetable	\$3.95
additional starch	\$2.95
additional salad	\$2.95
additional dessert	\$3.95



## PREMIUM DINNER BUFFET

All prices are on a per person basis with an 18% gratuity and an 8.45% sales tax as an additional cost.

Dinner Buffet offered after 3PM

**Minimum Of 50**

### Around The World Premium Dinner Buffet

dinner rolls, coffee, tea and water included in buffet price

#### Option 1

one salad, one entrée, one vegetable, one starch, one dessert • \$27.99

#### Option 2

one salad, two entrées, one vegetable, one starch, one dessert • \$34.99

## SALADS

### Field of Greens

Layers of classic iceberg salad mix, sliced cucumbers, grape tomatoes, red onions, cheddar cheese with croutons

### Spinach Salad

Layers of fresh spinach, walnuts, candied cranberries, bacon pieces and jack cheese

### Pasta Salad

Penne pasta tossed with julienne green & red bell peppers, red onion, black olives, fresh basil in a sweet italian dressing

### Classic Caesar Salad

Tossed chopped romaine lettuce in a parmesan caesar dressing, parmesan cheese with croutons

## ENTRÉES

### Sliced Roast Beef

Beef au jus, sautéed wild mushrooms and garlic in a red burgundy wine

### Peppered Pork

Chunks of pork roast cooked fork tender, hoisin sauce, red, green peppers, black pepper, onion

### Sweet and Sour Chicken

Tempura battered chicken chunks, tossed in a sweet & sour sauce, topped with red, green, pineapple chunks and onions

### Grilled Pork Filet Medallion

Fresh herbs cream sauce

## VEGETABLES

roasted brussels sprouts with bacon • roasted cauliflower • honey glazed baby carrots  
sautéed garlic zucchini and onions • green bean casserole • buttered corn O'brien



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## STARCHES

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parsley red baby potatoes • roasted garlic or classic mashed potatoes  
creamy scallop potatoes • parmesan roasted potatoes • loaded potato casserole

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## DESSERTS

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assorted cheesecakes • pound cake whipped cream, berries (in season)  
assorted fruit pies • assorted fruit cobblers • assorted cakes • chefs choice dessert

*Additional Items:*

additional entrée	\$7.95
additional vegetable	\$2.95
additional starch	\$2.95
additional salad	\$2.95
additional dessert	\$3.95







## BEVERAGE STATION

### BY THE DRINK

- premium liquors • \$5.50-\$7.50
- call • \$4.25
- premium beer • \$5.00
- domestic beer • \$4.50

## WINE SELECTION

Barefoot • \$4.00

## PUNCH

- fruit punch \$20.00/gallon
- other flavors available upon request

## KEG BEER

- 16 gallons of domestic beer • \$250.00
- 16 gallons of premium beer • \$350.00

## A la Carte

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|------------------------------------|----------------|
| freshly baked cookies              | \$15.00/dozen  |
| sweet street bars                  | \$15.00/dozen  |
| assorted danish                    | \$15.00/dozen  |
| assorted muffins                   | \$15.00/dozen  |
| assorted donuts                    | \$15.00/dozen  |
| bagels and<br>cream cheese         | \$20.00 dozen  |
| iced tea                           | \$15.00/gallon |
| coffee                             | \$15.00/gallon |
| orange juice                       | \$15.00/gallon |
| strawberry lemonade                | \$15.00/gallon |
| cucumber lime water                | \$15.00/gallon |
| pineapple water                    | \$15.00/gallon |
| carafe milk (2%)                   | \$10.00/carafe |
| chilled juices                     | \$10.00/carafe |
| (apple, tomato, cranberry, orange) |                |



## TERMS AND CONDITIONS

THE GRAND BALLROOM IS DOWNSTAIRS.

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

The charge for the Grand Ballroom will be \$800. Unless \$2000 in food and beverage is purchased.

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 is 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 canceled on our calendar. Full payments include charges for all food, beverages, rental equipment, and 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 or credit card is required before the end of the event.

If the event is canceled before full payment is made (more than two weeks prior to the scheduled start time of the event) all money except the \$100 deposit will be refunded. If the event is canceled 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 canceled 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 cancellations 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. There is an additional charge for all items that require renting from the catering department. This includes linens in colors we do not carry. TV, VCR or DVD players: no charge with room rental. Projection screen or microphone: no charge with room rental. Stage \$50. Dance floor \$25.

A cash bar, host or both can be set up for the 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 be purchased elsewhere. A \$25 fee is added for cake cutting.

There will be an additional 2% gratuity and a \$125 setup fee for all catered events.

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**NOTES**  
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St Jo Frontier Casino • 777 Winners Circle • St. Joseph, MO 64505