

Hors D'oeuvres

Reception Trays

Reception Trays and Hors D'oeuvres are set for a maximum of two hours.
 Reception Trays are based upon your guaranteed attendees.

	SMALL TRAY 10 - 12 people	LARGE TRAY 20-25 people
Seasonal Fresh Fruit and Dipping Sauce	\$32.00	\$55.00
Fresh Vegetables and Dips	\$32.00	\$55.00
Roasted Vegetables and Garlic Aioli	\$32.00	\$55.00
Meat, Cheese and Cracker Assortment	\$42.00	\$65.00

Cold Hors D'oeuvres

Crab Salad Tartlet*	\$24.00 per dozen
Fruit Caprese Skewer*	\$21.00 per dozen
Caprese Skewer*	\$21.00 per dozen
Turkey Cranberry Salad Tartlets*	\$12.00 per dozen
House Smoked Salmon Side	\$60.00 per side

Crostini

Tomato Bruschetta*	\$18.00 per dozen
Black Olive Tapenade*	\$18.00 per dozen
Blackened Chicken Breast with Chipotle Aioli*	\$20.00 per dozen
Shrimp, Red Pepper and Boursin Cheese*	\$32.00 per dozen
Beef, Bacon and Garlic Aioli with Smoked Cheddar*	\$32.00 per dozen

Meatballs

BBQ Meatballs	\$18.00 per dozen
Sweet-n-Sour Meatballs	\$18.00 per dozen
Bourbon Meatballs	\$18.00 per dozen

Wings

Buffalo Wings	\$23.00 per dozen
Bourbon Wings	\$23.00 per dozen
Sweet Chili Wings	\$23.00 per dozen
Served with Ranch and Bleu Cheese	

Hors D'oeuvres are served buffet style.
 *Butler-passed options are noted with an asterisk.

*All items are subject to 18% service charge and state sales tax.
 Prices are per person unless otherwise noted and are subject to change.*

Hors D'oeuvres

Bacon Wrapped

Chicken with Jerk Seasoning	\$20.00 per dozen
Wild Rice Meatball with Honey Tomato Glaze	\$28.00 per dozen
Scallops with Maple Glaze	\$33.00 per dozen
Shrimp with Balsamic Glaze	\$33.00 per dozen

Skewered

Chicken	\$32.00 per dozen
Beef	\$50.00 per dozen
Choice of orange glaze, teriyaki sauce or bourbon sauce	

Shooters

Turkey Cranberry Salad with Pita Chip	\$20.00 per dozen
Tamale with Black Bean Relish or Tropical Fruit Relish	\$20.00 per dozen
Asian Meatball with Noodles	\$24.00 per dozen
Buffalo Chicken with Bleu Cheese Celery Slaw	\$28.00 per dozen
Brisket with Coleslaw	\$28.00 per dozen
Bloody Mary Shrimp	\$35.00 per dozen
Tequila Lime Shrimp	\$35.00 per dozen
Jerked Shrimp with Fruit Salsa	\$35.00 per dozen

Carved *Minimum 40 Guests

Blackened Pork Loin with Raspberry Chipotle Sauce	\$8.00 per person
Maple Glazed Turkey	\$9.00 per person
Pepper Crusted Beef Sirloin	\$13.00 per person
Served with artisan rolls	

Hot Hors D'oeuvres

Eggs Rolls with Sweet and Sour Sauce	\$18.00 per dozen
Chicken Drumsticks with Ranch Dressing	\$22.00 per dozen

Gourmet Hors D'oeuvres

Mushroom Caps Stuffed with Italian Sausage or Seafood (select one)	\$25.00 per dozen
Seared Ahi Tuna on a Wonton Chip	\$25.00 per dozen
Beef Tenderloin Bites with Bearnaise and Horseradish Sauces	\$35.00 per dozen
Seared Scallops with Bacon Brown Sugar Glaze	\$30.00 per dozen
Shrimp with Horseradish Cocktail Sauce	\$30.00 per dozen

Three dozen minimum per item. Hors D'oeuvres are served buffet style. Butler-passed options are noted with an asterisk; \$20 per server, per hour. Inquire with your Banquet Coordinator on recommended quantities.

All items are subject to 18% service charge and state sales tax.

Prices are per person unless otherwise noted and are subject to change.

Dinner

Plated Entrées

All Dinner Entrées are served with choice of potato, garden vegetables, house-baked dinner rolls, freshly brewed regular and decaffeinated coffee and iced tea.

SALADS (SELECT ONE)

- Fresh Greens with Cucumbers, Tomatoes, and House-made Ranch Dressing
- Classic Caesar Salad
- Mixed Greens with Spiced Walnuts, Craisins®, and Raspberry Vinaigrette (\$1.00)
- Spinach Salad with Mandarin Oranges, Toasted Almonds, and Toasted Sesame Dressing (\$1.00)

CHOICE OF POTATO (SELECT ONE)

Garlic Mashed, Roasted Baby Reds, Au Gratin, or Rice Pilaf

ENTRÉES (SELECT ONE)

SEARED CHICKEN BREAST \$17.95 per person
Seasoned, grilled and served with choice of lemon hollandaise, wild mushroom Madeira, Bearnaise or honey Dijon

ROASTED CHICKEN \$21.95 per person
Rosemary and garlic-marinated airline chicken breast

BOURSIN CHICKEN \$23.95 per person
Airline breast in an herb crust and filled with Boursin cheese over sherry demi glaze

PORK PRIME RIB \$23.95 per person
Served with choice of cherries infused brandy sauce, sauce Robert, or apple jack cream sauce

SALMON \$26.95 per person
Seasoned, baked, and served with lemon dill sauce

CANADIAN WALLEYE \$32.95 per person
Seasoned, baked, and served with a lemon butter sauce

NEW YORK \$41.95 per person
Seasoned, and char-broiled served with mushroom blend

FILET MIGNON
6-ounce bacon wrapped with Bearnaise sauce \$32.95 per person
10-ounce with demi glaze \$41.95 per person
Seasoned and char-broiled

VEGETARIAN BUTTERNUT SQUASH RAVIOLI \$17.95 per person
Topped with pecans and a browned butter sage sauce

Multiple menu selections: 2 menu selections will incur a \$1.00 additional charge per guest, 3 menu selections will incur a \$2.00 additional charge per guest. This fee does not apply to vegetarian entree selections.

Let us create a specialty Plated Dinner entree for you. Inquire with your Banquet Coordinator.

All items are subject to 18% service charge and state sales tax.
Prices are per person unless otherwise noted and are subject to change.

Dinner

Plated Entrées

All Dinner Entrées are served with choice of potato, garden vegetables, house-baked dinner rolls, freshly brewed regular and decaffeinated coffee and iced tea.

COMBINATION ENTRÉES (SELECT ONE)

House Smoked Barbecued Ribs and Roasted Chicken	\$23.95 per person
Filet and Seasoned Chicken Breast	\$33.95 per person
Filet and Broiled Shrimp	\$40.95 per person
Filet and Canadian Walleye	\$43.95 per person

DESSERTS (SELECT ONE)

Triple Chocolate Layer Cake	\$7.25 per person
Turtle Cheesecake	\$7.25 per person
Fresh Strawberry Shortcake (Seasonal)	\$7.25 per person
Salted Caramel Apple Pie	\$7.25 per person

Chef's Featured Desserts - Let our chef pair a choice based on your meal.

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Dinner

Dinner Buffet

CLASSIC BUFFET* \$32.95 per person

Mixed Greens or Caesar (Select one)
Roasted Vegetable or Crudité (Select one)

SALAD ENHANCEMENT

Select one of the below salad enhancements in place of the included salad option for an additional \$1.00 per person

- Parrot Head Salad - *Arcadian ruby blend of salad greens topped with strawberries, blueberries, mandarin oranges, raisins, bacon, grape tomatoes and red onions. Served with a yogurt poppy seed dressing.*
- Roasted Pineapple Salad - *Romaine lettuce tossed with pears, asparagus, Gorgonzola, craisins, and roasted walnuts. Served with balsamic vinaigrette.*
- Asparagus Mint Slaw - *Shaved asparagus with shredded cabbage, carrot, green onion and fresh mint. Served with champagne vinaigrette.*

ENTRÉES (SELECT THREE)

- Herb-Roasted Chicken
- BBQ Ribs
- Tender Burgundy Beef Tips with Bowtie Pasta
- Roasted Pork Loin with Marsala Sauce
- Baked Cod with Parmesan Sauce
- Seafood Alfredo Pasta
- Honey Glazed Ham
- Oven Roasted Turkey Breast
- Chef-Carved Slow-Roasted Prime Rib of Beef**
- Baked Walleye with Lemon Hollandaise**

SERVED WITH

Choice of Potato: Au Gratin, Mashed Potatoes, Roasted Baby Red Potatoes, or Wild Rice Pilaf
Chef's Choice of Vegetable
Select an additional potato or vegetable side for \$1.00 per person
Assorted House-Baked Rolls, and Butter
Appropriate Condiments

ALSO INCLUDED

Chef's Choice of Desserts
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

**Minimum of 50 Guests*

*** Additional \$4.00 charge for these items.*

Our chef is available to carve selected items at your buffet for an additional charge.

Let us create a custom Dinner Buffet menu for you. Inquire with your Banquet Coordinator.

Dinner

Themed Dinner Buffets

All Themed Dinner Buffets are served with freshly brewed regular and decaffeinated coffee and iced tea.

SICILIAN BUFFET \$30.95 per person

- Caesar Salad
- Caprese Salad
- Garlic Bread Sticks
- Sautéed Italian Vegetables with Fresh Garlic and Herbs
- Cheese Ravioli
- Chicken Marsala
- Penne Pasta with Bolognese and Alfredo Sauce
- Pan Roasted Cod served Piccata Style
- Tiramisu and Hazelnut Mousse

SOUTHWEST BUFFET \$30.95 per person

- Black Bean, Corn and Cilantro Salad
- Grilled Sweet Potato and Red Pepper Salad
- Tortilla Chips with Queso
- Pozole Rojo (Southwest Pork Tenderloin Tips)
- Tequila Lime Chicken with Southwest Sauce over a Bed of Rice
- Beef Burritos
- Spanish Rice & Refried Beans
- Sopapilla Cheesecake
- Cinnamon Cookies
- Mexican Pots de Crème (Mexican Chocolate Mousse)

SOUTHERN BUFFET \$32.95 per person

- BLT Potato Salad or Broccoli slaw
- Blue Grass Salad with Balsamic Vinaigrette
- Sliced Smoked Beef Brisket
- Barbecue Chicken
- Barbecue Ribs
- Corn on the Cob
- Seasoned Jo-Jo Potatoes
- Baked Beans with Onion and Bacon
- Assorted Rolls and Biscuits
- Pecan Tarts, Banana Cream Pie, and Peach Cobbler

**Minimum of 50 Guests*

Our chef is available to carve selected items at your buffet for an additional charge.

Let us create a Themed Dinner Buffet menu for you. Inquire with your Banquet Coordinator.

All items are subject to 18% service charge and state sales tax.

Prices are per person unless otherwise noted and are subject to change.

Wine and Spirits

Select

HIGHBALLS \$4.25

Smirnoff®, Beefeater®, Captain Morgan®, Bacardi®, Malibu®, Jose Cuervo®, E&J®, Christian Brothers®, Dewars®, Cutty Sark®, Windsor®, Canadian Club®, and Jim Beam®

COCKTAILS starting at \$4.25

Premium

HIGHBALLS starting at \$4.50

Tanqueray®, Bombay Sapphire®, Absolut®, Kettel One®, Tito's®, Bacardi Limón®, Cuervo 1800®, Hennessey®, 2 Gingers®, Crown Royal®, Southern Comfort®, Johnny Walker Red®, Jameson®, and Jack Daniels®

COCKTAILS starting at \$4.50

Exclusive

HIGHBALLS \$6.50

Grey Goose®, Glenlivet®, Glenfiddich®, Patrón®, and Maker's Mark®

COCKTAILS starting at \$6.50

Wine Selection

..... \$5.50 per glass
Robert Mondavi Woodbridge® brand Merlot, Cabernet Sauvignon, Pinot Noir, Riesling, Moscato, Chardonnay, and White Zinfandel

Domestic Beer

..... starting at \$4.50

Malternatives

..... starting at \$5.00

Premium Beer

..... starting at \$5.00

Cordials

Kahlua®, Bailey's®, Disaronno Amaretto®, Jägermeister®, Midori®

..... starting at \$5.00

Soft Drinks

Pepsi® products

..... \$1.75

Wine, Spirit and Beverage prices are per each.

Grand Casino Hinckley Banquet Service offers a choice of select, premium, and exclusive brands for your pleasure. Please ask about vintage wines and champagne, or other specialty beverage options for your event. As the availability of some of the items vary, this list may or may not be complete and is subject to change.

There is a \$150 fee per bartender per four hour period. For every \$500 in bar sales in a four hour period, one bartender fee will be waived.

A Hosted Bar is available upon request and is subject to an 18% service charge. A 9.875% state alcohol tax will be applied to all alcohol sales. If approved in advance, a corkage fee of \$20 per bottle (750ml) will be charged for all wine and champagne brought onto the premises.

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