



BOONVILLE

**BANQUETS AND
CATERING MENU**

CATERING MENU

GENERAL INFORMATION & POLICIES

GUARANTEE

A guaranteed attendance count is required for all events 14 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

CONTINENTAL BREAKFAST

Assorted muffins, doughnuts, Danish and bagels

Cream cheese, butter and assorted local jams

Fresh-sliced fruit platter

Includes coffee and water

\$10 per person

BUFFET BREAKFAST

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

\$14 per person

Add a made to order omelet station for \$50

FAMILY STYLE BREAKFAST

Each table will enjoy:

Scrambled Eggs, roasted potatoes, sausage patties, and bacon.

\$95 per 8 seat table

\$110 per 10 seat table

CATERING MENU

NON-ALCOHOLIC BEVERAGES

Choose up to 4 of the following selections:

Coffee, Iced Tea, Hot Tea, Assorted Juices, Punch, Lemonade, Milk, Soda, and Bottled Water.

\$10 per person

SNACKS

Freshly baked cookies	\$20 per dozen
Chocolate fudge brownies	\$20 per dozen
House Made Potato Chips	\$3 per person
Assorted bags of chips	\$2 per person
Assorted dry snacks	\$2 per person

TRAYS

Veggie, Meat, Fruit, Cheese

Small – Choice of 2, serves 25 people, \$75

Medium – Choice of 3, serves 50 people, \$125

Large – Choice of 4, serves 100 people, \$200

BOXED LUNCHES

Each boxed lunch includes wrap or sub, kettle chips, and a cookie.

All varieties available in wrap or sub

Turkey, ham, beef, chicken, club, or veggie.

\$15 each, limit 2 choices per group

CATERING MENU

LUNCH BUFFET

\$17 per person, includes rolls and butter

SALAD OPTIONS

CHOOSE ONE:

Boonville salad with two dressings	Potato salad
Caesar Salad	Fruit salad
Pasta salad	

SIDE OPTIONS

CHOOSE TWO:

Chef's choice of seasonal vegetables	Mashed potatoes
Oven-roasted potatoes	Au gratin potatoes
	Rice pilaf

ENTREE OPTIONS

CHOOSE TWO:

Brisket	Pizza (veggie, cheese, pepperoni, sausage)
Grilled Chicken	Soup (chicken noodle, broccoli cheddar, tomato bisque)
Roasted Pork Loin	Sandwich (subs, wraps)
Baked Fish with Lemon Butter Sauce	

DESSERT OPTIONS

CHOOSE ONE:

Cheesecake	Chocolate Cake
Cream Pie	Fruit Pie

CATERING MENU

PLATED DINNER

All meals include a seasonal vegetable, chef's choice dessert, and a choice of salad.

SALAD OPTIONS

CHOOSE ONE:

Boonville Salad

Caesar Salad

Wedge Salad

Waldorf Salad

ENTRÉE CHOICES

Grilled Chicken - \$25

Grilled chicken served with garlic mashed potatoes.

Grilled Salmon - \$28

Grilled 8oz. Salmon with Rice

Grilled Pork Chop - \$25

Pork chops served with red-skinned garlic mashed potatoes.

Ribeye with Mushroom Demi-glace - \$32

Grilled 8oz. ribeye steak, paired with a baked potato.

Vegetarian Option - \$22

Seasonal Vegetable ragout over rice

CATERING MENU

DINNER BUFFET

All options include rolls and butter and choice of one dessert

\$17 PER PERSON

1 salad choice
2 side choices
2 entrée choices

\$22 PER PERSON

1 salad choice
4 side choices
2 entrée choices

\$27 PER PERSON

2 salad choice
4 side choices
3 entrée choice

SALAD OPTIONS

Boonville Salad

Mixed Greens Salad

Caesar Salad

Potato Salad

Pasta Salad

Fruit Salad

SIDE OPTIONS

Country Green Beans

Honey Glazed Carrots

Steamed Vegetable

Medley

Southwestern Corn

Cheddar Broccoli

Grilled Vegetables

Au Gratin Potatoes

Mashed Potatoes

Rice Pilaf

Roasted Potatoes

BBQ Baked Beans

Baked Mac n' Cheese

ENTRÉE OPTIONS

Smoked Beef

Brisket

Roasted Pork Loin

Grilled Chicken

Breast

Ribeye Steak

BBQ Pulled Pork

Roast Beef

Baked Fish

Country Fried Steak

DESSERT OPTIONS

Seasonal Cobbler

Chocolate Bunt

CATERING MENU

DINNER BUFFET

PREMIUM CARVED MEAT STATION OPTIONS

Black Oak Ham	\$150 – 30ppl
Smoked Brisket	\$175 – 30ppl
Cedar Plank Salmon	\$100 – 10ppl
Beef Prime Rib	\$250 – 40 ppl
Pork Loin Roast	\$100 – 30ppl
Rope Sausage	\$125 – 30 ppl

APPETIZERS -- 50 pieces

Smoked Wings	\$100
Mini Meatballs – BBQ or Swedish	\$75
Golden Fried Shrimp	\$150
Mini Egg Rolls	\$100
Fried Chicken Tenders with Sauce	\$125
Bruschetta	\$100
Chips and Salsa	\$25



BOONVILLE

**BANQUETS AND
CATERING BAR MENU**

BAR MENU

BAR SERVICE OPTIONS

CASH BAR

All guests are responsible for paying for their own alcohol.

OPEN HOSTED BAR

The host of the event is responsible for paying the cost of the guests' alcohol, including tax and gratuity. Options range from covering only beer and wine to including premium mixed drinks and craft beer and can be limited by the host by timeframe and/or total tab. Once the timeframe or total tab is reached, drinks will be covered by individual guests through a cash bar.

PER PERSON OPEN HOSTED BAR

The host of the event is charged per person, and all drinks during a selected time frame are covered. Drinks ordered outside of the time frame specified are the responsibility of the individual guests to pay for themselves through a cash bar.

PREPAID DRINK TICKETS

The host of the event prepays for a set number of drink tickets to be handed out by the host to party guests. All other drinks are paid for by guests through a cash bar.

COMBINATION BAR

The host of the event decides what portion of the cost they would like to cover, and the rest is up to the individual guests to pay themselves through a cash bar. This can be any combination of the options above.

BAR MENU

BAR SERVICE

PER PERSON OPEN HOSTED BAR PRICING

	Beer & Wine	House	Call	Premium
First Hour	\$9	\$10	\$12	\$15
Additional Hours	\$4	\$5	\$6	\$7

STANDARD BAR PRICING

	Cash Bar	Open Hosted Bar
Premium Mixed Drinks	\$6	\$5
Mixed Drinks	\$5	\$4
Domestic Beer	\$4	\$4
Craft Beer	\$5	\$4
House Wine	\$4	\$4
Premium Wine	N/A	Bottle
Soda/Bottled Water	\$2	\$2

KEGS

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

DOMESTIC 1/2 BARREL –

Bud Light, Budweiser, Miller, Miller Lite, Coors - \$400

CRAFT 1/6 Barrel –

Broadway Brewery Honey Wheat *Columbia, MO* - \$300

Logboat Brewery Snapper *Columbia, MO* - \$300

Blue Moon *Golden, CO* - \$250

Schlafly Pale Ale *St. Louis, MO* - \$250