



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

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