



ROOM RENTAL PRICE SHEET

ORLEANS ROOM \$650 ROOM RENTAL

1,995 Square Feet
Rounds of 10 for – 80 – 100 guests
Classroom Style – 80 guests
U-Shape – 40 guests
Conference Style – 35 guests
Theater Style – 80

BOSSIER ROOM \$400 ROOM RENTAL

1,240 Square Feet
Rounds of 10 for – 50 guests
Classroom Style – 40 guests
U-Shape – 30 guests
Conference Style – 30 guests
Theater Style – 50 guests

RON PAYNE \$250 ROOM RENTAL

Executive Board Room
432 Square Feet
Conference Style for 12 guests

RIVERDOME \$3,500 ROOM RENTAL

11,522 Square Feet
2,300 Square Feet in Foyer area
Theater Style – 1,400 guests
Rounds of 10 – 650 guests
A one time set up/tear down fee of \$1,500 will apply.

ROOFTOP (TENT)

Rounds - 250
Food and Beverage minimum of \$10,000 for one-time events
A one-time set up/tear down fee of \$1,500 will apply.

MUST BE 21 OR OLDER

RESORT POOL

Food and Beverage minimum of \$10,000 for one time events
A one-time set up/tear down fee of \$1,500 will apply.
Rounds – 250 guests
Plastic ware only

RENTED DURING OFF SEASON ONLY



HORSESHOE®
BOSSIER CITY

All room rental fees may be discounted or waived based on banquet food commitment.
If events fall on a holiday weekend, room rental fees will not be waived.



BANQUET CHARGES

TV/DVD Player	\$125
Video Camera	\$140
LCD Projector	\$150
Overhead Projector	\$50
Screen	\$25
Lavalier Microphone	\$125
Flip Chart/Easel with Paper and Markers	\$30
Dry Erase Board with Markers	\$20
Dance Floor	\$250
Internet Access	\$19.99
Corkage	\$7
Bartender	\$75
Culinarian	\$75
Bar Minimum	\$300
*Spotlight	\$75
*Projector & Screen Set	\$250
*Set-up	\$750
*Tear-down	\$500
Clean-up	\$250

*Riverdome Expense



HORSESHOE
BOSSIER CITY

WELCOME

The professional Catering Staff at Horseshoe Casino & Hotel Bossier City is most pleased and prepared to serve your complete meeting and social needs. We specialize in Catering Executive Meetings, Conferences, Wedding Receptions, Reunions, Anniversary Celebrations, and other Formal Events.

Enclosed please find our Special Events Package for your review and consideration. We are dedicated to providing quality food and service that is unsurpassed. Keep in mind the enclosed menus represent only a mere sampling of what our Culinary Staff is capable of. We encourage you to allow us to customize a special menu for your event.

If you require additional information or if you are interested in a personal tour of our Banquet Facilities, please contact Jamie Williams at (318) 741-2506. Our Service and Culinary Talents are Legendary here at the Horseshoe.



HORSESHOE®
BOSSIER CITY

Horseshoe Casino • Hotel, Bossier City, LA 318-741-2506

Shipment of Packages:

All packages for meetings and/or functions must be addressed as follows:

Horseshoe Casino • Hotel Bossier City

711 Horseshoe Blvd.

Bossier City, LA. 71111

Attention: Jamie Williams, Sales Department

Hold for: (Group Name and arrival date)

Boxes arriving and stored more than 2 days preceding the event, and 2 days succeeding the event will be subject to additional storage and security fees, based on number, size and weight of all packages.

Liability:

The function sponsor and/or attendees agree to protect, indemnify, defend and hold harmless Horseshoe and its employees and agents against all claims, losses or damage to persons or property, government charges, fines or costs (including reasonable attorney's fees) arising out of or connected with the use of facilities, including but not limited to installation, removal, maintenance, occupancy or use of the premises or part thereof by function sponsor or any attendee, invitee or agent of function sponsor or any independent contractor hired by the function sponsor, except those claims arising out of the sole gross negligence or willful misconduct of Horseshoe.

Obligations:

We may cancel this agreement at any time and for any reason by returning your deposit. If our obligations under this agreement are not met for any reason beyond our control, our failure is completely excused. The following is a partial list of events that, if they occur, would be considered reason beyond our control: Strikes, labor disputes, accidents, government restrictions or travel, hotel operations, construction, goods or supplies, acts of war and acts of God. If for any reason the reserved space is not available for the function, other space of comparable quality may be substituted.

Subletting:

Function sponsor shall not sub-lease any function space to any other parties, for any reason.

Use of the Premises:

Horseshoe reserves the right to cancel the use of the premises based upon the nature, extent or impact the function would have on normal business operations.



CONTINENTAL BREAKFAST OPTIONS

TRADITIONAL CONTINENTAL

Seasonal Mixed Fruit
 Assorted Danishes & Muffins
 Butter & Assorted Jellies
 Coffee, Decaf, Tea, Milk & Orange Juice

\$16 per person

THE HORSESHOE CONTINENTAL

Seasonal Fruit Platter
 Assorted Danishes, Muffins & Croissants
 Butter & Fruit Preserves
 Buttermilk Biscuits & Country Gravy
 Coffee, Decaf, Tea, Milk & Orange Juice

\$19.95 per person

V.I.P. CONTINENTAL

Seasonal Fruit Display
 Assorted Danishes, Muffins, Bagels & Croissants
 Butter, Cream Cheese & Fruit Preserves
 Yogurt with fresh Berries and Granola
 Coffee, Decaf, Tea, Milk & Chilled Fruit Juices
 Hot Chocolate with Marshmallows -or- Iced Coffee
 with Whipped Cream

\$25.95 per person

SELECT ANY ADDITIONAL ITEM AT:

Flavored Cream Cheese

(Choice of one: Regular, Blueberry, Raspberry, or Strawberry)

\$13 per lb.

Cold Cereal with Milk

\$4.95 per person

Hot Cereal with Condiments

(Choice of one: Grits, Oatmeal, Cream of Wheat)

\$5.25 per person



HOSPITALITY BREAKS

COOKIE BREAK

Assorted Fresh-Baked Cookies, Milk, Coffee, Decaf, Iced Tea, Soft Drinks & Bottled Water

\$9.25 per person

SNACK BAR

Peanuts, Popcorn & Pretzels
Assorted Sodas, Iced Tea & Bottled Water

\$9.25 per person

PRETZELS

\$14 per lb.

MIXED NUTS

\$16 per lb.

REFRESHING BEVERAGES

COLD BEVERAGES

Assorted Soft Drinks & Bottled Water
Assorted Bottled Fruit Juices
Assorted Sports Drinks
Lemonade
Tropical Fruit Punch
Freshly Brewed Iced Tea

HOT BEVERAGES

Freshly Brewed Coffee
Decaffeinated Coffee
Fine Herbal Tea
Regular Teas
Hot Chocolate with Marshmallows

SWEET TREATS

BAGELS WITH CREAM CHEESE

(Choice of one: Blueberry, Raspberry, Strawberry)
\$37 per dozen

GOURMET MUFFINS

(Choice of one: Blueberry, Banana Nut, Bran)
\$37 per dozen

GOURMET COOKIES

\$26 per dozen

GOURMET BROWNIES

\$37 per dozen

RICE CRISPY TREATS

Plain **\$26 per dozen**

Chocolate Chip or Peanut Butter **\$37 per dozen**

Other Fresh-Baked Pastry Available upon Request

\$3 each

\$4 per bottle

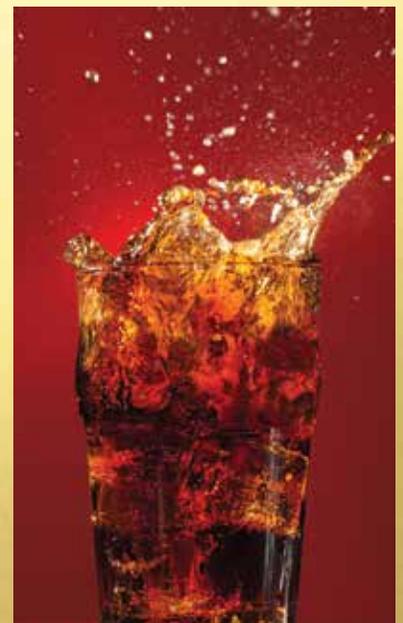
\$4 per bottle

\$25 per gallon

\$29 per gallon

\$25 per gallon

\$27 per gallon





PLATED BREAKFAST ENTRÉES

THE COUNTRY BREAKFAST

Farm Fresh Scrambled Eggs
Smoked Bacon -or- Sausage Patties
Country-Style Breakfast Potatoes
Fresh-Baked Buttermilk Biscuit
Creamery Butter and Fruit Preserves
Freshly Brewed Coffee & Decaffeinated Coffee,
Hot Tea and Chilled Orange Juice

\$18 per person

STEAK & EGGS

Farm Fresh Scrambled Eggs
Grilled New York Strip Steak
Country Style Breakfast Potatoes
Fresh Baked Buttermilk Biscuit
Assortment of Breakfast Pastries
Creamery Butter and Fruit Preserves
Freshly Brewed Coffee & Decaffeinated Coffee and
Chilled Orange Juice

\$27 per person

THE COUNTRY BREAKFAST

Farm Fresh Scrambled Eggs
Jack Binion's Famous Ham Steak
Country-Style Breakfast Potatoes
Fresh-Baked Buttermilk Biscuit
Creamery Butter and Fruit Preserves
Freshly Brewed Coffee & Decaffeinated Coffee,
Hot Tea & Chilled Orange Juice

\$21 per person



BREAKFAST ENTRÉES

CREPE STATION*

French Crepes Prepared with Apple-Cinnamon, Strawberry and Peach Fillings, Whipped Cream, Warm Sauce Anglaise and Powdered Sugar

\$10 per person

BELGIAN WAFFLE STATION*

Waffles Prepared to Order with Warm Maple Syrup, Dairy Fresh Butter, Whipped Cream, Assorted Berries, Roasted Pecans and Brown Sugar

\$11 per person

YOGURT BAR

Assortment of Regular and Low-fat Individual Yogurts with Granola, Fresh Berries, Roasted Pecans, Dried Apricots, Sun-dried Cranberries and Toasted Coconut

\$9 per person

EMBELLISHMENTS

Egg, Biscuit & Sausage Sandwich with Cheese

Egg, Croissant Sandwich with Cheese
Ham, Sausage or Bacon

Egg, Texas Toast Sandwich with Cheese
Ham, Sausage, or Bacon

Breakfast Burritos
Ham, Scrambled Eggs, Onions, Peppers, and Cheddar Cheese served with Salsa

OMELETTE STATION*

Prepared to Order with your Choice of Fillings: Bacon, Ham, Sausage, Green Onions, Peppers, Onions, Mushrooms, Tomatoes and Shredded Cheddar Cheese

\$12 per person

ADDITIONAL ITEMS AVAILABLE

EGG BEATERS OR EGG WHITES

\$4 per person

BAY SHRIMP

\$7 per person

SMOKED SALMON

\$8 per person

**Culinarian Specialist required at \$100 each*

\$7 per person

\$9 per person

\$8 per person

\$9 per person



BREAKFAST BUFFETS

CLASSIC BREAKFAST BUFFET

Seasonal Fruits and Fresh Berries,
Farm Fresh Scrambled Eggs,
Specialty Scrambled Eggs,
(Green Peppers, Onions, Ham)
Smoked Bacon, Sausage Patties,
Texas-Style French Toast with Warm Maple Syrup,
Country-Style Breakfast Potatoes,
Country Cheese Grits,
Buttermilk Biscuits and Country Gravy,
Assorted Breakfast Pastries, Creamery Butter
and Fruit Preserves,
Freshly Brewed Coffee & Decaffeinated Coffee,
Hot Tea, Milk and Orange Juice

\$22 per person

ADDITIONAL ITEMS AVAILABLE

Country-Fried Steak

Corned Beef Hash

Honey-Baked Ham Carving Station

Omelette Station

RED RIVER BREAKFAST BUFFET

Seasonal Fruits and Fresh Berries
with Yogurt Dipping Sauce
Farm Fresh Scrambled Eggs, Specialty
Scrambled Eggs (Green Peppers, Onions, Ham),
Eggs Benedict, Smoked Bacon, Sausage Patties,
Texas-Style French Toast with Warm Maple Syrup,
Country-Style Breakfast Potatoes,
Country Cheese Grits,
Buttermilk Biscuits and Country Gravy,
Assorted Breakfast Pastries,
Creamery Butter and Fruit Preserves,
Freshly Brewed Coffee & Decaffeinated Coffee,
Hot Tea, Milk and Choice of (2) Fruit Juices

\$30 per person

\$6 per person

\$5 per person

\$6 per person

\$10 per person



BRUNCH

Fresh Seasonal Fruit with Berries and Honey Yogurt Dipping Sauce

Atlantic Smoked Salmon with Cream Cheese, Red Onions, Capers and Chopped Eggs

Chilled Gulf Shrimp with Cocktail and Remoulade Sauces

Caesar Salad with Caesar Dressing

Cucumber Salad with Dill and Sour Cream Dressing

Fresh Mozzarella & Roma Tomatoes with Basil Pesto Dressing

Fluffy Scrambled Eggs

Western Scramble
(Green Peppers, Onions & Ham)

Eggs Benedict

Smoked Bacon

Sausage Patties

Country-Style Breakfast Potatoes

Country Gravy

Texas-Style French Toast with Maple Syrup

Cheese Blintzes with Strawberry Topping

Assorted Pastries, Muffins & Croissants

Bagels & Cream Cheese

Buttermilk Biscuits

Country-Fried Steak

Seared Herb Crusted Salmon

Garlic Marinated Breast of Chicken

Roasted Medley of Vegetables

Garlic-Mashed Potatoes with Gravy

OMELETTE STATION*

Prepared to Order with your Choice of Fillings:
Bacon, Ham, Sausage, Green Onions, Peppers, Onions, Mushrooms, Tomatoes and Shredded Cheddar Cheese

PASTRIES & DESSERTS

A Celebration of Pastries & Desserts from our Award-Winning Pastry Shop

\$48 per person

**Culinarian required at \$100*

ADDITIONAL ITEMS AVAILABLE FOR BRUNCH MENU (Market Priced upon Request)

Sour Cream Pickled Herring

Shrimp Cocktail

CARVING STATION*

Pepper-Crusted Black Angus Strip Loin

Béarnaise Sauce and Creamy Horseradish Sauce

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

Chilled Assorted Fruit Juices



PLATED LUNCH | COLD SELECTIONS

SOUPS & SALADS (Choice of One)

Creamy Five-Onion Soup

Broccoli and Cheddar Soup

Mixed-Greens with Roma Tomatoes & Cucumber

Caesar Salad with Caesar Dressing

Mesclun Greens with Herb Vinaigrette

Tomato Basil Bisque

Seafood Gumbo

Spinach Salad with Warm Bacon Dressing

The Wedge with Blue Cheese Dressing

FRUIT FANTASY

Cubed Fresh Fruits & Melons served with Yogurt Dip

\$11 per person

CHEF SALAD

Sliced Ham, Turkey & Roast Beef with Swiss & Cheddar atop Mixed-Greens (Choice of Dressing)

\$12 per person

CROISSANT CLUB SANDWICH

Ham, turkey, and crisp bacon served on fresh croissant with seasoned mayonnaise

\$11 per person

TUNA & CHICKEN SALAD

Atop Mixed-Greens with sliced tomatoes and dressing on the side

\$12 per person

CHICKEN CAESAR SALAD

Broiled Chicken atop Romaine lettuce with croutons, Parmesan cheese, and classic Caesar dressing

\$12 per person

CALIFORNIA CLUB

Avocado, ham, turkey, crisp bacon, and sliced tomato served on a fresh croissant with seasoned mayonnaise

\$11 per person

Luncheon Salads are sold a la carte

Luncheon Sandwiches are served with Potato Salad -or- Potato Chips and are sold a la carte

DESSERT (Choice of One)

New York-Style Cheesecake

German Chocolate Cake

Carrot Cake with Cream Cheese Icing

Lemon Pound Cake with Lemon Frosting

Served with Freshly Brewed Iced Tea and water. Coffee upon request.



PLATED LUNCH | HOT SELECTIONS

SOUPS & SALADS (Choice of One)

Creamy Five-Onion Soup

Broccoli and Cheddar Soup

Mixed-Greens with Roma Tomatoes & Cucumber

Caesar Salad with Caesar Dressing

Mesclun Greens with Herb Vinaigrette

Tomato Basil Bisque

Seafood Gumbo

Spinach Salad with Warm Bacon Dressing

The Wedge with Blue Cheese Dressing

ACCOMPANIMENTS (Choice of One)

Oven-Roasted Potatoes

Mashed Garlic Potatoes

Rice Pilaf

ENTRÉES (Multi-Entrée Choices will be charged at the higher priced Entrée)

HERB CRUSTED SALMON

Seared Herb Salmon Fillet served with a dill cream sauce

\$26 per person

7 OZ. BROILED TOP SIRLOIN

Ball-cut Top Sirloin Steak served with a Mushroom sauce

\$28 per person

PECAN-CRUSTED CHICKEN

Pecan-Crusted Chicken Breast with Honey Dijon Mustard sauce

\$27 per person

10 OZ. SEARED PORK CHOP

Thick-cut seared Pork Chop with honey & spiced apples

\$25 per person

12 OZ. PRIME RIB OF BEEF

Served with Au Jus sauce and creamy Horseradish

\$29 per person

8 OZ. GRILLED NEW YORK STEAK

Served with a Demi-Glace and sautéed Mushrooms

\$28 per person

CHICKEN CORDON BLEU

Chicken Breast stuffed with Ham & Cheese with Supreme Sauce

\$27 per person

VEGETARIAN STUFFED PEPPER

On a bed of Couscous, roasted Beans and Vegetables in a whole Bell Pepper

\$21 per person

DESSERT (Choice of One)

New York-Style Cheesecake

German Chocolate Cake

Carrot Cake with Cream Cheese Icing

Lemon Pound Cake with Lemon Frosting

Served with Freshly Brewed Iced Tea and water. Coffee upon request.

All prices are subject to 10% sales tax and 19% service charge. Prices are subject to change at any time.



THE NEW YORK-STYLE DELI LUNCHEON

SALADS (Choice of Two)

Italian House Salad, Romaine Greek Salad, Potato Salad, Italian Pasta Salad, Cole Slaw, Potato Chips

MEATS & CHEESES (Choice of Three)

New York-Style Corn Beef, Salami, Honey-Baked Ham, Turkey Breast

American Cheese, Swiss Cheese, Cheddar Cheese

Tuna Salad, Chicken Salad

Sliced Tomatoes, Pickle Spears, Red Onions, Leaf Lettuce

Dijon Mustard, Seasoned Mayonnaise, Herb Vinaigrette

Assortment of Breads, Rolls and Buns

DESSERT (Choice of Two)

New York-Style Cheesecake, Dessert Bars, Rice Krispy Treats, Giant Cookie

Served with Freshly Brewed Iced Tea and water. Coffee upon request.

\$24 per person

ADDITIONAL ITEMS AVAILABLE FOR DELI LUNCHEON

WRAP SANDWICH STATION

Chicken Caesar Wrap, Vegetarian Wrap, Casino Club on Texas Toast

\$10 per person

BAKED POTATO BAR

(Build a Potato from the following selections)

BAKED IDAHO POTATO

Whipped Butter, Grilled Chicken Breast

Sour Cream, Green Onions, Broccoli

Cheddar Cheese, Bacon Bits, Chili con Carne

BAKED SWEET POTATO

Honey-Whipped Butter

Cinnamon, Brown Sugar

SOUP (Choice of One)

Chicken Noodle, Minestrone, Ham & Bean Soup, Broccoli Cheese Soup

\$10 per person

Served with Freshly Brewed Iced Tea and water. Coffee upon request.

All prices are subject to 10% sales tax and 19% service charge. Prices are subject to change at any time.



THE DELI SANDWICH LUNCHEON

SALADS (Choice of Two)

Italian House Salad, Romaine Greek Salad, Potato Salad, Italian Pasta Salad, Cole Slaw, Potato Chips

SANDWICH PLATTERS

New York-Style Corn Beef on Rye with Dijon Mustard

Honey-Baked Ham & Swiss on a Kaiser Roll with Honey Mustard

Turkey Breast with Cranberry Mayonnaise on Rolls

Roast Beef and Pepper Jack on Kaiser Rolls

Tuna -or- Chicken Salad on a Croissant

Casino Club on Texas-Style Toast

Chicken Caesar Wrap

Roasted Vegetable Wrap

CONDIMENTS PLATTER

Sliced Tomatoes, Pickles Spears, Red Onions, Leaf Lettuce

DESSERT (Choice of Two)

New York-Style Cheesecake, Dessert Bars, Rice Krispy Treats, Giant Cookie

Served with Freshly Brewed Iced Tea and water. Coffee upon request.

\$27 per person

BAKED POTATO BAR

(Build a Potato from the following selections)

BAKED IDAHO POTATO

Whipped Butter, Grilled Chicken Breast

Sour Cream, Green Onions, Broccoli

Cheddar Cheese, Bacon Bits, Chili con Carne

BAKED SWEET POTATO

Honey-Whipped Butter

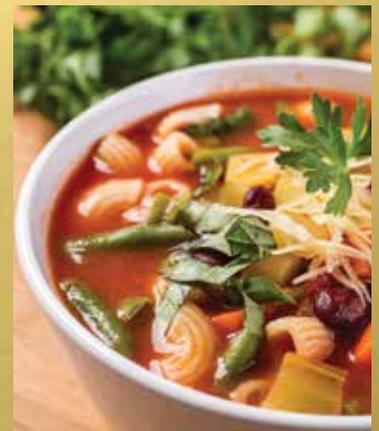
Cinnamon, Brown Sugar

SOUP (Choice of One)

Chicken Noodle, Minestrone, Ham & Bean Soup, Broccoli Cheese Soup

\$10 per person

Served with Freshly Brewed Iced Tea and water. Coffee upon request.



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THEME BUFFETS | SOUTH OF THE BORDER FIESTA

SOUPS & SALADS (Choice of Two)

Albondigas (Meatball) Soup
Chicken Tortilla Soup

Tex-Mex House Salad with Avocado Ranch Dressing
Fiesta Corn & Black Bean Salad
Ceviche, Cilantro Pasta Salad

ENTRÉES (Choice of Three)

Beef -or- Chicken Tamales, Chicken Fajitas, Pork Carnitas,
Beef Fajitas, Beef -or- Chicken Enchiladas, Chicken Asada

STARCHES (Choice of Two)

Spanish Rice, Ranchero Beans, Refried Beans

VEGETABLES (Choice of One)

Sautéed Zucchini, Tomatoes, and Onions topped with
Cheese, Roasted Red Peppers & Corn in a Butter sauce

DESSERT (Choice of Two)

Empanadas, Churros, Tres Leches Cake, Strawberry Shortcake

INCLUDES

Warm Tortillas, Chips, Salsa, Guacamole and Sour Cream

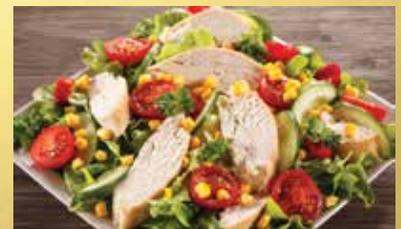
Served with Freshly Brewed Iced Tea and water. Coffee upon request.

\$26 per person

ADDITIONAL ITEMS AVAILABLE FOR BUFFET

Taco Bar

\$9 per person





THEME BUFFETS | COUNTRY PICNIC

SOUPS & SALADS (Choice of Two)

Ham & Bean Soup, Sausage & Chicken Gumbo

Mixed-Green House Salad (Choice of two Dressings)
(Ranch, Thousand Island, Italian, Blue Cheese)

Black-eyed Pea Salad, Potato Salad, Cole Slaw, Pasta Salad

ENTRÉES (Choice of Two)

BBQ Spareribs, Southern-Fried Chicken, Fried Catfish, Char-broiled Chicken, Smoked Brisket of Beef

STARCHES (Choice of Two)

Mashed Potatoes, Baked Potatoes, Macaroni & Cheese, Baked Beans

VEGETABLES (Choice of One)

Country Green Beans, Collard Greens, Corn on the Cob

DESSERT (Choice of Two)

German Chocolate Cake, Strawberry Shortcake,
Pineapple Upside-Down, Georgia Peach Cobbler,
Apple Pie, Pecan Pie

INCLUDES

Rolls & Butter, Cornbread Muffins
Coffee, Decaf, Hot Tea and Iced Tea

\$27 per person



ADDITIONAL ITEMS AVAILABLE FOR BUFFET CARVING STATIONS

Breast of Turkey	\$177
Roast Pork Loin	\$165
Baked Honey-Glazed Ham	\$345
Top Round of Beef	\$270
Roasted Prime Rib	\$378



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THEME BUFFETS | FLAVORS OF NEW ORLEANS

SOUPS & SALADS (Choice of Two)

Ham & Bean Soup, Sausage & Chicken Gumbo

Mixed-Green House Salad (Choice of two Dressings)
(*Ranch, Thousand Island, Italian, Blue Cheese*)

Black-eyed Pea Salad, Blackened Shrimp Salad, Red Beans & Rice Salad

ENTRÉES (Choice of Three)

Grilled Chicken with Étouffée Sauce, Blackened Tilapia, Cajun-Fried Chicken,
Smoked Brisket of Beef with Bourbon-Street Demi, Seafood Jambalaya

STARCHES (Choice of Two)

Mashed Potatoes, Baked Potatoes, Macaroni & Cheese, Red Beans & Rice

VEGETABLES (Choice of One)

Country Green Beans, Collard Greens, Smothered Okra, Corn on the Cob

DESSERT (Choice of Two)

German Chocolate Cake, Strawberry Shortcake, Bread Pudding,
Georgia Peach Cobbler, Apple Pie, Pecan Pie

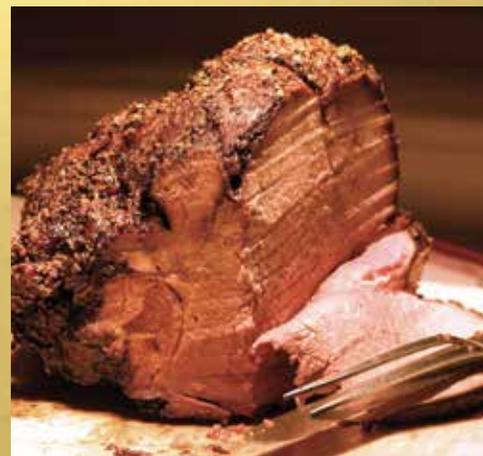
INCLUDES

Rolls & Butter, Cornbread Muffins
Coffee, Decaf, Hot Tea and Iced Tea

\$38 per person

ADDITIONAL ITEMS AVAILABLE FOR BUFFET CARVING STATIONS

Breast of Turkey	\$177
Roast Pork Loin	\$165
Baked Honey-Glazed Ham	\$345
Top Round of Beef	\$270
Roasted Prime Rib	\$378



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THEME BUFFETS | ITALIAN BUFFET

SOUPS & SALADS (Choice of Two)

Ham & Bean Soup, Minestrone

Italian House Salad (Choice of two Dressings)
(Ranch, Thousand Island, Italian, Blue Cheese)

Greek Salad, Caesar Salad, Antipasto Pasta Salad

ENTRÉES (Choice of Three)

Chicken Parmesan, Meat Lasagna, Chicken Marsala, Scallops Carbonara*,
Mussel Cioppino, Clam Sauce*, Italian Meatballs, Italian Sausages

ACCOMPANIMENTS (Choice of One Starch and One Vegetable)

Fettuccini Pasta, Linguini Pasta, Penne Pasta, Spaghetti Pasta
(Pastas served with Marinara & Alfredo Sauce)

Roasted Vegetable Medley, Mediterranean Ratatouille, Vegetables Provincial
(Squash, Zucchini, Onions, Garlic, & Tomatoes)

DESSERT (Choice of Two)

Cannoli, Tiramisu Cake, Carrot Cake, Cream Puff Swans

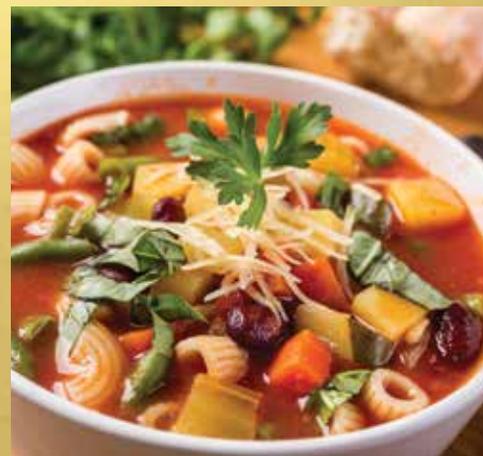
INCLUDES

Garlic Parmesan Breadsticks & Butter
Coffee, Decaf, Hot Tea and Iced Tea

\$38 per person

**ADDITIONAL ITEMS AVAILABLE FOR BUFFET
PASTA ACTION STATION* \$125 Additional per hour**

**Culinarian required at \$75 each*





THEME BUFFETS | ALL-AMERICAN

Crudités with Ranch Dressing, Seasonal Fruit Platter

SALADS (Choice of Two)

Mixed-Green House Salad (Choice of two Dressings)
(*Ranch, Thousand Island, Italian, Blue Cheese*)

Potato Salad, Pasta Salad, Broccoli Salad, Mushroom Salad, Marinated Tomato & Cucumber Salad

ENTRÉES (Choice of Three)

Smothered Pork Chops, Housemade Meatloaf, Southern-Fried Chicken,
Herb-Baked Chicken, Deep-Fried Catfish, Lemon-Peppered Mahi Mahi

STARCHES (Choice of Two)

Mashed Potatoes, Baked Potatoes, Macaroni & Cheese, Rice Pilaf

VEGETABLES (Choice of One)

Country Green Beans, Collard Greens, Vegetable Medley, Corn on the Cob

DESSERT (Choice of Two)

German Chocolate Cake, Strawberry Shortcake, Bread Pudding, Georgia Peach Cobbler, Apple Pie, Pecan Pie

INCLUDES

Warm Rolls & Butter

Coffee, Decaf, Hot Tea and Iced Tea

\$38 per person

ADDITIONAL ITEMS AVAILABLE FOR BUFFET CARVING STATIONS

Breast of Turkey	\$177
Roast Pork Loin	\$165
Baked Honey-Glazed Ham	\$345
Top Round of Beef	\$270
Roasted Prime Rib	\$378



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THEME BUFFETS | HAWAIIAN LUAU

Tropical Fruit & Melon Display

SALADS (Choice of Two)

Tossed, Mixed Hawaiian Green Salad (with two Dressings)
(Ranch, Thousand Island, Italian, Blue Cheese)

Tropical Fruit Salad, Coconut Shrimp Salad, Lomi Lomi Salmon Salad, Chicken Macadamia Salad

ENTRÉES (Choice of Three)

Kalua Pork, Huli Huli Chicken, Kalbi-Style Short Ribs,
Macadamia Nut-Crusted Mahi Mahi, Thai Chicken-Teriyaki Kabobs

ACCOMPANIMENTS

Steamed Rice, Buttered Ginger Carrots, Long Noodles Lo-mein, Stir-fried Vegetables, Sweet Potatoes

DESSERT (Choice of Two)

Pineapple Upside-Down Cake, Banana Cake, Coconut Cream Pie, Macadamia-Coconut Cake, Chiffon Cake

INCLUDES

Hawaiian Dinner Rolls & Butter
Coffee, Decaf, Hot Tea and Iced Tea

\$45 per person

ADDITIONAL ITEMS AVAILABLE FOR BUFFET CARVING STATIONS

Breast of Turkey	\$177
Roast Pork Loin	\$165
Baked Honey-Glazed Ham	\$345
Top Round of Beef	\$270
Roasted Prime Rib	\$378
Whole Roasted Pig	\$395





THEME BUFFETS | DOWN-HOME TEXAS BBQ

Chilled Fruit & Melon, Peel & Eat Shrimp

SALADS (Choice of Two)

Mixed-Green House Salad (Choice of two Dressings)
(Ranch, Thousand Island, Italian, Blue Cheese)

Potato Salad, Pasta Salad, Crab Salad, Coleslaw

ENTRÉES (Choice of Three)

BBQ Spareribs, Pulled BBQ Pork, BBQ Beef Ribs, Brisket of Beef,
Fried Catfish, BBQ Chicken, Broiled Hot Links

ACCOMPANIMENTS (Choice of Two)

Seasoned Potato Wedges, Baked Beans, Roasted Baby Red Potatoes,
Roasted Corn on the Cob, Roasted Vegetable Medley

DESSERT (Choice of Two)

German Chocolate Cake, Georgia Peach Cobbler, Strawberry Shortcake,
Apple Pie, Bread Pudding, Pecan Pie

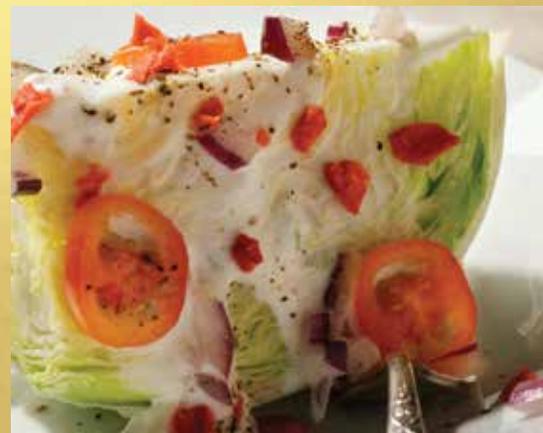
INCLUDES

Warm Rolls & Butter
Coffee, Decaf, Hot Tea and Iced Tea

\$37 per person

ADDITIONAL ITEMS AVAILABLE FOR BUFFET CARVING STATIONS

Breast of Turkey	\$177
Roast Pork Loin	\$165
Baked Honey-Glazed Ham	\$345
Top Round of Beef	\$270
Roasted Prime Rib	\$378





THEME BUFFETS | ORIENTAL BUFFET

SALADS (Choice of Two)

Oriental Noodle Salad, Chicken & Mandarin Orange Salad, Shrimp & Coconut Salad, Tropical Fruit Salad

ENTRÉES (Choice of Three)

Chicken Chow Mein, Spicy Orange Chicken, Beef Broccoli, Sweet & Sour Pork -or- Sweet & Sour Chicken, Mongolian Beef, Szechwan Shrimp

ACCOMPANIMENTS (Choice of Two)

Steamed Rice, House Fried-Rice, Lo-mein Noodles, Stir-Fry Vegetables

DESSERT (Choice of Two)

Pineapple Coconut Cake, Rice Pudding, Almond Cake

INCLUDES

Fried-Rice Noodles, Fried Wontons, Fortune Cookies
Coffee, Decaf, Hot Tea and Iced Tea

\$38 per person

ADDITIONAL ITEMS AVAILABLE FOR BUFFET CARVING STATIONS

Char-Shu BBQ Ribs

\$200

Char-Shu Pork Loin

\$225





PLATED DINNERS

SOUPS & SALADS (Choice of One)

Creamy Five-Onion Soup, Tomato Basil Bisque, Broccoli Cheddar Soup, Seafood Gumbo, Mixed-Greens with Roma Tomato & Cucumber, Caesar Salad with Caesar Dressing, Spinach Salad with Warm Bacon Dressing, Mesclun Greens with Herb Vinaigrette, The Wedge with Blue Cheese Dressing

ACCOMPANIMENTS (Choice of One)

Oven-Roasted Potatoes, Rice Pilaf, Garlic-Mashed Potatoes, Twice-Baked Potato, Baked Potato

ENTRÉES (Choice of One)

PAN-SEARED BREAST OF CHICKEN

Chicken Breast with Mushroom Ragout served with Burgundy Sauce

\$25 per person

FILLET OF SALMON

Topped with a Lobster butter sauce

\$27 per person

SPICED PORK PORTERHOUSE

Seared with diced spiced apples with a herb enriched Pork Jus

\$27 per person

FILET MIGNON

Broiled to perfection and topped with Peppercorn Demi-Glace

\$45 per person

Request for Multi-Entrée Choices will be charged at the Highest Cost. Served with Vegetable du Jour, Warm Rolls and Butter

CHICKEN CORDON BLEU

Chicken Breast stuffed with Ham & Cheese served with Supreme sauce

\$26 per person

GRILLED SNAPPER

Topped with Crab-Beurre Blanc sauce

\$30 per person

16 OZ. PRIME RIB OF BEEF

Served with Au Jus and creamy horseradish

\$38 per person

FILET MIGNON & SHRIMP SCAMPI

Broiled Filet with Tiger Shrimp Sautéed in Garlic Butter Sauce

\$68 per person

ADDITIONAL ITEMS AVAILABLE FOR DINNER

APPETIZERS

Shrimp Cocktail

\$16

Crab Cakes

\$19

DESSERT (Choice of One)

NY Cheesecake, Chocolate Mousse, Tiramisu Cake, Triple Chocolate Cake Coffee, Decaf, Hot Tea and Iced Tea



SEVEN STARS® | GRAND DINNER BUFFET

Buffet Price reflects 1½ hour of Consumption

CHILLED SEAFOOD ON ICE

Jumbo Shrimp, Remoulade Sauce, Mussels, Cocktail Sauce, Crab Claws, Spicy Marmalade

CHILLED SELECTIONS

Tropical Fruit & Melon Platter, Roasted Asparagus & Peppers with Tomatoes and Olive Oil Vinaigrette

SALAD PRESENTATION OF:

Hearts of Romaine Caesar Salad, Spinach & Arugula Salad, Spring Greens
(*Caesar Dressing, Balsamic Vinaigrette, House Dressing, Raspberry Vinaigrette Bacon Dressing*)
Petite Shrimp & Fennel Citrus Salad with Pickled Sesame Oriental Dressing
Marinated Mushroom & Artichoke in Herb Vinaigrette

DISPLAY OF PÂTÉS AND TERRINES

Cornichons, Pepperoncini, Cherry Peppers, Chutneys

HOT SELECTIONS

Herb-Dusted Snapper with Champagne Cream
Pan-seared Breast of Chicken with Foie Gras Truffle Sauce
Broiled Lamb Chops with Mint Blackberry Demi-Glace
Twice-Baked Potatoes
Garlic Mushroom Risotto
Medley of Seasonal Baby Vegetables
Assorted Rolls with Butter

CARVING SELECTIONS

Carved Prime Rib of Beef with Creamy Horseradish & Au Jus
Moroccan Salmon Almandine with Lobster Herb Butter

DESSERTS (Assortment of)

French Pastries, Specialty Cakes, Deep-Dish Pies

FRESHLY BREWED ICED TEA

\$130 per person

All prices are subject to 10% sales tax and 19% service charge. Prices are subject to change at any time.



HORS D'OEUVRES

Priced per 100 Pieces

MEATBALLS -Swedish, BBQ, Sweet & Sour	\$176
MINI EGG ROLLS -Hot Mustard and Sweet & Sour Sauce	\$146
MINI BURRITOS -Salsa and Sour Cream	\$156
CHICKEN WINGS <i>(with Ranch -or- Blue Cheese Dipping Sauce)</i> -Traditional, Sweet BBQ, Teriyaki, Garlic Parmesan	\$196
BRUSCHETTA TRIO -Roma Tomato, Wild Mushroom, Shrimp	\$451
CHICKEN TENDERS <i>(With Ranch Dressing or Honey Mustard)</i>	\$276
NATCHITOCHE MEAT PIES	\$251
BBQ SPARERIBS	\$296
JALAPENO POPPERS	\$226
BEEF OR CHICKEN SATAY	\$241
BEEF OR CHICKEN KABOBS	\$241

OCEAN SPECIALTIES

CRAB-STUFFED MUSHROOMS	\$351
COCONUT-FRIED SHRIMP	\$351
PETITE CRAB CAKES	\$351
SCALLOPS ST. JACQUES	\$296
STUFFED CRAB	\$326
BACON-WRAPPED SHRIMP WITH JACK DANIEL'S BBQ SAUCE	\$351
BREADED FRIED SHRIMP	\$351

SOUTHERN SPECIALTIES

(Priced by the Gallon)

CHICKEN & SAUSAGE GUMBO	\$51
SEAFOOD GUMBO	\$96
CHICKEN & SAUSAGE JAMBALAYA	\$76
SEAFOOD JAMBALAYA	\$96

SEAFOOD BY THE POUND

PEEL & EAT SHRIMP	MARKET PRICE
SHRIMP COCKTAIL	MARKET PRICE
CRAB CLAWS	MARKET PRICE
LOBSTER CLAWS	MARKET PRICE

All prices are subject to 10% sales tax and 19% service charge. Prices are subject to change at any time.



HORS D'OEUVRES

Priced per 100 Pieces

CANAPÉS

Deviled Eggs	\$176
Assorted Sliced California Rollup	\$166
Assorted Finger Sandwiches	\$151
Assorted Canapés	\$226

SALAD BY THE BOWL

(Serves 25 guests)

Tossed Green with Dressing	\$56
Crawfish Pasta Salad	\$76
Potato Salad	\$61
Coleslaw	\$61
Macaroni Salad	\$61
Tomato & Cucumber	\$61
Fruit Salad	\$56
Chicken -or- Tuna Salad	\$66
Ambrosia	\$66
Shrimp Confetti	\$141

SPECIALTY PLATTERS

Chocolate Dipped Strawberries	\$251
Fresh Vegetable Crudité with Ranch Dip	
Small Tray (feeds 12-20 people)	\$96
Medium Tray (feeds 20-30 people)	\$116
Large Tray (feeds 30-50 people)	\$151
Fresh Fruit Platter	
Small Tray (feeds 12-20 people)	\$101
Medium Tray (feeds 20-30 people)	\$151
Large Tray (feeds 30-50 people)	\$176
Domestic Cheese Display	
<i>(Served with Assorted Crackers)</i>	
Small Tray (feeds 12-20 people)	\$101
Medium Tray (feeds 20-30 people)	\$136
Large Tray (feeds 30-50 people)	\$151



CHIPS & DIPS

SPECIALTY CHIPS

HOUSEMADE POTATO CHIPS (Plain, BBQ, Cajun, Ranch, Salt & Black Pepper, Truffle & Salt)	\$25 PER 5/LB.
FRESH CORN TORTILLA CHIPS (Plain, Cajun, BBQ Chili)	\$22 PER 5/LB.
FRESH FLOUR TORTILLA CHIPS (Plain, Cajun, BBQ Chili)	\$20 PER 5/LB.
POPCORN (Plain, Butter, Ranch, & Cheddar)	\$25 PER 5/LB.

COLD DIPS

(Serves 25 people)

BEAN DIP	\$26
SOUR CREAM & GREEN ONION DIP	\$26
SOUR CREAM RANCH DIP	\$21
7-LAYER FIESTA DIP (Jalapeno Cheese, Seasoned Taco Meat, Green Onions, Refried Beans, Diced Tomatoes, Sour Cream)	\$51
CRAWFISH DIP	\$66

COLD DIPS

(Serves 25 people)

SPINACH ARTICHOKE DIP	\$46
SPINACH DIP	\$36
ÉTOUFFÉE DIP	\$51
JALAPENO & CHEDDAR DIP	\$36
ROTEL DIP	\$46
QUESO DIP	\$41

ASSORTED SALSA

(per gallon /25 people)

MILD HOUSEMADE SALSA	\$41
PICO DE GALLO	\$46
TOMATILLO SALSA	\$56
BLACK BEAN & CORN FIESTA SALSA	\$66
5-ALARM SALSA	\$46

All prices are subject to 10% sales tax and 19% service charge. Prices are subject to change at any time.



EXHIBITIONS & STATIONS

SALAD BAR

Romaine Lettuce, Iceberg Mixed-Greens, Spring Greens, Baby Spinach
 Chopped Ham, Turkey, Bacon Bits, Cherry Tomatoes, Sliced Red Onions, Croutons
 Red Peppers, Green Peppers, Sliced Mushrooms, Black Olives, Sliced Cucumbers
 Chopped Eggs, Pickled Okra, Sunflower Seeds, Shredded Carrots, Raisins
 Ranch Dressing, Thousand Island Dressing, Blue Cheese Dressing, Italian Dressing, French Dressing
 Shredded Mozzarella, Shredded Cheddar, Shredded Jack Cheese
 Grated Parmesan Cheese, Blue Cheese Crumbles

\$7 per person

TACO & NACHO BAR

Seasoned Shredded Beef, Seasoned Taco Meat, Seasoned Shredded Chicken
 Shredded Lettuce, Green Onions, Chopped Red Onions, Jalapeno Cheese Sauce
 Chili con Carne, Chopped Jalapeno, Diced Tomatoes, Shredded Cheddar Cheese
 Pico de Gallo, Sour Cream, Guacamole
 Tortilla Chips, Flour Tortillas, Taco Shells

\$23 per person

PASTA BAR

Spaghetti Pasta, Penne Pasta, Linguini Pasta, Orecchiette Pasta
Sweet Italian Sausage, Petite Shrimp, Black Mussels, Garlic Roasted Chicken Breast
Basil Leaves, Oregano, Minced Garlic, Parmesan Cheese, Red Pepper, Green Pepper
Red Onions, Sundried Tomato, Broccoli Florets, Baby Green Peas
Fresh Tomato, Zucchini, Yellow Squash
Choice of Sauce: White Wine Garlic Sauce, Alfredo Sauce, Italian Meat Sauce, Cioppino Sauce

\$24 per person

CARVING STATIONS

Breast of Turkey	\$176	Roasted Steamship Round of Beef	\$451
Roast Pork Loin	\$165	Roasted Sirloin of Beef	\$366
Baked Honey-Glazed Ham	\$345	Roasted Prime Rib	\$378
Top Round of Beef	\$270	Roasted Tenderloin	\$451

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

All prices are subject to 10% sales tax and 19% service charge. Prices are subject to change at any time.



BEVERAGES

HOST BAR/CASH BAR PRICING

Soft Drinks	\$2
Bottled Water	\$2
Domestic Beer	\$4
Imported Beer	\$4.50
House Wine	\$5
Assorted Juice	\$3
Mixed Drinks	\$6
Premium Brands	\$7

All prices are subject to 19% gratuity and 10% Sales Tax



HORSESHOE[®]
BOSSIER CITY

Bartender Fee: \$100 for the first three hours, and \$25 for each additional hour.
Host Bar Minimum Requirement: \$600



BANQUETS BEVERAGE SELECTIONS

Hosted Open Bar
Per Person starting from 1 hour
Minimum of 1 hour

All bar selections include House Wines, Beer, Juices, Soft Drinks and Waters

BEER AND WINE

House Wines, Budweiser, Bud Light, Miller Lite, Coors Light, Heineken, Corona, Fresh Juices, Soft Drinks and Waters

1 hour of open bar at \$15 per person
2 hours of open bar at \$18 per person
3 hours of open bar at \$22 per person
4 hours of open bar at \$28 per person
5 hours of open bar at \$35 per person
Each additional hour \$9 per person

PREMIUM BRANDS

Absolute Vodka, Bombay Sapphire Gin, Johnnie Walker Red Scotch, Forty Creek Whiskey, Maker's Mark Bourbon, Bacardi Silver Rum, Malibu Coconut Rum, Jose Cuervo Tequila

1 hour of open bar at \$25 per person
2 hours of open bar at \$30 per person
3 hours of open bar at \$38 per person
4 hours of open bar at \$45 per person
5 hours of open bar at \$54 per person

Deluxe Brands

Sky Vodka, Beefeater Gin, Cruzan Light Rum, Jack Daniel's Black Label Whiskey, Dewars Scotch, Jim Beam Bourbon, Jose Cuervo Tequila and House Sparkling Wine

1 hour of open bar at \$22 per person
2 hours of open bar at \$27 per person
3 hours of open bar at \$33 per person
4 hours of open bar at \$41 per person
5 hours of open bar at \$50 per person
Each additional hour \$9 per person

Super Premium Brands

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Crown Royal Blended Whiskey, Woodford Reserve Bourbon, Johnnie Walker Black Scotch, Patrón Tequila and House Champagne

1 hour of open bar at \$30 per person
2 hours of open bar at \$35 per person
3 hours of open bar at \$43 per person
4 hours of open bar at \$51 per person
5 hours of open bar at \$60 per person
Each additional hour \$12 per person



HORSESHOE
BOSSIER CITY

Start and end times will be indicated on the BEO's. You will be charged an overtime fee if your event extends beyond the anticipated end time. Overtime Charges are \$50 per staff member/per hour (over scheduled end time for the event). An additional per hour beverage fee/per guest is also applicable.