

BANQUET

BREAKFAST MENU

Special requests & dietary restrictions may be honored at time of reservation. Please speak with your host regarding any modifications to menu

BEVERAGE SERVICE

\$2 pp

Unlimited fountain soda, decaf & regular coffee (hot tea upon request) with cream, sugar, sugar substitutes, ice water

PREMIUM ORANGE/APPLE JUICE

add \$1 pp

JUST THE BASICS CONTINENTAL

\$10 pp

Sweet pastry
Assorted muffin
Croissant
Whole fruits
Warm biscuits

with jam, jelly & butter selections

A STEP ABOVE CONTINENTAL

\$15 pp

Sweet & savory pastry

Assorted muffins

Bagels with cream cheese

Applewood smoked bacon

Seasoned potatoes

Egg scramble

Fresh cut fruit

Warm biscuits

with jam, jelly & butter selections

TOP TIER CONTINENTAL

\$20 pp

Sweet & savory pastry

Assorted muffins

Applewood smoked bacon

Seasoned potatoes

Cheddar & scallion egg scramble

Pancakes & Grade A 100% maple syrup

Fresh cut fruit

Warm biscuits

with jam, jelly & butter selections

Chef's daily quiche

**requests can be made but
are limited to product availability*

BANQUET

APPETIZER MENU

All items are priced Ala Cart, adjusted based on group size & amount of time for refill.

CHARCUTERIE BOARD

10ppl \$70 | 25ppl \$150 | 50ppl \$250

Artisan meat & cheese, nuts, mustard, fruit spread

CHEESE BOARD

10ppl \$60 | 25ppl \$130 | 50ppl \$225

Artisanal cheese selections, seasonal fruit, assortment of crackers & crostini, pickled vegetables

HUMMUS PLATTER

10ppl \$50 | 25ppl \$100 | 50ppl \$170

Traditional hummus & spicy hummus spread, crispy pita chips, naan bread, seasonal vegetables

CHIPS & DIPS

10ppl \$40 | 25ppl \$90 | 50ppl \$150

Crispy fried corn & crispy pita chips, pico de gallo, spinach & artichoke, buffalo chicken

SMOKED CHICKEN WINGS

20pc \$40 | 50pc \$80

Served with house Hot & Bourbon BBQ dipping sauces, side ranch, celery

BUTTERMILK FRIED CHICKEN TENDERS

20pc \$40 | 50pc \$85

Served with house Hot & bourbon BBQ dipping sauces,
side ranch, celery

SWEDISH MEATBALLS

25pc \$45 | 50pc \$75

Mushroom cream sauce, selected preserve spread, rye bread

MINI CRAB CAKES

20pc \$60 | 40pc \$100 | 70pc \$150

Jumbo lump crab, red pepper remoulade, lemon wedge

JUMBO SHRIMP COCKTAIL

20pc \$70 | 50pc \$150

Citrus poached 13-15ct shrimp, house made cocktail
sauce, lemon wedge, club crackers, raw horseradish

BACON WRAPPED SCALLOPS

20pc \$100 | 50pc \$230

Large diver scallops wrapped with Nueske's Applewood
smoked bacon, house made cocktail sauce, bourbon
BBQ sauce, lemon wedge

CAPRESE BITES

25pc \$40 | 50pc \$70

Bite-sized skewers of fresh mozzarella & cherry tomato,
chopped basil, balsamic reduction, toasted garlic crostini

BLT SLIDERS

20pc \$80 | 50pc \$170

Applewood smoked bacon, heirloom tomato, Bourbon
Barrel aged salt, bibb lettuce, dukes mayo, slider bun

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PLATED LUNCH/DINNER MENU

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PREMIUM ORANGE/APPLE JUICE \$1 pp

Unlimited fountain soda, decaf & regular coffee (hot tea upon request) with cream, sugar, sugar substitutes, ice water

PLATED SERVICE - *bread service included*

JUST THE BASICS \$35pp

add a house, Caesar or seasonal salad \$5pp

• **Entrée** - choose 1 pp

Buttermilk Fried Chicken Breast & Thigh

add \$1 for all white meat

Garlic Peppercorn Roasted Pork Loin with Pork Jus

Bacon Wrapped Meatloaf with Ketchup Glaze

Lemon Garlic Shrimp Scampi

Stuffed Squash with House Red Sauce

• **Starch** - choose 1 per event

Chive Mashed Potatoes

Rice Pilaf

Herb Roasted Potatoes

Brown Sugar Smashed Sweet Potatoes

Classic Mac & Cheese

• **Vegetable** - choose 1 per event

Fresh Cut Corn

Garlicy Steamed Broccoli

Baked Beans

Southern Green Beans

Seasonal Chef's Selection – ask for details

BANQUET

PLATED LUNCH/DINNER MENU

A STEP ABOVE \$45pp

add a house, Caesar or seasonal salad \$5pp

• Entrée - choose 1 pp

Herb Roasted Turkey Breast with Pan Gravy

Rosemary & Garlic Crusted Prime Rib with Au Jus

Sautéed Chicken with Mushroom Marsala Sauce

Roasted Faroe Island Salmon with Lemon Dill Sauce

Vegetable Stack and Béchamel Cream Sauce

• Starch - choose 1 per event

Boursin Whipped Potatoes

Citrus & Herb Quinoa

Orecchiette Pasta with Broccolini & Chili

Au Gratin Potatoes

Herb & Butter tossed New Potatoes

• Vegetable - choose 1 per event

Maple Roasted Carrots

Green Bean Almondine

Grilled Asparagus

Balsamic Glazed Grilled Veggies

Chef's Seasonal Selection – ask for details

BANQUET

PLATED LUNCH/DINNER MENU

TOP TIER \$55pp

add a house, Caesar or seasonal salad \$5pp

• **Entrée - choose 1 pp**

Chicken Roulade with Seasonal Vegetable & Thyme Jus

Hand Carved Beef Tenderloin with Red Wine Demi

Jumbo Lump Crab Cakes & Poached Shrimp

with Remoulade & Citrus

Herb Stuffed Porchetta with Grilled Peach Gastrique

Butternut Squash Ravioli in Brown Sage Butter

• **Starch - choose 1 per event**

Rosemary Roasted Root Vegetables

Duchess Potatoes

Saffron Basmati Rice

Pea & Prosciutto Risotto

Potato Gnocchi in Basil Pesto

• **Vegetable - choose 1 per event**

Grilled Carrots with Garlic Chili Crisp

Bourbon Bacon Jam Brussels Sprouts

Roasted Wild Mushrooms

Warm Spiral Vegetable Salad

Chef's Seasonal Selection -ask for details

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LUNCH/DINNER MENU

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GRAB N GO \$20pp

• **Selection of Deli Wraps -**

Turkey & Swiss, Beef & Cheddar, Ham & Provolone
Tortilla Wrap, Lettuce Tomato Side

• **Chicken Salad on Croissant -**

Lettuce, Tomato, Condiments on Side

**Assorted Chips & Nuts, House baked Cookies
Granola Bars, Whole Fruit**

TACO BAR \$25pp

• **Protein Selection -**

Mojo Pulled Pork, Seasoned Ground Beef,
Shredded Cilantro Lime Chicken Thighs

• **All The Toppings -**

Pico de Gallo, Guacamole, Blended Cheese, Lettuce,
Sour Crème, Jalapenos, Hot & Mild Sauce,
Fresh Lime, Diced Onion, Cilantro

• **Shells -**

Soft Corn & Flour, Hard Corn

**Mexican Rice, Corn Bread Cake
Black Bean Corn Sauté, Crispy Tortilla Chips**

BBQ PICNIC \$30pp

• **Smoked Pork Shoulder -**
Texas Toast, Pickle Chips,
Selection of BBQ Sauces & Mustard

• **Smoked Chicken Wings -**
Celery & Carrots for dipping, Ranch & Blue Cheese

Home-style Mac N Cheese,
Southern Green Beans & Ham,
Deviled Eggs with Smoked Bacon,
Cole Slaw, Potato Salad, Corn Bread
Layered Banana Pudding
House Baked Cookies
Pecan Tarts

ITALIAN TASTE \$30pp

• **Classic Meatballs In Red Sauce -**
House Made Marinara, Penne Pasta in Garlic & Olive Oil,
Steamed Broccoli in White Wine Butter Sauce

• **Anti-Pasta Board -**
Cured Olives, Grilled Artichokes, Charred Red Peppers, Crusty
Italian Loaf Bread, Roasted Garlic Cloves, Sweet Peppadew
Peppers, Chef's Selection of Meats & Cheeses

• **Caprese Salad -**
Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze

• **Garden Salad -**
Mixed Greens, Cucumber, Tomato, Pepperchini, Crouton,
Red Onion, Selection of Dressings

Garlic Bread
Assorted Flat Bread Pizzas – Chef's Selection
Biscotti & Pirouette Cookies

HOME-STYLE CLASSICS \$35pp

- Beer Battered Cod - Lemons, Tartar Sauce
- Fried Jumbo Chicken Tenders - Mixed Sauces for Dipping
 - Sliced Meatloaf - With Ketchup Glaze
 - Mashed Potatoes - With Chicken Gravy
- Mac N Cheese - Crunchy Breadcrumb Topping
- Tossed Salad - Mixed Greens, Cucumber, Tomato, Crouton, Red Onion, Shaved Carrot, Shredded Cheese, Selection of Dressings

**Glazed Carrots
Diced Seasonal Fruit
Kings Hawaiian Rolls & Buttermilk Biscuits,
House Baked Cookies, Assorted Dessert Bars**

A STEP ABOVE \$40pp

- Dried Fruit Stuffed Porchetta - Herb Dressing
- Smoked Prime Rib - Au Jus, Fresh & Creamy Horseradish Sauce
 - Grilled Peach Chicken Breast
 - Boursin Whipped Potatoes - Loaded Toppings on side, Cheese, Bacon, Scallion, Butter, Sour Cream
 - Skillet Sweet Potatoes - Hot Honey Lime Butter
 - Slow Roasted Baby Carrots with Herbs
 - Bourbon BBQ Glazed Brussels Sprout - Toasted Pine Nuts, Goat Cheese
- Grilled Vegetable Tray - Assortment of Seasonal Grilled Options
- Tossed Caesar Salad - Herb Crouton, Crispy Parmesan Crumble

**Assorted Petit Fours & Macarons
Dessert Bars**

EVENT BAR PRICING

	CLASSIC BRANDS	ADVANTAGE BRANDS	PREMIER BRANDS
Vodka	Absolut	Titos	Grey Goose
Tequila	Jose Cuervo	Avion Silver	Patron Silver
Gin	Beefeater	Tanqueray	Bombay Sapphire
Scotch	Dewars	Chivas Regal	Johnnie Walker Black
Rum	Cruzan Light	Bacardi /Captain	Mt. Gay Black Barrel
Whiskey	Jack Daniel	Crown Royal	Whistlepig Piggyback Rye
Bourbon	Jim Beam	Makers Mark / Woodford Reserve	Angels Envy

DOMESTIC BEERS

Budweiser, Bud Light, Miller Lite, Mich Ultra, Coors Light, Yuengling, Yuengling Light, Bud Light Seltzer (current flavors)

AVAILABLE UPON REQUEST-DRAFT BEER

Choice of 3 varieties from our on premise draft beer list

AVAILABLE UPON REQUEST - IMPORTED BEERS

Corona Extra, Corona Premier, Heineken

AVAILABLE UPON REQUEST – CRAFT BEERS

Blue Moon, Rhinegeist Truth, Rhinegeist Bubbles, Madtree Psychopathy, Vizzy Lemonade Seltzers (Watermelon, Peach, Raspberry, and Strawberry)

WINE

HOUSE (Stone Cellar) PREMIUM (Coastal Ridge)

WINE BOTTLES

Choose from a variety of premiere wines from our steakhouse menu.

BAR PRICING

Premier Brands	\$10.00 EA	House Wine	\$8.00 EA
Advantage Brands	\$9.00 EA	Premium Wine	\$10.00 EA
Classic Brands	\$8.00 EA	Red Bull	\$4.00 EA
Imported Beers	\$7.25 EA	Fruit Juice	\$4.00 EA
Domestic Beers	\$6.25 EA	Bottled Water	\$3.00 EA
Draft Beers	\$6.50 EA		

Miami Valley Gaming requires 1 bartender for every 100 guest for open, hosted or cash bars. A charge of \$175 per bar set-up for 4 hours is applicable to all hosted and cash bars. Additional bar hours may be requested at a rate of \$25 per hour. Service Charge of 22% will be added to the final bill.