



Events that know no bounds

DAYTIME MENU

BREAKFAST BUFFET

Based on 30 minutes of service | Minimum of 20 guests | \$3 surcharge per guest applies for less than 20 guests

CONTINENTAL

\$19.00 per Person

Orange Juice, Cranberry Juice, and Apple Juice
Fresh Sliced Fruit and Berries
Breakfast Muffins and Pastries
Selection of Fruit Preserves and Marmalades
Whipped Sweet Cream Butter
White and Whole Wheat Toast
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

HEARTY AMERICAN BRUNCH BUFFET

\$31.00 per Person

Orange Juice, Cranberry Juice, and Apple Juice
Fresh Sliced Fruit and Berries
White and Whole Wheat Toast
English Muffins
Selection of Bagels and Cream Cheeses
Whipped Sweet Cream Butter, Fruit Preserves, and Marmalades
Hot Oatmeal with Cinnamon, Maple Syrup, Brown Sugar, Dried Cranberries, and Dried Bananas
Scrambled Eggs
Bacon and Sausage
Shredded Hash browns
French Toast with Maple Syrup
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

BREAKFAST ADD ONS

Selection of Breakfast Muffins Pastries	\$3.00 per Person
Selection of Bagels and Cream Cheeses	\$3.00 per Person
Yogurt Parfaits with Granola	\$5.00 per Person
Corned Beef and Hash	\$5.00 per Person
Breakfast Burritos-Choose Sausage, Chorizo, Ham or Bacon, and Salsa	\$6.00 per Person
Breakfast Sandwiches: Choose Sausage, Ham or Bacon, Choose Cheddar or Swiss	\$6.00 per Person
Fresh Sliced Fruit and Berries	\$7.00 per Person
Smoked Salmon with Selection of Bagels and Cream Cheeses	\$18.00 per Person

BREAKS

Based on 30 minutes of service | Minimum of 25 guests | \$3 surcharge per guest applies for less than 25 guests

MID-MORNING BREAK

\$7.00 per Person

Blueberry Muffins
Banana Bread
Coffee Cake

SWEET & SALTY BREAK

\$11.00 per Person

Selection of cookies
Brownies
Chips and Pretzels

ENERGY RECHARGE

\$16.00 per Person

Fresh Whole Fruit
Trail Mix
Roasted Vegetable Quinoa Salad

COFFEE BREAK A LA CARTE

Selection of Potato Chips with Ranch, Cajun, and Salt and Pepper	\$3.00 Each
Fresh Whole Fruit	\$3.00 Each
Individual Chocolate Candy Bars	\$4.00 Each
Energy and Protein Bars	\$4.00 Each
Soft Pretzels with Nacho Cheese and Whole Grain Mustard	\$4.00 Each
Pita Chips and Selection of Hummus	\$4.00 Each
Selection of Low Fat and Greek Yogurts	\$5.00 Each
Individual Bags of Chips and Popcorn	\$5.00 Each
Selection of Cookies and Brownies	\$5.00 Each
Fresh Sliced Fruit and Berries	\$7.00 Each

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Iced Tea, Lemonade, and Fruit Punch	\$40.00 per Gallon
Selection of Pepsi Soft Drinks	\$4.00 Each
Horseshoe Bottled Water	\$4.00 Each
Selection of Gatorade	\$5.00 Each
Sparkling Water	\$5.00 Each
Individual Bottled Juices	\$5.00 Each

ALL DAY BEVERAGE PACKAGE

\$16.00 per Person

Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas
Selection of Pepsi Soft Drinks and Horseshoe Bottled Water

LUNCH BUFFET

Based on 60 minutes of service | Available only until 3 pm | Minimum of 25 guests

\$3 surcharge per guest applies for less than 25 guests

BOXED LUNCH

\$18.00 per person

Served with Pasta Salad, Bag of Chips, 1 piece of Whole Fruit, Chocolate Chip Cookie and choice of Soft Drink or Horseshoe Bottled Water

2 Selections per 25ppl

- ✚ Ham and Swiss with LTO on Whole Grain Bread
- ✚ Turkey with Cheddar LTO on Hoagie Roll
- ✚ Roast Beef and Provolone with LTO on Hoagie Roll
- ✚ Turkey BLT with Cheddar on Sourdough
- ✚ Roast Beef with Horseradish Mayo and Smoked Cheddar on Pretzel Bun
- ✚ Grilled Veggie Focaccia- Grilled Zucchini, Grilled Yellow Squash, , Portabella Mushroom, Red Onions, Fresh Mozzarella, and Roasted Red Pepper Aioli on Tomato Focaccia
- ✚ Chicken Caesar Wrap- Grilled Chicken with Parmesan Caesar Dressing, Romaine Lettuce, and Shaved Red Onion in Whole Wheat Honey Wrap or Spinach Wrap
- ✚ Italian Hoagie with Salami, Ham, Shaved Red Onion, Provolone Cheese, LTO on Hoagie Roll with Roasted Red Pepper Aioli or Italian Dressing
- ✚ Chicken Salad Croissant- Chicken Salad, Lettuce, Croissant

SOUP AND SALAD BUFFET

\$22.00 per person

SOUPS (PICK 2)

Chicken and Wild Rice Soup

Chili

Creamy Potato Leek Soup

Tomato Basil Soup

Broccoli Cheddar Soup

Spinach Florentine Soup

Minestrone

Chicken Tortilla Soup

Clam Chowder

Chicken Noodle Soup

BUILD YOUR OWN SALAD STATION

Mixed Greens, Chopped Eggs, Cucumber, Cherry Tomato, Julienne Red Onions, Bacon Bits, Cheddar Cheese, Shredded Carrots, Croutons, Assorted Dressings

BREAD STATION

Assorted Rolls, French Baguette, Grilled Ciabatta, Rye Breadstick, Garlic Herb Breadstick, Tomato Focaccia

DESSERT

Selection of Cookies and Brownies

HORSESHOE DELI

\$24.00 per person

Broccoli and Cheese Soup

Mixed Green Salad with: Ranch, Italian, French, and Honey Mustard Dressing

Potato Salad

Swiss, American, Provolone, Pepper Jack Cheeses

Lettuce, Tomato, Red Onion, Pickles

Mayonnaise, Yellow Mustard, Deli Mustard, Relish

Roast Beef, Ham, Turkey, Grilled Chicken Breast, Tuna Salad & Egg Salad

White Bread, Wheat Bread, Rye, Kaiser Rolls

Selection of Cookies and Brownies

LUNCH BUFFET

Based on 60 minutes of service | Available only until 3 pm | Minimum of 25 guests

\$3 surcharge per guest applies for less than 25 guests

HORSESHOE HOT LUNCH BUFFET

\$24.00 per person

Assorted Rolls and Garlic Bread sticks with Whipped Sweet Cream Butter

Mixed Green Salad with Assorted Dressings

Herb Mashed Potatoes

Sautéed Green Beans with Garlic

PROTEIN (PICK 1)

Fried Chicken

Herb Roasted Chicken

PASTA (PICK 1)

Mostaccoli with Meatballs and Marinara

Baked Mostaccoli with Marinara

Vodka Rigatoni with Shaved Parmesan

Creamy Macaroni and Cheese

Creamy Fettuccini Alfredo

Garlic Herb Parmesan Butter Linguini

Spinach Florentine Cavatappi

CAKE SLICE (PICK 1)

Coconut Crème Cake Slice

Chocolate Cake Slice

Cake of the Month

HORSESHOE OFF THE GRILL BUFFET

\$28.00 per person

Potato Salad

Coleslaw

Hot Dogs

Grilled Hamburgers

Grilled BBQ Chicken Breast

Baked Beans

Corn on Cob

Cheddar and Provolone Cheese

Lettuce, Tomato, Red Onion, Pickles

Assorted House made Potato Chips

Assorted Cobblers

PLATED LUNCH

Menus May be Changed or Modified upon Request

CHOOSE ONE FROM EACH CATEGORY

Price Based per Person by Protein choice | Based on one option minimum of 25 Guests

Includes Assorted Freshly Baked Rolls and Butter

SALADS

House Salad- Mixed Greens, Tomato, Onion, Cucumber

Classic Caesar Salad- Parmesan Cheese, Croutons

PROTEINS

6 oz Herb Roasted Chicken Breast \$32

6 oz Baked Salmon \$34

6 oz Herbed Grilled Flat Iron Steak \$37

VEGETABLES

Jumbo Grilled Asparagus

Roasted Glazed Baby Carrots

Roasted Brussels Sprout

Sautéed Green Beans

STARCHES

Roasted Fingerling Potatoes with Herbs

Roasted New Red Potatoes with Garlic and Rosemary

Roasted Garlic Thyme Mashed Potatoes

DESSERTS

Vanilla Cheesecake with Fresh Berries

Chocolate Jackpot Cake

Strawberry Torte with Whipped Cream

ADD SAUCE TO YOUR ENTRÉE

\$3.00 per Person

Herb Jus

Cranberry and Orange Reduction

Shallot Butter Sauce

Red Wine Demi Sauce