

HOLIDAY EVENTS THAT KNOW NO BOUNDS

SALES OFFICE: 855-MEET-CET (855-633-8238)

or email meet@caesars.com

Horseshoe Casino

777 Casino Center Drive

Hammond, IN 46320



HORSESHOE[®]

Prices subject to 7% Indiana State Sales Tax and 20% Gratuity. Holiday packages available for the 2018 Holiday Season. Must be 21 years or older to gamble. Know When To Stop Before You Start.[®] Gambling Problem? Call 1-800-9-WITH-IT. ©2015, Caesars License Company, LLC

BUFFET DINNER \$45 PER PERSON

Menus May be Changed or Modified upon Request

CHOOSE TWO FROM EACH CATEGORY

Price Based per Person | Based on minimum of 50 Guests

Includes Assorted Artisan Breads, Rolls, and Butter

Fresh Blend of Italian Coffee, Decaffeinated Coffee, and Herbal Tea

SALADS

Mixed Greens with Assorted Dressings

Classic Caesar Salad

Spinach Salad with Wild Mushrooms, Candied Pumpkin Seeds, and Creamy Bacon Thyme Dressing

Farfalle Pasta Salad, House Made Italian Dressing, Roasted Winter Vegetables

Chopped Salad, White Balsamic Vinaigrette, Bacon, Egg, Croutons, Ditalini, Cucumbers, and Tomatoes

PROTEINS (Carving Station Applies to a \$100 Chef Fee)

Slow Roasted Turkey with Herb Gravy

Apple Glazed Ham

Bacon Wrapped Pork Loin with Brown Sugar Thyme Glaze

Roasted Prime Rib of Beef with Au Jus and Horseradish Sauce

Herb Salmon with blistered tomatoes

Herb Roasted Chicken with Champagne Cream

VEGETABLES

Green Bean Casserole

Maple Glazed Carrots and Parsnips

Roasted Brussel Sprouts with Bacon and Shallots

Winter Squash with Roasted Garlic

Creamed Spinach

STARCHES

Traditional Buttermilk Whipped Potatoes

Horseradish Potato Au gratin

Sage Cranberry Stuffing with Turkey Gravy

Candied Sweet Potatoes

Smashed Yukon Gold Potatoes with Garlic and Rosemary

Roasted Fingerling Potatoes with Thyme and Cippolini Onions

DESSERTS

Vanilla Cheesecake

Pumpkin Roll

Chocolate Custard

Bourbon Pecan Tart

Crème Brulee

Candy Cane Cheesecake

Gingerbread Cheesecake

BUFFET DINNER \$55 PER PERSON

Menus May be Changed or Modified upon Request

CHOOSE TWO FROM EACH CATEGORY

Price Based per Person | Based on minimum of 50 Guests

Includes Assorted Artisan Breads, Rolls, and Butter

Fresh Blend of Italian Coffee, Decaffeinated Coffee, and Herbal Tea

SALADS

Mixed Greens with Assorted Dressings

Classic Caesar Salad

Spinach Salad with Wild Mushrooms, Candied Pumpkin seeds, and Creamy Bacon Thyme Dressing

Farfalle Pasta Salad, House Made Italian Dressing, Roasted winter Vegetables

Chopped Salad, White Balsamic Vinaigrette, Bacon, Egg, Croutons, Ditalini, Cucumbers, and Tomatoes

PROTEINS (Carving Station Applies to a \$100 Chef Fee)

Slow Roasted Turkey with Herb Gravy

Apple Glazed Ham

Bacon Wrapped Pork Loin with Brown Sugar Thyme Glaze

Roasted Prime Rib of Beef with Au Jus and Horseradish Sauce

Grilled Beef Tenderloin with Herb Demi

Herb Salmon with Blistered Tomatoes

Herb Roasted Chicken with Champagne Cream

VEGETABLES

Green Bean Casserole

Maple Glazed Carrots and Parsnips

Roasted Brussel Sprouts with Bacon and Shallots

Winter Squash with Roasted Garlic

Creamed Spinach

Grilled Asparagus

STARCHES

Traditional Buttermilk Whipped Potatoes

Horseradish Potato Au gratin

Sage Cranberry Stuffing with Turkey Gravy

Smashed Yukon Gold Potatoes with Garlic and Rosemary

Roasted Fingerling Potatoes with Thyme and Cippolini Onions

Craisin Almond Basmati Rice Pilaf

DESSERTS

Vanilla Cheesecake

Pumpkin Roll

Chocolate Custard

Bourbon Pecan Tart

Crème Brulee

Candy Cane Cheesecake

Gingerbread Cheesecake

Ganache Tart

BUFFET DINNER \$65 PER PERSON

Menus May be Changed or Modified upon Request

CHOOSE TWO FROM EACH CATEGORY

Price Based per Person | Based on minimum of 50 Guests

Includes Assorted Artisan Breads, Rolls, and Butter

Fresh Blend of Italian Coffee, Decaffeinated Coffee, and Herbal Tea

SALADS

Mixed Greens with Assorted Dressings

Classic Caesar Salad

Spinach Salad with Wild Mushrooms, Candied Pumpkin Seeds, and Creamy Bacon and Thyme Dressing

Farfalle Pasta Salad, House Made Italian Dressing, Roasted Winter Vegetables

Chopped Salad, White Balsamic Vinaigrette, Bacon, Egg, Croutons, Ditalini, Cucumbers, and Tomatoes

Spinach Arugula Salad, Craisins, Bleu Cheese Crumbles, Toasted Almonds, Raspberry Vinaigrette

PROTEINS (Carving Station Applies to a \$100 Chef Fee)

Slow Roasted Turkey with Herb Gravy

Apple Glazed Ham

Bacon Wrapped Pork Loin with Brown Sugar Thyme Glaze

Roasted Prime Rib of Beef with Au Jus and Horseradish Sauce

Grilled Beef Tenderloin with Herb Demi

Herb Salmon with blistered tomatoes

Shrimp De Jonghe

VEGETABLES

Green Bean Casserole

Maple Glazed Carrots and Parsnips

Roasted Brussels Sprout with Bacon and Shallots

Winter Squash with Roasted Garlic

Grilled Asparagus

Creamed Spinach

STARCHES

Traditional Buttermilk Whipped Potatoes

Candied Sweet Potatoes

Sage Cranberry Stuffing with Turkey Gravy

Horseradish Potato AuGratin

Smashed Yukon Gold Potatoes with Garlic and Rosemary

Roasted Fingerling Potatoes with Thyme and Cipollini Onions

Craisin Almond Basmati Rice Pilaf

DESSERTS

Vanilla Cheesecake

Pumpkin Roll

Chocolate Custard

Bourbon Pecan Tart

Crème Brulee

Candy Cane Cheesecake

Gingerbread Cheesecake

Ganache Tart

Assorted Truffles

Pistachio Paves

Venetian Bars

Peanut Butter Clusters

PLATED DINNER

Menus May be Changed or Modified upon Request

CHOOSE ONE FROM EACH CATEGORY

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

Includes Assorted Artisan Breads, Rolls, and Butter

Fresh Blend of Italian Coffee, Decaffeinated Coffee, and Herbal Teas

SALADS

House Salad- Mixed Greens, Tomato, Onion, Cucumber

Classic Caesar Salad- Parmesan Cheese, Croutons

Spinach Salad- Radishes, Pecan, Red Onion, Balsamic Vinaigrette

Wedge Salad-Smoked Bacon, Blue Cheese, Hardboiled Egg

PROTEINS

8 oz Roasted French Cut Chicken Breast \$38

10 oz Chicken Breast \$39

8 oz Baked Salmon \$43

6 oz Herbed Flat Iron Steak \$45

6 oz Halibut \$50

8 oz Filet \$63

10 oz Filet \$81

5/6 oz Lobster Tail \$52

7/8 oz Lobster Tail \$65

Jumbo Prawns (3ct) \$40

Jumbo Prawns (6ct) \$50

VEGETABLES

Jumbo Grilled Asparagus

Roasted Rainbow Carrots

Roasted Brussel Sprouts with Smoked Bacon, and Candied Walnuts

Sautéed Garlic Green Beans

STARCHES

Caramelized Onion and Bleu Cheese Potato Au gratin

Roasted Garlic Mashed Potatoes

Craisin Almond Basmati Rice Pilaf

Garlic and Herb Roasted Fingerling Potatoes

DESSERTS

Pumpkin Pie with Sable Crust, Candied Pecans and Spiced Micro Sponge

Flourless Chocolate Cake with Cherry Mousse and Amarina Cherries and Chocolate Sauce

Caramel Tart with Spiced Apples, Calvados Meringue and Candied Brioche

Candy Cane Cheesecake with Dark Chocolate Ganache, Chocolate Sauce and Mini Candy Cane

SPECIALTY STATIONS

SWEET TABLE | \$9.00 per person

Chocolate Covered Strawberries, Assorted Tarts, Assorted Cheesecakes, Mini Eclairs and Cream Puffs

BAR PACKAGES

Price per drink based on consumption

Cash Bar pricing = + \$1.00

Bar Package pricing available

ALL PACKAGES INCLUDE:

*Domestic Bottle Beer, \$6

*Imported Bottle Beer, \$7

*Assorted Fruit Juices, \$4

*Assorted Soft Drinks, \$3

*Horseshoe Bottle Water, \$3

Energy Drinks (Red Bull) \$6

*Included with Host Bar Packages or sold individually

CALL BRANDS \$7.00

Seagram's 7

Dewars

Jim Beam Bourbon

New Amsterdam Vodka

Seagram's Gin

Cruzan Light Rum

Sauza Silver

Cruzan Coconut Rum

Christian Brothers Brandy Brandy

Two-Hour Bar Package \$20.00

Three-Hour Bar Package \$26.00

Four-Hour Bar Package \$32.00

PREMIUM BRANDS \$8.00

Crown Royal

Chivas Regal

Jack Daniels

Absolut Vodka

Bombay Sapphire

Captain Morgan

Bacardi Lite

Jose Cuervo Gold

Malibu

Hennessey V.S.

Two-Hour Bar Package \$22.00

Three-Hour Bar Package \$29.00

Four-Hour Bar Package \$36.00

ULTRA PREMIUM BRANDS \$9.00

Crown Royal Reserve

Glenlivet

Knob Creek

Grey Goose (LITER)

Tanqueray 10

10 Cane

Patron Silver

Hennessey V.S.O.P.

Two-Hour Bar Package \$24.00

Three-Hour Bar Package \$32.00

Four-Hour Bar Package \$38.00

CORDIALS \$9.00

Grand Marnier

Kahlúa

Baileys

Disaronno



HORSESHOE®