## Buffets

All Buffets include Iced Tea, Sweet Tea, Water and Coffee.

## The Meeting

Deli Boards with Assorted Meats
Including Honey Baked Ham, Roasted Turkey
Cajun Chicken \& Roast Beef
Sliced Aged Cheeses
Fresh Accoutrements: Sliced Tomatoes, Sandwich Pickles
Purple Onions, Lettuce \& Jalapeno Relish
Baskets of Sliced Breads and Rolls
Variety of Sauces
Chips
Cookies, Blondies \& Brownies
$\$ 18.00$
On the Move
Pre-made Sandwiches Packaged for Travel
Ham \& Cheddar, Turkey \& Swiss, or Roast Beef \& Horseradish Havarti
Served on Baguettes, Gourmet Sliced Breads \& Rolls
Bags of Chips
Whole Fruit \& Power Bars
Assorted Sodas and Bottled Water
$\$ 16.95$
From The Grille
Hamburgers, Hebrew National Hot Dogs, Grilled Chicken Breasts
Served with Potato Salad, Coleslaw \& Baked Beans
Fresh Accoutrements: Sliced Tomatoes, Sandwich Pickles
Purple Onions, Lettuce
Variety of Sauces
Hamburger \& Hotdog Buns
Peach, Cherry, Apple or Chocolate Cobbler Iced Tea and Water
Additional Charge for Sodas
\$23.95

## Lagniappe

Assorted Green Salad with Seasonal Toppings and Dressings
Fried Catfish with Hush Puppies
Baked Chicken
Garlic/Cheddar Grits
Roasted Red Bliss Potatoes
Freshly Steamed Broccoli, Cauliflower \& Carrots
Traditional Southern Bread Pudding with Pecan Rum Sauce
Fresh Corn Muffins and Rolls
\$28.95

## Buffets continued

Seafood Feast
Chilled Seafood Bar, Oysters on the Half Shell, Peel and Eat Shrimp
Crawfish \& Ceviche
Sautéed Shrimp Scampi w/ Linguini Pasta
Seared Catch of the Day
Crabmeat Au Gratin
Rice Pilaf
Steamed Assorted Spring Vegetables
Haricot Verts
Fresh Baked Rolls
Assorted Miniature Desserts
$\$ 55.00$

## Plated Lunch \& Dinner

All Plated Lunch \& Dinners include Iced Tea, Sweet Tea, Water and Coffee.
Seared Bone-in Breast of Chicken
Spring Mix with Marinated Italian Vegetables
Penne Pasta
Tomato Basil Cream Sauce
Assorted Julienne Vegetables
Warm Rolls
Tiramisu
\$23.95
Tenderloin of Beef Filet
Traditional Wedge Salad with Bleu Cheese Dressing
Medallion of Hotel Butter
Smashed Red Potatoes Infused with Roasted Garlic
Roasted Baby Carrots
Warm Rolls
Flourless Chocolate Torte with Raspberry Coulis
$\$ 42.95$
Grilled Salmon
Served on a Bed of Braised Spinach, Leeks, Shiitake Mushrooms
Arugula Salad with Shaved Parmesan Reggiano
Warm Rolls
Creme Brulee
\$32.95
Braised Short Ribs with Cabernet Demi Glace Mixed Baby Greens with Assorted Dressings

Vermont Cheddar Grits
Grilled Asparagus
Warm Rolls
Toffee Crunch Cake
\$28.95
Prices quoted are per person unless otherwise stated. Tax and gratuity are not included.

## Coffee Break/ Breakouts

| Freshly Brewed Regular and Decaf | Chips \& Dips |
| :---: | :---: |
| Coffee | Bowls of Assorted Nuts |
| Warm Soft Pretzels |  |
| Assorted Pastries and Danishes | Sodas \& Bottled Water |
| Sliced Fresh Fruits | $\$ 11.00$ pp |
| Juice, Sodas and Bottled Water |  |
| $\$ 12.00$ pp | Homemade Hot Chocolate |
| Freshly Brewed Regular and Decaf | Chocolate Dipped Strawberries |
| Coffee | Miniature Truffles |
| Assorted Sodas and Bottled Water | Sodas and Bottled Water |
| Candy Bars \& Power Bars | \$11.00 pp |
| Whole Fresh Fruit |  |
| $\$ 10.00$ pp | Gourmet Finger Sandwiches |
| Freshly Brewed Regular and Decaf | Fresh Fruit Kabobs |
| Coffee | Chips \& Dips |
| Seasonal Fruit Salad | Sodas \& Bottled Water |
| Assorted Yogurt and Granola | $\$ 11.00$ pp |
| Assorted Juices and Bottled Water | $\$ 10.00$ pp |

## A La Carte Snacks

Individual Bags of Chips $\$ 2.25$ each
Warm Soft Pretzels \$21.00/doz
Assorted Muffins \$24.00/doz
Chips \& Salsa $\$ 2.50$ pp
Chocolate Dipped Strawberries \$32.00/doz
Chilled Yogurts $\$ 3.75$ each
Cinnamon Rolls \$28.00/doz

Fresh Baked Cookies \$24.00/doz
Assorted Candy Bars $\$ 2.25$ each
Assorted Fruit Breads $\$ 24.00 / \mathrm{doz}$
Bowls of Mixed Nuts \$17.00/lb
Granola Bars \$2.00 each
Whole Fresh Fruits $\$ 1.50$ each
Brownies \& Blondies \$26.00/doz

Fresh Sliced Fruits $\$ 3.00$ pp

## A La Carte Beverages

Coffee (Reg or Decaf) \$30.00/gal Lemonade or Raspberry Lemonade $\$ 20.00 / \mathrm{gal}$
Orange, Pineapple or Apple Juice \$25.00/gal
Assorted Individual Juices $\$ 2.50$ each
Dasani Bottled Water \$3.50 each

Freshly Brewed Ice Tea \$25.00/gal
Fruit Punch \$20.00/gal
Soft Drinks $\$ 2.50$ each
Chocolate or White Milk \$13.00/gal
Red Bull $\$ 5.00$ each

## Breakfast Menu

All Breakfast Menus include freshly brewed Regular and Decaf Coffee.

Continental<br>Warm Assorted Freshly Baked Pastries<br>Chilled Juices<br>Fresh Seasonal Sliced Fruits<br>Granola \& Yogurt Parfaits<br>Freshly Brewed Regular and Decaf Coffee \$14.00 pp<br>Buffet<br>Assorted Pastries with Jellies \& Jams<br>Chilled Juices<br>Scrambled Eggs<br>Applewood Bacon, Sausage Patties or Links<br>Sliced Ham Steaks<br>Southern Grits or Breakfast Potatoes<br>Warm Freshly Baked Biscuits White Cream Gravy \$18.95 pp<br>On the Move<br>All items will be packaged to go. Breakfast Sandwiches<br>Ham \& Cheese Croissants or<br>Bacon, Egg \& Cheese on Baguette Assorted Whole Fruits<br>Yogurts, Fruit Bars or Power Bars Juice or Energy Drinks<br>Regular and Decaf Coffee \$13.95pp

Buffet
Pancakes \& Belgian Waffles
Served with Warm Fruit Toppings
Whipped Butter \& Maple Syrup
Bacon and Sausage Links
Fresh Brewed Coffee and Juice \$15.95 pp

Buffet
Eggs Benedict
Traditional or with Crab Cakes
Grilled Asparagus
Broiled Tomatoes
Sliced Fresh Fruits
Assorted Breakfast Pastries
Freshly Brewed Coffee $\$ 17.00 \mathrm{pp}$
Add Crab Cakes +\$8.00

Lighter Side of Life
Fresh Sliced Fruit and Berries
Steel Cut Oatmeal with Brown Sugar
Roasted Nut Mix, Dried Fruits
Mushroom \& Asparagus Frittatas with
Fresh Tomato Relish \& Fresh Herbs Turkey Sausage Links
Whole Grain Breads \& Muffins
Fruit Smoothie Shooters
Fresh Brewed Coffee \& Juice \$29.00pp

## A La Carte Breakfast

Sliced Fresh Seasonal Fruits $\$ 3.00$ pp
Fresh Baked Biscuits \$33.00/doz
Sausage Biscuits \$39.00/doz Cream Gravy \$20.00/gal Scrambled Eggs \$3.50 pp
Pancakes or Waffles $\$ 2.50$ pp with Bananas, Strawberries or Blueberries $\$ 5.00$ pp
Bagels \& Cream Cheese $\$ 30.00 / \mathrm{doz}$
Variety of Cereals \& Milk $\$ 3.00 \mathrm{pp}$

Assorted Danish \& Pastries \$28.50/doz Sausage, Bacon or Ham Steak \$6.00pp Ham \& Cheese Croissants $\$ 36.00 / \mathrm{doz}$ Roasted Breakfast Potatoes $\$ 2.75 \mathrm{pp}$ Egg Beaters \$2.50 pp
Southern Grits \$18.00/gal
Cheddar Grits $\$ 22.00 / \mathrm{gal}$
Turkey or Chicken Sausage $\$ 4.00 \mathrm{pp}$
Fruit Yogurts $\$ 3.75$ each

## Alcohol Beverage Bars

Hosted Bar(Priced per Drink)
Cocktails (Premium Brands) ..... \$ 6.50
Cocktails (Call Brands) ..... \$ 5.50
Cocktails (Well Brands) ..... \$ 4.50
Tier 1 Wine (House) \$4.25 / Tier 2 Wine \$6.25 / Tier 3 Wine ..... \$ 8.25
(Premium) Beer. ..... \$ 3.50
Domestic Beer. ..... $\$ 3.00$
Assorted Soft Drinks \& Bottled Water ..... \$ 2.00
Cash Bar(Priced per Drink)
Cocktails (Premium Brands) ..... $\$ 7.00$
Cocktails (Call Brands) ..... \$ 6.00
Cocktails (Well Brands) ..... \$ 5.00
Tier 1 Wine (House) \$ 4.75 / Tier 2 Wine \$6.75 / Tier 3 Wine ..... \$ 8.75
(Premium) Beer. ..... \$ 3.75
Domestic Beer ..... \$ 3.25
Assorted Soft Drinks \& Bottled Water ..... \$ 2.00
Unlimited Consumption Bar
(Priced per Person)

|  | 1 Hour | $\underline{2 H o u r s}$ |  | $\underline{3}$ Hours |  |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Well Brands | $\$ 11.00$ |  | $\$ 17.25$ |  | $\$ 21.75$ |
| Call Brands | $\$ 14.00$ | $\$ 24.75$ |  |  |  |
| Cremium Brands | $\$ 17.00$ |  | $\$ 25.25$ | $\$ 26.75$ | $\$ 30.75$ |
| Beer/House | $\$ 7.50$ | $\$ 10.75$ | $\$ 31.75$ | $\$ 36.75$ |  |
| Ber |  | $\$ 13.75$ | $\$ 16.25$ |  |  |

Wine
Add for each additional hour: Well Brands \$ 3.00, Call Brands \$ 4.00, Premium Brands \$ 5.00,
Beer/House Wine \$2.50
Unlimited consumption bar with liquor consists of:
Cocktails, House Wine, Premium \& Domestic Beer, Assorted Soft Drinks \& Bottled Water Unlimited Consumption bar with beer \& house wine only consists of: House Wine, Premium \& Domestic Beer, Assorted Soft Drinks \& Bottled Water

|  | Miscellaneous <br> (Priced Individually) |  |  |
| :--- | :---: | :---: | :---: |
| Domestic Keg Beer | $\$ 190.00$ | Premium Keg Beer | $\$ 225.00$ |
| House Wine Bottle | $\$ 25.00$ | House Champagne by the Bottle | $\$ 20.00$ |
| Tier 2 Wine Bottle | $\$ 35.00$ | Tier 2 Champagne by the Bottle | $\$ 35.00$ |
| Tier 3 Wine Bottle | $\$ 45.00$ | Tier 3 Champagne by the Bottle | $\$ 75.00$ |
|  |  | $\$ 4.50$ |  |
| Bloody Mary and/or Mimosa Hosted Bar (priced per drink) <br> Bloody Mary and/or Mimosa Cash Bar (priced per drink) | $\$ 4.75$ |  |  |

# Alcohol Brands List 

## For Hosted Bars

Well Brands
Smirnoff, Bacardi Light, Beefeater, Jim Beam, Canadian Club, Seagram's 7, Dewar's White Label, Jose Classico

## Call Brands

Absolut, Malibu Rum, Captain Morgan's Spiced Rum, Bacardi Anejo, Tanqueray, Jack Daniel's, Old Charter, Crown Royal, Seagram's VO, Chivas Scotch, Cuervo 1800

## Premium Brands

Grey Goose, Ciroc Vodka, Level Vodka, Appleton Estate Rum, Captain Morgan Private Stock, Bombay Sapphire Gin, Knob Creek Bourbon, Crown Royal Reserve, Johnny Walker Black, Herradura Gold \& Silver

## For Cash Bars

Smirnoff Vodka, Absolut Vodka, Grey Goose Vodka, Level Vodka, Bacardi Silver Rum, Malibu Rum, Beefeater Gin, Tanqueray Gin, Bombay Sapphire Gin, Jim Beam, Crown Royal, Jack Daniel's, Canadian Club, Seagram's 7, Seagram's VO, Chivas Scotch, Dewar's White Label Scotch

## Wine Tier List

Tier One - House Wines
Mirassou Winery - Chardonnay 2002, Merlot 2001, Cabernet Sauvignon 2001, Dancing Bull Winery - Sauvignon Blanc, Beringer Winery - White Zinfandel

Tier Two - Call Wines
Anapamu Cellars - Chardonnay, MacMurray Ranch Winery - Pinot Noir, Gallo of Sonoma Winery - Merlot, Louis Martini Winery - Cabernet Sauvignon

## Tier Three - Premium Wines

Frei Brothers Reserve - Chardonnay 2002, Merlot 2002, Louis Martini Winery - Cabernet Sauvignon

## Champagne Tier List

Tier One - House Champagne
Andre Champagne

## Tier Two - Call Champagne

Korbel Brut
Tier Three - Premium Champagne
Moet White Star

## A La Carte

Prime Rib \$175.00
Carving station attendant fee $\$ 75.00$
Salmon Wellington $\$ 150.00$
Carving station attendant fee $\$ 75.00$
Steamship of Beef $\$ 400.00$
Carving station attendant fee $\$ 75.00$
Beef Medallions with Boursin Cheese $\$ 2.75$ each 50 pieces per order

Grilled Lamb Lollipops $\$ 2.75$ each
Served with a fresh mint pesto / 50 pieces per order
Jumbo Cocktail Shrimp \$2.50 each 50 pieces per order

Coastal Crab Cakes $\$ 3.00$ each
Served with a creole remoulade / 50 pieces per order
Crawfish Purses $\$ 3.00$ each 50 pieces per order

Homemade Chicken Tenders $\$ 2.50$ each
Served with BBQ, honey mustard, teriyaki sauces / 50 pieces per order
Chicken Wings \& Drummies $\$ 1.75$ each
Your choice of hot, teriyaki or hurricane / 50 pieces per order
Miniature Beef or Chicken Kabobs $\$ 3.00$ each
Served with spicy Asian \& curry peanut sauce / 50 pieces per order
Hot Crab Dip \$50.00/gal Served with toast points

Smoked Tuna Dip \$15.00/lb
Served with pita chips
Assorted Chips \& Dips $\$ 6.00$ pp
Blue corn, pita \& homemade tortillas with fresh guacamole, onion \& lemon dill ranch dips

Miniature Dessert Selection $\$ 3.00$ each
Made in-house / 50 pieces per order
Fresh Baked Gourmet Cookies \$29.00/doz
Chocolate chip, white chocolate, oatmeal \& royale

Domestic and International Cheese Display
Small (4-10p) \$24.00 / Med (11-20p) \$55.00 / Large (20-30p) \$75.00
Served with English water crackers
Seasonal Melons, Tropical Fruits \& Berries
Small (4-10p) \$35.00 / Med (11-20p) \$65.00 / Large (20-30p) \$95.00
Antipasto Display
Large (15-25p) \$125.00 / Colossal (30-45p) \$250.00
Marinated and grilled vegetables, sliced Italian cured meats, array of Italian cheeses, oil cured olives \& breads

In accordance with the Mississippi liquor laws, Palace Casino Resort does not allow any food or beverage to be brought into the Palace Casino Resort or taken out of any of our food outlets or banquet facilities by patrons or their guest. All food and beverage must be supplied by Palace Casino Resort. The resort is the only authorized licensee to sell and serve food, liquor, beer and wine on premises. This includes hospitality suites and food amenity deliveries. All food and beverage prices are guaranteed ninety (90) days prior to the date of the function.

Menu service to less than the specified minimum guarantee of guests for breakfast, lunch, dinner or reception is subject to a minimum taxable service surcharge. Menu service is available for maximum time specified on each menu. The resort will access a taxable service charge for each additional half hour. The Banquet and Catering Department will be happy to customize or tailor specialty menus at your request.

