DINNER MENU PLATED DINNERS

Dinner selections include freshly baked rolls, choice of soup or salad, Chef's choice of vegetable and starch, your choice of dessert (see options), freshly brewed iced tea and freshly brewed coffee.

SALADS (CHOICE OF 1)

Soup options will vary based on season/booking window

WEDGE SALAD

Crisp iceberg lettuce, cherry tomatoes, bacon lardon, bleu cheese crumble, bleu cheese dressing

SONOMA SALAD

Mixture of field greens topped with fresh berries, nuts, and dried fruits tossed in a raspberry vinaigrette dressing

CAESAR SALAD

Romaine lettuce, croutons and parmesan cheese, tossed in a Caesar dressing

HOUSE SALAD

Iceberg and romaine lettuce with julienne of carrot, plum tomatoes & red onion, served with ranch or Italian dressing

ENTRÉES

TRUFFLE CHICKEN

Sautéed chicken breast, truffle lemon beurre blanc

PICCATA, PARMESAN OR MARSALA

CHICKEN PICCATA - 8 oz. tender chicken cutlet sautéed in lemon butter and capers

PARMESAN CHICKEN - Chicken breast, marinara, crusted with mozzarella and Parmesan cheeses

CHICKEN MARSALA - 8 oz. sautéed chicken breast with porcini mushroom demi glace

SEARED SALMON

Wilted garlic spinach, roasted fennel lemon thyme beurre blanc

PRIME RIB OF BEEF

10 oz. slow-roasted prime rib, served with beef au jus

HERB CRUSTED SEA BASS 8 oz. fillet seared with a citrus glaze

NEW YORK STRIP 12 oz. New York strip topped with caramelized onions and herb butter

FILET MIGNON

8 oz. center-cut filet topped with a mushroom demi glace

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



DINNER MENU COMBINATION PLATES

Dinner selections include freshly baked rolls, choice of soup or salad, Chef's choice of vegetable and starch, your choice of dessert (see options), freshly brewed iced tea and freshly brewed coffee.

AWESOME PAIR

4 oz. grilled chicken breast with an artichoke cream sauce accompanied with 6 oz. petite filet mignon topped with herb butter

YING YANG

4 oz. Atlantic salmon oscar, topped with crab meat and dill hollandaise accompanied with 6 oz. petite filet mignon topped with sweet onion and Maytag bleu cheese

SURF AND TURF

6 oz. petite filet mignon, topped with herb butter accompanied with flame broiled shrimp glazed with sweet chile sauce

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



DINNER BUFFETS

THE GODFATHER

SALADS

- Capres salad Roma tomato, with fresh mozzarella and basil
- St. Louis Italian salad Iceberg lettuce, tomato, red onion, provolone, pepperoncini, genoa salami, sweet red wine vinaigrette
- Caesar salad

ENTRÉES

- Chicken parmesan chicken breast, marinara, crusted with mozzarella and Parmesan cheeses
- * Salisiccia and peppers
- * Shrimp scampi served over linguini pasta

SIDES (CHOICE OF 2)

- Ratatouille
- Zucchini and squash medley
- Penne marinara
- Cheese ravioli with a mushroom cream sauce

Garlic breadsticks

BACKYARD BBQ

SALADS (CHOICE OF 2)

- Tossed garden salad served with assorted dressings and toppings
- Old-fashioned potato salad
- Coleslaw
- Seasonal sliced fruit tray

ENTRÉES (CHOICE OF 3)

- Slow-smoked brisket served with sweet and smokey BBQ sauce
- Home-style fried chicken
- Smoked BBQ ribs
- Roasted grouper

SIDES (CHOICE OF 3)

- BBQ baked beans
- Greenbean casserole
- Oven-roasted potatoes
- Corn cobettes
- Macaroni and cheese

Cornbread muffins

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.

BAJA ESPECIALIDADES

SALADS

25-person minimum. All dinner buffets include freshly baked rolls, freshly brewed iced tea, freshly brewed

- Roasted corn and black bean salad
- Green mixed salad with avocado, cucumber, peppers and crispy tortilla strips, served with chipotle lime ranch dressing

ENTRÉES

Pork carnitas

coffee and Chef's choice of assorted desserts. Dinner buffets are 1.5 hours of service.

- Sweet chile glazed salmon
- Chicken and beef fajitas with grilled peppers and onions

SIDES

Spanish-style rice, refried beans, shredded lettuce, jalapeños, sour cream, guacamole, onions, grated monterey and cheddar cheeses, soft flour tortillas and pico de gallo sauce

Tortilla chips



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