

Themed LUNCH AND DINNER BUFFETS

\$20 PER PERSON

THE PICNIC BASKET

Traditional Macaroni Salad, Southern Baked Beans, Sea Salt Potato Chips, Gourmet Slider Bar, Italian Sausage with Sautéed Peppers and Onions, Signature Apple Bars

THE LUAU

Fresh Garden Salad, House Made Cole slaw, Ginger Rice Pilaf, BBQ Pulled Chicken, Kahlua Pulled Pork with Sweet Rolls, White Chocolate Macadamia Nut Cookie

THE CANTINA

Fresh Garden Salad, Cilantro Lime Rice, Tortilla Chips with Tomato and Seasonal Salsa Bar, Fiesta Taco Bar with Ground Beef and Tequila Lime Chicken, Chocolate Ganache Brownies

THE DERBY SPECIAL

Benedictine dip and crackers, open-faced hot brown, BBQ beef brisket, cheese and bacon grits, bourbon and honey glazed carrots, derby bars, mint julep mousse cups

THE TAILGATE

Soft pretzel bites and beer cheese, potato salad, fresh grilled hamburgers with all the fixings, baked chicken wings with a trio of sauces, country green beans, mini apple pies

THE BUCKEYE CHICKEN & WAFFLES

Fresh Garden Salad, deviled eggs, crispy fried chicken, sweet potato waffles with raspberry bacon jam, country green beans, mini peach cobbler

ASIAN INSPIRED

Ginger Salad, Lotus Garden Veggie Mix, Veggie Spring Rolls, Wonton Soup, Soy Ginger Chicken, Sweet and Sour Pork, Fried Rice, Chinese Doughnuts

\$30 PER PERSON

A TASTE OF ITALY

Classic Caesar Salad, Crusty Garlic Bread, Lemon Butter Broccoli, Garlic and Basil Penne Pasta, Meatball Marinara, Baked Lasagna, Traditional Chicken Parmesan OR Chicken Alfredo, Sautéed Zucchini Medley, Almond Biscotti, Tiramisu Cupcakes

HOMESTYLE FEAST

Fresh Garden Salad, Buttermilk Biscuits, Roasted Sweet Potatoes OR Macaroni and Cheese, Seasonal Vegetable Medley, House Smoked Beef Brisket with signature BBQ Sauce or BBQ Pork Ribs, Boneless Herb Roasted Chicken, Mini Pecan Tarts and Signature Apple Bars

\$40 PER PERSON

THE SHOW BET

Spinach Cranberry Salad, Dinner rolls, Roasted Redskin Potatoes, Brussel Sprout Cassoulet, Bacon Wrapped Scallops, Olive Oil Poached Salmon with Dill Cream, Roasted Lemon Chicken, Crème Brule and Chocolate Ganache Cupcakes

THE WINNER'S CIRCLE

Fresh Garden Salad, Buttermilk Biscuits, Roasted Sweet Potatoes OR Macaroni and Cheese, Seasonal Vegetable Medley, House Smoked Beef Brisket with signature BBQ Sauce or BBQ Pork Ribs, Boneless Herb Roasted Chicken, Mini Pecan Tarts

All Buffet Packages are served with Iced Water, Fresh Brewed Coffee, and Hot Tea.

ADD ON ACTION STATION

CARVING STATIONS

All Carving Stations are subject to a \$25 fee per attendant

ROSEMARY ROAST BEEF	\$125
SLOW ROASTED PRIME RIB	\$150
PORK LOIN STUFFED WITH APRICOT HERBED CHEESE	\$100
BOURBON GLAZED HAM	\$85
SAVORY TURKEY BREAST	\$65

ACTION STATIONS

PASTA BAR	\$10 PER GUEST
POTATO BAR	\$6 PER GUEST
TACO BAR	\$6 PER GUEST
CHEESE FONDUE BAR	\$6 PER GUEST

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Dessert Displays

CLASSIC ASSORTMENT

\$3 PER GUEST

Fresh Brownies
Classic Cookies
Lemon Bar Bites

ADD ON ACTION STATIONS

Chocolate Fondue Station

\$6 PER GUEST

Candy bars **\$5 PER GUEST**

Mini Milkshakes **\$3 PER GUEST**

Hot chocolate **\$2 PER GUEST**

PREMIER MINI DESSERTS

\$4 PER GUEST

Mini Pies
Brown Sugar Apple Bars
Petite Buttercream Vanilla
& Chocolate Ganache Cupcakes

ELITE SPECIAL OCCASIONS

\$5 PER GUEST

Cheesecake
Tiramisu
Crème Brule
Strawberry Shortcake

All Dessert Displays require a
minimum of 25 guest.

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