

# BANQUET

## BREAKFAST MENU

*Special requests & dietary restrictions may be honored  
at time of reservation. Please speak with your host  
regarding any modifications to menu*

### BEVERAGE SERVICE

\$2 pp

Unlimited fountain soda, decaf & regular coffee  
( hot tea upon request) with cream, sugar, sugar  
substitutes, ice water

### PREMIUM ORANGE/APPLE JUICE

add \$1 pp

### JUST THE BASICS CONTINENTAL

\$10 pp

Sweet pastry  
Assorted muffin  
Croissant  
Whole fruits  
Warm biscuits  
*with jam, jelly & butter selections*



## **A STEP ABOVE CONTINENTAL**

**\$15 pp**

**Sweet & savory pastry**

**Assorted muffins**

**Bagels with cream cheese**

**Applewood smoked bacon**

**Seasoned potatoes**

**Egg scramble**

**Fresh cut fruit**

**Warm biscuits**

*with jam, jelly & butter selections*

## **TOP TIER CONTINENTAL**

**\$20 pp**

**Sweet & savory pastry**

**Assorted muffins**

**Applewood smoked bacon**

**Seasoned potatoes**

**Cheddar & scallion egg scramble**

**Pancakes & Grade A 100% maple syrup**

**Fresh cut fruit**

**Warm biscuits**

*with jam, jelly & butter selections*

**Chef's daily quiche**

*\*requests can be made but  
are limited to product availability*

# BANQUET

## APPETIZER MENU

*All items are priced Ala Cart, adjusted based on group size & amount of time for refill.*

### CHARCUTERIE BOARD

10ppl \$70 | 25ppl \$150 | 50ppl \$250

Artisan meat & cheese, nuts, mustard, fruit spread

### CHEESE BOARD

10ppl \$60 | 25ppl \$130 | 50ppl \$225

Artisanal cheese selections, seasonal fruit, assortment of crackers & crostini, pickled vegetables

### HUMMUS PLATTER

10ppl \$50 | 25ppl \$100 | 50ppl \$170

Traditional hummus & spicy hummus spread, crispy pita chips, naan bread, seasonal vegetables

### CHIPS & DIPS

10ppl \$40 | 25ppl \$90 | 50ppl \$150

Crispy fried corn & crispy pita chips, pico de gallo, spinach & artichoke, buffalo chicken

### SMOKED CHICKEN WINGS

20pc \$40 | 50pc \$80

Served with house Hot & Bourbon BBQ dipping sauces, side ranch, celery



### **BUTTERMILK FRIED CHICKEN TENDERS**

20pc \$40 | 50pc \$85

Served with house Hot & bourbon BBQ dipping sauces,  
side ranch, celery

### **SWEDISH MEATBALLS**

25pc \$45 | 50pc \$75

Mushroom cream sauce, selected preserve spread, rye bread

### **MINI CRAB CAKES**

20pc \$60 | 40pc \$100 | 70pc \$150

Jumbo lump crab, red pepper remoulade, lemon wedge

### **JUMBO SHRIMP COCKTAIL**

20pc \$70 | 50pc \$150

Citrus poached 13-15ct shrimp, house made cocktail  
sauce, lemon wedge, club crackers, raw horseradish

### **BACON WRAPPED SCALLOPS**

20pc \$100 | 50pc \$230

Large diver scallops wrapped with Nueske's Applewood  
smoked bacon, house made cocktail sauce, bourbon  
BBQ sauce, lemon wedge

### **CAPRESE BITES**

25pc \$40 | 50pc \$70

Bite-sized skewers of fresh mozzarella & cherry tomato,  
chopped basil, balsamic reduction, toasted garlic crostini

### **BLT SLIDERS**

20pc \$80 | 50pc \$170

Applewood smoked bacon, heirloom tomato, Bourbon  
Barrel aged salt, bibb lettuce, dukes mayo, slider bun

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## PLATED LUNCH/DINNER MENU

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**BEVERAGE SERVICE \$2 pp**

**PREMIUM ORANGE/APPLE JUICE \$1 pp**

Unlimited fountain soda, decaf & regular coffee ( hot tea upon request) with cream, sugar, sugar substitutes, ice water

**PLATED SERVICE - *bread service included***

**JUST THE BASICS \$35pp**

*add a house, Caesar or seasonal salad \$5pp*

• Entrée - choose 1 pp

Buttermilk Fried Chicken Breast & Thigh

*add \$1 for all white meat*

Garlic Peppercorn Roasted Pork Loin with Pork Jus

Bacon Wrapped Meatloaf with Ketchup Glaze

Lemon Garlic Shrimp Scampi

Stuffed Squash with House Red Sauce

• Starch - choose 1 per event

Chive Mashed Potatoes

Rice Pilaf

Herb Roasted Potatoes

Brown Sugar Smashed Sweet Potatoes

Classic Mac & Cheese

• Vegetable - choose 1 per event

Fresh Cut Corn

Garlicy Steamed Broccoli

Baked Beans

Southern Green Beans

Seasonal Chef's Selection – ask for details





# BANQUET

## PLATED LUNCH/DINNER MENU

**A STEP ABOVE \$45pp**

*add a house, Caesar or seasonal salad \$5pp*

**• Entrée - choose 1 pp**

**Herb Roasted Turkey Breast with Pan Gravy**

**Rosemary & Garlic Crusted Prime Rib with Au Jus**

**Sautéed Chicken with Mushroom Marsala Sauce**

**Roasted Faroe Island Salmon with Lemon Dill Sauce**

**Vegetable Stack and Béchamel Cream Sauce**

**• Starch - choose 1 per event**

**Boursin Whipped Potatoes**

**Citrus & Herb Quinoa**

**Orecchiette Pasta with Broccolini & Chili**

**Au Gratin Potatoes**

**Herb & Butter tossed New Potatoes**

**• Vegetable - choose 1 per event**

**Maple Roasted Carrots**

**Green Bean Almondine**

**Grilled Asparagus**

**Balsamic Glazed Grilled Veggies**

**Chef's Seasonal Selection – ask for details**



# BANQUET

## PLATED LUNCH/DINNER MENU

**TOP TIER \$55pp**

*add a house, Caesar or seasonal salad \$5pp*

• **Entrée - choose 1 pp**

**Chicken Roulade with Seasonal Vegetable & Thyme Jus**

**Hand Carved Beef Tenderloin with Red Wine Demi**

**Jumbo Lump Crab Cakes & Poached Shrimp**

**with Remoulade & Citrus**

**Herb Stuffed Porchetta with Grilled Peach Gastrique**

**Butternut Squash Ravioli in Brown Sage Butter**

• **Starch - choose 1 per event**

**Rosemary Roasted Root Vegetables**

**Duchess Potatoes**

**Saffron Basmati Rice**

**Pea & Prosciutto Risotto**

**Potato Gnocchi in Basil Pesto**

• **Vegetable - choose 1 per event**

**Grilled Carrots with Garlic Chili Crisp**

**Bourbon Bacon Jam Brussels Sprouts**

**Roasted Wild Mushrooms**

**Warm Spiral Vegetable Salad**

**Chef's Seasonal Selection -ask for details**



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## LUNCH/DINNER MENU

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**BEVERAGE SERVICE \$2 pp**

**PREMIUM ORANGE/APPLE JUICE \$1 pp**

Unlimited fountain soda, decaf & regular coffee ( hot tea upon request) with cream, sugar, sugar substitutes, ice water

**GRAB N GO \$20pp**

• **Selection of Deli Wraps -**

Turkey & Swiss, Beef & Cheddar, Ham & Provolone  
Tortilla Wrap, Lettuce Tomato Side

• **Chicken Salad on Croissant -**

Lettuce, Tomato, Condiments on Side

**Assorted Chips & Nuts, House baked Cookies  
Granola Bars, Whole Fruit**

**TACO BAR \$25pp**

• **Protein Selection -**

Mojo Pulled Pork, Seasoned Ground Beef,  
Shredded Cilantro Lime Chicken Thighs

• **All The Toppings -**

Pico de Gallo, Guacamole, Blended Cheese, Lettuce,  
Sour Crème, Jalapenos, Hot & Mild Sauce,  
Fresh Lime, Diced Onion, Cilantro

• **Shells -**

Soft Corn & Flour, Hard Corn

**Mexican Rice, Corn Bread Cake  
Black Bean Corn Sauté, Crispy Tortilla Chips**





### **BBQ PICNIC \$30pp**

- **Smoked Pork Shoulder -**  
Texas Toast, Pickle Chips,  
Selection of BBQ Sauces & Mustard

- **Smoked Chicken Wings -**  
Celery & Carrots for dipping, Ranch & Blue Cheese

Home-style Mac N Cheese,  
Southern Green Beans & Ham,  
Deviled Eggs with Smoked Bacon,  
Cole Slaw, Potato Salad, Corn Bread  
Layered Banana Pudding  
House Baked Cookies  
Pecan Tarts

### **ITALIAN TASTE \$30pp**

- **Classic Meatballs In Red Sauce -**  
House Made Marinara, Penne Pasta in Garlic & Olive Oil,  
Steamed Broccoli in White Wine Butter Sauce

- **Anti-Pasta Board -**  
Cured Olives, Grilled Artichokes, Charred Red Peppers, Crusty  
Italian Loaf Bread, Roasted Garlic Cloves, Sweet Peppadew  
Peppers, Chef's Selection of Meats & Cheeses

- **Caprese Salad -**  
Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze

- **Garden Salad -**  
Mixed Greens, Cucumber, Tomato, Pepperchini, Crouton,  
Red Onion, Selection of Dressings

Garlic Bread  
Assorted Flat Bread Pizzas – Chef's Selection  
Biscotti & Pirouette Cookies

### **HOME-STYLE CLASSICS \$35pp**

- Beer Battered Cod - Lemons, Tartar Sauce
- Fried Jumbo Chicken Tenders - Mixed Sauces for Dipping
  - Sliced Meatloaf - With Ketchup Glaze
  - Mashed Potatoes - With Chicken Gravy
- Mac N Cheese - Crunchy Breadcrumb Topping
- Tossed Salad - Mixed Greens, Cucumber, Tomato, Crouton, Red Onion, Shaved Carrot, Shredded Cheese, Selection of Dressings

Glazed Carrots  
Diced Seasonal Fruit  
Kings Hawaiian Rolls & Buttermilk Biscuits,  
House Baked Cookies, Assorted Dessert Bars

### **A STEP ABOVE \$40pp**

- Dried Fruit Stuffed Porchetta - Herb Dressing
- Smoked Prime Rib - Au Jus, Fresh & Creamy Horseradish Sauce
  - Grilled Peach Chicken Breast
- Boursin Whipped Potatoes - Loaded Toppings on side, Cheese, Bacon, Scallion, Butter, Sour Cream
- Skillet Sweet Potatoes - Hot Honey Lime Butter
  - Slow Roasted Baby Carrots with Herbs
- Bourbon BBQ Glazed Brussels Sprout - Toasted Pine Nuts, Goat Cheese
- Grilled Vegetable Tray - Assortment of Seasonal Grilled Options
- Tossed Caesar Salad - Herb Crouton, Crispy Parmesan Crumble

Assorted Petit Fours & Macarons  
Dessert Bars

# EVENT BAR PRICING

	CLASSIC BRANDS	ADVANTAGE BRANDS	PREMIER BRANDS
<b>Vodka</b>	Absolut	Titos	Grey Goose
<b>Tequila</b>	Jose Cuervo	Avion Silver	Patron Silver
<b>Gin</b>	Beefeater	Tanqueray	Bombay Sapphire
<b>Scotch</b>	Dewars	Chivas Regal	Johnnie Walker Black
<b>Rum</b>	Cruzan Light	Bacardi /Captain	Mt. Gay Black Barrel
<b>Whiskey</b>	Jack Daniel	Crown Royal	Whistlepig Piggyback Rye
<b>Bourbon</b>	Jim Beam	Makers Mark / Woodford Reserve	Angels Envy

## DOMESTIC BEERS

Budweiser, Bud Light, Miller Lite, Mich Ultra, Coors Light, Yuengling, Yuengling Light, Bud Light Seltzer (current flavors)

## AVAILABLE UPON REQUEST-DRAFT BEER

Choice of 3 varieties from our on premise draft beer list

## AVAILABLE UPON REQUEST - IMPORTED BEERS

Corona Extra, Corona Premier, Heineken

## AVAILABLE UPON REQUEST – CRAFT BEERS

Blue Moon, Rhinegeist Truth, Rhinegeist Bubbles,  
Madtree Psychopathy, Vizzy Lemonade Seltzers  
(Watermelon, Peach, Raspberry, and Strawberry)

## WINE

**HOUSE** (Stone Cellar) **PREMIUM** (Coastal Ridge)

## WINE BOTTLES

Choose from a variety of premiere wines from our steakhouse menu.

## BAR PRICING

Premier Brands	\$10.00 EA	House Wine	\$8.00 EA
Advantage Brands	\$9.00 EA	Premium Wine	\$10.00 EA
Classic Brands	\$8.00 EA	Red Bull	\$4.00 EA
Imported Beers	\$7.25 EA	Fruit Juice	\$4.00 EA
Domestic Beers	\$6.25 EA	Bottled Water	\$3.00 EA
Draft Beers	\$6.50 EA		

Miami Valley Gaming requires 1 bartender for every 100 guest for open, hosted or cash bars. A charge of \$175 per bar set-up for 4 hours is applicable to all hosted and cash bars. Additional bar hours may be requested at a rate of \$25 per hour. Service Charge of 22% will be added to the final bill.