

Catering Menu!

HOOSIER PARK
RACING • CASINO
a Centaur Gaming Destination

HOOSIER PARK
RACING • CASINO



Top of the Park Plated Breakfast

Hoosier Classic

Scrambled Eggs, Apple Smoked Bacon, Country Smoked Ham or Link Sausage
Breakfast Potatoes, Buttermilk Biscuits
\$11.25

Healthy Choice

Turkey Sausage and Low Cholesterol Scrambled Eggs
Breakfast Potatoes
Bran Muffin with Margarine
\$11.50

Steak and Eggs

Grilled 6 oz Sirloin Strip Steak with Scrambled Eggs
Breakfast Potatoes or Grits, Buttermilk Biscuits
Fresh Fruit Cup
\$14.50

Kahlua French Toast

Orange, Apple, Cranberry, Tomato or Grapefruit Juice
Kahlua infused French Toast
Maple Syrup, Sausage Links, Fresh Fruit Cup
\$13.95

Our plated breakfasts include fresh orange juice, coffee, decaffeinated coffee and assorted tea. Butter, honey, assorted preserves and all other appropriate condiments are provided.

Breakfast Buffets

All buffets are a two-hour service

American Breakfast Buffet

Assorted Chilled Juice to include: Orange, Apple, Cranberry, Tomato or Grapefruit

Assorted Danish, Muffins and Croissants

Granola and Dry Cereals with Strawberries and Bananas

Fluffy Scrambled Eggs, Crisp Bacon, Link Sausage

French Toast, Breakfast Potatoes, Grits

Buttermilk Biscuits and Country Gravy

Coffee, Decaffeinated Coffee and Assorted Tea

Complemented with Sweet Butter, Assorted Fruit Preserves and Breakfast Syrup

\$14.50

Enhance your buffet by adding a deluxe omelet station or eggs to order for an additional

\$3.75 per person

Traditional Continental Buffet

Orange, Apple, Cranberry, Tomato and Grapefruit Juices

Sliced Fresh Seasonal Fruit and Berries

Danish, Bagels with Cream Cheese, Blueberry, Lemon and Poppy Seed Muffins

Coffee, Decaffeinated Coffee and Assorted Tea

\$10.50

Early Bird Breakfast Buffet

Orange, Apple, Cranberry, Tomato and Grapefruit Juices

Assorted Danish, Muffins and Bagels with Cream Cheese

Sliced Fresh Seasonal Fruit with Berries

Bacon, Sausage, Buttermilk Biscuits

Butter, Honey and Assorted Preserves

Coffee, Decaffeinated Coffee and Assorted Tea

\$12.50

Hoosier Park Brunch Buffet

All buffets are a two-hour service

Assorted Chilled Juice to include:

Orange, Apple, Cranberry, Tomato and Grapefruit

Fresh Pastries

Assorted Fruit Danish, Muffins, Croissants

Bagels, Banana Bread, Breakfast Breads

Granola and Dry Cereals with Strawberries and Bananas

Sliced Fresh Seasonal Fruits and Fresh Berries

Mixed Garden Salad with Assorted Dressings

Fusilli Pasta Salad with Roasted Vegetables

Scrambled Eggs, Crisp Bacon, Link Sausage

French Toast, Grits, Buttermilk Biscuits and Country Gravy

Your Choice of Two:

Chicken Marsala

Barbecue Pulled Pork

Blackened Salmon

Grilled Ribeye with Red Wine Sauce

Southern Fried Chicken

Louisiana Fried Catfish

Jambalaya with Gulf Shrimp and Andouille Sauce

Also Including:

Roasted Red Skin Potatoes with Rosemary

Fresh Green Beans with Maple Syrup and Pecans

For Dessert:

Assorted Cookies and Brownies

Fresh Fruit Cobbler

Completing your buffet: Coffee, Decaffeinated Coffee and Assorted Tea

We also complement your buffet with butter, assorted fruit preserves and breakfast syrup.

\$22.00

Mimosas, Bloody Marys and Screwdrivers are also served and charged upon consumption at \$3.50 each.

Enhance your brunch by adding a Deluxe Omelet Station or Eggs to Order for an additional \$3.75 per person.

Themed Breaks

Mid Day Snacks

Fresh Buttered Popcorn and Roasted Peanuts
Soft Pretzels with Dusseldorf Mustard
Tri-color Tortilla Chips with Nacho Cheese and Chipotle Salsa
Assorted Soft Drinks
Chilled Water
\$7.95

Cheese, Fruit and Crudite

Assorted Fresh Fruit Platter –Pineapple, Red Grapes, Cantaloupe, Strawberries and Blueberries with Honey Yogurt
Roasted Peanuts and Trail Mix
Assorted Domestic Cheese with Crackers
Vegetable Crudite with Ranch Dip
Bottled Water
Coffee, Decaffeinated Coffee and Assorted Tea
\$8.50

The Ice Cream Social

Assorted Haagen-Dazs Ice Cream Bars and Yogurt Bars
Chocolate Chip, White Chocolate Macadamia Nut and Oatmeal Cookies
Coffee, Decaffeinated Coffee and Assorted Tea
\$9.50

Chocolate Lover's Dream

Assorted Fresh Fruit with Chocolate Dipping Sauce
Chocolate Fudge Brownies
Chocolate Chip Cookies
Oreo Cookies
Kit Kat Candy Bars
Chocolate Milk
Coffee, Decaffeinated Coffee
Assorted Tea
\$12.95

Cold Plated Lunches

Grilled Vegetable Wrap

Roasted Vegetable, Portobella Mushrooms and Hearts of Romaine
Wrapped in a Spinach Tortilla with Pesto Mayo and Sun-dried Tomatoes
Served with House Made Potato Chips
\$10.75

Club Sandwich

Apple Smoked Bacon, Smoked Ham, Roasted Turkey Breast, Lettuce, Tomato and Hard Boiled Egg
Served with House Made Potato Chips
\$11.00

Deli Sandwich

Thinly Sliced Roast Beef or Smoked Turkey Breast
Piled High on New York Style Rye with Swiss Cheese
Served with Red Skin Potato Salad, Cole Slaw and a Kosher Dill Pickle
\$12.00

Light Fare

Large Flaky Croissant filled with Tuna Salad or Chicken with Lettuce and Tomato
Served with House Made Potato Chips and Fresh Fruit Cup
\$12.50

Chef Salad

Assorted Lettuce topped with Black Forest Ham, Roasted Turkey Breast, Tillamook Cheddar Cheese,
Swiss Cheese, Roma Tomato Wedges and Hard Boiled Egg
Served with Choice of Dressing
Warm Rolls and Butter
\$12.95

Caesar Salad

Hearts of Romaine tossed in Caesar Dressing and topped with Roma Tomato Wedges and Seasoned Croutons
Served with Warm Rolls and Butter
\$9.50
Add Grilled Chicken \$12.50
Add Grilled Shrimp \$15.50
Add Grilled Steak \$16.50

All Cold Plated Lunches served with Chef's choice of Dessert, Coffee, Decaffeinated Coffee and Assorted Tea

Lunch Buffets

Deli Buffet

A Fruit Basket of Bananas, Oranges, Golden Apples and Red Delicious Apples

Roasted Vegetables tossed in Balsamic Vinaigrette, Fresh Basil and Parmesan Cheese

Italian Ziti Salad, Red Skin Potato Salad

Roast Turkey Breast, Roast Beef, Smoked Ham and Genoa Salami

Assorted Sliced Cheese to include: Swiss, Cheddar, Pepper Jack and American

Variety of Breads to include:

Kaiser Rolls, Rye, Whole Wheat, White and Croissant

\$18.95

Uncle Bubba's Barbecue Cookout

Cracked Pepper and Vinegar Slaw

Red Bliss Potato Salad

Fresh Cut Fruit to include Watermelon, Strawberries, Cantaloupe and Honeydew

Grilled Juicy Angus Beef Burgers and Condiments

All Beef Hot Dogs and Chili Dogs

Rotisserie Chicken

Barbecue Pulled Pork

Buttered Corn on the Cob

Three Cheese Macaroni

Seasoned Green Beans with Bacon and Onion

Southern Corn Bread, Rolls and Sweet Butter

Dessert

Cherry and Peach Cobbler

Apple Pie, Chocolate Cake and Assorted Cookies

Coffee, Decaffeinated Coffee and Assorted Tea

\$23.50

Comfort Food Buffet

Assorted Mixed Greens with Condiments

Macaroni Salad

Mustard Potato Salad

Southern Fried Chicken

Pot Roast with Baby Carrots and Pearl Onions

Creamy Mashed Potatoes

Ranch Style Green Beans and Corn

Apple Pie, Chocolate Cake

Fudge Brownies and Assorted Cookies

\$21.50



Best Bet Hot Plated Meals

Chicken and Pasta Plate

Grilled Breast of Chicken

Served on a Bed of Penne Pasta with Roasted Vegetable and Tomato and Basil Cream

\$18.50

Honey Roasted Chicken

Honey Roasted Breast of Chicken

Served with Sage and Walnut Dressing, Sweet Potato Mash and Fresh Green Beans with Maple Syrup

\$18.50

Grilled Chicken with Mushroom Sauce

Grilled Breast of Chicken topped with a Portabella, Shiitake and Domestic Mushroom Sauce

Chef's Choice of Vegetable and Starch

\$18.50

Lemon Pepper Grilled Salmon

Served with Roasted Zucchini, Yellow Squash, Red Bell Peppers,

Baby Carrots and Wild Rice Blend

\$19.00

Ribeye Steak

Grilled 8-ounce Ribeye Steak with Red Wine Sauce

Served with Garlic Mashed Potatoes, Asparagus Tips and Baby Carrots

\$24.00

All Plated Lunches offered with Mixed Garden Salad, Warm Rolls and Butter, Dessert, Coffee, Decaffeinated Coffee and Assorted Tea



Plated Dinners

Grilled Chicken Breast

Grilled Double Breast of Chicken with Wild Mushroom Sauce
Served with a Medley of Vegetables
Broccoli, Carrots and Squash
Wild Rice and Pecans
\$25.00

Grilled Salmon topped with Lump Crabmeat and Lemon Beurre Blanc and Chives

Served with Grilled Vegetables and Custard Potatoes
\$28.00

Grilled Ribeye Steak with Herb Butter

Served with French Green Beans, Baby Carrots and Idaho Baked Potato with Sour Cream and Chives
\$28.00

Mixed Grill Dinner

Grilled Pork Medallions with Wild Mushroom
Grilled Beef Filet with Red Wine and Roasted Shallots
Cajun Rubbed Breast of Chicken
Chef's Choice of Vegetable and Starch
\$36.00

Filet Dinner

Grilled Beef Tenderloin with Merlot Demi Glace
Served with Fresh Asparagus topped with Bearnaise Sauce
Baby Carrots and Truffle Mashed Potatoes
\$38.00

Filet and Lobster

Broiled Lobster Tail with Drawn Butter
Tenderloin of Beef with Truffled Demi Glace
Baby Vegetables and Twice Baked Potato with Chives
\$45.00

Dinner Buffets

Hoosier Park Traditional Buffet

Hearts of Romaine with Aged Parmesan Cheese and Seasoned Croutons tossed with Caesar Dressing

Baby Buffalo Mozzarella and Grape Tomatoes with Extra Virgin Olive Oil, Aged Balsamic and Fresh Basil

Grilled Breast of Chicken with Shiitake Mushrooms, Fresh Asparagus and Wild Rice Blend with Toasted Pecans

Louisiana Blackened Salmon with Broccolini and Pine Nuts

Grilled Ribeye Steak with Herb Roasted Fingerling Potatoes

Rolls and Butter

Chef's Selection of Desserts

Coffee, Decaffeinated Coffee and Assorted Tea

\$28.00

Prime Harvest Buffet Carvings

Carvings:

Roast Turkey with Plum Sauce

Cedar Plank Salmon with Honey Mustard Glaze

Garlic Stuffed Prime Rib

Cajun Roasted Pork Loin with Mango Chutney

Cold Selections:

Imported and Domestic Cheese Platter featuring Brie, Camembert and Assorted American Cheeses

Lettuce Wedge topped with Blue Cheese, Bacon Bits, Diced Tomatoes and Scallions

Assorted Fresh Cut Fruit Platter to include Fresh Pineapple, Honeydew, Cantaloupe, Strawberry, Blueberries and Grapes

Sides:

Three Cheese Macaroni with Lobster and Chives

Steamed Broccolini with Béarnaise Sauce and Herb Roasted Carrots

Baked Potato Bar with Sour Cream, Bacon Bits, Chives and Cheddar Cheese

Rolls and Butter

Chef's Choice of Dessert

Coffee, Decaffeinated Coffee and Assorted Tea

\$38.00

Dinner Buffets Continued

Italian Buffet

Hearts of Romaine with Aged Parmesan Cheese and Seasoned Croutons with Caesar Dressing

Baby Buffalo Mozzarella and Grape Tomatoes with Extra Virgin Olive Oil, Aged Balsamic and Fresh Basil

Chicken Marsala with Shiitake Mushrooms, Roasted Carrots and Asparagus

Grilled New York Strip Steak with Roasted Red Pepper and Garlic Mashed Potatoes

Penne Pasta tossed in Marinara Sauce with Italian Sausage, Roasted Artichoke Hearts, Fresh Basil and Parmesan Cheese

Ricotta Cheese Ravioli tossed in Sauce Bolognese

Sautéed Zucchini and Yellow Squash with Fresh Garlic, Tomato and Fresh Basil

Rolls and Butter

Tiramisu, Italian Cream Cake, Strawberry Cream Cake and Italian Double Chocolate Cake
Coffee, Decaffeinated Coffee and Assorted Tea

\$30.00

Dinner Buffets Continued

Asian Pacific Buffet

Spicy Indian Tomato and Cucumber Salad with Fresh Mint

Assorted Sushi and Sushi Rolls served with Soy Sauce, Wasabi, Pickled Ginger and Spicy Mayonnaise

Chinese Sweet and Sour Cole Slaw with Red and Napa Cabbage

Sweet and Sour Chicken with Fresh Pineapple and Tri Color Bell Peppers

Coconut Shrimp with Sweet Chili Sauce

Teriyaki Beef Skewers

Seasoned Pork and Vegetable Egg Rolls

Crab Rangoon with Chinese Mustard Dipping Sauce

Vegetable and Basil Fried Rice

Tropical Fruit Platter garnished with Carambola and Lichee Fruit

Rolls and Butter

Almond Cookies, Lemon Cake, Orange Cake and Coconut Cake

Coffee, Decaffeinated Coffee and Assorted Tea

\$30.00

Specialties from our Pastry Shop

All Food and Beverage is subject to Indiana State Sales Tax and a Service Fee.

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| Assorted Fruit Danish | \$21.00 Dozen |
| Assorted Muffin | \$21.00 Dozen |
| Croissants | \$21.00 Dozen |
| Chocolate Fudge Brownies | \$21.00 Dozen |
| Gourmet Cookies | \$21.00 Dozen |
| Banana Loaf Bread | \$21.00 Loaf |
| Fresh Bagels Toasted with Assorted Cream Cheese | \$21.00 Dozen |
| Assorted Minature Desserts (minimum order of 5 dozen) | \$25.00 Dozen |

More Break Specials

(Minimum of 25 people)

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| Assorted Granola and Candy Bars | \$2.25 Each |
| Gourmet Ice Cream Bars | \$3.00 Each |
| Soft Pretzels with Dusseldorf Mustard | \$3.00 Each |
| Fresh Popcorn | \$1.50 Per person |
| Assorted Fruit Yogurts | \$2.50 Each |
| Sliced Fresh Seasonal Fruit and Berries | \$3.00 Per person |
| Imported and Domestic Cheese Trays | \$4.00 Per person |

Reception Suggestion

(Price based on 100 people unless otherwise specified)

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| BARON OF BEEF (serves 100) | \$425.00 |
| HONEY BAKED HAM (serves approx. 75) | \$250.00 |
| SMOKED TURKEY BREAST (serves approx. 50) | \$175.00 |
| ROAST TENDERLOIN (serves approx. 20) | \$150.00 |

Chocolate Fountain

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| CHOCOLATE FOUNTAIN | \$350.00 |
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**Price Includes 3 Hours of Service Accompanied by an Attendant*

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| CHOCOLATE FOUNTAIN ITEMS | \$1.25 per person |
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Dipping Items to Include: Fresh Strawberries, Pineapple, Cantaloupe, Honeydew, Pretzels, Dipping Bread, Pound Cake, and Marshmallows.

**China and Skewers are Included*

Hors D'Oeuvres

Prices are per 100 pieces

HOT

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| Mini Crab Cakes | \$275.00 |
| Fried Shrimp | \$275.00 |
| Chinese Egg Rolls | \$150.00 |
| Rumake (Scallops wrapped in Bacon) | \$250.00 |
| Quiche Lorraine | \$150.00 |
| Mushrooms Stuffed with Crab | \$225.00 |
| Swedish Meatballs | \$150.00 |
| Cocktail Sausage in Pastry | \$150.00 |
| Chicken Fingers | \$200.00 |
| Fried Catfish Nuggets | \$150.00 |
| Chicken & Pineapple on a Skewer | \$200.00 |
| Beef or Chicken Sauté with Peanut Sauce | \$200.00 |
| Mushrooms Stuffed with Sausage | \$200.00 |
| Stuffed Shrimp | \$275.00 |
| Salmon Cakes | \$200.00 |
| Coconut Fried Shrimp | \$300.00 |
| Salsa Stuffed Olives | \$200.00 |
| Calamari with House Marinara | \$200.00 |
| Pear and Brie in Phyllo | \$250.00 |
| Mini Chicken Cordon Bleu | \$175.00 |
| Spanakopita (Spinach and Feta Cheese in Phyllo) | \$175.00 |
| Chicken Quesadilla | \$250.00 |

COLD

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| Assorted Finger Sandwiches | \$150.00 |
| Chilled Shrimp | \$300.00 |
| Smoked Salmon Mousse Canape with Dill | \$200.00 |
| Crabmeat Stuffed Cherry Tomatoes | \$175.00 |
| Smoked Chicken and Grilled Chicken on Pita Toast Points | \$150.00 |
| Shrimp on Cucumber | \$175.00 |
| Bruschetta | \$175.00 |
| Cherry Tomato with Basil Cream Cheese | \$150.00 |

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|---|-------------------|
| Vegetable Crudite Tray | \$3.00 per person |
| Imported and Domestic Cheese Tray | \$3.75 per person |
| Sliced Fresh Seasonal Fruit and Berries | \$3.25 per person |

For pre-dinner cocktail hours we recommend you choose three to four items, allowing four to six pieces per person. For cocktail receptions we recommend you choose six to eight items, allowing eight to ten pieces per person.

All Food and Beverage is subject to Indiana State Sales Tax and a Service Fee.

Hosted or Cash Bars

HOSTED OR CASH BARS

We suggest a minimum of one bar for every 100 guests

Add Service Charge and State Tax

BAR PRICES

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|---------------------|--------|
| Cocktails (House) | \$4.25 |
| Cocktails (Call) | \$5.00 |
| Cocktails (Premium) | \$5.75 |
| Domestic Beer | \$4.00 |
| Imported Beer | \$5.00 |
| Cordials | \$5.50 |
| House Wine | \$4.50 |
| Soft Drinks | \$2.75 |

Includes State Tax

All Food and Beverage is subject to 8% Indiana State Sales Tax and a 20% Service Fee

LIQUORS

HOUSE BRAND

Available upon request

CALL BRAND

Available upon request

PREMIUM BRAND

Available upon request

BEER

DOMESTIC BEER

Bud, Bud Light, Miller Lite, Coors Light, MGD

IMPORTED BEER

Corona, Heineken

WINE

Cabernet, Chardonnay, White Zinfandel

(All Brands are Subject to Change)