



# *Breakfast Lunch*

CATERING  
MENU

**TIOGA DOWNS**  
CASINO RESORT

# BREAKFAST SELECTIONS

ALL BREAKFAST BUFFETS REQUIRE A 20 GUEST MINIMUM

## **BREAKFAST BUFFET \$17.00 PER PERSON**

FRESHLY CUT SEASONAL FRUITS

SELECTION OF MUFFINS AND BREAKFAST PASTRIES WITH WHIPPED HONEY BUTTER

ASSORTED YOGURTS

FARM FRESH SCRAMBLED EGGS

CHOICE OF FRENCH TOAST STICKS OR PANCAKES WITH SYRUP

SMOKE HOUSE BACON AND SAUSAGE LINKS

COUNTRY STYLE BREAKFAST POTATOES

SELECTION OF CHILLED JUICES

COFFEE, DECAFFEINATED COFFEE, ASSORTMENT OF HOT TEA AND ICED TEA

## **CONTINENTAL BREAKFAST BUFFET \$14.00 PER PERSON**

FRESHLY CUT SEASONAL FRUITS

SELECTION OF MUFFINS AND BREAKFAST PASTRIES WITH WHIPPED HONEY BUTTER

BAGELS

ASSORTED YOGURTS

SELECTION OF CHILLED JUICES

COFFEE, DECAFFEINATED COFFEE, ASSORTMENT OF HOT TEA AND ICED TEA

## **UPGRADE YOUR BREAKFAST BUFFET**

ASSORTMENT OF BAGELS AND CREAM CHEESE \$2.00 PER PERSON

HAM STEAK OR EGGS BENEDICT \$3.00 PER PERSON

OMELET STATION \$5.00 PER PERSON

SERVED BREAKFAST - EGGS, BACON OR SAUSAGE, FRUIT SALAD \$12.00 PER PERSON

**BRUNCH BUFFET** \$22.00 PER PERSON

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FRESHLY CUT SEASONAL FRUIT SALAD

SELECTION OF MUFFINS AND BREAKFAST PASTRIES WITH WHIPPED HONEY BUTTER

SCRAMBLED EGGS OR WESTERN SCRAMBLED EGGS (PEPPERS, ONIONS AND HAM)

SMOKE HOUSE BACON OR SAUSAGE LINKS

COUNTRY STYLE BREAKFAST POTATOES

FRESH SEASONAL VEGETABLES

RIGATONI VODKA

MARINATED GRILLED CHICKEN WITH CHAMPAGNE SAUCE

BEEF TIPS WITH RICE

COFFEE, DECAFFEINATED COFFEE, ASSORTMENT OF HOT TEA AND ICED TEA

ASSORTED SOFT DRINKS AND SELECTION OF CHILLED JUICES

**UPGRADE YOUR BRUNCH BUFFET**

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HAM STEAK \$3.00 PER PERSON

EGGS BENEDICT \$3.00 PER PERSON

SAUSAGE GRAVY WITH BISCUITS \$2.50 PER PERSON

TURKEY BREAST \$7.00 PER PERSON

CARVED SIRLOIN OF BEEF \$7.00 PER PERSON

OMELET STATION \$5.00 PER PERSON

MIMOSA BAR \$5.00 PER PERSON

# SNACK BREAKS

THESE PACKAGES ARE PRICED PER PERSON FOR ONE HOUR.

## **SWEET BREAK** \$9.00 PER PERSON

VARIETY OF FRESHLY BAKED COOKIES AND BROWNIES

SLICED FRESH FRUITS

CHOCOLATE COVERED PRETZELS

COFFEE, DECAFFEINATED COFFEE, ASSORTMENT OF HOT TEA, ICED TEA

## **SAVORY BREAK** \$9.00 PER PERSON

FRESHLY POPPED BUTTERED POPCORN

BAGGED CHIPS AND PRETZELS WITH ASSORTED DIPS

ROASTED PEANUTS

COFFEE, DECAFFEINATED COFFEE, ASSORTMENT OF HOT TEA, ICED TEA

## **HEALTHY BREAK** \$9.00 PER PERSON

SEASONAL WHOLE FRUITS

GRANOLA BARS

CHILLED FRUIT JUICES (APPLE, CRANBERRY, ORANGE)

COFFEE, DECAFFEINATED COFFEE, ASSORTMENT OF HOT TEA, ICED TEA

## **FEEL GOOD BREAK** \$11.00 PER PERSON

FRESH CHEESE DISPLAY WITH FRESH FRUITS AND CRACKERS

FRESH VEGETABLES WITH A SELECTION OF HOUSE MADE HUMMUS AND DIPS

COFFEE, DECAFFEINATED COFFEE, ASSORTMENT OF HOT TEA, ICED TEA

## **ALA CARTE SELECTIONS**

ASSORTMENT OF HOUSE BAKED COOKIES \$18.00 PER DOZEN

ASSORTED YOGURTS \$2.50 PER PERSON

FRESHLY BAKED MUFFINS \$18.00 PER DOZEN

DANISH PASTRIES \$18.00 PER DOZEN

HOUSE BAKED BROWNIES \$18.00 PER DOZEN

CHIPS & PRETZELS \$2.50 PER PERSON

SLICED FRESH FRUIT \$4.50 PER PERSON

ASSORTMENT OF SOFT DRINKS \$2.50 PER PERSON PER HOUR

BOTTLED WATER \$3.00 PER BOTTLE

CHILLED FRUIT JUICES \$12.00 PER CARAFE

COFFEE, DECAFFEINATED COFFEE AND HOT TEA (SERVED) \$2.50 PER PERSON PER HOUR

COFFEE, DECAFFEINATED COFFEE BY THE URN (50 CUPS) \$60.00 PER URN

## SERVED LUNCHEON

ALL SERVED LUNCHEONS INCLUDE CHEF'S CHOICE OF ACCOMPANIMENTS, HOUSE BAKED BROWNIES OR COOKIES. BEVERAGES INCLUDE COFFEE, DECAFFEINATED COFFEE, ASSORTMENT OF HOT TEA, ICED TEA AND ASSORTED SOFT DRINKS.

## PLEASE SELECT TWO ENTRÉES PER ENTIRE GROUP

### CAESAR SALAD WITH FRESHLY GRILLED CHICKEN BREAST \$16.00 PER PERSON

FRESH ROMAINE LETTUCE TOSSED IN A CREAMY CAESAR DRESSING WITH HERBED CROUTONS AND A GRILLED CHICKEN BREAST

### CHICKEN FRANCAISE \$18.00 PER PERSON

SAUTÉED CHICKEN BREAST IN A DELICATE WHITE WINE BUTTER SAUCE

### CHICKEN CORDON BLEU \$19.00 PER PERSON

STUFFED WITH SMOKED HAM AND SWISS CHEESE SERVED WITH MORNAY SAUCE

### PORK LOIN \$19.00 PER PERSON

HERBED ROASTED BONELESS PORK LOIN WITH APPLE CRANBERRY RELISH

### HERB CRUSTED COD \$18.00 PER PERSON

FILET OF COD BAKED WITH BEURRE BLANC AND FINISHED WITH HERB BREADING

### ROSEMARY MAPLE GLAZED SALMON \$21.00 PER PERSON

ATLANTIC SALMON SERVED WITH MUSTARD SAUCE

### ROASTED SIRLOIN OF BEEF \$22.00 PER PERSON

ROASTED SIRLOIN SLICED AND SERVED WITH MUSHROOM DEMI-GLACE

## DESSERT UPGRADE OPTIONS

CHOCOLATE FUDGE CAKE \$2.00 PER PERSON

DUTCH APPLE PIE WITH WHIPPED CREAM \$1.50 PER PERSON

NEW YORK CHEESECAKE WITH BERRY COMPOTE \$3.00 PER PERSON

# LUNCH BUFFETS

## **EXECUTIVE DELI BUFFET** \$20.00 PER PERSON

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SOUP DU JOUR

GARDEN TOSSED SALAD WITH SELECTION OF DRESSINGS

CHILLED PASTA SALAD

SLICED TURKEY, ROAST BEEF AND HAM

TUNA SALAD

CHEESE ASSORTMENT: SLICED AMERICAN, CHEDDAR, SWISS AND PEPPER JACK CHEESE

LETTUCE, SLICED TOMATO, ONIONS AND PICKLE SPEARS

ARRAY OF CONDIMENTS WITH FRESH BREADS AND ROLLS

CHOICE OF COOKIES OR BROWNIES

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA AND ASSORTED SOFT DRINKS

## **DESSERT UPGRADE OPTIONS**

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CHOCOLATE FUDGE CAKE \$2.00 PER PERSON

DUTCH APPLE PIE WITH WHIPPED CREAM \$1.50 PER PERSON

NEW YORK CHEESECAKE WITH BERRY COMPOTE \$3.00 PER PERSON

## LUNCHEON BUFFET \$24.00 PER PERSON

THE LUNCHEON BUFFET IS ACCOMPANIED WITH ASSORTED BREADS AND HERBED WHIPPED BUTTER, HOUSE BAKED BROWNIES OR COOKIES. COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA AND ASSORTED SOFT DRINKS.

### SALAD - PLEASE SELECT ONE

CRISP GARDEN SALAD WITH SELECTION OF DRESSINGS

CAESAR SALAD - ROMAINE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE AND CRISP HERB CROUTONS

CHEF'S SELECTION OF SOUP

TORTELLINI SALAD

### ENTRÉE SELECTION - PLEASE SELECT TWO

FLANK STEAK TOPPED WITH PEPPERCORN DEMI-GLACE

SMOKED BBQ PULLED PORK SIMMERED IN BBQ SAUCE AND SERVED WITH HAWAIIAN ROLLS

GRILLED MARINATED CHICKEN BREAST

HERBED ROASTED BONELESS PORK LOIN WITH APPLE CRANBERRY RELISH

CHICKEN CORDON BLEU - BREADED BONELESS BREAST OF CHICKEN STUFFED WITH SMOKED HAM AND MORNAY SAUCE

HERB CRUSTED COD - FILET OF COD WITH BEURRE BLANC AND TOPPED WITH HERB BREADING

PENNE PASTA WITH VODKA, ALFREDO, OR MARINARA SAUCE

### CHEF'S ACCOMPANIMENTS - PLEASE SELECT TWO

SKIN ON MASHED POTATOES

WILD RICE PILAF

WHOLE GREEN BEANS IN GARLIC BUTTER

GRILLED MIXED SQUASH WITH BALSAMIC MARINADE

SAUTÉED CARROTS

FRESH VEGETABLE MEDLEY - BUTTERED BROCCOLI, CAULIFLOWER, MIXED SQUASH AND CARROTS

### DESSERT UPGRADE OPTIONS

CHOCOLATE FUDGE CAKE \$2.00 PER PERSON

DUTCH APPLE PIE WITH WHIPPED CREAM \$1.50 PER PERSON

NEW YORK CHEESECAKE WITH BERRY COMPOTE \$3.00 PER PERSON

# LUNCH BUFFETS

## ITALIAN LUNCH BUFFET \$22.00 PER PERSON

THE ITALIAN LUNCHEON BUFFET IS ACCOMPANIED WITH GARLIC BREAD STICKS AND HERBED WHIPPED BUTTER, HOUSE BAKED BROWNIES OR COOKIES. COFFEE, DECAFFEINATED COFFEE, HOT TEA, ICED TEA AND ASSORTED SOFT DRINKS.

## SALAD COURSE - PLEASE SELECT ONE

CRISP GARDEN SALAD WITH SELECTION OF DRESSINGS

CAESAR SALAD - ROMAINE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE AND CRISP HERB CROUTONS

## ENTRÉE SELECTIONS - PLEASE SELECT TWO

CHICKEN PICCATA

BAKED LASAGNA WITH MEAT SAUCE

SPAGHETTI AND MEATBALLS WITH MARINARA SAUCE

EGGPLANT PARMESAN

RIGATONI PRIMAVERA

STUFFED SHELLS WITH TOMATO BASIL SAUCE

CHEF'S CHOICE OF VEGETABLE

RATATOUILLE

## DESSERT UPGRADE OPTIONS

CHOCOLATE FUDGE CAKE \$2.00 PER PERSON

CANNOLI \$2.00 PER PERSON

TIRAMISU \$3.00 PER PERSON

NEW YORK CHEESECAKE WITH BERRY COMPOTE \$3.00 PER PERSON

## BOXED LUNCHES \$14.00 PER PERSON - CHOICE OF SANDWICH OR WRAP

SELECT TWO: ROAST BEEF, HAM AND CHEESE, TURKEY OR TUNA

SERVED WITH WHOLE FRESH FRUIT, POTATO CHIPS, COOKIE, CONDIMENTS AND SODA OR BOTTLED WATER