

# *Dinner Catering*

M E N U

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[www.tiogadowns.com](http://www.tiogadowns.com)

**TIOGA DOWNS**  
CASINO RESORT

# COCKTAIL DISPLAYS

## COCKTAIL DISPLAYS

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COCKTAIL DISPLAYS EACH DISPLAY IS PRICED TO BE AVAILABLE PER PERSON FOR ONE HOUR.

### ARTISAN CHEESE DISPLAY \$9 PER PERSON

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DOMESTIC AND IMPORTED CHEESES SERVED WITH CRACKERS AND DIJON MUSTARD

### VEGETABLE CRUDITÉ DISPLAY \$9 PER PERSON

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AN ASSORTMENT OF SEASONAL VEGETABLES SERVED WITH A VARIETY OF HOUSE MADE DIPPING SAUCES AND RANCH DRESSING

### SEASONAL FRESH FRUIT DISPLAY \$6 PER PERSON

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AN ASSORTMENT OF SEASONAL FRUITS WITH DIPPING SAUCES

### COMBINATION VEGETABLE CRUDITÉ AND FRESH FRUIT DISPLAY \$10 PER PERSON

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A MONTAGE OF SEASONAL VEGETABLES AND SEASONAL FRUITS SERVED WITH A VARIETY OF HOUSE MADE DIPPING SAUCES

### ANTIPASTO DISPLAY \$16 PER PERSON

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AN ARRAY OF ITALIAN CURED MEATS, DOMESTIC AND IMPORTED CHEESES, BALSAMIC GRILLED VEGETABLES, MARINATED ARTICHOKEs, BUTTON MUSHROOMS, ASSORTED OLIVES, TAPENADE, BRUSCHETTA, TOASTED CROSTINI AND CRACKERS

### SHRIMP COCKTAIL DISPLAY \$8 PER PERSON

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ICED SHRIMP SERVED WITH AN ASSORTMENT OF HOUSE MADE DIPPING SAUCES

## **PASSED HORS D' OEUVRES**

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ALL SELECTIONS ARE BASED ON 50 PIECES. ON AVERAGE, EACH PERSON CONSUMES 2 PIECES OF EACH HORS D'OEUVRES SERVED.

MINI EMPANADAS \$80

SUNDRIED TOMATO CROSTINI TOPPED WITH HERBED GOAT CHEESE \$80

PORK POT STICKERS WITH SOY GINGER DIPPING SAUCE \$100

SPANAKOPITA \$150.00

MUSHROOM AND GORGONZOLA TARTLETS \$120

CRAB RANGOON \$130

SCALLOPS WRAPPED IN BACON WITH MAPLE GLAZE \$150

MINI BEEF WELLINGTON \$160

SLICED ROAST BEEF WITH HORSERADISH CRÈME ON A CRUSTINI \$100

## **DISPLAYED HORS D' OEUVRES**

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ALL SELECTIONS ARE BASED ON 50 PIECES. ON AVERAGE, EACH PERSON CONSUMES 2 PIECES OF EACH HORS D'OEUVRES DISPLAYED.

ITALIAN, SWEDISH OR HONEY BOURBON MEATBALLS \$85

COCKTAIL FRANKS IN PUFF PASTRY \$85

MOZZARELLA CHEESE STICKS WITH MARINARA SAUCE \$80

DEEP FRIED RAVIOLI WITH MARINARA SAUCE \$80

SPRING EGG ROLLS \$85

PORK POT STICKERS WITH SOY GINGER DIPPING SAUCE \$100

CRUNCHY COCONUT SHRIMP WITH PINA COLADA SAUCE \$150

SPANAKOPITA - SPINACH AND FETA WRAPPED IN PHYLLO \$150

CHICKEN TEMPURA \$150

SMOKED CHICKEN QUESADILLAS \$160

SAUSAGE STUFFED MUSHROOMS \$150

GRILLED SHRIMP WRAPPED IN BACON \$185

SCALLOPS WRAPPED IN BACON WITH MAPLE GLAZE \$185

## SERVED DINNERS

ALL SERVED DINNERS ARE ACCOMPANIED WITH YOUR CHOICE OF FIRST COURSE, CHOICE OF ACCOMPANIMENTS, ASSORTED BREADS, HERBED WHIPPED BUTTER AND COFFEE, DECAFFEINATED COFFEE, TEA, ICED TEA AND SOFT DRINKS.

### FIRST COURSE - PLEASE SELECT ONE

#### TIOGA CASINO SIGNATURE SALAD

MIXED GREENS WITH TOMATOES, CUCUMBERS, ASSORTED VEGETABLE THREADS AND AN ASIAGO CHEESE CRISP

#### CAESAR SALAD

ROMAINE WITH CAESAR DRESSING, ASIAGO CHEESE AND HERB CROUTONS

#### SOUP DU JOUR

SELECTION OF CHEF'S HOUSE MADE SOUPS

#### CAPRESE SALAD

FRESH BASIL AND MOZZARELLA TOSSED WITH TOMATOES AND BALSAMIC

### SERVED MAIN COURSE - PLEASE SELECT TWO

#### CHICKEN FRANCAISE \$30.00

SAUTÉED CHICKEN BREAST IN A DELICATE WHITE WINE LEMON BUTTER SAUCE

#### PISTACHIO PARMESAN ENCRUSTED COD \$31.00

FILET OF COD BAKED WITH BEURRE BLANC AND FINISHED WITH A CRUST OF PARMESAN

#### PORK CHOP \$28.00

BONE-IN AND GRILLED, SERVED WITH A BALSAMIC CHERRY REDUCTION

#### CAJUN SHRIMP STUFFED SALMON \$34.00

PAN SEARED SALMON IN CREOLE BUTTER STUFFED WITH CAJUN SEASONED SHRIMP

#### \*ROASTED PRIME RIB AU JUS \$38.00

PEPPER AND HERB ENCRUSTED

#### CHICKEN CORDON BLEU \$27.00

STUFFED WITH SMOKED HAM AND SWISS CHEESE AND SERVED WITH MORNAY SAUCE ROASTED

#### GRILLED FILET MIGNON - 8 OZ. \$40.00

WITH A MERLOT DEMI-GLACE

\*MUST HAVE A MINIMUM OF 20 ORDERS; IF THE ORDER IS LESS THAN 20 ORDERS, A \$150.00 FEE WILL APPLY.



## SERVED DINNER PACKAGE

### GRILLED SIRLOIN STEAK AU POIVRE \$38.00

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PEPPERCORN ENCRUSTED SIRLOIN

### VEGETABLE NAPOLEON \$26.00

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BALSAMIC MARINATED STACKED GRILLED VEGETABLES WITH SMOKED TOMATO COULIS

### VEGETABLE PASTA PUTTANESCA \$26.00

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ZUCCHINI NOODLES, FRESH TOMATOES, KALAMATA OLIVES AND RED ONION

### ENTRÉE ACCOMPANIMENTS - PLEASE SELECT TWO

ROASTED FINGERLING POTATOES

SKIN-ON MASHED POTATOES

BOURBON WITH BROWN SUGAR MASHED SWEET POTATOES

THREE CHEESE POTATO LASAGNA

WHOLE GREEN BEANS WITH GARLIC BUTTER

SAUTÉED CARROTS WITH BUTTER AND BROWN SUGAR GLAZE

GRILLED MIXED SQUASH WITH BALSAMIC MARINADE

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

### DESSERT - PLEASE SELECT ONE

CHOCOLATE FUDGE CAKE

DUTCHESS APPLE PIE

NEW YORK CHEESECAKE WITH BERRY COMPOTE ADDITIONAL \$2.00 PER PERSON

# DINNER BUFFETS

## **CASINO CLASSIC BUFFET \$36.00 PER PERSON**

BUFFET DINNERS ARE ACCOMPANIED WITH ASSORTED BREADS AND HERBED WHIPPED BUTTER AND COFFEE, DECAFFEINATED COFFEE, TEA, ICED TEA AND SOFT DRINKS.

### **FIRST COURSE - PLEASE SELECT ONE**

CRISP GARDEN SALAD WITH SELECTION OF DRESSINGS

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

CAPRESE SALAD - SLICED MOZZARELLA, TOMATOES AND SWEET BASIL SEASONED WITH SALT AND BALSAMIC GLAZE

### **ENTRÉE SELECTIONS - PLEASE SELECT TWO**

SHRIMP SCAMPI - SAUTÉED WITH GARLIC, WHITE WINE, LEMON BUTTER AND SERVED WITH LINGUINI

BAKED TILAPIA FILET - SEASONED WITH FRESH HERBS AND LEMON PEPPER

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

SLOW ROASTED SIRLOIN OF ANGUS BEEF - SLICED AND SERVED WITH PORTOBELLO DEMI-GLAZE

HERBED ROASTED BONELESS PORK LOIN - TOPPED WITH APPLE CRANBERRY RELISH

BEEF TIPS WITH WILD RICE PILAF - BROWNED BEEF TIPS SEASON WITH ONIONS AND GARLIC POWDER

MEDITERRANEAN CHICKEN - GRILLED CHICKEN BREAST WITH TOMATOES, ARTICHOKES, OLIVES, ONIONS AND FETA CHEESE

EGGPLANT PARMESAN - SLICED EGGPLANT LAYERED WITH MOZZARELLA, PARMESAN, BASIL AND TOMATO SAUCE

### **CHEF'S ACCOMPANIMENTS - PLEASE SELECT TWO**

SKIN-ON MASHED POTATOES

WILD RICE PILAF

WHOLE GREEN BEANS WITH GARLIC BUTTER

GRILLED MIXED SQUASH WITH BALSAMIC MARINADE

SAUTÉED CARROTS WITH BUTTER AND BROWN SUGAR GLAZE

### **DESSERT - PLEASE SELECT ONE**

CHOCOLATE FUDGE CAKE

DUTCHESS APPLE PIE

NEW YORK CHEESECAKE WITH BERRY COMPOTE ADDITIONAL \$2.00 PER PERSON

### **CARVED ENHANCEMENT OPTIONS**

ALL CARVED ITEMS ARE SERVED WITH ACCOMPANYING SAUCES AND SILVER DOLLAR ROLLS. EACH CARVING STATION IS ALSO SUBJECT TO A \$50.00 ATTENDANT FEE.

SLOW ROASTED TURKEY BREAST \$7.00 PER PERSON

MAPLE GLAZED HAM \$6.00 PER PERSON

\*STEAMSHIP ROAST OF ANGUS BEEF (80 PERSON MINIMUM) \$10.00 PER PERSON

\*TWO WEEK NOTICE FOR THE STEAMSHIP IS REQUIRED.

## DINNER BUFFETS

### **BARBECUE BUFFET \$30.00 PER PERSON**

THE BARBECUE BUFFET IS ACCOMPANIED WITH COFFEE, DECAFFEINATED COFFEE, TEA, ICED TEA AND SOFT DRINKS.

#### **SALAD COURSE - PLEASE SELECT TWO**

TOSSED GARDEN SALAD WITH SELECTION OF DRESSINGS

PASTA SALAD

COLESLAW

BISCUITS

HAWAIIAN ROLLS

#### **ENTREES - PLEASE SELECT TWO**

BARBECUED PORK SPARE RIBS

SMOKED BEEF BRISKET

PULLED PORK WITH TANGY BARBECUE SAUCE

FRIED FISH WITH HUSHPUPPIES

BARBECUED CHICKEN DRUMSTICKS

GRILLED SLICED BEEF WITH CHIMICHURRI SAUCE

#### **BBQ ACCOMPANIMENTS - PLEASE SELECT TWO**

BAKED BEANS

ROASTED CONFETTI CORN

SALT POTATOES

MACARONI AND CHEESE

HOUSE MADE MASHED POTATOES

#### **DESSERT - PLEASE SELECT ONE**

CHOCOLATE FUDGE CAKE

DUTCHESS APPLE PIE

NEW YORK CHEESECAKE WITH BERRY COMPOTE - ADDITIONAL \$2.00 PER PERSON

#### **CARVED ENHANCEMENT OPTIONS**

ALL CARVED ITEMS ARE SERVED WITH ACCOMPANYING SAUCES AND SILVER DOLLAR ROLLS. EACH CARVING STATION IS ALSO SUBJECT TO A \$50.00 ATTENDANT FEE.

SLOW ROASTED TURKEY BREAST \$7.00 PER PERSON

MAPLE GLAZED HAM \$6.00 PER PERSON

\*STEAMSHIP ROAST OF ANGUS BEEF (80 PERSON MINIMUM) \$10.00 PER PERSON

\*TWO WEEK NOTICE FOR THE STEAMSHIP IS REQUIRED.

# DINNER BUFFETS

## ITALIAN DINNER BUFFET \$32.00

THE ITALIAN DINNER BUFFET IS ACCOMPANIED WITH GARLIC BREAD STICKS WITH HERBED WHIPPED BUTTER AND COFFEE, DECAFFEINATED COFFEE, TEA, ICED TEA AND SOFT DRINKS.

### FIRST COURSE - PLEASE SELECT ONE

CRISP GARDEN SALAD WITH SELECTION OF DRESSINGS

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

CAPRESE SALAD

### ENTRÉE SELECTION - PLEASE SELECT THREE

CHICKEN PICCATA

BAKED LASAGNA WITH MEAT SAUCE

SPAGHETTI AND MEATBALLS WITH MARINARA SAUCE

EGGPLANT PARMESAN

RIGATONI PRIMAVERA

STUFFED SHELLS WITH TOMATO BASIL SAUCE

CHEESE TORTELLINI WITH ASIAGO CREAM SAUCE

GRILLED SWEET SAUSAGE WITH BELL PEPPERS AND ONIONS WITH PENNE

CHICKEN CACCIATORE

SHRIMP SCAMPI WITH LINGUINI

### VEGETABLE

CHEF'S CHOICE OF VEGETABLE

### DESSERT - OPTIONS

CHOCOLATE FUDGE CAKE

LARGE CANNOLI - ADDITIONAL \$2.00 PER PERSON

TIRAMISU - ADDITIONAL \$3.00 PERSON

NEW YORK CHEESECAKE WITH BERRY COMPOTE ON THE SIDE - ADDITIONAL \$2.00 PER PERSON

### CARVED ENHANCEMENT OPTIONS

ALL CARVED ITEMS SERVED WITH ACCOMPANYING SAUCES AND SILVER DOLLAR ROLLS. EACH CARVING STATION IS ALSO SUBJECT TO A \$50.00 ATTENDANT FEE.

SLOW ROASTED TURKEY BREAST \$7.00 PER PERSON

MAPLE GLAZED HAM \$6.00 PER PERSON

\*STEAMSHIP ROAST OF ANGUS BEEF (80 PERSON MINIMUM) \$10.00 PER PERSON

\*MINIMUM OF 2 WEEKS NOTICE IS REQUIRED FOR THE STEAMSHIP.

## BUFFET ACTION STATIONS

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ACTION STATIONS CAN BE ORDERED TO ADD INTERACTIVE OPTIONS TO YOUR BUFFET. ANY ACTION STATION CAN BECOME A BUFFET MEAL INDIVIDUALLY FOR AN ADDITIONAL \$20.00 TO THE PER PERSON PRICE. THESE CHOICES HAVE A 50 PERSON MINIMUM.

### PASTA ACTION STATION \$6.00 PER PERSON

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GARLIC BREAD, FOCACCIA, PENNE, FUSILLI, CHEESE TORTELLINI, ALFREDO, MARINARA, PESTO, MUSHROOMS, ROASTED BROCCOLI, CARAMELIZED ONIONS, GRILLED VEGETABLES AND PEAS

### POTATO BAR \$6.00 PER PERSON

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BEEF CHILI, VEGETABLE CHILI, BUTTER, SOUR CREAM, CHEESE, BACON, PICO DE GALLO, CRISPY ONION STRAWS, SCALLIONS, STEAMED BROCCOLI, SAUTÉED MUSHROOMS, BEEF GRAVY, BAKED AND MASHED POTATOES

### TACO STATION \$8.00 PER PERSON

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CORN TORTILLAS, FLOUR TORTILLAS, NACHO CHIPS, SLOW-COOKED BEEF BRISKET, BLACKENED TILAPIA, PULLED CHICKEN, FIRE ROASTED PEPPERS AND ONIONS, CHOPPED LETTUCE, JALAPENO PEPPERS, SHREDDED CHEESE, PICO DE GALLO AND SMASHED AVOCADO WITH LIME, SOUR CREAM AND QUESO

### SLIDER STATION \$10.00 PER PERSON

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MINI HAMBURGERS, TURKEY BURGERS, VEGGIE BURGERS, MINI HAWAIIAN ROLLS, AVOCADO, SAUTÉED MUSHROOMS, BACON, CARAMELIZED ONIONS, JALAPENOS, CHEDDAR CHEESE, CRISPY ONION STRAWS, SLICED PICKLES, SHREDDED ICEBERG LETTUCE, CHOPPED TOMATOES AND BLEU CHEESE

### RISOTTO ACTION \$11.00 PER PERSON

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CLASSIC ARBORIO RISOTTO, GRILLED CHICKEN, SHRIMP, PROSCIUTTO, CHORIZO, PEAS, MUSHROOMS, GRILLED ASPARAGUS, TOMATOES, SCALLIONS, PRIMAVERA VEGETABLES, GORGONZOLA, PARMESAN, SUNDRIED TOMATOES, PESTO, FRESH BASIL AND PINE NUTS

# BUFFET STATIONS

## DESSERT STATIONS

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ALL DESERT STATIONS ARE DISPLAYED FOR 1 HOUR

### CLASSIC DESSERT STATION \$4.00 PER PERSON

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ASSORTED CAKES, PIES, CUPCAKES, MOUSSE AND COOKIES

### ICE CREAM SUNDAE BAR \$8.00 PER PERSON

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CHOICE OF THREE FLAVORS OF ICE CREAM SERVED WITH ASSORTED TOPPINGS AND SYRUPS

### ASSORTED CHEESECAKE BAR \$9.00 PER PERSON

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ASSORTED CHEESECAKES WITH A VARIETY OF TOPPINGS AND SYRUPS

### PREMIUM DESSERT STATION \$10.00 PER PERSON

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CANNOLI, FRUIT TARTS, MINI ECLAIRS, CROISSANTS, SEASONAL FRUITS WITH DIPS AND ASSORTED BITE SIZE CHEESECAKES

## BANQUET BEVERAGE SERVICE

### HOUSE BRAND OPEN BAR

LIQUOR: MIXERS AND HOUSE BRAND LIQUORS

WINE: CABERNET SAUVIGNON, CHARDONNAY, MERLOT, MOSCATO AND RIESLING

BOTTLED BEER: BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT, COORS LIGHT AND YUENGLING

FIRST HOUR \$9.50 PER PERSON. EACH ADDITIONAL HOUR \$8.50 PER PERSON

### PREMIUM BRAND OPEN BAR

LIQUOR: GREY GOOSE, TITO'S, ABSOLUT (PLUS FLAVORS), SMIRNOFF, TANQUERAY, BACARDI, CAPTAIN MORGAN'S, MALIBU, JOSE CUERVO, JW RED, JW BLACK, JAMESON, CROWN ROYAL, JACK DANIELS, DEWAR'S, AMARETTO DISARONNO, KAHLUA, BAILEY'S IRISH CREAM, AND FIREBALL WHISKEY

WINES: CABERNET SAUVIGNON, WHITE ZINFANDEL, RIESLING, MERLOT, MOSCATO, AND PINOT GRIGIO CHOICE OF ANY FIVE BOTTLED BEERS: BUDWEISER, BUD LIGHT, COORS LIGHT, LABATT'S BLUE, BLUE LIGHT, HEINEKEN, CORONA, YUENGLING, SAM ADAMS AND BLUE MOON

FIRST HOUR \$11.50 PER PERSON. EACH ADDITIONAL HOUR \$10.50 PER PERSON

### LIMITED OPEN BAR

WINES: CABERNET SAUVIGNON, CHARDONNAY, MERLOT, MOSCATO AND RIESLING

BOTTLED BEER: BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT COORS LIGHT AND YUENGLING

ASSORTED SOFT DRINKS

FIRST HOUR \$7.50 PER PERSON. EACH ADDITIONAL HOUR \$6.00 PER PERSON

**CRAFT BEERS** ADDITIONAL \$4.00 PER PERSON SELECTION OF LOCAL MICRO-BREWERIES BASED ON AVAILABILITY. CRAFT BEER SELECTIONS MAY INCLUDE, SOUTHERN TIER, WAGNER AND ITHACA BRANDS.

### MARTINI BAR ADDITIONAL \$8.00 PER PERSON

INCLUDES PREMIUM GIN AND VODKA WITH A VARIETY OF OLIVES AND TROPICAL FRUITS

**BLOODY MARY BAR** ADDITIONAL \$8.00 PER PERSON INCLUDES PREMIUM GIN AND VODKA WITH A VARIETY OF OLIVES, FRUITS, CELERY AND CHOICE OF HEAT: HORSERADISH, RED HOT, GINGER WASABI AND WORCESTERSHIRE

**PUNCH FRUIT PUNCH** PER GALLON \$20.00

**WINE PUNCH** PER GALLON \$35.00

**CHAMPAGNE PUNCH** PER GALLON \$35.00

CONSUMPTION AND CASH BAR OPTIONS ARE AVAILABLE. EACH HAS A MINIMUM TAB OF \$250.00 IN SALES. SHOULD THE GROUP NOT REACH THE MINIMUM, THE GROUP WILL BE CHARGED FOR THE DIFFERENCE. ALL PRIVATE BARS ARE SUBJECTED TO A BARTENDER FEE OF \$50.00 PER BARTENDER.