Buffets

All Buffets include Iced Tea, Sweet Tea, Water and Coffee.

The Meeting

Deli Boards with Assorted Meats
Including Honey Baked Ham, Roasted Turkey
Cajun Chicken & Roast Beef
Sliced Aged Cheeses
Fresh Accoutrements: Sliced Tomatoes, Sandwich Pickles
Purple Onions, Lettuce & Jalapeno Relish
Baskets of Sliced Breads and Rolls
Variety of Sauces
Chips
Cookies, Blondies & Brownies
$18.00

On the Move

Pre-made Sandwiches Packaged for Travel
Ham & Cheddar, Turkey & Swiss, or Roast Beef & Horseradish Havarti
Served on Baguettes, Gourmet Sliced Breads & Rolls
Bags of Chips
Whole Fruit & Power Bars
Assorted Sodas and Bottled Water
$14.95

From The Grille

Hamburgers, Hebrew National Hot Dogs, Grilled Chicken Breasts
Served with Potato Salad, Coleslaw & Baked Beans
Fresh Accoutrements: Sliced Tomatoes, Sandwich Pickles
Purple Onions, Lettuce
Variety of Sauces
Hamburger & Hotdog Buns
Peach, Cherry, Apple or Chocolate Cobbler
Iced Tea and Water
Additional Charge for Sodas
$23.95

Lagniappe

Assorted Green Salad with Seasonal Toppings and Dressings
Fried Catfish with Hush Puppies
Baked Chicken
Garlic/Cheddar Grits
Roasted Red Bliss Potatoes
Freshly Steamed Broccoli, Cauliflower & Carrots
Traditional Southern Bread Pudding with Pecan Rum Sauce
Fresh Corn Muffins and Rolls
$23.95

Prices quoted are per person unless otherwise stated. Tax and gratuity are not included.

Buffets *continued*

Seafood Feast
Chilled Seafood Bar, Oysters on the Half Shell, Peel and Eat Shrimp
Crawfish & Ceviche
Sautéed Shrimp Scampi w/ Linguini Pasta
Seared Catch of the Day
Crabmeat Au Gratin
Rice Pilaf
Steamed Assorted Spring Vegetables
Haricot Verts
Fresh Baked Rolls
Assorted Miniature Desserts
$45.00

Plated Lunch & Dinner

All Plated Lunch & Dinners include Iced Tea, Sweet Tea, Water and Coffee.

Seared Bone-in Breast of Chicken
Spring Mix with Marinated Italian Vegetables
Penne Pasta
Tomato Basil Cream Sauce
Assorted Julienne Vegetables
Warm Rolls
Tiramisu
$23.95

Tenderloin of Beef Filet
Traditional Wedge Salad with Bleu Cheese Dressing
Medallion of Hotel Butter
Smashed Red Potatoes Infused with Roasted Garlic
Roasted Baby Carrots
Warm Rolls
Flourless Chocolate Torte with Raspberry Coulis
$26.00

Grilled Salmon
Served on a Bed of Braised Spinach, Leeks, Shiitake Mushrooms
Arugula Salad with Shaved Parmesan Reggiano
Warm Rolls
Creme Brulee
$26.00

Braised Short Ribs with Cabernet Demi Glace
Mixed Baby Greens with Assorted Dressings
Vermont Cheddar Grits
Grilled Asparagus
Warm Rolls
Toffee Crunch Cake
$25.00

Prices quoted are per person unless otherwise stated. Tax and gratuity are not included.

Coffee Break/ Breakouts

Freshly Brewed Regular and Decaf Coffee
Assorted Pastries and Danishes
Sliced Fresh Fruits
Juice, Sodas and Bottled Water
$12.00 pp

Freshly Brewed Regular and Decaf Coffee
Assorted Sodas and Bottled Water
Candy Bars & Power Bars
Whole Fresh Fruit
$10.00 pp

Freshly Brewed Regular and Decaf Coffee
Seasonal Fruit Salad
Assorted Yogurt and Granola
Assorted Juices and Bottled Water
$10.00 pp

Chips & Dips
Bowls of Assorted Nuts
Warm Soft Pretzels
Sodas & Bottled Water
$11.00 pp

Homemade Hot Chocolate
Chocolate Dipped Strawberries
Miniature Truffles
Sodas and Bottled Water
$11.00 pp

Gourmet Finger Sandwiches
Fresh Fruit Kabobs
Chips & Dips
Sodas & Bottled Water
$11.00 pp

A La Carte Snacks

Individual Bags of Chips $2.25 each
Warm Soft Pretzels $21.00/doz
Assorted Muffins $24.00/doz
Chips & Salsa $2.50 pp
Chocolate Dipped Strawberries $32.00/doz
Chilled Yogurts $3.75 each
Cinnamon Rolls $28.00/doz

Fresh Baked Cookies $24.00/doz
Assorted Candy Bars $2.25 each
Assorted Fruit Breads $24.00/doz
Bowls of Mixed Nuts $17.00/lb
Granola Bars $2.00 each
Whole Fresh Fruits $1.50 each
Brownies & Blondies $26.00/doz

Fresh Sliced Fruits $3.00 pp

A La Carte Beverages

Coffee (Reg or Decaf) $30.00/gal
Lemonade or Raspberry Lemonade $20.00/gal
Orange, Pineapple or Apple Juice $25.00/gal
Assorted Individual Juices $2.50 each
Dasani Bottled Water $3.50 each

Freshly Brewed Ice Tea $25.00/gal
Fruit Punch $20.00/gal
Soft Drinks $2.50 each
Chocolate or White Milk $13.00/gal
Red Bull $5.00 each

Breakfast Menu

All Breakfast Menus include freshly brewed Regular and Decaf Coffee.

Continental
Warm Assorted Freshly Baked Pastries
Chilled Juices
Fresh Seasonal Sliced Fruits
Granola & Yogurt Parfaits
Freshly Brewed Regular and Decaf Coffee
$14.00 pp

Buffet
Pancakes & Belgian Waffles
Served with Warm Fruit Toppings
Whipped Butter & Maple Syrup
Bacon and Sausage Links
Fresh Brewed Coffee and Juice
$15.95 pp

Buffet
Assorted Pastries with Jellies & Jams
Chilled Juices
Scrambled Eggs
Applewood Bacon, Sausage Patties or Links
Sliced Ham Steaks
Southern Grits or Breakfast Potatoes
Warm Freshly Baked Biscuits
White Cream Gravy
$18.95 pp

Buffet
Eggs Benedict
Traditional or with Crab Cakes
Grilled Asparagus
Broiled Tomatoes
Sliced Fresh Fruits
Assorted Breakfast Pastries
Freshly Brewed Coffee
$17.00 pp
Add Crab Cakes +$8.00

On the Move
All items will be packaged to go.
Breakfast Sandwiches
Ham & Cheese Croissants or
Bacon, Egg & Cheese on Baguette
Assorted Whole Fruits
Yogurts, Fruit Bars or Power Bars
Juice or Energy Drinks
Regular and Decaf Coffee
$13.95pp

Lighter Side of Life
Fresh Sliced Fruit and Berries
Steel Cut Oatmeal with Brown Sugar
Roasted Nut Mix, Dried Fruits
Mushroom & Asparagus Frittatas with
Fresh Tomato Relish & Fresh Herbs
Turkey Sausage Links
Whole Grain Breads & Muffins
Fruit Smoothie Shooters
Fresh Brewed Coffee & Juice
$29.00pp

A La Carte Breakfast

Sliced Fresh Seasonal Fruits $3.00 pp
Fresh Baked Biscuits $33.00/doz
Sausage Biscuits $39.00/doz
Cream Gravy $20.00/gal
Scrambled Eggs $3.50 pp
Pancakes or Waffles $2.50 pp
with Bananas, Strawberries or Blueberries $5.00 pp
Bagels & Cream Cheese $30.00/doz
Variety of Cereals & Milk $3.00 pp

Assorted Danish & Pastries $28.50/doz
Sausage, Bacon or Ham Steak $6.00pp
Ham & Cheese Croissants $36.00/doz
Roasted Breakfast Potatoes $2.75 pp
Egg Beaters $2.50 pp
Southern Grits $18.00/gal
Cheddar Grits $22.00/gal
Turkey or Chicken Sausage $4.00 pp
Fruit Yogurts $3.75 each

Alcohol Beverage Bars

Hosted Bar

(Priced per Drink)

Cocktails (Premium Brands)……	$ 6.50
Cocktails (Call Brands)……	$ 5.50
Cocktails (Well Brands)……	$ 4.50
Tier 1 Wine (House) $ 4.25 / Tier 2 Wine $ 6.25 / Tier 3 Wine	$ 8.25
(Premium) Beer……	$ 3.50
Domestic Beer……	$ 3.00
Assorted Soft Drinks & Bottled Water……	$ 2.00

Cash Bar

(Priced per Drink)

Cocktails (Premium Brands)……	$ 7.00
Cocktails (Call Brands)……	$ 6.00
Cocktails (Well Brands)……	$ 5.00
Tier 1 Wine (House) $ 4.75 / Tier 2 Wine $ 6.75 / Tier 3 Wine	$ 8.75
(Premium) Beer……	$ 3.75
Domestic Beer……	$ 3.25
Assorted Soft Drinks & Bottled Water……	$ 2.00

Unlimited Consumption Bar

(Priced per Person)

	1 Hour	2 Hours	3 Hours	4 Hours
Well Brands	$ 11.00	$ 17.25	$ 21.75	$ 24.75
Call Brands	$ 14.00	$ 21.25	$ 26.75	$ 30.75
Premium Brands	$ 17.00	$ 25.25	$ 31.75	$ 36.75
Beer/House Wine	$ 7.50	$ 10.75	$ 13.75	$ 16.25

Add for each additional hour: Well Brands $ 3.00, Call Brands $ 4.00, Premium Brands $ 5.00, Beer/House Wine $2.50

Unlimited consumption bar with liquor consists of:
Cocktails, House Wine, Premium & Domestic Beer, Assorted Soft Drinks & Bottled Water
Unlimited Consumption bar with beer & house wine only consists of:
House Wine, Premium & Domestic Beer, Assorted Soft Drinks & Bottled Water

Miscellaneous

(Priced Individually)

Domestic Keg Beer	$190.00	Premium Keg Beer	$225.00
House Wine Bottle	$ 25.00	House Champagne by the Bottle	$ 20.00
Tier 2 Wine Bottle	$ 35.00	Tier 2 Champagne by the Bottle	$ 35.00
Tier 3 Wine Bottle	$ 45.00	Tier 3 Champagne by the Bottle	$ 75.00

Bloody Mary and/or Mimosa Hosted Bar (priced per drink)	$ 4.50
Bloody Mary and/or Mimosa Cash Bar (priced per drink)	$ 4.75

Please add 7% tax and 18% gratuity to all prices. Menus and prices are subject to change.

Alcohol Brands List

For Hosted Bars

Well Brands

Smirnoff, Bacardi Light, Beefeater, Jim Beam, Canadian Club, Seagram's 7, Dewar's White Label, Jose Classico

Call Brands

Absolut, Malibu Rum, Captain Morgan's Spiced Rum, Bacardi Anejo, Tanqueray, Jack Daniel's, Old Charter, Crown Royal, Seagram's VO, Chivas Scotch, Cuervo 1800

Premium Brands

Grey Goose, Ciroc Vodka, Level Vodka, Appleton Estate Rum, Captain Morgan Private Stock, Bombay Sapphire Gin, Knob Creek Bourbon, Crown Royal Reserve, Johnny Walker Black, Herradura Gold & Silver

For Cash Bars

Smirnoff Vodka, Absolut Vodka, Grey Goose Vodka, Level Vodka, Bacardi Silver Rum, Malibu Rum, Beefeater Gin, Tanqueray Gin, Bombay Sapphire Gin, Jim Beam, Crown Royal, Jack Daniel's, Canadian Club, Seagram's 7, Seagram's VO, Chivas Scotch, Dewar's White Label Scotch

Wine Tier List

Tier One – House Wines

Mirassou Winery – Chardonnay 2002, Merlot 2001, Cabernet Sauvignon 2001, Dancing Bull Winery – Sauvignon Blanc, Beringer Winery – White Zinfandel

Tier Two – Call Wines

Anapamu Cellars – Chardonnay, MacMurray Ranch Winery – Pinot Noir, Gallo of Sonoma Winery – Merlot, Louis Martini Winery – Cabernet Sauvignon

Tier Three – Premium Wines

Frei Brothers Reserve – Chardonnay 2002, Merlot 2002, Louis Martini Winery – Cabernet Sauvignon

Champagne Tier List

Tier One – House Champagne

Andre Champagne

Tier Two – Call Champagne

Korbel Brut

Tier Three – Premium Champagne

Moet White Star

A La Carte

Prime Rib $175.00
Carving station attendant fee $75.00

Salmon Wellington $150.00
Carving station attendant fee $75.00

Steamship of Beef $400.00
Carving station attendant fee $75.00

Beef Medallions with Boursin Cheese $2.75 each
50 pieces per order

Grilled Lamb Lollipops $2.75 each
Served with a fresh mint pesto / 50 pieces per order

Jumbo Cocktail Shrimp $2.50 each
50 pieces per order

Coastal Crab Cakes $3.00 each
Served with a creole remoulade / 50 pieces per order

Crawfish Purses $3.00 each
50 pieces per order

Homemade Chicken Tenders $2.50 each
Served with BBQ, honey mustard, teriyaki sauces / 50 pieces per order

Chicken Wings & Drummies $1.75 each
Your choice of hot, teriyaki or hurricane / 50 pieces per order

Miniature Beef or Chicken Kabobs $3.00 each
Served with spicy Asian & curry peanut sauce / 50 pieces per order

Hot Crab Dip $50.00/gal
Served with toast points

Smoked Tuna Dip $15.00/lb
Served with pita chips

Assorted Chips & Dips $6.00 pp
Blue corn, pita & homemade tortillas with fresh guacamole, onion & lemon dill ranch dips

Miniature Dessert Selection $3.00 each
Made in-house / 50 pieces per order

Fresh Baked Gourmet Cookies $29.00/doz
Chocolate chip, white chocolate, oatmeal & royale

Domestic and International Cheese Display
Small (4-10p) $24.00 / Med (11-20p) $55.00 / Large (20-30p) $75.00
Served with English water crackers

Seasonal Melons, Tropical Fruits & Berries
Small (4-10p) $35.00 / Med (11-20p) $65.00 / Large (20-30p) $95.00

Antipasto Display
Large (15-25p) $125.00 / Colossal (30-45p) $250.00
Marinated and grilled vegetables, sliced Italian cured meats,
array of Italian cheeses, oil cured olives & breads

In accordance with the Mississippi liquor laws, Palace Casino Resort does not allow any food or beverage to be brought into the Palace Casino Resort or taken out of any of our food outlets or banquet facilities by patrons or their guest. All food and beverage must be supplied by Palace Casino Resort. The resort is the only authorized licensee to sell and serve food, liquor, beer and wine on premises. This includes hospitality suites and food amenity deliveries. All food and beverage prices are guaranteed ninety (90) days prior to the date of the function.

Menu service to less than the specified minimum guarantee of guests for breakfast, lunch, dinner or reception is subject to a minimum taxable service surcharge. Menu service is available for maximum time specified on each menu. The resort will access a taxable service charge for each additional half hour. The Banquet and Catering Department will be happy to customize or tailor specialty menus at your request.