



# LUNCH

## PLATED LUNCH SELECTIONS

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All Entrées include choice of Soup or Salad, Entrée, Dessert, Fresh Baked Rolls and Butter Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Water and Iced Tea  
(Minimum 15 guests)

### SALADS & SOUPS

*Choice of 1*

#### House Salad

*cucumber, carrot, with choice of dressing*

#### Traditional Wedge Salad

*bacon, pickled onions, tomatoes, choice of dressing*

#### Caesar Salad

*herbed Croutons, parmesan, caesar dressing*

#### Field Greens

*blueberry, manchego, pistachio, yuzu vinaigrette*

#### Butternut Squash

#### Minestrone

#### Spinach Salad

*bacon, candied walnuts, aged cheddar with vinaigrette*

#### Italian Salad

*salami, tomatoes, pepperoncini's, olives, chickpeas, provolone cheese, red wine vinaigrette*

#### Corn Chowder

#### Beerhouse Beer Cheese Soup

#### Tomato Bisque

## COLD ENTRÉE SELECTION

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#### Turkey Club on Focaccia, House-made Chips

*\$24 per guest*

#### Grilled Chicken Caesar Salad, Croutons, Traditional Dressing

*\$24 per guest*

#### Grilled Chicken Cobb Salad, Tomatoes, Egg, Bacon, Bleu

#### Cheese, Choice of Dressing

*\$25 per guest*

#### Roast Beef and Boursin on House-made Baguette, Arugula, Roasted Tomatoes, Lemon Pepper Chips

*\$25 per guest*

# LUNCH

## HOT ENTRÉE SELECTION

All Entrées include choice of Soup or Salad, Entrée, Dessert, Fresh Baked Rolls and Butter Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Water and Iced Tea  
(Minimum 15 guests)

### Cheese Tortellini

marinara, garden vegetables, parmesan  
\$29 per guest

### Roasted Airline Chicken Breast with Natural Jus

garlic whipped potatoes, chef's selection vegetable  
\$40 per guest

### Chicken Parmesan

italian herb-crusted chicken breast, tomato sauce, mozzarella,  
served with garlic roasted red potatoes and green beans  
\$36 per guest

### Chicken Piccata

lightly breaded chicken breast, herb lemon butter sauce, capers,  
served with roasted red potatoes and broccoli  
\$36 per guest

### Chicken Marsala

roasted chicken breast, wild mushroom marsala sauce, served with  
garlic whipped potatoes and green beans  
\$36 per guest

### Pan-Seared Salmon

buerre blanc, served with fingerling potatoes and asparagus  
\$38 per guest

### Pork Tenderloin

sliced pork tenderloin, cherry demi-glace  
\$38 per guest

### Beef Tenderloin

sliced beef tenderloin, red wine sauce  
\$52 per guest

### Filet Mignon

pan-seared filet mignon, red wine demi-glace  
\$62 per guest

### Potato Gnocchi

roasted mushroom, sweet pea, thyme, brown butter sauce  
\$38 per guest

### Roasted Cauliflower Steak

sautéed spinach, roasted mushrooms, romesco sauce  
\$38 per guest

## DESSERT

Choice of 1

Cheesecake

Chocolate Caramel Cake

Double Chocolate Cake

St. Louis Goopy Butter Cake

Key Lime Pie

Red Velvet Cheesecake





# LUNCH

## LUNCH BUFFETS

Lunch buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter.

### SALAD SELECTIONS

Choice of 2

Potato Salad

Fresh Fruit Salad

Traditional Caesar Salad

Marinated Tomato and Mozzarella Salad

Brussel Sprout Salad with Bacon Maple Vinaigrette

Tossed Salad with Choice of Dressing

Italian Salad with Salami, Tomatoes, Pepperoncini's, Provolone, Olives, Chickpeas with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

Choice of 2

Braised Chicken with Grilled Lemon and Marinated Artichokes

Roasted Chicken with Pan Jus

Chicken Parmesan

Pan Seared Salmon with Fennel and Tomato Confit

Shrimp Scampi Pasta

Roasted Cod, Grilled Lemon, Lemon Dill Sauce

Roasted Pork Loin with Cherry Demi-Glace

Slow Roasted Strip Loin

House-Made Meatballs with Mariana and Parmesan

Pot Roast with Root Vegetables

### ACCOMPANIMENTS

Choice of 2

Macaroni and Cheese

Whipped Sweet Potatoes

Garlic Whipped Potatoes

Herb Roasted Red Skin Potatoes

Creamy Orzo with Roasted Tomato and Spinach

Couscous with Nuts and Dried Cherries

Blended Wild Rice

Rice Pilaf

Brown Butter Green Beans

Steamed Broccoli

Spiced Cauliflower

Roasted Asparagus

### DESSERT

Choice of 2

Cheesecake

Chocolate Caramel Cake

Carrot Cake

St. Louis Gooey Butter Cake

Key Lime Pie

Cookies

White Chocolate Cherry Cake

Brownies

**\$41 per guest**

# LUNCH BUFFETS

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## ST. LOUIS BBQ LUNCH BUFFET

*lunch buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter.*

### SALAD SELECTIONS

Tossed Salad with Assorted Dressings  
Cole Slaw  
Cucumber Salad

### MAIN ENTRÉE SELECTIONS

BBQ Pulled Pork  
Smoked Chicken  
Smoked Brisket (46 per guest)

### ACCOMPANIMENTS

Brown Butter Green Beans  
Man n Cheese  
Baked Beans

### DESSERT

Chocolate Caramel Cake  
Goey Butter Cake

\$40 per guest

## GOOD FORTUNE LUNCH BUFFET

*lunch buffet selections include water, iced tea, freshly brewed coffee.*

### SALAD SELECTIONS

Mandarin Orange Salad  
Lo mein Salad

### MAIN ENTRÉE SELECTIONS

General Tso Chicken  
Mongolian Beef and Broccoli

### ACCOMPANIMENTS

Vegetable Fried Rice  
Stir-Fried Vegetables  
Crab Rangoon

### DESSERT

Yuzu cheesecake  
Fortune Cookies

\$40 per guest





# LUNCH BUFFETS

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## ITALIAN LUNCH BUFFET

*lunch buffet selections include water, iced tea, freshly brewed coffee, and assorted rolls with butter*

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### SALAD SELECTIONS

Traditional Caesar Salad

Italian Salad with Salami, Tomatoes, Pepperoncini's, Provolone, Olives, Chickpeas with Red Wine Vinaigrette

### MAIN ENTRÉE SELECTIONS

House-made Meatballs with Marinara

Chicken Parmesan

### ACCOMPANIMENTS

Mostaccioli

Herb Roasted Red Skin Potatoes

Brown Butter Green Beans

### DESSERT

*Chocolate Cake*

Cannoli

\$37 per guest

## SOUTHWEST LUNCH BUFFET

*lunch buffet selections include water, iced tea, and freshly brewed coffee*

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### SALAD SELECTIONS

Tossaed Salad with Cilnatro Lime Vinaigrette

Roasted Corn and Black Bean Salad

Chips and Salsa

### MAIN ENTRÉE SELECTIONS

Pollo Asado

Carne Asada

Cilantro Rice

Black Peans or Pinto Beans

### ACCOMPANIMENTS

Flour Tortillas

Shredded Monterey Jack Cheese, Diced Onions,

Shredded Lettuce, Slice Jalapenos, Sour Cream

### DESSERT

Churros

Tres Leches

\$34 per guest

# LUNCH BUFFETS

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## COLD DELI BUFFET

Minimum 10 guests

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## SANDWICHES AND WRAPS

(Choice of 3)

### Turkey Club on Croissant

White Cheddar Cheese, Lettuce and Tomato

### Veggie Wrap

Hummus, Tomato Tapenade, Aged Provolone, Cucumber, Red Onion, Arugula, Tomato, Peppadew Peppers and Banana Peppers

### Steak and Boursin on Ciabatta

Arugula, Roasted Tomatoes

### Chicken Caesar Wrap

Romaine, Caesar Dressing, Parmesan

### Buffalo Chicken Wrap

Romaine, Cheddar Cheese, Ranch Dressing

### Southwest Chicken Wrap

Roasted Corn, Black Beans, Diced Tomato, Romaine Chipotle Ranch Dressing

### Italian Club on Ciabatta

Pepperoncini, Arugula, Red Onion, Provolone

## SIDE ITEMS

(Choice of 2)

### Mixed Green Salad with Assorted Dressings

### Fresh Fruit Salad

### House-Made Potato Chips

### Assorted Flavored Chips

### Potato Salad

Served with Cookies and Brownies Freshly Brewed Regular and Decaffeinated Coffee Herbal Teas, Water and Iced Tea

\$31 per guest

16 River City Casino & Hotel

## BOXED LUNCHES

Minimum 10 guests

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## SANDWICHES AND WRAPS

(Choice of 3)

### Turkey Club on Croissant

White Cheddar Cheese, Lettuce and Tomato

### Veggie Wrap

Hummus, Tomato Tapenade, Aged Provolone, Cucumber, Red Onion, Arugula, Tomato, Peppadew Peppers and Banana Peppers

### Steak and Boursin on Ciabatta

Arugula, Roasted Tomatoes

### Chicken Caesar Wrap

Romaine, Caesar Dressing, Parmesan

### Italian Club on Ciabatta

Pepperoncini, Arugula, Red Onion, Provolone

### Ham on Wheat

Cheddar Cheese, Lettuce and Tomato

### Cobb Salad

Romaine, Hard Boiled Egg, Crispy Bacon, Cherry Tomatoes, Avacado

### Chicken Caesar Salad

Romaine, Caesar Dressing, Parmesan

### Veggie Wrap

Hummus, Tomato Tapenade, Aged Provolone, Cucumber, Red Onion, Arugula, Tomato, Peppadew Peppers and Banana Peppers

Served with Whole fresh Fruit, Potato Chips, Cookie and Soft Drink or Bottled Water

\$28 per guest

Prices subject to service charge and applicable tax



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CASINO & HOTEL