

BANQUETS AND CATERING



APACHE
CASINO HOTEL



TABLE OF CONTENTS

Breakfast	1
Deli Buffet	2
Lunch Buffet	3
Dinner Buffet	4
Themed Buffets	5
Plated Dinners	6
Hors D'oeuvres	7
Display Stations	8
Bars	9
A La Carte	10

Please note that prices do not include applicable local sales tax and 20% service charge. Some items may include additional fees as indicated.



BREAKFAST



CONTINENTAL BREAKFAST - \$12

Assorted muffins, pastries, croissants
Fresh sliced fruit

CONTINENTAL DELUXE BREAKFAST - \$15

Assorted muffins, pastries, croissants
Fresh sliced fruit
Assorted individual yogurts

EYE OPENER BREAKFAST BUFFET - \$32

Sliced seasonal fruit
Pancakes with fruit topping
Scrambled eggs
Bacon
Sausage links
Country potatoes
House baked biscuits & gravy
Selection of assorted muffins & pastries

A LA CARTE ITEMS priced per person

Oatmeal, brown sugar & raisins - \$2
Texas-sized French toast - \$2.50
Pancakes - \$2.50
Seasonal breakfast breads - \$5
Assorted yogurts - \$2.50
Assorted yogurt parfaits - \$4
Seasonal fruit - \$7
Sausage biscuits - \$4.50
Bacon & egg biscuits - \$5
Bacon, egg & cheese croissants - \$6.50

OMELET STATION

Cooked to order omelets served with an array of
condiments - \$12 per person
Attendant required at \$75 per attendant

DELI BUFFET

DELI BUFFET - \$27

Selection of 1 display, to include choice of:

1 salad, 1 side & 1 dessert

Each additional side or dessert - \$2 per person

Make it plated or boxed to-go - \$2 per person

DISPLAY OPTIONS

- Turkey, ham, roast beef
- American, Swiss & cheddar cheese
- Lettuce, pickle, tomato
- Assorted breads
- Dijon mustard & pesto mayonnaise

CHARCUTERIE BOARD

Assortment of domestic & international meats & cheeses



WRAP DISPLAY

Chicken salad, tuna salad, turkey & cheese, ham & cheese, chicken bacon ranch

Salads

Chef's salad
Greek salad
Caesar salad

Sides

Potato salad
Coleslaw
Fruit salad
Pasta salad
House-made chips
Bags of chips
(Assorted)

Deserts

Assorted cookies
Brownies
Lemon lush

LUNCH BUFFET



Lunch Buffet

Selection of 1 entree, 1 starch, 1 vegetable & 1 dessert

Each additional entree - \$8

Each additional salad, starch, vegetable or dessert - \$4

ENTREES priced per person

- Lemon pepper chicken with herb cream sauce - \$20
- Herb roasted chicken with a demi-glace - \$20
- Parmesan chicken with marinara sauce - \$20
- Blackened chicken with étouffée - \$20
- Bourbon BBQ chicken - \$20
- Roasted pork loin with mushroom sauce - \$19
- Roast beef with pan gravy - \$24
- Sirloin steak with herb butter - \$21

MAKE IT PLATED

Additional \$5 per person

Starch

Cheesy mashed potatoes | garlic mashed potatoes
buttered mashed potatoes | herb roasted potatoes
rice pilaf

Vegetable

Vegetable medley | broccoli & cheese
green beans | grilled squash & zucchini

Dessert

Chocolate cake | cheesecake | pecan pie | apple cobbler

DINNER BUFFET



DINNER BUFFET

Selection of 1 entree, 1 salad, 1 starch 1 vegetable & 1 dessert
Each additional salad, starch, vegetable or dessert - \$10 per person
Each additional entree - \$16 per person

ENTREES priced per person

- Lemon pepper chicken with herb cream sauce - \$25
- Herb roasted chicken with a demi-glace - \$25
- Parmesan chicken with marinara sauce - \$25
- Blackened chicken with étouffée - \$25
- Bourbon BBQ chicken - \$25
- Roasted pork loin with mushroom sauce - \$24
- Roast beef with pan gravy - \$30
- Grilled sirloin with a mushroom merlot reduction - \$32
- Soy ginger salmon - \$34

Salad

Chef's salad | Caesar salad | Greek salad
seasonal salad | glazed carrots

Starch

Cheesy mashed potatoes | garlic mashed potatoes
buttered mashed potatoes | herb roasted potatoes
au gratin potatoes | rice pilaf | mac & cheese

Vegetable

Vegetable medley | broccoli & cheese
green beans with bacon & onions | grilled squash & zucchini

Dessert

Chocolate cake | assorted cheesecake | red velvet cake
carrot cake | pecan pie

THEMED BUFFET



MEXICAN FIESTA BUFFET - \$32

Add marinated steak or chicken fajitas with grilled peppers and onions - \$8 per person

Cheese enchiladas
Seasoned ground beef
Roasted corn & black bean salad
Spanish rice & borracho beans
Warm tortillas
Tortilla chips, cheese, salsa, guacamole, & sour cream
Churros & apple flautas

ITALIAN BUFFET - \$38

Beef or vegetable lasagna
Pasta served with Bolognese & Alfredo sauce
Grilled chicken
Caesar salad
Seasonal vegetables
Garlic bread
Tiramisu & Italian cream cake

BBQ BUFFET - \$42

Choice of two meats:
BBQ chicken | BBQ ribs | chopped brisket | pulled pork
Cole slaw & potato salad
Corn on the cob & cowboy baked beans
Jalapeno corn bread & butter
Warm bread pudding & seasonal cobbler

SOUTHERN HOME STYLE BUFFET - \$40

Meatloaf with brown gravy
Pork chops with mushroom supreme sauce
Mixed greens salad with two choices of dressings
Deviled egg potato salad
Buttered mashed potatoes
Green beans with bacon & onions
Buttermilk biscuits & butter
Choice of two pies:
apple | cherry | chocolate cream

PLATED DINNERS

ENTREES priced per person

- Lemon pepper chicken breast with herb cream sauce - \$38
- Quartered herb roasted chicken with a demi-glace - \$38
- Parmesan chicken with marinara sauce - \$38
- Blackened chicken with étouffée - \$38
- Bourbon BBQ chicken - \$38
- Roast pork loin with mushroom sauce - \$34
- Roast beef with pan gravy - \$42
- Sirloin steak with herb butter - \$42
- Skirt steak with chimichurri sauce - \$42
- Grilled sirloin with mushroom merlot reduction - \$42
- Salmon filet with soy ginger glaze - \$42
- New York strip with herb butter - \$45
- Filet mignon with herb butter - \$52

TAKE IT UP A NOTCH!

Duo of quartered herb roasted chicken & roast beef with pan gravy - \$42

Duo of quartered herb roasted chicken & sirloin steak with herb butter - \$52

Duo of quartered herb roasted chicken & New York strip - \$58

Duo of quartered herb roasted chicken & filet mignon - \$62



Salad

Chef's salad | Caesar salad | Greek salad

Starch

Cheesy mashed potatoes | garlic mashed potatoes
buttered mashed potatoes | herb roasted potatoes
au gratin potatoes | rice pilaf

Vegetable

Vegetable medley | broccoli | green beans almondine
baby carrots with stems | grilled squash & zucchini

Dessert

Chocolate cake | cheesecake with strawberry sauce
turtle cheese cake | carrot cake | pecan pie

HORS D'OEUVRE

Receptions



BASIC SELECTIONS

\$225 per 100 pieces
 Increments of 25 pieces
 Each additional 25 pieces - \$50

- BBQ meatballs
- Jalapeno poppers
- Egg rolls
- Swedish meatballs
- Vegetable spring rolls
- Spanakopita
- Assorted cold canapes
- Salami coronets
- Pasta salad shooters
- Chicken quesadillas
- Roast beef on Hawaiian roll with horseradish cream
- Bruschetta
- Crudités shooter
- Hummus with pita bread
- Cucumber dill cream spread on pita chips
- BBQ pulled pork on Hawaiian roll

DELUXE SELECTIONS

\$295 Per 100 pieces
 Increments of 25 pieces
 Add additional 25 pieces - \$65

- Boneless wings
 (Buffalo | garlic | Parmesan)
- Empanadas
- Beef satay
- Teriyaki chicken satay
- Stuffed mushrooms
- Cured salmon and herbed cheese
- Caprese skewers
- Assorted deli sandwiches
- Fresh fruit kabobs
- Spinach, artichoke & red pepper dip on crostini
- Assorted savory pinwheels

PREMIUM SELECTION

\$325 Per 100 pieces
 Increments of 25 pieces
 Add additional 25 pieces - \$75

- Shrimp cocktail shooter
- Candied bacon wrapped shrimp
- Smoked salmon & cream cheese spread on toast points
- Warm crab & artichoke dip on toasted French baguette
- Ahi tuna bites
- Pulled pork sliders
- Ham & cheese sliders
- Hamburger sliders

MINI DESSERT

\$225 Per 100 pieces
 Increments of 25 pieces
 Add additional 25 pieces - \$50

- Apple dessert bar
- Oreo dessert bar
- Caramel brownie dessert bar
- Mini pies:
 apple | cherry | pumpkin
- Lemon lush shooter
- Oreo cheesecake shooter
- Chocolate toffee brownie shooter

Please note: a la carte hors d'oeuvres do not include beverage service

DISPLAY STATIONS

FRESH VEGETABLE CRUDITÉS

Seasonal vegetables & relishes with blue cheese & ranch dressing
25 people - \$110 | 50 people - \$190

FRESH FRUIT DISPLAY

Seasonal fruits with honey yogurt dipping sauce
25 people - \$135 | 50 people - \$240

CHEESE DISPLAY

Assorted domestic & international cheeses served
With assorted crackers & breads
25 people - \$195 | 50 people - \$350

CHARCUTERIE BOARD

Assorted domestic & international meats & cheeses served with
assorted crackers & breads, seasonal jam & house mustard
25 people - \$225 | 50 people - \$395

CARVING STATION ENTREE SELECTIONS

All entrees served with assorted rolls
Carving stations require one attendant per 100 guests - \$75

- Pepper crusted pork loin with mushroom sauce
\$180 - Serves up to 30 guests
- Slow cooked roast beef with brown gravy
\$300 - Serves up to 50 guests
- Roasted prime rib with creamy horseradish
\$375 - Serves up to 30 guests



ADD A STATION TO YOUR MENU priced per person

PASTA STATION - \$13

Your choice of two pastas:
Penne | bow tie | spaghetti | fettuccine
Grilled chicken or shrimp with assorted vegetables
Marinara, bolognese & alfredo sauces, parmesan cheese, garlic bread

TACO BAR - \$12

Ground beef, salsa, pico de gallo, Monterey jack & cheddar cheese
Black beans, roasted corn & black bean salsa
Flour & corn tortillas
Add grilled marinated skirt steak, chicken or shrimp - \$6 per person

SLIDER BAR - \$17

Your choice of two meats:
Pulled pork | pulled chicken | beef patty | top round beef
Your choice of three sauces:
Buffalo | BBQ | garlic aioli | mustard aioli | creamy horseradish aioli
Honey mustard | chipotle aioli
Your choice of three sides:
Caramelized onion | sautéed mushrooms | coleslaw | sautéed peppers
Cheese assortment (American | cheddar | pepper jack)

BARS

Mixed drinks - starting at \$6.50
Domestic beer - \$4.50
Imported beer - \$5.50
House wine - \$5.25 Per glass
Sodas & bottled water - \$2

DELUXE BAR

Spirits

Absolut | Bacardi | Tanqueray | Jose Cuervo | Jim Beam
Dewars | Captain Morgan | Malibu | Tito's | Jack Daniels
Crown Royal | Amaretto

Beer

Coors Light | Bud Light | Miller Lite | Michelob Ultra | Dos Equis

Wine

Merlot | Cabernet | Chardonnay | White Zinfandel |
Moscato Pinot Grigio | Pinot Noir



MAKE IT A PREMIUM BAR

Additional \$25

Spirits

Grey Goose | Patron | Makers Mark | Jameson | Glenlivet
Knob Creek | Kahlua | Bailey's Irish Cream

Beer

Blue Moon | Shiner Bock | Corona | Yuengling

If you don't see the item you are looking for, we will be happy to custom build a menu for an additional \$250 plus menu price per person.

A LA CARTE



A LA CARTE ITEMS

Assorted muffins & pastries \$24 per dozen
Assorted cookies \$20 per dozen
Assorted candy bars \$3 per item
Individual chips, pretzels, snack mix \$3 per item
Granola bars \$3 per item

BEVERAGE SERVICE

Bottled water \$2 each
Water, coffee & tea service \$3 per person
Assorted soft drinks & juices \$3 per person

THEMED BREAKS priced per person

CLASSIC SNACKS - \$8

Assorted candy | mini pretzels | trail mix
chips | bottled water

SUNRISE - \$12

Assorted cookies | granola bars | yogurt parfaits
whole fruit | bottled water

SWEETS & TREATS - \$16

Assorted nuts | cracker jacks | soft drinks
bottled water

DECADENCE - \$17

Brownie shots | oreo cookie parfaits | mini candy bars
assorted cookies | bottled water