



BANQUETS & CONVENTIONS

THANK YOU FOR CHOOSING GRAND CASINO HINCKLEY FOR YOUR UPCOMING EVENT. At Grand Casino Hinckley we pride ourselves on our facilities, amenities, food, and service. We feel that our service and food are unparalleled and invite you to see the difference for yourself. Within the next few pages you will find a base menu that we offer for all our Guests. Our specialty, though, is customizing a menu to fit your function's theme and budget. Our world-class Banquet Chefs are happy to build a menu to suit any event needs. Please use this menu as a guide. Our team is available to help you create the ultimate experience for your upcoming event.



BREAKFAST

BUFFETS

CONTINENTAL BUFFET* \$7.95

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
Assorted Breakfast Pastries and Muffins with Sweet Butter
Seasonal Fresh Fruit

AMERICAN BUFFET* \$15.95

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas and Fruit Juices
Seasonal Sliced Fresh Fruit
Cold Cereals with Milk
Farm Fresh Scrambled Eggs
O'Brien Potatoes
Thick Sliced Bacon
Country Sausage Links
Assorted Breakfast Pastries and Muffins with Sweet Butter

MINNESOTA BUFFET* \$17.95

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas and Fruit Juices
Individual Fruit Yogurt with Granola
Fresh Vegetable or Ham and Cheese Strata
Eggs Benedict or Cinnamon Bread French Toast
Farm Fresh Scrambled Eggs
Deluxe Hashbrowns
Smoked Country Ham
Country Sausage Links
Assorted Breakfast Pastries and Muffins with Sweet Butter

*Minimum 25 Guests

PLATED BREAKFAST ENTRÉES

ALL BREAKFAST SELECTIONS ARE SERVED WITH ASSORTED BREAKFAST BREADS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, AND ASSORTED TEAS

FRENCH TOAST \$9.95

Thick cinnamon bread dipped into a sweet batter and grilled to a golden brown. Served with warm maple syrup, seasonal fruit, and your choice of smoked bacon or country sausage.

COUNTRY BREAKFAST \$9.50

Two freshly scrambled eggs, choice of smoked bacon, carved pit ham, or country sausage with breakfast potatoes.

STRATA \$9.50

Baked egg specialty filled with your choice of country ham and cheese or garden vegetable and cheese. Served with seasonal fruit.

All items are subject to 18% gratuity and 6.5% sales tax.
Prices are per person unless otherwise noted and are subject to change.

MEETING REFRESHERS

Freshly Brewed Regular and Decaffeinated Coffee	\$21.00 per gallon
Freshly Brewed Iced Tea	\$21.00 per gallon
Lemonade or Fruit Punch	\$21.00 per gallon
Assorted Pepsi Soft Drinks	\$1.50 per can
Bottled Water	\$1.50 per bottle
Bottled Fruit Juices	\$2.75 per bottle
Milk	\$2.00 per bottle
Individual Herbal Teas	\$1.50 each
Seasonal Fresh Fruit Tray	\$3.00 per person
Fresh Whole Fruit	\$1.50 per piece
Individual Flavored Fruit Yogurt	\$2.00 each
Selection of Breakfast Pastries, Croissants, or Muffins	\$20.00 per dozen
Cinnamon Buns, Caramel Rolls, or Bagels with Cream Cheese Spreads	\$23.00 per dozen \$12.00 per half dozen
Freshly Baked Cookies, Bars, or Fudge Brownies	\$20.00 per dozen
Assorted Candy or Granola Bars	\$1.75 per piece

BREAKS

Breaks are set for a maximum of two hours.

AM BREAK \$6.95

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
Assorted Breakfast Pastries and Muffins with Sweet Butter

PM BREAK \$7.95

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas
Assorted Soft Drinks and Bottled Water
Variety of House-baked Cookies and Bars

NUTS ABOUT CHOCOLATE \$9.50

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks and Bottled Water
Honey Roasted Peanuts
Chocolate Chunk Cookies, Chocolate Fudge Brownies, and Miniature Candy Bars

SOUTH OF THE BORDER BREAK \$9.50

Assorted Soft Drinks and Bottled Water
Multi-Colored Tortilla Chips with Salsa, Chili Con Queso, and Guacamole
Cinnamon Churros

ICE CREAM SOCIAL \$8.95

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks and Bottled Water
Assorted Ice Cream Novelty Bars

SMOOTHIE BREAK \$8.95

Assorted Fruit Smoothies: *Piña Colada, Strawberry, or Raspberry*

LUNCHES - THEMED BUFFETS

MEXICAN BUFFET* \$16.95

Tortilla Chips and Salsa
Black Bean, Corn, and Cilantro Salad
Chicken Chimichangas
Build Your Own Taco Bar
Diced Tomatoes, Salsa, Sour Cream, Shredded Cheddar, Lettuce
Spanish Rice, Refried Beans
Churros

ITALIAN BUFFET* \$18.95

Classic Caesar Salad
Pasta Primavera Salad
Chicken Marsala
Penne Pasta with Bolognese and Alfredo Sauces
Seasonal Vegetables
Garlic Bread
Tiramisù

NORTH WOODS BUFFET* \$17.95

Country Potato Salad
Creamy Coleslaw
Char-Grilled Hamburgers
Wisconsin Bratwurst
Hearty Baked Beans
Corn on the Cob
Assorted Cheese
Lettuce, Tomato, Pickles
Assorted Bars
Bread Pudding with Caramel Sauce

ORIENTAL BUFFET* \$18.95

Mandarin Oriental Salad
Asian Slaw
Oriental Noodles
Egg Rolls
Beef Broccoli Stir Fry
Chicken Stir Fry
Sweet & Sour Pork
Fried and White Rice
Chef's Selection of Dessert
Fortune Cookies

*Minimum 25 Guests

LUNCHES

ALL LUNCHEON ENTRÉES ARE SERVED WITH FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND ICED TEA.

COLD ENTRÉES

THE DELI SANDWICH \$9.95

Sliced roast beef, ham, turkey breast, corned beef, or pastrami. Served with traditional condiments and our Chef's choice of salad.

THE CROISSANT SANDWICH \$9.95

Your choice of either hearty chicken salad or sweet cranberry turkey almond salad served on a flaky croissant with lettuce, tomato, and a pickle. Accompanied by our Chef's choice of salad.

MANDARIN SALAD \$9.95

Julienned chicken breast atop fresh greens with bell peppers, pea pods, water chestnuts, and mandarin oranges, served with our toasted sesame seed dressing.

CHICKEN CAESAR SALAD \$9.95

Julienned chicken breast tossed with romaine lettuce, croutons, Parmesan cheese, and Caesar dressing.

BOX LUNCHES

Let our Chef create a custom box lunch to meet the needs of your group.

HOT ENTRÉES

CRISP GARDEN SALAD, FRESH SEASONAL VEGETABLE, AND HOUSE-BAKED DINNER ROLL WILL ACCOMPANY YOUR CHOICE OF ENTRÉE.

ROASTED BREAST OF TURKEY \$10.95

Served with mashed potatoes, stuffing, and turkey gravy.

PIT SMOKED HAM \$10.95

With Cheddar au gratin potatoes and pineapple compote.

BRONZED CHICKEN BREAST \$11.95

Served with wild rice pilaf.

ROAST LOIN OF PORK \$11.95

Herb-roasted and served with Cheddar au gratin potatoes and escalloped apples.

PRIME RIB OF BEEF \$14.95

8-ounce cut of slow-roasted prime rib served au jus with baked potato.

BOWTIE PASTA \$10.95

Tossed with julienned chicken breast, fresh seasonal vegetables in creamy Alfredo sauce, and finished with Parmesan cheese.

LUNCHES

BUFFETS

EXECUTIVE DELI BUFFET* \$14.95

CHOICE OF TWO SALADS

- Mixed Green Salad with Dressing
- Country Potato Salad
- Creamy Coleslaw
- Marinated Tomatoes with Basil
- Fresh Spinach with Toasted Sesame Dressing
- Classic Caesar Salad
- Chef's Pasta Salad

EVERYTHING ELSE

- Soup of the Day
- Sliced Roast Beef, Breast of Turkey, and Hickory-Smoked Ham
- Assorted Domestic Cheeses
- Selection of Breads, Deli Rolls, and Condiments
- Relish Tray
- Potato Chips
- Assorted Cookies and Bars
- Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

LUNCHEON BUFFET* \$17.95

CHOICE OF TWO SALADS

- Mixed Green Salad with Dressing
- Country Potato Salad
- Creamy Coleslaw
- Marinated Tomatoes with Basil
- Fresh Spinach with Toasted Sesame Dressing
- Classic Caesar Salad
- Chef's Pasta Salad

CHOICE OF TWO ENTRÉES

- Breast of Chicken with Rosemary Madeira
- Baked Pollack in Lemon Sauce
- Sliced Roast Loin of Pork with Apple Jack Cream
- Sliced Roast Beef
- Prime Rib au Jus**
- Lemon Pepper Walleye**

ALSO INCLUDES

- Choice of Au Gratin Potatoes, Mashed Potatoes, or Wild Rice Pilaf
- Chef's Choice of Vegetable
- Assorted Fresh Baked Breads
- Chef's Choice of Dessert
- Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

*Minimum of 25 Guests.

**Additional \$2.00 charge for these items.

Our Chef is available to carve selected items at your buffet for an additional charge.

HORS D'OEUVRES

Displays, trays, and hors d'oeuvres are set for a maximum of two hours.

DISPLAYS

CHIP AND DIP DISPLAY \$9.95

Pita, flour, and corn tortilla chips presented with a variety of dips – warm spinach artichoke gratin, roasted garlic hummus, fiery feta dip, fresh garden salsa, and a creamy herb dip.

CHEESE, DRIED FRUIT, AND NUT DISPLAY \$8.95

Includes a variety of imported and domestic cheeses, assorted nuts, and a selection of dried fruits.

ANTIPASTO DISPLAY \$9.95

A selection of roasted vegetables to include mushrooms, spring squash, zucchini, sweet bell peppers, and onions presented with assorted smoked and cured meats and herb-roasted olives.

RECEPTION TRAYS

	SMALL TRAY 10-12 People	LARGE TRAY 20-25 People
Seasonal Fresh Fruit and Dipping Sauce.....	\$30.00	\$55.00
Fresh Vegetables and Dips.....	\$30.00	\$55.00
Roasted Vegetables and Garlic Aioli.....	\$30.00	\$55.00
Meat, Cheese, and Cracker Assortment.....	\$35.00	\$60.00
Assorted Canapés.....	\$35.00	\$60.00
Grand Snacks featuring Pretzels, Peanuts, and Snack Mix.....	\$25.00	\$45.00

COLD HORS D'OEUVRES

Salami Coronets with Herb Cream Cheese.....	\$12.00 per dozen
Deviled Eggs.....	\$15.00 per dozen
Bruschetta	\$15.00 per dozen
Peel and Eat Shrimp.....	\$15.00 per pound
Pickled Herring and Assorted Crackers.....	\$15.00 per two pound
House Smoked Salmon.....	\$60.00 per side

HORS D'OEUVRES

HOT HORS D'OEUVRES

Meatballs in Spicy Barbecue Sauce	\$12.00 per dozen
Petite Quiche Lorraine	\$15.00 per dozen
Spicy Buffalo Wings with Bleu Cheese Dressing	\$15.00 per dozen
Chicken Drumsticks with Ranch Dressing	\$15.00 per dozen
Taquitos with Salsa and Sour Cream	\$15.00 per dozen
Egg Rolls with Sweet & Sour and Spicy Mustard	\$18.00 per dozen
Wontons filled with Cream Cheese and Seafood	\$18.00 per dozen

GOURMET HORS D'OEUVRES

Mushroom Caps stuffed with Italian Sausage or Seafood	\$25.00 per dozen
Beef Teriyaki Kabobs	\$25.00 per dozen
Chicken and Pineapple Brochettes	\$25.00 per dozen
Grilled Pork Tenderloin on Crostini with Pear Salsa	\$30.00 per dozen
Crab Salad on Wonton Chip	\$30.00 per dozen
Shrimp with Horseradish Cocktail Sauce	\$30.00 per dozen
Bacon Wrapped Scallops in Brown Sugar Glaze	\$30.00 per dozen

Hors d'oeuvres are served buffet style. Butler passed selections are available.

DINNERS - THEMED BUFFETS

ITALIAN BUFFET* \$30.95

Marinated Artichoke, Eggplant, and Sun-Ripened Tomatoes Antipasto
Caesar Salad, Pasta Salad
Chicken Marsala
Cheese Ravioli
Penne Pasta with Bolognese and Alfredo Sauce
Italian Sausage Provençal
Broiled Pollack with Lemon Caper Sauce
Sautéed Italian Vegetables with Fresh Garlic and Herbs
Garlic Bread Sticks
Tiramisù, Hazelnut Mousse

WESTERN BUFFET* \$29.95

Potato Salad, Coleslaw
Garden Salad with Assorted Dressings
Sliced Roast Beef Au Jus
Grilled Chicken Breasts
Barbecue Ribs
Corn on the Cob
New Potatoes with Sautéed Onions and Bell Peppers
Baked Beans with Onion and Bacon
Corn Bread Muffins, Dinner Rolls
Apple Pie, Praline Pecan Pie, Fruit Cobbler

MEXICAN BUFFET* \$29.95

Black Bean and Corn Salad
Southwestern Caesar Salad
Tortilla Chips with Salsa
Beef Fajitas
Tequila Chicken with Tomato Lime Salsa
Beef Burritos
Chicken Chimichangas
Spanish Rice, Refried Beans
Zucchini with Corn and Peppers
Chef's Choice of Desserts

*Minimum 50 Guests

DINNERS

PLATED ENTRÉES

ALL DINNER ENTRÉES ARE SERVED WITH CHOICE OF POTATO, GARDEN VEGETABLES, HOUSE-BAKED DINNER ROLLS, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, AND ICED TEA.

SALADS (SELECT ONE)

Fresh Greens with Cucumbers, Tomatoes, and House Dressing
Mixed Greens with Spiced Walnuts, Craisins®, and Raspberry Vinaigrette
Spinach Salad with Mandarin Oranges, Toasted Almonds, and Toasted Sesame Dressing
Classic Caesar Salad

ENTRÉES (SELECT ONE)

PORK PRIME RIB..... \$19.95

With sautéed apples and apple jack cream.

GRILLED CHICKEN BREAST..... \$16.95

With wild mushroom Madeira gravy. Other sauce options are available upon request.

OVEN ROASTED CHICKEN..... \$16.95

Rosemary and garlic-marinated.

SALMON..... \$16.95

Seasoned, baked, and served with a chive and dill cream sauce.

BEEF PRIME RIB..... \$22.95

Slow-roasted and served au jus.

BARBECUED RIBS..... \$19.95

House-smoked St. Louis-style ribs with our award-winning sauce.

BROILED SHRIMP..... \$25.95

Served scampi style.

NEW YORK STRIP..... \$27.95

Seasoned and char-broiled.

CANADIAN WALLEYE..... \$23.95

Lightly seasoned, baked, and served with lemon hollandaise.

COMBINATION ENTRÉES (SELECT ONE)

HOUSE SMOKED BARBECUED RIBS AND OVEN-ROASTED CHICKEN..... \$22.95

PETITE FILET AND SCAMPI STYLE SHRIMP..... \$31.95

PETITE FILET AND SEASONED CHICKEN BREAST..... \$26.95

PETITE FILET AND CANADIAN WALLEYE..... \$30.95

PETITE FILET AND COLD WATER LOBSTER TAIL..... MARKET

DESSERTS (SELECT ONE)..... \$4.95

Bread Pudding with our Famous Whiskey Sauce
Turtle Cheesecake
Chocolate Decadence, for the Chocolate Lover
Fresh Strawberry Shortcake – Seasonal

DINNERS

BUFFET

CLASSIC BUFFET* \$25.95

Fresh Mixed Greens with Cucumbers, Tomatoes, Croutons, and Dressing
Relish Tray

ENTRÉES (SELECT THREE)

Herb-Roasted Chicken
Tender Burgundy Beef Tips with Bowtie Pasta
Oriental Sweet and Sour Chicken
House-Smoked Barbecued Ribs
Baked Cod with Parmesan Sauce
Scallop and Shrimp Bowtie Alfredo
Honey Glazed Ham
Oven-Roasted Turkey Breast
Slow-Roasted Prime Rib of Beef**
Baked Walleye with Lemon Hollandaise**

SERVED WITH

Potatoes Au Gratin, Mashed Potatoes, Roasted Baby Red Potatoes, or Wild Rice Pilaf
Chef's Choice of Vegetable
Assorted House-Baked Breads, Rolls, and Butter
Appropriate Condiments

ALSO INCLUDED

Chef's Choice of Desserts
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

*Minimum of 50 Guests.

**Additional \$2.00 charge for these items.

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BANQUET WINE & SPIRIT SELECTION

SELECT

HIGHBALLS \$3.75

COCKTAILS..... \$5.00

Smirnoff®, Beefeater®, Windsor®, Bacardi®, Cutty Sark®, Jose Cuervo®, E&J®, and Jim Beam®

PREMIUM

HIGHBALLS \$4.75

COCKTAILS..... \$6.00

Tanqueray®, Absolut®, Canadian Club®, Crown Royal®, Southern Comfort®, Bacardi Limon®, Malibu®, Captain Morgan®, Dewars®, Cuervo1800®, Christian Brothers®, and Jack Daniels®.

EXCLUSIVE

HIGHBALLS \$6.00

COCKTAILS..... \$8.50

Grey Goose®, Ketel One®, Bombay Sapphire®, Jameson®, Johnny Walker Red®, Glenlivet®, Patron®, Maker's Mark®, and Hennessy®.

WINE SELECTION..... \$5.00

Robert Mondavi Woodbridge® brand Merlot, Chardonnay, and White Zinfandel.

DOMESTIC BEER AND MALTERNATIVES \$4.00

PREMIUM BEER \$5.00

CORDIALS..... \$4.50

Kahlúa®, Bailey's®, Disaronno Amaretto®

SOFT DRINKS \$2.00

Pepsi® Products, Juice, and Bottled water

Prices are for cash bar. A hosted bar is available upon request.

Grand Casino Hinckley Banquet Service offers a choice of select, premium, and exclusive brands for your pleasure. Please ask about vintage wines and champagne, or other specialty beverage options for your function.

As the availability of some of the items vary, this list may or may not be complete and is subject to change. A charge of \$75 will be added for each bartender (four hours). We will waive the charge for one bartender for each \$500 in beverage sales.