



DOWNSTREAM[®]

CASINO RESORT

A large, stylized wave graphic in brown and teal colors, positioned below the main text.

All Prices are Subject to a 23.5% Service Charge. All Food Items are Subject to a 10% Tax. Prices are Subject to Change Without Notice.



BREAKFAST BUFFET

Priced Per Person - 15 Guest Minimum.

\$4 Surcharge Per Person for Groups w/ Guarantee Under 15 Guests.

Based on 90 Minutes of Service.

Enhancement Options Available.

Classic Continental

Assorted Chilled Bottled Juices

Fresh Sliced Fruit Display

Individual Greek Yogurt & Granola

Assorted Muffins, Danishes, Croissants, Bagels, Cinnamon Rolls

Whipped Butter, Assorted Jams, Assorted Cream Cheese

Executive Continental

Assorted Chilled Bottled Juices

Fresh Sliced Fruit Display

Individual Greek Yogurt & Granola

Assorted Muffins, Danishes, Croissants, Bagels, Cinnamon Rolls

Whipped Butter, Assorted Jams, Assorted Cream Cheese, Assorted Cereals, 2% Skim and Whole Milk

Irish Oatmeal, Brown Sugar, with Raisins & Honey

Assorted Breakfast Sandwiches

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BREAKFAST BUFFET

Priced Per Person - 15 Guest Minimum.

\$4 Surcharge Per Person for Groups w/ Guarantee Under 15 Guests.

Based on 90 Minutes of Service.

Enhancement Options Available.

Quapaw Breakfast Buffet

Assorted Chilled Bottled Juices

Scrambled Eggs with Shredded Cheese

Potatoes O'Brien

Buttermilk Biscuits & Country Sausage Gravy

Applewood Smoked Bacon, Pork Sausage Link, Pork Sausage Patties

Downstream Breakfast Buffet

Assorted Chilled Bottled Juices

Seasonal Fruit Display

Scrambled Eggs

Potatoes O'Brien

Buttermilk Biscuits & Country Sausage Gravy

Applewood Smoked Bacon, Pork Sausage Link, Pork Sausage Patties

Assorted Muffins, Danishes, Belgium Waffles with Seasonal Berries, Whipped Cream, Syrup



PLATED BREAKFAST

All Plated Breakfasts include Chilled Juices Served Tableside.

Priced Per Person - 15 Guest Minimum.

\$4 Surcharge Per Person for Groups w/ Guarantee Under 15 Guests.

Based on 90 Minutes of Service.

Enhancement Options Available.

Heart Healthy

Scrambled Eggbeaters, Sliced Tomatoes, Turkey Bacon, Turkey Sausage,
English Muffin

Black Hawk Breakfast

Scrambled Eggs, Potatoes O'Brien, Applewood Smoked Bacon and Sausage Link,
Biscuits & Country Sausage Gravy, Fresh Seasonal Fruit

Buffalo Breakfast

Scrambled Eggs, Potatoes O'Brien, Applewood Smoked Bacon, and Sausage. Link,
Pancakes with Syrup, Fresh Seasonal Fruit



BREAKFAST ENHANCEMENTS

Priced Per Person - 15 Guest Minimum.

\$4 Surcharge Per Person for Groups w/ Guarantee Under 15 Guests.

Smoked Salmon

Atlantic Smoked Salmon, Cream Cheese, Capers, Boiled Eggs, Diced Onions, Diced Tomatoes, Toasted Bagels

Omelet Station

(+ \$150 Chef Attendant Fee – Based on 90 Minutes of Service – Exceeding 90 Minutes will be an Additional \$50 Every 30 Minutes Extended)

Fresh Farm Eggs, Egg Whites, Eggbeaters, Mushrooms, Green Onions, Tomatoes, Bell Peppers, Jalapenos, Ham, Bacon Bits, Cheddar Cheese, Swiss Cheese, Salsa

Hot Steel Cut Oatmeal

Raisins, Dried Cranberries, Dried Cherries, Pecans, Brown Sugar, Cinnamon, Honey, Milk

Oven Baked Mini Quiches

Ham & Cheese, Spinach & Cheese, Cheese

Freshly Baked Cinnamon Rolls

Freshly Baked Cinnamon Rolls by DCR Pastry Team.

Yogurt Parfaits

Greek Yogurt, Vanilla Yogurt, Fresh Berries, Granola, Whipped Cream, Honey

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BEVERAGE SERVICE

Beverage Station

Priced Per Person – No Minimum Guest Count Required

Freshly Brewed Regular Coffee

Freshly Brewed Decaffeinated Coffee

Assorted Hot Teas

Selections include Assorted Individual CoffeMate Creamers, Sugars & Sweeteners, Honey & Lemon

Beverage Enhancements

Priced on Consumption – No Minimum Guest Count Required

Assorted Pepsi Products

Still and/or Sparkling Water

Bottled Juice – Orange & Cranberry

Bottled Iced Tea

Energy Drinks

Naked Juice - Assorted Flavors

Starbucks Coffee Drinks

Freshly Brewed Unsweetened Iced Tea

Freshly Brewed Sweetened Iced Tea

Freshly Brewed Regular Coffee

Freshly Brewed Decaffeinated Coffee

Assorted Hot Teas



BREAK SERVICE

Items By The Dozen

Priced by the Dozen - No Minimum Guest Count Required

Breakfast Croissants
Assorted Doughnuts
Muffins Assorted
Danish Assorted
Freshly Baked Assorted Cookies
Chocolate Fudge Brownies

Individual Items

Priced on Consumption - No Minimum Guest Count Required

Kettle Potato Chips, Pretzel Chips, Chex Mix
Assorted KIND Bars
Assorted Candy Bars
Trail Mix
Peanuts (Roasted, Spicy, Salted)

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BOXED LUNCH

Choose Either a Sub Roll or Wrap.

Boxed Lunches Include Kettle Chips & A Freshly Baked Cookie

Priced Per Person - 15 Guest Minimum.

\$4 Surcharge Per Person for Groups w/ Guarantee Under 15 Guests.

Based on 90 Minutes of Service.

Turkey Club

Sliced Turkey, Bacon, Fresh Spinach, Red Onion, Swiss Cheese, Sliced Tomatoes

Italian Grinder

Pepperoni, Prosciutto, Salami, Mortadella Provolone Cheese, Leaf Lettuce, Tomatoes, Red Onion, Italian Dressing

Tuscan Chicken

Chicken Breast, Asiago Cheese, Arugula, Roasted Tomatoes, Horseradish Crème Fraiche

Chicken Salad Sandwich

Homestyle Chicken Salad Served with Leaf Lettuce and Tomatoes

Vegetarian Wrap

Roasted Peppers, Mushrooms, Marinated Zucchini, Spinach Ricotta Spread



BOXED SALAD

Boxed Salads Include Assorted Crackers & A Freshly Baked Cookie

Priced Per Person - 15 Guest Minimum.

\$4 Surcharge Per Person for Groups w/ Guarantee Under 15 Guests.

Based on 90 Minutes of Service.

Grilled Chicken Caesar Salad

Grilled Marinated Chicken Breast Sliced, Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Greek Chicken Salad

Grilled Marinated Chicken Breast, Romaine Lettuce, Kalamata Olives, Red Onions, Heirloom Cherry Tomatoes, Pepperoncini, Feta Cheese, Cucumbers, Athena Greek Dressing

Cobb Salad

Grilled Marinated Chicken, Spring Mix, Blue Cheese, Bacon Bits, Avocado, Corn, Boiled Eggs, Heirloom Cherry Tomatoes, Red Onions, Choice of Dressing

Chef Salad

Spring Mix, Black Forrest Ham, Smoked Turkey, Cheddar Cheese, Heirloom Cherry Tomatoes, Cucumbers, Black Olives, Shredded Carrots, Red Onions, Boiled Egg, Garlic Croutons, Choice of Dressing



THEMED LUNCH OR DINNER BUFFET

Priced Per Person. Based on 90 Minutes of Service. 15 Guest Minimum.

\$4 Surcharge Per Person for Groups w/ Guarantee Under 15 Guests.

Backyard BBQ

Pulled Pork, BBQ Chicken, Baked Beans, Potato Salad, Macaroni and Cheese, Dinner Rolls, Fruit Cobbler

Asian Delight

Mongolian Beef, General Tso's Chicken, Egg Rolls, Vegetable Fried Rice, Steamed Buns, Asian-Style Salad with Sesame Dressing, Rice Pudding

South of the Border

Tequila Lime Chicken, Adobo Marinated Steak, Spanish Rice, Mexican Street Corn, Warm Tortillas, Tortilla Chips, Queso Dip, Queso Fresco, Sour Cream and Pico De Gallo, Guacamole, Churros

Southern Classics

Fried Chicken, Pot Roast and Gravy, Mashed Potatoes and Gravy, Green Beans, Corn on The Cob, Biscuits, House Salad, Pecan Pie

Pasto Italiano (Italian Meal)

Chicken Plicata, Baked Pasta Ragu, Italian Roasted Vegetables, Roasted Parm Red Potatoes, Grilled Asparagus, Caesar Salad, Dinner Rolls, Mini Cannoli

Off the Grill

Hot Dogs, Hamburgers, Smoked Sausage, Baked Beans, Macaroni Salad, Garlic Bread, Assorted Cookies

From the Bayou

Blackened Chicken or Steak with Cajun Cream Sauce, Fried Catfish, Dirty Rice, Hush Puppies, Corn Maque Choux, Green Beans with Bacon, Potato Salad Dinner Rolls, Bread Pudding with Whiskey Cream Sauce

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CUSTOM BUFFET OR PLATED OFFERINGS

Priced Per Person. Based on 90 Minutes of Service. 15 Guest Minimum

\$4 Surcharge Per Person for Groups w/ Guarantee Under 15 Guests.

BUFFET OFFERINGS

The Ace Buffet

Your Choice of One Salad, One Protein, One Starch, One Vegetable, One Dessert & Assorted Rolls w/ Butter

The Pair Buffet

Your Choice of One Salad, Two Proteins, Two Starches, Two Vegetables, Two Desserts & Assorted Rolls w/ Butter

The Trifecta Buffet

Your Choice of Two Salad, Three Proteins, Three Starches, Three Vegetables, Three Desserts & Assorted Rolls w/ Butter

PLATED OFFERINGS

The Ace Plated

Your Choice of One Salad, One Protein, One Starch, One Vegetable, One Dessert & Assorted Rolls w/ Butter

The Pair Plated

Your Choice of One Salad, Two Proteins, One Starch, One Vegetable, One Dessert & Assorted Rolls w/ Butter

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CUSTOM BUFFET & PLATED SELECTIONS

SALADS

Downstream House Salad

Mixed Green Leaf Lettuce, Tomato, Cucumber, Onion, Shredded Carrot, Shredded Cheese & Assorted Dressing

Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese, Croutons & Caesar Dressing

Wedge Salad

Baby Iceberg Lettuce, Diced Tomato, Crumbled Bacon, Blue Cheese Crumbles & Blue Cheese Dressing (Or Dressing of Choice)

Caprese Salad

Cherry Tomato, Mozzarella Cheese Balls, Basil, Balsamic Reduction & Olive Oil

Chef's Seasonal Salad

Chef's Choice of Salad Based on Seasonal Offering



CUSTOM BUFFET & PLATED SELECTIONS

PROTEINS

Beef Sirloin Steak

Red Wine Demi-Glace

Hanger Steak

Chimichurri Sauce

Half Roasted Chicken

Herb-Chicken Jus

Chicken Picatta

Lemon-Caper Butter Sauce

Pan Seared Salmon

Hot Honey Glaze

Grilled Mahi Mahi

Tropical Island Salsa

Grilled Marinated Shrimp Skewers

Pork Tenderloin Medallions

Luxardo Cherry Demi-Glace

Bone-In Pork Chop

Chipotle Cream Sauce

Gnocchi Classico

Herb-Parm Butter

Eggplant Caponata

Onion, Bell Pepper, Celery, Tomato, Olive & Capers

Seabass (Additional Cost)

Creamed Leeks

Beef Filet (Additional Cost)

Au Poivre

Maryland Jumbo Crab Cake (Additional Cost)

Remoulade Sauce



CUSTOM BUFFET & PLATED SELECTIONS

STARCHES

Roasted Garlic Mashed Potatoes

Rice Pilaf

Roasted Herb Red Potatoes

Roasted Sweet Potatoes

Au Gratin Potatoes

Garlic-Butter Fettuccine

Mediterranean Couscous

Asiago Polenta

VEGETABLES

Roasted Baby Vegetables

Grilled Asparagus

Haricot Vert

Roasted Butter Corn

Sauteed Garlic-Herb Mushroom

Parisian Carrots

Roasted Broccolini

Roasted Brussel Sprouts



CUSTOM BUFFET & PLATED SELECTIONS

DESSERTS

New York Cheesecake

Strawberry Grand-Marnier Sauce

Chocolate Torte

Raspberry Chambord Sauce

Bourbon Pecan Pie Tarts

Tiramisu

Served with Mini Cannoli

Chocolate Fudge Cake

Chocolate Sauce

Vanilla Almond Cake

Almond Slivers



HORS D' OEUVRES

All Pricing is Per Dozen for Stationary Hors D' Oeuvres.
Butler Passed Items Will Be an Additional \$4 Charge Per Dozen.

HOT & COLD HORS D' OEUVRES

Bacon Habanero Jam & Boursin Cheese w/ Sourdough Crostini

Smoked Salmon Canapes w/ Capers w/ Sourdough Crostini

Prosciutto Ham & Cheese Stuffed Peppadew Peppers

Bacon Wrapped Dill Goat Cheese Stuffed Dates

Crab Cake w/ Remoulade

Texas Twinkie Dip Stuffed Roasted Mushrooms

Corn Crusted Chicken Bites (Gluten Free)

Potato & Cheddar Bites

Chocolate Covered Strawberries

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HORS D' OEUUVRES

All Pricing is Per Dozen for Stationary Hors D' Oeuvres.
Butler Passed Items Will Be an Additional \$4 Charge Per Dozen.

HOT & COLD HORS D' OEUUVRES CONTINUED...

Polenta Chips w/ Pesto Dipping Sauce

Arancini Bites with marinara sauce

Italian Style Pinwheels

Prosciutto Bruschetta

Stuffed Mushrooms

Swedish Meatballs



DIPS

All Dips Are Served with Your Choice of Chips, Flatbread Wedges, or Vegetable Sticks

Spinach Artichoke Dip

Serves 25 People

Buffalo Chicken Dip

Serves 25 People

Mediterranean Hummus Dip

Serves 25 People

French Onion Dip

Serves 25 People

Texas Twinkie Dip

Serves 25 People

Chips, Queso & Salsa

Serves 25 People

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DISPLAYS & PLATTERS

Fruit & Cheese Board	Serves 25 People
Antipasto Display	Serves 25 People
Charcuterie Display	Serves 25 People
Slider Platter	Serves 25 People
Chef's Choice Appetizer Platter	Serves 25 People
Chef's Choice Dessert Display	Serves 25 People
Smoked Salmon Display	Serves 25 People
Shrimp Cocktail	Serves 25 People

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CARVING STATION

Priced Per Person. Based on 90 Minutes of Service.

Each Carving Stations Requires a Chef Attendant.

A Chef Attendant Fee of \$150 Will Be Applied Per Carving Station.

If Exceeding 90 Minutes, An Additional Fee of \$50 will be Applied for Every Additional 30 Minutes.

CARVING STATION OFFERINGS

Herb Roasted Prime Rib of Beef

Au Jus, Creamy Horseradish Sauce & Assorted Rolls w/ Butter

Serves 25 People

Beef Tenderloin

Herb Crusted, Creamy Horseradish, Red Oak Steak Sauce & Assorted Rolls w/ Butter

Serves 25 People

Smoked Turkey Breast

Pecan & Applewood Smoke, Honey-Jalapeno Mustard BBQ Sauce & Assorted Rolls w/ Butter

Serves 25 People

Smoked Brisket

Slow Smoked Brisket, BBQ Sauce & Assorted Rolls w/ Butter

Serves 25 People

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