



**ROLLING HILLS**  
— CASINO • RESORT —

# CATERING MENU





## BRING YOUR EVENT SOMEPLACE *FUN!*

*Thank you for considering the Carlino's Event Center at Rolling Hills Casino and Resort for your event. We have many ways for you and your guests to stay entertained, including an adjacent championship golf course, a hunt and fishing club, equestrian center, hotels and of course the casino gaming floor.*

*Peruse our menu items, we're certain you'll find the choices attractive. And don't hesitate to call and ask questions, we're here to help you, not to sell you.*



# BREAKFAST

PRICES ARE PER PERSON

- Assorted Juices - \$1.50
- Danish and Mini Muffins - \$3
- Scrambled Eggs - \$2.50
- Egg Bake - \$3.50
- Biscuits and Gravy - \$4.00
- Sausage and Bacon - \$4.50
- County Potatoes - \$2.50
- Chorizo Potatoes - \$3.00
- Hash Browns - \$2.50
- Pancakes - \$2.50

# NUTRITION BREAKS

PRICES ARE PER PERSON

- Assorted Soft Drinks - \$2.00
- Assorted Cookies - \$3.50
- Bottled Water - \$2.00
- Assorted Individual packs; peanuts, trail mix, proteinbars - \$5.00

# HORS D'OEUVRES

PRICES ARE PER PERSON

- Spinach Dip - \$3.50
- Crudit  Platter - \$2.50
- Stuffed Mushrooms - \$4.50
- Shrimp Cocktail - \$5.00
- Crab Dip - \$5.00
- Charcuterie Board - \$5.00
- Bruschetta - \$2.50
- Bacon Wrapped Little Smokies - \$5.00
- Pizza - \$2.50
- Chicken Wings - \$5.00

# BUFFET SELECTION

## LUNCH

- ☐ 2 Entrées \$25
- ☐ 3 Entrées \$30

*Lunch buffet includes choice of entrée selections, 2 salads, 1 starch, 1 vegetable and 1 dessert.*

*Dinner buffet includes choice of entrée selections, 2 Salads, 2 Starch, 2 vegetables, and 1 dessert.*

## DINNER

- ☐ 2 Entrées \$32
- ☐ 3 Entrées \$37

## ENTRÉES

- ☐ Breaded Chicken Wings  
*Aloha, Buffalo, BBQ, or Teriyaki*
- ☐ Chicken Picatta  
*with lemon caper beurre blanc*
- ☐ Pork Loin Marsala
- ☐ Miso Grilled Salmon
- ☐ Shrimp Scampi
- ☐ Rotisserie Style Tri-Tip  
*with Bourbon BBQ Demi Sauce*

## CARVED ITEM CHARGE

*\$7.00 PER PERSON ADDITIONAL*  
Prime Rib w/ Au Jus &  
Horseradish Cream Sauce

## VEGETABLES

*Lunch (choice of 1) • Dinner (choice of 2)*

- ☐ Broccoli and Cauliflower Au Gratin
- ☐ Green Bean Almandine
- ☐ Oven Roasted Vegetables
- ☐ Roasted Brussel Sprouts w/  
Bacon and Parmesan Cheese
- ☐ Steamed Asparagus w/ Hollandaise

## STARCHES

*Lunch (choice of 1) • Dinner (choice of 2)*

- ☐ Roasted Garlic Mashed Potato
- ☐ Herb Rice Pilaf
- ☐ Oven Roasted Baby Potatoes w/ Herbs
- ☐ Wild Mushroom Risotto
- ☐ White Cheddar Macaroni and Cheese
- ☐ Dauphinoise Potatoes

## SALADS

*Choice of 3*

- ☐ Caesar Salad
- ☐ Strawberry Spinach Salad
- ☐ Italian Pasta Salad
- ☐ Timbers Salad
- ☐ Mixed Greens Salad
- ☐ Cole Slaw
- ☐ Potato Salad

## DESSERTS\*

*Lunch (choice of 1) • Dinner (choice of 2)*

- ☐ Tuxedo Truffle Cake
- ☐ Fruit Cobbler
- ☐ Assorted Mini Dessert Tray
- ☐ Cheesecake

*\*Diabetic dessert available upon request*

# PLATED DINNER

## THREE COURSE DINNER:

*Salad, Two Entrées, and Dessert. - \$35*

### SALAD

- |   |   |
|---|---|
| <input type="checkbox"/> Timbers Salad            | <input type="checkbox"/> Caesar Salad       |
| <input type="checkbox"/> Strawberry Spinach Salad | <input type="checkbox"/> Mixed Greens Salad |

### ENTRÉE

- |  |   |
|--|---|
| <input type="checkbox"/> Roasted Pork Loin   | <input type="checkbox"/> Creamy Spinach Cod |
| <input type="checkbox"/> Chicken Picatta     | <input type="checkbox"/> Huli Huli Chicken  |
| <input type="checkbox"/> Grilled Miso Salmon | <input type="checkbox"/> 5-6oz. NY Strip    |
| <input type="checkbox"/> Fried Pork Chop     |   |

### VEGETABLE

- |   |  |
|---|--|
| <input type="checkbox"/> Steamed Asparagus w/ Hollandaise | <input type="checkbox"/> Bacon Green Beans         |
| <input type="checkbox"/> Seasonal Roasted Veg             | <input type="checkbox"/> Parmesan Brussels Sprouts |
| <input type="checkbox"/> Tri-Color Carrots                |  |

### STARCH

- |  |  |
|--|--|
| <input type="checkbox"/> Herbed Rice Pilaf           | <input type="checkbox"/> White Cheddar Macaroni and Cheese |
| <input type="checkbox"/> Pancetta Scalloped Potatoes |  |
| <input type="checkbox"/> Boursin Mashed Potatoes     |  |

### DESSERT

- |   |
|---|
| <input type="checkbox"/> New York Style Cheese Cake |
| <input type="checkbox"/> Tuxedo Truffle Cake        |



# GENERAL INFORMATION

- ☐ Room charge includes tables, chairs, linens, podium, wireless microphone, projector and internet access. We offer an array of tablecloth, overlay and napkin colors. Ask our event coordinator for availability.
- ☐ To ensure the best possible food quality and service, we require a firm guarantee of the number of guests to be served 14 days prior to the event. If the number increases after this we may be able to accommodate the increase, however we cannot guarantee it.
- ☐ A 25% non-refundable deposit is due at time of booking. An additional 25% deposit will be due 30 days prior to event. Remaining balance will be due 14 days prior to event. Any charges incurred during the event will be charged within 7 days after event.
- ☐ All events will assess an 18% Gratuity, 7.75% sales tax and 10% room occupancy tax.
- ☐ There is a \$150 non-refundable hosted/non-hosted bar set-up fee.
- ☐ Menu selections are due 30 days prior to event
- ☐ Cancellations made within 14 days of event will forfeit deposit.
- ☐ Events booked 90 days in advance are subject to a 10% price increase in the event of food cost increases.
- ☐ Bookings within 72 hours of event requires 50% non-refundable deposit. Menu's subject to availability.

- ☐ No outside alcohol allowed in banquet hall unless pre-approved by management
- ☐ No firearms are permitted on property.
- ☐ We strive to serve your event promptly at the time you've selected. Additional charges may be assessed if event goes beyond times agreed upon in contract.
- ☐ When buffet meals are served, we will ensure that everyone in your group is adequately served. Usually there will be leftover food on the buffet line when everyone has been served. These leftovers are not available for removal from the banquet facility
- ☐ All room and table décor provided by the host, must be pre-approved by Rolling Hills Casino & Resort
- ☐ Any special entertainment must be pre-approved by Rolling Hills Casino & Resort.
- ☐ Any damages caused by the attendees will be billed to the booking contract person. Lost or stolen equipment will be billed at replacement cost.
- ☐ No smoking or use of tobacco products are allowed in the banquet facility.
- ☐ If a cake is brought in, there will be a cake cutting fee of \$1.50 per person
- ☐ If wine or champagne is brought in, there is a \$10 corkage fee per bottle.





**ROLLING HILLS**  
— CASINO • RESORT —

2655 EVERETT FREEMAN WAY

530.528.3500

ROLLINGHILLSCASINO.COM

