ISLE • WATERFRONT CATERING MENU
Buffets are available for parties of 25 guests or more. Parties less than 25 guests will be charged a $75 under minimum fee for less. All breakfasts come with regular and decaffeinated coffee, hot tea selection and water.

**Morning Continental**
Freshly baked assorted petite pastries, fresh fruit tray, premium yogurts and granola

**Deluxe Continental**
Freshly baked assorted petite pastries, assorted breakfast breads, fresh fruit tray, premium yogurts and granola

**Bettendorf Breakfast**
Fresh scrambled eggs, country sausage and crisp bacon, Midwestern potatoes, freshly baked assorted petite pastries and fresh fruit tray

**Supreme Breakfast**
Brown sugar spiced cured and smoked bacon, breakfast sausage, premium yogurt cups, granola and fresh berries, cream cheese spreads, fresh bagels, house cold smoked salmon, jam, honey and nut butters, fresh scrambled eggs with cheese, fresh fruit tray, freshly baked petite pastries, biscuits and gravy and Midwestern potatoes

**BREAKFAST ACTION STATION**
Minimum of 25 people
Available as an addition to your breakfast buffet

**OMELET BAR**
Made-to-order omelets with fresh vegetables and toppings. Locally sourced eggs and egg substitute available.

**BREAKFAST ENHANCEMENTS**
Fresh Orange Juice
Chilled Milk
Freshly Baked Assorted Petite Pastries
Freshly Baked Petite Cinnamon Rolls
Assorted Donuts
Assorted Gourmet Muffins
WORKING BREAKFASTS

GRAB AND GO SANDWICHES
Choose up to two options.

Buttermilk Biscuit Selections
Country sausage, egg and American cheese
Smoked ham, egg and cheddar cheese
Turkey Sausage, egg and Swiss cheese
Grilled portobella, egg and provolone cheese

Breakfast Pizza
Cheese
Veggie
Bacon
Sausage
Canadian Bacon

BREAKFAST ENHANCEMENTS

Fresh Orange Juice

Chilled Milk

Freshly Baked Assorted Petite Pastries

Assorted Mini Muffins

Assorted Donuts

Assorted Gourmet Muffins

Butter Croissants
(Served with butter, jams, and apple butter)
A’ LA CARTE BREAKS

Coffee..........................................................
Hot tea selection...........................................
Iced tea........................................................
Lemonade/fruit punch.................................
Hot chocolate ..............................................
Fresh orange juice ......................................
Chilled milk ................................................
Individual fruit juices
(apple or orange) ........................................
Soft drinks..............................
Energy drinks ..........................................
16 oz. bottled water ..................................
Freshly baked assorted petite pastries..
Assorted breakfast breads with butter..
Assorted donuts ........................................
Assorted gourmet muffins ............
Freshly baked bagels and
cream cheese trio ....................................
Fresh fruit cup ...........................................
Assorted freshly baked cookies...........
Freshly baked brownie selection ....
Dessert bars................................................
Ice cream bars .........................................
Candy bars .............................................
Granola bars ...........................................
Yogurt with granola ..........................
Buttered popcorn .................................
Gourmet popcorn
(5 gallon minimum per flavor).............
Choose from Ranch, Cheddar or Cajun
Potato chips ...........................................
Snack Mix ..............................................
Strawberry, banana
or mango smoothies ..............................
Protein bars ...........................................
Sweet and salty bars ................................
Breakfast bars .........................................
Assorted individual bags of nuts .........

BREAK PACKAGES

Minimum 12-person purchase.
Up to one hour of service.

Fruit Stand Break
Assortment of fresh fruits including melon,
grapes, apple slices and strawberries with
caramel and chocolate dip

Country Fair
Warm pretzels with cheese sauce, buttered
popcorn, apple slices with caramel dip

Fiesta
Warm queso, fresh salsa, and guacamole,
fresh corn chips

Trail Ride
Mixed nuts, traditional trail mix,
seasoned trail mix, granola bars
PLATED SANDWICHES, WRAPS AND SALADS

All lunches come with regular and decaffeinated coffee, iced tea and water. You may choose up to two options.

All sandwich options come with a choice of side:
chips, pasta salad, or country potato salad.
Add a cup of Chef's choice soup

Pretzel Club
Roasted turkey pastrami, Iowa ham and Swiss cheese, lettuce, tomato, red onion and honey mustard dressing on a pretzel bun

Combo Sub
Ham, salami and provolone with lettuce, tomato, red onion and Italian dressing on an Italian hoagie

Wrap and Roll
Chicken Caesar wrap with dressing on the side. Romaine, croutons, Parmesan cheese and grilled chicken on a sun-dried tomato wrap

Sliced Beef
Sliced roast beef, lettuce, sunflower seeds, sliced green peppers, sliced tomato and horseradish sauce on an onion roll

Chicken Salad Croissant
Diced chicken with mayonnaise, walnuts, red pepper, grapes, sliced tomato and lettuce

Grilled Chicken and Salad
Leaf organic lettuce blend, tomatoes, onion, banana peppers, cucumbers and white balsamic dressing

Boxed Lunches
All sandwiches above come with chips, a cookie and bottled water
All lunches come with preset house salad, rolls and butter, regular and decaffeinated coffee, iced tea and water. You may choose up to two options.
Add a cup of Chef’s choice soup

Roasted Pork Loin
Local Boetje’s mustard and honey crusted pork with creamy herb mashed potatoes and petite green beans

Basil Sesame Chicken
Roasted chicken breast with basil tarragon cream sauce, mashed potatoes, broccoli and tomato compote

Fresh Atlantic Cod
Broiled Atlantic cod fillet with white wine orange hollandaise, wild rice and quinoa blend and asparagus

Roasted Soy & Ginger Salmon
Roasted salmon fillet with soy & ginger velouté, Parmesan fingerling potatoes and petite green beans

Vegetarian
Sautéed supreme vegetables with mushrooms, butter beans, wild rice blend with tomato quinoa

GOURMET DESSERT ENHANCEMENTS

Assorted Petite Cheesecakes Include:
Caramel truffle
Strawberry swirl
Classic New York
Chocolate

Gourmet Luncheon Cakes Include:
Carrot cake
Apple pie
Strawberry shortcake
Chocolate tuxedo cake
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**Riverfront Deli**

Potato salad, potato chips, Italian garden green salad, pastrami turkey, Swiss on pretzel bun, roast beef and cheddar cheese on onion bun, Italian combo with ham, salami and provolone on Italian bread, grilled portobello veggie wrap. Served with assorted condiments

**Isle* Grill**

Old fashioned coleslaw, molasses baked beans, grilled hamburgers, bratwursts and sauerkraut, grilled chicken breasts, assorted buns and condiments to include dill pickles, shredded lettuce, sliced tomatoes, sliced cheeses, ketchup, mustard and mayonnaise

**Midwest Harvest**

Fresh cucumber and tomato salad, spinach salad with spicy bacon dressing, country-style mashed potatoes, sweet buttered corn, farmers green beans, meatloaf with house-made gravy, roasted turkey, warm dinner rolls

**Taco Buffet**

Hard and soft shells, seasoned beef and chicken, with the following toppings; guacamole, sour cream, olives, jalapeños, cheddar, onions, tomatoes, lettuce, salsa. Served with refried beans and Spanish rice

**Pasta Buffet**

Italian dressed salad, bread sticks, chicken Parmesan, cavatappi Alfredo, Italian sausage and peppers in marinara sauce with penne pasta

**Mid-Day Barbeque**

Crisp BLT ranch salad, molasses baked beans, potato salad, sweet buttered corn, pulled Pork with a sweet & smoky BBQ sauce, smoked beef brisket with caramelized onion jus, and corn bread

**Chef's Petite Sweet Display**

Petit fours
Chocolate éclairs
Cheesecake bites
Assorted sweet bars

**Gourmet Dessert Enhancements**

*Featuring an assortment of premium pastry creations*

Assorted cheesecakes
Apple pie
Chocolate Mousse cake
Fresh strawberry cream trifles
Pecan pie

**Decadent Desserts**

Warm chocolate pudding cake
Cinnamon-raisin bread pudding
Chef’s weekly cobbler
Custom Lunch Buffets

Make it your own way by choosing two salads, two vegetables, two starches and two entrees.
Served with coffee, water and tea

**SILVER TIER**

<table>
<thead>
<tr>
<th>Salad Options</th>
<th>Starch Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden salad with two dressings</td>
<td>Garlic &amp; rosemary roasted red potatoes</td>
</tr>
<tr>
<td>Vegetable pasta salad</td>
<td>Ginger, basil &amp; turmeric roasted red potatoes</td>
</tr>
<tr>
<td>Old fashioned coleslaw</td>
<td>Country-style mashed potatoes</td>
</tr>
<tr>
<td>Potato salad</td>
<td>Wild rice blend</td>
</tr>
<tr>
<td>Spinach, strawberry and egg salad with</td>
<td>Rice pilaf</td>
</tr>
<tr>
<td>raspberry vinaigrette</td>
<td>Spanish rice</td>
</tr>
<tr>
<td>Caesar salad with shaved Parmesan</td>
<td>Rice, peas and garlic mushrooms</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Vegetable Options</th>
<th>Starch Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ranch corn</td>
<td>Garlic &amp; rosemary roasted red potatoes</td>
</tr>
<tr>
<td>Peas and pearl onions</td>
<td>Ginger, basil &amp; turmeric roasted red potatoes</td>
</tr>
<tr>
<td>Southern green beans</td>
<td>Country-style mashed potatoes</td>
</tr>
<tr>
<td>Steamed broccoli</td>
<td>Wild rice blend</td>
</tr>
<tr>
<td>Buttered lemon garlic green beans</td>
<td>Rice pilaf</td>
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<tr>
<td>Corn with red peppers</td>
<td>Spanish rice</td>
</tr>
<tr>
<td>Honey butter glazed carrots</td>
<td>Rice, peas and garlic mushrooms</td>
</tr>
<tr>
<td>Sweet and spicy creamed corn</td>
<td>Cavatappi pasta and sautéed vegetables</td>
</tr>
<tr>
<td>Steamed cauliflower with smoky cheese</td>
<td>Cavatappi pasta marinara</td>
</tr>
<tr>
<td>Green bean caserole</td>
<td>Baked beans with bacon</td>
</tr>
<tr>
<td>Sautéed sugar snap peas</td>
<td>Mashed sweet potatoes with marshmallows</td>
</tr>
<tr>
<td>Roasted Brussels sprouts with salted</td>
<td></td>
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<tr>
<td>walnuts</td>
<td></td>
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<tr>
<td>Sautéed Italian squash</td>
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<tr>
<td>Broccoli and cheese</td>
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<tr>
<td>Green bean amondine</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Entree Options</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled teriyaki chicken fillet</td>
<td></td>
</tr>
<tr>
<td>Basil cream chicken fillet</td>
<td></td>
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<tr>
<td>Chicken supreme</td>
<td></td>
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<tr>
<td>Pepper herb roasted chicken with</td>
<td></td>
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<tr>
<td>espresso velouté</td>
<td></td>
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<tr>
<td>Roasted pork loin with Boetje's mustard</td>
<td></td>
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<tr>
<td>and honey</td>
<td></td>
</tr>
<tr>
<td>Rosemary garlic roasted pork loin</td>
<td></td>
</tr>
<tr>
<td>Barbeque pork chops with roasted</td>
<td></td>
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<tr>
<td>onions</td>
<td></td>
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<tr>
<td>Barbeque pulled pork</td>
<td></td>
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<tr>
<td>Homestyle Salisbury steak</td>
<td></td>
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<tr>
<td>Barbeque meatloaf</td>
<td></td>
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<tr>
<td>Italian Parmesan meatballs</td>
<td></td>
</tr>
<tr>
<td>Garlic shrimp scampi tossed with</td>
<td></td>
</tr>
<tr>
<td>vegetables and penne pasta</td>
<td></td>
</tr>
<tr>
<td>Breaded catfish strips</td>
<td></td>
</tr>
</tbody>
</table>
Make it your own way by choosing two salads, two vegetables, two starches and two entrees.
Served with coffee, water and tea

GOLD TIER

Salad Options
- Caesar salad with shaved Parmesan
- Fresh cucumber and tomato salad
- Tortellini salad with kalamata olives
- BLT peppercorn ranch salad
- Greek salad with feta cheese

Vegetable Options
- Ranch corn
- Peas and pearl onions
- Southern green beans
- Steamed broccoli
- Buttered lemon garlic green beans
- Corn with red peppers
- Honey butter glazed carrots
- Sweet and spicy creamed corn
- Steamed cauliflower with smoky cheese
- Green bean casserole
- Sautéed sugar snap peas
- Roasted Brussels sprouts with salted walnuts
- Sautéed Italian squash
- Broccoli and cheese
- Haricot verts with butter and almonds

Starch Options
- Garlic, rosemary, and ginger roasted red potatoes
- Ginger, basil and turmeric roasted red potatoes
- Country-style mashed potatoes
- Wild rice blend
- Rice pilaf
- Spanish rice
- Rice, peas and garlic mushrooms
- Cavatappi pasta and sautéed veggies
- Cavatappi pasta marinara
- Baked beans with bacon
- Mashed sweet potatoes with marshmallows
- Fingerling potatoes with fleur de sel
- Whipped, roasted garlic russet potatoes
- Wild rice with peas
- Orzo Tuscano
- Couscous vegetable blend
- Macaroni and cheese

Entree Options
- Chicken piccata
- Chicken marsala
- Balsamic-glazed chicken with pearl onions
- Bourbon-glazed chicken
- Jack Daniel's barbeque pork loin
- Andouille crusted pork loin
- Grilled pork chops with apple brandy jus
- Barbeque pork with buns and condiments
- Sliced roast beef au jus
- Sliced roast beef with brandy mushroom cream
- Sirloin strips with port-glazed onions
- Angus chopped steak with Cabernet wine demi-glacé
- Baked catfish with lemon herb butter
- Coconut-breaded shrimp
CUSTOM LUNCH BUFFETS

Make it your own way by choosing two salads, two vegetables, two starches and two entrees.
Served with coffee, water and tea

 PLATINUM TIER

Salad Options
- Antipasto salad
- Caprese salad
- Chilled asparagus salad with dijon vinaigrette
- Balsamic-roasted artichoke, olive and mushroom salad
- Creole shrimp pasta

Vegetable Options
- Haricots verts with butter and almonds
- Baby turned carrots with honey
- Asparagus
- Roasted red peppers
- Roasted artichokes, mushroom and pearl onions
- White truffle creamed corn
- Sautéed fennel with crisp bacon and red onion
- Italian roasted blend with extra virgin olive oil and sea salt
- Sautéed portobello mushrooms with basil and red onion
- Broccolini with roasted garlic butter

Starch Options
- Herb-roasted fingerling potatoes
- Potatoes with lardons
- Whipped Yukon gold potatoes
- Smoked Gouda and crisp bacon country potato
- Truffle mushroom risotto

- Saffron rice
- Smoked Gouda macaroni and cheese
- Cavatappi with prosciutto and tomatoes
- Gruyère scalloped potatoes
- Baked beans with pulled pork
- Butternut squash with pecans and cinnamon butter

Feature Options
- Chardonnay chicken with roasted artichokes
- Panned chicken Florentine
- Grilled chicken with andouille cream
- Roasted chicken with sun dried tomato velouté
- Dijon-roasted pork loin with port wine caramelized onions
- Smoked pork loin with sautéed fajita vegetables
- Oven roasted pork chops with ancho mango barbeque
- Smoked barbeque ribs
- Sliced smoked beef brisket
- Marinated flank steak with burgundy demi glacé
- Teriyaki flank steak with scallions
- Marsala tri-tips with shiitake cream
- Shrimp and scallop seafood spaghetti
- Honey-ancho glazed salmon

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CHILLED HORS D’OEUVRES

Each order includes 50 pieces.
Butler service available

Caprese Salad Skewer*
Grape tomato, fresh mozzarella, whole basil, sweet balsamic glaze

Tomato Bruschetta
Tomato, fresh basil, balsamic & herb reduction, toast rounds

Antipasto Skewer*
Salami, zucchini, squash, tomato, mozzarella

Shrimp Bites*
Lemon-thyme shrimp salad in a phyllo shell

Belgian Endive*
Stuffed with an avocado cheese and pickled pepper and radish

Chicken Pate*
Garlic, herb pate in a curry tart shell

Shrimp Cocktail
Sweet shrimp served with cocktail and remoulade sauces

Deviled Eggs*
A modern spin on the classic with the following offerings to choose from:
- Classic
- With a Zing Zang Bloody Mary twist
- BLT
  Crisp bacon, chive and sun dried tomato

Spicy Tuna Tartar*
Pastry, Asian slaw

Crab Salad Lettuce Roll*
Ginger-curry aioli, crab, rice noodle, pickled vegetables

Lobster Rolls*
Sweet lobster salad on a soft slider bun

Chilled Hors D’Oeuvres Displays

Hummus Tray
Served with flatbread chips and olive tapenade

Fruit Tray
Fresh seasonal fruits

Vegetable Crudité and Dip
Fresh seasonal vegetables with house-made ranch

Asparagus Display
Dijon vinaigrette, shaved Parmesan, prosciutto crisps

Domestic Cheese Board
Cheddar, Swiss, pepper jack, fresh mozzarella, Brie, bleu cheese, goat cheese, almonds, dried apricots and crackers

Antipasto Platter
Roasted vegetables, cured meats, select cheeses

House Smoked Salmon Display
Hot or cold smoked
Toast rounds, cream cheese, capers, red onion, egg
### Hot Hors D’oeuvres

Each order includes 50 pieces.
*Butler service available

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<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td><strong>Cheddar Bites</strong></td>
<td><strong>Wings</strong></td>
</tr>
<tr>
<td>Spicy-creamy garlic sauce</td>
<td>Choose from traditional or boneless and enjoy with house specialty sauces:</td>
</tr>
<tr>
<td></td>
<td>Honey barbeque, blue cheese, traditional red hot, chipotle-mango, sweet pineapple-soy</td>
</tr>
<tr>
<td><strong>Fried Vegetable Basket</strong></td>
<td><strong>Jamaican Jerk Chicken Skewer</strong></td>
</tr>
<tr>
<td>Mushrooms, green beans and cauliflower with creamy garlic dipping sauce</td>
<td>Savory &amp; Spicy Chicken</td>
</tr>
<tr>
<td><strong>Creamy Artichoke-Spinach Dip</strong></td>
<td><strong>Burnt Sugar Prawn Skewer</strong></td>
</tr>
<tr>
<td>Served with toast rounds</td>
<td>Chili sweet hot shrimp</td>
</tr>
<tr>
<td><strong>Roasted Vegetable Bites</strong></td>
<td><strong>Lemongrass Chicken Potsticker</strong></td>
</tr>
<tr>
<td>Cheese-stuffed phyllo shells with roasted vegetables</td>
<td>Pineapple soy sauce</td>
</tr>
<tr>
<td><strong>Charbroiled Meatballs</strong></td>
<td><strong>Calamari</strong></td>
</tr>
<tr>
<td>Choose from Italian basil and sun dried tomato with Parmesan, barbeque, spicy southwest chipotle, mushrooms and onion, traditional marinara</td>
<td>Served with a zesty marinara and rémoulade sauce</td>
</tr>
<tr>
<td><strong>Vegetable Spring Rolls</strong></td>
<td><strong>Raspberry Brie Encroute</strong></td>
</tr>
<tr>
<td>Sweet &amp; sour sauce</td>
<td>Creamy Brie with a sweet and tart raspberry sauce, encased in buttery flaky pastry</td>
</tr>
<tr>
<td><strong>Sausage-Stuffed Mushrooms</strong></td>
<td><strong>Calabash Fried Shrimp</strong></td>
</tr>
<tr>
<td>Topped with Parmesan bread crumbs</td>
<td>Cocktail sauce and Sriracha aioli</td>
</tr>
<tr>
<td><strong>Spanikopita</strong></td>
<td><strong>Fig and Mascarpone Phyllo</strong></td>
</tr>
<tr>
<td>Spinach and feta-stuffed phyllo dough</td>
<td>Creamy cheese and tart fig in a crispy shell</td>
</tr>
<tr>
<td><strong>Thai Chicken Saté</strong></td>
<td><strong>Party Cut Pizzas</strong></td>
</tr>
<tr>
<td>Chicken skewers with a spiced peanut sauce</td>
<td>Choose between Cheese, Sausage, Pepperoni</td>
</tr>
</tbody>
</table>

*Supreme and specialty pizzas are available*
Wow your guests with these great stations in addition to your buffet, or as late-night food options. Priced per person.

**Nacho Station**
Shredded lettuce, diced tomato, guacamole, sliced olives, shredded cheddar, warm nacho cheese, jalapeños, black beans and served with tortilla chips

**Stir Fry Station**
Mongolian-style beef
General chicken
Sweet and sour shrimp
Jasmine rice
Vegetable spring rolls

**French Fry Station**
French fries, sweet potato fries and tater tots
**Toppings:**
- Shredded cheddar, warm nacho cheese, jalapeños, blue cheese, bacon, sweet and soft tarter sauce, ketchup, maple mustard, Boetje's mustard

**Mac and Cheese Station**
Chopped bacon, green onions, jalapeños, crumbled bleu cheese, shredded cheddar cheese and Sriracha sauce

**Slider Station**
Beef patties with cheddar and crisp bacon
Slow-roasted brisket with caramelized onions and barbeque sauce
Breaded chicken Parmesan with marinara and fresh mozzarella
Smoked pork topped with creamy honey mustard coleslaw

**Pasta Station**
Garlic shrimp penne
Cheese tortellini with chicken
Cavatappi pasta with meatballs

**Flatbread Station**
Chicken alfredo
Garlic shrimp, spinach & cherry tomatoes
Cajun-spiced beef and smoky blue cheese
All plated dinner options come with a house salad, rolls & butter, regular and decaffeinated coffee, iced tea and water. You may choose up to two options for your event.

**Vegetarian Power Meal**
Sautéed supreme vegetables with mushrooms, butter beans, wild rice blend with tomato quinoa

**Flat Iron and Spicy-Garlic Shrimp**
Grilled flat iron steak with chili-garlic buttery shrimp, creamy cheese potatoes and fresh asparagus

**Roasted Ginger-Turmeric Chicken**
Baked chicken breast with charred red pepper and tomato cream sauce, garlic mashed potatoes, petite green beans and tomato relish

**Filet and Chicken Breast**
Tender filet mignon, chicken breast with artichoke cream, Boursin cheese mashed potatoes, petite green beans and baby carrots

**Honey-Herb Cod**
Fresh caught cod, honey, herb and lemon spice, lemongrass scented jasmine rice and baby carrots

**Filet and Burnt Sugar Prawns**
Tender filet mignon, caramelized sugar and garlic shrimp, roasted red pepper mashed potatoes and lemon-butter asparagus

**Dry-Rubbed Pork Loin**
Roasted pork loin with rosemary jus, smoked Gouda mashed potatoes and asparagus with garlic butter

**Filet and Stuffed East Coast Sole**
Tender filet mignon, rolled tender fish filled with crab stuffing, lemon herb velouté, Boursin cheese mashed potatoes, petite green beans and baby carrots

**Roasted Pork Chop**
Boetje’s mustard-rubbed thick-cut pork loin, garlic mashed potatoes, caramelized pearl onions and mushrooms with crisp bacon and baby carrots

**Filet Mignon**
Tender filet mignon with bordelaise sauce, truffle-scented mashed potatoes, broccolini and baby carrots

**Boursin Chicken**
Boneless chicken breast stuffed with Boursin cheese, and topped with sun-dried tomato pesto, roasted vegetable couscous and asparagus

**Filet and Salmon**
Tender filet mignon, baked salmon with sweet onion, mushroom and bacon compote, garlic mashed potatoes, petite green beans and baby carrots

**Flat Iron**
Grilled flat iron steak, cabernet mushroom demiglace, garlic mashed potatoes, petite green beans and baby carrots

**Roasted Barramundi**
Fresh, flaky white fish with orange zest and herb seasoning, maltaise sauce, asparagus and roasted tomato

**Lemon Herb Salmon**
Herb-scented salmon, a rich hollandaise sauce, Yukon gold dill mashed potatoes, petite green beans and tomato relish

**Children’s Meal**
*(For children aged 3 – 9 years old)*
Chicken tenders, macaroni and cheese and gelatin salad

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Served with rolls & butter, coffee, water and tea

SILVER TIER

Salad Options
- Garden salad with two dressings
- Vegetable pasta salad
- Old fashioned coleslaw
- Potato salad
- Spinach, strawberry and egg salad with raspberry vinaigrette
- Caesar salad with shaved Parmesan

Vegetable Options
- Ranch corn
- Peas and pearl onions
- Southern green beans
- Steamed broccoli
- Buttered lemon garlic green beans
- Corn with red peppers
- Honey butter glazed carrots
- Sweet and spicy creamed corn
- Steamed cauliflower with smoky cheese
- Green bean casserole
- Sautéed sugar snap peas
- Roasted Brussels sprouts with salted walnuts
- Sautéed Italian squash and basil
- Broccoli and cheese
- Green bean amondine

Starch Options
- Garlic & rosemary roasted red potatoes
- Ginger-basil-turmeric roasted red potatoes
- Country-style mashed potatoes
- Wild rice blend
- Rice pilaf
- Spanish rice
- Rice, peas and garlic mushrooms
- Cavatappi pasta and sautéed veggies
- Cavatappi pasta marinara
- Baked beans with bacon
- Mashed sweet potatoes with marshmallows

Entrée Options
- Grilled teriyaki chicken fillet
- Barbeque chicken fillet
- Basil cream chicken fillet
- Chicken supreme
- Pepper herb roasted chicken with espresso velouté
- Mesquite grilled chicken with roasted red pepper cream
- Roasted pork loin with Boetje's mustard and honey
- Rosemary garlic roasted pork loin
- Roasted pork loin with natural jus
- Barbeque pork chops with roasted onions
- Barbeque pulled pork
- Homestyle Salisbury steak
- Barbeque meatloaf
- Italian Parmesan meatballs
- Sesame soy-glazed barramundi fish
- Cajun shrimp linguini
Make it your own way by choosing two salads, two vegetables, two starches and two entrees.
Served with rolls & butter, coffee, water and tea

**GOLD TIER**

**Salad Options**
- Garden salad with two dressings
- Vegetable pasta salad
- Old fashioned coleslaw
- Potato salad
- Spinach, strawberry and egg salad with raspberry vinaigrette
- Caesar salad with shaved Parmesan

**Vegetable Options**
- Ranch corn
- Peas and pearl onions
- Southern green beans
- Steamed broccoli
- Buttered lemon garlic green beans
- Corn with red peppers
- Honey butter glazed carrots
- Sweet and spicy creamed corn
- Steamed cauliflower with smoky cheese
- Green bean casserole
- Sautéed sugar snap peas
- Roasted Brussels sprouts with salted walnuts
- Sautéed Italian squash with basil
- Broccoli and cheese
- Green bean almondine
- Orange ginger glazed beets
- Sesame scented bok choy
- Sautéed cabbage and crisp bacon

**Starch Options**
- Garlic & rosemary roasted red potatoes
- Ginger-basil-turmeric roasted red potatoes
- Country-style mashed potatoes
- Wild rice blend
- Rice pilaf
- Spanish rice
- Macaroni & cheese
- Rice, peas and garlic mushrooms
- Cavatappi pasta and sautéed veggies
- Cavatappi pasta marinara
- Baked beans with bacon
- Mashed sweet potatoes with marshmallows

**Entrée Options**
- Chicken Piccata
- Chicken Marsala
- Balsamic-glazed chicken with pearl onions
- Bourbon-glazed chicken
- Jack Daniel's barbeque pork loin
- Andouille crusted pork loin
- Grilled pork chops with apple brandy jus
- Barbeque pork with buns and condiments
- Sliced roast beef au jus
- Sliced roast beef with brandy mushroom cream
- Sirloin strips with port-glazed onions
- Angus chopped steak with Cabernet wine demi-glacé
- Lemon-herb baked salmon
- Shrimp, scallop and cod seafood paella

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CUSTOM DINNER BUFFETS

Make it your own way by choosing two salads, two vegetables, two starches and two entrees.
Served with rolls & butter, coffee, water and tea

PLATINUM TIER

Salad Options
- Antipasto salad
- Caprese salad
- Chilled asparagus salad with Dijon vinaigrette
- Balsamic-roasted artichoke, olive and mushroom salad
- Creole shrimp pasta

Vegetable Options
- Haricots verts with butter and almonds
- Turned baby carrots with honey
- Asparagus
- Roasted red peppers
- Roasted artichokes, mushroom and pearl onions
- White truffle creamed corn
- Sautéed fennel with crisp bacon and red onion
- Italian roasted blend with extra virgin olive oil and sea salt
- Sautéed portobello mushrooms with basil and red onion
- Broccolini with roasted garlic butter

Starch Options
- Herb-roasted fingerling potatoes
- Potatoes with bacon lardons
- Whipped Yukon gold potatoes
- Smoked Gouda and crisp bacon country potato
- Truffle mushroom risotto
- Saffron rice
- Smoked Gouda mac and cheese
- Cavatappi with prosciutto and tomatoes
- Gruyère scalloped potatoes
- Baked beans with pulled pork
- Butternut squash with pecans and cinnamon butter

Entrée Options
- Chardonnay chicken with roasted artichokes
- Paned chicken Florentine
- Grilled chicken with andouille cream
- Roasted chicken with sun-dried tomato velouté
- Dijon-roasted pork loin with port wine caramelized onions
- Smoked pork loin with sautéed fajita vegetables
- Oven roasted pork chops with ancho mango barbeque
- Smoked barbeque ribs
- Sliced smoked beef brisket
- Marinated flank steak with burgundy demi glace
- Teriyaki flank steak with scallions
- Marsala tri-tips with shiitake cream
- Creamy lobster lasagna
- Herb-baked cod with tomato cream

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# ENHANCE YOUR MENU

**TAKE YOUR EVENT TO THE NEXT LEVEL BY ADDING ON TO YOUR DINNER BUFFET**

Meat carving stations served with petite dinner rolls and condiments. All items priced per person.

## MEAT CARVING STATIONS*

<table>
<thead>
<tr>
<th>Chef Smoked Pork Belly</th>
<th>Beef Tenderloin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spiced, rubbed and slow-roasted, served with caramelized onion jam</td>
<td>Sea salt and black pepper-seared, served with red wine demi-glacé</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Premium Pit Ham</th>
<th>Smoked Breast of Turkey</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ham basted with honey-apple glaze</td>
<td>Slow smoked back in the kitchen</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Slow-Cooked Prime Rib</th>
<th>Herb-Crusted Pork Loin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice beef rib roast served with natural jus and creamy horseradish</td>
<td>Rosemary-rubbed and slow-roasted until tender and served with natural jus</td>
</tr>
</tbody>
</table>

## DELECTABLE DESSERTS

<table>
<thead>
<tr>
<th>Dessert Platters</th>
<th>Cupcake Display</th>
<th>Chocolate Overload</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petite sweets</td>
<td>White and chocolate cake with white chocolate mousse topping</td>
<td>Chocolate-covered strawberries</td>
</tr>
<tr>
<td>Petit fours</td>
<td></td>
<td>Assorted chocolate truffles</td>
</tr>
<tr>
<td>Chocolate éclairs</td>
<td></td>
<td>Salted caramel brownies</td>
</tr>
<tr>
<td>Cream puffs</td>
<td></td>
<td>Chocolate chunk cookies</td>
</tr>
<tr>
<td>Cheesecake bites</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted sweet bars</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Freshly baked cookies</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Truffle brownies</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sundae Bar</th>
<th>Crepe Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla, chocolate and strawberry ice cream with toppings to include:</td>
<td>Delicate crepes with chef-made sauces:</td>
</tr>
<tr>
<td>Toasted coconut</td>
<td>Crepe Suzette</td>
</tr>
<tr>
<td>Fresh strawberry</td>
<td>Strawberry royale</td>
</tr>
<tr>
<td>Hot fudge</td>
<td>Salted caramel</td>
</tr>
<tr>
<td>Butterscotch</td>
<td>Toppings to include:</td>
</tr>
<tr>
<td>Chocolate chips</td>
<td>Whipped cream</td>
</tr>
<tr>
<td>Whipped cream</td>
<td>Candied pecans</td>
</tr>
<tr>
<td>Salted pecans</td>
<td>Chocolate shavings</td>
</tr>
</tbody>
</table>

**DESSERT STATIONS***

### Sundae Bar

*Vanilla, chocolate and strawberry ice cream with toppings to include:*
- Toasted coconut
- Fresh strawberry
- Hot fudge
- Butterscotch
- Chocolate chips
- Whipped cream
- Salted pecans

### Crepe Station

*Delicate crepes with chef-made sauces:*
- Crepe Suzette
- Strawberry royale
- Salted caramel

*Toppings to include:*
- Whipped cream
- Candied pecans
- Chocolate shavings

## BANANAS Foster

A New Orleans tradition made with fresh bananas, brown sugar, banana liqueur, rum and cinnamon served over vanilla ice cream

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PLATED DESSERTS

Priced per person.

Chocolate Cake
Rich chocolate mousse layered in cake

Seasonal Cakes and Pies
A selection of seasonal pies and cakes

Crème Brûlée
Garnished with fresh whipped cream

Italian Tiramisu
Drenched coffee sponge cake with whipped cream cheese filling

Strawberry Shortcake
Layered cake, strawberry filling, cream

NY Cheesecake
Garnished with fresh whipped cream and seasonal berries

Key Lime Tartlets
Topped with whipped cream

Red Velvet Cake
Garnished with fresh whipped cream and seasonal berries

Lemon Cake
Garnished with fresh whipped cream and seasonal berries

Mousse
Chambord-marinated pound cake topped with white chocolate mousse and chocolate garnish

Flourless Chocolate Cake
Dense, wonderfully rich chocolate cake

Fresh Berry Trifle
Dense pound cake topped with rich pastry cream and seasonal berries