ISLE • WATERFRONT WEDDING MENU
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 rémoulade 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

- Smoked Salmon  
  Scented with lemon capers and dill

Shooters  
- Gazpacho  
  Sweet cucumber shot with avocado cream
- Borsch  
- Roasted Red Beet and crème fraiche
- Bloody Mary  
- Classic Spin off (Non-alcoholic)

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

Cheddar Bites
Spicy-creamy garlic sauce

Fried Vegetable Basket
Mushrooms, green beans and cauliflower with creamy garlic dipping sauce

Creamy Artichoke-Spinach Dip
Served with toast rounds

Roasted Vegetable Bites*
Cheese-stuffed phyllo shells with roasted vegetables

Charbroiled Meatballs*
Choose from Italian basil and sun dried tomato with Parmesan, barbeque, spicy southwest chipotle, mushrooms and onion, traditional marinara

Vegetable Spring Rolls*
Sweet & sour sauce

Sausage-Stuffed Mushrooms*
Topped with Parmesan bread crumbs

Spanikopita*
Spinach and feta-stuffed phyllo dough

Thai Chicken Saté*
Chicken skewers with a spiced peanut sauce

Steak Empanada
Spicy smoked brisket

Wings*
Choose from traditional or boneless and enjoy with house specialty sauces:
Honey barbeque, blue cheese, traditional red hot, chipotle-mango, sweet pineapple-soy

Jamaican Jerk Chicken Skewer*
Savory & Spicy Chicken

Burnt Sugar Prawn Skewer
Chili sweet hot shrimp

Lemongrass Chicken Potsticker
Pineapple soy sauce

Calamari*
Served with a zesty marinara and rémoulade sauce

Raspberry Brie Encroute*
Creamy Brie with a sweet and tart raspberry sauce, encased in buttery flaky pastry

Calabash Fried Shrimp*
Cocktail sauce and Sriracha aioli

Fig and Mascarpone Phyllo
Creamy cheese and tart fig in a crispy shell

Party Cut Pizzas
Choose between Cheese, Sausage, Pepperoni

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
# Plated Dinners

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.

<table>
<thead>
<tr>
<th>Vegetarian Power Meal</th>
<th>Flat Iron and Spicy-Garlic Shrimp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sautéed supreme vegetables with mushrooms, butter beans, wild rice blend with tomato quinoa</td>
<td>Grilled flat iron steak with chili-garlic buttery shrimp, creamy cheese potatoes and fresh asparagus</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Roasted Ginger-Turmeric Chicken</th>
<th>File and Chicken Breast</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked chicken breast with charred red pepper and tomato cream sauce, garlic mashed potatoes, petite green beans and tomato relish</td>
<td>Tender filet mignon, chicken breast with artichoke cream, Boursin cheese mashed potatoes, petite green beans and baby carrots</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Honey-Herb Cod</th>
<th>File and Burnt Sugar Prawns</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh caught cod, honey, herb and lemon spice, lemongrass scented jasmine rice and baby carrots</td>
<td>Tender filet mignon, caramelized sugar and garlic shrimp, roasted red pepper mashed potatoes and lemon-butter asparagus</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Dry-Rubbed Pork Loin</th>
<th>File and Stuffed East Coast Sole</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted pork loin with rosemary jus, smoked Gouda mashed potatoes and asparagus with garlic butter</td>
<td>Tender filet mignon, rolled tender fish filled with crab stuffing, lemon herb velouté, Boursin cheese mashed potatoes, petite green beans and baby carrots</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Roasted Pork Chop</th>
<th>Filet Mignon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boetje’s mustard-rubbed thick-cut pork loin, garlic mashed potatoes, caramelized pearl onions and mushrooms with crisp bacon and baby carrots</td>
<td>Tender filet mignon with bordelaise sauce, truffle-scented mashed potatoes, broccolini and baby carrots</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Boursin Chicken</th>
<th>Filet and Salmon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boneless chicken breast stuffed with Boursin cheese, and topped with sun-dried tomato pesto, roasted vegetable couscous and asparagus</td>
<td>Tender filet mignon, baked salmon with sweet onion, mushroom and bacon compote, garlic mashed potatoes, petite green beans and baby carrots</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Flat Iron</th>
<th>Roasted Barramundi</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled flat iron steak, cabernet mushroom demi-glace, garlic mashed potatoes, petite green beans and baby carrots</td>
<td>Fresh, flaky white fish with orange zest and herb seasoning, maltaise sauce, asparagus and roasted tomato</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lemon Herb Salmon</th>
<th>Children’s Meal</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb-scented salmon, a rich hollandaise sauce, Yukon gold dill mashed potatoes, petite green beans and tomato relish</td>
<td>(For children aged 3 – 9 years old) Chicken tenders, macaroni and cheese and gelatin salad</td>
</tr>
</tbody>
</table>
CUSTOM DINNER BUFFET

Make it your own way by choosing two salads, two vegetables, two starches and two entrees. 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

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CUSTOM DINNER BUFFET

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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 barbecue pork loin
- Andouille crusted pork loin
- Grilled pork chops with apple brandy jus
- Barbecue 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
CUSTOM DINNER BUFFET

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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
• 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 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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Served with rolls & butter, coffee, water and tea

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# Meat Carving Stations*

**Chef Smoked Pork Belly**
- Spiced, rubbed and slow-roasted, served with caramelized onion jam

**Premium Pit Ham**
- Ham basted with honey-apple glaze

**Slow-Cooked Prime Rib**
- Choice beef rib roast served with natural jus and creamy horseradish

**Beef Tenderloin**
- Sea salt and black pepper-seared, served with red wine demi-glace

**Smoked Breast of Turkey**
- Slow smoked back in the kitchen

**Herb-Crusted Pork Loin**
- Rosemary-rubbed and slow-roasted until tender and served with natural jus

# Delectable Desserts

**Dessert Platters**
- Petite sweets
- Petit fours
- Chocolate éclairs
- Cream puffs
- Cheesecake bites
- Assorted sweet bars
- Freshly baked cookies
- Truffle brownies

**Cupcake Display**
- White and chocolate cake with white chocolate mousse topping

**Chocolate Overload**
- Chocolate-covered strawberries
- Assorted chocolate truffles
- Salted caramel brownies
- Chocolate chunk cookies

# 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

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

**Crepe Station**
- Delicate crepes with chef-made sauces:
  - Crepe Suzette
  - Strawberry royale
  - Salted caramel
  - Toppings to include:
    - Whipped cream
    - Candied pecans
    - Chocolate shavings

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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