

# ISLE • WATERFRONT WEDDING MENU



ISLE CASINO HOTEL BETTENDORF  
QUAD CITIES WATERFRONT CONVENTION CENTER

AS OF 4.26.18



# 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 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*



# STATIONS

**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.*

## **Vegetarian Power Meal**

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

## **Roasted Ginger-Turmeric Chicken**

Baked chicken breast with charred red pepper and tomato cream sauce, garlic mashed potatoes, petite green beans and tomato relish

## **Honey-Herb Cod**

Fresh caught cod, honey, herb and lemon spice, lemongrass scented jasmine rice and baby carrots

## **Dry-Rubbed Pork Loin**

Roasted pork loin with rosemary jus, smoked Gouda mashed potatoes and asparagus with garlic butter

## **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

## **Boursin Chicken**

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

## **Flat Iron**

Grilled flat iron steak, cabernet mushroom demi-glace, garlic mashed potatoes, petite green beans and baby carrots

## **Lemon Herb Salmon**

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

## **Flat Iron and Spicy-Garlic Shrimp**

Grilled flat iron steak with chili-garlic buttery shrimp, creamy cheese potatoes and fresh asparagus

## **Filet and Chicken Breast**

Tender filet mignon, chicken breast with artichoke cream, Boursin cheese mashed potatoes, petite green beans 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

## **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

## **Filet Mignon**

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

## **Filet and Salmon**

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

## **Roasted Barramundi**

Fresh, flaky white fish with orange zest and herb seasoning, maitaise sauce, asparagus and roasted tomato

## **Children's Meal**

*(For children aged 3 – 9 years old)*

Chicken tenders, macaroni and cheese and gelatin salad





# 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







# 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*

## 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



# 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*

## 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
- Broccoli 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
- Paneed 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
- Creamy lobster lasagna
- Herb-baked cod with tomato cream





# ENHANCEMENTS

**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\*

### Chef Smoked Pork Belly

Spiced, rubbed and slow-roasted, served with caramelized onion jam

### Beef Tenderloin

Sea salt and black pepper-seared, served with red wine demi-glacé

### Premium Pit Ham

Ham basted with honey-apple glaze

### Smoked Breast of Turkey

Slow smoked back in the kitchen

### Slow-Cooked Prime Rib

Choice beef rib roast served with natural jus and creamy horseradish

### 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

### 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





# 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

