

HOLIDAY MENU

TIN LIZZIE
♦— GAMING RESORT —♦



SHAREABLES

CHARCUTERIE DISPLAY

\$125

30 servings per order.

Assortment of Artisan Meats, Imported and Domestic Cheeses, and Accompaniments

HOLIDAY ASSORTMENT

\$2.50 per person

- Italian Stuffed Mushrooms
Ricotta, and Pepitas on a toasted Crostini
- Holiday Baked Brie en Croûte with Spiced Fruit Glaze
A warm wheel of brie wrapped in golden puff pastry, topped with a festive blend of seasonal fruits and a hint of holiday spice
- Nice Melons
A refreshing medley of melons, English cucumber, paired with creamy burrata and a bright chimichurri drizzle.



DINNER BUFFETS

Dinner Buffet Includes dinner rolls, butter, coffee, and iced tea.

Choice of One Salad, One Side and One Entrée: **\$36** per person

Choice of One Salad, Two Sides and One Entrée: **\$42** per person

Choice of One Salad, Two Sides and Two Entrées: **\$48** per person

Add Additional Entrée - **\$7** Add Salad - **\$5** Add Side - **\$4** Carving Station - **\$100**

PORK

Cognac Mushroom Pork Loin
with a Peppercorn Sauce

Red Wine & Rosemary Braised
Pork Shoulder.

CHICKEN

Festive French Roast Chicken
with a White Wine Reduction

Sweet & Spicy Roast Chicken

SEAFOOD +\$2

Holiday Teriyaki Salmon with
Ginger-Cranberry Glaze

Garlic Butter Salmon

BEEF

Prime Rib (Carving Station Required)
Peppercorn Roast Beef

SALAD

Mixed Greens, Cucumber, Tomato, Carrots, Onions, Two Dressings

Romaine, Parmesan, Croutons, Tossed in Caesar Dressing

Romaine, Pomegranate Seeds, Red Onion, Candied Pecans, and Honey Lime Vinaigrette

VEGETABLE

Vegetable Glazed Brussel Sprouts with Bacon & Goat Cheese

Roasted Vegetable Medley

STARCH

Garlic Parmesan Truffle Fingerling Potatoes

Wild Rice Pilaf with Dried Cranberries & Toasted Pecans

Creamy Mashed Potatoes

Dinner service for 1.5 hour: 20 person minimum. \$8 per person charge for less than 20 people

All menus and pricing are subject to a 20% taxable service charge and 7.7% state tax.

Prices are subject to change. 10/25 edition

We accommodate all dietary restrictions. Ask your sales representative for more information Subject to additional charge
salesteam@livhotelgroup.com

PLATED DINNER

20 Person Minimum. \$10 per person for less than 20. Includes starter, salad, roasted potatoes, broccolini, dinner rolls, butter, iced tea, & coffee.

Ask about our suggested wine pairings.

• Prime Rib\$65

Pairs well with Sean Minor Chardonnay

• Holiday Teriyaki Salmon with
Ginger-Cranberry Glaze \$55

Pairs great with Wild Horse Merlot



DESSERT DISPLAY

\$8 per person

Add dessert to any buffet or plated dinner

Array of assorted cream pies and holiday desserts.



HOLIDAY COCKTAILS

Specialty cocktails available upon request. Subject to additional charges. Maximum of 2 cocktails per event.

HOLIDAY BOURBON SPRITZER \$9

We combine bourbon, ginger ale, and cranberry juice with a rosemary sprig garnish for a hint of the holidays all in one glass.

SPICED EGGNOG \$10

A dash of nutmeg and a cinnamon stick garnish adds a spicy twist to an iconic winter cocktail.

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BAR SERVICE

Tin Lizzie meeting space is only licensed to sell and serve liquor for consumption within the banquet area. No outside beverages are permitted,

HOUSE BAR

Mixed Beverage \$8
House Win \$8
Domestic Beer \$5
Import Beer \$7
Soft Drinks \$4
Water Bottle \$3

Titos
Bacardi
Malibu
Tanqueray
Jose Cuervo
Jim Beam
Black Velvet
Dewar's White

BEERS DOMESTIC

Bud Light
Coors Light
Budweiser
Coo Original
Miller Light
Michelob Ultra
Bush Light

SELTZERS

Carbliss
White Claw

WINE

Cabernet
Pinot Noir
Chardonnay
Moscato
Champagne

HIGH ROLLER BAR

Mixed Beverage \$10
House Win \$8
Domestic Beer \$5
Import Beer \$7
Soft Drinks \$4
Water Bottle \$3

Kettle
Bacardi
Captain Morgan
Malibu
Bombay Sapphire
Jack Daniels
Crown Royal

BEERS DOMESTIC

Bud Light
Coors Light
Budweiser
Coo Original
Miller Light
Michelob Ultra
Bush Light

BEERS IMPORT

Corona
Modelo
Dos Equis
Mikes Hard Lemonade
Twisted Tea
Fresh Squeezed IPA

SELTZERS

Carbliss
White Claw

WINE

Cabernet
Pinot Noir
Chardonnay
Moscato
Champagne

VIP BAR

Mixed Beverage \$12
House Win \$8
Domestic Beer \$5
Import Beer \$7
Soft Drinks \$4
Water Bottle \$3

Grey Goose
Bacardi
Captain Morgan
Malibu
Hendricks
Patron
Makers Mark
Crown Royal

BEERS DOMESTIC

Bud Light
Coors Light
Budweiser
Coo Original
Miller Light
Michelob Ultra
Bush Light

BEERS IMPORT

Corona
Modelo
Dos Equis
Mikes Hard Lemonade
Twisted Tea
Fresh Squeezed IPA

SELTZERS

Carbliss
White Claw

WINE

Cabernet
Pinot Noir
Chardonnay
Moscato
Champagne

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◆ ♠ — G A M I N G R E S O R T — ♣ ♥