

Catering Menu



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Santa Ana Star
CASINO • HOTEL





Nestled in the charming Pueblo of Santa Ana and the Rio Grande Bosque, you will find all of the accommodations necessary to treat your attendees to a one of a kind experience. Your stay will not only offer stunning views, but 204 smoke-free guest rooms, a Vegas-style Casino, premier onsite dining options, an indoor pool, world-class golf courses and much more. Our dedication to provide quality food and beverage along with exceptional hospitality is sure to bring you and your attendees back again and again.

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Continental Breakfasts

Includes Orange Juice

\$3.00 upcharge per person for additional juice

Cranberry juice & Apple juice

Executive \$27.00 per person

- **Coffee & Herbal Tea**
- **Seasonal Fruit & Berry Display**
- **Assorted Breakfast Pastries**
- **Assorted Individual Fruit Yogurts**
House-baked Granola

Healthy Rise & Shine \$25 per person

- **Coffee & Herbal Tea**
- **Seasonal Fruit & Berry Display**
- **Scrambled Eggs**
- **Bagels & Toast**
Regular, Light & Berry Cream Cheese,
Butter & Preserves

Based on 60 minutes of continuous service.

Additional fee of \$3 per person applies for guarantees less than 20 guests.



Continental Breakfast, Breakfast Buffet Enhancements & Display



- **Breakfast Burritos** \$10.00 per person
Scrambled Egg, Cheese, & Hash Brown
Deluxe Breakfast Burrito: \$2.00 Upcharge for Green or Red Chile & Sausage or Bacon
- **Individual Yogurts** \$4.00 per person
- **Assorted Bagels & Toast** \$4.00 per person
Regular, Light & Berry Cream Cheese
- **Seasonal Fresh Fruit & Berry Display** \$7.00 per person
- **Breakfast Breads** \$3.00 per person
- **Breakfast Sausage Links** \$4.00 per person
- **Bacon** \$4.00 per person
- **Tortillas** \$3.00 per person
Corn or Flour
- **Toast** \$3.00 per person
Preserves & Butter
- **Assorted Pastries & Muffins** \$7.00 per person

Select 1 or 2 for \$3.50 upcharge per person

- **Fresh Fruit Smoothie Station** \$14.00 per person
Mango, Blueberry, Spinach & Orange Juice
Pineapple, Banana, Yogurt & Orange Juice
Strawberry, Banana, Yogurt & Orange Juice
- **Yogurt Parfait Station** \$11.00 per person
Vanilla & Non-fat Yogurt, Fresh Berries, Honey, Granola, Slivered Almonds & Chia Seeds
- **Individual Overnight Oats** \$12.00 per person
Select 1 or 2 for a \$3.50 upcharge
Apple Cinnamon
Peaches & Cream
Maple

Minimum of 20 guests

Plated Breakfasts

Includes coffee or orange juice & bread assortment

Dawn Patrol \$25.00 per person

- Scrambled Eggs
- Hickory Smoked Bacon & Breakfast Sausage Links
- Homestyle Potatoes

Ristra \$28.00 per person

- Fluffy Scrambled Eggs, Cheese &
- Red Chile Carne Adovada on Flour Tortilla
- Pinto Beans
- Homestyle Potatoes

Additional fee of \$3 per guest applies for guarantees less than 20 guests



Breakfast Buffets

*All breakfast buffets are served with coffee, herbal tea,
orange juice, toast, preserves & sweet cream butter
\$3.00 upcharge per additional juice
Apple & Cranberry*

Bosque Morning \$26.00 per person

- **Mini Banana Nut Pancakes**
Maple Berry Syrup
- **Hickory Smoked Bacon & Breakfast Sausage Links**
- **Southern Style Diced Breakfast Potatoes**
- **Scrambled Eggs**

Sunny Sandoval \$28.00 per person

- **Fluffy Scrambled Eggs**
- **Hickory Smoked Bacon & Breakfast Sausage Links**
- **Southern Style Diced Breakfast Potatoes**
- **Red & Green Chile Sauce**
- **Fresh Fruit & Berry Display**

Cibola \$30.00 per person

- **Fluffy Scrambled Eggs**
- **Carne Adovada**
- **Hickory Smoked Bacon & Breakfast Sausage Links**
- **Red & Green Chile Cheese Enchiladas**
- **Southern Style Diced Breakfast Potatoes**
- **Jalapeño & Cheddar Corn Muffins**

Fresh Fruit & Berry Display \$9.00 per person

Cantaloupe, Watermelon, Honeydew, Pineapple,
Strawberry & Honey Drizzle

*All Breakfast Buffets are based on 60 minutes of continuous service.
Additional fee of \$3 per person applies for guarantees less than 20 guests.*

Refreshments

Package Pricing

- **Coffee** \$49.00 *per gallon*
- **Hot Chocolate** \$48.00 *per gallon*
- **Fresh Brewed Iced Tea** \$36.00 *per gallon*
- **Cucumber Infused Water** \$29 *per gallon*
- **Assorted Juices** \$36.00 *per gallon*
Orange • Cranberry • Apple
- **Assorted Agua Fresca** \$29.00 *per gallon*
Cucumber Lime • Melon Berry
- **Lemonade** \$48.00 *per gallon*
- **Fruit Punch** \$48.00 *per gallon*

Consumption Pricing

- **Assortment of Herbal Teas** \$35.00 *per person*
- **Assorted Sodas** \$3.00 *(Individual)*
Still or Sparkling Bottled Water • Coke • Diet Coke • Sprite • Dr Pepper
- **Energy Drinks** \$5.00 *(Individual)*
Red Bull, Sugar-free Red Bull



Snacks



- **House-made Salsa & Tortilla Chips** \$5.00 *per person*
- **Zesty Guacamole & Tortilla Chips** \$7.00 *per person*
- **Taquitos** \$6.00 *per person*
Beef or Chicken *Both for an additional \$3.00 per person*
- **Mini Quesadillas & Salsa** \$6.00 *per person*
Pork or Chicken
- **Mixed Nuts** • \$3.00 *per pack*
- **Spicy Nuts** • \$3.00 *per pack*
- **Brownies** • \$35.00 *per dozen*
- **Cookies** \$35.00 *per dozen*
Chocolate Chip, Oatmeal, Peanut Butter,
White Chocolate Macadamia Nut
- **Vegetable Tray** \$14.00 *per person*
Buttermilk Ranch Dip & Hummus
- **Fresh Gourmet Popcorn** \$5.00 *per person*
Assorted Seasonings • Parmesan Cheese
- **Chile con Queso & Chips** \$7.00 *per person*
- **Soft Pretzels** \$3.00 *per person*
Nacho Cheese
- **Pita Chips & Hummus** \$3.00 *per person*

Additional \$3 per guest applies for guarantees less than 20 guests.

Breaks

Plaza \$15.00 per person

- **House-made Salsas & Tortilla Chips**
- **Agua Frescas**
Cucumber Lime • Fresh Berry & Melon

Zen Spa \$18.00 per person

- **Vegetable Crudité Shooters**
Hummus or Ranch Dressing
- **House-made Granola Bark**
- **Fruit Trays**
- **Fresh-squeezed Fruit & Vegetable Juices**
Seasonal

Game Night \$18.00 per person

- **Fresh Popped Popcorn**
Assorted Seasonings, Parmesan Cheese, Hot Sauces
- **Pizza Bites**
Ranch Dressing, Buffalo Hot Sauce
- **Tortilla Chips & Guacamole**
- **Assorted Candy Bars**
- **Assorted Sodas & Bottled Waters**

*All breaks are based on 45 minutes of continuous service.
Additional \$3 per guest applies for guarantees less than 20 guests.*



Breaks



AM Break \$15.00 per person

Select 1 juice: Apple, Orange, Cranberry
\$3.00 upcharge per additional juice

- Assorted Breakfast Pastries
- Coffee & Hot Tea
- Bottled Water

PM Break \$15.00 per person

- Cookies or Brownies
- Coffee & Iced Tea
- Assorted Sodas & Bottled Water
Coke • Diet Coke • Sprite • Dr Pepper

All Day Break \$30.00 per person

- Includes the AM & PM Breaks
- Continuous Beverage Service

Health Nut \$24.00 per person

- **Shake & Build Trail Mix Bar Station**
Mixed Nuts, Granola Clusters, M&M's, Snack Pretzels,
Dried Fruit, Dried Cranberries, Raisins
- **Crudités & Dip**
- **Fruit Tray**
Cantaloupe, Watermelon, Pineapple, Honeydew,
Strawberry & Honey Drizzle

*All Breaks are based on 45 minutes of continuous service.
Additional \$3 per guest applies for guarantees less than 20 guests.*

Plated Lunch Selections

Served with artisan rolls, cookies or brownies, coffee & iced tea

Starters (Select 1)

- **House Garden Salad**
Mixed Field Greens, Shredded Carrot, Cucumber, Cherry Tomato, House-Made Crouton, Ranch Dressing & Red Wine Vinaigrette
- **Spinach Salad**
Dried Cranberry, Candied Walnut, Red Onion, Feta & Balsamic Vinaigrette
- **Chicken Tortilla Soup**

Entrées (Select 1)

- **Strip Steak** \$48.00 per person
Red Wine Garlic Sauce with Red Bell Pepper & Onion, Roasted Seasonal Vegetable & Garlic Herb Potato
- **Parmesan Crusted Chicken Breast** \$36.00 per person
Honey Dijon Sauce, Roasted Seasonal Vegetable & Garlic Herb Potato
- **Ginger Peach Chicken** \$36.00 per person
Ginger Peach Sauce, Roasted Seasonal Vegetable & Garlic Mashed Potato
- **Tropical Salmon** \$40.00 per person
Sweet Chili & Lime Glaze, Roasted Seasonal Vegetable & Rice Pilaf
- **Red or Green Enchiladas** \$34.00 per person
Red Chile Beef or Green Chile Chicken, Sautéed Corn & Zucchini, Pinto Beans, Spanish Rice & Tortillas
- **Southwestern Chicken Penne** \$30.00 per person
Creamy Chipotle Alfredo Sauce, Roasted Corn, Black Bean, Red Bell Pepper, Green Onion, Cherry Tomato & Cilantro

Additional fee of \$3 per guest applies for guarantees less than 20 guests.

Additional fee of \$5 per guest applies when adding additional selection to any single course.



Lunch Buffet

Served with cookies or brownies, iced tea & coffee



Tuscan Picnic \$35.00 per person

- **Tuscan Panzanella Salad**
- **Greek Pasta Salad**
Tomato, Mozzarella, Broccoli & Pesto Vinaigrette
- **Assorted Wraps & Sandwiches** (Select 2)
 - Grilled Vegetarian Mediterranean Wrap
 - Zucchini, Eggplant, Portobello & Red Pepper Hummus in a Spinach Wrap
 - Kaiser Roll Club
 - Hickory Ham, Turkey, Applewood-smoked Bacon, Cheddar, Herbed Mayonnaise, Shredded Lettuce & Tomato in a Kaiser Roll
 - Roast Beef Sandwich
 - Herbed Boursin Cheese, Roasted Red Pepper, Lettuce & Tomato on a Hoagie Roll
 - Caprese Chicken Wrap
 - Spinach, Tomato, Mozzarella, Basil Aioli & Balsamic Glaze

Deli Spread \$35.00 per person

- **Mixed Green Salad** Ranch & Italian Dressings
- **Potato Salad** Potatoes, Celery, Onion, Egg, Mayo & Mustard
- **Display of Deli Meats** Roasted Turkey, Honey Ham & Roast Beef
- **Display of Sliced Cheeses** Cheddar, Pepper Jack & Swiss
- **Accompaniments** Lettuce, Tomato, Red Onion, Pickle, Mayonnaise & Deli Mustard
- **Kettle Chips**

*All Lunch Buffets are based on 60 minutes of continuous service.
Additional \$3 per person applies for guarantees less than 20 guests.*

Lunch Buffet

Served with cookies or brownies, iced tea & coffee



Island Buffet \$42.00 per person

- **Caribbean Salad**
Mixed Greens, Orange, Tomato, Hearts of Palm & Caribbean Ranch Dressing
- **Rasta Pasta Salad**
Penne, Pineapple, Pea, Carrot, Red Bell Pepper & Spicy Caribbean Mayonnaise
- **Caribbean Tacos**
Kahlua Roasted Pork, Pineapple Lime Slaw & Corn Tortilla
- **Jamaican Jerk Chicken**
Mango Sauce
- **Red Beans & Rice**
- **Grilled Island Vegetables**
- **Assorted Artisan Rolls**
Sweet Cream Butter

Santa Ana Lunch \$39.00 per person

- **Garden Salad**
Ranch & Italian Dressings
- **Tortilla Chips & House-made Salsa**
- **Seasoned Ground Beef & Shredded Chicken**
- **Taco Shells & Fresh Fry Bread**
- **Spanish Rice & Pinto Beans**
- **Accompaniments**
Lettuce, Tomato, Salsa, Shredded Cheese, Sour Cream & Guacamole

*All Lunch Buffets are based on 60 minutes of continuous service.
Additional \$3 per person applies for guarantees less than 20 guests.*

The Star Lunch Buffet

2 Entrée \$50.00 per person • 3 Entrée \$55.00 per person

Served with iced tea, coffee, artisan rolls, butter, cookies or brownies

Starters (Select 1)

- **Garden Salad**
Ranch & Italian Dressings
- **Classic Caesar Salad**
- **Minestrone**
- **Green Chile Stew**

Entrées (Select 2 or 3)

- **Beef Lasagna**
- **Pecan-crusted Chicken**
- **Caribbean Jerk Chicken**
- **Parmesan-crusted Chicken**
- **Smoked Beef Brisket**
- **Teriyaki-glazed Salmon**
- **Sliced Pork Loin**
Apricot Chutney
- **Vegetable Lasagna**

Accompaniments (Select up to 2)

- **Garlic Mashed Potatoes**
- **Potato au Gratin**
- **White Rice or Rice Pilaf**
- **Tuscan Pasta Salad**
- **Potato Salad**
- **Penne Pasta Marinara**
- **Green Beans Almondine**

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Additional \$3 per person applies for guarantees less than 20 guests.*

On the Go Box Lunches

Includes an individual bag of potato chips, soda or bottled water & a cookie

- **Ham & Swiss Sandwich** \$25.00 per person
Sliced Ham, Swiss Cheese, Lettuce, Tomato & Pesto Aioli on Focaccia Bread
- **Turkey & Provolone Sandwich** \$25.00 per person
Sliced Turkey Breast, Provolone Cheese, Lettuce, Tomato & Roasted Red Pepper Spread on a Hoagie Roll
- **Chicken Salad Sandwich** \$25.00 per person
Diced Chicken Breast, Cranberry, Dried Apricot, Diced Apple, Celery & Mayonnaise on Ciabatta Bread
- **Farmers Market Vegetable Wrap** \$25.00 per person
Avocado, Cucumber, Red Bell Pepper, Tomato, Red Onion & Garlic Hummus Spread in a Spinach Wrap
- **Southwestern Chicken Wrap** \$27.00 per person
Grilled Chicken Breast, Black Bean, Roasted Corn, Red Bell Pepper, Lettuce, Tomato, Pepper Jack Cheese & Chipotle Aioli in a Whole Wheat Wrap

Additional fee of \$3 per person applies for guarantees less than 20 guests.



Chilled Hors d'oeuvres

- **Antipasto Skewer** \$6.00
- **Garlic Tomato Bruschetta** \$7.00
- **Grilled Shrimp with Gazpacho Shooter** \$7.00
- **Caprese Skewer** \$7.00
- **Fig & Caramelized Onion Flatbread** \$8.00
- **Shrimp Cocktail Shooter** \$7.00
Ceviche Style

*All prices are per piece with a minimum purchase of 50 pieces per item.
Items may be passed or stationary*



Hot Hors d'oeuvres

- **Spanikopita** \$5.00
- **Honey Sriracha Chicken Meatball** \$6.00*
- **Tomato Soup Shooter & Grilled Cheese Bite** \$7.00
- **Barbecue Pulled Pork Quesadilla** \$7.00
- **Coconut Shrimp** \$7.00
Marmalade
- **Vegetable Spring Roll** \$3.00*
Sweet Chili Sauce
- **Beef Empanada** \$7.00
Roasted Tomato Salsa
- **Bacon-Wrapped Jalapeño Chicken** \$5.00
Pineapple Glaze
- **Beef Tenderloin & Arugula Crostini** \$9.00
- Horseradish & Herb Crema
- **Pork Belly Bite** \$6.00*

*All prices are per piece with a minimum purchase of 50 pieces per item.
Items may be passed or stationary.*

**Only available as stationary display.*



Reception Displays



- **Fresh Fruit** \$9.00 per person*
Sliced Seasonal Fruit & Berries served with Honey Drizzle
- **Domestic Cheese** \$10.00 per person**
Cheddar, Swiss, Pepper Jack, Colby Jack & an assortment of Crackers
- **Artisan Cheese** \$12.00 per person**
Brie, Muenster, Gouda, Boursin, Aged Gruyere, Dried Apricot, Fresh Grape, Artisan Crackers & Sliced Baguette
- **Vegetable Crudités** \$6 per person*
Carrot, Broccoli, Cauliflower, Celery, Cucumber, Cherry Tomato, Buttermilk Ranch Dressing & Sesame Hummus
- **Mediterranean Antipasto** \$15.00 per person**
Prosciutto, Capicola, Genoa Salami, Provolone, Aged Gruyere, Balsamic & Thyme-Marinated Olive, Olive Tapenade, Hummus & an assortment of Flatbreads & Crackers
- **Salsa Bar** \$12.00 per person*
Fire-Roasted Salsa, Pico de Gallo, Roasted Corn Salsa, Guacamole, Queso, Corn Tortilla Chips & choice of Chicken or Beef Taquitos

**Minimum 25 guests*

***Minimum 50 guests*

Action Stations

Fry Bread \$22.00 per guest

- **Fresh Fry Bread**
- **Red Chile, Ground Beef, Marinated Shredded Chicken & Pork Carnitas**
- **Pinto Beans & Grilled Zucchini**
- **Shredded Cheese, Lettuce, Tomato, Salsa & Guacamole**

Around the World \$38.00 per guest

- **Mini Green Chile Chicken Quesadillas & Beef Empanadas**
Tortilla Chips, Guacamole & Salsa
- **Mini Chinese Takeout Boxes**
Vegetable Lo Mein, Pork Egg Rolls & Thai Sweet Chili Sauce
- **Antipasto Skewers & Fried Cheese Ravioli**
Arrabbiata Dipping Sauce
- **Grilled Cheese Bites & Smoked Tomato Bisque Shooters**

- **Premium Seafood Display** \$60.00 per guest

Assorted Seafood served chilled with accompaniments

Tiger Shrimp, Lobster Tail, Crab Cocktails, Melted Butter & Green Chile Aoli
Served on a Lighted Ice Display

*Minimum of 50 guests. Based on 60 minutes of continuous service.
Add \$75 per 100 guests for Action Station Attendant.*

Banquet Bar



Premium Liquors \$8

- Bacardi Light Rum
- Tanqueray Gin
- Absolut Vodka
- Tito's Vodka
- Jack Daniel's Tennessee Whiskey
- Disaronno Amaretto
- Jameson Irish Whiskey
- Malibu Caribbean Rum
- Jose Cuervo Gold Tequila

Appreciated Liquors \$10

- Bombay Sapphire Gin
- Grey Goose Vodka
- Hennessy VSOP Cognac
- Johnny Walker Red Scotch Whisky
- Patron Silver Tequila
- Maker's Mark Bourbon Whiskey
- Crown Royal Canadian Whisky

House Wine \$7

- White Zinfandel
- Cabernet Sauvignon
- Chardonnay
- Merlot
- Pinot Grigio

Appreciated Wines \$10

- Chardonnay (*Drumheller*)
- Cabernet Sauvignon (*J. Lohr*)
- Pinot Noir (*Gruet*)
- Pinot Grigio (*Placido*)
- Merlot (*William Hill*)
- Riesling (*Chateau St. Michelle*)

Other Options

- Domestic & Non-Alcoholic Beer \$6
- Import & Specialty Beers \$8
- Assorted Coke Products \$3
- Red bull Energy Drink \$4
- Bottle Water \$3

Banquet Bar

- **Domestic Keg \$500**
Budweiser, Bud Light, Michelob Ultra
- **Import/Craft Keg \$650**
Dos Equis Lager, Blue Moon, La Cumbre Elevated IPA, Marble Red Ale
- **Toasts**
House Champagne • \$3 per person
Sparkling Cider • \$2 per person
- **Other Options (Paid in Advance)**
- **Premium Drink Tickets \$8 per person**
Premium Cocktails, House Wine, Domestic & Non-alcoholic Beer,
Import & Specialty Beer, assorted Sodas & Bottled Waters
- **Appreciated Drink Tickets \$10 per person**
Appreciated & Premium Cocktails, Appreciated & House Wine,
Domestic & Non-alcoholic Beer, Import & Specialty Beer, assorted Sodas
& Bottled Waters
- **Bottled Wine Service with Dinner \$60 per table**
Wine preset at table • 1 House Red & 1 House White

Cash and hosted bars require a minimum of 50 guests. One bartender per 100 guests is required at the rate \$75 for a 4-hour period, and each additional hour is \$35 per hour.

Special request options are available, based on availability and include a \$50 fee. Special requests must be placed no later than 60 days from the event date to ensure availability.

*Bartender fees will be waived at hotel's discretion or with hosted bar options.
Alcohol service is available everyday between 7a-12a. Must be 21+ years of age with a valid picture identification to consume alcohol. Management has the right to refuse alcohol service.*

Plated Dinners

Served with freshly brewed coffee, iced tea, artisan rolls & cake

Starters (Select 1)

- **House Garden Salad**
Mixed Field Greens, Shredded Carrot, Cucumber, Cherry, Tomato, House-made Crouton, Ranch Dressing & Red Wine Vinaigrette
- **Farmers Market Salad**
Spinach, Strawberry, Walnut, Feta & Lemon Vinaigrette
- **Mozzarella & Tomato Flatbread**
Buffalo Mozzarella Cheese & Baby Heirloom Tomato tossed with Sea Salt, Cracked Pepper, Micro-greens, Arugula & Fig Balsamic Vinaigrette on a Basil Flatbread
- **Chicken Tortilla Soup**
- **Posole**

Entrées (Select 1)

- **Chicken Roulade** \$42.00 per person
Chicken Breast stuffed with Spinach, Mozzarella & Prosciutto with Lemon White Wine Pan Demi-Glace
- **Chicken** \$42.00 per person
BBQ, Lemon Pepper, Tequila Lime
- **Caribbean Chicken** \$42.00 per person
Citrus Sugarcane Rum & Spicy Tropical Salsa
- **Grilled Beef Tenderloin** \$55.00 per person
Cilantro Green Chile Chimichurri Sauce
- **Strip Steak** \$48 per person
Bourbon Mushroom & Caramelized Sweet Onion Sauce
- **Pan-Seared Salmon** \$48.00 per person
Ginger Pineapple Glaze & Toasted Sesame Seed Citrus Salsa
- **Filet Mignon & Shrimp Skewer** \$75.00 per person
Red Wine Demi-Glace

Plated Dinners

Vegetable Accompaniments (Select 1)

- **Lemon Scented Broccoli**
Garlic & Crushed Red Pepper
- **Sautéed Brussels Sprout**
Cranberry, Bacon & Balsamic Glaze
- **Baby Carrot & Green Beans Almondine**
- **Seasonal Vegetable Sauté**
- **Grilled Asparagus**

Starch Accompaniments (Select 1)

- **Mushroom & Garlic Risotto**
- **Scalloped Potatoes**
- **Roasted Rosemary Fingerling Potatoes**
- **Garlic & Parmesan Mashed Potatoes**
- **Wild Rice Pilaf**

Vegetarian Options (Select 1)

- **Roasted Vegetable Stack**
Zucchini, Portobello Mushroom, Yellow Squash, Roasted Tomato, Tofu, Lemon Herb Pesto, Polenta & Roasted Asparagus
- **Parmesan Risotto**
Wild Mushrooms, Roasted Asparagus, Butternut Squash & Peas

Dessert (Select 1)

- **Cake**
Red Velvet Cake, Carrot Cake, NY Cheesecake, Lemon Berry Mascarpone
\$4.00 upcharge per person for 2 cakes



Rio Grande Valley Sampler

\$48.00 per person

*Served with freshly brewed coffee, iced tea,
chips & salsa baskets, flour tortillas & dessert*



Entrées (Select 2)

- Red Chile Beef Enchiladas
- Green Chile Chicken Enchiladas
- Red Chile Pork Tamale
- Chile Relleno with Green Chile Sauce
- Green Chile Chicken Sopapilla
- Carne Adovada Sopapilla

Vegetable Accompaniment (Select 1)

- Calabacitas
- Seasonal Vegetable Sauté

Starch Accompaniment (Select 1)

- Spanish Rice
- Pinto Beans
- Papitas

Dessert (Select 1)

- Churros
Raspberry, Chocolate, Caramel sauces
- Caramel Flan

\$3.00 upcharge per person for both

Children's Meals

\$25.00 per person • Ages 4-11

Served with a fruit cup or apple juice & water, served with a cookie

(Select 1)

- **Chicken Strips & Fries**
- **Macaroni & Cheese**
- **Cheese Burger & Fries**
- **Penne Pasta Alfredo**

Additional \$3 per guest applies for guarantees less than 20 guests.

Additional \$5 per guest applies when adding additional selection to any single course.

Children's meals are available as plated option only.



Dinner Buffets

Served with freshly brewed coffee & iced tea

Polynesian Dinner Buffet \$65.00 per person

Includes a Lei for each guest

- **Kalua Slow Pit Roasted Pork**
 - **Mahi Mahi**
Ginger Soy Sauce
 - **Teriyaki Chicken**
 - **Roasted Purple Potatoes**
 - **Pineapple Fried Rice**
 - **Island Vegetable Medley**
 - **Tropical Fruit Salad**
 - **Sweet Hawaiian Rolls & Potato Rolls**
 - **Garden Salad**
Ranch & Papaya Seed Dressing
 - **Hawaiian Bacon Macaroni Salad**
 - **Banana Cream Pie or Rice Pudding**
Coconut Dark Rum Sauce
- \$3.00 upcharge per person for both*

Land of Enchantment Dinner Buffet \$50.00 per person

- **Tortilla Chips & Fire-Roasted Salsa**
 - **Garden Salad**
Ranch & Italian Dressing
 - **House-made Tortilla Soup or Posole**
 - **Green & Red Chile Enchiladas**
Steak, Chicken or Shrimp
 - **Carne Adovada**
 - **Seasoned Fajitas with Pepper & Onion**
Steak or Chicken
 - **Flour & Corn Tortillas**
 - **Fresh Guacamole, Pico de Gallo Salsa, Sour Cream, Shredded Lettuce, Diced Tomatoes & Shredded Cheese Calabacitas**
 - **Spanish Rice**
 - **Pinto Beans**
 - **Caramel Flan or Churro**
Chocolate, Caramel & Raspberry sauces
- \$3.00 upcharge per person for both*

Minimum of 20 guests.

Dinner Buffets

Served with freshly brewed coffee & iced tea



Barbecue in the Bosque Dinner Buffet \$50.00 per person

- **Slow Smoked Brisket**
Texas Style BBQ Sauce
- **Barbecue Pulled Pork**
- **Lemon Pepper Chicken**
- **Barbecue Baked Beans**
- **Garden Salad**
Ranch & Italian Dressings
- **Cole Slaw**
- **Corn on the Cob**
- **Green Beans**
- **Jalapeño Corn Bread**
- **Peach Cobbler or Pecan Pie**
\$4.00 upcharge per person for both

Minimum of 20 guests.

Santa Ana Star Dinner Buffet

2 Entrées • \$48.00 per person

3 Entrées • \$55.00 per person

Served with artisan rolls & cake

Starters (Select 2)

- **Classic Caesar Salad**
- **Garden Salad**
Ranch & Italian Dressings
- **Spinach Salad**
Strawberry, Feta, Candied Walnut & Lemon Vinaigrette
- **Soup**
Chicken Tortilla, Posole, or Green Chile Stew

Entrées (Select 2 or 3)

- **Grilled Pineapple Chicken**
Sweet Soy Ginger Sauce
- **Tequila Lime Chicken**
Roasted Corn Salsa
- **Sliced Beef Tenderloin**
Mushroom & Sweet Onion Port Sauce
- **Sliced New York Steak**
Chimichurri Sauce
- **Pan-Seared Salmon**
Kiwi Mango Salsa
- **Macadamia Nut-Crusted Mahi Mahi**
Coconut Curry
- **Vegetable Stack**

Accompaniments (Select up to 2)

- **Roasted Garlic Mashed Potatoes**
- **Macaroni Salad**
Ham, Cheddar, Scallion & Green Peas
- **Creamy Parmesan Risotto**
- **Toasted Pine Nut Wild Rice Pilaf**
- **Sautéed Broccoli**
- **Asparagus with Roasted Red Peppers**
- **Seasonal Roasted Vegetables**
- **Calabacitas**
- **Potato Salad**

Dessert (Select 1)

- **Red Velvet Cake, Carrot Cake, NY Cheesecake, Lemon Berry Mascarpone**
\$4.00 upcharge per person for 2 cakes

Additional \$3 per guest applies for guarantees less than 20 guests.

Buffet Supplements & Carving Stations

Serves 50 guests



- **Crusted Beef Tenderloin Au Poive** \$900
Artisan Rolls & Peppercorn Thyme Sauce
- **Butter & Thyme-Rubbed Turkey** \$750
Artisan Rolls & Cranberry Chipotle Aioli
- **Maple Bourbon-Smoked Ham** \$750
Artisan Rolls & Dijon Honey Mustard
- **Prime Rib of Beef Au Jus** \$950
Artisan Rolls & Horseradish Cream
- **Salmon** \$900
Artisan Rolls & Lemon Dill Butter Sauce

Based on 120 minutes of continuous service.

Flavorful Enhancements



Late Night Snacks \$18.00 per person

Cheeseburgers, Mini Corn Dogs & Chicken Wings
Buffalo BBQ, Ranch, Teriyaki & Parmesan Garlic Sauces

The Candy Bar \$17.00 per person

Soft Pretzels with Cheese & Mustard, Gourmet Popcorn
& assorted Full-size Candy Bars

Chocolate Dipped Assortment \$22.00 per person

Rice Crispy Bites, Pound Cake, Fresh Fruit, Pretzels & Marshmallows

Cookies & Brownies \$7 per person

Pizza \$20.00 per person

16-inch, 1 topping

\$1.75 upcharge per topping

Topping Selections: Pepperoni, Sausage,
Bacon, Green Chile, Black Olives,
Mushrooms, Pineapple

Minimum 25 guests. Based on 60 minutes of continuous service.



Scan QR Code to
view 360 tour



4.25.2022

Santa Ana Star
CASINO • HOTEL



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