



BREAKFAST OFFERINGS

MORNING START

Assorted Breakfast
Muffins & Danishes
Orange Juice
Freshly Brewed Regular
& Decaffeinated
Coffee
Selection of Hot
Herbal Teas

\$14

CONTINENTAL BREAKFASTS

DELUXE EYE OPENER

Sliced Seasonal Fruit Tray
Jumbo Blueberry, Chocolate &
Apple Cinnamon Muffins
Freshly Baked Croissants with
Sweet Cream Butter & Preserves
Orange Juice & Apple Juice
Freshly Brewed Regular & Decaf
Coffee

\$18

HEALTHY START

Sliced Seasonal Fruit
Tray
Sliced Coffee Breads
Individual Yogurts
Choice of Orange,
Apple or
Cranberry Juice
Freshly Brewed Regular
& Decaffeinated
Coffee

\$18

PLATED & BUFFET BREAKFAST

EL SOMBRERO

Scrambled Eggs, Papas Rancheras, Refried Beans, Fresh Salsa, Flour Tortillas
Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee

**PLATED \$16
BUFFET \$18**

BUILD YOUR OWN BREAKFAST TACOS

Farm Fresh Scrambled Eggs, Chorizo & Egg, Bacon, Country Potatoes &
Refried Beans, Fresh Salsa & Shredded Cheese, Warm Tortillas, Orange Juice,
Freshly Brewed Regular & Decaffeinated Coffee

**BUFFET
ONLY \$17**

EL TROPICANO BREAKFAST

Sliced Seasonal Fruit, Scrambled Eggs, Breakfast Potatoes, Bacon,
Biscuits with Butter & Preserves, or French Toast, Orange Juice,
Freshly Brewed Regular & Decaffeinated Coffee

**PLATED \$18
BUFFET \$20**

Prices above are per person & subject to applicable 8.25% sales tax and 23% service charge. Prices subject to change.



El Tropicano

Riverwalk Hotel

BREAK TIME

HEALTH NUT

Sliced Seasonal Fruit
Granola Bars
Bottled Waters
Selection of Hot
Herbal Teas

\$10

BAKERY BREAK

Fresh Baked Cookies
Chocolate Chip, Oatmeal Raisin &
Macadamia Nut
Fudge Brownies & Blondies
Freshly Brewed Regular &
Decaffeinated Coffee

\$13

THEME BREAKS (30 MINS)

ICE CREAM SUNDAE BAR

Vanilla Ice Cream, Caramel,
Chocolate & Strawberry Sauce
Chopped Nuts, Whipped Cream
& Cherries
Assorted Soft Drinks

\$12

7TH INNING STRETCH

Assorted Popcorn
Ballpark Peanuts
Jumbo Pretzels
Assorted Candy Bars
Assorted Soft Drinks
Lemonade

\$13

EL TROPICANO

Mini Chicken Flautas with
Guacamole, Tostadas, Salsa &
Queso with Jalapenos

Churros with Whipped Cream
Aguas Frescas

\$15

A LA CARTE MENU

FOOD

| | | | |
|------------------------------------|----------------------|--|---------------------|
| Assorted Muffins & Danishes | \$36 / Dozen | Biscuits with Butter & Preserves | \$32 / Dozen |
| Seasonal Whole Fresh Fruit | \$3.50 / Each | Sliced Fresh Fruit with Yogurt Dip | \$6 / Person |
| Assorted Granola or Cereal Bars | \$3.50 / Each | Bacon, Egg & Cheese Croissant | \$60 / Dozen |
| Assorted Sliced Coffee Breads | \$36 / Dozen | Assorted Breakfast Tacos* | \$38/ Dozen |
| Assorted Brownies, Blondies & Bars | \$36 / Dozen | (Bacon & Egg, Potato & Egg, Chorizo & Egg, Bean & Cheese) | |
| Freshly Baked Texas-Sized Cookies | \$36 / Dozen | | |

BEVERAGE

| | | | |
|---|----------------------|-------------------------------------|----------------------|
| Freshly Brewed Regular Coffee | \$60/ Gallon | Freshly Brewed Decaffeinated Coffee | \$60 / Gallon |
| Selection of Hot Herbal Teas | \$40 / Gallon | Freshly Brewed Iced Tea | \$50 / Gallon |
| Apple, Orange, or Cranberry Juice | \$35 / Gallon | Tropical Fruit Punch | \$40 / Gallon |
| Old Fashioned Lemonade | \$40/ Gallon | Bottled Water | \$3.25 / Each |
| Aguas Frescas (Mango, Strawberry, Pineapple) | \$40 / Gallon | Assorted Soft Drinks | \$3.25 / Each |

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El Tropicano
Riverwalk Hotel

**LUNCH ON THE
LIGHTER SIDE**

**HAIL
SALAD**

Classic Caesar Salad
Topped with Grilled
Chicken Breast
Served with Seasoned
Croutons, Creamy
Caesar Dressing &
Topped with Shaved
Parmesan

Freshly Brewed Iced Tea

\$15

SALADS

CHEF SALAD

Julienne of Turkey & Ham,
Sliced Hard Boiled Eggs,
Cheddar Cheese
Served on a bed of greens with
cherry tomatoes & your choice of
ranch or bleu cheese dressing

Freshly Brewed Iced Tea

\$18

**SPINACH
SALAD**

Baby Spinach, Bow Tie
Pasta, Sliced Almonds,
Black & Green Olives,
Grape Tomatoes &
Bacon

Freshly Brewed Iced Tea

\$15

WRAPS

CHICKEN CAESAR ROLL UP

Grilled Chicken Breast
Romaine Lettuce
Parmesan Caesar Dressing
Wrapped in a
Spinach Wrap

Fruit Kabob
Freshly Brewed Iced Tea

\$15

SOUTHWEST CHICKEN ROLL UP

Grilled Chicken Breast
Pepper Jack Cheese
Fire Roasted Peppers, Onions
Tomato, Lettuce & Pico de Gallo
Served with Creme in a
Cilantro Wrap

Fruit Kabob
Freshly Brewed Iced Tea

\$15

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El Tropicano
Riverwalk Hotel

**RUSTIC
TURKEY
SANDWICH**

House Roasted Turkey with Smoked Bacon, Monterrey Jack Cheese & Lettuce. Served on a Brioche Bun with House-made Cranberry Mayo

\$18

**LUNCH
SANDWICHES
COLD SANDWICHES**

**CALIFORNIA
CHICKEN SANDWICH**

Shaved Chicken with Brie, Avocado, Peach Aioli. Served on Ciabatta Bread

\$18

**CLASSIC
CLUB**

Layers of Bacon, Sliced Roasted Turkey, Black Forest Ham with Cheddar & Swiss Cheese. Served on Toasted White or Wheat Bread with Mayo

\$18

SIDE ORDERS

Choose from one of the following:

New Potato Salad • Pasta Primavera • Potato Chips • Fruit Kabob

HOT SANDWICHES

PHILLY CHEESE STEAK

Thinly Sliced Roast Beef with Sautéed Peppers, & Mushrooms
Served on a French Batard

\$18

ITALIAN PANINI

Shaved Ham, Salami & Pepperoni with Provolone, Sliced Tomato & Red Wine Balsamic Vinegar Dressing. Served on a Rosemary Panini Bread

\$18

CUBANO SANDWICH

Thinly Sliced Pork Loin with Ham
Sliced Dill Pickles & Cuban Aioli
Served on a French Batard

\$18

SIDE ORDERS

Choose from one of the following:

Waffle Fries • Pasta Primavera • Potato Chips • Fruit Kabob

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El Tropicano
Riverwalk Hotel

BOX LUNCH & DELI TRAY

**ON THE
RUN BOX**

Choice of One
Sandwich
Potato Chips
Whole Fruit
Bottled Water

\$15

SIDES

Pasta Primavera Salad
Whole Fruit
House Potato Salad
Potato Chips

EXECUTIVE BOX

Choice of One
Sandwich
Two Sides
One Dessert
Bottled Water

\$19

SANDWICH SELECTIONS

Smoked Turkey Breast & Cheddar
Black Forest Ham & Swiss
Savory Roast Beef & Provolone
Sliced Chicken with Muenster Cheese
Tuna Salad
Portobella Mushroom & Veggie

**WORKING
LUNCH BOX**

Choice of One
Sandwich
One Side
One Dessert
Bottled Water

\$17

DESSERTS

Double Fudge Brownies
Lemon Bar
Texas-Sized
Chocolate Chip Cookie

Served with lettuce & tomato on choice of whole wheat bread, bakery white bread or gourmet roll. Garnished with dill pickle, mayonnaise & mustard.

DELI BUFFET - \$18.95

A hearty array of sliced honey ham, house-roasted beef, smoked turkey, cheddar & swiss cheese.

Served with garden display of fresh lettuce, tomatoes, red onions & pickle spears. Accompanied by an assortment of breads & rolls, mayonnaise & mustard.

**CHOOSE
TWO SIDES**

Pasta Primavera Salad
Sliced or Whole Fresh Fruit
House Potato Salad
Potato Chips

**CHOOSE
ONE DESSERT**

Assorted Cookies & Brownies
Apple & Cherry Pie
Chocolate or Carrot Cake

BEVERAGES

Deli Buffet Includes:
Freshly Brewed Iced Tea
Regular Coffee &
Decaffeinated Coffee

Upgrade your Deli Buffet with the following options:

Add Pastrami \$2 • Add Pork Tenderloin \$2 • Add Deli Chicken or Tuna Salad \$2

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**MIXED GREEN
SALAD**

with cucumbers, cherry
tomatoes, julienne
carrots & ranch
dressing

***PLATED & BUFFET
LUNCH OFFERINGS***

**SOUTHWEST MIXED
GREEN SALAD**

with corn, black beans, crispy tortilla
chips & chipotle ranch

**CLASSIC CAESAR
SALAD**

with shaved parmesan
& house baked
croutons in our classic
caesar dressing

ENTREE SELECTIONS

CHICKEN PICCATA

sauteed chicken breast
in our house-made
lemon caper sauce

HERB ROASTED PORK LOIN

encrusted with rosemary
& garlic served with
natural au jus

6 OZ. TOP SIRLOIN

topped with
caramelized onions &
mushrooms

EGGPLANT PARMESAN

with marinara sauce

TORTILLA CRUSTED TILAPIA

with chipotle lime sauce

CHICKEN PARMESAN

with marinara sauce

CHOICE OF BEEF OR CHICKEN FAJITAS

with sauteed peppers & caramelized onions

LONDON BROIL

with bordelaise sauce

ACCOMPANIMENTS (CHOOSE ONE)

Mushroom Risotto • Herb Roasted New Potatoes • Cilantro Rice
Garlic Mashed Potatoes • Wild Rice Pilaf • Scalloped Potatoes

DESSERT SELECTIONS

Double Chocolate Cake • Red Velvet Cake • Pecan Pie • Key Lime Pie • Apple Pie
Carrot Cake • New York Style Cheesecake • Chocolate Mousse with Seasonal Berries

SELECT A SALAD, ENTREE, ACCOMPANIMENT & DESSERT

All lunches are served with seasonal vegetables, fresh baked rolls & sweet cream butter,
iced tea, regular & decaffeinated coffee.

Plated \$30 (one entree) • Buffet \$32 (one entree) \$34 (two entrees)

Prices above are per person & subject to applicable 8.25% sales tax and 23% service charge. Prices subject to change.



**MIXED GREEN
SALAD**

with cucumbers, cherry
tomatoes, julienne
carrots & ranch
dressing

***PLATED & BUFFET
DINNER OFFERINGS***

**SOUTHWEST MIXED
GREEN SALAD**

with corn, black beans, crispy tortilla
chips & chipotle ranch

**CLASSIC CAESAR
SALAD**

with shaved parmesan
& house baked
croutons in our classic
caesar

ENTREE SELECTIONS

CHICKEN PICCATA

sauteed chicken breast
in our house-made
lemon caper sauce

HERB ROASTED PORK LOIN

encrusted with rosemary
& garlic served with
natural au jus

TRADITIONAL ROAST BEEF

sliced roasted strip loin
with wild mushroom
demi glaze

PECAN CRUSTED CHICKEN

topped with serrano cream sauce

EGGPLANT PARMESAN

with marinara sauce

CHICKEN PARMESAN

with marinara sauce

CHOICE OF BEEF OR CHICKEN FAJITAS

with sauteed peppers & caramelized onions

GRILLED ATLANTIC SALMON

with lemon dill caper cream sauce

CHICKEN ROULADE

stuffed with baby spinach, mushrooms & parmesan cheese
topped with garlic creme sauce

ACCOMPANIMENTS (CHOOSE ONE)

Mushroom Risotto • Herb Roasted New Potatoes • Cilantro Rice
Garlic Mashed Potatoes • Linguini Pasta • Wild Rice Pilaf • Scalloped Potatoes

DESSERT SELECTIONS

Double Chocolate Cake • Red Velvet Cake • Pecan Pie • Key Lime Pie • Apple Pie
Carrot Cake • New York Style Cheesecake • Chocolate Mousse with Seasonal Berries

SELECT A SALAD, ENTREE, ACCOMPANIMENT & DESSERT

All Dinners are served with seasonal vegetables, fresh baked rolls & sweet cream butter,
iced tea, regular & decaffeinated coffee.

Plated \$36 (one entree) • Buffet \$40 (one entree)

Prices above are per person & subject to applicable 8.25% sales tax and 23% service charge. Prices subject to change.



***PLATED DINNER
SPECIALTIES***

GRILLED 10 OZ. NEW YORK STRIP

Topped with Sauteed Mushrooms & Caramelized Onions
served with loaded mashed potatoes

\$45

SLICED ROASTED BEEF TENDERLOIN

With House-Made Bordelaise Sauce
served with oven roasted new potatoes

\$42

CHICKEN CORDON BLEU

Stuffed with Smoked Ham & Swiss Cheese & Topped with
Champagne Cream
served with wild rice pilaf

\$38

ALL DINNER SPECIALTIES INCLUDE

El Tropicano Salad with your choice of Ranch or Vinaigrette Dressing
Fresh Market Vegetable Medley
Freshly Baked Rolls & Sweet Cream Butter
Freshly Brewed Iced Tea, Regular & Decaffeinated Coffee

DESSERTS

New York Style Cheesecake with Raspberry Sauce
Dulce de Leche Cheesecake
Bread Pudding with Bourbon Sauce

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DINNER BUFFET THEMES

TEXAS HILL COUNTRY FEAST

\$48

From the Barbecue
 Slow Smoked Texas Beef Brisket
 Dry Rubbed Pork Loin & Barbecue Chicken

FIXINS

Hill Country Field
 Green Salad
with choice of dressings

Texas Baked Beans
*with smoked bacon &
 brown sugar*

Creamy Coleslaw &
 Country Potato Salad

Jalapeno Muffins

Cowboy Corn

Peach Cobbler &
 Pecan Pie

Iced Tea

Regular &
 Decaffeinated Coffee

VIVA FIESTA

\$45

Southwest Mixed Greens
*with corn, black beans, crispy tortilla strips &
 chipotle ranch dressing*

Cheese Enchiladas
in fresh tomatillo sauce

Marinated Beef &
 Chicken Fajitas
*with grilled peppers &
 caramelized onions*

Refried Beans &
 Mexican Style Rice

Accompanied By:

Freshly Made Flour
 Tortillas,

Fresh Guacamole,
 Pico de Gallo,
 Cheddar Cheese,
 Sour Cream &
 Homemade Salsa

Bunuelos & Churros
with whipped cream & caramel topping

Iced Tea, Regular & Decaffeinated Coffee

LITTLE ITALY

\$45

Classic Caesar Salad
*with garlic croutons &
 shaved parmesan*

Grilled Chicken Breast
*topped with sun-dried
 tomato cream sauce*

Insalata Caprese
*roma tomatoes, fresh
 mozzarella & fresh basil
 drizzled with extra virgin
 olive oil & aged
 balsamic vinaigrette*

Traditional Italian
 Sausage & Peppers

Accompanied By:

Grilled Vegetables,
 Linguini with Marinara or
 Alfredo Sauce & Freshly
 Baked Garlic Bread

Tiramisu
 New York Style Cheesecake

Iced Tea, Regular & Decaffeinated Coffee

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A LA CARTE
APPETIZER OFFERINGS
HOT HORS D' OEUVRES

- Chicken Diablos
-
- Jalapeno Poppers
-
- Buffalo Wings
-
- Chicken Quesadillas
with pico de gallo & salsa
-
- Greek Flat Bread
spinach, sun-dried tomato, mushroom & feta
-
- Mini Island Chicken Skewers
-
- Chicken or Beef Mini Flautas
with salsa & guacamole

\$3 PER PIECE

COLD APPETIZERS

- Insalata Caprese
Crostinis
-
- Smoked Salmon Roll
-
- Gulf Shrimp Shooter
-
- Chicken Botanas
-
- Prosciutto Wrapped
Melon
- Peppered Beef
Tenderloin
*with horseradish on
a crostini*
-
- Smoked Salmon
on rye crostini
-
- Fruit Kabobs

\$3 PER PIECE ***\$4 PER PIECE***

- Southwest Spring Rolls
with avocado dip
-
- Pot Stickers with sriracha
-
- Coconut Shrimp
with mango chipotle dip
-
- Shrimp Diablos
-
- Sausage
Stuffed Mushrooms
-
- Bacon Wrapped Asparagus

\$4 PER PIECE

DIPS (PER QUART)

- Fresh Salsa \$45
with tostada chips
-
- 7 Layer Dip \$60
with tostada chips
-
- Guacamole \$60
with tostada chips
-
- Chili Con Queso \$60
with tostada chips
- Spinach & Artichoke \$75
with baguettes
-
- Red Pepper Hummus \$75
with pita chips
-
- French Onion \$75
with potato chips
-
- Olive Tapenade \$75
& Spinach Dip



BOUNTIFUL DISPLAYS

FRESH FROM THE GARDEN TRAY

Our Abundant Display Includes:
Seasonal Fresh Fruits with Honey Yogurt Dipping Sauce
Farm Fresh Vegetables Crudites with Creamy Herb Dip
Complimented with an Array of Domestic Cheeses,
Crackers & Breads

\$15

FIRE ROASTED VEGETABLES

Asparagus, Carrots, Zucchini,
Yellow Squash, Eggplant,
Portabello Mushrooms & a Trio of
Sweet Peppers
Infused with Herbs & Olive Oil
& Fire Roasted to Perfection

\$10

VEGETABLE CRUDITES

Fresh Garden Vegetables
Featuring Broccoli, Cauliflower,
Carrots, Celery & Squash Rounds
With Ranch Herb Dip

\$10

FRESH SEASONAL FRUIT TRAY

Assortment of Seasonal Fresh Fruit
With Honey Yogurt Dip

\$10

ASSORTED CHEESE TRAY

Assortment of Import & Domestic
Cheeses, Served with Baguettes &
Crackers

\$12

A minimum of 25 guests is required for trays

Prices above are per person & subject to applicable 8.25% sales tax and 23% service charge. Prices subject to change.



El Tropicano
Riverwalk Hotel

**FROM THE
CARVING BOARD**

**PEPPERED TENDERLOIN
OF BEEF**

Served with Assorted Petite Rolls,
Mayonnaise, Horseradish Sauce &
Assorted Mustards

(serves 30)

\$375

**INSIDE ROUND OF BEEF
IN HERB AU JUS**

Served with Assorted Petite Rolls,
Mayonnaise, Horseradish Sauce &
Assorted Mustards

(serves 50-60)

\$350

**GLAZED HONEY HAM
IN CREOLE MUSTARD SAUCE**

Served with
Multi-Grain Petite Rolls

(serves 35)

\$300

Carving Board Stations are not sold separately. They are intended to add enhancements to your buffet or hors d' oeuvres. A \$100 Carver Fee will be added to each carving station.

ACTION STATIONS

**PASTA
STATION**

Penne & Farfalle Pasta
Marinara, Creamy Pesto
Sauce & Alfredo Sauce
with your choice of olives,
peppers, mushrooms, sun-dried
tomatoes, julienne zucchini
accompanied with parmesan
cheese, cracked red pepper &
garlic bread

\$10

add diced chicken, shrimp,
crumbled italian sausage or
diced ham - **\$2**

BRUSCHETTA BAR

Olive Tapende
Caprese Salad Confit
Roasted Red Pepper
Hummus

with our chef's assortment of
pita chips, crostini,
flatbreads & grilled pita
bread

\$10

FAJITA STATION

Chicken or Beef Fajitas
Sauteed with
Caramelized
Onions & Peppers

served with picante sauce,
pico de gallo, grated cheese,
guacamole, jalapeno peppers
& warm flour & corn tortillas

\$14

**SOUTHWEST
TAPAS BAR**

Warm Queso Dip &
Guacamole, Black Bean
& Corn Salsa, Salsa
Rojo & Salsa Verde

with oversized yellow corn
tortilla chips, chili dusted flour
tortilla wedges & plantain
chips

\$10

Minimum order of 50 guests. One Chef required per 50 guests. \$100 Chef Attendant Fee. Stations not sold separately. Stations must be accompanied by a buffet meal or heavy hors d' oeuvres offerings.

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BEVERAGE OPTIONS

WINE

House Varieties
\$28 / Per Bottle

•
Pricing Available For
Premium Options

KEG

Domestic / \$325
Import / \$425

•
Prices Vary On Selection

PREMIUM PACKAGE

\$16 / First Hour
\$10 / Each Additional Hour
Per Person

•
Includes:
Premium Brand Liquors
House Wines
Imported Beer
Domestic Beer
Soft Drinks
Bottled Waters

TEX-MEX PACKAGE

\$14 / First Hour
\$8 / Each Additional Hour
Per Person

•
Includes:
Margaritas on the Rocks
Corona
Shiner Bock
Dos XX
Soft Drinks
Bottled Waters

HOSTED BAR

| | |
|-------------------------|--------|
| Premium Brand Cocktails | \$7.00 |
| Imported Beer | \$5.00 |
| Domestic Beer | \$4.00 |
| California Wine | \$7.00 |
| Soft Drinks | \$2.50 |
| Bottled Water | \$2.50 |

CASH BAR

| | |
|-------------------------|--------|
| Premium Brand Cocktails | \$8.00 |
| Imported Beer | \$5.50 |
| Domestic Beer | \$4.50 |
| California Wine | \$8.00 |
| Soft Drinks | \$2.75 |
| Bottled Water | \$2.75 |

CASHIER & BARTENDER FEES

A \$100 Bartender charge and a \$100 Cashier charge is applicable for each cash bar.
One bar per 100 guests is suggested. A Cashier is required for all cash bars.
8.25% sales tax and 23% service charge applies to bartender and cashier fee.

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