

LET US HELP PLAN

YOUR NEXT MEETING OR SPECIAL EVENT



Located in the heart of the Four State area, The Kansas Crossing Casino is the perfect location for your next event. From top flight service that's committed to excellence, to the best in venue amenities, The Corral makes the perfect space for any wedding reception, corporate event, or business meeting.

MEETING + EVENT SPACE

- \\ Over 4,000 square feet of meeting and reception space
- \\ Over 20 foot ceilings
- \\ Ability to accommodate up to 250 guests for dinner or 450 for theatre seating

AMENITIES

- \\ Casino with the newest and hottest slots and 16 table games
- \\ 123 room Hampton® Inn and Suites attached directly to Kansas Crossing property

DIRECTIONS

Kansas Crossing is located at the corner of Highways 400 and 69 in Pittsburg, KS.

QUESTIONS? CONTACT US!

Please contact one of our event specialists by calling 620-240-4401 or emailing us at events@kansascrossingcasino.com



BREAKS

MORNING BREAKS

All Morning Breaks include Freshly Brewed Regular and Decaffeinated Coffee

THE TRAIL BREAK \$12 per guest

Freshly Popped Popcorn, Cheesy Goldfish® Crackers, Trail Mix, and Granola Bars

THE ENERGIZER \$12 per guest

Energy Bars, Granola Bars, Bowls of Berries, and Smartfood® Popcorn

CRUNCH TIME \$12 per guest

Whole Fresh Seasonal Fruit, Homemade Granola and Yogurt Parfaits, Celery Sticks with Peanut Butter, and Carrot Sticks with Ranch Dip

AFTERNOON BREAKS

All Afternoon Breaks include Iced Tea, Lemonade, and Freshly Brewed Regular and Decaffeinated Coffee

NOT SO GUILTY \$10 per guest

Vegetable Crudités with Assorted Dips, Original Hummus with Pita Chips, Sliced Fresh Fruit and Berries, and Fudge Brownies

SWEET TOOTH \$10 per guest

Sliced Fresh Fruit and Berries, Freshly Baked Assorted Cookies and Milk, and Fudge Brownies

DINNER WITHOUT A MOVIE \$10 per guest

Buttered Popcorn, Jumbo Soft Pretzels, Individual Bags of Assorted Potato Chips, Peanuts, Cracker Jacks®, and Ice Cream Bars

BREAKFAST

PLATED BREAKFAST

THE LIGHTER SIDE \$12

Granola and Yogurt Parfait with Muffin or Bagel, Cream Cheese, Butter, Jelly, and Fresh Fruit

EARLY BIRD \$15

Scrambled Eggs, Bacon or Link Sausage, and Hash Browns, served with Biscuits or Toast, Butter, and Jelly

SOUTHERN COMFORT \$15

Scrambled Eggs, Grilled Ham, and Cheese Grits, served with Biscuits or Toast, Butter, and Jelly

FRENCH TOAST \$16

Thick Sliced Brioche French Toast with Bacon or Link Sausage, Maple Syrup, Butter, and Fresh Fruit

EGGS BENEDICT \$17

Two Toasted English Muffins Topped with Shaved Ham, Poached Eggs, and Hollandaise Sauce



BREAKFAST

BREAKFAST BUFFETS

(Our Buffets are designed for a minimum of 25 guests)

AMERICAN CONTINENTAL \$12 per guest

Seasonal Fresh Fruit and Berries, Muffins, Assorted Bagels with Cream Cheese, Butter, Jelly, and Assorted Individual Yogurts
(Flavored Cream Cheeses available upon request)

OMELET STATION \$17 per guest

Made to Order Omelets with Fresh Eggs and choice of Ham, Diced Chicken, Bacon, Sausage, Mushrooms, Tomatoes, Onions, Bell Peppers, Pico de Gallo, Salsa, and Blended Cheeses

MINER'S BREAKFAST \$16 per guest

Seasonal Fresh Fruit and Berries, Muffins, Petite Cinnamon Rolls, Scrambled Eggs, Bacon, Sausage, Hash Browns, Biscuits, and Gravy

THE GOLD MINE \$21 per guest

Seasonal Fresh Fruit and Berries, Muffins, Petite Cinnamon Rolls, Spinach, Bacon, Onion and Cheese Quiche, Grilled Pacific Salmon with Dill Cream Sauce, Roasted Red Bliss Potatoes, Sautéed Green Beans, Grilled Chicken Breast with Mushroom Risotto, Lemon Pesto Sauce, and Grilled Asparagus



LUNCH

LUNCH BUFFETS

(Our Buffets are designed for a minimum of 25 guests)

LUNCH BUFFET #1 \$18 per guest

Choose One Soup, One Salad, Two Entrées, and One Dessert

LUNCH BUFFET #2 \$24 per guest

Choose One Soup, One Salad, Three or More Entrées, and Two Desserts

SOUP OPTIONS

Tomato Basil
Chicken Wild Rice
Cream of Wild Mushroom
Mexican Corn Chowder
Beef and Barley
Chicken Noodle
Loaded Baked Potato
Gazpacho (Cold)
Chilled Strawberry

SALAD OPTIONS

House Salad
Caesar
Seasonal Fresh Fruit
Spinach and Strawberry
Wedge Salad with Blue Cheese
Apple Pecan Lettuce Salad

DESSERT OPTIONS

Variety Cheesecake
Coconut Cream
Chocolate Mousse Cake
Streusel Topped Apple Pie
Fruit Cobbler
Banana Cream Pie
Fudge Brownie
Gluten Free Carrot Cake

ENTRÉE OPTIONS

Sliced Herb Crusted Pork Loin

Roasted Red and Gold Potatoes,
Grilled Vegetables, and Au Jus

Lemon Peppered Chicken Breast

Roasted Root Vegetables,
Wild Rice, and Lemon Cream

Grilled Sirloin Steak

Cheesy Mashed Potatoes,
Brown Butter Broccoli, and
Wild Mushroom Demi-Glace

Chicken and Dressing

Mashed Potatoes, Chicken Gravy,
and Buttered Corn

Southern Fried Chicken

Mashed Potatoes and Buttered Corn

BBQ Brisket

Cole Slaw, Potato Salad, and Baked Beans

Grilled Salmon

Lemon Grass Risotto,
Broccoli, Cauliflower, Carrot,
and Hollandaise Sauce

Variety Wraps

Whole Wheat, Turkey Provolone,
Jalapeño Cheddar, Buffalo Chicken,
Roasted Tomato, and Chicken Caesar

LUNCH

PLATED LUNCH

CLUB SANDWICH \$15

Triple Decker with Ham, Turkey, Bacon, Lettuce, Tomato, Swiss Cheese, and Cheddar Cheese, served with Fresh Fruit, Potato Chips, Mustard, and Mayo on the side

GREEK PASTA \$20

Angel Hair Pasta with Niçoise Olives, Artichokes, Tomato, Spinach, Feta Cheese, Garlic, Scallops, and Shrimp, served with Garlic Crostini

CHICKEN SALAD CROISSANT \$15

Chicken Salad, Lettuce, and Tomato, served with Fresh Fruit and Potato Chips

8 OZ. GRILLED ANGUS SIRLOIN \$20

Cheesy Mashed Potatoes, Sautéed Green Beans, and Wild Mushroom Demi-Glace

VEGETARIAN WRAP \$15

Spinach, Tomato, Marinated Artichokes, Zucchini and Yellow Squash, Arcadia Blend, Grilled Asparagus, Shredded Carrots, Cucumber, Avocado, Bell Pepper, and Mozzarella Cheese on an Herb Tortilla Wrap with Herb Mayo, served with Fresh Fruit

TUNA AND CHICKEN PINEAPPLE BOAT \$18

Half a Pineapple filled with a scoop of our Homemade Chicken and Tuna Salad, served with Fresh Fruit and Berries

STRAWBERRY ORANGE SALAD \$18

A blend of Spring Mix and Romaine Lettuce with Mandarin Oranges, Candied Pecans, Goat Cheese, Fresh Strawberries, and Grilled Chicken Breast, served with Raspberry Vinaigrette

BAKED COD \$20

Lemon Butter Sauce, Roasted Red Bliss Potatoes, and Grilled Vegetables



DINNER

THEMED BUFFETS

(Our Buffets are designed for a minimum of 25 guests)

“GRINDERS”

\$20 per guest

Add Soup \$1.50 per guest

6 Foot Grinder topped with Ham, Turkey, Bologna, Salami, Pepperoni, Pastrami, Lettuce, Tomato, Ripe Olives, Green Onion, Swiss Cheese, Cheddar Cheese, and Banana Pepper Rings, served with Potato Salad, Fresh Sea Salt Chips, Pickle Spears, Brownies, and Cookies

Condiments to include:

Mustard, Mayo, Spicy Mustard, Italian Dressing, Ketchup, Herb Mayo, and Wasabi Mayo

THE SMOKEHOUSE

\$25 per guest

Smoked Ribs, Sliced Brisket, Rope Sausage, Grilled Chicken, Baked Beans, Potato Salad, Cole Slaw, Lettuce, Tomato, Pickles, Silver Dollar Rolls, Fresh Corn, Onion Straws, and Peach Cobbler

Condiments to include:

Mustard, Mayo, and BBQ Sauce

HAWAIIAN LUAU

\$35 per guest

Whole Roasted Suckling Pig, Tossed Greens Salad, Bacon Spinach Salad, Fresh Seasonal Fruit, Teriyaki Beef or Chicken, Shoyu Chicken, Grilled Mahi-Mahi with Avocado Watermelon Salsa, Baked Honey Glazed Salmon topped with Pineapple Mango Chutney, Baked Sweet Potato, and Quinoa Rice Blend

SANDWICH BAR

\$15 per guest

Includes a variety of Breads, Ham, Turkey, Pastrami, Lettuce, Tomato, Onion, Pickle, Mustard, Mayo, Variety of Cheeses, House Potato Chips, and Brownies

TACO BAR

\$16 per guest

Hard And Soft Shell Corn and Flour Tortillas with Lettuce, Tomato, Onions, Jalapeños, Pico de Gallo, Salsa, Black Olives, Sour Cream, Blended Cheeses, Queso, Beef Taco Meat, Refried Beans, Spanish Rice, and Tres Leches Cake

ITALIAN PASTA BAR

\$19 per guest

Three Sauces: Marinara, Meat Sauce, Alfredo Sauce, and Three Pastas, Caesar Salad, Lasagna, Manicotti, Italian Sausage With Peppers and Onions, Chef's Choice Pizza, Garlic Bread Sticks, and Cheesecake

COUNTRY PICNIC

\$18 per guest

Fried Chicken, Mashed Potatoes, Buttered Corn, Fried Okra, Country Gravy, Biscuits, Sliced Ham, Potato Salad, Baked Beans, Relish Tray, and Cobbler

TAKE ME OUT TO THE BALL GAME

\$16 per guest

Hamburgers, Hot Dogs, House Potato Chips, Baked Beans, Lettuce, Tomato, Pickle, Onion, Potato Salad, Cheese Tray, Mustard, Mayo, and Cookies

DISPLAYS

RECEPTION DISPLAYS

(Prices based on one hour reception)

CHEESE DISPLAY

Assortment of Imported and Domestic Cheeses with Mixed Nuts and Variety of Crackers

\$210 Serves 35 people

FRUIT DISPLAY

Arrangement of Fresh Seasonal Fruit, Grapes, and Berries, with Honey Yogurt Dipping Sauce

\$175 Serves 35 people

VEGETABLE DISPLAY

Fresh Seasonal Vegetables, Olives, and Peppers, with Ranch Dip

\$175 Serves 35 people

COMBINATION DISPLAY

Any Combination of the Above Displays

\$210 Serves 35 people

SHRIMP COCKTAIL

\$28 per pound



HORS D'OEUVRES

HOT HORS D'OEUVRES

**CHICKEN MEATBALLS
WITH FONDUE**
\$1.50 per piece

**SWEET AND SOUR
MEATBALLS**
\$1.50 per piece

**SPINACH AND FETA
PUFF PASTRY**
\$3 per piece

**SCALLOPS WRAPPED
IN BACON**
\$3.50 per piece

COCONUT SHRIMP
\$2.25 per piece

**LOBSTER BISQUE
CAPPUCCINO WITH
GARLIC WHIP CREAM**
\$2 per piece

**PEAR AND BLUE CHEESE
ENCASED IN A
PHYLLO PURSE**
\$3 per piece

**MINI CRAB CAKES
WITH CHIPOTLE AIOLI**
\$3 per piece

GRILLED LAMB CHOPS
\$4 per piece

**VEGETABLE SPRING ROLL
WITH SOY SAUCE**
\$2 per piece

STEAK TERIYAKI
\$1.75 per piece

COLD HORS D'OEUVRES

**TUNA TARTARE ON A
SESAME WONTON**
\$2 per piece

**CHILLED SHRIMP
WITH TRADITIONAL
COCKTAIL SAUCE**
\$27 per pound

**MINI LOBSTER
SALAD SLIDERS**
\$3 per piece

CAPRESE SKEWERS
\$2 per piece

GAZPACHO SHOOTERS
\$2 per piece

**SEARED TENDERLOIN
CROSTINI**
\$3 per piece

**SMOKED SALMON
ON RYE TOAST POINTS
WITH CRÈME FRAICHE**
\$3 per piece

DINNER

CARVING STATIONS

Includes Assorted Rustic Rolls and Condiments

HERB ROASTED PRIME RIB OF BEEF

Slow Roasted Prime Rib with Au Jus

\$14 per guest

ROAST BEEF

Served with Horseradish Crème Fraiche

\$12 per guest

VIRGINA HAM

Served with Honey Mustard Glaze

\$10 per guest

HOUSE ROASTED TURKEY BREAST

Served with Cranberry Mayonnaise and Sage Gravy

\$12 per guest

WHOLE ROASTED PORK STEAMSHIP ROUND

Served with Dill Cream

\$10 per guest



ITALIAN

ANTIPASTO

101

\$15 per guest

Marinated Artichoke Hearts, Sliced Tomatoes Marinated in Italian Dressing, Stuffed Green and Black Olives, Sliced Salami, Sliced Prosciutto, Sliced Peppered Turkey, Fresh Seasonal Fruit, Roasted Bell Peppers, Marinated Carrots, Celery, Onions, Garlic Bread Sticks, Mozzarella Cheese, and Havarti Cheese

ADVANCED

\$20 per guest

Marinated Artichoke Hearts, Sliced Tomatoes Marinated in Italian Dressing, Stuffed Green and Black Olives, Sliced Salami, Sliced Prosciutto, Sliced Peppered Turkey, Fresh Seasonal Fruit, Roasted Bell Peppers, Marinated Carrots, Celery, Onions, Garlic Bread Sticks, Mozzarella Cheese, Havarti Cheese, Hard Cooked Eggs, Capers, Sweet and Dill Pickles, Mixed Nuts, Dried Fruit, Assorted Crackers, and Smoked Salmon

PASTA STATION

(Our Buffets are designed for a minimum of 25 guests)

Includes Garlic Bread Sticks

\$13 per guest

CHOICE OF TWO PASTAS

(add a third pasta for \$1.50)

Cheese Stuffed Tri-Color Tortellini
Penne
Cheese Ravioli
Bowtie
Fettuccini
Spaghetti

CHOICE OF TWO SAUCES

(add a third sauce for \$1.50)

Alfredo Sauce
Bolognese Sauce
Lemon Caper Cream Sauce
Marinara Sauce
Pesto Sauce

VEGETABLE AND STARCH ENHANCEMENTS

\$3 per guest

Green Beans
Maple Glazed Baby Carrots
Grilled Asparagus and Squash
Ratatouille
Broccoli with Brown Butter
Scallion Mashed Potatoes

Roasted Red Bliss Potatoes
Twice Baked Potatoes
Potatoes Au Gratin
Roasted Root Vegetables
Buttered Cauliflower

DINNER

PLATED DINNER

All Dinner prices are based on three courses to include One Salad, Entrée, Side, and Dessert.

Served with Assorted Bread and Rolls

SINGLE ENTRÉE \$32 per guest

TWO ENTRÉES \$35 per guest

THREE ENTRÉES \$37 per guest

SALADS

Choice of One Item

Mixed Green Salad, Crumbled Blue Cheese, Hot House Tomatoes, and Raspberries, with Balsamic Vinaigrette

Traditional Caesar Salad with Focaccia Croutons

Boston Bibb Salad, Goat Cheese, and Tomatoes, with Lemon Parsley Vinaigrette

Baby Arugula, Candied Pecans, and Roasted Beets, with Raspberry Vinaigrette

ENTRÉES

8 oz. Filet with Mushroom Demi-Glace

6 oz. Sirloin with Grilled Shrimp and Lemon Butter

10 oz. Ribeye with Grilled Vegetable Skewer and Beurre Blanc

Grilled Chicken Breast with Caramelized Onions and Madeira Reduction

Gouda and Prosciutto Stuffed Chicken Breast with Cheese Cream Sauce

Grilled Salmon with Beurre Blanc

Pecan Encrusted Walleye with Pecan Cream

Add Additional Maine Lobster Tail

Market Price

SIDES

Green Beans

Maple Glazed Baby Carrots

Ratatouille

Scallion Mashed Potatoes

Grilled Asparagus and Squash

Broccoli with Brown Butter

Roasted Root Vegetables

Roasted Red Bliss Potatoes

Twice Baked Potatoes

Potatoes Au Gratin

Buttered Cauliflower

DESSERTS

Choice of Two Items

Assorted Cheesecakes

Boston Cream Pie

Coconut Cream Pie

Freshly Baked Cookies

Fudge Brownies

Chocolate Mousse Cake

Lemon Chess Pie

Miniature Cannolis

Tiramisu

CHILDREN'S MENU

PLATED OR BUFFET

\$15 per guest

Children can also eat from Regular Banquet Menus
Children Ages 2-10—Half Adult Price Children Age 2 and Under—Free

STARTERS

Sliced Fresh Fruit
Carrots and Celery Sticks
Mozzarella Cheese Sticks
Assorted Cheese and Crackers

ENTRÉES

Crispy Chicken Breast Tenders with French Fries,
served with Barbecue Sauce, Ketchup, or Ranch Dressing

Penne Pasta with Marinara Sauce or Butter

Peanut Butter and Jelly Sandwiches on White Bread with Crust Removed

Grilled Cheese and French Fries

Traditional Macaroni and Cheese

DESSERTS

Freshly Baked Brownies
Chocolate Chip Cookies
Rice Krispies Treats™
Ice Cream Bars

BEVERAGES

Choice of One Item

Milk
Chocolate Milk
Chilled Fresh Orange Juice
Apple Juice
Cranberry Juice

DINNER

DINNER BUFFETS

All Dinner Buffet prices are based on One Salad, Two Sides, Two Desserts and include Assorted Rustic Rolls.

(Our Buffets are designed for a minimum of 25 guests)

SINGLE ENTRÉE \$25 per guest

TWO ENTRÉES \$30 per guest

THREE ENTRÉES \$40 per guest

FOUR ENTRÉES \$45 per guest

SALADS

Choice of One Item

Mixed Green Salad, Crumbled Blue Cheese, Hot House Tomatoes, and Raspberries, with Balsamic Vinaigrette

Traditional Caesar Salad with Focaccia Croutons

Boston Bibb Salad, Goat Cheese, and Tomatoes, with Lemon Parsley Vinaigrette

Baby Arugula, Candied Pecans, and Roasted Beets, with Raspberry Vinaigrette

ENTRÉES

Roasted Sirloin Medallions with Wild Mushrooms Ragout and Demi-Glace

Roasted Pork Loin with Smoked Vodka Demi-Glace

Grilled Salmon with Béarnaise Sauce

Baked Orange Roughy with White Wine and Lemon Caper Butter

12 oz. Strip with Herb Steak Butter

Prosciutto and Gouda Stuffed Chicken with Cheese Cream Sauce

SIDES

Green Beans

Maple Glazed Baby Carrots

Ratatouille

Grilled Asparagus and Squash

Broccoli with Brown Butter

Scallion Mashed Potatoes

Roasted Red Bliss Potatoes

Twice Baked Potatoes

Potatoes Au Gratin

Roasted Root Vegetables

Buttered Cauliflower

DESSERTS

Choice of Two Items

Assorted Cheesecakes

Boston Cream Pie

Coconut Cream Pie

Freshly Baked Cookies

Fudge Brownies

Lemon Chess Pie

Miniature Cannolis

Tiramisu