



LAWRENCEBURG  
EVENT CENTER

# BANQUET & EVENTS



# BREAKFAST

## BREAKFAST BUFFETS

Served with Water, Fresh Brewed Coffee, Hot Tea Selection. Breakfast Buffets are designed to last up to one and a half hours for a minimum of 25 people. Smaller parties will be assessed a charge of \$7.50 per person.

## QUICK BREAKFAST

Whole Fruit, Assorted Muffins, Fruit Preserves and Butter, Fluffy Scrambled Eggs, Crisp Bacon and Breakfast Potatoes

*\$17.95 per person*

## COUNTRY BREAKFAST

Fresh Sliced Seasonal Fruit Display, Fruit Preserves and Butter, Fluffy Scrambled Eggs, Crisp Bacon or Sausage Links or Country Ham, Sausage Gravy and Biscuits, Breakfast Potatoes, Steel Cut Oatmeal and Chilled Fruit Juices

*\$19.95 per person*

## LEC BREAKFAST BUFFET

Fresh Sliced Seasonal Fruit Display, Assorted Muffins and Pastries, Fruit Preserves and Butter, Fluffy Scrambled Eggs, Crisp Bacon, Sausage, Breakfast Potatoes, Fruit Flavored Yogurts, Granola and Chilled Fruit Juices

*\$19.95 per person*

*All prices are subject to applicable state sales tax and service charge. Guaranteed attendance numbers must be given 5 business days prior to event.*



# BREAK

## **GOOD MORNING BREAK**

Cubed Fresh Fruit Bowl, Assorted Pastries, Muffins, Donuts, Breakfast Breads,  
Orange Juice, Cranberry Juice, Fresh Brewed Coffee and Hot Tea Selection

*\$14.95 per person*

## **SWEET BREAK**

Cupcakes, Chocolate Dipped Rice Crispy Treats, Chocolate Chip Cookies, Bottled Water and Bottled Soda

*\$13.95 per person*

## **HEALTH BREAK**

Granola and Nutri Grain Bars, Fresh Fruit with Yogurt Dip, Bottled Water, Tea and Assorted Fruit Juices

*\$13.95 per person*

## **BALLPARK FUN BREAK**

Bags of Popcorn, Bagged Peanuts, Jumbo Pretzels, Mustard, Cheese Sauce, Cracker Jacks, Bottled Water and Bottled Soda

*\$13.95 per person*

## **ENERGY BURST**

Granola and Nutri Grain Bars, Chocolate Covered Peanuts, Trail Mix, Whole Fresh Fruit, Assorted Juices and Energy Drinks

*\$14.95 per person*

## **THE CHOCOHOLIC**

Chocolate Chip Cookies, Snickers, Hershey Bars, Chocolate Dipped Pretzels,  
Chocolate Covered Strawberries, Bottled Waters and Chocolate Milk

*\$14.95 per person*

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# PLATED SANDWICHES & BOXED LUNCH

## PLATED SANDWICHES

All plated sandwiches include choice of two items: Fresh Fruit, Potato Salad, Pasta Salad, Saratoga Chips, One Dessert Selection, Water, Iced Tea, Fresh Brewed Coffee and Hot Tea Selection

*\$21.95 per person*

## BOXED LUNCH

All sandwiches can be served as boxed lunches and include: Potato Chips, Chocolate Chip Cookie, Garnishes, Condiments and choice of Bottled Water or Soda

*\$21.95 per person*

### VEGETARIAN WRAP

Grilled Vegetables, Mozzarella Cheese,  
Sun Dried Tomato Aioli on Spinach Tortilla

### ROAST BEEF

Roast Beef, Cheddar Cheese,  
Horseradish Mayo on Whole Grain Bread

### HAM & SWISS

Honey Cured Ham, Swiss Cheese, Lettuce,  
Tomato, Mustard on Ciabatta Roll

### SMOKED TURKEY

Oven Roasted Turkey Breast, Bacon, Lettuce,  
Tomato, Dijon Mayo on Wheat Bread

### BUFFALO CHICKEN WRAP

Shredded Romaine Lettuce, Chicken Breast, Buffalo Sauce,  
Blue Cheese, Diced Tomato on Flour Tortilla

### GRILLED CHICKEN CLUB

Grilled Chicken, Avocado, Bacon, Lettuce,  
Dijon Mayo on Whole Grain Bread

## DESSERT OPTIONS

Rocky Road Brownie or Cookie

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## PLATED HOT LUNCH

Served with Garden Greens Salad with Choice of Ranch Dressing or Balsamic Vinaigrette, One Starch Accompaniment, One Vegetable Accompaniment, Assorted Warm Rolls, Whipped Butter, Water, Iced Tea and Fresh Brewed Coffee

*\*Note that Cheese Ravioli already has accompaniments included.*

### **CHICKEN MARSALA**

Grilled chicken breast topped with savory mushroom and marsala wine sauce

*\$19.95 per person*

### **GRILLED PORK CHOP**

Center cut pork chop served with maple apple glaze

*\$25.95 per person*

### **CHEESE RAVIOLI\***

Filled with a blend of Italian cheeses, topped with homemade marinara sauce and parmesan cheese

*\$18.95 per person*

### **GRILLED SIRLOIN STEAK**

Char-grilled and topped with caramelized onions

*\$36.95 per person*

### **WHITE WINE BAKED COD**

Herb crusted cod filet baked with a splash of white wine and topped with lemon butter sauce

*\$22.95 per person*

### **VEGETABLE OPTIONS**

Steamed Broccoli with Butter

Green Beans Amandine

Honey Dijon Carrots

Sautéed Brussels Sprouts with Bacon and Onions

Roasted Cauliflower

### **STARCH OPTIONS**

Herb Roasted Redskins Potatoes

Buttery Mashed Potatoes

Wild Rice Pilaf

Cheddar Mac and Cheese

Three Cheese Scalloped Potatoes

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# LUNCH BUFFETS

Served with Water, Iced Tea, Fresh Brewed Coffee and Hot Tea Selection. Lunch Buffets are designed to last up to one and a half hours for a minimum of 25 people. Smaller parties will be assessed a charge of \$7.50 per person

## **DELI BUFFET**

Country Ham, Roast Beef, Oven Roasted Turkey, Swiss Cheese, American Cheese, Lettuce, Tomatoes, Red Onions, Pickles, Mustard, Mayo, Creamy Horseradish, Fruit Salad, Garden Salad, Potato Salad, Assorted Breads, Rolls and Assorted Cookies

*\$24 per person*

## **SOUTH OF THE BORDER BUFFET**

Chicken Tinga, Oaxaca Barbacoa, Flour Tortillas, Corn Tortillas, Taco Salad, Guacamole, Salsa, Sour Cream, Cheddar, Shredded Lettuce, Jalapenos, Black Olives, Diced Tomatoes, Diced Red Onions, Vegetarian Ranchero Beans, Fajita Peppers, Spanish Rice and Churros

*\$26.95 per person*

## **CLASSIC ITALIAN BUFFET**

Chicken Parmesan, Pasta Primavera, Marinara, Penne, Garlic Bread, Anti Pasta, Iceberg Lettuce, Tomato, Cucumber, Olives, Pepperoncino, Red Onion, Parmesan, Croutons, Italian Vinaigrette, Caesar Salad and Cannoli

*\$29.95 per person*

## **SMOKE HOUSE BUFFET**

Texas Smoked Beef Brisket, BBQ Pulled Chicken, Garden Salad with Two Dressings, Potato Salad, House Made Coleslaw, Cheddar Mac & Cheese, Baked Beans, Cornbread, Seasonal Cobbler with Whipped Cream

*\$36.95 per person*

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# MEETING PACKAGES

## QUICK PLANNER PACKAGE

*\$50 per person*

### BREAKFAST

Cubed Fresh Fruit Bowl, Assorted Pastries, Muffins, Donuts, Breakfast Breads, Water, Orange Juice, Fresh Brewed Coffee and Hot Tea Selection

### MID-MORNING REFRESH

Water, Sodas, Fresh Brewed Coffee and Hot Tea Selection

### LUNCH BUFFET

Deli Buffet

*(Refer to Lunch Buffets on Page 6)*

### END OF THE DAY BREAK & REFRESH

Cookies, Brownies, Water, Sodas, Fresh Brewed Coffee and Hot Tea Selection

## LEVEE PLANNER PACKAGE

*\$57 per person*

### BREAKFAST

Cubed Fresh Fruit Bowl, Assorted Pastries, Muffins, Donuts, Breakfast Breads, Water, Orange Juice, Fresh Brewed Coffee and Hot Tea Selection

### MID-MORNING REFRESH

Water, Sodas, Fresh Brewed Coffee and Hot Tea Selection

### LUNCH BUFFET

Choice of Classic Italian Buffet or South of the Border Buffet

*(Refer to Lunch Buffets on Page 6)*

### END OF THE DAY BREAK & REFRESH

Cookies, Brownies, Water, Sodas, Fresh Brewed Coffee and Hot Tea Selection

## EXECUTIVE PACKAGE

*\$87 per person*

### BREAKFAST

Sliced Seasonal Fruit Display, Assorted Muffins and Pastries, Fruit Preserves and Butter, Fluffy Scrambled Eggs, Crisp Bacon, Sausage, Breakfast Potatoes, Fruit Flavored Yogurts, Granola, Chilled Fruit Juices, Fresh Brewed Coffee and Hot Tea Selection

### MID-MORNING REFRESH

Water, Sodas, Fresh Brewed Coffee and Hot Tea Selection

### LUNCH BUFFET

Choice of Deli Buffet or Italian Buffet

*(Refer to Lunch Buffets on Page 6)*

### END OF THE DAY BREAK & REFRESH

Cookies, Brownies, Water, Sodas, Fresh Brewed Coffee and Hot Tea Selection

### DINNER BUFFET

Choice of Tuscan or All-Season Buffet  
*(Refer to Dinner Buffets on Page 10)*

*All prices are subject to applicable state sales tax and service charge. Guaranteed attendance numbers must be given 5 business days prior to event.*



# PLATED DINNER

Served with choice of Salad, Choice of Two Sides, Assorted Warm Rolls, Whipped Butter, Water, Iced Tea and Fresh Brewed Coffee  
*\*Maximum of Two Entrees*

## ENTREES

### **CANNELLONI AL POMODORO**

Cheese-filled giant pasta shells in fresh tomato, garlic and basil sauce, topped with parmesan cheese

*\$28.95 per person*

### **CHICKEN PICCATA**

Boneless chicken breast sautéed, with a rich lemon butter and caper sauce

*\$29.95 per person*

### **DOUBLE BONED PORK CHOP**

Slow-roasted double boned pork chop served with roasted spiced apples

*\$38.95 per person*

### **FILET MIGNON**

Tender beef filet grilled and served with rich bordelaise sauce

*6 oz \$68 per person*

*8 oz \$85 per person*

### **CHICKEN BREAST**

Oven-baked chicken breast, country ham and provolone cheese with a chicken scallion demi sauce

*\$32.95 per person*

### **GRILLED SALMON**

Grilled center cut fillet served with oven-roasted tomatoes and creamy artichoke sauce

*\$32.95 per person*

### **BEEF SHORT RIBS**

Boneless short ribs slowly braised in red wine served with roasted pearl onions and au jus

*\$42.95 per person*

### **SURF & TURF**

Grilled petite filet mignon topped with four sautéed shrimp and garlic butter sauce

*\$76 per person*

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## PLATED DINNER (CONT.)

Served with choice of Salad, Choice of Two Sides, Assorted Warm Rolls, Whipped Butter, Water, Iced Tea and Fresh Brewed Coffee  
*\*Maximum of Two Entrees*

### SALAD OPTIONS

#### CHOPPED SALAD

Bacon, White Cheddar, Tomatoes,  
Pickled Onions and choice of Dressing

#### GARDEN GREENS SALAD

Radishes, Carrots, Cucumbers,  
Tomatoes and choice of Dressing

#### CAESAR SALAD

Croutons, Sun Dried Tomatoes,  
Shaved Parmesan Cheese and Caesar Dressing

### VEGETABLE OPTIONS

Steamed Broccoli with Butter  
Green Beans Amandine  
Honey Dijon Carrots  
Sautéed Brussels Sprouts with Bacon and Onions  
Roasted Cauliflower

### STARCH OPTIONS

Herb Roasted Redskins Potatoes  
Buttery Mashed Potatoes  
Wild Rice Pilaf  
Cheddar Mac and Cheese  
Three Cheese Scalloped Potatoes

### DESSERT OPTIONS

Cheesecake with Berry Topping  
Chocolate Cake  
Carrot Cake  
Red Velvet Cake

*\$7.95 per person*

### UPSCALE DESSERT OPTIONS

Bundt Cake with Chocolate Sauce  
Lemon Italian Cream Cake  
Turtle Cheesecake

*\$8.95 per person*

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# DINNER BUFFETS

Served with Assorted Warm Rolls, Whipped Butter, Water, Iced Tea, Fresh Brewed Coffee, Hot Tea Selection. Dinner Buffets are designed to last up to one and a half hours for a minimum of 25 people. Smaller parties will be assessed a charge of \$7.50 per person

## TUSCAN BUFFET

Beef Bolognese, Tuscan Chicken, Thyme Roasted Fingerling Potatoes, Grilled Vegetables, Penne, Marinara, Italian Salad, Caprese Salad and Tiramisu

*\$31.95 per person*

## ALL-SEASON BUFFET

Braised Short Rib, Roasted Pork Loin, Brandy Macerated Dried Fruit, Loaded Mashed Potatoes, Seasonal Vegetables, Green Beans with Roasted Garlic, Seasonal Salad, Chopped Salad and Chocolate Cake

*\$42.95 per person*

## BOURBON BUFFET

Grilled Beef Medallions with Peppercorn Sauce, Pan Roasted Seared Salmon with Maple Bourbon Sauce, Roasted Garlic Mashed Potatoes, Pecan Wild Rice Blend, Green Beans with Roasted Tomatoes, Seasonal Vegetables, Mixed Greens Salad, Chopped Salad and Cheesecake with Berry Topping

*\$41.95 per person*

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# ACTION STATIONS

Action stations are designed to last up to one and a half hours for a minimum of 25 people. Smaller parties will be assessed a charge of \$7.50 per person. Uniformed Chef at \$100 per hour required per 50 guests.

*\*All served with Silver Dollar Rolls and Appropriate Sauces.*

## **ROAST TURKEY BREAST**

Serves approximately 30 people

*\$199.95*

## **GLAZED HAM**

Serves approximately 30 people

*\$324.95*

## **PRIME RIB OF BEEF WITH AU JUS**

Serves approximately 35 people

*\$424.95*

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# HORS D'OEUVRES

## HOT HORS D'OEUVRES

Per 50 Pieces

- BBQ Meatballs | \$99.95
- Swedish Meatballs | \$99.95
- Mini Vegetable Spring Rolls  
w/ Hoisin Dipping Sauce | \$105
- Jamaican Jerk Pork Skewers | \$133
- Mini Crab Cakes  
w/ Cocktail Sauce | \$155
- Chicken Satay  
w/ Peanut sauce | \$178
- Coconut Shrimp  
w/ Sweet Chili Sauce | \$179.95
- Andouille Sausage in Puff Pastry | \$189.95
- Boursin Cheese Stuffed Mushrooms | \$199.95
- Brie and Sweet Pear in Filo | \$199.95
- Crab Stuffed Mushrooms | \$204.95
- Sea Scallops wrapped in Bacon (GF) | \$223
- Mini Beef Wellington | \$249.95
- Beef Teriyaki Skewers | \$249.95
- Grilled Shrimp Skewer  
w/ Smoked Paprika Sauce | \$274.95

## COLD HORS D'OEUVRES

Per 50 Pieces

- Deviled Eggs (GF) | \$155
- Sundried Tomato and Goat  
Cheese Bruschetta | \$124.95
- Bruschetta (Tomato, Olives, Parmesan) | \$149.95
- Deviled Eggs w/ Crab | \$149.95
- Fresh Fruit Skewers (GF) | \$149.95
- Antipasto Skewer (GF) | \$174.95
- Prosciutto Wrapped Melon (GF) | \$174.95
- Crab and Avocado on Pita Crisp \$205
- Shrimp Cocktail (GF) | \$199.95
- Crab Claws w/ Cocktail Sauce (GF) | \$259.95

## HORS D'OEUVRES DISPLAY

- Fresh Fruit Display: Sliced Fresh Fruit,  
Berries and Yogurt Dip. Serves 100 people  
\$425.95
- Vegetable Crudités Display: Fresh Seasonal Vegetables,  
Ranch Dip and Chive Dip. Serves 100 people  
\$374.95
- Domestic and Imported Cheese Display  
Assorted Domestic and International Cheeses,  
Fresh Fruit, Assorted Crackers. Serves 100 people  
\$449.95
- Brie Display  
Brie, Dried Fruit, Toasted Almonds  
and Baguette Chips. Serves 50 people  
\$249.95
- Chips & Salsa  
Tortilla Chips, Salsa and Guacamole.  
\$18.95 per pound

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# BAR PACKAGES

## HOSTED BAR PACKAGES

Pricing is per person for a specified length of time. One bartender is required for each 100 guests.

### BEER & WINE PACKAGE

Includes Domestic Bottled Beer,  
House Wine & Soft Drinks

*First Hour \$12 per person*

*Each Additional Hour \$8 per person*

### CALL BRANDS PACKAGE

Includes Domestic Bottled Beer, House Wine,  
Call Liquor & Soft Drinks

*First Hour \$17.95 per person*

*Each Additional Hour \$4.50 per person*

### PREMIUM BRANDS PACKAGE

Includes Domestic Bottled Beer,  
House Wine, Call Liquor,  
Premium Liquor & Soft Drinks

*First Hour \$21.95 per person*

*Each Additional Hour \$5.25 per person*

## HOSTED / CASH BAR

Pricing is per drink. Hosted / Cash bar must generate a minimum of \$450 in first four hours of event or bartender fee will be applied. Bartender Fee: \$100 for first hour • \$50 for each additional hour

### CALL BRANDS

Absolut, Tanqueray, Bacardi,  
Captain Morgan, Jose Cuervo,  
Triple Sec, Jack Daniels, Seagram's 7  
Dewars Scotch, Makers Mark  
*Cash Bar \$7 • Host Bar \$6*

### PREMIUM BRANDS

Crown Royal, Grey Goose,  
Patron, Knob Creek, Hennessy,  
Flor De Cana, Hendricks  
*Cash Bar \$9 • Host Bar \$8*

### HOUSE WINE

Livingston Chardonnay, Moscato, Merlot,  
White Zinfandel, Liberty Creek Cabernet  
*Cash Bar \$6 • Host Bar \$6*  
*Premium wines available upon request.*  
*Prices vary.*

### DOMESTIC BEER

Budweiser, Bud Light, Miller Light,  
Coors Light, Michelob Ultra  
*Cash Bar \$5 • Host Bar \$5*

### PREMIUM BEER

Corona, Heineken, Sam Adams  
*Cash Bar \$7 • Host Bar \$7*

*All hosted drinks and packages are subject to applicable tax and service charge. Guaranteed attendance numbers must be given 5 business days prior to event.*



# EXTRAS

## BEVERAGES

### FRESH BREWED COFFEE

(Regular, Decaf)  
\$41.95 per gallon

### ICED TEA

\$28.95 per gallon

### LEMONADE / FRUIT PUNCH

\$30.95 per gallon

### ASSORTED BOTTLED JUICES

(Apple, Orange, Cranberry or Grape Juice)  
\$3.95 each

### BOTTLED SODA

\$2.95 each

### HOT CHOCOLATE

(Marshmallows & Whipped Cream)  
\$2.95 each

### BOTTLED WATER

\$2.95 each

### HOT TEA SELECTION

\$2.95 each

## A LA CARTE

### POTATO CHIPS

\$16.95 per pound

### JUMBO PRETZELS / SOFT PRETZELS

\$29.45 per dozen

### BROWNIES

\$35.45 per dozen

### CRACKER JACK

\$3.95 each

### CANDY BARS

\$2.45 each

### PRETZEL

\$16.95 per pound

### DONUTS

\$23.45 per dozen

### ASSORTED COOKIES

\$23.45 per dozen

### TRAIL MIX BAGS

\$2.45 each

### GRANOLA BARS

\$1.95 each

### POPCORN

\$16.95 per pound

### MUFFINS

\$23.45 per dozen

### BAGELS AND CREAM CHEESE

\$25.95 per dozen

### PEANUT BAGS

\$1.95 each

### YOGURT

\$3.25 each

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*91 Walnut Street • Lawrenceburg, IN 47025  
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