

DINNER BUFFET SPECIALTIES

PRIME RIB & SEAFOOD

*Tossed Greens with Assorted Dressings, Fresh Fruits Salad, Seafood Salad
Chef Carved Prime Rib, Shrimp Scampi, and Steamed Snow Crab with Drawn Butter,
Steamed Rice, Garlic Potato en Croute, Asparagus Spears,
And Strawberry Shortcake*

EMPEROR'S FEAST

*Tossed Greens with Assorted Dressings, Crab Salad, Cucumber Namasu,
Teriyaki Ribeye, Breast of Chicken Katsu, Butterfish Misoyaki,
Pork Tofu, Steamed Rice, Vegetables Nishime,
And Banana Cream Pie*

ISLANDER'S FAVORITES

*Tossed Greens with Assorted Dressings, Kim Chee, Macaroni Salad,
Korean Kalbi Ribs, Chicken Adobo, Shrimp Tempura,
Char Siu Chow Fun, Steamed Rice, Oyster Sauce Bok Choy
And Guava Chiffon Cake*

TEXAS BARBECUE

*Tossed Greens with Assorted Dressings, Cole Slaw, Sliced Watermelons,
Chef carved Smoked Brisket of Beef, Rotisserie Chicken, Barbecued Pork Ribs,
Steamed Rice, Country Mashed Potatoes, Ranch Style Baked Beans, Corn Cobettes,
And Hot Apple Dumpling with Rum Raisin Sauce*

IMPERIAL CREATION

*Chinese Chicken Salad, Chilled Mandarin Oranges, Sesame Bean Sprout Salad
Chinese Style Steamed Salmon, Lemon Chicken, Sweet and Sour Spareribs,
Beef Broccoli, Vegetable Chow Mein, Steamed Rice,
And Lemon Meringue Pie*

ITALY'S FINEST

*Caesar Salad, Italian Antipasto Salad, Buffalo Mozzarella Cheese with Roma Tomatoes,
Osso Bucco, Breast of Chicken Picatta, Seafood Cioppino,
Garlic Bread, Angle Hair Pasta, Ratatouille,
And Tiramisu*

HAWAIIAN STYLE LUAU

*Tossed Greens with Assorted Dressings, Lomi Lomi Salmon, Hawaiian Macaroni Salad,
Kalua Pork Cabbage, Chicken Long Rice, Big Island Short Ribs, Lau Lau,
Poi, Steamed Rice and Baked Sweet Potato,
And Coconut Haupia*

*All above Buffets includes Dinner Rolls & Butter
Coffee, Tea, Decaf., Brewed Ice Tea*

A 17% gratuity and current sales tax will be added

DINNER BUFFET

Choice of Four Salads

Tossed Greens with Assorted Dressings, Seafood Salad, Four Bean Salad, Macaroni Salad, Potato Salad, Cucumber Salad, Crab Salad, Marinated Pasta Salad, Italian Antipasto Salad, Fruits Ambrosia, Marinated Mushrooms, Caesar Salad, Cole Slaw, Fresh Sliced Fruits, Vegetable Relish Tray, Chinese Chicken Salad, Spinach Salad,

Choice of Entrees

Chef carved Prime Rib, Chicken Kiev, Shrimp Scampi, Baked Orange Roughy, Baked Virginia Ham, Seafood Newberg, Garlic Crusted Chicken, Barbecue Pork Ribs, Grilled Chicken Dijonnaise, Salmon with Tarragon Lemon Butter or Dill Cream, Roast Pork Tenderloin, Breast of Chicken Marsala, Shortribs Jardinere, Baked Mahi Mahi, Herbed Roasted Chicken, Stuffed Sole, Chicken Cordon Bleu, London Broil with Mushroom Sauce, Teriyaki Chicken, Teriyaki Beef Shortribs, Charbroiled Tuna, Stuffed Chicken with Rice and Mushrooms, Deep Fried Catfish

Choice of Two Starches

Steamed Rice, Au Gratin Potatoes, Wild Rice, Twice Baked Potatoes, Baked Potato with Condiments, Vegetable Fried Rice, Buttered Parsley Potatoes, Savory Rice Pilaf, Rosemary & Garlic Red Potatoes, Fettuccine Alfredo or Primavera, Garlic Potato En Croute, Brown Rice, Penne Pasta, Whipped Mashed Potato

Choice of One Vegetable

Green Beans Almondine, Oriental Vegetables Stir-fry, Herb Buttered Corn, Zucchini and Yellow Squash Medley, Honey Pecan Baby Carrots, Sautéed Mushrooms, Brussels Sprout, Italian Blend Vegetables, Eggplant Parmigiana, Corn Cobbettes, Broccoli topped with Cheese, Creamed Spinach, Glazed Baby Carrots, Tender Asparagus, Steamed Cauliflower, Fresh Bouquetiere of Vegetables

Choice of One Dessert

Assorted Fruit and Cream Pies, Chocolate Mousse, New York Cheesecake with Fruit Compote, Strawberry Shortcake, Chocolate Decadence, Assorted Fruit Tarts, Vanilla Ice Cream, Black Forest Cake, Key Lime Cheesecake, Carrot Cake, Cobbler (Apple or Peach), Fruit Topped Cheesecakes, Assorted Layered Cakes, Sheet Cake (\$25 additional for decoration on Sheet Cake)

*Above buffets includes Dinner Rolls & Butter
Coffee, Tea, Decaf., Brewed Ice Tea*

*There is a carving fee for each additional carved item
50 persons minimum for any buffet service*

A 17% gratuity and current sales tax will be added

DINNER BUFFET SPECIALTIES

SOUTH OF THE BORDER

*Taco Salad Bar, Warmed Tortilla and Taco Shells, Ground Beef Taco Meat, Beef Fajita, Chicken Tamales, Seafood Enchiladas, Chili Rellenos, Spanish Rice, Refried Beans, Jalapeno Cornbread and Butter
And Custard Flan*

A PARIS AFFAIR

*Salad Nicoise, Caesar Salad, Assorted Imported Cheese with French Baguettes, Chef carved Beef Wellington with Sauce Champagnione, Chicken Cordon Bleu, Seafood Bouillabaisse, Savory Rice Pilaf, Carrot Mousse, Asparagus Spears,
And Assorted French Pastries*

PACIFIC RIM

*Field Greens with Miso Papaya Seed Dressing, Shrimp Watercress Salad, Szechwan Lamb with Spiced Mint Raspberry Sauce, Crab Cakes with Tomato Salsa, Boysenberry Glazed Peking Duck, Marinated Beef Tenderloin with Sweet Onions and Morel Sauce, Sweet Potato Tempura Patties, Steamed Rice, Sauté Miniature Vegetables,
And Chocolate Dipped Strawberries*

*All above Buffet includes Dinner Rolls & Butter
Coffee, Tea, Decaf., Brewed Ice Tea*

DESSERT SPECIALTIES

Sundae Station

*Vanilla, Chocolate, & Strawberry Ice Cream
Assorted Toppings, Whipped Cream, and Chopped Nuts*

Assorted French Pastries Station

*Cream Puffs, Chocolate Éclairs, Pecan Bars,
Napoleons, and Petit Fours*

Chocolate Fountain Station

*Assorted Fresh Sliced Fruits & Strawberries
With Petite Cake Squares, Pretzels, and Marshmallows*

*A 17% gratuity and current sales tax will be added
50 persons minimum for any buffet service*

SIT DOWN DINNER MENU

Please select One Entrée only for the entire group

***ROAST PRIME RIB, AU JUS
CHARBROILED RIBEYE
FILET MIGNON***

***STEAMED SALMON CHINESE STYLE
BUTTERFISH MISOYAKI
SHRIMP TEMPURA & KALBI RIBS***

***TERIYAKI CHICKEN & BROILED SALMON
CORNISH GAME HEN COQ AU VIN
BREAST OF CHICKEN OSCAR***

***BARBECUE BABY BACK RIBS
LAMB CHOPS WITH MINT JELLY
TENDER VEAL PICCATA***

*All above dinners served with House Salad and House Dressing
Choice of One Starch, One Vegetable, and One Dessert
Dinner Rolls & Butter
Coffee, Tea, Decaf., Ice Tea*

FIVE COURSE FILET & LOBSTER DINNER @ Market Price

*Jumbo Shrimp Cocktail with Spiced Cocktail Sauce
Field Greens with Balsamic Vinaigrette Dressing
Warmed Sourdough Bread with Butter
Citrus Flavored Sorbet
8oz Tender Filet Mignon with Sauce Bordelaise
8oz Lobster Tail with Lemon Crown & Drawn Butter
Homemade Twice Baked Potato
Asparagus Spears topped with Hollandaise
Cherries Jubilee
Coffee, Tea, Decaf., Brewed Ice Tea*

*A 17% gratuity and current sales tax will be added
30 persons minimum for any sit down dinner*

HORS D'OEUVRES

**Choice of six items or
Choice of eight items**

For hors d'oeuvres in addition to dinner, may be purchased by tray of 100 pcs each at separate price

COLD

*Assorted Finger Sandwiches
Stuffed Deviled Eggs
Fresh Vegetables Relish with dip
Fresh Seasonal Fruits
Assorted Cold Cut with Rolls
Melon Balls Wrapped with Prosciutto
Lox with Bagels, Cream Cheese, & Capers
Assorted Cold Canapes
Smoked Salmon Spread with Bagel Chips
Assorted Cheese Tray
California Tortilla Rolls
Tri-colored Chips with Salsa and Guacamole
California Roll and Tuna Sushi
Asparagus wrapped in Prosciutto Ham
Spam Musubi*

HOT

*Egg Rolls with Plum Sauce
Meatballs (Teriyaki, Sweet & Sour, Barbecue, or Swedish)
Stuffed Mushrooms with Seafood
Teriyaki Chicken Skewers
Deep Fried Fantail Shrimp with Cocktail Sauce
Chicken Wings (Hot, Mild, or Barbecue)
Pot Stickers with Ginger Soy
Chicken Fingers with Ranch Dip
Scallops wrapped with Bacon
Beef Teriyaki Skewers
Won Ton with Dipping Sauce
Potato Skins with Cheddar and Bacon
Spareribs (Chinese, Barbecue, or Teriyaki)
Hot Jalapeno Chili Poppers
Deep Fried Mozzarella Sticks with Marinara Sauce*

In addition to the above, you may also purchase a specialty station

SUSHI STATION

*Assorted Nigiri, California Roll, Inari, and Tuna Rolls
Served with Ginger, Wasabi, and Soy Sauce*

POKE STATION

*Assorted Tako Poke, Ahi Poke, and Spicy Korean Poki
Served with Marinated Bean Sprouts and Mixed Field Greens*

SEAFOOD STATION

*Jumbo Shrimp, Crab Claws, and Oysters on Half Shell
Served with Lemons Wedges and Cocktail Sauce*

*50 persons minimum for any buffet service
A 17% gratuity and current sales tax will be added*

LUNCH BUFFET

Two Entrees Buffet or Three Entrees Buffet

Choice of Four Salads

Tossed Greens with Assorted Dressings, Seafood Salad, Macaroni Salad, Potato Salad, Cucumber Salad, Crab Salad, Marinated Pasta Salad, Caesar Salad, Cole Slaw, Fresh Sliced Fruits, Vegetable Relish Tray, Chinese Chicken Salad, Four Bean Salad, Spinach Salad, Italian Antipasto Salad, Thai Beef Salad, Marinated Mushrooms Salad

Choice of Entrees

Chef carved Prime Rib, Herb Baked Chicken, Seafood Newberg, Barbecue Spareribs, Honey Dipped Fried Chicken, Grilled Pork Chops, Cantonese Shrimp, Trout Almondine, Beef Stroganoff, Sweet & Sour Pork, Stuffed Sole, Pork Chili Verde, Beef Teriyaki, Yankee Pot Roast, Italian Sausage, Pepper Steak, Oxtail Stew, Deep Fried Catfish, Teriyaki Chicken, Charbroiled Tuna, London Broil with Mushroom Sauce, Lemon Chicken

Choice of Two Starches

Steamed Rice, Au Gratin Potatoes, Buttered Egg Noodles, Twice Baked Potatoes, Vegetable Fried Rice, Wild Rice, Rosemary & Garlic Red Potatoes, Fettuccine Alfredo, Brown Rice, Linguini Marinara, Country Mashed Potato, and Savory Rice Pilaf

Choice of One Vegetable

Homestyle Green Beans, Oriental Vegetables Stir-fry, Herb Buttered Corn, Peas with Pearl Onions, Sautéed Mushrooms, Italian Blend Vegetables, Corn Cobbettes, Honey Pecan Baby Carrots, Broccoli Florets, Creamed Spinach, Tender Asparagus, Fresh Bouquetiere of Vegetables, Glazed Baby Carrots

Choice of One Dessert

Assorted Fruit Pies, Chocolate Mousse, Strawberry Shortcake, Hot Apple Dumpling with Rum Raisin, Assorted Fruit Tarts, Vanilla Ice Cream, Homemade Bread Pudding, Assorted Cookies and Brownies, Assorted Fruit Parfaits, Fruit Topped Cheesecakes, and Sheet Cake (additional fee for decoration on Sheet Cake)

*Above buffets includes Rolls & Butter
Coffee, Tea, Decaf., Brewed Ice Tea*

*50 persons minimum for any buffet service
A 17% gratuity and current sales tax will be added*

BRUNCH BUFFET

*Chef carved Turkey with Giblet Gravy and Cranberry Sauce
Yankee Pot Roast*

*Country Fresh Scrambled Eggs
Shrimp Egg Foo Young
Steamed Rice and Mashed Potatoes
Crispy Bacon and Portuguese Sausage*

*Tossed Greens with Assorted Dressings
Fresh Sliced Fruits
Assorted Breakfast Pastries
Croissants with Butter & Jelly
Bagels with Cream Cheese*

*Orange Juice,
Grapefruit Juice, and Apple Juice
Coffee, Tea, Decaf., Brewed Ice Tea*

DELI BUFFET

Soup of the Day

*Tossed Greens with Assorted Dressings
Fresh Sliced Fruits
Crab Salad, and Macaroni Salad*

*Sliced Turkey, Ham, Roast Beef, and Salami
Tuna Spread and Chicken Spread*

*Sliced Swiss, American, and Provolone Cheeses
Rye, Whole Wheat, White, and Rolls*

*Iceberg Lettuce, Sliced Tomatoes, Red Onions, Cucumber Slices,
Carrot & Celery Sticks, Cherry Peppers, Pickle Spears
Olives, Radishes, and Potato Chips*

Assorted Cookies and Brownies

*Fruit Punch Fountain
Coffee, Tea, Decaf., Brewed Ice Tea*

*50 persons minimum for any buffet service
A 17% gratuity and current sales tax will be added*

SIT DOWN LUNCH MENU

Please select One Entrée only for the entire group

CHINESE COMBO

(Vegetable Fried Rice, Beef Broccoli, Chinese Spareribs, Egg Rolls)

CHICKEN BELLATORE

(Stuffed Chicken with Rice and Mushrooms on Pasta, and Green Beans)

CHICKEN CACCIATORE

(Chicken with Vegetables in Marinara on a Bed of Pasta, and Garlic Bread)

EGG DIPPED MAHI MAHI

(Egg Dipped Mahi Mahi with Lemon, Tartar, Steamed Rice, and Peas with Carrots)

ENGLISH CUT PRIME RIB

(Sliced Prime Rib, Au Jus, Baked Potato, and Herb Buttered Corn)

KOREAN KALBI RIBS

(Grilled Marinated Ribs, Steamed Rice, and Macaroni Salad)

BARBECUE BABY BACK RIBS

(Tender Baby Backs, Twice Baked Potato, and Cole Slaw)

LAU LAU PLATE

(Lau Lau, Kalua Pork Cabbage, and Steamed Rice)

MIX PLATE

(Mahi Mahi Tempura, Honey Dipped Fried Chicken, Beef Teriyaki, and Spam Musubi)

STEAK & SHRIMP COMBO

(New York Steak with Deep Fried Fantail Shrimp, Steamed Rice, and Vegetable Stirfry)

*All above lunch served with House Salad and House Dressing
Rolls & Butter and
Choice of One Dessert*

Coffee, Tea, Decaf., Ice Tea

*30 persons minimum for any sit down service
A 17% gratuity and current sales tax will be added*

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Muffins, and Croissants
Butter and Preserves
Fresh Seasonal Fruits
Assorted Fruit Juices
Coffee, Tea, Decaf., Brewed Ice Tea

TRADITIONAL BREAKFAST BUFFET

Assorted Breakfast Pastries, Muffins, and Croissants
Butter and Preserves
Fresh Seasonal Fruits
Country Fresh Scrambled Eggs
Choice of Two Meats:
Sausage Links, Crispy Bacon, Corned Beef Hash, Sliced Ham, or Portuguese Sausage
Steamed Rice and Breakfast Potatoes
Warmed Biscuits and Gravy
Orange Juice
Coffee, Hot Tea, Decaf., Brewed Ice Tea

EXECUTIVE BREAKFAST BUFFET

Assorted Donuts, Bagels, Croissants, and Cinnamon Rolls
Butter, Preserves, and Cream Cheese
Fresh Seasonal Fruits with Yogurt Dip
Country Fresh Scrambled Eggs
Eggs Benedict
Top Sirloin Steak
Steamed Rice and Breakfast Potatoes
Belgian Waffles topped with Powdered Sugar
Whipped Butter and Warmed Maple Syrup
Orange Juice, Grapefruit Juice, and Apple Juice
Coffee, Hot Tea, Decaf., Brewed Ice Tea

50 persons minimum for any buffet service
A 17% gratuity and current sales tax will be added

REFRESHMENTS

Coffee Breaks

Brewed Premium Coffee
Brewed Premium Decaffeinated
Brewed Premium Hot Tea
Brewed Specialty Coffee or Herbal Tea
Brewed Premium Iced Tea
Orange Juice, Grapefruit Juice, Apple Juice, Tomato Juice
Specialty Fruit Juices (Passion Orange or Guava)
Fresh Whole Milk
Assorted Soft Drinks
Bottled Water
Fruit Punch
Lemonade
Champagne Punch
Mimosa (Orange Juice with Champagne)

Bakery Fresh

Assorted Breakfast Pastries
Assorted Donuts
Assorted Muffins
Assorted Bagels
Fresh Baked Croissants
Assorted French Pastries

Afternoon Breaks

Assorted Cookies
Fudge Brownies
Assorted Fruit & Cream Pies
Sugar Free Pies
10" Round Cake serves 20
Half Sheet Cake (White or Chocolate) serves 45 - 50
Full Sheet Cake (White or Chocolate) serves up to 100
Wedding Cake (Standard two tier 8" & 10") serves 35
Wedding Cake (Standard three tier 8", 10", & 12") serves 60

Wedding Cake bride and groom cake top
Wedding Cakes includes color rose frosting decor, choice of white or butter cream icing, Bavarian cream and strawberry filling

There is an additional charge per person cake cutting fee for any cakes brought in from an outside vendor and served in our facility

Any items not listed may be available upon request

A 17% gratuity and current sales tax will be added

BANQUET BARS

CASH BAR

*Soft Drinks
Domestic Beers
Well Drinks
House Wine
Imported Beers
Call Brands
Premium Drinks*

OPEN BAR

Cash Bar Prices + 17% Gratuity + Current Sales Tax

BY THE BOTTLE

*Sparkling Cider
House Champagne
House White Wine
House Red Wine*

Any items not listed may be available upon request

There is an additional corkage fee per bottle for any champagne or wine brought in from outside and served in our facility

BAR SETUP CHARGE

*(Includes bar setup and bartender for four hours)
A 17% gratuity will be added*

AUDIO VISUAL EQUIPMENT

All items listed are charge per item per four hours

TV Monitor

Video Cassette Recorder/Player

Digital Video Diskette Player

Screen

Overhead Projector

Slide Projector

Cassette/CD Player

Microphone

Flipchart with Pad & Pens

Tripod Easel

LCD Projector and Screen

Dance Floor

Any items not listed are available upon request

Boyd Gaming Corporation
Downtown Region Banquet Facilities

California Hotel & Casino – Ceiling Height 11’

<i>Ohana Room</i>	<i>2914 sq ft</i>	<i>150 rounds</i>	<i>150 classroom</i>
<i>Maile Room</i>	<i>1428 sq ft</i>	<i>80 rounds</i>	<i>50 classroom</i>
<i>Both</i>	<i>5850 sq ft</i>	<i>350 rounds</i>	<i>220 classroom</i>

Main Street Hotel & Casino – Ceiling Height 10’

<i>Social Club</i>	<i>2500 sq ft</i>	<i>190 rounds</i>	<i>130 classroom</i>
<i>Pullman Grill</i>	<i>Restaurant</i>	<i>Existing Setup</i>	<i>100 capacity</i>

Fremont Hotel & Casino – Ceiling Height 9’

<i>Platinum Room</i>	<i>3600 sq ft</i>	<i>170 rounds</i>	<i>170 classroom</i>
<i>Gold Room</i>	<i>1850 sq ft</i>	<i>100 rounds</i>	<i>80 classroom</i>
<i>Silver Room</i>	<i>1880 sq ft</i>	<i>110 rounds</i>	<i>100 classroom</i>
<i>All Three</i>	<i>7330 sq ft</i>	<i>450 rounds</i>	<i>220 classroom</i>

<i>Bronze Room</i>	<i>1100 sq ft</i>	<i>Conference Setup</i>	<i>14 capacity</i>
<i>Copper Room</i>	<i>900 sq ft</i>	<i>Conference Setup</i>	<i>10 capacity</i>