

# ***GOLD COAST HOTEL & CASINO*** ***CATERING MENUS***

## **BREAKFAST BUFFETS AND BRUNCH**

**Served By 11:30 am**

(Minimum service of 50 people)

All buffets include: Assorted Juices, Freshly Brewed Regular & Decaf Coffee, and Hot Tea

### **SILVER BUFFET**

Sliced Fresh Fruit Display with yogurt dip  
Individual Breakfast Cereals  
Fluffy Scrambled Eggs  
Crisp Bacon, Sausage and Ham  
French Toast with Warm Maple Syrup  
Breakfast Potatoes  
Warm Biscuits with Country Gravy  
Chef's Bakery Display to include:  
*Assorted Muffins, Danish and Croissants*  
Fruit Jams and Butter  
**\$18.00 per person**

### **GOLDEN BUFFET**

Sliced Fresh Fruit Display with yogurt dip  
Individual Breakfast Cereals  
Fluffy Scrambled Eggs  
Corn Beef Hash  
Crisp Bacon and Sausage  
Breakfast Potatoes  
Cheese Blintzes with berry sauce  
Warm Biscuits with Country Gravy  
Chef's Bakery Display to include:  
*Assorted Muffins, Danish and Croissants*  
Fruit Jams and Butter  
**\$21.00 per person**

### **GOLD COAST GRAND BRUNCH**

Assorted Bagels with Cream Cheese  
Breakfast Pastries, Muffins, European Breads and Whipped Butter  
Eggs Benedict and Fluffy Scrambled Eggs  
Crisp Bacon, Sausage Links  
Fresh Sliced Fruit Tray, Tossed Salad with Assorted Dressings  
Marinated Vegetable Pasta Salad  
Salmon with Dill Sauce, Monterey Breast of Chicken  
Sliced Carved Roast Beef with Rosemary Au Jus  
Rice Pilaf and Roasted Red Potatoes  
Chef's Assortment of Desserts  
**\$23.00 per person**

### **ADDITIONAL BUFFET ITEMS**

(\$75.00 Chef labor charge)

Egg & Omelet Station (cooked to order with a variety of fillings).....\$6.50 per person  
Carved Bone-In Baked Ham .....\$6.50 per person  
Nova Lox Display with Traditional Trimmings (serves 20).....\$125.00

**(Please inquire about our Champagne Mimosa or Bloody Mary stations)**

Above pricing subject to 19% service charge and 8.1% sales tax  
Prices subject to change