

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

## **CHEF'S CARVING STATIONS**

(Carving station includes assorted rolls & condiments)

(\$75.00 per Chef's labor fee)

**Items must be ordered in conjunction with buffet meals**

Roast Turkey Breast (serves 50 people) .....	\$180.00
Roast Pork Loin (serves 25 people) .....	\$210.00
Whole Baked Ham (serves 45 people) .....	\$210.00
Boneless Roast Prime Rib of Beef (25 people) .....	\$260.00
Roast Beef Tenderloin (25 people) .....	\$270.00
Roast New York Strip (30 people) .....	\$295.00
Whole Steamship Round of Beef (150 people) .....	\$600.00
Salmon En Croute (35 people).....	\$180.00
Whole Roast Pig (75 people).....	Market Price

## **Chef Actions Stations**

(\$100.00 per Chefs labor fee)

**Items must be ordered in conjunction with buffet meals**

### **Italian Pasta Display**

A combination of Tortellini and Penne Pasta with Alfredo Sauce & Pomodoro Sauce  
Grilled Chicken Breast, Shrimp or Italian Sausage (choice of 2)  
Focaccia Bread & Bread Sticks

**\$10.50**

### **Taco Bar**

Zesty Beef, Lettuce, Tomato, Onions, Cheddar Cheese, Soft Flour Tortilla Shells  
Nacho Chips, Sour Cream, Guacamole and Salsa

**\$9.50**

## **A Sweet Touch Reception**

**Items must be ordered in conjunction with Buffet Meals or Receptions Buffets**

### **Chocolate Fountain Display**

Warm chocolate with a variety of dipping items:

Strawberries, Pineapples, Marshmallows, Pound Cake & Assorted Chef Treats

**\$9.50** (minimum of 75 Guests)

### **Ice Cream Social**

Vanilla, Chocolate Ice Cream & Orange Sorbet  
Assorted Toppings, Hot Fudge, Strawberry and Pineapple  
Assorted Brownies & Cookies

**\$8.50**

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