

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

SERVED HOT LUNCHES

Served by 1:00pm

(Minimum service of 25 people)

All lunches include the following:

Your choice of soup or salad, Chef's selection of fresh vegetables and appropriate potato or rice,
A basket of fresh rolls & butter, freshly brewed coffee, iced tea & water
Choice of dessert

SOUP/SALAD

(Choice of one)

Soup du Jour
Sliced Fresh Fruit Plate

Caesar Salad
Hearts of Romaine

Mixed Green Salad
Bowtie Pasta Salad

ENTREES

Italian Meat or Vegetable Lasagna

Smothered with fresh marinara sauce

\$18.50

Rotisserie Chicken

Half Roasted Chicken (fresh herb or barbequed)

\$20.50

Grilled Chicken Breast

Marinated chicken breast topped
with béarnaise sauce

\$20.50

Chicken Cordon Bleu

Chicken breast stuffed with ham & swiss cheese
topped with supreme sauce

\$20.50

Chicken Katrina

Marinated and grilled breast of chicken
stuffed with roasted red peppers and boursin cheese

\$20.50

Open Faced Prime Rib Sandwich

Prime beef served on toasted points with au jus

\$21.50

Marinated Sliced London Broil

Marinated tri-tip with Mushroom Demi-glaze

\$21.50

New York Steak Sandwich

with sautéed mushroom & onion

\$21.50

Beef Stroganoff

Tender Beef Tips with mushroom, onions
In a delightful brown sauce

\$20.50

Pork Chop Milanese

Topped with diced tomatoes, basil and parmesan

\$20.00

Broiled Salmon Fillet

with citrus dill sauce

\$20.00

Baked Orange Roughy

with lemon butter

\$20.00

Our Signature Roast Prime Rib of Beef with Au Jus (10 oz)

Chef carved and topped with Au Jus

\$24.50

DESSERTS

(Choice of one)

Black Forest Cake / Chocolate Supreme Cake / Crokin Shell with Berries & Cream
Deep Dish Carmel Apple Pie / Carrot Cake / Chocolate Mousse / Peach Melba
Cheesecake with Strawberries / Ice Cream or Sherbet

Our no sugar added desserts are also available

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