

# GOLD COAST®

## Lunch Buffets

Minimum of 50 people

Lunch Served Until 2:00pm

(Lunch Buffet service 1 hour 30 minutes)

### ~ Italian Buffet ~

Caesar Salad with Parmesan Cheese & Croutons

Tri-Color Tortellini Salad

Fresh Sliced Seasonal Fruit Display

Chicken Cacciatore

Stuffed Shells with Creamy Pesto

Baked Ziti with Italian Meats and Cheeses

Italian Vegetable Medley

Roasted Rosemary Potatoes

Focaccia Bread and Breadsticks

Tiramisu Cake, Mini Cannoli's and Italian Cookies

Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$28.00 per person**

### ~ Tex-Mex Buffet ~

Mixed Green Salad with Southwest Ranch Dressing

Southwest Black Bean and Corn Salad

Cheese Enchiladas

Chicken Fajitas with Onions & Peppers

Beef Tacos

Soft Flour Tortillas ~ Refried Beans ~Southwest Rice

Squash Medley with Cilantro

Sour Cream, Salsa Fresco and Guacamole

Tortilla Chips

Tres Leches Cake, Bread Pudding and Warm Churros

Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$29.00 per person**

**Pricing is subject to change without notice, and does not include gratuity and current sales tax. 4/1/15**

\*Clark County Health District Consumer Advisory 3-401.11(D): Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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### ~ Asian Lunch Buffet ~

Thai Noodle Salad  
Fresh Greens with Sesame Dressing

Spring Rolls with Dipping Sauces  
Beef and Broccoli  
Sweet and Sour Chicken  
Pork Fried Rice  
Stir Fry Vegetables  
Steamed White Rice

Mandarin Orange Cheesecake  
Caramel Custard and Almond Cookies  
Coffee, Decaffeinated Coffee, Tea and Iced Tea  
**\$27.00 per person**

### ~ Lighter Faire ~

Tossed Garden Salad with Assorted Dressings  
Fresh Vegetable Display with Assorted Dip  
Cucumber and Tomato Salad

Herb Grilled Chicken Breast  
Seared Salmon Fillet  
Fresh Seasonal Vegetables  
Herbed Orzo  
Rolls and Butter

Sliced Fresh Fruit, Lemon Tart and Orange Bundt Cake  
Coffee, Decaffeinated Coffee, Tea and Iced Tea  
**\$27.00 per person**

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### ~ Southern Comfort ~

Tossed Garden Salad with Assorted Dressings

Potato Salad ~ Macaroni Salad

Sliced Fresh Fruit Display

Homemade Meatloaf

Country Fried Chicken

Mashed Potatoes & Gravy ~ Macaroni & Cheese ~ Seasonal Vegetables

Rolls and Butter

Peach Cobbler, Apple Pie, Chocolate Cake

Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$27.00 per person**

### ~ New York Deli Buffet ~

Mixed Green Salad with Assorted Dressings

Homemade Potato Salad

Tuna Salad

Sliced Deli Meats to include ~ Roast Beef, Turkey, Ham and Salami

Provolone, Swiss and American Cheeses

Sliced Tomatoes, Onions and Lettuce

Appropriate Condiments

Bakery Fresh Deli Breads and Kaiser Rolls

Potato Chips

Assorted Cookies and Brownies

Coffee, Decaffeinated Coffee, Tea and Iced Tea

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