

GOLD COAST HOTEL & CASINO CATERING MENUS

GOLD COAST MEETING & CONFERENCE PLAN

(Minimum of 50 people)

(Guests below the minimum are subject to a \$200.00 service fee)

Continental Breakfast

Assorted Breakfast Pastries
(Fresh Baked Muffins, Coffeecakes, Danish and Strudel)
Fresh Sliced Seasonal Fruit Tray with honey yogurt dip
Assorted Chilled Juices
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

Mid-Morning Refresher Service

Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Teas
Assorted Regular and Diet Sodas, Chilled Bottled Water

Luncheon Selections

Themed Luncheon Buffet Menu
(Additional \$3.00 per person charge for the Gold Medal Luncheon Buffet)

- or -

Your choice of:

A Hot or Cold Served Luncheon Entrée
(Excluding Prime Rib of Beef)

Afternoon Refresher Service

Gourmet Cookies, Homemade Brownies, and Chef's Assorted Pastry Treats
Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Teas
Assorted Regular and Diet Sodas
Chilled Bottled Water

\$40.00 per person

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