

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 18% service charge and 8.1% sales tax
Prices subject to change