

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