

GOLD COAST HOTEL & CASINO CATERING MENUS

THEMED DINNER BUFFET MENUS

(Minimum service of 50 guests)

All buffets include: Freshly Brewed Coffee, Iced Tea & Water

All American Buffet

Mixed Greens with Assorted Dressings
Seasonal Sliced Fruit Display w dips
Cucumber and Tomato Salad
Southern Fried Chicken
Smoked Barbeque Beef Brisket
Seared Salmon with fresh lemon butter
Mashed Potatoes w gravy
Wild Rice Pilaf
Green Beans Almandine
Sweet Corn on the Cob
Bakery Fresh Rolls & Butter
Chef's Assorted Dessert Display
Hot Peach Cobbler

\$34.00

Italian Style Buffet

Caesar Salad with Parmesan & Croutons
Italian Antipasto Salad
Marinated Mushroom Salad
Italian Sausage w Peppers & onions
Italian Style Fish
Cheese Tortellini with Pesto Cream Sauce
Chicken Parmesan
Risotto Rice
Italian Medley Vegetables
Focaccia Bread & Bread Sticks
Chef's Assorted Desserts
Italian Cannoli Cake

\$34.00

The Hawaiian Kahuna Buffet

Mixed Greens with Assorted Dressings
Homemade Potato Salad
Seasonal Fruit Salad with Toasted Coconut
Roast Pork Tenderloin with apple ragout
Teriyaki Chicken Breast
Grilled Mahi Mahi with Mango Salsa
Roasted Red Skin Potatoes
Steamed White Rice
Vegetable Medley
Honey Glazed Carrots
Bakery Fresh Hawaiian Rolls & Butter
Pina Colada Cake, Key Lime Pie
Chef's Assorted Dessert Display

\$35.00

****Inquire about a whole roast pig
Additional charge & chef carver fee applies**

Southwestern Buffet

Mixed Green Salad with Dressings
(With Salad Bar Toppings)
Seasonal Fresh Fruit Salad
Nacho Chips with Salsa, Sour Cream & Guacamole
Beef and Chicken Fajitas
Orange Roughy Vera Cruz
Pork Tamales
Cheese Enchiladas
Southwest Rice, Refried Beans
Soft Flour Tortillas
Tres Leches Cake
Chef's Assorted Desserts

\$34.00

**Above pricing subject to 18% service charge and 8.1% sales tax
Menu subject to change**

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Bakery Fresh Dinner Rolls & Butter

Oriental Buffet

Crispy Fried Noodles with plum sauce
Mixed Green Salad with Oriental Dressing
Oriental Noodle Salad
Eggs Rolls with Appropriate Sauces
Oriental Beef Stir Fry
Chinese Barbecue Spareribs
Sweet & Sour Chicken
Steamed White Rice
Stir- Fry Oriental Vegetables
Chef's Assorted Dessert Display
Almond & Fortune Cookies

\$34.00

Western Cowboy Buffet

Mixed Green Salad with Dressings
Sliced Fresh Seasonal Fruit Display
Creamy Cole Slaw and Potato Salad
BBQ Spareribs
Sliced Carved Roast Beef with Au Jus
Rotisserie Chicken
Mini Baked Potatoes
Baked Beans
Corn on the Cob
Warm Cornbread & Dinner Rolls
Chef's Assorted Dessert Display

\$34.00

GOLD MEDAL DINNER BUFFET

SALAD

(Choice of four)

Mixed Green Salad with Dressings	Marinated Cucumber & Tomato Salad
Caesar Salad (dressing on the side)	Homemade Potato Salad
Sliced Season Fresh Fruit Tray	Assorted Fresh Relishes Display
Domestic Cheese & Cracker Board	Chef Made Pasta Salad

ENTREES

(Choice of three)

Fresh Herb Rotisserie Chicken	Marinated London Broil with Mushroom Sauce
Chicken Breast Marsala	Barbeque Beef Brisket
Sliced Carved Roast Beef with Rosemary Au Jus	Chicken Cordon Bleu
Southern Fried Chicken	Baked Lasagna (Bolognese or Vegetable)
Chicken or Pork Adobo	Oriental Beef & Vegetable Stir-Fry
Baked Salmon with Lemon Dill Sauce	BBQ Pork Sparerib
Steamed Whole Fish	Roast Pork Tenderloin with Apple Ragout
Stuffed Chicken Breast Florentine	Braised Ox Tails

VEGETABLES

(Choice of two)

Green Beans Almandine
Glazed Belgian Carrots
Chef's Vegetable Du Jour
Broccoli Normandy
Italian Vegetable Medley
California Blend Vegetables
Stir Fry Vegetables
French Peas with Pearl Onions

POTATOES/RICE

(Choice of two)

Roasted Red Skinned Potatoes
Pancit
Mashed Potatoes w gravy
Lyonnaise Potatoes
Potatoes Au Gratin
Rice Pilaf
Vegetable Fried Rice
Italian Risotto Rice

DESSERT TABLE

Assorted Cheesecakes
Assorted Baked Fruit Pies
Chef's Assorted Cakes

\$38.00

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