

GOLD MEDAL LUNCHEON BUFFET

(Served by 2:00pm • Minimum Service of 50 People)

Buffet Includes: Bakery Fresh Assorted Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

SALADS

(Choice of Three)

Assorted Relish Tray

Mixed Green Salad with Assorted Dressings

Cucumber and Tomato Salad

Pasta Salad

Cole Slaw

Homemade Potato Salad

Domestic Cheese and Cracker Board

Fresh Seasonal Fruit Tray

Caesar Salad

Fresh Fruit Compote

ENTREES

(Choice of Three)

Grilled Salmon with Dill Sauce*

Seasonal Fish Fillet Francaise

Garlic Crusted Chicken Breast

Grilled Chicken Teriyaki

Chicken Breast Marsala

London Broil with Mushroom Sauce*

BBQ Beef Brisket*

Braised Beef with Demi Glace

Lasagna (Vegetable or Bolognese)

Trout Almondine

Southern Style Fried Chicken

Herb Baked Chicken

Bone-In Chicken Angelo

Italian Chicken Cacciatore

Beef and Broccoli

BBQ Pork Spare Ribs

Roast Pork with Apple Ragout

Cheese Tortellini with Pesto Cream Sauce

VEGETABLES

(Choice of One)

Chef's Vegetable Medley

Broccoli Normandy

Glaced Carrots

French Peas with Mushrooms

Italian Vegetable Medley

Green Beans Almondine

Oriental Stir Fry Vegetables

POTATOES

(Choice of one)

Garlic Mashed Potatoes

Pesto Mashed Potatoes

Roasted Red Skinned Potatoes

Mashed Potatoes with Gravy

Au Gratin Potatoes

Vegetable Pancit

Rice Pilaf

Calrose Steamed Rice

Oriental Fried Rice

DESSERT TABLE

Assorted Cheesecakes

Assorted Pies

Assorted Cakes

\$29.00 per person

*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.

**Prices subject to change without notice, and does not include gratuity and current sales tax. • 9/1/13