

BREAKFAST BUFFETS AND BRUNCH

(Served by 11:30am • Minimum Service of 50 Guests • Service 1 Hour and 30 Minutes) All Breakfasts Include Coffee, Decaffeinated Coffee and Hot Teas

SILVER BUFFET

\$21.00 per person

Sliced French Fruit Display 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, Croissants, Fruit Jams and Butter

GOLDEN BUFFET

\$24.00 per person Sliced Fresh Fruit Display Individual Breakfast Cereals Fluffy Scrambled Eggs Corned Beef Hash Crisp Bacon and Sausage Cheese Blintzes with Berry Sauce Warm Biscuits with Country Gravy Chef's Bakery Display to Include Assorted Muffins, Danish, Croissants, Fruit Jams and Butter

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 and Sausage Links Fresh Sliced Fruit Tray, Tossed Salad with Assorted Dressings Marinated Vegetable Pasta Salad Salmon with Dill Sauce* Monterey Breast of Chicken Braised Beef with Demi Glace Rice Pilaf and Roasted Red Potatoes Chef's Assortment of Desserts

BUFFET ENHANCEMENTS

(\$100.00 Chef Labor Fee will be Applied)

Omelet Station^{*} (Cooked to Order with a Variety of Fillings) Cured Bone-In Baked Ham Nova Lox Display with Traditional Trimmings (serves 20) Roast Prime Rib of Beef* (Serves 25) (Please Inquire about our Champagne Mimosa or Bloody Mary Stations) \$7.00 per person \$7.00 per person \$135.00 \$260.00 each

*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

\$28.00 per person