

GOLD COAST HOTEL & CASINO CATERING MENUS

THEMED LUNCHEON BUFFETS

Served By 1:00pm

(Minimum service of 50 people)

(Deli Buffet minimum 25 people plus Room Rental)

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

American Buffet

Fresh Greens with Assorted Dressings
Fresh Vegetable Tray with Dip
Cucumber & Tomato Salad
Southern Style Fried Chicken
Sliced Carved Roast Beef with Rosemary Au Jus
Seared Salmon
Seasonal Fresh Vegetables
Roasted Garlic Mashed Potatoes
Bakery Fresh Rolls and Butter
Chef's Assorted Dessert Display

\$ 24.50

Southwestern Buffet

Southwest Black Bean & Corn Salad
Fresh Fruit Salad
Beef & Chicken Fajitas
Soft Flour Tortillas
Cheese Enchiladas
Southwest Rice & Refried Beans
Chips and Salsa with sour cream & guacamole
Assorted Desserts & Tres Leches Cake

\$24.50

New York Style Deli Buffet

Fresh Seasonal Fruit Bowl
Old Fashion Macaroni Salad
Homemade Potato Salad
Sliced Deli Meats & Cheese Tray
(Roast Beef, Turkey, Ham, Salami)
Tomatoes, Lettuce & Onions Platter
Pickles, Mayo, Ketchup & Mustards
Bakery Fresh Deli Breads & Kaiser Rolls
Assorted Cookies & Homemade Brownies

\$21.50

Italian Buffet

Traditional Caesar Salad
Antipasto Salad
Fresh Seasonal Sliced Fruit Display
Italian Style Rotisserie Chicken
Stuffed Shells with Pomodoro sauce
Baked Lasagna Bolognese
Roasted Rosemary Potatoes
Italian Vegetable Medley
Focaccia Bread & Breadsticks
Assorted Italian Desserts

\$ 24.50

Oriental Buffet

Crispy Fried Noodle with plum sauce
Fresh Greens with Assorted Dressings
Oriental Noodle Salad
Vegetable Egg Rolls with Appropriate Sauces
Oriental Beef Stir Fry
Sweet and Sour Chicken
Oriental Stir Fry Vegetables
Steamed White Rice
Chef's Assorted Dessert Display

\$24.50

Baked Potato & Salad Bar Buffet

Fresh Greens with Assorted Dressings
Jumbo Baked Potatoes
Southwest Chili, Grilled Chicken Breast
Assorted Toppings to Include:
Tomatoes, Cucumbers, Broccoli, Onions
Shredded Cheese, Sour Cream, Salsa
Chopped Bacon, Croutons
Assorted Rolls & Butter
Chefs Assorted Dessert Display

\$21.50

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

GOLD COAST HOTEL & CASINO CATERING MENUS

GOLD MEDAL LUNCHEON BUFFET

Served by 1:00 pm

(Minimum service of 50 people)

SALADS

(Choice of Three)

Assorted Relish Tray	Homemade Potato Salad
Mixed Green Salad with Dressings	Domestic Cheese and Cracker Board
Cucumber and Tomato Salad	Fresh Seasonal Fruit Tray
Pasta Salad	Caesar Salad (dressing on the side)
Cole Slaw	Fresh Fruit Compote

ENTREES

(Choice of three)

Baked Cod Florentine	Rotisserie Chicken
Grilled Salmon with Dill Sauce	Southern Style Fried Chicken
Mahi Mahi with Mango Pineapple Relish	Grilled Chicken Breast Teriyaki
Sliced Carved Roast Beef with Rosemary Au Jus	Chicken Breast Marsala
London Broil with Mushroom Sauce	Italian Chicken Cacciatore
Barbequed Beef Brisket	Roast Pork Tenderloin with Apple Ragout
Oriental Beef & Vegetable Stir Fry	BBQ Pork Spare Ribs
Italian Lasagna (Vegetable or Bolognese)	Cheese Tortellini with Pesto Cream Sauce

VEGETABLES

(Choice of one)

Broccoli Normandy
Glazed Belgian Carrots
French Peas with Mushrooms
Italian Vegetable Medley
Green Beans Almondine
California Blend
Oriental Stir Fry Vegetables

POTATOES/RICE

(Choice of one)

Roasted Red Skinned Potatoes
Mashed Potatoes with gravy
Lyonnais Potatoes
Au Gratin Potatoes
Vegetable Pancit
Rice Pilaf
Oriental Fried Rice

DESSERT TABLE

Assorted Cheesecakes
Assorted Pies
Assorted Cakes

Bakery Fresh Assorted Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea & Water

\$28.00

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