



DINNER BUFFETS

Prices Effective 11/1/06

ROUND UP BUFFET

Tossed Green Salad with Condiments, & Choice Of Dressings, Assorted Vegetable Tray with Dip, Fresh Fruit Tray with Banana Dip, Crab & Shrimp Seafood Salad, London Broil with Sherry Mushroom Sauce, BBQ Shrimp, Chicken Nevada Roasted Red Bliss Potatoes, Broccoli with Mornay Sauce, Asst. Rolls & Butter, Chef's Selection of Desserts, Coffee, Hot or Iced Tea, Milk

Price: \$34.00++ per person

BONANZA BUFFET

Tossed Green Salad with Condiments, & Choice of Dressings, Seafood Salad, Bow Tie Pasta Salad, Roast Stuffed Pork Loin, Fried Chicken, Salmon with Creamy Dill Sauce, Fresh Green Beans, Mashed Potatoes Assorted Rolls & Butter, Chef's Selection of Desserts, Coffee, Hot or Iced Tea, Milk

Price: \$32.00++ per person

ITALIAN GRANDE BUFFET

Tomato Bruschetti, Caesars Salad with Parmesan & Homemade Croutons, Antipasto Tray, Tri-Colored Tortellini Salad, Sausage & Peppers, Chicken Angelo, Veal Parmesan, Baked Ziti, Fresh Seasonal Vegetables, Soft Garlic Bread Sticks, Chef's Selection of Desserts, Coffee, Hot or Iced Tea, & Milk

Price: \$30.00++ per person

HAWAIIAN LUAU BUFFET

Chinese Chicken Salad, Pineapple Coleslaw Fresh Fruit Salad with Coconut, Passion Fruit Baked Chicken, Mahi Mahi with Almonds, Chinese Roast Pork, Stir Fry Vegetables, Fried Rice with Almonds, Chef's Selection of Desserts, Coffee, Hot or Iced Tea & Milk

Price: \$30.00++ per person

WILLY'S FAJITA BAR BUFFET

Fresh Green Tossed Salad with Assorted Dressings, Shredded Monterrey Jack & Cheddar, Sliced Black Olives, Cherry Tomatoes, Guacamole, Sour Cream & Salsas, Seasoned Beef & Chicken Fajita Strips with Green & Red Bell Peppers, Tomatoes and Grilled Onions, Soft Flour Tortillas, Rice & Beans, Kahlua Flan & Churros, Coffee, Hot or Iced Tea, & Milk

Price: \$29.00++ per person

CHUCK WAGON BUFFET

Tossed Salad with Condiments & Dressings, Potato Salad, Southwestern Coleslaw, Cucumber Red Onion Salad, Southern Fried Chicken, Spare Ribs, Sliced Smoked Brisket, Corn on the Cob, Baked Beans, Fresh Mashed Potatoes & Gravy on the Side, Bread Pudding with Caramel Sauce, Cherry Pie & Chefs Selection of Desserts, Coffee, Hot or Iced Tea, & Milk

Price: \$28.00++ per person

Minimum of 50 guests. Add \$3.00 per person surcharge for 40-49 guests

++ Indicates 18% Gratuity & 7.75% Sales Tax will be added

Prices Subject to Change