

# SAM'S TOWN®

HOTEL & GAMBLING HALL, LAS VEGAS

5111 Boulder Highway, Las Vegas, NV 89122-6004, Phone 702-454-8020, Fax 702-454-8167

## SIT DOWN LUNCHEON

### Appetizers (Choice of One)

Tossed Green Salad, Caesars Salad, Fresh Fruit Cup, or Soup du Jour

### Assorted Dressings (Choice of One with Salad)

Ranch, French, Bleu Cheese, Thousand Island, or Italian

#1 - Chicken Parmesan with Spaghetti\*\*\* Price \$22.00 ++ per person

#2 - Chicken Marsala with a Mushroom Sauce Price: \$22.00++ per person

#3 - Chicken Monterrey - Breast of Chicken topped with Monterrey Cheese, Tomato and Avocado  
Price: \$22.00++ per person

#4 - White Fish (Basa) Grilled or Francaise Price: \$22.00++ per person

#5 - Sliced London Broil\* with a Sherry Mushroom Sauce Price: \$24.00++ per person

#6 - Grilled Top Sirloin\* (7 oz) with Grilled Onions Price: \$26.00++ per person

#7 - Grilled 8 Oz. Rib Eye Steak\* with Sautéed Mushrooms Price: \$28.00++ per person

#8 - Prime Rib\* (8 oz.) Price: \$28.00++ per person

### Potato, Rice or Pasta (Choice of One) \*\*\* Excluding Chicken Parmesan

Oven Roasted Baby Red Potatoes, Whipped Potatoes, Petite Boiled Potatoes with Fresh Parsley in a Butter Sauce, Au Gratin Style Potatoes, Scalloped Potatoes, Potato Crisp (Potato Pouch), Long Grain Wild Rice, Rice Pilaf, Jasmine Rice, Ziti Pasta, or Rotelle Pasta

### Vegetables (Choice of One) \*\*\* Excluding Chicken Parmesan

Green Beans, Green Beans Amandine or Provencal, Broccoli with Mornay Sauce or Hollandaise Sauce, Steamed Broccoli, Green Peas, Glazed Carrots, Corn on the Cob, Sautéed Spinach with Bits of Onions & Ham, Creamed Spinach, Collard Greens, Vegetable du Jour, Asparagus Au beurre - Add \$1.00 per person, Baby Carrots - Add \$1.00 per person

### Desserts (Choice of One)

Black Forest Cake, Lemon Layer Cake, Carrot Cake, Vanilla Ice Cream w/ Chocolate Sauce, Chocolate Raspberry Mousse, Strawberry Parfait

**Cheesecake with Fruit Topping** - add \$1.00 per person, **Fantasia** - Edible Chocolate Cup filled with Chocolate Raspberry Mousse sprinkled with Seasonal Fresh Berries and drizzled with Melba Sauce - add \$2.00 per person, **Bananas Foster** - add \$2.00 per person, **Cherries Jubilee** - add \$5.00 per person

All Luncheons served with Freshly Baked Rolls & Butter and  
Coffee, Regular & Decaf, Hot & Iced Tea & Milk

++ Indicates all Prices subject to 18% Gratuity and Applicable Nevada State Sales Tax  
Choice of more than (1) Entrée, a \$2.00 per person surcharge will apply to each Entrée.

25 Guest Minimum Guarantee Required for all Catered Events.

Prices Subject to Change

\* 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 a higher risk if these foods are consumed raw or undercooked.

Prices Effective 8/1/15