

Sam's Town Hotel

Holiday Package

To assist you in planning the most memorable holiday event, our Chef has created some special menus

During the Holiday Season, we are pleased to offer the following amenities:

Decorated Banquet Rooms with Holiday Trees
Holiday Centerpieces**
Red & Green Napkins for your Tables

Of course, our Chef and our Catering Managers will be happy to custom design menus for your special event at your request.

We look forward to welcoming your group to the Sam's Town Hotel. Please know that our excellent staff will insure that your function will be the most successful event.

On behalf of the Catering Department, Bon Appetite!

**We have beautiful artificial wreath centerpieces with flameless candles @ \$5.00 plus tax rental fee for each centerpiece.

Sit Down Menu Packages

Luncheon and Dinner selections are served with a choice of Soup or Salad. All Luncheons and Dinners are served with Freshly Baked Rolls & Butter, and Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

First Course

(Please select one)

Mixed Green Salad

Mixed Garden Greens Tossed with Roma Tomatoes, sliced cucumbers and beets with a Vinaigrette Dressing

Caesar Salad

Romaine Lettuce tossed with Parmesan Cheese, croutons served with Traditional Caesar Dressing

Spinach Salad

Spinach leaves tossed with sliced mushrooms, pine nuts and sliced red onions, served with Honey Mustard Dressing

Tomato Basil Soup

**(For Groups of 25 Max)
Cream of Tomato with fresh basil leaves**

Entrée Selection

(Please select one)

Forest Mushroom Chicken

Pan Seared Breast of Chicken with Forest
Mushroom Ragout

\$25.00++ Per Person

Chicken Romano

Chicken Breast stuffed with Prosciutto,
Provolone & sun-dried tomatoes, caramelized

Onion, Delicate Garlic Basil Sauce

\$26.00++ Per Person

Grilled Marinated Salmon*

Filet of Salmon marinated in Young Ginger
With a Sesame Buerre Blanc

\$29.50++ Per Person

Marinated London Broil*

Thinly sliced London Broil marinated
in Red Wine & Herbs

\$27.00++ Per Person

Filet Mignon* and Shrimp Brochette

Pan Roasted Filet Mignon with Lemon Grass and Marinated Brochette of
Jumbo Gulf Shrimp served with roasted tomato & burgundy butter

\$38.50++ Per Person

Potato, Rice or Pasta (Choice of One)

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

Vegetable (Choice of One)

Green Beans, Green Beans Amandine or Venencal, Broccoli with Mornay Sauce or Hollandaise Sauce, Steamed Broccoli, Asparagus au Buerre - add \$1.00 per person, Green Peas, Baby Carrots - add \$1.00 per person, Glazed Carrots, Squash Medley, Corn on the Cob, Sautéed Spinach with Bits of Onions & Ham, Sautéed Spinach, Creamed Spinach, Vegetable du jour

Dessert Selection (Choice of One)

Black Forest Cake, Lemon Layer Cake, Carrot Cake, Vanilla Ice Cream w/Chocolate Sauce, Chocolate Raspberry Mousse, Strawberry Parfait, Cheesecake w/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 prices are subject to 18% Service Charge and Applicable Nevada State Sales Tax

All 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 bear a higher risk if these foods are consumed raw or undercooked.

Buffet Package

Minimum 50 Guests

Mixed Garden Green Salad, Pesto Pasta Salad with Bay Shrimp, Three Tomato Salad with Mozzarella Cheese & Fresh Basil & Extra Virgin Olive Oil, Crab & Shrimp Seafood Salad, Sliced Seasonal Fresh Fruit Display

Entrée's

(Choose three of the Hot Entrée's)

Sliced Roast Tom Turkey with Gravy & Cranberry Sauce

Thinly Sliced London Broil* Marinated in Burgundy Wine

Breast of Chicken Angelo, Artichoke, Black Olives with Garlic Butter Sauce

Honey Glazed Ham Served with Dijon Mustard Sauce

Apricot Glazed Stuffed Roast Pork Loin

\$34.00++ Per Person

Choice of One: Wild Rice Pilaf, Rosemary Garlic Roasted Potatoes, or Bowtie Pasta with an Alfredo Sauce

Fresh Seasonal Vegetables, Freshly Baked Rolls & Butter

DESSERT

Decorated Yuletide Log

Christmas Cookies

Holiday Fruit Pies and Much, Much More

Freshly Brewed Coffee, Decaffeinated Coffee, and Teas

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Banquet Bar Pricing

CASH or HOSTED Bar by the Drink

Guaranteed \$250.00 Minimum Cash Bar Sales. Plus \$100.00++ Bartender Fee, on cash bar only

Fountain Soda	\$2.75	Bottled Water	\$2.50
Domestic Beer	\$4.00	Imported Beer	\$5.00
Call Brands	\$5.75	Premium Brands	\$6.75
Wine by the Glass \$4.50			

DRINK TICKETS @ \$5.75++ Per Ticket

Drink Tickets are good for any drink up to and including Call Brands

HOSTED By the HOUR

Guaranteed \$250.00 Minimum

CALL BRANDS		PREMIUM BRANDS		SUPER PREMIUM	
PER PERSON++		PER PERSON++		PER PERSON++	
One Hour	\$16.00	One Hour	\$18.00	One Hour	\$20.00
Two Hours	\$20.00	Two Hours	\$22.00	Two Hours	\$24.00
Three Hours	\$24.00	Three Hours	\$26.00	Three Hours	\$28.00
Four Hours	\$27.00	Four Hours	\$29.00	Four Hours	\$32.00

HOSTED DOMESTIC BEER, WINE & SODA ONLY

(1) Hour	\$10.00++ per person
(2) Hours	\$14.00++ per person
(3) Hours	\$18.00++ per person
(4) Hours	\$20.00++ per person

++ Indicates 18% Gratuity & Applicable Nevada State Sales Tax will be Added
All Prices Subject to Change