

DINNER SELECTIONS

SOUPS

ROASTED TOMATO WITH ROSEMARY

ROASTED ONION CREAM SOUP

CREAM OF BROCCOLI

PASTA FAGIOLI

MINISTRONE

POTATO LEEK

NEW ENGLAND CLAM CHOWDER

CREAM OF MUSHROOM WITH CHICKEN

CREAMY BEEF AND BAKED POTATO SOUP

LOBSTER BISQUE EN CROUTE \$1.50 Additional

SALADS

HOUSE SALAD

Crisp Romaine and Iceberg Lettuce, Carrot, Radishes,
Cucumbers, Tomato with
Ranch Dressing or Italian Dressing

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Home made Croutons,
Caesar Dressing and Parmesan Cheese

CHOPPED SALAD

Iceberg Lettuce with Diced Cucumber, Celery,
Tomatoes, and Shredded Carrots
Balsamic Honey Mustard Vinaigrette

DINNER SELECTIONS

*All dinner entrees include soup and salad, Chef's selection of fresh vegetables
And appropriate starch, rolls and butter, dessert,
Freshly brewed coffee and tea*

CHICKEN ENTRÉES

CHICKEN PICCATA

*Cutlets quickly sautéed, tender and juicy
Lemon butter sauce*

\$30.75

CHICKEN MILAN

*Chicken Breast lightly breaded with Panko and Parmesan Cheese,
Pan Fried and Served with Lemon Butter Sauce.*

\$32.50

ROASTED 1/2 CHICKEN VALENCIA

*Semi-boneless chicken is roasted and basted
with the Suncoast's unique citrus stock*

\$32.50

CHICKEN SEDONA

*Chicken Breast Stuffed with Chorizo Sausage and Corn Bread,
Baked and served with Roasted Bell Pepper Sauce*

\$31.00

CHICKEN FORESTIÈRE

*Sautéed boneless breast with a rich red wine sauce
and forest mushrooms*

\$31.50

CHICKEN ANTHONY

*Semi boneless chicken breast marinated in sage and rosemary,
Grilled and served with chicken Julie*

\$31.50

ROASTED HALF CHICKEN

This semi boneless half chicken is marinated in herbs, then roasted

\$32.50

***(\$200.00 Room Rental Implemented for groups under 50 guests
Full Room Rental for groups of 25 and under)***

Prices are subject to change and do not include
8.10% Nevada sales tax and 19% service charge

DINNER SELECTIONS

*All dinner entrees include soup and salad, Chef's selection of fresh vegetables
and appropriate starch, rolls and butter, dessert,
freshly brewed coffee and tea*

BEEF VEAL PORK LAMB ENTRÉES

STUFFED PORK CHOPS

*Chops with Apple Bread Stuffing
and Served with a Cranberry Apple Demi*
\$32.00

ROAST PRIME RIB OF BEEF

Au Jus
\$35.75

OSSO BUCCO

Braised Veal Shank with Saffron Risotto
\$36.75

NEW YORK STEAK

12 oz. char-grilled
\$38.25

FILET MIGNON (8 OZ.)

8 oz. Center Cut Char-Grilled, Red Wine Sauce
\$41.50

GRILLED Tournedos of Beef

Peppered Brandy Mushroom Sauce
\$41.50

VEAL CHOP

Marinated and Grilled. Forestière Demi Sauce
\$44.25

DOUBLE CUT LAMB CHOPS

Minted Béarnaise Sauce
\$46.25

***(\$200.00 Room Rental Implemented for groups under 50 guests
Full Room Rental groups of 25 and under)***

Prices are subject to change and do not include
8.10% Nevada sales tax and 19% service charge

DINNER SELECTIONS

*All dinner entrees include soup and salad, Chef's selection of fresh vegetables
And appropriate starch, rolls and butter, dessert,
Freshly brewed coffee and tea*

SEAFOOD ENTRÉES

PACIFIC SALMON FILET

Broiled and served with a Chive Beurre Blanc Sauce
\$32.50

SALMON RIVA

*Sautéed Salmon with Artichoke,
Tomato and Basil Butter Sauce*
\$32.50

ORANGE ROUGHY

Served with Shrimp, Tomato and Lemon Butter Sauce
\$32.50

GULF COAST GROUPEL

*Grouper Filet topped with Crabmeat Supreme
Served with Lemon Butter Sauce*
\$35.50

SHRIMP SCAMPI STYLE

*Large shrimp sautéed with garlic,
White wine and butter*
\$36.50

LOBSTER MILANESE

*Gently pounded and lightly breaded lobster tail sautéed.
Lemon butter sauce*
\$48.25

***(\$200.00 Room Rental Implemented for groups under 50 guests
Full Room Rental for 25 and under)***

Prices are subject to change and do not include
8.10% Nevada sales tax and 19% service charge

DINNER SELECTIONS

*All dinner entrees include soup and salad, Chef's selection of fresh vegetables
And appropriate starch, rolls and butter, dessert,
Freshly brewed coffee and tea*

COMBINATION ENTRÉES

CHICKEN BREAST AND SALMON FILET

*Semi-boneless breast and salmon both grilled
And served with Madeira Sauce*

\$36.25

FILET MIGNON AND CHICKEN

*Grilled 6 oz. Beef Filet with a Semi-boneless Chicken Breast
Served with Forestière Demi Sauce*

\$42.00

GRILLED FILET MIGNON AND SALMON FILET

*Finest beef and salmon char grilled. Served
With red wine and beurre Blanc sauces*

\$44.50

FILET OF BEEF AND HERB CRUSTED SHRIMP

Red wine and lemon butter sauces

\$48.50

FILET OF TENDERLOIN AND LOBSTER MILANESE

*Grilled 6oz. beef filet and Herb and half a lightly breaded
Lobster tail. Zinfandel sauce*

\$50.50

VEAL, BEEF AND LAMB

Char broiled veal and beef tenderloin with a double cut lamb chop

\$52.00

6OZ. FILET OF TENDERLOIN AND LOBSTER

*Char grilled filet of beef with a broiled lobster tail
Drawn butter and peppercorn sauce*

\$61.00

***(\$200.00 Room Rental Implemented for groups under 50 guests
Full Room Rental for 25 and under)***

Prices are subject to change and do not include
8.10% Nevada sales tax and 19% service charge

DINNER SELECTIONS

DESSERTS

Fresh Fruit Tart

Deep Dish Caramel Apple Torte

Cheesecake with Strawberry Sauce

Double Chocolate Blackout Cake

Chocolate Brownie Cheesecake

Chocolate Bread Pudding

French Vanilla Ice Cream

Crème Caramel (Flan)

Mississippi Mud Pie

Lemon Gelato

Tiramisu

Peach Melba

Top any dessert with a scoop of Dreyer's Grand
Vanilla Ice Cream for an additional one dollar per person

BUFFET DINNER SELECTIONS

SOUTHWESTERN FLAIR BUFFET

Fiesta Salad

*Tomatoes, Cucumber, Olives, Mushrooms and
Cheddar Cheese with Southwest Ranch Dressing*

Bean Salad

Assorted Salsas with Corn Tortilla Chips

Chicken Fajitas

(tortillas, guacamole, salsa, cheese and sour cream)

Taco Meat with Crisp Taco Shells, Cheese Enchiladas

Grilled Salmon with Tequila Cream Sauce,

Spanish Rice, Refried Beans, Fresh Vegetables

Churros, Sopapillas

Tres Leches Cake

Coffee and Tea

\$35.00

SUMMERLIN BUFFET

Mixed Green Salad with Ranch, Italian and Fat Free Bell Pepper Vinaigrette

Potato Salad, Greek Pasta Salad, Marinated Mushroom Salad

Cucumber, Tomato and Onion Salad

Herb Roasted Chicken

Braised Short Ribs of Beef

Grilled Herb Infused Salmon

Cheese Tortellini Pomodoro

Garlic Mashed Potatoes, Fresh Vegetable Medley

Dessert Table to Include Chef's selection of Cakes,

Pies and Fresh Fruit

Assorted Rolls and Butter

Fresh Brewed Coffee and Tea

\$36.25

***(\$200.00 Room Rental implemented for groups
Under 50. Buffets not served for less than 25 people.)***

Prices are subject to change and do not include
8.10% Nevada sales tax and 19% service charge

BUFFET DINNER SELECTIONS

THE HEARTLAND DINNER BUFFET

Greens with Ranch, 1000 Island and Italian Dressings
Cole Slaw, Potato Salads and Macaroni Salad

Roasted Chicken

Batter Dipped Cod Fillets

Grilled Pork Chops with Port Wine Sauce

Double Stuffed Potatoes, Vegetables

Cornbread Jalapeño Muffins and Buttermilk Biscuits

Apple Cobbler,

Chocolate Fudge Cake, Pound Cake

Coffee and Iced Tea

\$37.25

THE SUNSET

Mixed Green Salad Bowl with Dressings and Salad Bar Condiments
Potato Salad, Tomato Cucumber Salad

Carved Turkey Breast

Grilled Salmon with Dill Cream Sauce

Baked Ziti Bolognese

Pork Loin with Caramelized Onions

Oven Roasted Red Bliss Potatoes

Chef's Selection of Fresh Vegetables

Pastry Table with Selection of Pies, Cakes and Sliced Fruit

Fresh Baked Rolls and Butter

Coffee and Iced tea

\$39.25

***(\$200.00 Room Rental implemented for groups
under 50. Buffets not served for less than 25 people.)***

Prices are subject to change and do not include
8.10% Nevada sales tax and 19% service charge

BUFFET DINNER SELECTIONS

BBQ DINNER BUFFET

Mixed Greens with Assorted Dressings
Tomato Wedges with Shaved Red Onion and Oregano
Red Bliss Potato Salad, Coleslaw

Braised Brisket of Beef
Catfish and Hushpuppies
BBQ Pork Ribs
Southern Fried Chicken
Baked Potatoes
Corn on the Cob
Baked Beans
Macaroni and Cheese

Bread Pudding, Carrot Cake
Cheesecake, Chocolate Fudge Cake

Buttermilk Biscuits and Jalapeno Corn Muffins

Coffee and Tea

\$38.75

*(\$200.00 Room Rental implemented for groups
under 50. Buffets not served for less than 25 people.)*

Prices are subject to change and do not include
8.10% Nevada sales tax and 19% service charge

BUFFET DINNER SELECTIONS

ITALIAN BUFFET DINNER

COLD

Caesar Salad
Marinated Mushroom Salad
Tomato and Basil with Fresh Mozzarella
Marinated Shrimp Salad with Pasta

HOT

Chicken Parmigiana
Pesto Grilled Salmon, Sun-dried Tomato Sauce
Cheese Stuffed Shells with Florentine Sauce
Penne Scilian
(Penne with sausage, peppers, mushrooms, onions, olives and Marinara)
Broccolini with Garlic and Oil
Garlic Mashed Potatoes
Italian Rolls and Butter

DESSERTS

Cheesecake
Cannolis Cappuccino Cake

Coffee and Tea

\$41.25

*(\$200.00 Room Rental implemented for groups
Under 50. Buffets not served for less than 25 people.)*

Prices are subject to change and do not include
8.10% Nevada sales tax and 19% service charge