

SUNCOAST CATERING MENUS

WEDDING RECEPTION PACKAGE

Ceremony

Ceremonies may be held in one of our Ballrooms

Arch for Ceremony

Complimentary Overnight Accommodations for the Bride & Groom
(Rooms must be available at time of booking)

One Complimentary Bottle of Champagne

Recorded Wedding Music

CUSTOMER TO PROVIDE OWN MINISTER

Reception

Head Table, Cake Table, Gift Table & Registration Table

Complimentary White, Cream or Burgundy Table Linens
(Must Inquire with Catering Staff for Additional Colors)

Dance Floor

(Size will be determined by number of guests)

Riser for Entertainment

Complimentary Microphone for the Wedding Toast

Minimum of 50 Guests

SUNCOAST CATERING MENUS

WEDDING PACKAGE

RECEPTION MENU

Plated hot lunch & dinner entrees include your choice of salad, Chef's selection of seasonal fresh vegetables, appropriate starch, assorted rolls, butter, wedding cake, freshly brewed coffee, decaffeinated coffee and iced tea.

SALAD CHOICES

(Please select one)

CHOPPED SALAD

Romaine and Iceberg Lettuce
Cucumber, Tomato, Celery and Shredded Carrots
With Ranch Dressing

MIXED GREENS

With Carrots, Radishes and Cucumbers
Served with Ranch Dressing

CLASSIC CAESAR SALAD

Romaine Lettuce Tossed with
Homemade Croutons and Parmesan Cheese

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LUNCHEON ENTRÉE SELECTIONS

(Please Select One)

Luncheons Are Served Prior to 2 pm

BREAST OF CHICKEN PICCATA

\$30.50

CHICKEN PARMIGIANA

\$30.50

GRILLED SALMON

\$33.50

BRAISED BRISKET OF BEEF

\$34.50

ROAST PRIME RIB

8 oz with Au Jus

\$35.50

LUNCHEON DESSERT

TRADITIONAL WEDDING CAKE

(Size will be based on number of guests. Consultation required.)

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

SUNCOAST CATERING MENUS

WEDDING RECEPTION

DINNER ENTRÉE SELECTIONS

(Please Select One)

CHICKEN FORESTIERE

Sautéed Boneless Chicken Breast with a Rich Red Wine Sauce and Forest Mushrooms
\$43.00

ROASTED CHICKEN

Semi Boneless Half Chicken, Roasted with Herbs
\$42.50

PACIFIC SALMON RIVA

Sautéed Salmon with Artichoke, Tomato and Basil Butter Sauce
\$45.00

ROAST PRIME RIB OF BEEF

Au Jus
\$46.00

FILET MIGNON

8 oz Filet with Red Wine Sauce
\$54.50

FILET AND LOBSTER

Char Grilled and Broiled Lobster
\$68.50

DINNER DESSERT

TRADITIONAL WEDDING CAKE

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SUNCOAST CATERING MENUS

WEDDING BUFFET PACKAGE

Minimum 50 Guests

Buffet Service 1 Hour 15 Minutes

MIXED GREEN SALAD WITH RANCH, ITALIAN AND THOUSAND ISLAND
PASTA SALAD, MARINATED MUSHROOM SALAD, CUCUMBER, TOMATO & ONION
SALAD,

CARVED:

(Choose 1 Carved Item)

TURKEY BREAST
BROWN SUGAR GLAZED HAM
TOP ROUND OF BEEF
PRIME RIB OF BEEF (\$2.50 EXTRA)

ENTRÉE'S

(CHOOSE 3 HOT ENTRÉE'S)

HERB ROASTED CHICKEN
CHICKEN PICCATA WITH SAUTÉED MUSHROOMS & CAPERS
BLACKENED CHICKEN
HONEY BOURBON GLAZED SALMON FILET
GRILLED SALMON WITH DILL CREAM SAUCE
GRILLED PORK CHOPS WITH PORT WINE SAUCE
BRAISED BEEF SHORT RIBS

INCLUDED:

CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES, POTATOES
ROLLS & BUTTER
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT TEA & ICED TEA

Traditional Wedding Cake

(SIZE WILL BE BASED ON NUMBER OF GUESTS. CONSULTATION REQUIRED.)

\$54.50

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