

RECEPTION MENUS

HOT HORS D'OEUVRES

(Per 100 Pieces)

Mini Quiche Lorraine	\$165.00
Honey Chicken Drummettes	\$165.00
Mini Pizza Tarts	\$165.00
Stuffed Jalapeno Pepper	\$165.00
Chorizo Sausage Calzone	\$165.00
Miniature Beef Fajita	\$165.00
Mini Calzone with Cheese and Tomato Sauce	\$165.00
Spanakopita	\$170.00
Miniature Reuben's	\$170.00
Chicken Wings with Dipping Sauce	\$170.00
Vegetable Spring Rolls	\$170.00
Thai Money Bags (with Shrimp & Vegetable)	\$170.00
Southwestern Firecracker	\$175.00
Swedish or Barbeque Meat Balls	\$175.00
Chicken Filled Pot stickers	\$180.00
Italian Sausage and Mozzarella Stuffed Mushrooms	\$185.00
Crab Rangoon	\$190.00
Spinach & Boursin Stuffed Mushrooms	\$195.00
Thai Chicken Sate	\$200.00
Oriental Beef Sate	\$205.00
Cashew Chicken Spring Roll	\$205.00
Breaded Artichoke Stuffed with Goat Cheese	\$210.00
Scallops Wrapped in Bacon	\$215.00
Miniature Beef Wellington	\$220.00
Grilled Salmon Skewers with Honey and Sesame	\$235.00
Peking Duck Spring Roll	\$240.00
Tempura Shrimp	\$250.00
Mini Crab Cakes with Remoulade Sauce	\$250.00
Won Ton Wrapped Shrimp	\$250.00
Clams Casino	\$255.00
Lamb Chops, Char Broiled Single Bone	\$420.00

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COLD HORS D'OEUVRES

(Per 100 Pieces)

Chicken Salad on Banana Bread	\$175.00
Tomato and Buffalo Mozzarella on a Crouton	\$175.00
California Rolls	\$180.00
Boursin in Pastry Cup with Pear	\$180.00
Crab Salad in Phyllo Cup	\$195.00
Prosciutto wrapped Melon	\$195.00
Roast Beef with Asparagus and Boursin Cheese	\$205.00
Thai Vegetable Bundles in Rice Paper	\$215.00
Silken Smoked Salmon Mousse in Endive	\$215.00
Grilled Eggplant and Provolone Roulade	\$230.00
Sesame Seared Tuna on Rice with Wasabi & Soy	\$350.00

SEAFOOD ON ICE

(Per 100 Pieces)

Raw Oysters on the Half Shell	\$225.00
Shrimp on Ice with Brandied Cocktail Sauce and Lemon	\$375.00
Alaskan Crab Claws on Ice with Cocktail and Mustard Sauces	\$385.00

CARVING STATIONS

Corned Beef (25 persons)	\$150.00 each
Roast Turkey Breast (50 persons)	\$170.00 each
Garlic Crusted Roast Pork Loin (25 persons)	\$170.00 each
Whole Brown Sugar Glazed Ham (50 persons)	\$185.00 each
Top Round of Beef (50 persons)	\$215.00 each
Boneless Roast Prime Rib (25 persons)	\$275.00 each
Strip of Sirloin Beef (25 persons)	\$280.00 each
Whole Tenderloin of Beef (20 Persons)	\$350.00 each
Baron of Beef (200 persons)	\$675.00 each

*All carved items served with appropriate sauces and miniature rolls.
\$75.00 Charge for Uniform Chef*

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ADDITIONAL ITEMS

DISPLAY OF DOMESTIC AND IMPORTED CHEESES

To include: Boursin, Cheddar, Port Sault, Bel Paese, Smoked Gouda, Jarlsberg, Bleu, garnished with Grapes, Strawberries, and a variety of Crackers

Small - Approx. 9 lbs. of cheese (serves 25 to 50 persons)	\$175.00 each
Large - Approx. 21 lbs. of cheese (serves 75 to 100 persons)	\$365.00 each

DISPLAY OF FRESH VEGETABLES

Served with Sour Cream Ranch Dip

Small (serves 35 to 50 persons)	\$145.00 each
Large (serves 75 to 100 persons)	\$250.00 each

GRILLED VEGETABLE TRAY

Small (serves 35 to 50 persons)	\$225.00 each
Medium (serves 50 to 75 persons)	\$325.00 each

FRESH FRUIT PLATTER

Small (serves 35 to 50 persons)	\$195.00 each
Medium (serves 60 to 75 persons)	\$270.00 each
Large (serves 80 to 100 persons)	\$375.00 each

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STATIONS

ITALIAN

A combination of Tortellini with Alfredo Cream Sauce and Penne Pomodoro with Focaccia Bread	\$7.75 per order
Pennette with Asparagus, Prosciutto Ham, Shrimp and Asiago Cream Sauce with Garlic Bread	\$8.75 per order
Mushroom Ravioli with Tomato, Basil, Olives, and Bread Sticks	\$8.75 per order

MEXICAN

TACO STATION

Zesty Beef, Taco Shells, Lettuce, Tomato, Onions, Cheddar Cheese, Sour Cream and Fresh Salsa	\$7.75 per order
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NACHO BAR

Chili Con Queso, Bean Dip, Chips, Jalapenos, Sour Cream, Diced Tomato, Black Olives, Cheddar Cheese and Fresh Salsa	\$7.25 per order
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FAJITA BAR

Marinated Chicken Breast or Flank Steak, grilled, sliced into strips and served with Guacamole, Grated Cheese, Sautéed Onions, Bell Peppers, Salsa, Sour Cream and Flour Tortillas	\$8.75 per order
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ICE CREAM SOCIAL

Dreyer's Grand Vanilla Ice Cream Chocolate, Caramel and Strawberry Sauces, Whipped Topping, Sprinkles, Maraschino Cherries	\$4.25 per person
Ice Cream Bars: Haagan Daz, Dove Bars, Chipwich	\$4.50 each

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WINE SELECTIONS

HOUSE WINES

Chardonnay	\$16.00
Merlot	\$16.00
Cabernet	\$16.00

CHARDONNAY

Mondavi Private Selection	\$32.00
Kendall Jackson	\$33.00
Ferrari Carrano	\$44.00

FUME BLANC

Chateau St. Jean	\$23.00
Ferrari Carano	\$28.00

PINOT GRIGIO

Danzante	\$23.00
Santa Margarita	\$35.00

CHAMPAGNE

Asti Martini & Rossi	\$23.00
Korbel	\$24.00
Piper Heidsieck	\$52.00

WHITE ZINFANDEL

Beringer	\$16.00
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MERLOT

Clos Du Bois	\$31.00
Kendall Jackson	\$36.00
Robert Mondavi Stag's Leap	\$49.00

CABERNET SAUVIGNON

Mondavi Private Selection	\$32.00
Kendall Jackson	\$37.00
Mondavi Stags' Leap District	\$65.00

PINOT NOIR

Cambria Julia's Vineyard	\$38.00
Jordan	\$45.00

SHIRAZ

Penfolds Bin 128	\$50.00
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CHIANTI

Aziano Classico Ruffino	\$28.00
Antinori Classico	\$39.00
Ruffino Ducale Gold Label	\$76.00

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BEVERAGE SERVICE

BAR ON CONSUMPTION

	Call Brands		Premium Brands	
	Hosted	Cash	Hosted	Cash
Liquor	\$3.75	\$4.250	\$4.25	\$4.75
Wine	\$3.25	\$3.75	\$3.25	\$3.75
Domestic Beer	\$3.00	\$3.50	\$3.00	\$3.50
Imported Beer	\$3.50	\$4.00	\$3.50	\$4.00
Soft Drinks & Mineral Water	\$2.25	\$2.25	\$2.25	\$2.25

HOSTED BAR

	Call Brands	Premium Brands
One Hour	\$11.50	\$13.75
Two Hours	\$15.75	\$17.75
Three Hours	\$19.75	\$21.75
Four Hours	\$23.75	\$25.75

*** \$300.00 Minimum Guarantee per bar Cash or Hosted**

Bartender	\$75.00 each (1) Bartender per 100 Guests
Domestic Beers	Budweiser, Bud Lite, Miller Lite, MGD, Coors, Coors Lite and O'Douls
Imported Beers	Heineken, Corona
Call Liquors	Seagram's V.O., Johnny Walker Red, Jack Daniels, Smirnoff, Bacardi Silver, Christian Brothers Brandy, Cuervo Gold, Bombay
Premium Liquors	Seagram's Crown Royal, Chivas Regal, Cuervo 1800, Tanqueray, Courvoisier V.S., Jack Daniels, Absolut, Bacardi Silver
Cordials and Cognacs	\$5.75 per drink Amaretto, Drambui, Grand Marnier, Irish Cream, Kahlua, Sambuca, Tia Maria

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