

SUNCOAST CATERING

Bar & Bat Mitzvah Package

Package Includes:

Large Room to Accommodate Ceremony & Party
Themed Decorations & Choices Provided by Licensed Vendor

Decorations as Follows:

Chair Covers (White, Ivory, Black or Burgundy)

Sash (most colors available)

Table Linens, Napkins, Overlays

Centerpieces (according to your theme)

Lighting Throughout the Room (blue, red, yellow, etc...)

Decorations for Guest of Honor Tables, Roll In Ceremony Table, Buffet Tables, Cake Table, Gift Table & Guest Check In Table

Dance Floor

(Size will be determined by number of guests)

Riser for Entertainment

Challah Bread / Candles for Ceremonies

Client may provide own Cake (See Staff for Details)

Minimum of 40 Guests

*SHOULD YOU DECIDE WE DO NOT HAVE A MENU TO FIT
YOUR THEME, YOU MAY CREATE YOUR OWN BUFFETS &
DESSERT STATIONS*

RECEPTION MENU

All Sit Down Menu Selections Include:

BEVERAGES

Served Through Meal Serve Only

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea & Fruit Punch

Plated hot lunch & dinner entrees include your choice of salad,
Chef's selection of seasonal fresh vegetables, appropriate starch,
~~assorted rolls & butter~~
beverages & desserts

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

SUNCOAST CATERING MENUS
All Sit Down Lunch Menu Selections Include:

BEVERAGES

Served Through Meal Serve Only
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea & Fruit Punch

Plated hot lunch entrees include your choice of salad,
Chef's selection of seasonal fresh vegetables, appropriate starch,
assorted rolls & butter
beverages & desserts

LUNCHEON ENTRÉE SELECTIONS

(Please Select One)

Luncheons Are Served Prior to 2 pm

BREAST OF CHICKEN PICCATA

\$32.00

CHICKEN PARMIGIANA

\$32.00

GRILLED SALMON

\$35.00

BRAISED BRISKET OF BEEF

\$35.00

ROAST PRIME RIB

8 oz with Au Jus

\$37.00

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

SUNCOAST CATERING MENUS

All Sit Down Dinner Menu Selections Include:

BEVERAGES

Served Through Meal Serve Only
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea & Fruit Punch

DINNER ENTRÉE SELECTIONS

(Please Select One)

CHICKEN FORESTIERE

Sautéed Boneless Chicken Breast with a Rich Red Wine Sauce and Forest Mushrooms
\$45.00

ROASTED CHICKEN

Semi Boneless Half Chicken, Roasted with Herbs
\$45.00

PACIFIC SALMON RIVA

Sautéed Salmon with Artichoke, Tomato and Basil Butter Sauce
\$47.00

ROAST PRIME RIB OF BEEF

Au Jus
\$49.00

FILET MIGNON

8 oz Filet with Red Wine Sauce
\$55.00

FILET AND LOBSTER

Char Grilled and Broiled Lobster
\$69.00

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SUNCOAST CATERING

BAR & BAT MITZVAH THEMED & DINNER BUFFET SELECTIONS

All Buffet Menu Selections Include:

BEVERAGES

Served Through Meal Serve Only

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea & Fruit Punch

SOUTHWESTERN FLAIR BUFFET

~~Piasta Salad~~

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

Fruit Salad

Assorted Salsas & Hot Bean Dip 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

SUMMERLIN BUFFET

Mixed Green Salad with Ranch, Italian and 1000 Island

Potato Salad & Fruit Salad

Southern Fried Chicken

Braised Short Ribs of Beef

Grilled Herb Infused Salmon

Cheese Tortellini Pomodoro

Garlic Mashed Potatoes, Fresh Vegetable Medley

Assorted Rolls and Butter

THE MIX IT UP BUFFET

Mixed Green Salad with Ranch, 1000 Island and Italian Dressings

Fruit Salad

Chicken Fingers

Batter Dipped Cod Fillets

Cheese Pizzas

Macaroni & Cheese

French Fries, Hush Puppies,

Fresh Vegetables

Cornbread Muffins and Buttermilk Biscuits

Package Priced @ \$65.00++ Per Person

Minimum 40 persons for Buffets

Prices are subject to change and do not include

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BAR & BAT MITZVAH DINNER BUFFET SELECTIONS CONTINUED

All Buffet Menu Selections Include:

BEVERAGES

Served Through Meal Service Only

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea & Fruit Punch

THE ALL AMERICAN

Old Fashioned Tossed Salad

Thousand Island, Ranch & Italian Dressing

Macaroni Salad, Potato Salad

Grilled Hamburger Patties

Hot Dogs Steamed in Beer

Grilled Chicken Breasts

Potato Wedges & Onion rings

Condiments to include:

Chile, Bacon, Sauerkraut, Grilled Onions,

Sliced Swiss and American Cheeses

Sliced Tomatoes, Onions, Lettuce and Diced Onions

Fresh Baked Rolls and Butter

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

Mashed Potatoes, Baked Beans, Macaroni and Cheese

Corn on the Cob

Buttermilk Biscuits and Corn Muffins

ITALIAN BUFFET DINNER

COLD

Caesar Salad with Homemade Croutons

Tomato and Basil with Fresh Mozzarella

Pasta Salad

HOT

Chicken Parmigiana

Pasta with Marinara & Alfredo Sauces

Cheese Ravioli with Tarragon Cream Sauce

Cheese Pizza

Broccolini with Garlic and Oil

Garlic Mashed Potatoes

Italian Rolls and Butter

Packages Priced @ \$65.00++ Per Person

Minimum 40 persons for Buffets

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BAR & BAT MITZVAH BEVERAGE SERVICE

ADULT BEVERAGE SERVICE

CHILDREN BEVERAGE SERVICE @ ½ THE MENU PRICE

BAR ON CONSUMPTION

	Call Brands		Premium Brands	
	Hosted	Cash	Hosted	Cash
Liquor	\$3.75	\$4.25	\$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

CHILDREN BEVERAGE SERVICE @ ½ THE MENU PRICE

Virgin or Non-Alcoholic Beverages, Assorted Sodas, Juices, Bottled Water

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, Absolute, Bacardi Silver
Cordials and Cognacs	\$5.75 per drink Amaretto, Drambui, Grand Marnier, Irish Cream, Kahlua, Sambuca, Tia Maria

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BAR & BAT MITZVAH
DESSERT STATIONS

CHOICE OF ONE SELECTION
OR
CREATE YOUR OWN DESSERT STATION

Client may provide own cake from outside source.

SWEET SHOP STATION

Assorted Lollipops, Red Vines, Cotton Candy
Assorted Giant Cookies
Giant Brownies
Assortment of Bundt Cakes
Assortment of Pies

ICE CREAM SUNDAE STATION

Vanilla, Strawberry & Chocolate Ice Cream
Assorted Toppings to Include: Mini M&M's, Colored Sprinkles,
Whipped Cream, Cherries
Hot Fudge, Butterscotch & Strawberry Toppings
Chopped Nuts

VIENNESE STATION

Assorted Pastries to Include:

Chocolate Eclairs, Cream Puffs & Cannollis
Tarts & Petite Fours
Cookies
Brownies
Fresh Sliced Fruit

BIRTHDAY CAKE

Assorted Flavors & Fillings