

## RECEPTION MENUS

### HOT HORS D'OEUVRES

(Per 100 Pieces)

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

## RECEPTION MENUS

### COLD HORS D'OEUVRES

(Per 100 Pieces)

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

### SEAFOOD ON ICE

(Per 100 Pieces)

Raw Oysters on the Half Shell  
Shrimp on Ice with Brandied Cocktail Sauce and Lemon  
Alaskan Crab Claws on Ice with Cocktail and Mustard Sauces

### CARVING STATIONS

Corned Beef (25 persons)  
Roast Turkey Breast (50 persons)  
Garlic Crusted Roast Pork Loin (25 persons)  
Whole Brown Sugar Glazed Ham (50 persons)  
Top Round of Beef (50 persons)  
Boneless Roast Prime Rib (25 persons)  
Striploin of Beef (25 persons)  
Whole Tenderloin of Beef (20 Persons)  
Baron of Beef (200 persons)

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

## RECEPTION MENUS

### 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)

Large - Approx. 21 lbs. of cheese (serves 75 to 100 persons)

#### DISPLAY OF FRESH VEGETABLES

*Served with Sour Cream Ranch Dip*

Small (serves 35 to 50 persons)

Large (serves 75 to 100 persons)

#### GRILLED VEGETABLE TRAY

Small (serves 35 to 50 persons)

Medium (serves 50 to 75 persons)

#### FRESH FRUIT PLATTER

Small (serves 35 to 50 persons)

Medium (serves 60 to 75 persons)

Large (serves 80 to 100 persons)

## ADDITIONAL RECEPTION MENUS

### STATIONS

***\*\*ALL ITEMS SERVED AS (1) ORDER PER PERSON\*\****

#### ITALIAN

A combination of Tortellini with Alfredo Cream Sauce and Penne Pomodoro with Focaccia Bread

Pennette with Asparagus, Prosciutto Ham, Shrimp and Asiago Cream Sauce with Garlic Bread

Mushroom Ravioli with Tomato, Basil, Olives, and Bread Sticks

#### MEXICAN

##### TACO STATION

Zesty Beef, Taco Shells, Lettuce, Tomato, Onions, Cheddar Cheese, Sour Cream and Fresh Salsa

##### NACHO BAR

Chili Con Queso, Bean Dip, Chips, Jalapenos, Sour Cream, Diced Tomato, Black Olives, Cheddar Cheese and Fresh Salsa

##### 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

#### ICE CREAM SOCIAL

Dreyer's Grand Vanilla Ice Cream  
Chocolate, Caramel and Strawberry Sauces,  
Whipped Topping, Sprinkles, Maraschino Cherries

Ice Cream Bars: Haagan Daz, Dove Bars, Chipwich

## HORS D'OEUVRES PACKAGES

### CANYONS PACKAGE

Chef's Selection of Chilled Canapes

Chicken Satays with Thai Peanut Sauce  
Petite Beef Wellingtons with Thyme Scented Jus  
Spanikopita with Cucumber Yogurt Dip  
Crab Rangoon with Pan Asian Salsa

1 Hour Reception \$21.00 per person

### SUNCOAST PACKAGE

Chef's Selection of Chilled Canapes

Bacon Wrapped Scallops  
Grilled Chicken and Pineapple Skewers with Vietnamese Lime Sauce  
Grecian Artichoke Hearts with Lemon Butter  
Spanikopita with Cucumber Yogurt Dip  
Crab Cakes

1 Hour Reception \$25.00 per person

## WINE SELECTIONS

### HOUSE WINES

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

### CHARDONNAY

Four Vines	\$26.00
Kendall Jackson	\$37.00
Ferrari Carrano	\$50.00

### FUME BLANC

Chateau St. Jean	\$21.00
Ferrari Carano	\$35.00

### PINOT GRIGIO

Maso Canali	\$26.00
Santa Margarita	\$47.00

### CHAMPAGNE

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

### WHITE ZINFANDEL

Beringer	\$21.00
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### MERLOT

Salmon Creek	\$21.00
Sterling	\$33.00
Kendall Jackson	\$40.00

### CABERNET SAUVIGNON

Columbia Crest	\$27.00
Kendall Jackson	\$37.00
Beringer Knights Valley	\$46.00

### PINOT NOIR

Cambria Julia's Vineyard	\$38.00
Jordan	\$57.00

### SHIRAZ

Penfolds Bin 389	\$48.00
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### CHIANTI

Aziano Classico Ruffino	\$26.00
Antinori Classico	\$37.00
Nozzole	\$51.00

## BEVERAGE SERVICE

### BAR ON CONSUMPTION

	<b>Call Brands</b>		<b>Premium Brands</b>	
	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

	<b>Call Brands</b>	<b>Premium Brands</b>
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

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