



Beverages

Price per gallon

Coffee, Decaf, Hot Tea and Iced Tea	\$45.00
Assorted Bigelow Flavored Hot Teas	\$50.00
Orange, Cranberry, Tomato and Grapefruit Juice	\$68.00
Tropical Fruit Punch or Pink Lemonade	\$38.00
Champagne Punch with Fresh Fruit	\$62.00

Price per item

Soft Drinks	\$ 4.00
Bottled Water	\$ 3.00
Gatorade	\$ 6.00
Rockstar	\$ 6.00
Red Bull	\$ 7.00
Milk (Individual Whole, 2% or Non-Fat)	\$ 3.00

Snacks

Price per dozen

Whole Fresh Fruit -Oranges, Apples and Bananas	\$20.00
Candy Bars - Snickers, Hershey's and M&Ms	\$32.00
Assorted Ice Cream Bars	\$40.00
Low Fat Yogurt Parfait with Granola and Fruit	\$48.00
Assorted Individual Fruit Yogurt	\$45.00
Individual Boxed Cereal with Milk	\$42.00
Danish	\$30.00
Donuts	\$30.00
Muffins	\$30.00
Croissants	\$32.00
Bagels and Cream Cheese	\$32.00
Granola Bars	\$42.00
Energy Bars	\$45.00
Individual bags of Doritos, Potato Chips and Pretzels	\$36.00
Assorted Mini Croissant Turkey & Swiss Sandwiches	\$35.00
Assorted Mini Croissant Ham & American	\$35.00
Assorted Mini Croissant Chicken or Tuna Salad	\$35.00
Assorted Mini Croissant Roast Beef and Cheddar	\$37.00
Individual Bags of Popcorn	\$42.00
Large Cookies	\$34.00
Chocolate Fudge Brownies	\$34.00
Miniature French Pastries	\$40.00
Apple or Cherry Strudel	\$30.00
Choice of 2 Chips and 2 Dips	\$8.00/person
Potato Chips, Tortilla Chips, Corn Chips, Pretzels	(minimum 25)
Pico De Gallo, Ranch or French Onion	

Prices are subject to 8.1% Nevada State Sales Tax and 19% gratuity.

Prices are subject to change.



Continental Breakfasts

Provided for 1 ½ hours for a minimum of 25 people.

To be served before 10:30 am

Continental Breakfast

Choice of one: Orange, Tomato, Cranberry or Grapefruit Juice
Croissants, Muffins, Danish and Fruit Breads
Assorted Jams and Butter
\$17.00

Executive Continental Breakfast

Choice of one: Orange, Tomato, Cranberry or Grapefruit Juice
Assorted Naked Juices
Sliced Fruit Display garnished with berries and grapes
Assorted Fruit Yogurts and Granola
Energy Bars
Croissants, Muffins, Danish, Coffee Cake and Fruit Breads
Assorted Jams and Butter
\$20.00

Healthy Continental Breakfast

Choice of one: Orange, Tomato, Cranberry or Grapefruit Juice
Assorted Naked Juices
Sliced Fruit Display garnished with berries and grapes
Fruit Yogurts with assorted nuts and dried fruit
Energy Bars
Bran Muffins and Date Nut Bread
Assorted Jams and Butter
\$20.00

Minimum service for 50 people for choice of two juices.

Prices are subject to 8.1% Nevada State Sales Tax and 19% gratuity.

Prices are subject to change.



Plated Breakfasts

*Minimum 25 people. To be served by 10:30 am.
All plated breakfasts include coffee, decaffeinated coffee & hot tea.
Choice of one: Orange, Tomato, Cranberry or Grapefruit Juice*

Buttermilk Pancakes

Buttermilk Pancakes with Fresh Berries and Cinnamon Butter
Choice of Bacon, Grilled Ham, Breakfast Sausage or Turkey Bacon
Breakfast Pastries, Butter and Assorted Jams
\$20.00

The Traditional Breakfast

Fluffy Scrambled Eggs and Country Potatoes
Choice of Bacon, Grilled Ham, Breakfast Sausage or Turkey Bacon
Breakfast Pastries, Butter and Assorted Jams
\$20.00

Traditional Eggs Benedict

Poached Eggs with Canadian bacon on Toasted English Muffins with
Asparagus Spears and Hollandaise Sauce
Country Style Potatoes
Breakfast Pastries, Butter and Assorted Jams
\$22.00

Belgium Waffles

With Fresh Strawberry Topping & Maple Syrup
Breakfast Pastries, Butter and Assorted Jams
\$22.00

New York Steak and Eggs

6oz Strip Steak Served with Scrambled Eggs and Country Style Potatoes
Breakfast Pastries, Butter and Assorted Jams
\$27.00

Breakfast Items to Add to Above Breakfast Selections

Pork Sausage Links, Hickory Smoked Bacon or Grilled Ham	\$6.00/person
Bacon or Turkey Bacon	\$6.00/person

Minimum service for 50 people for choice of two juices.

Prices are subject to 8.1% Nevada State Sales Tax and 19% gratuity.

Prices are subject to change.



Breakfast Buffets

Provided for 1 ½ hrs for a minimum of 50 people, served by 10:30 am.

The American Breakfast Buffet

Assorted Cereals and Granola with Chilled Milk and Flavored Yogurts
Assorted Breakfast pastries, Muffins, Whipped Butter and Jams
Fluffy Scrambled Eggs with Ham and Peppers and Traditional Scrambled Eggs
Country Breakfast Potatoes, Smoked Bacon and Link Sausage
Coffee, Decaffeinated Coffee & Hot Tea
Assorted Fruit & Vegetable Juices
\$26.00

The Madrid Breakfast Buffet

Assorted Fruit Yogurts, Granola,
Cinnamon Raisin French Toast, Buttermilk Waffles, Traditional Scrambled Eggs
Smoked Bacon, Grilled Ham, Country Style Potatoes
Cheese Blintzes with Blackberry Topping
Assorted Danishes, Muffins, Croissants, Fruit Breads
Coffee, Decaffeinated Coffee & Hot Tea
Assorted Fruit & Vegetable Juices
\$28.00

The Executive Breakfast Buffet

Assorted Fruit Yogurts and Granola, Fresh Seasonal Fruit Display
Cinnamon Raisin French Toast, Buttermilk Waffles, Traditional Scrambled Eggs
Bacon, Grilled Ham, Portuguese Sausage and Country Potatoes
Assorted Danishes, Muffins, Croissants, Fruit Breads
Coffee, Decaffeinated Coffee & Hot Tea
Assorted Fruit & Vegetable Juices
\$30.00

Breakfast Buffet Additions

Omelets Made to Order

Chef Attendant Required - \$100.00 each 50 persons
Bacon, Ham, Cheese, Bell Pepper, Onions, Mushrooms, Olives, Tomatoes
\$7.00 per person

Carved Bone-in Ham

Chef Attendant Required - \$100.00 each 50 persons
\$6.50/person

Sliced Lox and Bagels, Sliced Onions, Tomatoes and Capers

\$8.50/person

Prices are subject to 8.1% Nevada State Sales Tax and 19% gratuity.

Prices are subject to change.



The Suncoast Brunch Buffet

Provided for 1 ½ hrs for a minimum of 50 people, served by 1 pm.

Chilled Assorted Fruit Juices
Sliced Fruit Display garnished with berries & grapes

Tossed Greens with Assorted Dressings
Traditional Scrambled Eggs, Bacon and Sausage
Croissants, Muffins and Danishes

Country Style Potatoes
Fresh Seasonal Vegetables

Choose 2
Grilled Breast of Chicken with a Guava Barbecue Sauce
Chicken Breast with Porcini Mushroom Sauce
Braised Brisket of Beef
Grilled Tuscan Style Sirloin with Garlic, Onions and Fresh Rosemary
Grilled Pork Tenderloin Medallions with Caramelized Onion Sauce
Grilled Salmon with Citrus Beurre Blanc

Assorted Cakes and Pies

Coffee, Decaffeinated Coffee, Hot Tea
Iced Tea and Milk

\$ 38.00

Additional entrée \$3.00 per person

Add – Sliced Lox and Bagels, Sliced Onions, Tomatoes and Capers for \$8.50 per person

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Prices are subject to change.



Box Lunches

Maximum choice of 2 box lunches for minimum of 25 people

Maximum choice of 3 box lunches for 50 people or more

That's a Wrap

Roasted Turkey wrapped with Lettuce, with Avocado Aioli

Rainbow Rotelli Pasta Salad

Bag of Chips

Whole Fruit

Fudge Brownie

\$20.00

Vegetarian

Chilled Roasted Vegetables tossed in a Balsamic Vinaigrette in Pita Bread

Tri-Colored Pasta Salad in a Sun-Dried Tomato Pesto dressing

Chocolate Cookie

\$20.00

Deli

(Choice of two sandwiches for a minimum of 25 people)

Roast Beef on Whole Wheat or White Bread

or

Ham on Whole Wheat or White Bread

or

Turkey on Whole Wheat or White Bread

Red Potato Salad, Coleslaw and Pickle

Potato Chips and a Cookie

\$23.00

Submarine Sandwich

Sliced Ham, Salami, Mortadella, Capiocola,

Provolone Cheese, Lettuce and Sun-dried Tomatoes

Rainbow Rotelli Pasta Salad

Bag of Chips and Brownie

\$24.00

Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea, Pink Lemonade

Available for \$45.00 per gallon

Assorted Sodas at \$4.00 each

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Prices are subject to change.



Chilled Plated Lunches

Minimum of 25 people, served by 1:30 pm

*All chilled plated lunches include coffee, decaffeinated coffee, hot tea & ice tea
and your choice of dessert.*

Grilled Fajita Chicken Wrap

Grilled Chicken Breast Wrapped with Ripe Tomatoes, Crisp Lettuce and Cilantro Aioli
Red Potato Salad or Fresh Fruit Garni
\$20.00

Chicken Caesar Salad

Crisp Romaine Topped with Grilled Chicken and Focaccia Croutons
Rolls and Butter
\$22.00

Chef Salad

Mixed Greens Topped with Julienne pieces of Turkey, Ham, Swiss Cheese, Diced Egg
Served with Ranch Dressing
Rolls and Butter
\$23.00

Fruit Plate

Seasonal Selection of ripe Melons, Bananas and Berries,
Served with Cottage Cheese and Banana Nut Bread
Rolls and Butter
\$25.00

Deli Plate

Sliced Roast Beef, Turkey, Salami and Corned Beef
Lettuce, Tomatoes, Onions and Slices of American & Swiss Cheese
Potato Salad and Assorted Breads
\$26.00

Choice of One Dessert

Carmel Apple Pie
Apple Strudel with Crème Anglaise
Black Forest Cake
Carrot Cake
Tiramisu Cake
Double Chocolate Fudge Cake
Plain or Strawberry Cheesecake

Prices are subject to 8.1% Nevada State Sales Tax and 19% gratuity.

Prices are subject to change.



Served Lunches

*Minimum of 25 people, served by 1:30 pm
All served luncheons include your choice of soup or salad and dessert.*

Grilled Chicken Linguini

El Dente Linguini tossed with Strips of Grilled Chicken Breast, Pancetta and Sweet Corn
Rolls and Butter

Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea

\$24.00

Chicken Piccata

Sautéed and served with Lemon Butter Caper Sauce
Chef's Choice of Appropriate Vegetable and Starch

Rolls and Butter

Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea

\$24.00

Monterey Chicken

Grilled Breast of Chicken with Monterey Jack, Avocado and Tomato with red wine sauce
Chef's Choice of Appropriate Vegetable and Starch

Rolls and Butter

Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea

\$26.00

Chicken Portobello

Sautéed Breast of Chicken topped with
Grilled Marinated Portobello Mushrooms and Prosciutto Sage Sauce
Chef's Choice of Appropriate Vegetable and Starch

Rolls and Butter

Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea

\$26.00

Choice of One Dessert

Carmel Apple Pie
Apple Strudel with Crème Anglaise
Black Forest Cake
Carrot Cake
Tiramisu Cake
Double Chocolate Fudge Cake
Plain or Strawberry Cheesecake

Prices are subject to 8.1% Nevada State Sales Tax and 19% gratuity.

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Served Lunches

*Minimum of 25 people, served by 1:30 pm
All served luncheons include your choice of soup or salad and dessert.*

Seared Tilapia

Pan Seared Tilapia, finished with Sautéed Mushrooms, Red Flame Grapes & toasted peanuts
Chef's Choice of Appropriate Vegetable and Starch
Rolls and Butter
Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea
\$26.00

Brisket of Beef

Slowly Braised Brisket for Tenderness with Natural Gravy
Chef's Choice of Appropriate Vegetable and Starch
Rolls and Butter
Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea
\$28.00

Grilled Tuscan Sirloin

Grilled Sirloin Steak with Italian Herbs and Spices
Chef's Choice of Appropriate Vegetable and Starch
Rolls and Butter
Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea
\$28.00

Grilled Salmon

Grilled Salmon with Dill Cream Sauce
Chef's Choice of Appropriate Vegetable and Starch
Rolls and Butter
Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea
\$30.00

Choice of One Dessert

Apple Strudel with Crème Anglaise
Black Forest Cake
Carmel Apple Pie
Carrot Cake
Double Chocolate Fudge Cake
Plain or Strawberry Cheesecake
Tiramisu Cake

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Buffet Luncheons

Minimum of 50 people, must be provided before 1:30 pm

Provided for a maximum of 1 ½ hours

All American Buffet

House Green Salad with assorted dressings
Macaroni Salad and Potato Salad
Grilled Hamburgers
Hot Dogs Steamed in Beer
Potato Wedges and Onion Rings
Sliced Tomatoes, Sliced Onions, Swiss Cheese, American Cheese
Chili, Sauerkraut, Lettuce and Diced Onions
Chocolate Cake, Apple Pie and Blueberry Pie
Rolls and Butter
Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea
\$28.00
Add Chicken Breast for \$3.00 per person

Southwestern Lunch Buffet

Fiesta Salad with Assorted Dressings
Cheese Enchiladas
Chicken Monterey
Citrus Margarita Marinated Beef Fajitas
Warm Tortillas
Spanish rice and Refried Beans
Tortilla Chips and Salsa
Strawberry Margarita Cheesecake, Tres Leches Cake and Churros
Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea
\$28.00

Deli Buffet

House Green Salad with Assorted Dressings
Cucumber Tomato Salad
Red Potato Bacon and Onion Salad
Classic Tuna Salad
Sliced Roasted Beef, Smoked Ham, Turkey,
Cheddar Cheese, Swiss Cheese and Provolone
Assorted Sliced Breads
Sliced Tomatoes, Red Onions and Shredded Lettuce
Assorted Desserts
Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea
\$32.00

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Buffet Luncheons

*Minimum of 50 people, must be provided before 1:30 pm
Provided for a maximum of 1 ½ hours*

Classic Lunch Buffet

Fresh Garden Salad with Assorted Dressings

Choice of 3 Entrees

Sautéed Halibut Fillet with Sun-Dried Tomato Artichoke Sauce
Tilapia Seared with Chinese Black Bean Vinaigrette
Grilled Pork Chops with Onion Demi Glaze
Asiago Crusted Chicken Breast with White Port Wine Grape Sauce
Grilled Chicken Breast with Guava Barbecue Sauce
Sliced Tri-Tip of Beef with Exotic Mushroom Sauce

Choice of 1 Potato or Rice

Mashed Potatoes, Roasted Red Potatoes or Rice Pilaf

Fresh Garden Vegetables

Assorted Pies and Cakes

Rolls and Butter

Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea

\$34.00

Market Square Buffet

Choice of 3 Salads

Homemade Potato Salad	Cucumber Tomato Salad
House Green Salad	Pasta Salad
Caesar Salad (dressing on the side)	Macaroni Salad

Choice of 3 Entrees

Herb Roasted Chicken	Meatloaf	Traditional Mac and Cheese
Chicken Portebello	Braised Brisket of Beef	Baked Ziti
Southern Fried Chicken	Sliced Tri Tip of Beef	Breaded Cod
Sliced Pork Loin	Meat or Vegetable Lasagna	Seared Tilapia

Choice of 1 Vegetable

Peas and Carrots
Corn on the Cob
Fresh Mixed Vegetable

Choice of 1 Potato or Rice

Roasted Red Skinned Potatoes
Garlic Mashed Potatoes
Rice Pilaf

Assorted Pies and Cakes

Rolls and Butter

Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea

\$36.00

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Served Dinner Beginnings

Choice of Soup or Salad

Roasted Tomato Rosemary
Clam Chowder
Potato Leek
Traditional Caesar Salad
Spring Mixed Greens with Assorted Dressings
Sonoma Field Greens with Oranges and Toasted Pecans
Tossed Green with Assorted Dressings

Specialty Beginnings

Additional Charge

Grilled Bistro Steak Soup - \$5.00
Spinach Salad with Warm Bacon Dressing - \$5.00
Shrimp Cocktail - \$6.00
Assorted Chilled Seafood - \$18.00

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Served Dinners

*All dinners include your choice of soup or salad and dessert
Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea
Rolls and Butter
Minimum of 25 people*

Chicken

Chicken Milan

Chicken Breast Lightly Breaded with Panko and Parmesan Cheese
Pan fried and served with lemon butter sauce
Chef's choice of appropriate vegetable and starch
\$34.00

Chicken Parmigiana

Chicken Breast Lightly Breaded and Pan Fried
Topped with Marinara Sauce and Mozzarella Cheese
Chef's choice of appropriate vegetable and starch
\$34.00

Breast of Chicken Piccata

Sautéed and Served with White Wine Mushroom Lemon Butter Caper Sauce
Chef's choice of appropriate vegetable and starch
\$34.00

Grilled Breast of Chicken

Roasted Chicken Breast with Porcini Mushroom Sauce
Chef's choice of appropriate vegetable and starch
\$36.00

Portobello Stuffed Grilled Breast of Chicken

Airline Chicken Breast Stuffed with a Portobello Mushroom filling with
Prosciutto Sage Cream Sauce
Chef's choice of appropriate vegetable and starch
\$38.00

Asiago Crusted Chicken Breast

White Port Wine Grape Beurre Blanc
Chef's choice of appropriate vegetable and starch
\$38.00

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Served Dinners

*All dinners include your choice of soup or salad and dessert
Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea
Rolls and Butter
Minimum of 25 people*

Beef and Lamb

Char-broiled 12 oz. New York Steak

Caramelized Onion Worcestershire Jus
Chef's choice of appropriate vegetable and starch
\$42.00

Slow Roasted Prime Rib of Beef

Served with Creamy Horseradish Sauce and Au Jus
Chef's choice of appropriate vegetable and starch
\$46.00

Grilled Porterhouse

Served with Steak Sauce
Chef's choice of appropriate vegetable and starch
\$46.00

Herb Crusted Lamb Chops

Served with Mint Demi Glaze
Chef's choice of appropriate vegetable and starch
\$48.00

Grilled Filet Mignon

Served with Port Wine Sauce
Chef's choice of appropriate vegetable and starch
\$55.00

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Served Dinners

*All dinners include your choice of soup or salad and dessert
Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea
Rolls and Butter
Minimum of 25 people*

Fish and Seafood

Seared Caribbean Spiced Shrimp

Guava Mint Beurre Blanc
Chef's choice of appropriate vegetable and starch
\$34.00

Grilled Salmon

Served with Citrus Dill Sauce
Chef's choice of appropriate vegetable and starch
\$36.00

Scallops "Newport"

Tender Scallops topped with a Smoked Salmon Crust and served with
Sautéed Red Potatoes and a Chiffonade of Vegetables – Lemon Caper Drizzle
Chef's choice of appropriate vegetable and starch
\$38.00

Potato Shrimp Crusted Chilean Sea bass

Served on a bed of Spinach
Blood Orange Mango Vinaigrette
Chef's choice of appropriate vegetable and starch
\$45.00

Lobster

Choice of Broiled **OR** Milanese
Gently Pounded and Lightly Breaded Lobster Tail Sautéed
Lemon butter sauce
Chef's choice of appropriate vegetable and starch
Market Price

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Prices are subject to change.



Served Dinners

*All dinners include your choice of soup or salad and dessert
Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea
Rolls and Butter
Minimum of 25 people*

Combination Plates

Chicken and Salmon

Boneless Breast of Chicken and Salmon Gilet
Served with Forestiere Sauce and Beurre Blanc
Chef's choice of appropriate vegetable and starch
\$44.00

Filet Mignon and Chicken

Grilled 6 oz. Filet with Boneless Breast of Chicken
Served with Porcini Mushroom Sauce
Chef's choice of appropriate vegetable and starch
\$48.00

Filet Mignon and Salmon

Grilled 6 oz. Filet with Salmon Filet
Served with Red Wine and Beurre Blanc Sauces
Chef's choice of appropriate vegetable and starch
\$52.00

Filet Mignon and Lobster

Grilled 6 oz. Filet with Broiled Lobster Tail
Drawn Butter and Peppercorn Sauce
Chef's choice of appropriate vegetable and starch
Market Price

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Dinner Menu Desserts

choice of one

Deep Caramel Apple Pie
Apple Strudel with Crème Anglaise
Black Forest Cake
Carrot Cake
Tiramisu Cake
Double Chocolate Fudge Cake
Plain or Strawberry Cheesecake
Cappuccino Cake

Add scoop of ice cream for \$4.00 additional per person

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Prices are subject to change.



Buffet Dinner Selections

Provided for 1 ½ hours for a minimum of 50 people

Summerlin Buffet

Mixed Green Salad
With Ranch, Italian and Fat Free Bell Pepper Vinaigrette
Potato 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
Chef's selection of Cakes and Pies
Assorted Rolls and Butter
Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea
\$42.00

BBQ Dinner Buffet

House Green Salad with Assorted Dressings
Tomato Wedges with Shaved Red Onions 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
Macaroni and Cheese
Carrot Cake, Cheesecake and Chocolate Fudge Cake
Buttermilk Biscuits and Jalapeno Corn Muffins
Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea
\$42.00

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Prices are subject to change.



Buffet Dinner Selection

Provided for 1 ½ hours for a minimum of 50 people

Italian Dinner Buffet

Cesar Salad
Tomato and Basil with Fresh Mozzarella
Marinated Shrimp Salad with Pasta
Chicken Marsala
Pesto Grilled Salmon with Sun-dried Tomato Sauce
Tortellini with Pesto Cream Sauce
Penne with Sausage, Peppers, Mushrooms, Onions, Olives and Marinara
Broccolini with Garlic Butter
Garlic Mashed Potatoes
Italian Rolls and Butter
Cheesecake, Cannolis, Cappuccino Cake
Italian Rolls and Butter
Coffee, Decaffeinated Coffee, Hot Tea and Ice Tea
\$45.00

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Prices are subject to change.



Buffet Dinner Selection

Provided for 1 ½ hours for a minimum of 50 people

Market Square Buffet

Salad

Choice of 3

- House Green Salad
- Caesar Salad (dressing on the side)
- Tomato Cucumber Salad
- Potato Salad
- Bacon Broccoli Salad
- Tomato Cucumber Salad
- Potato Salad
- Greek Pasta Salad

Entrees

Choice of 3 or 4

- Sautéed Breast of Chicken with Porcini Mushroom Sauce
- Herb Roasted Chicken
- Asiago Crusted Chicken with Port Wine Sauce
- Southern Fried Chicken
- Grilled Salmon with Beurre Blanc Sauce
- Sautéed Halibut with Sun Dried Tomato Sauce
- Pork Loin with Caramelized Onions
- Grilled Pork Chops with Port Wine Sauce
- Baked Ziti Bolognese
- Sliced Tri Tip with Exotic Mushroom Sauce

Vegetable

Choice of 1

- Green Beans Almandine
- Broccoli and Carrots
- Fresh Mixed Vegetable Medley

Potato or Rice

Choice of 1

- Roasted Red Skinned Potatoes
- Garlic Mashed Potatoes
- Mashed Potatoes with Gravy
- Scalloped Potatoes
- Rice Pilaf
- Jasmine Rice

Assorted Cakes and Pies

Rolls and Butter

Coffee, Decaffeinated Coffee, Hot Tea, Ice Tea

3 entrees \$46.00

4 entrees \$50.00

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Prices are subject to change.



Buffet and Reception Upgrades

ONLY AVAILABLE AS BUFFET OR HORS D'OEUVRES RECEPTION ADD ONS

Chef Attendant Required - \$100.00 each 50 persons
Carved Items are accompanied by Petite Rolls

Roast Turkey with Giblet Gravy and Cranberry Relish

(Serves 25)
\$175.00

Boneless Smoked Ham

Served with a Pineapple Brandy Coulis
(Serves 25)
\$205.00

Roasted Top Round of Beef

Served with Au Jus and Creamy Horseradish Sauce
(Serves 25)
\$240.00

Slow Roasted Prime Rib of Beef

Served with Au Jus and Creamy Horseradish Sauce
(Serves 25)
\$300.00

Pepper Crusted New York Strip-loin of Beef

Served with Au Jus and Creamy Horseradish Sauce
(Serves 25)
\$325.00

Steamship Round of Beef

(Serves 100)
\$600.00

Roast Pig

Market Price

Prices are subject to 8.1% Nevada State Sales Tax and 19% gratuity.

Prices are subject to change.



Hot Hors d'oeuvres

100 pieces per order

Vegetable Spring Rolls - \$225.00

Swedish Meatballs or BBQ Meatballs - \$225.00

Pork Potstickers - \$225.00

Chicken Wings with Dipping Sauce - \$225.00

Crab Rangoon with Pan Asian Salsa - \$250.00

Spanakopita with Cucumber Mint Dip - \$250.00

Mini Pizza Tarts - \$250.00

Italian Sausage and Mozzarella Stuffed Mushrooms - \$25.00

Chicken Satays with Thai Peanut Sauce - \$275.00

Petite Beef Wellingtons with Thyme Scented Jus - \$275.00

Boursin Artichoke Hearts with Lemon Butter - \$275.00

Tempura Shrimp - \$275.00

Bacon Wrapped Scallops - \$300.00

Chilled Hors d'oeuvres

100 pieces per order

Curried Chicken Canapés - \$225.00

Spicy Crab and Nori Rolls - \$300.00

Assorted Gourmet Canapés - \$300.00

Salmon Pinwheels - \$325.00

Smoked Chicken with Papaya Salsa - \$350.00

Chef's Selection of Sushi Trio - \$400.00

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Prices are subject to change.



Chilled Seafood on Ice

Minimum 25 pieces per order

Shucked Little Neck Clams on the Half Shell
Chef's Selection of Assorted Sauces
\$5.25 per Piece

Shucked Seasonal Oysters on the Half Shell
Chef's Selection of Assorted Sauces
\$5.75 per Piece

Alaskan Snow Crab Claws
Served with Traditional Cocktail Louisiana Remoulade Sauces
\$6.25 per Piece

Jumbo Shrimp Cocktail
Served with Traditional Cocktail and Louisiana Remoulade Sauces
\$8.00 per Piece

Alaskan King Crab Legs
Served with Traditional Cocktail Louisiana Remoulade Sauces
\$9.00 per Piece

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Prices are subject to change.



Hors d'oeuvres Packages

Provided for 1 hour for a minimum of 50 people

Canyons Package

Choice of three

Chef's Selection of Chilled Canapés
Chicken Satays with Thai Peanut Sauce
Swedish Meatballs or BBQ Meatballs
Vegetable Spring Rolls
Crab Rangoon with Pan Asian Salsa
\$22.00

Suncoast Package

Choice of three

Chef's Selection of Chilled Canapés
Bacon Wrapped Scallops
Grecian Artichoke Hearts with Lemon Butter
Crab cakes with Pan Asian Salsa
Spanakopita with Cucumber Yogurt Dip
Thai Chicken and Shrimp Bundles
Petite Beef Wellington with Thyme Scented Jus
\$28.00

Prices are subject to 8.1% Nevada State Sales Tax and 19% gratuity.

Prices are subject to change.



Reception Trays

Display of Domestic and Imported Cheeses

*Boursin, Cheddar, Port Sault, Bel Paese, Smoked Gouda, Jarlsberg, Bleu,
Garnished with Grapes, Strawberries and a variety of crackers*

Small (serves 25 to 50 persons)	\$200.00 each
Medium (serves 50 to 75 persons)	\$290.00 each
Large (serves 75 to 100 persons)	\$445.00 each

Display of Fresh Vegetables

Served with Sour Cream Ranch Dip

Small (serves 35 to 50 persons)	\$200.00 each
Medium (serves 50 to 75 persons)	\$275.00 each
Large (serves 75 to 100)	\$375.00 each

Fresh Fruit Platter

Small (serves 35 to 50 people)	\$220.00 each
Medium (serves 50 to 75 people)	\$295.00 each
Large (serves 75 to 100 people)	\$400.00 each

Prices are subject to 8.1% Nevada State Sales Tax and 19% gratuity.

Prices are subject to change.



Custom Cakes

Birthday and All Occasion Cakes

6" Round
Serves up to 12
\$25.00

8" Round
Serves up to 16
\$35.00

10" Round
Serves up to 24
\$45.00

¼ Sheet
Serves up to 24
\$50.00

½ Sheet
Serves up to 48
\$90.00

Full Sheet
Serves up to 96
\$180.00

Wedding Cakes

One Tier
8"
\$75.00

Two Tier
6" and 8"
\$120.00

Three Tier
6", 8" and 10"
\$250.00

Four Tier
6", 8", 10" and 12"
\$450.00

White, Chocolate or Marble Cake
Strawberry, Pineapple, Bavarian Cream, Chocolate or Strawberry Mousse, Fudge Filling
Whipped or Buttercream Topping

Please ask your catering professional about additional cake options

Prices are subject to 8.1% Nevada State Sales Tax and 19% gratuity.

Prices are subject to change.



Bar Prices

Per Drink

	Call Brands		Premium Brands	
	Hosted	Cash	Hosted	Cash
Mixed Drink - Call	\$5.50	\$6.50	\$7.00	\$7.50
Glass of Wine	\$5.00	\$5.50		
Domestic Beer	\$4.50	\$5.00		
Imported Beer	\$4.75	\$5.25		
Soda & Water	\$3.00	\$3.50		

Hosted prices are subject to tax and gratuity; Cash prices include tax

Hosted Bar - Per Hour

	Beer/Wine/Soda	Call Brands	Premium Brands
One Hour	10.00	15.00	18.00
Two Hours	15.00	20.00	24.00
Three Hours	20.00	25.00	30.00
Four Hours	25.00	30.00	36.00

\$150.00 Bartender Labor Fee Per Bar

1 Bar Required Per 100 Guests

\$300.00 Minimum Guarantee Per Bar

Selections

Domestic Beer – Budweiser, Bud Light and O’Douls

Imported Beer – Heineken, Corona

Call Liquor – Seagram’s VO, Johnny Walker Red, Jack Daniels, Smirnoff, Bacardi Silver,
Christian Brothers Brandy, Cuervo Gold, Bombay

Premium Liquor – Seagram’s Crown Royal, Chivas Regal, Cuervo 1800, Tanqueray,
Courvosier V.S, Jack Daniels, Absolut, Bacardi Silver

Cordials and Cognacs - Amaretto, Grand Marnier, Baileys Irish Crème, Kahlua, Sambuca

Prices are subject to 8.1% Nevada State Sales Tax and 19% gratuity.

Prices are subject to change.