



## Fresh Start Buffets

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*All Fresh Starts Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Milk*

### **The Continental Breakfast**

Chilled assorted Fruit Juices  
Assorted Breakfast Pastries to include  
Freshly Baked Croissants, Muffins, Danish and Fruit Breads  
Jams, Marmalades and Sweet Butter  
\$15.00

### **Healthy Continental Breakfast**

Chilled assorted Fruit Juices  
Sliced Domestic and Tropical Fruit  
Garnished with Fresh and Seasonal Berries  
Fruit Yogurts, Nuts and Dried Fruits - Energy Bars, Fresh Fruit Smoothies  
Freshly Baked Bran Muffins and Date Nut Bread - Margarine and Natural Fruit Preserves  
\$18.00

### **Executive Continental Breakfast**

Chilled Assorted Fruit and Vegetable Juices  
Sliced Domestic and Tropical Fruit  
Garnished with Fresh and Seasonal Berries  
Assorted Fruit Yogurts and Granola - Energy Bars and Fresh Fruit Smoothies  
Freshly Baked Croissants', Muffins, Danish, Coffee Cake and Fruit Breads  
Jams, Marmalades and Sweet Butter  
\$20.00

### **Suncoast Continental**

Chilled Assorted Fruit and Vegetable Juices  
Sliced Domestic and Tropical Fruit  
Garnished with Fresh and Seasonal Berries  
Assorted Fruit Yogurts and Granola - Energy Bars and Fresh Fruit Smoothies  
Freshly Baked Croissants', Muffins, Danish, Coffee Cake and Fruit Breads  
Imported Smoked Salmon with Assorted Bagels and Flavored Cream Cheese  
Jams, Marmalades and Sweet Butter  
\$24.00



## Breakfast Buffets

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*Breakfast Buffets include Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

### **The American Breakfast Buffet**

Chilled Assorted Fruit and Vegetable Juices  
Assorted Strudel with Crème Anglaise  
Assorted Cereals and Granola with Chilled Milk and Flavored Yogurts  
Assorted Breakfast pastries, Muffins, Whipped Butter and Preserves  
Fluffy Scrambled Eggs with Ham and Peppers, Traditional Scrambled Eggs  
Country Breakfast Potatoes, Smoked Bacon and Link Sausage  
\$24.00

### **The Madrid Breakfast Buffet**

Chilled Assorted Fruit and Vegetable Juices  
Assorted Fruit Yogurts and Granola  
Cinnamon Raisin French Toast and Buttermilk Waffles, Traditional Scrambled Eggs  
Smoked Bacon, Grilled Ham and Portuguese Sausage, Country Style Potatoes  
Cheese Blintzes with Blackberry Topping  
Assorted Danishes, Muffins, Croissants, Fruit Breads, Bagels with Cream Cheese  
\$26.00

### **The Executive Breakfast Buffet**

Chilled Assorted Fruit and Vegetable Juices  
Assorted Fruit Yogurts and Granola , Fresh Seasonal Fruit Display  
Imported Smoked Salmon Display with Bagels and Cream Cheese  
Cinnamon Raisin French Toast and Buttermilk Waffles, Traditional Scrambled Eggs  
Smoked Apple Bacon, Grilled Ham, Portuguese Sausage and Country Potatoes  
Cheese Blintzes with Blackberry Topping  
Assorted Danishes, Muffins, Croissants, Fruit Breads and Coffee Cakes  
\$29.00



### **The Health Conscious Breakfast Buffet**

Chilled Assorted Natural Fruit and Vegetable Juices  
Assorted Fruit Yogurts and Granola, Fresh Seasonal Fruit Display  
Egg Whites or Egg Beaters, Scrambled with Assorted Fresh Vegetables  
Hot Breakfast Oats, Bran Muffins, Honey Margarine and Fruit Preserves  
\$26.00

### **Breakfast Buffet Additions**

#### Omelet Station

Omelets Made to Order with Bacon, Ham, Cheese,  
Bell Pepper, Onions, Mushrooms, Olives, Tomatoes  
Chef Attendant Required - \$100.00 each 50 persons  
\$5.00

#### Sliced Lox and Bagels

Sliced Onions, Tomatoes and Capers  
\$6.75

#### Carved Bone-in Ham

Chef Attendant Required - \$100.00 each 50 persons  
\$4.50



## Plated Breakfast Specialties

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*Breakfast includes Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea  
Fresh Fruit Cup, Breakfast Pastries, Sweet Butter, Assorted Jams and Marmalade  
Choice of the Following Juices: Orange, Tomato, Cranberry or Grapefruit*

### **Whole Wheat or Buttermilk Pancakes**

Whole Wheat or Choice of Buttermilk Pancakes with Fresh Berries and Cinnamon Butter  
Choice of Crisp Bacon, Grilled Ham, Breakfast Sausage or Turkey Bacon  
\$18.00

### **French Toast Cobbler**

Two slices of Cinnamon Raisin French Toast served with Warm Fruit Compote  
Choice of Crisp Bacon, Grilled Ham, Breakfast Sausage or Turkey Bacon  
18.00

### **Bagel Breakfast**

Imported Smoked Salmon with Red onions, Capers, Tomatoes and Cucumbers  
Served with Choice of Plain, Onion or Egg Bagel with Regular and Flavored Cream Cheeses  
\$20.00

### **The Traditional Breakfast**

Fluffy Scrambled Eggs and Country Potatoes  
Choice of Crisp Bacon, Grilled Ham, Breakfast Sausage or Turkey Bacon  
\$18.00

### **Traditional Eggs Benedict**

Poached Eggs with Canadian Bacon on Toasted English Muffins with  
Fresh Asparagus Spears and Hollandaise Sauce. Served with Country Style Potatoes  
\$20.00

### **New York Steak and Eggs**

6oz Strip Steak Served with Scrambled Eggs and Country Style Potatoes  
\$24.00

### **Breakfast Items to Add to Above Breakfast Selections**

Pork Sausage Links or Smoke Bacon	\$ 4.50
Grilled Ham or Canadian Bacon	\$ 6.00
Smoked Salmon, Capers, Onion and Tomato	\$ 9.00
Belgium Waffle - Fruit Toppings and Maple Syrup	\$ 6.00
Buttermilk Pancakes with Maple Syrup	\$ 5.50
Cinnamon Swirl French Toast with Maple Syrup	\$ 5.50

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## Breakfast Enhancements

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*Prices are per dozen*

Assorted Fruit Smoothies	\$ 36.00
Low Fat Yogurt Parfait with Granola and Fruit	\$ 48.00
Assorted Fruit Yogurt	\$ 45.00
Individual Boxed Cereal with Milk	\$ 42.00
Assorted Breakfast Pastries - Danish, Donuts, Muffins or Croissants	\$ 28.00
Bagels & Cream Cheese	\$ 30.00

## From the Bakery

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*Prices are per dozen*

Large Cookies	\$ 28.00
Chocolate Fudge Brownies	\$ 28.00
Miniature French Pastries	\$ 34.00
Chocolate Dipped Strawberries	\$ 38.00
Strudel - Apple, Peach or Cherry	\$ 26.00



## Beverages

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*Prices are per gallon*

Coffee, Decaf, Hot Tea and Iced Tea	\$ 40.00
Breakfast Juice - Fresh Orange and Grapefruit Juice	\$ 68.00
Lemonade Stand - Fresh Lemonade or Pink Lemonade	\$ 36.00
Hawaiian Punch Stand - Tropical Fruit Punch	\$ 36.00
Chocoholic - Hot Chocolate with Marshmallows	\$ 42.00
Champagne Fix -Champagne Punch with Fresh Fruit	\$ 62.00

*Prices are per item*

Soda (Assorted Canned Soft Drinks)	\$ 3.00
Bottled Water and Mineral Drinks	\$ 3.50
Power Breaks (Gatorade and Energy Drinks, Red Bull)	\$ 5.50
Got Milk (Individual Whole, 2% or Non-Fat)	\$ 3.00

## Snacks

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*Prices are per dozen*

Whole Fresh Fruit -Oranges, Apples and Bananas	\$ 18.00
Candy Bars - Snickers, Hershey's, Kit Kat's and M&Ms	\$ 30.00
Assorted Ice Cream Bars	\$ 36.00
Health Nut - Granola and Energy Bars	\$ 42.00
Grab & Go – Individual Doritos, Potato Chips and Pretzels	\$ 36.00
Assorted Mini Croissant Sandwiches - Roast Beef and Swiss, Turkey, Ham and Cheese	
Assorted Mini Croissant Sandwiches – Chicken, Tuna or Shrimp Salad	\$ 33.00
Bags of Popcorn	\$ 42.00

*Prices are per pound*

Chips - Potato, Tortilla or Corn Chips	\$ 21.00
Pretzels or Spicy Snack Mix	\$ 21.00
Dips- Bleu Cheese, Pico De Gallo or Tomatillo Salsa)	\$ 27.00

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## Specialty Breaks

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### **Beverage Bar**

Assorted Soft Drinks, Bottled Waters,  
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea  
\$7.00

### **Chocolate Fantasy**

Chocolate Chip and Dark Chocolate Cookies  
Chocolate Brownies, Chocolate Dipped Macadamia Nut Cookies  
Hershey Bars and Chocolate Covered Strawberries  
Chocolate Covered Raisins  
\$14.00

### **Nuts for Nuts**

Bags of Peanuts  
Chocolate Covered Peanuts  
Peanut Brittle and Peanut Butter Cookies  
\$12.00

### **Power Up**

Power Drinks and Fruit Juices  
Whole Fresh Fruits, Granola and Energy Bars  
Whole Grain and Zucchini Bread

### **Trail Mix**

\$16.00

### **Tropical Break**

Tropical and Domestic Fruits Fruit Display  
Whole Fruit Display  
Assorted Fruit Yogurts, Seasonal Berry Toppings  
Mini Fruit Tarts  
\$18.00

### **Grab and Go**

Individual Bags of Doritos, Potato Chips, Pretzels and Sun Chips  
Hershey Bars, Milky Way Bars, Reese's Peanut Butter Cup  
Granola and Energy Bars  
\$16.00



## Lunches To Go

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### **That's a Wrap**

Roasted Turkey wrapped with Lettuce, Alfalfa Sprouts and an Avocado Aioli  
Rainbow Rotelli Pasta Salad  
Bag of Chips  
Whole Fruit  
Seven Layer Brownie  
\$18.00

### **Submarine Sandwich**

Sliced Ham, Salami, Mortadella, Capiocola,  
Provolone Cheese, Lettuce and Sun-dried Tomatoes  
Rainbow Rotelli Pasta Salad  
Bag of Chips and Brownie  
\$22.00

### **Deli Board**

Roast Beef, Ham, Turkey or Pastrami Sandwich on Whole Wheat, Rye or White Bread  
Red Potato Salad, Coleslaw and Pickle  
Potato Chips and a Giant Cookie  
\$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 with Pine Nuts  
Chocolate Cookie  
\$18.00





## Plated Lunches Served Chilled

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*All Luncheons include your choice of Soup or Salad and Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

### **Grilled Fajita Chicken Wrap**

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

\$18.00

### **Herb Crusted Sliced Tenderloin of Beef**

Served with Roasted Garlic Fingerling Potato Salad and a Selection of Rolls and Butter

\$25.00

### **New York Style Hoagie**

Sliced Provolone Cheese, Prosciutto Ham, Mortadella and Genoa Salami  
Served with Appropriate Condiments and Tri-colored Tortellini Pasta Salad

\$23.00

### **Deli Plate**

Slices of Genoa Salami, Prosciutto Ham and Bresola  
Roasted Garlic, Marinated Olives, Artichoke Hearts and Asparagus Spears  
Tomato and Boconcinni Mozzarella Salad  
Smoked Provolone and Fontina Cheese  
Italian Bread sticks and Assorted Freshly Baked Rolls

\$24.00

### **Grilled and Chilled Prawns**

Jumbo Garlic Marinated Prawns, Grilled then served Chilled  
Served with a Pancetta Asparagus Salad and Dipping Sauce

\$32.00



## Plated Lunches Served Chilled

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*All Luncheons include your choice of Soup or Salad and Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

### **Chicken Caesar Salad**

Crisp Romaine Topped with Grilled Chicken and Focaccia Croutons  
\$21.00

### **Chef Salad**

Mixed Greens Topped with Julienne pieces of Turkey, Ham, Swiss Cheese, Diced Egg and  
Served with Ranch Dressing  
\$22.00

### **Chinese Chicken Salad**

Grilled Chicken Julienne Carrots, Cilantro, Scallions, Crispy Noodles  
With our own Homemade Asian Dressing  
\$24.00

### **Deli Plate**

Sliced Roast Beef, Turkey, Salami and Corned Beef, Slices of American and Swiss Cheese  
Lettuce, Tomato, Onion, Potato Salad served with Assorted Bread  
\$24.00

### **Fruit Plate**

Seasonal Selection of ripe Melons, Bananas and Berries,  
Served with Cottage Cheese and Banana Nut Bread  
\$24.00



## Plated Lunches Served Hot

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*All Luncheons include your choice of Soup or Salad and Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

### **Chicken Portobello**

Sautéed Breast of Chicken topped with Grilled Marinated Portobello Mushrooms and Prosciutto Sage Sauce, Served with Roasted Garlic Fingerling Potatoes and Fresh Seasonal Vegetables  
Selection of Rolls and Butter  
\$22.00

### **Grilled Chicken Linguini**

El Dente Linguini tossed with Strips of Grilled Chicken Breast, Pancetta and Sweet Corn Adorned with a Chiffonade of Vegetables  
Selection of Rolls and Butter  
\$22.00

### **Seared Tilapia**

Pan Seared Tilapia finished with Sautéed Mushrooms, Red Flame Grapes and Toasted Pinenuts, served with a Chiffonade of Vegetables, Sautéed Red Potatoes and Balsamic Reduction  
Selection of Rolls and Butter  
\$24.00

### **Grilled Salmon**

Grilled Alaskan Salmon laced with Cinnamon Papaya Salsa and finished with a Tart Apple Vinaigrette, served with Wild Rice and a Chiffonade of Vegetables  
Selection of Rolls and Butter  
\$26.00



## Plated Lunches Served Hot

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*All Luncheons include your choice of Soup or Salad and Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

### **Petite Filet Mignon Gratin**

Petite Filet Mignon grilled perfection and finished with a Wild Mushroom Gratin  
Served with Roasted Garlic Mashed Potatoes and Fresh Seasonal Vegetables  
Laced with a Port Wine Reduction  
\$28.00

### **Brisket of Beef**

Slowly Braised Brisket for Tenderness and served with Carrots, Celery,  
Onions and Parsley Potatoes with Natural Gravy  
\$24.00

### **Chicken Marsala**

Breast of Chicken Sautéed with Mushrooms,  
Deglazed with Marsala Wine and Demi Glaze  
\$22.00

### **Chicken Piccata**

Sautéed and Served with Lemon Butter Caper Sauce  
\$22.00

## Lunch Menu Desserts

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Deep Caramel Apple Pie

Apple Strudel with Crème Anglaise

Black Forest Cake

Carrot Cake

Tiramisu Cake

Chocolate Fudge Cake

Plain or Strawberry Cheesecake

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## Buffet Luncheons

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*All Lunch Buffets include Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

### **All American Buffet**

Old Fashioned Tossed Green Salad  
Thousand Island, Ranch and Italian Dressings  
Macaroni Salad and Potato Salad  
Grilled Hamburgers  
Hot Dogs Steamed in Beer  
BBQ Pulled Pork  
Potato Wedges and Onion Rings  
Chili, Sauerkraut, Grilled Onions, Sliced Swiss, American Cheese,  
Sliced Tomatoes, Sliced Onions, Lettuce and Diced Onions  
Chocolate Cake, Apple and Blueberry Pie, Cookies and Brownies  
\$25.00

### **Deli Buffet**

Crisp Green Salad with Assorted Dressings  
Cucumber Tomato Salad  
Red Potato Bacon and Onion Salad  
Pasta Salad  
Classic Chicken Salad and Classic Tuna Salad  
Sliced Roasted Beef, Smoked Ham, Turkey, Genoa Salami, Mortadella  
Cheddar Cheese, Swiss Cheese, Provolone and Muenster Cheese  
Assorted Sliced Breads  
Sliced Tomatoes, Red Onions and Shredded Lettuce  
Assorted Desserts  
\$28.00

### **Southwestern Lunch Buffet**

Fiesta Salad with Assorted Dressings  
Seafood Ceviche  
Cheese Enchiladas, Red and Tomatillo Sauce  
Chicken Monterey  
Beef Fajitas  
Warm Tortillas with Citrus Margarita Sauce  
Spanish Rice and Refried Beans  
Strawberry Margarita Cheesecake, Baked Flan and Churros  
\$25.00

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### **Journey Through China**

Crispy Wonton Salad with Sweet Rice Wine Vinaigrette  
Soy Bean Vegetable Salad

Sweet and Sour Pork  
Chinese Barbecued Pork  
Orange Chicken  
Beef and Broccoli  
Szechuan Beef  
Mongolian Beef  
*Choose Two*

Yang Chow Fried Rice  
Vegetable Chow Mein  
Stir Fried Asian Vegetables  
*Choose Two*

Fortune Cookies  
\$32.00

### **Classic Lunch Buffet**

Fresh Garden Salad with Assorted Dressings  
Assorted Rolls and Butter

Sautéed Halibut Fillet with Sun-Dried Tomato Artichoke Sauce  
Tilapia Seared with Chinese Black Bean Vinaigrette  
Grilled Pork Chops with Cinnamon Pineapple Sauce  
Asiago Almond Crusted Chicken with White Port Wine Grape Sauce  
Grilled Chicken Breasts with Guava Barbecue Sauce  
Sliced Tri-Tip of Beef with Exotic Mushroom Sauce  
Braised Italian Beef and Artichoke Ragout  
*Choose 3*

Mashed Potatoes, Roasted Red Potatoes or Rice Pilaf  
Fresh Garden Vegetables  
*Choose 2*

Desserts  
Assorted Pies, Cakes and Pastries  
\$28.00



### The Suncoast Brunch Buffet

Chilled Assorted Fruit and Vegetable Juices  
Seasonal Fresh Display with Seasonal Berries and Whipped Cream  
Imported and Domestic Cheese Display with Crackers and French Bread

Tossed Greens with Assorted Dressings  
Sliced Tomato and Mozzarella  
Assorted Seafood Salad, Asian Noodle Salad, Fruit Ambrosia Salad,  
Imported Smoked Salmon Display with Assorted Bagels and Cream Cheese  
Freshly Baked Croissants, Muffins and Danishes with Butter and Assorted Fruit Spreads

Country Style Potatoes  
Lyonnais Potatoes  
Risi Bisi Pilaf  
Cheese Blintzes with Blackberry Sauce and Crème Fraiche  
Spinach Quiche  
Fresh Seasonal Vegetables

Braised Chinese Cabbage and a Shiitake Tomato Ginger Nage  
Sautéed Breast of Chicken with a Portobello Mushroom Sage Sauce  
Braised Brisket of Beef  
Roast Pork loin with a Pancetta Cherry Tomato Sauce  
Grilled Pork Tenderloin Medallions with a Macadamia Nut Satay Sauce  
Cajun Seared Salmon with Caramelized Onion Vinaigrette  
Grilled Swordfish  
Grilled Breast of Chicken with a Guava Barbecue Sauce  
Pistachio Crusted Chicken Breast with a Sun-Dried Apricot Sauce  
Grilled Tuscan Style Sirloin with Garlic, Onions and Fresh Rosemary  
*Choose 4*

Chef's Selection  
To Include Carrot Cakes, Chocolate Cakes, Éclairs, Cream Puffs and Strawberry Mouse  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas  
Iced Tea and Milk  
\$34.00



## Dinner Beginnings

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*Soup or Salad – Choose One*

Minestrone Soup  
Roasted Tomato Rosemary  
Clam Chowder  
Potato Leek

Traditional Caesar Salad  
Spring Mixed Greens with Assorted Dressings  
Sonoma Field Greens with Oranges and Toasted Pecans

## Specialty Beginnings

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*Additional Charge*

Shrimp Cocktail - \$4.50

Assorted Chilled Seafood - \$15.00

Salami Bistro Steak Soup - \$4.00

Pacific Seafood Stew - \$5.00

Grilled Bistro Steak Soup - \$3.00

Spinach Salad with Warm Bacon Dressing - \$3.50





## Served and Plated Dinners

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*All Dinners include Salad, Dinner Rolls and Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

### Chicken

#### **Asiago Almond Crusted Chicken**

Served with Roasted Garlic Whipped Potatoes and Fresh Garden Vegetables  
White Port Wine Grape Beurre Blanc

\$36.00

#### **Grilled Guava Barbecued Chicken Breast**

Served with Rice Pilaf and Fresh Garden Vegetables  
Fresh Fruit Salsa

\$32.00

#### **Pistachio Crusted Chicken Breast**

Served with Rice Pilaf and Fresh Garden Vegetables  
Fresh Fruit Salsa

\$32.00

#### **Portobello Stuffed Chicken Breast**

Airline Chicken Breast Stuffed with a Portobello Mushroom filling and Served with  
Roasted Fingerling Potatoes and Fresh Garden Vegetables

Prosciutto Sage Cream Sauce

\$38.00

#### **Grilled Breast of Chicken**

Grilled Airline Chicken Breast served with Roasted Red Potatoes  
and Fresh Garden Vegetables,

Blood Orange Sauce

\$34.00

#### **Breast of Chicken Piccata**

Sauteed and Served with Lemon Butter Sauce

\$34.00

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## Served and Plated Dinners

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*All Dinners include Salad, Dinner Rolls and Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

### **Beef and Lamb**

#### **Char-broiled 12oz. New York Steak**

Served with Roasted Garlic Mashed Potatoes and Fresh Garden Vegetables  
Caramelized Onion Worcestershire Jus  
\$40.00

#### **Slow Roasted Prime Rib of Beef**

Served with a stuffed Baked Potato and Fresh Garden Vegetables  
Served with Creamy Horseradish Sauce and Au Jus  
\$38.00

#### **Grilled T-Bone Steak**

Served with Roasted Garlic Fingerling Potatoes and Fresh Garden Vegetables  
Served with a Kansas City Steak Sauce  
\$44.00

#### **Grilled Filet Mignon**

Served with a Stuffed Baked Potato and Fresh Garden Vegetables  
Laced with a Roasted Garlic Shimeji Mushroom Sauce  
\$48.00

#### **Onion Brie Crusted Lamb Chops**

Served with Roasted Garlic Mashed Potatoes and Fresh Garden Vegetables  
Finished with a Caramelized Onion Brie Cheese Crust and Laced with a  
Sweet Cherry Port Wine Sauce  
\$46.00



## Served and Plated Dinners

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*All Dinners include Salad, Dinner Rolls and Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

### **Fish and Seafood**

#### **Potato Shrimp Crusted Chilean Sea bass**

Served on a bed of Spinach  
Blood Orange Mango Vinaigrette  
\$38.00

#### **Grilled Charmoula Laced Salmon**

Accompanied by Pearl Couscous and a Chiffonade of Vegetables  
Herb Roasted Potatoes  
Finishes with a Mediterranean Charmoula Sauce  
\$34.00

#### **Seared Caribbean Spiced Shrimp**

Accompanied by Smashed Yukon Gold Potatoes and Fresh Spinach  
Guava Mint Beurre Blanc  
\$32.00

#### **Scallops "Newport"**

Tender Scallops topped with a Smoked Salmon Crust and served with  
Sautéed Red Potatoes and a Chiffonade of Vegetables – Lemon Caper Drizzle  
\$32.00

#### **Lobster**

Choice of Broiled or Milanese  
Gently pounded and lightly breaded lobster tail sautéed  
Lemon butter sauce  
*Market Price*

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## Buffet Dinner Selections

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### **Italian Dinner Buffet**

Caesar Salad  
Marinated Mushroom Salad  
Tomato and Basil with Fresh Mozzarella  
Marinated Shrimp Salad with Pasta

Chicken Parmigianino  
Pesto Grilled Salmon, Sun-dried Tomato Sauce  
Cheese Stuffed Shells with Florentine Sauce  
Penne Sicilian  
Penne with Sausage, Peppers, Mushrooms, Onions, Olives and Marinara

Broccolini with Garlic and Oil  
Garlic Mashed Potatoes  
Italian Rolls and Butter

Cheesecake, Cannolis, Cappuccino Cake  
\$44.00

### **Summerlin Buffet**

Mixed Green Salad with Ranch, Italian and Fat Free Bell Pepper Vinaigrette  
Potato Salad, Greek Pasta Salad, Marinated Mushroom 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  
Dessert Table to Include Chef's selection of Cakes  
Pies and Fresh Fruit  
Assorted Rolls and Butter  
\$39.00



## Buffet Dinner Selections

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*All Dinner Buffets include Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*

### **Journey Through China Dinner**

Crispy Wonton Salad with Sweet Rice Wine Vinaigrette  
Soy Bean Vegetable Salad

Stir Fried Asian Vegetables  
Pork Fried Rice  
Steamed White Rice

Sweet and Sour Pork  
Tempura Shrimp  
Orange Chicken  
Chicken Chow Mein  
Beef and Broccoli  
Chinese Duck

Asian Inspired Desserts  
\$40.00



## Buffet and Reception Upgrades

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

### **Slow Roasted Prime Rib of Beef**

Served with Au Jus and Creamy Horseradish Sauce  
(Serves 25)  
\$275.00

### **Pepper Crusted New York Strip-loin of Beef**

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

### **Boneless Smoked Ham**

Served with a Pineapple Brandy Coulis  
(Serves 25)  
\$195.00

### **Roast Turkey with Giblet Gravy and Cranberry Relish**

(Serves 25)  
\$165.00

### **Roasted Top Round of Beef**

(Serves 25)  
\$215.00

### **Mashed Potato Bar**

Chef's selection of Two Mashed Potatoes, Three Gravies and a Selection of Toppings  
(Serves 25)  
\$140.00



## Hot Hors d'oeuvres

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*Prices Based on 100 Pieces*

Boursin Artichoke Hearts with Lemon Butter - \$250.00

Spanikopita with Cucumber Mint Dip - \$180.00

Chicken Satays with Thai Peanut Sauce - \$190.00

Chicken Wings with Dipping Sauce - \$190.00

Petite Beef Wellingtons with Thyme Scented Jus - \$225.00

Swedish Meatballs or BBQ Meatballs - \$175.00

Grilled Chicken and Pineapple Skewers with Vietnamese Lime Sauce - \$250.00

Bacon Wrapped Scallops - \$250.00

Vegetable Spring Rolls - \$170.00

Crab Rangoon with Pan Asian Salsa - \$200.00

## Chilled Hors d'oeuvres

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Curried Chicken Canapés - \$175.00

Prime Rib Beef and Asparagus Canapés - \$250.00

Spicy Crab and Nori Rolls - \$250.00

Assorted Gourmet Canapés - \$250.00

Lobster Mango Wraps - \$350.00

Chef's Selection of Sushi Trio - \$350.00

Salmon Pinwheels - \$250.00

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## Chilled Seafood on Ice

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*Minimum 25 Pieces Each*

### Jumbo Shrimp Cocktail

Served with Traditional Cocktail and Louisiana Remoulade Sauces  
\$5.50 per Piece

### Alaskan King Crab Legs

Served with Traditional Cocktail Louisiana Remoulade Sauces  
\$6.50 per Piece

### Alaskan Snow Crab Claws

Served with Traditional Cocktail Louisiana Remoulade Sauces  
\$5.75 per Piece

### Shucked Seasonal Oysters on the Half Shell

Chef's Selection of Assorted Sauces  
\$5.25 per Piece

### Shucked Little Neck Clams on the Half Shell

Chef's Selection of Assorted Sauces  
\$4.75 per Piece





## Hors d'oeuvres Packages

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### **Canyons Package**

Chef's Selection of Chilled Canapés

Chicken Satays with Thai Peanut Sauce  
Petite Beef Wellingtons with Thyme Scented Jus  
Spanikopita with Cucumber Yogurt Dip  
Crab Rangoon with Pan Asian Salsa  
*Choose 3*

1 Hour Reception - \$21.00

### **Suncoast Package**

Chef's Selection of Chilled Canapés

Bacon Wrapped Scallops  
Grilled Chicken and Pineapple Skewers with Vietnamese Lime Sauce  
Grecian Artichoke Hearts with Lemon Butter  
Crab cakes with Spanikopita with Cucumber Yogurt Dip  
*Choose 3*

1 Hour Reception - \$25.00



## Reception Trays

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### 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 – 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)	\$200.00 each
Large (Serves 75 to 100)	\$350.00 each

### Grilled Vegetable Tray

Small (Serves 35 to 50 persons)	\$250.00 each
Medium (Serves 50 to 75 persons)	\$400.00 each

### Fresh Fruit Platter

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



## Bar Prices

### Per Drink

	Call Brands		Premium Brands	
	Hosted	Cash	Hosted	Cash
<b>Mixed Drink - Call</b>	\$5.00	\$6.00	\$6.50	\$7.00
<b>Glass of Wine</b>	\$4.50	\$5.00		
<b>Domestic Beer</b>	\$4.00	\$4.50		
<b>Imported Beer</b>	\$4.25	\$4.75		
<b>Soft Drinks - Water</b>	\$2.75	\$3.00		

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

### Hosted Bar - Per Hour

	Call Brands	Premium Brands
<b>One Hour</b>	<b>15.00</b>	<b>18.00</b>
<b>Two Hours</b>	<b>20.00</b>	<b>24.00</b>
<b>Three Hours</b>	<b>25.00</b>	<b>30.00</b>
<b>Four Hours</b>	<b>30.00</b>	<b>36.00</b>

1 Bar Required Per 100 Guests

\$300.00 Minimum Guarantee Per Bar – Cash Hosted Bar

\$100.00 Bartender Labor Fee Per Bar

### Selections

Domestic Beer – Budweiser, Bud Lite, Miller Lite, MGD, Coors, Coors 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 and to change  
 Menus are for a minimum of 50 persons unless noted; \$5.00 surcharge applies below minimum  
 Prices are subject to change