

WEDDINGS & CELEBRATIONS

Take the first step of your future together in the intimate and lovely surroundings of the Aliante Casino + Hotel + Spa. Plan your celebration with ease and style knowing that the Aliante staff is here with you every step of the way.

THE CEREMONY*

Our banquet facilities or poolside location provide unique settings for an unforgettable day. Included in the package:

- Theater-style seating
- Wedding arbor that your florist can decorate with you in mind
- Lavalier microphone
- Water station
- Wedding officiate
- Wedding aisle runner
- Select décor
- Indoor ceremony packages start at \$750 for 50 guests
- Outdoor patio ceremony start at \$1000 for 50 guests
- Outdoor poolside ceremony start at \$2500 for 50 guests

THE RECEPTION

Your wedding celebration will take place in one of the elegant and perfect reception rooms. Included in the reception package:

- Wedding cake by Chocolate & Spice Bakery
- Head table or sweetheart table for the bride and groom
- Traditional banquet set-up with reception rounds
- Fine china, glassware, serving pieces and choice of linens
- Dance floor
- Gift table, guest book table and cake table
- Reception packages start at \$60 per guest

THE PLANNING

The Aliante Casino + Hotel + Spa Sales and Catering staff have a prepared list of the finest florists, experienced ministers, entertaining DJs, fun-filled photo booths and professional wedding planners to help you with the preparation of your unforgettable day.

*Ceremony may be celebrated in conjunction with your reception. Aliante is not able to host ceremony only.

ENHANCEMENTS

- Uplighting with backdrop from house selection behind head table | \$500
- Custom ice sculpture | \$500
- *Hosted specialty drink for an hour | \$500
- *A choice of one domestic keg from house selection | \$500

*With purchase of bar package

Wedding Buffet Service

Minimum of 50 guests/Price per guest

THE PERFECT DAY | 60

RECEPTION

- Freshly-sliced fruit, melon and berry display *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Imported and domestic cheese display *(Vegetarian Friendly)*

DINNER BUFFET

- Tossed Caesar salad with parmesan crisps *(Vegetarian Friendly)*
- Tomato, cucumber and pickled red onion salad *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Grilled vegetable pasta salad *(Vegetarian Friendly)*
- Freshly-baked artisan rolls and butter *(Vegetarian Friendly)*
- Grilled rib eye medallions with wild mushroom demi-glaze *(Gluten Free, Dairy Free)*
- Chicken breast angelo *(Gluten Free, Dairy Free)*
- Seared salmon with spicy lemon butter and spinach *(Gluten Free)*
- Freshly-whipped potatoes *(Gluten Free)*
- Chef's selection of sautéed vegetables *(Gluten Free, Dairy Free)*

BEVERAGES

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea.

TOAST

- Sparkling wine is served to toast

WEDDING CAKE

- Your choice of flavors from Chocolate & Spice Bakery *(Vegetarian Friendly)*

Wedding Buffet Service

Minimum of 50 guests/Price per guest

FOREVER YOURS | 70

RECEPTION

- Freshly-sliced fruit, melon and berry display *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Choice of 3 hors d'oeuvres to be hand-passed *(Vegetarian Friendly)*

COLD

- Citrus-cured salmon on cucumber *(Gluten Free)*
- Tomato and kalamata olive bruschetta *(Dairy Free, Vegetarian Friendly)*
- Balsamic cream cheese stuffed strawberry *(Vegetarian Friendly, Gluten Free)*
- Truffled goat cheese tartlet *(Vegetarian Friendly)*
- Prosciutto-wrapped melon *(Gluten Free)*
- Beef tartare on crostini *(Dairy Free)*

HOT

- Vegetable spring roll *(Vegetarian Friendly)*
- Assorted mini quiche
- Blackened rib eye kabob *(Gluten Free, Dairy Free)*
- Mini beef wellington *(Dairy Free)*
- Bacon-wrapped asparagus *(Dairy Free)*
- Sausage-stuffed mushroom *(Dairy Free)*

DINNER BUFFET

- Field greens with fresh raspberries, maytag blue cheese and candied walnuts *(Vegetarian Friendly, Gluten Free)*
- Beefsteak tomato and fresh mozzarella salad *(Vegetarian Friendly, Gluten Free)*
- Grilled vegetable pasta salad *(Vegetarian Friendly, Gluten Free)*
- Freshly-baked artisan rolls and butter *(Vegetarian Friendly, Gluten Free)*
- Grilled rib eye medallions with wild mushroom demi-glaze *(Gluten Free, Dairy Free)*
- Prosciutto and sundried tomato stuffed chicken breast *(Gluten Free, Dairy Free)*
- Blackened salmon with spicy creole cream sauce *(Gluten Free)*
- Penne pasta with asparagus, cherry tomatoes and alfredo sauce *(Vegetarian Friendly, Gluten Free)*
- Roasted garlic-whipped potatoes *(Vegetarian Friendly, Gluten Free)*
- Chef's selection of sautéed vegetables *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*

SWEET TABLE

- Chef's assortment of mini pastries

BEVERAGES

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea.

TOAST

- Sparkling wine is served to toast

WEDDING CAKE

- Your choice of flavors from Chocolate & Spice Bakery

Wedding Buffet Service

Minimum of 50 guests/Price per guest

STERLING BRUNCH | 50

*SERVED BY 2PM

FROM THE BAKERY

- Assorted mini bagels, croissants, muffins and danish *(Vegetarian Friendly)*
- Cream cheese, butter, marmalade and fruit preserves *(Vegetarian Friendly)*

COLD BUFFET

- Freshly-sliced fruit, melon and berry display *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Tossed Caesar salad with parmesan crisps *(Vegetarian Friendly, Gluten Free)*
- Smoked salmon platter with red onion and capers *(Gluten Free)*
- Tomato, cucumber and pickled red onion salad *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Yogurt parfait bar with granola, berries, dried fruits and honey *(Vegetarian Friendly)*

MAIN COURSE

- Eggs benedict
- Grand mariner and fresh strawberry french toast *(Vegetarian Friendly)*
- Hickory smoked bacon and maple sausage link *(Gluten Free, Dairy Free)*
- Potatoes O'Brien *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Pecan-crust red snapper with champagne cream sauce
- Pork loin with jalapeño and grilled corn polenta *(Gluten Free)*
- Cheese ravioli with spicy tomato cream sauce *(Vegetarian Friendly)*

SWEET TABLE

- White chocolate bread pudding *(Vegetarian Friendly)*

BEVERAGES

- Cranberry, freshly squeezed orange and grapefruit juices
- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea.
- Mimosas & Bloody Marys

TOAST

- Sparkling wine is served to toast

WEDDING CAKE

- Your choice of flavors from Chocolate & Spice Bakery *(Vegetarian Friendly)*

Wedding Buffet Service

Minimum 50 guests/Price per guest

DIAMOND BRUNCH | 65

*SERVED BY 2PM

FROM THE BAKERY

- Assorted mini bagels, croissants, muffins and danish *(Vegetarian Friendly)*
- Cream cheese, butter, marmalade and fruit preserves *(Vegetarian Friendly)*

COLD BUFFET

- Freshly-sliced fruit, melon and berry display *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Raspberry field green salad with dark chocolate, almonds & balsamic vinaigrette *(Vegetarian Friendly, Gluten Free)*
- Jumbo shrimp with cocktail and remoulade sauces *(Gluten Free)*
- Tomato, cucumber and pickled red onion salad *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Yogurt parfait bar with granola, berries, dried fruits and honey *(Vegetarian Friendly)*

MAIN COURSE

- Eggs sardou poached eggs served atop fresh artichoke hearts with creamed spinach and hollandaise *(Vegetarian Friendly)*
- Apple cinnamon crepes *(Vegetarian Friendly)*
- Hickory smoked bacon and maple sausage link *(Gluten Free, Dairy Free)*
- Lyonnaise potatoes *(Vegetarian Friendly, Gluten Free, Dairy Free)*
- Blackened king salmon with saveur creole sauce *(Gluten Free)*
- Beef tenderloin medallions with grilled jumbo asparagus and roasted garlic demi-glace *(Gluten Free, Dairy Free)*
- Truffled parmigiano risotto with oven dried tomatoes and crispy pancetta

OMELET STATION (UNIFORMED CHEF ATTENDANT)*

- Eggs and omelets prepared to order. Selections include tomatoes, bell peppers, mushrooms, onions, ham, spinach, sausage, bacon, cheddar and Swiss cheeses *(Gluten Free)*

SWEET TABLE

- Miniature éclairs, cannoli and tiramisu

BEVERAGES

- Cranberry, freshly squeezed orange and grapefruit juices
- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea.
- Mimosas & Bloody Marys

TOAST

- Sparkling wine is served to toast

WEDDING CAKE

- Your choice of flavors from Chocolate & Spice Bakery *(Vegetarian Friendly)*

Wedding Buffet Service

Minimum 50 guests/Price per guest

THE MARQUEE RECEPTION | 80

FIRST HOUR

CHOICE OF 5 HORS D'OEUVRES TO BE HAND-PASSED

COLD

- Citrus-cured salmon on cucumber
- Tomato and kalamata olive bruschetta *(Vegetarian Friendly, Dairy Free)*
- Balsamic cream cheese-stuffed strawberry *(Vegetarian Friendly, Gluten Free)*
- Truffled goat cheese tartlet *(Vegetarian Friendly)*
- Prosciutto-wrapped melon *(Gluten Free, Dairy Free)*
- Beef tartare on crostini

SALAD STATION CHOICE OF TWO

- Tossed Caesar salad with parmesan crisps *(Vegetarian Friendly, Gluten Free)*
- Field greens with fresh raspberries, maytag blue cheese and candied walnuts *(Vegetarian Friendly, Gluten Free)*
- Beefsteak tomato and fresh mozzarella salad *(Vegetarian Friendly, Gluten Free)*
- Grilled vegetable pasta salad *(Vegetarian Friendly)*
- Tomato, cucumber and pickled red onion salad *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*

CHOICE OF TWO COLD DISPLAYS

- Garden vegetable platter *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Freshly sliced fruit, melon and berry display *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Antipasto platter
- Grilled and marinated vegetable platter *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Imported and domestic cheese display *(Vegetarian Friendly)*
- Hummus, feta and pita display *(Vegetarian Friendly)*

CARVING STATION* (UNIFORMED CHEF ATTENDANT)*

Served with small rolls appropriate condiments and sauces

Choice of one

- Asian barbequed pork *(Gluten Free, Dairy Free)*
- Slow-roasted prime rib *(Gluten Free, Dairy Free)*
- Boneless Cajun turkey breast *(Gluten Free, Dairy Free)*
- Mesquite-smoked pork loin *(Gluten Free, Dairy Free)*
- Leg of lamb *(Gluten Free, Dairy Free)*
- Bourbon-glazed ham *(Gluten Free, Dairy Free)*

HOT

- Vegetable spring roll *(Vegetarian Friendly)*
- Assorted mini quiche
- Blackened rib eye kabob *(Gluten Free, Dairy Free)*
- Mini beef wellington
- Bacon-wrapped asparagus *(Gluten Free, Dairy Free)*
- Sausage-stuffed mushroom *(Gluten Free, Dairy Free)*

POTATO MARTINI BAR

Yukon gold, sweet potato and purple Peruvian-whipped potatoes. Accompanied by shredded cheddar and jack cheeses, crumbled bacon, green onion, crispy onions, sour cream, brown sugar, roasted garlic and white and brown gravies

SWEET TABLE

- Miniature éclairs, cannoli and tiramisu *(Vegetarian Friendly)*
- Chocolate dipped strawberries, pineapple and crispy rice treats *(Vegetarian Friendly)*

BEVERAGES

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea.

TOAST

- Sparkling wine is served to toast

WEDDING CAKE

- Your choice of flavors from Chocolate & Spice Bakery *(Vegetarian Friendly)*

Plated Service

Minimum 50 guests/Price per guest

I PROMISE YOU | 68

FIRST HOUR

CHOICE OF 4 HORS D'OEUVRES TO BE HAND-PASSED

COLD

- Citrus-cured salmon on cucumber
- Tomato and kalamata olive bruschetta *(Vegetarian Friendly)*
- Balsamic cream cheese stuffed strawberry *(Vegetarian Friendly)*
- Truffled goat cheese tartlet *(Vegetarian Friendly)*
- Prosciutto-wrapped melon *(Gluten Free, Dairy Free)*
- Beef tartare on crostini

SOUP OR SALAD

- Maine lobster bisque
- Cream of roasted red pepper and asparagus *(Vegetarian Friendly)*
- Classic Caesar with crispy parmesan cheese *(Vegetarian Friendly)*
- Field greens with fresh raspberries, stilton cheese and candied walnuts *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*

CHOICE OF ENTRÉE

- Blackened salmon filet with fresh herb rice pilaf, Chef's selection of vegetables and saveur creole sauce *(Gluten Free)*
- Wild mushroom and foie gras-stuffed chicken breast with freshly-whipped potatoes, Chef's selection of vegetables and a California chardonnay chicken jus
- 7oz filet mignon with roasted garlic-whipped potatoes, Chef's selection of vegetables and a peppercorn demi-glace

BEVERAGES

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea.

TOAST

- Sparkling wine is served to toast

WEDDING CAKE

- Your choice of flavors from Chocolate & Spice Bakery *(Vegetarian Friendly)*

HOT

- Vegetable spring roll *(Vegetarian Friendly)*
- Assorted mini quiche
- Blackened rib eye kabob *(Gluten Free, Dairy Free)*
- Mini beef wellington
- Bacon-wrapped asparagus *(Gluten Free, Dairy Free)*
- Sausage-stuffed mushroom *(Dairy Free)*

Plated Service

Minimum of 50 guests/ Price per guest

UNFORGETTABLE | 80

FIRST HOUR

CHOICE OF 4 HORS D'OEUVRES TO BE HAND-PASSED

COLD

- Citrus cured salmon on cucumber
- Tomato & kalamata olive bruschetta *(Vegetarian Friendly)*
- Balsamic cream cheese stuffed strawberry *(Vegetarian Friendly)*
- Truffled goat cheese tartlet *(Vegetarian Friendly)*
- Prosciutto-wrapped melon *(Gluten Free, Dairy Free)*
- Beef tartare on crostini *(Dairy Free)*

HOT

- Vegetable spring roll *(Vegetarian Friendly)*
- Assorted mini quiche
- Blackened rib eye kabob *(Gluten Free, Dairy Free)*
- Mini beef wellington
- Bacon-wrapped asparagus *(Vegetarian Friendly, Gluten Free, Dairy Free)*
- Sausage-stuffed mushroom *(Dairy Free)*

SOUP OR SALAD

- Maine lobster bisque *(Gluten Free)*
- Cream of roasted red pepper and asparagus *(Vegetarian Friendly, Gluten Free)*
- Classic Caesar with crispy parmesan cheese *(Vegetarian Friendly)*
- Field greens with fresh raspberries, blue cheese and candied walnuts *(Vegetarian Friendly, Gluten Free)*

CHOICE OF ENTRÉE

- Petite filet mignon with blackened salmon, freshly whipped potatoes, Chef's selection of vegetables, demi-glace and roasted tomatoes creole sauce. *(Gluten Free)*
- Petite filet mignon with wild mushroom and foie gras-stuffed chicken breast served with freshly-whipped potatoes, chef's selection of vegetables and natural jus. *(Gluten Free)*
- 8oz filet mignon with roasted garlic whipped potatoes, Chef's selection of vegetables and a peppercorn demi-glace *(Gluten Free)*

INTERMEZZO

Choice of one

- Fresh melon and berry martini *(Vegan Friendly, Vegetarian Friendly, Gluten Free, Dairy Free)*
- Assorted imported cheeses and champagne grapes *(Vegetarian Friendly)*
- Chocolate dipped strawberry and pineapple *(Vegetarian Friendly)*
- Miniature cannoli and éclair *(Vegetarian Friendly)*

BEVERAGES

- Freshly brewed Aliante signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea.

TOAST

- Sparkling wine is served to toast

WEDDING CAKE

- Your choice of flavors from Chocolate & Spice Bakery *(Vegetarian Friendly)*

OPEN WINE & BEER BAR – HOURLY*

A limited stocked bar featuring domestic and import beer as well as a selection of Rosé, Red's, White's and a sparkling wine, priced per person for an allotted amount of time. Bartender set-up fees are the responsibility of the sponsoring organization. Prices do not include the service charge or Nevada state sales tax.

ONE HOUR PER PERSON	14.00
TWO HOURS PER PERSON	18.00
THREE HOURS PER PERSON	21.00
FOUR HOURS PER PERSON	24.00
FIVE HOURS PER PERSON	27.00

*Bartender fee of \$100 per bar. One bartender per 100 guests.

OPEN BAR – HOURLY*

A fully stocked bar featuring our deluxe or premium beverages, priced per person for an allotted amount of time. Hourly bars do not include cognacs or cordials. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge or Nevada state sales tax.

ONE HOUR, DELUXE BRANDS	17.00
ONE HOUR, PREMIUM BRANDS	19.00
TWO HOURS, DELUXE BRANDS	21.00
TWO HOURS, PREMIUM BRANDS	23.00
THREE HOURS, DELUXE BRANDS	25.00
THREE HOURS, PREMIUM BRANDS	27.00
FOUR HOURS, DELUXE BRANDS	29.00
FOUR HOURS, PREMIUM BRANDS	31.00
FIVE HOURS, DELUXE BRANDS	33.00
FIVE HOURS, PREMIUM BRANDS	35.00

*Bartender fee of \$100 per bar. One bartender per 100 guests.

OPEN BAR – CONSUMPTION*

A fully stocked bar featuring your choice of premium or deluxe selection of liquors, red and white wines, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge or Nevada state sales tax.

DELUXE COCKTAILS	6.25
PREMIUM COCKTAILS	7.00
WINES BY THE GLASS	6.00
DOMESTIC BEER	4.75
IMPORTED BEER	5.25
SOFT DRINKS	3.00
JUICES	3.00
MINERAL WATERS	3.00
CORDIALS, COGNAC AND PORTS	12.00
ALIANTE BOTTLED WATER	1.50

*Bartender fee of \$100 per bar. One bartender per 100 guests.

CASH BAR*

A fully stocked bar featuring premium or deluxe selections of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixer. Bartenders use a 1 ¼ ounce jigger for all standard drinks. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of service charge and Nevada state sales tax.

DELUXE COCKTAILS	6.75
PREMIUM COCKTAILS	7.50
WINE BY THE GLASS	7.00
DOMESTIC BEER	5.25
IMPORTED BEER	5.75
SOFT DRINKS/JUICES	3.50
MINERAL WATERS	3.50
CORDIALS, COGNACS, PORTS	12.00

*Bartender fee of \$100.00 per bar. One bartender per 100 guests.

BEVERAGES

DELUXE LIQUOR BRANDS (SUBJECT TO AVAILABILITY)

Smirnoff Vodka, Beefeaters Gin, Jim Beam Bourbon Whiskey, Canadian Club Whiskey, Dewar's Scotch Whiskey, Bacardi Light Rum, Sauza Silver Tequila, Christian Brothers Brandy, unless otherwise requested.

PREMIUM LIQUOR BRANDS (SUBJECT TO AVAILABILITY)

Absolute Vodka, Tanqueray Gin, Jack Daniels Bourbon Whiskey, Crown Royal Canadian Whiskey, Johnny Walker Red Scotch Whiskey, Bacardi, Sauza Gold Tequila, Hennessy VS, unless otherwise requested.

CORDIALS AND COGNACS (SUBJECT TO AVAILABILITY)

B&B, Baileys, Grand Marnier, Sambuca, Kahlua, Frangelico, Amaretto Disaronno, Courvoisier, Chambord.

WINES BY THE GLASS

House Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel – please refer to our wine list.

DOMESTIC BEER

Budweiser, Bud Light, O'Douls, unless otherwise requested.

IMPORTED BEER

Heineken, Corona, unless otherwise requested.

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, ginger ale, club soda, tonic water.

JUICES

Orange, grapefruit, cranberry and pineapple.

MINERAL WATERS

Panna and Pellegrino water.

BAR SELECTIONS

THE PUNCH BOWL

ONE GALLON MINIMUM ORDER; PRICE PER GALLON

*Fresh fruit non-alcoholic punch	40.00
*Sparkling wine punch	100.00

THE SUNRISE SPECIAL

SERVED BY THE DRINK; MINIMUM ORDER 20

*Traditional Bloody Mary	7.00
*House champagne mimosa	7.00

THE CLASSIC MARTINI

Guests will indulge in a variety of flavors and combinations	11.00
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SOUTH OF THE BORDER

EXOTIC MARGARITAS MADE FROM THE FINEST TEQUILAS

Choose from peach, strawberry, mango or lime	8.00
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KEGS OF BEER

Budweiser, Bud Light, unless otherwise requested	275.00
Imported Kegs	375.00

Traditions | 38

- Garden salad with assorted dressings
- Waldorf salad
- Tomato, cucumber & artichoke salad
- Honey Dijon glazed ham
- Roasted Tom turkey with cranberry relish and gravy
- Grilled chicken breast in wild mushroom sauce
- Whipped potatoes
- Candied yams
- Sage and cranberry stuffing
- Green bean casserole
- Dinner rolls and breadsticks
- Chef's choice dessert
- Christmas cookies and yule log
- Aliante signature coffee, hot cider, selection of Harney & Sons teas, freshly brewed iced tea and lemon cucumber water

Deck the Halls | 50

- Imported and domestic cheese display
- Fresh vegetable crudité
- Freshly tossed Caesar salad
- Waldorf salad
- Field greens with raspberries, candied walnuts and blue cheese
- Carving station with choice of tom turkey or glazed ham*
- Creole mustard glazed pork loin
- Seared Atlantic salmon
- Ravioli in parmesan cream sauce
- Whipped potatoes
- Roast butternut squash
- Sage and cranberry stuffing
- Green bean casserole
- Dinner rolls and breadsticks
- Chef's choice dessert
- Holiday cookies and yule log
- Aliante signature coffee, hot cider, selection of Harney & Sons teas, freshly brewed iced tea and lemon cucumber water

Jolly Holiday | 44 Plated Dinner

- Choice of Soup or Salad
- Butternut squash bisque
- Cream of mushroom soup
- Classic Caesar with parmesan crisp
- Field greens with fresh raspberries, stilton cheese and candied walnuts

Choice of Entrée

- Slow roast prime rib with creole au jus, horseradish, whipped potatoes and roast winter squash.
- Sliced Tom turkey and honey glazed ham with whipped potatoes, candied yams, green bean casserole and cranberry relish.
- Blackened Atlantic salmon with red pepper coulis, gulf shrimp & andouille sausage stuffing and baby vegetables.

Choice of Dessert

- Petite pecan or pumpkin pie
- Deep dish NY cheesecake
- Holiday dessert buffet with pies, cakes, cookies and yule log

Buffet Dinner Minimum of 20 guests/Price per guest.

*\$100 fee for uniformed chef. 21% service charge and 8.15% sales tax not included.

