

GOLD COAST®

Dinner Buffets

Minimum of 50 people
(Dinner Buffet Service 1 hour and 30 minutes)

~All American Dinner Buffet~

Mixed Greens Salad Bar with Appropriate Condiments
and Assorted Dressings

Fresh Vegetable Display with Assorted Dip
Cucumber and Tomato Salad

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Bone-In Baked Chicken  
Braised Beef with Demi Glaze  
Seared Salmon with Fresh Lemon Butter

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Garlic Mashed Potatoes
Wild Rice Pilaf
Green Beans Almondine
Sweet Corn
Rolls and Butter

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Apple Pie, Chocolate Fudge Cake, Red Velvet Cake  
Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$40.00 per person**

### **~Hawaiian Kahuna Dinner Buffet~**

Mixed Greens Salad with a selection of Dressings  
Macaroni Salad ~ Seasonal Fruit Salad with Toasted Coconut

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Kalua Pork
Teriyaki Chicken
Broiled Salmon Fillet

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Steamed Calrose Rice  
Vegetable Medley  
Honey Glazed Carrots  
Hawaiian Rolls and Butter

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Coconut Cream Pie, Haupia Cake, Key Lime Pie
Pineapple Upside Down Cake

Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$39.00 per person

Pricing is subject to change without notice, and does not include gratuity and current sales tax. 4/1/15
*Clark County Health District Consumer Advisory 3-401.11(D): Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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~South of the Boarder Dinner Buffet~

Mixed Greens with Assorted Dressings and Toppings

Seasonal Fruit Salad

Tortilla Chips with Salsa, Sour Cream and Guacamole

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Chicken and Beef Fajitas with Appropriate Condiments

Pork Verde

Cheese Enchiladas

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Chef's Choice of Seasonal Vegetables

Southwest Rice ~ Refried Beans ~ Flour Tortillas

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Churros, Three Sisters Cake, Tres Leches Cake

Coffee, Decaffeinated Coffee, Tea and Iced Tea

**\$39.00 per person**

### **~Italian Dinner Buffet~**

Caesar Salad with Parmesan Croutons and Caesar Dressing

Antipasto Salad

Marinated Mushroom Salad

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Italian Sausage with Peppers and Onions

Seasonal Fish Fillet with Italian Herbs

Tri Color Tortellini with Pesto Cream Sauce

Chicken Madeira

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Roasted Fingerling Potatoes

Italian Medley Vegetables

Ciabatta Bread and Breadsticks

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Tiramisu, Cannoli Cake, New York Cheesecake

Lemon Tart

Coffee, Decaffeinated Coffee, Tea and Iced Tea

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~Pacific Rim Dinner Buffet~

Mixed Greens with Sesame Dressing

Asian Noodle Salad

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Mongolian Beef

Chinese Barbeque Spareribs

Bone-In Hoisin Chicken

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Grilled Pot Stickers

Steamed White Rice

Stir-Fry Vegetables

Rolls and Butter

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Mango Coconut Cheesecake, Ginger Cake

Coconut Cream Pie, Pineapple Upside Down Cake

Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$39.00 per person

~Western Cowboy Dinner Buffet~

Mixed Green Salad with Assorted Dressings

Creamy Cole Slaw ~ Potato Salad

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St. Louis Style Pork Ribs

Smoked Beef Brisket

Grilled or Fried Chicken

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Mashed Potatoes with Gravy

Baked Beans

Succotash

Warm Cornbread and Dinner Rolls with Whipped Honey Butter

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Peach Cobbler, Strawberry Shortcake, Bread Pudding with Warm Whiskey Sauce

Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$39.00 per person

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