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

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

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

~~
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

~~
Kalua Pork
Teriyaki Chicken
Broiled Salmon Fillet

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

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

~South of the Boarder Dinner Buffet~
Mixed Greens with Assorted Dressings and Toppings
   Seasonal Fruit Salad
Tortilla Chips with Salsa, Sour Cream and Guacamole

   Chicken and Beef Fajitas with Appropriate Condiments
      Pork Verde
      Cheese Enchiladas

   Chef’s Choice of Seasonal Vegetables
Southwest Rice ~ Refried Beans ~ Flour Tortillas

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

   Italian Sausage with Peppers and Onions
Seasonal Fish Fillet with Italian Herbs
Tri Color Tortellini with Pesto Cream Sauce
   Chicken Madeira

   Roasted Fingerling Potatoes
   Italian Medley Vegetables
   Ciabatta Bread and Breadsticks

   Tiramisu, Cannoli Cake, New York Cheesecake
   Lemon Tart
Coffee, Decaffeinated Coffee, Tea and Iced Tea
$39.00 per person

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

~Pacific Rim Dinner Buffet~
Mixed Greens with Sesame Dressing
Asian Noodle Salad
- Mongolian Beef
Chinese Barbeque Spareribs
Bone-In Hoisin Chicken
- Grilled Pot Stickers
Steamed White Rice
Stir-Fry Vegetables
Rolls and Butter
- 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
- St. Louis Style Pork Ribs
Smoked Beef Brisket
Grilled or Fried Chicken
- Mashed Potatoes with Gravy
Baked Beans
Succotash
Warm Cornbread and Dinner Rolls with Whipped Honey Butter
- 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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