

The ORLEANS®

HOTEL & CASINO · LAS VEGAS

4500 W. Tropicana Ave. Las Vegas NV 89103
702-365-7111 | OrleansCasino.com



BREAKFAST BUFFET



Breakfast served until 10:30am
**Service One Hour and Thirty Minutes
Minimum of 25 people

Orleans Breakfast Buffet..... \$27 per person

Assorted Chilled Fruit Juices

Sliced Fresh Fruit & Berries

Farm Fresh Scrambled Eggs Provencal
Wild Mushrooms & Cheese
Crisp Bacon Strips & Sausage Links
Herb Seasoned Breakfast Potatoes

Chef's Selection of Breakfast Pastries,
Fruit Preserves,
Coffee, Decaffeinated Coffee, & Hot Tea

Blues Breakfast Buffet..... \$29 per person

Assorted Chilled Fruit Juices

Sliced Fresh Fruit

Oatmeal with Brown Sugar, Dried Fruits & Pecans
Farm Fresh Scrambled Eggs
Crisp Bacon Strips & Sausage Links
Biscuits & Gravy
Herb Seasoned Breakfast Potatoes
Country French Toast with Maple Syrup

Chef's Selection of Breakfast Pastries
Fruit Preserves
Coffee, Decaffeinated Coffee, & Hot Tea

**Substitute turkey bacon or sausage for an additional \$3 per person

Pricing is subject to change without notice, and does not include gratuity and current sales tax.

*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.

2018

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BREAKFAST BUFFET



Heart Healthy Breakfast Buffet **\$26** per person

Assorted Chilled Fruit Juices

Low Fat Fruit Yogurt

Steel Cut Oatmeal with California Raisins

Brown Sugar & Ground Flax Seeds

Spinach & Roasted Pepper Egg White Frittata with Low Fat Mozzarella Cheese

Scrambled Egg Beaters

Apple Chicken Sausage, & Turkey Bacon

Grilled Asparagus, Mushrooms, & Peppers

Skillet Red Potatoes with Caramelized Onions

Low Fat/Low Sugar Fruit Muffins & Breads

Coffee, Decaffeinated Coffee, & Hot Tea

(Gluten Free Options Available)

BREAKFAST BUFFET ADDITIONS

Breakfast served until 10:30am

Enhance your breakfast buffet with the following additions...

Individual Fruit Parfait **\$5⁵⁰** per person

Smoked Salmon with Bagels & Cream Cheese **\$8** per person

Biscuits & Gravy **\$4** per person

Domestic Cheese, Dried Fruits, & Nuts **\$6** per person

Omelets Made to Order **\$8** per person

1 Chef Attendant required per 50 people @ \$100 each

To include: Ham, bay shrimp, bell peppers, onions, cheese, mushrooms, & Creole sauce

Carved Orange-Honey Ham **\$300** each

1 Chef Attendant required per 50 people @ \$100 each

Plain or Blueberry Waffles **\$5** per person

1 Chef Attendant required per 50 people @ \$100 each

Accompanied by strawberries, whipped cream & syrup

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EXQUISITE BRUNCH BUFFET



Brunch served until 1:00pm
**Service One Hour and Thirty Minutes
Minimum of 75 people

Assorted chilled fruit juice

Sliced fresh seasonal fruit & berries, vine ripe tomatoes
sweet onions, & buffalo mozzarella with balsamic vinaigrette
field greens with grilled vegetables, cherry tomatoes & marinated portabella
mushrooms with a red wine & sun dried tomato vinaigrette
california cheese platter with french baguettes & crackers
garnished with dried fruits & nuts

Eggs benedict with chipotle hollandaise sauce
scrambled eggs with fontina cheese & herbs
penne pasta with pancetta, portabella & oven dried tomatoes
chicken breast with porcini mushroom sauce
applewood smoked bacon
country mashed red potatoes with chives, sour cream, cheese, & bacon
seasonal vegetables

Carving Station

1 Chef Attendant required per 100 persons @ \$100 each
Herb & Garlic Crusted Beef Strip Loin with Barolo Sauce

Dessert Display

Elite Pies & Cakes
Mini Pastries & Mousse Cups
Assorted Breakfast Pastries
Coffee, Decaffeinated Coffee, & Tea

**Substitute turkey bacon or sausage for an additional \$3 per person

\$47 per person

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