

The ORLEANS®

HOTEL & CASINO · LAS VEGAS

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



DINNER BUFFETS



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

Traditional Dinner Buffet

Mixed Greens Salad Bar with Appropriate Condiments & Assorted Dressings
Vine Ripe Tomatoes, Onions, Basil With Blue Cheese Vinaigrette
Orzo With Feta & Tomato with Marjoram Vinaigrette
Green Apple & Celery Salad with Walnuts & Mustard Vinaigrette

Entrées

Pepper Crusted Salmon with Mustard Cream Sauce
Sliced Marinated London Broil
Breast of Chicken Grilled with Lemon & Rosemary Herb Butter
Herb Crusted Pork Loin with Sweet Cranberry Glaze
Penne Pasta with Basil Cream Sauce

Herb Roasted Red Potatoes
Wild Rice Pilaf
Chef's Selection of Vegetables
Rolls & Butter

Dessert Selection of Pies, Cakes & Fruit
Coffee, Decaffeinated Coffee, Tea, & Iced Tea

2 Entrées	\$45	per person
3 Entrées	\$48	per person
4 Entrées	\$51	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.

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Country Pickin's Buffet

Mixed Greens Salad with a Selection of Three Dressings
Country Potato Salad, Texas Coleslaw
Fire Roasted Corn & Black Bean Salad

Entrées

Sliced BBQ Beef Brisket
Texas Style BBQ Pork Ribs with Jim Beam BBQ Sauce
Country Fried Chicken
Smoked BBQ Chicken with Fried Onions
Grilled Steak & Mushrooms (1 per person)
Smoked Pork Loin
BBQ Seasoned Salmon with a Smoke Flavored Butter Cream
Creole Dusted Salmon Fillet

Buttered Corn on the Cob
Green Beans
Oven Roasted Potatoes
Baked Beans
Corn Muffins with Whipped Butter

Peach Cobbler
Lemon Meringue Pie
Chocolate Cake
Vanilla Ice Cream
Coffee, Decaffeinated Coffee, Tea, & Iced Tea

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Mexican Dinner Buffet

South of the Border Salad Bar - Hearts of romaine lettuce with olives, diced tomatoes, radish, scallions, julienne jicama with lime, sliced red onions, crumbled cotija cheese & cornbread croutons
lime-chile vinaigrette, cilantro avocado dressing & Caesar dressing
Shrimp & Scallop Ceviche
Tri-Color Tortilla Chips & Fresh Roasted Salsa
Sliced Fresh Fruit

Entrées

Seasonal Fish Fillet with Vera Cruz Sauce
Chicken Fajitas with Appropriate Condiments
Beef Fajitas with Appropriate Condiments
Chicken Breast with Ancho Cream Sauce
Carne Asada
Pork Carnitas
Cheese Enchiladas

Chef's Choice of Seasonal Vegetables
Cilantro Green Rice, Borracho Beans, Flour Tortillas

Churros
Strawberries Con Crema
Tres Leches Cake
Coffee, Decaffeinated Coffee, Tea, & Iced Tea

2 Entrées	\$40	per person
3 Entrées	\$43	per person
4 Entrées	\$46	per person

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Orleans Dinner Buffet

Spinach Salad with Chopped Egg, Red Onions & Feta Cheese with a Warm Country Bacon Dressing
Creole Fried Mushroom Salad with Shallot Vinaigrette
Creole Tomato Salad
Red & Green Coleslaw

Entrées

Shrimp Étouffée
Roasted Red Snapper in a Cajun Crayfish Sauce
Stuffed Chicken Breast on Sautéed Onions & Peppers Topped with Chipotle Corn Sauce
Roasted Pork Loin with a Peach - Cherry Chutney
Creole Seasoned Flank Steak with a Merlot Wine Sauce

Red Beans & Rice
Stuffed Chayote Squash
Cajun Scallop Potatoes

Bread Pudding with Whiskey Sauce, Pecan Pie, Meyer Lemon Cheesecake
Coffee, Decaffeinated Coffee, Tea, & Iced Tea

2 Entrées	\$42	per person
3 Entrées	\$47	per person
4 Entrées	\$52	per person

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Italian Dinner Buffet

Caesar Salad with Parmesan Croutons & Caesar Dressing
Roma Tomatoes & Fresh Mozzarella with Basil, Balsamic Vinegar & Extra Virgin Olive Oil
Antipasto Display of Grilled Squash, Zucchini, Roasted Peppers & Tomatoes, Grilled Eggplant, Roasted Portobello Mushrooms, Grilled Onions
Olives & Artichoke Hearts
Pasta & Shrimp Salad with Basil, Garlic & Onion Vinaigrette

Entrées

Braised Beef Tenderloin in Red Wine Sauce with Pearl Onions & Cremini Mushrooms
Stuffed Shells with Ricotta Cheese
Herb Crusted Cod with a Lemon Cream Sauce
Stuffed Pork Loin with Pancetta, Fontina Cheese & Spinach Served with a Prune Brandy Sauce
Chicken Breast with a creamy Madeira Sauce
Lobster Ravioli in Creamy Alfredo Sauce
Eggplant Parmesan
Gemelli Pasta with Carbonara Sauce

Roasted Fingerling Potatoes
Broccoli
Vegetable Risotto
Ciabatta Rolls

Tiramisu, Cannoli, Fancy Italian Pastries
Coffee, Decaffeinated Coffee, Tea & Iced Tea

2 Entrées	\$48	per person
3 Entrées	\$51	per person
4 Entrées	\$54	per person

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Kamehameha Dinner Buffet..... **\$45** per person

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 & Butter

Coconut Cream Pie
Haupia Cake
Key Lime Pie
Pineapple Upside Down Cake
Coffee, Decaffeinated Coffee, Tea, & Iced Tea

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