LUNCH BUFFETS

Minimum of 50 people * + $5 per person additional for groups 25 - 49
Lunch Served Until 2:00pm
Lunch Buffet service 1 hour 30 minutes

Italian Buffet ........................................................................................................... $32 per person
Caesar Salad with Parmesan Cheese & Croutons
Tortellini Salad
Caprese Salad
Penne Pasta with Roasted Tomatoes, Artichokes, Onions & Roasted Garlic
Traditional Meat Lasagna
Chicken Piccata
Steamed Vegetable Medley
Ciabatta Rolls
Tiramisu Cake, Mini Cannoli’s & Italian Cookies
Coffee, Decaffeinated Coffee, Tea & Iced Tea

Mexican Buffet ........................................................................................................ $34 per person
Mixed Green Salad with Pepitas, Cotija Cheese, Diced Tomatoes, Red Onions, Roasted Corn, Cucumbers & Tortilla Strips with Ranch & Cilantro Vinaigrette
Southwest Red Potato Salad with Chipotle Dressing
Cheese Enchiladas
Build your own Fajitas
Beef & Chicken Fajitas with Onions & Peppers
Chili Rellenos
Soft Flour Tortillas, Refried Beans, Spanish Rice
Mexican Squash Medley with Cilantro
Sour Cream, Salsa Fresco & Guacamole
Tortilla Chips
Oaxaca Chocolate Cake & Warm Churros
Coffee, Decaffeinated Coffee, Tea & Iced Tea

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
LUNCH BUFFETS

Minimum of 50 people * $5 per person additional for groups 25 - 49
Lunch served until 2:00pm
Lunch Buffet service 1 hour 30 minutes

Gator Bar ......................................................... $36 per person
Old Fashioned Salad Bar with Assorted Dressings
Tomato & Onion Salad, Fruit Bowl
Southern Fried Catfish
BBQ Beef Brisket
Dirty Rice
Oven Roasted Potatoes
Green Beans
Cornbread & Honey Butter
Pecan Pie & Bread Pudding
Coffee, Decaffeinated Coffee, Tea & Iced Tea

Sammy's Lunch Special ........................................ $34 per person
Asian Vegetable Slaw, Thai Noodle Salad,
Mixed Greens with Sesame Dressing
Beef Broccoli
Crispy Orange Chicken
Vegetable Chow Mein
House Fried Rice
Steamed Vegetables
Egg Rolls with Dipping Sauce
Pot Stickers with Dipping Sauce
Mandarin Orange Cheesecake
Fortune Cookies & Almond Cookies
Coffee, Decaffeinated Coffee, Tea & Tea

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2018
LUNCH BUFFETS

Minimum of 50 people *$15 per person additional for groups 25 - 49
Lunch served until 2:00pm
Lunch Buffet service 1 hour 30 minutes

Sunday Special.................................................................$32 per person
New England Clam Chowder
Tossed Garden & Spinach Leaf Salad with Mushrooms, Carrots, Tomatoes, Croutons, Onions, Bacon Bits & Cheddar Cheese
Ranch, Thousand Island & Italian Dressings
Creamy Coleslaw, Red Potato Salad
Homemade Meatloaf
Country Fried Chicken
Mashed Potatoes & Gravy, Macaroni & Cheese, Seasonal Vegetables
Rolls & Butter
Peach Cobbler, Strawberry Shortcake
Coffee, Decaffeinated Coffee, Tea & Iced Tea

Tropical Lunch Buffet.......................................................$36 per person
Thai Inspired Shrimp Salad with Spicy Peanut Vinaigrette
Tropical Chicken Salad with Dried Fruit & Coconut
Soba Noodle Salad with Ginger Vinaigrette
Grilled Teriyaki Chicken
Kalua Style Pork Loin Seasoned with Hawaiian Salt
& served with a Mango Pineapple Chutney
Coconut Crusted Mahi Mahi with a Kiwi Pineapple Glaze
Steamed Bok Choy
Calrose Steamed Rice
Pineapple Upside Down Cake
Coconut Mango Cheesecake
Hawaiian Fresh White Cake
Coffee, Decaffeinated Coffee, Tea & Iced Tea

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2018
LUNCH BUFFETS
Minimum of 50 people * $5 per person additional for groups 25 - 49
Lunch served until 2:00pm
Lunch Buffet service 1 hour 30 minutes

Lagniappe Buffet ................................................................. $40 per person
(Lan-Yap)
Fresh Spinach Salad with Poppy Seed Dressing
Sliced Roma Tomatoes & Mozzarella Cheese with Balsamic Vinaigrette
Grilled Vegetables with an aged Balsamic Vinaigrette

Imported Cheese Display

Traditional Seafood Gumbo
Roasted Chicken Breast
Beef Tournedos in a Green Peppercorn Sauce
Wild Mushroom Risotto
Haricot Vert

Assorted French Pastries
Southern Bread Pudding
Chocolate Ganache Cheesecake
Coffee, Decaffeinated Coffee, Tea & Iced Tea

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2018