

The ORLEANS

Dinner Buffets

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

~Traditional Dinner Buffet~

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

Entrees

Pepper Crusted Salmon with Mustard Cream Sauce
Bone-In Braised Short Ribs of Beef
Breast of Chicken Grilled with Lemon & Rosemary Herb Butter
Jerk Seasoned Pork Loin with Sweet Pineapple 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 and Iced Tea

2 Entrees - \$43.00 per person

3 Entrees - \$46.00 per person

4 Entrees - \$49.00 per person

Pricing is subject to change without notice, and does not include gratuity and current sales tax. 11/1/14

*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.

The ORLEANS

Dinner Buffets

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

~Country Pickin's Buffet~

Mixed Greens Salad with a selection of Three Dressings
Country Potato Salad ~ Texas Cole Slaw
Fire Roasted Corn and Black Bean Salad

Entrees

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 and 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
Squash Casserole
Corn Muffins with Whipped Butter

Peach Cobbler ~ Strawberry Shortcake
Chocolate Cake ~ Vanilla Ice Cream
Coffee, Decaffeinated Coffee, Tea and Iced Tea

2 Entrees - \$43.00 per person

3 Entrees - \$46.00 per person

4 Entrees - \$49.00 per person

Pricing is subject to change without notice, and does not include gratuity and current sales tax. 11/1/14

*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.

The ORLEANS

Dinner Buffets

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

~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 and Cornbread Croutons
Lime-Chile Vinaigrette, Cilantro Avocado Dressing and Caesar Dressing
Shrimp and Scallop Ceviche
Tri-Color Tortilla Chips and Fresh Roasted Salsa
Sliced Fresh Fruit

Entrees

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 and Iced Tea

2 Entrees - \$38.00 per person

3 Entrees - \$41.00 per person

4 Entrees - \$44.00 per person

Pricing is subject to change without notice, and does not include gratuity and current sales tax. 11/1/14

*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.

The ORLEANS

Dinner Buffets

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

~Orleans Dinner Buffet~

Spinach Salad with Chopped Egg, Red Onions and Feta Cheese with a Warm Country Bacon Dressing
Creole Fried Mushroom Salad with Shallot Vinaigrette
Grilled Eggplant Ratatouille Salad
Creole Potato Salad ~ Red & Green Coleslaw

Entrees

Shrimp Etouffe
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 ~ Apple Pie
Pecan Pie ~ Meyer's Lemon Cheesecake
Coffee, Decaffeinated Coffee, Tea and Iced Tea

2 Entrees - \$40.00 per person
3 Entrees - \$45.00 per person
4 Entrees - \$50.00 per person

Pricing is subject to change without notice, and does not include gratuity and current sales tax. 11/1/14

*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.

The ORLEANS

Dinner Buffets

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

~Italian Dinner Buffet~

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

Entrees

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

Roasted Fingerling Potatoes
Broccolini
Vegetable Risotto
Ciabatta Rolls

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

2 Entrees - \$46.00 per person

3 Entrees - \$49.00 per person

4 Entrees - \$52.00 per person

Pricing is subject to change without notice, and does not include gratuity and current sales tax. 11/1/14

*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.