

# The ORLEANS™

## Lunch Buffets

Minimum of 50 people  
Lunch Served Until 2:00pm  
(Lunch Buffet service 1 hour 30 minutes)

### ~ Italian Buffet ~

Caesar Salad with Parmesan Cheese & Croutons  
Tortellini Salad  
Italian Chopped Salad ~ Chopped Iceberg and Romaine Lettuce with Artichoke Hearts, Pepperoni, Mozzarella Cheese, Kalamata Olives, Red Onions and Tomatoes with a Red Wine Vinaigrette  
Roma Tomatoes and Italian Salami Salad with Garlic-Shallot Vinaigrette  
  
Penne Pasta with Roasted Tomatoes, Artichokes, Onions and Roasted Garlic  
Traditional Meat ~or~ Vegetarian Lasagna (select one)  
Chicken Marsala  
Steamed Vegetable Medley  
Ciabatta Rolls  
  
Tiramisu Cake and Italian Cookies  
Coffee, Decaffeinated Coffee, Tea & Iced Tea  
**\$29.00 per person**

### ~ Mexican Buffet ~

Mixed Green Salad with Pepitas, Cotija Cheese, Diced Tomatoes, Red Onions, Roasted Corn, Cucumbers and Tortilla Strips with Ranch and Cilantro Vinaigrette  
Southwest Red Potato Salad with Chipotle Dressing  
  
Cheese Enchiladas  
~Build your own Fajitas~  
Beef and Chicken Fajitas with Onions & Peppers  
Pork Tamales  
Soft Flour Tortillas ~ Refried Beans ~Spanish Rice  
  
Mexican Squash Medley with Cilantro  
Sour Cream, Salsa Fresco and Guacamole  
Tortilla Chips  
  
Oaxaca Chocolate Cake and Warm Churros  
Coffee, Decaffeinated Coffee, Tea & Iced Tea  
**\$31.00 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.

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### ~ Burger Bar ~

Old Fashioned Salad Assorted dressing  
Macaroni Salad ~ Fruit Bowl

Grilled Hamburger Patties and Turkey Burgers  
(Veggie Burgers Available upon prior request)

Steamed Hot Dogs

Condiments Bar to include:

Chili, Bacon, Sauerkraut, Grilled Onions, Sliced Swiss & American Cheeses  
Sliced Tomatoes, Lettuce and Diced Onions  
Potato Wedges & Onion Rings

Apple Pie ~ Chocolate Cake

Coffee, Decaffeinated Coffee, Tea & Iced Tea

**\$26.00 per person**

### ~ Sammy's Lunch Special ~

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

**\$28.00 per person**

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### ~ Sunday Special ~

New England Clam Chowder

Tossed Garden & Spinach Leaf Salad with Mushrooms, Carrots, Tomatoes, Croutons,  
Onions, Bacon Bits & Cheddar Cheese  
Ranch, 1000 Island and Italian Dressings  
Creamy Cole Slaw ~ 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  
**\$30.00 per person**

### ~ Tropical Lunch Buffet ~

Thai inspired Shrimp Salad with Spicy Peanut Vinaigrette  
Tropical Chicken Salad with Dried Fruit and Coconut  
Soba Noodle Salad with Ginger Vinaigrette

Grilled Chicken ~or~ Beef Kabobs (select one)  
Kabobs topped with a Ponzu Sauce Glaze  
Kahlua 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 Up-Side Down Cake  
Coconut Mango Cheesecake  
Hawaiian White Fresh Cake  
Coffee, Decaffeinated Coffee, Tea & Iced Tea  
**\$32.00 per person**

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### ~ Executive Lunch Buffet ~

Fresh Spring Mix with Olives, Mushrooms and Cheese  
Assorted Dressings

Sliced Roma Tomatoes and Mozzarella Cheese with Balsamic Vinaigrette  
Grilled Vegetables with an aged Balsamic Vinaigrette

Imported Cheese Display  
Fresh Fruit Display

Roasted Chicken Breast  
Beef Tournedos in a Green Peppercorn Sauce  
Herb Crusted Salmon topped with Grilled Pineapple Beurre Blanc  
Wild Mushroom Risotto  
Haricot Vert

Assorted French Pastries ~ Assorted Fruit Tarts ~ Chocolate Ganache Cheesecake  
Coffee, Decaffeinated Coffee, Tea & Iced Tea

**\$36.00 per person**

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