




DINNER

DINNER BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

FOOD FOR THOUGHT 42

- Tossed garden salad with assorted dressings
- Creamy cucumber and roasted red pepper salad
- Chicken marsala
- Pork loin
- Sautéed salmon in lemon butter 
- Chef's fresh vegetable selection  
- Vegetable rice pilaf
- Oven-roasted herbed potatoes  
- Assorted dinner rolls and butter

Dessert

Chef's sweet table to include assorted cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

CONSTANTINO 45

Choice of Salad

- Classic caesar salad
- Classic caesar salad with parmesan crisp
- House salad with Italian inspired toppings and dressings

Select Three Entrées

- Chicken piccata
- Chicken milanese
- Chicken parmesan
- Italian sausage and peppers
- Vegetable or meat lasagna
- Bow tie pasta with pesto
- Cavatappi pasta with alfredo sauce
- Vegetable medley
- Garlic bread and focaccia













Dessert

Chef's sweet table to include cannoli and tiramisu

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

BUBBA'S BBQ 47

- Tossed garden salad with assorted dressings  
- Beefsteak tomato, cucumber and pickled red onion salad  
- Country potato salad  
- Creamy coleslaw  
- Mesquite-smoked pork ribs
- Barbecued Atlantic salmon 
- Chili-garlic rotisserie chicken 
- Potato wedges  
- Assorted dinner rolls and butter

Dessert

Chef's sweet table to include cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

 GLUTEN FREE  VEGETARIAN






DINNER

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CALIENTE SAM'S TOWN 50

Baja-style tossed salad with tomato roasted corn, cucumber, red onion and assorted dressings  

Salsa bar: pico de gallo, fire-roasted salsa, mexican corn, pickled carrots and jalapeños, sliced cucumbers  

Nacho-style cheese sauce

Fresh tortilla chips 

Carne asada* 

Carnitas 

Spanish rice

Cheese enchiladas

Refried beans

Flour and corn tortillas

Guacamole  



Dessert


Chef's sweet table to include assorted desserts and churros

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

FORTUNE COOKIE 45

Asian tossed salad with assorted dressings  

Sesame cucumber and red onion salad  

Assorted dim sum to include potsticker, steamed bun and egg roll with dipping sauces

Spicy kung pao chicken

Sweet and sour pork

Chow mein

Fried rice

Steamed rice

Stir-fried vegetables

Dessert

Fortune cookies and assorted mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

 GLUTEN FREE

 VEGETARIAN





DINNER



THREE-COURSE PLATED DINNER

Minimum 50 guests. Priced per guest.

MONTEREY

Choice of Salad

Classic Caesar salad with parmesan crisp

House garden salad with assorted dressings  

Choice of Entrée

55 blackened salmon filet and creole sauce

50 spinach and cheese stuffed chicken breast and cilantro cream sauce

65 six ounce filet with demi glace

70 shrimp scampi and 12 oz. ribeye steak

50 pasta with sautéed vegetables

Choice of One

Rice pilaf

Mashed potatoes

Roasted potatoes

Chef selection of vegetables

Dessert

Assorted desserts

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

