



# BREAKFAST & BRUNCH





## CONTINENTAL & LIGHT BREAKFAST BUFFETS

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


### CLASSICAL CONTINENTAL 15

- Croissants, assorted muffins and Danish pastries
- Sweet butter, marmalade and fruit preserves
- Individual cold cereals and milk
- Orange, apple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas






### THE SUNRISE 17

- Assorted whole fruits  
- Croissants, assorted muffins and Danish pastries
- Sweet butter, marmalade and fruit preserves
- Plain and flavored yogurts with granola 
- Hot oatmeal bar with fresh berries, brown sugar, dried fruits and maple syrup 
- Orange, apple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

### MANHATTAN 20

- Sliced fruit and berry display  
- Croissants, assorted muffins and Danish pastries
- Sweet butter, marmalade and fruit preserves
- Smoked salmon platter with fresh tomato, red onion, capers, lemon and cream cheese 
- Assorted mini bagels with cream cheese 
- Orange, apple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

### ON THE GO 18

- Fresh fruit and berry salad  
- Assorted doughnuts
- Yogurt parfait bar with granola, berries, dried fruits and honey 
- Breakfast burritos (eggs, cheese, potato, bacon)
- Berry smoothies  
- Red Bull
- Orange, apple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

 GLUTEN FREE  VEGETARIAN





# BREAKFAST & BRUNCH

## PLATED BREAKFASTS

Minimum 20 guests. Priced per guest.

Your guests will arrive to find assorted pastries with butter and fruit preserves, apple, orange and cranberry juices, freshly brewed Sam's Town signature coffee, decaf and a selection of Harney & Sons teas. Entrées are then served by our experienced banquet staff.

---

### CHORIZO CON HUEVOS 19

Eggs scrambled with chorizo. Served with refried beans, corn tortillas and fresh pico de gallo

### ALL AMERICAN 20

Scrambled eggs with your choice of sausage links, hickory-smoked bacon or center cut ham steak, served with hash brown potatoes

### COUNTRY STYLE EGGS BENEDICT 23

Split buttermilk biscuit topped with two breakfast sausage patties, poached eggs and country gravy, served with hash brown potatoes\*

### NEW ORLEANS STYLE PAIN PERDU 23

Creole French toast made with a crusty baguette served with a maple sausage patty, hickory-smoked bacon, fresh berries, warm maple syrup and freshly whipped cream

### NEW YORK STEAK & EGGS 26

Grilled steak with scrambled eggs, hash brown potatoes and sautéed asparagus\*





# BREAKFAST & BRUNCH

## FULL BREAKFAST BUFFETS

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

### THE CLASSIC 20

- Fresh fruit, melon and berry salad 🌾 🍃
- Fluffy scrambled eggs\*
- Hickory-smoked bacon and breakfast sausage links
- Breakfast potatoes
- Cinnamon brioche French toast and warm maple syrup
- Croissants, assorted muffins and Danish pastries
- Sweet butter, marmalade and fruit preserves
- Orange, apple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

### BAJA BREAKFAST 21

- Fresh fruit, melon and berry salad 🌾 🍃
- Chorizo with eggs
- Hickory-smoked bacon and breakfast sausage links
- Refried beans topped with queso fresco 🌾
- Flour and corn tortillas
- Fresh salsa bar 🌾 🍃
- Croissants, assorted muffins and Danish pastries
- Sweet butter, marmalade and fruit preserves
- Orange, apple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

### HEALTHY START 23

- Sliced fruit and berry display 🌾 🍃
- Hot oatmeal bar with fresh berries, brown sugar and maple syrup 🍃
- Spinach, bell pepper and cheddar frittata 🌾
- Turkey bacon, chicken and apple sausage
- Sliced beef steak tomatoes with grilled and chilled asparagus 🌾 🍃
- Assorted muffins with apple butter and fruit preserves
- Orange, apple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

🌾 GLUTEN FREE    🍃 VEGETARIAN





# BREAKFAST & BRUNCH

## FULL BREAKFAST BUFFETS






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

---

### SOUTHERN MORNING 25

- Fresh fruit, melon and berry salad  
- Fluffy scrambled eggs
- Southern fried chicken
- Homestyle waffles
- Biscuits and country gravy
- Cheddar cheese grits
- Croissants, assorted muffins and Danish pastries
- Sweet butter, marmalade and fruit preserves
- Orange, apple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

### CAROUSEL 33

- Sliced fruit and berry display
- Eggs Benedict\*
- Hickory-smoked bacon or breakfast sausage link
- Lyonnaise potatoes  
- Grilled New York strip steaks\*
- Eggs and omelets prepared to order.\* Selections include: tomatoes, bell peppers, mushrooms, onions, ham,   spinach, sausage, bacon, cheddar and Swiss (uniformed chef attendant)\*
- Croissants, assorted muffins and Danish pastries
- Sweet butter, marmalade and fruit preserves
- Smoked salmon platter with tomato, red onion, capers, lemon and cream cheese\*
- Assorted mini bagels with cream cheese 
- Orange, apple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

\*\$200 carving fee for uniformed chef

 GLUTEN FREE  VEGETARIAN





# BREAKFAST & BRUNCH










## BRUNCH SELECTIONS

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

### LE BISTRO 40

- Sliced fruit and berry display  
- Smoked salmon platter with tomato, red onion, capers, lemon and cream cheese\* 
- Beefsteak tomato, creamy cucumber and pickled red onion salad  
- Assorted mini bagels, croissants, muffins and Danish pastries
- Cream cheese, sweet butter, marmalade and fruit preserves
- Yogurt parfait bar with granola, berries, dried fruits and honey 
- Grand Marnier and fresh strawberry croissant french toast
- Hickory-smoked bacon and breakfast sausage links
- Lyonnais potatoes  
- Grilled salmon with spicy lemon butter and wilted spinach 
- Pork tenderloin with jalapeño and grilled corn polenta
- White chocolate bread pudding with warm bourbon whisky sauce
- Assorted mini key lime pies, brownies and cream puffs
- Orange, apple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

### FRENCH QUARTER 44

- Sliced fruit and berry display  
- Shrimp rémoulade salad 
- Assorted mini bagels, croissants, muffins and Danish pastries
- Cream cheese, sweet butter, marmalade and fruit preserves
- Chilled tomato gazpacho with brie and manchego
- Classic Caesar salad 
- Yogurt parfait bar with granola, berries, dried fruits and honey 
- Peach, berry and melon smoothies  
- Eggs Sardou (poached eggs served atop fresh artichoke hearts with creamed spinach and hollandaise)\*
- Apple cinnamon crêpes
- Hickory-smoked bacon and breakfast sausage links
- Potatoes O'Brien  
- Orange, apple and cranberry juices
- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

 GLUTEN FREE  VEGETARIAN





# BREAKFAST & BRUNCH

## BRUNCH SELECTIONS

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

### PARISIAN 50

- Sliced fruit and berry display  
- Jumbo shrimp with cocktail and rémoulade sauces 
- Beefsteak tomato and fresh mozzarella salad with olive oil and balsamic glaze  
- Raspberry field green salad with blue cheese, candied pecans and balsamic vinaigrette 
- Assorted mini bagels, croissants, muffins and Danish pastries
- Cream cheese, sweet butter, marmalade and fruit preserves
- Yogurt parfait bar with granola, berries, dried fruits and honey  
- Eggs Benedict\*
- Belgian waffles with berries and fresh whipped cream 
- Hickory-smoked bacon and breakfast sausage links
- Lyonnaise potatoes  
- Blackened salmon with lobster sauce
- Grilled rib-eye medallions with grilled jumbo asparagus and roasted garlic demi-glace\* 
- Herbed Italian rice with oven-dried tomatoes, mushrooms and crispy pancetta
- Eggs and omelets prepared to order\*
  - Selections include: tomatoes, bell peppers, mushrooms, onions, ham, spinach, sausage, bacon, cheddar and Swiss
- Bananas Foster bread pudding with vanilla bean ice cream
- Assorted French pastries
- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

\*\$200 live chef fee

 GLUTEN FREE

 VEGETARIAN





# FOOD & BEVERAGE POLICIES

## CATERING GENERAL GUIDELINES

All event requirements are due to your Catering representative no later than forty-five (45) days prior to your function. Catering office must receive signed Banquet Event Order(s) and Estimated Banquet Check(s) no less than thirty (30) days prior to the event.

Tax-exempt organizations must furnish a valid certificate of exemption to Catering office thirty (30) days prior to event.

A 19% service charge and current Nevada sales tax will be added to all applicable charges.

Buffet designed to last 1½ hours.

No food or beverages will be permitted into banquet space from outside premises.

Food or beverages cannot be removed from the banquet facilities.

## GUARANTEES

Your guaranteed guest count is due at time of contract. Your Guaranteed Guest Count is the lowest number of guests you know will be attending your event. After this number is given, it cannot be lowered, but may be increased. An updated guest count is due at fourteen (14) days prior to your event, and a final count at seven (7) days prior to your event.

## LABOR FEES

\$150 Bartender fee will apply per bartender.

\$200 Labor fee will apply per Chef attendant.

\$100 Day of labor reset fee

A notation of “++” means tax and service charge apply.

## ADDITIONAL FEES

Corkage fees of bottles of wine and champagne are subjected to a \$20.00++ per person service charge.

Outside vendor cakes/cupcakes are subject to a \$3++ per person service charge

## PAYMENTS

Payments shall be made in advance of function, unless credit has been established, in which event deposit should be paid at the time of signing the contract and an additional payment will be required twenty-four (24) hours before the event.

The Banquet Event Order (BEO) outlines all goods and services ordered by the client. Client's signature is required on the BEO and represents an agreement and approval. All banquet checks presented prior to final billing are subject to audit and may vary from final invoiced banquet checks.

## SPECIAL DIETS

Our banquet culinary team can accommodate the following common food allergies with advance notice of fourteen (14) days:

Wheat/Gluten Free GF, Kosher Style, Dairy Free/Lactose Intolerant, Vegetarian/Vegan V/VG

## PLATED MENUS

For all plated menus served with multiple entrée choices, all guests must be served the same soup or salad and dessert course.

Guarantee of each entrée selection is due to Catering Manager at least fourteen (14) business days prior to event.

Guest entrée selection must be identified on place card provided by host.

