



**SAM'S TOWN**  
HOTEL & GAMBLING HALL, LAS VEGAS

CATERING MENU





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*While you may select from any of these chef-crafted menus, our team is happy to custom tailor the perfect menu to fit your guests’ dietary needs, tastes and styles*

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Prices do not include a taxable service charge of 19% and applicable taxes. Items and prices are subject to change.

\*thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked





# 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.





# 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



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# 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
- Lyonnise 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



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# 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



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# 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
- Lyonnais 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



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# LUNCH

## LUNCH BUFFETS

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

### FIELD OF GREENS 26

Chef's soup du jour

Thick-cut beefsteak tomatoes with fresh mozzarella 🌾🌿

Grilled vegetable pasta salad 🌿

Country potato salad

Chopped romaine, baby spinach and mixed field greens 🌾🌿

Diced grilled chicken, sliced mushrooms, bacon, shredded cheese, black olives, cherry tomato, cucumber, garlic croutons, chopped egg and shredded carrots 🌾🌿

Assorted vinaigrettes and dressings 🌾🌿

Dinner rolls and breadsticks

Sliced fruit and berry display 🌾🌿

#### Dessert

Chef's sweet table to include cakes and mini pastries

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

### THAT'S A WRAP 28

Chef's soup du jour

Garden salad with assorted dressings 🌾🌿

Grilled vegetable pasta salad 🌾🌿

Country potato salad 🌾🌿

Creamy coleslaw 🌾🌿

Assortment of grilled chicken and grilled vegetable wraps

East coast Italian-style hoagies

Roast turkey and Swiss on croissants

Fresh fruit, melon and berry salad 🌾🌿

#### Dessert

Chef's sweet table to include cakes and mini pastries

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas



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# LUNCH

## LUNCH BUFFETS

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

### CAFÉ AMERICANO 29

Chef's soup du jour



Mixed field greens with assorted dressings  

Grilled vegetable pasta salad  

Gold potato salad 

Grilled chicken breast 

Grilled ground sirloin patties\*

Brown sugar and Tabasco sweet potato wedges  

Chef's selection of grilled and sautéed vegetables  

Sliced cheddar and Swiss, mustards, ketchup and mayonnaise

Burger buns, green leaf lettuce, deli pickles, sliced tomatoes and red onions  

#### Dessert

Chef's sweet table to include cakes and mini pastries

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

### THE CORNER DELI 29

Chef's soup du jour

Freshly tossed Caesar salad

Creamy coleslaw  

Country potato salad  

Sliced deli meat display to include: roast beef, honey smoked ham, fresh roast turkey and genoa salami

Choice of egg salad, tuna salad or chicken salad

Green leaf lettuce, deli pickles, sliced tomatoes and red onions

Swiss, pepper jack, cheddar and provolone

Whole grain and yellow mustards, creamy horseradish and mayonnaise

White, wheat, sourdough and marble rye bread

#### Dessert

Chef's sweet table to include cakes and mini pastries

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas



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# LUNCH

## LUNCH BUFFETS

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

### DOWN HOME FISH FRY 30

- Tossed garden salad with assorted dressings  
- Crisp coleslaw  
- Country potato salad 
- Fresh fruit, melon and berry salad  
- Southern fried catfish
- Rotisserie chicken 
- Hushpuppies
- Fresh corn cobbettes
- Macaroni and cheese
- Cocktail, tartar and rémoulade sauces
- Buttermilk biscuits and dinner rolls with honey and butter


#### Dessert

Key lime tarts and chocolate brownies

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

### RED DRAGON EXPRESS 30

- Wonton soup
- Garden salad with Asian dressing  
- Sesame cucumber salad  
- Beef and broccoli
- Sweet and sour chicken
- Chow mein noodles
- Pork-fried rice
- Stir-fried vegetables 

#### Dessert

Assorted mini pastries and fortune cookies

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas



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# LUNCH

## LUNCH BUFFETS



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

### SOUTH OF THE BORDER 29

Romaine and cilantro salad with assorted dressings  

Fresh fruit, melon and berry salad  

Fresh tortilla chips  

Salsa bar to include: pico de gallo, fire-roasted salsa, black bean salsa, pickled carrots and jalapeños, sliced cucumbers  

Spicy shredded chicken

Fajita-style beef\* 

Cheese enchiladas

Spanish rice

Refried beans 

Flour and corn tortillas

#### Dessert

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


#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

### PASTA PRIMA 30

Classic tossed Caesar salad  

Fresh mozzarella and tomato salad with basil and extra virgin olive oil

Chef's tomato Florentine soup 

Parmesan-crust chicken breast on a bed of marinara

Orange roughy française with lemon caper butter sauce

Fresh cavatelli pasta with Bolognese sauce

Chef's selection of fresh vegetables sautéed in olive oil and crushed garlic

Rustic Italian bread display

#### Dessert

Mini tiramisu, cannoli and éclairs

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas



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# LUNCH

## PLATED LUNCH









Minimum 20 guests. Priced per guest.

### PLATED SOUP, SALAD, SANDWICH & DESSERT 23

#### Soup - choice of one

- Chef's soup du jour
- Country chicken noodle
- Broccoli and cheddar

#### Salad & Sandwich - choice of one of each (Salad and half sandwich will be plated together)

- Classic Caesar salad 
- Tossed salad with cheddar & ranch 
- Spinach salad with bacon vinaigrette 
- Field greens with raspberry vinaigrette  
- Vegetable crudité's with dipping sauce  
- Roast beef and cheddar on wheat
- Turkey and Swiss on a croissant
- Grilled vegetable wrap 
- Chicken or tuna salad on wheat
- Chinese chicken salad wrap
- Corned beef on rye with coleslaw and Thousand Island dressing

#### Dessert

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

#### Beverages

- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas



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# LUNCH

## PLATED LUNCH

Priced per guest. Minimum 20 guests.

### PLATED THREE COURSE LUNCHEON 30

#### Appetizer - choice of one soup or salad

Creole tomato bisque 🌾

Country chicken noodle

New England clam chowder

Broccoli and cheddar

Classic Caesar salad

Tossed salad with cheddar and ranch

Spinach salad 🌾 🌿

Field greens with raspberry vinaigrette 🌾 🌿

#### Entrée - choice of one

Half roasted rosemary chicken with natural jus 🌾

Spinach and Boursin cheese stuffed chicken breast with Parmesan cream 🌾

Blackened salmon with saveur creole sauce 🌾

Grilled flat iron steak with red wine demi-glace\*

Vegetable lasagna with herb béchamel

#### Side Dish - choice of one

Macaroni & cheese

Penne Alfredo

Vegetable rice pilaf

Fresh whipped potatoes

Rosemary roasted potatoes 🌾 🌿

#### Dessert - choice of one

Carrot cake

Chocolate cake

Fresh fruit parfait

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

### BOX LUNCHES 18

#### Sandwich - choice of one (Includes a piece of whole fresh fruit, individual bag of chips and chocolate chip cookie)

Roast beef and cheddar on baguette

Turkey and Swiss on croissant

Chicken salad or tuna salad on wheat

Chinese chicken salad wrap



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# DINNER

## DINNER BUFFETS

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

### FOOD FOR THOUGHT 40

- Tossed garden salad with assorted dressings
- Creamy cucumber and roasted red pepper salad
- Chicken marsala
- London broil with natural au jus 🌾
- 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 a selection of Harney & Sons teas

### BUBBA'S BBQ 40

- 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 🌾
- Fresh roasted corn succotash 🌾
- Red beans and rice
- Brown sugar and Tabasco sweet potato wedges 🌾 🌿
- Assorted dinner rolls and butter

#### Dessert

- Hot apple cobbler
- Chef's sweet table to include cakes and mini pastries

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas



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# DINNER

## DINNER BUFFETS

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

### CALIENTE SAM'S TOWN 40

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

Salsa bar: pico de gallo, fire-roasted salsa, black bean salsa, pickled carrots and jalapeños, sliced cucumbers 🌾🌱

Spicy shrimp and avocado ceviche\* 🌾

Nacho-style cheese sauce Fresh tortilla chips 🌾

Carne asada\* 🌾 Carnitas 🌾

Marinated lemon chicken 🌾 Spanish rice

Cheese enchiladas Refried beans

Flour and corn tortillas Guacamole 🌾🌱

#### Dessert

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

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

### KA'ANAPALI 42

Tossed garden salad with assorted dressings 🌾🌱

Hawaiian-style ahi tuna poke served on a crispy sesame wonton\*

Polynesian glass noodle salad

Fresh fruit and melon salad 🌾🌱

Pork loin with soy-ginger glaze 🌾

Teriyaki chicken breast 🌾

Sesame tuna filet with sweet coconut chili sauce\*

Island rice

Stir-fried vegetables

Steamed jasmine rice

#### Dessert

Hawaiian rolls and sweet cream butter

Warm pineapple white chocolate bread pudding

Kona coffee cheesecake

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

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# DINNER

## DINNER BUFFETS

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

### FORTUNE COOKIE 40

- Asian tossed salad with assorted dressings 🌾 🌿
- Sesame cucumber and red onion salad 🌾 🌿
- Edamame
- Assorted dim sum to include potsticker, steamed bun and egg roll with dipping sauces
- Spicy kung pao beef
- Singapore noodles with chicken
- Pan-fried rice noodles with ginger and green onions
- Combination 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 a selection of Harney & Sons teas

### CONSTANTINO 50

- Field green salad with assorted dressings 🌾 🌿
- Caprese 🌿
- Grilled and marinated vegetables and select Italian meats
- Hummus, feta and pita chips
- Grilled beef medallions with green peppercorn demi-glace\* 🌾
- Salmon, clams and shrimp cioppino in a seafood broth\* 🌾
- Spinach and artichoke-stuffed chicken breast 🌾
- Saffron rice
- Chef's sautéed vegetable selection
- Penne pasta with basil, cherry tomatoes and mushrooms
- Freshly baked artisan breads and butter

#### Dessert

- Mini tiramisu, cannoli and éclairs
- Petit fruit tarts

#### Beverages

- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

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# DINNER

## DINNER BUFFETS

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

### COSMOPOLITAN 50

- Classic tossed Caesar salad with Parmesan crisp
- Fresh mozzarella, tomato and basil salad 
- Sliced fresh fruit and melon display  
- Ahi tuna poke served with crispy sesame wontons\*
- Grilled rib-eye medallions\* 
- Ahi tuna with wasabi mashed potatoes and spicy Asian sauce\* 
- Prosciutto and sun-dried tomato stuffed chicken breast 
- Roasted garlic whipped potatoes 
- Sautéed asparagus with baby vegetables  
- Orzo with wild mushrooms
- Freshly baked artisan breads and butter

### Dessert

- New York-style cheesecake with chocolate and caramel sauces
- Full assortment of mini pastries

### Beverages

- Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas

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# DINNER

## THREE-COURSE PLATED DINNERS

Minimum 20 guests. Priced per guest.

### MONTEREY 42

#### Choice of Soup or Salad

Traditional seafood gumbo

Tomato bisque

Classic Caesar salad with Parmesan crisp

House garden salad with assorted dressings  

#### Choice of Entrée

Blackened salmon filet with fresh herbed rice pilaf, chef's selection of vegetables and creole sauce

Chorizo-stuffed chicken breast with refried beans, Spanish rice, chef's selection of vegetables and a cilantro cream sauce

Grilled flat iron steak with beef demi-glace, macaroni & cheese and chef's selection of vegetables\*

#### Choice of Dessert

Fresh melon & berry martini  

Lemon meringue tart

Warm white chocolate bread pudding

#### Beverages


Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas


### TORREY PINES 52

#### Choice of Soup or Salad

New England clam chowder

Cream of roasted red pepper and asparagus soup 

Classic Caesar salad with Parmesan crisp 


Field greens with fresh raspberries, stilton cheese and candied walnuts with balsamic dressing  

#### Choice of Entrée

Ahi tuna filet with wasabi mashed potatoes, chef's selection of vegetables and a spicy Asian sauce\*

Wild mushroom and spinach-stuffed chicken breast with freshly whipped potatoes, chef's selection of vegetables and a 

California chardonnay chicken jus

Grilled New York strip steak with peppercorn demi-glace, roasted garlic whipped potatoes and chef's selection  of vegetables\*

#### Choice of Dessert

Warm white chocolate bread pudding

Individual chocolate mousse cake

New York-style cheesecake with fresh seasonal berries

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas



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# DINNER

## THREE-COURSE PLATED DINNERS

Minimum 20 guests. Priced per guest.

### AUGUSTA 62

#### Choice of Soup or Salad


Creamed lobster bisque


Cream of roasted red pepper and asparagus soup

Classic Caesar salad with grilled asparagus and tomato

Field greens with fresh raspberries, blue cheese crumbles and candied walnuts with balsamic vinaigrette  

#### Choice of Entrée

Petite filet mignon with beef demi-glace, blackened salmon served with lemon butter sauce, freshly whipped potatoes and chef's selection of vegetables\* 

Petite filet mignon with beef demi-glace, wild mushroom and spinach stuffed chicken breast, served with chardonnay wine sauce, freshly whipped potatoes and chef's selection of vegetables\* 

7oz filet mignon with green peppercorn sauce, roasted garlic whipped potatoes and chef's selection of vegetables\* 

8oz salmon filet with lemon butter sauce, vegetable rice pilaf and chef's selection of vegetables\* 

#### Choice of Dessert

Crème brûlée with fresh seasonal berries

Individual chocolate mousse cake

New York-style cheesecake with fresh seasonal berries

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas



GLUTEN FREE



VEGETARIAN





# DINNER

## ENHANCEMENTS

Choose one or more to enhance a dinner menu

### TRADITIONAL 14

- Penne marinara
- Rigatoni Alfredo
- Fresh cavatelli with pesto

### MÉNAGE 15

- Penne in creole chicken sauce
- Combination fried rice
- Rigatoni in wild mushroom cream

### TACO TRUCK STYLE 20

- Pork carnitas
- Fajita-style chicken\*
- Carne asada
- Flour and corn tortillas
- Tortilla chips
- Salsa bar: pico de gallo, fire-roasted salsa, black bean salsa, pickled carrots and jalapeños and sliced cucumber

### FROM THE WOK 15

- Chicken pad thai
- Pan-fried noodle with ginger and green onion
- Combination fried rice

### DIM SUM STATION 22

- Crab Rangoon
- BBQ pork bun
- Vegetable egg roll
- Pork potstickers
- Shrimp shu mai
- Condiments to include: soy sauce, sweet chili sauce, sesame and chili oils and chopped cilantro

### POTATO MARTINI BAR 12

Yukon Gold, sweet potato and purple Peruvian mashed potatoes. Accompanied by shredded cheddar and jack, crumbled bacon, green onion, crispy onions, sour cream, brown sugar, roasted garlic and white and brown gravy.

## ENHANCEMENTS

Plated appetizers to enhance your meal. Priced per guest

### CHILLED

- Traditional jumbo shrimp cocktail served with fresh lemon, cocktail and rémoulade sauces | 12 🌱
- Ahi tuna poke served on a crispy sesame wontons\* | 12
- Seared rare sliced rib-eye with avocado, charred chili, tomato and tortilla crisp\* | 12

### HOT

- Jumbo lump crab cake with roasted corn and black bean salsa | 14
- Pan-fried pork pot stickers with spicy soy sauce and sesame | 8
- Marinated grilled shrimp with chili sauce | 14



GLUTEN FREE



VEGETARIAN





# MEETINGS

## MEETING BREAK PACKAGES

Minimum 20 guests. Priced per guest.

To simplify your meeting needs, we offer specialized break packages. All packages include a continental breakfast, mid-morning and afternoon break. Lunch may be added at an additional charge.

### THE ELKHORN 28

Service provided for 90 minutes for continental breakfast and 30 minutes for mid-morning and afternoon breaks

#### Breakfast

Seasonal sliced fruit and berries  

Croissants, muffins and Danish pastries

Sweet butter, marmalade and fruit preserves

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and a selection of Harney & Sons teas

Orange, apple, cranberry and tomato juices

#### Mid-Morning Break

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and a selection of Harney & Sons teas, assorted Pepsi brand soft drinks and Sam's Town bottled water

#### Afternoon Break

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and a selection of Harney & Sons teas, assorted Pepsi brand soft drinks and Sam's Town bottled water

Freshly-baked cookies and brownies

#### Enhancements 1.50

Substitute freshly squeezed orange or grapefruit juice (per guest)



GLUTEN FREE



VEGETARIAN





# MEETINGS

## MEETING BREAK PACKAGES

Minimum 20 guests. Priced per guest.

To simplify your meeting needs, we offer specialized break packages. All packages include a continental breakfast, mid-morning and afternoon break. Lunch may be added at an additional charge.

### THE DEER SPRINGS 33

Service provided for 90 minutes for continental breakfast and 30 minutes for mid-morning and afternoon breaks

#### Breakfast

Seasonal sliced fruit and berries  

Muffins and sticky buns

Hot ham, egg and cheese breakfast croissants

Sweet butter, marmalade and fruit preserves

Freshly brewed Sam's Town signature coffee, decaffeinated coffee, and a selection of Harney & Sons teas

Orange, apple, cranberry and tomato juice

#### Mid-Morning Break

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and a selection of Harney & Sons teas, assorted Pepsi brand soft drinks and Sam's Town bottled water

#### Afternoon Break

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and a selection of Harney & Sons teas, assorted Pepsi brand soft drinks and Sam's Town bottled water

Selection of candy bars

Whole fresh fruit

#### Enhancements 1.50

Substitute freshly squeezed orange or grapefruit juice (per guest)



GLUTEN FREE



VEGETARIAN





# MEETINGS

## MEETING BREAK PACKAGES

Minimum 20 guests. Priced per guest.

To simplify your meeting needs, we offer specialized break packages. All packages include a continental breakfast, mid-morning and afternoon break. Lunch may be added at an additional charge.

### MEETING PLANNER EXECUTIVE PACKAGE 45

Service provided for 90 minutes for continental breakfast and 30 minutes for mid-morning and afternoon breaks

#### Continental Breakfast

Assorted chilled juices

Assorted breakfast breads and pastries

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and a selection of Harney & Sons teas

#### Mid-Morning Break

Refresh coffee and teas

#### Lunch

Freshly brewed Sam's Town signature coffee, decaffeinated coffee and a selection of Harney & Sons teas

One of the following:

Deli Buffet

Italian Buffet

Mexican Buffet

#### Afternoon Break

Iced-tea and assorted soft drinks

One of the following:

Cookies and fruit cups

Chips with salsa and mixed nuts

Brownies and granola bars





# MEETINGS

## THEMED REFRESHMENT BREAKS

Minimum 20 guests. Break packages are based on 30 minutes of service. Priced per guest.

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### ON THE GO 10

Freshly brewed Sam's Town signature coffee, decaffeinated coffee, and a selection of Harney & Sons teas  
Assortment of non-alcoholic syrups to include French vanilla, almond and raspberry

### SWEET N' SALTY 12

Warm, soft, salted and plain pretzels served with Dijon, yellow mustard and cheese sauce  
Assorted Pepsi brand soft drinks and Sam's Town bottled water

### NACHO BAR 12

Nachos  
Assorted Pepsi brand soft drinks and Sam's Town bottled water

### CHOCOHOLIC 14

Chocolate chip cookies, mini chocolate cupcakes and chocolate brownies  
Chocolate milk, whole milk and low-fat milk and freshly brewed Sam's Town signature coffee, and decaffeinated coffee

### THE ICE CREAM PARLOR\* 14

Hand-dipped vanilla, chocolate and strawberry ice creams  
Chocolate, strawberry and caramel sauces  
Freshly whipped cream, nuts and assorted toppings  
Assorted Pepsi brand soft drinks and Sam's Town bottled water

### THE HEALTH NUT 16

Turkey pinwheels with cranberry compote and grain mustard  
Assorted energy and granola bars  
Whole fresh fruit  
Whole grain bran-apple muffins with natural apple butter spread  
Assortment of juices





# MEETINGS

## THEMED REFRESHMENT BREAKS

Minimum 20 guests. Break packages are based on 30 minutes of service. Priced per guest.

### THE AFTER SCHOOL SNACK 12

Chocolate milk, whole milk and low-fat milk

Assortment of jumbo fresh cookies to include: chocolate chip, oatmeal raisin, peanut butter and white chocolate macadamia nut

### TEA TIME 15

Selection of miniature scones, assorted tea sandwiches, miniature fruit tarts and pastries

Assortment of Harney & Sons teas, freshly brewed Sam's Town signature coffee and decaffeinated coffee

### BALLPARK BREAK 13

Stadium hot dogs with all the fixings

Freshly popped popcorn, Cracker Jack and soft pretzels with cheddar cheese sauce and honey mustard

Root beer, cream soda and iced tea

### SOUTH OF THE BORDER 14

Taquitos, churros, tortilla chips, salsa and sour cream

Assortment of Pepsi brand soft drinks and Sam's Town bottled water



# MEETINGS

## SNACKS

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Danish, croissant, donut or muffin selections (per dozen)	30
Assorted bagels & cream cheese (per dozen)	37
Assortment of open-faced finger sandwiches (per dozen)	35
Seasonal whole fresh fruit (per piece)	3
Jumbo cookies (per dozen)	36
Lemon/marble pound cake (per dozen slices)	36
Rice Krispy treats (per dozen)	30
Assortment of blonde & fudge brownies (per dozen)	30
Assortment of French & Viennese pastries (per dozen)	42
Fresh fruit with your choice of honey, yogurt or chocolate sauce (per 12 guests)	48
Sliced seasonal fresh fruit & berries (per guest, minimum 10 guests)	7
Jumbo soft pretzels with honey mustard & cheddar cheese sauce (per dozen)	42
Assorted candy bars (each)	4
Assorted ice cream bars (each)	5
Assortment of energy/granola bars (each)	4
Assorted deluxe mixed nuts (per pound)	35
Individual bags of chips	4
Kettle chips or tortilla chips (per bowl, serves 12)	28
Freshly popped popcorn (per bowl, serves 25)	24
Kettle chips, guacamole (per bowl, serves 12)	20
Vegetable or onion dip (quart)	60





# MEETINGS

## REFRESHMENTS

Freshly brewed Sam's Town signature coffee, regular or decaffeinated (per gallon)	43
Assortment of Harney & Sons premium teas (per gallon)	20
Freshly squeezed orange or grapefruit juice (per quart)	20
Cranberry, apple and pineapple juices (per quart)	6
Assorted Naked juices (each)	3.50
Assorted Pepsi brand soft drinks (each)	3
Sam's Town bottled water (each)	3.50
Panna mineral water (each 16.9oz)	10
Chilled Panna amd San Pellegrino water (1 liter)	3
Chocolate and whole milk (each)	6
Assorted Starbucks Frappuccino and Double Shot (each)	





# MEETINGS

## BOXED LUNCHES

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### CALIFORNIA DREAMIN' 21

Smoked turkey, with shredded lettuce & avocado or ham & cheese with shredded lettuce & sliced tomato on choice of croissants or kaiser roll

Mini cheese, fresh fruit compote, potato salad, brownie & soda

### EUROPEAN 22

Smoked turkey, ham, salami & cheese, tomatoes, lettuce, oil & vinegar, fresh hoagie roll

Carrot & celery sticks with ranch dressing, crisp apple, potato salad, chocolate treat and a soda

### THE "VEGGIE" WRAP 21

Sliced avocados, tomatoes, roasted red & yellow bell peppers, sliced cucumbers with shredded lettuce and a cheese spread, balsamic vinaigrette drizzle, spinach wrap

Potato salad & a crisp apple, bottled soft drink

## CHILLED SALADS & PLATES

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### GRILLED CHICKEN CAESAR SALAD 23

Julienned chicken breast, romaine lettuce, garlic croutons & fresh grated imported parmesan cheese tossed in a classical caesar dressing served with rolls & butter, chefs dessert selection, regular & decaf coffee, iced tea

### SEASONAL FRUIT & SALAD 24

Served with choice of chicken, egg or tuna salad served with rolls & butter, chefs dessert selection, regular & decaf coffee, iced tea

### COBB SALAD 25

Classic salad prepared with fresh lettuce, tomato, avocado, black olives, egg, bacon, diced chicken breast and crumbled bleu cheese served with rolls & butter, chefs dessert selection, regular & decaf coffee, iced tea

### ORIENTAL CHICKEN SALAD 23

Grilled chicken breast with mixed greens, crispy noodles, mandarin orange segments & spicy oriental dressing served with rolls & butter, chefs dessert selection, regular & decaf coffee, iced tea







# PARTY

## QUINCEAÑERA, GRADUATION, SWEET SIXTEEN

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

### COTILLION 48

#### Appetizers

- California field green salad with assorted dressing 
- Garden vegetable platter served with dipping sauces 
- Freshly sliced fruit, melon and berry display  
- Fresh tortilla chips and nacho cheese sauce

#### Entrées & Sides

- Cheeseburger sliders\*
- Assorted specialty pizzas
- Chicken fingers
- Pork egg rolls with dipping sauces
- Sweet potato tater tots
- Macaroni and cheese

#### Beverages

- Freshly brewed Sam's Town signature coffee, decaf, selection of Harney & Sons teas, iced tea and lemonade

#### Desserts

- Tres leches cake, warm churros, cream puffs and cookies

#### Included in the Reception Package

- Head table or sweetheart table for the guest of honor
- Traditional banquet set up with round tables
- Fine china, glassware, serving pieces and choice of complimentary white, ivory or black linens
- Gift table, guest book table and DJ table



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VEGETARIAN





# PARTY


## QUINCEAÑERA, GRADUATION, SWEET SIXTEEN

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

### PRINCESS PARTY 54

#### Appetizers

Albóndigas soup

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

Spicy shrimp and avocado ceviche  

Fresh tortilla chips and nacho cheese sauce

#### Entrées & Sides

Carne asada\* 

Carnitas 



Marinated lemon chicken 

Spanish rice

Cheese enchiladas 

Refried beans 

Flour and corn tortillas

Salsa bar to include: pico de gallo, fire-roasted salsa, black bean salsa, pickled carrots and jalapeños and sliced cucumbers  

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf, selection of Harney & Sons teas, iced tea and lemonade

#### Desserts

Sheet cake

#### Included in the Reception Package

Sheet cake

Head table or sweetheart table for the guest of honor

Traditional banquet set up with round tables

Fine china, glassware, serving pieces and choice of complimentary white, ivory or black linens

Dance floor

Gift table, guest book table and DJ table

 GLUTEN FREE

 VEGETARIAN





# PARTY



## QUINCEAÑERA, GRADUATION, SWEET SIXTEEN

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

### DEBUTANTE 60

#### Appetizers

Classic tossed Caesar salad

Fresh mozzarella, tomato and basil salad with extra virgin olive oil and balsamic glaze  

Italian meat and assorted cheese platter with marinated olives and peppers

#### Entrées & Sides

Parmesan-crusted chicken breast on a bed of marinara

Red snapper française

Beef medallions with vegetable caponata\*

Penne Bolognese

Chef's selection of fresh vegetables sautéed in olive oil  

Italian bread display

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf, selection of Harney & Sons teas, iced tea and lemonade

#### Desserts

Specialty three-tiered cake

Mini tiramisu, cannolis and éclairs

#### Included in the Reception Package

Head table or sweetheart table for the guest of honor

Traditional banquet set up with round tables

Fine china, glassware, serving pieces and choice of white, ivory or black linens

Gift table, guest book table and DJ table

Dance floor

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# PARTY

## QUINCEAÑERA, GRADUATION, SWEET SIXTEEN

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

### SWEET MOMENTS 60

#### Appetizers

- Pozole soup 🌾
- California field green salad with assorted dressings 🌾 🌿
- Spicy shrimp and avocado ceviche 🌾
- Fresh tortilla chips and nacho cheese sauce

#### Entrées & Sides

- Carne asada\* 🌾
- Chicken mole
- Pork carnitas with pickled red onion
- Spanish rice
- Chile rellenos
- Refried beans
- Flour and corn tortillas
- Salsa bar to include: pico de gallo, fire roasted salsa, black bean salsa, pickled carrots and jalapeños and sliced cucumbers

#### Beverages

- Freshly brewed Sam's Town signature coffee, decaf, selection of Harney & Sons teas, iced tea and lemonade
- Soft drinks

#### Desserts

- Specialty tiered cake
- Flan
- Assorted churros and dipping sauces

#### Included in the Reception Package

- Head table or sweetheart table for the guest of honor
- Traditional banquet set up with round tables
- Fine china, glassware and serving pieces and choice of complimentary white, ivory or black linens
- Dance floor
- Gift table, guest book table, cake table and DJ table



GLUTEN FREE



VEGETARIAN





# WEDDING

## WEDDINGS & CELEBRATIONS

Take the first steps of your future together in the intimate and lovely surroundings of the Sam's Town Hotel & Casino. Plan your celebration with ease and style knowing that the Sam's Town staff is here for you every step of the way.

### THE CEREMONY

Our banquet or poolside facilities provide unique settings for an unforgettable day. Included in the package:

- Half-hour ceremony
- Theater-style seating
- Wedding arbor that your florist can decorate with you in mind
- Microphone
- Citrus-infused water station
- Indoor ceremonies
- Outdoor patio ceremonies
- Outdoor poolside ceremonies
- Bridal room upon availability
- Half-hour wedding rehearsal; date and time upon availability

### THE RECEPTION

Your wedding celebration will take place in one of our elegant and perfect reception rooms. Minimum 50 guests.

Included in the reception package:

- Four-hour reception
- Classic buttercream cake by Universal Bakery
- Head table or sweetheart table for the bride and groom
- Traditional banquet set up with reception rounds
- Fine china, glassware, serving pieces and choice of complimentary white, ivory or black linens
- Dance floor
- Gift table, guest book table and cake table
- Traditional champagne toast

### THE PLANNING

The Sam's Town Hotel & Casino Sales & Catering staff have a prepared list of the finest florists, impeccable officiants, entertaining DJs, fun-filled photo booths and décor professionals to help you with preparation for your unforgettable day.

### THE ATRIUM

- 5 - 50 people
- Complimentary bottle of sparkling wine
- White wedding arch
- Beautiful recorded wedding march music
- Banquet chairs
- \$550 Sunday through Thursday
- \$650 Friday, Saturday & Holidays
- Minister fee is an additional charge. Officiate information available





# WEDDING

## WEDDING BUFFET SERVICE

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

### STERLING BRUNCH 50

Served by 2:00pm

#### From the Bakery

Assorted mini bagels, croissants, muffins and Danish pastries

Cream cheese, butter, marmalade and fruit preserves

#### Cold Buffet

Freshly sliced fruit, melon and berry display

Tossed Caesar salad with Parmesan crisps

Smoked salmon platter with red onion, tomatoes and capers served with wedged lemons and cream cheese

Tomato, cucumber and pickled red onion salad

Yogurt parfait bar with granola, berries, dried fruits and honey

#### Main Course

Eggs Benedict\*

Grand Marnier and fresh strawberry French toast

Hickory smoked bacon and maple sausage links

Potatoes O'Brien or hash browns

Orange roughy filet with champagne cream sauce

Pork tenderloin with jalapeño and grilled corn polenta

Fresh fruit crêpes or cheese blintzes

#### Sweet Table

White chocolate bread pudding

#### Beverages

Cranberry, freshly squeezed orange and grapefruit juices

Freshly brewed Sam's Town signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea

Mimosas and Bloody Marys

#### Toast

Sparkling wine is served to toast

#### Wedding Cake

Your choice of flavors from Universal Bakery





# WEDDING

## WEDDING BUFFET SERVICE

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

### GOLDEN BRUNCH 52

Served by 2:00pm

#### From the Bakery

Assorted mini bagels, croissants, muffins and Danish pastries  
Cream cheese, butter, marmalade and fruit preserves

#### Cold Buffet

Freshly sliced fruit, melon and berry display  
Field greens salad with fresh raspberries, almonds and blue cheese crumbs, with choice of dressings  
Jumbo shrimp with cocktail and rémoulade sauces  
Tomato, cucumber and pickled red onion salad  
Yogurt parfait bar with granola, berries, dried fruits and honey

#### Main Course

Sliced prime rib topped with poached eggs, served with creamed spinach and hollandaise\*  
Apple cinnamon crêpes  
Hickory smoked bacon and breakfast sausage links  
Lyonnais potatoes  
Blackened salmon with creamy lobster bisque  
Beef tenderloin medallions with grilled jumbo asparagus and roasted garlic demi-glace\*  
Housemade fresh potato and chive pancakes, served with sour cream

#### Omelet Station (Uniformed chef attendant)\*

Eggs and omelets prepared to order. Selections include tomatoes, bell peppers, mushrooms, onions, ham, spinach, sausage, bacon, cheddar and Swiss

Add smoked salmon or shrimp for an additional charge

#### Sweet Table

White chocolate bread pudding

#### Beverages

Cranberry, freshly squeezed orange and grapefruit juices  
Freshly brewed Sam's Town signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea  
Mimosas and Bloody Marys

#### Toast

Sparkling wine is served to toast

#### Wedding Cake

Your choice of flavors from Universal Bakery

\*\$200 carving fee for uniform chef





# WEDDING

## WEDDING BUFFET SERVICE

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

### THE PERFECT DAY 60

#### Reception

- Freshly sliced fruit, melon and berry display
- Imported and domestic cheese display

#### Dinner Buffet

- Tossed Caesar salad with Parmesan crisps
- Tomato, cucumber and pickled red onion salad
- Grilled vegetable pasta salad
- Freshly baked artisan rolls and butter
- Grilled rib-eye medallions with wild mushroom demi-glace\*
- Chicken breast Angelo
- Seared salmon with spicy lemon butter and spinach
- Freshly whipped potatoes
- Chef's selection of sautéed vegetables

#### Beverages

- Freshly brewed Sam's Town signature coffee, decaf, selection of Harney & Sons teas, iced tea and lemonade

#### Toast

- Sparkling wine is served to toast

#### Wedding Cake

- Your choice of flavors from Universal Bakery





# WEDDING

## WEDDING BUFFET SERVICE

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

### FOREVER YOURS 70

#### Reception

- Freshly sliced fruit, melon and berry display
- Choice of three hors d'oeuvres to be hand passed

#### Cold

- Citrus-cured salmon on cucumber
- Tomato and Kalamata olive bruschetta
- Balsamic cream cheese stuffed strawberry
- Truffled goat cheese tartlet
- Prosciutto-wrapped cantaloupe
- Beef tartare on crostini\*

#### Hot

- Spring roll with dipping sauces
- Assorted mini quiche
- Blackened rib-eye kabob\*
- Mini beef Wellington
- Bacon-wrapped asparagus
- Sausage-stuffed mushroom

#### Dinner Buffet

- Field greens with fresh raspberries, blue cheese crumbles and candied walnuts
- Beefsteak tomato and fresh mozzarella salad, olive oil and balsamic glaze\*
- Grilled vegetable pasta salad
- Freshly baked artisan rolls and butter
- Grilled rib-eye medallions with wild mushroom demi glaze\*
- Prosciutto and sun-dried tomato stuffed chicken breast
- Blackened salmon with lobster sauce
- Penne pasta with asparagus, cherry tomatoes and Alfredo sauce
- Roasted garlic whipped potatoes
- Chef's selection of sautéed vegetables

#### Sweet Table

- Chef's assortment of mini pastries

#### Beverages

- Freshly brewed Sam's Town signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea

#### Toast

- Sparkling wine is served to toast

#### Wedding Cake

- Your choice of flavors from Universal Bakery



# WEDDING

## WEDDING BUFFET SERVICE

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

### THE MARQUEE RECEPTION 80

**First Hour** Choice of five hors d'oeuvres to be hand passed

#### Cold

- Citrus-cured salmon on cucumber
- Tomato and Kalamata olive bruschetta
- Balsamic cream cheese stuffed strawberries
- Truffled goat cheese tartlet
- Prosciutto-wrapped melon
- Beef tartare on crostini\*

#### Salad Station

Choice of Two

- Tossed Caesar salad with Parmesan crisps
- Field greens with fresh raspberries, blue cheese and candied walnuts
- Beefsteak tomato and fresh mozzarella salad
- Grilled vegetable pasta salad
- Tomato, cucumber and pickled red onion salad

#### Cold Displays

Choice of Two

- Garden vegetable platter
- Freshly sliced fruit, melon and berry display
- Italian meat and cheese platter
- Grilled and marinated vegetable platter
- Imported and domestic cheese display
- Hummus, feta and pita display

#### Carving Station

Choice of One

(Uniformed chef attendant)\*

- Asian barbecued pork
- Slow-roasted prime rib\*
- Boneless Cajun turkey breast
- Mesquite smoked pork loin
- Leg of lamb with mint demi-glace\*
- Bourbon glazed ham

Served with small rolls, appropriate condiments and sauces

#### Hot

- Spring roll with dipping sauces
- Assorted mini quiche
- Blackened rib-eye kabob\*
- Mini beef Wellington
- Bacon-wrapped asparagus
- Sausage-stuffed mushroom

#### Potato Martini Bar

Yukon Gold, sweet potato and purple Peruvian whipped potatoes, served with shredded cheddar and jack, crumbled bacon, green onion, crispy onions, sour cream, brown sugar, roasted garlic and white and brown gravies

#### Sweet Table

- Miniature éclairs, cannoli and tiramisu
- Chocolate strawberries, pineapple and crispy rice treats

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea

#### Toast

Sparkling wine is served to toast

#### Wedding Cake

Your choice of flavors from Universal Bakery

\*\$200 carving fee for uniform chef





# WEDDING

## PLATED SERVICE

Minimum 50 guests. Priced per guest.

### I PROMISE YOU 70

**First Hour** Choice of four hand-passed hors d'oeuvres

#### Cold

Citrus-cured salmon on cucumber  
Tomato and Kalamata olive bruschetta  
Balsamic cream cheese stuffed strawberries  
Truffled goat cheese tartlet  
Prosciutto-wrapped melon  
Beef tartare on crostini\*

#### Hot

Spring roll with dipping sauces  
Assorted mini quiche  
Blackened rib-eye kabob\*  
Mini beef Wellington  
Bacon-wrapped asparagus  
Sausage-stuffed mushroom

#### Soup or Salad

Creamy lobster bisque  
Cream of roasted red pepper and asparagus  
Classic Caesar with crispy Parmesan  
Field greens with fresh raspberries, Stilton cheese and candied walnuts

#### Choice of One Entrée

Blackened salmon filet with fresh herbed rice pilaf, chef's selection of vegetables and a yellow tomato coulis  
Wild mushroom and smoked gouda stuffed chicken breast with fresh herbed rice pilaf, Chef's selection of vegetables and a California chardonnay sauce  
Petite filet mignon with roasted garlic whipped potatoes, chef's selection of vegetables and a peppercorn demi-glace\*

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea

#### Toast

Sparkling wine is served to toast

#### Wedding Cake

Your choice of flavors from Universal Bakery



# WEDDING

## PLATED SERVICE

Minimum 50 guests. Priced per guest.

### UNFORGETTABLE 82

#### First Hour

Choice of four hand-passed hors d'oeuvres

#### Cold

Citrus-cured salmon on cucumber  
Tomato and Kalamata olive bruschetta  
Balsamic cream cheese stuffed strawberry  
Truffled goat cheese tartlet  
Prosciutto-wrapped melon  
Beef tartare on crostini\*

#### Hot

Spring roll with dipping sauces  
Assorted mini quiche  
Blackened rib-eye kabob\*  
Mini beef wellington  
Bacon-wrapped asparagus  
Sausage-stuffed mushrooms

#### Soup or Salad

Creamy lobster bisque  
Cream of roasted red pepper and asparagus  
Classic Caesar with crispy Parmesan  
Field greens with fresh raspberries, blue cheese and candied walnuts

#### Choice of One Entrée

Petite filet mignon with blackened salmon, freshly whipped potatoes, chef's selection of vegetables, demi glace and yellow tomato coulis\*  
Petite filet mignon with wild mushroom and foie gras stuffed chicken breast served with freshly whipped potatoes, chef's selection of vegetables and natural jus.\*  
7oz filet mignon with roasted garlic whipped potatoes, chef's selection of vegetables and a peppercorn demi-glace\*

#### Intermezzo: Choice of One

Fresh melon and berry martini  
Assorted imported cheeses and champagne grapes  
Fresh melon sorbet  
Vanilla ice cream and brandied cherries

#### Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee, a selection of Harney & Sons teas and iced tea

#### Toast

Sparkling wine is served to toast

#### Wedding Cake

Your choice of flavors from Universal Bakery





# RECEPTION

## RECEPTION MENU

Minimum 20 guests. Priced per guest.

### SOCIAL 40

Choice of five hors d'oeuvres, four to be hand passed and two buffet style.

#### Cold

- Caprese skewer
- Citrus-cured salmon on cucumber
- Tomato and Kalamata olive bruschetta
- Truffled goat cheese tartlet
- Prosciutto-wrapped melon
- Beef tartare on crostini potato crisp\*
- Balsamic cream cheese stuffed strawberry
- Crab salad on tomato petal
- Shrimp and avocado ceviche

#### Hot

- Pork potsticker
- Swedish meatball
- Assorted mini quiche
- Mini beef wellington
- Bacon-wrapped asparagus
- Sausage-stuffed mushroom
- Kalua pork on plantain chip
- Blackened rib-eye kabob\*
- Louisiana crab cake
- Vegetable egg roll
- Edamame hummus with crunchy garden vegetables

#### Choice of 2 Cold Displays

- Garden vegetable platter
- Freshly sliced fruit, melon and berry display
- Antipasto platter
- Grilled and marinated vegetable platter
- Imported and domestic cheese display
- Mini deli sandwich platter
- Hummus, feta and pita display

#### Beverage

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

#### Chef's Sweet Table

Assorted cakes and mini pastries



# RECEPTION

## RECEPTION MENU

Minimum of 20 guests. Price per guest.

### SOIRÉE 60

Choice of five hors d'oeuvres, four to be hand passed and two buffet style

#### Cold

- Caprese skewer
- Citrus-cured salmon on cucumber
- Tomato and Kalamata olive bruschetta
- Truffled goat cheese tartlet
- Prosciutto-wrapped melon
- Beef tartare on crostini, cheese and chive potato crisp\*
- Balsamic cream cheese stuffed strawberry
- Crab salad on tomato petal
- Shrimp and avocado ceviche

#### Hot

- Pork potsticker
- Swedish meatball
- Assorted mini quiche
- Mini beef wellington
- Bacon wrapped asparagus
- Sausage-stuffed mushroom boursin
- Kalua pork on plantain chip
- Blackened rib-eye kabob\*
- Louisiana crab cake
- Vegetable egg roll

#### Choice of One Carving Station (uniformed chef attendant)\*

*Served with small rolls, appropriate sauces and condiments*

- Asian barbecued pork
- Slow-roasted prime rib\*
- Boneless Cajun turkey breast
- Bourbon-glazed ham
- Leg of lamb
- Mesquite-smoked pork loin

#### Choice of One

- Potato martini bar
- Pasta bar
- Taco truck style
- Dim sum station

#### Beverage

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

#### Chef's Sweet Table

Chocolate, cheesecake and carrot cake, mini pastries to include éclair, key lime tart, cannoli and tiramisu, warm white chocolate bread pudding

\*\$200 carving fee for uniformed chef





# RECEPTION

## HORS D'OEUVRES

Priced per piece

### HOT

Pork tenderloin with blue cheese and apple	3
Louisiana crab cake	4
Blackened rib-eye kabob*	4.25
Pan-seared pork potsticker	3
Swedish meatball	2
Assorted mini quiche	2.75
Sesame chicken sate	3
Wild mushroom tartlet	3.50
Mini chicken wellington	3.75
Vegetable egg roll	2.50
Italian sausage-stuffed mushroom	2.50
Bacon-wrapped sea scallop	5
Coconut-battered shrimp	4.25
Bacon-wrapped asparagus	3.50
Teriyaki beef skewer	4
Lollipop lamb chop	5
Cajun chicken skewer	3
Kalua pork on plantain chip	3.50
Spicy sausage in a blanket	2.50
Mini beef Wellington	4.25

### COLD

Caprese skewer	3
Citrus-cured salmon on cucumber	3.25
Boursin cheese and roasted garlic on potato crisp	2.25
Tomato and kalamata olive bruschetta	2.25
Beef tatar on crostini*	4
Shrimp and avocado ceviche	4
Smoked chicken with papaya salsa	3.25
Prosciutto-wrapped grilled asparagus	3.50
Prosciutto-wrapped melon	3.50
Truffled goat cheese tartlet	2.75
Crab salad on tomato petal	4.50
Cocktail shrimp	4.50
Seared ahi tuna on cucumber	4.50
Seared New York steak with charred chili, tomato and avocado*	4.50
Shiitake mushroom, artichoke and sesame on cucumber	2.50
Balsamic and black pepper cream cheese stuffed strawberry	2.50



# RECEPTION

## COLD DISPLAYS

### GARDEN VEGETABLE PLATTER

Broccoli, carrot, cherry tomato, celery, cucumber and squash served with house-made ranch, onion and red wine mustard dips

Small | Serves 15 | 80      Medium | Serves 50 | 180      Large | Serves 100 | 280

### FRESHLY SLICED FRUIT, MELON AND BERRY DISPLAY

Small | Serves 15 | 110      Medium | Serves 50 | 210      Large | Serves 100 | 300

### ANTIPASTO PLATTER

Select assortment of Italian meats and cheeses with roasted peppers, grilled and marinated vegetables, olives and artisan Italian breads

Small | Serves 15 | 150      Medium | Serves 50 | 350      Large | Serves 100 | 500

### GRILLED & CHILLED VEGETABLE DISPLAY

Grilled eggplant, tomato, squash, asparagus, roasted peppers and pickled onions served with extra virgin olive oil and aged balsamic vinegar

Small | Serves 15 | 100      Medium | Serves 50 | 200      Large | Serves 100 | 300

### IMPORTED AND DOMESTIC CHEESE DISPLAY

With fresh grapes, berries, specialty mustards, artisan bread and crackers

Small | Serves 15 | 175      Medium | Serves 50 | 300      Large | Serves 100 | 400

### MEDITERRANEAN HUMMUS, FETA CHEESE AND BABAGANOUSH DISPLAY

with olives, roasted garlic and peppers, olive oil and pita bread

Small | Serves 15 | 75      Medium | Serves 50 | 200      Large | Serves 100 | 300



# RECEPTION

## RECEPTION STATIONS

Choose one or more to enhance a dinner menu

### THE CARVING BOARD (Uniformed chef attendant)\*

Asian barbecued pork	200   Serves 40
Slow-roasted prime rib*	375   Serves 35
Cajun boneless turkey breast	195   Serves 35
Bourbon-glazed ham	250   Serves 45
Boneless leg of lamb	250   Serves 20
Mesquite-smoked pork loin	250   Serves 40
Steamship round of beef*	650   Serves 100
Crispy lechón with Mang Tomas sauce	500   Serves 75

To include mini rolls, sauces, flavored mayonnaise and mustards



\*\$200 carving fee for uniformed chef





# RECEPTION

## ENHANCEMENTS

Choose one or more to enhance a dinner menu

### TRADITIONAL 14

- Penne marinara
- Rigatoni Alfredo
- Fresh cavatelli with pesto

### MÉNAGE 15

- Penne in creole chicken sauce
- Combination fried rice
- Rigatoni in wild mushroom cream

### TACO TRUCK STYLE 20

- Pork carnitas
- Fajita-style chicken\*
- Carne asada
- Flour and corn tortillas
- Tortilla chips
- Salsa bar: pico de gallo, fire-roasted salsa, black bean salsa, pickled carrots and jalapeños and sliced cucumber

### FROM THE WOKS 15

- Chicken pad thai
- Pan-fried noodle with ginger and green onion
- Combination fried rice

### DIM SUM STATION 22

- Crab rangoon
- BBQ pork bun
- Vegetable egg roll
- Pork potstickers
- Shrimp shu mai
- soy sauce, sweet chili sauce, sesame and chili oils and chopped cilantro

### POTATO MARTINI BAR 12

- Yukon Gold, sweet potato and purple Peruvian mashed potatoes. Accompanied by shredded cheddar and jack, crumbled bacon, green onion, crispy onions, sour cream, brown sugar, roasted garlic and white and brown gravy.





## BAR

### OPEN WINE & BEER BAR - HOURLY\*

A limited stocked bar featuring domestic and import beer as well as a selection of rosé, reds, whites and a sparkling wine, priced per person for an allotted amount of time

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ONE HOUR	18
TWO HOURS	22
THREE HOURS	26
FOUR HOURS	30
FIVE HOURS	34

### OPEN BAR - HOURLY\*

A fully stocked bar featuring our deluxe or premium beverages, priced per person for an allotted amount of time. Hourly bars do not include cognacs or cordials

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ONE HOUR	21 deluxe brands 24 premium brands
TWO HOURS	25 deluxe brands 28 premium brands
THREE HOURS	29 deluxe brands 32 premium brands
FOUR HOURS	33 deluxe brands 36 premium brands
FIVE HOURS	40 deluxe brands 43 premium brands

\*\$150 bartender fee per bar. One bartender per 100 guests.





## BAR

### OPEN BAR - CONSUMPTION\*

A fully stocked bar featuring your choice of premium or deluxe selection of liquors, red and white wines, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed. Prices do not include the service charge or Nevada state sales tax. Minimum purchase of \$250

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DELUXE COCKTAILS	6.50
PREMIUM COCKTAILS	7.50
WINES BY THE GLASS	7.00
DOMESTIC BEER	5.00
IMPORTED BEER	6.50
SOFT DRINKS	3.00
JUICES	2.50
MINERAL WATERS	3.00
CORDIALS, COGNAC & PORTS	10.50
SAM'S TOWN BOTTLED WATER	3.00

### CASH BAR\*

A fully stocked bar featuring premium or deluxe selections of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixer. Bartenders use a 1¼ ounce jigger for all standard drinks. Cash bar prices are inclusive of service charge and Nevada state sales tax. Minimum of \$300

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DELUXE COCKTAILS	7.00
PREMIUM COCKTAILS	8.00
WINE BY THE GLASS	7.50
DOMESTIC BEER	5.50
IMPORTED BEER	6.50
SOFT DRINKS/JUICES	3.50
MINERAL WATERS	3.50
CORDIALS, COGNACS, PORTS	12.00
SAM'S TOWN BOTTLED WATER	3.00
ULTRA LIQUOR	11.00

\*\$150 bartender fee per bar. One bartender per 100 guests.





# BAR

## BEVERAGES

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### **DELUXE LIQUOR BRANDS** (subject to availability)

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Bourbon, Jack Daniel's Tennessee Whiskey, Canadian Club Whiskey, Dewar's Scotch, Bacardi Rum, Sauza Silver Tequila

### **PREMIUM LIQUOR BRANDS** (subject to availability)

Titos Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Johnny Walker Red Scotch, Bacardi Rum, Rumhaven Coconut Rum, Cazadores Blanco Tequila

### **CORDIALS & COGNACS** (subject to availability)

Baileys, Grand Marnier, Sambuca, Kahlúa, Frangelico, Amaretto Disaronno, Courvoisier, Chambord

### **WINES BY THE GLASS**

Wind & Grace Chardonnay, Cabernet Sauvignon, Gambino Prosecco, 14 Hands Merlot, Chateau St. Michelle Riesling

### **DOMESTIC BEER**

Coors, Coors Light, Miller Lite, O'Doul's, Blue Moon, unless otherwise requested

### **IMPORTED BEER**

Heineken, Corona, Modelo, unless otherwise requested

### **SOFT DRINKS**

Pepsi, Diet Pepsi, Sierra Mist, ginger ale, club soda, tonic water

### **JUICES**

Orange, grapefruit, cranberry and pineapple

### **MINERAL WATERS**

Panna & Pellegrino water



**SAM'S TOWN®**

HOTEL & GAMBLING HALL, LAS VEGAS

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