



# 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

🌾 GLUTEN FREE    🍃 VEGETARIAN






# 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

 GLUTEN FREE

 VEGETARIAN





# 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

🌾 GLUTEN FREE

🌿 VEGETARIAN





# 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

🌾 GLUTEN FREE    ✓ VEGETARIAN





# 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

 GLUTEN FREE

 VEGETARIAN





# 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





# 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.

