



HOLIDAY MENUS



Menus may also be custom designed

**SAM'S
TOWN**
LAS VEGAS
702.454.8020

SIT DOWN MENU PACKAGES

A three-course dining experience, with choice of a pre-selected starter, starch, entrée and dessert. Includes freshly baked rolls with butter and brewed coffee & tea

STARTERS

(select one)

Mixed Green Salad

Mixed garden greens tossed with Roma tomatoes, sliced cucumbers and beets with a vinaigrette dressing

Spinach Salad

Spinach leaves tossed with sliced mushrooms, pine nuts and sliced red onions, served with honey mustard dressing

Caesar Salad

Romaine lettuce tossed with parmesan cheese, croutons served with traditional Caesar dressing

ENTRÉE

(select one)

Forest Mushroom Chicken

Pan-seared breast of chicken with forest mushroom ragout
28. per person

Sliced Roast Turkey

Traditional Holiday fare served with homestyle gravy and cranberry sauce
28. per person

Grilled Marinated Salmon*

Filet of salmon marinated in young ginger with a sesame buerre blanc
32. per person

Marinated London Broil*

Thinly sliced London broil marinated in red wine & herbs
31. per person

Baked Ham

Traditional Holiday fare served with Dijon mustard sauce
28. per person

Filet Mignon* and Shrimp Brochette

Pan roasted filet mignon with lemon grass and marinated brochette of jumbo gulf shrimp served with roasted tomato & burgundy butter
42. per person

All prices are subject to 18% Service Charge and Applicable Nevada State Sales Tax
All Prices Subject to Change

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

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SIT DOWN MENU PACKAGES

CONTINUED

POTATO, RICE OR PASTA

(select one)

Scalloped potatoes
Jasmine saffron rice
Potato crisp

Au gratin potatoes
Rice pilaf
Oven roasted baby
red potatoes

Whipped potatoes
Long grain wild rice
Petite parsley
boiled potatoes

Ziti pasta
Rotelle pasta

VEGETABLE

(select one)

Green beans
Green beans amandine
Green beans Provençal
Vegetable du jour

Steamed broccoli
Broccoli w/mornay
Broccoli w/hollandaise
Sautéed spinach with
bits of onions & ham

Green peas
Glazed carrots
Squash medley
Baby Carrots
(add 1. per person)

Corn on the cob
Creamed spinach
Sautéed Spinach
Asparagus au beurre
(add 1. per person)

DESSERT

(select one)

Black forest cake

Vanilla ice cream
w/chocolate sauce
Cherries jubilee
(add 5. per person)

Lemon layer cake

Chocolate raspberry
mousse
Bananas foster
(add 2. per person)

Carrot cake

Strawberry
parfait
Cheesecake with fruit topping
(add 1. per person)

Fantasia
Edible chocolate cup with chocolate raspberry mousse
and seasonal fresh berries drizzled with melba sauce
(add 2. per person)

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BUFFET MENU PACKAGE

Includes seasonal vegetables, freshly baked rolls with butter
and brewed coffee & tea

37. per person *(50 or more guests)*

40. per person *(40–49 guests)*

INCLUDES

Mixed garden green salad with assorted dressings & condiments
Pesto pasta salad with bay shrimp
Three tomato salad with mozzarella cheese, fresh basil & extra virgin olive oil
Crab & shrimp seafood salad
Sliced seasonal fresh fruit display

ENTRÉE

(select three)

Sliced Roast Tom Turkey with Gravy & Cranberry Sauce
Thinly Sliced London Broil* Marinated in Burgundy Wine
Breast of Chicken Angelo, Artichoke, Black Olives with Garlic Butter Sauce
Honey Glazed Ham Served with Dijon Mustard Sauce
Apricot Glazed Stuffed Roast Pork Loin

CHOOSE ONE

Wild rice pilaf
Rosemary garlic roasted potatoes
Bowtie pasta with Alfredo sauce

DESSERT

Decorated yuletide log
Christmas cookies
Holiday fruit pies and additional seasonal selections

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FESTIVE HOLIDAY BUFFET

Includes freshly baked rolls with butter and brewed coffee & tea

29. per person *(50 or more guests)*

32. per person *(40–49 guests)*

INCLUDES

Mixed garden green salad with assorted dressings & condiments

ENTRÉES

Sliced Roast Tom Turkey

Honey Glazed Ham

SERVED WITH

Mashed potatoes and gravy

Traditional stuffing

Sweet potatoes

Green beans

Cranberry sauce

DESSERT

Pumpkin pie with whipped cream

Apple pie

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DINNER BUFFETS

Includes mixed green salad with assorted dressings & condiments, freshly baked rolls with butter, brewed coffee & tea and milk and Chef's selection of desserts

CHUCKWAGON BUFFET

31. per person (50 or more guests)

34. per person (40–49 guests)

Spare ribs	Sliced smoked brisket*	Southern fried chicken
Southwestern coleslaw	Baked beans	Cherry Pie
Mashed potatoes & gravy	Cucumber red onion salad	Bread pudding with caramel sauce
	Potato salad	
	Corn on the cob	

CHINESE BUFFET

31. per person (50 or more guests)

34. per person (40–49 guests)

Mongolian beef *w/broccoli	Kung Pao chicken	Spicy bay shrimp	Stir fry vegetables
Oriental spring rolls	Pork fried rice	Potato salad	Coleslaw
	Oriental noodles	Fortune cookies	

BONANZA BUFFET

35. per person (50 or more guests)

38. per person (40–49 guests)

Roast stuffed pork loin	Fried chicken	Salmon* with creamy dill sauce
Seafood salad	Bow tie pasta salad	Green Beans
		Mashed potatoes

ROUND UP BUFFET

36. per person (50 or more guests)

39. per person (40–49 guests)

BBQ shrimp	London Broil* w/sherry mushroom sauce	Chicken Nevada
Assorted vegetable tray with dip	Fresh fruit tray with banana dip	Crab & shrimp seafood salad
Roasted red bliss potatoes		Broccoli with Mornay sauce

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DINNER BUFFETS

CONTINUED

HAWAIIAN LUAU BUFFET

34. per person (50 or more guests)

37. per person (40–49 guests)

Passion fruit baked chicken

Mahi Mahi with almonds

Chinese roast pork

Stir fry vegetables

Pineapple coleslaw

Fresh fruit salad with coconut

Fried rice with almonds

Chinese chicken salad

Freshly baked rolls with butter

Chef's selection of desserts

Brewed coffee & tea and milk

ITALIAN GRAND BUFFET

34. per person (50 or more guests)

37. per person (40–49 guests)

Veal parmesan

Sausage & peppers

Chicken Angelo

Baked ziti

Caesar salad

Tri-colored tortellini

Tomato bruschetta

Fresh seasonal vegetables

Garlic bread sticks

Antipasto tray

Chef's selection of desserts

Brewed coffee & tea and milk

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SPECIALTY BUFFETS

Includes brewed coffee & tea and milk

SAM'S COUNTRY

Sweet spinach and arugula salad
with house vinaigrette

Grilled and chilled asparagus
Eggplant • Squash
Roma tomatoes
Baby vegetables
Pasta salad
Three tomato salad with
mozzarella & fresh basil

Orange roughy Francaise
Chicken marsala
Grilled Rib-Eye Steak*
(1 per person)

Baked Potatoes
w/sour cream, bacon bits, cheddar
Steamed broccoli
with cheddar cheese sauce

Peach pie • Apple pie
"Build your own"
strawberry shortcake

Focaccia and assorted rolls
with butter

44. per person
(50 or more guests)

47. per person
(40-49 guests)

MEXICAN FIESTA BUFFET

Mixed green salad with
assorted dressings & condiments

Cold Bar including;
shredded lettuce, shredded
Monterrey jack & cheddar cheese,
diced tomatoes, diced onions,
sliced black olives, guacamole,
sour cream,
assorted salsas, tabasco,
sliced jalapenos and pico de gallo

Southwestern salad
Tri-colored tortilla chips
Sliced fresh fruit
Spanish rice
Refried beans
Flour and corn tortillas
Chef's selection of desserts
Kahlua flan and churros

ENTRÉE

(select four)

Chicken Fajitas
Beef* Fajitas
Beef Tamales
Cheese Enchiladas
Chile Relleno
Shredded Beef Tacos
Carnitas (Shredded Pork)

31. per person
(50 or more guests)

34. per person
(40-49 guests)

THE PONDEROSA

Mixed green salad with
assorted dressings & condiments

Tomato & cucumber salad
Cheese tortellini salad
Herbed corn & black bean salad

Marinated flank steak* with wild
mushrooms and merlot reduction

Herb crusted salmon* with
sun dried tomato sauce

Sautéed chicken with toasted
almonds and golden raisins

Oven roasted garlic
red bliss potatoes

Asparagus au beurre

Pastry table with selection
of pies, gateau's
and fresh fruit salad

Fresh baked rolls with butter

40. per person
(50 or more guests)

43. per person
(40-49 guests)

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CHOICE BUFFET

Includes freshly baked rolls with butter, brewed coffee & tea, milk and mini dessert display

“A” Buffet include 4 Salads and 2 Entrees, 1 Potato/Pasta, 1 Vegetable

42. per person
(50 or more guests)

45. per person
(40–49 guests)

“B” Buffet include 6 Salads and 3 Entrees, 1 Potato/Pasta, 1 Vegetable

48. per person
(50 or more guests)

51. per person
(40–49 guests)

SALADS

Tri-Colored pasta
salad vinaigrette

Spinach Salad with diced bacon,
red onion, & chopped egg
with warm bacon dressing

Platter of crudités with dill
dip and honey mustard

Platter of baby asparagus
tips with feta cheese and
Greek olives vinaigrette

Fresh button mushroom salad
with basil vinaigrette

Platter of sliced red & yellow
Tomato, Sliced Red Onion, &
Mozzarella Cheese Vinaigrette

Warm roasted red potato salad
with bacon & artichoke hearts

Greek Salad with feta cheese,
Greek olives, tomatoes,
and basil vinaigrette

Platter of fresh sliced
assorted fruit

Tossed greens with sliced
cucumber, cherry tomatoes,
and assorted dressings

Classic Caesar salad with
croutons & parmesan cheese

Black bean, corn, pimento,
cilantro salad vinaigrette

ENTRÉES

Chicken Breast Dijon
with whole grain
mustard and a
touch of cream

Grilled Chicken
Breast w/artichoke
hearts and sliced
mushrooms

Stuffed Chicken
Breast with sliced
tomato, avocado,
and mozzarella

Chicken Marsala
with sliced
mushrooms in
marsala wine sauce

Beef* or Chicken
Stir Fry with Asian
vegetables and a
sticky glaze

Broiled Orange
Roughy in herbed
lemon butter sauce

Salmon* Filet
dill beurre blanc

Grilled Halibut with
roasted peppers

Pork Tenderloin Medallions with sautéed
apples and maple Dijon glaze

Italian Sausage
with sliced onions
and peppers

Veal Scaloppini
Florentine, lightly
egg-battered with
baby spinach

Medallions of Beef
Tenderloin* with
mushrooms in a
bordelaise sauce

Cheese Filled
Jumbo Pasta Shells
w/grilled vegetables
and marinara sauce

Cheese Tortellini
with pesto alfredo
sauce with tomatoes
and pine nuts

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CHOICE BUFFET

CONTINUED

“A” Buffet include 4 Salads and 2 Entrees, 1 Potato/Pasta, 1 Vegetable
42. per person (50 or more guests) 45. per person (40–49 guests)

“B” Buffet include 6 Salads and 3 Entrees, 1 Potato/Pasta, 1 Vegetable
48. per person (50 or more guests) 51. per person (40–49 guests)

POTATO, RICE, PASTA

Scalloped potatoes	Whipped potatoes	Au gratin style potatoes
Petite boiled potatoes with fresh parsley in butter sauce	Oven roasted baby red potatoes	Potato crisp (potato pouch)
Ziti pasta	Rice pilaf	Jasmine saffron rice
	Rotelle pasta	Long grain wild rice

VEGETABLES

Corn on the Cob	Greens Beans Provencal	Greens Beans Amandine	Broccoli with Mornay Sauce	Broccoli with Hollandaise Sauce
Glazed Carrots	Squash Medley	Green Beans	Sautéed Spinach	Creamed Spinach
Vegetable du Jour	Steamed Broccoli	Peas & Mushrooms	Asparagus Au Beurre (add 1. per person)	Baby Carrots (add 1. per person)

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BANQUET BARS

CASH or HOSTED

Bar by the Drink

\$250 minimum cash bar sales guarantee and \$100 bartender fee

Fountain Soda \$2.75	Domestic Beer \$5.00	Call Brands \$6.50
Bottled Water \$2.50	Imported Beer \$6.00	Premium Brands \$7.50
Wine by the Glass \$5.00		

DRINK TICKETS

for any drink up to and including call brands

\$6.50 per ticket

HOSTED BY THE HOUR

\$250 minimum guarantee

	CALL BRANDS	PREMIUM BRANDS	SUPER PREMIUM	DOMESTIC BEER WINE & SODA ONLY
One Hour	18.	20.	22.	12.
Two Hours	22.	24.	26.	16.
Three Hours	26.	28.	30.	20.
Four Hours	29.	31.	34.	22.

hosted by the hour pricing shown above is per person

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During the Holiday season, all events include:

Banquet rooms decorated with holiday trees

Red and green napkins at each setting

Plus,

Beautiful holiday wreath centerpieces with flameless candles are available

\$5. rental per centerpiece

On behalf of the Catering Department,
Bon Appetite!

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