



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

 GLUTEN FREE

 VEGETARIAN





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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

🌾 GLUTEN FREE 🌿 VEGETARIAN





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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

 GLUTEN FREE  VEGETARIAN





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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-crusted chicken breast on a bed of marinara

Orange roughly 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

🌾 GLUTEN FREE 🌿 VEGETARIAN





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

 GLUTEN FREE

 VEGETARIAN





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

 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.

