



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.

