



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

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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.

