



RECEPTION

RECEPTION MENU

Minimum 20 guests. Priced per guest.

SOCIAL 40

Choice of five hors d'oeuvres, four to be hand passed and two buffet style.

Cold

- Caprese skewer
- Citrus-cured salmon on cucumber
- Tomato and Kalamata olive bruschetta
- Truffled goat cheese tartlet
- Prosciutto-wrapped melon
- Beef tartare on crostini potato crisp*
- Balsamic cream cheese stuffed strawberry
- Crab salad on tomato petal
- Shrimp and avocado ceviche

Hot

- Pork potsticker
- Swedish meatball
- Assorted mini quiche
- Mini beef wellington
- Bacon-wrapped asparagus
- Sausage-stuffed mushroom
- Kalua pork on plantain chip
- Blackened rib-eye kabob*
- Louisiana crab cake
- Vegetable egg roll
- Edamame hummus with crunchy garden vegetables

Choice of 2 Cold Displays

- Garden vegetable platter
- Freshly sliced fruit, melon and berry display
- Antipasto platter
- Grilled and marinated vegetable platter
- Imported and domestic cheese display
- Mini deli sandwich platter
- Hummus, feta and pita display

Beverage

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

Chef's Sweet Table

Assorted cakes and mini pastries





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RECEPTION MENU

Minimum of 20 guests. Price per guest.

SOIRÉE 60

Choice of five hors d'oeuvres, four to be hand passed and two buffet style

Cold

- Caprese skewer
- Citrus-cured salmon on cucumber
- Tomato and Kalamata olive bruschetta
- Truffled goat cheese tartlet
- Prosciutto-wrapped melon
- Beef tartare on crostini, cheese and chive potato crisp*
- Balsamic cream cheese stuffed strawberry
- Crab salad on tomato petal
- Shrimp and avocado ceviche

Hot

- Pork potsticker
- Swedish meatball
- Assorted mini quiche
- Mini beef wellington
- Bacon wrapped asparagus
- Sausage-stuffed mushroom boursin
- Kalua pork on plantain chip
- Blackened rib-eye kabob*
- Louisiana crab cake
- Vegetable egg roll

Choice of One Carving Station (uniformed chef attendant)*

Served with small rolls, appropriate sauces and condiments

- Asian barbecued pork
- Slow-roasted prime rib*
- Boneless Cajun turkey breast
- Bourbon-glazed ham
- Leg of lamb
- Mesquite-smoked pork loin

Choice of One

- Potato martini bar
- Pasta bar
- Taco truck style
- Dim sum station

Beverage

Freshly brewed Sam's Town signature coffee, decaf coffee and a selection of Harney & Sons teas and citrus infused water

Chef's Sweet Table

Chocolate, cheesecake and carrot cake, mini pastries to include éclair, key lime tart, cannoli and tiramisu, warm white chocolate bread pudding

*\$200 carving fee for uniformed chef





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HORS D'OEUVRES

Priced per piece

HOT

Pork tenderloin with blue cheese and apple	3
Louisiana crab cake	4
Blackened rib-eye kabob*	4.25
Pan-seared pork potsticker	3
Swedish meatball	2
Assorted mini quiche	2.75
Sesame chicken sate	3
Wild mushroom tartlet	3.50
Mini chicken wellington	3.75
Vegetable egg roll	2.50
Italian sausage-stuffed mushroom	2.50
Bacon-wrapped sea scallop	5
Coconut-battered shrimp	4.25
Bacon-wrapped asparagus	3.50
Teriyaki beef skewer	4
Lollipop lamb chop	5
Cajun chicken skewer	3
Kalua pork on plantain chip	3.50
Spicy sausage in a blanket	2.50
Mini beef Wellington	4.25

COLD

Caprese skewer	3
Citrus-cured salmon on cucumber	3.25
Boursin cheese and roasted garlic on potato crisp	2.25
Tomato and kalamata olive bruschetta	2.25
Beef tatar on crostini*	4
Shrimp and avocado ceviche	4
Smoked chicken with papaya salsa	3.25
Prosciutto-wrapped grilled asparagus	3.50
Prosciutto-wrapped melon	3.50
Truffled goat cheese tartlet	2.75
Crab salad on tomato petal	4.50
Cocktail shrimp	4.50
Seared ahi tuna on cucumber	4.50
Seared New York steak with charred chili, tomato and avocado*	4.50
Shiitake mushroom, artichoke and sesame on cucumber	2.50
Balsamic and black pepper cream cheese stuffed strawberry	2.50





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COLD DISPLAYS

GARDEN VEGETABLE PLATTER

Broccoli, carrot, cherry tomato, celery, cucumber and squash served with house-made ranch, onion and red wine mustard dips

Small | Serves 15 | 80 Medium | Serves 50 | 180 Large | Serves 100 | 280

FRESHLY SLICED FRUIT, MELON AND BERRY DISPLAY

Small | Serves 15 | 110 Medium | Serves 50 | 210 Large | Serves 100 | 300

ANTIPASTO PLATTER

Select assortment of Italian meats and cheeses with roasted peppers, grilled and marinated vegetables, olives and artisan Italian breads

Small | Serves 15 | 150 Medium | Serves 50 | 350 Large | Serves 100 | 500

GRILLED & CHILLED VEGETABLE DISPLAY

Grilled eggplant, tomato, squash, asparagus, roasted peppers and pickled onions served with extra virgin olive oil and aged balsamic vinegar

Small | Serves 15 | 100 Medium | Serves 50 | 200 Large | Serves 100 | 300

IMPORTED AND DOMESTIC CHEESE DISPLAY

With fresh grapes, berries, specialty mustards, artisan bread and crackers

Small | Serves 15 | 175 Medium | Serves 50 | 300 Large | Serves 100 | 400

MEDITERRANEAN HUMMUS, FETA CHEESE AND BABAGANOUSH DISPLAY

with olives, roasted garlic and peppers, olive oil and pita bread

Small | Serves 15 | 75 Medium | Serves 50 | 200 Large | Serves 100 | 300





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RECEPTION STATIONS

Choose one or more to enhance a dinner menu

THE CARVING BOARD (Uniformed chef attendant)*

Asian barbecued pork	200 Serves 40
Slow-roasted prime rib*	375 Serves 35
Cajun boneless turkey breast	195 Serves 35
Bourbon-glazed ham	250 Serves 45
Boneless leg of lamb	250 Serves 20
Mesquite-smoked pork loin	250 Serves 40
Steamship round of beef*	650 Serves 100
Crispy lechón with Mang Tomas sauce	500 Serves 75

To include mini rolls, sauces, flavored mayonnaise and mustards

*\$200 carving fee for uniformed chef





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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 WOKS 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
- 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.





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.

