



The Suncoast Brunch Buffet

Provided for 1 ½ hours for a minimum of 50 people, served by 1 pm.

Sliced Fruit Display garnished with berries & grapes
Tossed Greens with Assorted Dressings

Choice of 2 Entrees:

Additional entrée \$3.00 per person

Grilled Breast of Chicken with Madeira Wine Sauce
Chicken Breast with Porcini Mushroom Sauce
Braised Brisket of Beef
Grilled Tuscan Style Sirloin with Garlic, Onions and Fresh Rosemary
Pork Tenderloin Medallions with Caramelized Onion Sauce
Grilled Salmon with Citrus Beurre Blanc

Traditional Scrambled Eggs
Bacon and Sausage
Country Style Breakfast Potatoes
Fresh Seasonal Vegetables

Croissants, Muffins and Danishes

Chef's Assorted Cakes and Pies

Chilled Assorted Fruit Juices
Coffee, Decaffeinated Coffee, Hot Tea & Ice Tea

\$ 39.00 per person

Brunch Buffet Additions

Sliced Lox and Bagels, Sliced Onions, Tomatoes and Capers \$8.50 per person

Omelets Made to Order \$7.00 per person
Bacon, Ham, Cheese, Bell Pepper, Onions, Mushrooms, Olives, Tomatoes
One Chef Attendant required per 50 people, \$100.00 per attendant.

Carved Bone-in Ham \$6.50 per person
One Chef Attendant required per 50 people, \$100.00 per attendant.

Prices are subject to State of Nevada Sales Tax and gratuity.

Prices are subject to change.

6/1/19