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Prices do not include a taxable service charge and applicable taxes. Items and prices are subject to change.

*thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked



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.

State of Nevada Sales Tax-exempt organizations must furnish a valid certificate of exemption from the State of Nevada to Catering office thirty (30) days prior to event.

A service charge and current Nevada sales tax will be added to all applicable charges.

Buffet designed to last 1½ hours.

All food and beverage must be provided by the Catering Department.

Food or beverages cannot be removed from the banquet facilities.

GUARANTEES

Your estimated guest count is due at time of contract. Your Estimated 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 thirty (30) days prior to your event, and a final count three (3) days prior to your event.

LABOR FEES

\$150 Bartender fee will apply per bartender.

\$150 Labor fee will apply per Chef attendant.

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 bottle service charge.

Outside vendor cakes/cupcakes are subject to a \$3.50++ per person service charge. Catering must be advised in advance.

PAYMENTS

Payments shall be made in advance of function, unless credit has been established, in which event deposit should be paid at the time the contract is signed. 75% of the estimated charges are due thirty (30) days prior to the event. Estimated balance of charges are due three (3) business days prior to the event with the final guarantee.

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 common food allergies with advance notice of a minimum of fourteen (14) days, prior to the event.

PLATED MENUS

A maximum of three choices will be allowed for all plated menus. All guests must be served the same soup or salad, vegetable, starch and dessert course.

Guarantee of each entrée selection is due to Catering at least ten (10) business days prior to event.

Guest entrée selection must be identified on place card provided by host.

The highest price entrée will be the entree price for all, in a split entree event.



À LA CARTE

BEVERAGES

	Price per gallon
Coffee, decaffeinated coffee, hot tea, iced tea	46
Assorted flavored hot teas	50
Orange, cranberry, tomato, grapefruit juice	68
Tropical fruit punch, pink lemonade	40
Champagne punch with fresh fruit	62

	Price per item
Soft drinks	4
Bottled water	3
Gatorade	6
Rockstar	6
Red Bull	7
Milk (individual whole, 2% or non-fat)	3

SNACKS

	Price per dozen
Whole fresh fruit – apples, bananas and oranges	20
Assorted candy bars	32
Assorted ice cream bars	40
Low-fat yogurt parfait with granola and fruit	48
Assorted individual fruit yogurt	45
Individual boxed cereal with milk	42
Danish	30
Donuts	30
Muffins	30
Croissants	32
Bagels and cream cheese	32
Granola bars	42
Energy bars	45
Assorted individual bags of chips	36
Mini croissant turkey and Swiss sandwiches	35
Mini croissant ham and American	35
Mini croissant chicken or tuna salad	35
Mini croissant roast beef and cheddar	37
Individual bags of popcorn	42
Cookies	34
Chocolate fudge brownies	34
Miniature french pastries	40
Apple or cherry strudel	30
Choice of two chips and two dips	8 per person minimum 25
potato chips, tortilla chips, corn chips, pretzels	
pico de gallo, ranch or french onion	



BREAKFAST

CONTINENTAL BREAKFASTS

Minimum 25 guests. Buffets designed to last 1½ hours. Priced per guest. To be served before 10:30am.
Choice of one juice for 25 – 50 guests. Choice of two juices for 50 guests or more.

CONTINENTAL BREAKFAST 19

- Choice of orange, tomato, cranberry or grapefruit juice
- Croissants, muffins, Danish and fruit breads
- Assorted jams and butter
- Coffee, decaffeinated coffee and hot tea

EXECUTIVE CONTINENTAL BREAKFAST 22

- Choice of orange, tomato, cranberry or grapefruit juice
- Assorted Naked® juices
- Sliced fruit display garnished with berries and grapes
- Assorted fruit yogurts and granola
- Croissants, muffins, Danish, coffee cake and fruit breads
- Assorted jams and butter
- Coffee, decaffeinated coffee and hot tea

HEALTHY CONTINENTAL BREAKFAST 22

- Choice of orange, tomato, cranberry or grapefruit juice
- Assorted Naked® juices
- Sliced fruit display garnished with berries and grapes
- Fruit yogurts with assorted nuts and dried fruit
- Bran muffins and date nut bread
- Assorted jams and butter
- Coffee, decaffeinated coffee and hot tea



BREAKFAST

SERVED BREAKFASTS

Minimum 25 guests. Priced per guest. To be served before 10:30am.

All served breakfasts include coffee, decaffeinated coffee and hot tea.

Choice of orange, tomato, cranberry or grapefruit juice. Minimum service for 50 people for choice of two juices.

BUTTERMILK PANCAKES 23

Buttermilk pancakes with fresh berries and cinnamon butter

Choice of bacon, grilled ham, breakfast sausage or turkey bacon

Breakfast pastries, butter and assorted jams

TRADITIONAL BREAKFAST 23

Fluffy scrambled eggs and country-style breakfast potatoes

Choice of bacon, grilled ham, breakfast sausage or turkey bacon

Breakfast pastries, butter and assorted jams

TRADITIONAL EGGS BENEDICT 24

Poached eggs with Canadian bacon on toasted English muffins

With asparagus spears and hollandaise sauce

Country-style breakfast potatoes

Breakfast pastries, butter and assorted jams

BELGIUM WAFFLES 24

Served with fresh strawberry topping and maple syrup

Breakfast pastries, butter and assorted jams

NEW YORK STEAK AND EGGS 30

8 oz. strip steak served with scrambled eggs and country-style potatoes

Breakfast pastries, butter and assorted jams

ADDITIONS

Pork sausage links, hickory-smoked bacon or grilled ham 7 per guest

Bacon or turkey bacon 7 per guest



BREAKFAST

BREAKFAST BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest. Served by 10:30am

All breakfast buffets include coffee, decaffeinated, hot tea and assorted juices.

THE AMERICAN BREAKFAST BUFFET 28

- Assorted cereals with milk
- Assorted fruit yogurts and granola
- Traditional scrambled eggs
- Fluffy scrambled eggs with ham and peppers
- Country-style breakfast potatoes
- Choice of smoked bacon or link sausage
- Assorted Danish and muffins

THE MADRID BREAKFAST BUFFET 30

- Assorted fruit yogurts and granola
- Traditional scrambled eggs
- Smoked bacon and grilled ham
- Country-style breakfast potatoes
- Choice of cinnamon french toast or buttermilk waffles
- Assorted Danish, muffins, croissants and fruit breads

THE EXECUTIVE BREAKFAST BUFFET 32

- Assorted fruit yogurts and granola
- Fresh seasonal fruit display
- Traditional scrambled eggs
- Smoked bacon, grilled ham and Portuguese sausage
- Country-style breakfast potatoes
- Choice of cinnamon french toast or buttermilk waffles
- Assorted Danish, muffins, croissants and fruit breads

BUFFET ADDITIONS

- Sliced lox and bagels, sliced onions, tomatoes and capers 10.50 per guest
- Omelets made to order* 8 per guest
- bacon, ham, cheese, bell pepper, onions, mushrooms, olives, tomatoes

*One chef attendant required per 50 people,
\$150 per attendant.



BRUNCH

SUNCOAST BRUNCH BUFFET

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest. To be served before 1:00pm.

ENTRÉES - Choice of two 40

Additional entrée \$3 per person

- Grilled breast of chicken with madeira wine sauce
- Chicken breast with 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
- Sliced fruit display garnished with berries and grapes
- Tossed greens with assorted dressings
- Fresh seasonal vegetables

Croissants, muffins and Danish

Chef's assorted cakes and pies

Chilled assorted fruit juices, coffee, decaffeinated coffee, hot tea and iced tea

BUFFET ADDITIONS

- Sliced lox and bagels, sliced onions, tomatoes and capers 10.50 per guest
- Omelets made to order* 8 per guest
- bacon, ham, cheese, bell pepper, onions, mushrooms, olives, tomatoes

*One chef attendant required per 50 people,
\$150 per attendant.



LUNCH

CHILLED SERVED LUNCHES

Minimum of 25 people, served by 1:30pm

All chilled served lunches include coffee, decaffeinated coffee, hot tea, iced tea and your choice of dessert.

GRILLED CHICKEN WRAP 23

Grilled chicken breast wrapped with tomatoes, lettuce, ranch or caesar dressing

Potato salad

CHICKEN CAESAR SALAD 24

Romaine lettuce topped with grilled chicken and focaccia croutons

Rolls and butter

CHEF SALAD 26

Mixed greens topped with julienne pieces of turkey, ham, Swiss, American cheese, and diced egg

Served with ranch dressing

Rolls and butter

FRUIT PLATE 27

Seasonal selection of melons, berries and banana

Served with cottage cheese and banana nut bread

Rolls and butter

DELI PLATE 28

Sliced roast beef, turkey, salami and corned beef

Lettuce, tomatoes, onions and slices of American and Swiss

Potato salad and assorted breads

Dessert - Choice of one

Deep caramel apple pie

Apple strudel with crème anglaise

Black Forest cake

Carrot cake

Tiramisu cake

Double chocolate fudge cake

Plain or strawberry cheesecake



LUNCH

SERVED LUNCHES

Priced per guest. Minimum of 25 people, served by 1:30pm.

All served lunches include choice of soup or salad, and dessert, in addition to coffee, decaffeinated coffee, hot tea, iced tea and rolls & butter.

SERVED LUNCH BEGINNINGS - choice of one

- | | |
|--------------------------|---|
| Roasted tomato soup | Spring mixed greens with assorted dressings |
| Clam chowder | Sonoma field greens with oranges and toasted pecans |
| Potato leek soup | Tossed green with assorted dressings |
| Traditional Caesar salad | |

SPECIALTY BEGINNINGS

- | | |
|--|-----------------------------|
| Spinach salad with warm bacon dressing 6 per guest | Shrimp cocktail 7 per guest |
| Assorted chilled seafood 20 per guest | Seafood chowder 7 per guest |

SERVED LUNCHES

Minimum of 25 people, served by 1:30pm

All served lunches include coffee, decaffeinated coffee, hot tea, iced tea and your choice of dessert.

GRILLED CHICKEN PENNE 26

- Al dente penne tossed with strips of grilled chicken breast, pancetta and sweet corn
- Rolls and butter

CHICKEN PICCATA 26

- Sautéed and served with lemon butter caper sauce
- Chef's choice of appropriate vegetable and starch
- Rolls and butter

CHICKEN ACAPULCO 28

- Grilled breast of chicken with chili con queso, pico de gallo, topped with shredded white cheddar
- Chef's choice of appropriate vegetable and starch
- Rolls and butter

CHICKEN PORTOBELLO 28

- Sautéed breast of chicken topped with grilled marinated portobello mushrooms and prosciutto sage sauce
- Chef's choice of appropriate vegetable and starch
- Rolls and butter



LUNCH

SERVED LUNCHES

Priced per guest. Minimum of 25 people, served by 1:30pm.

All served lunches include choice of soup or salad and dessert, in addition to coffee, decaffeinated coffee, hot tea, iced tea and rolls & butter.

LEMON PEPPERED CRUSTED COD 28

Chef's choice of appropriate vegetable and starch

Rolls and butter

BRISKET OF BEEF 30

Slowly braised brisket for tenderness with natural gravy

Chef's choice of appropriate vegetable and starch

Rolls and butter

GRILLED TUSCAN SIRLOIN 30

Grilled sirloin steak with Italian herbs, spices and red wine reduction

Chef's choice of appropriate vegetable and starch

Rolls and butter

GRILLED SALMON 32

Grilled salmon with dill cream sauce

Chef's choice of appropriate vegetable and starch

Rolls and butter

Dessert - Choice of one

Deep caramel apple pie

Apple strudel with crème anglaise

Black Forest cake

Carrot cake

Tiramisu

Double chocolate fudge cake

Plain or strawberry cheesecake



LUNCH

BUFFET LUNCHEONS

Minimum 50 guests. Must be provided before 1:30pm. Buffets provided for a maximum of 1½ hours. Priced per guest. All buffet lunches include coffee, decaffeinated coffee, hot tea and iced tea.

ALL-AMERICAN BUFFET 30

Add chicken breast for \$3 per person

- House green salad with assorted dressings
- Macaroni salad and potato salad
- Grilled hamburgers
- Hot dogs
- Potato wedges and onion rings
- Sliced onions, tomatoes, Swiss & American cheese
- Chili, sauerkraut, lettuce and diced onions
- Chocolate cake, apple pie and blueberry pie
- Rolls and butter

DELI BUFFET 34

- House green salad with assorted dressings
- Cucumber tomato salad
- Red potato, bacon and onion salad
- Classic tuna salad
- Sliced roasted beef, smoked ham and turkey
- Cheddar, Swiss and provolone
- Assorted sliced breads
- Sliced tomatoes, red onion, and shredded lettuce
- Assorted desserts

SOUTHWESTERN BUFFET 30

- Fiesta salad with assorted dressings
- Cheese enchiladas
- Chicken acapulco
- Marinated beef fajitas
- Warm tortillas
- Spanish rice and refried beans
- Shredded lettuce, cheese & sour cream
- Tortilla chips and salsa
- Strawberry margarita cheesecake, tres leches cake and fruit turnovers



LUNCH

BUFFET LUNCHEONS

Minimum 50 guests. Must be provided before 1:30pm. Buffets provided for a maximum of 1½ hours. Priced per guest. All buffet lunches include coffee, decaffeinated coffee, hot tea and iced tea.

CLASSIC LUNCH BUFFET 36

Fresh Garden Salad with Assorted Dressings

Entrée - choice of three

Sautéed sole fillet with sun-dried tomato artichoke sauce
Grilled pork chops with onion demi glaze
Grilled chicken breast with madeira wine sauce

Lemon pepper crusted cod
Asiago-crusted chicken breast with citrus beurre blanc sauce
Sliced tri-tip of beef with exotic mushroom sauce

Potato or Rice - choice of one

Garlic mashed potatoes Roasted red potatoes Rice pilaf

Fresh garden vegetables, assorted pies and cakes, rolls and butter

MARKET SQUARE BUFFET 38

Salad - choice of three

Homemade potato salad Cucumber tomato salad House green salad
Pasta salad Caesar salad (dressing on the side) Macaroni salad

Entrée - choice of three

Herb-roasted chicken Meatloaf Traditional mac and cheese
Chicken portebello Braised brisket of beef Baked ziti
Southern fried chicken Sliced tri-tip of beef Breaded cod
Sliced pork loin Meat or vegetable lasagna Seared tilapia

Vegetable - choice of one

Peas and carrots
Corn on the cob
Fresh mixed vegetables

Potato or Rice - choice of one

Roasted red skinned potatoes
Garlic mashed potatoes
Rice pilaf

Assorted pies and cakes, rolls and butter



LUNCH

BOX LUNCHES

Maximum choice of two box lunches for minimum of 25 people. Maximum choice of three box lunches for 50 people or more. Beverages are not included with box lunches. Priced per guest. Must be provided by 1:30pm.

THAT'S A WRAP 25

Roasted turkey wrapped with lettuce, tomatoes and Swiss
 Potato salad
 Bag of chips and fudge brownie

VEGETARIAN 25

Chilled roasted vegetables tossed in a balsamic vinaigrette in pita bread
 Potato salad
 Bag of chips and cookies

DELI 25

Potato salad, pickle, bag of chips and cookies

Sandwiches - choice of one

Roast beef on whole wheat or white bread
 Ham on whole wheat or white bread
 Turkey on whole wheat or white bread

MEAT LOVER'S SUB SANDWICH 25

Sliced ham, roast beef, turkey, salami
 Provolone, lettuce and tomatoes
 Potato salad
 Bag of chips and brownie

ADD ON

Coffee, decaffeinated coffee, hot tea, iced tea, pink lemonade 47 per gallon
 Assorted sodas 4.00 each
 Bottled water 3 each



DINNER

SERVED DINNER

Priced per guest. Minimum 25 people.

All served dinners include choice of soup or salad and dessert in addition to coffee, decaffeinated coffee, hot tea, iced tea, rolls and butter.

SERVED DINNER BEGINNINGS - choice of one

- | | |
|--------------------------|--|
| Tomato bisque | Spring mixed greens with assorted dressings |
| New England clam chowder | Sonoma field greens with oranges and toasted pecans with raspberry vinaigrette |
| Potato leek soup | Tossed green with assorted dressings |
| Traditional Caesar salad | |

ENHANCED SPECIALTY BEGINNINGS

- | | |
|--|-----------------------------|
| Seafood chowder 12 | Shrimp cocktail 12 |
| Spinach salad with warm bacon dressing 8 | Assorted chilled seafood 28 |

CHICKEN ENTREES

Chicken Milan 36

Chicken breast lightly breaded with panko and Parmesan cheese
Pan fried and served with lemon butter sauce
Chef's choice of appropriate vegetable and starch

Chicken Parmigiana 36

Chicken breast lightly breaded and pan fried
Topped with marinara sauce and mozzarella cheese served with spaghetti

Breast of Chicken Piccata 36

Sautéed and served with white wine mushroom lemon butter caper sauce
Chef's choice of appropriate vegetable and starch

Grilled Breast of Chicken 38

Roasted chicken breast with mushroom sauce
Chef's choice of appropriate vegetable and starch

Portobello Stuffed Grilled Breast of Chicken 40

Airline chicken breast stuffed with a portobello mushroom filling and prosciutto sage cream sauce
Chef's choice of appropriate vegetable and starch

Asiago Crusted Chicken Breast 40

Port wine beurre blanc
Chef's choice of appropriate vegetable and starch



DINNER

SERVED DINNER

Priced per guest. Minimum 25 people.

All served dinners include choice of soup or salad and dessert in addition to coffee, decaffeinated coffee, hot tea, iced tea, rolls and butter.

SERVED DINNER BEGINNINGS - choice of one

- | | |
|--------------------------|--|
| Tomato bisque | Spring mixed greens with assorted dressings |
| New England clam chowder | Sonoma field greens with oranges and toasted pecans with raspberry vinaigrette |
| Potato leek soup | Tossed green with assorted dressings |
| Traditional Caesar salad | |

ENHANCED SPECIALTY BEGINNINGS

- | | |
|--|-----------------------------|
| Seafood chowder 12 | Shrimp cocktail 12 |
| Spinach salad with warm bacon dressing 8 | Assorted chilled seafood 28 |

BEEF AND LAMB ENTREES

- Charbroiled New York Steak 48**
Caramelized onion Worcestershire jus
Chef's choice of appropriate vegetable and starch

- Slow-Roasted Prime Rib of Beef 55**
Served with creamy horseradish sauce and au jus
Chef's choice of appropriate vegetable and starch

- Grilled Porterhouse 55**
Served with steak sauce
Chef's choice of appropriate vegetable and starch

- Herb-Crusted Lamb Chops 52**
Served with mint demi-glace
Chef's choice of appropriate vegetable and starch

- Grilled Filet Mignon 58**
Served with port wine sauce
Chef's choice of appropriate vegetable and starch



DINNER

SERVED DINNER

Priced per guest. Minimum 25 people.

All served dinners include choice of soup or salad and dessert in addition to coffee, decaffeinated coffee, hot tea, iced tea, rolls and butter.

SERVED DINNER BEGINNINGS - choice of one

Tomato bisque	Spring mixed greens with assorted dressings
New England clam chowder	Sonoma field greens with oranges and toasted pecans with raspberry vinaigrette
Potato leek soup	Tossed green with assorted dressings
Traditional Caesar salad	

ENHANCED SPECIALTY BEGINNINGS

Seafood chowder 12	Shrimp cocktail 12
Spinach salad with warm bacon dressing 8	Assorted chilled seafood 28

FISH AND SEAFOOD ENTREES

Shrimp Scampi 42
Served with pasta and chef's choice vegetable

Grilled Salmon 40
Served with citrus dill sauce
Chef's choice of appropriate vegetable and starch

Pan-Seared Scallops 45
Tender scallops topped with a lemon caper drizzle
Chef's choice of appropriate vegetable and starch

Pan Fried Chilean Sea Bass 48
Citrus beurre blanc
Chef's choice of appropriate vegetable and starch

Lobster Market Price
Choice of broiled or Milanese
Gently pounded and lightly breaded lobster tail sautéed
Lemon butter sauce
Chef's choice of appropriate vegetable and starch



DINNER

SERVED DINNER

Priced per guest. Minimum 25 people.

All served dinners include choice of soup or salad and dessert in addition to coffee, decaffeinated coffee, hot tea, iced tea, rolls and butter.

SERVED DINNER BEGINNINGS - choice of one

- | | |
|--------------------------|--|
| Tomato bisque | Spring mixed greens with assorted dressings |
| New England clam chowder | Sonoma field greens with oranges and toasted pecans with raspberry vinaigrette |
| Potato leek soup | Tossed green with assorted dressings |
| Traditional Caesar salad | |

ENHANCED SPECIALTY BEGINNINGS

- | | |
|--|-----------------------------|
| Seafood chowder 12 | Shrimp cocktail 12 |
| Spinach salad with warm bacon dressing 8 | Assorted chilled seafood 28 |

COMBINATION PLATES

- Chicken and Salmon 47**
 Boneless breast of chicken and salmon filet
 Beurre blanc
 Chef's choice of appropriate vegetable and starch

- Filet Mignon and Chicken 52**
 Grilled filet with boneless breast of chicken
 Served with mushroom sauce
 Chef's choice of appropriate vegetable and starch

- Filet Mignon and Salmon 56**
 Grilled filet with salmon filet
 Served with red wine sauce
 Chef's choice of appropriate vegetable and starch

- Filet Mignon and Lobster Market Price**
 Grilled filet with lobster tail
 Drawn butter and peppercorn sauce
 Chef's choice of appropriate vegetable and starch



DINNER

SERVED DINNERS

DESSERTS - choice of one

- Deep caramel apple pie
- Black Forest cake
- Carrot cake
- Tiramisu cake
- Double chocolate fudge cake
- Plain or strawberry cheesecake
- White chocolate cheesecake with strawberry sauce

Add scoop of ice cream for \$5 additional per person





DINNER

DINNER BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

SUMMERLIN BUFFET 45

- Mixed green salad with assorted dressings
- Potato salad
- Cucumber, tomato and onion salad
- Herb-roasted chicken
- Braised short ribs of beef
- Grilled herb-infused salmon
- Cheese tortellini pomodoro
- Garlic mashed potatoes
- Fresh vegetable medley
- Chef's selection of cakes and pies
- Assorted rolls and butter
- Coffee, decaffeinated coffee, hot tea and iced tea

BBQ DINNER BUFFET 45

- House green salad with assorted dressings
- Potato salad
- Coleslaw
- Braised brisket of beef
- BBQ pork ribs
- Southern fried chicken
- Corn on the cob
- Macaroni and cheese
- Potatoes au gratin
- Apple pie, cheesecake, peach cobbler and lemon meringue pie
- Buttermilk biscuits
- Corn muffins
- Coffee, decaffeinated coffee, hot tea and iced tea



DINNER

DINNER BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

FROM THE SOUTH BUFFET 45

Mixed green salad with assorted dressings
Potato salad
Coleslaw
Southern fried chicken
BBQ pork ribs
Catfish and hushpuppies
Choice of candied yams or mashed potatoes
Baked beans
Collard greens
Buttermilk biscuits
Pecan pie, apple pie, chocolate fudge cake and strawberry cheesecake
Coffee, decaffeinated coffee, hot tea and iced tea

ITALIAN DINNER BUFFET 47

Caesar salad
Tomato and basil with fresh mozzarella
Marinated shrimp salad with pasta
Chicken marsala
Pesto grilled salmon with sun-dried tomato sauce
Tortellini with pesto cream sauce
Penne with sausage, peppers, mushrooms, onions, olives and marinara
Broccolini with garlic butter
Garlic mashed potatoes
Cheesecake, cannolis and tiramisu
Garlic bread sticks and rolls and butter
Coffee, decaffeinated coffee, hot tea and iced tea



DINNER

DINNER BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

MARKET SQUARE BUFFET

Salad - choice of three

Mixed green salad with assorted dressings
Caesar salad (dressing on the side)
Tomato, cucumber and onion salad
Potato salad

Bacon broccoli salad
Macaroni salad

Entrée - choice of three or four

Sautéed breast of chicken with mushroom sauce
Herb-roasted chicken
Asiago crusted chicken with citrus beurre blanc
Southern fried chicken
Grilled salmon with beurre blanc sauce
Sautéed sole with sun-dried tomato sauce
Pork loin with caramelized onions
Grilled pork chops with port wine sauce
Baked ziti bolognese
Sliced tri-tip with mushroom sauce

Vegetable - choice of one

Green beans
Peas and carrots
Broccoli and carrots
Fresh mixed vegetable medley

Potato or Rice - choice of one

Roasted red skinned potatoes
Garlic mashed potatoes
Mashed potatoes with gravy
Rice pilaf
Jasmine rice

Assorted cakes and pies
Rolls and butter
Coffee, decaffeinated coffee, hot tea, iced tea

3 entrées 48

4 entrées 52



DINNER

BUFFET AND RECEPTION UPGRADES

Only available as an enhancement to your catered buffet dinner, served dinner, or full hors d'oeuvres reception. Please speak with your catering representative if you have any questions.

ROAST TURKEY WITH GIBLET GRAVY AND CRANBERRY RELISH

Serves 25 | 225

BONELESS SMOKED HAM

Served with a pineapple brandy coulis

Serves 25 | 225

ROASTED TOP ROUND OF BEEF

Served with au jus and creamy horseradish sauce

Serves 25 | 300

SLOW-ROASTED PRIME RIB OF BEEF

served with au jus and creamy horseradish sauce

Serves 25 | 365

PEPPER CRUSTED NEW YORK STRIPLOIN OF BEEF

served with au jus and creamy horseradish sauce

Serves 25 | 350

STEAMSHIP ROUND OF BEEF

Serves 100 | 600

ROAST PIG

Market Price

One chef attendant required per 50 people, \$150 per attendant.

Carved items are accompanied by petite rolls and butter



RECEPTION

HORS D'OEUVRES

100 pieces per order

HOT

Pigs in a blanket	250
Vegetable spring rolls	300
Swedish meatballs or BBQ meatballs	300
Pork potstickers	300
Chicken wings with dipping sauces	300
Crab rangoon with Pan Asian salsa	325
Spanakopita with cucumber mint dip	325
Italian sausage and mozzarella stuffed mushrooms	350
Chicken skewers	350
Petite beef wellingtons with thyme scented jus	325
Tempura shrimp	350
Bacon-wrapped scallops	350
Petite crab cakes with remoulade	300

COLD

Assorted gourmet canapés	375
Smoked chicken with papaya salsa	425

RECEPTION TRAYS

DISPLAY OF DOMESTIC AND IMPORTED CHEESES

Boursin, cheddar, port sault, bel paese, smoked gouda, jarlsberg, bleu, garnished with grapes, strawberries and a variety of crackers (subject to availability)

- Small** serves 25 to 50 people | 225 per tray
- Medium** serves 50 to 75 people | 315 per tray
- Large** serves 75 to 100 people | 450 per tray

DISPLAY OF FRESH VEGETABLES

Served with sour cream ranch dip

- Small** serves 35 to 50 people | 225 per tray
- Medium** serves 50 to 75 people | 300 per tray
- Large** serves 75 to 100 people | 400 per tray

FRESH FRUIT PLATTER

- Small** serves 35 to 50 people | 240 per tray
- Medium** serves 50 to 75 people | 310 per tray
- Large** serves 75 to 100 people | 420 per tray



RECEPTION

HORS D'OEUVRES

Minimum 25 pieces per order

CHILLED SEAFOOD ON ICE

Shucked seasonal oysters on the half shell
chef's selection of assorted sauces | 8 per piece

Alaskan snow crab claws
served with traditional cocktail sauce | 9 per piece

Jumbo shrimp cocktail
served with traditional cocktail sauce | 8.5 per piece

Alaskan king crab legs
served with traditional cocktail sauce | 12 per piece

HORS D'OEUVRES PACKAGES

Minimum 50 guests. Buffets designed to last 1 hour. Packages do not include beverages. Priced per guest.

CANYONS PACKAGE - choice of three 27

Chef's selection of chilled canapés
Chicken skewers
Swedish meatballs
BBQ meatballs
Vegetable spring rolls

SUNCOAST PACKAGE - choice of five 36

Chef's selection of chilled canapés
Domestic cheese and cracker display
Fresh vegetable tray with sour cream ranch dip
Sliced fresh fruit tray garnished with berries and grapes
Chicken skewers
Swedish meatballs
BBQ meatballs
Vegetable spring rolls



BAR

BAR PRICES Per drink

	Call Brands		Premium Brands	
	Hosted	Cash	Hosted	Cash
Mixed Drink - Call	10	11	12	13
Wine - Glass	9	10		
Domestic Beer	7	8		
Imported Beer	8	9		
Soda	3	4		
Water	3	4		

Hosted prices are subject to tax and gratuity; Cash prices include tax

HOSTED BAR Per hour, per person.

	Beer / Wine / Soda	Call Brands	Premium Brands
One Hour	15	22	25
Two Hours	21	27	30
Three Hours	27	32	35
Four Hours	30	37	43

Domestic Beer	Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Stella
Imported Beer	Corona, Heineken, Heineken 0.0
Call Liquor	Bacardi Silver, Captain Morgan, Beefeater, Canadian Club, Cuervo Silver, Christian Brothers Brandy, Dewar's, New Amsterdam Vodka, Rum Haven
Premium Liquor	Courvoisier, Crown Royal, Cuervo 1800, Grey Goose, Jack Daniel's, Jameson, Johnny Walker Black, Patron Silver, Tanqueray, Tito's
Cordials and Cognacs	Amaretto, Grand Marnier, Baileys Irish Cr��am, Kahlua, Sambuca

150 Bartender Labor Fee per Bar
 1 Bar Recommended per 100 guests
 300 Minimum Guarantee per bar



AUDIO / VISUAL

PROJECTION

LCD Video Projector (connects to laptop & displays on projection screen) 300

SCREENS

8' Projector Screen 40

10' Projector Screen 60

AUDIO

4-Channel Mixer 50

Lavaliere Microphone (lapel style) 100

Microphone on Podium 100

Wireless Handheld Microphone 100

Portable Sound System with Two Speakers (150W each) 150

AV ACCOMMODATION PACKAGES (Required For Client Provided Equipment)

Screen and Power Package – 8' screen, AV Table with Power 50

Audio Patch into House Sound 50

10' Projector Screen 60

MISCELLANEOUS

42" Television 150

Power Cord / Extension Cord 10

Flip Chart – Includes one pad of paper and markers 25

Additional Flip Chart Pad 10

Easel 10

White Board with Markers and Eraser (2'x3') 25

TELEPHONE

Phone Line – Analog 100

Phone Line – Voice Point (Conference Phone) 200

INTERNET

Hard-Wired Internet-per device. Minimum 7 business days advanced order of event date 295

Suncoast Meeting Room WiFi-per device. Minimum 5 business days advanced order of event date 10

Rush fees may apply if advance order days not met.

DANCE FLOOR

Up to 24'x24' – Pricing Based On Event Charges 100

Over 24'x24 – Pricing Based On Event Charges 200

Please call for additional equipment needs.
Client provided AV equipment requires advance approval and may be subject
to a service charge. Labor fees may apply. Prices are subject to change.



THE MEETING PLANNER

PACKAGE 48 per person.

MORNING GREETING

Assorted Croissants, Muffins, and Danish
Orange Juice
Coffee, Decaffeinated Coffee & Hot Tea

MID-MORNING REFRESHER

Coffee, Decaffeinated Coffee & Hot Tea
Assorted Soda and Bottled Water
3 per person++ to ADD: Sliced Fresh Fruit Tray with Berries and Grapes

LUNCH

Choice of

Chilled Served Luncheon, page 9, Boxed Luncheon, page 14, (minimum 25 people) or Meeting Planner Package Buffet (minimum 50 people)

MEETING PLANNER PACKAGE BUFFET LUNCHES

All-American Buffet

House green salad with assorted dressings
Potato salad
Grilled hamburgers
Hot dogs steamed in beer
Potato wedges and onion rings
Sliced onions, tomatoes, Swiss & American cheese
Sauerkraut, lettuce & pickles
Chocolate layer cake, apple pie
Rolls and butter

Fajita Bar Buffet

Fiesta Salad with Assorted Dressings
Cheese Enchiladas
Citrus Margarita Marinated Beef Fajitas
Warm Tortillas
Spanish Rice and Refried Beans
Tortilla Chips and Salsa
Strawberry Margarita Cheesecake, Tres Leches Cake and fruit turnovers

Deli Buffet

Potato Salad & Coleslaw
Sliced Roasted Beef, Ham, Turkey, and Salami
American and Swiss Cheese
Assorted Sliced Breads
Sliced Tomatoes, Red Onions, Shredded Lettuce & Pickles
Potato Chips
Assorted Cakes

Italian Luncheon Buffet

Romain Lettuce with croutons, Assorted Dressings
Tomato, Onion & Basil Salad with Lemon Vinaigrette
Chicken Marsala
Cheese Pizza
Penne Pasta with Sliced Italian Sausage in Burgundy Tomato Sauce
Garlic Bread Sticks
Tiramisu
Cannoli

Heartland Luncheon Buffet

Potato Salad
Mixed Green Salad with Assorted Dressings
Meatloaf with Mushroom Gravy
Roasted Chicken
Mashed Potatoes
Corn on the Cob
Cornbread Muffins & Biscuits
Bundt Cake
Brownies

Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea
Assorted Soda and Bottled Water

MID-AFTERNOON BREAK

Cookies and Brownies
Coffee, Decaffeinated Coffee & Hot Tea, Iced Tea
Assorted Soda and Bottled Water

AUDIO VISUAL

8'x8' Screen
AV Table with Power Strip



WEDDING

PACKAGES

THE SUNRISE 850 ++

One hour maximum for ceremony. Maximum of 140 people.

Complimentary bottle of champagne

Recorded wedding march music

THE MEDITERRANEAN 1,600 ++

Two hours maximum for ceremony and reception. Maximum of 100 people.

One-night complimentary stay

Recorded wedding march music

Wedding cake

Champagne toast

THE PERFECT PACKAGE 38 ++ per person

Two hours maximum for ceremony and reception. Hors d'oeuvres provided for one hour. Minimum 50 people.

One-night complimentary stay

Recorded wedding march music

Vegetable spring rolls

Swedish meatballs

Vegetable tray

Fresh sliced seasonal fruit tray

Wedding cake

Champagne toast

Your choice of ballroom or poolside gazebo set theater-style with microphone.

Client provides minister and cake topper. Bridal party coordinator is not included.



WEDDING

PACKAGES - SERVED DINNER

WEDDING CEREMONY & RECEPTION

Minimum 50 people.

Included with ceremony

Ceremonies are held in a ballroom or poolside gazebo
Recorded wedding march music

Microphone
Customer to provide own minister

Included with reception

Select from one of the served dinner options
Head table, cake table, gift table and guestbook table
Bottle of champagne for bridal couple
White, ivory or black tablecloths

Dance floor (24'x24')
Riser for entertainment
Wedding cake
Speak with your catering representative for specifics
Ivory and black chair covers available at \$4 per cover

Includes one-night complimentary stay

Bridal party coordinator is not included.

PACKAGES

Priced per guest.

CEREMONY & RECEPTION SERVED DINNER OPTIONS

All entrées include chef's choice of fresh seasonal vegetable, appropriate starch and assorted rolls and butter.
Coffee, decaffeinated coffee, hot tea and iced tea.

Salad - choice of one

Chopped salad, mixed greens, classic Caesar salad

Entrée - choice of one

Chicken Parmesan 49
Chicken breast lightly breaded and pan fried, topped with marinara sauce and mozzarella cheese, served with spaghetti

Roasted Chicken 49
Semi boneless half chicken, roasted with herbs

Pacific Salmon Riva 52
Sautéed salmon with artichoke, tomato and basil butter sauce

Roast Prime Rib of Beef 65
Au jus

Filet Mignon 68
Filet with red wine sauce

Filet and Lobster Tail Market Price
Chargrilled filet of beef and lobster



WEDDING

PACKAGES - DINNER BUFFET

WEDDING CEREMONY & RECEPTION

Minimum 50 people.

Included with ceremony

Ceremonies are held in a ballroom or poolside gazebo
Recorded wedding march music

Microphone
Customer to provide own minister

Included with reception

Dinner buffet
Head table, cake table, gift table and guestbook table
Bottle of champagne for bridal couple
White, ivory or black tablecloths

Dance floor (24'x24')
Riser for entertainment
Wedding cake
Speak with your catering representative for specifics
Ivory and black chair covers available at \$4 per cover

Includes one-night complimentary stay

Bridal party coordinator is not included.

PACKAGES

Priced per guest.

CEREMONY AND RECEPTION BUFFET DINNER

Provided for 1 ½ hours

Includes Chef's choice of fresh seasonal vegetable, appropriate starch and assorted rolls and butter.
Coffee, decaffeinated coffee, hot tea and iced tea.

Salad

Mixed green salad
Bacon broccoli salad
Cucumber, tomato and onion salad

Carved - choice of one

Turkey breast
Brown-sugar glazed ham
Top round of beef
Prime rib of beef
5 additional per person

Entrée - choice of three 61.5

Herb-roasted chicken
Chicken piccata with sautéed mushrooms and capers
Chicken juliette with artichoke and tomato
Citrus bourbon glazed salmon filet
Grilled salmon with dill cream sauce
Grilled pork chops with port wine sauce
Braised beef short ribs
Sliced tri-tip with demi-glaze and caramelized onion



SPECIAL OCCASION

CAKES

8" Round
Serves 15
50

10" Round
Serves 20
75

12" Round
Serves 30
110

¼ Sheet
Serves up to 24
85

½ Sheet
Serves up to 48
125

Full Sheet
Serves up to 96
250

Two Tier
6" and 8"
Serves 30
130

Two Tier
8" and 10"
Serves 45
200

Three Tier
6", 8" and 12"
Serves 75
300

Three Tier
6", 8" and 14"
Serves 100
370

Cake Flavors
White, chocolate or marble cake

Filling Flavors
Bavarian cream, chocolate mousse, strawberry mousse or fudge filling

Specialty Fillings
Bananas, fresh strawberries or fresh raspberries – additional 10%

Icing
Whipped topping or butter cream

Specialty Icing
Cream cheese or chocolate ganache – additional 10%

Rolled Fondant
– additional 30%

Price does not include cake toppers or fresh flowers.

If you prefer to provide your own cake or cupcakes, please advise us in advance.
\$3.50 plus tax and gratuity per person service fee will apply.



HOTEL & CASINO · LAS VEGAS

SUNCOASTCASINO.COM

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