



DINNER

DINNER BUFFETS

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

SUMMERLIN BUFFET 49

- 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 49

- 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



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FROM THE SOUTH BUFFET 49

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 52

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



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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 52

4 entrées 56



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 | 250

BONELESS SMOKED HAM

Served with a pineapple brandy coulis
Serves 25 | 250

ROASTED TOP ROUND OF BEEF

Served with au jus and creamy horseradish sauce
Serves 25 | 350

SLOW-ROASTED PRIME RIB OF BEEF

served with au jus and creamy horseradish sauce
Serves 25 | 395

PEPPER CRUSTED NEW YORK STRIPLOIN OF BEEF

served with au jus and creamy horseradish sauce
Serves 25 | 395

STEAMSHIP ROUND OF BEEF

Serves 100 | 700

ROAST PIG

Market Price

One chef attendant required per 50 people, \$175 per attendant.
Carved items are accompanied by petite rolls and butter