



Buffet Dinner Selections

Provided for 1 ½ hours for a minimum of 50 people

Summerlin Buffet

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
\$44.00 per person

BBQ Dinner Buffet

House Green Salad with Assorted Dressings
Red Bliss 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, Carrot Cake, Cheesecake and Bundt Cake
Buttermilk Biscuits
Jalapeno Corn Muffins
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea
\$44.00 per person



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From the South Buffet

Mixed Green Salad with Assorted Dressings

Potato Salad

Coleslaw

Southern Fried Chicken

BBQ Pork Ribs

Catfish & Hushpuppies

Choice of: Candied Yams **OR** Mashed Potatoes

Baked Beans

Collard Greens

Buttermilk Biscuits

Corn Bread Muffins

Pecan Pie, Apple Pie, Chocolate Fudge Cake and Strawberry Cheesecake

Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

\$44.00 per person

Italian Dinner Buffet

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 & Cappuccino Cake

Garlic Bread Sticks and Rolls & Butter

Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

\$46.00 per person



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Market Square Buffet

Salad

Choice of 3:

- Mixed Green Salad with Assorted Dressings
- Caesar Salad (dressing on the side)
- Tomato, Cucumber and Onion Salad
- Potato Salad
- Bacon Broccoli Salad
- Macaroni Salad
- Greek Pasta Salad

Entrees

Choice of 3 or 4:

- Sautéed Breast of Chicken with Porcini Mushroom Sauce
- Herb Roasted Chicken
- Asiago Crusted Chicken with Port Wine Sauce
- Southern Fried Chicken
- Grilled Salmon with Beurre Blanc Sauce
- Sautéed Halibut with Sun Dried Tomato Sauce
- Pork Loin with Caramelized Onions
- Grilled Pork Chops with Port Wine Sauce
- Baked Ziti Bolognese
- Sliced Tri Tip with Exotic Mushroom Sauce

Vegetable

Choice of 1 :

- Green Beans
- Peas and Carrots
- Broccoli and Carrots
- Fresh Mixed Vegetable Medley

Potato or Rice

Choice of 1 :

- 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 entrees \$47.00 per person

4 entrees \$51.00 per person

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

Prices are subject to change.

6/1/19



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)
\$200.00

Boneless Smoked Ham

served with a Pineapple Brandy Coulis
(Serves 25)
\$225.00

Roasted Top Round of Beef

served with Au Jus and Creamy Horseradish Sauce
(Serves 25)
\$260.00

Slow Roasted Prime Rib of Beef

served with Au Jus and Creamy Horseradish Sauce
(Serves 25)
\$325.00

Pepper Crusted New York Striploin of Beef

served with Au Jus and Creamy Horseradish Sauce
(Serves 25)
\$335.00

Steamship Round of Beef

(Serves 100)
\$600.00

Roast Pig

Market Price

One Chef Attendant required per 50 people, \$100 per attendant.

Carved Items are accompanied by Petite Rolls and Butter

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