



DINNER

HOLIDAY DINNER BUFFET

Provided for 1 ½ hours. Minimum of 50 people. 45 per person.

Tomato and Basil with Fresh Mozzarella
Field Greens with Romaine, Arugula and Endive with Italian & Ranch Dressing

Carving Station Chef Attendant required. 150 Chef Attendant fee, per 100 people.

Herb-Infused Roast Turkey Breast with Turkey Gravy
Apple Sage Stuffing
Herb-Crusted Prime Rib 7

Shrimp and Penne Pasta with Tomato Basil Cream Sauce
Sliced Tri-Tip with Caramelized Onions, red wine sauce
Baked Rosemary Chicken
Glazed Sweet Potatoes with Honey Cinnamon Butter
Garlic Mashed Potatoes
Fresh Vegetables
Rolls and Butter
Seasonal Pies and Cakes
Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

SUMMERLIN HOLIDAY BUFFET

Provided for 1 ½ hours. Minimum of 50 people. 45 per person.

Mixed Green Salad with Ranch and Italian
Potato Salad
Cucumber, Tomato and Onion Salad
Herb Infused, Sliced Roast Turkey with Turkey Gravy
Braised Short Ribs of Beef
Grilled Herb Infused Salmon

Apple Sage Stuffing
Garlic Mashed Potatoes
Fresh Vegetable Medley
Seasonal pies and cakes
Assorted Rolls and Butter
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Carving Station Chef Attendant required. 150 Chef attendant fee, per 100 people.

Herb-Crusted Prime Rib 7