



Served Dinner Beginnings

Choice of:

Roasted Tomato Rosemary Soup

Clam Chowder

Potato Leek Soup

Traditional Caesar Salad

Spring Mixed Greens with Assorted Dressings

Sonoma Field Greens with Oranges and Toasted Pecans

Tossed Green with Assorted Dressings

Specialty Beginnings

Grilled Bistro Steak Soup

\$5.00 per person

Spinach Salad with Warm Bacon Dressing

\$5.00 per person

Shrimp Cocktail

\$6.00 per person

Assorted Chilled Seafood

\$18.00 per person



Served Dinners

*All served dinners include your choice of soup OR salad and dessert
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea
Rolls and Butter
Minimum of 25 people*

Chicken

Chicken Milan

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
\$35.00 per person

Chicken Parmigiana

Chicken Breast Lightly Breaded and Pan Fried
Topped with Marinara Sauce and Mozzarella Cheese
Served with Spaghetti
\$35.00 per person

Breast of Chicken Piccata

Sautéed and Served with White Wine Mushroom Lemon Butter Caper Sauce
Chef's choice of appropriate vegetable and starch
\$35.00 per person

Grilled Breast of Chicken

Roasted Chicken Breast with Porcini Mushroom Sauce
Chef's choice of appropriate vegetable and starch
\$37.00 per person

Portobello Stuffed Grilled Breast of Chicken

Airline Chicken Breast Stuffed with a Portobello Mushroom filling with
Prosciutto Sage Cream Sauce
Chef's choice of appropriate vegetable and starch
\$39.00 per person

Asiago Crusted Chicken Breast

White Port Wine Grape Beurre Blanc
Chef's choice of appropriate vegetable and starch
\$39.00 person

Prices are subject to State of Nevada Sales Tax gratuity.

Prices are subject to change.

6/1/19



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Beef and Lamb

Char-broiled 12 oz. New York Steak

Caramelized Onion Worcestershire Jus
Chef's choice of appropriate vegetable and starch
\$43.00 per person

Slow Roasted Prime Rib of Beef

Served with Creamy Horseradish Sauce and Au Jus
Chef's choice of appropriate vegetable and starch
\$47.00 per person

Grilled Porterhouse

Served with Steak Sauce
Chef's choice of appropriate vegetable and starch
\$47.00 per person

Herb Crusted Lamb Chops

Served with Mint Demi Glaze
Chef's choice of appropriate vegetable and starch
\$49.00 per person

Grilled Filet Mignon

Served with Port Wine Sauce
Chef's choice of appropriate vegetable and starch
\$56.00 per person



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Fish and Seafood

Chipotle BBQ Shrimp

Chef's choice of appropriate vegetable and starch
\$35.00 per person

Grilled Salmon

Served with Citrus Dill Sauce
Chef's choice of appropriate vegetable and starch
\$37.00 per person

Pan Seared Scallops

Tender Scallops topped with a Lemon Caper Drizzle
Chef's choice of appropriate vegetable and starch
\$38.00 per person

Potato Shrimp Crusted Chilean Sea bass

Served on a bed of Spinach
Citrus Beurre Blanc
Chef's choice of appropriate vegetable and starch
\$46.00 per person

Lobster

Choice of Broiled **OR** Milanese
Gently Pounded and Lightly Breaded Lobster Tail Sautéed
Lemon butter sauce
Chef's choice of appropriate vegetable and starch
Market Price



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Rolls and Butter
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Combination Plates

Chicken and Salmon

Boneless Breast of Chicken and Salmon Filet
Served with Forestiere Sauce and Beurre Blanc
Chef's choice of appropriate vegetable and starch
\$45.00 per person

Filet Mignon and Chicken

Grilled 6 oz. Filet with Boneless Breast of Chicken
Served with Porcini Mushroom Sauce
Chef's choice of appropriate vegetable and starch
\$49.00 per person

Filet Mignon and Salmon

Grilled 6 oz. Filet with Salmon Filet
Served with Red Wine and Beurre Blanc Sauces
Chef's choice of appropriate vegetable and starch
\$53.00 per person

Filet Mignon and Lobster

Grilled 6 oz. Filet with Broiled Lobster Tail
Drawn Butter and Peppercorn Sauce
Chef's choice of appropriate vegetable and starch
Market Price



Served Dinner Desserts

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
 - Cappuccino Cake
 - White Chocolate Cheesecake with Strawberry Sauce
- Add scoop of ice cream for \$4.00 additional per person