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 per person

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

6/1/19
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

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
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

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
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*

**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