



Continental Breakfasts

The Rancho Continental

\$14.00++ per Person

- ∞ Assorted Breakfast Pastries
 - Served with Butter and Fruit Preserves
- ∞ Assorted Chilled Juices
- ∞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

The Santa Fe Continental

\$16.00++ per Person

- ∞ Assorted Breakfast Pastries
 - Served with Butter and Fruit Preserves
- ∞ Fresh Bagels Served with Cream Cheese
- ∞ Seasonal Fresh Fruit
- ∞ Selection of Flavored Yogurt
- ∞ Assorted Chilled Juices
- ∞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

++All Food and Beverage Prices are Subject to a 20% Service Charge and an 8.25% NV State Tax.
Santa Fe Station Hotel and Casino – February 2018

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Breakfast Buffets

The Centennial (Minimum 35 Guests)

\$19.50++ per Person

- ∞ Assorted Breakfast Pastries
 - Served with Butter and Fruit Preserves

- ∞ Seasonal Fresh Fruit
- ∞ Selection of Flavored Yogurt
- ∞ Assorted Cold Cereals

- ∞ Scrambles Eggs*
- ∞ Crisp Bacon and Sausage Links
- ∞ Santa Fe Potatoes

- ∞ Assorted Chilled Juices
- ∞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

Omelet Station

\$5.75++ per Person

Personalized Chef Required: \$100 per Hour with a Two (2) Hour Maximum

- ∞ Includes Diced Ham, Sausage, Bacon
- ∞ Shredded Cheese
- ∞ Salsa
- ∞ Diced Tomatoes, Diced Peppers, Diced Onions,
- ∞ Sliced Mushroom, Fresh Spinach

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Breakfast Buffets

The Durango (Minimum 35 Guests)

\$22.50++ per Person

- ☞ Assorted Breakfast Pastries
 - Served with Butter and Fruit Preserves

- ☞ Seasonal Fresh Fruit
- ☞ Selection of Flavored Yogurt
- ☞ Assorted Cold Cereals

- ☞ Chef Selection of Hot Cereals
- ☞ Scrambles Eggs*
- ☞ Crisp Bacon and Sausage Links
- ☞ Santa Fe Potatoes

☞ **Please Select One (1) of the Following Items:**

- French Toast
- Apple Stuffed Pancakes
- Biscuits & Gravy
- Chicken Fried Steak with Gravy
- Corned Beef Hash
- Cheese Blintzes
- Miniature Waffles

~Served with Warm Maple Syrup and Butter

- ☞ Assorted Chilled Juices
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

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Plated Breakfasts

The One and Only

\$20.00++ per Person

- ☞ Assorted Breakfast Pastries
 - Served with Butter and Fruit Preserves

- ☞ Scrambled Eggs*
- ☞ Santa Fe Potatoes

- ☞ **Please Select One (1) of the Following Items:**
 - Grilled Breakfast Ham Steak*
 - Crisp Bacon*
 - Sausage Links*

- ☞ Assorted Chilled Juices
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

Classic Eggs Benedict

\$24.00++ per Person

- ☞ Assorted Breakfast Pastries
 - Served with Butter and Fruit Preserves

- ☞ Poached Eggs* and Canadian Bacon* Served on a Toasted English Muffin
- ☞ Santa Fe Potatoes

- ☞ Assorted Chilled Juices
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

Steak and Eggs

\$32.00++ per Person

- ☞ Assorted Breakfast Pastries
 - Served with Butter and Fruit Preserves

- ☞ Sizzling Steak*
- ☞ Scrambled Eggs*

- ☞ Assorted Chilled Juices
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

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A La Carte

Morning Offerings

Individual Cold Cereal and Milk	\$2.50++ per Person
Selection of Flavored Yogurt	\$3.00++ per Person
Granola Bars and Nutrigrain Breakfast Bars	\$3.50++ Each
Breakfast Wraps or Sandwiches	\$6.00++ Each
Assorted Muffins	\$30.00++ per Dozen
Freshly Baked Danish	\$30.00++ per Dozen
Fresh Doughnuts	\$30.00++ per Dozen
Fresh Bagels Served with Cream Cheese	\$30.00++ per Dozen
Warm Fresh Baked Cinnamon Rolls	\$32.00++ per Dozen

Afternoon Offerings

Whole Fresh Fruit	\$2.50++ Each
Assorted Individual Bags of Chips	\$2.50++ Each
Individual Bags of Plain Popcorn	\$2.50++ Each
Individual Bags of Cheddar or Caramel Popcorn	\$3.50++ Each
Assorted Candy Bars	\$4.00++ Each
Assorted Ice Cream Bars	\$4.00++ Each
Freshly Baked Cookies	\$30.00++ per Dozen
Miniature Pastries	\$30.00++ per Dozen
Rich Chocolate Brownies	\$30.00++ per Dozen
Assorted Dips or Salsas	\$30.00++ per Quart
Tortilla Chips, Pretzels or Chips (Serves 25 Guests)	\$45.00++ per Bowl
Selection of Mixed Nuts (Serves 10 Guests)	\$45.00++ per Pound

Beverages

Assorted Pepsi Brand Soft Drinks	\$3.00++ Each
Station Casinos Bottled Water (10 FL OZ)	\$2.80++ Each
Chilled Whole Milk or Chocolate Milk	\$3.00++ Each
Perrier Sparkling Water	\$4.50++ Each
Individual Juices	\$4.50++ Each
Chilled Juices, Orange, Apple, or Cranberry	\$20.00++ per Quart
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas	\$40.00++ per Gallon
Iced Tea	\$40.00++ per Gallon
Lemonade	\$40.00++ per Gallon
Fruit Punch	\$40.00++ per Gallon

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Specialty Breaks

Service is Provided for 60 Minutes.

For Extended Service Beyond 60 Minutes, All Subsequent Beverages and Packaged Items are Charged on a Consumption Basis.

The Cookie Jar

\$12.00++ per Person

- ☞ Fresh Baked Cookies
- ☞ Chocolate Fudge Brownies
- ☞ Whole Milk
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee
- ☞ Herbal Teas
- ☞ Station Casinos Bottled Waters
- ☞ Assorted Pepsi Brand Soft Drinks

Old Fashioned Ice Cream Parlor

\$14.00++ per Person

- ☞ Chocolate and Vanilla Ice Cream
- ☞ Chocolate, Caramel, and Strawberry Sauce
- ☞ Assorted Toppings
- ☞ Fresh Baked Cookies and Brownies
- ☞ Station Casinos Bottled Waters
- ☞ Assorted Pepsi Brand Soft Drinks

Health Nut

\$14.00++ per Person

- ☞ Vegetable Tray
- ☞ Granola Bars and Nutrigrain Bars
- ☞ Selection of Flavored Yogurts
- ☞ Station Casinos Bottled Waters
- ☞ Assorted Pepsi Brand Soft Drinks

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Specialty Breaks

Service is Provided for 60 Minutes.

For Extended Service Beyond 60 Minutes, All Subsequent Beverages and Packaged Items are Charged on a Consumption Basis.

Movie Night

\$14.00++ per Person

- ☞ Individual Bags of Plain, Cheddar, and Caramel Popcorn
- ☞ Assorted Candy Bars
- ☞ Station Casinos Bottled Waters
- ☞ Assorted Pepsi Brand Soft Drinks

Take Me Out to the Ball Game

\$14.00++ per Person

- ☞ Hot Pretzels
 - Served with Spicy and Yellow Mustard
- ☞ Miniature Corn Dogs
- ☞ Assorted Individual Bags of Chips
- ☞ Peanuts
- ☞ Station Casinos Bottled Waters
- ☞ Assorted Pepsi Brand Soft Drinks

A Spot O' Tea

\$15.00++ per Person

- ☞ Miniature Scones
- ☞ Assorted Tea Sandwiches
- ☞ Assorted Miniature Pastries
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee
- ☞ Herbal Teas
- ☞ Station Casinos Bottled Waters
- ☞ Assorted Pepsi Brand Soft Drinks

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Plated Lunches

All Plated Lunches Include:

- ☞ Salad
- ☞ Chef's Selection of Vegetable and Starch
- ☞ Rolls and Butter
- ☞ Entrée
- ☞ Dessert
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee
- ☞ Herbal Teas and Iced Tea

Salad

Please Select One (1) of the Following Items:

- ☞ Tossed Field Greens
 - Served with the Choice of Two (2) Dressings, Ranch or Italian
- ☞ Traditional Caesar Salad
 - with Herbed Croutons
 - Creamy Caesar Dressing
- ☞ Spinach Salad
 - with Walnuts
 - Mandarin Oranges
 - Bleu Cheese
 - Thin Red Onions
 - Homemade Balsamic Vinaigrette Dressing

Dessert

Please Select One (1) of the Following Items:

- ☞ Cheesecake
- ☞ Carrot Cake
- ☞ Chocolate Cake
- ☞ Tiramisu
- ☞ Strawberry Shortcake

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Plated Lunches

Entrees

Pasta Primavera	\$22.00++ per Person
Add Chicken*	\$24.00++ per Person
Add Shrimp*	\$26.00++ per Person
☞ Fresh Seasonal Vegetables	
☞ Sautéed in a Light Cream Sauce	
Sautéed Chicken Breast	\$26.00++ per Person
Please Select One (1) of the Following Sauces:	
☞ Parmesan	
☞ Marsala	
☞ Picatta	
☞ Mushroom Cream Sauce	
☞ Savory Herb Sauce	
Grilled Salmon*	\$28.00++ per Person
☞ Served with a Light Mustard Sauce	
Roast Prime Rib of Beef	\$30.00++ per Person
☞ Served with Creamy Horseradish and Au Jus	
London Broil	\$30.00++ per Person
☞ Served with Au Jus	

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Lunch Buffets

The Supreme Buffet

Two Entrees

\$25.00++ per Person

Three Entrees

\$29.00++ per Person

Salads

Please Select Two (2) of the Following Items:

- ☞ Tossed Garden Salad with Assorted Toppings and Dressings
- ☞ Traditional Caesar Salad with Herbed Croutons, Creamy Caesar Dressing
- ☞ Chilled Pasta Salad
- ☞ Red Bliss Potato Salad
- ☞ Vegetable Crudit  Display with Ranch Dressing
- ☞ Spinach Salad with Walnuts, Mandarin Oranges, Bleu Cheese, Thin Red Onions and Homemade Balsamic Vinaigrette Dressing
- ☞ Tropical Fruit Salad

Entrees

Please Select Two (2) or Three (3) of the Following Items:

- ☞ Saut ed Chicken Breast* - Grilled or Bone In
 - Please Select One (1) of the Following Sauces:
 - Mushroom Cream, Savory Herb, Picatta, Marsala
- ☞ Roasted Pork Loin*
 - Served with a Mango Chutney or Natural Au Jus
- ☞ Baked Mandarin and Ginger Glazed Ham
- ☞ Shells Stuffed with Ricotta Cheese* and Topping with Marinara Sauce
- ☞ Roasted Breast of Turkey*
 - Served with Cranberry Relish and Homemade Stuffing
- ☞ Old Fashioned Yankee Pot Roast
- ☞ London Broil
- ☞ Grilled Salmon with a Dill Cream Sauce
- ☞ Penne Pasta Pomodoro

- ☞ Chef's Selection of Fresh Seasonal Vegetables and Starch, Rolls and Butter

Desserts

- ☞ Chef's Selection of Assorted Miniature Desserts

- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

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Lunch Buffets, Specialty

Backyard BBQ

\$26.00++ per Person

- ☞ Tossed Green Salad Served with Assorted Dressings
- ☞ Chef's Selection of Sliced Fresh Fruit
- ☞ Texas Style Tangy Coleslaw
- ☞ Potato Salad
- ☞ Shredded Beef*
- ☞ BBQ Roasted Chicken*
- ☞ Garlic Mashed Potatoes
- ☞ Creamy Macaroni and Cheese
- ☞ Buttered Corn
- ☞ Chef's Selection of Vegetables
- ☞ Biscuits and Corn Bread with Honey Butter
- ☞ Assorted Pies and Cookies
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

The Happy Wok

\$26.00++ per Person

- ☞ Chinese Chicken Salad
- ☞ Vegetarian Egg Rolls
- ☞ Mandarin Chicken*
- ☞ Beef and Broccoli*
- ☞ White Rice
- ☞ Fried Rice
- ☞ Stir Fried Vegetables
- ☞ Crunchy Noodles, Sweet and Sour Sauce, Spicy Mustard
- ☞ Rice Pudding, Almond Cookies, Fortune Cookies, Tropical Fruit Cocktail with Gelatin
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

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Lunch Buffets, Specialty

Let's Salsa!

\$26.00++ per Person

- ☞ Tossed Green Salad with Assorted Dressings
- ☞ Black Bean, Jicama and Roasted Corn Salad
- ☞ Taco and Fajita Station which Includes:
 - Fajita Chicken* with Grilled Peppers and Onions
 - Ground Beef*
 - Crunchy and Soft Tortilla
 - Refried Beans
 - Spanish Rice
 - Fresh Lettuce, Tomatoes and Onions
 - Sour Cream
 - Guacamole
 - Shredded Cheeses
 - Cilantro
- ☞ Tortilla Chips and Salsa
- ☞ Assorted Themed Desserts
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Taste of Venice

\$26.00++ per Person

- ☞ Traditional Caesar Salad with Herbed Croutons
- ☞ Penne Pasta and Fettuccini
 - Served with Alfredo and Marinara Sauces
- ☞ Italian Sausage*, Peppers and Onions
- ☞ Meatballs*
- ☞ Chicken Parmesan*
- ☞ Eggplant Parmesan
- ☞ Seasonal Sautéed Vegetable Medley
- ☞ Garlic Bread
- ☞ Tiramisu, Cannoli and Éclairs
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

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Lunch Buffets, Specialty

Soup, Salads and Spuds

\$24.00++ per Person

- ☞ Soup Du Jour
- ☞ Field Greens, Seasonal Salad Toppings and Assorted Dressings
- ☞ Traditional Caesar Salad with Herbed Croutons
- ☞ Baked Potatoes with Toppings to Include:
 - Fresh Whipped Butter
 - Bacon Bits
 - Shredded Cheeses, Cheese Sauces
 - Chili
 - Sour Cream
 - Broccoli
 - Scallions
 - Fresh Salsa
- ☞ Assorted Rolls and Butter
- ☞ Assorted Mini Pastries
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Picnic in the Park

\$24.00++ per Person

- ☞ Tossed Green Salad with Assorted Dressings
- ☞ Tangy Coleslaw
- ☞ Potato Salad
- ☞ Tuna Salad
- ☞ Selection of Fresh Sliced Deli Meats:
 - Turkey
 - Ham
 - Roast Beef
- ☞ Assorted Sliced Cheeses:
 - Swiss
 - Provolone
 - Cheddar
- ☞ Leaf Lettuce, Sliced Tomatoes, Onions and Pickles
- ☞ Deli Style Mustards and Mayonnaise
- ☞ Fresh Gourmet Breads and Rolls
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

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Reception Selections

Seasonal Fresh Fruit with Berries

∞ Served with Our Own Honey Yogurt Dip

Small (Serves 20-35 Guests)

\$170.00++ per Display

Medium (Serves 50-70 Guests)

\$270.00++ per Display

Large (Serves 100 Guests)

\$425.00++ per Display

Crunchy Garden Vegetable Tray

∞ Served with a Fine Herb Dip

Small (Serves 50 Guests)

\$150.00++ per Display

Medium (Serves 50-70 Guests)

\$240.00++ per Display

Large (Serves 100 Guests)

\$335.00++ per Display

Imported and Domestic Cheese Display

Small (Serves 50 Guests)

\$225.00++ per Display

Medium (Serves 50-70 Guests)

\$325.00++ per Display

Large (Serves 100 Guests)

\$475.00++ per Display

Antipasto Display

Small (Serves 50 Guests)

\$300.00++ per Display

Medium (Serves 50-70 Guests)

\$415.00++ per Display

Large (Serves 100 Guests)

\$595.00++ per Display

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Cold Hors D'Oeuvres

Deviled Eggs* a la Rousse	\$1.70++ per Piece
Petite Baby Potatoes with Crème Fraiche	\$2.00++ per Piece
Smoked Salmon* on Potato Cakes	\$3.00++ per Piece
Smoked Salmon* Pinwheels	\$3.00++ per Piece
Salami Coronets with Boursin Cheese	\$3.50++ per Piece
Fresh Fruit Kabobs with Chocolate Sauce	\$3.50++ per Piece
Seasonal Melon Wrapped in Prosciutto	\$3.50++ per Piece
Stuffed Endive with Bleu Cheese and Walnuts	\$3.50++ per Piece
Shrimp* on Toast Points with Dijon Aioli	\$3.50++ per Piece
Medallions of Lobster* on Toast Points Served with Balsamic Vinaigrette	\$4.50++ per Piece
Jumbo Shrimp* Cocktail Served on Crushed Ice	\$4.50++ per Piece

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Hot Hors D'Oeuvres

Selection of Petite Pizzas	\$2.00++ per Piece
Petite Beef Franks Wrapped in Puff Pastry	\$2.00++ per Piece
Cheese Sticks	\$2.00++ per Piece
Fried Mushrooms	\$2.00++ per Piece
Meatballs Served with Madeira Mushroom Sauce	\$2.25++ per Piece
Chicken Fingers	\$2.50++ per Piece
Buffalo Style Chicken* Wings Served with Bleu Cheese Dressing	\$2.50++ per Piece
Selection of Petite Quiche	\$2.50++ per Piece
Jalapeno Poppers	\$2.50++ per Piece
Cordon Bleu Poppers	\$2.50++ per Piece
Mushroom Caps with Italian Sausage* and Marinara	\$2.50++ per Piece
Egg Rolls Served with Spicy Mustard and Sweet & Sour Sauce	\$2.50++ per Piece
Asparagus Puffs	\$2.50++ per Piece
Chicken* Skewers with Honey Sesame or Sweet & Spicy Sauce	\$3.00++ per Piece
Beef* Skewers with Honey Sesame Sauce or Sweet & Spicy Sauce	\$3.00++ per Piece
Andouille Sausage* and Shrimp Skewers	\$3.00++ per Piece
Pot Stickers Served with Wasabi Soy Dipping Sauce	\$3.00++ per Piece
Blackened Pork Tenderloin* with Caramelized Onions and Chives	\$3.00++ per Piece
Petite Beef Wellington	\$3.25++ per Piece
Miniature Barbeque Spare Ribs	\$3.50++ per Piece
Bacon Wrapped Scallops*	\$3.75++ per Piece
Petite Crab Cakes*	\$4.00++ per Piece
Shrimp* Dijonaise	\$4.00++ per Piece
Filet Mignon* with Dijon Cream Served on Toast Points	\$5.50++ per Piece

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Carving Stations

*If added to a Dinner Buffet, Prices are as Noted Below.
Personalized Chef Required: \$100.00 per Hour x 2 hours = \$200.00*

Roasted Breast of Turkey*	\$195.00++ Each
∞ Served with Cranberry Relish	
∞ Serves 25-35 Guests	
Baked Virginia Ham	\$275.00++ Each
∞ Served with	
∞ Serves 50 Guests	
Prime Rib of Beef* Au Jus	\$450.00++ Each
∞ Served with Creamed Horseradish	
∞ Serves 45-55 Guests	
Lechón* - Whole Roasted Pig	\$525.00++ Each
∞ Served with Mang Thomas Sauce	
∞ Serves 75-100 Guests	
Steamship Round of Beef*	\$650.00++ Each
∞ Served with Creamed Horseradish and Au Jus	
∞ Serves 150-160 Guests	

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Reception Stations

*If added to a Lunch or Dinner Buffet, Prices are as Noted Below.
Personalized Chef Required: \$100.00 per Hour x 2 hours = \$200.00*

Pasta Station

\$15.50++ per Person

- ∞ Ravioli Al Forno and Penne Pasta
- ∞ Pesto, Marinara and Alfredo Sauces
- ∞ Chicken*
- ∞ Diced Italian Sausage*
- ∞ Broccoli, Mushrooms, Onions, Artichoke Hearts, Diced Tomatoes, Black Olives
- ∞ Parmesan Cheese, Roasted Garlic
- ∞ Garlic Bread

Fajita Station

\$18.00++ per Person

- ∞ Fajita Chicken*
- ∞ Fajita Steak*
- ∞ Sautéed Peppers and Onions
- ∞ Shredded Cheese, Cilantro
- ∞ Sour Cream, Guacamole
- ∞ Soft Tortillas

Mashed Potato Bar

\$15.50++ per Person

Choice of Three (3)

- ∞ Classic Spuds
 - Yukon Gold Mashed Potatoes
 - Bacon, Shredded Cheddar, Chives and Sour Cream
- ∞ South of the Border Spuds
 - Chipotle Mashed Potatoes
 - Shredded Pork*, Green Onions and Pepper Jack Cheese
- ∞ Southern Spuds
 - Buttermilk and Black Pepper Mashed Potatoes
 - Southern Fried Chicken Nuggets
- ∞ Little Italy
 - Parmesan Mashed Potatoes
 - Kalamata Olives, Tomato Relish and Garlic Basil Oil

If Offered as a Main Course, Add \$12.50++ per Person. (Includes Tossed Green Salad with assorted dressings, Rolls & Butter, Assorted Desserts. Coffee, Decaf & Iced Tea.)

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Plated Dinners

All Plated Dinners Include:

- ☞ Salad
- ☞ Chef's Selection of Vegetable and Starch
- ☞ Rolls and Butter
- ☞ Entrée
- ☞ Dessert
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee
- ☞ Herbal Teas and Iced Tea

Salad

Please Select One (1) of the Following Items:

- ☞ Tossed Field Greens
 - Served with the Choice of Two (2) Dressings, Ranch or Italian
- ☞ Traditional Caesar Salad
 - Herbed Croutons
 - Creamy Caesar Dressing
- ☞ Spinach Salad
 - Walnuts, Mandarin Oranges, Bleu Cheese, Thin Red Onions
 - Homemade Balsamic Vinaigrette Dressing
- ☞ Taco Salad
 - Cucumbers, Tomatoes, Bermuda Onions
 - White French Dressing

Dessert

Please Select One (1) of the Following Items:

- ☞ Cheesecake
- ☞ Carrot Cake
- ☞ Chocolate Decadence Cake
- ☞ Strawberry Shortcake
- ☞ Lemon Bundt Cake
- ☞ Strawberry Shortcake
- ☞ Apple Pie
- ☞ Cherry Pie
- ☞ Pecan Pie
- ☞ Pumpkin Pie

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Santa Fe Station Hotel and Casino – February 2018

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Entrees

Sautéed Chicken Breast* **\$35.00++ per Person**
Please Select One (1) of the Following Sauces:

- ☞ Vesuvio
- ☞ Angelo
- ☞ Picatta
- ☞ Cacciatore
- ☞ Madeira Wine
- ☞ Mushroom Cream

Chicken* Madeira **\$38.00++ per Person**
☞ Sautéed Chicken Breast Topped with Fresh Asparagus and Mozzarella Cheese, Covered with Fresh Mushroom Madeira Sauce

Center Cut Pork Chop **\$38.00++ per Person**
☞ Served with a Cinnamon Apple Chutney

Grilled Salmon **\$40.00++ per Person**
☞ Served with a Lemon Dill Sauce

Shrimp Scampi **\$48.00++ per Person**
☞ Served on a Bed of Pasta

6 oz Filet Mignon* **\$52.00++ per Person**
☞ Drizzled with a Three Peppercorn Sauce

Tournedos of Beef Tenderloin* **\$52.00++ per Person**
☞ Served with Mushroom Demi

Prime Rib of Beef* **\$50.00++ per Person**
☞ Served with a Lemon Dill Sauce

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Dinner Buffets

Pure Indulgence

\$38.00++ per Person

Salads

Please Select Two (2) of the Following Items:

- ☞ Field Greens and Assorted Dressings
- ☞ Chilled Pasta Salad
- ☞ Marinated Vegetable Salad
- ☞ Tomato and Cucumber Salad
- ☞ Antipasto Display
- ☞ Vegetable Crudit e Display with Ranch or Bleu Cheese Dressing
- ☞ Tropical Fruit Salad

Entrees

Please Select Three (3) of the Following Items:

- ☞ Saut ed Chicken Breast* - Grilled or Bone In
 - Please Select One (1) of the Following Sauces:
 - Vesuvio, Picatta, Maderia Wine, Cacciatore
- ☞ Slow Roasted Herb Mediterranean Chicken*
- ☞ Shells Stuffed with Ricotta Cheese* and Topped with a Light Pesto Cream
- ☞ Pork* Scaloppini with a Lemon Caper Sauce
- ☞ Rigatoni with Shrimp* Tossed in a Roasted Garlic Cream Sauce
- ☞ Penne Pasta with Chicken*, Asparagus, Mushrooms, Artichoke, Sundried Tomatoes, and a Light Lemon Basil Butter Sauce
- ☞ Carved Flank Steak* Served with a Chimichurri Sauce
- ☞ Saut ed Salmon* with a Dill Sherry Cream Sauce
- ☞ Orange Roughy* Francaise

- ☞ Chef's Selection of Fresh Seasonal Vegetables and Starch
- ☞ Rolls and Butter

Desserts

- ☞ Chef's Selection of Assorted Desserts

- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

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Dinner Buffets, Specialty

Summertime BBQ

\$36.00++ per Person

- ☞ Tossed Green Salad with Assorted Dressings
- ☞ Chef's Selection of Sliced Fresh Fruit
- ☞ Texas Style Tangy Coleslaw
- ☞ Potato Salad
- ☞ BBQ Pork Ribs*
- ☞ Shredded Beef*
- ☞ Fried Chicken*
- ☞ Garlic Mashed Potatoes
- ☞ Creamy Macaroni and Cheese
- ☞ Buttered Corn on the Cob
- ☞ Chef's Selection of Vegetables
- ☞ Biscuits and Corn Bread with Honey Butter
- ☞ Warm Peach Cobbler, Brownies, Apple Pie, and Cherry Pie
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Asian Delight

\$36.00++ per Person

- ☞ Fresh Field Greens with Asian Dressing
- ☞ Asian Noodle Salad
- ☞ Vegetarian Egg Rolls
- ☞ Cashew Chicken*
- ☞ Beef and Broccoli*
- ☞ Sweet and Sour Pork*
- ☞ White Rice
- ☞ Fried Rice
- ☞ Stir Fried Vegetables
- ☞ Steamed Buns
- ☞ Crunchy Noodles, Sweet and Sour Sauce, Spicy Mustard
- ☞ Rice Pudding, Almond Cookies, Fortune Cookies, Tropical Fruit Cocktail with Gelatin
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

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Dinner Buffets, Specialty

Festival De Savores!

\$36.00++ per Person

- ∞ Tossed Green Salad with Assorted Dressings
- ∞ Black Bean, Jicama and Roasted Corn Salad
- ∞ Taco and Fajita Station which Includes:
 - Fajita Chicken* with Grilled Peppers and Onions
 - Ground Beef*
 - Crunchy and Soft Tortilla
 - Refried Beans
 - Spanish Rice
 - Fresh Lettuce, Tomatoes and Onions
 - Sour Cream and Guacamole
 - Shredded Cheeses
 - Cilantro
- ∞ Tortilla Chips and Salsa
- ∞ Assorted Themed Desserts
- ∞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

A Taste of Italy

\$38.00++ per Person

- ∞ Fresh Field Greens with Assorted Dressings
- ∞ Vegetarian Rotelli Pesto Pasta Salad
- ∞ Traditional Caesar Salad with Herbed Croutons
- ∞ Tri Color Fusilli with Chicken, Goat Cheese, Sundried Tomatoes Veloute
- ∞ Penne Pasta
- ∞ Ravioli Al Forno
- ∞ Marinara Sauce, Pesto Cream, Alfredo Sauce
- ∞ Italian Sausage*, Peppers and Onions
- ∞ Meatballs
- ∞ Sautéed Chicken Breast*, Grilled or Bone In
- ∞ Choice of Sauce
 - Picatta, Cacciatore, or Parmesan
- ∞ Seasonal Sautéed Vegetable Medley
- ∞ Risotto Style Rice
- ∞ Garlic Bread
- ∞ Focaccia
- ∞ Tiramisu, Cannoli and Éclairs
- ∞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

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Dinner Buffets, Specialty

Island Paradise

\$38.00++ per Person

- ☞ Fresh Field Greens with Assorted Dressings
- ☞ Asian Noodle Salad
- ☞ Tropical Fruit Salad Tossed with Toasted Coconut and Mango Juice
- ☞ Lomi Lomi
- ☞ Egg Rolls
- ☞ Chicken* Adobo
- ☞ Beef Kabobs with Ginger Soy, Green Onions and Sesame Oil
- ☞ Baked Ham with Pineapple Glaze
- ☞ Chef's Selection of Vegetables
- ☞ White Rice
- ☞ Fried Rice
- ☞ Chocolate Cake and Cheesecake
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Down Home Cookin'

\$38.00++ per Person

- ☞ Southern Salad Tossed in a Citrus Dressing with Spicy Candied Pecans, Cherry Tomatoes, Cucumbers and Roasted Corn
- ☞ Black Eyed Pea Salad
- ☞ Shrimp and Andouille Gumbo
- ☞ Fried Catfish
- ☞ Southern Fried Chicken
- ☞ Hush Puppies
- ☞ Red Beans and Rice
- ☞ Sweet Potatoes
- ☞ Collard Greens
- ☞ Chef's Selection of Vegetables
- ☞ Corn Bread and Buttermilk Biscuits
- ☞ Bread Pudding, Peach Cobbler and Pecan Pie
- ☞ Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

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Beverage and Specialty Bars

Deluxe Brands

One Hour	\$21.00++ per Person
Two Hours	\$25.00++ per Person
Three Hours	\$29.00++ per Person
Four Hours	\$33.00++ per Person

Premium Brands

One Hour	\$24.00++ per Person
Two Hours	\$28.00++ per Person
Three Hours	\$32.00++ per Person
Four Hours	\$36.00++ per Person

Beer, Wine and Soft Drinks

One Hour	\$18.00++ per Person
Two Hours	\$22.00++ per Person
Three Hours	\$26.00++ per Person
Four Hours	\$30.00++ per Person

Cash Bar

Bottled Water	\$3.00 Each
Soft Drink	\$3.00 Each
Domestic Beer	\$5.50 Each
Imported Beer	\$6.50 Each
Wine	\$7.00 Each
Deluxe Liquor	\$7.00 Each
Premium Liquor	\$8.00 Each
Ultra Liquor	\$11.00 Each
Martinis	\$11.00 Each

Cash Bar is Inclusive of Sales Tax

Bud or Bud Lite Keg \$350.00++ per Keg

Santa Fe Station Hotel and Casino Requires One Bar for Every 125 Guests at a Charge of \$100.00 per Bar/Bartender. One Bartender will Work at Each Bar.

Minimum Guarantee of	\$175.00 per	1-50 Guests
Minimum Guarantee of	\$300.00 per	51-100 Guests
Minimum Guarantee of	\$500.00 per	101+ Guests

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Seating

Seating will be arranged in accordance with your requirements. We are happy to provide you with a head table, gift table, registration table, display tables and/or guest book tables. Please advise your Catering Representative in advance.

Linen

We are pleased to offer a variety of linens for you to choose from. Specialty linen is also available. Pricing is available upon request.

Music and Entertainment

Santa Fe Station welcomes outside entertainment suppliers. We are also able to recommend a supplier that will surely suit your needs. House Music is also available. Please advise your Catering Representative in advance.

Dance Floors and Staging

We offer a large selection of dance floors and staging. Pricing is available upon request.

Audio Visual Equipment

Santa Fe Station offers complete audio visual services with an experienced technical team. We have a comprehensive inventory of state-of-the-art equipment. Our equipment is well maintained, attractive and meticulously serviced. (Our technical staff is available 24 hours a day and seven days a week, at an additional fee).

High Speed Internet

We are proud to offer wireless and hard-wired high speed internet access in all of our meeting and banquet rooms. Download documents, search websites and access E-mail with connections that are fast, secure and reliable.

Pricing is available upon request.

Signs and Displays

All signs must be approved by the Catering Director in advance. Signage is permitted only in designated areas of the Property. We are pleased to assist you in placement of your signage. Upon request, easels are available for posters and signage. In an effort to maintain the standards set forth by the Santa Fe Station Catering Department, white boards, flip charts, corkboards and hand written signs are not permitted in public areas. We respectfully request any signs or displays used in public areas are of professional quality.



Favors and Decorations

Santa Fe is pleased to decorate your event for you. Pricing is available upon request. Should you prefer to decorate the room yourself, you may do so approximately one hour prior to the start of your event.

Damage to Equipment or Facilities

Patrons are responsible for any damages to equipment or facilities during the time the room is occupied by your event. Please be advised that this time includes, but is not limited to, damage made by florists, decoration, set up and tear down by outside agencies.

Loss or Damage to Personal Property

Santa Fe Station does not assume liability to loss or damage to any personal property that you or your guests bring to Santa Fe Station before, during or after the use of our facilities.

Security

If, and when deemed necessary, Santa Fe Station is pleased to provide your function with Security at an hourly rate of \$30.00. Outside contractors are not permitted.

Menus

All menus have a minimum of 30 guests unless otherwise stated. A labor charge of \$250.00 may apply to food functions if fewer than 25 persons are guaranteed. Prices are subject to change until agreed and signed on the Banquet Event Order.

Guarantees

Guarantees for all catering functions must be finalized at least seven (7) days prior to your event. This minimum guarantee is not subject to reduction, and you will be charged even if fewer guests attend the event. If a guarantee is not received, the last number given will be used as a guarantee. You will be charged the guaranteed number or the number of guests actually served, whichever is greater. If the guarantee is for more than 100 persons, the Hotel will set and prepare for an additional three-percent (3%). Please note: Guarantee may increase by up to ten percent (10%) up until one day prior. A decrease in the original estimated attendance in excess of twenty-five percent (25%) will not be accepted unless received a minimum of thirty (30) days prior to the function date.

Tax and Gratuity

All food and beverages are subject to Nevada State Sales Tax, currently 8.25%, and a 20% gratuity. A labor/set up charge of \$100.00 is applied per bartender. It is necessary for tax exempt organizations to provide Santa Fe Station Catering with a certificate of tax exemption at least fourteen (14) days prior to your event.



Food and Beverage

Santa Fe Station will be the sole provider of all food and beverages served in our banquet facility with the exception of wedding and specialty cakes. No food and beverage is to be brought into or removed by the Patron or the Patron's guests. As a reminder, all food and beverage is subject to Nevada State Sales Tax, currently at 8.25%, and a 20% gratuity. Pricing of our banquet menus is subject to change without notice unless the event has been contracted.

Function Rooms

Function Rooms are assigned according to the anticipated number of guests. Any increase or decrease in number of guests will be accommodated based on space availability. Function Room assignments are subject to change and at the sole discretion of Santa Fe Station. Pricing for Room Rental will be added to guest proposal.

Deposit and Payment

A deposit and signed contract are necessary to reserve your event. Deposits are based on food and beverage requirements and/or room pricing.

- ∞ A minimum \$250.00 deposit or twenty-five (25%) of the Banquet Check whichever is greater, is due at time of booking.
- ∞ An additional amount equal to the total of fifty (50%) of the total Banquet Check is due at least 30 days prior to your function.
- ∞ Full payment must be received at least 14 days prior to your function.
 - Santa Fe Station is pleased to accept money orders, cashiers checks, personal checks, credit cards and/or check cards bearing the Visa and/or MasterCard logo. Santa Fe Station Catering is unable to accept cash payments.
 - Please note that if you are paying by check, we cannot accept personal checks less than 14 days prior to your event.
 - Additionally, if paying by credit card, Santa Fe Station must receive a signed Credit Card Authorization Form at time of booking.



Cancellation Policy

In the unforeseen event that you find it necessary to cancel the arrangements for your catered event, the Santa Fe Station must receive **written** notice of cancellation. Please be aware of the following policy regarding refunds if your event is indeed cancelled.

- ∞ One hundred and eighty (180) days or more prior to your function, a full refund of the initial deposit will be refunded.
- ∞ One-Half (50%) of the initial deposit will be refunded if notice is received ninety to one hundred and seventy-nine (90-179) days prior to the function.
- ∞ One-Quarter (25%) of the initial deposit will be refunded if notice is received thirty-two to eighty-nine (32-89) days prior to the function.
- ∞ In the event the function is cancelled with fewer than sixty (60) days prior, the entire deposit is non-refundable and the guest may be liable for the full payment of the functions estimated charges. Any and all previous arrangements, including, but not limited to, food and beverage, room rental, audio-visual, and outside services may apply.
- ∞ This same cancellation policy applies to pre-approved Direct Bill Accounts. The Direct Bill will be charged accordingly for any event cancellation.

For additional information please contact our Catering Sales Office.

Thanks & Warm Regards,

Robin

Ms. Robin Johnson
Sales Manager
Santa Fe Station • Hotel & Casino
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Fax: 702-658-4919
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