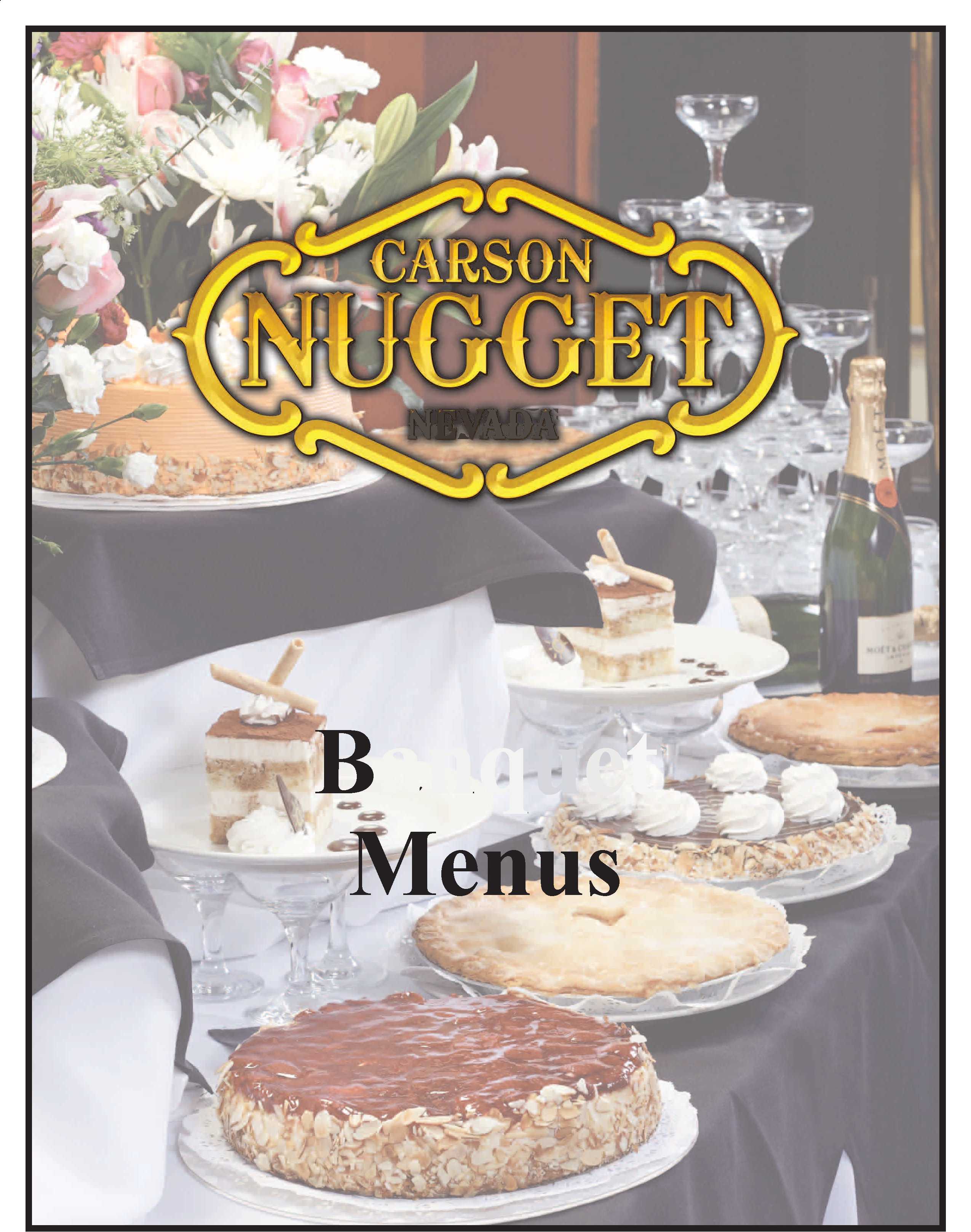
NEVADA



anquet

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| Breakfast Buffet Menu | Refreshments |  |
| The Continental Breakfast | Beverage |  |
| Assorted muffins, |  |  |
| fruit platter, served with fresh juice selection, | • Coffee (per pot) | $10.00 |
| coffee & hot tea | • Coffee (per urn, serves approx. 80) | $96.00 |
| $16.75 per person | • Iced Teas (per pitcher) | $5.00 |
|  | • Soft Drinks (each) | $1.50 |
| The Early Bird | • Juice (per pitcher) | $15.00 |
| Assorted cold cereals, | • Bottled Water (each) | $1.00 |
| oatmeal, fresh muffins, fresh |  |  |
| cut fruit platter, yogurt, condiments that | From The Bakery |  |
| includes: trail mix, raisins, and brown sugar, | All bakery items are by the dozen/ except pies | |
| also served with milk, juices, coffee & hot tea |  |  |
| $19.50 per person | • Cream Pies (Boston, Coconut,  Banana, & Chocolate) | $5.00 |
|  | • Fruit Pies (Cherry, Peach & Apple) | $5.00 |
| The Gambler | • Bagels & Cream Cheese | $26.00 |
| Scrambled eggs, bacon strips, sausage, | • Assorted Muffins | $34.00 |
| biscuits & gravy, cheese blintzes, home-fries, | • Assorted Doughnuts | $28.00 |
| fresh cut fruit platter, assorted cookies & | • Assorted Cookies | $16.00 |
| muffins, served with juice, coffee, and tea | • Brownies | $24.00 |
| $21.50 per person |  |  |
|  | Break Enhancements | |
| The Sierra |  |  |
| \*\*all break enhancements are per person\*\* | |
| Scrambled eggs with cheese, sugar cured |  |  |
| ham, chorizo, home-fries, French toast or | • Fresh Cut Fruit Platter | $3.50 |
| pancakes, fresh cut fruit platter, assorted cookies | • Fruit Bowl (apples, oranges, & bananas) $2.00 | |
| muffins, served with juice | • Spinach Artichoke Dip | $2.40 |
| coffee, and tea | • Potato Chips & Onion Dip | $1.50 |
| $22.75 per person | • Tortilla Chips & Salsa | $3.50 |
|  |  |  |
| Breakfast Enhancements | • Pretzels (bowl) | $14.00 |
| \*\*all prices are per person\*\* | • Soup of the Day (by the cup) | $ 2.25 |
| • Grilled NY Breakfast Steaks $10.00 | Assorted Platters |  |
| • Corned Beef Hash $4.00 | \*\*all platters are for 12 people\*\* | |
| • Mini Quiche $6.00 |  |  |
|  | • Assorted Finger Sandwiches | $24.00 |
| • Whole Fruit (Apples, Oranges, Bananas) $2.00 | • Assorted Cheese & Crackers | $29.00 |
| • Yogurt (add granola for $1.00) $4.00 | • Assorted Sandwich Platter | $31.00 |
|  | • Assorted Vegetable Platter | $29.00 |
|  | Assorted Meat & Cheese Tray | $36.00 |
| All food and beverage prices are subject to a 18% service charge and 7.60% State Sales Tax. | | |

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| Sit Down Menu | |
| Salads | Entrees |
| \*\*all salad luncheons come with baked | \*\*all luncheons listed below come with baked |
| rolls and butter, and coffee & tea, as well as | rolls and butter, your choice of salad (mixed green, |
| your choice of one dessert\*\* | spinach, or Caesar) and coffee & tea, as well as your |
|  | choice of dessert\*\* |
| Chicken Caesar Salad | Chicken Fettuccine |
| Crisp romaine lettuce with creamy Caesar | Sautéed pieces of chicken breast, tossed |
| dressing, croutons, Parmesan cheese, and | with fettuccine pasta, with a rich and creamy |
| fresh grilled chicken breast | Alfredo sauce, and mixed with fresh broccoli, |
| $17.00 per person | tossed with freshly grated Parmesan cheese |
|  | $24.00 per person |
| Grilled California Chicken Salad |  |
| Served on a bed of romaine lettuce, fresh |  |
| tomatoes, avocado slices, jack cheese, and |  |
| sliced grilled chicken breast |  |
| $17.00 per person |  |
|  | Chicken Florentine |
|  | Choice of creamy Alfredo sauce or |
| Chef's Salad | Marinara Sauce, served over a bed of |
| Chilled mixed lettuces, served with diced honey | Spaghetti noodles and fresh asparagus. |
| glazed ham, turkey, and cheese, topped with | $27.00 per person |
| fresh diced tomato, hardboiled egg, and olives |  |
| $17.00 per person |  |
|  |  |
|  |  |
| The Chopped Cobb Salad |  |
| Combination of mixed lettuces, topped with |  |
| diced chicken, crumbled bacon, hard boiled | Petite Filet Mignon |
| eggs, diced tomatoes, bleu cheese crumbles, | Served with wild rice pilaf and fresh vegetables, |
| and served with bleu cheese dressing | and topped with a wild mushroom sauce |
| $17.00 per person | $30.00 per person |
|  |  |
| Seafood Louie Salad |  |
| Fresh mixed greens, shrimp or snow crab, |  |
| hardboiled egg, sliced black olives, fresh diced |  |
| tomatoes, lemon wedges, and Louie dressing |  |
| $24.00 per person |  |
| All food and beverage prices are subject to a 18% service charge and 7.60% State Sales Tax. | |
| 10/13/16 | Banquets.F12.Banquet Menu Pricing |

Sit Down Menu

\*\*all dinners listed below come with   
baked rolls and butter, your choice of salad  
(mixed green, spinach, or Caesar) and coffee & tea,  
as well as your choice of one dessert\*\*

Roasted Pork Loin

Tender slices of pork loin, demo-glace, sliced  
apples, served with twice baked potato and  
chefs fresh vegetable selection  
$31.50 per person

Grilled Salmon or Baked Halibut

Comes with choice of sauce (almandine sauce or  
cucumber dill sauce), served with chefs fresh  
vegetable selection and wild rice pilaf  
$33.50 per person

Grilled Filet Mignon &  
Chicken Breast Duo

Served with a mushroom demi-glace, wild rice  
pilaf and chefs vegetable selection  
$36.00 per person

Slow Roasted Prime Rib

Slow roasted, served with au jus & horseradish  
cream sauce, comes with twice baked potato  
and chefs fresh vegetable selection

$36.00 per person

Grilled Filet Mignon &

Shrimp Scampi Duo

Served with fresh vegetables and wild rice pilaf  
$38.50 per person

Grilled Filet Mignon &

Grilled Salmon Duo

Comes with your choice of sauce, served  
with chefs fresh vegetable selection and  
twice baked potato

$39.50 per person

**Buffet Style Menu**

All buffets come with choice of mixed green salad, choice of 2 specialty salads, a fresh cut  
fruit platter, baked dinner rolls, assorted  
desserts, coffee & iced tea\*\*

The American Buffet

Baked chicken, beef stroganoff with noodles,  
fried shrimp, mashed potatoes & gravy, and  
served with chefs fresh vegetable selection  
$32.50 per person

The Italian Buffet

Chicken Parmesan, baked manicotti in  
Marinara sauce, lasagna,  
fresh vegetables, and garlic bread

$32.50 per person

The Western Buffet

Your choice of fresh baked fish with house  
salsa -or- fried shrimp, BBQ ribs, BBQ chicken,  
fried potatoes, baked beans, served with chefs  
fresh vegetable selection  
$35.00 per person

The Seafood Buffet

Deep fried prawns, fresh steamed clams,  
seafood Newburg, halibut almandine, wild rice  
pilaf, and fresh vegetable selection  
$39.50 per person

The Fiesta Buffet

Mixed green salad, choice of 2 specialty salads fresh cut fruit platter, beef & chicken enchiladas, beef & chicken tacos, refried beans, Spanish rice, with flour & corn tortillas

$24.00 per person

All food and beverage prices are subject to a 18% service charge and 7.60% State Sales Tax.

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| Buffet Style Menu | Banquet Salad Selections |
| Create Your Own Buffet |  |
| The create your own buffet comes with |  |
| mixed green salad, choice of 2 specialty |  |
| salads, a fresh cut fruit platter, an appropriate | • Ham & Pasta Salad |
| starch, baked dinner rolls, assorted desserts, | • Three Bean Salad |
| coffee & iced tea | • Ravioli Salad |
|  | • Coleslaw |
| **The Following Are Your Hot Choices:** | • Potato Salad |
| • Fried Cod Nuggets | • Seafood Salad |
| • Fried Shrimp | • Shrimp Salad |
|  | • Chicken Salad |
| • Teriyaki Beef Kabobs | • Macaroni Salad |
| • Teriyaki Chicken Kabobs |
| • Caesar Salad |
| • Beef Stroganoff |
| • Beef Lasagna | • Cucumber & Tomato Salad |
| • Vegetarian Lasagna | • Spinach Salad |
| • Chicken Florentine | • Marinated Vegetable Salad |
| • Salisbury Steak |  |
| • House made Meatloaf |  |
| • Chicken Fettuccine Alfredo |  |
| • Polish Sausage & Sauerkraut |  |
| • Italian Sausage with Peppers & Onions | Dressing Selections |
| • Barbecued Ribs |  |
|  | • Ranch Dressing |
| Choice of any 2 items $28.00 per person | • Bleu Cheese Dressing |
| Choice of any 3 items $32.00 per person | • Italian Dressing |
|  | • Thousand Island Dressing |
| Carving Station |  |
| \*\*live carver will be $30.00 per hour\*\* |  |
|  | Salad Condiment Selections |
| Tri Tip Serves 10-12 people $66.00 |  |
| Baked Ham Serves 12-16 people $66.00 | • Tomatoes |
| • Cucumbers |
| Slow-Roasted Pork Loin | • Croutons |
| Serves 12-16 people $78.00 | • Bacon Bits |
| Slow-Roasted Prime Rib | • Sunflower Seeds |
| Serves 25-35 people $330.00 | • Carrots |
|  | • Black Olives |
| \*\*all carved items will come with appropriate | • Hardboiled Egg |
| sauces, garnishes, and accompaniments\*\* |
| All food and beverage prices are subject to a 18% service charge and 7.60% State Sales Tax. | |

# Banquet Bar Prices

Well Drinks $4.50

(Includes Domestic Beer and Wine)

Call Brands $5.50

Premium Brands $6.50

(Includes Imported Beer & Wine)

All beverages prices are subject to an 18% service charge and 7.60% tax

**Hosted Bar** constitutes a bar where the hosting party will pay for all drinks.  
The bar bill is based on actual consumption and the bill is presented at the end Of the Function

**No-Host Bar** constitutes a bar where the individual guests will pay for their  
drinks as they are ordered at the bar. For a complete Wine and Champagne price list, please contact your Banquet Sales Manager.

All food and beverage prices are subject to a 18% service charge and 7.60% Tax