



Packages – Meeting / Minimum (15) People

morning break

\$20.00 pp

Service provided for 90 minutes for continental breakfast and 30 minutes for mid-morning and afternoon breaks.

morning continental

- ~ freshly baked muffins and danish
- ~ sweet butter, and fruit preserves
- ~ signature coffee, decaffeinated coffee, and harney & sons hot teas
- ~ chilled orange, cranberry, and apple juices

mid – morning break

- ~ coffee & tea refresh
- ~ assorted pepsi brand soft drinks and station casinos logo bottled water

beverage break

\$7.50

- ~ coffee & tea refresh
- ~ assorted pepsi brand soft drinks and station casinos logo bottled water

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Sunset Station Hotel & Casino banquet & catering menus January 2018

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Packages – Meeting / Minimum (15) People

all inclusive

\$25.00 pp

Service provided for 90 minutes for continental breakfast and 30 minutes for mid-morning and afternoon breaks.

morning continental

- ~ freshly baked croissants, muffins, and danish
- ~ sweet butter, marmalade, and fruit preserves
- ~ signature coffee, decaffeinated coffee, and harney & sons hot teas
- ~ chilled orange, cranberry, and apple juices

mid – morning break

- ~ coffee & tea refresh
- ~ assorted pepsi brand soft drinks and station casinos logo bottled water

afternoon break

- ~ coffee & tea refresh
- ~ assorted pepsi brand soft drinks and station casinos logo bottled water

select one (1) of the following:

- ~ cookies & brownies
- ~ fresh fruit cups
- ~ pretzels
- ~ granola & energy bars
- ~ chips & salsa
- ~ freshly popped popcorn

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Packages – Meeting upgrade / Minimum (15) People

Lunch selections

\$20.00 pp

Please select one of the following lunch buffets. All lunch selections come with signature coffee, decaffeinated coffee, harney & sons hot teas, and iced tea.

sandwiches & wraps

- ~ house salad served with seasonal salad toppings and dressings
- ~ chef's pasta salad
- ~ chef's selection of assorted sandwiches & wraps
- ~ individual bags of chips
- ~ fresh fruit bowl

italian

- ~ sunset house salad served with italian inspired salad toppings: peppercini, black olive, cucumber, blue cheese, and dressings
- ~ traditional caesar salad with parmesan cheese and herbed croutons
- ~ chicken angelo
- ~ pasta pomodoro
- ~ sautéed zucchini
- ~ garlic bread

mexican

- ~ fresh tortilla chips and salsa bar-fresca, tomatillo avocado and chipotle
- ~ taco bar to include:
 - ~ soft flour tortillas & crunchy corn taco shells
 - ~ beef machaca and chicken carbon
 - ~ seasoned ground beef
 - ~ shredded lettuce, chopped tomatoes and onions
 - ~ sour cream, pico de gallo, shredded jack & cheddar cheeses
- ~ refried beans & spanish rice

asian

- ~ house salad tossed with asian inspired salad toppings: crispy noodles, sesame seed, red onion, cabbage and dressings
- ~ orange chicken
- ~ vegetable chow mein
- ~ stir fried vegetables
- ~ white, brown or fried rice

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breaks – a la carte

served by the dozen

~ new york style bagels with assorted cream cheese	\$42.00
~ assorted danish	\$36.00
~ assorted donuts	\$36.00
~ croissants	\$36.00
~ assorted muffins	\$36.00
~ chef's assortment of freshly baked giant cookies	\$36.00
~ assorted pastries	\$36.00
~ rich chocolate brownies	\$36.00
~ blondies	\$36.00
~ magic bars	\$36.00

served individually (each)

~ assorted individual bags of chips	\$2.50
~ whole fresh fruit	\$2.50
~ assorted energy/granola bars	\$3.00
~ assorted candy bars	\$3.00
~ assorted flavored yogurts	\$3.00
~ greek yogurt	\$3.50

served by the bowl

~ freshly popped popcorn serves 10 guests	\$30.00
~ yellow corn chips with salsa fresca & tomatillo serves 25 guests	\$45.00
~ selection of mixed nuts per pound, serves 10 guests	\$40.00

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breaks – beverage

served by the gallon

~ signature coffee	\$40.00
~ signature decaffeinated coffee	\$40.00
~ assortment of harney & son's fine hot teas	\$40.00
~ harney & son's classic iced tea	\$40.00
~ sweet tea (made with harney & son's iced tea)	\$40.00
~ lemonade	\$40.00
~ fruit punch	\$40.00
~ hot chocolate	\$40.00

served individually (each)

~ station casinos logo bottled water	\$3.00
~ assorted pepsi brand soft drinks	\$3.50
~ gatorade	\$4.00
~ energy drinks	\$5.00
~ assorted juices	\$2.50

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breaks – themed / Minimum (15) People

the ice cream parlor

\$15.00 pp

- ~ vanilla and chocolate ice creams
- ~ chocolate, strawberry and caramel sauces
- ~ assorted candy toppings and jimmies
- ~ signature coffee and decaffeinated coffee
- ~ root beer for root beer floats
- ~ station casinos logo bottled water

personalized attendant fee applies: \$100 per 100 guests

milk and cookies

\$15.00 pp

- ~ assorted fresh baked cookies
- ~ rich chocolate brownies
- ~ signature coffee and decaffeinated coffee
- ~ carafe's of whole and chocolate milk

movie time

\$15.00 pp

- ~ buttered popcorn, popped to order
- ~ assorted candy bars
- ~ assorted pepsi brand soft drinks and station casinos logo bottled water

health break

\$15.00 pp

- ~ whole fresh fruit
- ~ granola bars
- ~ energy bars
- ~ selection of regular flavored yogurts
- ~ station casinos logo bottled water

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breaks – themed / Minimum (15) People

south of the border

\$15.00 pp

- ~ chipotle and yellow corn tortilla chips served with salsa fresca & tomatillo
- ~ churros
- ~ assorted pepsi brand soft drinks and station casinos logo bottled water

select one (1) of the following: additional item \$3 per item

- ~ miniature burritos
- ~ jalapeño poppers
- ~ miniature taquitos

7th inning stretch

\$15.00 pp

- ~ hot pretzels with spicy and yellow mustard
- ~ assorted individual bags of chips
- ~ peanuts in the shell
- ~ assorted pepsi brand soft drinks and station casinos logo bottled water

select one (1) of the following:

- ~ petite all beef franks wrapped in puff pastry
- ~ miniature corn dogs

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breakfast - light selections / Minimum (15) People

the continental

\$15.00 pp

- ~ freshly baked muffins and danish
- ~ sweet butter, jams and fruit preserves
- ~ signature coffee, decaffeinated coffee, and harney & sons hot teas
- ~ chilled orange, cranberry, and apple juices

the executive continental

\$18.00 pp

- ~ freshly baked croissants, muffins, and danish
- ~ sweet butter, honey, jams and fruit preserves
- ~ seasonal fresh fruit and berries
- ~ signature coffee, decaffeinated coffee, and harney & sons hot teas
- ~ chilled orange, cranberry, and apple juices

the grand continental

\$21.00 pp

- ~ freshly baked tea breads, croissants, muffins, bagels and danish
- ~ sweet butter, jams, cream cheese, and fruit preserves
- ~ seasonal fresh fruit and berries

select one (1) of the following:

- ~ sausage, egg and cheese biscuits
- ~ ham, egg and cheese biscuit
- ~ sunrise breakfast burrito with fresh tomato salsa
- ~ signature coffee, decaffeinated coffee, and harney & sons hot teas
- ~ chilled orange, cranberry, and apple juices

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breakfast – buffet / Minimum (15) People

the sunset breakfast buffet

\$21.00 pp

- ~ fresh fruit salad including melons, berries and segments of fresh citrus
- ~ scrambled eggs

select two (2) breakfast meats:

- ~ grilled sausage patty
- ~ smokehouse bacon
- ~ sausage links

- ~ breakfast potatoes
- ~ biscuits & country gravy
- ~ freshly baked muffins and danish
- ~ sweet butter, marmalade, and fruit preserves
- ~ signature coffee, decaffeinated coffee, and harney & sons and hot teas
- ~ chilled orange, cranberry, and apple juices

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breakfast – buffet / Minimum (15) People

the sunny delight

\$23.00 pp

- ~ sliced seasonal fresh fruit and berries
- ~ scrambled eggs
- ~ baked eggs with farmhouse cheddar and breakfast potatoes
- ~ potato hash browns

select two (2) breakfast meats:

- ~ grilled sausage patty
- ~ smokehouse bacon
- ~ sausage links

select one (1) of the following:

- ~ cinnamon brioche french toast
- ~ fruit stuffed pancakes
- ~ cheese blintzes with a choice of blueberry or strawberry topping
- ~ miniature waffles
- ~ freshly baked tea breads, croissants, muffins, and danish
- ~ sweet butter, honey, marmalade, and fruit preserves
- ~ signature coffee, decaffeinated coffee, and harney & sons and hot teas
- ~ chilled orange, cranberry, and apple juices

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breakfast – plated / minimum (15) People

Your guests will enter the room to a continental breakfast style meal consisting of croissants, assorted muffins, and danish with butter and fruit preserves. Our friendly wait staff will serve the entrée and a selection of assorted juice (apple, orange & cranberry, coffee, decaffeinated coffee, and a variety of harney & sons teas.

the traditional

\$18.00 pp

- ~ scrambled eggs
- ~ potato hash browns

select one (1) breakfast meat:

- ~ grilled sausage patty
- ~ smokehouse bacon
- ~ sausage links
- ~ chicken & apple sausage
- ~ center cut ham steak

steak & eggs

\$22.00 pp

- ~ grilled 7oz new York steak
- ~ scrambled eggs
- ~ potato hash browns

country benedict

\$20.00 pp

- ~ split buttermilk biscuit topped with two sausage patties, poached eggs, and country gravy
- ~ potato hash browns

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lunch - box selections

*Available for offsite service only – chef's assortment is also available.
Minimum of 15 guests required.*

boxed lunch

\$21.00 pp

- ~ sandwiches
- ~ bag of chips
- ~ individually wrapped cookie
- ~ whole fruit: chef's choice of apple, orange or banana
- ~ potato salad
- ~ bottled water

Enhancements: additional \$1.00

- ~ Additional fruit

Under twenty-five guests, select up to two (2)

Over twenty-five guests, select up to three (3)

Choice of wrap, kaiser or hogie roll

- ~ chicken caesar
- ~ roasted turkey
- ~ shaved deli roast beef with cheddar
- ~ white albacore tuna salad
- ~ turkey club
- ~ rare roast beef, cheddar cheese, sun-dried tomato and red onion
- ~ grilled garden vegetable
- ~ ham and cheese

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lunch – buffet / Minimum (15) People

southern hospitality

\$25.00 pp

select two (2) of the following starters:

- ~ house salad tossed with seasonal salad toppings and dressings
- ~ fresh citrus, melon & berry salad
- ~ traditional caesar salad served with parmesan and herbed croutons
- ~ country potato salad
- ~ chef's chilled pasta salad

select two (2) of the following entrees:

- ~ chicken breast: select one (1)
 - ~ marsala
 - ~ picatta
 - ~ herb roasted marinade
- ~ roasted turkey with orange cranberry marmalade and homemade stuffing
- ~ fried pork chops with caramelized apples
- ~ kalua pork with cabbage
- ~ beef stroganoff
- ~ pot roast
- ~ penne pomodoro
- ~ pasta primavera with pesto

select two (2) of the following accompaniments:

- ~ baked macaroni & cheese
- ~ creamy mashed potatoes
- ~ herb roasted potatoes
- ~ white or brown rice
- ~ green beans almondine
- ~ chef's vegetable medley
- ~ corn on the cob

- ~ chef's sweet table to include assorted cakes and pies
- ~ Assorted rolls and butter, signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

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lunch – buffet / Minimum (15) People

the southwestern

\$30.00 pp

select three (3) of the following starters:

- ~ house salad tossed with seasonal salad toppings and dressings
- ~ the sonoma chopped salad
- ~ traditional caesar salad served with parmesan and herbed croutons
- ~ roasted sweet potato salad with red pepper vinaigrette
- ~ country potato salad
- ~ spinach salad with warm bacon vinaigrette
- ~ shrimp ceviche served with tortilla chips

select three (3) of the following entrees:

- ~ chicken breast: select one (1)
 - ~ madeira
 - ~ milanese
 - ~ tomato & basil
 - ~ angelo
- ~ pork loin – natural jus
- ~ carved flank steak with chimichurri sauce
carver fee - \$100
- ~ sirloin au poivre with a port wine demi glace
- ~ gnocchi with pesto cream
- ~ salmon with southwestern black bean salsa

select two (2) of the following accompaniments:

- ~ baked macaroni & cheese with lobster
- ~ creamy cheddar mashed potatoes
- ~ rosemary & herb roasted potatoes
- ~ wild rice pilaf
- ~ asparagus
- ~ maple and brown sugar glazed baby carrots

- ~ chef's sweet table to include assorted cakes and pies
- ~ Assorted rolls and butter, signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

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lunch - themed buffet / Minimum (15) People

soup, salad, and baked potato bar

\$24.00 pp

- ~ soup du jour
- ~ mixed greens
- ~ seasonal salad toppings
- ~ assorted dressings: ranch, blue cheese & Italian
- ~ traditional caesar salad with parmesan cheese and herbed croutons

baked potatoes

- ~ sour cream
 - ~ fresh whipped butter
 - ~ bacon bits
 - ~ shredded cheeses and cheese sauce
 - ~ chili
 - ~ broccoli
 - ~ scallions
 - ~ fresh salsa
-
- ~ mini cheesecake bites, chocolate brownies & an assortment of giant cookies
 - ~ signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

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lunch - themed buffet / Minimum (15) People

the sunset deli buffet

\$24.00 pp

- ~ sunset house salad tossed with seasonal salad toppings and dressings
- ~ chef's chilled pasta salad
- ~ country cole slaw
- ~ chef's selection of hot soup of the day
- ~ display of carved deli meats to include: roast beef, honey smoked ham, roast turkey, and genoa salami

select one (1) of the following salads:

- ~ egg salad
- ~ white albacore tuna salad
- ~ classic chicken salad

- ~ assorted domestic and imported sliced cheese
- ~ leaf lettuce, sliced tomatoes, shaved red onions, and pickles
- ~ deli style mustards, creamy horseradish, and mayonnaise
- ~ hoagie, sourdough, marble rye bread, and kaiser rolls
- ~ miniature cheesecakes & chefs choice of desserts
- ~ signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

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lunch - themed buffet / Minimum (15) People

fiesta de mexico

\$25.00 pp

- ~ house salad tossed with southwestern salad toppings including roasted corn, black beans, red onion, tortilla strips and dressings
- ~ tex-mex jicama and melon salad
- ~ southwestern tortilla soup
- ~ fresh tortilla chips and salsa bar
- ~ fajita and taco bar to include:
 - ~ soft flour tortillas
 - ~ crunchy corn taco shells
 - ~ chicken fajitas with grilled peppers & onions
 - ~ seasoned ground beef
 - ~ shredded lettuce, diced tomatoes, chopped onions
 - ~ black olives and jalapeños
 - ~ sour cream, guacamole, and pico de gallo
 - ~ shredded jack & cheddar cheeses
- ~ refried beans
- ~ spanish rice
- ~ chef's sweet table to include:
 - ~ sweet empanadas
 - ~ churros
- ~ signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

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lunch - themed buffet / Minimum (15) People

asian bistro

\$26.00 pp

- ~ house salad tossed with asian inspired salad toppings including bean sprouts, green onion, water chestnuts, won ton strips and dressings
- ~ asian noodle salad
- ~ cucumber salad with rice wine vinaigrette
- ~ vegetarian egg rolls
- ~ chicken: choice of one (1):
 - ~ kung pao
 - ~ lemon
 - ~ orange
 - ~ general's
 - ~ sweet & sour
- ~ beef: choice of one (1):
 - ~ firecracker
 - ~ mongolian
 - ~ beef & broccoli

select two (2) of the following accompaniments:

- ~ stir fried vegetables
 - ~ white rice
 - ~ brown rice
 - ~ vegetable fried rice
 - ~ vegetable chow mein
-
- ~ chef's sweet table to include fortune cookies and almond cookies
 - ~ signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

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lunch - themed buffet / Minimum (15) People

picnic at sunset

\$26.00 pp

- ~ house salad tossed with seasonal salad toppings and dressings
- ~ country potato salad
- ~ creamy cole slaw

- ~ select two (2) of the following entrees:
 - ~ bbq glazed salmon
 - ~ ground sirloin burgers
 - ~ bbq chicken breasts
 - ~ hot dogs
 - ~ corn dogs
 - ~ bbq spare ribs
 - ~ buttermilk fried chicken

- ~ mashed sweet potatoes
- ~ baked macaroni & cheese
- ~ baked beans
- ~ corn on the cob
- ~ jalapeño corn bread
- ~ seasonal melon
- ~ chef's sweet table to include Jumbo cookies & brownies
- ~ signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas
- ~ fruit punch & lemonade

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lunch - themed buffet / Minimum (15) People

cucina italiana

\$26.00 pp

- ~ antipasto salad
- ~ traditional caesar salad with parmesan cheese and herbed croutons

select two (2) of the following entrees:

- ~ chicken: choice of one (1):
 - ~ picatta
 - ~ parmesan
 - ~ milanese
 - ~ madeira
- ~ manicotti florentine
- ~ italian sausage & peppers
- ~ sirloin steaks with gorgonzola & portabellinis served with port wine demi
- ~ fettuccine alfredo
- ~ spaghetti marinara with meatballs

- ~ italian vegetable medley
- ~ polenta with mushrooms
- ~ garlic bread
- ~ chef's sweet table to include cannolis and tiramisu
- ~ signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

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lunch – plated / Minimum (15) People

design your lunch

select one (1) of the following salads or soups:

- ~ house salad tossed with seasonal salad toppings and dressings
- ~ traditional caesar salad served with parmesan and herbed croutons
- ~ steakhouse chopped salad
- ~ the wedge ~ iceberg wedge, bleu cheese, bacon and diced tomatoes
- ~ spinach salad with warm bacon vinaigrette
- ~ roasted tomato basil bisque
- ~ new england clam chowder
- ~ minestrone

select one (1) of the following desserts:

- ~ new york style cheesecake with berry sauce
- ~ carrot cake with caramel sauce
- ~ chocolate decadence cake

sugar free desserts available upon request

- ~ Rolls & Butter, signature coffee, decaffeinated coffee, Harney & Sons iced tea, and hot teas

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lunch – plated / Minimum (15) People

sautéed chicken breast	\$26.00 pp
choice of one (1): marsala, picatta, francaise, herb roasted marinade	
chicken milanese	\$26.00 pp
lighted breaded with a tomato, basil, lemon olive oil	
chicken parmesan	\$26.00 pp
lightly breaded topped with mozzarella parmesan cheese	
sautéed salmon	\$28.00 pp
choice of one (1): bruschetta topping, lemon caper buerre blanc, southwestern peach, blackened	
sirloin au poivre with port wine demi	\$28.00 pp
pasta primavera with lemon sauce	\$20.00 pp

accompaniments

select one (1) of the following vegetables:

- ~ chef's vegetable medley
- ~ green beans almondine
- ~ asparagus

select one (1) of the following starches:

- ~ traditional creamy mashed potatoes
- ~ wild rice pilaf
- ~ garlic mashed potatoes
- ~ herb roasted potatoes
- ~ baked macaroni & cheese

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dinner – buffet / Minimum (15) People

americano

\$36.00 pp

select three (3) of the following starters:

- ~ house salad tossed with seasonal salad toppings and dressings
- ~ garden vegetable display served with fine herb dip and ranch
- ~ harvest sliced seasonal fruit with berry garnish served with honey yogurt dip
- ~ traditional caesar salad served with parmesan and herbed croutons
- ~ chef's chilled pasta salad

select three (3) of the following entrees:

- ~ chicken:
 - ~ marsala
 - ~ picatta
 - ~ francaise
 - ~ herb roasted marinade
- ~ roasted turkey with orange cranberry marmalade and homemade stuffing
- ~ fried pork chops with caramelized apples
- ~ kalua pork with cabbage
- ~ beef stroganoff
- ~ pot roast
- ~ penne pomodoro
- ~ pasta primavera with pesto
- ~ grilled salmon

select two (2) of the following accompaniments:

- ~ baked macaroni & cheese
 - ~ creamy mashed potatoes
 - ~ garlic mashed potatoes
 - ~ herb roasted potatoes
 - ~ green beans almondine
 - ~ chef's vegetable medley
-
- ~ chef's sweet table to include assorted cakes and pie
 - ~ assorted rolls and butter, signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

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Sunset Station Hotel & Casino banquet & catering menus January 2018

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dinner – buffet

the sonoma

\$40.00 pp

select three (3) of the following starters:

- ~ house salad tossed with seasonal salad toppings and dressings
- ~ the sonoma chopped salad
- ~ traditional caesar salad served with parmesan and herbed croutons
- ~ country potato salad
- ~ spinach salad with warm bacon vinaigrette
- ~ shrimp ceviche served with tortilla chips

select three (3) of the following entrees:

- ~ chicken: choice of one (1):
 - ~ madeira
 - ~ picatta
 - ~ tomato & basil
 - ~ angelo
- ~ pork loin with natural jus
- ~ carved flank steak with chimichurri sauce (carver fee - \$100)
- ~ sirloin au poivre with a port wine demi glace
- ~ gnocchi with pesto cream
- ~ salmon with southwestern peach salsa

select two (2) of the following accompaniments:

- ~ baked macaroni & cheese with lobster
 - ~ creamy cheddar mashed potatoes
 - ~ rosemary & herb roasted potatoes
 - ~ wild rice pilaf
 - ~ asparagus
 - ~ maple and brown sugar glazed baby carrots
-
- ~ chef's sweet table to include assorted cakes and pies
 - ~ assorted rolls and butter, signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

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dinner – themed buffet

the sonoran

\$36.00 pp

- ~ house salad served with southwestern salad toppings and dressings
- ~ tex-mex jicama and melon salad
- ~ southwestern tortilla soup
- ~ fresh tortilla chips and salsa bar
- ~ fajita and taco bar to include:
 - ~ soft flour tortillas
 - ~ crunchy corn taco shells
 - ~ shredded lettuce, diced tomatoes, chopped onions
 - ~ black olives and jalapeño
 - ~ sour cream, guacamole, and pico de gallo
 - ~ shredded jack & cheddar cheeses

select three (3) of the following:

- ~ chicken fajitas with grilled peppers & onions
 - ~ steak fajitas with grilled peppers & onions
 - ~ seasoned ground beef
 - ~ carnitas
 - ~ cheese enchiladas
 - ~ enchilada suizas
 - ~ beef taquitos
-
- ~ refried beans
 - ~ spanish rice
-
- ~ chef's sweet table to include dessert empanadas, churros and flan
 - ~ signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

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dinner - themed buffet

asian fusion

\$36.00 pp

- ~ house salad served with asian inspired salad toppings and dressings
- ~ asian noodle salad
- ~ cucumber salad with rice wine vinaigrette
- ~ edamame
- ~ vegetarian egg rolls
- ~ sweet & sour port
- ~ chicken: choice of one (1):
 - ~ kung pao
 - ~ lemon
 - ~ orange
 - ~ general's
 - ~ sweet & sour
- ~ beef: choice of one (1):
 - ~ firecracker
 - ~ Mongolian
 - ~ beef & broccoli

select two (2) of the following accompaniments:

- ~ stir fried vegetables
- ~ white rice
- ~ brown rice
- ~ vegetable fried rice
- ~ vegetable chow mein

- ~ chef's sweet table to include fortune cookies and almond cookies
- ~ signature coffee, decaffeinated coffee and harney & sons iced tea and hot teas

enhancements:

sweet & sour shrimp

\$4.00 pp

kalbi ribs

\$5.00 pp

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dinner - themed buffet

rawhide

\$36.00 pp

- ~ house salad tossed with seasonal salad toppings and dressings
- ~ country potato salad
- ~ creamy cole slaw

select three (3) of the following entrees for your guests:

- ~ bbq glazed salmon
- ~ ground sirloin burgers
- ~ bbq chicken breasts
- ~ hot dogs
- ~ corn dogs
- ~ bbq spare ribs
- ~ buttermilk fried chicken

- ~ mashed sweet potatoes
- ~ baked macaroni & cheese
- ~ baked beans
- ~ corn on the cob
- ~ jalapeño corn bread
- ~ chef's choice of seasonal melon
- ~ chef's sweet table to include cookies, brownies, s'mores and assorted pies

- ~ signature coffee, decaffeinated coffee and harney & sons iced tea and hot teas
- ~ fruit punch & lemonade

enhancements:

bbq shrimp

\$6.00 pp

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dinner - themed buffet

the islander

\$38.00 pp

- ~ house salad served with seasonal salad toppings and dressings
- ~ macaroni salad
- ~ seasonal fruit salad tossed with toasted coconut and mango juice

select three (3) of the following entrees:

- ~ kalua pig
- ~ mahi mahi with pineapple teriyaki glaze
- ~ chicken adobo
- ~ huli huli chicken
- ~ coconut shrimp
- ~ oxtail stew
- ~ chicken long rice

- ~ creamed spinach with coconut milk
- ~ white rice
- ~ chef's sweet table to include haupia, guava cake, pineapple upside down cake

- ~ assorted rolls and butter, signature coffee, decaffeinated coffee, harney & sons iced tea and hot teas

enhancements:

lechon - whole roasted pig

\$500.00 ea (carver fee \$100.00)

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dinner - themed buffet

feast of little italy

\$38.00 pp

- ~ house salad tossed with Italian inspired salad toppings and dressings
- ~ antipasto salad
- ~ traditional caesar salad with parmesan cheese and herbed croutons

select three (3) of the following entrees:

- ~ chicken: choice of one (1):
 - ~ picatta
 - ~ parmesan
 - ~ milanese
- ~ manicotti florentine
- ~ italian sausage & peppers
- ~ sirloin steaks with gorgonzola & portabellinis served with port wine demi
- ~ fettuccine alfredo
- ~ spaghetti marinara with meatballs

- ~ Italian vegetable medley
- ~ polenta with mushrooms
- ~ garlic bread & focaccia
- ~ chef's sweet table to include cannolis and tiramisu

- ~ signature coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

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dinner - themed buffet

southern comfort

\$38.00 pp

select three (3) of the following entrees:

- ~ house salad served with seasonal salad toppings and assorted dressings
- ~ cole slaw
- ~ sweet potato salad
- ~ black eyed pea salad

select three (3) of the following entrees:

- ~ buttermilk fried chicken
 - ~ chicken & dumplings
 - ~ gumbo served with white rice
 - ~ hot links
 - ~ fried catfish
 - ~ shrimp étouffée & white rice
-
- ~ smashed sweet potatoes
 - ~ collard greens
 - ~ corn casserole
 - ~ fried okra
 - ~ chef's sweet table to include bananas foster bread pudding, pecan pie, and strawberry shortcake
-
- ~ freshly brewed coffee, decaffeinated coffee, and harney & sons iced tea and hot teas

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dinner – plated / Minimum (15) People

design your dinner

select one (1) of the following salads or soups:

- ~ house salad served with seasonal salad toppings and dressings
- ~ traditional caesar salad served with parmesan and herbed croutons
- ~ the sonoma chopped salad
- ~ spinach salad with warm bacon vinaigrette
- ~ wild mushroom bisque
- ~ new england clam chowder
- ~ minestrone

select one (1) of the following desserts:

- ~ cheesecake with berry sauce
- ~ carrot cake with caramel sauce
- ~ chocolate decadence cake

sugar free desserts available upon request

- ~ Rolls & Butter, signature coffee, decaffeinated coffee, Harney & Sons iced tea, and hot teas are included with your meal.

select one (1) of the following vegetables:

- ~ chef's vegetable medley
- ~ green beans almondine
- ~ steamed broccoli with red peppers
- ~ asparagus

select one (1) of the following starches:

- ~ traditional creamy mashed potatoes
- ~ wild rice pilaf
- ~ garlic mashed potatoes
- ~ herb roasted potatoes
- ~ baked macaroni & cheese

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dinner – plated

sautéed chicken breast	\$36.00 pp
~ choice of one (1):	
~ marsala	
~ picatta	
~ francaise	
~ herb roasted marinade	
chicken milanese	\$36.00 pp
chicken parmesan	\$36.00 pp
sautéed salmon	\$38.00 pp
~ choice of one (1):	
~ bruschetta topping	
~ francaise	
~ lemon caper	
~ southwestern peach	
~ blackened	
orange roughy	\$38.00 pp
~ choice of one (1):	
~ bruschetta topping	
~ francaise	
~ garlic parmesan	
~ fresh tropical salsa	
sirloin with classic béarnaise sauce	\$45.00 pp
traditional 7 oz filet	\$49.00 pp

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receptions – by the piece-minimum 25 peices

cold selections:

tomato & kalamata olive bruchetta	\$2.25
caprese skewer	\$3.00
prosciutto wrapped melon	\$3.00
prosciutto wrapped grilled asparagus	\$3.25
shrimp & avocado ceviche	\$3.75
cocktail shrimp	\$4.00
crostini with hummus, broccoli rage & red pepper flake	\$3.25
crostini with brussel sprout leaves, sriracha mayonnaise & bacon	\$3.25

hot selections:

swedish meatball	\$2.00
vegetable egg roll	\$2.50
italian sausage stuffed mushroom	\$2.50
assorted mini quiche	\$2.75
thai chicken lollipops	\$3.00
pork tenderloin with bleu cheese & apple	\$3.00
pan seared pork pot sticker	\$3.00
sesame chicken skewer	\$3.00
cajun chicken skewer	\$3.00
bacon wrapped asparagus	\$3.50
kalua pork on slider	\$3.50
teriyaki beef skewer	\$4.00
louisiana crab cake	\$4.00
coconut battered shrimp	\$4.25
bacon wrapped sea scallop	\$5.00
italian sausage stuffed mushroom	\$3.00
cornbread chorizo stuffed mushroom	\$2.50

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receptions - cold displays

garden vegetable display: broccoli, carrot, cherry tomato, celery, cucumber and squash served with housemade ranch and balsamic vinaigrette

~ small (serves 25-35)	\$150.00
~ medium (serves 50-70)	\$240.00
~ large (serves 100-125)	\$335.00

mediterranean: hummus, feta cheese, and babaghanoush display with olives, roasted garlic and peppers, olive oils, and pita bread

~ small (serves 25-35)	\$150.00
~ medium (serves 50-70)	\$240.00
~ large (serves 100-125)	\$330.00

grilled & chilled vegetable display: grilled eggplant, tomato, squash, asparagus, roasted peppers, pickled onions and peppers served with extra virgin olive oil and aged balsamic vinegar

~ small (serves 25-35)	\$160.00
~ medium (serves 50-70)	\$250.00
~ large (serves 100-125)	\$425.00

freshly sliced fruit: melon, and berry display

~ small (serves 25-35)	\$170.00
~ medium (serves 50-70)	\$270.00
~ large (serves 100-125)	\$425.00

imported and domestic cheese display: fresh grapes & berries, chef's specialty mustards, artisan bread & crackers

~ small (serves 25-35)	\$225.00
~ medium (serves 50-70)	\$325.00
~ large (serves 100-125)	\$475.00

antipasto display: assortment of italian meats & cheeses with roasted peppers, grilled & marinated vegetables, olives & artisan italian breads

~ small (serves 25-35)	\$300.00
~ medium (serves 50-70)	\$415.00
~ large (serves 100-125)	\$595.00

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receptions- carving & exhibition stations

the carving board*

**personalized chef fee applies ~ \$100 per 100 people*

mini rolls, sauces, aioli and mustards

~ cajun boneless turkey breast (serves 30)	\$195.00
~ bourbon glazed ham (serves 45)	\$290.00
~ slow roasted prime rib (serves 25)	\$350.00
~ lechon (whole pig-serves 50)	\$525.00
~ steamship round of beef (serves 100)	\$650.00
~ strip loin (serves 25)	\$325.00
~ pork loin (serves 35)	\$280.00

**personalized chef fee applies ~ \$100 per 50 people*

potato martini bar*

\$18.00 pp

select three (3):

~ classic spuds	~ south of the border spuds
~ Yukon gold mashed potatoes	~ chipotle mashed potatoes
~ apple wood bacon, shredded cheddar cheese, chives and sour cream	~ shredded pork, green onions and pepper jack cheese
~ southern spuds	~ taste of asia
~ buttermilk and black pepper mashed potatoes	~ wasabi mashed potatoes
~ southern fried chicken	~ kung pao shrimp and crispy noodles
~ the lucky catch	~ little italy
~ roasted garlic mashed potatoes	~ parmesan mashed potatoes
~ sweet corn and lobster	~ kalamata olive and tomato relish and garlic basil oil

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receptions – dessert / Minimum (15) People

sweet

\$10.00 pp

- ~ cherry & apple pies
- ~ chocolate & carrot cake
- ~ blondies, brownies, and oversized freshly baked cookies
- ~ warm bread pudding with bourbon sauce

sweeter

\$14.00 pp

- ~ apple, cherry, chocolate mousse pies
- ~ cheesecake, chocolate, and carrot cake
- ~ mini pastries to include éclair, tiramisu, cannolis, and key lime tarts
- ~ chocolate dipped rice krispy treats
- ~ warm white chocolate bread pudding

sweetest

\$20.00 pp

- ~ apple, cherry, and boston cream pies
- ~ cheesecake, chocolate, carrot cake, and pineapple upside down cakes
- ~ mini pastries to include éclair, tiramisu, cannolis and key lime tarts
- ~ assorted petit fours
- ~ chocolate fondue to include fresh strawberries, pineapple, marshmallows, pretzels, rice krispy treats, and pound cake

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Receptions – create your own

select any three (3) stations below:

\$36.00 pp

fresh & easy salad station: choice of two (2):

- ~ sunset house salad tossed with seasonal salad toppings and dressings
- ~ traditional caesar salad served with parmesan and herbed croutons
- ~ cantelop and jicama slaw
- ~ chef's chilled pasta salad

lettuce wrap bar

- ~ crisp lettuce leaves
- ~ diced chicken
- ~ scallions
- ~ roasted cashews
- ~ water chestnuts
- ~ chili & soy sauces

taste of the mediteranean

- ~ pita breads & lavosh
- ~ hummus, tahini & baba ghanoush dipping sauces
- ~ stuffed vine leaves with tzatziki dipping sauce
- ~ tabouli salad
- ~ israeli salad with tomato, onion, and cucumber ~ garnished with fresh parsley

fajita flare

- ~ fajita grilled chicken with peppers & onions
- ~ fajita grilled steak with peppers & onions
- ~ soft tortillas
- ~ pico de gallo, sour cream & homemade guacamole
- ~ shredded jack & cheddar cheeses

mashed potato martinis: choice of three (3)*:

**attendant fee applies for every 100 guests ~ \$100*

- ~ the classic: mashed potatoes, bacon, cheddar cheese, chives and sour cream
- ~ the maine-stay: roasted garlic mashed potatoes, lobster, roasted sweet corn
- ~ the Midwestern: horseradish mashed potatoes, braised short ribs, crispy onions
- ~ the deep south: buttermilk mashed potatoes, fried chicken, creamy gravy
- ~ south-of-the-border: chipotle potatoes, shredded pork, pepper-jack cheese
- ~ the orient: wasabi mashed potatoes, chili marinated shrimp, crispy noodles

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receptions – create your own continued

- ~ sirloin slider station
 - ~ sirloin sliders served on silver dollar rolls
 - ~ smoked cheddar, pepper jack, and provolone cheeses
 - ~ shredded lettuce, shaved onions, pickles
 - ~ ketchup, dijon & yellow mustards, A-1 sauce

- ~ pizza station: choice of three (3):
 - ~ margherita
 - ~ spinach & artichoke (white pizza)
 - ~ five cheese
 - ~ classic pepperoni
 - ~ create your own: select from italian sausage, pepperoni, meatball, olive, mushroom, roasted pepper, onion, tomato, eggplant, artichoke hearts and broccoli

- ~ mac & cheese martinis: choice of two (2):
 - ~ classic mac & cheese
 - ~ bleu cheese mac & cheese
 - ~ jalapeño & pepper jack mac & cheese
 - ~ ham & cheese mac & cheese
 - ~ Florentine and white cheddar mac & cheese
 - ~ lobster mac & cheese

- ~ signature coffee, decaffeinated coffee, and harney & sons hot teas, lemonade, fruit punch, and harney & sons iced tea

enhancements:

design your own ice cream sandwich station*

\$8.00 pp

**personalized attendant fee applies ~ \$100 for every 100 guests*

- ~ assorted cookies
- ~ brownies & blondies
- ~ assortment of 4 different flavors of ice cream
- ~ whip cream with strawberry and chocolate toppings

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Bar Packages

**Bartenders are required at a charge of \$100.00 per 100 people*

A fully stocked bar featuring our deluxe selection of liquors, red and white wine, domestic and imported beers, soft drinks, bottled water, juices and mixers. Bartender charges are the responsibility of the sponsoring organization. Prices do not include the service charge or Nevada state sales tax

~ **Hosted Bar**

~ premium cocktails	\$10.00 ea
~ deluxe cocktails	\$8.00 ea
~ wine by the glass	\$6.00 ea
~ imported beer	\$6.00 ea
~ domestic beer	\$5.00 ea
~ soft drinks	\$3.00 ea
~ bottled water	\$3.00 ea

~ **Cash Bar**

~	
~ premium cocktails	\$10.50 ea
~ deluxe cocktails	\$8.50 ea
~ wine by the glass	\$6.50 ea
~ imported beer	\$6.50 ea
~ domestic beer	\$5.50 ea
~ soft drinks	\$3.50 ea
~ bottled water	\$3.50 ea

the hourly bar

~ one hour – deluxe brands	\$18.00 pp
~ two hour – deluxe brands	\$24.00 pp
~ three hour – deluxe brands	\$30.00 pp
~ four hour – deluxe brands	\$36.00 pp

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FOOD & BEVERAGE POLICIES

No food and beverage will be permitted into Hotel from outside premises.

Detailed, written Food and Beverage requirements for each event must be received by Hotel thirty (30) days prior to the event. All Food and Beverage prices are subject to change without notice and may be confirmed ninety (90) days prior to the event. A twenty percent (20%) service charge and current Nevada State sales tax will be added to all applicable charges. Tax-exempt organizations must furnish a valid certificate of exemption to Hotel thirty (30) days prior to the event.

Hotel reserves the right to apply meeting room rental and room set up labor charges.

GUARANTEE

Sunset Station catering department must be notified no later than noon, three (3) business days (72 hours) prior to the scheduled function, as to the exact number of persons to attend all planned functions. Should actual event attendance exceed 10% of guaranteed attendance, additional labor charges may apply. See the chart below for guarantee due days. This number is not subject to reduction. If no guarantee is received, the number of guests indicated on the Banquet Event Order will be the guaranteed attendance. The Hotel will not be responsible for providing identical services for more than a three (3%) percent increase in attendance over the guarantee for groups up to 250 guests.

<u>Function is</u>	<u>Guarantee is Due</u>
Monday	Wednesday before
Tuesday	Thursday before
Wednesday	Friday before
Thursday	Monday before
Friday	Tuesday before
Saturday	Wednesday before
Sunday	Wednesday before

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OVERSET AND SET MAXIMUMS

Sunset Station “overset” for events in which more than 100 persons or greater are guaranteed, the overset is three percent (3%) over the guaranteed figure. In all cases, the “set” will not exceed more than fifty (50) persons over the guarantee. The chef will prepare all items for the set figure. For events of one-hundred (100) persons or fewer, the guarantee will equal the set.

INCREASES IN GUARANTEES

the following shall apply to all increases in guarantees received within 72 business hours: Guarantee increases over 3% of the original guarantee received 48 to 24 hours prior to the function (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 15% price increase. An increased guarantee within 72 hours will not receive an overset amount. The new guarantee is the set amount. Please note that in some cases Sunset may not be able to accommodate increases in food and beverage quantities with previously confirmed menu.

LABOR FEES

\$100.00 bartender fee will apply per bartender.

\$100.00 labor fee will apply per chef attendant requested.

\$100.00 labor fee will apply per specialty attendant requested.

NOTIFICATION OF SERVICE CHARGE AND TAX = Plus tax

NEW ORDERS WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a “pop-up” and subject to special menu selections and pricing. Consult your Catering Manager for pop-up menus and pricing.

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GENERAL TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. In arranging for private functions, the attendance must be definitely specified three (3) business days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
3. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
4. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
5. Prices printed and products listed are subject to change without notice.
6. Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit should be paid at the time of signing the contract and a substantial additional payment will be required twenty-four (24) hours before the function. The balance of the account is due and payable thirty (30) days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over thirty (30) days old.
7. The Banquet Event Order (BEO) is the governing document for all goods and services order by the client. Client's signature on said BEO represents an agreement and approval for the goods and services represented on the BEO. All Banquet Checks presented prior to final billing are subject to an audit and may vary from final invoiced Banquet Checks.

All food and beverage prices are subject to a 20% service charge and an 8.25% NV state sales tax
Sunset Station Hotel & Casino banquet & catering menus January 2018

* Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness.
Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.