

RENO, NV



Wedding Menu



(Minimum of 30 people)

Select one Appetizer or Salad For one of each please add \$5.00 per person

Appetizers

Shrimp Cocktail – Wasabi Cocktail Sauce and Asian Slaw

Crab Cake - Corn Ragout and Chive Aioli

Coconut Shrimp – Orange Marmalade

Tempura Mushrooms - Stuffed with Boursin Cheese and served with Horseradish Dipping Sauce

Tomato Bruchetta – Fresh Mozzarella, Basil and a Balsamic Glaze

Grilled Portobello Mushroom – Creamy Polenta, Parmesano-Reggiano and Roasted Red Peppers

Salads

Spinach Salad - Baby Spinach Salad, Applewood Smoked Bacon, Chopped Egg and Honey Mustard Dressing

Caesar Salad

Mixed Field Green Salad - Sundried Cherries, Bleu Cheese, Toasted Almonds and Balsamic Vinaigrette

Chopped Ranch Salad – Romaine, Baby Tomatoes, Croutons, Cucumbers and Ranch Dressing

Fresh Seasonal Fruit with Yogurt Dressing

Iceberg Wedge Salad – Applewood Smoked Bacon, Baby Tomatoes, Cucumbers and Bleu Cheese Dressing

Caprese Salad - Tomato, Mozzarella, Basil with a Balsamic Glaze

Entrees

(Maximum of 2 selections—higher price will prevail on multiple selections)

Chicken Oscar ~ \$29.93

Chicken Breast topped with Crab, Asparagus and Hollandaise Sauce Served with Herb Rice Pilaf

Seared Salmon ~ \$31.50

Seared Fresh Salmon Filet Served with Whole Grain Mustard Potato Puree, Haricot Verts, Lemon Caper Beurré Blanc

Roasted Prime Rib ~ \$34.99

Slow Roasted Prime Rib of Beef Served with a Twice Baked Potato, Sautéed Mushrooms and Spinach, Au Jus and Horseradish

Steak & Chicken Duet Entrée ~ \$39.99

8 oz Top Sirloin accompanied by a Chicken Breast topped with a Wild Mushroom Demi Served with Roasted Baby Potatoes and Roasted Asparagus

Braised Beef Short Ribs ~ \$43.70

Braised Beef Short Ribs Served with Rustic Garlic Mashed Potatoes and Fire Roasted Asparagus

Filet Mignon ~ \$44.99

8 oz Tender Filet Mignon Grilled to Perfection Served with Loaded Mashed Potatoes, Roasted Asparagus and a Cabernet Reduction

All plated meals include: Fresh Rolls and Butter Coffee, Tea, and Water House Champagne Toast*

*Other Champagne available for the toast-please ask for pricing

Buffet Options

(Minimum 50 people)

Pricing

Pricing is based on the number of entrees you select. All buffets come with choice of 3 salads, 1 starch, chef's choice vegetable and fresh rolls & butter.

- 2 Entrée Selections \$32.50 per person
- 3 Entrée Selections \$34.95 per person
 - 4 Entrée Selections \$39.99 per person

Salads

Mixed Field Greens Salad– Mixed Field Greens, Dried Cranberries, Toasted Almonds, Bleu Cheese Crumbles with Balsamic Vinaigrette

Caprese Salad – Vine Ripened Tomatoes, Buffalo Mozzarella, Basil Pesto, Balsamic Glaze

Caesar Salad – Crisp Romaine Hearts, Parmesan Cheese, Croutons, Garlic Caesar Dressing

Fresh Seasonal Fruit Salad – Assorted Seasonal Fruits and Berries with a Wild Flower Honey Yogurt Dressing

Penne Pasta Salad – Penne Pasta, Sun-dried Tomato Pesto, Toasted Pine Nuts, Parmesan Reggiano Cheese

Greek Salad – Roma Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Artichoke Hearts, Feta Cheese with a Red Wine Vinaigrette Dressing

Red Potato Salad – Red Potatoes, Whole Grain Mustard, Mayonnaise, Celery and Onions

Marinated Mushroom Salad – Balsamic Marinated Mushrooms, Red Onions, Red Peppers and Fresh Herbs

Spinach Salad – Baby Spinach, Applewood Smoked Bacon, Chopped Egg, Red Onion with Honey Mustard Dressing

Asian Vegetable Salad – Bamboo Shoots, Napa Cabbage, Baby Corn, Carrots, Bell Peppers, Red Onions, Snow Peas, Shitake Mushrooms with Sesame Ginger Dressing

Entrees

(You may make up to 4 selections, based on the pricing you have chosen)

<u>Fish</u>

Herb Crusted Salmon - Fresh Salmon with a Citrus Beurre Blanc

Filet of Sole – Fresh Sole with a Lemon Cream Sauce

Pecan Crusted Halibut – Fresh Halibut Crusted with Pecans in an Orange Butter Sauce

Blackened Mahi-Mahi – Fresh Mahi-Mahi in a Pineapple Salsa

<u>Beef</u>

Roasted Top Sirloin or Glazed Hawaiian Tri Tip

New York Strip add \$3.00 per person

Choice of Sauces – Select One Port Wine Demi Béarnaise Peppercorn Roasted Shallot Demi Whole Grain Mustard Demi Rosemary Au Jus Thyme Infused Wine Reduction

Chicken

Baked Skinless and Boneless Chicken Breast

Choice of Sauces – Select One Wild Mushroom Demi Piccata – Lemon with Capers Teriyaki Honey Dijon Pesto Cream Oscar – Crab, Asparagus and Hollandaise – Add \$3.00 per person Cordon Bleu – Filled with Ham and Swiss with a Cream Sauce – Add \$2.00 per person

Pork

Boneless Pork Chop

Choice of Sauces – Select One Plum Bourbon Rosemary Demi Apple Cider Gastrique with Apple Chutney Salsa Verde

Entrees

(Continued)

<u>Pasta</u>

Striped Ravioli - Sun-dried Tomato and Cheese Raviolis with a Sun-dried Tomato Cream Sauce

Penne Pesto – Penne Pasta with a Fresh Pesto Sauce and Parmesan Reggiano Cheese

Starches Select One

Garlic Mashed Potatoes Herb Roasted Fingerling Potatoes Vegetable Rice Pilaf Horseradish Potato Purée Saffron Rice Mashed Potatoes and Gravy Cous Cous with Dried Fruits and Pistachios Roasted Red Potatoes Au Gratin Potatoes

Carving Station

(Extra per Person) Roasted Breast of Turkey with Turkey Gravy and Cranberry Sauce ~ \$7.50 Baked Ham with a Honey Mustard Sauce~ \$7.50 Prime Rib of Beef with Au Jus and Horseradish~ \$10.00 Filet Mignon with a Red Wine Demi-Glace ~ \$11.25

All buffets include:

Chef's Choice Fresh Vegetable, Fresh Rolls and Butter Coffee, Tea, and Water House Champagne Toast*

*Other Champagne available for the toast-please ask for pricing

Make it a weekend getaway for all your friends and family.

(These items are only available if you host your reception at Boomtown)

Come stay, play and dine with us for your Simply Perfect Weekend: Let our Wedding Specialist help you plan the perfect rehearsal dinner and day after wedding breakfast or brunch.

Rehearsal Dinners

(Minimum of 20 people)

Pizza Party ~ \$18.50 per person

Cheese Pizza, Pepperoni Pizza, Veggie Pizza, Caesar Salad, Assorted Sodas and Bottled Water

Cook Out ~ \$19.99 per person Cheeseburgers, Chicken Fingers, Hot Dogs

Potato Salad, Macaroni Salad, Mixed Green Salad with Balsamic Vinaigrette, Assorted Sodas and Bottled Water

BBQ ~ \$22.50 per person BBQ Chicken, Assorted Grilled Sausages, BBQ Pork Ribs, Potato Salad, Cole Slaw, Mixed Greens with Ranch Dressing, Fresh Rolls and Butter, Assorted Sodas and Bottled Water

Breakfast & Brunch Buffets

(Minimum of 30 People)

Sierra Breakfast~ \$16.00

Scrambled Eggs, Western Scrambled Eggs-eggs, onions, bell peppers & cheddar cheese Applewood Smoked Bacon, Maple Link Sausage Breakfast Potatoes, Assorted Freshly Baked Breakfast Pastries Orange Juice, Coffee, Hot Tea and Water

Grande Breakfast ~ \$21.00

Fresh Seasonal Fruit and Berry Salad Waffles with Maple Syrup, Cinnamon Orange French Toast with Maple Syrup Scrambled Eggs, Western Scrambled Eggs-eggs, onions, bell peppers & cheddar cheese Applewood Smoked Bacon, Maple Link Sausage Breakfast Potatoes, Assorted Freshly Baked Breakfast Pastries Assorted Juices, Coffee, Hot Tea and Water

Brunch Delight~ \$29.99

Omelets and Fresh Eggs Made To Order Cinnamon Orange French Toast with Maple Syrup Scrambled Eggs, Applewood Smoked Bacon, Maple Link Sausage Breakfast Potatoes, Assorted Freshly Baked Breakfast Pastries Assorted Yogurts with Granola, Bagels and Cream Cheese Caesar Salad, Artichoke Pasta Salad, Caprese Salad Herb Crusted Salmon with Hollandaise Sauce Sliced Top Sirloin with a Red Wine Demi-Glace Assorted Juices, Coffee, Hot Tea and Water

Suggested Station Additions

(Pricing is per person)

Omelets Made to Order with all the fixings	\$7.50
Smoothie Bar - Fresh Fruit, Berries, Yogurt, Protein Powder and Fruit Juices	\$7.50
Crepes with Assorted Savory and Fruit Fillings	\$7.50
Breakfast Burritos - Eggs, Bacon, Sausage, Ham, Salsa, Guacamole & Sour Cream	\$7.50



Hors d' oeuvres

Display

(Priced Per Dozen: Minimum Order – 2 Dozen per Selection)

Buffalo Chicken Wings with Bleu Cheese Dip	\$21.25
Swedish Meatballs	\$21.25
Pork & Vegetable Eggrolls with Hot Mustard Dipping Sauce	\$27.50
Pork Pot Stickers with Soy Dipping Sauce	\$27.50
Chicken Quesadillas	\$30.00
Shrimp Cocktail with Lemons	\$52.50

Passed

(Priced Per Piece: Minimum Order – 30 Pieces per Selection)

Spanakopita-Filo with feta cheese and spinach Mini Quiche Salami Coronets-Sundried Tomato Cream Cheese and Olives Tomato Mozzarella Skewer with a Balsamic Reduction Beef Satay with Sweet Chili Glaze Chicken Satay with Peanut Sauce Cajun Stuffed Mushroom Caps with Sausage and Peppers Tomato Bruschetta Deviled Eggs Roasted Veggie Pinwheel-Red Pepper, Onion, Spinach, Cream Cheese Crab Cakes with Citrus Aioli Coconut Shrimp Smoked Salmon Canapé with Chives Seared Ahi Tuna Won-Tons with Wasabi Cream Soy Glaze California Roll with Soy Sauce	\$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50
Seared Ahi Tuna Won-Tons with Wasabi Cream Soy Glaze California Roll with Soy Sauce Crab and Corn Fritter with Chipotle Mayonnaise	\$2.50 \$2.50 \$2.50
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Displays

Vegetable Crudités

Selection of Fresh Garden Vegetables served with Onion Dip and Ranch Dressing Small (serves approx. 25 people) ~ \$87.50 Large (serves approx. 100 people) ~ \$315.50

Deli Meat and Cheese

Roast Beef, Ham, Turkey, Salami and Assorted Cheeses served with Mayonnaise, Dijon Mustard, Pickles, Lettuce, Tomatoes, Onions and Fresh Rolls and Breads. Small (serves approx. 25 people) ~ \$187.50 Large (serves approx. 100 people) ~ \$562.50

Seasonal Fresh Fruit

Fresh Seasonal Fruits and Berries served with a Wild Honey Yogurt Dipping Sauce Small (serves approx. 25 people) ~ \$162.50 Large (serves approx. 50 people) ~ \$475.00

Cheese and Cracker

Assorted Domestic and International Cheeses served with a display of breads and crackers. Small (serves approx. 25 people) ~ \$125.00 Large (serves approx. 100 people) ~ \$450.00

Antipasto

Dry Cured Salami, Prosciutto, Cappicola, Assorted Marinated Olives, Roasted Red Peppers, Parmesan Reggiano, Mozzarella, Crostinis, Pepperocinis, Cherry Peppers, and Marinated Grilled Vegetables.

Small (serves approx. 25 people) ~ \$156.25 Large (serves approx. 100 people) ~ \$525.00

Snacks

Snack Mix ~ \$15.00 per Pound (serves approximately 10 people) Mixed Nuts ~ \$25.00 per Pound (serves approximately 10 people) Chips & Dip ~ \$30.00 per Order (serves approximately 30 people)

Appetizer Carving Station

(Served with Rolls and Condiments – serves approx. 30 people) Sugar Cured Ham ~ \$175.00 Roast Turkey ~ \$187.50 Top Sirloin ~ \$193.75 Prime Rib ~ \$312.50 Filet Mignon ~ \$406.25

SPECIALTY CAKE INFORMATION

Wedding Cakes: Wedding cakes start at \$5.00 per serving. There will be additional charges for fondant, fresh flowers and customized choices.

Cake Size:	Number of Servings:
8 + 6	35
10 + 6	45
10 + 8	53
12 + 8	65
10 + 8 + 6	78
12 + 8 + 6	100
12 + 10 + 6	115
12 + 10 + 8	125
14 + 10 + 6	140
12 + 10 + 8 + 6	150
14 + 12 + 6	160
14 + 12 + 8	170
14 + 10 + 8 + 6	180
14 + 12 + 8 + 6	190
14 + 12 + 10 + 6	216
14 + 12 + 10 + 8 + 6	250
16 + 12 + 10 + 8 + 6	265
16 + 14 + 12 + 8 + 6	305
16 + 14 + 12 + 10 + 8 + 6	350

Special Occasion Cakes:

10"	Round Cake	Serves 1-12 people	\$65.00
1⁄4	Sheet Cake	Serves 15-20 people	\$68.75
1/2	Sheet Cake	Serves 25-35 people	\$90.00
Full	Sheet Cake	Serves 35-70 people	\$187.50

- **Cake Flavors:** White, Yellow, Chocolate, Marble, Red Velvet, Lemon Poppy Seed, Spice, Carrot and German Chocolate
- Fillings: Raspberry, Lemon, Cherry, Strawberry, Lemon Berry, Chocolate Fudge, Chocolate Mousse, Vanilla Custard, Mint, Carmel Rum Walnut, Butter Cream and Whipped Cream
- **Frostings:** Butter Cream, Whipped Cream, Chocolate Whipped Cream and Chocolate Butter Cream

Special flavors available upon request.

If you would like to bring in your own cake we welcome you to do so, please keep in mind you will be responsible for all set-up and there is a \$2.00 per person cake cutting and serving fee.



Bar Services

Wine Available for guest tables; please ask for selection and pricing. House Wine is \$20.00 per bottle

Hosted Bar

A Hosted Bar may be billed on consumption with a dollar limit or a time limit. You may also specify which types of drink you would like to host. A bartender is provided with all hosted bars.

No-Host Bar

A No-Host Bar may be provided for your guests to purchase their own drinks at the following prices:

Sodas	\$3.00
Bottled Water Domestic	\$3.00
Bottled Beer Imported	\$4.00
Bottled Beer Wine	\$5.00
Premium Drinks	\$4.00

A minimum of \$400.00 in bar sales during a five-hour period is required during a No-Host function. If the minimum is not met, the client will be charged the difference. A bartender is provided with all no-host bars.

Cocktail Service

Cocktail server pass through is available for \$50.00 per server, per hour. This charge will be waived for any function in which bar sales exceed \$300.00 for a two-hour period.

Ceremony Information:

Indoor

Chapel with a Minister for 30 to 100 guests: \$600.00 Chapel with a Minister for 101 to 250 guests: \$700.00 Chapel without a Minister for 30 to 100 guests: \$475.00 Chapel without a Minister for 101 to 250 guests: \$575.00

Optional Items:

White Chair Covers: \$4.00 per chair Chair Covers in other colors: \$5.00 per chair Chair Sashes: Starting at \$2.50 per chair Aisle Runner: Starting at \$40.00 Overtime (5 hours included) per hour - \$500.00 Chocolate Fountain: Starting at \$350.00 plus \$9.95 per person for chocolate and dipping items Ice Sculptures: Starting at \$250.00 Silk Flower Centerpieces in a Tall Glass Vase: \$10.00 each (Clear or Cobalt Blue vases) Glass Bowl Centerpiece with Gems & Floating Candles: \$5.00 each Entertainment such as harpists, string quartets, Jazz ensembles, bagpipers, magicians and wedding characters are available. Please ask for current prices.

Deposit Schedule:

\$250.00 is due two weeks after receiving the contract. 50% of the total estimated charges are due 30 days prior to the wedding. The final payment and guest count is due five business days prior to the wedding.