



### *Dinner Menus*

*Our professional catering staff is pleased to assist you with all of your special event needs.*

*Enclosed are our menus which offer plated and buffet options. Our menus are just samplings of what our culinary staff is capable of. We encourage you to allow us to customize a special menu for you.*

*Harrah's is dedicated to providing only the best quality food and service to our valuable guests. Thank you for allowing us the opportunity to host your special event.*

## *Specialty Dinner Buffets*

*All buffet dinners include freshly brewed coffee, iced tea or soft drinks with meal service*

### ***Diamond Package***

***\$27.95 per person***

*Vegetable Platter Served with Ranch Dressing*

***\*Buffet Dinner\****

*Mixed Green Salad w/ Choice of Three Dressings*

*Tomato-Cucumber Salad*

*Chicken, Beef, and Pasta Entrees*

*Chef's Choice of Vegetable & Starch*

*Dinner Rolls*

*Assorted Fruit Pies & Cakes*

***\$27.95 per person***

### ***Western Chuck Wagon BBQ***

*BBQ Pork Spareribs, BBQ Chicken, BBQ Beef Brisket*

*Mixed Green Salad, Potato & Macaroni Salads, Coleslaw*

*Sliced Watermelon, Relish Tray with Ranch Dressing*

*Corn on the Cob, Baked Beans*

*Farmer Style Green Beans, Warm Corn Bread*

*Assorted Fruit Pies*

***\$28.95 per person***

### ***South of the Border Fiesta***

*Chicken & Beef Fajitas with Grilled Onions and Peppers*

*Beef Tamales, Cheese Enchiladas, Taquitos*

*Mixed Green Salad with Choice of Dressings,*

*Refried beans and Spanish rice*

*Guacamole, Salsa, Sour Cream and Tortilla Chips*

*Warm flour tortillas*

*VIP finger desserts*

***\$26.95 per person***

### ***Taste of Europe***

*Boneless Breast of Chicken with Mushroom Cream Sauce*

*Sliced Roast Beef with Au Jus*

*Baked Whitefish Served with a White Wine Dill Sauce*

*Oven Red Potatoes*

*Green Bean Almondine*

*Garden Green Salad with Choice Of Three Dressings*

*Pasta Salad, Tomato/Cucumber Salad*

*Warm Apple Cobbler accompanied with Vanilla Sauce*

*Freshly Baked Dinner Rolls and Butter*

***\$28.95 per person***

### ***Asian Buffet***

*Spinach Sesame Salad*

*Thai Chicken and Noodle Salad*

*Cucumber Salad*

*Beef & Broccoli*

*Sweet and Sour Pork*

*Teriyaki Chicken*

*Fried Rice, Stir Fried Vegetables*

*Almond custards, Fresh fruit and ginger tuiles*

***\$28.95 per person***

### ***Italian Buffet***

*Lasagna Al Forno, Chicken Picatta*

*Sausage and Peppers, Beef Tips Pizzaiola*

*Fettuccini Alfredo with Shrimp*

*Mixed Italian Field Greens*

*Antipasto Salad, Tucson Tomato and Bread Salad*

*Sicilian Vegetable Blend*

*Garlic Bread Sticks and Focaccia*

*Cannoli For Dessert*

***\$28.95 per person***

## ***Surf & Turf Buffet***

*Chicken Breast Topped w/ Saffron Cream Sauce*

*Shrimp Scampi, Seafood Paella, and Steamed New Potatoes*

*Atlantic Salmon w/ Picatta Sauce*

*Carved Roast Beef*

*Marinated Mushroom Salad, Crab Salad*

*French Style Green Beans*

*Mixed Green Salad with Choice Of Three Dressings*

*Freshly Baked Dinner Rolls and Butter*

*New York Style Cheesecake with Fresh Strawberries and Sauce*

***\$38.95 per person***

*All prices are subject to an 18% service charge and applicable taxes*

## ***Ultimate Dinner Buffets with Carver***

*All Buffet Dinners Include Freshly Brewed Coffee, Iced Tea or Soft Drinks with Meal Service*

### ***Option 1 \$35.95***

*1 Item from carving station*

*2 Entrées*

*2 Starches*

*1 Vegetable*

*2 Salads*

*Choice of Dessert*

### ***Option 2 \$38.95***

*1 Item from carving station*

*3 Entrées*

*2 Starches*

*1 Vegetable*

*2 Salads*

*Choice of Dessert*

### **Entrees**

*Fried Chicken*

*Pot Roast*

*Baked Cod*

*Chicken Teriyaki*

*Blackened Chicken*

*Beef, Chicken, or Cheese Enchiladas*

*BBQ Pork Ribs*

*Chicken Parmesan*

*Chicken Dijon*

*Boneless Pork Loin*

*Carnita's*

*Baked Salmon*

*Broiled Salmon*

*Meat Lasagna*

*Shrimp Creole*

*Jambalaya*

*Herb Baked Chicken*

*Chicken Marsala*

*Vegetable Lasagna*

*Shrimp Scampi*

*Taco Meat*

### **Starches**

*Wild Rice Blend*

*Refried Beans*

*Vegetable Rice Pilaf*

*Steamed White Rice*

*Mashed Potatoes*

*Spanish Rice*

*Bow Tie Pasta Ala Marinara*

*Candied Yams*

*Island Fried Rice*

*Rice Pilaf*

*Scalloped Potatoes*

*Parsley Buttered Potatoes*

*Roasted Red Potatoes*

*Penne Pasta w/Artichokes*

*Potatoes Au Gratin*

## Vegetables

Vegetable Medley      Stir Fried Vegetables      Roasted Squash Blend      Glazed Baby Carrots  
Green Bean Almondine      Broccoli w/Cheese sauce

## Salads

Caesar Salad      Pasta Salad      Cole slaw      Cucumber/Tomato salad  
Tossed Green Salad w/ Choice of 3 Dressings      Zorba (Crisp greens, feta cheese & black olives, Mini onion, cherry tomatoes, & oregano vinaigrette)

## Desserts

Carrot Cake      Chocolate Cake      Assorted Fruit Pies      Lemon Meringue Pie  
Assorted Finger Desserts (cakes, tarts, etc.)      Cheesecake with Fruit Topping

## Carving Station

*Served with Appropriate Sauces & Condiments*

Prime Rib	\$550.00	(25# = 80 people)
Ham or Turkey	\$400.00	(20# = 80 people)
Roasted Pork Loin	\$400.00	(20# = 80 people)
New York Striploin	\$400.00	(20# = 80 people)

*All prices are subject to an 18% service charge and applicable taxes*

## **Plated Dinner Entrée's**

*All dinners selections are served with choice of soup, fresh garden salad or Caesar salad, seasonal vegetables, complimenting starch, freshly baked bread and butter and one dessert selection  
Freshly brewed coffee, iced tea and soft drinks included with meal service*

### **Harrah's Famous Breast of chicken**

*Topped with our special sauce*

**\$26.95 per person**

### **Roast Prime Rib of Beef**

*Served with Au Jus and creamed Horseradish*

**\$33.95 per person**

### **New York Steak**

*New York strip with caramelized onions*

**\$31.95 per person**

### **Petite Filet Mignon**

*Grilled to medium and served with a red wine demi-glace*

**\$42.95 per person**

***Roasted Loin of Pork***

*Marinated in garlic and herbs*

*Slow roasted, thinly sliced accompanied with Light herb glaze*

***\$27.95 per person***

***Grilled Salmon Filet***

*6oz Atlantic salmon filet topped with a provencale tomato relish  
served on a bed of angel Hair pasta  
accompanied with a saffron pernod cream*

***\$27.95 per person***

*Add three shrimp to any dinner \$8.00*

*Choice of scampi, tempura, applewood bacon wrapped, or coconut*

***Dessert***

*(Please choose one from the following)*

*N.Y. Style cheesecake w/ Choice Of Raspberry, Strawberry, Caramel, or Chocolate Syrups, chocolate  
mousse cake, carrot cake, strawberry shortcake, caramel walnut apple pie, lemon meringue pie, tiramisu,  
raspberry mango mousse, fruit parfaits,  
Bread pudding w/ vanilla sauce, or pistachio mousse*

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