

## *From the Carving Board*

### **HERB CRUSTED RACK OF LAMB**

Served with Rosemary Demi Glaze  
and Mint Jelly

### **HERB RUBBED ROASTED BREAST OF TURKEY**

Miniature Rolls and Condiments

### **ROASTED TENDERLOIN OF BEEF**

Miniature Rolls and Condiments

### **WHOLE BAKED HONEY HAM**

Miniature Rolls and Condiments

### **STEAMSHIP ROUND OF BEEF**

Miniature Rolls and Condiments

### **SALMON IN PUFF PASTRY**

Whole Side of Salmon Baked in Puff Pastry  
with Wild Mushroom Sauté

### **SLOW ROASTED PEPPERED SIRLOIN OF BEEF**

Miniature Rolls and Condiments

### **MUSTARD CRUSTED PORK LOIN**

Miniature Rolls and Condiments

## *Specialty Hors D'oeuvres Stations*

### **POTATO BAR**

Garlic Truffle Mashed Potatoes, Basil and  
Roasted Red Pepper Mashed Potatoes, Yukon  
Gold Mashed Potatoes With Bacon, Cheese,  
Chives, Sour Cream, and Whipped Butter

### **SEAFOOD**

Includes Clams and Oysters in 'The Half Shell',  
Jumbo Shrimp, Alaskan Crab Legs, Traditional  
Sauces and Accompaniments

### **SHRIMP AND SCALLOP SAUTÉ**

Jumbo Shrimp Sautéed in Garlic, White Wine and  
Lemon Butter, Large Bay Scallops Sautéed with  
Extra Virgin Olive Oil and Cajun Spices

### **PASTA STATION**

(Choice of Two)

Penne Pasta with Classic Meat Sauce  
Orrechiette with Italian Sausage and  
Broccoli Rabe  
Cheese Tortellini in a Light Walnut Cream Sauce  
Fusilli with Shrimp, Garlic and  
Spicy Tomato Basil

### **RISOTTO STATION**

Risotto Milanese with Saffron and  
Mixed Seafood, Garnished with Shrimp,  
Crab, Lobster and Scallops  
Wild Mushroom Risotto with Sweet  
Green Peas and Prosciutto

\*\*Each station requires one chef

Food and Beverage Prices are Subject to Change without Notice.

All Food and Beverage Prices are Subject to Prevailing Nevada State Sales Tax and Service Charge.