

Plated Dinner

Three Course Minimum

Includes The Chef's Choice of Fresh Seasonal Vegetables and Potato or Rice Creation that Best Complements Your Entrée Selection. Freshly Baked Artisan Rolls and Whipped Butter; Freshly Brewed 100% Columbian Regular, Decaffeinated Coffee, Herbal Tea and Iced Tea

COLD APPETIZERS

Antipasto Platter Sliced with Prosciutto, Marinated Mushrooms, Roasted Peppers, Mozzarella Cheese and Olive

Fresh Buffalo Mozzarella Cheese and Tomato Platter with Balsamic Vinaigrette and Extra Virgin Olive Oil

Jumbo Shrimp Cocktail with Tangy Horseradish Sauce

Mesquite Grilled Vegetables with Tomato Vinaigrette

HOT APPETIZERS

Grilled Chicken and Mushroom Napoleon

Homemade Cannelloni, Tomato Pomodoro and Parmesan Cheese

Jumbo Shrimp Scampi with Crimini and Noki Mushroom

Maryland Jumbo Lump Crab Cake Served with Lobster Cream

SOUP

Tomato Bisque

French Onion

Roasted Crab and Corn Chowder

Lobster Bisque

SALADS

Mixed Greens with Garden Fresh Vegetables, Garlic Croutons and Choice of Three Dressings

Caesar Salad with Hearts of Romaine and Shaved Romano Cheese with Tangy Caesar Dressing and Croutons

Boston Bibb Lettuce, Granny Smith Apples, Roquefort Cheese and Candied Walnut Vinaigrette

Sliced Beefsteak Tomatoes, Shaved Red Onions, White Balsamic Reduction and Extra Virgin Olive Oil

Hearts of Iceberg, Diced Bacon, Red Onion, Crumbled Egg, Blue Cheese and Home Style Ranch

All Salads Are Available In Entrée Portions for an

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Plated Dinner (continued)

Three Course Minimum

ENTREES

Grilled Breast of Chicken Served with Mushroom Demi-Glace
Pan Seared Breast of Chicken with Artichoke Hearts, Capers and Lemon Butter
Pan Seared Chicken Parmesan
Grilled Salmon with Basil Cream
Broiled Halibut with Garlic Herb Butter
Brown Sugar, Honey Glazed Sliced Loin of Pork with Apple Demi-Glace
Jumbo Stuffed Shrimp with Tarragon Brandy Reductio
Charbroiled Ribeye Steak Topped with Maytag Bleu Cheese
Grilled New York Steak Au Poivre
Filet Mignon with Bordelaise Sauce

ENTRÉE COMBINATIONS

Grilled Breast of Chicken and Jumbo Shrimp Sautéed in Garlic Butter
Sautéed Petite Breast of Chicken Filled with Spinach and Fontina Cheese with
Grilled Filet Mignon
Grilled Petite Filet and Jumbo Stuffed Shrimp
Grilled Filet and Roasted Lobster Tail

DESSERTS

Fresh Fruit Martini
New York Style Cheesecake Served with Fresh Seasonal Berries
Triple Chocolate Mousse
Crème Brulee
Tiramisu
Warm Blueberry Cobbler
Profiteroles Filled with Pastry Cream and Topped with Chocolate Fondue Sauce
Mile High Chocolate Cake with Hazelnut Cream

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Dinner Buffet

Minimum 25 People

Includes Freshly Brewed 100% Columbian Regular, Decaffeinated Coffee, Herbal Hot Tea and Iced Tea

COLD SELECTIONS

(Your Choice of 4 Items)

Mixed Greens and Garden Vegetable Salad with Choice of Three Dressings
Crisp Romaine Lettuce with Caesar Dressing, Shaved Romano Cheese and Croutons
Fresh Sliced Seasonal Fruit Display
Artichoke Salad • Marinated Mushroom Salad • Tomato and Buffalo Mozzarella Salad
Tri Color Pasta Salad
Fresh Vegetable Crudit  with Ranch and Blue Cheese Dressing
Chilled Jumbo Shrimp on Ice -- Additional per person

HOT ENTREES

(Your Choice of 3 Items)

Additional Entr e Selections

Grilled Petite Breast of Chicken Filled with Spinach and Fontina Cheese
Saut ed Chicken Picatta and Lemon Butter
Chicken Parmesan
Grilled Medallions of Beef with Bordelaise Sauce
Steak Tips Au Poivre
Atlantic Salmon, Tomato and Caper Ragout
Grilled Swordfish, Leek and Artichoke Cream
Herb Crusted Loin of Pork with Apple Demi-Glace
Veal Saltimbocca

PASTA

(Choice of 1 Item)

Rigatoni Bolognese • Cannelloni Pomodoro • Penne Primavera • Fettuccini Alfredo
Chef's Choice of Fresh Seasonal Vegetables and Potato or Rice Creation That Best Complements
your Entr e Selections, Fresh Baked Artesian Rolls and Butter

DESSERT TABLE

Viennese Display Table • Assorted French Pastries, Cakes and Pies
Freshly Brewed 100% Columbian Regular, Decaffeinated Coffee and Herbal Teas

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DELI

Mixed Greens and Garden Vegetable Salad with Choice of Three Dressings
Fresh Sliced Seasonal Fruits
Creamy Cole Slaw • Tuna Salad • Potato Salad
Platter of Sliced Seasoned Roast Beef, Honey Smoked Ham,
Oven Roasted Turkey Breast and Dry Aged Salami
Dijon Mustard and Mayonnaise, Sliced Tomato, Onion, Crispy Lettuce and Pickles
Assortment of Fresh Sliced Bread
Assorted Mini Pastries and Cakes

LITTLE ITALY

Pasta Fagioli
Caesar Salad • Tomato and Mozzarella Salad
Antipasto Salad
Grilled Vegetable and Pasta Salad
Baked Ziti Bolognese
Chicken Parmesan
Braised Whitefish Putanesca
Pasta Primavera
Freshly Baked Garlic Bread
Cannoli, New York Cheese Cake, Tiramisu

TEX-MEX

Chips and Salsa
Tortilla Soup
Mixed Garden Greens, Roasted Corn and Black Beans with Cilantro Vinaigrette
Beef Fajitas
Chicken Adobo
Red Snapper Vera Cruz
Flour Tortillas, Guacamole, Sour Cream, Pico De Gallo
Cheese Enchiladas with Ranchero Sauce
Refried Beans • Spanish Rice
Carmel Flan, Mango Mousse • Key Lime Cheesecake

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Dinner Buffets (continued)

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ASIAN

Wonton Soup
Asian Chicken Salad
Oriental Vegetable Slaw
Thai Beef Salad
Spring Rolls
Kung Pao Chicken
Beef and Broccoli
Stir Fried Seafood with Chinese Vegetables
Wok Seared Vegetables
Jasmine Rice
Assorted Cakes and Pies
Fortune Cookies, Almond Cookies
Mandarin Mousse

BBQ

House Salad with Choice of Three Dressings
Classic Potato Salad
Macaroni Salad
Corn on the Cobb
Sweet Corn Bread with Whipped Honey Butter
Grilled BBQ Chicken
Grilled Hamburgers
Ancho Chili Rubbed Pork Ribs
Seasoned Fries
BBQ Baked Beans with Smoked Bacon
Fresh Baked Rolls and Whipped Butter
Assorted Condiments to Include:
Ketchup, Mayonnaise, Mustard, Relish, Chopped Onions, Cheese, Lettuce, Tomato and Pickles
Chef Selection of Fresh Baked Fruit Pies and Cobbler

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Dinner Buffets (continued)

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SOUP & SALAD

Chicken Noodle • Creamy Mushroom • Tomato Florentine • Navy Bean
Caesar Salad • Mixed Greens and Garden Vegetable Salad with Choice of Three Dressings

Freshly Sliced Seasonal Fruits

Marinated Tomato, Onion and Cucumber Salad

Tuna Salad • Egg Salad • Beet and Onion Salad • Antipasto Salad

Assorted Artisan Breads

Assorted Sliced Cheeses

Assorted Miniature Desserts

Individual Flavored Yogurts and Granola Bars

Fresh Fruit Tarts

INTERNATIONAL

Minimum 50 People

Country Vegetable Soup

Caesar Salad

Tossed Garden Greens and California Vegetable Salad with Choice of Three Dressings

Fresh Sliced Seasonal Fruits

Thai Beef Salad

Beef and Chicken Fajitas with Flour Tortillas

Steamed Rice • Refried Beans

Beef and Broccoli

Sausage, Onions and Peppers

Baked Ziti Bolognese

Grilled BBQ Chicken

Fresh Steamed Vegetable

Braised Whitefish Putanesca

Freshly Baked Garlic Bread

Assorted Desserts

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