



Reception Enhancements

Additional Suggestions

BAKED BRIE

Whole Wheel of Baked Brie Wrapped in Puff
Pastry Served with Caramelized
Cinnamon-Rum Apples and French Bread
Serves 25

IMPORTED AND DOMESTIC CHEESE

Small Serves 50
Large Serves 100

CRUDITÉS

Fresh Vegetables with Choice of Ranch,
Blue Cheese or Onion Dip
Small Serves 50
Large Serves 100

FRESH FRUIT

Freshly Sliced Seasonal Fruit Display
with Yogurt Dip
Small Serves 50
Large Serves 100

CRAB AND ARTICHOKE STATION

Warm Crabmeat and Artichoke Dip Served
with Assorted Bagel Chips, Toasted Crostini
and Soft Pretzels
Serves 25

SEAFOOD

With Traditional Condiments
Crab Legs
Jumbo Shrimp on Ice
Snow Crab Claws, Clams or Oysters
Minimum 100 pcs

ANTIPASTO

Assortment of Italian Meats and Cheeses,
Artichoke, Mushroom, Olives,
Cherry Peppers, Roasted Peppers,
Fresh Mozzarella and Tomatoes

Minimum 25 people

DRY SNACKS

Potato Chips • Mixed Nuts
Tortilla Chips • Dry Roasted Peanuts, Pretzels

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.



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Additional Suggestions

COCKTAIL DIPS

Guacamole
Salsa
French Onion
Warm Jalapeno Cheese

TROPICAL PINEAPPLE TREE

Served with Fresh Cubed Fruit, Pound Cake,
Dark Chocolate and White Chocolate Fondue
Small Serves 50
Large Serves 100

WHOLE POACHED FILET OF SALMON

With Traditional Condiments
Serves approx. 40 people

From the Carving Board

HERB CRUSTED RACK OF LAMB

Served with Rosemary Demi Glaze
and Mint Jelly
(8 Chops per Rack)

ROASTED TENDERLOIN OF BEEF

Miniature Rolls and Condiments
Serves approx. 20-25 people

STEAMSHIP ROUND OF BEEF

Miniature Rolls and Condiments
Serves approx. 200-250 people.

SLOW ROASTED PEPPERED SIRLOIN OF BEEF

Miniature Rolls and Condiments
Serves approx. 40-50 people