

GOLDEN NUGGET

Catering Menu



*Golden Nugget Hotel
129 E. Fremont Street
Las Vegas, NV 89101
Toll Free 800-777-4658*





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A LA CARTE

Beverages

<i>coffee</i>	50 per gallon
<i>decaffeinated coffee</i>	50 per gallon
<i>premium hot teas</i>	50 per gallon
<i>iced tea</i>	50 per gallon
<i>fruit punch</i>	50 per gallon
<i>lemonade</i>	50 per gallon
<i>raspberry iced tea</i>	50 per gallon
<i>fresh orange juice</i>	21 per liter
<i>chilled fruit juices</i>	19 per liter
<i>frappuccinos</i>	5 each
<i>assorted sodas</i>	4 each
<i>spring water</i>	4 each
<i>mineral water</i>	4 each
<i>red bull</i>	6 each
<i>bottled juices</i>	4 each
<i>(one gallon serves approximately 20 persons)</i>	
<i>(one liter serves approximately 8 persons)</i>	

Dips with Chips

<i>onion dip</i>	42 per bowl
<i>guacamole</i>	50 per bowl
<i>fresh salsa</i>	48 per bowl
<i>nacho cheese</i>	42 per bowl
<i>seven layer bean</i>	56 per bowl
<i>(serves approximately 20 persons)</i>	

Snacks

<i>breakfast pastries</i>	40 per dozen
<i>butter croissants</i>	40 per dozen
<i>assorted muffins</i>	38 per dozen
<i>bagels and cream cheese</i>	42 per dozen
<i>cinnamon buns</i>	40 per dozen
<i>doughnuts</i>	38 per dozen
<i>coffee cake</i>	40 per dozen
<i>chocolate brownies</i>	38 per dozen
<i>assorted cookies</i>	40 per dozen
<i>fruit turnovers</i>	38 per dozen
<i>french pastries</i>	44 per dozen
<i>petit fours</i>	38 per dozen
<i>rice crispy treats</i>	38 per dozen
<i>chocolate covered fruit</i>	42 per dozen
<i>cereal with milk</i>	5 per person
<i>sliced fresh fruit</i>	6 per person
<i>potato chips</i>	28 per bowl
<i>pretzels</i>	28 per bowl
<i>trail mix</i>	32 per bowl
<i>mixed nuts</i>	32 per bowl
<i>whole fresh fruit</i>	3 each
<i>assorted yogurt</i>	3.5 each
<i>assorted candy bars</i>	3.5 each
<i>ice cream bars</i>	4.5 each
<i>energy bars</i>	4.5 each
<i>granola bars</i>	3.5 each

All prices are subject to change and do not include prevailing sales tax and service charge



PLATED BREAKFAST

All plated breakfast menus include orange juice, regular and decaffeinated coffee, premium hot tea selection and fresh baked breakfast pastries

Café Breakfast

*scrambled eggs
link sausage
hickory smoked bacon
and breakfast potatoes
24 per person*

Denver Frittata

*skillet baked eggs
with green peppers,
onions, ham and cheese
warm buttermilk biscuits
breakfast potatoes
27 per person*

Island French Toast

*grilled hawaiian sweet bread
with bananas, glazed
pecans and maple syrup
grilled portuguese sausage
24 per person*

Western Breakfast

*8 ounce char-broiled sirloin steak
with scrambled eggs and
breakfast potatoes
30 per person*

Southern Breakfast

*grilled ham steak
scrambled eggs
buttermilk biscuits with gravy
breakfast potatoes
buttered grits
26 per person*

Southwest Breakfast

*flour tortilla with
scrambled eggs, chorizo
and pepperjack cheese
topped with red chile sauce
and melted cheddar cheese
breakfast potatoes
25 per person*

Plated Breakfast menus are for a minimum of 25 guests

Plated Breakfast available from 6 am – 10 am

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CONTINENTAL BREAKFAST BUFFET

Continental 1

*assorted chilled juices
butter croissants and muffins
preserves and jellies
country fresh butter
regular and decaffeinated coffee
premium hot tea selection
18 per person*

Continental 3

*assorted chilled juices
sliced fruit and berries
scones, banana nut bread
assorted bagels and
flavored cream cheeses
preserves, jellies and butter
regular and decaffeinated coffee
premium hot tea selection
22 per person*

Continental 2

*assorted chilled juices
sliced seasonal fruit
danish pastries and muffins
preserves and jellies
country fresh butter
regular and decaffeinated coffee
premium hot tea selection
20 per person*

Continental 4

*fruit juices
fresh sliced fruit
bran muffins
granola
fruit yogurt
regular and decaffeinated coffee
premium hot tea selection
21 per person*

Continental Breakfast Additional Items

Breakfast Sandwich

*scrambled eggs,
sausage patty
and cheddar cheese
served on a fresh croissant
7 per person*

Breakfast Burrito

*flour tortilla stuffed with scrambled
eggs, chorizo sausage and
pepper jack cheese
7 per person*

*Continental Breakfasts served for a maximum of 1 ½ hours
Additional hours are available at an additional charge of \$5 per person per hour
No items on Continental Breakfast menus are transferable to refreshment breaks
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BREAKFAST BUFFET

Early Riser

*assorted chilled juices
array of seasonal fresh fruits
assorted individual cold cereals*

*scrambled eggs
hickory smoked bacon
grilled link sausage
breakfast potatoes
french toast
warm maple syrup*

*butter croissants
breakfast pastries
assorted muffins
select preserves and jellies
regular and decaffeinated coffee
premium hot tea selection
28 per person*

Extravaganza

*assorted chilled juices
sliced fresh fruit
fruit yogurt
bagels, lox and cream cheese
granola*

*scrambled eggs
with sautéed mushrooms
and monterey jack cheese
hickory smoked bacon
grilled link sausage
cheese blintzes
lyonnaise potatoes*

*fresh baked breakfast pastries,
croissants, assorted muffins
and warm biscuits
select preserves and jellies
regular and decaffeinated coffee
premium hot tea selection
32 per person*

**omelet station – prepared to order eggs and omelets
including diced ham, bacon, cheese, onion,
mushrooms, tomatoes, peppers and broccoli
10 per person*

**one chef attendant required for every 50 guests at 175 each*

*Breakfast Buffet menus available from 6 am – 10 am
Breakfast Buffet menus are for a minimum of 35 guests
Breakfast Buffets are served for a maximum of 2 hours*

*Additional hours are available at an additional charge of \$5 per person per hour
All prices are subject to change and do not include prevailing sales tax and service charge*

BREAKFAST BUFFET

The Golden Nugget Brunch

49 per person

*orange, apple, grapefruit, cranberry and tomato juice
array of seasonal fresh fruits and berries
imported and domestic cheeses with lavosh crackers
rice pilaf and home fried potatoes
chefs select vegetable
chicken apple sausage links or smoked bacon
*omelets and eggs – prepared to order omelets with
your choice of diced ham, bacon, cheese, onion, mushrooms,
tomatoes, peppers and broccoli
fresh baked breakfast pastries, croissants and rolls
select preserves and jellies
golden nugget bread pudding*

select one

- three cheese tortellini alfredo*
- rigatoni with italian sausage and peppers*
- pasta with shrimp, broccoli, pine nuts and lemon butter*
- french toast with fresh strawberries and whipped cream*

select two

- shrimp salad*
- mixed greens with balsamic vinaigrette*
- fresh mozzarella, tomato and basil salad*
- tossed caesar salad*
- vegetable crudités with ranch dip*

select three

- rosemary chicken with mushroom ragout*
- chicken cordon bleu with supreme sauce*
- herb crusted roast pork loin with sun dried cherry compote*
- beef tenderloin tips hunter style*
- pan seared salmon with basil beurre blanc*
- orange roughly francaise*
- veal scallopini*

regular and decaffeinated coffee

premium hot tea selection

**champagne service at an additional 8 per person*

**one chef attendant required for every 50 guests at 175 each*

The Golden Nugget Brunch menu is available from 8 am – 2 pm

The Golden Nugget Brunch menu is for a minimum of 50 guests

The Golden Nugget Brunch menu is designed for a maximum service time of 2 hours

Additional hours are available at an additional charge of \$5 per person per hour

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PLATED LUNCHEON

All plated luncheon selections include your choice of soup or salad, dessert, assorted rolls, butter, regular and decaffeinated coffee, premium hot tea selection and iced tea.

Soups and Salads

(choose one)

chicken noodle

roasted tomato

cream of mushroom

tortilla soup

vegetable minestrone

new england clam chowder

caesar salad

seasonal fruit salad

mixed greens with creamy italian

spinach with balsamic vinaigrette

Desserts

(choose one)

southern style praline cheesecake - bourbon vanilla sauce

lemon meringue tart - caramelized orange sauce

chocolate brownie mousse torte - milk chocolate rum sauce

granny smith apple crostata - vanilla bean ice cream and caramel sauce

cinnamon orange bundt cake - vanilla pineapple sauce

fresh fruit tart - vanilla sauce

Plated Luncheon menus available from 11 am – 2 pm

Plated Luncheon menus are available for a minimum of 25 guests

No items on Plated Luncheon menus are transferable to refreshment breaks

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PLATED LUNCHEON

Entrée Salads

Asian Chicken

*char-broiled chicken breast, sliced and served over crisp lettuce,
shredded carrots and green onions with fried noodles and asian vinaigrette*

28 per person

Avocado Seafood Salad

*avocado, crab and shrimp salad
with field greens and lime vinaigrette*

28 per person

Hawaiian Shrimp

*mixed greens, grilled skewered shrimp, julienne carrots,
green onions and bean sprouts tossed in a papaya vinaigrette*

28 per person

Fried Chicken

*sliced fried chicken breast, romaine and iceberg lettuce,
cherry tomatoes and deviled egg with honey mustard dressing*

28 per person

Grilled Caesar Wedge

*crisp romaine wedge, garlic croutons, sliced chicken breast
or grilled shrimp, and traditional caesar dressing*

with chicken 28 per person

with shrimp 30 per person

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PLATED LUNCHEON

Entrée Selections

chef's appropriate sides accompany all entrées

Chicken and Cheese Cannelloni

*fresh pasta stuffed with
chicken and italian cheeses
31 per person*

Chicken Pasta Bowl

*sliced char-broiled chicken,
asparagus, mushrooms,
artichokes and sun-dried tomatoes
30 per person*

Teriyaki Sirloin Steak

*grilled sirloin with
stir fried asian vegetables
steamed white rice
33 per person*

Chicken Marsala

*mushroom marsala sauce
parmesan risotto
32 per person*

Chicken Parmesan

*breaded chicken breast,
mozzarella and marinara sauce
penne pasta primavera
32 per person*

Pesto Seared Salmon

*roasted fingerling potato salad
with sautéed vegetables
32 per person*

Fettucini Alfredo with Shrimp

*asparagus, mushrooms
and garlic breadsticks
32 per person*

Chicken and Shrimp Scampi

*wild rice pilaf
chef's vegetable
34 per person*

Petite Filet Mignon

*broiled 6 ounce filet
port wine sauce
sautéed mushrooms
roasted new potatoes
37 per person*

Open Faced Hot Turkey

*turkey piled high on texas toast
mashed potatoes
turkey gravy
30 per person*

*For your convenience, we serve the following beverages during service:
diet and regular sodas @ 4 each sparkling water @ 4 each*

Plated Luncheon menus available from 11 am – 2 pm

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LUNCHEON BUFFET

Sandwich Construction

*thin sliced roast beef, turkey breast,
honey baked ham, assorted cheeses & tuna salad,
breads & baked rolls
mustard, mayonnaise, sliced tomato,
onions & relish tray
penne pasta salad, potato salad,
cole slaw & potato chips
mini pastries & assorted cookies
regular & decaffeinated coffee
premium hot tea selection & iced tea
33 per person*

Sandwich Shop

*designed as a working lunch featuring
assorted pre-made sandwiches to include:*
*- roast beef with horseradish cream cheese on baguette
-grilled vegetables on onion foccacia
- turkey with honey mustard spread on kaiser roll
- tuna salad on fresh baked croissant
garden greens with italian dressing
deli pickles, pasta salad & potato chips
assorted cookies & pastries
regular & decaffeinated coffee
premium hot tea selection & iced tea
33 per person*

*For your convenience, we serve the following beverages during service:
diet and regular sodas @ 4 each
sparkling water @ 4 each*

*Luncheon Buffets available from 11 am – 2 pm
Luncheon Buffet menus are for a minimum of 35 guests
No items on Luncheon Buffet menus are transferable to refreshment breaks
Luncheon Buffet menus are designed for a maximum service time of 2 hours
Additional hours are available at an additional charge of \$5 per person per hour
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LUNCHEON BUFFET

Italian

antipasto platter
pasta salad
caesar salad platter

chicken parmesan
shrimp scampi
veal marsala
penne pasta alfredo
vegetable ratatouille

ricotta cheesecake
tiramisu and cannolis
baked foccacia
garlic breadsticks
fresh butter

regular and
decaffeinated coffee
premium hot tea selection
iced tea
37 per person

Asian

oriental chicken salad
california rolls
spicy vegetable slaw

honey-glazed chicken
ginger-soy steamed sea bass
stir-fried beef broccoli
vegetable chow mein
fried rice

almond cookies
mango pudding
sliced fruit
coconut flan
fortune cookies

regular and
decaffeinated coffee
hot teas
iced tea
37 per person

American

ranch chicken salad
pasta salad
potato salad

barbecued beef brisket
buttermilk fried chicken
grilled salmon
rosemary potatoes
skillet corn medley

seasonal fruit cobbler
angel food cake and berries
chocolate cake
cheesecake
baked rolls with butter

regular and
decaffeinated coffee
premium hot tea selection
iced tea
37 per person

*For your convenience, we serve the following beverages during service:
diet and regular sodas @ 4 each
sparkling water @ 4 each*

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QUICK LUNCH

Chicken Sandwich

*grilled breast of chicken,
red pepper and boursin spread
on ciabatta roll
whole fruit, potato salad
assorted cookies
27 per person*

Italian Sub Sandwich

*thin sliced meats, provolone
cheese, tomato, lettuce,
oil and vinegar on a sub roll
fruit cup, potato chips
cannoli
27 per person*

Deli Stack

*kaiser roll with corned beef
and grain mustard
cole slaw, potato chips
and whole fruit
chocolate chip cookie
27 per person*

The Wrap

*smoked ham or turkey
swiss cheese, honey mustard
penne pasta salad
potato chips and whole fruit
chocolate brownie
27 per person*

Veggie Wrap

*fresh cut vegetables, provolone,
lettuce, and tomato
tossed with balsamic dressing
penne pasta salad
whole fruit
27 per person*

*For your convenience, we serve the following beverages during service:
diet and regular sodas @ 4 each
sparkling water @ 4 each*

*Quick Lunch available from 11 am – 2 pm
Quick Lunch menus are for a minimum of 15 guests
Quick Lunch menus are designed for a maximum service time of 1 hour
Quick Lunch menus are available to go for an additional \$2.00 per person
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BREAKS

Chocolate Lovers

*fudge brownies
jumbo chocolate chip cookies
chocolate truffles
chocolate covered fruit
chocolate milk
regular and non fat milk
16 per person*

Chips and Dips

*tortilla and potato chips
salsa and guacamole
onion dip and ranch
pita bread with hummus
assorted sodas
bottled water
16 per person*

Spa Break

*fresh and grilled veggies with dips
fruit skewers
energy bars
assorted fruit smoothies
carrot, orange and cranberry juices
bottled spring and sparkling water
17 per person*

Big Top

*warm soft pretzels
gourmet mustards
assorted candy bars
popcorn and caramel corn
assorted sodas
lemonade
16 per person*

Happy Hour

*vegas chicken wings
jalapeño poppers
carrot and celery sticks with ranch
assorted domestic beers
sodas and bottled water
17 per person*

Sunset

*fruit kabobs
assorted cookies
rice crispy treats
assorted "naked" juices
chilled frappuccinos
regular and
decaffeinated coffee
premium hot tea selection
17 per person*

*All afternoon breaks are designed for thirty minutes and a minimum of 25 guests
Guarantees for per-person breaks are required to equal the total number of attending guests
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PLATED DINNER

All plated dinner selections are three courses and include soup or salad, entrée, dessert, assorted dinner rolls, butter rosettes, regular and decaffeinated coffee and premium hot tea selection.

Add a fourth course to enhance your dining experience

Appetizers

caprese – mozzarella, red and yellow tomatoes, basil, balsamic vinaigrette – 7 per person

ravioli – three cheese, mushroom compote, tomato coulis and basil oil – 7 per person

jumbo lump crabcake – 8 per person

shrimp cocktail – 8 per person

Soups

Select a soup as a fourth course 4 per person

cream of roasted tomato

tuscan minestrone

wild mushroom bisque

roasted butternut squash

cream of asparagus

applewood bacon and potato leek

roasted corn chowder

lobster bisque - 2 per person

Salads

Select a salad as a fourth course 4 per person

caesar - crisp romaine, herb croutons, parmesan, and classic caesar dressing

spinach – pancetta, walnuts, shiitake mushrooms and raspberry balsamic vinaigrette

garden salad - mixed greens with carrots, cucumbers, radish, tomatoes and creamy italian dressing

romaine – avocado, roquefort, bacon, tomatoes, cucumbers and lemon herb dressing

california greens – tomatoes, feta cheese, candied walnuts, and pomegranate vinaigrette

field greens – toasted pepitas, tortillas, cherry tomatoes, cotija cheese and prickly pear dressing

valley greens – tear drop tomatoes, julienne carrots, bean sprouts, and peppercorn ranch dressing

Plated Dinner menus are available for a minimum of 25 guests

All prices are subject to change and do not include prevailing sales tax and service charge



PLATED DINNER

Entrées

If you would prefer an entrée not listed on our menu, please inquire with your catering representative as our chefs love to create and prepare custom menus.

All entrées served with the chef's selected vegetable.

New York Steak

*brandy- peppercorn sauce
sour cream and chive duchess potato
51 per person*

Braised Beef Short Ribs

*red wine and onion pan gravy
mashed potatoes
49 per person*

Char-Broiled Filet Mignon

*port wine sauce and roasted mushrooms
salt and pepper baked potato
51 per person*

Roasted Chicken

*madeira mushrooms and baby onions
red skin mashed potatoes
43 per person*

Char-Grilled Delmonico Steak

*shallot and chive compound butter
roasted new potatoes
51 per person*

Veal Parmesan

*marinara sauce
four cheese risotto
48 per person*

Roast Prime Rib Au Jus

*double stuffed potato
49 per person*

Grilled Salmon

*lemon-basil cream sauce
roasted fingerling potatoes
46 per person*

Chicken Cordon Bleu

*breaded chicken breast
filled with ham and swiss
wild rice pilaf
43 per person*

Herb-Crusted Sea Bass

*roasted tomato ragout
saffron rice pilaf
49 per person*

Vegetarian entrées available upon request

Plated Dinner menus are available for a minimum of 25 guests

"Split" entrees must meet 25-person minimum for each entrée. Higher priced selection prevails

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PLATED DINNER

Combination Entrées

Char-Broiled Chicken and Scampi

*lemon and basil butter sauce
toasted almond rice pilaf
53 per person*

French Chicken and Grilled Salmon

*roasted tomato buerre blanc
potatoes lyonnaise
55 per person*

Petite Filet Mignon and Sea Bass

*provencal butter sauce
garlic-herb fingerling potatoes
71 per person*

Teriyaki Ribeye Steak and Shrimp

*wok fried rice
68 per person*

New York Steak and Crab Stuffed Shrimp

*cognac sauce
yukon gold fork-mashed potatoes
68 per person*

Petite Filet Mignon (6 ounce)

Australian Lobster Tail (6 ounce)

*bordelaise sauce and drawn butter
champagne risotto
71 per person*

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PLATED DINNER

Desserts

(please choose one)

apple galette - cinnamon ice cream

roasted pineapple and jamaican rum cheesecake

tiramisu - strawberry and kahlua sauces

7 layer carnival cake - caramelized orange sauce

crème brûlée - chocolate, coconut or vanilla bean

strawberry and white chocolate mousse - passion fruit sauce and strawberry compote

flourless chocolate torte with a rich valrhona chocolate sauce

***Our pastry chef proudly offers the following desserts to enhance
your dining experience for an additional 3 per person***

strawberry ricotta cheese cake

double chocolate cremeux tart - pistachio gelato

*opera - almond joconde cake, coffee butter cream,
chocolate ganache and hazelnut cream*

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DINNER BUFFETS

Pacific Rim

*egg flower soup
asian chicken salad
red ginger shrimp salad
california rolls*

*sweet and sour pork
mongolian beef
cashew chicken
ginger soy seabass
fried rice
vegetable stir fry
steamed white rice*

*coconut flan
fortune cookies
fresh fruit display
almond macaroons*

*freshly baked rolls
creamery butter
regular and
decaffeinated coffee
premium hot tea selection
35 - 49 guests
55 per person*

*50 or more guests
52 per person
***add a shrimp stir fry station**
6 per person
chefs fee 175

Chuckwagon Barbecue

*cole slaw
red potato salad
tomato and onion salad
tossed salad with assorted dressings*

*fried chicken
barbecue spareribs
grilled campfire trout
char-grilled sirloin
ranch style beans
double stuffed baked potato
skillet corn*

*individual vanilla custards
strawberry shortcake
apple cobbler
double chocolate layer cake*

*butter flake rolls and corn muffins
regular and
decaffeinated coffee
premium hot tea selection
35 - 49 guests
55 per person*

*50 or more guests
52 per person
***add a carving station**
salt roasted prime rib
8 per person
chefs fee 175

*Dinner Buffet menus are for a minimum of 35 guests
Dinner Buffet menus are designed for a maximum service time of 2 hours
Additional hours are available at an additional charge of \$5 per person per hour
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DINNER BUFFETS

A Taste of Italy

tuscan bean soup
antipasto
caesar salad
caprese salad
artichoke and mushroom salad
veal marsala
chicken angelo
shrimp scampi portofino
seared sea bass pomodoro
parmesan rice pilaf
braised zucchini
tiramisu
cannolis
florentines
ricotta cheesecake
mascarpone with fresh berries
garlic bread
parmesan foccacia
creamery butter
regular and
decaffeinated coffee
premium hot tea selection

35 - 49 guests
55 per person

50 or more guests
52 per person

***add a pasta or risotto station**
7 per person
*chefs fee 175

South by Southwest

tortilla soup
spicy slaw
three bean salad
barbeque chicken salad
roasted corn and jicama salad
country spareribs
country fried steak
grilled red snapper with lime butter
chicken and cheese enchiladas
spanish style rice
green bean casserole
churros
pecan pie
vanilla flan
apple cinnamon cheesecake
golden nugget bread pudding
jalapeño corn muffins
buttermilk biscuits
honey butter
regular and
decaffeinated coffee
premium hot tea selection

35 - 49 guests
55 per person

50 or more guests
52 per person

***add a chicken fajita station**
8 per person
*chefs fee 175

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DINNER BUFFETS

Hawaiian Luau

*oriental chicken salad
macaroni salad
array of sushi to include:
nigiri - unagi, salmon and ahi tuna
spicy tuna rolls
california rolls
tempura shrimp
chicken teriyaki stir fry
pan seared salmon medallions
pineapple fried rice
steamed rice
***whole roast pig with shrimp chips**
*chefs fee 175
white chocolate macadamia nut cookies
pineapple cheesecake
marinated pineapple
coconut crème brûlée
sweet rolls and creamery butter
regular and decaffeinated coffee
premium hot tea selection*

55 per person

****add a shrimp stir fry station***

8 per person

**chefs fee 175*

Seafood Buffet

*shrimp gumbo
shrimp cocktail
chopped salad
cole slaw
jumbo lump crab cakes
lemon pepper grilled salmon
fried shrimp
penne pasta with roasted vegetables
oysters rockefeller
hushpuppies
garlic and herb fingerling potatoes
seafood condiment bar
***carved prime rib with au jus**
*chefs fee 175
lemon meringue tartlett
chocolate cake
new york cheesecake
golden nugget bread pudding
dinner rolls and creamery butter
regular and decaffeinated coffee
premium hot tea selection*

55 per person

****add a scallop sauté station***

8 per person

**chefs fee 175*

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DINNER BUFFETS

The All-American Choice Buffet

*All-American buffet includes chef's starch and vegetable,
regular and decaffeinated coffee, premium hot tea selection,
baked dinner rolls and creamery butter*

SILVER BUFFET 55 per person
choose three from each category

GOLD BUFFET 58 per person
choose four from each category

SALADS

*antipasto
cole slaw
fruit salad
potato salad
spinach salad
macaroni salad
grilled vegetables
roasted corn salad
tossed caesar salad
cucumber and tomato
pasta primavera salad
tomato artichoke salad
field greens with balsamic
mixed greens and dressings*

DESSERTS

*Golden Nugget bread pudding
lemon meringue tartlets
assorted jumbo cookies
hazelnut mousse cake
strawberry shortcake
chocolate fudge cake
coconut macaroons
praline cheesecake
boston cream pie
fruit tartlets
carrot cake
pecan pie
apple pie
eclairs*

*Dinner Buffet menus are for a minimum of 35 guests
Dinner Buffet menus are designed for a maximum service time of 2 hours
Additional hours are available at an additional charge of \$5 per person per hour
All prices are subject to change and do not include prevailing sales tax and service charge*

DINNER BUFFETS

SILVER BUFFET

(choose three entrées)

GOLD BUFFET

(choose four entrées)

ENTRÉES

Chicken

*buttermilk fried chicken
sautéed chicken marsala
rosemary roasted chicken
citrus grilled chicken breast*

Beef and Pork

*barbecued beef brisket
filet mignon medallions with madeira sauce
spiced barbecue spareribs
pan fried pork loin medallions
sliced roast beef in au jus and horseradish
mesquite char-broiled top sirloin steak with grilled onions
italian sausage with squash, zucchini and tomatoes*

Seafood

*shrimp scampi
herb crusted seabass
orange roughy francaise
char-broiled salmon basil buerre blanc*

Pasta

*penette pasta pomodoro
pasta alfredo with grilled chicken and sun-dried tomatoes
mushroom ravioli alfredo
shrimp and pasta sauté with broccoli and pine nuts
penette pasta bolognese*

Dinner Buffet menus are for a minimum of 35 guests

Dinner Buffet menus are designed for a maximum service time of 2 hours

Additional hours are available at an additional charge of \$5 per person per hour

All prices are subject to change and do not include prevailing sales tax and service charge



RECEPTION

Chilled hors d'oeuvres

Prices are per piece - 50 pieces per order minimum
25 pieces per order minimum for additional orders

<i>prosciutto and melon kabobs</i>	3.50
<i>roast sirloin with creamed horseradish</i>	3.50
<i>crab puffs</i>	3.50
<i>stuffed deviled eggs</i>	3.00
<i>seared ahi tuna on wonton chip</i>	4.00
<i>crab and avocado salad on tortilla chip</i>	4.00
<i>stuffed celery hearts</i>	3.00
<i>assorted bruschetta</i>	3.50
<i>shrimp salad profiterole</i>	4.00
<i>filet mignon with mustard cream</i>	3.50
<i>smoked chicken breast canapés</i>	3.00
<i>artichoke bottom filled with crab salad</i>	3.00
<i>scottish salmon on lavosh</i>	4.00
<i>boursin cheese filled cherry tomatoes</i>	3.00
<i>crab filled cherry tomatoes</i>	3.50
<i>sushi style california rolls</i>	3.50
<i>fruit kabobs</i>	3.00
<i>lavosh pinwheels</i>	3.50
<i>mozzarella and roasted peppers on foccacia</i>	4.00
<i>cucumber boats with marinated shrimp</i>	3.50
<i>grilled shrimp with pesto</i>	4.00
<i>asparagus spears wrapped in blackforest ham</i>	4.00
<i>roasted red pepper and hummus crostini</i>	3.50
<i>brie with strawberries and pistachios</i>	4.00
<i>belgian endive with bleu cheese and honey beets</i>	3.50
<i>gazpacho martini</i>	4.00

Additional Chilled Items

<i>finger sandwiches</i>	48 per dozen
<i>tuna, crab, egg salad, turkey and ham with swiss cheese</i>	
<i>smoked salmon with sliced tomatoes, onions, cream cheese and capers</i>	13 per person
<i>shrimp on ice (50 pieces)</i>	300 per bowl
<i>lobster medallions on ice (50 pieces)</i>	350 per bowl
<i>alaskan snow crab claws on ice</i>	75 per dozen
<i>bluepoint oysters or cherrystone clams</i>	55 per dozen

All prices are subject to change and do not include prevailing sales tax and service charge



RECEPTION

Hot hors d'oeuvres

Prices are per piece - 50 pieces per order minimum

25 pieces per order minimum for additional orders

crab rangoon.....	4.00
oysters rockefeller	4.00
mini beef wellington with brandy truffle demi.....	4.00
mini chicken cordon bleu with supreme fondue	3.50
sugar-cane shrimp with sweet and spicy chili sauce	4.25
mini frank wrapped in puff pastry dough	3.50
chicken satay with peanut sauce.....	3.50
clams casino.....	3.50
buffalo chicken spring rolls.....	3.75
garlic buffalo chicken wings	3.75
tenderloin beef skewers with honey-chipotle sauce.....	4.25
beef satay with thai peanut sauce	4.25
deep fried breaded artichoke hearts with lemon-chive aioli.....	3.50
crab filled mushroom caps	3.50
pork or vegetable spring rolls with plum sauce.....	3.75
spicy chicken wings with honey barbeque sauce	3.75
spanakopita.....	3.50
miniature quiches	3.50
pork potstickers with ponzu sauce.....	4.00
cajun chicken and andouille brochette.....	4.00
chicken tenders with ranch.....	4.00
swedish meatballs	3.50
tempura shrimp with ponzu sauce	4.25
fried shrimp with cocktail sauce	4.25
assorted mini pizzettas	3.50
hawaiian pork tenderloin skewers	3.75
coconut shrimp.....	4.25
teriyaki beef skewers	4.25
petite maryland crab cakes with creole mustard aioli.....	4.25
baja shrimp skewers southwestern sour cream.....	4.00
sesame chicken skewers	4.00
tempura vegetables with dipping sauces	3.50

*Hot hors d'œuvres and Cold hors d'œuvres are designed for a maximum service time of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge.*

RECEPTION

Carved Items

<i>filet of beef tenderloin (serves 25 people)</i>	<i>425</i>
<i> served with mini-kaiser rolls</i>	
<i>prime rib of beef (serves 25 people)</i>	<i>375</i>
<i> served with au jus, mini rolls and creamed horseradish</i>	
<i>new york strip (serves 25 people)</i>	<i>375</i>
<i> served with au jus, mini rolls and creamed horseradish</i>	
<i>whole smoked ham (serves 50 people)</i>	<i>300</i>
<i> served with spicy mustard, rolls and biscuits</i>	
<i>whole turkey breast (serves 50 people)</i>	<i>300</i>
<i> served with rolls and appropriate condiments</i>	
<i>mesquite roasted stacked beef (serves 100 people)</i>	<i>625</i>
<i> served with mini rolls</i>	
<i>steamship round of beef (serves 200 people)</i>	<i>650</i>
<i> served with kaiser rolls</i>	

Specialty Stations

All specialty stations require a minimum of 50 people

<i>pasta station - penne pasta with...</i>	
<i> sun-dried tomato basil pesto and grilled chicken</i>	<i>12 per person</i>
<i> grilled vegetable marinara</i>	<i>12 per person</i>
<i> bolognese traditional meat sauce</i>	<i>12 per person</i>
<i> shrimp and broccoli rimini</i>	<i>12 per person</i>
<i>fajita bar with guacamole, grated cheese, sautéed onions, peppers and salsa</i>	
<i> grilled marinated chicken breast</i>	<i>12 per person</i>
<i> seasoned flank steak</i>	<i>13 per person</i>
<i> both chicken and steak</i>	<i>18 per person</i>
<i>quesadilla station</i>	<i>12 per person</i>
<i> chicken, vegetable and cheese</i>	
<i>asian stir fry station</i>	
<i> schezwan shrimp</i>	<i>14 per person</i>
<i> cantonese chicken vegetable</i>	<i>13 per person</i>
<i> black pepper beef and broccoli</i>	<i>12 per person</i>
<i>sushi made to order</i>	<i>14 per person</i>
<i> edamame, assorted sushi and rolls with pickled ginger, wasabi and soy sauce</i>	
<i>salad station</i>	
<i> oriental chicken salad</i>	<i>10 per person</i>
<i> caesar salad with shrimp or chicken</i>	<i>10 per person</i>
<i> california greens with balsamic vinaigrette</i>	<i>10 per person</i>
<i> crab cakes with rémoulade sauce</i>	<i>13 per person</i>

All carved items and specialty stations require a chef attendant 175
Guarantees for per-person reception items are required to equal the number of attending guests
All prices are subject to change and do not include prevailing sales tax and service charge



RECEPTION

Displays

crudités of fresh vegetables:

carrots, celery sticks, broccoli, cauliflower florets, radishes, black and green olives served with ranch and creamy herb-garlic dip

<i>small (serves up to 40 people)</i>	150
<i>medium (serves 40-75 people)</i>	250
<i>large (serves 75-100 people)</i>	350

italian antipasto tray accompanied with lavosh and assorted breads

roasted red peppers, baby mozzarella, salami, provolone, sardines, pepperoncini, cherry peppers, jardinière, sliced tomatoes and cucumbers

<i>small (serves up to 40 people)</i>	200
<i>medium (serves 40-75 people)</i>	300
<i>large (serves 75-100 people)</i>	400

imported and domestic cheese board with sliced breads and crackers with fresh fruit garnish

<i>small (serves 20-40 people)</i>	225
<i>medium (serves 40-75 people)</i>	325
<i>large (serves 75-100 people)</i>	425

array of sliced seasonal fruit with yogurt dipping sauce

<i>small (serves 20-40 people)</i>	200
<i>medium (serves 40-75 people)</i>	300
<i>large (serves 75-100 people)</i>	400

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RECEPTION

Dips

<i>cream cheese and smoked salmon served with crackers</i>	42 per bowl
<i>three onion served with potato chips</i>	42 per bowl
<i>herb garden cheese served with crackers</i>	42 per bowl
<i>blue cheese served with crackers</i>	42 per bowl
<i>seven layer bean served with tortilla chips</i>	56 per bowl
<i>sizzling salsa served with tortilla chips</i>	48 per bowl
<i>fresh guacamole served with tortilla chips</i>	50 per bowl

Dry snacks

<i>potato chips</i>	28 per bowl
<i>pretzels</i>	28 per bowl
<i>popcorn</i>	30 per bowl
<i>trail mix</i>	30 per bowl
<i>mixed nuts</i>	32 per bowl

Sweets

<i>viennese dessert table</i>	16 per person
<i>an exquisite selection of viennese and french pastries, fresh strawberries, whipped cream, regular and decaffeinated coffee, premium hot tea selection</i>	
<i>assorted petit fours</i>	38 per dozen
<i>assorted chocolate covered fruits</i>	42 per dozen
<i>assorted french pastries</i>	42 per dozen
<i>europaean style coffee cake</i>	40 per dozen
<i>chocolate brownies</i>	38 per dozen
<i>cookies</i>	40 per dozen

Sweet Stations

All sweet stations require a chef attendant 175

<i>ice cream fantasy sundae bar</i>	11 per person
<i>assorted toppings to include sauces, chopped nuts, whipped cream, cherries, fudge brownies, pirouette cookies</i>	
<i>bananas foster station (prepared in room)</i>	11 per person
<i>fresh sliced bananas with butter, brown sugar, and rum served over vanilla ice cream</i>	
<i>cherries jubilee</i>	11 per person

Guarantees for per-person reception items are required to equal the total number of attending guests

All prices are subject to change and do not include prevailing sales tax and service charge.



COCKTAILS

	<i>Premium Brands per Drink</i>		<i>Select Brands per Drink</i>	
	<i>Hosted</i>	<i>Cash</i>	<i>Hosted</i>	<i>Cash</i>
<i>Cordials</i>	10	11	10	11
<i>Liquor</i>	7	8	8	9
<i>Wine</i>	7	8	7	8
<i>Beer, Domestic</i>	5	6	5	6
<i>Beer, Imported</i>	6	7	6	7
<i>Soft Drinks</i>	4	5	4	5

	<i>Premium Brands per Person</i>	<i>Select Brands per Person</i>
<i>One hour</i>	20	22
<i>Each additional hour</i>	7	8

Domestic Beers

Budweiser, Budweiser Light, MGD, Miller Lite, Coors, Coors Light, and O'Doul's

Imported and Specialty Beers

*Heineken, Corona, Sam Adams, Sam Adams Light, Amstel Light and Becks
(other beers available please inquire)*

Spirits

	<i>Premium Brands</i>	<i>Select Brands</i>
<i>Vodka</i>	<i>Absolut</i>	<i>Ketel One</i>
<i>Gin</i>	<i>Bombay Sapphire</i>	<i>Tanqueray</i>
<i>Rum</i>	<i>Bacardi Light</i>	<i>Captain Morgan</i>
<i>Tequila</i>	<i>Cuervo Gold</i>	<i>Cuervo 1800</i>
<i>Canadian Whiskey</i>	<i>Canadian Club</i>	<i>Crown Royal</i>
<i>Scotch Whiskey</i>	<i>J.B.</i>	<i>Chivas Regal</i>
<i>Bourbon Whiskey</i>	<i>Jim Beam</i>	<i>Jack Daniels</i>
<i>Brandy/Cognac</i>	<i>Christian Brothers</i>	<i>Courvoisier</i>

Bartender charge - 175 up to four hours – one bartender required per 100 guests

Cash bar fee -200

All prices are subject to change and do not include prevailing sales tax and service charge

COCKTAILS

Dinner Wine Service

Complete wine list available upon request

House Selection

36 per bottle

Cordial Service

Choice of four of the following liqueurs:

Kahlua

Frangelico

Chambord

Courvoisier

Rémy VSOP

Grand Marnier

Bailey's Irish Cream

Sambuca Romana

10 per drink

International Coffee Station

Requires server attendant 175

Selection of Exotic Coffee Drinks to include:

Italian Coffee (Sambuca)

Mexican Coffee (Kahlua)

Swiss Coffee (Godiva)

Irish Coffee (Irish Whiskey)

Bailey's Irish Cream and Coffee

French Kiss (Grand Marnier and Courvoisier)

Assorted Toppings to Include:

Whipped Cream, Chocolate Shavings, Orange Peel and Cinnamon Sticks

10 per drink

Additional Beverages

Champagne Punch..... 60 per gallon

Non-alcoholic Punch..... 50 per gallon

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