



CATERING

129 FREMONT ST. • LAS VEGAS, NV 89101
800.828.6206 • GOLDENNUGGET.COM

BREAKFAST

CONTINENTAL AND BREAKFAST BUFFET SELECTIONS

All of our continental and breakfast buffets are priced per person and served with chilled juices, freshly brewed coffee, decaffeinated coffee and selection of hot teas.

CONTINENTAL BUFFET 25

An assortment of the season's best Melons,
Pineapple and Berries
Freshly Baked Fruit and Cheese Danish Pastries
Muffins and Croissants
Sweet Butter and Fruit Preserves

GOLDEN CONTINENTAL BUFFET 29

An assortment of the season's best Melons, Pineapple and Berries
Toasted Honey Oat Granola
Plain and Fruit Yogurts
Dried Fruits and Berries
Yogurt Parfaits
Freshly Baked Fruit and Cheese Danish Pastries
Muffins and Croissants
Sweet Butter and Fruit Preserves



*Breakfast Buffets menus are for a minimum of 25 guests and served for a maximum of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge*

BREAKFAST

CONTINENTAL AND BREAKFAST BUFFET SELECTIONS

All of our continental and breakfast buffets are priced per person and served with chilled juices, freshly brewed coffee, decaffeinated coffee and selection of hot teas.

AMERICAN BREAKFAST BUFFET 37

An assortment of the season's best Melons, Pineapple and Berries

Freshly Baked Fruit and Cheese Danish Pastries

Muffins and Croissants

Sweet Butter and Fruit Preserves

Farm Fresh Scrambled Eggs

Home Fried Breakfast Potatoes

Choice of Two Meats:

Chicken Apple Sausage, Pork Sausage Links,

Applewood Smoked Bacon, Sugar Cured Breakfast Ham

GOLDEN BREAKFAST BUFFET 44

An assortment of the season's best Melons, Pineapple and Berries

Toasted Honey Oat Granola

Plain and Fruit Yogurts

Dried Fruits and Berries

Yogurt Parfaits

Freshly Baked Fruit and Cheese Danish Pastries,

Muffins and Croissants

Sweet Butter and Fruit Preserves

Farm Fresh Scrambled Eggs

Home Fried Breakfast Potatoes

Traditional Eggs Benedict

French Toast with Warm Maple Syrup

Choice of Two Meats:

Chicken Apple Sausage, Pork Sausage Links,

Applewood Smoked Bacon, Smoked Turkey Bacon,

Sugar Cured Breakfast Ham

*Breakfast Buffets menus are for a minimum of 25 guests and served for a maximum of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge*

BREAKFAST

BRUNCH

Our Golden Nugget Brunch is priced per person and served with chilled juices, freshly brewed coffee, decaffeinated coffee and selection of hot teas.

GOLDEN NUGGET BRUNCH 65

BREAKFAST STARTERS

Chilled Juices, Fresh Cut Fruits and Berries, Breakfast Pastries
Breakfast Parfaits, Bagles and Cream Cheese

BREAKFAST ENTREES

Farm Fresh Scrambled Eggs
Traditional Eggs Benedict
Home Fried Potatoes
Chicken Apple Sausage
Applewood Smoked Bacon
French Toast with Warm Berry Compote

BRUNCH STARTERS

International and Domestic Cheese Board
Bay Shrimp Cocktails
Spring Mix Field Greens

BRUNCH ENTREES

Penne Pasta tossed with Roasted Plum Tomato Sauce and Parmesan Cheese
Herb Roasted Chicken Breast, Wild Mushrooms and Pearl Onions
Pan Roasted Salmon, Fresh Dill, White Wine and Light Cream
Chef's Seasonal Vegetable Selection

BRUNCH DESSERTS

Bread Pudding with Bourbon Sauce and Chantilly Cream
Homemade Pastries

HAND CARVED ROAST PRIME RIB ADDITIONAL 18

Au Jus and Creamed Horseradish
Soft Rolls and Butter

*The Golden Nugget Brunch menu is for a minimum of 50 guests, served for a maximum of 2 hours
and requires one uniformed chef attendant for every 50 guests at \$200 per chef
All prices are subject to change and do not include prevailing sales tax and service charge*

BREAKFAST

BREAKFAST BUFFET ADDITIONS

The following items are priced per person and available as an addition to our Continental Breakfast, Breakfast Buffet and Golden Nugget Brunch menus.

WARM CINNAMON ROLLS 5

Orange Glazed Cinnamon Rolls, freshly baked from our pastry shop

FRUIT SMOOTHIES 5

Assorted individual Fruit Smoothies

COLD CEREALS 4

Assorted Individual Boxes of Cereal

Served with 2% Milk

BREAKFAST PARFAITS 5

Honey Toasted Oat Granola layered with Yogurt and Seasonal Berries

IRISH OATMEAL 5

Made with Steel Cut Irish Oats and served with Brown Sugar, Dried Fruits, Sweet Butter and 2% Milk

BREAKFAST SANDWICHES 7

English Muffin, Pork Sausage Patties, Cheddar Cheese and Egg Omelet

STUFFED CROISSANTS 7

Large Butter Croissants, Shaved Black Forest Ham, Provolone Cheese and Egg Omelet

BREAKFAST BURRITOS 7

Flour Tortillas stuffed with Scrambled Eggs, Jack and Cheddar Cheese, Refried Black Beans, Chorizo Sausage, Pico De Gallo and Salsa Fresca

FRENCH TOAST 7

Thick Egg Bread French Toast, with Warm Maple Syrup and Whipped Butter

CLASSIC EGGS BENEDICT 7

Soft Poached Eggs, Toasted English Muffins, Canadian Bacon and Hollandaise

SMOKED SALMON AND BAGEL BAR 8

Hardwood Smoked Atlantic Salmon presented with Sliced Tomatoes, Shaved Red Onion and Capers
Served with New York Style Bagels and Cream Cheese

BISCUITS AND GRAVY 6

Buttermilk Biscuits with Country Sausage Gravy

CHEESE BLINTZES 6

Ricotta Cheese and Sour Cream Blintzes with Warm Blueberry Compote

HARD BOILED EGGS 3

Served with Sea Salt and Fresh Ground Black Pepper

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

BREAKFAST

BREAKFAST BUFFET STATIONS

The following items are priced per person, require a minimum of 50 guests and are available as an addition to our Continental Breakfast, Breakfast Buffet and Golden Nugget Brunch menus.

FRESH FRUIT SMOOTHIES AND BREAKFAST PARFAIT BAR 12

Fruit Smoothies-Bananas and Berries blended to order with a variety of Yogurts and Fruit Juices
Green Machine Smoothies - A Tart, Green Detoxifying Smoothie
Breakfast Parfaits - Honey Toasted Oat Granola, Seasonal Berries and Fruit Yogurt

EGGS AND OMELETS 14

Chefs prepare your favorite eggs and omelets to order with the following ingredients
Meats: Smoked Ham, Applewood Smoked Bacon, Pork Sausage, and Chorizo
Vegetables: Spinach, Roasted Tomatoes, Sweet Peppers, Sautéed Mushrooms, Broccoli, Green Onions, Caramelized Onions
Cheese: Monterey Jack, Aged Cheddar, and Swiss

HARDWOOD SMOKED SCOTTISH SALMON 10

Hand carved and served with Sliced Tomatoes, Shaved Red Onion and Capers
Served with New York Style Bagels and Cream Cheese

KIELBASA SAUSAGE ROPES 10

Oven Roasted Kielbasa Sausage, assorted Mustards and Homemade Applesauce

MAPLE BAKED BREAKFAST HAM 10

Whole Smoked Bone-in Ham baked with Maple Syrup and Cloves

WHOLE ROASTED NEW YORK STRIP LOIN 12

Aged, Center Cut New York Strip Loin roasted with Kosher Salt and Black Peppercorn Crust
Béarnaise Sauce and Horseradish Cream

*All stations require one uniformed chef attendant for every 50 guests at \$200 per chef.
All prices are subject to change and do not include prevailing sales tax and service charge*

MEETINGS

REFRESHMENT BREAK PACKAGES

Our refreshment break selections are priced per person and require a minimum of 25 guests. Guarantee number of guests must equal the number of guests in attendance.

18KT BREAK 50

CONTINENTAL BREAKFAST (90 MINUTES)

Chilled Juices

Orange, Cranberry and Grapefruit

Sliced Fruits and Berries

Freshly Baked Fruit and Cheese Danish Pastries

Muffins and Croissants

Sweet Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

MORNING BREAK (30 MINUTES)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

Assorted Soft Drinks and Bottled Water

Granola Bars and Energy Bars

AFTERNOON BREAK (30 MINUTES)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

Assorted Soft Drinks and Bottled Water

Fresh Baked Cookies and Trail Mix

24KT BREAK 65

CONTINENTAL BREAKFAST (90 MINUTES)

Orange, Cranberry and Grapefruit

An assortment of the season's best Melons, Pineapple and Berries

Yogurt Bar with Toasted Honey Oat Granola,

Plain and Fruit Yogurts, Dried Fruits and Berries and Yogurt Parfaits

Freshly Baked Fruit and Cheese Danish Pastries

Sweet Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

Assorted Soft Drinks and Bottled Water

Breakfast Sandwich - English Muffin, Sausage Patty, Cheddar Cheese and Egg Omelet

MORNING BREAK (30 MINUTES)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

Assorted Soft Drinks and Bottled Water

Whole Seasonal Fruit

House Baked Pound Cakes

Blueberry, Lemon and Cinnamon Streusel

AFTERNOON BREAK (30 MINUTES)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

Assorted Soft Drinks and Bottled Water

House Baked Brownies

Double Chocolate, Caramel and Sea Salt, Nutella

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

MEETINGS

REFRESHMENT BREAK PACKAGES

All refreshment break stations are only available for meetings between 9AM and 6PM. They include freshly brewed coffee, decaffeinated coffee and selections of hot teas and are designed for 30 minutes of service for a minimum of 25 guests unless otherwise noted. Guarantee number of guests must equal the number of guests in attendance.

THE CADILLAC GRILLE 16
Fresh Tortilla Chips
Homemade Salsas and Guacamole
Warm Cinnamon Churros
Prickly Pear Lemonade

Add Coronas on ice 4 each

THE COUCH POTATO 16
Buttered Popcorn
Potato Chips with Onion Dip
Tortilla Chips with 7-Layer Bean Dip
Chex Mix
Assorted Candy Bars
Sodas and Lemonade

THE CANDY STORE 20
New and Old-Fashioned Candies presented in traditional candy jars such as:
Red Vines, Malt Balls, assorted Gummy Candies and Sours, Licorices, Candied Fruit, Miniature Candy Bars, Chocolate Covered Raisins,
Fruit Slices, Saltwater Taffy
Assorted Sodas and Bottled Water
(100 guest minimum)

SODA FOUNTAIN 20
Made to order Ice Cream Sundaes and Floats
Vanilla, Strawberry and Chocolate Ice Creams
Hot Fudge, Caramel, Strawberry, Pineapple, Bananas, Nuts, Cherries and Whipped Cream
Old-Fashioned Root Beer and Coke Floats
Bottled Waters
(50 guest minimum. One uniformed chef attendant required for every 50 guests at \$200 each.)

THE SPA BREAK 18
Assorted Granola and Energy Bars
Trail Mixes, Dried Fruits and Nuts
Fresh Fruit Skewers
Whole Seasonal Fruit
Vitamin Water and Spring Waters
Bottled Juices
Homemade Smoothies

THE BROWNIE BAR 16
Milk, Chocolate Milk
-select three of the following:
Milk Chocolate Brownies
Nutella Chocolate Brownies
Salted Caramel Brownies
Butterscotch Blondie's
Raspberry Brownies
Espresso Brownies
Rice Krispy Treats

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

MEETINGS

BREAK AND REFRESHMENTS A LA CARTE

BEVERAGES

Coffee	80 Per Gallon
Decaffeinated Coffee	80 Per Gallon
Premium Hot Teas	78 Per Gallon
Iced Tea.....	78 Per Gallon
Bottled Juices	5 Each
Mineral Water	5 Each
Red Bull	7 Each
Assorted Sodas.....	5 Each
GN Spring Water	4.5 Each
Starbucks Frappuccinos.....	5 Each
-vanilla and mocha	
Milk.....	4 Each
-2%, Skim, Chocolate	
Smoothies....	6 Each
Fruit Juice....	23 Per Liter

AM

Cereal with Milk.....	5 Per Person
Sliced Fresh Fruit.....	8 Per Person
Cheese Pastries	55 Per Dozen
Fruit Pastries	55 Per Dozen
Butter Croissants	50 Per Dozen
Assorted Muffins	50 Per Dozen
Bagels and Cream Cheese ..	60 Per Dozen
Cinnamon Rolls.....	50 Per Dozen
Doughnuts.....	50 Per Dozen
Coffee Cake	50 Per Dozen
Fruit Turnovers.....	50 Per Dozen
Whole Fresh Fruit	5 Each
Fruit Skewers.....	6 Each

PM

Chocolate Brownies	55 Per Dozen
Blondies.....	55 Per Dozen
Assorted Cookies.....	55 Per Dozen
French Pastries.....	50 Per Dozen
Petit Fours	48 Per Dozen
Rice Krispy Treats.....	48 Per Dozen
Chocolate Covered Fruit ...	48 Per Dozen
Chocolate-Dipped Rice Krispie Treats.....	50 Per Dozen

SNACKS

Individual Bags of Chips	4.5 Each
Assorted Yogurts	4.5 Each
Assorted Candy Bars.....	4.5 Each
Ice Cream Bars.....	5 Each
Energy Bars	4.5 Each
Granola Bars	4.5 Each

Potato Chips.....	46 Per Bowl
Pretzels.....	40 Per Bowl
Trail Mix	40 Per Bowl
Mixed Nuts.....	42 Per Bowl

Onion Dip w/ Potato Chips ..	56 Per Bowl
Tortilla Chips with...	
Guacamole.....	56 Per Bowl
Fresh Salsa	56 Per Bowl
Nacho Cheese	56 Per Bowl
Seven Layer Bean.....	60 Per Bowl
(Serves Approximately 20 Persons)	

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

LUNCHEON

BUFFET LUNCH SELECTIONS

All lunch buffet selections are priced per person and include freshly brewed coffee and decaffeinated coffee, hot tea and iced tea.

WRAP AND SANDWICH BUFFET 44

Served with appropriate condiments

Choose three of the following wraps or sandwiches:

ROASTED VEGETABLES AND HUMMUS WRAP

Herb Roasted Mediterranean Vegetables wrapped in Herb Focaccia with Hummus Spread

ROASTED TURKEY WRAP

Roasted Turkey Breast and Provolone Cheese wrapped in a Sun-dried Tomato Flatbread with Mayonnaise, Lettuce and Tomato

COBB SALAD WRAP

Chopped Romaine Lettuce tossed with Roasted Chicken, Bleu Cheese, Bacon, Tomatoes, Chopped Egg, Fresh Avocado and Buttermilk Ranch Dressing, wrapped in a Whole Wheat Flatbread

BLACK FOREST HAM AND CHEDDAR SANDWICH

Black Forest Ham and Wisconsin Cheddar stacked on a Walnut Raisin Roll with Honey Mustard

ROASTED SIRLOIN SANDWICH

Shaved Top Sirloin stacked on a Fresh Sourdough Ciabatta Roll finished with Whole Grain Mustard Remoulade and Red Leaf Lettuce.

GARDEN SALAD GREENS

Spring Mix Field Greens with Ranch, Vinaigrette and Bleu Cheese Dressings

BOW TIE PASTA SALAD

Garden Vegetables, Kalamata Olives, Extra Virgin Olive Oil and Red Wine Vinegar

FRESH CUT FRUIT SALAD

Cut Melons and Pineapple

DESSERTS

Nutella Fudge Brownies, Butterscotch Blondies and Freshly Baked Cookies

ADD A SOUP SELECTION 5 PER PERSON

Tomato and Basil Bisque, Vegetable Minestrone, Chicken Noodle or Clam Chowder

*Lunch Buffet menus are for a minimum of 25 guests and served for a maximum of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge*

LUNCHEON

NEW YORK DELI BUFFET 45

GARDEN SALAD GREENS

Spring Mix Field Greens with Ranch, Vinaigrette and Bleu Cheese Dressings

CUCUMBER AND TOMATO SALAD

Tomatoes and Seedless Cucumbers tossed with Red Onions, Basil, Extra Virgin Olive Oil and Red Wine Vinegar

POTATO SALAD

Red Bliss Potatoes tossed with our Sour Cream and Chive Dressing

DELI MEATS

Roast Beef, Roasted Turkey Breast, Black Forest Ham, Genoa Salami and Corned Beef

CHEESES

Wisconsin Cheddar, Swiss, Pepper Jack and Provolone Cheeses

Served with a variety of Breads, Baguettes, Rustic Rolls and Condiments

Individual Bags of Assorted Chips

DESSERTS

Seasonal Fruit Tarts, Brownies and Cookies

ADD A SOUP SELECTION 5 PER PERSON

Tomato and Basil Bisque, Vegetable Minestrone, Chicken Noodle or Clam Chowder

FREMONT STREET PIZZA PARTY 44

CAESAR SALAD

Romaine Hearts, Parmesan Reggiano Cheese, Herb Croutons, Caesar Dressing

TOMATO SALAD

Vine Ripened Tomatoes, Fresh Basil, Red Onion, Balsamic Vinaigrette

PIZZA AND CALZONES

Cheese, Pepperoni, Vegetable and BBQ Chicken Pizzas, Ham and Cheese and Vegetable Calzones

TORTELLINI CON FONDUTA DI PARMIGINO

Cheese-filled Tortellini tossed in a light Parmesan Cream Sauce

DESSERTS

Cannolis, Fruit Tarts and Biscotti

*Lunch Buffet menus are for a minimum of 25 guests and served for a maximum of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge*

LUNCHEON

SOUTHERN LUNCH BUFFET 49

GARDEN SALAD GREENS

Spring Mix Field Greens with Ranch, Vinaigrette and Bleu Cheese Dressings

CREOLE POTATO SALAD

Red Bliss Potatoes, Celery, Creole Mustard and Mayonnaise

SPICY CORN AND PEPPER SALAD

Sweet Corn, Bell Peppers, Cayenne Pepper, Cumin Seed Dressing

SHRIMP CREOLE

Large Shrimp braised in a Creole Tomato Sauce

FRIED CHICKEN BREAST

Buttermilk Marinated Boneless Chicken Breast fried in seasoned flour

CREOLE BRAISED SHORT RIBS

Beef Short Ribs braised in Red Wine Tomato Sauce

RICE PILAF

BUTTER MASHED POTATOES

SEASONAL VEGETABLES

DESSERTS

Coconut Crème Cake, Southern Pecan Pie, Bread Pudding with Bourbon Sauce

ADD A SOUP SELECTION 5 PER PERSON

SHRIMP AND SAUSAGE GUMBO

Traditional Gumbo made with Shrimp, Andouille Sausage and Okra

TUSCAN LUNCH BUFFET 49

CAPRESE

Fresh Mozzarella, Vine Ripened Tomatoes, Fresh Basil and Extra Virgin Olive Oil

CAESAR SALAD

Romaine Lettuce Hearts, Parmesan Reggiano Cheese, Herb Croutons

GRILLED AND ROASTED VEGETABLES

Eggplant, Zucchini, Yellow Squash, Asparagus and Carrots, Balsamic Dressing

POLPETTE ALLA TOSCANA

Seasoned Meatballs baked in Homemade Marinara

TORTELLINI CON FONDUTA DI PARMIGIANO

Cheese-filled Tortellini tossed in a Light Parmesan Cream Sauce

POLLO AL FORNO

Tuscan Style Roast Chicken Breast over Sautéed Spinach Leaves

SICILIAN BAKED HALIBUT

Tomatoes, Capers and Olives

VEGETABLE SAUTÉ

An assortment of the season's best Vegetables sautéed in Extra Virgin Olive Oil, finished with Fresh Herbs

FOCACCIA, OLIVE OIL AND BALSAMIC VINEGAR

DESSERTS

Tiramisu, Ricotta Cheese Cake, Italian Fruit Truffles

ADD A SOUP SELECTION 5 PER PERSON

PASTA E FAGIOLI

*Lunch Buffet menus are for a minimum of 25 guests and served for a maximum of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge*

LUNCHEON

POOL SIDE BBQ PICNIC 47

TOSSED SALAD GREENS

Mixed Seasonal Field Greens with Ranch, Vinaigrette and Bleu Cheese Dressing

NEW POTATO SALAD

With Sour Cream and Chives

SWEET PEPPER AND CABBAGE SLAW

Light Mustard Dressing

DRY RUBBED BBQ GRILLED CHICKEN BREAST

Hand Blended BBQ Dry Rub with Chili, Cumin, Coriander, Paprika, Dry Herbs and Brown Sugar

ALL BEEF HOT DOGS, GRILLED HAMBURGERS AND CHEESEBURGERS

Lean 6 oz. Burgers, Sesame Brioche Buns

MAC-N-CHEESE

Large Elbow Macaroni baked in Cheddar Sauce

BBQ BAKED BEANS

Navy Beans Cooked with Brown Sugar, Molasses, Vinegar and Spices

BASKETS OF WHOLE FRESH FRUIT AND INDIVIDUAL BAGS OF CHIPS

DESSERTS

Double Chocolate Fudge Brownies, Butterscotch Blondies and assorted Ice Cream Bars

LILLIE'S BUFFET 49

SOBA NOODLE SALAD

Chilled Buckwheat Noodle, Fresh Julienne Vegetables, Oyster Sauce

CABBAGE SALAD

Bell Peppers and Sweet Sesame Vinaigrette

BUDDHA'S DELIGHT

Stir Fried Vegetables with Ginger and Soy Sauce

CASHEW CHICKEN

Stir Fried Chicken and Toasted Cashews tossed in Brown Garlic Sauce

LEMON SHRIMP

Large Shrimp fried in crisp batter and tossed in Lemon Glaze

CRISP VEGETABLE EGG ROLLS

Sweet Plum Dipping Sauce and Hot Mustard

MONGOLIAN BEEF

Sweet Peppers, Onions and Red Chili

VEGETABLE FRIED RICE AND STEAMED JASMINE RICE

DESSERTS

Tropical Fruit Salad with Toasted Coconut, Almond Fortune Cookies, Green Tea Sago, Chocolate Dipped Coconut Macaroons

*Lunch Buffet menus are for a minimum of 25 guests and served for a maximum of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge*

LUNCHEON

SOUTHWEST LUNCHEON 48

CHIPS AND SALSA BAR

White Corn Tortilla Chips, Variety of Salsas to include Tomatillo, Roasted Tomato and Picante

MEXICAN CHOPPED SALAD

Romaine Lettuce, Tomatoes, Red Onions, Apples, Hominy, Roasted Peppers, Pepitas, and Tortilla Chips, Cumin Vinaigrette

TORTAS DE POLLO

Mini Mexican Tortas with Achiote Grilled Chicken Breast, Lettuce, Tomato, Chipotle Cream

CHEESE ENCHILADAS

Queso Oaxaca and Monterey Jack wrapped in a Corn Tortilla and baked in Salsa Roja

BEEF, CHICKEN AND VEGETABLE FAJITAS

Marinated Skirt Steak, Chicken Breast and Fresh Vegetables black iron seared with Bell Peppers and Onions. Served with Shredded Cheese, Sour Cream, Guacamole and an assortment of Salsas Frescas

WARM FLOUR TORTILLAS

REFRIED BEANS AND SPANISH RICE

DESSERT

Warm Cinnamon Churros, Mexican Chocolate Sauce and Whipped Cream

Caramel Flan with Tropical Fruit

ADD A SOUP SELECTION 5 PER PERSON

TORTILLA SOUP

Diced Avocado, Tomatoes, Sour Cream and Tortilla Strips



*Lunch Buffets menus are for a minimum of 25 guests and served for a maximum of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge*

LUNCHEON

LUNCH BOXES 32

All lunch box selections include:

Your choice of a freshly made deli style sandwich or entree salad, an appropriate accompaniment, an individual bag of gourmet chips, a whole piece of seasonal fruit, a fresh baked cookie or brownie and a bottle of spring water. Choose up to three of the following sandwiches or salads:

SANDWICHES

MEDITERRANEAN VEGETABLE WRAP

Roasted Eggplant, Carrots, Yellow Squash, Asparagus, Zucchini, Red Onions, and Hummus with Lettuce and Tomato in an Herb Focaccia Wrap

ROASTED TURKEY BREAST

Thinly Sliced, Mesquite Roasted Turkey Breast, Red Leaf Lettuce and Vine Ripened Tomatoes on a Whole Wheat Roll

SMOKED HAM AND CHEESE

Black Forest Ham and Aged Wisconsin Cheddar with Honey Mustard, Lettuce and Tomato on a Walnut Raisin Roll

ITALIAN DELI SANDWICH

Cappicola, Salami, Prosciutto, Mortadella and Provolone with Lettuce, Sliced Tomatoes and Oil and Vinegar on a Sourdough Roll

ROAST SIRLOIN OF BEEF

Prime Cut Roast Sirloin and Havarti Cheese with a Mild Horseradish Spread and Red Leaf Lettuce on an Onion Roll

SOUTHWESTERN CHICKEN

Sliced Grilled Marinated Chicken Breast with Green Chili, Pepper Jack Cheese, Lettuce and Tomato on a Soft Torta Roll, Chipotle Mayonnaise

GRILLED PORTABELLA

Grilled Portabella Mushrooms stacked with Smoked Gouda Cheese, Roasted Bell Pepper, Onion Sprouts and Lettuce on a Whole Wheat Roll. Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil

STUFFED PITA

Homemade Tuna Salad filled into Whole Wheat Pita Bread with Lettuce and Tomato

SALADS

MEDITERRANEAN SALAD

Baby Spinach Leaves tossed with Feta Cheese, Red Onions, Roasted Tomatoes, Kalamata Olives, Cucumber, Artichokes and a Red Wine Vinaigrette

MANDARIN CHICKEN SALAD

Grilled Chicken Breast over a bed of Lettuce, Sweet Peppers, Snow Peas, Shredded Carrots, Sprouts, Spring Onions, Toasted Almonds and Mandarin Oranges with a Sesame Ginger Dressing

CLASSIC COBB SALAD

Crisp Lettuce with Roasted Turkey, Bacon, Bleu Cheese, Tomato, Chopped Egg and Avocado dressed with Buttermilk Ranch

Lunch Box service is available and intended for a minimum of 25 guests for off-site events.

LUNCHEON

LUNCHEON SEATED PERFORMANCES

Our lunch entrees are served with your selection of a salad or soup, entrée, served with appropriate seasonal accompaniments, rolls, sweet butter, and dessert selection. Beverage service to include freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

FIRST COURSE SELECTIONS (SELECT ONE SOUP OR SALAD)

SOUPS

TOMATO AND BASIL BISQUE

ROASTED CORN CHOWDER

VEGETABLE

LEEK AND POTATO

NEW ENGLAND CLAM CHOWDER

SALADS

FIELD GREEN LETTUCES

A variety of Seasonal Lettuces served with thinly sliced, Vine Ripened Tomatoes, Tarragon-Mustard Vinaigrette

BABY SPINACH LEAVES

Sliced Mushrooms, Aged Sherry Vinaigrette

ARUGULA

Baby Arugula Leaves, Crumbled Goat Cheese, Toasted Pine Nuts, White Balsamic Vinaigrette

CAESAR SALAD

Romaine Lettuce Hearts, Parmesan Reggiano, Focaccia Croutons

FRESH CUT FRUIT COMPOTE

The season's best Melons, Pineapple and Berries

VEGAN

Blend of Field Greens, Cucumber, Tomato, Shaved Sweet Onions, Raspberry Vinaigrette

ENTRÉE SELECTIONS (SELECT ONE ENTRÉE)

ORIENTAL GRILLED SHRIMP SALAD 39

Marinated, Grilled Jumbo Shrimp, Asian Vegetables and Crisp Wontons in a Light Sesame Ginger Dressing

GRILLED CHICKEN CAESAR SALAD 39

Grilled Breast of Chicken, Crisp Romaine, Housemade Croutons and Shaved Parmesan tossed in a Traditional Caesar Dressing

CLASSIC COBB SALAD 39

Crisp Iceberg Lettuce, Grilled Breast of Chicken, Crumbled Bleu Cheese, Applewood Smoked Bacon, Diced Tomato, Hard-boiled Egg and Avocado in a Creamy Bleu Cheese Dressing

TORTELLINI PRIMAVERA 42

Ricotta Tortellini, Sautéed Vegetables and Basil, Light Parmesan Cream

WILD MUSHROOM RAVIOLI 42

Sun-dried Tomatoes and Leeks, Tarragon Cream

VEGAN CHEFARDS PIE 42

Sautéed Soy Protein, Bean and Mushroom Ragout, Mashed Potatoes

*Seated Performance menus are designed for a minimum of 25 guests
All prices are subject to change and do not include prevailing sales tax and service charge*

LUNCHEON

LUNCHEON SEATED PERFORMANCES

POULTRY ENTRÉES

TERIYAKI GRILLED CHICKEN BREAST 44

Coconut Ginger Rice and Roasted Sesame Broccoli

CHICKEN PICCATA 44

Lemon, Capers and White Wine, Butter Smashed New Potatoes

ROSEMARY ROASTED CHICKEN BREAST 44

Light Pommery Mustard Cream, Sautéed Spinach

CHICKEN PARMESAN 44

Penne Marinara, Chef's Seasonal Vegetable selection

SEAFOOD ENTRÉES

SAFFRON SCAMPI 45

Shrimp sautéed in White Wine and Saffron Butter Sauce, Black Pepper Linguini

BROILED PACIFIC HALIBUT 46

Tomatoes, Capers and Kalamata Olives, Saffron Rice

BEEF ENTRÉES

GRILLED FLAT IRON STEAK 47

Fried Onions, Butter Smashed New Potatoes

SEARED FILET MIGNON 50

Green Peppercorn Sauce, Roasted New Potatoes

DESSERT SELECTIONS (SELECT ONE)

PINEAPPLE UPSIDE DOWN CAKE

Almond Financier, Roasted Pineapple, Sweet Vanilla Crème

SOUR CREAM CHEESECAKE

Mixed Berries and Vanilla Whipped Cream

DARK CHOCOLATE CRÈME BRÛLÉE

Berries and Shaved Chocolate

LEMON LAYER CAKE

Vanilla Genoise, Lemon Crème, Candied Lemon

VEGAN PUDDING

Black Sesame Seed and Soy Pudding

*Seated Performance menus are designed for a minimum of 25 guests
All prices are subject to change and do not include prevailing sales tax and service charge*

DINNER

BUFFET SELECTIONS

Golden Nugget dinner buffets are priced per person and are served with our chef's selected seasonal vegetable and appropriate starch unless otherwise noted in the menu. Included with all dinner buffet menus are fresh baked dinner rolls, creamery butter, freshly brewed coffee, decaffeinated coffee and selection of hot teas.

FREMONT STREET EAST 75

GARDEN SALAD BAR

Crisp Romaine Lettuce and Baby Spinach Leaves, with a variety of toppings and dressings to include Bleu Cheese Crumbles, Vermont Cheddar, Parmesan Reggiano, Herb Croutons, Cherry Tomatoes, Cucumbers, Carrots, Sweet Bell Peppers, Onion Sprouts, 1000 Island, Bleu Cheese, Buttermilk Ranch, Balsamic Vinaigrette

SALMON

Baked Herb Salmon over Spiced Cous-cous with Almonds and Golden Raisins

PAN ROASTED CHICKEN BREAST

Mushrooms, Asparagus Tips, Light Sherry Cream

PASTA PRIMAVERA

Al Dente Pasta tossed with Garden Vegetables, Light Cream, Parmesan Cheese and Basil

DESSERTS

Seasonal Fruit Pies, New York Style Cheese Cake and Berries, Chocolate Layer Cake

FREMONT STREET WEST 75

FIELD GREEN SALAD

Spring Mix Lettuces with Lollo Rosso, Baby Arugula, Frisee, Belgian Endive, Red Oak Leaf Lettuce and Baby Herbs, White Balsamic Vinaigrette

VINE RIPENED TOMATO SALAD

Fresh Basil, Red Onion, Red Wine Vinegar and Extra Virgin Olive Oil

ROASTED VEGETABLE SALAD

Roasted Vegetables tossed in Balsamic Vinaigrette

PACIFIC RED SNAPPER

Herb Basmati Rice and Brown Butter Pecan Sauce

CHICKEN BREAST FLORENTINE

Boneless Chicken Breast stuffed with Spinach, Feta Cheese and Sun-dried Tomatoes

BEEF TENDERLOIN TIPS

Burgundy Wine Sauce, Pearl Onions and Mushrooms

DESSERTS

Seasonal Fruit Tarts, Cheese Cake with Berries and Chocolate Mousse Cups

*Dinner Buffets menus are for a minimum of 35 guests and served for a maximum of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge*

DINNER

BUFFET SELECTIONS CONTINUED

“THE GROTTO” BUFFET DINNER 83

TRI COLOR SALAD

Radicchio, Endive and Romaine Lettuces, Fine Cut Fennel, Balsamic Vinaigrette

BABY ARUGULA SALAD

Sun-dried Cranberries, Crumbled Bleu Cheese, Spiced Walnuts, Champagne Vinaigrette

GRILLED ASPARAGUS WITH PECORINO ROMANO

Aged Balsamic Vinegar and Extra Virgin Olive Oil

CAPRESE

Fresh Mozzarella and Vine Ripened Tomatoes, Fresh Basil and Black Pepper

SAUTÉED SHRIMP

Lemon, Butter, White Wine and Garlic, Spinach, and Artichoke Orzo Pasta

CHICKEN SALTIMBOCCA

Sautéed Chicken Breast topped with Prosciutto, Mozzarella and Fresh Sage

BRAISED LAMB SHANKS

Small Fore Shanks braised in Borolo Wine Sauce, Caramelized Carrots and Roasted Garlic Cloves

PENNE CARBONARA

Penne Mezze tossed with Sweet Peas, Light Cream and Parmesan Cheese

FOCACCIA BREAD, RUSTIC ROLLS

DESSERTS

Tiramisu, Apple Crostada, Italian Cookies, Limoncello Tart

“VIC AND ANTHONY’S” STEAKHOUSE 90

CHILLED SHRIMP ON ICE

Poached Shrimp, Fresh Horseradish, Cocktail Sauce and Mustard Remoulade

ICEBERG WEDGE

Crumbled Bleu Cheese, Red Onion, Applewood Smoked Bacon, Sliced Vine Ripened Tomatoes, with Stilton Dressing

CLASSIC CAESAR SALAD

White Anchovies, Homemade Croutons, Aged Parmesan

CHILEAN SEABASS

Pan Roasted with Lemon Butter Sauce

BROILED CORNISH GAME HENS

Braised Mushrooms, Roasted Garlic Oil

PAN ROASTED TENDERLOIN MEDALLIONS

Madeira Mushroom Sauce

AU GRATIN POTATOES

SEASONAL BABY VEGETABLES

DESSERTS

Mini Crème Brûlée, New York Style Cheesecake, Berries, Chocolate Cake

*Dinner Buffets menus are for a minimum of 35 guests and served for a maximum of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge*

DINNER

BUFFET SELECTIONS CONTINUED

“SALT GRASS” BBQ DINNER BUFFET 90

GARDEN SALAD BAR

Crisp Romaine Lettuce and Baby Spinach Leaves, with a variety of toppings and dressings to include Bleu Cheese Crumbles, Vermont Cheddar, Parmesan Reggiano, Herb Croutons, Cherry Tomatoes, Cucumbers, Carrots, Sweet Bell Peppers, Onion Sprouts, 1000 Island, Bleu Cheese, Buttermilk Ranch, Balsamic Vinaigrette

POTATO SALAD

Red Bliss Potatoes tossed with our Sour Cream and Chive Dressing

SWEET CORN SALAD

Roasted Sweet Corn and Bell Peppers in a Light Vinaigrette

TEXAS STYLE BBQ ROASTED BRISKET

Dry Rubbed Lean Brisket slow roasted and sliced, with a Smoky BBQ Glaze

BBQ BABY BACK RIBS

Dry Rubbed Memphis Style Pork Back Ribs slow braised in Memphis BBQ Sauce

ROTISSERIE ROASTED DRY RUBBED CHICKEN

Garlic and Herb rubbed and spit roasted golden brown

COUNTRY FRIED SHRIMP

Jumbo Gulf Shrimp lightly breaded and fried, with Remoulade and Cocktail Sauce

SEASONAL BABY VEGETABLES

MAC N CHEESE

Elbow Noodles and Rich Vermont Cheddar Cheese Sauce baked in a Butter Crumb Crust

IDAHO POTATO WEDGES

Crispy Fried Idaho Potato Wedges tossed in our Saltgrass 7 Seasoning

BISCUITS AND HONEY

Warm Buttermilk Biscuits with Sweet Cream Butter, Preserves and Local Desert Honey

DESSERTS

Apple Pie, Chocolate Sheet Cake, Fruit Cobbler, Vanilla Bean Ice Cream



*Dinner Buffets menus are for a minimum of 35 guests and served for a maximum of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge*

DINNER

SEATED PERFORMANCES

Our dinner entrees are served with your selection of a salad or soup, entrée, served with appropriate seasonal accompaniments, rolls, sweet butter, and dessert selection. Beverage service to include freshly brewed coffee, decaffeinated coffee, and selection of hot teas.

SALAD SELECTIONS (SELECT SOUP OR SALAD)

ARUGULA

Baby Arugula Leaves with Sundried Cranberries, Spiced Walnuts, Stilton Cheese and Balsamic Vinaigrette

CAESAR

Hearts of Romaine Lettuce, Parmesan Reggiano, Brioche Crouton, White Anchovies and Caesar Dressing

LILLIE'S TEPAN SALAD

Crisp Vegetables and Lettuce, tossed with Sweet and Spicy Vinaigrette, topped with Fried Wonton Skins

CAPRESE

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil and Balsamic Vinegar

BLEU CHEESE WEDGE

Iceberg Lettuce Wedge dressed with Stilton Bleu Cheese Dressing, Smoked Bacon, Tomato and Red Onion

SPINACH

Baby Spinach Leaves, Crisp Pancetta, Pecorino Toscana Cheese, Roasted Tomatoes and Walnut Vinaigrette

VEGAN SPINACH

Red and Yellow Roasted Beets, Toasted Walnuts, Balsamic Vinaigrette

SPRING LETTUCE MIX

Soft Lettuce, Herbs and Fine Cut Fennel, Cherry Tomatoes and Tarragon Champagne Vinaigrette

ROASTED BEETS

Roasted Beets topped with Crumbled Goat Cheese. Drizzled with Extra Virgin Olive Oil and Balsamic Vinaigrette

SOUP SELECTIONS

TOMATO BASIL BISQUE

VEGETARIAN MINESTRONE SOUP

FRENCH ONION SOUP

WILD MUSHROOM BISQUE, CRÈME FRAICHE AND CHIVES

MADRAS SPICED VEGETARIAN, LENTIL SOUP

Upgrade your seated performance dinner with any appetizer listed below.

APPETIZERS

RAVIOLI 7

Cheese Filled Raviolis with a Light Pesto Sauce, Wild Mushroom Sauté and Crisp Fried Leeks

RED SUSHI SAMPLER 12

California Roll, Tuna Sashimi, Crisp Spring Roll

SHRIMP COCKTAIL 12

Large Chilled Shrimp served with a Spicy Horseradish Cocktail Sauce and Fresh Lemon

LILLIE'S APPETIZER SAMPLER 10

Char-broiled Teriyaki Style Sirloin Skewers and Chicken Satay Skewers with Spicy Thai Peanut Dipping Sauce

*Seated Performance menus are designed for a minimum of 25 guests
All prices are subject to change and do not include prevailing sales tax and service charge*

DINNER

SEATED PERFORMANCES CONTINUED

POULTRY ENTRÉES 63

HERB ROASTED CHICKEN BREAST

Roasted Red Skinned Potatoes, Baby Spinach, Morel Mushrooms, Asparagus Tips, Herb Jus

MEDITERRANEAN ROAST CHICKEN

Chicken Breast braised with White Wine, Lemon, Shallots and Garlic. Topped with Artichoke Hearts, Mushrooms and Rosemary accompanied with Butter Smashed Fingerling Potatoes

STUFFED CHICKEN BREAST

Boneless Chicken Breast stuffed with Wild Mushrooms and Goat Cheese. Served with Sweet Pea Risotto Rice

PAN ROASTED CHICKEN BREAST

Served over Savoy Cabbage sautéed with Smoked Bacon and Apples

BEEF ENTRÉES 73

FILET MIGNON AU POIVRE

8oz. Certified Black Angus Filet Mignon, Roasted Garlic Whipped Potatoes, Green Peppercorn Sauce

NEW YORK STEAK

Char-grilled 12 oz. New York Steak, Shallot Butter and New Potatoes

SHORT RIBS

Guinness Braised Beef Short Ribs with Soft Polenta

SEAFOOD ENTRÉES 68

SALMON

Pan Roasted Salmon Filet, Herb Crust, Tomato Confit

SEA BASS

Pan Seared Sea Bass, Lobster Mashed Potatoes, White Wine Butter

HALIBUT

Fresh Halibut Filet baked in Herb Crusted, Wild Mushroom Sauté, Lemon-dill Sauce

SAUTÉED SHRIMP

Large Shrimp sautéed in Saffron Wine Sauce

VEGAN 65

EGGPLANT ROULADES

Stuffed with Vegan Ricotta, Sweet Potato and Cauliflower Hash, Green Pea Puree

*Seated Performance menus are designed for a minimum of 25 guests
All prices are subject to change and do not include prevailing sales tax and service charge*

DINNER

SEATED PERFORMANCES CONTINUED

DUET ENTRÉES 78

FILET MIGNON AND CRAB CAKE

6 oz. Seared Petit Filet Mignon with Basil Whipped Potatoes and Cabernet Wine Reduction and a Lump Crabmeat Cake with Vegetable Confetti

FILET MIGNON AND SEA BASS

6oz. Seared Petit Filet Mignon, Lobster Mashed Potatoes, Green Peppercorn Sauce Pan Seared Sea Bass, White Wine Butter, Baby Vegetable Sauté

CABERNET BRAISED SHORT RIBS AND CHILEAN SEA BASS

Duchess Potatoes with Boursin Cheese, Roasted Root Vegetables

FILET MIGNON AND BROILED LOBSTER TAIL (MARKET PRICE)

6 oz. Seared Petit Filet Mignon with Basil Whipped Potatoes and Cabernet Wine Reduction and Cold Water Lobster Tail broiled with Lemon and Extra Virgin Olive Oil, Buttered Asparagus

DESSERT SELECTIONS

WARM CHOCOLATE CAKE

Almond Tuille, Vanilla Crème, Brandied Cherry Reduction

BERRY DELICIOUS

Almond Cake layered with Marscapone Custard, Berries sautéed in Spiced Rum

CRÈME BRULEE

Vanilla and Chocolate Crème swirled together, Crisp Sugar Crust, Fresh Berries

BANANA TART

Nutella, Hazelnut Bisquit, and Carmalized Bananas, Vanilla Bean Sauce, Candied Walnuts

LEMON NAPOLEON

Crisp Pastry Layers, Lemon Crème, White Chocolate Mousse, Candied Lemon

VEGAN DARK CHOCOLATE MOUSSE

with Fresh Berries

CHOCOLATE SYMPHONY 10

Chocolate Crème Brûlée, Chocolate Chip Cheesecake and White Chocolate Grand Marnier Shot

CRÈME BRÛLÉE TRIO 10

Pistachio, Vanilla and Chocolate

FRUIT 10

Chocolate Dipped Strawberry, Raspberry Napoleon, Champagne Marinated Fruit

*Seated Performance menus are designed for a minimum of 25 guests
All prices are subject to change and do not include prevailing sales tax and service charge*

RECEPTION

CHILLED - TRAY PASSED OR DISPLAYED

The following items are priced per piece and require a minimum order of 50 pieces

Bruschetta and Crostini - Lightly Toasted Baguette Croutons

Pomodoro - Fresh Tomato, Extra Virgin Olive Oil and Basil	5.00
Sicilian - Black Olive Tapenade and Roasted Pepper	5.00
Caprese - Roasted Tomato and Mozzarella.....	5.00
Tuscan - Aged Prosciutto and Parmesan Reggiano	5.00
Prosciutto and Gorgonzola - Drizzled Orange Blossom Honey	5.00
Roast Sirloin - Horseradish Aioli	5.50
Smoked Salmon - Dilled Cream Cheese	5.50
Herb Goat Cheese - Sun-dried Tomato Tapenade	5.00
Brie Cheese - Fig Preserves	5.00
Lobster Salad - Lemon Saffron Aioli	6.25
Beef Tenderloin - Caramelized Onion Relish	6.25

Tartar - Served in Savory Wonton Cones

Smoked Salmon - with Olive Oil and Chives	5.50
Ahi Tuna - with Ginger and Chili Oil	5.75
Beef Tenderloin - with Capers and Onions	5.75

Profiteroles

Boursin Cheese - Herb and Roasted Garlic	5.00
Shrimp Louie - Poached Shrimp, Fresh Dill, Louie Sauce.....	5.75
Lobster Salad - with Mango and Cucumber.....	6.25
Crabmeat Louie - Lump Crab, Fresh Dill, Louie Sauce.....	6.25
Smoked Salmon - with American Sturgeon Caviar	6.25

Canapés

Prosciutto and Melon Skewers	5.00
Fig and Prosciutto - Poached Sun-dried Figs wrapped in Aged Prosciutto	5.00
Gravelax - Homemade Beet Cured Gravelax, Dill Mustard Sauce	5.00
Bleu Cheese and Endive - Crisp Endive Spears filled with Bleu Cheese Mousse	5.00
Chipotle Shrimp - Fork Skewered Chipotle Marinated Shrimp	5.75
Salami - Skewered Salami, Provolone and Green Olive	5.00
Beef Carpaccio - White Truffle Oil and Arugula	6.00
American Sturgeon Caviar - on Red Bliss Potatoes with Sour Cream	5.75
Caprese Skewer- Roasted Tomato, Mozzarella and Fresh Basil	5.00
Thai Chicken - Classic Lettuce Wraps, Sweet Thai Chili Dip	5.50
Tuna Poke - Soy and Ginger Marinated Ahi Tuna in a Crisp Wonton Shell.....	6.00
BLT - Mini BLT Croissant Sandwiches	5.00
Chipotle Chicken - served in a Crisp Tortilla Cup	5.00
Chicken Caesar - served in a Crisp Tortilla Cup	5.00
Thai Beef Salad - served in a Crisp Wonton Cup.....	5.50

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

RECEPTION

CHILLED - TRAY PASSED OR DISPLAYED CONTINUED

The following items are priced per piece and require a minimum order of 50 pieces

Chilled Seafood Displayed on Crushed Ice - All chilled seafood items are served with

Fresh Lemons, Remoulades and Cocktail Sauces

Shrimp - Large Shrimp poached in a Spiced Broth	Market Price
Cocktail Claws - Alaskan Snow Crab Claws	Market Price
King Crab Legs - Center Cut Alaskan King Crab	Market Price
Oysters - Chefs selection of seasonal Oysters	Market Price
Lobster Tails - Live Maine Lobster Tail Medallions	Market Price

WARM - TRAY PASSED OR DISPLAYED

The following items are priced per piece and require a minimum order of 50 pieces

Skewers

Mediterranean - Vegetables Roasted with Extra Virgin Olive Oil and Fresh Herbs	6.00
Lemon Pepper Shrimp - Black Peppercorn and Lemon Mayonnaise	6.00
Chicken Satay - Thai Peanut Dip	6.00
Chicken Yakitori - Sweet Ginger Soy	6.00
Jerk Chicken - Caribbean Curry Dip	6.00
Beef Yakitori - Sweet Ginger Soy	6.25
Skewered Lamb - Cilantro, Yogurt and Rosemary	6.25

Spring Rolls

Vegetable - Plum Sauce	5.75
Chicken and Black Bean - Avocado Cream Dip	5.75
Shrimp and Garlic - Thai Chili Sauce	6.00
Crab - Spicy Wasabi Dip	6.00

Appetizers

Brie en Croute - Raspberry Compote	6.00
Artichoke Hearts - Herb Goat Cheese	6.00
Shrimp Tempura - Sweet Chili Dip	6.50
Coconut Shrimp - Mango Chutney	6.50
Crab Cakes - Creole Remoulade	6.50
Pork Wontons - Cabbage, Ginger	6.00
Buffalo Wings - Buttermilk Ranch Dip	6.00
Chicken Empanadas - Achiote, Roasted Tomatillo Salsa	6.00
Chicken Wellington - Mushroom Duxelle	6.00
Pork Pot Stickers - Soy Dipping Sauce	6.00
Grilled Baby Lamb Chops - Mint Chutney	6.50
Cheese Burger Sliders - Pickle Chip, American Cheese, Grilled Onions	6.00
Filet Mignon Slider - Bleu Cheese, Red Onion Jam, Brioche Bun	6.50
Beef Wellington - Filet Mignon, Port Wine, Truffles	6.00

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

RECEPTION

DISPLAYED RECEPTION ITEMS

SUSHI 500 (Priced per 100 pieces)

Nigiri - Ahi Tuna, Salmon, Shrimp, Yellowtail, Red Snapper, Unagi, Tomago

Nori-maki - California Roll, Spicy Tuna Roll, Rock and Roll Tempura Roll, Cucumber Roll

Served with traditional accompaniments - Wasabi, Light Soy and Pickled Ginger

CEVICHE 400 (serves approximately 40-50 guests)

Chopped Shrimp and Whitefish marinated with Lime Juice, Cilantro and Jalapeño Peppers

Served with Crisp Tostadas, Sour Cream, Guacamole and Pico De Gallo

SMOKED SALMON AND CAVIAR 400 (serves approximately 40-50 guests)

Smoked Salmon served with American Sturgeon Caviar, Breads and Crackers and traditional condiments

BAKED BRIE 400 (serves approximately 40-50 guests)

Triple Cream Brie Cheese baked in Crisp Puff Pastry

Served with Fruit Compote and Sliced Baguette and Crackers

SIENA ANTIPASTO 675 (serves approximately 40-50 guests)

The chef's selection of Imported and American Artisan Charcuterie and Cheeses.

Presented with Grilled and Marinated Vegetables, Imported Olives, Focaccias and Italian Breads,

Infused Olive Oils and Balsamic Vinegar. Meats and cheeses are subject to availability

and can be substituted without notice.

ARTISAN CHEESEBOARD 575 (serves approximately 40-50 guests)

The Chef's selection of Cheeses from Farmstead Dairies producing America's Best Artisan and European Style Hand Crafted Cheeses.

Served with Crackers, Baguette Croutons and a Fresh Fruit Garnish

HOT SPINACH DIP 375 (serves approximately 40-50 guests)

Sautéed Spinach Leaves blended with a Parmesan Cream Cheese Sauce and baked in an Herb

Breadcrumb and Parmesan Crust. Served with Crisp Baguette Croutons

CRAB AND ARTICHOKE DIP 375 (serves approximately 40-50 guests)

Artichokes sautéed with Shallots and Garlic with a Light Sherry Cream Sauce, finished with Lump

Crabmeat and baked with Parmesan Cheese Crust. Served with Crisp Baguette Croutons

CRUDITÉS 500 (serves approximately 40-50 guests)

Crisp Seasonal and Baby Vegetables with Buttermilk Ranch Dip and Roasted Red Pepper Aioli

FRESH FRUIT DISPLAY 600 (serves approximately 40-50 guests)

A display of Whole and Cut Melons, Pineapples, Berries and Tropical Fruit

GRILLED VEGETABLE PLATTER 475 (serves approximately 40-50 guests)

Grilled and Roasted Mediterranean Vegetables marinated with Extra Virgin Olive Oil, Aged Balsamic Vinegar and Roasted Shallots

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

RECEPTION

RECEPTION STATIONS

Select a minimum of two reception stations. All reception stations are priced per person and require one chef attendant at \$200 each for every 50 guests.

All guarantees are required to equal the number of attending guests and require a minimum of 50 guests.

SALAD STATION 20

Select any 3 of the following salads to create your station. Our salad stations are designed as action stations with uniformed chefs preparing your selections to order.

BLT

Bibb Lettuce, Applewood Smoked Bacon, Heirloom Tomatoes, Buttermilk Chive Dressing

BABY ARUGULA

Fresh Sliced Pears, Point Reyes Bleu Cheese and Candied Walnuts, Champagne Vinaigrette

CAESAR

Romaine Lettuce Hearts, Aged Parmesan and sour dough Croutons, White Anchovies, Caesar Dressing

CAPRESE

Mozzarella Ciliegine and Cherry Tomatoes tossed with Extra Virgin Olive Oil and Basil. Drizzled with Imported Balsamic Glaze

THAI CHICKEN

Shredded Chicken, Lettuce, Mint, Thai Basil, Carrots, Sweet Peppers, Bean Sprouts and Snow Peas tossed in Sesame Ginger Dressing

SOBA NOODLE

Traditional Buckwheat Soba Noodles in a Light and Spicy Sesame Soy Dressing, garnished with Julienne Garden Vegetables

FRIED CHICKEN

Crisp Chicken Tenders tossed with Iceberg Lettuce, Smoked Bacon, Cucumbers, Tomatoes, Shredded Cheddar and Buttermilk Ranch Dressing

POTATO BAR 22

Baby Idaho Baked Potatoes filled with American Sturgeon Caviar and Crème Fraiche

Bourbon Smashed Sweet Potatoes topped with Mesquite pulled BBQ Chicken, Southern Cabbage Slaw

Butter Whipped New Potatoes topped with Applewood Smoked Bacon, Chives and Sour Cream

MEZZE 22

An exciting array of Middle Eastern and Mediterranean appetizers or “Mezze”

HUMMUS - Chick Pea and Sesame Tahini Dip

TABBOULI - Bulgur Wheat Salad with Chopped Parsley, Tomato, Cucumber, Olive Oil and Lemon

BABA GHANOUJ - Pureed Eggplant, Garlic, Lemon, Mint, Tahini and Olive Oil

FETA - Traditional Brined Goats Milk Cheese

STUFFED GRAPE LEAVES - Braised Grape Leaves stuffed with Savory Rice and Pine Nuts

TSATSIKI - A Cucumber and Yogurt Dip seasoned with Fresh Mint and Paprika

OLIVES - A blend of Imported Olives

GRILLED AND MARINATED VEGETABLES - Eggplant, Red Onion, Zucchini, Asparagus, Yellow Squash, Mushrooms and Carrots

PITA CHIPS AND SEASONED LAVOSH

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

RECEPTION

RECEPTION STATIONS CONTINUED

Select a minimum of two reception stations. All reception stations are priced per person and require one chef attendant at \$200 each for every 50 guests.

All guarantees are required to equal the number of attending guests and require a minimum of 50 guests.

SLIDERS 23

Select any 3 of the following sliders to create your station. Our Homemade Seasoned Potato Chips and condiments accompany each slider station.

BLACK ANGUS BEEF

Classic Cheeseburger Sliders with American Cheese, Pickle Chip and Sautéed Onion

BUFFALO SLIDER

Lean Ground Buffalo Meat, Jack Cheese and Avocado Ranch on a Sesame Brioche

CHICKEN PARMESAN

Crisp Fried Boneless Chicken Breast topped with Mozzarella Cheese and Roasted Plum Tomato Sauce on a Parmesan Herb Roll

KAHULA PORK

Slow Roasted and pulled BBQ Pork with a Ginger and Pineapple Chutney on a Sweet Hawaiian King Roll

FILET MIGNON

Roast Tenderloin of Beef and Seared Foie Gras with Black Pepper and Red Onion Jam on a Butter Brioche

CAPRESE

Fresh Buffalo Mozzarella, Roasted Tomatoes and Basil on Parmesan Focaccia

CONTEMPORARY PASTA 20

A selection of the finest contemporary pasta dishes. Select two of these traditional pasta dishes to create your station. Served with Rustic Breads and Focaccia.

RAVIOLI CON FUNGHI

Wild Mushroom Ravioli, Sun-dried Tomatoes, Leeks and Tarragon

TRUFFLED MAC AND CHEESE WITH SMOKED VIRGINIA HAM

Large Elbow Macaroni and thin cut Virginia Ham tossed in a Light Truffle Cream and finished with Parmesan Reggiano Cheese

CHIPOTLE SHRIMP FUSILLI

Southwestern Chipotle Cream, Fire Roasted Poblano Peppers, Grilled Shrimp

“THE GROTTO” PASTA 22

Our recipes for the “Grotto” pasta stations are direct from our award winning Grotto Restaurant Chefs here at the Golden Nugget. Select two of these traditional pasta dishes to create your station.

Served with Rustic Breads and Focaccia.

PENNETTE A LA VODKA

Mezze Penne tossed with Sweet Italian Sausage, Tomatoes, Fresh Herbs and Vodka Cream

FARFALLE MARINARA

Farfalle Pasta, Roasted Plum Tomato Sauce, Basil and Mozzarella

ORECCHIETTE PUTTENESCA

Small Ear Shaped Pasta with Pancetta, Olives, Capers and Diced Tomato

RIGATONI BOLOGNESE

Short Tube Pasta tossed in Rich Meat Ragu, with Parmesan Reggiano

BAKED ZITI

Seasoned Meatballs, Ricotta Cheese and Roasted Plum Tomatoes

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

RECEPTION

RECEPTION STATIONS CONTINUED

Select a minimum of two reception stations. All reception stations are priced per person and require one chef attendant at \$200 each for every 50 guests.

All guarantees are required to equal the number of attending guests and require a minimum of 50 guests.

STIR FRY 24

Select any 3 of our stir fries to create your station. Our stir fries are presented in authentic steel woks. All stir fry stations are accompanied by Steamed Jasmine Rice.

BUDDHA'S DELIGHT VEGETABLES

Stir Fried Asian Vegetables, Sesame Seeds and Light Soy

SHRIMP FRIED RICE

Sticky Rice stir fried in Sizzling Sesame Oil with Bay Shrimp, Char Sui Pork and Vegetables and finished with Spring Onions

HOISIN CHICKEN

Stir Fried Chicken, Sugar Snap Peas and Carrots in an explosion of Garlic, Ginger and Hoisin Sauce

CASHEW CHICKEN

Stir Fried Chicken, Toasted Cashews, Red Chilies and Spicy Brown Garlic Sauce

RED CURRY CHICKEN

Chicken with Red Curry Paste, Thai Basil, Bamboo Shoots and Coconut Milk

SWEET AND SOUR PORK

Crisp Fried Lean Pork tossed with Sweet Peppers, Pineapple and Onion

MONGOLIAN BEEF

Stir Fried Beef Sirloin, Peppers, Red Chilies and Onions, Spicy Brown Sauce

ORANGE PEEL BEEF

Marinated Beef Sirloin Strips wok fried with Red Chilies and Dried Orange Peel

Add Hot Pepper Shrimp to any stir fry station - 4 per person

DIM SUM 24

Select 3 of these traditional Asian style appetizers and dumplings to create your station.

BBQ PORK SPARE RIBS

Glazed with Honey Sesame Sauce and topped with Spring Onions

POT STICKERS

Small Pork and Cabbage Dumplings wrapped in Wonton Skins and pan seared. Served with Ginger Soy Sauce

SPRING ROLLS

Shrimp and Vegetable Spring Rolls. Sweet Plum Sauce and Hot Mustard

BBQ PORK BUNS

A Steamed Bun with Cantonese BBQ Pork filling

CRISPY FRIED SHRIMP

Large Shrimp fried in rice flour and served with Sweet and Spicy Thai Chili

SHU MAI

Steamed Pork and Mushroom Dumplings

HAR GAU

A delicate Steamed Dumpling with Shrimp filling

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

RECEPTION

RECEPTION STATIONS CONTINUED

Select a minimum of two reception stations. All reception stations are priced per person and require one chef attendant at \$200 each for every 50 guests.

All guarantees are required to equal the number of attending guests and require a minimum of 50 guests.

BRAZILIAN STEAKHOUSE 30

Gaucha Steakhouse specialties. Marinated and Char-grilled Skewered Meats. Hand Carved and served with a traditional variety of Brazilian Condiments, Sauces and Soft Carving Rolls.

CHICKEN

Boneless Chicken Breast marinated with Fresh Cilantro and Lime

LAMB

Lean Cut Leg of Lamb marinated in Olive Oil and Garlic

BEEF

Ancho Chili rubbed Beef Sirloin

Brazilian Black Beans, Plantain Chips,

Condiments and Sauces

Chimichurri, Cilantro Salsa, Roasted Onion and Mint Chutney and Smoked Mango Ketchup

SUSHI AND SASHIMI BAR 38

Uniformed Sushi Chefs prepare your favorite Nori-Maki , Nigiri Sushi and Hand Cut Sashimi to order

NIGIRI

Ahi Tuna, Salmon, Shrimp, Yellowtail, Red Snapper, Unagi, Tomago

NORI-MAKI

Spicy Tuna, California, Kapamaki, Tekamaki, Tempura Maki

SASHIMI

Salmon, Hamachi, Tuna

Served with traditional accompaniments: Wasabi, Light Soy and Pickled Ginger

CLASSIC FAJITAS 26

Presented on sizzling cast iron skillets accompanied by Bijol Seasoned Rice, Ranchero Beans, Flour Tortillas, Salsas and Pico De Gallo, Crisp Tortilla Chips, Sour Cream and Guacamole

GRILLED CHICKEN

Marinated in Achiote Paste

BEEF SKIRT STEAK

Tamarind Chipotle

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

RECEPTION

HAND CARVED RECEPTION ITEMS

Carving Stations are accompanied by fresh baked butter rolls and the Chef's selection of appropriate condiments. All reception carving stations are priced as listed and require one chef carver attendant at \$200 each for every 50 guests.

BAKED HAM 325 (Serves 40-50 Guests)

Brown Sugar Baked Ham
Sun-dried Apricot Chutney
Mustards and Herb Mayonnaise

CHICAGO STEAMSHIP ROUND OF BEEF 900 (Serves 200-225 Guests)

Salt and Pepper Crusted Leg of Beef
Horseradish Cream, Mustards and Herb Mayonnaise

NEW YORK STRIPLOIN 500 (Serves 35-40 Guests)

Pepper Roasted Boneless Beef Striploin
Horseradish Cream, Mustards and Herb Mayonnaise

BEEF TENDERLOIN 500 (Serves 20-25 Guests)

Pepper Crusted Beef Tenderloin
Horseradish Cream, Mustards and Herb Mayonnaise

COLORADO RACK OF LAMB 375 (7 Chops per rack)

Mustard and Herb Crusted Rack of Lamb
English Mint Sauce

WHOLE ROASTED KAHLUA PIG 650 (Serves 75-100 Guests)

Hawaiian Style Slow Roasted Whole Hog
Hawaiian King Rolls, Pineapple Chutney

TAQUERIA 650 (Serves 75-100 Guests)

Mexican Street Style Slow Roasted Whole Hog
Warm Flour and Corn Tortillas
Tortilla Chips, Salsas and Condiments

ROAST TURKEY BREAST 350 (Serves 40-50 Guests)

Sage and Butter Basted Turkey Breast
Cranberry and Orange Chutney
Herb Mayonnaise

ROAST PORK LOIN 350 (Serves 40-50 Guests)

Herb and Garlic Roasted Pork Loin
Housemade Apple Sauce and Whole Grain Mustard Sauce

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

RECEPTION

SWEET STATIONS

Sweet Stations are priced per person and require one chef attendant at \$200 each for every 50 guests. All guarantees are required to equal the number of attending guests.

CARSON STREET SUNDAE STATION 18

Classic Ice Cream Splits and Sundaes

Ice Creams: Strawberry, Vanilla and Chocolate

Classic Toppings: Hot Fudge, Caramel, Strawberry, Pineapple, Bananas,

Nuts, Toasted Coconut, Cherries, Shaved Chocolate, Rainbow Sprinkles and Whipped Cream

Waffle Cones and Bowls

FLAMBÉ STATION 18

Served over Vanilla Bean Ice cream (Select one)

CLASSIC BANANAS FOSTER

Sliced Bananas Caramelized with Brown Sugar and Butter, flambéed with Dark Rum and Banana Liquor

BERRIES JUBILEE

Seasonal Mixed Berries marinated in Chambord and flambéed with Grand Marnier

THE CHOCOLATE FOUNTAIN 18

Warm Milk Chocolate flowing through a 3-tiered fountain

Strawberries, Marshmallows, Pound Cakes, Cookies, Crisp Pretzels and Chips, Rice Krispy Treats

BAKE SHOP PASTRIES 18

Assorted Miniature Cheesecakes, Tiramisu, Macaroons, Fruit Tarts, Chocolate Cake

Chocolate Dipped Strawberries, Lemon Napoleons, Housemade Truffles



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

BEVERAGE

COCKTAILS

All bars require one bartender for every 100 guests at \$200 each. Hosted Bars are available either by the drink or per person by the hour. Hosted Bar prices do not include sales tax and service charge. Cash Bars are available by the drink and require a \$500 minimum in revenue. Cash Bars require an additional setup fee of \$200 per bar. Cash Bar prices include sales tax and service charge.

	Call Brands per Drink		Premium Brands per Drink	
	Hosted	Cash	Hosted	Cash
Cordials	13	15	13	15
Liquor	11	12	13	15
Wine	10	11	10	11
Beer, Domestic	7	8	7	8
Beer, Imported	8	9	8	9
Soft Drinks	5	6	5	6

	Call Brands per Person	Premium Brands per Person
One hour	26	28
Each additional hour	7	8

DOMESTIC BEERS

Budweiser, Budweiser Light, Miller Lite, Coors Light, and Non-alcoholic Beer

IMPORTED AND SPECIALTY BEERS

Heineken, Corona, Sam Adams, Amstel Light
(Other beers available. Please inquire.)

SPIRITS

	Call Brands	Premium Brands
Vodka	Absolut	Ketel One
Gin	Tanqueray	Bombay Sapphire
Rum	Bacardi Light	Captain Morgan
Tequila	Cuervo Gold	Patron Silver
Canadian Whiskey	Canadian Club	Crown Royal
Scotch Whiskey	J & B	Chivas Regal
Bourbon Whiskey	Jim Beam	Jack Daniels
Brandy/Cognac	Christian Brothers	Courvoisier

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

CHAMPAGNE

G.H. Mumm, Cordon Rouge, Reims.....	120
Veuve Clicquot Ponsardin, Yellow Label, Reims.....	150
Moët & Chandon, Cuvée Dom Perignon, Épernay.....	320
Perrier-Jouët, Fleur de Champagne, Brut, Épernay.....	300

SPARKLING WINES

Domaine Ste. Michelle, Extra Dry, Columbia Valley.....	46
Korbel, Brut, California.....	42
Prosecco, Astoria.....	50

BLUSH WINES

White Zinfandel, Beringer, California.....	36
--	----

WHITE WINES

Chardonnay, House Selection.....	36
Chardonnay, Cakebread Cellars, Napa.....	99
Chardonnay, Ferrari-Carona, Sonoma.....	78
Chardonnay, Jordan Vineyards & Winery, Russian River.....	70
Chardonnay, Kendall-Jackson, Vintners Reserve, North Coast.....	48
Chardonnay, Robert Mondavi, Carneros.....	49
Chardonnay, Sonoma-Cutter, Russian River Ranches, Sonoma.....	63
Pinot Grigio, Santa Margherita, Valadige.....	61
Moscato, Saracco, d'Asti.....	60

RED WINES

Cabernet Sauvignon, House Selection	40
Cabernet Sauvignon, Jordan Vineyards & Winery, Alexander Valley, Sonoma	121
Cabernet Sauvignon, Cakebread Cellars, Napa.....	187
Cabernet Sauvignon, Kendall-Jackson, Vintner's Reserve, North Coast.....	52
Cabernet Sauvignon, Robert Mondavi, Napa.....	92
Cabernet Sauvignon, Silver Oak Cellars, Alexander Valley, Sonoma	167
Merlot, House Selection	40
Merlot, Ferrari-Carano, Sonoma.....	51
Merlot, Kendall-Jackson, Vintner's Reserve, North Coast.....	49
Merlot, Cakebread Cellars, Napa	146
Pinot Noir, Clos du Bois, Sonoma.....	56
Chianti Classico, Ruffino, Riserva Ducale, Tuscany	59



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

BEVERAGE

CORDIAL SERVICE

Choice of four of the following liqueurs:

*Kahlua

Frangelico

*Chambord

Courvoisier

Hennessy

Rémy VSOP

*Grand Marnier

Bailey's Irish Cream

Sambuca Romana

13 per drink

ADDITIONAL BEVERAGES

Champagne Punch 75 per gallon

Non-alcoholic Punch 65 per gallon

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

CAKES

10" decorated cake - 16 persons	\$136
12" decorated cake - 24 persons	\$204
¼ decorated sheet cake - 24 persons	\$168
½ decorated sheet cake - 48 persons	\$336
full decorated sheet cake - 96 persons	\$480

WEDDING CAKES

10" cake - 16 persons	\$136
12" cake - 24 persons	\$204
2 tier cake (6" 8") - 20 persons	\$170
2 tier cake (8" 10") - 28 persons	\$238
2 tier cake (10" 12") - 36 persons	\$306
3 tier cake (6" 8" 10") - 42 persons	\$357
3 tier cake (8" 10" 12") - 52 persons	\$442

TRADITIONAL CAKES

FLAVORS: White, yellow, chocolate sponge cake, chocolate black out or lemon

FILLINGS: Vanilla or chocolate whipped cream, Bavarian cream, buttercream, chocolate truffle, white chocolate mousse, lemon crème, raspberry mousse or strawberry mousse

SEASONAL BERRIES: Raspberries, blueberries or strawberries

ICINGS: Vanilla or chocolate whipped cream, buttercream or chocolate glaze

CLASSIC CAKES

CARROT CAKE: vanilla cream cheese frosting

CHEESE CAKE: New York style sour cream cheese cake

RED VELVET CAKE: vanilla cream cheese filling

COCONUT CRÈME CAKE: coconut sponge cake & coconut crème filling

TIRAMISU CAKE: vanilla sponge cake, espresso, Marsala & mascarpone cheese filling

GERMAN CHOCOLATE: chocolate sponge cake & classic German chocolate filling

STRAWBERRY SHORTCAKE: vanilla sponge cake, fresh strawberries & whipped cream

GOLDEN NUGGET SIGNATURE CAKES

SALTED CARAMEL MOUSSE: vanilla sponge cake, salted caramel mousse and chocolate ganache

THE OREO: blackout cake, Oreo crème filling, Oreo crème icing and chocolate dipped Oreos

CASSATA: angel food cake, ricotta cheese filling and fresh strawberries

BANANA: banana sponge cake, peanut butter mousse and chocolate ganache

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

CATERING POLICIES

GUARANTEES - Guarantees for all functions must be given to the Catering Office by 12 noon three working days prior to the function. If no guarantee is received, the last received number of persons will be used as the guarantee. Actual charges will be based on the guaranteed number, or the number of people actually served, whichever is greater. In addition, we will not be obligated to serve or set for more than 3% above your guaranteed number. If the guarantee falls below 15% of the original number of estimated attendees, Golden Nugget reserves the right to charge room rental, charge service fees and/or relocate your group to a smaller room.

TAX AND SERVICE CHARGE - All food and beverage prices are subject to state sales tax, currently 8.375% and 23% service charge. Tax-exempt organizations must furnish a certificate of exemption to the Catering Office at least three weeks prior to the event.

MINIMUMS AND ADDITIONAL FEES - There are 25 person minimum guarantees for most menus unless otherwise noted. For all food functions fewer than 25 people there will be a \$250.00 labor charge in addition to being charged for the minimum amount of guests. A \$300.00 fee will be charged for any additional set-up on the day of the function. A \$200.00 fee will be charged if the room set-up is to be changed within 48 hours of the function. Additional fees of \$200.00 per 15 minutes will be assessed, when events exceed the contracted ending time.

FOOD AND BEVERAGE - Prices are subject to change without notice. The Golden Nugget Catering Department is the sole provider of all food and beverage served in the banquet facilities. Food or beverages may not be removed from the banquet facilities.

DEPOSIT, PAYMENT AND CANCELLATION - The Catering Department will determine the deposit amount and due date. Unless credit has been established in advance with the Golden Nugget, full payment of the estimated balance is due 30 days prior to the function. The function sponsor agrees, by signing the Banquet Event Orders for food, beverage, and/or services, he/she acknowledge the fact that there is no dispute over such services. The sponsor is solely responsible for the payment of the total amount due. Any cancellation will result in loss of deposit. Any cancellation received within three months will result in charges based upon the following:

- 90 to 45 days prior - Loss of deposit plus 25% of estimated catering revenue
- 16 to 44 days prior- Loss of deposit plus 50% of estimated catering revenue
- 15 days prior to day of function - Loss of deposit plus 100% of estimated catering revenue

DISPLAYS, EXHIBITS, SIGNS AND DECORATIONS - Displays, signs, and decorations must be of professional quality and may not be used unless the Golden Nugget gives written approval for them. Affixing any materials to the walls, floors, or ceilings is not permitted. Any banners that need to be hung will be done by the Golden Nugget Staff at a charge. A charge of \$35.00 per table will apply when four or more display and/or tabletop exhibit tables are requested in a room. Any function that has an admission charge or fee, or has merchandise for sale, must be approved and licensed with the City of Las Vegas License Board. A copy of the certificate must be presented to the Catering Office two weeks prior to the event.

AUDIOVISUAL EQUIPMENT - All audiovisual equipment requests must be directed through ENCORE EVENT TECHNOLOGIES. Sub-contracting or providing your own audiovisual equipment and/or services is not permitted.

NEVADA CLEAN INDOOR AIR ACT - In accordance with the Nevada Clean Indoor Act, smoking is not permitted anywhere in the Carson Tower Convention Center Level and Grand. Please disseminate this information to attendees of your event.

LIQUOR SERVICE - One bar is required for every 100 guests. For all bars, a labor charge of \$200.00 for each bartender will be added to the banquet check. Cash bars require a minimum of \$500.00 in revenue and an additional \$200.00 set up fee.

SECURITY - Should you desire to provide security or the Golden Nugget require you to have security for your event, only Golden Nugget security personnel may be used.

DAMAGE TO EQUIPMENT OR FACILITIES - Patron agrees to be responsible for any damage done to equipment or function room during the time the premises is under their control, including but not limited to, damage or excessive cleanup made necessary by florists, decorators, or outside agencies during set-up or tear-down.