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  23
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  27
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
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   34
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    40
An assortment of the season’s best Melons, Pineapple and Berries
Toasted Honey Oat Granola
Plain and Fruit Yoghurts
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  59

BREAKFAST STARTERS
Chilled Juices, Fresh Cut Fruits and Berries, Breakfast Pastries
Breakfast Parfaits, Bagels 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 12
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
BREAKFAST

SEATED PERFORMANCES
Our plated breakfast selections are priced per person and served with chilled juices, fresh cut fruit and berries, freshly brewed coffee, decaffeinated coffee and selection of hot teas.

AMERICAN BREAKFAST  29
Farm Fresh Scrambled Eggs
Home Fried Potatoes
Breakfast Sausage Links and Applewood Smoked Bacon

EGGS BENEDICT  30
Two Farm Fresh Poached Eggs
Served on Toasted English Muffins with Canadian Bacon and Hollandaise Sauce
Home Fried Breakfast Potatoes

NEW YORK STEAK AND EGGS  38
Grilled Center Cut New York Steak
Farm Fresh Scrambled Eggs
Rosemary Roasted Fingerling Potatoes

FRENCH TOAST  30
Cinnamon Brioche French Toast topped with Bourbon Vanilla Peaches
Warm Maple Syrup and Whipped Butter
Breakfast Sausage, Applewood Smoked Bacon

Plated Breakfast menus are for a minimum of 25 guests
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

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................................. 72 Per Gallon
Decaffeinated Coffee........... 72 Per Gallon
Premium Hot Teas............... 72 Per Gallon
Iced Tea............................. 72 Per Gallon
Bottled Juices ....................... 4 Each
Mineral Water ...................... 5 Each
Red Bull ............................. 6 Each
Assorted Sodas ...................... 5 Each
GN Spring Water ................. 4.5 Each
Starbucks Frappuccinos ......... 5 Each
- vanilla and mocha
Milk.................................... 4 Each
-2%, Skim, Chocolate
Homemade Smoothies.............. 27 Per Liter
Fruit Juice.......................... 23 Per Liter

PM
Chocolate Brownies ............. 50 Per Dozen
Blondies............................ 50 Per Dozen
Assorted Cookies ............... 50 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 Each
Assorted Yogurts ................. 4 Each
Assorted Candy Bars ............. 4 Each
Ice Cream Bars .................... 4 Each
Energy Bars ......................... 4 Each
Granola Bars ....................... 4 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
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
FOCACIA, OLIVE OIL AND BALSAMIC VINEGAR
DESSERTS
Tiramisu, Ricotta Cheese Cake, Italian Fruit Truffles
ADD A SOUP SELECTION 5 PER PERSON
PASTA E FAGIOLI
White Bean and Pasta Soup

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**
Thinline 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  72
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  72
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
BUFFET SELECTIONS CONTINUED

“THE GROTTO” BUFFET DINNER 78

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 83

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
BUFFET SELECTIONS CONTINUED

“SALT GRASS” BBQ DINNERT Buffet  81

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
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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
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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

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 BRULÉE
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 NAPOLÉON
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 BRULÉE 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 Medalions ........................................................................... 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  375 (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  400 (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  475 (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
Breadcumb 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  400 (serves approximately 40-50 guests)
Crisp Seasonal and Baby Vegetables with Buttermilk Ranch Dip and Roasted Red Pepper Aioli

FRESH FRUIT DISPLAY  400 (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
TABBOLI - 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

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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 Hawaiian 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 Soft 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

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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

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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
Gaucho 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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BAKED HAM</strong> 325 (Serves 40-50 Guests)</td>
<td>Brown Sugar Baked Ham</td>
<td>Sun-dried Apricot Chutney</td>
</tr>
<tr>
<td><strong>CHICAGO STEAMSHIP ROUND OF BEEF</strong> 900 (Serves 200-225 Guests)</td>
<td>Salt and Pepper Crusted Leg of Beef</td>
<td>Horseradish Cream, Mustards and Herb Mayonnaise</td>
</tr>
<tr>
<td><strong>NEW YORK STRIPLOIN</strong> 500 (Serves 35-40 Guests)</td>
<td>Pepper Roasted Boneless Beef Striploin</td>
<td>Horseradish Cream, Mustards and Herb Mayonnaise</td>
</tr>
<tr>
<td><strong>BEEF TENDERLOIN</strong> 500 (Serves 20-25 Guests)</td>
<td>Pepper Crusted Beef Tenderloin</td>
<td>Horseradish Cream, Mustards and Herb Mayonnaise</td>
</tr>
<tr>
<td><strong>COLORADO RACK OF LAMB</strong> 375 (7 Chops per rack)</td>
<td>Mustard and Herb Crusted Rack of Lamb</td>
<td>English Mint Sauce</td>
</tr>
<tr>
<td><strong>WHOLE ROASTED KAHLUA PIG</strong> 650 (Serves 75-100 Guests)</td>
<td>Hawaiian Style Slow Roasted Whole Hog</td>
<td>Hawaiian King Rolls, Pineapple Chutney</td>
</tr>
<tr>
<td><strong>TAQUERIA</strong> 650 (Serves 75-100 Guests)</td>
<td>Mexican Street Style Slow Roasted Whole Hog</td>
<td>Warm Flour and Corn Tortillas</td>
</tr>
<tr>
<td><strong>ROAST TURKEY BREAST</strong> 350 (Serves 40-50 Guests)</td>
<td>Sage and Butter Basted Turkey Breast</td>
<td>Cranberry and Orange Chutney</td>
</tr>
<tr>
<td><strong>ROAST PORK LOIN</strong> 350 (Serves 40-50 Guests)</td>
<td>Herb and Garlic Roasted Pork Loin</td>
<td>Housemade Apple Sauce and Whole Grain Mustard Sauce</td>
</tr>
</tbody>
</table>

*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.

<table>
<thead>
<tr>
<th>Call Brands per Drink</th>
<th>Premium Brands per Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hosted</td>
<td>Cash</td>
</tr>
<tr>
<td>Cordials</td>
<td>13</td>
</tr>
<tr>
<td>Liquor</td>
<td>11</td>
</tr>
<tr>
<td>Wine</td>
<td>10</td>
</tr>
<tr>
<td>Beer, Domestic</td>
<td>7</td>
</tr>
<tr>
<td>Beer, Imported</td>
<td>8</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Call Brands per Person</th>
<th>Premium Brands per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>One hour</td>
<td>26</td>
</tr>
<tr>
<td>Each additional hour</td>
<td>7</td>
</tr>
</tbody>
</table>

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**

- Vodka: Absolut
- Gin: Tanqueray
- Rum: Bacardi Light
- Tequila: Cuervo Gold
- Canadian Whiskey: Canadian Club
- Scotch Whiskey: J & B
- Bourbon Whiskey: Jim Beam
- Brandy/Cognac: Christian Brothers

**Premium Brands**

- Ketel One
- Bombay Sapphire
- Captain Morgan
- Patron Silver
- Crown Royal
- Chivas Regal
- Jack Daniels
- 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

*All prices are subject to change and do not include prevailing sales tax and service charge*
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  $96
12” decorated cake - 24 persons  $110
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  $112
12” cake - 24 persons  $168
2 tier cake (6” 8”) - 20 persons  $170
2 tier cake (8” 10”) - 28 persons  $230
2 tier cake (8” 12”) - 36 persons  $290
3 tier cake (6” 8” 12”) - 42 persons  $400
3 tier cake (8” 10” 12”) - 52 persons  $460

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

Prices are subject to change and do not include 8.25% tax and 22% 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 8.25% 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 8.25% and 22% 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.