

Where Exceeding Your Expectations is a Daily Event.

2021 Meeting & Event Dining

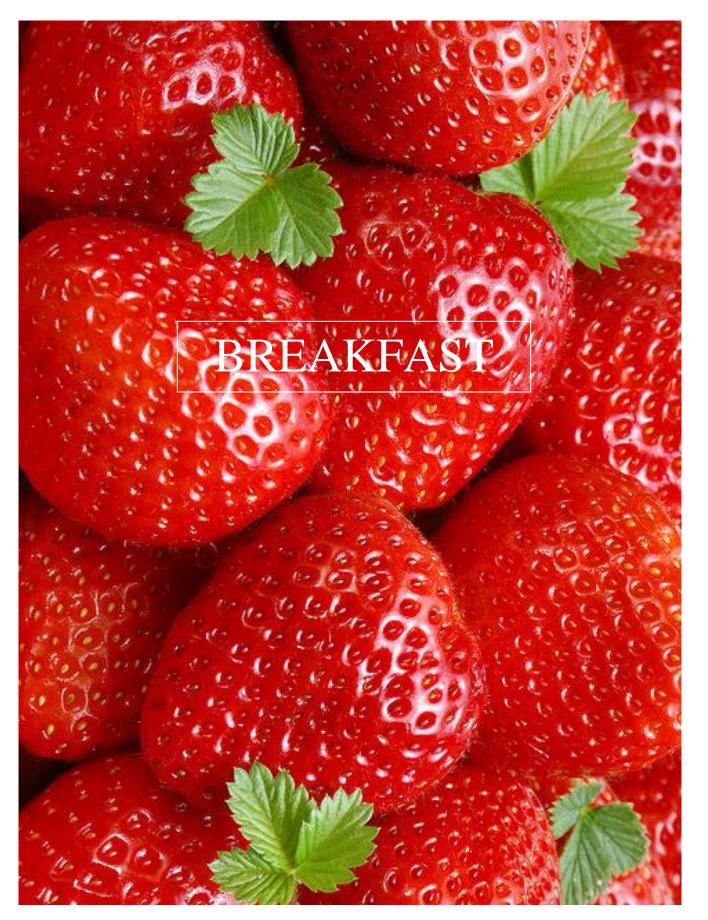




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# **Continental Breakfast**

Based on 90 minutes of service for a minimum of 15 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person. Beverages will be available for the duration of the meal.

# The Sunrise

Fresh Orange and Cranberry Juice Chef's Basket of Freshly Baked Pastries and Muffins (*Two pieces per person*) Butter, Honey and Preserves Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas 18 PER PERSON

# The Deluxe

Fresh Orange and Cranberry Juice Seasonal Fruits and Berries Fruit Yogurt and Granola Chef's Basket of Freshly Baked Pastries and Muffins (*Two pieces per person*) Butter, Honey and Preserves Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas 22 PER PERSON

# The Healthy Start

Fresh Orange and Cranberry Juice Seasonal Fruits and Berries Cottage Cheese with Peaches and Pineapples Fruit Yogurt and Granola Chef's Basket of Freshly Baked Bran Muffins (*Two pieces per person*) Honey, Butter, and Preserves Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas 25 PER PERSON

Breakfast served until 10 a.m.

# **Breakfast Buffets**

Based on 90 minutes of service for a minimum of 15 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person. Beverages will be available for the duration of the meal.

# Old School

Fresh Orange and Cranberry Juice Fruit Yogurt and Granola Farm Fresh Scrambled Eggs Applewood Smoked Bacon Strips and Sausage Links Breakfast Potatoes Croissants, Muffins and Danish Butter and Assorted Preserves Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas 27 PER PERSON

## The Classic

Fresh Orange and Cranberry Juice Diced Seasonal Melon Fruit Yogurt and Granola Farm Fresh Scrambled Eggs Applewood Smoked Bacon Strips Hickory Smoked Ham Breakfast Potatoes Buttermilk Pancakes Served with Maple Syrup and Whipped Butter Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas 31 PER PERSON

# The Rancher

Fresh Orange and Cranberry Juice Seasonal Sliced Fruit and Berries Fruit Yogurt and Granola Farm Fresh Scrambled Eggs Chicken Fried Steak Homemade Country Beef Hash Oven Roasted Breakfast Potatoes Buttermilk Biscuits with Country Gravy Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas 33 PER PERSON

Breakfast served until 10 a.m.

## Your Way Breakfast

Fresh Orange, Cranberry or Grapefruit Juice (Choice of 2) Seasonal Sliced Fruit and Berries Assorted Individual Fruit Yogurts Farm Fresh Scrambled Eggs with Cheddar Cheese and Chives Breakfast Potatoes

<u>Choice of Two Meats</u>: Grilled Sausage Grilled Chicken Sausage Applewood Smoked Bacon Strips Turkey Bacon Grilled Ham

<u>Choice of One:</u> Waffles with Fruit Compote Pancakes with Maple Syrup Brioche French Toast with Maple Syrup Buttermilk Biscuits and Country Gravy

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas 33 PER PERSON

# **Plated Breakfasts**

Based on 90 minutes of service for a minimum of 15 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person. Beverages will be available for the duration of the meal.

# Traditional

Fresh Orange Juice Farm Fresh Scrambled Eggs

CHOICE OF ONE:

Bacon Strips Grilled Country Sausage Links Hot Hatch Chili Sausage Country Ham 24 PER PERSON 24 PER PERSON 24 PER PERSON 25 PER PERSON

Breakfast Potatoes Basket of Assorted Danish and Croissants – *1.5 per person (Preset)* Butter and Assorted Preserves Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

# Steak and Eggs

Fresh Orange Juice Seasonal Sliced Fruit Plate (*Preset*) Grilled New York Steak Farm Fresh Scrambled Eggs Breakfast Potatoes Basket of Assorted Pastries (*Danish and Croissants – 1.5 per person*) (*Preset*) Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas 30 PER PERSON

2021 Catering Menus

# **Breakfast Enhancements**

Must be ordered with a Breakfast

- **Toaster Station** / Sliced Breads (White, Wheat, Sourdough, and Rye) with Cream Cheese, Butter, Preserves, Peanut Butter. 5 PER PERSON
- **Brioche French Toast** / Served with Butter, Warm Maple Syrup and Berry Compote. 6 PER PERSON (*Minimum of 10*)
- **Buttermilk Pancakes** / Served with Warm Maple Syrup and Butter. 6 PER PERSON (*Minimum of 10*)
- Farm Fresh Scrambled Eggs 6 PER PERSON (*Minimum of 10*)
- Warm Croissant Sandwich / Eggs, Sausage, and American Cheese. 7 EACH (Minimum of 10)
- Breakfast Burrito / Warm Tortilla with Scrambled Eggs, Sausage, Cheddar Cheese and Breakfast Potatoes Served with Fresh Salsa and Sour Cream.
   7 EACH (Minimum of 10)
- **Bagels and Lox with Cream Cheese** 8 PER PERSON (*Minimum of 12*)
- Frittata / Eggs, Spinach, Tomatoes, and Mushrooms or Eggs, Chorizo, Jack Cheese, Roasted Hatch Green Chiles and Cilantro.
   7 PER PERSON (Minimum of 25)
- Omelet Station / Fresh Eggs, Onions, Mushrooms, Tomatoes, Spinach, Peppers, Ham, Bacon and Cheddar Cheese. Egg Whites and Egg Beaters Available.
   8 PER PERSON (Minimum of 25)
   150 PER CHEF (One Chef required for every 75 attendees)
- Waffle Bar / Whipped Cream, Apple Cinnamon Compote, Strawberry Compote, Blueberry Compote, Peach Compote, Chocolate Chips, Toasted Peanuts, Maple Syrup and Sweet Butter
   8 PER PERSON
   150 PER CHEF (One Chef required for every 75 attendees)
- Sugar Free and Whole Grain Cereals with Whole and Skim Milk 4.50 EACH
- Oatmeal or Cream of Wheat / Served with Raisins and Brown Sugar. 5 EACH
- Grits Served with Cheddar Cheese and Butter 5 EACH
- Southwestern Tofu Scramble with Salsa 6 PER PERSON (*Minimum of Ten*)
- Scrambled Egg Whites 7 PER PERSON (*Minimum of 10 people*)
- Fruit Skewers with Honey Yogurt Dip (Five pieces of fruit per skewer) 8 EACH (Minimum of 25 people)

# Brunch

Based on 90 minutes of service for a minimum of 25 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person. Beverages will be available for the duration of the meal.

## South Point Brunch

Freshly Squeezed Orange Juice Chilled V-8 and Cranberry Juice

Fresh Seasonal Sliced Fruits Red Skin Sour Cream Potato Salad Ancient Grain Salad

Traditional Eggs Benedict Farm Fresh Scrambled Eggs Beef Medallions with Green Peppercorn Demi Applewood Bacon Strips Lyonnaise Potatoes

Chicken Scaloppini with Spinach, Mushrooms, Tomato and Madeira Sauce Seared Salmon Medallions with Citrus Beurre Blanc Fresh Vegetable Medley

Crepes with Ricotta Cheese and Strawberry Compote Mini French Pastries Assorted Coffee Cakes

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas 45 PER PERSON



**NOTE:** Carving Stations are Available (See Page 24 – Carver Required \$150)

- Glazed Pork Belly
- Ham
- Turkey
- Beef Tenderloin
- Prime Rib

Brunch is served between 10 a.m. and 3 p.m.

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.

2021 Catering Menus

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# Ala Carte Items

# ALA CARTE ITEMS

# Top of the Morning

•	Danish (Assorted)	31 P	PER DOZEN
•	Bear Claws	31 P	PER DOZEN
•	Donuts (Assorted)	31 P	PER DOZEN
•	Muffins (Assorted)	31 P	ER DOZEN
•	Assorted Fruit Breads (Apple-Cinnamon, Orange-Cranberry, and Date-Nut)	31 P	PER DOZEN
•	Streusel Fruit Coffee Cakes	31 P	PER DOZEN
•	Apple Turnovers	31 P	PER DOZEN
•	Fruit Empanadas	31 F	PER DOZEN
•	Scones (Assorted) Served with Butter and Jams	31 F	PER DOZEN
•	Croissants	31 P	PER DOZEN
•	Chocolate Croissants	31 P	PER DOZEN
•	Cinnamon Rolls (Served Warm under Heat Lamp).	33 P	ER DOZEN
•	Bagels with Cream Cheese (Plain and Strawberry / Toaster Provided)	35 P	ER DOZEN

# Healthy

•	Whole Fruit (Assortment)	36 PEI	R DOZEN
•	Fresh Seasonal Fruit (Sliced)	7 PER	PERSON
•	Yogurt and Fruit Parfait with Granola Parfait (Minimum of 10)	7 PER	PERSON
•	Granola Bars (Individually Wrapped).		3 EACH
•	Hard Boiled Eggs (Peeled and Served on Ice) (Minimum of 12))		3 EACH
•	Individual Fruit Yogurts (Minimum of 12))	•••	3 EACH
•	Tea Sandwiches to include: Chicken Salad, Cucumber wit Chive, Egg Salad,		
	Smoked Salmon and Peanut Butter and Jelly	36 PE	R DOZEN

# Sweet

•	Mini Cream Puffs	25 PER DOZEN
•	Freshly Baked Cookies (Assorted)	32 PER DOZEN
•	Chocolate Brownies	32 PER DOZEN
•	Blondie Brownies	32 PER DOZEN
•	Pecan Squares	32 PER DOZEN
•	Lemon Bars	32 PER DOZEN
•	Mini French Pastries	32 PER DOZEN
•	Cheese Cake Pops (White and Dark Chocolate)	32 PER DOZEN
•	Candy Bars (Assorted)	3 EACH
•	Ice Cream Bars (Assortment to include Dove, Haagen Daz, and Frozen Fruit Bars).	48 PER DOZEN

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# Salty

•	Large Warm Soft Pretzels with Cheese Sauce
•	Nachos with Jalapenos, Olives, Cheese Sauce and Salsa (Minimum of 10 People) 6 PER PERSON
•	Mixed Nuts (Individual Bags)
•	Trail Mix (Individual Bags)
•	Beef Jerky (Individual Bags)
•	Potato Chips (Individual Bags) 1.50 EACH
•	Pretzels (Individual Bags)

## Reception

	1	
•	Honey Roasted Peanuts	15 PER POUND
•	Mixed Nuts	.50 PER POUND
•	Party Mix	50 PER POUND
•	Trail Mix	5 PER POUND
•	Bowls of Potato Chip, Pretzels or Tortilla Chips (Serves 25 people)	30 PER BOWL
•	Dip Choices: Pico de Gallo, Guacamole, Salsa Verde, Onion,	
	Ranch, Spinach and Artichoke (Serves 25 people)	30 PER BOWL

# Themed Breaks & Beverages

# **Themed Breaks**

Our themed breaks are designed for 45 minutes of service and prepared for the full guest guarantee. Our minimum is 15 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person. Beverages will be available for the duration of the meal.

## Snack Time

Individual Bags of Pretzel Twists, Barbecued Potato Chips, Cheetos, Doritos and Lay's Original Chips Assorted Candy Bars *(one per person)* Assorted Pepsi Products *(one per person)* 14 PER PERSON

# Corner Market

Seasonal Fresh Vegetable Crudités served with Ranch Dressing Hummus with Pita Bread Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas 17 PER PERSON

# Afternoon Freeze (Minimum of 50 People)

Three Selected Flavors of Gelato Served with Whipped Cream, Seasonal Berries, Sprinkles, Butterfingers, Oreos, Salted Peanuts, Hot Fudge, Caramel Sauce and Strawberry Sauce Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas 17 PER PERSON NOTE: ONE ATTENDANT PER 75 PEOPLE IS REQUIRED - \$150 PER ATTENDANT.

## Fitness Break

Fruit Yogurt with Homemade Granola Veggie Chips Sliced Seasonal Melons with Pineapple and Berries Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas South Point Bottled Water (*one per person*) 18 PER PERSON

# Tea Time

Finger Sandwiches include: Chicken Salad, Cucumber with Chive, Egg Salad, Smoked Salmon, and Peanut Butter & Jelly Mini Fruit Tarts and Scones with Whipped Cream and Strawberry Preserves Hot Gourmet Tea and Iced Tea 18 PER PERSON

# **Themed Breaks**

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## Take Me Out to the Ballgame

Salted in the Shell Peanuts Cracker Jacks All Beef Hot Dogs and Buns with Condiments Nachos with Jalapenos and Queso Assorted Soft Drinks (*Pepsi Products*) and Bottled Water 18 PER PERSON

# Napa Valley

International Cheese Wedges with Fruit Chutney Chef's Charcuterie Board French Baguettes and Assorted Mustards Red and Green Grapes Bottled Water (*Sparkling and Flat*) 22 PER PERSON

# Build Your Own Power Bowl

Toasted Quinoa Granola Bananas, Berries, Apples, Dried Cherries Honey Apple Cider Bottled Water (*Sparkling and Flat*) 22 PER PERSON

## Beverages

	-			
•	Apple, V-8 or Cranberry Juice.	38	B PER	GALLON
•	Orange or Grapefruit Juice	4(	) PER	GALLON
•	Flavor Infused Water (Choose one: Lemon, Cucumber, Orange and Lime).	4(	) PER	GALLON
•	Lemonade, Fruit Punch or Arnold Palmer	52	2 PER	GALLON
•	Freshly Brewed Coffee or Decaffeinated Coffee	6(	) PER	GALLON
•	Selection of Herbal Teas.	60	) PER	GALLON
•	Freshly Brewed Iced Tea.	60	) PER	GALLON
•	Naked Juice (Assorted Flavors).	. 60	) PER	DOZEN
•	Half Pints of Milk.			3 EACH
•	Bottled Water (12 oz.)			4 EACH
•	Assorted Pepsi Products.			4 EACH
•	Individual Fruit Juices (Apple Juice, Grapefruit Juice, Cranberry, Grape and V8).			4 EACH
•	Assorted Gatorade Sports Drinks	•		4 EACH
•	Hot Chocolate (Individual Packets).			4 EACH
•	Red Bull Energy Drinks.			5 EACH
•	Starbuck Frappuccino			5 EACH
•	Aqua Fresco (Assorted Flavored Water).			5 EACH

## All-Day Beverage Packages

8 a.m. to 4 p.m. (Eight-hour Package)

#### Beverage Package 1 (Minimum of 20 People)

Freshly Brewed Coffee and Decaffeinated Coffee Gourmet Herbal Teas Assorted Soft Drinks (*Pepsi Products*) South Point Bottled Water 22 PER PERSON

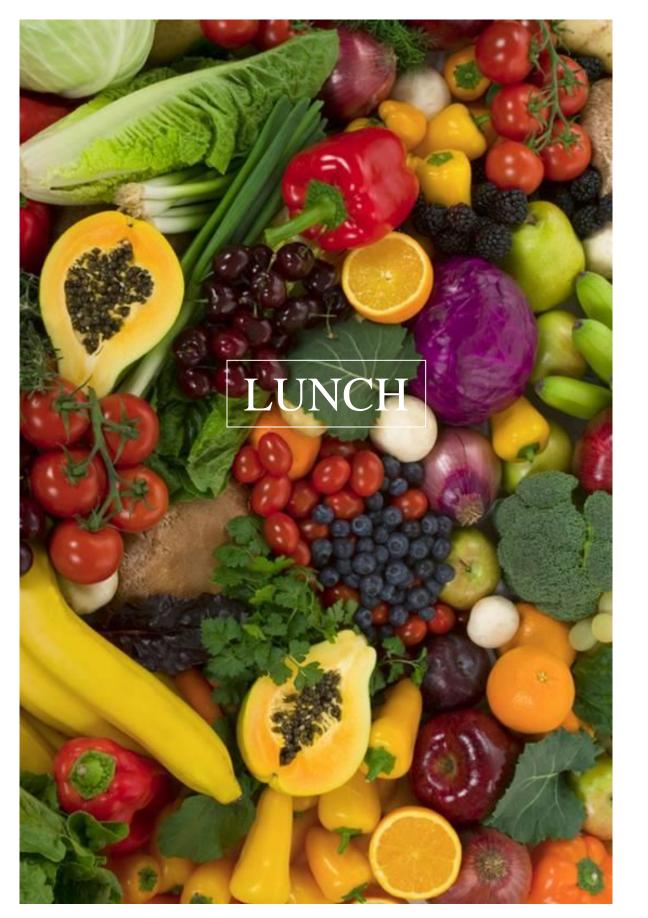
#### Beverage Package 2 (Minimum of 20 People)

Freshly Brewed Coffee and Decaffeinated Coffee Gourmet Herbal Teas Assorted Soft Drinks (*Pepsi Products*) Red Bull Energy Drinks South Point Bottled Water 24 PER PERSON

# Deluxe Coffee Station (Minimum of 25 People)

Freshly Brewed Coffee, Decaffeinated Coffee and Selections of Herbal Tea Chocolate Shavings, Carmel, Whipped Cream, Cinnamon Sticks, Cane Sugar Sticks and Assortment of Flavored Syrup 7 PER PERSON

\*Our Deluxe Coffee Station is designed for 45 minutes of service and prepared for the full guest guarantee. Our minimum is 25 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person.



# **Lunch Buffets**

Based on 90 minutes of service for a minimum of 15 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person. Beverages will be available for the duration of the meal.

# Soup, Salad and Sandwich

Chicken Noodle Soup, Beef Barley Soup, or Minestrone Soup (Choice of One)

Mixed Green Salad served with Ranch Dressing and White Apple Cider Vinaigrette Dijon Mustard Potato Salad Tortellini Salad

Select Deli Meat Presentation (*Roast Beef, Ham, Turkey and Salami*) Cheddar and Swiss Cheeses Lettuce, Tomato, Pickles, Mayonnaise, and Mustard Assortment of Fresh Baked Breads and Select Rolls Assorted Potato Chips

Banana Cream Pie German Chocolate Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea 36 PER PERSON

# The All American BBQ

Crisp Iceberg and Romaine Lettuce with Salad Bar Condiments served with Ranch and Old Venice Italian Dressings Red Skin Sour Cream and Chive Potato Salad Traditional Coleslaw

Marinated Barbeque Chicken Breasts Beer Steamed Hot Dogs Grilled Hamburgers Served with Sliced Tomato, Sliced Onion, Lettuce Leaves, Pickle Chips, Diced Onion, Ketchup, Mayonnaise, Mustard, Sweet Relish, Swiss and Cheddar Cheeses Fresh Baked Buns

Barbeque Baked Beans

Ambrosia Fruit Salad Apple Pie Bread Pudding with Crème Anglaise

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea 39 PER PERSON

Lunch is served from 10 a.m. to 2 p.m.

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.

2021 Catering Menus

# Lunch Buffets Continued...

# The Yucatan

Yucatan Greens with Shredded Cheese, Diced Tomato, Black Olives, Onion and Cucumber with Cilantro Ranch Dressing Southwest Potato Salad Jicama and Watermelon Salad

Chicken Enchiladas Beef Fajitas Pork Carnitas Flour Tortillas, Guacamole, Salsa, and Sour Cream

Refried Beans Sonora Vegetables Mexican Rice Tri-color Corn Chips with Salsa

Caramel Flan Churros (Cinnamon Dusted with Honey Drizzle)

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea 39 PER PERSON

# The Milano

Traditional Caesar Salad with Grated Parmesan, Toasted Croutons, and Caesar Dressing Cannellini Bean Salad Caprese Salad

Chicken Piccata Tri-color Cheese Tortellini with Pesto Cream Sauce Penne Pasta with Meatballs and Marinara Eggplant Parmesan

Seasonal Vegetable Garlic Bread Sticks (*warmed under a heat lamp*)

Chocolate Chip Cannoli Tiramisu Torte Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea 39 PER PERSON

Lunch is served from 10 a.m. to 2 p.m.

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.

2021 Catering Menus

# Lunch Buffets Continued...

# The Far East

Mixed Green Salad with Julienne of Vegetables and Sesame Dressing Asian Chicken Salad Cucumber, Honeydew, Ginger Salad, with Peanuts

Stir-Fried Beef and Broccoli Miso Marinated Salmon Kung Pao Chicken

Chinese Vegetables with Bok Choy Vegetable Fried Rice

Orange Wedges Mandarin Glazed Cheesecake Fortune Cookie

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Chinese and Iced Tea 39 PER PERSON

# The Vintage

California Field Greens with Cucumber and Garden Vegetables Smoked Tomato Ranch and Vinaigrette Dressings

Red Skin Pesto Potato Salad Panzanella Salad

Beef Medallions with Cabernet Reduction Turkey Scallopini with Sun-dried Tomato and Lime Beurre Blanc Pacific Seared Salmon with Tequila Cream and Corn Relish.

Orzo Pilaf Seasonal Vegetables

Fresh Fruit Salad Lemon Mousse Strawberry Shortcake

Freshly Baked Rolls and Butter Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea 41 PER PERSON

Lunch is served from 10 a.m. to 2 p.m.

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.

2021 Catering Menus

# **Plated Lunches**

Meals are based on 90 minutes of service for a minimum of 25 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person. Lunches are served with Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Beverages are only during time limit of the meal. When choosing an additional entrée, the higher price will apply to all entrees.

\*Three-Course Luncheon includes Soup or Salad, an Entrée, Rolls and Butter and Dessert.

# Soups and Salads / Select One

- **Beef Barley Soup** / A Hearty Beef Broth with Barley and Garden Vegetables.
- Chicken Noodle Soup / Diced Chicken, Fresh Vegetables, and Egg Noodles in a Rich Chicken Stock.
- Chicken Tortilla Soup / Southwestern Flavors with Corn, Tomatoes, and Tortilla Strips.
- Corn Chowder / Creamy Soup Flavored with Sweet Corn, Smoky Bacon, and Potatoes.
- **Cream of Cauliflower Soup** / Roasted Fresh Cauliflower, Cream, and Herbs.
- Homemade Minestrone / Pasta, Beans, and Garden Vegetables.
- Baby Sonoma Greens Salad / Jicama, Walnuts and Crumbled Bleu Cheese with Red Wine Vinaigrette.
- Mixed Green Salad / Fresh Tossed Garden Greens with Tomatoes, Cucumbers, Carrot Ribbons and Croutons (Choice of Dressings: Ranch, Balsamic Vinaigrette, or Thousand Island).
- Spinach Bowl / Fresh Spinach Leaves with Spring Mix, Dried Cranberries, Almonds, and Raspberry Vinaigrette Dressing.
- Southwest Wedge Salad / Iceberg Lettuce with Pico de Gallo, Cotija Cheese and Tortilla Strips with Cilantro Ranch Dressing.
- **Traditional Caesar Salad** / Crisp Romaine Leaves tossed with Parmesan Cheese, Homemade Croutons and Caesar Dressing.
- Western Salad / Chopped Lettuce, Bacon, Corn, Cheddar Cheese, and Smoked Tomato Ranch Dressing. Topped with Crisp Fried Onions.

# Hot Entrees / Select One

- **Turkey Medallions** / Turkey Medallions with Cranberry Salsa. Served with Wild Rice Blend and Fresh Seasonal Vegetables. 29 PER PERSON
- Chicken Pasta Bowl / Grilled Chicken Strips with Rigatoni Pasta, Roasted Mushrooms, Crisp Bacon, Spinach and Marsala Sauce. Served with Fresh Seasonal Vegetables.
   29 PER PERSON
- Swiss Steak / Tender Swiss Steak, Topped with Sautéed Onions, Mushroom Gravy, Mashed Potatoes and Fresh Seasonal Vegetables.
   29 PER PERSON
- Burgundy Beef Tips with Pearl Onions and Mushrooms / Tender Beef Tips Braised in Burgundy Wine, Pearl Onions and Mushrooms over Egg Noodles with Fresh Seasonal Vegetables. 29 PER PERSON

#### Lunch served from 10 a.m. to 2 p.m.

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## Hot Entrees Continued...

- Pan Seared Free Range Chicken Angelo / Sautéed with Artichoke Hearts, Mushrooms, Black Olives and White Wine Sauce served with Farfalle Pasta and Fresh Seasonal Vegetables. 30 PER PERSON
- Chicken Piccata / Sautéed with Lemon Butter and Caper Sauce served with Mushroom Orzo and Fresh Seasonal Vegetables.
   30 PER PERSON
- **Mojo Chicken** / Boneless Skinless Chicken Breast with Citrus Marinade, Black Beans, and Rice. 30 PER PERSON
- Southwest Pork Medallions / Center Cut Medallions with Maple Chipotle Pepper Glaze. Served with Garlic Mashed Potatoes and Fresh Seasonal Vegetables. 30 PER PERSON
- Roast Filet of Salmon / Salmon Filet with Citrus-Lime Fresh Herb Crust. Served with Basmati Rice Pilaf and Fresh Seasonal Vegetables.
   32 PER PERSON
- Brazilian Skirt Steak / Grilled Over an Open Flame with Chimichurri Sauce. Served with Saffron Rice Blend, and Fresh Seasonal Vegetables. 32 PER PERSON

### **Cold Entrees**

- Turkey BLT / Shaved Turkey Breast with Crisp Bacon, Lettuce and Tomato on a Croissant. Served with Red Skin Potato Salad.
   27 PER PERSON
- Chicken Caesar Wrap / Herb Tortilla with Grilled Chicken, Romaine Hearts and Caesar Dressing Served with Homemade Potato Chips and Vegetable Sticks. 28 PER PERSON
- Italian Muffuletta / Mortadella, Capicola, Genoa Salami and Provolone Cheese with Olive Salad. Served with Orzo Pasta Salad.
   28 PER PERSON
- Roast Beef / Pepper Roast Beef with Cheddar Cheese and Horseradish Cream on a Kaiser Roll. Served with Broccoli Coleslaw.
   29 PER PERSON

Lunch served from 10 a.m. to 2 p.m.

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2021 Catering Menus

### Desserts / Select One

- Apple Strudel with Crème Anglaise / Spiced apple folded in flaky pastry with vanilla custard.
- **Caramel Apple Torte** / Apple cake drizzled with caramel sauce.
- Chocolate Banana Cake / Chocolate layer cake with banana filling.
- Fresh Fruit Tart / Buttery tart shell with pastry cream, seasonal fruits and berries.
- Guava Cheesecake / New York-Style cheesecake with guava glaze.
- Peach Custard Cake / Peach flavored custard with sliced peaches.
- Strawberry Mousse Pie / Flaky crust filled with light, creamy strawberry mousse.
- **Tiramisu Torte** / Sponge cake laced with expresso coffee between layers of sweet chocolate mascarpone cheese.
- **Turtle Cheesecake** / Creamy cheesecake sprinkled with toasted pecans and chocolate chips with caramel and chocolate sauce.
- Chocolate Truffle Cake / Decadent chocolate layer cake with a rich chocolate center.

#### NOTE: Sugar Free Desserts are Available Upon Request.

Lunch served from 10 a.m. to 2 p.m.

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2021 Catering Menus



Receptions are based on 90 minutes of service.
\* Hors d'oeuvres can be Butler Passed or Served Stationary. \*

# **Cold Hors d'oeuvres**

•	Tomato Bruschetta with Fresh Basil	<b>5 PER PIECE</b>
٠	Pear, Blue Cheese, and Pecan Crostini	<b>5 PER PIECE</b>
٠	Tomato and Mozzarella Skewers	<b>5 PER PIECE</b>
٠	Antipasto Skewers with Salami, Provolone and Olives	<b>5 PER PIECE</b>
٠	Jerk Chicken and Mango Chutney Crostini	<b>5 PER PIECE</b>
٠	Peppered Beef Tenderloin with Boursin Cheese Canapé	<b>5 PER PIECE</b>
٠	Grilled Asparagus Rolled in Roast Beef	<b>5 PER PIECE</b>
٠	Prosciutto Wrapped Asparagus Tips Canapé	<b>5 PER PIECE</b>
٠	Prosciutto Wrapped Melon	<b>5 PER PIECE</b>
٠	Smoked Salmon with Caper Canapé	<b>5 PER PIECE</b>

# Seafood Selection

•	Oysters on the Half Shell	6 PER PIECE
•	Jumbo Prawns on Ice	6 PER PIECE
•	Crab Claws on Ice	7 PER PIECE
•	Chilled Lobster Medallions	ARKET PRICE
	Con timents to include Lemon, Coeltail Sauce, Beneralade, Mustand Leood Mayoun aire and Tabasso	

#### Condiments to include Lemon, Cocktail Sauce, Remoulade, Mustard Laced Mayonnaise and Tabasco.

# Hot Hors d'oeuvres

•	Smoked Pork Quesadilla	<b>5 PER PIECE</b>
•	Spinach & Artichoke Tart	<b>5 PER PIECE</b>
•	Chicken Spring Rolls with Orange Ginger Dipping Sauce	<b>5 PER PIECE</b>
•	Brie, Pear, and Walnut Beggar Purse	<b>5 PER PIECE</b>
•	Fig and Mascarpone Beggar Purse	<b>5 PER PIECE</b>
•	Spanakopita	<b>5 PER PIECE</b>
•	Artichoke with Boursin Cheese.	<b>5 PER PIECE</b>
•	Date and Apricot Brochette with Bacon	<b>5 PER PIECE</b>
•	Philly Cheese Steak Tart	<b>5 PER PIECE</b>
•	Kale and Mozzarella Filo Triangle	<b>5 PER PIECE</b>
•	Gochujang Cauliflower Bites	<b>5 PER PIECE</b>
•	Shrimp Wontons with Dipping Sauce	7 PER PIECE
•	Bacon Wrapped Scallop	7 PER PIECE
•	Chicken Wellington	7 PER PIECE
•	Beef Wellington	7 PER PIECE
•	Fried Coconut Shrimp	7 PER PIECE
•	Cocktail Filet Medallions with Creamed Horseradish	7 PER PIECE
•	Golden Fried Shrimp	7 PER PIECE

#### **STATIONARY**

Chicken Wings with Buffalo Sauce and Ranch Dressing	<b>5 PER PIECE</b>
Potsticker with Ginger Soy	<b>5 PER PIECE</b>
Chicken Fingers with Honey Mustard and Ranch Dressings	6 PER PIECE
Mini Burgers with Smoked Bacon and American Cheese	7 PER PIECE
Mini Meatball Subs	7 PER PIECE
	Chicken Wings with Buffalo Sauce and Ranch Dressing

#### Minimum of 50 Pieces per Item

# **Displays**

- Artisan Cheese Display / Wedges and Wheels of Domestic and Imported Cheeses with Homemade Chutneys and Assorted Crackers.
   300 SMALL (Serves 35).
   600 MEDIUM (Serves 70).
   850 LARGE (Serves 100).
- Vegetable Crudite / Chef's selection of Seasonal Vegetables with Ranch Dressing. 175 SMALL (Serves 35).
   350 MEDIUM (Serves 70).
   500 LARGE (Serves 100).
- Fresh & Tropical Fruit Display / Display of Sliced Fresh Seasonal Fruits and Berries with Brown Sugar Crème Fraiche. 300 SMALL (Serves 35). 500 MEDIUM (Serves 70). 700 LARGE (Serves 100).
- Antipasto Al' Italiano / Grilled Zucchini, Squashes, Roasted Bell Peppers, Asparagus Spears, Sundried Tomatoes, Marinated Olives, Artichoke Hearts, Salami and Mortadella, Provolone, and Mozzarella Cheeses. Assorted Flat Breads and Freshly Baked Rolls.
   350 SMALL (Serves 35).
   700 MEDIUM (Serves 70).
   900 LARGE (Serves 100).
- **Dips and Spreads Display** / Spinach and Artichoke, Onion Dip, Hummus Spread, Black Bean Dip, and Salsa. Served with Assorted Crackers, Pita Bread and Tri-Color Tortilla Chips. 350 LARGE (Serves 75).

# **Carving Stations**

(Carving Stations are meant to compliment a Reception or Buffet and are not a meal).

#### One Carver is Required at Each Station 150 PER CARVER

- House Smoked Salmon / Chipotle, Maple Glazed and Rolls. 225 EACH (Serves 20)
- Sugar Cured Country Ham / Served with Bourbon and Raisin Sauce, Whole Grain Mustard and Fresh Baked Rolls. 250 EACH (Serves 35)
- **Oven Roasted Turkey Breast** / Served with Cranberry Chutney and Fresh Baked Rolls. 275 EACH (Serves 30)
- Applewood Smoked Pork Loin / Served with Whole Grain Mustard and Fresh Baked Rolls. 300 EACH (Serves 30)
- **Peppered Roast Tenderloin of Beef** / Cabernet Demi Glaze Served with Horseradish Cream, Béarnais and Brioche Rolls.

375 EACH (Serves 25)

- Steamship Round of Beef / Served with Creamy Horseradish and Silver Dollar Buns. 700 EACH (Serves 200)
- Slow Roasted Prime Rib of Beef / Served with Au Jus, Creamy Horseradish and Silver Dollar Buns. 400 EACH (Serves 50)
- Glazed Pork Belly / Asian Glazed Pork Belly Served with Steamed Buns and Asian Slaw. 350 EACH (Serves 25)

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.

# **Reception Stations**

(*Reception Stations are meant to compliment a Reception and are not a meal*). **150 PER ATTENDANT (If Required)** 

#### Salad Station

- Caesar / Romaine Hearts, Focaccia Crouton, Parmesan Cheese, Creamy Caesar Dressing.
   Simple / Field Greens, Assorted Vegetables, Lemon Vinaigrette.
   One Selection / 7 PER PERSON
   Two Selections / 9 PER PERSON
   Add Grilled Chicken / ADDITIONAL 3 PER PERSON
- Nacho Bar / Tortilla Chips, Cheese Sauce, Black Olives, Pulled Pork, Shredded Chicken, Salsa, Guacamole and Jalapenos. 11 PER PERSON

#### • Pasta Station / <u>Choice of 2</u>

Tri-Colored Tortellini with Alfredo Sauce Penne Pasta with Fresh Tomatoes, Garlic and Basil Rigatoni with Italian Sausage Bolognese Farfalle with Pesto Cream Sauce Foccacia Bread 12 PER PERSON (An Attendant is Required)

• Mac & Cheese Station / <u>Choice of 2</u> Buffalo Chicken with Jack & Bleu Cheese Smoked Pork with Green Chilies and Cheddar White Cheddar Cheese and Spinach Smoked Cheddar and Bacon topped with BBQ Potato Chips 12 PER PERSON

 Grilled Cheese Station / Bite-sized Sandwiches Grilled to Order Served with Tomato Soup Shooters. Goat Cheese, Bacon, Sundried Tomato on Wheat Jalapeño Jack on Rye Peppered Boursin on Pumpernickel American Cheese on White 13 PER PERSON (An Attendant is Required)

- Chicken Wing Bar (Traditional or Breaded) / <u>Choice of 2 Sauces:</u> Hot, Mild, Barbeque, Garlic Parmesan, Habanero, Ranch, Blue Cheese served with Carrot and Celery Sticks (three pieces per person)
   13 PER PERSON
- Wok Station / Szechuan Beef with Snow Peas, and Ginger Oyster Sauce, Cashew Chicken with Oriental Vegetables, Garlic Cilantro Sauce, Jasmine Rice and Fortune Cookies. 14 PER PERSON (An Attendant is Required)

Reception Stations are for a Minimum of 50 people. An additional \$10.00 per person surcharge added to groups less than 50. Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.

2021 Catering Menus

# **Reception Stations**

(Reception Stations are meant to compliment a Reception and are not a meal). **150 PER ATTENDANT (If Required)** 

#### • Slider Bar / Choice of 2

Roast Beef with Caramelized Onions and Barbeque Sauce Pulled Chicken with Pickled Red Onions Grilled Bratwurst with Sauerkraut BBQ Pork with Coleslaw and Pickle Chips Traditional White Castle Portabella Mushroom with Balsamic Reduction 15 PER PERSON (two pieces per person)

#### • Street Taco Bar (Soft Mini Tortillas) / Choice of 3

Baja Fish Shredded Pork Braised Beef Adobo Chicken Seasoned Ground Beef Vegetarian 15 PER PERSON (two pieces per person)

Reception Stations are for a Minimum of 50 people. An additional \$10.00 per person surcharge added to groups less than 50. Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.



# **Dinner Buffets**

Based on 90 minutes of service for a minimum of 15 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person. Beverages will be available for the duration of the meal.

## The Mediterranean

Caesar Salad with Homemade Croutons and Shaved Parmesan Asparagus Spears and Pancetta with Citrus Vinaigrette Marinated Mushroom Salad

Pan Seared Chicken Angelo Salmon with Piccata Sauce Flat Iron Steak Chimichurri

Mediterranean Rice Seasonal Vegetable Medley Chef's Selection of Fresh Rolls and Butter

Chocolate Fantasy Cake Tiramisu Amaretto Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea 49 PER PERSON

## The Midwestern

BLT Salad Bowl with Ranch and Blue Cheese Dressings Apple Pecan Slaw with Black Pepper Horseradish Grilled Chilled Vegetable Platter with Balsamic Glaze

Chicken Roulade with Spinach, Ricotta Cheese and Pomodoro Sauce Branzino with Mediterranean Beans and Tomato House Smoked Tri-Tip with Barbeque Demi Glaze and Crisp Sweet Onion Strings

Roasted Yukon Potatoes Seasonal Vegetables Chef's Selection of Fresh Rolls and Butter

German Chocolate Cake Vanilla Bundt Cake with Fresh Berries and Whipped Cream Banana Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Tea 50 PER PERSON

Dinner served from 5 p.m. to 10 p.m.

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.

2021 Catering Menus

# **Dinner Buffets**

Based on 90 minutes of service for a minimum of 15 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person. Beverages will be available for the duration of the meal.

## The Metropolitan

Baby Greens with Cucumber, Red Onion, Tomatoes and Citrus Vinaigrette Honeydew and Cucumber Salad with Ginger and Nuts Crab and Farfalle Pasta Salad

Pork Loin with Apple Raisin Chutney Lemon Sage Chicken Breast with Sundried Tomato New York Strip Medallions with Mushrooms and Pearl Onions

Petite Potatoes in Herbed Butter Seasonal Vegetables Chef's Selection of Fresh Baked Rolls and Butter

Guava Cheesecake Chocolate Salted Caramel Cake Orange Almond Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea 53 PER PERSON

# The South Point

Spinach Salad with Granny Smith Apples and Red Onion Served with Raspberry Vinaigrette. Sonoma Chicken and Grape Salad Tomato and Cucumber Salad

Grilled Chicken Breast with Feta, Basil and Roast Garlic Jus Cabernet Braised Beef Short Ribs Salmon Filet with Chardonnay Beurr Blanc

Whipped Yukon Gold Potatoes Chef's Vegetable Medley Chef's Selection of Freshly Baked Rolls and Butter

Fuji Apple Tart with Vanilla Bean Cream Anglaise Chocolate Hazelnut Mousse Torte New York Style Cheesecake with Mixed Seasonal Berries

Freshly Brewed Coffee, Decaffeinated Coffee and Tea 60 PER PERSON

Dinner served from 5 p.m. to 10 p.m.

Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.

# **Plated Dinners**

Based on 90 minutes of service for a minimum of 15 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person. Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Tea. Beverages will be available for the duration of the meal. When choosing an additional entrée, the higher price will apply to all entrees.

# Soups and Salads / Select One

- Fresh Tomato Bisque with Cheese Crostini and Fresh Basil Ribbons.
- Chicken Tortilla Soup Southwestern Flavors with Corn, Tomatoes and Tortilla Strips.
- Homemade Minestrone with Pasta, Beans and Garden Vegetables.
- Classic Creamed Asparagus Soup Flavorful vegetable stock with puree of fresh Asparagus.
- Turkey White Bean Chili / Diced Fresh Turkey Breast, Cannellini Beans and Green Chilies Simmered in a Creamed Turkey Broth.
- Traditional Caesar Salad Crisp Romaine Leaves tossed with Parmesan Cheese, and Homemade Caesar Dressing.
- Pear Salad Mixed Bibb and Romaine Lettuces with Sliced Pears, Blue Cheese and Candied Pecans Served with Maple Vinaigrette.
- Italian Wedge Salad Heart of Romaine with Diced Crisp Pancetta, Teardrop Tomatoes, Crumbled Gorgonzola and Parmesan Cream Dressing
- Bibb Salad Tomatoes, Candied Walnuts and Sundried Cherries Served with Champagne Vinaigrette.
- Mediterranean Salad Seasonal Lettuces, Artichokes, Feta Cheese and Olives with Citrus Herb Dressing.
- Iceberg Wedge Salad Diced Ripe Tomatoes, Red Onion, Bacon and Blue Cheese Served with Blue Cheese Dressing.
- Caprese Salad Baby Field Greens with Sun Ripened Tomatoes and Buffalo Mozzarella with a Basil Dressing.

### Entrees / Select One

#### **Combination Entrees**

• Corn Fed Filet of Beef with a Merlot Demi Served with Chef's Choice of Starch and Fresh Seasonal Vegetables.

CHOICE OF ONE:	Grilled Chicken Breast – Forestiere Chicken Breast Stuffed with Jalapeno Pepper Jack	55 PER PERSON
	Cheese Wrapped in Bacon	56 PER PERSON
	Pacific Salmon	58 PER PERSON
	Lemon Pepper Prawns and Southern Style Grits	65 PER PERSON
	Cold Water Lobster Tail with Café de Paris Butter	MARKET PRICE

#### **From The Butcher Block**

- Grilled Flat Iron Steak / With Rosemary Roasted Potatoes and Fresh Seasonal Vegetables. 44 PER PERSON
- Center Cut New York Steak / With Lyonnaise Potato and Fresh Seasonal Vegetables. 48 PER PERSON
- Blue Ribbon Filet Mignon / With Chateau Potato and Fresh Seasonal Vegetables. 50 PER PERSON
- **Boneless Rib Eye Steak** / With Au Gratin Potatoes and Fresh Seasonal Vegetables. 52 PER PERSON

Please Select One of the Following Sauces to Compliment Your Steak:

Béarnaise, Blue Cheese Cream, Bordelaise, Chili Demi, Green Peppercorn, Pinot Noir Reduction, Roast Garlic, or Wild Mushroom

Dinner served from 5 p.m. to 10 p.m.

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# **Plated Dinners**

Based on 90 minutes of service for a minimum of 15 guests. There is an additional \$5 per person surcharge for groups with 26 to 50 people. Less than 26 guests, the surcharge is \$10 per person. Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Tea. Beverages will be available for the duration of the meal. When choosing an additional entrée, the higher price will apply to all entrees.

### Entrees / Select One

#### Additional Entrée Choices

- Seared Chicken Breast / With Olive and Tomato Tapenade and Fresh Seasonal Vegetables. 43 PER PERSON
- Pan Seared Free Range Chicken Breast / Pearl Onions, Mushroom Caps, Baby Carrots and Pasta. 43 PER PERSON
- Chicken Angelo / Tender Baked Chicken Smothered in Mushrooms, Black Olives and Artichokes in White Wine Sauce. Served with Fresh Seasonal Vegetables and Farfalle Pasta.
   43 PER PERSON
- Filet of Salmon / With Champagne Cream, Tomato and Shallot Marmalade, Blended Basmati Rice and Fresh Seasonal Vegetables.
   44 PER PERSON
- Vintner's Beef Short Rib / Braised all day in Napa Valley Merlot, Roasted Garlic Mashed Potatoes and Fresh Seasonal Vegetables.
   46 PER PERSON
- **Duroc Pork Chop** / Apple Chutney, Calvados Pork Jus, Chipotle Mashed Potato and Fresh Seasonal Vegetables. 48 PER PERSON
- Garlic Crusted Halibut / Vodka Cream Tomato Sauce with Saffron Cous Cous and Fresh Seasonal Vegetables. 50 PER PERSON

### Desserts / Select One

- Apple Strudel with Crème Anglaise / Spiced apple folded in flaky pastry with vanilla custard.
- Cappuccino Praline Torte / Layers of light Sponge Cake filled with a coffee-flavored mousse and crushed pralines.
- Carrot Cake / Traditional carrot cake with walnuts and cream cheese frosting.
- Chocolate Banana Cake / Chocolate layer cake with banana filling.
- Chocolate Tulip Cup with White Chocolate Mousse and Marinated Berries
- Chocolate Truffle Cake / Decadent chocolate layer cake with a rich chocolate center.
- Double Chocolate and Hazelnut Torte / Chocolate cake layers split by hazelnut filling.
- Flourless Chocolate Cake with Crème Anglaise / Dense chocolate cake with vanilla cream.
- Fresh Fruit Tart / Buttery tart shell with pastry cream, seasonal fruits and berries.
- Guava Cheesecake / New York-Style cheesecake with guava glaze.
- Irish Cream Cheesecake / Rich cheesecake with chocolate cookie crust, loaded with Bailey Irish Cream.
- Lemon Napoleon / Lemon custard in layers of flaky phyllo.

#### Dinner served from 5 p.m. to 10 p.m.

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### Desserts / Select One

- Oreo Cheesecake / Rich creamy cheesecake with Oreo cookie pieces.
- **Peach Custard Cake** / Peach flavored custard with sliced peaches.
- **Peanut Butter Chocolate Torte** / A chocolate cookie crust filled with peanut butter mousse and topped with chocolate ganache and chopped roasted nuts.
- Strawberry Mousse Pie / Flaky crust filled with light, creamy strawberry mousse.
- **Tiramisu Torte** / Sponge cake laced with expresso coffee between layers of sweet chocolate mascarpone cheese.
- **Turtle Cheesecake** / Creamy cheesecake sprinkled with toasted pecans and chocolate chips with caramel and chocolate sauce.
- Wild Berry Trifle / Bountiful berries layered between custard, whip cream and studded with delicious pound cake.

NOTE: Sugar Free Desserts Are Available Upon Request.

Dinner served from 5 p.m. to 10 p.m.

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# Bar Packages

\*Bartender Required / \$200.00 Bartender Fee, per bar (for up to 100 guests), for up to four hours. There is a \$50.00 charge for each additional hour, per each bar. The Bar Sales Guarantee is \$500.00 per bar prior to tax and gratuity.

## The Hosted Bar

#### Charged on Consumption

A Fully Stocked Bar featuring our Premium or Deluxe Selection of Liquors, Red and White Wine, Domestic and Imported Beers, Soft Drinks, Bottled Water, Sparkling Bottled Water, Juice and Mixers. The Prices below do not include the Service Fee or Nevada State Sales Tax.

Premium Brands				
Call Brands				
South Point Wine Selection				
Domestic Beer / Bud Light, Michelob Ultra, Miller Lite, Coors Light, Blue Moon				
Imported Beer / Corona Extra, Heineken, Stella Artois				
Cordials and Cognacs				
Soft Drinks, Bottled Water, Sparkling Bottled Water and Juice				
Red Bull, Regular and Sugar-Free				
Specialty Cocktails				

### The Cash Bar

A Fully Stocked Bar featuring our Premium or Deluxe Selection of Liquors, Red and White Wine, Domestic and Imported Beers, Soft Drinks, Bottled Water, Sparkling Bottled Water, Juice and Mixers. The Prices below are inclusive of the Service Fee and the Nevada State Sales Tax.

	CASH
Premium Brands	9
Call Brands	8
South Point Wine Selection	8
Domestic Beer / Bud Light, Michelob Ultra, Miller Lite, Coors Light, Blue Moon	7
Imported Beer / Corona Extra, Heineken, Stella Artois	8
Cordials and Cognacs	10
Soft Drinks, Bottled Water, Sparkling Bottled Water and Juice	5
Red Bull, Regular and Sugar-Free	6
Specialty Cocktails	11

# The Hourly Bar

All packages are charged on the total number of guests guaranteed and include our Premium or Deluxe Selection of Liquors, Red and White Wine, Domestic and Imported Beers, Soft Drinks, Bottled Water, Sparkling Bottled Water, Juice and Mixers.

	CALL	PREMIUM
One Hour	22 PER PERSON	24 PER PERSON
Two Hours	28 PER PERSON	30 PER PERSON
Three Hours	34 PER PERSON	<b>36 PER PERSON</b>
Four Hours	40 PER PERSON	42 PER PERSON

### Bar Selections

Premium	E SHOT DRINK
Absolut Vodka	
Tanquerey Gin	
Barcardi Rum	
Don Julio Tequila	
Jack Daniels Whiskey	
Jameson Irish Whiskey	
Crown Royal Canadian Whiskey	
Chivas Regal Scotch	
Bulleit Bourbon	
House Selected Upgraded Wines	
Call	E SHOT DRINK
Skyy Vodka	
Smirnoff Vodka	
Bombay Gin	
Malibu Rum	
Captain Morgan Spiced Rum	
Sauza Blue Tequila	
VO Whiskey	
Jim Beam Bourbon	
Dewar's Scotch	
House Selected Wines	
Cordials	GLE SHOT DRINK
Amaretto	
Baileys Irish Cream	
Drambuie	
Kahlua	
Romana Sambuca	
Frangelico	
Hennessey VS	
Cocktail Stations	

*Charged on consumption. Minimum of 50 people.* \*Bartender Required / \$200.00 Bartender Fee, for up to four hours. There is a \$50.00 charge for each additional hour, per each bar.

Margarita Station	10 PER EACH
Bloody Mary Station	7 PER EACH
Mimosa and Bellini Bar	7 PER EACH

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# Wine / Bottles

#### Champagne and Sparkling

Korbel Extra Dry	25
Ruffino Prosecco	33
Domaine Chandon Brut	33
Moet & Chandon Imperial Brut	75
	Ruffino Prosecco       Domaine Chandon Brut

#### Chardonnay

230	Kendall Jackson "Vintners Reserve" - California	25
800	Vintage Cowboy - Paso Robles, California	29
227	Chateau Ste. Michelle "Canoe Ridge Estate" - Washington	30
251	Louis Jadot Pouilly-Fuisse - Burgundy, France	34
229	Sonoma Cutter - Russian River, California	36
224	Ferrari-Carano - Alexander Valley, California	46

#### Sauvignon Blanc

242	Kim Crawford - Marlborough, New Zealand	29
612	Rodney Strong "Charlottes Home" - Sonoma, California	34

#### Alternative White

154	Beringer White Zinfandel - California	25
353	Chateau Ste. Michelle Riesling - Columbia Valley, Washington	25
350	Borgo Magredo Pino Grigio "Mosaic"- Friuli, Italy	29
253	Santa Margherita Pino Grigio - Valdadige, Italy	41

#### Cabernet Sauvignon

Kendall Jackson "Vintners Reserve" – Sonoma County, California	25
Vintage Cowboy – San Luis Obispo, California	30
Louis M. Martini – California	31
4 Cellars – Washington	35
Simi Winery – Alexander Valley, California	36
Robert Mondavi – Napa, California	45
Stags Leap "Artemis" – Napa, California	80
	Vintage Cowboy – San Luis Obispo, California

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# Wine / Bottles (Continued)

#### Merlot

127	Chateau Ste. Michelle – Columbia Valley, Washington	33
125	Columbia Merlot – Washington	35
126	Clos du Bois "Sonoma Reserve" – Alexander Valley, California	38
124	Keenan – Napa, California	54
	-	

#### Pinot Noir

#### Bin #

135	MacMurray Ranch – Sonoma Coast, California	27
134	LaCrema – Monterey, California	31
133	Santa Caroline RSV 18 – Chile	35
132	Folly of the Beast – California	37
Alternative	Reds	

# 149Jacob's Creek "Reserve Shiraz" – Barossa, Australia28151St. Francis "Old Vines" Zinfandel – Sonoma, California29150Um Ron Montepulciano35152Fess Parker Syrah – Santa Barbara, California36

#### House Wines

House Wines are available. Please speak with your Catering Manager for additional details.