

*SOUTH POINT*



CATERING MENUS 2023

# WELCOME TO SOUTH POINT

Hosting your event at our exceptional facilities affords your guests a delectable culinary experience and exceptional customer service. With a seasoned culinary staff and experienced Catering professionals we will meet and surpass all your event needs.

Our full service Catering and Banquet Teams work with you from the beginning process of your event details to the flawless preparation of your selected menus. The Banquet Team ensures remarkable customer service to meet all your expectations.

Whether your are hosting a intimate dinner for 50 guests or have meal functions for 1500 attendees, the South Point Catering and Banquet Teams will guide you through and deliver unforgettable events.

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# BREAKFAST





# Continental Breakfast

*Based on 90 minutes of service for a minimum of 15 guests.  
\$10 per person surcharge for groups less than 26 guests.  
\$5 per person surcharge for groups with 26 to 50 people.*



## **Breakfast Includes:**

Fresh Orange Juice  
Select Individual Fruit Juices (*V-8, Apple, Cranberry, and Grapefruit*)  
Freshly Brewed Coffee  
Decaffeinated Coffee  
Gourmet Herbal Teas

## **The Sunrise**

**20 per person**

Assorted Fresh Baked Pastries and Muffins (*2 pieces per person*)  
Butter and Assorted Preserves

## **The Deluxe**

**24 per person**

Seasonal Fruits and Berries  
Fruit Yogurt and Granola  
Assorted Fresh Baked Pastries and Muffins (*2 pieces per person*)  
Butter and Assorted Preserves

## **The Healthy Start**

**27 per person**

Seasonal Fruits and Berries  
Cottage Cheese  
Plain Yogurt and Granola with Almonds, Pepita, Honey, Blueberries,  
Shaved Coconut, Raisins, and Kashi Cereal  
Assorted Fresh Baked Bran Muffins (*2 pieces per person*)  
Butter and Assorted Preserves

*Breakfast served until 10 a.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.*

# Breakfast Buffets

*Based on 90 minutes of service for a minimum of 15 guests.  
\$10 per person surcharge for groups less than 26 guests.  
\$5 per person surcharge for groups with 26 to 50 people.*

## **Breakfast Includes:**

Fresh Orange Juice  
Select Individual Fruit Juices (*V-8, Apple, Cranberry, and Grapefruit*)  
Freshly Brewed Coffee  
Decaffeinated Coffee  
Gourmet Herbal Teas

## **Old School**

**29 per person**

Fruit Yogurt and Granola  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon and Grilled Sausage Links  
Daily Crafted Breakfast Potatoes  
Croissants, Muffins, and Danishes  
Butter and Assorted Preserves  
Pancakes or Waffles with Warm Maple Syrup an additional \$6.00 per person

## **South of the Border**

**31 per person**

Seasonal Diced Fruit dusted with Tajin  
Mexican Scrambled Eggs with Diced Peppers and Onions  
Steak Picado with Flour Tortillas and Fire Roasted Salsa  
Chili Relleno  
Sweet Potato Hash  
Tres Leches French Toast  
Warm Maple Syrup

*Breakfast served until 10 a.m.*

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# Breakfast Buffets

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person surcharge for groups less than 26 guests.*

*\$5 per person surcharge for groups with 26 to 50 people.*

## **Breakfast Includes:**

Fresh Orange Juice

Select Individual Fruit Juices (*V-8, Apple, Cranberry, and Grapefruit*)

Freshly Brewed Coffee

Decaffeinated Coffee

Gourmet Herbal Teas

## **The French Quarter**

**33 per person**

Fresh Sliced Seasonal Melons

Warm Sugar Dusted Beignets

Cheddar Cheese Grits

Farm Fresh Scrambled Eggs

Chicken Fried Steak

Applewood Smoked Bacon

Smoked Sausage and Onions

Buttermilk Biscuits

Country Gravy

## **West Coast**

**35 per person**

Fresh Sliced Seasonal Melons

Mini Bagels with Cream Cheese, Smoked Salmon, Sliced Tomato, Red Onion and Capers

Oatmeal with Dried Fruits, Almonds, Brown Sugar and Blueberries

Scrambled Eggs with Mushrooms and Jack Cheese

Grilled Tenderloin of Beef

Applewood Smoked Bacon

Daily Crafted Breakfast Potatoes

Whole Wheat Pancakes

Warm Maple Syrup

*Breakfast served until 10 a.m.*

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# Plated Breakfasts

*Based on 90 minutes of service for a minimum of 15 guests.  
\$10 per person surcharge for groups less than 26 guests.  
\$5 per person surcharge for groups with 26 to 50 people.*

## **Plated Breakfast Includes:**

Fresh Orange Juice  
Freshly Brewed Coffee  
Decaffeinated Coffee  
Gourmet Herbal Teas

## **Mexican Breakfast Quiche**

**25 per person**

Spinach, Green Chilies, Roasted Peppers, Queso Fresco and Egg  
Jalapeño Bacon  
Herbed Hash Browns  
Assorted Mexican Pastries in a basket

## **Traditional**

**26 per person**

Farm Fresh Scrambled Eggs  
Daily Crafted Breakfast Potatoes  
Applewood Smoked Bacon  
Grilled Sausage Link  
Assorted Pastries in a Basket  
Butter and Assorted Preserves

## **Steak and Eggs**

**30 per person**

Seasonal Fruit Plate  
Grilled New York Steak  
Farm Fresh Scrambled Eggs  
Daily Crafted Breakfast Potatoes  
Assorted Pastries in a Basket  
Butter and Assorted Preserves

## **New York Steak Ranchero**

**32 per person**

Grilled New York Steak with Fire Roasted Tomato, Grilled Onions,  
Poblano Pepper, and Ranchero Sauce  
Farm Fresh Scrambled Eggs  
Potatoes O'Brien  
Seasonal Fruit Cup  
Assorted Pastries in a Basket  
Butter and Assorted Preserves

*Breakfast served until 10 a.m.*

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# Brunch

*Based on 90 minutes of service for a minimum of 15 guests.  
\$10 per person surcharge for groups less than 26 guests.  
\$5 per person surcharge for groups with 26 to 50 people.*

## Bistro Brunch

50 per person

Fresh Orange Juice  
Select Individual Juices (*V-8, Apple, Cranberry, and Grapefruit*)  
Seasonal Melons and Fresh Berries  
Mini Bagels with Cream Cheese and Croissants with Fruit Preserves  
Smoked Salmon, Fresh Tomato, Red Onion, Caper  
Tomato and Cucumber Salad  
Eggs Benedict  
Waffles with Grand Marnier Strawberry Compote  
Applewood Smoked Bacon  
Grilled Salmon with Lemon Butter and Wilted Spinach  
Beef Tenderloin (Hand Carved)  
White Chocolate and Blueberry Bread Pudding with Bourbon Sauce  
Cream Puffs  
Mini Fruit and Cream Pies  
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

**Add Mimosas and/or Bloody Mary's** 7 per drink

## Carving Stations are Available

(See Page 30)

- Glazed Pork Belly
- Sugar Cured Country Ham
- Oven Roasted Turkey Breast
- Peppered Roast Tenderloin of Beef
- Slow Roasted Prime Rib of Beef
- House Smoked Salmon
- Applewood Smoked Pork Loin

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

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# Breakfast Enhancements

*Must be ordered with a Continental or Breakfast Buffet.*

**Sugar Free Cereals with Whole and Skim Milk**  
5 each

**Yogurt and Fruit Parfait with Granola**  
7 each (*Minimum of 12*)

**Farm Fresh Scrambled Eggs**  
7 per person (*Minimum of 12*)

**Scrambled Egg Whites**  
8 per person (*Minimum of 12*)

**Southwestern Tofu Scramble**  
Served with Fire Roasted Salsa  
8 per person (*Minimum of 12*)

**Frittata**  
*Choice of One:*  
Shaved Zucchini, Goat Cheese  
*or*  
Spinach, Tomato, and Mushroom  
*or*  
Bacon, Jack Cheese, Roasted Hatch Green Chiles, and Cilantro

Folded in Freshly Scrambled Eggs with Romanesco Sauce  
7 per person (*Minimum of 12*)

**Omelet Station**  
Fresh Eggs, Onions, Mushrooms, Tomatoes, Spinach, Peppers, Ham, Bacon, and Cheddar Cheese  
Egg Whites and Egg Beaters Available  
9 per person (*Minimum of 25*)  
150 per chef (*One Chef required for every 50 attendees*)

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# Breakfast Enhancements

## *(Continued)*

*Must be ordered with a Continental or Breakfast Buffet.*

### Oatmeal or Cream of Wheat

Served with Raisins and Brown Sugar  
5 each *(Minimum of 12)*

### Waffle or Pancake Bar

Whipped Cream, Strawberry or Blueberry Compote, Chocolate Chips, Warm Maple Syrup, and Whipped Butter

6 per person *(Minimum of 25)*

150 per chef *(One Chef required for every 75 attendees)*

### Brioche French Toast

Served with Whipped Butter, Warm Maple Syrup, and Berry Compote  
6 per person *(Minimum of 12)*

### Hot Breakfast Sandwiches

*Choice of One:*

Breakfast Croissant with Scrambled Eggs, Black Forest Ham, and American Cheese

English Muffin with Grilled Sausage, Fried Egg, and American Cheese

Breakfast Burrito with Scrambled Eggs, Sausage, Cheddar Cheese, and Potatoes Served with Roasted Tomato Salsa

8 each *(Minimum of 12)*

### Mini Doughnuts

Mini Doughnuts Served with Dark Chocolate Fudge, Salted Caramel Sauce, Sprinkles and Whipped Cream

12 per person *(Minimum 50 people)*

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# A La Carte

Danish ( <i>Assorted</i> )	34 per dozen
Bear Claws	34 per dozen
Donuts ( <i>Assorted</i> )	34 per dozen
Muffins ( <i>Assorted</i> )	34 per dozen
Fruit Breads ( <i>Assorted</i> )	
(Apple-Cinnamon, Orange-Cranberry, and Date-Nut)	34 per dozen
Streusel Fruit Coffee Cakes	34 per dozen
Apple Turnovers	34 per dozen
Scones ( <i>Assorted</i> )	
(Served with Butter and Preserves)	34 per dozen
Croissants	34 per dozen
Cinnamon Rolls	
(Served Warm under Heat Lamp)	34 per dozen
Bagels with Cream Cheese	
(Plain and Strawberry Cream Cheese, Toaster Provided)	36 per dozen

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**SOUTH POINT**

# Beverages

## All-Day Beverage Packages

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

### Beverage Package 1

23 per person

*(Minimum of 20 People)*

Freshly Brewed Coffee and Decaffeinated Coffee

Gourmet Herbal Teas

Assorted Soft Drinks *(Pepsi Products)*

Bottled Water

### Beverage Package 2

25 per person

*(Minimum of 20 People)*

Freshly Brewed Coffee and Decaffeinated Coffee

Gourmet Herbal Teas

Assorted Soft Drinks *(Pepsi Products)*

Red Bull Energy Drinks

Bottled Water

## A La Carte Beverages

Individual Milk Cartons

3 each

Assorted Soft Drinks *(Pepsi Products)*

4 each

Bottled Water

4 each

Individual Fruit Juices

*(V-8, Apple, Cranberry, and Grapefruit)*

4 each

Assorted Gatorade Sports Drinks

4 each

Hot Chocolate *(Individual Packets)*

4 each

Red Bull Energy Drinks

5 each

Fresh Orange Juice

43 per gallon

Fresh Fruit Infused Water <sup>•</sup>based on seasonal availability

50 per gallon

Cucumber/Mint, Lemon/Lime, Orange/Basil

Lemonade

52 per gallon

Freshly Brewed Coffee

63 per gallon

Decaffeinated Coffee

63 per gallon

Gourmet Herbal Teas

63 per gallon

Freshly Brewed Iced Tea

63 per gallon

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# BREAKS

*SOUTH POINT*



# Themed Breaks

*Our themed breaks are designed for 45 minutes of service.  
Prepared for the full guest guarantee. Our minimum is 15 guests.  
\$10 per person surcharge for groups less than 26 guests.  
\$5 per person surcharge for groups with 26 to 50 people.*

## The Snack Pack

**12 per person**

Individual Bags of Pretzel Twists, Barbecued Potato Chips, Cheetos, Doritos, Fritos and Lay's Original Chips

Assorted Candy Bars *(One per person)*

Assorted Soft Drinks *(Pepsi Products, One per person)*

## Afternoon Freeze

**16 per person**

Three Selected Flavors of Gelato Served with Seasonal Berries, Sprinkles, Butterfingers, Oreos, Salted Peanuts, Hot Fudge, Caramel Sauce, and Strawberry Sauce and Whipped Cream

*(Minimum of 25)*

*Server to scoop Ice Cream*

## Corner Market

**17 per person**

Seasonal Fresh Vegetable Crudités served with Ranch Dressing and Spinach Dip

Hummus Spread with Pita Bread

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Herbal Teas

## Fresh and Juicy

**17 per person**

Hummus Spread with Pita Bread

Freshly Sliced Seasonal Fruit

Strawberry and Banana Smoothie

Individual Fruit Juices

Bottled Water *(One per person)*

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current Nevada sales tax and twenty (20) percent service charge.  
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# Themed Breaks *(Continued)*

*Our themed breaks are designed for 45 minutes of service.  
Prepared for the full guest guarantee. Our minimum is 15 guests.  
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## Back to Nature

18 per person

Assorted Granola Bars  
Freshly Sliced Seasonal Fruit  
Yogurt with Honey Drizzle  
Selection of Dried Fruits and Mixed Nuts  
Individual Fruit Juices  
Bottled Water *(One per person)*

## Tea Time

18 per person

Finger Sandwiches include:  
Cranberry Chicken Salad on White  
Turkey, Provolone, Cranberry Mayo, on Sourdough  
Black Forest Ham and Swiss on Marble Rye  
Smoked Salmon with Lemon Caper and Dill Cream Cheese on Pumpernickel  
Cucumber and Sour Cream Chive on Wheat  
Mini Fruit Tarts and Scones with Whipped Cream and Assorted Preserves  
Gourmet Herbal Teas and Iced Tea

## Take Me Out to the Ballgame

18 per person

Honey Roasted Peanuts  
Cracker Jacks  
All Beef Hot Dogs with Hot Dog Buns and Condiments  
Tortillas Chips with Queso and Jalapeños  
Assorted Soft Drinks *(Pepsi Products)* and Bottled Water  
*(One per person)*

## Napa Valley

22 per person

International Cheese Wedges with Seasonal Chutneys  
Chef's Charcuterie Board  
French Baguettes and Assorted Mustards  
Seasonal Grapes  
Bottled Water *(Sparkling and Still) (One per person)*

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# A La Carte

## Sweet

Candy Bars ( <i>Assorted</i> )	3 each
Freshly Baked Cookies ( <i>Assorted</i> )	33 per dozen
Chocolate Brownies	33 per dozen
Blondies	33 per dozen
Pecan Squares	33 per dozen
Lemon Bars	33 per dozen
Rice Krispy Treats	33 per dozen
Coconut Macaroons	33 per dozen
Chocolate Whoopie Pies	33 per dozen
Cheese Cake Pops ( <i>White and Dark Chocolate</i> )	33 per dozen
Scones with Butter, Whipped Cream and Preserves ( <i>Assorted</i> )	34 per dozen
Mini French Pastries	34 per dozen

## Salty

Potato Chips ( <i>Individual Bags</i> )	2 each
Pretzels ( <i>Individual Bags</i> )	2 each
Nachos with Jalapeños, Olives, Queso and Salsa ( <i>Minimum of 12</i> )	6 per person
Honey Roasted Peanuts	15 per pound
Trail Mix	15 per pound
Mixed Nuts	17 per pound
Party Mix	17 per pound
Large Warm Soft Pretzels with Queso	48 per dozen
Bowls of Potato Chip, Pretzels or Tortilla Chips ( <i>Serves 25</i> )	30 per bowl
Cool Dip Choices: ( <i>Serves 25</i> )	
Pico de Gallo with Tortilla Chips	50 per order
Onion Dip with Potato Chips	50 per order
Ranch Dip with Potato Chips	50 per order
Guacamole with Tortilla Chips	75 per order

## Healthy

Granola Bars ( <i>Individually Wrapped</i> )	3 each
Individual Flavored Yogurts ( <i>Minimum of 12</i> )	3 each
Yogurt and Fruit Parfait with Granola ( <i>Minimum of 12</i> )	7 per person
Fresh Seasonal Fruit	8 per person
Whole Fruit ( <i>Assortment</i> )	36 per dozen

## Frozen

Ice Cream Bars ( <i>Assortment to include Dove, Haagen Daz, and Frozen Fruit Bars</i> )	60 per dozen
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(See Page 29 for Additional Food Display Options)

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# LUNCH





# Lunch Buffets *(Continued)*

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person surcharge for groups less than 26 guests.*

*\$5 per person surcharge for groups with 26 to 50 people.*

## **Tasty Trio: Soup, Salad & Sandwich** 39 per person

Chicken Noodle Soup, Broccoli Cheddar Soup, or Minestrone Soup *(Choice of One)*  
Mixed Green Salad Served with Ranch Dressing and Blueberry Pomegranate 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  
Fresh Baked Breads and Select Rolls  
Assorted Potato Chips  
Banana Cream Pie  
German Chocolate Cake  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas, and Iced Tea

## **9<sup>th</sup> Island** 40 per person

Crisp Green Salad with Sesame Soy and Mango Vinaigrette  
Macaroni Salad with Ham  
Island Slaw  
Chicken Katsu  
Kalua Pulled Pork  
Luau London Broil - Marinated with fresh Ginger & Teriyaki Topped with Roasted Peppers, Pineapple & Scallions  
Steamed White Rice  
Ginger Glazed Carrots  
Hawaiian Sweet Rolls  
Pineapple Upside Down Cake  
Guava Cheesecake  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas, and Iced Tea

## **Roasted Whole Suckling Pig** 550 each

Brined and Roasted to Perfection (Serves 75)  
with Plum Sauce and BBQ Sauce and Hawaiian Sweet Rolls

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

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# Lunch Buffets

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## Flavors of The South

**40 per person**

Mixed Garden Greens, Cucumbers, Tomatoes, Red Onion and Black Olives  
with Ranch and Honey Lime Vinaigrette  
Pasta Salad with Diced Ham and Peas  
Southern Fried Chicken  
Pulled Pork Mac & Cheese  
Meatloaf with Mushroom Gravy  
Whipped Potatoes  
Brown Gravy  
Corn on the Cob  
Jalapeno Corn Bread  
Chocolate Fantasy Cake  
Carrot Cake  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas, and Iced Tea

## Milano

**40 per person**

Traditional Caesar Salad with Parmesan Cheese, Garlic Croutons, and Caesar Dressing  
Cannellini Bean Salad  
Caprese Salad  
Chicken Piccata  
Italian Style Meatballs  
Baked Ziti Pomodoro  
Italian Green Beans served with Grated Parmesan Cheese  
Garlic Bread Sticks (*Served Warm Under Heat Lamp*)  
Chocolate Chip Cannoli  
Rum Baba  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas, and Iced Tea

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

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# Lunch Buffets (*Continued*)

*Based on 90 minutes of service for a minimum of 15 guests.  
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## Far East

40 per person

Mixed Green Salad with Julienne of Vegetables  
Sesame Dressing and Wasabi Ranch  
Asian Chicken Salad  
Mongolian Beef  
Miso Marinated Salmon  
Honey Walnut Chicken  
Chinese Vegetables with Bok Choy  
Vegetable Fried Rice  
Fresh Fruit Kebabs  
Mandarin Glazed Cheesecake  
Fortune Cookie  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas, and Iced Tea

## All American BBQ

40 per person

Crisp Iceberg and Romaine Lettuce with Salad Bar Condiments served with Ranch and Old Venice Italian Dressing  
Red Skin Sour Cream and Chive Potato Salad  
Traditional Coleslaw  
Honey Glazed Grilled Chicken  
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*  
Freshly Baked Buns  
Mac & Cheese  
Assorted Cake Slices  
Whoopie Pies  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas, and Iced Tea

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

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# Lunch Buffets (*Continued*)

*Based on 90 minutes of service for a minimum of 15 guests.*

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## **Yucatan**

**40 per person**

Yucatan Greens with Shredded Cheese, Diced Tomato, Black Olives, Onion and Cucumber with Cilantro Ranch Dressing and Lime Vinaigrette

Jicama Slaw

Beef Enchiladas

Chicken Fajitas

Pork Carnitas

Refried Beans

Mexican Street Corn

Mexican Rice

Flour Tortillas, Guacamole, Salsa, and Sour Cream

Caramel Flan

Tres Leche Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas, and Iced Tea

## **Vintage**

**42 per person**

California Field Greens with Cucumber and Garden Vegetables

Smoked Tomato Ranch and Old Venice Italian Dressing

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

Roasted Cauliflower, Carrots and Asparagus

Fresh Fruit Salad

Cream Puffs

Strawberry Shortcake

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas, and Iced Tea

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

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# Plated Lunches

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person surcharge for groups less than 26 guests.*

*\$5 per person surcharge for groups with 26 to 50 people.*

*Lunches are served with Rolls and Butter,*

*Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.*

*When choosing an additional entrée, the higher price will apply to all entrees.*

## Soups and Salads / Select One

### **Country Chicken Noodle**

Diced Chicken, Fresh Vegetables, and Egg Noodles in a Rich Chicken Stock

### **Beef Barley**

Tender Chunks of Beef, Nutritious Whole Grain Barley, Fresh Veggies and Deliciously Seasoned Beef Broth

### **Italian Minestrone**

Tomato Broth with Seasonal Garden Vegetables and Italian Beans

### **Mixed Green Salad**

Fresh Tossed Garden Greens with Tomatoes, Cucumbers, Carrot Ribbons, and Garlic Croutons  
(Choice of Dressings: Ranch or Apple Vinaigrette)

### **Spring Salad**

Spring Mix with Cranberries, Almonds, Shredded Carrots and Old Venice Dressing

### **Caesar Salad**

Crisp Romaine Leaves with Parmesan Cheese, Garlic Croutons, Tomatoes, and Caesar Dressing

### **Western Salad**

Chopped Lettuce, Bacon, Corn, Cheddar Cheese, and Smoked Tomato Ranch Dressing  
Topped with Crisp Fried Onions

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# Plated Lunches *(Continued)*

*Based on 90 minutes of service for a minimum of 15 guests.*

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*Lunches are served with Rolls and Butter,*

*Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.*

*When choosing an additional entrée, the higher price will apply to all entrees.*

## Entrees / Select One

### **Chicken Pasta Bowl**

**32 per person**

Grilled Chicken Strips with Penne Pasta, Roasted Mushrooms, Crisp Bacon, Spinach, and Marsala Sauce Served with Fresh Seasonal Vegetables

### **Chicken Pomodoro**

**32 per person**

Chicken Smothered in Fresh Tomatoes and Herb Sauce with Mushroom Orzo and Fresh Seasonal Vegetables

### **Lime and Peppercorn Seared Chicken**

**32 per person**

Agave-Honey Glaze, Mango-Caper Relish, Roasted Pepper Fried Rice, with Salsa Verde

### **Swiss Steak**

**32 per person**

Tender Swiss Steak, Topped with Sautéed Onions, Mushroom Gravy, Garlic Mashed Potatoes, and Fresh Seasonal Vegetables

### **Chili-Smoked Pork Loin**

**32 per person**

Sweet Potato, Poblano and Grilled Onion Hash, Roasted Corn Salsa, Cilantro-Scallion Pesto

### **Turkey Medallions**

**32 per person**

Turkey Medallions with Cranberry Relish Served with Wild Rice Blend and Fresh Seasonal Vegetables

### **Beef Stroganoff**

**34 per person**

Tender Beef, Mushrooms, and Pearl Onions Smothered in a Rich Sour Cream Sauce Served Over Egg Noodles

### **Filet of Pacific Salmon**

**34 per person**

Salmon Filet with Citrus-Fresh Herb Crust, Served with Basmati Rice Pilaf and Fresh Seasonal Vegetables

### **Island Style Mahi Mahi**

**34 per person**

Seared Mahi Mahi with Papaya Salsa Pineapple Fried Rice and Bok Choy

*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*



# Plated Lunches *(Continued)*

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person surcharge for groups less than 26 guests.*

*\$5 per person surcharge for groups with 26 to 50 people.*

*Lunches are served with Rolls and Butter,*

*Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.*

*When choosing an additional entrée, the higher price will apply to all entrees.*

## **Petite Filet**

**40 per person**

Tender Corn-Fed Nebraska Beef Filet with Merlot Demi, Oven Roasted Potatoes and Fresh Seasonal Vegetables

## **Vegan Option**

## **Vegan Stuffed Cabbage**

**32 per person**

Tender Leaves of Cabbage Stuffed with Garden Vegetables, Tofu served with Steamed Rice and Pomodoro Sauce

\*Please let us know if any of your attendees have dietary or allergy restrictions\*

## **Desserts / Select One**

### **New York Cheesecake**

New York-Style Cheesecake (Choice of Selected Flavors: Original, Irish Cream, Turtle, Oreo)

### **Strawberry Mousse Cake**

Layers of Vanilla Sponge and Strawberry Mousse

### **Carrot Cake**

Traditional Carrot Cake with Walnuts and Cream Cheese Frosting

### **Chocolate Truffle Cake**

Decadent Chocolate Layer Cake with a Rich Chocolate Center

### **Apple Strudel**

Spiced Apple Baked in Flaky Pastry with Vanilla Custard

### **Chocolate Banana Cake**

Chocolate Layer Cake with Banana Filling

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

*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*

# RECEPTION





# Hors d'oeuvres

*Based on 90 minutes of service.  
Hors d'oeuvres can be Butler Passed or Served Stationary.*

## Cold Hors d'oeuvres - – Minimum 50 pieces per item

Antipasto Skewers with Salami, Provolone and Olives	6 per piece
Chicken Salad Bites	6 per piece
Jerk Chicken and Mango Chutney Crostini	6 per piece
Mediterranean Hummus Canapé	6 per piece
Tomato and Mozzarella Skewers	6 per piece
Tomato Bruschetta with Fresh Basil	6 per piece
Cranberry Prosciutto Crostini	7 per piece
Peppered Beef Tenderloin with Boursin Cheese Canapé	7 per piece
Smoked Salmon with Caper Canapé	7 per piece
Tuna Tartar in a Wonton Cup	7 per piece

## Seafood Selection

Jumbo Prawns on Ice	8 per piece
Oysters on the Half Shell	9 per piece
Crab Claws on Ice	Market Price
Chilled Lobster Medallions	Market Price

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

*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.*



# Hors d'oeuvres *(Continued)*

*Based on 90 minutes of service.  
Hors d'oeuvres can be Butler Passed or Served Stationary.*

## Hot Hors d'oeuvres – Minimum 50 pieces per item

BBQ Meatballs	6 per piece
Swedish Meatballs	6 per piece
Artichoke with Boursin Cheese	6 per piece
Brie, Pear, and Walnut Beggar Purse	6 per piece
Curried Vegetable Samosas with Mango Chutney	6 per piece
Chicken Spring Rolls with Orange Ginger Dipping Sauce	6 per piece
Philly Cheese Steak Tart	7 per piece
Sausage Stuffed Mushroom	7 per piece
Smoked Pork Quesadilla	7 per piece
Spinach & Artichoke Tart	7 per piece
Bacon & Potato Croquette Boursin Onion Crème	7 per piece
Bacon Wrapped Scallop	7 per piece
Beef Wellington	7 per piece
Chicken Wellington	7 per piece
Fried Coconut Shrimp	7 per piece
Ginger Chicken Meatballs with Gojuchang & Sesame	7 per piece
Picadillo Style Beef Empanadas with Spicy Tomato Salsa	7 per piece
Pork and Shrimp Wontons with Dipping Sauce	7 per piece
Seared Beef Tenderloin on Rye Crostini, Bleu Cheese & Red Onion	8 per piece
Petite Crab Cakes with Remoulade	8 per piece
Tempura Shrimp	8 per piece

## Stationary- ONLY – Minimum 50 pieces per item

Pork Potstickers with Ginger Soy Sauce	5 per piece
Chicken Fingers with Honey Mustard and Ranch Dressing	5 per piece
Mini Burgers with Smoked Bacon and American Cheese	7 per piece
Mini Meatball Subs	7 per piece

*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.*





# Cold Displays

## *Minimum of 25 people*

### **Market Vegetable Crudité** 7 per person

Assorted Seasonal Garden Vegetables  
Served with Sour Cream Ranch and Blue Cheese

### **Fresh Seasonal Fruit and Berries** 8 per person

Chef's Selection of Fresh Harvested Fruits and Berries

### **Domestic and Imported Cheese** 10 per person

Wedges and Wheels of American and Imported Cheeses with  
Homemade Chutneys and Assorted Crackers

## *Minimum of 50 people*

### **Italian Antipasto** 12 per person

Grilled Zucchini, Assorted Squashes, Roasted Bell Peppers,  
Asparagus Spears, Sundried Tomatoes, Marinated Olives, Artichoke  
Hearts, Cubed Salami, Mortadella, Provolone and Mozzarella  
Cheeses with Assorted Flat Breads and Bread Sticks

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### **Sushi Boat** 525 each

Assortment of Specialty Chilled Sushi Rolls  
(150 pieces) Served in a Sushi Boat

### **Custom Ice Sculpture**

Company Branding and Logo Personalization Available  
Ask your Catering Manager for details

*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.*



**SOUTH POINT**

# 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)*

<b>House Smoked Salmon</b> Chipotle Maple Glazed and Fresh Baked Rolls	200 each (Serves 20)
<b>Sugar Cured Country Ham</b> Served with Bourbon and Raisin Sauce, Dijon Mayonnaise, and Fresh Baked Rolls	225 each (Serves 35)
<b>Applewood Smoked Pork Loin</b> Served with Apple Sauce and Fresh Baked Rolls	225 each (Serves 30)
<b>Oven Roasted Turkey Breast</b> Served with Cranberry Sauce, Mayonnaise, and Fresh Baked Rolls	250 each (Serves 30)
<b>Glazed Pork Belly</b> Asian Glazed Pork Belly Served with Steamed Buns and Asian Slaw	250 each (Serves 25)
<b>Peppered Roast Tenderloin of Beef</b> Cabernet Demi Glaze Served with Creamy Horseradish, Béarnaise, and Brioche Rolls	400 each (Serves 25)
<b>Slow Roasted Prime Rib of Beef</b> Served with Au Jus, Creamy Horseradish and Fresh Baked Rolls	425 each (Serves 30)
<b>Whole Roasted Suckling Pig</b> Brine and Roasted to Succulent Perfection with Plum Sauce and BBQ Sauce and Hawaiian Sweet Rolls	550 each (Serves 75)
<b>Steamship Round of Beef</b> Served with Creamy Horseradish Au jus and Fresh Baked Rolls	625 each (Serves 200)





# Reception Stations

*Reception Stations are for a Minimum of 50 people.  
An additional \$10.00 per person surcharge added to groups less than 50.*

*(Reception Stations are meant to compliment a Reception and are not a meal).*

## 150 Per Attendant (If Required)

### Salad Station

**Caesar**- Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing

**Simple**- Mixed Greens, Seasonal Vegetables, Ranch or Italian

One Selection	7 per person
Two Selections	10 per person
Add Grilled Chicken (additional charge)	4 per item
Add Lemon Pepper Shrimp (additional charge)	7 per item

### Nacho Bar

11 per person

Tortilla Chips,, Pulled Pork, Shredded Chicken, Queso,  
Black Olives, Fire Roasted Salsa, Guacamole, and Jalapeños

### Pasta Station

13 per person

#### Choice of 2:

Tri-Colored Tortellini with Alfredo Sauce

Penne Pasta with Pomodoro Sauce

Gemelli with Italian Sausage Bolognese

Farfalle with Pesto Cream Sauce

Served with Bread Sticks (can be served stationary or with an Attendant)

### Chicken Wing Bar

14 per person

#### Choice of 2 Sauces:

Hot, Mild, Barbeque, Garlic Parmesan, Habanero, or Blue Cheese

Served with Ranch, Carrot and Celery Sticks (three pieces per person)

### Grilled Cheese Station (Stationary)

14 per person

Served with Tomato Soup Shooters

Bite-Sized Sandwiches Grilled to Order:

Goat Cheese, Bacon, Sundried Tomato on Wheat

Jalapeño Jack on Rye

Peppered Boursin on Pumpernickel

American Cheese on White

(Attendant is required)

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current Nevada sales tax and twenty (20) percent service charge.  
Pricing can be guaranteed up to three (3) months in advance.*

# Reception Stations (Continued)

*Reception Stations are for a Minimum of 50 people.  
An additional \$10.00 per person surcharge added to groups less than 50.*

*(Reception Stations are meant to compliment a Reception and are not a meal).*

## 150 Per Attendant (If Required)

### Mac & Cheese Station

14 per person

#### Choice of 2:

- 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

### Jade Market (Stationary)

14 per person

- Szechuan Beef with Snow Peas in Ginger Oyster Sauce
- Cashew Chicken with Oriental Vegetables in Garlic Cilantro Sauce
- Calrose Rice, and Fortune Cookies

### Slider Bar

14 per person

#### Choice of 2:

- Roast Beef with Caramelized Onions and Chipotle Barbeque Sauce
- Pulled Chicken with Pickled Red Onions
- BBQ Pork with Coleslaw and Pickle Chips
- Traditional Slider
- Portabella Mushroom with Balsamic Reduction
- (Two pieces per person)

### Street Taco Bar

15 per person

#### Choice of 2:

- Baja Fish
- Shredded Pork
- Braised Beef
- Adobo Chicken
- Vegetarian
- Soft Mini Flour and Corn Tortillas (Two pieces per person)

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current Nevada sales tax and twenty (20) percent service charge.  
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# DINNER



# Dinner Buffets

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person surcharge for groups less than 26 guests.*

*\$5 per person surcharge for groups with 26 to 50 people.*

## Mediterranean

**51 per person**

Caesar Salad with Garlic Croutons, Parmesan Cheese, and Caesar Dressing  
Antipasto Salad with Italian Meats and Cheeses, Kalamata Olives, and Pepperoncini  
Marinated Mushroom Salad  
Greek Chicken with Vine Ripe Tomatoes, Red Onion, Capers, and Feta Cheese  
Branzino with Mediterranean Beans and Tomatoes  
Seared Flat Iron Steak with Madeira Sauce  
Mediterranean Rice  
Seasonal Vegetable Medley  
Fresh Baked Rolls and Butter  
Milopita Apple Spice Cake with Walnuts  
Lemon Sponge Cake  
Amaretto Cheesecake  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.

## Midwestern

**52 per person**

BLT Salad Bowl with Ranch and Blue Cheese Dressings  
Apple Pecan Slaw with Black Pepper Horseradish  
Prairie Pea Salad with Bacon, Red Onions, Cheddar Cheese, Smoked Tomato Ranch  
Grilled Chicken with Ricotta Cheese and Pomodoro Sauce  
Seared Salmon Filet with Piccata Sauce  
House Smoked Tri-Tip with Barbeque Sauce and Crisp Sweet Onion Strings  
Poached Red Potatoes with Parsley and Butter  
Broccoli and Carrots  
Fresh Baked Rolls and Butter  
Mississippi Mud Pie  
Strawberry Shortcake  
Banana Cream Pie  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.

*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.*



# Dinner Buffets *(Continued)*

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person surcharge for groups less than 26 guests.*

*\$5 per person surcharge for groups with 26 to 50 people.*

## **Metropolitan**

**55 per person**

Baby Greens with Cucumber, Red Onion, Tomatoes and Raspberry Vinaigrette  
Beet and Goat Cheese Salad  
Crab and Farfalle Pasta Salad  
Balsamic Honey Glazed Pork Loin with Port Wine Reduction  
Lemon Sage Chicken Breast with Champagne Cream and Grapes  
New York Strip Medallions Cognac Peppercorn Sauce  
Petite Potatoes in Herbed Butter  
Roasted Cauliflower and Sweet Carrots  
Fresh Baked Rolls and Butter  
Guava Cheesecake  
Chocolate Salted Caramel Cake  
Orange Almond Cake  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.

## **South Point**

**60 per person**

Spinach Salad with Granny Smith Apples and Red Onion Served with Apple Vinaigrette  
Sonoma Chicken and Cranberry Salad  
Tomato and Cucumber Salad  
Rustic Chicken with Garlic Pan Gravy  
Cabernet Braised Beef Short Ribs  
Filet of Pacific Salmon with Chardonnay Beurre Blanc  
Whipped Yukon Gold Potatoes  
Seasonal Vegetable Medley  
Fresh Baked Rolls and Butter  
Fuji Apple Tart with Vanilla Bean Custard  
Chocolate Hazelnut Mousse Torte  
New York Style Cheesecake with Seasonal Berries  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.

*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.*

*\$10 per person surcharge for groups less than 26 guests.*

*\$5 per person surcharge for groups with 26 to 50 people.*

*Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.*

*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

### **Italian Minestrone**

Tomato Broth with Seasonal Garden Vegetables and Italian Beans

### **Lobster Bisque**

Classically Prepared and Enhanced with Cognac and Cream

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### **Caesar Wedge**

Crisp Romaine Leaves with Parmesan Cheese, Garlic Croutons, Tomatoes, and Caesar Dressing

### **Casino Royale Salad**

Baby Field Greens with Sun Ripened Tomatoes, Basil, and Buffalo Mozzarella with Strawberry Gin or Vodka Dressing

### **Pear Salad**

Mixed Bibb and Romaine Lettuces with Sliced Pears, Blue Cheese and Candied Pecans Served with Blueberry Pomegranate Vinaigrette

### **Bibb Salad**

Tomatoes, Candied Walnuts and Sundried Cherries Served with Champagne Vinaigrette

### **Mediterranean Salad**

Seasonal Lettuces, Artichokes, Feta Cheese, and Olives with Lime Vinaigrette

### **Iceberg Wedge Salad**

Diced Ripe Tomatoes, Red Onion, Bacon and Blue Cheese Served with Blue Cheese Dressing

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

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# Plated Dinners *(Continued)*

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person surcharge for groups less than 26 guests.*

*\$5 per person surcharge for groups with 26 to 50 people.*

*Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.*

*When choosing an additional entrée, the higher price will apply to all entrees.*

## 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	60 per person
Chicken Breast with Mango Salsa	60 per person
Filet of Pacific Salmon	63 per person
Lemon Pepper Prawns and Southern Style Grits	65 per person
Chilean Seabass with Lemon Beurre Blanc	67 per person

### From The Butcher Block

#### **Duroc Pork Chop**

47 per person

Apple Brandy, Calvados Pork Jus, Sweet Potato Hash and Fresh Seasonal Vegetables

#### **Center Cut New York Steak**

50 per person

With Lyonnaise Potato and Fresh Seasonal Vegetables

#### **Blue Ribbon Filet Mignon**

53 per person

With Chateau Potato and Fresh Seasonal Vegetables

#### **Boneless Rib Eye Steak**

54 per person

With Au Gratin Potatoes and Fresh Seasonal Vegetables

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

Béarnaise, Blue Cheese Cream, Merlot Demi, Green Peppercorn, Pinot Noir Reduction, Roasted Garlic,  
or Wild Mushroom

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

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and twenty (20) percent service charge. Pricing can be guaranteed up to three (3) months in advance.*

# Plated Dinners *(Continued)*

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person surcharge for groups less than 26 guests.*

*\$5 per person surcharge for groups with 26 to 50 people.*

*Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.*

*When choosing an additional entrée, the higher price will apply to all entrees.*

## Entrees / Select One

### **Chicken Francaise**

**45 per person**

Egg Battered and Pan Fried with Lemon Butter and White Wine, Lemon Risotto and Fresh Seasonal Vegetables

### **Filet of Pacific Salmon**

**47 per person**

With Chardonnay Cream, Tomato and Shallot Marmalade, Blended Basmati Rice and Fresh Seasonal Vegetables

### **Garlic Crusted Halibut**

**52 per person**

Vodka and Tomato Cream Sauce with Saffron Cous Cous and Fresh Seasonal Vegetables

### **Vintner's Beef Short Rib**

**54 per person**

Slowly Braised in Napa Valley Merlot, Roasted Garlic Mashed Potatoes, and Fresh Seasonal Vegetables

*Look into pairing wine with your dinner to enhance your dining experience  
Page 45-46*

## Vegan Option

### **Vegan Alfredo with Protein Bites**

**45 per person**

Rice Noodle with White Bean Cauliflower Alfredo, Asparagus Tips, Roasted Tomato and Vegetable Based Protein Bites

*\*Please let us know if any of your attendees have dietary or allergy restrictions\**

*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 *(Continued)*

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person surcharge for groups less than 26 guests.*

*\$5 per person surcharge for groups with 26 to 50 people.*

*Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.*

*When choosing an additional entrée, the higher price will apply to all entrees.*

## Desserts / Select One

### **New York Cheesecake**

New York-Style Cheesecake (Choice of Selected Flavors: Original, Irish Cream, Turtle, Oreo)

### **Black Forest Mousse Cup**

Chocolate Cup Filled with Chocolate Cake, White Chocolate Mousse, and Marinated Dark Cherries

### **Flourless Chocolate Cake with Crème Anglaise**

Dense Chocolate Cake with Vanilla Cream

### **Wild Berry Trifle**

Bountiful Berries Layered Between Custard, Whipped Cream, and Pound Cake

### **Decadent Chocolate Cake**

With Espresso and Raspberry Jam

### **Fresh Fruit Tart**

Buttery Tart Shell with Pastry Cream, Seasonal Fruits, And Berries

### **White Chocolate and Blueberry Bread Pudding**

with Crème Anglaise and Whipped Cream

### **Chocolate Dulce De Leche**

Sandwiched between layers of Not-Too-Dark Chocolate Cake and Iced with a Decadent Chocolate Ganache

**NOTE:** Sugar Free Desserts are Available Upon Request

*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.*

# Dessert Displays

## Mini Doughnuts

Mini Doughnuts Served with Dark Chocolate Fudge, Salted Caramel Sauce, Sprinkles and Whipped Cream  
(Served under heat lamp)

12 per person (*Minimum 50 people*)

## Chocolate Fountain Display

Served with Seasonal Fresh Fruit, Bananas Slices, Fresh Cookies, and Pretzels

16 per person (*Minimum 50 people*)

## Gelato Bar

Three Selected Flavors of Gelato Served with Seasonal Berries, Sprinkles, Butterfingers, Oreos, Salted Peanuts, Hot Fudge, Caramel Sauce, Strawberry Sauce and Whipped Cream

17 per person (*Minimum 50 people*)

## Viennese Table

Assorted Whole Cakes

Shooters (Kahlua Tiramisu, Peaches and Cream, Chocolate Mudslide, and Lemoncello Cream)

French Pastries, Mini Fruit Tarts, Fresh Pear Flan, Key Lime Tarts, Eclairs, and Assorted Cake Pops

20 per person (*Minimum 50 people*)

## Custom Ice Sculpture Display

Available Upon Request

Company Branding and Logo Personalization Available





# BEVERAGE



# Hosted Bar Packages

Packages are charged on the total number of guests guaranteed and includes beer, wine, assorted soft drinks, red bull and seltzers

	<b>Call</b>
<b>One Hour</b>	23 per person
<b>Two Hours</b>	28 per person
<b>Three Hours</b>	34 per person
<b>Four Hours</b>	40 per person

<b>Premium</b>
25 per person
30 per person
36 per person
42 per person

## Call Brands

Sky Vodka  
Beefeater Gin  
Sauza Blue Tequila  
Bacardi Rum  
Malibu Rum  
Captain Morgan Spiced Rum  
VO Whiskey  
Jim Beam Bourbon  
Dewar's Scotch  
House Selected Wines

## Premium Brands

Tito's Vodka  
Absolut Vodka  
Tanqueray Gin  
Don Julio Tequila  
Meyers Rum  
Captain Morgan Spiced Rum  
Jack Daniels Whiskey  
Jameson Irish Whiskey  
Crown Royal Canadian Whiskey  
Bulleit Bourbon  
Chivas Regal Scotch  
House Selected Wines

## South Point Wine Selection

**Domestic Beer** Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

**Premium/ Imported Beer** Corona Extra, Heineken, Stella, Blue Moon

**Soft Drinks**, Bottled Water, Sparkling Bottled Water and Juice

**Red Bull, Regular and Sugar-Free**

*The Bar Sales Guarantee is \$500 per bar ++ | \$200 per Bartender, per bar |  
\$50 charge for each additional hour per Bartender.*

*Beverage prices do not include current Nevada sales tax and twenty (20) percent service charge.*



# Hosted Bar on Consumption & Cash Bar

**\*\*Prices are per drink\*\***

## **Call Brands      Hosted 7 / Cash 8**

Sky Vodka  
Beefeater Gin  
Sauza Blue Tequila  
Bacardi Rum  
Malibu Rum  
Captain Morgan Spiced Rum  
VO Whiskey  
Jim Beam Bourbon  
Dewar's Scotch  
House Selected Wines

## **Premium Brands      Hosted 8 / Cash 9**

Tito's Vodka  
Absolut Vodka  
Tanqueray Gin  
Don Julio Tequila  
Meyers Rum  
Captain Morgan Spiced Rum  
Jack Daniels Whiskey  
Jameson Irish Whiskey  
Crown Royal Canadian Whiskey  
Bulleit Bourbon  
Chivas Regal Scotch  
House Selected Wines

## **Cordials & Cognacs      Hosted 8 / Cash 9**

Disaronno Amaretto  
Baileys Irish Cream  
Chambord  
Kahlua  
Frangelico  
Hennessey VS

## **South Point Wine Selection**

**Hosted 7 / Cash 8**

## **Domestic Beer**

**Hosted 7 / Cash 8**

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

## **Premium/ Imported Beer**

**Hosted 7 / Cash 8**

Corona Extra, Heineken, Stella, Blue Moon

**Soft Drinks Bottled Water, Sparkling Bottled Water and Juice**

**Hosted 4 / Cash 5**

**Red Bull, Regular and Sugar-Free**

**Hosted 5 / Cash 6**

*The Bar Sales Guarantee is \$500 per bar ++ | \$200 per Bartender, per bar |  
\$50 charge for each additional hour per Bartender.*

*Beverage prices do not include current Nevada sales tax and twenty (20) percent service charge.*

# Cocktail Stations

Charged on consumption. Minimum of 50 people.

## **Bloody Mary Station**

Hot Sauces, Celery Sticks, Spanish Olives

***“Ask about upgraded garnishes”***

Bacon, Shrimp, Cheese Cubes, Pickles, Cucumbers, Lemons

**7 per drink**

## **Mimosa and Bellini Bar**

Traditional Orange Juice, Peach and Strawberry  
Puree with Sparkling Wines

**7 per drink**

## **Margarita Station**

Original or Frozen or On the Rocks

**9 per drink**

## **Martini Station “Ask about our Ice Luge”**

Apple, Lemon Drop, Cosmopolitan, and Bartender’s  
Selection of Martini Flavors served with Gin and/or Vodka

**9 per drink**

## **Whiskey Station**

Selection of Bourbon, Scotch, Canadian, and Irish Whiskey

**9 per drink**

*The Bar Sales Guarantee is \$500 per bar ++ | \$200 per Bartender, per bar /  
\$50 charge for each additional hour per Bartender.  
Beverage prices do not include current Nevada sales tax and twenty (20) percent service charge.*



# Wine By the Bottle

## Champagne and Sparkling

Wycliff Brut Rose – California	24
Korbel Extra Dry – California	25
LaMarca Prosecco – Italy	29
Domaine Chandon Brut – California	33
Moet & Chandon Imperial Brut – France	75

## Chardonnay

Kendall Jackson "Vintners Reserve" – California	25
William Hill CC Chardonnay – Central Coast	28
Vintage Cowboy – Paso Robles, California	29
Rodney Strong – Sonoma, California	30
Louis Jadot Pouilly-Fuisse – Burgundy, France	34
Sonoma Cutter – Russian River, California	36
Ferrari-Carano – Alexander Valley, California	46

## Sauvignon Blanc

Kim Crawford – Marlborough, New Zealand	29
Rodney Strong "Charlottes Home" – Sonoma, California	34

## Alternative White

Risata Moscato D'Asti – Piedmont, Italy	24
Beringer White Zinfandel – California	24
A To Z Rose – Oregon	25
Borgo Magredo Pino Grigio "Mosaic" – Friuli, Italy	29
Conundrum White – California	31
Santa Margherita Pino Grigio – Valdadige, Italy	41



# Wine (Continued) By the Bottle

## Cabernet Sauvignon

Twenty Acres Cabernet – California	25
Kendall Jackson "Vintners Reserve" – Sonoma County, California	25
Vintage Cowboy – San Luis Obispo, California	30
Louis M. Martini – California	31
Rodney Strong Cabernet- Sonoma	34
Simi Winery – Alexander Valley, California	36
Robert Mondavi – Napa, California	45
Stags Leap "Artemis" – Napa, California	80

## Merlot

Chateau Ste. Michelle – Columbia Valley, Washington	33
Columbia Merlot – Washington	35
Frei Brothers Merlot – Dry Creek Valley, Sonoma County, California	35
Clos du Bois "Sonoma Reserve" – Alexander Valley, California	38
Keenan – Napa, California	54

## Pinot Noir

Battle Creek Unconditional Pinot Noir – Willamette	23
MacMurray Ranch – Sonoma Coast, California	27
LaCrema – Monterey, California	31
Meiomi Pinot Noir – California	35
Santa Caroline RSV 18 – Chile	35
Folly of the Beast – California	37

## Alternative Reds

Apothic Red – California	21
Jacob's Creek "Reserve Shiraz" – Barossa, Australia	28
St. Francis "Old Vines" Zinfandel – Sonoma, California	29
Fess Parker Syrah – Santa Barbara, California	36

## House Wines

House Wines are Available Upon Request	23
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