

Buffet Brunch

Chilled Fruit Juices
Seasonal Fresh Fruit Display
Imported and Domestic Cheeses
Rustic Breads and Lavosh
Traditional Waldorf Salad
Mixed Salad w/ Choice of Dressings
Red Bliss Potato Salad
Seafood Pasta Salad
Smoked Salmon w/ Sliced Tomatoes, Red Onions and Capers
Assorted Bagels and Cream Cheese

Eggs Florentine w/
Hollandaise Sauce

French Toast w/ Maple Syrup
Crisp Bacon, Country Sausage and Turkey Link Sausages
Home-fried Red Potatoes

Mediterranean Chicken w/
Artichokes, Olives, Sun-dried Tomatoes and Mushrooms
over a Bed of Penne

Chilean Sea Bass w/ Jamaican Red Pepper Sauce
Rice Pilaf
Vegetable du Jour

Omelet Station

Chef's Fee - \$150
Eggs to Order w/choice of:
Broccoli Florettes
Honey Baked Ham
Swiss and Cheddar Cheeses
Diced Red and Green Peppers
Mushrooms, Scallions,
Tomatoes, Fresh Spinach, Salsa

Carving Station

Chef's Fee at \$150
Choice of one of the following:
Citrus Marmalade Glazed Pork Loin
Round of Beef, Au Jus
Roasted Ham w/ Bourbon and Pineapple

Desserts

New York Style Cheesecake w/ Strawberry Coulis
Lemon Mousse
Fancy French Pastries
Chocolate Decadence
Freshly Baked Danish, Muffins and Croissants
Fruit Preserves and Butter Rosettes

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, and Iced Tea
\$39.50 per person

Limited to Groups of 30 or More (Two-Hour Service)

Above menu items are Subject to Nevada Sales Tax and Service Charge