

Buffet Dinner Menu #2

Watermelon Basket filled with Fresh Fruit
Imported and Domestic Cheeses
Rustic Bread, Fancy Crackers and Lavosh

Spinach Salad With Chopped Egg, Sliced Mushrooms, Bacon Bits,
Honey Mustard, Ranch and Italian Vinaigrette Dressings

Penne Pasta Salad with Bay Shrimp
Marinated Vegetable Salad

Classic Waldorf Salad w/
Apple, Celery, Walnuts, Pineapple

Cucumber, Tomato and Red Onion Salad

Entrées

Choice of three from the following:
Chicken Angelo
Grilled Salmon Fillet, Creamy Dill Sauce
Chicken Marsala
Baked Three Cheese Lasagna, Bolognese Sauce

From the Carving Board

Chef's Fee \$150
(Choice of One)
Round of Beef, au Jus
Honey Baked Ham
Baked Turkey Breast, Giblet Gravy

Garlic Mashed Potatoes
Seasonal Vegetables
Dinner Rolls and Butter Rosettes

Desserts

Tiramisù
New York Style Cheesecake
Chocolate Decadence
Apple Strudel, Vanilla Sauce
Assortment of Fruit Tarts

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea

\$50.25 per person

Limited to groups of 25 or more.

Above Menu Items are Subject to Nevada Sales Tax and Service Charge.