

Buffet Dinner Menu #3

Fresh Fruit Kebobs
Imported and Domestic Cheese Display
Rustic Bread, Fancy Crackers and Lavosh
Chilled Grilled Vegetables, Peppercorn Parmesan Dip

Caesar Salad Station

Chinese Chicken Salad w/
Buffalo Mozzarella, Beefsteak Tomato and Basil
Drizzled with Balsamic Vinegar

Shrimp and Scallop Salad w/
Brandy Calypso Sauce

Artichoke and Hearts of Palm Salad w/
Sherry Vinaigrette

Entrées

Choice of three from the following:
Sesame Chicken Peppercorn
Pork Tenderloin, Apple Bourbon Sauce
Chilean Sea Bass, Jamaican Red Pepper Sauce
Pasta Primavera

From the Carving Board

Chef's Fee at \$150
Roasted Turkey Breast, Cranberry Aioli
Top Round of Beef, Creamy Horseradish

Seasonal Vegetables
Garlic and Herb Roasted Potatoes
Wild Rice
Dinner Rolls and Butter Rosettes

Desserts

Napoleons
Chocolate Mousse Cake
Apricot Pistachio Torte
Raspberry Swirl Cheesecake
Apple Pie
Carrot Cake

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

\$61.25 per person

Limited to groups of 25 or more.

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