



CATERING

129 FREMONT ST. • LAS VEGAS, NV 89101
800.828.6206 • GOLDENNUGGET.COM

BREAKFAST

CONTINENTAL AND BREAKFAST BUFFET SELECTIONS

All of our continental and breakfast buffets are priced per person and served with chilled juices, freshly brewed coffee, decaffeinated coffee and selection of hot teas.

CONTINENTAL BUFFET 25

An assortment of the season's best Melons,
Pineapple and Berries
Freshly Baked Fruit and Cheese Danish Pastries
Muffins and Croissants
Sweet Butter and Fruit Preserves

GOLDEN CONTINENTAL BUFFET 29

An assortment of the season's best Melons, Pineapple and Berries
Toasted Honey Oat Granola
Plain and Fruit Yogurts
Dried Fruits and Berries
Yogurt Parfaits
Freshly Baked Fruit and Cheese Danish Pastries
Muffins and Croissants
Sweet Butter and Fruit Preserves



*Breakfast Buffets menus are for a minimum of 25 guests and served for a maximum of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge*

BREAKFAST

CONTINENTAL AND BREAKFAST BUFFET SELECTIONS

All of our continental and breakfast buffets are priced per person and served with chilled juices, freshly brewed coffee, decaffeinated coffee and selection of hot teas.

AMERICAN BREAKFAST BUFFET 37

An assortment of the season's best Melons, Pineapple and Berries

Freshly Baked Fruit and Cheese Danish Pastries

Muffins and Croissants

Sweet Butter and Fruit Preserves

Farm Fresh Scrambled Eggs

Home Fried Breakfast Potatoes

Choice of Two Meats:

Chicken Apple Sausage, Pork Sausage Links,

Applewood Smoked Bacon, Sugar Cured Breakfast Ham

GOLDEN BREAKFAST BUFFET 44

An assortment of the season's best Melons, Pineapple and Berries

Toasted Honey Oat Granola

Plain and Fruit Yogurts

Dried Fruits and Berries

Freshly Baked Fruit and Cheese Danish Pastries,

Muffins and Croissants

Sweet Butter and Fruit Preserves

Farm Fresh Scrambled Eggs

Home Fried Breakfast Potatoes

Traditional Eggs Benedict

French Toast with Warm Maple Syrup

Choice of Two Meats:

Chicken Apple Sausage, Pork Sausage Links,

Applewood Smoked Bacon, Smoked Turkey Bacon,

Sugar Cured Breakfast Ham

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BREAKFAST

BRUNCH

Our Golden Nugget Brunch is priced per person and served with chilled juices, freshly brewed coffee, decaffeinated coffee and selection of hot teas.

GOLDEN NUGGET BRUNCH 65

BREAKFAST STARTERS

Chilled Juices, Fresh Cut Fruits and Berries, Breakfast Pastries
Miniture Bagles and Cream Cheese

BREAKFAST ENTREES

Farm Fresh Scrambled Eggs
Traditional Eggs Benedict
Home Fried Potatoes
Chicken Apple Sausage
Applewood Smoked Bacon
French Toast with Warm Berry Compote

BRUNCH STARTERS

International and Domestic Cheese Board
Spring Mix Field Greens

BRUNCH ENTREES

Penne Pasta tossed with Roasted Plum Tomato Sauce and Parmesan Cheese
Herb Roasted Chicken Breast, Wild Mushrooms and Pearl Onions
Pan Roasted Salmon, Fresh Dill, White Wine and Light Cream
Chef's Seasonal Vegetable Selection

BRUNCH DESSERTS

Bread Pudding with Bourbon Sauce and Chantilly Cream
Homemade Pastries

HAND CARVED ROAST PRIME RIB ADDITIONAL 18

Au Jus and Creamed Horseradish
Soft Rolls and Butter

*The Golden Nugget Brunch menu is for a minimum of 50 guests, served for a maximum of 2 hours
and requires one uniformed chef attendant for every 50 guests at \$200 per chef
All prices are subject to change and do not include prevailing sales tax and service charge*

BREAKFAST

BREAKFAST BUFFET ADDITIONS

The following items are priced per person and available as an addition to our Continental Breakfast, Breakfast Buffet and Golden Nugget Brunch menus.

WARM CINNAMON ROLLS 5

Orange Glazed Cinnamon Rolls, freshly baked from our pastry shop

FRUIT SMOOTHIES 5

Assorted individual Fruit Smoothies

COLD CEREALS 4

Assorted Individual Boxes of Cereal

Served with 2% Milk

BREAKFAST PARFAITS 5

Honey Toasted Oat Granola layered with Yogurt and Seasonal Berries

IRISH OATMEAL 5

Made with Steel Cut Irish Oats and served with Brown Sugar, Dried Fruits, Sweet Butter and 2% Milk

BREAKFAST SANDWICHES 7

English Muffin, Pork Sausage Patties, Cheddar Cheese and Egg Omelet

STUFFED CROISSANTS 7

Large Butter Croissants, Shaved Black Forest Ham, Provolone Cheese and Egg Omelet

BREAKFAST BURRITOS 7

Flour Tortillas stuffed with Scrambled Eggs, Jack and Cheddar Cheese, Refried Black Beans, Chorizo Sausage, Pico De Gallo and Salsa Fresca

FRENCH TOAST 7

Thick Egg Bread French Toast, with Warm Maple Syrup and Whipped Butter

CLASSIC EGGS BENEDICT 7

Soft Poached Eggs, Toasted English Muffins, Canadian Bacon and Hollandaise

SMOKED SALMON AND BAGEL BAR 8

Hardwood Smoked Atlantic Salmon presented with Sliced Tomatoes, Shaved Red Onion and Capers
Served with New York Style

Mini Bagels and Cream Cheese

BISCUITS AND GRAVY 6

Buttermilk Biscuits with Country Sausage Gravy

CHEESE BLINTZES 6

Ricotta Cheese and Sour Cream Blintzes with Warm Blueberry Compote

HARD BOILED EGGS 3

Served with Sea Salt and Fresh Ground Black Pepper

All prices are subject to change and do not include prevailing sales tax and service charge

BREAKFAST

BREAKFAST BUFFET STATIONS

The following items are priced per person, require a minimum of 50 guests and are available as an addition to our Continental Breakfast, Breakfast Buffet and Golden Nugget Brunch menus.

EGGS AND OMELETS 16

Chefs prepare your favorite eggs and omelets to order with the following ingredients

Meats: Smoked Ham, Applewood Smoked Bacon, Pork Sausage, and Chorizo

Vegetables: Spinach, Roasted Tomatoes, Sweet Peppers, Sautéed Mushrooms, Broccoli,

Green Onions, Caramelized Onions

Cheese: Monterey Jack, Aged Cheddar, and Swiss

HARDWOOD SMOKED SCOTTISH SALMON 10

Hand carved and served with Sliced Tomatoes, Shaved Red Onion and Capers

Served with New York Style Mini Bagels and Cream Cheese

KIELBASA SAUSAGE ROPES 10

Oven Roasted Kielbasa Sausage, assorted Mustards and Homemade Applesauce

MAPLE BAKED BREAKFAST HAM 10

Whole Smoked Bone-in Ham baked with Maple Syrup and Cloves

WHOLE ROASTED NEW YORK STRIP LOIN 12

Aged, Center Cut New York Strip Loin roasted with Kosher Salt and Black Peppercorn Crust

Béarnaise Sauce and Horseradish Cream

*All stations require one uniformed chef attendant for every 50 guests at \$200 per chef.
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MEETINGS

REFRESHMENT BREAK PACKAGES

Our refreshment break selections are priced per person and require a minimum of 25 guests. Guarantee number of guests must equal the number of guests in attendance.

18KT BREAK 50

CONTINENTAL BREAKFAST (90 MINUTES)

Chilled Juices

Orange, Cranberry and Grapefruit

Sliced Fruits and Berries

Freshly Baked Fruit and Cheese Danish Pastries

Muffins and Croissants

Sweet Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

MORNING BREAK (30 MINUTES)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

Assorted Soft Drinks and Bottled Water

Granola Bars and Energy Bars

AFTERNOON BREAK (30 MINUTES)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

Assorted Soft Drinks and Bottled Water

Fresh Baked Cookies and Trail Mix

24KT BREAK 65

CONTINENTAL BREAKFAST (90 MINUTES)

Orange, Cranberry and Grapefruit

An assortment of the season's best Melons, Pineapple and Berries

Yogurt Bar with Toasted Honey Oat Granola,

Plain and Fruit Yogurts, Dried Fruits and Berries

Freshly Baked Fruit and Cheese Danish Pastries

Sweet Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

Assorted Soft Drinks and Bottled Water

Breakfast Sandwich - English Muffin, Sausage Patty, Cheddar Cheese and Egg Omelet

MORNING BREAK (30 MINUTES)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

Assorted Soft Drinks and Bottled Water

Whole Seasonal Fruit

House Baked Pound Cakes

Blueberry, Lemon and Cinnamon Streusel

AFTERNOON BREAK (30 MINUTES)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selections

Assorted Soft Drinks and Bottled Water

House Baked Brownies

Double Chocolate, Blondie and Turtle Brownies

All prices are subject to change and do not include prevailing sales tax and service charge

MEETINGS

REFRESHMENT BREAK PACKAGES

All refreshment break stations are only available for meetings between 9AM and 6PM. They include freshly brewed coffee, decaffeinated coffee and selections of hot teas and are designed for 30 minutes of service for a minimum of 25 guests unless otherwise noted. Guarantee number of guests must equal the number of guests in attendance.

THE CADILLAC GRILLE 16
Fresh Tortilla Chips
Homemade Salsas and Guacamole
Warm Cinnamon Churros
Lemonade

Add Coronas on ice 7 each

THE COUCH POTATO 16
Buttered Popcorn
Potato Chips with Onion Dip
Tortilla Chips with 7-Layer Bean Dip
Chex Mix
Assorted Candy Bars
Sodas and Lemonade

THE CANDY STORE 20
New and Old-Fashioned Candies presented in traditional candy jars such as:
Red Vines, Malt Balls, assorted Gummy Candies and Sours, Licorices, Candied Fruit, Miniature Candy Bars, Chocolate Covered Raisins,
Fruit Slices, Saltwater Taffy
Assorted Sodas and Bottled Water
(100 guest minimum)

SODA FOUNTAIN 20
Made to order Ice Cream Sundaes and Floats
Vanilla, Strawberry and Chocolate Ice Creams
Hot Fudge, Caramel, Strawberry, Pineapple, Bananas, Nuts, Cherries and Whipped Cream
Old-Fashioned Root Beer and Coke Floats
Bottled Waters
(50 guest minimum. One uniformed chef attendant required for every 50 guests at \$200 each.)

THE SPA BREAK 18
Assorted Granola and Energy Bars
Trail Mixes, Dried Fruits and Nuts
Fresh Fruit Skewers
Whole Seasonal Fruit
Vitamin Water and Spring Waters
Bottled Juices
Homemade Smoothies

THE BROWNIE BAR 16
Milk, Chocolate Milk
-select three of the following:
Milk Chocolate Brownies
Turtle Brownies
Butterscotch Blondie's
Espresso Brownies
Rice Krispy Treats

All prices are subject to change and do not include prevailing sales tax and service charge

MEETINGS

BREAK AND REFRESHMENTS A LA CARTE

BEVERAGES

Coffee	80 Per Gallon
Decaffeinated Coffee	80 Per Gallon
Premium Hot Teas	80 Per Gallon
Iced Tea	80 Per Gallon
Bottled Juices	5 Each
Mineral Water	5 Each
Red Bull	7 Each
Assorted Sodas	5 Each
GN Spring Water	4.5 Each
Starbucks Frappuccinos	5 Each
-vanilla and mocha	
Milk	4 Each
-2%, Skim, Chocolate	
Smoothies....	6 Each
Fruit Juice....	23 Per Liter

AM

Cereal with Milk	5 Per Person
Sliced Fresh Fruit	8 Per Person
Cheese Pastries	60 Per Dozen
Fruit Pastries	60 Per Dozen
Butter Croissants	50 Per Dozen
Assorted Muffins	50 Per Dozen
Bagels and Cream Cheese ..	60 Per Dozen
Cinnamon Rolls	50 Per Dozen
Doughnuts	55 Per Dozen
Coffee Cake	50 Per Dozen
Whole Fresh Fruit	5 Each

PM

Chocolate Brownies	55 Per Dozen
Blondies	55 Per Dozen
Assorted Cookies	55 Per Dozen
French Pastries	60 Per Dozen
Chocolate Covered Fruit	60 Per Dozen
Rice Krispy Treats	55 Per Dozen
Dipped in Chocolate	60 Per Dozen
Cupcakes	60 Per Dozen

SNACKS

Individual Bags of Chips	4.5 Each
Assorted Yogurts	4.5 Each
Assorted Candy Bars	5 Each
Ice Cream Bars	5 Each
Energy Bars	4.5 Each
Granola Bars	4.5 Each

Potato Chips	46 Per Bowl
Pretzels	40 Per Bowl
Trail Mix	40 Per Bowl
Mixed Nuts	42 Per Bowl

Onion Dip w/ Potato Chips ..	56 Per Bowl
Tortilla Chips with...	
Guacamole	56 Per Bowl
Fresh Salsa	56 Per Bowl
Nacho Cheese	56 Per Bowl
Seven Layer Bean	60 Per Bowl
(Serves Approximately 20 Persons)	

All prices are subject to change and do not include prevailing sales tax and service charge

LUNCHEON

BUFFET LUNCH SELECTIONS

All lunch buffet selections are priced per person and include freshly brewed coffee and decaffeinated coffee, hot tea and iced tea.

WRAP AND SANDWICH BUFFET 44

Served with appropriate condiments

Choose three of the following wraps or sandwiches:

ROASTED VEGETABLES AND HUMMUS WRAP

Herb Roasted Mediterranean Vegetables wrapped in Spinach Tortilla with Hummus Spread

ROASTED TURKEY WRAP

Roasted Turkey Breast and Provolone Cheese wrapped in a Sun-dried Tomato Tortilla with Mayonnaise, Lettuce and Tomato

COBB SALAD WRAP

Chopped Romaine Lettuce tossed with Roasted Chicken, Bleu Cheese, Bacon, Tomatoes, Chopped Egg, Fresh Avocado and Buttermilk Ranch Dressing, wrapped in a Whole Wheat Tortilla

BLACK FOREST HAM AND CHEDDAR SANDWICH

Black Forest Ham and Wisconsin Cheddar stacked on a Ciabatta Roll with Honey Mustard

ROASTED SIRLOIN SANDWICH

Shaved Top Sirloin stacked on a Fresh Onion Ciabatta Roll finished with Whole Grain Mustard Remoulade and Red Leaf Lettuce.

GARDEN SALAD GREENS

Spring Mix Field Greens with Ranch, Vinaigrette and Bleu Cheese Dressings

BOW TIE PASTA SALAD

Garden Vegetables, Kalamata Olives, Extra Virgin Olive Oil and Red Wine Vinegar

FRESH CUT FRUIT SALAD

Cut Melons and Pineapple

DESSERTS

Fudge Brownies, Butterscotch Blondies and Freshly Baked Cookies

ADD A SOUP SELECTION 5 PER PERSON

Tomato and Basil Bisque, Vegetable Minestrone, Chicken Noodle or Clam Chowder

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LUNCHEON

NEW YORK DELI BUFFET 45

GARDEN SALAD GREENS

Spring Mix Field Greens with Ranch, Vinaigrette and Bleu Cheese Dressings

CUCUMBER AND TOMATO SALAD

Tomatoes and Seedless Cucumbers tossed with Red Onions, Basil, Extra Virgin Olive Oil and Red Wine Vinegar

POTATO SALAD

Red Bliss Potatoes tossed with our Sour Cream and Chive Dressing

DELI MEATS

Roast Beef, Roasted Turkey Breast, Black Forest Ham, Genoa Salami and Corned Beef

CHEESES

Wisconsin Cheddar, Swiss, Pepper Jack and Provolone Cheeses

Served with a variety of Breads, Baguettes, Rustic Rolls and Condiments

Individual Bags of Assorted Chips

DESSERTS

Seasonal Fruit Tarts, Brownies and Cookies

ADD A SOUP SELECTION 5 PER PERSON

Tomato and Basil Bisque, Vegetable Minestrone, Chicken Noodle or Clam Chowder

FREMONT STREET PIZZA PARTY 44

CAESAR SALAD

Romaine Hearts, Parmesan Reggiano Cheese, Herb Croutons, Caesar Dressing

TOMATO SALAD

Vine Ripened Tomatoes, Fresh Basil, Red Onion, Balsamic Vinaigrette

PIZZA AND CALZONES

Cheese, Pepperoni, Vegetable and BBQ Chicken Pizzas, Ham and Cheese and Vegetable Calzones

TORTELLINI CON FONDUTA DI PARMIGINO

Cheese-filled Tortellini tossed in a light Parmesan Cream Sauce

DESSERTS

Cannolis, Fruit Tarts and Biscotti

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LUNCHEON

SOUTHERN LUNCH BUFFET 49

GARDEN SALAD GREENS

Spring Mix Field Greens with Ranch, Vinaigrette and Bleu Cheese Dressings

SPICY CORN AND PEPPER SALAD

Sweet Corn, Bell Peppers, Cayenne Pepper, Cumin Seed Dressing

SHRIMP CREOLE

Large Shrimp braised in a Creole Tomato Sauce

FRIED CHICKEN BREAST

Buttermilk Marinated Boneless Chicken Breast fried in seasoned flour

SOUTHERN SALISBURY STEAK

Beef Patties with Caramelized Onions and Mushroom Gravy

RICE PILAF

BUTTER MASHED POTATOES

SEASONAL VEGETABLES

DESSERTS

Apple Pie, Southern Pecan Pie, Bread Pudding with Bourbon Sauce

ADD A SOUP SELECTION 5 PER PERSON

SHRIMP AND SAUSAGE GUMBO

Traditional Gumbo made with Shrimp, Andouille Sausage and Okra

TUSCAN LUNCH BUFFET 49

CAPRESE

Fresh Mozzarella, Vine Ripened Tomatoes, Fresh Basil and Extra Virgin Olive Oil

CAESAR SALAD

Romaine Lettuce Hearts, Parmesan Reggiano Cheese, Herb Croutons

POLPETTE ALLA TOSCANA

Seasoned Meatballs baked in Homemade Marinara

TORTELLINI CON FONDUTA DI PARMIGIANO

Cheese-filled Tortellini tossed in a Light Parmesan Cream Sauce

POLLO AL FORNO

Tuscan Style Roast Chicken Breast over Sautéed Spinach Leaves, Lemon Cream Sauce

SICILIAN BAKED SALMON

Dijon Dill Beurre Blanc Sauce

VEGETABLE SAUTÉ

An assortment of the season's best Vegetables sautéed in Extra Virgin Olive Oil, finished with Fresh Herbs

FOCACCIA, OLIVE OIL AND BALSAMIC VINEGAR

DESSERTS

Tiramisu and Ricotta Cheese Cake

ADD A SOUP SELECTION 5 PER PERSON

PASTA E FAGIOLI

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LUNCHEON

POOL SIDE BBQ PICNIC 47

TOSSED SALAD GREENS

Mixed Seasonal Field Greens with Ranch, Vinaigrette and Bleu Cheese Dressing

NEW POTATO SALAD

With Sour Cream and Chives

TRADITIONAL COLE SLAW

Light Mustard Dressing

BBQ GRILLED CHICKEN BREAST

Hand Blended BBQ Dry Rub with Chili, Cumin, Coriander, Paprika, Dry Herbs, Brown Sugar then glazed with BBQ Sauce

ALL BEEF HOT DOGS, GRILLED HAMBURGERS AND CHEESEBURGERS

Lean 6 oz. Burgers, Brioche Buns

MAC-N-CHEESE

Large Elbow Macaroni baked in Cheddar Sauce

BBQ BAKED BEANS

Navy Beans Cooked with Brown Sugar, Molasses, Vinegar and Spices

BASKETS OF WHOLE FRESH FRUIT AND INDIVIDUAL BAGS OF CHIPS

DESSERTS

Double Chocolate Fudge Brownies, Butterscotch Bloodies, Jumbo Cookies

LILLIE'S BUFFET 49

EMPEROR CHICKEN SALAD

Shredded Iceberg and Romaine Lettuce, Carrots, Red Peppers, Onions, Sprouts, Crispy Fried Noodles, Grilled Chicken in Thai Peanut Dressing

ASIAN SALAD

Romaine Lettuce, Red Onion, Cucumber, Tomatoes tossed in a Ginger Dressing

BUDDHA'S DELIGHT

Stir Fried Vegetables with Ginger and Soy Sauce

CASHEW CHICKEN

Stir Fried Chicken and Toasted Cashews tossed in Brown Garlic Sauce

CRISP VEGETABLE EGG ROLLS

Sweet Plum Dipping Sauce and Hot Mustard

MONGOLIAN BEEF

Sweet Peppers, Onions and Red Chili

VEGETABLE FRIED RICE AND STEAMED JASMINE RICE

DESSERTS

Tropical Fruit Salad with Toasted Coconut

Almond Cookies, Chocolate Dipped Coconut Macaroons

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LUNCHEON

SOUTHWEST LUNCHEON 48

CHIPS AND SALSA BAR

White Corn Tortilla Chips, Variety of Salsas to include Tomatillo, Roasted Tomato and Picante

MEXICAN CHOPPED SALAD

Romaine Lettuce, Tomatoes, Red Onions, Apples, Hominy, Roasted Peppers, Pepitas, and Tortilla Chips, Cumin Vinaigrette

TAMALES (Beef or Chicken)

Stewed Beef with Red Chilies, wrapped in Masa, topped with Salsa Roja and Cotija Cheese

Shredded Chicken with Green Chilies, wrapped in Masa, topped with Salsa Verde and Cotija Cheese

CHEESE ENCHILADAS

Queso Oaxaca and Monterey Jack wrapped in a Corn Tortilla and baked in Salsa Roja

BEEF, CHICKEN AND VEGETABLE FAJITAS

Marinated Skirt Steak, Chicken Breast and Fresh Vegetables black iron seared with Bell Peppers and Onions. Served with Shredded Cheese, Sour Cream, Guacamole and an assortment of Salsas Frescas

WARM FLOUR TORTILLAS

REFRIED BEANS AND SPANISH RICE

DESSERT

Warm Cinnamon Churros served with Chocolate Sauce and Whipped Cream

Caramel Flan

ADD A SOUP SELECTION 5 PER PERSON

TORTILLA SOUP

Diced Avocado, Tomatoes, Sour Cream and Tortilla Strips



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LUNCHEON

LUNCH BOXES 34

All lunch box selections include:

Your choice of a freshly made deli style sandwich or entree salad, an appropriate accompaniment, an individual bag of gourmet chips, a whole piece of seasonal fruit, a fresh baked cookie or brownie and a bottle of spring water. Choose up to three of the following sandwiches or salads:

SANDWICHES

MEDITERRANEAN VEGETABLE WRAP

Roasted Eggplant, Carrots, Yellow Squash, Asparagus, Zucchini, Red Onions, and Hummus with Lettuce and Tomato in an Spinach Tortilla

ROASTED TURKEY BREAST

Thinly Sliced, Mesquite Roasted Turkey Breast, Red Leaf Lettuce and Vine Ripened Tomatoes on a Whole Wheat Roll

BLACK FOREST HAM AND CHEDDAR SANDWICH

Black Forest Ham and Wisconsin Cheddar stacked on a Ciabatta Roll with Honey Mustard

ITALIAN DELI SANDWICH

Cappicola, Salami, Prosciutto, Mortadella and Provolone with Lettuce, Sliced Tomatoes and Oil and Vinegar on a Sourdough Roll

ROASTED SIRLOIN SANDWICH

Shaved Top Sirloin stacked on a Fresh Onion Ciabatta Roll finished with Whole Grain Mustard Remoulade and Red Leaf Lettuce.

SOUTHWESTERN CHICKEN

Sliced Grilled Marinated Chicken Breast with Green Chili, Pepper Jack Cheese, Lettuce and Tomato on a French Crunch Roll, Chipotle Mayonnaise

GRILLED PORTOBELLO

Grilled Portobello Mushrooms stacked with Smoked Gouda Cheese, Roasted Bell Pepper, and Lettuce on a Whole Wheat Roll. Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil

TUNA SALAD

Homemade Tuna Salad on Croissant Roll with Lettuce and Tomato

SALADS

MEDITERRANEAN SALAD

Mixed Greens tossed with Feta Cheese, Red Onions, Roasted Tomatoes, Kalamata Olives, Cucumber, Artichokes and a Red Wine Vinaigrette

CLASSIC COBB SALAD

Crisp Lettuce with Roasted Turkey, Bacon, Bleu Cheese, Tomato, Chopped Egg and Avocado dressed with Buttermilk Ranch

CHEFS SALAD

Mixed Greens, Ham, Turkey, Cheddar Cheese, Monterey Jack Cheese, Hard Boiled Egg, Tomato and Ranch Dressing

Lunch Box service is available and intended for a minimum of 25 guests for off-site events.

LUNCHEON

LUNCHEON SEATED PERFORMANCES

Our lunch entrees are served with your selection of a salad or soup, entrée, served with appropriate seasonal accompaniments, rolls, sweet butter, and dessert selection. Beverage service to include freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

FIRST COURSE SELECTIONS (SELECT ONE SOUP OR SALAD)

TOMATO AND BASIL BISQUE

ROASTED CORN CHOWDER

VEGETABLE

LEEK AND POTATO

NEW ENGLAND CLAM CHOWDER

BABY GEM SALAD

A variety of baby lettuce, Vine Ripened Pear Tomatoes, Cucumber, Tarragon-Mustard Vinaigrette

ROASTED BEET SALAD

Marinated Red and Yellow Beets, Heirloom Tomatoes, Blackberries, Walnuts, Goat Cheese Curd, Tarragon-Mustard Vinaigrette

CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Parmesan Reggiano

FIRE ROASTED TOMATO SALAD

Fresh Burratta, Basil Pesto, Garlic Crostini, EVO

ICEBERG ROUND SALAD

Blue Cheese Dressing, Diced Tomato, Bacon, Chives, Blue Cheese Crumble

SPINACH SALAD

Baby Spinach, Crispy Pancetta, Pecorino, Roasted Tomato, Tarragon Champagne Vinaigrette

WILD MUSHROOM SALAD

Baby Arugula, Roasted Fennel, Grape Tomatoes, Toasted Walnuts, Roasted Mushrooms, Goat Cheese, Roasted Shallot Sherry Balsamic Vinaigrette on a Garlic Crostini Round

ROASTED VEGETABLE SALAD

Baby Arugula, Roasted Baby Vegetables, Roasted Mushroom Sherry Vinaigrette

ENTRÉE SELECTIONS (SELECT ONE ENTRÉE)

GRILLED SHRIMP SALAD 44

Marinated, Grilled Jumbo Shrimp, Asian Vegetables and Crisp Won-tons in a Light Sesame Ginger Dressing

GRILLED CHICKEN CAESAR SALAD 42

Grilled Breast of Chicken, Crisp Romaine, House-made Croutons and Shaved Parmesan tossed in a Traditional Caesar Dressing

CLASSIC COBB SALAD 42

Crisp Iceberg Lettuce, Grilled Breast of Chicken, Crumbled Bleu Cheese, Apple-wood Smoked Bacon, Diced Tomato, Hard-boiled Egg and Avocado in a Creamy Bleu Cheese Dressing

TORTELLINI PRIMAVERA 45

Ricotta Tortellini, Sautéed Vegetables and Basil, Light Parmesan Cream

VEGAN MEATLOAF 45

Mashed Potatoes and Sautéed Seasonal Vegetables

*Seated Performance menus are designed for a minimum of 25 guests
All prices are subject to change and do not include prevailing sales tax and service charge*

LUNCHEON

LUNCHEON SEATED PERFORMANCES

POULTRY ENTRÉES

TERIYAKI GRILLED CHICKEN BREAST 47

Coconut Ginger Rice and Roasted Sesame Broccolini

CHICKEN PICCATA 49

Lemon, Capers and White Wine, Herb Roasted Baby Yukon Potatoes, Chef's Vegetable

ROSEMARY ROASTED CHICKEN BREAST 47

Light Pommery Mustard Cream, Garlic Mashed Potatoes, Sautéed Spinach

CHICKEN PARMESAN 49

Penne Marinara, Chef's Seasonal Vegetable selection

SEAFOOD ENTRÉES

SHRIMP SCAMPI 46

Jumbo Shrimp sautéed in Garlic, Lemon Butter Sauce, Linguine Parmesan

PACIFIC SALMON 49

Pan Seared Salmon with Lemon Caper Sauce

(Halibut or Sea Bass at additional 19 per person)

BEEF ENTRÉES

GRILLED FLAT IRON STEAK 52

Caramelized Onions, Butter Smashed New Potatoes, Sautéed Seasonal Vegetables

SEARED FILET MIGNON 58

Green Peppercorn Sauce, Roasted New Potatoes, Sautéed Seasonal Vegetables

DESSERT SELECTIONS (SELECT ONE)

NEW YORK STYLE CHEESECAKE

Mixed Berries and Vanilla Whipped Cream

PBJ CAKE

Layers of Chocolate and Angel Food Cake, Peanut Butter Mousse, Raspberry Jam, Toffee Peanuts

TIRAMISU

Layers of Chocolate and Vanilla Cake Soaked with Coffee Rum Syrup, Coffee and Chocolate

Mousse, Vanilla Bean Crème Anglaise

LEMON BLUEBERRY CHIFFON

Lemon Blueberry Cake, Lemon Butter-cream, Blueberry Puree, Buttermilk Crumble

GERMAN CHOCOLATE COCONUT CAKE

Chocolate Mousse, Coconut Custard, Hazelnut Crunch, Chocolate Cake, Coconut Creme

MASTRO'S BUTTER CAKE

Rich Buttery Cake, Drunken Berries, Whip Cream

MEZZANOTTE CAKE

Layers of Decadent Chocolate Cake, Double Chocolate Fudge Icing

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DINNER

BUFFET SELECTIONS

Golden Nugget dinner buffets are priced per person and are served with our chef's selected seasonal vegetable and appropriate starch unless otherwise noted in the menu. Included with all dinner buffet menus are fresh baked dinner rolls, creamery butter, freshly brewed coffee, decaffeinated coffee and selection of hot teas.

FREMONT STREET EAST 75

GARDEN SALAD BAR

Crisp Romaine Lettuce and Baby Spinach Leaves, with a variety of toppings and dressings to include Bleu Cheese Crumbles, Vermont Cheddar, Parmesan Reggiano, Herb Croutons, Cherry Tomatoes, Cucumbers, Carrots, Sweet Bell Peppers, Onion Sprouts, 1000 Island, Bleu Cheese, Buttermilk Ranch, Balsamic Vinaigrette

SALMON

Baked Herb Salmon, Lemon Butter with Herb Rice Pilaf

PAN ROASTED CHICKEN BREAST

Mushrooms, Asparagus Tips, Light Sherry Cream

PASTA PRIMAVERA

Al Dente Pasta tossed with Garden Vegetables, Light Cream, Parmesan Cheese and Basil

DESSERTS

Apple Pie, New York Style Cheese Cake and Berries, Chocolate Layer Cake

FREMONT STREET WEST 75

FIELD GREEN SALAD

Spring Mix Lettuces with Lollo Rosso, Baby Arugula, Frisee, Belgian Endive, Red Oak Leaf Lettuce and Baby Herbs, White Balsamic Vinaigrette

VINE RIPENED TOMATO SALAD

Fresh Basil, Red Onion, Red Wine Vinegar and Extra Virgin Olive Oil

PACIFIC RED SNAPPER

Lemon Garlic Rice and Brown Butter Pecan Sauce

CHICKEN BREAST FLORENTINE

Boneless Chicken Breast on a bed of Spinach, with Feta Cheese, Artichokes, Sun-dried Tomatoes and Lemon Beurre Blanc Sauce

BEEF TENDERLOIN TIPS

Burgundy Wine Sauce, Pearl Onions and Mushrooms

DESSERTS

Chocolate Mousse Cups, Cheese Cake with Berries and Apple Pie

*Dinner Buffets menus are for a minimum of 35 guests and served for a maximum of 2 hours
All prices are subject to change and do not include prevailing sales tax and service charge*

DINNER

BUFFET SELECTIONS CONTINUED

“THE GROTTO” BUFFET DINNER 83

TRI COLOR SALAD

Radicchio, Endive and Romaine Lettuces, Fine Cut Fennel, Balsamic Vinaigrette

BABY ARUGULA SALAD

Sun-dried Cranberries, Crumbled Bleu Cheese, Spiced Walnuts, Champagne Vinaigrette

CAPRESE

Fresh Mozzarella and Vine Ripened Tomatoes, Fresh Basil and Black Pepper

SAUTÉED SHRIMP

Lemon, Butter, White Wine and Garlic, Spinach, and Artichoke Orzo Pasta

CHICKEN PARMESAN

Sautéed Breaded Chicken Breast topped with Mozzarella and Fresh Parmesan

BRAISED SHORT RIBS

Braised Short Ribs in Port Wine Sauce

PENNE CARBONARA

Penne Mezze tossed with Sweet Peas, Light Cream and Parmesan Cheese

GRILLED ASPARAGUS WITH PECORINO ROMANO

Aged Balsamic Vinegar and Extra Virgin Olive Oil

FOCACCIA BREAD, RUSTIC ROLLS

DESSERTS

Tiramisu, Chocolate Mousse Cups, Italian Cookies and Assorted Biscotti

“VIC AND ANTHONY’S” STEAKHOUSE 90

CHILLED SHRIMP ON ICE

Poached Shrimp, Fresh Horseradish, Cocktail Sauce and Mustard Remoulade

ICEBERG WEDGE

Crumbled Bleu Cheese, Red Onion, Apple-wood Smoked Bacon, Sliced Vine Ripened Tomatoes, with Stilton Dressing

CLASSIC CAESAR SALAD

White Anchovies, Homemade Croutons, Aged Parmesan

ATLANTIC SALMON (Halibut or Sea Bass additional 19 per person)

Pan Roasted with Lemon Butter Sauce

BROILED CHICKEN ALA PAIGE

Braised Mushrooms, Roasted Garlic, Asparagus, Light Cream Sauce

PAN ROASTED TENDERLOIN MEDALLIONS

Madeira Mushroom Sauce

AU GRATIN POTATOES

SEASONAL BABY VEGETABLES

DESSERTS

Mini Crème Brûlée, New York Style Cheesecake, Berries, Chocolate Cake

*Dinner Buffets menus are for a minimum of 35 guests and served for a maximum of 2 hours
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DINNER

BUFFET SELECTIONS CONTINUED

“SALT GRASS” BBQ DINNER BUFFET 90

GARDEN SALAD BAR

Crisp Romaine Lettuce and Baby Spinach Leaves, with a variety of toppings and dressings to include Bleu Cheese Crumbles, Vermont Cheddar, Parmesan Reggiano, Herb Croutons, Cherry Tomatoes, Cucumbers, Carrots, Sweet Bell Peppers, Bleu Cheese, Buttermilk Ranch, Balsamic Vinaigrette

POTATO SALAD

Red Bliss Potatoes tossed with our Sour Cream and Chive Dressing

TEXAS STYLE BBQ ROASTED BRISKET

Dry Rubbed Lean Brisket slow roasted and sliced, with a Smoky BBQ Glaze

BBQ BABY BACK RIBS

Dry Rubbed Memphis Style Pork Back Ribs slow braised in Memphis BBQ Sauce

ROTISSERIE ROASTED DRY RUBBED CHICKEN

Garlic and Herb rubbed and spit roasted golden brown

COUNTRY FRIED SHRIMP

Jumbo Gulf Shrimp lightly breaded and fried, with Remoulade and Cocktail Sauce

SEASONAL BABY VEGETABLES

MAC N CHEESE

Elbow Noodles and Rich Vermont Cheddar Cheese Sauce baked in a Butter Crumb Crust

IDAHO POTATO WEDGES

Crispy Fried Idaho Potato Wedges tossed in our Saltgrass 7 Seasoning

BISCUITS AND HONEY

Warm Buttermilk Biscuits with Sweet Cream Butter, Preserves and Local Desert Honey

DESSERTS

Chocolate Cake, Fruit Cobbler, Vanilla Bean Creme Anglaise



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DINNER

SEATED PERFORMANCES

Our dinner entrees are served with your selection of a salad or soup, entrée, served with appropriate seasonal accompaniments, rolls, sweet butter, and dessert selection. Beverage service to include freshly brewed coffee, decaffeinated coffee, and selection of hot teas.

SALAD SELECTIONS (SELECT SOUP OR SALAD)

BABY GEM SALAD

A variety of baby lettuce, Vine Ripened Pear Tomatoes, Cucumber, Tarragon-Mustard Vinaigrette

ROASTED BEET SALAD

Marinated Red and Yellow Beets, Heirloom Tomatoes, Blackberries, Walnuts, Goat Cheese Curd, Tarragon-Mustard Vinaigrette

CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Parmesan Reggiano

FIRE ROASTED TOMATO SALAD

Fresh Burratta, Basil Pesto, Garlic Crostini

ICEBERG ROUND SALAD

Blue Cheese Dressing, Diced Tomato, Bacon, Chives, Blue Cheese Crumble

SPINACH SALAD

Baby Spinach, Crispy Pancetta, Pecorino, Roasted Tomato, Tarragon Champagne Vinaigrette

WILD MUSHROOM SALAD

Baby Arugula, Roasted Fennel, Grape Tomatoes, Toasted Walnuts, Roasted Mushrooms, Goat Cheese, Roasted Shallot Sherry Balsamic Vinaigrette on a Garlic Crostini Round

ROASTED VEGETABLE SALAD

Baby Arugula, Roasted Baby Vegetables, Roasted Mushroom Sherry Vinaigrette

SOUP SELECTIONS

TOMATO BASIL BISQUE

VEGETARIAN MINESTRONE SOUP

FRENCH ONION SOUP

WILD MUSHROOM BISQUE, CRÈME FRAICHE AND CHIVES

MADRAS SPICED VEGETARIAN, LENTIL SOUP

Upgrade your seated performance dinner with any appetizer listed below.

APPETIZERS

RAVIOLI 12

Cheese Filled Raviolis with a Light Pesto Sauce, Wild Mushroom Sauté and Crisp Fried Leeks

OYSTERS ROCKEFELLER 14

Sautéed Spinach, Onion, Bacon and Bread Crumbs

SHRIMP COCKTAIL 15

Large Chilled Shrimp served with a Spicy Horseradish Cocktail Sauce and Fresh Lemon

LILLIE'S APPETIZER SAMPLER 12

Char-broiled Teriyaki Style Sirloin Skewers and Chicken Satay Skewers with Spicy Thai Peanut Dipping Sauce

*Seated Performance menus are designed for a minimum of 25 guests
All prices are subject to change and do not include prevailing sales tax and service charge*

DINNER

SEATED PERFORMANCES CONTINUED

POULTRY ENTRÉES 70

HERB ROASTED CHICKEN BREAST

Roasted Yukon Potatoes, Baby Spinach, Wild Mushrooms, Asparagus Tips

MEDITERRANEAN ROAST CHICKEN

Chicken Breast braised with White Wine, Lemon, Shallots and Garlic. Topped with Artichoke Hearts, Mushrooms and Rosemary accompanied with Butter Smashed Fingerling Potatoes

CHICKEN PICCATA

Airline Chicken Breast with Lemon Caper Butter Sauce

BEEF ENTRÉES 78

FILET MIGNON AU POIVRE

6oz. Certified Black Angus Filet Mignon, Roasted Garlic Whipped Potatoes, Green Peppercorn Sauce

NEW YORK STEAK

Char-grilled 12 oz. New York Steak, Shallot Butter and Anna Potatoes

SHORT RIBS

Port Braised Beef Short Ribs with Garlic Mashed Potatoes

SEAFOOD ENTRÉES 72

SALMON

Pan Roasted Salmon Filet

SEA BASS (Market Price)

Pan Seared Sea Bass, Garlic Mashed Potatoes, White Wine Lemon Butter

HALIBUT (Market Price)

Fresh Halibut, Mashed Potatoes, Lemon Tarragon Sauce

SAUTÉED SHRIMP

Large Shrimp sautéed in Saffron Wine Sauce

VEGAN ENTRÉES 70

VEGAN MEATLOAF

Vegan Mashed and Sautéed Vegetables

STUFFED ROASTED PORTOBELLO MUSHROOM

Roasted Portobello, Spinach, Artichoke, Vegan Ricotta

*Seated Performance menus are designed for a minimum of 25 guests
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DINNER

SEATED PERFORMANCES CONTINUED

DUET ENTRÉES MARKET PRICE

FILET MIGNON AND JUMBO SHRIMP

6 oz. Seared Petite Filet Mignon with Black Pepper Chive Whipped Potatoes and Cabernet Wine Reduction and two Jumbo Garlic Shrimp with Patty Pan Squash

FILET MIGNON AND SEA BASS

6oz. Seared Petit Filet Mignon, Garlic Chive Mashed Potatoes, Green Peppercorn Sauce
Pan Seared Sea Bass, White Wine Butter, Baby Vegetable Sauté

CABERNET BRAISED SHORT RIBS AND SEA BASS

Twice Baked Potatoe, Roasted Root Vegetables

FILET MIGNON AND BROILED LOBSTER TAIL

6 oz. Seared Petit Filet Mignon with Black Pepper Chive Whipped Potatoes and Cabernet Wine Reduction and Cold Water Lobster Tail broiled with Lemon and Extra Virgin Olive Oil, Buttered Asparagus

DESSERT SELECTIONS

NEW YORK STYLE CHEESECAKE

Mixed Berries and Vanilla Whipped Cream

PBJ CAKE

Layers of Chocolate and Angel Food Cake, Peanut Butter Mousse, Raspberry Jam, Toffee Peanuts

TIRAMISU

Layers of Chocolate and Vanilla Cake Soaked with Coffee Rum Syrup, Coffee and Chocolate Mousse, Vanilla Bean Crème Anglaise

LEMON BLUEBERRY CHIFFON

Lemon Blueberry Cake, Lemon Butter-cream, Blueberry Puree, Buttermilk Crumble

GERMAN CHOCOLATE COCONUT CAKE

Chocolate Mouse, Coconut Custard, Hazelnut Crunch, Chocolate Cake, Coconut Creme

MASTRO'S BUTTER CAKE

Rich Buttery Cake, Drunken Berries, Whip Cream

MEZZANOTTE CAKE

Layers of Decadent Chocolate Cake, Double Chocolate Fudge Icing

*Seated Performance menus are designed for a minimum of 25 guests
All prices are subject to change and do not include prevailing sales tax and service charge*

RECEPTION

CHILLED - TRAY PASSED OR DISPLAYED

The following items are priced per piece and require a minimum order of 50 pieces

Bruschetta and Crostini - Lightly Toasted Baguette Croutons

Pomodoro - Fresh Tomato, Extra Virgin Olive Oil and Basil	6.00
Sicilian - Black Olive Tapenade and Roasted Pepper	6.00
Caprese - Roasted Tomato and Mozzarella.....	6.00
Tuscan - Aged Prosciutto and Parmesan Reggiano	6.00
Prosciutto and Gorgonzola - Drizzled Orange Blossom Honey	6.00
Roast Sirloin - Horseradish Aioli	6.75
Smoked Salmon - Dilled Cream Cheese	6.50
Herb Goat Cheese - Sun-dried Tomato Tapenade	6.00
Brie Cheese - Fig Preserves	6.00
Lobster Salad - Lemon Saffron Aioli	7.25
Beef Tenderloin - Caramelized Onion Relish	7.25

Profiteroles

Boursin Cheese - Herb and Roasted Garlic	6.00
Shrimp Louie - Poached Shrimp, Fresh Dill, Louie Sauce.....	7.75
Lobster Salad - with Mango and Cucumber.....	7.25
Crabmeat Louie - Lump Crab, Fresh Dill, Louie Sauce.....	7.25
Smoked Salmon - with Salmon Roe.....	7.25

Canapés

Prosciutto and Melon Skewers	6.00
Fig and Prosciutto - Poached Sun-dried Figs wrapped in Aged Prosciutto	6.00
Bleu Cheese and Endive - Crisp Endive Spears filled with Bleu Cheese Mousse	6.00
Chipotle Shrimp - Fork Skewered Chipotle Marinated Shrimp	6.75
Salami - Skewered Salami, Provolone and Green Olive.....	6.00
American Caviar - on Red Bliss Potatoes with Sour Cream	8.75
Caprese Skewer- Roasted Tomato, Mozzarella and Fresh Basil	6.00
Thai Chicken - Classic Lettuce Wraps, Sweet Thai Chili Dip	6.50
Tuna Poke - Soy and Ginger Marinated Ahi Tuna in a Crisp Wonton Shell.....	6.00
BLT - Mini BLT Croissant Sandwiches	6.00
Chipotle Chicken - served in a Crisp Tortilla Cup	6.00
Chicken Caesar - served in a Crisp Tortilla Cup	6.00

All prices are subject to change and do not include prevailing sales tax and service charge

RECEPTION

CHILLED - TRAY PASSED OR DISPLAYED CONTINUED

The following items are priced per piece and require a minimum order of 50 pieces

Chilled Seafood Displayed on Crushed Ice - All chilled seafood items are served with Fresh Lemons, Remoulades and Cocktail Sauces

Shrimp - Large Shrimp poached in a Spiced Broth	Market Price
Cocktail Claws - Alaskan Snow Crab Claws.....	Market Price
Oysters - Chefs selection of seasonal Oysters	Market Price
Lobster Tails - Live Maine Lobster Tail Medallions.....	Market Price

WARM - TRAY PASSED OR DISPLAYED

The following items are priced per piece and require a minimum order of 50 pieces

Skewers

Mediterranean - Vegetables Roasted with Extra Virgin Olive Oil and Fresh Herbs	6.00
Lemon Pepper Shrimp - Black Peppercorn and Lemon Mayonnaise	6.00
Chicken Satay - Thai Peanut Dip.....	6.00
Chicken Yakitori - Sweet Ginger Soy.....	6.00
Jerk Chicken - Caribbean Curry Dip.....	6.00
Beef Yakitori - Sweet Ginger Soy	6.25

Spring Rolls

Vegetable - Plum Sauce.....	6.75
Shrimp and Garlic - Thai Chili Sauce	7.00

Appetizers

Brie en Croute - Raspberry Compote.....	7.00
Artichoke Hearts - Herb Goat Cheese.....	7.00
Shrimp Tempura - Sweet Chili Dip.....	7.50
Coconut Shrimp - Mango Chutney	7.50
Crab Cakes - Creole Remoulade	7.50
Pork Wontons - Cabbage, Ginger	7.00
Buffalo Wings - Buttermilk Ranch Dip	7.00
Chicken Empanadas - Achiote, Roasted Tomatillo Salsa.....	7.00
Pork Pot Stickers - Soy Dipping Sauce	6.00
Grilled Baby Lamb Chops - Mint Chutney	8.50
Cheese Burger Sliders - Pickle Chip, American Cheese, Grilled Onions	7.00
Filet Mignon Slider - Bleu Cheese, Red Onion Jam, Brioche Bun	7.50
Beef Wellington - Filet Mignon, Port Wine, Truffles	7.00

All prices are subject to change and do not include prevailing sales tax and service charge

RECEPTION

DISPLAYED RECEPTION ITEMS

SUSHI 700 (Priced per 100 pieces)

Nigiri - Ahi Tuna, Salmon, Shrimp, Yellowtail, Red Snapper, Unagi, Tomago

Nori-maki - California Roll, Spicy Tuna Roll, Rock and Roll Tempura Roll, Cucumber Roll

Served with traditional accompaniments - Wasabi, Light Soy and Pickled Ginger

CEVICHE 550 (serves approximately 40-50 guests)

Chopped Shrimp and Whitefish marinated with Lime Juice, Cilantro and Jalapeño Peppers

Served with Crisp Tostadas, Sour Cream, Guacamole and Pico De Gallo

SMOKED SALMON AND CAVIAR 550 (serves approximately 40-50 guests)

Smoked Salmon served with Caviar, Breads and Crackers and traditional condiments

BAKED BRIE 500 (serves approximately 40-50 guests)

Triple Cream Brie Cheese baked in Crisp Puff Pastry

Served with Fruit Compote and Sliced Baguette and Crackers

SIENA ANTIPASTO 675 (serves approximately 40-50 guests)

The chef's selection of Imported and American Artisan Charcuterie and Cheeses.

Presented with Grilled and Marinated Vegetables, Imported Olives, Focaccias and Italian Breads,

Infused Olive Oils and Balsamic Vinegar. Meats and cheeses are subject to availability

and can be substituted without notice.

ARTISAN CHEESEBOARD 600 (serves approximately 40-50 guests)

The Chef's selection of Cheeses from Farmstead Dairies producing America's Best Artisan and European Style Hand Crafted Cheeses.

Served with Crackers, Baguette Croutons and a Fresh Fruit Garnish

HOT SPINACH DIP 475 (serves approximately 40-50 guests)

Sautéed Spinach Leaves blended with a Parmesan Cream Cheese Sauce and baked in an Herb

Breadcrumb and Parmesan Crust. Served with Crisp Baguette Croutons

CRAB AND ARTICHOKE DIP 525 (serves approximately 40-50 guests)

Artichokes sautéed with Shallots and Garlic with a Light Sherry Cream Sauce, finished with Lump

Crabmeat and baked with Parmesan Cheese Crust. Served with Crisp Baguette Croutons

CRUDITÉS 550 (serves approximately 40-50 guests)

Crisp Seasonal and Baby Vegetables with Buttermilk Ranch Dip and Roasted Red Pepper Aioli

FRESH FRUIT DISPLAY 600 (serves approximately 40-50 guests)

A display of Whole and Cut Melons, Pineapples, Berries and Tropical Fruit

GRILLED VEGETABLE PLATTER 575 (serves approximately 40-50 guests)

Grilled and Roasted Mediterranean Vegetables marinated with Extra Virgin Olive Oil, Aged Balsamic Vinegar and Roasted Shallots

All prices are subject to change and do not include prevailing sales tax and service charge

RECEPTION

RECEPTION STATIONS

Select a minimum of two reception stations. All reception stations are priced per person. All guarantees are required to equal the number of attending guests and require a minimum of 50 guests.

SALAD STATION 22

Select any 3 of the following salads to create your station.

BLT

Bibb Lettuce, Applewood Smoked Bacon, Heirloom Tomatoes, Buttermilk Chive Dressing

BEET SALAD

Marinated Red and Golden Beets, Heirloom Tomatoes, Goat Curd, Blackberries, Walnuts, Honey Lime Vinaigrette

SOUTHWEST RANCH SALAD

Romaine Iceberg Mix, Cucumber, Tomato, Corn Salsa, Avocado Ranch, Tortilla Crumble

ORANGE AND GOAT CHEESE

Romaine Arugula Mix, Goat Cheese, Orange Segments, Candied Pecans, Orange Mint Vinaigrette

CAESAR

Romaine Lettuce Hearts, Aged Parmesan and sour dough Croutons, White Anchovies, Caesar Dressing

CAPRESE

Mozzarella Ciliegine and Cherry Tomatoes tossed with Extra Virgin Olive Oil and Basil. Drizzled with Imported Balsamic Glaze

THAI CHICKEN

Shredded Chicken, Lettuce, Mint, Thai Basil, Carrots, Sweet Peppers, Bean Sprouts and Snow Peas tossed in Sesame Ginger Dressing

FRIED CHICKEN

Crisp Chicken Tenders tossed with Iceberg Lettuce, Smoked Bacon, Cucumbers, Tomatoes, Shredded Cheddar and Honey Mustard Dressing

POTATO BAR 22

Baby Idaho Baked Potatoes filled with Caviar and Crème Fraiche

Bourbon Smashed Sweet Potatoes topped with Mesquite pulled BBQ Chicken, Southern Cabbage Slaw

Butter Whipped New Potatoes topped with Applewood Smoked Bacon, Chives and Sour Cream

MEZZE 22

An exciting array of Middle Eastern and Mediterranean appetizers or “Mezze”

HUMMUS - Chick Pea and Sesame Tahini Dip

TABBOULI - Bulgur Wheat Salad with Chopped Parsley, Tomato, Cucumber, Olive Oil and Lemon

BABA GHANOUJ - Pureed Eggplant, Garlic, Lemon, Mint, Tahini and Olive Oil

FETA - Traditional Brined Goats Milk Cheese

STUFFED GRAPE LEAVES - Braised Grape Leaves stuffed with Savory Rice and Pine Nuts TSATSIKI -

A Cucumber and Yogurt Dip seasoned with Fresh Mint and Paprika

OLIVES - A blend of Imported Olives

GRILLED AND MARINATED VEGETABLES - Eggplant, Red Onion, Zucchini, Asparagus, Yellow Squash, Mushrooms and Carrots

PITA CHIPS AND SEASONED LAVOSH

All prices are subject to change and do not include prevailing sales tax and service charge

RECEPTION

RECEPTION STATIONS CONTINUED

Select a minimum of two reception stations. All reception stations are priced per person. All guarantees are required to equal the number of attending guests and require a minimum of 50 guests.

SLIDERS 23

Select any 3 of the following sliders to create your station. Our Homemade Seasoned Potato Chips and condiments accompany each slider station.

BLACK ANGUS BEEF

Classic Cheeseburger Sliders with American Cheese, Pickle Chip, Sautéed Onion and 1000 Island Dressing

CHICKEN PARMESAN

Crisp Fried Boneless Chicken Breast topped with Mozzarella Cheese and Roasted Plum Tomato Sauce on a Parmesan Herb Roll

KALUA PORK

Slow Roasted and pulled BBQ Pork with a Ginger and Pineapple Chutney on a Sweet Hawaiian King Roll

FILET MIGNON

Roast Tenderloin with Peperonata, White Cheddar Cheese, Basil Mayonnaise on a Butter Brioche Roll

CAPRESE

Fresh Buffalo Mozzarella, Roasted Tomatoes and Basil on Parmesan Focaccia Roll

CONTEMPORARY PASTA 22

A selection of the finest contemporary pasta dishes. Select two of these traditional pasta dishes to create your station. Served with Rustic Breads and Focaccia.

RAVIOLI CON FUNGHI

Wild Mushroom Ravioli, Sun-dried Tomatoes, Leeks and Tarragon

MAC AND CHEESE WITH SMOKED VIRGINIA HAM

Large Elbow Macaroni and thin cut Virginia Ham tossed in a Light Parmesan Cream and finished with Parmesan Reggiano Cheese

CHIPOTLE SHRIMP FUSILLI

Southwestern Chipotle Cream, Fire Roasted Poblano Peppers, Grilled Shrimp

“THE GROTTO” PASTA 24

Our recipes for the “Grotto” pasta stations are direct from our award winning Grotto Restaurant Chefs here at the Golden Nugget. Select two of these traditional pasta dishes to create your station.

Served with Rustic Breads and Focaccia.

PENNETTE A LA VODKA

Mezze Penne tossed with Sweet Italian Sausage, Tomatoes, Fresh Herbs and Vodka Cream

FARFALLE MARINARA

Farfalle Pasta, Roasted Plum Tomato Sauce, Basil and Mozzarella

ORECCHIETTE PUTTENESCA

Small Ear Shaped Pasta with Pancetta, Olives, Capers and Diced Tomato

RIGATONI BOLOGNESE

Short Tube Pasta tossed in Rich Meat Ragu, with Parmesan Reggiano

BAKED ZITI

Seasoned Meatballs, Ricotta Cheese and Roasted Plum Tomatoes

All prices are subject to change and do not include prevailing sales tax and service charge

RECEPTION

RECEPTION STATIONS CONTINUED

Select a minimum of two reception stations. All reception stations are priced per person. All guarantees are required to equal the number of attending guests and require a minimum of 50 guests.

STIR FRY 26

Select any 3 of our stir fries to create your station. Our stir fries are presented in authentic steel woks. All stir fry stations are accompanied by Steamed Jasmine Rice.

BUDDHA'S DELIGHT VEGETABLES

Stir Fried Asian Vegetables, Sesame Seeds and Light Soy

SHRIMP FRIED RICE

Sticky Rice stir fried in Sizzling Sesame Oil with Bay Shrimp, Char Sui Pork and Vegetables and finished with Spring Onions

CHICKEN KUNG PAO

Stir Fried Chicken, Zucchini, Squash, Celery, Onions, Peppers, Kung Pao Sauce

CASHEW CHICKEN

Stir Fried Chicken, Toasted Cashews, Red Chilies and Spicy Brown Garlic Sauce

CHICKEN BULGOGI

Marinated Chicken with Red and Green Peppers, Onions

SWEET AND SOUR PORK

Crisp Fried Lean Pork tossed with Sweet Peppers, Pineapple and Onion

MONGOLIAN BEEF

Stir Fried Beef Sirloin, Peppers, Red Chilies and Onions, Spicy Brown Sauce

BEEF AND BROCCOLI

Marinated Beef Sirloin Strips wok fried with Broccoli, Onions and Oyster Sauce

BRISKET FRIED RICE

Fried Rice with Jalapeno Peppers, Shitake Mushrooms, Garlic, Scrambled Egg, Green Onions and Asian BBQ Sauce

DIM SUM 26

Select 3 of these traditional Asian style appetizers and dumplings to create your station.

BBQ PORK SPARE RIBS

Glazed with Honey Sesame Sauce and topped with Spring Onions

POT STICKERS

Small Pork and Cabbage Dumplings wrapped in Wonton Skins and pan seared. Served with Ginger Soy Sauce

SPRING ROLLS

Shrimp and Vegetable Spring Rolls. Sweet Plum Sauce and Hot Mustard

BBQ PORK BUNS

A Steamed Bun with Cantonese BBQ Pork filling

CRISPY FRIED SHRIMP

Large Shrimp fried in rice flour and served with Sweet and Spicy Thai Chili

SHU MAI

Steamed Pork and Mushroom Dumplings

HAR GAU

A delicate Steamed Dumpling with Shrimp filling

All prices are subject to change and do not include prevailing sales tax and service charge

RECEPTION

RECEPTION STATIONS CONTINUED

Select a minimum of two reception stations. All reception stations are priced per person. All guarantees are required to equal the number of attending guests and require a minimum of 50 guests.

BRAZILIAN STEAKHOUSE 30

Gaucho Steakhouse specialties. Marinated and Char-grilled Skewered Meats. Hand Carved and served with a traditional variety of Brazilian Condiments, Sauces and Soft Carving Rolls.

CHICKEN

Boneless Chicken Breast marinated with Fresh Cilantro and Lime

PORK

Lean Cut marinated in Olive Oil and Garlic

BEEF

Ancho Chili rubbed Beef Sirloin

Brazilian Black Beans, Caramelized Plantains

Condiments and Sauces

Chimichurri, Cilantro Salsa, Roasted Onion and Mint Chutney and Smoked Mango Ketchup

SUSHI AND SASHIMI BAR 38

NIGIRI

Ahi Tuna, Salmon, Shrimp, Yellowtail, Red Snapper, Unagi, Tomago

NORI-MAKI

Spicy Tuna, California, Kapamaki, Tekamaki, Tempura Maki

SASHIMI

Salmon, Hamachi, Tuna

Served with traditional accompaniments: Wasabi, Light Soy and Pickled Ginger

CLASSIC FAJITAS 26

Presented on sizzling cast iron skillets accompanied by Bijol Seasoned Rice, Ranchero Beans, Flour Torti-llas, Salsas and Pico De Gallo, Crisp Tortilla Chips, Sour Cream and Guacamole

GRILLED CHICKEN

Marinated in Achiote Paste

BEEF SKIRT STEAK

Tamarind Chipotle

All prices are subject to change and do not include prevailing sales tax and service charge

RECEPTION

HAND CARVED RECEPTION ITEMS

Carving Stations are accompanied by fresh baked butter rolls and the Chef's selection of appropriate condiments. All reception carving stations are priced as listed and require one chef carver attendant at \$200 each for every 50 guests.

BAKED HAM 525 (Serves 40-50 Guests)

Brown Sugar Baked Ham
Sun-dried Apricot Chutney
Mustards and Herb Mayonnaise

CHICAGO STEAMSHIP ROUND OF BEEF 1200 (Serves 200-225 Guests)

Salt and Pepper Crusted Leg of Beef
Horseradish Cream, Mustards and Herb Mayonnaise

NEW YORK STRIPLOIN 700 (Serves 35-40 Guests)

Pepper Roasted Boneless Beef Striploin
Horseradish Cream, Mustards and Herb Mayonnaise

BEEF TENDERLOIN 700 (Serves 20-25 Guests)

Pepper Crusted Beef Tenderloin
Horseradish Cream, Mustards and Herb Mayonnaise

COLORADO RACK OF LAMB 300 (7 Chops per rack)

Mustard and Herb Crusted Rack of Lamb
English Mint Sauce

WHOLE ROASTED KALUA PIG 850 (Serves 75-100 Guests)

Hawaiian Style Slow Roasted Whole Hog
Hawaiian King Rolls, Pineapple Chutney

TAQUERIA 850 (Serves 75-100 Guests)

Mexican Street Style Slow Roasted Whole Hog
Warm Flour and Corn Tortillas
Tortilla Chips, Salsas and Condiments

ROAST TURKEY BREAST 525 (Serves 40-50 Guests)

Sage and Butter Basted Turkey Breast
Cranberry and Orange Chutney
Herb Mayonnaise

ROAST PORK LOIN 525 (Serves 40-50 Guests)

Herb and Garlic Roasted Pork Loin
Housemade Apple Sauce and Whole Grain Mustard Sauce

All prices are subject to change and do not include prevailing sales tax and service charge

RECEPTION

SWEET STATIONS

Sweet Stations are priced per person and require one chef attendant at \$200 each for every 50 guests. All guarantees are required to equal the number of attending guests.

CARSON STREET SUNDAE STATION 18

Classic Ice Cream Splits and Sundaes

Ice Creams: Strawberry, Vanilla and Chocolate

Classic Toppings: Hot Fudge, Caramel, Strawberry, Pineapple, Bananas,

Nuts, Toasted Coconut, Cherries, Shaved Chocolate, Rainbow Sprinkles and Whipped Cream

Waffle Cones and Bowls

FLAMBÉ STATION 18

Served over Vanilla Bean Ice cream (Select one)

CLASSIC BANANAS FOSTER

Sliced Bananas Caramelized with Brown Sugar and Butter, flambéed with Dark Rum and Banana Liquor

BERRIES JUBILEE

Seasonal Mixed Berries marinated in Chambord and flambéed with Grand Marnier

BAKE SHOP PASTRIES 18

Assorted Miniature Cheesecakes, Tiramisu, Macaroons, Fruit Tarts, Chocolate Cake

Chocolate Dipped Strawberries, Lemon Napoleons, Housemade Truffles



All prices are subject to change and do not include prevailing sales tax and service charge

BEVERAGE

COCKTAILS

All bars require one bartender for every 100 guests at \$200 each. Hosted Bars are available either by the drink or per person by the hour. Hosted Bar prices do not include sales tax and service charge. Cash Bars are available by the drink and require a \$500 minimum in revenue. Cash Bars require an additional setup fee of \$200 per bar. Cash Bar prices include sales tax and service charge.

	Call Brands per Drink		Premium Brands per Drink	
	Hosted	Cash	Hosted	Cash
Cordials	13	15	13	15
Liquor	11	12	13	15
Wine	10	11	10	11
Beer, Domestic	7	8	7	8
Beer, Imported	8	9	8	9
Soft Drinks	5	6	5	6

	Call Brands per Person	Premium Brands per Person
One hour	26	28
Each additional hour	7	8

DOMESTIC BEERS

Budweiser, Budweiser Light, Miller Lite, Coors Light, and Non-alcoholic Beer

IMPORTED AND SPECIALTY BEERS

Heineken, Corona, Sam Adams, Amstel Light
(Other beers available. Please inquire.)

SPIRITS

	Call Brands	Premium Brands
Vodka	Absolut	Ketel One
Gin	Tanqueray	Bombay Sapphire
Rum	Bacardi Light	Captain Morgan
Tequila	Cuervo Gold	Patron Silver
Canadian Whiskey	Canadian Club	Crown Royal
Scotch Whiskey	J & B	Chivas Regal
Bourbon Whiskey	Jim Beam	Jack Daniels
Brandy/Cognac	Christian Brothers	Courvoisier

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CHAMPAGNE

G.H. Mumm, Cordon Rouge, Reims.....	120
Veuve Clicquot Ponsardin, Yellow Label, Reims.....	150
Moët & Chandon, Cuvée Dom Perignon, Épernay	320
Perrier-Jouët, Fleur de Champagne, Brut, Épernay.....	300

SPARKLING WINES

Domaine Ste. Michelle, Extra Dry, Columbia Valley	46
Korbel, Brut, California	45
Prosecco, Astoria	50

BLUSH WINES

White Zinfandel, Beringer, California.....	45
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WHITE WINES

Chardonnay, House Selection.....	45
Chardonnay, Cakebread Cellars, Napa.....	99
Chardonnay, Ferrari-Carona, Sonoma.....	78
Chardonnay, Jordan Vineyards & Winery, Russian River	70
Chardonnay, Kendall-Jackson, Vintners Reserve, North Coast.....	48
Chardonnay, Robert Mondavi, Carneros.....	49
Chardonnay, Sonoma-Cutter, Russian River Ranches, Sonoma.....	63
Pinot Grigio, Santa Margherita, Valadige	61
Moscato, Saracco, d'Asti	60

RED WINES

Cabernet Sauvignon, House Selection	45
Cabernet Sauvignon, Jordan Vineyards & Winery, Alexander Valley, Sonoma	121
Cabernet Sauvignon, Cakebread Cellars, Napa.....	187
Cabernet Sauvignon, Kendall-Jackson, Vintner's Reserve, North Coast.....	52
Cabernet Sauvignon, Robert Mondavi, Napa.....	92
Cabernet Sauvignon, Silver Oak Cellars, Alexander Valley, Sonoma	167
Merlot, House Selection	45
Merlot, Ferrari-Carano, Sonoma.....	51
Merlot, Kendall-Jackson, Vintner's Reserve, North Coast.....	49
Merlot, Cakebread Cellars, Napa	146
Pinot Noir, Clos du Bois, Sonoma.....	56
Chianti Classico, Ruffino, Riserva Ducale, Tuscany	59



All prices are subject to change and do not include prevailing sales tax and service charge

CATERING POLICIES

GUARANTEES - Guarantees for all functions must be given to the Catering Office by 12 noon three working days prior to the function. If no guarantee is received, the last received number of persons will be used as the guarantee. Actual charges will be based on the guaranteed number, or the number of people actually served, whichever is greater. In addition, we will not be obligated to serve or set for more than 3% above your guaranteed number. If the guarantee falls below 15% of the original number of estimated attendees, Golden Nugget reserves the right to charge room rental, charge service fees and/or relocate your group to a smaller room.

TAX AND SERVICE CHARGE - All food and beverage prices are subject to state sales tax, currently 8.375% and 23% service charge. Tax-exempt organizations must furnish a certificate of exemption to the Catering Office at least three weeks prior to the event.

MINIMUMS AND ADDITIONAL FEES - There are 25 person minimum guarantees for most menus unless otherwise noted. For all food functions fewer than 25 people there will be a \$250.00 labor charge in addition to being charged for the minimum amount of guests. A \$300.00 fee will be charged for any additional set-up on the day of the function. A \$200.00 fee will be charged if the room set-up is to be changed within 48 hours of the function. Additional fees of \$200.00 per 15 minutes will be assessed, when events exceed the contracted ending time.

FOOD AND BEVERAGE - Prices are subject to change without notice. The Golden Nugget Catering Department is the sole provider of all food and beverage served in the banquet facilities. Food or beverages may not be removed from the banquet facilities.

DEPOSIT, PAYMENT AND CANCELLATION - The Catering Department will determine the deposit amount and due date. Unless credit has been established in advance with the Golden Nugget, full payment of the estimated balance is due 30 days prior to the function. The function sponsor agrees, by signing the Banquet Event Orders for food, beverage, and/or services, he/she acknowledge the fact that there is no dispute over such services. The sponsor is solely responsible for the payment of the total amount due. Any cancellation will result in loss of deposit. Any cancellation received within three months will result in charges based upon the following:

- 90 to 45 days prior - Loss of deposit plus 25% of estimated catering revenue
- 16 to 44 days prior - Loss of deposit plus 50% of estimated catering revenue
- 15 days prior to day of function - Loss of deposit plus 100% of estimated catering revenue

DISPLAYS, EXHIBITS, SIGNS AND DECORATIONS - Displays, signs, and decorations must be of professional quality and may not be used unless the Golden Nugget gives written approval for them. Affixing any materials to the walls, floors, or ceilings is not permitted. Any banners that need to be hung will be done by the Golden Nugget Staff at a charge. A charge of \$35.00 per table will apply when four or more display and/or tabletop exhibit tables are requested in a room. Any function that has an admission charge or fee, or has merchandise for sale, must be approved and licensed with the City of Las Vegas License Board. A copy of the certificate must be presented to the Catering Office two weeks prior to the event.

AUDIOVISUAL EQUIPMENT - All audiovisual equipment requests must be directed through ENCORE EVENT TECHNOLOGIES. Sub-contracting or providing your own audiovisual equipment and/or services is not permitted.

NEVADA CLEAN INDOOR AIR ACT - In accordance with the Nevada Clean Indoor Act, smoking is not permitted anywhere in the Carson Tower Convention Center Level and Grand. Please disseminate this information to attendees of your event.

LIQUOR SERVICE - One bar is required for every 100 guests. For all bars, a labor charge of \$200.00 for each bartender will be added to the banquet check. Cash bars require a minimum of \$500.00 in revenue and an additional \$200.00 set up fee.

SECURITY - Should you desire to provide security or the Golden Nugget require you to have security for your event, only Golden Nugget security personnel may be used.

DAMAGE TO EQUIPMENT OR FACILITIES - Patron agrees to be responsible for any damage done to equipment or function room during the time the premises is under their control, including but not limited to, damage or excessive cleanup made necessary by florists, decorators, or outside agencies during set-up or tear-down.