

# TUSCANY SUITES & CASINO

## Banquet & Catering Guide

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE & DO NOT INCLUDE 21% SERVICE CHARGE AND 8.375% NEVADA STATE SALES TAX  
PLEASE NOTIFY CATERING DEPARTMENT AT TIME OF BOOKING IF THERE ARE ANY DIETARY NEEDS SUCH AS FOOD ALLERGIES, VEGAN,  
VEGETARIAN AND GLUTEN FREE OPTIONS  
GLUTEN FREE OPTIONS ARE AN ADDITIONAL \$3 PER GUEST AND MUST BE PRE-ORDERED WHEN MENU SELECTION IS CHOSEN

## Refreshments

Freshly Brewed Coffee & Decaffeinated Coffee | \$52 per gallon

Roc Gourmet Coffee (as featured in Caffè Bottega) | \$55 per gallon

Cold Brew Coffee | \$55 per gallon

Herbal Hot Tea | \$52 per gallon

Iced Tea | \$52 per gallon

Lemonade | \$48 per gallon

Fruit Punch | \$48 per gallon

Infused Water | \$25 per gallon

(3 gallon minimum)

Cucumber Citrus

Raspberry Lime

Watermelon Rosemary

Blackberry Sage

Pineapple Mint

Strawberry Mint

Hot Chocolate | \$48 per gallon

Hot Apple Cider | \$48 per gallon

Bottled Water | \$3 each

Milk | \$3 each

Bottled Chilled Fruit Juices | \$3 each

Gatorade (12 oz) | \$5 each

Assorted Coca Cola Soft Drinks | \$4 each

Sparkling Water 16.9 oz | \$6 each

Perrier or San Pellegrino

Red Bull (Regular & Sugar Free) | \$6 each

Starbuck's Frappuccino | \$6 each

Naked Juice | \$6 each

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## Snacks

### By the Dozen

- Assorted Dessert Pastries | \$36 per dozen
- Assorted Donuts | \$36 per dozen
- Assorted Muffins | \$36 per dozen
- Croissants | \$36 per dozen
- Assorted Bagels w/Cream Cheese | \$36 per dozen
- Danish pastry | \$36 per dozen
- Chocolate Brownies or Blondie's | \$36 per dozen
- Assorted Cookies | \$36 per dozen
- Rice Krispy Treats | \$36 per dozen
- Mini Cupcakes | \$36 per dozen
- Lemon Cookie Bars | \$36 per dozen
- Chocolate Peanut Butter Cookie Bars | \$36 per dozen
- Lemon Poppy Seed | \$36 per dozen
- Banana Nut Bread | \$36 per loaf
- Cranberry Bread | \$36 per loaf
- Assortment of Mini Sandwiches | \$37 per dozen
- Fresh Fruit Skewers with Honey Yogurt Dip | \$37 per dozen
- Cinnamon Rolls | \$38 per dozen
- Assorted Cupcakes | \$42 per dozen
- Hot Pretzels with Mustard | \$45 per dozen

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## Snacks Continued

### Individual – Minimum of 10

Bags of Frito Lay Brand Chips | \$2 Each

Assortment of Granola Bars | \$2 Each

Bags of Pretzels | \$2 Each

Whole Fruits | \$3 Each

Bags of Trail Mix | \$3 Each

Assorted Candy Bars | \$3 Each

Assorted Ice Cream Bars | \$4 Each

Assorted Yogurts | \$3 Each

### Savory & Sweet

Selection of Salted Mixed Nuts (Serves 10 Guests) | \$32 Per Pound

Honey Roasted Peanuts (Serves 10 Guests) | \$30 Per Pound

Bowl of Chex Mix (Serves 10 Guests) | \$20 Per Order

Fun Size Chocolate Candy Bowl (Serves 10 Guests) | \$20 Per Order

Jellybeans or Gummy Bear Candy Bowl | \$25 Per Order

Soft Pretzels and Cheddar Cheese Sauce (Serves 25 Guests) | \$85 Per Order

Pita Chips with Mediterranean Dip (Serves 25 Guests) | \$125 Per Order

Dips & Chips (Serves 25 Guests) | \$125 Per Order

*Potato Chips with Ranch & Onion Dip and Tortilla Chips with Salsa & Guacamole*

### Gluten Free:

Coffee Crumb Cake | \$42 Per Dozen

Muffins | \$42 Per Dozen

Cookies | \$36 Per Dozen

Cupcakes | \$42 Per Dozen

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## Themed Break Menu

Minimum 20 Guests

All themed breaks included freshly brewed coffee, decaffeinated coffee, iced tea and selection of hot herbal teas

**Break packages based on 30 minutes of service**

### **Tuscany Delight | \$16 per guest**

Chocolate Dipped Cookies & Cannolis

White & Dark Chocolate Dipped Strawberries

### **At the Movies | \$13 per guest**

Popcorn

Cracker Jacks

Candy Bars

### **Ball Park | \$13 per guest**

Soft Pretzels w/ Mustard Sauce

Peanuts

Caramel Corn

### **South of the Border | \$14 per guest**

Nachos

Tortilla Chips, Seasoned Ground Beef, Queso

Bean Dip, Salsa, Sour Cream, Jalapenos

### **Energy Boost | \$14 per guest**

Yogurt Parfait with Granola

Fresh Fruits

Sliced Apples & Peanut Butter

### **Break Enhancement**

Assorted Coca Cola Brand Soft Drinks | \$4 each

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## **Executive Meeting Package | \$60 Per Guest**

Minimum 20 Guests

All Packages Include A Continental Breakfast, Mid-Morning Break, Lunch & Afternoon Break Served with Coffee, Decaffeinated Coffee, Iced and Hot Teas

Bottled Water and Soft Drinks Served During Mid-Morning and Afternoon Breaks

**Based On 90 Minutes of Service for Continental Breakfast and Lunch  
30 Minute Service for Mid-Morning and Afternoon Break**

### **Morning Continental Breakfast**

Freshly Baked Scones, Muffins & Danish

Sweet Butter, Marmalade & Fruit Preserves

Fresh Fruit Display

### **Selection of Two (2) Juices**

Chilled Orange, Cranberry,

Grapefruit **or** Apple Juice

### **Mid-Morning Break**

Coffee & Tea Refresh

Bottled Water & Soft Drink Service

### **Afternoon Break**

Coffee & Tea Refresh

Bottled Water & Soft Drink Service

### **Selection of Two (2) Break Snacks**

Fresh Baked Cookies and Brownies

Whole Fresh Fruit

Bowl of Pretzels

Granola Bars

Crispy Corn Tortilla Chips and Salsa

### **Breakfast Enhancements | \$10 Per Guest**

Scrambled Eggs

Breakfast Potatoes

Biscuits & Country Gravy

### **Selection of Two (2) Meats**

Grilled Sausage Patties

Smokehouse Bacon

Turkey Bacon

Maple Sausage Links

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## **Selection of One (1) Lunch Buffet:**

### **Sandwiches and Wraps**

Tossed Green Salad Served with Seasonal Salad Toppings and Dressings  
Chef's Pasta Salad  
Chef's Selection of Assorted Sandwiches & Wraps  
Individual Bags of Chips  
Fresh Fruit  
Chef's Sweet Table

### **Italian**

Tossed Green Salad Served with Seasonal Salad Toppings and Dressings  
Traditional Caesar Salad with Parmesan Cheese and Herbed Croutons  
Chicken Madeira  
Spaghetti Marinara with Meatballs  
Sautéed Vegetable Medley  
Garlic Bread & Focaccia  
Chef's Sweet Table

### **Bbq**

Tossed Green Salad Served with Seasonal Salad Toppings and Dressings  
Cole Slaw **or** Potato Salad  
Baked Beans  
Corn on The Cob **or** Vegetable Medley  
Corn Bread with Honey Butter  
Chef's Sweet Table

### **Selection of Two (2) Entrées**

Bbq Chicken  
Bbq Pulled Pork  
Bbq Brisket

### **Mexican**

Tossed Green Salad Served with Southwestern Salad Toppings and Dressings  
Crispy Tortilla Chips and Salsa Bar  
Refried Beans & Spanish Rice  
Fajita and Taco Bar to Include:  
Soft Flour Tortillas & Crunchy Corn Taco Shells  
Chicken Fajitas with Grilled Peppers & Onions  
Seasoned Ground Beef  
Shredded Lettuce, Chopped Tomatoes, Onions, Black Olives,  
And Jalapeños  
Sour Cream, Guacamole, Pico De Gallo, Shredded Jack &  
Cheddar Cheeses  
Chef's Sweet Table

### **Asian**

Tossed Green Salad Served with Asian Inspired Salad Toppings and Dressings  
Cucumber Salad with Rice Wine Vinaigrette  
Orange Chicken  
Vegetable Chow Mein  
Stir Fried Vegetables  
White, Brown **or** Fried Rice  
Chef's Sweet Table

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## Continental Breakfast Menu

Minimum 20 guests

All Breakfasts Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Juices and a Selection of Hot Herbal Teas

**Continental Breakfasts are based on 90 minutes of service**

### **Kick Start the Day Continental | \$18 per guest**

Selection of Freshly Baked Scones, Muffins, and Danish  
Sweet Butter, Honey, Marmalade and Fruit Preserves

### **Sunrise Continental | \$20 per guest**

Selection of Freshly Baked Scones, Muffins, and Danish  
Sweet Butter, Honey, Marmalade and Fruit Preserves  
Seasonal Fresh Fruit and Berries

### **Deluxe Sunrise Continental | \$22 per guest**

Selection of Freshly Baked Scones, Muffins, and Danish  
Sweet Butter, Honey, Marmalade and Fruit Preserves  
Seasonal Fresh Fruit and Berries  
Vanilla Yogurt with Granola, Fresh Berries & Bananas

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## **Breakfast Buffets**

Minimum 25 guests

All Breakfasts Served Freshly Brewed Coffee, Decaffeinated Coffee, and an Assortment of Hot Herbal Teas

**Breakfast Buffets are based on 90 minutes of service**

### **Viva Las Vegas | \$27 per guest**

Seasonal Fresh Fruit Display

Scrambled Eggs

Assorted Breakfast Bakeries

Assorted Cold Cereals served with milk

#### **Selection of Two (2)**

Breakfast Potatoes

Hash Browns

Lyonnais Potatoes

Sweet Potato Hash

#### **Selection of Two (2) Meats**

Black Forest Ham

Applewood Smoked Bacon

Sausage Links

Sausage Patties

#### **Selection of Two (2) Juices**

Orange, Cranberry, Grapefruit, Apple

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## **Breakfast Buffets**

Minimum 25 guests

All Breakfasts Served Freshly Brewed Coffee, Decaffeinated Coffee, and an Assortment of Hot Herbal Teas

**Breakfast Buffets are based on 90 minutes of service**

### **On the Lighter Side | \$28 per guest**

Seasonal Fresh Fruit Display

Assorted Breakfast Bakeries

Assorted Cold Cereals served with Low fat Milk and Almond Milk

Low fat Yogurt & Granola

Egg White Scramble with Mushrooms, Peppers, and Onions

Whole Grain Waffles with No Sugar Added Maple Syrup

Sweet Potato Hash

#### **Selection of Two (2) Meats**

Black Forest Ham

Turkey Bacon

Turkey Sausage

#### **Selection of Two (2) Juices**

Orange, Cranberry, Grapefruit, Apple

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## Breakfast Enhancements

Minimum 25 guests

Breakfast Enhancements may be added to any continental breakfast, buffet breakfast or executive meeting package

### **Omelet Station | \$10 Per Guest\***

Station Includes: Tomatoes, Green Peppers, Mushrooms, Onions, Spinach, Cheddar Cheese And Salsa

#### **Selection of Two (2) Meats**

Bacon, Ham or Sausage

### **Waffle Station | \$7 Per Guest\***

Fresh Waffles Served with Nutella, Whipped Cream, Bananas, Berries, Chocolate Chips, Candied Nuts, Honey & Maple Syrup

### **Breakfast Meat | \$5 Per Guest**

#### **Selection of Two (2) Meats**

Smokehouse Bacon

Turkey Bacon

Maple Sausage Links

Grilled Sausage Patties

### **Hot Entrées | \$4 Per Guest**

#### **Selection of One (1) Hot Entrée**

French Toast

Pancakes

Miniature Waffles

Biscuits & Gravy

*\* PERSONALIZED CHEF FEE OF \$150.00 PER 100 GUESTS APPLIES*

Mimosa/Bloody Mary Bar | \$14 Per Guest

Smoothie Shooters | \$7 Per Guest

Breakfast Burritos | \$6 Per Guest (Minimum Order 10)

Egg, Cheese & Potato

Yogurt Parfaits | \$5 Per Guest

Sausage, Egg, And Cheese Biscuits | \$5 Per Guest

Ham, Egg, And Cheese Biscuits | \$5 Per Guest

Sunrise Breakfast Quesadillas with Fresh Tomato Salsa | \$5 Per Guest

Selection of Flavored Yogurts | \$4 Each

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## Plated Breakfast

Minimum 25 guests

Breakfast Bakeries are Served Family Style with Sweet Butter and Preserves.

All Entrees are Served with Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and an Assortment of Hot Herbal Teas

### **The Classic | \$25 Per Guest**

Scrambled Eggs

Breakfast Potatoes

### **Selection of One (1) Meat**

Grilled Sausage Patties

Maple Sausage Links

Smokehouse Bacon

Turkey Bacon

Center Cut Ham Steak

### **New York Steak & Eggs | \$27 Per Guest**

Scrambled Eggs

Breakfast Potatoes

Grilled 6 Oz Steak

Sautéed Asparagus

### **Chorizo Con Huevos | \$27 Per Guest**

Eggs Scrambled with Chorizo

Sausage Refried Beans, Corn Tortillas & Fresh Pico Di Gallo

### **Country Style Eggs Benedict | \$30 Per Guest**

Split Buttermilk Biscuit Topped with Two Maple Sausage Patties, Poached Egg & Country Gravy

Hash Browns

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## **Box Lunch | \$28 Per Guest**

Minimum 15 guests

### **Boxed Lunch Includes the Following**

Bottled Water  
Individual Bag of Chips  
Individual Wrapped Cookie  
Individual Wrapped Flatware and Napkin

### **Selection of One (1) Starter**

Pesto Pasta Salad  
Fruit Salad  
Whole Fruit (Apple, Banana or Orange)

### **Selection of Two (2) Sandwiches On a Hoagie, Croissant or Wrap**

Roast Beef  
Ham & Swiss  
Tuna Salad  
Turkey & Provolone  
Grilled Chicken Caesar Salad  
Vegetarian

### **Boxed Lunch Enhancements**

Assorted Coca Cola Brand Soft Drinks | \$3 Per Guest  
Assorted Candy Bars | \$3 Per Guest

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## Lunch Buffets

Minimum 25 guests

All Lunches are Served with Freshly Baked Rolls and Sweet Butter Unless Otherwise Specified in the Menu, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and an Assortment of Hot Herbal Teas

**Lunch Buffets are based on 90 minutes of service**

### Tex-Mex | \$33 Per Guest

#### Starters

Fiesta Chopped Salad

Romaine Lettuce, Tomatoes, Red Onion, Avocado, Boiled Egg & Creamy Fiesta Ranch

Southwestern Red Potato Salad

#### Entrees

##### Selection of Two (2)

Beef Fajitas

with Green & Red Bell Peppers, Tomatoes, Onions & Soft Flour Tortillas

Chicken Fajitas

with Green & Red Bell Peppers, Tomatoes, Onions & Soft Flour Tortillas

Seasoned Ground Beef

with Crunchy Taco Shells

Three-Cheese Enchiladas

Taquitos

#### Accompaniments

Cilantro & Lime Rice

Ranchero Style Beans

Tortilla Chips

Shredded Cheddar Cheese, Lettuce, Sour Cream, Salsa, Guacamole

#### Dessert

Chef's Sweet Table with Assorted Desserts

#### Enhancement

Add a 3<sup>rd</sup> Entree | \$5 Per Guest

Shrimp Fajitas | \$10 Per Guest

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Minimum 25 guests

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### Italian Favorites | \$33 Per Guest

#### Starters

Traditional Caesar Salad Served with Parmesan Cheese and Herbed Croutons  
Caprese Salad Bowl

Garlic Bread

#### Selection of Two (2) Entrées

Chicken Breast –

*Piccata, Parmesan, Marsala, Madeira*

Manicotti Florentine

Italian Sausage & Peppers

Spaghetti Marinara with Meatballs

Cheese Ravioli

#### Accompaniments

Italian Vegetable Medley

Polenta with Mushrooms

Lemon Risotto with Broccoli

#### Dessert

Chef's Sweet Table with Assorted Desserts

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### Carnegie Deli | \$29 Per guest

#### Selection of Two (2) Starters

Garden Salad – Choice of Dressing

Mustard Potato Salad

Cole Slaw

Sliced Fruit Display

#### Selection of Two (2) Entrées

Classic Tuna Salad

Classic Egg Salad

Classic Chicken Salad

Avocado & Chickpea Salad (Vegan)

#### Accompaniments

Assorted Cold Cuts

Honey Smoked Ham & Roasted Turkey

Sliced American & Swiss Cheese

Sliced Tomatoes, Lettuce, Pickles, and Olives

Assorted Breads and Rolls

Appropriate Condiments

#### Dessert

Chef's Sweet Table with Assorted Desserts

#### Enhancements

Deli Sliced Roast Beef | \$1 Per Guest

Soup Selection of One (1) | \$3 Per Guest

Creamy Tomato, Chunky Potato, Chicken Noodle, Minestrone

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### Life's a Picnic | \$31 Per Guest

#### Selection of Two (2) Starters

Tossed Green Salad Served with Seasonal Salad Toppings and Dressings

Garden Vegetable Display with Herb Dip and Ranch

Domestic Cheese Display Garnished with Crackers and Artisan Breads

Roasted Vegetable Salad

Traditional Caesar Salad Served with Parmesan and Herb Croutons

Country Potato Salad

Chef's Chilled Pasta Salad

Tomato & Cucumber Salad

#### Selection of Two (2) Entrées

Chicken Breast -

*Angelo, Herb Roasted Marinade, Madeira, Marsala, Milanese, Piccata*

Penne Pomodoro

Pasta Primavera with Pesto

Sliced Roast Sirloin

#### Selection of Two (2) Accompaniments

Creamy Mashed Potatoes

Herb Roasted Potatoes

White Rice

Rice Pilaf

Green Beans Amandine

Steamed Broccoli

Vegetable Medley

#### Desserts

Chef's Sweet Table with Assorted Desserts

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## Plated Lunches

Minimum 25 guests

All Plated Lunches are Served with Freshly Baked Rolls and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and an Assortment of Hot Herbal Teas

**Plated Lunches are based on 90 minutes of service**

### Salads | \$25 Per Guest

#### Tropical Chicken Salad

Tender Chunks of Grilled Chicken with Pineapple, Grapes, Walnuts, Celery, & Green Onion, Lemon Poppy Seed Dressing

#### Grilled Chicken Caesar Salad

Marinated Grilled Shrimp on a Bed of Freshly Tossed Caesar Salad

#### Cobb Salad

Chopped Ham, Turkey, Egg, Tomato, with Bleu Cheese, Apple Smoked Bacon, topped with Sliced Avocado

#### Vegetarian Salad

Baby Spinach, Arugula, Gorgonzola, Pecans, Cranberries, Red Onion tossed in Red Wine Vinaigrette

#### Southwest Salad (Vegan)

Mixed Greens, Red Kidney Beans, Roasted Corn, Chopped Pepper, Cherry Tomatoes, Corn Tortilla Strips, & Cilantro Lime Dressing

#### Kale Salad (Vegan)

Chopped Kale w/ Cherry Tomatoes, Red Onion, Ripe Olives, Fresh Mushrooms, Lemon Juice, Apple Cider Vinaigrette

### Enhancements

Add Shrimp | \$10 Per Guest

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Minimum 25 guests

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**Plated Lunches are based on 90 minutes of service**

### Selection of One (1) Starter

Caprese Salad

Mozzarella, Tomato & Basil, drizzled w/Balsamic Vinegar

Mixed Green Salad with Ranch or Italian Dressing

Kale Salad w/ Fresh Vegetables, Lemon Vinaigrette

Caesar Salad

Antipasto Salad

Classic Wedge Salad

Bacon, Tomatoes, Bleu Cheese Dressing

Soup of the Day

### Selection of One (1) Vegetable

Chef's Tri-Colored Medley

Broccoli, Carrots & Squash

Green Beans Amandine

Steamed Broccoli with Red Peppers

### Selection of One (1) Accompaniment

Creamy Mashed Potatoes

Wild Rice Pilaf

White Rice

Garlic Mashed Potatoes

Herb Roasted Potatoes

Baked Macaroni & Cheese

### Selection of One (1) Dessert

New York Style Cheesecake With Berry Sauce

Carrot Cake with Caramel Sauce

Signature Chocolate Cake

Warm Cinnamon Raisin Bread Pudding with Whiskey Sauce

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## Lunch Entrees

Grilled Chicken Breast | \$28 Per Guest

*Selection of sauce, BBQ, Angelo, Madeira, Marsala, Milanese, Piccata*

Beef Tri-Tip | \$29 Per Guest

*Marinated Beef Tri – Tip served with an Aged Red Wine Sauce*

Pan Seared Salmon Fillet \$30 Per Guest

*Served with Roasted Tomato & Caper Hollandaise*

Roast Prime Rib of Beef (8 oz.) \$33 Per Guest

*Tender sliced Prime Rib, Au Jus*

New York Strip Steak (8 oz) \$35 Per Guest

*Grilled & Topped with Maître d' Butter*

## Vegetarian

Vegetable Wellington | \$26 Per Guest

*Fresh Vegetables EnCroute topped with Sundried Tomato Pesto*

## Vegan

Penne Portabella | \$26 Per Guest

*Spinach Penne Pasta tossed with Portabella Mushrooms, Fresh Basil in Lemon Olive Oil with a hint of Garlic*

Spaghetti Broccolini | \$26 Per Guest

*Whole Wheat Spaghetti w/ Steamed Broccolini tossed in Olive Oil and Garlic*

Sweet Potato Enchiladas | \$26 Per Guest

*Sweet Potatoes, Black Beans, Spinach, Rolled in Corn Tortillas, Enchilada Sauce*

Kale & Mushroom Ravioli | \$26 Per Guest

*Tossed in Light Lemon Sauce*

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VEGETARIAN AND GLUTEN FREE OPTIONS

GLUTEN FREE OPTIONS ARE AN ADDITIONAL \$3 PER GUEST AND MUST BE PRE-ORDERED WHEN MENU SELECTION IS CHOSEN

## Dinner Buffet

Minimum 25 guests

All Dinners are Served with Freshly Baked Dinner Rolls and Sweet Butter, Unless Otherwise Specified in the Menu, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and an Assortment of Hot Herbal Teas

**Dinner Buffets are based on 90 minutes of service**

### Tropical \$48 Per Guest

Hawaiian Sweet Rolls and Butter

#### Selection of Three (3) Starters

Tossed Green Salad with Ranch & Italian

Thai Shrimp Salad w/Spicy Peanut Vinaigrette

Seasonal Fruit Salad Tossed in Coconut and Mango Juice

Potato Salad

Macaroni Salad

Ahi Poke

#### Selection of Three (3) Entrées

Coconut Crusted Mahi-Mahi with Lemon Butter

Seasoned Pork Loin topped with Spicy Mango Salsa

Grilled Chicken Kabobs topped with Ponzu Glaze

Grilled Salmon with Pineapple Teriyaki Glaze

Kalua Pork

Lechon Kawali

#### Selection of Two (2) Accompaniments

White Rice

Garlic Fried Rice

Island Baked Beans

Sweet Potato Casserole

Sautéed Green beans

Stir Fry Vegetables

#### Selection of Two (2) Desserts

Pineapple Whip

Haupia (Coconut Pudding)

Macadamia Nut Brownies

Banana Bread Pudding

Toasted Coconut Pound Cake

Pineapple Upside Down Cake

Kiwi Cheesecake

Assortment of Mini Cheesecakes

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## **Dinner Buffet**

Minimum 25 guests

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**Dinner Buffets are based on 90 minutes of service**

### **Down on the Bayou | \$48 Per Guest**

Cornbread – Honey Butter

Hush Puppies

#### **Selection of Three (3) Starters**

Tossed Green Salad with Choice of Dressing

Fried Green Tomatoes

Sweet Corn Salad

Cajun Potato Salad

Black Eyed Pea Salad

Cole Slaw

#### **Selection of Three (3) Entrées**

Buttermilk Fried Chicken

Fried Catfish

Barbecued Ribs

Gumbo Served with White Rice

Chicken and Dumplings

#### **Selection of Two (2) Accompaniments**

Fried Okra

Mashed Sweet Potatoes

Corn Casserole

Dirty Rice

Collard Greens

#### **Selection of Two (2) Desserts**

Peach Cobbler

Apple Cobbler

Fresh Pound Cake With Berries

Assorted Pies

Banana Pudding

Warm Cinnamon Raisin Bread Pudding With Whiskey Sauce

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## Dinner Buffet

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## Viva Italiano

Caesar Salad

Caprese Salad

With Mozzarella Cheese, Red and Yellow Tomatoes, Olive Oil & Fresh Basil Vinaigrette

Grilled Vegetables (Zucchini, Roasted Peppers, & Eggplant)

Tortellini Salad

Chicken Parmesan

Vegetable Lasagna Bolognese

Pan Seared Salmon with Olive Tapenade

Lemon Chicken Romano

Braised Beef Tenderloin Pizzaiola

Penne Pasta with Shrimp in Pesto Cream Sauce

Vegetable Orzo

Medley of In-Season Vegetables

Focaccia Bread

Bread Sticks

Butter

Desserts

Chef's Sweet Table of Miniature Italian Desserts

Freshly Brewed Coffee & Tea

Regular, Decaf, & Herbal

Two Entrees \$44 Per Guest

Three Entrees \$48 Per Guest

Four Entrees \$52 Per Guest

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## Dinner Buffet

Minimum 25 guests

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**Dinner Buffets are based on 90 minutes of service**

## Country Style

Mixed Green Salad with Corn, Black Beans, Zesty Tomatoes

Cilantro Lime Vinaigrette & Fiesta Ranch Dressing

Country Potato Salad

Coleslaw

Home Style Green Beans with Bacon & Onion

Smoked Pork Ribs

Honey Butter Fried Chicken

Grilled Mini Steaks & Mushrooms

Marinated BBQ Beef Tri-Tip

Fried Shrimp

Texas Style Baked Beans

Thick Fried Wedge Potatoes

Corn Muffins & Biscuits

Whipped Honey Butter

Apple Pie

Pecan Pie

Bread Pudding with Vanilla Sauce

Chocolate Fudge Cake

Freshly Brewed Coffee & Tea

Regular, Decaf, & Herbal

Two Entrees \$44 Per Guest

Three Entrees \$48 Per Guest

Four Entrees \$52 Per Guest

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Minimum 25 guests

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## Asian Fare

Marinated Cucumber Salad

Noodle Salad

Kale & Edamame Salad

Tossed w/ Kale, Cabbage & Shredded Carrots in Rice Wine Dressing

Sliced Fruit Tray

Sweet & Sour Pork

Beef & Broccoli

Chicken Teriyaki

Spicy Chicken Meatballs w/ Ginger

Shrimp Stir-fry

Coconut Crusted Mahi Mahi w/ Pineapple Glaze

Braised Tofu w/ Mushrooms (Vegan)

Fried Rice

Stir Fry Vegetables

Almond Cookies

Lemon Glazed Cake

Banana Cream Pie

Freshly Brewed Coffee & Tea

Regular, Decaf, & Herbal

Two Entrees \$44 Per Guest

Three Entrees \$48 Per Guest

Four Entrees \$52 Per Guest

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Minimum 25 guests

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**Dinner Buffets are based on 90 minutes of service**

### TUSCANY SUPREMO | \$52 Per Guest

#### Salads

(Choice of Four)

Grilled Vegetable Salad w/Balsamic Vinaigrette  
Potato Salad  
Macaroni Salad  
Homestyle Coleslaw  
Tossed Green Salad, Ranch & Italian Dressings  
Caesar Salad  
Cucumber & Tomato Salad, drizzled w/ olive oil & Vinegar, fresh basil

Bowtie Pasta w/Prosciutto & Peas  
Greek Salad w/Cucumber, Tomato, Kalamata Olives, Feta Cheese, Lemon Vinaigrette  
Spinach & Romaine Salad w/Cranberries, Chopped Walnuts, Bleu Cheese Crumbles, Citrus Vinaigrette

#### Entrees

(Choice of Three)

Fettuccini w/Spinach & Sundried Tomatoes  
Grilled Salmon Provencal  
Penne Pasta w/ Grilled Eggplant & Zucchini Aioli  
Broiled Halibut with Lemon Butter  
Cheese Florentine Ravioli

Chicken Piccata  
Chicken Parmesan  
Chicken Florentine  
Braised Short ribs  
Marinated Beef Tri-Tip  
Herb Crusted Pork Loin  
Vegetable Lasagna Bolognese

#### Vegetables

Selection of One (1)

Honey Glazed Carrots  
Seasoned B-Red Potatoes  
Sautéed Squash & Zucchini  
Garlic Mashed Potatoes  
Broccoli, Garlic & Oil  
Brown Rice

#### Starches

Selection of One (1)

Green Beans w/Herb Butter  
Wild Rice  
Sautéed Brussel Sprouts w/Bacon & Siracha  
Baked Russet & Sweet Potatoes  
Buttered Corn  
Mac & Cheese

#### Dessert

Variety of Cakes & Pies

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## Plated Dinners

Minimum 25 guests

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**Plated Dinners are based on 90 minutes of service**

### Selection of One (1) Starter

Caprese Salad

Mozzarella, Tomato & Basil, drizzled w/Balsamic Vinegar

Mixed Green Salad with Ranch or Italian Dressing

Kale Salad w/ Fresh Vegetables, Lemon Vinaigrette

Caesar Salad

Antipasto Salad

Classic Wedge Salad

Bacon, Tomatoes, Bleu Cheese Dressing

Soup of the Day

### Selection of One (1) Vegetable

Chef's Tri-Colored Medley

Broccoli, Carrots & Squash

Green Beans Amandine

Steamed Broccoli with Red Peppers

### Selection of One (1) Accompaniment

Creamy Mashed Potatoes

Wild Rice Pilaf

White Rice

Garlic Mashed Potatoes

Herb Roasted Potatoes

Baked Macaroni & Cheese

### Selection of One (1) Dessert

New York Style Cheesecake with Berry Sauce

Carrot Cake with Caramel Sauce

Signature Chocolate Cake

Chocolate Ganache Cake w/ Strawberry Sauce, Carrot Cake,

Chocolate Crème Brulee, Tiramisu, Key Lime Pie

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## Entrees

### Chicken

Barbecued Chicken | \$38 Per Guest

Bone-in Chicken in a rich, tangy BBQ Sauce

Bruschetta Chicken | \$38 Per Guest

Grilled Chicken Breast w/ Vine Ripened Tomatoes, Onion, Garlic, Basil, Balsamic Vinegar & Olive Oil

Chicken Bistro | \$39 Per Guest

Chicken Breast Stuffed with Italian Sausage, Feta Cheese, Spinach & Onion topped w/Creamy Pecorino Sauce

Chicken Piccata | \$39 Per Guest

Chicken Breast Sautéed with Capers, Shallots, Mushrooms, Butter & White Wine

Chicken Tuscany | \$39 Per Guest

Chicken Breast, Baked with Broccoli, Tomato & Mozzarella served with Garlic Wine Sauce

Chicken Parmesan | \$39 Per Guest

Breaded Chicken Baked with Mozzarella and served with Fresh Marinara Sauce

### Fish

Grilled Salmon Fillet | \$39 Per Guest

Grilled Salmon Fillet with Lemon Butter & Capers

Orange Roughy Provencal | \$40 Per Guest

Served with Onions, Bell Peppers, Tomato & Garlic

Mahi Mahi with Pineapple Salsa | \$40 Per Guest

Broiled Mahi Mahi with fresh Pineapple Salsa

### Beef & Pork

Herb Crusted Prime Rib | \$42 Per Guest

12 oz. served with Au Jus, Horseradish Cream Sauce

Apple Stuffed Pork Loin | \$42 Per Guest

Stuffed with Apple Corn Bread Stuffing, Apricot Glaze

Braised Short Ribs \$42 | Per Guest

Tender Braised Boneless Beef Short Ribs in aged Red Wine Sauce

Broiled New York Steak | \$47 Per Guest

10 oz. served with Maître Butter

Broiled Filet Mignon | \$49 Per Guest

8 oz. served with Portobello Mushroom Sauce

### Duo Selections

Grilled Chicken & Shrimp Skewers | \$56 Per Guest

Grilled Chicken and Shrimp Skewers drizzled with Citrus Cream Sauce

Beef Tenderloin & Macadamia Nut Crusted Salmon | \$58 Per Guest

Served w/ Herb Orzo & Grilled Asparagus

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## Plated Dinners

Minimum 25 guests

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**Plated Dinners are based on 90 minutes of service**

### Vegan

Enchilada Casserole | \$38 Per Guest

Bell Pepper, Onion, Chili Powder, Black Beans, Zucchini, Corn, Kale, Tomatoes baked together, served w/ Corn Tortilla

Thai Vegetable & Pasta | \$39 Per Guest

Cooked Pasta Shells Tossed w/ Sliced Carrots, Peas, Mushrooms, Broccoli Florets, Fresh Ginger & Tahini

### Vegetarian

Cheese Florentine Ravioli | \$37 Per Guest

Topped with Fresh Pesto Sauce

Pasta Primavera | \$37 Per Guest

Fresh Vegetables and Penne Pasta tossed in a Roasted Garlic Butter Sauce

Eggplant Parmesan | \$38 Per Guest

Eggplant Baked to perfection, Topped with Fresh Tomato Sauce, Oregano & Grated Cheese

Vegetable Wellington | \$38 Per Guest

Fresh Vegetables Encroute served with Sun Dried Tomato Pesto

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## Reception Enhancements

### Cold Hors D'oeuvres

Per 100 Pieces

Dijon Deviled Eggs | \$300

Stuffed Tomatoes w/ Borsini Cheese | \$300

Melon Wrapped with Prosciutto | \$325

Assorted Canapés | \$325

Italian Bruschetta w/Fresh Roma Tomatoes & Buffalo Mozzarella | \$325

Mini Croissant Sandwiches | \$325

Roast Beef Roll w/ Asparagus | \$325

Chicken Caesar on Parmesan Crostini | \$325

Tenderloin w/Caramelized Onions on Toast Points | \$350

Smoked Salmon Cream Cheese Pinwheels | \$350

Antipasto Skewers | \$425

Shrimp on Ice w/ Lemon & Cocktail Sauce | \$450

### SEAFOOD

Per 100 Pieces

Oysters on the Half Shell, Lemon & Horseradish | \$500

Shrimp on Ice, Cocktail Sauce & Fresh Lemon | \$500

Crab Legs & Claws, Garlic Butter | \$500

Sushi, Fresh Ginger, Wasabi & Soy Sauce | \$650

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## Reception Enhancements

### Hot Hors D'oeuvres

Per 100 Pieces

- Veggie Spring Roll w/Sweet and Sour Sauce \$300
- Breaded Parmesan Artichoke Hearts \$300
- Buffalo Hot Wings \$300
- Mini Florentine Quiche \$325
- Italian Sausage Puff \$325
- Franks in a Blanket \$325
- Black Bean & Cheese Quesadilla \$325
- Mini Vegetable Wellington \$325
- Swedish Meatballs \$325
- Meatballs Marinara \$325
- Country Style Chicken Wings w/Creole Ranch \$325
- Pork Pot Stickers w/Soy Sauce \$350
- Beef or Chicken Empanadas w/ Salsa \$350
- Teriyaki Beef Satay \$350
- Chili Lime Salmon Satay \$350
- Chicken and Pineapple Kabob \$350
- Breaded Chicken Fingers w/Ranch Dressing \$375
- Barbequed Spareribs \$375
- Crab Rangoon w/Sweet Chili \$375
- Mini Beef Wellington \$375
- Mini Crab Cakes w/Roasted Pepper Aioli \$375
- Scallops Wrapped in Bacon \$425
- Fried Shrimp Tempura/Sesame Sauce \$425
- Butter Pecan Shrimp \$425

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## Reception Enhancements

Minimum 25 guests

### **Garden Vegetable Crudité**

*Broccoli, Carrots, Cherry Tomatoes, Celery, Cucumber and Squash  
House Made Creamy Dill Ranch Dipping Sauce*

Small Serves 25-35 Guests \$230

Medium Serves 50-70 Guests \$330

Large serves 100-125 Guests \$430

### **Seasonal Fresh Fruit Display**

*An Array of Seasonal Fresh Fruits*

Small Serves 25-35 Guests \$250

Medium Serves 50-70 Guests \$350

Large serves 100-125 Guests \$550

### **Imported and Domestic Cheese Display**

*Served with Crackers, Fresh Grapes and Berries*

Small Serves 25-35 Guests \$280

Medium Serves 50-70 Guests \$380

Large serves 100-125 Guests \$480

### **Antipasto Display**

*Assortment of Italian Meats and Cheeses, Roasted Peppers  
And Grilled Vegetables, Olive Oil and Artisan Bread*

Small Serves 25-35 Guests \$300

Medium Serves 50-70 Guests \$420

Large serves 100-125 Guests \$600

## **The Carving Board**

Roast Pork Loin w/ warm Apple Sauce (Serves 30 Guests) | \$260

Roast Turkey w/ Pan Gravy and Cranberry Sauce (Serves 30 Guests) | \$260

Sugar Glazed Baked Ham, Pineapple Sauce (40 people)

Prime Rib of Beef w/Horseradish Sauce (40 Guests) | \$400

Beef Tenderloin, Demi Glazed-Caramelized Onions (20 Guests) | \$450

Roast New York Strip Demi Glazed-Caramelized Onions (25 Guests) | \$450

Whole Steamship Round (200 Guests) | \$600

*Personalized Chef Fee of \$150 Per 100 Guests Applies*

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## Specialty Stations

Minimum 25 guests

### **Lite Bites Reception | \$30 Per Guest**

Fresh Fruit Display

Domestic and Imported Cheese Display

Chicken Fingers

Vegetable Egg Roll

Mini Corn Dogs

Caprese Skewers

Beef Wellington

Cookies and Brownies

### **Mashed Potato Bar | \$16 Per Guest**

Idaho Russet Mashed Potatoes

Shredded Cheese

Bacon Bits

Chopped Broccoli

Chopped Ham

Sour Cream

Chives

Whipped Sweet Potatoes

Butter, Brown Sugar & Cinnamon

### **Nacho Bar | \$16 Per Guest**

Seasoned Ground Beef

Shredded Chicken

Queso

Shredded Lettuce

Diced Tomatoes, Chopped Onion

Sliced Jalapeno

Sour Cream

Guacamole

Salsa

Tortilla Chips

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## Specialty Stations

Minimum 25 guests

### Tailgating | \$17 Per Guest

Pizza

Chicken Wings

Mini Brats

Chips / Dip

Rocky Road Brownies

### Pasta Action Station | \$17 Per Guest

Penne & Tortellini w/ Choice of 2 sauces

Marinara, Alfredo or Pesto

Sundried Tomatoes, Mushrooms, Peppers, Spinach

Parmesan Cheese

Red Pepper Flakes

Breadsticks

Add Grilled Chicken for \$5.00 per person

Add Grilled Shrimp for \$10.00 per person

\$100.00 Charge for Uniformed Pasta Chef

### Pizzeria | \$20 Per Guest

#### Selection of Three (3)

Cheese

Pepperoni

Supreme

Hawaiian – Pineapple, Ham

Vegetarian – Zucchini, Squash, Red Onion, Spinach

Margherita - Fresh Mozzarella, Basil, Olive Oil

Bbq Chicken – Grilled Chicken, Caramelized Onions, Cilantro

Meat Lovers – Pepperoni, Sausage, Ground Beefs, Ham, Extra Cheese

Buffalo Chicken – Spicy Buffalo Sauce, Chicken, Creamy Ranch Dressing

White Pizza – Garlic Sauce, Parmesan Cheese, Feta Cheese, Mozzarella Cheese

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# Reception Enhancements

## Slider Bar

Minimum 25 guests

### Selection of Three (3)

#### Vegetarian

Grilled Veggie – Tomatoes, Zucchini, Bell Pepper, Onion, French Baguette

Caprese - Mozzarella, Heirloom Roma Tomato, Basil Pesto, Artisan French Roll

Vegetarian - Portobello Mushroom, Balsamic Glaze, Caramelized Onion, Potato Bun

Black Bean Burger – Black Beans, Avocado, Tomatoes, Chipotle Mayo, Onion Potato Bun

#### Protein

Carolina Bbq - Pulled Pork, Coleslaw, Pretzel Bun

BLT – Bacon, Lettuce, Tomato, Aioli Mayo, Brioche Bun

Meatball – Marinara Sauce with A Ground Beef Meatball, French Roll

French Dip – Slow Roasted Beef, Provolone Cheese, Au Jus, French Roll

Philly Cheesesteak – Thin Sliced Beef, Cheese, Onions & Peppers, French Roll

Chicken Parmesan – Chicken, Marinara, Provolone Cheese, Onion Potato Bun

Beef & Cheddar – Slow Roasted Beef, Cheddar Cheese & Herb Mayo, Potato Bun

Teriyaki Chicken – Grilled Chicken, Teriyaki Glaze, Pineapple Chutney, Hawaiian Roll

Cuban – Roast Pork, Baked Ham, Swiss Cheese, Dijon-Honey Mustard, Hawaiian Sweet Roll

Reuben – Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread Roll

Mushroom And Swiss – Ground Beef, Swiss Cheese, Caramelized Onions And Mushrooms, Potato Bun

Thanksgiving - Fried Turkey Tender, Traditional Stuffing, Cranberry Sauce, Mayonnaise, Hawaiian Sweet Roll

Bruschetta Turkey Burger - Turkey Burgers, Tomato Bruschetta, Cheese, Balsamic Mayonnaise, French Baguette

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## Dessert Enhancements

Minimum 25 Persons

### **Tuscany Delight | \$12 Per Guest**

Variety of European Pastries  
Strawberries dipped in White & Dark Chocolate  
Petit Fours & Truffles

### **Sweet Italy | \$13 Per Guest**

Tiramisu, Cannoli, Limoncello Cheesecake  
Chocolate Espresso Mousse

### **Sundae Bar | \$12 Per Guest**

Vanilla, Chocolate, Strawberry Ice Cream  
Choice of Three Sauces: Chocolate, Caramel, Hot Fudge, Strawberry  
Choice of fine Toppings: Crushed Oreos, Crushed Heath Bar,  
Coconut, Granola  
Chopped Walnuts, Fresh Berries, Sliced Bananas  
Whipped Cream

Attendant required \$75.00 each (one per 75 guests)

### **Nothing but Cupcakes | \$12 Per Guest Selection of Three (3) From the Following:**

Red Velvet Cake with Cream Cheese Frosting  
Vanilla Bean Cake with Chocolate Frosting  
Chocolate Cake with Vanilla Frosting  
Lemon Cake with Strawberry Frosting  
Carrot Cake with Cream Cheese Frosting  
Cupcake Slider – Chocolate Patty, Sugar Topping & Icing  
Banana Cupcake with Peanut Butter Frosting & Bacon Crumb  
Blueberry Compote, Lemon Cupcake & Toasted Almond

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE & DO NOT INCLUDE 21% SERVICE CHARGE AND 8.375% NEVADA STATE SALES TAX  
PLEASE NOTIFY CATERING DEPARTMENT AT TIME OF BOOKING IF THERE ARE ANY DIETARY NEEDS SUCH AS FOOD ALLERGIES, VEGAN,  
VEGETARIAN AND GLUTEN FREE OPTIONS  
GLUTEN FREE OPTIONS ARE AN ADDITIONAL \$3 PER GUEST AND MUST BE PRE-ORDERED WHEN MENU SELECTION IS CHOSEN

## Dessert Enhancements

Minimum 25 Persons

### Sticks & Pops | \$12 Per Guest

Chef's Selection of Handmade Confections On Sticks

#### Selection of Three (3)

Chocolate Truffles

Bon Bons

Assortment of Vanilla And

Red Velvet Cake Pops

Brownie Pops

Rice Crispy Treats

### Sweet Shoppe \$12 Per Guest

Assorted Mini Candies Served in Individual Jars

#### Selection of Five (5)

Gum Balls, Gummy Bars, Lollipops,

Skittles™, Kit Kat™, M&M's™, Reese's™,

Snickers™, Hershey's™, Twix

### Sweet American Pie | \$12 Per Guest

Served with Fresh Whipped Cream

#### Selection of Three (3)

Pumpkin Pie

Cherry Pie

Apple Pie

Key Lime Pie

Peach Pie

Southern Pecan Pie

Banana Cream Pie

Coconut Cream Pie

Chocolate Cream Pie

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## Bar Packages

**Domestic Beer**                      **Host Bar: \$5**                      **No-Host Bar: \$5**

**Import Beer**                      **Host Bar: \$6**                      **No-Host Bar: \$6**

**House Brands**                      **Host Bar: \$7**                      **No-Host Bar: \$7**

Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy

**Deluxe Brands**                      **Host Bar: \$9**                      **No-Host Bar: \$10**

Absolut, Malibu Rum, Captain Morgan, Jack Daniels, Bacardi, Tanqueray, Canadian Club, Passport Scotch, Jose Cuervo, Kahlua, Baileys Irish Cream, Jagermeister, Southern Comfort & Jim Beam

**Premium Brands**                      **Host Bar: \$11**                      **No-Host Bar: \$12**

Crown Royal, Johnnie Walker Black, Bombay Sapphire, Grey Goose, Myers, Dewar's, Patron Silver, Chivas Regal, Courvoisier, Grand Marnier, Amaretto, Honey Jack, Fireball

**House Wine**                      **Host Bar: \$8**                      **No-Host Bar: \$9**

Prices are per glass

Wine and Champagne available by the Bottle, prices upon request

**Domestic Keg Beer \$295.00**

**Import Keg Beer \$325.00**

Bottled Water and Assorted Sodas **\$3.00 each**

Red Bull: **\$7.50** as Mixer **\$4.00**

**\$300.00 Bar Minimum Required**

**\$150.00 Bartender Labor Fee (4 Hour Minimum) – If bar reaches \$500.00 Revenue within 4 Hours, Bar Labor fee will be waived.**

## Bar Packages

### CALL

1 Hour                      \$23 per person

2 Hours                      \$30 per person

3 Hours                      \$37 per person

**Additional Bar Service: \$8 per hour (call)**

### PREMIUM

\$26 per person

\$35 per person

\$44 per person

**\$9 per hour (premium)**

Drink Tickets                      \$8 per Ticket (Call)

\$9 per Ticket (Premium)

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