



Dinner Buffet

Service 1 hour and 30 minutes.

Minimum of 50 people.

Served with coffee, decaffeinated coffee, iced and hot tea.

Traditional Dinner Buffet (Entrées in Purple)

3 Entrées 51 per person

4 Entrées 54 per person

Mixed Greens Salad Bar with Assorted Condiments and Dressings
 Vine Ripe Tomatoes, Onions, Basil with Blue Cheese Vinaigrette
 Orzo with Feta and Tomato with Marjoram Vinaigrette
 Green Apple and Celery Salad with Walnuts and Mustard Vinaigrette

Pepper-Crusted Salmon with Mustard Cream Sauce
 Sliced Marinated London Broil with Red Wine and Shallot Demi
 Breast of Chicken Grilled with Lemon and Rosemary Herb Butter
 Herb-Crusted Pork Loin with Sweet Cranberry Glaze
 Penne Pasta with Basil Cream Sauce
 Chef's Vegan Pasta

Herb-Roasted Red Potatoes
 Wild Rice Pilaf
 Chef's Selection of Vegetables
 Rolls and Butter

Dessert Selection of Pies, Cakes, and Fruit

Pricing is subject to change without notice and does not include gratuity and current sales tax. 6/2021

*Clark County Health District Consumer Advisory 3-401.11(D): Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.