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- 1.** All banquet prices will be confirmed 90 days prior to function. Prices quoted outside 90 days will need to be reconfirmed.
- 2.** Food and beverage prices noted are subject to 18.5% service charge and applicable sales tax. Parties of less than 25 guests will be charged an additional \$100.00 service charge for plated banquet meal functions.
- 3.** Menu selections must be received at least two weeks in advance. Any changes to the selected menu items must be received no less than seven days in advance of the function.
- 4.** Harrah's/Harveys Lake Tahoe reserves the right to substitute any menu item with one of equal value should conditions arise beyond our control such as climatic disruptions.
- 5.** Harrah's/Harveys Lake Tahoe requires a guaranteed count of the number of guests expected at all functions at least 72 business hours in advance. Guest counts over and above the guarantee count will be accommodated on a space available, food available basis. Charges will be based on the guaranteed count or the actual number served, whichever is greater. Any prospective changes including guaranteed counts must be made with a Group Services Administrator or the Catering Manager.
- 6.** Cancellation of food or beverage functions 91 days and beyond will result in forfeiture of 50% of the signing deposit. Within 60 days, charges will be assessed for the function based on the original estimated number of attendees.
- 7.** Cancellation of any scheduled food and beverage function(s) may result in the assessment of a room use fee for any scheduled meetings. Any on-site room set changes may result in an additional fee assessment.
- 8.** Appropriate function space is reserved for all programs based on the information received at the time of booking. Since the actual number of attendees often differs from the original estimates, specific rooms are not guaranteed in advance.
- 9.** All direct billing applications must be received for processing by our Accounting Department at least 90 days prior to the initial program date. If credit has not been established, full payment of anticipated food and beverage charges is due 14 days prior to your function.
- 10.** Information concerning custom services such as music, entertainment, theme party ideas, flowers, balloons, ice carvings and specialty menus may be provided by a Harrah's/Harveys Lake Tahoe Group Services Administrator.
- 11.** Banquet seating will be at round tables of eight at Harrah's, and round tables of ten at Harveys, unless otherwise specified. Special seating diagrams are available upon request.
- 12.** Harrah's/Harveys Lake Tahoe will not be responsible for decorations or articles left in any room after close of a function. Function rooms are not securable.
- 13.** Our chefs would be pleased to provide custom menu consultation upon request.
- 14.** An additional service charge will be levied if a breakfast or lunch exceeds three hours or a dinner function exceeds four hours in duration. Charges will be calculated at \$35.00 per server, per hour, beyond the allotted event time period.
- 15.** Shipping and storage: shipping arrangements for exhibit drayage must be made with an off property exhibit company for move-in the day of exhibit and removal on the move-out day. Small package delivery will be accepted no more than three days prior to the event date. Removal of all property is strictly the responsibility of the meeting planner/client. The hotel will not assume responsibility for any unattended or unsealed and unaddressed boxes left on property in function space.

Shipping and Handling*	0 - 35 lbs	\$20.00	36 - 70 lbs	\$30.00
	71 - 99 lbs	\$40.00	over 100 lbs	\$.50/pound

*Applies to all incoming and outgoing packages. This charge is in addition to the shipping charge determined by the carrier.

Breakfast plated entrées include an assortment of freshly baked breakfast pastries, fruit preserves and sweet butter, freshly ground Columbian and French Roast coffee, decaffeinated coffee, tea and orange juice. Additional beverages, fruit juices and fresh bakery items can be found on page 5. Groups of less than 25 guests are subject to a \$100.00 service charge.

THE MILKY WAY 16.00 per guest

- ▲ Country Fresh Scrambled Eggs
- ▲ Hickory Smoked Bacon and Sausage
- ▲ Breakfast Potatoes

THE GALAXY 16.00 per guest

- ▲ Sliced Fresh Fruit
- ▲ Toasted English Muffins topped with Ham, Tomato, Scrambled Eggs, Chives, and Cheddar Cheese Sauce
- ▲ Breakfast Potatoes

THE MOMBO 15.00 per guest

- ▲ Baked Cinnamon Raisin French Toast with Warm Syrup and Pecan Butter
- ▲ Cherrywood Smoked Bacon and Sausage

THE RIM TRAIL 13.00 per guest

- ▲ Fresh Seasonal Melon Slices
- ▲ Apple Pancakes
- ▲ Country Sausage

JOE'S SPECIAL 17.00 per guest

- ▲ Hearty Mixture of Beef, Onions, Spinach and Eggs
- ▲ Breakfast Potatoes
- ▲ Fruit and Cheese Kabob

THE STAGECOACH 18.50 per guest

- ▲ Rainbow of Sliced Fruit
- ▲ Poached Eggs on Toasted English Muffin with Canadian Bacon and Hollandaise Sauce
- ▲ with Breakfast Potatoes

FRESH HOUSE MADE QUICHE 16.50 per guest

Choice of
 ▲ Lorraine
 or Broccoli, Ham and Cheddar
 or Chorizo, Potato, Roasted Peppers and Jack Cheese3
 with Breakfast Potatoes

THE GONDOLA 19.00 per guest

- ▲ Fruit Brochette
- ▲ Prime Rib Potato Hash with Poached Eggs



A summer sunrise over Emerald Bay is a sight not soon forgotten.

Breakfast Buffets

All Breakfast Buffets include freshly ground Columbian and French Roast coffee, decaffeinated coffee and specialty teas

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THE AMERICAN 12.00 per guest

- ▲ Chilled Assorted Fruit Juices
- ▲ Freshly Baked Breakfast Pastries and Scones
- ▲ Fresh Baked Bran, Blueberry and Chocolate Chip Muffins with Sweet Butter and Preserves

THE WINNER'S CIRCLE 15.50 per guest

- ▲ Chilled Assorted Fruit Juices
- ▲ Freshly Baked Breakfast Pastries and Scones
- ▲ Fresh Baked Bran, Blueberry and Chocolate Chip Muffins with Sweet Butter and Preserves
- ▲ Sliced Fresh Fruits and Seasonal Berries
- ▲ Assorted Dry Cereals and Milk

THE FRENCH FARMHOUSE 17.95 per guest

- ▲ Chilled Assorted Fruit Juices
- ▲ Fresh Fruit Salad
- ▲ Quiche Lorraine
- ▲ Fruit Crepes
- ▲ Scrambled Eggs Bouchée
- ▲ Lyonnaise Potatoes
- ▲ Croissants and Brioches with Sweet Butter and Preserves

THE STATELINE 19.00 per guest, minimum 25 guests

- ▲ Chilled Assorted Fruit Juices
- ▲ Sliced Seasonal Fresh Fruits and Berries
- ▲ Assorted Cold Cereals
- ▲ Fluffy Scrambled Eggs
- ▲ Country Style Potatoes
- ▲ Orange French Toast with Warm Syrup
- ▲ Hickory Smoked Bacon and Sausage
- ▲ Freshly Baked Breakfast Pastries and Scones
- ▲ Fresh Baked Bran, Blueberry and Chocolate Chip Muffins with Sweet Butter and Preserves

TO ENHANCE YOUR BREAKFAST BUFFET WE SUGGEST:

minimum 12 guests

- ▲ **Sausage and Buttermilk Biscuit Sandwich** 6.00 per guest
- ▲ **English Muffin Sandwich** (Canadian Bacon, Scrambled Eggs, Cheese) 7.00 per guest
- ▲ **Croissant Sandwich** (Bacon, Scrambled Eggs, Cheese) 7.00 per guest
- ▲ **Warm Quiche Lorraine** (Ham, Swiss Cheese, Scallions) 7.00 per guest
- ▲ **Hot Oatmeal or Cream of Wheat** (Maple Syrup, Brown Sugar, Raisins) 6.00 per guest

THE POWER BREAKFAST 22.00 per guest, minimum 25 guests

- ▲ Chilled Assorted Fruit Juices
- ▲ Sliced Fresh Fruit and Seasonal Berries
- ▲ Assorted Cold Cereals
- ▲ Eggs Benedict with Hollandaise Sauce
- ▲ Fluffy Scrambled Eggs
- ▲ Hash Brown Casserole
- ▲ Hickory Smoked Bacon and Sausage
- ▲ Belgian Waffles with Assorted Toppings
- ▲ Freshly Baked Breakfast Pastries, Rolls and Scones
- ▲ Sweet Butter and Preserves

THE GRAND BRUNCH 41.00 per guest, minimum 50 guests

- ▲ Chilled Assorted Fruit Juices
- ▲ Sculptured Melons filled with Seasonal Fruits
- ▲ Mirrors of Sliced Fruits and Cheeses
- ▲ Marinated Mushrooms and Peppers
- ▲ Bay Shrimp Salad
- ▲ Tortellini Salad with Red and Green Peppers
- ▲ Scrambled Eggs with Duckling Hash, Avocado Slices and Grilled Tomatoes
- ▲ Crab Cakes Benedict
- ▲ Cheese Blintzes with Fruit Toppings and Sour Cream
- ▲ Medallions of Chicken with Artichoke Cream Sauce
- ▲ Pan Seared Salmon with Cilantro Lime Butter
- ▲ Sherry Lemon Veal Medallions with Roasted Potatoes
- ▲ Garden Fresh Vegetables
- ▲ Saffron Risotto
- ▲ Assortment of French Pastries, Scones, Confections and Fresh Baked Rolls with Sweet Butter and Preserves

Includes Chef's Choice ice carving

MORE BUFFET ENHANCEMENTS:

- ▲ **Side of Smoked Salmon** with Assorted Bagels and Condiments 290.00 serves 50
- ▲ **Chilled Seafood Bar** with Prawns, Oysters, Clams and Crab Claws 17.00 per guest
- ▲ **Eggs and Omelets to Order** 6.00 per guest, minimum 50 guests
- ▲ **Belgian Waffles** with Whipped Cream and Assorted Toppings 5.00 per guest
- ▲ **Grilled New York Breakfast Steaks** 16.00 per guest
- ▲ **Breakfast Burrito Bar** with Eggs and Cheese, Chorizo Sausage, Bacon, Soft Flour Tortilla Shell, Diced Tomatoes, Shredded Lettuce, Jalapeno Peppers, Tabasco Sauce, Fresh Salsa 7.00 per guest, minimum 25 guests

Breakfast Breaks, Beverage & Bakery

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BEVERAGES AND SNACKS

- ▲ Starbucks Coffee, 54.00 per gallon (serves 12 cups)
- ▲ Columbian & French Roast Coffee, Tea or Hot Chocolate 39.00 per gallon (serves 12 cups)
- ▲ Whipped Cream, Chocolate Shavings and Cinnamon Sticks 2.00 per guest
- ▲ Apple, Tomato, Orange, Grapefruit, Pineapple, V-8 or Cranberry Juice 16.00 per quart (8 servings)
- ▲ Tropical Fruit Punch or Lemonade 48.00 per gallon (35 servings)
- ▲ Assorted Soft Drinks 3.00 each
- ▲ Assorted Energy Drinks 4.50 each
- ▲ Mineral and Sparkling Waters 3.00 each
- ▲ Domestic Beer 5.00 each
- ▲ Imported Beer 5.50 each
- ▲ Champagne Punch with Fresh Fruit 60.00 per gallon (16 servings)
- ▲ Whole, 2%, Nonfat or Chocolate Milk 2.00 per carton
- ▲ Display of Sliced Fresh Fruit and Berries 75.00 (20 servings), 165.00 (50 servings), 300.00 (100 servings)
- ▲ Whole Fresh Seasonal Fruit 24.00 per dozen
- ▲ Granola Energy Bars 3.50 each
- ▲ Assorted Dry Cereals 2.50 each
- ▲ Assorted Yogurts 3.95 each



FROM THE BAKERY

(CINNABON LOGO HERE)

- ▲ Cinnabon Classic Cinnamon Roll 60.00 per dozen
- ▲ Cinnabon Pecanbon Roll 70.00 per dozen
- ▲ Assortment of Classic & Pecan Rolls 65.00 per dozen
- ▲ Cinnabon Bites (6 each) 5.00 per person
- ▲ Cinnabon Stix (5 each) 5.00 per person
- ▲ Traditional Butter or Chocolate Chip Croissants with Fruit Preserves 29.00 per dozen
- ▲ Assorted Breakfast Pastries 25.00 per dozen
- ▲ Selection of Breakfast Breads and Muffins 25.00 per dozen
- ▲ Bagels with Assorted Cream Cheese 25.00 per dozen
- ▲ Bakery Fresh Doughnuts 24.00 per dozen
- ▲ Banana or Date Nut Bread with Assorted Cream Cheese 3.00 per guest
- ▲ Selection of French Pastries (to include Cream Puffs, Eclairs, Napoleons) 25.00 per dozen
- ▲ Giant Assorted Cookies 24.00 per dozen
- ▲ Brownies 19.00 per dozen
- ▲ Washington Squares 19.00 per dozen
- ▲ Peanut Butter Bars 19.00 per dozen
- ▲ Chocolate Linzer Bars 19.00 per dozen
- ▲ Strawberries Dipped in Chocolate 25.00 per dozen
- ▲ Assorted Ice Cream Bars and Sandwiches 48.00 per dozen
- ▲ Coffee Cakes: Babka, Dutch Almond Cake, Streusel Kuchen 26.00 per dozen



Refreshment Breaks

Breaks are replenished for 30 minutes and are available until 4 PM

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THE EXECUTIVE P.M. 8.50 *per guest*

- ▲ Assorted Giant Cookies and Washington Squares
- ▲ Coffee, Tea, Decaffeinated Coffee
- ▲ Soft Drinks, Mineral Water and Energy Drinks

THE HEALTH STORE 11.00 *per guest*

- ▲ Assorted Fresh Sliced Fruit with Fruitbread and Assorted Cream Cheese
- ▲ Selection of Imported and Domestic Cheeses
- ▲ Dried Fruits and Nuts, Energy Bars
- ▲ Sparkling Mineral Waters and Assorted Energy Drinks

AFTERNOON MATINEE 11.00 *per guest,*

25 guest minimum

- ▲ Freshly Buttered Popcorn, Crackerjacks
- ▲ Raisinettes, Juju Fruit and Ice Cream Bars
- ▲ Soft and Diet Drinks
- ▲ Sparkling Mineral Waters

ICE CREAM PARLOR 10.00 *per guest, minimum 25 guests*

- ▲ Ice Cream Sandwiches
- ▲ Vanilla and Chocolate Ice Creams
- ▲ Strawberry, Fudge, Caramel and Brandied Cherry Toppings
- ▲ Crushed Nuts, Rich Whipped Cream and Chocolate Jimmies

CHOCOLATE MOTIVATION 10.95 *per guest*

- ▲ Chocolate Chip and Dark Chocolate Cookies
- ▲ Chocolate Brownies and Chocolate Dipped Oreos
- ▲ Snickers and Hershey Bars
- ▲ Chocolate Covered Almonds and Peanuts
- ▲ Hot Chocolate, Coffee, Tea and Assorted Sodas



THE SKI CHALET 14.00 *per guest, minimum 25 guests*

- ▲ Traditional Irish Coffee
- ▲ Parisian Coffee with Grand Marnier
- ▲ Café Roma with Amaretto, Viennese Coffee with Brandy
- ▲ Hot Mulled Cider, Hot Chocolate with Marshmallows
- ▲ Assorted Pastries and Flavored Whipped Cream

THE PIZZA PARLOR 10.00 *per guest, minimum 25 guests*

- ▲ Sliced 4-Cheese, Vegetarian, Pepperoni, and Combination Pizza
- ▲ Chocolate Dipped Biscotti
- ▲ Sodas, Coffee and Tea

THE JUNK FOOD JUNKIE 11.00 *per guest,*

minimum 25 guests

- ▲ Hostess Twinkies and Cupcakes
- ▲ Fritos and Cheetos
- ▲ Slim Jim's, Ice Cream Sandwiches, Snickers Bars
- ▲ Assorted Sodas, Coffee and Tea

THE "PRETTY WOMEN" 15.00 *per guest, minimum 25 guests*

- ▲ Fresh Strawberries with Sweet Whipped Cream
- ▲ Strawberry Shortcakes
- ▲ Shortbread Cookies with Strawberry Centers
- ▲ Strawberries Dusted with Sprinkles and Ponderosa Sugar
- ▲ Chocolate Dipped Strawberries
- ▲ Champagne Mimosas and Orange Juice

THE DIXIELAND-NEW ORLEANS 14.00 *per guest*

- ▲ Hot Beignets with Powdered Sugar
- ▲ Southern Baked Apple Pie
- ▲ Bread Pudding with Whiskey Sauce
- ▲ Hot Cinnamon, Pomegranate and Paris Teas
- ▲ Chickory Coffee

Breaks are priced for 30 minutes.



Lunch

Luncheon entrées include a choice of soup or salad and dessert, Columbian and French Roast coffee, decaffeinated coffee and specialty teas. Groups of less than 25 guests incur a \$100.00 service charge.

SOUPS

- ▲ Chicken Tortilla Soup
- ▲ Tomato-Basil Bisque
- ▲ Pacific Seafood Chowder
- ▲ Minestrone
- ▲ Mushroom Barley Soup
- ▲ Kansas City Sirloin Soup

SALADS

- ▲ Field Greens with Tomatoes, Cucumbers and Carrots with Herb Vinaigrette
- ▲ Tri-Color Tortellini Salad with Seasonal Vegetables and Basil Vinaigrette
- ▲ Spinach Salad with Mushrooms, Eggs, and Tomato Vinaigrette Dressing
- ▲ Hearts of Romaine with Parmesan Cheese, Sourdough Croutons and Caesar Dressing
- ▲ Melange of California Fresh Fruit with Triple Sec
- ▲ Baby Romaine, Cucumber, Feta Cheese, Tomatoes, Greek Olives with Oregano Vinaigrette
- ▲ Mixed Field Greens with Glazed Walnuts, Maui Onions and Cranberries served with a Cranberry Vinaigrette

SALADS *(available at an additional charge)*

- ▲ Boston Bibb Lettuce with Hearts of Palm, Artichokes, Mushrooms and Tomatoes with Champagne Dressing **6.00 *per guest***
- ▲ Tropical Papaya filled with Bay Shrimp and Mustard-Dill Sauce **7.50 *per guest***
- ▲ Half Avocado with Scallops, Crabmeat and Shrimp, Rosemary Mayonnaise **8.00 *per guest***
- ▲ Muffaletta Salad with Olives and Italian Meats with Herb Vinaigrette Dressing **5.00 *per guest***

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CHILLED LUNCHEON ENTRÉES

TRI-COLOR CROISSANT 20.00 *per guest*

- ▲ Shaved Roast Beef, Black Forest Ham and Jarlsberg Cheese, Napa Valley Mustard
- ▲ Pasta Salad

BAJA WRAP 20.00 *per guest*

- ▲ Sundried Tomato Wrap filled with Chile Lime Chicken, Diced Tomatoes, Shredded Lettuce, Mild Ortega Chiles, Mexican Chipotle, Three Cheeses, Mayonnaise, and Azteca Corn Salad

TUSCAN PLATE 19.00 *per guest*

- ▲ Sliced Roast Beef, Ham, Turkey, Corned Beef and Cheese with Dilled Potato Salad
- ▲ Assortment of Freshly Baked Rolls

CIABATTA CHICKEN SANDWICH 21.00 *per guest*

- ▲ Roasted Herb Chicken served chilled on Ciabatta Bread with Roasted Peppers, Smoked Cheddar Cheese, Tobacco Onions, Chef's Spread and Macaroni Salad

CLASSIC CALIFORNIA COBB 18.00 *per guest*

- ▲ Grilled Chicken, Crisp Bacon, Ripe Avocado with Lemon, Plum Tomatoes, Hard-Cooked Eggs and Green Onions with crumbled Blue Cheese and Roasted Garlic Vinaigrette Dressing

Hot Luncheon Entrées

Lunch entrées include seasonal vegetables and appropriate garniture, choice of soup or salad, and dessert, Columbian and French Roast Coffee and Specialty Teas. Groups of less than 25 guests incur a \$100.00 service charge.

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CHICKEN

SUPREME OF CHICKEN PICATTA 22.00 *per guest*

- ▲ With Mushrooms and Lemon-Caper Butter

HERB GRILLED BREAST OF CHICKEN 22.00 *per guest*

- ▲ Penne Pasta with Roasted Vegetables, Creamy Sundried Tomato Sauce

FISH

LINGUINE WITH SHRIMP AND SUN-DRIED TOMATOES 21.00 *per guest*

- ▲ With Basil Garlic Sauce

GRILLED SALMON FILLET 21.00 *per guest*

- ▲ With Fresh Spinach and Lemon Butter Sauce

PORK - VEAL - LAMB

ROASTED LOIN OF PORK 21.00 *per guest*

- ▲ With Apple Sage Stuffing

BEEF

LONDON BROIL WITH SHIITAKE MUSHROOMS 21.00 *per guest*

- ▲ With Cabernet Sauce

BRAISED SHORT RIBS BOURGUIGNONNE 21.00 *per guest*

- ▲ With Smashed Red Potatoes

NEW YORK SIRLOIN STEAK SANDWICH 24.00 *per guest*

- ▲ With Sautéed Mushrooms and Tobacco Onions

VEGETARIAN

ARTICHOKE AND SPINACH QUICHE 22.00 *per guest*

- ▲ Served with Stir Fried Vegetables

DESSERTS *(choice of one)*

- ▲ Lemon Pots de Crème with Chantilly Cream
- ▲ White and Dark Chocolate Mousse in an Edible Chocolate Cup
- ▲ Carrot Walnut Cake
- ▲ Berry Clafoutis with Crème Anglaise
- ▲ Lemon Chiffon Tart
- ▲ Mocha Pot de Crème with Chantilly Cream
- ▲ Pineapple Upside-Down Cake with Vanilla Sauce
- ▲ Bourbon Street Bread Pudding
- ▲ New York Style Cheesecake with Strawberry Sauce
- ▲ Pecan Pie Topped with Cinnamon Whipped Cream
- ▲ Double Chocolate Fudge Cake
- ▲ Raspberry Mousse Cake
- ▲ Key Lime Tart with Milk Chocolate Sauce



Luncheon Buffets

Available until 2 PM. All buffets are served with seasonal vegetables and appropriate garniture, rolls and butter, freshly ground Columbian and French Roast coffee, decaffeinated coffee or tea. Buffets will be replenished for 1 1/2 hours.

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NORTH BEACH DELI 21.50 *per guest, minimum 25 guests*

- ▲ Sliced Roast Beef, Breast of Turkey, Baked Ham, Genoa Salami
- ▲ Assorted Domestic and Imported Cheeses
- ▲ Selection of Ciabatta, Cheddar and Kaiser Rolls
- ▲ Cole Slaw and Tuna Salad
- ▲ Freshly Tossed Greens, Choice of Dressings
- ▲ Red-Skinned Potato Salad
- ▲ Fruit Salad
- ▲ Cookies and Brownies

BBQ LUNCHEON BUFFET 23.00 *per guest, minimum 25 guests*

- ▲ Freshly Tossed Greens, Choice of Dressings
- ▲ BBQ Pulled Pork
- ▲ Grilled Hamburgers and Chicken Breasts, All-Beef Hot Dogs, Fresh Buns and Rolls with Honey Butter (Veggie Burgers Available Upon Request)
- ▲ An Assortment of Crumbled, Grated and Sliced Cheeses
- ▲ Sautéed Mushrooms, Bacon, Sliced Tomatoes, Lettuce, Alfalfa Sprouts, Grilled Onions Salsa, Meat Chili and BBQ Sauce
- ▲ Macaroni Salad, Steak Fries and Cole Slaw
- ▲ 1000 Island Sauce
- ▲ Traditional Condiments
- ▲ Assorted Mini Tarts

THE SANDWICH SHOP BUFFET 24.00 *per guest, minimum 25 guests*

- ▲ Cuban Black Bean Soup
- ▲ Potato Salad
- ▲ Fennel Slaw
- ▲ Marinated Cucumbers and Tomatoes
- ▲ The Reuben
- ▲ Six-Foot Italian Sub Sandwich
- ▲ Philly Cheese Steak Sandwich
- ▲ Gourmet Potato Chips
- ▲ Pickled Vegetables
- ▲ Brownies and Giant Cookies

SOUTH OF THE BORDER BUFFET 24.00 *per guest, minimum 25 guests*

- ▲ California Field Greens with Creamy Chipotle Dressing and Cilantro Lime Vinaigrette
- ▲ Sliced Fresh Fruit and Berries
- ▲ Roasted Corn and Black Bean Salad
- ▲ Red, White and Green Tortilla Chips
- ▲ Tortilla Soup
- ▲ Beef and Chicken Fajitas, Salsa, Guacamole, Shredded Cheddar, Sour Cream and Warm Flour Tortillas
- ▲ Chili Rubbed Snapper with Roasted Tamatillo Sauce
- ▲ Spanish Rice and Jalapeño Cornbread
- ▲ Churros, Tequila Lime Tartlets and Polvorone Cookies

CHINESE BUFFET 25.00 *per guest, minimum 25 guests*

- ▲ Mixed Greens with Mandarin Oranges, Sesame Soy Vinaigrette and Crispy Won Tons
- ▲ Thai Noodle Salad
- ▲ Mongolian Beef
- ▲ Sweet and Sour Shrimp with Pineapple
- ▲ Cashew Chicken Breast
- ▲ Steamed White Rice
- ▲ Chinese Vegetables
- ▲ Fresh Fruit Cobblers, Fortune Cookies, Almond Cookies and Lemon Tarts

THE VIRGINIA CITY 27.50 *per guest, minimum 25 guests*

- ▲ Mixed Greens with Tomatoes, Cucumbers, Sliced Mushrooms, Alfalfa Sprouts, Sourdough Croutons, Bacon, Cheese, Red Onions, Radishes and Assorted Dressings
- ▲ Pasta Salad with Bay Shrimp
- ▲ Marinated Mushrooms à la Greque
- ▲ Rainbow of Fresh Garden Vegetables with Bleu Cheese Dip

ENTRÉES *(choice of three)*

- ▲ Medallions of Chicken with Japanese Mandarins
- ▲ Baked Ziti Bolognese
- ▲ Grilled Salmon Steak with Lemon Butter
- ▲ Roast Loin of Pork with Apple-Sage Dressing
- ▲ Chinese Pepper Steak with Lo Mein Noodles
- ▲ Mahi-Mahi with Roasted Macadamia Nuts and Lime Butter
- ▲ Chicken Pomodoro with Herbed Pasta
- ▲ Sliced Tri Tip of Beef with Mushrooms and Cabernet Sauce

DESSERTS

- ▲ Assorted Pastries, Tarts and Cakes



Dinner entrées include seasonal vegetables and appropriate garniture, choice of soup or salad and dessert, rolls and butter, freshly ground Columbian and French Roast coffee, decaffeinated coffee and specialty teas. Groups of less than 25 guests incur a \$100.00 service charge

SOUPS

- ▲ Pacific Seafood Chowder
- ▲ Duck and Sonoma Sausage Gumbo
- ▲ Classic Minestrone
- ▲ Kansas City Sirloin
- ▲ Cream of Chicken
- ▲ Velouté of Wild Mushrooms with Madeira

SOUP UPGRADES ADD 5.00 *per guest*

- ▲ French Onion with Gruyère
- ▲ Lobster Bisque with Double Cream and Cognac

SALADS

- ▲ Wedge of Iceberg Lettuce with Red Onion, Sliced Tomato, Crumbled Bacon Bits and Creamy Tarragon Dressing
- ▲ Insalata Mista—Field Greens Tossed with Crumbled Gorgonzola Cheese, Marinated Roma Tomatoes, Sourdough Croutons, and Balsamic Vinaigrette
- ▲ Wilted Spinach Leaves with Apples, Walnuts and Shiitake Mushrooms, Tomato Vinaigrette
- ▲ Hearts of Romaine with Sourdough Croutons, Parmesan Cheese and Caesar Dressing
- ▲ Gathered Field Greens, Crispy Pancetta and Toasted Hazelnuts tossed with Hazelnut Vinaigrette served with a Gorgonzola Crostini

SALAD UPGRADES ADD 5.00 *per guest*

- ▲ Bibb Lettuce with Bay Shrimp, Avocado, Mushrooms and Tomatoes
- ▲ Buffalo Mozzarella, Maui Onion, Avocado, Sliced Tomatoes, Radish Sprouts, Fresh Basil and Balsamic Vinaigrette
- ▲ Haricots Verts with Prosciutto and Gruyere

APPETIZERS

- ▲ Wild Mushroom filled Raviolis with Madeira Cream **11.00** *per guest*
- ▲ Warm Baked Brie in a Phyllo Purse with Berry Coulis **9.50** *per guest*
- ▲ Supreme of Gulf Shrimp, Brandied Cocktail Sauce **13.00** *per guest*
- ▲ Melange of Seafood, Prawns, Poached Scallops, Dungeness Crab, Lobster and Mussels accented by a Dill and Citrus Crème Fraîche **15.50** *per guest*
- ▲ Monterey Crab Cakes with Corn Relish and Roasted Pepper Sauce **18.00** *per guest*
- ▲ Carpaccio of Salmon with Nicoise Olive Tapenade, Marinated Green Olives and Toasted Country Bread **15.50** *per guest*



DINNER ENTRÉES *All entrées are priced per guest*

CHICKEN

- ▲ Grilled Breast of Chicken with Shiitake Mushrooms, Pine Nuts and Light Basil Wine Sauce **33.50** *per guest*,
- ▲ Breast of Chicken Baked in Puff Pastry with Mushroom Duxelle and Madeira Sauce **33.50** *per guest*,

FISH

- ▲ Miso Glazed Mahi Mahi **33.50** *per guest*,
- ▲ Grilled Fillet of Salmon served on Saffron Pasta with Cranberry Chutney **33.50** *per guest*

BEEF

- ▲ Roast Prime Rib of Beef with Au Jus and Creamed Horseradish **39.50** *per guest*
- ▲ Charbroiled Filet Mignon with Zinfandel Port Onion Confit **44.50** *per guest*
- ▲ Grilled New York Sirloin served with Madagascar Peppercorn Sauce **42.00** *per guest*

DUETS

- ▲ Petite Filet Mignon with Merlot Sauce and Halibut with a Citrus Beurre Blanc **47.00** *per guest*
- ▲ Petite Filet Mignon with Cabernet Sauce and Shrimp Provençal with Herbed Garlic Butter **47.00** *per guest*

- ▲ Petite Filet Mignon and Pacific Lobster Tail served with Pinot Noir Sauce and Drawn Butter **market price**
- ▲ Chicken Breast, Prawns and served with Tri-Colored Ravioli served with Three Unique Sauces **39.00** *per guest*
- ▲ Petite Filet Mignon topped with Caramelized Onions and Cabernet Sauvignon Sauce and Grilled Salmon with a Tarragon Beurre Blanc Sauce **47.00** *per guest*

VARIED

- ▲ Three on Three—choice of Filet Mignon, Veal, Prawns or Lamb on Three Classic Sauces **45.50** *per guest*
- ▲ Seafood Trio of Seared Bay Scallops, Jumbo Prawns and Pan Roasted Sea Bass with a Pineapple Cilantro Beurre Blanc Sauce **47.00** *per guest*
- ▲ Rosemary and Parmesan Polenta with Grilled Mediterranean Vegetables and Tomato Coulis **31.00** *per guest*
- ▲ Roast Duckling with Brandied Black Cherries **33.50** *per guest*,
- ▲ Grilled Veal Chop with Morel Mushrooms and Glacé de Viande **47.00** *per guest*,
- ▲ Grilled Double Cut Lamb Chops with Mango Chutney Glaze **45.50** *per guest*



DESSERT UPGRADES

- ▲ Red Wine Poached Pear with Hazelnut Mousse **8.00** *per guest*
- ▲ Assorted French Pastries **5.00** *per guest*
- ▲ Chocolate Chambord Marquis with Mango Coulis **7.50** *per guest*
- ▲ Baked Alaska with Raspberry Sauce **8.50** *per guest*
- ▲ Chilled Grand Marnier Soufflé **8.50** *per guest*
- ▲ Tiramisu with Espresso Anglaise **8.00** *per guest*
- ▲ Crème Brulee **8.00** *per guest*
- ▲ Opera with Frangelico Anglaise and Bittersweet Chocolate Sauce **8.00** *per guest*



DESSERTS *(choice of one)*

- ▲ Charlotte Royale with Orange Liqueur Sauce
- ▲ White Chocolate Raspberry Swirl Cheesecake with Chambord Sauce
- ▲ Macadamia Nut Ice Cream with Praline and Frangelico Sauce
- ▲ New York Style Cheesecake with Strawberry Coulis
- ▲ Raspberry Romanoff in a Phyllo Cup
- ▲ Chocolate Bourbon Tart with Oreo Cookie Crust
- ▲ Strawberry Bavarian Creme with a Crunchy Caramel Tuile Cookie

Dinner Buffets

All dinner buffets are served with appropriate vegetables and garniture, rolls and butter, freshly ground Columbian and French Roast coffee, decaffeinated coffee or specialty teas. Dinner buffets may be enhanced by adding additional reception stations (page 16), items from the carving board (page 17) and sculptures created from ice (page 20). Buffets will be replenished for 90 minutes.

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THE PONY EXPRESS 47.00 per guest, minimum 30 guests

RECEPTION OR DINNER APPETIZERS

- ▲ Selection of International and Domestic Cheeses
- ▲ Assorted Sliced Fresh Fruits and Seasonal Berries

BUFFET

- ▲ Tossed Garden Greens with Tomatoes, Mushrooms, Cucumbers, Bacon, Cheese, Croutons, Alfalfa Sprouts, Red Onions and Assorted Dressings
- ▲ Marinated Mushroom and Artichoke Hearts
- ▲ Pasta Primavera

ENTRÉES choice of three

- ▲ Breast of Chicken Madeira with Julienne of Ham and Sliced Mushrooms
 - ▲ Roast Loin of Pork Calvados with Brandied Apples
 - ▲ Veal Marsala with Fresh Rosemary Polenta
 - ▲ Petite Filet Mignon with a Brandied Peppercorn Sauce
 - ▲ Chicken Picatta with Mushrooms, Capers and Lemon Butter Sauce
 - ▲ Sliced Roast Sirloin Au Jus
 - ▲ Red Snapper with Orange Ginger Sauce,
 - ▲ Penne Pasta with Sundried Tomatoes, Spinach and Roasted Garlic in a Basil Cream Sauce
- Selection of Seasonal Vegetables and Garniture
Assortment of Freshly Baked Breads and Rolls with Sweet Butter.
Assorted Pastries and Confections from Our Bakery.*

TO FURTHER ENHANCE THE PONY EXPRESS WE SUGGEST:

- ▲ Roast Prime Rib of Beef **11.00 per guest**
- ▲ Smoked New York Sirloin **8.50 per guest**
- ▲ Roast Leg of Lamb **7.50 per guest**

THE GRAND DINNER 57.50 per guest, minimum 50 guests

RECEPTION OR DINNER APPETIZERS

- ▲ Selection of Imported and Domestic Cheeses and Fruits
- ▲ Prosciutto Slices with Seasonal Melon
- ▲ Medallions of Smoked Salmon with Fresh Cream Cheese Dill Sauce
- ▲ Oysters and Clams with Shallot Vinaigrette
- ▲ Gulf Prawns on Ice with Brandied Cocktail Sauce

BUFFET

- ▲ Crisp Hearts of Romaine Lettuce with Caesar Dressing
- ▲ Smoked Chicken, Watercress and Endive with Raspberry Vinaigrette
- ▲ Chilled Pasta Shells with Spinach Salad

ENTRÉES choice of three

- ▲ Roast Cornish Game Hen with Port Wine Sauce
- ▲ Medallions of Veal with Marsala, Wild Mushrooms and Pearl Onions
- ▲ Baked Halibut with Tomatoes, Poblano Peppers, Capers and Sun-Dried Olives
- ▲ Charbroiled Fillet of Salmon with Fresh Chives and Shiitake Mushrooms
- ▲ Roast Tenderloin of Beef with Fresh Horseradish Mousseline
- ▲ Roasted Supreme of Chicken with Fresh Herbs and Braised Red Cabbage
- ▲ California Seafood Grill with Lobster Sausage and Lemon Garlic Butter Sauce
- ▲ Leg of Lamb with Apple-Rosemary Chutney

*Selection of Seasonal Vegetables and Garniture
Assortment of Freshly Baked Breads and Rolls with Sweet Butter. Pastry Chef's Array of Fine Cakes, Pies, Tortes and Pastries. Includes One Ice Carving—Chef's Choice
(for Custom Ice Carving see page 21)*

THE CALIFORNIA BEACH PARTY 59.00 per guest, minimum 50 guests

RECEPTION OR DINNER APPETIZERS

- ▲ Japanese Sushi, Sashimi and California Rolls accompanied with Pickled Ginger, Wasabi and Soy Sauce (*three pieces per person*)
- ▲ Selection of International and Domestic Cheeses
- ▲ Assorted Sliced Fresh Fruits and Seasonal Berries

BUFFET

- ▲ Pacific Clam Chowder
- ▲ Steamed Baby Clams
- ▲ Sizzling Oysters and Mussels
- ▲ Cracked Crab
- ▲ Scampi Portofino
- ▲ BBQ Glazed Pacific Salmon with Corn, Papaya and Cilantro Relish
- ▲ Grilled Chicken Breast atop Three Bean Relish
- ▲ Coal Roasted Corn on the Cob
- ▲ Cole Slaw
- ▲ Baked Beans
- ▲ Boiled New Potatoes
- ▲ Artichoke and Crab Salad
- ▲ Seasonal Salad Greens, Assorted Dressings
- ▲ Sourdough Rolls and Pesto Garlic Bread
- ▲ Assorted Pastries, Tarts, Cakes and Pies

TO FURTHER ENHANCE THE CALIFORNIA BEACH PARTY WE SUGGEST:

- ▲ Dungenese Crab with Roasted Garlic Butter (*in season*) **(quote)**
- ▲ Grilled Lobster (1 per guest) **22.00 per guest**
- ▲ Grilled New York Strip Steak **12.00 per guest**
- ▲ Skewered Jack Daniels BBQ Shrimp **13.00 per guest**

Please see page 17 for additional stations and items from our carving board



13

THE ANDREOTTI 48.00 per guest, minimum 50 guests

RECEPTION OR DINNER APPETIZERS

- ▲ Antipasto Display
- ▲ St. Louis Toasted Ravioli
- ▲ Fried Calamari Marinara
- ▲ Mini Pizzas with Assorted Toppings

BUFFET

- ▲ Minestrone Soup
- ▲ Artichoke Heart and Mushroom Salad
- ▲ Chilled Rock Shrimp and Spicy Roasted Pepper Orzo
- ▲ Mozzarella, Roma Tomatoes and Fresh Basil
- ▲ Caesar Salad
- ▲ Pan Seared Chicken Breast with Lemon and Rosemary Sauce
- ▲ Tortellini Andreotti
- ▲ Swordfish Mediterranean
- ▲ Grilled Filet Mignon with Black Pepper Chianti Sauce
- ▲ Rosemary Polenta
- ▲ Sourdough Rolls, Garlic Bread and Pepperoni Bread
- ▲ Tiramisu, Cannolis, Ricotta Cheesecake and Italian Rum Cake
- ▲ Assorted Italian Breads and Breadsticks



THE FIESTA GRANDE 45.50 *per guest,* *minimum 50 guests*

RECEPTION OR DINNER APPETIZERS

- ▲ Red, White and Green Tortilla Chips
- ▲ Guacamole, Salsa Fresca and Chili Con Queso
- ▲ Jalapeño Poppers
- ▲ Mini Empanades

BUFFET

- ▲ Seafood Ceviche
- ▲ Mixed Greens with Jicama, Oranges, Red Onion and Herb Vinaigrette
- ▲ Avocado and Bay Shrimp Salad
- ▲ Marinated Tomato and Red Onion Salad
- ▲ Grilled Cactus, Corn and Roasted Peppers
- ▲ Spicy Marinated Skirt Steak with Tomatilla Salsa
- ▲ Snapper Veracruz
- ▲ Grilled Chicken with Garlic Cilantro Sauce
- ▲ Cilantro Rice and Black Beans
- ▲ Jalapeño and Cheddar Cornbread
- ▲ Kahlua Flan, Mini Fruit Tarts, Crème de Cacao Chocolate Cake and Sopapillas with Honey and Sugar

TO FURTHER ENHANCE THE FIESTA GRANDE WE SUGGEST:

- ▲ Taco Bar (*self serve*) 7.50 *per guest*
- ▲ Fajita Bar (*self serve*) 9.50 *per guest*

THE CHUCKWAGON BBQ 47.00 *per guest,* *minimum 50 guests*

RECEPTION OR DINNER APPETIZERS

- ▲ Selection of Fresh Fruits, Melons, and Berries
- ▲ Grilled Sausages in Beer
- ▲ Hot and Smokey Chicken Wings

BUFFET

- ▲ Endless Salad Bar
- ▲ Red Skin Potato Salad
- ▲ Tomato, Red Onion and Bell Pepper Salad
- ▲ Barbecued Pulled Pork
- ▲ Santa Maria Style Tri-tip with Tomatillo Salsa
- ▲ Chicken Adobo
- ▲ BBQ Glazed Salmon with Corn, Papaya and Cilantro Relish
- ▲ Ranch Style Beans
- ▲ Assorted Roasted Vegetables
- ▲ Coal Roasted Corn with Chili Butter
- ▲ Baked Potatoes with all the Trimmings
- ▲ Sourdough Rolls with Jalapeño and Cheddar Cornbread
- ▲ Bread Pudding, Assorted Fruit Pies, Fresh Fruit Cobbler and Ice Cream

TO FURTHER ENHANCE THE CHUCKWAGON BBQ WE SUGGEST:

- ▲ Grilled Rib Eye Steaks 11.00 *per guest*
- ▲ Grilled New York Strip Steaks 11.00 *per guest*
- ▲ Prime Rib of Beef 8.50 *per guest*

Hors d'oeuvres

COLD *priced per 50 pieces*

- ▲ Crostini with Goat Cheese and Roasted Peppers 115.00
- ▲ Deviled Eggs á la Russe 115.00
- ▲ Baby Tomatoes filled with Herb Cream Cheese 115.00
- ▲ Genoa Salami Coronets filled with Queen Anne Olives 115.00
- ▲ Fresh Strawberry Crowned with Brie Cheese 115.00
- ▲ Gorgonzola Cream Cheese and Pinenuts on Endive 115.00
- ▲ Seasonal Melon with Prosciutto Ham 150.00
- ▲ Boursin Cheese Rolled in Pistachios 150.00
- ▲ Fresh Fruit and Cheese Kebabs 160.00
- ▲ Hearts of Artichoke with Montrachet Cheese 160.00
- ▲ Belgian Endive with Smoked Salmon Mousse 160.00
- ▲ Asparagus Spears wrapped in Westphalian Ham 160.00
- ▲ Carpaccio with Spicy Mustard and Capers on Crostini 160.00
- ▲ Medallions of Smoked Salmon and Cream Cheese 195.00
- ▲ Snow Crab Claws on Ice with Condiments 195.00
- ▲ Antipasto Skewers 205.00
- ▲ Chilled Prawns on Ice with Condiments 235.00
- ▲ Lobster Medallions with Saffron Mayonnaise 235.00
- ▲ Seared Ahi Tuna, Papaya Relish on Brioche 235.00
- ▲ California Roll 235.00
- ▲ Shrimp Cerviche on Spoon 235.00
- ▲ Mozzarella Balls with Garlic, Cracked Pepper and Olive Oil on Spoon 235.00
- ▲ Seared Sea Diver Scallops with Mango-Pineapple Salsa on Spoon 235.00

CHEF'S SELECTION #1 18.00 *per guest,* *20 guest minimum order, 25 servings per item*

- ▲ International Cheese and Fruit Selection and Vegetable Crudit 
- ▲ Gorgonzola Cream Cheese and Pinenuts on Endive
- ▲ Asparagus Spears wrapped with Westphalian Ham
- ▲ Corn Breaded Chicken Strips with Corn Salsa and Ranch Dressing
- ▲ Brochette of Beef Teriyaki

HOT *priced per 50 pieces*

- ▲ Oriental Spring Rolls with Plum Sauce 115.00
- ▲ Corn Breaded Chicken Strips with Corn Salsa and Ranch Dressing 115.00
- ▲ Fried Won Tons with Sweet and Sour Sauce 115.00
- ▲ Jalapeño Poppers and Tomatilla Sauce 115.00
- ▲ Danish Frikadeller Meatballs 115.00
- ▲ Beef Empanaditas 115.00
- ▲ Buffalo Style Chicken Wings 115.00
- ▲ Petite Quiche 115.00
- ▲ Baby Sausage with Mustard Beer Sauce 115.00
- ▲ Crabmeat Rangoon 125.00
- ▲ Miniature Asian Spareribs 125.00
- ▲ Pepper Bacon Wrapped Scallops 150.00
- ▲ Pot Stickers 150.00
- ▲ Sesam  Chicken Nuggets 160.00
- ▲ Spinach and Goat Cheese Meze 160.00
- ▲ Golden Fig and Mascarpone in Phyllo 160.00
- ▲ Mushroom Caps with Crabmeat Gratin e 160.00
- ▲ Brochette of Beef Teriyaki 160.00
- ▲ Fried Breaded Shrimp with Cocktail Sauce 160.00
- ▲ Smoked Chicken Quesadilla 180.00
- ▲ Shrimp and Black Bean Quesadilla 180.00
- ▲ Oyster Rockefeller 195.00
- ▲ Petite Crab Cakes with R moulade Sauce 195.00
- ▲ Black Bean Southwest Spring Roll 200.00
- ▲ Blackened Chicken Satay 205.00
- ▲ Brie with Raspberry and Almonds in Phyllo 205.00
- ▲ Piña Colada Coconut Shrimp 220.00
- ▲ Mignonettes of Steak au Poivre 220.00
- ▲ Miniature Teriyaki Lamb Chops 220.00
- ▲ Coconut Pecan Scallops 220.00
- ▲ Cozy Shrimp 220.00

CHEF'S SELECTION #2 30.00 *per guest,* *50 guest minimum, 50 servings per item*

- ▲ International Cheese and Fruit Selection
- ▲ Rainbow of Fresh Garden Vegetables
- ▲ Crostini with Goat Cheese and Roasted Peppers
- ▲ Baby Tomatoes filled with Herb Cream Cheese
- ▲ Brie with Raspberry and Almonds in Phyllo
- ▲ Chilled Prawns on Ice with Condiments (100 servings)
- ▲ Oriental Spring Rolls
- ▲ Pepper Bacon Wrapped Scallops
- ▲ Chicken Satay

INTERNATIONAL CHEESE & FRUIT SELECTION WITH FRESHLY BAKED BREADS

- ▲ 20 servings **110.00**
- ▲ 50 servings **200.00**
- ▲ 100 servings **375.00**

RAINBOW OF FRESH GARDEN VEGETABLES WITH GUACAMOLE AND BLUE CHEESE DIP

- ▲ 20 servings **95.00**
- ▲ 50 servings **175.00**
- ▲ 100 servings **330.00**

GRILLED VEGETABLE PLATTER

- ▲ 20 servings **100.00**
- ▲ 50 servings **185.00**
- ▲ 100 servings **350.00**

SELECTION OF PATÉS, SAUSAGE, DELI MEATS & INTERNATIONAL CHEESES WITH FRESHLY BAKED BREADS

- ▲ 20 servings **125.00**
- ▲ 50 servings **280.00**
- ▲ 100 servings **560.00**

ADDITIONAL

- ▲ Mixed Nuts (*pound*) **18.00**
- ▲ Peanuts (*pound*) **13.50**
- ▲ Popcorn (*bowl*) **11.00**
- ▲ Pretzels and Chips (*bowl*) **13.50**
(Approx. 15 servings, each item)

SELECTION OF DIPS

- ▲ Cheddar, Onion, Clam, Guacamole or Salsa **11.00/pint, 15.50/quart**



Three station requirement unless used as an addition to a luncheon or dinner buffet. Minimum of 50 guests unless otherwise specified. (Replenishment time 1 1/2 hours)

CHINESE WOK STIR FRY 13.00 per guest

- ▲ Chicken and Shrimp with Fried Vegetables and Stir-Fried Rice

FISH TACO BAR 13.00 per guest

- ▲ Broiled Mahi-Mahi and Deep Fried Beer Batter Cod served with Corn and Soft Flour Tortillas, Shredded Marinated Cabbage, Red Onions, Diced Tomatoes, Radish, Sour Cream, Cilantro, Shredded Cheese, Jalapeños, Salsa and Tomatillo Sauce

PULLED PORK & BEEF BRISKET SANDWICH BAR 12.00 per guest

- ▲ Smoked Pulled Pork and Jack Daniels BBQ Brisket served with Fresh Ciabatta Rolls, Old Fashioned Cole Slaw and Tobacco Onions

SHRIMP STATION 15.00 per guest

- ▲ Chilled Gulf Prawns on Ice with condiments Blackened Prawns with Pineapple Rum Sauce, Island Spice Shrimp Skewers, and Shrimp Ceviche on spoon served with sliced Sourdough bread
(One of each item per guest)

PASTA BAR 12.00 per guest

- ▲ Fettucine, Penne and Bow Tie Pasta, Alfredo, Bolognese and Clam Sauce with Sun-Dried Tomatoes, Romano Cheese, Shredded Parmesan Cheese and Assorted Italian Breads

TO FURTHER ENHANCE THE PASTA BAR WE SUGGEST:

- ▲ A Classic Caesar Salad, Hearts of Romaine, Fresh Parmesan and Home Style Croutons **4.00 per guest**
- ▲ Italian Sausage and Grandma's Meatballs **6.00 per guest**

SCAMPI FLAMBÉ 250.00 per 50 pieces

- (150 piece minimum)*
- ▲ Jumbo Shrimp Sautéed in Olive Oil, Garlic Mushrooms, Tomatoes and Green Onions Flambéd with Brandy
Chef Attendant Fee: 175.00 per station



SALUTE TO SALAD 9.50 per guest

- ▲ Spinach Salad, Classic Caesar Salad and Fresh Field Greens with an Array of Toppings to Build your own Salad Creation. Fresh Breads and Rolls with a Selection of Salad Dressings

ADD/OR 11.00 per guest

- ▲ Snoopy Salad—Butter and Iceberg Lettuce tossed with a Light Herb Vinaigrette, Chopped Tomatoes, Scallions, King Crab, Shrimp, Chopped Egg and Fresh Avocado

SEAFOOD FANTASY 250.00 per 50 pieces

- (150 piece minimum)*
- ▲ Gulf Prawns, Crab Claws, Oysters on the Half Shell, Clams on the Half Shell, Mussels (in season) served on Ice with Cocktail Sauce, Tartar and Shallot Sauces with Tabasco and Oyster Crackers. *Complimentary Ice Sculpture Included.*

PASTRY BAR 9.00 per guest

- ▲ A Delicious Array of Fine Cakes, Pies, Tarts and Pastries including Cheesecakes, Fruit Tarts, Chocolate Mousse Cakes, French Pastries and Chocolate Dipped Strawberries

JAPANESE SUSHI, SASHIMI AND CALIFORNIA ROLLS 315.00 per 50 pieces

- ▲ Accompanied with Pickled Ginger, Wasabi (Japanese Style Horseradish) and Soy Sauce

FAJITA! FAJITA! 12.00 per guest

- ▲ Marinated Beef and Chicken with Peppers, Tomatoes, Onions, Cheese, Green Onions, Cilantro, Fresh Salsa, Lime, Sour Cream and Guacamole with Soft Flour Tortillas

ANTIPASTO DISPLAY 8.50 per guest

- ▲ Italian Meats, Cheeses, Olives and Marinated Vegetables with Assorted Breads, Dips, Spreads and Flavored Oils

STEAK DIANE FLAMBÉ 15.00 per guest

- (3 servings per guest prepared to order)*
- ▲ Mignonettes of Prime Beef Flambéd with Brandy in a Green Peppercorn Sauce
Chef Attendant Fee: 175.00 per station

CAVIAR FLIGHT Market price by the ounce

- ▲ Ice Bar with Beluga, Sevruga, Truffled Tiger Eye, Ginger Infused Great Lakes Whitefish and Wasabi Caviars served with Grey Goose Vodka Shots on Ice. *Includes Complimentary Ice Sculpture.*

From the Carving Board

Selections from the carving board may be added to enhance any breakfast, lunch or dinner buffet. Selections may also be used in conjunction with a minimum of three hors d'oeuvres stations.

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HONEY GLAZED BAKED HAM 240.00 *serves 50*

- ▲ Presented with Pineapple Chutney, Whole Grain Mustard, Buttermilk Biscuits and Cheddar Muffins

ROTISSERIE TURKEY BREAST 210.00 *serves 50*

- ▲ Served with Cranberry Salsa, Petite Croissants and Sourdough Rolls



ROASTED SMOKED SIRLOIN OF BEEF 300.00 *serves 50*

- ▲ Accompanied with Creamy Horseradish and Pumpernickel Rolls

ROAST SUCKLING PIG 400.00 *serves 100*

- ▲ Shredded Hawaiian Style
- ▲ Served with Pineapple Salsa

HOUSE MAPLE CURED & SMOKED PACIFIC SALMON 290.00 *serves 50*

- ▲ Served with Mustard Dill Sauce, Capers, Bermuda Onions, Eggs, Lemons and Petite Rye Bread

WHOLE ROASTED TENDERLOIN BEEF 275.00 *serves 25*

- ▲ Served with Sauce Béarnaise and Silver Dollar Rolls

ROAST PRIME RIB 350.00 *serves 50*

- ▲ Served with Creamed Horseradish, Au Jus and Multi-Grain Rolls

SALMON COULIBIAC 270.00 *serves 25*

- ▲ Whole Salmon Fillet layered with Spinach and Scallop Mousse in a Decorated Pastry Crust with Lemon and a Caviar Beurre Blanc Sauce

SANTA MARIA STYLE BBQ TRI-TIP 240.00 *serves 30*

- ▲ Fresh Tomato Salsa, Sourdough Rolls

WHOLE DELI BBQ PASTRAMI 175.00 *serves 25*

- ▲ Silver Dollar Rolls and Assorted Whole Grain Mustards

The above items are carved by a member of our Culinary Team and are accompanied by Traditional Condiments and Freshly Baked Assorted Rolls and Breads.

Lunch Boxes

We also offer a selection of lunch boxes and picnic baskets, each packed with utensils, condiments, napkins, glassware (where applicable) and wet-naps. These are perfect for skiers, hikers, golfers, boaters and beach-goers or for just sightseeing around the lake. (72 hour notice required). There is \$100.00 service charge if lunches are consumed on the convention floor.

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LUNCH BOXES *minimum 20 orders*

THE COUNTRY FARE 16.00 *per guest*

- ▲ Two Pieces Southern Fried Chicken, Buttermilk Biscuit Filled with Honey Glazed Baked Ham, Old Fashioned Potato Salad, Vegetable Crudities and Maple Pecan Bar

THE DELI 16.00 *per guest*

- ▲ Kaiser Onion Roll with Pastrami, Corned Beef and Stone Ground Mustard, Coleslaw, Potato Chips, Kosher Pickle, Fresh Fruit and Jumbo Chocolate Chip Cookie

THE PETITE TRIO 16.00 *per guest*

- ▲ Chicken, Tuna and Egg Salad on Petite Croissants, Fresh Fruit Compote, Wedge of Camembert Cheese and Rocky Road Brownie

GOBBLER WRAP 18.00 *per guest*

- ▲ Roasted Turkey Breast Wrap with Leaf Lettuce, Alfalfa Sprouts and Avocado Mayonnaise, Tri-color Fusilli Pasta Salad, Sun Chips, Banana, Pecan and Chocolate Caramel Pie



THE SANTA FE 16.00 *per guest*

- ▲ Smoked Turkey and Jalapeño Jack Cheese on a Crusty Sourdough Roll, Cilantro Pasta Salad, Fresh Fruit, Tortilla Chips and Chocolate Dipped Macaroons

THE SUBMARINE 18.00 *per guest*

- ▲ Genoa Salami, Turkey, Ham, American and Swiss Cheese, Tomatoes, Lettuce and Herbed Vinaigrette on Ciabatta Roll, Tortellini Salad, Fresh Fruit, Pickle Spear and Apple Crisp

BEVERAGE OPTIONS

- ▲ Soft Drinks 3.00 *each*
- ▲ Milk 2.00 *each*
- ▲ Mineral or Sparkling Water 3.00 *each*
- ▲ Assorted Energy Drinks 4.50 *each*



HOSTED BAR

Harrah's/Harveys Lake Tahoe offers Premium and Super Premium Brands.

COCKTAIL RECEPTIONS

Option 1:	<i>Premium</i>	<i>Super Premium</i>					
<i>per guest/per hour (unlimited Cocktails)</i>	12.00	14.50					
Option 2:	<i>Premium</i>	<i>Super Premium</i>	<i>Cordials</i>	<i>Imported Beer</i>	<i>Domestic Beer</i>	<i>Wine</i>	<i>Sodas/Bottled Waters</i>
<i>based on per drink consumption</i>	5.50	6.00	8.00	5.50	5.00	5.00	2.50

PREMIUM BAR INCLUDES THE FOLLOWING BRANDS

- ▲ Jack Daniel's
- ▲ Crème De Cocoa Dark
- ▲ Seagrams V.O.
- ▲ Crème De Menthe White
- ▲ Kahlua
- ▲ Christian Brothers
- ▲ Meyers
- ▲ Bacardi Silver
- ▲ Amaretto di Saronno
- ▲ Tangueray
- ▲ Crème de Menthe Green
- ▲ Dewars White Label
- ▲ Johnny Walker Red
- ▲ Peachtree Schnapps
- ▲ Southern Comfort
- ▲ José Cuervo Gold
- ▲ Bailey's Irish Cream
- ▲ Stolichnaya

SUPER PREMIUM INCLUDES ALL BRANDS LISTED IN PREMIUM PLUS

- ▲ Crown Royal
- ▲ Bombay
- ▲ Chivas Regal
- ▲ Courvoisier VS
- ▲ Wild Turkey
- ▲ Absolut
- ▲ Glenlivet
- ▲ Ketel One
- ▲ Grand Marnier
- ▲ Grey Goose
- ▲ Hennessy VS

There will be a bar guarantee of **275.00** required for the first hour and **110.00** for each additional half hour thereafter for each bar. Harrah's/Harveys Lake Tahoe will provide one bartender per bar for approximately every 75 guests. Subject to **18.5%** service charge and applicable tax.

AFTER DINNER CORDIALS CART

After dinner Cordials cart served tableside at a per drink charge of **8.00**. This includes the following: (**100.00** cart setup fee)

PREMIUM LIQUORS

- ▲ Amaretto di Saronno
- ▲ Peachtree Schnapps
- ▲ Tuaca
- ▲ Drambuie
- ▲ Grand Marnier
- ▲ Metaxa 5 Star
- ▲ B&B Dom
- ▲ Sambuca
- ▲ Bailey's Irish Cream
- ▲ Frangelico
- ▲ Kahlua
- ▲ Peppermint Schnapps

COGNACS

- ▲ Courvoisier
- ▲ Martell Cordon Bleu
- ▲ Hennessy
- ▲ Remy Martin

SHERRY

- ▲ Dry Sack
- ▲ Harvey's Bristol Cream Liquor

Hosts may also purchase Bar Tickets @ **5.00** each, plus tax and service charge. These tickets are good for all premium spirits, wine, beer and non-alcoholic beverages.

CASH BAR

<i>Premium Brands</i>	<i>Beer and Wine</i>	<i>Sodas/Bottled Water/Juices</i>
6.00	5.50	2.50

There will be a bar guarantee of **275.00** required for the first hour and **110.00** for each additional half hour thereafter for each bar. Harrah's/Harveys Lake Tahoe will provide one bartender per bar for approximately every 75 guests.

The ultimate artistic enhancement for any reception, buffet, cocktail party, wedding or special event is a beautiful sculpture or mural in ice. Our chef is available for consultation on theme or custom ice sculpture and logos.

BASIC ICE SCULPTURES 300.00

- ▲ Swan, Angelfish, Baskets, Seashells, Vases, Cornucopia, Rabbit, Serving Trays, etc.

DELUXE ICE SCULPTURES 360.00

- ▲ Doves on Heart, Eagles, Wedding Bells, Phoenix, Dolphin, Sailfish, Seahorse, etc.

CUSTOM DESIGNED SCULPTURES from 360.00

MULTIPLE BLOCK SCULPTURES from 425.00

LOGO 420.00

BASIC BLOCK NUMBERS/LETTERS (20" high) 75.00 each

ICE PEDESTALS (20" high) 75.00 each

- ▲ Rotation Pedestals *as quoted*
- ▲ Special Lighting *as quoted*
- ▲ Dry Ice Effects *as quoted*
- ▲ Fresh Cut Flowers *as quoted*

The information on this page is intended to ensure your satisfaction in the design of your special sculpture, logo or mural.

- ▲ Minimum of 1 week notice required on all basic or deluxe ice sculptures
- ▲ Minimum of 2 weeks notice required on logos or custom designed sculptures
- ▲ An acceptable reproduction of all logos must be received 2 weeks prior to an event
- ▲ All logos and custom ice pieces must have prior approval of the Executive Chef
- ▲ Client must approve all custom and logo ice sculpture drawings prior to execution of piece
- ▲ Ice sculptures can be used only once and have an average 3 to 4 hour life expectancy
- ▲ An additional charge may be incurred for short notice orders

ADDITIONAL CHARGES

- ▲ Butler Passing Fee **35.00** per hour per server
- ▲ Banner Hanging Fee **35.00** each
- ▲ Cake Cutting Fee **4.00** per guest
- ▲ Piano Tuning and Rental **250.00**
- ▲ Key Deposit **100.00** per key
- ▲ Wine Corkage (750ml) **18.00** per bottle
- ▲ Beer/Soda Corkage **29.00** per case of 24 (12 oz.)
- ▲ Station Attendant & Cocktail Servers **175.00** per server per three hour period

