

LUXOR®  
LAS VEGAS

*Catering Menu*

## BREAKFAST CONTINENTAL

\$19.00 per person

Choice of Three Chilled Juices

Assortment of Freshly Baked Miniatures:

Apple Turnovers • Flaky Butter Croissants • Chocolate Rolls • Raisin Bread • Brioche served with Butter and Preserves

Fruit Salad

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

## BREAKFAST CONTINENTAL- LUXOR

\$24.00 per person

Choice of Three Chilled Juices

Assortment of Freshly Baked Miniatures:

Apple Turnovers • Flaky, Butter Croissants • Chocolate Rolls • Raisin Bread • Brioche served with Butter and Fruit Preserves

Assorted Muffins

Fresh Seasonal Fruit Slices

Toaster Station with Assorted Bagels and Cream Cheese

Fruit Yogurts and Granola

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

## BREAKFAST CONTINENTAL- EXECUTIVE

\$25.00 per person

Choice of Three Chilled Juices

Assortment of Freshly Baked Miniatures:

Almond Croissants • Flaky Butter Croissants • Chocolate Rolls • Brioche • Raisin Bread served with Butter, Fruit Preserves and Honey

Sliced Banana Bread

Seasonal Fresh-Cut Fruit Platter

Black Forest Ham, Poached Eggs, with Melted Swiss on Scones

Assorted Cereals and Granola Bars with Milk

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

## BREAKFAST HEALTHY DECISION

\$24.00 per person

Choice of Three Chilled Juices

Assortment of Freshly Baked Pastries:

Banana Bread • Low-Fat Brioche • Tea Cake Strudel

Low-Fat Bran Muffins • Banana Nut Muffins served with Butter and Honey

Granola Bars

Assortment of Low-Fat Yogurts

Skim Milk Smoothies

Bowl of Fresh Seasonal Fruits

Assortment of Fresh-Cut Melon

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

## BREAKFAST BUFFET- SUNRISE

\$28.00 per person

Choice of Three Chilled Juices  
Seasonal Fresh-Cut Fruit Platter  
Assortment of Fruit Yogurts Served with Dried Fruits and Granola  
Fluffy Scrambled Eggs  
Sautéed Potatoes with Caramelized Onions and Shallots  
Smoked Bacon Strips and Sausage Links  
Assortment of Freshly Baked Miniatures:  
Flaky Butter Croissants • Danish Pastries • Muffins served with Butter, Fruit Preserves and Honey  
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

## BREAKFAST BUFFET- EXCLUSIVE

\$31.00 per person

Choice of Three Chilled Juices  
Seasonal Fresh-Cut Fruit Platter and Assorted Berries  
Assortment of Fruit Yogurts Served with Dried Fruits and Granola  
Assortment of Individual Cereals, Granola Bars, and Milk  
Fluffy Scrambled Eggs  
Smoked Bacon Strips and Sausage Links  
Waffles with Whipped Cream and Maple Syrup  
Assortment of Freshly Baked Miniatures:  
Flaky Butter Croissants • Danish Pastries served with Butter and Fruit Preserves  
Toaster Station with Assorted Bagels and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

## BREAKFAST MORNING SPECIALTIES\*

The following items may be added to any Continental or Breakfast Buffet:

Assortment of Scones with Fruit Preserves – \$13.00 per dozen  
Mini Bagels and Cream Cheese – \$12.00 per dozen  
Assortment of Donuts – \$12.00 per dozen  
Smoked Salmon, Mini Bagels and Cream Cheese with Traditional Accompaniments – \$14.00 per person  
Petite Quiche Lorraine – \$12.00 per dozen  
Hot Ham and Cheese Croissants – \$26.00 per dozen  
Cinnamon French Toast with Maple Syrup – \$6.00 per person  
Grilled Honey-Glazed Ham Steaks – \$5.00 each  
Breakfast Burrito with Condiments – \$8.00 per person  
Hot Oatmeal with Brown Sugar and Bananas – \$3.00 per person  
Assortment of Individual Cereals – \$3.00 per person  
Assortment of Imported and Domestic Cheeses with Sliced Breads, Crackers and Lavosh – \$10.00 per person

## BREAKFAST ENHANCEMENTS\*

### OMELETS TO ORDER

(Choose 3 of the following items for \$9.00 per person)

Smoked Bacon, Canadian Bacon, Italian Sausage or Smoked Pork Loin  
Fresh Chives, Caramelized Onions, Sun-dried Tomatoes or Fresh Basil  
White Cheddar, Grated Jack or Pecorino

(Chef fee \$175.00 - 1 chef per 50 guests)

## CARVING STATION\*

Maple-Glazed Country Ham (serves 40 to 50) – \$300 each  
(Chef fee \$175.00 - 1 chef per 50 guests)

Slow-Roasted Prime Rib of Beef with Au Jus – \$400 each  
(Chef fee \$175.00 - 1 chef per 50 guests)

## PLATED BREAKFAST SELECTIONS

(Minimum of 25 guests)

All breakfast entrées are served with Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of Hot Teas, Milk and Orange Juice  
Basket of Assorted Pastries

Biscuits and Sausage Gravy  
Scrambled Eggs  
Sautéed Home-Style Potatoes  
\$23.00 per person

Scrambled Eggs  
Applewood-Smoked Bacon or Sausage Links  
Sautéed Home-Style Potatoes  
Roasted Tomatoes  
\$25.00 per person

Vanilla-Infused, Cinnamon French Toast  
Apple Compote with Maple Syrup  
Breakfast Link Sausages  
\$25.00 per person

Grilled Rope Sausage, Pepper and Onion Confit  
Scrambled Eggs  
Sautéed Home-Style Potatoes  
\$26.00 per person

Filet of Beef, Choron Sauce\*  
Poached Egg  
Assorted Potatoes with Red Peppers and Crispy Bacon  
\$36.00 per person

## **BREAK SERVICE**

(Break packages are based on a 30-minute duration with a minimum of 25 guests)

### **FITNESS BREAK**

Assortment of Chilled Juices and Luxor Bottled Water  
Granola Bars  
Basket of Assorted Whole Fruits  
Bran Muffins with Raisins  
\$14.00 per person

### **MOVIE BREAK**

Bags of Popcorn  
Cracker Jacks  
Shelled Roasted Peanuts  
Assorted Candy: Snickers, M&M's and Hershey's Almond Bars  
Assorted Soft Drinks and Luxor Bottled Water  
Coffee and Assortment of Teas  
\$16.00 per person

### **CHOCOLATE MELT BREAK**

Chocolate Fudge Brownies and Blondies  
Chocolate Chip Cookies  
Oreo Cookies  
Chocolate Covered Pretzel Sticks  
Candy Bars  
Assorted Soft Drinks and Luxor Bottled Water  
Coffee and Selection of Teas  
\$17.00 per person

### **ITALIAN FESTA BREAK**

Assortment of Biscotti  
Assortment of Italian Mini Pastries  
Cinnamon Sticks  
Dried Fruits and Nut Bars  
Italian Sparkling Water, Coffee and Selection of Teas  
\$18.00 per person

### **AFTERNOON ENGLISH BREAK**

Assortment of Finger Sandwiches  
Scones with Butter and Preserves  
Cream Puffs, Sugar Dusted  
Mini Apple Turnovers  
Assorted Soft Drinks and Luxor Bottled Water  
Coffee and Assortment of Teas  
\$19.00 per person

### **SUMMER AFTERNOON**

Häagen-Dazs Ice Cream Bars  
Yogurt Pops  
Rice Crispy Squares Dipped in Chocolate  
Palmier Cookies  
Seasonal Whole Fruits  
Assorted Soft Drinks and Luxor Bottled Water  
\$19.00 per person

## BOXED LUNCH SELECTIONS

\$25.00 per person

(Select one salad and one boxed lunch for the entire group)

Salad 1 – Potato Salad with Gherkins, Onions, Bacon, Mustard Dressing

Salad 2 – Heart of Iceberg, Cucumber, Boiled Egg, Tomatoes, Blue Cheese Dressing

Salad 3 – Pasta Salad with Ham, Pesto Dressing

(Select one boxed lunch for the entire group)

Boxed Lunch 1 – Black Forest Ham, Swiss Cheese, Lettuce, Tomatoes, Ciabatta Bread

Boxed Lunch 2 – Grilled, Herbed Chicken Breast, Tomatoes, Mozzarella Pesto, Panini Bread

Boxed Lunch 3 – Grilled, Seasonal Vegetables Tortilla Wrap, Pitted Kalamata Olives, Sun-dried Tomatoes

Boxed Lunch 4 – Smoked Turkey, Provolone Cheese, Grilled Red Peppers, Caramelized Onions, Kaiser Roll

(Select one dessert for the entire group)

Brownies • Assortment of Fresh-Baked Cookies • Carrot Cake

All served with a Seasonal Fresh Fruit and Individual Potato Chips

## LUNCH BUFFET- WORKING

\$38.00 per person

### COLD SANDWICHES

Crab and Shrimp Salad with Bibb Lettuce, Fennel Confit

Sherry Vinaigrette, Virgin Olive Oil and Focaccia Bread

Caesar Salad with Grilled Chicken Breast and Ciabatta Bread

### SUBMARINES

Daily Sub Specials

### SALADS

Organic Mixed Leaves with Fresh Herbs and Balsamic Dressing

### PASTA

Pasta Pesto with Roasted Pine Nuts and Basil Croutons

### PITAS

Vegetarian with Hummus and Grilled Vegetables

Chicken Curry Raisin Salad

Kettle Chips

Assorted Breads served with Butter

### DESSERTS

Pineapple Upside-Down Cake

Apple Tart Compote

Chocolate Rice Crispy Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

## ROLL-IN DELI BUFFET

\$39.00 per person

Roma Tomatoes, Roasted Garlic, Basil Dressing  
House-Made Coleslaw  
Romaine Wedges with Crispy Bacon Blue Cheese  
Roasted Mushroom Salad with Grilled Seasonal Vegetables  
Assorted Pickles, Baby Greens and Sprouts

### MEATS AND POULTRY

(Choice of 3 items)

Rare Strip Loin Roast Beef \*  
Smoked Black Forest Ham  
Oven-Roasted Turkey Breast  
Bresaola  
Chicken Breast Pesto

### DESSERTS

Opera  
Dutch Apple Tart  
Pecan Pie

Freshly Baked Whole Grain and Bran Breads served with Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

## SOUP AND SALAD BUFFET

\$36.00 per person

### SOUP

Minestrone or Button Mushroom Cream Soup  
Served with Assorted Crackers and Croutons

### SALADS

Mixed Field Greens Served with Oils, Vinegars and Condiments  
Couscous Salad with Fresh Mint and Shrimp  
Marinated Greek Salad with Kalamata Olives and Feta Cheese  
Green and Wax Bean Salad  
Walnut and Smoked Duck Salad  
Tomatoes and Cucumber Salad with Bermuda Onions  
Niçoise Salad

Freshly Baked Whole Grain and Bran Breads served with Butter

### DESSERTS

Mocha Crème Brûlée  
Apple Tart Compote  
Banana Rice Pudding

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## LUNCH BUFFET I\*

\$39.00 per person

### SALADS

Oriental Chicken Salad with Crispy Noodles and Peanut Ginger Dressing  
Glass Noodles with Shrimp, Coriander and Chili Fish Sauce  
Red Bliss Potatoes with Nusky Bacon and Mayonnaise Scallion Dressing  
Assorted Greens and Sprouts with Variety of Dressings

### ENTRÉES

Roasted Chicken on the Bone  
Seasonal Mushrooms, Jus Naturel  
Pork Loin (Marinated Thai Style) with Lemon Leaves and Red Curry Paste  
Bok Choy, Sautéed  
Seared Salmon with Sautéed Spinach, Roasted Tomatoes, Virgin Olive Oil and Lemon Zest

Oven-Roasted Potatoes with Fresh Herbs  
Jasmine Rice  
Assortment of Freshly Baked Breads served with Butter

### DESSERTS

Coconut Cream Pie • Apple Almond Tart • Chocolate Mousse with Roasted Nuts • Velvet Chocolate Tart

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## LUNCH BUFFET II\*

\$41.00 per person

### SALADS

California Field Greens with Herb Mix and Variety of Dressings  
Pasta Salad with Sun-dried Tomatoes and Grilled Asparagus  
Tomato, Cucumber, Red Onion Salad with Flat Parsley  
Jícama and Carrot Salad with Roasted Corn and Coriander Lemon Dressing  
Rice Chicken Salad (Pot-au-feu style) with Italian Parsley

### ENTRÉES

Pan-Seared Red Snapper with Tomato Beurre Blanc  
Sautéed Italian Rice  
Beef Medallions with Grilled Polenta and Bordelaise Sauce  
Seasonal Sautéed Greens with Bacon Bits  
Cut Roasted Chicken with Jus Naturel

Assortment of Freshly Baked Breads served with Butter

### DESSERTS

Amaretto Cheesecake • Nut Biscotti • Shortbread with Marinated Fruits  
Saba Vinegar and Sabayon Mascarpone • Chocolate Pistachio Cake •  
Mocha and Caramel Torte

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## LUNCH BUFFET III\*

\$39.00 per person

### SALADS

California Field Greens and Herbs  
Creamy Chipotle Dressing, Cilantro Dressing  
Roasted Corn and Black Bean Salad  
Sweet Potato Pecan Salad  
Cactus Salad with Baby Shrimp  
Corn Tortilla Chips with Black Beans, Guacamole Dip and Sour Cream

### ENTRÉES

Braised Chicken Mole  
Pork Carnitas  
Mexican Lasagna with Chorizo and Queso Fresco  
Beef Fajitas with Shredded Cheese, Sour Cream and Coriander  
Spanish Rice  
Corn Bread, Flour Tortillas  
Assortment of Freshly Baked Breads served with Butter

### DESSERTS

Tres Leche Banana  
Churros  
Tequila Lime Tart  
Margarita Panna Cotta

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## LUNCH BUFFET IV

\$32.00 per person

### CHOICE OF ONE SOUP

Tomato Basil Bisque • Potato Leek • Rustic Chicken

### SALAD AND POTATO BAR

Classic Caesar Salad  
Mixed Greens with Assorted Dressings: Italian • Ranch • House

### ASSORTED SALAD BAR

Grilled Chicken Breast • Sliced Mushrooms • Garbanzo Beans • Red Beets • Pickled Onions  
Chopped Eggs • Cherry Tomatoes • Pickled Cucumbers • Shredded Cheese • Ciabatta Croutons

### BAKED OR MASHED POTATO BAR

Chives • Sour Cream • Scallions • Bacon Bits • Cheddar Cheese Sauce • Sautéed Mushrooms

### BAKERY

Freshly Baked Cookies and Brownies

Assortment of Freshly Baked Breads served with Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## LUNCH BUFFET V\*

\$43.00 per person

### SALADS

Oriental Chicken Salad with Crispy Won Tons and Sesame Dressing

Japanese Cucumber Salad with Lemon Grass and Baby Shrimp

Glass Noodle Salad with Cilantro, Bok Choy and Salmon

Green Papaya Chutney with Coriander

Jasmine Rice Salad with BBQ Pork

### ENTRÉES

Green Thai Chicken Curry with Fresh Coriander

Beef Chow Fun Noodles

Stir-Fried Vegetarian Rice

Long Beans with XO Sauce

Seared Red Snapper with Scallion Chili Sauce

Steamed Pot Stickers with Soy Garlic Sauce

Sautéed Sweet & Sour Pork

### DESSERTS

Tapioca Coconut Lemon Grass with Pawpaw

Mango Bread Pudding with Pandan Leaves Anglaise

Lychee Upside-Down Cake

Sesame Short Cake

Green Tea Chocolate Cake

Assortment of Freshly Baked Breads served with Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## PLATED LUNCH SELECTIONS

(Choose combination of soup, salad, entrée and dessert)

### CUP OF SOUP

Tomato Basil served with Garlic Croutons  
\$3.00 per person

Cream of Mushroom laced with a Tawny Port  
\$3.00 per person

New England Clam Chowder served with Sourdough Croutons  
\$3.50 per person

Roasted Corn Chowder infused with Achiote Oil  
\$3.00 per person

Southwestern Tortilla Soup served with Tortilla Chips and Cilantro  
\$3.00 per person

### SALADS

Crisp Romaine Caesar Salad with Shaved Parmesan and Garlic Croutons  
\$7.00 per person

Tomato Buffalo Mozzarella Arugula and Curly Frisée with Virgin Oil and Banyul Vinegar Roasted Garlic  
\$9.00 per person

BLT Wedge Salad with Iceberg Lettuce, Bacon, Tomatoes, Pickled Red Onions and Ranch Dressing  
\$7.00 per person

Spring Mesclun Salad with Goat Cheese Croutons, Niçoise Salad and Garlic Oil Balsamic Vinegar  
\$9.00 per person

Baby Arugula and Watercress Salad with Shaved Fennel Confit and Walnut Dressing  
\$8.00 per person

Pesto Marinated Prawns and Grilled Green Asparagus with Roasted Red Pepper Coulis and Frisée  
\$11.00 per person

## PLATED LUNCH SELECTIONS\*

*(Continued)*

### ENTRÉES

Herb-Roasted Chicken Breast

Served with Roasted Bell Pepper, Portobello Mushrooms and Goat Cheese Risotto Cake

\$28.00 per person

Marinated Prime Filet of Beef Tenderloin

Served with a Butter Thyme Panko Crust, Roasted Shallots, Port Reduction and Roasted Root Vegetables

\$35.00 per person

Pan-Seared Striped Sea Bass

Served with Saffron Pillaw Rice, Grilled Asparagus and Tarragon Oil

\$32.00 per person

Grilled Pork Loin Medallions

Served with Dijon Mustard Sauce and Creamy Mashed Potatoes

\$34.00 per person

Prosciutto Wrapped Chicken Breast

Dusted with Fresh Thyme and Served with Garlic Cream Sauce and Fingerling Potatoes

\$30.00 per person

Penne Pasta with Broccoli Rabe, Wild Mushrooms and Green Beans,  
with Roasted Onions, Sun-dried Tomato Thyme Sauce

\$26.00 per person

Marinated Miso Salmon and Braised Bok Choy

Served with Peanut Sauce and Soba Noodles

\$32.00 per person

Black Pepper Seared Tuna Loin Niçoise

Served with Potato Salad, Green Beans, Roasted Bell Peppers and Garlic Aioli Sauce

\$35.00 per person

### DESSERTS

Praline Caramel Cheesecake Served with Cinnamon Vanilla Sauce

\$6.00 per person

Mascarpone Tiramisu Served with Espresso Cream and Mocha Sauce

\$8.00 per person

Thyme-Roasted Pineapples with Caramel Drizzles Served with Almond Crisp  
and Double Cream Quenelle with Roasted Nuts

\$7.00 per person

Florida Key Lime Cream Pie Served with Passion Fruit Coulis and Lemon Crisp

\$8.00 per person

Vanilla or Chocolate Charlotte, Served with Seasonal Fruits

\$7.00 per person

## DINNER BUFFET I

\$61.00 per person

### SALADS

Marinated String Beans with Crispy Bacon

Seeded Cucumber Salad, Vinaigrette

Wedge of Iceberg Lettuce with Bacon, Blue Cheese, Roasted Red Onions, Tomatoes, Chives and Hawaiian Onions

Potato Egg Salad with Beetroots and Mustard Dressing

Mixed Greens with Assorted Condiments and Dressings

### ENTRÉES

Roasted Chicken with Onion Jus and Fingerling Potatoes

Stuffed Pork Loin with Dried Fruits and Raisin Sauce

Spaghetti Carbonara

Grilled Swordfish with Fried Capers, Lemon Sauce and Steamed Rice

Roasted Baby Squash and Zucchini and Mashed Potatoes with Olive Oil

Assortment of Freshly Baked Breads served with Butter

### DESSERTS

Peanut Butter Torte • Chocolate Pecan Mousse • Banana Cream Pie

Apple Cobbler with Vanilla Sauce • Puff Pastry • Fruit Tart

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## DINNER BUFFET II\*

\$82.00 per person

### SALADS

Marinated Artichoke Heart Salad with Thyme Oil, Tomatoes and Green Beans

Classic Caesar Salad with Garlic Croutons

Waldorf Salad with Smoked Chicken and Roasted Walnuts

Sliced Prosciutto with Dried Fruits and Balsamic Vinaigrette

Marinated Vegetables Salad with Achiote Oil

Heart of Lettuce with Pea Tendrils and Shrimp Louie

### CARVING STATION

Sliced Tenderloin of Beef Crusted with Pepper and Served with Mustard

(May be presented as an action station for a chef fee of \$175.00)

### ENTRÉES

Veal Medallion with Mushroom Sauce

Seared Salmon Steak with Olive Oil and Roasted Garlic Tomato

Chicken Breast Cordon Bleu with Jardinière of Vegetables

Gorgonzola Cheese Polenta with Mushrooms • Tagliatelle • Gratin Dauphinois

Assortment of Freshly Baked Breads served with Butter

### DESSERTS

Apple Tarte Tatin • Pear Financier topped with Roasted Nuts • Chocolate Torte

Raspberry Charlotte • Vanilla Cream with Snow Eggs

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

All food & beverage items are subject to 8.10% sales tax and 21% gratuity. Prices are subject to change without notice.

### DINNER BUFFET III\*

\$75.00 per person

#### SALADS

Herb Mixed Greens with Roasted Garlic and Ranch Dressings  
Pinto Beans Salad with Bacon and Flat Parsley  
Artichoke Heart Salad with Baby Shrimp, Tomatoes and Celery  
Asian Coleslaw with Ginger and Rice Vinegar  
Rice Pilaf with Raisins and Pine Nuts  
Mediterranean Couscous Salad

#### ENTRÉES

Pan-Seared Halibut with Steamed Garlic Clam Sauce  
Beef Bourguignonne with Buttered Pasta  
Seared Pork Loin with Gorgonzola Cheese and Demi-glace  
Cauliflower Gratin  
Grilled Chicken Breast, Sautéed Spinach with Au Jus

Assortment of Freshly Baked Breads served with Butter

#### DESSERTS

Baileys Marbled Cheesecake • Fresh Fruit Pie • Apple Strudel with Raisins, Dusted with Sugar  
Tropical Fruit Purée Parfait • Chocolate Mousse

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

### DINNER BUFFET IV

\$78.00 per person

#### SALADS

Traditional Greek Salad with Romaine Lettuce, Tomato, Cucumber, Olives and Feta Cheese and Lemon Oregano Dressing  
Green Beans with Lemon Garlic Oil Smoked Duck Breast with Roasted Walnuts  
Mozzarella Tomato Salad with Fresh Herbs  
Tabbouleh with Shrimp  
Grilled Eggplant with Virgin Olive Oil  
Hummus with Grilled Pita Bread

#### ENTRÉES

Seafood and Chorizo Paella  
Chicken Casserole with Mustard Sauce  
Grilled Halibut with Sautéed Cherry Tomatoes, Kalamata Olives and Fried Leeks  
Braised Leg of Lamb Provençal  
Ratatouille  
Mashed Potatoes with Olive Oil

Assortment of Freshly Baked Breads served with Butter

#### DESSERTS

Dulce Tres Leche Cake • Lemon Tart • Cream Puffs • Old-Fashioned Rice Pudding • Fresh Fruit Jello

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## DINNER BUFFET V

\$74.00 per person

### SALADS

Roasted Mushroom Salad with Fresh Herbs and Mizuna Leaves  
Tuscan Red Potato Salad with Hard-Boiled Eggs  
Baby Spinach, Frisée and Radicchio with Creamy Gorgonzola Dressing  
Bow Tie Pasta with Tuna and Black Olives  
Hawaiian Seafood Salad  
Tomatoes with Basil Dressing

### ENTRÉES

Breaded Chicken Paillard with Sautéed Root Vegetables  
Grilled Snapper with Ragoût of Mixed Dried Beans  
Braised Beef Short Ribs with Cheese Macaroni Gratin  
Cheese Ravioli Pomodoro with Romano Cheese  
Seasonal Vegetables  
Roasted Fingerling Potatoes with Fresh Thyme

Assortment of Freshly Baked Breads served with Butter

### DESSERTS

Almond Pear Tart • Pineapple Upside-Down Cake • Warm Apple Cobbler with Vanilla Sauce •  
Chocolate Vanilla Charlotte • Puff Pastry Chiboust Cream with Fresh Fruits

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## DINNER BUFFET VI

\$65.00 per person

### SALADS

Cactus Salad with Roasted Red Peppers and Chiles  
Tomato Corn Salad with Coriander  
Assorted Seasonal Greens  
Served with Homemade Croutons, Olive Oil, Sherry Vinegar and Ranch Dressing  
Jicama Spears with Paprika and Lime  
Spicy Calamari Salad

### MAIN COURSE

Carnitas (Pulled Pork)  
Chicken Burritos  
Beef Tamales  
BBQ Ribs  
Assorted Cornbread and Biscuits  
Refried Black Beans  
Sautéed Spanish Rice  
Roasted Corn

Assortment of Freshly Baked Breads served with Butter

### DESSERTS

Pecan Pie • Bread and Butter Pudding with Caramel Sauce •  
Coconut Cream Pie • Caramel Flan with Berries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

## SPECIALTY SERVICES

(All stations are manned at \$175 per chef for 2 hours)

### PASTA STATION – \$19.00 per person

(Choice of 2 pastas)

Cheese Ravioli with Pancetta and Basil Cream Sauce

Pappardelle Bolognese

Bow Tie Pasta with Roasted Garlic Alfredo, Tomatoes and Cream

Elbow Pasta Carbonara

### CHILLED SEAFOOD ON ICE – \$28.00 per person

(Pricing based on 4 pieces per person)

(2) Shrimp – (1) Crab leg, split – (1) Oysters on the Half Shell Served with Cocktail Sauce and Lemons

### SCAMPI STATION – \$21.00 per person

(Pricing based on 4 pieces per person)

Jumbo Shrimp Sautéed in a Garlic White Wine Sauce

### RISOTTO STATION – \$19.00 per person

Creamy Arborio Rice Cooked with Parmigiano-Reggiano

Garnished with Rock Shrimp, Asparagus, Porcini Mushrooms,  
Lobster Meat and Crab with Peas

### SALAD STATION – \$13.00 per person

Tossed Caesar Salad with Shaved Parmesan Cheese and Herb Croutons

Tossed Oriental Salad with Sesame Chicken

Assortment of Freshly Baked Breads

### SALSA BAR – \$14.00 per person

Stone-Ground Tortillas with Fresh Salsa and Guacamole

Choice of Toppings: Tomato Pico de Gallo • Chipotle Salsa • Salsa Verde •

Roasted Corn Salsa • Braised Pulled Pork • Queso Fresco • Chopped Onions • Coriander

### PANINI STATION – \$15.00 per person

Ciabatta Bread with: Tomatoes, Mozzarella, Applewood-Smoked Bacon, Baby Spinach,  
Pesto Mayonnaise, Canadian Bacon, Pecorino Cheese, Mayonnaise, Grilled Red Peppers,  
Smoked Salmon, Dill Cream Cheese and Confit Onions

### PIZZA STATION – \$16.00 per person

Pulled Chicken, Pecorino Cheese, Spicy Tomato Sauce, Coriander

Tomato Sauce, Roasted Pineapple and Shrimp and Garlic Confit

White Pizza • Four-Cheese Pizza • Parma Ham • Arugula Salad



















