

JOHN ASCUAGA'S Nugget

CATERING MENU

Take advantage of the finest choices available from our catering menu. Our Catering specialists will work with you to create everything from quick and simple, to elegant theme dinners. If you don't see what you want on our catering menu, NO Problem, our chefs will create an unforgettable and unique banquet that your attendees will never forget

Prices are subject to change up to our receipt of signed Banquet Event Orders

Planning Your Event at John Ascuaga's Nugget

The Catering and Banquet Staffs at "The Nugget" are proud to offer their services by providing you and your group with the very best event possible.

To Insure Better Results . . .

General Information:

Service charge and sales tax, are applicable to all food and beverage purchases. It is the policy of "The Nugget," being a full service hotel and having been issued a liquor license from the Liquor Commission and health permit, that no food or beverage be brought into the hotel from the outside. We ask that you convey this information to all of your attendees; especially those who plan to have hospitality suites. Because of health and liability considerations, no food is allowed to be taken from the banquet facility. All prices are based on a minimum of 3-courses for luncheons and dinners. Until the signed banquet event order is received by the Nugget's Catering Department, food & beverage pricing is subject to change. Any food and beverage items ordered without a 72-hour prior notice will be charged the price of the item plus tax and service charge, and a 20% labor fee per item (no exceptions).

Custom Menus:

The following menu selections in this publication represent "The Nugget's" primary food and beverage offerings for the convention center however, our Catering and Culinary staff will be happy to work with you to create custom or theme menus that represent your special event.

Split Menu: It is "The Nugget" policy not to allow split menu choices (two or more entrées). We provide special dietary entrées options to those guests who provide advance notice (at chosen entrée price).

Maximums and Minimums on Menu Items:

We will do our best to accommodate your wishes with regard to menu planning. However, our experience has taught us that, in order to have positive results from a food event, many times it is necessary to control the quantities being prepared, or mode of service that we provide for a particular situation. Therefore, some of our offerings have either high or low limits. We hope you understand that nothing is more important to us than providing memories worth repeating.

Guaranteed Count: "The Nugget" requires a guarantee of the number of persons attending your function by noon, (2) working days prior to the function date. You will be charged the guarantee, or the total number of guests served; whichever is greater. We require a minimum guaranteed count of (25) people for a catered function unless minimum is otherwise stated in the menu.

Set Up: In most cases, the set-up of the room will be done to your specifications at no additional charge. However, we reserve the right to impose labor charges for extensive or last minute setup requirements (i.e., signage, skirting display tables, placement of staging and dance floor, placement of materials on tables or chairs.)

Banquet Room Rental: Function room rental prices are contingent upon the amount of food and beverage anticipated. For further details, your Catering Representative will furnish all pertinent information.

Room Assignments: If necessary, the "The Nugget" reserves the right to reassign rooms.

Payment: A 30% non-refundable deposit of anticipated charges will be requested thirty (30) days prior to function date. Payment must be finalized the day of the function by cash, local or company check, or credit card. This includes companies that have already established credit. Direct billing may be arranged prior to your function, with credit approval from our Credit Department. If billing is approved, payment in full is expected within (30) days after your banquet function.

State Sales Tax Exemption: If your group is exempt from the Nevada State sales tax; you must provide us with a copy of your tax-exempt certificate.

Christmas Parties:

"The Nugget" is an extremely popular venue for both company and family Christmas gatherings. A non-refundable deposit of 30% of your estimated charges must be received (30) days after you receive your contract confirming booking, or by September 1st of that year.

Wedding Receptions:

Over the years "The Nugget" has help celebrate the union of many couples, please contact our wedding coordinator for reception and ceremony options available. A non-refundable deposit of 30% of your estimated charges must be received (14) days after you receive your contract confirming booking, with full payment (3) days prior to the function.

The Pre-Event Conference:

In the case of more complex events, we will ask you to meet with your Nugget catering representative and other Nugget personnel approximately (3) to (5) business days prior to your planned function. We will go over your event, in detail, to confirm that arrangements have been made correctly and we will ask you to finalize any additions at that time. Two weeks prior to this Pre-Event Conference, our Catering Department will call you to set the meeting time.

Special Services: We will assist in your selection of entertainment, custom linen, flower arrangements, ice carvings or special occasion cakes. Please speak with your catering representative for assistance.

Coat Check: Coat check attendants will be provided at a charge of \$20.00 each attendant, per hour.

Audio Visual Equipment: A.V. equipment is available on a rental basis for your function. Please notify your Catering Representative of the requirements as soon as possible. All A.V. equipment must be rented through "The Nugget". All electrical service requests must be clearly stated and received by the Catering Department at least (2) weeks prior to need. Appropriate charges will be assessed.

Materials: If materials or supplies for your meetings or event are to be shipped to the Hotel, please have boxes addressed with the name of your catering representative, the person who will be picking up the box, the name of the event, and the date of the event. All items shipped should be addressed to the attention of "The Nugget" Business Center. Notify your representative of the shipper's name and arrival date. Due to limited storage, please advise us in advance of any large shipments so proper storage arrangements can be made. The Business Center will assess the appropriate charges for storing your materials. Trade show exhibits are to be handled by an exposition service contractor.

Liability/ Security: We reserve the right to inspect and control all private functions. The customer agrees to be responsible for any damage done to the hotel. "The Nugget" will not assume responsibility for loss of any articles and merchandise brought into the hotel. With advance notice, we can assist in arranging for security officers, at a charge of \$ 20.00 per hour per officer.

A' la Carte Beverages and Snack Items

Beverages:

Freshly Brewed Regular & Decaffeinated Coffee	\$36.00 per gallon
Assorted Herbal Teas or Hot Chocolate	\$ 3.00 per cup
Assorted Chilled Fruit Juices	\$ 3.00 per can (5.5—6 oz.) or \$17.00 per liter
Bottled Water	\$ 3.00 each
Assorted Soft Drinks	\$ 3.00 each
Green Tea (diet & regular)	\$ 3.00 each
Milk (Whole, 2% or nonfat)	\$ 3.00 per carton (1 pint)
Fruit Punch, Lemonade	\$35.00 per gallon
Freshly Brewed Iced Tea	\$36.00 per gallon

Morning Selection: (may be served anytime)

Assorted Donuts	\$27.00 per dozen
Breakfast Pastries and Muffins	\$27.00 per dozen
Breakfast Breads	\$27.00 per dozen
Bagels and Cream Cheese	\$27.00 per dozen
Seasonal Sliced Fruit	\$ 5.75 per order
Seasonal Whole Fruit	\$ 2.25 each
Assorted Cereals with milk	\$ 4.50 each
Individual Yogurt	\$ 3.00 each

Afternoon Selection: (may be served anytime)

Assorted Freshly Baked Cookies	\$18.00 per dozen
Assorted Freshly Baked Brownies	\$20.00 per dozen
Mixed Nuts	\$15.00 per pound
Mini Hard Pretzels	\$12.00 per pound
Chips, (Potato and/or Tortilla)	\$12.00 per pound
Chips, with one dip	\$24.00 per pound
Individual Trail Mix	\$ 3.00 each
Granola Bars	\$ 3.00 each
Ice Cream Bars	\$ 3.50 each

Afternoon Tea & Creative Breaks

25 Person Minimum

Fantasies in Chocolate

Chocolate Biscotti Cookies, Chocolate Decadence,
Chocolate Kisses and Bridge Mix,
Chocolate Dipped Strawberries and Pretzels
Bottled Water
\$9.95 per person

Sundae Afternoon

Ice Cream Cart with Vanilla, Chocolate and
Strawberry Ice Cream,
Assorted toppings, Waffle Cones,
Pound Cake with Berries
Bottled Water
\$9.95 per person

Soda City (50's)

Hot Dogs with Toppings
Freshly Popped Popcorn
Ice Cream Bars
Bubble Gum
Assorted Soft Drinks
\$9.95 per person

English Tea

Assorted Finger Sandwiches,
Tea Biscuits, English Trifle
And Warm Scones
Fruit Preserves & Butter
Herbal Tea, Bottled Water
\$10.95 per person

Healthy Break

Seasonal Sliced Fruit
Individual Fruit Yogurt, Granola Bars,
Crudites Wraps w/Blue Corn Chips & Salsa
Dried Fruit & Nut Blend,
Bottled water
\$10.95 per person

High Roller Break

Olive Bar, Danish Finger Sandwiches,
Oyster Shooters, Baked Brie with Pinenuts
and Dried Fruit En Croute,
Brandied Blue Cheese Dip
with Fresh Vegetables, Contreau
Petit Fours, Strawberry Devonshire
Ice Tea, Bottled Water
\$19.95 per person

Continental

Selections include: Assorted Chilled Juices, Fruit Preserves and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas

Continental #1

Assorted Pastries,
Croissants
and Muffins
\$9.95 per person

Continental #3

Sliced Fresh Fruit
Assorted Bagels with Cream Cheese
Individual Fruit Yogurt
\$11.95 per person

Continental #2

Basket of Whole Fresh Fruit
Assorted Muffins and Donuts
Assorted Coffee Cakes
\$10.95 per person

Continental #4

Basket of Whole Fresh Fruit w/ Seasonal Berries
Assorted Breakfast Breads, Muffins & Scones,
Almond Chocolate and Butter Croissants,
Individual Fruit Yogurt/Granola
\$13.95 per person

Breakfast Buffets

Minimum of 50 people

Breakfast Buffet #1

Sliced Fresh Fruit,
Assorted Breakfast Pastries,
Muffins and Coffee Cakes,
Scrambled Eggs, Breakfast Potatoes,
Biscuits and Gravy

Select Two:

Crispy Bacon, Sausage, Ham or
Chicken Apple Sausage
\$18.95 per person

Breakfast Buffet #2

Sliced Fresh Fruit, Assorted Breakfast Pastries,
Croissants, Muffins and Bagels;
Individual Fruit Yogurt, Assorted Cereals,
Scrambled Eggs, Breakfast Potatoes,
Apple Stuffed Pancakes with Maple Syrup

Select Two:

Crispy Bacon, Sausage, Corn Beef Hash,
Ham or Chicken Apple Sausage
\$20.95 per person

Breakfast Buffet Enhancements

Hot and Cold Cereal with Milk	\$ 3.95 per person
Granola with Milk	\$ 3.95 per person
French Toast with Maple Syrup	\$ 4.75 per person
Potato Pancakes with Sour Cream	\$ 4.75 per person
Cheese Blintzes (Choice of: Vanilla, Strawberry or Blueberry Sauce)	\$ 4.95 per person
Eggs Benedict	\$ 4.95 per person
Omelet Station (\$40.00 per hour per chef fee will apply, 2 hour minimum)	\$ 5.95 per person
Grilled Petit Filet Mignon Steak	\$ 9.95 per person

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Plated Breakfasts

All entrees accompanied by:
Chilled Juice, Basket of Breakfast Pastries, Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Tea

Breakfast #1

Fluffy Scrambled Eggs, Breakfast Potatoes
Choice of Crispy Bacon, Sausage or Ham
\$14.95 Per Person

Breakfast #2

Freshly Baked Nugget Bread Filled with Walnuts, Apples, Cinnamon, Prepared French Style,
with Warm Syrup and Orange Honey Butter
Choice of Bacon, Sausage or Ham
\$14.95 per person

Breakfast #3

Flaky Croissant filled with Scrambled Eggs, Bacon and Cheddar Cheese
Baked Apple with Brown Sugar and Honey
Roasted Herbal Red Potatoes
\$15.95 Per Person

Breakfast #4

Three Scrambled Eggs with Ham, Onion and Cheddar Cheese
Wrapped in a Tortilla and Served with
Guacamole, Sour Cream and Salsa
\$15.95 per person

Breakfast #5

English Muffins topped with Poached Eggs on Sautéed Spinach
with Hollandaise Sauce and Breakfast Potatoes
Choice of Bacon, Sausage or Canadian Bacon
\$18.00 per person

Breakfast #6

Seasoned 8 oz. Rib-Eye Steak, Herbed Scrambled Eggs,
Breakfast Potatoes and Grilled Tomato
\$21.00 per person

Brunch Buffet

Minimum of 100 people

Starters

Chilled Orange, Grapefruit and Tomato Juice,
Seasonal Sliced Melons and Berries,
Imported and Domestic Cheese and Pate Display,
Assorted Breads and Lahvosh,
Smoked Rainbow Trout and Smoked Salmon,
Mini-Bagels, Cream Cheese and Caper Relish

Salads

Fresh Field Green Salad Bar with
Seasonal Accompaniments and Dressings,
Antipasto Salad, Seafood Salad, Penne Pasta Primavera,
Sweet Potato Salad with Candied Orange Peel

Entrées

Creamy Scrambled Eggs with Chives,
Grilled Lamb T-bones with Mint Sauce,
Eggs Benedict with Hollandaise,
Roasted Chicken Breast with Fontina Cheese and Mushrooms,
Poached Salmon on Wilted Spinach with Cream Sauce,
Bacon Strips and Link Sausages,
Wild Mushroom Quiche,
Cheese Blintzes with Praline Sauce
Golden Brown Waffle with Brandied Cherries
Seasonal Vegetables and Roasted Red Potatoes

Bakery and Dessert

Assorted Danish, Croissants, Muffins and Breads with Fruit Preserves and Butter
Classic Spanish Flan, Apple-Blueberry Cobbler
Fruit Tarts, Fancy Cakes and Fruit Pies
Assorted Mousse

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea and Iced Tea,
Assorted Chilled Juices

\$38.00 per person

Boxed Lunches

Selections include Soft Drink or Bottled Water

The Mexican

Reno's Best Veggie Wrap
Bean Salad, Fresh Whole Fruit,
Tortilla Chips with Salsa
Cookies

\$15.95 per person

The French

Roasted Turkey Breast with
Dijon Mustard, Red Onions on Baguette
Red Potato and String Bean Salad, Fresh Whole Fruit
Chocolate Mousse

\$15.95 per person

The Italian

Grilled Rosemary Chicken Breast on Focaccia Bread
Mediterranean Pasta Salad,
Fresh Whole Fruit
Tiramisu

\$15.95 per person

The Chinese

Chinese BBQ Pork with Sesame Seeds on a Crunch Roll with
Hoisin Sauce and Shredded Lettuce,
Chilled Noodle Salad, Fresh Whole Fruit
Almond Cookies

\$15.95 per person

The American

Lean Roast Beef with French Roll
Lettuce and Tomatoes
Bag of Potato Chips, Fresh Whole Fruit
Brownie

\$16.95 per person

Plated Cold Luncheon Selections

Minimum of 25 people, Served 11:00am—3:00pm

Selections include: Soup or Salad, Homemade Rolls & Butter,
Dessert and Beverage

Soup and Salads

(Choose One)

Nugget Caesar Salad with Garlic Croutons and Parmesan Cheese,
Mixed Field Greens with Choice of Dressing
Seasonal Fresh Fruit with Honey Lime Dressing or Soup Du Jour

Entrées Choices

The Baguette

Grilled Herbal Chicken Breast with
Dijon Mustard, Red Onions and
Brie Cheese on a Freshly Baked Baguette,
Served with Pasta Salad
and Fresh Fruit
\$15.95 per person

The Teriyaki Salad Bowl

Marinated Sliced Chicken Breast or Beef
With Seasonal Field Greens and
Teriyaki Dressing,
Garnished with Bean Sprouts and
Green Onions
\$15.95 per person

The Smokey Mountain

Mixed Green Salad with Smoked Turkey,
Smoked Pecans, Fontina Cheese
and Bleu Cheese,
Garnished with Apples, Dried Cranberries,
Served with Raspberry Vinaigrette
\$16.95 per person

The Chicken Caesar

Romaine Lettuce Tossed with
Garlic Croutons,
Parmesan Cheese and
Caesar Dressing
Topped with Grilled Chicken Breast
\$16.95 per person

The European Platter

Freshly Baked Breads
Sliced Cold Cuts to include: Black Forest Ham,
Roast Beef, Turkey Breast, Genoa Salami,
Smoked Cheddar and Monterey Jack Cheeses
Red Potato Salad,
Sliced Tomatoes and Dried Fruit Relish
\$18.95 per person

The Asian Salmon Pasta

Rice Noodles with
Chilled Poached Salmon,
Chinese Greens and Sprouts,
Seasonal Vegetables with
Rice Wine Vinaigrette
\$19.95 per person

The San Francisco Louie

Mixed Green Salad with Prawns,
Crabmeat and Bay Shrimp,
Fresh Asparagus, Tomatoes,
Boiled Eggs and Lemon Wedges,
Served with Louie Dressing
\$22.95 per person

Plated Hot Luncheon Selections

Minimum of 25 people, Served 11:00am—3:00pm

Selections include: Soup or Salad, Homemade Rolls & Butter,
Dessert and Beverage

Soup and Salads

(Choose One)

Nugget Caesar Salad with Garlic Croutons and Parmesan Cheese,
Mixed Field Greens with Choice of Dressing

Seasonal Fresh Fruit with Honey Lime Dressing or Soup Du Jour

Poultry

Chicken Scaloppine

Sautéed Chicken Breast with Lemon,
Capers, Butter and White Wine
Served with Seasonal Fresh Vegetables
And Buttered Fettuccini

\$17.95 per person

Chicken Mozzarella

Grilled Chicken Breast with
Fresh Basil, Tomato, Proscuitto,
And Mozzarella Cheese
Accompanied by Marsala Wine Sauce,
Seasonal Vegetable, Chef's Pasta

\$18.95 per person

Southern Grilled Chicken

Grilled Breast of Chicken
With Country Gravy,
Garlic Mashed Potatoes
And Seasonal Fresh Vegetables

\$17.95 per person

Chicken Nugget

Grilled Chicken Breast, topped with
Shrimp, Avocados & Provolone,
Served with Creamy White Wine Sauce,
Seasonal Fresh Vegetable

& Rice Pilaf

\$19.95 per person

Fish

Poached Pacific Salmon

Topped with Ginger-wine Butter,
Rice with Sun-Dried Cranberries
Seasonal Fresh Vegetable

\$19.95 per person

Grilled Sea Bass or Halibut

Served on a Bed of Spinach and Leeks with
Roasted Red Pepper Puree

Seasonal Fresh Vegetable, Rice Pilaf

\$21.95 per person

Plated Hot Luncheon Selections (Continued)

Minimum of 25 people, Served 11:00am—3:00pm

Selections include: Soup or Salad, Homemade Rolls & Butter,
Dessert and Beverage

Beef

Beef Teriyaki

Marinated Tri-Tip of Beef in Sake,
Ginger and Soy Sauce
Seasonal Fresh Vegetable
Sticky Rice with Toasted Almonds
\$18.50 per person

Roast Prime Rib of Beef

With Au Jus
Roasted Red Potatoes
And Seasonal Fresh Vegetables
\$20.50 per person

New York Steak Sandwich

8 oz. Steak on a Grilled Garlic Cheese Roll
with Seasoned Steak Fries
Grilled Tomato Half
\$20.50 per person

Filet Mignon Orzo

Medallions of Beef Tenderloin on a bed of Sau-
téed Spinach and Orzo topped with Wild Mush-
rooms, Roasted Garlic, Onion and Demi Glaze
Seasonal Fresh Vegetable
\$24.95 per person

Pasta

Pasta Primavera

Fettuccini with Fresh Vegetables
Mushrooms and
Parmesan Cheese
In a Three Cheese Sauce
\$15.95 per person

Pasta Cordon Bleu

Smoked Ham and
Seasoned Chicken
Sautéed in a Creamy Dijon Mus-
tard Sauce over Penne Pasta
with Melted Swiss Cheese
\$19.95 per person

Pasta Pacific

Shell Pasta with Shrimp
& Scallops,
Mushrooms, Seasonal Vegetable
And Creamy White Wine Sauce
\$20.50 per person

Luncheon Dessert Selection

(Choose one)

Blueberry & Mascarpone Cheese Tart,
Reese's Peanut Chocolate Torte,
Amaretto Bavarian Cake, Carrot Cake
Strawberry Cream Cake (Seasonal),
Apple or Cherry Strudel
Rainbow Sherbet with Macaroon Cookie

Luncheon Buffet Selections

Minimum of 50 people, Served 11:00am—3:00pm

Selections include:

Freshly Brewed Coffee, Herbal Tea and Iced Tea

Pizza and Salad Bar

Fresh Field Green Salad Bar with Seasonal Accompaniments & Dressings

Sliced Fresh Fruit, Mediterranean Pasta Salad,
Chef's selection of Pizzas (including Vegetarian)

Brownies, Fruit Tarts and Cookies

\$17.25 per person

Pasta and Salad Bar

Nugget Caesar Salad with Garlic Croutons and Parmesan Cheese,
Antipasto Platter with Salami, Mortadella, Toscana Chicken, Provolone Cheese,
Artichoke Hearts, Pickled Peppers and Black Olives

Buffalo Mozzarella with Tomato, Red Onion and Balsamic Vinaigrette,
Grilled Vegetables to include; Asparagus, Mushroom,, Yellow Squash, Carrots and Red Peppers
Cheese Tortellini Alfredo, Beef Ravioli Bolognese and Penne Pasta with Pesto Primavera

Garlic Bread and Breadsticks

Italian Chocolate Soufflé filled with Chocolate and Canoli

\$18.25 per person

Soup and Salad Bar

Creamy Five-Onion Soup, Southwestern Chicken Soup and Homemade Chili,

Roast Duck and Romaine Salad with Ranch Dressing

Mediterranean Pasta Salad

Spinach & Chicken Salad with Mustard Bacon Dressing

Julienne Beef Steak with Penne, Broccoli and Green Peppercorn Dressing

Fresh Field Green Salad Bar with Dressings

Assorted Homemade Breads and Crackers

Apple and Cherry Cobbler

\$19.25 per person

The Gabe's Deli Buffet

Deli Meats and Cheese, Salad Bar, Sliced Seasonal Fruit, Mediterranean Pasta Salad,

Asian Coleslaw, Potato Salad with Tomatoes and Shaved Parmesan Cheese,

Sliced Tomato, Red Onion, Lettuce and Pickles

Assorted Breads

Cookies and Brownies

\$19.95 per person

Luncheon Buffet Selections (Continued)

Minimum of 50 people, Served 11:00am—3:00pm

Selections include: Freshly Brewed Coffee, Herbal Tea and Iced Tea

The Nugget's Best Fajita Bar

Chilled Gazpacho Soup

Fresh Field Green Salad Bar with Seasonal Accompaniments and Dressings

Chicken and Beef Fajitas with Guacamole, Sour Cream, Salsa, Shredded Cheese, Diced Tomatoes, Shredded Lettuce, Diced Onions and Black Olives, Refried Beans, Spanish Rice and Tortillas

Flan and Bunuelos

\$19.95 per person

The Orozko

Greek Salad with Olive Oil Vinaigrette

Potato Salad, Tomato and Shaved Parmesan Cheese,

Antipasto Platter with Salami, Mortadella, Provolone Cheese, Artichoke Hearts, Pickled Peppers and Olives, Basque Garlic Chicken, Braised Veal Osso Bucco with Herbs Seasonal Fresh Vegetables, Herbed Orzo with Spinach,

Breadsticks and Focaccia Bread

Biscotti Cookies, Amaretto Cheese Cake and Flan

\$21.95 per person

The Rotisserie

Fresh Field Green Salad Bar with Seasonal Accompaniments and Dressings

Spinach & Chicken Salad with Mustard Bacon Dressing, Mediterranean Pasta Salad, Nugget Caesar Salad

Sliced Fresh Fruit and Melons, Fresh Seasonal Vegetables,

Chef's Selection of Rice or Potatoes, Rolls & Butter

Select Two:

Rotisserie Chicken, Fried Chicken, Teriyaki Tri-Tip, Braised Sirloin Tips,

Fried Shrimp, Poached Salmon with Ginger-Wine Butter, Lasagna,

Blackened Red Snapper, Breast of Chicken Piccata, Pork with Green Salsa

Chocolate Éclairs and Fruit Tarts

\$22.95 per person

The Trader Dick's

Peking Duck & Romaine Salad with Ranch Dressing,

Oriental Coleslaw, Japanese Udon Noodle and Seafood Salad with Miso Vinaigrette,

Seasonal Fruit Salad with Toasted Almonds and Fresh Mint,

Display of Dim Sum

Giant Steamer Basket of Pot Stickers, Pork Buns, Shu-Mai and Egg Rolls with

Orange Blossom Sauce, Hot Mustard, Soy Sauce and Hot Oil

Korean BBQ Beef, Cashew Chicken, BBQ Pork Chow Mein,

Stir-fry Fresh Vegetables, Jasmine Rice Pilaf

Almond Cookies, Fruit Tarts, Fortune Cookies

\$23.95 per person

Dinner Enhancement Selections

We are proud to present the following items to assist you in creating
Gourmet or Specialty Dinners
Per Person Prices, added to Dinner Menu

Individual Appetizers, Soups & Salads

Bruschetta, Garlic Toast with Smoked Tomato Salsa, Peppered Cream Cheese & Bay Shrimp	\$ 7.50 per person
Fresh Asparagus, Proscuitto, Smoked Cheddar & Roasted Red Pepper With Balsamic Vinegar	\$ 8.50 per person
Cheese Ravioli in a Creamy Tomato Pesto Sauce	\$ 9.00 per person
Seared Rare Ahi Tuna with Pickled Ginger, Wasabi Cream and Sprouts	\$ 10.50 per person
Prawn Cocktail with Lemon and Cocktail Sauce or Jalapeno Tartar Sauce	\$ 12.00 per person
Seafood Pacific Rim with Sea Bass, Scallops and Clams in Fermented Black Bean Beurr & Julienne Peppers and Tomatoes	\$ 14.00 per person
Seared Baby Lamb Chops over Protean Ratatouille	\$ 14.50 per person

Sorbet

\$3.00 per person

Rose Petal	Mediterranean Grapefruit
Passion Fruit	Apple Clove
Lemon Citron	Red Currant Port
Orange Champagne	Mango Strawberry
Tequila Citron	Pineapple Coconut
Ginger Lychee Fruit	Burgundy

Plated Dinner Selections

Minimum of 25 people

Dinner Selections include: Soup or Salad, Seasonal Vegetable, Potato or Rice Du Jour, Freshly Baked Rolls, Dessert and Beverage

Soups or Salad

(Choose One)

Nugget Caesar Salad with Garlic Croutons and Parmesan Cheese;

Mesclun Mixed Salad with your Choice of Dressing;

Spinach Salad with Golden Raisins, Shredded Carrots, Mushrooms and Tomatoes, Honey Mustard Dressing;

Velvet Corn and Chicken Soup; Gingered Chicken Stock with Sesame Oil and Cilantro

Poultry

Grilled Chicken Breast

Glazed with Lemon Butter &

Topped with Wild Mushrooms

\$26.95 per person

Marinated Chicken Breast

Merlot Roasted Garlic and

Sun-Dried Tomato

\$26.95 per person

Chicken Wellington

Seared Breast of Chicken with Mushroom Duxelles

Wrapped in a Puff Pastry with Marsala Sauce

\$27.95 per person

Breast of Chicken Oscar

Topped with Crabmeat, Asparagus

and Béarnaise Sauce

\$29.95 per person

Beef and Lamb

Chateaubriand may be substituted for any Beef Entrée

Herbed Entrecote of Beef

Roasted New York Sirloin

With Peppered Thyme Jus

\$34.95 per person

Prime Rib of Beef

Au Jus and Horseradish

With Parmesan Tomato Half

\$35.00 per person

Steak Diane

Sautéed Twin Medallions

of Beef Tenderloin

With Shallots, Mushrooms, Red Wine,

Brandy and Fresh Cream

\$37.95 per person

Grilled Filet Mignon

Topped with Artichoke, Wild Mushrooms & Crabmeat

Choice of Cabernet Sauvignon Demi-Glaze

or Peppercorn Crusted with Madeira Sauce

Topped with Gorgonzola Cheese

\$39.95 per person

Grilled Veal Chop

With Sweet Onion Marmalade and

Creamy Morel Sauce

\$38.95 per person

Rack of Lamb Persille

Roasted & Marinated with Fine Herbs

Peppered Thyme Jus

\$42.95 per person

Plated Dinner Selections (Continued)

Minimum of 25 people

Dinner Selections include: Soup or Salad, Seasonal Vegetable, Potato or Rice Du Jour, Freshly Baked Rolls, Dessert and Beverage

Fish and Seafood

Fresh Filet of Salmon

Grilled on a Bed of Water Cress and Mustard Sabayon
\$29.95 per person

Seared Scallops and Prawns

In a Tortilla Basket with Ginger-Garlic Sauce With Jade Rice Pilaf
\$31.00 per person

Poached Filet of Halibut

Served on Shaved Fennel with Creamy Pernod Sauce
\$31.00 per person

Blackened Prawns and Swordfish

Paired with Plum Wine-Scallion Beurre Blanc
\$32.00 per person

Combination Entrees

Chateaubriand may be substituted for any Beef Entrée

Breast of Chicken with Shrimp Scampi

Pan Seared Chicken Breast with Fresh Herbs Sautéed Prawns in Garlic Butter & White Wine
\$36.95 per person

Beef Medallion with Grilled Chicken

On Herbal Croutons with Creamy Wild Mushroom Sauce
\$38.95 per person

Beef Medallion with Grilled Salmon

Topped with Mushroom-Vegetable Duxelle and Merlot Butter Sauce
\$40.95 per person

Filet Mignon with Prawns

Served with Truffle Demi-Glaze
\$43.95 per person

Black and White Duet

Grilled Medallions of Beef & Lamb on a Bed of Roasted Garlic, Shallots & Artichokes Served with Sauce of Horseradish & Truffled Demi Glaze
\$45.95 per person

Filet Mignon with Crab Cake

Served with Roasted Fresh Herb-Balsamic Sauce
\$46.95 per person

Dinner Dessert Selections

(Choose One)

Strawberry Amaretto Cheesecake, Banana Foster Napoleon, Marbled Kahlua Cheesecake, Bitter Sweet Chocolate Coffee Mousse, Lemon Mousse Tower, Opera Torte, Dobos Torte, White Chocolate Lullaby, Red Velvet Torte, Strawberry Shortcake Parfait

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Nugget Delight Dinner Buffet

Minimum of 75 people

Selections include: Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea

Cold Station

Fresh Field Green Salad Bar with Seasonal Accompaniments and Dressing,
Caesar Salad, Shrimp and Egg Salad,
Potato Salad with Tomatoes & Shaved Parmesan Cheese
Spinach & Chicken Salad with Mustard Bacon Dressing
Mediterranean Pasta Salad, Gourmet Cheese Board,
Sliced Seasonal Fresh Fruit, Fiesta Corn Salad, Antipasto Salad

Hot Station

Fresh Seasonal Vegetables,
Chef's Selection of Rice and Potatoes,
Homemade Rolls & Butter

(Select Three)

Braised Sirloin Tips, Breast of Chicken with Sage Demi-Glaze,
Tri-Tip with Bourbon Sauce, Breast of Chicken with Mustard & Proscuitto Gravy,
Ravioli with Tomato Basil Sauce, Poached Salmon with Spinach Fennel Sauce,
Baked Vegetarian Lasagna, Baked Halibut with Bay Shrimp, Mushroom & Thyme,
BBQ Pork Loin, Roasted Pork Loin with Five-Spice Apple & Rosemary Sauce,
Fried Prawns with Cocktail Sauce, Breast of Chicken Teriyaki

Dessert Station

Petite French Pastries, Assorted Cakes and Pies
\$32.95 per person

With Carving Station Enhancements

Baron of Beef or Breast of Turkey
\$36.95 per person

Prime Rib of Beef, Au Jus and Horseradish Sauce
\$40.95 per person

Mediterranean Dinner Buffet

Minimum of 75 people

Selections include: Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea

Cold Station

Assorted Cold Cuts and Cheese:

Black Forest Ham, Coppa, Dry Salami and Chicken Toscano, Fontina, Provolone and Mozzarella Cheeses

Greek Salad:

Mixed Lettuce with Tomatoes, Cucumbers, Olives and Feta Cheese with Olive Oil Vinaigrette

Red Potato Salad:

Radicchio, Walnuts, Pancetta and Roasted Peppers with Shallots & Herb Dressing

Fresh Field Green Salad Bar with Dressing

Caesar Salad, Antipasto Salad

Smoked Prawns and Fennel Salad, Marinated Calamari and Mussel

Hot Station

Penne with Hazelnut Pesto, Saffron Rice,

Zucchini with Sun-Dried Tomatoes,

Warm Focaccia, Flat Bread, Rolls & Butter

(Select Three)

Jumbo Spicy Shrimp in a Garlic Sauce, Veal Osso Bucco with Herbed Orzo,

Roasted Leg of Lamb with Red Wine Sauce, Roasted Salmon with Fennel & Olive Oil,

Cabernet Sauvignon Beef Tips with Mushrooms, Pan-Grilled Pork Medallion Basque Style

Seared Sea Bass with Escarole & Cannellini Beans, Ratatouille

Dessert Station

Biscotti Cookies, Amaretto Cheese Cake, Classic Basque Flan,

Tiramisu and Cannoli

\$38.95 per person

With Carving Station Enhancement

Roast New York Strip Loin with Rosemary Au Jus

\$44.95 per person

Pacific Rim Dinner Buffet

Minimum of 75 people

Selections include: Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea

Cold Station

Prawns on Ice with Cocktail Sauce
Cracked Crab, Seafood Salad, Oriental Coleslaw with Napa Cabbage,
Pineapple & Red Onion, Rice Wine Vinaigrette,
Fresh Fruit Salad with Toasted Almond and Fresh Mint,
Chilled Cellophane Noodle Salad with Cashews, Snow Peas,
Bay Shrimp & Marinated Shiitake Mushrooms;
Fresh Seasonal Fruit and Berries,
Fresh Papaya, Fresh Vegetables with Dip, Avocado and Tomato Tray,
Spinach and Frisée with Scallops, Soy Vinaigrette
Fresh Field Green Salad with Dressings

Hot Station

Stir-Fry Vegetables, Fried Rice
Homemade Rolls and Butter

(Select Three)

Chinese Oven Smoked Duck, Steak Kew,
Grilled Salmon with Soy, Ginger-Garlic Sauce,
Barbecued Pork Spareribs, Cashew Chicken, Sweet and Sour Pork,
Stir-Fry Shrimp & Scallops with Chinese Greens in an Oyster Sauce,
Mongolian Beef, or Vegetarian Chow Mein

Dessert Station

A Selection of Fancy Cakes, Petite French Pastries and Fruit Tarts
Almond Cookies, Fortune Cookies

\$39.95 per person

With Carving Station Enhancement

Roast Suckling Pig with Plum Sauce

\$45.95 per person

Western Dinner Buffet

Minimum of 75 people

Selections include: Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea

Cold Station

Tossed Greens with Assorted Dressings, Croutons, Bacon Bits,
Shredded Eggs and Sunflower Seeds
Artichoke Heart Salad, Potato Salad, Coleslaw,
Cucumber & Tomato Salad, Seafood Salad,
Smoked Trout, Fresh Fruit Tray,
Sliced Tomato Vinaigrette, Vegetable Relish Tray, Three Bean Salad

Hot Station

Oven-Browned Potatoes, Corn on the Cob,
Baked Beans, Buttermilk Biscuits and Butter

(Select Three)

Roasted Herb Chicken, BBQ Chicken Breast,
Baked Halibut Almondine, BBQ Spare Ribs,
Beef Ranchero, Broiled Marinated Tri Tip,
Grilled Trout Meuniere, Fried Breaded Shrimp,
Roast Pork Loin with Whiskey Sauce,
"Baked" Vegetable Pie

Dessert Station

Assortment of Petite French Pastries,
Fruit & Cream Pies, Chocolate Mousse and Custards,
Bread Pudding

\$35.95 per person

With Carving Station Enhancement

Baron of Beef or Breast of Turkey
Au Jus and Horseradish Sauce

\$39.95 per person

Prime Rib of Beef, Au Jus and Horseradish Sauce

\$43.95 per person

The Desert Gold Dinner Buffet

Minimum of 75 people

Selections include: Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea

Cold Station

Prawns on Ice with Cocktail Sauce
Cracked Crab, Smoked Salmon with Condiments,
Imported and Domestic Cheeses,
Fresh Field Green Salad Bar with Seasonal Accompaniments and Dressing,
Caesar Salad, Spinach & Chicken Salad,
Roast Duck and Romaine Salad with Ranch Dressing,
Mediterranean Pasta Salad, Cremini Mushroom Salad
Sliced Seasonal Fresh Fruit, Marinated Artichoke Salad,
Sliced Tomato and Bermuda Onions

Hot Station

Fresh Seasonal Vegetables,
Chef's Selection of Rice and Potatoes,
Homemade Rolls and Butter

(Select Three)

Roast Leg of Lamb, Pan Juice; Medallions of Beef with Shiitake Ginger Sauce;
Poached Pacific Salmon with Ginger Butter;
Grilled Sea Bass or Halibut with Roasted Red Pepper Puree,
Seafood in a Creamy Wine Sauce,
Seared Jumbo Scallops with Mushrooms and Asparagus Puree,
Breast of Chicken Mozzarella, Breast of Chicken Dynasty, Peking Duck Breast
Chinese Lemon Chicken, Stir-Fry Black Pepper Beef,
Mushroom Ravioli with Cream Sauce

Dessert Station

Assorted Petite French Pastries, Fancy Cakes, Fruit Tarts,
Caramel Custard and Assorted Mousses

\$39.95 per person

With Carving Station Enhancement

Roast Prime Rib of Beef, Au Jus

\$46.95 per person

Reception Packages

Minimum of 50 people, Replenished up to 1 Hour

Reception #1

Cold Selection:

Rainbow Crudités With Three Kinds of Dipping Sauces
Seasonal Sliced Fruit with Lime & Honey Dip
Assorted Imported & Domestic Cheeses with Baguette and Crackers

Hot Selection:

Egg Rolls with Hot Mustard, Jalapeno Poppers with Ranch Dipping Sauce
Hot & Spicy Chicken, Meatballs with BBQ Sauce

\$18.95 per person

Reception #2

Cold Selection:

Assorted Imported & Domestic Cheeses with Baguette and Crackers
Cucumber Cups with Bay Shrimp Salad,
California Pinwheel Sandwiches, Proscuitto & Melon

Hot Selection:

Sesame Chicken Strips with Sweet & Sour Sauce, Pot Stickers with Garlic-Soy Sauce
Chicken-Apple Sausage with Caramelized Onions.
Mushroom Ravioli, Sherried Porcini Cream

\$24.95 per person

Reception #3

Cold Selection:

Seasonal Sliced Fruit with Lime & Honey Dip,
California Rolls with Pickled Ginger, Wasabi & Soy Sauce, Curried Chicken Tartlets
Profiteroles of Gingered Ahi Tuna, Deviled Eggs with Tobikko Caviar

Hot Selection:

Whiskey Glazed Pork Spareribs, Beef Satay with Plum Wine Teriyaki Glaze
Pot Stickers with Garlic-Soy Sauce, Deep Fried Breaded Shrimp with Cocktail Sauce

\$29.95 per person

Reception #4

Cold Selection:

Platter of Warm Brie Cheese with Imported Crackers,
Assorted Marinated and Grilled Vegetables, Crabmeat Stuffed Cremini Mushrooms,
Prawns on Ice with Cocktail & Jalapeno Tartar Sauce, Proscuitto & Fresh melons

Hot Selection:

Thai Chicken Satay with Peanut Sauce, Roast Duck Taco with Sweet Chili Sauce
Buffalo Sausage with Country Mustard Dipping Sauce
Oysters Rockefeller, Smoked Salmon Cream Cheese Strudel

\$37.95 per person

A' la Carte Hors' d Oeuvres

Prices reflect a 50 piece minimum per item

Hot Selections:

Hunan Chicken Wings Baked with Soy, Ginger, Chili, Honey	\$ 150.00
Pot Stickers with Vinegar and Chili Oil	\$ 150.00
Egg Rolls with Hot Mustard	\$ 150.00
Jalapeno Poppers	\$ 150.00
Ratatouille Pillow	\$ 150.00
Calamari "Fries" with Spicy Peanut Sauce	\$ 150.00
Sesame Chicken Strips with Sweet and Sour Sauce	\$ 175.00
Whiskey Glazed Spareribs	\$ 175.00
Thai Chicken Satay with Lemon Grass and Peanut Sauce	\$ 200.00
Beef Satay with Plum Wine Teriyaki Glaze	\$ 200.00
Roast Duck Taco with Sweet Chili Sauce	\$ 200.00
Smoked Salmon Strudel	\$ 200.00
Beef Medallions in Port Wine Demi Glaze	\$ 225.00
Mini Quesadella with Blue Crab, Black Beans, Roasted Garlic & Feta	\$ 225.00
Coconut Prawns with Orange Sauce	\$ 275.00
Macadamia Nut Prawns with Asian Remoulade Sauce	\$ 275.00
Cocktail Crab Cakes with Lemon Dill Beurre Blanc	\$ 275.00
Jumbo Prawns with Spicy Garlic Sauce	\$ 275.00
Smoked Baby Lamb Chops with Sage Rosemary Butter	\$ 300.00

Cold Selections:

Polenta with Smoked Tomato Salsa	\$ 125.00
California Pinwheel Sandwiches	\$ 125.00
Portobello Caviar Bruscetta	\$ 125.00
Red Potato with Sour Cream and Tobikko Caviar	\$ 150.00
Deviled Eggs with Caviar	\$ 150.00
Curried Chicken Tartlets	\$ 150.00
Prosciutto and Melon	\$ 175.00
Cucumber Cups with Lomi Lomi Salmon	\$ 175.00
Smoked Trout Mousse on Belgian Endive	\$ 175.00
Profiteroles of Gingered Tuna	\$ 200.00
Smoked Duck Breast with Mandarin Oranges	\$ 200.00
Crab Stuffed Cremini Mushrooms	\$ 200.00
Spicy Glazed Scallops on Toast	\$ 225.00
Prawns on Ice with Cocktail & Jala- peno Tartar Sauces	\$ 250.00
King Crab Legs on Ice with Cocktail Sauce	\$ 300.00
Lobster Medallions with Sun-Dried Tomato	\$ 325.00

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Reception Accompaniments

Displays 25 Guests or More

Crudites and Dip

An Assortment of Fresh Vegetables
With Three Kinds of Dipping Sauces

Small Tray 25pp **\$ 80.00**

Medium Tray 50pp **\$150.00**

Large Tray 100pp **\$280.00**

Seasonal Sliced Fruit

An Assortment of Melons,
Pineapple and Berries

Small Tray 25pp **\$ 85.00**

Medium Tray 50pp **\$162.50**

Large Tray 100pp **\$300.00**

Imported and Domestic Cheese

Assorted Cheese with Baguette and Crackers

Small Tray 25pp **\$150.00**

Medium Tray 50pp **\$287.50**

Large Tray 100pp **\$490.00**

Side of Smoked Salmon

With Capers, Red Onions, Cream Cheese
And Mini Bagels

\$350.00 Each

Serves 60

Dim Sum

Giant Steamer Basket of Pot Stickers,
Pork Buns, Shu-Mai, Spring Rolls with
Sweet & Sour Sauce, Hot Mustard,
Soy Sauce and Chili Oil

\$15.95 Per Person

Satay Bar

An Assortment of Grilled Shrimp, Chicken,
Beef, Shiitake Mushroom & Asian Vegetables
on Skewers with Cucumber Salad and
Spicy Peanut Sauce

\$16.95 Per Person

Antipasto

Assorted Italian Cold Cuts & Cheeses
Black Forest Ham, Coppa, Salami and
Chicken Toscano

Fontina, Provolone and

Mozzarella Cheeses

\$19.95 Per Person

Sushi and Sashimi's

Fresh Ahi, Ono, Salmon and
Assorted California Rolls with
Daikon Radish, Pickled Ginger and Sprouts
with Wasabi and Soy Sauce

\$25.95 Per Person

When Requested (or carver required),
a Chef Labor Fee of \$50.00 Per Hour Per Chef will be charged
(2 Hour Minimum)

Reception Accompaniments

The Butcher's Block

Roast Turkey Breast

With Cranberry Orange Sauce
Assorted Miniature Rolls
\$8.75 per person
(Based on 4 oz. per person)

Mustard Glazed Ham

With Country Mustard-
Mayonnaise
And Miniature Rolls
\$8.75 per person
(Based on 4 oz. per person)

Steamship of Beef

With Creamy Horseradish or
Country Mustard-Mayonnaise
And Miniature Rolls
\$9.50 per person
(Based on 4 oz. per person)

Prime Rib of Beef

With Creamy Horseradish or
Country Mustard-Mayonnaise
And Miniature Rolls
\$13.50 per person
(Based on 4 oz. per person)

Roast Tenderloin of Beef

With Peppercorn sauce or
Country Mustard-Mayonnaise
Miniature Rolls
\$16.50 per person
(Based on 4 oz. per person)

Roast Suckling of Pig

With Plum & Oyster Sauces
And Miniature Rolls
\$350.00
(Serves 100 people)

Flaming Skillets

Pasta Bar

Cheese Tortellini Alfredo,
and Penne Pasta with Pesto Primavera
Garlic Bread and Breadsticks
\$10.95 per person

Snow Peas and Shiitake Mushrooms

Stir-Fried in Sesame Oil, Soy Sauce,
Oyster Sauce and Rice Wine
\$10.95 per person
(Based on 4 oz. per person)

Sizzling Chicken

Stir-Fried Tender Sliced Chicken Breast
Lemon, White Wine & Chopped Parsley
Black Bean Sauce
\$11.95 per person
(Based on 4 oz. per person)

Asian Pasta Bar

Soba and Egg Noodles with Ginger Beef,
Shrimp and Curried Chicken
Complimented by Chinese Vegetables,
Herbs and Sauces
\$12.95 per person

Shrimp Scampi

Jumbo Shrimp Sautéed with Garlic Butter
Lemon, White Wine and Chopped Parsley
\$15.95 per person
(Based on 3 pieces per person)

Medallions of Beef

Sautéed with Wild Mushrooms &
Cabernet Sauvignon Sauce
\$16.95 per person
(Based on 4 oz. per person)

When Requested (or carver required),
a Chef Labor Fee of \$50.00 Per Hour Per Chef will be charged
(2 Hour Minimum)

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Dessert Reception

Minimum of 50 people, Replenished up to 1 1/2 Hours

Dessert Reception #1

Fancy Petite French Pastries
Strawberries Dipped in Black & White Chocolate
Assorted Petit Fours
Fresh Fruit Tartlets
Freshly Brewed Coffee and Decaffeinated Coffee
Herbal Tea

\$12.95 per person

Dessert Reception #2

Homemade Bread Pudding with Brandy Sauce
Chocolate Decadence
Fancy Petite French Pastries
Assorted Cheese Cake & Fruit Pies
Granny Smith Apple Torte
White & Dark Chocolate Mousse
Fresh Fruit Tartlets
Freshly Brewed Coffee and Decaffeinated Coffee
Herbal Tea

\$15.95 per person

Cocktails & Beverages

Charged by the drink or glass

	Hosted Drink Price <i>(Includes Tax- Service charge will be added)</i>	No Host "Cash" Drink Price <i>(Includes all applicable taxes)</i>
Premium Brands	\$ 6.00+	\$ 6.00
Call Brands	\$ 5.00+	\$ 5.00
Well Brands	\$ 4.50+	\$ 4.50
Cordials	\$ 6.50+	\$ 6.50
House Wine/glass	\$ 4.75+	\$ 4.75
Imported Beer & Micro- brews	\$ 5.25+	\$ 5.25
Domestic Beer	\$ 4.25+	\$ 4.25
Non Alcoholic Beer	\$ 4.25+	\$ 4.25
Water/Soft Drinks	\$ 3.00+	\$ 3.00

For Premium Wines by the Bottle, please see our Wine List

Special Selection

Fruit Punch	\$ 35.00 ++ per gallon
Champagne Punch	\$ 45.00 ++ per gallon
Scorpion Punch	\$ 56.50 ++ per gallon
Margaritas	\$ 66.50 ++ per gallon
Keg of Domestic Beer	\$285.00 ++ Each
Keg of Imported Beer / Microbrew	\$385.00 ++ Each

Bar Minimums

The Nugget service standards recommends one bar for every 100 guests

- A. Bar Minimums Per Bar: Minimum sales of \$150 per hour and \$75.00 for each additional half hour, plus service charge on any difference.
- B. Cocktail waitress – \$20 per hour charge for each server—for hosted bars only
- C. All Bar set-up require a one hour minimum
- D. Hosted bars – State tax and 17% service charge for bartenders and/or cocktail waitresses will be added.
- E. Wine Corkage Fees – per bottle - \$12.00, plus tax and service charge

Nevada State law prohibits the service and sale of alcoholic beverages to any person under the age of twenty-one.

Banquet Wine List

Champagne & Sparkling Wines

	Hosted Price <i>(Includes Tax- Service charge will be added)</i>	No Host Price <i>(Includes all applicable taxes)</i>
Rocar Brut	\$ 21.50+	\$ 17.00
Korbel Brut	\$ 32.50+	\$ 26.00
Schramsberg Blanc DeBlancs	\$ 52.50+	\$ 42.00
Moet & Chandon White Star	\$ 66.00+	\$ 53.00

White Wines

Chardonnay, Sycamore	\$ 23.50+	\$ 19.00
Chardonnay, Chateau St. Jean Winery	\$ 27.50+	\$ 22.00
Chardonnay, Rodney Strong Chalk Hill	\$ 37.50+	\$ 30.00
Riesling, Claiborne & Churchill	\$ 31.00+	\$ 25.00
Sauvignon Blanc, Mason Cellars	\$ 31.00+	\$ 25.00

Blush Wines

White Zinfandel	\$ 23.50+	\$ 19.00
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Red Wines

Merlot, Sycamore	\$ 23.50+	\$ 19.00
Merlot, Clos Du Bois Winery	\$ 32.50+	\$ 26.00
Merlot, Benziger Family Winery	\$ 43.50+	\$ 35.00
Merlot, Rombauer Vineyards	\$ 55.00+	\$ 44.00
Syrah, Scott Harvey	\$ 41.00+	\$ 33.00
Zinfandel, Seghesio Family Vineyard	\$ 30.00+	\$ 24.00
Cabernet Sauvignon, Sycamore	\$ 23.50+	\$ 19.00
Cabernet Sauvignon, Beaulieu Vineyard	\$ 33.50+	\$ 27.00
Cabernet Sauvignon, Clos Du Val Wine Co.	\$ 48.50+	\$ 39.00
Cabernet Sauvignon, Charles Creek Winery	\$ 56.00+	\$ 45.00

Hosted price includes tax. 17% service charge will be added. No-Host includes all applicable taxes

Special Occasions

Wedding & Anniversary Cakes

<u>Servings</u>	<u>Size</u>	<u>Standard Price</u>	<u>Elite Price</u>
30 to 40 Guests	Three Tiers—10", 8"& 6"	\$ 120.00++	\$ 220.00++
40 to 70 Guests	Three Tiers—12", 9"& 6"	\$ 210.00++	\$410.00++
70 to 90 Guests	Three Tiers—14", 10"& 6"	\$ 275.00++	\$ 550.00++
90 to 150 Guests*	Four Tiers —16", 12", 9"& 6"	\$ 330.00++	\$ 630.00++

*Guest counts over 150 will be supplied scored sheet cakes for remaining guest count.

Birthday Cakes

<u>Servings</u>	<u>Size</u>	<u>Price</u>
18 to 36 Guests	Two Layer—Half Sheet	\$ 60.00++
36 to 72 Guests	Two Layer—Full Sheet	\$ 110.00++

Wedding or Birthday Cakes may be substituted for dessert with packaged meals
(See Catering Representative for fees)

Cake Flavors

Carrot Cake · Chocolate Cake · Vanilla Cake · Banana Nut Cake · Spice Cake

Fillings

Raspberry · Chocolate Butter Cream · German Chocolate · Cream Cheese
Hazelnut Butter Cream · Mocha Butter Cream · Strawberry · Orange · Lemon

Cake Cutting Fee (for outside cakes) \$2.00++ per person

Custom Professional Ice Sculptures Available

\$300.00 and up

Equipment & Dance Floor Rentals

Baby Grand Piano \$170.00 · Upright Piano \$115.00
Brass Arch \$45.00 · Black Pipe and Drape Panels (16'H X 13'W) \$85.00 per panel

<u>Number of Guests</u>	<u>Recommended Size</u>	<u>Price</u>
30 to 60 Guests	15' X 15'	\$ 120.00
60 to 100 Guests	18' X 18'	\$ 150.00
100 to 200 Guests	21' X 21'	\$ 205.00
200 to 350 Guests	24' X 24'	\$ 265.00
350 to 500 Guests	27' X 27'	\$ 325.00
500 to 650 Guests	30' X 30'	\$ 385.00

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