



DINNER

DINNER BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest.

FOOD FOR THOUGHT 47

Tossed garden salad or creamy cucumber and roasted red pepper salad

Chef's fresh vegetable selection  

Vegetable rice pilaf or oven-roasted herbed potatoes  

Assorted dinner rolls and butter

Choice of Two:

Chicken marsala

Pork loin

Salmon in lemon butter 

Dessert

Chef's sweet table with assorted cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

CONSTANTINO 47

Vegetable medley

Garlic bread or focaccia

Choice of One:

Classic caesar salad

House salad with Italian inspired toppings and dressings

Choice of Two:

Chicken piccata

Chicken milanese

Chicken parmesan

Italian sausage and peppers

Vegetable or meat lasagna

Choice of One:

Bow tie pasta with marinara

Cavatappi pasta with alfredo sauce

Dessert

Chef's sweet table with cannoli and tiramisu

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea



GLUTEN FREE



VEGETARIAN



DINNER



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BUBBA'S BBQ 49

Tossed garden salad with assorted dressings  
Country potato salad   or creamy coleslaw  
Potato wedges  
Assorted dinner rolls and butter

Choice of Two:

Mesquite-smoked pork ribs
Barbecued atlantic salmon 
Rotisserie chicken 

Dessert

Chef's sweet table with cakes and mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

MAUI 45

Tossed garden salad
Sticky rice and rolls
Choice of Two:
Pork roast
Kahlua pork
Chicken passion fruit
Chicken katsu
Huli huli chicken
Oven baked salmon *additional 5
Tempura shrimp *additional 5

Choice of Two:

Steamed cabbage
Pineapple coleslaw
Green beans
Bahama vegetable
Vegetable medley

Choice of Three:

Coffee - regular and decaf
Lemonade
Iced tea
Fruit punch

Dessert

Chef's dessert table



GLUTEN FREE



VEGETARIAN



DINNER

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CALIENTE SAM'S TOWN 55

Baja-style tossed salad with tomato, cucumber, red onion or garden salad 🌾 🌿

Salsa bar with pico de gallo, salsa, and jalapeños 🌾 🌿

Flour and corn tortillas

Tortilla chips 🌾

Nacho-style cheese sauce

Spanish rice

Refried beans

Guacamole 🌾 🌿

Choice of Two:

Carne asada* 🌾

Carnitas 🌾

Cheese enchiladas

Dessert

Chef's sweet table with assorted desserts and churros

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea

FORTUNE COOKIE 45

Asian tossed salad with assorted dressings 🌾 🌿 or sesame cucumber and red onion salad 🌾 🌿

Kung pao chicken

Sweet and sour pork

Stir-fried vegetables

Choice of Two:

Chow mein

Fried rice

Steamed rice

Dessert

Fortune cookies and assorted mini pastries

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea



GLUTEN FREE



VEGETARIAN



DINNER

THREE-COURSE PLATED DINNER

Minimum 50 guests. Priced per guest.

SAGEBRUSH

Chef selection of vegetables

Classic caesar salad or house garden salad with assorted dressings  

Choice of One:

Blackened salmon filet with creole sauce 60

Spinach and cheese stuffed chicken breast with cilantro cream sauce 55

Six ounce filet with demi glace 70

Shrimp scampi and 12 oz. ribeye steak 75

Pasta primavera 50

Choice of One:

Rice pilaf

Mashed potatoes

Roasted potatoes

Dessert

Assorted desserts

Beverages

Freshly brewed Sam's Town signature coffee, decaf coffee and tea



GLUTEN FREE



VEGETARIAN