

DINNER

DINNER BUFFETS

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

SUMMERLIN BUFFET 54

Mixed green salad with assorted dressings
 Potato salad
 Cucumber, tomato and onion salad
 Herb-roasted chicken
 Braised short ribs of beef
 Grilled herb-infused salmon
 Cheese ravioli pomodoro
 Garlic mashed potatoes
 Fresh vegetable medley
 Chef's selection of cakes and pies
 Assorted rolls and butter
 Coffee, decaffeinated coffee, hot tea and iced tea

BBQ DINNER BUFFET 54

House green salad with assorted dressings
 Potato salad
 Coleslaw
 Braised brisket of beef
 BBQ pork ribs
 Southern fried chicken
 Corn on the cob
 Macaroni and cheese
 Potatoes au gratin
 Apple pie, cheesecake, peach cobbler and lemon meringue pie
 Buttermilk biscuits
 Corn muffins
 Coffee, decaffeinated coffee, hot tea and iced tea

SOUTHWEST BUFFET 54

Santa Rosa salad bar
 Hearts of romaine, roasted corn, peppers, black beans, scallions, avocado, mango, cotija cheese, avocado cilantro vinaigrette
 Tri color tortilla chips and fresh roasted salsa
 Sliced Fresh Fruit
 Seasonal fish filet with vera cruz sauce
 Chicken fajitas with condiments
 Carne Asada
 Elote fresh grilled corn, creme, peppers, cilantro lime mayo, tajin, cotija cheese
 Cilantro lime rice
 Borracho beans
 Flour tortillas
 Warm Churros with dipping sauce
 Strawberries con crema and Tres Leches Cake
 Coffee, decaffeinated coffee, hot tea and iced tea



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FROM THE SOUTH BUFFET 54

Mixed green salad with assorted dressings
 Potato salad
 Coleslaw
 Southern fried chicken
 BBQ pork ribs
 Catfish and hushpuppies
 Choice of candied yams or mashed potatoes
 Baked beans
 Collard greens
 Buttermilk biscuits
 Pecan pie, apple pie, chocolate fudge cake and strawberry cheesecake
 Coffee, decaffeinated coffee, hot tea and iced tea

9TH ISLAND BUFFET 57

Mixed greens salad with assorted dressings
 Macaroni salad
 Pineapple ambrosia salad
 Kalua pork and cabbage
 Teriyaki chicken
 Kalbi-style beef ribs
 Steamed jasmine rice
 Fried saimin
 Hawaiian rolls
 Haupia cake
 Pineapple upside cake
 Coffee, decaffeinated coffee, hot tea and iced tea

ITALIAN DINNER BUFFET 57

Caesar salad
 Tomato and basil with fresh mozzarella
 Marinated shrimp salad with pasta
 Chicken marsala
 Pesto grilled salmon with sun-dried tomato sauce
 Ravioli with pesto cream sauce
 Penne with sausage, peppers, mushrooms, onions, olives and marinara
 Broccolini with garlic butter
 Tuscan style potatoes
 Cheesecake, cannolis and tiramisu
 Garlic bread sticks, ciabatta rolls and butter
 Coffee, decaffeinated coffee, hot tea and iced tea



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MARKET SQUARE BUFFET

Salad - choice of three

- Mixed green salad with assorted dressings
- Bacon broccoli salad
- Caesar salad (dressing on the side)
- Potato salad
- Tomato, cucumber and onion salad
- Macaroni salad

Entrée - choice of three or four

- Sautéed breast of chicken with mushroom sauce
- Herb-roasted chicken
- Asiago crusted chicken with citrus beurre blanc
- Southern fried chicken
- Grilled salmon with lemon beurre blanc
- Sautéed sole with sun-dried tomato sauce
- Herb roasted pork loin with sage/apple reduction
- Grilled pork chops with port wine sauce
- Baked ziti bolognese
- Sliced tri-tip with mushroom sauce

Vegetable - choice of one

- Green beans
- Broccolini
- Roasted asparagus
- Roasted brussel sprouts
- Chef’s Vegetable Medley

Potato or Rice - choice of one

- Roasted red skinned potatoes
- Garlic mashed potatoes
- Mashed potatoes with gravy
- Rice pilaf
- Jasmine rice

- Assorted cakes and pies
- Rolls and butter
- Coffee, decaffeinated coffee, hot tea, iced tea

- 3 entrées 57
- 4 entrées 61



DINNER

BUFFET AND RECEPTION UPGRADES

Only available as an enhancement to your catered buffet dinner, served dinner, or full hors d'oeuvres reception.
Please speak with your catering representative if you have any questions.

HERB-CRUSTED TURKEY WITH GIBLET GRAVY AND CRANBERRY RELISH

Serves 25 | 275

BONELESS SMOKED HAM

Served with a pineapple brandy coulis
Serves 25 | 275

SLOW-ROASTED PRIME RIB OF BEEF

served with au jus and creamy horseradish sauce
Serves 25 | 435

PEPPER CRUSTED NEW YORK STRIPLOIN OF BEEF

served with au jus and creamy horseradish sauce
Serves 25 | 435

LECHON SLOW ROASTED PIG

Market Price

One chef attendant required per 50 people, \$195 per attendant.
Carved items are accompanied by petite rolls and butter



DINNER

HOLIDAY DINNER BUFFET

Provided for 1 ½ hours. Minimum of 50 people. 54 per person.

Tomato and Basil with Fresh Mozzarella
Field Greens with Romaine, Arugula and Endive with Italian & Ranch Dressing

Carving Station Chef Attendant required. 195 Chef Attendant fee, per 100 people.
Herb-Infused Roast Turkey Breast with Turkey Gravy and Apple Sage Stuffing
Herb-Crusted Prime Rib 12

Shrimp and Penne Pasta with Tomato Basil Cream Sauce
Sliced Tri-Tip with Caramelized Onions, red wine sauce
Baked Rosemary Chicken
Glazed Sweet Potatoes with Honey Cinnamon Butter
Garlic Mashed Potatoes
Fresh Vegetables
Rolls and Butter
Seasonal Pies and Cakes
Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea

SUMMERLIN HOLIDAY BUFFET

Provided for 1 ½ hours. Minimum of 50 people. 54 per person.

Mixed Green Salad with Ranch and Italian	Apple Sage Stuffing
Potato Salad	Garlic Mashed Potatoes
Cucumber, Tomato and Onion Salad	Fresh Vegetable Medley
Herb Infused, Sliced Roast Turkey with Turkey Gravy	Seasonal pies and cakes
Braised Short Ribs of Beef	Assorted Rolls and Butter
Grilled Herb Infused Salmon	Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Carving Station Chef Attendant required. 195 Chef attendant fee, per 100 people.
Herb-Crusted Prime Rib 12

