



Breakfast and Lunch Menus

CONTINENTAL BREAKFAST (BUFFET) - \$15

(minimum 15 guests)

Fresh Fruit in Season
Assorted Muffins and Breakfast Pastries
Fresh Berry and Yogurt Granola Parfait
Bagels and Cream Cheese
Assorted Breakfast Juices
Blend of Coffees and Teas

AMERICAN BREAKFAST (BUFFET) - \$26

(minimum 25 guests)

Fresh Fruit in Season
Assorted Muffins and Breakfast Pastries
Fresh Berry and Yogurt Granola Parfait
Bagels and Cream Cheese
Fresh Herb Scrambled Eggs
Bacon and Breakfast Sausage
Sautéed Breakfast Potatoes
Assorted Breakfast Juices
Blend of Coffees and Teas

ALL AMERICAN BREAKFAST (PLATED) - \$17

Fresh Herb Scrambled Eggs
Bacon and Breakfast Sausage
Sautéed Breakfast Potatoes
Fresh Fruit in Season
Assorted Muffins and Breakfast Pastries
Assorted Breakfast Juices
Blend of Coffees and Teas

Additions to any of the above Breakfast Choices

Smoked Salmon with Accompaniments (add \$3)

Hot Ham, Cheese, and Egg Croissants (add \$4)

Additional Choices on Brunch Menu

***All prices subject to 7.75% Nevada Sales Tax and 20% Service Fee
Please contact the Catering Department at 702-597-6316***

SOUP & SALAD BAR BUFFET LUNCH - \$28 (3 items), \$35 (4 items)

(minimum 25 guests)

Caesar Salad with Garlic Croutons and Shaved Parmesan
Thai Chicken Salad with Asian Greens, Cashews, and Ginger-Soy Vinaigrette
Chopped Vegetable Salad with Mixed Greens and Pinot Noir Vinaigrette
Chef Salad with Ham, Turkey, Cheese, Grated Egg, Tomatoes, and Cucumbers
Tuna or Chicken Salad, served over Greens with Fresh Fruit on the Side
Antipasto Salad with Assorted Italian Meats and Cheeses, Olives and Pepperoncini
Choice of Soups; Wild Mushroom Soup, Baked Potato Soup, Tomato Soup
Assorted Cheesecakes and Crème Puffs

DELI BUFFET LUNCH - \$30

(minimum 25 guests)

Caesar Salad with Garlic Croutons and Shaved Parmesan
Creamy Dijon Potato Salad
Fresh Fruit in Season
Mediterranean Couscous and Vegetable Salad with Sherry Vinaigrette
Housemade Kettle Chips
Turkey and Swiss on Rye, Cili Club Sandwiches, Roasted Vegetable on Herb Focaccia,
Prime Rib with Horseradish Cream, Fresh Albacore Tuna or Chicken Salad
Fresh Baked Cili Cookies and Brownies

BARBEQUE BUFFET LUNCH - \$35 (Dinner \$40)

(minimum 25 guests)

Caesar Salad with Garlic Croutons and Shaved Parmesan
Creamy Dijon Potato Salad
Mediterranean Couscous and Vegetable Salad with Sherry Vinaigrette
Housemade Kettle Chips
(Choose three)
Barbeque Chicken, Mesquite Smoked Brisket, Grilled Hamburgers
Pulled Pork Sandwiches, Baby Back Ribs,
Grilled Bratwurst, Jumbo Hot Dogs, Ribeye Steak (add \$6)
Ranch Style Pinto Beans
Grilled Corn with Cilantro Lime Butter
Cili Fresh Baked Breads
Fresh Baked Cili Cookies and Brownies

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BRUNCH

(minimum 25 guests)

CILI BRUNCH - \$35

Fresh Fruit in Season

Smoked Salmon with Bagels, Red Onions, Capers, and Cream Cheese

Assorted Muffins and Breakfast Pastries

Fresh Berry and Yogurt Granola Parfait

Buttermilk Pancakes with Fresh Berry Compote and Maple Syrup

Individual Gruyère and Spinach Quiche

Fresh Herb Scrambled Eggs

Bacon and Breakfast Sausage

Sautéed Breakfast Potatoes

Assorted Breakfast Juices

Blend of Coffees and Teas

Additional Items

(items can be added or substituted - additional charges may apply)

Poached Shrimp with Wasabi Cocktail Sauce – *Additional \$6*

White Chocolate Pecan French Toast – *Additional \$3*

Eggs Benedict with Hollandaise Sauce – *Additional \$4*

Carving Station with Prime Rib, Turkey, Pork Loin, or Ham – *Additional \$5*

Omelet Station with Assorted Fillings (\$100 *Chef's Fee to apply*) – *Additional \$6*

Salads – Caesar, Waldorf, Field Green, or Seafood – *Additional \$3*

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