

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea (20 servings)	\$50/gallon
Orange, Apple, Tomato, Pineapple, Cranberry, and Grapefruit Juice (8 servings)	\$25/quart
Tropical Fruit Punch or Lemonade (20 servings)	\$50/gallon
Assorted Soft Drinks	\$3.50 each
Monte Carlo Spring Water	\$3.75 each
Champagne Punch with Fresh Fruit Garnish (20 servings)	\$60/gallon
Regular or Chocolate Milk	\$3.50 each
Whole Fresh Seasonal Fruit	\$48/dozen
Assorted Individual Granola Bars	\$3.50 each
Assorted Individual Fruit Yogurts	\$4 each
Deluxe Miniature Sandwiches	\$48/dozen
Mixed Nuts	\$38/pound
Pretzels, Potato Chips or Tortilla Chips with Choice of Salsa, Onion Dip or Herb Dip (20 servings)	\$48/bowl
Bottled Juices	\$4.50 each
Assorted Ice Cream Bars or Low-Fat Fruit Yogurt Bars	\$5.50 each
Assorted Energy Bars	\$4.50 each
Assorted Candy Bars	\$3.25 each
Assorted Fresh-Squeezed Juices and Smoothies (Bottled)	\$5.50 each
Starbucks Frappuccino (Bottled)	\$5.50 each
Flavored Iced Tea (Bottled)	\$5.50 each
Energy Drinks	\$5.50 each
Assorted Dried Fruit (Individual Bags)	\$5.50 each
Trail Mix (Individual Bags)	\$5.50 each
White Chocolate-Covered Popcorn (Individual Bags)	\$5.50 each

Assorted Freshly Baked Danishes	\$38/dozen
Assorted Muffins	\$38/dozen
Freshly Baked Butter Croissants with Butter, Jam and Marmalade	\$38/dozen
Bagels with Cream Cheese	\$40/dozen
Assorted Coffee Cakes	\$38/dozen
Banana or Date Nut Bread with Butter, Jam and Marmalade	\$38/dozen
With Cream Cheese	\$40/dozen
Assorted Scones	\$38/dozen
Assorted Donuts	\$38/dozen
Cinnamon Rolls or Sticky Buns	\$42/dozen
Apple and Cherry Turnovers	\$40/dozen
Assorted Biscotti	\$40/dozen
Madeleines	\$40/dozen
Macaroons	\$38/dozen
Lemon Bars	\$38/dozen
Assorted Cookies (Chocolate Chip, Oatmeal, Peanut Butter, Macadamia Nut, White Chocolate Chip)	\$38/dozen
Chocolate Fudge Brownies	\$38/dozen
Petit Fours	\$38/dozen
Strawberries Dipped in Chocolate (Half-White, Half-Chocolate)	\$48/dozen
Assorted French Pastries	\$48/dozen
Rice Krispies Squares	\$38/dozen
Rice Krispies Squares Dipped in Chocolate	\$45/dozen
Peanut Butter and Blonde Brownies	\$38/dozen
Hot Pretzels with Sweet and Spicy Yellow Mustard	\$45/dozen

Afternoon Delight

Assortment of Cookies,
Brownies and Assorted Chocolates
Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Assortment of Soft Drinks
and Spring Water
\$14 per person

Mad Hatter Tea Party

(Minimum of 25 people)
Banana and Date Nut Bread
Butter, Jam and Marmalade
Assorted Miniature Sandwiches
French Pastries
Chocolate Dipped Strawberries
Selection of Herbal and Decaffeinated Teas
\$16.75 per person

The Nibbler

(Minimum of 25 people)
Assorted Fresh Seasonal Sliced Fruit
Banana and Date Nut Bread
Butter, Jam and Marmalade
Domestic Cheese with Gourmet Flatbreads
Assortment of Soft Drinks and Spring Water
\$17.50 per person

Ice Cream Parlor

(Minimum of 25 people)
Vanilla, Chocolate and Strawberry Ice Cream
Strawberry, Fudge and Butterscotch Toppings
Crushed Nuts, Whipped Cream, Rainbow Sprinkles,
M&M's, Crushed Oreos, and Reese's Peanut Butter Cups
All this and Root Beer Floats!
\$17.50 per person

Coffee Social

(Minimum of 50 people)
Traditional Irish Coffee
Parisian Coffee with Grand Marnier
Café Roma with Amaretto
Viennese Coffee with Brandy
Hot Mulled Cider
Hot Chocolate with Marshmallow Cream
Flavored Whipped Cream with
Cinnamon Sticks and Chocolate Shavings
Assorted Biscotti
\$15 per person

Health Break

Assorted Whole Fresh Seasonal Fruit
Granola and Energy Bars
Individual Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Assortment of Soft Drinks
and Spring Water
\$15.50 per person

Death By Chocolate

Chocolate Truffles, Chocolate Brownies,
Chocolate Chip and Dark Chocolate Cookies,
Chocolate-Covered Pretzels, Snickers,
Reese's Peanut Butter Cups and Almond Joy Bars
Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, Assortment of Soft Drinks
and Spring Water
\$15.50 per person

Spring Break

Peanut Butter and Jelly Finger Sandwiches
Individual Assorted Bags of Chips
M&M's, Chocolate Chip Cookies
Assortment of Snapple Drinks, Soft Drinks
and Spring Water
\$14 per person

Breaks are priced for 45 minutes of service.

BREAKFAST SELECTIONS

*Minimum of 25 people.
All "Breakfast Selections" are served plated.*

American Breakfast

Country Fresh Scrambled Eggs
Applewood-Smoked Bacon, Ham or Sausage
Breakfast Potatoes
Assortment of Freshly Baked Miniature
Breakfast Pastries
Butter, Jam and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, and Orange Juice
\$22.50 per person

Mountain Peak Omelette

(Maximum of 200 people)
Fresh Fruit with Honey Yogurt Parfait,
Topped with Coconut
Three-Egg Omelette with Ham, Bell Peppers,
Onions, Topped with Jack Cheese
Breakfast Potatoes
Assortment of Muffins and Croissants
Butter, Jam and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, and Orange Juice
\$24 per person

Top Hat Steak and Eggs

Fresh Fruit Cocktail
Breakfast Steak (8 oz. New York)
Fluffy Scrambled Eggs
Breakfast Potatoes
Assortment of Freshly Baked Miniature
Breakfast Pastries
Butter, Jam and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea and Orange Juice
\$29 per person

The Benedict

Fresh Seasonal Fruit and Berries
Poached Eggs on Toasted English Muffin
with Canadian Bacon and Hollandaise Sauce
Roasted Tomato
Assortment of Freshly Baked Miniature
Breakfast Pastries
Butter, Jam and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, and Orange Juice
\$26.50 per person

The Norwegian

Smoked Salmon, Shaved Bermuda Onions,
Sliced Tomato, Capers
Toasted Bagels with Cream Cheese
Breakfast Pastries
Butter, Jam and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea, and Orange Juice
\$28.50 per person

French Toast Breakfast

Thick-Sliced, Cinnamon-Dipped Texas Toast
Warm Maple Syrup and Whipped Butter
Bacon and Sausage
Breakfast Pastries
Butter, Jam and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea and Orange Juice
\$21.50 per person

BREAKFAST BUFFETS BRUNCH

The Continental Breakfast

Assortment of Freshly Baked Miniature
Breakfast Pastries
Chilled Cranberry, Apple and Orange Juices
Butter, Jam and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea
\$15.50 per person

The Continental Breakfast with Fresh Fruit

Array of Seasonal Sliced Fresh Fruit
Assortment of Freshly Baked Miniature
Breakfast Pastries
Chilled Grapefruit, Cranberry and Orange Juices
Butter, Jam and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea
\$16.50 per person

The Deluxe Continental Breakfast

Seasonal Sliced Fresh Fruit and Berries
Individual Assorted Yogurts
Assorted Cereals with Milk
Assorted Dried Fruits and Nuts
Freshly Baked Blueberry, Bran and
Chocolate Chip Muffins
Sliced Banana and Date Nut Breads
Butter, Jam and Marmalade
Chilled Grapefruit, Cranberry and Orange Juices
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea
\$20.50 per person

The American Buffet

(Minimum of 50 people)
Fluffy Scrambled Eggs
Applewood-Smoked Bacon and Sausage
Breakfast Potatoes
Assortment of Freshly Baked Miniature
Breakfast Pastries
Butter, Jam and Marmalade
Seasonal Sliced Fresh Fruit and Berries
Selection of Cold Cereals
Chilled Cranberry, Apple and Orange Juices
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea
\$26 per person

The Deluxe Buffet

(Minimum of 50 people)
Fluffy Scrambled Eggs
Eggs Benedict
French Toast with Maple Syrup
Cheese Blintzes with Sour Cream and Fruit Topping
Sugar-Cured Ham, Applewood-Smoked Bacon
and Sausage
Breakfast Potatoes
Seasonal Sliced Fresh Fruit and Berries
Assortment of Freshly Baked Miniature
Breakfast Pastries
Butter, Jam and Marmalade
Chilled Cranberry, Apple and Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea
\$33.50 per person

Monte Carlo Brunch Buffet

(Minimum of 50 people)
Oatmeal, Brown Sugar and Raisins
Fluffy Scrambled Eggs
Applewood-Smoked Bacon and Sausage
Breakfast Potatoes
Fresh-Tossed Caesar Salad
Romaine Lettuce, Herb Croutons and
Shaved Parmesan Cheese
Fresh Fruit and Berry Yogurt Parfait
Roasted Chicken, Herb Butter Sauce
Baked Penne Pasta with Meatballs and Marinara
Roasted Salmon, Lemon Caper Sauce
Assortment of Freshly Baked Miniature
Breakfast Pastries
Butter, Jam and Marmalade
Selection of Home-Baked Pies,
Layer Cakes and Chocolate Mousse
Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea
\$37.50 per person

*Buffet Service is Designed for a Maximum of One and One Half Hours of Service.
All items on Buffet are Not Transferable to Refreshment Breaks.*

BREAKFAST BUFFET ADDITIONS

Breakfast Buffet Additions must be ordered in conjunction with a Breakfast Buffet.

The Omelette Station

(Minimum 50 people)

Eggs and Omelettes Cooked-to-Order

\$14.50 per person

(One Chef per 100 people)

The Smoothie Station

(Minimum 25 people)

Strawberry, Banana and Blackberry-Honey Smoothies

Made-to-Order

\$12.50 per person

(One Chef per 100 people)

Scottish Smoked Salmon

Smoked Salmon Platter

Shaved Bermuda Onions, Sliced Tomatoes, Capers

Toasted Bagels with Cream Cheese

\$12.50 per person

Carving Station

(Minimum 25 people)

Carved Honey-Glazed Ham - *\$14.50 per person*

Seared Beef Tenderloin - *\$18.50 per person*

(One Chef per 100 people)

Crêpe Station

(Minimum 50 people)

Crêpes Prepared to Order with Your Choice of:

Berries, Whipped Cream, Flavored Cream Cheese,

Caramelized Bananas, and Peaches

\$16.50 per person

(One chef per 100 people)

Choice of:

Ham and Cheese Croissant

Sausage, Egg and Cheese Burritos

French Toast with Warm Maple Syrup

Oatmeal with Brown Sugar and Raisins

\$6 Additional Per Person

HOT LUNCHEON

Includes Dessert, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

APPETIZERS

(Choice of One with Hot Lunch)

Black Bean Soup
Tomato Basil Bisque

Pacific Seafood Chowder
Chicken Vegetable Soup

Mixed Greens with Tomatoes, Cucumbers and Choice of Dressing
Fresh Fruit and Berry Yogurt Parfait

Crisp Hearts of Romaine with Caesar Dressing
\$3 additional per person

Spinach Salad with Goat Cheese and Candied Walnuts served with Balsamic Vinaigrette
\$3.50 additional per person

Buffalo Mozzarella and Roma Tomato with Olive Oil, Balsamic Reduction and Fresh Basil
\$4.50 additional per person

Wedge Salad
Shaved Red Onion, Crumbled Bacon, Blue Cheese, and Blue Cheese Dressing
\$4.25 additional per person

ENTRÉES

(Minimum of 25 people)

Breast of Chicken Piccata with Capers, Mashed Potato, Seasonal Fresh Vegetables
\$28 per person

California Chicken
Avocado Cream Sauce, Rice Pilaf, Seasonal Fresh Vegetables
\$30 per person

Teriyaki Chicken Skewers, Fried Rice, Wok-Seared Vegetables
\$32 per person

Chicken Penne Pasta Alfredo with Seasonal Fresh Vegetables
\$28 per person

Wild Mushroom Ravioli, Sun-Dried Tomato Cream Sauce
\$31 per person

Grilled Salmon Filet with Lemon Butter, Saffron Rice, Seasonal Fresh Vegetables
\$31 per person

ENTRÉES (CONT.)

(Minimum of 25 people)

Maple-Seared Sea Bass

Citrus Beurre Blanc, Jasmine Rice, Baby Bok Choy

\$34.50 per person

Beef Tenderloin Medallions

Cabernet Sauce, Herb-Roasted Red Potatoes, Seasonal Fresh Vegetables

\$36 per person

New York Steak

Peppercorn Sauce, Mashed Potatoes, Seasonal Fresh Vegetables

\$34 per person

Roasted Pork Loin

Sage Au Jus, Garlic Mashed Potatoes, Seasonal Fresh Vegetables

\$32.50 per person

Veal Scaloppini

Lemon Caper Sauce, Mashed Potatoes, Seasonal Fresh Vegetables

\$33.50 per person

Prime Rib of Beef

Baked Potato, Seasonal Fresh Vegetables

\$32.50 per person

LUNCHEON DESSERT SELECTIONS

(Choice of one)

White and Chocolate Mousse

Chocolate Decadence

Pecan Pie Topped with Whipped Cream

Lemon Meringue Pie

Carrot Cake

Seasonal Berried Napoleon

Boston Cream Pie

Apple Strudel

Selected Ice Cream or Sorbet

Creamy Cheesecake Topped with Fresh Seasonal Fruit

Chocolate Cheesecake Delight

CHILLED LUNCHEON

Includes Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Large Croissant, Shaved Roast Beef, Black Forest Ham
and Swiss Cheese with Whole Grain Mustard and
Potato Salad
\$22.50 per person

Smoked Turkey, Ham, Tomatoes, Avocado and Sprouts on
Kaiser Roll with Honey Mustard Dressing, Coleslaw
\$22.50 per person

Grilled Vegetables on Focaccia Bread
Served with Balsamic Mayonnaise and Seasonal Greens
\$21.50 per person

Grilled Chicken Pita Wrap, Avocado Aioli and Pasta Salad
\$22 per person

Selection of Freshly Sliced Fruits and Berries with
Banana Macadamia Nut Bread and Cream Cheese
\$21.50 per person

Seasonal Greens with Avocado, Tomatoes, Eggs, Ham,
Turkey, Cheddar and Monterey Jack Cheese with Choice
of Dressing
\$22.50 per person

Stir-Fried Shrimp with Pea Pods, Scallions, Cashews,
Peppers and Oriental Noodles with Ginger Dressing
\$23.50 per person

Grilled Chicken Breast Atop Seasonal Mixed Greens,
Pasta with Tomatoes, Red Onions, Black Olives and
Asparagus with Choice of Dressing
\$21.50 per person

Cobb Salad
Crisp Seasonal Greens, Blue Cheese, Chicken, Bacon,
Hard Boiled Eggs, Avocado and Tomatoes
\$22.50 per person

DELI LUNCH BUFFET

Assorted Sliced Cold Cuts to Include:

Honey-Baked Ham
Rare Roast Beef
Smoked Turkey Breast
Genoa Salami
Sliced Domestic Cheese

Potato Salad
Coleslaw

Lettuce
Sliced Tomato
Bermuda Onion
Assorted Relish Tray

Slices of Assorted Breads
and Hoagie Rolls
Condiments
Potato Chips
Selected French Pastries

Freshly Brewed Coffee
Decaffeinated Coffee
Hot Tea
Iced Tea

\$28.75 per person

*Buffet Service is Designed for a Maximum of One and One Half Hours of Service.
All items on Buffet are Not Transferable to Refreshment Breaks.*

BUSINESS LUNCH BUFFET

Pre-Made Sandwiches and Wraps:

Roast Beef, Cheddar Cheese, Lettuce, Tomato, Onion and Creamy Horseradish on a Kaiser Roll

Fresh Roasted Turkey, Swiss Cheese, Lettuce, Tomato, Onion and Mayonnaise on Ciabatta Bread

Italian Sub: Ham, Salami, Provolone, Lettuce, Tomato and Onion

Vegetarian Wrap: Roasted Tomato Tortilla with Grilled Vegetables, Sprouts and Herb Aioli

Tuna Salad, Lettuce, Tomato and Onion on Croissant

Mixed Greens Salad with Tomatoes, Cucumbers and Choice of Dressing

Pasta Primavera Salad

Chinese Chicken Salad with Sesame Soy Dressing

Assorted Relish Tray

Condiments

Assortment of Individual Bags of Chips

Selected French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

\$32.75 per person

DELI ENCHANCEMENTS

Penne Arrabiatta
Spicy Tomato Sauce

Orecchiette Pasta Primavera
Basil Cream Sauce

Soup du Jour

Additional \$5 per person

*Buffet Service is Designed for a Maximum of One and One Half Hours of Service.
All items on Buffet are Not Transferable to Refreshment Breaks.*

BOX LUNCHES

Pastrami, Corned Beef and Stone Ground Mustard
on a Kaiser Roll
Assorted Chips, Fresh Fruit and
Chocolate Chip Cookies
\$23.50 per person

Chicken or Tuna Salad on a Large Croissant
Assorted Chips, Fresh Fruit and
Chocolate Chip Cookies
\$22 per person

Genoa Salami, Turkey, Ham, American and
Swiss Cheese, Tomatoes, Lettuce, and Herbed
Vinaigrette on a Hoagie Roll
Assorted Chips, Fresh Fruit and
Chocolate Chip Cookies
\$24 per person

Chef's Salad, Seasonal Greens with Avocado, Tomatoes,
Eggs, Olives, Julienne of Ham, Turkey and Monterey
Cheese with Choice of Dressing
Granola Bar and Fresh Fruit
\$22.95 per person

Selection of Freshly Sliced Fruits and Berries,
Individual Yogurt and Granola Bar
\$21 per person

Ham, Turkey or Roast Beef with Lettuce, Tomato and
Swiss on a Croissant
Potato Chips, Fresh Fruit and Chocolate Chip Cookies
\$23.50 per person

All box lunches are packed with disposable utensils, condiments, napkins, and Wet Naps.

BEVERAGE OPTIONS

Soft Drinks
\$3.50 each

Milk
\$3.50 each

Bottled Juices
\$4.50 each

Monte Carlo Spring Water
\$3.75 each

EXECUTIVE HOT LUNCH BUFFET

(Minimum of 50 people)

SALADS

Potato Salad
Pasta Salad
Tomato-Cucumber Salad

Mixed Green Salad with
Selection of Dressings

ENTRÉES

(Choice of two)

Chicken Marsala
Chicken Piccata
Roasted Chicken, Herb Butter Sauce
Tri-Colored Tortellini, Tomato Cream Sauce
Jumbo Cheese Ravioli, Marinara
Baked Penne Pasta with Meatballs and Marinara
Roasted Salmon, Lemon Caper Sauce
Beef Stroganoff with Buttered Noodles
Petit Filet with Peppercorn Sauce

(Each additional entrée is available for \$5 per person)

Chef's Selection of Potatoes, Rice or Pasta, and Vegetables du Jour

Fresh Baked Rolls and Butter

DESSERTS

Home-Baked Pies

Selection of Layered Cakes

Chocolate Mousse

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

36.50 per person

*Buffet Service is Designed for a Maximum of One and One Half Hours of Service.
All items on Buffet are Not Transferable to Refreshment Breaks.*

Includes choice of Appetizer, Seasonal Fresh Vegetables, Fresh Baked Rolls, Butter, and Dessert. Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea.

All split entrée menus are subject to a \$5 per person surcharge in addition to the following prices. Guests must provide a guarantee of each entrée 72 hours in advance and provide place cards designating each entrée. All appetizers and desserts must be the same. Entrée splits are limited to two choices.

Minimum of 50 people

APPETIZERS

Potato Leek Soup

Tomato Basil Bisque

Baby Mesclun Greens with Tomatoes and Cucumbers, with Choice of Dressing

**Also available at additional cost:*

Lobster Bisque en Croûte
\$7.50 additional per person

Caesar Salad with
Sourdough Croutons
\$4.75 additional per person

French Onion Soup
\$6 additional per person

Fine Baby Greens with Beef Steak Tomatoes and Goat
Cheese, Balsamic Reduction
\$6 additional per person

Pacific Seafood Chowder

Chicken Vegetable Soup

Wild Mushroom Soup
\$6.95 additional per person

Shrimp and Avocado Cocktail
\$9 additional per person

Pan-Seared Crab Cakes,
Chipotle Béarnaise
\$9 additional per person

Fresh Baby Spinach with Apples, Walnuts and
Shiitake Mushrooms and a Warm Bacon Dressing
\$6.50 additional per person

ENTRÉES

Grilled Breast of Chicken, Chardonnay Cream,
Shiitake Mushrooms, and Saffron Rice
\$38 per person

Breast of Chicken Baked in Puff Pastry with Mushroom
Duxelle and Madeira Sauce, Mashed Potato
\$40 per person

Chicken Roulade Stuffed with Sun-Dried Tomato,
Rice Pilaf
\$39 per person

Herb-Crusted Sea Bass with Citrus Buerre Blanc,
Jasmine Rice
\$48 per person

Fillet of Salmon, Lemon Caper Sauce,
Herb-Roasted Red Potato
\$42.50 per person

Roast Prime Rib of Beef with Au Jus and
Creamed Horseradish, Baked Potato
\$48 per person

ENTRÉES

(continued)

Broiled 8 oz. Filet Mignon with
Cabernet Sauvignon Sauce, Mashed Potato
\$52 per person

Duet of Petit Filet Mignon and Sea Bass,
Roasted Garlic Mashed Potato
\$58 per person

Charbroiled New York Steak, Peppercorn Sauce, Mashed Potato
\$50 per person

Filet Mignon with Bordelaise Sauce and Lobster Tail,
Truffle Mashed Potato
\$78 per person

Duet of Filet Mignon and Pan-Seared Crab Cake,
Red Pepper Coulis, Herb-Roasted Red Potato
\$55 per person

Duet of Filet Mignon and Chicken Roulade Stuffed with
Sun-Dried Tomato, Garlic Mashed Potato
\$53 per person

Duet of Grilled Breast of Chicken Chardonnay and
Roasted Salmon, Wild Rice Pilaf
\$47.50 per person

DESSERTS

Choice of one

Symphony of Tarts • White and Dark Chocolate Mousse Topped with Seasonal Berries
Oreo Cookie Cheesecake • Fresh Berries Sabayon • Death by Chocolate

Tiramisú
\$4.25 additional

Chocolate Mousse Bomb
\$6.50 additional

Assorted French Pastries
\$3 additional

DINNER BUFFET

Minimum of 75 people

Garden Greens with Tomatoes, Cucumbers, Bacon, Cheese, Croutons, and Assorted Dressings

Avocado, Tomato and Corn Salad with Cheddar Cheese and Chipotle Vinaigrette

Fresh Tossed Caesar Salad

Romaine Lettuce, Herb Croutons and Shaved Parmesan Cheese

Selections of International and Domestic Cheese

Assorted Crackers and Lavosh

Seasonal Fresh Vegetables with Fresh Herb Dip, Ranch Dressing

Choice of three

Breast of Chicken Madeira

Fillet of Salmon,
Lemon Caper Sauce

Citrus-Crusted Veal Medallions

Rosemary Lamb Chops,
Minted Horseradish Cream

Roast Loin of Pork,
Caramelized Apples, Pork Au Jus

Chicken Piccata
with Mushrooms and Capers

Petit Filet Mignon,
Peppercorn Sauce

Farfalle, Roasted Garlic,
Asparagus, Olive Oil

Chicken Chardonnay,
Cream Sauce

Seasonal Fresh Vegetables

Choice of One:

Mashed Potatoes

Garlic Mashed Potatoes

Herb-Roasted Red Potatoes

Jasmine Rice

Wild Rice Pilaf

Assorted Freshly Baked Breads and Rolls with Butter
Assorted Cakes, Pies and Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, or Iced Tea

\$50 per person

(25-49 people \$10 additional per person)

(50-74 people \$5 additional per person)

*Buffet Service is Designed for a Maximum of Two Hours of Service.
Additional Hours are Available at an Additional Charge of \$6 per hour.*

THE MONTE CARLO BUFFET

Minimum of 75 people

Tossed Crisp Hearts of Romaine Lettuce with Caesar Dressing

Wild Field Greens with Smoked Chicken, Walnuts and Balsamic Vinaigrette

Farfalle Pasta Primavera Salad, Herb Vinaigrette

Iced Seafood Bar:

Clams, Gulf Prawns and Oysters on the Half Shell with Cocktail Sauce and Lemons
(based on two pieces per person of each item)

Selection of Imported and Domestic Cheese

Assorted Crackers and Lavosh

Grilled Vegetable Platter

Seasonal Sliced Fresh Fruit

Grilled Balsamic Chicken

Baked Salmon Filet, Tarragon Cream Sauce

Grilled Tenderloin Medallions,
Roasted Shallots and Red Wine Reduction

Cheese Tortellini, Garlic Cream Sauce

White Cheddar and Truffle Mashed Potatoes

Wild Rice Pilaf

Sautéed Seasonal Fresh Vegetables

Assorted Freshly Baked Breads and Rolls with Butter

Assorted Cakes, Pies and Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea, or Iced Tea

\$70 per person

(25-49 people \$10 additional per person)

(50-74 people \$5 additional per person)

*Buffet Service is Designed for a Maximum of Two Hours of Service.
Additional Hours are Available at an Additional Charge of \$6 per hour.*

SOUTHWESTERN BUFFET

Minimum of 75 people

Tossed Green Salad
Cucumber, Tomato, Red Onion, Croutons, Assorted Dressing

Potato Salad

Watermelon Salad

Southern-Fried Chicken Salad
Romaine Lettuce, Green Onion,
Tomato, Honey-Mustard Dressing

Steamship Round of Beef
(carver included)

Barbecue Brisket

Grilled Chicken Breast, Jalapeño Cream Sauce

Traditional Baked Beans

Southwestern Corn

Chipotle Mashed Potatoes

Country-style Biscuits

Corn Bread

Warm Cherry and Peach Cobblers

Assorted Pies and Cakes

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

\$60 per person

(25-49 people \$10 additional per person)

(50-74 people \$5 additional per person)

*Buffet Service is Designed for a Maximum of Two Hours of Service.
Additional Hours are Available at an Additional Charge of \$6 per hour.*

ITALIAN BUFFET

Minimum of 75 people

Antipasto Platter

Mixed Marinated Olives

Tossed Caesar Salad

Romaine Lettuce, Herb Croutons and Shaved Parmesan Cheese

Panzanella

Fusilli Pasta Salad, Herb Vinaigrette

Buffalo Mozzarella, Roma Tomatoes, Fresh Basil, Balsamic Vinaigrette

Veal Osso Bucco

Steak Pizzaiola, Marinara, Mozzarella Cheese

Chicken Cacciatore

Baked Penne Pasta

Bow Tie Pasta with Olive Oil and Roasted Garlic

Broccolini

Herb Roasted Red Potatoes

Garlic Breadsticks

Assorted Freshly Baked Breads and Rolls with Butter

Cannoli

Amaretto Cheesecake

Tiramisú

Biscotti Dipped in Chocolate

Italian Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

\$65 per person

(25-49 people \$10 additional per person)

(50-74 people \$5 additional per person)

*Buffet Service is Designed for a Maximum of Two Hours of Service.
Additional Hours are Available at an Additional Charge of \$6 per hour.*

MEDITERRANEAN BUFFET

Minimum of 75 people

Hummus

Baba Ghanoush

Cucumber Raita

Na'an Bread

Greek Salad

Red Peppers, Cucumber, Mint, Cilantro, Kalamata Olives,
Feta Cheese, and Lemon Vinaigrette

Grilled Vegetable Platter

Tandoori Beef Skewers

Curry Chicken

Grilled Salmon, Mango Chutney

Spiced Lentils

Falafel

Spanakopita

Basmati Rice, Raisins and Toasted Almonds

Seasonal Fresh Vegetables

Baklava

Rice Pudding

Assorted Cakes, Pies and Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

\$59 per person

(25-49 people \$10 additional per person)

(50-74 people \$5 additional per person)

*Buffet Service is Designed for a Maximum of Two Hours of Service.
Additional Hours are Available at an Additional Charge of \$6 per hour.*

PACIFIC RIM BUFFET

Minimum of 75 people

Lemongrass Soup

Asian Chicken Salad

Oriental Vegetable Slaw

Thai Beef Salad

Fresh Fruit Salad, Candied Ginger

Shrimp with Lobster Sauce

Kung Pao Chicken

Pork Spare Ribs

Ginger Beef with Snow Peas

Crab Rangoon

Wok-Seared Vegetables

Vegetable Fried Rice

Jasmine Rice

Assorted Cakes and Pies

Mandarin Orange Cheesecake

Fortune Cookies

Almond Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

\$61 per person

(25-49 people \$10 additional per person)

(50-74 people \$5 additional per person)

*Buffet Service is Designed for a Maximum of Two Hours of Service.
Additional Hours are Available at an Additional Charge of \$6 per hour.*

SPECIAL SELECTIONS

Minimum of 50 people

PASTA BAR

Penne Pasta with Marinara, Shrimp and Scallops
Bow Tie Pasta with Broccoli, Garlic and Olive Oil
Garlic Tri-Colored Cheese Tortellini with Pancetta, Peas
and Basil Cream Sauce
Bread-sticks
\$19.50 per person

FAJITA BAR

Soft Tortillas with Spicy Beef and Chicken with
Guacamole, Onions, Sour Cream, Shredded Cheese,
Diced Tomatoes, Shredded Lettuce, Salsa and Jalapeños
\$18.75 per person
Add Shrimp Fajitas
\$3.00 additional per person

MACARONI AND CHEESE STATION

Creamy Macaroni and Cheese
Boursin Cheese and Spinach
Spicy Pepper Jack Cheese and Sausage
\$17.50 per person

POTATO SKIN BAR

Served with Cheese Sauce, Bacon, Sour Cream, Scallions,
Jalapeños, Mushrooms and Guacamole
\$12.25 per person

NACHO/TACO BAR

Spiced Ground Beef, Shredded Chicken, Onions,
Shredded Cheese, Tomatoes, Shredded Lettuce,
Sour Cream, Salsa, Chili Con Queso,
Tortilla Chips and Taco Shells
\$15 per person

DESSERT BAR

Cakes, Pies, Tortes, French Pastries and Petit Fours
\$12.75 per person

RISOTTO STATION

Sautéed Wild Mushrooms, Fresh Herbs, Asparagus Tips,
Truffle Oil, Lump Crabmeat, Shrimp, Caramelized Onions
20.75 per person

SALAD STATIONS

Baby Field Greens with Champagne Vinaigrette
\$5.50 per person
Caesar Salad with Grated Parmesan
and Garlic Croutons
\$5.75 per person
Chinese Chicken Salad
Mandarin Oranges, Sesame Soy Dressing
\$8.50 per person

POTATO BAR

Freshly Mashed Idaho Russet Potatoes,
Baked Yukon Potatoes, Garnished with Guest Selection
of: Bay Shrimp, Lump Crabmeat, Sun-Dried Tomatoes,
Italian Sausage, Sautéed Mushrooms, Roasted Shallots,
Crumbled Bleu Cheese, Cheddar Cheese,
Chopped Chives, Sour Cream and Bacon Bits
\$17.50 per person

Imported and Domestic Cheese Display
Garnished with Fresh Fruit
Gourmet Flatbreads
(Serves 75 people)
\$375

Fresh Garden Vegetable Platter
Ranch, Blue Cheese, and Herb Dips
(Serves 75 People)
\$325

Seasonal Fresh Sliced Fruit
(Serves 75 people)
\$350

*Reception Stations are Designed for a Maximum of Two Hours of Service.
Additional Hours are Available at an Additional Charge of \$6 Per Hour.*

SPECIALTY CAKES

Minimum of 50 people

Wedding cakes are priced at \$6 per person. An appropriately sized cake will be prepared for the number in your party.

WEDDING CAKES (3-Tier, 4-Tier, 5-Tier)

CAKE:

Chocolate

White

Spice

Carrot

FROSTINGS:

Buttercream

Whipped Cream

Rolled Fondant

FILLINGS:

German Chocolate

Lemon

Bavarian Cream

Whipped Cream

Raspberry

Strawberry

Chocolate Mousse

and more

SHEET CAKES (Two Layers)

1/4 Sheet (serves 20) \$125

1/2 Sheet (serves 40) \$200

Full Sheet (serves 80) \$350

FROM THE CARVING STATION

Steamship Round of Beef
Roasted to Perfection, Accompanied with Traditional Condiments and Assorted Rolls
(Serves 150)
\$825

Corned Beef Steamship
Wine-Infused Mustard, Grain Mustard
(Serves 150)
\$850

Roasted Breast of Turkey
Cranberry Mayonnaise, Mustard
Assorted Mini Rolls and Sourdough Rolls
(Serves 30)
\$350

Whole Roasted Tenderloin of Beef
Served with Béarnaise Sauce
(Serves 20)
\$450

Herb-Crusted Rack of Lamb
Minted Horseradish Cream, Grain Mustard
(Serves 25)
\$525

Prime Rib of Beef
Horseradish, Creamy Horseradish
(Serves 40)
\$450

Honey-Glazed Baked Ham
Pineapple Chutney, Whole Grain Mustard,
Assorted Biscuits and Rolls
(Serves 30)
\$375

New York Sirloin
Accompanied with Creamy Horseradish and Rolls
(Serves 30)
\$500

Salt-Crusted Top Round of Beef
Assorted Mini Rolls, Horseradish, Creamy Horseradish
(Serves 50)
\$495

Rosemary-Crusted Pork Rack
Assorted Mini Rolls, Applesauce, Wine-Infused Mustard
(Serves 25)
\$375

COLD

Priced per 100 pieces

Baby Tomatoes Filled with Herb Cream Cheese.....	\$325
Boursin Cheese Rolled in Pistachios.....	\$325
Fresh Strawberries Crowned with Strawberry Cream Cheese and Walnuts.....	\$325
Seasonal Melon Wrapped in Proscuitto.....	\$325
Genoa Salami Coronets Filled with Queen Anne Olives.....	\$325
Deviled Eggs ala Russe.....	\$325
California Roll (Crab, Avocado and Cucumber).....	\$400
Smoked Chicken on Date Nut Bread, Mandarin Oranges and Macadamia Nuts.....	\$325
Asparagus Spears Wrapped in Beef.....	\$325
Assorted Fresh Canapés.....	\$375
Medallions of Smoked Salmon and Cream Cheese.....	\$375
Oysters on the Half Shell.....	\$425
Clams on the Half Shell.....	\$425
Chilled Prawns on Ice with Condiments.....	\$500
Assorted Sashimi.....	\$450
Oyster Shooters.....	\$500
Ceviche Martinis.....	\$425
Vietnamese Summer Rolls.....	\$325
Lobster Medallions.....	\$550

HOT
Priced per 100 pieces

Buffalo-Style Chicken Wings.....	\$325
Fried Pork Won Tons with Sweet and Sour Sauce	\$325
Quesadillas with Jack and Cheddar Cheese.....	\$325
Chicken Quesadillas	\$325
Italian Meatballs and Marinara	\$325
Tempura Shrimp, Sweet Thai Chili Sauce	\$375
Pork Pot Stickers, Plum Sauce	\$325
Petite Quiche.....	\$325
Miniature Lamb Chops with Minted Horseradish Crème	\$425
Teriyaki Beef Skewers	\$375
Bacon-Wrapped Scallops	\$425
Barbecued Pork Spare-ribs.....	\$375
Tenderloin Mignonettes, Crustini and Horseradish Crème.....	\$425
Phyllo Triangles with Spinach and Feta Cheese.....	\$325
Chicken or Beef Wellington	\$350
Chicken Fingers.....	\$350
Brie En Croûte, with Walnuts.....	\$350
Crab-Stuffed Mushrooms.....	\$360
Crab Cakes, Lemon Aioli.....	\$375
Vegetable Spring Rolls with Sweet and Sour and Hot Mustard Sauces.....	\$325

RECEPTION BANQUET BAR/HOSTED BAR

BANQUET BAR PRICES

Per drink

	Call Brands		Premium Brands	
	Hosted	Cash	Hosted	Cash
Liquor.....	\$7.....	\$9.....	\$7.50.....	\$9.50.....
Wine.....	\$5.50.....	\$7.....	\$5.50.....	\$7.....
Domestic Beer.....	\$5.25.....	\$6.75.....	\$5.25.....	\$6.75.....
Imported Beer.....	\$5.50.....	\$7.....	\$5.50.....	\$7.....
Soft Drinks.....	\$3.25.....	\$4.25.....	\$3.25.....	\$4.25.....
Mineral Water.....	\$3.75.....	\$4.75.....	\$3.75.....	\$4.75.....
Cordials.....	\$8.50.....	\$11.....	\$8.50.....	\$11.....

Bartender Charge - \$160

FROZEN COCKTAIL ON A STICK

Strawberry Daiquiri.....	\$8 each
Margarita.....	\$8 each

HOSTED BAR

Per person

	Call Brands	Premium Brands
One Hour.....	\$20.....	\$22.....
Two Hours.....	\$24.....	\$26.....
Three Hours.....	\$28.....	\$30.....
Four Hours.....	\$32.....	\$34.....

*Bartender Charge - \$160**Specialty Wine List Available Upon Request*

BANQUET WINE

House White	\$23
House Red.....	\$23

SPARKLING

MC Label.....	\$23
Korbel Brut, Sonoma.....	\$30
Domain Chandon "Brut," California.....	\$45

CHAMPAGNE

Mumm Carte Classique - Extra Dry, France.....	\$97
Veuve Cliquot "Yellow Label," France.....	\$124
Dom Perignon "Eperny," France.....	\$429

CHARDONNAY

Clos Du Bois, North Coast.....	\$36
Beringer, California	\$40
Sterling, Napa.....	\$49
Rodney Strong, Sonoma	\$30
Ferrari-Carano, Alexander Valley	\$76

Wines are selected vintages and subject to availability.

PINOT NOIR

La Crema, Sonoma.....	\$44
Concannon, Central Coast.....	\$36
Clos Du Bois, Sonoma.....	\$46

MERLOT

Sebastiani, Sonoma.....	\$38
Ferrari-Carano, Sonoma.....	\$66
Sterling, Napa.....	\$63
Raymond Reserve, Napa.....	\$47

CABERNET

Joel Gott, California.....	\$39
Clos Du Bois, Sonoma.....	\$42
Kendell Jackson "Vintners Reserve," Lake County.....	\$35
Rodney Strong, Sonoma.....	\$38
Sequoia Grove, Napa.....	\$63

OTHER WHITES

Chateau Ste. Michelle, Riesling, Washington.....	\$30
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GENERAL INFORMATION

SEATING

Seating may be set at round tables or in accordance with your requirements. A formal head table, gift table and/or guest book table may be provided. If you plan to assign your guests to numbered tables, please advise us. Dance floor or platforms for staging are available at an additional charge of \$100 each.

LINEN

Monte Carlo offers a variety of linen colors to choose from.

MUSIC AND ENTERTAINMENT

The Catering Department will be happy to recommend outside musicians and entertainers. House music is available at \$25 per room.

AUDIOVISUAL EQUIPMENT

The Monte Carlo has its own in-house audiovisual department and trained technicians. Subcontracting of audiovisual equipment is not permitted. Audiovisual rental should be ordered directly through the Catering Department. Audiovisual price list is available upon request. Telephone lines installed at \$175 per phone directly through the PBX Department at 702-730-7090.

ICE SCULPTURES

With advance notice, suitable ice sculptures may be provided for decoration at an additional charge starting at \$300. Arrangements for freshly cut floral centerpieces can be made through the Catering Department. Monte Carlo Catering Department will be the sole provider of ice sculptures and floral arrangements in the function rooms. Outside suppliers are not permitted.

SIGNS AND DISPLAYS

Signs and displays are permitted provided they have been approved by the hotel in advance. Please be advised that signs and flip chart paper may not be hung on walls. Easels are available upon request for posters. White boards, flip charts and corkboards are not permitted in the public areas.

FAVORS

Favors can be placed on tables by hotel staff for a charge of \$50. Otherwise, you may place them approximately one hour prior to function start.

FLOOR PLANS

Floor plans for meetings and Food and Beverage functions with 300 people or more must be approved by the Clark County Fire Department thirty (30) days prior to the date of the function(s). Therefore, all decorations, audiovisual and room set-up requirements must be received by the Catering Department no later than forty-five (45) days prior to the function(s). Floor plans are final once they are approved by the Fire Department. Therefore, no changes or alterations may be made with the exception of deleting equipment, tables and decorations. If requirements are not received by the Catering Department forty-five (45) days prior to the function(s), the room set-up will be at the hotel's discretion. Fire Department floor plans cost will be \$75 per function(s).

ROOM ASSIGNMENTS

Location of functions is subject to change. Please do not distribute specific names of function rooms. Guests should be notified that functions will take place on the second floor in the function rooms.

DAMAGE TO EQUIPMENT OR FACILITIES

You agree to be responsible for any damage to equipment or facilities during the time the function room is under your control, including but not limited to, damage or excessive clean-up resulting from florists, decorations or your outside agencies during set-up or tear-down.

LOSS OR DAMAGE TO PERSONAL PROPERTY

Monte Carlo is not responsible for loss or damage to any property that you or your guests bring to Monte Carlo or leave at Monte Carlo before, during or after the use of the facilities. The function rooms are not secured.

SECURITY

Monte Carlo may require security officers for certain events. Only Monte Carlo security may be used at an hourly rate of \$25.

SHIPMENT OF PACKAGES

All packages for meetings and/or functions must be addressed as follows:

Monte Carlo Resort and Casino
3770 Las Vegas Boulevard South
Las Vegas, Nevada 89109
HOLD FOR (Guest's Name and Arrival Date)

We are unable to accept any packages earlier than seven days prior to your group arrival date. Packages weighing more than 70 pounds cannot be accepted unless prior arrangements have been made through the Business Center. There will be a handling charge for incoming and outgoing packages. Contact the Business Center at 702-730-7265 for more information.

EXHIBIT/DISPLAY TABLES

A charge of \$25 per table will apply when two or more displays and/or table-top exhibit tables are requested in a function room. Any function that has an admission charge or fee, or has merchandise for sale, must be approved and licensed by the Clark County Business License Department. A copy of the certificate must be presented to the Catering Office two (2) weeks prior to the event.

LIABILITY

You agree to protect, indemnify, defend, and hold harmless Monte Carlo and its employees and agents against all claims, losses or damage to persons or property, government charges, fines, or costs (including reasonable attorney's fees) arising out of or connected with your function or the function room, except those claims arising out of the sole gross negligence or willful misconduct of Monte Carlo.

OBLIGATIONS

If our obligations under this agreement are not met for any reason beyond our control, our failure is completely excused, we may cancel this agreement by returning your deposit. The following is a partial list of events that if they occur, would be considered reasons beyond our control: fire, extreme weather, strikes, labor disputes, accidents, government restrictions on travel, unavailability of goods or supplies, acts of war, and acts of God. If for any reason a reserved function room is not available for the function, another function room of comparable quality will be substituted.

GUARANTEES

Guarantees for all functions must be received by the Catering Office at least three (3) business days prior to the function. If no guarantee is received, the last received number of guests will be used as a guarantee. You will be charged the guaranteed number, or the number of guests actually served, whichever is greater. In addition, we will not be obligated to serve or set for more than 3% above your guaranteed number.

TAX AND GRATUITY

All Food and Beverage prices are subject to Nevada state sales tax and service charge. Tax exempt organizations must furnish a certificate of exemption to the Catering Office at least two weeks prior to the function.

SERVICE CHARGES AND MINIMUMS

Reception menus must meet a \$45 per person minimum (minimum of 50 guests) in food and beverage, excluding taxes and gratuity.

FOOD AND BEVERAGE

All Food and Beverage prices listed are current and are subject to change without notice. Monte Carlo Catering Department will be the sole provider of all food and beverages served in the function room. No food or beverages may be removed from the function room by you or your guests.

DEPOSIT AND PAYMENT

A non-refundable deposit of \$500 is required to reserve function rooms. Unless credit has been established in advance with Monte Carlo, the remainder is due two weeks prior to the function by cashier's check or money order.

You agree that by signing the banquet check for food, beverage and/or services, you acknowledge the fact that there is no dispute over such services and are solely responsible for the payment of the total amount due.

DISPLAYS, SIGNS AND DECORATIONS

Displays, signs and decorations may not be used unless and until Monte Carlo gives written approval for them. Affixing any materials to the walls, floors, ceilings, or furnishings is not permitted. Any banners that need to be displayed will be hung by Monte Carlo staff for a charge of \$40 per banner. Any signs to be displayed or hung in the function rooms must be of professional quality. Any decorations using candles or flames must first be approved two weeks prior to function by the Catering Department.