

DINNER ENTRÉE SELECTIONS

*All Dinner Entrée selections include
Fresh house salad, rolls with butter and dessert
Coffee, decaffeinated coffee, water and iced tea*

*Dressings available for salads include:
House vinaigrette, Ranch, Italian, Bleu Cheese or Thousand Island*

25 person minimum

CHICKEN PARMESAN

\$23.95 per person

Breaded chicken breast smothered in marinara sauce, and topped with mozzarella and parmesan cheeses

CHICKEN MEDITERRANEAN

\$24.95 per person

Chicken breast stuffed with spinach, artichokes, Fontina cheese, and crab topped in scampi butter sauce

PORK TENDERLOIN

\$24.95 per person

Bacon wrapped pork tenderloin medallions with apple brandy sauce served with garlic mashed potatoes and fresh vegetables

KING SALMON

\$25.95 per person

Grilled wild salmon filet served with Shiitake mushrooms and leeks in a Balsamic butter sauce with a wild rice blend and sautéed fresh vegetables

STUFFED SALMON

\$27.95 per person

Wild salmon with crab stuffing in a pepper jack sauce with saffron rice and fresh vegetables

DINNER ENTRÉE SELECTIONS – CONTINUED

25 person minimum

ROAST PRIME RIB OF BEEF

\$27.95 per person

Tender roasted prime rib of beef (10 oz. cut) accompanied by our Jack Daniels Au Jus, served with Chef's potatoes and seasonal fresh vegetables

THE NEW YORKER

\$29.95 per person

USDA Choice New York Steak (12 oz. center cut) with peppercorn sauce, served with sour cream and chive mashed potatoes and seasonal fresh vegetables

VEGETARIAN WELLINGTON

\$23.95 per person

Roasted vegetables layered with fresh herbs and jack cheese in a puff pastry shell

GRILLED FILET MIGNON

\$32.95 per person

USDA Choice charbroiled filet (8 oz.) topped with zinfandel sauce and served over basil mashed potatoes with vegetables du jour

CHICKEN BREAST WITH SALMON

\$28.95 per person

Boneless breast of chicken with citrus glaze paired with a wild salmon filet with shiitake mushrooms and a balsamic reduction, served with caramelized parsnip and potato puree and tri-color carrots

DINNER ENTRÉE SELECTIONS – CONTINUED
25 person minimum

CHICKEN AND FILET DUET

\$29.95 per person

Grilled petite filet and a boneless chicken breast served with roasted pepper coulis, steakhouse mashed potatoes, and seasonal fresh vegetables

PRAWNS AND FILET DUET

\$33.95 per person

Charbroiled filet maitre'd and Shrimp Scampi served with saffron rice and vegetables du jour

DINNER BUFFETS

Dinner Buffet service is provided for one hour

Extended service is available for an additional cost per person.

All Dinner Buffets include

Coffee, decaffeinated coffee, iced tea and water

Dressings available for salads include:

House vinaigrette, Ranch, Italian, Bleu Cheese or Thousand Island

50 person minimum

RENO VISTA BUFFET

\$23.95 per person

Fresh fruit compote

Mixed greens with choice of two (2) dressings

Pasta salad primavera

Roasted garlic red potatoes

Fresh vegetable medley

Roasted chicken breast

Beef Stroganoff with buttered noodles

Salmon with Shiitake mushrooms

Freshly baked rolls with butter

Pecan bars and chocolate fudge cake

WILD WEST BARBECUE BUFFET

\$24.95 per person

Mixed greens with choice of two (2) dressings

Country potato salad

Coleslaw

Parmesan roasted Yukon Gold potatoes

Corn on the cob

Mesquite chicken

BBQ baby back ribs

Hot links

Pulled pork

Jalapeño cheese bread and corn bread with butter

Warm apple cobbler with whipped cream

DINNER BUFFETS – CONTINUED

50 person minimum

CHEF'S CHOICE BUFFET

\$23.95 per person

Fresh fruit compote
Two (2) salads
Sautéed fresh vegetables
Chef's choice of potato
Chef's choice of pasta
Two (2) hot entrées
Assorted freshly baked rolls and butter
Chef's choice of dessert

SOUTHWEST BUFFET

\$24.95 per person

Fresh fruit compote
Mixed greens with choice of two (2) dressings
Tri-color Tortilla chips with roasted tomato salsa and guacamole
Beef or chicken Fajitas with warm flour tortillas
Mesquite chicken
Chicken Enchiladas with black olives, green onions, and Ranchero sauce
Arizona rice
Borracho beans
Jalapeño corn muffins with butter
Tres Leches cake, caramel Flan, and apple burritos

DINNER BUFFETS – CONTINUED

50 person minimum

CIRCUS ITALIANO BUFFET

\$27.95 per person

Fresh fruit medley
Classic Caesar salad
Assorted Bruschettas
Italian Antipasto platter
Pasta salad primavera
Caprese salad fresh mozzarella and ripe tomatoes with basil in a Balsamic Vinaigrette
Matchstick vegetables
Tortellini Alfredo
Potatoes a la Amici
Chicken Parmesan
Snapper Picatta
Italian beef short ribs
Italian breadsticks and fresh baked rolls with butter
Tiramisu and Italian Wedding cookies

ASIAN BUFFET

\$27.95 per person

Fresh fruit medley
Chinese chicken salad
Vegetable Chow Mein
Steamed white and Fried rice
Peppered Pork
Braised tofu with seasonal greens
Sweet & Sour chicken
Mongolian Beef
Freshly baked rolls with butter
Almond Flan, Mandarin Cheesecake, and Fortune Cookies

DINNER BUFFETS – CONTINUED

50 person minimum

MEXICAN FIESTA BUFFET

\$23.95 per person

Fresh fruit medley
Tortilla chips
Jalapeños en Escabeche
Arroz a la Mexicana
Pinto beans
Warm flour tortillas
Rotisserie chicken
Orange Cumin Carne Asada
Puerco Chile Verde
Salsa bar with chopped onions and cilantro
Tres Leches Cake and Caramel Flan

HAWAIIAN LUAU BUFFET

\$31.95 per person

Fresh sliced fruit mirror
Mixed greens with Passion Fruit Vinaigrette
Melon carvings
Exotic tropical fruit display
Macaroni salad
Chicken salad
Tortellini salad
Ahi Poke with taro chips
Kahlua pork in banana leaves
Salmon with Shiitake mushroom sauce
Chicken Lau Lau
Crab Cakes with Chile Lime Aloha sauce
Grilled beef kabob with Ginger and Maui Onion sauce
Steamed white rice
Island Style fried rice
Kona oyster mushrooms with tofu, carrots and snow peas
Freshly baked rolls with butter
Key Lime pie and Mauna Kea Molten Chocolate cake