

CIRCUS CIRCUS®

R E N O

An MGM Resorts International Destination

circusreno.com

**Catering
and
Audio Visual Menu**

Please add Nevada state sales tax of 7.725% and a 17.50% gratuity to all food pricing.

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CONTINENTAL BREAKFAST SELECTIONS

All Continental Breakfasts are priced for one hour of service.

Choice of juice (Orange, Apple, or Cranberry)

Coffee, decaffeinated coffee, regular or hot tea Station.

Sliced seasonal fruit

20 person minimum

CONTINENTAL BREAKFAST

\$11.95 per person

Choice of two (2) chilled juices

Coffee Cake, Freshly baked Danish pastries and Morning Glory muffins

Butter and preserves

THE HEALTHY CHOICE

\$12.95 per person

Choice of two (2) chilled juices

Assorted low fat yogurts

Instant hot cereals

Granola with low fat milk

Freshly baked Morning Glory muffins, bran muffins, and bagels

Butter, preserves, and cream cheese

DELUXE CONTINENTAL BREAKFAST

\$13.95 per person

Choice of three (3) chilled juices

Breakfast cereals with low fat milk

Home-style oatmeal with brown sugar and raisins

Assorted low fat yogurts

Choice of three (3) freshly baked pastries

(Croissants, Morning Glory Muffins, bran muffins, Coffee Cake, donuts, bagels, scones or apple turnovers)

Butter, preserves, and cream cheese

PLATED BREAKFAST SELECTIONS

All Plated Breakfasts include

Choice of juice (Orange, Apple, or Cranberry)

Coffee, decaffeinated coffee, regular or hot tea Station.

Sliced seasonal fruit

20 person minimum

SIERRA PANCAKE BREAKFAST

\$12.95 per person

Fluffy buttermilk pancakes

Choice of sausage links, or smoked bacon

Whipped butter and maple syrup

SUNRISE BREAKFAST

\$13.95 per person

Fluffy scrambled eggs

Choice of one (1) sausage links, smoked bacon, or sugar cured ham

Breakfast potatoes

Family-style fresh pastry assortment

CROISSANT BREAKFAST SANDWICH

\$13.95 per person

Freshly baked croissant filled with fluffy scrambled eggs, cheddar cheese, and

Canadian bacon

Breakfast potatoes

Family-style fresh pastry assortment

ONE CLUB BREAKFAST

\$13.95 per person

French toast with maple syrup

Choice of one (1) sausage links, smoked bacon, or sugar cured ham

MIRAGE BREAKFAST

\$14.95 per person

Cheese blintz with warm strawberry sauce

Fluffy scrambled eggs

Choice of one (1) sausage links, smoked bacon, or sugar cured ham

BREAKFAST BUFFETS

Buffet service is provided for one hour.

Extended service is available for an additional cost per person.

All Breakfast Buffets include

Choice of juice (Orange, Apple, or Cranberry)

Coffee, decaffeinated coffee, regular or hot tea

20 person minimum

HEALTHY BREAKFAST BUFFET

\$15.95 per person

Choice of two (2) chilled juices

Sliced seasonal fruit

Sliced vine ripened tomatoes

Freshly baked Morning Glory muffins, bran muffins, and bagels

Butter, preserves, and cream cheese

Assorted low fat yogurts

Granola with fresh berries

Instant hot cereals with brown sugar and skim milk

Scrambled Egg Beaters® with seasonal vegetables

Turkey sausage links

Pico de Gallo

TRADITIONAL BREAKFAST BUFFET

\$16.95 per person

Choice of two (2) chilled juices

Sliced seasonal fruit

Freshly baked coffee cake, muffins, and scones

Fluffy scrambled eggs

Choice of one (1) sausage links, smoked bacon, or sugar cured ham

Breakfast potatoes

Country gravy and biscuits

French toast with whipped butter and maple syrup

Butter and preserves

CHEF'S CHOICE BREAKFAST BUFFET

\$14.95 per person

Choice of Two Chilled Juices: Orange, Cranberry or Apple

Coffee Cake, Muffins and Scones with Butter and Preserves

Sliced Seasonal Fruit with Yogurt

Fluffy Scrambled Eggs

Chef's Choice of One: Smoked Bacon, Sausage Links or Sugar Cured Ham

Breakfast Potatoes

Coffee, Decaffeinated Coffee and Hot Tea

BREAKFAST BUFFETS – CONTINUED

COUNTRY BREAKFAST BUFFET

\$17.95 per person

Choice of two (2) chilled juices
Sliced seasonal fruit
Assorted Danish, pastries, and coffee cake
Fluffy scrambled eggs
Choice of one (1) sausage links or smoked bacon
Grilled boneless pork loin chops
Country gravy and freshly baked biscuits
Grilled sliced red potatoes
Butter and preserves

SOUTH OF THE BORDER BREAKFAST BUFFET

\$17.95 per person

Choice of two (2) chilled juices
Sliced seasonal fruit with pineapple spears
Assorted freshly baked Mexican pastries
Fluffy scrambled eggs with Chorizo and salsa Ranchera
Choice of one (1) sausage links, smoked bacon, or sliced grilled ham
Refried beans and warm flour tortillas
Menudo Bar with condiments
Grilled diced potatoes with green chilies
Salsa Bar

Upgrade options for an additional \$2 per person– Quiche Lorraine or Cheese blintz with warm strawberry sauce

BREAKFAST BUFFETS – CONTINUED

CHAMPAGNE BRUNCH BUFFET

\$24.95 per person

Choice of two (2) chilled juices

Assorted Danish, pastries, coffee cake, muffins, and bagels

Fresh fruit compote

Yogurt

Granola bar

Fluffy scrambled eggs primavera

Sausage links and smoked bacon

Quiche Lorraine

Rotisserie chicken

Roasted baby red potatoes

Caprese salad fresh mozzarella and ripe tomatoes with basil in a Balsamic

Vinaigrette

Tri-color pasta salad

Cheese Tortellini with roasted corn, tomatoes and basil cream

Warm rice pudding with caramel sauce

Caramel bread pudding

Oatmeal raisin cookies

Champagne Toast

OMELET ACTION STATION

*Can be added to any breakfast buffet for an **additional \$3.95 per person***

20 person minimum

One Chef per 25 people at \$50.00 per Chef

Omelets cooked to order include the following items:

Diced ham

Sausage links

Bay shrimp

Smoked bacon

Fresh tomatoes

Diced onions

Sautéed mushrooms

Diced bell pepper

Cheddar and jack cheeses

LUNCH ENTRÉE SELECTIONS

All Lunch Entrée selections include

Choice of soup or 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 CAESAR SALAD

\$15.95 per person

A classic Caesar composed of crisp romaine leaves, Caesar dressing, grilled chicken breast, freshly made garlic croutons, and shaved Parmesan cheese

Suggested Soup: Albondigas

FISHERMAN'S WHARF SEAFOOD LOUIE

\$17.95 per person

Crisp iceberg lettuce with carrots and red cabbage, garnished with sliced egg, tomato wedges, and bell pepper rings topped with your choice of crab or bay shrimp and a creamy brandied Louie sauce

Suggested Soup: Creamy New England Clam Chowder

COBB SALAD

\$15.95 per person

Chicken breast, bacon, tomatoes, avocado, cucumber, boiled eggs, and bleu cheese crumbles over crisp greens served with your choice of dressing

Suggested Soup: Chicken Noodle

LUNCH ENTRÉE SELECTIONS – CONTINUED

25 person minimum

SOUTHWESTERN CHICKEN SALAD SANDWICH

\$15.95 per person

Tender bits of chicken breast mixed with mild California chilies, crunchy celery, and a zesty Southwest dressing with a side of jicama slaw
Served on your choice of roll or Croissant with sliced tomatoes, pickles, and leaf lettuce

THE VERDI

\$16.95 per person

Boneless skinless chicken breast (6oz.) in an egg and parmesan batter grilled and topped with lemon caper butter sauce served with a wild and long grain rice blend and a fresh vegetable medley

PASTA PRIMAVERA

\$15.95 per person

Roasted seasonal vegetables in a light garlic sauce with fresh basil & freshly grated parmesan cheese

LASAGNA AL FORNO

\$16.95 per person

Spinach and egg pasta sheets layered in rich meat sauce, ricotta cheese, fresh herbs, spinach and mozzarella cheese served with fresh steamed broccoli

SMOKED CHICKEN BURRITO

\$15.95 per person

Fresh smoked chicken breast with black beans, roasted corn, onions, and tomatoes topped with Salsa Verde and our very own four cheese blend served with Arizona rice, Borracho beans and Chef's choice vegetables

LUNCH ENTRÉE SELECTIONS – CONTINUED

25 person minimum

GRILLED PORTOBELLO SANDWICH

\$15.95 per person

Marinated, oven roasted Portobello mushroom with eggplant, zucchini, red onions, and yellow squash topped with fire roasted tomato pesto and finished with Provolone cheese served on a Ciabatta roll accompanied by bowtie pasta salad

MARGARITA CHICKEN

\$16.95 per person

Boneless breast of chicken marinated in gold Tequila and lime juice and charbroiled with garlic and cilantro served over Arizona rice, with a green chile and cheese Tamale and Chef's choice vegetables

CHICKEN FOCCACIA SANDWICH

\$15.95 per person

Marinated chicken breast and roasted vegetables on Foccacia bread with garlic aioli served with a side of Tortellini salad

GRILLED SALMON FLORENTINE

\$17.95 per person

Atlantic salmon with lemon, garlic, fresh herbs and sautéed fresh vegetables served with a wild rice blend and fresh vegetables

CHARBROILED TOP SIRLOIN

\$18.95 per person

Bacon wrapped top sirloin, topped with wild mushroom compote served over horseradish mashed potatoes and vegetables du jour

SIERRAVILLE

\$18.95 per person

USDA Choice New York steak with roasted fresh vegetables, onions, and mushrooms in a red wine tomato sauce over penne pasta

LUNCH ENTRÉE SELECTIONS – CONTINUED

25 person minimum

THE ORIENT (DUET LUNCHEON)

\$18.95 per person

A tender hoisin strip steak and a Teriyaki chicken breast served with a steamed pork bun, combination fried rice and stir fried vegetables with Mandarin cheesecake and fortune cookie for dessert

DELI SANDWICH BOX LUNCH

\$15.95 per person

Choice of roast beef, turkey or ham on a freshly baked sandwich roll served with a piece of fresh fruit, chips, a pickle spear, and a freshly baked Monster cookie, bottled water

COLD FRIED CHICKEN BOX LUNCH

\$15.95 per person

Two pieces of crisp fried chicken served with side of coleslaw or country potato salad, a pickle spear, corn bread muffin with butter and honey, and a fudge brownie, bottled water

LUNCHEON BUFFETS

Luncheon Buffet service is provided for one hour.

Extended service is available for an additional cost per person.

All Luncheon Buffets include

Coffee, decaffeinated coffee, iced tea and water

Dressings available for salads include:

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

25 person minimum

MAIN STREET DELI LUNCHEON

\$17.95 per person

Roast beef, turkey breast, smoked ham, salami, and pastrami

Assorted cheeses

Assorted freshly baked rolls

Fresh condiment tray

Country potato salad

Coleslaw

Pasta salad primavera

Freshly baked cookies and brownies

CHEF'S CHOICE BUFFET

\$18.95 per person

Fresh fruit compote

Two (2) salads

Fresh sautéed vegetables

Chef's choice potato

Chef's choice pasta

Two (2) hot entrées

Assorted freshly baked rolls with butter

Chef's choice dessert

LUNCHEON BUFFETS – CONTINUED

25 person minimum

SOUP AND SALAD BUFFET

\$17.95 per person

Fresh fruit medley
Soup du Jour or creamy New England Clam Chowder
Mixed greens with choice of dressing
Marinated mushroom salad
Enchilada chicken salad
Bay shrimp salad
Country potato salad
Chinese chicken salad
Assorted freshly baked rolls with butter
Freshly baked lemon bars

MOUNT ROSE BUFFET

\$20.95 per person

Sliced seasonal fruit
Mixed greens with choice of two (2) dressings
Pasta salad primavera
Marinated tomato and cucumber salad
Fresh vegetables
Roasted Yukon Gold potatoes
Corn on the cob
Tortellini Alfredo
Buttermilk fried chicken
Grilled pork chops with caramelized onions
Assorted freshly baked rolls with butter
Pastry Chef's choice dessert selection

LUNCHEON BUFFETS – CONTINUED

25 person minimum

AMICI'S ITALIAN BUFFET

\$20.95 per person

Sliced seasonal fruit

Mixed greens with choice of two (2) dressings

Pasta and white bean soup

Caprese salad fresh mozzarella and ripe tomatoes with basil in a Balsamic

Vinaigrette

Portobello mushroom Tortellini with porcini mushroom sauce

Cheese-filled ravioli with meat sauce

Chicken Picatta

Italian roasted salmon

Toasted garlic bread

Pastry Chef's choice Italian pastry selection

TEXAS BARBECUE BUFFET

\$19.95 per person

Fresh fruit medley

Mixed greens with choice of two (2) dressings

Country potato salad

Roasted red potatoes with onions and peppers

Chef's choice vegetables

Rotisserie chicken

BBQ beef short ribs with open-pit BBQ sauce

Grilled hot links

Freshly baked corn bread with butter

Peach and berry crisp with whipped cream

LUNCHEON BUFFETS – CONTINUED

25 person minimum

SOUTH OF THE BORDER BUFFET

\$19.95 per person

Romaine lettuce with crispy tortilla strips, cotija cheese, with Jalapeño Ranch dressing

Vegetables en Escabeche

Beef and chicken fajitas with warm flour tortillas

Baked white fish Veracruz

Chicken Enchiladas with Suissa sauce, olives, and cheese

Arroz Mexicano

Refried beans

Salsa bar

Tres Leches Cake, Queso Flan, and Churros

ASIAN BUFFET

\$19.95 per person

Fresh fruit medley

Egg Rolls with Sweet & Sour sauce

Steamed pot stickers

Steamed white and House Fried rice

Oyster sauce beef

Chicken Adobo

Shrimp with snow peas

Stir Fried vegetables

Pancit noodles

Lychee cheesecake

Fortune cookies

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

\$25.95 per person

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

CHICKEN MEDITERRANEAN

\$26.95 per person

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

PORK TENDERLOIN

\$26.95 per person

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

KING SALMON

\$27.95 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

\$29.95 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

\$29.95 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

\$31.95 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

\$25.95 per person

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

GRILLED FILET MIGNON

\$35.95 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

\$30.95 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

CHICKEN AND FILET DUET

\$31.95 per person

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

PRAWNS AND FILET DUET

\$35.95 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

\$25.95 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

\$26.95 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

\$25.95 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

\$26.95 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

CIRCUS ITALIANO BUFFET

\$29.95 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

DINNER BUFFETS – CONTINUED

50 person minimum

ASIAN BUFFET

\$29.95 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

MEXICAN FIESTA BUFFET

\$25.95 per person

Fresh fruit medley

Tortilla chips

Jalapeños en Escabeche

Arroz a la Mexicano

Pinto beans

Warm flour tortillas

Rotisserie chicken

Orange Cumin Carne Asada

Carne de Puerco en Chile Verde

Salsa bar with chopped onions and cilantro

Tres Leches Cake and Caramel Flan

DINNER BUFFETS – CONTINUED

50 person minimum

HAWAIIAN LUAU BUFFET

\$33.95 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

HORS D'OEUVRES A LA CARTE

Minimums will apply.

COLD SELECTIONS

Fresh fruit kabobs ***\$21.00 per dozen***

Belgian endive with herb brie ***\$21.00 per dozen***

Deviled eggs ***\$21.00 per dozen***

Stuffed artichokes with bay shrimp ***\$24.00 per dozen***

Bruschetta (toasted French bread with tomato and basil) ***\$27.00 per dozen***

Southwestern Roll Up ***\$27.00 per dozen***

Roast beef roll with horseradish cream cheese ***\$27.00 per dozen***

Smoked salmon and cream cheese on a mini bagel ***\$30.00 per dozen***

Jumbo prawns served with cocktail sauce and lemon ***\$33.00 per dozen***

Antipasto skewers

Mozzarella, olives, artichokes, and sundried tomatoes ***\$27.00 per dozen***

Prosciutto and melon ***\$30.00 per dozen***

English tea finger sandwiches (Assorted selections include) ***\$24.00 per dozen***

Ham mousse, cucumber, salami, egg salad and smoked salmon

HORS D'OEUVRES A LA CARTE - CONTINUED

Minimums will apply

COLD SELECTION – CONTINUED

Deluxe Assorted Canapés

Salami cornets with green olive and cream cheese, shrimp with cocktail sauce, chicken salad on a cracker, artichokes with red peppers, Cheddar cheese with smoked almonds, ham horns with ham mousse

\$24.00 per dozen

Fresh crudités tray with dip

25 person - \$60.00

50 person - \$125.00

100 person - \$250.00

Antipasto platter - Marinated vegetables and imported cheeses

25 person - \$75.00

50 person - \$150.00

100 person - \$300.00

Domestic and imported cheese tray

25 person - \$85.00

50 person - \$175.00

100 person - \$350.00

Sliced seasonal fruit platter

25 person - \$75.00

50 person - \$150.00

100 person - \$300.00

Domestic cheese, fruit and cracker Tray

25 person - \$100.00

50 person - \$200.00

100 person - \$400.00

Deli platter Assorted meats and cheeses with freshly baked rolls

25 person - \$115.00

50 person - \$235.00

100 person - \$475.00

HORS D'OEUVRES A LA CARTE

Minimums will be based on the amount of guests attending

HOT SELECTIONS

Swedish meatballs ***\$18.00 per dozen***

Breaded chicken drumettes ***\$18.00 per dozen***

Mini Quiches ***\$21.00 per dozen***

Thai Chicken satay with peanut dipping sauce ***\$30.00 per dozen***

Mini Beef Wellingtons ***\$33.00 per dozen***

Italian sausage wrapped in pastry ***\$30.00 per dozen***

Served with hot mustard

Mini bratwurst wrapped in pastry ***\$30.00 per dozen***

Served with hot mustard

Egg Rolls ***\$24.00 per dozen***

Chili dipping sauce and hot mustard

Shu Mai ***\$24.00 per dozen***

Buffalo chicken wings ***\$24.00 per dozen***

Served with celery and Ranch dressing

Cream Cheese Poppers ***\$21.00 per dozen***

Stuffed mushrooms ***\$24.00 per dozen***

Mini burritos (beef or Mesquite chicken) ***\$24.00 per dozen***

Quesadillas ***\$27.00 per dozen***

Garlic chicken, four cheese, or Portobello mushroom

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HORS D'OEUVRES A LA CARTE

Minimums will apply

HOT SELECTION – CONTINUED

Chicken and vegetable kabobs ***\$30.00 per dozen***

Coconut chicken skewers ***\$30.00 per dozen***

Tequila barbecue prawns ***\$33.00 per dozen***

Bacon wrapped scallops ***\$33.00 per dozen***

Jumbo Gulf Prawns Azteca ***\$33.00 per dozen***

Texas Gulf Crab Cakes ***\$33.00 per dozen***

One (1) pound of tortillas chips with one (1) quart of salsa ***Serves 10
\$15.00***

One (1) pound of potato chips with Ranch dip ***Serves 10
\$15.00***

One (1) pound of pretzels ***Serves 10
\$12.00***

HORS D'OEUVRES RECEPTION

50 person minimum

All Hors d'oeuvres Receptions are priced for one (1) hour of service.

Extended service is available for an additional cost per person.

Additional charge of \$50.00 per hour per attendant.

Due to these receptions being priced as cocktail parties, there are no beverages included with the food.

SOUTHWESTERN SAMPLER

\$17.95 per person

Tri color tortilla chips with four salsa sampler

Guacamole and sour cream

Rum soaked pineapple spears

Cream Cheese Poppers

Mini beef and chicken burritos

Four cheese and Mesa Grill Quesadillas

Southwestern Egg Rolls

PIZZA PARTY

\$15.95 per person

Assorted freshly baked pizzas

Italian salad with olives, pepperoncini, and red onion served with Italian dressing

Garlic breadsticks

PASTA RECEPTION

\$15.95 per person

Assorted crudités tray with dip

Choice of two (2) pastas: Penne with Marinara sauce, Tortellini a la Carbonara,

Tagliatelle with Pesto sauce and Pasta Bolognese

Freshly baked breadsticks

HORS D'OEUVRES RECEPTION - CONTINUED

50 person minimum

DESSERT RECEPTION

\$13.95 per person

Chocolate fountain with assorted fruit, pound cake, pretzels, and marshmallows
Assorted Petit Fours
Lemon bars and pecans bars
Praline cheesecake squares

TAILGATE PARTY

\$17.95 per person – Priced for two (2) hours of service

Buffalo wings with celery and Ranch dip
Barbecue pulled pork sandwiches on freshly baked rolls
Hot dogs and bratwurst with condiments
Coleslaw
Pretzels and tortillas chips with salsa
Freshly baked blondies and brownies
Jell-O® shots available for an additional \$1.00 per person
(All guests must be over 21 years of age)

ITALIAN SAMPLER

\$16.95 per person

Antipasto skewers
Sliced seasonal fruit
Assorted Bruschettas
Italian sausage stuffed mushrooms
Chicken Vesuvio
Italian meatballs
Cheese Tortellini
Rosemary asiago cheese straws

MANDALAY RECEPTION

\$16.95 per person

Sliced seasonal fruit
Domestic cheeses served with crackers
Assorted crudités with Ranch dip
Smoked salmon and cream cheese served on herbed toast
Chicken and vegetable skewers
Bacon wrapped scallops
Freshly baked cheese straws

A LA CARTE CARVING STATIONS

Roast whole tenderloin of beef ***\$9.00 per person***

Roasted prime rib ***\$8.00 per person***

Smoked Virginia Ham ***\$5.50 per person***

Roasted turkey breast ***\$5.50 per person***

Seasoned roast beef ***\$5.75 per person***

A LA CARTE REFRESHMENTS

BEVERAGES

House Blend coffee or

Decaffeinated coffee ***\$26.00 per gallon***

Regular tea ***\$2.50 per bag***

Herbal tea ***\$2.50 per bag***

Milk ***\$2.25 per pint***

Soda (Pepsi products) ***\$2.75 per bottle (20oz)***

Bottled water ***\$2.50 per bottle (16oz)***

Juice (Orange, Cranberry, or Apple) ***\$2.95 per bottle
or \$32.00 per gallon***

Iced tea ***\$26.00 per gallon***

Lemonade ***\$28.00 per gallon***

Fruit punch ***\$28.00 per gallon***

Hot chocolate ***\$2.25 per packet***

Sparkling cider ***\$10.00 per bottle***

A LA CARTE REFRESHMENTS – CONTINUED FRESH FROM THE BAKERY

Freshly baked Deli cookies ***\$18.00 per dozen***

One dozen minimum per flavor

(Macaroon, chocolate chip, oatmeal raisin, peanut butter
and double chocolate)

Assorted bagels with cream cheese ***\$25.00 per dozen***

Pastry Chef's Danish ***\$24.00 per dozen***

Croissants ***\$24.00 per dozen***

Brownies ***\$16.00 per dozen***

Individual Coffee Cakes ***\$16.00 per dozen***

Pecan bars ***\$26.00 per dozen***

Lemon bars ***\$26.00 per dozen***

FRUIT, NUTS AND MORE

Granola bar, Nutri-Grain® bar or PowerBar® ***\$24.00 per dozen***

Regular and non-fat yogurt ***\$24.00 per dozen***

Assorted mixed nuts ***\$20.00 per pound***

Chocolate covered strawberries ***\$36.00 per dozen***

Assorted candy bars ***\$24.00 per dozen***

BREAK PACKAGES

MANDALAY MEETING BREAK PACKAGE #1

\$17.00 per person

Continental Breakfast-served for one hour

Choice of one (1) chilled juice

(Orange, Apple, or Cranberry)

Fresh fruit compote

Assorted coffee cake, muffins, and Danish

Butter and preserves

Coffee, decaffeinated coffee, and hot tea

Morning Break-served for one half hour

Bottled waters

Assorted soft drinks

Coffee, decaffeinated coffee, regular, and hot teas

Afternoon Break-served for one half hour

Assorted freshly baked cookies

Bottled waters

Assorted soft drinks

MANDALAY MEETING BREAK PACKAGE #2

\$20.00 per person

Continental Breakfast-served for two hours

Choice of one (1) chilled juice

(Orange, Apple, or Cranberry)

Fresh fruit compote

Assorted coffee cake, muffins, and Danish

Butter and preserves

Coffee, decaffeinated coffee, regular, and hot teas

Morning Break-served for one half hour

Bottled waters

Assorted soft drinks

Coffee, decaffeinated coffee, regular, and hot teas

Afternoon Break-served for one half hour

Freshly baked cookies

Sliced seasonal fruit

Assorted soft drinks

Bottled waters

Coffee, decaffeinated coffee, regular, and hot teas

BREAK PACKAGES – CONTINUED
NUTRITION BREAK-served for one half hour

\$8.95 per person

Granola bar or PowerBar®
Sliced seasonal fruit
Bottled waters
Assorted juices

ICE CREAM SOCIAL-served for one half hour

\$9.95 per person

Assorted novelty ice creams
Bottled water
Assorted sodas
Coffee and decaffeinated coffee

ICE CREAM SUNDAE BREAK-served for one half hour

\$11.95 per person

Chocolate and vanilla ice creams
Caramel, strawberry, chocolate, and butterscotch toppings
Toasted almonds, sprinkles, crushed Oreos®, M&M's®, and Heath Bars®
Bottled water
Assorted sodas

SIERRA SPA BREAK

\$9.95 per person

Individual non-fat yogurts
Granola
Sliced seasonal fruit
Assorted crudités with Ranch dip
Bottled water
Assorted sodas

CHILDREN'S MENUS

Children 11 years and under

All children's menus are plated and priced at \$10.00 for lunch and \$14.00 for dinner. These can be substituted with any plated meal choice. All meals will be served with the dessert choice for the group. One children's menu per banquet. All children's menus will be served with a fresh fruit cup.

SPAGHETTI & MEATBALLS

Spaghetti and ground beef meatballs served with garlic bread

INDIVIDUAL PIZZA MEAL

Pepperoni or cheese

CHICKEN TENDER MEAL

Chicken tenders with BBQ sauce and Sweet & Sour sauce served macaroni and cheese

Circus Circus Reno Holiday Menus

Traditional Holiday Feast

Creamy Corn and Potato Chowder

Tossed Green Salad with House Dressing

*Roast Tom Turkey with Sourdough Stuffing
Honey Glazed Yams
Mashed Potatoes and Giblet Gravy*

*Mom's Pumpkin Pie with Whipped Cream
\$25.95++ per person*

Winter Delight

Caesar Salad topped with Bay Shrimp

Creamy Corn and Potato Chowder

*Chicken Florentine with Fontina Cheese
Wild Rice Blend
Hazelnut Butter Green Beans*

*Christmas Spice Cake with Orange Sauce
\$26.95++ per person*

Holiday Extravaganza

Shrimp Cocktail

Baby Greens Salad with House Dressing

*Roast Prime Rib of Beef served with Au Jus and Creamed Horseradish
Oven Roasted Red Potatoes
Fresh Broccoli Polonaise*

*Individual Buche de Noel
\$35.95++ per person*

All dinners include freshly baked rolls with butter, coffee, decaffeinated coffee and iced tea. Please add Nevada state sales tax of 7.725% and a 17.50% gratuity to all pricing.

Holiday Buffet Selections

(50 Minimum)

Holiday Buffet 1

*Crisp Greens with Condiments and
Choice of two Salad Dressings
Ambrosia Salad
Pasta Salad
Fresh Fruit Mirror*

*Oven Roasted Salmon with
Lemon Butter Sauce
Beef Stroganoff / Buttered Noodles*

Mashed Potatoes with Giblet Gravy

*Glazed Sweet Potatoes
Fresh Vegetable Medley*

*Whole Tom Turkey Carving Station
With Cranberry and Tangerine Compote*

Freshly Baked Dinner Rolls

*Mom's Pumpkin Pie with Whipped Cream
Apple Pie*

Coffee, Decaffeinated Coffee & Iced Tea

\$29.95 ++ per person

Holiday Buffet 2

*Crisp Greens with Condiments and
Choice of two Salad Dressings
Italian Pasta Salad
Green Bean Salad
Fresh Fruit Mirror*

*Baked White Fish with shrimp butter
Baked Ham with Madeira Sauce*

*Mashed Potatoes with Giblet Gravy
Wild Rice Pilaf
Sourdough Stuffing*

*Fresh Vegetable Medley
Glazed Sweet Potatoes*

*Whole Tom Turkey Carving Station
With Cranberry and Tangerine Compote*

Freshly Baked Dinner Rolls

*Chocolate Buche Noel
Freshly Baked Christmas Cookies*

Coffee, Decaffeinated Coffee & Iced Tea

\$27.95++per person

Please add Nevada state sales tax of 7.725% and a 17.50% gratuity to all pricing.