

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea (20 servings)	\$52/gallon
Orange, Apple, Tomato, Pineapple, Cranberry, and Grapefruit Juice (8 servings)	\$28/quart
Tropical Fruit Punch or Lemonade (20 servings)	\$52/gallon
Assorted Soft Drinks	\$3.75 each
Monte Carlo Spring Water	\$4 each
Champagne Punch with Fresh Fruit Garnish (20 servings)	\$65/gallon
Regular or Chocolate Milk	\$4 each
Whole Fresh Seasonal Fruit	\$50/dozen
Assorted Individual Granola Bars	\$4 each
Assorted Individual Fruit Yogurts	\$4.50 each
Deluxe Miniature Sandwiches	\$54/dozen
Mixed Nuts	\$40/pound
Pretzels, Potato Chips or Tortilla Chips with Choice of Salsa, Onion Dip or Herb Dip (20 servings)	\$54/bowl
Bottled Juices	\$5 each
Assorted Ice Cream Bars or Low-Fat Fruit Yogurt Bars	\$5.75 each
Assorted Energy Bars	\$5 each
Assorted Candy Bars	\$3.50 each
Assorted Fresh-Squeezed Juices and Smoothies (Bottled)	\$5.75 each
Starbucks Frappuccino (Bottled)	\$5.75 each
Flavored Iced Tea (Bottled)	\$5.75 each
Energy Drinks	\$5.75 each
Assorted Dried Fruit (Individual Bags)	\$5.75 each
Trail Mix (Individual Bags)	\$5.75 each
White Chocolate-Covered Popcorn (Individual Bags)	\$5.75 each

Assorted Freshly Baked Danishes.....	\$44/dozen
Assorted Muffins	\$44/dozen
Freshly Baked Butter Croissants with Butter, Jam and Marmalade	\$46/dozen
Bagels with Cream Cheese.....	\$48/dozen
Assorted Coffee Cakes	\$44/dozen
Banana or Date Nut Bread with Butter, Jam and Marmalade.....	\$44/dozen
With Cream Cheese.....	\$46/dozen
Assorted Scones	\$44/dozen
Assorted Donuts.....	\$44/dozen
Cinnamon Rolls or Sticky Buns	\$48/dozen
Apple and Cherry Turnovers	\$46/dozen
Assorted Biscotti	\$44/dozen
Madeleines	\$44/dozen
Macaroons.....	\$44/dozen
Lemon Bars	\$44/dozen
Assorted Cookies (Chocolate Chip, Oatmeal, Peanut Butter, Macadamia Nut, White Chocolate Chip).....	\$44/dozen
Chocolate Fudge Brownies.....	\$44/dozen
Petit Fours.....	\$48/dozen
Strawberries Dipped in Chocolate (Half White, Half Chocolate)	\$52/dozen
Assorted French Pastries	\$50/dozen
Rice Krispies Squares	\$44/dozen
Rice Krispies Squares Dipped in Chocolate.....	\$48/dozen
Peanut Butter and Blonde Brownies.....	\$44/dozen
Hot Pretzels with Sweet and Spicy Yellow Mustard.....	\$48/dozen
Homemade Chocolate Cakes	\$44/dozen

AFTERNOON DELIGHT

Assortment of Cookies,
Brownies and Assorted Chocolates

Freshly Brewed Coffee, Decaffeinated Coffee, Hot
Tea, Assortment of Soft Drinks, and Spring Water

\$15 per person

MAD HATTER TEA PARTY

Banana and Date Nut Bread with
Butter, Jam and Marmalade

Assorted Miniature Sandwiches

French Pastries, Drunken Melon Bites

Selection of Herbal and Decaffeinated Teas

\$17.50 per person

THE NIBBLER

Assorted Fresh Seasonal Sliced Fruit

Banana and Date Nut Bread with
Butter, Jam and Marmalade

Domestic Cheese with Gourmet Flatbreads

Assortment of Soft Drinks and Spring Water

\$18.50 per person

ICE CREAM PARLOR

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!

\$18.50 per person

MOVIE TIME

Tortilla Chips with Spicy Cheese Sauce

Mini Corn Dogs

Buttered Popcorn Balls

Milk Duds, Nerds, Whoppers, Dots, Red Licorice

Assortment of Soft Drinks and Spring Water

\$18.50 per person

Breaks are priced for 45 minutes of service.

COFFEE SOCIAL

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 (Non-Alcoholic)

\$25 per person (Alcohol)

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

\$16.50 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

\$16.50 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

\$15 per person

BREAKFAST SELECTIONS

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

AMERICAN BREAKFAST

Country-Fresh Scrambled Eggs

Applewood-Smoked Bacon, Ham or Sausage and Breakfast Potatoes

Assortment of Freshly Baked Miniature Breakfast Pastries with Butter, Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Orange Juice

\$22.50 per person

MOUNTAIN PEAK OMELET

(Maximum of 200 people)

Fresh Fruit with Honey Yogurt Parfait, Topped with Coconut

Three-Egg Omelet with Ham, Bell Peppers, Onions, Topped with Jack Cheese

Breakfast Potatoes

Assortment of Muffins, Danish and Croissants with Butter, Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Orange Juice

\$24 per person

STEAK AND EGGS

Fresh Fruit Medley

Breakfast Steak (8-oz. New York)

Fluffy Scrambled Eggs

Breakfast Potatoes

Assortment of Freshly Baked Miniature Breakfast Pastries with 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 with Butter, Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Orange Juice

\$26.50 per person

FRENCH TOAST BREAKFAST

Thick-Sliced, Cinnamon-Dipped Texas Toast, Warm Maple Syrup and Whipped Butter

Bacon and Sausage

Breakfast Pastries with Butter, Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Orange Juice

\$23.50 per person

BREAKFAST BUFFET BRUNCH

THE CONTINENTAL BREAKFAST

Assortment of Freshly Baked Miniature Breakfast Pastries with Butter, Jam and Marmalade

Chilled Cranberry, Apple and Orange Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$17.50 per person

THE CONTINENTAL BREAKFAST WITH FRESH FRUIT

Array of Seasonal Sliced Fresh Fruit

Assortment of Freshly Baked Miniature Breakfast Pastries, Butter, Jam and Marmalade

Chilled Grapefruit, Cranberry and Orange Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$19 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 with Butter, Jam and Marmalade

Chilled Grapefruit, Cranberry and Orange Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$22.50 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 with 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

\$29 per person

THE DELUXE BUFFET

(Minimum of 50 people)

Fluffy Scrambled Eggs

Eggs Benedict

French Toast with Maple Syrup

Sugar-Cured Ham, Applewood-Smoked Bacon and Sausage

Breakfast Potatoes

Seasonal Sliced Fresh Fruit and Berries

Assortment of Freshly Baked Miniature Breakfast Pastries with Butter, Jam and Marmalade

Chilled Cranberry, Apple and Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$35.50 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 with Butter, Jam and Marmalade

Selection of Home-Baked Pies, Layer Cakes and Chocolate Mousse

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$39.50 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 OMELET STATION

(Minimum 50 people. One Chef per 100 people.)

Eggs and Omelets Cooked-to-Order

\$14.50 per person

THE SMOOTHIE STATION

(Minimum 25 people. One Chef per 100 people.)

Strawberry, Banana and Blackberry-Honey
Smoothies Made-to-Order

\$12.50 per person

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. One Chef per 100 people.)

Carved Honey-Glazed Ham – \$14.50 per person

Seared Beef Tenderloin – \$18.50 per person

CRÊPE STATION

(Minimum 50 people. One Chef per 100 people.)

Crêpes Prepared to Order with Your Choice of:
Berries, Whipped Cream, Flavored Cream Cheese,
Caramelized Bananas and Peaches

\$16.50 per person

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

THE MEETING PACKAGE

CONTINENTAL BREAKFAST WITH FRESH FRUIT

Assortment of Freshly Baked Miniature Breakfast Pastries with Butter, Jam and Marmalade

Chilled Cranberry, Apple and Orange Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

CONTINUOUS BREAK

To Include:

Freshly Brewed Coffee, Decaffeinated Coffee, Soft Drink, and Spring Water

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

Assorted Relish Tray

Slices of Assorted Breads and Hoagie Rolls

Condiments

Potato Chips

Selected French Pastries

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

AFTERNOON DELITE

Assortment of Cookies, Brownies and Assorted Chocolates

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Assortment of Soft Drinks, and Spring Water

ALL DAY PACKAGE

\$70.00 per person

Morning-Only Break \$30.00 per person
(Continental and A.M. Break)

Afternoon-Only Break \$40.00 per person
(Deli Lunch and P.M. Break)

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)

Tortilla Soup

Tomato Gin

Pacific Seafood Chowder

Chicken Noodle Soup

Mixed Greens

Tomatoes, Cucumbers and Choice of Dressing

Fresh Fruit and Berry Yogurt Parfait

Crisp Hearts of Romaine with Caesar Dressing

\$3 additional per person

Arugula Salad

Goat Cheese and Candied Pecans and Seasonal Berries Served with Balsamic Vinaigrette
\$4 additional per person

Buffalo Mozzarella and Roma Tomato

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

Capers, Mashed Potato, Seasonal Fresh Vegetables
\$30 per person

California Chicken

Avocado Salsa, Rice Pilaf, Seasonal Fresh Vegetables
\$32 per person

Chicken Penne Pasta Alfredo

Seasonal Fresh Vegetables
\$30 per person

Wild Mushroom Ravioli

Sun-Dried Tomato Cream Sauce
\$34 per person

Grilled Salmon Filet

Lemon Butter, Saffron Rice, Seasonal Fresh Vegetables
\$33 per person

Pan-Seared Grouper

Wilted Spinach, Roasted Baby Red Potatoes, Citrus Butter Sauce
\$34.50 per person

Beef Tenderloin Medallions

Cabernet Sauce, Herb-Roasted Red Potatoes, Seasonal Fresh Vegetables
\$38 per person

New York Steak

Pepper Crusted, Mashed Potatoes, Seasonal Fresh Vegetables, Merlot Reduction
\$35 per person

Maple Roasted Pork Loin

Sage Au Jus, Garlic Mashed Potatoes, Seasonal Fresh Vegetables
\$32.50 per person

Veal Chop

Veal Jus, Mashed Potatoes, Seasonal Fresh Vegetables
\$36 per person

Prime Rib of Beef

Baked Potato, Seasonal Fresh Vegetables
\$32.50 per person

LUNCHEON DESSERT SELECTIONS

(Choice of one)

Marble Chocolate Mousse Bombe

Chocolate Decadence

Banana Caramel Tart

Blueberry Lemon Meringue Tart

Carrot Cake

Seasonal Berried Napoleon

Strawberry & Pineapple Mousse

Apple & Almond Crumble

Selected Ice Cream or Sorbet

Creamy Cheesecake

Topped with Fresh Seasonal Fruit

White Chocolate Cheesecake Delight

CHILLED LUNCHEON

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

Large Croissant, Shaved Roast Beef, Black Forest Ham, and Swiss Cheese

Whole-Grain Mustard and Potato Salad
\$23 per person

Smoked Turkey and Ham

Tomatoes, Avocado and Sprouts, on a Kaiser Roll with Honey Mustard Dressing, Coleslaw
\$23 per person

Grilled Vegetables on Focaccia Bread

Served with Balsamic Mayonnaise and Seasonal Greens
\$22 per person

Grilled Chicken Wrap

and Pasta Salad
\$22.50 per person

Selection of Freshly Sliced Fruits and Berries

Banana Macadamia Nut Bread and Cream Cheese
\$22 per person

Seasonal Greens

Avocado, Tomatoes, Eggs, Ham, Turkey, Cheddar, and Monterey Jack Cheese with Choice of Dressing, Freshly Baked Rolls
\$23 per person

Stir-Fried Shrimp

Peapods, Scallions, Peanuts, Peppers, and Oriental Noodles with Ginger Dressing
\$24 per person

Grilled Chicken Salad

Arugula, Pasta with Tomatoes, Red Onions, Black Olives, and Asparagus with Citrus Vinaigrette, Freshly Baked Rolls
\$22 per person

Cobb Salad

Crisp Seasonal Greens, Blue Cheese, Chicken, Bacon, Hard-Boiled Eggs, Avocado and Tomatoes, Freshly Baked Rolls
\$23 per person

BOX LUNCHESES

All box lunches are packed with disposable utensils, condiments, napkins and wet naps.

Pastrami and Corned Beef

Stone-Ground Mustard on a Kaiser Roll, Assorted, Chips, Fresh Fruit and Chocolate Chip Cookie
\$23.50 per person

Chicken or Tuna Salad

Large Croissant, Assorted Chips, Fresh Fruit, and Chocolate Chip Cookie
\$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 Cookie
\$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

Lettuce, Tomato and Swiss on a Croissant, Potato Chips, Fresh Fruit, and Chocolate Chip Cookie
\$23.50 per person

BEVERAGE OPTIONS

Soft Drinks

\$3.75 each

Milk

\$4 each

Bottled Juices

\$5 each

Monte Carlo Spring Water

\$4 each

LUNCH BUFFETS

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

Grilled Vegetables on Focaccia

Tuna Salad, Lettuce, Tomato, and
Onion on Croissant

Mixed Greens with Tomatoes,
Cucumbers and Choice of Dressing

Pasta Primavera Salad

Chinese Chicken Salad with
Sesame Soy Dressing

Assorted Relish Tray and Condiments

Assortment of Individual Bags of Chips

Selected French Pastries

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

\$34.00 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 and Coleslaw

Lettuce and Sliced Tomato

Assorted Relish Tray
and Condiments

Slices of Assorted Breads
and Hoagie Rolls

Potato Chips

Selected French Pastries

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

\$29.75 per person

DELI ENHANCEMENTS

Penne Puttanesca
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.

EXECUTIVE HOT LUNCH BUFFET

(Minimum of 50 people)

SALADS

Potato Salad
Pasta Salad
Tomato-Cucumber Salad
Mixed Greens
with Selection of Dressings

ENTRÉES

(Choice of two)

Chicken Marsala
Chicken Piccata
Roasted Chicken, Chicken Jus
Tri-Colored Tortellini
Tomato Cream Sauce
Baked Penne Pasta
with Meatballs and Marinara
Roasted Salmon, Beurre Rouge
Beef Stroganoff with Buttered Noodles
Petite 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

Assorted Cookies
Selection of Layered Cakes
Chocolate Mousse

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

\$38 per person

SOUP AND SALAD BUFFET

Soup Du Jour

Mixed Greens with Toppings to Include:

Tomatoes, Carrots, Cucumbers,
Garbanzo Beans, Shredded Cheddar,
Chopped Bacon, Sunflower Seeds
and Croutons, Assorted Dressings

Creamy Pesto Pasta Salad

Marinated Tomato Cucumber Salad

Tossed Caesar Salad with
Focaccia Croutons

Fresh Mozzarella, Tomato Salad and
Balsamic Basil Vinaigrette

Assorted Cookies and Brownies

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

\$31 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.

MEXICAN LUNCH BUFFET

(Minimum of 50 people)

Watermelon Jicama Salad,
Spicy Citrus Vinaigrette

Corn and Black Bean Salad,
Chipotle Vinaigrette

Arugula with Mango and Berries,
Ancho-Honey Dressing

Cheese Enchiladas

Spicy Beef Tacos, Shredded Lettuce,
Shredded Cheese, Green Onions,
Jalapeños, and Sour Cream

Spanish Rice

Refried Beans

Tortilla Chips with Salsa

Individual Caramel Flan

Margarita Cheesecake

Dulce de Leche Cup cakes

Walnut Mexican Cookies

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

\$38 per person

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 Gin

Pacific Seafood Chowder

Chicken Vegetable Soup

Baby Mesclun Greens

Tomatoes and Cucumbers
with Choice of Dressing

*Also available at additional cost:

Caesar Salad

Sourdough Croutons
\$4.75 additional per person

French Onion Soup

\$6 additional per person

Fine Baby Greens

Poached Pear and Goat Cheese,
Balsamic Vinaigrette
\$6 additional per person

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

Apples, Candied Walnuts Mushrooms
and Warm Bacon Dressing
\$6.50 additional per person

ENTRÉES

Grilled Breast of Chicken

Chicken Jus, Shiitake Mushrooms and Saffron Rice
\$40 per person

Breast of Chicken Baked in Puff Pastry

Mushroom Duxelle and Madeira Sauce,
Mashed Potato
\$42 per person

Chicken Roulade

Stuffed with Sun-Dried Tomato and
Mushrooms, Rice Pilaf
\$41 per person

Herb-Crusted Sea Bass

Citrus Beurre Blanc, Jasmine Rice
\$50 per person

Filet of Salmon

Beurre Rouge, Herb-Roasted Red Potato
\$45 per person

Roast Prime Rib Beef

Au Jus and Creamed Horseradish,
Baked Potato
\$48 per person

Broiled 8-oz. Filet Mignon

with Cabernet Sauvignon Sauce, Mashed Potato
\$54 per person

Duet of Petite Filet Mignon and Sea Bass

Roasted Garlic Mashed Potato
\$62 per person

Charbroiled New York Steak

Peppercorn Sauce, Mashed Potato
\$50 per person

ENTRÉES (CONTINUED)

Filet Mignon

Bordelaise Sauce and Lobster Tail,
Truffle Mashed Potato
\$80 per person

Duet of Filet Mignon and Pan-Seared Crab Cake

Red Pepper Coulis, Roasted
Fingerling Potatoes
\$58 per person

Duet of Filet Mignon and Chicken Roulade

Stuffed with Mushrooms and
Sun-Dried Tomato,
Garlic Mashed Potato
\$55 per person

Duet of Grilled Breast of Chicken and Roasted Salmon

Wild Rice Pilaf
\$50 per person

DESSERTS

Choice of one:

Symphony of Tarts

Mixed Berry Chocolate Cage

Oreo Cookie Cheesecake

Fresh Berries Sabayon

Death by Chocolate

Tiramisu

\$4.25 additional

Marble Chocolate Mousse Bombe

\$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

Filet of Salmon, Beurre Rouge

Citrus-Crusted Veal Medallions

Lamb Chops, Rosemary Jus

Roast Loin of Pork, Caramelized Apples, Pork Au Jus

Chicken Piccata with Mushrooms and Capers

Petite Filet Mignon, Peppercorn Sauce

Farfalle, Roasted Garlic, Asparagus, Olive Oil

Breast of Chicken, Chicken Jus

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, Cookies and Pastries

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

\$55 per person

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

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

THE MONTE CARLO BUFFET

(Minimum of 75 people)

Tossed Crisp Hearts of Romaine, Caesar Dressing

Wild Field Greens with Marinated Chicken, Candied Walnuts and Balsamic Vinaigrette

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

Pan-Seared 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

Sautéed Seasonal Fresh Vegetables

Assorted Freshly Baked Breads and Rolls with Butter

Assorted Cakes, Pies, Cookies, and Pastries

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

\$72 per person

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

(50-74 people, \$5 additional 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.

BBQ BUFFET

(Minimum of 75 people)

Tossed Green Salad with Cucumber,
Tomato, Red Onion, Croutons,
Assorted Dressings

Loaded Potato Salad

Watermelon Salad

Coleslaw

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

Steamship Round of Beef
(Carver included)

Slow-Roasted Barbecue Brisket

Grilled Chicken Breast,
Jalapeño Cream Sauce

BBQ 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, and Iced Tea

\$62.50 per person

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

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

ITALIAN BUFFET

(Minimum of 75 people)

Antipasto Platter

Mixed Marinated Olives

Tossed Caesar Salad with
Romaine Lettuce, Herb Croutons
and Shaved Parmesan Cheese

Panzanella

Pasta Salad, Herb Vinaigrette

Buffalo Mozzarella, Roma Tomatoes,
Fresh Basil, Balsamic Vinaigrette

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

Tiramisu

Biscotti Dipped in Chocolate

Italian Pastries

Freshly Brewed Coffee, Decaffeinated
Coffee, Hot Tea, and 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 one and one-half hours of service.
All items on buffet are not transferable to refreshment breaks.

PACIFIC RIM BUFFET

(Minimum of 75 people)

Hot & Sour Soup

Asian Chicken Salad

Thai Beef Salad

Fresh Fruit Salad, Candied Ginger

Shrimp with Lobster Sauce

Kung Pao Chicken

Pork Spareribs

Ginger Beef with Snow Peas

Pork Bao Buns

Wok-Seared Vegetables

Vegetable Fried Rice

Jasmine Rice

Assorted Cakes and Pies

Mango Napoleon

Fortune Cookies

Almond Cookies

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

\$63 per person

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

(50-74 people, \$5 additional 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.

SPECIAL SELECTIONS

(Minimum of 50 people)

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

Deluxe Salad
Mixed Greens with Toppings to Include:
Tomatoes, Carrots, Cucumbers, Garbanzo Beans,
Shredded Cheddar, Chopped Bacon, Sunflower Seeds,
Beets, Kidney Beans and Croutons, HouseMade Ranch,
Italian and Honey Mustard Dressings
\$12.50 per person

Pasta Bar

Penne Pasta with Marinara, Shrimp and Scallops,
Bow-Tie Pasta with Broccolini, Garlic and Olive Oil, Garlic
Tri-Colored Cheese Tortellini with Pancetta, Peas and Basil
Cream Sauce, Breadsticks
\$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

Philly Cheesesteak Station

Philly Steak, Sautéed Peppers, Onions and Mushrooms,
Hoagie Rolls, Cheese Sauce, Pepper Relish
\$18.75 per person

Pizza Station

Four Cheese Pizza, Pepperoni Pizza, BBQ Chicken and Red
Onion Pizza, Grilled Vegetable Pizza with White Sauce
Condiments: Ranch, Chili Flakes and Parmesan Cheese
\$19.00 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

Risotto Station

Sautéed Wild Mushrooms, Fresh Herbs,
Asparagus Tips, Truffle Oil, Lump Crabmeat,
Shrimp, and Caramelized Onions
\$20.75 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

Slider Station

Beef Sliders, Chicken Sliders, Hawaiian Sweet
Rolls, French Fries, Assorted Sliced Cheeses,
Ketchup, Mustard, Mayonnaise, Sliced Tomato,
Onion, and Pickles
\$25.00 per person

Dessert Bar

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

Imported and Domestic Cheese Tray
Garnished with Fresh Fruit
Gourmet Flatbreads
(Serves 50 people)

\$375

Fresh Garden Vegetable Platter
Ranch, Blue Cheese and Herb Dips
(Serves 50 People)

\$325

Seasonal Fresh Sliced Fruit
(Serves 50 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	\$350
Boursin Cheese Rolled in Pistachios.....	\$350
Fresh Strawberries Crowned with Strawberry Cream Cheese and Walnuts	\$350
Seasonal Melon Wrapped in Prosciutto.....	\$350
Genoa Salami Coronets Filled with Queen Anne Olives.....	\$350
Deviled Eggs à la Russe	\$350
California Roll (Crab, Avocado and Cucumber).....	\$425
Smoked Chicken on Date Nut Bread, Mandarin Oranges and Macadamia Nuts	\$350
Asparagus Spears Wrapped in Beef	\$350
Assorted Fresh Canapés.....	\$400
Medallions of Smoked Salmon and Cream Cheese.....	\$400
Oysters on the Half-Shell	\$450
Clams on the Half-Shell.....	\$450
Chilled Prawns on Ice with Condiments.....	\$525
Assorted Sashimi	\$475
Oyster Shooters	\$525
Ceviche Martinis.....	\$450
Vietnamese Summer Rolls	\$350
Lobster Medallions.....	\$575

HOT

(Priced per 100 pieces)

Buffalo-Style Chicken Wings	\$350
Beef & Chicken Sliders	\$400
Quesadillas with Jack and Cheddar Cheese	\$350
Chicken Quesadillas	\$350
Italian Meatballs and Marinara	\$350
Tempura Shrimp, Sweet Thai Chili Sauce	\$400
Pork Pot Stickers, Plum Sauce	\$350
Petite Quiche	\$350
Miniature Lamb Chops with Minted Horseradish Crème	\$450
Teriyaki Beef or Chicken Skewers	\$400
Bacon-Wrapped Scallops	\$450
Barbecued Pork Spareribs	\$400
Tenderloin Mignonettes, Crostini and Horseradish Crème	\$450
Phyllo Triangles with Spinach and Feta Cheese	\$350
Chicken or Beef Wellington	\$375
Chicken Fingers	\$375
Brie en Croûte with Walnuts	\$375
Crab-Stuffed Mushrooms	\$385
Crab Cakes, Lemon Aioli	\$400
Vegetable Spring Rolls with Sweet and Sour and Hot Mustard Sauces	\$350

BANQUET BAR PRICES

(Per drink)

	Call Brands		Premium Brands	
	Hosted	Cash	Hosted	Cash
Liquor	\$8	\$10.50	\$8.50	\$11
Wine	\$6	\$7.75	\$6	\$7.75
Domestic Beer	\$5.75	\$7.50	\$5.75	\$7.50
Imported Beer	\$6	\$7.75	\$6	\$7.75
Soft Drinks	\$3.50	\$4.50	\$3.50	\$4.50
Mineral Water	\$4	\$5.50	\$4	\$5
Cordials.....	\$9.50	\$12	\$9.50	\$12
Bartender Charge \$175				

HOSTED BAR

(Per drink)

	Call Brands	Premium Brands
One Hour.....	\$22	\$24
Two Hours.....	\$26	\$28
Three Hours.....	\$30	\$32
Four Hours	\$34	\$36
Bartender Charge \$175		

Specialty Wine List Available Upon Request

BANQUET WINE

House White	\$30
House Red	\$30

SPARKLING

MC Label	\$30
Korbel Brut, Sonoma	\$30
Domaine Chandon Brut, California	\$45

CHAMPAGNE

Mumm Carte Classique Extra Dry, France	\$97
Veuve Clicquot Yellow Label, France	\$124
Dom Pérignon Epernay, France	\$429

CHARDONNAY

Clos du Bois, North Coast	\$36
Beringer, California	\$34
Hess Vintage Select	\$31
Kendall Jackson Vintner's Reserve	\$31
Ferrari-Carano, Alexander Valley	\$76

Wines are selected vintages and subject to availability.

PINOT NOIR

La Crema, Sonoma	\$49
Row II	\$45
D Drouhin NV, Willamette	\$60

MERLOT

La Joya Reserve	\$32
Sterling Vintner's Collection	\$32
Ferrari-Carano, Sonoma	\$66
Raymond Reserve, Napa	\$47

CABERNET

Clos du Bois, Sonoma	\$42
Kendall Jackson Vintner's Reserve, Lake County	\$43
Robert Mondavi, GN Private Select	\$35
Sequoia Grove, Napa	\$91

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

Monte Carlo has its own in-house audiovisual department and trained technicians. Subcontracting of audio-visual 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. Whiteboards, 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 plan 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.

CATERING POLICIES

GUARANTEES

Guarantees for all functions must be received by the Catering Department 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 Department 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 is 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.