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All Pricing is subject to change and is guaranteed 90 days prior to arrival.  
21% service charge and current applicable sales taxes will apply.

## Plated Breakfast Menu

*\*All Menus include Coffee, Decaf, Orange Juice, and Milk*

### **Breakfast Croissant**

Two Eggs, American cheese and bacon on fresh Croissant, Served with Country Potatoes.

*\$16.00 per person*

### **Breakfast Burrito**

Scrambled Eggs, Bacon, Sausage, Peppers, Onions, Cheddar Cheese in a Flour Tortilla,

Served with Country Potatoes.

*\$16.00 per person*

### **American Sunrise**

Scrambled Eggs, Ham Steak, Country Potatoes and a Biscuit.

*\$17.00 per person*

### **New York Steak**

Served with Scrambled Eggs, Country Potatoes and a Biscuit.

*\$25.00 per person*

## Breakfast Buffets

*\*All Menus include Coffee, Decaf, Orange Juice, and Milk*

### **Classic Continental**

Assorted Danish and Muffins, Seasonal Fruit Tray

*\$15.00 per person*

### **Deluxe Breakfast Buffet**

Assorted Danish, Muffins, Donuts and Seasonal Fruit Tray, fluffy Scrambled Eggs, Western Scramble eggs with Cheddar cheese, Ham, Peppers and Onions, Bacon & Sausage, Country Potatoes

*\$ 25.00 per person*

### **Continental Deluxe**

Assorted Danish, Muffins, Donuts, Seasonal Fruit Tray, Assorted Cereals, Cold Hard-Boiled Eggs, Fresh Waffles, syrup, butter and jellies

*\$ 20.00 per person*

### **New York Continental**

Assorted Fresh Baked Bagels, with Plain, Strawberry, and Chive cream cheeses, Whipped Butter, And Seasonal Fruit Tray

*\$18.00 per person*

## Breakfast Enhancements

### **Chef Attended Omelet Station**

*\*Minimum of 50 guests*

Omelets Made-to-Order with your choice of toppings:

Diced Ham, Bacon, Sausage, Cheddar Cheese, Onions, Mushrooms and Green Peppers

*\$10.00 per person + \$ 150.00 Chef Fee*

**Assorted Muffins**

**\$28.00 per dozen**

**Mini Danishes**

**\$30.00 per dozen**

**Mini Assorted Doughnuts**

**\$30.00 per dozen**

**Assorted Fruit Yogurts**

**\$4.50 per person**

**Country Fried Steak and Gravy**

**\$7.50 per person**

**Corned Beef Hash**

**\$5.50 per person**

**Freshly Baked Assorted Bagels with Cream Cheeses**

**\$30.00 per dozen**

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### **Mid-Day Brunch**

*\*Minimum of 50 guests*

*\* Menu includes Coffee, Decaf, Orange Juice, and Iced Tea*

### **Salads and Pastry Selection**

Fruit Salad, Pasta Salad, and Tossed Green Salad, Assorted Pastries, Muffins, Mini Bagels, Cream Cheese and Butter

### **Breakfast Items**

Fluffy Scrambled Eggs, Western Scramble, Bacon & Sausage, Country Potatoes, French toast with Fruit Toppings, Buttermilk Biscuits and Country Gravy

### **Sides**

Vegetable Medley, Mashed Potatoes, Gravy, Rice Pilaf

### **Entrees Selections**

Southern Fried Chicken

Fire Grilled Breast of Chicken

Sliced Strip Loin of Beef

Oven Roasted Salmon

Lemon Herb Butter Tilapia Stuffed shells with herbs and cheese

*2 Entrees - \$ 46.00 per person*

*3 Entrees - \$ 56.00 per person*

### **Break Stations**

*1 Hour service - 25-person minimum*

#### **Dessert and Dunk**

Dessert Selections: Fresh Baked Cookies or Brownie / Dunk Selection: Coffee or Milk

*\$11.50 per person*

#### **Sweet Candy Break**

M&M Plain, M&M Peanut, Reese's Pieces, Skittles

*\$12.00 per person*

#### **Mid-Day Munch**

Fresh Popcorn, Pretzels, Assorted Sodas, Iced Tea and Bottled Water

*\$13.00 per person*

#### **Carnival Classic**

Warm Soft Pretzels, Mustards, Cheese Sauce and Cinnamon Cream Cheese Dip

*\$10.00 per person*

#### **Southwest Nacho Break\***

Crisp Corn Tortillas layered with Melted Cheese, Seasoned Ground Beef, Salsa Rojas and Refried Beans, topped with Pico de Gallo, Jalapenos, Black Olives, Green Onions, Guacamole, Salsa and Sour Cream

*\$15.50 per person*

#### **Happy Time's Break**

Vanilla Ice Cream Root Beer Float and fresh Chocolate Chip Cookies

*\$13.00 per person*

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## a la carte Break Items

<b>Fresh Baked Cookies</b>	<i>\$31.00 per dozen</i>
<b>Brownies</b>	<i>\$31.00 per dozen</i>
<b>Assorted Cupcakes</b>	<i>\$40.00 per dozen</i>
<b>Assorted Mini Pastries</b>	<i>\$120.00 per 100 pieces</i>
<b>Chocolate Covered Cherries</b>	<i>\$185.00 per 50 pieces</i>
<b>Chocolate Covered Strawberries</b>	<i>\$185.00 per 50 pieces</i>

### **Cookie Time Platters**

Jumbo Home Style Cookies  
Chocolate Chunk, Peanut Butter, Oatmeal Raisin, and M&M  
*\$31.00 per dozen*

### **Mini Pastry Platters**

Chocolate Brownies, Pecan Bars, Mocha Bars, Key Lime Bars, Cheesecake Bars  
and Caramel Walnut Bars  
*\$30.00 per dozen*

## Beverages

*\*1 gallon serves approximately 10-12 people*

<b>Water Station</b> (includes 3 gallons)	<i>\$40.00 each</i>
<b>Regular &amp; Decaffeinated Coffees, Hot Tea, Iced Tea</b>	<i>\$60.00 per gallon</i>
<b>Assorted Soft Drinks</b>	<i>\$4.00 each</i>
<b>Bottled Water</b>	<i>\$3.00 each</i>
<b>Chilled Juices</b> (choice of Orange, Apple, Grapefruit, Tomato, Prune)	<i>\$60.00 per gallon</i>

## Boxed Meal

*Choice of:*

Chicken Caesar Salad  
Chicken Caesar Wrap  
Chicken Salad Croissant  
Ham & Swiss on Artisan bread  
Roast Beef & Cheddar on Artisan bread  
Turkey & Swiss Croissant  
Veggie Wrap

Served with Soft Drink or Bottled Water, Potato Chips and condiments

*\$ 19.99 per person*

*\*Minimum of 25 guests*

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## Plated Specialty Meals

### **Children's Entrée**

Chicken Fingers and French Fries  
\$15.00 per person

Nathan's Hot Dog and Macaroni & Cheese  
\$15.00 per person

### **Vegetarian Entrée**

Spinach, Ricotta Pasta Stuffed Shells  
\$28.00 per person

Vegetarian Lasagna  
\$28.00 per person

Penne Primavera Rosa  
\$28.00 per person

## Cold Plated Menus

*\*All Menus include Coffee, Decaf, and Iced Tea*

### **California Chopped Cobb Salad**

Grilled Chicken, Avocado, Crispy Bacon, Bleu Cheese, Egg, Tomato and Chopped Greens  
Sides of French and Ranch Dressing  
\$ 22.00 per person

### **Croissant Club Sandwich**

Ham, Turkey, and Crisp Bacon, Lettuce and Tomatoes, Potato Chips  
\$ 20.00 per person

### **Grilled Chicken Caesar Salad**

Chicken Breast, Romaine Lettuce, Garlic Herb Croutons, Parmesan Cheese, Creamy Caesar Dressing  
\$25.00 per person

## Hot Plated Menus

*\*All Menus include Coffee, Decaf, and Iced Tea*

### **Little Italy**

Caesar Salad, Garlic Bread Sticks, Your Choice of One Entrée, Your Choice of Dessert Selection

### **Entrée Options**

<b>Meat Lasagna</b>	\$30.00 per person
<b>Chicken Parmesan with Spaghetti Marinara</b>	\$32.00 per person
<b>Grilled Chicken Fettuccine Alfredo</b>	\$32.00 per person

### **Dessert Selection**

Your Choice of One: New York Cheesecake, Chocolate Cake, Tiramisu

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## **Taste of the World Menu**

Build Your Own Custom Hot Plated Meal

Make Your Selections for One Salad, One Starch, One Vegetable, up to Two Choices for Entrees, and One Dessert. All options include warm rolls and butter, Regular and Decaf Coffees, and Iced Tea.

(Choose One from Each Category Below)

**Salads:** Mixed Green Salad, Classic Caesar Salad or Fresh Fruit Salad

**Starch:** Oven Roasted Baby Reds, Twice Baked Potato, Garlic Mashed Potatoes, or Rice Pilaf

**Vegetables:** Baby Carrots, Broccoli, Carrots, Green Beans, or Vegetable Medley

**Dessert:** NY Cheesecake, Chocolate Cake, Carrot Cake, Tiramisu, Apple Pie, Chocolate Mousse

**Entrées** (Choose up to Two):

<b>Oven Roasted Turkey, with Wild Herb Stuffing</b>	<i>\$36.00 per person</i>
<b>Chicken Madeira</b>	<i>\$36.00 per person</i>
<b>Herb Roasted Half Chicken</b>	<i>\$36.00 per person</i>
<b>New York Strip Steak, with a Mushroom Demi</b>	<i>\$49.00 per person</i>
<b>Flame-Grilled Ribeye</b>	<i>\$39.00 per person</i>
<b>Tenderloin of Beef, with a Mushroom Demi</b>	<i>\$49.00 per person</i>
<b>Roasted Prime Rib of Beef, served with Au Jus</b>	<i>\$38.00 per person</i>
<b>Fire Grilled Salmon, with lemon butter</b>	<i>\$36.00 per person</i>
<b>Filet Mignon and Garlic Shrimp Duo</b>	<i>\$75.00 per person</i>

## **Buffet Menus**

### **Deli Buffet**

Potato Salad, Cole Slaw, Fresh Fruit Salad, Lettuce, Sliced Tomatoes, Sliced Onions, Pickles, and Olives, Assorted Bread, Rolls and Condiments. Salami, Roast Beef, Honey Baked Ham, Roast Turkey Breast, American, Provolone, Swiss cheeses. Cookies and Brownies, Regular and Decaf

Coffees, Iced Tea  
*\$ 25.00 per person*

\*Minimum of 25 guests

### **Pizza Buffet**

Caesars Salad, Marinated Tomatoes, Cucumber Onion Salad, and Fresh Fruit Salad  
Cheese Pizza, Pepperoni Pizza, and Vegetable Pizza

Assorted Cookies and Brownie, Regular and Decaf Coffee, Iced Tea

*\$25.00 per person*

\*Minimum of 25 guests

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### **Deli Deluxe Buffet**

Garden Salad, Ranch and Italian Dressing, Potato Salad, Cole Slaw, Fresh Fruit Salad, Lettuce, Sliced Tomatoes, Sliced Onions, Pickles, Olives, Assorted Breads, Rolls and Condiments, Chicken Noodle, Corned Beef and Pastrami served hot, Salami, Roast Beef, Honey Baked Ham, Roast Turkey Breast, American, Provolone and Swiss cheeses. Cookies and Brownies, Regular and Decaf Coffees, Iced Tea  
 \$ 32.00 per person  
 \*Minimum of 25 guests

### **Club House Buffet**

Garden Salad, Ranch and Italian Dressing, Potato Salad, Coleslaw, Fruit Salad, Sliced Cheeses, Lettuce, Tomatoes, Onions, Pickles, and Condiments. Hamburgers, Grilled Chicken, Hot Dogs, Assorted Buns, Jo-Jo Potatoes, Baked Beans, Chili, Cheese sauce, and Sauerkraut, Assorted Cookies and Brownies, Regular and Decaf Coffees, Iced Tea  
 \$ 35.00 per person  
 \*Minimum of 25 guests

### **Down Home Texas BBQ Buffet**

Garden Salad with Ranch and Italian Dressing, Potato Salad, Coleslaw, and Fruit Salad, BBQ Brisket, BBQ Pork Ribs, BBQ ~or~ Fried Chicken, Macaroni & Cheese, Baked Beans, Roasted, Corn on the Cob, Fire Grilled Vegetables, Corn bread, Chocolate Cake and Apple Pie, Regular and Decaf Coffees, Iced Tea  
 \$ 45.00 per person  
 \*Minimum of 50 guests

### **Southwest Buffet**

Southwest Salad with Avocado Ranch Dressing, Fresh Fruit Salad, Nacho and Salsa Bar: Crispy Corn Tortilla Chips, Cheese, Beans, Jalapenos, Guacamole, Sour Cream, Salsa Fresca, Salsa Roja, Salsa Verde, Beef Machaca, Pork Tamales, Southwest Roasted Chicken, Corn and Flour Tortilla, Spanish Rice, Refried Beans, Sautéed Zucchini, Tomatoes and Onions, Buttered Corn with Roasted Red Peppers, Très Lèche Cake and Churros  
 \$ 35.00 per person  
 \*Minimum of 50 guests

### **Hawaiian Buffet**

Hawaiian Green Salad with Asian Dressings, Fresh Fruit Salad and Hawaiian Rolls, Kahlua Pork, Teriyaki-Pineapple Chicken Skewers, Soy Glazed Mahi Mahi, Steamed Rice, Vegetable Lo Mein, and Stir-fried Vegetables, Pineapple Upside Down Cake, Coconut Cream Pie, and Fresh Fruit Tart, Regular and Decaf Coffees, Iced Tea  
 \$ 38.00 per person  
 \*Minimum of 50 guests

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### **Italian Buffet**

Caesar Salad, Antipasto Salad, Marinated Mushroom Salad, warm Garlic breadsticks, Chicken Marsala, Italian Meatballs and Sausages, Cheese Stuffed Shells, Spaghetti Marinara, Rosemary Potatoes, and Broccoli Scampi, Cannoli and Tiramisu Cake, Regular and Decaf Coffees, Iced Tea

*\$ 38.00 per person*

\*Minimum of 50 guests

### **Build Your Station**

#### **Taco, Tostada and Fajitas Station**

Seasoned Ground Beef, Carnitas, Chicken Fajitas

Tostada Shells, Crisp Taco Shells, Warm Flour or Corn Tortillas, Spanish Rice and Refried Beans, Shredded Lettuce, Shredded Cheeses, Diced Onions, Cilantro, Tomatoes, Guacamole, Sour Cream, and Salsa, Assorted Cupcakes, Regular and Decaf Coffees, Iced Tea

*\$30.00 per person*

\*Minimum of 50 guests

#### **Pasta Station**

Garlic Bread sticks, Garden Italian Salad, Spaghetti, Penne, Rigatoni, and Fettuccini, Marinara, Bolognese, Fra Diablo, and Alfredo, Meatballs Marinara, Sliced grilled chicken, Garlic Broccoli and Vegetable Medley, Assorted Cupcakes, Regular and Decaf Coffees, Iced Tea

*\$30.00 per person*

\*Minimum of 50 guests

### **Cold Hors d'Oeuvres Display Platters**

<b>Sliced Seasonal Fresh Fruit</b> , Small Platter (serves 20-30)	<i>\$150.00 each</i>
<b>Sliced Seasonal Fresh Fruit</b> , Medium Platter (serves 50-60)	<i>\$270.00 each</i>
<b>Sliced Seasonal Fresh Fruit</b> , Large Platter (serves 75-100)	<i>\$350.00 each</i>
<b>Vegetable Crudité with Dip</b> , Small Platter (serves 20-30)	<i>\$160.00 each</i>
<b>Vegetable Crudité with Dip</b> , Medium Platter (serves 50-60)	<i>\$220.00 each</i>
<b>Vegetable Crudité with Dip</b> , Large Platter (serves 75-100)	<i>\$350.00 each</i>
<b>Imported &amp; Domestic Cheeses with Crackers</b> , Small Platter (serves 20-30)	<i>\$275.00 each</i>
<b>Imported &amp; Domestic Cheeses with Crackers</b> , Medium Platter (serves 50-60)	<i>\$375.00 each</i>
<b>Imported &amp; Domestic Cheeses with Crackers</b> , Large Platter (serves 75-100)	<i>\$575.00 each</i>
<b>Fruit &amp; Cheese Display</b> , Small Platter (serves 20-30)	<i>\$275.00 each</i>
<b>Fruit &amp; Cheese Display</b> , Medium Platter (serves 50-60)	<i>\$375.00 each</i>
<b>Fruit &amp; Cheese Display</b> , Large Platter (serves 75-100)	<i>\$575.00 each</i>

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## Cold Hors d'Oeuvres

<b>Deviled Eggs</b>	\$160.00 per 100 pieces
<b>Assorted Finger Sandwiches</b>	\$200.00 per 100 pieces
<b>Assorted Pinwheels</b>	\$200.00 per 100 pieces
<b>Assorted Canapes</b>	\$325.00 per 100 pieces
<b>Shrimp Cocktail</b> , with cocktail sauce	\$375.00 per 100 pieces

## Hot Hors d'Oeuvres

<b>Swedish Meatballs</b>	\$150.00 per 100 pieces
<b>Assorted Mini Quiche</b>	\$225.00 per 100 pieces
<b>Teriyaki Meatballs</b>	\$150.00 per 100 pieces
<b>BBQ Meatballs</b>	\$150.00 per 100 pieces
<b>Pigs in a Blanket</b>	\$175.00 per 100 pieces
<b>Mini Egg Rolls</b>	\$175.00 per 100 pieces
<b>Stuffed Mushrooms</b>	\$200.00 per 100 pieces
<b>Spinach in Filo</b>	\$200.00 per 100 pieces
<b>Chicken Satay</b>	\$250.00 per 100 pieces
<b>Mini Burritos</b>	\$225.00 per 100 pieces
<b>Beef Empanada</b>	\$225.00 per 100 pieces
<b>Fried Shrimp</b>	\$275.00 per 100 pieces
<b>Coconut Shrimp</b>	\$300.00 per 100 pieces
<b>Chicken Tenders</b> , with dipping sauces	\$300.00 per 100 pieces
<b>Mini Beef Wellington</b>	\$400.00 per 100 pieces
<b>Mushroom Caps with Crab Meat</b>	\$500.00 per 100 pieces
<b>Bacon Wrapped Scallops</b>	\$550.00 per 100 pieces

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## Carving Stations

*All Carving Stations include assorted rolls and condiments.  
All Carving Stations are subject to a Chef Attendant fee of \$200.00.*

<b>Roasted Turkey Breast</b> (serves 25-30)	\$250.00 each
<b>Roasted Pork Loin</b> (serves 25-30)	\$250.00 each
<b>Top Round of Beef</b> (serves 35-40)	\$275.00 each
<b>Whole Honey Baked Ham</b> (serves 25-30)	\$250.00 each
<b>BBQ Brisket of Beef</b> (serves 20-25)	\$300.00 each
<b>Roasted Tenderloin</b> (serves 20-25)	\$850.00 each
<b>Roasted Sirloin of Beef</b> (serves 25-30)	\$800.00 each
<b>Roasted Prime Rib</b> (serves 25-30)	\$800.00 each
<b>Herb Crusted Fillet of Salmon</b> (serves 25-30)	\$500.00 each
<b>Whole Roast Pig</b> (serves 45-50)	\$400.00 each

## Reception Stations

*Stations are designed to enhance a reception in combination with other selections. Stations are not intended as a stand-alone meal. Stations available for 1-hour timeframe, with a minimum of 25 guests each.*

### **Taco Station**

Chicken & Ground Beef, Hard Corn Taco Shells, Shredded Cheese, Lettuce, Tomatoes, Onions,  
Cilantro, Hot and Mild salsa  
\$20.00 per person

### **Baked Potato Bar**

Baked Potatoes, Cheese Sauce, Chicken Divan sauce, Bacon, Chives, Broccoli, Ham,  
Butter and Sour Cream  
\$20.00 per person

### **Pasta Station**

Spaghetti, Penne, Rigatoni, Fettuccini, Marinara, Bolognese, Fra Diablo, Alfredo  
\$20.00 per person

## Banquet Bar Service

Cash or Host Bar Service is available for your Event

Choose from three types of bar setups: Well, Call or Premium Liquor brands  
A \$300.00 minimum sales guarantee is required per bar for event with a bar

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## **Wine Selection by the bottle**

Beringer, White Zinfandel, Special Select, Culinary Collection, California- \$35.00 per bottle  
 Chateau Ste. Michelle, Riesling, Harvest Select, Columbia Valley, Washington- \$40.00 per bottle  
 Kendall Jackson, Vintners Reserve, Special Select, Chardonnay- \$45.00 per bottle  
 Robert Mondavi Winery, Cabernet Sauvignon, Private Selection, California- \$45.00 per bottle  
 House, Merlot, California- \$40.00 per bottle  
 Mirassou, Pinot Noir, California- \$40.00 per bottle

## **Audio-Visual Equipment**

90" Flat Screen Television	\$250.00 per day
Portable Projection Screens	\$50.00 per day
6' Projector Screen	\$25.00 per day
HDMI LCD Projector	\$175.00 per day
Flip Chart with Markers	\$50.00 per day
Easel	\$25.00 per day
Polycom Phone	\$75.00 per day
Podium	\$50.00 per day
Overhead House Sound	\$100.00 per day
Portable PA System	\$35.00 per day
Wireless Microphone	\$35.00 per day
Presentation Advancer	\$75.00 per day
AV Technician ( <i>advance notice required</i> )	\$125.00 per hour, per tech

## **Equipment & Decor**

Dance Floor	<i>Starting at \$300.00 for 12' x 12'</i>
Staging	<i>\$75.00 per section (6'L x 35" W x 5' H)</i>
Chair Covers with Sash	<i>\$8.00 per chair</i>
Martini Centerpiece (Tropicana only)	<i>\$10.00 per table</i>
Snowflake Centerpiece (Tropicana only)	<i>\$20.00 per table</i>
Tall Feathers Centerpiece (Tropicana only)	<i>\$24.00 per table</i>

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## Amenities

<b>Cheers Wycliff</b> (Bottle of Wycliff Brut)	<i>\$35.00 each</i>
<b>Cheers Korbel</b> (Bottle of Korbel Brut)	<i>\$50.00 each</i>
<b>Sweet Bubbly</b> (Bottle of Wycliff Brut, Mini Celebration Cake)	<i>\$60.00 each</i>
<b>Special Occasion</b> (Mini Celebration Cake, 12 Chocolate Covered Strawberries)	<i>\$75.00 each</i>
<b>Forget Me Not</b> (Bottle of Wycliff Brut, Mini Celebration Cake, 12 Chocolate Covered Strawberries)	<i>\$100.00 each</i>

## Wedding Packages

### **Silver Package \$499**

Ceremony Includes Wedding Arch, Chairs, Aisle Runner, and Sound  
Champagne/Cider Toast  
Up to 20 People  
\$3.00 Additional Per Person

### **Gold Package \$699**

Ceremony Includes Wedding Arch, Chairs, Aisle Runner, and Sound  
2-Tiered Wedding Cake for up to 20 guests  
Champagne/Cider Toast  
Up to 20 people  
\$6.00 Additional Per Person

\*Custom Wedding Cakes available for additional charge (Harrah's only)

## Wedding Additions

Wedding Arch	<i>\$225.00 each</i>
Chair Covers with Sash	<i>\$8.00 per chair</i>
Cake Cutting Service (attendant, china and flatware included)	<i>\$4.00 per person</i>
Cocktail Server	<i>\$100.00 each, per hour</i>
Ceremony Music	<i>\$100.00 each</i>
Champagne or Sparkling Cider Toast	<i>\$8.00 per person</i>
Room Reset fee	<i>\$200.00+ per set</i>
Martini Centerpiece (Tropicana only)	<i>\$10.00 per table</i>
Snowflake Centerpiece (Tropicana only)	<i>\$20.00 per table</i>
Tall Feathers Centerpiece (Tropicana only)	<i>\$24.00 per table</i>

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