



THE STIRLING CLUB
BANQUET MENU

BREAKFAST BUFFET SELECTIONS

MINIMUM 10 GUESTS

ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED COFFEE
DECAFFINATED COFFEE

A SELECTION OF TEAS, ASSORTED JUICES AND BOTTLED WATER

PACKAGE BASED ON 60 MINUTES OF SERVICE

Bronze Breakfast / \$20 per guest

Assorted Breakfast Pastries
Honey Butter & Preserves
Individual Parfaits w/ Fresh Berries & Granola

Silver Breakfast / \$40 per guest

Assorted Breakfast Pastries
Honey Butter & Preserves
Individual Parfaits w/ Fresh Berries & Granola
+ 2 stations

Gold Breakfast / \$50 per guest

Assorted Breakfast Pastries
Honey Butter & Preserves
Individual Parfaits w/ Fresh Berries & Granola
Scrambled Eggs, Bacon, Sausage & Breakfast Potatoes
+ 2 stations

Station Selections

Warm Waffle Service with Syrup
Whipped Cream, Whipped Butter & Fresh Berries

Smoked Norwegian Salmon & Assorted Bagels with Fixings

Omelets with Assorted Toppings & Fillings

Pancakes, Warm Syrup, Nutella
Preserves, Whipped Butter & Fresh Berries

Assorted Breakfast Sandwiches; Muffin, Biscuit & Sourdough

Enhancements

price per guest, per selection

Sausage | \$7

Bacon | \$7

Buttermilk Biscuits and Gravy | \$6

Breakfast Potatoes | \$5

Breakfast Veggies | \$5

SUBJECT TO 22% SERVICE CHARGE & 8.38% NEVADA STATE SALES TAX

BOXED BREAKFAST & LUNCH

EACH BOX LUNCH INCLUDES A SIDE SALAD, FRESH FRUIT
OR BAG OF CHIPS/POPCORN
ASSORTED SOFT DRINK AND WATER

Boxed Breakfast / \$25 per guest (CHOICE OF TWO)

Pancakes, Maple Syrup, Fresh Fruit & Breakfast Potatoes

French Toast, Maple Syrup, Fresh Fruit & Breakfast Potatoes

Egg & Cheese Burrito, Cheddar, Pico de Gallo
Fresh Fruit & Hashbrowns

Chicken and Waffles, Maple Syrup, Butter & Fresh Fruit

Egg & Bacon Burrito, Sour Cream, Cheddar
Fresh Fruit & Breakfast Potatoes

Egg & Cheese Muffin, Fresh Fruit & Hashbrowns

Breakfast Sandwich, Sausage Patty, Fried Egg & Cheese, Fresh Fruit &
Breakfast Potatoes

Biscuit Sandwich, Bacon, Egg & Cheese
Fresh Fruit & Breakfast Potatoes

BLT Croissant, Bacon, Lettuce, Tomato
Fresh Fruit & Breakfast Potatoes

Boxed Lunch / \$25 per guest (CHOICE OF TWO)

Hummus Bento Box, Chickpea Hummus
Olive Caramel, Pita & Seasonal Vegetables

Caprese Sandwich, Mozzarella
Tomato Pesto & Potato Chips

Vegan Chick'n Pita, Olives, Feta Cheese
Oregano Dressing & Potato Chips

Impossible Meat Burger, Lettuce, Tomato, Onion
& House Salad

Grilled Vegan Chicken Sandwich, Cajun Aioli, Lettuce Tomato, Swiss
Cheese & White Cheddar Popcorn

Buffalo Chicken Wrap, Celery, Carrots & Ranch

Black Forest Ham Sandwich, Swiss Cheese
Mustard, Pickles & House Salad

Beef Pita, Lettuce, Olives, Feta Cheese
Oregano Dressing & Potato Chips

Turkey Club Sandwich, Bacon, Lettuce, Tomato, Avocado
& White Cheddar Popcorn

Grilled Chicken Burrito, Spanish Rice, Beans
Guacamole, Salsa & Potato Chips

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HORS D'OEUVRES

PRICE PER PIECE

Vegetable

Bruschetta, Tomato Checca, Mozzarella & Pesto | \$1

Crunchy Vegan Taco | \$3

Grilled Vegetables, Harissa | \$2

Caprese Skewers | \$2

Vegan Braised Shiitake Mushrooms on Crispy Wonton with Soy Gel | \$2

Vegan Crispy Cauliflower, Buffalo Sauce, Vegan Ranch | \$1.50

Vegan Red Onion Marmalade Crostini, Pickled Fennel | \$1

Vegan Corn & Jalapeno Fritter, Avocado Lime Mousse | \$2

Meat

Chicken Meatballs, Tomato Jam & Parmigiano Dust | \$1.50

New York Steak Skewer with Chimichurri | \$3

Bacon Wrapped Stuffed Date with Goat Cheese & Almonds | \$3

Mini Chicken Tinga Rolled Taquitos | \$2

Chicken Satay with Peanut Sauce | \$1.50

Steak Tartare, Served on a Rice Chip | \$5

Prime Rib Skewers with Au Jus & Creamy Horseradish | \$10

Prosciutto Crostini with Marinated Tomatoes & Pesto | \$7

Seafood

Shrimp Cocktail, Tiger Shrimp, Cocktail Sauce & Clarified Butter Powder, Served on a Spoon | \$5

Bruschetta, Skuna Bay Salmon Rilletto | \$4

Tuna Tartare, Avocado, Served on a Rice Chip | \$5

Grilled Shrimp & Vegetable Skewer | \$5

Bang Bang Shrimp | \$5

Ceviche Tostada | \$4

Cajun Seared Tuna, Wakame with Garlic Ponzu Sauce | \$8

Smoked Salmon Crostini with Whipped Cream Cheese, Chives, Salmon Roe | \$7

Caviar Blini with Creme Fraiche & Olive Oil | \$12

Sweet

Mini Cheesecakes | \$1.25

Chocolate Covered Fruit | \$1.75

Fruit Skewers | \$1.50

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PLATED LUNCHEON

OUR THREE-COURSE LUNCHEON MENU INCLUDES APPETIZER
OR SALAD, ENTRÉE, AND DESSERT
SELECTION OF BREAD & BUTTER

Bronze Plated Luncheon / \$45 per guest

SALAD/APP (CHOICE OF ONE)

Caesar Salad, Hearts of Romaine, Parmigiano Reggiano
& Torn Croutons

Organic Mixed Greens Salad, Hearts of Palm, Campari Tomato
Avocado & Red Wine Vinaigrette

Chicken Teriyaki Meatballs, House-Made Teriyaki Sauce
Sesame Seeds & Scallions

Crab Cake, Cajun Remoulade & Lemon

ENTRÉE (CHOICE OF ONE)

Organic Chicken Cutlet, Milanese Style
Steak & Frites

Roasted Chicken, Crispy Potatoes, Chimichurri Sauce

Petite Pork Loin, Mustard Jus, Roasted Apple, Caramelized Onion

DESSERT (CHOICE OF ONE)

Tiramisu, La Colombe Coffee, Ladyfingers
Mascarpone Mousse & Cacao Powder

Ricotta Cheesecake, Seasonal Berry Compote

Glazed Carrot Cake, Cream Cheese Frosting
Micro Carrots & Whipped Cream

Chocolate Peanut Butter Cake, Soft Chocolate Cake,
Peanut Butter Center & Chocolate Sauce

Silver Plated Luncheon / \$58 per guest

SALAD/APP (CHOICE OF ONE)

Caesar Salad, Hearts of Romaine, Parmigiano Reggiano
& Torn Croutons

Organic Mixed Greens Salad, Hearts of Palm, Campari Tomato
Avocado & Red Wine Vinaigrette

Chicken Teriyaki Meatballs, House-Made Teriyaki Sauce
Sesame Seeds, Scallion

Crab Cake, Cajun Remoulade & Lemon

Steak Tataki, Roasted Scallion Aioli & Garlic Chips

ENTRÉE (CHOICE OF ONE)

Organic Chicken Cutlet, Milanese Style

Salmon ala Puttanesca, Crispy Potatoes
Steak & Frites

Roasted Chicken, Crispy Potatoes, Chimichurri Sauce

Petite Filet, Asparagus, Red Wine Demi Sauce

Petite Pork Loin, Mustard Jus, Roasted Apple, Caramelized Onion

DESSERT (CHOICE OF ONE)

Tiramisu, La Colombe Coffee, Ladyfingers
Mascarpone Mousse & Cacao Powder

Glazed Carrot Cake, Cream Cheese Frosting
Micro Carrots & Whipped Cream

Chocolate Peanut Butter Cake, Soft Chocolate Cake,
Peanut Butter Center & Chocolate Sauce

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PLATED DINNER

OUR SILVER PLATED MENU INCLUDES APPETIZER OR SALAD, ENTRÉE, AND DESSERT
SELECTION OF BREAD & BUTTER, \$4 per guest
MAX OF 120 GUESTS FOR PLATED DINNER

Silver Plated Dinner / \$64 per guest

APPETIZER/SALAD (CHOICE OF ONE)

Crab Cake, Cajun Remoulade & Lemon

Steak Tataki, Roasted Scallion Aioli & Garlic Chips

Chicken Teriyaki Meatballs, House-Made Teriyaki Sauce
Sesame Seeds, Scallion

Caesar Salad, Hearts of Romaine, Parmigiano Reggiano
& Torn Croutons

Greek Salad, Roma Tomato, Cucumber, Kalamata Olives
Red Onion, Feta Cheese & Oregano Dressing

SC House Salad, Mixed Greens, Carrots, Cucumbers
Cherry Tomatoes & Buttermilk Ranch or Sherry Vinaigrette

ENTRÉE (CHOICE OF TWO)

Salmon Piccata, Capers, Lemon, White Wine
Butter, Asparagus

Organic Chicken Cutlet, Parmigiana Style

Panang Curry, Tofu, Plant-Based Chicken, Coconut Peanut Curry,
Roasted Vegetables, Cilantro & Jasmine Rice

Roasted Chicken, Crispy Potatoes, Roasted Carrots
& Chimichurri Sauce

DESSERT (CHOICE OF ONE)

Tiramisu, La Colombe Coffee, Ladyfingers
Mascarpone Mousse & Cacao Powder

Ricotta Cheesecake, Seasonal Berry Compote

Glazed Carrot Cake, Cream Cheese Frosting
Micro Carrots & Whipped Cream

Chocolate Peanut Butter Cake, Soft Chocolate Cake,
Peanut Butter Center & Chocolate Sauce

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PLATED DINNER

OUR GOLD PLATED MENU INCLUDES APPETIZER, SALAD, ENTRÉE, AND DESSERT
SELECTION OF BREAD & BUTTER, \$4 per guest
MAX OF 120 GUESTS FOR PLATED DINNER

Gold Plated Dinner / \$86 per guest

SALAD (CHOICE OF ONE)

Caesar Salad, Hearts of Romaine, Parmigiano Reggiano
& Torn Croutons

Greek Salad, Roma Tomato, Cucumber, Kalamata Olives, Red Onion
Feta Cheese & Oregano Dressing

SC House Salad, Mixed Greens, Carrots, Cucumbers
Cherry Tomatoes & Buttermilk Ranch or Sherry Vinaigrette

Italian Chopped Salad, Iceberg, Radicchio, Pepperoncini, Salumi, Raclette
Cheese, Tomatoes & Red Wine Vinaigrette

Organic Mixed Greens Salad, Hearts of Palm, Campari Tomato
Avocado & Red Wine Vinaigrette

APPETIZER (CHOICE OF ONE)

Crab Cake, Cajun Remoulade & Lemon

Steak Tataki, Roasted Scallion Aioli & Garlic Chips

Chicken Teriyaki Meatballs, House-Made Teriyaki Sauce
Sesame Seeds, Scallion

Polenta Cake, Forest Mushrooms, Roasted Tomato, Caramelized Onion
Basil Pesto & Pine Nuts

ENTRÉE (CHOICE OF TWO)

Salmon Piccata, Capers, Lemon, White Wine
Butter, Asparagus

Organic Chicken Cutlet, Parmigiana Style

Roasted Chicken, Crispy Potatoes, Roasted Carrots
& Chimichurri Sauce

New York Strip Steak, Asparagus, Sauce Houssarde

Petite Filet, Mashed Potatoes Red Wine Demi Sauce

Panang Curry, Tofu, Plant-Based Chicken, Coconut Peanut Curry
Roasted Vegetables, Cilantro & Jasmine Rice (VG)

DESSERT (CHOICE OF ONE)

Tiramisu, La Colombe Coffee, Ladyfingers
Mascarpone Mousse & Cacao Powder

NY Cheesecake, Seasonal Berry Compote

Glazed Carrot Cake, Cream Cheese Frosting
Micro Carrots & Whipped Cream

Chocolate Peanut Butter Cake, Soft Chocolate Cake,
Peanut Butter Center & Chocolate Sauce

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BUFFET SERVICE

OUR SILVER BUFFET MENU INCLUDES SALAD, ENTRÉE, AND SIDES
OUR GOLD BUFFET MENU INCLUDES SALAD, ENTRÉE, SIDES AND DESSERT
SELECTION OF BREAD & BUTTER, \$4pp

BUFFET ATTENDANT \$150

Silver Buffet / \$55 per guest

SALAD (CHOICE OF ONE)

Organic Mixed Greens Salad, Hearts of Palm, Campari Tomato
Avocado & Red Wine Vinaigrette

Caesar Salad, Hearts of Romaine, Parmigiano Reggiano
& Torn Croutons

All American Salad, Mixed Greens, Cherry Tomatoes, Cucumber, Onion
Shredded Cheddar Cheese & Ranch Dressing

ENTRÉE (CHOICE OF TWO)

Steak Au Poivre, Flank Steak
& Pepper Corn Brandy Sauce

Chicken Coq Au Vin, Red Wine Braised
Mushroom, Cipollini Onion

Chicken Lyonnaise, Breaded Chicken Thigh
Shallots, Natural Pan Jus

Roasted Pork Loin, Mustard Jus

SIDES (CHOICE OF TWO)

Steamed Broccoli, White Mac N' Cheese
Crispy Fingerling Potatoes, Honey Glazed Carrots
Garlic Mashed Potatoes or Grilled Broccolini

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BUFFET SERVICE

Gold Buffet / \$65 per guest

SALAD (CHOICE OF ONE)

Organic Mixed Greens Salad, Hearts of Palm, Campari Tomato
Avocado & Red Wine Vinaigrette

Caesar Salad, Hearts of Romaine, Parmigiano Reggiano
& Torn Croutons

Greek Salad, Roma Tomato, Cucumber, Kalamata Olives, Red Onion
& Feta Cheese & Oregano Dressing

SC House Salad, Mixed Greens, Carrots, Cucumbers, Cherry Tomatoes &
Buttermilk Ranch or Sherry Vinaigrette

ENTRÉE (CHOICE OF TWO)

Steak Au Poivre, Flank Steak, Pepper Corn Brandy Sauce

Chicken Coq Au Vin, Red Wine Braised, Mushroom, Cipollini Onion

Chicken Lyonnaise, Breaded Chicken Thigh, Shallots, Natural Pan Jus

Roasted Pork Loin, Mustard Jus

BBQ Roasted Chicken, BBQ Spice Rubbed Chicken
& Home-made BBQ Sauce

Salmon Limone, Baked Salmon, Citrus Vinaigrette

SIDES (CHOICE OF TWO)

Steamed Broccoli, White Mac N' Cheese
Crispy Fingerling Potatoes, Honey Glazed Carrots
Garlic Mashed Potatoes or Grilled Broccolini

DESSERT (CHOICE OF ONE)

Tiramisu, La Colombe Coffee, Ladyfingers
Mascarpone Mousse & Cacao Powder

Ricotta Cheesecake, Blueberry Compote

Glazed Carrot Cake, Cream Cheese Frosting
Micro Carrots & Whipped Cream

FOOD STATIONS

ALL SERVED ON DISPLAY. NO ATTENDANT REQUIRED.

SELECT THREE / \$65 PER GUEST

STREET TACO BAR

Chicken, Beef, Pork, Vegetables, Onion, Cilantro
& Red and Green Salsa

NACHO BAR

Traditional Fixings, Chili

PIZZA BAR

Margherita, Pepperoni, Meat Lovers

PASTA BAR

Includes Freshly Baked Bread Display

(CHOICE OF TWO)

Pesto, Alfredo, Pomodoro
Bolognese, Primavera

Additional Cost:

SEAFOOD DISPLAY | MP

ICE SCULPTURE UPGRADE
AVAILABLE FOR AN ADDITIONAL COST.

Crab Legs, Snow Crab Claws, Shrimp, Oysters, Lobster Tails
Crab Cocktail Salad & Traditional Fixings

BUFFET ATTENDANT \$150

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CARVING STATIONS

A CARVING CHEF IS REQUIRED FOR EACH INDIVIDUAL CARVING STATION
ALL CARVING STATIONS ARE DESIGNED FOR (2) HOURS MAXIMUM
CARVING STATION DESIGNED FOR 4OZ PER GUEST
CARVING STATION MUST BE ORDERED FOR ENTIRE EVENT GUARANTEE
ALL CARVING STATIONS SERVED WITH FRESHLY BAKED BREAD & BUTTER
*UNIFORMED CHEF ATTENDANT \$150

STATIONS

Citrus Marinated Chicken Breast | \$12 per guest

Herbed Butter Turkey Breast | \$13 per guest

Roasted Pork Loin, Grain Mustard Jus | \$13 per guest

Flank Steak, Herb Marinated | \$18 per guest

Prime Rib, Au Jus, Horse Radish | \$21 per guest

New York Strip, Tomato Tapenade | \$23 per guest

Hoisin Marinated Pork Belly | \$15 per guest

Chateaubriand, Au Poivre | \$28

Roasted Rack of Lamb, Mint Chimichurri | \$19 per guest

ACCOMPANIMENTS | \$8 per selection, per guest

Steamed Broccoli

White Mac N' Cheese

Crispy Fingerling Potatoes

Honey Glazed Carrots

Garlic Mashed Potatoes

Grilled Broccolini

SNACKS & PLATTERS

SNACKS

MINIMUM ORDER 2 DOZEN, PER ITEM

Assorted Freshly Made Croissants, Muffins, Danish | \$60 per dozen

Assorted Bagels and Cream Cheese | \$62 per dozen

Assorted Scones | \$60 per dozen

Fresh Baked Cookies | \$60 per dozen

Assorted Cake Pops | \$60 per dozen

Chocolate Dipped Strawberries | \$60 per dozen

Assortment of Mini Sandwiches | \$62 per dozen

Assorted Bags of Chips & Popcorn | \$4 each

Assorted Candy Bars | \$4 each

Assortment of Power Bars | \$5 each

Granola Bars | \$3 each

= QUANTITY OF ORDER MUST BE SPECIFIED. QUANTITY ORDERED
REFLECTS MINIMUM CONSUMPTION CHARGED.

PLATTERS

Farm Fresh Vegetable Crudité | \$9 per person
Veggies, Dressings, Hummus

Mediterranean | \$12 per person
Grilled Zucchini, Squash, Peppers, and Asparagus
with Marinated Artichokes, Assorted Olives
Sun-dried tomatoes, Feta Cheese, Hummus, Served
with Warm Pita Bread

Cheese & Charcuterie | \$15 per person
Salumi, Artisan Cheeses, Honeycomb
Pickled Vegetables, Grilled Baguette

Between the Buns Sliders | \$18 per person
Choice of Three:
Chicken Meatball Parmigiana, Blackened Chicken
Breast, Traditional Beef, Mini Ruben
Fried Chicken & Waffle, Mini Shaved Prime Rib
Hot Italian Sausage & Peppers, Caprese
\$6 per person, per additional selection

Sushi | \$20 per person
Assorted Rolls, Nigiri, Sashimi, Soy Sauce
Wasabi and Pickled Ginger
*Requires 3-week advance order

BEVERAGES

Basic Coffee Coffee & Selection of Teas

Three Hours | \$10
Six Hours | \$13
Eight Hours | \$15

Beverage Service Regular and Decaf Coffee, Teas Sodas, Juices & Bottled Water

Three Hours | \$15
Six Hours | \$18
Eight Hours | \$22

Enhancements

Aqua Panna or Pellegrino (1 liter) | \$12 each

Regular & Sugar Free Red Bull | \$7 each

Gatorade or Powerade | \$6 each

= QUANTITY OF ORDER MUST BE SPECIFIED. QUANTITY
ORDERED REFLECTS MINIMUM CONSUMPTION CHARGED.

BAR PACKAGES

Hosted Bar / Price per Person

two-hour minimum

Beer & Wine Selections

michelob ultra, lagunitas ipa, corona
stella, bud & budlight, cabernet sauvignon, pinot noir
chardonnay & pinot grigio

Two Hours | \$26
Three Hours | \$30
Four Hours | \$34

Call Brand Selections

spur vodka, jim beam, bacardi
margaritaville silver, room 101 gin,
beer, red wine, white wine, champagne

Two Hours | \$30
Three Hours | \$34
Four Hours | \$40

Premium Bar Selections

tito's, jack daniel's, dewar's white label. crown royal
jameson, casamigos blanco, captain morgan,
tanqueray, bulleit bourboun & hennessey,
beer, red wine, white wine, champagne

Two Hours | \$34
Three Hours | \$38
Four Hours | \$46

Premium Plus Bar Selections

belvedere, johnny walker black label, gentleman jack
maker's mark, don julio blanco, zaya rum, hendrick's
bombay sapphire,
beer, red wine, white wine, champagne

Two Hours | \$37
Three Hours | \$45
Four Hours | \$51

CHEERS!

Sparkling Toast

The perfect way to get the party started, cheers a new couple or cap off the evening. Depending on your timeline, toasts may be passed pre-set at dining tables, or poured tableside

jp chenet blanc de blancs | \$8
lamarca prosecco | \$9
de chancey brut | \$11

The Stirling Club maintains a no shot policy

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