



## **CONTINENTAL BREAKFAST MENUS**

***BASED ON A SERVE TIME OF 90 MINUTES FOR A MINIMUM OF 25 GUESTS.  
ADDITIONAL CHARGE OF \$175.00 WILL APPLY TO PARTIES WITH LESS THAN 25 GUESTS  
(LOWEST GUEST COUNT FOR BUFFETS WILL BE 15 GUESTS)***

### **The Continental**

Chilled Fruit Juices  
A Selection of the Season's Best Fruit and Berries  
Freshly Baked Breakfast Pastries to include:  
Danish, Croissants, Muffins  
Fruit Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Hot Teas

**\$25 Per Person**

### **Signature Continental**

Chilled Fruit Juices  
A Selection of Seasonal Whole Fruits  
Freshly Baked Breakfast Pastries to include:  
Cinnamon Rolls, Danish, Croissants, Muffins  
Yogurt, Granola, Dried Fruits and Nuts  
Fruit Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Hot Teas

**\$28 Per Person**

### **Platinum Continental**

Chilled Fruit Juices  
A Selection of the Season's Best Fruit and Berries  
Freshly Baked Breakfast Pastries to include:  
Cinnamon Rolls, Danish, Croissants, Muffins  
Yogurt, Granola, Dried Fruits and Nuts  
Steel Cut Oats and Cold Cereal  
Fruit Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Hot Teas

**\$31 Per Person**



## **PLATED BREAKFAST SELECTIONS**

***MINIMUM OF 25 GUESTS***

***ADDITIONAL CHARGE OF \$175.00 WILL APPLY TO PARTIES WITH LESS THAN 25 GUESTS  
(LOWEST GUEST COUNT FOR PLATED BREAKFAST WILL BE 15 GUESTS)***

### **The American**

Farm Fresh Scrambled Eggs, with a choice of  
Applewood Smoked Bacon, Country Sausage Links,  
Virginia Ham or Turkey Sausage  
Breakfast Potatoes

**\$28 Per Person**

### **Eggs Benedict**

Two Farm Fresh Poached Eggs  
Canadian Bacon and Hollandaise Sauce  
On a Butter-Griddled English Muffin  
Breakfast Potatoes

**\$31 Per Person**

### **Western Scramble**

Farm Fresh Scrambled Eggs with Ham, Onion, Bell Pepper and Cheddar Cheese  
Chorizo Sausage and Breakfast Potatoes

**\$26 Per Person**

### **Berry Brioche French Toast**

Buttery Brioche Soaked in Spiced Egg Custard and Griddled, Layered with Honey  
Sweetened Ricotta and Topped with Warm Berry Compote. Choice of Applewood Smoked  
Bacon, Country Sausage Links, Virginia Ham or Turkey Sausage

**\$27 Per Person**

### **Above Entrees Include:**

Chilled Orange Juice  
Basket of Danish, Muffins and Croissants  
Fruit Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Hot Teas



## **BREAKFAST BUFFETS**

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(LOWEST GUEST COUNT FOR BUFFETS WILL BE 15 GUESTS)  
(FRESHLY BREWED REGULAR & DECAFFINATED COFFEE & HOT TEAS INCLUDED)***

### **Rise & Shine**

Variety of Chilled Fruit Juices  
A Selection of Season's Best Fresh Fruit & Berries  
Freshly Baked Breakfast Pastries to include:  
Danish, Croissants, Muffins  
Farm Fresh Scrambled Eggs  
Breakfast Potatoes & Choice of Two:  
Country Sausage Links, Applewood Smoked Bacon,  
Virginia Ham or Turkey Sausage

**\$29 Per Person**

### **Pegasus' Buffet**

Variety of Chilled Fruit Juices  
A Selection of Season's Best Fresh Fruit & Berries  
Freshly Baked Breakfast Pastries to include:  
Danish, Croissants, Muffins  
Farm Fresh Scrambled Eggs  
Cinnamon Brioche French Toast or Buttermilk Pancakes  
(Served with Maple Syrup)  
Breakfast Potatoes & Choice of Two:  
Country Sausage Links, Applewood Smoked Bacon,  
Virginia Ham or Turkey Sausage

**\$32 Per Person**

### **Zeus' Buffet**

Variety of Chilled Fruit Juices  
A Selection of Season's Best Fresh Fruit & Berries  
Freshly Baked Breakfast Pastries to include:  
Danish, Croissants, Muffins  
Classic Eggs Benedict, Farm Fresh Scrambled Eggs  
Cinnamon Brioche French Toast or Buttermilk Pancakes  
(Served with Maple Syrup)  
Oatmeal with Brown Sugar and Dried Fruits  
Breakfast Potatoes & Choice of Two:  
Country Sausage Links, Applewood Smoked Bacon,  
Virginia Ham or Turkey Sausage

**\$38 Per Person**



## **BREAKFAST ENHANCEMENTS**

***THE FOLLOWING ITEMS ARE PRICED PER PERSON UNLESS OTHERWISE NOTED AND ARE AVAILABLE AS AN ADDITION TO OUR CONTINENTAL BREAKFAST, BREAKFAST BUFFET, AND BRUNCH MENUS***

### **Breakfast Sandwiches**

English Muffin, Pork Sausage Patties, American Cheese and Egg Omelet

**\$7 Per Person**

### **Classic Breakfast Burritos**

Flour Tortillas stuffed with Fluffy Scrambled Eggs, Cheddar Cheese, and Sausage

**\$8 Per Person**

### **Southwest Breakfast Burritos**

Flour Tortillas stuffed with Fluffy Scrambled Eggs, Jack and Cheddar Cheese, Refried Beans, Chorizo Sausage

**\$9 Per Person**

### **Hard Boiled Eggs**

Served with Sea Salt and Fresh Ground Black Pepper

**\$3 Per Person**

### **Assorted Cold Cereals or Fresh Oatmeal**

**\$5 Per Person**

### **Farm Fresh Scrambled Eggs**

**\$5 Per Person**

### **Breakfast Meats**

Choice of One: Applewood Smoked Bacon, Country Sausage Links  
Virginia Ham or Turkey Sausage

**\$5 Per Person**



## **REFRESHMENT MEETING PACKAGE**

***OUR REFRESHMENT BREAK IS PRICED PER PERSON AND REQUIRES A MINIMUM OF 25 GUESTS. GUARANTEE NUMBER OF GUESTS MUST EQUAL THE NUMBER OF GUESTS IN ATTENDANCE***

### **Alexis Park All Day Refreshment Break**

**\$58 Per Person**

#### **The Continental**

***(90 Minutes)***

Chilled Fruit Juices  
A Selection of Seasonal Whole Fruits  
Freshly Baked Breakfast Pastries to include:  
Danish, Croissants, Muffins  
Fruit Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Hot Teas

#### **Morning Break**

***(30 Minutes)***

Assorted Granola Bars and Energy Bars  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Regular and Decaffeinated Coffee  
Hot Teas

#### **Afternoon Break**

***(30 Minutes)***

Jumbo Chocolate Chip Cookies  
Brownies and Blondies  
Assorted Soft Drinks and Bottled Water  
Freshly Brewed Regular and Decaffeinated Coffee  
Hot Teas



## **THEMED BREAKS**

***OUR THEMED BREAKS ARE PRICED PER PERSON FOR ONE HOUR AND REQUIRES A MINIMUM OF 25 GUESTS. GUARANTEE NUMBER OF GUESTS MUST EQUAL THE NUMBER OF GUESTS IN ATTENDANCE***

### **Chips & Dips**

Spinach Artichoke Dip, Salsas with Tortilla Chips  
Hummus with Pita Chips  
French Onion and Ranch Dips with Potato Chips  
Assorted Soft Drinks & Bottled Waters  
Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea

**\$17/Guest**

### **The Spa Break**

Assorted Fruit Smoothies  
Crudit  with French Onion and Avocado Ranch Dip  
Sliced Seasonal Fresh Fruit  
Assorted Cereal, Protein & Energy Bars  
Assorted Soft Drinks & Bottled Mineral Water  
Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea

**\$18/Guest**

### **Sweet Treats**

Assorted Jumbo Cookies & Rice Krispy Treats  
Brownies & Blondies  
Baskets of Whole Fresh Fruit  
Assorted Soft Drinks & Bottled Water  
Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea

**\$19/Guest**

### **Protein Break**

Assorted Fruit Yogurts  
Domestic Cheese Selection  
Individual Assorted Nuts  
Assorted Soft Drinks & Bottled Water  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

**\$18/Guest**

### **State Fair**

Buttered Popcorn  
Kettle Corn  
Assorted Candy Novelties  
Assorted Ice Cream Novelties  
Cracker Jacks

**\$25/Guest**

***All Prices are Subject to 23% Service Fee and 8.375% Nevada State Sales Tax,***



## **BREAK AND REFRESHMENTS A LA CARTE**

### **BEVERAGES**

Lavazza Premium Coffee	\$80 / Gallon
Lavazza Decaffeinated Coffee	\$80 / Gallon
Premium Hot Teas	\$65 / Gallon
Iced Tea	\$65 / Gallon
Bottled Specialty Coffees	\$8 Each
Bottled Juices	\$5 Each
Gatorade	\$6 Each
Naked Smoothies	\$9 Each
Red Bull	\$7 Each
Assorted Sodas	\$4 Each
Bottled Water	\$4 Each
Milk (1/2 Pint)	\$5 Each

### **RISE & SHINE**

Assorted Large Danish	\$55 / Dozen
Large Cinnamon Rolls	\$55 / Dozen
Assorted Muffins	\$55 / Dozen
Bagels and Cream Cheese	\$50 / Dozen
Sliced Fresh Fruit	\$6 / Person
Whole Fresh Fruit	\$3 Each

### **AFTERNOON BOOST**

Assorted Jumbo Cookies	\$55 / Dozen
Brownies & Blondies	\$55 / Dozen
Rice Krispy Treats	\$45 / Dozen

### **ALL DAY SNACKS**

Assorted Yogurts	\$5 Each
Assorted Candy Bars	\$7 Each
Assorted Ice Cream Novelties	\$6 Each
Assorted Energy/Granola Bars	\$4 Each
Assorted Bagged Chips	\$4 Each
Assorted Bagged Nuts	\$5 Each
Cracker Jacks	\$5 Each



# Alexis Park

ALL SUITE RESORT • LAS VEGAS

## CONCESSION/GRAB & GO

*An Attendant Fee of \$175 Applies. Two-hour minimum. Four-hour maximum. \$500 Minimum Required*

### COLD

Deli Turkey Sandwich	\$7 Each
Deli Ham Sandwich	\$7 Each
Deli Roast Beef Sandwich	\$8 Each
Italian Hero Sandwich	\$9 Each
Grilled Vegetable Wrap	\$8 Each
Chef Salad	\$8 Each
Chicken Caesar Salad	\$7 Each
Garden Salad	\$6 Each
Protein Packs...Turkey, Cheddar Cheese, Almonds, Boiled Egg	\$9 Each
Crudit� Packs...Carrot, Broccoli, Celery, Cauliflower, Ranch Dip	\$7 Each

### HOT

Jumbo Hot Dog	\$8 Each
Italian Sausage	\$8 Each
Bratwurst	\$8 Each
Hamburger	\$8 Each
Cheeseburger	\$9 Each
3 Chicken Tenders	\$9 Each
6 Chicken Wings	\$9 Each
Pretzel Bites	\$8 Each
Mini Pepperoni Calzones	\$7 Each

### SNACKS & SWEETS

Assorted Candy bars	\$7 Each
Ice Cream Novelties	\$6 Each
Large Fruit Danish	\$5 Each
Assorted Large Muffins	\$5 Each
Cut Fruit & Berries	\$5 Each
Yogurt, Berry, Granola Parfaits	\$7 Each
Assorted Jumbo Cookies	\$5 Each
Jumbo Fudge Brownies	\$5 Each
Jumbo Sea Salt Caramel Blondies	\$5 Each
Assorted Bagged Chips	\$5 Each
Cracker Jacks	\$5 Each

### BEVERAGES

Bottled Water	\$4 Each
Bottled Juices...Orange, Apple, Cranberry	\$6 Each
Red Bull	\$7 Each
Gatorade	\$6 Each
Naked Smoothies	\$9 Each
Bottled Cold Brew Coffees	\$8 Each
Hot Coffee 12oz...Regular or Decaf	\$5 Each
Soft Drink Cans...Coca Cola Products	\$4 Each

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## **ALEXIS PARK BRUNCH**

***BRUNCH IS PRICED PER PERSON FOR A MINIMUM OF 50 GUESTS AND SERVED FOR A  
MAXIMUM OF 2 HOURS AND REQUIRES ONE CHEF ATTENDANT FOR EVERY 50  
GUESTS AT \$175 PER CHEF***

Danish, Muffins, Croissant  
Fruit Preserves and Butter

A Selection of the Season's Best Fruit and Berries  
Mixed Green Salad with Choice of Dressings

Classic Eggs Benedict  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon  
Country Sausage or Turkey Link Sausages  
Breakfast Potatoes  
French Toast with Maple Syrup

Chicken Cacciatore  
Tenderloin Filet Medallions with Mushroom Demi-Glace  
Penne Marinara with Shaved Parmesan  
Herb Roasted Red Potatoes  
Fresh Baked Dinner Rolls & Butter  
Seasonal Vegetables

## **CARVING STATION**

**(Choose One)**

Citrus Marmalade Glazed Pork Loin  
Roast Prime Rib of Beef, Au Jus  
Glazed Ham with Brown Sugar & Spicy Mustard  
Butter Basted Breast of Tom Turkey with Sage Gravy

## **DESSERTS**

Chef's Selection of Specialty Pastries & Sweet Delights

Chilled Fruit Juices  
Freshly Brewed Regular and Decaffeinated Coffee  
Hot Tea & Iced Tea

**\$90 Per Person**



## **LUNCH BUFFETS**

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(LOWEST GUEST COUNT FOR BUFFETS WILL BE 15 GUESTS)***

## **DELI BUFFET LUNCHEON**

Soup du Jour  
Seasonal Whole Fruits  
American Potato Salad  
Tri Color Pasta Salad

Sliced Roast Beef, Honey Baked Ham, Smoked Turkey Breast  
Provolone, Swiss and Sharp Cheddar  
Tomato, Lettuce and Onion  
Sliced Sourdough, Wheat, White, Marble Rye and Kaiser Rolls  
Appropriate Condiments  
Individual Bags of Assorted Chips

Chef's Selection of Specialty Pastries & Sweet Delights

Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
**\$52 Per Person**

## **SANDWICH & WRAP BUFFET**

Seasonal Fresh Fruit and Berries  
American Potato Salad  
Garden Salad & Dressings

Honey Ham & Swiss on Multigrain Bread, Dijon Aioli  
Smoked Turkey & White Cheddar on Soft Hoagie Roll, Pesto Aioli  
Roast Beef & Muenster Cheese on Kaiser, Horseradish Aioli  
Roasted Vegetable Wrap, Garlic Lemon Hummus  
Individual Bags of Assorted Chips

Chef's Selection of Specialty Pastries & Sweet Delights

Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
**\$50 Per Person**



## **LUNCH BUFFETS**

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## **COUNTRY BUFFET**

Seasonal Garden Salad & Dressings  
Southern Potato Salad

Fried Chicken  
BBQ Spareribs  
Grilled Tenderloin Medallions with Sautee Onion and Mushrooms

Bacon Mac & Cheese  
Butter Green Beans and Corn  
Country Biscuits and Butter

Chocolate Brownies  
Apple Pie

Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
**\$54 Per Person**

## **BACKYARD BUFFET**

Macaroni Salad  
Seasonal Garden Salad & Dressings  
Fresh Seasonal Fruit and Berries

Hamburgers  
Jumbo Hot Dogs  
Grilled Bratwurst

Assorted Chips  
Chocolate Chip Cookies

Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee  
**\$52 Per Person**



## **LUNCH BUFFETS**

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### **ALEXIS PARK SIGNATURE BUFFET**

Tomato Basil Bisque  
Marinated Cucumber & Tomato Salad  
Fresh Seasonal Fruit and Berries

Oven Roasted Breast of Airline Chicken, Beurre Blanc  
Burgundy Beef Tenderloin Tips with Wild Mushrooms Ragout  
Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables  
Rolls and Butter

Chef's Selection of Specialty Pastries & Sweet Delights

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

**\$53 Per Person**

### **MEXICAN FIESTA BUFFET**

Mexican Chopped Salad  
Fresh Seasonal Fruit Salad

Chicken Enchiladas  
Chicken and Beef Fajitas  
Warm Corn and Flour Tortillas  
Spicy Mexican Rice  
Refried Black Beans  
Mexican Street Corn  
Fire-roasted Tomato Salsa, Tomatillo Salsa, & Guacamole

Cinnamon Churros  
Chocolate Cake with Ancho Chipotle Chocolate Sauce

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

**\$56 Per Person**



## **LUNCH BUFFETS**

***BASED ON A SERVE TIME OF TWO HOURS FOR A MINIMUM OF 25 GUESTS.  
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(LOWEST GUEST COUNT FOR BUFFETS WILL BE 15 GUESTS)***

### **PALERMO BUFFET**

Minestrone Soup  
Traditional Caesar Salad  
Antipasto Salad

Pan Seared Breast of Chicken Marsala  
Char Grilled Swordfish Siciliano  
Penne Marinara with Grilled Italian Sausage

Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables  
Garlic Bread Sticks

Tiramisu  
Ricotta Cheesecake

Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
**\$54 Per Person**

### **MEMPHIS BBQ LUNCH**

Southern Potato Salad  
Seasonal Garden Salad & Dressings

Memphis BBQ Rubbed Spareribs  
BBQ Glazed Chicken Thighs  
Smoked BBQ Beef Brisket Burnt Ends  
Corn and Peppers  
Jalapeno Macaroni & Cheese  
Ranch Style Beans

Brownies & Cookies  
Lemon Squares

Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
**\$59 Per Person**



## **LUNCH BUFFETS**

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(LOWEST GUEST COUNT FOR BUFFETS WILL BE 15 GUESTS)***

### **ASIAN LUNCH BUFFET**

Crisp Vegetable Spring Rolls, Sweet Chile Sauce and Hot Mustard  
Chopped Asian Salad with Crisp Noodles and Sweet Sesame Vinaigrette  
Toasted Coconut Fruit Salad

Teriyaki Marinated Grilled Chicken Thighs  
Mongolian Beef, Sweet Peppers, Onions and Red Chili  
Buddha's Delight Vegetables  
Vegetable Fried Rice and Steamed Jasmine Rice

Coconut Cake and Fortune Cookies

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

**\$57 Per Person**

### **MEDITERRANEAN BUFFET**

Red Bean Soup  
Greek Salad with Feta  
Lemon and Garlic Hummus and Pita

Harissa and Herb Chicken Thighs  
Lemon Butter Tilapia  
Beef Shawarma with Spinach, Onion, and Peppers  
Sauté Mediterranean Vegetables  
Oregano and Lemon Roasted Potatoes

Mini Blueberry Muffins  
Caramelized Fruit topped with Greek Lemon Yogurt

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

**\$53 Per Person**



## **PLATED LUNCHEON SELECTIONS**

***BASED ON A SERVE TIME OF TWO HOURS FOR A MINIMUM OF 25 GUESTS.  
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(LOWEST GUEST COUNT FOR PLATED LUNCHESES WILL BE 15 GUESTS)***

### **STARTERS:**

***(CHOICE OF ONE SOUP OR SALAD)***

#### **Soup**

Tomato Basil Bisque  
Cream of Mushroom  
Minestrone

#### **Salad**

Mixed Garden Greens with Choice of Dressings  
Traditional Caesar Salad  
Baby Iceberg Wedge Salad  
Caprese Salad

### **ENTREES**

***(CHOICE OF TWO. INDIVIDUAL COUNTS REQUIRED)***

Roasted Airline Breast of Chicken, Caper Beurre Blanc	\$54
12oz Ribeye with Truffle Demi	\$56
Pan Seared Bone-In Pork Chop with Pommery Mustard Cream	\$48
Jumbo Gulf Shrimp Scampi with Lemon Garlic Sauce	\$46
Grilled Filet of Salmon with Dijon Caper Sauce	\$52
New York Strip Steak with Wild Mushroom Ragout	\$55

### **DESSERT**

***(CHOICE OF ONE)***

Ricotta Cheesecake with Berry Compote  
Warm Apple Tart a la Mode  
Classic Tiramisu  
Chocolate Overload Cake

***Above Entrees Include Chef's Selection of Starch and Vegetable, Baked Rolls and Creamery Butter. Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea***



## **BOXED LUNCHES**

*MINIMUM OF 25 GUESTS*

*ADDITIONAL CHARGE OF \$175.00 WILL APPLY TO PARTIES WITH LESS THAN 25 GUESTS  
(LOWEST GUEST COUNT FOR BOXED LUNCHES WILL BE 15 GUESTS)*

**\$36 Per Person**

### **ITALIAN BISTRO SANDWICH**

Honey Ham, Pepperoni, Salami and Provolone Cheese, Lettuce,  
Sliced Tomato, Olive Tapenade on Focaccia

### **TURKEY CLUB CROISSANT**

Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise on a Flaky Croissant

### **HERB CHICKEN BREAST WRAP**

Herb Grilled Chicken Breast, Lettuce, Tomato, Provolone Cheese, Avocado  
and Pesto Aioli in a Sun-Dried Tomato Basil Wrap

### **MEDITERRANEAN VEGETABLE WRAP**

Roasted Eggplant, Yellow Squash, Mushroom, Roasted Red Pepper, Red Onions and  
Hummus with Lettuce and Tomato in Spinach Wrap

### **BLACK FOREST HAM**

Black Forest Ham, Sharp Cheddar, Lettuce, Tomato, Shaved Red Onion  
& Honey Mustard On a Soft Hoagie Roll

### **CHEF'S SALAD**

Julienne of Ham, Turkey, Cheddar and Swiss Hard-Boiled Egg,  
Tomato, Cucumbers on a Bed of Crisp Lettuce, and Ranch Dressing

### **CHICKEN CAESAR SALAD**

Crisp Romaine, Shaved Parmesan, Croutons, and Caesar Dressing

### **TURKEY COBB SALAD**

Roast Turkey, Diced Tomato, Hard Boiled Egg, Diced Avocado, Crisp Bacon,  
Crumbled Blue Cheese on a bed of Lettuce, and Blue Cheese Dressing

*Boxed Lunches Include Chef's Dessert Selection, Individual Bag of Chips,  
Whole Fruit, Bottled Water, Cutlery Kit, and Condiments*

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## **DINNER BUFFET SELECTIONS**

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### **ALEXIS PARK SIGNATURE DINNER**

Seasonal Garden Salad & Dressings  
Fresh Seasonal Fruit and Berries  
Mediterranean Cucumber Salad with Feta and Olives

Roasted Airline Breast of Chicken with Herb Beurre Blanc  
Oven Roasted Atlantic Salmon with Pommery Mustard Cream  
Beef Tenderloin Medallions with Wild Mushroom Ragout

Tortellini Tossed in a Light Basil Cream  
Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables  
Dinner Rolls and Butter

Chef's Selection of Specialty Pastries & Sweet Delights  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

**\$76 Per Person**

### **TUSCAN DINNER**

Traditional Caesar Salad  
Antipasto Platter with Italian Specialty Salted Cured Meats & Pickled Delicacies  
Caprese Salad

Roasted Airline Breast of Chicken Marsala  
Char Grilled Swordfish Siciliano  
Barolo Braised Beef Short Rib  
Penne Marinara with Shaved Parmesan

Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables  
Dinner Rolls and Butter

Tiramisu  
Ricotta Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

**\$78 Per Person**



## **DINNER BUFFET SELECTIONS**

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### **SOUTHERN BBQ DINNER**

Southern Potato Salad  
Macaroni Salad  
Seasonal Garden Salad & Dressings

Slow Cooked Spareribs  
Carolina BBQ Chicken  
Texas Beef Brisket Burnt Ends  
Cream Corn  
Jalapeno Bacon Macaroni & Cheese  
Brown Sugar Baked Beans

Coconut Cake  
Pecan Pie  
Chocolate Chip Cookies

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

**\$78 Per Person**

### **SOUTHWEST FIESTA**

Tortilla Soup  
Mexican Chopped Salad  
Fresh Seasonal Fruit and Berries

Cheese Enchiladas  
Pork Chile Verde  
Chicken and Beef Fajitas  
Warm Corn and Flour Tortillas  
Spicy Mexican Rice  
Refried Black Beans  
Mexican Street Corn

Fire-roasted Tomato Salsa, Tomatillo Salsa, & Guacamole

Cinnamon Churros  
Chocolate Cake with Ancho Chipotle Chocolate Sauce

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

**\$77 Per Person**

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## **DINNER BUFFET SELECTIONS**

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(LOWEST GUEST COUNT FOR BUFFETS WILL BE 15 GUESTS)***

### **ASIAN DINNER BUFFET**

Crisp Vegetable Spring Rolls, Sweet Chile Sauce and Hot Mustard  
Pork Potstickers  
Chopped Asian Salad with Crisp Noodles and Sweet Sesame Vinaigrette  
Toasted Coconut Fruit Salad  
  
Orange Chicken  
Teriyaki Marinated Grilled Chicken Thighs  
Mongolian Beef, Sweet Peppers, Onions and Red Chili  
Shrimp Tempura with Sweet Chile Sauce  
Buddha's Delight Vegetables  
Vegetable Fried Rice and Steamed Jasmine Rice  
  
Coconut Cake and Fortune Cookies  
  
Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
**\$78 Per Person**

### **COUNTRY DINNER BUFFET**

Seasonal Garden Salad & Dressings  
Macaroni Salad  
Southern Potato Salad  
  
Texas Chile  
Dry Rubbed Chicken Drumsticks  
Slow Roasted Spareribs  
Broiled Tenderloin Medallions with Sautée Onion and Mushrooms  
  
Bacon Jalapeno Mac & Cheese  
Butter Green Beans and Corn  
Country Biscuits and Butter  
  
Chocolate Brownies  
Apple Pie  
  
Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
**\$77 Per Person**



## **PLATED DINNERS**

***BASED ON A SERVE TIME OF TWO HOURS FOR A MINIMUM OF 25 GUESTS.  
ADDITIONAL CHARGE OF \$175.00 WILL APPLY TO PARTIES WITH LESS THAN 25 GUESTS  
(LOWEST GUEST COUNT FOR PLATED DINNERS WILL BE 15 GUESTS)***

***PLATED DINNER SELECTIONS INCLUDE: SOUP OR SALAD, ENTRÉE, AND  
DESSERT***

## **STARTERS**

***(CHOICE OF ONE SOUP OR SALAD)  
(ADDITIONAL SOUP OR SALAD COURSE: \$13 PER PERSON)***

### **Soup**

Tomato Basil Bisque  
Cream of Mushroom  
Minestrone  
Tortilla Soup

### **Salad**

Mixed Garden Greens with Choice of Dressings  
Traditional Caesar Salad  
Baby Iceberg Wedge Salad with Blue Cheese Dressing  
Traditional Caprese Salad  
Spinach Salad with Red Onion, Crisp Prosciutto, Blue Cheese with Champagne Vinaigrette

## **APPETIZERS**

***(UPGRADE YOUR PLATED DINNER WITH ANY APPETIZER LISTED BELOW)***

Lobster Ravioli, Garlic Cream Sauce: **\$13 Per Person**  
Jumbo Shrimp Cocktail, Mango Horseradish Sauce: **\$14 Per Person**  
Pan Seared Jumbo Lump Maryland Blue Crabcake: **\$16 Per Person**

## **DESSERT**

***(CHOICE OF ONE)***

Ricotta Cheesecake with Berry Compote  
Warm Apple Tart a la mode  
Classic Tiramisu  
Chocolate Overload Cake



**PLATED DINNER ENTREES**  
*(CHOICE OF THREE. INDIVIDUAL COUNTS REQUIRED)*

**CHICKEN**

**\$72 Per Person**

Roasted Airline Breast of Chicken with Mushroom Pesto  
Tomato, Spinach & Goat Cheese Stuffed Airline Breast of Chicken  
Pan Seared Breast of Chicken with Mushroom Marsala Demi-Glace

**BEEF**

**\$80 Per Person**

6oz Filet Mignon with Mushroom and Truffle Demi-Glace  
Ribeye with Caramelized Shallot Butter  
Barolo Braised Beef Short Rib Jus Lie

**SEAFOOD**

**\$75 Per Person**

Oven Roasted Atlantic Salmon with Pommery Mustard Cream  
Char Grilled Swordfish Siciliano  
Lightly Blackened Branzino with Cajun Aioli

**ENTRÉE ENHANCEMENTS**

*(UPGRADE YOUR ENTREE WITH ANY ENHANCEMENT LISTED BELOW)*

Add Second Protein	\$15 / Guest
Broiled Jumbo Cajun Shrimp	\$14 / Guest
Lump Crab Cake	\$15 / Guest
6oz Lobster Tail	\$20 / Guest

Above Entrees Include Chef's Selection of Starch and  
Seasonal Vegetable, Baked Rolls and Butter  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea



## **EXECUTIVE BUFFETS**

***DESIGNED FOR 25 OR FEWER GUESTS. ADDITIONAL CHARGE OF \$175.00 WILL APPLY TO PARTIES WITH LESS THAN 25 GUESTS (LOWEST GUEST COUNT FOR EXECUTIVE BUFFETS WILL BE 10 GUESTS)***

### **Roast Airline Chicken**

Garden Greens & Dressings  
Oven Roasted Breast of Airline Chicken, Beurre Blanc  
Rosemary Roasted Redskin Potatoes  
Seasonal Fresh Vegetable  
Baked Rolls & Creamery Butter  
Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

**\$52 Per Person**

### **New York Strip**

Garden Greens & Dressings  
Char Grilled Angus NY Strip Steak Jus Lie  
Roasted Garlic Smashed Potatoes  
Seasonal Fresh Vegetable  
Baked Rolls & Creamery Butter  
Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

**\$57 Per Person**

### **Atlantic Salmon**

Garden Greens & Dressings  
Seared Atlantic Salmon & Grain Mustard Sauce  
Rice Pilaf  
Seasonal Fresh Vegetable  
Baked Rolls & Creamery Butter  
Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

**\$55 Per Person**



## **RECEPTION STATIONS**

***MINIMUM OF 25 GUESTS***

***(ENHANCEMENT TO DINNER BUFFETS ONLY. MAY NOT BE PURCHASED AS A STANDALONE ITEM)***

***A CHEF/ATTENDANT FEE OF \$175.00 IS REQUIRED FOR ALL ACTION STATIONS***

### **PASTA STATION**

***(Choice of Two)***

**PENNETTE a la VODKA**

Mezze Penne tossed with Sweet Italian Sausage, Tomatoes, Fresh Herbs and Vodka Cream

**ORECCHIETTE PUTTANESCA**

Small Ear Shaped Pasta with Pancetta, Olives, Capers and Diced Tomato

**RIGATONI a la TOSCANA**

Seasoned Meatballs, Ricotta Cheese and Roasted Plum Tomatoes

**CHICKEN ALFREDO**

Classic Alfredo with Herb Marinated Chicken

Served with Rustic Breads and Focaccia

**\$22 Per Person**

### **FAJITAS STATION**

Grilled Chicken, Beef Skirt Steak & Vegetables with Bell Peppers and Onions

Seasoned Rice, Ranchero Beans, Flour Tortillas, Salsas and Pico De Gallo,

Sour Cream and Guacamole

**\$24 Per Person**

### **SALAD STATION**

***(SELECT ANY THREE OF THE FOLLOWING SALADS TO CREATE YOUR STATION)***

**BLT**

Bibb Lettuce, Applewood Smoked Bacon, Heirloom Tomatoes, and Buttermilk Chive

Dressing

**BABY ARUGULA**

Fresh Sliced Pears, Point Reyes Bleu Cheese, Candied Walnuts, and Champagne Vinaigrette

**CAESAR**

Romaine Lettuce, Aged Parmesan, Croutons, Anchovies, and Caesar Dressing

**CAPRESE**

Fresh Mozzarella and Cherry Tomatoes tossed with Extra Virgin Olive Oil and Basil.

Drizzled with Imported Balsamic Glaze

**THAI CHICKEN**

Shredded Chicken, Lettuce, Mint, Thai Basil, Carrots, Sweet Peppers, Bean Sprouts and

Snow Peas tossed in Sesame Ginger Dressing

**\$20 Per Person**

***All Prices are Subject to 23% Service Fee and 8.375% Nevada State Sales Tax.***



## **DISPLAYED RECEPTION OFFERINGS**

### **Spinach Artichoke Dip**

Sautéed Spinach Leaves & Artichokes Blended with a Parmesan Cream Cheese Sauce and baked in an Herb Breadcrumb and Parmesan Crust. Served with Crisp Baguette Croutons & Tortilla Chips

***\$425 (serves approximately 40-50 guests)***

### **Fresh Fruit Display**

A display of Whole and Cut Melons, Pineapples, Berries and Tropical Fruit

***\$450 (serves approximately 40-50 guests)***

### **Garden Crudite**

Crisp Seasonal and Baby Vegetables with Buttermilk Ranch Dip and Roasted Red Pepper Aioli

***\$375 (serves approximately 40-50 guests)***

### **Chilled Grilled Vegetables**

Grilled and Roasted Mediterranean Vegetables marinated with Extra Virgin Olive Oil and Aged Balsamic Vinegar

***\$450 (serves approximately 40-50 guests)***

### **Domestic Farmstead Creamery Cheese Board**

Rustic Artisanal Breads

***\$475 (serves approximately 40-50 guests)***

### **Antipasti Display**

The chef's selection of Imported and American Artisan Charcuterie and Cheeses. Presented with Grilled and Marinated Vegetables, Imported Olives, Focaccias and Italian Breads Infused Olive Oils and Balsamic Vinegar.

***\$675 (serves approximately 40-50 guests)***

### **Sushi (Priced per 100 pieces)**

Assorted Nigiri and Nori Maki. Wasabi, Light Soy and Pickled Ginger

***\$850***





***THE FOLLOWING ITEMS ARE PRICED PER PIECE AND REQUIRE A MINIMUM ORDER  
OF 50 PIECES.  
DISPLAYED OR TRAY-PASSED. TRAY PASSED SERVICE REQUIRES A SERVER @\$175.00  
PER SERVER***

### **COLD HORS D'OEUVRES**

Individual Mini Crudité	\$5
Peppered Ahi Tuna with Wasabi Ginger	\$8
Caprese Skewer	\$4
Filet & Boursin on Polenta	\$8
Shrimp Pesto on Baguette	\$7
Smoked Salmon with Dill Cream Cheese	\$8
Bruschetta on Baguette	\$5
Prosciutto & Kalamata on Polenta	\$7
Mini Croissant BLT Sandwiches	\$6
Cajun Chicken Canapé – Paprika Aioli	\$6
Crab Claws – Coarse Grain Mustard Aioli	\$9
Individual Shrimp Cocktail & Mango Horseradish Cocktail Sauce	\$6

### **HOT HORS D'OEUVRES**

Buffalo Chicken Wings	\$7
Buffalo Chicken Spring Rolls	\$6
Chicken Cordon Bleu	\$8
Fried Mozzarella	\$5
Jalapeno Poppers	\$6
Vegetarian Spring Roll	\$5
Beef Wellington	\$8
Beef Empanadas	\$8
Hibachi Beef Skewers	\$7
Hibachi Chicken Skewers	\$6
Cheeseburger Sliders	\$6
Chicken Potsticker	\$7
Jumbo Lump Crab Cakes	\$8
Coconut Shrimp	\$7
Crab Stuffed Mushroom	\$7
Cheese Stuffed Artichoke Heart	\$8



## **CARVING STATIONS**

*MAXIMUM OF 2 HOURS AND REQUIRES ONE CHEF CARVER FOR EVERY 50 GUESTS AT \$175 PER CHEF. INCLUDES A SELECTION OF SOFT ROLLS AND APPROPRIATE CONDIMENTS*

### **Butter Basted Turkey Breast**

(Serves Approximately 50 Guests)

**\$450**

### **Maple Glazed Carving Ham**

(Serves Approximately 50 Guests)

**\$450**

### **Herb Roasted Pork Loin**

(Serves Approximately 50 Guests)

**\$400**

### **Rosemary Crusted Prime Rib of Beef, Au Jus**

(Serves Approximately 50 Guests)

**\$650**

### **Dijon Crusted Tenderloin of Beef**

(Serves Approximately 25 Guests)

**\$525**



## KIDS MENU

***AGES 3 – 9 ONLY***

**CHICKEN TENDERS  
CORN DOGS  
PEPPERONI HOT POCKETS**

**MAC N CHEESE  
ROTINI ALFREDO  
PENNE MARINARA**

**TATER TOTS  
MASH POTATO  
STEAK FRIES**

***\$7 Per Item***



## **BEVERAGES**

***HOSTED BARS ARE AVAILABLE EITHER BY THE DRINK OR PER PERSON FOR TWO HOURS. CASH BARS ARE AVAILABLE BY THE DRINK. ALL BARS REQUIRE ONE BARTENDER FOR EVERY 100 GUESTS AT \$175.00 EACH. CASH BARS REQUIRE AN ADDITIONAL SETUP FEE OF \$200.00 PER BAR.***

### **HOSTED BAR**

Call Brands.....	\$12.00
Premium Brands.....	\$14.00
Imported Beer.....	\$11.00
Domestic Beer.....	\$10.00
Domestic Wine.....	\$9.00
Soft Drinks.....	\$4.00
Fruit Juice.....	\$4.00
Bottled Water.....	\$4.00

### **CASH BAR**

Call Brands.....	\$12.00
Premium Brands.....	\$14.00
Imported Beer.....	\$11.00
Domestic Beer.....	\$10.00
Domestic Wine.....	\$9.00
Soft Drinks.....	\$4.00
Fruit Juice.....	\$4.00
Bottled Water.....	\$4.00

### **BAR BY THE HOUR / PER PERSON \*2 HOUR MINIMUM REQUIRED**

#### **Call Brands**

\$38.00 for the first two hours / \$10.00 Per Person for each additional hour

#### **Premium Brands**

\$48.00 for the first two hours / \$12.00 Per Person for each additional hour

#### **Beer, Wine, & Soft Drinks**

\$35.00 for the first two hours / \$9.00 Per Person for each additional hour

### **Call Brands**

Tito's Vodka  
Tanqueray Gin  
Teremano Blanco Tequila  
Canadian Club Whiskey  
Jim Beam Bourbon  
Dewar's Scotch

### **Premium Brands**

Ketel One Vodka  
Bombay Gin  
Patron Silver Tequila  
Crown Royal Whiskey  
Maker's Mark Bourbon  
Johnnie Walker Red Scotch

### **Domestic Beer**

\*\* subject to change \*\*

### **Import Beer**

Bud                      Michelob Ultra  
Bud Light              Coors Lite

Corona              Heineken  
Dos xx              Modelo Especial

### **Wine Selections**

Yosemite Road Chardonnay...California  
Vista Point Pinot Grigio...California  
Yosemite Road Moscato...California  
Beringer White Zinfandel...California  
Yosemite Road Cabernet Sauvignon...California  
Vista Point Merlot...California  
Mark West Pinot Noir...California

**(Liquor may only be dispensed by an Alexis Park Bartender)**

***All Prices are Subject to 23% Service Fee and 8.375% Nevada State Sales Tax***