



## **EXECUTIVE/CONTINENTAL BREAKFAST MENUS**

Buffet Breakfast menus are for a minimum of 25 guests. Labor charge of \$150.00 will apply to parties less than 25 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 the Season's Best Fruit and Berries  
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  
\$27 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  
\$29 Per Person

### **Executive Buffet**

For Groups Under 25 ppl  
Chilled Fruit Juices  
Farm Fresh Scrambled Eggs, Bacon, Sausage Links & Redskin Breakfast Potatoes  
Freshly Brewed Regular and Decaffeinated Coffee Hot Teas  
\$29 Per Person



## **PLATED BREAKFAST SELECTIONS**

Plated Breakfast menus are for a minimum of 25 guests. Labor charge of \$150.00 will apply to parties less than 25 guests.

### **The American**

Farm Fresh Scrambled Eggs, with a choice of  
Applewood Smoked Bacon, Country Sausage Links,  
Honey Baked Ham or Chicken Apple Sausage  
Breakfast Potatoes  
\$29 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  
Grilled Chorizo Sausage and Breakfast Potatoes  
\$29 Per Person

### **Lemon Berry Brioche French Toast**

Buttery Brioche Soaked in Spiced Egg Custard and Griddled, Layered with Honey  
Sweetened Ricotta and Topped with Warm Lemon Berry Compote. Choice of Applewood  
Smoked Bacon, Country Sausage Links, Honey Baked Ham or Chicken Apple Sausage  
\$27

### **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**

Breakfast buffet menus are for a minimum of 25 guests and served for a maximum of 2 hours. Labor charge of \$150.00 will apply to parties less than 25 guests. Freshly Brewed Regular and Decaffeinated 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 Chicken Apple Sausage  
\$32 Per Person

### **Pegasus' Buffet**

Variety of Chilled Fruit Juices,  
A Selection of Season's Best Fresh Fruit & Berries  
Breakfast Parfaits  
Freshly Baked Breakfast Pastries to include:  
Danish, Croissants, Muffins  
Farm Fresh Scrambled Eggs  
Cinnamon Brioche French Toast or Buttermilk Pancakes  
Served with Warm Maple Syrup  
Breakfast Potatoes & Choice of Two:  
Country Sausage Links, Applewood Smoked Bacon,  
Virginia Ham or Chicken Apple Sausage  
\$35 Per Person

### **Zeus' Buffet**

Variety of Chilled Fruit Juices,  
A Selection of Season's Best Fresh Fruit & Berries  
Breakfast Parfaits  
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 Warm Maple Syrup  
Steel Cut Oats with Brown Sugar and Dried Fruits  
Breakfast Potatoes & Choice of Two:  
Country Sausage Links, Applewood Smoked Bacon,  
Virginia Ham or Chicken Apple Sausage  
\$37 Per Person



## **BREAKFAST ENHANCEMENTS**

The following items are priced per person unless otherwise noted, and available as an additional to our Continental Breakfast, Breakfast Buffet, and Brunch Menus.

### **Breakfast Sandwiches**

English Muffin, Pork Sausage Patties, Cheddar Cheese and Egg Omelet  
\$5 each

### **Classic Breakfast Burritos**

Flour Tortillas stuffed with Fluffy Scrambled Eggs, Cheddar Cheese, and Virginia Ham  
\$5 each

### **Southwest Breakfast Burritos**

Flour Tortillas stuffed with Fluffy Scrambled Eggs, Jack and Cheddar Cheese,  
Refried Black Beans, Chorizo Sausage  
\$6 each

### **Hard Boiled Eggs**

Served with Sea Salt and Fresh Ground Black Pepper  
\$2 each

### **Assorted Cold Cereals and Steel Cut Oatmeal**

\$4 Per Person

### **Farm Fresh Scrambled Eggs**

\$4 Per Person

### **Breakfast Meats**

Choose One: Applewood Smoked Bacon, Country Sausage Links  
Honey Baked Ham or Chicken Apple Sausage  
\$6 Per Person



## **REFRESHMENT BREAK PACKAGES**

Refreshment Break Package menus are for a minimum of 25 guests. Labor charge of \$150.00 will apply to parties less than 25 guests.

### **Alexis Park All Day Break** **\$49 Per Person**

#### **The Continental**

(90 Minutes)

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

#### **Morning Break**

(30 Minutes)

Choice of Themed Break

Assorted Soft Drinks and Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee

Hot Teas

#### **Afternoon Break**

(30 Minutes)

Choice of Themed Break

Assorted Soft Drinks and Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee

Hot Teas



## **THEMED BREAKS**

Themed Break menus are for a minimum of 25 guests for one hour. Additional time available @ \$5/guest per half hour. Labor charge of \$150.00 will apply to parties less than 25 guests.

### **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  
\$13/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  
\$13/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  
\$13/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  
\$15/Guest

### **State Fair**

Buttered Popcorn  
Kettle Corn  
Assorted Candy Novelties  
Assorted Ice Cream Novelties  
Cotton Candy  
\$15/Guest



### A la Carte

All items below can be added to an existing menu or a la carte.

#### **BEVERAGES**

Coffee: Regular & Decaffeinated	\$62 / Gallon
Premium Lavazza Coffee	\$72 / Gallon
Premium Hot Teas	\$62 / Gallon
Ice Tea	\$62 / Gallon
Bottled Specialty Coffees	\$6 Each
Bottled Juices	\$5 Each
Fresh Pressed Juices	\$7 each
Naked Smoothies	\$7 Each
Red Bull	\$6 Each
Assorted Sodas	\$4 Each
Bottled Water	\$3 Each
Milk (1/2 Pint)	\$3 Each

#### **RISE & SHINE**

Danish Pastries	\$38 / Dozen
Fruit Pastries	\$38 / Dozen
Assorted Muffins	\$38 / Dozen
Bagels and Cream Cheese	\$35 / Dozen
Sliced Fresh Fruit	\$6 / Person
Whole Fresh Fruit	\$3 Each

#### **AFTERNOON BOOST**

Assorted Jumbo Cookies	\$38 / Dozen
Brownies & Blondies	\$38 / Dozen
Rice Krispy Treats	\$38 / Dozen

#### **ALL DAY SNACKS**

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



# Alexis Park

ALL SUITE RESORT • LAS VEGAS

## **CONCESSION/GRAB & GO**

An Attendant Fee of \$150 Applies. Two hour limit.

### **COLD**

Deli Turkey Sandwich	\$8 Each
Deli Ham Sandwich	\$8 Each
Deli Roast Beef Sandwich	\$8 Each
Italian Hero Sandwich	\$9 Each
Grilled Vegetable Wrap	\$9 Each
Chef Shaker Salad	\$7 Each
Chicken Caesar Shaker Salad	\$7 Each
Garden Shaker Salad	\$6 Each
Protein Packs...Turkey, Cheddar Cheese, Almonds, Boiled Egg	\$10 Each
Crudité Packs...Carrot, Broccoli, Celery, Cauliflower, Ranch Dip	\$8 Each

### **HOT**

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

### **SNACKS & SWEETS**

Assorted Large Candy bars	\$5 Each
Ice Cream Novelties	\$5 Each
Large Fruit Danish	\$4 Each
Large Cinnamon Rolls	\$4 Each
Assorted Large Muffins	\$4 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	\$4 Each

### **BEVERAGES**

Bottled Water	\$3 Each
Bottled Juices...Orange, Apple, Cranberry	\$5 Each
Red Bull	\$7 Each
Fresh Pressed Juices	\$7 Each
Naked Smoothies	\$7 Each
Bottled Cold Brew Coffees	\$7 Each
Hot Coffee 16oz...Regular or Decaf	\$4 Each
Soft Drink Cans...Coca Cola Products	\$4 Each





## **BRUNCH BUFFET**

Brunch Menu is for a minimum of 30 guests.  
Labor charge of \$150.00 will apply to parties less than 30 guests.

Danish, Muffins and Croissants  
Fruit Preserves and Butter  
Seasonal Fresh Fruit Display  
Imported and Domestic Cheeses, Rustic Breads and Lavosh  
Mixed Green Salad with Choice of Dressings  
Greek Pasta Salad  
Smoked Salmon with Sliced Tomatoes, Red Onions and Capers  
Assorted Bagels and Cream Cheese  
Classic Eggs Benedict  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon  
Country Sausage or Turkey Link Sausages  
Breakfast Potatoes  
French Toast with Maple Syrup

Chicken Piccata  
Oven Roasted Salmon Beurre Blanc  
Beef Tenderloin Tips in Wild Mushroom Demi-Glace  
Oven Roasted Baby Potatoes, Vegetable du Jour  
Fresh Baked Dinner Rolls & Butter

## **CARVING STATION**

Required Chef's Fee at \$150.00  
(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  
\$75 Per Person



### **Executive Buffets**

Executive Buffets are designed for groups under 25 guests

#### **Roast Airline Chicken**

Garden Greens & Dressings  
Oven Roasted Breast of Airline Chicken, Beurre Blanc  
Rosemary Roasted Redskin Potatoes  
Seasonal Fresh Vegetable  
Chef's Selection of Specialty Pastry  
Baked Rolls & Creamery Butter  
Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$29 Per Person

#### **New York Strip**

Garden Greens & Dressings  
Char Grilled Angus NY Strip Steak Jus Lie  
Roasted Garlic Smashed Potatoes  
Seasonal Fresh Vegetable  
Chef's Selection of Specialty Pastry  
Baked Rolls & Creamery Butter  
Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$34 Per Person

#### **Atlantic Salmon**

Garden Greens & Dressings  
Seared Atlantic Salmon & Grain Mustard Sauce  
Ancient Grain Pilaf  
Seasonal Fresh Vegetable  
Chef's Selection of Specialty Pastry  
Baked Rolls & Creamery Butter  
Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$32 Per Person



## **BUFFET LUNCH SELECTIONS**

All lunch buffet selections are priced per person with a minimum of 25 guests and served for a maximum of 2 hours. Labor charge of \$150.00 will apply to parties less than 25 guests.

### **DELI BUFFET LUNCHEON**

Soup du Jour  
Seasonal Fresh Fruit Salad  
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 Berry and Marble Rye Breads  
Kaiser and Ciabatta 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  
\$39 Per Person

### **SANDWICH & WRAP BUFFET**

Seasonal Fresh Fruit Salad  
American Potato Salad  
Tri Color Pasta Salad  
Garden Salad & Dressings

Honey Ham & Swiss on Cranberry Walnut Bread, Dijon Aioli  
Smoked Turkey & White Cheddar on Ciabatta, Pesto Aioli  
Roast Beef & Smoked Gouda on Kaiser, Horseradish Aioli  
Roasted Vegetable Wrap, Roasted Red Pepper 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  
\$39 Per Person



### **ALEXIS PARK SIGNATURE BUFFET**

Tomato Basil Bisque  
Garden Salad & Dressings  
Marinated Cucumber & Tomato Salad  
Fresh Seasonal Fruit Salad

Oven Roasted Breast of Airline Chicken, Beurre Blanc  
Burgundy Beef Tenderloin Tips with Caramelized Shallot and Wild Mushrooms  
Tortellini Tossed in a Light Basil Cream  
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  
\$43 Per Person

### **MEXICAN FIESTA BUFFET**

Tortilla Soup  
Mexican Chopped Salad  
Fresh Seasonal Fruit Salad  
Chicken Enchiladas  
Chicken and Skirt Steak Fajitas  
Warm Corn and Flour Tortillas  
Spicy Mexican Rice  
Refried Black Beans  
Mexican Street Corn  
Fire-roasted Tomato Salsa, Tomatillo Salsa, & Guacamole

Cinnamon Churros  
Caramel Flan

Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$43 Per Person



### **PALERMO BUFFET**

Minestrone Soup or Caprese salad  
Traditional Caesar Salad  
Antipasto Platter with Italian Specialty Salted Cured Meats & Pickled Delicacies

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

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

Tiramisu  
Ricotta Cheese Cake

Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$47 Per Person

### **MEMPHIS BBQ LUNCH**

Fresh Seasonal Fruit Salad  
Red Potato Salad  
Garden Salad & Dressings

Slow Cooked St. Louis Ribs  
Carolina BBQ Chicken  
Smoked Beef Brisket Burnt Ends  
Corn and Peppers  
Baked Macaroni & Cheese  
Ranch Beans

Brownies & Cookies  
Lemon Squares

Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$48 Per Person



### **ASIAN LUNCH BUFFET**

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

Teriyaki Marinated Grilled Chicken Thighs  
Mongolian Beef, Sweet Peppers, Onions and Red Chili  
Sweet & Sour Pork or Shrimp Tempura with Sweet Chile Sauce  
Buddha's Delight Vegetables  
Vegetable Fried Rice & Steamed Jasmine Rice

Coconut Cake, Almond & Fortune Cookies

Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$43 Per Person



## **PLATED LUNCHEON SELECTIONS**

### **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	\$39
Cornish Game Hen with Mushroom Artichoke Ragout	\$39
Pan Seared Bone-In Pork Chop with Pommery Mustard Cream	\$42
Jumbo Gulf Shrimp Scampi with Lemon Garlic Sauce	\$45
Grilled Filet of Salmon with Dijon Caper Sauce	\$45
New York Strip Steak with Wild Mushroom Ragout	\$49

### **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**

The below menu can be served “to go”. A minimum of 25 guests is required.

Labor charge of \$150.00 will apply to parties less than 25 guests.

**\$25 Per Person**

#### **ITALIAN BISTRO SANDWICH**

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

#### **TURKEY CLUB CROISSANT**

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

#### **HERB CHICKEN BREAST WRAP**

Sun Dried Tomato Basil Wrap stuffed with Herb Grilled Chicken Breast,  
Lettuce, Tomato, Provolone Cheese, Avocado and Pesto Aioli

#### **MEDITERRANEAN VEGETABLE WRAP**

Roasted Eggplant, Yellow Squash, Portabella, Roasted Red Pepper, Red Onions and  
Hummus with Lettuce and Tomato in Herb Flatbread

#### **BLACK FOREST HAM**

Black Forest Ham, Sharp Cheddar, Lettuce, Tomato, Shaved Red Onion  
& Honey Mustard On a Multi-Grain Roll

#### **CHEF'S SALAD**

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

#### **CHICKEN CAESAR SALAD**

Crisp Romaine, Shaved Parmesan & House Made Croutons

#### **TURKEY COBB SALAD**

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

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





## **BUFFET DINNER SELECTIONS**

All dinner buffet selections are priced per person with a minimum of 25 guests and served for a maximum of 2 hours. Labor charge of \$150.00 will apply to parties less than 25 guests.

### **ALEXIS PARK SIGNATURE DINNER**

Mixed Greens Salad with Choice of Dressings  
Marinated Artichoke and Mushroom Salad  
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

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  
\$64 Per Person

### **TUSCAN DINNER**

Traditional Caesar Salad  
Antipasto Salad  
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 Cheese Cake

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$66 Per Person

**SOUTHERN BBQ DINNER**

Fresh Seasonal Fruit Salad  
Red Potato Salad  
Garden Salad & Dressings

Slow Cooked St. Louis Ribs  
Carolina BBQ Chicken  
Texas Beef Brisket Burnt Ends  
Corn and Sweet Peppers  
Baked Jalapeno Bacon Macaroni & Cheese  
Brown Sugar Baked Beans

Coconut Cake  
Pecan Pie  
Lemon Squares

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$66 Person

**SOUTHWEST FIESTA**

Mexican Chopped Salad  
Fresh Seasonal Fruit Salad

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

Fire-roasted Tomato Salsa, Tomatillo Salsa, & Guacamole

Cinnamon Churros  
Caramel Flan

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$64.00 Per Person

## **PLATED DINNERS**

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  
Lobster Bisque

#### Salad

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

### **APPETIZERS**

Upgrade your plated dinner with any appetizer listed below. Per Person

Lobster Ravioli, Garlic Cream Sauce \$10  
Jumbo Shrimp Cocktail, Remoulade Sauce \$12  
Pan Seared Jumbo Lump Maryland Blue Crabcake \$14

### **DESSERT**

Choose One

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

**ENTREES**

**Pork & Fowl**

\$56 Per Person

Roasted Airline Breast of Chicken with Mushroom Pesto  
 Sundried Tomato & Chevre Stuffed Airline Breast of Chicken  
 Pan Seared Breast of Chicken with Oyster Mushroom Marsala Demi Glace  
 Rock Cornish Game Hen with Artichokes and Shiitake Mushroom  
 Maple and Allspice brined Kurobuta Pork Chop with Pineapple Ginger Chutney  
 Seared Pork Tenderloin Medallions with Bacon & Fuji Apple Relish

**BEEF**

\$69 Per Person

Filet Mignon with Wild Mushroom and Truffle Demi-Glace  
 New York Strip Steak with Caramelized Shallot Butter  
 Barolo Braised Beef Short Rib Jus Lie

**SEAFOOD**

\$65 Per Person

Oven Roasted Atlantic Salmon with Pommery Mustard Cream  
 Char Grilled Swordfish Siciliano  
 Jumbo Gulf Shrimp Scampi  
 Lightly Blackened Alaskan Halibut with Cajun Cream

**ENTRÉE ENHANCEMENTS**

Upgrade your entree with any enhancement listed below.

Jumbo Gulf Shrimp Scampi	\$13 / Guest
Maryland Lump Blue Crab Cake	\$14 / Guest
Maine Lobster Tail	Market Price

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

## **RECEPTION STATIONS**

A minimum of 25 people is required for reception stations.  
Labor charge of \$150.00 will apply to parties less than 25 guests.  
A chef/attendant fee of \$150.00 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, Seared Chicken

Served with Rustic Breads and Focaccia.

\$22 Per Person

### **FAJITAS STATION**

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

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

Sour Cream and Guacamole

\$24 Per Person

### **SALAD STATION**

Select any 3 of the following salads to create your station.

**BLT**

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

**BABY ARUGULA**

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

**CAESAR**

Romaine Lettuce Hearts, Aged Parmesan and sour dough Croutons, White Anchovies,

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



## **DISPLAYED RECEPTION OFFERINGS**

All displays are priced for 50 people.

### **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  
\$300

### **Fresh Fruit Display**

A display of Whole and Cut Melons, Pineapples, Berries and Tropical Fruit  
\$300

### **Garden Crudite**

Crisp Seasonal and Baby Vegetables with Buttermilk Ranch Dip and Roasted Red Pepper Aioli  
\$275

### **Chilled Grilled Vegetables**

Grilled and Roasted Mediterranean Vegetables marinated with Extra Virgin Olive Oil Aged Balsamic Vinegar and Roasted Shallots  
\$300

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

Rustic Artisanal Breads  
\$450

### **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.  
\$475

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

Assorted Nigiri and Nori Maki. Wasabi, Light Soy and Pickled Ginger  
\$500



# Alexis Park

ALL SUITE RESORT • LAS VEGAS

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 @ \$150.00 Per Server

## COLD HORS D'OEUVRES

Individual Mini Crudité	\$3
Peppered Ahi Tuna with Wasabi Caviar	\$6
Caprese Skewer	\$3
Filet & Boursin on Polenta	\$6
Shrimp Pesto on Baguette	\$6
Smoked Salmon on Pumpernickel	\$6
Smoked Chicken & Papaya Baguette	\$5
Prosciutto & Kalamata on Polenta	\$5
Brie & Lingonberry Jam Tartlet	\$5
Cajun Chicken Canapé - Paprika Aioli	\$4
Crab Claws – Coarse Grain Mustard Aioli	\$7
Individual Shrimp Cocktail & Remoulade	\$6

## HOT HORS D'OEUVRES

Buffalo Chicken Wings	\$4
Buffalo Chicken Spring Rolls	\$5
Chicken Cordon Bleu	\$5
Pork Shumai	\$5
Southwest Chicken Spring Roll	\$5
Vegetarian Spring Roll	\$5
Beef Wellington	\$6
Beef Empanadas	\$6
Fried Truffle Mac & Cheese	\$6
Hibachi Beef Skewers	\$6
Hibachi Chicken Skewers	\$6
Mini Pepperoni Calzone	\$5
Shrimp Potsticker	\$7
Assorted Mini Quiche...Lorraine, Wild Mushroom, Florentine & Seafood	\$5
Jumbo Lump Crab Cakes	\$7
Pimiento Bacon Beignet	\$6
Coconut Shrimp	\$6
Samosa in Fillo	\$6
Lobster in Fillo	\$7
Crab Stuffed Mushroom	\$6
Cheese Stuffed Artichoke Heart	\$5
Brie & Pear en Croute	\$5
Spanakopita	\$5



## **CARVING STATIONS**

Two Hour Maximum, Chef/Attendant Required @ \$150.00 Per Chef/Attendant  
Includes a selection of soft carving rolls and appropriate condiments.

### **Butter Basted Turkey Breast**

Serves Approximately 50 Guests  
\$350

### **Maple Glazed Carving Ham**

Serves Approximately 50 Guests  
\$350

### **Apple Jack Glazed Roast Pork Loin**

Serves Approximately 50 Guests  
\$350

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

Serves Approximately 50 Guests  
\$575

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

Serves Approximately 25 Guests  
\$350





**BEVERAGES**

Hosted Bars are available either by the drink or per person by the hour. 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 \$150.00 per bar.

**HOSTED BAR**

Call Brands.....	\$10.00
Premium Brands.....	\$12.00
Imported Beer.....	\$8.00
Domestic Beer.....	\$7.00
Domestic Wine.....	\$7.00
Soft Drinks.....	\$3.00
Fruit Juice.....	\$3.25
Bottled Water.....	\$3.00

**CASH BAR**

Call Brands.....	\$12.00
Premium Brands.....	\$15.00
Imported Beer.....	\$9.00
Domestic Beer.....	\$8.00
Domestic Wine.....	\$9.00
Soft Drinks.....	\$4.00
Fruit Juice.....	\$4.00
Bottled Water.....	\$4.00

**BAR BY THE HOUR / PER PERSON**

**Call Brands**

\$22.00 for the first hour / Additional \$10.00 Per Person each additional hour

**Premium Brands**

\$25.00 for the first hour / Additional \$12.00 Per Person 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
- Bud Light
- Michelob Ultra

- Miller
- Miller Lite

- Corona
- Corona Light
- Stella Artois

- Heineken
- Modelo Negro
- 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