



*Catering Menu*  
*2023*



# *Plated Breakfast*

All plated breakfasts include orange, grapefruit, and cranberry juices in addition to freshly brewed coffee, decaffeinated coffee, and herbal teas. Plated breakfasts allow 1 hour of service.

Minimum of 20 Guests. All Guests must receive the same item.

## *The ArrowCreek*

Greek Yogurt Parfait with Berry Compote and Honey-Roasted Granola, Scrambled Eggs, Apple-Wood Smoked Bacon, Breakfast Potatoes, and Charred Roma Tomatoes. Served with Chef's selection of Breakfast Pastries and individually packaged Butter and Preserves.

**\$25 PER PERSON**

## *The Hole-in-One*

Seasonal Fruit Plate, Eggs Benedict with Fresh Spinach, Canadian Bacon, and Manchego Cheese, Breakfast Potatoes, and Asparagus. Served with Chef's selection of Breakfast Pastries, individually packaged Butter, and Preserves.

**\$28 PER PERSON**

## *Nevada Sunrise*

Warm Steel-Cut Oatmeal with Honey, Cinnamon, and Mixed Berries, Primavera Frittata, Garlic Oil, Fresh Arugula, Boursin Cheese, Chicken-Apple Sausage, and Breakfast Potatoes. Served with Chef's selection of Breakfast Pastries, individually packaged Butter, and Preserves.

**\$30 PER PERSON**



# Breakfast Buffet

All breakfast buffets include orange, grapefruit, and cranberry juices, freshly brewed coffee, decaffeinated coffee and herbal teas. Breakfast buffets allow 1.5 hours of service. Minimum of 20 guests.

ONE SELECTION PER CATEGORY | \$30 PER PERSON

TWO SELECTIONS PER CATEGORY | \$45 PER PERSON

## Category 1

Seasonal Fruits and Berries

Steel-Cut Oatmeal served with Cinnamon, Brown Sugar, Golden Raisins, and Honey

Greek Yogurt Parfait, Roasted Granola, Mixed Berries, and Toasted Walnuts

Assorted Individual Box Dry Cereals with Whole and Skim Milk

Individually wrapped Plain Croissants, Blueberry Muffins, Assortment of Danishes served with Butter and Preserves

Individually wrapped Assorted Bagels served with individually packaged Cream Cheese

## Category 2

Country Pork Sausage

Chicken-Apple Sausage

Hickory Smoked Bacon

Smoked Honey Ham

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## Category 3

Scrambled Eggs with Herb Gremolata and Aged Cheddar on the side

Brioche French Toast with Maple Syrup

Asparagus, Wild Mushroom, and Goat Cheese Quiche

Primavera Frittata, Goat Cheese, Charred Cherry Tomatoes, and Arugula

Poached Eggs, Capicola on English Muffin with Tomato Marmalade

Cheese Blintzes with Berry Topping

## Category 4

Herb-Roasted Potato Wedges

Southern-Style Grits with Cheddar Cheese on the side

Breakfast Potatoes with Onions and Peppers

# Enhancements

## SNACKS & ADD-ONS

Assorted Cookies | \$36 per dozen

Brownies | \$36 per dozen

Lemon Bars | \$36 per dozen

Housemade Granola Bars | \$36 per dozen

Assorted Muffins | \$40 per dozen

Sliced Fresh Fruit & Berries | \$6 per person (minimum of 10)

Bag of Chips | \$2.25 per bag

## BEVERAGE ADD-ONS

All Day Beverage Service (Max 8 hours - Includes Soda, Water, Iced Tea, Coffee, Decaf Coffee, Hot Tea) | \$20

Coffee per Gallon | \$50

Hot Tea per Gallon | \$50

Iced Tea per Gallon | \$50

Lemonade per Gallon | \$20

Individual Sodas | \$4

Individual Sparkling Water | \$4

# Plated Lunch

All plated lunches include water, iced tea, bread, butter, and 1 hour of service. Minimum of 20 Guests. Soup, salad, and dessert selections must be the same for all guests. Host must select two (2) entrees for guests to choose from and provide counts in advance with guarantee.

## Soup Offerings

Chicken Noodle

Pasta e Fagioli

Cream of Asparagus and Spinach with Crispy Onion Confetti

Roasted Tuscan Tomato Bisque with Basil Pesto

Minestrone with Parmigiano Reggiano

Black Bean Soup with Sour cream and Cheddar Cheese

## Salad Offerings

**Caesar** | Hearts of Romaine, Parmesan Lace, Oven-Roasted Tomatoes, Garlic Crouton, Caesar Dressing

**Boston Bibb** | Cucumber, Julienne Carrots, Feta Cheese, Toasted Almonds, Citrus Vinaigrette

**Mixed Baby Greens** | Watermelon, Feta Cheese, Shaved Baby Carrot, Marinated Olives, Balsamic Vinaigrette

**Spinach and Baby Arugula** | Fresh Strawberries, Shaved Fennel, Soft Brie, Walnut, Raspberry Vinaigrette

**Caprese** | Tomato, Basil, Buffalo Mozzarella Stack, Red Wine Vinaigrette



# Plated Lunch

## Entrée Offerings

**Wild Mushroom Chicken** | Potato Purée, Asparagus, Charred Cherry Tomatoes \$36

**Fennel Glazed Salmon** | Mushroom Garlic Cream Sauce, Wilted Spinach, Fingerling Potatoes \$37

**Chicken Coq Au Vin** | Roasted Garlic Potato Purée, Asparagus, Mushroom Medley \$34

**Herb Crusted Snapper** | Lentil Risotto, Roasted Seasonal Squash, Haricot Verts, Sofrito Sauce \$38

**Grilled Filet of Beef** | Carmalized Onion Crust, Sun-Dried Tomato Risotto, Artichokes, Portobello Mushroom \$38

**Pork Tenderloin** | Apple Marmalade, Sweet Potato Mash, Braised Red Cabbage, Apple Cider Glaze \$32

**Mushroom Medley & Butternut Squash Ravioli** | Spinach, Stewed White Beans, Roasted Garlic Jus \$30

**Stuffed Airline Chicken Breast Saltimbocca Style** | Sun-Dried Tomatoes, Artichokes, Fontina Cheese, Potato Mushroom Ragout, Charred Cherry Tomatoes, Green Beans \$32

## Dessert Offerings

Chocolate Cake with Berries Coulis

Amaretto Tiramisu with Berry Compote

Carrot Cake

Key Lime Pie



# Lunch Buffet

All buffet lunches include water, iced tea, bread, and butter. Buffet lunches allow 1.5 hours of service.  
Minimum of 20 guests.

\$60 PER PERSON | 3 SALADS, 2 ENTREES, 2 SIDES, 2 DESSERTS

\$46 PER PERSON | 2 SALADS, 2 ENTREES, 1 SIDE, 1 DESSERT

## Salad

**Panzanella Salad** | Ciabatta, Cucumbers, Celery, Tomatoes, Onions, Capers, Red Wine Vinaigrette

**House** | Mesclun of Greens, Baby Tomatoes, Cucumber, Artichokes, Basil Balsamic Vinaigrette

**Classic Greek Salad** | Cucumbers, Tomatoes, Feta Cheese, Red Onion, Kalamata Olives, Green Peppers, Greek Red Wine Vinaigrette

**Caprese** | Tomato, Basil, Buffalo Mozzarella, Balsamic Reduction

**Asian** | Vegetables, Tofu Salad, Baby Iceberg Lettuce, Ginger Dressing

**Tropical** | Fruit Salad, Cream of Coconut

**Orecchiette Pasta** | Basil, Tomatoes, Parmesan, Balsamic Dressing

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## Entrée

**Herb Crusted Snapper** | Whole Grain Mustard Sauce

**Chicken Piccata** | Caper-Lemon Sauce

**Seared Chicken Breast** | Smoked Bacon, Pearl Onions, Artichoke Hearts, Rosemary Jus

**Scaloppini of Salmon** | Citrus Beurre Blanc, Sautéed Swiss Chard

**Pork Medallions** | Crown Royal Whisky sauce, Caramelized Apples, Arugula and Pear Salad

**Baked Penne** | Assorted Cheese Sauce, Vegetable Kababs



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## *Side*

Citrus Olive Risotto with Parmesan Cheese

Roasted Baby Potatoes with Onion, Garlic, and Sundried  
Tomatoes

Boursin Cheese Mashed Potatoes

Jerk Spiced Vegetable Medley

Garlic and Olive Oil Spiked Medley of Vegetables

## *Dessert*

Carrot Cake with Cream Cheese Frosting

Churros with Dulce de Leche

Chocolate Cake with Berries

Apple Tart

Tiramisu

Pistachio Cannoli

# Boxed Lunches

All boxed lunches include water, iced tea, bread, and butter. Buffet lunches allow 1 hour of service.  
Minimum of 20 guests.

## All Boxed Lunches Include

Assorted Individual Beverages

House-Mixed Greens Salad with Cherry Tomatoes, Cucumbers, Julienne Carrots, and Balsamic Vinaigrette

Two (2) Selections of Sandwiches (Includes GF, Vegan option if needed)

Potato Salad

Potato Chips

One (1) Dessert | Choice of Chocolate Chip, Oatmeal, or Sugar Cookies or Brownies

## Sandwich Offerings

**Caprese** | Tomato, Mozzarella, Basil, Pesto Mayonnaise, Sourdough Bread

**Grilled Chicken Caesar Wrap** | Sun-Dried Tortilla Wrap

**BLTA** | Turkey, Bacon, Lettuce, Tomato, Swiss Cheese, Wheat Bread

**Roast Beef** | Creamy Brie, Dijon Mustard, French Baguette

**Tuna Salad** | Sliced Cucumbers, Sliced Roma Tomatoes, Toasted Crostini

# *Displayed Appetizers*

Displayed appetizers include allow 2 hours of service.  
Minimum of 20 guests.

## *Cheese Display*

Local, Domestic, and International Cheese Display

Brie, Blue Cheese, Goat Cheese, Manchego, Smoked Gouda, Asiago, Aged Cheddar, and Boursin Cheese  
Seasonal Fresh and Dried Fruit

Honey

Assortment of Bread and Crostinis

**\$21 per person**

## *Antipasto Table*

Prosciutto, Pepperoni, Salami, Coppa, Soppressata, Provolone, Fontinella, and Italian Blue Cheese  
Pepperoncini, Italian Black and Green Olives, Roasted Peppers, Marinated Mushrooms, and Artichoke Hearts

Buffalo Mozzarella, Sun-Dried Tomatoes, and Sliced Ripe Tomatoes

Garlic Olive Oil, Gremolata, Crackers, Grilled Artisan Bread, and Crostinis

**\$26 per person**

## *Fresh and Grilled Crudité*

Zucchini, Yellow Squash, Cucumber, Celery, Cauliflower, Cherry Tomatoes, and Mini Sweet Peppers

Grilled Asparagus, Baby Carrots, Broccoli, and Cauliflower

Blue Cheese and Ranch Onion Dips

**\$18 per person**

# Passed Appetizers

Passed appetizers include allow 2 hours of service.  
Minimum of 20 guests.

## Cold Appetizers

**\$6 per piece**

- Tomato and Olive Salad on Bruschetta
- Roasted Vegetable Ratatouille on Olive Toast with Manchego Cheese
- Granny Smith Apple, Blue Cheese & Walnuts on Toast
- Lightly Peppered Brie on Brioche Toast
- Caprese Skewer
- Caribbean Chicken Salad Tartlet, Topped with Brie Cheese
- Spicy Shrimp and Smoked Gouda Skewer

## Hot Appetizers

**\$7 per piece**

- Artichoke, Spinach-Goat Cheese Quiche
- Red Pepper and Jack Cheese Hush Puppy
- Spanakopita (Spinach and Feta Cheese Turnover)
- Malaysian Chicken Sate with Peanut Dipping Sauce
- Chicken and Cheese Quesadilla Purse
- Coconut Shrimp with Sweet and Sour Remoulade
- Shrimp Tempura with Soy Dipping Sauce

**\$8 per piece**

- Miniature Crab Cake with Cajun Remoulade
- Shrimp Tempura with Soy Dipping Sauce
- Italian Sausage in Puff Pastry with Dijon Mustard Sauce
- Beef Sate with Thai Peanut Dipping Sauce
- Grilled Lamb Chop with Rosemary Sauce

# *Chef Attended Stations*

Minimum 50 guests. 2 hours of service. All items served by attendant. \$150 additional fee per station.

## *Gold Rush*

### **Salads Tossed to Order**

Haricot Verts, Snow Peas, Brussels Sprouts, Grape Tomatoes, Croutons with Lemon Olive Oil Dressing

Artichokes, Caramelized Mushrooms, Bell Peppers, Smoked Salmon with Dill Vinaigrette

Miso Shrimp, Cilantro, Bean Sprouts, Pineapple with Mirin Teriyaki Dressing, topped with Crispy Wonton

**\$28 per person**

## *Pasta Cucina*

Fresh Penne Pasta and Cheese Tortellini

Choice of Sauce: Tomato Marinara or Alfredo Sauce

Parmesan Cheeses

Garlic Bread

**\$28 per person**



# *Chef Attended Stations*

Minimum 50 guests. 2 hours of service. All items served by attendant. \$150 additional fee per station.

## *Orient Express*

Stir-Fried Chicken and Oriental Vegetables with Lemon Grass Teriyaki Sauce

Tofu and Oriental Vegetables with Szechuan Chili Sauce

Steamed Rice

**\$28 per person**

## *Luscious Lobster*

Lobster Mac and Cheese topped with Brulee Aged Cheddar

Lobster Tempura, Jasmine Lemon Grass Rice with Eel Sauce

Lobster Cake and Cajun Remoulade

**\$43 per person**

## *Under the Sea*

**All items served by an attendant**

Crispy Fish Taco, Mexican Slaw with Lime Remoulade

Green-Lipped Mussel Casino Style

Blackened King Salmon and Tropical Fruit Salsa

**\$43 per person**



# Dinner Buffet

All dinner buffets include water, iced tea, bread, and butter. Dinner Buffets allow 1.5 hours of service. Minimum of 20 guests. Custom and sustainable plant-based options are available.

**\$85 PER PERSON | 3 SALADS, 3 ENTREES, 3 SIDES**

**\$60 PER PERSON | 2 SALADS, 2 ENTREES, 2 SIDES**

## Salad

**House** | Mesclun of Seasonal Greens, choice of Balsamic Vinaigrette or Ranch Dressing

**Modern Caesar Salad** | Romaine Leaf filled with Olives, Parmesan Cheese, Roasted Peppers, Croutons, and Anchovy Caesar Dressing

**Classic Caprese** | Sliced Buffalo Mozzarella, Heirloom Tomatoes, and Balsamic Glaze

**Chopped Greek Salad** | Romaine Hearts, Olives, Feta Cheese, Tomatoes, Cucumbers, Onions, and Lemon Vinaigrette

**Composed Nicoise Salad** | Haricot Verts, Olives, Tomatoes, Hard Boiled Egg, Potatoes, Tuna with Red Wine Vinaigrette

**Pasta Salad** | Vegetables, Antipasto, with Lemon Vinaigrette

# Dinner Buffet

All dinner buffets include water, iced tea, bread, and butter. Dinner Buffets allow 1.5 hours of service. Minimum of 20 guests. Custom and sustainable plant-based options are available.

## Entree

**Black Pepper Crusted Flank Steak** | Wild Mushroom Ragout

**Island Tilapia** | Saffron Mussel Broth

**Lump Crab Cake** | Cajun Remoulade

**Citrus Spiked Chicken Breast** | Basil, Tomatoes, and Olive Sofrito

**Seared King Salmon** | Garlic, Olives, and Tomatoes in a Lemon Cream Sauce

**Black Pepper and Garlic Tiger Prawns** | Sugar Snap Peas

**Garlic Spiked Shrimp Scampi** | Garlic Crostini

**Chicken Parmesan** | Angel Hair Pasta and Pomodoro Sauce



# *Dinner Buffet*

All dinner buffets include water, iced tea, bread, and butter. Dinner Buffets allow 1.5 hours of service. Minimum of 20 guests. Custom and sustainable plant-based options are available.

## *Side*

Boursin Cheese Mashed Potatoes

Herb Basted Seasonal Vegetables

Crispy Brussel Sprouts with Warm Pancetta Vinaigrette

Red Bliss Potatoes in Olive Oil and Herbs

Soft Polenta with Kalamata Olives and Asiago Cheese

## *Dessert*

Lemon Curd Tart

Berries Tart with Pastry Cream

Apple Tart

New York Style Cheesecake

Key Lime Tart

Carrot Cake

Chocolate Cake with Berries Compote

# Three Course Plated Dinner

All plated dinners include water, iced tea, bread, and butter. Plated dinners allow 1.5 hour of service. Minimum of 20 Guests. Soup, salad, and dessert selections must be the same for all guests. Host must select two (2) entrees for guests to choose from (plus a GF, V option for guests) and provide counts in advance with guarantee.

## *Soup Offerings*

Wild Mushroom

Roasted Tomato Basil

Cream of Asparagus and Spinach

Carrot and Butternut Squash

Clam Chowder

## *Salad Offerings*

**Beet Salad** | Toasted Pistachios, Spinach, Arugula, Brie, Apple Cider Vinaigrette

**Mixed Berry** | Baby Arugula, Walnut, Goat Cheese, Raspberry Vinaigrette

**Lemon Balsamic** | Hearts of Romaine, Fresh Mozzarella, Vine Ripened Tomatoes, Olive Oil, Lemon Mustard Vinaigrette, and Balsamic Glaze

**Panzanella Salad** | Baby Mozzarella, on Micro Greens

**Modern Nicoise Salad** | Cucumber wrapped Tuna Salad Roll, Egg Salad Roll, Potato Salad Roll, Green Beans, Baby Arugula, Olives, Mustard Vinaigrette

# Three Course Plated Dinner

## Entree Offerings

**Chilean Seabass** | Sautéed Asparagus, Baby Carrots, Cherry Tomatoes, Kale, Saffron Poached Potato, Meyer Lemon Beurre Blanc \$95

**Caramelized Onion Crusted Tenderloin of Beef** | Garlic Mashed Potatoes, Grilled Jumbo Asparagus, Wild Mushroom Strudel, Red Wine Sauce \$90

**Seared Flat Iron Steak** | Boursin Cheese Mashed Potatoes, Fresh Seasonal Vegetables, Mustard Demi-Glace \$82

**Chianti Tomato Braised Beef Short Rib** | Mushroom and Artichoke Ragout, Asiago Polenta, Seasonal Vegetables, Gremolata \$78

**Blackened Snapper Filet** | Risotto style of Ferro, Toasted Pecans, Seasonal Vegetables, Crawfish Etouffée Sauce \$78

**Fontina Cheese Artichoke Stuffed Breast of Chicken** | Haricot Verts, Italian Style Vegetables, Rice, Rosemary Demi-Glace \$73

**Free Range Chicken Breast** | Wild Mushroom Marsala Sauce, Truffle Mashed Potatoes, Sautéed Spinach \$55

**King Salmon** | Pappardelle Pasta, Shrimp, Mushroom, Spinach Ragout \$55

## Dessert Offerings

New York Style Cheesecake

Carrot Cake

Key Lime Pie

Chocolate Cake with Berry Compote

# Full Bar Packages

<i>Introductory</i>	<i>Deluxe</i>	<i>Premium</i>
Introductory libations, domestic and import beer, house wine, coke products and mixers	Deluxe libations, domestic and import beer, house wine, coke products and mixers	Premium libations, domestic and import beer, house wine, coke products and mixers
<ul style="list-style-type: none"><li>• 3 hours - \$35 per person</li><li>• 4 hours - \$42 per person</li><li>• 5 hours - \$49 per person</li></ul>	<ul style="list-style-type: none"><li>• 3 hours - \$45 per person</li><li>• 4 hours - \$52 per person</li><li>• 5 hours - \$59 per person</li></ul>	<ul style="list-style-type: none"><li>• 3 hours - \$55 per person</li><li>• 4 hours - \$62 per person</li><li>• 5 hours - \$69 per person</li></ul>

# Beer & Wine Packages

<i>Introductory</i>	<i>Deluxe</i>
Introductory domestic and import beer, house wine, and coke products	Deluxe domestic and import beer, house wine, and coke products
<ul style="list-style-type: none"><li>• 3 hours - \$30 per person</li><li>• 4 hours - \$34 per person</li><li>• 5 hours - \$38 per person</li></ul>	<ul style="list-style-type: none"><li>• 3 hours - \$34 per person</li><li>• 4 hours - \$38 per person</li><li>• 5 hours - \$42 per person</li></ul>

# *A La Carte Beverages*

<i>Wine</i>	<i>Beer</i>	<i>Cocktails</i>
<ul style="list-style-type: none"><li>• Introductory - \$8</li><li>• Deluxe - \$12</li><li>• Premium - \$15</li></ul>	<ul style="list-style-type: none"><li>• Domestic - \$8</li><li>• Import - \$10</li></ul>	<ul style="list-style-type: none"><li>• Introductory - \$10</li><li>• Deluxe - \$12</li><li>• Premium - \$15</li></ul>