

## LUNCHEON SELECTIONS

Available 10 AM – 2 PM

All Lunches Include a Fresh Green or Caesar Salad, Dinner Rolls and Butter,  
Assorted Gourmet Teas, Freshly Brewed Starbucks Regular and Decaffeinated Coffee

### ***FOUR CHEESE LASAGNA***

Layered Pasta with Ricotta, Mozzarella, Parmesan, and Romano Cheeses  
Italian Sausage and a Rich Tomato Sauce with Fresh Baked Garlic Bread

\$16.95 per person  
12 people minimum

### ***SIR CHARLES CAESAR SALAD***

Served with Your Choice of Broiled Chicken Breast or Broiled Salmon Filet  
Tossed with House Made Caesar Dressing, Croutons and Shaved Parmesan  
Freshly Baked Garlic Bread

\$18.95 per person

### ***WARM SEAFOOD SALAD***

Sautéed Shrimp, Blackened Scallops, Crabmeat, Grilled Salmon,  
Mixed Greens, Topped with Warm Cabernet Vinaigrette

\$21.95 per person

### ***CHAR BROILED PACIFIC NORTHWEST SALMON***

Fresh Pacific Salmon, Charbroiled and Served with a Sweet Shallot Buerre Blanc Sauce  
Rosemary Potatoes and Seasonal Vegetables

\$21.95 per person

### ***STUFFED CHICKEN BREAST***

Tender Breast of Chicken, Stuffed with Prosciutto, Apples and Gruyere Cheese

\$22.95 per person

### ***CHICKEN BALSAMICO***

Grilled Marinated Tender Breast of Chicken, Topped with a Tomato Balsamic Vinaigrette  
Served with Pesto Mashed Potatoes and Seasonal Vegetables

\$22.95 per person

Soft Drinks may be added for \$2.00 per drink

All prices are subject to 7.375% Sales Tax and 20% Service Charge.

Menus and prices subject to change.

## **DISPLAYS**

Minimum of 20 Persons

### ***CRUDITÉ DISPLAY***

An Arrangement of Fresh Garden Vegetables Served with Assorted Dips  
\$4.95 per person

### ***FRESH FRUIT PRESENTATION***

Sliced Seasonal Fruits Accompanied by Assorted Dips  
\$4.95 per person

### ***IMPORTED AND DOMESTIC CHEESE DISPLAY***

Wide Variety of Imported and Domestic Cheeses, Assorted Crackers and French Petit Pan  
Garnished with Seasonal Fruit  
\$5.95 per person

### ***ANTIPASTO DISPLAY CAPICOLA***

Thinly Sliced Italian Salami, Prosciutto, Mortadella with Provolone and Fresh Mozzarella  
Cheese, Marinated Artichoke Hearts, Garbanzo Beans, Roasted Garlic,  
Kalamata and Regional Olives, Served with Freshly Baked Sourdough Baguettes  
and Calamari Salad  
\$8.95 per person

### ***SEAFOOD DISPLAY***

Smoked Salmon, Jumbo Shrimp, Snap and Eat Snow Crab Legs, Clams and  
Oysters on the Half Shell Served over Crushed Ice  
Chipotle Cocktail Sauce, Fresh Horseradish Cream Sauce  
and Freshly Baked Sourdough Baguettes  
\$21.95 per person

### ***WHOLE POACHED SALMON***

Decorated with Thinly Sliced Cucumbers and Accompanied with Cream Cheese,  
Capers, Bermuda Onions and a Selection of Gourmet Crackers  
Serves 50 People  
\$395

All prices are subject to 7.375% Sales Tax and 20% Service Charge.  
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**ALL INCLUSIVE  
HORS D'OEUVRE PACKAGES**

Minimum of 20 Persons

All Hors D'Oeuvre Selections are Served Buffet Style

***LADY OF THE LAKE***

Petite Quiche Lorraine, Mini Quesadillas with Salsa Rojo  
Teriyaki Style Chicken and Pineapple Skewers  
Baked Mushroom Caps Stuffed with Italian Sausage  
Roulade of Beef and Cheddar Cheese  
Crudit  of Seasonal Vegetables with Southwest Dip  
Deviled Eggs Garnished with Manzanita Olive  
Shrimp Mousse in a Pastry Shell  
\$19.95 per person

***CRYSTAL BAY EDITION***

Oriental Chicken Wings with Sweet and Sour Sauce  
Fried Mozzarella Sticks with Chili Sauce  
Vegetable Spring Rolls with Hot Chinese Mustard Dip  
Beef Tenderloin Skewers with Ginger and Soy Glaze  
Oysters on the Half Shell with Fresh Horseradish Cream and Chipotle Cocktail Sauces  
Imported & Domestic Cheese Display with Assorted Crackers  
Smoked Salmon on Pumpernickel Rounds  
Melon and Prosciutto  
\$23.95 per person

***SAND HARBOR EDITION***

Baked Scallops in Smoked Carolina Bacon  
Petite Filet Mignonettes in Green Peppercorn Sauce  
Fried Coconut Shrimp with Sherry Wine Dipping Sauce  
Broiled Pork Tenderloin and Pineapple Skewers with Sweet and Sour Sauce  
Belgian Endive Leaves with Crabmeat Marie Rose  
Poached Mussels Vinaigrette with House Dressing  
Ham and Asparagus Roulades  
Antipasto Display  
\$29.95 per person

All prices are subject to 7.375% Sales Tax and 20% Service Charge.  
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# INDIVIDUAL HORS D'OEUVRES

Priced for 50 Persons at 1 Per Person

## HOT SELECTIONS

Shrimp Tempura	\$90
Blackened Prawns	\$90
Scallops Wrapped in Bacon	\$85
Cajun Beef Brochettes	\$75
Teriyaki Beef Brochettes	\$75
Petite Quiche	\$70
Pot Stickers	\$65
Chicken Satay	\$65
Teriyaki Chicken Brochette	\$65
Chicken Tenders	\$65
Stuffed Mushrooms	\$60
Egg Rolls	\$55
Mini Quesadillas	\$55
Swedish Meatballs	\$50
Potato Skins	\$50
Jalapeño Poppers	\$50
Fried Ravioli	\$45
Buffalo Wings	\$40
Fried Zucchini	\$35
Mini Tacos	\$30

## COLD SELECTIONS

Oysters on the Half Shell	\$100
Peeled Shrimp	\$90
Crab Puffs	\$90
Smoked Salmon Canapés	\$85
Clams on the Half Shell	\$85
Assorted Finger Sandwiches	\$75
Stuffed Artichoke Crowns	\$70
Bay Shrimp Canapés	\$65
Fruit Brochettes	\$65
Melon and Prosciutto	\$60
Cucumber Wheels	\$60
Ham and Asparagus	\$60
Cheese Canapés	\$50
Deviled Eggs	\$30

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# CRYSTAL POINT DINNER

Minimum of 15 Persons

\$34.95 Per Person

Includes:

Imported and Domestic Cheese Display & Fresh Fruit Display with Assorted Dips,  
Crudité Vegetable Display with Assorted Dips  
Mixed Green Salad, Freshly Baked Rolls  
Iced Tea, Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Assorted Teas

**Your Choice of Up to Two of the Following:**

***CHAR BROILED PACIFIC NORTHWEST SALMON***

Served with a Balsamic Reduction, Mashed Potatoes and Seasonal Vegetables

***BEEF WELLINGTON***

Beef Tenderloin Wrapped in Mushroom Duxelle and Encrusted in Puff Pastry, Covered with  
Sauce Bordelaise and Rosemary Potatoes and Seasonal Vegetables

***CHICKEN BALSAMICO***

Tender Breast of Chicken, Marinated and Grilled, Topped with a Tomato Balsamic Vinaigrette,  
Served with Pesto Mashed Potatoes and Seasonal Vegetables

***STUFFED CHICKEN FLORENTINE***

Tender Breast of Chicken Stuffed with Spinach, Sun Dried Tomatoes and Goat Cheese  
Rice Pilaf and Seasonal Vegetables

***VEGETARIAN DELIGHT***

Layers of Fresh Vegetables and Mozzarella Cheese Wrapped in Puff Pastry,  
Served with a Cheddar Basil Sauce

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# EMERALD DINNER

Minimum of 15 Persons

\$42.95 Per Person

Includes:

Fresh Fruit Display with Assorted Dips, Hong Kong Pork with Sweet Chili Sauce  
Smoked Salmon & Cucumber, Chicken Quesadillas  
Cheddar Blue Cheese on Pumpernickel Bread  
Mixed Green Salad, Freshly Baked Rolls and Butter  
Iced Tea, Freshly Brewed Starbucks Regular or Decaffeinated Coffee, and Assorted Teas

**Your Choice of Up to Two of the Following:**

***PRIME RIB OF BEEF AU JUS***

Slow Roasted Prime Rib with Natural Juices  
Dutchess Potatoes and Seasonal Vegetables

***CHAR BROILED PACIFIC NORTHWEST SALMON***

Served with a Balsamic Reduction, Mashed Potatoes and Seasonal Vegetables

***CHICKEN BALSAMICO***

Tender Breast of Chicken, Marinated and Grilled, Topped with a Tomato Balsamic Vinaigrette,  
Served with Pesto Mashed Potatoes and Seasonal Vegetables

***APPLE STUFFED CHICKEN***

Breast of Chicken Stuffed with Prosciutto, Apples and Gruyere Cheese  
Rice Pilaf and Seasonal Vegetables

***VEGETARIAN DELIGHT***

Layers of Fresh Vegetables and Mozzarella Cheese Wrapped in Puff Pastry,  
Served with a Cheddar Basil Sauce

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# **HIGH SIERRA EXTRAVAGANZA DINNER**

Minimum of 15 Persons

\$52.95 Per Person

Includes:

Smoked Salmon Display, Fresh Fruit Display with Assorted Dips,  
Imported and Domestic Cheese Display,  
Jumbo Shrimp On Ice, Hong Kong Pork with Sweet Chili Sauce  
Coconut Chicken with Orange Horseradish, Assorted Pot Stickers  
Mixed Green Salad, Baked Rolls and Butter  
Freshly Brewed Regular or Decaffeinated Coffee and Assorted Teas

**Your Choice of Up to Two of the Following:**

## ***THE TRIO***

Broiled Filet Mignon, Grilled Salmon, and Marinated Chicken Breast  
Mashed Potatoes and Seasonal Vegetables

## ***NEW YORK SIRLOIN STEAK***

Broiled 12oz. New York Strip Steak with a Red Wine Demi Glace,  
Roasted Potatoes and Seasonal Vegetables

## ***CHAR BROILED PACIFIC NORTHWEST SALMON***

Served with a Balsamic Reduction, Mashed Potatoes and Seasonal Vegetables

## ***APPLE STUFFED CHICKEN***

Breast of Chicken Stuffed with Prosciutto, Apples and Gruyere Cheese  
Rice Pilaf and Seasonal Vegetables

## ***VEGETARIAN DELIGHT***

Layers of Fresh Vegetables and Mozzarella Cheese Wrapped in Puff Pastry,  
Served with a Cheddar Basil Sauce

All prices are subject to 7.375% Sales Tax and 20% Service Charge.  
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## DINNER SELECTIONS

All Dinners begin with a Fresh Mixed Green Salad or Caesar Salad and are served with Rolls and Butter, Freshly Brewed Regular or Decaffeinated Coffee, Iced Tea, and Herbal Teas

### Your Choice of Up to Two of the Following:



#### ***THE TRIO***

Broiled 6 oz. Filet Mignon, Grilled Salmon, and Marinated Chicken Breast  
Accompanied by Mashed Potatoes and Chef's Vegetables  
\$39.95 Per Person

#### ***LE DUET***

Broiled 6 oz. Filet Mignon and Shrimp Scampi  
Served with Rosemary Potatoes and Chef's Vegetables  
\$36.95 Per Person

#### ***NEW YORK SIRLOIN STEAK***

Broiled 12oz. New York Strip Steak with a Red Wine Demi Glace  
Accompanied by Roasted Potatoes and Chef's Vegetables  
\$32.95 Per Person

#### ***BEEF WELLINGTON***

Beef Tenderloin Wrapped in Mushroom Duxelle and Encrusted in Puff Pastry  
Covered with Sauce Bordelaise  
Accompanied by Rosemary Potatoes and Chef's Vegetables  
\$32.95 Per Person

#### ***PRIME RIB OF BEEF***

Slow Roasted Prime Rib with Natural Juices  
Accompanied by Duchess Potatoes and Chef's Vegetables  
\$31.95 Per Person (minimum of 15 ppl. required)

#### ***CHICKEN WELLINGTON***

Tender Chicken Wrapped in Mushroom Duxelle and Encrusted in Puff Pastry  
Covered with Sweet Shallot Blanc Sauce  
Accompanied by Rosemary Potatoes and Chef's Vegetables  
\$28.95 Per Person

#### ***CHAR BROILED PACIFIC NORTHWEST SALMON***

Fresh Pacific Salmon, Charbroiled and Served with a Sweet Shallot Buerre Blanc Sauce  
Rosemary Potatoes and Seasonal Vegetables  
\$28.95 per person

#### ***VEGETARIAN WELLINGTON***

Layers of Fresh Vegetables and Mozzarella Cheese Wrapped in Encrusted in Puff Pastry  
Served with Sweet Shallot Blanc Sauce  
\$24.95 Per Person

#### ***CHICKEN BALSAMICO***

Tender Breast of Chicken, Marinated and Grilled, Topped with a Tomato Balsamic Vinaigrette,  
Served with Pesto Mashed Potatoes and Seasonal Vegetables  
\$22.95 Per Person

***STUFFED CHICKEN BREAST***

A Tender Breast of Chicken stuffed with Prosciutto, Apples and Gruyere Cheese  
Accompanied by Chef's Vegetables  
\$22.95 per person

All prices are subject to 7.375% Sales Tax and 20% Service Charge.  
Prices are subject to change without notice and tax is subject to change under Nevada State Law.

**CHILDRENS' MENU**

\$14.95

**Please Choose One Dinner for All Children**  
*(For Ages 12 and Under)*

CHICKEN FINGERS WITH FRENCH FRIES

FISH & CHIPS

HAMBURGER WITH FRENCH FRIES

HOTDOG WITH FRENCH FRIES

FETTUCINI ALFREDO

Child's beverage included in price.

All charges are subject to a 7.375% sales tax and 20% service charge.  
Menus and prices subject to change.

## BEVERAGE SERVICE



### *HOSTED BAR*

A guaranteed minimum is required and will be tailored to each group based on group size and length of reception. Please inquire about specialty drinks. On your final bill, the Hosted Bar will include a 20% Service Charge and a 7.375% applicable Sales Tax

**Set-Up Fee** **\$150.00 per bar**

Beverage prices follow:

Soft Drinks	\$ 2.00
Call Brand Cocktails	\$ 5.00
Premium Brand Cocktails	\$ 6.00
Domestic Beer	\$ 4.00
Imported Beer	\$ 5.00
House Wine (Glass)	\$ 6.00
Cordials	\$ 7.00 - \$9.00

### *NO HOST BAR*

**Set-Up Fee** **\$150.00 per bar**

A guaranteed minimum is not required. Beverage pricing is the same as above, plus a 7.375% Sales Tax.

A \$15 corkage and handling fee is charged on all open or unopened bottles of alcohol brought on to the property. All prices are subject to 7.375% Sales Tax and 20% Service Charge. Prices and menu options are subject to change without notice and tax is subject to change under Nevada State Law.