



CATERING MENU



1-855-DT-GRAND | DOWNTOWNGRAND.COM
206 N. 3RD ST., LAS VEGAS, NEVADA 89101 | 3RD & OGDEN – JUST OFF FREMONT

BREAKFAST BUFFETS

(Minimum 25 guests. Pricing based on two hours of service)

All breakfast selections are served with Chilled Juice selection, Freshly Brewed Regular and Decaffeinated Coffee and assorted teas.

Stewart Continental

\$19 per person

Selection of Sliced Seasonal Fruits and Berries
Assorted Low Fat Fruit Yogurts
Assorted Fruit and Bran Muffins, Flaky Croissants and Danishes
Sweet Butter, Wild Flower Honey, and Preserves

Ogden Continental

\$23 per person

Selection of Sliced Seasonal Fruits and Berries
Assorted Low Fat Fruit Yogurts
Hard Boiled Eggs
Toaster Station: Variety of Bagels, Cream Cheese
Assorted Fruit and Bran Muffins, Flaky Croissants and Danishes
Sweet Butter, Wild Honey, and Preserves

American Breakfast

\$28 per person

Cold Cereals and Nut Granola with Golden Raisins and Whole Bananas
Whole and Skim Milk
Selection of Fresh Sliced Fruits and Seasonal Berries
Assorted Low Fat Fruit Yogurts
Toaster Station: Variety of Bagels, Cream Cheese
Scrambled Eggs, Cheddar Cheese, Sautéed Mushrooms, Onions and Chives
French Texas Toast, Warm Maple Syrup

Select Two (2) of the Following:

Crispy Bacon, Breakfast Ham, Chicken Apple Sausage or Herb Sausage Links

Select One (1) of the Following:

Red Bliss and Herb Skillet Potatoes or Pan-Fried Potatoes with Sautéed Peppers and Onions

BREAKFAST BUFFET ENHANCEMENTS

Breakfast Croissant Sandwich

\$6 per person

Croissant with Scrambled Eggs, Honey Baked Ham & Smoked Cheddar Cheese

Breakfast Burrito

\$6 per person

Scrambled Eggs, Pepper Jack Cheese & Chorizo Sausage Wrapped in Flour Tortillas
Served with Homemade Salsa

Cold Cereal

\$5 per person

Steel Cut Oats

\$5 per person

Brown Sugar, Golden Raisins

Cinnamon Rolls

\$5 per person

Fresh Baked with Vanilla Glaze

BREAKFAST ACTION STATIONS

Traditional Egg and Omelet

\$12 per person

Ham, Bacon, Sausage, Mushrooms, Scallions, Roasted Peppers, Tomato, Asparagus, Cheddar Cheese,
Swiss Cheese, Blue Cheese
Lump Crab, Shrimp, Smoked Salmon

Baked Ham Carving Station

\$10 per person

Pineapple Glazed Ham, Carved to Order for you by one of our Chefs,
Served With Cheddar Grits, Red Eye Gravy

PLATED BREAKFAST

All breakfast selections are served with Chilled Juice selection, Freshly Brewed Regular and Decaffeinated Coffee and assorted teas.

Breakfast Appetizers (Select One)

Granola & Yogurt Parfait
Sliced Fruit Plate

Entrees

All American

\$25 per person

Creamy Scrambled Eggs with Chives and Charred Roma Tomatoes

Steak and Eggs

\$29 per person

Creamy Scrambled Eggs. Fresh Flat iron Steak Grilled to Perfection

Breakfast Meats (Select One)

Crispy Bacon
Breakfast Ham
Chicken Apple Sausage
Country Sausage Links

Breakfast Potatoes (Select One)

Red Bliss and Herb Skillet Potatoes
Pan-Fried Potatoes with Sautéed Peppers and Onions
Golden Hash Brown Potatoes

A LA CARTE

From the Bakery

Variety of Bagels, Jams & Cream Cheese	\$45 per dozen
Assorted Muffins to Include Blueberry, Oat Bran & Banana Nut	\$45 per dozen
Butter & Dark Chocolate Croissants	\$45 per dozen
Danish to Include Apple Turnovers & Cream Cheese	\$45 per dozen
Assorted Doughnuts	\$45 per dozen
Warm Cinnamon Buns	\$45 per dozen
Assorted Brownies & Bars	\$45 per dozen
Peanut Butter Blondies, Rice Krispy Bars	
Gourmet Cookies	\$45 per dozen
Vanilla Sugar, Chocolate Chip, Oat Raisin, Peanut Butter	

Beverage Selections

Fresh Roasted Coffee and Tea Selection	\$55 per gallon
Freshly Squeezed Orange Juice	\$50 per gallon
Lemonade	\$50 per gallon
Iced Tea	\$50 per gallon
Individual Bottled Fruit Smoothies	\$5 each
PowerAde®, Bottled Teas, Red Bull Energy Drink	\$6 each
Starbuck's Frappuccino Iced Coffees	\$6 each
Individual Bottled Juices	\$6 each
Assorted Soft Drinks	\$5 each
Bottled Waters	\$4 each
Infused Water Station	\$5 per person

Snacks

Selection of Whole Seasonal Fruits	\$36 per dozen
Assorted Fruit Yogurts	\$5 each
Individual Cereals served with Golden Raisins, Whole Bananas 2% and Skim Milk	\$5 each
Soft Pretzels Golden Mustard, House Made Cheese Sauce	\$40 per dozen
Pound of Deluxe Mixed Nuts	\$25 per pound
Hard Boiled Eggs Served Cold Peeled	\$30 per dozen
Ice Cream Bars	\$4 each
Individual Bags of Gourmet Chips	\$4 each
Individual Bags of Popcorn	\$4 each
Granola Bars	\$4 each
Assorted Candy Bars	\$4 each

AM BREAKS

Break Packages menus are for a minimum of twenty-five (25) guests and served for a maximum of one (1) hour.

Build Your Own Yogurt Parfait

\$15 per person

Assorted Berries, Pineapple
Assorted Yogurts to Include Low Fat Plain, Vanilla, Strawberry Yogurt
House Made Granola
Individual Bottled Fruit Juices

Build Your Own Trail Mix

\$16 per person

Assorted Roasted Nuts to Include Peanuts, Cashews and Almonds
Assorted Dried Fruits to Include Blueberries, Cherries and Apricots
Assorted Candy to Include Yogurt Raisins, Chocolate Chips and Candy Pieces
Individual Fruit Juices

PM BREAKS

Arrival

\$12 per person

Corn Tortilla Chips with Guacamole, Sour Cream, Green Onions,
House made Salsa, and Chile con Queso
Spicy Trail Mix, Pecan Pralines
Individual Lemonade

Play Ball

\$15 per person

Mini Kobe Franc in a Blanket, Dijon and Grain Mustard
Freshly Popped Popcorn, Individual Bags of Peanuts, Cracker Jacks
Individual Lemonade and Root Beer

Chocolate Indulgence

\$15 per person

Chocolate Cream Cheese Brownies
Chocolate Chunk Cookies
Dark Chocolate Dipped Fruit
Chocolate covered Pretzels
Starbuck's Frappuccino Iced Coffees®

PLATED LUNCH

Select one salad, one entrée and one dessert. All plated lunches include rolls and butter, iced tea, freshly brewed regular and decaffeinated coffee and assorted teas.

Plated Salad Selections

Garden Salad, Mixed Baby Greens, Cucumbers, Vine Ripened Tomatoes, House Balsamic Dressing

Baby Iceberg, Fresh Mozzarella, Heirloom Baby Tomato Basil Vinaigrette

S+O Chopped Salad Romaine, Peas, Chick Peas, Tomatoes, Radish, Cucumbers, Sliced Almonds, Ranch Dressing

Green and Gold Pea Shoots Salad Wonton Crisp, Roasted Tomatoes, Lemon Vinaigrette
Romaine Hearts, Chiffonade Mint, Fresh Cantaloupe, Crispy Prosciutto,
Balsamic Dressing

Baby Spinach, Caramelized Fennel, Orange, Candied Walnut, Citrus Vinaigrette

Romaine Caesar Salad, Herbed Garlic Crostini and Shaved Parmesan Cheese

Plated Entrée Selections

Pancetta Wrapped Chicken Breast **\$32 per person**
Roasted Root Vegetable Medley, Fine Green Beans and Soft Polenta.

Herb Marinated Seared Chicken Breast **\$32 per person**
Saffron Mashed Potatoes, Asparagus and Sweet Baby Bell Peppers

Parmesan Crusted Salmon **\$38 per person**
Wilted Spinach, Lemon Thyme Roasted Potatoes

Dry Rub Flat Iron Red Potatoes Sweet Corn Hash **\$40 per person**
Mushroom and Onions Ragout, Seasonal Baby Vegetable

Pepper Crusted Filet of Beef **\$45 per person**
Potato Dauphin Gratin Seasonal Baby Vegetable, Red Wine Demi

Plated Dessert Selections

Citrus Meringue Tart, Seasonal Berries

Carrot Cake, Cream Cheese Mousse, Pineapple Compote

Chocolate Fudge Brownie, Peanut Crunch with Chocolate Banana Cream

Seasonal Fruit Cheesecake with Vanilla Cream

Bread Pudding, Lime Guava Sauce

Catering food and beverage pricing is subject to a 21% service charge and 8.25% state sales tax.
Chef Attendant \$200 | Bartender \$150 | Minimum on all buffets and displays is 25 guests.

LUNCH BUFFET

(Minimum 25 guests. Pricing based on two hours of service)

All buffet lunch selections include rolls and butter, iced tea, freshly brewed regular and decaffeinated coffee and assorted teas.

Select from:

2 Starters, 2 Entrées, 2 Sides & 2 Desserts

\$38 per person

3 Starters, 3 Entrées, 3 Sides & 3 Desserts

\$44 per person

Starters

Vegetarian Tomato Basil Soup

Italian Sausage Soup

Broccoli/Cheddar Soup

Potato Leek Soup

Arugula, Roasted Organic Beets, Fennel, Aged Goat Cheese, Orange Vinaigrette

Organic Spinach, Toasted Almonds, Goat Cheese, Roasted Pear Vinaigrette

Greek Salad, Romaine, Tomatoes, Kalamata Olives, Feta Cheese, Cucumbers & Oregano Vinaigrette

Caesar Salad

Panzanella Salad

Entrées

Seared Salmon, Caper Lemon Butter Sauce

Bacon Wrapped Pork Loin, Grain Mustard Sauce

Chicken Breast in a Thyme Scented Chicken Jus

Wild Mushroom Ravioli

Gluten Free Penne Pasta, Sun-Dried Tomatoes, Toasted Pine Nuts & Putanesca Sauce

Sides

White Vermont Cheddar Macaroni and Cheese

Golden, Buttery Mashed Potatoes

Rosemary and Garlic Roasted Potato Wedges

Fine Green Beans

Roasted Root Vegetable Medley

Broccolini, Sweet Chili Garlic

Chef's Selection of Seasonal Vegetables with Herbs de Provence

Dessert

Chocolate Hazelnut Praline,

Amaretto Chocolate Raspberry

Tiramisu

Cappuccino Marble

Chocolate Lemon Cone

Apple Tart,

Chocolate Ganache Tart

Pomegranate Swirl Tart

White Chocolate Macadamia Tart

Raspberry Mousse

Éclair

Chocolate Sacher

Cream Puff

Mango Mousse

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LUNCH BUFFET

(Minimum 25 guests. Pricing based on two hours of service)

All buffet lunch selections include rolls and butter, iced tea, freshly brewed regular and decaffeinated coffee and assorted teas.

American

\$44 per person

Broccoli Cheddar Soup

Baby Iceberg Wedge Salad with Bacon, Shaved Red Onion, Bleu Cheese, Grape Tomatoes, Buttermilk Dressing

Yukon Gold Potato Salad with Caramelized Onions, Sherry Wine Vinegar, Olive Oil and Green Onions

Lemon Pepper Roasted Chicken with Pan Jus

Black Pepper Crusted Cod, Creamy Mushroom Sauce

Spicy Marinated Grilled Flat Iron with Smoked Honey Red Onions

Wild and Brown Rice Medley

Roasted Seasonal Root Vegetables

Chocolate S'mores Cookies

Red Velvet Cupcake

Pecan Tart

Grand

\$44 per person

Baby Spinach, Sliced Almonds, Blue Cheese, Warm Bacon Vinaigrette

Peas, Chick Peas, Tomatoes and Spanish Onion

Heirloom Tomato Caprese Salad with Basil Vinaigrette

Pepper Crusted Beef Tenderloin with Truffle Cream

Roasted Herb Chicken

Pan Seared Striped Bass Lemon Beurre Blanc

Olive Oil and Lemon Oven Roasted Potatoes

Seasonal Local Vegetables with Herbs

Chocolate Hazelnut Praline, Amaretto Chocolate Raspberry, Tiramisu, Cappuccino Marble, White

Chocolate Lemon Cone

LUNCH BUFFET

(Minimum 25 guests. Pricing based on two hours of service)

All buffet lunch selections include rolls and butter, iced tea, freshly brewed regular and decaffeinated coffee and assorted teas.

Southwestern Buffet

\$44 per person

Field Greens, Peppers, Red Onions, Jack Cheese, Tortilla Strips, Sun-Dried Tomato and Roasted Corn Vinaigrette, Chipotle Ranch Dressing, Cilantro Vinaigrette
Southwest Citrus Shrimp Salad
Potato Salad with Roasted Poblano Peppers
Traditional Salsa, White and Blue Corn Tortilla Chips

Sweet Potato, Smoked Chili Lime Soup

Chicken Fajitas
Tortillas, Guacamole, Salsa, Cheddar Cheese, Sour Cream
Beef Enchilada
Tilapia Veracruz

Spanish Rice
Refried Beans
Cumin Scented Charred Squash, Tomato and Corn

Pecan Pie
Churros
Caramel Flan
Mango Rice Pudding
Sopapillas

Deli Board Buffet

\$38 per person

Chef's Hot Soup of the Day

Garden Salad with Assorted Dressings
Dilled Potato Salad
Three Cabbage Cole Slaw
Cucumber and tomato Salad
Assorted House Pickles
Sliced Vine Ripened Tomatoes and Bermuda Onions
Vermont Cheddar, Swiss and Pepper Jack cheese

Sliced NY Style Deli Meats:
Corn Beef Brisket
Honey Glazed Black Forest Ham
Oven Roasted Smoked Turkey
Rare Roasted Strip Loin of Beef

Spicy Brown Mustard, 1000 Island Dressing, Mayonnaise
Hearth Baked Breads and Butter

Chocolate Rice Crispy Bars
Cookies and Brownies

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Chef Attendant \$200 | Bartender \$150 | Minimum on all buffets and displays is 25 guests.

GRAND BOXED LUNCH

Sandwich (Select one for ALL Boxed Lunches)

\$32 per person

Roasted Chicken and Swiss with Avocado Aioli on Rosemary Focaccia
Italian Hoagie, Mortadella, Salami, Pepperoni, Provolone and Pesto Mayonnaise
Roasted Turkey with Smoked Gouda Cheese, Garlic Aioli on Artisan Sourdough
Black Forest Ham, Wisconsin Cheddar Black Olive Bread, Lettuce, Tomato
Roasted Turkey BLT Wrap on Sundried Tomato Wrap
Vegetable Wrap Roasted Vegetables and Peppers, Humus, Cucumber with Feta cheese on a Spinach Wrap

Salad (Select one for ALL Boxed Lunches)

Marbled Peewee Potato Salad
Pesto Roasted tomato and Olive Pasta Salad
Citrus Scented Quinoa Salad
Fruit salad
Asian Cabbage Slaw
Crudite with Ranch Dressing

Snack (Select one for ALL Boxed Lunches)

Popcorn
Cracker Jacks
Potato Chips
Whole Fresh Fruit

Dessert (Select one for ALL Boxed Lunches)

Large Chocolate Chip Cookie
Chocolate Brownie
Rice Crispy Treat
Oreo Cookie

BEVERAGE PACKAGES

Thirty Minute Beverage Packages are offered for a maximum thirty (30) minute period and are to be placed in one location throughout the day. These packages start after breakfast service and prices.

30 Minute Beverage Package

\$8 per person

Beverage package includes unlimited French Roast Coffee, Decaffeinated Coffee and Select Teas

30 Minute Beverage Package

\$10 per person

Beverage includes unlimited French Roast Coffee, Decaffeinated Coffee, Select Teas, Assorted Soft Drinks and Bottled Waters

ALL DAY BEVERAGE PACKAGES

All Day Beverage Packages are offered for a maximum of an eight (8) hour period and are to be placed in one location throughout the day. These packages start after breakfast service.

Continuous Beverage Package

\$14 per person

Beverage package to include unlimited French Roast Coffee, Decaffeinated Coffee and Select Hot Teas.

Grand Continuous Beverage Package

\$15 per person

Beverage package to include unlimited French Roast Coffee, Decaffeinated Coffee, Hot Teas, Iced Tea and Bottled Waters

Executive Continuous Beverage Package

\$16 per person

Beverage package to include unlimited French Roast Coffee, Decaffeinated Coffee, Hot Teas, Assorted Soft Drinks and Bottled Waters

RECEPTION APPETIZERS

Minimum order: 50 pieces

Cold Hors D'Oeuvres

Garlic Crouton with Filet of Beef, Asparagus and Boursin Cheese	\$5 each
Antipasto Skewer with Mozzarella, Kalamata Olives, Artichoke Hearts, Tomatoes, Balsamic Reduction	\$5 each
Asparagus wrapped in Prosciutto on Swirl Rye Bread	\$5 each
Maryland Jumbo Lump Crab Salad with Basil Aioli on Fried Wonton Crisp	\$5 each
Coriander Crusted Ahi Tuna on a Wonton Crisp, Asian Slaw, Wasabi Cream and Lemon Zest	\$5 each
Lobster Medallion Jalapeno Papaya Relish	\$5 each
Shrimp Cocktail Shooter, Horseradish Cocktail Sauce	\$5 each
Potato Cake, Smoked Salmon Sour Cream	\$5 each
Watermelon and Goat Cheese Skewer Drizzled with Mint Oil	\$5 each
Vegetable Crudit� with Lemon Ranch Dip	\$5 each

Hot Hors D'Oeuvres

Coconut Chicken Satay, Pi�a Colada Aioli	\$5 each
Chicken Sate, Mango, Cilantro Sambal	\$5 each
Chicken Spinach Pot Sticker with Cilantro Ponzu Sauce	\$5 each
Chicken Wellington, Red Wine Jus Lie	\$5 each
Chicken Empanada, Cilantro Lime Aioli	\$5 each
Homemade Beef Skewer with Teriyaki Glaze	\$5 each
Kobe Beef Francs in Puff Pastry, Dijon Aioli	\$5 each
Beef Wellington, Caramelized Onion Demi	\$5 each
Coconut Shrimp Skewer, Miso Soy Demi	\$5 each
Petite Crab Cake, Cajun Remoulade	\$5 each
Spanakopita	\$5 each
Brie En Croute, Raspberry Jelly	\$5 each
Arancini Mozzarella Herb Marinara	\$5 each
Mac and Cheese Poppers with Spicy Ketchup	\$5 each
Vegetarian Black Bean Spring Roll with Paprika and Mango Sour Salsa	\$5 each

PACKAGE 1	PACKAGE 2	PACKAGE 3
Select 4 pieces	Select 6 pieces	Select 8 pieces
One Hour: \$25 per person	One Hour: \$35 per person	One Hour: \$45 per person
Two Hours: \$35 per person	Two Hours: \$45 per person	Two Hours: \$55 per person
Three Hours: \$45 per person	Three Hours: \$55 per person	Three Hours: \$65 per person

Catering food and beverage pricing is subject to a 21% service charge and 8.25% state sales tax.
 Chef Attendant \$200 | Bartender \$150 | Minimum on all buffets and displays is 25 guests.

RECEPTION DISPLAYS

Minimum of 25 guests

Seafood Display

\$20 per person

(Based on four pieces per person)

Jumbo Shrimp, Seasonal Crab Legs, Oysters on the Half Shell, Spicy Remoulade, Zesty Cocktail Sauce and Sauce Mignonette

Antipasto Display

\$375 per platter

(Based on 25 people)

Prosciutto Ham, Salamis and Mortadella, Buffalo Mozzarella, Provolone Cheese, Teardrop Tomatoes, Mushrooms, Grilled Artichokes, Eggplant, Olives, Specialty Bread and Bread Sticks

Artisanal Cheese Display

\$375 per platter

(Based on 25 people)

Maytag Blue Cheese, Brie, Port Wine Goat, Creamy Fontina, 7 Year Irish White Cheddar Bread and Cracker Display

Seasonal Fruit Display

\$10 per person

Artfully Sliced Seasonal Fruits

Crudité Display

\$10 per person

Crisp Seasonal and Baby Vegetables Served with Buttermilk Ranch Dip

Mediterranean Meze Display

\$250 per platter

(Based on 25 people)

Hummus, Roasted Red Peppers, Fresh Tomato and Basil, Feta and Preserved Lemon
Roasted Eggplant Baba Ghanoush
Black Olive Tapenade
Tzatziki Dip, Fresh Celery and Carrot Sticks
Grilled Pita Points, Blue Corn Tortilla Chips, Herbed Ciabatta Crostini

Chips and Salsa Station

\$16 per person

Tri-Color Tortilla Chips

Guacamole with Charred Jalapeños, Sour Cream, Green Onions, House-made Salsa, Chile con Queso

RECEPTION STATIONS

Minimum of 25 guests

Salad Station

\$18 per person

Asian chicken Salad Napa Cabbage, Carrots, Cilantro, Sesame and Tossed with Asian Dressing and served with Chicken and Fried Crispy Rice noodles.

Traditional Caesar Salad Crisp Romaine Caesar dressing, Golden Focaccia croutons and Garnished with Lemon wedge

Grand Chopped Salad Blend of Iceberg and Romaine lettuce Cucumber, Radish, Chick pea, Celery and green peas tossed I house ranch garnished with roasted tomatoes

Pasta Action Station

Choice of Two Pasta Selections and Two Sauces

\$18.00 per person

Choice of Three Pasta Selections and Three Sauces

\$20.00 per person

Pasta Selections: Penne | Tricolored Cheese Tortellini | Fusilli | Rigatoni

Sauce Selections: Marinara | Pomodoro | Smoked Tomato | Arrabbiata

Pesto Cream | Alfredo | Garlic Parmesan Cream | Mushroom Cream

Wing Bar (Based on three pieces per person)

\$20 per person

Assorted Fried Wings, Classic Buffalo Wings, Teriyaki Wings Sprinkled with Sesame Seeds, BBQ Wings, with Bleu Cheese and Ranch Dressings with Carrots and Celery Sticks

Crab Cake Action Station

\$27 per person

Prepared to Order, Citrus Green Papaya Slaw
Hearty Remoulade

Risotto Station (Choose one)

\$24 per person

Mushroom, Short Rib Or Pea Risotto
Shaved Romano, Garlic Bread Sticks

Lobster Mac & Cheese Station

\$26 per person

Prepared to Order with Fresh Succulent Lobster, Fried Tofu, and Vegetables Topped with Four Cheese Sauce, Crisp Bacon and Curly Onion/Fries

Slow Braised Short Rib Station

\$20 per person

Slow Braised Short Rib with Cabernet Reduction
Cheddar Polenta

Ice Cream Sundae Bar

\$16 per person

Extraordinary French Homemade Ice Creams
Vanilla Bean, Dutch Chocolate and Strawberry Ice Cream
Hot Fudge, Strawberry Sauce and Butterscotch Sauce
Rainbow Sprinkles, M&M's, Reese's Peanut Butter Cups, Crushed Oreo Cookies,
Heath Bar Crumbles
Whipped Cream
Coffee, Decaffeinated Coffee and Tea

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Chef Attendant \$200 | Bartender \$150 | Minimum on all buffets and displays is 25 guests.

DRINKS & BITES PACKAGE

Service for two hours

GRAND BEER & WINE & BITES

65 per person

Domestic & Imported Beer & House Wine

Choice of (3) Appetizers

Choice of (2) Displays

(Extend bar service each additional hour after two hours for \$6/per person)

GRAND COCKTAILS & BITES

75 per person

Select Brand Liquor, Domestic & Imported Beer & House Wine

Choice of Three (3) Appetizers

Choice of (2) Displays

(Extend bar service each additional hour after two hours for \$8/per person)

CARVING STATIONS

Minimum of 20 guests

Pork Loin Honey, Apple Cider Brined Pork Loin Onion Marmalade, Mustard, Mayonnaise with Corn Bread (Serves 20 guests)	\$350
Roasted Turkey Achiote Rubbed Roasted Turkey Sage Stuffing, Turkey Gravy (Serves 20 guests)	\$250
Beef Brisket Smoked Beef Brisket Brioche Rolls and Guava BBQ Sauce (Serves 45 Guests)	\$400
Pacific Salmon Lemon, Coriander Crusted Pacific Salmon Ponzu Butter Sauce, Challah Rolls (Serves 25 Guests)	\$275
Prime Rib Herb & Pepper Crusted Prime Rib Horseradish Cream and Peppercorn Demi Ciabatta Rolls (Serves 45 Guests)	\$400
Beef Tenderloin Black Sea Salt Crusted Beef Tenderloin Caramelized Onions and Blue Cheese Dip Salted Pretzel Rolls (Serves 20 Guests)	\$425
Glazed Ham Pineapple Glazed Ham Cheddar Grits (Serves 45 Guests)	\$450

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Chef Attendant \$200 | Bartender \$150 | Minimum on all buffets and displays is 25 guests.

BUFFET DINNERS

(Minimum 25 guests. Pricing based on two hours of service)

All buffet dinners include artisan rolls and butter, iced tea, freshly brewed regular and decaffeinated coffee and assorted teas.

Ogden

\$60 per person

Vanilla Scented Lobster Bisque

Chick Pea Salad, Scallions, Peppers, Tomatoes, Cucumbers, Parsley with Citrus Vinaigrette

Wild Rice Salad Pistachios, Peas, Carrots, Golden Raisins, Celery, Apple Cider Vinaigrette

Cheese Tortellini Salad, Charred Asparagus, Roasted Tomatoes, Kalamata Olive Vinaigrette

Entrées

Chicken Piccata, Lemon Caper Beurre Blanc

Slow Braised Short Rib with Red Wine Reduction

Pan Seared Cod, Leek and Artichoke Ragout

Sides

Penne Pasta, Sun Dried Tomatoes, Toasted Pine Nuts with Putanesca Sauce

Chef's Choice of Seasonal Vegetables

Desserts

Honey Greek Yogurt Panna Cotta

Italian Chocolate Almond Torte

Olive Oil Cake

Lemon Ricotta Cheesecake

Fremont

\$65 per person

New England Clam Chowder served with Oyster Crackers

Chop Salad Station with Cherry Tomatoes, Cucumbers, Shredded Carrots,

Garlic Croutons, Bacon Bits, Creamy Roasted Garlic Vinaigrette

Steamed Mussels and Clams with Lemon Cream Sauce and Garlic Crostini

Action Station

Seared Maryland Crab Cakes, With Old Bay Caper Remoulade

"Carved To Order" Roasted Beef Ribeye with Blue Ribbon Glaze

Entrées

Cajun Rub Roasted Chicken Breast Roasted Garlic Artichoke Asparagus

Honey, Apple Cider Pork Loin Chops, Caramelized Onion, Pommery Marmalade

Side Dishes

Roasted Red Bliss Potatoes with Butter and Chives

Grilled Asparagus

Desserts

Chocolate Rum Balls

Oreo Lime Tarts

Lemon Meringue Whoopie Pies

Seasonal Berry Shortcake

Catering food and beverage pricing is subject to a 21% service charge and 8.25% state sales tax.
Chef Attendant \$200 | Bartender \$150 | Minimum on all buffets and displays is 25 guests.

PLATED DINNERS

All plated dinners include artisan rolls and butter, iced tea, freshly brewed regular and decaffeinated coffee and assorted teas.

Soups, Appetizers (Select one)

Tomato Bisque, Sundried Tomato Tapenade, Herbed Crouton
Wild Morel Cappuccino, Truffle Foam, Mini Cheddar Scone
Roasted Butternut Squash Ravioli, Sage Butter Sauce, Artisan Garlic Toast
Braised Short Rib Cannoli, Chive Potato Puree
Wild Mushroom Ravioli Sweet Tomato Pomodoro, Basil Essence
Teriyaki Glazed Jumbo Sea Scallop, Forbidden Rice and Smoky, Saffron Fennel Broth
Maryland Crab cake, Vermont Cheddar Grits

Plated Salad Selections (Select one)

Crab Salad Cucumber Roll, Avocado and Citrus Vinaigrette
Goat Cheese and Fig, Frisee Lettuce, Oven Roasted Tomato, Balsamic Reduction
Crisp Spinach, Roasted Beets, Shaved Fennel, Pancetta and Valencia Orange in a Walnut Vinaigrette
Classic Iceberg Salad, Shaved Red Onion, Cajun Maytag Bleu Cheese Crumbles,
Grape Tomatoes, Herb Buttermilk Dressing
Mixed Greens with Shaved Prosciutto, Gorgonzola and Fresh Melon, Port Wine Vinaigrette
Blood Orange Salad in a Citrus Vinaigrette: Endive, Baby Frisee, Shaved Red Onions, Wild Winter Greens,
Poached Pears, Goat Cheese, Spiced Candied Walnuts, Popcorn Shoots and White Balsamic Vinaigrette

Plated Entrée Selections (Select one)

Pork Loin Chop **\$55 per person**

Roasted & Smashed Fingerling Potatoes, Calvados Grain Mustard Sauce

Bacon and Corn Bread Stuffed Chicken Breast **\$50 per person**

Creamy Soft Polenta, Sofrito Emulsion

Pan Seared Halibut **\$55 per person**

Wasabi Mashed Potatoes, Tender Beans and Baby Tomato Ragout

Citrus Braised Beef Short Rib **\$55 per person**

Roasted Garlic Mashed Potatoes, and Seasonal Baby Vegetables

Miso Glazed Corvina Sea Bass **\$55 per person**

Lemon Grass Butter Sauce

Tenderloin with Sweet Cipollini Onions **\$60 per person**

Mushroom Risotto and Asparagus with Cabernet Demi Glaze

Grilled Filet of Beef & Pan Seared Sea Bass **\$70 per person**

with Golden Mash

Plated Dessert Selections (Select one)

Pineapple Upside Down Cake, Vanilla Mascarpone Cream
Chocolate Glaze Torte, Dark Chocolate Ganache, Caramel Tiramisu
Chocolate Mousse Cake, Chocolate Sauce
Raspberry Symphony
Carrot Cake
Cheese Cake

Catering food and beverage pricing is subject to a 21% service charge and 8.25% state sales tax.
Chef Attendant \$200 | Bartender \$150 | Minimum on all buffets and displays is 25 guests.

LIBATIONS

Hosted Select Brand Package

Select Brand Wine

Domestic Beer: Bud Light, Budweister, Coors Light, Michelob Ultra.

Imported Beer: Corona, Heineken, New Castle.

Soft Drinks

Bottled Water

Cordials

Select Brand Liquor: Absolut Vodka, Tanqueray Gin, Seagram's 7 Whiskey, Dewar's "White Label" Scotch,

Cazadores Tequila, Cruzan Light Rum, Jack Daniel's Whiskey,

Courvoisier V.S.

One Hour: \$21 per person

Two Hours: \$31 per person

Three Hours: \$33 per person

Four Hours: \$35 per person

Hosted Premium Brand Package

Premium Brand Wine

Domestic Beer: Bud Light, Budweister, Coors Light, Michelob Ultra.

Imported Beer: Corona, Heineken, New Castle.

Soft Drinks

Bottled Water

Cordials

Premium Brand Liquor: Ketel One Vodka & Flavors, Bombay Sapphire Gin, Crown Royal Whiskey, Johnnie

Walker Black Label Scotch, Patron Silver Tequila, Bacardi Light Rum, Captain Morgan Spiced Rum, Jack

Daniel's Whiskey, Jim Beam Bourbon, Hennessy V.S

One Hour: \$23 per person

Two Hours: \$35 per person

Three Hours: \$37 per person

Four Hours: \$39 per person

Hosted Beer and Wine Package

House Red and White Wines

Domestic Beer: Bud Light, Budweister, Coors Light, Michelob Ultra.

Imported Beer: Corona, Heineken, New Castle.

Soft Drinks

Bottled Water

One Hour: \$18 per person

Two Hours: \$24 per person

Three Hours: \$30 per person

Hosted Bar on Consumption

Premium Brand Liquor	7.00
Select Brand Liquor	6.00
Premium Brand Wine	8.00
Select Brand Wine	7.00
Domestic Beer	6.00
Imported Beer	6.50
Premium Brand Cordials	7.25
Select Brand Cordials	6.75
Soft Drinks	4.50
Bottled Water	4.50

Cash Bar on Consumption

10.00
8.50
10.00
9.50
8.25
8.75
10.00
9.00
5.75
5.75

Select Brands

Absolut Vodka, Tanqueray Gin, Seagram's 7 Whiskey, Dewar's "White Label" Scotch, Cazadores Tequila, Cruzan Light Rum, Jack Daniel's Whiskey, Courvoisier V.S.

Premium Brands

Ketel One Vodka & Flavors, Bombay Sapphire Gin, Crown Royal Whiskey, Johnnie Walker Black Label Scotch, Patron Silver Tequila, Bacardi Light Rum, Captain Morgan Spiced Rum, Jack Daniel's Whiskey, Jim Beam Bourbon, Hennessy V.S

Cordials

Kahlua, Cointreau, Bailey's, Amaretto, Peach Schnapps

Domestic Beer Bud Light, Budweiser, Coors Light, Michelob Ultra.

Imported Beer Corona, Heineken, New Castle.

Soft Drinks Coke, Diet Coke, Sprite, Mr. Pib, Root Beer, Lemonade.

COCKTAIL & BEER STATIONS

Margarita Station

\$12 per person

Frozen or On the Rocks

Original or Fruity

Bloody Mary Station

\$12 per person

Assorted Pickled Garnishes and Hot Sauces

\$12 per person

Mimosa and Bellini Bar

\$13 per person

Traditional Orange Juice, Peach Puree, Strawberry Puree with Sparkling Wine

Imported or Domestic Beer Station

\$12 per person

Line up Beer Buckets with your favorite beer. Or have it right on your table!

Catering food and beverage pricing is subject to a 21% service charge and 8.25% state sales tax.
Chef Attendant \$200 | Bartender \$150 | Minimum on all buffets and displays is 25 guests.

WINE LIST

TIER 1

\$32 per bottle

Wycliff Champagne – Sparkling
La Marca Prosecco – Sparkling
Sterling – Aromatic White Blend
Washington Hills – Riesling
Vendage – Chardonnay
Duck Pond – Pinot Gris
Vendage – White Zinfandel
Vendage – Pinot Noir
Vendage – Merlot
Vendage – Cabernet Sauvignon

TIER 2

\$44 per bottle

Chateau St. Michelle Brut – Sparkling
Zonin Prosecco – Sparkling
Rhapsody White Wine – White Blend
Anew-Riesling
David Bynum – Chardonnay
Belcreme De Lys – Pinot Noir
Rutherford Hill Merlot – Merlot
William Hill – Cabernet Sauvignon

TIER 3

\$55 per bottle

Domain Carneros Brut – Sparkling
Gerard Bertrand Cremant Brut – Sparkling
Schramsberg Blanc de Blanc – White Blend
Silverado, Miller RNC – Sauvignon Blanc
Saintsbury Carneros – Chardonnay
Laetita – Pinot Noir
Rodney Strong – Merlot
Educated Guess – Cabernet Sauvignon

***Additional wine and other great bottles available upon request.**

CATERING GUIDELINES

Banquet Agreement

All reservations & agreements are made upon and are subject to the guidelines of Downtown Grand Hotel & Casino and the following conditions listed below.

Food & Beverage

Due to liability & legal restrictions, no outside food or beverages of any kind may be brought into the Hotel by the customer, guest or exhibitors.

Downtown Grand Hotel & Casino is the only licensed authority to sell and serve liquor for consumption on the premises. Nevada law requires persons to be a minimum of twenty-one (21) years of age to consume alcoholic beverages. Downtown Grand Hotel & Casino reserves the right to refuse alcohol service to anyone. Downtown Grand Hotel & Casino will supply cash bars on customer request. All drink prices will include tax and service charge. Each cash bar must incur a minimum of \$800 (inclusive). The customer will be responsible for the difference of actual sales, up to the \$800 per bar.

Tax

All federal, state & municipal taxes which may be imposed or applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon and the patron agrees to pay for them separately.

Catering Fees

There is a 21% service charge, an 8.25% sales tax added to all food and beverage charges. The 21% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated.

To ensure food quality, buffet pricing is based on two (2) hours or less. Refreshment breaks are based on thirty (30) minutes or less. Additional charges will incur for extending hours of service.

A \$125 service charge will apply to all catered meal functions of less than twenty-five (25) guests.

Cooking stations and carving stations are subject to a \$200 chef's fee per chef. Cashiers are required for all cash bars. A cashier fee of \$200 per hour (two (2) hour minimum) per cashier will be applied to all cash bars.

There will be a \$150 fee per attendant to collect tickets or check badges for event food functions as requested. Downtown Grand Hotel & Casino reserves the right to charge set up fees for all non-meal events. A meal is defined as a breakfast, lunch or dinner.

Food and Beverage Guarantee

Ten (10) working days prior to all food & beverage functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the guarantee. The guaranteed number of guests for all food and beverage functions must be submitted to the catering department by 10 a.m., three (3) business days prior to the date of the function.

Events with less than twenty-five (25) guests will be subject to an additional \$125 preparation and labor charge.