

COMPLETE CATERING MENU BREAKFAST

(served until 10:30 a.m.)

EGG BREAKFAST

Fluffy Scrambled Eggs
Crisp Bacon, Sausage or Country Ham
Breakfast Potatoes
Croissants

Choice of Juice, Freshly Brewed Coffee and Tea

\$16

BREAKFAST BURRITO

Chorizo, Egg and Cheese
Hash Brown Potatoes
Salsa
Mexican Sweet Breads

Choice of Juice, Freshly Brewed Coffee and Tea

\$14

STEAK AND EGGS

New York Sirloin Steak
Fluffy Scrambled Eggs
Breakfast Potatoes
Petite Muffins

Choice of Juice, Freshly Brewed Coffee and Tea

\$20

BREAKFAST SANDWICH BAR

Canadian-Style Bacon with an
Egg and American Cheese on a
Toasted English Muffin, Croissant or Bagel
Breakfast Potatoes
Petite Muffins

Choice of Juice, Freshly Brewed Coffee and Tea

\$12

CATERING TO GO

(10-person minimum)

BOXED LUNCH #1

Tuna Salad or Chicken Salad,
Lettuce and Tomato
on a Kaiser Roll with
Mayonnaise and Mustard on the Side
Pasta Salad and Potato Chips
Fresh Fruit, Cookies and Soda Choice

\$18

BOXED LUNCH #2

Ham, Turkey or Roast Beef,
American Cheese, Lettuce and Tomato
on a Baguette with
Mayonnaise and Mustard on the Side
Coleslaw and Potato Chips
Fresh Fruit, Cookie and Soda Choice

\$19

COLD LUNCH

(served until 2 p.m.)

Lunch Includes Freshly Brewed Coffee and Tea.
(Roll-In Self-Serve Lunch)

ITALIAN WRAP PLATTER

Salami, Ham, Pepperoni, Provolone Cheese,
Shredded Lettuce, Tomato, Red Onion,
Bell Peppers with a Balsamic Dressing
Rolled up in a Tortilla
Served with Pasta Salad and Chips

\$18

DELI SANDWICH PLATTER

Ham, Roast Beef, Turkey,
American and Swiss Cheese
Triple Decker with Choice of Bread or Croissants
Served with Potato Chips or Potato Salad
and a Pickle Spear

\$18

SALAD BAR

Mixed Greens, Chopped Romaine,
Diced Ham, Grilled Julienne Chicken Breast,
Swiss and American Cheese, Croutons
Traditional Toppings and Dressings

\$20

ADD SOUP TO ANY COLD LUNCH FOR \$3 PER PERSON

HOT LUNCH

(served until 2 p.m.)

With Assorted Rolls.

Freshly Brewed Coffee and Tea.

NEW YORK STEAK SANDWICH

Broiled New York Steak Served with
Garlic Mashed Potatoes and Chef's Vegetable

\$28

CHICKEN PARMIGIANA

Chicken Breast with Fresh Marinara Sauce
and Mozzarella Cheese with Pasta,
Breadsticks and Vegetables

\$21

HERB-ROASTED CHICKEN BREAST

Roasted Chicken Served with
Rice Pilaf and Chef's Vegetable

\$20

BROILED SALMON

Salmon Fillet with a Lemon Beurre Blanc
Served on a Bed of Spinach with Rice Pilaf

\$24

WESTERN BARBECUE

Beef Brisket + BBQ Baby Back Ribs
with Ranch-Style Beans,
Corn on the Cob and Coleslaw
Cornbread Muffins

\$29

PENNE POMODORO

Penne Pomodoro
Tossed in a Light Tomato Garlic Sauce
Served with Italian Vegetables and Breadsticks

\$18

With Italian Meatballs

\$20

JUNIOR CHICKEN TENDER DINNER

(12 years old and under)
Jumbo Chicken Tenders Served with Ranch
Dressing and Macaroni and Cheese

\$14

DINNER

Served with Vegetable, Mashed Potatoes and Assorted Rolls.
Freshly Brewed Coffee and Tea.

BEEF

ROAST PRIME RIB OF BEEF

Served with Creamed Horseradish Sauce

\$30 – 12 oz.

\$25 – 8 oz.

NEW YORK STEAK

Choice Strip Steak, Broiled to Perfection
with Roasted Garlic Butter

\$35

POULTRY

HERB-ROASTED CHICKEN

Roasted Chicken with
Baby Red Potatoes and Seasonal Vegetables

\$24

CHICKEN PARMIGIANA

Breaded Chicken Breast Topped with
Marinara Sauce and Mozzarella Cheese
Served with Pasta and a Garlic Breadstick

\$22

JUNIOR CHICKEN TENDER DINNER

(12 years old and under)

Jumbo Chicken Tenders

Served with Ranch Dressing and Macaroni and Cheese

\$15

CIRCUS CIRCUS®

Catering & Convention Services

DINNER

Served with Vegetable, Mashed Potatoes and Assorted Rolls.
Freshly Brewed Coffee and Tea.

PORK

DOUBLE-CUT PORK CHOP

Grilled and Served with
Traditional Applesauce

\$22

PORK TENDERLOIN

Roasted Pork Loin Served with Applesauce,
Wild Rice Pilaf and Baby Carrots

\$20

SEAFOOD

GRILLED SALMON

Marinated in a Teriyaki Sauce
Served with Saffron Rice

\$30

GRILLED HALIBUT

In a Tomato Concasse Sauce with
Garlic Herb-Lemon Aioli and Rice

\$38

VEGETABLE

Served with Vegetable and Assorted Rolls.
Freshly Brewed Coffee and Tea.

EGGPLANT PARMIGIANA

With Pasta Marinara

\$20

PENNE PRIMAVERA

Broccoli, Cauliflower, Carrots and
Zucchini Served over Penne Pasta
with a Garlic and Extra Virgin Olive Oil Sauce

\$19

COMBINATION DINNERS

BEEF AND CHICKEN

Tenderloin of Beef with Mushroom Sauce and
Grilled Marinated Chicken Breast

\$35

FILET OF BEEF AND GRILLED PRAWNS

Petite Filet with a Béarnaise Sauce and
Prawns with a Lemon Butter Sauce

\$48

GRILLED CHICKEN AND SHRIMP

Marinated Chicken Breast and Shrimp
with a Sun-Dried Tomato Sauce

\$40

CHICKEN AND SALMON

Marinated Chicken Breast with
Mushroom Marsala Sauce
Grilled Salmon Fillet

\$35

Minimum of 25 guests. All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

BREAKFAST BUFFET

Includes Freshly Brewed Coffee, Tea and Assorted Juices.

CONTINENTAL BREAKFAST

Minimum of 25 guests.

Sliced Fresh Seasonal Fruit Display
Danish, Doughnuts, Croissants and Muffins
Orange, Cranberry and Apple Juices

\$14

BREAKFAST

(served until 10:30 a.m.)

Minimum of 25 guests.

BREAKFAST #1

Sliced Fresh Seasonal Fruit Display
Fluffy Scrambled Eggs and Breakfast Potatoes
Ham, Bacon or Sausage
Croissants, Muffins

\$19

BREAKFAST #2

Sliced Fresh Seasonal Fruit Display
Fluffy Scrambled Eggs and Breakfast Potatoes
Bacon, Sausage, Corned Beef Hash
Pancakes and Crepes
Danishes, Doughnuts, Croissants, Muffins

\$24

All prices are per person and are subject to 8.1% sales tax and 18% gratuity.

LUNCH BUFFET

(served until 2 p.m.)

Includes Freshly Brewed Coffee and Tea.

THE DELI

Fresh Greens with Assorted Dressing
Potato Salad, Coleslaw, Potato Chips

Deli Selections

Roast Beef, Turkey Breast, Baked Ham, Chicken Salad,
Tuna Salad, Pepperoni, Salami
Cheddar, Swiss, Provolone and American Cheese
Fresh Baked Breads and Rolls
Assorted Mustards and Condiments
Variety of Cookies and Brownies

(Choose Four Deli Selections)

\$24

PIZZA

Fresh Greens with Assorted Dressing
Pasta Salad and Garlic Breadsticks
Cheese, Pepperoni, Deluxe Vegetable, Supreme
Variety of Cookies

\$17

FIESTA BUFFET

Beef or Chicken Taco and Nacho Bar
with all of the Toppings, Beans, Spanish Rice
Cheese Enchiladas, Flour Tortillas

\$19

Additions per Person

Tamales \$3

Fajitas \$4

Flan and Mexican Pastries \$2

LUNCH BUFFET

(served until 2 p.m.)

Includes Freshly Brewed Coffee and Tea.

AMERICAN SALAD

Tossed Salad with Assorted Dressing

Entrée Selections

Crispy Fried Chicken, Herb-Marinated
Baked Chicken, Cashew Chicken, Chicken Marsala
Lasagna Bolognese, Vegetable Lasagna, Baked Ziti
Chicken Piccata, Ravioli
Beef Broccoli, Sirloin Tips with Mushrooms,
BBQ Beef Brisket, Beef Medallions
Grilled Salmon with Dill Butter
Baked White Fish with Lemon Herb Butter,
Oven-Roasted Potatoes, Rice Pilaf or Steamed Rice
Fresh Steamed Vegetables
Assorted Rolls
Assorted Mini Pastries

Choice of two (2) entrées — \$28

Choice of three (3) entrées — \$32

FAR EAST LUNCH

Sweet and Sour Pork
Shrimp Fried Rice
Spring Rolls
Lettuce Wraps
Steamed Rice
Fortune Cookies

\$20

DINNER BUFFET

Includes Freshly Brewed Coffee and Tea.

FAR EAST DINNER BUFFET

Fresh Greens with Assorted Dressing
Sweet and Sour Pork
Salmon with a Thai Chili Sauce
Fried Rice
Fresh Vegetable Spring Rolls
Cashew Chicken
White Rice
Assorted Dinner Rolls
Fortune Cookies
Almond Cookies

\$32

ITALIAN DINNER BUFFET

Traditional Caesar Salad
Cheese Tortellini in a Pesto Cream Sauce
Lasagna Bolognese
Chicken Marsala
Italian Vegetable Medley
Roasted Rosemary Potatoes
Focaccia and Garlic Bread
Assorted Italian Mini Pastries

\$38

WESTERN DINNER BUFFET

Fresh Greens with Assorted Dressing
Three-Bean Salad and Coleslaw
BBQ Beef Brisket
Fried Chicken
Pulled BBQ Pork
Warm Cornbread Muffins
Baked Beans and Mashed Potatoes with Gravy
Sweet Corn on the Cob
Dinner Rolls and Biscuits
Apple and Cherry Pies

\$38

CONTINENTAL DINNER BUFFET

Fresh Greens with Assorted Dressing
Grilled Salmon
Rosemary Roasted Bone-In Chicken Breast
Medallions of Beef in Sauce
Garlic Mashed Potatoes
Saffron Rice
Fresh Seasonal Vegetables
Assorted Dinner Rolls
Assorted Freshly Baked Pastries and Pies

\$42

SOUTHWEST DINNER BUFFET

Fresh Greens with Assorted Dressing
Tortilla Chips with Salsa, Guacamole and Sour Cream
Grilled Chicken and Steak Fajitas
Choice of Pork or Beef Tamales
Cheese Enchiladas
Tilapia Veracruz
Carnitas
Southwest Rice and Black Beans
Warm Corn and Flour Tortillas
Traditional Flan and Cinnamon-Sugar Chips

\$38

Minimum of 40 guests. All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

HOT CARVING STATIONS

(\$150 per Chef labor charge)

Items must be ordered in conjunction with Buffet Meals.

PORK

HERB-CRUSTED PORK TENDERLOIN

Peppercorn Sauce and Dinner Rolls

\$5

BONE-IN BAKED HAM

Raisin Sauce and Dinner Rolls

\$5

POULTRY

WHOLE TURKEY BREAST

Cranberry Sauce, Giblet Gravy and Dinner Rolls

\$5

BEEF

CRACKED BLACK PEPPER WHOLE NEW YORK STRIP LOIN

Demi-Glace, Peppercorn Sauce and Dinner Rolls

\$9

PRIME RIB OF BEEF

Horseradish Cream Sauce, Whole Grain Mustard, Au Jus and Dinner Rolls

\$7

STEAMSHIP BARON OF BEEF

Au Jus and Dinner Rolls

\$5 (Minimum of 100 guests)

BEEF BRISKET

\$5

Minimum of 40 guests. All prices are per person unless noted and are subject to a 8.1% sales tax and 18% gratuity.

HORS D'OEUVRES

HOT

(100 PIECES PER ORDER)

VEGETABLE SPRING ROLLS	\$125
BBQ OR SWEDISH MEATBALLS	\$125
BBQ COCKTAIL FRANKS	\$125
BUFFALO WINGS	\$125
BEAN AND CHEESE CHIMICHANGAS WITH SALSA	\$150
JALAPEÑO CHEESE POPPERS	\$150
BEEF AND CHEESE TAQUITOS WITH SALSA	\$150
POT STICKERS	\$150
EGG ROLLS WITH DIPPING SAUCES	\$175
CHICKEN TENDERS WITH RANCH DRESSING	\$200
MINI CHICKEN CORDON BLEU	\$200
POTATO SKINS	\$200
DEEP-FRIED FANTAIL SHRIMP	\$250
COCONUT SHRIMP	\$300
MINI BEEF WELLINGTON	\$300

TRAYS

(25-PERSON MINIMUM)

FRESH GARDEN VEGETABLES WITH DIP	\$4 PER PERSON
DOMESTIC AND IMPORTED CHEESE WITH CRACKERS	\$5 PER PERSON
SLICED FRESH SEASONAL FRUIT DISPLAY	\$5 PER PERSON

All prices are per person and are subject to 8.1% sales tax and 18% gratuity.

HORS D'OEUVRES

CANAPÉS

(100 PIECES PER ORDER)

DEVEILED EGGS	\$125
CELERY STICKS WITH CREAM CHEESE	\$125
SALAMI CORONETS WITH HERB CREAM CHEESE	\$125
ASSORTED PETITE SANDWICHES	\$200
SMOKED SALMON AND CREAM CHEESE PINWHEELS	\$225
TAIL-ON SHRIMP	\$250

All prices are per person and are subject to 8.1% sales tax and 18% gratuity.

SWEET ENDINGS

Select your favorite dessert.

CAKES

CAPPUCCINO CAKE
CARROT CAKE
CHOCOLATE FANTASY
CHOCOLATE MOUSSE
LEMON RASPBERRY
STRAWBERRY MOUSE CAKE
CHEESECAKE
RED VELVET
STRAWBERRY SHORTCAKE
CHOCOLATE FLOURLESS
CHOCOLATE TRUFFLE
\$3 LUNCH, \$5 DINNER PER PERSON

PIES

CHERRY, APPLE, BLUEBERRY OR LEMON MERINGUE PIE
BANANA CREAM OR CHOCOLATE CREAM PIE
\$3 LUNCH, \$4 DINNER PER PERSON

ICE CREAM OR SHERBET + TOPPINGS
\$3 LUNCH OR DINNER PER PERSON

CHOCOLATE FOUNTAIN

(MINIMUM CHARGE \$250 OR \$4 PER PERSON
FOR PARTIES OF 75 OR MORE)

FRESH FRUIT, RICE KRISPIES SQUARES, MARSHMALLOWS

All prices are per person and are subject to 8.1% sales tax and 18% gratuity.

CIRCUS CIRCUS

Catering & Convention Services

CAKES

White, Marble or Chocolate Cake
Lemon, Bavarian Cream, Fresh Banana or Fresh Strawberry Filling
Whipped Cream or Buttercream Frosting

BIRTHDAY AND ALL-OCCASION 2 LAYERS

6" ROUND Serves up to 12 \$30	8" ROUND Serves up to 16 \$40	10" ROUND Serves up to 24 \$60
¼ SHEET Serves up to 24 \$40	HALF SHEET Serves up to 48 \$80	FULL SHEET Serves up to 96 \$120

WEDDING CAKES 3 LAYERS

ONE-TIER WEDDING CAKE 8" Tier Serves up to 24 \$75	ONE-TIER DELUXE WEDDING CAKE 10" Tier Serves up to 30 \$90
TWO-TIER WEDDING CAKE 6" and 8" Tiers Serves up to 36 \$125	TWO-TIER DELUXE WEDDING CAKE 8" and 10" Tiers Serves up to 54 \$150
THREE-TIER WEDDING CAKE 6", 8" and 10" Tiers Serves up to 66 \$200	THREE-TIER DELUXE WEDDING CAKE 6", 10" and 12" Tiers Serves up to 92 \$250
FOUR-TIER WEDDING CAKE 6", 8", 10" and 12" Tiers Serves up to 116 \$350	FOUR-TIER DELUXE WEDDING CAKE 8", 10", 12" and 14" Tiers Serves up to 174 \$500

CAKE TOPPERS

BRIDE AND GROOM OR DOVES AND BELLS – \$25 each

All prices are per person and are subject to 8.1% sales tax and 18% gratuity.

BEVERAGES

CHAMPAGNE PUNCH
(approximately 16 servings)
\$35 per gallon

FRUIT PUNCH/LEMONADE
(approximately 16 servings)
\$25 per gallon

COFFEE, SODA AND BOTTLED WATER SERVICE
(Half-day service, unlimited consumption)
4 hours
\$8

COFFEE, SODA AND BOTTLED WATER SERVICE
(All-day service, unlimited consumption)
8 hours
\$12

ADD JUICE TO BEVERAGE SERVICE ABOVE
\$2 additional per person

SPARKLETT'S BOTTLED WATER STATION
\$20 per bottle

All prices are per person and are subject to 8.1% sales tax and 18% gratuity.

SWEETS

DANISH, DOUGHNUTS, MUFFINS OR CROISSANTS

\$24 per dozen

ASSORTED MINI PASTRIES

\$24 per dozen

ASSORTED FANCY COOKIES

\$18 per dozen

CHOCOLATE BROWNIES

\$18 per dozen

CHEESECAKE SQUARES

\$20 per dozen

INDIVIDUAL YOGURT SELECTION

\$3 each

CHOCOLATE-COVERED STRAWBERRIES

\$36 per dozen

All prices are per person and are subject to 8.1% sales tax and 18% gratuity.

BREAKS

(Prepared for 30 minutes of service)

SNACK BREAK

Pretzels, Popcorn, Chips and Cookies

\$8

COUNTRY FARE

Soft Pretzels with Hot Mustard, Honey-Roasted Peanuts
Hot Dogs with All the Trimmings

\$10

HEALTHY BREAK

Seasonal Fresh Fruit, Trail Mix, Fruit Yogurt
Individual Fruit Juices

\$12

SWEET STREET

Chocolate-Dipped Strawberries, Chocolate Macadamia Cookies
Brownies and Chocolate Nut Clusters

\$14

SPECIALTY BREAKS

POPCORN

Freshly Popped

\$3

NACHO STATION

Southwestern Favorite

\$5

ICE CREAM CART

Variety of Ice Cream Treats and Novelties

\$5

DRY SNACKS AND DIPS

NUTS BY THE POUND

MIXED NUTS	\$20
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CHIPS BY THE POUND

POTATO CHIPS	\$18
RUFFLE POTATO CHIPS	\$18
CORN CHIPS	\$18
TORTILLA CHIPS	\$18

DIPS BY THE QUART

VEGETABLE DIP	\$25
SPINACH DIP	\$25
ONION DIP	\$25
SALSA	\$25
GUACAMOLE	\$40

All prices are per person and are subject to 8.1% sales tax and 18% gratuity.

HOSTED BAR

(Minimum of two hours)

(\$500 per hour sales; Bartender fee waived)

BARTENDER LABOR FEE, PER BAR	\$150
CALL BRANDS — DOMESTIC BEER — HOUSE WINE	
One hour	\$15
Two hours	\$22
Each additional hour	\$6
DOMESTIC AND IMPORTED BEER WITH WINE SELECTION	
One hour	\$14
Two hours	\$18
Each additional hour	\$5

CASH BAR OR CONSUMPTION BAR

(Minimum of two hours)

(\$500 per hour minimum sales; Bartender fee waived)

BARTENDER LABOR FEE, PER BAR	\$150
DRAFT BEER BY THE KEG	
Domestic	\$250
Import	\$325

CHAMPAGNE

Your Catering Coordinator will assist you with your selections.

Please call with any specific requests that you may have.