



Continental Breakfasts

The Rancho Continental

Assorted Chilled Juices
Assorted Breakfast Pastries
Served with Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated
Coffee and Herbal Teas
\$12.50++ per Person

The Santa Fe Continental

Assorted Chilled Juices
Seasonal Fresh Fruit
Selection of Flavored Yogurts
Assorted Breakfast Pastries
Served with Butter and Fruit Preserves
Fresh Bagels Served with Cream Cheese
Freshly Brewed Coffee, Decaffeinated
Coffee and Herbal Teas
\$14.00++ per Person

Breakfast Buffets

The Centennial

(Minimum of 50 Guests)

Assorted Chilled Juices
Seasonal Fresh Fruit
Selection of Flavored Yogurts
Assorted Cold Cereals
Scrambled Eggs*
Crisp Bacon and Sausage Links
Santa Fe Potatoes
Assorted Breakfast Pastries
Served with Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated
Coffee and Herbal Teas
\$16.50++ per Person

The Durango

(Minimum of 50 Guests)

Assorted Chilled Juices
Seasonal Fresh Fruit
Selection of Flavored Yogurts
Assorted Cold Cereals
Chef selection of Hot Cereals
Scrambled Eggs*
Crisp Bacon and Sausage Links
Santa Fe Potatoes
Please Choose
One of the Following Items:
French Toast, Apple Stuffed Pancakes,
Biscuits Gravy
Chicken Fried Steak with Gravy
Corned Beef Hash
Cheese Blintzes, Miniature Waffles
Served with Warm Maple Syrup and Butter
Assorted Breakfast Pastries
Served with Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated
Coffee and Herbal Teas
\$19.00++ per Person

Omelette Station

Includes Diced Ham, Sausage, Bacon,
Shredded Cheese, Sliced Mushrooms,
Diced Tomatoes, Diced Peppers, Diced
Onions, Salsa and Fresh Spinach
\$5.75++ per Person
Personalized Chef Required: \$100.00 per
Hour with a 2 Hour Maximum

All Food and Beverage Prices are Subject to a 20% Service Charge and an 8.10% NV State Tax
Santa Fe Station Hotel and Casino Banquet and Catering Menus February 2015

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Plated Breakfasts

The One and Only

Chilled Orange Juice

Scrambled Eggs*

Please Choose One of the Following Items:

Grilled Breakfast Ham Steak, Crisp Bacon or Sausage

Santa Fe Breakfast Potatoes

Assorted Breakfast Pastries Served with Butter and Fruit Preserves Set on Each Table

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$16.50++ per Person

Classic Eggs Benedict

Chilled Orange Juice

Poached Eggs and Canadian Bacon Served on a Toasted English Muffin*

Santa Fe Breakfast Potatoes

Assorted Breakfast Pastries Served with Butter and Fruit Preserves Set on Each Table

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$19.00++ per Person

Steak and Eggs

Chilled Orange Juice

Scrambled Eggs*

Sizzling Steak

Santa Fe Breakfast Potatoes

Assorted Breakfast Pastries Served with Butter and Fruit Preserves Set on Each Table

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$19.00++ per Person

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A La Carte

Morning Offerings

Assorted Muffins	\$28.50++ per Dozen
Freshly Baked Danish	\$28.50++ per Dozen
Fresh Doughnuts	\$28.50++ per Dozen
Fresh Bagels Served with Cream Cheese	\$36.00++ per Dozen
Warm Fresh Baked Cinnamon Rolls	\$36.00++ per Dozen
Selection of Flavored Yogurts	\$3.00++ per Person
Granola Bars and Nutrigrain Breakfast Bars	\$3.50++ Each

Afternoon Offerings

Whole Fresh Fruit	\$2.50++ Each
Fresh Baked Cookies	\$28.50++ per Dozen
Miniature Pastries	\$28.50++ per Dozen
Rich Chocolate Brownies	\$28.50++ per Dozen
Assorted Individual Bags of Chips	\$2.50++ Each
Individual Bags of Plain Popcorn	\$2.50++ Each
Individual Bags of Cheddar and Caramel Popcorn	\$3.50++ Each
Assorted Candy Bars	\$4.00++ Each
Tortilla Chips, Pretzels or Chips (Serves 25 Guests)	\$45.00++ per Bowl
Assorted Dips or Salsas	\$30.00++ per Quart
Selection of Mixed Nuts (Serves 10 Guests)	\$25.00++ per Pound

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas	\$40.00++ per Gallon
Iced Tea	\$40.00++ per Gallon
Lemonade	\$40.00++ per Gallon
Fruit Punch	\$40.00++ per Gallon
Assorted Pepsi Brand Soft Drinks	\$2.80++ Each
Station Casinos Bottled Water	\$2.80++ Each
Perrier Sparkling Water	\$4.50++ Each

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Specialty Breaks

All Specialty Breaks are Designed for a Maximum of One Hour.
For Extended Service Beyond One Hour, All Subsequent Beverages and Packaged Items
are Charged on a Consumption Basis.

Movie Night

Individual Bags of Plain, Cheddar and
Caramel Popcorn
Assorted Candy Bars
Assorted Pepsi Brand Soft Drinks and
Station Casinos Bottled Waters
\$12.00++ per Person

A Spot O' Tea

Miniature Scones
Assorted Tea Sandwiches
Assorted Miniature Pastries
Freshly Brewed Coffee,
Decaffeinated Coffee and Herbal Teas
Assorted Pepsi Brand Soft Drinks
Station Casinos Bottled Waters
\$14.00++ per Person

Take Me Out to the Ball Game

Hot Pretzels with
Spicy and Yellow Mustard
Assorted Individual Bags of Chips
Peanuts
Miniature Corn Dogs
Assorted Pepsi Brand Soft Drinks
Station Casinos Bottled Waters
\$12.00++ per Person

The Cookie Jar

Fresh Baked Cookies
Chocolate Fudge Brownies
Freshly Brewed Coffee,
Decaffeinated Coffee and Herbal Teas
Assorted Pepsi Brand Soft Drinks
Station Casinos Bottled Waters
Whole Milk
\$11.00++ per Person

Health Nut

Vegetable Tray
Granola Bars and Nutrigrain Bars
Selection of Flavored Yogurts
Assorted Pepsi Brand Soft Drinks
Station Casinos Bottled Waters
\$10.50++ per Person

Old Fashioned Ice Cream Parlour

Chocolate and Vanilla Ice Cream
Chocolate, Caramel and Strawberry Sauce
Assorted Toppings
Fresh Baked Cookies and Brownies
Assorted Pepsi Brand Soft Drinks
Station Casinos Bottled Waters
\$12.00++ per Person

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Box Lunches

Chicken* Caesar Wrap

Individual Bag of Chips
Individually Wrapped Chocolate Chip Cookie
Whole Fresh Fruit
Red Bliss Potato Salad or Chef Selection of Side Salad
Station Casinos Bottled Waters
\$19.00++ per Person
Add assorted Pepsi Brand Soft Drinks
\$20.50++ per Person

Roasted Turkey Breast with Swiss Cheese on a Croissant

Individual Bag of Chips
Individually Wrapped Chocolate Chip Cookie
Whole Fresh Fruit
Pasta Salad or Chef Selection of Side Salad
Station Casinos Bottled Waters
\$19.00++ per Person
Add assorted Pepsi Brand Soft Drinks
\$20.50++ per Person

Shaved Deli Roast Beef with Provolone Cheese on a Kaiser Roll

Individual Bag of Chips
Individually Wrapped Chocolate Chip Cookie
Whole Fresh Fruit
Texas Style Coleslaw or Chef Selection of Side Salad
Station Casinos Bottled Waters
\$20.00++ per Person
Add assorted Pepsi Brand Soft Drinks
\$21.50++ per Person

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Hot Plated Lunches

All Hot Plated Lunches Include:

Salad, Entrée, Chef's Selection of Vegetable and Starch, Rolls and Butter, Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Salad

Choose One of the Following:

Tossed Field Greens Served with Your Choice of two Dressing Ranch and Italian
Traditional Caesar Salad with Herbed Croutons, Creamy Caesar Dressing
Spinach Salad with Walnuts, Mandarin Oranges, Bleu Cheese, Thin Red Onions,
Homemade Balsamic Vinaigrette Dressing

Dessert

Choose One of the Following:

Cheesecake, Carrot Cake, Chocolate Cake, Tiramisu,
Strawberry Shortcake

Entrees

Pasta Primavera

Fresh Seasonal Vegetables
Sautéed in a Light Cream Sauce
\$19.00++ per Person
Add Chicken* \$22.00++ per Person
Add Shrimp* \$24.00++ per Person

Sautéed Chicken Breast

Choose Parmesan, Marsala, Picatta, Mushroom Cream Sauce or Savory Herb Sauce
\$22.00++ per Person

Roast Prime Rib of Beef

Served with Creamy Horseradish
and Au Jus
\$26.00++ per Person

Grilled Salmon*

Served with a Light Mustard Sauce
\$24.00++ per Person

London Broil with Au Jus

\$26.00++ per Person

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Lunch Buffets

The Supreme Buffet

Salads

Please Choose Two of the Following:

- Tossed Garden Salad with Assorted Toppings and Dressings
- Traditional Caesar Salad with Herbed Croutons and Creamy Caesar Dressing
- Chilled Pasta Salad
- Red Bliss Potato Salad
- Vegetable Crudite Display with Ranch Dressing
- Spinach Salad with Walnuts, Mandarin Oranges, Bleu Cheese, Thin Red Onions, Homemade Balsamic Vinaigrette Dressing
- Tropical Fruit Salad

Entrees

Please Choose Two OR Three of the Following:

Sautéed Chicken Breast*, Grilled or Bone In

Please Choose One of the Following Sauces:

Mushroom Cream, Savory Herb, Picatta or Marsala

Roasted Pork Loin* with an Mango Chutney or Natural Au Jus

Baked Mandarin and Ginger Glazed Ham

Shells Stuffed with Ricotta Cheese* and Topped with Marinara Sauce

Roasted Breast of Turkey* Served with Cranberry Relish and Homemade Stuffing

Old Fashioned Yankee Pot Roast

London Broil

Grilled Salmon with a Dill Cream Sauce

Penne Pasta Pomodoro

Chef's Selection of Fresh Seasonal Vegetables and Starch

Rolls and Butter

Dessert

Chef's Selection of Assorted Miniature Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Two Entrees \$25.00++ per Person

Three Entrees \$29.00++ per Person

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Lunch Buffets, Specialty

Backyard BBQ

Tossed Green Salad Served with Assorted Dressings
Sliced Fresh Fruit, Chef Selection
Texas Style Tangy Coleslaw
Potato Salad
Shredded Beef*
BBQ Roasted Chicken*
Garlic Mashed Potatoes
Creamy Macaroni and Cheese
Buttered Corn
Seasonal Vegetable Medley, Chef Selection
Biscuits and Corn Bread with Honey Butter
Assorted Pies and Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea
\$26.00++ per Person

The Happy Wok

Chinese Chicken Salad
Vegetarian Egg Rolls
Mandarin Chicken*
Beef and Broccoli*
White Rice
Fried Rice
Stir Fried Vegetables
Crunchy Noodles, Sweet and Sour Sauce and Spicy Mustard
Rice Pudding, Almond Cookies, Fortune Cookies, Tropical Fruit Cocktail with Jello
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea
\$26.00++ per Person

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Lunch Buffets, Specialty

Let's Salsa!

Tossed Green Salad with Assorted Dressings
Black Bean, Jicama and Roasted Corn Salad

Taco and Fajita Station Including:

Crunchy and Soft Tortillas

Fresh Lettuce, Tomatoes and Onions

Sour Cream

Guacamole

Shredded Cheeses

Cilantro

Ground Beef*

Fajita Chicken* with Grilled Peppers and Onions

Refried Beans

Spanish Rice

Tortilla Chips and Salsa

Assorted Mexican Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

\$26.00++ per Person

Taste of Venice

Traditional Caesar Salad with Herb Croutons

Penne Pasta and Fettuccini

Served with Alfredo and Marinara Sauces

Italian Sausage*, Peppers and Onions

Meatballs*

*Chicken Parmesan

Eggplant Parmesan

Seasonal Sautéed Vegetable Medley

Garlic Bread

Tiramisu, Cannolis and Eclairs

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

\$26.00++ per Person

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Lunch Buffets, Specialty

Spuds, Salads and Soup

Soup Du Jour

Field Greens, Seasonal Salad Toppings and Assorted Dressings

Traditional Caesar Salad with Herbed Croutons

Baked Potatoes with Toppings to Include:

Sour Cream

Fresh Whipped Butter

Bacon Bits

Shredded Cheeses

Cheese Sauce

Chili

Broccoli

Scallions

Fresh Salsa

Assorted Rolls and Butter

Assorted Miniature Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

\$24.00++ per Person

Picnic in the Park

Tossed Green Salad with Assorted Dressings

Tangy Coleslaw

Potato Salad

Selection of Fresh Sliced Deli Meats: Turkey, Ham, and Roast Beef

Assorted Sliced Cheeses: Swiss, Provolone and Cheddar

Tuna Salad

Leaf Lettuce, Sliced Tomatoes, Onions and Pickles

Deli Style Mustards and Mayonnaise

Fresh Gourmet Breads and Rolls

Assorted Cookies and Chocolate Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

\$24.00++ per Person

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Reception Selections

Seasonal Fresh Fruit and Berries

Served with Our Own Honey Yogurt Dip

- Small (Serves 20-35 Guests) \$170.00++ per Display
- Medium (Serves 50-70 Guests) \$270.00++ per Display
- Large (Serves 100 Guests) \$425.00++ per Display

Crunchy Garden Vegetable Tray Served with a Fine Herb Dip

- Small (Serves 50 Guests) \$150.00++ per Display
- Medium (Serves 50-70 Guests) \$240.00++ per Display
- Large (Serves 100 Guests) \$335.00++ per Display

Imported and Domestic Cheese Display

- Small (Serves 50 Guests) \$225.00++ per Display
- Medium (Serves 50-70 Guests) \$325.00++ per Display
- Large (Serves 100 Guests) \$475.00++ per Display

Antipasto Display

- Small (Serves 50 Guests) \$300.00++ per Display
- Medium (Serves 50-70 Guests) \$415.00++ per Display
- Large (Serves 100 Guests) \$595.00++ per Display

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Cold Hors D'Oeuvres

Deviled Eggs* a la Rousse	\$1.70++ per Piece
Petite Baby Potatoes with Crème Fraîche	\$2.00++ per Piece
Smoked Salmon* on Potato Cakes	\$3.00++ per Piece
Smoked Salmon Pinwheels	\$3.00++ per Piece
Shrimp* on Toast Points with Dijon Aioli	\$3.50++ per Piece
Salami Coronets with Boursin Cheese	\$3.50++ per Piece
Fresh Fruit Kabobs with Chocolate Sauce	\$3.50++ per Piece
Seasonal Melon Wrapped in Prosciutto	\$3.50++ per Piece
Stuffed Endive with Bleu Cheese and Walnuts	\$3.50++ per Piece
Medallions of Lobster* on Toast Points	
Served with Balsamic vinaigrette	\$4.50++ per Piece
Jumbo Shrimp* Cocktail Served on Crushed Ice	\$4.50++ per Piece

Hot Hors D'Oeuvres

Cheese Sticks	\$2.00++ per Piece
Fried Mushrooms	\$2.00++ per Piece
Jalapeno Poppers	\$2.00++ per Piece
Meatballs Served with Madeira Mushroom Sauce	\$1.95++ per Piece
Buffalo Style Chicken* Wings Served with Bleu Cheese Dressing	\$1.95++ per Piece
Selection of Petite Pizzas	\$1.95++ per Piece
Selection of Petite Quiche	\$1.95++ per Piece
Petite Beef Franks Wrapped in Puff Pastry	\$1.95++ per Piece
Blackened Pork Tenderloin* with Caramelized Onions and Chives	\$3.00++ per Piece
Cordon Bleu Poppers	\$2.50++ per Piece
Pot Stickers Served with Wasabi Soy Dipping Sauce	\$2.50++ per Piece
Chicken* Skewers with Teriyaki Sauce or Peanut Sauce	\$2.50++ per Piece
Mushroom Caps with Italian Sausage* and Marinara	\$2.50++ per Piece
Beef* Skewers with Honey Sesame Sauce or Sweet & Spicy Sauce	\$2.75++ per Piece
Egg Rolls Served with Spicy Mustard and Sweet and Sour Sauce	\$2.50++ per Piece
Shrimp* Dijonaisse	\$4.00++ per Piece
Andouille Sausage* and Shrimp Skewers	\$2.75++ per Piece
Spanikopita	\$2.75++ per Piece
Miniature Barbeque Spare Ribs*	\$3.50++ per Piece
Petite Beef Wellington	\$3.25++ per Piece
Bacon Wrapped Scallops*	\$3.75++ per Piece
Petite Crab Cakes*	\$4.00++ per Piece
Filet Mignon* with Dijon Cream Served on Toast Points	\$5.50++ per Piece
Asparagus Puffs	\$2.50++ per Piece

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Carving Stations

Personalized Chef Required: \$100.00 per Hour with a 2 Hour Maximum

Roasted Breast of Turkey*
Served with Cranberry Relish
(Serves 25-35 Guests) \$195.00++ Each

Prime Rib of Beef* Au Jus
Served with Creamed Horseradish
(Serves 45-55 Guests) \$450.00++ Each

Lechón* - Whole Roasted Pig with Mang Thomas Sauce
(Serves 75-100 Guests) \$525.00++ Each

Steamship Round of Beef*
Served with Creamed Horseradish and Au Jus
(Serves 150-160 Guests) \$650.00++ Each

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Reception Stations

If added to a Dinner Selection, Prices are As Noted Below.
If Offered as a Main Course, Add \$6.00++ per Person – Maximum of 2 Hours
Personalized Chef Required: \$100.00 per Hour with a 2 Hour Maximum

Pasta Station

Ravioli Al Forno and Penne Pasta
Broccoli, Mushrooms, Onions, Chicken*, Artichoke Hearts, Diced Italian Sausage,
Parmesan Cheese, Diced Tomatoes, Black Olives and Roasted Garlic
Pesto, Marinara and Alfredo Sauces
Garlic Bread
\$13.00++ per Person

Fajita Station

Fajita Chicken*, Fajita Steak*, Sautéed Peppers and Onions,
Sour Cream, Guacamole, Shredded Cheese, Cilantro, Soft Tortillas
\$15.00++ per Person

Mashed Potato Martini Bar

Choice of 3

Classic Spuds
Yukon Gold Mashed Potatoes, Bacon, Shredded Cheddar, Chives and Sour Cream

South of the Border Spuds
Chipotle Mashed Potatoes, Shredded Pork*, Green Onions and Pepper Jack Cheese

Southern Spuds
Buttermilk and Black Pepper Mashed Potatoes, Southern Fried Chicken* Nuggets

Little Italy
Parmesan Mashed Potatoes, Kalamata Olives, Tomato Relish and Garlic Basil Oil
\$15.00++ per Person

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Plated Dinners

All Plated Dinners Include:

Salad, Entrée, Chef's Selection of Vegetable and Starch, Rolls and Butter, Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

Salad

Choose One of the Following:

Tossed Field Greens Served with Your Choice of two Dressing, Ranch or Italian
Traditional Caesar Salad with Herbed Croutons, Creamy Caesar Dressing
Taos Salad with Cucumbers, Tomatoes, Bermuda Onions, White French Dressing
Spinach Salad with Walnuts, Mandarin Oranges, Bleu Cheese, Thin Red Onions,
Homemade Balsamic Vinaigrette Dressing

Dessert

Choose One of the Following:

Carrot Cake, Chocolate Decadence Cake, Lemon Bundt Cake
Strawberry Shortcake, Apple Pie, Cherry Pie, Pecan Pie and Pumpkin Pie

Entrees

Sautéed Chicken Breast*

Please Choose One of the Following Sauces

Mushroom Cream, Picatta, Vesuvio,
Angelo, Mardeira Wine, Cacciatore or
Savory Herb

\$32.00++ per Person

Chicken Madeira*

Sautéed chicken breast
topped with fresh asparagus and
mozzarella cheese covered with
fresh mushroom Madeira sauce

\$34.00++ per Person

Tournedos of Beef Tenderloin*

Served with Mushroom Demi

\$50.00++ per Person

6oz. Filet Mignon*

Drizzled with a Three Peppercorn Sauce

\$47.00++ per Person

Center Cut Pork Chop

With a Cinnamon apple Chutney

\$34.00++ per Person

Grilled Salmon*

Served with a Lemon Dill Sauce

\$36.00++ per Person

Shrimp Scampi*

Served on a Bed of Pasta

\$43.00++ per Person

Prime Rib of Beef*

Served with a Lemon Dill Sauce

\$50.00++ per Person

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Dinner Buffets

Pure Indulgence

Salads

Please Choose Two of the Following:

Field Greens and Assorted Dressings

Chilled Pasta Salad

Marinated Vegetable Salad

Tomato and Cucumber Salad

Vegetable Crudite Display with Ranch or Blue Cheese

Antipasto Display

Tropical Fruit Salad

Entrees

Please Choose Three of the Following:

Slow Roasted Herb Mediterranean Chicken*

Sautéed Chicken Breast*

Please Choose One of the Following Sauces

Vesuvio, Picatta, Madeira Wine or Cacciatore

Pork* Scaloppini with a Lemon Caper Sauce

Rigatoni with Shrimp* Tossed in a Roasted Garlic Cream Sauce

Shells Stuffed with Ricotta Cheese and Spinach Topped with a Light Pesto Cream

Penne Pasta with Chicken*, Asparagus, Mushrooms, Artichokes, Sun Dried Tomatoes

And a Light Lemon Basil Butter Sauce

Carved Flank Steak* Served with a Chimichurri Sauce

Sautéed Salmon* with a Dill Sherry Cream Sauce

Orange Roughy* Francaise

Chef's Selection of Fresh Seasonal Vegetables and Starch

Rolls and Butter

Dessert

Pastry Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea

\$35.00++ per Person

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Dinner Buffets, Specialty

Summertime BBQ

Tossed Green Salad Served with Assorted Dressings
Sliced Fresh Fruit, Chef Selection
Texas Style Tangy Coleslaw
Potato Salad
BBQ Pork Ribs*
Shredded Beef*
Fried Chicken*
Creamy Garlic Mashed Potatoes
Creamy Macaroni and Cheese
Buttered Corn on the Cobb
Chef Selection of Vegetables
Biscuits and Corn Bread Muffins with Honey Butter
Warm Peach Cobbler, Brownies, Apple Pie and Cherry Pie
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea
\$36.00++ per Person

Asian Delight

Fresh Field Greens Served with Asian Dressing
Asian Noodle Salad
Vegetarian Egg Rolls
Cashew Chicken*
Beef and Broccoli*
Sweet and Sour Pork*
White Rice
Fried Rice
Stir Fried Vegetables
Steamed Buns
Crunchy Noodles, Sweet and Sour Sauce and Spicy Mustard
Almond Cookies, Fortune Cookies, Rice Pudding
Tropical Fruit with Jello
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea
\$36.00++ per Person

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Dinner Buffets, Specialty

Festival De Savores!

Tossed Green Salad with Assorted Dressings
Black Bean, Jicama and Roasted Corn Salad
Taco and Fajita Station Including:
Crunchy and Soft Tortillas
Fresh Lettuce, Tomatoes and Onions
Sour Cream
Guacamole
Shredded Cheeses
Cilantro
Ground Beef*
Fajita Chicken* with Grilled Peppers and Onions
Refried Beans
Spanish Rice
Tortilla Chips and Salsa
Assorted Mexican Desserts
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea
\$36.00++ per Person

A Taste of Italy

Fresh Field Greens and Assorted Dressings
Vegetarian Rotelli Pesto Pasta Salad
Traditional Caesar Salad with Herbed Croutons
Tri Color Fusilli with Chicken, Goat Cheese, Sundried Tomatoes Veloute
Penne Pasta
Ravioli Al Forno
Marinara Sauce, Pesto Cream, Alfredo Sauce
Italian Sausage*, Peppers and Onions
Meatballs
Sautéed Chicken Breast*, Grilled or Bone In
Choice of Sauce: Picatta, Cacciatore or Parmesan
Seasonal Sautéed Vegetable Medley
Risotto Style Rice
Garlic Bread, and Focaccia
Tiramisu, Cannolis, and Eclairs
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea
\$38.00++ per Person

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Dinner Buffets, Specialty

Island Paradise

Fresh Field Greens and Assorted Dressings
Asian Noodle Salad
Tropical Fruit Salad Tossed with Toasted Coconut and Mango Juice
Lomi Lomi
Egg Rolls
Chicken* Adobo
Beef Kabobs with Ginger Soy, Green Onions and Sesame Oil
Baked Ham with Pineapple Glaze
Chef Selection of Vegetables
White Rice
Fried Rice
Chocolate Cake and Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea
\$36.00++ per Person

Down Home Cookin'

Southern Salad Tossed in a Citrus Dressing with Spicy Candied Pecans, Cherry Tomatoes,
Cucumbers and Roasted Corn
Black Eyed Pea Salad
Shrimp and Andouille Gumbo
Fried Catfish
Southern Fried Chicken
Hush Puppies
Red Beans and Rice
Sweet Potatoes
Collard Greens
Chef selection of Vegetables
Corn Bread and Buttermilk Biscuits
Bread Pudding, Peach Cobbler and Pecan Pie
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea
\$36.00++ per Person

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Beverage and Specialty Bars

Hosted Bar Packages

Deluxe Brands

One Hour \$17.00++ per Person
Two Hours \$21.00++ per Person
Three Hours \$25.00++ per Person
Four Hours \$29.00++ per Person

Premium Brands

One Hour \$19.00++ per Person
Two Hours \$23.00++ per Person
Three Hours \$27.00++ per Person
Four Hours \$31.00++ per Person

Beer, Wine and Soft Drink Beverage Package

One Hour \$12.00++ per Person
Two Hours \$15.00++ per Person
Three Hours \$20.00++ per Person
Four Hours \$24.00++ per Person

Cash Bar

Domestic Beer \$4.50 Each
Imported Beer \$5.00 Each
Wine \$6.00 Each
Deluxe Liquor \$5.50 Each
Premium Liquor \$6.50 Each
Ultra Liquor | Martinis \$10.00 Each

Cash Bar is Inclusive of Sales Tax

Bud or Bud Lite Keg
\$300.00++ per Keg

Santa Fe Station Hotel and Casino Requires One Bar for Every 125 Guests at the Charge of \$100.00 per Bar/Bartender. One Bartender will Work at Each Bar.

Minimum Guarantee of \$125.00 per 1-50 Guests
Minimum Guarantee of \$250.00 per 51-100 Guests
Minimum Guarantee of \$400.00 per 101- or more Guests

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Seating

Seating will be arranged in accordance with your requirements. We are happy to provide you with a head table, gift table, registration table, display tables and/or guest book tables. Please advise your Catering Representative in advance.

Linen

We are pleased to offer a variety of linens for you to choose from. Specialty linen is also available. Pricing is available upon request.

Music and Entertainment

Santa Fe Station welcomes outside entertainment suppliers. We are also able to recommend a supplier that will surely suit your needs. House Music is also available. Please advise your Catering Representative in advance.

Dance Floors and Staging

We offer a large selection of dance floors and staging. Pricing is available upon request.

Audio Visual Equipment

Santa Fe Station offers complete audio visual services with an experienced technical team. We have a comprehensive inventory of state-of-the-art equipment. Our equipment is well maintained, attractive and meticulously serviced. (Our technical staff is available 24 hours a day and seven days a week, at an additional fee).

High Speed Internet

We are proud to offer wireless and hard-wired high speed internet access in all of our meeting and banquet rooms. Download documents, search websites and access E-mail with connections that are fast, secure and reliable. Pricing is available upon request.

Signs and Displays

All signs must be approved by the Catering Director in advance and are permitted only in designated areas of the Property. We are pleased to assist you in placement of your signage. Upon request, easels are available for posters and signage. In an effort to maintain the standards set forth by the Santa Fe Station Catering Department, white boards, flip charts, corkboards and hand written signs are not permitted in public areas. We respectfully request any signs or displays used in public areas are of professional quality.

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Favors and Decorations

Santa Fe is pleased to decorate your event for you. Pricing is available upon request. Should you prefer to decorate the room yourself, you may do so approximately one hour prior to the start of your event.

Damage to Equipment or Facilities

Patrons are responsible for any damages to equipment or facilities during the time the room is occupied by your event. Please be advised that this time includes, but is not limited to, damage made by florists, decoration, set up and tear down by outside agencies.

Loss or Damage to Personal Property

Santa Fe Station does not assume liability to loss or damage to any personal property that you or your guests bring to Santa Fe Station before, during or after the use of our facilities.

Security

If, and when deemed necessary, Santa Fe Station is pleased to provide your function with Security at an hourly rate of \$30.00. Outside contractors are not permitted.

Menus

All menus have a minimum of 30 guests unless otherwise stated.

Guarantees

Guarantees for all catering functions must be finalized at least fourteen (14) days prior to your event. If a guarantee is not received, the last number given will be used as a guarantee. You will be charged the guaranteed number or the number of guests actually served, whichever is greater.

Tax and Gratuity

All food and beverages are subject to Nevada State Sales Tax, currently 8.10%, and a 20% gratuity. A labor/set up charge of \$100.00 is applied per bartender. It is necessary for tax exempt organizations to provide Santa Fe Station Catering with a certificate of tax exemption at least fourteen (14) days prior to your event.

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Food and Beverage

Santa Fe Station will be the sole provider of all food and beverages served in our banquet facility with the exception of wedding and specialty cakes. No food and beverage is to be brought into or removed by the Patron or the Patron's guests. As a reminder, all food and beverage is subject to Nevada State Sales Tax, currently at 8.10%, and a 20% gratuity. Pricing of our banquet menus is subject to change without notice unless event has been contracted.

Function Rooms

Function Rooms are assigned according to the anticipated number of guests. Any increase or decrease in number of guests will be accommodated based on space availability. Function Room assignments are subject to change and at the sole discretion of Santa Fe Station. Pricing for Room Rental will be added to guest proposal.

Deposit and Payment

A deposit and signed contract are necessary to reserve your event. Deposits are based on food and beverage requirements and/or room pricing.

- A 25% deposit of the Banquet Check (BC) or \$600.00, whichever is greater, is due at time of booking.
- An additional 25% (a total of 50%) is due 30 days prior to your function.
- Full payment must be received 14 days prior to your function.
- ⦿ Santa Fe Station is pleased to accept money orders, cashiers checks, personal checks, credit cards and/or check cards bearing the Visa and/or MasterCard logo. Santa Fe Station Catering is unable to accept cash payments.
- ⦿ Please note that if you are paying by personal check, we cannot accept personal checks less than 14 days prior to your event.
- ⦿ Additionally, if paying by credit card, Santa Fe Station must receive a signed Credit Card Authorization Form at time of booking.

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Cancellation Policy

In the unforeseen event that you find it necessary to cancel the arrangements for your catered event, the Santa Fe Station must receive written notice of cancellation. Please be aware of the following policy regarding refunds if your event is indeed cancelled.

- One hundred and eighty (180) days or more prior to your function, a full refund of the initial deposit will be refunded.
- One-Half (50 %) of the initial deposit will be refunded if notice is received ninety to one hundred and seventy-nine (90-179) days prior to the function.
- One-Quarter (25%) of the initial deposit will be refunded if notice is received thirty-two to eighty-nine (32-89) days prior to the function.
- In the event the function is cancelled with fewer than thirty-one (31) days remaining prior, the entire deposit is non-refundable and the guest may be liable for the full payment of the functions estimated charges. Any and all previous arrangements, including, but not limited to, food and beverage, room rental, audio-visual, and outside services will apply.
- This same cancellation policy applies to approved Direct Bill Accounts. The Direct Bill will be charged accordingly for any event cancellation.

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