



Menus for the Morning

Prices are based on 25 or more guests.

~Just A Quick Bite~

Coffee and Fresh Orange Juice
Assortment of Mini Muffins and Danish

\$7.00 per person

~Anthem Continental~

Assortment of Bagels, Danish, Muffins and Breads
Fruit and Berry Display with Granola and Fresh Vanilla Yogurt
Whipped Butter, Cream Cheese, Assorted Jams and Marmalades
Flaky Butter Croissants
Selections of Hot Teas
Coffee and Fresh Orange Juice

\$12.00 per person

~The Early Bird Buffet~

Tropical Fruit and Berry Display
Granola with Vanilla Yogurt
Croissants, Bagels, Danish, and Assorted Muffins
Assorted Jams, Whipped Butter, Cream Cheese, and Marmalades
Farm Fresh Scrambled Eggs with Chives
Cinnamon French Toast and Maple Syrup
Oven Roasted Breakfast Potatoes
Fresh Salsa
Grilled Sausage and Bacon
Fresh Squeezed Orange Juice
Coffee and Assorted Teas

\$24.00 per person

Events are subject to a staff fee.
Price excludes the 20% service charge and NV sales tax.

~The Bodacious Brunch~

*Brunch includes Fresh Baked Pastries, Flaky Croissants,
Bagels, Whipped Butter, Marmalades, Cream Cheese
Orange and Tomato Juices, Coffee and Tea*

~Sunny Appetizers~

Tropical Fruit Display with Vanilla Yogurt and Fresh Granola
and
Norwegian Smoked Salmon
With Pickled Capers, Red Onion, Chopped Eggs, Chives and Crème Fraiche

~Exotic Salads~
(Choice of Two)

Crispy Field Greens
With English Cucumbers, Carrot Curls, Vine Ripe Tomatoes and Croutons
with Assorted Dressings

Rock Shrimp and Mango Salad with Fresh Cilantro and Lemon-Lime Vinaigrette

Balsamic Grilled Vegetables
Toasted Goat Cheese, Sun-Dried Tomatoes, Basil, and Pure Olive Oil
or
Lemon Truffle Scented Asparagus, Served Chilled

Executive Chef Matt Veit

Price excludes the 20% service charge and NV sales tax.

~Entrée Options~

(Choice of Two or Three per pricing below)

Select two from this section:

Brioche French Toast

With Warm Ricotta Cheese Maple Syrup and Grand Marnier Spiked Berries

Scrambled Crème Fraîche and Chive Eggs with Lyonnaise Potatoes

Oak Roasted Chicken Rigatoni

Wilted Spinach, Artichokes, Roasted Garlic, Onions and Tomato Asiago Cheese Broth

Pan Seared Chicken Marsala

With Wild Mushrooms, and Oven Roasted Potatoes

Roasted Sirloin of Beef

Chive Mashed Potatoes, Squash Medley, and Raspberry Mounted Butter Sauce

Select one from this section:

Crab and Wild Mushroom Cannelloni with Lemon Tomato Cream and Fresh Basil

Petit Filet Mignon

Pesto Whipped Potatoes, Asparagus, and Cream Sherry Demi-Glaze

Pan Roasted Salmon

Wilted Swiss Chard, Fingerling Potatoes, Meyer Lemon and Cilantro Vinaigrette

Apple Butter Rubbed Pork Loin with Roasted Red Potatoes, and Rosemary Dijon Cream

Petit Lamb Chops

With Toasted Goat Cheese Whipped Potatoes, and Pink Peppercorn Mint Marmalade

~ Sweet Endings~

Assorted Sugar Cookies, Double Fudge Brownies

Mini Crème Brûlées, Chocolate Dipped Strawberries, Assorted Petits Fours

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Brunch, with Two Entrees Selected, \$45.00 per person

Brunch, with Three Entrees Selected, \$52.00 per person

**~ Meet the Chef Action Station ~**

\$75 Chef Fee Applies for every 25 guests

Create Your Own Omelet Station

\$10.00 per person

Tomatoes, Mushrooms, Olives, Scallions, Assorted Cheeses

Avocado, Bacon, Ham, Bell Peppers, Sour Cream, Salsa and Artichoke Hearts

Executive Chef Matt Veit

Price excludes the 20% service charge and NV sales tax.

# **Mid-Afternoon Meeting Breaks**

## **~Cookies & Milk~**

Assortment of Jumbo Cookies and Fudge Brownies  
Assorted Coffees, Teas, Milk and Juices

\$11.00 per person

## **~Afternoon Tea Time~**

Mini European Pastries and Continental Crackers  
Fresh Berries and Cream  
Lemon Pound Cake  
Assorted Teas or coffee and Purified Water

\$15.00 per person

## **~ The Spa Solution~**

Fresh Squeezed Orange Juice, Cranberry Juice, Purified Water  
Fresh Fruits and Berries and Chilled Yogurt

\$9.00 per person

Events are subject to a staff fee.  
Price excludes the 20% service charge and NV sales tax.

# **Themed Lunch Buffets**

## **~New York Deli~**

Mixed Greens Salad with Cucumber, Tomato and Red Onion  
Assorted Dressings

Farfalle Pasta Salad with Roasted Red Peppers, Olives and Fresh Basil  
Red Wine Oregano Vinaigrette

Assorted Deli Meats  
Rare Roast Beef, Corned Beef, Ham, Italian Salami and Smoked Turkey  
Sliced Cheeses, Fresh Breads and Rolls

Condiments  
Lettuce, Sliced Tomato, Sliced Onion, Kosher Pickle Spears, Mayonnaise  
and a Variety of Mustards

Mixed Jumbo Cookies and Dark Chocolate Fudge Brownies

Coffee and Assorted Teas

\$26.00 per person

## **~All American Picnic~**

Mom's Potato Salad  
Caprese Salad with Olive Oil and Balsamic Vinegar  
Bell Pepper Penne Pasta Salad with Bleu Cheese Crumbles  
Mixed Greens Salad with Cucumbers, Carrot Curls and Assorted Dressings

Crispy Southern Fried Chicken  
Sliced Sirloin of Beef with Horseradish and Rolls  
Warm Shaved Ham and Cheese Croissants with Assorted Mustards

Basket of Whole Fresh Fruits  
Assorted Mini Desserts and Bite Size Desserts

Coffee and Assorted Teas

\$29.00 per person

Events are subject to a staff fee.  
Price excludes the 20% service charge and NV sales tax.

## **Themed Lunch Buffets (cont'd.)**

### **~South of the Border~**

Jicama, Cilantro and Citrus Segment Salad  
Roasted Corn and Bean Salad with Toasted Cumin  
Mixed Green Salad with Avocado and Spicy Ranch Dressing

Beef and Chicken Fajitas White Corn and Flour Tortillas  
Guacamole, Pico de Gallo, Lime Sour Cream, and Shredded Cheese  
Cheese Enchiladas with Rancho Chili Sauce

Mexican Rice with Roasted Peppers  
Refried Beans with Jack Cheese

Warm Churros and Apple Raisin Burritos

Coffee and Assorted Teas

\$27.00 per person

### **~Great American Cookout~** (Great by the Pool)

Fresh Sliced Watermelon  
Choice of two salads: Cole Slaw, Macaroni Salad, Potato Salad or  
Mixed Greens Salad with Assorted Toppings and Dressings

Bourbon BBQ Grilled Chicken  
All Beef Angus Burgers with a Selection of Sliced Cheeses  
Steamed Hot Dogs, Chili, Diced Onions, Kosher Pickle Spears

Mustards, and Ketchup  
Molasses Baked Beans

Buttermilk Biscuits, Whipped Butter and Honey  
Warm Apple Cobbler

Coffee and Assorted Teas

\$29.00 per person

Events are subject to a staff fee.  
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## **Themed Lunch Buffets (cont'd.)**

### **~The Cadillac of Cookouts~**

(Even Better by the Pool with a Chef in Attendance; \$100 Chef Fee Applies)

Fresh Sliced Watermelon and Strawberries  
Cole Slaw, Macaroni Salad, and Potato Salad  
Mixed Greens Salad with Assorted Dressings

Bourbon BBQ Grilled Chicken  
All Beef Angus Burgers with a Selection of Sliced Cheeses  
Grilled Marinated New York Strip Steaks  
Grilled Atlantic Salmon

Molasses Baked Beans  
Macaroni and Cheese

Lettuce, Tomato, Onion, Rolls, Kosher Pickle Spears  
Assorted Mustards, Aioli, Ketchup

Buttermilk Biscuits, Whipped Butter and Honey  
Warm Apple Cobbler and Ice Cream

Coffee and Assorted Teas

\$45.00 per person

### **~The Boot-Camp Cookout~**

All Beef Angus Burgers  
with a Selection of Sliced Cheeses  
Steamed Hot Dogs and Chili

Diced Onions, Kosher Pickle Spears  
Mustards and Ketchup  
Potato Chips, Lettuce, Tomato, Rolls

Jumbo Cookies  
Assorted Soft Drinks

\$21.00 per person

Events are subject to a staff fee.  
Price excludes the 20% service charge and NV sales tax.

# Plated Lunch Options

(All entrees include a cup of soup or a small salad)

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## Starter Course

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*Choice of one:*

### **Anthem Salad**

Mixed Greens, Dried Cranberries, Walnuts, Goat Cheese, Potato Crisps  
Balsamic Vinaigrette

### **Traditional Caesar Salad**

### **House Mixed Green Salad**

or

### **Roasted Tomato Basil Bisque**

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## Entrées

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*Entrée selections are required three business days prior to event. Choose up to three selections:*

### Pan Seared Chicken

Asiago Whipped Potatoes, Seasonal Vegetable and Sauce Fine Herbs  
\$25.00 per person

### 5 oz Petit Filet Mignon

Herb Whipped Purple Potatoes, Seasonal Vegetables and Sauce Bordelaise  
\$29.00 per person

### Pan Roasted Atlantic Salmon

Confetti Couscous, Seasonal Vegetables and Champagne Beurre Blanc  
\$25.00 per person

### Grilled Chicken

Roasted Fingerling Potatoes, Seasonal Vegetables  
With a Mushroom Sherry Cream Sauce  
\$25.00 per person

### Sliced Sirloin Steak

Garlic Mashed Potatoes, Seasonal Vegetables and Sauce Chasseur  
\$26.00 per person

### Grilled Ahi Tuna

Lemon Saffron Rice Pilaf, Seasonal Vegetables and Strawberry Mango Salsa  
(market price)

### Vegetarian Farfalle

Asparagus, Onions, Mushrooms, Zucchini, Yellow Squash, Olive Tapenade  
Blended with a Basil Pesto  
\$21.00 per person

Price excludes the 20% service charge and NV sales tax.

## **Plated Lunch Options (cont'd.)**

(All entrees include a cup of soup or a small salad)

### Sandwiches

Chicken, Tuna or Shrimp Salad Sandwich

An Old Fashioned Favorite on Sour Dough Toast with Fruit & Chips

\$18.00 per person

Philadelphia Ham and Turkey Wrap

Fresh Sliced Smoked Turkey, Ham, Swiss and American Cheeses, Lettuce, Tomato,  
Onion, Coleslaw and Celery Seed Dressing with Fruit & Chips

\$21.00 per person

Grilled Vegetable Panini

Grilled Squashes, Onions, Asparagus, Mushroom, Lettuce, Tomato, Provolone  
With Balsamic Vinaigrette with Fruit & Chips

\$20.00 per person

A dessert menu is available upon request.

Price excludes the 20% service charge and NV sales tax.