



## It's Dinner Time

*Pricing is for a three-course dinner of soup or salad, entrée and either dessert or intermezzo. A wedding cake is not included in the three-course dinner.  
All pricing is based on 25-person minimum.*

### THE STARTERS

#### ~Salads~

*A Salad or Cup of Soup Accompanies Your Entrée*

#### **The Anthem**

Baby Mixed Greens, Dried Cranberries, Walnuts  
Toasted Goat Cheese and Crispy Angel Hair Potatoes  
Balsamic Vinaigrette

#### **The Wedge**

Crisp Iceberg Lettuce, Bacon, Diced Tomatoes, Scallions, Bleu Cheese  
Buttermilk Ranch Dressing

#### **Hand Tossed Caesar Salad**

Fresh Romaine Lettuce Tossed in our Creamy Garlic Dressing  
with Croutons and Shaved Asiago Cheese

#### **Exotic Green Bundle**

Wrapped in an English Cucumber with a Tomato-Gorgonzola Crostini, English Vinaigrette  
(An additional \$2.00 per person charge will be added for this salad)

#### **A Caprese**

Vine Ripe Tomatoes, Basil, Buffalo Mozzarella, Cracked Black Pepper  
Balsamic Vinegar and Extra Virgin Olive Oil

#### **Warm Spinach Salad**

Baby Spinach tossed in a Warm Bacon Dressing topped with Goat Cheese, Red Onion,  
Roasted Red Peppers and Toasted Pine Nuts

#### ~Soups~

#### **Cognac Lobster Bisque**

Sherry Reduction and Garlic Crouton

#### **Roasted Butternut Squash Soup**

Toasted Pumpkin Seeds

#### **Roasted Tomato & Gorgonzola Bisque**

Chives and Parmesan

#### **Chilled Tomato Gazpacho**

Cucumber, Fresh Herbs

#### **Caramelized Onion Soup**

Aged Swiss and Apple Brandy

#### **Parsnip and Carrot Puree**

Chive Oil

**Executive Chef Matt Veit**

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

1 Club Side Drive, Henderson, Nevada 89052 702 614-5000 [www.Anthemcc.com](http://www.Anthemcc.com)

## THE PALATE REFRESHER

### ~ Intermezzo ~

*An Additional Course Served in a Frosted Martini Glass, prior to the Entrée*

\$4.00 per person

#### **Wild Berry Sorbet with a Mango Granité**

Tiny Champagne Bubbles

#### **Lemon Sorbet with a Papaya Granité**

Orange Zest and Mint

#### **Passion Fruit Sorbet with an Orange Granité**

Blackberries and Sparkling Cider

## THE MAIN COURSE

### ~ Entrées ~

*Entrée Includes a Starter and either an Intermezzo or a Dessert Course*

*Prices are based on 25 or more guests.*

#### **Oak Roasted Chicken**

Roasted Garlic Mashed Potatoes, Seasonal Vegetables and Chasseur Sauce

\$41.00 per person

#### **Shrimp Scampi Encrusted Filet Mignon**

Buttery Whipped Potatoes, Seasonal Vegetables and Champagne Beurre Blanc

\$51.00 with out Scampi Crust

\$58.00 per person

#### **Grilled Chicken Marsala, Cremini Mushrooms**

Roasted Fingerling Potatoes, Seasonal Vegetables

\$43.00 ++ per person

#### **Pan Roasted Mediterranean-Style Salmon, Butter Sauce**

Confetti Couscous, Diced Tomato, Olive Tapenade, Fresh Basil

\$47.00 per person

#### **Cinnamon Rubbed Pork Tenderloin, Caramelized Apples & Raisins**

Whipped Asiago Potatoes, Seasonal Vegetables

\$46.00 per person

#### **Slow Roasted Stuffed Chicken**

Filled with Artichokes, Sun-Dried Tomatoes, and Feta Cheese

Seasonal Vegetables, Asiago Purple Mashed Potatoes and Lemon Chardonnay Cream

\$46.00 per person

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~ Entrées (cont'd) ~

**Dijon Rosemary Crusted Rack of Lamb**

Boursin Cheese Mashed Potatoes, Seasonal Vegetables and Mint Demi-Glace  
\$58.00 per person

**Maryland Style Crab Cake**

Saffron Rice Pilaf, Seasonal Vegetables, Tropical Salsa and Cognac Butter Sauce  
\$48.00 per person

**Alaskan Halibut (seasonal)**

Oven Roasted Filet, Porcini Mushroom Risotto, Roasted Sweet Corn Sauce  
Chilled Baby Tomato-Maui Onion Salad  
\$58.00 per person

**Grilled Salmon**

Buttery Leak Mashed Potatoes, Seasonal Vegetables  
Whole Grain Mustard Beurre Blanc, Crispy Angel Hair Potatoes  
\$45.00 per person

**Char Crusted Sirloin of Beef**

Roasted Fingerling Potatoes, Seasonal Vegetables with a Sauce Bordelaise  
\$47.00 per person

**Pan Roasted Salmon**

Roasted Fingerling Potatoes, Wilted Swiss Chard  
Meyer Lemon and Cilantro Vinaigrette  
\$45.00 per person

**Sautéed Frenched Chicken**

With Roasted Pepper and Truffle Mashed Potatoes, Seasonal Vegetables  
and Kalamata Olive Butter  
\$47.00 per person

**Ahi Tuna**

Pan Seared Rare #1 Grade, Jasmine-Scallion Rice, Wasabi Cream  
Sesame-Ginger Vinaigrette, Garlic-Olive Oil Spinach  
Market Price

**Grilled Veal Chop**

Mascarpone and Basil Polenta Cake, Seasonal Vegetables and Marsala Demi-Glace  
\$52.00 per person

**The Duet**

**Any Two Entrees on the Same Plate**

\$62.00 per person  
\$66.00 per person with Scampi Beef

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~ Buffets ~

**Mangia Mangia Italiano**

**Toasted Focaccia Bread**  
**Roasted Garlic Bread**

**Chef Tossed Caesar Salad**

Crispy Hearts of Romaine with Cracked Black Pepper,  
Asiago Cheese and Herb Croutons Garlic Dressing

**Insalata Caprese**

Thin Sliced Buffalo Mozzarella, Vine Ripe Tomatoes,  
Fresh Basil, Balsamic Reduction  
Olive Oil, Sea Salt and Black Pepper

**The Chef's Pasta Bar**

*(\$100 Chef Fee Applies)*

Fresh Raviolis, Assorted Pastas, Fresh Vegetables  
Meats and Aged Cheeses  
Pomodoro, Pesto and Alfredo Sauces  
Prepared at the Buffet by the Chef

**Chicken Pomodoro**

Grilled Chicken Breast, Pomodoro Tomato Sauce, Aged Asiago Cheese  
and Marsala Mushroom Mashed Potatoes

**Sicilian Style Salmon**

Baked in Pure Olive Oil, Fresh Lemon, Capers and Kalamata Olives  
Herb Couscous and Parmesan Cream

**Italian Herb Roasted Red Bliss Potatoes**  
**Diced Tomato and Squash Medley**

**Cannolis**

Fresh Berries and Hazelnut Cream

\$59.00 per person

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~ **Buffets (cont'd)** ~

**Anthem Executive**

**Anthem Salad**

Baby Greens, Sun-Dried Cranberries, Walnuts, Goat Cheese  
and Crispy Angel Hair Potatoes  
Balsamic Vinaigrette

**Hand Tossed Caesar Salad**

Fresh Romaine Lettuce Tossed in our Creamy Garlic Dressing  
with Croutons and Shaved Asiago Cheese

**Crusted Carved Beef Tenderloin**

Horseradish Aioli and Peppercorn Demi  
*(\$100 Chef Fee Applies)*

**Stuffed Chicken Breast**

Sun-dried Tomato, Fresh Spinach, Goat Cheese and Whipped Asiago Potatoes

**Pan Roasted Mediterranean-Style Salmon**

Butter Sauce, Diced Tomato, Olive Tapenade, Fresh Basil and Herb Couscous

**Warm Assorted Dinner Rolls and Butter  
Truffle Roasted Seasonal Vegetables**

**Warm Dark Chocolate Torte**

Warm Flourless Rich Chocolate Cake, with Raspberry Coulis, Fresh Berries  
Coconut Cream, Vanilla Bean Ice Cream and Fresh Mint

\$65.00 per person

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~ **Buffets (cont'd)** ~

**Fusion Style**

**Mandarin Orange Salad**

Baby Greens, Orange Segments, Cashews, Cucumbers, Red Onion and Carrot Curls  
Sesame Ginger Vinaigrette

**Asian Slaw**

Cabbage, Carrots, Pickled Ginger, Bean Sprouts and Sesame Seeds  
Sake Soy Vinaigrette

**Sushi Bar**

Assorted Nigiri Rolls, Sashimi and Hawaiian Poke  
with all the Necessary Accompaniments  
*(\$100 Chef Fee Applies)*

**Kobe Beef**

Sirloin Steak, Fresh Vegetables, Ginger, Garlic and Scallions  
Mildly Spiced Kalbi Sauce

**Lemon Mushroom Chicken**

Sautéed Chicken, Mushrooms, Bean Sprouts, Zucchini, Ginger, Garlic and Scallions  
Lemon Soy Glaze

**House Fried Rice**

Shrimp, Pork, Chicken, Carrots, Peas, Egg and Sesame Soy

**Steamed Jasmine Rice**

**Spicy Green Beans**

**Stir-Fried Seasonal Vegetables**

**Green Tea Crème Brûlée**

with Shortbread Cookies

**Fortune Cookies**

\$58.00 per person - Two rolls of Sushi  
\$62.00 per person – Three rolls and Sashimi

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~ **Buffets (cont'd)** ~

**Sculpt Your Buffet**

*Buffet Includes Bread and Coffee Service, along with Two Starches and Two Vegetables*

**Salads**

Seasonal Sliced Fruits  
Traditional Caesar Salad  
The Anthem Salad with Balsamic Vinaigrette  
The Ice Berg Salad with Buttermilk Dressing  
Spinach Salad with Raspberry Walnut Vinaigrette

**Entrées**

Pan Roasted Salmon with a Champagne Buerre Blanc  
Chicken Marsala with Button Mushrooms  
Char Crusted Sirloin of Beef with Bordelaise Sauce  
Sliced Braised Beef Bourguignonne with a Red Wine Sauce and Mushrooms  
Pan Roasted Tilapia Piccata  
Grilled Chicken with Pico de Gallo Salsa

**Starches**

Rosemary Whipped Potatoes, Roasted Red Bliss Potatoes  
Confetti Couscous, Wild Rice Pilaf  
Scalloped Potato, Wild Mushroom Risotto  
Asiago Smashed Purple Potatoes  
Saffron Rice

**Vegetables**

Grilled Asparagus, Steamed Spinach  
Butter Glazed Baby Carrots, Baby Bok Choy  
Haricot Verte, Broccoli  
Sautéed Medley of Squash

**Dessert Station**

Assorted Cakes and Pies

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**The Petite with One Salad and One Entrée Selection**

\$40.00 per person or \$46.00 per person for a beef entrée

**The Median with Two Salads and Two Entrée Selections**

\$52.00 per person

**The Grande with Two Salad and Three Entrée Selections**

\$58.00 per person

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## THE SWEET ENDING

### ~ Desserts ~

*Included with your dinner entrée*

#### **Vanilla Bean Crème Brûlée**

Hazelnut Cream, Fresh Mint and a Shortbread Cookie

#### **Hugs and Kisses Raspberry Mousse Cup**

With Wild Berry Coulis, Vanilla Cream and Fresh Berries

#### **Warm Fuji Apple Blossom**

Fuji Apples Baked in a Flaky Sweet Crust  
Topped with Caramel Sauce and Cinnamon Ice Cream

#### **Pumpkin Pie Cheesecake**

Pumpkin Pie Spiced Cheesecake, Caramel Sauce  
Chantilly Cream and Crushed Walnuts

#### **Chocolate Bombe**

With Caramel Sauce, Candied Orange and Chocolate Shavings

#### **Flan de Lady Godiva**

White Chocolate, Milk Chocolate, and Dark Chocolate Godiva Liquor Flavored Custard  
with Chocolate Shavings and Caramelized Sugar

#### **Warm Dark Chocolate Torte (an additional \$4 per person)**

Warm Flourless Rich Chocolate Cake, with Raspberry Coulis, Fresh Berries  
Coconut Cream, Vanilla Bean Ice Cream and Fresh Mint

#### **Assorted Petits Fours, Bite Size Fruit Tarts and Crème Brûlées**

#### **Traditional Bread Pudding**

Chocolate Glace with a Bourbon Cream Anglaise



### ~ A Chocolate Delight ~

A Lavish Chocolate Fountain

With your choice of chocolate: milk, dark or white

Set up as a Candy Shoppe with Bananas, Strawberries (seasonal), Rice Krispy Treats  
Marshmallows, Cream Puffs, Pound Cake, Petite Cheese Cake Squares  
Pretzel Rods and Pineapple

\$12.00 per person (for 100 guests or more)

\$14.00 per person (51 - 99 guests) or \$18.00 per person (50 guests or fewer)

### ~ An International Coffee Station ~

Fresh Brewed Regular and Decaffeinated Coffees, Whipped Cream, Sugar Sticks  
Cinnamon Sticks, Shaved Chocolate, Orange Peels, Shortbread Cookies

\$4.95 per person

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**~ Wedding Cakes at Anthem**  
**by Tiers of Joy! Custom Wedding Cakes ~**  
\$5.50 per person\*

**Flavors include:**

Almond, Banana, Chocolate, Chocolate Chip, Cinnamon Swirl, Cocoa, Fudge Chocolate, German Chocolate, Lemon, Marble, Orange, Red Velvet, Spice, Strawberry, White, Yellow

**Cake Fillings include:**

Fruits

Apple, Bananas, Cherry, Peaches & Cream, Pineapple, Raspberry

Mousses

Carmel, Chocolate, Lemon, Mango, Mocha, Orange, Peanut Butter, Pineapple, White Chocolate, White Chocolate Mocha, White Chocolate Raspberry Swirl

Crèmes

Bavarian Crème, Coconut, Cookies & Cream, French Vanilla, Hazelnut, Pina Colada

Specialty Creams

Almond Buttercream, Cherry Almond Buttercream, German Chocolate

**Cake Frostings include:**

Buttercream, Chocolate Fudge, Milk Chocolate, German Chocolate (coconut pecan), Chocolate Ganache,

**Specialty Cakes include:**

Bananas Fosters, Nutty Irishman, White Chocolate Raspberry Mousse

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**Premium Flavors and Fillings  
are available at an additional charge:**

**Flavors:**

Carrot Cake, Champagne, Cherry Chocolate Chip, Chocolate Macademia Nut, Mango, Mocha

**Fillings:**

Cream Cheese, Fresh Raspberries & Cream (in season), Fresh Strawberries & Cream