

Palace Station Holiday Buffets

(minimum of 30 guests or more) 4 Hour Event

All food and beverage prices are subject to 21% service charge and 8.25% sales tax

Contact our Catering Professionals at 702.221.6750 or 702.221-6526

THE TRADITIONAL

\$36.00 per person

PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS

DOMESTIC CHEESE DISPLAY GARNISHED WITH CRACKERS AND ARTISAN BREADS

WALDORF SALAD

TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS

CHEESE TORTELLINI ALFREDO, FRESHLY GRATED PARMESAN CHEESE

HONEY GLAZED HAM, HONEY-DIJON GLAZE

ROASTED TOM TURKEY, FRESH CRANBERRY RELISH, AND TURKEY GRAVY

MASHED POTATOES

SAGE STUFFING

CANDIED YAMS

STEAMED BROCCOLI

GREEN BEAN CASSEROLE

CHEF'S SWEET TABLE TO INCLUDE: HOLIDAY COOKIES AND APPLE, PUMPKIN, AND

PECAN PIES

ASSORTED ROLLS AND BUTTER, SIGNATURE COFFEE, DECAFFEINATED

COFFEE, HARNEY & SONS ICED TEA, AND HOT TEAS

All bars subject to a \$100.00 bartender fee

Dance Floor Included

Additional Hours \$250.00 per hour

Drink Tickets \$6.00 ++ (Deluxe Brands and Import Beers)

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND AN 8.25% NV STATE SALES TAX - PALACE STATION HOTEL & CASINO BANQUET & CATERING MENUS JANUARY 2018

** Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

SPIRIT OF THE SEASON

\$42.00 per person

COCKTAIL HOUR:

(CHOICE OF 2)

TOMATO BRUCHETTA

SWEDISH MEATBALLS

GRILLED AND CHILLED VEGETABLE DISPLAY WITH A VARIETY OF DIPS
IMPORTED AND DOMESTIC CHEESE DISPLAY GARNISHED WITH CRACKERS AND ARTISAN
BREADS

DINNER BUFFET

FRESH GARDEN GREENS WITH CANDIED WALNUTS, DRIED CRANBERRY, AND POMEGRANATE
VINAIGRETTE
WALDORF SALAD

YOUR CHOICE OF THREE (3) OF THE FOLLOWING ENTREES FOR YOUR GUESTS:

APPLE CIDER GLAZED ROASTED PORK LOIN

SEASONAL WHITE FISH FRANCAISE

CHICKEN WITH A WILD MUSHROOM SAUCE

BUTTERNUT SQUASH RAVIOLI

ROASTED TOM TURKEY, FRESH CRANBERRY RELISH AND TURKEY GRAVY

HONEY DIJON GLAZED HAM

ACCOMPANIMENTS

ROSEMARY GARLIC POTATO SPEARS

SAGE AND CRANBERRY STUFFING

BUTTERNUT SQUASH WITH MAPLE GLAZE

STEAMED BROCCOLI AND BABY CARROTS

GREEN BEAN AMANDINE

CHEF'S SWEET TABLE TO INCLUDE:

PUMPKIN AND PECAN PIES, HOLIDAY COOKIES, TRADITIONAL YULE LOG,
AND BRANDIED BREAD PUDDING WITH WHITE CHOCOLATE ANGLAISE

ASSORTED ROLLS AND BUTTER, SIGNATURE COFFEE, DECAFFEINATED COFFEE,
HARNEY & SONS ICED TEA, HOT TEAS, AND HOT APPLE CIDER

*All bars subject to a \$100.00 bartender fee, Dance Floor Included, Additional Hours \$250.00 per hour
Drink Tickets \$6.00 ++ (Deluxe Brands and Import Beers)*

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SALES TAX - PALACE STATION HOTEL & CASINO BANQUET & CATERING MENUS JANUARY 2018**

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HOLIDAY DELICACIES

\$50.00 per person

COCKTAIL HOUR:

(CHOICE OF 2)

THE FOLLOWING ITEMS TO BE AVAILABLE AS YOUR GUESTS ARRIVE DURING COCKTAIL HOUR:

**MINI CRABCAKES WITH LEMON CAPER AIOLI
ASSORTED MINI QUICHE
CAPRESE SKEWER
SHRIMP COCKTAIL**

DINNER BUFFET

**GRILLED AND CHILLED VEGETABLES WITH A VARIETY OF DIPS
IMPORTED AND DOMESTIC CHEESE DISPLAY GARNISHED WITH CRACKERS AND ARTISAN BREADS**

**TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS
PALACE HOUSE SALAD SERVED WITH SEASONAL SALAD TOPPINGS AND DRESSINGS**

ROASTED TOM TURKEY, FRESH CRANBERRY RELISH AND TURKEY GRAVY

ALMOND CRUSTED BAKED SALMON

CHEESE RAVIOLI POMODORO, FRESHLY GRATED PARMESAN CHEESE

PINEAPPLE GLAZED HAM

ACCOMPANIMENTS

ROASTED RED POTATOES

GRILLED ASPARAGUS

GREEN BEANS WITH ROMA TOMATOES

SAGE & DRIED APRICOT STUFFING

CHEF'S SWEET TABLE TO INCLUDE:

**PUMPKIN PIE, YULE LOG, CHOCOLATE BREAD PUDDING WITH
CARAMEL SAUCE, CHEESECAKE, AND HOLIDAY COOKIES**

**ASSORTED ROLLS AND BUTTER, SIGNATURE COFFEE, DECAFFEINATED COFFEE,
HARNEY & SONS ICED TEA, HOT TEAS, AND HOT APPLE CIDER**

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