

HOLIDAY BUFFET

A FAMILY FEAST

\$37

BUFFET INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAST™ ASSORTED DINNER ROLLS AND BUTTER

STARTERS

- DOMESTIC CHEESE DISPLAY GARNISHED WITH CRACKERS AND ARTISAN BREADS
- WALDORF SALAD
- TRADITIONAL CAESAR SALAD SERVED WITH PARMESAN AND HERBED CROUTONS

ENTREES

- CHEESE TORTELLINI ALFREDO WITH FRESHLY GRATED PARMESAN CHEESE
- HONEY GLAZED HAM WITH HONEY-DIJON GLAZE
- ROASTED TOM TURKEY, FRESH CRANBERRY RELISH, AND TURKEY GRAVY

ACCOMPANIMENTS

- MASHED POTATOES
- SAGE STUFFING
- CANDIED YAMS
- STEAMED BROCCOLI
- GREEN BEAN CASSEROLE

CHEF'S SWEET TABLE

- HOLIDAY COOKIES
- APPLE, PUMPKIN, AND PECAN PIES

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE & DOES NOT INCLUDE A 21% SERVICE CHARGE AND AN 8.25% NV STATE SALES TAX – JANUARY 2018

* Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock 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.

PALACE STATION®

HOLIDAY BUFFET

SPIRIT OF THE SEASON

\$43

BUFFET INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAS™ ASSORTED DINNER ROLLS AND BUTTER

SELECTION OF TWO (2) FROM FOLLOWING STARTERS AVAILABLE DURING COCKTAIL HOUR:

- TOMATO BRUCHETTA
- SWEDISH MEATBALLS
- GRILLED AND CHILLED VEGETABLE DISPLAY WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR
- 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

SELECTION OF THREE (3) FROM THE FOLLOWING ENTREES:

- 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

- PUMPKIN AND PECAN PIE
- HOLIDAY COOKIES
- TRADITIONAL YULE LOG
- BRANDIED BREAD PUDDING WITH WHITE CHOCOLATE ANGLAISE

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE & DOES NOT INCLUDE A 21% SERVICE CHARGE AND AN 8.25% NV STATE SALES TAX – JANUARY 2018

* Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock 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.

PALACE STATION®

HOLIDAY BUFFET

HOME FOR THE HOLIDAYS

\$51

BUFFET INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HOT APPLE CIDER, HOT CHOCOLATE, AND A SELECTION OF HARNEY AND SON'S ICED AND HOT TEAST™ ASSORTED DINNER ROLLS AND BUTTER

THE FOLLOWING STARTERS AVAILABLE 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

ENTREES

- ROASTED TOM TURKEY, FRESH CRANBERRY RELISH, AND TURKEY GRAVY
- ALMOND CRUSTED BAKED SALMON
- CHEESE RAVIOLI POMODORO WITH 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

- PUMPKIN PIE
- YULE LOG
- CHOCOLATE BREAD PUDDING WITH CARAMEL SAUCE
- CHEESECAKE
- HOLIDAY COOKIES

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE & DOES NOT INCLUDE A 21% SERVICE CHARGE AND AN 8.25% NV STATE SALES TAX – JANUARY 2018

* Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock 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.

PALACE STATION®

HOLIDAY DINNER

A DECEMBER TO REMEMBER

\$33

- ROASTED BUTTERNUT SQUASH BISQUE
- FRESH GREENS WITH BLUE CHEESE AND DRIED CRANBERRIES, SUGARED WALNUTS, AND POMEGRANATE VINAIGRETTE
- SLICED TOM TURKEY WITH TRADITIONAL STUFFING, SERVED WITH TURKEY GRAVY, AND CRANBERRY RELISH
- MASHED POTATOES
- SAUTÉED GREEN BEANS
- FRESH PECAN TART WITH WHIPPED CREAM AND VANILLA SAUCE

THE FIRESIDE FARE

\$41

- SMOKED CHICKEN AND PUMPKIN BISQUE
- WALDORF SALAD SERVED IN A BOSTON BIBB LETTUCE CUP WITH GREEN APPLE VINAIGRETTE

GUEST SELECTION OF:

- ROAST PRIME RIB OF BEEF WITH AU JUS BLACK PEPPER HORSE RADISH
- PISTACHIO CRUSTED SALMON WITH A CITRUS BEURRE BLANC
- SAVORY CORNBREAD STUFFED BREAST OF CHICKEN, WINE AND SHALLOT PAN SAUCE
- CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES
- MIXED RICE PILAF WITH CRANBERRIES
- PUMPKIN CHEESECAKE WITH SPICED CRANBERRY COMPOTE AND WHIPPED CREAM

A 5 DAY NOTICE OF EACH ENTRÉE SELECTION IS REQUIRED

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE &
DOES NOT INCLUDE A 21% SERVICE CHARGE AND AN 8.25% NV STATE SALES TAX – JANUARY 2018

* Thoroughly cooking food of animal origin such as beef, fish, lamb, milk, poultry or shell stock 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.

PALACE STATION®