



CATERING MENU

WELCOME

Thank you for choosing to bring your group to our properties!

Please use these menus when planning your food and beverage functions.

Don't feel limited to the constraints of what is listed in these pages, if there is something you had in mind but don't see here just ask your catering representative.

We are here to help you plan and will be happy to assist you however we can.

We look forward to working with you to create functions that fit your group!

Please feel free to contact us with any questions or concerns you may have.



VIRGIN RIVER BANQUET MENUS

FRESHLY BAKED BREAKFAST PASTRIES

Donuts, Assorted	\$19.50 dozen
Muffins: Chocolate Chip, Banana, Blueberry and Bran	\$23.00 dozen
Fruit Breads: Banana Nut, Date Nut, and Apple Cinnamon	\$23.00 dozen
Danish Pastries	\$23.00 dozen
Croissants	\$23.00 dozen
Bagels with Cream Cheese	\$24.75 dozen
Large Cinnamon Rolls	\$24.75 dozen

MORNING & AFTERNOON SNACKS

Sliced Fresh Fruit	\$4.00 per order
Whole Fresh Fruit (Oranges, Apples, Pears, Bananas)	\$1.50 per piece
Deluxe Cookies: Chocolate Chip, Peanut Butter, Sugar & Oatmeal Raisin	\$22.00 dozen
Brownies	\$24.00 dozen
Candy Bars: Snickers, Hershey Almond, Kit Kat, M&M Plain, M&M Peanut, 3 Musketeers, Almond Joy	\$2.00 each
Potato Chips or Tortilla Chips with Salsa	\$18.00 per bowl

CONTINENTAL BREAKFAST

Mini Danish, Muffins
Butter, Jam, Marmalade
Freshly Brewed Coffee
Decaffeinated Coffee, Tea and Water
\$7.00

BREAKFAST BUFFET

Assorted Chilled Juices
Farm fresh Scrambled Eggs
Crisp Bacon
Breakfast Potatoes
Biscuits and Sausage Gravy
Assorted Danish and Muffins
Jam, Butter, Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Water
\$12.00

Prices subject to 19% service charge and state sales tax.



PLATED BREAKFAST SELECTIONS

All Breakfasts are served with Chilled Fruit Juices,
Chef's Bakery Basket of Biscuits and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Water.

BISCUITS AND GRAVY

Three large buttermilk biscuits, smothered in Home Style Sausage Gravy
\$8.00

LIGHT AND FLUFFY SCRAMBLED EGGS

With Breakfast Potatoes,
Bacon and Sausage
\$11.00

FRENCH TOAST

French Bread Dipped in Cinnamon Egg Batter
Served with Breakfast Sausage
\$11.00

STEAK AND EGGS

8oz. Broiled New York Steak
Fluffy Scrambled Eggs
Breakfast Potatoes
\$16.00

Prices subject to 19% service charge and state sales tax.



BUFFET LUNCHEONS

All Buffet Luncheons are served with Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Water. Buffet Service 1 hour and 15 minutes.

DELI LUNCH BUFFET

Mixed Greens
Ranch and Italian Dressings
Potato Salad, Coleslaw
Ham, Turkey Breast,
Salami and Tuna Salad
American Cheese
Lettuce with sliced Tomatoes and Onions
Mustard and Mayonnaise
Sour Dough, Wheat and Rye Breads
Assorted Cakes and Pies

\$15.00

LUNCH BUFFET

Garden Mixed Greens with
Cucumbers and Croutons
Ranch, Thousand Island, and
Italian dressing
Potato Salad, Coleslaw
Meatloaf with Mushroom Gravy
Herb Roasted Chicken
Mashed Potatoes
Corn on the Cob
Assorted Pies and Cakes

\$16.00

BBQ LUNCH BUFFET

Mixed Greens with Assorted Dressings
Potato Salad, Coleslaw
Pulled Pork
Hamburger Buns
Southern Fried Chicken and Country Gravy
Baked Potatoes
Fresh Vegetable Medley
Assorted Pies and Cakes

\$16.00

ITALIAN LUNCH BUFFET

Mixed Greens with Assorted Dressings
Minestrone Soup
Spaghetti and Meatballs
Grilled Chicken Alfredo
Garlic Bread and Dinner Rolls
Assorted Cakes and Pies

\$16.00

Prices subject to 19% service charge and state sales tax.



PLATED LUNCHEONS

All hot entrees include choice of soup and salad, Chef's selection of fresh vegetables and appropriate starch, rolls and butter, dessert. All salads include choice of salad, Chef's selection of fresh vegetables, appropriate starch, rolls and butter.

All luncheons include freshly Brewed Coffee, Decaffeinated Coffee, Tea and Water.

SOUP SELECTIONS

Tomato, Country Vegetable and Potato

SALAD SELECTIONS

House and Caesar

HOT ENTREES

TENDER POT ROAST

Slowly Braised Beef for Tenderness and served with Carrots, Celery, Onions and Mashed Potatoes with Natural Gravy

\$14.00

SOUTHERN FRIED CHICKEN

Served with Vegetables, Mashed Potatoes and Country Gravy

\$14.00

CHICKEN FRIED STEAK

Southern Battered and Fried served with Vegetables, Mashed Potatoes and topped with Country Gravy.

\$15.00

5 OZ SALMON FILET

Sauteed Salmon Fillet served with Tomato Butter Sauce. Served with Vegetables and Wild Rice.

\$15.00

LUNCH SALADS

CHEF'S SALAD

Mixed Greens topped with Julienne Pieces of Turkey, Ham, Swiss Cheese, Diced Egg and Served with Ranch Dressing

\$13.00

CHICKEN CAESAR SALAD

Crisp Romaine Topped with Grilled Chicken and Croutons

\$13.00

FRUIT PLATE

A Seasonal selection of Ripe Melons, Grapes and Berries served with Cottage Cheese

\$14.00

DESSERT SELECTIONS

Caramel Apple Pie

Apple Strudel with Crème Anglaise

Carrot Cake

Chocolate Fudge Cake

Cheesecake with Strawberry Sauce

Prices subject to 19% service charge and state sales tax.



BUFFET DINNER SELECTIONS

All Buffet Dinners are served with Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Water. Buffet Service 1 and a half hours.

BBQ DINNER BUFFET

Mixed greens with assorted dressings
Potato salad, Coleslaw
Smoked Tri-tip
Catfish and Hushpuppies
Pulled Pork
Hamburger Buns
Southern fried Chicken and Country Gravy
Baked Potatoes
Fresh Vegetable Medley
Assorted Pies and Cakes

\$28.00

DINNER BUFFET

Herb Roasted Prime Rib
Shrimp Scampi
Linguini pasta
Grilled Chicken Breast with White wine
Cream sauce
Wild Rice blend
Garlic Roasted Mashed Potatoes
Green Beans almonline
Assorted pies and desserts
Coffee and Tea

\$40.00

ITALIAN DINNER BUFFET

Mixed Greens with assorted dressings
Minestrone' soup
Chicken Picatta
Eggplant Parmesan
Manicotti
Grilled chicken Alfredo
Broccoli
Garlic Bread and Dinner rolls
Assorted Cakes and Pies

\$26.00

Prices subject to 19% service charge and state sales tax.



PLATED DINNER SELECTIONS

All dinner entrees include soup or salad, Chef's selection of fresh vegetables, rice or potato, rolls and butter, dessert.
All dinners include freshly Brewed Coffee, Decaffeinated Coffee, Tea and Water.

SOUP SELECTIONS

Tomato, Country Vegetable and Potato

SALAD SELECTIONS

House and Caesar

ENTRÉE SELECTIONS

CHICKEN PICCATA OR MARSALA

Cutlets quickly sautéed, tender and juicy
Lemon Butter Sauce

\$27.00

IDAHO TROUT ALMONDINE

Sautéed Trout served with Almond Butter
sauce

\$30.00

HERB CRUSTED AND SLOW ROASTED PRIME RIB OF BEEF

Certified Black Angus Beef served with Au Jus

\$32.00

NEW YORK STEAK

12 oz. Char-Grilled

\$32.00

FILET MIGNON (8 OZ.)

Center Cut Char-Grilled, Red Wine Sauce

\$34.00

COMBINATION ENTRÉES

CHICKEN BREAST AND SALMON FILET

Semi-boneless breast and salmon both
grilled and served with Madeira Sauce

\$34.00

FILET MIGNON AND CHICKEN

Grilled 6 oz. Beef Filet with a Semi-bone-
less Chicken Breast. Served with Forestière
Demi Sauce

\$38.00

DESSERT SELECTIONS

Caramel Apple Pie

Apple Strudel with Crème Anglaise

Carrot Cake

Chocolate Fudge Cake

Cheesecake with Strawberry Sauce

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