

[BANQUETS MENUS





CONTINENTAL BREAKFAST

[SERVED 7AM - 11AM]

BREAKFAST INCLUDES:

ASSORTMENT OF FRESHLY BAKED
CROISSANTS, MUFFINS & DANISHES
SLICED FRESH FRUIT PLATTER
YOGURT AND BERRY GRANOLA PARFAITS

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & CHILLED FRUIT JUICES

\$18

CVI BREAKS

- ASSORTED CANNED SODA **\$3**
- BOTTLE WATER (20 OZ) **\$3**
- RED BULL **\$4**
- PACKAGED PEANUTS **\$2**
- CANDY BARS **\$3**
- FRESHLY BAKED BREAKFAST PASTRIES **\$4**
- DONUTS **\$3**
- LARGE ASSORTED COOKIES **\$3**
- FUDGE BROWNIES **\$4**
- SLICED FRESH FRUIT PLATTER FOR 25 GUESTS **\$62**
- PREMIUM GRANOLA BARS **\$3**
- ASSORTED BAGS OF CHIPS **\$2**
- CUBED CHEESE WITH CRACKERS (SERVES 25 GUESTS) **\$75**
- COFFEE STATION (PRICED BY THE GALLON) **\$40**
- INFUSED WATER (CITRUS, CUCUMBER OR BERRY)
BY THE GALLON **\$25**
- PRETZELS BY THE POUND **\$6**
- MIXED NUTS BY THE POUND **\$23**





BREAKFAST BUFFET

[SERVED 7AM - 11AM]

BREAKFAST INCLUDES:

SLICED FRESH FRUIT PLATTER

SCRAMBLED EGGS

HICKORY SMOKED BACON

LINK SAUSAGE

BREAKFAST POTATOES

ASSORTMENT OF FRESHLY BAKED CROISSANTS, MUFFINS,
DANISHES

++ ADD EGGS BENEDICT **\$7 PER PERSON ++**

++ ADD FRENCH TOAST WITH SYRUP **\$5 PER PERSON ++**

++ ADD YOGURT BERRY PARFAITS **\$4 PER PERSON ++**

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & CHILLED FRUIT JUICES

\$24 PER PERSON





DELI LUNCH BUFFET

[SERVED 11:30AM – 3PM]

INCLUDES:

SLICED LUNCHEON MEATS: ROASTED TURKEY, BAKED HAM &
LEAN ROAST BEEF

CHEESE: SWISS, CHEDDAR & PEPPER JACK

BREAD: AN ASSORTMENT OF SANDWICH BREADS WHITE, WHEAT,
SOURDOUGH AND RYE

CONDIMENTS: LETTUCE, TOMATOES, PICKLES, ONIONS,
MAYONNAISE & DIJON MUSTARD

SIDES:

COUNTRY STYLE POTATO SALAD

POTATO CHIPS

**** ADD SOUP DU JOUR FOR \$4 PER PERSON ****

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

DESSERT:

STRAWBERRY FILLED VANILLA CAKE WITH WHIPPED CREAM FROSTING

\$25 PER PERSON





COBB SALAD BUFFET

[SERVED 11:30AM – 3PM]

INCLUDES:

FRESH GREENS, DICED GRILLED CHICKEN, BACON, BLUE CHEESE CRUMBLES, TOMATOES, CUCUMBERS, HARD BOILED EGGS, CROUTONS, RANCH DRESSING & ITALIAN DRESSING

SIDES:

GARLIC BREAD

++ ADD SOUP DU JOUR FOR **\$4 PER PERSON** ++

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

DESSERT:

CHOCOLATE MOUSSE CAKE

\$25 PER PERSON





NV GRILL LUNCH BUFFET

[SERVED 11:30AM - 3PM]

INCLUDES:

MIXED GARDEN GREENS

CHERRY TOMATOES, SLICED CUCUMBERS, SHREDDED CARROTS,
HERBED CROUTONS, RANCH DRESSING & ITALIAN DRESSING

SIDES:

COUNTRY STYLE POTATO SALAD

MACARONI & CHEESE

CHARRO BEANS

WARM ROLLS & BUTTER

ENTRÉES:

SOUTHERN FRIED CHICKEN OR BBQ CHICKEN (**CHOOSE ONE**)

SANTA MARIA SIRLOIN OF BEEF WITH SOUTHWESTERN AU JUS

DESSERTS:

CARROT CAKE WITH CREAM CHEESE FROSTING

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

\$26 PER PERSON



CARSONVALLEYINN.COM

** PRICES DO NOT INCLUDE TAX (7.1%) AND SERVICE CHARGE (20%) **



PASTA LUNCH BUFFET

[SERVED 11:30AM – 3PM]

INCLUDES:

MIXED GARDEN GREENS

CHERRY TOMATOES, SLICED CUCUMBERS, SHREDDED CARROTS,
HERBED CROUTONS, RANCH DRESSING & ITALIAN DRESSING

SIDES:

GARLIC BREAD STICKS

CHOICE OF TWO PASTA DISHES:

PENNE PRIMAVERA WITH GARLIC ALFREDO OR MARINARA SAUCE

CHEESE TORTELLINI WITH BOLOGNESE SAUCE

CLASSIC FETTUCCINE ALFREDO

TRADITIONAL RIGATONI AL FORNO

++ ADD GRILLED CHICKEN BREAST TO ANY DISH **\$5 PER PERSON ++**

++ ADD GARLIC SHRIMP TO ANY DISH **\$11 PER PERSON ++**

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

DESSERT:

LIMONCELLO CAKE

\$26 PER PERSON





PLATED LUNCH

INCLUDES:

CHEFS SOUP DU JOUR OR SALAD

(MIXED GARDEN GREENS OR TRADITIONAL CAESAR)

WARM ROLLS & BUTTER

ENTRÉE OPTIONS:

SAUTÉED BREAST OF CHICKEN WITH A ROSEMARY BEURRE BLANC,
WHIPPED POTATOES AND SAUTÉED SEASONAL VEGETABLE **\$25**

GRILLED CHICKEN BREAST WITH THAI SWEET CHILI SAUCE ON
JASMINE RICE WITH STIR FRIED VEGETABLES **\$25**

SAUTÉED ATLANTIC SALMON WITH TARRAGON BEARNAISE,
HERB ROASTED RED POTATOES AND HARVEST VEGETABLES **\$30**

GRILLED SALMON WITH BRANDY LOBSTER CREAM SAUCE,
SIGNATURE RICE PILAF AND SAUTÉED SEASONAL VEGETABLE **\$30**

8 OZ NEW YORK STRIP GRILLED WITH HEARTY HUNTER SAUCE,
GARLIC MASHED POTATOES AND VEGETABLES **\$29**

8 OZ NEW YORK STRIP WITH A BOURBON PEPPERCORN SAUCE,
HERB ROASTED POTATOES AND HARVEST VEGETABLES **\$29**

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

DESSERT (CHOOSE ONE FOR THE GROUP):

CHEESE CAKE, RED VELVET CAKE WITH CREAM CHEESE FROSTING
OR TIRAMISU





HORS D'OEUVRES

[25 PIECES PER ORDER]

VEGETARIAN:

SPANAKOPITA **\$65**

DEVILED EGGS **\$35**

FRESH TOMATO BRUSCHETTA **\$30**

HERB CREAM STUFFED CHERRY TOMATOES **\$35**

SPRING ROLL WITH A SWEET THAI DIPPING SAUCE **\$56**

ASSORTED MINI QUICHES **\$75**

CHICKEN:

CHICKEN SATAY SERVED WITH A SPICY PEANUT DIPPING SAUCE **\$79**

CHICKEN EMPANADA AL PASTOR WITH SALSA **\$70**

CHICKEN STUFFED PASTRY WITH HERBED CREAM CHEESE **\$35**

BEEF:

BEEF SATAY SERVED WITH A SPICY PEANUT DIPPING SAUCE **\$115**

EMPANADA CARNE ASADA WITH SALSA **\$75**

MINI BEEF WELLINGTON **\$75**

BEEF CROSTINI WITH GARLIC SPREAD ARUGULA
AND BALSAMIC GLAZE **\$75**

SEAFOOD:

BACON WRAPPED SCALLOPS **\$95**

COCONUT SHRIMP SERVED WITH A JALAPENO MARMALADE **\$115**

CRAB RANGOON WITH A SWEET THAI DIPPING SAUCE **\$80**

SHRIMP MOUSSE IN A WONTON CUP **\$59**



BANQUETS

CARSON VALLEY
INN
CASINO

NV GRILL DINNER BUFFET

INCLUDES:

MIXED GARDEN GREENS
CHERRY TOMATOES, SLICED CUCUMBERS, SHREDDED CARROTS,
HERBED CROUTONS, RANCH DRESSING & ITALIAN DRESSING

SIDES:

COUNTRY STYLE POTATO SALAD
FRESH FRUIT SALAD
MACARONI AND CHEESE
WARM ROLLS AND BUTTER
CHARRO BEANS

ENTRÉES:

SOUTHERN FRIED CHICKEN OR BBQ CHICKEN **(CHOOSE ONE)**
GRILLED SAUSAGES WITH CARAMELIZED ONIONS
SANTA MARIA SIRLOIN OF BEEF WITH SOUTHWESTERN AU JUS

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

DESSERT:

CARROT CAKE WITH CREAM CHEESE FROSTING

\$33 PER PERSON





DINNER BUFFET

TWO ENTRÉES \$38 THREE ENTRÉES \$40

INCLUDES:

FRESH FRUIT AND VEGETABLE DISPLAY

MIXED GARDEN GREENS

CHERRY TOMATOES, SLICED CUCUMBERS, SHREDDED CARROTS,

HERBED CROUTONS, RANCH DRESSING & ITALIAN DRESSING

SIDES:

SEASONAL VEGETABLES

CHOICE OF ROASTED GARLIC MASHED POTATOES OR RICE PILAF

WARM ROLLS AND BUTTER

ENTRÉES:

- BROILED FILLET OF SALMON WITH POMEGRANATE BUTTER SAUCE
 - SAUTÉED CHICKEN BREAST WITH WITH A RAGU OF MUSHROOMS, SUN-DRIED TOMATOES AND ARTICHOKE
 - GNOCCHI WITH PEAS, MUSHROOMS AND TOMATOES WITH A LEMON BEURRE BLANC
 - GRILLED PORK CHOPS WITH DICED APPLES AND JULIENNED ONION WITH A MAPLE BOURBON DEMI GLACE
 - PAN FRIED FILLET OF SOLE WITH A BROWN BUTTER ALMOND SAUCE
 - GRILLED BREAST OF CHICKEN WITH A HONEY GARLIC GLAZE
 - IN-HOUSE SMOKED NEW YORK STRIP LOIN WITH CHIMICHURRI
 - ROASTED PRIME RIB OF BEEF WITH CREAMED HORSERADISH AND AU JUS ** ADD \$11 PER PERSON **
- ** ADD \$65 IF CARVER REQUESTED ****

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

DESSERT:

ASSORTED CHEF'S CAKES, PIES AND PASTRIES

C A R S O N V A L L E Y I N N . C O M

**** PRICES DO NOT INCLUDE TAX (7.1%) AND SERVICE CHARGE (20%) ****





PLATED DINNER

INCLUDES:

CHEFS SOUP DU JOUR OR SALAD

(MIXED GARDEN GREENS OR TRADITIONAL CAESAR)

WARM ROLLS AND BUTTER

ENTRÉE OPTIONS:

HERB & PEPPER CRUSTED ROAST PRIME RIB OF BEEF WITH AU JUS & CREAMED HORSE RADISH WITH WHIPPED POTATOES AND SAUTÉED SEASONAL VEGETABLES **\$44**

ATLANTIC FILLET OF SALMON WITH CITRUS BEURRE BLANC SERVED WITH SIGNATURE RICE PILAF AND HARVEST VEGETABLES **\$44**

PAN SEARED CHICKEN BREAST WITH TOASTED PARMESAN CHEESE SAUCE, MUSHROOMS & JULIENNE SUNDRIED TOMATOES WITH HERB ROASTED RED POTATOES & SAUTÉED SEASONAL VEGETABLES **\$44**

FILET MIGNON WITH GREEN PEPPERCORN DEMI-GLACE WITH CRISPY PARMESAN NEW POTATOES AND SAUTÉED SEASONAL VEGETABLES **\$55**

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

DESSERT (CHOOSE ONE FOR THE GROUP):

CHEESE CAKE, RED VELVET CAKE WITH CREAM CHEESE FROSTING OR TIRAMISU





PLATED DINNER DUET PLATES

INCLUDES:

CHEFS SOUP DU JOUR OR SALAD

(MIXED GARDEN GREENS OR TRADITIONAL CAESAR)

WARM ROLLS & BUTTER

ENTRÉE OPTIONS:

NEW YORK STEAK AND SHRIMP SCAMPI

3 OZ BROILED NEW YORK STEAK WITH MÂITRE D' BUTTER AND 4 SHRIMP SAUTÉED IN A CHARDONNAY GARLIC CREAM SAUCE WITH SIGNATURE RICE PILAF WITH SAUTÉED SEASONAL VEGETABLES

\$47

ATLANTIC SALMON WITH PAN SEARED CHICKEN BREAST

3 OZ OF BROILED SALMON, 3 OZ OF PAN SEARED CHICKEN BREAST TOPPED WITH CRAB AND TARRAGON BEARNAISE SAUCE SERVED WITH DUCHESS POTATOES AND FRESH HARVEST VEGETABLES

\$47

BEVERAGES:

FRESHLY BREWED COFFEE, SELECT TEAS & ICED TEA

DESSERT (CHOOSE ONE FOR THE GROUP):

CHEESE CAKE, RED VELVET CAKE WITH CREAM CHEESE FROSTING OR TIRAMISU

