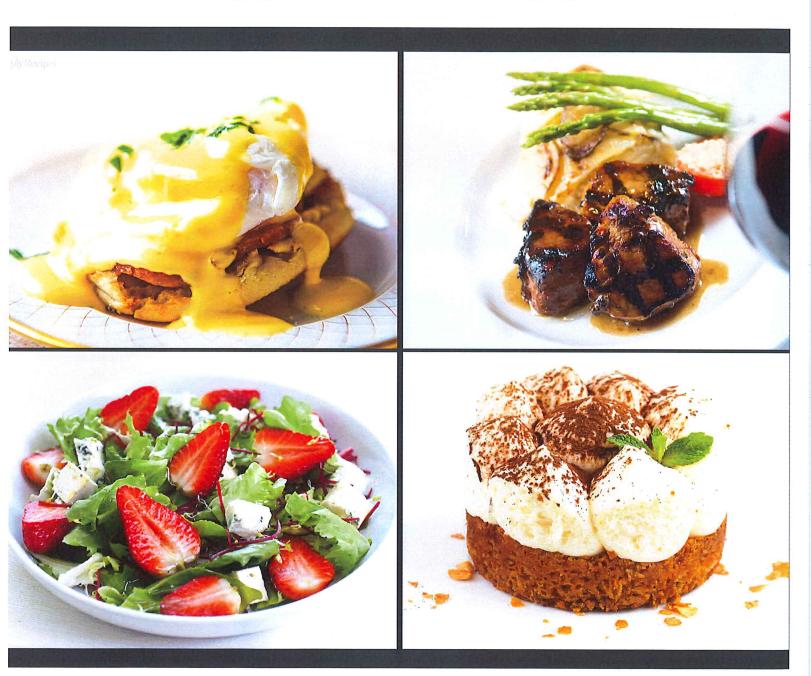
BANQUETS CARSON VALLEY INN



BANQUETS & CATERING MENU







CONTINENTAL BREAKFAST

BREAKFAST INCLUDES:

Assortment of Freshly Baked Pastries and Muffins Fresh Fruit Platter Assorted Berry Parfaits

BEVERAGES:

Freshly Brewed Coffee, Select Teas, and Chilled Assorted Fruit Juices

\$13.00++

CVI BREAK

Assorted Sodas: **\$2.75 each**Bottle Water: **\$2.00 each**Mixed Peanuts: **\$2.55 each**Candy Bars: **\$2.00 each**

Freshly Baked Pastries: **\$3.50 each**Assorted Cookies: **\$2.00 each**Fudge Brownies: **\$2.75 each**

Fresh Fruit Platter for 25 guests: \$50.00 each

Whole Fruits: **\$1.50 each**Granola Bars: **\$3.00 each**

Assorted Bags of Chips: **\$2.00 each**

Assorted Cheese Cubes with Crackers for 25 guests: \$75.00 each

Coffee Urn: \$25.00





BREAKFAST BUFFET

SERVED 7AM - 10AM

INCLUDES:

Seasonal Fresh Fruit Salad
Fresh Scrambled Eggs
Hickory Smoked Bacon
Breakfast Link Sausage
Breakfast Potatoes
Assortment of Freshly Baked Pastries and Muffins

Add Eggs Benedict for \$3.50++ per person Add French Toast with Syrup for \$2++ per person Add Assorted Berry Parfaits \$2++ per person

BEVERAGES:

Freshly Brewed Coffee, Select Teas and Chilled Assorted Fruit Juices

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\$20++





LUNCH MENU PLATED

SERVED 11:30AM - 2PM

LUNCHEON INCLUDES:

Soup or Salad Potato or Rice and Vegetable Freshly Baked Dinner Rolls

Soups:

Navy Bean Soup Du Jour

Salads:

Garden Green Salad Classic Caesar Salad Bacon Spinach Salad

CHOICE OF TWO PLATED LUNCH ITEMS:

Monte Cristo Sandwich with Melba Sauce and Steak Fries

- Patty Melt on Rye Bread with Caramelized Onions, Swiss Cheese and Steak Fries
- Greek Salad
- Blackened Chicken Salad
- Ultimate Grilled Cheese Sandwich with Tomato Basil Soup
- Spaghetti and Marinara Sauce served with Garlic Bread
- New York Steak Sandwich served on Sourdough Bread with Caramelized Onions, Mushrooms and Steak Fries

CHOICE OF ONE DESSERT:

Triple Chocolate Tiger Cake New York Cheesecake Fruit Pie (Apple, Peach or Cherry)

BEVERAGES:

Freshly Brewed Coffee and Select Teas

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\$30++





DELI LUNCH BUFFET

SERVED 11:30AM - 2PM

INCLUDES:

Assorted Sliced Luncheon Meats: Roasted Turkey, Baked Ham, Lean Roast Beef

Assorted Cheese Slices: Swiss, Cheddar, Pepper Jack Assorted Bread Rolls: Wheat, White, Sourdough

Condiment Platter: Lettuce, Tomatoes, Pickles, Onions, Mayonnaise, Mustard

\$10F\$:

Country Style Potato Salad Potato Chips

*Add Navy Bean Soup or Soup De Jour for \$3.00

BEVERAGES:

Freshly Brewed Coffee and Select Teas

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DESSERTS:

Assorted Chef's Desserts

COBB SALAD BUFFET

SERVED 11:30AM - 2PM

INCLUDES:

Fresh Greens

(Chicken, Bacon Crumbled Blue Cheese, Tomatoes, Cucumbers, Hard Boiled Eggs, Guacamole, Ranch Dressing and Italian Dressing)

SIDES:

Garlic Bread

*Add Navy Bean Soup or Soup De Jour for \$3.00

DESSERTS:

BEVERAGES:

Assorted Chef's Desserts

Freshly Brewed Coffee and Select Teas

. \$20.00++





NEVADA GRILL LUNCH BUFFET

SERVED 11:30AM - 2PM

INCLUDES:

Mixed Garden Greens

(Cherry Tomatoes, Sliced Cucumbers, Herbed Croutons, Shredded Carrots, Ranch Dressing and Italian Dressing)

SIDES:

Country Style Potato Salad

Macaroni and Cheese

Assorted Rolls

Chili Beans served with cheddar cheese, onions and sour cream

ENTREES:

Southern Fried Chicken OR BBQ Chicken (choose one) Santa Maria Sirloin of Beef with Southwestern Au Jus

DESSERTS:

Choice of Pecan or Apple Pie

BEVERAGES:

Freshly Brewed Coffee and Select Teas

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\$24.00++





PASTA LUNCH BUFFET

SERVED 11:30AM - 2PM

INCLUDES:

Garden Fresh Tossed Salad (Italian Dressing or Ranch Dressing) Garlic Bread Sticks

CHOICE OF TWO PASTA DISHES:

Penne Primavera with Olive Oil & Garlic Alfredo or Marinara Sauces Mushroom Ravioli with a Porcini Mushroom Sauce Cheese Torellini with Marinara or Bolognese Sauces Classic Fettuccini Alfredo

*Add Chicken Breast for \$3.00

DESSERTS:

Assorted Chef's Desserts

BEVERAGES:

Freshly Brewed Coffee and Select Teas

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\$24.00++





DINNER MENU PLATED

DINNERS INCLUDE:

Soup or Salad Potato or Rice and Vegetables Freshly Baked Dinner Rolls

Soups:

Navy Bean New England Clam Chowder Soup Du Jour

Salads:

Garden Green Salad Classic Caesar Salad Bacon Spinach Salad (Spinach with Bacon, Red Onion, Hard Boiled Eggs and Hot Bacon Vinaigrette)

CHOICE OF TWO ENTREES:

Herb and Pepper Crusted Roast Prime Rib of Beef/Au Jus and Creamed Horseradish Atlantic Filet Salmon with Dijon Mustard and Dill Glaze
Pan Seared Chicken Breast with Toasted Parmesan Cheese, Mushrooms, and Juliene Sundried Tomatoes

Chicken Kiev with Garlic Cream Sauce

Mushroom Ravioli with Fresh Basil Cream Sauce and Freshly Grated Parmesan Cheese

Filet Mignon with Green Peppercorn Demi for an additional \$10

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DUO ENTREES:

New York Steak and Shrimp Scampi

Broiled New York Steak with Maitre D Butter and Shrimp Scampi in a Chardonnay Garlic Cream Sauce

Pan Seared Salmon and Shrimp Scampi

Pan Seared Atlantic Salmon with Balsamic Glaze and Shrimp Scampi in a Chardonnay Garlic Cream Sauce

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CHOICE OF ONE DESSERT:

Triple Chocolate Tiger Cake New York Cheesecake Fruit Pie (Apple, Peach or Cherry)

BEVERAGES:

Freshly Brewed Coffee and Select Teas





DINNER BUFFET

INCLUDES:

Fresh Fruit and Vegetable Display Mixed Garden Greens (Cherry Tomatoes, Herbed Croutons, Shredded Carrots, Ranch Dressing and Balsamic Vinaigrette)

California Pasta Salad

CHOICE OF TWO FROM THE FOLLOWING ENTREE ITEMS ... \$30++ CHOICE OF THREE FROM THE FOLLOWING ENTREE ITEMS ... \$35++

Smoked Sliced New York Strip Loin with Creamed Horseradish and Au Jus

Broiled Filet of Salmon with Citrus Butter Sauce Chicken Breast Dore with Sweet Chili Cream Sauce Creamy Gnocchi Primavera (Vegetarian) Grilled Teriyaki Pork Chops Pan Fried Filet Of Sole with Lemon Caper Sauce Chicken Cacciatore

*Add Roasted Prime Rib of Beef for \$10.00 per guest (\$50 fee if Carver is Requested)

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Seasonal Vegetables Choice of Roasted Garlic Mashed Potatoes or Rice Pilaf Freshly Baked Dinner rolls

DESSERTS:

Assorted Chef's Desserts

BEVERAGES:

Freshly Brewed Coffee, Decaf Coffee and Select Teas





NEVADA GRILL DINNER BUFFET

INCLUDES:

Mixed Garden Greens

(Cherry Tomatoes, Sliced Cucumbers, Herbed Croutons, Shredded Carrots, Ranch Dressing and BItalian Dressing)

SIDES:

Country Style Potato Salad
Fresh Fruit Salad
Macaroni and Cheese
Assorted Rolls
Chili Beans served with cheddar cheese, onions and sour cream

ENTREES:

Southern Fried Chicken OR BBQ Chicken (choose one) Grilled Sausages with Caramelized Onions Santa Maria Sirloin of Beef with Southwestern Au Jus

DESSERIS:

Choice of Pecan or Apple Pie

BEVERAGES:

Freshly Brewed Coffee and Select Teas

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\$30.00++





RECEPTION MENU

CHOICE OF FOUR ITEMS:

Cold Hors d'oeuvres

Caprice Kebab Skewers with Cherry Tomatoes, Mozzarella Cheese and Fresh Basil Cucumber Hummus Bites

Iced Gulf Shrimp with Cocktail Sauce and Lemon Wedges
Orzo Pasta Salad with Sundried Tomatoes and Feta Cheese
Melon Prosciutto Skewers with Mozzarella Cheese, Basil and Balsamic Glaze
Roma Tomatoes and Basil Bruschetta with Feta Cheese

Hot Hors d'oeuvres

Chicken Satay served with Thai Peanut Dipping Sauce
Hatch Chile con Queso Chicken Taquitos with Salsa, Sour Cream and Guacamole
Hawaiian BBQ Pork Sliders
Button Mushroom Stuffed with Crab and Cream Cheese
Swedish Meatballs
Spinach and Artichoke Dip with Sourdough Crostini

Hors d'oeuvres Presentation includes Crudite Platter with Ranch Dressing and Assorted Cheeses with Crackers ... Additional Items \$5

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\$24++