



light breakfast selections – continentals

the rancho continental

freshly baked breads, danish and muffins
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine teas
chilled grapefruit, cranberry, tomato juices
freshly squeezed naked brand orange juice
served with a selection of flavored butters,
marmalade and fruit preserves

the santa fe continental

freshly baked breads, danish and muffins
seasonal fresh fruit and berries
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine teas
chilled grapefruit, cranberry, tomato juices
freshly squeezed naked brand orange juice
served with a selection of flavored butters,
marmalade and fruit preserves

the northwest continental

freshly baked breads, danish and muffins
assortment of new york style bagels and croissants
seasonal fresh fruit and berries
selection of dannon brand flavored yogurts
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine teas
chilled grapefruit, cranberry, tomato juices
freshly squeezed naked brand orange juice
served with a selection of flavored butters,
cream cheeses, marmalade and fruit preserves

please refer to our enhancements page for additional suggestions for your event



breakfast selections – buffet

the centennial

freshly baked breads, danish and muffins
seasonal fresh fruit and berries
selection of dannon brand flavored yogurts
scrambled eggs
applewood smoked bacon and maple sausage links
santa fe potatoes
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine teas
chilled grapefruit, cranberry, tomato juices
freshly squeezed naked brand orange juice
served with a selection of flavored butters,
marmalade and fruit preserves

the durango

freshly baked breads, danish and muffins
assortment of new york style bagels and croissants
seasonal fresh fruit and berries
scrambled eggs
baked eggs with farmhouse cheddar and santa fe potatoes
applewood smoked bacon and maple sausage links
santa fe potatoes
please choose one of the following items:
french toast, apple stuffed pancakes, cheese blintzes or miniature waffles
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine teas
chilled grapefruit, cranberry, tomato juices
freshly squeezed naked brand orange juice
served with warm maple syrup, an assortment of flavored butters,
cream cheeses, marmalade and fruit preserves

please refer to our enhancements page for additional suggestions for your event



breakfast selections – plated

the original

scrambled eggs
please choose one of the following items:
grilled breakfast ham steak, applewood smoked bacon, maple sausage or
chicken and apple sausage
santa fe potatoes
fresh fruit garnish
freshly baked breads, danish and muffins
served with a selection of flavored butters,
marmalade and fruit preserves set on each table
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine teas
chilled grapefruit, cranberry, tomato juices
freshly squeezed naked brand orange juice

steak n'eggs

scrambled eggs
6 oz iron steak
santa fe potatoes
fresh fruit garnish
freshly baked breads, danish and muffins
served with a selection of flavored butters,
marmalade and fruit preserves set on each table
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine teas
chilled grapefruit, cranberry, tomato juices
freshly squeezed naked brand orange juice



breakfast selections – plated

the santa fe goes south

scrambled eggs
½ fried chicken and warm maple syrup
santa fe potatoes
fresh fruit garnish
freshly baked breads, biscuits, danish and muffins
served with a selection of flavored butters,
marmalade and fruit preserves set on each table
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine teas
chilled grapefruit, cranberry, tomato juices
freshly squeezed naked brand orange juice

classic eggs benedict
available for maximum of 200 guests

poached eggs and canadian bacon served on a toasted english muffin
santa fe potatoes
fresh fruit garnish
freshly baked breads, danish and muffins
served with a selection of flavored butters,
marmalade and fruit preserves set on each table
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine teas
chilled grapefruit, cranberry, tomato juices
freshly squeezed naked brand orange juice



brunch selections – buffet

it's show time!

the early show

freshly baked breads, danish and muffins
served with a selection of flavored butters,
marmalade and fruit preserves
assortment of new york style bagels served with cream cheese and lox spread
seasonal fresh fruit and berries
scrambled eggs
eggs o'brien
applewood smoked bacon and maple sausage links
santa fe potatoes
corned beef hash

the matinee

mixed green salad and assorted dressings
chilled pasta salad
ambrosia salad
sautéed chicken breast
please choose one of the following sauces to accompany your chicken:
mushroom, marsala, picatta, vesuvio, angelo, madeira wine, cacciatore or savory herb
penne pasta primavera
seasonal sautéed vegetable medley
assorted sweet table to include chef's selection of cookies, pastries, pies, cakes
and brownies

freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine teas
chilled grapefruit, cranberry, tomato juices
freshly squeezed naked brand orange juice

please refer to our enhancements page for additional suggestions for your event

brunch selections – buffet

the best of times

minimum of 50 guests

breakfast time

freshly baked breads, danish and muffins
served with selection of flavored butters,
marmalade and fruit preserves
assortment of new york style bagels served with cream cheese
display of smoked salmon, sliced bermuda onions, capers, tomatoes and
cucumbers
seasonal fresh fruit and berries
exhibition omelet station and eggs to order
applewood smoked bacon and maple sausage links
santa fe potatoes
please choose one of the following items:
french toast, apple stuffed pancakes, cheese blintzes or miniature waffles

lunch time

mixed green salad and assorted dressings
domestic cheese display
chilled seafood pasta salad
red bliss potato salad
sautéed chicken breast
please choose one of the following sauces to accompany your chicken:
mushroom, marsala, picatta, vesuvio, angelo, madeira wine, cacciatore or savory herb
orange roughly francaise
wild rice pilaf
seasonal sautéed vegetable medley
assorted sweet table to include chef's selection of cookies, pastries, pies, cakes,
brownies and petit fors

freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine teas
chilled grapefruit, cranberry, tomato juices
freshly squeezed naked brand orange juice

uniformed chef fee: \$100.00

please refer to our enhancements page for additional suggestions for your event

all food and beverage prices are subject to a 20% service charge and a 7.75% nv state tax
santa fe station hotel and casino banquet and catering menus february 2008



breakfast and brunch selections – enhancements

exhibition stations

uniformed chef fee with a 2 hour maximum

omelet station

includes: diced ham, chicken and apple sausage, shredded cheeses, sliced mushrooms, diced tomatoes, diced peppers, diced peppers and fresh spinach

pancake and waffle station
served with warm maple syrup

crepe station
served with an assortment of fillings

assorted fresh baked quiches

carving stations

uniformed chef fee with a 2 hour maximum

boneless pork loin – served with natural jus
(serves 45-55 guests)

beef top round – served with creamed horseradish and au jus
(serves 65-75 guests)

steamship round of beef – served with creamed horseradish and au jus
(serves 150-160 guests)

roasted breast of turkey – served with cranberry relish
(serves 25-35 guests)

whole tom turkey – served with cranberry relish
(serves 45-50 guests)

“drunken” new york strip loin
(serves 45-55 guests)

prime rib of beef au jus – served with creamed horseradish
(serves 45-55 guests)



breakfast and brunch selections – enhancements

assorted new york style bagels served with an array of cream cheeses
**step it up a notch with a display of smoked salmon, sliced bermuda
onions, capers, tomatoes and cucumbers \$150.00 per small platter
(serves 25 people)**

warm fresh baked cinnamon rolls

shrimp cocktail

eggs benedict

filet steak n' eggs benedict

mandarin and ginger glazed ham

cheese blintzes served with strawberry sauce and sour cream

selection of flavored dannon brand yogurts

corned beef hash

steel cut oats, cream of wheat or southern grits

assorted quaker granola bars and nutrigrain breakfast bars

chef's selection of fresh baked quiches

the following items are available by the dozen

assorted giant muffins

assorted danish

assorted fresh doughnuts

assorted fresh whole fruit



lunch selections – box lunches

lunch on the go

available for offsite service only – chef's assortment is also available

chicken caesar wrap

individual bag of chips

individually wrapped otis spunkmeyer cookie

whole fruit

please choose one of the following for your guests:

red bliss potato salad or texas style cole slaw

roast turkey breast with jarlsberg swiss cheese on a croissant

individual bag of chips

individually wrapped otis spunkmeyer cookie

whole fruit

please choose one of the following for your guests:

red bliss potato salad or texas style cole slaw

shaved deli roast beef with provolone on a kaiser roll

individual bag of chips

individually wrapped otis spunkmeyer cookie

whole fruit

please choose one of the following for your guests:

red bliss potato salad or texas style cole slaw

box lunches – enhancements

assorted soft drinks and bottled water (each)

assorted naked juices (each)

starbucks bottled frappuccino

assorted candy bars (reese's, kit kat, snickers, sour patch kids, etc)

lunch selections – cold plated lunch

the lighter side

salad trio

roasted chicken, albacore tuna, and shrimp salad served in radicchio cups on a bed of crisp mixed greens with tomatoes and cucumbers – served with assorted dressings

chinese chicken salad

chicken, lettuce and napa cabbage, chopped green onions, crisp wonton noodles, toasted almonds, bean sprouts and garnished with mandarin orange segments – tossed with our own plum dressing

the classic cobb

crisp chopped romaine and mesclun mix with diced grilled chicken, chopped hard boiled eggs, applewood smoked bacon, avocado, tomatoes and bleu cheese crumbles – tossed with our own balsamic vinaigrette

the almost traditional caesar salad

chopped romaine and radicchio with yellow and red tear drop tomatoes, kalamata olives and herbed croutons – tossed in a traditional caesar dressing

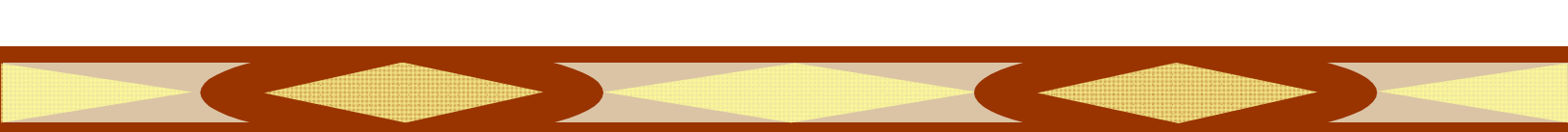
step it up a notch with a julienne roasted chicken or grilled shrimp

chef's salad

crisp chopped romaine and mesclun mix with boars head brand julienne turkey, ham, swiss and cheddar, hard boiled egg, tomato wedges and kalamata olives – served with assorted dressings

fresh garden vegetable salad

crisp organic mesclun mix and endive leaves with diced cucumbers, tomatoes, zucchini, yellow squash, artichoke bottoms and kalamata olives – tossed with our own sweet mustard vinaigrette



lunch selections – cold plated lunch

“you’re on a roll”

the following sandwiches are served on a croissant unless otherwise specified and are accompanied by a kosher dill pickle spear and your choice of a pasta salad, texas style cole slaw, red bliss potato salad or fresh fruit cup

turkey and provolone

with cranberry mayonnaise, alfalfa sprouts tomato, avocado, bacon and provolone cheese

california dreamin’

grilled portabella mushroom, alfalfa sprouts, sliced tomato, avocado, shaved red onions, Monterey jack and our own herb vinaigrette

classic ham and swiss

need we say more?

shrimp and crab louie – louie

served open faced on toasted sour dough with tillamook cheddar

all plated lunches include:

freshly brewed coffee and decaffeinated coffee
assortment of harney & son’s fine hot teas
harney & son’s classic iced tea
dessert selection

dessert selections – please choose one

new york style cheesecake with seasonal berries
carrot cake with caramel sauce
signature chocolate cake
pecan torte
key lime torte
chocolate decadence
sugar free desserts are available upon request

lunch selections – hot plated lunch

please choose one each of the following to accompany your lunch

entrée:

salad:

mixed garden green salad and assorted dressings
organic mesclun mix with zesty vinaigrette
taos salad with cucumbers, beefsteak tomatoes, and bermuda onions – served
with our own white french dressing
traditional caesar salad with herbed croutons
spinach salad with walnuts, pears, bleu cheese, thin red onions – tossed in our
own balsamic vinaigrette

starch:

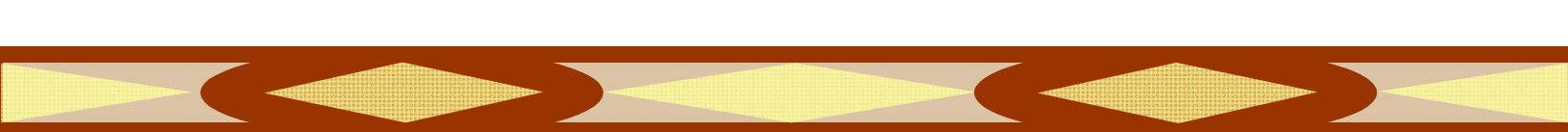
white rice
wild rice pilaf
fried rice
mashed potatoes
gaaahhhlic mashed potatoes
oven browned potatoes
twice baked potatoes
roasted parsley potatoes
au gratin potatoes
purple potatoes served any way you want 'em
penne pasta pomodoro

vegetable:

seasonal sautéed vegetable medley
stir fried vegetables
buttered broccoli
glazed belgian carrots
grilled asparagus
asparagus and baby carrots
green beans almandine

dessert:

new york style cheesecake with seasonal berries
carrot cake with caramel sauce
signature chocolate cake
chocolate cup with seasonal berries
pecan torte
key lime torte
chocolate decadence
sugar free desserts are available upon request



lunch selections – hot plated lunch

penne pasta with chicken

chicken, asparagus, mushrooms, artichokes, sun dried tomatoes – tossed in a light lemon basil butter sauce

classic fettuccini alfredo

with grilled chicken breast

pasta primavera

fresh seasonal vegetables sautéed in a light cream sauce

dave's homemade meatloaf

with fried onions, mashed potatoes and corn

crusted chicken parmesan

served with pasta in a light tomato sauce

chicken chardonnay

stuffed with havarti cheese and sun dried tomatoes – served with a light chardonnay cream sauce

monterey chicken

served with avocado, tomato and monterey jack cheese

roast prime rib of beef, au jus

5 oz of prime rib served with creamed horseradish
served for a maximum of 250 guests

grilled or sautéed salmon

served with a light mustard sauce

all plated lunches include:

freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea
dessert selection

lunch selections – buffet

the supreme buffet

salad:

please choose two of the following salads for your guests
additional salads may be purchased

mixed green salad and assorted dressings
chilled pasta salad
marinated vegetable salad
tomato and cucumber salad
cole slaw(your choice of creamy or texas style)
red bliss potato salad

entrée:

please choose three of the following entrees for your guests
additional entrees may be purchased

sautéed chicken breast

please choose one of the following sauces:

mushroom cream, angelo, or savory herb
marinated grilled pork chops with brandy sauce
roast loin of pork with natural jus
baked mandarin and ginger glazed ham
shells stuffed with ricotta cheese and topped with marinara sauce
shells stuffed with spinach and ricotta and topped with a light pesto cream
roasted breast of turkey – served with cranberry relish and homemade stuffing
new york steaks served with a wild mushroom demi glace
old fashioned yankee pot roast

vegetable:

please choose two of the following vegetables for your guests
additional vegetables may be purchased

seasonal sautéed vegetable medley
stir fried vegetables
corn o'brien
buttered broccoli
roasted cauliflower
classic green bean casserole



lunch selections – buffet

the supreme buffet – continued

starch:

please choose one of the following starches for your guests
additional starches may be purchased

white rice
wild rice pilaf
mashed potatoes
gaaahhhlic mashed potatoes
oven browned potatoes
penne pasta pomodoro

dessert:

assorted sweet table to include the chef's selection of cookies, pastries, pies, cakes
and brownies
sugar free desserts available upon request

all buffet lunches include:

freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea
assorted rolls and butter

lunch selections – buffet

the paramount buffet

salad:

please choose three of the following salads for your guests
additional salads may be purchased

seasonal fresh fruit and berries served with our own honey yogurt dip
crunchy garden vegetable tray served with a fine herb dip
traditional caesar salad with herbed croutons
antipasto salad
chilled seafood pasta salad
ceviche salad with bay shrimp, rock scallops tossed with orange and grapefruit
spinach salad with walnuts, pears, bleu cheese, thin red onions – tossed in our
own balsamic vinaigrette

entrée:

please choose four of the following entrees for your guests
additional entrees may be purchased

slow roasted herb mediterranean chicken
sautéed chicken breast

please choose one of the following sauces:

vesuvio, picatta, madeira wine or cacciatore
turkey saltimbocca
pork loin with assorted dried fruits and cabernet cranberry demi glace
pork scaloppini with a lemon caper sauce
rigatoni with shrimp tossed in a roasted garlic cream sauce
orange roughy francaise
sautéed salmon with a dill sherry cream sauce
new york steak with a three peppercorn sauce
carved flank steak with chimichurri sauce (carver fee)

vegetable:

please choose three of the following vegetables for your guests
additional vegetables may be purchased

glazed belgian carrots
green beans almandine
grilled asparagus
wilted spinach with balsamic vinegar and bacon
nutty brussel sprouts with tarragon vinaigrette
steamed gold and red beets with lime vinaigrette



lunch selections – buffet

the paramount buffet – continued

starch:

please choose two of the following starches for your guests
additional starches may be purchased

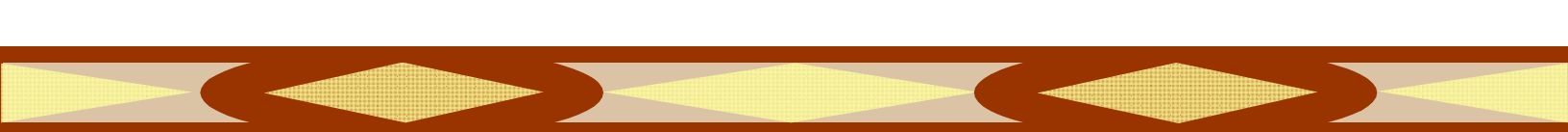
roasted parsley potatoes
au gratin potatoes
twice baked potatoes
mashed potatoes
gaaahhhlic mashed potatoes
purple potatoes any way you want 'em
penne pasta pomodoro
penne alfredo
wild rice pilaf
white rice

dessert:

assorted sweet table to include the chef's selection of cookies, pastries, pies, cakes
and brownies
sugar free desserts are available upon request

all buffet lunches include:

freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea
assorted rolls and butter



lunch selections – themed buffets

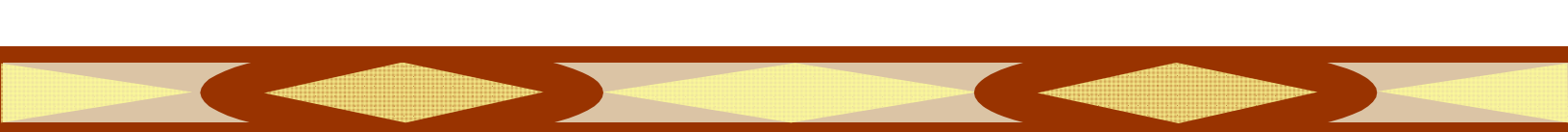
the backyard barbeque

texas style tangy cole slaw
german mustard potato salad
bbq pork ribs
shredded beef
bbq chicken breasts
gaaahhhlic mashed potatoes
stacy's macaroni and cheese
buttered corn on the cob
warm biscuits and corn bread muffins with honey butter
seasonal melons
calvin's peach cobbler, brown betty, homemade apple pie & chocolate brownies
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea

enhancements:

uniformed chef fee applies

bbq carved round of beef (serves 65-75 guests)
a la mode

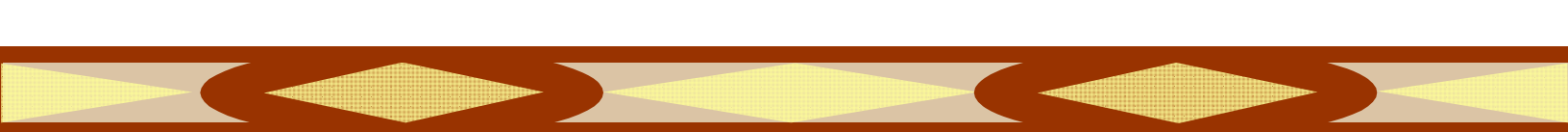


lunch selections – themed buffets

red, white and blue buffet

mixed green salad and assorted dressings
creamy cole slaw
red bliss potato salad
green leaf lettuce
sliced tomatoes
prime rib hamburgers
hebrew national hot dogs
grilled chicken breasts
sauerkraut
gaaahhhlic mashed potatoes
buttered corn on the cob
cherry pie, apple pie, chocolate brownies, assorted cookies & coconut macaroons
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea

enhancements:
dave's homemade meatloaf
southern fried chicken
johnsonville brats



lunch selections – themed buffets

santa fe's good fortune

house salad served with asian dressing
asian noodle salad
vegetarian egg rolls
sweet and sour pork

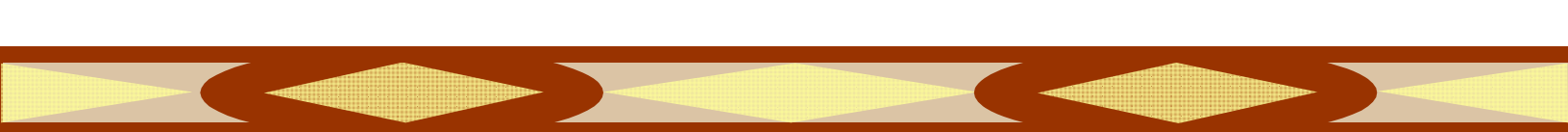
please choose one of the following chicken preparations for your guests:

mandarin chicken, cashew chicken or kung pao chicken
beef and broccoli
asian fried rice
white rice
stir fried vegetables
steamed buns

each table is set with crunchy noodles, sweet and sour sauce and spicy mustard
cheesecake, rice pudding, banana cake, almond cookies & fortune cookies
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea

enhancements:

garlic shrimp
kung pao shrimp
chinese barbeque spareribs

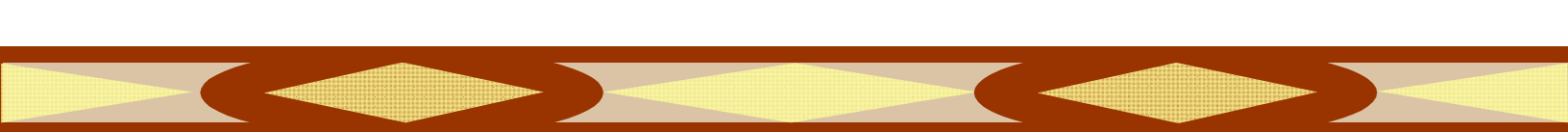


lunch selections – themed buffets

¡viva santa fe!

black bean, jicama and roasted corn salad
taco and fajita station including the following items:
 crunchy and soft tortillas
 fresh lettuce, tomatoes and onions
 grilled peppers and onions
 sour cream
 home made guacamole
 shredded cheeses
 cilantro
 ground beef
 fajita steak
 fajita chicken
 refried beans
 spanish rice
chipotle and yellow corn tortilla chips
 assorted salsas
churros, flan, arroz con leche, key lime tartlets & café con leche cake
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea

enhancements:
 shrimp fajitas
 orange roughy veracruz
 carnitas with corn tortillas



lunch selections – themed buffets

venice in vegas

mixed green salad and assorted dressings
vegetarian rotelli pesto pasta salad
traditional caesar salad with herbed croutons

penne pasta
ravioli al forno

please choose one of the following sauces to accompany your pastas:

marinara sauce
pesto cream
alfredo sauce

italian sausage, peppers and onions
meatballs

sautéed chicken breast

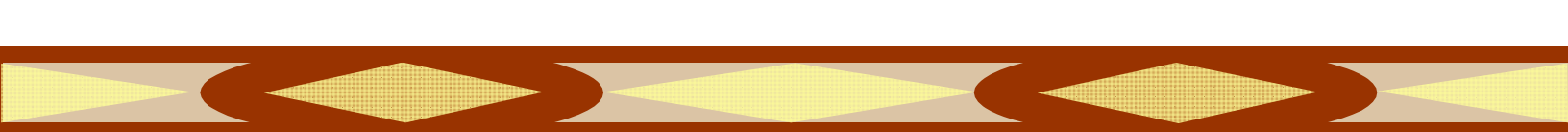
please choose one of the following sauces to accompany your chicken:

picatta, cacciatore or parmesan
seasonal sautéed vegetable medley
risotto style rice

gaaahhhlic bread, grissini and focaccia
tiramisu, cannolis, éclairs, cream puffs, assorted berry tarts & biscotti
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea

enhancements:

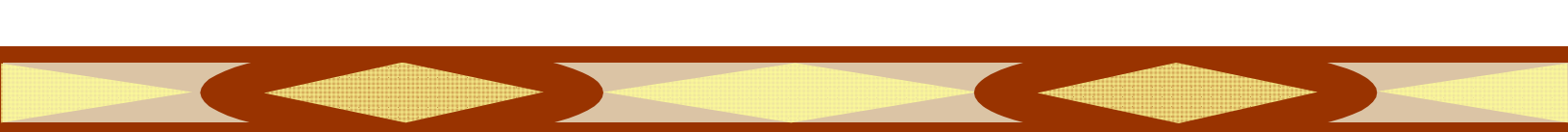
antipasto tray
linguine with clams
shrimp scampi



lunch selections – themed buffets

spuds, salads and soup

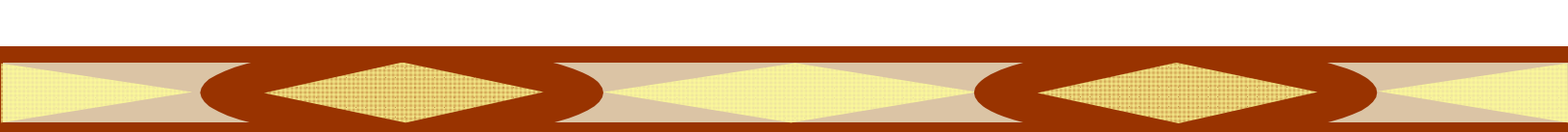
soup du jour
mixed greens
seasonal salad toppings
assorted dressings
traditional caesar salad with herbed croutons
baked potatoes
sour cream
fresh whipped butter
bacon bits
shredded cheeses and cheese sauce
prime rib chili
broccoli
scallions
fresh salsa
cheesecake, fruit torte, chocolate brownies & an assortment of cookies
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea



lunch selections – themed buffets

santa fe on broadway

mixed green salad and assorted dressings
crystal's tortellini salad
tangy cole slaw
wide selection of fresh sliced meats
tuna salad
assorted sliced cheeses including smoked gouda, provolone and smoked cheddar
leaf lettuce, sliced tomatoes; shaved red onions and pickles
deli style mustards and mayonnaise
assorted gourmet breads and rolls
mango mousse cups, cappuccino cake, lemon bars and oreo cheesecake bars
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea



lunch selections – themed buffets

the working lunch

please choose two of the following salads:

crystal's tortellini salad

black bean, jicama and roasted corn salad

tangy cole slaw

german potato salad

mixed green salad and assorted dressings

chef's selection of assorted sandwiches and wraps

individual bags of chips

fresh fruit bowl

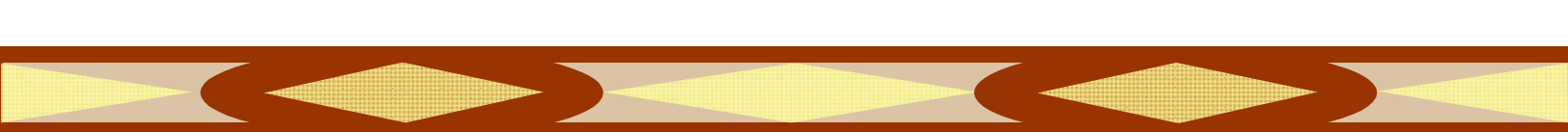
assorted sweet table to include the chef's selection of cookies, pastries, pies, cakes
& brownies

sugar free desserts are available upon request

freshly brewed coffee and decaffeinated coffee

assortment of harney & son's fine hot teas

harney & son's classic iced tea



dinner selections – hot plated dinner

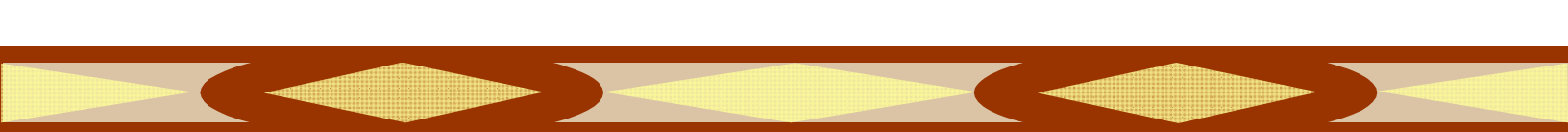
**please choose one each of the following to accompany your dinner
entrée:**

salad or soup:

iceberg wedge with bleu cheese
mixed green salad and assorted dressings
organic mesclun mix with zesty vinaigrette
taos salad with cucumbers, beefsteak tomatoes, and bermuda onions – served
with our own white french dressing
traditional caesar salad with herbed croutons
the charcoal room's chopped vegetable salad
spinach salad with walnuts, pears, bleu cheese, thin red onions – tossed in our
own balsamic vinaigrette
roasted tomato basil bisque
cream of broccoli
wild mushroom bisque
new england clam chowder
french onion
minestrone

starch:

white rice
wild rice pilaf
fried rice
mashed potatoes
gaaahhhlic mashed potatoes
oven browned potatoes
twice baked potatoes
roasted parsley potatoes
au gratin potatoes
purple potatoes served any way you want 'em
penne pasta pomodoro



dinner selections – hot plated dinner

vegetable:

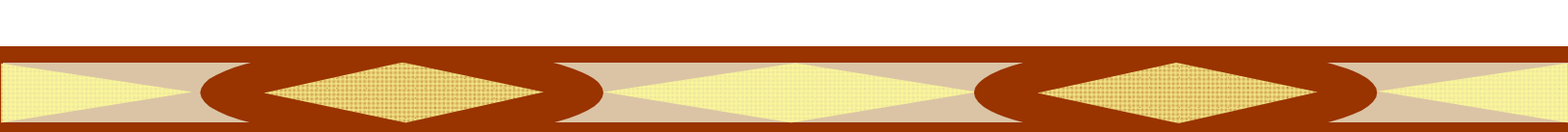
seasonal sautéed vegetable medley
stir fried vegetables
buttered broccoli
glazed belgian carrots
grilled asparagus
asparagus and baby carrots
green beans almandine

dessert:

new york style cheesecake with seasonal berries
carrot cake with caramel sauce
signature chocolate cake
chocolate cup with seasonal berries or chocolate mousse
double dipped chocolate covered strawberries
macerated seasonal berries with fresh pound cake and whipped cream
fresh berries sabayon
warm cinnamon raisin bread pudding with whiskey sauce
tiramisu
chocolate decadence
warm chocolate molten cake
sugar free desserts available upon request

may we suggest an additional course to enhance your meal?

sautéed lump meat crab cakes
shrimp cocktail “martini”
caprese salad ~ with homemade roasted garlic fresh mozzarella, red and yellow
tomatoes, basil and a drizzle of balsamic vinegar
intermezzo of champagne, lime or lemon sorbet
carpaccio of beef



dinner selections – hot plated dinner

sautéed chicken breast

please choose one of the following sauces: mushroom cream, picatta, vesuvio, angelo, madeira wine, cacciatore or savory herb

chicken milanese

breaded with panko crumbs and parmesan, pan-fried and served with a light lemon butter sauce

chicken catarina

stuffed with roasted red peppers and mozzarella cheese

chicken oscar

topped with asparagus, lump crab meat and finished with béarnaise sauce

cornish game hen

served with a zesty orange sauce

6 oz filet mignon

served with a three peppercorn sauce

tournedos of beef tenderloin

topped with a boursin cheese crust

8 oz rib eye

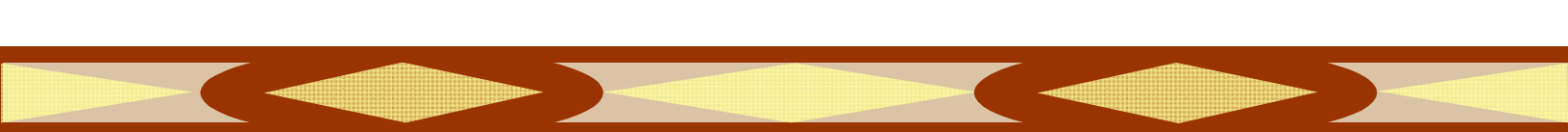
served with our own maitre de butter

roast prime rib of beef, au jus

prime rib served with creamed horseradish

6 oz filet oscar

topped with asparagus, lump crab meat and finished with béarnaise sauce



dinner selections – hot plated dinner

grilled or sautéed salmon
served with a lemon dill sauce

orange roughy francaise
with a light lemon butter

“what a pair!”

please choose two of the following entrees to serve your guests

sautéed chicken breast
please choose one of the following sauces: mushroom cream, picatta, vesuvio,
angelo, madeira wine, cacciatore or savory herb
petite filet mignon
shrimp scampi
5 oz sautéed salmon
with a lemon dill sauce

all plated dinners include:

freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea
assorted rolls and butter
dessert selection

dinner selections – buffet

the grand buffet

salad:

please choose two of the following salads for your guests
additional salads may be purchased

mixed green salad and assorted dressings
chilled pasta salad
marinated vegetable salad
tomato and cucumber salad
cole slaw(your choice of creamy or texas style)
red bliss potato salad

entrée:

please choose three of the following entrees for your guests
additional entrees may be purchased

sautéed chicken breast

please choose one of the following sauces:

mushroom cream, angelo or savory herb
marinated grilled pork chops with brandy sauce
roast loin of pork with natural jus
baked mandarin and ginger glazed ham
shells stuffed with ricotta cheese and topped with marinara sauce
shells stuffed with spinach and ricotta and topped with a light pesto cream
roasted breast of turkey – served with cranberry relish and homemade stuffing
new york steaks served with a wild mushroom demi glace
old fashioned yankee pot roast

vegetable:

please choose two of the following vegetables for your guests
additional vegetables may be purchased

seasonal sautéed vegetable medley
stir fried vegetables
corn o'brien
buttered broccoli
roasted cauliflower
classic green bean casserole



dinner selections – buffet

the grand buffet – continued

starch:

please choose one of the following starches for your guests
additional starches may be purchased

white rice
wild rice pilaf
mashed potatoes
gaaahhhlic mashed potatoes
oven browned potatoes
penne pasta pomodoro

dessert:

assorted sweet table to include the chef's selection of cookies, pastries, pies, cakes
and brownies
sugar free desserts are available upon request

all buffet dinners include:

freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea
assorted rolls and butter

please refer to our enhancements page for additional suggestions for your event

all food and beverage prices are subject to a 20% service charge and a 7.75% nv state tax
santa fe station hotel and casino banquet and catering menus february 2008

dinner selections – buffet

second to none buffet

salad:

please choose three of the following salads for your guests
additional salads may be purchased

seasonal fresh fruit and berries served with our own honey yogurt dip
crunchy garden vegetable tray served with a fine herb dip
traditional caesar salad with herbed croutons
antipasto salad
chilled seafood pasta salad
domestic cheese and cracker display
ceviche salad with bay shrimp, rock scallops tossed with orange and grapefruit
spinach salad with walnuts, pears, bleu cheese, thin red onions – tossed in our
own balsamic vinaigrette
caprese salad with homemade roasted garlic fresh mozzarella, red and yellow
tomatoes, basil and a drizzle of balsamic vinegar

entrée:

please choose four of the following entrees for your guests
additional entrees may be purchased

slow roasted herb mediterranean chicken
sautéed chicken breast

please choose one of the following sauces:

vesuvio, picatta, madeira wine or cacciatore
turkey saltimbocca
pork loin with assorted dried fruits and cabernet cranberry demi glace
pork scaloppini with a lemon caper sauce
rigatoni with shrimp tossed in a roasted garlic cream sauce
penne pasta with chicken, asparagus, mushrooms, artichokes, sun dried tomatoes
and a light lemon basil butter sauce
orange roughy francaise
sautéed salmon with a dill sherry cream sauce
beef tournedos with a three peppercorn sauce
carved flank steak with chimichurri sauce (carver fee)

vegetable:

please choose three of the following vegetables for your guests
additional vegetables may be purchased

glazed belgian carrots
green beans almandine
grilled asparagus
wilted spinach with balsamic vinegar and bacon
nutty brussel sprouts with tarragon vinaigrette
steamed gold and red beets with lime vinaigrette



dinner selections – buffet

second to none buffet – continued

starch:

please choose two of the following starches for your guests
additional starches may be purchased

roasted parsley potatoes
au gratin potatoes
twice baked potatoes
mashed potatoes
gaaahhhlic mashed potatoes
purple potatoes any way you want 'em
penne pasta pomodoro
penne alfredo
wild rice pilaf
white rice

dessert:

assorted sweet table to include the chef's selection of cookies, pastries, pies, cakes
and brownies
sugar free desserts are available upon request

all buffet dinners include:

freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea
assorted rolls and butter

please refer to our enhancements page for additional suggestions for your event



dinner selections – enhancements

carving stations

uniformed chef fee with a 2 hour maximum

boneless pork loin – served with natural jus
(serves 45-55 guests)

beef top round – served with creamed horseradish and au jus
(serves 65-75 guests)

steamship round of beef – served with creamed horseradish and au jus
(serves 150-160 guests)

roasted breast of turkey – served with cranberry relish
(serves 25-35 guests)

whole tom turkey – served with cranberry relish
(serves 45-50 guests)

“drunken” new york strip loin
(serves 45-55 guests)

prime rib of beef au jus – served with creamed horseradish
(serves 45-55 guests)

lechón - whole roasted pig with mang thomas sauce
(serves 75-100 guests)



dinner selections – themed buffets

the backyard barbeque

texas style tangy cole slaw
german mustard potato salad
bbq pork ribs
shredded beef
bbq chicken breasts
gaaahhhlic mashed potatoes
stacy's macaroni and cheese
buttered corn on the cob
warm biscuits and corn bread muffins with honey butter
seasonal melons
calvin's peach cobbler, brown betty, homemade apple pie and chocolate brownies
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea

enhancements:

uniformed chef fee applies

bbq carved round of beef (serves 65-75 guests)
a la mode



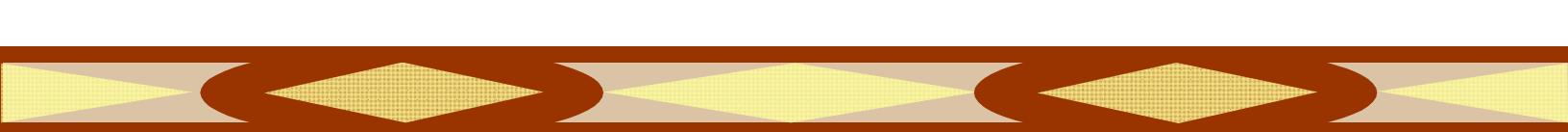
dinner selections – themed buffets

red, white and blue buffet

mixed green salad and assorted dressings
creamy cole slaw
red bliss potato salad
green leaf lettuce
sliced tomatoes
prime rib hamburgers
hebrew national hot dogs
grilled chicken breasts
sauerkraut
gaaahhhlic mashed potatoes
buttered corn on the cob
blueberry pie, cherry pie, apple pie and chocolate brownies
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea

enhancements:

dave's homemade meatloaf
southern fried chicken
johnsonville brauts



dinner selections – themed buffets

santa fe's good fortune

house salad served with asian dressing
asian noodle salad
vegetarian egg rolls
sweet and sour pork

please choose one of the following chicken preparations for your guests:

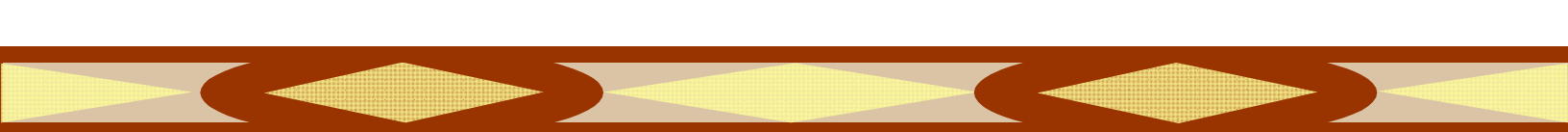
mandarin chicken, cashew chicken or kung pao chicken
beef and broccoli
asian fried rice
white rice
stir fried vegetables
steamed buns

each table is set with crunchy noodles, sweet and sour sauce and spicy mustard

cheesecake, rice pudding and banana cake
almond and fortune cookies
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea

enhancements:

garlic shrimp
kung pao shrimp
chinese barbeque spareribs



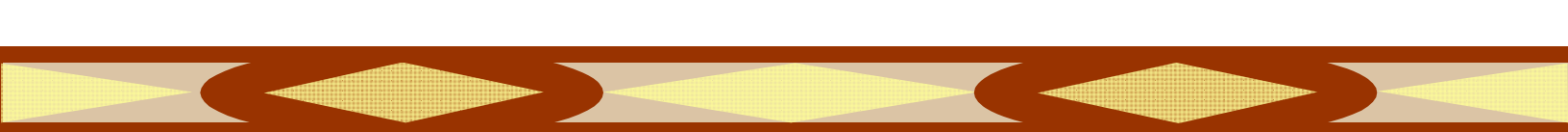
dinner selections – themed buffets

¡viva santa fe!

black bean, jicama and roasted corn salad
taco and fajita station including the following items:
 crunchy and soft tortillas
 fresh lettuce, tomatoes and onions
 grilled peppers and onions
 sour cream
 home made guacamole
 shredded cheeses
 cilantro
 ground beef
 fajita steak
 fajita chicken
 refried beans
 spanish rice
chipotle and yellow corn tortilla chips
 assorted salsas
 churros, flan and arroz con leche
freshly brewed coffee and decaffeinated coffee
 assortment of harney & son's fine hot teas
 harney & son's classic iced tea

enhancements:

 shrimp fajitas
 orange roughy veracruz
 carnitas with corn tortillas



dinner selections – themed buffets

venice in vegas

mixed green salad and assorted dressings
vegetarian rotelli pesto pasta salad
traditional caesar salad with herbed croutons
tri color fusilli with chicken, goat cheese, sun – dried tomatoes velouté
penne pasta
ravioli al forno
marinara sauce
pesto cream
alfredo sauce
italian sausage, peppers and onions
meatballs
sautéed chicken breast

please choose one of the following sauces to accompany your chicken:

picatta, cacciatore or parmesan
seasonal sautéed vegetable medley
risotto style rice
gaaahhhlic bread, grissini and focaccia
tiramisu, cannolis, éclairs and cream puffs
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea

enhancements:

antipasto platter ~ small (serves 50) \$425.00 ~ large (serves 100)
linguine with clams
shrimp scampi



dinner selections – themed buffets

island cuisine

mixed green salad and assorted dressings
asian noodle salad
seasonal fruit salad tossed with toasted coconut and mango juice
lomi lomi
lumpia
chicken adobo
beef kabobs with ginger soy, green onions and sesame oil
please choose one of the following items:
baked ham with pineapple glaze, sweet and sour pork or hot and sour ribs
carrot and squash soufflé
white rice
asian fried rice
banana cake, chocolate mousse cake and key lime cheesecake
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea

enhancements:
lechón - whole roasted pig ~ serves 75-100 guests (carver fee)
shanghai lumpia



dinner selections – themed buffets

santa fe's down home cookin'

southern salad tossed in a citrus dressing with spicy candied pecans, diced
tomatoes and cucumbers and roasted corn
black eyed pea salad
shrimp and andouille gumbo
fried catfish
southern fried chicken
hush puppies
buttermilk biscuits
red beans
étouffée and white rice
collard greens
succotash
dirty rice

white chocolate and praline bread pudding, southern pecan pie and cheesecake
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
harney & son's classic iced tea



breaks – a la carte

oversized fresh baked cookies (per dozen)

assorted pastries (per dozen)

double layer double rich chocolate brownies (per dozen)

assorted individual bags of chips (per dozen)

individual bags of plain, cheddar and caramel popcorn (per dozen)

whole fresh fruit (each)

chipotle and yellow corn chips with assorted salsas (per 25 guests)

selection of mixed nuts (per 25 guests)

quaker granola bars or nutrigrain bars (per dozen)

assorted candy bars (per dozen)

assorted new york style bagels served with an array of cream cheeses
**step it up a notch with a display of smoked salmon, sliced bermuda
onions, capers, tomatoes and cucumbers**

warm fresh baked cinnamon rolls

selection of flavored dannon brand yogurts

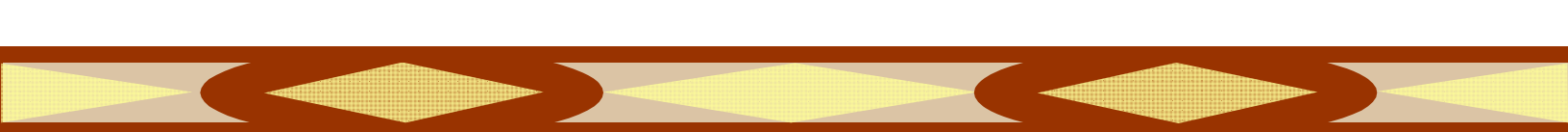
the following items are available by the dozen

assorted giant muffins

assorted danish

assorted fresh doughnuts

assorted fresh fruit



breaks – beverage

freshly brewed coffee and decaffeinated coffee (per gallon)

assortment of harney & son's fine hot teas (per gallon)

harney & son's classic or flavored iced tea (per gallon)

lemonade or fruit punch (per gallon)

station casinos bottled water (each)

perrier sparkling water (each)

assorted individual naked juices (each)

assorted pepsi brand soft drinks (each)

breaks – specialty

the ice cream parlor

vanilla and chocolate ice cream
chocolate, strawberry and caramel sauce
assorted candy toppings and jimmies
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
assorted pepsi brand soft drinks and station casinos bottled water

a spot o' tea

miniature scones
assorted tea sandwiches
assorted miniature fruit tarts
assorted miniature pastries
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
assorted pepsi brand soft drinks and station casinos bottled water

take me out to the ball game

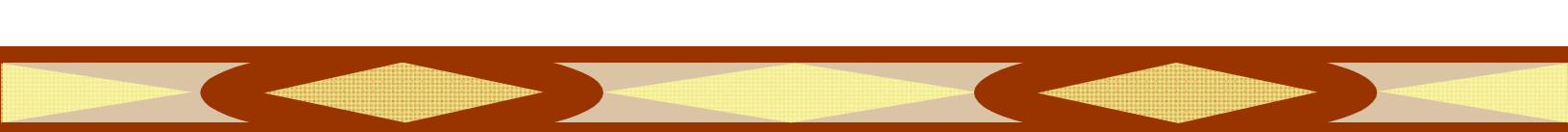
hot pretzels with spicy and yellow mustard
assorted individual bags of vegas brand chips
peanuts
please choose one of the following:
petite all beef franks wrapped in puff pastry or miniature corn dogs
assorted pepsi brand soft drinks and station casinos bottled water

enhancements:

imported beers
domestic beers
microbrew

movie night

individual bags of plain, cheddar and caramel popcorn
assorted candies and candy bars
assorted pepsi brand soft drinks and station casinos bottled water



breaks – specialty

health nut

whole fresh fruit
quaker granola bars
nutrigrain bars
selection of flavored yogurts
assorted individual naked juices
station casinos bottled water

the cookie jar

oversized fresh baked cookies
double layer double rich chocolate brownies
assorted candy bars
freshly brewed coffee and decaffeinated coffee
assortment of harney & son's fine hot teas
assorted pepsi brand soft drinks and station casinos bottled water
½ pints of whole and chocolate milk

south of the border

chipotle and yellow corn tortilla chips served with assorted salsas
churros

please choose one of the following:

miniature burritos, jalapeno poppers or miniature taquitos
assorted pepsi brand soft drinks and station casinos bottled water

enhancements:

virgin margaritas
margaritas



reception selections – cold (per piece)

smoked salmon on potato cakes

smoked salmon pinwheels

jumbo shrimp cocktail served on crushed ice

shrimp on toast points with dijon aioli

assorted sushi

medallions of lobster on toast points served with balsamic vinaigrette

salami coronets with boursin cheese

stuffed endive with bleu cheese and walnuts

fresh fruit kabobs with chocolate sauce

deviled eggs a la rousse

selection of seasonal melons wrapped in proscutto

chef's selection of canapés

petite baby potatoes with crème fraîche



reception selections – hot (per piece)

mushroom caps with italian sausage and marinara

selection of petite pizzas

selection of petite quiche

bacon wrapped scallops

petite beef wellington

spanikopita

artichoke bottoms stuffed with crab louie

petite beef franks wrapped in puff pastry

miniature barbeque spare ribs

andouille sausage and shrimp skewers

blackened pork tenderloin with caramelized onions and chives

cordon bleu poppers

jalapeno poppers

filet mignon with dijon cream served on toast points

meatballs served with madeira mushroom sauce

buffalo style chicken wings served with bleu cheese dressing

egg rolls served with spicy mustard and sweet and sour sauce

pot stickers served with wasabi soy dipping sauce

chicken skewers

beef skewers

please choose one of the following sauces to accompany the skewers:

sweet chili, peanut, teriyaki or honey sesame

petite crab cakes

shrimp dijonaise



reception selections – displays

open faced finger sandwiches

small (serves 50)

large (serves 100)

selection of petite pastries

small (serves 50)

large (serves 100)

seasonal fresh fruit and berries

served with your choice of our own honey yogurt dip or chocolate sauce

small (serves 50)

large (serves 100)

caprese salad

small (serves 50)

large (serves 100)

crunchy garden vegetable tray served with a fine herb dip

small (serves 50)

large (serves 100)

imported and domestic cheese display

small (serves 50)

large (serves 100)

antipasto platter

small (serves 50)

large (serves 100)

bruschetta platter

small (serves 50)

large (serves 100)

baked brie en croûte with pears, apples and french bread

per wheel (serves 10-12)

reception selections – cuisine stations

classic spuds

yukon gold mashed potatoes
applewood bacon, shredded cheddar cheese,
chives and sour cream

southern spuds

buttermilk and black pepper mashed potatoes
southern fried chicken

the lucky catch

roasted garlic mashed potatoes
sweet corn and lobster

mashed potato martinis

uniformed chef fee applies
(choice of three options)

south of the border spuds

chipotle mashed potatoes
shredded pork, green onions and pepper jack
cheese

taste of asia

wasabi mashed potatoes
kung pao shrimp and crispy noodles

little italy

parmesan mashed potatoes
kalamata olive and tomato relish and garlic
basil oil

exhibition bistro station

uniformed chef fee applies

ravioli al forno and penne pasta
broccoli, mushrooms, onions, chicken, bay shrimp, artichoke hearts, diced italian
sausage, parmesan cheese, diced tomatoes, black olives and garlic
sauces: pesto, marinara and alfredo

fajita flare

uniformed chef fee applies

soft tortillas
grilled peppers and onions
sour cream and homemade guacamole
shredded cheese
cilantro
fajita chicken
fajita steak

all's well that end's well

chocolate and vanilla ice cream
chocolate, caramel and strawberry sauce
assorted toppings
selection of fresh baked cookies and brownies
selection of pies and cakes
selection of assorted petit fours

add a bananas foster exhibition!!

uniformed chef fee applies