



Hosting your event at our prestigious hotel affords you a vast array of many amenities and exceptional guest service.

Tantalize your guests with culinary genius tailored to celebrate the feel and look of your event.

Whether you desire an intimate or elaborate function, we will graciously cater to your every wish!

The Santa Fe Station has culinary artisans who prepare the sumptuous hors d'oeuvres, entrées and desserts for your event. You can choose from any of our exquisitely crafted menus, or we will customize a lavish menu masterfully for you.

Our professional team of planners will create any ambience you desire, whether you're having an informal gathering or an opulent celebration. Our team will assist you from start to finish creating your event an affair to remember.

## **Making your vision a reality.**

Santa Fe gives unparalleled attention to every type of gathering, from weddings and meetings to family reunions and conventions.

There is no event too big or small.

Our Catering Professionals can provide you with more details in creating your event.

all food and beverage prices are subject to a 20% service charge and a 8.10% nv state tax  
santa fe station hotel and casino  
banquet and catering menus february 2010

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

## light breakfast selections

### **the rancho continental**

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

### **the santa fe continental**

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

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## breakfast buffets

### the centennial

hot baked breads, danish and muffins  
seasonal fresh fruit and berries  
selection of 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 & orange juices  
served with a selection of flavored butters,  
marmalade and fruit preserves

### the durango

hot baked breads, danish and muffins  
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  
served with warm maple syrup, an assortment of flavored butters,  
cream cheeses, marmalade and fruit preserves

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

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## platèd breakfast sèlèctions

### thè onè and onlè

\*scramblèd èggs

**plèasè choosè onè of thè following itèms:**

grillèd breakfast ham stèak, applèwood smokèd bacon, \*maplè sausage or

\*chickèn and applè sausage

santa fè potatoès

frèsh fruit garnish

hot bakèd brèads, danish and muffins

sèrvèd with a sèlèction of flavorèd butters,

marmaladè and fruit prèservès sèt on èach tablè

frèshlè brèwèd coffèè and dècaffèinatèd coffèè

assortmènt of harnèg & son's finè tèas

chillèd grapèfruit, cranbèrrè, tomato & orangè juicèès

### stèak n'èggs

\*scramblèd èggs

\*6 oz sizzling iron stèak

santa fè potatoès

frèsh fruit garnish

hot bakèd brèads, danish and muffins

sèrvèd with a sèlèction of flavorèd butters,

marmaladè and fruit prèservès sèt on èach tablè

frèshlè brèwèd coffèè and dècaffèinatèd coffèè

assortmènt of harnèg & son's finè tèas

chillèd grapèfruit, cranbèrrè, tomato & orangè juicèès

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plated breakfast selections

**\*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  
hot 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 & orange juices

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## brunch

### it's show time!

#### the early show

hot hot baked breads, sweet danish and muffins  
served with a selection of flavored butters,  
marmalade and fruit preserves  
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

field greens and assorted dressings  
\*chilled pasta salad  
ambrosia salad  
\*sautéed chicken breast

#### choice of one saucez to accompany your chicken:

mushroom, marsala, picatta, vesuvio, angelo, madaira wine, caeciatorz or savory herb

pennz pasta primavera  
seasonal sautéed vegetable medley  
sweet table to include cookies, pastries, pies, cakes and brownies

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

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## brunch

### the best of times

minimum of 50 guests

#### breakfast time

hot baked breads, sweet danish and muffins  
served with selection of flavored butters,  
marmalade and fruit preserves  
new york style bagels served with cream cheese  
\*smoked salmon, sliced bermuda onions, capers,  
tomatoes and cucumbers  
seasonal fresh fruit and berries  
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

\*exhibition omelet station and eggs to order

#### lunch time

field greens and assorted dressings  
domestic cheese display  
\*chilled seafood pasta salad  
red bliss potato salad  
\*sautéed chicken breast

#### **choice of the following sauces to accompany your chicken:**

mushroom, marsala, picatta, vesuvio, angelo, madira wine, cacciatore or savory herb

\*orange roughy fraiseise

wild rice pilaf

seasonal sautéed vegetable medley

sweet table of pastries, pies, cakes, brownies and petit fours

freshly brewed coffee and decaffeinated coffee

assortment of harney & son's fine teas

chilled grapefruit, cranberry, tomato & orange juices

#### personalized chef

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**breakfast and brunch— enhancements**

### **exhibition stations**

personalized chef with a 2 hour maximum:

omelet station

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

pancake and waffle station  
served with warm maple syrup

crepe station  
with an assortment of fillings

assorted fresh baked quiches

### **carving stations**

personalized chef 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)

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## breakfast and brunch – enhancements

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 (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 yogurts

corned beef hash

steel cut oats, cream of wheat or southern grits

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

freshly baked danish

hot fresh doughnuts

seasonal fresh whole fruit

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## box lunches

### **\*chicken caesar wrap**

individual bag of chips

individually wrapped otis spunkmeyer cookie

whole fruit

#### **choice of the following:**

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

#### **choice of the following:**

red bliss potato salad or texas style cole slaw

### **shaved dzli roast beef with provolone on a kaiser roll**

individual bag of chips

individually wrapped otis spunkmeyer cookie

whole fruit

#### **choice of the following:**

red bliss potato salad or texas style cole slaw

## **box lunches – enhancements**

assorted soft drinks and bottled water (each)

assorted candy bars (each)

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## 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, with assorted dressings

#### the classic cobb

crisp chopped romaine and mesclun mix with diced grilled \*chicken, chopped hard boiled \*eggs, applewood smoked bacon, avocado, tomatoes and blue 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 herbbed croutons, tossed in a traditional caesar dressing

step it up a notch with a julienne roasted \*chicken

or

\*grilled shrimp

#### 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

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## platèd lunch

### “you’re on a roll”

the following sandwichs are served on a croissant  
and accompanied by a kosher dill picklè spear  
with choicè of a pasta salad, tèxas stylè colè slaw,  
rèd bliss potato salad or frèsh fruit cup

### \*turkèy and provolonè

cranbèrry \*mayonnaisè, alfalfa sprouts tomato,  
avocado, bacon and provolonè chèssè

### classic ham and swiss

nèd wè say morè?

### \*shrimp and crab louis – louis

sèrvèd open facèd on toastèd sour dough with tillamook chèddar

### all platèd lunchès includè:

frèshly brèwèd coffèe and dècaffèinatèd coffèe  
assortment of harnèy & son’s finè hot tèas  
harnèy & son’s classic icèd tèa  
dèssèrt sèlèction

### dèssèrt sèlèctions – plèasè choosè onè

nèw york stylè chèssècakè with sèasonal bèrris  
carrot cakè with caramèl saucè  
chocolatè dècadèncè

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## hot plated lunch

choice of the following to accompany your lunch entrée:

### salad:

field garden greens and assorted dressings  
organic mesclun mix with zesty vinaigrette

\*traditional caesar salad with herbéd croutons  
spinach salad with walnuts, pears, bleu cheese,  
thin red onions, tossed in our own balsamic vinaigrette

### starch:

white rice  
wild rice pilaf  
mashed potatoes  
garlic mashed potatoes  
roasted parsley potatoes  
au gratin potatoes  
penne pasta pomodoro

### vegetable:

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

### dessert:

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

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## hot plated lunch

### **\*penné pasta with sautéed chicken**

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

### **\*classic creamy fettuccini alfredo**

with grilled chicken breast

### **pasta primavera**

fresh seasonal vegetables sautéed in a light cream sauce

### **\*traditional 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

### **\*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

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## Buffet lunch

### the supreme buffet

#### salad:

please choose two of the following salads for your guests

field greens 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

\*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

seasonal sautéed vegetable medley

stir fried vegetables

corn o'brien

buttered broccoli

roasted cauliflower

classic green bean casserole

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the supreme buffet- continued

**starch:**

please choose one of the following starches for your guests

white rice  
wild rice pilaf  
mashed potatoes  
garlic mashed potatoes  
oven browned potatoes  
penné pasta pomodoro

**dessert:**

assorted sweet table 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

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## the paramount buffet

### salad:

please choose three of the following salads for your guests

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 herbéd croutons

antipasto salad

\*chilled seafood pasta salad

ceviche salad with \*bag shrimp, \*rock scallops tossed with orange and grapefruit

spinach salad with walnuts, pears, blue cheese, thin red onions – tossed in our own balsamic vinaigrette

### entrées:

please choose four of the following entrées for your guests

\*slow roasted herb mediterranean chicken

\*sautéed chicken breast

**please choose one of the following sauces:**

vesuvio, picatta, madzira 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 fraisee

\*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

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

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## the paramount buffet – continued

### starch:

please choose two of the following starches for your guests

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

### dessert:

sweet table to 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

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## themed buffets

### backyard barbecue

texas style tangy cole slaw  
\*shredded beef  
\*slow roasted bbq chicken  
garlic mashed potatoes  
creamy macaroni and cheese  
buttered corn on the cob  
warm biscuits and corn bread muffins with honey butter  
seasonal melons  
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:

personalized chef carver fee applies

\*bbq carved round of beef (serves 65-75 guests)

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the happy wok

asian noodle salad  
vegetarian egg rolls

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

\*mandarin chicken, \*cashew chicken or \*kung pao chicken

\*beef and broccoli

white rice

stir fried vegetables

steamed buns

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

and spicy mustard

chrysanthemum, almond cookies & fortune cookies

freshly brewed coffee and decaffeinated coffee

assortment of harney & son's fine hot teas

harney & son's classic iced tea

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## Let's salsa!

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  
homemade guacamole  
shredded cheeses  
cilantro  
\*ground beef  
\*fajita chicken  
refried beans  
spanish rice  
yellow corn tortilla chips  
assorted salsas  
churros

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

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tastę of vęnieę

\*traditional caęsar salad with herbęd croutons

pennę pasta

plęasz choosę onę of thę following saucęs to accompany your pasta:

marinara saucę

alfredo saucę

\*italian sausagę, pęppers and onions

\*meatballs

\*sautęęd chieķęn bręast

plęasz choosę onę of thę following saucęs to accompany your chieķęn:

picatta, caęciatorę or parmęsan

szasonal sautęęd vęęetablę mędlęę

risotto stylę rieę

hot garlie and focaccia bręad

tiramisu, \*cannolis, & ćelairs,

fręshly bręwęd coffęę and dęcaffęinatęd coffęę

assortmęnt of hamęę & son's finę hot tęas

hamęę & son's classic icęd tęa

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## spuds, salads and soup

soup du jour  
field greens, seasonal salad toppings & assorted dressings  
\*traditional caesar salad with herbéd croutons  
bakéd potatoés  
sour cream  
frésh whippéd butter  
bacon bits  
shreddéd chéésés  
chéésé sauce  
chili  
broccoli  
\*scallions  
frésh salsa

chéésécaké, chocolaté browniés & an assortment of cookiés

fréshly bréwéd cofféé and décafféinatéd cofféé  
assortmént of harnéy & son's finé hot téas  
harnéy & son's classic icéd téa

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picnic in the park

\$21.00

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  
fresh gourmet breads and rolls

chocolate cake & brownies

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

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## It's all business

tangy cole slaw  
field greens and assorted dressings

chef's selection of assorted sandwiches and wraps  
individual bags of chips  
fresh fruit bowl

assorted sweet table 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

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## hot plated dinner

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

### salad or soup:

iceberg wedge with bleu cheese  
field greens 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 herbéd 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  
garlic mashed potatoes  
oven browned potatoes  
twice baked potatoes  
roasted parsley potatoes  
au gratin potatoes  
purple potatoes served any way you want 'em  
penné pasta pomodoro

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## 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  
fresh berries sabayon  
warm cinnamon raisin bread pudding with whiskey sauce  
tiramisu  
chocolate decadence

sugar free desserts available upon request

may we suggest an additional course to enhance  
your meal? Prices are per person

\*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

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## hot plated dinner

### **\*sautéed chicken breast**

please choose one of the following sauces:  
mushroom cream, picatta, vesuvio, angelo,  
madzira wine, cacciatoro 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 \*bearnaise sauce

### **\*cornish game hen**

smothered with a zesty orange sauce

### **\*6 oz filet mignon**

drizzled 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

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hot plated dinner

**6 oz filet oscar**

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

**\*grilled or sautéed salmon**  
served with a lemon dill sauce

**\*orange roughy française**  
with a light lemon butter

**add on~~“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,  
madzira 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

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## buffet dinners

### pure indulgence

#### salad:

please choose two of the following salads for your guests

field greens 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

#### entree:

please choose three of the following entrees for your guests

\*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

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

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## pure indulgence – continued

### starch:

please choose one of the following starches for your guests

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

### dessert:

sweet table to include a 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

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## buffet dinner

### a bit of luxury

#### salad:

please choose three of the following salads for your guests

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 herbéd 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, blue 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

#### entrées:

please choose four of the following entrées for your guests

\*slow roasted herb mediterranean chicken

\*sautéed chicken breast

#### please choose one of the following sauces:

vesuvio, picatta, madzira 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

penné pasta with \*chicken, asparagus, mushrooms, artichokes, sun dried tomatoes

and a light lemon basil butter sauce

\*orange roughly fraise

\*sautéed salmon with a dill sherry cream sauce

\*beef tournedos with a three peppercorn sauce

\*carved flank steak with chimichurri sauce (carver fee) \$75.00

#### vegetable:

please choose three of the following vegetables for your guests

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

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## a bit of luxury – continued

### starch:

please choose two of the following starches for your guests

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

### dessert:

sweet table to include a 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

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## dinner enhancements

### carving stations

personalized chef with a 2 hour maximum: (carver fee)

\*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 mango thomas sauce  
(serves 75-100 guests)

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## themed buffets

### Summertime BBQ

texas style tangy cole slaw  
german mustard potato salad  
\*bbq pork ribs  
\*shredded beef  
\*bbq chicken breasts  
garlic mashed potatoes  
creamy macaroni and cheese  
buttered corn on the cob  
warm biscuits and corn bread muffins with honey butter  
seasonal fruit

warm 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:

personalized chef fee applies: carver fee  
\*bbq carved round of beef (serves 65-75 guests)

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## Asian Delight

fresh field greens 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  
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 barbecue spareribs

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## festival Of savors!

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 cheddar  
cilantro  
\*ground beef  
\*fajita steak  
\*fajita chicken  
refried beans  
spanish rice  
corn tortilla chips  
assorted salsas  
churros, & flan  
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 veraacruz  
\*carnitas with corn tortillas

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## themed buffets

### A Taste of Italy

Fresh field greens and assorted dressings  
vegetarian rotelli pesto pasta salad  
traditional caesar salad with herbéd croutons  
tri color fusilli with chicken, goat cheese, sun – dried tomatoes vèlouté  
ravioli al forno

penne pasta with marinara sauce, pesto cream, & Alfredo sauce on the side

\*italian sausage, peppers and onions  
meatballs

\*sautéed chicken breast

**choice of sauce to accompany your chicken:**

picatta, cacciatore or parmesan

seasonal sautéed vegetable medley  
risotto style rice  
garlic 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)

large (serves 100)

linguine with \*clams

\*shrimp scampi

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## themed buffets

### Island Paradise

fresh field greens 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

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

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**breaks – a la carte**

**the following items are available by the dozen**

oversized fresh baked cookies

assorted pastries  
double layer double rich chocolate brownies

assorted individual bags of chips  
individual bags of plain, cheddar and caramel popcorn  
quaker granola bars or nutigrain bars

assorted candy bars

whole fresh fruit

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

selection of mixed nuts (per 25 guests)

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 (small platter)**

warm fresh baked cinnamon rolls

selection of flavored dannon brand yogurts

**the following items are available by the dozen**

giant muffins

sweet hot danish

hot fresh doughnuts

seasonal diced fresh fruit

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## breaks – beverage

the following items are available by the gallon

freshly brewed coffee and decaffeinated coffee

assortment of harney & son's fine hot teas

harney & son's classic iced tea

lemonade or fruit punch

station casinos bottled water (each)

perrier sparkling water (each)

assorted pepsi brand soft drinks (each)

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## breaks – specialty

### 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 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 beer  
domestic beer

### 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

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## breaks – specialty

### health nut

whole fresh fruit  
quaker granola bars  
nutrigrain bars  
selection of flavored yogurts  
fresh squeezed orange juice  
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  
whole or chocolate milk

### south of the border

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

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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 prosciutto

chef's selection of canapés

petite baby potatoes with crème fraîche

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## reception selections – hot (per pizza)

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 louis

petite beef franks wrapped in puff pastry

\*miniature barbecue 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 madgira 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

\*petite crab cakes

\*shrimp dijonnaise

\*chicken skewers

\*beef skewers

### **your choice of sauce to accompany the skewers:**

sweet chili, peanut, teriyaki or honey sesame

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## 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 brick en croûte with pears, apples and french bread

per wheel (serves 10-12)

all food and beverage prices are subject to a 20% service charge and a 8.10% nv state tax  
santa fe station hotel and casino

banquet and catering menus february 2010

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

## cuisinè stations

### mashed potato martinis

personalized chef fèè (choice of two options)

#### classic spuds

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

#### south of the border spuds

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

#### southern spuds

butter milk and black pepper mashed potatoes  
\*southern fried chicken

#### little Italy

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

## exhibition bistro station

personalized chef fèè  
ravioli al forno and penne pasta  
broccoli, mushrooms, onions, \*chicken, artichoke hearts, diced italian sausage,  
parmesan cheese, diced tomatoes, black olives and garlic  
sauces: pesto, marinara and alfredo

## fajita flare

personalized chef fèè  
soft tortillas  
grilled peppers and onions  
sour cream and homemade guacamole  
shredded cheese  
cilantro  
\*fajita chicken  
\*fajita steak

## old fashioned ice cream parlour

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

### add a bananas foster exhibition!!

personalized chef fèè

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