



GRAND

BANQUET MENU

APPETIZERS | ENTRÉES | DESSERTS
BEVERAGES | WINE LIST





GSR banquet

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GSR banquet **PACKAGES**

Executive Meeting Break Package

The Meeting Package Includes:

Continental Breakfast, Mid-Morning & Mid-Afternoon Break

The Executive Continental Break

All Natural Orange Juice
Seasonal Fresh Melons, Hawaiian Pineapple
and Strawberries,
House-made Assorted Miniature Fruit Danish,
Blueberry, Banana Nut and Bran Muffins,
French Croissants,
Bakery Fresh Bagels, Cream Cheese
Sweet Cream Butter, Assorted Jellies and Jams
Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee
Assorted Herbal Teas

Pricing for Individual Break

\$14.25 / Guest

The Executive Mid-Morning Break

Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee, Assorted Herbal Teas
Assorted Soft Drinks & Bottled Waters
Assorted Donut Pops
House Made Granola Bars

Pricing for Individual Break

\$8.25 / Guest

Savory 1

Hummus, Tzatziki Grilled Pita Bread,
Dungeness Crab & Artichoke Pie,
Sourdough Crostini,
Philly-Style Warm Pretzels, Beer Cheese,
Gluten Free Mini Grain Salad Cups,
Bulgur Wheat, Grape Tomatoes, Feta Cheese,
Shallots, Red Wine Vinegar, Olive Oil,
Salt and Pepper, Parsley and Mint

Pricing for Individual Break

\$9.25 / Guest

Savory 2

Warm Tortilla Chips, Sierra Nevada Nacho Cheese
Sauce, Salsa, Guacamole,
Green Tomato Gazpacho Shooters

Pricing for Individual Break

\$7.50 / Guest

Sweet 1

Carmel Popcorn, Mini Cupcakes
Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee
Assorted Herbal Teas, Assorted Soft Drinks,
Bottled Waters

Pricing for Individual Break

\$7.25 / Guest

Sweet 2

Fresh Blueberry Scones, Lemon Curd,
Rocky Road Brownies and Blondies

Pricing for Individual Break

\$7.25 / Guest

Healthy Sweet 3

Apple Butter Rings,
Dried Cranberries, Chocolate Kisses, Pecans,
Mixed Berry Parfait, Vanilla Yogurt

Pricing for Individual Break

\$7.75 / Guest

(Soft drinks are based on 1.5 bottles per guest at each break)

\$22.00 / Guest – Complete Package

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GSR banquet PACKAGES

Executive Meeting with Luncheon Package

The Meeting Package Includes:

Continental Breakfast, Mid-Morning Break, Lunch & Mid-Afternoon Break

The Executive Continental Break

All Natural Orange Juice
Seasonal Fresh Melons, Hawaiian Pineapple
and Strawberries,
House-made Assorted Miniature Fruit Danish,
Blueberry, Banana Nut, Bran Muffins,
French Croissants, Bakery Fresh Bagels,
Cream Cheese, Sweet Cream Butter,
Assorted Jellies and Jams
Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee
Assorted Herbal Teas

Pricing for Individual Break

\$12.50 / Guest

The Executive Mid-Morning Break

Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee, Assorted Herbal Teas
Assorted Soft Drinks & Bottled Waters

Pricing for Individual Break

\$7.00 / Guest

Buffet Luncheon Selections

Antipasto

Tropical Fruit Salad, Lime Honey Yogurt Sauce
Sundried Tomato, Italian Cured Meats Penne Pasta Salad
Chef's Selection of Artisan Sandwiches
Mesquite Roasted Turkey with Havarti, Cracked Wheat Bread
Danish Ham & Swiss Cheese, Marble Rye Bread
Roasted Vegetables, Whole Wheat Bread
Crisp Romaine Lettuce, Sliced Plum Tomatoes,
Bread and Butter Pickles, Mustard & Mayonnaise
Hope's Chocolate Chip and Peanut Butter Cookies
Iced Sweet Tea, Lemonade

Pricing for Individual Break

\$24.50 / Guest

Acapulco

Mexican Caesar, Chipotle Dressing, Sundried Tomatoes,
Herb Croutons, Manchego Cheese
Lime Garlic Soy Marinated Chicken, Beef Fajitas
Refried Beans, Spanish Rice
Served with Shredded Iceberg Lettuce, Fresh Diced Tomatoes,
Chopped Onions, Grated Jack Cheese, Guacamole,
Sour Cream, Pico de Gallo, Flour Tortillas
Tres Leche Cake, Mexican Flan
Mexican Iced Lemonade, Iced Tea

Pricing for Individual Break

\$26.50 / Guest

The Executive PM Break

Assorted Mini Sandwiches
Cake Pops
Lettuce Cups

Pricing for Individual Break

\$8.50 / Guest

Sweet Option

Cranberry White Chocolate Squares
Strawberry , Melon, Grape Skewers
Carmel Popcorn Bag

Pricing for Individual Break

\$7.50 / Guest

(Soft drinks are based on 1.5 bottles per guest at each break)

\$42.25 / Guest – Complete Package



GSR banquet **BREAKFAST**

GSR Continental Breakfast Menus *All Continentals replenished for one hour*

GSR #1

All Natural Orange Juice
Apple and Cherry Fruit Turnovers
House-made Assorted Miniature Fruit Danish
Blueberry, Banana Nut and Bran Muffins
French Croissants, Bakery Fresh Bagels,
Cream Cheese, Sweet Cream Butter
Assorted Jellies and Jams
Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee
Assorted Herbal Teas

\$11.25 / Guest

GSR #2

All Natural Orange Juice
Seasonal Fresh Melons & Hawaiian Pineapple
House-made Assorted Miniature Fruit Danish
Blueberry, Banana Nut, Bran Muffins
French Croissants, Bakery Fresh Bagels
Cream Cheese, Sweet Cream Butter
Assorted Jellies and Jams
Freshly Brewed 100% Colombian Coffee
Decaffeinated Coffee
Assorted Herbal Teas

\$14.00 / Guest

GSR #3

All Natural Orange Juice
Seasonal Fresh Melons
Hawaiian Pineapple and Strawberries
Individual Assorted Fruit and Vanilla Yogurt
Assorted Dry Cereals, 2% Milk, Skim Milk
Date Nut Bread, Lemon Poppy Seed Bread
Banana Nut Bread, Cinnamon Rolls,
GSR Sticky Buns, Bakery Fresh Bagels,
Cream Cheese, Sweet Cream Butter,
Assorted Jellies and Jams
Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee, Assorted Herbal Teas

\$18.00 / Guest

GSR #4

All Natural Juice
Mixed Berries, Local Honey
Steel Cut Oatmeal, Pecans, Raisins,
Coffee Strudel Cake
French Croissants,
Assorted Danish
Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee
Assorted Herbal Teas

\$15.00 / Guest

Enhancement to the GSR Continental Breakfast

Traditional Breakfast Burrito with Fresh Salsa	\$5.00 / Each
Egg, Ham, Cheddar Biscuit	\$5.00 / Each
Rasher of Applewood Smoked Bacon	\$4.25 / Guest
Country Breakfast Link Sausage	\$4.25 / Guest
Farm Fresh Scrambled Eggs	\$4.25 / Guest
GSR Breakfast Potatoes	\$3.25 / Guest
Assorted Fruit Flavored Yogurts	\$4.25 / Each
Assorted Dry Cereals, 2% Milk, Skim Milk	\$3.75 / Each

Eye-Opener Bar

Our Mixologist creates Fresh
Specialty Non-Alcohol Beverages
\$6.50 / Guest

GSR Seasonal Smoothie Bar

Fresh Fruit, Orange Juice, Yogurt Smoothies
Prepared Fresh
\$6.50 / Guest





GSR banquet **BREAKFAST**

Served Selections

All Breakfast selections are served with the following:

All Natural Orange Juice, House-made Fruit Danish,
Assorted Muffins, French Croissants Family Style, Coffee Cake
Sweet Cream Butter, Assorted Jellies and Jams
Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee, Herbal Tea

Eggs and Sausage

Farm Fresh Scrambled Eggs, Broiled Tomato
Country Breakfast Sausage, GSR Breakfast Potatoes
\$18.00 / Guest

Classic Benedict

Eggs Benedict
Broiled Tomato, GSR Breakfast Potatoes
\$19.75 / Guest

Maui Sunrise

Hawaiian Plate Breakfast, Farm Fresh Scrambled Eggs,
Griddled Spam, Garlic Rice, Grilled Pineapple
\$18.75 / Guest

Eggs and Bacon

Farm Fresh Scrambled Eggs, Broiled Tomato
Applewood Smoked Bacon, GSR Breakfast Potatoes
\$18.50 / Guest

French Toast GSR

Cinnamon Swirl Thick Cut French Toast
Vermont Maple Syrup, Toasted Almonds, Applewood
Smoked Bacon
\$18.50 / Guest

Healthy

Fresh Seasonal Fruit Yogurt Parfait,
Steel Cut Irish Oatmeal, 2% Milk, Butter
Dried Cranberries, Brown Sugar, Gluten Free Muffins
\$18.00 / Guest

Paris Breakfast

Farm Fresh Scrambled Egg, Ham and Gruyere Cheese
Croissant, Fresh Seasonal Melon, Broiled Tomato
\$18.00 / Guest

Ham and Eggs

Farm Fresh Scrambled Eggs, Grilled Pineapple
Cure 81 Ham, GSR Breakfast Potatoes
\$19.50 / Guest

Steak and Eggs

Farm Fresh Scrambled Eggs, 6 oz New York Steak
Oven Dried Herb Tomato, GSR Breakfast Potatoes
\$23.50 / Guest

Mexican Breakfast

Classic Breakfast Burrito, Scrambled Eggs, Salsa, Mexican
Cotija Cheese, Sausage, GSR Potatoes
\$19.00 / Guest

(Minimum guaranteed 25 guests or client to pay the difference) Maximum one hour service time on Breakfast Buffet

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GSR banquet **BREAKFAST BUFFET**

GSR Breakfast Buffet

All Natural Orange Juice, Cranberry Juice,
and All Natural Grapefruit Juice,
Fresh Seasonal Melons, Hawaiian Pineapple and Strawberries
Fresh Seasonal Berries, Brown Sugar and Cream
Farm Fresh Scrambled Eggs
Chives and Cheddar Cheese
Applewood Smoked Bacon
Biscuits, Sausage Gravy
GSR Breakfast Potatoes
Fruit and Vanilla Yogurt
Assorted Miniature Breakfast Pastries
Fruit Filled Danish, Cinnamon Rolls, Sticky Buns
Apple and Cherry Turnovers, Assorted Muffins,
French Croissants
Bakery Fresh Bagels, Cream Cheese
Sweet Cream Butter, Assorted Jellies and Jams
Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee
Herbal Tea & Milk

\$26.50 / Guest

Enhancement to The GSR Breakfast Buffet

Breakfast Burrito, Fresh Salsa	\$4.50 / Each
Assorted Dry Cereals, 2% Milk	\$3.25 / Each
Steal Cut Irish Oatmeal, Classic Condiments	\$4.75 / Each
Cinnamon Swirl French Toast	\$4.25 / Each
Biscuits with Country Gravy	\$4.00 / Each
Cholesterol Free Eggs	\$3.75 / Each
6 oz. New York Steak	\$12.50 / Each
Smoked Salmon, Cream Cheese, Fresh Plain Bagels	\$8.00 / Each
Diced Onions, Capers, Lemons	
Cheese Blintzes, Sour Cream, Warm Blueberry Sauce	\$4.25 / Each
Pancakes with Whipped Cream, Warm Maple Syrup, Fresh Fruit	\$4.25 / Each
Malt Waffles, Whipped Cream, Warm Maple Syrup, Fresh Fruit	\$4.25 / Each
Omelets Made to Order (Chef's Labor Charge @ \$75.00)	\$4.50 / Each

Minimum guaranteed 25 guests or client to pay the difference

Maximum one hour service time on Breakfast Buffet

Menu change, surcharge 72 hour notice

Groups under 25 will be assessed a \$75 setup fee



GSR banquet **BRUNCH**

Brunch #1 Includes Champagne, Coffee, Assorted Teas

From the Pantry

Chilled Shrimp Cocktail, Tangy Sauce, Lemons
Seasonal Stone Fruits, Berries and Melons,
Agave Yogurt, Cottage Cheese
House Smoked Salmon, Mini Bagels, Cream Cheese,
Capers, Red Onions, Tomatoes
House Made Granola, Skim Milk, 2% Milk
International and Domestic Cheese Board
Dried Fruits, Honeycomb, Toasted Almonds, Fig Jam
Heirloom Tomatoes, Burrata, Balsamic Syrup, Fresh Basil
Ambrosia
Waldorf Salad

Bakery's Array

Assorted Mini Muffins, Croissants,
Fruit Danish, Scones and Breakfast Breads

From the Stove

Chef's Maker's Mark Brown Sugar Glazed Ham,
Carved to Order
Chef's Omelet Station, Ham, Bacon, Pepper Medley,
Swiss Cheese, Cheddar Cheese, Mushrooms, Spinach,
Tomatoes, Red Onions
Scrambled Eggs, Chives
California Chorizo Benedict with Chipotle Hollandaise
Applewood Smoked Bacon
Country Breakfast Sausage
GSR Potatoes
Pan Roasted Black Cod, Caponata, Shiitake Mushroom,
Citrus Broth
Grilled Breast of Chicken, Mushroom Ragout

From the Pastry Shop

Assorted French Pastries, Cream Puffs, Éclairs,
Fruit Tarts, Chocolate Mousse, English Trifle
Chef's Ice Cream Sundae Station, Assorted Toppings

\$44.00 / Guest *plus gratuity*

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GSR banquet **BRUNCH**

Brunch #2

Refreshers

All Natural Orange and Grapefruit Juice
Fresh Brewed Coffee
Assorted Herbal Teas
Mimosas and Bloody Marys

From the Pantry

Tropical Fruit Presentation
Cottage Cheese, Vanilla Yogurt
California Strawberries, Hidden Valley Farms Honey
House-Made Granola, Milk
Smoked Salmon Presentation, Traditional Condiments
Large Shrimp Cocktail, Tangy Sauce

From the Bake Shop

Freshly Baked Cinnamon Buns, Sticky Buns
and Fruit Danish
Fresh Baked French Baguettes
Mini Bagels

Chef's Omelet Station

12 assorted condiments

From the Stove

Chef's Omelet Station, 12 assorted condiments
Chef's Mini Blueberry Pancakes, Freshly Griddled,
Maple Syrup
Farm Fresh Eggs Benedict
Applewood Smoked Bacon
Country Sausage Breakfast Links
GSR Breakfast Potatoes
Tournedos of Beef, Green Peppercorn Sauce,
Fried Leeks
King Salmon, Mango Salsa
California Vegetable Medley

Desserts

Coconut Cake
Chocolate Cream Tarts
Ginger Snap Cookies
Lemon Meringue Tarts
Banana Cream Pie

\$44.00 / Guest *plus gratuity*

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GSR banquet **BRUNCH**

Brunch #3 VIP Style

Butler Passed

"J" Vineyards, American Sparkling Wine
Mimosas, All Natural Orange Juice and "J"
Bloody Marys

Deluxe Coffee Service

Freshly Brewed Coffee,
Decaffeinated Coffee, Herbal Teas
Ghirardelli's Double Chocolate Hot Cocoa
Rock Sugar Sticks, Candied Orange
and Lemon Peel, Sugar in Raw, Cream,
Coffee Mate Fresh Dairy Creamers
(Hazelnut, Sweet Cream)

Fresh Baked Goods

Assorted Mini Muffins
French Croissants

From the Pantry

Fresh California Seasonal Berries,
Sierra Organic Blueberries, Watsonville Strawberries,
Raspberries, Tropical Mango, Pineapple, Kiwi
and Papaya

House-Made Granola, Local Hidden Valley Honey,
Model Dairy Milk

Assorted Bagels (Toaster Available)
Egg, Everything, Garlic, Onion, Cinnamon Raisin, Plain,
Bailys, Poppy Seed, Trio of Shmears, Pecan Maple,
Veggie, Philly Cream Cheese

Effen Vodka and Pink Peppercorn Cured
Salmon Platter

Vine Ripened Tomatoes, Capers, Red Onions,
English Cucumbers, Lemons

From the Pastry Shop

Chef Eddy's Philly Fluff Recipe
Mini Crème Brûlée
Mini Baked Apricot Tarts
Mini Chocolate Mousse
Lemon Tarts

From the Stove

Shirred Eggs, Chives, Parmesan, Cream
Applewood Smoked Bacon
GSR Home Fried Potatoes
Five Peppercorn Seared Pork Tenderloin Tournedos,
Kale Salad, Citrus Vinaigrette
Steamed Halibut, Fennel Citrus Slaw
Organic Chicken Breast, Preserved Lemon,
Crispy Leeks, White Wine Jus
Savory Rice Cakes
Farm Fresh Scrambled Eggs, Chives

Chef's Carving Station

Salt Crusted Slow Roasted Prime Rib of Beef, Au Jus

Chef's Action Station

Chef Jerry's Hawaiian Style French Toast,
Macadamia Nuts, Hawaiian Sun Coconut Syrup

\$52.00 / Guest *plus gratuity*

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GSR banquet **LUNCH**

Salads and Soups

Lunch Entrées Include:

Choice of Salad and Dessert,
Freshly Baked Rolls, Sweet Cream Butter
Lunch Entrées Include: Choice of Dessert
All Include: Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee, Herbal Tea, Iced Tea
(Served until 3:00 PM)

SALADS

(Choice of either soup or salad with Lunch Entree)

So-Cal

Hearts of Romaine
Roasted Herb Tomatoes
Creamy Chipotle Garlic Dressing
Asiago Crisp

Italian

Arugula, Toasted Pine Nuts
Toybox Tomatoes, Avocado
Parmesan Cheese
Italian Herb Vinaigrette

Nor-Cal

v

Sonoma Field Greens
Cayenne Spiced Pecans
Dried Cranberries
Champagne Vinaigrette

Chop-Chop

v

Iceberg, Romaine, Onion
Cucumber, Tomato, Orange Pepper
Red Grapefruit, Jicama, Cilantro
Spicy Pepper Dressing

Health

v

Tender Kale, Pomegranate
Golden Raisins, Sun Flower Seeds
Toasted Almonds
Honey Lime Dressing

Beet Salad

Roasted Red and Golden Beets
Arugula, Burrata, Pistachios
Orange Dijon Dressing

Iceberg Half Dome

Picked Red Onion
Blue Cheese Crumbles
Applewood Bacon
Toy Box Tomatoes
Herb Croutons
Ranch Dressing

SOUPS

(Choice of either soup or salad with Lunch Entree)

Tomato Bisque

Chive Butter

Minestrone

Parmesan Crisp

Nathan's Chicken Wild Rice

Fresh Thyme, Fried Garlic,
Roasted Peppers

Shrimp Bisque

Chive Crémé Fraiche

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GSR banquet **LUNCH**

Entrées

Lunch Entrées Include:

Choice of Salad and Dessert, Chef's Selection of Seasonal Vegetables,

Freshly Baked Rolls, Sweet Cream Butter

Lunch Entrées Include: Choice of Dessert

All Include: Freshly Brewed 100% Colombian Coffee,

Decaffeinated Coffee, Herbal Tea, Iced Tea

(Served until 3:00 PM)

French Classic

Red Wine Braised Beef Tenderloin Tips
Pearl Onions, Button Mushrooms,
Buttered Noodles, Thyme and Parsley

\$27.50 / Guest

Austrian

Chicken Paprika,
Nutmeg Spaetzle

\$27.00 / Guest

Lighter Side

Polenta Mushroom Cheese Fritters
Braised Eggplant, Tomatoes,
Red Pepper and Onions

\$28.00 / Guest

The Woodland

Grilled Petite Filet Mignon
Wild Mushroom Ragout
Roasted Garlic Whipped Potatoes

\$36.00 / Guest

Northern Lights

Grilled Fillet of King Salmon, Braised Fennel,
Leeks, Orange Poppy Sauce,
Parmesan Risotto Cake

\$32.00 / Guest

Duxelle Stuffed Roast Chicken Breast

Madeira Sauce
Heirloom Vegetables

\$32.00 / Guest



GSR banquet **LUNCH**

Entrées

Lunch Entrées Include:

Choice of Salad and Dessert

Freshly Baked Rolls, Sweet Cream Butter

Lunch Entrées Include: Choice of Dessert

All Include: Freshly Brewed 100% Colombian Coffee,

Decaffeinated Coffee, Herbal Tea, Iced Tea

(Served until 2:00 PM)

The Roundup

Flank Steak, Chili Potatoes
Chimichurri, Pumpkin Seeds

\$31.00 / Guest

Pacific Fresh

Pacific Cod, Piccata, Lemon Capers
Parsley, Butter, Soft Polenta
Tri-Color Vegetables

\$29.00 / Guest

Asian Peak

Honey Glazed North Atlantic Salmon
Bamboo Sticky Rice, Shiitake Mushrooms
Bok Choy, Miso Jus

\$33.00 / Guest

Sweet and Sour Short Ribs

Slow Cooked, Fork Tender, Beef Short Ribs
Chive Mashed Potatoes, French Green Beans
Roasted Red Peppers

\$33.00 / Guest

The Frenchman

Petite New York Strip Steak, Garlic Bread
Potato Wedges, Blue Lake Green Beans
Woodland Mushrooms

\$35.00 / Guest

The Hawaiian

Grilled Chicken Teriyaki, Jasmine Rice
Bok Choy, Carrots, Corn Cob, Red Pepper

\$28.00 / Guest



GSR banquet **LUNCH**

Entrées

Lunch Entrées Include:

Choice of Salad and Dessert
Freshly Baked Rolls, Sweet Cream Butter
Lunch Entrées Include: Choice of Dessert
All Include: Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee, Herbal Tea, Iced Tea
(Served until 2:00 PM)

Vegetarian #1

Spinach & Cheese Stuffed Cannelloni
Roasted Vegetables
Basil Aurora Sauce
\$23.00 / Guest

Vegan

Beet & Chick Pea Falafel
Pickled Onion,
White Bean Hummus
Olive Tapenade
\$24.00 / Guest

Gluten Free

Kale Caesar, Grilled Chicken Breast
Artichoke Hearts
Lemon EVOO Dressing
\$26.00 / Guest

Vegetarian #2

Herb Tagliatelle, Spinach
Roasted Peppers
\$24.00 / Guest

(Minimum 25 guests or \$75.00 staff service charge will apply)

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GSR banquet **LUNCH**

Served Selections Desserts

Lunch Entrées Include:

Choice of Salad and Dessert

Freshly Baked Rolls, Sweet Cream Butter

Lunch Entrées Include: Choice of Dessert

All Include: Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea
(Served until 2:00 PM)

NY Lights

New York Cheesecake,
Ginger Snap Crust, Seasonal Berries

Grand Ma's Fav

Strawberry Shortcake
Sweet Biscuit, Strawberry Liquor
Fresh Strawberries, Chantilly Cream

Tennessee Jack

Caramel Pecan Tart
House-Made Jack Daniels-Caramel,
Pecan Butter Crust Chocolate Ganache,
White Chocolate Sauce

Capay Peach

Baked Peach Flan
Capay Valley Peaches
Buttery Pie Dough
Cinnamon Sauce

Hawaiian Upside

Pineapple Upside Down Cake

Lemon M

Lemon Meringue Tart
Candied Lemon

Key West

Key Lime Pie
Graham Cracker Crust,
Lime Zest

Boston Pie

Boston Cream Pie

Salted Chocolate Carmel Tart

Chantilly Cream



GSR banquet **LUNCH**

Luncheon Buffet

(Served until 2:00 PM)

Cold Selections

Crisp Garden Greens Home-Style Salad,
Ranch and Italian Dressing,

Antipasto Salad, Basil Pesto Dressing

Vegetable

Chef's Selection of
Fresh Seasonal Vegetables
Assorted Rolls, Sweet Cream Butter

Hot Selections

Lemon Garlic Herb Rotisserie Chicken

GSR Meatloaf, Mushroom Sauce

Baked Ziti, Marinara, Ricotta, Mozzarella,
Salmon Oreganato

Dessert

Salted Carmel Tarts
Coconut Cake
Strawberry Tarts

Accompaniments

Rice Pilaf
Garlic Whipped Potatoes

Beverages

Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee
Herbal Hot Tea and Iced Tea

\$33.00 / Guest

***(Minimum guaranteed 25 guests or client to pay the difference)
Maximum one hour service time on Lunch Buffet***

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GSR banquet **LUNCH**

Cold Luncheon Buffet

(Served until 2:00 PM)

Salads

Old Fashioned Potato Salad
Creamy Cole Slaw
Assorted Mixed Greens, Two Dressings
Cucumber, Tomato, Feta Salad

Artisan Breads & Rolls

White, Marble Rye, Cracked Wheat,
Sourdough, Pumpkinckel

Dessert

Carrot Cake, Strawberry White Cake,
Chocolate Flan

Assorted Delicatessen Meats, Cheeses & Condiments

Tavern Style Ham
Roast Sirloin of Beef
Corned Beef
Pastrami
Genoa Salami
Oven Roasted Turkey Breast
Provolone, Swiss, Cheddar, American Cheeses

Butter Lettuce Leaves and Roma Tomatoes
Kosher Pickle Spears

Honey Mustard, Mayonnaise, Creamy Horseradish, Cranberry Relish

Beverages

Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee
Herbal Hot Tea & Iced Tea
Assorted Soft Drinks

Enhancement to Cold Deli Buffet

Soup Du Jour	\$3.50 / Guest
Chicken Salad	\$3.75 / Guest
Tuna Salad	\$4.25 / Guest
Bay Shrimp Salad	\$4.25 / Guest
Roasted Vegetable Display	\$3.75 / Guest

\$28.00 / Guest

(Minimum guaranteed 25 guests or client to pay the difference)

Maximum one hour service time on Lunch Buffet

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GSR banquet **LUNCH**

Healthy Choice Luncheon Buffet

(Served until 2:00 PM)

Cold Selections

Kale Salad, Pomegranates, Golden Raisins, Toasted Almonds, Sunflower Seeds, Ancient Grains Salad, Quinoa, Grape Tomato, Avocado, Mango, Red Pepper, Cilantro, EVOO, Red Wine Vinegar, Watermelon, Red Onion, Goat Cheese, Arugula Salad

Dessert

Fudge Cream Cheese Brownies, Cinnamon Swirl Crisps, Strawberry Shortcake

Hot Selections

Herb Poached Salmon, Papaya Salsa, Lime Cilantro Grilled Breast of Chicken, Roasted Herb and Olive Oil Carrots, Wild Rice Continental Style, Steamed Broccoli

Beverages

Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee, Herbal Hot Tea & Iced Tea

Artisan Flat Breads

Garlic and Roasted Onion, Toasted Sesame

\$30.00 / Guest

(Minimum guaranteed 25 guests or client to pay the difference)

Maximum one hour service time on Lunch Buffet

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GSR banquet **LUNCH**

Mini Buffet Lunches & Box Lunches

Maximum one hour service time

Basic NY Deli

Tossed Green Salad, Two Dressings, Soup of the Day
Platter of Pre-Made Sandwiches to Include:
Mesquite Roast Turkey with Havarti Cheese,
Whole Wheat Bread
Ham & Swiss Cheese, Rye Bread
Roasted Vegetable Sandwich, White Bread
Shredded Lettuce, Sliced Tomatoes,
Sliced Onions, Dill Pickles, Mustard & Mayonnaise
Joey's Black and White Cookies
Iced Tea & Lemonade

\$21.00 per Lunch

California Dream 'in

Tossed Sonoma Green Salad, Two Dressings
Smoked Barbeque Tri-Tip Sandwiches
Kettle Chips, Sweet Corn Chow-Chow
Asparagus Fennel Salad, Orange Vinaigrette
Apricot Flan
Iced Tea and Lemonade

\$22.00 per Lunch

Shanghai Buffet

Tossed Asian Green Salad with, Sesame Ginger Dressing
Cantonese Egg Rolls with Plum Dipping Sauce
Beef & Broccoli
Asian Style Fried Rice
Chicken Chow Mein
Coconut Cake
Iced Tea & Lemonade

\$24.00 per Lunch

Box Lunches

Piece of Whole Fresh Fruit, Potato Chips,
Jumbo Hope's Cookie, Soft Drink
Napkin, Plastic Ware, Mustard, Mayonnaise, Salt,
Pepper, GSR Bottled Water

\$18.50 / bag

Turkey Bacon Croissant

Oven Roasted Turkey, Plum Tomato, Avocado,
Bibb Lettuce

Ham & Cheddar

Black Forest Ham and Cheddar, Arugula, Pesto,
Sourdough

European

Slow Roasted Top Round Roast Beef,
Swiss Cheese, Crusty Baguette
Shredded Lettuce, Plum Tomato

Italian Hoagie

Italian Cold Cuts, Provolone, Hoagie Roll
Shredded Lettuce, Tomato, Olive Oil,
Red Wine Vinegar

Veggie

Grilled Vegetables,
Roasted Red Pepper, Wheat Roll



GSR banquet **DINNER**

Plated Dinner Salads

Dinner Entrées Include:

Dinner Selections Include Choice of Salad, Entrée, Dessert
Freshly Baked Rolls, Sweet Cream Butter
Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee, Herbal Tea, & Iced Tea

SALADS

(Choice of either soup or salad with Dinner Entrée)

Kale

V

Pomegranate, Sunflower Seeds,
Golden Raisins, Toasted Almonds,
Honey Balsamic Vinaigrette

Rocket

V

Arugula, Kale, Medjool Dates, Toasted
Almonds, Roasted Butternut Squash,
Lemon Honey Poppy Vinaigrette

Quinoa Salad

Quinoa, Arugula, Pomegranate,
Goat Cheese, Sultana,
Toasted Almonds, Citrus Dressing

Spinach

Tender Leaf Spinach, Applewood
Smoked Bacon, Chopped Egg,
Raspberry Vinaigrette

Caesar

Crisp Hearts of Romaine,
Herb Croutons, Parmesan Cheese Crisp,
Traditional Caesar Dressing

Farro Salad

V

Farro, Roasted Pepper, Black Beans,
Tarragon, Shallot, Rice Wine Vinegar

Belgium

Red Belgium Endive, Roquefort,
Port Poached Pears, Candied
Walnuts, Dijon Vinaigrette

Confit Tomato Mozzarella

Roma Tomato, Fresh Mozzarella,
12 year Balsamic Syrup

Heirloom Tian

Heirloom Tomatoes, Grilled
Portobello Mushroom, Fresh Mozzarella
Cheese, Basil Oil, White Balsamic

Roasted Beets

Red and Golden Beets, Goat Cheese,
Field Greens, Honey Dijon Dressing



SOUPS

(Choice of either soup or salad with Dinner Entrée)

Lobster Bisque

Cognac Cream, Chives

Chicken Consommé

Wild Mushroom Truffle Mousse

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GSR banquet **DINNER**

Plated Dinner Entrées

Dinner Entrées Include:

Dinner Selections Include Choice of Salad, Entrée, Dessert

Freshly Baked Rolls, Sweet Cream Butter

Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee, Herbal Tea, & Iced Tea

Beef Wellington, Truffle Madeira Sauce

Potato Croquette, Vegetable Bundle

\$48.00 / Guest

Lemon Rosemary Chicken

Seared Chicken Breast, Fresh Rosemary, Lemon, White Wine, Capers, Garlic, Roasted Potato Wedges, Heirloom Carrots

\$34.00 / Guest

Housemade Vegetable Turnover

Herb Infused Vegetables, Roasted Tomato Sauce, Continental Rice

\$28.00 / Guest

Chicken Grand-Mere

Chicken, Bacon, Pearl Onions, Mushrooms, Thyme, White Wine

\$34.00 / Guest

Grilled Salmon

Grilled Filet of Salmon, Melted Leeks, Fennel, Orange Sauce, Saffron Pepper Rice, Haricot-Verts Amandine

\$35.00 / Guest



GSR banquet **DINNER**

Plated Dinner Entrées Cont. 1

Dinner Entrées Include:

Dinner Selections Include Choice of Salad, Entrée, Dessert

Freshly Baked Rolls, Sweet Cream Butter

Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee, Herbal Tea, & Iced Tea

Roast Sirloin

Herb-Garlic Crusted Roast Sirloin of Beef,
Woodland Mushroom Sauce, Sour Cream,
Chive Yukon Gold Whipped Potatoes,
Zucchini Provencal

\$44.00 / Guest

Halibut

Seasonal Fresh Halibut Steak,
Sweet Corn Relish, Herb Rice Cake,
Asparagus Tips

\$42.00 / Guest

Filet Mignon

Grilled Bone Marrow-Herb Filet Mignon,
Cabernet Sauvignon Reduction,
Yukon Gold Mashed Potatoes,
Sour Cream, Chives, Heirloom
Cardamon Honey Carrots

\$48.00 / Guest

Rib Eye Steak

Char Broiled Rib Eye Steak,
Bleu Cheese Crust, Roasted Tomato
Herb Butter, Baked Potato Fries,
Braised Carrots

\$45.00 / Guest

New York Strip (Block Cut)

Syrah Sauce Shallot-Tomato Herb Confit,
Cheddar Mashed Potatoes,
Asparagus Polonaise

\$49.00 / Guest

Pork Tenderloin

Coconut Macadamia Pork Tenderloin,
Papaya Salad, Jasmine Rice, Steamed
Vegetables

\$36.00 / Guest

Country Style

Country Style New Guinea Hen,
Chardonnay Herb Jus-Lie, Roasted Root
Vegetables, Whipped Potatoes

\$35.00 / Guest



GSR banquet **DINNER**

Plated Dinner Entrées Cont. 2

Dinner Entrées Include:

Dinner Selections Include Choice of Salad, Entrée, Dessert

Freshly Baked Rolls, Sweet Cream Butter

Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee, Herbal Tea, & Iced Tea

Roasted Marinated Chicken & Spot Prawn

Roasted Marinated Chicken and
Grilled Spot Prawns, Farro Pilaf,
Marcona Almonds, Lemon Swiss Chard,
Green Salsa

\$42.00 / Guest

Shrimp and Filet

Grilled Shrimp Jicama Slaw, Filet Mignon
Wild Mushroom Ragout, Roasted
Fingerling Potatoes, Zucchini Flan

\$52.50 / Guest

Filet and Salmon

Ancho Coffee Crushed Petite Filet
Mignon and Scottish Salmon, Sherry
Wine Sauce, Parsnip Potato Puree,
Smoked Corn Salsa

\$52.50 / Guest

New York Strip & Lobster Tail

Block Cut CAB NY Strip, Lobster Tail,
Melted Mustard Infused Leaks, Tobacco
Onions, Cheddar Grits,
Grilled Asparagus, Pan Jus

\$68.00 / Guest



GSR banquet **DINNER**

Plated Dinner Desserts

Desserts

(Choice of one with Dinner Entrée)

Decadence

Double Dutch
Chocolate Mousse
Sweet Whipped Cream

Island Flair

Coconut Crème Brulee
Lemon Cookies

Taste of Italy

Tiramisu
Rich Layers of Mascarpone
Cream, Espresso
Marsala Soaked Lady Fingers

Washington's Best

Apple Strudel
Vanilla Bean Custard Sauce

Napoleon

Fresh Strawberries
Puff Pastry
French Pastry Cream

OD Chocolate

Dense Valrhona Chocolate Cake
Raspberry Cream

California Nut

Toasted Almond Parfait
Chocolate Amaretto Cream

New York

Classic Cheesecake
Graham Cracker Crust
Macerated Strawberries

Key West

Key Lime Tart
Graham Cracker Crust

Pineapple Coconut Cake

Guava Sauce

Peanut Butter Chocolate Bar

Vanilla Bean Ice Cream

(Minimum 25 guests or \$75.00 staff service charge will apply)

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GSR banquet **ADDITIONS**

A la Carte Catering Menu Supplement

Appetizers:

Chilled Jumbo Shrimp Cocktail, Spicy Sauce, Lemon	\$14.00
Southwest Chicken Soup	\$7.00
New England Clam Chowder	\$10.00
House Garden Salad, Ranch Dressing	\$9.00
Crab Cocktail, Mustard Mayonnaise	\$18.00
Chilled Lobster Cocktail, Tangy Mango Sauce	\$22.00
Butternut Squash Ravioli, Fried Sage, Parmesan, Brown Butter	\$12.00
Wedge Salad, Applewood Bacon, Pickled Red Onions, Herb Croutons, Toy Box Tomatoes, Blue Cheese	\$12.00

Entrées:

Herb and Garlic Rubbed, Half Roasted Rocky Chicken, Jus-lie	\$34.00
Jerry's Mom's Meatloaf, Tangy House Ketchup Glaze, Mushroom Sauce	\$24.00
Petite Filet Mignon, Roasted Shallots, Red Wine Sauce	\$38.00
Lobster Thermidor, Tarragon Bread Crumbs	\$42.00
Surf and Turf Classic, Petite Filet and Lobster Tail	\$62.00
Spinach Pine Nut Parmesan Stuffed Breast of Chicken, Chardonnay Veloute	\$33.00
Pork Tenderloin Medallions, Wild Rice Cake, Apple Gastique	\$31.00
Slow Roasted Tom Turkey, Sage Stuffing, Mashed Potatoes, Giblet Gravy	\$26.00
Grilled Breast of Chicken, Tropical Salsa, Jamaican Rice, Haricot-Verts	\$28.00
House-Made Baked Lasagna, Italian Sausage, San Marzano Tomatoes, Ricotta Cheese, Garlic Bread	\$26.00
Red Wine Braised Short Ribs, Whipped Potatoes, Warm Caponata	\$38.00
Roasted Halibut Fillet, Caviar Lemon Butter, Zucchini Ribbons, Anna Potatoes	\$42.00

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GSR banquet **DINNER**

GSR Dinner Buffets

Traditional Dinner Buffet

Traditional Buffet

From the Pantry

The Traditional Greek Salad
Roasted Herb Vegetable Salad, EVOO, Black Garlic

Farro Salad

Farro, Roasted Pepper, Black Beans, Tarragon,
Shallot, Rice Wine Vinegar

Dried Berry Salad

Arugula, Pickled Onion, Dried Berries,
Yellow Teardrop Tomatoes, Raspberry Vinaigrette

From the Stove

Mini Coffee Ancho Crusted Tournedos,
Green Peppercorns, Roasted Shallots

Dungeness Crab Stuffed Petrale Sole, Red Pepper Sauce

Seared Breast of Chicken, Barley Mushroom,
Cognac Demi, Bacon, Sherry Jus

\$52.00 / Guest

(Minimum guaranteed 50 guests or client to pay the difference)

Chef's Carving Station

Baked Salmon En Croute
Citrus Leek Cream Sauce

Accompaniments

Parsley Marble Potatoes
Lemon Ginger Scallion Brown Rice
California Vegetable Medley
Asparagus Polonaise
Freshly Baked Rolls, Sweet Cream Butter

Dessert

Fuji Apple Strudel
Mini Butter Cakes
Meyer Lemon Tarts

Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee, Assorted Herbal Tea, Iced Tea



Southwest Dinner Buffet

Southwest Buffet

Mango Jicama Salad, Fresh Mint

Roasted Corn- Squash Salad
Plum Tomatoes, Tomatillo, Toasted Pumpkin Seeds
Chipotle Lime Vinaigrette

Baby Lettuce, Tortilla Strips
Roasted Red Yellow Peppers
Queso Fresco, Chile Dressing

Pan Roasted Tilapia Shrimp Cilantro Butter

Sonoran Chili Rubbed Sirloin Steak, Grilled Peppers

Tequila Flamed Chicken Fajitas
Flour Tortillas, Traditional Salsa, Queso, Sour Cream,
Guacamole

Spiced Pork Loin, Smoky Chipotle Sauce, Papaya Salsa

Cilantro Garlic Rice

Baked Refried Beans with Queso

Fry Bread
Southwest Cheese Rolls

Dessert

Flan Caramel, José Cuervo Margarita Lime Pie
Kahlúa Mousse Cake, Sopapillas, Churros
South of the Border Fruit Empanada with Vanilla Cream

Freshly Brewed 100% Colombian Coffee, Decaffeinated
Coffee, Assorted Herbal Tea, Iced Tea

\$48.00 / Guest

(Minimum guaranteed 50 guests or client to pay the difference)

Milan Dinner Buffet

Milan Buffet

Caesar Salad, Creamy Garlic Dressing
Roma Tomatoes, Fresh Mozzarella, Herb Toasted Croutons
Balsamic Syrup, Fresh Black Pepper, Parmesan Cheese

Vegetable Lasagna, Herb Sauce
Chicken Saltimbocca
Sage Prosciutto, Fontina Cheese, Marsala Sauce
New York Steak Blocks Pizzaiola
Shrimp Scampi, Lemon Butter Sauce

Saffron Rice Milanese
Cheese Tortellini, Alfredo Sauce

Zucchini Parmesan Flan
Italian Roasted Cauliflower, Black Olives,
Roasted Tomatoes, Oregano

Garlic Bread Sticks, Artisan Bread, Sweet Cream Butter

Dessert

Italian Pastries, Tiramisu, Rum Cake, Cannolis,
Ricotta Cheesecake, Amaretti Cookies

Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee
Assorted Teas, Iced Tea

\$51.00 / Guest

(Minimum guaranteed 50 guests or client to pay the difference) Maximum 1.5 hours service time

Asian Dinner Buffet

Flavors from Asia Buffet

Tempura Vegetables
Fruit Display
Steamed Pork Pot Stickers
Veggie Spring Rolls

Chicken Lemongrass and Chili
Vietnamese Pork Rib-lets
Asian Beef, Vegetable Skewers
Mahi Mahi Banh Mi

Steamed Rice
Shrimp Fried Rice
Vegetable Chow Mein
Chinese Green Beans

Dessert

Mandarin Cheesecake, Coconut Cake,
Tapioca Ginger Pudding,
Mango Parfait, Chocolate Cake with Mandarin Marmalade,
Almond Cookies & Fortune Cookies

Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee
Hot Jasmine Tea & Iced Tea

\$50.00 / Guest

(Minimum guaranteed 50 guests or client to pay the difference) Maximum 1.5 hours service time



West Coast BBQ Buffet

West Coast BBQ Buffet

Southwest Cole Slaw
Macaroni Salad
Potato Salad, Grated Jalapeño Jack Cheese
Fresh Seasonal Fruit Salad
Tossed Garden Green Salad, Sliced Cucumbers
Cherry Tomatoes
Thousand Island & Ranch Dressing

Grilled Chicken Breast with Hickory Smoked
Barbecue Sauce
Dry-Rub Smoked Tri-Tip, Tangy Barbecue Sauce
Smoke House BBQ Pork Spareribs
Dungeness Crab Fritters, Melted Leek Cream

Baked Beans
Corn on the Cob
Herb Grilled Seasonal Vegetables
Buttermilk, Chives Whipped Potatoes
Green Onion, Cheddar Cheese Biscuits,
Cornbread & Butter

Dessert

Old Fashioned Apple Pie
Pecan Pie
Strawberry Shortcake
Chocolate Rum Blossom Cake
Peach Cobbler, Vanilla Ice Cream

Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee, Assorted Herbal Tea, Iced Tea

\$53.00 / Guest

**(Minimum guaranteed 50 guests or client to pay
the difference) Maximum 1.5 hours service time**

New Orleans Cajun Buffet

New Orleans Cajun

Southern Fresh Fruit
Tomato-Cucumber Salad
Cajun Shrimp & Artichoke Salad
Fresh Mesclun Greens
Blood Orange-Thyme Vinaigrette

Chicken Cordon Bleu
Blackened Cajun Style New York Steak Blocks, Brown Butter
Tempura Shrimp
Blackened Fish, Capers, Butter
Andouille Sausage with Mustard Sauce

Red Beans & Rice
Oven Roasted Sweet Potato Pie, Cinnamon Nutmeg Butter

Green Beans, Baby Corn, Cajun Spices
Eggplant Fritters

Freshly Baked Dinner Rolls, Banana Nut Bread
Sweet Cream Butter

Dessert

Cajun Bread Pudding, Praline Sauce, Caramelized Profiteroles,
Vanilla Sauce, French Pastries, New Orleans Cheese Cake,
Bourbon-Chocolate Syrup Cake
Pecan Bars

Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee
Assorted Teas, Iced Tea

\$54.00 / Guest

**(Minimum guaranteed 50 guests or client to pay the
difference) Maximum 1.5 hours service time**



GSR banquet **RECEPTION**

Displays and stands

International Cheese Display

Chef's Specially Selected Cheeses,
Whole Toasted Almonds, Dried Cranberries,
Fig Spread, Carr's Crackers, Sliced Baguettes

\$5.75 per guest / Minimum 25 guests

Grilled Seasonal Vegetable Crudit 

Roasted Garlic Hummus
Red Pepper Hummus
French Pita Chips

\$5.75 per guest / Minimum 25 guests

Seasonal Rainbow Fresh Fruit

Melons, Stone Fruits, Berries, Agave Yogurt

\$4.75 per guest / Minimum 25 guests

Italian Deli

Air Dried Salami, Capicola, Soppressata, Prosciutto, Brick Oven Chicken,
Roasted Bell Peppers, Marinated Artichokes, Marinated Mushrooms,
Provolone, Parmesan, Gorgonzola, Pickled Onions, Cured Olives,
Risotto Cakes, Artisan Breads

\$17.00 per guest / Minimum 25 guests

Dry Snacks

Mixed Nuts	\$20.00 /Pound
Jumbo Virginia Salted Roasted Peanuts	\$22.00 / Pound
House-Made Popcorn - Buttered	\$15.00 / Pound
House-Made Kettle Potato Chips	\$18.00 / Pound
Snyder's® Pretzels	\$15.00 / Pound
House-Fried Tortilla Chips	\$15.00 / Pound
House-Made Trail Mix	\$18.00 / Pound

Dips

Dill, Onion, Spinach Bread Bowl,	
Ranch, Blue Cheese	\$30.00 / Quart
Guacamole, Pico de Gallo, Roasted Tomatillo	\$30.00 / Quart



GSR banquet RECEPTION

Hors D'oeuvres

(Priced per 50 pieces minimum order per item)

Selection of Cold Hors D'oeuvres

Truffle Deviled Eggs \$150.00	GF	California Roll Crab Meat, Avocado, Cucumber \$165.00		Five Pepper Sirloin Strip, Spicy Avocado Salsa, Naan Bread \$175.00
Seared Duck, Cherry Gastrique, Brioche Bun \$150.00		Curried Chicken, Cucumber Cup \$150.00		Oven Roasted Plum Tomato, Quinoa Salad, Manchego Cheese \$150.00
Mini Red Bliss Flying Fish Caviar, Sour Cream, Chive Aioli \$150.00		Vegetarian Summer Spring Roll \$150.00	V	Parma Ham Wraps, Quince Parmesan \$150.00
Pecan Boursin Cheese Crostini \$150.00	V	Spicy Chicken, Fried WonTon \$150.00		Beef Tartare Capers, Red Onion, Toasted Country Bread \$175.00
House Cured Salmon, Cone Lime Dill Crema, Black Paddlefish Caviar \$165.00		Gorgonzola Pear Crostini, Walnut, Local Honey \$150.00		Zucchini, Ricotta, Mint Fritters \$150.00
Tequila-Lime Grilled Shrimp \$250.00	GF	Stuffed Grape Leaves Meyer Lemon Oil \$150.00	V	
Mini New England Lobster Roll \$250.00		Dragon Sushi Rolls Sriracha Cream \$175.00		
Grilled Asparagus, Cured Beef, Parmesan \$150.00		Tuna Poke Won Ton Wraps \$175.00		

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GSR banquet RECEPTION

Hors D'oeuvres

(Priced per 50 pieces minimum order per item)

Selection of Hot Hors D'oeuvres

Curry Vegetable Samosas V
Mango Sauce, Tamarind Dipping Sauce
\$150.00

Vegetable Spring Rolls V
Plum Sauce
\$150.00

Miniature Quiche Lorraine
\$150.00

Shrimp Shu Mai
Ponzu Sauce
\$150.00

Jalapeño Poppers
Ranch Dressing
\$150.00

Buttermilk Chicken Tenders
Honey Mustard
\$150.00

Spinach, Feta Cheese
Phyllo Dough Triangles
\$150.00

Zesty Buffalo Wings
Blue Cheese, Ranch Dressing
\$150.00

Maker's 46 Barbecue Meatballs
\$150.00

Salmon Spring Rolls
Sweet Chili Mayo
\$165.00

Soy-Glazed Beef Skewers
Lemongrass, Peanuts
\$165.00

Coconut Milk Thai-Style Chicken Satay
Peanut Sauce
\$165.00

Miniature Beef Wellington
\$200.00

Local Honey Glazed Pork Belly
Pommery Mustard
\$165.00

Crab Rangoon
Sweet Mustard
\$165.00

Turkey Blue Cheese Meatballs
Frank's Hot Sauce
\$165.00

Pork Pot Stickers
Chili Sauce
\$165.00

Mini Grilled Gruyère
Tomato Confit Sandwich
\$165.00

Tandoori Lamb Chops
Tomato Caponata
\$250.00

Lobster Corn Fritters
Sriracha Mayonnaise
\$185.00

Bacon Wrapped Mexican Prawns
Horseradish Cream
\$225.00

Mini Maryland Blue Crab Cakes
Mustard Melted Leeks
\$175.00

Tempura Shrimp
Ginger Soy Dipping Sauce
\$250.00

Lobster Mac and Cheese Fritter
Frank's Hot Sauce
\$185.00

GF Fried Short Rib Ravioli,
Herb Oven Dried Plum Tomato Relish
\$175.00

Garlic Prawns GF
Cajun Aioli
\$225.00

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GSR banquet **RECEPTION**

Action Stations

Enhancements, designed as a complement to receptions
Not sold on their own as a meal
All Stations are Chef Assisted, \$75 fee applicable

Mac and Cheese Bar

Hot Tomato Bisque,
Chef's Gourmet Toppings:
Scallions, Roasted Jalapeños, Applewood
Smoked Bacon, Old English Cheddar Cheese
\$13.50 per guest / Minimum 25 guests

Maui Wowie Bar

Crisp Romaine Lettuce, Hearts of Palm,
West Coast Bay Shrimp, Plum Tomatoes,
Maui Onions, English Cucumbers,
Chef's Lemon Herb Vinaigrette
\$13.50/Guest

Chef's Filet Medallion Bar

Pan Seared Medallions
Smoked Tomato Relish, Green Pepper
Corn Crab Salad, Stilton Red Endive
Spread Mini Rolls
\$15.50 per guest / Minimum 25 guests

Mini Deli Griddle Bar

Freshly Prepared, Mini Rubens, Rachael's,
Corned Beef, Pastrami, Smoked Turkey,
House-Made Thousand Island, Caraway Apple
Sauerkraut, Swiss and Provolone Cheese,
Mini Marble Rye
\$13.00 /Guest

Pacific Rim Bar

California Roll - Crab, Avocado, Cucumber

Rock & Roll - Fresh Water Eel, Avocado,
Cucumber, Sweet & Sour Sauce

Tuna Roll - Ahi Tuna and Green Onion
with Spicy Sauce

Tempura Shrimp Roll - Cooked Shrimp,
Avocado & Mayonnaise

Maki Rolls - Tuna, Salmon, Hamachi

Maguro - Fresh Ahi Tuna
Hamachi - Yellow Tail
Sake - Fresh Salmon
Ebi - Sweet Shrimp
\$33.00 per guest / Minimum 25 guests



GSR banquet **RECEPTION**

Action Stations

Enhancements, designed as a complement to receptions
Not sold on their own as a meal
All Stations are Chef Assisted, \$75 fee applicable

Mexican Street Tacos

Beef Tacos, Chicken Tacos, Pastor, Seared Fish,
Shredded Lettuce, Diced Tomatoes, Chopped
Onions, Grated Jack Cheese, Guacamole, Sour
Cream, Salsa, Soft Flour Tortillas, Corn Taco Shells

\$14.00 / Guest

Guacamole and Nachos

Live Guacamole Preparation,
Fresh Fried Tortillas, Refried Beans,
Chili Con Queso, Sliced Jalapeños, Sour Cream

\$10.50/ Guest

Red King Crab Legs

Cognac Remoulade, Lemons

10lb / \$420.00

Shell Fish, Jumbo Mexican White Shrimp

Beer Old Bay Poached
Zesty Cocktail Sauce,
Lemons

50 pieces / \$200.00

Peking Duck

Crispy Peking Duck, Scallions, Hoisin
Steamed Buns

\$16.00 / Guest

Lobster Tempura

Four Dipping Sauces

\$18.00 / Guest (minimum 25)



GSR banquet **RECEPTION**

The Carving Station

Enhancements, designed as a complement to receptions
Not sold on their own as a meal

Slow Roasted Salt Crusted Prime Rib of Beef

(Approximately 50 servings)
Creamy Horseradish, Mustard, Freshly Baked Pop Overs
\$550.00 / Each

Garlic Herb Roasted Sirloin of Beef

(Approximately 35 servings)
Creamy Mayo-Horseradish, Mustard,
Snow Flake Roll
\$375.00 / Each

House Smoked Turkey Breast

(Approximately 25 servings)
Mayonnaise, Cranberry Mostarda, Assorted Rolls
\$200.00 / Each

Salmon Wellington

(Approximately 50 servings)
Sun-Dried Tomato Crème Fraiche Sauce,
Meyer Lemon Sauce
\$250.00 / Each

Baked Pineapple Brown Sugar Glazed Ham

(Approximately 60 servings)
Mustard, Assorted Rolls
\$250.00 / Each

Chef Carving Herb Crusted Leg of Lamb

(Approximately 10 servings)
Syrah Wine Sauce, Mint Jelly, Assorted Rolls
\$125.00 / Each

Five Peppercorn Roasted Tenderloin

(Approximately 25 servings)
Horseradish Cream, Mustard, Assorted Rolls
\$275.00 / Each

Whole Suckling Pig

Honey Mustard, Ginger Pear Jus
Snow Flake Rolls
\$450.00 / Each



GSR banquet **RECEPTION**

Just For Fun

Enhancements, designed as a complement to receptions
Not sold on their own as a meal

GSR Burger Bar

1/4 Pound Hamburger
Caramelized Onions, Lettuce
Sliced Tomato, Red Onions
Bread and Butter Pickles
Cheddar, American, Swiss Cheeses
Dijon Mustard, Sriracha Mayonnaise
BBQ Ketchup, Brioche Buns

\$275.00 / 50 Hamburgers

Sabrett New York Hot Dogs

All Beef Hot Dog
House-Made Chili
Sauerkraut, Yellow Mustard
Pickle Relish, Diced Onions
Potato Buns

\$225.00 / 50 Hot Dogs

Buffalo Wing Bar

BBQ, Garlic, Teriyaki, Blazing Hot,
Blue Cheese, Ranch,
Carrots, Celery, Broccoli Florets,
House-made Kettle Chips

\$200.00 / 50 Wings

Grilled Portabello Vegan Bar

Red Wine Vinegar Marinated Portobellos
Roasted Peppers
Grilled Zucchini, Yellow Squash
Garlic Aioli
Flat Bread

\$250.00 / 50 Sandwiches



GSR banquet **RECEPTION**

Sierra Reception

International and Domestic Cheese Display

Dried Fruits, Fig, Persimmon Jam, Roasted Almonds
Carr's Crackers, Sliced Baguettes

Chef's GSR Salad Station

Bibb Lettuce Cups, Toy Box Tomatoes,
Tobacco Onions, Pancetta Crisps, Garlic Herb Croutons,
Buttermilk Ranch Dressing

Hot Hors D'oeuvres

Tangy Maker's Mark Barbecued
Pork-Beef Meatballs

St Louis Fried Raviolis, Tomato Ragù

Garlic Boneless Chicken Wings

Bacon Wrapped Cream Cheese
Jalapeños Poppers

Coconut Shrimp
Hot Chinese Mustard, Plum Sauce

Chef's Pasta Station

Bowtie Primavera, Pesto Cream
Wild Mushroom Tortellini, Parmesan Cheese,
Tomato Confit

\$36.00 / Guest

Up to two hours reception (Minimum 75 guests)



GSR banquet RECEPTION

Silver State Reception

Hawaiian Tropical Fruit Platter

Mango, Papaya, Watermelon, Seasonal Melons,
Strawberries, Kiwi, Passion Fruit, Yogurt Dip

Chef's Cheese Fondue Station

French Baguette, Broccoli, Cauliflower Florets

Hot Hors D'oeuvres

Steamed Vegetable Dumplings
Chili Dipping Sauce

Pork Belly Squares
Tamarind Honey

Coconut Curry Chicken Satay
Spicy Peanut Sauce

Crab Rangoon
Sweet Honey Mustard

Chef's Carving Station

Herb-Garlic Crusted Roasted Sirloin of Beef,
Merlot Demi-Glaze, Roasted Pepper Mayo,
Sweet Corn Chow-Chow

\$38.00 / Guest

Up to two hours reception (Minimum 75 guests)
(\$75.00 Chef's labor fee for each chef needed)



GSR banquet **RECEPTION**

Reno Grand Reception

Charcuterie Board

House Made Terrines, Cured Meats
Imported Domestic Cheeses, Bread Butter Pickles
Cornichons, Marinated Crimini Mushrooms
Roasted Marinated Peppers
Assorted Cured Olives
Trio of Mustards, Fig Jam
Herb Focaccia, Bread Sticks

Chef's Salad Bar

Arugula, Watermelon, Feta, Red Onion, Fresh Mint,
Olive Oil, Vinegar, Black Pepper

\$52.00 / Guest

***Up to two hours reception (Minimum 75 guests)
(\$75.00 Chef's labor fee for each chef needed)***

Demi-Tasse Soup Station

Sherry-Crème Lobster Bisque
Chives
or
Chicken Consommé
Mini Mushroom Ravioli

Hot Hors D'oeuvres

Crab Empanadas
Cilantro Pesto

Salmon Corn Cakes
Lemon-Caper Mayo

Duck Rillettes Brioche Sandwiches
Persimmon Jam

Lobster Tempura Nuggets
Sweet Chili Sauce

Chef's Action Station

Steak Diane, Sherry Mushrooms,
Garlic Crostini

Penne Pancetta
Sun-Dried Tomato Vodka Crème Fraiche Sauce



GSR banquet **RECEPTION**

Rodeo Round Up Reception

Chef's Southwestern Caesar

Crisp Romaine Hearts, Roasted Pasilla Peppers
Manchego Cheese, Mesquite Grilled Chicken
Cilantro Croutons, Creamy Chipotle Dressing

Grilled Marinated Garden Vegetables

Red Pepper Mayo, Goat Cheese Crumbles

\$42.00 / Guest

*Up to two hours reception (Minimum 75 guests)
(\$75.00 Chef's labor fee for each chef needed)*

Tequila Lime Cilantro Grilled Shrimp

Garlic Aioli

Hot Hors D'oeuvres

Dry-Rubbed Baby Back Spare Ribs

Mini Wagyu Sliders
American Cheese, House Ketchup
Tobacco Onions

Wrangler Fried Chicken Wings
Frank's Hot Sauce

Grilled Lamb Chops
Chimichurri

Chef's Fritter Station

Corn Fritters, Skyy-Citrus Vodka
Five Color Pepper Corn
Dill House Cured Salmon

Potato Latkes, Flying Fish Caviar
Fried Leeks, Crème Fraiche



GSR banquet BEVERAGE

Beverage Service

Call Brand Liquors

Dewar's White Label Scotch
Jim Beam Bourbon
Canadian Club Blended Whiskey
Beefeater Gin
Skeyy Vodka
Bacardi Rum
Sauza Gold Tequila
Korbel Brandy
Captain Morgan's Spiced Rum

Premium Brand Liquors

Chivas Regal Scotch
Jack Daniels Whiskey
Crown Royal Whiskey
Bombay Sapphire Gin
Stolichnaya Vodka
Bacardi Rum
Patron Silver Tequila
Hennessey VS
Bacardi Oakheart

Deluxe Brand Liquors

Grey Goose Vodka
Plymouth Gin
Maker's Mark Bourbon
Cruzan Single Barrel Rum
Patron Anejo Tequila
Hennessey VSOP
Crown Royal Reserve
McCallen 10yr.

Cordials & Cognacs

Kahlua (Coffee Liqueur)
Grand Marnier
Baileys (Irish Cream)
Courvoisier V.S.

Domestic Beer

Blue Moon
Coors Light
Sharp's (non-alcoholic)

Craft/Imported Beer

Stella Artois
Lagunitas IPA
Sierra Nevada Pale Ale
Great Basin 39° North Blonde Ale
Great Basin Icky IPA
Corona (Mexico)
Modelo Lager (Mexico)

Wine - Liberty Creek

Chardonnay
Cabernet
White Zinfandel

Wine - Lido Bay

Seven Seas Pinot Gris	\$9
Revelers Merlot	\$9
Mercenary Cabernet	\$10

Prices

Call Brands
Premium Brands
Deluxe Brands
Cognacs & Cordials
Domestic Beer
Craft/Imported Beer
House Wine
Soda, Bottled Water & Juice

Hosted Price

\$7.00++ / Drink
\$8.00++ / Drink
\$9.00++ / Drink
\$8.50++ / Drink
\$5.00++ / Bottle
\$5.50++ / Bottle
\$7.50++ / Glass
\$2.75++ / Drink

Cash Price

\$7.75 / Drink
\$8.25 / Drink
\$10.25 / Drink
\$9.75 / Drink
\$5.75 / Drink
\$6.25 / Drink
\$8.25 / Drink
\$3.25 / Drink

Per Person Hourly For Full Bar Set-Up

	<i>Call Brand Liquor</i>	<i>Premium Brand Liquor</i>
First Hour	\$19.00	\$21.00
Second Hour	\$13.00	\$14.00
Third Hour	\$11.00	\$12.00

Keg Beer Prices

Coors Light, Blue Moon, Miller High Life	\$375.00 / Keg
Sierra Nevada Pale Ale, Lagunitas IPA, Stella Artois	\$525.00 / Keg

International Coffee Station with Attendant

Baily's, Kahlua, Frangelico, Grand Marnier,
Chocolate Shavings, Whipped Cream, Candied Orange Peel,
Crystal Sugar Sticks, Cinnamon Sticks

\$10.00 Each

A \$75.00 Bartender labor charge will be applied for each bartender serving



GSR banquet BEVERAGE

Catering Wine List

WHITE WINES

	Per Bottle
David Bruce Russian River Chardonnay	\$29
Lancaster Estate Samantha's Sauvignon Blanc	\$31
Leonard Kreusch Piesporter Goldtropfchen Spätlese	\$32
La Crema Carneros Chardonnay	\$34
Roth Estate Sauvignon Blanc	\$37
Frogs Leap Sauvignon Blanc	\$40
Domaine Zind-Humbrecht Riesling	\$40
Twomey Sauvignon Blanc	\$56
Keenan Chardonnay	\$56
Cakebread Cellars Sauvignon Blanc	\$56
Frogs Leap Chardonnay	\$56
Domaine Zind-Humbrecht Pinot Gris	\$56
Chateau Montelena Winemakers Select Chardonnay	\$66
Frank Family Valley Chardonnay	\$66
Browne Family Vineyards Chardonnay	\$69
Rombauer Chardonnay	\$70

CATERING WHITE WINE PROFILES

David Bruce Russian River Chardonnay: Lemon with hints of kiwi, lime, white peaches, pineapple and floral aromas. The palate has apricot, pineapple, lemons and tangerines, there is toasted walnuts with good acidity and mineral tones. 100% Chardonnay. 14.2% Alcohol

Lancaster Estate Samantha's Sauvignon Blanc: Complex aromas of pear, fresh flowers, dried citrus and honeysuckle. The bright acidity is balanced with a layered texture and minerality that pushes through the smooth finish. There is also ripe grapefruit, fresh peaches and lemon drops. 100% Sauvignon Blanc. 14.2% Alcohol

Leonard Kreusch Piesporter Goldtropfchen Spätlese: Aromas and flavors of biscuit, nectarine and lime yogurt with a silky, fruity-yet-dry with a light-to-medium body and a tangy, grilled apple and citrus sorbet finish. 100% Riesling. 9.5% Alcohol

La Crema Carneros Chardonnay: Bright orange stone fruit, butterscotch, lemon zest, mineral and toasty shortbread. 100% Chardonnay. 14.6% Alcohol

Roth Estate Sauvignon Blanc: Aromas of fresh-cut flowers, lemon zest and tropical fruits, which are accented by bright acidity and lingering minerality. Notes of grapefruit, pear and apple lead to a crisp and juicy finish. 100% Sauvignon Blanc. 13.8% Alcohol

Frogs Leap Sauvignon Blanc: Aromas of wet stone, peach blossom and Meyer lemon zest. On the palate are more citrus and a touch of stone fruit all supported by the wine's minerality and crisp acidity. Lingering finish. 100% Sauvignon Blanc. 12.8% Alcohol

Domaine Zind-Humbrecht Riesling: Stone, ginger with notes of dried fruits on the nose. Juicy and only slightly sweet with flavors of pear, peach, spices and lingering notes of ripe apple. 100% Riesling. 13.75% Alcohol

Twomey Sauvignon Blanc: This wine combines citrus, pear and green apple flavors. On the nose are grapefruit rind, juniper berry, star fruit, green apple, pear and elderberry flower. It has a juicy, fruit-sweet attack with notes of honey and citrus on the palate. Long and lingering finish. 100% Sauvignon Blanc. 13.9% Alcohol

Kennan Chardonnay: There are citrus, ripe pear and green apple in the nose. Hints of lush white peach are noticed as the wine opens up. Good minerality, crispness with a lively finish. 100% Sauvignon Blanc. 13.9% Alcohol

Cakebread Cellars Sauvignon Blanc: Aromas of white grapefruit, guava, green apple, honeydew melon and mineral. On the finish are concentrated flavors of guava, gooseberry and melon with light spice and mineral tones. 90% Sauvignon Blanc, 6% Sémillon, 4% Sauvignon Musqué. 13.9% Alcohol

Frogs Leap Chardonnay: A wine that retains a delicate slate, lemongrass aromatic with just a hint of stone fruit and light minerality. Flavors of peach and citrus. 100% Chardonnay. 13.1% Alcohol

Domaine Zind-Humbrecht Pinot Gris: Fresh-cut apple, quince and pear fruit flavors mix with ground white pepper, ginger, crunchy white peach and stone notes with a dry zesty finish. 100% Pinot Gris. 13% Alcohol

Chateau Montelena Winemakers Select Chardonnay: Aromas of ripe peach, green apple and honeydew followed by a touch of vanilla, lavender and orange blossom with an underlying note of star jasmine. On the palate are layers of kiwi, grapefruit and soft minerality. On the finish there is a touch of sweet oak and lemon curd. 100% Chardonnay. 13.6% Alcohol

Frank Family Napa Valley Chardonnay: Aromas of apricot tart, apple strudel and pineapple cake, laced with notes of nutmeg, cinnamon and hazelnut. On the palate are fruit flavors of baked apples, quince paste and hints of spice. Smooth and creamy finish. 100% Chardonnay. 14.2% Alcohol

Browne Family Vineyards Chardonnay: Aromas of Meyer lemon candy, honey flower, vanilla cream, Jasmine and wet stone. A full body Chardonnay with flavors of poached orchard fruit, citrus oil and toasted sugar flavors throughout the wine. 100% Chardonnay. 13.9% Alcohol

Rombauer Chardonnay: Juicy peaches, pineapple and lime greet the nose, followed by vanilla and cedar. On the palate are ripe tropical fruit and fig jam. On the finish are soft spices, vanilla and nectarines. 100% Chardonnay. 14.6% Alcohol



GSR banquet BEVERAGE

Catering Wine List

RED WINES

Per Bottle

7 Deadly Zins Zinfandel	\$23
Kendall Jackson Grand Reserve Merlot	\$23
Rodney Strong Merlot Sonoma	\$26
Wilson Daniels Cabernet Sauvignon	\$31
Opolo Zinfandel Summit Creek	\$33
Byron Santa Barbara Pinot Noir	\$40
Decoy Sonoma County Cabernet Sauvignon	\$51
David Bruce Santa Cruz Mountains Pinot Noir	\$52
Earthquake Cabernet Sauvignon	\$55
Earthquake Zinfandel	\$55
Goldeneye Anderson Valley Pinot Noir	\$55
Rombauer Merlot	\$58
Browne Family Vineyards Cabernet Sauvignon	\$67
Tenute Silvo Nardi Brunello di Montalcino	\$68
Keenan Merlot	\$72

CATERING RED WINE PROFILES

7 Deadly Zins Zinfandel: Crushed berry, soft oak and cigar box notes. Concentrated fruit in the mouth with plenty of acidity to balance the ripeness. Spice and black berry compote on the finish. Mostly Zinfandel with some Petite Sirah blended in. 15% Alcohol

Kendall Jackson Grand Reserve Merlot: Intense wild berry and mocha flavors are accented by black cherry, currant and anise notes. Subtle tannins create a smooth mouth feel followed by a complex, rich and elegant finish. 100% Merlot. 14.5% Alcohol

Rodney Strong Merlot Sonoma: Notes of black plum, black cherry and blueberry with a hint of dried sage. Soft tannins, baking spice, vanilla and a creamy finish. 100% Merlot. 13.96% Alcohol

Wilson Daniels Cabernet Sauvignon: Aromas of cassis and chocolate, with a hint of cedar. Concentrated blue fruit flavors followed with a hint of toasty oak on the finish. 100% Cabernet Sauvignon. 13.5% Alcohol

Opolo Zinfandel Summit Creek: A full-bodied red wine showing raspberry and black cherry fruit aromatics framed by soft tannins and balanced acidity. Subtle pepper and spice nuances further complement this wine. 100% Zinfandel 15.5% Alcohol

Byron Santa Barbara Pinot Noir: Flavors of dark berry, cherry, hints of floral and mineral. 100% Pinot Noir. 13.8% Alcohol

Decoy Sonoma County Cabernet Sauvignon: Black cherry and raspberry jam aromas as well as more subtle notes of nutmeg, spice and chocolate. On the palate are layers of raspberry and plum with integrated oak. 82% Cabernet Sauvignon, 10% Merlot, 6% Cabernet Franc, 2% Petit Verdot. 13.5% Alcohol

David Bruce Santa Cruz Mountains Pinot Noir: On the nose are red raspberries, black pepper, dark cherries, jasmine and a hint of lychee fruit. On the palate are lush blackberries, toasted almonds, vanilla, dark mulberries, sour cherries and red currants. 100% Pinot Noir. 14.7% Alcohol

Earthquake Cabernet Sauvignon: Notes of tobacco leaf, licorice, cedar wood and black as well as red currants. Mostly Cabernet Sauvignon with some Petite Sirah blended in. 15% Alcohol

Earthquake Zinfandel: Peppery and spicy with plenty of berry fruit (cherries and raspberries) intertwined with dusty, loamy soil. Mostly Zinfandel with some Petite Sirah blended in. 15.5% Alcohol

Goldeneye Anderson Valley Pinot Noir: Aromas of raspberry puree and fresh oatmeal cookies. Hints of smoke and peppercorns carry through to a mid-palate filled with silky tannins, cherry and raspberry flavors. On the finish, oak overtones of coffee and baking spice mingle with leather and fruit. Long finish. 100% Pinot Noir. 14.5% Alcohol

Rombauer Merlot: Aromas of tobacco and cedar intertwine with plum and boysenberry. A medium to full bodied wine with subtle tannins. On the finish are hints of red berry fruit. 90% Merlot, 7% Cabernet Sauvignon, 3% Petit Verdot. 14.5% Alcohol

Browne Family Vineyards Cabernet Sauvignon: Aromas of dried rose petals, spicy cedar, cinnamon, brown sugar, lavender and fresh bay, followed by tuberose (an herb related to the agave plant and grown for its spike of fragrant white flowers), cigar box, subtle black truffle and taffy with citrus. 100% Cabernet Sauvignon. 14.5% Alcohol

Tenute Silvo Nardi Brunello di Montalcino: Complex aromas of red fruits, smoked meat, tobacco, orange peel, floral notes and spices, with toasty oak notes. On the palate, the wine has a silky texture and velvety tannins. 100% Sangiovese or Brunello (same). 14% Alcohol

Keenan Merlot: Aromas of black cherry, blackberry and cassis. Complex nuances of cocoa and coffee bean. Hints of sweet tobacco, crushed flowers and incense are layered into the finish. 100% Merlot. 14.8% Alcohol



GSR banquet **BREAKS**

Snacks and Treats

Candy Shop

Kit Kat, Snickers and Milky Way Bars,
Swedish Fish, Skittles
Chocolate Brownie Bits, Rice Crispy Treats
Freshly Brewed 100% Colombian Coffee,
Decaffeinated Coffee
Assorted Herbal Teas
Assorted Soft Drinks & Bottled Water

\$14.00 / Guest

Chocolate Shop

Fudge Nut Bars
Hope's Chocolate Cookies
White and Dark Chocolate Dipped Strawberries
Freshly Brewed 100% Colombian Coffee
Decaffeinated Coffee
Assorted Herbal Teas
Assorted Soft Drinks & Bottled Water

\$12.00 / Guest

County Fair

Freshly Popped Popcorn
Warm Jumbo Soft Pretzels, Mustard
Assortment of Novelty Ice Cream Bars
Freshly Brewed 100% Colombian Coffee
Decaffeinated Coffee
Assorted Herbal Teas
Assorted Soft Drinks & Bottled Water

\$11.00 / Guest

Movie Theater Treats

Freshly Popped Buttered Popcorn
Cracker Jacks
M&M's, Reese's Peanut Butter Cups, Kit Kat Bars
Freshly Brewed 100% Colombian Coffee
Decaffeinated Coffee
Assorted Herbal Teas
Assorted Soft Drinks & Bottled Water

\$12.00 / Guest

The Health Nut

House-Made GSR Granola & Power Bars
Assorted Fruit Yogurts
Naked Juice Drinks
Bottled Water
Freshly Brewed 100% Colombian Coffee
Decaffeinated Coffee
Assorted Herbal Teas

\$12.00 / Guest

All Breaks replenished for 30 min



GSR banquet **EXTRAS**

Snacks and Treats

Snacks and Treats

Refreshment Beverages and Snacks

Freshly Brewed 100% Colombian Coffee & Decaffeinated Coffee	\$45.00 / Gallon
Specialty Flavored Coffees	\$50.00 / Gallon
Assortment of Herbal Teas	\$42.00 / Gallon
Swiss Miss Hot Chocolate	\$2.50 / Packet
Fresh Tropical Fruit Punch	\$32.00 / Gallon
Lemonade	\$30.00 / Gallon
All Natural Orange or Grapefruit Juice	\$18.00 / Quart - \$56.00 / Gallon
Cranberry, Pineapple, Tomato Juice	\$14.00 / Quart - \$45.00 / Gallon
Assorted Soft Drinks	\$2.75 / Each
Bottled Water	\$2.75 / Each
Individual Bottled Natural Fruit Juices	\$3.00 / Each
Assorted Sobe Elixirs, Chai Teas & Energy Drinks	\$4.00 / Each

Cakes for Special Occasions

Cakes for Special Occasions

Our Pastry Chef and Cake Decorator will be happy to consult with Guests to create the Cake that is perfect that special occasion.

Whether a Birthday, Wedding, Anniversary or Company Special Logo Designed Cakes

Prices are subject to final design approval

Please consult our Catering Sales Team to begin this exciting chance to create a lasting memory for all your Guests!



GSR banquet **EXTRAS**

A la carte refreshment

A La Carte Refreshment Snacks

Assortment of Cheese & Crackers (Minimum 20 Guests)	\$5.75 / Guest
Sliced Seasonal Fresh Fruit Display (Minimum 20 Guests)	\$5.25 / Guest
Assorted Dry Cereals Served with 2% Milk, Skim Milk	\$3.50 / Each
Individual Containers of Fruit Flavored & Plain Yogurts	\$3.75 / Each
Whole Fresh Fruit to Include: Bananas, Apples & Seasonal Varieties	\$2.25 / Each
Assortment of Donuts	\$24.00 / Dozen
Assortment of Muffins to Include: Oat Bran, Blueberry & Banana	\$28.00 / Dozen
Assortment of Fruit Danish, Muffins, French Croissants	\$28.00 / Dozen
Bakery Fresh Bagels with Cream Cheese	\$28.00 / Dozen
<i>Specialty Breads to Include:</i>	
Sliced Lemon Poppy Seed, Date Nut, Banana Nut, Cinnamon Swirl Coffee Cake	\$28.00 / Dozen
Biscotti - Chocolate & Almond	\$28.00 / Dozen
Chocolate Brownies or Blondies	\$28.00 / Dozen
Rice Crispy Treats	\$28.00 / Dozen
Hope's Jumbo Cookies (Chocolate Chip, Oatmeal Raisin, Lemon)	\$36.00 / Dozen
Regular Cookies (Chocolate Chip, Oatmeal Raisin & Sugar)	\$24.00 / Dozen
Granola Bars	\$2.50 / Each
Assorted Power Bars	\$3.25 / Each
Assorted Chocolate Bars & M&M's	\$2.25 / Each
Warm Jumbo Soft Pretzels with Mustard	\$3.50 / Each
Assortment of Novelty Ice Cream Bars	\$4.00 / Each
Assortment of Ice Cream Bars to Include: Ice Cream Sandwiches, Drumsticks & Fruit Bars	\$3.00 / Each
Mixed Nuts	\$20.00 / Pound
Virginia Roasted Peanuts	\$19.00 / Pound
Popcorn - Buttered Flavor	\$15.00 / Pound
Potato Chips	\$15.00 / Pound
Rolled Gold Pretzels	\$15.00 / Pound
Tortilla Chips	\$15.00 / Pound
Goldfish Cheese Flavored Cracker	\$15.00 / Pound
House-Made GSR Trail Mix	\$18.00 / Pound
Potato Chips - Individual Bag	\$2.00 / Each
Pretzels - Individual Bag	\$2.50 / Each
Boxed Cracker Jacks	\$2.50 / Box
<i>Dips:</i>	
Sour Cream Dill, Caramelized Onion, Spinach/Artichoke, Ranch, Guacamole, or Cilantro Salsa	\$30.00 / Quart