# GSR banquet

## TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>GSR Banquet Packages - Executive Meeting Break</td>
<td>3</td>
</tr>
<tr>
<td>GSR Banquet Packages - Executive Meeting Break with Luncheon</td>
<td>4</td>
</tr>
<tr>
<td>GSR Continental Breakfast Menus</td>
<td>5</td>
</tr>
<tr>
<td>GSR Breakfast - Served Selections</td>
<td>6</td>
</tr>
<tr>
<td>GSR Breakfast - Buffet</td>
<td>7</td>
</tr>
<tr>
<td>GSR Brunch - Brunch #1</td>
<td>8</td>
</tr>
<tr>
<td>GSR Brunch - Brunch #2</td>
<td>9</td>
</tr>
<tr>
<td>GSR Brunch - Brunch #3 VIP Style</td>
<td>10</td>
</tr>
<tr>
<td>GSR Lunch - Salads and Soups</td>
<td>11</td>
</tr>
<tr>
<td>GSR Lunch - Entrées</td>
<td>12</td>
</tr>
<tr>
<td>GSR Lunch - Entrées</td>
<td>13</td>
</tr>
<tr>
<td>GSR Lunch - Entrées</td>
<td>14</td>
</tr>
<tr>
<td>GSR Lunch - Desserts</td>
<td>15</td>
</tr>
<tr>
<td>GSR Lunch - Buffet</td>
<td>16</td>
</tr>
<tr>
<td>GSR Lunch - Cold Buffet</td>
<td>17</td>
</tr>
<tr>
<td>GSR Lunch - Healthy Choice Buffet</td>
<td>18</td>
</tr>
<tr>
<td>GSR Lunch - Mini Buffet/Box Lunches</td>
<td>19</td>
</tr>
<tr>
<td>GSR Dinner - Plated Dinner Salads</td>
<td>20</td>
</tr>
<tr>
<td>GSR Dinner - Plated Dinner Entrées</td>
<td>21</td>
</tr>
<tr>
<td>GSR Dinner - Plated Dinner Entrées Cont. 1</td>
<td>22</td>
</tr>
<tr>
<td>GSR Dinner - Plated Dinner Entrées Cont. 2</td>
<td>23</td>
</tr>
<tr>
<td>GSR Dinner - Plated Dinner Desserts</td>
<td>24</td>
</tr>
<tr>
<td>GSR Dinner - Buffet</td>
<td>25</td>
</tr>
<tr>
<td>GSR Dinner - Buffet - Southwest, Asian, Milan</td>
<td>26</td>
</tr>
<tr>
<td>GSR Dinner - Buffet - Westcoast BBQ, New Orleans</td>
<td>27</td>
</tr>
<tr>
<td>GSR Reception - Displays and Stands</td>
<td>28</td>
</tr>
<tr>
<td>GSR Reception - Hors D’oeuvres</td>
<td>29</td>
</tr>
<tr>
<td>GSR Reception - Hors D’oeuvres</td>
<td>30</td>
</tr>
<tr>
<td>GSR Reception - Action Stations</td>
<td>31</td>
</tr>
<tr>
<td>GSR Reception - Action Stations</td>
<td>32</td>
</tr>
<tr>
<td>GSR Reception - Carving Stations</td>
<td>33</td>
</tr>
<tr>
<td>GSR Reception - Just for Fun</td>
<td>34</td>
</tr>
<tr>
<td>GSR Additions - Catering Menu Supplement</td>
<td>35</td>
</tr>
<tr>
<td>GSR Reception - Sierra Reception</td>
<td>36</td>
</tr>
<tr>
<td>GSR Reception - Silver State Reception</td>
<td>37</td>
</tr>
<tr>
<td>GSR Reception - Reno Grand Reception</td>
<td>38</td>
</tr>
<tr>
<td>GSR Reception - Rodeo Round Up Reception</td>
<td>39</td>
</tr>
<tr>
<td>GSR Beverage - Beverage Service</td>
<td>40</td>
</tr>
<tr>
<td>GSR Beverage - Catering White Wine List</td>
<td>41</td>
</tr>
<tr>
<td>GSR Beverage - Catering Red Wine List</td>
<td>42</td>
</tr>
<tr>
<td>GSR Extras - Snacks and Treats</td>
<td>43</td>
</tr>
<tr>
<td>GSR Extras - Snacks and Treats</td>
<td>44</td>
</tr>
<tr>
<td>GSR Extras - A la Carte Refreshments</td>
<td>45</td>
</tr>
</tbody>
</table>
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

Prices honored 6 months prior to event. The above prices are subject to the prevailing Nevada state sales tax, a taxable 18.5% Service charge and a 1% administrative fee. Prices and items are subject to change without notice. Consuming raw or uncooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.
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

Pricing for Individual Break
$12.50 / Guest

The Executive Mid-Morning Break

- Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee
- 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

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

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**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
- 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

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**Eye-Opener Bar**
- Our Mixologist creates Fresh Specialty Non-Alcohol Beverages

$6.50 / Guest

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**Enhancement to the GSR Continental Breakfast**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Breakfast Burrito with Fresh Salsa</td>
<td>$5.00 / Each</td>
</tr>
<tr>
<td>Egg, Ham, Cheddar Biscuit</td>
<td>$5.00 / Each</td>
</tr>
<tr>
<td>Rasher of Applewood Smoked Bacon</td>
<td>$4.25 / Guest</td>
</tr>
<tr>
<td>Country Breakfast Link Sausage</td>
<td>$4.25 / Guest</td>
</tr>
<tr>
<td>Farm Fresh Scrambled Eggs</td>
<td>$4.25 / Guest</td>
</tr>
<tr>
<td>GSR Breakfast Potatoes</td>
<td>$3.25 / Guest</td>
</tr>
<tr>
<td>Assorted Fruit Flavored Yogurts</td>
<td>$4.25 / Each</td>
</tr>
<tr>
<td>Assorted Dry Cereals, 2% Milk, Skim Milk</td>
<td>$3.75 / Each</td>
</tr>
</tbody>
</table>

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**GSR Seasonal Smoothie Bar**
- Fresh Fruit, Orange Juice, Yogurt Smoothies
- Prepared Fresh

$6.50 / Guest

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## 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

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### 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**

### 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**

### Healthy

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

### Mexican Breakfast

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

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*(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
- Assorted Dry Cereals, 2% Milk
- Steal Cut Irish Oatmeal, Classic Condiments
- Cinnamon Swirl French Toast
- Biscuits with Country Gravy
- Cholesterol Free Eggs
- 6 oz. New York Steak
- Smoked Salmon, Cream Cheese, Fresh Plain Bagels
- Diced Onions, Capers, Lemons
- Cheese Blintzes, Sour Cream, Warm Blueberry Sauce
- Pancakes with Whipped Cream, Warm Maple Syrup, Fresh Fruit
- Malt Waffles, Whipped Cream, Warm Maple Syrup, Fresh Fruit
- Omelets Made to Order (Chef’s Labor Charge @ $75.00)

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

**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

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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
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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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)

**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, Baily’s, Poppy Seed, Trio of Shmears, Pecan Maple,
Veggie, Philly Cream Cheese
Effen Vodka and Pink Peppercorn Cured
Vine Ripened Tomatoes, Capers, Red Onions,
English Cucumbers, Lemons

**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

**From the Pastry Shop**

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

**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

**Fresh Baked Goods**

Assorted Mini Muffins
French Croissants

$52.00 / Guest plus gratuity

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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)

<table>
<thead>
<tr>
<th>So-Cal</th>
<th>Nor-Cal</th>
<th>Health</th>
<th>Iceberg Half Dome</th>
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<tbody>
<tr>
<td>Hearts of Romaine</td>
<td>Sonoma Field Greens</td>
<td>Tender Kale, Pomegranate</td>
<td>Picked Red Onion</td>
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<tr>
<td>Roasted Herb Tomatoes</td>
<td>Cayenne Spiced Pecans</td>
<td>Golden Raisins, Sun Flower Seeds</td>
<td>Blue Cheese Crumbles</td>
</tr>
<tr>
<td>Creamy Chipotle Garlic Dressing</td>
<td>Dried Cranberries</td>
<td>Toasted Almonds</td>
<td>Applewood Bacon</td>
</tr>
<tr>
<td>Asiago Crisp</td>
<td>Champagne Vinaigrette</td>
<td>Honey Lime Dressing</td>
<td>Toy Box Tomatoes</td>
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<table>
<thead>
<tr>
<th>Italian</th>
<th>Chop-Chop</th>
<th>Beet Salad</th>
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<tbody>
<tr>
<td>Arugula, Toasted Pine Nuts</td>
<td>Iceberg, Romaine, Onion</td>
<td>Roasted Red and Golden Beets</td>
</tr>
<tr>
<td>Toybox Tomatoes, Avocado</td>
<td>Cucumber, Tomato, Orange Pepper</td>
<td>Arugula, Burrata, Pistachios</td>
</tr>
<tr>
<td>Parmesan Cheese</td>
<td>Red Grapefruit, Jicama, Cilantro</td>
<td>Orange Dijon Dressing</td>
</tr>
<tr>
<td>Italian Herb Vinaigrette</td>
<td>Spicy Pepper Dressing</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SOUPS</th>
<th>Nathan’s Chicken Wild Rice</th>
<th>Shrimp Bisque</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Bisque</td>
<td>Fresh Thyme, Fried Garlic, Roasted Peppers</td>
<td>Chive Cremé Fraiche</td>
</tr>
<tr>
<td>Chive Butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Minestrone</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Parmesan Crisp</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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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)

<table>
<thead>
<tr>
<th><strong>French Classic</strong></th>
<th><strong>Lighter Side</strong></th>
<th><strong>Northern Lights</strong></th>
<th><strong>Austrian</strong></th>
<th><strong>The Woodland</strong></th>
<th><strong>Duxelle Stuffed Roast Chicken Breast</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Wine Braised Beef Tenderloin Tips Pearl Onions, Button Mushrooms, Buttered Noodles, Thyme and Parsley</td>
<td>Polenta Mushroom Cheese Fritters Braised Eggplant, Tomatoes, Red Pepper and Onions</td>
<td>Grilled Fillet of King Salmon, Braised Fennel, Leeks, Orange Poppy Sauce, Parmesan Risotto Cake</td>
<td>Chicken Paprika, Nutmeg Spaetzle</td>
<td>Grilled Petite Filet Mignon Wild Mushroom Ragout Roasted Garlic Whipped Potatoes</td>
<td>Madeira Sauce Heirloom Vegetables</td>
</tr>
<tr>
<td>$27.50 / Guest</td>
<td>$28.00 / Guest</td>
<td>$32.00 / Guest</td>
<td>$27.00 / Guest</td>
<td>$36.00 / Guest</td>
<td>$32.00 / Guest</td>
</tr>
</tbody>
</table>

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

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### 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)*

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
<th>Price  / Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Roundup</strong></td>
<td>Flank Steak, Chili Potatoes, Chimichurri, Pumpkin Seeds</td>
<td>$31.00</td>
</tr>
<tr>
<td><strong>Pacific Fresh</strong></td>
<td>Pacific Cod, Piccata, Lemon Capers, Parsley, Butter, Soft Polenta, Tri-Color Vegetables</td>
<td>$29.00</td>
</tr>
<tr>
<td><strong>Asian Peak</strong></td>
<td>Honey Glazed North Atlantic Salmon, Bamboo Sticky Rice, Shiitake Mushrooms, Bok Choy, Miso Jus</td>
<td>$33.00</td>
</tr>
<tr>
<td><strong>Sweet and Sour Short Ribs</strong></td>
<td>Slow Cooked, Fork Tender, Beef Short Ribs, Chive Mashed Potatoes, French Green Beans, Roasted Red Peppers</td>
<td>$33.00</td>
</tr>
<tr>
<td><strong>The Frenchman</strong></td>
<td>Petite New York Strip Steak, Garlic Bread, Potato Wedges, Blue Lake Green Beans, Woodland Mushrooms</td>
<td>$35.00</td>
</tr>
<tr>
<td><strong>The Hawaiian</strong></td>
<td>Grilled Chicken Teriyaki, Jasmine Rice, Bok Choy, Carrots, Corn Cob, Red Pepper</td>
<td>$28.00</td>
</tr>
</tbody>
</table>

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

---

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<table>
<thead>
<tr>
<th>Entrées</th>
<th>Lunch Entrées Include:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Choice of Salad and Dessert</td>
</tr>
<tr>
<td></td>
<td>Freshly Baked Rolls, Sweet Cream Butter</td>
</tr>
<tr>
<td></td>
<td>Lunch Entrées Include: Choice of Dessert</td>
</tr>
<tr>
<td></td>
<td>All Include: Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee, Herbal Tea, Iced Tea</td>
</tr>
<tr>
<td></td>
<td>(Served until 2:00 PM)</td>
</tr>
</tbody>
</table>

| Vegetarian #1 | Spinach & Cheese Stuffed Cannelloni | Roasted Vegetables | Basil Aurora Sauce | $23.00 / Guest |
|              |                                  |                    |                    |                |
| Vegetarian #2 | Herb Tagliatelle, Spinach | Roasted Peppers |                          | $24.00 / Guest |

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

**Gluten Free**
- Kale Caeser, Grilled Chicken Breast
- Artichoke Hearts
- Lemon EVOO Dressing
- $26.00 / Guest

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

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### 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

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

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GSR banquet

**Lunch Buffet**
(Served until 2:00 PM)

**Cold Selections**
Crisp Garden Greens Home-Style Salad, Ranch and Italian Dressing, Antipasto Salad, Basil Pesto Dressing

**Hot Selections**
Lemon Garlic Herb Rotisserie Chicken
GSR Meatloaf, Mushroom Sauce
Baked Ziti, Marinara, Ricotta, Mozzarella, Salmon Oreganato

**Vegetable**
Chef’s Selection of Fresh Seasonal Vegetables
Assorted Rolls, Sweet Cream Butter

**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
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, Pumpernickel

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

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

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

Artisan Flat Breads
Garlic and Roasted Onion, Toasted Sesame

Dessert
Fudge Cream Cheese Brownies, Cinnamon Swirl Crisps, Strawberry Shortcake

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

$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

### 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

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GSR banquet
DINNER

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

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SALADS
(Choice of either soup or salad with Dinner Entrée)

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

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

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

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

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

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

Confit Tomato Mozzarella
- Roma Tomato, Fresh Mozzarella, 12 year Balsamic Syrup

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

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

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

SOUPS
(Choice of either soup or salad with Dinner Entrée)

Lobster Bisque
- Cognac Cream, Chives

Chicken Consommé
- Wild Mushroom Truffle Mousse
GSR banquet
DINNER

Plated Dinner Entrées

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**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

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**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-Mère**
- 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

*Minimum 25 guests or $75.00 staff service charge will apply*
### 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

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**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**

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**GSR banquet**

**DINNER**

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**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.

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**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

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Desserts
(Choice of one with Dinner Entrée)

Decadence
Double Dutch
Chocolate Mousse
Sweet Whipped Cream

Island Flair
Coconut Crème Brûlée
Lemon Cookies

OD Chocolate
Dense Valrhona Chocolate Cake
Raspberry Cream

California Nut
Toasted Almond Parfait
Chocolate Amaretto Cream

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

New York
Classic Cheesecake
Graham Cracker Crust
Macerated Strawberries

Washington's Best
Apple Strudel
Vanilla Bean Custard Sauce

Key West
Key Lime Tart
Graham Cracker Crust

Pineapple Coconut Cake
Guava Sauce

Peanut Butter Chocolate Bar
Vanilla Bean Ice Cream

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**GSR banquet**

**ADDITIONS**

**A la Carte Catering Menu Supplement**

**Appetizers:**

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

**Entrées:**

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

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## 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

### 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

### Pricing

**$52.00 / Guest**

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

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

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## 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

### 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

### 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

### Prices

#### Southwest Buffet
- **$48.00 / Guest**
  (Minimum guaranteed 50 guests or client to pay the difference)

#### Milan Buffet
- **$51.00 / Guest**
  (Minimum guaranteed 50 guests or client to pay the difference) Maximum 1.5 hours service time

#### Asian Buffet
- **$50.00 / Guest**
  (Minimum guaranteed 50 guests or client to pay the difference) Maximum 1.5 hours service time

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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

New Orleans Cajun Buffet

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

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

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

$54.00 / Guest

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

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GSR banquet

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 Crudité**
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
Jumbo Virginia Salted Roasted Peanuts
House-Made Popcorn – Buttered
House-Made Kettle Potato Chips
Snyder’s® Pretzels
House-Fried Tortilla Chips
House-Made Trail Mix
$20.00 / Pound
$22.00 / Pound
$15.00 / Pound
$18.00 / Pound
$15.00 / Pound
$15.00 / Pound
$18.00 / Pound

**Dips**
Dill, Onion, Spinach Bread Bowl, Ranch, Blue Cheese
Guacamole, Pico de Gallo, Roasted Tomatillo
$30.00 / Quart
$30.00 / Quart
### GSR banquet RECEPTION

**Hors D’oeuvres**

Selection of Cold Hors D’oeuvres

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

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## Selection of Hot Hors D’oeuvres

*Priced per 50 pieces minimum order per item*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Curry Vegetable Samosas</td>
<td>Mango Sauce, Tamarind Dipping Sauce</td>
<td>$150.00</td>
</tr>
<tr>
<td>Vegetable Spring Rolls</td>
<td>Plum Sauce</td>
<td>$150.00</td>
</tr>
<tr>
<td>Miniature Quiche Lorraine</td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>Shrimp Shu Mai</td>
<td>Ponzu Sauce</td>
<td>$150.00</td>
</tr>
<tr>
<td>Jalapeño Poppers</td>
<td>Ranch Dressing</td>
<td>$150.00</td>
</tr>
<tr>
<td>Buttermilk Chicken Tenders</td>
<td>Honey Mustard</td>
<td>$150.00</td>
</tr>
<tr>
<td>Spinach, Feta Cheese</td>
<td>Phyllo Dough Triangles</td>
<td>$150.00</td>
</tr>
<tr>
<td>Zesty Buffalo Wings</td>
<td>Blue Cheese, Ranch Dressing</td>
<td>$150.00</td>
</tr>
<tr>
<td>Maker’s 46 Barbecue Meatballs</td>
<td></td>
<td>$150.00</td>
</tr>
<tr>
<td>Salmon Spring Rolls</td>
<td>Sweet Chili Mayo</td>
<td>$150.00</td>
</tr>
<tr>
<td>Soy-Glazed Beef Skewers</td>
<td>Lemongrass, Peanuts</td>
<td>$150.00</td>
</tr>
<tr>
<td>Coconut Milk Thai-Style Chicken Satay</td>
<td>Peanut Sauce</td>
<td>$150.00</td>
</tr>
<tr>
<td>Miniature Beef Wellington</td>
<td></td>
<td>$200.00</td>
</tr>
<tr>
<td>Local Honey Glazed Pork Belly</td>
<td>Pommery Mustard</td>
<td>$165.00</td>
</tr>
<tr>
<td>Crab Rangoon</td>
<td>Sweet Mustard</td>
<td>$165.00</td>
</tr>
<tr>
<td>Turkey Blue Cheese Meatballs</td>
<td>Frank’s Hot Sauce</td>
<td>$165.00</td>
</tr>
<tr>
<td>Pork Pot Stickers</td>
<td>Chili Sauce</td>
<td>$165.00</td>
</tr>
<tr>
<td>Mini Grilled Gruyère Tomato Confit Sandwich</td>
<td></td>
<td>$165.00</td>
</tr>
<tr>
<td>Tandoori Lamb Chops</td>
<td>Tomato Confit Tomato</td>
<td>$165.00</td>
</tr>
<tr>
<td>Lobster Corn Fritters</td>
<td>Sriracha Mayonnaise</td>
<td>$185.00</td>
</tr>
<tr>
<td>Bacon Wrapped Mexican Prawns</td>
<td>Horseradish Cream</td>
<td>$225.00</td>
</tr>
<tr>
<td>Mini Maryland Blue Crab Cakes</td>
<td>Mustard Melted Leeks</td>
<td>$175.00</td>
</tr>
<tr>
<td>Tempura Shrimp</td>
<td>Ginger Soy Dipping Sauce</td>
<td>$250.00</td>
</tr>
<tr>
<td>Lobster Mac and Cheese Fritter</td>
<td>Frank’s Hot Sauce</td>
<td>$185.00</td>
</tr>
<tr>
<td>Fried Short Rib Ravioli</td>
<td>Herb Oven Dried Plumb Tomato Relish</td>
<td>$175.00</td>
</tr>
<tr>
<td>Garlic Prawns</td>
<td>Cajun Aioli</td>
<td>$225.00</td>
</tr>
</tbody>
</table>

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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**

### 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**

### 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**

### 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**

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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

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**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

**Shell Fish, Jumbo Mexican White Shrimp**
- Beer Old Bay Poached, Zesty Cocktail Sauce, Lemons
- 50 pieces / $200.00

**Guacamole and Nachos**
- Live Guacamole Preparation, Fresh Fried Tortillas, Refried Beans, Chili Con Queso, Sliced Jalapeños, Sour Cream
- $10.50 / Guest

**Peking Duck**
- Crispy Peking Duck, Scallions, Hoisin Steamed Buns
- $16.00 / Guest

**Red King Crab Legs**
- Cognac Remoulade, Lemons
- 10lb / $420.00

**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

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<table>
<thead>
<tr>
<th><strong>Menu Item</strong></th>
<th><strong>Description</strong></th>
<th><strong>Price</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Slow Roasted Salt Crusted Prime Rib of Beef</strong></td>
<td>(Approximately 50 servings) Creamy Horseradish, Mustard, Freshly Baked Pop Overs</td>
<td>$550.00 / Each</td>
</tr>
<tr>
<td><strong>Garlic Herb Roasted Sirloin of Beef</strong></td>
<td>(Approximately 35 servings) Creamy Mayo-Horseradish, Mustard, Snow Flake Roll</td>
<td>$375.00 / Each</td>
</tr>
<tr>
<td><strong>House Smoked Turkey Breast</strong></td>
<td>(Approximately 25 servings) Mayonnaise, Cranberry Mostarda, Assorted Rolls</td>
<td>$200.00 / Each</td>
</tr>
<tr>
<td><strong>Salmon Wellington</strong></td>
<td>(Approximately 50 servings) Sun-Dried Tomato Crème Fraiche Sauce, Meyer Lemon Sauce</td>
<td>$250.00 / Each</td>
</tr>
<tr>
<td><strong>Baked Pineapple Brown Sugar Glazed Ham</strong></td>
<td>(Approximately 60 servings) Mustard, Assorted Rolls</td>
<td>$250.00 / Each</td>
</tr>
<tr>
<td><strong>Chef Carving Herb Crusted Leg of Lamb</strong></td>
<td>(Approximately 10 servings) Syrah Wine Sauce, Mint Jelly, Assorted Rolls</td>
<td>$125.00 / Each</td>
</tr>
<tr>
<td><strong>Five Peppercorn Roasted Tenderloin</strong></td>
<td>(Approximately 25 servings) Horseradish Cream, Mustard, Assorted Rolls</td>
<td>$275.00 / Each</td>
</tr>
<tr>
<td><strong>Whole Suckling Pig</strong></td>
<td>Honey Mustard, Ginger Pear Jus Snow Flake Rolls</td>
<td>$450.00 / Each</td>
</tr>
</tbody>
</table>

($75.00 Chef’s labor fee for each chef needed)

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**GSR banquet RECEPTION**

**Just For Fun**
Enhancements, designed as a complement to receptions
Not sold on their own as a meal

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**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|

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**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|

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

|$200.00 / 50 Wings|

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**Grilled Portabella Vegan Bar**
Red Wine Vinegar Marinated Portabellos
Roasted Peppers
Grilled Zucchini, Yellow Squash
Garlic Aoli
Flat Bread

|$250.00 / 50 Sandwiches|

($75.00 Chef’s labor fee for each chef needed)
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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 Ragu
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)
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)

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Reno Grand Reception

**GSR banquet**

**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

**Demi-Tasse Soup Station**
- Sherry-Crème Lobster Bisque
- Chives
- or Chicken Consommé
- Mini Mushroom Ravioli

**Chef’s Action Station**
- Steak Diane, Sherry Mushrooms, Garlic Crostini
- Penne Pancetta
- Sun-Dried Tomato Vodka Crème Fraiche Sauce

**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

**$52.00 / Guest**

*Up to two hours reception (Minimum 75 guests)*

*($75.00 Chef’s labor fee for each chef needed)*

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Rodeo Round Up Reception

**GSR banquet 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

**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 Fraîche

$42.00 / Guest
Up to two hours reception (Minimum 75 guests)
($75.00 Chef’s labor fee for each chef needed)

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Beverage Service

Call Brand Liquors
- Dewar’s White Label Scotch
- Jim Beam Bourbon
- Canadian Club Blended Whiskey
- Beefeater Gin
- Skyy 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.

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)

Domestic Beer
- Blue Moon
- Coors Light
- Sharp’s (non-alcoholic)

Wine - Liberty Creek
- Chardonnay
- Cabernet
- White Zinfandel

Wine - Lido Bay
- Seven Seas Pinot Gris
- Revelers Merlot
- Mercenary Cabernet

Per Person Hourly For Full Bar Set-Up

<table>
<thead>
<tr>
<th></th>
<th>Call Brand Liquor</th>
<th>Premium Brand Liquor</th>
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<tbody>
<tr>
<td>First Hour</td>
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<tr>
<td>Second Hour</td>
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<td>$14.00</td>
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<tr>
<td>Third Hour</td>
<td>$11.00</td>
<td>$12.00</td>
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</tbody>
</table>

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

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### Catering Wine List

#### WHITE WINES

**White Wines**

<table>
<thead>
<tr>
<th>White Wine</th>
<th>Per Bottle</th>
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<tbody>
<tr>
<td>David Bruce Russian River Chardonnay</td>
<td>$29</td>
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<tr>
<td>Lancaster Estate Samantha’s Sauvignon Blanc</td>
<td>$31</td>
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<tr>
<td>Leonard Kreusch Piesporter Goldtropfchen Spätlesen</td>
<td>$32</td>
</tr>
<tr>
<td>La Crema Carneros Chardonnay</td>
<td>$34</td>
</tr>
<tr>
<td>Roth Estate Sauvignon Blanc</td>
<td>$37</td>
</tr>
<tr>
<td>Frogs Leap Sauvignon Blanc</td>
<td>$40</td>
</tr>
<tr>
<td>Domaine Zind-Humbrecht Riesling</td>
<td>$40</td>
</tr>
<tr>
<td>Twomey Sauvignon Blanc</td>
<td>$56</td>
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<tr>
<td>Keenan Chardonnay</td>
<td>$56</td>
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<tr>
<td>Cakebread Cellars Sauvignon Blanc</td>
<td>$56</td>
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<tr>
<td>Frogs Leap Chardonnay</td>
<td>$56</td>
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<tr>
<td>Domaine Zind-Humbrecht Pinot Gris</td>
<td>$56</td>
</tr>
<tr>
<td>Chateau Montelena Winemakers Select Chardonnay</td>
<td>$66</td>
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<tr>
<td>Frank Family Valley Chardonnay</td>
<td>$66</td>
</tr>
<tr>
<td>Browne Family Vineyards Chardonnay</td>
<td>$69</td>
</tr>
<tr>
<td>Rombauer Chardonnay</td>
<td>$70</td>
</tr>
</tbody>
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**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 Spätlesen: 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. 13.7% 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

Keenan 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

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Catering Wine List

**RED WINES**

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Per Bottle</th>
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<tbody>
<tr>
<td>7 Deadly Zins Zinfandel</td>
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<tr>
<td>Kendall Jackson Grand Reserve Merlot</td>
<td>$23</td>
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<tr>
<td>Rodney Strong Merlot Sonoma</td>
<td>$26</td>
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<tr>
<td>Wilson Daniels Cabernet Sauvignon</td>
<td>$31</td>
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<tr>
<td>Opolo Zinfandel Summit Creek</td>
<td>$33</td>
</tr>
<tr>
<td>Byron Santa Barbara Pinot Noir</td>
<td>$40</td>
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<tr>
<td>Decoy Sonoma County Cabernet Sauvignon</td>
<td>$51</td>
</tr>
<tr>
<td>David Bruce Santa Cruz Mountains Pinot Noir</td>
<td>$52</td>
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<tr>
<td>Earthquake Cabernet Sauvignon</td>
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<tr>
<td>Earthquake Zinfandel</td>
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<tr>
<td>Goldeneye Anderson Valley Pinot Noir</td>
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<tr>
<td>Rombauer Merlot</td>
<td>$58</td>
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<tr>
<td>Browne Family Vineyards Cabernet Sauvignon</td>
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<tr>
<td>Tenute Silvo Nardi Brunello di Montalcino</td>
<td>$68</td>
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<tr>
<td>Keenan Merlot</td>
<td>$72</td>
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</tbody>
</table>

**CATERING RED WINE PROFILES**

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

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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 Soft Drinks & Bottled Water

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

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

**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 Soft Drinks & Bottled Water

**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

All Breaks replenished for 30 min

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**GSR banquet EXTRAS**

**Snacks and Treats**

**Refreshment Beverages and Snacks**

- Freshly Brewed 100% Colombian Coffee & Decaffeinated Coffee
- Specialty Flavored Coffees
- Assortment of Herbal Teas
- Swiss Miss Hot Chocolate
- Fresh Tropical Fruit Punch
- Lemonade
- All Natural Orange or Grapefruit Juice
- Cranberry, Pineapple, Tomato Juice
- Assorted Soft Drinks
- Bottled Water
- Individual Bottled Natural Fruit Juices
- Assorted Sobe Elixirs, Chai Teas & Energy Drinks

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tr>
<td>$45.00 / Gallon</td>
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<td>$3.00 / Each</td>
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<tr>
<td>$4.00 / Each</td>
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</table>

**Cakes for Special Occasions**

Our Pastry Chef and Cake Decorator will be happy to consult with Guests to create the Cake that is perfect for 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!

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GSR banquet

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

Specialty Breads to Include:

- 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

Dips:
- Sour Cream Dill, Caramelized Onion, Spinach/Artichoke, Ranch, Guacamole, or Cilantro Salsa $30.00 / Quart

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