



# *Holiday Catering Menu*

## *2024*



# *Holiday Buffet Selection*

## SIERRA SNOWFALL BUFFET

### APPETIZERS

Passed Cold Appetizers  
(Choose 1)

Blackened Shrimp on Cucumber Discs,  
Tomato and Olive Salad on Bruschetta,  
Strawberry, Ricotta & Basil Crostini, or  
Jerk Chicken with Almond Brittle Tartlet

Passed Hot Appetizers  
(Choose 1)

Pit Ham, Gruyere, & Spinach Mini Quiche,  
Chicken Quesadilla Purse,  
Grilled Lamb Chop with Minted Demi, or  
Mini Crab Cake with Cajun Remoulade

### DISPLAYS

(Choose 1)

Cheese Display  
Brie, Blue, Goat, Smoked Gouda, Asiago, Aged  
Cheddar, Fruit Spreads, Honey Grain Mustard,  
Crostinis & Sliced Breads

Mini Crudité Shooters  
Celery, Baby Carrot, Red Pepper &  
Sun Dried Tomato Ranch

Caprese Platter  
Vine Ripened Tomatoes, Sliced Buffalo  
Mozzarella, Fresh Basil & Balsamic Reduction

### MAINS

Pan Seared Salmon with Citrus Dill  
Beurre Blanc

Grilled Chicken Breast with Tomato,  
Capers & Olive Nage

### SIDES

Freshly Baked Rolls & Butter

Tangle of Greens & Romaine  
Shredded Carrots, Cucumber, Kalamata  
Olives, Garbanzo Beans, Croutons, Ranch,  
& Lemon Vinaigrette

Vegetable Mélange

Roasted Red Skin Potato Wedges  
in Herb Oil

### BUFFET DESSERTS

(Choose 2)

Pumpkin Cheese Cake  
Yule Logs  
Santa Claus Cakes  
Apple Crisps  
Assorted Holiday Cookies  
Black Forest Cakes

### DRINKS

Freshly Brewed Iced Tea & Coffee  
are offered during 1.5 hour dinner



## *Holiday Buffet Selection*

### DESERT BIGHORN BUFFET

#### **APPETIZERS**

##### Passed Cold Appetizers

(Choose 1)

Blackened Shrimp on Cucumber Discs,  
Tomato and Olives Salad on Bruschetta,  
Strawberry, Ricotta, Basil, on Crostini, or  
Jerk Chicken with Almond Brittle Tartlet

##### Passed Hot Appetizers

(Choose 1)

Pit Ham, Gruyere & Spinach Mini Quiche,  
Chicken Quesadilla Purses,  
Grilled Lamb Chops with Minted Demi, or  
Mini Crab Cakes with Cajun Remoulade

#### **DISPLAYS**

(Choose 1)

Cheese Display  
Brie, Blue, Goat, Smoked Gouda, Asiago, Aged  
Cheddar, Fruit Spreads, Honey Grain Mustard,  
Crostinis & Sliced Breads

Mini Crudité Shooters  
Celery, Baby Carrot, Red Pepper w/ Sun Dried  
Tomato Ranch

Caprese Platter  
Vine Ripened Tomatoes, Sliced Buffalo  
Mozzarella, Fresh Basil & Balsamic Reduction

#### **MAINS**

Grilled Flank Steak with Roasted  
Mushrooms and Red Wine Demiglace

Blackened Mahi Mahi with Fruit Salsa

#### **SIDES**

Freshly Baked Rolls & Butter

Tangle of Greens & Romain  
Shredded Carrots, Cucumber, Kalamata  
Olives, Garbanzo Beans, Croutons, Ranch,  
& Lemon Vinaigrette

Vegetable Mélange

Roasted Red Skin Potato Wedges  
in Herb Oil

#### **BUFFET DESSERTS**

(Choose 2)

Pumpkin Cheese Cake  
Yule Logs  
Santa Clause Cakes  
Apple Crisps  
Assorted Holiday Cookies  
Black Forest Cakes

#### **DRINKS**

Freshly Brewed Iced Tea & Coffee  
are offered during 1.5 hour dinner

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#### **ENHANCEMENTS:**

Herb Roasted Boneless Prime Rib  
with Au Jus & Creamy Horseradish

Honey Mustard Spiked Turkey Breast  
with Cranberry Sauce and Thyme Gravy





# *Holiday Plated Selection*

## SILVER STATE PLATED

### APPETIZERS

#### Passed Cold Appetizers (Choose 1)

Blackened Shrimp on Cucumber Discs,  
Tomato and Olives Salad on Bruschetta,  
Strawberry, Ricotta, Basil, on Crostini, or  
Jerk Chicken with Almond Brittle Tartlet

#### Passed Hot Appetizers (Choose 1)

Pit Ham, Gruyere, & Spinach Mini Quiche  
Chicken Quesadilla Purses  
Grilled Lamb Chops with Minted Demiglace  
Mini Crab Cakes with Cajun Remoulade

### DISPLAYS

(Choose 1)

Cheese Display  
Brie, Blue, Goat, Smoked Gouda, Asiago,  
Aged Cheddar, Fruit Spreads, Honey Grain  
Mustard, Crostinis & Sliced Breads

Mini Crudité Shooters  
Celery, Baby Carrot, Red Pepper &  
Sun Dried Tomato Ranch

Caprese Platter  
Vine Ripened Tomatoes, Sliced Buffalo  
Mozzarella, Fresh Basil, & Balsamic  
Reduction

### INCLUSIONS

Freshly Baked Rolls & Butter  
Chef's Choice of Seasonal Vegetables  
Freshly Brewed Iced Tea & Coffee  
are offered during 1.5 hour dinner

### SALADS

(Choose 1)

Caesar Salad  
Hearts of Romaine, Parmesan, Croutons,  
Caesar Dressing

Tangle of Greens  
Roasted Roma Tomatoes, Shaved Baby Carrots,  
Sliced Cucumber, Balsamic Vinaigrette

Wedge Salad  
Young Romaine, Diced Tomato, Crispy Bacon, Blue  
Cheese, Buttermilk Ranch Dressing & Micro Greens

### ENTREES

(Choose 1)

Grilled Filet Mignon Topped with Red Onion  
Marmalade Cinnamon Infused Sweet Potato Mash &  
Demiglace

Balsamic Glazed Flank Steak with Wild Mushroom  
Demiglace & Roasted Red Skin Potato Wedges

Pan Seared Salmon w/ Soy Orange Reduction &  
Steamed Rice

Chicken Marsala & Boursin Herbed Mashed Potatoes

Herb Roasted Pork Loin w/ Cranberry Apple  
Compote & Roasted Fingerling Potato

### PLATED DESSERTS

(Choose 1)

Peppermint Crème Brûlée  
Egg Nog Panna Cotta  
Apple Crisp Strudel Caramel Drizzle  
Seasonal Fruit Tart w/ Berry Compote  
Tiramisu





# *Holiday Event Inclusions*

VISTA BALLROOM

VISTA EAST/WEST BALLROOM

HEATED PATIO WITH SPECTACULAR MOUNTAIN VIEWS

HOLIDAY-THEMED CLUB DÉCOR

HOLIDAY LAMOUR LINENS WITH OVER 30 COLORS AVAILABLE

HOLIDAY CENTERPIECES

COMPLIMENTARY GLASS OF CHAMPAGNE FOR EACH GUEST

COMPLIMENTARY COAT CHECK SERVICE

CUSTOM BAR SERVICE AVAILABLE

BUFFET SERVICE FOR 1.5 HOURS

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30 GUESTS MINIMUM ON ALL HOLIDAY BUFFETS

AUDIO VISUAL AVAILABLE AND NOT INCLUDED IN VENUE FEE