

WEDDING RECEPTION

LUNCH BUFFET MENU

SERVED UNTIL 2 P.M.

Sliced Fresh Seasonal Fruit Display

Fresh Garden Vegetables with Dip

Fresh Greens with Assorted Dressing

Pasta Salad

Herb-Marinaded Baked Chicken

Sirloin Tips with Mushrooms

Bolognese/Vegetable Lasagna

Oven-Roasted Potatoes

Rice Pilaf

Fresh Steamed Vegetables

Variety of Rolls

Assorted Mini Pastries

Basic Tiered Wedding Cake

Coffee, Decaffeinated Coffee and Tea

Champagne Toast or Sparkling Cider

(One glass per person)

\$50 per person – Minimum of 25 guests

WEDDING RECEPTION

DINNER BUFFET MENU

Sliced Fresh Seasonal Fruit Display
Fresh Garden Vegetables with Dip
Fresh Greens with Assorted Dressing
Caesar Salad
Chicken Piccata
Sirloin Tips with Mushrooms
Bolognese/Vegetable Lasagna
Oven-Roasted Potatoes
Rice Pilaf
Fresh Steamed Vegetables
Variety of Rolls
Assorted Mini Pastries
Basic Tiered Wedding Cake
Coffee, Decaffeinated Coffee and Tea
Champagne Toast or Sparkling Cider
(One glass per person)

\$55 per person – Minimum of 25 guests

WEDDING RECEPTION

PLATED LUNCH MENU

SERVED UNTIL 2 P.M.

SALAD

Fresh Field Greens with Balsamic Vinaigrette
Rolls and Butter

CHICKEN PARMIGIANA

Breaded Chicken Cutlet Topped with
Tomato Sauce and Mozzarella Cheese,
Served with Broccoli, Pasta and
Garlic Breadstick
\$36

MARINATED LONDON BROIL

Served with a Cabernet Mushroom Demi-Glaze
Grilled Vegetables and Garlic Mashed Potatoes
\$42

BEEF AND CHICKEN BROCHETTES

Beef Tenderloin and Chicken Breast Skewered with
Garden Vegetables, Served on a Bed of Rice Pilaf
\$44

CAKE

Basic Wedding Cake

DRINKS

Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea

CHAMPAGNE TOAST OR SPARKLING CIDER

(One glass per person)

Minimum of 25 guests

CIRCUS CIRCUS

Catering & Convention Services

WEDDING RECEPTION

PLATED DINNER MENU

SALAD

Romaine Lettuce Tossed with Caesar Dressing
Grated Parmesan Cheese and Croutons
Rolls and Butter

CHICKEN PICCATA

Sautéed Chicken Breast, Lemon, Capers,
White Wine and Parsley
Italian Vegetable Blend and Rosemary Potatoes
\$48

ROAST PRIME RIB OF BEEF

Served with Creamed Horseradish Sauce,
Garden Vegetables and Baked Potato
\$54

BEEF AND CHICKEN COMBINATION

Beef Tenderloin with Mushroom Sauce and
Grilled Marinated Chicken Breast Served with
Garden Vegetables on a Bed of Wild Rice Pilaf
\$60

CAKE

Basic Tiered Wedding Cake

DRINKS

Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea

CHAMPAGNE TOAST OR SPARKLING CIDER

(One glass per person)

All prices are per person unless noted and are subject to sales tax and 20% gratuity.

CIRCUS CIRCUS®

Catering & Convention Services

WEDDING RECEPTION

PLATED DINNER CUSTOM

APPETIZER

Seasonal Fresh Cut Fruit Tray

SALAD

Fresh Field Greens or Caesar Salad
Rolls and Butter

ENTRÉES

CHOOSE ONE

Chicken Marsala
Chicken Piccata
Southwestern Chicken Breast
Chicken Parmigiana

VEGETABLES

CHOOSE ONE

Fresh Steamed Vegetables
Carrots
Green Beans

STARCH

CHOOSE ONE

Southwest Rice or Rice Pilaf
Oven Roasted or Mashed Potatoes
Penne Pomodoro or Fettuccine Alfredo

CAKE

Deluxe Tiered Wedding Cake

DRINKS

Coffee and Tea

CHAMPAGNE TOAST OR SPARKLING CIDER

(One glass per person)

Includes Decorated Head Table, Color Coordinated Linen Napkins,
Candle Centerpiece and Cash Bar.

\$44 per person – Minimum of 100 guests | \$49 per person – 50 to 90 guests

CHOCOLATE FOUNTAIN

\$4 per person – 3 Hours Service

Five-Hour Event Time

All prices are per person unless noted and are subject to sales tax and 20% gratuity.

WEDDING RECEPTION

CAKE & CHAMPAGNE

CAKE AND CHAMPAGNE PACKAGE

Basic Wedding Cake

Champagne Toast or Sparkling Cider
(One glass per person)

Coffee, Tea, Ice Tea

\$26 per person – 25 or more guests

\$200 Room Rental

DELUXE CAKE AND CHAMPAGNE PACKAGE

Domestic and Imported Cheese with Crackers

Sliced Fresh Seasonal Fruit Display

Fresh Garden Vegetables with Dip

Basic Wedding Cake

Champagne Toast or Sparkling Cider
(One glass per person)

Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea

\$32 per person – 25 or more guests

\$150 Room Rental

WEDDING RECEPTION

APPETIZER SELECTIONS

AMERICAN MEDLEY

Domestic and Imported Cheese with Crackers
Fresh Garden Vegetables with Dip
Deviled Eggs
Assorted Petite Sandwiches
Chicken Tenders
Baked, Stuffed Potato Skins
Traditional Accompaniments

SOUTHWEST MEDLEY

Domestic and Imported Cheese with Crackers
Sliced Fresh Seasonal Fruit Display
Jalapeño Poppers
Taqitos
Mini Chimichangas
Tortilla Chips with Salsa, Guacamole and Sour Cream

SOUTHWEST MEDLEY

Domestic and Imported Cheese with Crackers
Sliced Fresh Seasonal Fruit Display
Jalapeño Poppers
Taqitos
Mini Chimichangas
Tortilla Chips with Salsa, Guacamole and Sour Cream

ASIAN MEDLEY

Sliced Fresh Seasonal Fruit Display
Fresh Garden Vegetables with Dip
Sesame Chicken
Egg Rolls
Pot Stickers
Assorted Dipping Sauces

Choose one medley from above, which includes:

BASIC TIERED WEDDING CAKE

CHAMPAGNE TOAST (one glass per person)

Freshly Brewed Regular and Decaffeinated Coffee, Hot and Iced Tea
\$35 per person
Minimum 25 guests

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