



# Alexis Park

ALL SUITE RESORT • LAS VEGAS

## CONTINENTAL BREAKFAST MENUS

*Continental Breakfast menus are for a minimum of 25 guests. Labor charge of \$150.00 will apply to parties less than 25 guests.*

### *The Continental*

*Chilled Fruit Juices*

*A Selection of the Season's Best Fruit and Berries*

*Freshly Baked Breakfast Pastries to include:*

*Danish, Croissants, Muffins*

*Fruit Preserves and Butter*

*Freshly Brewed Regular and Decaffeinated Coffee*

*Hot Teas*

*\$20.00 Per Person*

### *Signature Continental*

*Chilled Fruit Juices*

*A Selection of the Season's Best Fruit and Berries*

*Freshly Baked Breakfast Pastries to include:*

*Cinnamon Rolls, Danish, Croissants, Muffins*

*Yogurt, Granola, Dried Fruits and Nuts*

*Fruit Preserves and Butter*

*Freshly Brewed Regular and Decaffeinated Coffee*

*Hot Teas*

*\$22.00 Per Person*

### *Platinum Continental*

*Chilled Fruit Juices*

*A Selection of the Season's Best Fruit and Berries*

*Freshly Baked Breakfast Pastries to include:*

*Cinnamon Rolls, Danish, Croissants, Muffins*

*Yogurt, Granola, Dried Fruits and Nuts*

*Steel Cut Oats and Cold Cereal*

*Fruit Preserves and Butter*

*Freshly Brewed Regular and Decaffeinated Coffee*

*Hot Teas*

*\$24.00 Per Person*



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## PLATED BREAKFAST SELECTIONS

*Plated Breakfast menus are for a minimum of 25 guests. Labor charge of \$150.00 will apply to parties less than 25 guests.*

### *The American*

*Farm Fresh Scrambled Eggs, with a choice of  
Applewood Smoked Bacon, Country Sausage Links,  
Honey Baked Ham or Chicken Apple Sausage  
Breakfast Potatoes  
\$25.00 Per Person*

### *Eggs Benedict*

*Two Farm Fresh Poached Eggs  
Canadian Bacon and Hollandaise Sauce  
On a Butter-Griddled English Muffin  
Breakfast Potatoes  
Fresh Sliced Seasonal Fruit  
\$26.00 Per Person*

### *Spanish Frittata*

*Traditional Baked Frittata with  
Eggs, Manchego Cheese  
Sun-Dried Tomatoes, Sweet Bell Pepper  
and Grilled Chorizo  
Fresh Sliced Seasonal Fruit  
\$26.00 Per Person*

### *Above Entrees Include:*

*Chilled Orange Juice  
Basket of Danish, Muffins and Croissants  
Fruit Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Hot Teas*

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## **BREAKFAST BUFFETS**

*Breakfast buffet menus are for a minimum of 25 guests and served for a maximum of 2 hours. Labor charge of \$150.00 will apply to parties less than 25 guests.*

### **Alexis Park**

*Variety of Chilled Fruit Juices,  
A Selection of Season's best Fresh Fruit & Berries  
Freshly Baked Breakfast Pastries to include:  
Danish, Croissants, Muffins  
Farm Fresh Scrambled Eggs  
Breakfast Potatoes & Choice of Two:  
Country Sausage Links, Applewood Smoked Bacon,  
Virginia Ham or Chicken Apple Sausage  
\$25.00 Per Person*

### **Pegasus' Breakfast**

*Variety of Chilled Fruit Juices,  
A Selection of Season's best Fresh Fruit & Berries  
Breakfast Parfaits  
Freshly Baked Breakfast Pastries to include:  
Danish, Croissants, Muffins  
Farm Fresh Scrambled Eggs  
Cinnamon Brioche French Toast or Buttermilk Pancakes  
Served with Warm Maple Syrup  
Breakfast Potatoes & Choice of Two:  
Country Sausage Links, Applewood Smoked Bacon,  
Virginia Ham or Chicken Apple Sausage  
\$28.00 Per Person*

### **Apollo's Buffet**

*Variety of Chilled Fruit Juices,  
A Selection of Season's best Fresh Fruit & Berries  
Breakfast Parfaits  
Freshly Baked Breakfast Pastries to include:  
Danish, Croissants, Muffins  
Classic Eggs Benedict, Farm Fresh Scrambled Eggs  
Cinnamon Brioche French Toast or Buttermilk Pancakes  
Served with Warm Maple Syrup  
Steel Cut Oats with Brown Sugar and Dried Fruits  
Breakfast Potatoes & Choice of Two:  
Country Sausage Links, Applewood Smoked Bacon,  
Virginia Ham or Chicken Apple Sausage  
\$30.00 Per Person*



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## **BREAKFAST ENHANCEMENTS**

*The following items are priced per person unless otherwise noted, and available as an additional to our Continental Breakfast, Breakfast Buffet, and Brunch Menus.*

### ***Breakfast Sandwiches***

*English Muffin, Pork Sausage Patties, Cheddar Cheese and Egg Omelet*  
\$5.00 each

### ***Classic Breakfast Burritos***

*Flour Tortillas stuffed with Fluffy Scrambled Eggs, Cheddar Cheese, and Virginia Ham*  
\$5.00 each

### ***Southwest Breakfast Burritos***

*Flour Tortillas stuffed with Fluffy Scrambled Eggs, Jack and Cheddar Cheese,  
Refried Black Beans, Chorizo Sausage*  
\$6.00 each

### ***Hard Boiled Eggs***

*Served with Sea Salt and Fresh Ground Black Pepper*  
\$2.00 each

### ***Assorted Cold Cereals and Steel Cut Oatmeal***

\$2.00

### ***Farm Fresh Scrambled Eggs***

\$2.00

### ***Breakfast Meats***

*Choice of One: Applewood Smoked Bacon, or Country Sausage Links or  
Honey Baked Ham or Chicken Apple Sausage*  
\$2.00



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## REFRESHMENT BREAK PACKAGES

*Refreshment Break Package menus are for a minimum of 25 guests. Labor charge of \$150.00 will apply to parties less than 25 guests.*

### *Alexis Park All Day Break* **\$45.00 Per Person**

#### *The Continental*

*(90 Minutes)*

*Chilled Fruit Juices*

*A Selection of the Season's Best Fruit and Berries*

*Freshly Baked Breakfast Pastries to include:*

*Danish, Croissants, Muffins*

*Fruit Preserves and Butter*

*Freshly Brewed Regular and Decaffeinated Coffee*

*Hot Teas*

#### *Morning Break*

*(30 Minutes)*

*Choice of Themed Break*

*Assorted Soft Drinks and Bottled Water*

*Freshly Brewed Regular and Decaffeinated Coffee*

*Hot Teas*

#### *Afternoon Break*

*(30 Minutes)*

*Choice of Themed Break*

*Assorted Soft Drinks and Bottled Water*

*Freshly Brewed Regular and Decaffeinated Coffee*

*Hot Teas*



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## **THEMED BREAKS**

*Themed Break menus are for a minimum of 25 guests. Labor charge of \$150.00 will apply to parties less than 25 guests.*

### **Chips & Dips**

*Warm Spinach Artichoke Dip served with Tortilla Chips  
Hummus with Pita Chips  
French Onion Dip with Potato Chips  
Assorted Soft Drinks & Bottled Waters  
Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea  
\$10.00 Per Person*

### **The Spa Break**

*Assorted Fruit Smoothies  
Crudit  with French Onion and Avocado Ranch Dip  
Sliced Seasonal Fresh Fruit  
Assorted Cereal, Protein & Energy Bars  
Assorted Soft Drinks & Bottled Mineral Water  
Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea  
\$11.00 Per Guest*

### **Sweet Treats**

*Assorted Jumbo Cookies  
Brownies & Blondies  
Baskets of Whole Fresh Fruit  
Assorted Soft Drinks & Bottled Water  
Freshly Brewed Regular, Decaffeinated Coffee and Hot Tea  
\$11.00 Per Guest*

### **South of the Border**

*Tri-Color Corn Chips  
Fire-roasted Tomato Salsa, Tomatillo Salsa, & Guacamole  
Pico De Gallo & Chile Con Queso  
Assorted Soft Drinks & Bottled Water  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$12.00 Per Guest*



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## **Ballpark Break**

*Freshly Popped Buttered Popcorn, Caramel Corn  
 Roasted Shell-on Peanuts  
 Soft Pretzels with Mustard & Crunchy Snyder's Pretzel Pieces  
 Assorted Soft Drinks & Bottled Water  
 Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
 \$12.00 Per Guest*

## **Ala Carte**

*All items below can be added to an existing menu or ala carte.*

## **BEVERAGES**

<i>Coffee: Regular &amp; Decaffeinated</i>	<i>\$60.00 Per Gallon</i>
<i>Premium Hot Teas</i>	<i>\$60.00 Per Gallon</i>
<i>Ice Tea / Fruit Punch</i>	<i>\$60.00 Per Gallon</i>
<i>Bottled Juices</i>	<i>\$4.00 Each</i>
<i>Red Bull</i>	<i>\$6.00 Each</i>
<i>Assorted Sodas</i>	<i>\$4.00 Each</i>
<i>Bottled Water</i>	<i>\$4.00 Each</i>
<i>Milk (1/2 Pint)</i>	<i>\$3.00 Each</i>

## **RISE & SHINE**

<i>Danish Pastries</i>	<i>\$36.00 Per Dozen</i>
<i>Fruit Pastries</i>	<i>\$36.00 Per Dozen</i>
<i>Assorted Muffins</i>	<i>\$28.00 Per Dozen</i>
<i>Bagels and Cream Cheese</i>	<i>\$32.00 Per Dozen</i>
<i>Sliced Fresh Fruit</i>	<i>\$5.00 Per Person</i>
<i>Whole Fresh Fruit</i>	<i>\$2.00 Each</i>

## **AFTERNOON BOOST**

<i>Assorted Cookies</i>	<i>\$30.00 Per Dozen</i>
<i>Chocolate/Blondies/Salted Caramel Brownies</i>	<i>\$30.00 Per Dozen</i>
<i>Rice Krispy Treats</i>	<i>\$30.00 Per Dozen</i>

*All Prices are Subject to 21% Service Fee and 8.15% Nevada State Sales Tax.*



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## ALL DAY SNACKS

<i>Assorted Yogurts</i>	<i>\$2.50 Each</i>
<i>Assorted Candy Bars</i>	<i>\$2.50 Each</i>
<i>Ice Cream Bars</i>	<i>\$3.50 Each</i>
<i>Energy/Granola Bars</i>	<i>\$2.50 Each</i>
<i>Assorted Individual Chips</i>	<i>\$2.50 Each</i>
<i>Potato Chips</i>	<i>\$25.00 Per Bowl</i>
<i>Pretzels</i>	<i>\$25.00 Per Bowl</i>
<i>Trail Mix</i>	<i>\$25.00 Per Bowl</i>
<i>Mixed Nuts</i>	<i>\$25.00 Per Bowl</i>
<i>Potato Chips with Onion Dip</i>	<i>\$45.00 Per Bowl</i>
<i>Tortilla Chips with Salsa &amp; Guacamole</i>	<i>\$45.00 Per Bowl</i>
<i>(Served Approximately 20 Persons)</i>	



**BRUNCH BUFFET**

*Brunch Menu are for a minimum of 30 guests.  
Labor charge of \$150.00 will apply to parties less than 30 guests.*

*Danish, Muffins and Croissants  
Fruit Preserves and Butter  
Seasonal Fresh Fruit Display  
Imported and Domestic Cheeses, Rustic Breads and Lavosh  
Mixed Greens Salad with Choice of Dressings  
Greek Pasta Salad  
Smoked Salmon with Sliced Tomatoes, Red Onions and Capers  
Assorted Bagels and Cream Cheese  
Eggs Florentine with Hollandaise Sauce  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon, Country Sausage or Turkey Link Sausages  
Breakfast Potatoes  
French Toast with Maple Syrup*

*Chicken Piccata  
Oven Roasted Salmon Beurre Blanc  
Beef Tenderloin Tips in Wild Mushroom Demi Glace  
Rice Pilaf, Vegetable du Jour  
Fresh baked Dinner Rolls & Butter*

**CARVING STATION**

*Required Chef's Fee at \$125.00  
(Choice of One)  
Citrus Marmalade Glazed Pork Loin  
Roast Prime Rib of Beef, Au Jus  
Glazed Ham with Brown Sugar & Spicy Mustard  
Butter Basted Breast of Tom Turkey with Sage Gravy*

**DESSERTS**

*Chef's Selection of Specialty Pastries & Sweet Delights  
Chilled Fruit Juices  
Freshly Brewed Regular and Decaffeinated Coffee  
Hot Tea & Iced Tea  
\$55.00 Per Person*



### **BUFFET LUNCH SELECTIONS**

*All lunch buffet selections are priced per person with a minimum of 25 guests and served for a maximum of 2 hours. Labor charge of \$150.00 will apply to parties less than 25 guests.*

### **DELI BUFFET LUNCHEON**

*Soup du Jour*

*Seasonal Fresh Fruit Salad*

*American Potato Salad*

*Tri Color Pasta Salad*

*Sliced Roast Beef, Honey Baked Ham, Smoked Turkey Breast*

*Provolone, Swiss and Sharp Cheddar*

*Tomato, Lettuce and Onion*

*Sliced Sourdough, Wheat Berry and Marble Rye Breads*

*Kaiser and Ciabatta*

*Appropriate Condiments*

*Individual Bags of Assorted Chips*

*Chef's Selection of Specialty Pastries & Sweet Delights*

*Freshly Brewed Iced Tea*

*Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea*

*\$34.00 Per Person*

  
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**ALEXIS PARK SIGNATURE BUFFET**

*Tomato Basil Bisque*  
*Mixed Greens Salad with Choice of Dressings*  
*Bowtie Pasta Salad*  
*Marinated Cucumber & Tomato Salad*  
*Fresh Seasonal Fruit Salad*

*Oven Roasted Breast of Airline Chicken, Beurre Blanc*  
*Beef Tenderloin Medallions with Caramelized Pearl Onions and Wild Mushrooms*  
*Tortellini Tossed in a Light Basil Cream*

*Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables*  
*Rolls and Butter*

*Chef's Selection of Specialty Pastries & Sweet Delights*

*Freshly Brewed Iced Tea*  
*Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea*  
*\$38.00 Per Person*

**MEXICAN FIESTA BUFFET**

*Tortilla Soup*  
*Mexican Chopped Salad*  
*Fresh Seasonal Fruit Salad*  
*Chicken Enchiladas*  
*Chicken and Skirt Steak Fajitas*  
*Warm Corn and Flour Tortillas*  
*Spicy Mexican Rice*  
*Refried Black Beans*  
*Cumin Rubbed Grilled Zucchini and Purple Onions*  
*Fire-roasted Tomato Salsa, Tomatillo Salsa, & Guacamole*

*Cinnamon Churros*  
*Caramel Flan*

*Freshly Brewed Iced Tea*  
*Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea*  
*\$38.00 Per Person*

  
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**PALERMO BUFFET**

*Minestrone Soup  
Traditional Caesar Salad  
Antipasto Platter with Italian Specialty Salted Cured Meats & Pickled Delicacies*

*Pan Seared Breast of Chicken Marsala  
Oven Roasted Mediterranean Sea Bass Siciliano  
Baked Penne Marinara with Grilled Italian Sausage*

*Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables  
Garlic Bread Sticks & Herb Focaccia*

*Cannolis  
Tiramisu  
Ricotta Cheese Cake*

*Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$38.00 Per Person*

**MEMPHIS BBQ LUNCH**

*Fresh Seasonal Fruit Salad  
Crisp Creamy Cole Slaw  
Red Potato Salad  
Mixed Greens Salad with Choice of Dressings*

*Southern Grilled Barbeque Ribs  
Oven Baked Barbeque Chicken  
Corn on the Cob  
Macaroni & Cheese Bake  
Barbeque Baked Beans*

*Brownies & Cookies  
Lemon Squares*

*Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$38.00 Per Person*



*ASIAN LUNCH BUFFET*

*Crisp Vegetable Eggs Rolls Sweet Plum Dipping Sauce and Hot Mustard  
Cabbage Salad Bell Peppers and Sweet Sesame Vinaigrette*

*Cashew Chicken in Brown Garlic Sauce  
Mongolian Beef Sweet Peppers, Onions and Red Chili  
Vegetable Lo Mein  
Vegetable Fried Rice & Steamed Jasmine Rice*

*Tropical Fruit Salad with Toasted Coconut, Almond & Fortune Cookies*

*Freshly Brewed Iced Tea  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$38.00 Per Person*

**PLATED LUNCHEON SELECTIONS**

**STARTERS:**

*(Choice of One; Soup or Salad)*

Soup

*Tomato Basil Bisque*

*Cream of Mushroom*

*Broccoli Cheese*

*Minestrone*

Salad

*Mixed Garden Greens with Choice of Dressings*

*Traditional Caesar Salad*

*Baby Iceberg Wedge Salad*

*Caprese Salad*

*Roasted Beets, Arugula & Goat Cheese*

**ENTREES**

<i>Roasted Airline Breast of Chicken, Buerre Blanc</i>	<i>\$35.00</i>
<i>Breast of Chicken Florentine with Lemon Caper Butte</i>	<i>\$35.00</i>
<i>Pan Seared Bone-In Pork Chop with Pommery Mustard Cream</i>	<i>\$36.00</i>
<i>Jumbo Gulf Shrimp Scampi with Lemon Garlic Sauce</i>	<i>\$36.00</i>
<i>Grilled Filet of Salmon with Dijon Caper Sauce</i>	<i>\$37.00</i>
<i>New York Strip Steak with Wild Mushroom Ragout</i>	<i>\$39.00</i>

**DESSERT**

*(Choice of One)*

*New York Cheesecake with Strawberry Coulis*

*Fresh Fruit Tart*

*Classic Tiramisu*

*Flourless Chocolate Cake*

*Above Entrees Include Chef's Selection of Starch and Vegetable, Baked Rolls and Butter  
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea*



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## **BOXED LUNCHES**

*The below menu can be served "to go". A minimum of 25 guests is required.  
Labor charge of \$150.00 will apply to parties less than 25 guests.*

***\$25.00 Per Person***

### ***ITALIAN BISTRO SANDWICH***

*Honey Ham, Pepperoni, Salami and Provolone Cheese, Baby Spinach, Sliced Tomato,  
Olive Tapenade on Focaccia*

### ***TURKEY CLUB CROISSANT***

*Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise On a Flaky Croissant*

### ***HERB CHICKEN BREAST WRAP***

*Sun Dried Tomato Basil Wrap stuffed with Herb Grilled Chicken Strips, Lettuce, Tomato, Provolone  
Cheese, Avocado and Cucumber Dill Dressing*

### ***MEDITERRANEAN VEGETABLE WRAP***

*Roasted Eggplant, Carrots, Yellow Squash, Asparagus, Zucchini, Red Onions and Hummus with  
Lettuce and Tomato in a Herb Flatbread*

### ***CRANBERRY HONEY HAM***

*Black Forest Ham, Sharp Cheddar, Lettuce, Tomato, Shaved Red Onion & Honey Mustard  
On a Cranberry Walnut Roll*

### ***CHEF'S SALAD***

*Julienne of Ham, Turkey, Cheddar and Swiss Cheese  
Hard Boiled Egg, Tomato, Cucumbers on a Bed of Crisp Lettuce, Ranch Dressing*

### ***CHICKEN CAESAR SALAD***

*Crisp Romaine, Shaved Parmesan & Housemade Croutons*

### ***TURKEY COBB SALAD***

*Roast Turkey, Diced Tomato, Hard Boiled Egg, Diced Avocado, Crisp Bacon, Crumbled Blue Cheese  
on a bed of Iceberg Lettuce, Blue Cheese Dressing*

*Above Boxed Lunches Include Chef's Dessert of the Day & Individual Bag of Chips*



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## **BUFFET DINNER SELECTIONS**

*All dinner buffet selections are priced per person with a minimum of 25 guests and served for a maximum of 2 hours. Labor charge of \$150.00 will apply to parties less than 25 guests.*

### **ALEXIS PARK SIGNATURE DINNER**

*Mixed Greens Salad with Choice of Dressings  
Marinated Artichoke and Mushroom Salad  
Mediterranean Cucumber Salad with Feta and Olives*

*Roasted Airline Breast of Chicken Buerre Blanc  
Oven Roasted Atlantic Salmon with Dill Cream  
Beef Tenderloin Medallions with Wild Mushroom Ragout*

*Chef's Choice of Appropriate Starch & Seasonal Fresh Vegetables  
Dinner Rolls and Butter Balls*

*Chef's Selection of Specialty Pastries & Sweet Delights*

*Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$48.00 Per Person*

### **TUSCAN DINNER**

*Mixed Greens Salad with Choice of Dressings  
Antipasto Salad  
Caprese Salad*

*Roasted Airline Breast of Chicken Picatta  
Oven Roasted Mediterranean Sea Bass Siciliano  
Veal Marsala  
Penne Marinara with Shaved Parmesan*

*Chef's Choice of Seasonal Fresh Vegetables  
Dinner Rolls and Butter Balls*

*Cannolis  
Tiramisu  
Ricotta Cheese Cake*

*Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea  
\$48.00 Per Person*

*All Prices are Subject to 21% Service Fee and 8.15% Nevada State Sales Tax.*



  
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**SOUTHERN BBQ DINNER**

*Fresh Seasonal Fruit Salad*  
*Crisp Creamy Cole Slaw*  
*Red Potato Salad*  
*Mixed Greens Salad with Choice of Dressings*

*Southern Grilled Barbeque Ribs*  
*Oven Baked Barbeque Chicken*  
*Texas Beef Brisket*  
*Corn on the Cob*  
*Macaroni & Cheese Bake*  
*Barbeque Baked Beans*

*Brownies & Cookies*  
*Lemon Squares*

*Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea*  
*\$48.00 Per Person*

**SOUTHWEST FIESTA**

*Tortilla Soup*  
*Mexican Chopped Salad*  
*Fresh Seasonal Fruit Salad*

*Chicken Enchiladas*  
*Pork Carnitas*  
*Chicken and Skirt Steak Fajitas*  
*Warm Corn and Flour Tortillas*  
*Spicy Mexican Rice*  
*Refried Black Beans*

*Cumin Rubbed Grilled Zucchini and Purple Onions*  
*Fire-roasted Tomato Salsa, Tomatillo Salsa, & Guacamole*

*Cinnamon Churros*  
*Caramel Flan*

*Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea*  
*\$48.00 Per Person*

**PLATED DINNERS**

*Plated Dinner Selections include: Soup or Salad, Entrée, and Dessert.*

**STARTERS**

*Choice of one, Soup or Salad*

*Additional Course (Soup, Salad, or Appetizer), Additional \$8.00 per person*

Soup

*Tomato Basil Bisque*

*Cream of Mushroom*

*Broccoli Cheese*

*Minestrone*

*Lobster Bisque*

Salad

*Mixed Garden Greens with Choice of Dressings*

*Traditional Caesar Salad*

*Baby Iceberg Wedge Salad*

*Caprese Salad*

*Roasted Beets, Arugula & Goat Cheese*

*Spinach Salad with Red Onion, Crisp Prosciutto & Crumbled Blue Cheese*

**APPETIZERS**

*Upgrade your plated dinner with any appetizer listed below*

*Lobster Ravioli, Garlic Cream Sauce @\$8.50*

*Jumbo Shrimp Cocktail, Remoulade Sauce @\$10.00*

*Pan Seared Jumbo Lump Maryland Blue Crabcake @\$13.00*



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## ENTREES

### **POULTRY**

\$40.00 Per Person

*Roasted Airline Breast of Chicken Buerre Blanc*  
*Breast of Chicken Marsala*  
*Spinach, Sun-dried Tomato & Goat Cheese Stuffed Breast of Chicken*  
*Rock Cornish Game Hen with Artichokes and Wild Mushroom*

### **BEEF & PORK**

\$50.00 Per Person

*Maple and Allspice brined Kurobuta Pork Chop with Pineapple Ginger Chutney*  
*Filet Mignon with Wild Mushroom and Truffle Demi-Glace*  
*New York Strip Steak with Caramelized Shallot Butter*  
*Veal Osso Buco with Burgundy Glace de Veau*

### **SEAFOOD**

\$45.00 Per Person

*Oven Roasted Atlantic Salmon with Pommery Mustard Cream*  
*Mediterranean Sea Bass Siciliano*  
*Jumbo Gulf Shrimp Scampi*  
*Crab Stuffed Dover Sole Bearnaise*

## ENTRÉE ENHANCEMENTS

*Upgrade your entree with any enhancement listed below.*

<i>Jumbo Gulf Shrimp Scampi</i>	<i>\$10.00</i>
<i>Jumbo Lump Maryland Blue Crab Cake</i>	<i>\$13.00</i>
<i>Main Lobster Tail</i>	<i>Market Price</i>

*Above Entrees Include Chef's Selection of Starch and Vegetable, Baked Rolls and Butter*



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DESSERT

*Choice of One Included with Dinner*

*Classic Tiramisu*

*Ricotta Cheesecake with Fresh Berry Compote*

*Flourless Chocolate Cake with Raspberry Coulis*

*Crème Brulee*

*Fresh Fruit Tart*

*Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea*

**RECEPTION STATIONS**

*A minimum of 25 people is required for reception stations.  
Labor charge of \$150.00 will apply to parties less than 25 guests.  
A chef/attendant fee of \$125.00 is required for all action stations.*

**Gourmet Potato Bar**

*Baby Idaho Baked Potatoes filled with American Sturgeon Caviar and Crème Fraiche  
Bourbon Smashed Sweet Potatoes with Mesquite pulled BBQ Chicken, Southern Cabbage Slaw  
Butter Whipped New Potatoes topped with Applewood Smoked Bacon, Chives and Sour Cream  
\$18.00 Per Person*

**Pasta Station**

*(Choice of Two)*

*PENNETTE A LA VODKA*

*Mezze Penne tossed with Sweet Italian Sausage, Tomatoes, Fresh Herbs and Vodka Cream*

*FARFALLE MARINARA*

*Farfalle Pasta, Roasted Plum Tomato Sauce, Basil and Mozzarella*

*ORECCHIETTE PUTTANESCA*

*Small Ear Shaped Pasta with Pancetta, Olives, Capers and Diced Tomato*

*RIGATONI BOLOGNESE*

*Short Tube Pasta tossed in Rich Meat Ragù, with Parmesan Reggiano*

*ZITI ala TOSCANA*

*Seasoned Meatballs, Ricotta Cheese and Roasted Plum Tomatoes*

*Served with Rustic Breads and Focaccia.*

*\$20.00 Per Person*

**Slider Station**

*(Choice of Two)*

*BLACK ANGUS BEEF*

*Classic Cheeseburger Sliders with American Cheese, Pickle Chip and Sautéed Onion*

*CHICKEN PARMESAN*

*Crisp Fried Boneless Chicken Breast topped with Mozzarella Cheese and Roasted Plum Tomato Sauce  
on a Parmesan Herb Roll*

*KALUA PORK*

*Slow Roasted and Pulled Hawaiian BBQ Pork with a Ginger and Pineapple Chutney on a Sweet  
Hawaiian King Roll*

*CAPRESE*

*Fresh Buffalo Mozzarella, Roasted Tomatoes and Basil on Parmesan Focaccia*

*Our Homemade Seasoned Potato Chips and condiments accompany each slider station.*

*\$20.00 Per Person*

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***Fajitas***

*Grilled Chicken Marinated in Achiote Paste & Beef Skirt Steak in Tamarind Chipotle  
Bijol Seasoned Rice, Ranchero Beans, Flour Tortillas, Salsas and Pico De Gallo,  
Sour Cream and Guacamole  
\$24.00 Per Person*

**DISPLAYED RECEPTION OFFERINGS**

*All displays are priced for 50 people.*

***Spinach Artichoke Dip***

*Sautéed Spinach Leaves & Artichokes Blended with a Parmesan Cream Cheese  
Sauce and baked in an Herb Breadcrumb and Parmesan Crust. Served with Crisp Baguette Croutons  
\$175.00*

***Fresh Fruit Display***

*A display of Whole and Cut Melons, Pineapples, Berries and Tropical Fruit  
\$175.00*

***Garden Crudite***

*Crisp Seasonal and Baby Vegetables with Buttermilk Ranch Dip and Roasted Red Pepper Aioli  
\$175.00*

***Chilled Grilled Vegetables***

*Grilled and Roasted Mediterranean Vegetables marinated with Extra Virgin Olive Oil  
Aged Balsamic Vinegar and Roasted Shallots  
\$175.00*

***Domestic Farmstead Creamery Cheese Board***

*Rustic Artisanal Breads  
\$200.00*

***Antipasti Display***

*The chef's selection of Imported and American Artisan Charcuterie and Cheeses. Presented with  
Grilled and Marinated Vegetables, Imported Olives, Focaccias and Italian Breads  
Infused Olive Oils and Balsamic Vinegar.  
\$300.00*

**COLD HORS D'OEUVRES**

*The following items are priced per piece and require a minimum order of 50 pieces.  
Displayed or Tray-passed. Tray Passed Service requires a Server @ \$125.00 Per Server*

<i>Individual Mini Crudite</i>	\$2.50
<i>Deviled Egg with Salmon Caviar</i>	\$2.50
<i>Caprese Skewer</i>	\$2.50
<i>Herb Goat Cheese - Sun-dried Tomato Tapenade</i>	\$3.00
<i>Brie Cheese - Fig Preserves</i>	\$3.00
<i>Poached Sun-dried Figs wrapped in Aged Prosciutto</i>	\$3.50
<i>Homemade Beet Cured Gravelax, Dill Mustard Sauce</i>	\$3.50
<i>Melon Wrapped in Prosciutto</i>	\$3.50
<i>Curry Chicken Salad in Belgian Endive</i>	\$3.50
<i>Lump Crab Profiterole</i>	\$4.00
<i>Dill Shrimp Salad served on a Crostini</i>	\$4.00
<i>Tuna Poke - Soy and Ginger Marinated Ahi Tuna in a Wonton Shell</i>	\$4.50
<i>Roast Sirloin with Horseradish Aioli</i>	\$4.50
<i>Chilled Gulf Shrimp – Cocktail Sauce</i>	\$4.50
<i>Crab Claws – Coarse Grain Mustard Aioli</i>	\$4.75

**HOT HORS D'OEUVRES**

*The following items are priced per piece and require a minimum order of 50 pieces.  
Displayed or Tray-passed. Tray Passed Service requires a Server @ \$125.00 Per Server*

<i>Buffalo Chicken Wings - Ranch Dressing</i>	\$2.50
<i>Vegetable Spring Rolls with Sweet &amp; Sour Sauce</i>	\$2.50
<i>Spanakopita</i>	\$2.75
<i>Assorted Mini Quiche</i>	\$2.75
<i>Potstickers with Ginger Soy Sauce</i>	\$3.00
<i>Artichoke Hearts - Herb Goat Cheese</i>	\$3.25
<i>Chicken Satay with Thai Peanut Dip</i>	\$3.25
<i>Chicken Empanada</i>	\$3.75
<i>Cheese Burger Sliders - Pickle Chip, American Cheese, Grilled Onion</i>	\$3.75
<i>Crab Stuffed Mushroom</i>	\$4.00
<i>Coconut Fried Shrimp</i>	\$4.25
<i>Crabcakes, Remoulade Sauce</i>	\$4.25
<i>Beef Wellington - Filet Mignon, Port Wine, Truffles</i>	\$4.50

**CARVING STATIONS**

*Two Hour Maximum, Chef/Attendant Required @ \$125.00 Per Chef/Attendant  
Includes a selection of soft carving rolls and appropriate condiments.*

***Butter Basted Turkey Breast***

*Serves Approximately 50 Guests  
\$300.00*

***Maple Glazed Bone-in Ham***

*Serves Approximately 75 Guests  
\$300.00*

***Rosemary Crusted Prime Rib of Beef, Au Jus***

*Serves Approximately 50 Guests  
\$425.00*

***Dijon Crusted Tenderloin of Beef***

*Serves Approximately 50 Guests  
\$475.00*

***Steamship Round of Beef, Au Jus***

*Serves Approximately 200 Guests  
\$700.00*





# Alexis Park

ALL SUITE RESORT • LAS VEGAS

## BEVERAGES

*Hosted Bars are available either by the drink or per person by the hour. Cash bars are available by the drink. All bars require one bartender for every 100 guests at \$175.00 each. Cash bars require an additional setup fee of \$150.00 per bar.*

### **HOSTED BAR**

Call Brands.....	\$7.00
Premium Brands.....	\$8.00
Imported Beer.....	\$7.00
Domestic Beer.....	\$5.00
Domestic Wine.....	\$7.00
Soft Drinks.....	\$3.00
Fruit Juice.....	\$3.25

### **CASH BAR**

Call Brands.....	\$9.00
Premium Brands.....	\$10.00
Imported Beer.....	\$8.00
Domestic Beer.....	\$7.00
Domestic Wine.....	\$7.00
Soft Drinks.....	\$3.00
Fruit Juice.....	\$3.25

### **BAR BY THE HOUR / PER PERSON**

#### *Call Brands*

*\$20.00 for the first hour / Additional \$7.00 Per Person each additional hour*

#### *Premium Brands*

*\$23.00 for the first hour / Additional \$8.00 Per Person each additional hour*

#### **Call Brands**

Smirnoff Vodka  
 Beefeaters Gin  
 Jose Cuervo Gold Tequila  
 Canadian Club Whiskey  
 Jim Beam Bourbon  
 Dewars Scotch

#### **Premium Brands**

Ketel One Vodka  
 Tanqueray Gin  
 Patron Silver Tequila  
 Crown Royal Whiskey  
 Maker's Mark Bourbon  
 Johnnie Walker Red Scotch

#### **Domestic Beer**

**\*\* subject to change \*\***

Bud  
 Bud Light  
 Michelob Ultra  
 Miller  
 Miller Lite  
 Coors

#### **Imported Beer**

Corona  
 Corona Light  
 Amstel Light  
 Heineken  
 Negro Modelo  
 Modelo Especial

*Liquor may only be dispensed by an Alexis Park Bartender*

*Wine List Available Upon Request*