
**SOUTH POINT
HOTEL & CASINO
BANQUET/CATERING MENU**

Continental Breakfast

Sunshine Continental

Selection of two Chilled Juices:
Orange, Grapefruit, Apple, V-8 or Cranberry
Assorted Breakfast Bakeries
Mini Danish, Muffins and Croissants
Butter and Fruit Preserves
Freshly Brewed Coffee, Decaf and Assorted Teas
\$15.00 per person

California Continental

Selection of two Chilled Juices:
Orange, Grapefruit, Apple, V-8 or Cranberry
Sliced Seasonal Fresh Fruit & Berries
Assorted Individual Fruit Yogurts and Granola
Assorted Cold Cereals with Milk
Miniature Bagels with Cream Cheese
Fruit Filled Croissants
Freshly Brewed Coffee, Decaf and Assorted Teas
\$19.00 per person

Eye Opener

Selection of two Chilled Juices:
Orange, Grapefruit, Apple, V-8 or Cranberry
Individual Banana Smoothies
Sliced Seasonal Fresh Fruit & Berries
Sausage & Egg Sandwich
Cinnamon Swirl Coffee Cake
Freshly Brewed Coffee, Decaf and Assorted Teas
\$21.00 per person

*Minimum of 25 people required. \$5.00 per person added to groups less than 50.

*Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

Plated Breakfast

*All Plated Breakfast are served with choice of Orange, Apple or Grapefruit Juice;
Assorted Breakfast Pastries with Butter, Jams and Jellies;
Freshly Brewed Coffee, Decaf and Assorted Teas.
Egg Substitute available on Plated Breakfasts.

All American

Fluffy Scrambled Eggs with Herbs
Applewood Bacon Strips and Country Sausage Patty
Breakfast Potatoes
\$18.50 per person

Country Scramble

Farm Fresh Eggs Scrambled with Smoked Ham and Chives
topped with Cheddar Cheese
Breakfast Potatoes
\$19.00 per person

French Twist

Seasonal Melon Wedge
Granola Crusted French Toast with Maple Syrup
Warm Apple Compote
Grilled Sausage Patty
\$20.00 per person

Italian Omelette

Fresh Fruit Cocktail
Spinach Frittata with Aged Cheddar Cheese, Thinly Sliced Ham,
Olive Oil and Basil Roasted Tomato
\$20.00 per person

Steak & Eggs

Sliced Fresh Fruit Plate
Fluffy Scrambled Eggs
Broiled New York Strip Steak
Breakfast Potatoes
\$23.00 per person

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Buffet Breakfast

Sunrise Special

Freshly Squeezed Orange and Grapefruit Juices
Sliced Fresh Fruits and Berries
Homemade Granola with 2% Milk
Fluffy Scrambled Eggs
Crisp Applewood Bacon Strips
Country Sausage Links
Breakfast Potatoes
Fresh Baked Muffins, Buttery Croissants and Scones
Freshly Brewed Coffee, Decaf and Assorted Teas
\$21.00 per person

Baja Buffet

Chilled Fresh Fruit Juices
Fresh Seasonal Cubed Fruit Bowl with Yogurt Dressing
Smoked Chicken and Egg Enchilada
Freshly Scrambled Eggs with Pico de Gallo & Sour Cream
Chorizo Sausage
Southwest Breakfast Potatoes with Peppers & Onions
Flour Tortillas
Warm Churros with Sugar and Cinnamon
Assorted Fruit Filled Danish
Freshly Brewed Coffee, Decaf and Assorted Teas
\$24.00 per person

Bunkhouse Buffet

Fresh Orange Juice
Apple and V-8 Juices
Orange and Grapefruit Segments
Farm Fresh Scrambled Eggs
Oven Baked Corned Beef Hash
Chicken Fried Steak and Sausage Gravy
Buttermilk Flap Jacks with Whipped Butter and Maple Syrup
Breakfast Potatoes
Buttermilk Biscuits & Cornbread Muffins
Butter and Jellies
Freshly Brewed Coffee, Decaf and Assorted Teas
\$26.00 per person

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Brunch

South Point Brunch

Freshly Squeezed Orange Juice
Chilled Tomato and Apple Juices
Fresh California Grown Sliced Fruits
Crudités of Vegetables with Ranch Dip
Bibb Lettuce and Spinach Salad with Vinaigrette Dressing

Classic Eggs Benedict
Freshly Scrambled Eggs
Grilled Sausage Patties and Bacon Strips
Herbed Breakfast Potatoes
Pork Medallions Lyonnaise
Grilled Chicken Breast Madeira
Mediterranean Style Pasta
Fresh Vegetable Medley

French Pastries
Assorted Muffins
Coffee Cakes

Freshly Brewed Coffee, Decaf and Assorted Teas
\$36.00 per person

~Add a Mimosa or Bloody Mary for an additional \$4.50 per person~

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A La Carte Enhancements

Freshly Brewed Coffee or Decaffeinated Coffee	\$40.00 per gallon
Herbal Teas	\$40.00 per gallon
Freshly Brewed Iced Tea	\$40.00 per gallon
Lemonade or Fruit Punch	\$40.00 per gallon
Bottled Water 12 oz.	\$3.00 each
Assorted Pepsi Soft Drinks	\$3.00 each
Chilled Fruit Juices	\$18.00 per quart
Chilled Starbucks Frappuccino	\$5.00 each
Half Pints of Milk	\$2.50 each
Assorted Gatorade Sports Drinks (20 oz. bottles)	\$4.00 each
Assorted Donuts	\$28.00 per dozen
Assorted Large Muffins	\$28.00 per dozen
Fruit Breads – Banana Nut, Date Nut and Apple Cinnamon	\$28.00 per dozen
Fresh Danish Pastries	\$28.00 per dozen
Flakey Croissants	\$28.00 per dozen
Assorted Coffee Cakes	\$28.00 per dozen
Bagels with Cream Cheese	\$28.00 per dozen
Chocolate Brownies or Blondies	\$30.00 per dozen
Freshly Baked Cookies	\$25.00 per dozen
Finger Sandwiches or Pinwheel	\$27.00 per dozen
Giant Warm Soft Pretzels	\$4.00 each
Individual Fruit Yogurt	\$4.00 each
Individual Boxed Cereal with Milk	\$4.00 each
Sliced Fresh Seasonal Fruit	\$5.00 per person
Fresh Whole Fruit	\$2.50 each
Assorted Candy Bars	\$3.00 each
Granola Bars	\$3.00 each
Assorted Ice Cream Bars - Dove & Haagen Dazs	\$4.00 each

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Themed Breaks

The Peanut Gallery

Peanut Butter Cookies, Peanut Brittle, Hickory-Smoked Peanuts, Honey Roasted Peanuts, Chocolate covered Peanuts, Reese's Peanut Butter Cups
Freshly Brewed Coffee, Decaf and Assorted Teas
\$13.00 per person

The Spa

Assorted Fruit Yogurts
Gourmet Granola Bars & Power Bars
Fresh Whole Fruit
Assortment of Sun-Dried Fruits and Nuts
Array of garden Fresh Raw Vegetables and Assorted Dips
Freshly Brewed Coffee, Decaf and Assorted Teas
Bottled Water (1 per person)
\$15.00 per person

Chocolate Fantasy

Chilled Yoo-Hoo's, Whole and Chocolate Milk,
Chocolate Fondue with Skewered Strawberries, Melon, Pineapple and Marshmallows
Chocolate Chip Cookies and Miniature Chocolate Éclairs,
Chocolate Fudge Brownies and White Chocolate Blondie's
\$16.00 per person

Apple Orchard

Apple Cider, Whole Seasonal Apples, Apple Slices with Carmel Dip
Apple Pie with Vanilla Bean Ice Cream Baked Apples
Freshly Brewed Coffee, Decaf and Assorted Teas
\$16.00 per person

Street Vendor

Assorted Ice Cream Bars,
Soft Pretzels with Honey Mustard and Cheddar Cheese Sauce
Freshly Buttered Popcorn & Roasted Peanuts
All Beef Hotdogs with Condiment Bar
Fresh Lemonade
Assorted Soft Drinks (1 per person)
\$18.00 per person

*\$5.00 per person added to groups less than 50.

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Snacks

Honey Roasted Peanuts
\$12.00 per pound

Party Mix
\$12.00 per pound

Trail Mix
\$14.00 per pound

Mixed Nuts
\$15.00 per pound

Bowls of Potato Chips, Pretzels or Tortilla Chips
\$20.00 (Serves 25)

Dip Choices:
Fresh Salsa, Guacamole, Salsa Verde, Ranch, Spinach Artichoke or Sour Cream &
Onion
\$25.00 (Serves 25)

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Salads

Spinach Salad

Fresh Spinach with
Warm Bacon Dressing, Diced Egg, Red Onion and Mushrooms

Mixed Green Salad

Fresh Mixed Garden Greens with
Tomatoes, Cucumbers, Shredded Carrots and Choice of Dressings

Traditional Caesar Salad

Crisp Romaine Leaves Tossed with Parmesan Cheese, Homemade Croutons and
Caesar Dressing

Baby Field Green Salad

Variety of Fine Baby Field Greens, Garlic Croutons, Cherry Tomatoes, Cucumber,
Artichoke Hearts with Balsamic Vinaigrette Dressing

South Point Salad

Field Greens with Granny Smith Apples and Kentucky Goat Cheese
Maple Pecan Vinaigrette Dressing

Salad Capresse

Mesclun Greens with Beef Steak Tomatoes and Buffalo Mozzarella
Basil Dressing

The Wedge

Iceberg Lettuce with Blue Cheese, Diced Tomato & Bacon
Blue Cheese Dressing

Soups

French Onion Soup

Caramelized Onions, Melted Swiss Cheese and Homemade Crouton

Chicken Noodle Soup

Diced Chicken and Fresh Vegetables in a Rich Chicken Stock

Lobster Bisque

Tender Chunks of Lobster in a Creamy Stock Laced with Brandy

Tomato Basil

Creamy Tomato Soup with Ribbons of Fresh Basil

Plated Cold Luncheon

*All Cold Plated Lunches are served with Rolls and Butter;
Freshly Brewed Coffee, Decaf and Iced Tea.

Breast of Chicken Sandwich

Choice of Homemade Soup or Salad
Parmesan Coated Breast of Chicken with Lettuce, Tomato on Ciabatta with Herb
Mayonnaise and Potato Chips
Carrot Cake
\$20.00 per person

Greek Chicken Caesar Salad

Fresh Seasonal Fruits and Berries
Greek Chicken Caesar Salad
Crisp Romaine with Roasted Chicken, Feta Cheese, Tomato, Cucumber,
Red Onion and Greek Olives
Creamy Lemon Dressing
Baklava
\$20.00 per person

California Club Sandwich Wrap

Choice of Homemade Soup or Salad
California Club Sandwich Wrap with
Turkey, Bacon, Lettuce, Avocado and Tomato in an Herb Tortilla
Potato Chips
Key Lime Pie
\$20.00 per person

Italian Sub Sandwich

Choice of Homemade Soup or Salad
Italian Sub Sandwich with Capicola, Salami, Mortadella and Provolone
Pasta Primavera Salad
Cannoli
\$22.00 per person

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Plated Hot Luncheon

*All Plated Lunches are served with choice of Soup or Salad;
Dessert, Rolls and Butter;
Freshly Brewed Coffee, Decaf and Iced Tea.

Pan Seared Turkey Medallions

Twin Breaded Breast Medallions with Cranberry Salsa
Roasted Potatoes and Chef's Fresh Vegetable
\$20.00 per person

Asian Chicken Breast

Boneless Skinless Chicken Breast with Pineapple Kung Pao Sauce
Vegetable Fried Rice and Chef's Fresh Vegetable
\$23.00 per person

Mom's Meatloaf

Homemade Meatloaf with Mashed Potatoes and Gravy
Chef's Fresh Vegetable
\$23.00 per person

Chicken Penne Pomodoro

Grilled Chicken Breast and Penne Pasta with Vodka Cream Sauce
Chef's Fresh Vegetable
Garlic Bread Sticks \$24.00 per person

Grilled Filet of Salmon

Fresh Pacific Salmon with Citrus Glaze
Boiled Parsley Potatoes and Chef's Fresh Vegetable
\$25.00 per person

Scaloppini of Chicken

Chicken Breast Sautéed with Mushrooms, Basil and Madeira Wine Sauce
Chef's Choice Pasta and Fresh Vegetables
\$26.00 per person

*\$5.00 per person added to groups less than 50.

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Plated Hot Luncheon continued

*All Plated Lunches are served with choice of Soup or Salad;
Dessert, Rolls and Butter;
Freshly Brewed Coffee, Decaf and Iced Tea.

Pork Medallions

Loin Medallions Served with Braised Red Cabbage
and Calvados Cream Sauce
Chef's Choice Starch and Fresh Vegetables
\$26.00 per person

House Smoked Beef Brisket

Thinly Sliced Beef with Tangy Barbeque Sauce
Wild Rice and Corn Soufflé
Chef's Choice Fresh Vegetables
\$28.00 per person

Broiled New York Steak

Dry Aged New York Steak with Mushrooms in a Cabernet Reduction
Oven Roasted Potatoes
Chef's Choice Fresh Vegetables
\$29.00 per person

Louisiana Style Crab Cake

Whole Grain Mustard Sauce and Orzo Pasta
Chef's Choice Fresh Vegetables
\$30.00 per person

Lemon Peppered Fettuccini

Fettuccini with Grilled Gulf Shrimp and Bay Scallops in a Lemon Butter Sauce
Fresh Steamed Broccoli
\$32.00 per person

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Desserts

Deep Dish Apple Pie
Chocolate Blackout Cake
Mississippi Mud Pie
Warm Brown Betty with Vanilla Ice Cream
Chocolate Fudge Nut Brownie with Vanilla Ice Cream
Strawberry Sundaes
Black Forest Cake
Cheesecake or Strawberry Cheesecake
Apple Strudel with Crème Anglaise
Pear Tart
Profiteroles with Praline Sauce
Chocolate Bread Pudding with Bourbon Sauce

More Desserts

(Additional \$2.00 per person)

Tiramisu Cakes with Mocha Sauce and Fresh Berries
Carrot Cakes with Cream Cheese Frosting
Florentine Cups with Vanilla Custard and Glazed Fruits
Chocolate, White Chocolate Raspberry or Mocha Mousse Cups
Chocolate Velvet Bombe with Raspberry Sauce
Individual Flourless Chocolate Cakes
Apple Blossom Tartlettes with Vanilla Sauce
Individual Molten Chocolate Cakes with Fresh Berries
Peach Melba
Fresh Berry Sabayon
Bananas Foster (\$2.75 additional per person)

Sugar Free Desserts Available Upon Request

Lunch Buffets

Mission Beach Picnic

Garden Green Salad Bar with Assorted Dressings
Sandwich Wraps to Include:
Chicken Caesar, Grilled Vegetable, Roast Beef and Honey Glazed Ham
Baskets of Southern Style Cold Fried Chicken
Red Bliss Potato Salad, Creamy Cole Slaw and Fresh Melon Salad
Assorted Cookies and Pecan Squares
Freshly Brewed Coffee, Decaf and Iced Tea
\$25.00 per person

Hollywood Bowl Deli

Iceberg and Romaine Lettuces with Assorted Salad Dressings & Croutons
Potato Salad, Cole Slaw and Albacore Tuna Salad
Sliced Roast Beef, Black Forest Ham, Genoa Salami, Roast Turkey Breast
Sliced Swiss and Cheddar Cheeses, Lettuce, Tomato, Red Onion and Pickle Spears
Basket of Assorted Fresh Breads and Rolls with Appropriate Condiments
Carrot Cake with Cream Cheese Frosting and Chocolate Fudge Nut Brownies
Freshly Brewed Coffee, Decaf and Iced Tea
\$27.00 per person

Lil Italy

Pasta Fagioli Soup
Antipasto Salad with Salami, Provolone,
Croutons and Caesar Dressing
Tortellini with Sun-Dried Tomato Salad
Eggplant Parmesan
Chicken Marsala
Italian Meatballs with Marinara
Penne Carbonara
Grilled Vegetables
Garlic Bread Sticks and Focaccia Bread
Tiramisu Torte and Cannoli
Freshly Brewed Coffee, Decaf and Domestic and Iced Tea
\$27.00 per person

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Lunch Buffets continued

California Dreaming

California Field Greens with Farm Fresh Salad Vegetables
Chipotle Ranch and Vinaigrette Dressings
Red Skin Potato Salad
Coachella Valley Gazpacho Salad
Dilled Cucumber Cream Salad
Carne Asada
Turkey Medallions with Sun-Dried Tomato and Lime Beurre Blanc
Pacific Seared Salmon with Tequila Cream and Corn Relish
Orzo Pilaf
Grilled Vegetables with Warm Herb Vinaigrette
Fresh Fruit Salad
Lemon Meringue Tart
Orange Almond Cake
Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Decaf and Iced Tea
\$28.00 per person

Ensanada Buffet

Yucatan Greens with Shredded Cheese, Diced Tomatoes, Olives and Tortilla Strips
Ranch and Cilantro Vinaigrette Dressings
Jicama, Citrus and Pineapple Salad
Tomato & Papaya Salad
Pork Carnitas on Flour Tortillas
Fish Tacos with Shredded Cabbage and Corn Tortillas
Chicken and Cheese Enchiladas
Spanish Rice
Charro Beans
Pico de Gallo & Sour Cream & Guacamole
Kahlua Cream Pie and Carmel Flan
Freshly Brewed Coffee, Decaf and Iced Tea
\$29.00 per person

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Lunch Buffets continued

Blue Plate Special

Mixed Greens with Tomato, Herb Croutons, Scallions, Crumbled Bacon and Cheddar
Ranch and Thousand Island Dressings
Potato Salad, Cole Slaw and Green Bean Salad
Swiss Steak in Mushroom Sauce
Oven Roasted Chicken
Mashed Potatoes and Gravy
Macaroni and Cheese
Chef's Selection of Vegetable
Banana Cream Pie and Chocolate Layer Cake
Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Decaf and Iced Tea
\$30.00 per person

Fairfax Ave Deli

Chicken Soup with Matzo Balls
Mixed Green Salad with Assorted Dressings
Potato Salad, Vinaigrette Cole Slaw and Marinated Cucumbers with Red Onions
Bratwurst, Grilled Chicken Breast, Hot Pastrami & Roast Beef
Potato Kugel
Rye Bread and Deli Rolls with Mustard, Sauerkraut and Appropriate Condiments
New York Style Cheesecake with Fruit Toppings
Freshly Brewed Coffee, Decaf and Iced Tea
\$30.00 per person

China Town

Mixed Greens with Mandarin Oranges and Crispy Fried Wonton Skins
Sesame and Soy Vinaigrette Dressing
Singapore Noodle Salad with Citrus Lime Dressing
Marinated Asian Vegetable Salad
Vegetable Spring Rolls with Hot Mustard Sauce and Plum Sauce
Chow Mein Noodles with
BBQ Pork, Bay Shrimp, Chicken Strips and Stir Fried Vegetables
Chinese BBQ Beef with Mushrooms, Chinese Vegetables,
Water Chestnuts and Ginger Scallion Sauce
Fried Rice
Shanghi Vegetables
Fortune Cookies, Almond Cookies, Mandarin Flan and Fruit Tarts
Green Tea
\$36.00 per person

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Boxed Lunches

I

Sliced Roast Turkey Breast on a Croissant with Lettuce and Tomato
Bag of Potato Chips, Fresh Whole Fruit and Assorted Large Cookies
\$17.00 per person

II

Black Forest Ham and Swiss Cheese on a Croissant
Bag of Potato Chips, Fresh Whole Fruit and Assorted Large Cookies
\$17.00 per person

III

Roast Beef and Cheddar Cheese on Whole Grain Bread with Lettuce and Tomato
Pasta Salad, Bag of Potato Chips, Large Chocolate Chip Cookie & Red Delicious Apple
\$19.00 per person

IV

Smoked Turkey Breast Wrap with Lettuce, Tomato, Red Onion & Monterey Jack,
Three Bean Salad, Bag of Potato Chips, White Chocolate Blondie and Red Delicious
Apple
\$19.00 per person

Boxed Lunch Beverages

Bottled Waters (12 oz. bottles)	\$3.00 each
Assorted Pepsi© Soft Drinks (12 oz.)	\$3.00 each
Assorted Gatorade© Sports Drinks (16 oz. bottles)	\$4.00 each
Chilled Starbucks© Frappuccino	\$5.00 each

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Hors d'oeuvre Displays

Imported and Domestic Cheese Board Served with Seasonal Berries and French Baguettes

Small: \$225.00 (Serves 35) Medium: \$450.00 (Serves 70)

Fresh Vegetable Crudités Baskets With Ranch or Blue Cheese Dip

Small: \$200.00 (Serves 35) Medium: \$375.00 (Serves 70)

Fresh Seasonal Fruit Tray

Small: \$200.00 (Serves 35) Medium: \$400.00 (Serves 70)

Italian Antipasto Display

Grilled Zucchini, Squashes, Eggplant, Bell Peppers, Asparagus, Red and Green Onions,
Roma Tomatoes, Marinated Artichoke Hearts, Pepperoncini, Olives and Mushrooms
Salami, Mortadella, Provolone, Fontina and Mozzarella Cheeses
Infused Olive Oils and Seasoned Dips
Baskets of Freshly Baked Breads

Small: \$325.00 (Serves 50) Medium: \$550.00 (Serves 100)

Chocolate Fondue

Served with Skewered Strawberries, Bananas, Pineapple,
Jumbo Marshmallows and Almond Cake
\$18.00 per person

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Cold Hors d'oeuvres

Mozzarella with Sun-Dried Tomatoes	\$2.50 each
Tomato Bruschetta with Fresh Basil	\$2.50 each
Kiwi and Brie on Date Nut Bread	\$2.75 each
New Potatoes with Caviar and Sour Cream	\$3.00 each
Vegetable Bundles in Rice Paper	\$3.00 each
Eggplant Rolled with Italian Cheese	\$3.00 each
Chicken Waldorf Salad in Phyllo Cups	\$3.00 each
Imported Prosciutto Wrapped Melon	\$3.25 each
Thai Marinated Rock Shrimp	\$3.50 each
Smoked Duck with Vegetable Slaw	\$3.50 each
Smoked Salmon Lollipop	\$3.50 each
Asian Chicken on Rice Crackers	\$3.50 each
Seafood Ceviche	\$3.50 each
Roast Beef Wrapped Grilled Asparagus with Boursin	\$3.50 each
Seared Tuna with Wasabi Mayo on a Wonton Crisp	\$5.00 each
California Rolls	\$5.00 each
Oysters on the Half Shell	\$4.00 each
Served on Ice with Lemon, Cocktail Sauce and Spicy Remoulade	
Gulf Shrimp on Ice	\$5.00 each
Served with Lemon, Cocktail Sauce and Spicy Remoulade	
Snow Crab Claws on Ice	\$5.00 each
Served with Lemon, Cocktail Sauce and Spicy Remoulade	
Chilled Lobster Medallions	\$6.00 each
Served with Mustard Mayonnaise	

*Minimum of 50 pieces each per Hors d'oeuvre Variety

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Hot Hors d'oeuvres

Miniature Calzones	\$2.50 each
Chicken Drumettes	\$2.50 each
Miniature Beef Frankfurters in Pastry	\$2.50 each
Cheese Quesadillas with Pico de Gallo	\$2.50 each
Miniature Beef or Chicken Burritos with Sour Cream	\$2.50 each
Swedish or Barbeque Meatballs	\$2.50 each
Spinach and Feta Spanikopita	\$2.50 each
BBQ Baby Back Ribs	\$2.75 each
Spicy Beef Empanadas	\$2.75 each
Buffalo Hot Wings with Blue Cheese	\$2.75 each
Pot Stickers with Ponzu Sauce	\$2.75 each
Sausage and Spinach Stuffed Mushrooms	\$2.75 each
Buffalo Style Chicken Spring Rolls	\$3.00 each
Teriyaki Chicken Satay	\$3.25 each
Chicken Fingers with Honey Mustard	\$3.25 each
Individual Beef Wellingtons	\$3.50 each
Breaded Artichokes with Parmesan	\$3.50 each
Brie & Raspberry in Puff Dough	\$3.50 each
Chipotle Steak Brochettes	\$3.50 each
Carmel Apple & Goat Cheese Purse	\$3.50 each
Chili Lime Salmon Satay	\$3.50 each
Reuben Puffs	\$3.50 each
Mini Burgers with Smoked Bacon & Cheddar Cheese	\$4.00 each
Mini Meatball Subs	\$4.00 each
Asparagus & Asiago in Phyllo	\$4.00 each
Miniature Crab Cakes with Remoulade Sauce	\$4.00 each
Butter Pecan Shrimp	\$4.00 each
Coconut Shrimp with Orange Horseradish Marmalade	\$5.00 each

*Minimum of 50 pieces each per Hors d'oeuvre Variety

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Plated Dinner
Poultry Selection

*All Plated Dinners are served with choice of Soup or Salad;
Chef's Choice Starch & Fresh Vegetable;
Choice of Dessert;
Freshly Brewed Coffee, Decaf and Iced Tea.

Chicken Piccata

Sautéed Chicken Cutlets with Lemon Butter Sauce
\$30.00 per person

Chicken Sonoma

Grilled Breast of Chicken with
Wild Mushroom and Red Zinfandel Sauce
\$31.00 per person

Chicken Brushetta

Charbroiled Chicken Breast Topped with Tomato and Basil
Creamy Pesto Sauce
\$32.00 per person

Chicken Catarina

Breast of Chicken Stuffed with Prosciutto, Spinach,
Roasted Red Bell Peppers and Mozzarella with Mushroom Sauce
\$34.00 per person

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Plated Dinner
Beef Selection

*All Plated Dinners are served with choice of Soup or Salad;
Chef's Choice Starch & Fresh Vegetable;
Choice of Dessert;
Freshly Brewed Coffee, Decaf and Iced Tea.

Baja Steak

Papaya Marinated Sirloin Steak with Onion, Pepper, Tomato and Chipotle Jus
\$32.00 per person

Cabernet Braised Short Ribs

with Natural Reduction
\$34.00 per person

Rib-Eye Steak

Seared Rib-eye with Ancho Chili Demi Glaze
\$36.00 per person

Specially Cut Aged New York Steak

Char-Broiled New York Steak
\$38.00 per person

Center Cut Filet Mignon

Broiled Filet with Burgundy Reduction
\$42.00 per person

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Plated Dinner
Seafood Selection

*All Plated Dinners are served with choice of Soup or Salad;
Chef's Choice Starch & Fresh Vegetable;
Choice of Dessert;
Freshly Brewed Coffee, Decaf and Iced Tea.

Pacific Salmon Filet

Grilled Fresh Salmon with Smoked Red Pepper Cream Sauce
\$35.00 per person

Cold Water Halibut

Crusted with Fresh Herbs and Garlic, Baked to a Flaky Finish
\$37.00 per person

Pacific Sea Bass

Braised with Fennel and Shiitake Mushrooms, White Wine and Tomato Confit
\$40.00 per person

Baked Stuffed Shrimp

Jumbo Shrimp Stuffed with Crabmeat, Whole Grain Mustard Sauce
\$42.00 per person

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Plated Dinner
Combination Plates

*All Plated Dinners are served with choice of Soup or Salad;
Chef's Choice Starch & Fresh Vegetable;
Choice of Dessert;
Freshly Brewed Coffee, Decaf and Iced Tea.

Classic Combo

Filet Mignon and Grilled Chicken Breast
Grilled Filet with Merlot Demi Glaze and
Chicken with Herb Butter Sauce
\$44.00 per person

From the Land and Sea

Filet Mignon and Pacific Salmon Filet
Grilled Filet with Demi Glaze and
Broiled Pacific Salmon with Citrus Glaze
\$47.00 per person

South Point Duo

. Grilled Filet Mignon with Merlot Reduction
3 Large Prawns Scampi Style Sautéed in Garlic and White Wine
\$50.00 per person

Surf and Turf

Grilled Filet Mignon with Merlot Reduction and
Steamed Australian Lobster Tail with Drawn Butter
\$52.00 per person

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Dinner Buffet

Pacific Coast Buffet

Mixed California Greens with
Assorted Dressings and Salad Bar Condiments
Marinated Mushroom Salad, Cheese Tortellini Salad and Broccoli Salad
Flat Iron Steak with Blue Cheese
Herb Crusted Salmon with Sun-Dried Tomato Sauce
Grilled Breast of Chicken with Toasted Almonds and Golden Raisins
Orzo Pasta
Fresh California Grown Vegetables
Chef's Selection of Cakes, Pies and Tortes
Fresh Rolls and Butter
Freshly Brewed Coffee, Decaf and Iced Tea
\$40.00 per person

Surfside Buffet

Seasonal Greens with Cucumbers, Tomatoes, Bell Peppers,
Red Onion and Croutons and Assorted Dressings
Seafood Salad
Marinated Vegetable Salad
Sliced Orange, Onion and Radish Salad with Cracked Black Pepper Dressing
Maple Pecan Crusted Chicken Breast
Cedar Plank Salmon
Braised Short Ribs
Roasted Red Potatoes with Rosemary
Grilled Vegetables
Lemon Tart
Strawberry Rhubarb Pie
Chocolate Marble Cheese Cake
Fresh Fruit Salad
Rolls and Butter
Freshly Brewed Coffee, Decaf and Iced Tea
\$44.00 per person

*Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

Dinner Buffet continued

Napa Valley

Spinach and Arugula Salad with Cabernet Vinaigrette
Grilled Eggplant, Squash, Roma Tomatoes and Baby Vegetables
Sonoma Valley Chicken and Grape Salad
Broccoli, Raisin, Sunflower Seed Salad
Dry Rubbed and Smoked Baby Back Ribs
Herb Infused Roast Chicken
Grilled Rib-eye Steak
Dijonaise Halibut
Fresh Asparagus
Baked Potatoes with Sour Cream, Bacon Bits,
Shredded Cheddar Cheese & Whipped Butter
Peach Pie, Apple Pie and Build your Strawberry Shortcake
Baked French Breads
Freshly Brewed Coffee, Decaf and Iced Tea
\$48.00 per person

*Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

Dinner Buffet continued

Taste of South Point

(200 person minimum)

Michael's Station

Giant Shrimp Cocktail (2 pieces per person)

Classic Michael's Caesar Salad

Spinach Salad with Hot Vinegar Dressing

Silverado Station

Petit Filet Mignon with Béarnaise Sauce

Colorado Lamb Chops with Port Demi Glaze

Baked Potato with Sour Cream, Chives, Bacon Bits & whipped butter

Don Vito's

Chicken Angelo Sautéed with Artichoke Hearts, Mushrooms & Black Olives

Garlic Crusted Sea-bass with Tomato Butter Sauce

Penne Pasta with Pesto Sauce

Primarily Prime Rib

Miso Glazed Salmon

Creamed Corn

Sweet Peas

Carving Station

Roasted Prime Rib of Beef

Select Aged and Slow Roasted

Served with Au jus and Horseradish Sauce

Dessert

Tiramisu

Chocolate Layer Cake

Peach Bread Pudding with Caramel Sauce

Strawberry Cheese Cake

Freshly Brewed Coffee, Decaf and Iced Tea

\$85.00 per person

*Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

Carving Stations

Steamship Round of Beef

Assorted Rolls and Condiments
\$600.00 (Serves 150)

Chinese Style Pork Loin

Steamed Buns and Condiments
\$225.00 (Serves 35)

Tenderloin of Beef

Crusted in Black Peppercorns

Miniature Rolls and Cabernet Demi Glaze
\$350.00 (Serves 25)

Roast Turkey Breast

Miniature Rolls, Cranberry Relish and Assorted Condiments
\$200.00 (Serves 35-40)

Peking Duck

Garlic Sauce, Hoisin Sauce and Sweet Steamed Buns
\$45.00 (Serves 8)

Roast Prime Rib of Beef

Fresh Horseradish, Au Jus and Assorted Rolls
\$325.00 (Serves 25)

Salmon Florentine En Croute

with Lobster Sauce
\$150.00 (Serves 14)

~Carver required @ \$150.00~

*Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

Action Stations

Pasta Station

Penne & Tortellini Sautéed to Order in Alfredo, Marinara or Pesto Sauces

Freshly Baked Parmesan Garlic Breadsticks

\$8.50 per person

Mashed Potato Bar

Freshly Mashed Potatoes Prepared to Order with Shrimp, Blackened Chicken, Cheddar Cheese, Blue Cheese, Broccoli, Scallions, Sour Cream, Bacon and Fresh Herbs

\$8.50 per person

Fruit Flambé Station

Choice of 2 of the Following:

Bananas Fosters, Cherries Jubilee, Caramelized Granny Smith Apples or Fresh Berries

Flambéed with Liquor and Served over Vanilla Bean Ice Cream

\$10.00 per person

Asian Wok Station

Beef and Chicken Stir Fried with Chinese Vegetables and Fried Rice

\$12.00 per person

Shrimp Scampi Station

Sautéed Jumbo Prawns with White Wine, Butter, Garlic and Fresh Herbs

Freshly Baked Parmesan Garlic Breadsticks

\$13.00 per person

Sushi Station

Assorted Fresh Sushi-Grade Seafood and Vegetables, Sticky Rice and Nori

Hand-Rolled from Selected Menu of Nigiri, Maki and Temaki

\$16.00 per person

~Chef Attendant required @ \$150.00~

*Dinner Buffet and/or Hors d'oeuvres Service Required for Action Stations.
Minimum of 50 people

*Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

Beverage Services

Hosted Bar (per drink)

Premium Brands \$5.00

Seagram's Crown Royal, Jack Daniels, Chivas Regal,
Absolut, Tanqueray, Bacardi 151 and Patron Silver

Call Brands \$4.50

(Seagram's V.O., Jim Beam, Christian Brothers, Dewar's,
Smirnoff, Beefeaters, Bacardi and Jose Cuervo)

House Wine (Red, White & Blush) \$4.00

Imported Beer \$4.00

Domestic Beer (Regular & Lite) \$3.50

Bottled Water \$3.00

Soft Drinks \$3.00

Cordials & Cognacs \$8.00

Amaretto, Bailey's Irish Cream, Drambuie, Kahlua,
Romana Sambuca, Frangelico and Courvoisier

Bartender at 4 hours minimum @ \$150.00, \$40.00 per additional hour

*Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

Beverage Services continued

Cash Bar (per drink)

Premium Brands	\$6.00	Call Brands	\$5.00
Imported Beers	\$4.50	Domestic Beers	\$4.00
House Wine	\$4.50	Martinis	\$8.25
Cordials	\$8.50	Cognacs	\$8.50
Bottled Waters	\$3.25	Sodas or Juices	\$3.25

Unlimited Consumption Package

	<u>Premium Brands</u>	<u>Call Brands</u>
One Hour	\$20.00	\$17.50
Two Hours	\$24.00	\$20.00
Three Hours	\$30.00	\$23.00

Cash bar minimum of \$450.00
Bartender at 4 hours minimum @ \$150.00, \$40.00 per additional hour

*Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

Wine List

Champagnes and Sparkling Wines

Bin#		Bottle
201	Moet & Chandon White Star, Champagne, France	75
207	Martini & Rossi Asti Spumante, Piedmonte Italy	24
000	Korbel	26

Chardonnay & Sauvignon Blanc

Bin #		Bottle
224	Ferrari-Carano, Chardonnay, Alexander Valley, California	53
226	Trefethen Chardonnay, Napa California	45
227	Chateau Ste. Michelle Canoe Ridge Chardonnay	40
230	Kendall Jackson Vintners Reserve Chardonnay, California	24
241	Honig Sauvignon Blanc, Napa California	24
242	Kim Crawford Sauvignon Blanc, Malborough, New Zealand	28

International White Wines

Bin#		Bottle
227	Chateau Ste. Michelle Eroica Riesling	40
251	Louis Jadot Pouilly-Fuisse, Burgundy, France	42
253	Santa Margherita Pinot Grigio, Valdadige, Italy	36

*Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

Wine List continued

Cabernet Sauvignon

Bin #		Bottle
101	Stags Leap Artemis, Napa, California	75
108	Robert Mondavi, Napa California	45
109	Beringer, Knights Valley, California	40
111	Joel Gott Blend No. 815, California	27

Pinot Noir

Bin #		Bottle
113	Benton Lane Pinot Noir, Willamette Valley, Oregon	42
134	La Crema Pinot Noir, Sonoma, California	34
151	St. Francis Old Vines Zinfandel, Sonoma, California	35
152	Fess Parker Syrah, Santa Barbara, California	35
257	Beringer White Zinfandel, California	18

Merlot

Bin#		Bottle
124	Silverado Merlot, Napa, California	50
122	Robert Mondovi Merlot, Napa, California	25

House Wines (Barefoot) 20

*Prices do not include 19% gratuity or applicable sales tax (currently 8.10%).

South Point Audio Visual Price List

VHS Video Cassette Player / Recorder	\$75.00
Beta SP Player (UVW Series)	\$300.00
Beta SP Player (BVW Series)	\$575.00
DVD Player	\$75.00
27" Monitor with Built-In DVD Player	\$150.00
42" Plasma Flat Screen	\$300.00
42" LCD Flat Screen	\$400.00
61" Rear Projection HD	\$250.00
Table Top Lectern	\$30.00
Podium	\$50.00
35 mm Projector with Auto Focus & Tray	\$35.00
Overhead Projector	\$35.00
Flipchart with Markers	\$35.00
Audio Visual Cart with Power	\$35.00
Projection Stand	\$25.00
Laser Pointer	\$35.00
Digital Speaker Timer	\$35.00
LCD Projector 2,200 Lumen XGA	\$450.00
LCD Projector 5,000 Lumen XGA	\$700.00
DLP Projector 6,000 Lumen	\$900.00
6'x6' Tripod Screen	\$35.00
8'x8' Cradle Screen	\$50.00
10'x10' Cradle Base Screen	\$75.00
9'x12' Fast Fold Screen	\$150.00
11 ½ x 15' Fast Fold Screen	\$250.00
Standard Lectern Microphone	\$45.00
Specialty Lectern Microphone	\$50.00
Dynamic Microphone with Switch	\$50.00
Shure Beta 58 Wired Microphone	\$50.00
Handheld Wireless Microphone	\$135.00
Wireless Lavalier	\$145.00
Wireless Headset	\$155.00
Sound Craft 12 Channel Mixer	\$95.00
Mackie TT 24 Digital Mixer	\$200.00
Press Feed Unit	\$225.00
10" Powered Speaker / Monitor	\$75.00
12" Powered Speaker / Monitor	\$100.00
15" High Powered Speaker	\$200.00
15" Powered Sub	\$100.00
Speaker Stands	\$25.00
Microphone Stands	\$15.00

Audio Visual Price List continued

½ Ton Chain Motor	\$95.00
12"x12"x10' Box Truss	\$20.00
ETC Par Bars (6 Light)	\$150.00
Standard Theatrical Light	\$25.00
Robe 575 E AT Spot	\$100.00
Robe 575 E AT Wash	\$100.00
4 Light Blinder	\$50.00
Hogg IPC Dimmer Control	\$250.00
ETC Smart Fade	\$150.00