



HOTEL • CASINO • BINGO

## Dinner Menus

Plaza Hotel & Casino  
One Main Street  
Las Vegas, NV 89131  
Sales & Catering Office – 702.386.2110

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.1%  
Pricing, service charge and sales tax are subject to change without notice.

## Plated Dinner Selections

*Additional Plated Dinner Selections on Next Page*

*All Dinner Selections include the following:*

Choose one soup or salad: Caesar Salad, Garden Green Salad with Choice of Dressing or Soup Du Jour  
Chef's Choice of Fresh Steamed Vegetables  
Fresh Rolls & Butter  
Fresh Brewed Coffee & Decaffinated  
Iced Tea & Assorted Teas

Choose one dessert: Chocolate Cake with Raspberry Filling; Kentucky Mud Pie; Bread Pudding with Whiskey Sauce; Cheesecake with Fruit Topping or White Chocolate Mousse Topped with Raspberry Sauce

### *Vegetarian Plate*

Assortment of Fresh Grilled Vegetables  
Baked Parmesan Tomatoes  
Pesto Pasta

***\$31.00 per person***  
*Minimum 25 guests*

### *Chicken Marsala*

Chicken Breast Sautéed in a Sweet Marsala Wine  
Served over Pasta

***\$31.00 per person***  
*Minimum 25 guests*

### *Chicken Kiev Supreme*

Breaded Chicken Breast Stuffed with Maitre  
d'Butter  
Served with Sauce Supreme  
Mixed Wild Rice

***\$31.00 per person***  
*Minimum 25 guests*

### *Garlic Roasted Pork Loin*

Slow Roasted Garlic Crusted Pork Loin Basted with  
Port Wine Au Jus  
Rosemary New Potatoes

***\$34.00 per person***  
*Minimum 25 guests*

### *Cajun Style Mahi Mahi*

Blackened Mahi Filet Topped with Roasted Garlic,  
Tomatoes & Artichokes  
Creole Sausage Rice

***\$35.00 per person***  
*Minimum 25 guests*

### *Pan Roasted Salmon*

Fresh Atlantic Salmon Filet Glazed with Lemon  
Butter Sauce  
Garlic Mashed Potatoes

***\$37.00 per person***  
*Minimum 25 guests*

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.1%  
Pricing, service charge and sales tax are subject to change without notice.

## Plated Dinner Selections (continued)

### *Pepper Brandy Steak*

Pepper Crusted 8-ounce Strip Loin Topped with  
Creamy Brandy & Peppercorn Sauce  
Baked Potato, Sour Cream & Butter

**\$40.00 per person**  
Minimum 25 guests

### *Roast Prime Rib of Beef*

Slow Roasted Herb Crusted Prime Rib Basted with  
Au Jus  
Garlic Mashed Potatoes

**\$40.00 per person**  
Minimum 25 guests

### *Sicilian Mixed Grill*

Trio of Beef Strip Loin, Chicken Breast & Pork Loin  
Chops  
Marinated in Fresh Herbs, Garlic & Lemon  
Served with Paella

**\$40.00 per person**  
Minimum 25 guests

### *Steak & Garlic Shrimp*

Grilled 8-ounce Strip Loin with Shrimp Scampi  
Mushroom Risotto

**\$48.00 per person**  
Minimum 25 guests

### *Petite Filet Mignon & Salmon Filet*

Filet Mignon & Roasted Salmon in Garlic Wine Sauce  
Oven Roasted New Potatoes

**\$52.00 per person**  
Minimum 25 guests

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.1%  
Pricing, service charge and sales tax are subject to change without notice.

## Dinner Buffet Selections

### *Little Italy*

Caesar Salad  
Antipasto Platter  
Freshly Baked Garlic Breadsticks  
Penne Pasta with Sausage & Peppers  
Chicken Picatta  
Stuffed Manicotti  
Mediterranean Vegetables  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$37.00 per person**  
Minimum 40 guests

### *Southern BBQ*

Garden Salad with Assorted Dressings  
Three Bean Salad  
Buttered Corn on the Cob  
Rancho-style Beans  
BBQ Chicken Halves  
BBQ Beef or Pork Ribs  
Freshly Baked Corn Bread  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$40.00 per person**  
Minimum 40 guests

### *All American*

Garden Salad with Assorted Dressings  
Vegetable Pasta Salad  
Seasonal Vegetable Medley  
Dirty Rice  
Braised Chicken Paprika with Roasted Artichokes  
Pan-seared Pollock with Tomato Basil Cream Sauce  
Carved Prime Rib with Au Jus & Horseradish Sauce  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$38.00 per person**  
Minimum 40 guests  
Carver required at \$150.00 per hour – 2-hour minimum

### *Asian-Pacific Rim*

Asian Chicken Salad  
Sweet & Sour Jicama Salad  
Fried Dim Sum with Dipping Sauce  
Marinated Mushroom Salad  
Boneless Chicken Thighs with Chili & Scallions  
Steamed Mahi Mahi with Ginger Soy Sauce  
Steamed Bokchoy with Garlic & Shitake  
Steamed Rice  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$40.00 per person**  
Minimum 40 guests

*Additional Dinner Buffet Selections on Next Page*

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.1%.  
Pricing, service charge and sales tax are subject to change without notice.

## **Dinner Buffet Selections (continued)**

### *Create Your Own Dinner Buffet*

#### **Choose Two (2) Salads:**

Caesar Salad  
Tossed Green Salad with Assorted Dressings  
Fresh Fruit Salad  
Three Bean Salad  
Pasta Salad  
Cole Slaw

#### **Choose Two (2) Entrees:**

Chicken Parmesan  
Sausage Stuffed Chicken Breast  
Chicken Breast Milanese  
Honey Bourbon Glazed Roast Pork Loin  
Pork Cutlet Dijonaise  
Grilled Steak Ranchero  
Grilled Salmon Filet with Citrus Salsa

#### **Choose Two (2) Accompaniments:**

Parsley Potatoes  
Oven Roasted Potatoes  
AuGratin Potatoes  
Mashed Potatoes  
Garlic Mashed Potatoes  
Rice Pilaf  
Wild Rice

#### **Also included:**

Seasonal Vegetables  
Freshly Baked Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffinated  
Iced Tea & Assorted Teas

**\$40.00 per person**

*Minimum 40 guests*

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.1%  
Pricing, service charge and sales tax are subject to change without notice.