



HOTEL • CASINO • BINGO

## Lunch 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.

## Meeting Package Selections

### *Continental*

#### **Wake-up**

Orange, Grapefruit, Apple, Cranberry & Tomato Juices  
Assorted Croissants, Muffins & Pastries  
Seasonal Sliced Fruit & Berries  
Butter & Jams  
Fresh Brewed Coffee & Decaffinated  
Assorted Teas

#### **Mid-Morning Break**

Assorted Soft Drinks  
Bottled Waters  
Fresh Brewed Coffee & Decaffinated  
Assorted Teas

#### **Afternoon Break**

Assorted Cookies, Brownies & Blondies  
Assorted Soft Drinks  
Bottled Waters  
Fresh Brewed Coffee & Decaffinated  
Assorted Teas

**\$29.00 per person**

*90-minute service for Wake-up  
30-minute service for Refreshment Breaks*

### *Eye-Opener*

#### **Wake-up**

Orange, Grapefruit, Apple, Cranberry & Tomato Juices  
Yogurt & Granola  
Hot Ham, Egg & Cheese Breakfast Wrap  
Fresh Brewed Coffee & Decaffinated  
Assorted Teas

#### **Mid-Morning Break**

Assorted Soft Drinks  
Bottled Waters  
Fresh Brewed Coffee & Decaffinated  
Assorted Teas

#### **Afternoon Break**

Jumbo Soft Pretzels with Cheese Sauce  
Assorted Candy Bars  
Assorted Soft Drinks  
Bottled Waters  
Fresh Brewed Coffee & Decaffinated  
Assorted Teas

**\$32.00 per person**

*90-minute service for Wake-up  
30-minute service for Refreshment Breaks*

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## Plated Lunch Selections

### *Vegetarian "Singapore" Style*

Garden Green Salad with Choice of Dressing  
Stir-Fried Noodles with Fresh Vegetables  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffinated  
Assorted Teas

**\$20.00 per person**  
Minimum 25 guests

### *Chicken Dijon*

Garden Green Salad with Choice of Dressing  
Grilled Chicken Breast with  
Creamy Mustard Dijon Sauce  
Parsley Potatoes  
Chef's Vegetable Selection  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffinated  
Assorted Teas

**\$23.00 per person**  
Minimum 25 guests

### *Beef Stroganoff*

Garden Green Salad with Choice of Dressing  
Tender Sirloin Tips Braised in  
Red Wine & Mushrooms  
Garlic Mashed Potatoes  
Chef's Vegetable Selection  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffinated  
Assorted Teas

**\$23.00 per person**  
Minimum 25 guests

### *Shrimp Primavera*

Garden Green Salad with Choice of Dressing  
Shrimp & Fresh Vegetables Tossed  
In Creamy Alfredo Sauce with Penne Pasta  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffinated  
Assorted Teas

**\$21.00 per person**  
Minimum 25 guests

### *California Chicken*

Garden Green Salad with Choice of Dressing  
Grilled Chicken Breast Topped with  
Avocado & Monterey Jack Cheese  
Garlic Mashed Potatoes  
Chef's Vegetable Selection  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffinated  
Assorted Teas

**\$23.00 per person**  
Minimum 25 guests

### *Pork Milanese & Pasta*

Garden Green Salad with Choice of Dressing  
Lightly Breaded Pork Loin Sauteed in  
Lemon Butter, Served Over Fettuccini  
Chef's Vegetable Selection  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffinated  
Assorted Teas

**\$25.00 per person**  
Minimum 25 guests

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## Plated Lunch Selections (continued)

### *Samurai Steak*

Garden Green Salad with Choice of Dressing  
7-ounce New York Steak Marinated in  
Sweet Ginger Soy with Chef's Special Sauce &  
Scallions  
Served with Rice  
Chef's Vegetable Selection  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Assorted Teas

**\$25.00 per person**  
Minimum 25 guests

### *Pan-Seared Atlantic Salmon*

Garden Green Salad with Choice of Dressing  
Topped with Roasted Garlic, Tomatoes, Capers  
Garlic Mashed Potatoes  
Chef's Vegetable Selection  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Assorted Teas

**\$25.00 per person**  
Minimum 25 guests

### *Pan-Seared Halibut*

Garden Green Salad with Choice of Dressing  
Halibut in a Citrus Butter Sauce  
Roasted Baby Red Potatoes  
Wilted Spinach  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Assorted Teas

**\$30.00 per person**  
Minimum 25 guests

### *New York Steak*

Garden Green Salad with Choice of Dressing  
Pepper-crusted New York Steak  
Mashed Potatoes  
Chef's Vegetable Selection  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Assorted Teas

**\$30.00 per person**  
Minimum 25 guests

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## Sandwich & Salad Selections

### *Wrap 'Em Up*

Choice of Turkey or Ham, Swiss Cheese  
Wrapped in Flour Tortilla with Shredded  
Lettuce, Diced Tomatoes, with a Light Mustard  
Aioli  
Potato Salad  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$20.00 per person**  
Minimum 25 guests

### *Chef's Salad*

Julienne of Ham, Turkey, Swiss & American  
Cheeses  
Topped with Tomatoes, Hard-boiled Eggs &  
Your Choice of Dressing  
Served on a Bed of Iceberg Lettuce  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$21.00 per person**  
Minimum 25 guests

### *Grilled Vegetables on Focaccia Bread*

Served with Blasamic Mayonnaise  
Seasonal Greens  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$23.00 per person**  
Minimum 25 guests

### *Flaky Croissant Sandwich*

Choice of Turkey or Ham, Swiss Cheese  
with Shredded Lettuce, Sliced Tomatoes  
Pasta Salad  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$21.00 per person**  
Minimum 25 guests

### *Chicken Caesar Salad*

Fresh Romaine Lettuce Tossed with Croutons,  
Parmesan Cheese & Creamy Caesar Dressing  
Topped with Sliced Grilled Chicken Breast  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$22.00 per person**  
Minimum 25 guests

### *Grilled Chicken Salad*

Arugula, Sliced Cucumbers Red Onions  
Citrus Vinegrette  
Fresh Rolls & Butter  
Chef's Dessert Selection  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$23.00 per person**  
Minimum 25 guests

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## Box Lunch Selections

*Box lunches are served on a table "to go". Seating is not provided.  
Beverage is not included in pricing.*

### *The All American*

Choice of Sliced Turkey, Roast Beef or Ham, Swiss  
Cheese  
Lettuce, Tomato on a Kaiser Roll  
Whole Fresh Fruit  
Individual Potato Chip Bag  
Large Chocolate Chip Cookie

*\$19.00 per person*

### *The New Yorker*

Thinly Sliced Piled High Pastrami on Rye  
Whole Fresh Fruit  
Individual Potato Chip Bag  
Large Chocolate Chip Cookie

*\$20.00 per person*

### *Chef's Salad*

Seasonal Greens with Avocado, Tomatoes,  
Eggs, Olives, Julienne of Ham, Turkey & Monterey  
Cheese with Choice of Dressing  
Granola Bar  
Whole Fresh Fruit

*\$20.00 per person*

### *Chicken or Tuna Salad*

On a Large Croissant  
Individual Potato Chip Bag  
Whole Fresh Fruit  
Chocolate Chip Cookie

*\$22.00 per person*

### *Box Lunch Enhancements*

Candy Bar *\$3.50 each*  
Energy & Granola Bar *\$3.50 each*  
Soft Drink *\$3.00 each*  
Bottled Water *\$3.00 each*  
Sobe Adrenaline Rush Energy Drink *\$4.00 each*

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## Lunch Buffet Selections

See next page for additional buffet selections.

### *The New York Deli*

Assortment of Sliced Ham, Corned Beef, Cooked Salami  
Smoked Turkey & Roast Beef, Pastrami  
Assortment of Swiss, American & Monterey Jack Cheeses  
Mustard Potato Salad, Macaroni Salad & Cole Slaw  
Seasonal Sliced Fruit  
Tomatoes, Lettuce, Pickles & Onions  
Prepared & Whole Grain Mustards, Hellman's Mayonnaise  
Dark & Light Rye, Wheat, Sourdough & White Sliced Breads & Rolls  
Potato Chips  
Oatmeal Raisin & Chocolate Chip Cookies  
Brownies  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$27.00 per person**

*Minimum 40 guests*

### *Down Home*

Pulled Pork, Sliced Smoked BBQ Brisket, Shredded Chicken  
Assortment of Cheddar, Pepper Jack & Monterey Jack Cheeses  
Cajun Cole Slaw, Roasted Corn & Jicama Salad, Mixed Green Salad with Assorted Dressings  
Sliced Watermelon & Strawberries  
Pickled & Fresh Jalapenos & Dill Quarters  
Sliced Tomatoes, Lettuce, BBQ Sauce & Assorted Hot Sauces  
Onion & Sourdough Rolls, Sliced White, Wheat & Sourdough Breads  
Apple Cobbler & Assorted Pies  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$27.00 per person**

*Minimum 40 guests*

### *The Venetian*

Assortment of Sliced Cappacolla Ham, Genoa Salami, Mortadella  
Sliced Provolone & Mozzarella Cheeses  
Tri-colored Fussilli Pasta Salad, Tortellini Salad & Antipasto Salad  
Fresh Cantaloupe, Honey Dew Melon & Sliced Oranges  
Mixed Cherry & Pepperoncini Peppers  
Shaved Lettuce, Sliced Roma Tomatoes & Sliced Dill Pickles  
Olive Oil, Vinegar & Red Pepper Flakes  
Hoagie Rolls, Sliced Ciabatta & Focaccia Breads  
Assorted Mini Biscotti & Mini Cannolis  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$27.00 per person**

*Minimum 40 guests*

### *Mexican Lunch Buffet*

Watermelon Jicama Salad with Spicy Citrus Vinaigrette  
Corn & Black Bean Salad with Chipolte Vinaigrette  
Arugula with Mango, Berries, & Ancho-Honey Dressing  
Chicken Enchiladas  
Beef Fajitas with Shredded Lettuce, Cheese, Green Onions, Jalapenos & Sour Cream  
Chiles Rellenos  
Spanish Rice  
Refried Beans  
Tortilla Chips & Salsa  
Individual Caramel Flan  
Margarita Cheesecake  
Cinnamon Crisp  
Fresh Brewed Coffee & Decaffeinated  
Iced Tea & Assorted Teas

**\$35.00 per person**

*Minimum 50 guests*

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## Lunch Buffet Selections (continued)

### *Soup & Salad Buffet*

#### *Soup du Jour*

Mixed Greens with Toppings to include:  
Tomatoes, Carrots, Cucumbers, Garbanzo Beans,  
Shredded Cheddar, Chopped Bacon, Sunflower  
Seeds, Croutons & Assorted Dressings  
Creamy Pesto Pasta Salad  
Marinated Tomato-Cucumber Salad  
Tossed Caesar Salad with Focaccia Croutons  
Fresh Mozzarella & Tomato Salad with  
Blasamic Basil Vinaigrette  
Assorted Cookies & Brownies

**\$29.00 per person**

*Minimum 50 guests*

### *The Picnic Basket*

Cole Slaw, Pasta Salad & Potato Salad  
Mixed Green Salad with Assorted Dressings  
Seasonal Sliced Fruit & Berries Display  
Assorted Sliced Cheeses  
Red Onions, Sliced Tomatoes, Deli Pickles,  
Relish, Ketchup, Mustard, Mayonnaise & Steak  
Sauce  
Baked Beans, Garlic Roasted Potatoes, Corn  
Cobbettes with Butter  
Assorted Pies, Cookies & Cheesecake  
Fresh Brewed Coffee & Decaffinated  
Iced Tea & Assorted Teas

**\$27.00 per person**

*Minimum 40 guests*

*Choose 2 of the following items for either the Soup & Salad Buffet or the Picnic Basket Buffet above:*

Fried Chicken  
Pan-seared Salmon Filet  
Wisconsin Bratwurst with Beer-braised Sauerkraut  
Barbeque Chicken Breast  
Ground Sirloin Steak  
All Beef Hot Dogs & Sauerkraut

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