



HOTEL • CASINO • BINGO

Reception & Bar 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 8.15%
Pricing, service charge and sales tax are subject to change without notice.

Reception Selections

Displays

Imported & Domestic Cheese Platter

Served with Crackers & Breads

Small Platter Serving up to 40 guests	\$175.00
Medium Platter Serving up to 75 guests	\$275.00
Large Platter Serving up to 100 guests	\$375.00

Seasonal Sliced Fruit Platter

Served with Yogurt Dipping Sauce

Small Platter Serving up to 40 guests	\$150.00
Medium Platter Serving up to 75 guests	\$250.00
Large Platter Serving up to 100 guests	\$350.00

Garden Vegetable Platter

Served with Ranch Dressing & Herb Dips

Small Platter Serving up to 40 guests	\$125.00
Medium Platter Serving up to 75 guests	\$225.00
Large Platter Serving up to 100 guests	\$275.00

Antipasto Platter

Assorted Italian Cheeses, Meats & Vegetables

Small Platter Serving up to 40 guests	\$150.00
Medium Platter Serving up to 75 guests	\$250.00
Large Platter Serving up to 100 guests	\$350.00

Hor D'Oeuvres

50 piece minimum order per selection – 25 piece minimum on additional orders

Hot

Chicken Satay	\$3.00 per piece
Beef Satay	\$3.75 per piece
Italian Meatballs	\$3.00 per piece
Bruschetta	\$2.50 per piece
Quesadillas	\$2.50 per piece
Mini Beef Empanades	\$2.75 per piece
Bacon Wrapped Scallops	\$3.50 per piece
Spring Rolls	\$3.00 per piece
Egg Rolls	\$3.00 per piece
Chicken Wings	\$3.00 per piece
Swedish Meatballs	\$3.00 per piece
Mozzarella Sticks	\$2.50 per piece
Mini Taquitos	\$2.75 per piece
Jalapeno Poppers	\$2.75 per piece
California Rolls	\$3.00 per piece
Pot Stickers	\$3.00 per piece
Rumaki	\$2.75 per piece
Miniature Crab Cakes	\$3.50 per piece
Fried Shrimp	\$3.50 per piece
Coconut Shrimp	\$3.50 per piece
Crab Stuffed Mushrooms	\$3.25 per piece
Chilled Cocktail Shrimp	\$4.25 per piece

Chilled

Prosciutto & Melon Kabobs	\$3.00 per piece
Crab Puffs	\$3.00 per piece
Stuffed Deviled Eggs	\$2.75 per piece
Stuffed Celery Hearts	\$2.50 per piece
Smoked Chicken Breast Canapes	\$2.75 per piece
Seared Ahi Tuna on Wonton Chip	\$3.50 per piece
Fruit Kabobs	\$2.75 per piece
Asparagus Spears Wrapped in Blackforest Ham	\$3.50 per piece
Roast Sirloin with Creamed Horseradish	\$3.00 per piece
Crab & Avocado Salad on Tortilla Chip	\$3.50 per piece
Shrimp Salad Profiterole	\$3.50 per piece

For a light reception calculate 3-4 pieces per person, per hour.

For a heavy reception calculate 5-7 pieces per person, per hour.

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Reception Selections (continued)

Stations

(Enhancement to reception menu only. May not be purchased as a standalone item.)

Taste of Italy

Choice of two: Chicken, Italian Sausage, Shrimp or Meatballs
Bowtie, Linguini & Penne Pastas
Marinara, Alfredo & Pesto Sauces
Mushrooms, Artichokes, Spinach, Red Bell Pepper, Sun-Dried Tomatoes, Zucchini & Broccoli

\$9.00 per person

Minimum 50 guests

Uniformed Chef required at \$150.00 per hour – 2-hour minimum

South of the Border

Choice of two: Shredded Beef, Chicken, Chorizo Sausage or Shrimp
Onions, Peppers, Shredded Lettuce, Jicama, Diced Tomatoes, Cilantro, Jalapenos, Olives, Guacamole, Sour Cream, Cheddar Cheese
Corn Taco Shells & Flour Tortillas

\$9.00 per person

Minimum 50 guests

Uniformed Chef required at \$150.00 per hour – 2-hour minimum

Tokyo Connection "Teppanyaki"

Choice of two: Chicken, Beef, Pork or Shrimp
Red Bell Peppers, Straw Mushrooms, Cabbage, Carrots, Bean Sprouts, Steamed Rice, Wasabi, Japanese Red Pepper Flakes, Soy Sauce

\$9.00 per person

Minimum 50 guests

Uniformed Chef required at \$150.00 per hour – 2-hour minimum

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Carving Stations

All carving stations required a Uniformed Chef at \$150.00 per hour (2-hour minimum)
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Virginia Baked Ham

Ham Basted with Honey Mustard
Served with Soft & Crusty Rolls, Mustard &
Mayonnaise

\$5.00 per person
Minimum 50 guests

Gobble-Gobble

Whole Turkey Breast Served with Orange
Cranberry Sauce, Soft & Crusty Rolls, Mustard &
Mayonnaise

\$5.50 per person
Minimum 50 guests

Pride of the Midwest

Prime Rib of Beef
Served Au Jus, Grain Mustard, Horseradish, Soft &
Crusty Rolls

\$9.00 per person
Minimum 50 guests

The MONSTER

Steamship Round of Beef Crusted with Herbs &
Seasoning
Served Au Jus, Grain Mustard, Horseradish, Soft &
Crusty Rolls

\$9.00 per person
Minimum 50 guests

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Bar Packages

Bartenders are required for all bar packages (1 bartender per 100 guests) at a rate of \$150.00 each.

Open Bar Package

This package includes a fully stocked bar featuring deluxe or premium brand selection of liquors, red and white wines, domestic and imported beers, soft drinks, bottled water, juices and mixers. All drink charges and bartender fees are the responsibility of the sponsoring organization or group.

- Deluxe Cocktails **\$7.00 per drink**
- Cordials/Cognacs **\$8.00 per drink**
- Imported Beer **\$5.00 per drink**
- Soft Drinks **\$3.00 each**
- Juice **\$3.00 each**
- Premium Cocktails **\$8.00 per drink**
- Domestic Beer **\$4.00 per drink**
- Wine by the Glass **\$6.00 per drink**
- Bottled Water **\$3.00 each**

There is a \$500.00 beverage minimum.

Service charge and tax are NOT included in pricing above.

Cash Bar Package

This package includes a fully stocked bar featuring deluxe or premium brand selection of liquors, red and white wines, domestic and imported beers, soft drinks, bottled water, juices and mixers. Bartenders use a 1-ounce jigger for all standard drinks. Charges are based on number of drinks consumed and are paid by each individual guest as ordered. Bartender fees are the responsibility of the sponsoring organization or group.

- Deluxe Cocktails **\$7.00 per drink**
- Cordials/Cognacs **\$8.00 per drink**
- Imported Beer **\$5.00 per drink**
- Soft Drinks **\$3.00 each**
- Juice **\$3.00 each**
- Premium Cocktails **\$8.00 per drink**
- Domestic Beer **\$4.00 per drink**
- Wine by the Glass **\$6.00 per drink**
- Bottled Water **\$3.00 each**

There is a \$500.00 beverage minimum.

Service charge and tax ARE included in pricing above.

Bartenders are required for all bar packages (1 bartender per 100 guests) at a rate of \$150.00 each.

Hourly Bar Package

This package includes a fully stocked bar featuring deluxe or premium brand selection of liquors, red and white wines, domestic and imported beers, soft drinks, bottled water, juices and mixers. Prices are per person. Hourly bars do not include cognacs and cordials All package pricing and bartender fees are the responsibility of the sponsoring organization or group.

	<u>Deluxe Brands</u>	<u>Premium Brands</u>
One Hour Package	\$15.00 per person	\$18.00 per person
Two Hour Package	\$20.00 per person	\$23.00 per person
Three Hour Package	\$25.00 per person	\$28.00 per person
Four Hour Package	\$30.00 per person	\$33.00 per person
Five Hour Package	\$35.00 per person	\$38.00 per person

Service charge and tax are NOT included in pricing above.

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