



Plaza

HOTEL • CASINO • BINGO

Lunch Menus

Plaza Hotel & Casino

One Main Street

Las Vegas, NV 89131

Sales & Catering Office – 702.386.2320

All pricing is subject to service charge, currently 21%, and state sales tax, currently 8.25%.
Pricing, service charge and sales tax are subject to change without notice.

Meeting Package Selections

Continental

Wake-up

Orange, Apple, Cranberry & Tomato Juices
Assorted Breakfast Pastries
Seasonal Sliced Fruit & Berries
Butter & Jams
Fresh Brewed Coffee & Decaffeinated
Assorted Teas

Mid-Morning Break

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

Afternoon Break

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

Mid-Morning Break

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

Afternoon Break

Jumbo Soft Pretzels with Cheese Sauce
Assorted Candy Bars
Assorted Soft Drinks
Bottled Waters
Fresh Brewed Coffee & Decaffeinated
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 & Decaffeinated
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 & Decaffeinated
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 & Decaffeinated
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 & Decaffeinated
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 & Decaffeinated
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 & Decaffeinated
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 Balsamic 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 Vinaigrette
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,
Smoked Turkey & Roast Beef
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

Sliced Smoked BBQ Brisket,
Shredded Chicken
Assortment of Cheddar & Monterey Jack Cheeses
Cajun Cole Slaw, Mixed Green Salad with Assorted
Dressings
Fresh Fruit
Pickled & Fresh Jalapenos & Dill Quarters
Sliced Tomatoes, Lettuce, BBQ Sauce & Assorted Hot
Sauces
Onion & Sourdough Rolls, Sliced White, Wheat &
Sourdough Breads
Chef's Choice Dessert
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 Fusilli 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 Cannoli's
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
Chipotle 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
Balsamic 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 & Decaffeinated

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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