

CIRCUS CIRCUS®

Catering & Convention Services

Banquet Menu

CONTINENTAL BREAKFAST

Classic Continental Breakfast

Choice of Three Juices:

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Tomato Juice,
V8, Pineapple Juice

Assortment of Freshly Baked Croissants,
Danish, Muffins, Donuts

Served with Butter and Preserves

Whole Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas

\$18.00 per person

The Healthy Start

Choice of three juices:

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Tomato Juice,
V8, Pineapple Juice

Assortment of Freshly Baked Croissants,
Danish, Muffins

Served with Butter and Preserves

Energy bars

Assortment of low-fat yogurts

Naked Juice Smoothies

Whole Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas

\$23.00 per person

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BUFFET BREAKFAST

Breakfast Buffet #1

Choice of Three Juices:

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Tomato Juice,
V8, Pineapple Juice

Fluffy Scrambled Eggs, Bacon,
Sausage Links, Breakfast Potatoes

Assortment of Freshly Baked Croissants,
Danish, Muffins, Donuts
Served with Butter and Preserves

Toaster Station with Assorted Bagels
and Cream Cheeses

Sliced Fresh Fruit Display

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas

\$25.00 per person

Breakfast Buffet #2

Choice of Three Juices:

Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Tomato Juice,
V8, Pineapple Juice

Fluffy Scrambled Eggs, Bacon,
Sausage Links, Breakfast Potatoes

Hot Oatmeal with Assorted Toppings

Waffles and Pancakes
Served with Assorted Fruit Toppings,
Whipped Cream, Maple Syrup

Assorted Yogurt Parfaits

Assortment of Freshly Baked Croissants,
Danish, Muffins, Donuts
Served with Butter and Preserves

Toaster Station with Assorted Bagels
and Cream Cheeses

Assorted Cereals

Sliced Fresh Fruit Display

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas

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PLATED BREAKFAST

Breakfast Plated #1

Sliced Fruit with Berries

New York Strip

Scrambled Eggs

Breakfast Potatoes

Basket of Breakfast Breads

Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas

\$36.00 per person

Breakfast Plated #2

Sliced Fruit with Berries

Denver Scrambled Eggs with Canadian Bacon

Breakfast Potatoes

Basket of Breakfast Breads

Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas

\$34.00 per person

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BREAKFAST ENHANCMENTS

ENHANCMENTS

** Chef required at \$175 per chef-per 50 guests

OMELETE BAR

\$10 per person**

Select five choices:

Meat – smoked bacon, tavern ham, sausage, bay shrimp

Vegetables – tomatoes, bell peppers, mushrooms, spinach,
green onions, diced onion, pico de gallo, salsa

Dairy – shredded cheddar cheese, sour cream

WAFFLE BAR

\$9 per person**

Fresh whipped cream, chocolate chips, fresh berries,

Bananas, butter, maple syrup

SMOOTHIE BAR

\$8 per person**

Mixed Berry

Strawberry -banana

Blueberry

ADD-ONS

Assorted individual yogurts

\$4 each

Assorted dry cereal with milk (2% or skim also available)

\$3 per person

Whole Fresh Fruits

\$3 per piece

BAKED GOODS

Assorted fresh baked mini Danish

\$30 per dozen

Assorted fresh baked muffins

\$30 per dozen

Fresh baked mini croissants

\$30 per dozen

Assorted Bagels & cream cheese

\$42 per dozen

Assortment of donuts

\$30 per dozen

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BREAKS

MOVIE BREAK

Popcorn, Pretzels with mustard & cheese
Assorted candy bars and candy
Nachos with Nacho cheese & jalapenos
Assorted soft drinks & bottled water
Coffee and hot tea
\$16 per person

HEALTHY BREAK

Assorted fresh juices, bottled water
Granola & energy bars
Basket of assorted whole fresh fruit
Flaxseed muffins
\$16 per person

THE SWEET & SALTY BREAK

Assorted cookies, Blondies, Brownies
Mixed nuts, chocolate-dipped hard pretzels
Assorted soft drinks & bottled water
Coffee & Hot tea
\$16 per person

SUMMER TIME BREAK

Assorted ice cream bars
Assorted frozen fruit bars
Assorted soft drinks & bottled water
Coffee & hot tea
\$15 per person

BEVERAGES

Coffee & Hot or Iced tea	\$56 gallon
Assorted Soft Drinks	\$4.50 each
Energy Drinks	\$6 each
Circus Circus Bottled Water	\$4.50 each
Fiji Natural Artesian water	\$6 each
Sparkling Water	\$4.50 each

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COLD LUNCH

ITALIAN WRAP PLATTER

Salami, Ham, Pepperoni, Provolone Cheese, Shredded Lettuce, Tomato, Red Onion,
Bell Peppers with Balsamic Dressing
Wrapped in a Tortilla

Served with Fresh Salsa and Chips

\$22.00 per person

SALAD BAR

Mixed Greens, Chopped Romaine
Diced Ham, Grilled Julianne Chicken Breast
Swiss and American Cheese
Croutons and Traditional Toppings

Desserts

\$24.00 per person

THE ROLL-IN DELI

Ham, Roast Beef, Turkey
American and Swiss Cheese

Choice of: Bread or Croissants

Served with Potato Salad or Potato Chips

Fresh Greens with Assorted Dressings

Brownies for Dessert

\$26.00 per person

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BOX LUNCH

SALAD

Garden Salad

Whole Fruit, Trail Mix, Potato Chips, Dessert, Side Salad

Chicken Baja Salad

Chicken Breast, Arugula Lettuce, Edamame, Black Beans, Red Pimento, Scallions, Carrots, Cilantro, Side Salad, Chips, Dessert, Fruit

Vegan-Friendly Salad

Romaine Lettuce, Hummus, Baba Ganoush, Cucumber, Olive, Tomato, Whole Fruit, Vegan-Friendly Snack, Potato Chips

\$30.00 per person

SANDWICH BOX

Deli Favorite (Ham, Pepperoni, Salami)

Deli Favorite Italian, Ham, Salami, Pepperoni, Focaccia, Apples, Side Salad, Trail Mix, Dessert, Kettle Chips

Beef Ciabatta

Roast Beef, Tomato Relish with Lettuce, Tomato, Cheddar Cheese, Arugula and Boursin Horseradish, Apple, Side Salad, Trail Mix, Dessert, Kettle Chips

Shaved Turkey Sandwich

Shaved Turkey with Lemon Thyme Aioli on Cranberry Bread, Apples, Side Salad, Trail Mix, Dessert, Kettle Chips

\$30.00 per person

WRAP BOX

Grilled Chicken Wrap

Grilled Chicken with Cilantro, Black Bean Spread, Whole Fruit, Trail Mix, Dessert

Spicy Steak Wrap

Skirt Steak, Sliced Guacamole, Pea Sprouts, Tomatoes, Romaine Spring Mix, Chipotle Aioli, Chips, Dessert, Fruit

Greek-Style Vegetarian Wrap

Chopped Romaine, Kalamata Olives, Feta Cheese, Diced Cucumber, Hummus, Red Peppers, Spinach, Whole Fruit, Trail Mix, Dessert

\$30.00 per person

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LUNCH BUFFET

ITALIAN

Caesar Salad, Tomato Mozzarella Salad, Italian Minestrone Soup, Breadstick, Chicken Piccata, Lasagna Bolognese, Penne Pomodoro, Italian Vegetable Medley Tiramisu and Cannoli

Assorted Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot and Iced Teas

\$27.00 per person

ALL AMERICAN

Soup du Jour with Crackers, Fresh Garden Salad, all Traditional Toppings and Assorted Dressing, Crispy Fried Chicken, Sirloin Tips with Mushrooms, Grilled Salmon, Green Beans, Mashed Potatoes, Rice Pilaf
Mini Pastries

Assorted Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot and Iced Teas

Two Entrées \$36.00 per person

Three Entrées \$39.00 per person

FIESTA

Beef or Chicken Taco, Cheese Enchiladas, Flour Tortillas,
Nacho Bar with all the Toppings, served with Beans and Rice
Flan

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot and Iced Teas

\$28.00 per person

ASIAN

Oriental Chicken Salad with Crispy Noodles, Thai Chili Salmon, Cashew Chicken, Beef Broccoli, Fried and Steamed Rice, Bok Choy
Fortune and Almond Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot and Iced Teas

\$29.00 per person

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Banquet Menu

À LA CARTE LUNCH

STARTERS – SELECT ONE

Tomato Bisque
Rustic Chicken Noodle
Mixed Green salad, assorted dressing

ENHANCE

Caesar salad – crisp romaine lettuce, shaved parmesan, garlic croutons **\$3 per person**
Caprese salad – garden fresh tomatoes, buffalo mozzarella, arugula, aged balsamic **\$4 per person**
New England Clam Chowder **\$3 per person**

ENTRÉE'S – SELECT ONE

Herb-Roasted Chicken Breast
Rice pilaf, seasonal vegetable, roasted chicken Jus
\$28 per person
Oven Roasted Salmon
Rice pilaf, sautéed spinach, lemon burre blanc
\$30 per person
Penne Pasta
Tossed in Garlic tomato sauce, Italian vegetable medley, Garlic bread sticks
\$26 per person
Broiled New York Strip
Garlic Mashed potato, grilled asparagus, red wine demi-glace
\$40 per person

DESSERTS – SELECT ONE

Carrot cake
Chocolate mousse cake
Red Velvet cake
Cheesecake with strawberry sauce

Includes fresh baked bread & butter, freshly brewed coffee, decaffeinated coffee, Hot & Iced tea.

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DINNER BUFFET

Asian Delight

Fresh Greens with Assorted Dressing, Orange Chicken, Salmon, Thai Chili Sauce,
Spicy Beef, Vegetable Spring Rolls, Fried Rice and Steamed White Rice,
Assorted Rolls
Fortune Cookies

\$43.00 per person

Italian

Caesar Salad, Penne with Pesto Cream Sauce, Lasagna Bolognese
Chicken Marsala, Italian Vegetable Medley, Focaccia and Garlic Bread
Assorted Mini Pastries

\$46.00 per person

Western BBQ

Fresh Greens with Assorted Dressing, Three-Bean Salad, Coleslaw
BBQ Beef Brisket, Crispy Fried Chicken, Pulled BBQ Pork, Baked Beans
Corn on the Cob, Country Mashed Potatoes with Gravy
Assorted Rolls, Cornbread, Biscuits
Cherry and Apple Pies

\$48.00 per person

Big Top

Fresh Greens with Assorted Dressing, Beef Medallions, Rosemary-Roasted Chicken Breast
Grilled Salmon, Garlic Mashed Potatoes, Saffron Rice, Fresh Seasonal Vegetables
Assorted Dinner Rolls
Assorted Pastries

\$52.00 per person

Southwest

Fresh Greens with Assorted Dressing, Grilled Chicken and Steak Fajitas, Pork or Beef Tamales
Cheese Enchiladas, Tilapia Veracruz, Carnitas, Southwest Rice, Black Beans
Chips with Salsa, Guacamole, Sour Cream, Corn and Flour Tortillas
Flan and Cinnamon-Sugar Chips

\$48.00 per person

Includes fresh baked bread & butter, freshly brewed coffee, decaffeinated coffee, Hot & Iced tea.

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À LA CARTE DINNER

STARTERS – SELECT ONE

Tomato Bisque, Rustic Chicken Noodle, Mixed Green salad with assorted dressing

ENHANCE

Caesar salad – crisp romaine lettuce, shaved parmesan, garlic croutons	\$3 per person
Caprese salad – garden fresh tomatoes, buffalo mozzarella, arugula, aged balsamic	\$4 per person
New England Clam Chowder	\$3 per person

ENTRÉE'S – SELECT ONE

Roasted Prime Rib

Creamy horseradish, loaded baked potato, seasonal vegetable

\$45 per person

Grilled Top Sirloin

Garlic mashed potato, seasonal vegetable

\$30 per person

Herb Roasted Chicken Breast

Baby red potatoes, seasonal vegetable, roasted chicken jus

\$38 per person

Teriyaki Chicken

Saffron rice, broccolini, grilled pineapple

\$38 per person

Oven Roasted Filet of Salmon

Fresh sautéed spinach, rice pilaf, lemon burre blanc

\$42 per person

Chicken Penne Primavera

Chicken breast, broccoli, cauliflower, carrots, zucchini, garlic cream sauce, breadsticks

\$38 per person

ENHANCE

Lobster tail	Market Price \$
Jumbo Grilled Shrimp	\$8 per person
Crab Cake	\$9 per person

DESSERTS – SELECT ONE

Cheesecake with strawberry sauce, Chocolate Mousse cake, Tiramisu, Apple Pie or Pecan Pie

Includes fresh baked bread & butter, freshly brewed coffee, decaffeinated coffee, Hot & Iced tea.

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RECEPTION STATIONS

Mexican Fajita Station

Mexican Breast of Chicken and Charbroiled Carne Asada

Served with Sautéed Onions, Mushrooms, Red and Green Warm Flour Tortillas, Guacamole, Sour Cream, Salsa, Shredded Cheddar Cheese, Diced Tomatoes, Black Olives

\$20.00 per person

Potato Station

An Elegant Display of Cabernet Potatoes, Yukon Gold Potatoes, Sweet Potatoes with a selection of toppings to include Chives, Caramelized Onions, Fried Shallots, Monterey Jack Cheese, Crisp Bacon, Mini Marshmallows

\$18.00 per person

Pasta Station

Cooked-to-Order Pasta: Asparagus-Mushroom Sauce, Oven-Dried Tomato Sauce, Basil Pesto with Light Cream, Vegetable Julienne, Roasted Garlic, Fine Herbs, Fresh Reggiano

\$20.00 per person

Paella Station

Sautéed Chicken, Andouille, Shrimp, Peppers, Saffron

\$22.00 per person

Mushroom Tapas

Assorted Portobello Mushrooms Topped with Boursin Cheese and Sun-Dried Tomatoes, Gorgonzola Tapenade, Crab Meat Gratin

\$18.00 per person

Seafood Display

Display of Fresh Seafood served with Cocktail Sauce, Tabasco, Lemon Wraps
Oysters on the Half Shell, Peel-and-Eat Shrimp, Crab Legs or Crab Claws, Ice Carvings,
Mussel Mignonette (Hot)

Market Price

Carving Stations

Designed for two-hour service with 25 person minimum. If attendant is required \$175 per chef.

Roast Prime Rib	\$18.00 per person
Beef Tenderloin	\$22.00 per person
Steamship of Beef	\$15.00 per person
Peppercorn-Crusted Sirloin	\$17.00 per person
Whole-Roasted Turkey	\$10.00 per person
Honey-Baked Ham	\$10.00 per person

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RECEPTION HORS D'OEUVRES

Cold Hors d'Oeuvres

50 pieces per order

Assorted Sashimi and Assorted Sushi	\$300.00
Jumbo Shrimp Cocktail with Cocktail Sauce	\$300.00
Smoked Salmon on Pumpnickel with Red Onion Capers	\$250.00
Chinese Pork Tenderloin on Wonton Crisp with Mango Salsa	\$300.00
Asparagus and Prosciutto in Filo with Roasted Peppers	\$300.00
Crab Salad in a Cucumber Cup	\$300.00
Prosciutto and Melon	\$300.00
Tomato and Basil Crostini with Roasted Garlic and Fresh Mozzarella	\$250.00
Smoked Chicken and Olive Tapenade on Grilled Ciabatta	\$250.00
Deviled Eggs	\$150.00
Barbecue Pulled Pork on a Cornbread Crisp	\$225.00

Hot Hors d'Oeuvres

50 pieces per order

Petit Crab Cake and Remoulade	\$300.00
Beef Tenderloin and Bruschetta with Mushroom Duxelles and Horseradish Mousse	\$300.00
Coconut Shrimp	\$300.00
Premium Scallop and Bacon	\$275.00
Shrimp Chopstick	\$275.00
Chicken Saltimbocca Skewers	\$250.00
Pork and Shrimp Shumai	\$275.00
Crab-Stuffed Mushrooms	\$300.00
Fried Shrimp	\$275.00
Andouille and Cheese Puff	\$250.00
Southwestern Chicken Flautas	\$250.00
Cheese Quesadillas	\$225.00
Vegetable Spring Roll	\$225.00
Chicken Satay	\$225.00
Barbecue Meatballs	\$225.00
Fried Chicken Wings: <i>Spicy, Honey Barbecue, or Smothered</i>	\$250.00

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RECEPTION DISPLAYS

Designed for two-hour service, 25 person minimum.

Sushi

Sushi with Wasabi, Soy Sauce, Pickled Ginger
\$6.00 per piece

Artisan Cheeses

Classic Domestic and Imported Cheese Board
with Fresh Fruit Garnish, Sliced French Breads, Lavash, Crackers
\$250.00 small \$350.00 medium \$450.00 large

Grilled Vegetables

Vegetable Platter with Zucchini, Summer Squash, Red Onions, Eggplant, Red and Yellow Peppers
Marinated in Balsamic Vinegar, Olive Oil with Roasted Garlic Dip
\$250.00 small \$350.00 medium \$450.00 large

Fresh Fruit

Assorted Fresh Seasonal Sliced Fruit Display
with Honey Yogurt Sauce
\$150.00 small \$250.00 medium \$350.00 large

Garden Fresh Vegetables

Assorted Vegetable Crudités with Dipping Sauce
\$125.00 small \$175.00 medium \$250.00 large

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BEVERAGE

Bartender required, \$175 per bartender. Recommend one bartender per 90 guests.

Hosted Bar

\$500 Minimum Sales

	Beer and Wine Only	Premium	Select Premium
Two Hours	\$30.00	\$35.00	\$40.00
Each Additional Hour	\$10.00	\$15.00	\$17.00

Cash Bar or Consumption Bar

Minimum of Two Hours. \$500 Minimum Sales.

	Domestic	Import
Two Hours	\$400.00	\$450.00

Champagne

Your Catering Coordinator will assist you with your selection.

Please call with any specific requests that you may have.