















## Appetizers

Shrimp Cocktail – Wasabi Cocktail Sauce and Asian Slaw

Crab Cake - Corn Ragout and Chive Aioli

Coconut Shrimp – Orange Marmalade

Tempura Mushrooms – Stuffed with Boursin Cheese and served with Horseradish Dipping Sauce

Tomato Bruchetta –Fresh Mozzarella, Basil and a Balsamic Glaze

Grilled Portobello Mushroom -Creamy Polenta, Parmesano-Reggiano and Roasted Red Peppers

### Salads

Spinach Salad - Baby Spinach Salad, Applewood Smoked Bacon, Chopped Egg and Honey Mustard Dressing

Caesar Salad

Mixed Field Green Salad - Sundried Cherries, Bleu Cheese, Toasted Almonds and Balsamic Vinaigrette

Chopped Ranch Salad – Romaine, Baby Tomatoes, Croutons, Cucumbers and Ranch Dressing

Fresh Seasonal Fruit with Yogurt Dressing

Iceberg Wedge Salad - Applewood Smoked Bacon, Baby Tomatoes, Cucumbers and Bleu Cheese Dressing

Caprese Salad – Tomato, Mozzarella, Basil with a Balsamic Glaze

#### Entrees

(Maximum of 2 selections—higher price will prevail on multiple selections)

#### Chicken Oscar ~ \$29.93

Chicken Breast topped with Crab, Asparagus and Hollandaise Sauce Served with Herb Rice Pilaf

#### Seared Salmon ~ \$31.50

Seared Fresh Salmon Filet Served with Whole Grain Mustard Potato Puree, Haricot Verts, Lemon Caper Beurré Blanc

#### Roasted Prime Rib ~ \$34.99

Slow Roasted Prime Rib of Beef Served with a Twice Baked Potato, Sautéed Mushrooms and Spinach, Au Jus and Horseradish

#### Steak & Chicken Duet Entrée ~ \$39.99

8 oz Top Sirloin accompanied by a Chicken Breast topped with a Wild Mushroom Demi Served with Roasted Baby Potatoes and Roasted Asparagus

## Braised Beef Short Ribs ~ \$43.70

Braised Beef Short Ribs Served with Rustic Garlic Mashed Potatoes and Fire Roasted Asparagus

#### Filet Mignon ~ \$44.99

8 oz Tender Filet Mignon Grilled to Perfection Served with Loaded Mashed Potatoes, Roasted Asparagus and a Cabernet Reduction

## Plated Options

(Minimum of 30 people)

# Select one Appetizer or Salad









## Salads

#### **Select Three**

Mixed Field Greens Salad – Mixed Field Greens, Dried Cranberries, Toasted Almonds, Bleu Cheese Crumbles with Balsamic Vinaigrette

Caprese Salad - Vine Ripened Tomatoes, Buffalo Mozzarella, Basil Pesto, Balsamic Glaze

Caesar Salad - Crisp Romaine Hearts, Parmesan Cheese, Croutons, Garlic Caesar Dressing

Fresh Seasonal Fruit Salad – Assorted Seasonal Fruits and Berries with a Wild Flower Honey Yogurt Dressing

Penne Pasta Salad – Penne Pasta, Sun-dried Tomato Pesto, Toasted Pine Nuts,
Parmesan Reggiano Cheese

Greek Salad – Roma Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Artichoke Hearts, Feta Cheese with a Red Wine Vinaigrette Dressing

Red Potato Salad - Red Potatoes, Whole Grain Mustard, Mayonnaise, Celery and Onions

Marinated Mushroom Salad – Balsamic Marinated Mushrooms, Red Onions, Red Peppers and Fresh Herbs

Spinach Salad – Baby Spinach, Applewood Smoked Bacon, Chopped Egg, Red Onion with Honey Mustard Dressing

Asian Vegetable Salad – Bamboo Shoots, Napa Cabbage, Baby Corn, Carrots, Bell Peppers, Red Onions, Snow Peas, Shitake Mushrooms with Sesame Ginger Dressing

(Minimum 50 people)

## **Pricing**

Pricing is based on the number of entrees you select. All buffets come with choice of 3 salads, 1 starch, chef's choice vegetable and fresh rolls & butter.

2 Entrée Selections - \$32.50 per person

3 Entrée Selections - \$34.95 per person

4 Entrée Selections - \$39.99 per person

## **Entrees**

(You may make up to 4 selections, based on the pricing you have chosen)

### Fish

Herb Crusted Salmon - Fresh Salmon with a Citrus Beurre Blanc

Filet of Sole - Fresh Sole with a Lemon Cream Sauce

Pecan Crusted Halibut - Fresh Halibut Crusted with Pecans in an Orange Butter Sauce

Blackened Mahi-Mahi – Fresh Mahi-Mahi in a Pineapple Salsa

## **Beef**

Roasted Top Sirloin or Glazed Hawaiian Tri Tip

New York Strip add \$3.00 per person

Choice of Sauces - Select One

Port Wine Demi Béarnaise Peppercorn Roasted Shallot Demi Whole Grain Mustard Demi

Rosemary Au Jus
Thyme Infused Wine Reduction

### Chicken

**Baked Skinless and Boneless Chicken Breast** 

Choice of Sauces – Select One

Wild Mushroom Demi Piccata – Lemon with Capers Teriyaki

Honey Dijon Pesto Cream

Oscar – Crab, Asparagus and Hollandaise – Add \$3.00 per person Cordon Bleu – Filled with Ham and Swiss with a Cream Sauce – Add \$2.00 per person

### Pork

**Boneless Pork Chop** 

Choice of Sauces - Select One

Plum

Rosemary Demi
Apple Cider Gastrique with Apple Chutney
Salsa Verde

All food and beverage prices are subject to market price fluctuations.

All Prices are plus 8.25% tax and 18% service charge.

Boomtown Casino & Hotel

Ph#775-345-8778 Post Office Box 399, Reno, NV 89439

CASINO + HOTEL



# Entrees - Rehearsal Dinners



## Pasta

**Striped Ravioli** – Sun-dried Tomato and Cheese Raviolis with a Sun-dried Tomato Cream Sauce **Penne Pesto** – Penne Pasta with a Fresh Pesto Sauce and Parmesan Reggiano Cheese

## Starches Select One

Garlic Mashed Potatoes
Herb Roasted Fingerling Potatoes
Vegetable Rice Pilaf
Horseradish Potato Purée
Saffron Rice
Mashed Potatoes and Gravy
Cous Cous with Dried Fruits and Pistachios
Roasted Red Potatoes
Au Gratin Potatoes

## **Carving Station**

(Extra per Person)

Roasted Breast of Turkey with Turkey Gravy and Cranberry Sauce ~ \$7.50

Baked Ham with a Honey Mustard Sauce~ \$7.50

Prime Rib of Beef with Au Jus and Horseradish~ \$10.00

Filet Mignon with a Red Wine Demi-Glace ~ \$11.25

## Make it a weekend getaway for all your friends and family.

(These items are only available if you host your reception at Boomtown)

Come stay, play and dine with us for your Simply Perfect Weekend:

Let our Wedding Specialist help you plan the perfect rehearsal dinner

and day after wedding breakfast or brunch.

## **Rehearsal Dinners**

(Minimum of 20 people)

## Pizza Party ~ \$18.50 per person

Cheese Pizza, Pepperoni Pizza, Veggie Pizza, Caesar Salad, Assorted Sodas and Bottled Water





# Breakfast & Brunch Buffets

## **Breakfast & Brunch Buffets**

(Minimum of 30 People)

## Sierra Breakfast~ \$16.00

Scrambled Eggs, Western Scrambled Eggs-eggs, onions, bell peppers & cheddar cheese Applewood Smoked Bacon, Maple Link Sausage Breakfast Potatoes, Assorted Freshly Baked Breakfast Pastries Orange Juice, Coffee, Hot Tea and Water

## Grande Breakfast ~ \$21.00

Fresh Seasonal Fruit and Berry Salad
Waffles with Maple Syrup, Cinnamon Orange French Toast with Maple Syrup
Scrambled Eggs, Western Scrambled Eggs-eggs, onions, bell peppers & cheddar cheese
Applewood Smoked Bacon, Maple Link Sausage
Breakfast Potatoes, Assorted Freshly Baked Breakfast Pastries
Assorted Juices, Coffee, Hot Tea and Water

## Brunch Delight~ \$29.99

Omelets and Fresh Eggs Made To Order
Cinnamon Orange French Toast with Maple Syrup
Scrambled Eggs, Applewood Smoked Bacon, Maple Link Sausage
Breakfast Potatoes, Assorted Freshly Baked Breakfast Pastries
Assorted Yogurts with Granola, Bagels and Cream Cheese
Caesar Salad, Artichoke Pasta Salad, Caprese Salad
Herb Crusted Salmon with Hollandaise Sauce
Sliced Top Sirloin with a Red Wine Demi-Glace
Assorted Juices, Coffee, Hot Tea and Water

## **Suggested Station Additions**

(Pricing is per person)

Omelets Made to Order with all the fixings	\$7.50
Smoothie Bar - Fresh Fruit, Berries, Yogurt, Protein Powder and Fruit Juices	\$7.50
Crepes with Assorted Savory and Fruit Fillings	\$7.50
Proakfast Purritos Eggs Pacon Sausago Ham Salsa Guacamolo & Sour Croam	\$7.50







## **Display**

(Priced Per Dozen: Minimum Order – 2 Dozen per Selection)

Buffalo Chicken Wings with Bleu Cheese Dip	\$21.25
Swedish Meatballs	\$21.25
Pork & Vegetable Eggrolls with Hot Mustard Dipping Sauce	\$27.50
Pork Pot Stickers with Soy Dipping Sauce	\$27.50
Chicken Quesadillas	\$30.00
Shrimp Cocktail with Lemons	\$52.50

### **Passed**

(Priced Per Piece: Minimum Order – 30 Pieces per Selection)

Spanakopita-Filo with feta cheese and spinach Mini Quiche Salami Coronets-Sundried Tomato Cream Cheese and Olives Tomato Mozzarella Skewer with a Balsamic Reduction Beef Satay with Sweet Chili Glaze	\$2.50 \$2.50 \$2.50 \$2.50 \$2.50
Chicken Satay with Peanut Sauce	\$2.50
Cajun Stuffed Mushroom Caps with Sausage and Peppers	\$2.50
Tomato Bruschetta	\$2.50
Deviled Eggs	\$2.50
Roasted Veggie Pinwheel-Red Pepper, Onion, Spinach, Cream Cheese	\$2.50
Crab Cakes with Citrus Aioli	\$2.50
Coconut Shrimp	\$2.50
Smoked Salmon Canapé with Chives	\$2.50
Seared Ahi Tuna Won-Tons with Wasabi Cream Soy Glaze	\$2.50
California Roll with Soy Sauce	\$2.50
Crab and Corn Fritter with Chipotle Mayonnaise	\$2.50

## **Displays**

## Vegetable Crudités

Selection of Fresh Garden Vegetables served with Onion Dip and Ranch Dressing Small (serves approx. 25 people) ~ \$87.50 Large (serves approx. 100 people) ~ \$315.50

#### **Deli Meat and Cheese**

Roast Beef, Ham, Turkey, Salami and Assorted Cheeses served with Mayonnaise, Dijon Mustard, Pickles, Lettuce, Tomatoes, Onions and Fresh Rolls and Breads.

Small (serves approx. 25 people) ~ \$187.50

Large (serves approx. 100 people) ~ \$562.50

#### **Seasonal Fresh Fruit**

Fresh Seasonal Fruits and Berries served with a Wild Honey Yogurt Dipping Sauce Small (serves approx. 25 people) ~ \$162.50 Large (serves approx. 50 people) ~ \$475.00

#### Cheese and Cracker

Assorted Domestic and International Cheeses served with a display of breads and crackers. Small (serves approx. 25 people) ~ \$125.00 Large (serves approx. 100 people) ~ \$450.00

## **Antipasto**

Dry Cured Salami, Prosciutto, Cappicola, Assorted Marinated Olives, Roasted Red Peppers, Parmesan Reggiano, Mozzarella, Crostinis, Pepperocinis, Cherry Peppers, and Marinated Grilled Vegetables.

Small (serves approx. 25 people) ~ \$156.25 Large (serves approx. 100 people) ~ \$525.00

## **Snacks**

Snack Mix ~ \$15.00 per Pound (serves approximately 10 people) Mixed Nuts ~ \$25.00 per Pound (serves approximately 10 people) Chips & Dip ~ \$30.00 per Order (serves approximately 30 people)

## **Appetizer Carving Station**

(Served with Rolls and Condiments – serves approx. 30 people)

Sugar Cured Ham ~ \$175.00

Roast Turkey ~ \$187.50

Top Sirloin ~ \$193.75

Prime Rib ~ \$312.50

Filet Mignon ~ \$406.25







Wine Available for guest tables; please ask for selection and pricing. House Wine is \$20.00 per bottle

## **Hosted Bar**

A Hosted Bar may be billed on consumption with a dollar limit or a time limit. You may also specify which types of drink you would like to host. A bartender is provided with all hosted bars.

## **No-Host Bar**

A No-Host Bar may be provided for your guests to purchase their own drinks at the following prices:

Sodas	\$3.00
Bottled Water	\$3.00
Bottled Import Beer	\$5.00
Bottled Domestic Beer	\$4.00
House Wine	\$5.00
Well Drinks	\$5.00
Call Drinks	\$6.00
Premium	\$8.00

A five-hour period is requiered during a No-Host function.

A bartender is provided with all no-host bars.

A setup fee \$150.00 per bartender







# Ceremony Information



Chapel with a Minister for 30 to 100 guests: \$600.00 Chapel with a Minister for 101 to 250 guests: \$700.00 Chapel without a Minister for 30 to 100 guests: \$475.00 Chapel without a Minister for 101 to 250 guests: \$575.00

## **Optional Items:**

White Chair Covers: \$4.00 per chair
Chair Covers in other colors: \$5.00 per chair
Chair Sashes: Starting at \$2.50 per chair
Aisle Runner: Starting at \$40.00
Overtime (5 hours included) per hour - \$500.00
Chocolate Fountain: Starting at \$350.00 plus
\$9.95 per person for chocolate and dipping items
Ice Sculptures: Starting at \$250.00
Silk Flower Centerpieces in a Tall Glass Vase: \$10.00 each
(Clear or Cobalt Blue vases)
Glass Bowl Centerpiece with Gems & Floating Candles: \$5.00 each
Entertainment such as harpists, string quartets,
Jazz ensembles, bagpipers, magicians and wedding characters are
available. Please ask for current prices.

## Deposit Schedule:

\$500.00 is due at singing of contract. 50% of the total estimated charges are due 30 days pror to the weddding. The final payment and guest count is due seven business days prior to the wedding.

