

# CARVED TO PERFECTION

DESIGNED FOR 1.5 HOURS OF SERVICE.  
PREPARED FOR THE FULL GUEST GUARANTEE.  
**MINIMUM 20 GUESTS**

SERVED WITH ONE (1) SALAD CHOICE AND TWO (2) SIDES

## SPICED RUBBED STRIP LOIN\* • 27 PER GUEST

grainy mustard • creamy horseradish • rolls  
serves approximately 25

## ROASTED PRIME RIB\* • 27 PER GUEST

creamy horseradish • au jus, rolls  
serves approximately 20

## HONEY BAKED HAM • 17 PER GUEST

pineapple chutney • whole grain mustard • rolls  
serves approximately 25

## ROASTED BREAST OF TURKEY • 19 PER GUEST

gravy • cranberry sauce • rolls  
serves approximately 25

## SALADS (CHOOSE ONE)

EACH ADDITIONAL + 5 PER PERSON

classic caesar or mixed greens

## DRESSINGS (CHOOSE THREE)

italian • ranch • thousand island • blue cheese • balsamic vinaigrette

## SIDES (CHOOSE TWO)

EACH ADDITIONAL + 5 PER PERSON

scalloped potatoes • herb roasted potatoes • rice pilaf

mashed potatoes & gravy • seasonal vegetable medley

herb crusted tri colored fingerlings • grilled brussels sprouts

roasted carrots, broccolini

## BAKED POTATO BAR

10 PER PERSON

whipped butter, sour cream, chopped crispy bacon, scallions,  
shredded cheddar cheese

# ENTRÉES

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## CHICKEN PENNE PASTA • 13 PER GUEST

creamy alfredo sauce

## HERB ROASTED CHICKEN BREAST • 15 PER GUEST

herb roasted fingerling potatoes • seasonal vegetables  
creamy garlic mushroom sauce

## PAN SEARED SALMON • 17 PER GUEST

rice pilaf • seasonal vegetables • lemon caper beurre blanc

\*CONSUMING RAW UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IN CASES OF CERTAIN MEDICAL CONDITIONS.

# BEVERAGES

## BOTTLED WATER 1 EACH

## NON-ALCOHOLIC 1.50 EACH

pepsi • diet pepsi • pepsi zero • cherry pepsi • starry • root beer  
iced tea • lemonade

SEE BAR MENU FOR ALCOHOLIC OPTIONS

# BANQUET MENU

**WILDFIRE**  
BY STATION CASINOS



# CONTINENTAL BREAKFAST

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## THE CLASSIC • 14 PER GUEST

chilled juices : orange | apple | cranberry | pineapple  
assortment of freshly baked miniature pastries  
butter croissants • danish served with butter and fruit preserves  
seasonal sliced fruit • freshly brewed regular and decaffeinated coffee

## THE HEALTHY START • 18 PER GUEST

chilled juices : orange | apple | cranberry | pineapple  
assortment of freshly baked muffins • energy bars  
assortment of low-fat yogurts • whole or sliced seasonal fruit  
freshly brewed regular and decaffeinated coffee

# BREAKFAST BUFFET

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## THE SUNRISE • 24 PER GUEST

chilled juices : orange | apple | cranberry | pineapple  
assortment of freshly baked miniature pastries  
butter croissants • danish served with butter and fruit preserves  
seasonal sliced fruit • assortment of low-fat yogurts  
scrambled eggs • breakfast potatoes • applewood smoked bacon  
sausage links • freshly brewed regular and decaffeinated coffee

## THE EXCLUSIVE • 26 PER GUEST

chilled juices : orange | apple | cranberry | pineapple  
assortment of freshly baked miniature pastries  
whole or sliced seasonal fruit • assortment of low-fat yogurts  
pancakes served with whipped butter & maple syrup  
scrambled eggs • breakfast potatoes • applewood smoked bacon  
sausage links • freshly brewed regular and decaffeinated coffee

# BREAKFAST BUFFET ENHANCEMENTS

FRENCH TOAST • 6 PER GUEST

EGGS BENEDICT • 8 PER GUEST

PARFAITS • 10 PER GUEST  
strawberry or banana

# THE DELI

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26 PER GUEST

## SALADS

### CAESAR SALAD

romaine lettuce drizzled with Caesar dressing,  
croutons, parmesan cheese

### SPRING GARDEN SALAD

cheese, bell peppers, black olives, red onion,  
cherry tomatoes

### TOMATO CUCUMBER SALAD

red onion, olives, baby heirloom, basil pesto

## THE DELI

### SANDWICH OR WRAP PLATTERS

choice of: smoked ham • oven-roasted turkey breast • roast beef  
cheddar cheese • swiss cheese and provolone cheese  
served with: pickles, lettuce, tomato, onion, mayonnaise,  
yellow mustard

## BAKERY

freshly baked cookies and brownies

# TAILGATE STYLE

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## SLIDERS

TWO SELECTIONS • 70 PER DOZEN  
THREE SELECTIONS • 24 PER GUEST

### ANGUS BEEF

lettuce, tomato, potato bun

### BBQ PULLED PORK

### GRILLED CHICKEN

honey mustard aioli, lettuce, bacon, tomato

### PORTOBELLO MUSHROOM

roasted red pepper, pepper jack cheese, balsamic

## CHICKEN WINGS

TWO SELECTIONS • 60 PER 30 CT. PLATTER

choice of sauce:

buffalo • mango habanero • teriyaki  
garlic parmesan • bbq • cajun dry rub

### ACCOMPANIMENTS:

celery sticks • carrot sticks • ranch dressing • blue cheese dressing

# SOUTH OF THE BORDER

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## TACO STATION

SOFT FLOUR OR CRUNCHY SHELL

TWO PROTEINS • 16 PER GUEST

THREE PROTEINS • 20 PER GUEST

choice of protein:

carne asada • shredded chicken • seasoned ground beef

### ACCOMPANIMENTS:

pico de gallo • guacamole • diced onions • fresh cilantro  
housemade salsa • shredded cheese • sour cream

## NACHO STATION

TWO PROTEINS • 20 PER GUEST

THREE PROTEINS • 24 PER GUEST

CHOICE OF PROTEIN:

carne asada • shredded chicken • seasoned ground beef

### SIDES

guacamole • sliced olives • pickled jalapenos • cotija cheese  
fresh jalapeno chiles

### ACCOMPANIMENTS:

pico de gallo • beer cheese sauce • housemade salsa • sour cream

## DESSERTS

sopapillas and churros

# SOUTH OF THE BORDER ENHANCEMENTS

SPANISH RICE / BEANS • 3 PER GUEST

STREET CORN SALAD • 3 PER GUEST

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