



CATERING MENU

*Atlantis*<sup>™</sup>  
CASINO RESORT SPA • RENO



# INDEX

	Page		Page
<b>BREAKFAST &amp; BRUNCH</b>	3	<b>DINNER</b>	27
CONTINENTAL	4	PLATED DINNER	28-32
BREAKFAST & BRUNCH ENHANCEMENTS	5	CHILDREN'S MENU	33
PLATED SELECTIONS	6	DINNER BUFFETS	34-37
BREAKFAST & BRUNCH BUFFETS	7-9	<b>RECEPTIONS</b>	38
<b>BREAKS</b>	10-12	CULINARY DISPLAYS	39
<b>LUNCH</b>	13	ACTION STATIONS	40
ENTREE LUNCH SALADS	14	RECEPTION HORS D'OEUVRES	41-42
SANDWICHES AND WRAPS	15	RECEPTION PACKAGES	43-47
BOX LUNCHES	16	<b>FROM THE BAKERY</b>	48
PLATED LUNCHES	17-20	FRESH FROM THE BAKERY	49
LUNCH BUFFETS	21-26	<b>BAR SERVICE</b>	50-53
		<b>AUDIO VISUAL SERVICE</b>	54-58
		<b>PRICING INFORMATION</b>	59

# BREAKFAST & BRUNCH



ATLANTIS CASINO RESORT SPA RENO



# BREAKFAST & BRUNCH

(Minimum of 10 Guests)

## CONTINENTAL BREAKFAST

### **Traditional Continental**

\$19 Per Person

Assortment of Freshly Baked Danish, Muffins, Breakfast Breads & Croissants  
Chilled Orange, Cranberry, & Apple Juice *(Choice of Two)*  
Coffee & Tea Service

### **Atlantis Continental**

\$22 Per Person

Fresh Fruit Display with Seasonal Berries  
Assortment of Freshly Baked Danish, Muffins, Breakfast Breads & Croissants  
Chilled Orange, Cranberry, & Apple Juice *(Choice of Two)*  
Coffee & Tea Service

### **Spa Continental**

\$25 Per Person

Fresh Fruit Display with Seasonal Berries  
Assortment of Freshly Baked Danish, Muffins, Breakfast Breads & Croissants  
Yogurt Parfait Bar (Assorted Yogurts, Granola & Fresh Berries)  
Assorted Cold Cereals & Granola with Non-Fat, Almond & Soy Milk  
Chilled Orange, Cranberry, & Apple Juice *(Choice of Two)*  
Coffee & Tea Service

# BREAKFAST & BRUNCH

## Breakfast & Brunch Enhancements

*Enhancements Must Be Ordered in Conjunction with Continental Breakfasts or Breakfast & Brunch Buffets.*

Assorted Bagels with Plain, Strawberry, & Chive Cream Cheese	\$5 Per Person
Assorted Donuts	\$5 Per Person
Buttermilk Biscuits & Housemade Country Gravy	\$5 Per Person
Breakfast Potatoes	\$6 Per Person
Scrambled Eggs	\$7 Per Person
Applewood Hickory Smoked Bacon, Country Sausage Links, or Chicken Sausage Links	\$7 Per Person
Assorted Cold Cereals & Granola with Non-Fat, Almond, & Soy Milk	\$6 Per Person
Cholesterol-Free Scrambled Eggs	\$8 Per Person
Specialty Assorted "Naked Juices & Smoothies"	\$6 Per Person
Warm Steel-Cut Oatmeal with Raisins, Bananas, & Brown Sugar	\$6 Per Person
Vegetarian Quiche	\$10 Per Person
<b>Breakfast Croissant Sandwich</b>	
Fresh Croissant, Scrambled Eggs, Black Forest Ham, & Cheddar Cheese	\$10 Per Person
<b>Classic Breakfast Burrito</b>	
Pork Sausage, Scrambled Eggs, Potatoes, & Cheddar Cheese	\$10 Per Person
<b>Housemade Biscuit Slider</b>	
Buttermilk Biscuit, Scrambled Eggs, Pork Sausage Patty, Cheddar Cheese	\$10 Per Person
<b>Vegetarian Breakfast Burrito</b>	
Scrambled Eggs, Black Beans, Peppers, Tomatoes, Sour Cream, Cheese	\$10 Per Person
<b>Smoked Salmon Platter</b>	
Bagels, Cream Cheese, Capers, Onions, Chopped Egg, & Sliced Tomatoes	\$14 Per Person
<b>Omelets Made-to-Order</b>	
Minimum of 25 Guests (Plus \$100 Chef fee)	\$14 Per Person

# BREAKFAST & BRUNCH

## Plated Selections

*Roasted Regular & Decaffeinated Coffee, Choice of Juice, Tea, Muffins and Breads. 25 Guest Minimum, Breakfast Service Offered until 11 am.*

### **Country Breakfast**

Housemade Buttermilk Biscuits & Country Gravy, Scrambled Eggs, Choice of Hickory Smoked Bacon or Pork Sausage Links \$28 Per Person  
Served with Homestyle Potatoes or Fresh Fruit

### **Classic Breakfast**

Scrambled Eggs, Choice of Hickory Smoked Bacon, Sausage, Ham, or Chicken Sausage, Homestyle Potatoes or Fresh Fruit Medley \$26 Per Person

### **Liège Waffles**

Choice of Hickory Smoked Bacon, Sausage, or Chicken Sausage. Served with Homestyle Potatoes or Fresh Fruit \$26 Per Person

### **Southwest Scramble**

Scrambled Eggs, Chorizo, Bell Peppers, Onions, & Jack Cheese. Served with Homestyle Potatoes or Fresh Fruit \$26 Per Person

### **Breakfast Quiche**

Choice of Ham & Cheese or Spinach, Mushroom & Cheese. Served with Homestyle Potatoes or Fresh Fruit \$28 Per Person

### **Chicken & Liège Waffles**

Breaded Chicken Tenders, Crisp Waffle, Butter, & Maple Syrup. Served with Homestyle Potatoes or Fresh Fruit \$28 Per Person

### **NY Steak & Scrambled Eggs**

Breakfast Potatoes, Fresh Fruit Medley. Served with Homestyle Potatoes and Fresh Fruit \$40 Per Person

# BREAKFAST & BRUNCH

## Breakfast Buffets

All Breakfast Buffets Include Chilled Juices, Roasted Regular & Decaffeinated Coffee. Buffet Items Are Replenished for One Hour. Breakfast Service Offered Until 11 am. Minimum of 50 guests. Extended Service Up To Two Additional Hours Add \$2/Guest Per Hour. Buffets Will Be Charged A \$150 Surcharge If Group Has Less Than 50 Guests.

### Traditional Breakfast

\$35 Per Person

#### Chilled Items

Fresh Fruit Display  
Cold Cereal Selection  
Assortment of Flavored Yogurts  
Assorted Danish, Muffins, & Croissants

#### Hot Items

Scrambled Eggs  
Breakfast Potatoes  
Steel Cut Oatmeal

#### Plus Choice of Two:

Sausage Links  
Hickory Smoked Bacon  
Liège Waffles  
Biscuits & Country Gravy

### South of the Border

\$39 Per Person

#### Chilled Items

Fresh Fruit Display  
Assorted Muffins, Breakfast Pastries, & Croissants  
Tomatillo Salsa  
Pico de Gallo

#### Hot Items

Chilaquiles  
Cinnamon Churros with Strawberry Sauce  
Scrambled Eggs with Chorizo, Potatoes, Tomatoes & Jalapeños  
Applewood Smoked Bacon  
Breakfast Potatoes  
Breakfast Burritos ~ Classic & Vegetarian



# BREAKFAST & BRUNCH

## Brunch Buffets

*All Brunch Buffets Include Chilled Juices, Regular & Decaf Coffee & Hot Tea Service. Buffet Items Are Replenished for One Hour.*

*Brunch Service Offered Until 1 pm. Minimum of 50 guests. \$100 Chef Carvery Fee. Extended Service Up To Two Additional Hours Add \$2/Guest Per Hour.*

### Atlantis Brunch Buffet

\$55 Per Person

#### Chilled Items

Fresh Fruit Display

Tropical Fruit Ambrosia

Tomato-Basil Bocconcini Salad

Assortment of Flavored Yogurts, Granola, & Fresh Berries

Assorted Breakfast Pastries & Muffins

Smoked Salmon Platter with Bagels, Cream Cheese, & Condiments

Artisanal Imported & Domestic Cheese Display with Dried Fruits & Assorted Crackers

#### Hot Items

Breakfast Potatoes

Hickory Smoked Bacon

Country Sausage Links

Vegetable Quiche

Fluffy Scrambled Eggs with Black Forest Ham & White Cheddar Cheese

Filet Medallions with Wild Mushroom Demi-Glace

Carving Station with Bone-In Steamship Ham





# BREAKFAST & BRUNCH

## Brunch Buffets

*All Brunch Buffets Include Chilled Juices, Regular & Decaf Coffee & Hot Tea Service. Buffet Items Are Replenished for One Hour.*

*Brunch Service Offered Until 1 pm. Minimum of 50 guests. \$100 Chef Carvery Fee. Extended Service Up To Two Additional Hours Add \$2/Guest Per Hour.*

### **Gourmet Brunch Buffet**

\$60 Per Person

#### **Chilled Items**

Fresh Fruit Display

Tropical Fruit Ambrosia

Assortment of Flavored Yogurts, Granola, & Fresh Berries

Assorted Breakfast Pastries & Muffins

Imported & Domestic Cheese Display with Dried Fruits & Assorted Crackers

Jumbo Prawns on Ice

Snow Crab Legs on Ice

Smoked Salmon with Cream Cheese, Bagels, & Condiments

Passed Mimosas

#### **Hot Items**

Potato Latkes

Bread Pudding with Vanilla Rum Sauce

Cheese Blintzes with Blueberry & Strawberry Sauce

Vegetable Quiche

Applewood Smoked Bacon

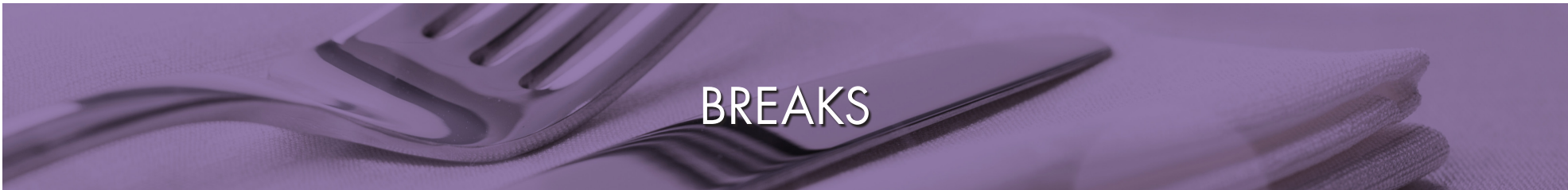
Scrambled Eggs with Black Forest Ham & White Cheddar Cheese

Carving Station with Bone-In Steamship Ham

Breaded Pork Cutlets with Country Gravy

Filet Medallions with Wild Mushroom Demi-Glace

ATLANTIS CASINO RESORT SPA RENO



ATLANTIS CASINO RESORT SPA RENO



# BREAKS

## Break Packages

*Includes Atlantis Coffee & Tea Station, Bottled Waters & Sodas Replenished for 1 Hour. Minimum 10 Guests.*

### **The Energizer**

Assorted Granola Bars, Whole Fresh Fruit, House-Made Trail Mix

\$20 Per Person

### **Healthy Habits**

Assorted Cheeses, Fresh and Grilled Vegetables, Hummus, Marinated Olives, Crackers and Pita Chips

\$20 Per Person

### **Mid-Day Pick Me Up**

Assorted Cookies & Brownies, Gourmet Chips, Mixed Nuts, Fresh Sliced Fruit

\$20 Per Person

### **Afternoon Fiesta**

Nacho Bar with Tortilla Chips, Nacho Cheese Sauce, Jalapenos, Guacamole, and Salsa. Sugar Sprinkled Mini Churros

\$20 Per Person

### **Salty & Savory Bites**

Soft-Baked Pretzels with Ale Mustard & Cheese Dip, Mixed Nuts, Chocolate Dipped Macaroons

\$20 Per Person

### **Sweet Treats**

Assortment of Petit Fours, Chocolate Truffles, Cookies, Brownies, and Milk

\$20 Per Person

### **Chilly Treats**

Assorted Ice Cream Sandwiches, Push Pops, Dreyer's Ice Cream Bars, and Otter Pops

\$21 Per Person

### **All Day Break Package**

Traditional Continental Breakfast Plus Any Two Breaks

\$55 Per Person

# BREAKS

## BEVERAGES

Soft Drinks ~ Coke, Diet Coke, Sprite, & Regular Bottled Water	\$5 Each
Specialty Bottled Water ~ Fiji & Pellegrino Sparkling	\$5.50 Each
Assorted Bottled Juices	\$5.50 Each
Red Bull Energy Drinks	\$5.50 Each
Sparkling Apple Cider 750 ml	\$16 Per Bottle
Assorted Hot Chocolate, Specialty Hot Teas, & Iced Tea	\$65 Per Gallon
Fruit Infused Water ~ Mango-Peach-Orange, Apple-Cinnamon, Cucumber-Lime-Mint, Strawberry & Basil, Pineapple-Coconut, Lime-Lemonade	\$50 Per Gallon
Chilled Juices	\$65 Per Gallon
Freshly Brewed Coffee, Decaffeinated Coffee	\$65 Per Gallon

## À LA CARTE

*À La Carte Enhancements Available All Day*

Whole Fresh Fruit	\$3 Per Piece
Granola or Candy Bars	\$3 Each
Individual Yogurt	\$5 Each
Ice Cream Bars	\$5 Each
Soft Pretzels ~ With Cheese or Mustard	\$6 Each
Yogurt Parfaits	\$6 Each
Sliced Seasonal Fresh Fruit	\$10 Per Person
Smoked Salmon Platter	\$14 Per Person
Bagels, Cream Cheese, Capers, Chopped Egg, Sliced Onions & Tomatoes	
Assorted Breakfast Breads ~ Fresh from the Bakery	\$32 Per Dozen
Freshly Baked Cookies & Brownies	\$36 Per Dozen
Freshly Baked Danish, Croissants, & Muffins	\$40 Per Dozen
Fresh Seasonal Fruit Kabob	\$40 Per Dozen
Chocolate Dipped Strawberries	\$42 Per Dozen





# LUNCH

## Entrée Lunch Salads

*All Salads are Accompanied with Freshly Baked Rolls & Butter, Dessert, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea.  
Lunch Service Offered Until 2 pm. 25 Guest Minimum.*

### **Asian Chicken Salad**

Marinated Chicken Breast, Asian Cole Slaw, Bell Peppers, Edamame, Crunchy Rice Noodles, Sesame Vinaigrette \$26 Per Person

### **Atlantis Caesar**

Charbroiled Chicken Breast, Chopped Romaine, Focaccia Croutons, Shaved Parmesan, House-Made Caesar Dressing \$26 Per Person

### **Classic Cobb Salad**

Turkey, Bacon, Avocado, Tomatoes, Bleu Cheese, Hard Boiled Eggs, Fresh Garden Greens, Ranch or Italian Vinaigrette \$26 Per Person

### **Manhattan Deli Chicken Salad**

Chicken Breast, Grapes, Walnuts, Mayonnaise, & Celery served with Banana Bread & Fresh Fruit \$26 Per Person

### **Southwest Santa Fe Chicken Salad**

Chipotle Chicken Breast, Corn, Black Beans, Tomatoes, Shredded Cheddar Cheese, Cilantro, Chipotle Ranch Dressing \$26 Per Person

### **Grilled Salmon Power Salad**

Grilled Salmon, Kale, Quinoa, Carrots, Shaved Fennel, Apple, Pears, Feta Cheese, Meyer Lemon Vinaigrette \$32 Per Person

### **Veggie Power Salad**

Kale, Quinoa, Carrots, Shaved Fennel, Apple, Pears, Feta Cheese, Meyer Lemon Vinaigrette \$26 Per Person



# LUNCH

## Sandwiches & Wraps

*All Sandwiches and Wraps are Accompanied with Dessert, Roasted Regular & Decaffeinated Coffee, Specialty Teas and Iced Tea. Choice of One Side: Creamy Coleslaw, Potato Salad or Fresh Fruit Salad  
Lunch Service Offered Until 2 pm. 25 Guest Minimum.*

### **Southwestern Veggie Wrap**

Black Beans, Corn, Avocado, Tomato, Cilantro, Romaine Lettuce, Chipotle Ranch Dressing, Sundried Tomato Tortilla Wrap

\$27 Per Person

### **West Coast Club**

Sliced Turkey, Bacon, Lettuce, Tomato, Avocado, Mayo, Light Dijon Mustard, Croissant

\$27 Per Person

### **Chicken Caesar Wrap**

Marinated Grilled Chicken, Crumbled Bacon, Sliced Tomato, Chopped Romaine, House-Made Caesar Dressing, Spinach Tortilla Wrap

\$27 Per Person

### **The Italian Sub**

Black Forest Ham, Mortadella, Salami, Provolone Cheese, Lettuce, Tomato, Red Onion, Sundried Tomato Aioli, Vinaigrette Dressing, Torpedo Roll

\$27 Per Person

### **Grilled Chicken Alfresco**

Chicken Breast, Mozzarella Cheese, Roasted Red Pepper, Mayonnaise, Ciabatta Roll

\$27 Per Person



# LUNCH

## Box Lunches on the Go

*Includes a Bag of Chips, Whole Fruit, Fresh Baked Cookie & Bottled Water. Lunch Service Offered Until 2 pm.  
Minimum of 10 per Entree Choice.*

### **Black Forest Ham & Turkey**

Arugula, Pickled Red Onions, Swiss Cheese, Horseradish-Dijon Aioli, Ciabatta

\$25 Per Person

### **Grilled Chicken**

Bacon, Avocado, Bibb Lettuce, Sliced Tomato, Provolone Cheese, Roasted Red Pepper Aioli, Ciabatta

\$25 Per Person

### **Mediterranean Falafel**

Tomato, Bibb Lettuce, Pickled Red Onion, Cucumber, Tzatziki Sauce (on the side), Pita Bread

\$25 Per Person

### **Roast Beef Hoagie**

Arugula, Sliced Tomato, Pickled Red Onion, Honey Mustard Aioli, French Roll

\$25 Per Person

### **West Coast Club**

Sliced Turkey, Bacon, Lettuce, Tomato, Avocado, Mayonnaise, Light Dijon Mustard, Croissant

\$25 Per Person

### **Veggie Hoagie**

Grilled Vegetables, Crisp Lettuce, Tomatoes, Red Onion, French Roll

\$25 Per Person





# LUNCH

## **Plated Lunches**

*All Plated Lunches include Choice of One Salad or Soup, Assorted Artisan Breads with Butter, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea and Choice of Dessert. Lunch Service Offered until 2 pm. Minimum of 25 guests.*

### **Boston Bibb Salad**

Apples, Pears, Sundried Cranberries, Gorgonzola Cheese, Caramelized Walnuts, Shaved Fennel, Meyer Lemon Vinaigrette

### **Caesar Salad**

Romaine Hearts, Aged Parmesan, Roasted Garlic Croutons, Classic Caesar Dressing

### **Green Garden Salad**

Mixed Field Greens, Tomato, Cucumber, Shredded Carrot, Choice of Dressing

### **Spinach & Strawberry Salad**

Field Greens, Candied Walnuts, Sundried Cranberries, Fresh Strawberries, Balsamic Vinaigrette

## **SOUPS**

New England Clam Chowder or Minestrone



# LUNCH

## Plated Lunches

All Plated Lunches include Choice of One Salad or Soup, Assorted Artisan Breads with Butter, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea and Choice of Dessert. Lunch Service Offered until 2 pm. Minimum of 25 guests.

### LUNCH ENTRÉE CHOICES

<b>Spinach, Mushroom, and Cheese Quiche</b> Broiled Tomato, Fresh Seasonal Vegetables, Fresh Fruit	\$30 Per Person
<b>Pasta Atlantis</b> Grilled Chicken, Roasted Red Peppers, Asparagus, Bow Tie Pasta, Creamy Garlic Sauce	\$30 Per Person
<b>Herb Crusted Pork Loin</b> Yukon Gold Mashed Potatoes, Braised Red Cabbage, Glazed Carrots, Rosemary & Port Wine Demi-Glace	\$35 Per Person
<b>Marinated &amp; Grilled Chicken Breast</b> Tomato & Corn Pico De Gallo, Light Salsa Verde, Fresh Corn Polenta Cake, Grilled Vegetables	\$35 Per Person
<b>Beef Pot Roast</b> Yukon Gold Mashed Potatoes, Green Beans, Baby Carrots	\$38 Per Person
<b>Chicken Piccata</b> Wild Rice Pilaf, Fresh Seasonal Vegetables, Lemon Caper Sauce	\$35 Per Person
<b>Herb Crusted Chicken Breast</b> Wild Rice Pilaf, Fresh Herbs, Goat Cheese, Fresh Seasonal Vegetables, Pesto Sauce	\$35 Per Person
<b>Chicken Tropicale</b> Mango Citrus Relish, Wild Rice Pilaf, Fresh Seasonal Vegetables, Ponzu Glaze	\$35 Per Person
<b>Porcini &amp; Parma Prosciutto Chicken Roulade</b> Yukon Gold Mashed Potatoes, Fresh Seasonal Vegetables, Tarragon & Chardonnay Cream Sauce	\$38 Per Person



# LUNCH

## Plated Lunches

All Plated Lunches include Choice of One Salad or Soup, Assorted Artisan Breads with Butter, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea and Choice of Dessert. Lunch Service Offered until 2 pm. Minimum of 25 guests.

### LUNCH ENTRÉE CHOICES *(continued)*

#### **Shrimp Scampi**

Jumbo Shrimp, Saffron Rice, Fresh Seasonal Vegetables, White Wine & Garlic Sauce

\$40 Per Person

#### **Cabernet Braised Boneless Beef Short Ribs**

Yukon Gold Mashed Potatoes, Crispy Leeks, Maple Glazed Carrots

\$40 Per Person

#### **Twin Filet Medallions**

Maytag Bleu Cheese Crust, Wild Mushroom Risotto, Fresh Seasonal Vegetables, Porcini Demi-Glace

\$42 Per Person

#### **Sautéed Alaskan Salmon**

Saffron Rice, Grilled Asparagus, Fresh Dill, Capers, Meyer Lemon Beurre Blanc

\$40 Per Person

*Vegetarian Entrée Prices Match Highest Price Regular Entree*

#### **Stuffed Portabella Mushroom**

Quinoa Stuffed Portabella Mushrooms, Baby Kale, Tomatoes, Kalamata Olives, Pesto Vinaigrette

#### **Quinoa, Corn, & Black Bean Cakes**

Sweet Tomato Pico de Gallo, Avocado Crema, Grilled Vegetable Medley



# LUNCH

## Plated Lunches

*All Plated Lunches include Choice of One Salad or Soup, Assorted Artisan Breads with Butter, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea and Choice of Dessert. Lunch Service Offered until 2 pm. Minimum of 25 guests.*

## LUNCHEON DESSERTS

*Choose one to compliment served lunches.*

### **Chocolate Mousse Cake**

**Flourless Chocolate Cake** With Coconut Macaroon

**Mousse Bombe** Choice of Strawberry–Champagne, White Chocolate, or Chocolate

**New York Cheesecake** with Seasonal Berry Topping

**Red Velvet Cake**

**Rustic Apple Tart**

**Seasonal Fresh Fruit Tart**

**Tiramisu**

*Inquire for Gluten Free and Vegan Options*



# LUNCH

## Lunch Buffets

Lunch Service offered until 2 pm. Minimum of 50 guests. Buffet Items are Replenished for One Hour. All Buffets Accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add \$2/Guest Per Hour.

### **SANDWICH BOARD**

\$35 Per Person

Garden Salad Bar

House-Made Potato Salad with Bacon & Cheddar Cheese

Assorted Olives, Cornichons & Giardiniera Vegetables

Fresh Fruit Salad

### **SANDWICH SELECTIONS** *(Choice of Two)*

**Mediterranean Chicken Salad** with Marinated Artichokes, Feta Cheese, Dried Apricots, Whole Grain Wheat Roll

**Seared Petite Beef Tenderloin** Red Onion Marmalade, Arugula, Laura Chenel Mozzarella Cheese, Roasted Red Pepper, Mayonnaise and Dijon Mustard, Ciabatta Roll

**Black Forest Ham** Gruyère Cheese, Truffle Aioli, Butter Lettuce, Heirloom Tomato, Pretzel Roll

**Oven Roasted Turkey** Maple Glazed Bacon, Heirloom Tomato, Baby Micro Greens, Chipotle Aioli, Brioche Bun

**Veggie Hoagie** Grilled Vegetables, Crisp Lettuce, Tomato, Red Onion, French Roll

### **DESSERTS**

**Assorted Cookies and Brownies**



# LUNCH

## Lunch Buffets

Lunch Service offered until 2 pm. Minimum of 50 guests. Buffet Items are Replenished for One Hour. All Buffets Accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add \$2/Guest Per Hour.

### Tuscan Buffet

\$40 Per Person

#### COLD ITEMS

Caesar Salad  
Antipasti Platter  
Fresh Fruit Salad  
Focaccia Bread

#### HOT ITEMS

Barolo Braised Boneless Beef Short Ribs  
Tuscan Garlic Chicken with Sundried Tomatoes, Parma Prosciutto, Natural Rosemary Chicken Jus  
Pan Roasted Salmon with Mushrooms and Artichokes  
Classic Pasta Primavera with Tomato–Basil Marinara  
Garlic and Rosemary Potatoes  
Grilled Vegetable Medley with Garlic and Herbs

#### DESSERTS

Assorted Pastries, Cakes, and Pies



# LUNCH

## Lunch Buffets

Lunch Service offered until 2 pm. Minimum of 50 guests. Buffet Items are Replenished for One Hour. All Buffets Accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add \$2/Guest Per Hour.

### Aloha Buffet

\$40 Per Person

#### COLD ITEMS

Garden Salad, Two Dressings  
Tropical Fruit Salad  
Tri-Color Chips with Mango Salsa  
Assorted Artisan Breads with Butter

#### HOT ITEMS

Kahlua Pulled Pork  
Teriyaki Pineapple Chicken  
Spicy Beef and Mushrooms  
Mahi Mahi  
Stir Fry Vegetables  
Steamed Rice

#### DESSERTS

Pineapple Upside-Down Cake  
Coconut Cake  
Assorted Miniature Pastries



# LUNCH

## Lunch Buffets

Lunch Service offered until 2 pm. Minimum of 50 guests. Buffet Items are Replenished for One Hour. All Buffets Accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add \$2/Guest Per Hour.

### Southwestern Buffet

\$40 Per Person

#### COLD ITEMS

Southwest Chicken Salad with Cilantro-Lime Vinaigrette  
Yucatan Quinoa Salad  
Garden Salad Bar  
Fresh Fruit Salad  
Assorted Artisan Breads with Butter

#### HOT ITEMS

Grilled Chicken with Mango Salsa & Tequila-Cilantro Jus  
Spiced Southwest Vegetable Medley with Black Beans & Corn  
Pork Chile Verde  
Grilled Petrale Sole Veracruz  
Cheese Enchiladas  
Spanish Rice

#### DESSERTS

Flan  
Tres Leches Cake  
Assorted Pastries





# LUNCH

## Lunch Buffets

Lunch Service offered until 2 pm. Minimum of 50 guests. Buffet Items are Replenished for One Hour. All Buffets Accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add \$2/Guest Per Hour.

### The Western BBQ Buffet

\$42 Per Person

#### COLD ITEMS

Garden Salad Bar  
Homestyle Potato Salad  
Creamy Cole Slaw  
Fresh Fruit Salad  
Corn Bread with Butter

#### HOT ITEMS

Slow Roasted BBQ Beef Brisket  
Baby Back Ribs  
Rotisserie Chicken  
Grilled Smoked Sausages  
Roasted Yukon Gold Potato Wedges  
BBQ Baked Beans  
Corn on the Cob  
Grilled Fresh Seasonal Vegetables

#### DESSERTS

Assorted Pies & Pastries



# LUNCH

## Lunch Buffets

Lunch Service offered until 2 pm. Minimum of 50 guests. Buffet Items are Replenished for One Hour. All Buffets Accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add \$2/Guest Per Hour.

### Something for Everyone

\$38 Per Person

#### **COLD SELECTIONS** *(Choice of Two)*

Garden Salad Bar  
Homestyle Potato Salad  
Primavera Pasta Salad  
Antipasti Salad  
Fresh Fruit Salad  
Assorted Artisan Breads with Butter (Included)

#### **HOT SELECTIONS** *(Choice of Two)*

Grilled Pacific Salmon with Dill Chardonnay Sauce  
Rosemary Roasted Pork Loin with Sun-Dried Cranberry-Cornbread Stuffing  
Mushroom Ravioli with Porcini Cream Sauce  
Deep Fried Prawns  
Herbed Roasted Chicken  
Penne Pasta Marinara

#### **ACCOMPANIMENTS** *(Choice of Two)*

Butter Whipped Potatoes  
Oven Roasted Red Potatoes  
Seasonal Vegetables  
Saffron Basmati Rice

#### **DESSERTS**

Assortment of Specialty Desserts

DINNER



ATLANTIS CASINO RESORT SPA RENO



# DINNER

## Plated Dinners

*All Plated Dinners Include Choice of One Salad or Soup, Artisan Breads with Butter, Choice of Dessert, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 25 guests.*

## SALADS

### **Baby Iceberg Wedge Salad**

Tomatoes, Crumbled Bacon, Maytag Bleu Cheese, Buttermilk Ranch Dressing

### **Boston Bibb Lettuce Salad**

Apples, Pears, Sundried Cranberries, Gorgonzola Cheese, Caramelized Walnuts, Shaved Fennel, Meyer Lemon Vinaigrette

### **Caesar Salad**

Romaine Hearts, Aged Parmesan, Roasted Garlic Croutons, Classic Caesar Dressing

### **Green Garden Salad**

Mixed Field Greens, Tomato, Cucumber, Shredded Carrot, Choice of Dressing

### **Spinach & Strawberry Salad**

Candied Walnuts, Fresh Strawberries, Balsamic Vinaigrette

## SOUPS

Minestrone or New England Clam Chowder



# DINNER

## Plated Dinners

All Plated Dinners Include Choice of One Salad or Soup, Artisan Breads with Butter, Choice of Dessert, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 25 guests.

### DINNER ENTRÉE CHOICES

#### Chicken Tropicale

\$42 Per Person

Mango Citrus Relish, Wild Rice Pilaf, Fresh Seasonal Vegetables, Ponzu Glaze

#### Herb Crusted Pork Loin

\$45 Per Person

Yukon Gold Mashed Potatoes, Braised Red Cabbage, Glazed Carrots, Rosemary & Port Wine Demi-Glace

#### Moroccan Chicken Tagine

\$42 Per Person

Green Olives, Capers, Preserved Lemon, Sun-Dried Apricot Couscous, Cilantro & Cumin Seasoned Vegetables

#### Chicken Roulade

\$45 Per Person

Mushrooms, Spinach, Ricotta Cheese, Yukon Gold Mashed Potatoes, Fresh Seasonal Vegetables, Tarragon & Chardonnay Cream Sauce

#### Cabernet Braised Boneless Beef Short Ribs

\$47 Per Person

Yukon Gold Mashed Potatoes, Crispy Leeks, Brussels Sprouts with Pancetta

#### Crab Stuffed Petrale Sole

\$47 Per Person

Saffron Basmati Rice, Fresh Seasonal Vegetables, Fresh Dill Beurre Blanc

#### Grilled Mediterranean Salmon

\$47 Per Person

Fennel & Citrus Slaw, Kalamata Olives, Capers, Saffron Infused Orzo Salad, Fresh Seasonal Vegetables, Lemon-Thyme Beurre Blanc



# DINNER

## Plated Dinners

All Plated Dinners Include Choice of One Salad or Soup, Artisan Breads with Butter, Choice of Dessert, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 25 guests.

### DINNER ENTRÉE CHOICES (CONTINUED)

#### **Steak Diane**

\$54 Per Person

Twice Baked Potato, Green Beans Almondine, Brandied Wild Mushroom Demi-Glace

#### **Grilled Filet Mignon**

\$58 Per Person

Herb Maître d' Butter, Potatoes Anna, Asparagus, Baby Carrots, Roasted Mushroom Demi-Glace

#### **Chef Dennis' Beef Wellington**

\$60 Per Person

Roasted Fingerling Potatoes, Fresh Seasonal Vegetables, Sauce Marchand du Vin

*Vegetarian Entrée Prices Match Highest Price Regular Entree*

#### **Stuffed Portabella Mushrooms**

Quinoa Stuffed Portabella Mushrooms, Baby Kale, Kalamata Olives, Pesto Vinaigrette

#### **Mediterranean Israeli Couscous**

Grilled Seasonal Vegetables, Tarragon Chardonnay Cream Sauce

#### **Quinoa, Corn, & Black Bean Cakes**

Sweet Tomato Pico de Gallo, Avocado Crema, Grilled Vegetable Medley

#### **Vegetable Strudel**

Mediterranean Vegetables, Phyllo Dough, Parmesan Cheese, Jasmine Rice, Red Pepper Sauce



# DINNER

## Plated Dinners

*All Plated Dinners Include Choice of One Salad or Soup, Artisan Breads with Butter, Choice of Dessert, Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 25 guests.*

### DUET ENTRÉE SELECTIONS

#### **Mushroom Forestiere Chicken & Salmon with Lobster Dill Sauce**

\$50 Per Person

Roasted Red Potatoes, Fresh Seasonal Vegetables

#### **Herb Crusted Chicken Breast & Shrimp Scampi**

\$52 Per Person

Saffron Basmati Rice, Fresh Seasonal Vegetables, White Wine Garlic Butter

#### **Petite Filet with Cabernet Demi-Glace & Shrimp Scampi**

\$56 Per Person

Saffron Basmati Rice, Fresh Seasonal Vegetables, White Wine Garlic Butter

#### **Petite Filet with Port Wine Demi-Glace & Pistachio Crusted Grilled Salmon with Pesto Sauce**

\$56 Per Person

Yukon Gold Mashed Potatoes, Roasted Romanesco Broccoli

#### **Petite Filet with Port Wine Demi-Glace & Colossal Crab Stuffed Prawn with Lobster Beurre Blanc**

\$56 Per Person

Truffle Mac & Cheese, Red Wine Roasted Mushrooms, Fresh Seasonal Baby Vegetables



# DINNER

## PLATED DINNER DESSERTS

*Choose One to Compliment Served Dinners*

**Chocolate Jewel Box** with Chocolate Mousse

**Chocolate Mousse Cake**

**Crème Brûlée**

**Fantasia Passion Fruit Mousse** with Layers of Raspberry

**Individual Turtle Cheesecake**

**Mixed Berry Shortcake**

**New York Cheesecake**

**Raspberry Napoleon**

**Salted Caramel Budino**

**Trio of Mini Opera Cake, Mini Cheesecake and French Macaron**

**White Chocolate Mirage** with Mango Cream

*Inquire for Gluten Free and Vegan Options*





# DINNER

## CHILDREN'S MENU

*Choice of One Menu Selection for Children Age 11 & Under with Adult served Meals. Includes Lemonade.*

### **Chicken Fingers**

Ranch Dressing & Ketchup, Curly Fries, Cookie

\$20 Per Child

### **Cheese Burgers**

Two Mini Cheeseburgers, Curly Fries, Cookie

\$20 Per Child

### **Macaroni & Cheese**

Green Beans, Cookie

\$20 Per Child

### **Spaghetti & Meatballs**

Parmesan Cheese, Cookie

\$20 Per Child



# DINNER

## DINNER BUFFETS

*Buffet items are replenished for one hour. All Buffets accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 50 guests. Extended Service up to 2 Additional Hours for \$2/Guest Per Hour.*

### **Great American Favorites**

\$50 Per Person

### **COLD ITEMS**

- Garden Salad Bar
- Homestyle Potato Salad
- Marinated Artichoke & Mushroom Salad
- Fresh Fruit Salad
- Fresh Baked Biscuits with Butter

### **HOT ITEMS**

- BBQ Baby Back Ribs
- Southern Fried Chicken
- Baked Salmon with Lemon & Fresh Herbs
- Mashed Potatoes & Gravy
- Corn on the Cob
- Creamy Mac & Cheese
- Fresh Seasonal Vegetables

### **DESSERT ASSORTMENT**

Including Apple Pie & Bread Pudding



# DINNER

## DINNER BUFFETS

*Buffet items are replenished for one hour. All Buffets accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 50 guests. Extended Service up to 2 Additional Hours for \$2/Guest Per Hour.*

### **Atlantis Steak & Seafood Buffet**

\$65 Per Person

#### **SOUP**

New England Clam Chowder

#### **COLD ITEMS**

Wedge Salad Station  
Oven-Roasted Beet Salad  
Jumbo Prawns on Ice  
Fresh Fruit Salad  
Artisan Breads and Butter

#### **HOT ITEMS**

Bacon Wrapped Filets with Carmelized Onion Demi-Glace  
Grilled Salmon with Lobster Sauce, Fresh Basil, & Lemon  
Fried Prawns  
Oysters Rockefeller  
Steamed Clams  
White Truffle & Garlic Mashed Potatoes  
Fresh Asparagus & Carrots with Herb Butter

#### **CARVING STATION**

*\$100 Chef's Fee*  
Slow-Roasted Prime Rib

#### **DESSERT**

Upscale Dessert Selection including Atlantis Cheesecake



# DINNER

## DINNER BUFFETS

*Buffet items are replenished for one hour. All Buffets accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 50 guests. Extended Service up to 2 Additional Hours for \$2/Guest.*

### **Luau in Paradise**

\$52 Per Person

### **COLD SELECTIONS**

Mixed Greens, Passion Fruit Vinaigrette  
California Sushi Rolls  
Island-Style Ahi Poke in Wonton Cups  
Tropical Fruit Salad  
Artisan Breads with Butter

### **HOT SELECTIONS**

Kahlua Pulled Pork  
Huli Huli Chicken  
Macadamia Nut Crusted Mahi Mahi with Mango Salsa  
Chow Mein  
Stir Fry Vegetables  
Steamed Rice  
Pot Stickers & Fresh Spring Rolls with Dipping Sauce

### **DESSERT**

Pineapple Upside Down Cake  
Kahlua Cheesecake  
Coconut Cake  
Macarons  
Almond Cookies



# DINNER

## DINNER BUFFETS

Buffet items are replenished for one hour. All Buffets accompanied with Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Minimum of 50 guests. Extended Service up to 2 Additional Hours for \$2/Guest Per Hour.

### Create Your Own Buffet

\$50 Per Person

#### **COLD SELECTIONS** *(Choice of Three)*

Garden Salad Bar  
Caesar Salad  
Homestyle Potato Salad  
Creamy Coleslaw  
Mediterranean Quinoa Salad  
Pasta Primavera Salad  
Grilled Vegetable Platter  
Antipasto Salad  
Fresh Fruit Display  
Artisan Breads with Butter (Included)

#### **ACCOMPANIMENTS** *(Choice of Two)*

Yukon Gold Whipped Potatoes  
Oven Roasted Fingerling Potatoes  
Scalloped Potatoes  
Creamy Mac & Cheese  
Penne Pasta Marinara  
Saffron Wild Rice Pilaf  
Grilled Polenta  
Farm Style Green Beans with Bacon & Onions  
Fresh Roasted Corn on the Cob  
Fresh Vegetable Medley

#### **HOT SELECTIONS** *(Choice of Three)*

Lasagna Bolognese  
Chicken Marsala  
Grilled Pacific Salmon with Dill Chardonnay Sauce  
Rosemary Roasted Pork Loin with Sundried Cranberry-Cornbread Stuffing  
Mushroom Ravioli with Porcini  
Chicken Tropicale  
Deep Fried Prawns  
Herbed Rotisserie Chicken  
Cabernet Braised Sirloin Tips  
Boneless Beef Short Ribs

#### **DESSERTS**

Assortment of Specialty Desserts





# RECEPTIONS

## Culinary Displays *(Minimum 25 guests)*

### **Crudites Display**

Fresh Vegetable Display including Broccoli, Carrots, Cauliflower, Celery, & Watermelon Radish, Hummus Dip, Tomato & Olive Tapenade, Buttermilk Ranch Dip

\$10 Per Person

### **Seasonal & Tropical Fruit Display**

Vanilla Yogurt with Mint & Honey

\$12 Per Person

### **Artisan Bread Display**

Assortment of Fresh Breads & Rolls, Herb Focaccia, Breadsticks, Lavosh, Pita Bread, Artichoke Spinach Dip, Red Pepper Hummus, Pesto Aioli, Garlic Herb Olive Oil, Whipped Butter

\$14 Per Person

### **Mediterranean Grilled Vegetable Platter**

Grilled & Marinated Eggplant, Asparagus, Tomatoes, Hearts of Palm, Artichokes, Red Peppers, Red Onions, Fresh Basil, Herb Garlic Aioli, Hummus, Pita Bread

\$15 Per Person

### **Antipasto Display**

Assorted Italian Meats & Cheeses, Parma Prosciutto, Artisanal Salami, Mortadella, Cotto Capicola, Buffalo Mozzarella, Fontina, Provolone, Peppers, Olives, Artichokes, Roasted Tomatoes, Focaccia, Breadsticks

\$18 Per Person

### **Artisan Cheese Display**

Display of Domestic & Imported Cheeses, Assorted Crackers, Dried Fruit, Nuts, Spreads, Chutneys

\$15 Per Person



# RECEPTIONS

## **Action Stations** *(Minimum 50 guests)*

*\$100 Attendant Charge Applies*

### **Pasta Station** *(Choice of two)*

\$24 Per Person

Penne Pasta Bolognese

Wild Mushroom Ravioli with Porcini Cream Sauce

Chargrilled Chicken & Pancetta Carbonara Cream Sauce with Bow Tie Pasta

Penne Pasta Pomodoro, Basil-Tomato Marinara

Butternut Squash Risotto, Roasted Peppers, Herbs, Mascarpone Cheese

Fusilli Pasta with Maine Lobster Cream, White Cheddar Cheese, Parmesan Herb Bread Crumbs

Lobster Mac & Cheese *(Additional Charge Applies)*

### **Mini Slider Station**

\$25 Per Person

*All Served on our Mini Brioche Slider Buns. (Choice of two)*

Wagyu Patty with Caramelized Onion Jam & White Cheddar

BBQ Pulled Pork with Pickle Slaw

Mini Bratwursts with Sauerkraut

Prime Rib Sliders with Swiss Cheese & Au Jus

Crab Cake Sliders with Meyer Lemon Remoulade & Cole Slaw

Spicy Cubano Sliders with Mustard Sauce





# RECEPTIONS

## Reception Hors d'oeuvres

*Ordered in Increments of 50*

### COLD ITEMS

*Assorted Chef's Canapes: Tray Passed or at Stations*

Asparagus Mousse with Grilled Asparagus & Lemon Zest	\$175 Per 50 Pieces
Caramelized Onion Tart with Boursin Cheese & Balsamic Syrup	\$175 Per 50 Pieces
Deviled Eggs with Caviar	\$175 Per 50 Pieces
Fresh Strawberries with Maytag Bleu Cheese Mousse, Spicy Pecans	\$175 Per 50 Pieces
Heirloom Tomato Bruschetta with Fresh Basil	\$175 Per 50 Pieces
Olive Tapenade in a Cucumber Cup	\$175 Per 50 Pieces
Red Pepper Hummus in a Cucumber Cup with Fresh Mint	\$175 Per 50 Pieces
Roasted Beets with Orange & Goat Cheese Cream, Spicy Pecans	\$175 Per 50 Pieces
Roman Artichokes with Goat Cheese & Red Pepper on Crostini	\$185 Per 50 Pieces
Baby Seckel Pear with Boursin Cheese Mousse & Balsamic Syrup	\$200 Per 50 Pieces
Chicken Salad Endive Spears	\$200 Per 50 Pieces
Duck Liver Mousse with Lingonberries on Brioche Toast	\$200 Per 50 Pieces
Mini Potato Latkes with Smoked Salmon & Creme Fraiche	\$200 Per 50 Pieces
Scallop, Shrimp, Mango Ceviche	\$200 Per 50 Pieces
Smoked Salmon Gougère	\$200 Per 50 Pieces
Teriyaki Chicken Salad with Crispy Won Tons	\$200 Per 50 Pieces
Tuna Tartare in Canape Cup with Goma Wakame (Seaweed Salad)	\$200 Per 50 Pieces
Oyster Shooter with Cocktail Sauce & Mignonette	\$250 Per 50 Pieces
Seared Beef Tenderloin on a Potato Coin with Bleu Cheese Mousse & Port Wine Syrup	\$250 Per 50 Pieces
Chilled Prawns with Cocktail Sauce	\$250 Per 50 Pieces

# RECEPTIONS

## Reception Hors d'oeuvres

*Ordered in Increments of 50*

### **HOT ITEMS**

Buffalo Chicken Wings	\$175 Per 50 Pieces
Boursin Cheese Gougère	\$175 Per 50 Pieces
Chorizo Fritters	\$175 Per 50 Pieces
Grilled Polenta with Ricotta Cheese, Roasted Tomato Relish, Fresh Basil	\$175 Per 50 Pieces
"Jack Daniel's" BBQ Meatballs	\$175 Per 50 Pieces
Swedish Meatballs	\$175 Per 50 Pieces
Chicken Pot Stickers	\$175 Per 50 Pieces
Chicken or Vegetable Egg Rolls	\$175 Per 50 Pieces
Potato & Pea Samosas	\$175 Per 50 Pieces
Duxelles Stuffed Mushroom with Hollandaise Sauce	\$175 Per 50 Pieces
Vegetable Spring Rolls with Plum Sauce	\$175 Per 50 Pieces
Chicken Satay with Peanut Sauce	\$190 Per 50 Pieces
Asian BBQ Pork Steamed Buns	\$200 Per 50 Pieces
Chicken Pot Stickers with Soy Dipping Sauce	\$200 Per 50 Pieces
Pork Belly Lollipops	\$200 Per 50 Pieces
Mini Beef Wellingtons	\$225 Per 50 Pieces
Tempura Prawns with Pineapple Chili Dipping Sauce	\$225 Per 50 Pieces
Teriyaki Beef Brochette	\$225 Per 50 Pieces
Bacon Wrapped Scallops	\$250 Per 50 Pieces
Crab Stuffed Mushrooms with Lobster Sauce	\$250 Per 50 Pieces
Grilled Baby Lamb Chops, Mint Peppercorn Demi-Glace	\$250 Per 50 Pieces
Mini Crab Cakes, Meyer Lemon Aioli	\$280 Per 50 Pieces



# RECEPTIONS

Reception Packages *Minimum of 50 Guests.*

## The Italian

### COLD SELECTIONS

Antipasto Display

Fresh Fruit Display

\$40 Per Person

### HOT SELECTIONS

Florentine Mushroom Caps with Basil Pesto

Saffron Risotto Arancinis with Mozzarella & Sweet Peas, Arrabbiata Sauce

Scampi Style Shrimp with Lemon & Garlic Butter

Italian Style Meatballs in Marinara

### DESSERTS

Cannoli

Tiramisu

Assorted Desserts



# RECEPTIONS

**Reception Packages** *(continued) Minimum of 50 Guests.*

**The Mediterranean**

\$40 Per Person

**COLD ITEMS**

Grilled Vegetable Platter

Baba Ganoush, Hummus, Garlic Herb Aioli

Artichoke Dip, Olive Taperade

Lavosh Triangles, Pita Bread

Fresh Fruit Platter with Mint Yogurt

**HOT ITEMS**

Pesto Shrimp Skewers

Crispy Falafel with Tahini Sauce & Pita Bread

Chicken Shawarma Kabobs with Lemon & Cilantro Glaze

Lamb Meatballs with Red Pepper Sauce & Tzatziki

**DESSERT**

Assorted Mini Pastries

Fresh Fruit Tarts



# RECEPTIONS

Reception Packages *(continued) Minimum of 50 Guests.*

**Pub Bites** \$42 Per Person

**COLD ITEMS**

- Classic Crudites
- Fresh Fruit
- Assorted Nuts & Dried Fruit
- Assorted Olive Medley

**HOT ITEMS**

- Buffalo Hot Wings
- Pork Belly Lollipops
- Prime Rib Sliders
- Ale Battered Prawns with Siracha Aioli

**DESSERT**

- Cookies
- Brownies
- Assorted Desserts



# RECEPTIONS

**Reception Packages** *(continued) Minimum of 50 Guests.*

**Kyoto Spice**

\$42 Per Person

**COLD ITEMS**

Tropical Fruit Display

California Rolls

Tuna Tartare in Won Ton Cups with Goma Wakami (Seaweed Salad) & Miso Aioli

**HOT ITEMS**

Vegetarian Spring Rolls

Teriyaki Chicken Kabobs

Shrimp Skewers with Pineapple Chili Glaze

Chicken Pot Stickers

Asian Pork Belly Bao Bun with Kimchi Slaw

**DESSERTS**

Assorted Petit Fours



# RECEPTIONS

**Reception Packages** *(continued) Minimum of 50 Guests.*

**Elegant Seafood Reception**

\$45 Per Person

*Served with Cocktail Sauce, Tarragon and Caper Remoulade, Ponzu Aioli, Lemon Wedges, Horseradish & Tabasco*

**CHILLED ITEMS**

Fresh Fruit Display

Chilled Jumbo Prawns

Oyster on the Half Shell

**HOT ITEMS**

Crab Cakes

Oysters Rockefeller

Scallops with Shrimp Mornay Sauce

Crab Stuffed Mushrooms with Hollandaise Sauce

**DESSERT**

Assorted Desserts

FROM THE BAKERY



ATLANTIS CASINO RESORT SPA RENO





## FROM THE BAKERY

### FRESH FROM THE BAKERY

#### SPECIALTY CAKES

Size	Serves	Price	Fondant Charge (extra)
8" Round	10-15 Guests	\$55	\$40
10" Round	15-20 Guests	\$75	\$50
12" Round	25-40 Guests	\$120	\$60
14" Round	40-45 Guests	\$150	\$80
16" Round	65 Guests	\$180	\$110
Quarter Sheet	22 Guests	\$75	\$50
Half Sheet	40 Guests	\$160	\$70
Full Sheet	96 Guests	\$200	\$120

#### WEDDING OR TIERED CAKE

*Pricing available upon request*

**Cake Flavors** Chocolate, White, Marble, Red Velvet, Spice, Carrot, Yellow

**Icing** Whipped Cream, Butter Cream, Mocha Butter Cream, Chocolate Butter Cream, Cream Cheese Frosting

**Cake Fillings** Banana Slices, Chocolate Mousse, French Custard, Fresh Raspberry, Fresh Strawberry, German Chocolate, Lemon Custard, Mandarin Orange, Mocha Butter Cream, Pineapple, Sliced Pear, Whipped Cream, Amaretto, Grand Marnier, Kahlua, Bavarian Cream, Cream Cheese

## BAR SERVICE



ATLANTIS CASINO RESORT SPA RENO

# BAR SERVICE

Offered to Groups of 30 or More Guests. Wine by the Bottle, Imported and Domestic Beer, and Soda Stations Available for Smaller Groups. Bar Revenue must Exceed \$600 per Bar, or Client will be Responsible for the Difference \*All No Host Bars come with a \$100 Bartender Fee.

## Call Brand Liquors

Tito's Vodka  
 Beefeaters Gin  
 Bacardi Rum  
 Captain Morgan's Spiced Rum  
 Cazadores Tequila  
 Jim Beam Bourbon  
 Seagram's 7 Whisky  
 Canadian Club Whisky  
 J&B Scotch  
 Christian Brothers Brandy

## Premium Brand Liquors

Grey Goose Vodka  
 Tanqueray Gin  
 Bacardi Rum  
 Captain Morgan's Spiced Rum  
 Patron Silver Tequila  
 Jack Daniel's Whisky  
 Crown Royal Canadian Whisky  
 Chivas Regal Scotch  
 Jameson Irish Whisky  
 Korbel Brandy

## Cordials

Kahlua Coffee Liqueur  
 Baileys Irish Cream  
 Amaretto Disarrono  
 Frangelico

## Domestic Beers

Bud Light, Coors Light, O'Doul's NA

## Import & Craft Beers

Corona, Stella Artois, Firestone 805,  
 Sierra Nevada Pale Ale

## Prices

Call Brands	\$10
Premium Brands	\$12
Cordials	\$12
House Wine	\$10
Premium Wine	\$12
Domestic Beer	\$8
Import & Craft Beer	\$9
Sodas & Bottled Water	\$5
Red Bull	\$6

## Hosted Hourly Bar Service

First Hour  
 Additional Hours

## Keg Beer Prices

Inquire for available brands

## Call Brands

\$20 per person  
 \$15 per person

## Domestic

\$375 per keg

## Premium Brands

\$22 per person  
 \$15 per person

## Import & Craft

\$525 per keg

\*Includes sales tax



# BAR SERVICE

Offered to Groups of 30 or More Guests. Wine by the Bottle, Imported and Domestic Beer, and Soda Stations Available for Smaller Groups. Bar Revenue must Exceed \$600 per Bar, or Client will be Responsible for the Difference \*All No Host Bars come with a \$100 Bartender Fee.

## Specialty Bars

### COFFEE & CORDIAL BAR

Freshly Brewed Coffee, Kahlua, Baileys, Amaretto, Frangelico, Whipped Cream, Chocolate Shavings, Cinnamon

### MARTINI BAR

Classic, Key Lime, Lemon Drop, Green Apple, Cosmopolitan, Godiva Chocolate

### MIMOSA OR BELLINI BAR

Sparkling Wine, Orange Juice, Cranberry Juice, Mango Puree, Peach Puree or Strawberry Puree *(Choice of Three)*

### BLOODY MARY BAR

Tomato & Clamato Juice, Celery, Olives, Limes, Pickled String Beans, Asparagus, Horseradish, Tabasco & Worcestershire Sauce

## Prices

Coffee & Cordial Bar	\$12
Martini Bar	\$12
Mimosa or Bellini Bar	\$10
Bloody Mary Bar	\$10

\*Includes sales tax

ATLANTIS CASINO RESORT SPA RENO



# BAR SERVICE

## Bar Service / Wines

*Atlantis Casino Resort Spa is Proud to Offer an Extensive Wine Collection. In Addition to our Banquet Wine Selections, We Invite You to Inquire About Additional Choices from Our Hotel Cellar. Our Sommelier Would be Delighted to Assist You with the Perfect Pairing for your Event.*

### Sparkling Wines & Champagnes

Korbel Brut, California	\$34
Chandon Brut, California	\$42

### White & Rosé

Chardonnay, Mirassou, California	\$30
Chardonnay, Chateau Ste. Michelle, Washington	\$35
Chardonnay, Rombauer, Napa Valley	\$66
Pinot Grigio, Santa Margherita, Italy	\$45
Riesling, Chateau Ste Michelle, Washington	\$28
Sauvignon Blanc, Kenwood, Sonoma County	\$30
White Zinfandel, Beringer, California	\$20

### Red

Cabernet Sauvignon, Chateau Ste. Michelle, Washington	\$35
Cabernet Sauvignon, Mirassou, California	\$30
Cabernet Sauvignon, Round Pond "Kith & Kin" Napa Valley	\$63
Cabernet Sauvignon, Rombauer, Napa Valley	\$89
Merlot, Mirassou, California	\$30
Merlot, Duckhorn, Napa Valley	\$65
Merlot, Rombauer, Napa Valley	\$65
Pinot Noir, Mirassou, California	\$30
Pinot Noir, Orin Swift "Slander", California	\$85
Red Blend, Orin Swift "Abstract", Napa Valley	\$65
Zinfandel, Rombauer, California	\$60

# AUDIO VISUAL SERVICES



ATLANTIS CASINO RESORT SPA RENO

# AUDIO VISUAL SERVICES

*Rental Charges are Per Item, Per Room, Per Eight Hour Day. Upon Request, Atlantis Casino Resort Spa will Provide One Complimentary Podium with Wired Microphone Per Event. Service Orders for Power Drops are Non-Refundable Seven Business Days Prior to Event. Equipment Rental must be Cancelled with Your Catering Manager no less Than Two Business Days Prior to the Event.*

## **Projector Package 1**

1 Large Laser Projector/Screen, Audio Patch and Power

\$500 per Day

## **Projector Package 2**

2 Large Laser Projector/Screens, Audio Patch and Power

\$650 per Day

## **Projector Package 3**

2 Large Laser Projector/Screen with Audio Patch, Power, Stage Wash,  
ZOOM/Teams and Switcher, Tech for event separate

\$800 per Day

# AUDIO VISUAL SERVICES

*Rental Charges are Per Item, Per Room, Per Eight Hour Day. Upon Request, Atlantis Casino Resort Spa will Provide One Complimentary Podium with Wired Microphone Per Event. Service Orders for Power Drops are Non-Refundable Seven Business Days Prior to Event. Equipment Rental must be Cancelled with Your Catering Manager no less Than Two Business Days Prior to the Event.*

## **Audio Packages**

### PA Systems

Small (2 Powered Speakers with Wireless Handheld)	\$300 Per Day
Large (K-Ray with 2 Monitors, Mixer, and Wireless Handheld)	\$500 Per Day
If operator is needed, tech labor is needed	\$150 Per Hour

### Microphones

Wireless Handheld	\$100 Per Day
Wireless Lapel	\$100 Per Day
Wired Push-to-talk	\$50 Per Day
Audio Patch (Bluetooth)	\$50 Per Day
Audio Patch (Wired)	\$50 Per Day

### Audio Mixers

16-Channel Yamaha Mixer	\$75 Per Day
32-Channel Digital Console	\$150 Per Day

Advanced Audio – Please reach out to AV Manager



# AUDIO VISUAL SERVICES

*Rental Charges are Per Item, Per Room, Per Eight Hour Day. Upon Request, Atlantis Casino Resort Spa will Provide One Complimentary Podium with Wired Microphone Per Event. Service Orders for Power Drops are Non-Refundable Seven Business Days Prior to Event. Equipment Rental must be Cancelled with Your Catering Manager no less Than Two Business Days Prior to the Event.*

## **Lighting**

### Stage Wash

Small (1–2 Stage Decks)	\$100 Per Day
Large (3–6 Stage Decks)	\$200 Per Day
Follow Spot Light with Tech	\$250 Per Day

### Up Lighting

Small (4–6 Lights)	\$100 Per Day
Medium (7–10 Lights)	\$150 Per Day
Large (11–16 Lights)	\$200 Per Day

Crystal Column with Uplight

\$150

Advanced Lighting – Please reach out to AV Manager

Crystal Chandelier

\$150 Per Day

## **Video**

### Camera

HD Camera for Recording for Zoom	\$200 Per Day
----------------------------------	---------------

If an operator is needed, Tech Labor is needed \$150 Per Hour

Zoom Teams Meeting OWL

\$100 Per Day

# AUDIO VISUAL SERVICES

Rental Charges are Per Item, Per Room, Per Eight Hour Day. Upon Request, Atlantis Casino Resort Spa will Provide One Complimentary Podium with Wired Microphone Per Event. Service Orders for Power Drops are Non-Refundable Seven Business Days Prior to Event. Equipment Rental must be Cancelled with Your Catering Manager no less Than Two Business Days Prior to the Event.

## Miscellaneous

Screen (Portable)	\$50 Per Day
4-Channel Video Switcher	\$200 Per Day
Wired High Speed Internet	\$150 Per Day
Tech Labor	\$150 Per Hour
Flip Chart Stand, Paper, and Markers	\$50 Per Day
Whiteboard and Markers	\$50 Per Day
Clicker / Slide Advancer	\$30 Per Day
Laptop with Microsoft Word, Powerpoint, and Excel	\$300 Per Day
Power with Power Strip	\$25 Each
Polycom Phone / IP Phone	\$50 Per Day
55" TV on Rolling Stand, with HDMI Cable	\$200 Per Day
Samsung Digital Flipchart	\$100 Per Day
Additional Standing Podium	\$50 Per Day
Staging 6' x 8' Sections	\$25 Per Section
Dance Floor	\$75 – \$250 Per Day

## Wireless Internet

Atlantis Resort offers complimentary wireless internet access throughout the property including all banquet spaces. For all other internet requests, Please reach out to IT/AV.

*\*\*Requests added after 24 hours before event is subject to 25% surcharge*

*Please consult with Catering Specialist for other audio-visual needs.*

# PRICING INFORMATION

## Pricing Information

### **Service Charges & Tax**

Prices are subject to current Nevada State Sales Tax and 20% Service Charge.

### **Guarantees/Choice of Entrées**

It is the responsibility of the group representative to provide final guest count to the Hotel by 8 am, three (3) business days prior to the event. The group will be charged for the guarantee, or the actual number of guests served, whichever is greater. If a guarantee is not provided, the hotel will use the original contracted number which is not subject to reduction after the aforementioned deadline.

- Increased guarantee(s) exceeding 5% within 3 days of the event date are subject to a \$5++ per guest surcharge.

### **Food and Beverage**

Menu selections must be provided twenty-one (21) days in advance of your event. Host may choose up to two single entrées.

- The highest price entrée selected will be the price charged for the meals. One vegetarian entrée choice will be provided per 50 guests.
- The group must inform the hotel three days prior to the event date of any guests' dietary restrictions.
- Chef may substitute items based on availability and pricing.
- Due to state licensing and health codes, the Hotel will be the sole provider of all food and beverages served in the banquet facilities.
- Bar revenue must exceed \$600 per bar, or the group agrees to pay the difference at a hosted price.
- Toddlers ages 4 and under may be served by their parents from a buffet at no additional charge. Children ages 10 and under receive a 10% discount off of adult buffet prices.