

## WHITE ORCHID CONTINENTAL BREAKFAST

*Minimum guarantee 25 guests required for service.*

*Breakfast menus are offered until 10:30 a.m. Continental Breakfast serviced for one hour.*

*Extended service may be prearranged for an additional \$3++ per guest, per hour, up to 2 hours.*

### **The Peppermill Continental Breakfast**

Chilled Orange, Grapefruit, Apple, and Tomato Juice

Seasonal Sliced Fresh Fruits and Berries

Chilled, Assorted Plain and Fruited Yogurts

Assorted Individual Cereals and Granola with 2% Milk

Assorted Danish, Bagels, Muffins, Fruit Breads, and Croissants

Butter, Cream Cheese, and Fruit Preserves

Fresh Coffee, Decaf, and Select Hot Teas

**\$16++ per Guest**

## CONTINENTAL BREAKFAST ENHANCEMENTS

*(Enhancements charged per continental breakfast guest guarantee.)*

Croissantwich of Scrambled Eggs, Ham and Cheddar Cheese	<b>\$4++ per Guest</b>
Breakfast Biscuit of Patty Sausage and Scrambled Eggs	<b>\$4++ per Guest</b>
Hard Boiled Eggs, Chilled or Hot	<b>\$3++ per Guest</b>
Country Fresh Scrambled Eggs	<b>\$3++ per Guest</b>
Breakfast Potatoes	<b>\$2.50 ++ per Guest</b>
Link or Patty Sausage	<b>\$3++ per Guest</b>
Hickory Smoked Bacon	<b>\$3++ per Guest</b>

**All ++prices subject to 18% service charge and current applicable 7.375% Nevada Sales Tax.**

## WHITE ORCHID BREAKFAST SELECTIONS

*Minimum guarantee 25 guests required for service.*

*(Breakfast menus offered until 9:30 am.)*

All plated Breakfasts include freshly squeezed Orange Juice,  
Assorted Breakfast Bakeries, Butter and Fruit Preserves,  
Freshly Brewed Coffee, Decaf, and Hot Tea Service

### **Peppermill Breakfast**

Fresh Scrambled Eggs,  
Hickory Smoked Bacon & Sausage Links  
served with Breakfast Potatoes  
**\$16++ per Guest**

### **French Toast Breakfast**

Cinnamon & Vanilla Bean French Toast  
Warm Fruit and Berry Compote  
with a Grilled Ham Steak  
**\$16++ per Guest**

### **The Country Scramble**

Twin Buttermilk Biscuits topped with  
Scrambled Eggs,  
Sausage Patty, and Country Gravy  
served with Breakfast Potatoes  
**\$16.50++ per Guest**

### **Hearty & Healthy Breakfast**

Cholesterol-Free Egg Beaters with Fresh Herbs  
Grilled Turkey Sausage Links  
Grilled Cantaloupe Melon  
**\$16++ per Guest**

### **Fresh Quiche Breakfast**

Smoked Bacon & Sweet Onion  
Deep-Dish Quiche  
served with Fresh Fruit Brochette  
**\$16.50++ per Guest**

### **Steak & Egg Breakfast**

Grilled Petite Filet Mignon and Scrambled  
Eggs with Shiitake Mushrooms,  
Steamed Asparagus and Broiled Tomato,  
served with Breakfast Potatoes  
**\$21.50++ per Guest**

### **Southwestern Scramble**

Scrambled Eggs with Chorizo, Green Onions,  
Roasted Red Peppers, Jack Cheese and Salsa Fresca,  
served with Breakfast Potatoes  
**\$16++ per Guest**

## WHITE ORCHID LUNCHEON SALADS

*(Choice of one salad per event.)*

### **Garden Salad (LS#1)**

Baby Seasonal Greens with Ruby Tomatoes, Cucumbers, Radish Sprouts, Carrots, & Beets with Raspberry Vinaigrette

### **Caesar Salad (LS#2)**

Hearts of Romaine with Garlic Croutons, Parmesan Cheese, and Caesar Dressing

### **Spinach Salad (LS#3)**

Baby Spinach Leaves with Caramelized Pecans, Red Onions and Blue Cheese, with Honey-Dijon Vinaigrette

### **Island Fresh (LS#4)**

Butter Lettuce, Baby Romaine, Baby Tomatoes, Carrots, Jicama, and Goat Cheese, with Thyme Vinaigrette

### **Salad Italiano (LS#5)**

Romaine Lettuce, Iceberg, Tomatoes, Black Olives, Garbanzo Beans, Genoa Salami, Parmesan Cheese, Creamy Italian Dressing

### **Mediterranean Salad (LS#6)**

Iceberg Lettuce, Romaine, Feta Cheese, Tomatoes, Kalamata Olives, Cucumber, Red Onions, Oregano-Red Wine Vinaigrette

## WHITE ORCHID LUNCHEON DESSERTS

*(Choice of one dessert per event.)*

Caramel Apple Pie  
with Cinnamon Chantilly (LD#1)

German Chocolate Cake (LD#2)

Cream Cheese Carrot Cake (LD#3)

Flourless Chocolate Torte (LD#4)

New York Style Cheesecake  
with Berry Compote (LD#5)

Fresh Fruit Tart (LD#6)

Rum Torte (LD#7)

Raspberry Swirl Cheesecake (LD#8)

All ++prices subject to 18% service charge and current applicable 7.375% Nevada Sales Tax.

## WHITE ORCHID CHILLED LUNCHEONS

*A minimum of 25 guests guaranteed for meal service.*

*(Lunch menus offered until 3pm.)*

*Host may choose up to 2 single entrées per event. Higher priced entrée will be charged for both entrées.  
On split menus, the starches, vegetable, 1st and 3rd course will be the same for all guests.*

Chilled Luncheons include choice of Salad, Dessert, Freshly Baked Rolls & Butter,  
Coffee, Decaf, Hot and Iced Tea Service

### **Grilled Chicken Ciabatta**

Chilled, Grilled Chicken Breast with  
Pancetta Bacon, Provolone Cheese,  
Roma Tomatoes, Baby Romaine,  
Basil Pesto Mayonnaise on Ciabatta Bread  
Tri-color Tortellini Salad and Pepperocini

**\$22++ per Guest**

### **Italian Baguette**

Prosciutto, Capicola, Mortadella,  
Genoa Salami and Smoked Ham  
with Provolone & Mozzarella Cheese,  
Sun-dried Tomato Mayo on Olive Baguette  
Roma Tomato Anti Pasto Salad & Pepperocini  
with Baby Romaine

**\$22++ per Guest**

### **Poached Salmon Salad**

Chilled Poached Atlantic Salmon Fillet  
served on Baby Mesclun Greens  
with Fresh Dill-Cucumber Dressing

**\$22.00 per Guest**

### **Caesar Salad**

Romaine Leaves, Parmesan Cheese,  
and Caesar Dressing topped with:  
Chilled Grilled Chicken Breast

**\$22++ per Guest**

or

Chilled, Grilled Cilantro-Lime Shrimp  
**\$22++ per Guest**

## WHITE ORCHID HOT LUNCHEONS

*A minimum guarantee 25 guests required for service.*

*Host may choose up to 2 single entrées per event. Higher priced entrée will be charged for both entrées.*

*On split menus, the starches, vegetable, 1st and 3rd course will be the same for all guests.*

*(Lunch menus offered until 3pm.)*

Hot Luncheon selections include choice of Salad, Dessert,  
Chef's Seasonal Vegetables and Starch, Freshly Baked Rolls and Butter  
Coffee, Decaf, and Hot & Iced Tea Service

### **Braised Pork Loin**

Applejack Braised Pork Loin  
served over Cinnamon-Apple Confit  
with braised Cabbage and Calvados Sauce  
**\$22++ per Guest**

### **Chicken Piccata**

Sautéed, Herbed Chicken Breast with  
Mushrooms, Capers, & Lemon Butter  
**\$22++ per Guest**

### **Grilled Salmon**

Grilled Atlantic Salmon Filet  
finished with Tomato-Basil Relish  
**\$23++ per Guest**

### **Shrimp & Chicken Linguine**

Linguini tossed with Shrimp, Chicken  
Breast, Tomatoes, Basil, Garlic Butter Sauce  
**\$23++ per Guest**

### **Sliced Tri Tip**

Tender Sliced Roasted Tri Tip Steak  
Finished with a Merlot Reduction  
**\$23++ per Guest**

### **Chicken Marsala**

Chicken Breast sautéed with Mushrooms  
and Marsala Wine Sauce  
**\$22++ per Guest**

### **Seasonal Roasted Halibut\***

Pan Roasted Halibut with Sage Tagliatelle  
and Tomato-Olive Relish  
**\$24++ per Guest**

### **Petite Filet Mignon**

Petite Grilled Filet Mignon, Wild  
Mushroom Compote, and Cabernet Sauce  
**\$28++ per Guest**

### **Chicken & Spinach Asiago**

Roasted Chicken Breast stuffed  
with Italian Sausage, Spinach, Mushrooms,  
Asiago Cheese, Marinara Sauce  
**\$22++ per Guest**

### **Chicken & Salmon Duet**

Lemon Herb Roasted Chicken Breast  
and Grilled Salmon, Mango-Papaya Salsa  
**\$25++ per Guest**

*\*Seasonal halibut is available April through October.*

**All ++prices subject to 18% service charge and current applicable 7.375% Nevada Sales Tax.**

## WHITE ORCHID APPETIZERS AND SOUPS

*Minimum guarantee 25 guests required for service.  
May only be ordered in conjunction with lunch or dinner.  
Selection of one appetizer and/or one soup per event.*

Lemon Grass Steamed,  
Chilled Shrimp Cocktail with  
Brandied Cocktail Sauce & Wasabi Mayo  
**\$12++ per Guest**

Fire-grilled Chilled Asparagus  
with Smoked Ham and Egg Julienne,  
Virgin Olive Oil and Balsamic Syrup  
**\$10++ per Guest**

House Smoked Maple Glazed Salmon  
with Capers, Red Onions,  
Eggs and Organic Watercress Salad  
**\$12++ per Guest**

Pacific Rim Sushi with Ahi Tuna,  
Shrimp, and California Roll, Ponzu  
Dipping Sauce  
**\$12++ per Guest**

Asian Spice Rubbed,  
Grilled Chicken Tenderloins  
served on Spicy Peanut Noodle Salad  
**\$10++ per Guest**

Warm Gratin of Wild Mushrooms  
in Cognac Cream, Nestled in Puff Pastry  
**\$10++ per Guest**

Petite Cheese Ravioli with Bay Shrimp,  
Sun-dried Tomato Julienne, Basil Cream  
**\$11++ per Guest**

Shrimp, Crabmeat, Scallops  
in Chardonnay Fennel Cream,  
Baked in Flaky Pastry  
**\$14++ per Guest**

Penne Pasta with Lobster Bolognese,  
Fresh Chives and Truffle Oil  
**\$13++ per Guest**

Chilled Sun-Ripened Tomato Gazpacho  
laced with Quervo Gold Tequila  
**\$8++ per Guest**

Chilled Yukon Gold Potato Vichyssoise  
with Chive Chantilly  
**\$8++ per Guest**

New Orleans Shrimp and Andouille  
Gumbo  
**\$8++ per Guest**

Wild Mushroom Bisque laced with  
Armagnac, Thyme and Truffle Oil,  
baked in Puffy Pastry  
**\$10++ per Guest**

Classic French Onion Soup  
with Gruyere Cheese Crostini  
**\$9++ per Guest**

Cuban Black Bean Soup with Spanish Ham  
and Cilantro Chantilly  
**\$8++ per Guest**

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## WHITE ORCHID DINNER SALADS

*(Choice of one salad per event included with entrée.)*

### Salad Fresca (DS #1)

Baby Romaine with Gorgonzola Cheese,  
Spicy Walnuts, & Raspberry Vinaigrette

### Stilton Bibb Salad (DS #5)

Torn Bibb Lettuce, Sun Dried Cherries,  
Radicchio, Crumbled Stilton Bleu Cheese,  
Caramelized Pecans, Rosemary Vinaigrette

### Traditional Spinach Salad (DS #2)

Spinach Leaves, Wild Mushrooms,  
Chopped Egg, Red Onion Julienne,  
Smoky-Bacon Dressing

### Cashew Spinach Salad (DS #6)

Baby Spinach, Frisée, Red Onions,  
Grapes, Smoked Bacon, Cashews,  
Honey-Sesame Vinaigrette

### Insalata Caprese (DS #3)

Ruby Red Tomatoes, Fresh Mozzarella,  
Cracked Peppercorns,  
Basil Pesto Oil and Balsamic Syrup

### Bouquet Dinner Salad (DS #7)

Bouquet of Field Greens, Teardrop  
Tomatoes, Enoki Mushrooms, Radish,  
Jicama Julienne, Champagne Vinaigrette

### Greek Isle Salad (DS #4)

Assorted Mixed Greens, Roasted Peppers,  
Feta Cheese, Artichokes, Tomatoes  
with Coriander-Red Wine Vinaigrette

### Iceberg Wedge Salad (DS #8)

Iceberg Wedge with Chopped Tomatoes,  
Crispy Bacon, Cucumber, Feta Cheese,  
Choice of Blue Cheese or 1000 Island

## WHITE ORCHID DINNER DESSERTS

*(Choice of one dessert per event included with entrée.)*

Cookies & Cream: Gourmet Cookies with Homemade Chocolate Milk (DD#1)

Tiramisu with Frangelico Cream, Chocolate Dipped Biscotti (DD#2)

Fresh Fruit Tart (DD#3)

Country Pippin Apple Tart with Caramel Sauce (DD#4)

Dark and White Chocolate Mousse with Raspberries (DD#5)

Tequila Sunrise Cheesecake with Passion Fruit, Guava and Kiwi Swirl (DD#6)

Flourless Godiva Chocolate Torte with Milk Chocolate Mousseline (DD#7)

Captain Morgan Rum Torte with Chocolate-Banana Compote (DD#8)

Milk Chocolate Ganache Tart with Crunchy Praline (DD#9)

Meyer Lemon Tart with Raspberry Mousse and Vanilla Bean Sauce (DD#10)

Maple Pecan Cheesecake with Seasonal Berries (DD#11)

Valrhona Chocolate Bread Pudding with Warm Rum Anglaise (DD#12)

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## WHITE ORCHID DINNER SELECTIONS

*A minimum guarantee 25 guests required for service.*

*Host may choose up to 2 single entrées per event. Higher priced entrée will be charged for both entrées.*

*On split menus, the starches, vegetable, 1st and 3rd course will be the same for all guests.*

Dinner selection includes your choice of Salad and Dessert accompanied by Chef's selection of Starch, Seasonal Vegetables, Rolls with Butter, Coffee, Decaf, Hot & Iced Tea.

### **Pan-Roasted Salmon**

Pan Roasted Atlantic Salmon Filet  
Topped with Tomato-Basil Compote  
**\$35++ per Guest**

### **Seasonal Island Halibut\***

Macadamia Crusted Alaskan Halibut  
with Key Lime Butter & Mango Relish  
**\$35++ per Guest**

### **Asian Pork Chop**

Bone-in, Fire-grilled, Asian Spice  
Rubbed Pork Rib Chop  
with Balsamic-Shiitake Relish  
**\$35++ per Guest**

### **Tournedos of Beef**

Pan Seared Tournedos of Beef  
with King Crabmeat, Asparagus and  
Tarragon Butter Sauce  
**\$44++ per Guest**

### **Filet Mignon (DP #13)**

Pan Seared Filet Mignon of Beef  
with Cipollini Onions and Forest Mushrooms, Red Wine Thyme Ver Jus  
**\$45++ per Guest**

### **Smoked Salmon Parmesan**

Hot Smoked Atlantic Salmon  
with Parmesan Herb Crust,  
Chive-Horseradish Cream  
**\$35++ per Guest**

### **Sea Bass Toscana**

Prosciutto Wrapped Chilean Sea Bass  
Mushroom Ragout in Lobster Butter  
**\$36++ per Guest**

### **Lemongrass Salmon**

Lemon Grass Steamed Salmon  
with Asian Vegetable Julienne  
and Sake Butter  
**\$35++ per Guest**

### **Five-Spice New York Steak**

Five-Spice fire-grilled New York  
Sirloin Strip Steak, Cabernet Reduction  
**\$40++ per Guest**

*\*Seasonal halibut is available April through October.*

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## WHITE ORCHID DINNER DUET SELECTIONS

*A minimum guarantee 25 guests required for service.*

*Host may choose only one duet or trio entrée selection per event.*

Dinner selection includes your choice of Salad and Dessert accompanied by Chef's selection of Starch, Seasonal Vegetables, Rolls with Butter, Coffee, Decaf, Hot & Iced Tea.

### **Mixed Grill Trio**

Fire-Grilled Petite Filet Mignon, Colorado Lamb Chop, & Quail  
finished with Merlot Emulsion

**\$44++ per Guest**

### **Chicken & Salmon Duet**

Grilled Breast of Chicken with Tomato-Basil Compote  
paired with Pan-Seared Atlantic Salmon  
with Basil Pesto Cream

**\$38++ per Guest**

### **Chicken & Seasonal Halibut\* Duet**

Roasted Breast of Chicken stuffed with Spinach,  
Mushrooms and Feta Cheese, Sun-dried Tomato Cream  
paired with Herb crusted Alaskan Halibut,  
topped with Basil Butter

**\$38++ per Guest**

### **Sea Bass & Filet Mignon Duet**

Pistachio crusted Chilean Sea Bass  
with Passion Fruit Essence  
paired with Grilled Petite Filet Mignon of Beef  
with Roasted Shallot Cream

**\$44++ per Guest**

### **Filet Mignon & Prawn Duet**

Broiled Filet Mignon of Beef, Cabernet Essence,  
topped with Jumbo Prawns in Roasted Garlic Cream

**\$46++ per Guest**

### **Sea Bass & Prawn Duet**

Pan seared Chilean Sea Bass  
topped with Blackened Prawns, Pineapple-Rum Butter

**\$44++ per Guest**

*\*Seasonal halibut is available April through October.*

**All ++prices subject to 18% service charge and current applicable 7.375% Nevada Sales Tax.**

## WHITE ORCHID RECEPTION PACKAGES

*Minimum guarantee 25 guests required for service.*

Items are replenished for up to two hours. Extended service may be arranged in advance for an additional \$3++ per Guest per hour, max two hour extension.

### The Steak House

#### **Cold Selections:**

Fresh-Cut Seasonal Fruits and Berries  
with Honey-Yogurt Dip

Rainbow of Vegetable Crudités with Guacamole and Ranch  
Pistachio-Crusted Boursin Cheese Rondelles

Seared Ahi Tuna on Hawaiian Lavosh with Wasabi Cream  
Deviled Eggs with Bay Shrimp

#### **Hot Selections:**

Chicken Satay - Thai Peanut Sauce

Shrimp and Chicken Pot Stickers with Ginger-Soy Sauce

Individual Beef Wellingtons, Sauce Charon

Broiled Scallops Wrapped in Bacon, Sauce Verdon

Oysters Rockefeller

**\$36.95 per Guest**

### The White Orchid

#### **Cold Selections:**

Imported Cheeses and Fresh Seasonal Fruit with Sliced Baguettes & Gourmet Crackers

Bouquet of Baby Vegetable Crudités - Sun-Dried Tomato Aioli

California Rolls - Pickled Ginger, Wasabi and Shoyu Sauce

Jumbo Prawns on Ice - Cocktail Sauce

Beefsteak Tartare on Dark Rye with Capers

#### **Hot Selections:**

Miniature Dungeness Crab Cake - Remoulade Sauce

Teriyaki-Glazed Baby Lamb Chops

Piña Colada Shrimp - Passion Fruit Dipping Sauce

Parmesan Artichoke Hearts - Roasted Tomato Butter

Wild Mushroom Beggar's Purse

**\$44.95 per Guest**

All ++prices subject to 18% service charge and current applicable 7.375% Nevada Sales Tax.

# White Orchid Private Dining

All dinners are served with Artisan breads and Creamery Butter,  
Selected Dessert Mignardise, Coffee, Decaf, Hot & Iced Tea Service.  
All wine pairings are 3 oz. pours for each course.

## WHITE ORCHID CHEF'S MENU #1

### Appetizer

Lobster and Shiitake Mushroom Ravioli with  
Lobster Essence and Tarragon Butter

Wine Pairing: Sonoma Cutrer Chardonnay, Russian River Ranches, Sonoma

### Entrée

Peppercorn Crusted New York Steak  
Pecan-Bourbon Wild Rice and Buttered Baby Vegetables

or

Pan-Seared, British Columbia Chinook Salmon Filet  
Yukon Gold Potato Mash, Wild Mushrooms, Pinot Noir Sauce

Wine Pairing: Steele Pinot Noir, Carneros

### Dessert

Valhvarona Chocolate Bread Pudding, Jack Daniel's Sauce

Wine Pairing: Scott Harvey Forte, Amador

\$75++ per Guest

## WHITE ORCHID CHEF'S MENU #2

### First Course

Chilled, Lemon Grass Poached Prawns  
served with Spicy Cocktail Sauce,  
and Horseradish Sorbet

Wine Pairing: Chateau Saint Michelle Riesling,  
Columbia Valley

### Second Course

Double Chicken Consommé en croûte  
with Foie Gras and Wild Mushrooms

Wine Pairing: Kenwood Reserve Chardonnay, Russian  
River

### Third Course

Grilled, Center Cut Filet Mignon of Beef  
with Roquefort Cheese Mousse and Cabernet Syrup

Wine Pairing: Chappellet Cabernet Sauvignon, Napa

### Fourth Course

Seasonal Fresh Fruit and Berry Tart with  
Crème Anglaise and Chambord-Raspberry Coulis

Wine Pairing: Deinhard Beerenauslese, Rheinhessen  
\$85++ per Guest

## WHITE ORCHID CHEF'S MENU #3

### First Course

Creamy Maine Lobster Cappuccino  
with Cognac Cream Froth

Wine Pairing: Beringer Chardonnay, Napa

### Second Course

Pan Seared Day Boat Scallop  
with Lemon Risotto and Chive Butter

Wine Pairing: "J" Pinot Gris, Russian River

### Intermezzo

Passion Fruit Sorbet with Champagne Kiss

### Third Course

Red Wine Braised Kobe Short Ribs of Beef with  
Mascarpone Potato Puree

French Beans with Pancetta

Wine Pairing: John Anthony Syrah, Napa

or

Pan-Seared, Chilean Sea Bass with Cipollini Onions,  
Wild Mushrooms, and Basil Butter

Wine Pairing: John Anthony Syrah, Napa

### Fourth Course

Grand Marnier Crème Brûlé with Seasonal Berries

Wine Pairing: St. Supery Moscato, California  
\$95++ per Guest