



HOLIDAY

Menu



SAHARA
LAS VEGAS

2024



Pearl Dinner Buffet

SALADS

Classic Waldorf Salad
Spinach & Arugula Salad
Candied Pecans, Apples, Cranberries, Raspberry Vinaigrette
Domestic Cheese Display

ENTREE STATION

Maple Mustard Glazed Ham
Roasted Turkey with Gravy
Classic Herb Stuffing
Cranberry Orange Relish
Mashed Potatoes
Roasted Parsnips and Carrots
Green Bean Casserole
Assorted Rolls and Butter

HOLIDAY DESSERTS

Ginger Snap Cookies
Pumpkin Spice Cheesecake
Peppermint Chocolate Mousse

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

65 per person*

Chef Carving Fee 250

*Prices not inclusive of 8.375% sales tax and 23% service charge.

SAHARA
LAS VEGAS



Ruby

Dinner Buffet

SOUP

Wild Mushroom Bisque
Porcini Cream

SALADS

Classic Ambrosia Salad
Couscous & Roasted Veggie Salad
Spinach & Arugula Salad
Candied Pecans, Apples, Cranberries, Raspberry Vinaigrette
Domestic Cheese Display

ENTREE STATION

Maple Mustard Glazed Pork Loin
Dry Brine Roasted Turkey with Gravy
Garlic Brown Sugar Glazed Salmon
Mushroom & Italian Sausage Stuffing
Cranberry Orange Relish
Potatoes Au Gratin
Brussels Sprouts with Pancetta
Roasted Yams with Maple Syrup
Assorted Rolls and Butter

HOLIDAY DESSERTS

Cranberry Eggnog Bread Pudding
Peppermint Chocolate Mousse
Assorted Holiday Truffles
Ginger Snap Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

80 per person*

Chef Carving Fee 250

*Prices not inclusive of 8.375% sales tax and 23% service charge.

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Sapphire Dinner Buffet

SOUP

Crab & Corn Chowder

SALADS

Classic Waldorf Salad

Spinach & Arugula Salad

Candied Pecans, Apples, Cranberries, Raspberry Vinaigrette

Green Goddess Gemelli Pasta Salad

Roasted Asparagus, Peas, Garbanzo Beans, Pine Nuts

Imported & Domestic Cheese Display

ENTREE STATION

Herb Crusted Prime Rib Au Jus

Orange Marmalade Glazed Ham

Fennel Dusted Salmon

Roasted Root Vegetables

Roasted Asparagus

Garlic Mashed Potato

Roasted Sweet Potatoes with Caramelized Marshmallows

Assorted Rolls and Butter

HOLIDAY DESSERTS

Cranberry Egnog Bread Pudding

Sticky Toffee Pudding

Chocolate Yule Log

Assorted Holiday Truffles

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

95 per person*

Chef Carving Fee 250

*Prices not inclusive of 8.375% sales tax and 23% service charge.

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Emerald Lunch Buffet

SOUP

Butternut Squash Soup

SALADS

Classic Waldorf Salad

Spinach & Arugula Salad

Candied Pecans, Apples, Cranberries, Raspberry Vinaigrette

ENTREE STATION

Roasted Turkey with Gravy

Orange Marmalade Glazed Ham

Classic Herb Stuffing

Cranberry Orange Relish

Mashed Potatoes

Green Beans Almondine

Assorted Rolls and Butter

HOLIDAY DESSERTS

Peppermint Brownies

Pumpkin Cream Cheese Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas



55 per person*

Chef Carving Fee 250

*Prices not inclusive of 8.375% sales tax and 23% service charge.



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Diamond Plated Lunch

WINTER LETTUCES

Mixed Chicories, Blue Cheese, Orange Segments,
Shaved Beets, Pomegranates

SAGE ROASTED AIRLINE BREAST OF CHICKEN

Wild Mushroom Bread Pudding, Potato Puree,
Haricots Verts, Cranberry Relish, Herb Pan Gravy

CARAMELIZED APPLE ALMOND TART


Vanilla Bean Parfait, Salted Caramel Sauce

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

55 per person*

*Prices not inclusive of 8.375% sales tax and 23% service charge.

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Diamond Plated Dinner

LITTLE GEM AND BEETS

Wedge of Little Gem, Red Beets, Candied Pecans,
Goat Cheese Fondue, Citrus Vinaigrette

GRILLED TENDERLOIN OF BEEF

Wild Mushroom Bread Pudding, Potato Puree,
Sautéed Spinach, Cranberry Relish, Herb Pan Gravy

MONT BLANC CHESTNUT TART

Cherry Coulis

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas



85 per person*

*Prices not inclusive of 8.375% sales tax and 23% service charge.



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