



holiday celebration plated menu

(minimum 25 people)

salads

(choose one)

seasonal winter mix garden salad
with ranch, creamy italian or French dressing

romaine lettuce, garlic croutons
shaved romano and parmesan cheeses
tangy caesar dressing

entrées

(choose one)

grilled breast of chicken
mushroom demi-glaze

pan seared chicken parmesan

country baked meatloaf
wrapped with smoked bacon and brown gravy

entrées served with
garlic mashed potatoes, seasonal vegetables
and freshly baked artesian breads and butter

desserts

(choose one)

pumpkin pie

double chocolate cake

bread pudding with vanilla whisky sauce

\$28 per person

not including 8.1% nv sales tax and 20% service charge.

holiday menus available through december 30, 2009.



royal Family style menu

the royal menu is served Family style to share

(minimum 25 people)

salads

(choose one)

romaine lettuce, garlic croutons, shaved romano and parmesan cheeses with tangy caesar dressing

chopped salad with creamy ranch dressing

antipasto platter

prosciutto, marinated mushrooms, roasted peppers, mozzarella cheese, olives, artichoke hearts, shaved romano and parmesan cheeses
balsamic vinaigrette

entrées

(choose one)

penne primavera

pan seared chicken parmesan

seared salmon Florentine
sauce maltese

grilled 8 oz. new york steak au poivre

(additional \$5 per person)

entrées served with
garlic mashed potatoes, seasonal vegetables
and Freshly baked artesian breads and butter

desserts

(choose one)

pumpkin pie

double chocolate cake

bread pudding with vanilla whisky sauce

\$35 per person

not including 8.1% nv sales tax and 20% service charge.

holiday menus available through december 30, 2009.

Excalibur
HOTEL • CASINO • LAS VEGAS
excalibur.com



Fit For a king buffeT

salads / cold display

(choose four)

seasonal winter mix garden salad
with ranch, creamy italian and French dressing

gala apple and honey roasted walnut waldorF salad

buFFalo mozzarella and cherry tomatoes
drizzled with balsamic vinaigrette

oven roasted red and yellow beet salad, vidalia onions
extra virgin olive oil vinaigrette herbed dressing

romaine lettuce, garlic croutons, shaved romano
and parmesan cheeses with tangy caesar dressing

baby spinach, sliced button mushrooms, chopped egg,
panettaand red onions with warm vinaigrette

domestic and imported cheese display
assorted crackers and sliced baguettes

chilled jumbo shrimp display
lemons, tabasco, continental and cocktail sauces
(additional \$6.95 per person)

carving station

chef attendant required @ \$125 each

(choose one)

traditional whole turkey
cranberry sauce, giblet gravy, silver dollar rolls

pepper and herb crusted prime rib
au jus, creamy horseradish, silver dollar rolls

entrées

(choose two)

oven roasted pork loin
butternut squash, pearl onion ragout

honey maple glazed ham

(continued next page)



Fit For a king buffEt

(continued)

entrées

(choose two)

seared salmon Florentine
sauce maltese

chicken picatta
lemon butter, capers

side dishes

(choose two)

chef's special sausage and apple stuffing

home made garlic mashed yukon gold potatoes

baked candied yams with marshmallow topping

green beans almandine

steamed, herbed seasonal Fall vegetables

holiday dessert display

gingerbread house, yule log, traditional holiday cookies,
bread pudding with vanilla whisky sauce, double dark chocolate cake,
apple, cherry and pumpkin pies, hazelnut crème brulée, cappuccino mousse,
kahlua Flan, white & dark chocolate dipping station to include:
assorted sliced Fruit, pound cake, pretzels, rice krispy treats

\$45 per person

not including 8.1% nv sales tax and 20% service charge.

holiday menus available through december 30, 2009.

champagne Fountain

may be added to your event For \$150 rental
plus \$25 per bottle of excalibur champagne

**all menus served with coffee, decaffeinated
coffee and a selection of iced and hot teas**