

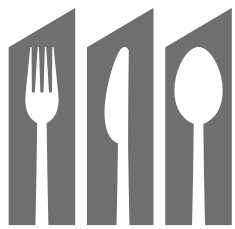


Gold Dust West
Casino ♦ Hotel
Carson City

EVENTS MENUS

www.gdwcasino.com





EVENTS MENUS

BREAKFAST SELECTIONS

Continental 19pp

Breakfast service offered until 11am. Minimum 20 guests. Buffet items are replenished for one hour. Extended service up to two additional hours add 4/guest per half hour.

Seasonal Fresh Cut Fruits, Melons and Berries

Freshly Baked Muffins

House Baked Petite Danish

Local Bagels & Whipped Cream Cheese

Butter Croissants

Chilled Juices

Assorted Jellies, Jams and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Breakfast Buffet 24pp

Breakfast service offered until 11am. Minimum 20 guests. Buffet items are replenished for one hour. Extended service up to two additional hours add 4/guest per half hour.

Seasonal Fresh Cut Fruits, Melons and Berries

Freshly Baked Muffins

House Baked Petite Danish

Vanilla Yogurt & House-made Granola

Farm Fresh Scrambled Eggs

House-made Breakfast Potatoes

Steel Cut Oatmeal, Brown Sugar, Toasted Pecans and Raisins

Pork Sausage Links

Thick Cut Applewood Smoked Bacon

Chilled Juices

Assorted Jellies, Jams and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas



EVENTS MENUS

Enhancements

Enhancements must be combined with Continental Breakfast or Breakfast Buffet.

Buttermilk Biscuits & House-made Gravy 4pp

Breakfast Potato Casserole 3pp

Bagels with Whipped Cream Cheese 4pp

Chicken Fried Steak and Gravy 6pp

Corned Beef Hash 5pp

House-made Home Fries 3pp

Classic Eggs Benedict 6pp

Breakfast Action Station Enhancements

Omelet 8pp (75 Chef Fee)

Farm Fresh Eggs, Bacon, Sausage, Ham, Peppers, Onions, Spinach, Tomatoes, Green Onions, Cheddar Jack Cheese, Swiss Cheese, Avocado

French Toast 8pp (75 Chef Fee)

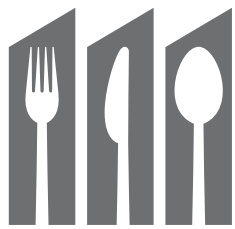
Texas Toast, Chocolate Chips, Pecans, Nutella, Marshmallow, Bacon, M&M's, Blueberries, Cinnamon Apples

Doughnut Holes 6pp

Chocolate, Glazed, Filled Doughnut Holes

Huevos Rancheros 10pp (75 Chef Fee)

Corn Tostadas, Fried Eggs, Refried Beans, Ranchero Salsa, Roasted Jalapeños, Shredded Cheese



EVENTS MENUS

Breaks

Includes Coffee, Decaffeinated Coffee, Herbal Teas, Bottled Waters & Sodas. Replenished for 30 Minutes, Minimum 20 Guests.

Get It Going 12pp

Assorted Granola Power Bars, Whole Fresh Fruit, House-made Trail Mix, Gourmet Granola

Oh, Just One 14pp

Chocolate Chip Cookies, Fudge Brownie Bites, Gourmet Chips, Rice Crispy Treats, Brand Name Candy

This & That

Soft Drinks - Pepsi, Diet Pepsi, Starry and Regular Bottled Water 3 Each

Assorted Bottled Juices 3 Each

Red Bull Energy Drinks 4 Each

Hot Chocolate, Hot Herbal Teas and Iced Tea 45 Per Gallon

Freshly Brewed Coffee, Decaffeinated Coffee 45 Per Gallon

Lemonade or Fruit Punch 35 Per Gallon

Whole Fresh Fruit 3 Per Piece

Granola and Power Bars 3 Each

Candy Bars 3 Each

Individual Yogurts 3 Each

Ice Cream Bars 5 Each

Corn Tortilla Chips with Salsa Roja and Salsa Verde 5pp

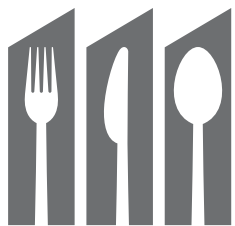
Assorted Breakfast Breads Fresh from the Bakery 32 Per Dozen

Bakery Fresh Cookies 30 Per Dozen

Oven Fresh Brownies 30 Per Dozen

Freshly Baked Fruit Danish 32 Per Dozen

French Croissants 30 Per Dozen



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LUNCH SELECTIONS

On The Fly Box Lunch 18pp

Prepared With Premium Deli Products. Includes A Bag Of Chips, Whole Fruit, Fresh Baked Cookie and Bottled Water. Lunch Service Offered Until 2 pm. Minimum 15 guests.

Honey Smoked Ham

Swiss Cheese, Lettuce, Tomato, French Roll

Oven Roasted Turkey

Cheddar Cheese, Lettuce, Tomato, Mayo, Multi-Grain Bread

Roast Beef

Provolone Cheese, Lettuce, Tomato, Horseradish, Aioli, Ciabatta

Chicken Club Wrap

Chilled Grilled Chicken, Bacon, Iceberg Lettuce, Tomato, Swiss Cheese, Ranch Dressing, Tortilla Wrap

Caprese

Fresh Sliced Mozzarella, Heirloom Tomatoes, Basil, Balsamic Aioli, Ciabatta

Plated Lunches

All Plated Lunches include Choice of One Salad, Artisan Breads, Butter, Regular & Decaffeinated Coffee, Herbal Teas and Choice of One Dessert. Iced Tea Additional 2. Lunch Service Offered Until 2pm. Minimum 15 guests.

Salads

Caesar

Chopped Romaine, House-made Croutons, Shaved Parmesan, Caesar Style Dressing

Chopped Wedge

Bacon, Avocado, Tomato, Bleu Cheese Crumble, Hard Boiled Egg, Mixed Greens, House-made Ranch

Market Greens

Tomato, Cucumber, Shaved Carrot, House-made Croutons, Italian Dressing

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Main Plates

Herbed Pesto Chicken Breast 23pp

Herb Marinated Chicken, Creamy Mashed Potatoes, Seasonal Vegetables, Pesto Cream

Grilled Sirloin 26pp

Grilled Top Sirloin, Butter Whipped Potatoes, Seasonal Vegetables, Demi-Glace

Pan Seared Salmon 24pp

Wild Caught Salmon, Rice Pilaf, Seasonal Vegetables, Dill Hollandaise

Pot Roast 24pp

Slow Braised Beef, Roasted Red Skin Potatoes, Seasonal Vegetables, Savory Gravy

GDW BBQ 26pp

BBQ Chicken, Pulled Pork, Hawaiian Sweet Roll, Macaroni & Cheese, Seasonal Vegetables

Desserts

New York Style Cheesecake

Whipped Cream, Strawberry Topping

Chocolate Decadence Cake

Whipped Cream, Chocolate Shavings

Tiramisu

Whipped Cream, Cinnamon

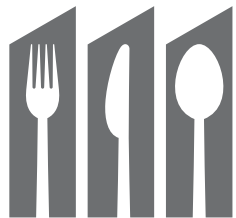
Carrot Cake

Whipped Cream, Toasted Walnuts

Tres Leches

Whipped Cream, Fresh Berries

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Buffets

Lunch Service offered until 2pm. Minimum 20 guests. Buffet items are replenished for one hour. All Buffets accompanied with Regular & Decaffeinated Coffee, Specialty Teas and Iced Tea. Extended Service up to two additional hours, add 8/Guest per half hour.

GDW Salad & Soup One Soup Selection 19pp Two Soup Selections 22pp

Soup Selections: Chicken Noodle, Clam Chowder, Chili, Vegetable Beef, Broccoli Cheddar, Loaded Baked Potato

Iceberg & Romaine Lettuce Mix, Warm Grilled Chicken, Bay Shrimp, Bacon, Bleu Cheese Crumbles, Tomatoes, Hard Boiled Eggs, Cucumbers, Red Onion, House-made Croutons, House-made Ranch Dressing, Balsamic Vinaigrette
Warm Bread Sticks

Cookies and Brownies

Sonoran Fiesta 24pp

House Seasoned Beef & Chicken Fajitas, Corn and Flour Tortillas, Refried Beans, Spanish Rice

Lettuce, Crispy Tortilla Strips, Black Beans, Cucumbers, Carrots, Onions, Chipotle Ranch, Balsamic Vinaigrette, Tortilla Chips, Salsa Roja, Salsa Verde, Sour Cream, Cheese, Guacamole
Tres Leches

Backyard Barbecue 28pp

Chopped Iceberg Lettuce, Tomatoes, Cucumbers, Onions, Carrots, House-made Ranch Dressing, Balsamic Vinaigrette

Baked BBQ Chicken, House BBQ Sauce

Smoked St. Louis Style Ribs, House BBQ Sauce

Sweet Corn, Macaroni & Cheese, Coleslaw

Cornbread Muffins, Honey Butter

Oven Baked Cookies & Brownies

Lot-sa Pasta 26pp

Chopped Romaine, Croutons, Shaved Parmesan, Caesar Style Dressing

Baked Ziti with Fresh Tomato Sauce, Fresh Mozzarella, Basil Cheese

Tortellini with Alfredo Sauce, Shaved Parmesan Cheese

Italian Sausage With Peppers & Onions

Soft Baked Garlic Bread Sticks, Cannoli

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DINNER SELECTIONS

Plated Dinners

All Plated Dinners include Choice of One Salad, Artisan Breads, Butter, Regular & Decaffeinated Coffee, Herbal Teas and Choice of One Dessert. Iced Tea Additional 2. Minimum 15 guests.

Salads

Caesar - Chopped Romaine, House-made Croutons, Shaved Parmesan, Caesar Style Dressing

Chopped Wedge - Bacon, Avocado, Tomato, Bleu Cheese Crumbles, Hard Boiled Egg, Mixed Greens, House-made Ranch Dressing

Market Greens - Tomato, Cucumber, Shaved Carrot, House-made Croutons, Italian Dressing

Main Plates

Pan Seared Salmon 29pp

Rice Pilaf, Seasonal Vegetables, Dill Hollandaise

Roasted Prime Rib 33pp

Roasted Red Skin Potatoes, Seasonal Vegetables, Horseradish, Au Jus

Baked Sole 30pp

Baked Sole, Rice Pilaf, Seasonal Vegetables, Dill Hollandaise

Chicken Piccata 26pp

Rice Pilaf, Seasonal Vegetables, Lemon Caper Cream Sauce

Chicken Marsala 26pp

Rice Pilaf, Seasonal Vegetables, Mushroom Cream Sauce

Prime Sirloin 32pp

10 oz. Seared Sirloin, Butter Whipped Potatoes, Seasonal Vegetables, Shallot & Chive Butter

GDW BBQ 30pp

Brisket, Ribs, Hawaiian Sweet Roll, Macaroni & Cheese, Seasonal Vegetables

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Main Plates (continued)

Sirloin and Shrimp 39pp

Seared Prime Sirloin, Scampi Style Shrimp, Butter Whipped Potatoes, Seasonal Vegetables

Chicken and Salmon 32pp

Picatta Style Chicken, Pan Seared Salmon, Rice Pilaf, Seasonal Vegetables, Lemon Cream Sauce

Desserts

New York Style Cheesecake - Whipped Cream, Strawberry

Chocolate Decadence Cake - Whipped Cream, Chocolate Shaving

Tiramisu - Whipped Cream, Cinnamon

Carrot Cake - Whipped Cream, Toasted Walnuts

Tres Leches - Whipped Cream, Fresh Berries

Plated Dinner Enhancements

Enhancements Can Only Be Added On To Plated Options Above. Prices Reflect Per Person.

Lobster Tail (\$12)

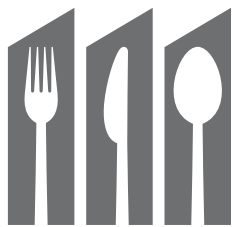
Shrimp Skewers (\$6)

Hollandaise (\$2)

Oscar Style (\$8)

Pan Seared Salmon (\$10)

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Dinner Buffet

*All Buffets Accompanied with Regular & Decaffeinated Coffee, Specialty Teas and Iced Tea.
Extended Service Up To Two Additional Hours, add 10 / Guest Per Half Hour*

Italian 32pp

Chopped Romaine, Croutons, Shaved Parmesan, Caesar Style Dressing
Tomato & Mozzarella Pasta Salad with Vinaigrette
Homestyle Lasagna, Seasoned Beef, Fresh Basil
Chicken Parmigiana, Fresh Tomato Sauce, Fresh Mozzarella
Italian Sausage with Peppers and Onions
Roasted Italian Vegetable Medley
Soft Baked Garlic Bread Sticks
Tiramisu

Backyard Barbecue 2 Protein 36pp 3 Protein 39pp 4 Protein 41pp

Protein Choices:

Baked BBQ Seasoned Chicken
Smoked Beef Brisket, House BBQ Sauce
Smoked St. Louis Style ribs, House BBQ Sauce
BBQ Pulled Pork

Chopped Iceberg Lettuce, Tomatoes, Cucumbers, Onions, Carrots,
House-made Ranch Dressing, Balsamic Vinaigrette
Coleslaw
Sweet Corn, Macaroni & Cheese, Baked Beans
Hawaiian Sweet Rolls
Oven Baked Cookies & Brownies

Sonoran Fiesta 32pp

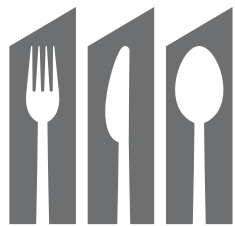
House Seasoned Beef & Chicken Fajitas, Corn and Flour Tortillas
Cheese Enchiladas Smothered in Red Sauce and Melted Cheese Refried Beans,
Spanish Rice, Mexican Street Corn, Lettuce, Crispy Tortilla Strips, Black Beans,
Cucumbers, Carrots, Onions, Chipotle Ranch, Balsamic Vinaigrette
Tortilla Chips, Salsa Roja, Salsa Verde, Sour Cream, Cheese, Guacamole
Tres Leches

(continued next page)

Dinner Buffet (continued)

Carson Comfort 36pp

Chopped Iceberg Lettuce, Tomatoes, Cucumbers, Onions, Carrots,
House-made Croutons, House-made Ranch Dressing, Balsamic Vinaigrette
Loaded Baked Potato Salad
Homemade Meatloaf, Savory Gravy
Baked Salmon with Lemon Cream
Buttermilk Seasoned Fried Chicken
Creamy Butter Whipped Potatoes
Sautéed Green Beans
Soft Baked Garlic Bread Sticks
Chocolate Decadence Cake



EVENTS MENUS

GDW Grand Buffet

Two Entrées 36pp Three Entrées 40pp Four Entrées 44pp

Salad Selections Choose 2

Chopped Romaine Lettuce, Croutons, Shaved Parmesan, Caesar Style Dressing
Tomato & Mozzarella Pasta Salad with Balsamic Vinaigrette
Chopped Iceberg Lettuce, Tomatoes, Cucumbers, Onions, Carrots,
House-made Croutons, House-made Ranch Dressing, Balsamic Vinaigrette
Loaded Baked Potato Salad
Lettuce, Crispy Tortilla Strips, Black Beans, Cucumbers, Carrots, Onions,
Chipotle Ranch Dressing, Balsamic Vinaigrette
Coleslaw

Starch Selections Choose 2

Cheese Tortellini with Alfredo Sauce, Shaved Parmesan
Cheesy Creamy Butter Whipped Potatoes
Refried Beans
Macaroni & Cheese
Roasted Red Skin Potatoes
Rice Pilaf
Penne A La Vodka Sauce

Vegetable Selections Choose 2

Roasted Italian Vegetable Medley
Sweet Corn
Mexican Street Corn
Sautéed Green Beans
Grilled Asparagus
Garlic Roasted Brussel Sprouts
Roasted Squash and Zucchini Medley

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EVENTS MENUS

GDW Grand Buffet (continued)

Two Entrées 36pp

Three Entrées 40pp

Four Entrées 44pp

Main Course Selections

Homemade Meatloaf, Savory Gravy

Baked Salmon with Lemon Cream Sauce

Buttermilk Seasoned Fried Chicken

House Seasoned Beef & Chicken Fajitas, Corn and Flour Tortillas

Cheese Enchiladas smothered in Red Sauce and Melted Cheese

Baked BBQ Seasoned Chicken

Slow Smoked Beef Brisket, House BBQ Sauce

Smoked St. Louis Style Ribs, House BBQ Sauce

Homestyle Lasagna, Seasoned Beef, Fresh Basil

Chicken Parmigiana, Fresh Tomato Sauce, Fresh Mozzarella

Dessert Selections Choose 2

New York Style Cheesecake

Chocolate Decadence Cake

Tiramisu

Carrot Cake

Tres Leches

Cream Puffs

Cannoli

Lemon Bars

Chef's Selection of Petit Fours

Carving Stations

Prime Rib 10pp

Au Jus, Horseradish Cream

Santa Maria Tri Tip 7pp

Red Wine Demi-Glace

Roast Turkey 6pp

Traditional Turkey Gravy

Roasted Pork Loin 6pp

Herb Pan Gravy

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Culinary Stations

Minimum 20 guests Added to any Buffet.

Mac & Cheese 6pp (75 Chef Fee)

Your Choice of Chef Inspired Cheese Sauces, Pork Belly, Grilled Chicken and Toasted Bread Crumbs

Street Tacos 6pp - Choice of One Protein

Carne Asada

Chicken Tinga

Carnitas

Lettuce, Onions, Cheese, Pico de Gallo, Guacamole, Sour Cream, Corn or Flour Tortillas

Sliders 8pp -Choice of One Protein

Angus Beef, American Cheese, Grilled Onion, Bacon, Pickles, Chef's Special Sauce

or

Shredded BBQ Pork, Coleslaw, Cheddar Cheese and BBQ Sauce

Deconstructed Wedge 5pp (75 Chef Fee)

Iceberg Wedges, Grilled Chicken, Bleu Cheese Crumbles, Tomatoes, Hard Boiled Eggs, Cucumbers, Onions, House-made Ranch Dressing, Balsamic Vinaigrette

Shrimp Scampi 7pp (75 Chef Fee)

Pan Seared Shrimp, White Wine, Butter, Garlic, Fresh Herbs

Ice Cream Sundae 7pp

Chocolate and Vanilla Ice Cream, Chocolate Sauce, Butterscotch, Oreo Pieces, Whipped Cream, Heath Bar, Mini Gummi Bears, Mini M&M's, Marshmallows

Culinary Displays

Vegetable Crudité 4pp

Assorted Fresh Vegetables &
Ranch Dressing

Fresh Fruit Platter 5pp

Assorted Seasonal Fruit

Artisanal Cheese & Crackers 6pp

Medley of Cheeses & Assorted Crackers

Shrimp Cocktail 9pp

Jumbo Poached Shrimp & Cocktail Sauce

Reception Selections

Minimum 20 guests

Choose Four 24pp / Choose Five 28pp

Chilled Selections

Tomato & Mozzarella Skewers with Balsamic Drizzle

Seasonal Melon & Prosciutto Skewers

Poached Shrimp with House Cocktail Sauce

Bruschetta (Grilled Bread, Tomatoes, Basil, Roasted Garlic,
Olive Oil and Balsamic)

Picnic Style Deviled Eggs

Prosciutto & Fresh Mozzarella Canapes

Antipasto Skewers (Charcutier and Cheese with Olives and Sweet Peppers)

Finger Sandwiches - Chicken, Tuna or Egg

Heated Selections

Cheeseburger Sliders, KHB, All Beef Patty, American Cheese, Chef's Special
Sauce

Loaded Potato Skins, Bacon, Cheddar, Sour Cream, Green Onion

Mac & Cheese Fritters, Ranch Dipping Sauce

Boneless Buffalo Wings, Buffalo Sauce, Ranch Dip

Jalapeño Poppers, Stuffed with Cream Cheese and Fried Crispy

Chicken Satay, Peanut Dipping Sauce

Beef Skewers, Teriyaki Marinade

Monte Cristo Bites, Dijonnaise Dipping Sauce

Mini Meatballs, Your Choice of Fresh Tomato Sauce or BBQ Sauce

Mini Chicken Tacos, Salsa

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