



SLS LAS VEGAS®
HOLIDAY MENUS
2018

PEARL DINNER BUFFET

SALADS

Classic Waldorf Salad
Mixed Greens, Apples, Dried Cranberries,
Walnuts, Blue Cheese and Cranberry Vinaigrette
Imported and Domestic Cheeses

ENTREE STATION

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

HOLIDAY DESSERTS

Peppermint Pot de Crème
Eggnog Cheesecake
Maple Bread Pudding
Yule Log
Selection of Assorted Holiday Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

55 *per person**

Chef Carving Fee 200

*Prices not inclusive of 8.25% sales tax and 23% service charge.

RUBY DINNER BUFFET

SOUP

Roasted Wild Mushroom Bisque

SALADS

Classic Ambrosia Salad

Couscous and Roasted Vegetable Salad

Mixed Greens, Dried Cranberries, Candied Pecans,
Goat Cheese and Maple Balsamic Dressing

Imported and Domestic Cheeses

CARVING STATION

Apple Mustard Glazed Pork Loin

Maple Glazed Salmon

Sage Roasted Turkey

Cranberry Orange Relish and Gravy

Wild Mushroom and Sausage Stuffing

Roasted Brussel Sprouts with Pancetta

Maple Cinnamon Roasted Butternut Squash

Creamy Au Gratin Potatoes

Rolls and Butter

HOLIDAY DESSERTS

Peppermint Pot de Crème

Eggnog Cheesecake

Maple Bread Pudding

Yule Log

Selection of Assorted Holiday Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

70 *per person**

Chef Carving Fee 200

*Prices not inclusive of 8.25% sales tax and 23% service charge.

SAPPHIRE DINNER BUFFET

SOUP

Five-Spice Roasted Butternut Squash Soup

SALADS

Classic Waldorf Salad

Fuji Apple, Candied Pecans, Cranberries, Goat Cheese Salad
with Honey-Apple Cider Dressing

Balsamic Laced Pasta with Roasted Vegetables
Imported and Domestic Cheeses

CARVING STATION

Herb Crusted Prime Rib and Au Jus

Orange Marmalade Glazed Ham

Fennel Dusted Salmon

Roasted Root Vegetables

Roasted Asparagus

Scallion and Cheddar Popovers

Roasted Garlic Mashed Potatoes

Cinnamon Pecan Roasted Butternut Squash

Rolls and Butter

HOLIDAY DESSERTS

Peppermint Pot de Crème

Eggnog Cheesecake

Maple Bread Pudding

Yule Log

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

85 *per person**

Chef Carving Fee 200

*Prices not inclusive of 8.25% sales tax and 23% service charge.

EMERALD LUNCH BUFFET

Lunch service is available 11:00AM to 1:30PM

SOUP

Five-Spice Roasted Butternut Squash Soup

SALADS

Classic Waldorf Salad

Balsamic Laced Pasta with Roasted Vegetables

Mixed Greens, Dried Cranberries, Candied Pecans,
Goat Cheese and Maple Balsamic Dressing

CARVING STATION

Sage Roasted Turkey

Orange Marmalade Glazed Ham

Cranberry Orange Relish and Gravy

Green Bean Almondine

Mashed Potatoes

Candied Yams

Rolls and Butter

HOLIDAY DESSERTS

Pumpkin Cheesecake

Apple Hand Pie

Mexican Hot Chocolate Tart

Selection of Assorted Holiday Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

40 *per person**

Chef Carving Fee 200

*Prices not inclusive of 8.25% sales tax and 23% service charge.

DIAMOND PLATED LUNCH

Fuji Apple, Candied Pecans, Cranberries, Goat Cheese,
Baby Gem Lettuce with Honey-Apple Cider Dressing

Sage Butter-Roasted Chicken Breast, Wild Mushroom Bread Pudding,
Cranberry Relish and Pan Gravy Sauce

Apple Tart & Vanilla Bean Ice Cream

Coffee and Tea Tableside

42 *per person**

DIAMOND PLATED DINNER

Red Wine Poached Pear, Gorgonzola Cheese, Candied Walnuts,
Arugula Salad with Champagne Vinaigrette

Herb Crusted Rib Eye, Baby Potatoes, Roasted Root Vegetables,
Caramelized Shallot Demi-Glace

Milk Chocolate Chestnut Mousse Cake with Spiced Vanilla Ice Cream

Coffee and Tea Tableside

75 *per person**

Add a soup **8**

Classic French Onion Soup Au Gratin

Five Spice Roasted Butternut Squash Soup

Roasted Tomato Bisque

Lobster Bisque, Tarragon Chantilly Cream, Black Pepper Crisp – *Additional* **2**

*Prices not inclusive of 8.25% sales tax and 23% service charge.