

Banquet Hors d'œuvres

Bacon-Wrapped Prawns with Thai BBQ Sauce	70.00
Miniature Dungeness Crab Cakes with Red Pepper Aioli	70.00
Proscuitto-Wrapped Asparagus with Garlic Aioli	60.00
Fried Calamari with Cocktail Sauce	40.00
Rock Shrimp Scampi-Style	60.00
Vegetarian Egg Rolls with Soy Dipping Sauce	35.00
Beef Sate with Spicy Peanut Sauce	50.00
Mochiko Chicken Skewers with Teriyaki Sauce	50.00
Swedish Meatballs in Gravy Sauce	40.00
Grilled Bruschetta with Tomatoes, Basil and Garlic	28.00
Spicy Buffalo Wings with Ranch Dressing	40.00
Baked Spinach & Portobello Dip with Garlic Bread Sticks	32.00
Jumbo Prawns with Cocktail Sauce	75.00
Sandwich Tray (Roast Beef; Ham; Turkey; & Cheese)	40.00
Fresh Fruit Tray	50.00
Fresh Vegetable Crudités with Ranch Dressing	45.00
Imported & Domestic Cheese Tray	65.00
Pork Pot Stickers with Teriyaki Dipping Sauce	40.00
Miniature Dessert Assortment (per person)	6.00

Each plate has twenty-five pieces and serves 15.



Black Mountain Grill™

11021 S. Eastern Ave, Henderson NV 89052
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Special Events Menu

For Reservations or Inquiries Call:

**Mia Svensmo
or
Dawn Montalbano
(702) 990-0990**

Buffet Menu

Choice One 19.95 per person*

Choice of a salad, one entree, one starch & a vegetable

Choice Two 24.95 per person*

Choice of a salad, two entrees, two starches & a vegetable

Entrée Choices

Chicken Piccata
Roasted Turkey Breast
Chicken Stir-Fry
BBQ Chicken Breast

Braised Short Ribs
Thai Beef
Poached Salmon

Roast Pork Loin
Baked Fresh Ham
Kahlua Pork
Prime Rib (+\$5pp)

Vegetables

Julienne Blend
Broccoli
Green Beans
Sautéed Baby Carrots

Starches

Steamed White Rice
Rice Pilaf
Mashed Potatoes
Au Gratin Potatoes

Salads

Caesar Salad
Mountain Salad
Asian Salad

Dessert & Coffee Service can be added for \$5.00 per person

Dessert Choices:

Fresh Fruit Tart
Candied Walnut Upside-Down Apple Pie
Chocolate Bomb
Cheese Cake

*Plus 8.1% Sales Tax & 18% Gratuity

Three-Choice Menus

CHOICE ONE 19.95*

Grilled Pork Chop

Ten-ounce chop marinated in rosemary & garlic then grilled to order and finished with rosemary demi glace. Served with mashed potatoes and sautéed vegetables.

Chicken Piccata

Sautéed breasts of chicken in beurre blanc, lemon and capers. Served with mashed potatoes and sautéed vegetables.

Grilled Salmon

Eight-ounce filet grilled and topped with bourbon glaze. Served with mashed potatoes and sautéed vegetables.

CHOICE TWO 21.95*

Pan-Roasted Chicken

Skin on pan-roasted breast topped with fresh mozzarella, sun-dried tomato, basil and balsamic reduction. Served with roasted red potatoes and sautéed vegetables.

Stuffed Alaskan Halibut

Roasted Alaskan halibut stuffed with Dungeness crab, rock shrimp, brie cheese and fresh dill weed. Served with mashed potatoes, sautéed vegetables and chive beurre blanc.

Grilled NY Steak

Ten-ounce cut char-broiled to order then sliced and served over white rice and baby bok choy. Finished with shallot-teriyaki sauce.

CHOICE THREE 24.95*

Filet Mignon

An eight-ounce choice, center-cut filet grilled to perfection then topped with truffle demi sauce. Served with mashed potatoes and sautéed vegetables.

Miso Sea Bass

A six-ounce filet pan-sautéed then finished in our stone-fired oven. Served over a bed of sticky white rice with sautéed Asian vegetables then rimmed with teriyaki sauce and topped with sesame seeds and nori.

Herb-Marinated Pork Loin

A tender, center-cut loin marinated in fresh herbs and charbroiled to order. Served with mashed potatoes and sautéed vegetables.

All plated entrees served with a choice of side Mountain or side Caesar salad.

Coffee and Dessert service may be added for and additional \$5.00 per person.

*Plus 8.1% Sales Tax & 18% Gratuity