

Banquet Hors d'œuvres

Pancetta-Wrapped Prawns with Thai BBQ Sauce	70.00
Miniature Dungeness Crab Cakes with Red Pepper Aioli	70.00
Italian Sausage Stuffed Mushrooms	50.00
Fried Calamari with Cocktail Sauce	40.00
Popcorn Shrimp with Tomato Remoulade	60.00
Vegetarian Egg Rolls with Soy Dipping Sauce	35.00
Beef Teriyaki Skewers with Spicy Peanut Sauce	45.00
Mochiko Chicken Skewers with Teriyaki Sauce	45.00
Swedish Meatballs in Marinara Sauce	35.00
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
Ham & Swiss 3-Foot Sub Sandwich	35.00
Turkey & Swiss 3-Foot Sub Sandwich	35.00
Fresh Fruit Mirror	50.00
Fresh Vegetable Crudités with Ranch Dressing	45.00
Imported & Domestic Cheese Assortment	65.00
Pork Pot Stickers with Teriyaki Dipping Sauce	35.00
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

Tel: 990-0990 • blackmountaingrill.com

Special Events Menu

For Reservations or Inquiries Call:

Mia Svensmo

or

Bryan DeCant

(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
Breast Coq Au Vin
Roasted Turkey Breast
BBQ Chicken

Braised Short Ribs
Beef Stroganoff
Catch of the Day
(sautéed or broiled)

Roast Pork Loin
Baked Fresh Ham
Curry Pork
London Broil

Vegetables

Julienne Blend
Broccoli
Asian Blend
Glazed Carrots

Starches

Steamed White Rice
Rice Pilaf
Mashed Potatoes
Au Gratin Potatoes

Salads

Caesar Salad
Mountain Salad
Mixed Green Salad

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

Dessert Choices:

Tiramisu
Candied Walnut Upside-Down Apple Pie
Chocolate Cake
Cheese Cake

**Plus 7.75% Sales Tax & 18% Gratuity*

Three-Choice Menus

CHOICE ONE 19.95*

Grilled Pork Chop

Ten-ounce chop grilled to order and served with a mushroom ragout. Accompanied 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 Breasts

Skin on pan-roasted breast topped with an apricot glaze. Served with mashed 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 a chive beurre blanc.

Blue Cheese Sirloin Steak

Ten-ounce cut char-broiled to order and topped with Blue cheese. Served with mashed potatoes and sautéed vegetables.

CHOICE THREE 24.95*

Filet Mignon

An eight-ounce choice, center-cut filet grilled to perfection then topped with béarnaise 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.

Roasted Rock Cornish Game Hen

A Rock Cornish Game Hen lightly seasoned and pan-roasted. Served with mashed potatoes and sautéed vegetables then topped with a pan gravy.

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 7.75% Sales Tax & 18% Gratuity*