

# Breakfast

## **Continental Breakfast:**

Includes Seasonal Fresh Fruit, Assorted Muffins, Danishes, Croissants and Bagels with Cream Cheese, Fruit Preserves and Sweet Butter. Coffee, Tea, Milk and assorted Juices  
\$11.50 per person

## **Breakfast Buffet:**

*Per person*

**Classic Eggs Benedict** .....\$7.25

*(2 Poached Eggs served on English Muffins with Canadian Bacon and topped with Hollandaise Sauce)*

**Deep Dish Quiche Lorraine** .....\$7.25

*(Spinach, Onions and Bacon topped with Cheese)*

**Eggs Florentine** .....\$6.95

*(2 Poached Eggs, Served on English Muffins and Spinach Florentine)*

**Chorizo Sausage and Scrambled Eggs** .....\$6.25

**Breakfast Quesadillas** .....\$6.95

*(Scrambled Eggs, Jack and Cheddar Cheeses, Sautéed Peppers and Onions between Flour Tortillas, topped with Sour Cream and fresh Avocado Salsa)*

**Homemade Challah French Toast** .....\$5.95

*with Vermont Maple Syrup and Butter*

**Belgium Waffles** .....\$6.25

*with fresh berries & warm syrup*

**Cheese Blintzes** .....\$5.50

*(Tender Crepes filled with Sweet Cottage Cheese and topped with Seasonal Berries)*

**Country Fried Steak** .....\$6.95

*(Tender Cube Steak Breaded and Fried, Topped with Country Gravy)*

**Lox with shaved red onions and capers** .....\$6.25

**Biscuits and Country Gravy** .....\$3.75

**Scrambled Eggs** .....\$3.95

**Country Sausage** .....\$3.25

**Bacon** .....\$3.25

**Assorted Cold Cereals** .....\$3.25

*Your choices will include homefried potatoes*

Soft Beverage Service \$2.50 per person

## **Omelet and Egg Station:**

\$8.95 Per Person

Station includes:

Omelet Ingredients: Ham, Sausage, Bacon, Caviar, Bay Shrimp, Smoked Salmon, Chorizo Sausage, Chili,

Onions, Spinach, Mushrooms, Tomatoes, Salsa,

Green Peppers, Jalapenos, Black Olives, Pepperjack,

Feta, Cheddar and Swiss Cheeses

*Also includes homefried potatoes*

Our Talented Chef can create a personalized menu if so desired.

\*All Food and Beverage subject to  
20% gratuity and 7.75% Sales Tax

# Luncheons

Create your Ideal Luncheon Menu. Choose from our extensive list of soups, salads, entrees or any combination of our sit down or buffet dinner ideas, priced at a reduced rate.

Pasta, Omelet & Carving stations available

Chef Fee ☞ \$75.00

## Soups:

Lobster Bisque.....	\$7.95
Tomato Basil.....	\$3.95
Broccoli Cheddar.....	\$3.95
Gazpacho.....	\$3.95
Roasted Corn Chowder.....	\$3.95
New England Clam Chowder.....	\$4.95

## Salads:

The Terrace.....	\$3.95
<i>Tossed Fresh Green Salad with Croutons</i>	
The Wedge.....	\$3.75
<i>Tomato, Cucumber and Shaved Egg</i>	
Beef Steak Tomato.....	\$3.95
<i>Sweet Red Onion with Vinaigrette</i>	
Caprese.....	\$4.50
<i>Mozzarella, Tomato, Basil, and Balsamic Vinaigrette</i>	
Fresh Spinach.....	\$4.95
<i>Smoked Bacon with Aged Cherry Vinaigrette</i>	
Chicken Salad .....	\$7.95
<i>Chicken, Onions, Walnuts, Celery with a Honey Dijon Mayonnaise on a bib of lettuce</i>	
Shrimp & Crab Louie Salad.....	\$8.95
<i>Tender Bay Shrimp &amp; Blue Crab Claw Meat, mixed with sweet Red Onions, Celery, Jack and Cheddar Cheese. Served with a zesty Louie Dressing</i>	
Classic Caesar.....	\$6.95
<i>Tossed Fresh Romaine, Parmesan Cheese, Caesar Dressing and Croutons</i>	
* With Blackened Chicken Breast or	
Grilled New York Steak.....	\$9.95
<i>Homemade Breads and Rolls available</i>	

## Desserts:

Chocolate Mousse Cake.....	\$5.95
<i>Chocolate Glaze</i>	
Carrot Cake.....	\$4.50
<i>Cream Cheese Icing</i>	
White and Dark Chocolate Covered Strawberries...	\$6.75
Marscarpone Cheesecake.....	\$6.25
Chocolate Truffle Cake.....	\$5.95
<i>Vanilla Cream Anglaise</i>	
Tiramisu.....	\$6.25
<i>Chocolate Sponge Cake, Marscarpone, Rum and Espresso</i>	
White Chocolate Cheesecake.....	\$6.75
<i>Chocolate Cookie Crust, Raspberry Sauce</i>	
Deer Valley Cheesecake.....	\$5.95
<i>Strawberry Sauce</i>	
Chocolate Decadence.....	\$6.95
<i>Fresh Berry Compote</i>	
Apple Pie.....	\$4.50
<i>Cheddar Cheese Crust, Caramel, Whipped Cream</i>	
Fresh Strawberry Shortcake.....	\$4.95
<i>Homemade Orange-Scented Biscuit, Chantilly Cream</i>	
Dessert Station Available ☞ Per Person	
Cherries Jubilee \$7.50	Banana Flambé \$7.95
Fresh Crepes \$6.95	Raspberry Frambois \$8.25

# Menu Selections

## Table Service

### Beef:

#### Roast Prime Rib of Beef

Herb Crusted Prime Rib with Natural Juices and Fresh Horseradish Sauce

8oz. \$23.95 12oz. \$27.95 16oz. \$31.95

#### Filet Mignon \$33.95

10oz. Beef Tenderloin, Broiled, Served with Béarnaise Sauce

#### Beef Tournedos \$35.95

2 – 5oz. Beef Tenderloin Medallions, Sautéed and served over Madeira Wine Sauce, Topped with Béarnaise Sauce

#### New York Steak Au Poivre \$31.95

Sautéed 10oz. Strip Loin, Champagne Mushroom Peppercorn Demi Glaze and Brandy Cream

#### Top Sirloin Steak (Cowboy Steak) \$26.95

Charbroiled 16oz. Sirloin grilled with Southwest Seasonings, Served on Ancho Chili Sauce. Topped with homemade Onion Ring Stack

#### London Broil \$25.95

10 oz. Marinated Flank Steak, Char broiled, thinly sliced and topped with a Mushroom Burgundy Sauce

### Lamb, Veal and Pork:

#### Marinated Lamb Chops \$31.95

Broiled Colorado Spring Lamb Chops, Served with Port Wine Reduction, Topped with Goat Cheese

#### Free Range Veal Chop \$32.95

10oz. Pan Seared with Shallots, Portabella Mushrooms and Madeira Wine Sauce

#### Veal Marsala \$29.95

Sautéed Veal Cutlet, Served with a Marsala Wine Mushroom Sauce

#### Veal Piccata \$29.95

Sautéed Veal Cutlet, Served with a light Lemon Caper Sauce

#### Veal Osso Bucco \$30.95

Served with a natural Sauce

#### Center Cut Pork Chops \$23.95

10oz. Char broiled Chop, Served with Sauce Robert

#### Braised Pork Tenderloin \$21.95

Medallions of Pork Tenderloin served on a bed of Caramelized Onions and Gala Apples with Dijon Mustard Sauce

#### Slow Roasted Maple Glazed Ham \$19.95

Country Style Ham with a Maple Honey Glaze. Served with a Cracked Mustard Seed Sauce

### Poultry:

#### Stuffed Cornish Game Hen \$21.50

Roasted in a Honey Orange Glaze, stuffed with a Long Grain Wild Rice, Almonds and Mushrooms

#### Chicken Cordon Bleu \$19.95

Roasted Capon Breast, Breaded, and Stuffed with Swiss cheese and Smoked Ham. Served with Morney Sauce

#### Chicken Kiev \$19.50

Roasted Capon Breast, Breaded and Stuffed with Lemon Herb Butter

#### ½ Herb Roasted Free Ranch Chicken \$19.95

Slow Roasted with a Truffle Pan Sauce

#### Sautéed Organic Chicken Breast \$18.95

Served with Hunter Sauce

#### Roast Breast of Duck \$24.95

Served with a Black Currant and Dijon Mustard Sauce

#### Roast Tom Turkey \$19.95

Carved Organic Turkey Breast served with a Currant, Cranberry and Tangerine Relish

### Fresh Seafood:

#### Pacific Salmon \$27.95

Served with a Honey Soy Glaze and Fresh Ginger Sauce

#### Alaskan Halibut \$32.95

Pan Roasted with Lobster Sauce

#### Mahi Mahi Filet \$29.95

Char Broiled with Mango Chutney Pico De Gallo

#### Coquille St. Jacques \$32.95

Large Gulf Prawns and Sea Scallops sautéed and served in Morney Sauce, Topped with Seasoned Bread Crumbs and Gruyere Cheese

#### Shrimp Scampi \$26.95

Large Gulf Prawns sautéed with a Lemon, Garlic, Shallots and White Wine

#### Crab Stuffed Jumbo Prawns \$33.95

Large Gulf Prawns with Blue Crab Stuffing served with a Morney Sauce

#### Shrimp Creole \$31.95

Sautéed with Fresh Tomatoes, Peppers and Root Vegetables served with Dirty Rice

#### Pan Seared Sea Scallops \$33.95

Served with a Light Brandy Cream Sauce

#### Alaskan King Crab Legs Market Price

Steamed and Opened served with Drawn Butter

#### Australian Lobster Tail Market Price

8oz. Tail Broiled served with Drawn Butter

#### Australian Lobster with Filet Mignon Market Price

Broiled Lobster Tail with a 6oz. Filet topped with Béarnaise Sauce

# Amenities

**Walk onto our Copious Cocktail Patio  
and be dazzled by the magnificent view  
of the Las Vegas strip.**

The Fairway Terrace @ Putter's provides a warm off strip ambiance, perfect for any event or special occasion. Let our caring team of professionals create a fabulous and unforgettable experience for you and your guests.

## **Fairway Terrace Amenities & Room Set-up**

### *Room Capacity:*

- ✦ 96 people seated- 12 rounds of 8
- ✦ 100 people- buffet style, rounds and high-tops
- ✦ 50 people Conference- classroom style
- ✦ 120 people cocktail parties

### *Audio/Visual:*

- ✦ 100" Drop down screen with LCD Projector
- ✦ 54" Plasma TV's for branding or loops
- ✦ State of the art Sound system with capacity for live music, DJ's.....Satellite, CD, DVD, Laptop capabilities, Powerpoint, Wireless Internet
- ✦ Podium with Microphone or wireless lavalier
- ✦ Conferencing

### *Other Amenities/Rental:*

- ✦ Freelance Video service
- ✦ Photography
- ✦ Mobile staging

**Our full service bar can feature specialty cocktails for any event and we provide liquor packages, extensive champagne and wine lists.**

Room Fee information available upon request

*Reservations for the Fairway Terrace are Unlimited*

### **Contact:**

Kimberly McElhaney  
Event Services Coordinator  
702.307.8391  
[www.fairwayterrace.lv.com](http://www.fairwayterrace.lv.com)

Prices subject to change.

# Banquet Buffet Menu

- Carved Baron of Beef.....\$19.95**  
**Carved Stuffed Pork Loin.....\$17.95**  
**Carved Virginia Baked Ham.....\$16.95**  
**Carved Tom Turkey.....\$16.95**  
**Carved Roast Prime Rib.....\$27.95**

☞ **Chef Station Fee \$75.00** ☞

- Braised Pork Chops  
Orange Glazed Chicken Breast  
Chicken Cordon Bleu  
Chicken Parmesan  
Chicken Piccata  
Chicken Angelo  
Chicken Kiev  
Oriental Pepper Steak  
Shrimp Scampi  
Baked Ziti Bolognese  
Cheese Tortellini with Broccoli Alfredo  
Vegetable Lasagna  
Vegetable Lo Mein  
Sliced New York Sirloin  
Halibut  
Mahi-Mahi  
Scallops  
Fried Chicken  
Beef Stroganoff  
Veal Saltimbucca  
Braised Pork Tenderloin  
Lasagna Bolognese

**Any Choice of 1.....\$19.95**

**Any Choice of 2.....\$25.95**

**Any Choice of 3.....\$31.95**

**Any Choice of 4.....\$37.95**

*All selections include choice of 2 sides*

**Create your own Specialty Themed Buffet**  
**Choice of 3 items**

**Texas Style BBQ.....\$31.95**

*Chicken, Baby Back Ribs, Beef Brisket, Pork Loin*

**Italian Buffet.....\$33.95**

*Veal Marsala, Chicken Parmesan, Shrimp Scampi,  
Lasagna, Cheese Tortellini, Veal Osso Bucco*

**Mexican Fiesta.....\$27.95**

*Beef/Chicken Fajitas, Cheese Enchiladas, Chile Verde,  
Beef Tamales, Tex-Mex Chicken, Chili Rellenos*

**Bayou Bash.....\$34.95**

*Gumbo, Blackened Redfish, Shrimp Creole, Crayfish Etoufee,  
Shrimp & Ham Jambalaya, Red Bean & Dirty Rice*

**Hawaiian Luau.....\$38.95**

*Carved Succulent Pig, Ahi Poke, Laolao, Fried Tofu, Terriyaki Chicken*

**\*Cape Cod Clam & Lobster Bake**

*Little Neck Clams, Live Maine Lobster, Steamed Oysters, Jumbo Grilled  
Prawns, Crab Legs, Smoked Sausage, Potatoes and Corn on the Cobb*

*\*Seasonal "Market Price"*

## Side Dishes:

- |                          |                               |
|--------------------------|-------------------------------|
| 🍴 Garlic Mashed Potatoes | 🍴 Pasta                       |
| 🍴 Roasted New Potatoes   | 🍴 French Fries                |
| 🍴 Baked Russet Potatoes  | 🍴 Steamed Broccoli            |
| 🍴 Au Gratin Potatoes     | 🍴 Sautéed Mushrooms           |
| 🍴 Twice Baked Potatoes   | 🍴 Sautéed Zucchini            |
| 🍴 Scalloped Potatoes     | 🍴 Creamed Spinach             |
| 🍴 Long Grain Wild Rice   | 🍴 Fresh Asparagus             |
| 🍴 Steamed Rice           | 🍴 Fresh Green Beans           |
| 🍴 Risotto                | 🍴 Fresh Sweet Peas            |
| 🍴 Ratatouille            | 🍴 Baby Carrots                |
|                          | 🍴 White Corn                  |
|                          | 🍴 Ranch Style Beans           |
|                          | 🍴 Seasonal Roasted Vegetables |

# Hand Passed Hors d'oeuvres

## *Assorted Canapés:*

Smoked Salmon on Black Bread with a Chive Cream  
Corn Bread Rounds with Turkey & Spicy Cranberries  
Bite size Croquet Monsieur Sandwich with Dijon mustard  
Lightly Breaded Risotto Cakes  
Handmade Mini Assorted Quiche  
Minced Lamb Tartlet with Asian Pear & Mint Chutney  
Prosciutto di Parma & Melon  
Chicken Salad Finger Sandwiches  
American Sturgeon Caviar on Toast Points,  
topped with Crème Fraiche

## *Vegetable and Cheese:*

Oven Roasted Tomato, Basil and Provolone Bruchetta  
Feta and Basil Stuffed Cherry Tomato  
Parmesan Shortbread, Feta and Fresh Tomato  
Goat Cheese Toasts with Sun Dried Tomatoes & Basil  
Vegetable Pot Stickers with a Spicy Hoisin Sauce  
Grilled Vegetable Quesadillas with Mole and Avocado  
Wild Mushroom Polenta Diamonds with Herb Oil  
Roasted Eggplant with Marinated Red Peppers on Crisps  
Saffron Risotto Croquettes  
Smoked Buffalo Mozzarella on a Basil Oiled Crouton

## *Meat:*

Rosemary Lamb Chops with an Ancho BBQ Sauce  
Tuscan Veal Tart with Roasted Tomatoes, Onions & Fennel  
Goose Liver Pate on Toast Points with Crème Fraiche  
Rumaki  
Cumin Chicken & Black Bean Salsa on Corn Triangles  
Smoked Duck Breast on Cornbread Pancake with Scallion  
Mini Blue Cheese Burgers with Grilled Onions  
Aged Tenderloin Carpaccio with Red Onions and Capers

## *Seafood and Shellfish:*

Potato Waffle with Smoked Tuna & Wasabi Mustard  
Lobster Spring Rolls  
Crab Rangoon  
Crab Cakes with Saffron, Lemon & Thyme  
Oysters Rockefeller  
New England Clams Casino  
Seafood Stuffed Mushroom  
Jumbo Shrimp Cocktail with a Spicy Cocktail Sauce  
Coconut & Panko Breaded Shrimp

## *Variety of Skewers and Satays:*

Teriyaki Glazed Chicken Skewers  
Lime and Chili Marinated Steak Lollipops  
Grilled Bacon Wrapped Sea Scallops  
Spicy Chicken Satays with Plantain and Coconut Yogurt  
Cherry Tomato, Rosemary and Mozzarella Brochette  
Beef or Chicken Satays with a Peanut Sauce

## *Individual Appetizer Items for Buffet:*

### **Meat & Cheese Antipasti - \$11.00 per person**

A Selection of Cured Meats, Salamis and Sausages, Sharp Provolone,  
Buccatini Mozzarella, Olives, Mustards and Cornichons, Sliced Ciabatta

### **Vegetable Antipasti - \$8.00 per person**

Grilled and Roasted Vegetables, Fresh Mozzarella, Olives,  
Marinated Artichokes, Aged Balsamic and Pesto

### **Cheese Board - \$11.00 per person**

Artisan Cheeses, Fruit Chutney, Assorted Crackers

### **Fruit Platter - \$8.00 per person**

Chef's Selection of the Seasons Melon, Stone fruit  
and Berries, Minted Yogurt

### **Crudités Platter - \$8.00 per person**

Seasonal Vegetables, Bleu Cheese, Ranch and Curry Sauces

### **Sushi Display \$25.00 per person**

Tuna, Eel, Shrimp and Yellowtail Sushi. Cucumber, Japanese Pickle and  
California Rolls with Wasabi, Ginger and Soy Sauce.

### **Seafood Display \$Market Value**

Jumbo Shrimp, Alaskan King Crab, Maine Lobster,  
Spicy Horseradish Cocktail Sauce and Lemon