

THE
BRASS FORK



LARGE GROUP MENUS

Group Dining or Large Parties
Call 702.515.4387 | Email: CharcoalRoomSFGroups@stationcasinos.com

THE
BRASS FORK

KITCHEN  AND BAR

\$19.99

Per Person
Not including tax, alcoholic
beverages and gratuity.

BREAKFAST 1

Starter

Individual Fruit Cups

Main Course

(Choose One)

Buttermilk Pancakes

Whipped Butter, Warm Maple Syrup

Breakfast Sandwich

Scrambled Eggs, Bacon, Comeback Sauce, Cheddar, Potato Bun, Hash Browns

American Breakfast*

Two Eggs Any Style, Hash Browns

Choice of: Bacon or Sausage Links | Choice of: Biscuit or Toast

Cheese Omelet

Three Eggs, Hash Browns

Choice of: American, Cheddar, Jack or Swiss Cheese

**Consuming raw undercooked meat, poultry, seafood, shell stock, or eggs, may increase your risk of foodborne illness, especially in cases of certain medical conditions.*

THE
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KITCHEN  AND BAR

\$23.99

Per Person
Not including tax, alcoholic
beverages and gratuity.

BREAKFAST 2

Starters

(Served Family Style)

Sliced Seasonal Fruit Plate

Assorted Melon, Fresh Berries

Avocado Toast

Smashed Avocado, Pistachios, Pea Shoots, Lemon, Multigrain Bread

Main Course

(Choose One)

French Toast

Brown Sugar Egg Custard, Cinnamon, Orange Zest & Vanilla

Brass Fork Breakfast Burrito

Scrambled Eggs, Hash Browns, Bacon & Sausage, Avocado, Chipotle Cream,
Cheddar & Jack Cheese, Tortilla Chips, Salsa Fresca

American Breakfast*

Two Eggs Any Style, Hash Browns

Choice of: Bacon or Sausage Links | Choice of: Biscuit or Toast

Country Fried Steak & Eggs*

Classic Country Fried NY Steak, Two Eggs Any Style, Country Gravy, Hash Browns

Choice of: Biscuit or Toast

Denver Omelet

Ham, Onions, Peppers, Cheddar, Hash Browns

Choice of: Biscuit or Toast

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THE
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\$25.99

*Per Person
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LUNCH MENU 1

Salad

Cobb Salad

Romaine, Iceberg, Hard Boiled Egg, Bacon, Tomato, Avocado,
Blue Cheese, Chives, White French Dressing

Main Course

(Choose One)

Roasted Turkey Club

Roasted Turkey, Applewood Bacon, Lettuce, Tomato, Five Point Spread, French Fries

Double Cheeseburger*

Two All Beef Patties, American Cheese, Lettuce, Tomato, Red Onion,
Signature Sauce, French Fries

Chinese Chicken Salad

Iceberg, Cabbage, Crispy Chicken, Red Bell Pepper, Scallions, Mandarin Oranges, Cilantro,
Almonds, Sesame Seeds, Crispy Wonton Strips, Rice Noodles, Sesame Vinaigrette

Chicken Tenders

Celery & Carrot Sticks, Comeback Sauce, French Fries

Choice of: Plain, Buffalo – Mild, Medium or Hot

Choice of: Ranch or Blue Cheese Sauce

Dessert

Seasonal Fruit Tart

Vanilla Pastry Cream, Fresh Lemon Sauce

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\$28.99

*Per Person
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LUNCH MENU 2

Salad

(Choose One)

Caesar Salad

Romaine, Parmesan, Traditional Caesar Dressing, Home-Style Croutons

Cobb Salad

Romaine, Iceberg, Hard Boiled Egg, Bacon, Tomato, Avocado,
Blue Cheese, Chives, White French Dressing

Main Course

(Choose One)

Roasted Turkey Club

Roasted Turkey, Applewood Bacon, Lettuce, Tomato, Five Point Spread, French Fries

Double Cheeseburger*

Two All Beef Patties, American Cheese, Lettuce, Tomato,
Red Onion, Signature Sauce, French Fries

Chinese Chicken Salad

Iceberg, Cabbage, Crispy Chicken, Red Bell Pepper, Scallions, Mandarin Oranges, Cilantro,
Almonds, Sesame Seeds, Crispy Wonton Strips, Rice Noodles, Sesame Vinaigrette

Classic Reuben

Marble Rye, Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island, French Fries

Beer Battered Fish & Chips

Atlantic Cod, Fries, Herb Tartar Sauce, Malt Vinegar

Dessert

New York Cheesecake

Strawberry Compote, Whipped Cream

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THE
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\$29.99

*Per Person
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DINNER MENU 1

Starters

(Served Family Style)

Calamari Fries

Basil Aioli, Lemon, Herbs, Capers

Loaded Nachos

Fresh Tortilla Chips, Melted Cheese, Queso Sauce, Black Beans, Scallions, Tomatoes, Olives, Jalapeños, Sour Cream, Salsa Fresca

Main Course

(Choose One)

Chicken Parmesan

Marinara, Mozzarella, Parmesan, Spaghetti, Garlic Toast

Vegas Cheesesteak

Shaved Beef, Caramelized Onions, Green Peppers, Cheese Sauce, Mozzarella, French Fries

Cajun Chicken Fettuccine Alfredo

Cajun Chicken, Roasted Garlic Parmesan Cream Sauce, Garlic Toast

Double Cheeseburger*

Two All Beef Patties, American Cheese, Lettuce, Tomato, Red Onion, Signature Sauce, French Fries

Beer Battered Fish & Chips

Atlantic Cod, Fries, Herb Tartar Sauce, Malt Vinegar

Dessert

(Choose One)

New York Cheesecake

Strawberry Compote, Whipped Cream

Carrot Cake

Candied Pecans

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\$32.⁹⁹

Per Person
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DINNER MENU 2

Starters

(Served Family Style)

Calamari Fries

Basil Aioli, Lemon, Herbs, Capers

Chicken Tenders

Hand Battered Chicken Tenders, Celery & Carrot Sticks, Buffalo Sauce, Ranch

Main Course

(Choose One)

Chicken Parmesan

Marinara, Mozzarella, Parmesan, Spaghetti, Garlic Toast

New York Steak*

New York Steak, Garlic Herb Fries, Tarragon Aioli, Pickled Onions

Shrimp Fettuccine Alfredo

Shrimp, Roasted Garlic Parmesan Cheese Sauce, Garlic Toast

Double Cheeseburger*

Two All Beef Patties, American Cheese, Lettuce, Tomato, Red Onion, Signature Sauce, French Fries

Grilled Salmon*

Charred Brussels Sprouts, Sweet Potato Purée

Dessert

(Choose One)

New York Cheesecake

Strawberry Compote, Whipped Cream

Strawberry Shortcake

Buttermilk Biscuit, Whipped Cream, Fresh Strawberries

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BANQUET EVENT ORDERS

In order to insure correct final arrangements, the Hotel must receive Banquet Event Orders, with your signature, no less than three (3) working days prior to the function. The Hotel reserves the right to delay the start of your event until a signed Banquet Event Order is on file.

FOOD & BEVERAGE

It is a policy of Santa Fe Station that all food and beverage is purchased from our facility. Santa Fe Station is required by law to enforce all federal, state and local alcoholic and tobacco regulations and it is therefore our policy that no alcoholic beverages may be brought into the Hotel for a banquet function. Any other arrangements will be made through the Restaurant Reservations office with appropriate management approval and are subject to plating and corkage charges. A 18% gratuity and 2% service charge and current 8.375% Nevada State Sales Tax will be added to all applicable charges. In the event beverages has been brought into the resort with pre-authorized approval, a corkage fee of \$45.00 per bottle and gratuity will be charged accordingly at 25% retail and 18% gratuity, 2% service charge of Santa Fe Station retail price structure. Maximum of 2 bottles 750ml provided it's not on wine list. Please provide labels for our sommelier approval. In the event a cake has been brought into the resort with pre-authorized approval, a cake-cutting fee of \$3.00 per person will be charged accordingly. All pricing is inclusive of nonalcoholic beverages, including coffee, tea, fountain drinks, and assorted juices

SPECIAL MEALS

Kosher and Halal meals are available upon request. Requests must be made at least seven (7) days in advance.

DECORATIONS, DISPLAYS, SIGN & BANNERS

Decorations or displays will be coordinated through the restaurant reservations office. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order prevent damage to fine fixtures and furnishings. No signs are to be placed in public areas. Patron agrees not to enter into any contracts for music of other forms of entertainment, floral decorations or other services of accommodation in connection with this Event without prior written consent of the Hotel.

FIRE MARSHAL REGULATIONS

Decorations or displays brought into the Hotel by the patron must be pre-approved by the Las Vegas Fire Department. An official Flame Retardant certificate must accompany all material. Pyrotechnic displays are never allowed on the property without written approval from appropriate Hotel Management and a permit from the Las Vegas Fire Department. Thirty (30) days prior to your event, Santa Fe Station must receive Fire Marshal approved floor plans for any work handled by a decoration or production company. In addition, floor plans must be submitted by the Hotel to the Fire Marshal for any meal function or meeting of 100 persons or more.

PRINTED MATERIAL

Santa Fe Station requests that your Catering representative be placed on your mailing list to receive all material concerning the Hotel. In this way, we can share with our staff all printed materials in the possession of your prospective attendees. Please also be advised that any advertising utilizing Santa Fe Station name, logo or any request to use Santa Fe Station must be approved, in writing, by Santa Fe Station.