

FOR IMMEDIATE RELEASE

THE BUFFET AT TI
Paying Homage to the Great Food Markets of the World

LAS VEGAS – The Buffet at TI, inspired by the finest gourmet and specialty food markets of the world, offers guests a sumptuous, gastronomical celebration. Designed by award-winning designer Jeffrey Beers, The Buffet at TI presents an array of delights in an environment reminiscent of a street of shops with each food station providing its own look and feel.

"With our energetic and diverse clientele, The Buffet is the perfect fit, offering the best of each cuisine around every corner," said TI vice president hotel sales and marketing, Don Voss.

Featuring a global assortment of cuisine with six live-action exhibition stations The Buffet at TI offers a wide variety of choices. The roaring fire of a wood-burning oven in the Barbeque Station cooks up the best of regional American barbeque including North Carolina Roasted Pork, Texas-style Brisket and St. Louis Dry-Rub Ribs.

The Asian station, resembling the bustling energy of a Tokyo market, offers up freshly cut sushi, traditional Chinese specialties and a noodle kitchen. At the Pasta Sauté Station, guests watch as fresh pasta is prepared right before their eyes. Pasta specialties such as Tagliatelle with wild mushrooms, roasted chicken and thyme to Ricotta Tortellini served over dried tomatoes, olive tapenade and basil oil are served. Just steps away, a rustic Pizza Oven serves piping-hot Mediterranean pizzas.

At the Salad Station, a chilled marble table houses a creative visual display of fresh ingredients with crisp vegetables and an array of house salad blends. Choices include a Watercress blend with smoked turkey, blue cheese, grapes and walnuts with champagne vinaigrette; a wild Herb blend for the Tuscan Bread Salad with tomatoes, olives, mozzarella and pesto oil; and a Napa Cabbage and Snow Pea blend for a delectable Chinese Chicken Salad. Diners witness their creations come to life as their meals are hand-tossed to order.

An iron baker's rack, complete with sweet-smelling homemade desserts, tempts guests as they near the Bakery Station. The tantalizing display of sweets includes mini-pies prepared daily in an old-fashioned pie oven, a doughnut machine turning out warm, homemade creations, a crème brulee station burning six varieties daily, freshly made ice cream and pink bursts of cotton candy.

The Buffet at TI is the first buffet design for Jeffrey Beers, known for the dynamic look and style of his designs also created the look of Isla Mexican Kitchen and Tequila Bar at TI.

The acclaimed designer Beers said, "Through my design concept, The Buffet brings the exciting and energetic elements of a global marketplace to TI, a resort that exudes that same stimulating energy."

The energy of the action-cooking stations is balanced by a subtle, warm feeling in the dining room. Dark chocolate-covered woods and creamy walls create an intimate and soft interior. Granite marble, stainless steel countertops and colorful tiles add a modern twist with a sleek, rich feel. A large glass wall visible from the casino displays unique preserved spices, oils and ingredients, adding to the drama of this market-style buffet.

The Buffet at TI seats up to 425 guests and is open daily for breakfast from 7 a.m. to 11 a.m.; lunch from 11 a.m. to 4 p.m.; dinner from 4 p.m. until 10 p.m.; and brunch on weekends from 7 a.m. to 4 p.m. Breakfast is priced at \$13, lunch at \$16 and dinner at \$21; Champagne Brunch offered on Saturday and Sunday is \$20; and the Friday and Saturday gourmet dinner is \$26.

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