



CATERING MENU



Welcome to Resorts World Las Vegas, the new standard of luxury in Las Vegas!

Offering the most extensive collection of branded Hilton experiences in the world with over 250,000 square feet of multi-functional, state-of-the-art meeting rooms, five dynamic banquet halls, a 5,000-capacity theater, 5.5-acre pool complex, Zouk Nightclub, and Ayu Dayclub, over 30 unique venues and restaurants, and an incomparable rooftop terrace with dramatic Strip views, Resorts World Las Vegas offers an unparalleled event experience. Guided by our dedicated team of hospitality professionals, we are ready to collaborate, anticipate, and serve you, ensuring we deliver your event at a level that exceeds all expectations.

We invite you to peruse our Catering Menu which is just the start of what our talented team of culinary artisans can create for you and your guests. We welcome your input and collaboration as Resorts World Las Vegas' team of hospitality professionals and culinary artisans take you to a culinary oasis unlike any other!

On behalf of our team of over 5,000 hospitality professionals and culinary artisans, thank you for the opportunity to partner with you in creating a successful event!

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BREAKFAST

Continental

"All happiness depends on a leisurely breakfast."

- John Gunther

Offered to a minimum of 20 guests for a maximum of 120 minutes of service. Menus cannot be offered for less than 10 guests. For groups less than 20, an additional \$7 per person and a \$300 service fee will apply. Continental Breakfasts are designed for self-service. All menus include Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Teas

BLOSSOM CONTINENTAL | \$45 PER PERSON

Chilled Orange & Grapefruit Juice *v*
Seasonal Sliced Fruit, Whole Berries & Grape Clusters *v, GF*
Individual Assorted Fruit Yogurts, Almond Granola *w, D, TN, GF*
Daily Selection of Breakfast Pastries, Sliced Breads & Bagels *w, D, E, TN*
Plain & Honey Cream Cheeses, Butter, Honey & Assorted Preserves

WELLNESS CONTINENTAL | \$55 PER PERSON

Fresh Pressed Green Juice & Orange Juice *v*
Seasonal Sliced Fruit, Whole Berries & Grape Clusters *v, GF*
Build Your Own Acai Bowl with Seasonal Berries, Pineapple Chunks, Granola, Bananas, Coconut Flakes, Shaved Dark Chocolate *v, GF*
Selection of Heart-Healthy Sliced Breads, Muffins, and Pastry *w, D, E, TN*
Butter, Organic Honey, Organic Peanut Butter & Assorted Preserves *D, TN*
Steel Cut Gluten Free Oatmeal with Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts *TN, GF, V*
Farm Fresh Hard-Boiled Eggs with Kosher Sea Salt *D*

RESORTS WORLD CONTINENTAL | \$60 PER PERSON

Chilled Orange & Grapefruit Juice *v*
Seasonal Sliced Fruit, Whole Berries & Grape Clusters *v, GF*
Build Your Own Greek Yogurt Parfait *D, TN, P*
with a Selection of Plain & Flavored Greek Yogurt served with Dried Fruit, Assorted Nuts, Seasonal Fresh Fruits & Berries, Granola, Toasted Almonds, Honey & Agave
Selection of Artisan Breakfast Pastries, Buttery Croissants, Scones *w, D, E, TN*
Devonshire Cream, Butter, Honey & Assorted Preserves *GF, D*
Toast Station with Sliced Breads, English Muffins & Bagels *w, D, E, T, P*
Smoked Salmon, English Cucumbers, Red Onion, Capers, Chopped Egg, Tomatoes, Plain & Herb Cream Cheese, Fava Bean Puree, Organic Honey, Organic Peanut Butter
Breakfast Ciabatta Sandwich *w, D, E*
with Organic Eggs, Maple Glazed Pork Sausage, Swiss Cheese, Charred Broccolini Aioli

STAY FABULOUS CONTINENTAL | \$60 PER PERSON

Chilled Orange & Grapefruit Juice *v*
Seasonal Fruit Fondue *D, VG, GF*
Mango Cream | White Chocolate Ganache
Dark Chocolate Raspberry Greek Yogurt Parfait *D, VG, GF*
All-Nighter Breakfast Sandwich *w, E, D*
Egg, American Cheese, Bacon, Potato Pancake, Jalapeno Garlic Aioli On Toasted Bagel
Build Your Own Hashbrown Bar *w, D*
Country Gravy, Cheddar Cheese, Green Onion, Bacon Bits, Sautéed Mushrooms, Fried Jalapeno, Sour Cream
Warm Boston Cream Beignets on a Stick, Chocolate Dipping Sauce *w, E, D*
Groovy Smoothies (pre-made) *D*
Strawberry & Banana Smoothie with Chocolate Shavings
Pineapple & Chia Seed Smoothie

RESORTS WORLD BOXED CONTINENTAL

\$45 Per Person for Groups Departing
\$50 Per Person for Groups Dining on Property
Seasonal Diced Fruit Cup *v, GF*
Individual Assorted Fruit Yogurt *D, GF*
Fresh Baked Croissant or Muffin *w, D, E*
Packaged Butter & Jam *D, GF*
Assorted Kind Bar *GF, TN*
Assorted Bottled Juice or Bottled Water *v*



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Breakfast Buffet

*"What nicer thing can you do for someone than make them breakfast?"
- Anthony Bourdain*

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RESORTS WORLD BREAKFAST BUFFET | \$58 PER PERSON

Starters

Chilled Orange & Grapefruit Juice **V**

Seasonal Sliced Fruit, Whole Berries & Grape Clusters **V, GF**

Individual Assorted Fruit Yogurts, Almond Granola **W, D, TN, GF**

Daily Selection of Breakfast Pastries, Sliced Breads & Bagels **W, E, D, TN**

Plain & Honey Cream Cheeses, Butter, Honey & Assorted Preserves

Scrambled Farm Fresh Eggs **E, D, GF**

Breakfast Potato of the Day **D, GF**

Select (1) One Savory:

Buttermilk Pancakes with Whole Berries, Warm Maple Syrup **D, E, W**

Belgium Waffles with Mixed Berry Compote, Warm Maple Syrup **D, E, W**

Farm Fresh Egg White Frittata, Spinach & Feta Cheese **D, E, GF**

"Just Eggs" Scrambled with Vegan Gouda Cheese **V, GF**

Select (1) One Meat:

Applewood Smoked Bacon **GF**

Jalapeño & Cotija Cheese Sausage **D, GF**

Ham Steak **GF**

Turkey Sausage **GF**

Impossible (Vegan) Meat Breakfast Patties **V**

Enhance Your Breakfast

\$62.00 Per Person for Two Meats and One Savory

\$65.00 Per Person for Two Meats and Two Savory

EL DESAYUNO BUFFET | \$55 PER PERSON

Starters

Chilled Orange Juice & Fresh Pressed Jugo Verge (Green Juice) **V**

Seasonal Sliced Fruit, Whole Berries & Grape Clusters **V, GF**

Assortment of Mexican Pastries, Cinnamon Rolls, Chocolate Twists **W, D, E, VG**

Savory

House-Made Yogurt served with Mango **D, V, GF**

Vegetable Quiche with Tomato & Jalapeño Chutney, Sour Cream **E, D, W, VG**

Roasted Potatoes, Pasilla Peppers & Onions **D, VG, GF**

Jalapeno & Cheddar Sausage **GF**

ZĂOCĂN BUFFET | \$68 PER PERSON

Starters

Fresh Watermelon & Orange Juice **V**

Seasonal Sliced Fruit, Whole Berries & Grape Clusters **V, GF**

Assorted of Asian Breakfast Pastries **W, E, D, VG**

Savory

Egg Tart, Ube Bun, Azuki Bean Roll **W, E, D**

Miso Soup with Udon Noodle, Wakame Seaweed, Spinach, Soft Tofu, Edamame, Dried Shitake **GF, SOY**

Scrambled Eggs with Furikake Flakes **GF, E**

Congee Station **SOY, GF**

with Pork Floss, Boiled Egg, Green Onions, Cilantro, Fried Shallots, Tofu, Sweet Soy Sauce

Filipino Pork Adobo with Yukon Gold Potatoes & Soy Eggs **GF, SOY**

Steamed White Rice **GF**

CROSSROADS VEGAN BUFFET | \$68 PER PERSON

Starters

Chilled Orange & Grapefruit Juice **V**

Seasonal Exotic Fruit **V, GF**

Individual Dairy Free Yogurt Parfait with Granola & Seasonal Berries **V, GF**

Assorted Vegan Pastries **V**

Savory

"Just Eggs" Frittata **V, GF**

With Farmers Market Vegetables & Vegan Gouda Cheese

Impossible Breakfast Sausage Patty **V, GF**

House-made Potato Hash, Caramelized Onions **V, GF**



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Brunch

"Sometimes I put orange juice in my champagne!"
- Anonymous

Offered to a minimum of 50 guests for a maximum of 120 minutes of service. Menu cannot be offered for less than 50 guests.
Chef Attendant Fee of \$300 per chef per 100 guests will apply.

RESORTS WORLD BRUNCH BUFFET | \$138 PER PERSON

Starters

Seasonal Sliced Fruit, Whole Berries & Grape Clusters **V, GF**

Build Your Own Greek Yogurt Parfait with a Selection of Plain & Flavored Greek Yogurt

Served with Dried Fruit, Assorted Nuts, Seasonal Fresh Fruits & Berries, Granola, Toasted Almonds, Honey & Agave **D, TN, P**

Selection of Artisan Breakfast Pastries, Buttery Croissants, Scones **W, E, D, TN**

Devonshire Cream, Butter, Honey & Assorted Preserves **GF, D**

Salad

Quinoa & Kale Salad

Cherry Tomatoes, Roasted Chickpeas

Pomegranate Dressing **GF**

Entrees

Individual Mini Crab Cake, Fine Herbs

House-Made Tartar Sauce **W, S, D**

Chashu Pork Eggs Benedict,

Potato Waffle, Togarashi Hollandaise **GF**

Grilled King Trumpet Mushroom,

Kale Salsa Verde, Broccolini Puree **V, GF**

Carver

Carved by a Senior Chef

Slow-Cooked Tri Tip, Classic Chimichuri **GF**

Accompaniments

Fingerling Potatoes & Chasseur Sauce **GF**

Agave Roasted Heirloom Carrots, Pine Nuts, Brown Butter **TN, GF**

The Sweet

House-Made Funnel Cakes **W, E, D**

Strawberry Compote, Chocolate Sauce, Powdered Sugar, Sprinkles, Toasted Nuts

Beverage

Chilled Orange & Grapefruit Juice

Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Hot & Iced Tea

Enhance your brunch with Ultra Bloody Mary's, Mimosas & Bellinis!

Priced per drink with a minimum order of fifty (50) drinks required. See Beverage section for details!



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Break Enhancements

"The secret of success in life is to eat what you like and let the food fight it out inside"

- Anthony Bourdain

Offered to a minimum of 20 guests for a maximum of 120 minutes of service. Menus cannot be offered for less than 10 guests. Breakfast Enhancements and Stations are offered in addition to a Continental Breakfast or Breakfast Buffet. A minimum of three (3) stations can be ordered for a stand-alone breakfast reception.

SMOOTH MORNING | \$16 PER PERSON

Choice of (2) Smoothies:

Berry Blast

Raspberries & Strawberries, Vanilla, Yogurt, Orange Juice **D, TN**

Going Bananas

Banana, Chia Seeds, Peanut Butter, Dark Chocolate Shavings **P**

Healthy Start

Granny Smith Apple, Kale, Honey, Greek Yogurt, Coconut Milk **D, TN**

Blueberry & Spinach

Greek Yogurt, Milk, Agave Syrup, Blueberries, Spinach **D**

Bananas & Oranges

Bananas, Vanilla Almond Milk, Honey & Orange Juice **TN**

One Chef Attendant Per 75 Guests Required at \$300 Per Chef

BUILD YOUR OWN YOGURT PARFAIT | \$24 PER PERSON

Selection of Plain & Flavored Greek Yogurt served with an assortment of toppings to include: Dried Fruit, Assorted Nuts, Seasonal Fresh Fruits & Berries, Granola, Toasted Almonds, Honey & Agave **D, TN, P**

BUILD YOUR OWN OVERNIGHT OATS | \$24 PER PERSON

Vanilla Soaked Rolled Oats, Fresh Berries, Puffed Brown Rice, Almonds, Dark Chocolate **D**

BUILD YOUR OWN ACAI BOWL | \$24 PER PERSON

Seasonal Berries, Pineapple Chunks, Granola, Bananas, Coconut Flakes, Shaved Dark Chocolate **V, GF, N**

GLAZED & GRIND DOUGHNUTS | \$24 PER PERSON

Sour Cream, Buttermilk, Chocolate, Vanilla Doughnuts **W, E, D**
Vanilla and Chocolate Glazes with Fruit and Diplomat Cream Filling

One Chef Attendant Per 75 Guests Required at \$300 Per Chef

THE BAGEL & LOX SHOP | \$28 PER PERSON

Assortment of Fresh Bagels served with Sliced Ham, Smoked Salmon, English Cucumbers, Red Onion, Chopped Egg, Capers, Tomato, Plain & Roasted Pepper Cream Cheese **W, E, D**

DOSA STATION | \$28 PER PERSON

100 person minimum | Crepe delicacy made from fermented rice and black gram batter, rolled with selected stuffing & served with chutney

Potato Masala with Coconut Chutney

Served with Sambar **V, GF, TN**

One Chef Attendant Per 75 Guests Required at \$300 Per Chef

EGGS & OMELET STATION | \$26 PER PERSON

Whole Eggs, Egg Whites, Bacon, Smoked Salmon, Ham, Spinach, Tomato, Roasted Garlic, Scallions, Jalapeño, Red Onions, Bell Peppers, Mushrooms, Cheddar & Jack Cheese **E, D**

One Chef Attendant Per 75 Guests Required at \$300 Per Chef

STEAK & EGG BENEDICT STATION | \$36 PER PERSON

Roasted Black Pepper NY Prime served on English Muffin with Poached Egg & Spicy Hollandaise Sauce **E, D**

One Chef Attendant Per 75 Guests Required at \$300 Per Chef

GRIDDLECAKES & WAFFLE STATION | \$24 PER PERSON

Griddlecakes & Waffles made to order and served with:

Berries, Banana Chips, Chocolate Chips, Coconut Shavings, Pecans, Vanilla Whip Cream, Organic Maple Syrup, Strawberry & Mint Compote **W, E, D, TN**

One Chef Attendant Per 75 Guests Required at \$300 Per Chef

SWEET BISCUIT STATION | \$24 PER PERSON

Vanilla Bean Cream, Ube Cream, Lemon Cream, Caramel Sauce, Strawberry Compote, Fresh Berries, Chocolate Sauce, Toasted Coconut **W, D, E**

FRENCH TOAST STATION | \$26 PER PERSON

Cinnamon Raisin & White Chocolate Brioche, Berry Compote, Caramelized Bananas, Seasonal Berries, Whipped Cream, Powdered Sugar **D, E, W**

GRITS ON MASON JARS STATION | \$32 PER PERSON

Select (1) Grit:

Truffle Cream & Forest Mushrooms **D, GF**

Short Rib & Egg **D, GF**

Blackened Prawn & Cheddar Cheese **D, GF**

BREAKFAST HASH STATION | \$38 PER PERSON

Select (2) Hashes:

Duck & Caramelized Onions **D, GF**

Corned Beef, Onion & Potato **D, GF**

Chickpea & Impossible Meat Harissa **V, GF**

Sweet Potato & Swiss Chard **V, GF**

CARVING MEAT STATION | \$40 PER PERSON

Select (1) Meat:

Porchetta **D, GF**

Neuske's Slab of Bacon **D, GF**

Kielbasa **D, GF**

Mezcal Glazed Turkey Breast **D, GF**

One Chef Attendant Per 75 Guests Required at \$300 Per Chef



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Plated Breakfast

*"To eat is a necessity, but to eat intelligently is an art."
- François de La Rochefoucauld*



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CLASSIC PLATED BREAKFAST | \$58 PER PERSON

Freshly Squeezed Orange or Grapefruit Juice
Seasonal Sliced Fruits & Berries
Chive Omelet **E**
Applewood Bacon
Wisconsin Cheddar Potato Hash **D**
Pastries & Muffin Display with Sweet Butter & Preserves **W, D, TN**

HEALTHY PLATED BREAKFAST | \$58 PER PERSON

Freshly Squeezed Orange or Grapefruit Juice
Greek Yogurt Parfait, Honey Almond Granola, Seasonal Berries **D, TN**
Egg White Frittata, Basil, Ricotta Cheese, Tomato Jam & Potato Hash **E, D**
Pastries & Muffin Display with Sweet Butter & Perserves **W, D, TN**

CLASSIC PLATED BREAKFAST | \$62 PER PERSON

Select (1) One Starter and (1) One Entree
Plated Breakfasts are served with choice of Freshly Squeezed Orange or Grapefruit Juice, Assorted Pastries & Muffins with Sweet Butter & Preserves, and Freshly Brewed WestRock Coffee & Teas

Select (1) One Starter:

Yogurt Bowl

Greek Yogurt, Honey, Toasted Coconut Chips, Vanilla Almond Granola, Pomegranate & Acai Berry Drizzle

Overnight Oats

Vanilla Soaked Rolled Oats, Strawberry, Puffed Brown Rice, Almonds, Dark Chocolate

Seasonal Fruit & Berry Plate

Select (1) One Starter:

Eggs Benedict **TN, E, W, D**

Soft Poached Eggs, Bacon, English Muffin & Chive Hollandaise served with Breakfast Potatoes

Lox & Bagel **W, D**

Smoked Salmon, Cucumber, Tomato, Red Onion, Capers & Cream Cheese on a Plain Bagel served with Breakfast Potatoes

Frittata **TN, E, W, D**

Roasted Vegetables & Feta Cheese topped with Spiced Tomato Jam served with Breakfast Potatoes

Egg White Frittata **E, D**

Smoked Salmon, Cucumber, Tomato, Red Onion, Capers & Cream Cheese on a Plain Bagel served with Breakfast Potatoes

White Chocolate French Toast **W, E, D**

White Chocolate & Cinnamon Brioche with Seasonal Berries, Whipped Butter & Maple Syrup served with Bacon

Traditional Breakfast **W, E**

Fluffy Scrambled Eggs with Chives served with Choice of Applewood Bacon, Jalapeño Cheddar Sausage Links or Maple Breakfast Sausage Patties served with Breakfast Potatoes



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À La Carte Beverages

"I believe humans get a lot done, not because we're smart, but because we have thumbs so we can make coffee" - Flash Rosenberg



COFFEES & TEAS

Freshly Brewed WestRock Regular & Decaf Coffee	\$110 Per Gallon
Iced Coffee	\$110 Per Gallon
Spiced Masala Chai Tea	\$110 Per Gallon
Selection of Hot Teas	\$110 Per Gallon
<i>Served with Half & Half, 2% Milk, Skim Milk & Assorted Sweeteners</i>	

NON-DAIRY BEVERAGE ENHANCEMENTS

Almond Milk, Oat Milk, Soy Milk or Coconut Milk	\$3 Per Gallon of Beverage
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HOUSEMADE COLD BEVERAGES & AGUA FRESCA

Lemonade Iced Tea Coffee Horchata Hibiscus Pineapple	\$110 Per Gallon
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SEASONAL INFUSED SPA WATERS

Per Gallon	\$125
Watermelon Mint & Basil Strawberry Orange & Pineapple Cantaloupe & Cucumber	
Raspberry & Lime Blueberry & Peach Cucumber, Lemon & Mint	

FRESH JUICES

Orange, Grapefruit, Apple, Cranberry	\$45 Per Liter
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COLD PRESS BOTTLED JUICES & BOTTLED BEVERAGES

Detox Lemon Beet Greens	\$14 Per Bottle
Assorted Bottled Juices	\$8 Each
Assorted Regular & Diet Coke Products	\$6.50 Each
FIJI Bottled Water	\$10 Each
Assorted Vitamin Water	\$10 Each
Sparkling Bottled Water (16.9oz)	\$8 Each
Resorts World Water (12oz.)	\$6.50 Each
Red Bull, Regular and Sugar-Free	\$10 Each



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À La Carte

*"The belly rules the mind."
- Spanish Proverb*



Minimum order of 1 dozen per selection and per variety unless otherwise noted.

A LA CARTE BREAKFAST ENHANCEMENTS

(Minimum order of 1 dozen per selection)

Assorted Whole Fruits ^V	\$72 Per Dozen
Sliced Seasonal Fruit ^V	\$12 Per Person
Assorted Greek Yogurts ^D	\$7 Each
Hard Boiled Eggs, Kosher Sea Salt ^E	\$60 Per Dozen
Served Cold with Shell Off	
Assorted Individual Box Cereal ^{W,D}	\$9 Each
Selection of Milk	
Steel Cut Gluten-Free Oatmeal ^{TN}	\$12 Each
Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts	
Belgian Waffles ^W	\$14 Per Person
Warm Maple Syrup	
Buttermilk Pancakes ^W	\$14 Per Person
Warm Maple Syrup	

BREAKFAST SANDWICHES

(Minimum order of 1 dozen per sandwich selection)

Chorizo, Egg Wrap ^{E,D}	\$12 Each
Sweet Potato, Poblano Pepper, Hass Avocado Sauce	
Biscuit Sandwich ^{W,E,D}	\$12 Each
Sausage Patty, Sharp Cheddar Cheese, Tabasco Aioli	
Breakfast Ciabatta Sandwich ^{W,E,D}	\$12 Each
Roasted Pepper Ciabatta, Ham, Cheddar Chive Eggs	
Breakfast Brioche Sandwich ^{W,E,D}	\$16 Each
Hardwood Smoked Bacon, Cage-free Egg, Aged Cheddar	
Breakfast Burrito ^{W,E,D}	\$16 Each
Egg White, Spinach, Tomatoes, Mushrooms, Provolone	
Chicken Tinga Burrito ^{W,E,D}	\$18 Each
Tater Tots, Cilantro, Scrambled Eggs, Cotija Cheese	
Pastrami Giddle Cake Sandwich ^{W,E,D}	\$18 Each
Honey Mustard, Swiss Cheese, Pepperoncini	

FROM THE BAKERY

(Minimum order of 1 dozen per selection)

Breakfast Pastry Basket ^{W,E,D}	\$72 Per Dozen
Selection of Fresh Pastries of the Day	
Assorted Muffins ^{W,E,D,TN}	\$78 Per Dozen
Blueberry, Bran, Cheese Streusel	
Assorted Gluten-Free Muffins ^{W,E,D,TN}	\$84 Per Dozen
Blueberry, Bran, Cheese Streusel	
Assorted Bagels ^{W,E,D}	\$78 Per Dozen
Plain, Cinnamon Raisin, Blueberry, Everything with Plain, Strawberry & Roasted Pepper Cream Cheese	
Seasonal Scones ^{W,E,D}	\$78 Per Dozen
with Devonshire Cream, Lemon Curd & Wild Berry Curd	
Warm Cinnamon Sugar Dusted Beignets ^{W,E,D}	\$12 Per Person
with Vanilla Sauce	
Warm Beignets on a Stick ^{W,E,D}	\$14 Each
Berry Hazelnut	
Assorted Gourmet Cookies ^{W,E,D,TN,P}	\$96 Per Dozen
Assorted Randy's Donuts	\$120 Per Dozen
Brownies ^{W,E,D,TN}	\$96 Per Dozen
Fudge, Blondie	
Krispy Treats ^{D,GF}	\$96 Per Dozen
Plain and Chocolate Drizzled	
Assorted Miniature Cupcakes ^{W,E,D}	\$96 Per Dozen
Miniature 'Spiked' Cupcakes ^{W,E,D}	\$120 Per Dozen
Minimum order of 2 Dozen Per Flavor: Pink Champagne, Coconut Rum, Chocolate Baileys	
Warm Churros, Caramel Sauce ^{W,E,D}	\$78 Per Dozen
Chocolate Covered Strawberries ^{D,GF}	\$96 Per Dozen



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À La Carte

"Food is symbolic of love when words are inadequate."
- Alan D. Wolfelt

Minimum order of 10 guests or 1 dozen per selection and per variety unless otherwise noted.

HEALTHY SNACKS

(Minimum order of 1 dozen per selection)

Assorted Whole Fruit	\$72 Per Dozen
Fruit & Berry Skewer	\$12 Each
Sliced Apple Pack, Caramel Dipping Sauce	\$12 Each
Destemmed Seedless Grape Cup	\$12 Each
Assorted Kind Bars	\$8 Each
Terra Real Vegetable Chips	\$8 Each
Assorted Energy Bars	\$8 Each
Assorted Individual Bags of Packaged Nuts	\$12 Each
Assorted Individual Bags of Trail Mix	\$12 Each

SWEET & SALTY SNACKS

(Minimum order of 1 dozen per selection)

Assorted Individual Bags of Kettle Chips	\$8 Each
Assorted Individual Bags of Pretzels	\$8 Each
Assorted Individual Bags of Flavored Popcorn	\$8 Each
Assorted Candy Bars	\$9 Each
Assorted Ice Cream Bars	\$120 Per Dozen

SNACKS BY THE BOWL | \$130 PER BOWL

Tortilla Chips & Salsa Serves 25	W, E, D
Pita Chips with Hummus Serves 25	W, E
Potato Chips with Onion Dip Serves 25	D

INDIVIDUAL DIPS BY THE BOWL | \$65 PER BOWL

Salsa, Guacamole, Ranch, Onion Dip, Hummus

SANDWICH BOARDS | W, E, D

Assorted Cold Sandwich Board | \$155 Per Dozen

Turkey Sandwich on Roasted Pepper Ciabatta, Black Forest Ham on Sesame Seed Ciabatta, Portobella Torta

Assorted Cold Tea Sandwich Board | \$115 Per Dozen

Country Style Egg Salad, Smoked Salmon & Cucumber, Chicken & Watercress

DISPLAYS

(Minimum order of 20 people per display)

Crudité Display | \$20 Per Person

Cauliflower Florets, Heirloom Carrots, Celery Sticks, Kohlrabi, Radish, Cucumber, Cherry Tomatoes. Beets, Hummus Dip, Preserved Lemon & Cucumber Dip, Olive Tapenade **TN, VG, D, GF**

Artisanal Cheese Display | \$26 Per Person

Selection of Small Batch Production Cheeses, Fig-Orange Chutney, Sour Cherry Preserve, Quince Jam, Seasonal Grape Clusters, Toasted Nuts, Assorted Freshly Baked Rolls & Crackers **TN, D, VG, W**

Charcuterie Display | \$26 Per Person

Prosciutto, Salami, Chorizo, Mortadella, Cornichons, Whole Grain & Dijon Mustard, Assorted Rolls & Crackers **W, D**

Mediterranean Display | \$20 Per Person

Classic Hummus, Red Pepper Hummus, Baba Ganoush, Artichoke Dip, Marinated Olives, Pita Chips, Warm Pita Bread & Lavash **D, VG, W**

The Popcorn Wagon

Enjoy fresh popped popcorn from the wagon along with assorted Kernel Season's Popcorn Seasonings.

- \$500 Per Wagon | Includes (50) servings **VG, GF**
- \$300 per each additional (50) servings
- \$300 Attendant Fee

Frost 321 Nitrogen Ice Cream & Cocktail Stations

See your CSM for pricing

Wow your guests with an Interactive, liquid nitrogen dessert & cocktail bar!

Options include:

- Frozen Coffee Station (non-alcoholic)
- Super-food Sorbet/Smoothie Station (non-alcoholic)
- Float and Sipping Station (with alcohol or without)
- Ice Cream Social (with alcohol or without)
- Custom Frozen Cocktail Bars (alcoholic)
- Minimum order of 200 is required
- Fourteen (14) Business Day's Notice Required



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Break Time

"Food is maybe the only universal thing that really has the power to bring everyone together."

- Guy Fieri



Offered to a minimum of 20 guests for a maximum of forty-five (45) minutes of service. Menus cannot be offered for less than 10 guests. For groups less than 20, an additional \$7 per person and a \$300 service fee will apply. Breaks yield 1.5 servings each of food and beverage per guest. Breaks are available until 4PM.

HEALTHY MORNING BREAKS

Harmony | \$32 Per Person

Balsamic Strawberry, Watermelon, Pineapple, Mint Skewer **V**

Whole Grain Avocado Toast **W, E, D**

Toasted Whole-Grain Bread, Avocado, Red Onion, Cilantro

Prosciutto Breakfast Tartine **W, E, D**

Egg, Basil, Tomato, Prosciutto on Toasted Croustade

Oatmeal Brûlée, Cardamon Orange Crea, Served Warm **V, GF**

Balance | \$32 Per Person

Tropical Fruit Cocktail, Passion Fruit Agave Syrup **V, GF**

Salmon, Ricotta & Dill on Crostini **W, E, D**

Assorted Deviled Eggs **E, GF**

Classic | Bacon & Sriracha | Avocado

Mixed Berry Beignets, Served Warm **W, E, D**

With Vanilla Crème Anglaise

HEALTHY AFTERNOON BREAKS

Reflection | \$34 Per Person

Seasonal Whole Fresh Fruit **V, GF**

Bruschetta Display **W, E, D**

Classic Heirloom Tomato & Basil Bruschetta,

Avocado & Grilled Halloumi Bruschetta

Plantain Chips with Guava Yogurt **D, GF**

Coconut Panna Cotta with Mango Pearls **V, GF**

Tranquility | \$34 Per Person

Assorted Vegetable Spear Cup **D, V, GF**

With Chipotle Ranch Dip

Pita Chips & Classic Hummus Cup **W, V**

Individual Charcuterie Cones **GF, TN**

Filled with Cured Italian Meats and Cheeses

Miniature Fresh Fruit Tartlets **W, E, D**

Break Enhancement | \$16 Per Person

Enhance your packaged break with Freshly Brewed WestRock

Coffee, Decaffeinated Coffee, Selection of Hot Tea, Soft

Drinks and Bottled Water



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Break Time

"Food brings people together on many different levels. It's nourishment of the soul and body; it's truly love."

- Giadi De Laurentiis

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ENERGIZING BREAKS

Zing | \$34 Per Person

Fresh Honeydew, Cantaloupe, Watermelon Skewers **V**

Cafe Cookie Assortment **W, E, D**

Biscotti, Belgium Waffle Bites, Plain & Chocolate Dipped Madeleine Cookies, Concha

Iced Coffee, Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Hot Teas Served with Half & Half, 2% Milk, Skim Milk & Assorted Sweeteners **D**

Assorted Flavored Syrups, Whipped Cream, Cinnamon, Nutmeg, Chocolate Shavings **D**

Inspiration | \$34 Per Person

Classic & Red Pepper Hummus **D, V, W**

Olive Tapenade, Baba Ganoush, Marinated Olives, Assorted Marinated & Grilled Vegetables **V**

Pita Chips & Warm Pita Bread **W, E**

Seasonal Infused Spa Water **V**

Spirit | \$36 Per Person

Pineapple, Papaya & Mint Skewers **V**

Build Your Own Acai Bowl **D, GF, N**

Seasonal Berries, Pineapple Chunks, Granola, Bananas, Coconut Flakes, Shaved Dark Chocolate

Whole Grain Avocado Toast **W, E**

Toasted Whole-Grain Bread, Avocado, Red Onion, Cilantro

Lemon & Mint Infused Water **V**

Vitality | \$36 Per Person

Seasonal Whole Fresh Fruit **V**

Assorted Power Bars **V, GF**

Individual Bags of Dried Fruits & Nuts **V, GF, N**

Individual Packets of Beef Jerky (one per person) **GF**

Selection of Energy Drinks & Iced Coffee

Break Enhancement | \$16 Per Person

Enhance your packaged break with Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Hot Tea, Soft Drinks and Bottled Water

THEMED BREAKS

The Sweet Life | \$36 Per Person

Individually Wrapped Novelty Candy

Quantity Based on 1/4 Lb. Candy Per Person

- Reese's Peanut Butter Cups
- Sweetarts
- Tootsie Rolls
- Gummy Bears
- Laffy Taffy
- Red Licorice

Chocolate Whoopie Pies with Cream Cheese Filling **W, E, D**

Red Velvet Cupcakes **W, E, D**

The Cookie Jar | \$36 Per Person

Freshly Baked Cookies, Served Warm **W, E, D**

- Chocolate Chip
- Oatmeal Raisin
- Double Chocolate Chunk
- Vegan/Gluten Free Cookie

Whipped Cream, Strawberry Sauce, Caramel Sauce, & Nutella

Oreo Cheesecake Cookies **W, E, D**

Frozen Chipwich Ice Cream Sandwiches **W, E, D**

Chocolate Milk & Whole Milk **D, W, E**

Intermission | \$36 Per Person

Warm Pretzel Bites with Yellow Mustard & Cheese Sauce **W, E, D**

Freshly Popped Popcorn from The Wagon **V, GF**
Cheddar, Ranch, Truffle Salt Popcorn Seasoning

Assorted Retro Candy and Chocolate Bars **D**

Assorted Soft Drinks

Siesta | \$36 Per Person

Mini Beef Empanadas, Salsa **W, D**

Chicken 'Tinga' Quesadilla, Salsa **W, D**

Peppadew Pepper & Sweet Corn Salsa Cup **V, GF**

Corn Tortilla Chips Served with Jalapenos, Pico De Gallo, Black Olives, Salsa, Guacamillo, Queso Sauce **VG, GF**

Mini Stuffed Caramel Churros, served warm **W, E, D**

House-made Agua Frescas **V**

Horchata | Hibiscus



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Break Time

"If you really want to make a friend, go to someone's house and eat with him... The people who give you their food give you their heart."

- Cesar Chavez



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THEMED BREAKS

State Fair | \$36 Per Person

Miniature Corn Dogs, Yellow Mustard *W, E*

Jumbo Salted Soft Pretzels, Served Warm *W, E, D*
Beer Cheese Dipping Sauce

Miniature Funnel Cakes *W, E, D*
Berry Compote, Whipped Cream

Individual Bags of Cotton Candy *VG, GF*

Assorted Ice Cream & Frozen Fruit Bars *D, GF*

Viva Las Vegas | \$36 Per Person

All-Nighter Wagyu Beef Slider *W, E, D*
Fontina Cheese, Bacon Aioli, Bread and Butter Pickle

Warm Truffle Kettle 'Poker' Chips & Parmesan *D, GF*

Honeymoon in Vegas Cake Pops *W, E, D*

"The Dirty Martini" *D*
White Chocolate Truffle Popcorn
Served in a Martini Glass

The Tea Party | \$36 Per Person

Miniature Tea Sandwiches *W, E, D*

- Country Style Egg Salad
- Smoked-Salmon & Cucumber
- Chicken & Watercress

Assorted Seasonal Petit Fours *W, E, D*

Vanilla & Sugar Plum Scones *W, E, D*

Lemon Curd, Devonshire Cream, Assorted Preserves

Resorts World Selection of Iced and Hot Teas

Chips & Dips | \$32 Per Person

The Chips *W, E, D*

Corn Tortilla Chips | Pita Chips | Kettle Potato Chips

The Dips *D*

House-made Salsa | Classic Hummus | Caramelized Onion

Break Enhancement | \$16 Per Person

Enhance your packaged break with Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Hot Tea, Soft Drinks and Bottled Water



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LUNCH

Lunch Buffets

“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.” – Luciano Pavarotti

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THE LOTUS | \$70 PER PERSON

ON MONDAY (\$78 Tuesday - Sunday)

STARTERS

Soba Noodle Salad
Soba Noodles, Napa Cabbage, Julienne Rainbow Carrots,
Green Papaya, Red Onion, Cilantro, Crispy Garlic & Toasted
Cashew Tossed with Miso Vinaigrette **W, V**

Field Greens Salad
Spring Mix, Tatsoi, Thai Basil, Cucumbers, Sweet Peppers,
Watermelon Radish served with Mandarin Vinaigrette **V**

Vegetable Spring Rolls
Julienne Vegetables served with Sweet Chili Dipping Sauce **W, V**

ENTREES

Unagi Glazed Seasonal Fish
Braised Bean Sprouts and Kale

Gochujang Chicken
BBQ Sauce, Sesame, Kimchee **V**

Nasi Goreng Fried Rice **SOY, SH, GF**
Brown Rice, Cauliflower Florets, Shrimp Paste and Soy Sauce

ACCOMPANIMENTS

Steamed Jasmine Rice **V**
Stir Fry Vegetables **VG**
Assorted Fresh Breads & Butter

SWEETS

Blueberry Matcha Tart **W, E, D**
Chinese Almond Cookie **W, E, D, TN**
Yuzu Cheesecake Tart **W, E, TN**
Seasonal Fruit Tapioca Pudding **V**

BEVERAGE

Iced Tea, Freshly Brewed WestRock Coffee,
Decaffeinated Coffee & a selection of Hot Teas

THE TWISTED TACO | \$70 PER PERSON

ON TUESDAY (\$78 Wednesday - Monday)

STARTERS

Street Corn Salad
Roasted Sweet Corn, Cotija Cheese, Red Onion, Cilantro &
Jalapeño tossed in Lime & Avocado Mayo **D, E**

Romaine Salad
Romaine & Iceberg, Shaved Radish, Cucumbers, Toasted
Pepitas served with Aji Amarillo Vinaigrette **V**

ENTREES

Build your own Twisted Taco:
Classic Birria **GF**

Chicken al Pastor **GF**
Pineapple, Rajas

Cauliflower Mole
Roasted Cauliflower, Sliced Jalapeno **V, GF**

Cilantro & Onion Mix
Mexican Crema **D**
Assorted Salsas
Cotija Cheese **D**
Corn & Flour Tortillas

ACCOMPANIMENTS

Fire Roasted Poblano Cream of Corn, Crispy Jalapeño **D**
Spanish Rice

Black Beans topped with Queso Fresco **D, GF**

Tri-Colored Corn Tortilla Chips **GF**

SWEETS

Pina Colada Cheesecake Tart **W, E, D**
Tequila Lime Tart **W, E, D**
Yuzu Caramel Filled Churro **W, E, D**
Spiced Chocolate Mousse **VG**

BEVERAGE

Iced Tea, Freshly Brewed WestRock Coffee,
Decaffeinated Coffee & a selection of Hot Teas



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Lunch Buffets

*"The best comfort food will always be greens, cornbread, and fried chicken."
- Maya Angelou*

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THE HOUSE OF BOLOGNESE | \$70 PER PERSON ON WEDNESDAY (\$78 Thursday - Tuesday)

STARTERS

Insalata Mista

Mixed Greens, Dried Apples, Toasted Walnuts, Ricotta Salata,
Apple Vinaigrette **TN, V, D**

Antipasti Caprese

Perlini Mozzarella, Heirloom Cherry Tomatoes, Capers, Mixed
Olives, Pepperoncini & Salami tossed with Artichoke White
Balsamic Vinaigrette **D, V**

Vegetable Spring Rolls

Julienne Vegetables served with Sweet Chili Dipping Sauce **W, V**

ENTREES

Saltimbocca di Pollo

Airline Chicken Breast, Prosciutto & Sage
Brasied Tuscan Cabbage, Natural Jus **GF, D**

Italian Sausage Ragu Ala Gemelli **VG, V, W**

Impossible Bolognese

Fusilli Pasta, Impossible Meat Bolognese, Vegan Parmesan **VG, V, W**

ACCOMPANIMENTS

Broccolini with Parsley Gremolata **V**

Cheese Gnocchi **D, E**

Wild Mushrooms, Arugula, Fresh Tomatoes, & White Wine Sauce

Assorted Fresh Breads, Focaccia & Butter **W, E, D**

SWEETS

Chocolate Tiramisu **W, E, D**

Italian Espresso Tart **W, E, D**

Cannoli Mascarpone Cream Filling **W, E, D**

Almond Panna Cotta **VG, TN**

BEVERAGE

Iced Tea, Freshly Brewed WestRock Coffee,
Decaffeinated Coffee & a selection of Hot Teas

SOUTHERN COMFORT | \$70 PER PERSON ON THURSDAY (\$78 Friday - Wednesday)

STARTERS

Farmer's Market Salad

Field Greens Dried Fruits, Spiced Pecans, Goat Cheese,
Blood Orange Vinaigrette **TN, V, GF**

Loaded Baked Potato Salad

Fingerling Potatoes, Green Onion, Bacon & Cheddar Cheese
tossed in a Tangy Creme Fraiche Dressing **D, GF**

ENTREES

Braised Southern-Style Pork

Haricot Vert & Caramelized Onion, Minature Rolls **GF**

Smothered Chicken Breast

Whole Grain Mustard Sauce **D, W**

Cajun Spiced Gardein Vegan Chicken **V**

Corn Succotash **V**

ACCOMPANIMENTS

Seasonal Steamed Vegetables **V, GF**

Panko Crusted Mac & Cheese **W, E, D**

Assorted Fresh Breads, Cornbread Muffins & Butter **W, E, D**

SWEETS

Chocolate Cake with Rich Ganache **W, E, D**

Caramel Apple Tart **W, E, D**

Strawberry Shortcake **W, E, D**

Pineapple Upside Down Cake **VG, W**

BEVERAGE

Iced Tea, Freshly Brewed WestRock Coffee,
Decaffeinated Coffee & a selection of Hot Teas



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Lunch Buffets

"To me, food is as much about the moment, the occasion, the location and the company as it is about the taste."

- Heston Blumenthal

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THE CENTRE CUT | \$78 PER PERSON ON FRIDAY (\$85 Saturday - Thursday)

STARTERS

Signature Salad
Romaine, Cucumber, Tomato, Artichokes, Crispy Shallots, Olives,
Dijon Vinaigrette **W, V**

Steakhouse Wedge Salad
Iceberg Lettuce, Heirloom Tomatoes, Red Onion, Crispy Bacon,
Blue Cheese Crumbles, Blue Cheese Dressing **D, VG**

ENTREES

NY Striploin
Chimichurri Sauce **GF**

Atlantic Salmon
Garlic Butter, Thyme, Lemon **D, GF**

Grilled Portabella Steak
Grilled Marinated Portabella, Balsamic Glaze **V, GF**

ACCOMPANIMENTS

Grilled Asparagus with Gremolata **D, W**

Herb Roasted Fingerling Potatoes **D**

Assorted Fresh Breads & Butter **D**

SWEETS

Lemon Raspberry Waffle Cup **W, E, D**
Salted Caramel Cheesecake Tart **W, E, D**
Banana Cream Tart **W, E, D**
Chocolate Raspberry Mousse **V**

BEVERAGE

Iced Tea, Freshly Brewed WestRock Coffee,
Decaffeinated Coffee & a selection of Hot Teas

ECSTATIC ADRIATIC | \$78 PER PERSON ON SATURDAY (\$85 Sunday - Friday)

STARTERS

Mediterranean Salad
Romaine & Spring Mix, Mint, Tomatoes, Cucumbers, Feta
Cheese, Crispy Garbanzo Beans
Oregano Vinaigrette **W, D, VG**

Roasted Red Pepper & Classic Hummus served with Pita
Chips and Warm Pita Bread **W, E, D, VG**

ENTREES

Pan Seared Seasonal Fish
with Harissa Sauce **D, GF**

Fire Lemon Chicken
Shawarma-spiced Chicken served with Lemon Sauce **D, W**

House-Made Falafel **V**
Served with Herb Tahini Spread & Herb Labneh **VG**

ACCOMPANIMENTS

Mediterranean Vegetable Medley **VG**
Basmati Rice **VG**
Naan and Pita Bread & Butter **W, E, D**

SWEETS

Almond Tart with Orange Blossom **W, E, D, TN**
Olive Oil Shortbread Lemon Cream Cookie **W, E, D**
Classic Baklava **W, E, D, TN**
Almond Milk Custard, Seasonal Fruit **V, TN**

BEVERAGE

Iced Tea, Freshly Brewed WestRock Coffee,
Decaffeinated Coffee & a selection of Hot Teas



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Lunch Buffets

*"You don't need a silver fork to eat food food."
- Paul Prudhomme*

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L'EXPIÉRIENCE FRANÇAIS - \$78 PER PERSON ON SUNDAY (\$85 Monday - Saturday)

STARTERS

Beet Salad
Roasted Gold & Candy-Striped Beets, Goat Cheese & Pitaschios, Marinated in Tarragon Champagne Vinaigrette **W, D, TN, V, GF**

Le Maison
Spring Mix & Frisee, Pickled Red Onion, Blue Cheese, Candied Walnuts, Sherry Vinaigrette **TN, D, V, GF**

ENTREES

Slow Braised Short Ribs
Rich Burgundy Demi **D, GF**

Provence Chicken
Airline Chicken Breast, Herbs de Provence, Preserved Lemon & Capers Sauce **D, GF**

Mushroom Bourguignon
Roasted Mushrooms, Onions, Carrots, Burgundy Sauce **V, GF**

ACCOMPANIMENTS

Pommes Purée **D**
Haricot Vert with Brown Butter **D, GF**

Assorted Fresh Breads & Butter **W, E, D**

SWEETS

Opera Tort **W, E, D**
Creme Puff **W, E, D**
Mini Palmiers **W, E, D**
Dark Chocolate Panna Cotta Cup with Champagne Macerated Berries **V**

BEVERAGE

Iced Tea, Freshly Brewed WestRock Coffee, Decaffeinated Coffee & a selection of Hot Teas

THE BUTCHER BLOCK | \$72 PER PERSON

STARTERS

Fire Roasted Corn Chowder
Sweet Potatoes & Poblano Peppers **D, V, GF**

Kale Salad
Strawberries, Orange Segments, Jicama, Candied Walnuts, Champagne Vinaigrette **TN, V, GF**

ENTREES

Build-your-own Sandwich:
Selection of Freshly Shaved Meats **GF**
Black Forest Ham, Honey Roasted Turkey, Mortadella

Selection of Toppings **GF**
Sauerkraut, Butter Pickles, Sliced Tomatoes, Sliced Red Onion, Jardiniere Vegetables, Butter Lettuce

Sliced Cheddar, Swiss Cheeses **D, GF**

Mayonnaise, Dijon & Yellow Mustard

Pre-made Vegan Dream Map
Roasted Portobella, Pickled Radish, Roasted Red Pepper, Red Onion, Herbed Tahini Spread on Gluten Free Tortilla **V, GF**

Selection of Breads **W, E, D**
Bread-rye, Sourdough, Pumpernickel

ACCOMPANIMENTS

Orzo Pasta Salad **D, E**
Pecorino Dressing

Assorted Individual Bags of Kettle Chips **D**

SWEETS

Decadent Fudge Brownies, Blondies
Chocolate Chunk Cookies **W, D, E**

BEVERAGE

Iced Tea, Freshly Brewed WestRock Coffee, Decaffeinated Coffee & a selection of Hot Teas



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Lunch Buffets

"Cooking is like love. It should be entered into with abandon or not at all."
- Harriet van Home



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CROSSROADS VEGAN LUNCH BUFFET

\$80 PER PERSON

STARTERS

Quinoa & Kale Salad
Diced Cucumber, Edamame, Cherry Tomatoes
Pomegranate Dressing **V, GF**

Baby Gem Salad
Lola Rossa, Watermelon Radish, Pine Nuts, Focaccia Croutons,
Vegan Parmesan Dressing **V**

ENTREES

Pan Seared Gardein "Chicken"
Ratatouille, Roasted Tomato Sauce **V, GF**

Impossible Beef Short Ribs,
Vegan Demi **V, GF**

Vegetable Biryani
Fried Chickpeas, Farm Vegetables **V, GF**

ACCOMPANIMENTS

Roasted Rainbow Carrots
Lentil Ragu, Salsa Verde **V, GF**

Sweet Potato Mash
Crispy Onions, Orange Maple Graze **V, GF**

SWEETS

Vegan Seasonal Clafouti with Berry Coulis **W, E, D**
Chocolate Napoleon **V, N**
Vegan Shortcake with Seasonal Fruit **V, W**

BEVERAGE

Iced Tea, Freshly Brewed WestRock Coffee,
Decaffeinated Coffee & a selection of Hot Teas



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Lunch Buffets

*"Food is not rational. Food is culture, habit, craving, and identity."
– Jonathan Safran Foer*

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THE CHAIRMAN EXECUTIVE LUNCH BUFFET

\$85 PER PERSON (Maximum 100 Guests)

APPETIZERS & SALADS

Green Salad, Deconstructed

Heirloom Tomatoes, Shaved Manchego Cheese, Caramelized Pecans, Blackberry Agave Vinaigrette **VG, D, N, GF**

Butternut Squash Pasta Salad

Butternut Squash, Couscous, Roasted Brussel Sprouts, Cranberries, Chopped Caramelized Pecans
Apple Cider Vinaigrette **V, GF**

Roasted Beet Salad

Roasted Beets, Baby Heirloom Tomatoes, Crumbled Goat Cheese, Basil Vinaigrette **VG, GF, D**

ENTREES | SELECT THREE

Roasted Free-Range Chicken Breast,
Madeira Wine Reduction **GF, D**

Grilled 4 oz. Filet Mignon

Sauteed Cippolini Onions, Fresh Tomatoes,
Port Wine Sauce **GF, D**

Braised Boneless Beef Short Rib,
Red Wine Demi **GF, D**

Oven-Roasted Seasonal Fish

Cioppino Sauce **D, GF**

Steamed Tofu Steak,

Roasted Vegetable Glaze **V, GF**

Cauliflower Steak,

Forbidden Rice, Jade Sauce **V, GF**

ACCOMPANIMENTS | SELECT ONE

Orzo Pasta, Blistered Tomatoes, Extra Virgin Olive Oil **V, GF**

Wild Mushroom Couscous **V, GF**

Yukon Gold Potato Gratin **D, GF, VG**

VEGETABLES | SELECT ONE

Sautéed Kale **D, GF, VG**

Grilled Asparagus **D, GF, VG**

Roasted Baby Vegetables **D, GF, VG**

SWEETS

Key Lime Parfaits **W, E, D**

Espresso Panna Cotta with Salted Caramel **GF, E, D**

Milk Chocolate Cheesecake **W, E, D**

Hazelnut Mousse **W, E, D**

BEVERAGE

Iced Tea, Freshly Brewed WestRock Coffee,
Decaffeinated Coffee & a selection of Hot Teas



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The Marketplace

Boxed Lunches, Bowls, Grab and Go

Offered to a minimum of 20 guests. For groups less than 20, an additional \$300 service fee will apply. Each Boxed Lunch & Bowl Selection requires a minimum order of 10 per selection. All Boxed Lunches and Bowls include Side Salad, Whole Fruit, Chips & Dessert. Beverages are NOT included with boxed meals. Gluten Free & Vegan Options Available Upon Request. Boxed Lunches Lunch are available until 3PM.

BOXED LUNCHES & BOWLS

\$60 Per Person for Groups Departing

\$65 Per Person for Groups Dining on Property

Turkey Florentine

Roasted Turkey, Spinach & Parmesan Spread, Roasted Tomatoes on Red Pepper Ciabatta [W, E, D](#)

Roast Beef

Slow Roasted, Garlic Herb Boursin Cheese, Beef Steak Tomatoes, Crispy Onions, Horseradish Mayo on Ciabatta Bread [W, E, D](#)

Black Forest Ham

Smoked Gouda, Teriyaki Mayo on Sesame Seed Ciabatta [D, GF](#)

Portobella Torta

Grilled Portobella Mushrooms, Roasted Poblano Peppers, Fresno Chili Aioli, Wheat Torta Bread [W, E, D](#)

BLT Wrap

Applewood Smoked Bacon, Tomato Jam, Mozzarella Cheese, Romaine and Cholula Aioli, Sundried Tomato Wrap [E, D, GF](#)

Buffalo Turkey Wrap

Roasted Turkey, Celery Carrot, Shredded Cabbage, Buffalo Ranch in a Flour Tortilla [W, E, D](#)

BOWLS

Fresh Vegetable

Kale, Chickpea, Red Cabbage, Wild Rice, Sweet Potato, Lemon Avocado Dressing [V](#)

Fiesta

Fire Roasted Corn Salad, Pickled Red Onion, Shredded Lettuce, Heirloom Tomato, Cotija Cheese, & Chipotle Dressing [E, D, VG](#)

Mediterranean

Romaine, Roasted Artichoke, Roasted Peppers, Kalamata Olives, English Cucumber, Red Pepper Vinaigrette [D, W, VG](#)

Harissa

Quinooa, Currants, Roasted Peppers, Kale, Yellow Curry Yogurt Dressing [D, VG](#)

THE MARKETPLACE

\$70 Per Person for Groups Departing

\$74 Per Person for Groups Dining on Property

Build your own boxed lunch.

Guests select from the following display:

PORTIONED SIDE SALADS

Potato Salad with Mustard Vinaigrette [D, GF](#)

Orzo Pasta Salad [V, GF](#)

Red Quinoa Salad [V, GF](#)

INDIVIDUALLY WRAPPED SANDWICHES

Turkey Florentine

Roasted Turkey, Spinach & Parmesan Spread, Roasted Tomatoes on Red Pepper Ciabatta [W, E, D](#)

Roast Beef

Slow Roasted, Garlic Herb Boursin Cheese, Beef Steak Tomatoes, Crispy Onions, Horseradish Mayo on Ciabatta Bread [W, E, D](#)

Black Forest Ham

Roasted Portobella, Pickled Radish, Roasted Red Pepper, Red Onion, Herbed Tahini Spread on Gluten Free Tortilla [W, E, D](#)

Portobella Torta

Grilled Portobella Mushrooms, Roasted Poblano Peppers, Fresno Chili Aioli, Wheat Torta Bread [W, E, D](#)

SNACKS

Individual Bags of Assorted Chips [GF](#)

Seasonal Whole Fresh Fruit [V, GF](#)

INDIVIDUALLY WRAPPED SWEETS

Chocolate Chip Cookie [W, E, D](#)

Brownie [W, E, D](#)

Rice Krispy Treats [VG, GF](#)



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Plated Lunch

*"Ask not what you can do for your country. Ask what is for lunch."
- Orson Welles*

Offered to a minimum of 20 guests for a maximum of 120 minutes of service. For groups less than 20, an additional \$12 per person and a \$300 Service Charge will apply. Minimum order of 10 per entrée selection. Choice of entree elections are to be provided in advance and highest price will prevail for all entree selections. Salads, Desserts and Accompaniments will be the same for all guests.

Three Courses - \$75 Per Person

Served with an Assortments of Fresh Baked Bread & Butter

Iced Tea, Freshly Brewed WestRock Coffee, Decaffeinated Coffee & a selection of Tea Forte Hot Teas

SOUP OR SALAD SELECT (1) ONE

SOUPS

Chilled Summer Gazpacho

Garlic Croutons **V, W**

Roasted Summer Squash

Coconut, Sunflower Seeds **V, N, GF**

Curried Cauliflower Soup

Sea Salt

Wild Mushroom Bisque **D, VG, SH**

Crab & Corn Bisque **GF, D, SH**

SALADS

Mixed Green Salad

Herb Crusted Goat Cheese Medallions,
Raspberry Vinaigrette **V, D, TN, GF**

Waldorf Salad

Butter Lettuce, Apple Chips, Celery, Green Grapes,
Walnuts, Apple Cider Vinaigrette **VG, D, TN, GF**

Watermelon & Cucumber Salad

Yuzu Kosho Vinaigrette

Classic Caesar Salad

Parmesan Cheese, Garlic Croutons **W, E, D**

Farmers Market Salad

Jicama, Berries, Spicy Pecans & Strawberry
Lime Vinaigrette **VG, TN, GF**

Caprese Salad

Marinated Heirloom Tomatoes, Fresh Buffalo Mozzarella,
Basil Pesto & Balsamic Drizzle **V, D, GF**

ENTRÉE

SELECT (1) ONE

Mary's Airline Chicken Breast

Au Gratin Potatoes, Seasonal Vegetables, Chicken Jus **D, W**

Seared Jidori Chicken Breast

Potato Puree, Maitake Mushroom & Kale Gremolata **D, GF**

Roasted Scottish Salmon

New Potato Hash, Baby Brussel Sprouts,
Caper Beurre Blanc **D, GF**

Miso Braised Short Rib

Whipped White Bean Puree & Swiss Chard **D, GF**

Grilled Angus Filet of Beef 6oz | \$10 Per Person

Potato Au Gratin, Haricot Vert, Roasted Tomato Demi **D, W**

Cauliflower Steak

Baby Vegetables, Roasted Shallots, Olive Tapenade **V, GF**

Spaghetti Squash

Seasonal Vegetables & Coconut Curry Sauce **V, GF**

Mary's Chicken & Shrimp Duo | \$8 Per Person

Orzo Cacio e Pepe & Broccolini **D, SH, GF**

Grilled Angus Filet of Beef (4oz) | \$10 Per Person

Seasonal Vegetables, Potato Puree **D, SH, GF**

DESSERT

SELECT (1) ONE:

Key Lime Tart

Raspberry, Toasted Meringue **W, E, D**

Vanilla Bean Cheesecake

White Chocolate Cheesecake, Seasonal Fruit **W, E, D**

Chocolate Decadence

Steamed Cocoa Nib Cake, Caramelized Praline Grain, Caramel
Butter, Chocolate Sauce **W, E, D**

Mango Mousse

Mango Mousse Donut, Coconut Daquoise Cake, Passion Fruit
Coulis, Vanilla Cream **W, E, D**

Vanilla Bean Panna Cotta Verrine

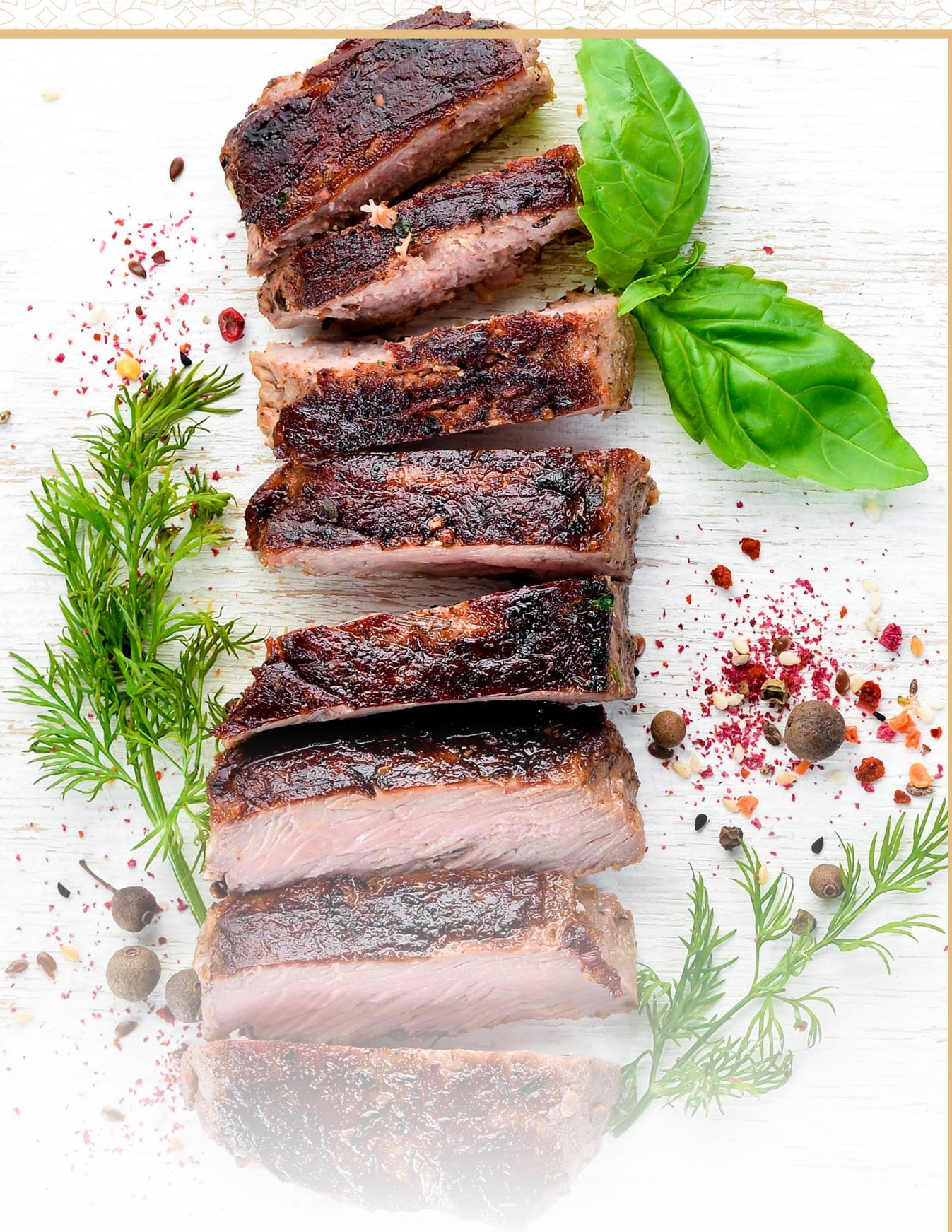
Vanilla Bean Infused Custard, Seasonal Fruit Gelee, Whipped
Cream, Graham Cracker Crumble **W, E, D**

Pineapple Upside Down Cake

Coconut Cream **VG, W**



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RECEPTIONS

Reception Hors D'oeuvres

*"One cannot think well, love well, sleep well, if one has not dined well."
- Virginia Woolf*



COLD HORS D'OEUVRES

Requires a minimum of (25) pieces per selection. All options can be displayed or tray passed.

Tray-passed requires a server at \$300 per server, per 50 guests. Offered for a maximum of 120 minutes of service. Reception service begins at 4PM.

Maine Lobster Roll | \$14 Per Piece

Lobster Salad, Mini Brioche Bun, Chive Butter **E, S, D, W**

Ahi Tuna Taco | \$12 Per Piece

Wasabi Soy Vinaigrette, Shuka, Sriracha Sauce **D, W**

Avocado Shrimp Shooter | \$12 Per Piece

Rock Shrimp, Cotija Cheese, Pico de Gallo **S, D, GF**

Smoked Salmon Crostini | \$12 Per Piece

Horseradish Crema & Tobiko Caviar **D, W**

Grilled Steak Crostini | \$12 Per Piece

Humboldt Fog, Frisee, Jalapeno-Balsamic Glaze **W, D**

Beef Carpaccio Crostini | \$12 Per Piece

Truffle Goat Cheese, Watercress **E, S, D, W**

Chicken Vol-Au-Vent | \$12 Per Piece

Dijon Aioli, Pickled Onions, Fine Herbs **D, W, E**

Chicken Karage Skewer | \$12 Per Piece

Shishito Pepper, Ponzu Butter **D, GF**

Chicken Mole Sopes | \$12 Per Piece

Pickled Cabbage, Shishito Peppers **W, E, D**

Lomo Imberico Stuffed Dates | \$12 Per Piece

Humboldt Fog, Quince Syrup **GF**

Vietnamese Vegetable Summer Roll | \$12 Per Piece

Tofu, Mint, Pickled Carrots **VG, W**

Mini Tropical Fruit Skewers | \$10 Per Piece

Guava Creme Fraiche **D, VG**

Stuffed Garden Cherry Tomato | \$10 Per Piece

Herb Goat Cheese **D, VG**

Brie en Croute | \$10 Per Piece

Raspberry Jam, Lemon Creme Fraiche **D, W, E, VG**

Individual Crudit  Cup | \$10 Per Piece

Crunchy Seasonal Vegetables, Beet Hummus **V, GF**

Impossible Vegan Kofta Skewer | \$12 Per Piece

Coriander Chutney, Fried Shallots **V, GF**

Heart of Palm Taco | \$10 Per Piece

Vegan Aioli, Vegan Ponzu **V, GF**

Vegetable Skewer | \$10 Per Piece

Roasted Tomato Pesto, Watercress Oil **V, GF**

Reception Hors d'Oeuvres

"Life is too short for self-hatred and celery sticks."
- Marilyn Wann

HOT HORS D'OEUVRES

Requires a minimum of (25) pieces per selection. All options can be displayed or tray-passed. Tray-passed requires a server at \$300 per server, per 50 guests.
Offered for a maximum of 120 minutes of service. Reception service begins at 4PM.

Lobster Shrimp Pot Sticker | \$14 Per Piece

Black Pepper Yuzu *S, W*

Jumbo Lump Crab Cake | \$14 Per Piece

Roasted Pepper Aioli *E, S, W*

Coconut Crusted Shrimp | \$12 Per Piece

Lemon Spicy Aioli *E, S*

Crispy Shrimp | \$12 Per Piece

Mint Spring Roll, Thai Chili Sauce *S, W*

Lamb Cigar | \$12 Per Piece

Coriander Yogurt, Tomato Sumac *D*

American Wagyu Beef Sliders | \$12 Per Piece

Fontina Cheese, Balsamic Onions, Bread & Butter Pickle *D, W*

Beef & Shishito Pepper Skewers | \$12 Per Piece

Chimichurri Sauce

Mini Wagyu Beef Frank | \$11 Per Piece

Puff Pastry, Whole Grain Mustard *E, W, D*

Mini Beef Empanada | \$10 Per Piece

Short Ribs, Chihuahua Cheese, Salsa Verde,
Micro Cilantro *E, D, W*

Philly Cheese Steak Egg Roll | \$10 Per Piece

Jalapeño Ketchup *E, D, W*

BBQ Duck | \$12 Per Piece

Scallion Pancake, Apricot Chili Sauce *W, E*

Mary's Chicken Pot Stickers | \$10 Per Piece

Sweet Chili Sriracha Aioli *W, E*

Teriyaki Chicken Skewers | \$10 Per Piece

Pearl Onions, Pickled Ginger & Sesame Seeds *W*

Grilled Chicken Skewer | \$10 Per Piece

Chipotle Glaze *GF*

Chicken & Waffle Cone | \$10 Per Piece

Smoked Maple Syrup *W, E, D*

Chicken Flauta | \$10 Per Piece

Queso Fresco, Mole *D, TN*

Wild Mushroom Arancini | \$12 Per Piece

Truffle Aioli *E, D, W*

Vegetable Empanada | \$10 Per Piece

Ratatouille, Smoked Gouda, Roasted Tomato Sauce *E, D, W, V*

Truffle Fontina Grilled Cheese | \$10 Per Piece

Porcini Ketchup *W, D, VG*

Fried Parmesan Artichoke Hearts | \$10 Per Piece

Marinara Sauce *W, VG, D*

Crispy Vegetable Spring Roll | \$10 Per Piece

Mango Sweet Chili *W, V*

General Tsao Cauliflower - \$10 Per Piece

Chinese To-Go Box *V, W*

Spicy Impossible Beef & Dan Dan Noodles | \$10 Per Piece

Chinese To-Go Box *V, W*



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Reception Displays

*"Cooking is one of the great gifts you can give to those you love."
- Ina Garten*

Displays & Action Stations are offered to a minimum of 20 guests unless otherwise noted for a maximum of 120 minutes of service.
Reception service begins at 4PM.

COLD DISPLAYS

Artisanal Cheese Display | \$26 Per Person

Selection of Small Batch Production Cheeses, Fig-Orange Chutney, Sour Cherry Preserve, Quince Jam, Seasonal Grape Clusters, Toasted Nuts, Assorted Freshly Baked Rolls & Crackers **TN, V, D**

Bruschetta Display | \$20 Per Person

Classic Heirloom Tomato & Basil Bruschetta, Forest Mushroom & Leeks Bruschetta, Chorizo & Bour **TN, D, V, W**

Classic Crudité Display | \$20 Per Person

Cauliflower Florets, Heirloom Carrots, Celery Sticks, Kohlrabi, Radish, Cucumber, Cherry Tomatoes, Beets, Hummus Dip, Preserved Lemon & Cucumber Dip, Olive Tapenade **TN, VG, D, GF**

Charcuterie Display | \$24 Per Person

Prosciutto, Salami, Chorizo, Mortadella, Cornichons, Whole Grain & Dijon Mustard, Assorted Rolls & Crackers **W**

Grilled Vegetable Mosaic | \$26 Per Person

Cumin Baby Carrots, Sichuan Peppercorn Fennel, Tajin Chayote Squash, Creole Spiced Asparagus, Chili Furikake Shisito Peppers, Five Spices Peewee Potatoes, Edamame Hummus, Romesco Sauce and Lebanese Garlic Sauce **V, GF**

Mediterranean Display | \$20 Per Person

Classic Hummus, Red Pepper Hummus, Baba Ganoush, Tabbouleh, Artichoke Dip, Marinated Olives, Pita Chips, Warm Pita Bread & Lavash **D, VG, W**

Seasonal Tropical Fruit Display | \$18 Per Person

Fresh & Fried Tropical Fruits with Pomegranate Yogurt Dip **D, VG**

Farmer's Garden Grazing Table | \$24 Per Person

A lavish display of fresh garden greens, accoutrements and house-made dressings

The Greens: Baby Gem, Radicchio, Arugula, Mizuna, Spinach, Kale, Watercress

The Toppings: Fried Chickpeas, Heirloom Tomatoes, Baby Carrots, Pep-pitas, Dried Cranberries, Dried Apples, Lentils, Orange Segments, Barley, Baby Radish, Focaccia Croutons

The Dressings: Calamansi & Passion Fruit, Classic Caesar, Jalapeno Ranch

MARKETPLACE SALADS

Caprese Salad | \$12 Per Person

Buffalo Mozzarellam Heirloom Tomatoes Fresh Basil, White Balsamic Vinaigrette **D, VG**

Chopped Vegetable | \$12 Per Person

Celery, Asparagus, Green Beans, Cucumbers, Tomatoes, Radishes, Olives & Eggs served with Sherry Vinaigrette **E, V**

Endive & Brie Salad | \$12 Per Person

Lola Rosa, Pistachios, Blue Cheese Dressing, Herbed Lavash **D, VG**

Kale Salad | \$12 Per Person

Romaine, Kale, Julienne Carrots, Heirloom Tomato, Red Cabbage, Pecorino, Garlic Croutons served with Romano Dressing **W, D, E, V**

Mediterranean Salad | \$12 Per Person

Romaine Lettuce, Heirloom Tomatoes, English Cucumbers, Roasted Peppers, Kalamata Olives, Feta served with Lemon Dill Vinaigrette **D, V**

Roasted Beets Salad | \$12 Per Person

Baby Arugula, Toasted Almonds, Blue Cheese served with Red Wine Vinaigrette **TN, D, VG**

Steak House Salad - \$15 Per Person

Romaine, Lola Rosa, Hearts of Palm, English Cucumbers, Tomatoes, Salami, Crispy Shallots, Champagne Vinaigrette **W**



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Reception Stations

*“Thank you horseradish, for being neither a radish nor a horse.
What you are is a liar food.” – Jimmy Fallon*

Displays & Action Stations must be ordered for a minimum of 20 guests unless otherwise noted and are designed for a maximum for 120 minutes of service. Reception service begins at 4PM. Chef Attendant Fee of \$300 per chef 100 guests may apply.

SEAFOOD STATION

(Minimum order of 50 pieces per selection)

- Jumbo Tiger Prawns | \$12 Per Piece
- Fresh Shucked Seasonal Oysters | \$12 Per Piece
- Alaskan King Crab Legs | Market Price
- Whole Maine Lobster 1.5lbs (Tail & Claw) - Market Price

Presented with Cocktail Sauce, Ponzu Soy Aioli, Lemon Caper Remoulade, Creamy Avocado Dip, Creamy Horseradish, Tabasco, Lemon Wedges D, S

RAW BAR | \$48 PER PERSON

- Tuna Poke with Ponzu Sauce & Wakame
- Shrimp Aguachile Ceviche with Cucumber
- Fried Tofu with Spicy Mayo & Kelp Caviar V

SUSHI & SASHIMI STATION | \$40 PER PERSON

(Portioned at 4 Pieces Per Person)

Rolls | California, Veggie, Spicy Tuna, Philly

Nigiri & Sashimi | Tuna Nigiri, Salmon Nigiri, Shrimp Nigiri, Tuna Sashimi, Salmon Sashimi W, S

Presented with Wasabi, Pickled Ginger, Ponzu, Soy Sauce

SUSHI & SASHIMI ENHANCEMENT | \$14 PER PERSON

Shrimp Tempura Roll, Crunchy Roll, Rainbow Roll, Caterpillar Roll, Dynamite Roll, Eel Nigiri, Yellowtail Nigiri, Eel Sashimi, Yellowtail Sashimi S

OHANA BOWL ACTION STATION | \$30 PER PERSON

*Prepared by a Uniformed Chef
Served over Brown or White Rice*

Select (2) Two Bowls:

Ahi Tuna & Crab Bowl
Masago, Green Onion, Sweet Chipotle Mayo, Unagi Sauce S, D, E, W

Salmon Bowl
Roasted Corn, Pico de Gallo, Teriyaki Sauce W

Tofu Bowl
Seaweed Salad, Crispy Garlic, Sesame, Soy Sauce V, W

AL DENTE PASTA STATION | \$26 PER PERSON

Prepared by a Uniformed Chef

*Served with Chili Flakes, Grated Parmesan, Artisan Bread Sticks
Select (2) Two Pastas:*

Orecchiette

Italian Sausage, Tuscan Kale, Garlic, Chili Pepper, Pecorino W, E, D

Penne

Slow-Cooked Short Rib Ragù, Scallion, Horseradish Crema W, E, D

Rigatoni

Pink Vodka Pomodoro, Seasonal Vegetables W, E, D, V

Fusilli

Shrimp Scampi, Cherry Tomatoes, Basil, Parmigiano Reggiano W, S, E, D

Cheese Ravioli

Cacio e Pepe, Baby Arugula, Crispy Prosciutto W, E, D

Vegan Gnocchi

Wild Mushroom Ragù V, GF

DONNA ITALIA PIZZA ACTION STATION | \$28 PER PERSON

Prepared by a Uniformed Chef in the Donna Italia Oven

Served with Chili Flakes, Grated Parmesan, Artisan Bread Sticks

- Tomato, Basil, Mozzarella Cheese Pizza W, E, D
- Pepperoni & Mozzarella Cheese Pizza W, E, D
- Impossible Meat Sausage & Peppers, Vegan Crust Pizza V, GF

GRECIAN DELIGHTS ACTION STATION | \$32 PER PERSON

Prepared by a Uniformed Chef & Finished on the EVO Grill

Shawarma Spiced Chicken & Lamb Gyros

Served with Sliced Red Onion, Diced Tomato, Shredded Romaine, Olives, Feta Cheese, Cucumber Tzatziki Sauce, Grilled Naan Bread W, E, D

Feta Cheese Tater Tots with Charred Peppers VG, D, GF



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Reception Stations

"A recipe is a story that ends with a good meal."
– Pat Conroy

Displays & Action Stations must be ordered for a minimum of 20 guests unless otherwise noted and are designed for a maximum for 120 minutes of service. Reception service begins at 4PM. Chef Attendant Fee of \$300 per chef 100 guests may apply.

SLIDER & FRY STATION | \$28 PER PERSON

Select (2) Two Sliders:

American Wagyu Beef Slider

Fontina Cheese, Bacon Aioli, Bread and Butter Pickle **W, D, E**

Vegan Slider

Impossible Beef, Red Pepper, Tomato Chutney, Vegan Bun **V**

Pulled BBQ Pork Slider

House Cole Slaw **W, D, E**

Jamaican Jerk Chicken Slider

Mango Chutney, Habanero Cheese, Coconut Rum Aioli **W, D, E**

Select (1) One Fry:

Served with House-made Ketchup, Fry Sauce & Sriracha Mayo

- Seasoned Wedge Fries
- Tater Tots
- Seasoned Waffle Fries

TAILGATE STATION | \$26 PER PERSON

Served with House-made Ketchup, Mustard, Ranch Sauce

- Mini Hot Dog Sliders **GF**
- Buffalo Chicken Fingers **D**
- Jalapeño Poppers **D**
- Sweet Potato Waffle Fries **GF**

THE TASTY TACO STATION | \$26 PER PERSON

Served with Pico de Gallo, Cotija Cheese, Assorted Salsas, Lime Wedges, Corn & Flour Tortillas, Rice & Beans **W, D**

Select (3) Three Tacos:

- Braised Beef
- Pork Al Pastor
- Chicken Poblano Mole
- Vegetarian Korean Bulgogi

THE MACHO NACHO STATION | \$24 PER PERSON

Chili Con Queso, Bean Dip, Jalapeños, Sour Cream, Diced Tomato, Onion, Cilantro, Black Olives, Cheddar Cheese, Salsa, Guacamole, Tri-Colored Tortilla Chips **D, GF, VG**

SPANISH PAELLA ACTION STATION | \$30 PER PERSON

Prepared by a Uniformed Chef in the Paella Pan

Accompanied with Rustic Tomato Focaccia

Select (1) One Paella:

Seashore

Lobster, Mussels, Shrimp, Calamari, Saffron **S, GF**

Offshore

Chicken, Pork Chorizo **W, E, D**

Garden

Summer Squash, Artichokes, Asparagus Tips, Peas, Cherry Tomatoes, Saffron **V, GF**

TAPAS STATION | \$34 PER PERSON

Select (3) Three:

- Pan Con Tomate with Boquerones **W, E**
- Chorizo Devilled Egg **D**
- Potato & Octopus Salad with Charred Onion Dressing **GF**
- Idiazabal Cheese Croquette with Pimientos De Padron Aioli **W, D**

DIM SUM STATION | \$30 PER PERSON

Presented in Bamboo Steamer on the Wok

- Shrimp Shumai | Garlic, Ginger, Lemongrass **W, S, E**
- Steamed Minced Pork Dumpling | Crab Row **W, S, E**
- Crispy Spring Rolls | Julienned Vegetable, Yellow Chives **W, V**
- Roasted Chicken Pot Stickers **W, E**

ASIAN STREET FOOD STATION | \$36 PER PERSON

- Ramen | Pork Chasu, Onsen Egg, Green Onions, Seaweed **W, SOY**
- Pho | Beef Meat Balls, Bean Sprouts, Jalapeño **GF, SOY**
- Takoyaki | Octopus, Tonkatsu Sauce, Ginger **W, SOY**

YAKITORI SKEWER ACTION STATION | \$32 PER PERSON

Prepared by a Uniformed Chef & Finished on the EVO Grill

Served with Roasted Shishito Peppers and Warm Salted Edamame

Select (2) Two Skewers:

- Miso Chicken with Green Onion **GF, SOY**
- Soy Beef Tenderloin with Mushrooms **GF, SOY**
- Spicy Grilled Prawns **S, SOY**
- Tomato, Mushroom, and Mini Pepper **GF, SOY**



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Carving Stations

"The only time to eat diet food is while you're waiting for the steak to cook."

- Julia Child



Displays & Action Stations must be ordered for a minimum of 20 guests unless otherwise noted and are designed for a maximum of 120 minutes of service. Reception service begins at 4PM. Chef Attendant Fee of \$300 per 100 guests will apply.

PROTEINS

Servings based on 4 oz per person

Rosemary Rubbed Prime Rib | \$40 Per Person

Served with Yukon Gold Garlic Mashed Potatoes & Au Jus **D, GF**

Roast Beef Tenderloin | \$42 Per Person

Served with Roasted Fingerling Potatoes & Horseradish Cream **D, GF**

Prime New York Sirloin | \$38 Per Person

Served with Au Gratin Potatoes & Cabernet Sauce **D, GF**

Garlic Rubbed Tri-Tip | \$34 Per Person

Served with Garlic, Thyme, Whipped Potato & Caper Herb Salsa **D, GF**

Steamship of Beef | \$35 Per Person

Served with Mascarpone Mashed Potatoes, Shishito Peppers & Natural Jus **D, GF**

Whole Roasted Baby Pig | \$38 Per Person

50 guest minimum

Served with Saffron Rice & Green Onion Chimichurri **D, GF**

Pork Belly | \$38 Per Person

Served with Roasted Heirloom Cauliflower & Maple Mustard Sauce **D, GF**

Lemongrass Scented Roasted Salmon | \$36 Per Person

Served with Calamansi Creme Fraiche & Steamed Vegetables **D, GF**

Honey Mustard Turkey Breast | \$30 Per Person

Served with Roasted Brussel Sprouts & Brown Gravy Dijonnaise **D, W**

American Leg of Lamb | \$38 Per Person

Served with Rice, Tzatziki & Harissa Mint Sauce **D, GF**

Starch Enhancements | \$16 Per Person

- Lobster Mac & Cheese **S, W, E, D**
- Tater Tots, Poutine, Cheese Curd **W, D**
- Truffled Au Gratin Potatoes **D, GF**
- Roasted Garlic Mashed Potatoes **D, GF**

Vegetable Enhancements | \$12 Per Person

- Green Asparagus **D, GF, VG**
- Sautéed Mushrooms with Cherry Wine Butter Sauce **D, GF, VG**
- Fire Roasted Creamed Corn **D, GF, VG**
- Roasted Baby Vegetables **D, GF, VG**



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DESSERT

Desserts

*"All you need is love, but a little chocolate now and then doesn't hurt."
- Charles M. Schulz*

DISPLAYED STATIONS

Displays must be ordered for a minimum of 20 guests unless otherwise noted and are designed for a maximum of 120 minutes of service. Reception service begins at 4PM.

Veneto Tiramisu - \$23 Per Person W, E, D

Select (3) Three:

- Coffee
- Chocolate
- Amaretto Berries
- Matcha
- Caramel

Tart Art - \$23 Per Person W, E, D

Select (3) Three:

- Lemon Raspberry Meringue
- Coffee Tart
- Dark Chocolate Tart
- Caramel Apple Tart
- Smore's Tart with Chocolate Ganache & Toasted Marshmallow

Cupcake Art - \$23 Per Person D, E, W, TN

Select (3) Three:

- Pink Champagne Cake with Lemon Buttercream
- Chocolate with Chocolate Mousse & Chocolate Ganache
- Red Velvet with Cream Cheese
- German Chocolate with Coconut Filling, Milk Chocolate Buttercream
- Vanilla with White Chocolate Mousse, Vanilla Buttercream, Sprinkles

Childhood Delights | \$23 Per Person W, E, D

Ants on a Log | Shortbread Cookie, Peanut Butter Ganache, Crunch Pearls

Funfetti Cake Cup | Confetti Cake Layered Cup

Dirt Pudding Cake In A Jar | Cake Dirt, Chocolate Custard Gummy Worms

Cookie Pop & Iced Milk Shot Station | \$23 Per Person W, E, D

Assorted Cookies on a Stick

Ice Cold Chocolate, Strawberry & Vanilla Milk Shots

Viennese Table | \$28 Per Person W, D, E

Chef's Selection of lavish desserts that may include: Vanilla & Cranberry Verrine, Chocolate & Mint Parfait, Seasonal Panna Cotta, French Pastries, White Chocolate Raspberry Cheesecake, Key Lime Tart, Chocolate Tart With Hazelnut Cream, Pineapple Financier, Banana Tart with Huckleberry Whipped Cream (*portioned at 2.5 servings per person*)

ACTION STATIONS

Action Stations must be ordered for a minimum of 20 guests unless otherwise noted and are designed for a maximum of 120 minutes of service. Reception service begins at 4PM. Attendant Fee of \$300 per 100 guests will apply.

Cannoli Bar | \$26 Per Person D, W, TN

Chocolate, Caramel, Vanilla Filling

Caramel, Chocolate, Strawberry Sauce

Chocolate Chips, Pistachios, Toasted Coconut

Waffle & Berry Sundae Bar | \$26 Per Person W, E, D, TN

Warm Waffles Topped with Choice of:

Sprinkles, Chocolate Crunch Pearls, Coconut Shavings, M&M's, Reese's Pieces, Chocolate and Strawberry Sauce, Whipped Cream, Mixed Berries, Vanilla or Chocolate Ice Cream

Cheesecake Bar | \$26 Per Person W, E, D, TN

Vanilla & Chocolate Cheesecake

Fresh Strawberry, Berry Compote, Crushed Oreo, Graham Crumble, Mini Chips, Salted Caramel, Chocolate Sauce, Crushed Pistachio

Funnel Cake Station | \$26 Per Person W, E, D

Warm Funnel Cakes Topped with Choice of Classic, Coffee, Lemon & Maple Whip Cremes, Powdered Sugar, Cinnamon, Apple Glaze, Butterscotch, Chocolate, Sliced Strawberries, Sprinkles, Oreo Cookies, Chocolate & Coconut Shavings

S'Mores Action Station | \$26 Per Person W, E, D

Toasted Marshmallows | Vanilla, Chocolate, Raspberry White & Dark Chocolate Dipped Graham Crackers, Chocolate Chip, Double Chocolate Chip Cookies

Ooey Goey Station | \$26 Per Person W, E, D

Freshly Baked Chocolate Chip, Double Chocolate, and Oatmeal Raisin Cookies, Served Warm & Topped with Choice of Vanilla Ice Cream, Crushed Oreos, Toffee Chips, Sprinkles, Nutella, Caramel, Whipped Cream

The Brownie Shoppe | \$26 Per Person W, E, D

Freshly Baked Brownies and Blondies, Served Warm & Topped with Choice of Vanilla Ice Cream, Crushed Oreos, Toffee Chips, Sprinkles, Nutella, Caramel, Whipped Cream



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PRIX FIXE RECEPTION

Prix Fixe Receptions

"Part of the secret of success is to eat what you like and let the food fight it out inside."

- Mark Twain

Offered to a minimum of 100 guests for a maximum of 120 minutes of service. Menu cannot be offered for less than 100 guests.

Reception service begins at 4PM. Chef Attendant Fee of \$300 per chef/station per 100 guests may apply.

Prix Fixe Receptions yield 1.5 servings each of food and beverage per guest.

TASTE OF RESORTS WORLD | \$165 PER PERSON

PASSED HORS D'OEUVRES

GENTING PALACE Crispy Five Spiced Mini Shrimp Rolls *W, S*

FUHU FUHU Fried Chicken Skewer, Chili Glaze & Scallions *W*

KUSA NORI Okinawa Sweet Potato Croquette, Tonkatsu Aioli *W, D, VG*

VIVA! Heart Of Palm Mini Taco *V, GF*

DISPLAYED & ACTION STATIONS

CROSSROADS

From the Grazing Table

The Crossroads Wedge Salad
Iceberg Lettuce, Cherry Tomatoes, Mushroom Pancetta, Pickled Red Onions, Vegan Bleu Cheese Dressing *V, GF*

BREZZA

Carved to Order by a Senior Chef

Whole Roasted Porchetta
with Kale Gremolata *GF, D*

CARVERSTEAK

Wagyu Cheese Steak Bite
Aged Truffle Provolone Mornay, Buttered Parker Roll *D, W, E*

Miniature Crab Cake
Mixed Greens, Piquillo Pepper Aioli *W, E, S, D*

VIVA!

Prepared to Order by a Senior Chef

Birria Street Taco
Onion, Cilantro & Consume *D, GF*

Coctel De Camaron
Shrimp, Clamato, Cucumber, Avocado *S, GF*

WALLY'S

Prepared by a Senior Chef

Merguez Lamb Sausage Flatbread,
Baba Ganoush, Caramelized Onions *W, D*

Grilled Broccolini Flatbread,
Vegan Blue Cheese, Wilted Arugula, Tomato Chutney *V*

FAMOUS FOODS SWEET EATS

Peanut Butter Bar *E, D, GF*
Mango Mousse, Coconut Rice Center, Vanilla Cookie, Coconut Shavings
D, W, E

Mascarpone Verrine | Mascarpone Mousse, Vanilla Cake, Fruit Compote
W, E, D

Chocolate Decadence | Steamed Cocoa Nib Cake, Caramel Butter *W, E, D*

Chocolate Panna Cotta *V, GF*

VEGAS NIGHTS | \$175 PER PERSON

PASSED HORS D'OEUVRES

Prawn Skewer Cocktail

Radish, Arare Rice Cracker, Wasabi Cream *S, GF*

Popcorn Polenta Bites

Squash Blossom, Tomato Fondue *D, W*

Short Rib Croquette

Peruvian Potato, Sage, Fine Herb Aioli *D, W*

DISPLAYED & ACTION STATIONS

Street Taco Action Station

Prepared by a Senior Chef

Select Two Proteins:

Chicken Bulgogi | White Fish Veracruzana | Beef Barbacoa

Served with Coriander Rice, Habanero Black Beans, Salsa Guacatillo, Salsa

Macha, Corn & Flour Tortillas, Sopes *D, W*

Potato Bar Action Station

Prepared by a Senior Chef

Select Two Proteins:

Truffle Mashed Potatoes with Feta Cheese, Mushroom Gravy *D, W*

Tequila Lime Pee Wee Potatoes with Smoked Carnitas, Avocado Crema *D, W*

Pasta Display Station

Cheese Tortellini with Parmesan Cream and Crispy Lomo *W, E, D*

Orriechite Pasta with Prawn Arabiatta Sauce *W, E, D*

Slider Display Station

Select Two Sliders:

Charcoal Grilled Chicken Slider,

Yuzu Slaw and Unagi Aioli *W, E, D*

Wagyu Beef Slider

Butter Pickles, Onion Jam and Fry Sauce *W, E, D*

Shawarma Spiced Impossible Slider

Chickpea Spread and Giardiniera Vegetables

Flatbread Action Station

Prepared by a Senior Chef

Duck Confit Flatbread

Eggplant Spread, Fresh Mozzarella and Sour Cherry Drizzle *D, W*

Ratatouille Flatbread

Spicy Tomato Sauce, Buratta Cheese, Arugula *D, W, VG*

SWEETS

Chocolate Decadence | Steamed Cocoa Nib Cake, Caramel Butter *W, E, D*

Seasonal Fruit Tart | Vanilla Tart Shell, Pastry Cream, Assorted Seasonal Fruit,
Snow Sugar *W, E, D*

Miniature 'Spiked' Cupcakes *W, E, D*

Pink Champagne, Coconut Rum, Chocolate Baileys



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Prix Fixe Receptions

"People who love to eat are always the best people."

- Julia Child



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POOLSIDE PARADISE | \$185 PER PERSON

Chef Attendant Fee Applies per 100 guests at \$300 Per Chef

PASSED HORS D'OEUVRES

Watermelon Gazpacho Shooter
Cucumber, Heirloom Tomatoes, Tajin **V, GF**

Kalua Pork Chicharon
Macaroni Salad, Tonkatsu Sauce **W, D**

Mini Lamb Gyro
Chili Garlic Yogurt, Cherry Tomatoes, Micro Cilantro **W, D**

DISPLAYED & ACTION STATIONS

Mediterranean Display Station

Baba Ganoush, Classic Hummus, Kale & Quinoa Tabbouleh,
Black Olive Tapenade, Roasted Garlic Naan Bread, Zaatar
Naan Bread **D, VG, W**

Sushi & Sashimi Display Station

Rolls | California, Veggie, Spicy Tuna, Philly
Nigiri & Sashimi | Tuna Nigiri, Salmon Nigiri, Shrimp Nigiri,
Tuna Sashimi, Salmon Sashimi **W, S, GF**
Presented with Wasabi, Pickled Ginger, Ponzu, Soy Sauce

Poke Action Station

Prepared by a Senior Chef
Spicy Tuna, Sweet Chili Garlic Dressing, Masago **D, E, GF**
Cured Salmon, Calamansi Ponzu, Edamame, Unagi Sauce **S, GF**
Teriyaki Tofu, Seaweed Salad, Pickled Cucumber **V, GF**

Paella Display Station

Seafood Paella,
Squid Ink, Prawns, Mussels, Fava Beans **S, GF**

Vegan Paella,
Farm Vegetables, Grilled Trumpet Mushrooms, Aji Amarillo Aioli **V, GF**

The Carving Action Station

Carved to Order by a Senior Chef

Whole Roasted Baby Pig,
Papaya Slaw, Coconut Soy Vinegar Sauce **D, GF**
Coconut Rice **D, GF**

SWEETS

Coconut Tapioca Verrine **W, E, D**
Coconut Infused Tapioca, Seasonal Fruit

Chocolate Decadence **W, E, D**
Steamed Cocoa Nib Cake, Caramel Butter

Coffee Tart **W, E, D**
Coffee Custard, Chocolate Tart Shell, Espresso Whipped Cream

Yuzu Cheesecake **W, E, D**
Yuzu Infused Cheesecake, Vanilla Cookie, Whipped Cream



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DINNER

PLATED DINNERS

"The dinner hour is a sacred, happy time when everyone should be together and relaxed."

- Julia Child

THREE-COURSE

Choice of Soup or Salad, Entrée, Dessert

FOUR-COURSE

Choice of Appetizer, Soup or Salad, Entrée, Dessert

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SOUPS

Roasted Tomato Soup *VG*

Vegan Butternut Squash

Coconut Milk *VG*

Heirloom Tomato Gazpacho (Served Chilled)

Parmesan Crouton *D, W*

Butternut Squash

Crispy Sage *D, V*

Classic Minestrone

Seasonal Vegetables, Cheese Tortellini *W, E, V, D*

Chilled English Pea Soup - \$12 Per Person

Citrus Poached Shrimp, Pea Tendrils, Lemon Oil *S, D*

Maine Lobster Bisque - \$12 Per Person

Mico Fennel & Lobster Salad *S, D*

SALADS

Organic Mixed Green Salad

Apple, Dried Cherry, Herb-Goat Cheese Medallion,

Raspberry Vinaigrette *D, V*

Maine Lobster Salad - \$8 Per Person

Hearts of Palm, Citrus Dressing *S*

Caesar Salad

Baby Red & Green Romaine, Grana Padano, Roasted Tomato,

Garlic Croutons, Caesar Dressing *D, E, W*

Beet & Burrata Salad

Fig, Burrata, Smoked Walnut, Pomegranate Mint Vinaigrette *D, TN, V*

Greek Salad

Kalamata Olives, Artichokes, Feta, Roasted Tomatoes, Oregano

Vinaigrette *D, V*

APPETIZERS

Enhance your Dinner with an Additional Course

Vegan Saffron Scented Heart of Palm | \$14 Per Person

Potato Plank, Sweet Onion *V, GF*

Short Rib Ravioli | \$14 Per Person

Cheese Ravioli topped with Braised Short Rib, Roasted Corn,

Parmesan-Truffle Butter *D, W, E*

Italian Three Cheese Risotto | \$14 Per Person

Parmigiano Reggiano, Romano, Asiago, Asparagus Tips *D, V*

Vegan King Trumpet Scallops | \$16 Per Person

Cauliflower Puree, Furikake Chimichurri *V, GF*

Maryland Crab Cake | \$16 Per Person

Chilled Asparagus, Tomato Hollandaise *D, S, E, W*

Poached Prawn Cocktail | \$16 Per Person

Cocktail Sauce *D, S*

Beef Carpaccio | \$16 Per Person

Pickled Cipollini Onions, Gorgonzola Aioli, Polenta Croutons, Mizuna

D, W, E

Seared Scallops | \$18 Per Person

Cauliflower Puree, Corn Relish *S, GF*



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Plated Dinners

"Life is uncertain. Eat dessert first."

- Ernestine Ulmer

ENTRÉES

Roasted Airline Chicken Breast | \$105 Per Person

Roasted Tomato Confit, Apricot Thyme Glaze, Yukon Gold Potato Purée & Seasonal Vegetables **D, GF**

Roasted Jidori Chicken 8oz | \$105 Per Person

Cauliflower Puree, Seasonal Vegetables, Hunter Sauce **D, GF**

Braised Miso Short Rib | \$120

Baby Bok Choy, Rice Cake, Sweet & Sour Glaze **D, GF**

Blackened Striploin 12oz | \$124 Per Person

Sweet Potato Mash, Seasonal Vegetables, Whole Grain Mustard Demi **D, GF**

Filet Mignon 8oz | \$128 Per Person

Peppercorn Cream, Yukon Gold Potato Purée **W, E, V, D**

Pan-Roasted Alpine Wild Salmon (7oz) | \$123 Per Person

Citrus Caper Salsa, Yukon Gold Potato Purée & Seasonal Vegetables **D, GF**

Chilean Seabass (6oz) | \$145 Per Person

Pickled Enoki Mushrooms, Aji Amarillo Buerre Blanc, Yukon Gold Potato Purée & Seasonal Vegetables **D, GF**

VEGAN ENTRÉES

Crispy Curry Cauliflower | \$100 Per Person

Fried Cauliflower Bites, Yellow Coconut Curry, Crispy Chickpeas **V**

Impossible Vegan Meatloaf | \$100 Per Person

Seasonal Vegetables, Roasted Potatoes **V**

Impossible Vegan Oso Bucco | \$100 Per Person

Lentil Ragù, Asparagus Tips **V, GF**

ENTRÉE DUETS

Grilled Jidori Chicken & Pan-Roasted Salmon | \$140 Per Person

Smashed Fingerling Potatoes, Seasonal Vegetables, Yuzu Caper Sauce **D, GF**

Braised Short Rib & Seared Scallop Duo | \$148 Per Person

Short Rib (4oz) and Seared Diver Scallops (2), Red Wine Jus, Yukon Gold Potato Purée & Seasonal Vegetables **S, D, GF**

Prime Surf & Turf | \$158 Per Person

Filet Mignon (4oz), Lobster Tail (3oz), Truffle Demi, Mushrooms, Yukon Gold Potato Purée & Seasonal Vegetables **S, D, GF**

DESSERTS

Cheesecake Verrine

Graham Sable, Fresh Fruit, Chocolate Garnish **D, E, W**

Chocolate Decadence

Chocolate Mousse, Chocolate Cake **D, E, W, TN**

Key Lime Tart

Key Lime Custard, Vanilla Tart Shell, Raspberry Coulis **D, E, W**

Exotic Fruit Mousse

Passion Fruit Sauce, Tropical Mousse, Coconut Cake, Graham Crumble **V, GF**

Vanilla Bean Panna Cotta

Strawberry Gelée, Shortbread Crumb, Whipped Cream **D, W**

Chocolate Mousse & Peanut Butter Creameux Cup **W, E, D**

Chocolate Cup, Chocolate Mousse, Peanut Butter Creameux, Vanilla Cream "Egg", Toasted Cocoa Nibs, Chocolate Sauce

Vanilla Mousse Donut | \$5 Per Person **W, E, D**

Vanilla Cream, Graham Cracker Dust, Seasonal Fruit Compote

Tapioca Pudding

Fresh Strawberry & Kiwi, Toasted Coconut, Passion Fruit Jam **VG**

BUILD YOUR OWN DESSERT DUO OR TRIO | \$10.00

Additional

Select two or three desserts from the above selections

ENHANCE WITH CHOCOLATE LOGO | \$5.00 Additional

Minimum order of 200 required. 14-Business Days notice required.

INCLUSIONS

Freshly Baked Breads & Butter, Iced Tea, Freshly Brewed WestRock Coffee, Decaffeinated Coffee & a selection of Hot Teas



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Dinner Buffet

"Food is really and truly the most effective medicine."

- Joel Fuhrman

Offered to a minimum of 50 guests for a maximum of 120 minutes of service. Menus cannot be offered for less than 25 guests. For groups less than 50, an additional \$20 per person and a \$300 service fee will apply.

RESORTS WORLD DINNER BUFFET | \$165 PER PERSON

STARTERS

Antipasto Board

Grilled & Marinated Vegetables, Salami, Bresola, Parmesan, Marinated Bocconcini Mozzarella **D**

Chopped Salad

Iceberg & Romaine Mix, Diced Heirloom Tomatoes, Diced Cucumbers, Chopped Bacon, Blue Cheese Crumbles, Diced Red Onion, Hard-Cooked Egg, Crispy Onions served with Herb Ranch Dressing **W, E, D**

Spinach & Artichoke Pasta Salad

Radiatore Pasta, Creamy Spinach & Parmesan Dressing, Grilled Artichoke Hearts, Roasted Peppers **V, D, W**

ENTREES

Chicken

Herb Roasted Airline Chicken Breast, Black Truffle Chicken Jus, Crispy Prosciutto

Salmon

Seated Salmon Filets, Calamansi Buerre Blanc **D**

Beef Tenderloin

Sliced Tenderloin, Crispy Shallots, Served with Peppercorn Cream **GF, D**

ACCOMPANIMENTS

Charred Broccolini with Garlic Wine Sauce **V, D**

Horseradish Mashed Potatoes **V, D**

SWEETS

Key Lime Tart with Raspberry Coulis **W, E, D**

Devils Food Cake with Chocolate Ganache **W, E, D**

Tiramisu **W, E, D**

Cheesecake Tart with Seasonal Berries **W, E, D**

Served with Artisan Dinner Rolls & Whipped Butter **W, D**

Iced Tea, Freshly WestRock Coffee, Decaffeinated Coffee & a Selection of Hot Teas



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BEVERAGES

Beverage

"Everybody's got to believe in something. I believe I'll have another beer."
- W.C. Fields

\$300.00 per bartender for the first 4 hours and \$75 each hour after. Pours are at 1.25 ounces. One bar/bartender per 75 to 100 guests. Bars are subject to \$750.00++ minimum per bar per hour. Should sales fall short of this minimum, the host is responsible for additional amount.
A \$250 Cash Bar Terminal Setup Fee will apply for each terminal required.

PREMIUM BRANDS

\$16 per drink

VODKA

Stolichnaya (Stoli) Absolut
Absolut Flavors

GIN

Bombay

SCOTCH

Dewar's White Label Famous Grouse

WHISKEY

Jack Daniels
Crown Royal Canadian Whisky
Jameson Irish Whiskey

BOURBON

Jim Beam

TEQUILA

Olmecca Altos Plata
Olmecca Altos Reposado

RUM

Bacardi
Bacardi Spiced
Malibu

COGNAC

Hennessy VS

HOUSE WINES

Dark Harvest Chardonnay
Dark Harvest Cabernet
Dark Harvest Pinot Noir
Gambino Prosecco, Sparkling

ULTRA BRANDS

\$18 per drink

VODKA

Tito's Grey Goose
Grey Goose Flavors

GIN

Bombay Sapphire

SCOTCH

Johnnie Walker Black Label
Glenfiddich Single Malt

WHISKEY

Gentleman Jack
Crown Royal Reserve Canadian Whisky
RedBreast Single Pot 12yr

BOURBON

Maker's Mark

TEQUILA

Patron Silver
Patron Reposado

RUM

Mount Gay Eclipse Rum
Bacardi Spiced
Malibu

COGNAC

Hennessy VSOP

SOMMELIER'S SELECT WINES

Premium Red, White, & Sparkling Wines
Selected by Our Sommelier

CUSTOM SPECIALTY COCKTAILS

\$21 - 25 per drink

BEERS

CRAFT

\$12 per drink

Goose Island IPA
Elysian Space Dust IPA

IMPORTED & SELTZER

\$12 per drink

Stella Artois
Kirin Ichiban
Corona
Heineken
Bud Light Black Cherry Seltzer

DOMESTIC

\$10 per drink

Budweiser
Bud Light
Michelob Ultra
Budweiser Zero

NON-ALCOHOLIC

Assorted Soft Drinks

\$6.50 per drink

Bottled Water

\$6.50 per drink

Sparkling Water

\$8 per drink

Assorted Juices

\$8 per drink

Redbull

\$10 per drink



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Beverage

*"I drink to make other people more interesting."
- Ernest Hemingway*



\$300.00 per bartender for the first 4 hours and \$75 each hour after. Pours are at 1.25 ounces. One bar/bartender per 75 to 100 guests. Bars are subject to \$750.00++ minimum per bar per hour. Should sales fall short of this minimum, the host is responsible for additional amount. A \$250 Terminal Setup Fee will apply for each terminal required.

BAR PACKAGES

ONE HOUR

Beer & Wine	\$28
Premium	\$34
Ultra	\$42

TWO HOURS

Beer & Wine	\$42
Premium	\$50
Ultra	\$60

THREE HOURS

Beer & Wine	\$56
Premium	\$66
Ultra	\$78

FOUR HOURS

Beer & Wine	\$70
Premium	\$82
Ultra	\$96

Bar Packages include House Red & White Wine, Craft, Domestic & Imported Beer, Assorted Juice, Soda, Sparkling Water & Bottled Water. Table-side wine service and shots are not available with bar packages. Bar packages are charged on the full guarantee and are based on full-hour increments. Bar packages cannot be prorated.

CASH BAR

Cash bar pricing is inclusive of tax and 24% service charge. Terminals accept credit card only. Physical cash will not be accepted

Specialty Cocktails	\$24
Ultra	\$21
Premium	\$18
House Wine	\$18
Sommelier Select Wine	\$20
Craft Beers	\$14
Imported Beers	\$14
Domestic Beers	\$12
Assorted Juices	\$8
Assorted Sodas	\$8
RW Bottled Water	\$8
Sparkling Bottled Water	\$10
Redbull	\$12



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Specialty Bars

"Either give me more wine or leave me alone."

- Rumi



\$300.00 per bartender for the first 4 hours and \$75 each hour after. Pours are at 1.25 ounces. One bar/bartender per 75 to 100 guests. Bars are subject to \$750.00++ minimum per bar per hour. Should sales fall short of this minimum, the host is responsible for additional amount. A \$250 Terminal Setup Fee will apply for each terminal required.

ULTRA BLOODY MARY BAR | \$23 PER DRINK

Minimum of (50) Fifty Drinks Required

Vodka: Tito's, Grey Goose, Grey Goose Le Citron

Tequilas: Patron Silver, Patron Reposado

Bourbon/Tennessee: Makers Mark Bourbon, Gentlemen Jack Tennessee Whiskey

PREMIUM BLOODY MARY BAR | \$21 PER DRINK

Minimum of (50) Fifty Drinks Required

Vodkas: Stolichnaya, Absolut, Absolut Citron

Tequilas: Olmeca Altos Plata, Olmeca Altos Reposado

Bourbon/Tennessee: Jim Beam Bourbon, Jack Daniels Tennessee Whiskey

Garnishes: Celery Stalk, Cherry Tomato, Smoked Bacon, Olives, Blue Cheese Stuffed Olives, Pepperoncini, Dill Pickle Spear, Lemon Wedge, Lime Wedge, Jalapenos, Cocktail Onions

Hot Sauces: Tabasco, Cholula, Tapatio, Sriracha

Rims: Kosher Salt

Custom Salts: Black Lava Sea Salt with (Jalapeno, Cilantro), Pink Himalayan Salt with (Grapefruit, Thyme), Ancho Verde, Citrus Salt

MIMOSA & BELLINI BAR | \$16 PER DRINK

Minimum of (50) Fifty Drinks Required

Prosecco: Gambino Prosecco

Select (4) Four Flavors: Orange, Peach, Cranberry, Grapefruit, Mango, Pomegranate, Hawaiian (Pineapple & Grenadine)



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Wine Portfolio

*"Wine is bottled poetry."
- Robert Luis Stevenson*

WHITE WINES

SPARKLING WINE

Gambino Sparkling Wine Brut Italy	\$65
Nino Franco Valdobbiadene Prosecco Superiore Brut Rustico	\$70
Schramsberg Mirabelle Brut	\$90
Lanson Champagne Brut Black Label	\$100
Moët & Chandon Champagne Brut Imperial Reserve	\$135
Taittinger Brut Francaise	\$180
Dom Perignon, Brut 2010	\$550

SPARKLING ROSÉ

Chandon Brut Rosé California	\$65
Perrier-Jouët, Brut Blason Rosé	\$135
Veuve Clicquot Champagne Brut Rosé	\$160

PINOT GRIGIO

Terlano	\$70
Benvolio Pinot Grigio	\$85

SAUVIGNON BLANC

Rapaura Springs Sauvignon Blanc Reserve Marlborough 2019	\$65
Craggy Range Sauvignon Blanc	\$75
Duckhorn Sauvignon Blanc Napa Valley	\$85
Chateau De Sancerre Sancerre 2018	\$105

CHARDONNAY

Ferrari Carano Chardonnay	\$65
Patz & Hall Chardonnay Sonoma Coast 2017	\$75
Chalk Hill	\$75
William Fevre Chablis Champs Royaux 2018	\$90

RIESLING

Monchhof Ries Qba 18	\$55
Dr. Loosen Kabinett Blue Slate	\$80
Schloss Reinhartshausen Riesling Kabinett Rheingau	\$80

MISCELLANEOUS WHITE

Guigal Côtes du Rhône Blanc	\$65
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ROSÉ

Château Ste. Michelle Rosé Wine	\$65
Columbia Valley 2019 Daou Vineyards Discovery	\$70
Château D'esclans Cotes De Provence Rosé	
Whispering Angel 2020	\$75

RED WINES

PINOT NOIR

Erath Pinot Noir Resplendent	\$65
Bishop's Peak Pinot Noir Paso Robles	\$70
Domaine De La Vougeraie Bourgogne Pinot Noir	
Terres De Famille 2016	\$95
Flowers	\$105

MERLOT

Sebastiani Merlot North Coast 2017	\$65
Roth Estate	\$70
Duckhorn	\$110

CABERNET SAUVIGNON

Daou Vineyards	\$70
Bonanza Cabernet Sauvignon	\$75
L Ecole 41 Cabernet Sauvignon Walla 15	\$95
Jordan Cabernet Sauvignon Alexander Valley 2016	\$130
Château De Pez Saint Estephe 2015	\$160
Caymus Vineyards Cabernet Sauvignon	
Special Selection Napa Valley 2013	\$460

MISCELLANEOUS RED

Terrazasreserva High Altitude	\$65
Ridge Vineyards Three Valleys Sonoma County 2017	\$75
Il Borro Toscana Rosso 2015 Syrah/Sangiovese	\$105



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POLICIES



Banquet Policies

LABOR & SERVICE FEES

- A \$300.00 Service Fee will be applied to all functions with less than 20 guests.
- A \$300.00 fee per bartender will be applied to all functions requiring a bartender. The number of bartenders will be determined by the service ratios below:
 - Cash Bars: (1) bartender for every (150) guests.
 - Hosted Bar on Consumption: (1) bartender for every (100) guests.
 - Hosted Bar Package: (1) bartender for every (125) guests.
 - The fee is based on a (4) hour event and if event runs longer, an additional \$75.00 per bartender per hour fee will be charged.
- A \$300.00 fee per server, per (50) guests will be applied to all functions requiring tray-passed hors d'oeuvres.
- A \$300.00 fee per cocktail server will be applied to all functions requiring cocktail servers. There is a minimum of (1) cocktail server for every (125) guests. The fee is based on a (4) hour event and if event runs longer, an additional \$75 per cocktail server per hour fee will be charged.
- A \$300.00 fee per chef will be applied to all food stations requiring a chef on the floor. The number of stations and chefs required will be determined by your CSM and varies based on the number of guests, room the function is held in and other factors. The fee is based on a (4) hour event and if event runs longer, an additional \$75.00 per chef per hour fee will be charged.
- A \$75.00 fee per security per hour (minimum of four hours) will be applied for security officers based on event or meeting needs.
- (1) officer for every (125) guests is required at Zouk Nightclub and Ayu Dayclub. Please speak with your CSM on specific requirements for other venues on property.

MENUS & PRICING

- Banquet menus are updated seasonally and are subject to change with or without notice.
- Hotel may need to substitute ingredients and accompaniments based on availability and group agrees to accept substitutions. When possible, Group's CSM will communicate these substitutions ahead of time.
- Food and beverage pricing is subject to change and will only be guaranteed (3) months in advance of event date.
- Food & Beverage Pricing is subject to a non-taxable 20% Service Charge & a taxable 4% Admin Charge plus prevailing Nevada Sales Tax.
- The service and admin charge will be calculated on the retail price of all food and beverage items including contractually negotiated pricing.
- Receptions, except those preceding a dinner, require a \$85.00+ per person minimum expenditure in food, excluding beverage, tax, and service charge. Reception Stations are charged on the total number of guests guaranteed.
- Lunch buffets offered after 4 PM will be priced at prevailing dinner buffet menu price.
- Menus with quantity minimums require the minimum ordered regardless of group size. Menu cannot be offered for less than ten (10) guests.

CUSTOM MENUS

Hotel's Culinary Team is always available to customize Group menus as requested. Custom menu requests should be communicated to Hotel at least 60 days in advance to ensure availability of custom items requested.

OUTSIDE FOOD & BEVERAGE

No outside food or beverage is allowed in the conference center. Please contact your CSM with any questions in regard to outside food and beverage.



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Banquet Policies

SPECIAL MEALS & DIETARY REQUESTS

- All Special meals and dietary requests must be communicated in accordance with the schedule listed in "Guarantee Policies" noted below and will be charged at current market pricing. Current market pricing will be communicated in advance by your CSM.
- Hotel takes priority in accommodating all special meals and dietary requests and Group may not bring an outside vendor to do so without approval from the Hotel.
- Hotel may use outside vendors to accommodate certain special meals and dietary requests. If so, Group will be charged any applicable delivery fees.

GUARANTEE POLICIES

The Hotel requires the expected number of guests for each function to be provided by the Group at least (14) Business Days prior to the Group's arrival date. Once the expected number of guests is provided by the Group, the Group may not reduce that number by more than (10%) without incurring an additional fee of (15%) of the retail value of the Group's food and beverage menu for each function. Business Days are Monday, starting at 9:00 AM PST, through Friday, ending at 5:00 PM PST.

- Guarantees for Monday are due on the preceding Monday.
- Guarantees for Tuesday are due on the preceding Tuesday.
- Guarantees for Wednesday are due on the preceding Wednesday.
- Guarantees for Thursday are due on the preceding Thursday.
- Guarantees for Friday, Saturday, and Sunday are due on the preceding Friday.

Guarantees for functions over 1,001 guests shall be due no later than 12:00 PM PST seven (7) business days prior to the scheduled function.

- Any new menu ordered within 72 hours of the function will be considered a "pop up" and an additional fee may be incurred.
- Once the Guest Guarantees are received by the Hotel, they may not be reduced.
- If no Guest Guarantees are received, Hotel will consider the Expected Number as the guarantee.
- Hotel will charge based on the Guest Guarantees provided or the actual guest attendance, whichever is greater.
- Hotel will set 3% above, up to a maximum of 50 guests of your guaranteed number.
- If the Guest Guarantee decreases by more than (15%), the Hotel reserves the right to relocate the group to a smaller room or charge an additional Room Rental.

Increases of over (3%) received within five (5) business days shall be subject to:

- A (10%) price increase if received up to (5) business days prior to the event date. The price increase will not apply to beverages ordered on consumption.
- A (15%) price increase if received less than (72) hours prior to the event date. The price increase will not apply to beverages ordered on consumption.
- A (20%) price increase if received less than (24) hours prior to the event date. The price increase will not apply to beverages ordered on consumption.
- In addition to a price increase, a \$150.00 Expedite Fee may apply for any new Food and Beverage order placed within (24) business hours.

The Hotel will, at the best of its ability, accommodate all guest increases. However, there may be some cases where Hotel may not be able to accommodate increases.

FOOD SERVICE TIME

- In order to protect the integrity of Resort World's food presentations, quality, and maintain food safety, food will be displayed for a maximum serving time of 120 minutes. For longer event functions, food orders may be staggered.



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Banquet Policies

SERVICE RATIOS

- Plated Breakfast: (1) server for every (20) guests
- Buffet Breakfast: (1) server for every (30) guests
- Continental Breakfast: (1) server for every (75) guests
- Coffee Break: (1) server for every (100) guests
- Plated Lunch: (1) server for every (20) guests
- Buffet Lunch: (1) server for every (30) guests
- Plated Dinner: (1) server for every (10) guests
- Buffet Dinner: (1) server for every (20) guests
- Tray-Passed Hors d'oeuvres: (1) server for every (50) guests
- Staffing ratios provided above are subject to change based on the group's needs and/or menu selections.

ALCOHOLIC BEVERAGE SERVICE

Per Nevada State Law, the Hotel does not allow alcoholic beverages of any kind to be brought into the Hotel by any patron. Please contact your CSM if you have specific questions about donated product or manufacturing alcoholic beverages.

The legal drinking age in Nevada is (21). Proper identification is required when attending a function with alcohol in order to be served.

ALCOHOLIC BEVERAGE SALES

- A \$750.00+ beverage minimum per bar/per hour will apply. Group will be charged the balance plus service charge if the beverage minimum is not met.
- A \$250.00+ Cash Bar Terminal Setup Fee will be charged for each cash bar required.

FOOD SALES

- Food Cash Concessions are available for setup within a trade show/exhibit room only.
- A \$5,000.00+ food minimum per meal period and per concession line will apply. Client will be charged the balance plus tax/service if the minimum is not met.
- A \$250.00 terminal setup fee will apply per terminal/concession line. (2) terminals are required per concession line. (1) concession line is required per each 200 guests.
- Cashiers and attendants are charged at the rate of \$300.00 per meal period. A minimum requirement of (2) attendants and (2) cashiers are required per concession line.
- Resorts World Las Vegas will determine the menu and quantity of all items and reserves the right to adjust menu selections and service periods based on business level.
- The Concessions are open for two hours maximum per meal period and client may charge items from the cash concession to the master.
- Vouchers will be treated as a standard contracted meal and a guarantee will be required. Client will be charged for the full guarantee regardless of vouchers redeemed. Vouchers will NOT count towards client's \$5,000.00 minimum per concession line.
- If the event is open to the general public, The Southern Nevada Health District requires a health permit for Cash Sales at additional cost.

LINENS

- In accordance with our commitment towards sustainable events and for the health and well-being of our guests and team members, Resorts World Las Vegas is predominantly a linen-free conference center. Cloth napkins are provided for all events and table linens are provided for plated meal functions. Groups requiring linens for all other functions are required to procure linens from an outside vendor at the Group's own expense.



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Banquet Policies

PRODUCT SAMPLES

If the Group or any of its attendees or exhibitors would like to provide food and/or beverage for the purpose of demonstrations, samples or sponsorships, the following applies:

- Samples are limited to products manufactured by the Group or directly tied to the group's primary business market.
- Food samples are limited to (2) ounces.
- Non-alcoholic Beverage samples are limited to (2) ounces.
- Alcoholic Beverage samples are limited to (0.25) ounces.
- Corkage and a bartender will be required for any alcoholic beverages offered over (0.5) ounces
- All beverage samples must be sent through a Nevada Beverage Distributor to Hotel's loading dock with a zero balance invoice. Please arrange delivery and storage with your CSM, as additional fees may apply.
- Hotel will require additional Product Liability Insurance.
- Hotel will charge additional fees if rental equipment, storage, or cleaning fees are associated with product samples.
- An Itinerant Health Permit may be required if the Group is preparing food within the meeting space. The Group may procure the permit directly from the Southern Nevada Health District at 702.759.1258 or by email at environmentalhealth@snhdmail.org. Please consult your CSM for details.
- A Southern Nevada Food Handlers Card and an Alcohol Awareness Card is required of anyone handling food and beverage within the convention or event space.
- Group will be responsible for all health permits and handwashing station charges as required by Clark County.

MENU TASTINGS

Resorts World Las Vegas is happy to offer a complimentary menu tasting to corporate groups with a \$100,000 F&B minimum or greater upon request.

- The complimentary tasting is offered for up to (5) five decision makers only. Should Group wish to bring additional guest(s), Group will be required to pay prevailing menu price for said guest(s).
- Tastings will be presented with portioned sized presentations and are meant to assist in the design and selection of menus for specific client events only (i.e. gala dinner, executive meal, sponsored lunch). Tastings will not be tailored to "general menu samplings" and must be used for specific event menu design purposes.
- Tastings will not be conducted for continental/breakfast buffets, boxed meals or break menus.
- Tasting will only be conducted after 1:30 PM and prior to 4 PM.
- A minimum of four (4) week's notice is required to host a tasting and scheduling is subject to Culinary availability.
- Tastings must be hosted more than four weeks prior to event date but less than eight weeks prior.
- Any decor requested for the tasting (including, but not limited to linen, chairs, floral, etc.) will be charged to the Group.

MEAL ROOM SETS AND ROOM TURNS

- Rounds of (10) shall be the standard room set for all dedicated banquet meal rooms. Alternative sets may incur a labor charge should additional staff be necessary to service a meal period.
- Room sets that require a "tight turn" or multiple resets throughout the day may incur a labor charge. Please consult your CSM regarding all room sets and turn times.

UNIQUE VENUES

Events held in unique venues (suites, exhibit halls, pools, nightclubs, lounges, etc.) are subject to additional policies, special menus, and fees. Please consult your CSM regarding venue specifics.



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