



CATERING MENU



Step into the realm of opulence at Resorts World Las Vegas, where redefined luxury awaits you!

Embrace a world adorned with the epitome of Hilton luxury experiences, boasting an expansive 250,000 square feet of cutting-edge, versatile meeting spaces, five dynamic banquet halls, a grand theater accommodating 5,000 guests, a sprawling 5.5-acre pool complex, the renowned Zouk Nightclub and the Ayu Dayclub. With over 30 exclusive venues and dining establishments, culminating in an unmatched rooftop terrace offering breathtaking views of the iconic Strip, Resorts World Las Vegas presents an event experience beyond compare. Our team of devoted hospitality experts is at your service, committed to working in harmony with you to not only meet but exceed every expectation for your event.

We extend an invitation for you to explore our Banquet Menu, just a glimpse into the extraordinary culinary artistry our skilled team can craft for you and your esteemed guests. Your preferences and ideas are invaluable to our team of hospitality aficionados and culinary artisans. Let us guide you through a gastronomic journey unlike any other.

In gratitude, from our extensive ensemble of over 5,000 dedicated hospitality professionals, we express our sincere thanks for the privilege of collaborating with you in curating a triumphant event.

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BREAKFAST

Continental

"All happiness depends on a leisurely breakfast."

– John Gunther

Offered to a minimum of 25 guests for a maximum of 120 minutes of service. Menus cannot be offered for less than 10 guests.
For Continental Breakfasts served to fewer than 25 guests, there will be an additional charge of \$7 per person and a \$300 service fee.
Continental Breakfasts are designed for self-service. All menus include Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Teas.

RESORTS WORLD CONTINENTAL | \$60 PER PERSON

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

Build Your Own Greek Yogurt Parfait **D, TN, P**

Plain & Flavored Greek Yogurt

Dried Fruit, Assorted Nuts, Seasonal Fresh Fruits & Berries, Granola,
Toasted Almonds, Honey & Agave

Selection of Artisan Sweet & Savory Breakfast Pastries **W, D, E, TN**

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

Toasting Station **W, D, E, TN**

with Assorted Sliced Breads, English Muffins & Assorted Bagels
Sliced Ham, Smoked Salmon, English Cucumbers, Red Onion, Capers,
Chopped Egg, Tomatoes, Plain & Herb Cream Cheese, Peanut Butter

Hot Breakfast Sandwiches (Select Two in Advance)

Breakfast Ciabatta Sandwich **W, E, D**

Chive Eggs, Ham, Aged Cheddar on Roasted Pepper Ciabatta

Breakfast Brioche Sandwich **W, E, D**

Cage-free Egg, Hardwood Smoked Bacon, Aged Cheddar on Brioche

Classic Breakfast Burrito **W, E, D**

Scrambled Eggs, Pork Sausage, Potato, Aged Cheddar, Flour Tortilla
Served with Salsa on the side

Impossible Chorizo Breakfast Wrap **V, GF, DF, TN, SOY**

Just Eggs, Impossible Chorizo, Vegan Cheese, Vegan Wrap

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 **D, TN**

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, & Pastries **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**

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 Jalapeño, 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 | \$50 PER PERSON

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 | \$60 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**

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

Plain & Honey Cream Cheeses, Butter, Honey & Assorted Preserves **D, TN**

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**

Maple Link Pork Sausage **GF**

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

Chicken Apple Sausage **GF**

Ham Steak **GF**

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

Enhance Your Breakfast

\$65.00 Per Person for Two Meats and One Savory

\$70.00 Per Person for Two Meats and Two Savory

EL DESAYUNO BUFFET | \$60 PER PERSON

Starters

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

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

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

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

Savory

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

Huevos a la Mexicana | Scrambled Eggs, Refried Beans, Crispy Fried

Corn Tortillas, Mexican Cheese, Salsa **E, D, GF**

Accompaniments

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

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

ZĂOCĂN BUFFET | \$70 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 | \$70 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 200 guests will apply.*

RESORTS WORLD BRUNCH BUFFET | \$140 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 **W, E, D, TN**

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

Display Stations

Select (2) Two in Advance

Smoked Salmon Lox and Bagel Display

Assortment of Fresh Bagels, Smoked Salmon, English

Cucumbers, Red Onion, Chopped Egg, Capers, Tomato, Plain

& Herb Cream Cheese **W, E, D**

Artisanal Meat & Cheese Display

Selection of Cured Artisanal Meats & Small Batch Production

Cheeses, Assorted Chutneys, Preserves and Jams, Whole

Grain & Dijon Mustard

Assorted Rolls & Crackers **W, D**

Dim Sum Display

Presented in Bamboo Steamers on the Wok

Shrimp Shumai | Garlic, Ginger, Lemongrass **W, S, E**

Steamed Minced Pork Dumpling | Crab Row **W, S, E**

Roasted Chicken Pot Stickers **W, S, E**

Signature Cobb Salad

Chopped Romaine, Tomato, Bacon, Chicken, Hard-Boiled Eggs, Avocado, Chives, Blue Cheese, Red Wine Vinaigrette **E, D, GF**

Entrées

Select (2) Two in Advance

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

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**

Eggs & Omelet Station

Prepared to Order by a Uniformed Chef

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

Carving Station

Prepared to Order by a Uniformed Chef

Select (1) One in Advance

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

Porchetta **D, GF**

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

Kielbasa Rope **GF, D**

Mezcal-Glazed Turkey Breast **D, GF**

Accompaniments

Fingerling Potatoes & Chasseur Sauce **GF**

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

Beverage

Chilled Orange & Grapefruit Juice

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



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Breakfast Enhancement Stations

"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 25 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 Smoked Salmon, English Cucumbers, Red Onion, Chopped Egg, Capers, Tomato, Plain & Roasted Pepper Cream Cheese **W, E, D**

DOSA STATION | \$30 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 | \$30 PER PERSON

Whole Eggs, Egg Whites, Bacon, Smoked Salmon, Ham, Spinach, Tomato, 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 | \$26 PER PERSON

Griddlecakes & Waffles made to order and served with:

Berries, Banana Chips, Chocolate Chips, Coconut Shavings, Pecans, Vanilla Whipped 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 | \$26 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

Brioche French Toast, Berry Compote, Caramelized Bananas, Seasonal Berries, Whipped Cream, Powdered Sugar **W, E, D**

GRITS ON MASON JARS STATION | \$32 PER PERSON

Select (1) Grits Enhancement:

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 Rope **GF, D**

Mezcal-Glazed Turkey Breast **D, GF**

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



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Breakfast Enhancement Stations

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– Anthony Bourdain

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BREAKFAST SANDWICHES

(Minimum order of 1 dozen per sandwich selection)

Sausage Biscuit Sandwich **W, E, D**

Pork Sausage Patty, Sharp Cheddar Cheese, Tabasco Aioli on Housemade Biscuit

\$144.00 Per Dozen

Breakfast Ciabatta Sandwich **W, E, D**

Chive Eggs, Ham, Aged Cheddar on Roasted Pepper Ciabatta

\$144.00 Per Dozen

Breakfast Brioche Sandwich **W, E, D**

Cage-free Egg, Hardwood Smoked Bacon, Aged Cheddar on Brioche

\$144.00 Per Dozen

Chorizo Egg Wrap **E, D**

Scrambled Eggs, Chorizo, Sweet Potato, Poblano Pepper, Hass Avocado Sauce, Flour Tortilla
Served with Salsa on the side

\$168.00 Per Dozen

Classic Breakfast Burrito **W, E, D**

Scrambled Eggs, Pork Sausage, Potato, Aged Cheddar, Flour Tortilla
Served with Salsa on the side

\$168.00 Per Dozen

Power Breakfast Burrito **W, E, D**

Scrambled Egg Whites, Spinach, Tomatoes, Mushrooms, Provolone, Flour Tortilla
Served with Salsa on the side

\$168.00 Per Dozen

Chicken Tinga Burrito **W, E, D**

Shredded Chicken, Tomatoes, Onions, Cilantro, Cotija Cheese, Flour Tortilla
Served with Salsa on the side

\$216.00 Per Dozen

Smoked Brisket Sandwich **W, E, D**

Fried Egg, Arugula, Red Pickled Cabbage Aioli on Rustic Ciabatta

\$216.00 Per Dozen

Impossible Chorizo Breakfast Wrap **V, GF, DF, TN, SOY**

Just Eggs, Impossible Chorizo, Vegan Cheese, Vegan Wrap

\$168.00 Per Dozen

Portobello and Just Eggs Ciabatta Sandwich **V, W, DF**

Just Eggs, Portobello Mushroom, Charred Broccolini Aioli on Ciabatta

\$168.00 Per Dozen



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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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CREATE YOUR OWN PLATED BREAKFAST | \$60 PER PERSON

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 Parfait D, TN, GF

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

Overnight Oats D, TN, GF

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

Seasonal Fruit & Berry Plate

Select (2) Two Breakfast Meats:

Applewood Smoked Bacon GF

Maple Pork Sausage Link GF

Jalapeño & Cotija Cheese Sausage D, GF

Chicken Apple Sausage GF

Ham Steak GF

Impossible (Vegan) Meat Breakfast Patties V, GF

Select (1) One Entree:

Served with Breakfast Potatoes

Eggs Benedict W, E, D

Soft Poached Eggs, Bacon, English Muffin & Chive Hollandaise

Lox & Bagel W, D

Smoked Salmon, Cucumber, Tomato, Red Onion, Capers & Cream Cheese on a Plain Bagel

Frittata E, D, GF

Roasted Vegetables & Feta Cheese topped with Spiced Tomato Jam

Egg White Frittata E, D, GF

Basil, Ricotta Cheese & Tomato Jam

Brioche French Toast W, E, D

Brioche with Seasonal Berries, Whipped Butter & Maple Syrup

Scrambled Breakfast E, D, GF

Fluffy Scrambled Eggs with Chives



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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

\$115 Per Gallon

Iced Tea

\$115 Per Gallon

Spiced Masala Chai Tea

\$115 Per Gallon

Selection of Hot Teas

\$115 Per Gallon

Served with Half & Half, 2% Milk & Assorted Sweeteners

NON-DAIRY BEVERAGE ENHANCEMENTS

Almond Milk, Oat Milk, Soy Milk or Coconut Milk

\$4 Per Gallon of Beverage

HOUSEMADE COLD BEVERAGES & AGUA FRESCA

\$125 Per Gallon

Lemonade | Iced Coffee | Horchata | Hibiscus | Pineapple

SEASONAL INFUSED SPA WATERS

\$125 Per Gallon

Watermelon | Mint & Basil Strawberry | Orange & Pineapple | Cantaloupe & Cucumber

Raspberry & Lime | Blueberry & Peach | Cucumber, Lemon & Mint

FRESH JUICES

\$45 Per Liter

Orange, Grapefruit, Apple, Cranberry

COLD PRESS BOTTLED JUICES & BOTTLED BEVERAGES

Detox | Lemon | Beet | Green Cold Pressed Bottled Juices

\$14 Per Bottle

Assorted Bottled Juices

\$10 Each

Assorted Regular & Diet Coke Products

\$8 Each

FIJI Bottled Water

\$10 Each

Assorted Vitamin Water

\$10 Each

Sparkling Bottled Water

\$8 Each

Resorts World Water

\$8 Each

Red Bull, Regular and Sugar-Free

\$12 Each



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À La Carte

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



Minimum order of 10 guests or 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 \$96 Per Dozen

Sliced Seasonal Fruit V \$14 Per Person

Assorted Greek Yogurts D \$8 Each

Hard Boiled Eggs, Kosher Sea Salt E \$72 Per Dozen
Served Cold with Shell Off

Assorted Individual Box Cereal W,D \$10 Each
Selection of Milk

Steel Cut Gluten-Free Oatmeal TN \$14 Per Person
Golden Raisins, Dried Cranberries, Brown Sugar,
Candied Walnuts

Scrambled Farm Fresh Eggs D, GF \$14 Per Person

Applewood Smoked Bacon GF \$14 Per Person
Three Pieces Per Person

Maple Pork Sausage Link D, GF \$14 Per Person
Two Pieces Per Person

Belgian Waffles W \$16 Per Person
Warm Maple Syrup

Buttermilk Pancakes W \$16 Per Person
Warm Maple Syrup

FROM THE BAKERY

(Minimum order of 1 dozen per selection)

Breakfast Pastry Basket W, E, D, TN \$96 Per Dozen
Selection of Fresh Pastries of the Day

Assorted Muffins W, E, D, TN \$96 Per Dozen
Blueberry, Bran, Cheese Streusel

Assorted Gluten-Free Muffins W, E, D, TN \$108 Per Dozen
Blueberry, Bran, Cheese Streusel

Assorted Bagels W, E, D \$96 Per Dozen
Plain, Cinnamon Raisin, Blueberry,
Everything with Plain, Strawberry &
Roasted Pepper Cream Cheese

Seasonal Scones W, E, D \$96 Per Dozen
with Devonshire Cream, Lemon Curd & Wild Berry Curd

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	\$96 Per Dozen
Fruit & Berry Skewer	\$14 Each
Sliced Apple Pack, Caramel Dipping Sauce	\$14 Each
Destemmed Seedless Grape Cup	\$14 Each
Assorted Kind Bars	\$10 Each
Terra Real Vegetable Chips	\$10 Each
Assorted Energy Bars	\$10 Each
Assorted Individual Bags of Packaged Nuts	\$14 Each
Assorted Individual Bags of Trail Mix	\$14 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
Craig's Assorted Vegan Ice Cream	\$120 Per Dozen

SNACKS BY THE BOWL | \$135 PER BOWL

Tortilla Chips & Salsa | Serves 25 GF, DF
Pita Chips with Hummus | Serves 25 W, V, DF, SESAME
Potato Chips with Onion Dip | Serves 25 D, GF

INDIVIDUAL DIPS BY THE BOWL | \$65 PER BOWL

Salsa, Guacamole, Ranch, Onion Dip, Hummus

SANDWICH BOARDS | W, E, D

Assorted Cold Sandwich Board | \$144 Per Dozen

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

Assorted Cold Tea Sandwich Board | \$120 Per Dozen

- Country-Style Egg Salad on Pumpkinseed
- Smoked Salmon & Cucumber on Pizzette
- Chicken & Watercress Salad on Focaccia

DISPLAYS

(Minimum order of 20 people per display)

Seasonal Tropical Fruit Display | \$20 Per Person

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

Crudité Display | \$28 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 | \$30 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 | \$30 Per Person

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

Mediterranean Display | \$28 Per Person

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

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 Catering Manager 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 Days 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 25 guests for a maximum of forty-five (45) minutes of service. Menus cannot be offered for less than 10 guests. For Packaged Breaks served to fewer than 25 guests, there will be an additional \$300 service fee.. Breaks yield 1.5 servings each of food and beverage per guest. Breaks are available until 4PM.

HEALTHY MORNING BREAKS

Harmony | \$35 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

Seasonal Berry Oatmeal Crumble Bars **VG, D, W**

Balance | \$35 Per Person

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

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

Assorted Deviled Eggs **D, E, GF**

Classic | Bacon & Sriracha | Avocado

Mixed Berry Beignets, Served Warm **W, E, D**
with Vanilla Crème Anglaise

HEALTHY AFTERNOON BREAKS

Reflection | \$35 Per Person

Seasonal Whole Fresh Fruit **V, GF**

Bruschetta Display **W, D**

Classic Heirloom Tomato & Basil Bruschetta,
Avocado & Grilled Halloumi Bruschetta

Root Vegetable Chips, Caramelized Onion & Gorgonzola Dip **GF, D**

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

Tranquility | \$35 Per Person

Assorted Vegetable Spear Cup **D, V, GF**
with Chipotle Ranch Dip

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

Individual Charcuterie Cones **GF, TN**
filled with Cured Italian Meats and Cheeses

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

Break Enhancement | \$18 Per Person

Enhance your packaged break with Freshly Brewed WestRock
Coffee, Decaffeinated Coffee, Selection of Hot Tea,
Soft Drinks & 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 | \$35 Per Person

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

Café 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 | \$35 Per Person

Classic & Red Pepper Hummus **GF, V, SESAME**

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

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

Seasonal Infused Spa Water **V**

Spirit | \$38 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 | \$38 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 | \$18 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 | \$38 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 | \$38 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 | \$38 Per Person

Warm Soft Pretzels 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 | \$38 Per Person

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

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

Elote Salad with Tajin **D, DF, VG**

Corn Tortilla Chips Served with Jalapeños, Pico De Gallo,

Black Olives, Salsa, Guacatillo, 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 | \$38 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 | \$38 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 | \$38 Per Person

Miniature Tea Sandwiches **W, E, D**

- Country-Style Egg Salad on Pumpernickel
- Smoked-Salmon & Cucumber on Pizzette
- Chicken & Watercress Salad on Focaccia

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 | \$35 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 | \$18 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

Offered to a minimum of 25 guests for a maximum of 120 minutes of service. Menus cannot be offered for less than 10 guests.
For Lunch Buffets served to fewer than 25 guests, there will be an additional charge of \$12 per person and a \$300 service fee. Lunch Buffets are offered until 3PM.

THE LOTUS | \$75 PER PERSON

ON MONDAY (\$85 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**

ENTRÉES

Unagi Glazed Seasonal Fish
Baby Bok Choy & Snake Beans **W, DF, SESAME, SOY**

Gochujang Chicken
BBQ Sauce, Sesame, Kimchee **W, SESAME, SOY**

Nasi Goreng Fried Rice **SOY, S, GF**
Brown Rice, Cauliflower Florets, Shrimp Paste & Soy Sauce

ACCOMPANIMENTS

Steamed Jasmine Rice **V**
Stir Fry Vegetables **VG**

SWEETS

Blueberry Matcha Tart **W, E, D**
Chinese Almond Cookie **W, E, D, TN**
Yuzu Creamux Tart **W, E, TN**
Pandan Verrine **D, GF**
Seasonal Fruit Tapioca Pudding **V, GF**

BEVERAGE

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

THE TWISTED TACO | \$75 PER PERSON

ON TUESDAY (\$85 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**

ENTRÉES

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

Pulled Chicken Tinga **GF**
Pineapple, Rajas

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

Cilantro & Onion Mix
Mexican Crema **D**
Assorted Salsas **GF**
Cotija Cheese **D**
Corn Tortilla **GF**
Flour Tortilla **W**

ACCOMPANIMENTS

Spanish Rice **GF, D**
Black Beans topped with Queso Fresco **D, GF**
Tri-Colored Corn Tortilla Chips **GF**

SWEETS

Piña Colada Cheesecake Tart **W, E, D**
Tequila Lime Tart **W, E, D**
Caramel Filled Churro **W, E, D**
Abuelita Chocolate Pudding **D, GF**
Vegan Tres Leches **V, GF**

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 | \$75 PER PERSON ON WEDNESDAY (\$85 Thursday - Tuesday)

STARTERS

Classic Caesar Salad with Parmesan Croutons **W, D**

Antipasti Caprese

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

ENTRÉES

Chicken Breast with Marsala Crimini Mushroom Sauce **D, GF**

Seasonal Fish with Acqua Pazza Sauce **GF, DF**

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, Bread Sticks & Butter **W, E, D**

SWEETS

Tiramisu in Chocolate Cup **W, E, D**

Opera Cake **W, E, D**

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

Seasonal Fruit Panna Cotta **D, GF**

Vegan Chocolate Napoleon **V, W**

BEVERAGE

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

SOUTHERN COMFORT | \$75 PER PERSON ON THURSDAY (\$85 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 Crème Fraîche Dressing **D, GF**

ENTRÉES

Braised Southern-Style Pork

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

Chicken & Shrimp Gumbo **W, D, SH**

Cajun-Spiced Gardein Vegan Chicken **V**

Corn Succotash **V**

ACCOMPANIMENTS

Black Eyed Peas with Smoked Pork Hock **D, 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**

Strawberry Shortcake **W, E, D**

Caramel Apple Tart

Banana Pudding **D, GF**

Vegan Pineapple Upside Down Cake **W, V**

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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For Lunch Buffets served to fewer than 25 guests, there will be an additional charge of \$12 per person and a \$300 service fee. Lunch Buffets are offered until 3PM.

THE CENTRE CUT | \$75 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**

ENTRÉES

NY Striploin
Chimichurri Sauce **GF**

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

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

ACCOMPANIMENTS

Grilled Asparagus with Gremolata **D, W**
Herb-Roasted Fingerling Potatoes **D, GF**
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 Pot de Crème **D, GF**
Vegan Chocolate Raspberry Mousse **V, GF**

BEVERAGE

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

ECSTATIC ADRIATIC | \$75 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**

ENTRÉES

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, GF**
served with Herb Tahini Spread & Herb Labneh **D, VG, SESAME**

ACCOMPANIMENTS

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

SWEETS

Almond Tart with Orange Blossom **W, E, D, TN**
Olive Oil & Lemon Cookie **W, E, D**
Classic Baklava **W, E, D, TN**
Greek Yogurt Mousse, Seasonal Berries **D, GF**
Vegan Almond Milk Custard, Seasonal Fruit **V, GF, 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 good food."
- Paul Prudhomme*

Offered to a minimum of 25 guests for a maximum of 120 minutes of service. Menus cannot be offered for less than 10 guests.

For Lunch Buffets served to fewer than 25 guests, there will be an additional charge of \$12 per person and a \$300 service fee.

Lunch Buffets are offered until 3PM.

L'EXPERIENCE FRANÇAIS - \$75 PER PERSON ON SUNDAY (\$85 Monday - Saturday)

STARTERS

Beet Salad
Roasted Beet Salad with Pickled Onions, Goat Cheese
Crumbles with Champagne Vinaigrette **D, VG, GF**

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

ENTRÉES

Slow-Braised Short Ribs
Rich Burgundy Demi **D, GF**
Provence Chicken
Chicken Breast, Herbs de Provence, Meyer Lemon & Caper
Sauce **D, GF**
Cauliflower Gratin **V, GF**

ACCOMPANIMENTS

Pommes Purée **D**
Haricot Vert with Brown Butter **D, GF**
Assorted Fresh Breads & Butter **W, E, D**

SWEETS

Raspberry Éclair **W, E, D**
Creme Puff **W, E, D**
Mini Palmiers **W, E, D**
Assorted Macaroons **E, D, GF**
Vegan Dark Chocolate Panna Cotta Cup with Champagne
Macerated Berries **V, GF**

BEVERAGE

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

THE BUTCHER BLOCK | \$75 PER PERSON STARTERS

Fire-Roasted Creamy Tomato Basil Bisque **W, D**
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, Beef Pastrami **GF**

Selection of Toppings **GF**
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 Wrap
Roasted Portobello, Pickled Radish, Roasted Red Pepper,
Red Onion, Herb Tahini Spread on Gluten-Free Tortilla **V, GF**

Selection of Freshly Baked Breads **W, E, D**
Hoagie Roll, Marbled Rye, Sourdough, Pumpernickel

ACCOMPANIMENTS

Tri-Color Rotelli Salad with Pecorino Dressing **W, D**
Assorted Individual Bags of Kettle Chips **D**

SWEETS

Decadent Fudge Brownies, **W, D, E**
White Chocolate Blondies **W, D, E**
Chocolate Chunk Cookies **W, D, E**
Seasonal Fruit Panna Cotta **D, GF**
Marinated Berries with Balsamic Drizzle **V, GF**

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



Offered to a minimum of 25 guests for a maximum of 120 minutes of service. Menus cannot be offered for less than 10 guests
For Lunch Buffets served to fewer than 25 guests, there will be an additional charge of \$12 per person and a \$300 service fee. Lunch Buffets are offered until 3PM.

SAFFRON & SPICE | \$85 PER PERSON

STARTERS

Kachumber Salad **GF, V**

Cucumber, Red Onion, Heirloom Cherry Tomato,
Coriander Lime Dressing

Masala Spiced Lentil Salad **GF, D, VG**

Mixed Greens, Paneer Cheese, Shaved Carrots,
Lemon Sesame Dressing

ENTRÉES

Butter Chicken **GF, D**

Ghee, Shishito Pepper, Tomato Purée

Tandoori Fish **GF, D**

Masala Spice, Yogurt, Roasted Garlic

Del Tadka **GF, D, VG**

Puy Lentil, Cumin, Red Chili

ACCOMPANIMENTS

Turmeric Rice **GF, D**

Golden Raisin, Cilantro, Baby Zucchini

Cumin-Glazed Carrots **GF, D**

Agave, Green Chili, Brown Butter

served with Cucumber Raita, Mint Chutney & Naan Bread **D, W**

SWEETS

Mango Chili Spiced Tart **W, E, D**

Pistachio Raspberry Entremets **W, E, D**

Lychee Coconut Bomb **W, E, D**

Saffron Rice Pudding **V, GF**

BEVERAGE

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



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CROSSROADS VEGAN LUNCH BUFFET

\$85 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, TN**

ENTRÉES

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 Glaze **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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Lunch Buffets are offered until 3PM.

THE CHAIRMAN EXECUTIVE LUNCH BUFFET \$85 PER PERSON

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 Brussels 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**

ENTRÉES | SELECT THREE

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

Grilled 4 oz. Filet Mignon
Sautéed 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**

Impossible Meat Braciola, Vegan Parmesan
Olives, Smoked Tomato Sauce **V, GF**

Cauliflower Steak,
Tomato Relish, Chickpea Ragù **V, GF**

ACCOMPANIMENTS | SELECT ONE

Orzo Pasta, Blistered Tomatoes, Extra Virgin Olive Oil **V, W**
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 Parfait **W, E, D**
Fresh Fruit Tartlet **W, E, D**
Hazelnut Mousse **E, D, GF**
Espresso Panna Cotta with Salted Caramel **E, D, GF**
Vegan Raspberry Mousse Bite **V, GF**

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 25 guests. For Boxed Meals served to fewer than 25 guests, a \$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.

Hot Beverages are NOT included with boxed meals. Gluten Free & Vegan Options Available Upon Request.

Boxed Lunches are available until 3PM.

BOXED LUNCHES & BOWLS

\$65 Per Person

Turkey Florentine

Roasted Turkey, Spinach & Parmesan Spread, Roasted Tomatoes on Red Pepper Ciabatta **W, E, D**

Slow-Roasted Roast Beef

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 **W, E, D**

Portobello Torta

Grilled Portobello Mushrooms, Roasted Poblano Peppers, Fresno Chili Aioli on 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, GF**

Fiesta

Fire-Roasted Corn Salad, Pickled Red Onion, Shredded Lettuce, Heirloom Tomato, Cotija Cheese, & Chipotle Dressing **E, D, VG, GF**

Mediterranean

Romaine, Roasted Artichoke, Roasted Peppers, Kalamata Olives, English Cucumber, Red Pepper Vinaigrette **D, GF, VG**

Harissa

Quinoa, Currants, Roasted Peppers, Kale, Yellow Curry Yogurt Dressing **D, GF, VG**

BEVERAGE

Includes Choice of (1) Bottled Water or (1) Assorted Soft Drink Per Person

THE MARKETPLACE

\$75 Per Person

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 Wrap

Roasted Turkey, Spinach & Parmesan Spread, Roasted Tomatoes on Quinoa Wrap **D, GF**

Slow-Roasted Roast Beef

Garlic Herb Boursin Cheese, Beef Steak Tomatoes, Crispy Onions, Horseradish Mayo on Ciabatta Bread **W, E, D**

Black Forest Ham

Roasted Portobello, Pickled Radish, Roasted Red Pepper, Red Onion, Herb Tahini Spread on Gluten-Free Tortilla **W, E, D**

Portobello Torta

Grilled Portobello Mushrooms, Roasted Poblano Peppers, Fresno Chili Aioli, Torta Bread **W, E, D, VG**

SNACKS

Individual Bags of Assorted Chips **GF**

Seasonal Whole Fresh Fruit **V, GF**

INDIVIDUALLY WRAPPED SWEETS

Chocolate Chip Cookie **W, E, D**

Fudge Brownie **W, E, D**

Rice Krispy Treats **VG, GF**

BEVERAGE

Includes Choice of (1) Bottled Water or (1) Assorted Soft Drink Per Person



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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 25 guests for a maximum of 120 minutes of service. For Plated Lunches served to fewer than 25 guests, there will be an additional charge of \$12 per person and a \$300 service fee. 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 - \$80 Per Person

Served with an Assortment of Fresh Baked Bread & Butter

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

SOUP OR SALAD

SELECT (1) ONE:

SOUPS

Chilled Summer Gazpacho

Garlic Croutons **V, W**

Roasted Summer Squash

Coconut, Sunflower Seeds **V, TN, GF**

Curried Cauliflower Soup

Sea Salt

Wild Mushroom Bisque **D, VG, GF**

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

SALADS

Mixed Green Salad

Herb-Crusted Goat Cheese,
Raspberry Vinaigrette **VG, 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 **V, DF, GF**

Classic Caesar Salad

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

Farmer's Market Salad

Jicama, Strawberries, Spicy Pecans
Lime Vinaigrette **VG, TN, GF**

Caprese Salad

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

Heirloom Tomato & Paneer Cheese Salad

Red Endive, Baby Arugula, Crispy Chickpeas,
Pomegranate Dressing **GF, D, VG**

ENTRÉE

SELECT (1) ONE:

Cardamom-Scented Airline Chicken Breast

with Seasonal Vegetables & Tamarind Chicken Jus **GF, D**
served with Cucumber Raita, Mint Chutney & Naan Bread

Seared Jidori Chicken Breast

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

Roasted Atlantic Salmon

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

Braised Short Rib

Whipped White Bean Purée & 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**

Gardein Parmesan

Vegan Tomato Sauce & Vegan Mozzarella **V, GF, DF**

Impossible Meat Kofta | \$6 Per Person

Seasonal Vegetables & Coconut Curry Sauce **V, GF, DF**
served with Cucumber Raita, Mint Chutney & Naan Bread

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

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

DESSERT

SELECT (1) ONE:

Raspberry Mousse Bomb

Raspberry Mousse, Sable Bottom & Satin Glaze **W, D, TN, E**

Key Lime Tart

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

Tiramisu

Espresso-soaked Lady Fingers, Mascarpone Cream,
Coffee Cookies **W, D, TN, E**

Tropical Verrine

Pineapple Mousse, Coconut Mousse & Mango Mousse **E, D, GF**

Pear Saffron Entremets with Anglaise **W, D**

Seasonal Cheesecake

Cheesecake & Graham Cracker Bottom,
Marinated Seasonal Berries **W, E, D**

Decadent Chocolate Mousse Cup

Chocolate Cup filled with Rich Chocolate Mousse,
Chocolate Cake Insert **D, E**

Chocolate Hazelnut Brownie

Chocolate Brownies with Hazelnut Crunch **W, E, D, TN**

Vegan Brown Betty

Apple Streusel, Salted Caramel Cream **V**



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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.

Events with only tray-passed items require a server at \$300 per server, per 100 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 | \$14 Per Piece

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

Avocado Shrimp Shooter | \$14 Per Piece

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

Shrimp Cocktail Skewer | \$14 Per Piece

Cucumber Masala Water **S, GF**

Smoked Salmon Crostini | \$12 Per Piece

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

Fresh Melon, Prosciutto, Mozzarella & Basil Skewer, Aged

Balsamic Drizzle | \$12 Per Piece **D, GF**

Creole Grilled Chicken Salad in Miniature Lettuce Cup | \$12

Per Piece **D, GF**

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

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

Grilled Steak Crostini | \$12 Per Piece

Humboldt Fog, Frisée, Jalapeño-Balsamic Glaze **W, D**

Beef Carpaccio Crostini | \$12 Per Piece

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

Lomo Imberico Stuffed Date | \$12 Per Piece

Humboldt Fog, Quince Syrup **D, GF**

Vietnamese Vegetable Summer Roll | \$12 Per Piece

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

Mini Tropical Fruit Skewer | \$12 Per Piece

Guava Crème Fraîche **D, VG**

Stuffed Garden Cherry Tomato | \$12 Per Piece

Herb Goat Cheese **D, VG**

Brie en Croute | \$12 Per Piece

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

Individual Crudit  Cup | \$12 Per Piece

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

Impossible Vegan Kofta Skewer | \$14 Per Piece

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

Hearts of Palm Taco | \$12 Per Piece

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

Vegetable Skewer | \$12 Per Piece

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

Chickpea Shell with Fava Bean Hummus | \$12 Per Piece

Vegan Caviar **V, GF**



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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. Events with only tray-passed items require a server at \$300 per server, per 100 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 | \$14 Per Piece

Lemon Spicy Aioli [E, S](#)

Crispy Shrimp | \$14 Per Piece

Mint Spring Roll, Thai Chili Sauce [S, W](#)

Lamb Cigar | \$14 Per Piece

Coriander Yogurt, Tomato Sumac [W, D](#)

American Wagyu Beef Slider | \$12 Per Piece

Fontina Cheese, Balsamic Onions, Bread & Butter Pickle [D, W](#)

Beef & Shishito Pepper Skewer | \$12 Per Piece

Chimichurri Sauce [DF, GF](#)

Mini Wagyu Beef Frank | \$12 Per Piece

Puff Pastry, Whole Grain Mustard [E, W, D](#)

Mini Beef Empanada | \$12 Per Piece

Short Ribs, Chihuahua Cheese, Salsa Verde,
Micro Cilantro [E, D, W](#)

Philly Cheese Steak Bite | \$14 Per Piece

Jalapeño Ketchup [E, D, W](#)

BBQ Duck | \$12 Per Piece

Bao Bun, Apricot Chili Sauce [W, E](#)

Mary's Chicken Pot Sticker | \$12 Per Piece

Sweet Chili Sriracha Aioli [W, E](#)

Teriyaki Chicken Skewer | \$12 Per Piece

Pearl Onions, Pickled Ginger & Sesame Seeds [W, SESAME](#)

Chicken Karage Lollipop | \$12 Per Piece

Shishito Pepper, Ponzu Butter [D, GF](#)

Chicken Mole Sope | \$12 Per Piece

Pickled Cabbage, Shishito Peppers [W, E, D](#)

Chicken & Waffle Stack | \$12 Per Piece

Smoked Maple Syrup [W, E, D](#)

Chicken Flauta | \$12 Per Piece

Queso Fresco, Mole [W, D, TN](#)

Wild Mushroom Arancini | \$12 Per Piece

Truffle Aioli [E, D, W](#)

Vegetable Empanada | \$12 Per Piece

Ratatouille, Smoked Gouda, Roasted Tomato Sauce [E, D, W, V](#)

Truffle Fontina Grilled Cheese | \$12 Per Piece

Porcini Ketchup [W, D, VG](#)

Fried Parmesan Artichoke Heart | \$12 Per Piece

Marinara Sauce [W, VG, D](#)

Crispy Vegetable Spring Roll | \$12 Per Piece

Mango Sweet Chili [W, V](#)

General Tso Cauliflower - \$12 Per Piece

Chinese To-Go Box [V, W](#)

Spicy Impossible Beef & Dan Dan Noodles | \$12 Per Piece

Chinese To-Go Box [V, W](#)

Paneer Cheese Croquette | \$12 Per Piece

Mango Chutney Aioli [W, D](#)

Vegetable Samosa | \$12 Per Piece

Tamarind Aioli [W, TN](#)



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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 25 guests unless otherwise noted for a maximum of 120 minutes of service.

Reception service begins at 4PM.

COLD DISPLAYS

Artisanal Cheese Display | \$30 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, VG, D

Bruschetta Display | \$28 Per Person

Classic Heirloom Tomato & Basil Bruschetta W, E, VG

Forest Mushroom & Leeks Bruschetta W, E, VG

Chorizo & Boursin Bruschetta W, E, D

Crudit  Display | \$28 Per Person

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

SESAME

Charcuterie Display | \$30 Per Person

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

Grilled Vegetable Mosaic | \$30 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 & Lebanese Garlic Sauce V, GF

Mediterranean Display | \$28 Per Person

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

Seasonal Tropical Fruit Display | \$20 Per Person

Fresh & Dried Tropical Fruits with Pomegranate Yogurt Dip D, VG

Farmer's Garden Grazing Table | \$40 Per Person

A lavish display of fresh garden greens, accoutrements and house-made dressings D, W, VG, TN

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

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

The Dressings: Calamansi & Passion Fruit, Classic Caesar, Jalape o Ranch

MARKETPLACE SALADS

Caprese Salad | \$14 Per Person

Buffalo Mozzarella, Heirloom Tomatoes, Fresh Basil, White Balsamic Vinaigrette D, VG

Chopped Vegetable | \$14 Per Person

Celery, Asparagus, Green Beans, Cucumbers, Tomatoes, Radishes, Olives & Eggs, Sherry Vinaigrette E, VG

Endive & Brie Salad | \$14 Per Person

Lola Rosa, Pistachios, Blue Cheese Dressing, Herbed Lavash D, W, VG, TN

Kale Salad | \$14 Per Person

Romaine, Kale, Julienne Carrots, Heirloom Tomato, Red Cabbage, Pecorino, Garlic Croutons, Romano Cheese Dressing W, D, E, VG

Mediterranean Salad | \$14 Per Person

Romaine Lettuce, Heirloom Tomatoes, English Cucumbers, Roasted Peppers, Kalamata Olives, Feta, Lemon Dill Vinaigrette D, VG

Roasted Beets Salad | \$14 Per Person

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

Steak House Salad - \$16 Per Person

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

Cobb Salad - \$16 Per Person

Chopped Romaine, Tomato, Bacon, Chicken, Hard-Boiled Eggs, Avocado, Chives, Blue Cheese, Red Wine Vinaigrette E, D, GF



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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 25 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 W, SOY
- Shrimp Aguachile Ceviche with Cucumber S, GF
- Fried Tofu with Spicy Mayo & Kelp Caviar V, GF

SUSHI & SASHIMI STATION | \$56 PER PERSON

(Portioned at 4 Pieces Per Person)

Rolls | California D, S, Veggie GF, DF, V, Spicy Tuna E, GF, Philly D, S

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

Presented with Wasabi, Pickled Ginger, Ponzu, Soy Sauce

SUSHI & SASHIMI ENHANCEMENT | \$14 PER PERSON

Shrimp Tempura Roll W, D, S, Crunchy Roll W, D, S, Rainbow Roll W, D, S, Caterpillar Roll W, D, S, Dynamite Roll W, D, S, Eel Nigiri W, GF, Yellowtail Nigiri DF, GF, Eel Sashimi W, DF, Yellowtail Sashimi DF, GF

OHANA BOWL ACTION STATION | \$40 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 | \$30 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 Ragu, 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 Ragu V, GF

DONNA ITALIA PIZZA ACTION STATION | \$30 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, DF, 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

CHURRASCARIA GRILL ACTION STATION | \$36 PER PERSON

Requires Four (4) Chefs Per Station

Charcoal Grilled Meats & Vegetables

- Murgh Chicken Kabob D, GF
- Prawn Tandoori S, D, GF
- King Trumpet Mushroom Tandoori V

Served with Naan Bread & Assorted Chutneys W



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Reception Stations

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

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SLIDER & FRY STATION | \$32 PER PERSON

Select (2) Two Sliders:

American Wagyu Beef Slider

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

Vegan Slider

Impossible Beef, Red Pepper, Tomato Chutney, Vegan Bun **W, 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 **W, VG**
- Tater Tots **GF, VG**
- Seasoned Waffle Fries **W, VG**

HOT 'N' SMOKIN' STATION | \$38 PER PERSON

Served with House-made Cornbread, Ranch & Blue Cheese

- Mesquite Smoked Brisket Burnt End **GF**
- Hot Honey Chicken Wings **W, D**
- Jalapeño Poppers **D, W**
- Roasted Corn Cheddar Gratin **D, GF**

THE TASTY TACO STATION | \$35 PER PERSON

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

Select (3) Three Tacos:

- Braised Beef **DF, GF**
- Pork Al Pastor **DF, GF**
- Chicken Poblano Mole **DF, GF**
- Vegetarian Korean Bulgogi **W, V**

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 | \$34 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**

Onshore

Chicken, Pork Chorizo **GF, DF**

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 Deviled Egg **D, E**
- Potato & Octopus Salad with Charred Onion Dressing **GF**
- Idiazabal Cheese Croquette with Pimientos de Padrón Aioli **W, D**

DIM SUM STATION | \$34 PER PERSON

Presented in Bamboo Steamer on the Wok

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

ASIAN STREET FOOD STATION | \$34 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 | \$34 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, & Mini Pepper **GF, V, 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



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PROTEINS

Servings based on 4 oz per person

Bone In Slow-Cooked Prime Rib | \$50 Per Person

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

Roast Beef Tenderloin | \$42 Per Person

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

24-Hour Smoked Brisket | \$42 Per Person

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

Garlic Rubbed Tri-Tip | \$40 Per Person

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

Steamship of Beef | \$40 Per Person

100 guest minimum

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

Kalua-Style Pork Shoulder | \$40 Per Person

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

Pork Belly | \$40 Per Person

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

Lemongrass Scented Roasted Salmon | \$40 Per Person

Calamansi Crème Fraîche & Steamed Vegetables **D, GF**

Slow-Roasted Turkey Breast | \$40 Per Person

Roasted Brussels Sprouts & Brown Gravy Dijonnaise **D, W**

Leg of Lamb | \$40 Per Person

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 | \$14 Per Person

- Green Asparagus **D, GF, VG**
- Sautéed Mushrooms with Sherry Wine Butter Sauce **D, GF, VG**
- Fire-Roasted Creamed Corn **D, GF, VG**
- Agave 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

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Veneto Tiramisu - \$26 Per Person W, E, D

Select (3) Three:

- Coffee
- Chocolate
- Amaretto Berries
- Matcha
- Caramel

Choux Station - \$26 Per Person W, E, D

Select (2) Two Cream Puff Flavors:

- Vanilla, Salted Caramel, Coffee, Key Lime, Lemon, Mango, Hazelnut, Triple Berry

Select (2) Two Eclairs Flavors:

- Vanilla, Salted Caramel, Coffee, Key Lime, Lemon, Mango, Hazelnut, Triple Berry

Vanilla & Hazelnut Paris-Brest

Pecan, Maple & Chocolate Profiteroles Tarts

Cupcake Art - \$26 Per Person D, E, W, TN

Select (3) Three:

- Pina Colada Cupcake
- Salted Caramel Popcorn Cupcake
- Matcha Oreo Cupcake
- Vegan Strawberry Cupcake
- Red Velvet with Cream Cheese
- German Chocolate with Coconut Filling, Milk Chocolate Buttercream
- Vanilla with White Chocolate Mousse, Vanilla Buttercream, Sprinkles

Genting Market Place | \$26 Per Person W, E, D

Pralines, Bon Bons, Truffles, French Macaroons, Chocolate Caramel Entremets, Yuzu Meringue Tarts, Champagne Fruit Shots

Cookie Pop & Iced Milk Shot Station | \$26 Per Person W, E, D

Assorted Cookies on a Stick

Ice Cold Chocolate, Strawberry & Vanilla Milk Shots

Viennese Table | \$26 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 25 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 | \$28 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 Whipped Cream, 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, TN

Freshly Baked Chocolate Chip, Double Chocolate, & 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, TN

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

Paleta Station | \$26 Per Person D, GF

Select (3) Paleta Flavors:

Chocolate, Strawberry Cookies & Cream, Mango, Coconut, Arroz Con Leche

Dips: Milk Chocolate, White Chocolate, Raspberry Chocolate D, GF

Toppings: Oreo Crumbles, Graham Crumbles, Sprinkles, Chopped Peanuts, Toffee, M&Ms, Powdered Chili & Chamoy W, E, D, TN



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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*

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RULE THE WORLD | \$165 PER PERSON

PASSED HORS D'OEUVRES

Galangal Shrimp Roll, Thai Curry Aioli **W, S**
"Karaage" Fried Chicken Bites, Sudachi Mayo **GF, E**
Hearts Of Palm Mini Taco, Burnt Green Onion Salsa **GF, V**

DISPLAYED & ACTION STATIONS BENTO SALAD DISPLAY

Mizuna, Spring Mix, Baby Gem Lettuce, Mushroom "Bacon" Bits, Amazu Cucumber, Asian Style Caesar Dressing, Brioche Charcoal Croutons **W, VG**

DIM SUM DISPLAY

Presented in Bamboo Streamers on the Wok. Served with Sweet Chili Sauce and Calamansi Soy Sauce

- Chicken Xiao Long Bao **W, E**
- Shrimp Shumai | Garlic, Ginger, Lemongrass **W, S, E**
- Chinese BBQ Pork in Bao Bun **W, E**
- Roasted Vegetable Pot Stickers **W, E, VG**

BLOOMING LETTUCE WRAP ACTION STATION

Assembled to Order by a Senior Chef

- Impossible Meat Tikka, Pickled Cucumber, Cilantro Chutney **GF, V**
- BBQ Brisket, Tonkatsu Mayo, Shishito Pepper Jam **GF, DF**

RICE BOWL STIR FRY ACTION STATION

Pandan Scented Black Rice with Guest's Choice of Topping

- Stir Fried King Trumpet Mushroom & Tofu in Szechuan Sauce **GF, V**
- Smoked Pork Sisig, Red Onion, Calamansi Soy **GF, DF**

YAKITORI SKEWER ACTION STATION

Prepared by a Uniformed Chef & on the EVO Grill

Served with Roasted Shishito Peppers and Warm Edamame **GF, DF**

- Miso Marinated Chicken Skewer **GF**
- Shawarma Spiced Vegetable Skewer & Sansho Pepper Butter **GF, VG, D**

SWEET EATS

Blueberry Matcha Tart **E, D, GF**
Yuzu Cheesecake **W, E, D**
Mandarin Orange Trifle **W, E, D**
Bittersweet Chocolate Cream **D, GF**
Green Tea Roulade with Red Bean Mousse **W, E, D**

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 (2) Two Proteins:

Chicken Bulgogi **W, DF** | White Fish Veracruzana **DF, GF** | Beef Barbacoa **DF, GF**
served with Coriander Rice, Habanero Black Beans, Salsa Guacatillo, Salsa Macha,
Corn **GF** & Flour **W** Tortillas, Sopes **GF, DF**

Potato Bar Action Station

Prepared by a Senior Chef

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

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

Pasta Display Station

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

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

Slider Display Station

Select (2) Two Sliders:

Charcoal Grilled Chicken Slider

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

Wagyu Beef Slider

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

Shawarma Spiced Impossible Slider

Chickpea Spread and Giardiniera Vegetables **W, V, SESAME**

Flatbread Action Station

Prepared by a Senior Chef

Duck Confit Flatbread

Eggplant Spread, Fresh Mozzarella & Sour Cherry Drizzle **D, W, SESAME**

Ratatouille Flatbread

Spicy Tomato Sauce, Burrata 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

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– Mark Twain

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TASTE OF RESORTS WORLD | \$180 PER PERSON

Inspired by Resorts World's Award-Winning Culinary Portfolio

Menu requires a minimum of (3) chef attendants at \$300 per chef per 200 guests.

DISPLAYED & ACTION STATIONS

BREZZA

Lumache Bolognese **W, D** (Action)

Carne Cruda **W, D** (Displayed)

CARVERSTEAK

Wagyu Cheese Steak Bite, Aged Truffle Provolone Mornay,

Buttered Parker Roll **W, D** (Displayed)

Seared Crab Cake, Mixed Greens, Piquillo Pepper Aioli **W, D, S** (Displayed)

CROSSROADS

Wedge Salad, Smoked Bacon, Bleu Cheese **W, DF, TN** (Displayed)

Black Mission Figs with Whipped Feta On Sourdough **W, DF, TN**
(Displayed)

FUHU

Fuhu Sticky Lamb Chop, Maitake, Sticky Sauce **W, SOY, DF** (Displayed)

Miso Cod 'Taco', Bibb Lettuce, Kataifi Crispies, Orange Segments **W, DF, SOY** (Displayed)

GENTING PALACE

Crispy Pork Belly with Hoisin Sauce **W, SOY** (Action)

Seafood Black Truffle Dumpling **S, W, DF** (Displayed)

KUSA NORI

3000 LV BLVD Roll

Yuzu Kewpie Snow Crab, Togarashi Tataki Salmon, Asparagus,
Yuzu Tobiko, Micro Wasabi, Kizami Yuzu **S, D, GF** (Displayed)

Cucumber Salad, Hearts of Palm, Heirloom Tomatoes, Charred Avocado,
Sesame Seeds **GF, DF, V** (Displayed)

VIVA

Birria Street Taco, Onion, Cilantro **D, GF** (Action)

Coctel de Camaron, Shrimp, Clamato, Cucumber, Avocado **S, GF, DF**
(Displayed)

WALLY'S

Artisanal Cheese & Charcuterie Display **D, W, TN**

SWEET EATS

Featuring Small, Easy To Pick Up Bites From All Featured Venues

- Brezza's Classic Cannoli with Ricotta Mascarpone Filling & Chocolate Shavings **D, W**

- Fuhu's Mini Sakura Strawberry Shortcake with Sakura Chiffon, Whipped Cream & Fresh Strawberries **W, E, D**

- Kusa Nori's Peanut Butter Bar Bites, Layers of Chocolate & Peanut Butter Mousse Coated In Chocolate & Cocoa Nibs **W, E, D, TN**

- Wally's Mini Chocolate Tart with Chocolate Ganache & Salted Caramel **W, E, D**

- VIVA!'s Mini Tres Leches Shooter with Whipped Cream & Fresh Fruit **W, E, D**

- Crossroads' Vegan Banana Pudding with Whipped Topping & Vegan Wafer Cookies **W, V**



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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 200 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, W, VG, SESAME**

Sushi & Sashimi Display Station

Rolls | California **D, S**, Veggie **GF, DF, V**, Spicy Tuna **E, GF**, Philly **D, S**
Nigiri & Sashimi | Tuna Nigiri **GF**, Salmon Nigiri **GF**, Shrimp Nigiri **GF, S**, Tuna Sashimi **GF**, Salmon Sashimi **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 **W, GF**
Teriyaki Tofu, Seaweed Salad, Pickled Cucumber **DF, V**

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**
Cocoa Nibs Cake, Caramel Butter

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

Yuzu Tart **W, E, D**
Yuzu Creameux, 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

Offered to a minimum of 25 guests for a maximum of 120 minutes of service. For Plated Dinners served to fewer than 25 guests, there will be an additional charge of \$20 per person and a \$300 service fee. Minimum order of 10 per entrée selection. Choice of entree selections 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.

Dinners include Freshly Baked Breads & Butter, Freshly Brewed WestRock Coffee, and a selection of Hot Teas.

Pricing is based on a choice of three (3) courses to include soup or salad, entree, and dessert.

APPETIZERS

Enhance your Dinner with an Additional Course

Vegan Saffron Scented Hearts 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**

Vegan King Trumpet Scallops | \$16 Per Person

Cauliflower Purée, 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 **S, GF**

Beef Carpaccio | \$16 Per Person

Pickled Cipollini Onions, Gorgonzola Aioli, Polenta Croutons, Mizuna **D, W, E**

Seared Scallops | \$20 Per Person

Celery Root Purée, Shaved Asparagus, Yuzu Butter **S, D, GF**

SELECT ONE (1) SOUP OR SALAD

SOUPS

Roasted Tomato Soup

Cheddar Croutons **VG, D, W**

Vegan Butternut Squash

Crispy Chickpeas, Coconut Milk **V, DF, GF**

Heirloom Tomato Gazpacho (Served Chilled)

Parmesan Crouton **D, W**

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

Micro Fennel & Lobster Salad **S, D**

SALADS

Organic Mixed Green Salad

Apple, Dried Cherry, Herb-Goat Cheese Medallion, Raspberry Vinaigrette **D, VG, GF**

Maine Lobster Salad - \$8 Per Person

Hearts of Palm, Citrus Dressing **S, DF, GF**

Caesar Salad

Baby Red & Green Romaine, Grana Padano Cheese, Roasted Tomato, Garlic Croutons, Caesar Dressing **D, E, W**

Beet & Burrata Salad

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

Greek Salad

Kalamata Olives, Artichokes, Feta, Roasted Tomatoes, Oregano Vinaigrette **D, VG, GF**

Tikka Chicken Salad

Mixed Greens, Baby Gem Lettuce, Tikka Chicken, Cucumber, Spiced Pecans, Harissa Yogurt Dressing **D, GF**



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Plated Dinners

"Life is uncertain. Eat dessert first."

– Ernestine Ulmer

ENTRÉES

Roasted Airline Chicken Breast | \$115 Per Person

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

Roasted Jidori Chicken 8oz | \$115 Per Person

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

Braised Miso Short Rib | \$125 Per Person

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

Blackened Striploin 12oz | \$128 Per Person

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

Filet Mignon 8oz | \$130 Per Person

Yukon Gold Potato Purée & Seasonal Vegetables, Peppercorn Cream **D, GF**

Shawarma Spiced Rack of Lamb | \$135 Per Person

Potato Anna, Seasonal Vegetables, Beetroot Lamb Sauce **D, GF**

Pan-Roasted Alpine Wild Salmon (7oz) | \$125 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 Osso Buco | \$100 Per Person

Lentil Ragu, Asparagus Tips **V, GF**

Portabello Mushroom Tandoori | \$100 Per Person

Spiced Polenta Cake & Cilantro Emulsion **V, GF, DF**

ENTRÉE DUETS

Grilled Jidori Chicken & Pan-Roasted Salmon | \$145 Per Person

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

Braised Short Rib & Seared Scallop Duo | \$150 Per Person

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

Prime Surf & Turf | \$165 Per Person

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

DESSERTS

Lemon Yuzu Meringue with Mandarin Sauce **W, E, D**

Toasted Meringue, Lemon Yuzu, Shortbread, Mandarin Sauce

St Honore Banana Salted Caramel Cake **W, E, D**

Cream Puff Banana Pastry, Sable Cookie, Banana Compote, Caramel Drizzle, Whipped Topping

Death by Chocolate **W, E, D**

Multi-Layered Chocolate Cake, Chocolate Tuile, Chocolate Sauce, Whipped Topping

Blackberry Tiramisu **W, E, D**

Chambord-Soaked Lady Fingers, Tiramisu Blackberry Purée, Blackberry Gelée, Whipped Topping

Resorts World "Candy Bar" **W, E, D, TN**

Raspberry Pistachio Nougat, Mascarpone, Raspberry Gelée, Dark Chocolate Shortbread Cookie, Pistachios, Raspberry Sauce **D, W**

Salted Caramel Brown Betty **V, GF**

Apple Streusel, Salted Caramel Cream, Caramel Sauce

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

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

Resorts World Trio

- Mango Passion Bombe **W, E, D**
- Chocolate Decadence } Steamed Cocoa Nib Cake, Caramelized Praline Grain, Caramel Butter, Chocolate Sauce **D, GF**
- Lemon Basil Verrine **W, V**

ENHANCE WITH CHOCOLATE LOGO | \$6.00 Additional

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



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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, GF**

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

Radiatori Pasta, Creamy Spinach & Parmesan Dressing, Grilled Artichoke Hearts, Roasted Peppers **VG, D, W**

SOUP

Beef Barley, Mirepoix Vegetables **W, DF**

ENTRÉES

Chicken

Herb Roasted Airline Chicken Breast, Black Truffle Chicken Jus, Crispy Prosciutto **GF, D**

Salmon

Seared Salmon Filets, Calamansi Beurre Blanc **D, GF**

Carving Station

Carved to Order by a Senior Chef

Whole Roasted Tenderloin, Crispy Shallots, Peppercorn Cream **GF, D**

ACCOMPANIMENTS

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

Horseradish Mashed Potatoes **D, VG, GF**

Freshly Baked Artisan Dinner Rolls & Butter **W, E, D**

SWEETS

Tiramisu **W, E, D**

White Chocolate Lemon Namelaka Cheesecake, Seasonal Berries **W, E, D**

Raspberry Decadant Mousse Bite **W, E, D**

Eton Mess with Sautéed Bananas **D, GF**

Pineapple Coconut Haupia **V**



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Dinner Buffet

*"Food is really and truly the most effective medicine."
– Joel Fuhrman*

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GENTING DINNER BUFFET | \$170 PER PERSON

STARTERS

Brie & Endive Salad D, GF, TN

Roasted Pepitas, Craisins, Limoncello Vinaigrette

Kale & Quinoa Salad GF, V, DF

Edamame, Heirloom Tomatoes, Goji Berries, Sherry Vinaigrette

Grilled Asparagus Salad D, GF

Baby Asparagus, Imberico Ham, Greek Feta, Dijon Mustard Vinaigrette

SOUP

Caramelized Onion, Raclette Croutons W, D

ENTRÉES

Chilean Seabass GF, D

Confit Daikon, Leeks, Calamansi Butter Sauce

Duck Leg Confit GF, D, TN

Cannellini Bean Ragu, Pancetta, Arugula Pesto

Carving Station

Carved to Order by a Senior Chef

Smoked Beef Brisket GF, D

Everything Spice, Pickled Pearl Onions, Whole Grain Mustard Demi-Glace

ACCOMPANIMENTS

Gnocchetti W, D

Pecorino, Roasted Tomato, Cauliflower Sauce

Seasonal Vegetable Fricassée GF, D

Peas, Fire-Roasted Corn, Saffron Cream

Freshly Baked Artisan Dinner Rolls & Butter W, E, D

SWEETS

Fruit Trifle with Grand Mariner tossed Berries W, E, D

Cream Puff with Apricot Filling W, E, D

Decadent Chocolate Valencia Mousse Cake W, D

Caramel Apple Verrine E, D, GF

Sapin-Sapin V

BEVERAGE

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



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Dinner Buffet

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– Joel Fuhrman

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CROCKFORDS DINNER BUFFET | \$175 PER PERSON

STARTERS

Baby Gem Salad GF, D

Radicchio Rosso, Manchego Cheese, Creamy Anchovy Dressing

Barley Salad W, D

Feta Cheese, Green Onions, Oregano Vinaigrette

Poached Pear & Goat Cheese Salad GF, D

Mixed Greens, Seasonal Poached Pear, Goat Cheese Crumble, Mizuna, Meyer Lemon Vinaigrette

SOUP

Lobster Bisque S, D, W

Crème Fraîche, Oyster Cracker

ENTRÉES

Barramundi GF, D

Braised Napa Cabbage, Shitake Mushrooms, Sauce Vierge

Airline Chicken Breast GF, DF

Puy Lentil Ragu, Mojo Sauce, Chicken Jus

Carving Station

Carved to Order by a Senior Chef

New Zealand Rack of Lamb

Harissa Demi Glaze D, GF

ACCOMPANIMENTS

Wild Rice Pilaf D, GF, TN

Pine Nuts, Cranberries, Chickpeas

Okinawa Potato Purée GF, D

Cream, Brown Butter, Roasted Garlic

Freshly Baked Artisan Dinner Rolls & Butter W, E, D

SWEETS

Chinese Egg Tart W, E, D

Cherry Blossom Chiffon Cake W, E, D

Chocolate Hazelnut Crunch Bar W, E, D, TN

Strawberry Verrine D, GF

Vegan Lemon Basil Cake V

BEVERAGE

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

The standard pour size is 1.25 ounces. The fee for each bartender is \$300.00 for the initial 4 hours, with an additional charge of \$75.00 per hour thereafter. A single bar or bartender is recommended for every 75 to 100 guests. Bars are subject to a minimum charge of \$875.00++ per bar per hour. In the event that sales do not meet this minimum threshold, the host will be charged for the shortfall.

PREMIUM BRANDS

\$18 Per Single Shot Pour

VODKA

Stolichnaya (Stoli)
Absolut
Absolut Flavors

GIN

Bombay

SCOTCH

Dewar's White Label
Famous Grouse

WHISKEY

Jack Daniel's Tennessee Whiskey
Crown Royal Canadian Whisky
Jameson Irish Whiskey

BOURBON

Jim Beam

TEQUILA

Olmecca Altos Plata
Olmecca Altos Reposado

RUM

Bacardi Silver
Captain Morgan Spiced Rum
Malibu

NON-ALCOHOLIC

Assorted Soft Drinks

\$8 per drink

Bottled Water

\$8 per drink

Sparkling Water

\$8 per drink

Assorted Juices

\$10 per drink

Redbull

\$12 per drink

ULTRA BRANDS

\$20 Per Single Shot Pour

VODKA

Tito's
Grey Goose
Grey Goose Flavors

GIN

Bombay Sapphire

SCOTCH

Johnnie Walker Black Label
Glenfiddich Single Malt

WHISKEY

Gentleman Jack Tennessee Whiskey
Crown Royal Reserve Canadian Whisky
Jameson Irish Whiskey

BOURBON

Maker's Mark

TEQUILA

Patron Silver
Patron Reposado

RUM

Bacardi Silver
Captain Morgan Spiced Rum
Malibu

BEERS

\$12 Per Bottle

Budweiser
Bud Light
Michelob Ultra
Corona
Stella
Elysian IPA

CORDIALS & COGNAC

\$20 Per Single Shot Pour

Hennessey VS
Amaretto
Kahlua
Baileys

KETTLE ONE NITRO ESPRESSO MARTINI

\$20 Per Martini

Minimum of (100) One Hundred Drinks Per Bar
Enhancement Required. (5) Bar Enhancements
Maximum

WINES

DOMESTIC HOUSE

WINE SELECTIONS

\$18 Per Glass

Ste. Michelle, Brut Sparkling,
Columbia Valley, USA
Ste. Michelle, Mimi, Chardonnay
Erath (Ste. Michelle), Resplendent,
Pinot Noir, Oregon, USA
Ste. Michelle, Mimi, Cabernet Sauvignon

ITALIAN WINE

SPECIALTY SELECTIONS

\$20 Per Glass

Isabella Prosecco, Veneto
Isabella, Pinot Grigio, Veneto
Il Borro, Lamelle Chardonnay, Toscana
Il Borro, Borrigiano Toscana IGT 202

FRENCH WINE

SPECIALTY SELECTIONS

\$20 Per Glass

JP Chenet, Cremant
Les Legendes, Bordeaux Blanc
Les Legendes, Bordeaux Rouge

CHILEAN VEGAN

HOUSE WINE

\$20 Per Glass

Banfi, Natura, Organic Chardonnay, Chile
Banfi, Natura, Organic Pinot Noir, Chile



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Beverage

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



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PACKAGE BARS

PREMIUM

One Hour	\$35 Per Person
Two Hours	\$55 Per Person
Three Hours	\$75 Per Person
Four Hours	\$95 Per Person

PREMIUM PACKAGE BARS INCLUDE

Premium Spirits, Domestic House Selected Red, White & Sparkling Wines, Selection of Beers, Assorted Juices, Assorted Soft Drinks, Still & Sparkling Bottled Water, Regular & Sugar-Free Red Bull

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.

ULTRA

One Hour	\$40 Per Person
Two Hours	\$65 Per Person
Three Hours	\$90 Per Person
Four Hours	\$115 Per Person

ULTRA PACKAGE BARS INCLUDE

Ultra Spirits, Italian Wine Specialty Selections, Selection of Beers, Assorted Juices, Assorted Soft Drinks, Still & Sparkling Bottled Water, Regular & Sugar-Free Red Bull

NO-HOST BARS

No-Host Bars are available upon request. A \$300.00 Terminal Setup Fee will apply for each terminal required. Bar minimum is applicable for each No-Host Bar. No-Host Bar pricing is inclusive of tax and service charges.



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Specialty Bars

*"Either give me more wine or leave me alone."
– Rumi*



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KETTLE ONE NITRO ESPRESSO MARTINI BAR ENHANCEMENT | \$20 PER DRINK

Minimum of (100) One Hundred Drinks Per Bar Enhancement Required. (5) Bar Enhancements Maximum

ULTRA BLOODY MARY BAR | \$25 PER DRINK

Minimum of (50) Fifty Drinks Required

Vodka: Tito's, Grey Goose, Grey Goose Flavors

Tequilas: Patron Silver, Patron Reposado

Bourbon/Tennessee: Maker's Mark Bourbon, Gentlemen Jack Tennessee Whiskey

PREMIUM BLOODY MARY BAR | \$23 PER DRINK

Minimum of (50) Fifty Drinks Required

Vodkas: Stolichnaya, Absolut, Absolut Flavors

Tequilas: Patron Silver

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, Jalapeños, Cocktail Onions

Hot Sauces: Tabasco, Cholula, Tapatio, Sriracha

Rims: Kosher Salt

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

MIMOSA & BELLINI BAR | \$18 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

SPARKLING WINES

Bisot, Prosecco, Veneto Italy	\$70
Nicolas Feuillatte, Reserve Exclusive Brut Champagne, France	\$88
Piper-Heidsieck, Cuvée 1785, Brut Champagne, France	\$106
Moët & Chandon, Imperial Reserve, Brut Champagne, France	\$135
Perrier-Jouet, Grand Brut Champagne, France	\$168
Taittinger La Francaise, Brut Champagne, France	\$183
Ruinart, Blanc de Blanc, Brut Champagne, France	\$260
Dom Perignon, Brut Champagne, France	\$525

SPARKLING ROSÉ

Chandon, California Brut Rose, USA	\$70
Schramsberg, Brut Rose, Napa, USA	\$125
Perrier-Jouet, Blason, Brut Rose, France	\$125
Laurent Perrier, Brut Rose, France	\$215
Gosset Grand Brut Rose, France	\$224
Veuve Clicquot, Brut Rose, France	\$227
Billecart Salmon, Brut Rose, France	\$457

PINOT GRIGIO

Terlano, Alto Adige, Italy	\$72
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SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zealand	\$89
Cakebread, Napa Valley, USA	\$95
Domaine Vacheron, Sancerre, France	\$135

CHARDONNAY

Chalk Hill, Russian River Valley, USA	\$80
Domaine Laroche, Saint Martin, Chablis, France	\$91
Overt Chardonnay, Willamette, USA	\$98
Patz & Hall, Sonoma Coast, USA	\$100
William Fevre, Champs Royaux, Chablis, France	\$106
Far Niente, Napa Valley, USA	\$171

RIESLING

Eroica, Washington, USA	\$75
JJ Prum, Sonnenuhr, Kabinett, Germany	\$122
Robert Weil, Spatlese, Rheingau	\$144

ROSE WINES

Daou Vineyards, Discovery, Paso Robles, USA	\$71
Château D'esclans Whispering Angel, Côtes De Provence, France	\$76

RED WINES

PINOT NOIR

The Four Graces, Willamette Valley, USA	\$76
Davis Bynum, Russian River Valley, USA	\$88
Flowers, Sonoma, USA	\$95
Belle Glos, Clark & Telephone, Santa Maria Valley, USA	\$105
Domaine de La Vougeraie, Bourgogne Rouge, France	\$135
Emeritus, Russian River Valley, USA	\$140

MERLOT

Duckhorn, Napa Valley, USA	\$79
Stag's Leap Winery, Stags Leap District, USA	\$85
Trefethen Family Vineyards, Oak Knoll	\$118
Dunham Cellars, Columbia Valley	\$192

CABERNET SAUVIGNON

Daou Vineyards, Paso Robles, USA	\$80
JML, Secret Door, Napa Valley	\$112
Faust, Napa Valley	\$140
Jordan, Alexander Valley, USA	\$150
Silver Oak, Alexander Valley, USA	\$195
Col Solare, Red Mountain, Washington	\$210
Caymus, Napa Valley, USA	\$245
Far Niente, Napa Valley	\$391
Ridge, Monte Bello, Santa Cruz Mountains	\$495
Opus One, Napa Valley 2019	\$682

MISCELLANEOUS REDS

Numanthia, Termes, Tempranillo, Toro, Spain	\$71
Daou, The Pessimist, Paso Robles	\$80
Il Borro Toscana Rosso, Tuscany, Italy	\$125
Tapiz, Black Tears, Malbec	\$135
The Prisoner, Napa Valley, USA	\$150
Domaine De Beaufort Châteauneuf-du-Pape	\$184



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POLICIES



Banquet Policies

LABOR & SERVICE FEES

- A \$300.00 Service Fee will be applied to all packaged menus served to fewer than 25 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 (100) guests may be applied to functions featuring only 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 \$75.00 per cocktail server per hour fee will be charged.
- A \$300.00 fee per chef will be applied to all food stations requiring a dedicated chef on the floor or back of house. 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 \$300.00 fee per hotel security office will be charged per officer required. The fee is based on a (4) hour event and if event runs longer, an additional \$75.00 per officer will be charged.
- A \$300.00 fee will be applied to all functions hosted in a Hospitality or Hotel Suite.

MENUS & PRICING

- Banquet menus are updated seasonally and are subject to change with or without notice. Food and beverage pricing may be guaranteed up to (3) months in advance of event date upon request.
- 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 & 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 \$125.00+ per person minimum expenditure in Food & Beverage, excluding tax, and service charge. 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. Menus cannot be offered for less than (10) ten 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 Catering Manager.
- 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 no less than **(14) Business Days** prior to the Group's arrival date. Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone no later than Noon (local Hotel time), **Five (5) business days** prior to the first day of the Event for functions of 1000 or less and **Seven (7) business days** prior to the first day of the Event for functions of 1001 or more. Guarantees by text message cannot be accepted. 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.

Group may either reduce or increase the expected number of attendees when giving the final guaranteed number of attendees for each scheduled catered food function by up to 10% without incurring any liability to Hotel for additional costs or supplemental surcharges. The final guaranteed numbers cannot be further reduced without liability once the guarantee is submitted.

At the time of informing Hotel of the final guaranteed number of attendees, if Group reduced the expected number of attendees for a catered food function by more than 10%, then Hotel may add a supplemental surcharge to Group's master account equal to the actual menu price per person as stated on the applicable Event Order (plus Taxes, gratuities, and the applicable Service Charge) multiplied by the number of attendees reduced in excess of 10%.

Should the number of attendees increase after the final guarantee has been submitted or add new food & beverage events within the guarantee period, the Hotel will add a supplemental surcharge and as noted below:

- A (10%) price increase if received up to (5) five 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 attendance increases. However, the menu offering may be based on Chef's Selection and Group agrees to accept such substitutions.

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

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 Catering Manager 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

- An \$875.00+ 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 \$300.00+ 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 \$300.00 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.

FOOD SERVICE DECOR

In accordance with the Southern Nevada Health District's requirements for food service, any decorative item used for food service such but not limited to portable bars, display trays, specialty vessels, unique tables & station displays must have food safe compliant surfaces.

Rented portable bar units are required to contain a hot water sink. Exceptions cannot be permitted.

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 contracted corporate groups with a \$100,000 F&B minimum or greater upon request. Groups that are not contracted will be charged for the cost of the tasting and credited back for the cost should the group move to contract with the Resort.

- 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 Catering Manager 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 Catering Manager regarding venue specifics.



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