

CONFERENCE & EVENT DINING



**RESORTS WORLD CATERING
& CONFERENCE SERVICES**

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3000 Las Vegas Boulevard South, Las Vegas, Nevada, 89109

Menu valid through December 2026

AWARD WINNING



2025 CVENT TOP MEETING HOTELS WINNER

#12 Hotel in North America, Las Vegas Hilton at Resorts World

GBAC STAR™ ACCREDITATION

Facility Cleaning & Outbreak Prevention, Resorts World Las Vegas

AAA FOUR DIAMOND

Four Diamond, Conrad Las Vegas at Resorts World

Four Diamond, Crockfords Las Vegas - LXR Hotels & Resorts

Four Diamond, Las Vegas Hilton at Resorts World

2022, 2023, 2024 WORLD TRAVEL AWARDS WINNER

Nevada's Leading Hotel, Conrad Las Vegas at Resorts World

2025 TRAVEL + LEISURE WORLD'S BEST AWARDS WINNER

#5 Las Vegas Hotel, Crockfords Las Vegas - LXR Hotels & Resorts

SHARECARE HEALTH SECURITY VERIFIED™ WITH FORBES TRAVEL GUIDE

Resorts World Las Vegas

LEED GOLD CERTIFICATION

LEED Gold, Conrad Las Vegas at Resorts World

LEED Gold, Crockfords Las Vegas - LXR Hotels & Resorts

LEED Gold, Las Vegas Hilton at Resorts World





WELCOME TO RESORTS WORLD LAS VEGAS, WHERE CULINARY ARTISTRY MEETS UNFORGETTABLE EXPERIENCES

At Resorts World Las Vegas, dining is more than a meal; it is a meticulously crafted journey, designed to delight the senses and elevate every moment of your event.

Our team of over 5,000 passionate hospitality professionals stands ready to collaborate with you, ensuring your vision is not only realized but transformed into something extraordinary. Every detail, from the first welcome to the final toast, is guided by our unwavering commitment to excellence.

We invite you to explore our Conference & Event Dining Menus, a curated glimpse into the culinary possibilities our internationally acclaimed chefs and hospitality artisans can bring to life for you and your distinguished guests. Your preferences and aspirations are the foundation of our approach, inspiring creations that are as unique as your event itself.

As a recognized leader in accommodating diverse dietary needs, we take pride in offering thoughtful, transparent labeling for all menu items, identifying both common allergens and dietary preferences.

With advance notice, our culinary team is pleased to design dishes that honor specific dietary requirements without compromising on flavor, presentation, or luxury.

As you begin planning your event, our seasoned Catering Management Team will serve as your trusted partner, crafting a dining experience that surprises your guests, surpasses your expectations, and perfectly complements the vision of your conference or celebration.

It is our privilege to collaborate with you in creating an occasion that will be remembered long after the final course is served.



Chef Christian Edralin

EXECUTIVE BANQUET CHEF

Resorts World Las Vegas

Chef Christian Edralin, Executive Banquet Chef at Resorts World Las Vegas, brings over 15 years of global culinary expertise to the Strip's most forward-thinking resort. A graduate of Le Cordon Bleu, Edralin has held prestigious roles including private chef to Dubai's Royal Family and Executive Chef at the acclaimed Zuma Dubai. His career also includes leading banquet operations for Caesars Entertainment and curating high-profile culinary experiences for Forbes Travel Guide's The Summit and The Grammy Awards at Resorts World.

Renowned for his mastery of international cuisine, Edralin embraces the resort's diverse culinary landscape, collaborating closely with its world-class chefs to continually elevate banquet offerings. His signature event, A Taste of Resorts World, showcases this collaborative spirit, uniting the resort's culinary campus in a celebration of flavor and innovation.

Chef Edralin's approach to banquet dining is both creative and inclusive. He thoughtfully designs menus that reflect the global influences of Resorts World while addressing the evolving dietary needs of today's guests. Understanding the expectations of seasoned, well-traveled conference attendees, he has pioneered offerings such as fully realized all-vegan banquet buffets—developed in partnership with Crossroads Kitchen, named one of Esquire's most influential restaurants of the decade.

With bold flavors, meticulous presentation, and an unwavering commitment to excellence, Chef Edralin continues to redefine what banquet cuisine can be. His visionary leadership and high standards make him one of the most dynamic culinary talents on the Las Vegas Strip.



Chef Jorge Luque

EXECUTIVE PASTRY CHEF

Resorts World Las Vegas

With over 20 years of experience in luxury resorts, high-profile events, and international cuisine, Executive Pastry Chef Jorge Luque brings a legacy of excellence and innovation to Resorts World Las Vegas.

Chef Luque began his career at the renowned Hamada of Japan in Las Vegas, where he embraced Japanese culinary traditions and global flavors. He later refined his craft at Marisquería La Barca, a celebrated coastal Mexican seafood destination known for hosting elite post-fight celebrations and featuring in productions like Fools Rush In and Despierta América.

Following in his father's footsteps, Chef Luque entered the luxury casino world, contributing to grand openings at Nevada Landing, The Wynn Las Vegas, and Red Rock Resort. During his 12-year tenure at Mandalay Bay, he collaborated with Master Chocolatier Vincent Pilon and led pastry operations for events serving up to 25,000 guests, including the Latin Grammy Awards, Miss Universe, and major trade shows like SHOT Show and MAGIC.

He continued to elevate his artistry at The Cosmopolitan of Las Vegas, creating bespoke pastries for banquets and the acclaimed Wicked Spoon buffet, before partnering with Chef Angelo Auriana in Los Angeles to launch Italian concepts Mateo's and Osteria Brera.

In 2021, Chef Luque joined Resorts World Las Vegas to support the openings of Brezza and Bar Zazu alongside Chef Nicole Brisson. Today, he leads the resort's pastry program, crafting exquisite desserts that embody luxury, creativity, and unforgettable guest experiences.



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Shortcut To

BREAKFAST

BREAKS

LUNCH

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DINNER

BEVERAGE

POLICIES

BREAKFAST



Continental Breakfast

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. All Continental Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water.



BLOSSOM CONTINENTAL | \$48 Per Person

- Chilled Orange & Cranberry Juice
- Seasonal Sliced Fruit, Whole Berries & Grape Clusters
- Individual Assorted Artisanal French Yogurts
Vanilla Almond Granola
- Farm Fresh Hard-Boiled Eggs with Kosher Sea Salt
- Assorted Fresh Baked Bagels
Served with Plain & Herb Cream Cheeses
- Selection of Fresh-Baked Artisanal Sweet & Savory Breakfast Pastries including Danish, Croissants, & Muffins,
Served with Butter, Honey, Fruit Preserves

AWANA WELLNESS CONTINENTAL | \$55 Per Person

- Chilled Pressed Green Juice & Orange Juice
- Seasonal Sliced Fruit, Whole Berries & Grape Clusters
- Build Your Own Chia Seed Parfait
Chia Pudding, Seasonal Berries, Dried Fruits, Sliced Banana, Sliced Almonds, Coconut Flakes, Shaved Dark Chocolate
- Farm Fresh Hard-Boiled Eggs with Kosher Sea Salt
- Daily Selection of Healthy Fresh-Baked Artisanal Breakfast Pastries including Croissants, Muffins, & Healthy Grain Loaves
Served with Butter, Organic Honey, Organic Peanut Butter, Fruit Preserves
- Steel Cut Gluten-Free Oatmeal
Oatmeal, Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Agave Syrup, Ground Cinnamon

STAY FABULOUS CONTINENTAL | \$60 Per Person

- Chilled Orange & Cranberry Juice
- Groovy Smoothies (pre-made)
*Strawberry & Banana Smoothie with Chocolate Shavings
Pineapple & Chia Seed Smoothie*
- Seasonal Fruit Fondue
Mango Cream, White Chocolate Ganache
- Dark Chocolate Raspberry Greek Yogurt Parfait
- Selection of Fresh-Baked Artisanal Sweet & Savory Breakfast Pastries including Danish, Croissants, & Muffins
Served with Butter, Honey, Fruit Preserves
- All-Nighter Breakfast Sandwich
Fried Egg, American Cheese, Applewood Smoked Bacon, Potato Hash, Jalapeno Garlic Aioli on Toasted Bagel
- Build-Your-Own-Hashbrown Bar
*Toppings served on the side
Crispy Hash Browns, Pork Sausage Gravy, Bacon Bits, Cheddar Cheese, Green Onion, Fried Jalapeños, Sour Cream*
- Warm Miniature Raspberry & Caramel Beignets, Chocolate Sauce

RESORTS WORLD SIGNATURE CONTINENTAL | \$60 Per Person

- Chilled Orange & Cranberry Juice
- Seasonal Sliced Fruit, Whole Berries & Grape Clusters
- Build Your Own Greek Yogurt Parfait
Plain & Flavored Greek Yogurt, Assorted Dried Fruits, Assorted Nuts, Seasonal Berries, Vanilla Almond Granola, Toasted Almonds, Honey & Agave Syrup
- Selection of Fresh-Baked Artisanal Sweet & Savory Breakfast Pastries including Danish, Croissants, & Muffins
Served with Butter, Honey, Fruit Preserves
- Toasting Station with Assorted Sliced Breads, English Muffins & Assorted Bagels
Sliced Mortadella, Smoked Salmon, English Cucumbers, Red Onion, Capers, Chopped Egg, Tomatoes, Plain & Herb Cream Cheese, Hazelnut Spread
- Artisanal Breakfast Sandwiches
Select two in advance. Portioned at one (1) sandwich per person
- Ham Ciabatta Breakfast Sandwich
Chive Eggs, Ham, Aged Cheddar, Roasted Garlic Aioli on Roasted Pepper Ciabatta
- Bacon Brioche Breakfast Sandwich
Cage-free Egg, Smoked Bacon, Aged Cheddar, Roasted Garlic Aioli on Brioche
- Classic Breakfast Burrito
Scrambled Eggs, Pork Sausage, Potato, Aged Cheddar, Flour Tortilla Served with Salsa on the side
- Chorizo Spiced Mushroom Burrito
Just Eggs, Chorizo Spiced Mushrooms, Vegan Cheese, Gluten-Free Wrap
- Botanical Sausage Breakfast Sandwich
Botanical Sausage Patty, Vegan Brioche, Roasted Tomatoes, Hatch Chili Spread on Vegan Brioche

RESORTS WORLD BOXED CONTINENTAL | \$55 Per Person

- Seasonal Diced Fruit Cup
- Individual Assorted Artisanal French Yogurt
- Choice of Fresh Baked Croissant or Muffin
- Assorted Kind Bar
- Packaged Butter & Assorted Preserves
- Assorted Bottled Juice or Bottled Water

Breakfast Buffet

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. All Continental Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water.



RESORTS WORLD BREAKFAST BUFFET | \$65 Per Person

STARTERS

- Chilled Orange & Cranberry Juice
- Seasonal Sliced Fruit, Whole Berries & Grape Clusters
- Individual Assorted Artisanal French Yogurts Vanilla Almond Granola
- Selection of Fresh-Baked Artisanal Sweet & Savory Breakfast Pastries including Danish, Croissants, Muffins, & Bagels
Served with Cream Cheese, Butter, Honey, Fruit Preserves

STAPLES

- Scrambled Farm Fresh Eggs
- *Breakfast Potato of the Day

SAVORY *Select One (1) Savory*

- Buttermilk Pancakes with Whole Berries, Warm Maple Syrup
- Belgium Waffles
Mixed Berry Compote, Whipped Cream, Warm Maple Syrup
- Egg White, Spinach & Feta Cheese Frittata
- "Just Eggs" Scrambled

MEATS *Select One (1) Meat*

- Applewood Smoked Bacon
- Smoked Turkey Bacon
- Maple Pork Sausage Link
- Jalapeño & Cotija Cheese Sausage
- Chicken Apple Sausage
- Ham Steak with Pineapple Glaze
- Botanical Sausage Patties

ENHANCE YOUR BREAKFAST

- \$70.00 Per Person for Two Meats and One Savory
- \$75.00 Per Person for Two Meats and Two Savory

*Breakfast Potatoes are Rotated Daily from the Following Selections:

- Monday | Crispy Hash Brown Patties
- Tuesday | Herb Roasted Fingerling Potatoes
- Wednesday | Yukon Gold Potato Hash with Caramelized Onions
- Thursday | Potato Cube with Shishito Peppers
- Friday | Pan Fried Potato Pancake with Applesauce on the Side
- Saturday | Lyonnaise Style Potatoes
- Sunday | Red Bliss Potato Bravas Style

EL DESAYUNO BUFFET | \$65 Per Person

STARTERS

- Seasonal Sliced Fruit, Whole Berries & Grape Clusters
- House-Made Yogurt served with Fresh Mango
- Selection of Fresh-Baked Artisanal Sweet & Savory Breakfast Pastries including Danish, Croissants, & Muffins
Served with Butter, Honey, Fruit Preserves

STAPLES

- Scrambled Farm Fresh Eggs with Aji Verde on the side
- Roasted Potatoes, Pasilla Peppers & Onions

SAVORY *Select One (1) Savory*

- Baja Style Breakfast Burrito
Beef Birria, Jack Cheese, Potato Red Sauce, Cilantro, Side of Sour Cream
- Vegetable Quiche
Tomato & Jalapeño Chutney, Side of Sour Cream
- Breakfast Enchilada
Scrambled Egg, Mexican Squash, Oaxaca Cheese, Guajillo Sauce
- "Just Eggs" Scrambled

MEATS *Select One (1) Meat*

- Applewood Smoked Bacon
- Smoked Turkey Bacon
- Maple Pork Sausage Link
- Jalapeño & Cotija Cheese Sausage
- Chicken Apple Sausage
- Ham Steak with Pineapple Glaze
- Botanical Sausage Patties

BEVERAGE

- Chilled Orange Juice
- Agua Fresca *Select (1) from Below:*
Pomegranate and Pineapple, Pineapple and Raspberry, Hibiscus

ENHANCE YOUR BREAKFAST

- \$70.00 Per Person for Two Meats and One Savory
- \$75.00 Per Person for Two Meats and Two Savory

ENHANCE YOUR BREAKFAST BUFFET *Additional \$10 Per Person*

- Chilaquiles Verdes Action Station
Prepared to Order by a Senior Chef | Corn Tortilla Chips tossed in House-Made Roasted Tomatillo Green Sauce, Cage-Free Fried Egg, Avocado, Pickled Onion, Fresh Cilantro, Queso Blanco, & Mexican Crema. Garnished with Lime Zest, Toasted Pepitas, & Edible Flowers

Breakfast Buffet

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. All Continental Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water.



AWANA WELLNESS BREAKFAST BUFFET | \$75 Per Person

STARTERS

- Chilled Pressed Green Juice & Orange Juice
- Seasonal Sliced Fruit, Whole Berries & Grape Clusters
- Build Your Own Chia Seed Parfait
Chia Seeds, Seasonal Berries, Dried Fruits, Sliced Banana, Sliced Almonds, Coconut Flakes, Shaved Dark Chocolate
- Farm Fresh Hard-Boiled Eggs with Kosher Sea Salt
- Selection of Healthy Fresh-Baked Artisanal Breakfast Pastries including Croissants, Muffins, & Healthy Grain Loaves
Butter, Organic Honey, Organic Peanut Butter, Fruit Preserves

SAVORY *Select Two (2) Savory*

- Egg White Scramble
Greek Feta and Charred Vine Ripened Cherry Tomatoes
- Olive Oil Mini Pancakes
Rosemary Maple Syrup and Berry Compote
- Steel Cut Gluten-Free Oatmeal
Oatmeal, Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Agave Syrup, Ground Cinnamon

MEATS *Select One (1) Meat*

- Applewood Smoked Bacon
- Smoked Turkey Bacon
- Maple Pork Sausage Link
- Jalapeño & Cotija Cheese Sausage
- Chicken Apple Sausage
- Ham Steak with Pineapple Glaze
- Botanical Sausage Patties

SIDES

- *Breakfast Potato of the Day

ENHANCE YOUR BREAKFAST

- \$80.00 Per Person for Two Meats

**Breakfast Potatoes are Rotated Daily from the Following Selections:*

- Monday | Crispy Hash Brown Patties
- Tuesday | Herb Roasted Fingerling Potatoes
- Wednesday | Yukon Gold Potato Hash with Caramelized Onions
- Thursday | Potato Cube with Shishito Peppers
- Friday | Pan Fried Potato Pancake with Applesauce on the Side
- Saturday | Lyonnaise Style Potatoes
- Sunday | Red Bliss Potato Bravas Style

BOTANICA BREAKFAST BUFFET | \$75 Per Person

100% Vegan Menu

STARTERS

- Seasonal Sliced Fruit, Whole Berries & Grape Clusters
- Individual Dairy-Free Yogurt Parfaits
Granola & Seasonal Berries
- Assorted Vegan Breakfast Pastries
Vegan Butter, Organic Peanut Butter,

SAVORY *Select Two (2) Savory*

- "Just Eggs" Frittata
Farmers Market Vegetables & Vegan Gouda Cheese
- Southwest Tofu Scramble
Extra-Firm Tofu, Red Onion, Red Bell Pepper, Kale
- Chorizo Spiced Mushroom Burrito
Just Eggs, Chorizo Spiced Mushrooms, Vegan Cheese, Gluten-Free Wrap
- Vegan Sausage Breakfast Sandwich
Vegan Sausage Patty, Vegan Cheese, Vegan Chipotle Aioli, Vegan Brioche Bun
- Steel Cut Gluten-Free Oatmeal
Oatmeal, Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Agave Syrup, Ground Cinnamon

SIDE

- House-made Potato Hash, Caramelized Onions
- Crispy Polenta Cakes with Herbs

BEVERAGE

- Chilled Orange & Cranberry Juice
- Freshly Brewed Coffee & Decaffeinated Coffee
Selection of Hot Teas, Agave Syrup & Lemon
- Served with Non-Dairy Milks and Creams
Oat Milk, Soy Milk, Almond Milk, Non-Dairy Creamer

Brunch

Designed for a minimum of fifty (50) guests and a maximum of two (2) hours of service. Menu cannot be offered for less than fifty (50) guests. Prepared for the full guest guarantee. Chef Attendant Fee of \$350 Per Chef per 100 Guests will apply.

PRIMROSE BRUNCH BUFFET | \$130 Per Person

STARTERS

- Seasonal Sliced Fruit, Whole Berries & Grape Clusters
- Build Your Own Greek Yogurt Parfait
Plain & Flavored Greek Yogurt, Assorted Dried Fruits, Assorted Nuts, Seasonal Berries, Vanilla Almond Granola, Toasted Almonds, Honey & Agave Syrup
- Selection of Fresh-Baked Artisanal Sweet & Savory Breakfast Pastries including Danish, Croissants, Muffins, & Bagels
Served with Cream Cheese, Butter, Honey, Fruit Preserves

DISPLAY STATIONS *Select One (1) Savory*

- Smoked Salmon Lox & Bagel Display
Assortment of Fresh Bagels, Smoked Salmon Lox, English Cucumbers, Red Onion, Chopped Egg, Capers, Tomato, Plain & Herb Cream Cheeses
- 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
- Dim Sum Display
Presented in Bamboo Steamers on the Wok
- Chicken Shumai
- Steamed Minced Pork Dumpling
- Roasted Vegetable Pot Stickers
- Signature Cobb Salad
Chopped Romaine, Tomato, Bacon, Chicken, Hard-Boiled Eggs, Avocado, Chives, Blue Cheese, Red Wine Vinaigrette

ENTRÉES *Select Two (2) in Advance*

- Buttermilk Pancakes
Whole Berries, Warm Maple Syrup
- Individual Mini Crab Cake
Fine Herbs House-Made Tartar Sauce
- Chashu Pork Eggs Benedict
Potato Waffle, Togarashi Hollandaise
- Grilled King Trumpet Mushroom
Kale Salsa Verde, Broccolini Pur

EGGS & OMELET STATION *Prepared to Order by a Uniformed Chef*

- Scrambled, Whole Eggs, Egg Whites, "Just Eggs"
- Applewood Smoked Bacon, Ham, Smoked Salmon
- Spinach, Tomato, Scallions, Jalapeño, Red Onions,
- Bell Peppers, Mushrooms
- Cheddar & Jack Cheese

CARVING STATION *Select One (1) in Advance*

Prepared to Order by a Uniformed Chef

- Slow-Cooked Tri-Tip, Classic Chimichurri
- Porchetta
- Neuske's Slab of Bacon
- Kielbasa Rope
- Mezcal-Glazed Turkey Breast



ACCOMPANIMENTS

- Fingerling Potatoes & Chasseur Sauce
- Agave Roasted Heirloom Carrots, Pine Nuts, Brown Butter

BEVERAGE

- Chilled Orange & Cranberry Juice
- Freshly Brewed Coffee & Decaffeinated Coffee
- Selection of Hot Teas, Iced Tea, Iced Water

ENHANCE YOUR BRUNCH WITH BOTTOMLESS BEVERAGES

ULTIMATE BLOODY MARY BAR

- 2-Hour Bottomless Bar | \$60 per person
Minimum of twenty-five (25) guests required
- On Consumption | \$25 Per Drink
Minimum of fifty (50) drinks required
- Mixologist's selection of garnishes, hot sauces and custom salts
- Vodkas: Tito's, Grey Goose, Grey Goose Flavors
- Tequilas: Patron Silver, Patron Reposado
- Bourbon/Tennessee: Maker's Mark Bourbon, Gentlemen Jack Tennessee Whiskey

MIMOSA & BELLINI BAR

- 2-Hour Bottomless Bar | \$54 per person
Minimum of twenty-five (25) guests required
- On Consumption | \$18 Per Drink
Minimum of fifty (50) drinks required
- Santome Prosecco mixed with your choice of puree
- Puree flavors:
Orange, Peach, Cranberry, Mango, Pomegranate

Breakfast Enhancements

Breakfast Enhancements are offered in combination with your Continental Breakfast or Breakfast Buffet. A minimum of three (3) stations are required if ordered without a continental or buffet menu. Menus are designed for a minimum of twenty-five (25) guests. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. *Chef Attendant Required | \$350 Each | Per 100 Guests



SMOOTHIE DISPLAY | \$16 PER PERSON

Select Two (2) Smoothies

- **Berry Blast**
Raspberries & Strawberries, Vanilla, Yogurt, Orange Juice
- **Going Bananas**
Banana, Chia Seeds, Peanut Butter, Dark Chocolate Shavings
- **Healthy Start**
Granny Smith Apple, Kale, Honey, Greek Yogurt, Coconut Milk
- **Blueberry & Spinach**
Greek Yogurt, Milk, Agave Syrup, Blueberries, Spinach
- **Bananas & Oranges**
Bananas, Vanilla Almond Milk, Honey & Orange Juice

STEEL CUT GLUTEN-FREE OATMEAL | \$16 PER PERSON

Oatmeal, Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Agave Syrup, Ground Cinnamon

BUILD-YOUR-OWN YOGURT PARFAIT | \$24 PER PERSON

Plain & Flavored Greek Yogurt, Assorted Dried Fruits, Assorted Nuts, Seasonal Berries, Vanilla Almond Granola, Toasted Almonds, Honey & Agave Syrup

BUILD-YOUR-OWN OVERNIGHT OATS | \$24 PER PERSON

Vanilla Soaked Rolled Oats, Puffed Brown Rice, Seasonal Berries, Dried Fruits, Sliced Banana, Sliced Almonds, Coconut Flakes, Shaved Dark Chocolate

BUILD-YOUR-OWN CHIA SEED PARFAIT | \$24 PER PERSON

Chia Pudding, Seasonal Berries, Dried Fruits, Sliced Banana, Sliced Almonds, Coconut Flakes, Shaved Dark Chocolate

BUILD-YOUR-OWN ACAI BOWL | \$24 PER PERSON

House-made Acai, Seasonal Berries, Dried Fruits, Sliced Banana, Sliced Almonds, Coconut Flakes, Shaved Dark Chocolate

RANDY'S DONUT WALL DISPLAY | \$28 PER PERSON

*Minimum of twenty-five (25) guests required
Assorted Randy's Donuts Displayed on the "Randy's Donut Wall"*

BAGEL & LOX DISPLAY | \$30 PER PERSON

Assorted Fresh Bagels, Smoked Salmon Lox, English Cucumbers, Pickled Red Onion, Chopped Egg, Capers, Sliced Tomato, Plain & Herb Cream Cheeses

BUILD-YOUR-OWN HASH BROWN BAR | \$26 PER PERSON

*Toppings served on the side
Crispy Hash Browns, Pork Sausage Gravy, Bacon Bits, Cheddar Cheese, Green Onion, Fried Jalapeños, Sour Cream*

BUILD YOUR OWN SWEET BISCUIT BAR | \$26 PER PERSON

House-made Biscuits, Vanilla Bean Cream, Ube Cream, Lemon Cream, Caramel Sauce, Strawberry Compote, Fresh Berries, Chocolate Sauce, Toasted Coconut

EGGS & OMELET ACTION STATION* | \$30 PER PERSON

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

EGGS BENEDICT ACTION STATION* | \$36 PER PERSON

- **Jambon De Paris Benedict**
English Muffin, Jambon De Paris Ham, Poached Egg, Sautéed Spinach, Espelette Pepper Hollandaise
- **Smoked Salmon Benedict**
Toasted Brioche, Smoked Salmon, Poached Egg, Shaved Radish, Wilted Arugula, Yuzu Hollandaise
- **Fried Jidori Chicken Benedict**
Chive Waffle, Fried Jidori Chicken, Poached Egg, Pimento Cheese, Pickle Juice Hollandaise

Breakfast Enhancements

Breakfast Enhancements are offered in combination with your Continental Breakfast or Breakfast Buffet. A minimum of three (3) stations are required if ordered without a continental or buffet menu. Menus are designed for a minimum of twenty-five (25) guests. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. *Chef Attendant Required | \$350 Each | Per 100 Guests

WAFFLE ACTION STATION* | \$26 PER PERSON

Select Two (2) Waffles:

- Classic Belgian Waffle
- Chocolate Chip Waffle
- Cinnamon Roll Waffle

Served with Mixed Berry Compote, Chantilly Cream, Brown Butter Maple Syrup, Butter, Lemon Curd

GRIDDLECAKE ACTION STATION* | \$26 PER PERSON

Select Two (2) Griddle Cakes:

- Johnny Cakes
- Chocolate Chip
- Red Velvet
- Blueberry

Served with Mixed Berry Compote, Chantilly Cream, Brown Butter Maple Syrup, Butter, Lemon Curd

FRENCH TOAST ACTION STATION* | \$26 PER PERSON

- Classic Brioche French Toast
Served with Mixed Berry Compote, Caramelized Bananas, Seasonal Berries, Whipped Cream, Powdered Sugar

BREAKFAST HASH ACTION STATION* | \$38 PER PERSON

Select Two (2) Hashes:

- Duck & Caramelized Onions
- Corned Beef, Onion & Potato
- Chickpea & Botanical Harissa
- Sweet Potato & Swiss Chard

BREAKFAST DOSA ACTION STATION* | \$30 PER PERSON

Minimum of one-hundred (100) guests required

- Potato Masala with Coconut Chutney
Served with Sambar

CHILAQUILES VERDES ACTION STATION* | \$26 PER PERSON

Prepared to Order by a Senior Chef

Corn Tortilla Chips tossed in House-Made Roasted Tomatillo Green Sauce, Cage-Free Fried Egg, Avocado, Pickled Onion, Fresh Cilantro, Queso Blanco, & Mexican Crema. Garnished with Lime Zest, Toasted Pepitas, & Edible Flowers

BREAKFAST MEAT CARVING STATION* | \$40 PER PERSON

Select (1) Meat:

- Porchetta
- Neuske's Slab of Bacon
- Kielbasa Rope
- Mezcal-Glazed Turkey Breast



Plated Breakfast

Menus are designed for a minimum of twenty-five (25) guests. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. Plated Breakfasts include choice of Freshly Squeezed Orange or Cranberry Juice, Seasonal Fruit & Berries, Assorted Pastries, Butter, Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water.



CREATE YOUR OWN PLATED BREAKFAST | \$65 Per Person

STARTERS *Select One (1) Starter*

- **Greek Yogurt Parfait**
Greek Yogurt, Honey, Toasted Coconut Chips, Vanilla Almond Granola, Pomegranate & Acai Berry Drizzle
- **Overnight Oats**
Vanilla Soaked Rolled Oats, Strawberry, Puffed Brown Rice, Almonds, Dark Chocolate Shavings

ENTREES *Select One (1) Entree* *Served with Herb-Roasted Fingerling Potatoes*

- **Brioche French Toast**
Brioche with Seasonal Berries, Powdered Sugar, Whipped Butter & Maple Syrup
- **Eggs Benedict**
Soft Poached Eggs, Applewood Smoked Bacon, English Muffin & Chive Hollandaise
- **Egg White Frittata**
Basil, Ricotta Cheese & Spiced Tomato Jam
- **Vegetable Frittata**
Roasted Vegetables & Feta Cheese, Spiced Tomato Jam
- **Lox & Bagel**
Smoked Salmon, Cucumber, Tomato, Red Onion, Capers & Cream Cheese on a Plain Bagel
- **Quiche Lorraine**
Egg Custard, Applewood Smoked Bacon, Gruyere Cheese
- **Scrambled Breakfast**
Fluffy Scrambled Eggs with Chives

MEATS *Select Two (2) Breakfast Meats*

- Applewood Smoked Bacon
- Smoked Turkey Bacon
- Maple Pork Sausage Link
- Jalapeño & Cotija Cheese Sausage
- Chicken Apple Sausage
- Ham Steak with Pineapple Glaze
- Botanical Sausage Patties



Breakfast À La Carte

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

BREAKFAST SANDWICHES \$192.00 Per Dozen

(Minimum order of 1 dozen per sandwich selection)

- **Sausage & Biscuit Sandwich**
Pork Sausage, Cheddar Cheese, Fried Egg, Tabasco Mayo
- **Ham & Croissant Sandwich**
Ham, Chive Omelet, Provolone, Garlic Mayo
- **Bacon & Brioche Sandwich**
Fried Egg, Bacon, Swiss Cheese, Caramelized Onion Mayo
- **Classic Breakfast Burrito**
Scrambled Eggs, Pork Sausage, Potato, Aged Cheddar, Flour Tortilla
Served with Salsa on the side
- **Chicken Merguez Breakfast Burrito**
Shredded Chicken, Tomatoes, Onions, Cilantro, Cotija Cheese, Flour Tortilla, Served with Salsa on the side
- **Chorizo Spiced Mushroom Burrito [TN, SOY, GF, V]**
Just Eggs, Chorizo Spiced Mushrooms, Vegan Cheese, Gluten-Free Wrap, Served with Salsa on the side
- **Portobello and "Just Eggs" Ciabatta Sandwich**
"Just Eggs", Portobello Mushroom, Charred Broccolini Aioli on Ciabatta

EGGS

- **Shakshuka Egg Bite** \$144 Per Dozen
Chicken Merguez, Feta Cheese, Green Chili
- **Parmigiano Cheese and Mushroom Egg White Bite** \$144 Per Dozen
- **Just Eggs Frittata** \$144 Per Dozen
Farmers Market Vegetables & Plant-based Gouda Cheese
- **Hard Boiled Eggs, Kosher Sea Salt** \$96 Per Dozen
- **Scrambled Farm Fresh Eggs** \$12 Per Person
- **Scrambled Egg Whites** \$14 Per Person
- **Botanical Scramble** \$16 Per Person
- **Just Eggs Florentine** \$16 Per Person
- **Quiche** \$16 Per Person
Smoked Bacon, Gruyere

BREAKFAST MEATS \$14.00 Per Person

Based on Two Pieces Per Person

- **Applewood Smoked Bacon**
- **Smoked Turkey Bacon**
- **Maple Pork Sausage Link**
- **Jalapeño & Cotija Cheese Sausage**
- **Chicken Apple Sausage**
- **Ham Steak with Pineapple Glaze**
- **Botanical Sausage Patties**

BREAKFAST POTATOES \$12.00 Per Person

- **Crispy Hash Brown Patties**
- **Herb Roasted Fingerling Potatoes**
- **Yukon Gold Potato Hash with Caramelized Onions**
- **Potato Cubes with Shishito Peppers**
- **Pan Fried Potato Pancake with Applesauce on the Side**
- **Lyonnais Style Potatoes**
- **Red Bliss Potato Bravas Style**

SAVORY DISPLAYS \$16.00 Per Person

- **Belgian Waffles**
Seasonal Berry Compote, Whipped Cream, Whipped Butter, Warm Maple Syrup
- **Buttermilk Pancakes**
Seasonal Berry Compote, Whipped Butter, Warm Maple Syrup
- **Blueberry Pancakes**
Lemon Curd, Whipped Butter, Warm Maple Syrup
- **Botanical Sausage Hash**
Tri Color Peppers, Caramelized Onions, Vegan Cheese
- **Steel Cut Gluten-Free Oatmeal**
Oatmeal, Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Agave Syrup, Ground Cinnamon

HEALTHY

- **Assorted Whole Fruit** \$98 Per Dozen
- **Sliced Seasonal Fruit & Berry Display** \$14 Per Person
- **Fruit & Berry Skewer** \$168 Per Dozen
- **Individual Assorted Artisanal French Yogurts** \$10 Each
- **Individual Greek Yogurt Parfaits** \$12 Each
Layered with Mixed Berries & Granola

BAKERY

- **Artisanal Breakfast Pastries** \$98 Per Dozen
Chef's Selection of Assorted Pastries with Butter & Fruit Preserves
- **Assorted Bagels** \$98 Per Dozen
Plain, Cinnamon Raisin, Blueberry, Everything Bagels
Plain, Strawberry, Roasted Pepper Cream Cheeses
- **Assorted Muffins** \$98 Per Dozen
Blueberry, Peach-Streusel, Chocolate, Lemon-Poppyseed
- **Assorted Gluten-Free Muffins** \$108 Per Dozen
Cranberry-Orange, Maui Morning (Carrot Coconut), Vanilla
- **Cinnamon Rolls** \$98 Per Dozen
Warm Cinnamon Rolls with Cream Cheese Frosting
- **Breakfast Loaves** \$98 Per Dozen
Caramel Banana, Lemon, Strawberry Matcha, Zucchini
- **Randy's World-Famous Donuts** \$120 Per Dozen
Assorted Selection of Randy's Donuts
- **Seasonal Scones** \$98 Per Dozen
Devonshire Cream, Lemon Curd & Wild Berry Curd

BREAKS



Themed Breaks

Menus are designed for a minimum of twenty-five (25) guests. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. Themed Breaks are designed for a maximum of 45 minutes of service and yield 1 piece of each item per person for the duration of the break. Themed Breaks are available until 4 PM and may not be ordered during main meal periods.



HEALTHY MORNING BREAKS

HARMONY | \$35 PER PERSON

- Balsamic Strawberry, Watermelon, Pineapple, Mint Skewer
- Whole Grain Avocado Toast
Toasted Whole-Grain Bread, Avocado, Red Onion, Cilantro
- Prosciutto Breakfast Tartine
Egg, Basil, Tomato, Prosciutto on Toasted Croustade
- Seasonal Berry Oatmeal Crumble Bars

BALANCE | \$35 PER PERSON

- Tropical Fruit Cocktail, Passion Fruit Agave Syrup
- Salmon, Ricotta & Dill on Crostini
- Assorted Deviled Eggs
Classic | Bacon & Sriracha | Pimento Cheese
- Warm Miniature Raspberry & Caramel Beignets, Chocolate Sauce

HEALTHY AFTERNOON BREAKS

REFLECTION | \$35 PER PERSON

- Seasonal Whole Fresh Fruit
- Bruschetta Display
*Classic Heirloom Tomato & Basil Bruschetta
Avocado & Grilled Halloumi Cheese Bruschetta*
- Protein Poppers
Almond Butter, Rolled Oats, Agave Syrup
- Chia Pudding with Vanilla & Coconut Flakes

TRANQUILITY | \$35 PER PERSON

- Assorted Vegetable Spear Cup
Chipotle Ranch Dip
- Pita Chips & Classic Hummus Cup
- Individual Charcuterie Cones
Cured Italian Meats and Cheeses
- Miniature Fresh Fruit Tartlets

ENERGIZING BREAKS

ZING | \$35 PER PERSON

- Fresh Honeydew, Cantaloupe, Watermelon Skewers
- Café Cookie Assortment
Biscotti, Belgium Waffle Bites, Plain & Chocolate Dipped Madeleine Cookies
- Beverage Station
Hot Chocolate, Brewed Unsweetened Iced Coffee, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas
- Beverage Accoutrements
Assorted Flavored Syrups, Ground Cinnamon, Nutmeg, Chocolate Shavings, Rock Sugar Sticks, Assorted Sweeteners, Mini-Marshmallows, Whipped Cream, Milks & Creamers

INSPIRATION | \$35 PER PERSON

- Pita Chips & Warm Pita Bread
- Mezza Display
Traditional & Red Pepper Hummus, Olive Tapenade, Baba Ghanoush, Marinated Olives, Assorted Marinated & Grilled Vegetables
- Seasonal Fruit Infused Water

SPIRIT | \$38 PER PERSON

- Pineapple, Papaya & Mint Skewers
- Build Your Own Acai Bowl
Seasonal Berries, Pineapple Chunks, Granola, Bananas, Coconut Flakes, Shaved Dark Chocolate
- Whole Grain Avocado Toast
Toasted Whole-Grain Bread, Avocado, Red Onion, Cilantro
- Seasonal Infused Water

VITALITY | \$38 PER PERSON

- Seasonal Whole Fresh Fruit
- Assorted Energy Bars
- Individual Bags of Dried Fruits & Nuts
- Individual Packets of Beef Jerky
- Selection of Assorted Bottled Energy Drinks & Brewed Unsweetened Iced Tea

BREAK ENHANCEMENT | \$18 PER PERSON

- Enhance your packaged break with Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Tea, Soft Drinks and Bottled Still & Sparkling Water

Themed Breaks

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THE SWEET LIFE | \$38 PER PERSON

- Individually Wrapped Novelty Candy
Quantity Based on 1/4 Lb. Candy Per Person
Dots | Reese's Peanut Butter Cups | Gummy Bears
Hot Tamales | Milk Duds | Red Vines
- Chocolate Whoopie Pies with Cream Cheese Filling
- Red Velvet Cupcakes

THE COOKIE JAR | \$38 PER PERSON

- Freshly Baked Cookies, Served Warm
 - *White Chocolate Macadamia*
 - *Oatmeal Raisin*
 - *Red Velvet White Chocolate Chip*
 - *Gluten-Free Chocolate Chip*
 - Whipped Cream, Strawberry Sauce, Caramel Sauce, & Nutella*
- Oreo Cheesecake Cookies
- Frozen Chipwich Ice Cream Sandwiches
- Chocolate Milk, 2% Milk, Oat Milk

INTERMISSION | \$38 PER PERSON

- Fried Mozzarella Sticks
Spicy Marinara
Portioned at (3) Sticks Per Person
- Freshly Popped Popcorn
Cheddar, Ranch, Truffle Salt Popcorn Seasoning
- Assorted Retro Candy and Chocolate Bars
- Assorted Soft Drinks, Bottled Still & Sparkling Water

SIESTA | \$38 PER PERSON

- Mini Beef Empanadas, Salsa
- Chicken 'Tinga' Quesadilla, Salsa
- Elote Salad with Tajin
- Corn Tortilla Chips
Jalapeños, Pico De Gallo, Black Olives, Salsa,
Guacatillo, Queso Sauce
- Mini Stuffed Caramel Churros, served warm
- House-made Agua Frescas
Pineapple & Passion Fruit | Hibiscus

STATE FAIR | \$38 PER PERSON

- Miniature Corn Dogs, Yellow Mustard
- Jumbo Salted Soft Pretzels, served warm
Beer Cheese Dipping Sauce
- Toffee Kettle Corn Cupcakes
- Individual Bags of Cotton Candy
- Assorted Ice Cream & Frozen Fruit Bars

VIVA LAS VEGAS | \$44 PER PERSON

- All-Nighter Wagyu Beef Slider
Fontina Cheese, Bacon Aioli, Bread and Butter Pickle
- Warm Truffle Kettle 'Poker' Chips & Parmesan
- Honeymoon in Vegas Cake Pops
- "The Dirty Martini"
White Chocolate Truffle Popcorn
Served in a Martini Glass

THE TEA PARTY | \$44 PER PERSON

- Miniature Tea Sandwiches
 - *Country-Style Egg Salad on Pumpnickel*
 - *Smoked Salmon & Cucumber on Pizzette*
 - *Chicken & Watercress Salad on Focaccia*
 - *English Cucumber, Mushroom, Basil Pesto on Pumpnickel*
- Assorted Seasonal Petit Fours
- Miniature Vanilla & Ube Chocolate Scones
Lemon Curd, Devonshire Cream, Fruit Preserves
- Unsweetened Brewed Iced Tea & Selection of Herbal Hot Teas
Presented with Sliced Lemon, Honey, Half & Half, 2% Milk, Sweeteners

CHIPS & DIPS | \$38 PER PERSON

- The Chips
 - *Corn Tortilla Chips*
 - *Pita Chips*
 - *Toasted Sourdough*
- The Dips
 - *House-made Salsa*
 - *Classic Hummus*
 - *Warm Artichoke & Crab Dip*

BREAK ENHANCEMENT | \$18 PER PERSON

- Enhance your packaged break with Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Tea, Soft Drinks and Bottled Still & Sparkling Water

Break À La Carte

Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.
To ensure quality and temperature, Hot Beverages are good for up to 2-hours of service before requiring a refresh.

COFFEES & TEAS

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

- Freshly Brewed Coffee \$120 Per Gallon
- Freshly Brewed Decaffeinated Coffee \$120 Per Gallon
- Selection of Hot Teas \$120 Per Gallon
- Unsweetened Brewed Iced Tea \$120 Per Gallon
- Unsweetened Brewed Iced Coffee \$120 Per Gallon
- Spiced Masala Chai Tea \$130 Per Gallon
- Hot Chocolate with Mini-Marshmallows \$130 Per Gallon

SPECIALTY MILKS \$35 Per Carafe

- Almond Milk, Oat Milk, Soy Milk or Coconut Milk

HOUSEMADE COLD BEVERAGES \$130 Per Gallon

- Lemonade | Horchata

HOUSEMADE AGUA FRESCA \$130 Per Gallon

- Hibiscus | Pineapple & Raspberry | Pomegranate & Pineapple

SEASONAL FRUIT INFUSED WATERS \$130 Per Gallon

- Mint & Basil Strawberry
- Orange & Pineapple
- Cantaloupe & Cucumber
- Raspberry & Lime
- Blueberry & Peach
- Cucumber, Lemon & Mint

FRESH FRUIT JUICES \$45 Per Litter

- Orange, Grapefruit, Apple, Cranberry

BOTTLED BEVERAGES & COLD PRESS BOTTLED JUICES

- Assorted Regular & Diet Coke Products \$8 Each
- Resorts World Water \$8 Each
- Sparkling Water \$8 Each
- Assorted Bottled Juices \$10 Each
- Gold Peak Bottled Iced Tea \$10 Each
Sweetened & Unsweetened
- Evian 330ML Bottled Water \$12 Each
- Evian 750ML Bottled Water \$16 Each
- Red Bull, Regular and Sugar-Free \$12 Each
- Assorted Powerade Energy Drink \$12 Each
- Cold Pressed Bottled Juices \$16 Per Bottle
*Lemon | Red Beet & Carrot | Healthy Greens
Orange & Turmeric*

HEALTHY SNACKS

(Minimum order of 1 dozen per selection)

- Assorted Whole Fruit \$98 Per Dozen
- Fruit & Berry Skewer \$168 Per Dozen
- Destemmed Seedless Grape Cup \$14 Each
- Assorted Kind Bars \$10 Each
- Assorted Energy Bars \$10 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 Individual Bags Packaged Nuts \$14 Each
- Assorted Ice Cream Bars \$120 Per Dozen

SNACKS BY THE BOWL \$135 Per Bowl

- Tortilla Chips & Salsa | Serves 25
- Pita Chips with Hummus | Serves 25
- Toasted Sourdough | Serves 25
with Warm Spinach & Artichoke Dip
- Premium Mixed Nuts | Serves 10

INDIVIDUAL DIPS BY THE BOWL Serve 25 | \$65 Per Bowl

- Salsa
- Guacamole
- Ranch
- Onion Dip
- Hummus

MORNING DELIGHTS

- Artisanal Breakfast Pastries \$98 Per Dozen
*Chef's Selection of Assorted Pastries with
Butter & Fruit Preserves*
- Assorted Bagels \$98 Per Dozen
*Plain, Cinnamon Raisin, Blueberry, Everything Bagels
Plain, Strawberry, Roasted Pepper Cream Cheeses*
- Assorted Muffins \$98 Per Dozen
*Blueberry, Peach-Streusel, Chocolate,
Lemon-Poppyseed*
- Assorted Gluten-Free Muffins \$108 Per Dozen
*Cranberry-Orange, Maui Morning
Carrot Coconut, Vanilla*
- Cinnamon Rolls \$98 Per Dozen
Warm Cinnamon Rolls with Cream Cheese Frosting
- Breakfast Loafs \$98 Per Dozen
*Caramel Banana, Lemon, Strawberry Matcha,
Zucchini & Fruit Preserves*
- Randy's World-Famous Donuts \$120 Per Dozen
Assorted Selection of Randy's Donuts

Break À La Carte

Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.
To ensure quality and temperature, Hot Beverages are good for up to 2-hours of service before requiring a refresh.

AFTERNOON DELIGHTS

- Gourmet Giant Cookie Collection** \$98 Per Dozen
*White Chocolate Macadamia, Oatmeal Raisin, Red Velvet
 White Chocolate Chip, Gluten-Free Chocolate Chip*
- Blondies** \$98 Per Dozen
- Cereal Crispy Treats** \$98 Per Dozen
Select in Advance: Plain or Chocolate Drizzled
- Fudge Walnut Brownies** \$98 Per Dozen
- Miniature Cupcakes** \$108 Per Dozen
*Select in Advance
 Coconut Pandan, Vanilla with Sprinkles, Orange Dreamsicle
 Strawberry Shortcake, Red Velvet, Tiramisu, Mocha*
- Miniature 'Spiked' Cupcakes** \$120 Per Dozen
*Minimum order of 2-Dozen Per Flavor.
 Select in Advance:
 Pink Champagne, Coconut Rum, Chocolate Baileys*
- Warm Churros, Caramel Dipping Sauce** \$98 Per Dozen
- Chocolate Covered Strawberries** \$98 Per Dozen
*Select in Advance
 White, Milk or Dark Chocolate*
- Assorted Cake Pops** \$98 Per Dozen
*Select in Advance
 Vanilla, Chocolate, Brownie, Birthday with Confetti*
- Fruit Tartlets** \$98 Per Dozen
*Select in Advance
 Raspberry, Blueberry, Mango*
- Lemon Bars** \$98 Per Dozen
- Miniature French Pastry Collection** \$98 Per Dozen
*Assorted French Petit Fours, Madeleines
 Macarons, Opera Cake*
- Miniature Italian Pastry Collection** \$98 Per Dozen
*Assorted Miniature Cannoli, Almond Biscotti, Tiramisu
 Panna Cotta, Italian Wedding Cookie*

SANDWICH BOARDS

- Assorted Sandwich Board** \$168 Per Dozen
*Includes four (4) of each sandwich per display
 Turkey Sandwich on Roasted Pepper Ciabatta,
 Parmesan Aioli, Spinach, Roasted Tomato
 Black Forest Ham on a French Baguette, Piquillo Pepper,
 Mozzarella Cheese, Baby Arugula, Kewpie Mayo
 Portobella Wrap, Gluten Free Tortilla, Hummus Spread, Piquillo
 Pepper, Extra Virgin Lemon Olive Oil*
- Assorted Tea Sandwich Board** \$120 Per Dozen
*Includes three (3) of each sandwich per display
 Country-Style Egg Salad on Pumpernickel
 Smoked Salmon & Cucumber on Pizzette
 Chicken & Watercress Salad on Focaccia
 English Cucumber, Mushroom, Basil Pesto on Pumpernickel*

DISPLAYS

(Minimum order of 10 guests per display)

- Seasonal Tropical Fruit Display** \$20 Per Person
*Fresh & Dried Tropical Fruits with
 Pomegranate Yogurt Dip*
- 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*
- 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*
- Cured Meats and Pate Display** \$30 Per Person
*Prosciutto Di Parma, Spanish Iberico Chorizo,
 Saucisson Sec, Assorted Pate, Served with Dijon
 Mustard, Lavash and Rustic Bread*
- Mediterranean Mezze Display** \$28 Per Person
*Classic Hummus, Red Pepper Hummus,
 Baba Ghanoush, Artichoke Dip, Marinated Olives,
 Pita Chips, Warm Pita Bread & Lavash*
- The Popcorn Wagon Action Station***
*Fresh popped popcorn from the wagon along
 with assorted Kernel Season's Popcorn Seasonings*
*Includes (50) servings \$500 Per Wagon
 Each additional (50) servings \$300
 Attendant Fee \$350*

LUNCH



Lunch Buffet

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LOTUS

\$78 Per Person when served on Monday

\$85 Per Person when served on Tuesday - Sunday

STARTERS

- **Asian Chicken Salad**
Napa Cabbage, Green Papaya, Carrots, Red Onion, Peppers, Cilantro, Toasted Cashews, Toasted Sesame Dressing
- **Field Greens Salad**
Spring Mix, Tatsoi, Thai Basil, Cucumbers, Sweet Peppers, Watermelon Radish served with Mandarin Vinaigrette
- **Vegetable Spring Rolls**
Julienne Vegetables served with Sweet Chili Dipping Sauce

ENTREES

- **Steamed Seasonal Whitefish**
Ginger Coconut Sauce
- **Grilled Lemongrass Chicken**
Pickled Nappa Cabbage, Nuoc Mam Sauce (on the side)
- **Thai Yellow Curry Tofu**
Shitake Mushrooms, Japanese Eggplant, Water Chestnuts, Fresh Coriander

ACCOMPANIMENTS

- Pandan Scented Jasmine Rice
- Stir Fried Vegetables with Crispy Garlic & Oyster Sauce

SWEETS

- Blueberry Matcha Tart
- Yuzu Creamux Tart
- Coconut Pandan Verrine
- Seasonal Fruit Tapioca Pudding

ENHANCE YOUR LUNCH BUFFET

- **Cage Free Egg Flower Soup**
Spring Onions on the Side
\$10 Per Person

Lunch Buffet

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FIESTA

\$78 Per Person when served on Tuesday

\$85 Per Person when served on Wednesday - Monday

STARTERS

- **Street Corn Salad**
Roasted Sweet Corn, Cotija Cheese, Red Onion, Cilantro & Jalapeño, Tossed in Lime & Tequila Lime Mayo
- **Romaine Salad**
Romaine, Shaved Radish, Cucumbers, Toasted Pepitas, Served with Aji Amarillo Vinaigrette

ENTREES

- **Beef Chili Colorado**
- **Mojo Marinated Grilled Chicken Breast**
- **Roasted Cauliflower Cazuela**

ACCOMPANIMENTS

- **Cilantro Rice**
- **Tequila Lime Spiced Fingerling Potatoes**
- **Tri-Colored Corn Tortilla Chips**
Salsa Verde & Salsa Roja

SWEETS

- **Piña Colada Cheesecake Tart**
- **Caramel Filled Churro**
- **Abuelita Chocolate Pudding**
- **Vegan Tres Leches Verrine**

ENHANCE YOUR LUNCH BUFFET

- **Soup Station***
Vegan Pozole, Hominy, Frijoles, Cumin
\$10 Per Person
- **Chicken and Black Bean Enchilada**
Menonita Cheese, Arbol Chili, Mexican Crema (on the side)
\$10 Per Person
- **House-made Agua Fresca**
Horchata | Hibiscus | Pineapple
\$130 Per Gallon



Lunch Buffet

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TASTE OF TUSCANY

\$78 Per Person when served on Wednesday

\$85 Per Person when served on Thursday - Tuesday

STARTERS

- **Classic Caesar Salad**
*Romaine Tossed in Classic Caesar Dressing
Served with Parmesan Croutons*
- **Antipasti Caprese Salad**
*Perlina Mozzarella, Heirloom Cherry Tomatoes, Capers,
Mixed Olives, Pepperoncini & Salami
Tossed with Artichoke White Balsamic Vinaigrette*

ENTREES

- **Pan Seared Chicken Breast**
Marsala Crimini Mushroom Sauce
- **Seasonal Fish**
Acqua Pazza Sauce
- **Vegan Gnocchi**
*Roasted Garlic Sauce, Melted Leeks, Extra Virgin
Olive Oil, Cherry Tomatoes, Vegan Parmesan*

ACCOMPANIMENTS

- **Roasted Broccolini with Lemon Gremolata**
- **Farro Risotto with Sweet Potatoes and Braised Radicchio**
- **Herbed Garlic Breadsticks**

SWEETS

- **Tiramisu in Chocolate Cup**
- **Cannoli with Mascarpone Cream Filling**
- **Seasonal Fruit Panna Cotta**
- **Vegan Almond Lemon Cake**

ENHANCE YOUR LUNCH BUFFET

- **Soup Station***
*Tomato and Bean Soup
Pancetta, Seasonal Vegetables, Rainbow Chard
\$10 Per Person*

Lunch Buffet

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SOUTHERN COMFORT

\$78 Per Person when served on Thursday

\$85 Per Person when served on Friday - Wednesday

STARTERS

- Southern Style Leafy Greens
Mixed Greens, Arugula, Dried Cranberries, Shredded Carrots, Caramelized Pecans, Bourbon Maple Vinaigrette
- Loaded Baked Potato Salad
Fingerling Potatoes, Green Onion, Cheddar Cheese, Bacon Bits (on the side), Tossed in a Tangy Sour Cream Dressing

ENTREES

- Slow-Cooked Beef Brisket
Whiskey BBQ Demi Glace
- Cajun Spiced Grilled Chicken
Caramelized Onions, Chicken Jus
- Southern-Style Vegan Shepherd's Pie
Sweet Potato & Yukon Gold Mash Crust, Hickory-Smoked King Trumpet Mushrooms, Braised Seasonal Vegetables & Black-Eyed Peas, Savory Creole Gravy

ACCOMPANIMENTS

- Rice Pilaf
- Braised Collard Greens
- Panko Crusted Mac & Cheese
- Fresh Baked Cornbread & Honey Butter

SWEETS

- Chocolate Ganache Cake
- Strawberry Shortcake Biscuit
- Banana Pudding
- Vegan Pineapple Upside Down Cake

ENHANCE YOUR LUNCH BUFFET

- Soup Station*
Chicken and Shrimp Gumbo, Okra, Onion, Bell Pepper, Celery
\$10 Per Person
- Nashville Hot Chicken Sandwich
Crispy Buttermilk-Fried Chicken, Fiery Cayenne Butter Glaze, House-made Slaw, Bread & Butter Pickles on a Toasted Brioche Bun
\$16 Per Person



Lunch Buffet

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THE STEAKHOUSE

\$78 Per Person when served on Friday

\$85 Per Person when served on Saturday - Thursday

STARTERS

- **Signature Salad**
Romaine, Cucumber, Tomato, Artichokes, Crispy Shallots, Olives, Dijon Vinaigrette
- **House Wedge Salad**
Butter & Iceberg Lettuce, Heirloom Tomatoes, Red Onion, Crispy Bacon (on the side), Blue Cheese Crumbles, Blue Cheese Dressing

ENTREES

- **Grilled Striploin**
Hunter Sauce, Garlic Confit
- **Atlantic Salmon**
Garlic Butter, Thyme, Lemon
- **Grilled Portobello Steak**
Grilled Marinated Portobello, Balsamic Glaze

ACCOMPANIMENTS

- **Grilled Asparagus with Gremolata**
- **Herb-Roasted Fingerling Potatoes**
- **Assorted Fresh Breads & Butter**

SWEETS

- **Lemon Raspberry Tart Cup**
- **Salted Caramel Cheesecake Tart**
- **Chocolate Pot de Crème**
- **Vegan Chocolate Truffle Cake**

ENHANCE YOUR LUNCH BUFFET

- **Soup Station***
*Boston Clam Chowder
Yukon Gold Potatoes, Fresh Cream
\$10 Per Person*

Lunch Buffet

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. Lunch Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water. *Attendant required at \$350 Per Attendant per 100 Guests.

MEDITERRANEAN ODYSSEY

\$78 Per Person when served on Saturday

\$85 Per Person when served on Sunday - Friday

STARTERS

- Mediterranean Salad
Romaine & Spring Mix, Mint, Tomatoes, Cucumbers, Feta Cheese, Crispy Garbanzo Beans, Oregano Vinaigrette
- Dolmas Salad
Quinoa, Red Onion, White Beans, Lemon Dressing

ENTREES

- Shawarma Spiced Grilled Chicken
Braised Greens, Lentils, Date Scented Chicken Jus
- Pan-Seared Seasonal Fish
with Sauce Vierge
- Vegan Eggplant Moussaka

ACCOMPANIMENTS

- Mediterranean Vegetable Medley
- Saffron Rice
- Roasted Red Pepper & Classic Hummus
- Naan Bread, Pita Chips, Butter

SWEETS

- Olive Oil & Lemon Cookie
- Classic Baklava
- Greek Yogurt Mousse, Seasonal Berries
- Vegan Almond Milk Custard, Seasonal Fruit

ENHANCE YOUR LUNCH BUFFET

- Soup Station*
Shorabet Adas Soup
Yellow Lentils, Cumin, Feta Cheese Crumble
\$10 Per Person



Lunch Buffet

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L'EXPÉRIENCE FRANÇAISE

\$78 Per Person when served on Sunday

\$85 Per Person when served on Monday - Saturday

STARTERS

- **Roasted Beet Salad**
Pickled Red Onions, Goat Cheese, Sunflower Seeds, Champagne Vinaigrette
- **Le Maison**
Seasonal Greens, Shaved Fennel, Radicchio, Candied Walnuts, Sherry Vinaigrette

ENTREES

- **Slow-Braised Boneless Short Ribs**
Rich Burgundy Demi
- **Chicken Breast Blanquette**
Mirepoix, Pearl Onions, Bacon Lardon
- **Broccoli Au Gratin**
Brie Cheese, Melted Leeks, Breadcrumbs

ACCOMPANIMENTS

- Pommes Purée
- Haricot Vert with Brown Butter
- Assorted Fresh Breads & Butter

SWEETS

- Raspberry Éclair
- Vanilla Creme Puff
- Assorted French Macaroons
Vanilla, Pistachio, Mocha, Lemon, Raspberry, Chocolate
- Vegan Dark Chocolate Panna Cotta Cup
Champagne Macerated Berries

ENHANCE YOUR LUNCH BUFFET

- **Soup Station***
French Onion
Raclette Cheese Crouton
\$10 Per Person

Lunch Buffet

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THE BUTCHER BLOCK

\$78 Per Person

STARTERS

- **Kale Salad**
Strawberries, Orange Segments, Jicama, Candied Walnuts, Champagne Vinaigrette
- **Cobb Salad**
Bibb & Romain Lettuce, Bacon Crumbles, Gorgonzola, Boiled Egg, Avocado, Ranch Dressing
- **Tri-Colored Rotelli Salad**
Pecorino Dressing

ENTRÉES

- **Artisan Pre-made Sandwiches**
Portioned at 1.5 Sandwiches Per Person
- **Prosciutto Sandwich, Served Cold**
Rustic Bread, Pecorino Toscano, Arugula, Roasted Tomatoes, Truffle Spread
- **Smoked Brisket Sandwich, Served Warm**
Hoagie Roll, Aged Cheddar Cheese, Fried Shallots, BBQ Sauce
- **Vegetable Dream Wrap, Served Cold**
Roasted Portobello, Pickled Radish, Roasted Red Pepper, Red Onion, Herb Tahini Spread on Gluten-Free Tortilla

ACCOMPANIMENTS

- Assorted Individual Bags of Kettle Chips

SWEETS

- Fudge Walnut Brownies
- Chocolate Chunk Cookies
- Seasonal Fruit Panna Cotta
- Marinated Berries with Balsamic Drizzle

ENHANCE YOUR LUNCH BUFFET

- **Soup Station***
Roasted Tomato Bisque Soup
\$10 Per Person
- **Build-Your-Own-Sandwich Display**
Substitute the Prosciutto & Brisket Pre-Made Sandwiches with a selection of fresh sliced deli meats, breads and accompaniments.
\$15 Per Person

*Black Forest Ham, Honey Roasted Turkey, Beef Pastrami
Butter Pickles, Tomatoes, Red Onion, Jardiniere Vegetables,
Butter Lettuce, Cheddar & Swiss Cheeses
Mayonnaise, Dijon & Yellow Mustard
Hoagie Roll, Marbled Rye, Sourdough, Pumpnickel*



Lunch Buffet

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SAFFRON & SPICE

\$85 Per Person

STARTERS

- **Kachumber Salad**
Cucumber, Red Onion, Heirloom Cherry Tomato, Coriander Lime Dressing
- **Masala Spiced Lentil Salad**
Mixed Greens, Paneer Cheese, Shaved Carrots, Lemon Sesame Dressing

ENTRÉES

- **Butter Chicken**
Ghee, Shishito Pepper, Tomato Purée
- **Tandoori Fish**
Masala Spice, Yogurt, Roasted Garlic
- **Del Tadka D,**
Puy Lentil, Cumin, Red Chili

ACCOMPANIMENTS

- **Turmeric Rice**
Golden Raisin, Cilantro, Baby Zucchini
- **Cumin-Glazed Carrots**
Agave, Green Chili, Brown Butter
- **Cucumber Raita, Mint Chutney & Naan Bread**

SWEETS

- **Mango Chili Spiced Tart**
- **Pistachio Raspberry Entremets**
- **Lychee Coconut Verrine**
- **Saffron Rice Pudding**

ENHANCE YOUR LUNCH BUFFET

- **Soup Station***
Garam Masala Spiced Carrot Soup
Additional \$10 Per Person

Lunch Buffet

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BOTANICA

100% Vegan Menu
\$85 Per Person

STARTERS

- Quinoa & Kale Salad
*Diced Cucumber, Edamame, Cherry Tomatoes
Pomegranate Dressing*
- Baby Gem Salad
*Lola Rossa, Watermelon Radish, Pine Nuts,
Focaccia Croutons, Vegan Parmesan Dressing*

ENTRÉES

- Pan-Seared Gardein "Chicken"
Ratatouille, Roasted Tomato Sauce
- Botanical Short Ribs
Vegan Demi
- Vegetable Biryani
Fried Chickpeas, Farm Vegetables

ACCOMPANIMENTS

- Roasted Rainbow Carrots
Lentil Ragu, Salsa Verde
- Sweet Potato Mash
Crispy Onions, Orange Maple Glaze

SWEETS

- Vegan Seasonal Verrine with Berry Coulis
- Vegan Chocolate Shortcake
- Almond Matcha Panna Cotta

ENHANCE YOUR LUNCH BUFFET

- Soup Station*
*Roasted Cauliflower Soup
Mirepoix, Crispy Peas
\$10 Per Person*



Lunch Buffet

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THE CHAIRMAN

\$90 Per Person

STARTERS

- **Green Salad**
Heirloom Tomatoes, Shaved Manchego Cheese, Caramelized Pecans, Blackberry Agave Vinaigrette
- **Butternut Squash Pasta Salad**
Butternut Squash, Couscous, Roasted Brussels Sprouts, Cranberries, Chopped Caramelized Pecans, Apple Cider Vinaigrette
- **Roasted Beet Salad**
Roasted Beets, Baby Heirloom Tomatoes, Crumbled Goat Cheese, Basil Vinaigrette
- **Assorted Fresh Breads & Butter**

ENTRÉES | SELECT THREE

- **Roasted Free-Range Chicken Breast**
Madeira Wine Reduction
- **Grilled 4 oz. Filet Mignon**
Sautéed Cipollini Onions, Fresh Tomatoes, Port Wine Sauce
- **Braised Boneless Beef Short Rib**
Red Wine Demi
- **Oven-Roasted Seasonal Fish**
Cioppino Sauce
- **Botanical Braciolo, Vegan Parmesan**
Olives, Smoked Tomato Sauce
- **Cauliflower Steak**
Tomato Relish, Chickpea Ragù

ACCOMPANIMENTS | SELECT ONE

- Orzo Pasta, Blistered Tomatoes, Extra Virgin Olive Oil
- Wild Mushroom Couscous
- Yukon Gold Potato Gratin

VEGETABLES | SELECT ONE

- Sautéed Kale
- Grilled Asparagus
- Roasted Baby Vegetables

SWEETS

- Key Lime Parfait
- Fresh Fruit Tartlet
- Espresso Panna Cotta,
Salted Caramel & Whipped Cream
- Vegan Raspberry Bite

ENHANCE YOUR LUNCH BUFFET

- **Soup Station***
Forest Mushroom Soup
\$10 Per Person

Boxed Lunch

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. 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

BOXED LUNCHES & BOWLS

\$65 Per Person

Select One (1) Sandwich or Bowl

Minimum Order of (10) Per Selection

SANDWICHES

- **Turkey Florentine**
Roasted Turkey, Spinach, Garlic Parmesan Aioli, Roasted Tomatoes on Red Pepper Ciabatta
- **Slow-Roasted Roast Beef**
Garlic Herb Boursin Cheese, Beef Steak Tomatoes, Crispy Onions, Horseradish Mayo on Ciabatta Bread
- **Honey Glazed Ham**
Arugula, Mozzarella Cheese, Piquillo Pepper Spread on Ciabatta Bread
- **BLT Wrap**
Applewood Smoked Bacon, Tomato Jam, Mozzarella Cheese, Romaine and Cholula Ranch on Gluten-Free Sundried Tomato Wrap
- **Buffalo Turkey Wrap**
Roasted Turkey, Celery, Carrot, Shredded Cabbage, Buffalo Ranch in a Flour Tortilla
- **Caprese Sandwich**
Roasted Peppers, Arugula, Mozzarella, Basil Pesto on Focaccia Bread
- **Mediterranean Wrap**
Red Pepper Hummus, Chickpeas, Seasonal Greens, Vegan Feta Cheese On Gluten-Free Tortilla

BOWLS

- **Fresh Vegetable Bowl**
Kale, Chickpea, Red Cabbage, Wild Rice, Sweet Potato, Lemon Avocado Dressing
- **Fiesta Bowl**
Fire-Roasted Corn Salad, Pickled Red Onion, Shredded Romaine Lettuce, Heirloom Tomato, Cotija Cheese, & Chipotle Ranch Dressing
- **Mediterranean Bowl**
Romaine, Roasted Artichoke, Roasted Peppers, Kalamata Olives, English Cucumber, Red Pepper Vinaigrette
- **Harissa Bowl**
Red Quinoa, Dried Cranberries, Roasted Red Peppers, Baby Kale, Yellow Curry Vinaigrette

BEVERAGE

- (1) Resorts World Bottled Water



Boxed Lunch

The Marketplace Menu requires a minimum of fifty (50) guests and is designed for a maximum of two (2) hours of service. The menu cannot be offered for fewer than fifty (50) guests and will be prepared in accordance with the full guaranteed guest count. This menu is intended for groups departing the conference space and taking their meal to-go. Hot beverages are NOT included.



THE MARKETPLACE

\$85 Per Person

Build your own boxed lunch.

Guests select from the following display

SIDE SALADS

Portioned at One (1) Side Salad in Total Per Person

- Potato Salad with Mustard Vinaigrette
- Orzo Pasta Salad
- Red Quinoa Salad

INDIVIDUALLY WRAPPED SANDWICHES

Portioned at One (1) Sandwich in Total Per Person

- Turkey Florentine Wrap
Roasted Turkey, Spinach & Garlic Parmesan Aioli, Roasted Tomatoes on Gluten-Free Tortilla
- Slow-Roasted Roast Beef Sandwich
Garlic Herb Boursin Cheese, Beef Steak Tomatoes, Crispy Onions, Horseradish Mayo on Ciabatta Bread
- Honey Glazed Ham Sandwich
Arugula, Mozzarella Cheese, Piquillo Pepper Spread on Ciabatta Bread
- Mediterranean Wrap
Red Pepper Hummus, Chickpeas, Seasonal Greens, Vegan Feta, Cheese on Gluten-Free Tortilla

SNACKS

Portioned at One (1) Snack in Total Per Person

- Individual Bags of Assorted Chips
- Seasonal Whole Fresh Fruit

INDIVIDUALLY WRAPPED SWEETS

Portioned at One (1) Sweet in Total Per Person

- Chocolate Chip Cookie
- Fudge Walnut Brownie
- Crispy Cereal Treats

BEVERAGE

- (1) Resorts World Bottled Water

Plated Lunch

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Prepared for the full guarantee, minimum of 3-courses. 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. Plated Lunches are served with an Assortment of Fresh Baked Breads & Butter, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee & a selection of Hot Teas.

FIRST COURSE

Select One Soup or Salad in Advance

SOUPS

- Chilled Summer Gazpacho
Garlic Croutons
- Crab & Corn Bisque
- Curried Cauliflower Soup
Sea Salt
- Roasted Summer Squash
Coconut, Sunflower Seeds
- Roasted Tomato Bisque Soup
- Wild Mushroom Bisque

SALADS

- Mixed Green Salad
Herb-Crusted Goat Cheese, Raspberry Vinaigrette
- Farmer's Market Salad
Jicama, Strawberries, Spicy Pecans, Lime Vinaigrette
- Baby Gem Caesar Salad
White Anchovy, Parmesan Cheese, Garlic Croutons, Caesar Dressing
- Caprese Salad
Marinated Heirloom Tomatoes, Fresh Buffalo Mozzarella, Basil Pesto & Balsamic Drizzle
- Heirloom Tomato & Paneer Cheese Salad
Red Endive, Baby Arugula, Crispy Chickpeas, Pomegranate Dressing
- Waldorf Salad
Butter Lettuce, Apple Chips, Celery, Green Grapes, Walnuts, Apple Cider Vinaigrette
- Watermelon & Cucumber Salad
Yuzu Kosho Vinaigrette
- Wedge Salad
Iceberg Wedge, Lardons, Roasted Tomato, House-made Blue Cheese Dressing

SECOND COURSE

Select One Entree in Advance

ENTREES

- Cardamom-Scented Airline Chicken Breast | \$80 Per Person
with Seasonal Vegetables & Tamarind Chicken Jus served with Cucumber Raita, Mint Chutney & Naan Bread
- Seared Jidori Chicken Breast | \$80 Per Person
Potato Purée, Maitake Mushroom & Kale Gremolata
- Braised Short Rib | \$85 Per Person
Whipped White Bean Purée & Swiss Chard
- Grilled Angus Filet of Beef 6oz | \$90 Per Person
Potato Au Gratin, Haricot Vert, Roasted Tomato Dem
- Roasted Atlantic Salmon | \$80 Per Person
New Potato Hash, Baby Brussels Sprouts, Caper Beurre Blanc
- Pan Seared Chilean Seabass | \$90 Per Person
Celeriac Puree, Pea Tendrils, Tomato Butter Sauce

VEGAN ENTREES

- Cauliflower Steak | \$80 Per Person
Baby Vegetables, Roasted Shallots, Olive Tapenade
- Roasted Eggplant | \$80 Per Person
Sweet Potato Purée, Seasonal Vegetables, Vegan Demi Glace
- Gardein Vegan Chicken Parmesan | \$80 Per Person
Vegan Tomato Sauce & Vegan Mozzarella
- Botanical Kofta | \$80 Per Person
Seasonal Vegetables & Coconut Curry Sauce

ENTRÉE DUETS

- Mary's Chicken & Shrimp Duet | \$90 Per Person
Orzo Cacio e Pepe & Broccolini
- Seared Beef Filet and Chicken Roulade | \$90 Per Person
Butternut Squash Puree, Braised Cipollini Onions, Bone Marrow Demi-Glace

THIRD COURSE

Select One Dessert in Advance

DESSERT

- Raspberry Mousse Bomb
Raspberry Mousse, Sable Bottom & Satin Glaze
- Key Lime Tart
Raspberry, Toasted Meringue
- Tiramisu
Espresso-soaked Lady Fingers, Mascarpone Cream, Coffee Cookies
- Coconut & Mango Entremets
- Seasonal Cheesecake
Cheesecake & Graham Cracker Bottom, Marinated Seasonal Berries
- Decadent Chocolate Mousse Cup
Chocolate Cup filled with Rich Chocolate Mousse, Chocolate Cake & Chocolate Sauce
- Chocolate Hazelnut Brownie
Chocolate Brownies, Hazelnuts, Raspberry & Chocolate Coulis
- Tropical Verrine
Pineapple Mousse, Coconut Cream & Mango Sauce
- Dark Chocolate Panna Cotta
Vegan Italian Custard, Dark Chocolate Layers
- Poached Pear Tart
Flaky Puff Pastry, Poached Pear, Brulee

ENHANCE YOUR DESSERT

- Add a custom chocolate logo to any dessert presentation
14-days notice required. Fifty (50) piece minimum.
Additional \$6 Per Piece

RECEPTION



Hors d'Oeuvres

Requires a minimum of (50) pieces per selection. All options can be displayed or tray passed. Tray-passed items require a dedicated server at \$350 per server, per 100 guests. Designed for a maximum of two (2) hours of service.



COLD HORS D'OEUVRES

Portioned at approx. 2 oz per piece

\$14 PER PIECE

- **Hamachi Crudo**
Sea Beans, Green Grapes, Ginger Ponzu
- **Prawn Ceviche**
Buttermilk Leche de Tigre, Pickled Cucumber, Sweet Onion
- **Smoked Salmon Rilette Tart**
Chives, Crème Fraîche, Pickled Shallots
- **Chilled Lobster Roll**
Lobster Pieces, Mini Brioche, Tarragon Aioli
- **American Wagyu Beef Tartare on Brioche Crostini**
Bottarga, Fried Capers, Micro Chives

\$12 PER PIECE

- **Fresh Vegetable Summer Roll**
Seasonal Vegetables, Mint, Passion Fruit Sweet Chili Sauce
- **Chickpea Crisp**
Black Olive Hummus, Pomegranate Syrup, Mint
- **Miniature Tostada**
Crisp Corn Tortilla, Refried Beans, Shredded Lettuce, Pico De Gallo, Avocado Aioli
- **Miniature Artichoke Taco**
Coriander Aioli, Blistered Shishito Peppers
- **Creole Grilled Chicken Salad in Wonton Chip**
- **Prosciutto & Melon Skewer**
Mozzarella, Basil, Aged Balsamic Drizzle
- **Brie en Croute**
Raspberry Jam, Lemon Creme Fraiche
- **Brown Butter Dates**
Aged Cheddar, Crispy Phyllo, Pistachio Powder
- **Mascarpone Tartlet**
Yuzu Marmalade, Sunflower Seed

HOT HORS D'OEUVRES

Portioned at approx. 2 oz per piece

\$14 PER PIECE

- **Miniature Crab Cake**
Dijon Mustard, Fine Herbs
- **Coconut Dusted Prawns**
Lime Zest, Passion Fruit Aioli
- **Crispy Shrimp Roll**
Szechuan Peppercorn Aioli
- **Philly Cheesesteak Eggroll**
Herbed Crème Fraîche
- **Piedmontese Beef Slider**
Onion Jam, Havarti Cheese, Fry Sauce

\$12 PER PIECE

- **Seasonal Vegetable Skewer**
Chermoula, Piquillo Pepper
- **Crispy Vegetable Spring Roll**
Mango Sweet Chili
- **General Tso Cauliflower**
Sweet & Spicy Glaze, Scallions
- **Kabocha Squash Croquette**
Idiazabal Cheese, Dill Crème Fraîche
- **Fried Mac & Cheese Balls**
Smoked Gouda, Chipotle Ranch
- **Chicken Karaage Skewer**
Shiso Mayo, Fried Shishito Peppers
- **Chicken & Waffle Cone**
Smoked Maple Syrup
- **Pork Belly Skewer**
Calabrian Pepper, Honey Glaze, Micro Cilantro
- **Nacho Beef Empanada**
Tomato, Peas, Guacatillo Sauce

Reception Stations

Reception items require a minimum order of twenty-five (25) guests unless otherwise noted with a maximum of two (2) hours of service. Items must be ordered for a minimum of 50% of the event attendance. An event requires a 3-station minimum, excluding dessert. *Chef Attendant required at \$350 Per Chef Attendant per 100 Guests.



ARTISANAL CHEESE DISPLAY | \$30 Per Person

Portioned at approx. 3 oz 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

BRUSCHETTA DISPLAY | \$28 Per Person

Portioned at 3 pieces per person and approx. 1.5 oz per piece

- Classic Heirloom Tomato & Basil Bruschetta
- Forest Mushroom & Leeks Bruschetta
- Chorizo & Boursin Bruschetta

CRUDITÉ DISPLAY | \$28 Per Person

Portioned at 4 oz per person

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

CURED MEATS AND PATE DISPLAY | \$30 Per Person

Portioned at 4 oz per person

- Prosciutto Di Parma, Spanish Iberico Chorizo, Saucisson Sec, Assorted Pate
- Served with Dijon Mustard, Lavash and Rustic Bread

GRILLED VEGETABLE MOSAIC DISPLAY | \$30 Per Person

Portioned at 4 oz per person

- Cumin Baby Carrots, Sichuan Peppercorn Fennel, Tajin Chayote Squash, Creole Spiced Asparagus, Chili Furikake Shishito Peppers, Five Spices Peewee Potatoes, Edamame Hummus, Romesco Sauce & Lebanese Garlic Sauce

MEDITERRANEAN MEZZE DISPLAY | \$28 Per Person

Portioned at 4 oz per person

- Classic Hummus, Red Pepper Hummus, Baba Ghanoush, Tabbouleh, Artichoke Dip, Marinated Olives, Pita Chips, Warm Pita Bread & Lavash

SEASONAL TROPICAL FRUIT DISPLAY | \$20 Per Person

Portioned at 4 oz per person

- Fresh & Dried Tropical Fruits with Pomegranate Yogurt Dip

MARKETPLACE SALAD DISPLAY

Portioned at 4 oz per selection per person.

Salads are presented constructed for self-service with dressings on the side.

\$18 Per Person, One Selection

\$26 Per Person, Two Selections

- **Caprese Salad**
Buffalo Mozzarella, Heirloom Tomatoes, Fresh Basil, White Balsamic Vinaigrette
- **Chopped Vegetable Salad**
Celery, Asparagus, Green Beans, Cucumbers, Tomatoes, Radishes, Olives & Eggs, Sherry Vinaigrette
- **Lola Rosa Salad**
Baby Lola Rosa, Chopped Pistachios, Herbed Lavash, Blue Cheese Dressing
- **Kale Salad**
Romaine, Kale, Julienne Carrots, Heirloom Tomato, Red Cabbage, Pecorino, Garlic Croutons, Romano Cheese Dressing
- **Mediterranean Salad**
Romaine Lettuce, Heirloom Tomatoes, English Cucumbers, Roasted Peppers, Kalamata Olives, Feta, Lemon Dill Vinaigrette
- **Roasted Beets Salad**
Baby Arugula, Toasted Almonds, Blue Cheese, Red Wine Vinaigrette
- **Steak House Salad**
Romaine, Lola Rosa, Hearts of Palm, English Cucumbers, Tomatoes, Salami, Crispy Shallots, Champagne Vinaigrette
- **Cobb Salad**
Chopped Romaine, Tomato, Bacon, Chicken, Hard-Boiled Eggs, Avocado, Chives, Blue Cheese, Red Wine Vinaigrette

Reception Stations

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CHILLED SEAFOOD DISPLAY

(Minimum order of 50 pieces per selection)

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

- 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

POKE & CEVICHE ACTION STATION* | \$48 Per Person

Portioned at 3 pieces per person and approx. 2 oz per piece

- Tuna Poke with with Ponzu Sauce, Sweet Onions, Scallions
- Shrimp Aguachile Ceviche with Cucumber
- Fried Tofu with Spicy Mayo & Kelp Caviar

SUSHI & SASHIMI DISPLAY | \$56 Per Person

*Portioned at 4 pieces per person and approx. 2 oz per piece
Presented with Wasabi, Pickled Ginger, Ponzu, Gluten-Free Soy Sauce*

- California Roll, Veggie Roll, Spicy Tuna Roll, Philly Roll
- Tuna Nigiri, Salmon Nigiri, Shrimp Nigiri, Tuna Sashimi, Salmon Sashimi

SUSHI & SASHIMI DISPLAY ENHANCEMENT | \$28 Per Person

*Enhance your sushi display with additional specialty rolls.
Portioned at 2 pieces per person and approx. 2 oz per piece*

Select two (2) rolls:

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

OHANA BOWL ACTION STATION* | \$40 Per Person

*Portioned at 3 oz per bowl.
Served over Brown or White Rice.*

Select Two (2) Bowls:

- Ahi Tuna & Crab Bowl
Masago, Green Onion, Sweet Chipotle Mayo, Unagi Sauce
- Salmon Bowl
Cucumber, Green Onion, Dynamite Sauce
- Tofu Bowl
Seaweed Salad, Crispy Garlic, Sesame, Gluten-Free Soy Sauce

HARBOR ROLL ACTION STATION* | \$48 Per Person

*Portioned at 2 rolls per person and approx. 3 oz per roll
Served with Housemade Potato Chips*

Select Two (2) Rolls in Advance:

- Classic Lobster Roll
Maine Lobster, Old Bay Seasoning, Lemon Butter, on Toasted Brioche Roll
- Crab Roll
Crab, Dill, Remoulade Aioli, Buttered Brioche Roll
- Crispy Tofu Roll
Old Bay Spice, Mirepoix, Vegan Avocado Aioli, on a Baby Gem Lettuce

AL DENTE PASTA ACTION STATION* | \$32 Per Person

*Served with Crushed Red Pepper Flakes, Grated Parmesan, Artisan Bread Sticks, Extra Virgin Olive Oil
Portioned at 4 oz of pasta per selection.*

Select Two (2) Pastas:

- Orecchiette
Italian Sausage, Tuscan Kale, Garlic, Chili Pepper, Pecorino
- Penne
Slow-Cooked Short Rib Ragu, Scallion, Horseradish Crema
- Fusilli
Shrimp Scampi, Cherry Tomatoes, Basil, Parmigiano Reggiano
- Tortellini
Cacio e Pepe, Baby Arugula, Crispy Prosciutto
- Rigatoni
Pink Vodka Pomodoro, Seasonal Vegetables
- Vegan Gnocchi
Wild Mushroom Ragu

DONNA ITALIA FRESH-BAKED PIZZA ACTION STATION* | \$32 Per Person

Prepared by a Uniformed Chef in the Donna Italia Pizza Oven.

*Portioned at 2 slices per person. Approx. 3 oz per slice.
Served with Crushed Red Pepper Flakes, Grated Parmesan, Fresh Oregano.*

Select Two (2) Pizzas:

- Tomato, Basil, Mozzarella Cheese Pizza
- Pepperoni & Mozzarella Cheese Pizza
- BBQ Chicken Pizza
- Gorgonzola, Ricotta, Pecorino, Mozzarella Cheese Pizza
- Vegetable Ratatouille Pizza

Reception Stations

Reception items require a minimum order of twenty-five (25) guests unless otherwise noted with a maximum of two (2) hours of service. Items must be ordered for a minimum of 50% of the event attendance. An event requires a 3-station minimum, excluding dessert. *Chef Attendant required at \$350 Per Chef Attendant per 100 Guests.



GRECIAN DELIGHTS ACTION STATION* | \$32 Per Person

Prepared by a Uniformed Chef & Finished on the EVO Grill
Portioned at 2 oz per gyro and 2 oz per tater tot per person

Served with Sliced Red Onion, Diced Tomato, Shredded Romaine, Olives, Feta Cheese, Cucumber Tzatziki Sauce, Grilled Pita Bread

- Shawarma Spiced Grilled Chicken
- Shaved Lamb Gyro
- Feta Cheese Tater Tots with Charred Peppers

CHURRASCARIA GRILL ACTION STATION* | \$38 Per Person

Portioned at 3 pieces per person and approx. 3 oz per piece

Served with Grilled Meats & Vegetables served with Naan Bread & Mint Chutney, Mango Chutney

- Murgh Chicken Kabob
- Prawn Tandoori
- King Trumpet Mushroom Tandoori

MASALA DISPLAY | \$38 Per Person

Portioned at 4 oz per selection per person

Served with Basmati Rice, Naan, Raita, Coriander Chutney

- Chicken Tikka Masala
Onions, Tomatoes, Turmeric, Coriander
- Tandoori Prawn
Fenugreek, Tomato-Onion Sauce
- Tofu Coconut Curry
Tofu, Curry Spice, Tomatoes, Coconut Flakes

HOT 'N' SMOKIN' DISPLAY | \$38 Per Person

Portioned at 4 oz per person

Served with House-made Cornbread, Ranch & Blue Cheese Dips

- Mesquite Smoked Brisket Burnt End
- Hot Honey Chicken Wings
- Jalapeño Poppers
- Roasted Corn Cheddar Gratin

SLIDER & FRY DISPLAY | \$38 Per Person

Portioned at 2 sliders per person.

Approx 2 oz per slider & 2 oz per fry.

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

SELECT (2) TWO SLIDERS:

- Piedmontese Beef Slider
Onion Jam, Havarti Cheese, Fry Sauce
- Pulled BBQ Pork Slider
House Cole Slaw
- Chicken Parmesan Slider
Provolone Cheese, Sundried Tomato Pesto, Parmesan Aioli
- Botanical Slider
Housemade Vegetable Patty, Red Pepper, Tomato Chutney, Vegan Slider Bun, Red Pepper, Tomato Chutney, Vegan Bun

SELECT (1) ONE FRY:

- Seasoned Wedge Fries
- Tater Tots
- Steak Fries

STREET TACO ACTION STATION* | \$38 Per Person

Portioned at 2 tacos per person and approx. 3 oz per taco.

Served with Salsa Roja de Molcajete, Pico De Gallo, Mexican Crema and Lime Wedges

Select Two (2) Street Tacos:

- Beef Birria Taco
Monterey Jack Cheese, Corn Tortilla
- Tequila Lime Grilled Chicken Taco
Oaxaca Cheese, Corn Tortilla
- Cilantro Lime Shrimp Taco
Queso Fresco, Corn Tortilla
- Mushroom and Fire Roasted Vegetable Taco
Vegan Cheese, Corn Tortilla

Reception Stations

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QUESADILLA ACTION STATION* | \$36 Per Person

Portioned at 2 quesadillas per person and approx. 3 oz per quesadillas. Served with Guacamole, Sour Cream, House-made Salsa
Select Two (2) Quesadillas:

- **Carne Asada**
Pepper Jack Cheese, Pico De Gallo, Flour Tortilla
- **Grilled Chicken**
Al Pastor Marinade, Monterey Jack Cheese, Grilled Pineapple Salsa, Flour Tortilla
- **Fajita Veggie**
Cheddar Cheese, Fire Roasted Peppers, Onions, Corn Tortilla
- **Dos Quesos**
Pepper Jack & Cheddar Cheese, Corn Tortilla

SPANISH PAELLA ACTION STATION* | \$38 Per Person

Portioned at 4 oz per person. Accompanied with Rustic Tomato Focaccia

Select Two (2) Paellas:

- **Seashore**
Lobster, Mussels, Shrimp, Calamari, Saffron
- **Onshore**
Chicken, Pork Chorizo
- **Garden**
Summer Squash, Artichokes, Asparagus Tips, Peas, Cherry Tomatoes, Saffron

TAPAS DISPLAY | \$36 Per Person

Portioned at 4 pieces per person and approx. 2 oz per piece

- **Pan Con Tomate with Boquerones**
- **Chorizo Deviled Egg**
- **Potato & Octopus Salad**
Charred Onion Dressing
- **Idiazabal Cheese Croquette**
Pimientos de Padrón Aioli

DIM SUM DISPLAY | \$36 Per Person

Portioned at 4 pieces per person and approx. 2 oz per piece
Served with Sweet Chili Sauce and Calamansi Soy Sauce
Presented in Bamboo Steamer on the Wok

- **Shrimp Har Gow**
- **Steamed Minced Pork Dumpling**
- **Crispy Spring Rolls**
Julienned Vegetable, Yellow Chives

YAKITORI SKEWER ACTION STATION* | \$38 Per Person

Portioned at 2 skewers per person and approx. 3 oz per skewer
Served with Roasted Shishito Peppers and Warm Salted Edamame
Select (2) Two Skewers:

- **Miso Chicken with Green Onion**
- **Soy Glazed Beef Tenderloin with Mushrooms**
- **Gochujang Marinated Grilled Prawns**
- **Tomato, Mushroom, & Mini Pepper**

BAO DISPLAY | \$38 Per Person

Portioned at 3 bao per person and approx. 3 oz per bao
Served with Furikake Spiced Wonton Chips
Select Two (2) Bao in advance

- **Braised Bulgogi Beef**
Sweet Soy, Pickled Cucumbers, Micro Cilantro
- **Crispy Five Spice Pork**
Radish Sprouts, Green Onion, Spicy Plum Sauce
- **Enoki Mushroom**
Julienne Radish, Coriander, Sweet and Sour Sauce

Reception Carving Stations

Reception items require a minimum order of twenty-five (25) guests unless otherwise noted with a maximum of two (2) hours of service. Items must be ordered for a minimum of 50% of the event attendance. An event requires a 3-station minimum, excluding dessert. *Chef Attendant required at \$350 Per Chef Attendant per 100 Guests.



PROTEINS

Proteins are portioned at 4 oz per person & accompaniments are portioned at 2 oz per person

- **Slow Cooked Prime Ribeye** \$48 Per Person
Yukon Gold Garlic Mashed Potatoes & Au Jus
- **Roast Beef Tenderloin** \$48 Per Person
Roasted Fingerling Potatoes, Horseradish Cream, Port Wine Demi Glace
- **Steamship of Domestic Wagyu Beef** \$42 Per Person
*100 guest minimum
Mascarpone Mashed Potatoes, Shishito Peppers & Natural Jus*
- **16-Hour Smoked Brisket** \$42 Per Person
Cheddar and Bacon Potato Hash and Guava BBQ Sauce
- **Garlic Rubbed Tri-Tip** \$40 Per Person
Garlic, Thyme, Whipped Potato & Classic Chimichurri
- **Leg of Lamb** \$40 Per Person
Herb Roasted Fingerling Potatoes, Tzatziki & Harissa Sauce
- **Roasted Kurubota Pork Rack** \$40 Per Person
Saffron Rice Pilaf, Red Cabbage, Apple & Cherry Chutney
- **Slow-Roasted Turkey Breast** \$40 Per Person
Roasted Brussels Sprouts & Brown Gravy Dijonnaise
- **Lemongrass Scented Roasted Salmon** \$40 Per Person
Calamansi Crème Fraîche & Steamed Vegetables
- **Roasted Whole Cauliflower Crown** \$38 Per Person
Roasted Cauliflower with Tahini Lemon Sauce, Pomegranate Molasses, Pistachio Gremolata, Charred Seasonal Vegetables

STARCH ENHANCEMENTS

\$16 Per Person

Charged per selection | Portioned at 2 oz per person

- Lobster Mac & Cheese
- Tater Tots, Poutine, Cheese Curd
- Truffled Au Gratin Potatoes
- Roasted Garlic Mashed Potatoes

VEGETABLE ENHANCEMENTS

\$14 Per Person

Charged per selection | Portioned at 2 oz per person

- Green Asparagus
- Sautéed Mushrooms with Sherry Wine Butter Sauce
- Fire-Roasted Creamed Corn
- Agave Roasted Baby Vegetables



Reception Dessert Stations

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TRAY PASSED DESSERTS

\$32 Per Person

Tray-passed items require a dedicated server at \$350 per server, per 100 guests. Portioned in total at four (4) pieces per person

Select five (5) in advance:

- Matcha Truffle
- Mini Fruit Tart
- Pistachio Financier
- Assorted French Macaroons
Vanilla, Pistachio, Mocha, Lemon, Raspberry, Chocolate
- Mini Chocolate Tart
- Mini Vanilla Cream Puff
- Mini Opera Cake
- Raspberry Pat De Fruit

DISPLAYED DESSERTS

BEIGNET DISPLAY

\$28 Per Person

Portioned at 4 oz per person

- Warm Raspberry & Caramel Beignets
Powered Sugar, Honey Drizzle, Strawberry Sauce, Chocolate Sauce, Crushed Pistachio, Crushed Toffee, Whipped Cream

CHOUX DISPLAY W, E, D, SOY, GEL

\$28 Per Person

Portioned in total at two (2) pieces per person.

Select Two (2) Cream Puff Flavors & Two (2) Éclair Flavors:

- Vanilla, Salted Caramel, Coffee, Key Lime, Lemon, Mango, Hazelnut, Triple Berry
- Additional Specialties:*
- Vanilla & Hazelnut Paris-Brest
- Pecan, Maple & Chocolate Profiterole Tarts

MINIATURE "SPIKED" CUPCAKE DISPLAY

\$120 Per Dozen

Minimum order of (2) dozen per flavor.

Select in advance:

- Pink Champagne
- Coconut Rum
- Chocolate Baileys

ARTISANAL CUPCAKE DISPLAY

\$144 Per Dozen

Minimum order of (2) dozen per flavor.

Select flavors in advance:

- 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

TROPICS & CHOCOLATES DISPLAY

\$28 Per Person

Assorted tropical sweets and artisanal chocolates displayed for grazing. Portioned at 4 oz per person

- Pralines, Bon Bons, Truffles, Chocolate Caramel Entremets, Yuzu Meringue Tarts, Champagne Tropical Fruit Shots
- Tropical Macaroons
Lemon Yuzu, Blood Orange, Banana Guava, Pineapple Coconut, Lychee, Mango

VIENNESE DESSERT DISPLAY

\$32 Per Person

Portioned in total at four (4) pieces per person

Select Five (5) Desserts in Advance:

- 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

VENETO TIRAMISU DISPLAY

\$28 Per Person

Portioned in total at two (2) pieces per person.

Select Three (3) Tiramisu Flavors in Advance:

- Coffee
- Chocolate
- Amaretto Berries
- Matcha
- Caramel

Reception Dessert Stations

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ACTION STATIONS

CANNOLI STATION* \$28 Per Person

Portioned at 4 oz per person

- Chocolate, Caramel, Vanilla Cannoli Fillings
- Caramel, Chocolate, Strawberry Sauces
- Chocolate Chips, Pistachios, Toasted Coconut Toppings

CHEESECAKE STATION* \$28 Per Person

Portioned at 4 oz per person

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

JAPANESE CREPE STATION* \$28 Per Person

Portioned at 4 oz per person

- Japanese Style Crepe Cones Filled with Choice of Matcha Tiramisu, Nutella, Red Bean, Lemon Marmalade, Chocolate Sauce, Sliced Bananas, Strawberries, Powdered Sugar, Whipped Cream

OOEY GOOEY ICE CREAM COOKIE ACTION STATION* \$28 Per Person

Individual ice cream sandwiches created to order. Portioned at 4 oz per person.

- Freshly Baked Chocolate Chip, Double Chocolate, & Oatmeal Raisin Cookies
Served warm and topped with choice of Vanilla Ice Cream, Chocolate Ice Cream, Crushed Oreos, Crushed Walnuts, Toffee Chips, Sprinkles, Nutella, Caramel, Whipped Cream

BROWNIE & BLONDIE "AL LA MODE" ACTION STATION* \$28 Per Person

Portioned at 4 oz per person

- Freshly Baked Brownies and Blondies
Served warm and topped with choice of Vanilla Ice Cream, Chocolate Ice Cream, Crushed Oreos, Crushed Walnuts, Toffee Chips, Sprinkles, Nutella, Caramel, Whipped Cream

S'MORES STATION* \$28 Per Person

Portioned at 4 oz per person

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

TAIYAKI STATION* \$30 Per Person

Portioned at 4 oz per person

- A delicate, fish-shaped waffle pastry
Choice of Red Bean, Ube Custard, or Nutella

GELATO & SORBET STATION* \$30 Per Person

Portioned at 4 oz per person. Select four (4) flavors in total:

- Sorbet Flavors:
Mango, Raspberry, Coconut, Lemon
- Gelato Flavors:
Stracciatella, Strawberry, Vanilla, Chocolate, Oreo, Pistachio
- Toppings:
Oreos, Strawberries, Walnuts, Toasted Coconut, Chocolate Shavings, Chocolate Syrup, Strawberry Syrup, Whipped Cream, Caramel Sauce

PALETA STATION* \$28 Per Person

Portioned at 2 paletas per person

- Paleta Flavors:
Chocolate, Strawberry, Lime, Mango
- Hand Dipped in Choice of:
Milk Chocolate, White Chocolate, Raspberry Chocolate
- Topping:
Oreo Crumbles, Graham Crumbles, Sprinkles, Chopped Peanuts, Toffee, M&Ms, Powdered Chili & Chamoy

ENHANCE YOUR DESSERT DISPLAY \$6 Per Piece

- Add a custom chocolate logo to any dessert presentation. 14-days notice required. Fifty (50) piece minimum.

BEVERAGE STATIONS

ENHANCED COFFEE & HOT CHOCOLATE DISPLAY

\$18 Per Person Per Hour

- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas & Hot Chocolate
- Assorted Flavored Syrups, Ground Cinnamon, Nutmeg,
- Chocolate Shavings, Mini-Marshmallows, Whipped Cream
- Rock Sugar Sticks, Assorted Sweeteners, Milks and Creamers

CORDIALS, COGNAC & ESPRESSO MARTINI BAR \$20 Per Drink

Enhance your reception and coffee offerings with a selection of cordials, cognacs and Resorts World's exclusive Hand-crafted Kettle One Nitro Espresso Martinis!

CORDIALS, COGNAC

- Hennessy VS Amaretto
- Kahlua
- Baileys

KETTLE ONE NITRO ESPRESSO MARTINI

- Minimum order of fifty (50) drinks required

PRIX FIXE RECEPTIONS



Prix Fixe Receptions

Menus are designed for a minimum of one hundred (100) guests and a maximum of two (2) hours of service. Menu cannot be offered for less than one hundred (100) guests. *Chef Attendant required at \$350 per Chef Attendant per 100 Guests.



ZEN & ZEST

\$175 Per Person

PASSED COLD HORS D'OEUVRES

- Shrimp Tostada
Micro Cilantro, Tomato and Jalapeno Relish

PASSED HOT HORS D'OEUVRES

- Fried Chicken Bites
Sudachi Mayo
- Hearts of Palm Mini Taco
Burnt Green Onion Aioli

ASIAN STYLE CAESAR SALAD DISPLAY

*Portioned at 3 oz per person.
Salad is presented composed with croutons and dressing on the side.*

- Arugula, Spring Mix, Baby Gem Lettuce, Wakame Seaweed, Amazu Cucumber
Asian Style Caesar Dressing, Brioche Charcoal Croutons

DIM SUM DISPLAY

*Portioned at 4 pieces per person
Served with Sweet Chili Sauce and Calamansi Soy Sauce*

- Shrimp Har Gow
- Steamed Minced Pork Dumpling
- Crispy Spring Rolls
Julienned Vegetable, Yellow Chives

BLOOMING LETTUCE WRAP ACTION STATION*

*Portioned at 3 oz per person.
Prepared to Order by a Uniformed Chef.*

- Tandoori Mushroom Tikka Masala
Pickled Cauliflower, Cilantro Chutney
- Thai Basil Wagyu Beef
Water Chestnuts, Oyster Sauce

RICE BOWL STIR-FRY ACTION STATION*

*Portioned at 3 oz per person.
Prepared to Order by a Uniformed Chef.
Pandan Scented Black Rice with Guest's Choice of:*

- Smoked Pork Sisig, Red Onion, Calamansi Soy
- Stir Fried Gai Lan and Crispy Tofu in Szechuan Sauce

YAKITORI SKEWER ACTION STATION*

*Portioned at 2 skewers per person
Prepared to Order by a Uniformed Chef.
Served with Roasted Shishito Peppers and Warm Edamame*

- Sambal and Lime Marinated Chicken Skewers
- Shawarma Spiced Vegetable Skewer & Sansho Pepper Butter

SWEET EATS

Portioned in total at two (2) pieces per person

- Blueberry Matcha Tart
- Yuzu Cheesecake Tart
- Mandarin Orange Trifle
- Bittersweet Chocolate Cream
- Green Tea Roulade with Red Bean Mousse

BEVERAGE

- Freshly Brewed Coffee, Decaffeinated Coffee
- Selection of Hot Teas

Prix Fixe Receptions

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VEGAS NIGHTS

\$185 Per Person

PASSED COLD HORS D'OEUVRES

- Prawn Skewer Cocktail
Radish, Arare Rice Cracker, Wasabi Cocktail Sauce

PASSED HOT HORS D'OEUVRES

- Popcorn Polenta Bites
Squash Blossom, Tomato Fondue
- Short Rib Croquette
Peruvian Potato, Sage, Fine Herb Aioli

STREET TACO ACTION STATION*

Portioned at 2 tacos per person and approx. 3 oz per taco

Served with Salsa Roja de Molcajete, Pico De Gallo, Mexican Crema and Lime Wedges

Select Two (2) Street Tacos:

- Beef Birria Taco
Monterey Jack Cheese, Corn Tortilla
- Tequila Lime Grilled Chicken Taco
Oaxaca Cheese, Corn Tortilla
- Cilantro Lime Shrimp Taco
Queso Fresco, Corn Tortilla
- Mushroom and Fire Roasted Seasonal Vegetables Taco
Vegan Cheese, Corn Tortilla

SLIDER DISPLAY STATION

Portioned at 2 sliders per person. Approx 2 oz per slider

Select (2) Two Sliders:

- Korean Fried Chicken Slider
Charcoal Bun, Kimchee Slaw, Sriracha Aioli
- Piedmontese Beef Slider
Onion Jam, Havarti Cheese, Fry Sauce
- Shawarma Spiced Botanical Slider
Chickpea Spread and Giardiniera Vegetables

POTATO BAR DISPLAY STATION

Portioned at approx. 3 oz per person

- Tequila Lime Peewee Potatoes
Smoked Carnitas, Avocado Crema
- Truffle Mashed Potatoes
with Raclette Cheese & Mushroom Gravy

DONNA ITALIA FRESH-BAKED PIZZA ACTION STATION*

Prepared by a Uniformed Chef in the Donna Italia Pizza Oven.

Served with Crushed Red Pepper Flakes, Grated Parmesan, Fresh Oregano

Portioned at 2 slices per person. Approx. 3 oz per slice.

Select Two (2) Pizzas:

- Tomato, Basil, Mozzarella Cheese Pizza
- Pepperoni & Mozzarella Cheese Pizza
- BBQ Chicken Pizza
- Roasted Brie, Apple & Arugula Pizza
- Vegetable Ratatouille Pizza

PASTA DISPLAY STATION

Portioned at 4 oz per person

- Cheese Tortellini
Parmesan Cream and Crispy Pork Lomo
- Orecchiette Pasta
Prawn Arabiatta Sauce

SWEETS

Portioned in total at two (2) pieces per person

- Chocolate Decadence
Steamed Cocoa Nib Cake, Caramel Butter
- Seasonal Fruit Tart
Vanilla Tart Shell, Pastry Cream, Assorted Seasonal Fruit, Snow Sugar
- Miniature 'Spiked' Cupcakes
Pink Champagne, Coconut Rum, Chocolate Baileys

BEVERAGE

- Freshly Brewed Coffee, Decaffeinated Coffee
- Selection of Hot Teas

Prix Fixe Receptions

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PERDANA PARADISE

\$185 Per Person

PASSED COLD HORS D'OEUVRES

- Watermelon Gazpacho Shooter
Cucumber, Heirloom Tomatoes, Tajin

PASSED HOT HORS D'OEUVRES

- Kalua Pork Tostada
Lomi Tomato, Passion Fruit Aioli
- Mini Lamb Gyro
Chili Garlic Yogurt, Cherry Tomatoes, Micro Cilantro

MEDITERRANEAN DISPLAY STATION

Portioned at 4 oz per person

- Baba Ganoush, Classic Hummus, Kale & Quinoa Tabbouleh, Black Olive Tapenade,
- Roasted Garlic Naan Bread, Zaatar Naan Bread

SUSHI & SASHIMI DISPLAY STATION

Portioned at 4 pieces per person. Approx. 2 oz per piece. Presented with Wasabi, Pickled Ginger, Ponzu, Soy Sauce.

- California Roll, Veggie Roll, Spicy Tuna Roll, Philly Roll
- Tuna Nigiri, Salmon Nigiri, Shrimp Nigiri
- Tuna Sashimi, Salmon Sashimi

POKE & CEVICHE ACTION STATION*

Portioned at 4 oz per person. Prepared by a uniformed chef.

- Tuna Poke
Ponzu Sauce, Sweet Onions, Scallions
- Shrimp Aguachile Ceviche
Shrimp, Cucumber
- Fried Tofu
Vegan Spicy Mayo, Kelp Caviar

PAELLA DISPLAY STATION

Portioned at 4 oz per person. Served with Coconut Rice.

- Seafood Paella
Squid Ink, Prawns, Mussels, Fava Beans
- Vegan Paella
Farm Vegetables, Grilled Trumpet Mushrooms, Aji Amarillo Aioli

THE CARVER*

Portioned at 4 oz per person. Carved by a uniformed chef.

- Lechon Pork Belly Roll
Papaya Slaw, Coconut Soy Vinegar Sauce. Served with Coconut Rice

SWEETS

Portioned in total at two (2) pieces per person.

- Coconut Tapioca Verrine
Coconut Infused Tapioca, Seasonal Fruit
- Coffee Tart
Coffee Custard, Chocolate Tart Shell, Espresso Whipped Cream
- Yuzu Tart
Yuzu Creameux, Vanilla Cookie, Whipped Cream
- Chocolate Decadence
Cocoa Nibs Cake, Caramel Butter
- Lemon Verrine
Lemon Curd, Gluten-Free Almond Cake, Buttercream

BEVERAGE

- Freshly Brewed Coffee, Decaffeinated Coffee
- Selection of Hot Teas

Prix Fixe Receptions

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TASTE OF THE WORLD

Epicurean Expedition of International Flavors

\$195 Per Person

EUROPE

- **International Cheese & Charcuterie Display**
Portioned at 3 oz per person
- **Mediterranean Display**
Portioned at 4 oz per person
Beet Hummus, Baba Ghanoush, Tabbouleh, Marinated Olives, Pita Chips and Warm Pita Bread
- **Chicken, Pork Chorizo Paella**
Portioned at 4 oz per person
- **Lumache Pasta alla Gricia Action Station***
Portioned at 4 oz per person
Guanciale, Cream, Pecorino, Black Pepper, Calabrian Chili

NORTH AMERICA

- **Cheese Steak Bite**
Portioned at 3 oz per person
Aged Cheddar, Caramelized Onion, Buttered Parker Roll
- **Maryland Style Mini Crab Cake**
Portioned at 2 oz per person
Crispy Kale, Red Pepper Aioli
- **Roasted Wagyu Steamship Carving Station***
Portioned at 4 oz per person
Rosemary Scented Fingerling Potatoes & Mushroom Gravy

PAN-ASIAN

- **Sweet Potato Croquette**
Portioned at 2 oz per person
Shishito Peppers, Toyomansi Aioli
- **Sushi & Sashimi Display**
Presented with Wasabi, Pickled Ginger, Ponzu, Soy Sauce
Portioned at 4 pieces per person. Approx. 2 oz per piece
California Roll | Veggie Roll | Spicy Tuna Roll | Philly Roll
Tuna Nigiri | Salmon Nigiri | Shrimp Nigiri
Tuna Sashimi | Salmon Sashimi
- **Five Spice Crispy Pork Belly Carving Station***
Portioned at 3 oz per person
Ginger Hoisin Sauce

LATIN AMERICA

- **Cocktail de Camaron**
Portioned at 3 oz per person
Shrimp, Clamato, Cucumber, Radish
- **Chicken Birria Street Taco Action Station***
Portioned at 3 oz per person
Chicken Birria, Onion, Cilantro, Consume

INTERNATIONAL DELIGHTS

- Portioned in total at two (2) pieces per person*
- **Classic Cannoli**
Ricotta Mascarpone Filling & Chocolate Shavings
- **Sakura Strawberry Shortcake**
Sakura Chiffon, Whipped Cream & Fresh Strawberries
- **Peanut Butter Chocolate Tart**
Layers of Chocolate & Peanut Butter cream
Candied Peanuts
- **Guava Cheesecake**
Graham Cracker, Whipped Cream
- **Banana Dulce de Leche Rolled Cake**
- **Vegan Coconut Tapioca Pudding**
Whipped Topping, Toasted Coconut, Fresh Fruit

BEVERAGE

- **Freshly Brewed Coffee, Decaffeinated Coffee**
- **Selection of Hot Teas**

DINNER



Plated Dinner

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Prepared for the full guarantee. Pricing is based on a choice of three (3) courses. Additional starter courses offered at \$15 per person. Choice of entree selections are to be provided in advance and highest price will prevail for all entree selections. Plated Dinners are served with an Assortment of Fresh Baked Breads & Butter, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee & a selection of Hot Teas.



FIRST COURSE OPTIONS

Choice of One (1) In Advance for the Entire Group

APPETIZERS

- **Saffron Scented Hearts of Palm**
Hearts of Palm, Okinawa Potato Puree, Sweet Onion
- **King Trumpet Mushroom Scallops**
King Trumpet Mushrooms, Creamed Corn, Furikake Chimichurri, Forest Mushrooms
- **Chilled Seafood Gazpacho**
Seafood Medley, Heirloom Tomatoes, Cucumber Pearls, Fennel Fronds
- **Seared Scallops**
Scallops, Celery Root Purée, Shaved Asparagus, Yuzu Butter
- **Tuna Nicoise**
Tuna, Green Olives, Fingerling Potatoes, Egg Yolk Dressing
- **Beef Tartare**
Beef Tenderloin, Pickled Shallots, Fried Capers, Parmesan Frico

SOUPS

- **Heirloom Tomato Gazpacho (Served Chilled)**
Parmesan Crouton
- **Spring Pea Velouté with Citrus Shrimp (Served Chilled)**
Citrus Poached Shrimp, Pea Tendrils, Lemon Oil
- **Roasted Tomato**
Cheddar Croutons
- **Butternut Squash**
Crispy Chickpeas, Coconut Milk
- **Classic Minestrone**
Seasonal Vegetables, Cheese Tortellini
- **Maine Lobster Bisque**
Micro Fennel & Lobster Salad

SALADS

- **Organic Mixed Greens**
Mixed Greens, Apple, Dried Cherry, Herb-Goat Cheese Medallion, Raspberry Vinaigrette
- **Greek**
Chopped Romaine, Kalamata Olives, Artichokes, Cucumbers, Roasted Tomatoes, Feta, Oregano Vinaigrette
- **Radicchio and Fennel**
Radicchio, Fennel, Orange Segment, Gorgonzola Cheese, Meyer Lemon Dressing
- **Caesar**
Baby Red & Green Romaine, Grana Padano Cheese, Roasted Tomato, Garlic Croutons, Caesar Dressing
- **Beet & Burrata**
Baby Beets, Fig, Burrata, Smoked Walnut, Pomegranate Mint Vinaigrette
- **Tikka Chicken**
Mixed Greens, Baby Gem Lettuce, Tikka Chicken, Cucumber, Spiced Pecans, Harissa Yogurt Dressing

Plated Dinner

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Prepared for the full guarantee. Pricing is based on a choice of three (3) courses. Additional starter courses offered at \$15 per person. Choice of entree selections are to be provided in advance and highest price will prevail for all entree selections. Plated Dinners are served with an Assortment of Fresh Baked Breads & Butter, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee & a selection of Hot Teas.



SECOND COURSE

Choice of One (1) In Advance for the Entire Group

ENTREES

- **Roasted Airline Chicken Breast**
Roasted Tomato Confit, Apricot Thyme Glaze, Yukon Gold Potato, Purée & Seasonal Vegetables
\$115 Per Person
- **Roasted Jidori Chicken 8oz**
Cauliflower Purée, Seasonal Vegetables, Hunter Sauce
\$115 Per Person
- **Pan-Roasted Alpine Wild Salmon 7oz**
Citrus Caper Salsa, Yukon Gold Potato Purée & Seasonal Vegetables
\$125 Per Person
- **Chilean Seabass 6oz**
Pickled Enoki Mushrooms, Aji Amarillo Buerre Blanc, Yukon Gold Potato Purée & Seasonal Vegetables
\$145 Per Person
- **Braised Miso Short Rib**
Baby Bok Choy, Rice Cake, Sweet & Sour Glaze
\$125 Per Person
- **Blackened Striploin 12oz**
Sweet Potato Mash, Seasonal Vegetables, Whole Grain Mustard Demi
\$128 Per Person
- **Filet Mignon 8oz**
Yukon Gold Potato Purée & Seasonal Vegetables, Peppercorn Cream
\$130 Per Person
- **Shawarma Spiced Rack of Lamb**
Potato Anna, Seasonal Vegetables, Beetroot Lamb Sauce
\$135 Per Person

VEGAN ENTRÉES

- **Crispy Curry Cauliflower**
Fried Cauliflower Bites, Yellow Coconut Curry, Crispy Chickpeas
\$100 Per Person
- **Portobello Mushroom Tandoori**
Portobello Mushroom, Spiced Polenta Cake, Cilantro Emulsion
\$100 Per Person
- **Roasted Eggplant**
Sweet Potato Purée, Seasonal Vegetables, Vegan Demi Glace
\$100 Per Person
- **Grilled King Trumpet Mushroom**
Grilled King Trumpet Mushroom, Chickpea Ragu, Seasonal Vegetables, Chive Oil
\$100 Per Person
- **Botanical Osso Buco**
Plant-Based Osso Buco, Lentil Ragu Green Asparagus Tips
\$115 Per Person

ENTRÉE DUETS

- **Grilled Jidori Chicken 4 oz & Pan-Roasted Salmon 4oz**
Smashed Fingerling Potatoes, Seasonal Vegetables, Yuzu Caper Sauce
\$145 Per Person
- **Braised Short Rib & Seared Scallop Duo**
Short Rib (4oz) & Seared Diver Scallops (2), Red Wine Jus, Yukon Gold Potato Purée & Seasonal Vegetables
\$150 Per Person
- **Land & Sea**
Filet Mignon (4oz), Lobster Tail (3oz), Truffle Demi, Mushrooms, Yukon Gold Potato Purée & Seasonal Vegetables
\$165 Per Person

Plated Dinner

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Prepared for the full guarantee. Pricing is based on a choice of three (3) courses. Additional starter courses offered at \$15 per person. Choice of entree selections are to be provided in advance and highest price will prevail for all entree selections. Plated Dinners are served with an Assortment of Fresh Baked Breads & Butter, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee & a selection of Hot Teas.



THIRD COURSE

Choice of One (1) In Advance for the Entire Group

DESSERTS

- **Yuzu Meringue Tart with Mandarin Coulis**
Lemon Meringue, Yuzu Cream, Shortbread, Mandarin Coulis
- **Blackberry Tiramisu**
Chambord-Cream Lady Fingers, Tiramisu Blackberry Purée, Blackberry Gelée, Whipped Topping
- **White Chocolate Matcha Cheesecake**
Matcha Green Tea, Strawberry Sauce, Fresh Berries
- **St. Honoré Banana Salted Caramel Cake**
Cream Puff Banana Pastry, Sable Cookie, Banana Compote, Caramel Drizzle, Whipped Topping
- **Chocolate Mousse & Peanut Butter Creameux Cup**
Chocolate Cup, Chocolate Mousse, Peanut Butter Creameux, Vanilla Cream "Egg", Toasted Cocoa Nibs, Chocolate Sauce
- **Death by Chocolate**
Multi-Layered Chocolate Cake, Chocolate Tuile, Chocolate Sauce, Whipped Topping
- **Dark Chocolate Panna Cotta**
Vegan Italian Custard, Dark Chocolate Layers
- **Poached Pear Tart**
Flaky Puff Pastry, Poached Pear, Brulee
- **Decadent Raspberry Mousse Cake**
Raspberry Jam, Chocolate Sauce, Whipped Cream
- **Resorts World Trio**
Mango Passion Bombe
Chocolate Decadence
Steamed Cocoa Nib Cake, Caramelized Praline Grain, Caramel Butter, Chocolate Sauce
Champagne & Berries Verrine

ENHANCE YOUR DESSERT DISPLAY

\$6 Per Piece

- Add a custom chocolate logo to any dessert presentation.
14-days notice required. Fifty (50) piece minimum

Dinner Buffet

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. *Attendant required at \$350 Per Attendant per 100 Guests.

RESORTS WORLD DINNER BUFFET

\$165 Per Person

STARTERS

- **Antipasto Board**
Grilled & Marinated Vegetables, Salami, Bresola, Parmesan, Marinated Bocconcini Mozzarella
- **Chopped Salad**
Iceberg & Romaine Mix, Diced Heirloom Tomatoes, Diced Cucumbers, Chopped Bacon, Blue Cheese Crumbles, Diced Red Onion, Hard-Cooked Egg, Crispy Onions, Herb Ranch Dressing
- **Spinach & Artichoke Pasta Salad**
Radiator Pasta, Creamy Spinach & Parmesan Dressing, Grilled Artichoke Hearts, Roasted Peppers

SOUP

- **Beef Barley, Mirepoix Vegetables**

ENTRÉES

- **Herb Roasted Airline Chicken Breast**
Black Truffle Chicken Jus, Crispy Prosciutto
- **Seared Salmon**
Calamansi Beurre Blanc

CARVING ACTION STATION*

- **Whole Roasted Tenderloin**
Crispy Shallots, Peppercorn Cream

ACCOMPANIMENTS

- **Charred Broccolini with Garlic Wine Sauce**
- **Horseradish Mashed Potatoes**
- **Freshly Baked Artisan Dinner Rolls & Butter**

SWEETS

- **Tiramisu**
- **White Chocolate Cheesecake, Seasonal Berries**
- **Raspberry Decadent Mousse Bite**
- **Eton Mess Verrine with Sautéed Bananas**
- **Seasonal Fruit Coconut Haupia**

BEVERAGE

- **Iced Tea, Freshly Coffee, Decaffeinated Coffee**
- **Selection of Hot Teas**



Dinner Buffet

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. *Attendant required at \$350 Per Attendant per 100 Guests.



CONRAD DINNER BUFFET

\$170 Per Person

STARTERS

- Brie & Endive Salad
Roasted Pepitas, Craisins, Limoncello Vinaigrette
- Kale & Quinoa Salad
Edamame, Heirloom Tomatoes, Goji Berries, Sherry Vinaigrette
- Grilled Asparagus Salad
Baby Asparagus, Iberico Ham, Greek Feta, Dijon Mustard Vinaigrette

SOUP

- Caramelized Onion, Raclette Croutons

ENTRÉES

- Chilean Seabass
Confit Daikon, Leeks, Calamansi Butter Sauce
- Duck Leg Confit
Cannellini Bean Ragu, Pancetta, Arugula Pesto

CARVING ACTION STATION*

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

ACCOMPANIMENTS

- Gnocchetti
Pecorino, Roasted Tomato, Cauliflower Sauce
- Seasonal Vegetable Fricassee
Peas, Fire-Roasted Corn, Saffron Cream
- Freshly Baked Artisan Dinner Rolls & Butter

SWEETS

- Fruit Trifle with Vanilla Macerated Berries
- Cream Puff with Orange Filling
- Decadent Chocolate Mousse Cake
- Caramel Apple Tart
- Tropical Sapin-Sapin

BEVERAGE

- Iced Tea, Freshly Coffee, Decaffeinated Coffee
- Selection of Hot Teas

Dinner Buffet

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. *Attendant required at \$350 Per Attendant per 100 Guests.

CROCKFORDS DINNER BUFFET

\$175 Per Person

STARTERS

- **Baby Gem Salad**
Radicchio Rosso, Manchego Cheese, Creamy Anchovy Dressing
- **Barley Salad**
Feta Cheese, Green Onions, Oregano Vinaigrette
- **Poached Pear & Goat Cheese Salad**
Mixed Greens, Seasonal Poached Pear, Goat Cheese Crumble, Mizuna, Meyer Lemon Vinaigrette

SOUP

- **Lobster Bisque**
Crème Fraîche, Oyster Cracker

ENTRÉES

- **Barramundi**
Braised Napa Cabbage, Shitake Mushrooms, Sauce Vierge
- **Airline Chicken Breast**
Puy Lentil Ragù, Mojo Sauce, Chicken Jus

CARVING ACTION STATION*

- **New Zealand Rack of Lamb**
Harissa Demi Glaze

ACCOMPANIMENTS

- **Wild Rice Pilaf**
Pine Nuts, Cranberries, Chickpeas
- **Okinawa Potato Purée**
Cream, Brown Butter, Roasted Garlic
- **Freshly Baked Artisan Dinner Rolls & Butter**

SWEETS

- **Exotic Fruit Tart**
- **Cherry Blossom Chiffon Cake**
- **Chocolate Hazelnut Crunch Bar**
- **Strawberry Mousse Verrine**
- **Vegan Almond Lemon Basil Cake**

BEVERAGE

- **Iced Tea, Freshly Coffee, Decaffeinated Coffee**
- **Selection of Hot Teas**



BEVERAGE



Hosted Bar

The standard pour size for all spirits is 1.25 ounces. Requests for doubles or shots are accommodated at Hosted Bars unless otherwise specified by the host. Bartender service is provided at a rate of \$350.00 per bartender, billed in four-hour increments. One bar and bartender is standard for every 100 guests. Each bar is subject to a minimum charge of \$875.00++ per hour. If actual sales do not meet this minimum, the host will be responsible for covering the difference.

ULTRA SPIRIT BRANDS

\$20 Per Single 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

CORDIALS & COGNAC | \$20 PER GLASS

- Hennessy VS
- Amaretto
- Kahlua
- Baileys

SOMMELIER SELECTED HOUSE WINE | \$20 PER GLASS

Seasonally selected specialty wines to enhance your beverage experience

HOUSE WINE | \$18 PER GLASS

- Ste. Michelle, Brut Sparkling, Columbia Valley, USA
- Ste. Michelle, Mimi, Chardonnay
- A to Z Pinot Noir, Oregon, USA
- Ste. Michelle, Mimi, Cabernet Sauvignon

BEER | \$12 PER BOTTLE

- Budweiser, Bud Light, Michelob Ultra, Corona, Stella, Elysian IPA

PREMIUM SPIRIT BRANDS

\$18 Per Single 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

- El Jimador Blanco
- El Jimador 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*
- Seasonal Mocktail *\$14 Per Drink*

Packaged Bar

The standard pour size for all spirits is 1.25 ounces. Bartender service is provided at a rate of \$350.00 per bartender, billed in four-hour increments. One bar and bartender is standard for every 100 guests. Packaged Bars require a minimum of twenty-five (25) guests. Table-side wine service and shots are not available with packaged bars. Packaged bars are billed based on the full guest guarantee and in full-hour increments; they cannot be prorated.

ULTRA SPIRIT PACKAGE BAR

One Hour	\$40 Per Person
Two Hours	\$60 Per Person
Three Hours	\$80 Per Person
Four Hours	\$100 Per Person

ULTRA BAR INCLUDES

- Ultra Brand Spirits
- Sommelier Selected Wines
- Selection of Beers
- Seasonal Mocktail
- Assorted Juices
- Assorted Coca-Cola Soft Drinks
- Still & Sparkling Bottled Water
- Regular & Sugar-Free Red Bull

PREMIUM SPIRIT PACKAGE BAR

One Hour	\$36 Per Person
Two Hours	\$54 Per Person
Three Hours	\$72 Per Person
Four Hours	\$90 Per Person

- Premium Bar Includes:
- Premium Brand Spirits
- House Selected Wines
- Selection of Beers
- Seasonal Mocktail
- Assorted Juices
- Assorted Coca-Cola Soft Drinks
- Still & Sparkling Bottled Water
- Regular & Sugar-Free Red Bull

WINE | BEER PACKAGE BAR

One Hour	\$36 Per Person
Two Hours	\$54 Per Person
Three Hours	\$72 Per Person
Four Hours	\$90 Per Person

- Wine | Beer Bar Includes:
- House Selected Wines
- Selection of Beers
- Seasonal Mocktail
- Assorted Juices
- Assorted Coca-Cola Soft Drinks
- Still & Sparkling Bottled Water
- Regular & Sugar-Free Red Bull

PACKAGE BAR ENHANCEMENTS

- Upgrade your wine offering with specialty wines.

ITALIAN WINE ENHANCEMENT \$8 PER PERSON/HOUR

- Isabella/Santome Prosecco, Veneto,
- Il Borro, Lamelle Chardonnay, Toscana
- Il Borro Borrigiano Toscana IGT 202

FRENCH WINE ENHANCEMENT \$10 PER PERSON/HOUR

- JP Chenet, Cremant
- Chevalier du Grand Robert, Bordeaux Blanc
- Chevalier du Grand Robert, Bordeaux Rouge

CORDIALS & COGNAC ENHANCEMENT \$10 PER PERSON/HOUR

- Hennessy VS
- Amaretto
- Kahlua
- Baileys

NO-HOST BAR

No-Host Bars are available upon request and operate as cashless stations, accepting room charges and credit card payments only. A terminal setup fee of \$350.00 will apply for each payment terminal required. Each bar is subject to a minimum charge of \$875.00++ per hour. If actual sales do not meet this minimum threshold, the host will be responsible for covering the shortfall. Pricing for No-Host Bars is inclusive of all applicable taxes and service charges.

NO-HOST BARS INCLUDE

- Premium Brand Spirits
- House Selected Wines
- Selection of Beers
- Seasonal Mocktail
- Assorted Juices
- Assorted Coca-Cola Soft Drinks
- Still & Sparkling Bottled Water
- Regular & Sugar-Free Red Bull

Specialty Bars & Beverage Enhancements

The standard pour size for all spirits is 1.25 ounces. Requests for doubles or shots are accommodated at Hosted Bars unless otherwise specified by the host. Bartender service is provided at a rate of \$350.00 per bartender, billed in four-hour increments. One bar and bartender is standard for every 100 guests. Each bar is subject to a minimum charge of \$875.00++ per hour. If actual sales do not meet this minimum, the host will be responsible for covering the difference.

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

Minimum of Fifty (50) Drinks Required.

- Delight your guests with handcrafted Kettle One Nitro Brewed Espresso Martinis

ULTIMATE BLOODY MARY BAR

*2-Hour Bottomless Bar \$60 Per Person
Twenty-five (25) Person Minimum*

*On Consumption \$25 Per Drink
(50) Drink Minimum*

Mixologist's selection of garnishes, hot sauces and custom salts

VODKAS

- Tito's, Grey Goose, Grey Goose Flavors

TEQUILAS

- Patron Silver, Patron Reposado

BOURBON/TENNESSEE

- Maker's Mark Bourbon, Gentlemen Jack Tennessee Whiskey

MIMOSA & BELLINI BAR

*2-Hour Bottomless Bar \$54 Per Person
Twenty-five (25) Person Minimum*

*On Consumption \$18 Per Drink
(50) Drink Minimum*

Santome, Prosecco mixed with your choice of puree

PUREES

- Orange
- Peach
- Cranberry
- Mango
- Pomegranate

SPECIALTY COCKTAILS | \$25 PER DRINK

- Our award-winning mixology team will design a unique cocktail that is on-brand and on-point for your event! Consult your Catering Manager for details!

SEASONAL MOCKTAILS | \$14 PER DRINK

- Our award-winning mixology team will design a sensational and creative "mocktail collection" that guests of all ages can enjoy. Consult your Catering Manager for details!



Curated Wine Portfolio

The standard wine pour size is 4 ounces. The fee for each bartender is \$350.00 in four-hour increments. A single bar or bartender is standard for every 100 guests. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum, the host will be charged for the shortfall.



SPARKLING

- Santome, Prosecco, Veneto Italy \$68 Per Bottle
- Ste. Michelle, Brut Sparkling, Columbia Valley, USA \$72 Per Bottle
- Piper-Heidsieck, Cuvee 1785, Brut Champagne, France \$120 Per Bottle
- Moet & Chandon, Imperial Reserve, Brut Champagne, France \$135 Per Bottle
- Veuve Clicquot, Yellow Label, France \$175 Per Bottle
- Taittinger, La Francaise, Brut Champagne, France \$183 Per Bottle

SPARKLING ROSÉ

- Chandon, California Brut Rosé, USA \$70 Per Bottle
- G.H. Mumm, Grand Cordon, Rosé, France \$101 Per Bottle
- Perrier-Jouet, Blason, Brut Rosé, France \$198 Per Bottle
- Veuve Clicquot, Brut Rosé, France \$227 Per Bottle

WHITE WINES

PINOT GRIGIO

- Isabella, Veneto, Italy \$68 Per Bottle
- A to Z, Oregon, USA \$72 Per Bottle

SAUVIGNON BLANC

- Duckhorn, Napa Valley, USA \$76 Per Bottle
- Cloudy Bay, Marlborough, New Zealand \$89 Per Bottle

CHARDONNAY

- Ste. Michelle, Mimi, Columbia Valley, USA \$72 Per Bottle
- Rex Hill, Seven Soils, Willamette Valley, USA \$78 Per Bottle
- Chalk Hill, Russian River Valley, USA \$80 Per Bottle
- Domaine Noblet, Pouilly-Fuisse, France \$102 Per Bottle

RIESLING

- Eroica, Washington, USA \$68 Per Bottle
- B.W. Trier, Kabinett, Mosel, Germany \$76 Per Bottle

Curated Wine Portfolio

The standard wine pour size is 4 ounces. The fee for each bartender is \$350.00 in four-hour increments. A single bar or bartender is standard for every 100 guests. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum, the host will be charged for the shortfall.

ROSÉ WINES

- Daou Vineyards, Discovery, Paso Robles, USA \$71 Per Bottle
- A to Z, Oregon, USA \$74 Per Bottle
- Chateau D'esclans, Whispering Angel, Cotes De Provence, France \$76 Per Bottle

RED WINES

PINOT NOIR

- A to Z, Oregon, USA \$72 Per Bottle
- Rex Hill, Willamette Valley, USA \$78 Per Bottle
- Flowers, Sonoma, USA \$98 Per Bottle
- Domaine Noblet, Pouilly-Fuisse, France \$110 Per Bottle

MERLOT

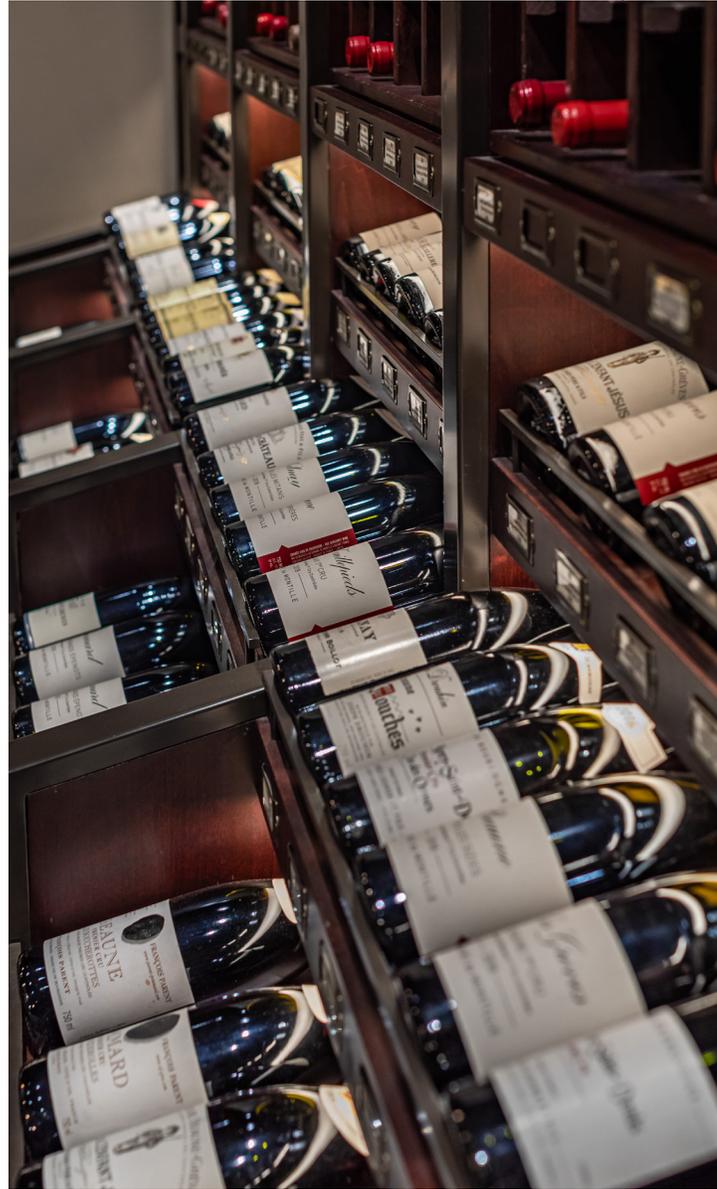
- Duckhorn, Napa Valley, USA \$72 Per Bottle
- L'Ecole 41, Columbia Valley, USA \$85 Per Bottle
- Northstar, Washington, USA \$105 Per Bottle

CABERNET SAUVIGNON

- Ste. Michelle, Mimi, Columbia Valley, USA \$72 Per Bottle
- Daou Vineyards, Paso Robles, USA \$75 Per Bottle
- Ste. Michelle, Canoe Ridge Estate, Washington, USA \$89 Per Bottle
- Faust, Napa Valley, USA \$112 Per Bottle
- Jordan, Alexander Valley, USA \$150 Per Bottle
- Silver Oak, Alexander Valley, USA \$195 Per Bottle

MISCELLANEOUS REDS

- Penfolds, Max's, Shiraz, Australia \$68 Per Bottle
- Numanthia, Termes, Tempranillo, Toro, Spain \$71 Per Bottle
- Arduini, Valpolicella, Veneto, Italy \$80 Per Bottle
- Poggio Torselli, Chianti Classico, Tuscany, Italy \$98 Per Bottle
- Chateau Louvie, Saint-Emilion, Grand Cru, Bordeaux, France \$110 Per Bottle



STANDARDS & POLICIES



Banquet Standards & Policies

Resorts World Las Vegas is the sole provider of all food and beverages served on property. Outside food and beverage is strictly prohibited. To ensure compliance with the Southern Nevada Health District's and Clark County's food-handling and beverage regulations, all food and beverage must be consumed on hotel premises during the contracted time, except for to-go meals arranged in advance.

ALCOHOLIC BEVERAGES

Resorts World Las Vegas adheres to Nevada State Alcoholic Beverage Commission regulations, prohibiting patrons and their guests from bringing in outside alcoholic beverages. Nevada law also restricts the removal of alcohol purchased within the resort. Bartenders are required for all alcohol service. Special order alcohol must be bought by the case, is non-returnable, and may not be removed from the premises or delivered to guest suites. Package bars do not include passed beverages or tableside wine service. The legal drinking age in Nevada is 21, and proper identification is required for alcohol service. Resorts World Las Vegas is the only authorized licensee permitted to sell and serve liquor, beer, wine, and alcoholic beverages within its banquet facilities. The resort reserves the right to refuse service to anyone who appears intoxicated.

CANCELLATION

Once the Banquet Event Order (BEO) has been distributed, the resort arranges staffing and initiates food procurement. Cancellations made after the BEO has been distributed, or within ten (10) business days or less prior to the event date, will incur charges based on the confirmed guest count outlined in the BEO. This policy ensures fairness to our vendor partners and staff by safeguarding against disrupted schedules and wasted resources.

GUARANTEE POLICIES

All menus are prepared to guarantee and are nontransferable to other events. The initial expected guarantee is due with the detailed schedule of events ninety (90) days prior to the first arrival date. All food and beverage selections are due no less than thirty (30) days prior to the first arrival date along with an updated expected guarantee.

Banquet Events Orders (BEOs) must be signed and approved no less than fourteen (14) days prior to the first arrival date. Once the BEOs have been distributed, the expected guarantee cannot be reduced more than 10%. Should the expected guarantee be reduced more than 10% when the final guarantee is submitted, the group will be charged for the amount reduced more than 10%.

Once the final guarantees are received, they may no longer be reduced. If a final guarantee is not received as per the schedule below, Resorts World Las Vegas will use the agreed number noted on the BEO as the final guarantee. At the conclusion of the event, Resorts World Las Vegas will charge based on the final guarantee provided or the actual guest attendance, whichever is greater.

Final guarantees are due based on the below schedule:

- 1 - 1,000 Guests: Five (5) business days prior to the scheduled function excluding weekends and holidays.
- 1,001 or more Guests: Seven (7) business days prior to the scheduled function excluding weekends and holidays.

Further advanced notice may be required due to menu complexity, holidays, deliveries, or other constraints.

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:

- 15% price increase if received within five (5) business days of the event date. The price increase will not apply to beverages ordered on consumption.
- 20% price increase if received within seventy-two (72) hours of 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 will be applied for any new food order placed within twenty-four (24) business hours.

Banquet Standards & Policies

FOOD & BEVERAGE ATTRITION

Should the group fall short of the contracted food and beverage minimum, the group will be charged the difference between the contracted minimum and the actualized food and beverage total, exclusive of taxes. A 20.5% non-taxable service charge will be added to the attrition amount due.

FOOD CONCESSION SERVICES

Resorts World Las Vegas Banquets does not provide food concession services. However, we take pride in offering an exceptional selection of casual and fine dining establishments, ensuring guests have access to a diverse and unparalleled culinary experience.

FOOD SERVICE DÉCOR

In compliance with the Southern Nevada Health District's food service regulations, all decorative items utilized for food service—including, but not limited to, portable bars, display trays, specialty vessels, unique tables, and station displays—must feature food-safe compliant surfaces. Additionally, rented portable bar units must be equipped with a hot water sink, as exceptions to this requirement cannot be granted.

FOOD SERVICE LINENS

As part of Resorts World Las Vegas' dedication to sustainable events and the well-being of our guests and team members, our conference center primarily operates without linens. Cloth napkins are provided for all events, while complimentary table linens are available exclusively for plated meals and dinner buffets. We are pleased to offer table linens for events beyond our standard setup, available for an additional fee. For details on pricing and available linen options, please consult your Catering & Conference Services Manager.

MENUS & PRICING

Resorts World Las Vegas may adjust ingredients and accompaniments based on market availability, with any menu changes communicated in advance whenever possible. Food and beverage pricing can be guaranteed up to three (3) months before the event date upon request. Menus with quantity minimums require the full minimum order regardless of group size, and packaged menus are available only for groups of ten (10) or more.

Food and beverage pricing is subject to additional charges, including a non-taxable 20.5% service charge, a taxable 3.5% administrative charge, and the prevailing Nevada State sales tax (currently 8.375%). These charges will be applied to the final bill and itemized on the banquet check. The service and administrative charges are calculated based on the retail price of all food and beverage items, including negotiated and discounted pricing.

Receptions, unless preceding a dinner, must meet a minimum expenditure of \$85.00 per person for food and beverage, excluding tax and service/admin charges. Lunch buffets served after 4 PM will be priced according to prevailing dinner buffet menu rates.

MENU TASTINGS

Resorts World Las Vegas is pleased to offer a complimentary menu tasting upon request for contracted corporate groups with a food and beverage minimum of \$150,000 or more. For groups not yet under contract, tasting costs will apply but will be credited back should the group proceed with a contract.

The complimentary tasting is available for up to six (6) decision-makers. If additional guests wish to attend, the group must cover the prevailing menu price for each extra attendee.

- Tastings will feature portioned presentations designed specifically to assist in menu selection for particular client events, such as gala dinners, executive meals, or sponsored lunches. General menu samplings will not be accommodated.
- Tastings will not be conducted for continental or breakfast buffets, boxed meals, or break menus.
- A minimum of four (4) weeks' notice is required to schedule a tasting, subject to culinary availability.
- Tastings must take place between four and eight weeks before the event date.
- Any requested décor, including but not limited to linens, chairs, or floral arrangements, will be charged to the group.
- Groups receiving a complimentary tasting will be responsible for the cost of any additional tastings.

This ensures an exclusive and tailored experience, allowing clients to thoughtfully curate their event menus while maintaining the high standards of Resorts World Las Vegas.

Banquet Standards & Policies

OVERNIGHT FOOD & BEVERAGE EVENTS

Food and beverage events held between 11:00 PM and 5:00 AM will be subject to an overtime staffing fee of \$350 per staff required, along with an additional service charge of \$350 per event.

OVERSET & MAXIMUMS

For seated buffets and plated meals, Resorts World Las Vegas will prepare and set 3% above the guaranteed guest count for events with 100 or more attendees, with a maximum overset of 50 guests, including special meal requests. Events with fewer than 100 guests will not receive an overset. Special meal requests may either be included within the guarantee or designated as part of the overset. When calculating the overset, special meal requests will be factored into the guaranteed count to ensure accurate preparation and service.

PRODUCT SAMPLING & CORKAGE

If a group, its attendees, or exhibitors wish to provide food or beverages for demonstrations, samples, or sponsorships, the following guidelines apply:

CORKAGE POLICY

Corkage approval may be granted for non-alcoholic food and beverage products, primarily for product manufacturers. However, contractual exceptions may be considered. A corkage fee equivalent to 50% of Resorts World's banquet retail price will apply, in addition to applicable taxes and service/administrative charges, which will be calculated based on 100% of Resorts World's banquet retail pricing.

SAMPLE LIMITATIONS

Samples must be directly tied to the group's primary business market or be products manufactured by the group.

- Food samples are limited to 1 ounce.
- Non-alcoholic beverage samples are limited to 2 ounces.
- Alcoholic beverage samples are limited to 0.25 ounces and must be served by a Resorts World Bartender. A bartender service fee will apply.

ADDITIONAL FEES

Charges may apply for rental equipment, storage, kitchen handling and preparation, or cleaning associated with product samples or client-provided products. Product liability insurance may also be required for food sample distribution.

HEALTH PERMITS

- An Itinerant Health Permit may be required if food is prepared within the meeting space.
- If the event is open to the public (ticketed or otherwise), a Special Event Permit must be obtained. Groups may secure permits directly from the Southern Nevada Health District at 702.759.1258, via email at environmentalhealth@snhdmail.org, or through the SNHD website.
- The group is responsible for all required health permits and handwashing station charges as mandated by Clark County. Please consult your Catering Manager for further details.

FOOD HANDLING REQUIREMENTS

A Southern Nevada Food Handlers Card and an Alcohol Awareness Card are required for anyone handling food and beverages in the conference or event space, regardless of portion size.

FOOD & BEVERAGE VENDORS/EXHIBITORS

Exhibitors or groups seeking to engage an external provider must submit a formal written request to the Catering & Conference Services Manager at least 90 days prior to the event date. Approval is subject to the resort's discretion, and all applicable corkage and service fees will apply.

Banquet Standards & Policies

ROOM SETS & ROOM TURNS FOR MEALS

The standard room setup for all dedicated banquet meal rooms at Resorts World Las Vegas consists of seventy-two-inch (72") round tables seating ten (10) guests. Alternative configurations may result in additional labor and service charges if extra staff is required to support the function.

A minimum of four (4) hours is required for all basic room turns and setups. If a room requires a "tight turn" or multiple resets throughout the day, a labor charge will apply. Additionally, should banquet service staff need to setup more than four (4) hours before the meal function start time, an overtime labor charge will be assessed.

For details regarding room configurations, setup timelines, and any applicable fees, please consult your Catering & Conference Services Manager.

SERVICE STANDARDS

At Resorts World Las Vegas, we are committed to ensuring seamless execution of all culinary functions. In accordance with the Banquet Event Order, food service will be fully prepared 15 minutes prior to the scheduled start time. Should any adjustments be required due to event timing or venue availability, your Catering & Conference Services Manager will communicate these changes in advance.

To uphold the highest standards of presentation, quality, and food safety, food will be displayed for a maximum duration of 120 minutes. For extended events, service may be staggered to maintain optimal freshness. Labor is allocated in four-hour increments, with service ratio minimums outlined below. Should additional servers be required, we are happy to accommodate your request; however, supplemental staffing will incur additional fees

- Plated Breakfast 1 server per 20 guests
- Buffet Breakfast 1 server per 30 guests (inclusive of required attendants on buffets)
- Plated Lunch 1 server per 20 guests
- Buffet Lunch 1 servers per 30 guests (inclusive of required attendants on buffets)
- Plated Dinner 1 servers per 15 guests
- Buffet Dinner 1 servers per 20 guests (inclusive of required attendants on buffets)

BARTENDER | \$350 EACH PER EACH FOUR-HOUR PERIOD

- Hosted Bar(s) on Consumption: 1 per 100 guests
- Package Bar: 1 per 100 guests
- Non-Host/Cash Bar(s): 1 per 100 guests

CHEF ATTENDANT | \$350 EACH PER EACH TWO-HOUR PERIOD

Applied to all stations, displays or preparation areas requiring a dedicated chef on the floor or back-of-house. The number of stations and chefs required will be determined by your Catering Manager and varies based on the number of guests, function room, and other factors. On average, chef attendant stations are 1 chef per 100 guests.

FOOD SERVER/ATTENDANT | \$350 EACH PER EACH FOUR-HOUR PERIOD

- Reception Tray Passing
- Cocktail Service
- Additional Service Requested over Hotel Standard

BEVERAGE CONCESSION SERVICES

- \$350 per Terminal Setup
- \$875 ++ Beverage Minimum Per Bar Per Hour

IN-SUITE SERVICES

A \$350.00 setup & preparation fee will be applied to all functions hosted in a Hospitality or Hotel Suite

Banquet Standards & Policies

SPECIAL MEALS & DIETARY REQUESTS

Resorts World Las Vegas strives to accommodate food allergies and dietary restrictions to the best of its ability. All special meal requests must be communicated in advance, following the guarantee schedule. Pricing will be based on the specific menu requirements, with a minimum charge no less than the main menu offering.

To meet specific dietary needs, Resorts World Las Vegas may utilize outside vendors for certain meals, with any applicable fees charged to the group. The resort actively tracks and labels the following allergens and dietary preferences:

ALLERGENS

Gluten (G), Dairy (D), Egg (E), Peanut (P), Tree Nuts (TN), Shellfish (SH), Soy (SOY), Gelatin (GEL), Sesame (SES).

DIETARY PREFERENCES

Gluten-Free (GF), Dairy-Free (DF), Vegan (V), Vegetarian (VG).

All banquet food items will include allergen information when applicable. Please note that Resorts World Las Vegas is not a nut-free facility, and food items may contain nuts or be prepared in shared environments. Additionally, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, particularly for individuals with certain medical conditions.

For personalized dietary accommodations, please consult with your Catering & Conference Services Manager to ensure all requirements are met.

STAGE RISERS & DANCE FLOORS

Resorts World Las Vegas does not provide production staging. Clients are responsible for arranging staging solutions, which may include custom-built structures, rentals from external vendors, or staging services available through Encore Productions for an additional fee.

A limited number of 6' x 8' x 24" risers are available for group use at a cost of \$200.00 per riser. A limited number of 4' x 4' dance floor tiles are available at a cost of \$50.00 per tile. Please consult your Catering & Conference Services Manager regarding equipment availability and arrangements.

UNIQUE VENUES

Events hosted in unique venues—including suites, exhibit halls, pools, nightclubs, lounges, and outdoor spaces—may be subject to additional policies, specialized menus, and associated fees. For details specific to your selected venue, please consult your Catering & Conference Services Manager, who can provide guidance on requirements, availability, and any applicable costs.

THE COMPLEX

The Complex offers 70,000 square feet of open event space, fully carpeted and temperature-controlled for optimal comfort. Ideal for large-scale food and beverage functions, concerts, exhibits, and general sessions, this versatile venue provides an exceptional setting for high-impact events. For more details on event guidelines, please contact your Catering & Conference Service Manager.

RESORTS WORLD POOL

Las Vegas' newest luxury resort boasts a spectacular 5.5-acre pool complex, one of the largest in the city. Offering five distinct pool experiences, guests can unwind in a private cabana or enjoy stunning panoramic views from the only infinity-edge pool on the Strip. Spanning over 59,000 square feet and accommodating more than 4,000 guests, the resort's pool area provides flexible space configurations, making it the perfect backdrop for any event.

Banquet Standards & Policies

POOL FUNCTION GUIDELINES

- Outdoor events featuring music must adhere to the following time limits:
Sunday - Thursday: Music must end by 11:00 PM
Friday & Saturday: Music must end by 12:00 AM
- Pool cabanas are not included as part of the contracted pool space and are subject to an additional charge.
- Events may begin no earlier than 7:00 p.m., except in May, June, July, and August when pool events may start no earlier than 8:00 p.m.
- Additional security from Resorts World Las Vegas will be required during the event. Please consult your Catering & Conference Manager for specifics.
- Pool functions handled by Banquets are subject to a food and beverage minimum of \$125 per person (September - April) and \$145 per person (May - August).
- In compliance with **Southern Nevada Health District (SNHD) regulations**, glass is not permitted on the pool deck. High-end sustainable disposable products and acrylic products will be used.
- Encore maintains exclusivity over all **technical production equipment and services**, including but not limited to lighting, audio, video, rigging, and electrical. **No third-party vendors are permitted to provide these services on the pool deck.**
- Lifeguards are required at **ALL** pool areas regardless of event location.
- Please refer to the **Resorts World Las Vegas Pool Event Guide** for additional information.

For more details on event guidelines, please contact your Catering & Conference Service Manager.

RESORTS WORLD THEATRE

Designed to host a wide range of events—from high-profile concerts to conventions, corporate functions, and sporting affairs—the Resorts World Theatre delivers a world-class experience. With 65,000 square feet of space and a seating capacity of 4,700, this venue is the ideal setting for product launches, award ceremonies, and more.

THEATER EVENT GUIDELINES

- Beverage/Concession service in the theater is handled exclusively by Resorts World Beverage (not the Banquet Department). As such, a separate beverage minimum and bartender fees are required for all theater events.
- Banquet food is only permitted in the foyer areas and cannot be brought into the theater.
- Glass and China are not permitted inside the theater.

For more details on event guidelines, please contact your Catering & Conference Service Manager.

ZOUK & AYU

Zouk Nightclub and Ayu Beach Club offer premier event spaces in Las Vegas. Zouk, a technologically advanced nightlife venue, features cutting-edge lighting, video design, and a flexible 32,000-square-foot space for receptions and exclusive gatherings. Ayu Beach Club, inspired by Balinese aesthetics, blends natural elements with striking artwork by Daniel Popper and a state-of-the-art multipurpose stage, ideal for corporate events and world-class performances.

- In compliance with **Southern Nevada Health District (SNHD) regulations**, glass is not permitted on the AYU pool deck.
- High-end sustainable disposable products and acrylic products will be used for all events hosted in the ZOUK & AYU venues.

For more details on event guidelines, please contact your Catering & Conference Service Manager.



**RESORTS WORLD CATERING
& CONFERENCE SERVICES**

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Menu valid through December 2026