

# Catering Menu 2024



**SOUTH POINT**

## **BREAKFAST**

BEVERAGES	4
CONTINENTAL	6
BUFFET	7
PLATED	9
BRUNCH	10
BREAKFAST ENHANCEMENTS	11
BREAKFAST PASTRIES	14
A LA CARTE	15

## **BREAK**

THEMED	17
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## **LUNCH**

BUFFET	20
PLATED	25

## **RECEPTION**

COLD HORS D'OEUVRES	29
HOT HORS D'OEUVRES	30
COLD DISPLAYS	31
CARVING STATIONS	32
RECEPTION STATIONS	33

## **DINNER**

BUFFET	37
PLATED	40
DESSERT DISPLAYS	44

## **BEVERAGE (ALCOHOLIC)**

HOSTED BAR PACKAGES	46
HOSTED ON CONSUMPTION /CASH	47
COCKTAIL STATION	48
WHITE WINE	49
RED WINE	50



# Beverages



# Beverages

## All-Day Beverage Packages (*Eight-hour Package*)

Not to be served with meals

### Beverage Package **\$25 per person**

(*Minimum of 20 People*)

Freshly Brewed Coffee and Decaffeinated Coffee

Gourmet Herbal Teas

Assorted Soft Drinks (*Pepsi Products*)

Bottled Water



## A La Carte Beverages

Freshly Brewed Coffee	\$66 per gallon
Decaffeinated Coffee	\$66 per gallon
Gourmet Herbal Teas	\$66 per gallon
Hot Chocolate	\$66 per gallon
Freshly Brewed Iced Tea	\$66 per gallon
Lemonade	\$52 per gallon
Fruit Punch	\$52 per gallon
Fresh Orange Juice	\$52 per gallon
Individual Milk Cartons	\$4 each
Assorted Soft Drinks ( <i>Pepsi Products</i> )	\$4 each
Bottled Water	\$4 each
Individual Fruit Juices ( <i>V-8, Apple and Cranberry</i> )	\$4 each
Assorted Gatorade Sports Drinks	\$4 each
Red Bull Energy Drinks	\$5 each

*Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty one (21) percent service charge.*

*Pricing can be guaranteed up to three (3) months in advance.*



# Breakfast



# Continental Breakfast

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 25 guests.*

*\$5 per person for groups with 26 to 50 people.*

## **Breakfast Includes:**

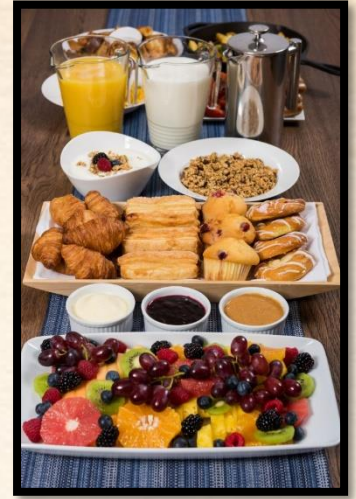
Fresh Orange Juice

Select Individual Fruit Juices (V-8, Apple and Cranberry)

Freshly Brewed Coffee

Decaffeinated Coffee

Gourmet Herbal Teas



## **The Sunrise**

**\$24 per person**

Fresh Seasonal Sliced Fruits and Berries (GF, VG)

Chef's Selection of Freshly Baked Pastries

Butter and Assorted Preserves

## **The Healthy Start**

**\$27 per person**

Fresh Seasonal Sliced Fruits and Berries (GF, VG)

Cottage Cheese (GF)

Yogurt with Granola, Almonds, Pumpkin Seeds, Honey, Blueberries, Shaved Coconut and Raisins

Freshly Baked Bran Muffins

Butter and Assorted Preserves

## **The Deluxe**

**\$29 per person**

Fresh Seasonal Sliced Fruits and Berries (GF, VG)

Fruit Yogurt and Granola

Breakfast Sandwich - *Choice of One*

Breakfast Burrito with Scrambled Eggs, Bacon, Sausage, Cheddar Cheese and Potatoes

Served with Roasted Tomato Salsa

**or**

*Breakfast Croissant with Scrambled Eggs, Black Forest Ham and American Cheese*

Chef's Selection of Freshly Baked Pastries

Butter and Assorted Preserves

*Breakfast served until 10 a.m.*

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**(GF) – Gluten Free | (VG) - Vegan**



# Breakfast Buffets

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 25 guests.*

*\$5 per person for groups with 26 to 50 people.*



## **Breakfast Includes:**

Fresh Orange Juice

Select Individual Fruit Juices (V-8, Apple and Cranberry)

Freshly Brewed Coffee

Decaffeinated Coffee

Gourmet Herbal Teas

## **Old School**

**\$32 per person**

Fruit Yogurt and Granola

Farm Fresh Scrambled Eggs (GF)

Applewood Smoked Bacon (GF)

Grilled Sausage Links

Daily Crafted Breakfast Potatoes

Chef's Selection of Freshly Baked Pastries

Butter and Assorted Preserves

## **South of the Border**

**\$34 per person**

Mexican Scrambled Eggs (GF)

Steak Picado served with Warm Flour Tortillas and Fire Roasted Salsa

Chili Relleno

Oaxaca Roasted Potatoes , Diced Onion with Cotija Cheese

Tres Leches French Toast with Whipped Butter and Warm Maple Syrup

Fito's Finest Mexican Pan Dulce

*Breakfast served until 10 a.m.*

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# Breakfast Buffets

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 25 guests.*

*\$5 per person for groups with 26 to 50 people.*



## **Breakfast Includes:**

Fresh Orange Juice

Select Individual Fruit Juices (V-8, Apple and Cranberry)

Freshly Brewed Coffee

Decaffeinated Coffee

Gourmet Herbal Teas

## **The French Quarter**

**\$35 per person**

Fresh Sliced Seasonal Melons (GF, VG)

Farm Fresh Scrambled Eggs (GF)

Chicken Fried Steak

Applewood Smoked Bacon (GF)

Smoked Sausage and Onions

Cheddar Cheese Grits

Buttermilk Biscuits and Country Gravy

Warm Sugar Dusted Beignets

## **West Coast**

**\$38 per person**

Fresh Sliced Seasonal Melons (GF, VG)

Mini Bagels with Cream Cheese, Smoked Salmon, Sliced Tomato, Red Onion and Capers

Oatmeal with Dried Fruits, Almonds, Brown Sugar and Blueberries

Scrambled Eggs with Mushrooms and Jack Cheese (GF)

Grilled Medallions of Beef Tenderloin

Applewood Smoked Bacon (GF)

Daily Crafted Breakfast Potatoes

Multi Grain Pancakes with Whipped Butter and Warm Maple Syrup

*Breakfast served until 10 a.m.*

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# Plated Breakfast

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 25 guests.*

*\$5 per person for groups with 26 to 50 people.*

## **Plated Breakfast Includes:**

Fresh Orange Juice

Freshly Brewed Coffee

Decaffeinated Coffee

Gourmet Herbal Teas

## **Traditional**

**\$28 per person**

Farm Fresh Scrambled Eggs (GF)

Applewood Smoked Bacon (GF)

Grilled Sausage Link

Daily Crafted Breakfast Potatoes

Baskets of Assorted Pastries

Butter and Assorted Preserves



## **Chicken Fried Steak and Eggs**

**\$31 per person**

Seasonal Fruit Plate (GF, VG)

Chicken Fried Steak with Country Gravy

Farm Fresh Scrambled Eggs (GF)

Daily Crafted Breakfast Potatoes

Baskets of Warm Biscuits and Corn Bread

Butter and Assorted Preserves



*Breakfast served until 10 a.m.*

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# Brunch

*Based on 90 minutes of service for a minimum of 25 guests.*

*\$10 per person for groups less than 25 guests.*

*\$5 per person for groups with 26 to 50 people.*

## Bistro Brunch

**\$50 per person**

Fresh Orange Juice

Select Individual Juices (V-8, Apple and Cranberry Grapefruit)

### Cold

Seasonal Melons and Fresh Berries (GF, VG)

Smoked Salmon, Sliced Tomato, Red Onion, Capers (GF)

Mini Bagels with Cream Cheese

Croissants with Butter and Fruit Preserves

Mixed Garden Greens with Ranch and Honey Lime Vinaigrette (GF)

### Hot "Breakfast"

Eggs Benedict or Fresh Scrambled Eggs (choice of one)

Waffles with Grand Marnier Strawberry Compote

Warm Maple Syrup and Whipped Butter

Applewood Smoked Bacon (GF)

### Hot "Lunch"

Herb Grilled Chicken Breast (GF)

Grilled Medallions of Beef Tenderloin (GF)

Lyonnais Potatoes (GF, VG)

Fresh Seasonal Vegetables (GF, VG)

### Sweets

Banana Bread Pudding with Bourbon Caramel Sauce

Assorted French Pastries and Aunt Sue's Fresh Baked Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas



**Add Mimosas 8 per drink and/or Bloody Mary's 8 per drink**

(minimum of 25)

## Carving Stations Available (See Page 30)

- Sugar Cured Country Ham
- Oven Roasted Turkey Breast
- Texas Style Smoked Brisket
- House Smoked Salmon
- Slow Roasted Prime Rib of Beef
- Whole Roasted Suckling Pig
- Steamship Round of Beef
- Peppered Roast Tenderloin of Beef

*Brunch is served between 10 a.m. and 3 p.m.*

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# Breakfast Enhancements

*Must be ordered with a Continental or Breakfast Buffet.*

**Sugar Free Cereals with Whole and Skim Milk**  
**\$5 each**

**Individual Flavored Yogurts**  
**\$4 each (Minimum of 12)**

**Yogurt and Fruit Parfait with Granola**  
**\$7 each (Minimum of 12)**

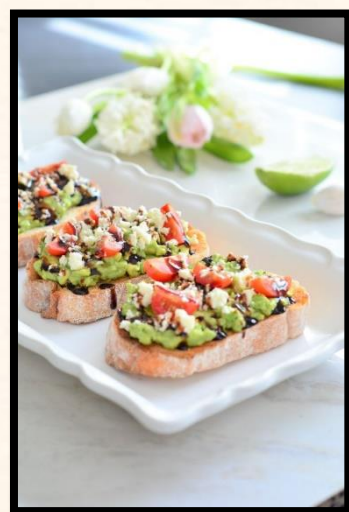
**Fresh Seasonal Fruit (GF, VG)**  
**\$8 per person (Minimum of 12)**

**European Breakfast Display**  
Sliced Salami, Mortadella, Capocollo, Ham with Select Cheeses  
and Sliced Tomatoes. Dijon and Wholegrain Mustards,  
Cornichons, Pickled Onions  
Rye, Pumpernickel and Whole Grain Breads  
**\$8 per person (Minimum of 25)**

**Hard Boiled Eggs (GF)**  
Peeled and Served on Ice  
**\$4 each (Minimum of 12)**

**Avocado Toast Station**  
Freshly Grilled Rustic Bread with Sliced Buffalo Mozzarella, Tomatoes,  
Avocado and Basil Pesto Drizzle  
**\$8 Each (Minimum of 50)**  
**150 per chef (One Chef required for every 50 attendees)**

**Warm Beignets and Mini Doughnuts**  
With Raspberry Sauce, Warm Chocolate Sauce, Crème Anglaise  
and Fresh Whipped Cream  
**\$12 per person (Minimum 25 people)**



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# Breakfast Enhancements

*Must be ordered with a Continental or Breakfast Buffet.*

## **Oatmeal or Cream of Wheat (VG)**

Served with Raisins and Brown Sugar

**\$5 per person (Minimum of 12)**

## **Farm Fresh Scrambled Eggs or Egg Whites (GF)**

**\$8 per person (Minimum of 12)**

## **Southwestern Tofu Scramble (GF, VG)**

Served with Fire Roasted Salsa

**\$8 per person (Minimum of 12)**



## **Breakfast Quiche**

Pastry Crust filled with Savory Custard and your choice of filling

*Choice of One:*

Shaved Zucchini and Goat Cheese

*or*

Spinach, Tomatoes and Mushrooms

*or*

Applewood Smoked Bacon, Spinach, Green Chilies,

Roasted Peppers and Queso Fresco

**\$8 per person (Minimum of 12)**



**Omelets Station** Fresh Eggs, Onions, Mushrooms, Tomatoes, Spinach, Peppers, Ham, Bacon, Diced Tofu and Cheddar Cheese  
Egg Whites and Egg Beaters Available

**\$10 per person (Minimum of 25)**

**\$150 per chef (One Chef required for every 50 attendees)**



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# Breakfast Enhancements

*Must be ordered with a Continental or Breakfast Buffet.*

## Waffle or Pancake Bar

Whipped Cream, Berry Compote, Chocolate Chips,  
Warm Maple Syrup and Whipped Butter

**\$6 per person (Minimum of 25)**

**\$150 per chef (One Chef required for every 75 attendees)**



## Brioche French Toast

Served with Whipped Butter, Warm Maple Syrup and Berry Compote

**\$6 per person (Minimum of 12)**

## Hot Breakfast Sandwiches

*Choice of One:*

Breakfast Croissant with Scrambled Eggs, Black Forest Ham,  
and American Cheese

*or*

English Muffin with Grilled Sausage Patty, Fried Egg  
and American Cheese

*or*

Breakfast Burrito with Scrambled Eggs, Bacon, Sausage,  
Cheddar Cheese and Potatoes Served with Roasted Tomato Salsa

**\$8 each (Minimum of 12)**



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# Breakfast Pastries

Apple Turnovers	\$35 per dozen
Cherry Turnovers	\$35 per dozen
Bear Claws	\$35 per dozen
Carmel Apple Strudel	\$35 per dozen
Cinnamon Rolls	\$35 per dozen
Plain Croissants	\$35 per dozen
Carl's Donuts ( <i>Assorted</i> )	\$35 per dozen
Assorted Breads select flavor by the dozen Banana, Lemon Pound Cake, Zucchini	\$35 per dozen
Muffins ( <i>Assorted</i> )	\$35 per dozen
Raspberry Cheese Strudel	\$35 per dozen
Scones select flavor by the dozen Blueberry, Chocolate Chip and Plain (served with Butter and Preserves)	\$35 per dozen
Streusel Fruit Coffee Cakes	\$35 per dozen
Bagels with Cream Cheese Plain and Strawberry Cream Cheese, Toaster provided	\$36 per dozen
Danish ( <i>Assorted</i> )	\$36 per dozen
Almond Croissants	\$38 per dozen
Chocolate Croissants	\$38 per dozen
Raspberry Tarts	\$38 per dozen



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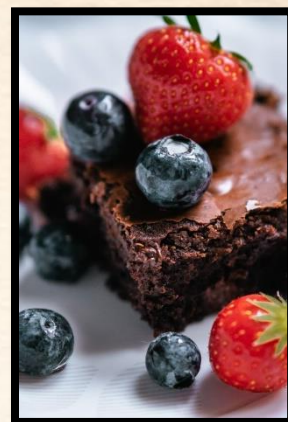


# A La Carte

## Sweet

Assorted Candy Bars  
 Assorted Freshly Baked Cookies  
 Blondies  
 Lemon Bars  
 Rice Krispy Treats  
 Assorted French Macarons  
 Chocolate Brownies  
 Peanut Butter Fudge Brownies  
 Cheese Cake Pops (*White and Dark Chocolate*)  
 Mini French Pastries  
 Assorted Scones with Butter, Whipped Cream and Preserves  
 Assorted Cupcakes  
 Chocolate Eclairs

\$3 each  
 \$33 per dozen  
 \$33 per dozen  
 \$33 per dozen  
 \$33 per dozen  
 \$33 per dozen  
 \$34 per dozen  
 \$34 per dozen  
 \$34 per dozen  
 \$35 per dozen  
 \$38 per dozen  
 \$36 per dozen



## Salty

Potato Chips (*Individual Bags*)  
 Pretzels (*Individual Bags*)  
 Nachos with Jalapeños, Olives, Queso and Salsa (*Minimum of 12*)  
 Honey Roasted Peanuts  
 Trail Mix  
 Mixed Nuts  
 Party Mix  
 Large Warm Soft Pretzels with Queso  
 Bowls of Potato Chips, Pretzels or Tortilla Chips (*Serves 25*)  
 Cool Dip Choices: (*Serves 25*)  
     Pico de Gallo with Tortilla Chips  
     Onion Dip with Potato Chips  
     Ranch Dip with Potato Chips  
     Guacamole with Tortilla Chips

\$3 each  
 \$3 each  
 \$6 per person  
 \$15 per pound  
 \$15 per pound  
 \$17 per pound  
 \$17 per pound  
 \$48 per dozen  
 \$30 per bowl  
 \$50 per order  
 \$50 per order  
 \$50 per order  
 \$75 per order



## Healthy

Granola Bars (*Individually Wrapped*)  
 String Cheese  
 Individual Flavored Yogurts (*Minimum of 12*)  
 Yogurt and Fruit Parfait with Granola (*Minimum of 12*)  
 Market Vegetable Crudité with Ranch and Bleu Cheese Dressing  
 Fresh Seasonal Sliced Fruits and Berries (**GF, VG**)  
 Whole Fruit (*Assortment*)

\$3 each  
 \$4 each  
 \$4 each  
 \$7 per person  
 \$7 per person  
 \$8 per person  
 \$36 per dozen



## Frozen

Ice Cream Bars  
 (*Assortment to include Dove, Häagen-Dazs, and Frozen Fruit Bars*)      \$60 per dozen

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# Breaks





# Themed Breaks

Our themed breaks are designed for 45 minutes of service.  
Prepared for the full guest guarantee. Our minimum is 15 guests.  
\$10 per person for groups less than 25 guests.  
\$5 per person for groups with 26 to 50 people.

## The Snack Pack

**\$12 per person**

Individual Bags of Pretzel Twists, Barbecued Potato Chips, Cheetos, Doritos, Fritos and Lay's Original Chips  
Assorted Candy Bars (*One per person*)  
Assorted Soft Drinks (*Pepsi Products, One per person*)



## Corner Market

**\$15 per person**

Seasonal Fresh Vegetable Crudités (**GF, VG**)  
served with Ranch Dressing and Spinach Dip  
Hummus Spread with Pita Bread (**VG**)  
Iced Tea with Lemon Wedges



## Berry Fun

**\$17 per person**

Assorted Dried Fruits  
Freshly Sliced Seasonal Fruit (**GF, VG**)  
Fruit Smoothies  
Individual Fruit Juices  
Bottled Water (*One per person*)



## Gelato Bar

**\$17 per person**

Three Selected Flavors of Gelato Served with Seasonal Berries, Sprinkles, Butterfingers, Oreos, Salted Peanuts, Hot Fudge, Caramel Sauce, Strawberry Sauce and Whipped Cream  
(*Minimum of 50*)  
Server to scoop Ice Cream



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# Themed Breaks

*Our themed breaks are designed for 45 minutes of service.  
Prepared for the full guest guarantee. Our minimum is 15 guests.  
\$10 per person for groups less than 25 guests.  
\$5 per person for groups with 26 to 50 people.*

## Back to Nature

**\$18 per person**

Assorted Granola Bars  
Freshly Sliced Seasonal Fruit **(GF, VG)**  
Yogurt with Honey Drizzle **(GF)**  
Selection of Dried Fruits and Mixed Nuts **(GF, VG)**  
Individual Fruit Juices  
Bottled Water *(One per person)*



## Take Me Out to the Ballgame

**\$18 per person**

Honey Roasted Peanuts **(GF)**  
Cracker Jacks  
Vienna All Beef Hot Dogs with Hot Dog Buns and Condiments  
Tortillas Chips with Queso and Jalapeños **(GF)**  
Assorted Soft Drinks *(Pepsi Products)* and Bottled Water  
*(One per person)*



## Tea Time

**\$18 per person**

Finger Sandwiches to include:  
Cranberry Chicken Salad on White  
Turkey and Provolone with Pesto Mayo on Sourdough  
Black Forest Ham and Swiss on Marble Rye  
Smoked Salmon with Lemon Caper and Dill Cream Cheese on Pumpernickel  
Cucumber and Chive Sour Cream on Wheat  
Mini Fruit Tarts and Scones with Whipped Cream and Assorted Preserves  
Gourmet Herbal Teas and Iced Tea with Lemon Wedges



## Napa Valley

**\$20 per person**

Selection of Italian Meats with Domestic and Imported Cheeses  
French Baguettes and Assorted Mustards  
Served with Dried and Fresh Fruits  
Bottled Water *(Sparkling and Still) (One per person)*



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*Lunch*





# Lunch Buffets

Based on 90 minutes of service for a minimum of 15 guests.

\$10 per person for groups less than 25 guests.

\$5 per person for groups with 26 to 50 people.



## Tasty Trio: Soup, Salad & Sandwich

**\$40 per person**

### Soup (Choice of One)

Chicken Noodle Soup, Tortilla Soup, Vegetable Beef

### Salad (Choice of Three)

**Garden Salad** -Crisp Iceberg and Romaine Lettuce, Cherry Tomatoes, Cucumber and Toasted Croutons served with Ranch and Blueberry Pomegranate Dressings

**Italian Wedge** -Hearts of Romaine, Diced Crisp Pancetta, Teardrop Tomatoes, Crumbled Gorgonzola Cheese and Parmesan Cream Dressing **(GF)**

**Greek Style Pasta Salad** –Gemelli Pasta with Kalamata Olives, Cucumber, Sweet Red Onion and Feta Cheese, Tossed with Oregano Vinaigrette

**Italian Four Bean Salad** –Garbanzo, Cannellini, Kidney and Green Beans Marinated with Italian Dressing **(GF, VG)**

**Asian Chicken Salad** -Marinated Chicken Breast with Diced Bell Peppers, Cucumber, Sweet Red Onions, Carrots and Celery, Tossed in Sesame Dressing served over Shaved Cabbage

### Sandwich (Choice of Three)

**Caprese Sandwich on Tomato Focaccia Roll** – Mesculin Mix, Sliced Tomatoes and Fresh Buffalo Mozzarella, Drizzled with Balsamic Glaze

**Antipasto Sandwich on a Rosemary Focaccia Roll** - Capocollo, Mortadella, Salami and Provolone Cheese with Shredded Lettuce, Sliced Tomatoes, Italian Seasoning and Oil & Vinegar Drizzle

**Roasted Turkey Breast on a Whole Grain Bread** -Shaved Oven Roasted Turkey Breast, Monterey Jack Cheese, Leaf Lettuce, Sliced Tomatoes and Pesto Mayonnaise

**Cranberry Chicken Salad on Croissant** – House made Chicken Salad with Green Leaf Lettuce

**Buffalo Chicken on a Soft Ciabatta Bread** – Blue Cheese Spread and Coleslaw

**Vegetarian Herb on a Round Ciabatta Bread** -Grilled Mushrooms, Zucchini, Squash, Bell Peppers, Red Onion and Spinach with Golden Balsamic Drizzle

Assorted Potato Chips

Mini French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea

**Additional Sandwich 5 per person**

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# Lunch Buffets

Based on 90 minutes of service for a minimum of 15 guests.

\$10 per person for groups less than 25 guests.

\$5 per person for groups with 26 to 50 people.



## 9<sup>th</sup> Island

**\$42 per person**

Crisp Green Salad with Sesame Soy and Mango Vinaigrette

Macaroni Salad with Ham

Island Slaw **(GF)**

Huli Huli Chicken

Kalua Pork with Cabbage

Luau London Broil - Marinated with Fresh Ginger & Teriyaki Sauce

Topped with Roasted Peppers, Pineapple & Scallions

Steamed White Rice **(GF, VG)**

Carrots Glazed with Ginger Honey and Fresh Mint **(GF)**

Hawaiian Sweet Rolls

Pineapple Upside Down Cake

Guava Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea

## Backyard Cookout

**\$42 per person**

Crisp Iceberg and Romaine Lettuce **(GF)**

with Salad Bar Condiments served with Ranch and Balsamic Vinaigrette Dressing **(GF)**

Red Skin Sour Cream and Chive Potato Salad

Traditional Coleslaw **(GF)**

Honey Dijon Chicken **(GF)**

Beer Steamed Vienna Hot Dogs

Grilled Hamburgers

*Served with Sliced Tomato, Sliced Onion, Lettuce Leaves, Pickle Chips, Diced Onion, Ketchup, Mayonnaise, Mustard, Sweet Relish, Swiss and Cheddar Cheeses **(GF)***

Freshly Baked Buns

Herb Roasted Potato Wedges

Mac & Cheese

Whoopie Pies

Build Your Own Shortcake Station – Pound Cake and Buttermilk Biscuits

with Strawberries and Blueberry Compote, Mandarin Oranges and Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea

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## Far East

**\$42 per person**

Mixed Green Salad with Julienne of Vegetables **(GF, VG)**

with Sesame Dressing and Wasabi Ranch

Asian Chicken Salad

Mongolian Beef 🌶️

Miso Marinated Salmon

Honey Walnut Chicken

Stir-Fry Chinese Vegetables

Vegetable Fried Rice

Mandarin Glazed Cheesecake

Mini Custard Tart

Fortune Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea

## Flavors of The South

**\$42 per person**

Mixed Garden Greens, Cucumbers, Tomatoes, Red Onion and Black Olives **(GF)**

with Ranch and Honey Lime Vinaigrette **(GF)**

Pasta Salad with Diced Ham and Peas

Southern Fried Chicken

Pulled Pork Mac & Cheese

Meatloaf with Mushroom Gravy

Whipped Potatoes **(GF)**

Brown Gravy

Succotash **(GF, VG)**

Corn Bread

Red Velvet and Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea

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## Milano

**\$42 per person**

Traditional Caesar Salad with Parmesan Cheese, Garlic Croutons and Caesar Dressing

Cannellini Bean Salad

Caprese Salad

Chicken Piccata

Italian Style Meatballs

Tilapia with Creamy Garlic Shrimp **(GF)**

Baked Ziti Pomodoro

Italian Green Beans **(GF, VG)**

Grated Parmesan Cheese **(GF)**

Warm Garlic Bread Sticks

Mini Chocolate Chip Cannoli

Almond Ricotta Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea

## Yucatan

**\$42 per person**

Yucatan Greens with Shredded Cheese, Diced Tomato, Black Olives, Onion and Cucumber **(GF)**  
with Avocado Ranch Dressing and Lime Vinaigrette **(GF)**

Jicama Slaw **(GF)**

Beef Enchiladas

Chicken Fajitas **(GF)**

Pork Carnitas

Refried Beans **(GF)**

Mexican Street Corn **(GF)**

Spanish Rice

Flour Tortillas, Guacamole, Salsa and Sour Cream

Caramel Flan

Tres Leche Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea

*Lunch is served from 10 a.m. to 2 p.m. Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty one (21) percent service charge.*

*Pricing can be guaranteed up to three (3) months in advance.*

**(GF) – Gluten Free | (VG) - Vegan**

# Lunch Buffets

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 26 guests.*

*\$5 per person for groups with 26 to 50 people.*



## Vintage

**\$43 per person**

California Field Greens with Cucumber and Garden Vegetables **(GF)**

with Smoked Tomato Ranch and Old Venice Italian Dressing **(GF)**

Panzanella Salad

Beef Medallions with Cabernet Reduction **(GF)**

Turkey Scaloppini with Sun-Dried Tomato Lime Beurre Blanc

Pacific Seared Salmon with Tequila Cream and Corn Relish **(GF)**

Orzo Pilaf

Roasted Cauliflower, Carrots and Asparagus **(GF, VG)**

Fresh Fruit Salad **(GF, VG)**

Cream Puffs

Cherry Pies

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea

# Lunch Dietary Accompaniments

**Switch out with a Buffet Entrée or add on to buffet for \$7 per person for the guarantee**

*All items are Gluten Free (GF) and Vegan (VG)*

Planted Based Salmon Patties By Sophie Kitchen with Pickled Cabbage and Wild Rice

Plant Based Chicken Uncut Brand Stir-Fry with Steamed Rice

Impossible Bolognese with Red Lentil Pasta

Grilled Cauliflower Steak, Raisin Caper Relish, Cashew Ricotta and Rice Pilaf

*Lunch is served from 10 a.m. to 2 p.m. Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty one (21) percent service charge.*

*Pricing can be guaranteed up to three (3) months in advance.*

**(GF) – Gluten Free | (VG) - Vegan**



# Plated Lunches



*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 25 guests | \$5 per person for groups with 26 to 50 people.*

*Lunches are served with Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea. When choosing an additional entrée, the higher price will apply to all entrees.*

## Soups and Salads / Select One

### Country Chicken Noodle

Diced Chicken, Fresh Vegetables and Egg Noodles in a Rich Chicken Stock

### Mushroom Bisque

Mushrooms and Leeks simmered with Sherry Wine and Finished with Cream

### Vegetable Beef

Seasonal Vegetables slowly simmered with Beef Broth

### Tortilla Soup

Spicy Mexican Vegetable Soup

### Caesar Salad

Crisp Romaine Leaves with Garlic Croutons, Parmesan Cheese and Caesar Dressing

### Italian Wedge Salad

Heart of Romaine, Diced Crisp Pancetta, Teardrop Tomatoes, Crumbled Gorgonzola Cheese and Parmesan Cream Dressing (GF)

### Mixed Green Salad

Fresh Tossed Garden Greens with Tomatoes, Cucumbers, Carrot Ribbons and Garlic Croutons (Choice of Dressings: Ranch or Apple Vinaigrette)

### Spring Salad

Spring Mix with Sundried Cranberries, Almonds, Shredded Carrots and Old Venice Dressing (GF, VG)

### Western Salad

Chopped Lettuce, Bacon, Corn, Cheddar Cheese and Smoked Tomato Ranch Dressing  
Topped with Crisp Fried Onions

*Lunch is served from 10 a.m. to 2 p.m.*

*Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty one (21) percent service charge. Pricing can be guaranteed up to three (3) months in advance.*

**(GF) – Gluten Free | (VG) - Vegan**

# Plated Lunches



*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 25 guests | \$5 per person for groups with 26 to 50 people.*

*Lunches are served with Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.*

*When choosing an additional entrée, the higher price will apply to all entrees.*

## Entrees / Select One

### Chicken Pasta Bowl

**\$34 per person**

Grilled Chicken Strips with Penne Pasta, Roasted Mushrooms, Crisp Bacon, Spinach and Marsala Sauce, Served with Fresh Seasonal Vegetables

### Chicken Pomodoro

**\$34 per person**

Chicken Smothered in Fresh Tomato & Herb Sauce with Mushroom Orzo and Fresh Seasonal Vegetables

### Lime and Peppercorn Seared Chicken

**\$34 per person**

Agave-Honey Glaze, Mango-Caper Relish, Roasted Pepper Fried Rice, with Salsa Verde

### Turkey Medallions

**\$34 per person**

Turkey Medallions with Cranberry Relish, Served with Wild Rice and Fresh Seasonal Vegetables

### Filet of Pacific Salmon

**\$35 per person**

Salmon Filet with Citrus & Fresh Herb Crust, Served with Basmati Rice Pilaf and Fresh Seasonal Vegetables

### Swiss Steak

**\$35 per person**

Tender Swiss Steak, Topped with Sautéed Onions and Mushroom Gravy With Garlic Mashed Potatoes and Fresh Seasonal Vegetables

### Petite Filet

**\$38 per person**

Tender Corn-Fed Nebraska Beef Filet with Merlot Demi, Oven Roasted Potatoes and Fresh Seasonal Vegetables (GF)

*Lunch is served from 10 a.m. to 2 p.m.*

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**(GF) – Gluten Free | (VG) - Vegan**



# Plated Lunches



*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 25 guests | \$5 per person for groups with 26 to 50 people.*

*Lunches are served with Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.*

*When choosing an additional entrée, the higher price will apply to all entrees.*

## Vegan Option / Select One Only

### **Vegan Stuffed Cabbage (GF)**

Tender Leaves of Cabbage Stuffed with Garden Vegetables, and Tofu, served with Steamed Rice and Pomodoro Sauce

**Priced with Main Entrée**

### **Ratatouille Baked in a Pastry Crust**

Served with Seasonal Vegetables & Fresh Tomato Provencal

**Priced with Main Entrée**

### **Tofu Ricotta Stuffed Eggplant Roulades (GF)**

with Rice Noodles and Marinara

**Priced with Main Entrée**

**\*Please let us know if any of your attendees have dietary or allergy restrictions\***

## Desserts / Select One

### **Apple Strudel**

Spiced Apple Baked in Flaky Pastry with Vanilla Custard

### **Carrot Cake**

Traditional Carrot Cake with Walnuts and Cream Cheese Frosting

### **Chocolate Truffle Cake**

Decadent Chocolate Layer Cake with a Rich Chocolate Center

### **New York – Style Cheesecake**

Flavors: Traditional, Oreo, Turtle, Key Lime

### **Raspberry Mousse Tart**

Buttery Tart Shell filled with Sweet Raspberry Mousse

### **Tiramisu**

Espresso Soaked Sponge Cake Layered with Mascarpone Cream

### **Warm Apple Brown Betty Ala Mode**

Apple Filling Topped with Spiced Cobbler Crumbs and Vanilla Ice Cream

*NOTE: Sugar Free Desserts are Available Upon Request*

*Lunch is served from 10 a.m. to 2 p.m.*

*Food and beverage prices are subject to change and do not include current Nevada sales tax 27 and twenty one (21) percent service charge. Pricing can be guaranteed up to three (3) months in advance*



# Reception





# Cold Hors d'oeuvres

*Based on 90 minutes of service.*

*Hors d'oeuvres can be Butler Passed or Served Stationary.*

## Minimum 50 pieces per item

- Cranberry Pecan Goat Cheese Truffles (V)
- Caramelized Onion and Mushroom Polenta Bites (VG)
- White Beans Crostini with Spinach and Sundried Tomato (VG)
- Antipasto Skewers with Salami, Provolone and Olives
- Chicken Salad Bites
- Jerk Chicken and Mango Chutney Crostini
- Cranberry Prosciutto Crostini
- Peppered Beef Tenderloin with Boursin Cheese Canapé
- Smoked Salmon with Caper Canapé
- Tuna Tartar in a Wonton Cup
- Cucumber Cup with Shrimp Ceviche (GF)
- Sweet and Spicy Shrimp with Kimchee Cucumber in a Phyllo Cup
- Mojito Crab served in a Tart Shell

\$ 7 per piece

\$7 per piece

\$7 per piece

\$7 per piece

\$7 per piece

\$7 per piece

\$7 per piece

\$7 per piece

\$7 per piece

\$8 per piece

\$8 per piece

\$8 per piece



## Seafood Selection

- Jumbo Prawns on Ice (GF)
- Oysters on the Half Shell (GF)
- Crab Claws on Ice (GF)
- Chilled Lobster Medallions (GF)

\$9 per piece

Market Price

Market Price

Market Price

*Condiments to include Lemon, Cocktail Sauce, Remoulade, Tabasco, and Mustard Laced Mayonnaise.*



## Cold Vegetarian & Vegan Hors d'oeuvres

(V) Vegetarian | (VG) Vegan

- Mediterranean Hummus Canapé (V)
- Tomato and Mozzarella Skewers (V)
- Tomato Bruschetta with Fresh Basil (VG)
- Endive with Brie Mousse Fig Jam and Candied Walnuts (V)

\$7 per piece

\$7 per piece

\$7 per piece

\$7 per piece



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*Pricing can be guaranteed up to three (3) months in advance.*

(GF) – Gluten Free | (V) Vegetarian | (VG) - Vegan

# Hot Hors d'oeuvres

*Based on 90 minutes of service.*

*Hors d'oeuvres can be Butler Passed or Served Stationary.*

## Minimum 50 pieces per item

Andouille Sausage En Croute	\$7 per piece
Bacon Wrapped Scallops	\$7 per piece
BBQ Meatballs	\$7 per piece
Beef Wellington	\$7 per piece
Chicken Wellington	\$7 per piece
Cuban Spring Rolls	\$7 per piece
Fried Coconut Shrimp with Orange Horseradish Marmalade	\$7 per piece
Picadillo Style Beef Empanadas with Spicy Tomato Salsa	\$7 per piece
Pork and Shrimp Wontons with Dipping Sauce	\$7 per piece
Smoked Pork Quesadilla	\$7 per piece
Chicken Satay with Peanut Sauce (GF)	\$7 per piece
Brussel Sprout Wrapped in Black Pepper Bacon	\$7 per piece
BBQ Brisket, Sliced Peach and Shaved Jalapeno Wrapped in Bacon	\$7 per piece
Seared Beef Tenderloin on Rye Crostini, Bleu Cheese & Red Onion	\$8 per piece
Petite Crab Cakes with Remoulade	\$8 per piece
Tempura Shrimp with Sesame Sriracha Soy Dipping Sauce	\$8 per piece



## Stationary

Chicken Fingers with Honey Mustard and Ranch Dressing	\$7 per piece
Pork Potstickers with Ginger Soy Sauce	\$7 per piece
Mini Burgers with Smoked Bacon and American Cheese	\$8 per piece
Mini Meatball Subs	\$8 per piece
Mini Philly Cheesesteak Sandwiches	\$8 per piece



## Hot Vegetarian & Vegan Hors d'oeuvres

**(V) Vegetarian | (VG) Vegan**

Artichoke with Boursin Cheese (V)	\$7 per piece
Brie, Pear, and Walnut Beggar Purse (V)	\$7 per piece
Curried Vegetable Samosas with Mango Chutney (V)	\$7 per piece
Brie En Croute with Raspberry (V)	\$7 per piece
Cranberry Tart with Brie Cheese (V)	\$7 per piece
Edamame Potstickers (VG)	\$7 per piece
Goat Cheese and Honey in Phyllo (V)	\$7 per piece
Spinach & Artichoke Tart (V)	\$7 per piece
Vegetable Shao Mai (V)	\$7 per piece
Arancini Wild Mushroom and Truffle (V)	\$8 per piece



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*Pricing can be guaranteed up to three (3) months in advance.*

**(GF) – Gluten Free | (V) Vegetarian | (VG) - Vegan**



# Cold Displays

## ***Minimum of 25 people***

### **Market Vegetable Crudité (GF, VG)**

Assorted Seasonal Garden Vegetables  
Served with Sour Cream Ranch and Blue Cheese

**\$7 per person**



### **Fresh Seasonal Fruit and Berries (GF, VG)**

Fresh Seasonal Sliced Fruits and Berries

**\$8 per person**

### **Domestic and Imported Cheese**

Wedges and Wheels of American and Imported Cheeses  
with Homemade Chutneys and Assorted Crackers

**\$10 per person**



### **Italian Antipasto (GF, not to include breads)**

Grilled Zucchini, Assorted Squashes, Roasted Bell Peppers,  
Asparagus Spears, Sundried Tomatoes, Marinated Olives,  
Artichoke Hearts, Cubed Salami, Mortadella, Provolone  
and Mozzarella Cheeses  
with Assorted Flat Breads and Bread Sticks

**\$12 per person**



## ***Minimum of 50 people***

### **Sushi Boat**

Assortment of Specialty Chilled Sushi Rolls (150 pieces)  
served in a Sushi Boat with Soy Sauce, Wasabi, Pickled Ginger  
and Chopsticks

**\$525 each**



### **Custom Ice Sculpture**

Company Branding and Logo Personalization Available  
Ask your Catering Manager for details

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current Nevada sales tax and twenty one (21) percent service charge.*

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# Carving Stations

*(Carving Stations are meant to compliment a Reception or Buffet and are not a meal)  
(One Carver is Required at Each Station: 150 PER CARVER)*

## House Smoked Salmon

Chipotle Maple Glazed and Fresh Baked Rolls

**\$200 each (Serves 20)**



## Sugar Cured Country Ham

Served with Bourbon and Raisin Sauce, Dijon Mayonnaise,  
and Fresh Baked Rolls

**\$225 each (Serves 25)**



## Oven Roasted Turkey Breast

Served with Cranberry Sauce, Mayonnaise, and Fresh Baked Rolls

**\$250 each (Serves 30)**

## Texas Style Smoked Brisket

Tangy BBQ Sauce with Fresh Baked Rolls

**\$350 each (Serves 40)**



## Peppered Roast Tenderloin of Beef

Cabernet Demi Glaze Served with Creamy Horseradish, Béarnaise,  
and Brioche Rolls

**\$400 each (Serves 25)**

## Slow Roasted Prime Rib of Beef

Served with Au Jus, Creamy Horseradish and Fresh Baked Rolls

**\$425 each (Serves 30 for Dinner and 50 for Reception)**



## Whole Roasted Suckling Pig

Brine and Roasted to Succulent Perfection with Plum Sauce, BBQ Sauce  
and Hawaiian Sweet Rolls

**\$550 each (Serves 75)**

## Steamship Round of Beef

Served with Creamy Horseradish Au jus and Fresh Baked Rolls

**\$725 each (Serves 200)**

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current Nevada sales tax and twenty one (21) percent service charge.*

*Pricing can be guaranteed up to three (3) months in advance.*



# Reception Stations

Reception Stations are for a Minimum of 50 people.

An additional \$10.00 per person surcharge added to groups less than 50.

(Reception Stations are meant to compliment a Reception and are not a meal).

**\$150 Per Attendant (If Required)**

## Salad Station

**Caesar**- Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing

**Mixed Greens** - Seasonal Vegetables, Ranch and Italian (GF)

**Iceberg Wedge** – Wedge Iceberg, Diced Tomatoes, Chopped Bacon, Blue Cheese Crumbles and Blue Cheese dressing

One Selection

**\$7 per person**

Two Selections

**\$10 per person**

Add Grilled Chicken (additional charge) (GF)

**\$6 per item**

Add Lemon Pepper Shrimp (additional charge) (GF)

**\$7 per item**

## Nacho Bar

**\$11 per person**

Tortilla Chips, Pulled Pork, Shredded Chicken, Queso, Black Olives, Fire Roasted Salsa, Guacamole, and Jalapeños

## Pasta Station

**\$13 per person**

### Choice of 2:

Tri-Colored Tortellini with Alfredo Sauce

Gemelli with Italian Sausage Bolognese

Whole Grain Pasta with Vodka Sauce

Orzo Pasta Aglio e Olio with Garden Vegetable (VG)

Served with Bread Sticks and Freshly Grated Parmesan Cheese

(can be served stationary or with an Attendant)



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(GF) – Gluten Free | (VG) - Vegan

# Reception Stations

Reception Stations are for a Minimum of 50 people.

An additional \$10.00 per person surcharge added to groups less than 50.

(Reception Stations are meant to compliment a Reception and are not a meal).



**\$150 Per Attendant (If Required)**

## Chicken Wing Bar

**\$14 per person**

### Choice of 2 Sauces:

Hot, Mild, Barbeque, Garlic Parmesan, Habanero, or Blue Cheese

Served with Ranch, Carrot and Celery Sticks (three pieces per person)



## Mac & Cheese Station

**\$14 per person**

### Choice of 2:

All American – Classic Mac and Cheese

Buffalo Chicken with Jack & Bleu Cheese

Smoked Cheddar and Bacon topped with BBQ Potato Chips

Four Cheese, Gouda, Boursin, White Cheddar and Parmesan Crust



## Grilled Cheese Station (Stationary)

**\$14 per person**

Served with Tomato Soup Shooters

Bite-Sized Sandwiches Grilled to Order:

Goat Cheese, Bacon, Sundried Tomato on Wheat

Jalapeño Jack on Rye

Peppered Boursin on Pumpernickel

American Cheese on White



## Mashed Potato Bar (Stationary) (GF)

**\$14 per person**

Yukon Gold Potatoes, Sour Cream, Whipped Butter, Cheddar Cheese,

Broccoli Florets, Cauliflower Florets, Bacon, Green Chili, Chives,

Salt and Pepper

*(Attendant is required)*



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# Reception Stations

Reception Stations are for a Minimum of 50 people.

An additional \$10.00 per person surcharge added to groups less than 50.

(Reception Stations are meant to compliment a Reception and are not a meal).

## \$150 Per Attendant (If Required)

### Slider Bar

\$15 per person

#### Choice of 2:

Original Slider – Beef Patty with American Cheese and Grilled Onions

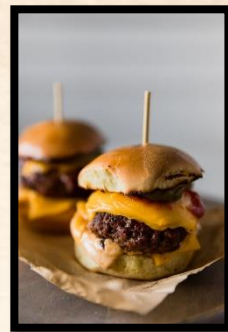
Nashville “Not So Hot” Pulled Chicken with Blue Cheese Sauce

Pastrami with Sauerkraut, Provolone and 1000 Island Dressing

Hickory Smoked Pulled Pork with Coleslaw and BBQ Sauce

Portabella Mushroom and Tomato with Balsamic Reduction

(Two pieces per person)



### Street Taco Bar

\$15 per person

#### Choice of 2:

Baja Fish – Cabbage Slaw

Shredded Pork (GF)

Braised Beef (GF)

Adobo Chicken (GF)

Vegetarian (GF, VG)

Soft Mini Flour and Corn Tortillas

(Two pieces per person)

#### Condiments to Include:

Shredded Lettuce, Shredded Cheese, Diced Onion and Cilantro

Sour Cream and Fire Roasted Salsa (GF)



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(GF) – Gluten Free | (VG) - Vegan



*Dinner*



# Dinner Buffets

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 26 guests.*

*\$5 per person for groups with 26 to 50 people.*



## Mediterranean

**\$54 per person**

Caesar Salad with Garlic Croutons, Parmesan Cheese, and Caesar Dressing

Antipasto Salad with Italian Meats and Cheeses, Kalamata Olives, and Pepperoncini (GF)

Marinated Mushroom Salad (GF)

Greek Chicken with Vine Ripe Tomatoes, Red Onion, Capers, and Feta Cheese

Branzino with Mediterranean Beans and Tomatoes (GF)

Seared Flat Iron Steak with Madeira Sauce

Mediterranean Rice (GF, VG)

Seasonal Vegetable Medley (GF, VG)

Fresh Baked Rolls and Butter

Milopita Apple Spice Cake with Walnuts

Lemon Sponge Cake with Raspberry Cream

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.

## Midwestern

**\$55 per person**

BLT Salad Bowl with Ranch and Blue Cheese Dressings

Apple Pecan Slaw with Black Pepper Horseradish

Prairie Pea Salad with Bacon, Red Onions, Cheddar Cheese and Smoked Tomato Ranch (GF)

Fricassee Chicken simmered with Mushrooms and Pearl Onions in White Wine and Cream

Seared Orange Roughy with Garlic Butter (GF)

House Smoked Tri-Tip with Barbeque Sauce and Crisp Sweet Onion Strings

Roasted Potato Wedges

Broccoli and Carrots (GF, VG)

Fresh Baked Rolls and Butter

Mississippi Mud Pie

Strawberry Shortcake

Banana Cream Pie

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.

*Dinner served from 5 p.m. to 10 p.m.*

*Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty one (21) percent service charge. Pricing can be guaranteed up to three (3) months in advance.*

**(GF) – Gluten Free | (VG) - Vegan**

# Dinner Buffets

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 26 guests.*

*\$5 per person for groups with 26 to 50 people.*



## Metropolitan

**\$58 per person**

Baby Greens with Cucumber, Red Onion, Tomatoes **(GF, VG)**

with Raspberry Vinaigrette **(GF, VG)**

Beet and Goat Cheese Salad **(GF)**

Crab and Farfalle Pasta Salad

Balsamic and Honey Glazed Pork Loin with Port Wine Reduction

Chicken Veronique with Lemon, Thyme and Champagne Cream Topped with Grapes

Steak Diane New York Strip Medallions Cognac, Mustard and Worcestershire Sauce

Poached Potatoes in Herbed Butter **(GF)**

Roasted Cauliflower and Sweet Carrots **(GF, VG)**

Fresh Baked Rolls and Butter

Guava Cheesecake

Chocolate Salted Caramel Cake

Orange Almond Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.

## South Point

**\$63 per person**

Spinach Salad with Granny Smith Apples and Red Onion **(GF)**

with Apple Vinaigrette **(GF)**

Sonoma Chicken and Cranberry Salad

Tomato and Cucumber Salad **(GF, VG)**

Rustic Chicken with Garlic Pan Gravy

Cabernet Braised Beef Short Ribs

Filet of Pacific Salmon with Chardonnay Dill Beurre Blanc **(GF)**

Whipped Yukon Gold Potatoes **(GF)**

Seasonal Vegetable Medley **(GF, VG)**

Fresh Baked Rolls and Butter

Fuji Apple Tart with Vanilla Bean Custard

Chocolate Hazelnut Mousse Torte

New York Style Cheesecake with Seasonal Berries

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.

*Dinner served from 5 p.m. to 10 p.m.*

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**(GF) – Gluten Free | (VG) - Vegan**



# Dinner Dietary Accompaniments

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 26 guests.*

*\$5 per person for groups with 26 to 50 people.*

**Switch out with a Buffet Entrée or add on to buffet for \$7 per person for the guarantee**  
*All items are Gluten Free (GF) and Vegan (VG)*

Planted Based Salmon Patties By Sophie Kitchen with Pickled Cabbage and Wild Rice

Plant Based Chicken Uncut Brand Stir-Fry with Steamed Rice

Impossible Bolognese with Red Lentil Pasta

Grilled Cauliflower Steak, Raisin Caper Relish, Cashew Ricotta and Rice Pilaf

*Dinner served from 5 p.m. to 10 p.m.*

*Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty one (21) percent service charge. Pricing can be guaranteed up to three (3) months in advance.*

# Plated Dinners

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 26 guests.*

*\$5 per person for groups with 26 to 50 people.*

*Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea. When choosing an additional entrée, the higher price will apply to all entrees.*



## Soups and Salads / Select One

### **Italian Minestrone**

Tomato Broth with Seasonal Garden Vegetables and Italian Beans (VG)

### **Chicken Vegetable with Wild Rice**

Garden Vegetables in Chicken Stock with Wild Rice

### **Nebraska Beef and Barley**

Beef, Barley and Seasonal Vegetables slowly simmered with Beef Broth

### **Lobster Bisque**

Classically Prepared and Enhanced with Cognac and Cream

**Additional \$3 onto entrée price**

### **Caesar Wedge**

Crisp Romaine Leaves with Parmesan Cheese, Garlic Croutons, Tomatoes, and Caesar Dressing

### **Casino Royale Salad**

Baby Field Greens with Sun Ripened Tomatoes, Basil, and Buffalo Mozzarella with Strawberry Gin Dressing

### **Pear Salad**

Mixed Bibb and Romaine Lettuces with Sliced Pears, Blue Cheese and Candied Pecans Served with Blueberry Pomegranate Vinaigrette

### **Bibb Salad**

Tomatoes, Candied Walnuts and Sundried Cherries Served with Champagne Vinaigrette

### **Mediterranean Salad**

Seasonal Lettuces, Artichokes, Feta Cheese, and Olives with Lime Vinaigrette (GF)

### **Iceberg Wedge Salad**

Diced Ripe Tomatoes, Bacon and Blue Cheese Served with Blue Cheese Dressing

*Dinner served from 5 p.m. to 10 p.m.*

*Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty one (21) percent service charge. Pricing can be guaranteed up to three (3) months in advance.*

**(GF) – Gluten Free | (VG) - Vegan**



# Plated Dinners

*Based on 90 minutes of service for a minimum of 15 guests.*

*\$10 per person for groups less than 26 guests.*

*\$5 per person for groups with 26 to 50 people.*

*Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert,*

*Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.*

*When choosing an additional entrée, the higher price will apply to all entrees.*



## Entrees / Select One

### Combination Entrees

#### **Corn Fed Filet of Beef with a Merlot Demi**

Served with Chef's Choice of Starch and Fresh Seasonal Vegetables

#### **CHOICE OF ONE:**

Grilled Chicken Breast – Forestiere

Chicken Breast with Mango Salsa

Filet of Pacific Salmon with Chardonnay Dill Beurre Blanc

Lemon Pepper Prawns and Southern Style Grits

Chilean Seabass with Lemon Beurre Blanc

**\$62 per person**

**\$62 per person**

**\$65 per person**

**\$68 per person**

**\$70 per person**

### From The Butcher Block

#### **Center Cut New York Steak**

With Lyonnaise Potato and Fresh Seasonal Vegetables (GF)

**\$52 per person**

#### **Boneless Rib Eye Steak**

With Au Gratin Potatoes and Fresh Seasonal Vegetables

**\$56 per person**

#### **Blue Ribbon Filet Mignon**

With Chateau Potatoes and Fresh Seasonal Vegetables

**\$57 per person**

#### **Please Select One of the Following Sauces to Compliment Your Steak:**

Béarnaise, Blue Cheese Cream, Merlot Demi, Green Peppercorn,

Pinot Noir Reduction, Roasted Garlic and Wild Mushroom (GF)

*Dinner served from 5 p.m. to 10 p.m.*

*Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty one (21) percent service charge. Pricing can be guaranteed up to three (3) months in advance.*

**(GF) – Gluten Free | (VG) - Vegan**

# Plated Dinners

Based on 90 minutes of service for a minimum of 15 guests.

\$10 per person for groups less than 26 guests.

\$5 per person for groups with 26 to 50 people.

Dinners are served with Soup or Salad, Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas and Iced Tea.

When choosing an additional entrée, the higher price will apply to all entrees.



## Entrees / Select One

### Chicken Francaise

\$48 per person

Egg Battered and Pan Fried with Lemon Butter and White Wine, Lemon Risotto and Fresh Seasonal Vegetables

### Filet of Pacific Salmon

\$50 per person

With Chardonnay Cream, Tomato and Shallot Marmalade, Blended Basmati Rice and Fresh Seasonal Vegetables

### Garlic Crusted Halibut

\$55 per person

Vodka Tomato Cream Sauce with Saffron Cous Cous and Fresh Seasonal Vegetables

### Vintner's Beef Short Rib

\$57 per person

Slowly Braised in Napa Valley Merlot, Roasted Garlic Mashed Potatoes, and Fresh Seasonal Vegetables

### Veal Saltimbocca

\$60 per person

Veal Cutlets with Prosciutto, Fresh Sage, White Wine and Lemon

## Vegan Option

### Vegan Option / Select One Only

### Vegan Stuffed Cabbage

Priced with Main Entrée

Tender Leaves of Cabbage Stuffed with Garden Vegetables, and Tofu, served with Steamed Rice and Pomodoro Sauce (GF)

### Ratatouille Baked in a Pastry Crust

Priced with Main Entrée

Served with Seasonal Vegetables & Fresh Tomato Provencal

### Tofu Ricotta Stuffed Eggplant Roulades

Priced with Main Entrée

with Rice Noodles and Marinara (GF)

**\*Please let us know if any of your attendees have dietary or allergy restrictions\***

*Dinner served from 5 p.m. to 10 p.m.*

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## Desserts / Select One

### **New York Cheesecake**

New York-Style Cheesecake (Choice of Selected Flavors: Original, Irish Cream, Turtle, Oreo)

### **Black Forest Mousse Cup**

Chocolate Cup Filled with Chocolate Cake, White Chocolate Mousse, and Marinated Dark Cherries

### **Flourless Chocolate Cake with Crème Anglaise**

Dense Chocolate Cake with Vanilla Cream

### **Decadent Chocolate Cake**

With Espresso and Raspberry Jam

### **Fresh Fruit Tart**

Buttery Tart Shell with Pastry Cream, Seasonal Fruits and Berries

### **White Chocolate and Blueberry Bread Pudding**

with Crème Anglaise and Whipped Cream

### **Chocolate Dulce De Leche**

Sandwiched between layers of Not-Too-Dark Chocolate Cake and Iced with a Decadent Chocolate Ganache

**NOTE:** Sugar Free Desserts are Available Upon Request

*Dinner served from 5 p.m. to 10 p.m.*

*Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty one (21) percent service charge. Pricing can be guaranteed up to three (3) months in advance.*

# Dessert Displays

## Mini Doughnuts

Mini Doughnuts Served with Dark Chocolate Fudge, Salted Caramel Sauce, Sprinkles and Whipped Cream (Served under heat lamp)

**\$12 per person (Minimum 50 people)**

## Chocolate Fountain Display

Served with Seasonal Fresh Fruit, Banana Slices, Fresh Cookies, and Pretzels

**\$16 per person (Minimum 50 people)**

## Gelato Bar

Three Selected Flavors of Gelato Served with Seasonal Berries, Sprinkles, Butterfingers, Oreos, Salted Peanuts, Hot Fudge, Caramel Sauce, Strawberry Sauce and Whipped Cream

**\$17 per person (Minimum 50 people)**

## Viennese Table

A Display of Specialty Cakes, Gateau's and Cheesecakes with Dessert Shooters (Kahlua, Tiramisu, Peaches and Cream, Chocolate Mudslide and Limoncello Cream), French Pastries, Fruit Tarts and Cake Pops

**\$20 per person (Minimum 50 people)**

## Custom Ice Sculpture Display

Available Upon Request

Company Branding and Logo Personalization Available



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# *Bar & Wine*

A close-up photograph of several wine glasses filled with red and white wine. The glasses are arranged in a row, with the central one being the most prominent. The background is a warm, blurred interior of a bar or restaurant, with soft lighting and out-of-focus lights creating a bokeh effect. The overall mood is elegant and sophisticated.

# Beverages

## Call Brands

Skyy Vodka  
Beefeater Gin  
Jose Cuervo Tequila  
Bacardi Rum  
Malibu Rum  
Captain Morgan Spiced Rum  
VO Whiskey  
Jim Beam Bourbon  
Dewar's Scotch  
House Selected Wines

## Premium Brands

Tito's Vodka  
Absolut Vodka  
Tanqueray Gin  
Don Julio Tequila Silver  
Meyers Rum  
Pendleton Whiskey  
Jack Daniels Whiskey  
Jameson Irish Whiskey  
Crown Royal Canadian Whiskey  
Bulleit Bourbon  
Chivas Regal Scotch  
House Selected Wines

## South Point Wine Selection

**Imported Beer** Corona Extra, Heineken, Stella, Blue Moon

**Domestic Beer** Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

**Assorted White Claw Hard Seltzer**

**Red Bull, Regular and Sugar-Free**

**Soft Drinks, Bottled Water, Sparkling Water and Juices**

# Hosted Bar Packages

Packages are charged on the total number of guests guaranteed and includes beer, wine, assorted soft drinks, bottled water, red bull and seltzers



	Call	Premium
One Hour	\$23 per person	\$25 per person
Two Hours	\$28 per person	\$30 per person
Three Hours	\$34 per person	\$36 per person
Four Hours	\$40 per person	\$42 per person

*The Bar Sales Guarantee is \$500 per bar | \$200 per Bartender, per bar |  
\$50 charge for each additional hour per Bartender.*

*Beverage prices do not include current Nevada sales tax and twenty one (21) percent service charge.*



# Hosted Bar

## Cordials & Cognacs

Disaronno Amaretto, Baileys Cream, Chambord, Kahlua, Frangelico, Hennessy VS

## Premium Brands

## Call Brands

## South Point Wine Selection

## Premium/ Imported Beer

Corona Extra, Heineken, Stella, Blue Moon

## Domestic Beer

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

## Assorted White Claw Hard Seltzer

## Red Bull, Regular and Sugar-Free

## Soft Drinks, Bottled Water and Juices

## Sparkling Water

\$9

\$8

\$7

\$7

\$8

\$7

\$7

\$6

\$4

\$4



# Cash Bar

*Cash Sale Prices are inclusive of Taxes and Service Charge*

## Cordials & Cognacs

## Premium Brands

## Call Brands

## South Point Wine Selection

## Premium/ Imported Beer

Corona Extra, Heineken, Stella, Blue Moon

## Domestic Beer

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

## Assorted White Claw Hard Seltzer

## Red Bull, Regular and Sugar-Free

## Soft Drinks, Bottled Water and Juices

## Sparkling Water

\$11

\$11

\$10

\$11

\$11

\$10

\$10

\$7

\$7

\$7



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# Cocktail Station

Charged on consumption. Minimum of 50 people.

## Bloody Mary Station

Hot Sauces, Celery Sticks, Spanish Olives

**"Ask about upgraded garnishes"**

Bacon, Shrimp, Cheese Cubes, Pickles, Cucumbers, Lemons

**\$8 per drink**



## Mimosa

Champagne and Traditional Orange Juice

**\$8 per drink**



## Bellini Bar

Peach and Strawberry Puree with Sparkling Wines

**\$8 per drink**

## Aperol Spritz

Aperol, Prosecco, Club Soda and Sliced Orange

**\$8 per drink**

## Margarita Station

Original or Frozen or On the Rocks

**\$9 per drink**



## Martini Station

(select 2 options)

Apple ~ Vodka, Green Apple Schnapps, Lemon Juice

Lemon Drop ~ Vodka, Triple Sec, Lemon Juice and Simply Syrup

Cosmopolitan ~ Vodka, Triple Sec, Cranberry and Lime Juice

Cowgirl Cooler ~ Vodka, Ginger Ale, Lemonade and Sliced Lemons

**"Ask about our Ice Luge"**

**\$9 per drink**



## Whiskey Station

Selection of Bourbon, Scotch, Canadian, Irish Whiskey  
and Skrewball "Peanut Butter Whiskey"

**\$9 per drink**

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*\$50 charge for each additional hour per Bartender.*

*Beverage prices do not include current Nevada sales tax and twenty one (21) percent service charge.*



# White Wine By the Bottle

## Champagne and Sparkling

Wycliff Brut Rose – California	\$25
Korbel Extra Dry – California	\$26
LaMarca Prosecco – Italy	\$30
Domaine Chandon Brut – California	\$35
Moet & Chandon Imperial Brut – France	\$85

## Chardonnay

William Hill CC Chardonnay – Central Coast	\$29
Vintage Cowboy – Paso Robles, California	\$30
Rodney Strong – Sonoma, California	\$31
Louis Jadot Pouilly-Fuisse – Burgundy, France	\$34
Sonoma Cutter – Russian River, California	\$36
Ferrari-Carano – Alexander Valley, California	\$46

## Sauvignon Blanc

Kim Crawford – Marlborough, New Zealand	\$30
Groth Sauvignon Blanc, Napa Valley, California	\$38

## Alternative White

Risata Moscato D'Asti – Piedmont, Italy	\$25
A To Z Rose – Oregon	\$27
Borgo Magredo Pino Grigio "Mosaic" – Friuli, Italy	\$30
Conundrum White – California	\$32
Portlandia Pinot Gris - Willamette Valley, Oregon	\$32
Santa Margherita Pino Grigio – Valdadige, Italy	\$41

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# Red Wine By the Bottle

## Cabernet Sauvignon

Twenty Acres Cabernet – California	\$27
Kendall Jackson "Vintners Reserve" – Sonoma County, California	\$27
Vintage Cowboy – San Luis Obispo, California	\$30
Louis M. Martini – California	\$32
Rodney Strong Cabernet- Sonoma	\$35
Simi Winery – Alexander Valley, California	\$36
Robert Mondavi – Napa, California	\$45
Stags Leap "Artemis" – Napa, California	\$80

## Merlot

Chateau Ste. Michelle – Columbia Valley, Washington	\$33
Columbia Merlot – Washington	\$35
Frei Brothers Merlot – Dry Creek Valley, Sonoma County, California	\$35
Keenan – Napa, California	\$54

## Pinot Noir

MacMurray Ranch – Sonoma Coast, California	\$27
LaCrema – Monterey, California	\$31
Meiomi Pinot Noir – California	\$35
Ponzi Tavola Pinot Noir – Ponzi Vineyards, Oregon	\$38

## Alternative Reds

Apothic Red – California	\$21
St. Francis "Old Vines" Zinfandel – Sonoma, California	\$29
Earthquake Zinfandel – Michael David Winery, Lodi, California	\$30
Fess Parker Syrah – Santa Barbara, California	\$36

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\$50 charge for each additional hour per Bartender.*

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