

# *Catering Menu 2025*



**SOUTH POINT**

# *Food & Beverage Policies*

## *Catering*

In compliance with the Southern Nevada Health District, all food and beverage items for consumption must be provided by the South Point Catering Department. Outside food or beverage is prohibited with the exception of previously approved items such as donated beverages, specialty cakes and kosher items. These items will incur a service and/or corkage fee.

Menu prices, current sales tax and twenty one (21) percent gratuity subject to change. Pricing can be guaranteed up to three (3) months in advance.

Food and Beverage Items from a Breakfast, Lunch or Dinner can not be used for Breaks .

Guests may not remove catered food or beverages from the premises.

## *Service Charges*

A surcharge will be added to food functions of groups under (50) persons.

\$5.00 surcharge for groups 26-49 people

\$10.00 surcharge for groups 25 and under

Chef(s), Server and Bar Attendant(s) will be required for action stations and bars.

The South Point reserves the right to refuse service to any person.

Guests must be twenty-one (21) years of age or over to consume alcoholic beverages.

The liquor service/bar charge is \$200, per bar, for up to four-hours, each additional hour is \$50 per bar.

## *Guarantees*

The final guarantees for all functions must be received by the South Point Catering Department no later than 9am PST, Three (3) Business days, seventy-two (72) hours prior to a scheduled function.

### Function Is...

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

Sunday

### Guarantee Is Due ...

Wednesday Before

Thursday Before

Friday Before

Monday Before

Tuesday Before

Wednesday Before

Wednesday Before

If notice falls on a holiday, then guarantees must be received by the first working day prior to the holiday. If a guaranteed number is not received, you will be charged the expected number set forth on the Banquet Event Order or the number of people actually served (whichever is greater). In addition, the South Point will not be obligated to set or serve more than three (3) percent above your guaranteed number. Should your guarantee fall below fifteen (15) percent of the original estimated number, you may be subject to an additional service charge.

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# *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

**Individual Fruit Juices**

**\$4 each**

*(V-8, Apple and Cranberry)*

**Individual Milk Cartons**

**\$4 each**

**Assorted Soft Drinks (*Pepsi Products*)**

**\$5 each**

**Bottled Water 12oz**

**\$5 each**

**Assorted Gatorade Sports Drinks**

**\$5 each**

**Red Bull Energy Drinks**

**\$6 each**

**Lemonade**

**\$53 per gallon**

**Fruit Punch**

**\$53 per gallon**

**Fresh Orange Juice**

**\$54 per gallon**

**Freshly Brewed Coffee**

**\$68 per gallon**

**Decaffeinated Coffee**

**\$68 per gallon**

**Gourmet Herbal Teas**

**\$68 per gallon**

**Hot Chocolate**

**\$68 per gallon**

**Freshly Brewed Iced Tea**

**\$68 per gallon**





# *Breakfast*



# Continental Breakfast

Breakfast served until 10 a.m.

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

(GF) – Gluten Free | (VG) - Vegan



## 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)

Freshly Baked Pastries and Petite Donuts

Butter and Assorted Preserves



## The Healthy Start

\$28 per person

Fresh Seasonal Sliced Fruits and Berries (GF, VG)

Cottage Cheese (GF)

Oatmeal

Yogurt with Granola, Almonds, Honey, Blueberries, Strawberries, Shaved Coconut and Raisins

Hard Boiled Eggs

Freshly Baked Bran and Lemon Poppy Seed Muffins

Butter and Assorted Preserves

## The Deluxe

\$30 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*

Freshly Baked Pastries and Petite Donuts

Butter and Assorted Preserves





# Breakfast Buffets

Breakfast served until 10 a.m.

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

(GF) – Gluten Free | (VG) - Vegan



## 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

Scrambled Eggs with Sautéed Bell Peppers (GF)

Steak Picado served with Warm Flour Tortillas

Chili Relleno

Oaxaca Roasted Potatoes Lightly Seasoned, Sautéed Onion with Cotija Cheese

Tres Leches French Toast with Whipped Butter and Warm Maple Syrup

Fito's Finest Mexican Pan Dulce



## Southern Comfort

\$35 per person

Fresh Sliced Seasonal Melons (GF, VG)

Farm Fresh Scrambled Eggs (GF)

Chicken Fried Steak

Applewood Smoked Bacon (GF)

Cheddar Cheese Grits

Buttermilk Biscuits and Country Gravy

Streusel Coffee Cake





# Breakfast Buffets

Breakfast served until 10 a.m.

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

(GF) – Gluten Free | (VG) - Vegan

## Breakfast Includes:

Fresh Orange Juice, Select Individual Fruit Juices (*V-8, Apple and Cranberry*)  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Herbal Teas



## 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 Blueberry Pancakes with Whipped Butter and Warm Maple Syrup



# Plated Breakfast

## 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

# Brunch

Breakfast served until 10 a.m. -3 p.m.

Based on 90 minutes of service for a minimum of 55 guests.

(GF) – Gluten Free | (VG) - Vegan



## 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)

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

Tomato Cucumber Salad with Old Venice Dressing (GF, VG)

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

Mini Bagels with Cream Cheese

### Hot "Breakfast"

Fresh Scrambled Eggs with Cheddar Cheese and Chives

or upgrade to Eggs Benedicts at \$2 per person

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)

Lyonnaise Potatoes (GF, VG)

Fresh Seasonal Vegetables (GF, VG)

### Sweets

Assorted French Pastries and Aunt Sue's Fresh Baked Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas



Enjoy your Brunch experience with a Mimosa \$8 or Bloody Mary \$9 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

# Breakfast Enhancements

Must be ordered with a Continental or Breakfast Buffet.

(GF) – Gluten Free | (VG) - Vegan

## Individual Flavored Yogurts

\$4 each (*Minimum of 12*)



## Oatmeal or Cream of Wheat (VG)

Served with Raisins and Brown Sugar

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

## Waffle or Pancake Action Station

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*)

## Yogurt and Fruit Parfait with Granola

\$7 each (*Minimum of 12*)

## Fresh Seasonal Fruit (GF, VG)

\$8 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*)

## Avocado Toast

Freshly Grilled Rustic Bread with Sliced Buffalo Mozzarella, Tomatoes,

Avocado with Pesto Drizzle

\$8 Each (*Minimum of 12*)





# Breakfast Enhancements

Must be ordered with a Continental or Breakfast Buffet.

(GF) – Gluten Free | (VG) - Vegan

## 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)**



## 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

**\$9 per person (Minimum of 25)**



**Omelet 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)**



## Mini Donut Bar

With Raspberry Sauce, Warm Chocolate Sauce, Crème Anglaise and Fresh Whipped Cream

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



# Breakfast Pastries

<b>Apple Turnovers</b>	\$36 per dozen
<b>Cherry Turnovers</b>	\$36 per dozen
<b>Bear Claws</b>	\$36 per dozen
<b>Cinnamon Rolls</b>	\$36 per dozen
<b>Plain Croissants</b>	\$36 per dozen
<b>Assorted Breads</b> select flavor by the dozen Banana, Lemon Pound Cake, Blueberry	\$36 per dozen
<b>Muffins (<i>Assorted</i>)</b>	\$36 per dozen
<b>Raspberry Cheese Strudel</b>	\$36 per dozen
<b>Scones</b> select flavor by the dozen Blueberry, Chocolate Chip, Raisins and Plain (served with Butter and Preserves)	\$36 per dozen
<b>Streusel Fruit Coffee Cakes</b>	\$36 per dozen
<b>Carl's Donuts (<i>Assorted</i>)</b>	\$36 per dozen
<b>Danish (<i>Assorted</i>)</b>	\$36 per dozen
<b>Almond Croissants</b>	\$38 per dozen
<b>Chocolate Croissants</b>	\$38 per dozen
<b>Bagels with Cream Cheese</b> Plain and Strawberry Cream Cheese, Toaster provided	\$39 per dozen



# A La Carte

## Sweet

Assorted Freshly Baked Cookies

Blondies

Lemon Bars

Rice Krispy Treats

Assorted French Macarons

Chocolate Brownies

Peanut Butter Fudge Brownies

Assorted Candy Bars

Cheese Cake Pops (*White and Dark Chocolate*)

Mini French Pastries

Chocolate Eclairs

Assorted Cupcakes

Stuffed Chocolate Chip Cookie with Chocolate served warm

Stuffed Peanut Butter Cookie with Jelly served warm

## Salty

Potato Chips (*Individual Bags*)

Pretzels (*Individual Bags*)

Popcorn (*individual Bags*)

Freshly Popped Popcorn (Minimum 50)

(\$75 for popcorn maker rental additional)

Nachos with Jalapeños, Olives, Queso and Salsa (*Minimum of 12*)

Honey Roasted Peanuts

Trail Mix

Mixed Nuts

Party Mix

Bowls of Potato Chips, Pretzels or Tortilla Chips (*Serves 25*)

Large Warm Soft Pretzels with Queso

Cold Dip Choices: (*Serves 25*)

Pico de Gallo with Tortilla Chips

Onion Dip with Potato Chips

Ranch Dip with Potato Chips

Guacamole with Tortilla Chips

## Healthy

Whole Fruit (*Assortment*)

Whole Bananas

Granola Bars

Market Vegetable Crudit  with Ranch and Bleu Cheese Dressing

Individual Flavored Yogurts

Yogurt and Fruit Parfait with Granola

Fresh Seasonal Sliced Fruits and Berries (**GF, VG**)

## Frozen

Ice Cream Bars (*Assorted Dove, H agen-Dazs*)

Ben & Jerry's Ice Cream Cup (Order by the dozen per flavor)

*Cherry Garcia, Chocolate Fudge Brownie,*

*Chocolate Chip Cookie Dough, Strawberry Cheesecake*

\$34 per dozen

\$34 per dozen

\$34 per dozen

\$34 per dozen

\$34 per dozen

\$34 per dozen

\$34 per dozen

\$36 per dozen

\$36 per dozen

\$36 per dozen

\$36 per dozen

\$38 per dozen

\$42 per dozen

\$42 per dozen

\$36 per dozen

\$36 per dozen

\$36 per dozen

\$4 per person

\$6 per person

\$15 per pound

\$15 per pound

\$17 per pound

\$17 per pound

\$30 per bowl

\$48 per dozen

\$50 per order

\$50 per order

\$50 per order

\$75 per order

\$36 per dozen

\$36 per dozen

\$36 per dozen

\$7 per person

\$48 per dozen

\$84 per dozen

\$96 per dozen

\$60 per dozen

\$72 per dozen





# *Breaks*



# Theme Breaks

Our themed breaks are designed for 45 minutes of service.  
Prepared for the full guest guarantee. Our minimum is 15 guests.  
(GF) – Gluten Free | (VG) - Vegan

## The Snack Pack

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*)

**\$13 per person**

## Corner Market

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

**\$15 per person**

## Back to Nature

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*)

**\$17 per person**

## Take Me Out to the Ballgame

Vienna All Beef Hot Dogs with Hot Dog Buns  
Condiments: Ketchup, Mustard, Diced Onions, Relish  
Assorted Chips and Pretzels  
Assorted Soft Drinks (*Pepsi Products*) and Bottled Water  
(*One per person*)

**\$17 per person**

## 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  
(*Minimum of 50*) Server to scoop gelato  
**No sugar added gelato available**

**\$18 per person**

## Tea Time

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  
Mini Fruit Tarts and Scones with Whipped Cream  
and Assorted Preserves  
Gourmet Herbal Teas and Iced Tea with Lemon Wedges

**\$18 per person**

## Napa Valley

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*)

**\$19 per person**





*Lunch*





# Lunch Buffets



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

Based on 90 minutes of service for a minimum of 20 guests.

(GF) – Gluten Free | (VG) - Vegan

## Deli –Build Your Own Sandwich

**\$40 per person**

### Soup (Choice of one for groups under 150, Choice of two for groups above 150)

Beef Vegetable, Tortilla Soup, Minestrone Soup, Chicken Noodle Soup, Clam Chowder

Mixed Green Salad served with Ranch Dressing and Blueberry Pomegranate Vinaigrette

Dijon Mustard Potato Salad

Tortellini Salad

Select Deli Meat Presentation - Roast Beef, Ham, Turkey and Salami

Cheddar and Swiss Cheeses

Lettuce, Tomato, Pickles, Mayonnaise, and Mustard

Fresh Baked Breads and Select Rolls

Assorted Potato Chips

Banana Cream Pie

German Chocolate Cake

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)***

Homemade Baked Mac & Cheese

Down Home Baked Beans

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

# Lunch Buffets

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

Based on 90 minutes of service for a minimum of 20 guests.

(GF) – Gluten Free | (VG) - Vegan



## Tasty Trio: Soup, Salad & Sandwich

\$42 per person

### Soup (Choice of one for groups under 150, Choice of two for groups above 150)

Beef Vegetable, Tortilla Soup, Minestrone Soup, Chicken Noodle Soup, Clam Chowder

### Salad (Choice of Two)

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

**Classic Caesar** -Crisp Romaine with Garlic Croutons, Parmesan Cheese and Caesar Dressing (GF)

**Greek Style Pasta Salad** –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 Croissant** -Shaved Oven Roasted Turkey Breast, Monterey Jack Cheese, Leaf Lettuce, Sliced Tomatoes and Pesto Mayonnaise

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

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

**Vegetarian Herb on 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**

# Lunch Buffets



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

Based on 90 minutes of service for a minimum of 20 guests.

(GF) – Gluten Free | (VG) - Vegan

## Yucatan

**\$43 per person**

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

Elote Salad

Beef Enchiladas

Chicken Fajitas (GF)

Pork Carnitas

Refried Beans (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

## Flavors of The South

**\$43 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

Creamed Collard Greens with Bacon

Corn Bread

Red Velvet Cake

Carrot Cake

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



# Lunch Buffets

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

Based on 90 minutes of service for a minimum of 20 guests.

(GF) – Gluten Free | (VG) - Vegan



## Far East

**\$43 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

Mango Mousse Tart

Fortune Cookies

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

## Milano

**\$43 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

# Lunch Buffets

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

Based on 90 minutes of service for a minimum of 20 guests.

(GF) – Gluten Free | (VG) - Vegan



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

\$43 per person

Crisp Green Salad with Sesame Soy and Mango Vinaigrette

Macaroni Salad with Ham

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 (GF)

Hawaiian Sweet Rolls

Pineapple Upside Down Cake

Guava Cheesecake

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

## Vintage

\$44 per person

California Field Greens with Cucumber and Garden Vegetables (GF)

with 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)

Blueberry Cheesecake

Cherry Pie

Freshly Baked Rolls and Butter

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

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

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

Plant Based Patties Seasoned with Fresh Dill and Lemon served with Pickled Cabbage

Plant Based Stir-Fry with Steamed Rice

Impossible Bolognese with Red Lentil Pasta

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

# Plated Lunches



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

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

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.

(GF) – Gluten Free | (VG) - Vegan

## Starter Course / Select One Soup or Salad

### Beef Vegetable Soup

Seasonal Vegetables slowly simmered with Beef Broth

### Tortilla Soup

Spicy Mexican Vegetable Soup

### Mushroom Bisque

Mushrooms and Leeks simmered with Sherry Wine and Finished with Cream

### Country Chicken Noodle Soup

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

### 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)**

### Caesar Salad

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

### Italian Wedge Salad

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

### Western Salad

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



# Plated Lunches

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

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

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.

(GF) – Gluten Free | (VG) - Vegan



## Entrees / Select One

### Chicken Pomodoro

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

\$36 per person

### Chicken Francese

Pan Seared with Lemon Beurre Blanc  
with Lemon Thyme Rice and Fresh Seasonal Vegetables

\$36 per person

### Chicken Piccata

Sautéed in Caper Lemon Butter Sauce  
served with Mushrooms Orzo and Seasonal Vegetables

\$36 per person

### Lime and Peppercorn Seared Chicken

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

\$36 per person

### Chicken Pasta Bowl

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

\$36 per person

### Turkey Medallions

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

\$36 per person

### Filet of Pacific Salmon

Salmon Filet with Chardonnay Dill Beurre Blanc,  
Served with Basmati Rice Pilaf and Fresh Seasonal Vegetables

\$38 per person

### Macadamia Nut Crusted Mahi Mahi

With Citrus Sauce, Served with Island Style Rice and Asian Vegetables

\$38 per person

# Plated Lunches



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

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

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.

(GF) – Gluten Free | (VG) - Vegan

## Entrees / Select One

### **Branzino Piccata**

**\$38 per person**

Pan Seared and served with Lemon Beurre with Capers,  
Mediterranean Oregano and Seasonal Vegetables

### **Swiss Steak**

**\$38 per person**

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

### **Petite Filet**

**\$40 per person**

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

## Vegan Option / Select One Only

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

**Priced with Main Entrée**

Served with Seasonal Vegetables & Fresh Tomato Provençal

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

**Priced with Main Entrée**

with Rice Noodles and Marinara

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

**Priced with Main Entrée**

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

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

# Plated Lunches



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

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

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.

(GF) – Gluten Free | (VG) - Vegan

## Desserts / Select One

### Apple Strudel

Spiced Apple Baked in Flaky Pastry with Crème Anglaise

### Bread Pudding with Bourbon Crème Anglaise

Brioche Bread Baked in Sweet Custard served with Warm Bourbon Cream

### Cinnamon Walnut Carrot Cake

Traditional Carrot Cake with Cinnamon Dusted Walnuts and Cream Cheese Frosting

### German Chocolate Cake

Moist Layers of Chocolate Cake with Coconut-Pecan Filling

### New York – Style Cheesecake

(Choice of Selected Flavors: Original, Irish Cream, Oreo, Strawberry)

### Pecan Pie

Flaky Pie Crust filled with Chopped Pecans in a Buttery Sweet Filling

### 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*



# *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**

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

Antipasto Skewers with Salami, Provolone and Olives

**\$7 per piece**

Chicken Salad Bites

**\$7 per piece**

Jerk Chicken and Mango Chutney Crostini

**\$7 per piece**

Cranberry Prosciutto Crostini

**\$7 per piece**

Peppered Beef Tenderloin with Boursin Cheese Canapé

**\$7 per piece**

Poached Baby Potatoes with Sour Cream, Bacon and Chives

**\$7 per piece**

Smoked Salmon with Caper Canapé

**\$7 per piece**

Tuna Tartar in a Wonton Cup

**\$7 per piece**

Cucumber Cup with Shrimp Ceviche **(GF)**

**\$8 per piece**

Sweet and Spicy Shrimp with Kimchee Cucumber in a Phyllo Cup

**\$8 per piece**

Mojito Crab served in a Tart Shell

**\$8 per piece**

Strawberry Ricotta Crostini with Balsamic Reduction

**\$8 per piece**



## Seafood Selection

Jumbo Prawns on Ice **(GF)**

**\$9 per piece**

Oysters on the Half Shell **(GF)**

**Market Price**

Crab Claws on Ice **(GF)**

**Market Price**

Chilled Lobster Medallions **(GF)**

**Market Price**

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



## Cold Vegetarian & Vegan Hors d'oeuvres

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

Cranberry Pecan Goat Cheese Truffles **(V)**

**\$7 per piece**

Mushroom Polenta Bites **(VG)**

**\$7 per piece**

White Beans Crostini with Spinach and Sundried Tomato **(VG)**

**\$7 per piece**

Mediterranean Hummus Canapé **(V)**

**\$7 per piece**

Tomato and Mozzarella Skewers **(V)**

**\$7 per piece**

Tomato Bruschetta with Fresh Basil **(VG)**

**\$7 per piece**

Endive with Brie Mousse Fig Jam and Candied Walnuts **(V)**

**\$7 per piece**





# 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

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

Andouille Sausage En Croute	\$7 per piece
Bacon Wrapped Scallops	\$7 per piece
BBQ Meatballs Spiedini	\$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
BBQ Brisket, Sliced Peach and Shaved Jalapeno Wrapped in Bacon	\$7 per piece
Pigs in a Blanket	\$7 per piece
Sear Beef Tenderloin on Rye Crostini, Bleu Cheese & Red Onion	\$8 per piece
Teriyaki Glazed Beef Satay	\$8 per piece
Petite Crab Cakes with Remoulade	\$9 per piece
Tempura Shrimp with Sesame Sriracha Soy Dipping Sauce	\$9 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	\$9 per piece
Mini Meatball Subs	\$9 per piece
Mini Philly Cheesesteak Sandwiches	\$9 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
Brie En Croute with Raspberry (V)	\$7 per piece
Cranberry Tart with Brie Cheese (V)	\$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



# Cold Displays

Based on 90 minutes of service.  
(GF) – Gluten Free | (VG) – Vegan

## Minimum of 25 people

### Market Vegetable Crudité (GF, VG)

Assorted Seasonal Garden Vegetables  
Served with Ranch and Blue Cheese

\$7 per person



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

Fresh Seasonal Sliced Fruits and Berries

\$8 per person

### Artisan Cheese Display

Domestic 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



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### Sushi Boat

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

\$550 each



### Custom Ice Sculpture

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



# Carving Station

*(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  
**\$450 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)**



# Reception Stations

Reception Stations are for a Minimum of 50 people.

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

**(GF) – Gluten Free | (VG) - Vegan**



## Salad Station

One Selection

**\$8 per person**

Two Selections

**\$10 per person**

**Mixed Greens** - Seasonal Vegetables **(GF)**

Choice of two dressings (Ranch, Smoked Tomato Ranch, Italian, Balsamic Vinaigrette)

**Caesar Salad** – Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing

**Western Salad Bowl** – Romaine and Iceberg Lettuces with Diced Tomato, Bacon, Corn and Cheddar Cheese

Choice of two dressings (Ranch, Thousand Island, Italian, Honey Lime Vinaigrette)

**Salad on a Stick** - Cubed Lettuce, Grilled Zucchini, Eggplant, Mushroom and Fresh Basil Leaves with Herb Vinaigrette



## Nacho Bar

**\$12 per person**

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

## Pasta Station

**\$14 per person**

**Choice of 2:**

Tri-Colored Tortellini with Alfredo Sauce

Gemelli with Italian Sausage Bolognese

Penne Pomodoro

Farfalle Pasta with Pesto Cream

Orzo Pasta Aglio e Olio with Garden Vegetable **(VG)**

Served with Bread Sticks and Freshly Grated Parmesan Cheese

*(can be served stationary or with a Chef)*



## Grilled Cheese Station (Stationary)

**\$15 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



## Chicken Wing Bar *(Bone-in or Boneless)*

**\$16 per person**

**Choice of 2 Sauces:**

Hot | Mild | Barbeque | Garlic Parmesan | Habanero | Blue Cheese

Carrot and Celery Sticks served with Ranch (three wings per person)

# Reception Stations

Reception Stations are for a Minimum of 50 people.  
(Reception Stations are meant to compliment a Reception and are not a meal).  
(GF) – Gluten Free | (V) Vegetarian | (VG) - Vegan

## Mac & Cheese Station

\$16 per person

### Choice of 2:

- All American – Classic Mac and Cheese
- Pulled Pork Mac and Cheese
- Cajun Shrimp Mac and Cheese
- Smoked Cheddar and Bacon topped with BBQ Potato Chips
- Four Cheese, Gouda, Boursin, White Cheddar and Parmesan Crust



## Mashed Potato Bar (Stationary) (GF)

\$16 per person

- Yukon Gold Potatoes, Sour Cream, Whipped Butter, Cheddar Cheese, Broccoli Florets, Cauliflower Florets, Bacon, Green Chili, Chives, Salt and Pepper
- (can be served stationary or with a Chef at \$150)



## Slider Bar

\$16 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
- Grilled American Cheese on White
- Portabella Mushroom and Tomato with Balsamic Reduction
- Plant Based Patty served on Rye Crostini with Pickled Cabbage (V)
- (Two pieces per person)



## Street Taco Bar

\$16 per person

### Choice of 2:

- Baja Fish – Cabbage Slaw
- Shredded Pork (GF)
- Braised Beef (GF)
- Adobo Chicken (GF)
- Vegetarian (GF, V)
- Plant Based Baja Taco Meat (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)



# Dessert Displays

## Donut Bar

Selection of Donuts and Donut Holes served with Hot Fudge, Salted Caramel Sauce, Raspberry Sauce, Sprinkles and Whipped Cream

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



## Chocolate Fondue Display

Served with Strawberries, Apples, Banana Slices, Pretzel Rods, Marshmallows, Rice Krispy Treats, Churros, Lady Fingers, Donut Holes and Dried Fruit

**\$17 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

**\$18 per person (Minimum 50 people) server to scoop gelato**



## Dessert Shooters

(Kahlua, Tiramisu, Peaches and Cream, Chocolate Mudslide and Limoncello Cream)

**\$18 per person (Minimum 50 people)**

## Viennese Table

A Display of Specialty Cakes, Gateau's and Cheesecakes with French Pastries, Fruit Tarts and Cake Pops

**\$22 per person (Minimum 50 people) 4 per person**



## Custom Ice Sculpture Display

Available Upon Request

Company Branding and Logo Personalization Available



*Dinner*



# Dinner Buffets



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

*Based on 90 minutes of service for a minimum of 20 guests.*

**(GF) – Gluten Free | (VG) - Vegan**

## Mediterranean

**\$56 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 Harissa 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

**\$57 per person**

BLT Salad Bowl with Ranch and Blue Cheese Dressings

German Potato Salad

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

Chicken Fricassee 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 Grilled Onions

Rice Pilaf

Broccoli and Carrots **(GF, VG)**

Fresh Baked Rolls and Butter

Chocolate Fudge Cake

Strawberry Shortcake

Banana Cream Pie

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

# Dinner Buffets

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

Based on 90 minutes of service for a minimum of 20 guests.

(GF) – Gluten Free | (VG) - Vegan



## Metropolitan

\$60 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

\$65 per person

Harvest Salad Baby Greens with Granny Smith Apples, Red Onion with Apple Vinaigrette

Sonoma Chicken and Cranberry Salad

Tomato and Cucumber Salad (GF, VG)

Rustic Chicken with Chasseur Sauce

Cabernet Braised Beef Short Ribs

Salmon with Chardonnay Dill Beurre Blanc

Whipped Yukon Gold Potatoes (GF)

Seasonal Vegetable Medley (GF, VG)

Fresh Baked Rolls and Butter

Cinnamon Walnut Carrot Cake

Chocolate Hazelnut Mousse Torte

New York Style Cheesecake with Seasonal Berries

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

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

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

Vegan Patties Seasoned with Lemon and Dill served with Pickled Cabbage and Wild Rice

China Bowl Stir-Fried Vegetables and Plant Based Protein Bites with Steamed Rice

Bolognese with Wild Mushrooms and Impossible Meat with Red Lentil Pasta

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



# Plated Dinners



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

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

*(GF) – Gluten Free | (VG) - Vegan*

*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.*

## **Starter Course / Select One Soup or Salad**

### **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

### **California Chowder**

Bay Shrimp and White Corn served with Oyster Crackers

### **Lobster Bisque**

Classically Prepared and Enhanced with Cognac and Cream

**Additional \$3 onto entrée price**

### **Iceberg Wedge Salad**

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

### **Caesar Wedge**

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

### **Champagne and Cherry Salad**

Baby Field Greens, Tomatoes, Candied Walnuts and Sundried Cherries

Served with Champagne Vinaigrette

### **Casino Royale Salad**

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

### **Pear Salad**

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

### **Mediterranean Salad**

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



# Plated Dinners



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

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

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.

(GF) – Gluten Free | (VG) - Vegan

## 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:

Tuscan Chicken Breast	\$63 per person
Lemon Sage Chicken Breast	\$63 per person
Macadamia Nut Crusted Mahi Mahi with Citrus Sauce	\$66 per person
Sautéed Shrimp with Garlic, Lemon and Butter	\$70 per person
Chilean Seabass with Lemon Beurre Blanc	\$72 per person

## Steak Entrees / Select One

<b>Center Cut New York Steak</b>	\$55 per person
With Lyonnaise Potato and Fresh Seasonal Vegetables (GF)	
<b>Boneless Rib Eye Steak</b>	\$58 per person
With Au Gratin Potatoes and Fresh Seasonal Vegetables	
<b>Blue Ribbon Filet Mignon</b>	\$59 per person
With Chateau Potatoes and Fresh Seasonal Vegetables	

**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)

# Plated Dinners

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

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

*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.*

**(GF) – Gluten Free | (VG) - Vegan**



## Entrees / Select One

<b>Chicken Curry</b> Raisins and Toasted Coconuts, Green Peas and Basmati Rice	<b>\$50 per person</b>
<b>Chicken Marsala</b> Seared and simmered with Mushrooms in Marsala Wine Seasonal Vegetables and Rice Pilaf	<b>\$50 per person</b>
<b>Southwest Chili Roasted Breast of Chicken</b> Cilantro Lime Crème Fraiche, Chipotle Chili Mashed Potatoes Chefs Choice of Vegetables	<b>\$50 per person</b>
<b>Filet of Pacific Salmon</b> With Chardonnay Cream, Tomato and Shallot Marmalade, Basmati Pilaf and Fresh Seasonal Vegetables	<b>\$55 per person</b>
<b>Mediterranean Branzino</b> Lightly Seared with Basil and Lemon Coulis Italian Ratatouille and Farfalle Pasta	<b>\$55 per person</b>
<b>Vintner's Beef Short Rib</b> Slowly Braised in Napa Valley Merlot, Roasted Garlic Mashed Potatoes, and Fresh Seasonal Vegetables	<b>\$59 per person</b>
<b>Chilean Seabass</b> with Lemon Beurre Blanc, Pesto Cream, Blistered Tomatoes, Couscous and Pearled Vegetables	<b>\$60 per person</b>
<b>Colorado Lamb Chops</b> Two Double Cut Chops with Mint Jus, Au Gratin Potato, Chefs Choice of Fresh Vegetables	<b>\$62 per person</b>
<b>Grilled Veal Chop</b> Chanterelle Cream, Lyonnaise Potatoes, Chefs Choice of Fresh Vegetables	<b>\$62 per person</b>

# Plated Dinners



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

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

*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.*

**(GF) – Gluten Free | (VG) - Vegan**

## Vegan Option

**Vegan Option / Select One Only**

### **Vegan Stuffed Cabbage**

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

**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**

with Rice Noodles and Marinara (GF)

**Priced with Main Entrée**

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

# Plated Dinners



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

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

*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.*

**(GF) – Gluten Free | (VG) - Vegan**

## Desserts / Select One

### **Black Forest Cake**

Chocolate Cake, White Chocolate Mousse, and Marinated Dark Cherries

### **Chocolate Dulce De Leche**

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

### **Cinnamon Walnut Carrot Cake**

Traditional Carrot Cake with Cinnamon Dusted Walnuts and Cream Cheese Frosting

### **Decadent Chocolate Cake**

With Espresso and Raspberry Jam

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

Dense Chocolate Cake with Raspberry Kahlua Sauce

### **Fresh Fruit Tart**

Buttery Tart Shell with Pastry Cream, Seasonal Fruits and Berries

### **Lemon Blueberry Cake**

Lemon Sponge Cake with Blueberry Cream Center

### **New York- Style Cheesecake**

(Choice of Selected Flavors: Original, Irish Cream, Oreo, Strawberry)

### **Raspberry Napoleon**

Layers of Puffed Pastry filled with Pastry Cream and Raspberry Coulis

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



# *Bar & Wine*



# Beverages

## Premium Brands

Tito's Vodka  
Tanqueray Gin  
1800 Tequila Blanco  
Meyers Rum  
Pendleton Whiskey  
Jack Daniels Whiskey  
Jameson Irish Whiskey  
Crown Royal Canadian Whiskey  
Bulleit Bourbon  
Chivas Regal Scotch  
House Selected Wines

## Call Brands

Sky 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

## South Point Wine Selection

### Imported Beer

Corona Extra, Heineken, Stella, Blue Moon

### Domestic Beer

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, IPA's

### Assorted White Claw Hard Seltzer

### Red Bull, Regular and Sugar-Free

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

# Drink Tickets

**Premium Brands \$8 per person/per drink**

**Call Brands \$7 per person/ per drink**

## Includes:

South Point Wine Selection  
Imported/Domestic Beer/ IPA's  
Assorted White Claw Hard Seltzer  
Red Bull Regular and Sugar Free  
Soft Drinks  
Bottled Water, Sparkling Water  
Juices

# Bar Packages

Packages are for the total number of guests guaranteed  
And includes beer, wine, red bull and seltzers, soft drinks,  
bottled water, Sparkling Water, Juices

	<b>Call</b>	<b>Premium</b>
<b>1 Hour</b>	\$20 per person	\$24 per person
<b>2 Hours</b>	\$27 per person	\$31 per person
<b>3 Hours</b>	\$34 per person	\$38 per person
<b>4 Hours</b>	\$41 per person	\$45 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.* 44

# Hosted Bar

<b>Cordials &amp; Cognacs</b>	<b>\$9</b>
Disaronno Amaretto, Baileys Cream, Chambord, Kahlua, Frangelico, Hennessy VS	
<b>Premium Brands</b>	<b>\$8</b>
(Additional \$3 for Doubles)	
<b>Call Brands</b>	<b>\$7</b>
(Additional \$3 for Doubles)	
<b>South Point Wine Selection</b>	<b>\$7</b>
<b>Premium/ Imported Beer</b>	<b>\$8</b>
Corona Extra, Heineken, Stella, Blue Moon	
<b>Domestic Beer</b>	<b>\$7</b>
Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, IPA's	
<b>Assorted White Claw Hard Seltzer</b>	<b>\$7</b>
<b>Red Bull, Regular and Sugar-Free</b>	<b>\$6</b>
<b>Soft Drinks, Bottled Water and Juices</b>	<b>\$5</b>
<b>Sparkling Water</b>	<b>\$5</b>



# Cash Bar for groups above 50 people

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

<b>Cordials &amp; Cognacs</b>	<b>\$12</b>
<b>Premium Brands</b>	<b>\$11</b>
(Additional \$3 for Doubles)	
<b>Call Brands</b>	<b>\$10</b>
(Additional \$3 for Doubles)	
<b>South Point Wine Selection</b>	<b>\$10</b>
<b>Premium/ Imported Beer</b>	<b>\$11</b>
Corona Extra, Heineken, Stella, Blue Moon	
<b>Domestic Beer</b>	<b>\$10</b>
Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, IPA's	
<b>Assorted White Claw Hard Seltzer</b>	<b>\$10</b>
<b>Red Bull, Regular and Sugar-Free</b>	<b>\$8</b>
<b>Soft Drinks, Bottled Water and Juices</b>	<b>\$7</b>
<b>Sparkling Water</b>	<b>\$7</b>



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# Cocktail Station

Charged on consumption. Minimum of 50 people.

## Mimosa

**\$8 per drink**

Champagne and Traditional Orange Juice



## Bloody Mary Station

**\$9 per drink**

Hot Sauces, Celery Sticks, Spanish Olives

**"Ask about upgraded garnishes"**

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



## Bellini Bar

**\$8 per drink**

Peach and Strawberry Puree with Sparkling Wines



## Margarita Station

**\$9 per drink**

Original or Frozen or On the Rocks



## Whiskey Station

**\$9 per drink**

Selection of Bourbon, Scotch, Canadian, Irish Whiskey

and Skrewball "Peanut Butter Whiskey"

## Martini Station

**\$10 per drink**

(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"**

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# White Wine by the bottle



## Champagne and Sparkling

Wycliff Brut Rose – California	\$23
Korbel Extra Dry – California	\$25
LaMarca Prosecco – Italy	\$30
Prosecco Rose Torresella - Italy	\$32
Domaine Chandon Brut – California	\$35
Moet & Chandon Imperial Brut – France	\$90

## Chardonnay

William Hill CC – Central Coast	\$29
Toad Hollow - California	\$30
Zolo Unoaked - Argentina	\$30
Rodney Strong – Sonoma, California	\$31
Lillies Collection - California	\$32
Louis Jadot Pouilly-Fuisse – Burgundy, France	\$34
John Wayne – Duke Cellars Collections	\$40
Yellowstone – 1886 Collection	\$40
Sonoma Cutter – Russian River, California	\$40
Ferrari-Carano – Alexander Valley, California	\$48

## Sauvignon Blanc

Kim Crawford – Marlborough, New Zealand	\$30
Lillie's Collection - California	\$32
Chasing Venus - New Zealand	\$35

## Alternative White

Risata Moscato D'Asti – Piedmont, Italy	\$24
A To Z Rose – Oregon	\$27
Borgo Magredo Pino Grigio "Mosaic" – Friuli, Italy	\$30
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 – California	\$27
Vintage Cowboy – San Luis Obispo, California	\$30
Louis M. Martini – California	\$32
Matchbook – California	\$32
Rodney Strong - Sonoma, California	\$35
Simi Winery – Alexander Valley, California	\$35
John Wayne – Duke Cellars Collections	\$40
Yellowstone – 1886 Collection	\$40
Robert Mondavi – Napa, California	\$45
Martin Ray - California	\$55
The Herdsman – California	\$60

## Merlot

Chateau Ste. Michelle – Columbia Valley, Washington	\$33
Columbia – Washington	\$35
Frei Brothers – Sonoma, California	\$37
Keenan – Napa, California	\$54

## Pinot Noir

LaCrema – Monterey, California	\$23
MacMurray Ranch – Sonoma Coast, California	\$27
Lillie's Collection – California	\$32
Martin Ray Winery - Sonoma, California	\$36
St. Francis - Sonoma, California	\$37
Ponzi Tavola – Ponzi Vineyards, Oregon	\$40

## Alternative Reds

Apothic Red – California	\$22
Lillies Collection Petite Sirah – California	\$30
St. Francis "Old Vines" Zinfandel – Sonoma, California	\$32
Earthquake Zinfandel – Michael David Winery, Lodi, California	\$32
Old Soul Folklore – Lodi, California	\$35
OZV – Lodi, California	\$35
Fess Parker Syrah – Santa Barbara, California	\$36
Pillars of Hercules – California	\$45
DAOU Vineyards, Pessimist Red Blend -Paso Robles, California	\$55

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