

Catering Menu 2026



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.

Breakfast

Beverages	5
Continental	7
Buffet	8
Brunch	9
Breakfast Enhancements	10
Breakfast Pastries	11
A La Carte	12

Break

Themed	14
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Lunch

Buffet	16
Plated	20

Reception

Cold Hors D'oeuvres	24
Hot Hors D'oeuvres	25
Cold Displays	26
Carving Stations	27
Reception Stations	28
Dessert Displays	30

Dinner

Buffet	32
Plated	34

Beverages (Alcoholic)

Drink Tickets/ Hosted Bar Packages	39
Hosted On Consumption /Cash	40
Cocktail Station	41
White Wine	42
Red Wine	43

Beverages



Beverages

All Day Beverage Package (8 hour package) \$26 per person

(Minimum of 20 People) – Not to be served with meals

Freshly Brewed Coffee and Decaffeinated Coffee
Gourmet Herbal Teas
Assorted Soft Drinks (*Pepsi Products*)
Bottled Water



A La Carte Beverages

Freshly Brewed Coffee	\$70 per gallon
Decaffeinated Coffee	\$70 per gallon
Gourmet Herbal Teas	\$70 per gallon
Hot Chocolate	\$70 per gallon
Freshly Brewed Iced Tea	\$70 per gallon
Fresh Orange Juice	\$56 per gallon
Lemonade	\$54 per gallon
Fruit Punch	\$54 per gallon
Individual Fruit Juices (V-8, Apple and Cranberry)	\$4 each
Individual Milk Cartons	\$4 each
Bottled Water 12oz	\$5 each
Gatorade Assorted 12oz	\$5 each
Soft Drinks Assorted (<i>Pepsi Products</i>)	\$5 each
Bubly Sparkling Water Assorted	\$6 each
Red Bull Energy Drinks	\$6 each
Starbucks Espresso and Cream 6.5oz	\$6 each



Minimum order 12

Breakfast



Continental Breakfast

Breakfast served until 10 a.m.

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

Surcharges apply for groups under 50 people. See page 2

(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

Sunrise

\$25 per person

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

Freshly Baked Croissants, Muffins, Fruit Danish and Petite Donuts

Butter and Assorted Preserves



Healthy Start

\$30 per person

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

Cottage Cheese with Sliced Peaches **(GF)**

Oatmeal with Brown Sugar and Raisins

Yogurt with Granola, Blueberries, Strawberries and Almonds

Hard Boiled Eggs

Freshly Baked Bran and Lemon Poppy Seed Muffins

Butter and Assorted Preserves



Deluxe

\$32 per person

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

Fruit Yogurt and Granola

Breakfast Sandwich - **Choice of One Sandwich type**

*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
or

Healthy Wrap with Turkey Sausage, Spinach, Peppers, Onions, Jack Cheese on a Herb Tortilla

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 20 guests

Surcharges apply for groups under 50 people. See page 2

(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

Rise and Shine

\$34 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

\$35 per person

Farm Fresh Scrambled Eggs **(GF)**

Steak Picado with Pico de Gallo, Sour Cream, Cotija Cheese and Warm Flour Tortillas

Oaxaca Roasted Potatoes Lightly Seasoned, Sautéed Onion with Cotija Cheese

Tres Leches French Toast with Warm Strawberry Compote, Warm Maple Syrup and Whipped Butter

Cinnamon Apple Oatmeal with Dried Fruit and Pepitas

Cowboy Breakfast

\$36 per person

Fresh Sliced Seasonal Melons **(GF, VG)**

Farm Fresh Scrambled Eggs **(GF)**

Chicken Fried Steak with Sausage Gravy

Applewood Smoked Bacon **(GF)**

Oven Baked Corned Beef Hash

Flapjacks with Warm Maple Syrup and Whipped butter

Basket of Warm Biscuits and Corn Bread Muffins



Breakfast Buffets

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

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(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

\$36 per person

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

Mini Bagels and English Muffins with Cream Cheese, Butter and Preserves

Oatmeal with Raisins, Almonds and Brown Sugar **(VG)**

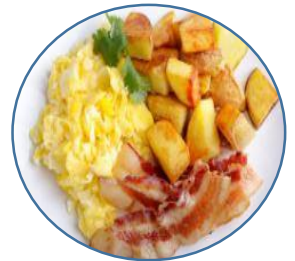
Fresh Farm Scrambled Eggs with Jack Cheese and Chives **(GF)**

Chicken Sausage

Turkey Bacon

Daily Crafted Breakfast Potatoes

Multi Grain Blueberry Pancakes with Whipped Butter and Warm Maple Syrup



Bistro Brunch *(minimum 55 guests) Served 10 a.m.-3p.m.* **\$50 per person**

Fresh Orange Juice and Select Individual Juices (V-8, Apple and Cranberry)

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)**

Mini Bagels and English Muffins with Cream Cheese, Butter and Preserves

Hot "Breakfast"

Fresh Scrambled Eggs with Cheddar Cheese and Chives

or upgrade to Eggs Benedicts at \$2 per person

Applewood Smoked Bacon **(GF)**

Waffles with Grand Marnier Strawberry Compote, Warm Maple Syrup and

Whipped Butter

Hot "Lunch"

Peach Glazed Chicken Breast

Grilled Medallions of Beef Tenderloin with Sautéed Mushrooms and Merlot Reduction **(GF)**

Lyonnais 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 per selection)

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 (VG)

Served with Raisins and Brown Sugar

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

Waffle or Pancake

Warm Blueberry and Strawberry Compote,
Chocolate Chips, Warm Maple Syrup,
Whipped Cream and Whipped Butter

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

Texas 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*)

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*)

Fresh Seasonal Fruit (GF, VG)

\$9 per person (*Minimum of 12*)

Hot Breakfast Sandwiches

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

or

Healthy Wrap with Turkey Sausage, Spinach, Peppers,
Onions, Jack Cheese on a Herb Tortilla

\$9 each (*Minimum of 12*)

Omelet Station

Farm Fresh Eggs, Ham, Bacon, Tomatoes,
Mushrooms, Spinach, Onions, Peppers,
Diced Tofu and Cheddar Cheese

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

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



Freshly Baked Breakfast Pastries

Apple Turnovers \$36 per dozen

Guava Turnovers \$36 per dozen

Cinnamon Rolls \$36 per dozen

Plain Croissants *(served with Butter and Preserves)* \$36 per dozen

Sweet Fruit Breads select flavor by the dozen \$36 per dozen
Banana, Blueberry, Lemon , Orange Cranberry

Muffins (Assorted) \$36 per dozen

Cherry Cheese Strudel \$36 per dozen

Carl's Donuts (Assorted) \$36 per dozen

Danish (Assorted) \$36 per dozen

Almond Croissants \$38 per dozen

Chocolate Croissants \$38 per dozen

Bagels with Cream Cheese select flavor by the dozen \$39 per dozen
Blueberry, Everything, Plain, Poppy Seed and Raisin
Plain and Strawberry Cream Cheese, Toaster provided



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

Whoopie Pies

Assorted Cupcakes

Stuffed Chocolate Chip Cookie with Chocolate served warm

Stuffed Peanut Butter Cookie with Jelly served warm

\$35 per dozen

\$35 per dozen

\$35 per dozen

\$35 per dozen

\$35 per dozen

\$35 per dozen

\$35 per dozen

\$36 per dozen

\$36 per dozen

\$36 per dozen

\$36 per dozen

\$38 per dozen

\$40 per dozen

\$40 per dozen



Salty

Potato Chips (*Individual Bags*)

Pretzels (*Individual Bags*)

Skinny Pop (*Assorted Individual Bags*)

Popchips (*Assorted Individual Bags*)

Power Up Trail Mix (*Assorted Individual Bags*)

Large Warm Soft Pretzels with Queso

Freshly Popped Popcorn (*Minimum 50*)

(\$75 for popcorn maker rental additional)

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

Mixed Nuts

Bowls of Potato Chips, Pretzels or Tortilla Chips (*Serves 10*)

Cold Dip Choices: (*Serves 20*)

Pico de Gallo with Tortilla Chips

Onion Dip with Potato Chips

Ranch Dip with Potato Chips

Hummus with Pita Chips

Guacamole with Tortilla Chips

\$36 per dozen

\$36 per dozen

\$36 per dozen

\$48 per dozen

\$48 per dozen

\$48 per dozen

\$4 per person

\$6 per person

\$17 per pound

\$30 per order

\$50 per order

\$50 per order

\$50 per order

\$52 per order

\$75 per order



Healthy

Market Vegetable Crudit  with Ranch and Bleu Cheese Dressing- *Minimum order 12*

Yogurt and Fruit Parfait with Granola –*Minimum order 12*

Fresh Seasonal Sliced Fruits and Berries (**GF, VG**) - *Minimum order 12*

Whole Bananas

Whole Fruit (*Assortment*)

Individual Flavored Yogurts

Kind Bars (*Assorted Individually Wrapped*)

\$7 per person

\$7 per person

\$8 per person

\$36 per dozen

\$36 per dozen

\$48 per dozen

\$60 per dozen



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

\$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

Surcharges apply for groups under 50 people. See page 2

(GF) – Gluten Free | (VG) - Vegan

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

Tea Time

Finger Sandwiches to include:
Turkey and Provolone with Pesto Mayo on Sourdough
Black Forest Ham and Swiss on Marble Rye
Smoked Salmon with Lemon Caper
Mini Fruit Tarts and Scones with Whipped Cream
and Assorted Preserves
Gourmet Herbal Teas and Iced Tea with Lemon Wedges

\$17 per person

Ice Cream Social

Vanilla, Chocolate and Strawberry
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

No sugar added gelato available

\$18 per person

Take Me Out to the Ballgame

Vienna All Beef Hot Dogs with Hot Dog Buns
Condiments: Ketchup, Mustard, Diced Onions, Relish
Pretzel Bites with Beer Cheese
Mini Corn Dogs with Spicy Mustard
Assorted Soft Drinks (*Pepsi Products*) and Bottled Water
(*One per person*)

\$18 per person

Napa Valley

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.

Surcharges apply for groups under 50 people. See page 2

(GF) – Gluten Free | (VG) - Vegan

Deli –Build Your Own Sandwich

\$40 per person

Mixed Green Salad served with Ranch Dressing and Old Venice Dressing

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

\$43 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)**

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

Brown Sugar Baked Beans

Apple Pie

Strawberry Shortcake

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

Surcharges apply for groups under 50 people. See page 2

(GF) – Gluten Free | (VG) - Vegan

Tasty Trio: Soup, Salad & Sandwich

\$43 per person

Soup *(Groups under 150, choice of 1, groups above 150, choice of 2)*

Vegetable Beef, Tortilla, Minestrone, Chicken Noodle, Creamy Turkey Tortellini, Loaded Potato

Salad *(Choice of Two)*

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

Roasted Potato Salad – Herb Roasted Red Potatoes in Creamy Ranch Dressing

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 – Housemade 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

Smore Brownies

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 guest

Surcharges apply for groups under 50 people. See page 2

(GF) – Gluten Free | (VG) - Vegan

Yucatan

\$44 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 with Ranchero Sauce

Refried Beans **(GF)**

Spanish Rice

Flour Tortillas, Guacamole, Salsa and Sour Cream

Margarita Flavored Pie

Tres Leche Cake

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

Flavors of The South

\$44 per person

Mixed Garden Greens, Cucumbers, Tomatoes, Red Onion and Black Olives **(GF)**
with Ranch and Honey Lime Vinaigrette **(GF)**

Broccoli Pecan Salad

Southern Fried Chicken

Applewood Smoked Ham with Peach Glaze

Meatloaf with Mushroom Gravy

Whipped Potatoes **(GF)**

Brown Gravy

Buttered Corn

Corn Bread with Honey Butter

Red Velvet Cake

Caramel Pecan Pie

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

Far East

\$44 per person

Mixed Green Salad with Julienne Vegetables and Crispy Chow Mein Noodles **(GF, VG)**
with Sesame Dressing and Wasabi Ranch

Sesame Noodle Salad

Beef Broccoli

Miso Marinated Salmon

Orange Honey Chicken

Pork Potstickers with Ponzu Sauce

Vegetable Fried Rice

Almond Cookies

Mango Mousse Tart

Fortune Cookies

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

Surcharges apply for groups under 50 people. See page 2

(GF) – Gluten Free | (VG) - Vegan

Milano

\$44 per person

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

Italian Salad

Chicken Piccata

Parmesan Meatballs with Pomodoro

Italian Sausage with Peppers and Onions

Penne Alla Vodka

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

Grated Parmesan Cheese **(GF)**

Warm Garlic Bread Sticks

Tiramisu

Chocolate Chip Cannoli

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

9th Island

\$44 per person

Crisp Green Salad with Sesame Soy and Pineapple Mint Vinaigrette

Macaroni Salad with Ham

Huli Huli Chicken

Kalua Pork with Cabbage

Luau London Broil 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

Gluten Free ~ Vegan *All items are Gluten Free & Vegan*

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

Roasted Cauliflower, Raisin Caper 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

Surcharges apply for groups under 50 people. See page 2

(GF) – Gluten Free | (VG) - Vegan

Starter Course / Select One Soup or Salad

Beef Vegetable Soup

Seasonal Vegetables Slowly Simmered with Beef Broth

Country Chicken Noodle Soup

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

Tortilla Soup

Spicy Mexican Vegetable Soup with Chicken Broth

Beet Salad

Spring Mix with Diced Beets, Candied Pecans, Feta Cheese and Lime Vinaigrette

Caesar Salad

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

Garden Salad

Fresh Tossed Garden Greens with Tomatoes, Cucumbers, Carrot Ribbons and Garlic Croutons with Ranch Dressing

Iceberg Wedge Salad

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

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

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

Surcharges apply for groups under 50 people. See page 2

(GF) – Gluten Free | (VG) - Vegan



Entrees / Select One

Chicken Francese

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

\$38 per person

Chicken Piccata

Sautéed in Caper Butter Sauce Served with Spinach Orzo and Seasonal Vegetables

\$38 per person

Margarita Chicken

Mango Relish and Cilantro Rice with Salsa Verde

\$38 per person

Chicken Pasta Bowl

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

\$38 per person

Turkey Medallions

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

\$38 per person

Filet of Pacific Salmon

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

\$39 per person

Mahi Mahi

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

\$39 per person

Brazilian Skirt Steak

Grilled over an open flame with Chimichurri Sauce, Saffron Rice, Roasted Tomato and Fresh Seasonal Vegetables

\$40 per person

Petite Filet

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

\$42 per person

Vegan Option / Select One Only

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

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

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

Surcharges apply for groups under 50 people. See page 2

(GF) – Gluten Free | (VG) - Vegan



Desserts / Select One

New York – Style Cheesecake

(Choice of Selected Flavors: Original, Strawberry, Oreo, Blueberry)

Tiramisu Torte

Espresso Soaked Sponge, Layered with Coffee Flavored Mascarpone, Dusting with Cocoa

Lemon Napoleon

Flaky Puff Pastry filled with Tangy Lemon Custard, Whipped Cream served with Raspberry Sauce

Chocolate Fudge Cake

Chocolate Cake Layered with Fudge

Carrot Cake with Cream Cheese Frosting

Cinnamon Spiced Cake with Shreds of Carrots and Cream Cheese Frosting

Black Forest Cake

Chocolate Cake, White Chocolate Mousse and Marinated Dark Cherries

Warm Apple Brown Betty Ala Mode – *Cannot be pre-set*

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

Chicken Salad Bites	\$7 per piece
Cranberry Prosciutto Crostini	\$7 per piece
Endive with Brie Mousse Fig Jam and Candied Walnuts (V)	\$7 per piece
Poached Baby Potatoes with Sour Cream, Bacon and Chives	\$7 per piece
Smoked Salmon with Caper Canapé	\$7 per piece
Tomato Bruschetta with Fresh Basil (VG)	\$7 per piece
White Beans Crostini with Spinach and Sundried Tomato (VG)	\$7 per piece
Antipasto Skewers with Salami, Provolone and Olives	\$8 per piece
Cranberry Pecan Goat Cheese Truffles (V)	\$8 per piece
Cucumber Cup with Shrimp Ceviche (GF)	\$8 per piece
Jerk Chicken and Mango Chutney Crostini	\$8 per piece
Mediterranean Hummus Canapé (V)	\$8 per piece
Mojito Crab Canapé	\$8 per piece
Strawberry Ricotta Crostini with Balsamic Reduction	\$8 per piece
Sweet and Spicy Shrimp with Kimchee Cucumber in a Phyllo Cup	\$8 per piece
Tomato and Mozzarella Skewers (V)	\$8 per piece



Seafood Selection

Jumbo Prawns on Ice (GF)	\$9 per piece
Chilled Lobster Medallions (GF)	Market Price
Crab Claws on Ice (GF)	Market Price
Oysters on the Half Shell (GF)	Market Price



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

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

BBQ Meatballs Spiedini	\$7 per piece
Breaded Cheese Ravioli with Spicy Marinara	\$7 per piece
Brie En Croute with Raspberry (V)	\$7 per piece
Brie, Pear, and Almond Beggar Purse (V)	\$7 per piece
Fried Coconut Shrimp with Orange Horseradish Marmalade	\$7 per piece
Oaxaca Shrimp Quesadilla	\$7 per piece
Sausage Rolls with Mustard Sauce	\$7 per piece
Pork and Shrimp Wontons with Dipping Sauce	\$7 per piece
Sausage Stuffed Mushrooms	\$7 per piece
Smoked Pork Quesadilla	\$7 per piece
Wild Mushroom Arancini with Truffle (V)	\$7 per piece
Artichoke with Boursin Cheese Beignet (V)	\$8 per piece
Bacon Wrapped Scallops	\$8 per piece
Beef Wellington	\$8 per piece
Chicken Wellington	\$8 per piece
Cuban Spring Rolls	\$8 per piece
BBQ Brisket, Sliced Peach and Shaved Jalapeno Wrapped in Bacon	\$8 per piece
Goat Cheese and Honey in Phyllo (V)	\$8 per piece
Petite Crab Cakes with Remoulade	\$8 per piece
Tempura Shrimp with Sesame Sriracha Dipping Sauce	\$8 per piece
Bacon Wrapped Short Ribs	\$9 per piece
Seared Beef Tenderloin on Rye Crostini, Bleu Cheese & Red Onion	\$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	\$8 per piece
Mini Meatball Subs	\$8 per piece
Mini Philly Cheesesteak Sandwiches	\$8 per piece

Cold Displays

Based on 90 minutes of service.

(GF) – Gluten Free | (VG) – Vegan

Minimum of 25 people

Market Vegetable Crudit  (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

\$9 per person

Artisan Cheese Display

Domestic and Imported Cheeses
with Homemade Chutneys and Assorted Crackers

\$11 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

\$13 per person

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



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
\$450 each (Serves 25)



Slow Roasted Prime Rib of Beef

Served with Au Jus, Creamy Horseradish and Fresh Baked Rolls
\$475 each (Serves 30 for Dinner and 50 for Reception)

Whole Roasted Suckling Pig

Brined and Roasted 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
\$750 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)

An additional \$10.00 surcharge applies for groups under 50 people

(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)



Nacho Bar

\$12 per person

Tortilla Chips, Braised Beef, Diced 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 Vodka Sauce

Philly Cheese Steak Tortellini

Penne Pomodoro

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

Served with Bread Sticks and Freshly Grated Parmesan Cheese



Grilled Cheese Station

\$15 per person

Bite-Sized Sandwiches for dipping served with Tomato Soup

Goat Cheese, Bacon, Sundried Tomato on Wheat

Jalapeño Jack on Rye

Peppered Boursin on Pumpernickel

American Cheese on White

Chicken Wing Bar *(Traditional or Breaded)*

\$16 per person

Choice of 2 Sauces served on the side:

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)

An additional \$10.00 surcharge applies for groups under 50 people

(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

Buffalo Chicken and Blue 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

Cuban Panini – Roasted Pork, Ham and Swiss Cheese with Pickle Chip and Mustard

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

Hickory Smoked Pulled Pork with Coleslaw and BBQ Sauce

Portabella Mushroom and Tomato with Balsamic Reduction

Grilled Cheese Panini **(V)**

(Two pieces per person)



Street Taco Bar

\$16 per person

Choice of 2:

Seasoned Ground Beef **(GF)**

Shredded Pork **(GF)**

Adobo Chicken **(GF)**

Cilantro Lime Shrimp

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
\$14 per person (Minimum 50 people)



Variety of Dessert Shooters

Black Forest, Blueberry Cheesecake, Tiramisu, Peaches and Cream, Chocolate Mudslide and Limoncello Cream
\$17 per person (Minimum 50 people)



Gelato Bar

Chef's Selection of Three Flavors served with Butterfingers, Oreos, Salted Peanuts, Sprinkles, Hot Fudge, Caramel Sauce, Strawberry Sauce, Whipped Cream and Cherries
\$18 per person (Minimum 50 people) server to scoop gelato



Viennese Table

A Display of Specialty Cakes, Gateau's and Cheesecakes with 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



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

Surcharges apply for groups under 50 people. See page 2

(GF) – Gluten Free | (VG) - Vegan

Vintage

\$58 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

Mediterranean

\$58 per person

Seasonal Grilled Vegetable Salad with Fresh Basil and Olive Oil

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

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

Saffron Rice (GF, VG)

Seasonal Vegetable Medley (GF, VG)

Fresh Baked Rolls and Butter

Milopita Apple Spice Cake

Lemon Sponge Cake with Raspberry Cream

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

Midwestern

\$59 per person

Spring Mix with Kale, Pumpkins Seeds, Sundried Cherries and Cranberries with Honey Lime Dressing

Tender Beans and Crisp Vegetable Salad with a Tangy Vinaigrette

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

Trout with Garlic, Lemon and Butter

House Smoked Tri-Tip with Barbeque Sauce and Grilled Onions

Cheddar and Chive Mashed Potatoes

Broccoli and Carrots (GF, VG)

Fresh Baked Rolls and Butter

Chocolate Fudge Cake

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

Surcharges apply for groups under 50 people. See page 2

(GF) – Gluten Free | (VG) - Vegan

Metropolitan

\$61 per person

Mixed Greens Salad with Beets, Cucumbers, Goat Cheese and Honey Lime Vinaigrette **(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

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

South Point

\$65 per person

Harvest Salad – Baby Greens with Carrots, Dried Cranberries, Sun Flower Seeds with Ranch Dressing

Chickpea Edamame Salad with Dried Cranberries, Peppers, and Mint in a Lime Vinaigrette

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

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

Roasted Cauliflower, 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.

Surcharges apply for groups under 50 people. See page 2

Starter Course / Select One Soup or Salad

Italian Minestrone

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

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

Italian Wedge Salad

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

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

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

Surcharges apply for groups under 50 people. See page 2

(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 in Creamy Parmesan Florentine Sauce	\$65 per person
Lemon Sage Chicken Breast served with Sage Chicken Sauce	\$65 per person
Mahi Mahi with Citrus Sauce	\$68 per person
Sautéed Shrimp in Scampi Sauce	\$70 per person
Chilean Seabass with Lemon Beurre Blanc	\$72 per person

Steak Entrees / Select One

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)

Center Cut New York Steak	\$57 per person
With Lyonnaise Potato and Fresh Seasonal Vegetables (GF)	
Blue Ribbon Filet Mignon	\$60 per person
With Chateau Potatoes and Fresh Seasonal Vegetables	

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

Surcharges apply for groups under 50 people. See page 2

(GF) – Gluten Free | (VG) - Vegan



Entrees / Select One

Tuscan Chicken

Grilled Chicken in a Creamy Parmesan Sauce and Seasonal Fresh Vegetables

\$53 per person

Chicken Marsala

Seared and simmered with Mushrooms in Marsala Wine
Seasonal Vegetables and Rice Pilaf

\$53 per person

Southwest Chili Roasted Breast of Chicken

Cilantro Lime Crème Fraiche, Chipotle Chili Mashed Potatoes,
Chefs Choice of Vegetables

\$53 per person

Filet of Pacific Salmon

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

\$56 per person

Mediterranean Branzino

Lightly Seared with Basil and Lemon Coulis, Italian Ratatouille and Farfalle Pasta

\$56 per person

Vintner's Beef Short Rib

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

\$62 per person

Chilean Seabass

with Lemon Beurre Blanc, Pesto Cream, Blistered Tomatoes,
Couscous and Pearled Vegetables

\$62 per person

Vegan Option

Vegan Option / Select One Only

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

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

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

Surcharges apply for groups under 50 people. See page 2

(GF) – Gluten Free | (VG) - Vegan



Desserts / Select One

New York Cheesecake

With Fresh Berries

Decadent Chocolate Cake

With Espresso and Raspberry Jam

Fresh Fruit Tart

Buttery Tart Shell with Pastry Cream, Seasonal Fruits and Berries

Flourless Chocolate Cake with Crème Anglaise

Rich Chocolate Cake with Vanilla Cream

Tres-Leches Torte

Light Sponge Cake Soaked in Three Milks Topped with Whipped Cream

Salted Caramel Chocolate Cake

Chocolate Layer Cake with Lightly Salted Caramel Center

Butter Pecan Torte

Layered Buttery Vanilla Cake Filled with Pecan Flavored Cream and Praline Sauce

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

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

Drink Tickets

Premium Brands \$8 per person/per drink

Call Brands \$7 per person/ per drink

Includes:

South Point Wine Selection
Imported/American Beer/ IPA's
Assorted 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

	Call	Premium
1 Hour	\$21 per person	\$25 per person
2 Hours	\$28 per person	\$32 per person
3 Hours	\$35 per person	\$39 per person
4 Hours	\$42 per person	\$46 per person

South Point Wine Selection

Imported Beer Corona Extra, Heineken, Stella, Blue Moon

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

Assorted Hard Seltzer

Red Bull, Regular and Sugar-Free

Soft Drinks, Bottled Water, Sparkling Water and Juices



*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	\$9
Disaronno Amaretto, Baileys Cream, Chambord, Kahlua, Frangelico, Hennessey VS	
Premium Brands	\$8
Premium Brand Doubles	\$11
Call Brands	\$7
Call Brands Doubles	\$10
South Point Wine Selection	\$7
Premium/ Imported Beer	\$8
Corona Extra, Heineken, Stella, Blue Moon	
American Beer	\$7
Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, IPA's	
Assorted Hard Seltzer	\$7
Red Bull, Regular and Sugar-Free	\$6
Soft Drinks, Bottled Water and Juices	\$5
Sparkling Water	\$5



Cash Bar for groups above 50 people

Cash Sale Prices are inclusive of Taxes and Service Charge

Cordials & Cognacs	\$11
Premium Brands	\$11
Premium Brand Doubles	\$14
Call Brands	\$10
Call Brands Doubles	\$13
South Point Wine Selection	\$10
Premium/ Imported Beer	\$11
Corona Extra, Heineken, Stella, Blue Moon	
American Beer	\$10
Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, IPA's	
Assorted Hard Seltzer	\$10
Red Bull, Regular and Sugar-Free	\$8
Soft Drinks, Bottled Water and Juices	\$7
Sparkling Water	\$7



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

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

Cocktail Station

Charged on consumption. Minimum of 50 per station.

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"



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.

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
Drop of Sunshine Sparkling Rose –California	\$40
Devaux Grand Reserve Brut - France	\$50
Moet & Chandon Imperial Brut – France	\$90

Chardonnay

William Hill CC – Central Coast	\$29
Hahn Family – California	\$30
Toad Hollow - California	\$30
Rodney Strong – Sonoma, California	\$31
Louis Jadot Pouilly-Fuisse – Burgundy, France	\$34
John Wayne – Duke Cellars Collections	\$40
Sonoma Cutter – Russian River, California	\$40
Yellowstone – 1886 Collection	\$40
Bezel- California	\$45
Ferrari-Carano – Alexander Valley, California	\$48

Sauvignon Blanc

Metier – Washington	\$32
Sonoma-Cutrer – Sonoma, California	\$34
Chasing Venus - New Zealand	\$35
Whitehaven - Marlborough, New Zealand	\$35
Juggernaut - Marlborough, New Zealand	\$45

Alternative White

Le Grand Noir Rose – France	\$25
A To Z Rose – Oregon	\$27
Pine Ridge Chenin Blanc Viognier – California	\$27
Borgo Magredo Pino Grigio “Mosaic” – Friuli, Italy	\$30
Domaine Bousquet Rose – Argentina	\$30
Portlandia Pinot Gris - Willamette Valley, Oregon	\$32
Santa Margherita Pino Grigio – Valdadige, Italy	\$41
Malborist Grand Sauvignon - Marlborough, New Zealand	\$50

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

Red Wine by the bottle



Cabernet Sauvignon

Twenty Acres – California	\$27
Vintage Cowboy – San Luis Obispo, California	\$30
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
Martis- California	\$75

Merlot

Alexander Valley- California	\$32
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
Ammunition – Sonoma, California	\$24
MacMurray Ranch – Sonoma Coast, California	\$27
A to Z Wineworks – Oregon	\$35
Calera – California	\$36
Martin Ray Winery - Sonoma, California	\$36
St. Francis - Sonoma, California	\$37
J Vineyards & Winery – California	\$40
Ponzi Tavola – Ponzi Vineyards, Oregon	\$40

Alternative Reds

Apothic Red – California	\$24
St. Francis "Old Vines" Zinfandel – Sonoma, California	\$32
Earthquake Zinfandel – Michael David Winery, Lodi, California	\$32
Klinker Brick Zinfandel – California	\$35
Old Soul Folklore – Lodi, California	\$35
OZV – Lodi, California	\$35
Fess Parker Syrah – Santa Barbara, California	\$36
DAOU Vineyards, Pessimist Red Blend -Paso Robles, California	\$55

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.