

# *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 |
|--------|----|

## ***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** **\$4 each**

*(V-8, Apple and Cranberry)*

**Individual Milk Cartons** **\$4 each**

**Bottled Water 12oz** **\$5 each**

**Gatorade Assorted 12oz** **\$5 each**

**Soft Drinks Assorted** **\$5 each**

*Pepsi, Diet Pepsi, Wild Cherry Pepsi, Starry,  
Crush Orange, Mug Root Beer*

**Bubly Sparkling Water Assorted** **\$6 each**

**Red Bull Energy Drinks** **\$6 each**

**Starbucks Espresso and Cream 6.5oz** **\$72 per dozen**





# *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

*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



## **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)**

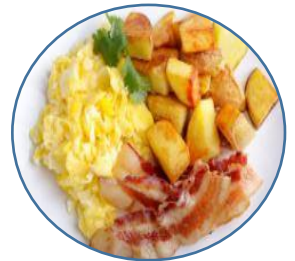
Fresh Farm Scrambled Eggs with Jack Cheese and Chives **(GF)**

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

\$9 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



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*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)**

**Potato Salad** – Traditional Potato Salad made with Red Potatoes

**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

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



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**(GF) – Gluten Free | (VG) - Vegan**

## **Milano**

**\$44 per person**

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

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

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

## **9<sup>th</sup> 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**

### **Vegetable Beef 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



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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

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## 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

### Vegan Ratatouille Baked in a Pastry Crust

Served with Seasonal Vegetables & Fresh Tomato Provencal

**Priced with Main Entrée**

### Vegan 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, Dusted 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 <b>(V)</b>    | \$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 <b>(VG)</b>                    | \$7 per piece |
| White Beans Crostini with Spinach and Sundried Tomato <b>(VG)</b> | \$7 per piece |
| Antipasto Skewers with Salami, Provolone and Olives               | \$8 per piece |
| Cranberry Pecan Goat Cheese Truffles <b>(V)</b>                   | \$8 per piece |
| Cucumber Cup with Shrimp Ceviche <b>(GF)</b>                      | \$8 per piece |
| Jerk Chicken and Mango Chutney Crostini                           | \$8 per piece |
| Mediterranean Hummus Canapé <b>(V)</b>                            | \$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 <b>(V)</b>                          | \$8 per piece |



## Seafood Selection

|  |               |
|--|---------------|
| Jumbo Prawns on Ice <b>(GF)</b>        | \$9 per piece |
| Chilled Lobster Medallions <b>(GF)</b> | Market Price  |
| Crab Claws on Ice <b>(GF)</b>          | Market Price  |
| Oysters on the Half Shell <b>(GF)</b>  | 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 |
| Fried Coconut Shrimp with Orange Horseradish Marmalade          | \$7 per piece |
| Oaxaca Shrimp Quesadilla  | \$7 per piece |
| Pork and Shrimp Wontons with Dipping Sauce                      | \$7 per piece |
| Sausage Rolls with Mustard 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 |
| 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 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

**\$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**

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### **Sushi Boat**

**\$550 each**

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





# 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)

Freshly Baked Rolls and Butter

Blueberry Cheesecake

Cherry Pie

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, Sunflower 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 | <b>\$65 per person</b> |
| Lemon Sage Chicken Breast served with Sage Chicken Sauce  | <b>\$65 per person</b> |
| Mahi Mahi with Citrus Sauce                               | <b>\$68 per person</b> |
| Sautéed Shrimp in Scampi Sauce                            | <b>\$70 per person</b> |
| Chilean Seabass with Lemon Beurre Blanc                   | <b>\$72 per person</b> |

## 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)

|  |                        |
|--|------------------------|
| <b>Center Cut New York Steak</b>                         | <b>\$57 per person</b> |
| With Lyonnaise Potato and Fresh Seasonal Vegetables (GF) |                        |
| <b>Blue Ribbon Filet Mignon</b>                          | <b>\$60 per person</b> |
| 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**

**\$53 per person**

Grilled Chicken in a Creamy Parmesan Sauce and Seasonal Fresh Vegetables

### **Chicken Marsala**

**\$53 per person**

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

### **Southwest Chili Roasted Breast of Chicken**

**\$53 per person**

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

### **Filet of Pacific Salmon**

**\$56 per person**

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

### **Mediterranean Branzino**

**\$56 per person**

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

### **Vintner's Beef Short Rib**

**\$62 per person**

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

### **Chilean Seabass**

**\$62 per person**

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

## Vegan Option

### Vegan Option / Select One Only

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

**Priced with Main Entrée**

Served with Seasonal Vegetables & Fresh Tomato Provencal

### **Vegan 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 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         |
|----------------|-----------------|-----------------|
| <b>1 Hour</b>  | \$21 per person | \$25 per person |
| <b>2 Hours</b> | \$28 per person | \$32 per person |
| <b>3 Hours</b> | \$35 per person | \$39 per person |
| <b>4 Hours</b> | \$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

|   |             |
|---|-------------|
| <b>Cordials &amp; Cognacs</b>   | <b>\$9</b>  |
| Disaronno Amaretto, Baileys Cream, Chambord, Kahlua, Frangelico, Hennessey VS |             |
| <b>Premium Brands</b>   | <b>\$8</b>  |
| <b>Premium Brand Doubles</b>  | <b>\$11</b> |
| <b>Call Brands</b>  | <b>\$7</b>  |
| <b>Call Brands Doubles</b>  | <b>\$10</b> |
| <b>South Point Wine Selection</b>   | <b>\$7</b>  |
| <b>Imported Beer</b>  | <b>\$8</b>  |
| Corona Extra, Heineken, Stella, Blue Moon                                     |             |
| <b>American Beer</b>  | <b>\$7</b>  |
| Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, IPA's         |             |
| <b>Assorted 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>\$11</b> |
| <b>Premium Brands</b>   | <b>\$11</b> |
| <b>Premium Brand Doubles</b>  | <b>\$14</b> |
| <b>Call Brands</b>  | <b>\$10</b> |
| <b>Call Brands Doubles</b>  | <b>\$13</b> |
| <b>South Point Wine Selection</b>                                     | <b>\$10</b> |
| <b>Imported Beer</b>  | <b>\$11</b> |
| Corona Extra, Heineken, Stella, Blue Moon                             |             |
| <b>American Beer</b>  | <b>\$10</b> |
| Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, IPA's |             |
| <b>Assorted 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>  |



*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"**



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

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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 |
| 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 |

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# 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 |

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