

Catering Menu 2024



SOUTH POINT

BREAKFAST

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

BREAK

THEMED	17
--------	----

LUNCH

BUFFET	20
PLATED	25

RECEPTION

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

DINNER

BUFFET	37
PLATED	40
DESSERT DISPLAYS	44

BEVERAGE (ALCOHOLIC)

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

Beverages



Beverages

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

Not to be served with meals

Beverage Package **\$25 per person**

(*Minimum of 20 People*)

Freshly Brewed Coffee and Decaffeinated Coffee

Gourmet Herbal Teas

Assorted Soft Drinks (*Pepsi Products*)

Bottled Water



A La Carte Beverages

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

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

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

Breakfast



Continental Breakfast

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

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

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

Breakfast Includes:

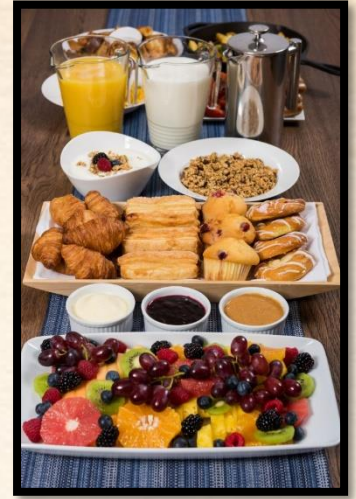
Fresh Orange Juice

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

Freshly Brewed Coffee

Decaffeinated Coffee

Gourmet Herbal Teas



The Sunrise

\$24 per person

Fresh Seasonal Sliced Fruits and Berries (GF, VG)

Chef's Selection of Freshly Baked Pastries

Butter and Assorted Preserves

The Healthy Start

\$27 per person

Fresh Seasonal Sliced Fruits and Berries (GF, VG)

Cottage Cheese (GF)

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

Assorted Freshly Baked Bran Muffins

Butter and Assorted Preserves

The Deluxe

\$29 per person

Fresh Seasonal Sliced Fruits and Berries (GF, VG)

Fruit Yogurt and Granola

Breakfast Sandwich - *Choice of One*

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

Served with Roasted Tomato Salsa

or

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

Chef's Selection of Freshly Baked Pastries

Butter and Assorted Preserves

Breakfast served until 10 a.m.

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

(GF) – Gluten Free | (VG) - Vegan

Breakfast Buffets

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

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

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



Breakfast Includes:

Fresh Orange Juice

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

Freshly Brewed Coffee

Decaffeinated Coffee

Gourmet Herbal Teas

Old School

\$32 per person

Fruit Yogurt and Granola

Farm Fresh Scrambled Eggs (GF)

Applewood Smoked Bacon (GF)

Grilled Sausage Links

Daily Crafted Breakfast Potatoes

Chef's Selection of Freshly Baked Pastries

Butter and Assorted Preserves

South of the Border

\$34 per person

Mexican Scrambled Eggs (GF)

Steak Picado served with Warm Flour Tortillas and Fire Roasted Salsa

Chili Relleno

Oaxaca Roasted Potatoes, Diced Onion with Cotija Cheese

Tres Leches French Toast with Whipped Butter and Warm Maple Syrup

Fito's Finest Mexican Pan Dulce

Breakfast served until 10 a.m.

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

(GF) – Gluten Free | (VG) - Vegan

Breakfast Buffets

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

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

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



Breakfast Includes:

Fresh Orange Juice

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

Freshly Brewed Coffee

Decaffeinated Coffee

Gourmet Herbal Teas

The French Quarter

\$35 per person

Fresh Sliced Seasonal Melons (GF, VG)

Farm Fresh Scrambled Eggs (GF)

Chicken Fried Steak

Applewood Smoked Bacon (GF)

Smoked Sausage and Onions

Cheddar Cheese Grits

Buttermilk Biscuits and Country Gravy

Warm Sugar Dusted Beignets

West Coast

\$38 per person

Fresh Sliced Seasonal Melons (GF, VG)

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

Oatmeal with Dried Fruits, Almonds, Brown Sugar and Blueberries

Scrambled Eggs with Mushrooms and Jack Cheese (GF)

Grilled Medallions of Beef Tenderloin

Applewood Smoked Bacon (GF)

Daily Crafted Breakfast Potatoes

Multi Grain Pancakes with Whipped Butter and Warm Maple Syrup

Breakfast served until 10 a.m.

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

(GF) – Gluten Free | (VG) - Vegan

Plated Breakfast

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

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

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

Plated Breakfast Includes:

Fresh Orange Juice

Freshly Brewed Coffee

Decaffeinated Coffee

Gourmet Herbal Teas

Traditional

\$28 per person

Farm Fresh Scrambled Eggs (GF)

Applewood Smoked Bacon (GF)

Grilled Sausage Link

Daily Crafted Breakfast Potatoes

Baskets of Assorted Pastries

Butter and Assorted Preserves



Chicken Fried Steak and Eggs

\$31 per person

Seasonal Fruit Plate (GF, VG)

Chicken Fried Steak with Country Gravy

Farm Fresh Scrambled Eggs (GF)

Daily Crafted Breakfast Potatoes

Baskets of Warm Biscuits and Corn Bread

Butter and Assorted Preserves



Breakfast served until 10 a.m.

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

(GF) – Gluten Free | (VG) - Vegan

Brunch

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

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

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

Bistro Brunch

\$50 per person

Fresh Orange Juice

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

Cold

Seasonal Melons and Fresh Berries (GF, VG)

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

Mini Bagels with Cream Cheese

Croissants with Butter and Fruit Preserves

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

Hot "Breakfast"

Eggs Benedict or Fresh Scrambled Eggs (choice of one)

Waffles with Grand Marnier Strawberry Compote

Warm Maple Syrup and Whipped Butter

Applewood Smoked Bacon (GF)

Hot "Lunch"

Herb Grilled Chicken Breast (GF)

Grilled Medallions of Beef Tenderloin (GF)

Lyonnais Potatoes (GF, VG)

Fresh Seasonal Vegetables (GF, VG)

Sweets

Banana Bread Pudding with Bourbon Caramel Sauce

Assorted French Pastries and Aunt Sue's Fresh Baked Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas



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

(minimum of 25)

Carving Stations Available (See Page 30)

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Breakfast Enhancements

Must be ordered with a Continental or Breakfast Buffet.

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

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

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

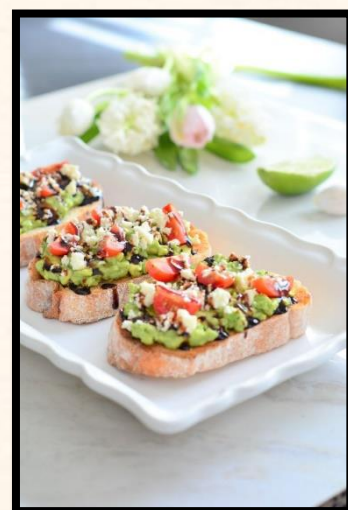
Fresh Seasonal Fruit (GF, VG)
\$8 per person (Minimum of 12)

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

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

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

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



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

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

(GF) – Gluten Free | (VG) - Vegan

Breakfast Enhancements

Must be ordered with a Continental or Breakfast Buffet.

Oatmeal or Cream of Wheat (VG)

Served with Raisins and Brown Sugar

\$5 per person (Minimum of 12)

Farm Fresh Scrambled Eggs or Egg Whites (GF)

\$8 per person (Minimum of 12)

Southwestern Tofu Scramble (GF, VG)

Served with Fire Roasted Salsa

\$8 per person (Minimum of 12)



Breakfast Quiche

Pastry Crust filled with Savory Custard and your choice of filling

Choice of One:

Shaved Zucchini and Goat Cheese

or

Spinach, Tomatoes and Mushrooms

or

Applewood Smoked Bacon, Spinach, Green Chilies,

Roasted Peppers and Queso Fresco

\$8 per person (Minimum of 12)



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

\$10 per person (Minimum of 25)

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



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

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

(GF) – Gluten Free | (VG) - Vegan

Breakfast Enhancements

Must be ordered with a Continental or Breakfast Buffet.

Waffle or Pancake Bar

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

\$6 per person (Minimum of 25)

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



Brioche French Toast

Served with Whipped Butter, Warm Maple Syrup and Berry Compote

\$6 per person (Minimum of 12)

Hot Breakfast Sandwiches

Choice of One:

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

or

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

or

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

\$8 each (Minimum of 12)



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

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

Breakfast Pastries

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



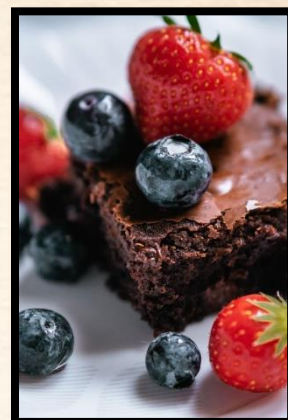
Food and beverage prices are subject to change and do not include current Nevada sales tax and twenty one (21) percent service charge.
Pricing can be guaranteed up to three (3) months in advance.

A La Carte

Sweet

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

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



Salty

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

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



Healthy

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

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



Frozen

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

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

Breaks



Themed Breaks

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

The Snack Pack

\$12 per person

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



Corner Market

\$15 per person

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



Berry Fun

\$17 per person

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



Gelato Bar

\$17 per person

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



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

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

(GF) – Gluten Free | (VG) - Vegan

Themed Breaks

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

Back to Nature

\$18 per person

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



Take Me Out to the Ballgame

\$18 per person

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



Tea Time

\$18 per person

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



Napa Valley

\$20 per person

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



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

(GF) – Gluten Free | (VG) - Vegan

Lunch



Lunch Buffets

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

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

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



Tasty Trio: Soup, Salad & Sandwich

\$40 per person

Soup (Choice of One)

Chicken Noodle Soup, Tortilla Soup, Vegetable Beef

Salad (Choice of Three)

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

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

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

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

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

Sandwich (Choice of Three)

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

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

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

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

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

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

Assorted Potato Chips

Mini French Pastries

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

Additional Sandwich 5 per person

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

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

(GF) – Gluten Free | (VG) - Vegan

Lunch Buffets

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

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

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



9th Island

\$42 per person

Crisp Green Salad with Sesame Soy and Mango Vinaigrette

Macaroni Salad with Ham

Island Slaw **(GF)**

Huli Huli Chicken

Kalua Pork with Cabbage

Luau London Broil - Marinated with Fresh Ginger & Teriyaki Sauce

Topped with Roasted Peppers, Pineapple & Scallions

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

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

Hawaiian Sweet Rolls

Pineapple Upside Down Cake

Guava Cheesecake

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

Backyard Cookout

\$42 per person

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

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

Red Skin Sour Cream and Chive Potato Salad

Traditional Coleslaw **(GF)**

Honey Dijon Chicken **(GF)**

Beer Steamed Vienna Hot Dogs

Grilled Hamburgers

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

Freshly Baked Buns

Herb Roasted Potato Wedges

Mac & Cheese

Whoopie Pies

Build Your Own Shortcake Station – Pound Cake and Buttermilk Biscuits

with Strawberries and Blueberry Compote, Mandarin Oranges and Whipped Cream

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Lunch Buffets

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

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

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



Far East

\$42 per person

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

with Sesame Dressing and Wasabi Ranch

Asian Chicken Salad

Mongolian Beef 🌶️

Miso Marinated Salmon

Honey Walnut Chicken

Stir-Fry Chinese Vegetables

Vegetable Fried Rice

Mandarin Glazed Cheesecake

Mini Custard Tart

Fortune Cookies

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

Flavors of The South

\$42 per person

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

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

Pasta Salad with Diced Ham and Peas

Southern Fried Chicken

Pulled Pork Mac & Cheese

Meatloaf with Mushroom Gravy

Whipped Potatoes **(GF)**

Brown Gravy

Succotash **(GF, VG)**

Corn Bread

Red Velvet and Carrot Cake

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Lunch Buffets

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

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

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



Milano

\$42 per person

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

Cannellini Bean Salad

Caprese Salad

Chicken Piccata

Italian Style Meatballs

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

Baked Ziti Pomodoro

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

Grated Parmesan Cheese **(GF)**

Warm Garlic Bread Sticks

Mini Chocolate Chip Cannoli

Almond Ricotta Cake

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

Yucatan

\$42 per person

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

Jicama Slaw **(GF)**

Beef Enchiladas

Chicken Fajitas **(GF)**

Pork Carnitas

Refried Beans **(GF)**

Mexican Street Corn **(GF)**

Spanish Rice

Flour Tortillas, Guacamole, Salsa and Sour Cream

Caramel Flan

Tres Leche Cake

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Lunch Buffets

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

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

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



Vintage

\$43 per person

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

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

Panzanella Salad

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

Turkey Scaloppini with Sun-Dried Tomato Lime Beurre Blanc

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

Orzo Pilaf

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

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

Cream Puffs

Cherry Pies

Freshly Baked Rolls and Butter

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

Lunch Dietary Accompaniments

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

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

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

Plant Based Chicken Uncut Brand Stir-Fry with Steamed Rice

Impossible Bolognese with Red Lentil Pasta

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Plated Lunches



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

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

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

Soups and Salads / Select One

Country Chicken Noodle

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

Mushroom Bisque

Mushrooms and Leeks simmered with Sherry Wine and Finished with Cream

Vegetable Beef

Seasonal Vegetables slowly simmered with Beef Broth

Tortilla Soup

Spicy Mexican Vegetable Soup

Caesar Salad

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

Italian Wedge Salad

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

Mixed Green Salad

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

Spring Salad

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

Western Salad

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Plated Lunches



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

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

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

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

Entrees / Select One

Chicken Pasta Bowl

\$34 per person

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

Chicken Pomodoro

\$34 per person

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

Lime and Peppercorn Seared Chicken

\$34 per person

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

Turkey Medallions

\$34 per person

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

Filet of Pacific Salmon

\$35 per person

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

Swiss Steak

\$35 per person

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

Petite Filet

\$38 per person

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Plated Lunches



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

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

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

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

Vegan Option / Select One Only

Vegan Stuffed Cabbage (GF)

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

Priced with Main Entrée

Ratatouille Baked in a Pastry Crust

Served with Seasonal Vegetables & Fresh Tomato Provencal

Priced with Main Entrée

Tofu Ricotta Stuffed Eggplant Roulades (GF)

with Rice Noodles and Marinara

Priced with Main Entrée

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

Desserts / Select One

Apple Strudel

Spiced Apple Baked in Flaky Pastry with Vanilla Custard

Carrot Cake

Traditional Carrot Cake with Walnuts and Cream Cheese Frosting

Chocolate Truffle Cake

Decadent Chocolate Layer Cake with a Rich Chocolate Center

New York – Style Cheesecake

Flavors: Traditional, Oreo, Turtle, Key Lime

Raspberry Mousse Tart

Buttery Tart Shell filled with Sweet Raspberry Mousse

Tiramisu

Espresso Soaked Sponge Cake Layered with Mascarpone Cream

Warm Apple Brown Betty Ala Mode

Apple Filling Topped with Spiced Cobbler Crumbs and Vanilla Ice Cream

NOTE: Sugar Free Desserts are Available Upon Request

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

Food and beverage prices are subject to change and do not include current Nevada sales tax ^{2%} and twenty one (21) percent service charge. Pricing can be guaranteed up to three (3) months in advance

Reception



Cold Hors d'oeuvres

Based on 90 minutes of service.

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

Minimum 50 pieces per item

Cranberry Pecan Goat Cheese Truffles (V)

\$ 7 per piece

Caramelized Onion and Mushroom Polenta Bites (VG)

\$7 per piece

White Beans Crostini with Spinach and Sundried Tomato (VG)

\$7 per piece

Antipasto Skewers with Salami, Provolone and Olives

\$7 per piece

Chicken Salad Bites

\$7 per piece

Jerk Chicken and Mango Chutney Crostini

\$7 per piece

Cranberry Prosciutto Crostini

\$7 per piece

Peppered Beef Tenderloin with Boursin Cheese Canapé

\$7 per piece

Smoked Salmon with Caper Canapé

\$7 per piece

Tuna Tartar in a Wonton Cup

\$7 per piece

Cucumber Cup with Shrimp Ceviche (GF)

\$8 per piece

Sweet and Spicy Shrimp with Kimchee Cucumber in a Phyllo Cup

\$8 per piece

Mojito Crab served in a Tart Shell

\$8 per piece



Seafood Selection

Jumbo Prawns on Ice (GF)

\$9 per piece

Oysters on the Half Shell (GF)

Market Price

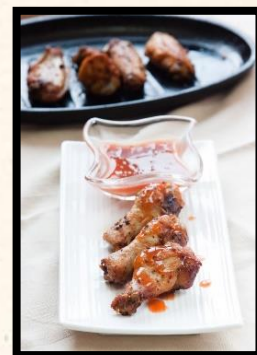
Crab Claws on Ice (GF)

Market Price

Chilled Lobster Medallions (GF)

Market Price

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



Cold Vegetarian & Vegan Hors d'oeuvres

(V) Vegetarian | (VG) Vegan

Mediterranean Hummus Canapé (V)

\$7 per piece

Tomato and Mozzarella Skewers (V)

\$7 per piece

Tomato Bruschetta with Fresh Basil (VG)

\$7 per piece

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

\$7 per piece



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

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

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

Hot Hors d'oeuvres

Based on 90 minutes of service.

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

Minimum 50 pieces per item

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



Stationary

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



Hot Vegetarian & Vegan Hors d'oeuvres

(V) Vegetarian | (VG) Vegan

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



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

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

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

Cold Displays

Minimum of 25 people

Market Vegetable Crudité (GF, VG)

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

\$7 per person



Fresh Seasonal Fruit and Berries (GF, VG)

Fresh Seasonal Sliced Fruits and Berries

\$8 per person

Domestic and Imported Cheese

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

\$10 per person



Italian Antipasto (GF, not to include breads)

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

\$12 per person



Minimum of 50 people

Sushi Boat

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

\$525 each



Custom Ice Sculpture

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Carving Stations

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

House Smoked Salmon

Chipotle Maple Glazed and Fresh Baked Rolls

\$200 each (Serves 20)



Sugar Cured Country Ham

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

\$225 each (Serves 25)



Oven Roasted Turkey Breast

Served with Cranberry Sauce, Mayonnaise, and Fresh Baked Rolls

\$250 each (Serves 30)

Texas Style Smoked Brisket

Tangy BBQ Sauce with Fresh Baked Rolls

\$350 each (Serves 40)



Peppered Roast Tenderloin of Beef

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

\$400 each (Serves 25)

Slow Roasted Prime Rib of Beef

Served with Au Jus, Creamy Horseradish and Fresh Baked Rolls

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



Whole Roasted Suckling Pig

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

\$550 each (Serves 75)

Steamship Round of Beef

Served with Creamy Horseradish Au jus and Fresh Baked Rolls

\$725 each (Serves 200)

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

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

Reception Stations

Reception Stations are for a Minimum of 50 people.

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

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

\$150 Per Attendant (If Required)

Salad Station

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

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

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

One Selection

\$7 per person

Two Selections

\$10 per person

Add Grilled Chicken (additional charge) (GF)

\$6 per item

Add Lemon Pepper Shrimp (additional charge) (GF)

\$7 per item

Nacho Bar

\$11 per person

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

Pasta Station

\$13 per person

Choice of 2:

Tri-Colored Tortellini with Alfredo Sauce

Gemelli with Italian Sausage Bolognese

Whole Grain Pasta with Vodka Sauce

Orzo Pasta Aglio e Olio with Garden Vegetable (VG)

Served with Bread Sticks and Freshly Grated Parmesan Cheese

(can be served stationary or with an Attendant)



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

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

(GF) – Gluten Free | (VG) - Vegan

Reception Stations

Reception Stations are for a Minimum of 50 people.

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

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



\$150 Per Attendant (If Required)

Chicken Wing Bar

\$14 per person

Choice of 2 Sauces:

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

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



Mac & Cheese Station

\$14 per person

Choice of 2:

All American – Classic Mac and Cheese

Buffalo Chicken with Jack & Bleu Cheese

Smoked Cheddar and Bacon topped with BBQ Potato Chips

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



Grilled Cheese Station (Stationary)

\$14 per person

Served with Tomato Soup Shooters

Bite-Sized Sandwiches Grilled to Order:

Goat Cheese, Bacon, Sundried Tomato on Wheat

Jalapeño Jack on Rye

Peppered Boursin on Pumpernickel

American Cheese on White



Mashed Potato Bar (Stationary) (GF)

\$14 per person

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

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

Salt and Pepper

(Attendant is required)



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

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

(GF) – Gluten Free | (VG) - Vegan

Reception Stations

Reception Stations are for a Minimum of 50 people.

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

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

\$150 Per Attendant (If Required)

Slider Bar

\$15 per person

Choice of 2:

Original Slider – Beef Patty with American Cheese and Grilled Onions

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

Pastrami with Sauerkraut, Provolone and 1000 Island Dressing

Hickory Smoked Pulled Pork with Coleslaw and BBQ Sauce

Portabella Mushroom and Tomato with Balsamic Reduction

(Two pieces per person)



Street Taco Bar

\$15 per person

Choice of 2:

Baja Fish – Cabbage Slaw

Shredded Pork (GF)

Braised Beef (GF)

Adobo Chicken (GF)

Vegetarian (GF, VG)

Soft Mini Flour and Corn Tortillas

(Two pieces per person)

Condiments to Include:

Shredded Lettuce, Shredded Cheese, Diced Onion and Cilantro

Sour Cream and Fire Roasted Salsa (GF)



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

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

(GF) – Gluten Free | (VG) - Vegan



Dinner

Dinner Buffets

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

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

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



Mediterranean

\$54 per person

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

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

Marinated Mushroom Salad (GF)

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

Branzino with Mediterranean Beans and Tomatoes (GF)

Seared Flat Iron Steak with Madeira Sauce

Mediterranean Rice (GF, VG)

Seasonal Vegetable Medley (GF, VG)

Fresh Baked Rolls and Butter

Milopita Apple Spice Cake with Walnuts

Lemon Sponge Cake with Raspberry Cream

Tiramisu

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

Midwestern

\$55 per person

BLT Salad Bowl with Ranch and Blue Cheese Dressings

Apple Pecan Slaw with Black Pepper Horseradish

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

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

Seared Orange Roughy with Garlic Butter (GF)

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

Roasted Potato Wedges

Broccoli and Carrots (GF, VG)

Fresh Baked Rolls and Butter

Mississippi Mud Pie

Strawberry Shortcake

Banana Cream Pie

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Dinner Buffets

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

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

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



Metropolitan

\$58 per person

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

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

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

Crab and Farfalle Pasta Salad

Balsamic and Honey Glazed Pork Loin with Port Wine Reduction

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

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

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

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

Fresh Baked Rolls and Butter

Guava Cheesecake

Chocolate Salted Caramel Cake

Orange Almond Cake

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

South Point

\$63 per person

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

with Apple Vinaigrette **(GF)**

Sonoma Chicken and Cranberry Salad

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

Rustic Chicken with Garlic Pan Gravy

Cabernet Braised Beef Short Ribs

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

Whipped Yukon Gold Potatoes **(GF)**

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

Fresh Baked Rolls and Butter

Fuji Apple Tart with Vanilla Bean Custard

Chocolate Hazelnut Mousse Torte

New York Style Cheesecake with Seasonal Berries

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Dinner Dietary Accompaniments

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

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

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

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

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

Plant Based Chicken Uncut Brand Stir-Fry with Steamed Rice

Impossible Bolognese with Red Lentil Pasta

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

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

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

Plated Dinners

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

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

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

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



Soups and Salads / Select One

Italian Minestrone

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

Chicken Vegetable with Wild Rice

Garden Vegetables in Chicken Stock with Wild Rice

Nebraska Beef and Barley

Beef, Barley and Seasonal Vegetables slowly simmered with Beef Broth

Lobster Bisque

Classically Prepared and Enhanced with Cognac and Cream

Additional \$3 onto entrée price

Caesar Wedge

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

Casino Royale Salad

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

Pear Salad

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

Bibb Salad

Tomatoes, Candied Walnuts and Sundried Cherries Served with Champagne Vinaigrette

Mediterranean Salad

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

Iceberg Wedge Salad

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Plated Dinners

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

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

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

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

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

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



Entrees / Select One

Combination Entrees

Corn Fed Filet of Beef with a Merlot Demi

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

CHOICE OF ONE:

Grilled Chicken Breast – Forestiere

\$62 per person

Chicken Breast with Mango Salsa

\$62 per person

Filet of Pacific Salmon with Chardonnay Dill Beurre Blanc

\$65 per person

Lemon Pepper Prawns and Southern Style Grits

\$68 per person

Chilean Seabass with Lemon Beurre Blanc

\$70 per person

From The Butcher Block

Center Cut New York Steak

\$52 per person

With Lyonnaise Potato and Fresh Seasonal Vegetables (GF)

Boneless Rib Eye Steak

\$56 per person

With Au Gratin Potatoes and Fresh Seasonal Vegetables

Blue Ribbon Filet Mignon

\$57 per person

With Chateau Potatoes and Fresh Seasonal Vegetables

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

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

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Plated Dinners

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

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

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

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

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



Entrees / Select One

Chicken Francaise

\$48 per person

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

Filet of Pacific Salmon

\$50 per person

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

Garlic Crusted Halibut

\$55 per person

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

Vintner's Beef Short Rib

\$57 per person

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

Veal Saltimbocca

\$60 per person

Veal Cutlets with Prosciutto, Fresh Sage, White Wine and Lemon, Creamy Polenta and Fresh Seasonal Vegetables

Vegan Option

Vegan Option / Select One Only

Vegan Stuffed Cabbage

Priced with Main Entrée

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

Ratatouille Baked in a Pastry Crust

Priced with Main Entrée

Served with Seasonal Vegetables & Fresh Tomato Provencal

Tofu Ricotta Stuffed Eggplant Roulades

Priced with Main Entrée

with Rice Noodles and Marinara (GF)

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

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

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

(GF) – Gluten Free | (VG) - Vegan

Plated Dinners

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

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

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

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

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



Desserts / Select One

New York Cheesecake

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

Black Forest Mousse Cup

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

Flourless Chocolate Cake with Crème Anglaise

Dense Chocolate Cake with Vanilla Cream

Decadent Chocolate Cake

With Espresso and Raspberry Jam

Fresh Fruit Tart

Buttery Tart Shell with Pastry Cream, Seasonal Fruits and Berries

White Chocolate and Blueberry Bread Pudding

with Crème Anglaise and Whipped Cream

Chocolate Dulce De Leche

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

NOTE: Sugar Free Desserts are Available Upon Request

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

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

Dessert Displays

Mini Doughnuts

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

\$12 per person (Minimum 50 people)

Chocolate Fountain Display

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

\$16 per person (Minimum 50 people)

Gelato Bar

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

\$17 per person (Minimum 50 people)

Viennese Table

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

\$20 per person (Minimum 50 people)

Custom Ice Sculpture Display

Available Upon Request

Company Branding and Logo Personalization Available



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

Bar & Wine

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

Beverages

Call Brands

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

Premium Brands

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

South Point Wine Selection

Imported Beer Corona Extra, Heineken, Stella, Blue Moon

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

Assorted White Claw Hard Seltzer

Red Bull, Regular and Sugar-Free

Soft Drinks, Bottled Water, Sparkling Water and Juices

Hosted Bar Packages

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



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

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

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

Hosted Bar

Cordials & Cognacs

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

Premium Brands

Call Brands

South Point Wine Selection

Premium/ Imported Beer

Corona Extra, Heineken, Stella, Blue Moon

Domestic Beer

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

Assorted White Claw Hard Seltzer

Red Bull, Regular and Sugar-Free

Soft Drinks, Bottled Water and Juices

Sparkling Water

\$9

\$8

\$7

\$7

\$8

\$7

\$7

\$6

\$4

\$4



Cash Bar

Cash Sale Prices are inclusive of Taxes and Service Charge

Cordials & Cognacs

Premium Brands

Call Brands

South Point Wine Selection

Premium/ Imported Beer

Corona Extra, Heineken, Stella, Blue Moon

Domestic Beer

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

Assorted White Claw Hard Seltzer

Red Bull, Regular and Sugar-Free

Soft Drinks, Bottled Water and Juices

Sparkling Water

\$11

\$11

\$10

\$11

\$11

\$10

\$10

\$7

\$7

\$7



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 people.

Bloody Mary Station

Hot Sauces, Celery Sticks, Spanish Olives

"Ask about upgraded garnishes"

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

\$8 per drink



Mimosa

Champagne and Traditional Orange Juice

\$8 per drink



Bellini Bar

Peach and Strawberry Puree with Sparkling Wines

\$8 per drink

Aperol Spritz

Aperol, Prosecco, Club Soda and Sliced Orange

\$8 per drink

Margarita Station

Original or Frozen or On the Rocks

\$9 per drink



Martini Station

(select 2 options)

Apple ~ Vodka, Green Apple Schnapps, Lemon Juice

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

Cosmopolitan ~ Vodka, Triple Sec, Cranberry and Lime Juice

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

"Ask about our Ice Luge"

\$9 per drink



Whiskey Station

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

\$9 per drink

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

Chardonnay

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

Sauvignon Blanc

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

Alternative White

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

*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.

Red Wine By the Bottle

Cabernet Sauvignon

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

Merlot

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

Pinot Noir

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

Alternative Reds

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

*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.