



CATERING

# MENUS

FOR EVERY OCCASION

ELEVATE YOUR LAS VEGAS EXPERIENCE ▶



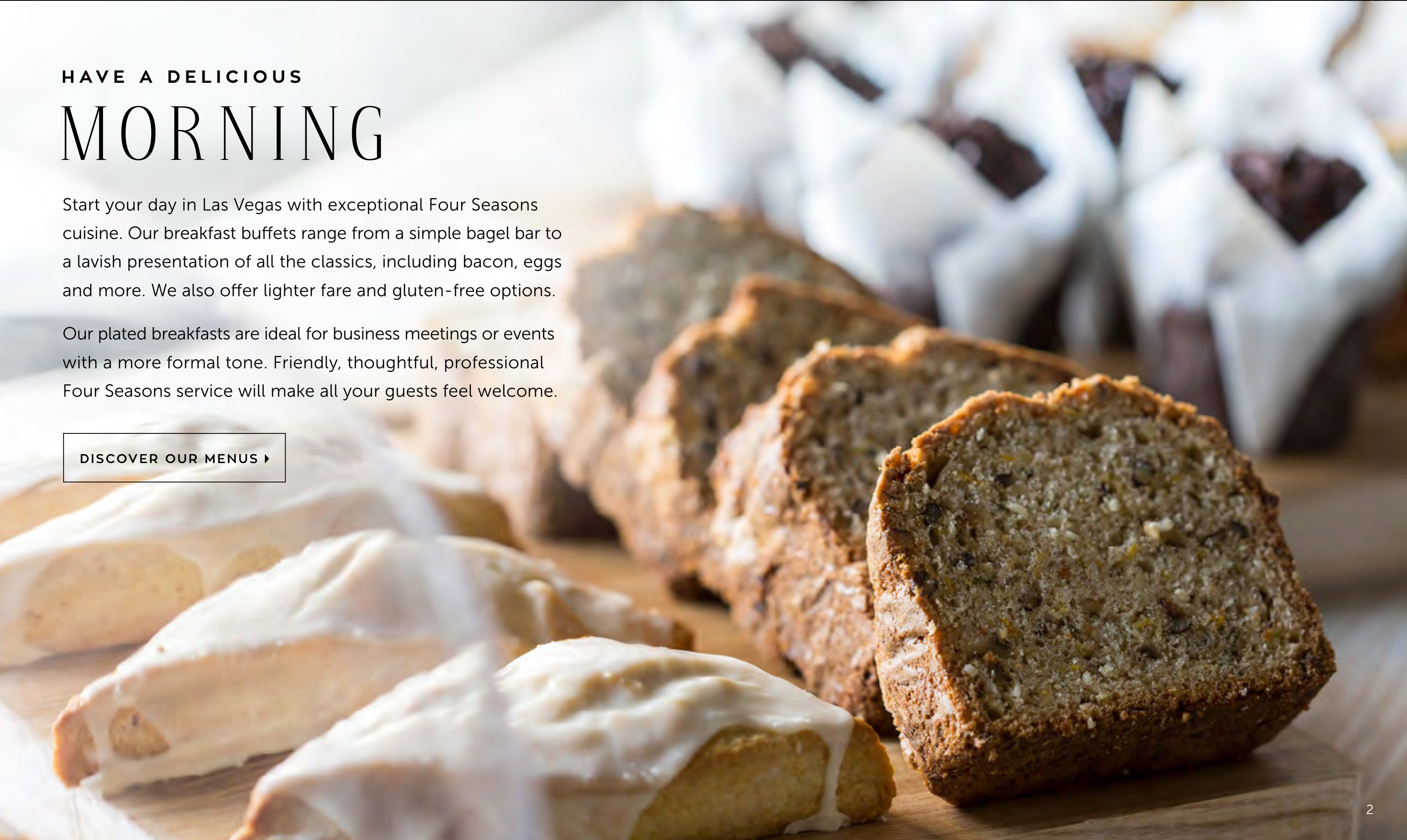
FOUR SEASONS  
HOTEL  
LAS VEGAS

# HAVE A DELICIOUS MORNING

Start your day in Las Vegas with exceptional Four Seasons cuisine. Our breakfast buffets range from a simple bagel bar to a lavish presentation of all the classics, including bacon, eggs and more. We also offer lighter fare and gluten-free options.

Our plated breakfasts are ideal for business meetings or events with a more formal tone. Friendly, thoughtful, professional Four Seasons service will make all your guests feel welcome.

DISCOVER OUR MENUS ▶



# BREAKFAST BUFFET

## CAFÉ CONTINENTAL

\$44 per person

Orange and Cranberry Juices

Sliced Seasonal Fruit and Berries

Breakfast Pastry Selection

Sweet Butter and Preserves

Cinnamon Crumb Bread,  
Blueberry Muffin

Steel Cut Oatmeal with Warm Milk,  
Brown Sugar, Raisins and Cinnamon **VG/GF**

Granola Parfait with Greek Yogurt  
and Berries **V**

Freshly Brewed Coffee,  
Decaffeinated Coffee, Assorted Teas

## HOT CAKE STATION\*

\$20 per person, cooked to order

*Twenty guest minimum*

Lemon Ricotta Hot Cakes **V**

Maple Syrup, Seasonal Berries, Sliced  
Apples, Sliced Bananas, Shaved White  
and Dark Chocolate, Whipped Cream  
and Candied Spiced Pecans

## EXECUTIVE CONTINENTAL

\$42 per person

Orange and Cranberry Juices

Sliced Seasonal Fruit and Berries

Breakfast Pastry Selection

Sweet Butter and Preserves

Mini Bagels **VG** with Cream Cheese,  
Danish Pastries

Assorted Cereals with  
Cow, Almond and Soy Milks

Freshly Brewed Coffee,  
Decaffeinated Coffee, Assorted Teas

## OMELET STATION\*

\$26 per person, cooked to order

*Thirty guest minimum*

*Your choice of:*

Country Fresh Eggs,  
Egg Beaters or Egg Whites

*Variety of fillings:*

Chicken, Turkey, Ham, Tofu, Bay  
Shrimp, Swiss, Cheddar, Jack, Mozzarella,  
Spinach, Scallions, Mushrooms, Onions,  
Bell Peppers, Tomatoes, Herbs

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

\*Attending Chef required \$250

BREAKFAST BUFFETS CONTINUED ▶

## BREAKFAST BUFFET

## BRUNCH

## PLATED BREAKFAST

## HEALTHY START

\$58 per person

*Thirty guest minimum*

Orange and Cranberry Juices

Seasonal Fruit and Berries **VG/GF**

Individual Yogurts

Chilled Coconut Chia Cereal

Homemade Granola **V**  
with Whole and Skim Milk

Scrambled Eggs with Chives **V/GF**

Chicken Sausage and Willie Farms

Turkey Bacon **GF**

Selection of Toast, Specialty Jams,

Sweet Butter and Peanut Butter

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

## THE AMERICAN

\$59 per person

*Thirty guest minimum*

Orange and Cranberry Juices

Seasonal Fruit and Berries **VG/GF**

Scrambled Eggs with Fresh Chives **V/GF**

*Meat selection, choose two:*

Sausage Links **GF**, Country Sausage

Patties, Chicken Sausages **GF**,

Applewood Smoked Bacon,

Turkey Bacon, Veggie Patties

*Side selection, choose one:*

Mixed Potato Skillet Hash **V**,

Crispy Tater Tots **V**,

Potato Hash Browns **V**

Assorted Breakfast Pastries **V**

Selection of Mini Bagels

with Cream Cheese,

Sweet Butter, Preserves **V**

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas



**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

All Breakfast Buffets are available for up to two hours.  
\$250 Labor Fee applies with less than thirty guests

# BRUNCH

## SMALL BREAKFAST BITES

\$62 per person

*One hundred guest maximum*

Orange and Grapefruit Juices

Fruit Smoothie Shooters **VG/GF**

Greek Yogurt Parfait **V**

Minted Melon with Agave Syrup **VG/GF**

Mixed Berry Panna Cotta **V/GF**

Vegetable Egg White Frittata Skillet  
with Tomato Basil Compote **V/GF**

Mini Cinnamon French Toast with  
Banana Rum Syrup

Breakfast Panini with Scrambled  
Eggs, Turkey Bacon, Vermont Cheddar

Freshly Brewed Coffee,  
Decaffeinated Coffee, Assorted Teas

## BRIGHT & BUBBLY BRUNCH\*

\$85 per person

Orange, Grapefruit and Tomato Juices

Mixed Berry Parfait **V**

Citrus Infused Melon Martini **VG**

Homemade Smoked Salmon with Bagels,  
Cream Cheese, Onions, Capers **GF**

Deviled Eggs with Artichoke  
and Smoked Paprika **V/GF**

Cheese Blintz, Blueberry Compote,  
Lemon Ricotta Pancakes, Maple Syrup **V**

Chicken and Waffle Station: Petit Belgian  
Waffle, Whipped Butter, Vermont Maple  
Syrup, Buttermilk Fried Chicken Tenders

Individual Egg White Frittata, Marinara Sauce **V**

Freshly Brewed Coffee,  
Decaffeinated Coffee, Assorted Teas

Mimosa/Bellini Station **\$18 per drink**

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

\*Attending Chef required \$250



# PLATED BREAKFAST

## VIVA LAS VEGAS

\$55 per person

Freshly Squeezed Orange Juice

*Choose one:*

Seasonal Sliced Fruit and Berries **VG/GF**

Fresh Fruit Martini

*Choose one:*

Grilled Vegetable Egg White Frittata

Roasted Tomato Compote

Farmhouse Scrambled Eggs

Buttermilk Fried Chicken Tenders,  
Savory Bacon and Chive Waffle

*Choose one:*

Applewood Smoked Bacon, Turkey Bacon

Country Sausages, Chicken Sausages **GF**

Oven Roasted Breakfast Potatoes **V/GF**

## BAKERY SELECTION

Breakfast Pastries, Croissants, Muffins a

Danish Pastries Sweet Butter and Preserves **V**

Freshly Brewed Coffee, Decaffeinated

Coffee, Assorted Teas **V/GF**

## TRIPLE PLAY

\$52 per person

Freshly Squeezed Orange Juice **VG/GF**

Croissant Stuffed French Toast  
with Bananas and Butter Rum **V**

Quinoa Cereal with Mango **V/GF**

Egg White Frittata with Tomato Basil  
Compote and Basil Oil **V/GF**

Freshly Brewed Coffee, Decaffeinated  
Coffee, Assorted Teas **V/GF**

## CREATE YOUR OWN BLOODY MARY BAR\*

\$18 per drink

*2 hr maximum, requires a bartender*

Assorted Vodkas and Gins with Variety  
of Spices and Hot Sauces, Celery, Olives,  
Cucumber and Spicy Green Beans

## COMPLEMENTS

## COLD SELECTIONS

Breakfast Cereals and Granola **V**

Served with Regular, Low Fat

and Non Fat Milk **V/GF**,

Whole Bananas **VG/GF** \$9 per person

Assorted Yogurts **VG/GF** \$7 each

Assorted Greek Yogurts \$8 each

Whole Fresh

Seasonal Fruit **VG/GF** \$84 per dozen

Sliced Seasonal Fruit  
and Berries **VG/GF** \$15 per person

Granola Parfait with  
Yogurt and Berries **V** \$12 each

Strawberry Banana  
or Mixed Berry

Smoothie Shooters **V** \$48 per dozen

## AVOCADO TOAST STATION\*

\$23 per person

Multigrain Bread with Haas Avocados

Vine Ripe Tomatoes, White Balsamic,  
Sweet Basil, and Feta Cheese

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

\*Attending Chef required \$250

PLATED BREAKFAST CONTINUED ▶



## BREAKFAST BUFFET

## BRUNCH

## PLATED BREAKFAST



## BREAKFAST ENHANCEMENTS

Assorted Muffins, Danish Pastry  
Croissants or Bagels with  
Sweet Butter and Preserves **\$84 per dozen**

Sliced Smoked Salmon, Tomatoes,  
Capers, Onions, Cream Cheese,  
Assorted Mini Bagels **\$22 per person**

European Charcuterie Selection:  
Dry Cured Salami, Coppa Ham,  
Cheeses, Marinated Grilled Vegetables,  
Gherkins, Whole Grain Mustard,  
Multigrain Fennel Baguettes,  
French Baguettes **\$20 per person**

BREAKFAST PROTEINS **GF**

*Choose three:*

Applewood Smoked Bacon,  
Turkey Bacon, Herb Pork  
Sausages, Apple Chicken  
Sausages, Sliced Ham,  
Veggie Patties **\$14 per person**

Fresh Ground Honey Roasted  
Peanut Butter **V/GF**, Assorted  
Homemade Preserves **VG/GF**,  
Raspberry, Strawberry, Orange  
Marmalade, Apricot, Honey

Bakery Selection—Buttery  
Brioche, Whole Wheat Bread **\$12 per person**

Petit Belgian Waffles wit  
Vermont Maple Syrup,  
Fresh Berry Compote **V** **\$15 per person**

Cinnamon French Toast,  
Pecans **V** and Fruit Compote,  
Maple Syrup, Powdered Sugar **\$15 per person**

Steel Cut Irish Oats,  
Warm Milk, Brown Sugar,  
Raisins, Cinnamon **VG** **\$12 per person**

INDIVIDUAL MINI  
CRUSTLESS QUICHE

Ham, Spinach, Swiss Cheese  
Spinach and Smoked Cheddar **GF**  
Broccoli and Red Bell Pepper **\$14 per person**

Scrambled Eggs  
or Egg Whites **V/GF** **\$12 per person**

Breakfast Burritos:  
Scrambled Eggs, Warm Flour  
Tortillas, Crumbled Bacon,  
Cheddar Cheese, Scallions,  
Sour Cream, Tomato Salsa **\$15 per person**

Individual Egg White Frittatas:  
Egg Whites, Sweet Peppers,  
Spinach, Mushrooms,  
Stewed Tomatoes **V/GF** **\$14 per person**

HEARTY  
BREAKFAST SANDWICH

**\$16 per person**

*Choose one:*

Pepper and Asiago Cheese Ciabatta Roll  
Eggs with Sliced Ham, Peppers, Onions,  
Pepper Jack Cheese

or

English Muffin with Grilled  
Canadian Bacon, Eggs and  
Tillamook Cheddar Cheese

or

Egg Whites and Smoked  
Cheddar on Multigrain Bread,  
Ricotta Pesto Spread **V**

or

Gluten Free Sandwich  
Havarti, Tomatoes, Avocado,  
Artichoke Spread **V/GF**

## SPECIALTY COFFEE STATION

**\$15 per coffee**

*Attendant required \$250*

Cappuccino, Café Latte and Espresso,  
Hazelnut, Amaretto and Vanilla Bean Syrups,  
Shaved Chocolate, Cinnamon Sticks,  
Whipped Cream, **GF** Biscotti

## ASSORTED BEVERAGES

Freshly Brewed Coffee, Decaffeinated  
Coffee, Assorted Teas **\$108 per gallon**

Freshly Squeezed Orange  
and Grapefruit Juice **\$45 per quart**

Lemonade, Ice Tea  
or Arnold Palmer **\$108 per gallon**

Assorted Soft Drinks **\$7 each**

Still and Sparkling Mineral Waters **\$7 each**

Assorted Vitamin Waters **\$9 each**

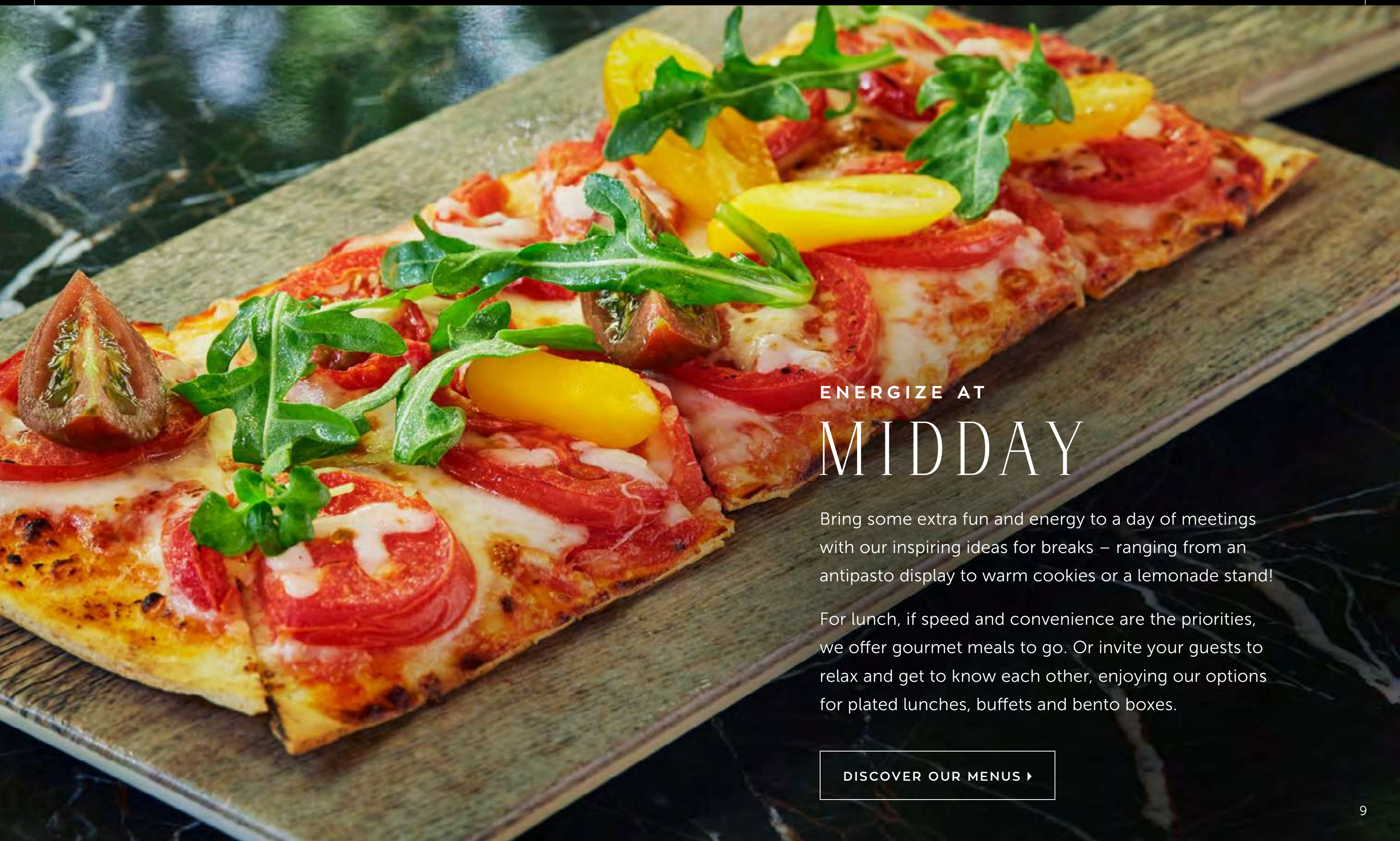
Assorted Gatorades **\$9 each**

Assorted Energy Drinks **\$9 each**

Regular and Sugar Free Red Bull,  
Monster Energy, Coconut Water **\$9 each**

Infused Waters **\$108 per gallon**





# ENERGIZE AT MIDDAY

Bring some extra fun and energy to a day of meetings with our inspiring ideas for breaks – ranging from an antipasto display to warm cookies or a lemonade stand!

For lunch, if speed and convenience are the priorities, we offer gourmet meals to go. Or invite your guests to relax and get to know each other, enjoying our options for plated lunches, buffets and bento boxes.

[DISCOVER OUR MENUS ▶](#)

# THEMED BREAK

*All Breaks are limited  
to 30 minutes of Service*

## ANTIPASTO DISPLAY

\$34 per person

Marinated Mushrooms, Cherry Peppers  
Oven Roasted Tomatoes, Assorted  
Olives, Pickled Giardiniera Vegetables **VG**

Grilled Seasonal Vegetables  
with Extra Virgin Olive Oil **VG**

Cured and Smoked Sliced Meats:  
Salami, Prosciutto, Mortadella, Capicola **GF**

## KICK-START BREAK

\$25 per person

Homemade Granola Bars  
Almond Macaroons **V**

"Green Wizard" Antioxidant Juice with Spinach,  
Cucumber, Kale, Celery, Green Apple

Assorted Energy Drinks and Green Tea **VG/GF**

## LEMONADE STAND

\$25 per person

Caramelized Lemon Tarts  
Assorted Almond Macaroons  
Lemon White Chocolate Bars  
Strawberry and Mango  
Lemonades, Arnold Palmer **V**

## SPORTS BOOK

\$29 per person

Tortilla Chips, Guacamole and Salsa **VG/GF**

Carrot and Celery Sticks with  
Ranch and Blue Cheese Dressing **V/GF**

Sriracha Chicken Wings

Assorted Mini Pizzas

Nathan's Mini Corn Dogs

Jalapeño Poppers **V**

Pretzel Bites, Cheddar Cheese Sauce **V**

Selection of Beers **\$9 each**



THEMED BREAK

BREAKFAST AND LUNCH TO GO

PLATED LUNCH

LUNCH BUFFET

BENTO BOX LUNCH



TEX-MEX

\$28 per person

- Carne Asada Nachos **GF**
- Chipotle Chicken Quesadilla
- Chili con Queso **GF**
- Black Beans, Tomatoes, Green Onions, Cilantro, Jalapeños **VG/GF**
- Corn and Blue Tortilla Chips **GF**
- Salsa Verde, Salsa Rojo, Sour Cream
- Margaritas **\$65 per pitcher**
- Mexican Beers **\$9 each**

AT THE MOVIES

\$22 per person

- Freshly Popped Regular Popcorn with Assorted Flavored Seasonings
- Assorted Candy Bars

TRAIL MIX

\$24 per person

*Fifty persons maximum*

- Selection of Nuts, Seeds, Dried Fruit, and Sweets **V**

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

\*Attending Chef required \$250

COMPLEMENTS

- Homemade Ice Cream Bars **V/GF** **\$84 per dozen**
- Assorted Cake Pops, Cheesecake, Brownies, Rice Krispie Treats **V** **\$84 per dozen**

VEGETABLE CRUDITÉ

\$16 per person

*Choice of two dips:*

- Maytag Blue Cheese, Dill Pesto
- Pink Peppercorn Ranch, Smoked Tomato Balsamic

INDIVIDUAL SNACKS:

- Candy Bars **V**, Trail Mix **V**, Granola Bars **V**, Power Bars **V**, Assorted Chips **V**, Popcorn **V/GF**, Pretzels **V** **\$8 each**
- Regular and Sugar Free Red Bull, Monster Energy, Coconut Water **VG/GF** **\$9 each**
- Gluten-Free Sweets: Brownies, Tiramisu, Assorted Cookies **\$84 per dozen**

SELECTION OF SWEETS FROM THE PASTRY CHEF

\$86 per dozen

*One dozen per item required*

- Oatmeal Raspberry Bar with Caramel
- Glazed Apple Turnovers
- Assorted Homemade Cookies: Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate, Macadamia Nut
- Chocolate Chip Brownies
- Chocolate Covered Strawberries
- Assorted Almond Macaroons

OTHER:

- Whole Fresh Seasonal Fruits **\$84 per dozen**
- Seasonal Sliced Fruit and Berries **\$15 per person**
- Fruit Kebabs **VG/GF** **\$96 per dozen**
- Blue and Yellow Corn Tortilla Chips **GF**
- Choose one:*
- Guacamole and Tomato Salsa **VG** **\$12 per person**
- Warm Spinach Artichoke Dip **V** **\$12 per person**
- Assorted Ice Cream and Fruit Bars **\$90 per dozen**

# BREAKFAST & LUNCH TO GO

## STAY FIT "GLUTEN-FREE"

\$40 per person

Selection of Cold Pressed Juices

Hard Boiled Eggs **V**

Minted Seasonal Melon

Greek Yogurt Parfait **V**

Gluten Free Blueberry Muffin

## RISE AND SHINE

\$40 per person

Orange Juice

Hard Boiled Egg **V/GF**

House Smoked Salmon with  
Bagel and Cream Cheese **V/GF**

Whole Banana

Peanut Butter

## CLASSIC TAKE OUT (TO-GO BOX)

\$54 per person

### STARTER

Choose two:

Quinoa Tabouleh Salad **VG/GF**

Wheatberry and Garbanzo Bean Salad **V/GF**

Roasted Fingerling Potato Salad **VG/GF**

Roasted Rainbow Cauliflower Salad **VG/GF**

### ENTRÉE

Choose one:

Roast Beef, Portobello Mushroom,  
Horseradish Mayonnaise on Cheddar  
Cheese Hoagie Roll

Grilled Chicken, Brie Cheese, Alfalfa  
Sprouts, Baby Arugula, Caramelized Onion,  
Apricot Aioli, Pepper Cheese on Ciabatta

Roasted Turkey, Piquillo, Golden Frisee,  
Smoked Mozzarella, Spinach Tortilla

Seasonal Grilled Vegetables, Roasted Tomato  
Hummus on Artisan Multigrain Hoagie **V**

Seasonal Whole Fruit

Chocolate Chip Cookie

## GLUTEN FREE TAKE OUT

\$54 per person

### STARTER

Choose two:

Greek Salad, Oregano

Mediterranean Dressing **V/GF**

Caprese Salad, Sweet Basil,  
Extra Virgin Olive Oil **V/GF**

Broccoli and Carrot Slaw, Broccoli  
and Grape Salad With Citrus Dressing **V/GF**

### ENTRÉE

Choose one:

Roasted Chicken Salad, Chick Pea,  
Oven Cured Cherry Tomatoes, Baby Kale,  
Olives, White Balsamic Dressing

Garbanzo Beans and Quinoa Cake,  
Oven Cured Cherry Tomatoes, Caramelized  
Onions, Tomato Jam on Gluten Free Roll **VG**

## EXCURSION TAKE OUT

\$35 per person

Salami and Prosciutto,  
Cheese & Crackers,  
Kettle Chips, Assorted Dry Fruits,  
with M&M Cookie

## COMPLEMENTS

Assorted Candy Bars \$8 each

Brownies \$8 each

Rice Krispie Squares \$8 each

Assorted Soft Drinks \$7 each

Still and Sparkling Mineral Waters \$7 each

Assorted Gatorades \$9 each

Assorted Vitamin Waters \$9 each

Coconut Water \$9 each

Regular, Diet and Blueberry  
Red Bull, Monster Energy \$9 each

Freshly Brewed Coffee,  
Decaffeinated Coffee,  
Assorted Teas \$108 per gallon

To-Go Cups with Lids Available



# PLATED LUNCH

*Choose three or four courses*

\$68 per person – three courses

\$75 per person – four courses

*Choose one:*

Maryland Crab Cake with Old Bay Seasoning, Sweet Corn Relish, Lemon Caper Butter Sauce

Ricotta Cheese Cannelloni, Roasted Tomato and Sweet Basil **v**

Crispy Fried Ravioli, Tomato Basil Sauce, Shaved Parmesan

Sesame Crusted Tuna, Ponzu Glaze Mayonnaise, Sriracha Soy, Micro Cilantro

Portobello Mushroom Stuffed with Roasted Chicken, Ricotta Cheese, Herb Breadcrumbs, Smoked Tomato Coulis

Oven Roasted Tomato, Buffal Mozzarella, Sweet Basil, Balsamic **v**

## SALAD

*Choose one:*

Tuscan Kale, Red Quinoa, Oven Dried Tomato, Chickpeas, Mediterranean Vinaigrette Dressing **VG/GF**  
Traditional Caesar Salad, Parmigiano Reggiano **v**

Baby Arugula, Roasted Beets, Goat Cheese, Passion Fruit Vinaigrette **v**

Vine Ripened Tomatoes, Buffal Mozzarella and Seasonal Greens

Panzanella Caprese with Bocconi Mozzarella and Aged Balsamic Dressing **v**

Classic Wedge with Tomato, Carrots, Bacon and Gorgonzola, Creamy Buttermilk Ranch Dressing

## SOUP

*Choose one:*

Tomato Bisque with Basil Cream  
Tortilla Soup with Blue Corn Chips, Cilantro, Cotija Cheese

Chilled Tomato Gazpacho, Mini Croutons, Avocado Cream **v**

**ENTRÉE***Choose one:***SALAD ENTRÉE**

Traditional Cobb Salad,

Buttermilk Ranch Dressing **V/GF**

Tuna Niçoise with Kalamata Olives,

Fingerling Potatoes, Haricot Vert,

Mediterranean Vinaigrette **GF**

Grilled Scottish Salmon Salad,

Baby Spinach, Endive, Artichoke

Hearts, Olive Dressing **GF**

Avocado Crab Louie Salad

Baby Field Greens **GF**

Grilled Chicken Breast, Tuscan Kale

and Romaine Salad, Oven Roasted

Tomatoes, Kalamata Olives, Pine Nuts,

Mediterranean Vinaigrette **GF**

Trio Salad Enhancement Entrée\*

Albacore Tuna Salad, Shrimp

and Avocado, Chicken Pesto

**HOT**

Grilled Chicken Breast,

Roasted Root Vegetables,

Brussel Sprouts, Dijon

Mustard Jus **GF**

Mirin Soy Marinated Salmon,

Vegetable Fried Rice, Ginger Chive

Butter Sauce, Crispy Noodles

Grilled Marinated Skirt Steak,

Chimichurri, Tinker Bell Peppers,

Truffle Parmesan Steak Fries

Chicken Piccata, Broccolini,

Lemon Caper Butter Sauce,

Baked Ziti Pasta

Crispy Striped Bass, Warm

Niçoise Salad, Lemon Oil

Slow Braised Beef Short Ribs,

Seasonal Vegetables, Buttermilk

Mashed Potatoes, Red Wine Jus **GF**

Petit Beef Tenderloin\*\*

Gorgonzola Dolce Crust,

Rainbow Swiss Chard, Anson

Mills Polenta, Bordelaise

**DESSERT***Choose one:*

Caramelized Passion Fruit

Meringue Tart, Lilikoi Coulis

S'mores Bar, White Chocolate Gelato

Mango Panna Cotta, Raspberry

Compote, Shortcrust Cookies

Triple Chocolate Cake,

Raspberry Gelato

Amaretto and Espresso

Flavored Tiramisu, Biscotti

Creamy Flourless Chocolate

Cake, Cherry Ice Cream

Apple and Almond Tart,

Fiori di Latte Gelato

Milk Chocolate and Candied Orange

Velvet Cake, Fiori di Latte Gelato

New York Style Cheesecake,

Fresh Raspberry Compote,

Sweet Cream Gelato

**GLUTEN FREE/VEGAN  
DESSERT SUBSTITUTIONS**Chocolate Brownie, Vanilla Gelato **GF**Chocolate Mousse Cup **V**

Greek Yogurt Mousse,

Wild Blueberry Compote **V/GF****V** Vegetarian / **VG** Vegan / **GF** Gluten Free

\*Additional \$10 per person will be added to menu price

\*\*Additional \$8 per person will be added to menu price



# LUNCH BUFFET

Lunch Buffets are available for up to two hours. Thirty guest minimum for all buffet lunches.

\$250 Labor Fee applies if less than thirty guests.

## VERANDA INSPIRED

\$76 per person

### COLD

Caesar Salad with Focaccia Croutons

Caprese with Ciliegine Mozzarella and Sweet Basil **V**

Fregola Pasta Salad, Roasted Vegetables, Basil Vinaigrette **V**

### HOT

Petit Chicken Piccata, Capers, Lemon Butter Sauce **GF**

Catch of the Day "Puttanesca Style", Tomatoes, Olives, Capers, and Basil **GF**

Seared Beef Tenderloin, Portobello Barolo Sauce **GF**

Orzo Pasta with Sun Dried Tomatoes, Fennel, Spinach, Tomato Basil Cream **V**

Broccoli with Lemon Oil **VG/GF**

## DESSERTS

Platter of Sliced Fresh Fruits **GF**

Chocolate Cream Puffs **V**

Smore's Bars

Tiramisu in a Chocolate Coffee Cup

Mini Raspberry Cheesecakes

## ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Freshly Brewed Coffees & Assorted Teas

## MEDITERRANEAN BUFFET

\$74 per person

### COLD

Hummus and Baba Ghanoush, Toasted Pita Chips **V**

Greek Salad **V** and Tabouleh Salad **VG**

### HOT

Oregano Marinated Chicken Kebab, Lemon Orzo Pasta

Grilled Beef Souvlaki, Couscous, Artichokes, Sun-Dried Tomatoes

Seared Atlantic Salmon, Kale, Garbanzo Beans, Mini Peppers **GF**

Saff on Rice Pilaf **V**, Mediterranean Ratatouille **VG/GF**

## DESSERT

Caramelized Lemon Tart **V**

Candied Orange and Milk Chocolate Cake **V**

Roasted Hazelnut Pot de Crème **V**

Almond and Raspberry Tart **V**

Limoncello Fruit Salad **V/GF**

## ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Freshly Brewed Coffees & Assorted Teas

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

## SOUP, SALAD AND SANDWICH BUFFET

\$72 per person

### SOUP

Tomato Bisque with Basil Cream **V**

### SALAD

California Chopped Salad, Herbed Ranch Dressing **V**  
Roasted Vegetable Wheatberry Salad  
Mediterranean Vinaigrette **VG**

### SANDWICH SELECTION

Mini Sandwiches on Assorted Rolls:  
Roast Beef, Smoked Turkey,  
White Albacore Tuna,  
Grilled Vegetables  
Condiments:  
Pickles, Lettuce, Tomato, Cheese  
Chips

## DESSERT

Fresh Strawberry n' Vanilla Tarts  
Caramelized Passion Fruit Tarts  
Lemon Bars  
Creamy Flourless Chocolate Cake  
Brownies

## ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,  
Decaffeinated Coffee, Assorted Teas

**LUNCH BUFFET CONTINUED ▶**

## THEMED BREAK

## BREAKFAST AND LUNCH TO GO

## PLATED LUNCH

## LUNCH BUFFET

## BENTO BOX LUNCH

## HOME STYLE BUFFET

\$74 per person

## COLD

Waldorf Salad, Granny Smith Apples,  
Walnuts, Celery, Golden Raisins **V**

Roasted Fingerling Potato Salad, White  
Balsamic Dressing **VG**

Iceberg Wedge with Tomatoes,  
Cucumbers and Carrots, Ranch,  
Blue Cheese or French Dressing **V**

## HOT

Baked Chicken, Buttermilk Biscuits

Barbecue Beef Brisket,  
Mesquite Barbecue Sauce

Barbecue Pork Burnt Ends  
Double Smoked Baked Beans

Buttermilk Smashed Potatoes,  
Sour Cream and Cheese **GF**

Buttery Sweet Corn on the Cob **GF**

## ACCOMPANIMENTS

Baked Rolls with Sweet Butter

## DESSERT

Sliced Watermelon Wedge

NY Cheesecake, Strawberry Coulis

S'mores Bar, Honey Graham Cracker Crust

Lemon Meringue Tart

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

GOODMAN'S NEW YORK  
DELI BUFFET

\$70 per person

## COLD

Roasted Potato Salad **V**

Chopped Eggs, Dill Dressing

Traditional Coleslaw Salad **V**

Macaroni Salad **V**

Kosher Dills, Variety of Olives **VG**

## HOT

Matzo Ball Soup

Potato Knish

Turkey Pastrami and Beef Pastrami

Reubens on New York Rye Bread

## DESSERT

Italian Cannoli

Fresh Strawberry Tart

New York Style Vanilla Cheesecake

Traditional Amaretto Tiramisu

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

## "STREET FOOD" BUFFET

\$74 per person

## COLD

Watermelon Wedge with Feta Cheese **V**

Vegetable Pad Thai Noodle Salad  
in a To-Go Box

Chicken Caesar

Mini Grilled Vegetable Sandwiches **V**

Chilled Fruit Display **VG/GF**

## HOT

Mahi Mahi Fish Tacos with Pico de Gallo,  
Red and Green Salsas, Guacamole,  
Sour Cream and Cheddar Cheese **V**

Nathan's Mini All Beef Hot Dogs,  
Chopped Onions, Sauerkraut, Relish

Black Angus Beef Sliders, Caramelized  
Onions, Aged Cheddar Cheese,  
Fire Roasted Sweet Pepper Aioli

Mini Pretzels, Yellow Mustard **V**

Gilroy's Truffle fries **V**

## DESSERT

Selection of Panna Cotta Martinis

Apple and Almond Tart **V**

Chocolate Mousse Cup **V/GF**

Lemon Meringue Cupcake

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas





## COMPLEMENTS

### HOT

#### Choice of:

Tomato Bisque **V/GF**, Minestrone **V/GF**  
or Homemade Chicken

Noodle Soup \$10 per person

Ricotta and Spinach  
Canneloni, Asiago Cheese,  
Fresh Mozzarella **V**

\$14 per person

### OTHER

Tortilla Chips, Salsa,  
Guacamole **VG/GF**

\$12 per person

Individual Bags  
of Assorted Chips

\$8 each

Whole Fresh  
Seasonal Fruit **V/GF**

\$84 per dozen

Assorted Soft Drinks

\$7 each

Still and Sparkling  
Mineral Waters

\$7 each

Assorted Gatorades

\$9 each

Assorted Vitamin Waters

\$9 each

Assorted Energy Drinks:  
Regular and Diet Red Bull,  
Monster Energy

\$9 each

Lemonade, Ice Tea  
or Arnold Palmer

\$108 per gallon

Infused Water

\$108 per gallon

## WORKING LUNCH BUFFET

\$70 per person

### COLD

California Baby Mixed Greens,  
Mediterranean Vinaigrette and Herbed  
Ranch Dressing **V**

Watermelon Cucumber Salad,  
Feta, Passion Fruit Vinaigrette **GF**

Assorted Antipasto Jars **VG/GF**

Tomato and Buffalo Mozzarella Salad **V/GF**

### WRAPS

Variety of Wraps:

Sliced Roasted Turkey

Sliced Rare Roast Beef

Albacore Tuna Salad

Seasonal Grilled Vegetables **V**

Assorted Chips

### DESSERT

Passion Fruit Meringue Tart **V**

Lemon Bar **V**

Double Chocolate Brownies **V**

Mini Tiramisu Cups **V**

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free



# BENTO BOX LUNCH

\$59 per person

## THE VEGETARIAN

Red Organic Quinoa Salad **VG/GF**

Black Bean and Rice Vegetable Wrap, **V**

Broccoli Grape Salad **V**

Minted Melon Salad **V**

## TEX-MEX SOUTHWEST

Chicken or Beef Wrap, Black Beans, Corn Pico de Gallo

Jicama Cucumber Salad **VG/GF**

Seasonal Melon **VG/GF**, Chile Lime Syrup, Mexican Sugar Cookies **V**

## PACIFIC RIM

Tamarind Glazed Salmon

Vegetable Pad Thai Salad **V**

Edamame Tofu Salad, Sesame Soy Vinaigrette **V**

Lychee Cheesecake **V**

## THE VERANDA

Caprese Salad **V**

Vegetable Orzo Salad, Pesto Vinaigrette **V**

Grilled Chicken Wrap

Oven Dried Tomato, Smoked Mozzarella, Caramelized Balsamic Onions

Tiramisu **V**





PLAN A MEMORABLE  
**EVENING**

For an elegant reception, Four Seasons presents an array of tempting hors d'oeuvres, whether tray-passed or served by buffet. We also offer more substantial reception fare. For dining, our options include plated dinners, family-style platters and buffets. Don't forget dessert!

DISCOVER OUR MENUS ▶

## RECEPTION HORS D'OEUVRES

## RECEPTION STATION

## RECEPTION CARVING STATION

## PLATED DINNER

## DINNER BUFFET

## RECEPTION HORS D'OEUVRES

*One piece per person of each selection will be prepared. Two dozen per item minimum order, charged per piece*

## HOT HORS D'OEUVRES

Portobello Mushroom Tartlets, Asiago Cheese <b>V</b>	\$9
Vegetable Samosas, Mango Chutney <b>V</b>	\$9
Vegetable Spring Roll, Sweet Chili Plum Sauce <b>V</b>	\$9
Fried Ravioli, Arrabiata Sauce <b>V</b>	\$10
Truffle Mushroom-Cheese Bites <b>V</b>	\$10
Maryland Crab Cake, Old Bay Seasoning	\$10
Thai Beef or Chicken Satay, Spicy Peanut Dipping Sauce	\$10
Maple Glazed Sea Scallop Wrapped in Prosciutto, Tomato and Basil Aioli <b>GF</b>	\$11
Coriander Spiced Prawns, Lime Chili Dipping Sauce	\$11
Mushroom Arancini, Campari Tomato Coulis	\$10
Lemongrass Cauliflower Empura	\$10
Medjool Dates Stuffed with Chorizo, Wrapped in Smoked Bacon, Piquillo Pepper Sauce <b>GF</b>	\$11
Mini Beef Wellington	\$10

## COLD HORS D'OEUVRES

Soft Vegetable Summer Rolls, Sweet Chili Sauce <b>VG/GF</b>	\$9
Miniature Greek Salad <b>V/GF</b>	\$10
Rigatoni with Sun Dried Tomato Boursin Truffle Essence <b>V</b>	\$10
Skewered Caprese <b>V/GF</b>	\$9
Pacific Shrimp, Thai Barbecue Sauce	\$11
Smoked Salmon Tartare, Sesame Wonton Cone	\$11
Dungeness Crab and Avocado Salad, Tortilla Cup <b>GF</b>	\$11
Seared Ahi Tuna, Crisp Wasabi Chip	\$11
Oven Roasted Tomato Bruschetta, Kalamata Tapenade <b>V</b>	\$9
Hollowed Strawberry, Peppercorn Mascarpone, Aged-Balsamic <b>V/GF</b>	\$9
Smoked Chicken, Brandied Apricot Cranberry Walnut Crostini	\$10
Vegetable Napoleon	\$9
Grilled Asparagus, Romesco Sauce and Toasted Almond on Baguette <b>VG</b>	\$9
Beef Carpaccio, Horseradish Cream on Sweet Potato Chip	\$10
Thai Beef Salad, Spinach, Green Papaya, Cilantro, Diced Tomato in Wonton Cup	\$10
Roasted Corn, Salsa, Spinach, Avocado Puree, Cilantro, Tortilla Cup <b>GF</b>	\$9

Mini Lobster Club Sandwich, Bacon, Mayonnaise	\$11
Shrimp Wonton Taco, Peanut, Cilantro, Sweet Chili	\$11
Ahi Poke on Cucumber Cup <b>GF</b>	\$11
Smoked Muscovy Duck, California Figs on Brioche	\$10
Beef Tenderloin, Roquefort Shortbread, Horseradish Cream	\$10
Seared Ahi Tuna, Whole Wheat Crouton, Spicy Wasabi Edamame	\$11
Hummus Filled Cherry Tomatoes	\$9
Assortment of Lollipops <b>GF</b>	
BLT	
Parma Ham, Melon, Port Reduction	
Dungeness Crab, Tomato	\$11

# RECEPTION THEME STATION

*If served as dinner, a minimum of five stations are required. Additional charge of \$10 per person will apply if less than thirty guests guaranteed. All stations must be guaranteed for full number of attendees.*

## RISOTTO STATION\* **V**

\$29 per person

*Chef to prepare in room*

Condiments of Smoked Chicken, Mushrooms, Sweet Peas, Asiago, Roasted Tomatoes, Seasonal Vegetables, Herbs, Parmesan

## PASTA STATION\*

\$30 per person

*Chef to prepare in room*

Grilled Vegetable Ravioli, Basil Pesto Sauce, Pine Nuts and Smoked Mozzarella

Fusilli Pasta with Mushrooms, Italian Sausage, Spicy Tomato Basil Cream, Shaved Parmesan

Gemelli Pasta, Broccolini, Basil, Cured Tomatoes, Pomodoro Sauce, Shaved Parmesan, Crushed Chilies, Garlic Herb Focaccia, Bread Sticks

## SLIDER STATION\*

\$32 per person

*Chef to prepare in room*

Beef Sliders, Balsamic Onions, Cheddar Cheese

Barbecue Pulled Chicken Sliders, Pineapple, Havarti Cheese

Turkey Slider, Swiss Cheese, Cranberry Dressing

French Fries, Ketchup

## GREEK STATION\*

\$32 per person

*Chef to prepare in room*

Gyro Meat:

Beef and Lamb

Marinated Chicken Souvlaki **GF**

Mini Whole Wheat and Regular Pita, Sliced Tomatoes, Shaved Onions, Lettuce, Oregano, Tzatziki Sauce

Cucumber and Tomato Salad,

Crumbled Feta Cheese, Kalamata Olives, Lemon Vinaigrette **V**

Chicken and Orzo Salad, Tomatoes, Mint, Corn, Red Onions, Red Peppers, Red Wine Vinaigrette

## SALAD STATION\*

\$26 per person

Traditional Crab Louie Salad: Iceberg Lettuce, Crabmeat, Tomatoes, Chives, Louie Dressing

Caesar: Kale, Focaccia Croutons, Parmesan, Caesar Dressing **V**

Asian Chicken Salad: Pulled Chicken, Shaved Onions, Cabbage, Cashew Nuts, Crispy Wonton, Cilantro, Spicy Peanut Dressing

## THE AVOCADO BAR\*

\$34 per person

*Chef to prepare in room*

Crab Louie, Chunky Avocado on Herb Brioche

Heirloom Tomato Bruschetta, Feta Cheese, White Balsamic, Sweet Basil, 7 Grain Rustic Bread

## MIDDLE EASTERN STATION\*

\$28 per person

*Chef to prepare in room*

Kubideh Kebab made with Ground Beef, Lemon, Cumin, Herbs **GF**

Smoked Paprika Marinated Chicken Kebab **GF**  
Fattoush Salad, Tomatoes, Cucumbers, Onions, Lemon Dressing

Hummus and Baba Ghanoush, Shirazi Salad, Tabouleh Salad, Pita Chips Bread

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

\*Attending Chef required \$250

RECEPTION STATION CONTINUED ▶





**DIM SUM STATION\***

\$32 per person

Shrimp Shumai, Chicken Pot Sticker, Pork, Shrimp and Leek Cake, Chicken Bao, Hot Chinese Mustard, Soy Sauce, Sriracha Sauce

**SATAY STATION\***

\$33 per person

*Searched to order:*  
Chicken, Beef and Shrimp Satays, Thai Peanut Dipping Sauce  
Vegetable Summer Rolls, Pad Thai Salad, Thai Papaya Salad  
Lemongrass Coconut Rice

**CRAB CAKE AND SALMON CAKE STATION\***

\$30 per person

Old Bay Crab Cake, Lemon Caper Aioli Salmon, Fennel Cake, Citrus Dill Mayonnaise, Wild Arugula and Baby Kale Salad

**PIZZA BOARD\***

\$30 per person

Assortment of Gourmet Pizzas  
*Choose three:*  
Margherita Pizza **V**  
Roma Tomatoes, Buffalo M zzzarella, Basil, Extra Virgin Oil  
Thai Chicken Pizza  
Broccoli Slaw, Cilantro, Cashews, Grilled Chicken and Peanut Sauce  
Antipasto Pizza  
Salami, Olives, Mushrooms, Artichokes, Mozzarella, Provolone  
Farmer's Market Pizza **V**  
Grilled Artichokes, Zucchini, Portobello, Cherry Tomatoes, Peppers, Provolone, Pesto, Arugula  
Gluten-Free Pizza **V/GF**  
Crushed Tomatoes, Sweet Peppers, Olives, Basil, Mozzarella, Tomato Sauce

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

\*Attending Chef required \$250

**THE "TRUCK STOP"\*\*\***

\$29 per person

Chef Attendant required

Choice of Baja Style Mahi Mahi,  
Chicken or Korean Short Ribs Tacos,  
Corn Tortilla, Pico de Gallo, Fire Roasted  
Red and Green Salsa, Cilantro, Radishes,  
Guacamole, Sour Cream

**FAJITA STATION\***

\$28 per person

Grilled Marinated Skirt Steak  
and Cilantro Lime Chicken **GF**

Queso Fresco

Soft Flour and Corn Tortillas **GF**

Seared Red and Yellow Bell Peppers with  
Onions, Cilantro, Sour Cream, Guacamole,  
Salsa, Cheddar Cheese and Jalapeños

Corn Tortilla Soup

**DIPS AND CHIPS STATION v**

\$28 per person

Chickpea, White Bean Pesto,  
Fire Roasted Red Pepper Hummus

Crispy Pita Chips, Lavosh, Grilled  
Multigrain Crostini

Oven Dried Tomatoes, Kalamata Olives,  
Pickled Onion, Extra Virgin Olive Oil,  
Garlic Herb Oil

**TAPAS STATION**

\$40 per person

Marinated Piquillo Peppers,  
Spanish Oil, Sherry Vinaigrette **VG**

Chilled Garlic Shrimp, Smoked  
Paprika Mayonnaise **GF**

Cocktail Chorizo Sausage  
Seafood Ceviche

Spanish Meatballs (Albondigas),  
Manchego Cheese,

Chicken Empanada,  
Spicy Tomato Sauce

Spanish Cheese Arrangement

**ANTIPASTO AND CARNE**

\$38 per person

Display of Marinated and  
Pickled Vegetables in Jars

Grilled Seasonal Vegetables,  
Citrus, Extra Virgin Olive Oil, Parmesan

Italian Cured Meats:  
Prosciutto, Spicy Sopressata,  
Mortadella, Salami

Selection of Cheese: Parmigiano  
Reggiano, Fontina, Gorgonzola Dolce

Artisan Bread, Assorted Mustards

v Vegetarian / VG Vegan / GF Gluten Free

\*Attending Chef required \$250

\*\*Truck Set-up \$200

**RECEPTION STATION CONTINUED ▶**

## COMPLEMENTS

### PLATED SMALL TAPAS

\$88 per person

#### COLD

Thai Beef in a Lettuce Cup **GF**

Prosciutto Fig Chutney

Manchego Cheese Rolls

Ahi Tuna Niçoise, Haricot Vert **GF**

Tomato Olive Tapenade

and Avocado Crostini **V**

#### HOT

Braised Short Rib, Baked Polenta,  
Crispy Onion Rings

Grilled Mini Chicken and Vegetable Kebabs,  
Garlic Aioli, Teriyaki Glaze

Vegetable Empanada with Salsa Verde **V**

Tomato Sofrito Albondigas

### SUSHI AND SASHIMI **GF**

Optional Sushi Chef **\$350**

Sushi Rolls:

Tuna Rolls, Shrimp Rolls,

California Rolls **\$132 per dozen**

Assorted Nigiri:

Salmon, Yellowtail and

Tuna Nigiri Sushi **\$156 per dozen**

Served with Soy Sauce, Ginger,

Wasabi (Contains Gluten)

### SEAFOOD CORNER **GF**

*Ice Carving for display priced separately*

Jumbo Shrimp **\$120 per dozen**

Crab Claws **\$108 per dozen**

Crab Legs **\$132 per dozen**

Market Oysters **\$108 per dozen**

Served with Lemon Wraps,  
Cocktail Sauce, Mignonette Sauce

### RED & WHITE HAWAIIAN "POKE" STATION

**\$38 per person**

Tuna, Maui Onion, Green Onion,  
Furikake, Masago, Sesame Oil

Whitefish, Cucumbers, Tomatoes,  
Garlic Chili Sauce, Sesame Oil

### POLENTA AND SCALLOP STATION\*

**\$29 per person**

Anson Mills Organic Polenta,  
Seared Day Boat Scallops, Roasted  
Tomato Hollandaise, Micro Basil

### CHEESE DISPLAY

**\$30 per person**

Regional and International Cheeses,  
Grapes and Walnuts

Sliced Baguettes and Water Crackers  
Garnished with Fresh and Dried Fruit

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

\*Attending Chef required \$250





# RECEPTION CARVING STATION

*All carving stations are Chef attended, add \$250 Chef fee*

## SALMON WELLINGTON

\$32 per person

*Twenty guest minimum*

Phyllo Wrapped Atlantic Salmon, Mushrooms, Chardonnay-Citrus Sauce Mache and Fennel Salad

## BARBECUED BEEF BRISKET

\$30 per person

*Twenty guest minimum*

Beef Brisket carved to order

Corn Bread, Baked Beans, Napa Cabbage Slaw, Spicy and Sweet Barbecue Sauces

## ROASTED TENDERLOIN OF BEEF

\$40 per person

*Twenty guest minimum*

Whole Roasted Beef Tenderloin, Stuffed with Wilted Spinach and Sautéed Mushrooms, Black Truffle Red Wine Sauce, Dollar Rolls

## ROASTED RIBEYE

\$35 per person

*Thirty guest minimum*

Roasted Ribeye Steak, Creamy Horseradish, Green Peppercorn Sauce Sourdough Rolls

## WHOLE FREE-RANGE ROTISSERIE CHICKEN

\$30 per person

*Thirty guest minimum, carved to order*

Served with Creamed Corn, Truffle Macaroni and Cheese

## WHOLE ROASTED TURKEY BREAST

\$30 per person

*Thirty guest minimum*

Apple Sage and Cornbread Stuffin Traditional Giblet Gravy

Spiced Cranberry Compote

## HONEY GLAZED HAM **GF**

\$28 per person

*Thirty guest minimum*

Baked Ham, Warm Cornbread Selection of Mustards

## PORCHETTA

\$28 per person

*Thirty guest minimum*

Boneless Pork Roast, Italian Caponata, Shallot-Port Wine Reduction, Ciabatta Roll

## COMPLEMENTS

### DESSERT ACTION STATION

\$18 per person

*Thirty guest minimum*

Bananas Foster with Vanilla Ice Cream  
Caramelized to order Crème Brûlée, Vanilla, Chocolate, and Coffee Chips **V**

### LOLLIPOP STATION

\$12 per person

Assorted Cake Pops:  
Cheesecake, Brownie, Rice Krispie Treats

# PLATED DINNER

\$125 per person three course

\$15 additional courses, salad trios

\$15 additional for pre-selected entrée choice

\$35 additional for tableside entrée choice  
(requires four courses minimum)

## APPETIZER

Choose one:

Lobster Parfait, Avocado Cream, Tomato,  
Micro Greens, Mango Relish **GF**

Maryland Crab Cake, Mango Coulis,  
Mizuna and Baby Arugula Salad,  
Housemade Tartar Sauce

Vegetable and Cheese Ravioli,  
Vegetable and Lentil Bolognese

Shaved Ricotta Salata, Micro Basil **V**

Hawaiian Tuna and Smoked Salmon  
Tartar, Fennel Slaw **GF**

Wild Mushroom Crepe with Mascarpone  
Ricotta, Baby Frisée Mache Salad **V**

Maryland Blue Crab Risotto, Artichokes,  
Sweet Corn, Chive Oil **GF**

## SOUP

Choose one:

Roasted Tomato Bisque with Basil  
Pesto Drizzle, Tomato Concassé,  
Focaccia, Crostini **V**

Sweet Corn Soup with Truffle Popcor **GF**

Maine Lobster Bisque, Calvados, Diced  
Lobster, Tomato **GF**

Pureed Sweet Pea Soup, Asparagus,  
Roasted Tomato **V/GF**

Yukon Gold Potato and Leek Soup, Dill

Porcini Mushroom Bisque, Boursin, Crostini

Roasted Butternut Soup, Cinnamon Spiced  
Apples, Dried Fruit Compote **V**

## SALAD

Choose one:

Baby Greens with Balsamic Roasted  
Granny Smith Apples, Almond Brittle,  
Balsamic Vinaigrette **V**

"The Caprese", Kumato Tomato, Burrata,  
Parmesan Crostini, Sweet Basil **V**

California Greens, Red Wine Spiced  
Poached Pears, Candied Pecan Nuts,  
White Balsamic Vinaigrette **VG**

Baby Gem Lettuce with Citrus Segments,  
Crispy Prosciutto, Toasted Walnuts,  
Ricotta Salata, Honey Tangerine  
Vinaigrette Dressing **GF**

"Grilled Romaine Salad", Parmesan  
Crostini, Classic Caesar Dressing

"Watermelon Carpaccio Salad",  
Baby Arugula, Golden Frisée  
Crumbled Feta, Strawberry Balsamic **V**

Roasted Scarlet and Golden Beet Salad,  
Chevre, Candied Pecans, Endive,  
Baby Mache, Citrus Vinaigrette **V/GF**

Mixed Berry, Tuscan Kale and Frisée Salad,  
Goat Cheese, Champagne-Vanilla Vinaigrette **V**

## SALAD TRIO 1

Grilled Endive, Pickled Red Onions,  
Baby Arugula, Citrus Herb Dressing,  
Pancetta Confetti

Beet Salad, Passion Fruit Vinaigrette  
Panzanella Caprese

## SALAD TRIO 2

Crab Louie, Crabmeat,  
Avocado, Louie Dressing

Waldorf Salad, Chicken,  
Apple, Walnuts, Whipped Cream

The Wedge, Iceberg Lettuce, Blue  
Cheese, Tomato, Buttermilk Dressing **V**

## SALAD TRIO 3

The Caprese, Kumato Tomato, Burrata,  
Parmesan, Crostini, Sweet Basil

"Watermelon Carpaccio Salad"  
Baby Arugula, Golden Frisée  
Crumbled, Feta, Strawberry Balsamic

## RECEPTION HORS D'OEUVRES

## RECEPTION STATION

## RECEPTION CARVING STATION

## PLATED DINNER

## DINNER BUFFET

## ENTRÉE

*Choose one:*

## MEAT

Slow Braised Beef Short Rib, Horseradish Whipped Potato Puree, Roasted Root Vegetable Medley **GF**

Porcini Rubbed Beef Tenderloin, Warm Rosemary Fingerling Potato, Haricot Verts, Cracked Pepper Jus, Wild Arugula Salad **GF**

New York Center Cut Striploin with Potato Gratin, Roasted Portobello, Chimichurri Sauce **GF**

## CHICKEN

Dijon Herb Crusted Chicken Breast, Mushroom Farrotto, Heirloom Asparagus, Baby Carrots, Marsala Wine Reduction **GF**

Stuffed Chicken Breast Italian Style, Three Cheese Polenta, Rainbow Cauliflowe , Carrots, Tomato Basil Compote

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

Chicken Cordon Bleu, Prosciutto Provolone Cheese, Brioche Crust, Smoked Tomato-Basil Cream

## FISH

Canadian Salmon, Potato and Vegetable Hash, Rainbow Swiss Chard, Grilled Asparagus, Minted Sweet Pea Puree **GF**

Soy Mirin Glazed Salmon, Baby Bok Choy, Forbidden Fried Rice

Snapper, Niçoise Style, Haricot Vert, Roasted Fingerlings, Oven Dried Tomatoes, Olives **GF**

## MAKE YOUR OWN DUET

*Additional \$18 per person will be added to menu price*

Tenderloin, Wild Mushroom Sauté, Red Wine Sauce **GF**

Pesto Crusted Chilean Sea Bass, Orange Citrus Carrot Puree, Crispy Potato Cake, Seasonal Vegetable Caponata

Slow Braised Beef Short Rib, Creamed Spinach **GF**

Day Boat Scallop, Anson Mill Polenta

Chicken Breast, Mushrooms, Pea Ragout

Beef Tenderloin, Vegetable Potato Hash **GF**

Hot Smoked Salmon, Leek and Fennel, Honey Mustard Glaze **GF**

Cold Water Lobster Tail, Sweet Corn Flan, Seasonal Vegetables **GF**

## VEGETARIAN

Porcini Crusted Tofu Stack, Tomato Basil Sauce

Vegetable Quinoa Cake, Mango Ginger Chutney, Crispy Yukon Potato Galette

Seasonal Vegetable Bundle

## DESSERT

*Choose one:*

Warm Chocolate Pudding Cake, Dulce Leche Ice Cream

Amaretto Tiramisu, Amarena Cherries, Vanilla Sauce

French Vanilla Crème Brulée Pistachio Grissini, Fresh Raspberry

Lemon Meringue Tart, Raspberry Gelato

Chocolate Marquise, Blackberry-Cabernet Gelato, Port and Berry Reduction

Passion Fruit Panna Cotta, Mango Coulis, Shortcrust Cookie

Milk Chocolate and Candied Orange Velvet Cake, Candied Citrus Compote, Fiori di Latte Gelato

Caramelized Limoncello Semifreddo, Lemon Cookie Gelato

"No Bake" Vanilla Cheesecake, Honey Butter Graham Cracker Crust, Mascarpone Gelato

Nutella Crème Brulee Tart, Toasted Marshmallow, Sea Salt Caramel Gelato

Two alternating desserts **\$8 per person**

**PLATED DINNER CONTINUED ▶**





## COMPLEMENTS

### AMUSE

\$10 per person

*Choose one:*

Foie Gras Torchon, Fig and Apricot Brioche  
 Marinated Mushrooms, Farmer's  
 Cheese on Country Toast **V**  
 Citrus Smoked Salmon Tartare on  
 Cucumber, Lime Wasabi Cream **GF**  
 Truffled Asparagus & Tomato Salad,  
 Peppered Crème Fraîche **V**  
 Smoked Salmon with Anchovy  
 Butter, Bagel Chip

### INTERMEZZO

\$8 per person

*Choose one:*

Calamansi Lime Sorbet with Absolut Citron,  
 Pink Grapefruit Sorbet with Champagne,  
 Pear Sorbet with Absolut Pear **VG/GF**

Additional \$15 per person

### VIP GOURMET BREAD BASKET

\$8 per person

Selection of Lavash, Pretzel Bread,  
 Multigrain, Kalamata Olive Focaccia,  
 Black Olive Sourdough

*Choose three:*

Olive Oil and Balsamic Vinegar, Black  
 Olive Tapenade, Smoked Tomato Butter,  
 Curried Hummus, Truffle White Bean,  
 Sweet Basil Aioli **V**

### CHEESE TASTING

\$28 per person

Point Reyes Blue, Dried Fruit and Nuts,  
 Laura Chenel Goat Cheese, Fig Cake  
 Reblochon, Chardonnay Gelee

### FURTHER COMPLEMENTS

\$84 per dozen

Assorted Mini Milk Chocolate Tartelettes  
 Almond Macaroons  
 Petit Fours, Chocolate Truffl  
 Chocolate Dipped Strawberries  
 Champagne, Port or Dessert Wines  
 Available by the glass

# DINNER BUFFET

*Fifty guests minimum*

*\$250 Labor Fee applies for less than fifty guests*

## THE BOULEVARD

\$134 per person

### COLD

Baby Spinach Salad, Cherry Tomatoes, Shaved Onions, Cucumber, Balsamic Vinaigrette **VG/GF**  
 Burrata Tomato Salad, Sweet Basil, Extra Virgin Olive Oil **V/GF**  
 Quinoa Salad, Chickpeas, Tomatoes, Parsley, Lemon Lime Vinaigrette **VG/GF**  
 Soba Noodle Salad, Fried Tofu, Green Onions, Carrots Peppers, Cilantro, Sweet Chili Vinaigrette **VG**

### HOT

Seared Tenderloin of Beef, Roasted Garlic Potatoes, Chimichurri Sauce **GF**  
 Lemon Pepper Chicken, Roasted Green and White Asparagus **GF**  
 Blackened Salmon, Oven Roasted Cauliflowe , Sweet Pepper Cream Sauce **GF**  
 Three Cheese Tortellini Pasta, Sun Dried Tomatoes, Artichokes, Tomato Pesto Sauce, Asiago Cheese **V**  
 Roasted Rainbow Carrots, Parsnips, Honey Glaze  
**DESSERTS**  
 Lemon Meringue Pies  
 Triple Chocolate Cheesecakes  
 Smore's Bars  
 Amaretto Tiramisu in a Chocolate Cup  
 Sliced Fruit

Artisan Bread and Sweet Butter  
 Freshly Brewed Coffee,  
 Decaffeinated Coffee, Assorted Teas

## THE CALIFORNIAN

\$128 per person

### COLD

Avocado Ahi Tuna Salad, Pea Sprouts **GF**  
 Grilled Romaine Spears, Green Goddess Caesar Dressing  
 Ancient Grain, Pomegranate Salad **VG/GF**  
 California Chicken Cobb, Tomatoes, Blue Cheese, Bacon, Avocado, Cilantro-Lime Vinaigrette **GF**

### HOT

Grilled Flank Steak with Chunky Pico De Gallo **GF**  
 Baked Chicken, Roasted Corn and Edamame **GF**

Canadian Salmon, Tricolor Tabbouleh, Mango-Papaya Relish **GF**  
 Roasted Brussel Sprouts and Cherry Tomatoes **VG/GF**  
 Red Lentil Pilaf, Green Peas, Peppers, White Asparagus **VG/GF**

### DESSERTS

Greek Yogurt Mousse with Wild Blueberry Compote **V/GF**  
 Caramelized Lemon Tequila Tart **V**  
 Buttermilk Passion Panna Cotta **V**  
 Fruit Salad **VG/GF**  
 Artisan Bread and Sweet Butter  
 Freshly Brewed Coffee,  
 Decaffeinated Coffee, Assorted Teas

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

**DINNER BUFFET CONTINUED ▶**





### LAS VEGAS BUFFET

\$136 per person

#### COLD

Jumbo Shrimp, Cocktail  
Sauce, Fresh Lemon **GF**

Baby Iceberg Wedges, Tomatoes,  
Chopped Egg, Bacon Bits, Blue  
Cheese Crumbles, Ranch Dressing **V**

Classic Waldorf Salad,  
Chicken, Grapes, Walnuts **GF**

Marinated Beefsteak Tomatoes, Shaved  
Red Onion, Red Wine Vinaigrette **V/GF**

Roasted Fingerling Potato Salad **V/GF**

#### HOT

Carved Prime Rib **GF**

*\*Requires chef attendant*

Silver Dollar Rolls, Creamy  
Horseradish, Bearnaise Sauce

Chicken Rockefeller

Salmon Casino, Garlic Breadcrumbs

Double Baked Potatoes, Cheddar, Chives **V**

Mushrooms, Pearl Onions

Creamed Spinach **V**

#### DESSERT

Tiramisu in Chocolate Cup

Passion Fruit Meringue Tart

Strawberry Tart

Chocolate Mousse Dome

Assorted Cream Puff

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

*\*Attending Chef required \$250*

### ITALIAN BUFFET

\$128 per person

#### COLD

Selection of Marinated and Pickled  
Vegetables in Jar:

Marinated Mushrooms **VG/GF**

Pickled Cauliflowe **VG/GF**

Assorted Olives **VG/GF**

Pickled Peppers **VG/GF**

Pepperoncini **VG/GF**

#### HOT

Mushroom Marsala Braised Short Ribs **GF**

Chicken alla "Boscaiola" with Tomatoes,  
Basil, Mixed Mushroom Ragu **GF**

Snapper "Puttanesca Style" Olives,  
Capers, Cherry Tomatoes **GF**

Baked Vegetable Lasagna,  
Mozzarella Cheese **V**

Vegetable Medley **V/GF**

#### DESSERT

Triple Chocolate Cheesecake

Mango Panna Cotta **GF**

Amaretto Tiramisu

Milk Chocolate and Candied  
Orange Velvet Cake

Passion Fruit Cream and Raspberry Tart

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

**DINNER BUFFET CONTINUED ▶**



## COMPLEMENTS

Add any of the following to the main menu

### SEAFOOD CORNER **GF**

Ice carving for display priced separately  
Optional oyster shucker \$300

Jumbo Shrimp	\$120 per dozen
Market Oysters	\$108 per dozen
Crab Claws	\$108 per dozen
Crab Legs	\$132 per dozen

Served with Lemon Wraps,  
Cocktail Sauce, Mignonette Sauce

### HOT ENHANCEMENTS

\$18 per person

Grilled Seafood Kebab on Napa  
Cabbage Slaw, Lemon Pepper Coulis **GF**  
Roast Rack of Lamb, Dijon  
Mustard Crust, Minted Thyme Jus **GF**  
Baked Sweet Peppers and Zucchini,  
Wrapped in Eggplant, Tomato  
Basil Sauce **GF**

### DESSERT ENHANCEMENTS

Fifty guest minimum

### DONUT STATION

\$26 per person

\*Requires chef attendant, fifty person  
minimum, \$250 surcharge if less

Choice of Vanilla, Chocolate,  
Coffee, Maple and Lemon Glazes  
Assorted Sugars and Toppings

**V** Vegetarian / **VG** Vegan / **GF** Gluten Free

\*Attending Chef required \$250

### STONE COLD ICE CREAM STATION **V**

\$22 per person

\*Requires chef attendant

Vanilla, Chocolate and Strawberry Ice Cream  
Chocolate, Caramel and Strawberry Sauces  
Oreo Cookies, Chocolate Chips,  
M&M's, Snicker Bars, Gummy Bears,  
Pecans, Reese's Peanut Butter Cups

### DESSERT STATION

\$35 per person – Select five

Lemon Raspberry Meringue Pie  
Chocolate Dipped Long  
Stemmed Strawberries (Seasonal)  
Vanilla Cheesecake, Fresh Raspberries  
Triple Chocolate Cheesecake  
Chocolate Praline Cake,  
Raspberry Compote  
Sliced Fresh Fruits  
Pecan Walnut Cheesecake  
Caramelized Pear and  
Macadamia Nut Tart  
Passion Fruit Tart  
Milk Chocolate Orange Velvet Cake  
Italian Cannoli  
Espresso Tiramisu in a Chocolate Cup  
S'mores Bar  
Nutella Crème Brulee Tarts  
Assorted Cream Puff P ofite oles  
Caramelized Pecan Bars  
White Chocolate Lemon Bars  
Apple & Almond Tarts  
Mango Panna Cotta in a Chocolate Cup **GF**

# BE CREATIVE WITH BEVERAGES

Whether you prefer a hosted bar or a cash bar, Four Seasons creates a premium experience, showcasing exceptional spirits and creative cocktails. Our mixologists will gladly design a signature drink for your event. We also offer a wide selection of fine wines from around the globe.

DISCOVER OUR MENUS ▶





HOSTED BAR

CASH BAR

BANQUET WINE



# HOSTED BAR

*Packages do not include shots, tray passed beverages, tableside wine service or toasts*

## PREMIUM

\$16 per drink

### SCOTCH

Dewar's White Label

### BOURBON

Jim Beam

### VODKA

Smirnoff

Wheatley

### WHISKEY

Jack Daniels

### RUM

Cruzan Aged Light

### TEQUILA

Mi Campo

### GIN

Bombay

### COGNAC

Courvoisier VS

### HOUSE WINES

Storypoint, Chardonnay

Storypoint, Cabernet Sauvignon

### HOSTED BAR PACKAGE

Prices per person

One hour	\$34
Two hours	\$44
Three hours	\$54
Four hours	\$64
Five hours	\$70

## SELECT

\$17 per drink

### SCOTCH

Chivas Regal

### BOURBON

Maker's Mark

### VODKA

Absolut

Tito's

### WHISKEY

Crown Royal

### RUM

Havana Club Añejo Blanco

### TEQUILA

Jose Cuervo Tradicional Silver

### GIN

Tanqueray

### COGNAC

Martel VS

### HOUSE WINES

Chalk Hill, Chardonnay

Joel Gott, Cabernet Sauvignon

### HOSTED BAR PACKAGE

Prices per person

One hour	\$36
Two hours	\$46
Three hours	\$56
Four hours	\$66
Five hours	\$72

## ULTRA

\$18 per drink

### SCOTCH

Glenlivet 12 Year

### BOURBON

Bulleit

### VODKA

Grey Goose

Kettle One

### WHISKEY

Bulleit Rye

### RUM

Bacardi Superior

### TEQUILA

Patron Silver

### GIN

Bombay Sapphire

Hendricks

### COGNAC

Remy Martin VSOP

### HOUSE WINES

Craggy Range, Sauvignon Blanc

Louis Latour, Chardonnay

J Vineyards, Pinot Noir

Ravel & Stitch, Cabernet Sauvignon

### HOSTED BAR PACKAGE

Prices per person

One hour	\$38
Two hours	\$48
Three hours	\$58
Four hours	\$68
Five hours	\$76

## ALL BARS INCLUDE

Domestic/Imported Beer	\$10
Red Bull/Energy Drink	\$9
Assorted Soft Drinks/Juices	\$7

## MARTINI BAR

\$18 per drink

Cosmopolitan, Lemon Drop, Chocolate Espresso, Appletini, Classic "Dirty"

## ADULT VODKA

### LEMONADE

### SELECTIONS

\$135 per pitcher

Add one item to bar \$18 per drink

Select four:

Arnold Palmer, Blueberry, Peach, Pear, Raspberry, Sour Apple, Ultimate Lemonade



# CASH BAR

## PREMIUM BRAND

\$22 per drink  
Dewar's White Label, Jim Beam, Smirnoff, Wheetley, Cruzan, El Jimador, Bombay

## PREMIUM HOUSE WINE

\$22 per drink  
A by Acacia, Chardonnay, 14 Hands, Cabernet Sauvignon

## CLASSIC MARTINI

\$24 per drink  
Cosmopolitan, Lemon Drop, Chocolate Espresso, Appletini, Classic "Dirty"

## DOMESTIC/IMPORTED BEER

\$14 each

## CORDIALS/COGNAC

\$22 per drink

## ASSORTED SOFT DRINKS, FRUIT JUICES

\$10 each

## MINERAL WATER, NATURAL WATERS

\$10 each

## RED BULL ENERGY DRINK

\$12 each

*Prices are subject to change.*

*\$250 cashier fee will apply for each cashier for every 100 guests for the first four (4) hours.*

*Additional fees may apply for extending.*

*Cash bar prices are inclusive of sales tax and service charge and subject to \$1,000 minimum sales per bar.*



# BANQUET WINE

## CHAMPAGNE & SPARKLING WINE

Zardetto, Prosecco, Veneto, Italy	\$65
JBC No. 21, Brut, Burgundy, France	\$70
Chandon Brut, California	\$70
Lucien Albrecht, Cremant D'alsace, Brut Rose, France	\$70
Laurent Perrier, La Cuvee Brut, Champagne, France	\$122
Veuve Clicquot, Yellow Label Brut, Champagne, France	\$185
Moet & Chandon, Rose, Champagne, France	\$230
Ruinart, Brut Blanc de Blancs Champagne, France	\$350

## WHITE WINES

### CHARDONNAY

Storypoint, California	\$55
Louis Latour Macon-Lugny Côtes "Les Genievres", Maconnais, France	\$75
Chalk Hill, Sonoma Coast, California	\$75
Flowers Vineyard, Sonoma County, California	\$80
Jordan, Sonoma County, California	\$95
Grgich Hills Estate, Napa Valley, California	\$135
Far Niente Chardonnay, Napa Valley, California	\$185

### OTHER WHITE AND ROSÉ WINES

Mirabeau Belle Annee, Rosé, Côtes De Provence, France	\$45
Dr. Loosen, Reisling, Mosel Valley, Germany	\$65
Craggy Range Te Muna, Sauvignon Blanc, Martinborough, New Zealand	\$75
Jermann, Pinot Grigio, Italy	\$75
Twomey Cellars by Silver Oak, Sauvignon Blanc, Napa Valley	\$75
Chateau Miraval Rose, Côtes De Provence, France	\$110



**RED WINES**

**PINOT NOIR**

Angel Ink, Monterey County, California	\$70
J Vineyards, Sonoma Valley, California	\$75
Belle Glos Clar and Telephone Vineyard, Santa Maria Valley, California	\$85
Cristom, Willamette Valley, Oregon	\$100
Paul Hobbs, Russian River Valley, California	\$150
Siduri, Willamette Valley, Oregon	\$180

**CABERNET SAUVIGNON**

Storypoint, California	\$55
Louis M. Martini, Sonoma County, California	\$60
Joel Gott 815, California	\$65
Justin, Paso Robles, California	\$75
Ravel & Stitch, Central Coast, California	\$100
Frank Family, Napa Valley, California	\$145
Jordan, Alexander Valley, California	\$155
Silver Oak, Alexander Valley, California	\$260

**OTHER RED WINES**

Shatter Grenache, Languedoc-Roussillon, France	\$65
Ferrari Carano, "Siena", Sonoma County, California	\$70
Alexander Valley Vineyard, Syrah, Sonoma County, California	\$70
Villa Antinori, Rosso, Toscana, Italy	\$72
Skyside Red Blend, North Coast, California	\$75
Duckhorn Vineyard, Merlot, Napa Valley, California	\$90
Jose Zuccardi, Malbec, Uco Valley, Argentina	\$150
The Prisoner Red Blend, Napa Valley, California	\$200

*Please note that a 16.84% service charge, 7.16% administrative fee, and 8.375% sales tax will apply to all beverage charges.*



# GENERAL INFO

## PRICING GUIDELINES

All function spaces carry a food and beverage minimum which must be met or a room rental charge will apply. Please note that a 16.84% service charge, 7.16% administrative fee, and 8.375% state sales tax will be added to all food and beverage charges. A labor charge of \$250 will be assessed to any food function with less than 30 people in attendance.

*Prices are subject to change.*

## AVAILABLE THROUGH THE HOTEL

- Dance Floor
- Four Seasons Show Plates
- Four Seasons Linen
- Votive Candles
- White Glove Service
- Speaker Podium
- Risers/Staging
- Valet Parking
- Meeting Planner Amenities
- Piano
- Barstools
- Heaters
- Charger Plates
- Outdoor Folding Wood Chairs

*Please contact our catering team for pricing.*

## AUDIO VISUAL

A complete line of state-of-the-art equipment is available through our in-house audio visual company. They can be reached at (702) 632-5242.

## FLORAL/ ENTERTAINMENT/ DÉCOR

Our Catering and Conference Services Manager can assist you with floral entertainment and décor arrangements for your special events. Please contact our experienced Four Seasons catering team at (702) 632-5210.

## MISCELLANEOUS ADDITIONAL CHARGES

Bartender	\$250 each
Attendant Fee (Carver, Chef, Coat Check and Restroom Attendant)	\$250 each
Cashier	\$250 each
Sushi Chef	\$350 each
Grand Piano Tuning	\$175 each
Internet	Contact Encore

Any food and beverage ordered within two (2) business days of the function date will be considered a "pop-up" and is subject to menu availability, and additional fees may apply.

Any on-site meeting room set changes are subject to labor availability and additional fees may apply.



# CONTACT US

We'll make it easy to plan your dining experience at Four Seasons.

**FOUR SEASONS HOTEL LAS VEGAS**

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Las Vegas, Nevada 89119 U.S.A.  
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