

CATERING MENU

INSPIRED RECEPTIONS



THE COSMOPOLITAN™
of LAS VEGAS



A personal note from Executive Banquet Chef, Michael Gillard and the Culinary Team

Welcome to The Cosmopolitan of Las Vegas. We are honored that you have chosen us for your meetings and events. Here at The Cosmopolitan, we challenge ourselves, pushing our limits to create delicious and healthy cuisine for you and your guests. Whether it is a large-scale convention, an intimate event or a personalized wedding, our Culinary Team combines their knowledge and skills to create a unique and memorable dining experience with global cuisine and culture as our inspiration. We use only the highest quality of ingredients, while staying committed to sustainability, supporting our local community and lowering our impact to the environment. We want to give each of our guests an amazing experience that they will keep with them for a lifetime, a memory worth sharing and a feeling worth returning to.

Kindest regards, Chef Michael

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CONTINENTAL BREAKFASTS

BOXED CONTINENTAL BREAKFAST \$39PP

- Bottled Orange Juice
- Freshly Baked Sliced Plain Bagel with Cream Cheese, Peanut Butter
- Seasonal Fruit Salad (GF)
- Individual Fruit Flavored Yogurt with Granola
- House-Made Breakfast Bars
- Chilled Coffee Beverage

QUICK START CONTINENTAL \$35PP

- Fresh Seasonal Pressed Juice
- Market Fresh Sliced Fruits and Berries
- Homemade Lemon Scented Granola with Almonds and Dried Blueberries (GF)
- Assorted Cereals ~ 2% Milk, Non-Fat Milk
- Chef's Selection of Breakfast Pastries, Muffins, Sweet Creamery Butter, Preserves, Marmalade
- Freshly Brewed Coffee and Select Teas

A HEALTHY MORNING \$38PP

- Freshly Squeezed Orange Juice
- Market Fresh Sliced Fruits and Berries
- Overnight Oats (GF/Vegan) with Apples, Almonds, Coconut Milk, Agave Nectar, Raspberry Puree
- Assorted Cereals, 2% Milk, Non-Fat Milk, Soy Milk, Almond Milk
- Greek Yogurt Parfait, Toasted Almonds, Lemon, Honey, Fresh Berries
- Assorted Breakfast Breads ~ Sweet Creamery Butter, Preserves, Marmalade
- Freshly Brewed Coffee and Select Teas

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BUFFET BREAKFASTS

THE VEGAS BOULEVARD \$54PP

Freshly Squeezed Orange Juice, Grapefruit Juice
 Market Fresh Sliced Fruits and Berries
 Vanilla Greek Yogurt and Sweet Potato Parfaits, Medjool Dates, Almonds and Granola
 Hot Oatmeal (GF) ~ 2% Milk, Almond Milk, Soy Milk
 Brown Sugar, Agave Nectar, Cinnamon, Assorted Dry Fruits
 Farm Fresh Scrambled Eggs with Crème Fraiche and Chives

Sides Additional \$5pp (Select One)

Blended Cheddar and Monterey Jack Cheese
 Pico de Gallo
 Sriracha
 Applewood Bacon
 Country Link Sausage (GF)

Individually Baked Breakfast Tarts (Select One)

Farm Fresh Egg with Smoked Ham, Gruyere Cheese and Scallions
 Farm Fresh Egg, Mozzarella and Roasted Tomato
 Warm Belgian Waffles
 Maple Syrup, Blueberry Ginger Compote and Whipped Butter
 Twice Fried Potatoes with Parmesan Cheese, Fried Parsley, Smoked Sea Salt (GF)

Freshly Baked Muffins, Danish, Croissants

Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee and Select Teas

THE COSMOPOLITAN CLASSIC \$49PP

Freshly Squeezed Orange Juice
 Market Fresh Sliced Fruits and Berries
 Assorted Cereal, 2% Milk, Non-Fat Milk, Almond Milk
 Assorted Individual Greek Fruit Yogurts (GF)
 Farm Fresh Scrambled Eggs (GF)
(Please Select Your Garnish in Advance)
 Aged Cheddar Cheese and Chives
 Monterey Jack Cheese, Pico de Gallo
 Sautéed Mushrooms, Fromage Blanc Cheese and Scallions

Meat Selection (All GF) (Select One) Add an Additional Selection for \$7pp

Applewood Bacon
 Million Dollar Bacon ~ with Maple Syrup and Truffle
 Country Style Breakfast Sausage Patties
 Chicken Apple Sausage
 Grilled Ham Steaks ~ Pineapple, Mustard, Jalapeno Butter

Breakfast Potatoes (Select One)

Steak Spiced Home Fried Potatoes with Chives
 Red Bliss Potatoes with Sweet Peppers and Herbs
 Lyonnais Breakfast Potatoes with Caramelized Onions, Smoked Paprika and Parsley

Freshly Baked Muffins, Danish, Croissants

Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee and Select Teas

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BUFFET BREAKFASTS

THE HEALTHY SIDE \$60PP

- Cold Pressed Seasonal Organic Fruit and Vegetable Juice
- Coconut Milk Panna Cotta with Organic Berries, Passionfruit Puree, Fresh Mint
- Gluten Free Paleo Bircher Muesli with Apples, Walnuts, Chia Seeds, Sunflower Seeds, Cinnamon, Almond Milk
- Egg White Frittata with Kale, Tomato and Cremini Mushrooms, Red Pepper Coulis
- Turkey Bacon
- Freshly Baked Assorted Gluten Free Muffins
- Freshly Brewed Coffee and Select Teas

THE CHELSEA BRUNCH \$75PP

- Orange Juice
- Chilled Spa Water with Watermelon and Mint
- Mixed Lettuces, Grilled Seasonal Fruit, Breakfast Radish, Popcorn Sprouts, Purple Haze Goat Cheese, Pomegranate Seeds, Pumpkin Seeds, Raspberry Champagne Dressing and Citrus Thyme Dressing
- Santa Barbara Smoked Salmon, Everything Spice Cream Cheese, Chives, Capers, Red Onion, Lemon, Butter Lettuce, Roma Tomatoes, Fresh Mini Bagels
- Sliced Seasonal Tropical Fruits and Melons with Berries and Mint, Greek Yogurt
- Mini Pots of Cocoa Chia Seed Pudding, Coconut Milk, Fresh Raspberries, Gluten Free Granola

Chef Attended Omelet Station (Chef Attendant Required/\$250 Fee Applies)

- Whole Eggs, Egg Beaters, Egg Whites, Ham, Bacon, Cheddar Cheese, Swiss Cheese, Mozzarella Cheese, Tomato, Mushrooms, Spinach, Onions, Sweet Peppers, Fresh Herbs
- Multigrain French Toast, Strawberry Rhubarb Compote, Maple Syrup, Whipped Grand Marnier Cream Cheese, Toasted Almond Slices

Chef Carvings (Chef Attendant Required/\$250 Fee Applies)

- Sous Vide Tri Tip, Smoked Bacon, Kielbasa Sausage, Apple Mustard Relish, Korean Pepper Ketchup, Rosemary and Garlic Jus
- Our Famous Three Cheese Potato Casserole
- Platters of Grilled Asparagus, Peppers, Red Onion, Portobello Mushrooms, Roma Tomatoes
- Freshly Baked Breakfast Pastries, Loaves of Artisan Breads
- Sweet Butter, Preserves
- Freshly Brewed Coffee and Select Teas

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BEVERAGE ENHANCEMENTS

NITRO COLD BREW COFFEE STATION \$525 PER KEG

(Approximately 50 servings)

Smooth Nitro Cold Brew Infused with a Velvety Crema, Sweeteners, Whole Milk, Almond Milk and Soy Milk

SEASONAL FRUIT MIMOSAS *Contains Alcohol \$16 PER DRINK

Sparkling Prosecco Paired with the Seasons Freshest Fruits

BLOODY MARY BAR \$15 PER DRINK

Choice of Special Basil Tomato, Traditional Tomato, V8, or Clamato Juice

Garnished with your Choice of Celery Seed, Horseradish, Seasoned Salt, Cajun Seasoning, Selection of Hot Sauces, Stuffed Olives, Pepperoni, Mozzarella,

Assorted Fresh Vegetables, Lemon and Lime

Absolut Vodkas

Mimosas and Bloody Mary Bars will require a Bartender at \$250 per Bar (1 per 100)

Assorted Individual Bottles of Fruit Smoothies \$90 per dozen

Assorted Fruit Juices (Apple, Grape, Tomato, Cranberry) \$90 per gallon

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PLATED BREAKFAST

PLATED BREAKFAST \$45PP

Orange Juice

Pre-Set on the Table ~ Chef's Selection of Breakfast Pastries, Sweet Creamery Butter, Preserves and Marmalade

Select One First Course:

Overnight Oats and Chia Seed Pudding with Coconut Milk, Agave, Cinnamon, Greek Yogurt, Fruit Compote (GF)

Or

Tropical Fruits and Melons with Berries, Passion Fruit Puree, Micro Mint (GF)

Or

Greek Yogurt Parfait with Raspberry Puree, Seasonal Berries, Lemon Scented Granola

Select One Second Course:

Southwest Corned Beef Hash with Green Chiles, Cilantro, Onions, Potatoes, Fried Eggs

Ancho Chili Hollandaise (GF)

Herb Roasted Roma Tomato

Or

American Breakfast Skillet, Scrambled Eggs with Crème Fraiche and Chives, Our Famous Three Cheese Potato Casserole, Baked Roma Tomato, Applewood Smoked Bacon

Or

Smoked Salmon Eggs Benedict – Soft Poached Eggs, Sautéed Spinach & Onions, Blistered Asparagus, Lemon Hollandaise, Crispy Capers

Freshly Brewed Coffee and Select Teas

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BREAKFAST ENHANCEMENTS

Reward your guests by selecting an enhancement to your continental or breakfast buffet experience.

DELICIOUS SPREADS \$3PP

Please Select One:

- Greek Yogurt with Roasted Tomato and Herbs (GF)
- Lemon Thyme Butter with Desert Honey (GF)
- Peanut Cookie Butter (GF)
- Agave Almond Butter (GF)
- Strawberry Margherita Jam (GF)

VEGAN TOFU SCRAMBLE \$10PP

Sweet and Hot Peppers, Onion, Mushrooms, Potato, Garlic, Herbs, and Turmeric

HOT BREAKFAST SANDWICHES \$122 PER DOZEN

Please Select One:

- * Scrambled Egg, Italian Sausage, Provolone Cheese, Roasted Peppers on Ciabatta Bun
- * Egg Omelet, Applewood Bacon, Cheddar Cheese on a Buttery Croissant
- * Egg White Florentine, Roasted Tomatoes and Mozzarella Cheese on an English Muffin
- * Vegan Burrito, Sweet Peppers, Onions, Potato, Black Beans, Meatless Chorizo, Cilantro and Vegan Cheese, with Salsa Roja

BAGELS, BREADS AND SPREADS \$74 PER DOZEN

Assortment of Soft Bagels, Sour Dough, Multigrain, Rye and White Breads Philadelphia Cream Cheese, Smoked Salmon and Chive Schmeat, Tahini with Honey, Sweetened Butter, Peanut Butter and Preserves

HARD BOILED EGGS (GF) \$48 PER DOZEN

Sundried Tomato Mayo, Sriracha

SLICED SMOKED SALMON \$21PP

Shaved Red Onion, Vine Ripe Tomatoes, Capers, Lettuce
 Assorted Soft Bagels, Whipped Cream Cheese with Chives
 Toast Station Provided

COSMOPOLITAN BIRCHER MUESLI \$13PP

With Gluten Free Oats, Red Quinoa, Chia Seeds, Toasted Walnuts, Pumpkin Seeds, Dried Fruits, Cinnamon, Lemon, Honey, Almond Milk

SLICED SEASONAL TROPICAL FRUITS \$17PP

Selection of Sun-Ripened Melons, Pineapple, Kiwi, Dragon Fruit and Whole Berries, Micro Mint

FRESHLY BAKED BREAKFAST BREADS \$13PP

Banana Pecan, Lemon Poppy Seed, Carrot Walnut
 Served with Nutella, Vanilla Bean Cream Cheese, Sweet Creamery Butter

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BREAKFAST ENHANCEMENTS

Delight your guests by selecting an enhancement to your continental or breakfast buffet experience

TOASTS \$96 PER DOZEN

Choose One ~ GF Available:

- * Avocado Toast with Baby Arugula, Radish, Goat Cheese, Everything Spice, Citronette, Multigrain Bread (Vegetarian)
- * Labneh Toast with Greek Yogurt, Zaatar Spice, Shaved Persian Cucumbers, Lemon, Olive Oil, Country Bread (Vegetarian)
- * Smoked Salmon Toast with Whipped Caper Dill Cream Cheese, Pickled Red Onion, Micro Mustard, Rye Bread

POWER PARFAITS \$120 PER DOZEN

Please Select One:

- * **Coconut Chia Parfait (GF, Vegan)**
Chia Seed, Coconut Milk, Agave, Cinnamon, Toasted Hemp Seeds, Raspberry, Mango, Passion fruit
- * **Desert Night Oats (GF, Vegan)**
Gluten Free Oats, Oat Milk, Lemon Zest, Agave, Toasted Almonds, Blackberries and Blueberry Compote, Crunchy Oat Crumble
- * **Morning Power Parfait (GF, Vegetarian)**
Greek Yogurt, Purple Sweet Potato, Vanilla Bean, Banana, Oat Milk, Maple Syrup, Grilled Pineapple, Shredded Toasted Coconut

BROWN SUGAR STREUSEL COFFEE CAKES \$9PP

Cinnamon Swirl, Cherry-Chocolate, Blueberry-Sour Cream

SCRAMBLED EGGS WITH AGED CHEDDAR CHEESE AND CHIVES \$10PP

SELECTION OF BREAKFAST MEATS (ALL GF) \$12PP

Please Select One:

- Applewood Bacon
- Million Dollar Bacon, with Maple Syrup and Truffle
- Country Style Breakfast Sausage
- Chicken Apple Sausage
- Grilled Ham Steaks, Pineapple, Mustard, Jalapeno Butter
- Pork Sausage Patty
- Grilled Smoked Kielbasa Sausage

GLUTEN FREE HOT OATS \$10PP

- Gluten Free Oats
- 2% Milk, Almond Milk, Soy Milk
- Brown Sugar, Agave Nectar, Cinnamon, Assorted Dry Fruits

EUROPEAN MEATS AND CHEESES \$20PP

- Toasting Station with Sour Dough, Rye, Multigrain and White Breads
- Mustards, Sweet Butter and Preserves
- Sliced Ham, Salamis, Shaved Prosciutto
- Roma Tomato and Hot House Cucumber
- Sliced Provolone, Swiss and Aged Cheddar Cheese

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BREAKFAST ENHANCEMENTS

Delight your guests by selecting an enhancement to your continental or breakfast buffet experience

BELGIAN WAFFLES \$13PP

Blueberry Compote, Warm Maple Syrup, Bourbon Glazed Bananas in Caramel Sauce

Nutella, Sweetened Whipped Cream

DISPLAYED WARM MINI QUICHE \$20PP

Please Select Two:

- * Black forest Ham, Caramelized Onion and Gruyere Cheese
- * Wilted Spinach, Cremini Mushroom and Farmers Cheese
- * Roasted Tomato, Shrimp, Mozzarella Cheese, Basil

ACTION STATIONS

Surprise your guests with a culinary adventure and add an action station to your event!
(Minimum of 50 Guests Are Required)

MORNING TOSTADAS (ALL GF) \$20PP

Warm Crispy Tortillas Garnished To Order

Choose Two:

- * Mexican Chorizo, Sweet Peppers, Potato, Onion, Cilantro, Avocado, Refried Beans
- * Scrambled Eggs, Neuske Bacon Lardons, Pico De Gallo, Queso Cotija
- * Scrambled Eggs, Grilled Cactus, Grilled corn, Black Beans, Tomato, Mexican Crema

All served with Salsa Roja, Salsa Verde, Hot Sauce

Please note that the carving stations listed above require a minimum of 48 hours notice. If you are ordering within 48 hours of your event, please be aware that these stations may not be available. We will try our best to accommodate all requests, so please contact a sales agent or hospitality manager with questions.

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BREAKFAST ENHANCEMENTS

Delight your guests by selecting an enhancement to your continental or breakfast buffet experience

OMELET STATION \$22PP / \$30PP WITH SEAFOOD*

Prepared to order omelet station (all gluten free) with whole eggs, egg whites, egg beaters.

Chef attendant required/\$250 fee applies. Maximum guest guarantee may apply.

Meats (Please Select Three)

- Applewood Bacon
- Smoked Ham
- Chorizo Sausage
- Chicken Apple Sausage
- Italian Turkey Sausage
- Diced Chicken Breast

Cheese (Please Select Three)

- Gruyere
- Monterey Jack
- Sharp Cheddar
- Goat Cheese
- Fresh Mozzarella
- Crumbled Feta
- Grated Parmesan Cheese

Vegetables (Please Select Five)

- Caramelized Onions
- Roasted Red and Yellow Peppers
- Sautéed Mushrooms
- Roma Tomatoes
- Wilted Spinach
- Asparagus
- Avocado
- Jalapeno and Red Fresno peppers
- Herb Blend of Italian Parsley, Chives and Thyme

Seafood*

- Shrimp
- Smoked Salmon
- Crab
- Atlantic Lobster

BREAKFAST MIXED GRILL CARVING \$25PP

Smoked, Grilled and Roasted Breakfast Meats, Carved To Order

Chef Attendant Required/\$250 fee applies

Maple Glazed Canadian Bacon Loin, Chimichurri Glazed Grilled Flank Steak, Smoked Kielbasa Sausage

Served with Chipotle Hollandaise, Grainy Honey Mustard and Creamy Grits with Butter and Scallions

STACKED PANCAKES \$20PP

Mini Buttermilk Pancakes Stacked To Order with a Variety of Toppings

Strawberry, Rhubarb and Ginger, Fresh Blueberries, Bananas, Sweetened Apples, Cinnamon

Sides with Sweet Whipped Cream, Nutella Caramel and Warm Maple Syrup

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BREAK TIME

The Healthy Side - Healthy Eating Themed Breaks

TOASTS \$26PP

Please Select Three:

- * Avocado Toast with Baby Arugula, Radish, Goat Cheese, Everything Spice, Citronette, Multigrain Bread (Vegetarian)
- * Labneh Toast with Greek Yogurt, Zaatar Spice, Shaved Persian Cucumbers, Lemon, Olive Oil, Country Bread (Vegetarian)
- * Smoked Salmon Toast with Whipped Caper Dill Cream Cheese, Pickled Red Onion, Micro Mustard, Rye Bread
- * Oven Roasted Turkey Toast with Cranberry Mayo, Butter Lettuce, Tomato, Applewood Bacon, Sourdough Bread
- * Speck Alto Adige Toast, Red Endive, Olive, Roasted Tomato, Aged Balsamic, Rosemary Focaccia

Served with Italian Basil Lemonade

MEDITERRANEAN TAPAS \$27PP

Please Select Three:

- * Roasted Vegetables and Quinoa Salad with Mustard Greens, Feta Cheese, Lemon Vinaigrette (GF/Vegetarian)
- * Heirloom Tomatoes with Picked Shallots, Toasted Pine Nuts, Whipped Herb Garlic Mascarpone, Basil Oil, Crispy Wheat Pita Chips (Vegetarian)
- * Creamy Blue Crab Bruschetta with Red Radish, Chives, Sour Cream, Watercress, Toasted Sourdough
- * Grilled Chicken and Vegetable Kabob with Peppers, Onions, Harissa Yogurt (GF)
- * Baked Tartelette with Fromage Blanc, Dried Figs, Stone Fruit, Rockets, Lemon Olive Oil (Vegetarian)

Served with Chilled Fruit Flavored Sparkling Waters

THE GARDEN \$25PP

Please Select Three:

- * Baby Vegetable Crudités with Spiced Sesame Tofu Dip (Vegan, GF)
- * Roasted Eggplant Dip with Confit Tomatoes, Olives, Parsley, Smoked Paprika, Olive Oil, Root Vegetable Chips (GF, Vegan)
- * Crispy Rainbow Cauliflower with Buffalo Sauce, Cilantro, Cashew Ranch Dip (Contains Nuts, GF, Vegan)
- * Plant Based Burger Slider with Onions, Aged Cheddar, Cosmopolitan Secret Sauce, Parker House Roll (Vegetarian)
- * Vegan Ceviche, Hearts of Palm, Cilantro, Tomato, Red Onion, Nori Flakes, Shaved Coconut (GF)

Served with Iced Cucumber Lime Margarita "Mocktail" with Tajin Sumac Salt

FARMER'S MARKET HEALTHY BREAK (GF/VEGAN) \$23PP

Wedged Seasonal Melons and Pineapple with Passion Fruit Coconut Dipping Sauce

Selection of Fresh Cut Vegetables, Displayed on Edible Earth with Fava Bean Hummus, Vegan Ranch Dip and Smoked Piquillo Romesco Sauce Individual Bags of Root Vegetable Chips

Served with Chilled Peach Iced Tea

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ENERGIZE YOUR TEAM

Empowering Themed Breaks

BARRISTA ATTENDED ESPRESSO BREAK \$22PP

Barista Required (\$250 fee applies)

Starbucks Coffee and Made to Order Specialty Coffee Espresso, Cappuccino, Latte Chilled Coffee Drinks

Assortment of Biscotti, Spritz Cookies, Mini Citrus Madeleines

Cosmopolitan Bottled Water, Assorted Individual Juices,

Pepsi, Diet Pepsi, Mist Twst®

Freshly Brewed Coffee and Tea Service

Upgrade to create an Affogato experience! (Additional \$7pp)

Vanilla and Hazelnut Gelato

Chef Attendant Required (\$250 fee applies)

25 Person Minimum Attendance Required

RE-ENERGIZE \$24PP

Selection of Energy, Power Drinks and Iced Coffee

Assortment Power Bars, Individual Dried Fruits and Nuts

Individual Packets of Beef Jerky (one per person)

Ripe Bananas

NITRO BREAK & BUILD-YOUR-OWN TRAIL MIX BAR \$22PP

Offerings Include:

Raw Almonds, Walnuts, Cashews, Dark Chocolate, Dried Fruits, Banana Chips, Goji Berries and Pumpkin Seeds (GF/Vegan)

Energy Infused Chilled Water with Cinnamon, Citrus, Ginger and Rosemary

Nitro Cold Brew Coffee, Selection of Sweeteners, 2% Milk, Almond Milk, Soy Milk

Want a Barista? (\$250 fee applies)

COMIDAS CALLEJERAS \$26PP

Please Select Three:

* Poblano Pepper and Corn Empanada with Monterey Jack Cheese, Salsa Roja

* Beef Flauta with Chipotle, Tomato and Onion, Mexican Crema, Cilantro, Salsa Verde

* Mini Chicken Chimichanga, Pinto Beans, Sweet Peppers, Onions and Cilantro, Grilled Pineapple Salsa Shrimp

* Cheese Quesadillas, Black Bean, Cilantro, Peppers, Lime Cream, Pico de Gallo

Served with Warm Churros

Chilled Coffee and Cinnamon Horchata

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SWEETS AND TREATS

Themed Breaks

TEA TIME! \$30PP

Assortment of Miniature Tea Cakes and French Macaroons
Assortment of Miniature Tea Sandwiches

Please Select Four:

- * Cucumber Finger Sandwich on White with Dill Cream Cheese and Radish (Vegetarian)
 - * Smoked Salmon on Pumpernickel with Pickled Red Onion, Lemon Caper Remoulade
 - * Shaved Roasted Beef on Wheat with Swiss Cheese, Creamy Celery Root and Horseradish Slaw
 - * Open Faced Grilled Chicken Salad on Multigrain with Granny Smith Apples, English Curry Mango Dressing *Shaved Smoked Ham on Rye with Watercress and Dijonnaise
 - * Egg Salad on a Mini Bun with Celery, Parsley, Lemon Mayonnaise
 - * Lump Crab Salad on a Gem Lettuce Cup, Avocado, Chives, Old Bay and Caper Remoulade (GF)
- Strawberry Lemonade, Arnold Palmer Iced Tea (GF); Tea Service

GRAB & GO \$20PP

Individually Wrapped Sweet and Salty Snacks
Assorted Whole Seasonal Fruits
Individual Bags of Whole Grain Sun Chips
Cosmopolitan Bottled Water
Freshly Brewed Coffee and Tea Service

AVIATORS BREAK \$28PP

The Cosmopolitan Dog, All Beef Hot Dogs, Soft Pretzel Bun Served with Red Cabbage Slaw, Jalapeno Agave, Mustard, White Onions, Bacon Bits

Build Your Own Nachos, Warm Tortilla Chips, Spicy Turkey Chili, Queso Blanco Dip with Lime and Ancho Chile, Pico de Gallo, Guacamole, Sour Cream

Honey BBQ Fried Chicken Tenders, Cool Ranch Dip

Cracker Jack Cookies

Lemonade and Arnold Palmer

SODA FLOATS \$24PP

Chef Attendant Required (\$250 fee applies)

25 Person Minimum Attendance Required

A Selection of Dad's Root Beer, Cream Soda and Orange Soda served with Vanilla and Strawberry Ice Cream

Cheddar Caramel Popcorn

S'mores Chocolate Cookies

Chilled Mint Scented Spa Water

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

SWEETS AND TREATS

Themed Breaks

MILK & COOKIES \$25PP

Warm House-Made Chocolate Chip Cookies, Mint Chocolate Cookies and Assorted French Macarons

Served with Chilled 2% Milk, Chocolate Milk, Strawberry Milk, Vanilla Almond Milk

Apple Mint Scented Spa Water

Ask about adding or substituting gluten free cookies (for an additional fee)

CHEF ATTENDED ITALIAN GELATO STATION \$24PP

Chef Attendant Required (\$250 fee applies)

25 Person Minimum Attendance Required

Gelato Flavors:

Please Pre-Select Two;

Chocolate, Coffee, Strawberry, Stracciatella, Nutella, Vanilla

Guests Choice of Toppings:

Heath-Bar Bits

Crushed Oreos

Crushed Reese's Peanut Butter Cups

Chocolate Sauce

Served in a Vanilla Waffle Cup

Iced Mocha Coffee

Additional Gelato Flavors Available Upon Request

CHOCOLATE, CHOCOLATE, AND MORE CHOCOLATE \$26PP

Chocolate Covered Long Stem Strawberries

Chocolate Decadence Cake (GF)

Assorted Chocolate Truffles

Cocoa Nib Shortbread cookies

Chocolate Nutella Tart

Selection of Bubly Sparkling Waters

Freshly Brewed Coffee and Tea Service

SWEET CRAVINGS \$24PP

Freshly Baked Assorted Cookies

Assorted Cream Puffs

Coconut Macaroons

Mini Confetti Cupcakes with Buttercream Frosting

Cosmopolitan Bottled Water, Assorted Individual Juices, Pepsi, Diet Pepsi, Mist Twst® Freshly Brewed Coffee and Tea Service

BEVERAGE PACKAGE

~ additional \$4 per person added to your chosen specialty break

Cosmopolitan Bottled Water, Assorted Individual Juices, Pepsi, Diet Pepsi, Mist Twst® Freshly Brewed Coffee and Tea Service

Looking for something unique?

Ask our Chef, he'll be happy to assist you!

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

À LA CARTE BEVERAGES

Freshly Brewed Kona Blend Coffee (Regular or Decaf)	\$98 per Gallon
Chilled Coffee Drinks	\$90 per Dozen
Oat Milk, Soy Milk or Almond Milk	\$25 per Pint
Selection of Hot Teas	\$96 per Gallon
Freshly Brewed Iced Tea	\$96 per Gallon
Freshly Squeezed Orange Juice, Grapefruit Juice	\$95 per Gallon
Assorted Fruit Juices Apple, Grape, Tomato, Cranberry	\$90 per Gallon
Assorted Individual Bottles of Fruit Smoothies	\$90 per Dozen
Lemonades: Tahitian Vanilla Bean Strawberry Lime Arnold Palmer Iced Tea	\$90 per Gallon
Pepsi, Diet Pepsi, Mist Twst®	\$72 per Dozen
Bottled Regular and Diet Iced Tea	\$78 per Dozen
Red Bull® Energy Drinks	\$108 per Dozen
San Pellegrino® Sparkling Water Bottled 330mL	\$86 per Dozen
Fiji Water Bottled 500mL Fiji Water	\$96 per Dozen
Cosmopolitan Bottled Water	\$66 per Dozen
Cold Pressed Juices, Bright Green, Bold Beet, Cool Pineapple, Lively Carrot	\$114 per Dozen
Chilled Refreshing Spa Waters	\$90 per Gallon

- * Cucumber, Dragon Fruit and Basil
- * Raspberry, Apple and Mint
- * Tropical Fruits and Hibiscus
- * Lemon, Lime, Orange, Blueberry and Rosemary
- * Watermelon, Orange, and Coriander
- * Strawberry, Asian Pear and Thai Basil

MORNING MUST-HAVES

Assorted Whole Fruits	\$66 per Dozen
Individual Assorted Fruit Yogurts	\$72 per Dozen
Individually Boxed Breakfast Cereals and Oats with Milk	\$52 per Dozen
Chef's Selection of Breakfast Pastries	\$66 per Dozen
Assorted Freshly Baked Muffins	\$66 per Dozen
Assorted Gluten Free Muffins	\$74 per Dozen
Everything Bagels and Philadelphia Cream Cheese®	\$66 per Dozen
Warm Cinnamon-Sugar Dusted Beignets	\$66 per Dozen
Assorted Mini Filled Donuts	\$68 per Dozen
Large Wholegrain Honey Madeleines	\$64 per dozen
Lyonnais savory Danish Available flavors options: Tomato & olive Spinach & feta Leek & parmesan	\$90 per dozen
Assorted Gourmet Pink Box Donuts	\$90 per Dozen
Assorted Donut Holes	\$62 per Dozen
<i>Minimum Order of 60 Donuts (5 Dozen) on both above items</i>	
House-Made Breakfast Bar Rolled Oats, Spices, Dried Fruit, Shredded Coconut, Peanut Butter, Honey, Butter	\$78 per Dozen

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SWEET TREATS

Freshly Baked Assorted Cookies	\$72 per Dozen
Assortment of French Macaroons	\$72 per Dozen
Assorted Walnut Fudge Brownies and Peanut Butter Blondies	\$72 per Dozen
Cosmopolitan Cupcakes with Buttercream Frosting	\$72 per Dozen
Vanilla	
Chocolate	
Red Velvet	
Chocolate Covered Long Stemmed Strawberries	\$84 per Dozen
Traditional Candy	\$66 per Dozen
Reese's Peanut Butter Cups	
Snickers	
M & M's	
Peanut M & M's	
Twix	
Gummy Bears, Sour Candies, Skittles	\$84 per Dozen
Good Humor Ice Cream Bars®	\$84 per Dozen
Fruit Smoothie Pops	\$62 per Dozen
Magnum Chocolate Covered Ice Cream Bars	\$86 per Dozen
Ben and Jerry's Ice Cream Cups	\$86 per Dozen

SNACKS AND MUNCHIES

Dried Berry Mix	\$72 per Dozen
Salted Cashews	\$72 per Dozen
Roasted Unsalted Nuts	\$72 per Dozen
Power Trail Mix	\$72 per Dozen
Raw Almonds	\$72 per Dozen
Cajun Roasted Pecans, Cashews and Pistachios (Serves up to 10 People)	\$70 per Pound
Assorted Energy Bars	\$72 per Dozen
Assorted Deli Style Potato Chips	\$72 per Dozen
Root Vegetable Chips (Serves up to 10 People)	\$65 per Bowl
Craft Popcorn, Assorted flavors	\$72 per Dozen
Warm Soft Pretzels with Spicy Mustard and Craft Beer Cheese	\$75 per Dozen
Individual Garden Vegetable Crudité with Roasted Red Pepper Hummus in a Red Cabbage Cup	\$168 per Dozen
Packets of Beef or Turkey Jerky	\$120 per Dozen
Roast Garlic Hummus with Toasted Pine Nuts, Whole Wheat Pita Chips (25 Person Minimum)	\$8 per Person
Rustic Sea Salt Potato Chips with Caramelized French Onion Dip (25 Person Minimum)	\$8 per Person
Hard Salted Pretzels (25 Person Minimum)	\$6 per Person
Warm Tortilla Chips with Salsa Roja and Homemade Guacamole (25 Person Minimum)	\$10 per Person

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LUNCH BUFFETS

THE GREAT GREEK \$65PP

- Shaved Zucchini Threads
Goat Cheese, Toasted Pine Nuts, Lemon, Oregano White Balsamic Vinaigrette
- Mixed Baby Kale
Dried Currants, Feta, Citrus, Grana Padano, Oregano Vinaigrette
- Vine Ripened Tomato
Aged Feta, Imported Olives, Extra Virgin Olive Oil
- Greek Spread Display
Hummus, Melizanosalata, Tzatziki, Served with Warm Pita and Crudités
- Grilled Seasonal Catch
Warm Tabbouleh, Zucchini, Artichokes, Vierge Sauce
- Grilled Chicken Kalamakia
Caper, Lemon Chips, Roasted Mushrooms, Greek Rice
- Rigatoni Puttanesca
Cauliflower, Olives, Capers, Tomato Sugo, Basil
- Grilled Seasonal Vegetable Display
- Desserts
Greek Yogurt Mousse with Raspberries & Peaches
- Orange Polenta Cakes
- Bougatsa – Custard with Pistachio, Honey and Phyllo
- Freshly Brewed Coffee and Select Teas
- * Enhancement – Additional \$10pp**
Slow Roasted Leg of Lamb, Rosemary, Olive Oil and Garlic Potatoes

REGIONAL AMERICAN \$67PP

- Mixed Lettuces
Strawberries, Radishes, Shaved Fennel, Toasted Pistachios
- Champagne Vinaigrette
- Chef's Salad
Baby Iceberg Lettuce, Belgian Endive, Smoked Turkey, Hard Boiled Eggs, Tomato, Cucumber, Shredded Cheese, Peppercorn Ranch
- Waldorf Salad Lettuce Cups
Apples, Celery, Walnuts, Grapes, Gem Lettuce, Creamy Dressing
- Rosemary & Garlic Pork Porchetta with Root Vegetables, Natural Jus
- Glazed Smoked Salmon
Roasted Artichokes, Asparagus and Sautéed Mushrooms
- Hazelnut Vinaigrette
- Rotisserie Chicken
Seasonal Vegetables, Creamy White Wine Thyme Sauce
- Creole Red Beans and Rice, Scallions and Spices (Vegan)
- Haricot Verts, Toasted Almonds and Onions
- Seasonal Fruit Salad
- Desserts
Red Velvet Mousse Cake
- Mint Chocolate Chip Whoopie Pies
- Lemon Cheesecake
- Freshly Brewed Coffee and Select Teas
- * Enhancement – Additional \$10pp**
Loaded Mac n Cheese with Aged Cheddar, BBQ Brisket Burnt Ends, Crispy Bacon, Scallions and Sour Cream

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LUNCH BUFFETS

ITALIANO \$67PP

Barolo Braised Beef Stew
 Cipollini Onions, Porcini Mushrooms, Root Vegetables,
 San Marzano Tomatoes
 Grilled Sea Salt and Olive Oil Bread

Romaine & Radicchio, Grilled Artichokes, Pepperoncini
 Peppers, Red Onion, Cherry Tomatoes, Lemon Dressing (V, GF)

Caprese Salad
 Heirloom Tomatoes, Bocconcini Mozzarella, Lemon Oil, Fig
 Balsamic

Farro Salad
 Arugula, Goat Cheese, Cherries, Citrus Vinaigrette

Orecchiette Pasta Salad
 Kale Pesto, Salami, Roasted Peppers and Olives

Lemon and Herb Chicken Piccata
 Sautéed Haricot Verts, White Wine Butter Caper Jus

Basil Pesto Rubbed Seasonal White Fish
 Roasted Asparagus, Kalamata Olives and Tomatoes

Whole Wheat Penne Pasta
 Ricotta, Broccoli, Italian Sausage, EVOO, Garlic, Chili Flakes

Eggplant Parmesan, Torn Basil, Roasted Tomato Fondue (V)

Desserts
 Espresso Chocolate Tarts

Cannoli

Hazelnut Caramel Cake

Freshly Brewed Coffee and Select Teas

*** Enhancement – Additional \$10pp (Chef Attendant Required \$250)**
 Naples Style Baked Calzone with Robust Tomato Sauce,
 Mozzarella Cheese, Basil, Ham and Salumi

Sides of Crushed Red Chiles and Parmesan Cheese

SANTA FE \$64PP

Machete' Chopped Salad (GF)
 Pickled Onions, Black Beans, Sweet Corn, Spicy Pepitas,
 Crumbled Cotija Cheese, Tomato-Cumin Dressing

Grilled Elote Salad
 Red Onions, Peppers, Red Radish, Queso Fresco, Lime Crema,
 Tajin Spice

Seafood Aquachile with Lime, Cucumber, Onion, Cilantro

Tortilla Chips

Build Your Own Street Tacos
 Please Select Two:

- * Cochinita Pibil – Citrus, Spice and Achiote Roasted Pork
- * Steak Picado – Beef Simmered with Tomatillos, Green Peppers and Onions
- * Chile Rajas – Sautéed Poblano Pepper Strips, Corn, Onions, Cream Sauce (Vegetarian)

Onion and Cilantro Relish, Lime, Sliced Radish, Serrano Peppers, Salsa Roja, Grilled Nopales Salsa, Avocado Salsa, Corn Tortillas

Chicken Braised in Mole Sauce (GF) Toasted Pepitas, Cilantro, Red Onions

Cheese Enchiladas with Red Sauce, Asadero Cheese, Mexican Crema, Cilantro

Spanish Rice & Jalapeno Black Beans

Desserts
 Alfajores Cookies

Margarita Tarts

Horchata Tres Leches

Freshly Brewed Coffee and Select Teas

*** Enhancement – Additional \$9pp**
 Beef or Chicken Taquitos with Pico de Gallo, Mexican Crema and Avocado Sauce

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
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LUNCH BUFFETS

PAN ASIAN \$68PP

Spicy Crab Salad Sandwiches

Pickled Cucumber, Sweet Chili Dressing, Poppy Seed Parker House Rolls

Chinese Caesar Salad

Asian Greens, Crispy Wontons, Togarashi Cashews, Ginger Dressing

Spicy Thai Vegetable Salad

Green Papaya, Asian Pear, Fresh Herbs, Nuoc Cham Vinaigrette

Vietnamese Style Barbecue Pork Ribs

Palm Sugar Glaze, Sesame, Scallion and Ginger Relish, Pickled Vegetables

Crispy Fried Chicken Katsu

Mushroom Fried Rice and Katsu Sauce

Steamed Pacific Cod in Banana Leaf

Cilantro Chili XO Sauce, Baby Bok Choy

Cauliflower and Butternut Squash Tikka Masala

Curry Lime Yogurt Sauce

Desserts

Matcha-Strawberry Yuzu Cake

Thai Tea Coconut Tapioca Pudding

Lychee Guava Tart

Freshly Brewed Coffee and Select Teas

* Enhancement – Additional \$9pp

Crispy Fried Vegetable Spring Rolls

Sweet Chili Plum Sauce

LUCKY LUAU \$64PP

Mixed Green Salad

Asian Pears, Bell Peppers, Red Onions, Toasted Cashews, Citrus Dressing

Traditional Hawaiian Potato and Macaroni Salad

Carrots, Onions and Eggs, Shishito Pepper Cabbage Slaw with Kochujang Vinaigrette, Hawaiian Gold Pineapple with Micro Mint, Li Hing Mui Syrup

“Huli Huli” Chicken

Hawaiian Style Smoked Rotisserie Chicken, Blistered Sweet Corn and Cherry Tomatoes, Pineapple Soy Reduction

Grilled Flank Steak

Sautéed Zucchini and Green Onions, Teriyaki Sauce

Pan Seared Mahi Mahi

Baby Bok Choy and Chinese Black Bean Sauce

Garlic Fried Noodles

Shimeji Mushrooms and Napa Cabbage

Roasted Sweet Potatoes

Sea Salt Caramel and Toasted Macadamia Nuts

Steamed Jasmine Rice with Shredded Coconut

Desserts

Coconut Butter Mochi Bars

Lilikoi Tarts

Hawaiian Guava Cakes

Freshly Brewed Coffee and Select Teas

* Enhancement – Additional \$10pp

Hawaiian Ahi Poke with Seaweed, Maui Onions, Sesame Seeds, Garlic, Chili, Soy Sauce and Scallions with Root Vegetable Chips

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

BOXED LUNCH

BOXED LUNCH \$48PP

Please Select Three:

- * Turkey BLT
Applewood Bacon, Butter Lettuce, Tomato Jam, Shaved Onion, Avocado Mayo, Havarti Cheese, Sourdough Bread
- * Peppered Roast Beef
Iceberg Lettuce, Tomato, Caramelized Onions, Spicy Blue Cheese Mayo, Brioche Bun
- * Cuban Ham
Lettuce, Tomato, Pickles, Swiss cheese, Yellow Mustard- Mojo Aioli, Soft Bun
- * Italian Grinder
Italian Cold Cuts, Aged Provolone, Hot and Sweet Peppers, Lettuce, Tomato, Italian Sub Roll
- * Lemongrass Chicken Banh Mi
Pickled Vegetables, Cilantro, Jalapeno, Sriracha Mayo
- * Creole Tuna Salad
Zesty Curry Remoulade, Onions, Celery, Pickles, Sprouts, Tomato, Croissant
- * Tofu "Egg Salad"
Vegenaise, Mustard, Onions, Cornichons, Frisee, Soft Bun (Vegan)
- * Herb Roasted Vegetable
Whipped Goat Cheese, Cranberry Chutney, Arugula, Multi Grain Bread (Vegetarian)
- * *Each Box Lunch Includes Potato Chips, Seasonal Whole Fruit, Chocolate Brownie, Fresh Potato Salad (GF) Mayonnaise/Mustard Packets and Plastic Utensils*

Beverage Additions

Cosmopolitan Bottled Water \$5.50 each

Pepsi, Diet Pepsi, Mist Twst® \$6.00 each

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
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BOXED LUNCH

VEGAS BOULEVARD DELI \$56PP

Mixed Organic Lettuces

Sides of Carrot, Cherry Tomato, Cucumber, Radish, Croutons, Balsamic Vinaigrette, Ranch Dressing and Oil and Vinegar (GF/Vegan)

Crispy Coleslaw

Green, Red and Napa Cabbage, Carrot, Pumpkin Seeds, Dried Cherries, Pear Cider Dressing (GF/Vegan)

Red Bliss Potato Salad

Red Quinoa, Roasted Peppers, Scallion, Dill, Grainy Mustard and Agave Vinaigrette (GF/Vegan)

Zatar Spiced Grilled and Chilled Vegetables

Zucchini, Yellow Squash, Red Peppers, Portobello Mushroom, Fig Balsamic Glaze

Roasted Garlic Hummus (GF, Vegan)

Albacore Tuna Salad (GF)

Sliced Cucumbers, Watercress, Pepper Relish

Sliced Cold Cuts (GF)

Roasted Turkey Breast, Beef Pastrami, Black Forest Ham, Genoa Salami

Selection of Cheeses (GF)

Freshly Baked Sliced Rye, Sour Dough, Multigrain and Country Breads (GF Breads Offered)

Romaine Lettuce Leaves, Sliced Roma Tomato, Shaved Red Onion, Kosher Dill Pickles, Mayonnaise and Mustards, Sea Salt Potato Chips, Our Famous French Onion Dip (GF/V)

Seasonal Melon Salad (GF/Vegan)

Desserts

Malted Chocolate Mousse Cake

Lemon Bars

Cherry Streusel Tarts

Freshly Brewed Coffee and Select Teas

* Enhancement – Additional \$9pp

Beer Battered Fried Dill Pickles, Chipotle Ranch Dip

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
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MARKETPLACE SANDWICH BOARDS AND SALADS

ARTISAN STYLE SANDWICHES \$59PP

Please Pre-Select Three:

- * Turkey BLT
Applewood Bacon, Butter Lettuce, Tomato Jam, Shaved Onion, Avocado Mayo, Havarti Cheese, Sourdough Bread
 - * Peppered Roast Beef
Iceberg Lettuce, Tomato, Caramelized Onions, Spicy Blue Cheese Mayo, Brioche Bun
 - * Cuban Ham
Lettuce, Tomato, Pickles, Swiss cheese, Yellow Mustard- Mojo Aioli, Soft Bun
 - * Italian Grinder
Italian Cold Cuts, Aged Provolone, Hot and Sweet Peppers, Lettuce, Tomato, Italian Sub Roll
 - * Lemongrass Chicken Banh Mi
Pickled Vegetables, Cilantro, Jalapeno, Sriracha Mayo
 - * Creole Tuna Salad
Zesty Curry Remoulade, Onions, Celery, Pickles, Sprouts, Tomato, Croissant
 - * Tofu "Egg Salad"
Vegenaise, Mustard, Onions, Cornichons, Frisee, Soft Bun (Vegan)
 - * Herb Roasted Vegetable
Whipped Goat Cheese, Cranberry Chutney, Arugula, Multi Grain Bread (Vegetarian)
- Mayonnaise, Mustard, Horseradish
Kettle Chips, French Onion Dip (GF)
Fresh Fruit Salad (GF)

Salads

- * Asian Chopped Salad (Vegan)
Romaine Lettuce, Red Cabbage, Scallions, Red Radish, Green Papaya, Shredded Carrots, Snow Peas, Bell Peppers, Sesame Soy Vinaigrette, Creamy Wasabi Dressing, Oil and Rice Wine Vinegar
- * Conchiglie Pasta Salad
Sweet Peas, Red Onions, Broccolini, Pine Nuts, Parmesan, Creamy Avocado Dressing
- * Grilled Halloumi Cheese & Red Beet Salad
Spinach, Rockets, Radicchio, Fennel, Orange, Pumpkin Seeds, Pomegranate Mint Vinaigrette

Desserts

- Brookies
- Raspberry Eclairs
- Caramel Banana Cheesecakes
- Freshly Brewed Coffee and Select Teas

*** Enhancement of Soup Offerings – Additional \$9pp**

Please Select One:

- * Homemade Chicken Noodle, Gluten Free Pasta
- * Ripened Tomato and Sweet Basil with sides of Aged Parmesan Cheese (GF/Vegetarian)
- * Hearty Beef with Root Vegetable and Quinoa (GF)
- * Coconut Seafood Chowder with Green Curry, Ginger, Cilantro, Scallion, Potato and Lime (GF)
- * Roasted Red Pepper and Fennel Soup, Polenta Croutons (GF/Vegan)

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
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PLATED LUNCH

STARTERS (SELECT ONE)

- * Farmer's Cheese & Strawberry Tart, Red Endive, Mache, Frisee, Candied Pecans, Sliced Apples, Dried Strawberries, Fontina Cheese, Strawberry Champagne Vinaigrette
- * Roasted Corn & Poblano Empanada, Arugula, Radishes, Sweet Onion, Cherry Tomatoes, Cotija Cheese, Ancho Chili Lime Vinaigrette
- * Mixed Grain Salad, Baby Kale, Fresh Herbs, Pistachios, Grapes, Dried Blueberries, Grilled Haloumi Cheese, Pomegranate Citrus Vinaigrette
- * Cannellini Bean & Artichoke Toast, Mesclun Greens, Pickled Red Onions, Mixed Olives, Heirloom Tomatoes, Cucumbers, Feta Cheese, Creamy Lemon Oregano Dressing
- * Iceberg Wedge, Tomatoes, Caramelized Shallots, Scallions, Lardons, Toasted Rye Soil, Blue Cheese Crumbles, Smoked Ranch Dressing
- * Baby Gem Lettuce, Kalamata Olive Croutons, Crispy Capers, Shaved Grana Padano, Creamy Caesar Dressing

PLATED DESSERTS (SELECT ONE)

- * Double Chocolate Mousse, Strawberry Sauce
- * White Chocolate Mousse, Exotic Cream & Coconut Crunch
- * Vanilla Tart, Mascarpone Whipped & Fresh Raspberries
- * Peach Sabayon (GF), Toasted Almonds
- * Salted Caramel Cheesecake, Raspberry Sauce

MAIN ENTRÉE (SELECT ONE)

- * **Smoked BBQ Half Chicken \$58pp**
Creamy Pepper Jack Cheese Polenta, Bacon Braised Greens, Crispy Onions, Tangy BBQ Sauce
- * **Teriyaki Grilled Chicken Breast \$58pp**
Garlic Vegetable Fried Rice, Baby Bok Choy, Crispy Shiitake Mushrooms, Ginger Soy Glaze
- * **Grilled Petite Beef Filet \$65pp**
Crispy Potato Croquette w/ Aji Amarillo Aioli, Wilted Greens, Baby Carrots, Chimichurri Rojo
- * **Grilled Beef Medallions \$63pp**
Confit Garlic Potato Puree, Charred Broccolini, Thyme Roasted Tomatoes, Red Wine Jus
- * **Pan Seared Tandoori Salmon \$58pp**
Chinar Saag Curry, Basmati Rice, Poppadum, Cilantro Mint Chutney
- * **Pan Seared Market Catch Market Price**
(Our Chefs Best Seasonal Offerings)
Heirloom Cherry Tomato Confit, Baby Arugula, Spiced Puffed Farro, Charred Lemon, Citrus Herb Oil
- * **Guajillo Pepper Braised Jackfruit (Vegan, GF) \$56pp**
Crispy Fried Hominy, Roasted Radish, Grilled Nopalito Salsa, Onion, Cilantro
- * **Foraged Mushroom Fricassee (Veg) \$56pp**
Spun Linguini Pasta, Fresh Picked Herbs, Cracked Black Pepper, Madeira Cream, Crispy Parsnips

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
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PLATED LUNCH

Composed Entrée Protein Salads – Please Select One:

(All Preset on the Table)

* SHAVED FENNEL & CITRUS SALAD (GF) \$50PP

Tender Poached Chicken Breast, Rocket Greens, Belgian endive, Pecorino Cheese, Toasted Pistachios, Burnt Orange Vinaigrette

* SANTA FE GRILLED BEEF SALAD (GF) \$50PP

Charred Marinated Flank Steak, Gem Lettuce, Sweet Corn, Baby Tomatoes, Pickled Fresno Peppers, Cotija Cheese, Crispy Corn Tortilla Strips, Black Bean Piquillo Puree, Cilantro Lime Vinaigrette

* SHOGUN CAESAR SALAD \$50PP

Schichimi Charred Tiger Prawns, Romaine Lettuce, Mache Greens, Crispy Croutons, Shaved Manchego Cheese, Garlic Sesame White Miso Dressing

* ORGANIC HEIRLOOM BEET SALAD (VEGAN) \$47PP

Roasted Vegetable Skewer, Baby Kale, Golden Frisee, Toasted Pepitas, Lemon Agave Tahini Dressing

Desserts – Please Select One:

(All Preset on the Table)

- * Double Chocolate Mousse, Strawberry Sauce
- * Vanilla Tart, Mascarpone Whipped & Fresh Raspberries
- * Salted Caramel Cheesecake, Raspberry Sauce

Freshly Baked Flat Breads and Lavosh Served with Zaatar Spiced EVOO and Humus Dip

Freshly Brewed Coffee and Select Teas

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

RECEPTION HORS D'OEUVRES

Chef's selection of passed or displayed hors d'oeuvres (based on 6 pieces pp) \$50pp.
 À-la-carte hors d'oeuvres. Ordered by the dozen.

HOT AT \$102 PER DOZEN

- Crispy Vegetable Spring Roll, Sweet Chili Lime Dipping Sauce
- Pork and Scallion Pot Sticker, Sesame Soy Dipping Sauce
- Curried Vegetable Samosa, Fresh Mango Raita
- Thai Chicken Satay, Roasted Peanuts, Cilantro Sweet Chili Tamarind Sauce
- Spanakopita, Spinach, Feta, Filo Pastry

COLD AT \$102 PER DOZEN

- Tomato and Strawberry Bruschetta, Fresh Mint, Port Wine Reduction, Parmesan Crostini
- Our Famous Whipped Beer Cheese on a Pretzel Crostini, Roasted Pepper Relish
- Shrimp Ceviche Shooter, Tomato Chile Water, Cucumber, Cilantro, Jalapeno, Lime
- Whipped Ricotta, Meyer Lemon, Sundried Fig, Blue Agave Syrup, Pistachio Crumble
- Smoked Castelvetrano Stuffed Olives Sweet Peppers, Zaatar Labneh, Greek Eggplant Dip (Spoon)

HOT AT \$114 PER DOZEN

- Twice Baked Mini Potato, Spanish Chorizo, Aji Amarillo, Cilantro
- Wild Mushroom Vol Au Vent, Sherry Truffle Cream & Chives
- Southern Hot Chicken, Celery Salt, Crystal Hot Sauce, Buttermilk Ranch
- Deep Fried Buffalo Cauliflower, Spiced Almond Flour, Vegan Ranch Dressing
- Beef Kofta Kabob, Mint Glaze, Harissa Yogurt Dip

COLD AT \$114 PER DOZEN

- Asian Beef Tartare, Thai Chilies, Cilantro, Lime, Ginger, Crispy Garlic, Shrimp Chip
- Shrimp Summer Roll, Tamarind Peanut Sauce or Nuoc Cham Sauce
- Hawaiian Ahi Poke, Sweet Onion, Scallion, Ogo Seaweed, Chili Flakes, Red Sea Salt, Taro Chip
- Capicola Ham Crostini, Mango Jam, Frisee, Garlic Herb Cream, Focaccia
- Golden Tomato Gazpacho, Japanese Cucumber, Desert Honey, Opal Basil, Olive Oil Caviar

HOT AT \$126 PER DOZEN

- Pan Seared Diver Scallop, Herb Pancetta Crumble, Pickled Pepper Aioli
- Togarashi Charred Shrimp, Yuzu Citrus Shiso Glaze
- Neuskie Bacon Burnt Ends, Jalapeno Polenta, Whiskey BBQ Sauce, Crispy Onion
- Spiced Crispy Lamb Lollipop, Scotch Bonnet Mango Mint Salsa, Pickapeppa Jus
- Prime Beef Persillade Skewer, Dijon Mustard, Chopped Herbs, Red Wine Demi Glace

COLD AT \$126 PER DOZEN

- Mini Lobster Salad Rolls, Chives, Lemon, Mayonnaise, Butter Roll
- Hamachi Crudo, Aqua Chile, Sea Salt, Cucumber, Red Onions, Cilantro (Spoon)
- Spicy Abalone, Chili Bean Paste Aioli, Tobiko, Radish Sprouts, Crispy Garlic, Seaweed Salad (Spoon)
- Jamon Iberico and Fig Crostini, Micro Rocket Greens, Saga Cheese Spread, Balsamic Syrup, Pumpnickel
- Huitlacoche and Black Truffle Tostada, Cactus, Chipotle, Lime, Pineapple Crema (Vegan)

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

DISPLAYED RECEPTIONS

Platters and Small Plates

SEASONS BEST VEGETABLE CRUDITÉ (GF) \$14PP

Colorful Cauliflower Florettes, Heirloom Baby Tomatoes, Broccolini, Cucumber

Watermelon Radish, Crisp Celery, Baby Carrots on Edible Soil

Chunky Blue Cheese Dip, Avocado Ranch Dip, Roasted Tomato and Lemon Tapenade

ARTISAN CHEESE \$20PP

Chef's Selection of Assorted Artisan Cheeses, Crackers, Sliced Baguette, Grape Clusters, Marcona Almonds, Honeycomb, Kumquat Preserve

AMERICAN CHARCUTERIE \$22PP

Selection of:

Prosciutto, Tartufo Salami, Coppa, Bresaola, San Danielle Salami, Cured Olives, Dried Cherries, Balsamic Grainy Mustard, Grissini, Carved Rustic Breads

BAKED CREAMY SPINACH, ROASTED PEPPER AND ARTICHOKE DIP \$13PP

(Add Crab \$15pp)

Warm Tortilla Chips

WARM SOFT PRETZELS \$16PP

Served with Craft Beer Jalapeno Cheese Dip, Bavarian Brown Mustard and Peppercorn Ranch Dip

MIDDLE EASTERN MEZZE \$25PP

Red Pepper Hummus, Eggplant Salad, Octopus Salad, Dolmas, Halloumi Cheese, Kalamata Olives, Cucumber, Lettuce Spears, Zaatar Pita Chips, Lavosh

HAND CARVED SEASONAL FRUITS \$24PP

Display of Hand Cut Tropical Fruits and Berries with Passionfruit Pearls, Whipped Vanilla Greek Yogurt

Raspberry Mint Salsa and Pistachio Gelato

GOURMET BRUSCHETTA DISPLAY \$27PP

(Gluten Free Options Available)

Roasted Tomato and Olive, Sweet Basil Pesto, Toasted Pine Nuts, Fig Balsamic, Parmesan Crostini

Smoked Ham, Basil Compressed Melon, Whipped Honey Ricotta, Toasted Baguette

Tarragon Lump Crab and Shrimp Salad, Tomato, Cucumber, Shaved Lettuce, Saffron Aioli, Toasted Multigrain

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
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DISPLAYED RECEPTIONS

Platters and Small Plates

MEDITERRANEAN TAPAS \$27PP

Please Select Three:

- * Roasted Vegetables and Quinoa Salad with Mustard Greens, Feta Cheese, Lemon Vinaigrette (GF, Vegetarian)
- * Heirloom Tomatoes with Pickled Shallots, Toasted Pine Nuts, Whipped Herb Garlic Mascarpone, Basil Oil, Crispy Wheat Pita Chips (Vegetarian)
- * Blue Crab with White Anchovy, Red Radish, Chives, Sour Cream, Watercress on Crostini
- * Tagine Chicken with Castelvetrano Olives, Preserved Lemon and Saffron, Harissa Yogurt (GF)
- * Baked Tartelette with Fromage Blanc, Dried Figs, Stone Fruit, Rockets, Lemon Olive Oil (Vegetarian)

NAPOLI STYLE PIZZAS \$26PP

Tomato, Mozzarella and Fresh Basil
 White Sauce, Buffalo Mozzarella, Mushrooms and Truffle
 Tomato, Roasted Garlic and Thick Cut Pepperoni
 Sides of Extra Virgin Olive Oil, Crushed Chilies, Parmesan Cheese, Aged Balsamic

ELOTE BITES AND CHICHARON \$22PP

Grilled Fresh Cut Corn with Mexican Lime Crema
 Ancho Chile, Cilantro, Cotija Cheese, Crispy Chopped Bacon,
 Crumbled Blue Corn Tortilla Chips
 Crackling Pork Skins, Tahin, Salsa Verde and Salsa Roja

MAKI, SASHIMI AND NIGIRI

Handmade Sushi and Sashimi
 Served with Wasabi, Pickled Ginger, Soy Sauce
 50 Piece Minimum per Selection

MAKI

California Roll	\$7.50 per piece
White Miso Aioli, Orange Tobiko	
Spicy Tuna Roll	\$7.50 per piece
Sweet Soy, Scallions and Tempura Flakes	
Philly Roll	\$7.50 per piece
Salmon & Cream Cheese, Avocado Cream, Soy Marinated Ikura	
Dragon Roll	\$8.00 per piece
Spicy Yuzu Kosho Sauce, Toasted Sesame Seeds	
Little Bit of Wrong Roll	\$8.50 per piece
Crispy Soft Shell Crab, Avocado, Kabiyaki sauce, Kaiware sprouts	

SASHIMI \$8.50 PER PIECE

Salmon, Ahi, Yellow Tail or Halibut

NIGIRI \$8.50 PER PIECE

Salmon, Ahi, Yellow Tail or Halibut

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

ICED SEAFOOD

All Served Over Crushed Ice. *Minimum selection of 3 pieces per person

Citrus Poached Colossal Shrimp, Atomic Cocktail Sauce and Lemon Wedges	\$10 per Piece
Seasonal East and West Coast Oysters, Yuzu Ponzu, Ginger Lime Sauce, Spicy Mignonette, Lemon Wedges	\$8 per Piece
Seasonal Crab Claws, Brandy Sauce, Honey Lime Mustard Sauce	\$13 per Piece
Alaskan Crab Leg Merus Cut, Warm Garlic Butter, Atomic Cocktail Sauce and Lemon Wedges	\$12 per Piece
Scallops in Half Shells, Lemon Pepper Vinaigrette, Red Chili Soy Sauce, Citrus Salsa	\$10 per Piece
Maine Lobster Tail, Warm Lemon Butter, Dill Whiskey Remoulade	Market Price

Seafood selections must be ordered for the full guarantee

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
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MARKET FRESH SALAD EXPERIENCE

MARKET FRESH SALAD EXPERIENCE \$19PP*

A build your own station, our market fresh salad bar allows your guests to create a customized salad to help energize them throughout the day.

Proteins Additional

Grilled Chicken Breast	\$7pp
Marinated, Grilled Flank Steak	\$9pp
Colossal Wild Caught Shrimp	\$10pp

Please Select Two:

- Crisp Hearts of Romaine
- Iceberg Lettuce
- Tender Mixed Lettuces
- Baby Spinach
- Asian Greens
- Baby Arugula
- Frisee

Please Select Four (All GF):

- Balsamic Vinaigrette
- Peppercorn Ranch
- Creamy Caesar
- Chunky Blue Cheese
- Italian
- Thousand Island
- Cracked Dijon Vinaigrette
- Red Pepper and Pomegranate Dressing

Please Select Five:

- Cherry Tomatoes
- Hot House Cucumbers
- Carrot Curls
- Bermuda Onions
- Haricot Verts
- Kalamata Olives
- Red Radishes
- Garbanzo Beans
- Sundried Tomatoes
- Applewood Bacon
- Sundried Apricots

- Dried Cranberries
- Sweet Bell Peppers
- Cooked Egg
- Roasted Cashews
- Toasted Pepitas
- Crispy Wontons
- Artichoke Hearts
- Snap Peas
- Roasted Cremini Mushrooms
- Mandarin Orange Segments
- Roasted Red Beets

- Marinated Firm Tofu
- Crumbled Blue Cheese
- Shaved Parmesan Reggiano
- Aged Cheddar Cheese
- Crumbled Goat Cheese
- Feta Cheese
- Chopped Peanuts
- Toasted Almonds
- Spiced Pecans
- Tortilla Strips
- Gluten Free Croutons

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

DISPLAYED RECEPTIONS

Platters and Small Plates

GREEK SOUVLAKI \$27PP

* Chef Attended or Displayed

Lemon Oregano Marinated Roasted Chicken, Beef and Vegetable Skewers

Gem Lettuce, Cucumbers, Tomatoes, Olives, Peppers, Citrus, EVOO

Greek Potatoes Roasted Yukon Potatoes Onions, Thyme, Feta Cheese

Garlic Labneh, Sumac Toasted Pine Nuts, Parsley

Warm Whole Wheat Pita Bread

CHINA TOWN \$27PP

* Chef Attended or Displayed

Shrimp Fried Rice in Takeout Boxes (Ginger Scented Steamed Rice Available)

Mushroom Vegetable Chow Mein (Vegan)

Orange Chicken, Pineapple, Peppers, Onions

Assorted Dim Sum in Bamboo Baskets – Pork Shumai, Shrimp Hargow and Dumpling Leek Cake (Vegetarian)

Sesame Chili Oil, Soy Vinegar Sauce, Hot Mustard, Plum Sauce

TASTE OF THAI \$27PP

*Chef Attended or Displayed

Green Papaya Salad (Vegan, Contains Peanuts)

Phat Thai Noodles with Shrimp and Pork

Yellow Vegan Curry and Jasmine Rice with Bamboo Shoots, Baby Corn, Red Pepper

Thai Satay – Galangal Lemongrass Marinated Chicken and Beef, Sweet Peanut Sauce, Honey Glazed Cucumber

THE RISING SUN \$37PP

* Chef Attended Small Plate Presentations

Displayed

Chilled Sea Salt Edamame Pods

Broiled Shishito Peppers, Ponzu Sauce, Sesame Seeds

Sushi

California Roll with White Miso Aioli, Orange Tobiko

Spicy Tuna Roll with Sweet Soy, Scallions, Tempura Flakes

Little Bit Of Wrong Roll with Crispy Soft Shell Crab, Avocado, Kabi-yaki Sauce, Kaiware Sprouts

Sashimi

Hamachi, Ahi Tataaki and Salmon

Presented with Sweet Soy Sauce, Daikon Sprouts, Pickled Radish

Wasabi, Pickled Ginger, Soy Sauce

* Chef Attendants are \$250 per attendant per two (2) hours

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHEs
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CARVED DELIGHTS

“THE KING” SMOKED BONE IN PRIME RIB \$30PP

* Chef Attended

Baby Iceberg Lettuce, Confit Tomato, Red Onion, Chives, Bacon,
 Cracked Pepper, Blue Cheese Dressing
 Parmesan Potato Soufflé
 Rosemary Garlic Au Jus, Horseradish Cream Sauce

CRISPY CHINESE PORK BELLY \$25PP

* Chef Attended

Asian Vegetable Salad, Mandarin Orange, Toasted Peanuts,
 Cilantro, Ginger Rice Wine Vinegar Dressing
 Steamed Chinese Broccoli, Roasted Garlic, Oyster Sauce,
 Sesame Seeds
 Bao Buns, Scallions, Hoisin and Chili Garlic Sauce

ROASTED ALL NATURAL BEEF TENDERLOIN \$27PP

* Chef Attended

Frisee and Red Endive Salad, Radish, Asparagus, Walnut
 Granola, Goat Cheese, Raspberry Champagne Vinaigrette
 Duck Fat Potato Gratin, Parmesan Cheese, Caramelized Onions
 Black Truffle Demi-Glace, Herb Grain Mustard Aioli

HAWAIIAN “HULI HULI” ROTISSERIE CHICKEN \$25PP

* Chef Attended or Displayed

Tender Lettuce Mix, Carrots, Cucumbers, Maui Gold Pineapple,
 Roasted Macadamia Nuts, “Li Hing Mui” Plum Vinaigrette
 Creamy Macaroni Salad, Carrots, Scallions, Savory Onion Aioli,
 Chicharrón Crumble
 Steamed Jasmine Rice, Toasted Coconut
 Ginger Sweet Shoyu Glaze

SEÑOR TOM ROASTED TURKEY BREAST \$26PP

* Chef Attended

Gem Lettuce, Roasted Butternut Squash, Red Onion, Sweet
 Corn, Cotija Cheese, Blue Corn Tortilla, Roasted Tomatillo Lime
 Vinaigrette
 Savory Chorizo Bread Pudding, Asadero Cheese, Toasted Pepitas
 Guajillo Pepper Gravy, Caramelized Poblano Pepper & Sour
 Cream Spread

ROASTED ATLANTIC SALMON \$26PP

* Chef Attended or Displayed

Israeli Cous Cous Pilaf, Wilted Baby Kale, Beech Mushrooms,
 Dates, Almonds
 Grilled Asparagus, Lemon Dill Emulsion
 Sauce Soubise, Whole Grain Mustard

** Chef Attendants are \$250 per attendant per two (2) hours*

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
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CARVED DELIGHTS

CARIBBEAN TIMID JERK PORK LOIN \$25PP

* Chef Attended or Displayed

Jamaican Cabbage Slaw, Peppers, Carrots, Red Wine Vinegar
 Rice & Peas, Scotch Bonnet, Thyme, Coconut Milk
 Pickapeppa Jus, Mango Papaya Salsa

NATURAL GRASS FED BEEF STRIPLON \$27PP

* Chef Attended

Chopped Salad of Mixed Lettuces, Bacon Lardons, Tomato,
 Cucumbers, Pepperoncini Peppers, Smoked Mozzarella, Crispy
 Onions, Creamy Lemon Buttermilk Dressing
 Rosemary Gruyere Popovers
 Caramelized Shallot Jus, Whipped Garlic Herb Butter

MIDDLE EASTERN VEGETABLE STRUDEL \$24PP

* Chef Attended

Seasonal Vegetables, Black Currants, Almond Slivers, Dates,
 Filo Pastry
 Smoked Piquillo Pepper Sauce
 Lemon and Mint Tabbouleh Salad
 Saffron Scented Persian Rice

PASTA AND RISOTTO \$24PP

* Chef Attended

Served With Grilled Focaccia, EVOO, Crushed Chilies and
 Parmesan Cheese

Please Select One:

- * Portobello Mushroom Ravioli, Beef Braised In Borolo Wine
 Sauce, Rapini, Ricotta Cheese
- * Penne, Alfredo Sauce, Cremini Mushrooms, Spinach, Roasted
 Tomatoes
- * Farfalle, White Wine Butter Sauce, Garlic, Shrimp, Meyer
 Lemon, Basil, Tomato, Capers

Please Select One:

- * Arborio Risotto, Shellfish, Saffron, Sweet Peas, Tomato,
 Asiago Cheese
- * Farrotto, Farro, Olives, Grilled Mediterranean Vegetables,
 Artichoke, Saba
- * Valone Nano Risotto, Mushrooms, Meyer Lemon, Pecorino
 Mushrooms, Asparagus, Wild Thyme

LOS TACOS \$25PP

* Chef Attended

Warm Corn and Soft Flour Tortillas
 Sides of Cilantro and Onion Relish, Jalapeño and Pico de Gallo
 Tortilla Chips with Salsa Roja and Salsa Verde

Please Select Two:

- * Beef Barbacoa with Avocado Salsa and Cotija Cheese
- * Pulled Chicken Tinga with Onion, Cilantro and Lime
- * Nopales Fajitas with Charred Vegetables, Ancho Chile, Sour
 Orange, Queso Fresco, Avocado Crema

** Chef Attendants are \$250 per attendant per two (2) hours*

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHES
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DESSERT ACTION STATIONS

ICE CREAM SANDWICHES \$26PP

* Chef Attended

Customize Your Own Ice Cream Sandwich

Select Your Base, Our Chef Will Scoop the Guest's Choice of Ice Cream And Roll It In A Variety Of Toppings Of Their Choosing!

Base options: Pre Select Three:

- * Donuts
- * Sugar Cookies
- * Oreo
- * Brownie
- * Waffles
- * Chocolate Chip Cookies (GF)

Ice Creams: Pre Select Two:

- Vanilla
- Strawberry
- Chocolate

Roll in Options

- Sprinkles
- Oreo Pieces
- Fruity Pebbles
- Peanut Butter Cup Pieces
- Mini Chocolate Chips
- Walnut Pieces

* Chef Attendants are \$250 per attendant for two (2) hours

BUILD YOUR OWN SHORTCAKE \$25PP

* Chef Attended

Shortcakes

(GF Available with Advanced Notice)

- Vanilla
- Chocolate

Fruit Compote Options

- Blueberry
- Strawberry
- Pineapple

Topping:

- Whipped Cream
- Chocolate Sauce
- Toasted Almonds
- Sprinkles

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHES
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DESSERT ACTION STATIONS

CUSTOM ICE CREAM POPSICLE STATION \$24PP

* Chef Attended

Customize Your Own Ice Cream Popsicle

Select Your Flavor, Coatings and Toppings and Our Chef Will Create Your Masterpiece

Pre Select Two Flavors

- Chocolate
- Vanilla
- Strawberry
- Caramel

Pre Select Three Coatings

- Chocolate
- Coffee
- Lemon
- White Chocolate
- Raspberry

Toppings

- Crisp Pearls
- Sprinkles
- Desiccated Coconut
- Hazelnut Crunch

* Chef Attendants are \$250 per attendant for two (2) hours

BUILD YOUR OWN CHEESECAKE \$24PP

NY cheesecake with Graham Cracker Crust
(GF available with advanced notice)

- Chocolate Cheesecake
- Raspberry Swirl Cheesecake

Choose your Toppings

- Tropical Fruit Compote
- Mixed Berry Compote
- Chocolate Chips
- Toasted Nuts
- Heath Candy Bits
- Chocolate Sauce
- Caramel Sauce
- Whipped Cream

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHES
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DISPLAYED DESSERT STATIONS

PROHIBITION BOOZY DESSERTS \$23PP

Chef's Selection of Cocktail Inspired Desserts

- Piña Colada
- Bee's Knees
- White Russian
- Strawberry Margarita
- Old Fashioned Tarts

THE CHOCOLATE INDULGENCE \$24PP

25 Person Minimum Attendance Required

- Chocolate Mousse Shot Glass
- Chocolate Decadence with Fresh Raspberries
- Mini Chocolate Cupcakes
- Nutty Chocolate Brownies
- Chocolate Cream Puffs

SWEET ENDINGS \$21PP

Warm Chocolate Cake Caramel Sauce

Sweet Shots

- Our Pastry Chef's Shooter Creations
- S'mores Shot, Berry Cobbler
- Vanilla Bean Cheesecake with Strawberry Sauce

Sweet Bites

Coconut Magic Bars, Banana Cream Pie Tart, Red Velvet Cake

CRÈME PUFF SHOP \$19PP

A Delicious and Colorful Assortment of Flavors

- Chocolate
- Vanilla
- Hazelnut
- Matcha Green Tea
- Strawberry

CUPCAKE SHOP \$19PP

- Red Velvet Cupcake, Cream Cheese Frosting
- Keylime Cupcakes, Vanilla Bean Frosting
- Chocolate Cupcake, Cookies n' Cream Frosting
- Lemon Cupcake, Raspberry Frosting

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COSMOPOLITAN URBAN FOOD HALL INSPIRATIONS

THE BEST OF BLOCK 16 \$120PP

Ghost Donkey

- Crab Guacamole and Chips
- Grilled Shrimp Sopes, Tomato, Cilantro, Lime, Jalapeno

Tekka Bar

- Yellowtail Serrano Sashimi, Yuzukosho, Tekka Spicy

Lardo

- Bronx Bomber
- Shaved Steak, House Provolone "Whiz", Roasted and Pickled Peppers, Vinegar Mayo, Shredded Lettuce
- *Porchetta (Chef Attendant \$250 fee applies)
- Matcha Green Tea

Hattie B's

- Creamy Coleslaw
- Nashville Fried Chicken, Dipping Sauces of Ranch, Blue Cheese, Honey Mustard, Nashville Comeback Sauce
- Sliced Bread & Pickles
- Southern Greens
- Pimento Mac and Cheese
- Banana Pudding

District Donuts

- Double Cheese Burger Sliders, American Cheese, Caramelized Onions
- Monte Cristo Donut Sandwich
- Applewood Smoked Ham, Havarti Cheese, Dijon,
- On A Griddled Donut Topped With Raspberry Preserves, Powdered Sugar
- Warm Mini Bruleed Cinnamon Rolls
- Salted Double Chocolate Cookie
- Freshly Brewed Iced Tea, Lemonade

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

PLATED DINNER

All Plated Dinner Entrees Come with Three Courses, Freshly Baked Artisan Breads and Creamery Butter. Freshly Brewed Coffee and Select Teas

STARTERS (SELECT ONE)

- * Mizuna, Red and Gold Endive, Popcorn Sprouts, Grilled Seasonal Squash, Crisp Apple, Pecan Brittle Raspberry Riesling Wine Dressing
- * Grilled Asparagus, Bitter Lettuces, Edamame Beans, Toasted Walnuts, Shaved Manchego, Lemon and Mint Vinaigrette
- * Mustard Greens and Baby Kale, Shaved Root Vegetables, Roasted Pistachios, Dried Figs, Asiago Crisp, Red and Gold Beet Pesto, Orange Agave Dressing
- * Butter and Red Leaf Lettuces, Red Radish, Roasted Butternut Squash, Crispy Bacon Lardons, Aged Sherry Vinaigrette
- * Heirloom Tomato, Arugula and Frissee, Buffalo Mozzarella, Olive Tapenade Crostini, Aged Balsamic Dressing
- * Gem Lettuce and Radicchio, Parmesan Corn Panna Cotta, White Anchovy, Crispy Prosciutto, Cracked Pepper Dijon Dressing
- * Tender Seasonal Greens, Dried Bing Cherries, Marcona Almonds, Crumbled Roquefort Cheese Champagne Vinaigrette

MAIN ENTRÉE (SELECT ONE)

- * **Cannelloni Stuffed With Rainbow Chard \$87pp**
Butternut Squash and Farro, Braised Tuscan Beans with Kale, Garlic, Tomato, Cipollini Onion and Fresh Herbs (Vegan)
- * **Citrus Brined Chicken Breast \$87pp**
Wilted Bitter Greens, Vanilla Parsnip Puree, Sautéed Mushrooms, Marsala Wine Sauce
- * **Organic Semi Boneless Chicken \$89pp**
Yellow Vegetable Curry, Basmati Rice, Crispy Chick Peas, Chili Oil
- * **Atlantic Salmon \$97pp**
King Mushrooms, Citrus Mustard Greens, Fregola Pilaf, Dashi Butter Sauce
- * **Natural Beef Filet \$115pp**
Yukon Potato Puree, Caramelized Root Vegetables, Truffle Foie Butter, Red Wine Demi-Glace
- * **Berkshire Double Pork Chop \$97pp**
Butter Grits, Braised Red Cabbage, Apple Jam, Crispy Onions, Whiskey Jus
- * **Colorado Lamb Rack \$120pp**
Black Garlic and Sesame Crust, Barley Fried Rice, Shinko Pear and Radish Kimchi, Spinach, Kalbi Glaze
- * **Flat Iron Steak and Butter Poached Tiger Prawns \$130pp**
Orange Sweet Potato Gratin, Sautéed Baby Vegetables, Porcini Mushroom Jus

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

PLATED DINNER

DESSERTS (SELECT ONE)

- * **Black Forest Cake**
Chocolate Cake, Cherry Compote, Vanilla Bavarois
- * **Vanilla Bean Cheesecake**
Raspberry Gelee, Fresh Fruit
- * **Mocha Tart**
Mascarpone Crème, Caramel Sauce
- * **Citrus Berry Tart**
Green Tea Tart Shell, Lemon Curd
- * **Tahitian Vanilla Bean Creme Brulee**
Fresh Berries, Whipped Cream (GF)

DESSERT DUO

Additional \$14pp

- Strawberry-Yuzu with Lychee Mousse
- Served Alongside Caramel Budino
- Salted Caramel Sauce (GF)

ADDITIONAL COURSE OFFERINGS

- Chef Michael's Famous Roasted Butternut Squash Soup \$12pp**
Cinnamon, Cream, Desert Honey, Dried Cherries, Pumpkin Seeds, Pine Nuts, Pumpkin Oil
- Jumbo Shrimp Cocktail \$15pp**
Frissee, Watercress and Radishes, Lemon Herb Pesto, Tomato Chips
- Chilled Crab Cake \$15pp**
Avocado, Cilantro, Mango and Jalapeno, Green Papaya and Daikon Slaw, Passionfruit Puree
- Roasted Mushroom Tart \$14pp**
Ricotta, Dried Figs, Bitter Greens, Duck Breast, Black Berry Sauce
- Asiago Stuffed Gnocchi \$14pp**
Pancetta, Desert Sage, Crispy Kale, Truffle, Veal Demi-Glace

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

BUFFET DINNER

CHELSEA SOIREE \$130PP

Preserved Lemon Fregola Salad

Roasted Mushrooms, Radishes, Red Onion, Shaved Fennel, Petite Garden Herbs & Flowers, Citrus Vinaigrette (Vegan/GF)

Arugula & Endive Chopped Salad

Fresh Pineapple, Pepita Seed Brittle, Cherry Tomatoes, Pt. Reyes Blue Cheese Dressing (GF)

Shaved Radicchio & Brussels Sprouts Salad

Mixed Cabbages, Dried Cranberries, Toasted Pecans, White Balsamic Vinaigrette (Vegan/GF)

Herb Crusted Pacific Salmon

Roasted Red Radishes, Watercress Salad, Mustard Citronette Dressing

Chipotle Roasted Chicken

Charred Baby Peppers and Onions, Sweet Potato Puree, Tequila Pan Gravy

Whole Smoked NY Striploin

Herb Gremolata Roasted Vine Ripened Tomatoes, Foie Gras "Bordelaise" Sauce (Chef Attendant Available)

Warm Dinner Rolls

Sautéed Broccolini, Toasted Almonds, Garlic, Chili Flakes, EVOO (Vegan/GF)

Rosemary Roasted Pee Wee Potatoes, Crispy Leeks, Sea Salt (Vegan/ GF)

Dessert

Raspberry Swirl Cheesecakes

Chocolate Nutella Tarts

Citrus Cream Puffs

Freshly Brewed Coffee and Select Teas

* Enhancement (Chef Attended) – Additional \$24pp

Plancha Grilled Old Bay Spiced Jumbo Prawns, Sorrel Pesto, Warm Brown Butter

Roasted Corn Salad, Dandelion Greens, Shaved Onions, Peppers, Smoked Tomato Vinaigrette

* Chef Attendants are \$250 per attendant per two hours

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

BUFFET DINNER

POLANCO FESTIVAL \$120PP

Seared Achiote Shrimp Tostada (GF) * Chef Attended

Pan Seared Shrimp with Red Chili Butter, Avocado, Tomato, Queso Fresco, Lime Crema on Crispy Tostadas

Jicama Salad (GF)

Red Radish, Cucumber, Orange, Pickled Red Onion, Cilantro, Ancho Chile Lime Dressing

Topolo Style Caesar Salad (GF)

Hearts of Romaine, Cotija Cheese, White Anchovies, Roasted Pumpkin Seed, Chipotle Caesar Dressing

Oven Roasted Oysters

Cilantro Lime Mignonette, Roasted Sweet Potato and Tomato Salsa

Big Eye Tuna and Crab Ceviche (GF)

Mexican Papaya, Salsa Roja, Cilantro, Blue Corn Tortilla Chips

Pozole (GF)

A Traditional Stew Made with Hominy, Pork, Guajillo and Ancho Chile, Shredded Cabbage, Radish, Avocado and Lime

Roasted Chicken Breast

Pecan Pipian with Chile, Garlic, Pecans and Agave, Roasted Pumpkin with Desert Thyme, Sweet Potato Flan Coloradito Mole Sauce, Roasted Peanuts

Grilled Beef Short Ribs (GF)

Spicy Guajillo Sauce, Mexican Vegetables

Red Tomato Rice with Black Beans and Cilantro (GF)

Seared Seasonal Squash and Roasted Tomato with Chipotle

Desserts

Abuelita Chocolate pudding

Dulce de Leche Cheesecakes

Tropical Caramel Flan (GF)

Freshly Brewed Coffee and Select Teas

Enhancement (Chef Attended \$250) – Additional \$24pp

Guajillo Style Roasted Whole Seasonal Catch with Charred Red Onion, Aguachile Salsa, Warm Corn Tortillas

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

BUFFET DINNER

FARMERS MARKET FORAGE \$125PP

Seattle Style Smoked Salmon Chowder

Rich Seafood Broth, Grilled Country Bread

Baja Seafood Salad

Tomato, Cucumber, Red Onion, Cilantro, Clamato Lime and Chipotle Dressing

Spinach & Frisee Salad

Strawberries, Walnuts, Blue Cheese, Hard Boiled Eggs, Green Goddess Dressing

Grain Salad

Mixed Quinoa, Black Beans, Watermelon Radish, Avocado, Almonds, Sprouts, Blackberry Vinaigrette (Individual)

Baby Kale & Mustard Greens

Roasted Squash, Goji Berries, Parmesan Cheese, Orange Hazelnut Vinaigrette

Foraged Mushroom Tart

Laura Chenel Goat Cheese Cream, Truffle Rocket Salad

Pan Seared Pacific White Fish

Israeli Cous Cous Pilaf with Grilled Endive, Zucchini and Yellow Squash, Sun Dried Tomato Cream Sauce

KFC – Korean Fried “Jidori” Chicken Lollipops

Mixed Cabbage & Asian Pear Slaw, Sweet Gochujang Sesame Soy Dressing

Herb Butter Roasted Natural Beef Tenderloin

Fresno Pepper & Asparagus Potato Hash, Crispy Onions, Red Wine Reduction

Desserts

Blackberry Honey Cakes

Meyer Lemon Meringue Pies

Chocolate Mousse with Caramelized Almonds

Freshly Brewed Coffee and Select Teas

Enhancement (Chef Attendant Optional, Additional Charge \$250) – Additional \$20pp

Baked Mussels, Chorizo Chive Aioli, Toasted Bread Crumbs, Jasmine Saffron Rice, Pickled Vegetables

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

BUFFET DINNER

RUSTIC ITALY \$135PP

Bitter Greens (GF)

Dolcelatte, Roasted Pears, Pistachio, Red Radish, Lemon Honey Dressing

Arugula Salad (GF)

Dried Figs, Crispy Pancetta, Walnuts, Shaved Parmesan, White Balsamic and Orange Dressing

Caprese di Buffalo (GF)

Seasonal Tomato Selection, Mozzarella di Buffalo, Torn Basil, Dried Cherries, Vin Cotto

Shaved Prosciutto di San Daniele (*Chef Attended optional, additional charge \$250)

Seasonal Melon, Basil Oil, Grissini

Grilled White Fish with Lemon and Oregano

Broccoli Rabe with sun-Dried Tomatoes and Pine nuts

Chicken Scaloppini (GF)

Roasted Artichokes, Toy Peppers and Baby Tomatoes, Meyer Lemon Caper Butter

Braised Beef Short Ribs

Cannellini Beans, Cipollini Onions, Porcini, Braising Reduction

Roasted Pee Wee Potatoes with Lemon Zest and Sea Salt

Zucchini Stuffed with Pecorino, Tomato and Ricotta

Desserts

Caramel Budino (GF)

Torta Cioccolato

Berry Zabaglione

Freshly Brewed Coffee and Select Teas

Enhancement (Chef Attendant Optional, Additional Charge \$250) - Additional \$25pp

Roasted Garlic and Herb Crusted Lamb Rack

Creamy Carnaroli Risotto with Green Peas, Robiola Goat Cheese, Candied Lemon, Natural Reduction

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHEs
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

WINE & SPIRITS

BUBBLES

Indigenous Prosecco	\$50
Gruet I.V.V. S.O.T. Blanc de Blancs Brut, New Mexico	\$65
Veuve Clicquot Ponsardin "Yellow Label" Brut, Reims	\$150
Taittinger "Comtes de Champagne" Blanc de Blancs Brut, Reims	\$295
Moët & Chandon "Dom Perignon" Brut, Épernay	\$600
Roederer Estate Brut Rosé, Anderson Valley	\$85

CHAMPAGNE TOWER

One way to wow your guests is with a stunning Champagne Tower. Built to your group's specifications, we can create a toast to remember. Using coupe champagne glasses, not flutes, to erect a tower made up of successively smaller and smaller layers of squares. Once you are ready to toast, we slowly pour champagne from the top glass and it will trickle downward. We have a variety of large format bottles available just for the occasion.

\$300 set up fee for under 100 guests/\$500 fee for over 100.

WHITE WINE

Sonoma-Cutrer, "Russian River Ranches" Chardonnay, Sonoma	\$56
Chalk Hill "Sonoma Coast" Chardonnay, Sonoma Coast	\$64
ZD Wines Chardonnay, California	\$80
Cakebread Cellars Chardonnay, Napa Valley	\$95
Far Niente Chardonnay, Napa Valley	\$125
Craggy Range "Te Muna Road Vineyard", Sauvignon Blanc, Marlborough	\$65
Cloudy Bay Sauvignon Blanc, Marlborough	\$80
Santa Margherita Pinot Grigio, Alto Adige	\$65
Caves D'Esclans "Whispering Angel" Rose, Côtes de Provence	\$65

HOUSE WHITE WINE \$50

Nugan Estate Third Generation Chardonnay, Australia

Pale straw in colour with a soft youthful green hue. Aromas of white peach and nectarine compote with lashings of roasted nuts and allspice. On the palate, bright citrus and peach fruit with undertones of roasted cashew. This wine pairs perfectly with poultry and seafood dishes!

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHEs
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

WINE & SPIRITS

RED WINE

Daou Cabernet Sauvignon, Paso Robles	\$68
Justin Cabernet Sauvignon, Paso Robles	\$75
Jordan Cabernet Sauvignon, Alexander Valley	\$120
Groth Cabernet Sauvignon, Oakville	\$160
Silver Oak Cabernet Sauvignon, Alexander Valley	\$175
Duckhorn Merlot, Napa Valley	\$115
The Prisoner Wine Company "The Prisoner" Zinfandel, Napa	\$130
Emeritus "Hallberg Ranch" Pinot Noir, Russian River Valley	\$90

HOUSE RED WINE \$50

Drumheller Cabernet Sauvignon, Columbia Valley

The bright floral notes of this Cabernet Sauvignon opens to flavors of cola and ripe cherries, fresh blackberry, and cinnamon with a delicate texture. The finish is intense, yet silky. This Cabernet pairs well with a wide variety of foods without overpowering them; try braised short- ribs, stuffed peppers, pork tenderloin, and even dark chocolate.

DESERT WINE

La Spinette Moscato d'Asti, Piedmont	\$70
Sandemans "10 Year Tawny" Port, Douro	\$75
Royal Tokaji "Red Label 5 Puttonyos", Tokaji (500ML)	\$95
Taylor's "20 Year Tawney" Port, Douro	\$115

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHEES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

BEVERAGE ENHANCEMENTS

BLOODY MARY BAR \$16 PER DRINK/\$500 MINIMUM

Choice of vodka, created with our mixologists' special basil tomato, traditional tomato, V8 or Clamato. Next, you choose from spices and flavorings, like celery seed, horseradish, seasoned salt, or Cajun seasoning. Make it as mild or hot as you like from the selection of hot sauce. Choose your garnish, jalapeño stuffed olives, pepperoni, mozzarella or a selection of fresh and pickled vegetables.

HAPPY HOUR \$425 PER GALLON

Spice up any break by turning it into Happy Hour. Our in-house mixologists will create one of our signature cocktails.

Please Select From:

The Cosmopolitan Cosmopolitan

Because it's the difference that matters, our Cosmopolitan is curated with Hangar One Mandarin Blossom, Solerno Blood Orange Liqueur, White Cranberry Juice, Citrus, & House-Made Cranberry Syrup.

Not Your Average Fruit Punch

Bacardi Pineapple, Passion Fruit, Guava, & Almond packs quite the, well...punch.

Spiked Seasonal Lemonade

A Melange of Seasonal Fruits, Absolut Lime, Yuzu, & Exotic Citrus. After all, fruit is part of a balanced diet.

Bloody Mary

Start things off right with Absolut Vodka, Citrus, & Housemade Bloody Mary Mix.

MIXOLOGIST FAVORITES \$16 PER DRINK

Choose two different cocktails showing off the hottest, most current trends in mixology. At your request, we can create a cocktail to match the theme of your company or let us compliment your reception action station by pairing cocktails to the menu.

Sanguine Eyes

A Margarita of Hurradura, Blood Orange, Lime Juice, Ancho Chili Liqueur, and Smoked Agave

Indian Summer

A Whiskey Sour of Old Forester, Apricot, Sage, and Citrus

Ruby Red Mule

A spin on America's Sweetheart, the Mule cocktail with Ketel One Vodka, Grapefruit Liqueur, Citrus, Spicy Ginger, and Fizz

Champagne Socialist

A Mimosa of Ciroc Peach, Coconut Chia Syrup, Citrus, and Champagne

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

BEVERAGE ENHANCEMENTS

VINTAGE COCKTAILS \$17 PER DRINK

Need a shot of knowledge to keep up with the current cocktail revival? Allow our mixologists to reintroduce the classics of the past.

A few options include:

Manhattan

The Quintessential Cocktail of the 1870's of Redemption Rye, Bitters, Sweet Vermouth, and a Brandied Cherry.

Negroni

The embittered Italian classic of 1919 with Spring 44, Sweet Vermouth, and Campari

Sidecar

The darling of 1922 with Hardy Cosmopolitan Barrel VSOP Cognac, Lemon, and Orange Curacao

Old Fashioned

A classic from 1881 with Old Forester, Sugar, and Bitters

CREATE YOUR OWN...

Margarita	\$17 per Drink
Tropical Rum Bar	\$17 per Drink
Martinis	\$17 per Drink

Try your hand in mixology and create your own cocktails. For example, on a Margaritas bar, we will give you a choice of tequilas, ranging in characteristics and flavors. Next, choose from a selection of different mixture options, these will also range in flavor profile from sweet and fruity, to citrusy and spicy.

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

BEVERAGE ENHANCEMENTS

BARLEY AND HOPS \$10 - \$12 PER DRINK

Microbrews of America/International Brew

Choose a selection of different types of beer off our master beer list. Allow our mixologists to guide your senses through the appearance, aroma and taste. They will also teach you about the stylistic diversity behind the craft of the brewer. We can also put together a beer tasting dinner where we pair each course with a complimenting barley and hops combination.

Choices include:

- | | |
|---------------------------|---------------------------------|
| Sierra Nevada Pale Ale | Left Hand Milk Stout Nitro |
| Pizza Port Chronic | Chima Blue |
| Ballast Point Sculpin IPA | Firestone Walker 805 Blonde Ale |
| Trumer Pilsner | |

COFFEE CORDIAL CARTS ENHANCEMENTS \$14 PER DRINK/\$500 MINIMUM

Enhance your evening coffee service with a Cordial Coffee Cart with all the fixings, including chantilly, chocolate shavings, cinnamon sticks plus a variety of cordials and after dinner drinks.

FROZUN COCKTAILS

\$120 per Dozen

\$250 Bartender Fee Applies

**can be added to a hosted bar with \$500 minimum*

Adult Push-Up Pops - 12 Proof Alcohol Infused Sorbets

- | | |
|----------------------|--------------------|
| Lemon Drop | Pear Vodka |
| Pina Colada | Bourbon Berry |
| Strawberry Margarita | Whiskey & Cola |
| Apple Martini | Dark Chocolate Rum |



BEVERAGE ENHANCEMENTS

Beverage Package Options – Single Shot Pours

WELL BRANDS

Skyy	Don Q Cristal
Absolut Citrus	Don Q Coconut
Spring44	Mi Campo
Johnnie Walker Red	Redemption Rye
Old Forester	

WELL PRICING PP

1hr	\$28
1.5hr	\$30
2hr	\$37
3hr	\$45
4hr	\$49

WELL BRANDS

Ketel	Crown Royal
Ketel Citron Hangar	Bacardi Captain
Mandarin	Morgan
Tanqueray	Herradura Silver
Glenmorangie	Maker's Mark
Jack Daniels	

WELL PRICING PP

1hr	\$32
1.5hr	\$37
2hr	\$42
3hr	\$52
4hr	\$60
4hr	\$60

WELL BRANDS

Belvedere	Jameson
Belvedere Flavored	10 Cane
Bombay Sapphire	Captain Morgan
Hangar Mandarin	Patron
JW Black Woodford Reserve	Solerno

WELL PRICING PP

1hr	\$41
1.5hr	\$46
2hr	\$51
3hr	\$61
4hr	\$71

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BEVERAGE PACKAGES AND HOST/CASH BARS

BEER/WINE

Budweiser	1hr	\$25
Bud Light	2hr	\$32
Michelob Ultra	3hr	\$38
Stella Artois	4hr	\$46
Corona		
Fat Tire		
Goose Island IPA		
Sommelier Selection of Red/White Wines		

CORDIALS

Baileys	1hr	\$3
Kahlua	1.5hr	\$3.50
Hennessy VS	2hr	\$4
Chambord	3hr	\$5
Grand Marnier	4hr	\$6
Disaronno		

HOSTED BAR PRICING

Super Premium	\$18 each
Premium	\$16 each
Well	\$14 each
Cordials	\$16 each
House Wine	\$14 each
Import Beer	\$11 each
Domestic Beer	\$10 each

CASH BAR PRICING

Super Premium	\$20 each
Premium	\$18 each
Well	\$16 each
Cordials	\$18 each
House Wine	\$16 each
Import Beer	\$13 each
Domestic Beer	\$11 each

*Package Bars Do Not Include Red Bulls, Doubles Pours, or Shots

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
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BANQUET POLICIES AND PROCEDURES

FOOD AND BEVERAGE

To ensure compliance with the County's Board of Health food handling regulations, food will only be consumed on the hotel premises at the contracted time. The Cosmopolitan of Las Vegas is the sole provider of all food and beverage served in the conference space. Food and beverage is not permitted to be brought into the conference space by a guest, any client's guest, or attendee. All menus are prepared to guarantee, served at the contracted time and are non-transferrable to other events. All menus are designed to last either a maximum of 1.5 hours or 2 hours. Please refer to your specific menus for exact timing. Extended hours for meal service are available for buffets and receptions, please inquire with your catering manager for options.

All food items may contain nuts or may have been produced on equipment that produces various nut items.

PRELIMINARY GUARANTEES

Your preliminary guarantee is due with your detailed schedule of events 60 days prior to the first arrival as outlined in your contract. The final detailed schedule of events received less than 30 days prior to your first arrival is subject to a 10% increase in the catering menu prices.

FINAL GUARANTEES

The Cosmopolitan must receive the final guarantee (number or persons to attend all planned functions for:

- 1-1,000 Guests: No later than noon, three (3) business days prior to the scheduled function, excluding holidays.
- 1,001-2,000 Guests: No later than noon, five (5) business days prior to the scheduled function, excluding holidays.
- 2,000+ Guests: No later than noon, seven (7) business days prior to the scheduled function, excluding holidays.
- For events scheduled to be held on Sunday through Monday, the guarantee must be given no later than noon of the preceding Thursday. For functions scheduled to be held on Tuesday, the guarantee must be given no later than noon on the preceding Friday.

In some instances, more advanced notice may be required due to menu complexity, holidays, deliveries, or other constraints. Should the client not notify The Cosmopolitan of a guarantee number, The Cosmopolitan shall utilize the expected number as the final guarantee. The function will be billed based on the expected number or the actual attendance, whichever is greater.

Should the guarantee decrease by 15% or more of the original estimate (referred to as the preliminary guarantee due 60 days prior to the first arrival) The Cosmopolitan reserves the right to charge the original guarantee, room rental, service charges, and/or relocate your group to a smaller room.

The culinary team will prepare all items based on the 'actual' guarantee figure.

OVERSET AND SET MAXIMUMS

In order to better service your event, The Cosmopolitan will 'overset' for events of 100 persons or less for 5% over the 'actual' guarantee figure. For events of 101 persons or more, the 'overset' will be 3% over the 'actual' guarantee figure and is not to exceed more than 50 persons over the guarantee. Except for agreed upon exceptions, The Cosmopolitan will not overset any rooms more than the overset policy. In the event of an agreed upon exception, the overset number is not to be factored into the guarantee number.



BANQUET POLICIES AND PROCEDURES

INCREASES IN GUARANTEES

Increases in guarantees over 3% received 48-24 business hours prior to the event (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 10% price increase.

Increases in guarantees over 3% received the day of the event (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 15% price increase.

The Cosmopolitan reserves the right to substitute any menu items necessary to satisfy these changes in guarantees and will make every attempt possible to accommodate our guests.

DECREASES IN GUARANTEES

The Cosmopolitan will bill based on the original guarantee for any decreases in guarantees over 3% received within 72 business hours.

NEW ORDERS WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a 'new opportunity' and will be subject to availability, special menu selections, and pricing.

EXECUTIVE MENUS

The Cosmopolitan features an Executive Menu for groups of less than 25. Should a group request a menu from the banquet menus or an existing event fall below the 25 person minimum, a \$20 per person surcharge will be applied to the banquet event order form.

STAFF AND CREW MEALS

Staff and crew meal menus are available for up to 50 staff and/or crew per day. Please speak with your catering manager regarding your menu options.

SHOW/EXHIBIT HALL MENUS

Show/Exhibit Hall menus are available and pricing is per person for events with 300 or more attendees. Curated food options and stations, when displayed or action, are considered a full meal with a minimum spend for the following functions:

Breakfast: \$55 per person | Lunch: \$65 per person | Dinner/Reception: \$100 per person

*Pricing is based on final revenue and guarantee prior to beverage, tax and service.

BREAKS

Breaks are designed to last a maximum of 45 minutes. Breaks are only available to be served during non main meal period times unless three or more stations have been selected for lunch with a minimum spend.

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

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RECEPTIONS

Except those preceding a lunch or dinner, receptions in the conference space require an \$85 per person minimum commitment in food, excluding beverage, tax, service, labor, and miscellaneous fees.

PLATED LUNCH AND DINNER MENUS

All plated meals that constitute lunch or dinner shall have a minimum of three courses. Courses are not transferable to any additional function.

CUSTOM OR SPECIALTY MENUS

Custom and Specialty Menus are not subject to additional discounts.

LABOR CHARGES

The Cosmopolitan Banquet Team will staff each event in conjunction with our staffing protocol and reserves the right to decide on the number of stations and bars needed for each event.

A labor charge of \$250 per 100 guests, per Bartender will be applied to the banquet event order form. A labor charge of \$250 per server will be applied for any tray passed food or beverage service where additional staff is needed and will be applied to the banquet event order form. Chef Attendant Labor is \$250 per Chef and is based upon a two-hour Event.

In addition to a \$250 Bartender fee, a \$750 minimum beverage spend per bar will be required for all cash bars. Should bar consumption fall short of the minimum, a charge in the difference will be applied to the final bill in beverage charge and is subject to tax and service charge.

For events containing bars that exceed 4 hours, an additional beverage minimum and a \$250 surcharge per bar will be applied to the banquet event order form.

EVENT DIAGRAMS (REQUIRED)

In accordance with the Clark County Uniform Fire Code, all functions with attendance greater than 300 people, displays/exhibits, or occupying a space greater than 4,500 square feet require a Fire Marshall approved diagram on the premises for and during each event. Your PSAV Account Manager can assist you in creating and submitting your required diagrams and forms with the Fire Marshall a minimum of 60 days prior to your scheduled function(s). A Fire Marshall approved floor plan is to be forwarded to your Catering/Conference Services Manager no later than 30 days prior to the event. Any function with attendance greater than 300 people not approved by the Fire Marshall, shall not be allowed to occur.

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESS
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

BANQUET POLICIES AND PROCEDURES

EVENT DIAGRAMS (REQUIRED) CONTINUED

Please note that you will be responsible for the diagram fee, see your PSAV Account Manager for a price structure. If you are unable to forward an approved floor plan, or have not contacted us regarding your room set-up 30 days prior to your event, PSAV will create and submit a plan for your Event (excluding trade show plans) in your behalf. A fee will be charged for these submittals, and the approved plan received from the Fire Marshall will be the required plan by which our staff will set the room.

SPECIAL MEALS

The Cosmopolitan takes pride in offering gluten free, vegetarian and healthy choice options on all the published menus. Special meals are defined as those meals required for dietary health and life-style choices that are not available on the principal menu (I.e. Kosher, Halal, Celiac, etc.). Special meals can be pre-ordered and are subject to special pricing. The pricing will not be priced below the principal menu price. All special meals must be included in the guarantee number. If the number of special meals exceeds the contracted number, they will be charged for over and above the guarantee or actual number, whichever is greater.

POOL FUNCTIONS

All pool functions require a site fee and minimum of \$150 in Food and Beverage per person, exclusive of tax, service, audio visual, entertainment, decor, or site fee. Pool functions are subject to policies governing the pool. Please inquire with your catering professional regarding the policies.

PRICING AND TAXES

All prices quoted exclusive of prevailing 8.375% state sales tax, prevailing 23% service charge (18.37% service charge and taxable portion at 4.63%). Subject to change. Tax-exempt organizations must furnish a Nevada Certificate of Exemption to the Catering Office with this Agreement.

CONTINENTAL BREAKFASTS	BUFFET BREAKFASTS	BREAKFAST BEVERAGE ENHANCEMENTS	PLATED BREAKFAST	BREAKFAST ENHANCEMENTS	BREAKS	À LA CARTE BEVERAGES	À LA CARTE REFRESHMENTS	BUFFET LUNCHESES
PLATED LUNCH	RECEPTION HORS D'OEUVRES	DISPLAYED RECEPTIONS	DESSERT RECEPTIONS	SPECIALTY RECEPTIONS	PLATED DINNER	BUFFET DINNER	COCKTAILS	BANQUET POLICIES

BANQUET POLICIES AND PROCEDURES

GENERAL TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage, and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes, or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions. In arranging for private functions, the attendance must be definitively specified three (3) business days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.

All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.

Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption. Prices printed and products listed are subject to change without notice.

Performance of this agreement is contingent upon the ability of the hotel management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state, or municipal) requisitions, restrictions, upon travel, transportation, foods, beverages, or supplies, and other causes whether enumerated herein or not, beyond control of management preventing or interfering with performance.

Full Payment must be received a minimum of 30 days in advance of the function, unless credit has been established to the satisfaction of the hotel. If credit is established, a minimum deposit equal to 50% of estimated charges is required 30 days prior to the function. All pre-paid events must have a valid credit card on file for on-site overages. For approved billing events, the balance of the account is due and payable 30 days after the date of the function. A service charge of 1.5% per month will be added to any unpaid balance past 30 days.

Please note, pool functions are subject to additional requirements that are found in the pool policies and procedures document.

All banquet food & beverage arrangements must be made through the hotel. The Cosmopolitan reserves the right to only serve food & beverage that has been purchased from the hotel.

All food items may contain nuts or may have been produced on equipment that produces various nut items.

SIGNATURE OF THIS AGREEMENT: _____

DATE: _____