

CAESARS
ENTERTAINMENT
P R E S E N T S



CAESARS PALACE®

C A T E R I N G M E N U



T H E E M P I R E A W A I T S

CATERING MENU

Thank you for your interest in Caesars Palace.

Caesars Palace is able to serve your meeting and event needs like no other venue.

Our professional and dedicated catering staff can help you navigate through our array of options and design a catering plan to suit your event perfectly. We will meet with you and take the time to understand your requirements, from simple breaks to a lavish cocktail party.

We look forward to being a partner in your success.

CONTINENTAL BREAKFAST



EXECUTIVE CONTINENTAL

Chilled orange juice and cranberry juice (vg) (gf)
Fresh seasonal cut fruit and berries (vg) (gf)
Assorted breakfast pastries including croissants, Danish, and muffins (v)
Whipped butter and fruit preserves (v)
Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections
\$46 per person

HEALTHY CHOICE CONTINENTAL

Chilled orange juice, grapefruit juice, and cranberry juice (vg) (gf)
Housemade infused water: Strawberry-basil and lemon-mint (vg) (gf)
Assorted sliced breakfast breads to include banana, date-nut and cranberry, low fat blueberry and whole grain muffins (v)
Overnight oats with fruit preserves (v)
Whipped butter, plant butter and fruit preserves (v)
Fresh seasonal cut fruit and berries (vg) (gf)
Caesars Palace granola (vg) served with skim, 2% milk, soy and almond milk (v)
Assorted low-fat, fruit and Greek-style yogurts (v)
Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections
\$51 per person

CAESARS PALACE CONTINENTAL

Chilled orange juice, grapefruit juice, and cranberry juice (vg) (gf)
Fresh seasonal cut fruit and berries (vg) (gf)
Granola (vg) served with skim, 2% milk, soy and almond milk (v)
Assorted coffee cakes and cinnamon rolls (v)
Whipped butter and fruit preserves (v)
Yogurt parfaits with granola, yogurt and fresh strawberries (v)
HOT ENHANCEMENT SELECTION (SELECT ONE)

CROISSANT SANDWICH

Fluffy omelet, black forest ham, Tillamook cheddar cheese, herb mascarpone

BREAKFAST BURRITO

Scrambled eggs, spiced ground turkey, crispy breakfast potatoes, Manchego cheese, poblano salsa

VEGAN WRAP

Sprouted tortilla, JUST eggs, spinach, quinoa pilaf, pickled shallots (vg)

MAPLE DOUGHNUT BREAKFAST SANDWICH

Poached egg, cherrywood bacon, Tillamook aged cheddar cheese, maple glaze

\$56 per person

Belgian waffle crostini with herb mascarpone, scrambled egg, Bavarian sausage, fresh dates, fried chives

Avocado toast, shaved radishes, chia seeds, sriracha, pea shoots, cotija cheese (v)

\$5 per person

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

Choice of second enhancement to your Caesars Palace continental

\$4 per person

CONTINENTAL BREAKFAST



ON THE GO CONTINENTAL OFFERINGS

LOX

Artisan bagel, freshly cured salmon, pickled shallots, watercress, chive cream cheese

\$52 per person

PROSCIUTTO

Crusty bread, shaved prosciutto ham, mission figs, ricotta cheese, balsamic jam

\$47 per person

AVOCADO

Sprouted bread, freshly mashed avocado, breakfast radishes, chia seeds, pea shoots, cotija cheese (v)

\$47 per person

TURKEY

Buttery croissant, shaved turkey breast, marinated tomatoes, arugula, herbed mascarpone cheese

\$47 per person

All boxed continentals include a piece of whole fresh fruit, and one enhancement from the list below:

Greek yogurt (v) (gf)

Granola bar (v)

Hard-boiled eggs (2)

Fruit Danish (v)

Ripened fruit salad

Cheese Danish (v)

with fresh berries (vg) (gf)

Petit croissant (v)

Breakfast bar (v)

Choice of second enhancement to your On The Go Continental *\$4 per person*

BEVERAGES FOR YOUR ON THE GO CONTINENTAL

Assorted bottled juices

\$8.50 each (based on consumption)

Assorted milk (v)

\$5.50 each (based on consumption)

Bottled waters

\$6.75 each (based on consumption)

Assorted bottled coffees and iced teas

\$8.50 each (based on consumption)

Choice of maximum combined (3) selections. Choice of (2) for groups of 75 and under. On the Go Continental Breakfasts are not designed to be placed in a separate breakfast room and do not include seating for the entire group or table service. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.



BREAKFAST BUFFET



CAESARS PALACE BUFFET BREAKFAST

Chilled orange juice, grapefruit juice, and cranberry juice (vg) (gf)

Fresh seasonal cut fruits and berries (vg) (gf)

Scrambled eggs (v)

Scrambled egg whites (v)
additional \$4 per person

BREAKFAST MEATS (SELECT TWO)

Cherrywood smoked bacon (gf)

Traditional breakfast sausage links (gf)

Bacon-cheddar bratwurst (gf)

Chicken apple sausage (gf)

Fresh ground corned beef hash (gf)

Beyond sausage (vg) (gf)

DAILY BREAKFAST STARCHES

Monday-Smashed pee-wee potatoes with fine herbs (vg) (gf)

Tuesday-Roasted Yukon potatoes with poblano chilies and scallions

Wednesday-Finger potato and Brussels sprout hash (vg) (gf)

Thursday-Herb and garlic roasted golden potatoes (vg) (gf)

Friday-Roasted sweet potato hash (vg) (gf)

Saturday-Potato Lyonnaise (vg) (gf)

Sunday-Breakfast style potato pave (v) (gf)

Assorted breakfast pastries including croissants, Danish, and muffins (v)

Whipped butter and fruit preserves (v)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

\$62 per person

Breakfast buffets are designed to last up to 90 minutes maximum and price based on minimum of 50 guests. Service for 25 to 49 guests add \$10.00 per person. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

For an additional *\$7 per person*, add your choice of the following:

Crème Fraîche Pancakes (v)

Bourbon barrel-aged maple syrup and whipped butter

Pistachio Crusted French Toast (v)

Bourbon barrel-aged maple syrup and whipped butter

Butter Croissant French Toast (v)

Fresh berries, maple syrup and whipped butter

Warm Asiago & Chive Biscuits

Country-style sausage gravy

Yogurt & Granola Parfait (v)

Steel Cut Oatmeal (v) (gf)

Cinnamon, manuka honey and dried fruits

CARVED BREAKFAST BUFFET STATIONS

Chef attendant required. Chef's fee of \$350 per chef

Served with seasonal vegetable hash

Carved southern applewood smoked ham
Grilled pineapple, dry fruit red-eye gravy, Luxardo cherries

\$13 per person

Carved brown sugar bacon slab
Bourbon barrel aged maple syrup glaze (gf)

\$14 per person

Carved whole roasted tenderloin of beef (gf)
Béarnaise sauce, grilled asparagus

\$18 per person

Carved cider brined pork loin (gf)
Apple and pear compote, pork jus

\$14 per person

Carved manuka honey glazed salmon fillet soy-scallion ponzu

\$14 per person

BREAKFAST ENHANCEMENTS



OMELET STATION

Prepared to order with a choice of whole eggs (v) (gf), egg whites (v) (gf), or JUST eggs (vg) (gf)

Toppings to include:

Cherrywood bacon (gf), applewood ham (gf), breakfast sausage (gf), Beyond sausage (vg) (gf), sweet onions (vg) (gf), heirloom tomatoes (vg) (gf), roasted red peppers (vg) (gf), wild mushrooms (v) (gf), Tillamook cheddar cheese (v) (gf), cotija cheese (v) (gf), Manchego cheese (v) (gf)

\$12 per person

OVERNIGHT OATS STATION

Overnight oats made with almond milk, Madagascar vanilla bean and raw honey (vg) (gf)

STIR-IN CHOICES (SELECT TWO):

Fresh berries (vg) (gf)

Chia seeds (vg) (gf)

Dried fruits (vg) (gf)

Seasonal fruit preserves (v) (gf)

Assorted roasted nuts (vg) (gf)

\$9 per person

BENEDICT STATION

CHOICE OF ONE:

English muffin, jumbo lump crabmeat and béarnaise sauce

English muffin, grilled asparagus, marinated heirloom tomatoes, hollandaise sauce (v)

English muffin, fried chicken, chipotle gravy, hot pepper jam

English muffin, braised short rib, five-spice glaze, miso hollandaise, pickled vegetables

Chive potato cake, Beyond sausage, caramelized onion jam, chipotle-almond milk béchamel (vg)

\$12 per person

BAGEL ACTION STATION

Toasted and smeared by an attendant

PICK YOUR BAGELS (CHOOSE THREE):

Plain (v), Onion (v), Everything (v), Cinnamon raisin (v), Jalapeño cheddar (v)

All bagel action items come with the following accompaniments

Plain cream cheese (v) (gf), Peanut butter (vg) (gf), Seasonal fruit preserves (vg) (gf), and Cultured butter (v) (gf)

PICK YOUR SMEAR (CHOOSE TWO):

(all flavors available in regular or vegan)

Fresh berry, Garlic and chive, Jalapeño, Lemon dill, Honey pecan

\$28 per person

Add for an additional *\$12 per person*

Smoked salmon lox (gf)

Accompaniments:

Pickled onions (vg) (gf), Shaved red onion (vg) (gf), Capers (vg) (gf), Chopped eggs (v) (gf) and shaved cucumbers (vg) (gf)

PLATED BREAKFAST OFFERINGS



PLATED BREAKFAST OFFERINGS

All plated breakfasts are served with orange juice, freshly brewed coffee, decaffeinated coffee, assorted hot tea selections, fresh-baked breakfast croissants (v), whipped butter (v) (gf), fruit preserves (vg) (gf), and marmalade (vg) (gf).

EGGS WITH CHEESE

Toasted brioche, crispy prosciutto, poached eggs, poached pear, Marcona almonds, Boursin blue cheese, roasted golden potatoes

\$62 per person

TRADITIONAL EGGS BENEDICT

Toasted crumpet, applewood smoked pork loin, poached eggs, hollandaise sauce, pee wee potato and artichoke hash

\$66 per person

SHORT RIB EGGS BENEDICT

Toasted crumpet, braised short ribs, poached eggs, charred broccolini, béarnaise sauce, fingerling potato and Brussels sprout hash

\$66 per person

TOAD IN A HOLE (v)

Crusty sourdough bread, free-range egg, rainbow chard, Gruyère cheese, potato pave, roasted heirloom tomatoes

\$64 per person

WAGYU AND EGGS (gf)

Imperial wagyu flat iron steak, chimichurri béarnaise, roasted asparagus, poached eggs, smashed pee wee potatoes with fine herbs

\$70 per person

SWEET TEA CHICKEN AND WAFFLES WITH EGGS

Sweet tea brined and fried chicken, Belgian waffles, cultured butter, lemon-sweet tea syrup, deviled eggs with chives and shallots

\$65 per person

FRITTATA (vg)

JUST eggs, scallions, wild mushrooms, marinated heirloom tomatoes, crostini toast with tomato jam, roasted golden potatoes

\$62 per person

BREAK PACKAGES



HALF-DAY BEVERAGE SERVICE*\$44 per person*

(Maximum of 4 hours or portion thereof)

Freshly brewed coffee, decaffeinated coffee, assorted hot tea selections, and iced tea

Assorted soft drinks

Infused waters

Choice of two:

Strawberry-basil, lemon-mint, grapefruit-rosemary, cilantro-lime, kiwi-blackberry, watermelon-thyme or cucumber-mint

ALL-DAY SERVICE*\$80 per person*

(Up to 8 hours maximum)

Freshly brewed coffee, decaffeinated coffee, assorted hot tea selections and iced tea

Assorted soft drinks

Infused waters

Choice of two:

Strawberry-basil, lemon-mint, grapefruit-rosemary, cilantro-lime, kiwi- blackberry, watermelon-thyme or cucumber-mint

ALL-DAY MEETING BREAK*\$100 per person*

EXECUTIVE CONTINENTAL (75 minutes)

Chilled orange juice and cranberry juice

Fresh seasonal cut fruit and berries (vg) (gf)

Assorted breakfast pastries including croissants, Danish and muffins (v)

Whipped butter and preserves (v) (gf)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

Assorted soft drinks and bottled water

MID-MORNING BREAK (30 minutes)

Freshly brewed coffee, decaffeinated coffee and hot tea selections

Assorted soft drinks and bottled water

Assorted individual bags of trail mix and RXBAR (v)

MID-AFTERNOON BREAK (30 minutes)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

Assorted soft drinks and bottled water

Fresh-baked cookies (v)

Whole fresh fruit (vg) (gf)

ALL-DAY EXECUTIVE BREAK*\$110 per person*

THE CAESARS PALACE CONTINENTAL BREAKFAST (75 minutes)

Chilled orange juice, grapefruit juice, and cranberry juice

Fresh seasonal cut fruit and berries (vg) (gf)

Caesars Palace granola (v) served with skim, 2% milk (v), soy (vg) and almond (vg) milk

Assorted coffee cakes and cinnamon rolls (v)

Whipped butter and fruit preserves (v) (gf)

Yogurt parfaits with Caesars Palace granola, yogurt and fresh strawberries (v)

Croissant sandwich, fluffy omelet, black forest ham, Tillamook cheddar cheese, herb mascarpone

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

Assorted soft drinks and bottled water

MID-MORNING BREAK (30 minutes)

Freshly brewed coffee, decaffeinated coffee and hot tea selections

Assorted soft drinks and bottled water

Assorted housemade dried fruit and whole-grain bars (v)

MID-AFTERNOON BREAK (30 minutes)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

Assorted soft drinks and bottled water

Assorted French pastries

Plain and chocolate covered pretzels

Pricing based on a minimum of 50 guests. Fewer than 50 guests, add an additional \$10.00 per person. Break Packages are not designed to be placed in a separate breakfast room and do not include seating for entire group or table service. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

BEVERAGE OFFERINGS



Fresh-brewed Coffee, Decaffeinated Coffee or Assorted Hot Tea Selections	<i>\$112 per gallon</i>	Bottled Tea	<i>\$8.50 each</i>
		Assorted flavors	
Fresh-brewed Iced Coffee	<i>\$112 per gallon</i>	Individual Whole, 2% and Skim Milk Cartons	<i>\$5.50 each</i>
Fresh-brewed Iced Tea	<i>\$112 per gallon</i>	Soy or Almond Milk	<i>\$40 per quart</i>
Infused Waters	<i>\$100 per gallon</i>	Caesars Bottled Water	<i>\$6.75 each</i>
Lemon-mint, strawberry-basil, grapefruit-rosemary, cilantro-lime, kiwi-blackberry, watermelon-thyme or cucumber-mint		Voss Bottled Water	<i>\$7.75 each</i>
Fresh-squeezed Lemonade	<i>\$100 per gallon</i>	Assorted Bubbly Sparkling Water	<i>\$6.75 each</i>
Sangria Punch, Non-Alcoholic	<i>\$100 per gallon</i>	Assorted Soft Drinks	<i>\$6.75 each</i>
Gourmet Coffee and Tea Station	<i>\$120 per gallon</i>	Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist and Diet Sierra Mist	
Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections served with gourmet condiments and flavored syrups		Assorted Virgil's Handcrafted Sodas	<i>\$7.25 each</i>
La Colombe Bottled Cold Brew Coffees	<i>\$9 each</i>	Root beer, vanilla cream, black cherry and orange	
Original and chocolate		Red Bull or Rockstar Energy Drinks	<i>\$10 each</i>
Assorted Juices	<i>\$34 per quart</i>	Regular or sugar free	
Orange, grapefruit, cranberry, carrot and tomato		KeVita Kombucha	<i>\$11 each</i>
Fresh-Squeezed Orange Juice	<i>\$40 per quart</i>	Assorted flavors	
Naked Bottled Juices - Assorted	<i>\$8.50 each</i>	Naked Coconut Water	<i>\$10 each</i>

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MORNING OFFERINGS



Whole Fresh Fruit (vg)	<i>\$84 per dozen</i>	Assorted Scones with Clotted Cream and Lemon Curd (v)	<i>\$96 per dozen</i>
Fresh sliced Fruit (vg)	<i>\$14 per person</i>		
Assorted Fresh-baked Pastries (v)	<i>\$96 per dozen</i>	Assorted Chocolate-dipped Biscotti (v)	<i>\$84 per dozen</i>
Fresh-baked Assorted Croissants (v) To include chocolate, butter, and almond (vegan croissants available)	<i>\$96 per dozen</i>	Assorted Individual Flavored Yogurts (v)	<i>\$8 each</i>
Individual Cinnamon-streusel Coffee Cakes (v)	<i>\$96 per dozen</i>	Yogurt Parfaits (v) Choose from: Caesars Palace granola, yogurt and fresh strawberries (v) (gf) Greek yogurt, raw honey, toasted almonds, fresh blackberries (v) (gf) Cashew yogurt, toasted cashews, fresh blueberries, agave nectar, fresh mint (vg) (gf)	<i>\$120 per dozen</i>
Cinnamon Rolls with Cream Cheese Icing (v)	<i>\$96 per dozen</i>		
Sticky Honey-pecan Rolls (v) Original and chocolate	<i>\$96 per dozen</i>	Assorted Locally Made Wicked Doughnuts Including offerings such as “Bugsy Bulls Eye”, “Bella Nutella” and “Blueberry Bliss”	<i>\$108 per dozen</i>
Assorted Fruit, Bran, & Chocolate Chip Muffins (v)	<i>\$96 per dozen</i>	Hard-Boiled Eggs Without Shell (v) (gf)	<i>\$60 per dozen</i>
Assorted Gluten-Free Muffins (v) (gf)	<i>\$108 per dozen</i>	Sea salt, cracked black pepper, fresh chives	
Assorted Bagels (v) or (vg) Cream cheese selection to be strawberry, plain and garlic and chive (vegan available on request)	<i>\$114 per dozen</i>		
Assorted Sliced Breakfast Nut Breads (v)	<i>\$96 per dozen</i>		
Assorted Clif & RXBAR (v)	<i>\$90 per dozen</i>		

À LA CARTE REFRESHMENT BREAKS



SWEET BREAK OFFERINGS

Assorted Large Handmade Cookies *\$96 per dozen*

Chocolate chip, peanut butter, oatmeal raisin and white chocolate macadamia nut (v)

Assorted Miniature Tea Cookies (v) *\$84 per dozen*

Assorted Candy Bars (v) *\$66 per dozen*

Assorted Chocolate-dipped Strawberries (v) *\$108 per dozen*

Assorted Miniature French Pastries (v) *\$120 per dozen*

Brownies and Blondies (v) *\$96 per dozen*

Assorted Cupcakes *\$96 per dozen*

Chocolate, salted caramel, white chocolate strawberry, red velvet and raspberry key lime (v)

Assorted French Macarons (v) *\$108 per dozen*

Assorted Cake & Truffle Pops (v) *\$108 per dozen*

FROZEN BREAK OFFERINGS

Magnum and Häagen-Dazs Ice Cream Bars (v) *\$108 per dozen*

Outshine Frozen Fruit Bars (vg) *\$90 per dozen*

Frozen Alcoholic Popsicles (v) *\$126 per dozen*

SAVORY BREAK OFFERINGS

Assorted Artisan Soft Pretzels *\$102 per dozen*

Served with mustards, pale ale-cheddar dip & bacon-Glacier blue cheese (v)

Individual Bags of Potato Chips, Pretzels and Popcorn (v) *\$7 each*

Individual Bags of Pop Corners (v) and Terra Exotic Vegetable Chips (v) *\$8 each*

Individual Bags of Trail Mix, Peanuts and Almonds (v) *\$7 each*

Assorted Individual Bags of Beef Jerky (gf) *\$10 each*

Fancy Mixed Nuts (vg) *\$90 per pound*

Caesars Palace Dry Snack Blend (v) *\$90 per bowl*

A mix of assorted nuts, bagel crisps and corn crisps

Potato Chips, Pretzels or Tortilla Chips (v) *\$84 per bowl*
(25 Servings)

Pita, Tortilla or Kettle Chips with Choice of Two Dips: (v) *\$150 per bowl*
(25 Servings)

Caramelized Onion

Caramelized onions, Chives and Roasted garlic

Fired Roasted Tomato

Heirloom tomatoes, Poblano chilies, Onions, Cilantro

Black Garlic Hummus

Chickpeas, Tahini, Lemon, Black garlic, Sea salt

THEMED REFRESHMENT BREAKS



CLASSIC MID-MORNING BREAK

Vine-ripened whole fruit (vg) (gf)
Fresh-baked assorted muffins (v)
Fresh-baked quick breads and tea cakes (v)
\$22 per person

STRAWBERRY FIELDS*(v)

Fresh long-stem strawberries freshly dipped in Valrhona caramelia milk chocolate, Valrhona passion fruit couverture, Valrhona manjari 64% dark chocolate rolled in crushed macadamia nuts, praline, crushed salty potato chips, crushed pretzels, crushed cereal
\$28 per person

MID-DAY BLUES

Individual assorted Greek yogurts (v)
Bowls of trail mix (v)
Whole seasonal fresh fruit (vg) (gf)
Assorted housemade dried fruit and whole-grain bars (v)
Assorted selection of beef jerky
\$30 per person

CHIPPERY* (v) (gf)

Freshly fried potato chip and popcorn station
Chip & popcorn dusts include ranch, bbq, dill pickle, cheddar cheese
Selection of chip dips includes French onion, chipotle-chive, English cheddar-crème fraîche, roasted heirloom tomato
\$26 per person

PB&J BREAK (v)

Assortment of PB&Js including
Nutella-banana with cashews on country
sourdough
Almond butter & Bonne Maman wild berry
preserves with fresh blueberries and Marcona
almonds on cranberry bread
Peanut butter & Bonne Maman cherry preserves
with Luxardo cherries & macadamia nuts
on brioche
\$28 per person

TWISTED PRETZEL

Prosciutto-manchego soft pretzels
Smoked sea salt and Gruyere soft pretzels
Cherry wood bacon-cheddar soft pretzels
Served with chipotle pub cheese spread,
roasted shallot and chive mustard, garlic
and piquillo pepper mascarpone dip
\$28 per person

WARM COOKIE BREAK* (v)

Assortment of chocolate chip, oatmeal raisin,
sugar, peanut butter, and white chocolate
macadamia nut cookies served with whipped
cream, chocolate and caramel sauces, Nutella
and hot fudge toppings along with whole milk
and 2% milk
\$24 per person

Freshly brewed coffee, decaffeinated coffee,
teas, soft drinks, and bottled water

Additional \$10 per person

SPA REJUVENATION BREAK (vg) (gf)

Seasonal whole fresh fruit, radishes, cucumber, baby carrots,
scallions, muhammara dip, dill beetroot dip, edamame-kale
dip, hummus, spiced nuts, spa infused cucumber-mint water
\$28 per person

AVOCADO TOAST BREAK* (v)

Toasted breads including sprouted whole grain, crusty
sourdough, walnut bread
Hand mashed avocados enhanced with the following choices;
radishes, alfalfa sprouts, roasted beets, pickled shallots,
marinated heirloom tomatoes, chia seeds, toasted Marcona
almonds, Fresno chiles, cotija cheese, sugar snap peas
\$26 per person

MOCKTAIL BEVERAGE BREAK (SELECT TWO)**Coffee/Tea Focused**

Cold brew, vanilla-scented almond milk, star anise syrup, praline dust (vg) (gf)
Matcha green tea, honey, cashew milk, frozen grape "ice cubes", "honeycomb" (v) (gf)
Cold brew, Manjari chocolate syrup, goat milk caramel, half & half (v) (gf)

Traditional

Autumn cider, smoked bitters, allspice syrup, fever-tree ginger (vg) (gf)
Cucumber juice, wildflower honey, parsley, pellegrino (vg) (gf)
Yerba mate, Meyer lemon, black pepper, syrup, anise hyssop (vg) (gf)
Blackcurrant, honey, mint, ginger beer (vg) (gf)
Coconut water, honeydew, lime, tonic, anise hyssop (vg) (gf)
Apple cider, chamomile infused maple syrup, Bitter Truth wood bitters,
burnt cinnamon stick, apple slice (vg) (gf)
\$28 per person

*Attendant fee of \$350 will apply per attendant, per 75 guests. All themed breaks are designated to last 30 minutes maximum and have a 25 guest minimum.
All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

PLATED LUNCH OFFERINGS



PLATED LUNCH OFFERINGS

Price includes soup or salad, entrée and dessert
All plated lunches are served with artisan rolls,
freshly brewed coffee, decaffeinated coffee,
assorted hot tea selections and iced tea.

SOUP (SELECT ONE)

Golden Manhattan Chowder

Razor clams, golden tomatoes, savory broth, arugula pesto

Cream Of Wild Mushroom

Roasted maitake, king trumpet and porcini mushrooms, toasted wild rice salad (v)

Purée Of Purple Cauliflower

Brick roasted chicken, chimichurri, charred heirloom tomatoes

Roasted Root Vegetable

Short ribs, kimchi, savory broth

Lobster bisque with cream sherry, petit lobster salad

additional \$7 per person

SALAD (SELECT ONE)

Waldorf (v) (gf)

Ambrosia apples, Red D'Anjou pears, frisée, radicchio, black walnuts, shaved celery, black grapes, Greek yogurt dressing

Baby Kale Salad (gf)(v)

Beet purée, baby kale, petit chard, Cypress Grove Purple Haze goat cheese, port marinated blueberries, crushed Marcona almonds, black vinegar dressing

Caesar Salad

Baby romaine lettuces, butter-parmigiano croutons, black garlic purée, white anchovy and Caesar dressing

Quinoa and Artisan Greens (gf)(v)

Toasted hazelnut mascarpone, artisan lettuces, ricotta salata, red quinoa, pickled radishes, shaved carrots, scallion vinaigrette

Baby Greens (gf)(v)

Artisan lettuces, heirloom tomatoes, shaved purple carrots, English cucumbers, housemade green goddess dressing

Caprese (gf)(v)

Heirloom tomatoes, burrata cheese, fresh basil, extra-virgin olive oil, balsamic reduction and fleur de sel

additional \$6 per person

CHILLED ENTRÉES (SELECT ONE)

Grilled Chicken and Quinoa Salad (gf)

Grilled chicken breast, artisan lettuces, quinoa, pickled peppers, feta cheese, shaved baby carrots, creamy vinaigrette

\$70 per person

Tamari Seared Salmon Salad (gf)

Steelhead salmon, shaved black radish, artisan lettuces, yellow chives, cashews, marinated heirloom tomatoes, miso vinaigrette

\$70 per person

Braised Chicken and Kale Salad (gf)

Braised chicken thigh, baby kale, frisée, pomegranate seeds, shaved pecorino romano, red onion, Marcona almonds, Meyer lemon vinaigrette

\$70 per person

Thai Steak Salad (gf)

Grilled marinated tri-tip steak, artisan lettuces, shaved asparagus, watermelon radishes, shaved baby carrots, red cabbage, scallions, daikon sprouts, baby tomatoes, Thai peanut dressing

\$68 per person

Plated lunches are designed for 90 minutes maximum and priced based on minimum of 25 guests. Additional \$10.00 per person for group service under 25 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

PLATED LUNCH OFFERINGS



HOT ENTRÉES (SELECT ONE)

Roasted Free Range Chicken (gf)

Truffle juice brined, roasted garlic bulb, maitake mushrooms, buttered potato purée, chicken jus

\$72 per person

Seared Jidori Chicken Breast (gf)

Everything bagel seasoning crust, celery root purée with mascarpone and chives, roasted rainbow carrots, charred onion chicken jus

\$74 per person

Ponzu Marinated Whitefish

Charred shishito peppers, steamed rice, pickled burdock, dashi shoyu, rayu drizzle

\$74 per person

Guajillo-Piloncillo Marinated Salmon (gf)

Braised rattlesnake beans, spicy green rice, heirloom salsa cruda

\$72 per person

Braised Beef Short Ribs (gf)

Braised with Jerez sherry, rich beef stock, romesco swipe, charred scallions, cauliflower purée, roasted root vegetables

\$80 per person

Grilled Hanger Steak (gf)

Creekstone Farms hanger tenderloin steak, grilled white sweet potatoes, asparagus, roasted vine tomatoes, licorice demi-glace

\$78 per person

VEGETARIAN ENTRÉES (SELECT ONE)

Grilled Butternut Squash Steak (vg) (gf)

Chimichurri marinade, edamame, farro pilaf, chickpea salsa

Roasted Cauliflower (v)

Galangal, Mushroom Soy Sauce, lime leaf, eggplant, charred peppers, jasmine rice, chili oil

Heart of Palm Cake (vg) (gf)

Furikake, old bay seasoning, smashed pee-wee potatoes, piquillo pepper-vegan aioli, shaved asparagus

Vegetarian entrée charged at selected main entrée price

PLATED DESSERT (SELECT ONE)

New York cheesecake with strawberries and berry coulis (v)

Chocolate caramel tart with hazelnut praline crunch (v)

Coconut milk panna cotta with exotic compote and (v) passion gelée

Carrot cake verrine, mascarpone cream, & carrot crèmeux (v)

Tiramisu with espresso-soaked ladyfingers (v)

Hazelnut-praline mousse coupe with chocolate cocoa nib crèmeux and chocolate streusel (v)

Raspberry Macaron, white yogurt cream, fresh raspberries (v) (gf)

Duo Dessert (Choice of Two)

Additional \$5 per person

Customized Dessert with Chocolate Logo

Additional \$7 per person

Plated lunches are designed for 90 minutes maximum and priced based on minimum of 25 guests. Additional \$10.00 per person for group service under 25 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

BOXED LUNCHES



BOXED SANDWICH OFFERINGS

FLORENCE

Oven-roasted turkey, sweet peppers, grilled mushrooms, baby gem lettuce, Boursin cheese spread on rustic loaf

\$60 per person

MILAN

Italian dry meats, pickled red onions, kalamata olive relish, fresh mozzarella on an Italian roll

\$60 per person

TRIESTE

Prime roast beef, bread and butter pickles, horseradish cream, smoked cheddar cheese on a pretzel roll

\$60 per person

ROME

Grilled naan bread, English cucumber, red onion, vine ripe tomatoes, baba ghanoush, bibb lettuce, feta cheese (v)

\$60 per person

POMPEII

Shaved black forest ham, prosciutto di parma, black cherry and cranberry spread, dill havarti, crusty loaf

\$60 per person

THE CAESAR

Grilled marinated chicken breast, sun-dried tomato & roasted garlic spread, baby arugula, fontina cheese on sprouted bread

\$60 per person

VICENZA (v)

Marinated vine ripe tomatoes, burrata spread, grilled pesto zucchini on panini bread

\$60 per person

All boxed lunches include choice of side salad, whole fresh fruit (vg), potato chips and chocolate chip cookie. (Gluten-free dessert upon request)

SIDE SALADS (SELECT ONE)

Vinaigrette roasted potato salad (vg)

Orzo pasta salad (v)

Vinegar coleslaw (v)

Greek salad (v)

BOXED SALAD OFFERINGS

THAI (gf)

Thai grilled flank steak, green papaya, red cabbage, kale and baby bok choy slaw, toasted coconut crunch, sweet chili vinaigrette

\$60 per person

THE SOUTHWEST (gf)

Cilantro lime char-grilled chicken, chipotle corn relish, avocado cream, rainbow crispy garnish

\$60 per person

PALACE (gf)

Herb-roasted chicken, baby iceberg, baby romaine, arugula, grape tomatoes, hard-boiled eggs, Marcona almonds, honey mustard dressing

\$60 per person

CAESAR SALAD

Baby romaine lettuces, butter-parmigiano croutons, black garlic purée, white anchovy and Caesar dressing

\$60 per person

CHOPPED SALAD

Iceberg lettuce, artisan lettuces, heirloom tomatoes, cherrywood bacon, hard-boiled eggs, Glacier blue cheese crumbles, Glacier blue cheese dressing

\$60 per person

All boxed salad lunches include a freshly baked roll and butter, whole fresh fruit, potato chips and chocolate chip cookie. (Gluten-free dessert upon request)

BEVERAGES FOR YOUR BOXED LUNCH

Assorted soft drinks or bottled waters

\$6.75 each (based on consumption)

Bottled iced teas

\$8.50 each (based on consumption)



LUNCH BUFFET



All lunches served with freshly brewed coffee, decaffeinated coffee, hot tea selections and iced tea.

SANDWICH BUFFET

SALADS

Choice of two

Petite iceberg lettuce, vine-ripe tomatoes, cucumbers, carrots, with creamy ranch dressing and balsamic vinaigrette (gf)(v)

Classic Caesar salad with baby romaine, butter croutons, shaved parmesan cheese and sun-dried tomato Caesar dressing (v)

Broccoli slaw with poppy seed dressing (gf)(v)

Loaded potato salad with creamy bacon dressing (gf)

Mediterranean vegetable salad (v)

Roasted cauliflower salad (v)

COLD SANDWICH SELECTIONS

Choice of two includes kettle chips

Shaved smoked turkey breast with garlic aioli, roasted red peppers, alfalfa sprouts, Emmental cheese, on multigrain bread

Shaved honey ham with apple compote, baby arugula, brie cheese on a croissant

Slow roasted beef with bacon and onion jam, marinated tomatoes and smoked cheddar cheese on an onion Kaiser roll

Herb and garlic chicken breast, cherry pepper aioli, marinated tomatoes, butter lettuce, and Manchego cheese on a sesame Viennois baguette

Capicola, ham, mortadella, pepperoni, and salami with banana pepper spread, provolone cheese, Roma tomatoes, shredded romaine, on a hoagie roll

Marinated roasted vegetable with roasted red pepper hummus on whole wheat pita (vg)

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DESSERTS

Coconut panna cotta with berry compote (gf), triple chocolate tart, cheesecake on a stick, & espresso tart

\$70 per person

Add a third salad *\$4 per person*

Add a third sandwich *\$6 per person*

Add daily soup *\$8.50 per person*

CAESARS PALACE DELI

SALADS

Choice of two

Classic Caesar salad with baby romaine, butter croutons, shaved parmesan cheese and sun-dried tomato Caesar dressing (v)

Chopped salad, iceberg lettuce, artisan lettuces, heirloom tomatoes, cherrywood bacon, Glacier blue cheese dressing and white balsamic vinaigrette (gf)

New potato salad with creamy Dijon dressing and fresh dill (gf)(v)

Country southern coleslaw (gf)(v)

SLICED MEATS

Choice of three

Smoked turkey breast (gf)

Pastrami turkey breast (gf)

Maple honey ham (gf)

Roast beef (gf)

Shaved chicken breast (gf)

Shaved buffalo chicken breast (gf)

Sliced Vermont cheddar, Emmental and provolone cheeses (v) (gf)

Sliced campari tomatoes (vg) (gf), sweet Vidalia onions (vg) (gf), butter lettuce (vg) (gf) and pickle chips (vg) (gf), mustard (vg) (gf), mayo (v) (gf)

Kettle chips

Assorted sliced breads and rolls

DESSERTS

Chocolate pot de crème (GF), chocolate pecan tart, raspberry cream puff, & mini lemon meringue pie

\$70 per person

COLD LUNCH BUFFET



All lunches served with freshly brewed coffee, decaffeinated coffee, hot tea selections and iced tea.

MEDITERRANEAN COLD BUFFET

Mediterranean Chopped Salad (v)(gf)

Romaine lettuce, radicchio, feta, red onion, cucumber, Castelvetrano olives, pepperoncini, parsley, heirloom tomatoes, choice of oregano vinaigrette or creamy dill dressing

Assorted Dips

Hummus, Turkish nut and yogurt dip, beetroot hummus with chevre and gremolata (gf)(vg)

Farro Tabbouleh Salad (vg)

Farro, red quinoa, heirloom tomatoes, cucumbers, red onions, Italian parsley, mint, lemon vinaigrette

Grilled Squash Salad (vg)

Grilled squash, heirloom cherry tomatoes, pepperoncini, green onions with red wine vinaigrette

Seafood Couscous

Shrimp, mussels, clams, saffron, charred onions, chiles, heirloom tomatoes

Chilled Harissa Crusted Tenderloin of Beef (gf)

Yogurt, tahini, pomegranate seeds, pine nuts

Chilled Sliced Grilled Breast of Shawarma Chicken (gf)

Red onion, fragrant spices, flat-leaf parsley, baby heirloom tomatoes

Naan bread, soft rolls, olive oil with za'atar spice

DESSERTS

Baklava (v), Kourabiedes (Greek walnut cookies) (v), Sfogliatella (lobster tail), vanilla panna cotta with berry compote (gf)
\$73 per person

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DAILY HOT LUNCH BUFFET OFFERINGS



*All lunches served with freshly brewed coffee, decaffeinated coffee, hot tea selections and iced tea.

MONDAY LUNCH

Steakhouse Salad (gf)

Artisan lettuces, heirloom tomatoes, thick-cut bacon, Glacier blue cheese dressing and a white balsamic vinaigrette

Pee-Wee Potato Salad (v) (gf)

Classic style, aioli, Dijon, chives, cracked black pepper

Broccoli Slaw (vg) (gf)

Broccolini, shaved red cabbage, shaved rainbow carrots, dried cranberries, Marcona almonds, creamy apple cider vinaigrette

Grilled Hanger Steak (gf)

Maitake mushrooms, porcini mushrooms, Worcestershire demi

Seared Salmon (gf)

Castelvetrano olives, heirloom tomatoes, leeks, capers

Horseradish-Chive Mashed Potatoes (v) (gf)

Haricot Verts (vg) (gf)

Roasted garlic, pickled shallot, fresh tarragon

DESSERTS

S'mores tart, chocolate espresso pot de crème (gf), citrus madeleine, strawberry cream puff

\$75 per person - Monday

\$81 per person - any day

TUESDAY LUNCH

Spinach and Fresh Berry Salad (vg) (gf)

Spinach, mizuna, red Belgian endive, fresh berries, candied Marcona almonds, raisins, berry vinaigrette

Torchio Rustichella Pasta Salad (v) (vg)

Roasted peppers, Castelvetrano olives, Italian parsley, heirloom tomatoes, grilled squash, oregano dressing

Roasted Cauliflower Salad (v)

Roasted rainbow cauliflower, leeks, bell peppers, red onions, crispy chickpeas, creamy garlic dressing

Garlic-Lemon Thyme Chicken (gf)

Seared chicken breast, preserved lemon, grilled lemons, shaved fennel, chicken jus

Short Ribs (gf)

Roasted cipollini onions, tangerine gremolata, port wine reduction

Roasted Pee-Wee Potatoes (v) (gf)

Grilled Asparagus (vg) (gf)

Piquillo peppers, pickled shallots

DESSERTS

Key lime tart, mango coconut parfait (gf) almond anise biscotti, chocolate banana tart

\$75 per person - Tuesday

\$81 per person - any day

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All lunches served with freshly brewed coffee, decaffeinated coffee, hot tea selections and iced tea.

WEDNESDAY LUNCH

Classic Caesar Salad (v)

Baby romaine lettuces, butter-parmesan croutons, shaved parmigiano cheese and Caesar dressing

Marinated Tomato and Mozzarella Salad (v) (gf)

Heirloom tomatoes, perlini mozzarella, basil pesto, balsamic reduction

Artichoke Salad (vg) (gf)

Marinated artichoke hearts, roasted red peppers, arugula, red onions, olive oil

Chicken Marsala (gf)

Chicken tenderloins, maitake mushrooms, porcini mushrooms, Marsala wine, cultured butter

Osso Buco (gf)

Braised veal shanks, sherry wine, cherry-pepper gremolata

Mascarpone Polenta Cakes (v) (gf)

Heirloom bruschetta tomatoes, oregano crème fraîche, micro basil

Charred Broccolini (vg) (gf)

Roasted garlic, chili oil, romesco drizzle

DESSERTS

Citron tart, chocolate mousse coupe (gf), French palmier, & ivory ruby verrine

\$75 per person - Wednesday

\$81 per person - any day

All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

THURSDAY LUNCH

Kale Salad (v) (gf)

Baby kale, frisée, shaved red cabbage, roasted chickpeas, heirloom apples, shaved parmigiano cheese, creamy lemon-tarragon dressing and raspberry vinaigrette

Village Salad (vg) (gf)

Heirloom tomatoes, bell peppers, cucumbers, julienned red romaine, watermelon radish, oregano vinaigrette

Quinoa and Brussels Sprout Salad (v)

Red quinoa, farro, freekeh, shaved Brussels sprouts, cranberries, pecans, chevre cheese, aged wine vinaigrette

Chicken Puttanesca (gf)

Seared chicken breast, sun-dried tomatoes, red onions, basil, Castelvetrano olives, salted capers, tomato sauce

Black Pepper Whitefish (gf)

Atlantic whitefish, roasted fennel, charred tomatoes, lime-basil cream sauce

Couscous Pilaf (v)

Israeli couscous, red quinoa, scallions, currants, toasted pine nuts

Roasted Vegetables (v) (gf)

Cultured butter, fresh oregano, fresh tarragon

DESSERTS

Tiramisu in chocolate coupe, raspberry cheesecake tart, French macarons, passion mango panna cotta (gf)

\$75 per person - Thursday

\$81 per person - any day

FRIDAY LUNCH

Mediterranean Chopped Salad (v) (gf)

Romaine lettuce, radicchio, feta, red onion, cucumber, Castelvetrano olives, pepperoncini, parsley, heirloom tomatoes, choice of oregano vinaigrette or creamy pesto dressing

Farro Tabbouleh Salad (v)

Farro, red quinoa, heirloom tomatoes, cucumbers, red onions, Italian parsley, mint, lemon vinaigrette

Grilled Squash Salad (v) (gf)

Grilled squash, heirloom cherry tomatoes, pepperoncini, green onions with red wine vinaigrette

Tandoori Chicken (gf)

Charred chicken quarters, yogurt, coriander, cumin, fresh ginger

Beef Kabobs (gf)

Tri-tip beef kabobs, shakshuka sauce, yogurt, flat-leaf parsley

Coconut Rice (gf) (vg)

Basmati rice, coconut, toasted pistachios, pine nuts and almonds

Cauliflower Shawarma (vg) (gf)

Roasted cauliflower, fragrant spices, pomegranate seeds, tahini

DESSERTS

Opera torte, raspberry cheesecake tart, vanilla éclair, strawberry vanilla verrine (gf)

\$75 per person - Friday

\$81 per person - any day

THEMED BUFFET LUNCHES



All lunches served with freshly brewed coffee, decaffeinated coffee, hot tea selections and iced tea.

FLAVORS OF ASIA

Chopped Salad (v) (gf)

Artisan lettuces, baby kale, shaved baby carrots, bell peppers, cilantro, scallions, cashews, garlic-sesame dressing or shallot vinaigrette

Papaya Salad (v) (gf)

Long beans, papaya, heirloom baby tomatoes, peanuts, fresh lime vinaigrette

Cucumber Salad (gf)(v)

Cucumbers, red onions, chile peppers, Meyer lemon juice, honey

Coconut and Chile Salad (v)(gf)

Fresh coconut, bean sprouts, chiles, fresh ginger

Grilled Chicken (gf)

Red curry sauce, bamboo shoots, red peppers, water chestnuts, cilantro

Short Ribs

Dark soy, caramelized onions, fresh ginger, scallions

Crispy Whitefish

Sweet chile sauce, garlic, ginger

Spicy Eggplant (v) (gf)

Grilled eggplant, bell peppers, Thai basil

Pineapple Fried Rice (v)

Jasmine rice, pineapple, tomatoes, green beans, onions, bell peppers, garlic

DESSERTS

Mango passion tapioca (gf), biko sticky rice, (gf), banana ginger tart, green tea coconut verrine

\$82 per person

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AZTEC FEAST

Tex-Mex Chopped Salad (v)

Baby romaine, mizuna, red oak, red onions, peppers, heirloom tomatoes, cilantro, crisp tortillas, chipotle ranch dressing and lime vinaigrette

Elote Freekeh Salad (v)

Freekeh grains, red quinoa, Israeli couscous, red onions, roasted corn, roasted red peppers, cotija cheese, Mexican crema dressing

Chayote Slaw (v)(gf)

Yellow peppers, radish, shaved purple carrots, ancho chile-garlic dressing

Chips and Salsa (vg)

Fresh pico de gallo, tomatillo salsa, and guacamole

Short Rib Enchiladas

Caramelized onions, guajillo chile sauce, cotija cheese

Achiote Shrimp Enchiladas with Habanero Pickled Onions (gf)

(Substitute for an additional \$4)

Grilled Chicken (gf)

Roasted poblano chiles, wilted greens, grilled cipollini onions

Striped Bass Veracruz (gf)

Salted capers, heirloom tomatoes, Anaheim chiles, Castelvetrano olives, onions

Green Rice (vg)(gf)

Scallions, cilantro, limes

Charro Beans (gf)

Cherrywood bacon, fresh oregano, cotija cheese

DESSERTS

Coconut flan (gf), mini tres leches, tequila lime tart, Mexican chocolate tart

\$82 per person

EXECUTIVE BBQ

Chopped Salad (gf)

Iceberg lettuce, artisan lettuces, heirloom tomatoes, cherrywood bacon, Glacier blue cheese, Glacier blue cheese dressing and a white balsamic vinaigrette

Marinated Tomato and Mozzarella Salad (v) (gf)

Heirloom tomatoes, perlini mozzarella, basil pesto, balsamic reduction

Honey-Lime Fruit Salad (v) (gf)

Seasonal melons, berries, grapes, kiwi, and honey-lime glaze

Broccoli Slaw (v) (gf)

Broccolini, shaved red cabbage, shaved rainbow carrots, dried cranberries, Marcona almonds, creamy apple cider vinaigrette

BBQ Chicken (gf)

Yellow mustard BBQ sauce, caramelized cipollini onions, shaved fresno chilies

BBQ Brisket

Manuka honey BBQ, crispy shallots, shaved red onions

Pulled Pork

Sweet pineapple BBQ sauce, grilled golden pineapple, shaved jalapenos, Hawaiian sweet rolls

Southern Succotash (v) (gf)

White corn, charred okra, baby heirloom tomatoes, lima beans, fresh basil

Bourbon Maple Sweet Potato Steaks (v) (gf)

Purple yam salsa cruda, shallots, chipotle chiles, cilantro,

Jalapeño Corn Muffins and Mini Potato Rolls (v)

Sweet butter, honey butter, plant butter

DESSERTS

Mini cherry pie, strawberry shortcake in a glass, Mississippi mud cake, peach cobbler

\$82 per person

RECEPTION PACKAGES



THE TWO-HOUR WELCOME RECEPTION

SEAFOOD DISPLAY (BASED ON 3 PIECES PER PERSON)

Chilled jumbo gulf shrimp accompanied by lemon and cocktail sauce (gf)

COLD DISPLAYS

Artisan Imported and Domestic Cheese Display (v)

Tillamook cheddar (gf), Clawson Cotswold (gf), Mauri fontina (gf), Los Carpinteros Manchego (gf), Glacier blue cheese (gf), Purple Haze herb goat cheese (gf), Cypress Grove truffle tremor cheese (gf), dried fruit (gf), walnuts (gf), quince paste (gf), honeycomb and garlic stuffed olives (gf). Accompanied by lavosh (gf), crackers and assorted breads and baguettes

Seasonal Vegetable Crudité Display (vg) (gf)

Rainbow carrots, celery hearts, breakfast radishes & watermelon radish, heirloom tomatoes, rainbow cauliflower, broccolini, cucumber and sweet peppers

*Accompanied by creamy tomato ranch (gf)(v)
and caramelized onion dip (gf)*

PASTA STATION*

Casareccia with chicken sausage and sun-dried tomato alfredo

Torchio rustichella pomodoro (v)

SLIDER STATION

Beef Slider

Tillamook cheddar, curry ketchup, pickle, shaved onions on an onion bun

Sweet Pepper Chicken Sliders

Chicken patty, pepper jack cheese, sweet cherry pepper relish, crispy onions on a cornmeal bun

DESSERT STATION (BASED ON 2 PER PERSON)

Mini Cupcakes (v)

Chocolate, vanilla, carrot, red velvet

Mini Desserts

Key lime tart, pineapple tarte tatin, French macarons, raspberry sable, tiramisu, banana tarts, opera torte

PREMIUM BAR

Premium liquors

Premium wines

Imported, craft and domestic beer

Soft drinks

Fruit juice

Energy drinks

Bottled water

\$185 per person plus current tax and service charge (50-person minimum)

\$350 bartender fee per bartender plus current tax

**Option to service as an action station with chef fee of \$350 per chef plus current tax*

HORS D'OEUVRES OFFERINGS



VEGETARIAN COLD HORS D'OEUVRES

Mini Sprouted Garden Vegetables (gf) (vg)

Root chip in edamame dip

\$10 per piece

Char-Grilled Rustic Toast Point (v)

Burrata cheese, strawberry salsa, lemon honey drizzle, hazelnut brittle

\$10 per piece

Greek Salad Brochettes (vg) (gf)

Marinated feta, sweet toy box tomatoes, artichoke hearts & cucumber

\$9 per piece

Green Goddess Coupe (v) (gf)

Heirloom cauliflower, baby asparagus tips, English peas, crystal gem lettuce

\$10 per piece

Avocado Parfait (v)

Avocado mousse, mango cream, pomegranate relish, puffed ancient grain crunch

\$10 per piece

Cauliflower Ceviche (vg)

Yuzu juice, serrano chile, shallot, heirloom tomato

\$10 per piece

Watermelon Steak and Breakfast Radish (vg) (gf)

Amazu drizzle, peach confetti, shiso

\$10 per piece

VEGETARIAN HOT HORS D'OEUVRES

Countryside Mushroom Wellington (vg)

Cherry glaze, micro chives

\$10 per piece

Jack Fruit Tostones (vg) (gf)

Clementine, elephant garlic, habanero crystals, micro epazote

\$10 per piece

Stuffed Fresnos (v)

Mascarpone cheese, impossible chorizo, crispy fingerling

\$10 per piece

Vegan Crab Cakes (vg) (gf)

Hearts of palm, furikake, old bay seasoning, vegan aioli

\$10 per piece

Seitan Mango BBQ Skewers (vg)

Red onion, mango, banana peppers, micro cilantro

\$10 per piece

Freekeh Stuffed Piquillo Pepper (v)

Tzatziki drizzle, toasted hazelnuts

\$10 per piece

Hors d'oeuvres are based on a minimum order of 50 pieces per item. Butler passed hors d'oeuvres require a server at \$350.00 per server. Suggested 1 per 75 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

COLD HORS D'OEUVRES

Asian Grains on Endive (v)

Crunchy vegetables, citrus dressing

\$10 per piece

Serrano Ham Skewer (gf)

Manchego cheese, pepper stuffed Spanish green olive with pickled kumquat marmalade

\$11 per piece

Salmon Poke Cone (gf)

Smoked salmon, goat cheese on Okinawan potato

\$12 per piece

Peruvian Crudo Halibut (gf)

Corn, serrano chile

\$12 per piece

Summer Roll (vg)

Avocado, carrots, red cabbage, lettuce, radish, and toasted sesame

\$10 per piece

Beluga Caviar Tartlet

Dill crème fraîche

\$12 per piece

Kale Caesar Salad (v) (gf)

Parmesan cone, sun-dried tomato

\$10 per piece

Grilled Octopus (gf)

Yogurt and tapenade

\$12 per piece

Bloody Mary Shooters

Shrimp ceviche, crispy plantain chip, micro cilantro garnish

\$12 per person

Seared Duck Breast (gf)

Sashimi style with golden goose berry coulis

\$12 per piece

HOT HORS D'OEUVRES

Honey Chipotle Glazed Bacon-Wrapped Date (gf)

Stuffed with goat cheese

\$11 per piece

Spinach Ricotta Tart

Smoked ham and mushrooms

\$11 per piece

Steak and Shrimp Surf and Turf (gf)

Chimichurri chili glaze

\$12 per piece

Braised Short Ribs (gf)

Grilled polenta, San Marzano tomato coulis

\$12 per piece

Sweet Date Samosas (v)

Mint and tamarind chutney

\$10 per piece

Lamb Lollipops

Pistachio panko crust, roasted king trumpet mushrooms, Okinawan mash potato

\$15 per piece

Braised Pork Belly Slider

Sweet potato, ginger scallion chimichurri

\$11 per piece

Carnitas Stuffed Gordita (gf)

Lime jalapeño crema, crispy garnish

\$11 per piece

Kobe Beef Slider

Brioche bun, Tennessee whisky caramelized onions

\$12 per piece

Mushroom Arancini (v)

Sun-dried tomato relish

\$10 per piece

Cubano Bite

Roasted pork loin, ham, housemade pickles, swiss cheese

\$11 per piece

Baby Maryland Crab Cake

Meyer lemon aioli

\$12 per piece

Chicken and Waffles Pop

Fresno-serrano, Vermont maple syrup

\$12 per piece

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RECEPTION OFFERINGS



MARKET SALAD STATIONS

Choice of two:

\$28 per person

Spinach and Fresh Berry Salad (v)(gf)

Spinach, mizuna, red Belgian endive, fresh berries, candied Marcona almonds, raisins, berry vinaigrette

Caesar Salad

Baby romaine lettuces, butter-parmigiano croutons, black garlic purée, white anchovy and Caesar dressing

Waldorf (v)(gf)

Ambrosia apples, Red D'Anjou pears, frisée, radicchio, black walnuts, shaved celery, black grapes, Greek yogurt dressing

Caprese (gf)(v)

Heirloom tomatoes, burrata cheese, fresh basil, extra-virgin olive oil, balsamic reduction and fleur de sel

Chinese Chicken Salad

Mushroom soy marinated chicken, Napa cabbage, mizuna, purple cabbage, baby rainbow carrots, scallions, daikon sprouts, toasted cashews, sesame seeds, fresh cilantro and sesame dressing

Thai Beef Salad (gf)

Marinated tri-tip steak, red onion, heirloom tomatoes, scallions, cucumber, green papaya, shaved rainbow carrots, toasted peanuts, fresh cilantro and Thai peanut dressing

Baby Kale Salad (gf)(v)

Beet purée, baby kale, petit chard, Cypress Grove Purple Haze goat cheese, port marinated blueberries, crushed Marcona almonds, black vinegar dressing

Tex-Mex Chopped Salad (v)

Baby romaine, mizuna, red oak, red onions, peppers, heirloom tomatoes, cilantro, avocado, crisp tortillas, chipotle ranch dressing

Displayed in individual containers
Additional \$4 per person

All stations are prepared based on the total guarantee of guests. Stations require minimum guarantee of 50 guests. Stations are designed to be a "dinner" when five or more are selected. Unless specified, all serving sizes are 4 ounces per person. All reception stations are designed to be a maximum of 2 hours of service. Additional surcharge will apply for extended service. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

COLD RECEPTION DISPLAYS

Seasonal Vegetable Crudité Display (vg)(gf)

Rainbow carrots, celery hearts, breakfast radishes, watermelon radish, heirloom tomatoes, rainbow cauliflower, broccolini, cucumber and sweet peppers

Accompanied by creamy tomato ranch (gf)(v) and caramelized onion dip (gf)

\$600 serves 40, \$975 serves 75

Artisan Imported and Domestic Cheese Display (v)

Tillamook cheddar (gf), Clawson Cottsvald (gf), Mauri fontina (gf), Los Carpinteros Manchego (gf), Glacier blue cheese (gf), Purple Haze herb goat cheese (gf), Cypress Grove truffle tremor cheese (gf), dried fruit (gf), walnuts (gf), quince paste (gf), honeycomb and garlic stuffed olives (gf). Accompanied by lavosh (gf), crackers and assorted breads and baguettes

\$680 serves 40, \$1155 serves 75

Seasonal Sliced Fresh Fruit Display (gf)(v)

Seasonal melons, seasonal berries, exotic & tropical fruit, guava fruit purée, blood orange greek yogurt dip

\$600 serves 40, \$975 serves 75

Charcuterie Display

Tempesta finocchiona salami, Creminelli tartufo salami, Volpi guanciale, Molinari toscano, San Daniel prosciutto, Los Carpinteros Manchego cheese, shaved parmigiano reggiano cheese, Purple Haze goat cheese, dried fruits and marinated oven-roasted tomatoes served with crusty baguettes, lavosh, and herb bread sticks

\$920 serves 40, \$1575 serves 75

Grilled Vegetable Display (gf)(vg)

Pesto marinated asparagus, cipollini onions, eggplant, zucchini, squash, portabella mushrooms, artichokes, and roasted tomatoes glazed with balsamic reduction

\$640 serves 40, \$1050 serves 75

Mediterranean Display (v)

Roasted garlic hummus, farro tabbouleh, tzatziki, Turkish nut and yogurt dip with pine nuts and fresh dill, assorted stuffed olives, grilled vegetables, marinated roasted peppers, served with naan bread and pita chips

\$720 serves 40, \$1200 serves 75

Cold Seafood Display (gf)

(minimum [100] pieces per item)

Served with peppered horseradish, cocktail sauce, pomegranate mignonette, and wedged lemons.

Jumbo shrimp *\$13 per piece*

Alaskan king crab legs *\$20 per piece*

Cold water lobster medallions *\$14 per piece*

Oysters on the half shell* *\$11 per piece*

Sushi, Nigiri, and Sashimi *\$14 per piece*

(minimum [100] pieces per item)

Served with seaweed salad, soy sauce, pickled ginger, and wasabi

Sushi chef available at \$500 chef fee, 4 hour maximum

Maki Rolls

Spicy tuna, California roll, tako (octopus), crab & spicy tuna, tiger roll (spicy shrimp & tuna), dynamite roll (shrimp)

Nigiri

Ebi (shrimp), hamachi (yellowtail), sake (salmon), tombo (albacore), unagi (eel), tako (octopus), tamago (egg)

Sashimi

Hamachi (yellowtail), sake (salmon), tombo (albacore)

Coned

Spicy tuna, salmon skin, spicy shrimp

RECEPTION STATIONS



PASTA STATION

Choice of two:

Torchio rustichella pomodoro (v)

Sagne a pezzi turkey bolognese

Casareccia with chicken sausage and sun-dried tomato alfredo

Butternut squash ravioli with sage and brown butter (v)

Served with artisan breads, parmesan cheese, red pepper flakes, chili oil, and extra-virgin olive oil

\$32 per person

SLIDER STATION

Choice of two:

Beef Slider

Tillamook cheddar, curry ketchup, pickle, shaved onions on an onion bun

Wild Mushroom Slider

Beef patty, tremor cheese, drunken wild mushroom, truffle aioli on a truffle dusted bun

Meatball Slider

Peperoncino marinara and burrata on a garlic parmesan knot

Shredded Pork Slider

Green tomato relish, tri-color cabbage slaw, crispy shallots on a pretzel bun

Sweet Pepper Chicken Sliders

Chicken patty, pepper jack cheese, sweet cherry pepper relish, crispy onions on a cornmeal bun

\$32 per person

Substitute Impossible Meat patty (vg)
additional \$3 each

All stations are prepared based on the total guarantee of guests. Stations require minimum guarantee of 50 guests. Stations are designed to be a "dinner" when five or more are selected. Unless specified, all serving sizes are 4 ounces per person. All reception stations are designed to be a maximum of 2 hours of service. Additional surcharge will apply for extended service. Chef's fee of \$350.00 will apply per chef. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

STREET TACO STATION

Choice of two:

Chili spiced freekeh grains, red quinoa, red onions, nopales, roasted corn, roasted red peppers (v)

Carne asada with street corn relish (gf)

El pastor chicken, grilled pineapple, pickled cilantro onions (gf)

Chili braised pork belly, tajin chicharrones (gf)
Additional \$4 per person

Crispy shrimp, guajillo-Brussels slaw (gf)
Additional \$4 per person

Toppings to include: charred jalapeño and mango guacamole, salsa verde cruda, heirloom pico de gallo, crema, pickled onions, pickled radish, shaved fresno chiles, cilantro relish, cotija cheese and sliced green onions (v)(gf)

\$34 per person

KABOB STATION

Choice of Two:

Beef Tri-Tip Kabob (gf)

Portabella mushroom, onion, red pepper with chimichurri sauce

Lemon Thyme Marinated Chicken Kabob (gf)

Onion, peppadew with sun-dried tomato and chive pesto

Smoked Chorizo Kabob (gf)

Piquillo pepper, red onion, marinated tomato with chipotle aioli

Chive Pesto Marinated Vegetable Kabob (v) (gf)

Portabella mushroom, squash, zucchini, baby heirloom tomato

Grilled Shrimp Kabob (gf)
Onions, sweet red peppers, baby heirloom tomatoes
Additional \$5 per person

Grilled Scallop Kabob (gf)
Kimchi pickles, red onion, eggplant, spicy gochujang marinade
Additional \$5 per person

Served with roasted fingerling potato- cherrywood bacon and apple hash (gf)

\$32 per person

RECEPTION STATIONS



RAMEN BAR

BROTH

Choice of two:

Shoyu (chicken)

Tonkotsu (pork)

Vegetable

Toppings to include:

Chicken, chashu pork, firm tofu, egg, masago, nori seaweed, bean sprouts, sliced radish, baby corn, bamboo shoots, straw mushrooms, yellow chives, black garlic, carrots, kimchi, butter, chili oil, soy sauce

\$30 per person

MADE TO ORDER POKE* ATTENDANT REQUIRED

Ahi tuna, Atlantic salmon, and tofu

Condiment choices:

scallions, cucumber, red onion, avocado, serrano chili, cilantro, kukui nut, macadamia nuts, shaved radishes, masago, seaweed, sesame seeds, shoyu, spicy mayo, eel sauce, taro chips, sweet potato chips

\$38 per person

CARVING STATION

Apple and Fig Stuffed Pork Loin with Black Currant Pork Jus (gf)

Baby kale and Brussels slaw with edamame, cherries, candied pecans, and bacon champagne vinaigrette

Root vegetable
and sweet potato hash (gf)
\$40 per person

Black Garlic and Macadamia Nut Seared Ahi Tuna with Sriracha-Yuzu Aioli (gf)

Napa cabbage and sesame seaweed slaw with wasabi dressing (v)

Kimchi (v)
\$44 per person

Prime New York Strip (gf)

Steakhouse salad with artisan lettuces, heirloom tomatoes, thick-cut bacon, Glacier blue cheese, white balsamic vinaigrette (gf)

Roasted pee-wee potatoes (v)(gf)
\$48 per person

Prime Tomahawk of Beef with Single Barrel Whiskey Demi (gf)

Caprese salad with heirloom tomatoes, perlini mozzarella, basil pesto, and balsamic reduction

Truffle potato pavés (v)(gf)
\$55 per person

All stations are prepared based on the total guarantee of guests. Stations require minimum guarantee of 50 guests. Stations are designed to be a "dinner" when five or more are selected. Unless specified, all serving sizes are 4 ounces per person. All reception stations are designed to be a maximum of 2 hours of service. Additional surcharge will apply for extended service. Chef's fee of \$350.00 will apply per chef. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

Manuka Honey BBQ Beef Brisket with Manuka Honey BBQ Sauce

Tri-color slaw with green cabbage, red cabbage, bell pepper, flat leaf parsley, preserved lemon, creamy citrus coleslaw dressing (gf)
Creamy Tillamook white cheddar grits (v)
\$42 per person

Pastrami Seasoned Turkey Breast with Madeira Turkey Jus (gf)

Waldorf salad with ambrosia apples, Red D'Anjou pears, frisée, radicchio, black walnuts, shaved celery, black grapes, Greek yogurt dressing (v), Brioche stuffing cakes with bacon, mushrooms and leeks
\$40 per person

Apple Cider Infused Pork Steamship (gf)

Roasted broccolini and farro salad with scallions, parsley, peppadews, feta cheese, red wine vinaigrette (v)(gf), Baked macaroni with Tillamook cheddar, smoked Gouda, Gruyere cheese (v)
\$40 per person

Golden Chantrelle Crusted Beef Tenderloin with Hazelnut-Tarragon Demi (gf)

Marinated wild mushroom salad with Truffle Tremor cheese, grilled asparagus, roasted fennel, radicchio, roasted yellow peppers
Roasted elephant garlic potato purée with chive butter
\$50 per person

DESSERT STATION

Candy Station

Assorted candy to include M&M's, Reese's Pieces, Red Vines, gummy bears, Hershey's Chocolate Kisses, York Peppermint Patties and assorted miniature candy bars
\$27 per person

Light It Up Station (v) (Attendant Required)

Vanilla cream-stuffed crepes with choice of two toppings (selected in advance) bananas foster, cherries jubilee, cinnamon and mixed berries
\$27 per person

Crème Brûlée Lovers Station (v) (gf)

Assortment of vanilla, pistachio and coffee crème brûlée caramelized to order. Toppings include seasonal fruit, vanilla whipped cream and candied nuts
\$27 per person

Warm Lava Cake Station (v)

Mini chocolate lava cakes baked to order. Served warm with caramel, raspberry, and chocolate coulis
\$27 per person

Ice Cream Sundae Station (v) (Attendant Required)

Vanilla and chocolate ice cream served with caramel sauce, strawberry sauce and hot fudge

Chopped nuts, mini M&M's, toffee chunks, Oreo cookie crumbs, whipped cream and chocolate shavings
\$29 per person

Raspberry Shortcake Station (v)

Raspberry compote on honey-scented pound cake finished off with whipped crème fraîche
\$27 per person

VIENNESE DESSERT TABLE

Verrines

Carrot cake, hazelnut cocoa nib, mango passion fruit

French Pastries

Citron tart, raspberry globe, chocolate cheesecake, chocolate pistachio tart, exotic fruit tart, peanut butter banana tart, mango globe, raspberry cream puff

Assorted Lollipops

Truffle, chocolate, and cake
\$34 per person (based on 2.5 items per person)

GOURMET COFFEE AND TEA STATION

Add to Any Reception

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections served with gourmet condiments and flavored syrups
\$120 per gallon

PLATED DINNER (3-COURSE MINIMUM)



Price includes soup or salad, entrée and dessert.
All plated dinners are served with artisan rolls, freshly brewed coffee, decaffeinated coffee, and assorted hot tea selections.

GREAT BEGINNINGS APPETIZERS COURSE

Scallop Crudo (gf)

Watermelon radish & red onion kimchi, baby cucumber, chili oil, green apple cilantro salad
\$26 per person

Seafood Cocktail (gf)

Maine lobster, jumbo shrimp and king crab, black truffle emulsion, Meyer lemon vinaigrette, tatsoi salad
\$36 per person

Creekstone Farms Braised Beef Cheek Ravioli

Porcini cream, fig gastrique, confit of maitake, fried anise hyssop
\$28 per person

SOUP (SELECT ONE)

Golden Manhattan Chowder

Razor clams, golden tomatoes, savory broth, arugula pesto

Cream of Wild Mushroom (v)

Roasted maitake, king trumpet and porcini mushrooms, toasted wild rice salad

Purée of Purple Cauliflower (gf)

Brick roasted chicken, chimichurri, charred heirloom tomatoes

Roasted Root Vegetable Soup (gf)

Short ribs, kimchi, savory broth

Lobster Bisque

Cream sherry, petit lobster salad
Additional \$7 per person

Plated dinners are priced per person with a minimum of 25 guests. Minimum of three courses. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

SALADS (SELECT ONE)

Beets and Artisan Greens (gf)(v)

Toasted hazelnut mascarpone, artisan lettuces, ricotta salata, red baby beets, pickled radishes, shaved carrots, scallion vinaigrette

Baby Greens (gf)(v)

Artisan lettuces, heirloom tomatoes, shaved purple carrots, English cucumbers, housemade green goddess dressing

BLT Salad (gf)

Hydroponic bibb lettuce, artisan lettuces, cherrywood bacon, pickled-deviled egg, heirloom tomatoes, Glacier blue cheese, creamy roasted garlic dressing

Market Heirloom Tomato Salad (gf)

Heirloom tomatoes, artisan lettuces, burrata cheese, crispy pancetta, chickpea purée, brioche dust, aged sherry vinaigrette

Caesar Salad

Baby romaine lettuces, butter-parmigiano croutons, black garlic purée, white anchovy and Caesar dressing

Baby Spinach and Red Oak Salad (gf)(v)

Baby spinach, red oak lettuce, pistachio hummus, fresh berries, shaved mauri fontina, red zinfandel-cherry vinaigrette

Baby Kale Salad (gf)(v)

Beet purée, baby kale, petit chard, cypress Grove Purple Haze goat cheese, port marinated blueberries, crushed Marcona almonds, black vinegar dressing

Roasted Salmon Salad (gf)

Fennel pollen spiced salmon, arugula, artisan lettuces, roasted pee-wee potatoes, grilled long beans, charred tomatoes, pepperoncini vinaigrette
Additional \$10 per person

Seared Duck Breast Salad

Dark soy marinated Hudson Valley duck breast, frisée, chard, pickled daikon, clementine, cashews, miso seasoned goat cheese, pineapple vinaigrette
Additional \$10 per person

PLATED DINNER (3-COURSE MINIMUM)



ENTRÉE SELECTIONS

Seared Jidori Chicken Breast (gf)

San Daniele prosciutto wrapped chicken breast, king trumpet mushrooms, purple cauliflower purée, cherry pepper-chicken jus

\$120 per person

Roasted Free Range Chicken (gf)

Black truffle under the skin roasted Jidori half chicken, parsnip cherrywood bacon purée, duck fat Brussels sprouts, white truffle chicken jus

\$116 per person

Manuka Honey Roasted Salmon

Lap cheong and mirin braised baby bok choy, jasmine rice, dark soy roasted cipollini onions, five-spice baby carrots, charred pineapple glaze

\$120 per person

Dill Pollen Seared Whitefish

Wild mushrooms, Jerusalem artichokes, spinach, toasted Israeli couscous, shallots, chardonnay, cream

\$124 per person

Filet of Beef (gf)

Black truffle crust, baby chard, roasted cipollini, confit of pee-wee potatoes, tellicherry peppercorns, Madeira wine

\$140 per person

Filet of Beef & Cold Water Lobster (gf)

Fine herb crust, black garlic potato purée, charred rainbow cauliflower fricassee, tarragon butter poached cold water lobster, pinot beurre rouge

\$156 per person

Grilled Butternut Squash Steak (vg) (gf)

Chimichurri marinade, edamame, farro pilaf, chickpea salsa

Roasted Cauliflower (v)

Galangal, Mushroom Soy Sauce, lime leaf, eggplant, charred peppers, jasmine rice, chili oil

Heart of Palm Cake (vg) (gf)

Furikake, old bay seasoning, smashed pee-wee potatoes, piquillo pepper-vegan aioli, shaved asparagus

Vegetarian entrée charged at selected main entrée price

Plated dinners are priced per person with a minimum of 25 guests. Minimum of three courses. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

DESSERT COURSES

Coupe Options

Tiramisu mascarpone cream with choice of flavor
(classic, caramel, hazelnut or chocolate Infused with espresso)

Chocolate Cheesecake, Hazelnut and Cocoa Nib Mousse

Manjari 65% chocolate cheesecake, hazelnut cake, chocolate cream, cocoa nib mousse

Carrot Cake in a Glass

Carrot cream, carrot gelee, mascarpone cream, traditional carrot cake

Caramel, Chocolate, and Raspberry Ring

Caramel sponge, dark chocolate mousse, raspberry gelee, and white chocolate pistachio crunch

Strawberry Cheesecake

New York cheesecake, almond dacquoise crust, strawberry gelee, fresh strawberry compote

Duo of Chocolate

Hazelnut caramel tart and a milk chocolate mango globe
on an almond sablé

Additional \$6 per person

Trio of Petit Cheesecake

Triple chocolate cheesecake, New York cheesecake popsicle, raspberry
cheesecake tart

Additional \$9 per person

Composition of Chocolate (v)

Dark chocolate cheesecake, milk chocolate caramel tart, Ivoire
chocolate and raspberry verrine

Additional \$9 per person



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DINNER BUFFET OFFERINGS



All dinners served with freshly brewed coffee, decaffeinated coffee and hot tea selections

SUMMIT BUFFET

Cream of Wild Mushroom (v)

Roasted maitake, king trumpet and porcini mushrooms

Baby Spinach and Endive Salad (gf)

Baby spinach, red Belgian endive, shaved watermelon radish, cherrywood bacon, ambrosia apples, and candied walnuts with creamy cider vinegar dressing and berry vinaigrette

Shrimp and Cucumber Salad (gf)

Lemon oil marinated shrimp, English cucumbers, baby heirloom tomatoes, sweet peppers, with lemon-dill vinaigrette

Crostini Pasta Salad (v)

Castelvetrano olives, roasted piquillo peppers, perlini mozzarella, marinated artichokes, and oregano vinaigrette

Herb Crusted Free Range Chicken Breast (gf)

Seared chicken breast, marinated tomato, roasted leeks, chardonnay chicken jus

Braised Short Rib (gf)

Red wine braised short ribs, caramelized pearl onions, pickled heirloom carrots, natural reduction

Crab Stuffed Sole (gf)

Blue crab meat, Truffle Tremor cheese, marinated vegetable salad, fenugreek-basil sauce

Pancetta and Gruyere Scalloped Potatoes (gf)

Roasted Assortment of Whole and Baby Root Vegetables, Preserved Lemon (vg) (gf)

DESSERTS

Raspberry Cream Puff (v)

Mini Chocolate Eclairs (v)

New York Cheesecake Popsicle

Peanut Butter and Chocolate Tart

\$145 per person

Buffet dinners are designed for 90 minutes maximum and priced based on minimum of 50 guests. Additional \$10.00 per person for group service under 50 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

All dinners served with freshly brewed coffee, decaffeinated coffee and hot tea selections

MEDITERRANEAN BUFFET

Lentil Soup

Roasted root vegetable, Tasso ham, red lentils, savory broth

Kale Salad (v) (gf)

Baby kale, frisée, shaved red cabbage, roasted chickpeas, heirloom apples, shaved parmigiano cheese, creamy lemon-tarragon dressing and raspberry vinaigrette

Asparagus Salad (v) (gf)

Grilled asparagus with pickled fennel, roasted sweet peppers, and crispy shallots with balsamic reduction

Quinoa and Brussels Sprout Salad (v)

Red quinoa, farro, freekeh, shaved Brussels sprouts, currants, pecans, chevre cheese, aged wine vinaigrette

Roasted Chicken (gf)

Vadouvan marinade, charred cauliflower, roasted purple carrots, cherry pepper jus

Marcona Almond Crusted Whitefish (gf)

Spiced chickpeas, scallions, fragrant creamy tomato broth

Tellicherry Crusted Beef Medallions (gf)

Roasted garlic cloves, shaved Fresno chiles, ginger demi

Basmati Rice (v) (gf)

Pickled shallots, pea shoots, cashews

Grilled Eggplant, Zucchini and Yellow Squash (v) (gf)

Preserved lemon, chili oil, sea salt

DESSERTS

Baklava (v)

Petit Savarins

Chocolate Dipped Biscotti

Traditional Baba Rhum Chocolate Madeleine

Kourabiedes - Greek Walnut Sugar Cookies (v)

\$145 per person

WHEN IN ROME BUFFET

Pasta Fagioli Soup

Black Garlic Classic Caesar Salad (v)

Baby romaine lettuces, butter-parmesan croutons, shaved parmigiano cheese and Caesar dressing

Caprese Salad (v)(gf)

Heirloom tomatoes, perlini mozzarella, basil pesto, balsamic reduction

Artichoke Salad (vg)(gf)

Marinated artichoke hearts, roasted red peppers, arugula, red onions, Meyer lemon, olive oil

Chicken Caponata (gf)

Grilled eggplant, salted capers, shaved celery, pomodori pelati tomatoes, aged vinegar, toasted pine nuts

Pork Medallions (gf)

Baby heirloom tomatoes, cherry peppers, white beans, elephant garlic, balsamic reduction

Seared Salmon Fillet (gf)

Fava beans, grilled artichokes, charred lemons, marinated tomatoes

Wild Mushroom Risotto (gf)(v)

Marinated Grilled Italian Vegetable and Olive Oil Salad (gf)

Roasted garlic-chili oil

DESSERTS

Petit Cannoli and Tiramisu

Espresso and Ricotta Tarts

Lemon-scented Ricotta Cheesecake (v)

\$145 per person

Buffet dinners are designed for 90 minutes maximum and priced based on minimum of 50 guests. Additional \$10.00 per person for group service under 50 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

BEVERAGES



SELECTIONS	PREMIUM BRANDS <i>\$16 per drink</i>	SUPER PREMIUM BRANDS <i>\$18 per drink</i>
VODKA	Absolut or Tito's Handmade	Belvedere or Grey Goose
GIN	Bombay	Bombay Sapphire
SCOTCH	Dewars	Chivas Regal
WHISKEY	Jack Daniel's	Crown Royal
BOURBON	Horse Soldier Straight	Woodford Reserve
RUM	Bacardi Superior or Captain Morgan	Mount Gay Black Barrel
TEQUILA	el Jimador Silver	Patrón Silver
BRANDY/COGNAC	Martell VS	Rémy Martin VS
HOUSE WINES	Napa Cellars Chardonnay & Merlot Selection Imagery Pinot Noir Hampton Water Rosé	Sommelier's Premium Selection

Labor Charges \$350.00 Bartender fee will apply for each bartender for the first 4 hours. Additional fees may apply for extending. Pours are at 1.25 ounces. We suggest one bar per 75 to 100 guests. Hosted bars are subject to \$500.00 minimum sales per bar. Should sales fall short of this minimum, the host is responsible for additional amount. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

BEER

IMPORTED BEER

Corona Extra, Heineken or Stella Artois

\$12 each

CRAFT BEER AND HARD SELTZER

Saint Archer IPA or Truly Hard Seltzer

\$12 each

DOMESTIC BEER

Miller Lite, Coors Light or Blue Moon Belgian White

\$11 each

CORDIAL CARTS TO ORDER

Grand Marnier, Kahlúa, Amaretto di Saronno, Baileys Irish Cream
or Hennessy VS Cognac

\$18 each

NON-ALCOHOLIC BEVERAGES

Non-Alcoholic Beer *\$11 each*

Red Bull Energy Drink *\$10 each*

Bottled water *\$6.75 each*

Bubly *\$6.75 each*

Fruit juice *\$8.50 each*

Assorted Pepsi soft drinks *\$6.75 each*



Labor Charges \$350.00 Bartender fee will apply for each bartender for the first 4 hours. Additional fees may apply for extending. We suggest one bar per 75 to 100 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

BEVERAGES



HOSTED BAR PACKAGE

PREMIUM BRANDS

One hour

\$36

Two hours

\$52

Three hours

\$67

SUPER PREMIUM BRANDS

One hour

\$42

Two hours

\$59

Three hours

\$76

Labor Charges \$350.00 Bartender fee will apply for each bartender for the first 4 hours. Additional fees may apply for extending. Pours are at 1.25 ounces. Brands are subject to change. Charges are based on the guarantee for the event. Should the number of guests in attendance exceed your guarantee, the charges will be based on the actual number of guests attending. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

BANQUET WINE LIST

CHAMPAGNE AND SPARKLING WINES

Avissi Prosecco, Veneto, Italy \$58

Mumm Napa Brut Sparkling, Napa Valley, California \$66

Perrier-Jouët Grand Brut Champagne, Epernay, France \$155

WHITE WINES

Ferrari-Carano Fumé Blanc (Sauv Blanc), Sonoma County, California \$60

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand \$62

Hampton Water Rosé, South of France \$60

Chalk Hill Chardonnay, Sonoma County, California \$65

Chateau Michelle Indian Wells Chardonnay, Columbia Valley, Washington \$62

Sonoma Cutrer Chardonnay, Russian River Ranches, California \$72

Santa Cristina Pinot Grigio, Umbria, Italy \$60

RED WINES

Chateau Ste Michelle Indian Wells Cabernet Sauvignon, Columbia Valley, Washington \$65

Louis M. Martini Cabernet Sauvignon, Sonoma County, California \$60

Ferrari-Carano Siena Red Blend, Sonoma County, California \$68

Rodney Strong Merlot, Sonoma County, California \$60

MacMurray Ranch Pinot Noir, Central Coast, California \$68

Erath Pinot Noir, Oregon \$62

All prices subject to state sales tax and a service charge (currently 8.375% and 25%).
Menus subject to change, valid through March 31, 2023.



CATERING POLICIES AND INFORMATION



Pricing Tax and Service Charge

Prices herein are firm for 90 days only; beyond that time, prices are subject to reconfirmation. All prices are quoted exclusive of 8.375% state sales tax and 25% service charge.

Outside Food & Beverage

Outside food or beverage may not be brought into any facility without expressed written permission. Should the hotel grant permission, corkage fees will apply.

Menu Selection

Client must provide hotel with detailed food and beverage menu choices, or a request for proposal with budget per event no later than 30 days prior to first function or a 10% price increase will be assessed on all menus. Banquet event orders must be signed and returned to facility 14 days prior to first function.

Guarantees

Client must provide hotel with detailed food and beverage menu choices, or a request of proposal with budget per event, no later than 30 days prior to the first function or a 10% price increase will be assessed on all menus. Banquet Event Orders [BEOs] must be signed and returned to hotel [14] business days prior to the first function. The expected number of guests for each scheduled event must be provided. This expected number of guests cannot be reduced by more than ten percent [10%] at the time the final guarantee is given to the hotel.

Guaranteed attendance for all functions must be received by the catering office by 11:00 am three business days [72 hours] prior to the scheduled function for up to 2,499 guests.

Guarantees for functions of 2,500 up to 3,999 guests; shall be due no later than 11:00 am, five business days prior to the scheduled function

Guarantees for functions more than 4,000 guests; shall be due no later than 11:00 am, seven business days prior to the scheduled function.

This guaranteed attendance, or the number of guests actually served, whichever is greater, will be the amount for which you are charged. If no guarantee is received, the number of guests indicated on the banquet event order will be the guaranteed attendance. The final guarantee numbers provided are not subject to reduction, and charges will be applied accordingly. In some instances, more advance notice may be required due to menu complexity, holidays, delivery or other constraints.

All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through March 31, 2023.

Last Minute Requests

Any food and beverage ordered within three business days (72 hours) prior to the event will be considered a last-minute request, subject to availability and a 15% price increase will be charged on all food and beverage items. Catered events added within a seventy-two (72) hour period may be subject to special menu selections.

Guarantee increases received within 72 business hours prior to the event that exceed the 3% oversight shall incur a 15% price increase. This excludes coffee, decaffeinated coffee, tea, soft drinks and mineral waters ordered on a consumption basis.

Example: 72-hour GTD is given for 500 guests for a lunch menu priced at \$70.00++ The oversight provided by the hotel for this GTD is 515

72 hours prior to the event: a request for an increase to 550 is received
515 lunches (original GTD plus 3%) will be priced at \$70.00++ per person
35 lunches will be priced at \$80.50++ (the original price plus 15%) per person

Overset and Set Maximums

In order to better service your event, the facility is prepared to service groups that exceed their guarantee as follows:

Groups of 99 guests or less - the guarantee will equal the set

Groups of 100-750 guests - 5% oversight of guarantee | 3% in food

Groups of 750 or more - maximum of 50 guest oversight of guarantee | 3% in food

Menu Minimums

Food functions [full breakfast, lunch or dinner] of 25 guests or less will be assessed a \$50.00 service charge, plus applicable taxes. In most instances, buffet menus indicating minimums of 25, 50 or 100 guests may be tailored to accommodate smaller groups with a minimal surcharge per guest. Please consult your catering contact for price quotes.

All prices subject to state sales tax and a service charge (currently 8.375% and 25%).
Menus subject to change, valid through March 31, 2023.

Dietary Needs

Vegetarian and special dietary needs must be received at a minimum of 5 business days prior to any event. Additional charges may apply for special requests.

Key codes for menus: gf=Gluten-Free vg=Vegan
v=Vegetarian

Kosher and Halal meals available upon request and require a minimum of 5-day notice. Please arrange with your Catering Convention Services manager for pricing and availability.

Organic food and wines are available. Please consult your Catering Convention Services Manager for pricing and availability.

Alcoholic Beverages and Services

The legal age for the sale and consumption of alcoholic beverages is 21. Proof of age is required as necessary. In compliance with Nevada Liquor Laws, Caesars Palace and Host Properties are the only authorized licensee able to sell and serve liquor, beer and wine on premises.

Bartenders are required whenever alcoholic beverages are served in the function space for 30 guests or more or when hard liquor is served.

In the event you wish to order special alcoholic beverages that are not in the facilities inventory, these items must be ordered by the case. Please be aware that these items may not be returned and must be paid for in their entirety. Unused cases may not be sent to guestrooms or leave the properties premises.

Labor Fees

Facility reserves the right to apply meeting room rental and room set up labor charges.

A service charge of \$500.00 may be assessed for receptions in which the food revenue does not exceed \$1,500.00 exclusive of state sales tax and service charge.

Applicable Labor Fees:

A \$350.00 labor fee will apply for the following positions for the first 4 hours of service. Additional fees apply for extended service.

Bartender for cash or hosted bar service

Server for tray passed food and beverage functions

Chef Attendant for action stations

Cashier/Attendant for food and beverage concession sales



CAESARS
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