

CAESARS
ENTERTAINMENT
PRESENTS



CAESARS
PALACE
LAS VEGAS

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

M E E T T H E F U T U R E

CATERING MENU

Thank you for your interest in Caesars Entertainment.

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) (n)
Whipped butter and fruit preserves (v) (gf)
Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections
\$48 per person

HEALTHY CHOICE CONTINENTAL

Chilled orange juice and cranberry juice (vg) (gf)
Housemade infused water: Strawberry-kiwi and Lemon-blueberry (vg) (gf)
Assorted sliced breakfast breads to include banana, zucchini and cranberry, blueberry and bran muffins (v) (n)
Overnight oats with fruit garnish (vg) (gf)
Whipped butter, plant butter and fruits preserves (v) (gf)
Fresh seasonal cut fruit and berries (vg) (gf)
Caesars granola (vg) (n) served with whole milk (v) and oat milk (vg)
Assorted low-fat, fruit and Greek-style yogurts (v) (gf)
Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections
\$53 per person

CAESARS CONTINENTAL

Chilled orange juice and cranberry juice (vg) (gf)
Fresh seasonal cut fruit and berries (vg) (gf)
Caesars granola (vg) (n) served with whole milk (v) and oat milk (vg)
Assorted coffee cakes, muffins and cinnamon rolls (v) (n)
Whipped butter and fruit preserves (v) (gf)
Yogurt parfaits with Caesars granola, yogurt and fresh berries (v) (n)

HOT ENHANCEMENT SELECTION (SELECT ONE)

CROISSANT SANDWICH

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

BREAKFAST BURRITO

Scrambled eggs, guajillo spiced carnitas, crispy breakfast potatoes, queso fresca, poblano salsa

VEGAN WRAP (vg)

Sprouted tortilla, JUST eggs, cilantro-lime avocado purée, Spanish style toasted farro, pickled red onions, poblano salsa

GRILLED CHEESE BREAKFAST SANDWICH

Poached egg, macaroni N cheese, Tillamook cheddar cheese, Cherrywood smoked bacon

\$58 per person

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

EVERYTHING BAGEL BREAKFAST SANDWICH

Poached egg, prosciutto, scallion-shallot cream cheese, spicy marinated vegetables

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

\$5 per person

Choice of second enhancement to your Caesars continental

\$4 per person

CONTINENTAL BREAKFAST



ON THE GO CONTINENTAL OFFERINGS

CHILLED "CORNED BEEF HASH" ON BRIOCHE

Shaved corned beef, potato crisps, pickled onions, roasted garlic aioli

\$48 per person

CRAB & EGG SALAD

Artisan ciabatta bread, hard boiled eggs, crab meat, crema, Fresno, chive, radicchio

\$52 per person

AVOCADO (v)

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

\$48 per person

TURKEY

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

\$48 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) (n)

Hard-boiled eggs (2) (gf) (df)

Fruit Danish (v)

Ripened fruit salad with fresh berries (vg) (gf)

Cheese Danish (v)

Breakfast bar (v) (n)

Petit croissant (v)

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

BEVERAGES FOR YOUR ON THE GO CONTINENTAL

Assorted bottled juices (vg) (gf)

\$8.50 each (based on consumption)

Assorted milk (v) (gf)

\$5.50 each (based on consumption)

Bottled waters

\$7.00 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%). Menu subject to change, valid through December 31, 2024.



BREAKFAST BUFFET



CAESARS BUFFET BREAKFAST

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

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

Scrambled eggs (v) (gf)

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

BREAKFAST MEATS (SELECT TWO)

Cherrywood smoked bacon (gf) (df)

Traditional breakfast sausage links (gf) (df)

Bacon-cheddar bratwurst (gf)

Chicken apple sausage (gf) (df)

Fresh ground corned beef hash (gf) (df)

Beyond sausage (vg) (gf)

DAILY BREAKFAST STARCHES

Monday-Smashed peewee potatoes with fine herbs (vg) (gf)

Tuesday-Roasted Yukon potatoes with roasted chile rajas, cippolini onion confit, chimichurri drizzle (vg) (gf)

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

Thursday-Crispy potatoes with fried broccolini, roasted garlic cloves, Fresno chiles, Parmigiano Reggiano (v) (gf)

Friday-Roasted sweet potato hash with caramelized onions, roasted apples, fried kale & tinkerbell peppers (vg) (gf)

Saturday-Potato Lyonnaise (v) (gf)

Sunday-Home fries with confit of onion, crispy potatoes, chives (v) (gf)

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

Whipped butter and fruit preserves (v) (gf)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections
\$64 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 December 31, 2024.

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

Crème Fraiche Pancakes (v)

Bourbon barrel-aged maple syrup and whipped butter

Matcha Waffles with Five Spice (v)

Fresh berry & vanilla bean compote and whipped butter

Butter Croissant French Toast (v)

Fresh berries, maple syrup and whipped butter

Artisan Cornmeal & Roasted Apple Johnny Cakes (v) (nf)

Maple infused apple sauce, whipped butter

Yogurt & Granola Parfait (v) (n)

Steel Cut Oatmeal (vg) (gf)

Cinnamon, golden syrup and dried fruits

CARVED BREAKFAST BUFFET STATIONS

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

Served with seasonal vegetable hash

Carved clove studded applewood smoked ham, Tangerine-cardamom glaze, luxardo cherry infused apple butter (gf)

\$13 per person

Carved brown sugar bacon slab (gf) (df)

Bourbon barrel-aged maple syrup glaze

\$14 per person

Carved maple brined roasted breast of turkey (gf) (df)

Cranberry infused turkey demi

\$14 per person

Carved whole roasted tenderloin of beef(gf)

Béarnaise sauce, grilled asparagus

\$18 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) (df), applewood ham (gf) (df), breakfast sausage (gf) (df), Beyond sausage (vg) (gf), sweet onions (vg) (gf), heirloom tomatoes (vg) (gf), roasted red peppers (vg) (gf), wild mushrooms (vg) (gf), Tillamook cheddar cheese (v) (gf), cotija cheese (v) (gf), Manchego cheese (v) (gf))

\$16 per person

OVERNIGHT OATS STATION

Overnight oats made with oat milk, Madagascar vanilla bean and raw honey (v) (gf) (df)

STIR-IN CHOICES (SELECT TWO):

Fresh berries (vg) (gf)

Chia seeds (vg) (gf) (n)

Dried fruits (vg) (gf)

Seasonal fruit preserves (v) (gf)

Assorted roasted nuts (vg) (gf) (n)

\$10 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 (df)

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

\$22 per person

Add for an additional *\$16 per person*

Smoked salmon lox (gf)

Accompaniments:

Pickled onions (vg) (gf), Shaved red onion (vg) (gf), Capers (vg) (gf), Chopped eggs (v) (gf) (df) 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

Chive buttered baguette, San Daniele prosciutto, mascarpone scrambled eggs, roasted porcini mushroom-aged provolone fondue, roasted golden potatoes

\$62 per person

TRADITIONAL EGGS BENEDICT

Toasted crumpet, applewood smoked pork loin, poached eggs, hollandaise sauce, peewee potatoes 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 sprouts hash

\$66 per person

WARM CRUMPET BREAKFAST

Warm Toasted Crumpet, free-range eggs, Bavarian sausage, fine herb onion-potato hash

\$64 per person

WAGYU AND EGGS (gf)

Imperial wagyu flat iron steak, chimichurri béarnaise, roasted asparagus, poached eggs, smashed peewee 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

SAN MARZANO BAKED EGGS (df)

Free range eggs, San Marzano tomatoes, fresh basil, garlic baked in a crock, crusty baguette, crispy pancetta

\$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 (vg) (gf)

Choice of two:

Strawberry-lime-tarragon, blueberry-lemon verbena, cucumber-cantaloupe-parsley, dragon fruit-kiwi, orange-pomegranate-basil, pineapple-mint-serrano or mango-cranberry-Meyer lemon

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 (vg) (gf)

Choice of two:

Strawberry-lime-tarragon, blueberry-lemon verbena, cucumber-cantaloupe-parsley, dragon fruit-kiwi, orange-pomegranate-basil, pineapple-mint-serrano or mango-cranberry-Meyer lemon

ALL-DAY MEETING BREAK*\$102 per person*

EXECUTIVE CONTINENTAL (75 minutes)

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) (n)

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) (gf) (n)

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) (n)

Whole fresh fruit (vg) (gf)

ALL-DAY EXECUTIVE BREAK*\$112 per person*

THE CAESARS CONTINENTAL BREAKFAST (75 minutes)

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

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

Caesars granola (v) (n) served with whole milk (v) and oat milk (vg)

Assorted coffee cakes, muffins and cinnamon rolls (v) (n)

Whipped butter and fruit preserves (v) (gf)

Yogurt parfaits with Caesars granola, yogurt and fresh berries (v) (n)

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) (gf) (n)

MID-AFTERNOON BREAK (30 minutes)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

Assorted soft drinks and bottled water

Assorted French pastries (n)

Assorted Chocolate bark (v) (gf) (n)

BEVERAGE OFFERINGS



| | | | |
|---|------------------|--|----------------|
| Fresh-brewed Coffee, Decaffeinated Coffee or Assorted Hot Tea Selections | \$116 per gallon | Bottled Tea Assorted flavors | \$8.50 each |
| Fresh-brewed Iced Coffee | \$116 per gallon | Individual Whole Milk (v) (gf) and Oat Milk (vg) (gf) | \$5.50 each |
| Fresh-brewed Iced Tea | \$116 per gallon | Oat Milk (vg) (gf) | \$40 per quart |
| Infused Waters (vg) (gf) Strawberry-lime-tarragon, blueberry-lemon verbena, cucumber-cantaloupe-parsley, dragon fruit-kiwi, Orange-pomegranate-basil, pineapple-mint-serrano or mango-cranberry-Meyer lemon | \$104 per gallon | Caesars Bottled Water | \$7.00 each |
| Agua Fresca (vg) (gf) Pineapple-mango-allspice, watermelon-blueberry-coconut, cantaloupe-cucumber-basil, strawberry-hibiscus-honey | \$120 per gallon | Voss Bottled Water | \$8.00 each |
| Fresh-squeezed Lemonade (vg) (gf) | \$104 per gallon | Assorted Bubbly Sparkling Water | \$7.00 each |
| Sangria Punch, Non-Alcoholic (vg) (gf) | \$104 per gallon | Assorted Soft Drinks Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist and Diet Sierra Mist | \$7.00 each |
| Gourmet Coffee and Tea Station Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections served with gourmet condiments and flavored syrups | \$124 per gallon | Assorted Virgil's Handcrafted Sodas Root beer, vanilla cream, black cherry and orange | \$7.50 each |
| La Colombe Bottled Cold Brew Coffees Original and chocolate | \$9.25 each | Red Bull or Rockstar Energy Drinks Regular or sugar free | \$10.50 each |
| Assorted Juices Orange, grapefruit, cranberry and tomato | \$36 per quart | KeVita Kombucha Assorted flavors | \$11 each |
| Naked Bottled Juices - Assorted | \$8.50 each | Coconut Water | \$11 each |

MORNING OFFERINGS



| | | | |
|--|------------------------|--|------------------------|
| Whole Fresh Fruit (vg) (gf) | <i>\$84 per dozen</i> | Assorted Clif & RXBAR (v) (gf) (n) | <i>\$92 per dozen</i> |
| Fresh sliced Fruit (vg) (gf) | <i>\$14 per person</i> | Assorted Scones with Whipped Butter and Lemon Curd (v) | <i>\$102 per dozen</i> |
| Assorted Fresh-baked Pastries (v) (n) | <i>\$102 per dozen</i> | Assorted Chocolate-dipped Biscotti (v) (n) | <i>\$86 per dozen</i> |
| Fresh-baked Assorted Croissants (v) (n) To include chocolate, butter, and almond (vegan croissants available) | <i>\$102 per dozen</i> | Assorted Fruit Coffee Cake (vg) (gf) | <i>\$102 per dozen</i> |
| Warm Savory Lattice Danish (v) Leek parmesan and spinach feta | <i>\$108 per dozen</i> | Assorted Individual Flavored Yogurts (v) (gf) | <i>\$8 each</i> |
| Individual Cinnamon-streusel Coffee Cakes (v) (n) | <i>\$102 per dozen</i> | Yogurt Parfaits Choose from: | <i>\$126 per dozen</i> |
| Cinnamon Rolls with Cream Cheese Icing (v) | <i>\$102 per dozen</i> | CAESARS granola, yogurt and fresh berries (v) (gf) (n) | |
| Sticky Honey-pecan Rolls (v) (n) Original and chocolate | <i>\$102 per dozen</i> | Greek yogurt, raw honey, toasted almonds, fresh blackberries (v) (gf) (n) | |
| Assorted Fruit, Bran, & Chocolate Chip Muffins (v) (n) | <i>\$102 per dozen</i> | Cashew yogurt, toasted cashews, fresh blueberries, agave nectar, fresh mint (vg) (gf) (n) | |
| Assorted Gluten-Free Muffins (v) (gf) | <i>\$110 per dozen</i> | Assorted Locally Made Doughnuts (v) | <i>\$116 per dozen</i> |
| Assorted Bagels (v) or (vg) Cream cheese selection to be strawberry, plain and garlic and chive (vegan available on request) | <i>\$116 per dozen</i> | Hard-Boiled Eggs Without Shell (v) (gf) (df) | <i>\$66 per dozen</i> |
| Assorted Sliced Breakfast Nut Breads (v) (n) | <i>\$98 per dozen</i> | Sea salt, cracked black pepper, fresh chives | |



SWEET BREAK OFFERINGS

Assorted Large Handmade Cookies (v) (n) \$102 per dozen
 Chocolate chip, peanut butter, oatmeal raisin and white chocolate macadamia nut

Assorted Miniature Tea Cookies (v) (n) \$88 per dozen

Assorted Candy Bars (v) (n) \$72 per dozen

Assorted Chocolate-dipped Strawberries (v) (gf) \$114 per dozen

Assorted Miniature French Pastries (n) \$126 per dozen

Brownies and Blondies (v) \$102 per dozen

Assorted Cupcakes (v) \$102 per dozen
 Chocolate salted caramel, vanilla bean strawberry, red velvet and carrot

Assorted Chocolate Dipped Waffle (v) \$108 per dozen

Assorted French Macarons (v) (gf) (n) \$112 per dozen

Assorted Cake & Truffle Pops (v) (n) \$112 per dozen

GLUTEN-FREE BREAK OFFERINGS

Gluten-Free Oatmeal cookies (v) (gf) \$108 per dozen

Gluten-Free Brownies (v) (gf) \$108 per dozen

Assorted Rice Krispie Treats (gf) \$102 per dozen

FROZEN BREAK OFFERINGS

Magnum and Häagen-Dazs Ice Cream Bars (v) \$114 per dozen

Outshine Frozen Fruit Bars (vg) (gf) \$96 per dozen

Frozen Alcoholic Popsicles (v) \$132 per dozen
 (Bartender Required)

SAVORY BREAK OFFERINGS

Assorted Artisan Soft Pretzels \$108 per dozen
 Served with mustards (vg) (gf), pub-style cheddar dip (v) and bacon Glacier blue cheese (gf)

Individual Bags of Potato Chips, Pretzels and Popcorn (v) \$7.50 per each

Individual Bags of Pop Corners and Terra Exotic Vegetable Chips (vg) (gf) \$8.50 per each

Individual Bags of Trail Mix, Peanuts and Almonds (v) (n) \$7.50 per each

Assorted Individual Bags of Beef Jerky (gf) (df) \$11 per each

Fancy Mixed Nuts (vg) (gf) (n) \$90 per pound

Individual Bags of Caesars Dry Snack Blend (v) (n) \$10 per each
 A mix of assorted nuts, bagel crisps and corn crisps

Warm Freshly Popped Popcorn (v) (gf) \$8.50 each
 Attendant required, *machine rental \$350 per day*

Potato Chips, Pretzels or Tortilla Chips (v) \$90 per bowl
 (25 Servings)

Pita, Tortilla or Kettle Chips with Choice of Two Dips: (v) \$160 per bowl
 (25 Servings)

Caramelized Onion (v) (gf)
 Caramelized onions, Chives and Roasted garlic

Fire Roasted Tomato (vg) (gf)
 Heirloom tomatoes, Poblano chilies, Onions, Cilantro

Black Garlic Hummus (vg) (gf) (n)
 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) (n)

Fresh-baked quick breads and financier (v) (n)

\$23 per person

STRAWBERRY FIELDS*(v) (n)

Fresh long-stem strawberries freshly dipped in Valrhona caramelia milk chocolate, Valrhona strawberry Inspiration couverture, Valrhona Orellys 35% blond chocolate rolled in crushed pistachios, praline, crispy yogurt, crushed pretzels, toasted coconut

\$29 per person

MID-DAY BLUES

Individual assorted Greek yogurts (v) (gf)

Bowls of trail mix (v) (n)

Whole seasonal fresh fruit (vg) (gf)

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

Assorted selection of jerky (gf) (df)

\$31 per person

DETOX BREAK

Immunity Shots (vg) (gf)

Lemon-Cayenne-Honey, Orange-Turmeric-Black Pepper, Pomegranate-Vinegar-Ginger

Assorted housemade ancient grain bars (v) (n)

Acai Cups (vg) (gf) (n)

Acai purée, blueberries, almonds, kiwi, coconut

Cucumber water with matcha (vg) (gf)

\$34 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
\$27 per person

PB&J BREAK (v) (n)

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
\$29 per person

TWISTED PRETZEL

Prosciutto-fresh mozzarella soft pretzels with Gruyère cheese
 & caramelized onion, Cherrywood bacon-cheddar soft pretzels
 Served with chipotle pub cheese spread, roasted shallot and
 chive mustard, garlic and piquillo pepper mascarpone dip
\$29 per person

WARM COOKIE BREAK* (v) (n)

Assortment of chocolate chip, oatmeal raisin, sugar, peanut
 butter, and white chocolate macadamia nut cookies served
 with whipped cream, chocolate, caramel, and strawberry sauce,
 Nutella and hot fudge toppings along with whole milk
 and 2% milk
\$25 per person

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

Additional \$12 per person

SPA REJUVENATION BREAK (vg) (gf) (n)

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
\$29 per person

AVOCADO TOAST BREAK* (v) (n)

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
\$28 per person

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

Cold brew, vanilla-scented almond milk, star anise syrup, praline dust (vg) (gf) (n)
 Matcha green tea, honey, cashew milk, frozen grape “ice cubes”, “honeycomb” (v) (gf) (n)
 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 (v) (gf)
 Yerba mate, Meyer lemon, black pepper, syrup, anise hyssop (vg) (gf)
 Blackcurrant, honey, mint, ginger beer (v) (gf)
 Coconut water, honeydew, lime, tonic, anise hyssop (vg) (gf)
 Apple cider, chamomile infused maple syrup, Bitter Truth wood bitters,
 burnt cinammon stick, apple slice (vg) (gf)
\$28 per person

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 (n)

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 (gf)

Lobster bisque with cream sherry, petit lobster salad
additional \$7 per person

SALAD (SELECT ONE)

Waldorf (v) (gf) (n)

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

Little Gem Salad (v) (gf) (n)

Beet purée, little gem lettuce, petit chard, Cypress Grove Purple Haze
goat cheese, port marinated blueberries, crushed Marcona almonds,
late harvest vinaigrette

Caesar Salad

Baby romaine lettuces, butter toasted croutons, black garlic purée, white anchovy,
Parmigiano Reggiano cheese and Caesar dressing

Kale & Brussels (v) (gf) (n)

Baby kale, Brussels sprouts leaves, pickled hon shimeji mushrooms, red quinoa
"salad", lemon tahini swipe, farmer's cheese, shallot-prosecco vinaigrette

Artisan Lettuce Salad (v) (gf)

Red oak, arugula, lolla rossa, cabernet vine tomatoes, English cucumbers,
heirloom carrot, fresh chives, housemade green goddess dressing

Caprese (v) (gf)

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

\$72 per person

Tamari Seared Salmon Salad (df) (n)

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

\$72 per person

Braised Chicken and Kale Salad (gf) (n)

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

\$72 per person

Thai Steak Salad (gf) (df) (n)

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

\$74 per person

PLATED LUNCH OFFERINGS



HOT ENTRÉES (SELECT ONE)

Galliano Brined Jidori Chicken Breast (gf)

Anson Mills blue corn polenta, Finocchiona braised kale, San Marzano demi, confit of garlic bulb

\$76 per person

Seared Jidori Chicken Breast (gf)

Cassoulet of adzuki beans and Cherrywood bacon, roasted baby turnips, pickled leeks, natural reduction with viognier

\$76 per person

Citrus-Mirin Marinated Whitefish (df)

Grilled shishito, scallions, Jasmine rice, soy-ginger marinated eggplant, garlic long beans, burnt orange, chile oil

\$76 per person

Guajillo-Honey Marinated Salmon (gf) (df)

Braised rattlesnake beans, spicy green rice, heirloom salsa cruda, charred Fresno chile, sweet & spicy drizzle

\$78 per person

Braised Beef Short Ribs (gf)

Anson mills polenta, duck fat poached petit root vegetables, heirloom tomato jam, chive oil

\$80 per person

Grilled Hanger Steak (gf)

Creekstone Farms hanging tenderloin steak, buttered potato purée, asparagus, roasted vine tomatoes, merlot demi-glace

\$80 per person

VEGETARIAN ENTRÉES (SELECT ONE)

Grilled Butternut Squash Steak (vg)

Chimichurri marinade, edamame, farro pilaf, chickpea salsa

Roasted Cauliflower (vg)

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

Heart of Palm Cake (vg) (gf)

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

Roasted Romanesco (vg) (gf)

Lentil dahl purée, spicy eggplant, shaved fennel-citrus salad, Baharat spiced almonds, chive oil

Root & Mushroom (vg) (gf)

Kohlrabi purée, garlic & EVOO roasted portabello mushrooms, pickled hon-shimeji, heirloom carrots, pink peppercorns, honey-eiswein vinegar reduction

Vegetarian entrée charged at selected main entrée price

PLATED DESSERT (SELECT ONE)

Vanilla Bean cheesecake with wild berry compote (v) (gf)

Chocolate caramel tart with hazelnut praline crunch (v) (n)

Coconut milk panna cotta with exotic compote (vg) (gf)

Carrot cake verrine, mascarpone cream, & carrot cremeux

Classic Tiramisu

Citrus Tart with blueberry compote

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

Duo Dessert (Choice of Two)

Additional \$5 per person

Customized Dessert with Chocolate Logo

Additional \$7 per person

BOXED LUNCHES



BOXED SANDWICH OFFERINGS

CAESARS

Oven-roasted turkey, roasted sweet peppers, aged provolone, baby gem lettuce, garlic aioli on rustic loaf

\$62 per person

SUMMIT

Genoa salami, capicola, prosciutto, marinated tomatoes, fresh mozzarella, balsamic aioli on an Italian roll

\$62 per person

ACADEMY

Prime roast beef, shaved red onions, baby gem lettuce, smoked cheddar cheese whole grain mustard and mayo on a pretzel roll

\$62 per person

PLAZA (vg) (gf)

Gluten-Free bread, English cucumber, shaved red onion, vine ripe tomatoes, arugula, roasted garlic vegan mayo

\$62 per person

ALLIANCE

Shaved black forest ham, baby kale, Havarti cheese, sweet cherry aioli, crusty loaf

\$62 per person

THE CAESAR

Grilled marinated chicken breast, fontina cheese, oven dried tomatoes, heart of romaine, Caesar dressing spread on rustic loaf

\$62 per person

TMZ (v)

Marinated heirloom tomatoes, roasted peppers, marinated & grilled portobella mushrooms, pesto on ciabatta bread

\$62 per person

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

SIDE SALADS (SELECT ONE)

Vinaigrette roasted potato salad (vg) (gf)

Orzo pasta salad (v)

Creamy purple coleslaw (v) (gf)

Greek salad (v) (gf)

Maximum (3) Boxed lunch types per meal period. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2024.

BOXED SALAD OFFERINGS

LINQ (gf) (n)

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

\$62 per person

THE WHEEL (gf)

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

\$62 per person

PALACE (gf) (df) (n)

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

\$62 per person

CAESAR SALAD

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

\$62 per person

CHOPPED SALAD (gf)

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

\$62 per person

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

BEVERAGES FOR YOUR BOXED LUNCH

Assorted soft drinks or bottled waters

\$7.00 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)

Roasted Broccoli Salad (gf) (v) (n)

Sundried cherries, marcona almonds, caramelized onions, sweet Crème Fraiche dressing

Peewee Potato Salad (vg) (gf)

Whole grain mustard, scallions, dried tomatoes, basil, shallot vinaigrette

Roasted Cauliflower & Sun-Dried Cherry Salad (vg) (gf) (n)

Roasted cauliflower, dried cherries, pistachios, parsley, red quinoa, pumpkin seeds, pomegranate molasses vinaigrette

COLD SANDWICH SELECTIONS

Choice of two includes kettle chips

Oven-roasted turkey, roasted sweet peppers, aged provolone, baby gem lettuce, garlic aioli on rustic loaf

Shaved black forest ham, baby kale, Havarti cheese, sweet cherry aioli, crusty loaf

Prime roast beef, shaved red onions, baby gem lettuce, smoked cheddar cheese whole grain mustard and mayo on a pretzel roll

Grilled marinated chicken breast, fontina cheese, oven dried tomatoes, heart of romaine, Caesar dressing spread on rustic loaf

Genoa salami, capicola, prosciutto, marinated tomatoes, fresh mozzarella, balsamic aioli on an Italian roll

Marinated roasted vegetable with roasted red pepper hummus arugula on grilled naan bread (vg) (n)

DESSERTS

Brownies, Blondies, Lemon Bar & Linzer Cookie (vg) (gf)

\$74 per person

Add a third salad *\$4 per person*
Add a third sandwich *\$6 per person*
Add daily soup *\$8.50 per person*

CAESARS DELI

SALADS

Choice of two

Caesar salad with romaine and gem lettuce, butter toasted croutons, Parmigiano Reggiano cheese and black garlic Caesar dressing (v)

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

Roasted peewee potato salad with scallions, pecans and dill crème fraiche dressing (v) (gf) (n)

Shaved red cabbage coleslaw, shaved heirloom carrots, fresh chives, sweet and sour vinaigrette (vg) (gf)

SLICED MEATS

Choice of three

Smoked turkey breast (gf) (df)

Pastrami turkey breast (gf) (df)

Maple honey ham (gf) (df)

Roast beef (gf) (df)

Shaved chicken breast (gf) (df)

Shaved buffalo chicken breast (gf) (df)

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

Sliced campari tomatoes (vg) (gf), shaved red onions (vg) (gf), butter lettuce (vg) (gf) and pickled onions (vg) (gf), mustard (vg) (gf), mayo (v) (gf)

Kettle chips (v) (gf)

Assorted sliced breads and rolls (v)

DESSERTS

Chocolate pot de crème (gf), chocolate pecan tart (n), raspberry cream puff (n) and mini lemon meringue pie
\$74 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 dill Crème Fraiche dressing

Assorted Dips

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

Farro Tabbouleh Salad (vg)

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

Roasted Cauliflower & Sun-Dried Cherry Salad (vg) (gf) (n)

Roasted cauliflower, dried cherries, pistachios, parsley, red quinoa, pumpkin seeds, pomegranate molasses vinaigrette

Chilled Harrisa Crusted Tri Tip of Beef (gf) (n)

Yogurt, tahini, pomegranate seeds, pine nuts

Chilled Sliced Grilled Breast of Shawarma Chicken (gf) (df)

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

Naan bread, olive oil with za'atar spice

DESSERTS

Baklava (v) (n)

Yogurt panna cotta with fresh berries (gf)

Blood orange almond tart

Olive oil Shortbread (vg) (gf)

\$76 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

Classic Caesar Salad (v)

Baby romaine lettuces, butter toasted croutons, shaved Parmigiano Reggiano cheese and black garlic Caesar dressing

Marinated Tomato and Mozzarella Salad (v) (gf)

Heirloom tomatoes, fresh mozzarella, fresh basil, EVOO, balsamic vinegar reduction, sea salt

Rustic Pasta Salad

Torchio rustichella, grilled broccolini, roasted garlic cloves, prosciutto, shaved pecorino romano, lemon vinaigrette, chile

Chicken Marsala

Chicken tenderloins, king trumpet mushrooms, porcini mushrooms, roasted garlic bulbs, Marsala wine, natural reduction, cultured butter

Pesto Roasted Whitefish (gf) (n)

Whitefish pesto marinated and roasted, roasted garlic cream, grilled artichokes, sun-dried tomatoes, fried arugula, cippolini agrodolce

**add vegan entree to your daily buffet for \$8 per person*

Stuffed Artichokes (vg) (gf) (n)

Artichoke halves, marinated and roasted, stuffed with fire roasted tomato-quinoa stuffing, roasted garlic bulbs, piquillo pepper emulsion, toasted pine nuts, fig vinegar reduction

Rigatoni Pomodoro (v)

Rigatoni rustichella, pomodoro sauce, ricotta, fried basil, pecorino Romano

Roasted Carrots & Turnips (vg) (gf)

Heirloom carrots, baby turnips, roasted garlic, fresh oregano, percorino romano, chile oil, grape must drizzle

DESSERTS

Cannoli, Classic Tiramisu, ricotta blueberry tart (n), Chocolate Budino (vg) (gf)

\$78 per person - Monday,

\$83 per person - any day

TUESDAY/SATURDAY LUNCH

Pear & Field Greens Salad (gf) (n)

Mizuna, red oak, treviso, poached baby pears, marinated feta cheese, crispy prosciutto, toasted Marcona almonds, balsamic vinaigrette

Roasted Beet Salad (v) (gf)

Roasted beets, purple haze goat cheese, cara cara oranges, frilly mustard leaves, fresh chives, pinot grigio vinaigrette

Ancient Grains Salad (v) (n)

Amaranth, millet, quinoa, pistachios, pecans, dried cranberries, golden raisins, dried apricots, Italian parsley, scallions, creamy apple cider vinegar dressings

Lemon Thyme Chicken (gf) (df)

Grilled Jidori chicken breast, grilled lemons, fried broccoli rabe, shaved fennel salad, fresh thyme, chardonnay chicken jus

Seared Steak Medallions (gf) (df)

Braised wild mushroom medley, charred baby tomatoes, tarragon, Napa Valley cabernet, natural reduction

**add vegan entree to your daily buffet for \$8 per person*

Grilled Butternut Squash Steak (vg)

Chimichurri marinade, edamame, farro pilaf, chickpea salsa

Roasted Peewee Potatoes (vg) (gf)

Grilled Asparagus (vg)

Garlic aioli, lemon oil, toasted breadcrumbs, fried oregano

DESSERTS

Chocolate banana tart, Pineapple upside down cake (vg) (gf), Berry cheesecake Tart, Espresso pot de crème (gf)

\$78 per person - Tuesday

\$83 per person - any day

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

WEDNESDAY/SUNDAY 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 tahini dressing

Farro Tabbouleh Salad (vg)

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

Roasted Carrot & Sun-Dried

Cherry Salad (vg) (gf) (n)

Roasted carrots, dried cherries, pistachios, parsley, red quinoa, pumpkin seeds, pomegranate molasses vinaigrette

Tandoori Chicken (gf)

Seared chicken breast, yogurt, coriander, cumin, fresh ginger

Roasted Nilgiri Salmon (gf)

Atlantic salmon, aromatic spices, mint, green chiles, ginger, charred fresno, yogurt drizzle

**add vegan entree to your daily buffet for \$8 per person*

Roasted Romanesco (vg) (gf) (n)

Lentil dahl purée, spicy eggplant, shaved fennel-citrus salad, Baharat spiced almonds, chive oil

Coconut Rice (vg) (gf) (n)

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

Heirloom Cauliflower Shawarma (vg) (gf)

Roasted cauliflower, fragrant spices, pomegranate seeds, tahini

DESSERTS

Coconut Panna Cotta (gf) (vg), Mango Cheesecake tart, Pistachio butter cookie (n), Citrus tart with yogurt cream

*\$78 per person - Wednesday
\$83 per person - any day*

THURSDAY LUNCH

Field Greens Salad (v) (gf)

Field greens, frisée, shaved red cabbage, campari tomatoes, English cucumbers, breakfast radishes, creamy green goddess dressing and raspberry vinaigrette

Toasted Cornbread Salad

Butter toasted cornbread, roasted corn, scallions, baby heirloom tomatoes, Cherrywood bacon, Tillamook cheddar, kidney beans, tinkerbell peppers, Crème Fraiche ranch dressing

Southern Sweet Potato Salad (v) (gf) (n)

Roasted sweet potatoes, dried cherries, wild rice, shaved red onions, toasted Marcona almonds, feta, red frill mustard leaves, manuka honey vinaigrette

Seared Smothered Jidori Chicken Breast (gf) (df)

Seared chicken breast, roasted baby carrots, confit of cippolini onions, lardon of Cherrywood bacon

Blackened Creole Pork Chops (gf)

Charred tomato creole sauce, grilled limes, roasted tinkerbell peppers, remoulade drizzle

**add vegan entree to your daily buffet for \$8 per person*

Grilled Sweet Potato Medallions (vg) (gf) (n)

Sweet potato, charred corn, banana peppers, dried tomatoes, toasted pine nuts, sweet tea glaze

“Dirty” Rice (gf) (df)

Toasted long grain rice, short rib, green bell, scallions, fried Fresno, confit of cippolini

Southern Succotash (vg) (gf)

White corn, charred okra, Edamame, braised heirloom tomato, fresh tarragon

DESSERTS

Pecan Tart (n), Coconut cake, Key Lime Tart, Banana Pudding (vg) (gf)

*\$78 per person - Thursday
\$83 per person - any day*

FRIDAY LUNCH

Steakhouse Salad (gf)

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

Apple and Endive Salad (v) (gf) (n)

Crisp apples, red Belgium endive, frisée, Medjool dates, farmer's cheese, pistachios, balsamic vinaigrette

Roasted Beet Salad (v) (gf)

Roasted beets, purple haze goat cheese, cara cara oranges, frilly mustard leaves, fresh chives, pinot grigio vinaigrette

Braised Short Rib (gf) (df)

Maitake mushrooms, porcini mushrooms, roasted shallots, Worcestershire demi

Jidori Chicken (gf) (df)

Seared chicken breast, Swiss chard fricassee, lardon, roasted shallots, natural reduction, fried rosemary

**add vegan entree to your daily buffet for \$8 per person*

Grilled Portobello Mushrooms (vg) (gf)

Long beans, charred cippolini, braised kale, roasted tomato, roasted shallot vinaigrette

Horseradish-Chive Mashed Potatoes (v) (gf)

Glazed Heirloom Carrots (v) (gf)

Heirloom carrots, pink peppercorns, honey-eiswein vinegar reduction

DESSERTS

Salted caramel cheesecake tart, Opera (n), Macarons (gf) (n), Chocolate raspberry pot de crème (vg) (gf)

*\$78 per person - Friday
\$83 per person - any day*

THEMED BUFFET LUNCHEAS



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

FLAVORS OF ASIA

Chopped Salad (vg) (gf) (n)

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

Cucumber Salad (vg) (gf) (n)

Cucumbers, red onions, chile peppers, lime juice, cilantro, peanuts

Vegetable Eggrolls (vg) (gf)

Crispy eggroll, sweet chili sauce, scallions, tamari

Grilled Chicken (gf) (df)

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

Short Ribs (df)

Dark soy, caramelized onions, fresh ginger, scallions, sesame seeds

Miso Whitefish (df)

Miso, mirin, chive, wakame salad garnish

Spicy Vegetables (vg) (gf)

Grilled eggplant, baby bok choy, tinkerbell peppers, savory sauce, chile oil

Pineapple Fried Rice (vg) (gf)

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

DESSERTS

Mango passion tapioca (vg) (gf),
Yuzu Cheesecake Tart, Banana ginger tart,
Green tea coconut verrine

\$86 per person

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AZTEC FEAST

Tex-Mex Chopped Salad (v) (gf)

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

Elote Salad (v)

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

Seafood Ceviche (gf) (df)

Whitefish, rock shrimp, bay scallops, tomato, citrus, cilantro, serrano

Chips and Salsa (vg) (gf)

Fresh pico de gallo, tomatillo salsa, and guacamole

Short Rib Enchiladas

Caramelized onions, guajillo chile sauce, cilantro crema, queso fresco

Achiote Shrimp Enchiladas with Habanero Pickled Onions (gf)

(Substitute for an additional \$4)

Grilled Chicken (gf)

Mole poblano sauce, fire roasted Anaheim chiles, pickled shallots, pepitas

White Fish Veracruz (gf) (df)

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), Tres Leches, Tequila tart,
Spiced Chocolate mousse (vg) (gf)

\$86 per person

EXECUTIVE BBQ

Chopped Salad (gf)

Iceberg lettuce, artisan lettuces, heirloom tomatoes, Cherrywood bacon, Tillamook cheddar, chipotle ranch dressing and a white balsamic vinaigrette

Fried Potato Salad (gf) (df)

Fried golden potatoes, Cherrywood bacon, red onions, asparagus, baby tomatoes, sweet onion vinaigrette

Torchio Pasta Salad (v)

Cucumbers, bell peppers, red onion, grilled portobello mushrooms, corn, Boursin cheese dressing

Purple Slaw (v) (gf)

Shaved red cabbage, shaved rainbow carrots, dried cranberries, chives, Italian parsley, creamy apple cider vinaigrette

Alabama BBQ Chicken (gf)

Smoky dry rub, Alabama white bbq sauce, pickled okra, Fresno

BBQ Brisket (df)

Manuka honey BBQ, crispy shallots, pickled red onions

Pulled Pork

Sweet pineapple BBQ sauce, fresh golden pineapple, shaved jalapeños, Hawaiian sweet rolls

Southern Succotash (vg) (gf)

White corn, roasted cippolini, San Marzano stewed tomatoes, edamame, scallion

Bourbon Maple Sweet Potato Steaks (vg) (gf)

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

Jalapeño Corn Muffins and Mini Potato Rolls (v)

Sweet butter, honey butter, plant butter

DESSERTS

Cherry Tart (n), Strawberry Shortcake,
Mississippi Mud cake, Peach cobbler (vg) (gf) (n)

\$86 per person



THE TWO-HOUR WELCOME RECEPTION

SEAFOOD DISPLAY (BASED ON 3 PIECES PER PERSON)

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

COLD DISPLAYS

Artisan Imported and Domestic Cheese Display (v) (n)

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 Pasta (n)

Grilled chicken, Tuscan kale-basil pesto, garlic braised maitake mushrooms, pecorino romano, toasted pine nuts

Torchio Pasta

Italian sausage, Calabrian chiles, DOP tomatoes, ricotta, basil

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

SLIDER STATION

Beef Slider

Smoked cheddar cheese, bread & butter pickle, shaved red onions, spicy ketchup

Chicken Sliders

Grilled Chicken patty, goat cheese, cherry tomato relish, avocado aioli

LOLLIPOP STATION (BASED ON 2 PER PERSON)

Cheesecake pops, brownie, and blondie pops,

Cookie and rice Krispie pops (gf) and assorted chocolate pops (gf)

PREMIUM BAR

Premium liquors

Premium wines

Imported, craft and domestic beer

Soft drinks

Fruit juice

Energy drinks

Bottled water

\$200 per person - any day 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 (vg) (gf)

Root vegetables in edamame dip

\$11 per piece

Char-Grilled Rustic Toast Point with Vegan "Pate" (vg) (n)

Roasted eggplant, Marcona almonds, white kidney beans, black garlic, EVOO, roasted carrot, pepitas

\$11 per piece

Tuscan White Bean Bruschetta (vg)

Multigrain baguette, chopped white beans, roasted garlic, Calabrian chiles, fresh thyme, shallot, sea salt

\$11 per piece

Spinach & Artichoke Bottoms (vg) (gf)

Marinated artichoke bottom, roasted garlic, steamed potato, spinach, fried shiitake mushroom, fried basil

\$11 per piece

Cucumber Tzatziki (vg) (gf)

English cucumber disk, tofu purée, lemon, dill, bloomed garlic, charred baby tomato

\$11 per piece

Cauliflower Ceviche (vg) (gf)

Yuzu juice, serrano chile, shallot, heirloom tomato

\$11 per piece

Watermelon Cube (v) (gf)

Feta cheese, gastrique, micro mint

\$11 per piece

Summer Roll (vg) (gf)

Avocado, carrots, red cabbage, lettuce, radish, and sweet chili sauce

\$11 per piece

VEGETARIAN HOT HORS D'OEUVRES

Countryside Mushroom Wellington (v)

Cherry glaze, micro chives

\$10.50 per piece

Stuffed Mushrooms (v) (n)

Roasted shiitake mushrooms, potato-porcini-pesto purée, garlic breadcrumb, fried rosemary

\$11 per piece

Stuffed Tinkerbell Pepper (vg) (gf)

Impossible meat, jasmine rice, roasted tomato, shiitake mushrooms

\$11 per piece

Mushroom Arancini (v)

Tomato-shallot jam, shaved Pecorino Romano

\$11 per piece

Vegan Crab Cakes (vg) (gf)

Hearts of palm, furikake, Old Bay seasoning, vegan aioli

\$11 per piece

Roasted Baby Carrot "Pigs in Blankets" (v)

Heirloom baby carrots, puff pastry, harrisa, chive

\$11 per piece

Potato "Skin" (vg) (gf)

Peewee potato coin, black garlic braised mushroom purée, scallions, baby tomato, tofu

\$11 per piece

Sweet Date Samosas (v) (n)

Mint and tamarind chutney

\$11 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 December 31, 2024.

COLD HORS D'OEUVRES

Seared Ahi Tuna (df) (n)

Cucumber, pickled shallot, cilantro, toasted peanuts, chili crunch

\$12.50 per piece

Serrano Ham Wrapped Grapes (df) (gf) (n)

Black & green grapes, serrano ham, onion marmalade, hazelnut dust

\$12.50 per piece

Salmon Poke Cone

Smoked salmon, crispy cone, dill pollen, American paddlefish caviar, Crème Fraiche

\$12.50 per piece

Hamachi Crudo (gf) (df) (n)

Amberjack, sriracha, serrano, Marcona almond dust, EVOO

\$12.50 per piece

Beef Tartar Crostini (df)

Beef tenderloin, salted caper, shallot, Branston pickles, worchestershire, lemon, Dijon, sea salt

\$12.50 per piece

Loaded Deviled Egg (gf)

Cherrywood bacon, mascarpone, chive, baby tomato

\$12.50 per piece

Seared Chilled Beef Roll (gf)

Flank steak, arugula, shaved Parmegiano Reggiano, tarragon chimichurri

\$12.50 per piece

Bloody Mary Shooters (gf) (df)

Shrimp ceviche, crispy plantain chip, micro corn shoots

\$12.50 per person

Lobster "Roll" (nf)

Butter toasted brioche crostini, lobster, crème fraiche, tarragon, lemon

\$15 per piece

HOT HORS D'OEUVRES

Honey Chipotle Glazed

Bacon-Wrapped Date (gf)

Stuffed with goat cheese

\$12.50 per piece

Spinach-Mascarpone Tartlet

Cherrywood bacon, braised spinach, mushroom duxelle

\$12.50 per piece

Steak and Shrimp Satay (gf) (df)

Chimichurri chili glaze

\$13 per piece

Braised Short Ribs (gf)

Grilled polenta, San Marzano tomato coulis

\$12.50 per piece

Lamb Lollipops (gf) (df) (n)

Pistachio panko crust, roasted king trumpet mushrooms, pickled mustard seeds

\$15 per piece

Pork Belly Slider (df)

Sweet and spicy glaze, pickled carrots & radishes, yuzu aioli

\$12.50 per piece

Petit Carnitas Tostada

Guajillo chiles, Lime jalapeño crema, pickled shallots

\$12.50 per piece

Kobe Beef Slider

Brioche bun, chanterelle mushrooms, Tremor cheese, roasted garlic aioli

\$13.50 per piece

Cubano Bite

Roasted pork loin, ham, housemade pickles, Swiss cheese, mustard

\$12.50 per piece

Baby Maryland Crab Cake (df)

Meyer lemon aioli, shaved fennel salad, chive oil

\$13.50 per piece

Chicken and Waffles Pop

Fresno-serrano, Vermont maple syrup

\$14 per piece

RECEPTION OFFERINGS



FARMERS MARKET STATIONS

(All items individually presented)

Choice of three:

\$34 per person

(Based on 2.5 items per person)

Apple and Endive Salad (v) (gf) (n)

Crisp apples, red Belgium endive, frisée, Medjool dates, farmer's cheese, pistachios, balsamic vinaigrette

Caesar Salad (v)

Baby romaine lettuces, butter toasted croutons, shaved Parmigiano Reggiano cheese and black garlic Caesar dressing

Farro Tabbouleh Salad (vg)

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

Marinated Tomato and Mozzarella Salad (v) (gf)

Heirloom tomatoes, fresh mozzarella, fresh basil, EVOO, balsamic vinegar reduction, sea salt

Chinese Chicken Salad Box (gf) (n)

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

Micro Fruit Plates (vg) (gf)

Golden pineapple, cantaloupe, berries, pomegranate, Madagascan vanilla bean syrup

Thai Beef Salad Box (gf) (n)

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

Roasted Cauliflower & Sun-Dried Cherry Salad (vg) (gf) (n)

Roasted cauliflower, dried cherries, pistachios, parsley, red quinoa, pumpkin seeds, pomegranate molasses vinaigrette

Tex-Mex Chopped Salad (v) (gf)

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

Crudite Jars (v) (gf)

Individual jars of heirloom baby carrots, celery, radish & cucumber, with dip on the bottom

Meyer lemon hummus (vg) (n), green goddess (v) (gf), buttermilk ranch (v) (gf), roasted garlic & chive Greek yogurt (v) (gf)

Petit Grilled Vegetable Plates (vg) (gf) (n)

Small plates of composed grilled zucchini, baby carrots, yellow squash, roasted tomatoes, asparagus, pesto and balsamic reduction

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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)

\$640 serves 40, \$1,050 serves 75

Artisan Imported and Domestic Cheese Display (v) (n)

Tillamook cheddar (gf), Clawson Cottswood (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

\$720 serves 40, \$1,225 serves 75

Seasonal Sliced Fresh Fruit Display (gf) (v)

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

\$640 serves 40, \$1,050 serves 75

Charcuterie Display (n)

Tempesta finocchiona salami, Criminelli tartufo salami, Volpi guanciale, Molanari toscano, San Daniele 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 breadsticks

\$960 serves 40, \$1,650 serves 75

Grilled Vegetable Display (gf) (vg)

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

\$680 serves 40, \$1,125 serves 75

Mediterranean Display (v) (n)

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

\$760 serves 40, \$1,275 serves 75

Cold Seafood Display (gf)

(minimum [100] pieces per item)

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

Jumbo shrimp *\$14 per piece*

Cold water lobster medallions *\$ 15 per piece*

Oysters on the half shell* *\$12 per piece*

Sushi, Nigiri, and Sashimi *\$15 per piece*

(minimum [100] pieces per item)

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

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 Marinara (vg)
San Marzano tomatoes, garlic, fresh basil, EVOO

Sagne a Pezzi Carbonara
Pancetta, Parmigiano Reggiano, free range egg, English Peas

Casareccia with Chicken
Grilled chicken breast, cream, garlic, charred tomatoes, Italian parsley, fried artichoke garnish

Butternut Squash Ravioli
Crispy prosciutto, fried sage, brown butter, Pecorino Romano

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

\$34 per person

SLIDER STATION

Choice of two:

Beef Slider
Smoked cheddar cheese, bread & butter pickle, shaved red onions, spicy ketchup

Kobe Beef Slider
Brioche bun, chanterelle mushrooms, Tremor cheese, roasted garlic aioli

Meatball Slider
Peperoncino marinara and burrata and roasted garlic aioli on a garlic parmesan knot

Pulled Pork Slider
Braised pork shoulder, sweet & spicy BBQ, housemade chow chow, tomato jam

Chicken Sliders
Grilled Chicken patty, goat cheese, cherry tomato relish, avocado aioli

\$34 per person

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

STREET TACO STATION

Choice of two:

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

Carne asada with street corn relish (gf)

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

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

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

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

\$36 per person

WAFFLE STATION

Choice of two:

Maple Bacon Waffles

Mini Belgian waffle with Cherrywood bacon lardons, apple-Vidalia onion jam, bourbon barrel-aged maple syrup, crispy shallots

Tomato and Pesto Waffles (v) (n)

Mini Belgian waffle topped with herb ricotta cheese, basil marinated baby heirloom tomatoes, EVOO, balsamic gastrique

Thai Peanut Waffles (vg) (n)

Mini Belgian waffle topped with carrots, daikon radish, celery, serranos, red bell pepper, sweet & sour marinade, Thai peanut sauce, cilantro

Chicken and Waffles

Mini Belgian waffle with fried chicken tenders, cultured butter, bourbon barrel-aged maple syrup

\$36 per person

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KABOB STATION

Choice of Two:

Beef Tri-Tip Kabob (gf) (df)

Portabello mushroom, onion, red pepper with chimichurri sauce

Black Kale Pesto Marinated Chicken Kabob (gf) (n)

Red onion, sundried tomato and spicy yogurt sauce

Italian Sausage Kabob (gf) (df)

Sweet cherry peppers, cipolini onion, DOP pomodoro

Chive Pesto Marinated Vegetable Kabob (v) (gf) (n)

Portabello mushroom, squash, zucchini, baby heirloom tomato

Grilled Shrimp Kabob (gf) (df)

Onions, sweet red peppers, baby heirloom tomatoes, garlic aioli

Additional \$5 per person

Grilled Lobster Kabob (gf)

Roasted heirloom potatoes, red bell peppers, roasted garlic butter

Additional \$9 per person

Served with roasted sweet potato, Cherrywood bacon and apple hash (gf) (df)

\$34 per person

CHOPPED SALAD STATION

Attendant Required

Custom-made chopped salads dressed to order in front of your guests.

Caesars lettuce blend to include chopped romaine, arugula, purple frilly kale, lola rossa, red oak

Dressings (Choice of Two):

Buttermilk ranch, Glacier blue cheese dressing, prosecco vinaigrette, raspberry vinaigrette

Self-Serve Toppings (choice of eight): Baby heirloom tomatoes (vg) (gf), English cucumbers (vg) (gf), radishes (vg) (gf), shaved carrots (vg) (gf), shaved red onions (vg) (gf), shiitake mushrooms (vg) (gf), red quinoa (vg) (gf), pickled shallots (vg) (gf), Shropshire blue cheese (v) (gf), feta cheese (v) (gf), shredded Tillamook cheddar cheese (v) (gf), shaved Parmigiano Reggiano (v) (gf), Cherrywood bacon lardons (gf) (df), grilled chicken breast (gf) (df), black forest ham (gf) (df), hard-boiled egg (v) (gf) (df), tofu (vg) (gf), marcona almonds (vg) (gf) (n), pistachios (vg) (gf) (n), croutons (v), fresh chives (vg) (gf)

\$36 per person

RECEPTION STATIONS



RAMEN BAR

Broth

Broth will be displayed in urns to pour over pre-assembled ramen cups

Choice of two:

Shoyu (chicken)

Tonkotsu (pork)

Vegetable

Pre-assembled cups include ramen noodles & a choice of 4:

Chicken (gf) (df), chashu pork (gf) (df), firm tofu (vg) (gf), egg (v) (gf) (df), masago (gf) (df), nori seaweed (vg) (gf), bean sprouts (vg) (gf), sliced radish (vg) (gf), baby corn (vg) (gf), bamboo shoots (vg) (gf), straw mushrooms (vg) (gf), yellow chives (vg) (gf), black garlic (vg) (gf), carrots (vg) (gf), kimchi, butter, chili oil, soy sauce
\$31 per person

MADE TO ORDER POKE* ATTENDANT REQUIRED

Ahi tuna, Atlantic salmon, and tofu

Condiment choices:

scallions (vg) (gf), cucumber (vg) (gf), red onion (vg) (gf), avocado (vg) (gf), serrano chili (vg) (gf), cilantro (vg) (gf), kukui nut (vg) (gf) (n), macadamia nuts (vg) (gf) (n), shaved radishes (vg) (gf), masago (gf) (df), seaweed (vg) (gf), sesame seeds (vg) (gf), shoyu, spicy mayo (v), eel sauce, taro chips (vg) (gf), sweet potato chips (vg) (gf)
\$40 per person

CARVING STATION

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

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

Root vegetable and sweet potato hash (vg) (gf)
\$42 per person

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

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

Kimchi (v) (gf)
\$46 per person

Prime New York Strip (gf) Steakhouse Salad (gf)

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

Herb roasted peewee potatoes (vg) (gf)
\$52 per person

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

Marinated Tomato and Mozzarella Salad (v) (gf) Heirloom tomatoes, fresh mozzarella, fresh basil, EVOO, balsamic vinegar reduction, sea salt

Truffled potato purée (v) (gf)
\$60 per person

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**Manuka Honey BBQ Beef Brisket
with Manuka Honey BBQ Sauce (gf) (df)**

Tri-color slaw with green cabbage, red cabbage, bell pepper, flat leaf parsley, preserved lemon, creamy citrus coleslaw dressing (v) (gf)

Creamy Tillamook white cheddar grits (v) (gf)

\$44 per person

**Black Trumpet Mushroom Crusted
Turkey Breast with Natural Turkey Jus (gf) (df)**

Roasted Beet Salad (v) (gf)

Roasted beets, purple haze goat cheese, cara cara oranges, frilly mustard leaves, fresh chives, pinot grigio vinaigrette

Onion & chive parsnip purée (v) (gf)

\$42 per person

**Roasted Beef Tenderloin
with Cream Sherry Infused Demi (gf)**

Pear & Field Greens Salad (gf) (n)

Mizuna, red oak, treviso, poached baby pears, marinated feta cheese, crispy prosciutto, toasted Marcona almonds, balsamic vinaigrette

Celery root purée with goat cheese and oregano (v) (gf)

\$56 per person

DESSERT STATION

Candy Station (v) (n)

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
\$28 per person

Light It Up Station (v)

(Attendant Required)

Vanilla cream-stuffed crepes, bananas foster, cinnamon and mixed berries

\$30 per person

Crème Brûlée Lovers Station (v) (gf) (n)

(Attendant Required)

Assortment of vanilla, pistachio and strawberry crème brûlée, caramelized to order.

Toppings include seasonal fruit, vanilla whipped cream and candied nuts

\$30 per person

Warm Lava Cake Station (v)

Mini chocolate lava cakes, served warm with caramel, raspberry, and chocolate coulis

\$28 per person

Ice Cream Sundae Station (v) (n)

(Attendant Required)

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

Chopped nuts, mini M&M's, sprinkles, maraschino cherries, Oreo cookie crumbs, whipped cream and chocolate shavings

\$30 per person

Sweet Biscuit Station (v)

Brown sugar biscuits with self-serve toppings to include: vanilla bean whipped cream, lemon curd, Nutella, fresh berries, and whipped maple butter

\$28 per person

VIENNESE DESSERT TABLE

Verrines

Carrot cake, hazelnut cocoa nib, mango passion fruit (gf)

French Pastries

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

Assorted Lollipops

Truffle, chocolate, and cake

\$35 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

\$124 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) (df)

Watermelon radish & red onion kimchi, baby cucumber, chili oil, green apple cilantro salad

\$26 per person

Seafood Cocktail (gf) (df)

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

Golden Manhattan Chowder (n)

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

SALADS

Beets and Artisan Greens (gf) (v) (n)

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

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) (n)

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

Baby Kale Salad (gf) (v) (n)

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) (df)

Fennel pollen spiced salmon, arugula, artisan lettuces, roasted peewee potatoes, grilled long beans, charred tomatoes, pepperoncini vinaigrette

Additional \$10 per person

Seared Duck Breast Salad (n)

Dark soy marinated Hudson Valley duck breast, frisée, chard, pickled daikon, clementine, cashews, miso seasoned goat cheese, pineapple vinaigrette

Additional \$10 per person

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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

\$122 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

\$122 per person

Manuka Honey Roasted Salmon (df)

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

\$126 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 peewee potatoes, tellicherry peppercorns, Madeira wine

\$146 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

\$160 per person

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DESSERT COURSES

Classic Tiramisu

Chocolate Cheesecake, Hazelnut and Cocoa Nib Mousse (n)

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

Carrot Cake in a Glass

Carrot cream, carrot gelée, mascarpone cream, traditional carrot cake

Caramel, Chocolate, and Raspberry Ring (n)

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

Strawberry Cheesecake (gf) (n)

Vanilla cheesecake, almond dacquoise crust, strawberry gelée, fresh strawberry compote

Pineapple Upside Down Cake (gf) (vg)

Fresh Berry and Raspberry Coulis

Green Apple Panna Cotta (gf)

With champagne gelée

Duo of Chocolate (n)

Hazelnut caramel tart and white chocolate wild berry coupe

Additional \$6 per person

Trio of Petit French Pastries (n)

Raspberry cream puff, pineapple tart tatin, dark chocolate mille-feuille

Additional \$9 per person

Composition of Chocolate (n)

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) (df) (n)

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) (df)

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

Crestini 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 Gruyère Scalloped Potatoes (gf)

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

DESSERTS

Raspberry Cream Puff (v) (n)

Assorted Mini Eclairs (v)

Pomegranate Panna Cotta (vg) (gf)

Peanut Butter and Chocolate Tart (n)

\$150 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 December 31, 2024.

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

ACADEMY BUFFET

Lentil Soup (gf) (df)

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 (vg) (gf)

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

Quinoa and Brussels Sprouts Salad (v) (n)

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

Roasted Chicken (gf) (df)

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

Marcona Almond Crusted Whitefish (gf) (n)

Spiced chickpeas, scallions, fragrant creamy tomato broth

Tellicherry Crusted Beef Medallions (gf)

Roasted garlic cloves, shaved Fresno chiles, ginger demi

Basmati Rice (vg) (gf) (n)

Pickled shallots, pea shoots, cashews

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

Preserved lemon, chile oil, sea salt

DESSERTS

Baklava (v) (n)

Pistachio Biscotti (n)

Baba au Rhum (v)

Citrus Custard (vg) (gf)

\$150 per person

ALLIANCE 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) (n)

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) (df) (n)

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

Pork Medallions (gf) (df)

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

Seared Salmon Fillet (gf) (df)

Fava beans, grilled artichokes, charred lemons, marinated tomatoes

Wild Mushroom Risotto (gf) (v)

Marinated Grilled Italian Vegetable and Olive Oil Salad (vg) (gf)

Roasted garlic-chili oil

DESSERTS

Cannoli

Tiramisu

Ricotta Tart (n)

Biscotti (n)

Espresso Panna Cotta (vg) (gf)

\$150 per person

BEVERAGES



| SELECTIONS | PREMIUM BRANDS <i>\$18 per drink</i> | SUPER PREMIUM BRANDS <i>\$20 per drink</i> |
|----------------------|---|--|
| VODKA | Absolut or Tito's Handmade | Belveder or Grey Goose |
| GIN | Bombay | Bombay Sapphire |
| SCOTCH | Dewar's | Chivas Regal |
| WHISKEY | Jack Daniel's | Crown Royal |
| BOURBON | High West | Bulleit |
| RUM | Captain Morgan | Bacardi Mount Gay |
| TEQUILA | el Jimador Silver | Patrón Silver |
| BRANDY/COGNAC | Martell VS | Hennessy VS |
| HOUSE WINES | Rodney Strong Knotty Vines Chardonnay, Red Blend – Cabernet & Merlot 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 December 31, 2024.

BEER

IMPORTED BEER

Corona Extra, Heineken or Modelo Especial

\$12.50 each

CRAFT BEERS

Big Dog's Peace Love Hop IPA or Truly Hard Seltzer

\$12.50 each

DOMESTIC BEER

Miller Lite, Coors Light or Blue Moon Belgian White

\$11.50 each

CORDIAL CARTS TO ORDER

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

\$20 each

NON-ALCOHOLIC BEVERAGES

N.A. Beer *\$11.50 each*

Red Bull Energy Drink *\$10.50 each*

Bottled water *\$7 each*

Sparkling water *\$7.50 each*

Fruit juice *\$8.50 each*

Assorted Pepsi soft drinks *\$7 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 December 31, 2024.



BEVERAGES



HOSTED BAR PACKAGE

PREMIUM BRANDS

One hour

\$38

Two hours

\$54

Three hours

\$70

SUPER PREMIUM BRANDS

One hour

\$46

Two hours

\$62

Three hours

\$78

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 December 31, 2024.

BANQUET WINE LIST

CHAMPAGNE AND SPARKLING WINES

Avissi Prosecco, Veneto, Italy \$60

Mumm Napa Brut Sparkling, Napa Valley, California \$70

GH Mumm Grand Cordon Brut, Reims France \$86

WHITE WINES

Ferrari-Carano Fumé Blanc (Sauv Blanc), Sonoma County, California \$65

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand \$72

Hampton Water Rosé, South of France \$68

Chalk Hill Chardonnay, Sonoma County, California \$80

Chateau Ste Michelle Indian Wells Chardonnay, Columbia Valley, Washington \$70

Cambria Chardonnay Katherine's Vineyard, Santa Maria Valley California \$75

Santa Cristina Pinot Grigio, Umbria, Italy \$65

RED WINES

Chateau Ste Michelle Indian Wells Cabernet Sauvignon, Columbia Valley, Washington \$70

Justin Cabernet Sauvignon, Sonoma County, California \$64

Ferrari-Carano Siena Red Blend, Sonoma County, California \$70

Napa Cellars Merlot, Sonoma County, California \$75

Erath Pinot Noir, Oregon \$70

All prices subject to state sales tax and a service charge (currently 8.375% and 25%).
Menus subject to change, valid through December 31, 2024.



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 December 31, 2024.

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% overset 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 \$77.00++
The overset 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 \$77.00++ per person
35 lunches will be priced at \$88.55++ (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% overset of guarantee | 3% in food
- Groups of 750 or more – maximum of 50 guest overset 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.

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
 df = dairy free n = contains nuts

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 Entertainment and Host Properties are the only authorized license 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



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