DINING MENUS

A CULINARY OASIS

Mirage
LAS VEGAS
An MGM Resorts Luxury Destination

Information: | 702.791.7155 | Experiences: 702.791.7416
Private Events: 800.939.9389 | Mirage.com
catering@mirage.com

TABLE OF CONTENTS

Culinary Excellence ..... Page 4

MGM Resorts Events Productions ..... Page 5

Breakfast ..... Page 6
Continental Breakfast ..... Page 7 - 8
Breakfast Buffets ..... Page 9 - 11
Breakfast Enhancements ..... Page 12

Snack Breaks ..... Page 13
Snack Breaks ..... Page 14 - 19
All-Day Breaks ..... Page 20
Themed Break Packages ..... Page 21 - 22

Lunch ..... Page 23
Build-Your-Own Plated Lunches ..... Page 24 - 25
Buffet Lunches ..... Page 26 - 34

Reception ..... Page 35 - 48

Dinner ..... Page 49
Build-Your-Own Plated Dinner ..... Page 50 - 52
Dinner Buffets ..... Page 53 - 57

Bar ..... Page 58
Bar Selections ..... Page 59 - 60
Package Bar Selections ..... Page 61

Wine ..... Page 62
White Wine ..... Page 63
Red Wine ..... Page 64
Champagne and Sparkling Wines ..... Page 65

Catering Policies ..... Page 66 - 67

DREAM WITH YOUR EYES OPEN

The perfect epicurean experience awaits in the heart of the Las Vegas Strip. As the original innovator of luxury, The Mirage's award-winning team of culinary artisans eagerly await the opportunity to tantalize your guests with culinary brilliance and unparalleled customer service.

We invite you to explore our sumptuous menus and unique venues and learn about our award-winning team of chefs, planners and designers as you begin your culinary journey. Whether you are having a small social gathering or an opulent corporate celebration, our professionals will assist you with every detail to ensure the most memorable of occasions.

The Mirage is the proud recipient of the following industry awards:

GREEN KEY MEETINGS

Awarded 5 Green Keys

The Mirage exemplifies the highest standards of environmental and social responsibility in relation to their meetings and convention facilities and practices. The Mirage employs cutting-edge technologies, policies and programs which set the international standard for sustainable meetings and conventions.

Gold Platter Award
Readers Choice

Gold Key Award
Voted by Subscribers and/or
Meeting Planners

Association Conventions and Facilities Magazine
Reader's Choice
Distinctive Achievement Award

Corporate and Incentive Travel
Award of Excellence
Voted by Subscribers and/or
Meeting Planners

Corporate Meetings and Incentives
Readers Choice
Paragon Award for Atmosphere,
Services, and Recreational Amenities

Incentive Magazine
Platinum Partners Award
Selected by Readers

Smart Meetings
Platinum Choice Awards

Insurance and Financial Meetings Management
World Class Award

Meeting News
Planners Choice Award
Voted by Subscribers and/or
Meeting Planners

Successful Meetings
Pinnacle Award
Voted by Subscribers and/or
Meeting Planners

The Cvent Supplier Network
Top 50 Meeting Hotels in the U.S.

Trade Show Executive
World's Top Convention Centers

CULINARY EXCELLENCE

JULIO CASTILLO
EXECUTIVE BANQUET CHEF

Influenced by the rich heritage and culture of his grandmother's cooking, Executive Banquet Chef Julio Castillo began his culinary career at the age of 12 working for his family's catering business. With an inspiring emphasis on bright and vibrant flavoring, Chef Julio quickly developed a refined palate which continues to influence his recipes to this day.

Chef Julio started his professional Las Vegas career as the Master Cook and Saucier for the Rio Hotel and Casino. At The Rio, Chef Julio refined his cooking skills working with complex multi-layered sauces for the resort's fine dining and banquet operation. Chef Julio was quickly elevated to the role of Executive Sous Chef for Rum Jungles LLC where he managed the complete culinary operation for China Grill, MIX and Rum Jungle at the Mandalay Bay Hotel and Casino.

Working with celebrity chefs such as Rick Moonen, Hubert Keller and Alain Ducasse, Chef Julio was invited to join the talented food and beverage management team at Mandalay Bay where he accepted the challenging position of Banquet Chef, preparing meals for over 20,000 guests per day.

EVERETT WILLIAMS
EXECUTIVE PASTRY CHEF

With more than a decade of experience and knowledge in his craft, Everett Williams realized his passion of pastry in Chicago's Gordon Restaurant when the restaurant was absent of a pastry chef and Everett volunteered to stand in. It was then that he learned about high-end dessert presentation and high quality ingredients that would make him a solid candidate for a position in the pastry kitchen at the Four Seasons, Las Vegas.

It was not long before Everett's talent and dedication were recognized in Four Seasons, Las Vegas and he was asked to open the Four Seasons in the Bahamas. After an incredible tenure in the Bahamas however, Everett decided to return to Las Vegas where he was asked to join MGM Resorts International as the Assistant Pastry Chef of the Mirage Hotel. Within two years in his position, Everett achieved his current and most coveted position as Executive Pastry Chef of the Mirage Hotel overseeing all aspects of the pastry department.

Everett obtained an Associate's Degree in Culinary Arts from Kendall College and has received many awards and praise for his technical skills with wedding and specialty cakes. Everett is a respected pastry expert and has played a significant role within the Mirage Food & Beverage team by always actively looking for sweet creations and new innovative techniques that will improve our pastry selections here at the Mirage.

MGM RESORTS EVENTS PRODUCTIONS

The Mirage proudly recommends MGM Resorts Events Productions for all of your event production, entertainment and décor needs. A full-service event production company, MREP enjoys global recognition for excellence in custom décor, floral design, entertainment, audio visual and graphics. Meeting professionals are invited to visit over 100,000 square feet of their showcase facility, featuring an inspiring atmosphere for their talented staff to create successful and memorable events, on time and in budget.

MGM Resorts Events Productions include:

Event Design
Custom Fabrication
Entertainment Production
Floral and Linen
Meetings, Expos/Displays
Animated Scenic Design
Full Graphic Design and Large Format Printing
Furniture and Drapery
Technical and Audio Visual Production Design

Whether planning an informal gathering or an opulent celebration, MREP offers unrivaled resources and state-of-the-art equipment to execute an experience crafted to meet the client's objectives. The team has full knowledge of The Mirage convention space and can provide clients and planners with the confidence that their events will be extraordinary.

To view a sample of their international, award-winning event concepts, visit **mgmresortsevents.com.**

For additional information, please contact
MGM Resorts Event Productions at 702.692.4900.

BREAKFAST

CONTINENTAL BREAKFAST

BREAKFAST BUFFETS

BREAKFAST ENHANCEMENTS

CONTINENTAL BREAKFAST

Minimum 25 People

EARLY RISER

Fresh Orange and Grapefruit Juice

Chef's Selection of Freshly Baked Breakfast Pastries, Muffins and Gluten-Free Muffins

Selection of Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Served with Half & Half, Whole Milk, Skim Milk

$32.00 per person

JUMP START

Assorted Chilled Juices

(GF) Sliced Fresh Seasonal Fruits and Berries

Assorted Bagels, Cream Cheese and Whipped Butter

Chef's Selection of Freshly Baked Breakfast Pastries, Muffins and Gluten-Free Muffins

Selection of Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Served with Half & Half, Whole Milk, Skim Milk

$34.00 per person

RISE AND SHINE

Fresh Orange and Grapefruit Juice

(GF) Fresh Fruit Cocktail

Breakfast Sandwiches:

Breakfast Croissant: Eggs | Ham | Cheese

Breakfast Burrito: Scrambled Eggs | Jalapeño Monterey Jack Cheese | Ranchero Sauce

Chef's Selection of Freshly Baked Breakfast Pastries Muffins and Gluten-Free Muffins

Selection of Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Served with Half & Half, Whole Milk, Skim Milk

$44.00 per person

Soy and Almond Milk available at
$1.00 per person based on full guarantee

Continental Breakfast packages are set up for self-service, do not include seating for entire group and are not transferable to refreshment breaks.
Continental Breakfast Packages are based on one and one half hour of service.
Add $8.00 per person for each additional hour.
Freshly Baked Pastry Selections will vary each day.
Chef's Selection of Assorted Danish Pastries, Bear Claws, Muffins, Fruit Turnovers, Fruit Breads and Coffee Cakes.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

CONTINENTAL BREAKFAST

EXECUTIVE SERIES CONTINENTAL BREAKFAST

This menu is Chef driven by sustainability and designed to customize your own selections for Board, Executive Committee and VIP Breakfasts for 25 to 200 people.

FRESH JUICES

Orange | Grapefruit | Pomegranate

FRUIT APPETIZERS

Select One:

(GF) Tropical Fruit Cocktail
Pineapple | Melon | Berries | Mint Syrup

(GF) Fresh Fruit Cocktail
Melon Balls | Grapes | Strawberries | Housemade Cherry Syrup

(GF) Melon Kebabs
Cantaloupe | Honeydew | Watermelon Balls

(GF) Fresh Fruit Panache | Mint Syrup
Fresh | Grilled | Traditional | Seasonal Berries

HOUSEMADE YOGURT PARFAITS

Select One:

Farm Fresh Strawberry Yogurt Parfait
Granola | Strawberries | Agave Syrup

Vanilla and Granola Parfait | Blueberries | Honey

Vanilla Yogurt | Seasonal Berry | Granola Parfait

BREAKFAST SANDWICHES

Select Two:

Eggs | Cured Tomatoes | Peppers | Fresh Basil on Focaccia

Fried Eggs | Turkey Sausage Patty

Sun-Dried Tomato Pesto on Potato Roll

Eggs | Canadian Bacon | White Cheddar on Brioche Roll

Turkey Monte Cristo

Classic Grilled Roasted Turkey and Cheese Sandwich

Dusted with Powdered Sugar

SELECTIONS OF FRESHLY BAKED BREAKFAST PASTRIES

Morning Glory Carrot Muffins | (GF) Gluten-Free Chocolate Walnut Muffins

Maple Bacon Cupcakes

Almond Croissants | Blueberry Lemon Cheese Coffee Cake

Selection of Housemade

Seasonal Spreadable Fruits and Whipped Butter

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Tea

Served with Half & Half, Whole Milk, Skim Milk

$50.00 per person

Soy and Almond Milk available at
$1.00 per person based on full guarantee.

Continental Breakfast Packages are based on
one and one half hour of service.
Add $8.00 per person for each additional hour.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BREAKFAST BUFFET

The Dreamer Buffet: Minimum 25 People
Eyes Open Buffet: Minimum 50 People

THE DREAMER BUFFET

Assorted Chilled Juices

STARTERS

(GF) Sliced Fresh Seasonal Fruits and Berries
with (GF) Honey Yogurt Dip and Granola

A Variety of Cold Cereals with Whole Milk,
Skim Milk and Whole Bananas

(GF) Individual Low-Fat Fruit Yogurts

ENTRÉES

(GF) Scrambled Eggs

(GF) Denver Scramble: Scrambled Eggs, Ham, Cheddar Cheese,
Peppers and Onions

Cinnamon Vanilla French Toast, Maple Syrup
and Apple Cinnamon Compote

Blueberry Pancakes, Maple Syrup and Whipped Butter

SIDES

Select Three:

(GF) Applewood-Smoked Bacon, Maple Link Pork Sausage,
Turkey Sausage, Breakfast Potato of the Day

Breakfast Pastries

Chef's Selection of Freshly Baked Breakfast Pastries,
Muffins and Gluten-Free Muffins

Selection of Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

Served with Half & Half, Whole Milk, Skim Milk

Three Starters, One Entrée, Three Sides $48.00 per person

Three Starters, Two Entrées, Three Sides $51.00 per person

EYES OPEN BUFFET

Assorted Chilled Juices

(GF) Sliced Fresh Seasonal Fruits and Berries
Honey Yogurt Dip

Assorted Dry Cereals with Whole Milk,
Skim Milk and Whole Bananas

Housemade Yogurt and Granola Parfaits,
Fresh Blueberries and Honey

Hot Oatmeal | Brown Sugar | Caramelized Pecans | Raisins
Whole and Skim Milk

Margherita Quiche, Roasted Tomatoes,
Fresh Mozzarella and Basil

(GF) Hash Bar Action Station
Select Two Hashes:
(GF) Corned Beef | (GF) Jalapeño Chorizo Sausage
(GF) Smoked Salmon
(GF) Breakfast Potato of the Day

Chef's Selection of Freshly Baked Breakfast Pastries,
Muffins and Gluten-Free Muffins

Selection of Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

Served with Half & Half, Whole Milk, Skim Milk

$51.00 per person

Soy and Almond Milk available at
$1.00 per person based on full guarantee

Breakfast Menus are designed for a maximum of one and
one half hour and do not include "TO GO" service.
All Items on buffet are not transferable to refreshment breaks.
Freshly Baked Pastry Selection will vary each day.
Chef's Selection of Assorted Danish Pastries, Bear Claws, Muffins, Fruit
Turnovers, Fruit Breads and Coffee Cakes
$250.00 Labor Charge per uniformed Chef for Action Stations; number
of Chefs required is based on the number of people.
Breakfast Packages are based on one and one half hour of service.
Add $8.00 per person for each additional hour.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BREAKFAST BUFFET

EXECUTIVE SERIES

This menu is Chef driven by sustainability and designed to customize your own selections for Board, Executive Committee and VIP Breakfasts for 25 to 200 People.

VITALITY BREAKFAST

FRESH JUICES

Select Two:

Fresh Orange | Grapefruit | Pomegranate

FRUIT APPETIZERS

Select One:

(GF) Tropical Fruit Cocktail
Pineapple | Melon | Berries | Mint Syrup

(GF) Fresh Fruit Cocktail
Melon Balls | Grapes | Strawberries | Homemade Cherry Syrup

(GF) Melon Kebabs
Cantaloupe | Honeydew | Watermelon Balls

(GF) Fresh Fruit Panache | Mint Syrup
Fresh | Grilled | Traditional | Seasonal Berries

(GF) Pineapple Cannelloni | Housemade Ricotta | Honey

HOUSEMADE YOGURT PARFAITS

Select One:

Farm Fresh Strawberry Yogurt Parfait | Granola | Strawberries | Agave Syrup

Farm Fresh Vanilla Yogurt and Granola Parfait | Blueberries | Honey

BREAKFAST MEATS

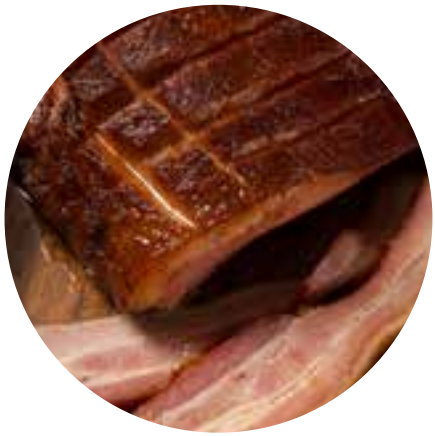
Select One:

(GF) Applewood-Smoked Bacon

(GF) Turkey Bacon

(GF) Apple Sage Pork Sausage Patties

CONTINUED ON NEXT PAGE



(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BREAKFAST BUFFET

EXECUTIVE SERIES VITALITY BREAKFAST CONTINUED

SAVORY ENTRÉES

Select One:

(GF) Egg White Frittata Skillet
Egg Whites | Spinach | Asparagus | Artichoke | Tomato Cilantro Relish

(GF) Cowboy Hash Brown Skillet
Hash Browns | Bacon | Green Onions | Cheddar Cheese | Whole Eggs

(GF) Huevos Rancheros Skillet
Pinto Beans | Caramelized Onion | Tomato | Jalapeño | Cilantro | Scrambled Eggs

(GF) Turkey and Egg White Frittata Skillet
Turkey Bacon | Egg Whites | Spinach | Green Pepper | Roasted Tomato | Feta Cheese

Chorizo and Egg Strata

SWEET ENTRÉES

Select One:

Lemon Ricotta Pancakes | Warm Housemade Blueberry Syrup
100% Grade Maple Syrup | Whipped Butter

Brioche French Toast Custard
Apricots | Raisins | Almonds | Housemade Berry Compote

HOT SIDES

Select One:

(GF) Crushed Weiser Family Farms Fingerling Potatoes | Variety of Hot Sauces

(GF) Roasted Potato "Browns"
Redskins | Fingerling | Yukon Gold | Sea Salt | Cracked Pepper | Olive Oil

(GF) Herb-Roasted Tri-Color Potatoes
Purple | Sweet Potato | Fingerling | Roasted Garlic | Sea Salt | Cracked Pepper | Olive Oil

SELECTION OF FRESHLY BAKED BREAKFAST PASTRIES

Select Three: 25 – 50 people, Select Four: 51 – 99 people

Blueberry Muffins | (GF) Gluten-Free Chocolate Walnut Muffin
Mixed Berry Cream Cheese Brioche | Cinnamon Streusel Coffee Cake

Selection of Housemade Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Served with Half & Half, Whole Milk, Skim Milk

Executive Series Vitality Breakfast $62.00 per person
Breakfast Packages are based on one and one half hour of service.
Add $8.00 per person for each additional hour.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BREAKFAST ENHANCEMENTS

Minimum One Dozen of Each Item

Housemade Yogurt Parfaits Farm Fresh Strawberry Yogurt Parfait | Granola | Strawberries | Agave Syrup Yogurt and Granola Parfait | Vanilla-Marinated Citrus Yogurt and Granola Parfait | Blueberries and Honey	$10.00 each
Hot Oatmeal with Brown Sugar | Caramelized Pecans | Golden Raisins | Whole and Skim Milk	$9.00 per person
(GF) Smoked Salmon | Assorted Bagels | Cream Cheese | Tomatoes | Capers | Onions	$19.00 per person
(GF) Hard-Boiled Eggs (served in shell)	$50.00 per dozen

Minimum 50 People

Breakfast Skillets Select One: (GF) Cowboy Hash Brown Skillet: Hash Browns | Bacon | Green Onions | Cheddar Cheese | Whole Eggs (GF) Turkey and Egg White Frittata Skillet: Turkey Bacon | Egg Whites | Spinach | Green Pepper | Roasted Tomato | Feta Cheese	$16.00 per person
Omelet Bar Action Station Roasted Red and Yellow Peppers | Chopped Scallions | Diced Tomatoes Wild Mushrooms | Asparagus | Broccoli Florets | Spinach | Fried Tofu Smoked Salmon | Ham | Cheddar Cheese | Swiss Cheese | American Cheese	$18.00 per person
Pantry Pancake Action Station Pure Maple Syrup | Maple Bourbon Syrup | Berry Syrup Select Two: Pop's Buttermilk | Blueberry | Caramel Apple Red Velvet | Valrhona "Grand Cru" Milk Chocolate	$13.00 per person
Chef for Action Station Number of Chefs required is based on the number of people	$250.00 Labor Charge each

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

SNACK BREAK

BEVERAGES

HEALTHY

SANDWICHES

SWEETS

SNACKS

COFFEE BREAK PACKAGES

SNACK BREAK

EYE OPENERS

Freshly Brewed Coffee, Decaffeinated Coffee and Domestic and Herbal Teas (serves 10) Served with Half & Half, Whole Milk, Skim Milk	$92.00 per gallon

LIQUID ENERGIZERS

Soy Milk | Almond Milk	$24.00 per liter
Chilled Fruit Juice Apple | Cranberry | Tomato | Freshly Squeezed Orange | Freshly Squeezed Grapefruit	$24.00 per liter
Minute Maid Juices: Lemonade | Orange | Apple (16 oz. bottle)	$7.50 each
Honest Tea Organic Iced Tea (16.9 oz. bottle) Green Tea and Honey | 1/2 Tea and 1/2 Lemonade	$7.00 each
Lemonade | Tropical Iced Tea | Housemade Fruit Punch (serves 13)	$92.00 per gallon
Assorted Sodas: Coke | Diet Coke | Sprite (8.5 oz. bottles)	$5.50 each
Mirage Bottled Water (16.9 oz.)	$5.50 each
Housemade Infused Water Strawberry Orange | Mixed Fruit | Raspberry Mint | Melon Cucumber	$75.00 per gallon

TRADESHOW WATER SERVICE

Bottled Water (five-gallon bottles)	$100.00 each
Bottled Water Cooler Dispenser Unit	$50.00 each

There is a one-time charge per water cooler unit. This charge will be reapplied if the station location is moved after it is set up.

HEALTHY FRUITS AND YOGURTS

Minimum One Dozen of Each Item

(GF) Whole Fresh Fruit: Red Delicious Apples | Granny Smith Apples | Pears | Bananas	$6.00 per piece
(GF) Fresh Seasonal Fruit Skewers	$9.50 each
(GF) Fresh Seasonal Sliced Fruit	$12.00 per order
(GF) Individual Low-Fat Fruit Yogurts	$6.00 each
Housemade Yogurt Granola Parfaits Farm Fresh Strawberry Yogurt Parfait | Granola | Strawberries | Agave Syrup Vanilla-Marinated Citrus Yogurt and Granola Vanilla Yogurt and Granola | Fresh Blueberries | Honey	$10.00 each
Create Your Own: Yogurt, Granola and Dried Fruit Station Farm Fresh Yogurts: Vanilla | Strawberry | Peach Assorted Granolas: Maple Almond | Cherry Vanilla Chef's Selection of Seasonal Dried Fruits	$17.00 per person

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

SNACK BREAK

BREAKFAST SANDWICHES

Minimum One Dozen of Each Item

Hot Breakfast Sandwiches	$14.00 per sandwich
Breakfast Croissant: Eggs | Sausage Patty | Chives	
Breakfast Croissant: Eggs | Ham | Cheese	
Challah Twist Roll: Eggs | Applewood-Smoked Bacon | Cheddar Cheese	
Challah Twist Roll: Eggs | Turkey Bacon | Cheddar Cheese	
Breakfast Burrito: Scrambled Eggs | Chorizo Sausage | Jalapeño | Monterey Jack Cheese | Ranchero Sauce	
Breakfast Burrito: Scrambled Eggs | Jalapeño | Monterey Jack Cheese | Ranchero Sauce	
Focaccia: Egg Whites | Cured Tomatoes | Red Pepper | Fresh Basil	
Gluten-Free Bread: Eggs | Ham | Cheese	
Artisan Breakfast Sandwiches	$16.00 per sandwich
Egg Whites, Swiss Cheese, Spinach, Tomato on Grain Roll	
Scrambled Eggs, Nueske's Bacon, Aged Cheddar Cheese, Roasted Tomato Spread on Caramelized Onion Roll	
Seared Filet, Fried Egg, Monterey Jack Cheese, Chipotle Hollandaise, Wilted Arugula on Potato Roll	

BAGELS

Assorted Bagels and Cream Cheese	$67.00 per dozen
Smoked Wild Salmon | Assorted Bagels | Cream Cheese | Tomatoes | Capers | Onions	$18.00 per order

FRESHLY BAKED PASTRIES

Minimum Two Dozen of Assortment

Freshly Baked Assorted Breakfast Pastries of the Day	$66.00 per dozen
Chef's Selection of Pastries and Gluten-Free Muffins	

Minimum Two Dozen of Each Item

Muffins: Blueberry | Banana Nut | Orange Cranberry | Double Chocolate | Flax Berry Bran	$66.00 per dozen
Fruit Breads: Banana Nut | Apple Cinnamon	$66.00 per dozen
Turnovers: Apple | Raspberry	$66.00 per dozen
Pound Cake: Lemon Blueberry | Orange Cranberry | Apple Cinnamon | Chocolate Chip	$66.00 per dozen
Fruit Crumb Bars: Blueberry | Apple | Peach | Raspberry	$66.00 per dozen
Miniature Fruit Cobblers, Served Warm: Apple | Triple Berry | Blueberry	$75.00 per dozen
Miniature Pastries, Served Warm: Peach Fritters, Vanilla Glaze | Apple Beignets, Vanilla Sauce	$75.00 per dozen
Seasonal Miniature Donuts: Vanilla Donuts, (GF) Seasonal Berry Sauce | Lemon Poppy Seed Donuts, Raspberry Sauce | Apple Spice Donuts, (GF) Caramel Sauce | Pumpkin Spice Donuts, (GF) Vanilla Sauce	$75.00 per dozen

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

SNACK BREAK

HEALTHY SNACKS

Minimum Two Dozen of Each Item

Nature Valley Granola Bars and Sweet and Salty Almond Bars| Nutri-Grain Breakfast Bars	$6.00 each
(GF) Kind Bars Blueberry Cashew Vanilla | Pomegranate Pistachio | Peanut Butter Mocha | Salted Caramel Dark Chocolate	$7.00 each
Trophy Farms All Natural Mix (2 oz.) | Energy Mix | Fruit Mix | Trail Mix	$6.00 each

AFTERNOON SWEETS

Minimum Two Dozen of Each Item

Artisan Cookies: Chunky Chocolate Chip| White Chocolate Macadamia Oatmeal | Chocolate Ganache Coconut Macaroons	$69.00 per dozen
Giant Cookies: Oatmeal Raisin | Peanut Butter Chip | Chunky Chocolate	$74.00 per dozen
(GF) Rice Krispies Treats: Plain | Chocolate Drizzle	$65.00 per dozen
Brownies: Fudge | Fudge Walnut | Vanilla Blondies | Butterscotch	$69.00 per dozen
Hand Pies: Chef's Seasonal Selection	$69.00 per dozen
Chocolate-Dipped Cake Pops Red Velvet | Vanilla Bean | Bittersweet Chocolate	$75.00 per dozen
(GF) Chocolate-Dipped Fruits: Pineapple | Strawberries | Bananas	$75.00 per dozen
Miniature Seasonal Desserts Spring: Blueberry Almond Torte | Coconut Lime Parfait | (GF) Raspberry White Chocolate Layers Banana Pudding Trifle | Milk Chocolate Mudslide Trifle Key Lime Cheesecake | (GF) White Chocolate Mixed Berry Verrine Summer: Strawberry Shortcake Cupcake | Lemon Meringue Parfait | (GF) Mango-Rita Trifle Summer Berry Tart | Raspberry Cream Puff | S'mores Layers | Chocolate Silk Pie Fall: Maple Pecan Tart | Caramel Apple Cupcake | Pumpkin Whoopie Pie Toffee Chocolate Chip Blondie | Apple Almond Tart | (GF) Pumpkin Caramel Panna Cotta Bittersweet Chocolate Brownie Trifle Winter: (GF) Gingerbread Brûlée | Eggnog Cheesecake | Gingerbread Whoopie Pies Milk Chocolate Pumpkin Trifle | Cherry Almond Torte | Hot Chocolate Parfait Salted Caramel Cream Puff	$75.00 per dozen
Miniature Classic Desserts Whoopie Pies with Cream Cheese Filling: Chocolate | Red Velvet | Lemon Homemade Marshmallow Pies Seven Layer Bar	$75.00 per dozen

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

SNACK BREAK

SANDWICHES

Minimum Two Dozen of Each Platter

Miniature Sandwich Board — $95.00 per dozen

Platter Includes Four Chicken, Four Turkey, Four Vegetarian Sandwiches
Grilled Chicken, Roasted Tomatoes, Arugula, Avocado, Mayonnaise on Focaccia
Tomato, Mozzarella, Basil Aioli on Gruyère Focaccia
Turkey BLT on Brioche

Sandwich Board — $175.00 per dozen

Platter Includes 12 Sandwiches Cut in Half
Five Chicken | Three Ham | Two Beef | Two Vegetarian Sandwiches
Southwestern Chicken Fajita Wrap | Guacamole Mayonnaise
Black Forest Ham | Gruyère | Lettuce | Tomato | Challah Twist Roll
Roast Beef | Swiss Cheese | Lettuce | Tomato | Kaiser Roll
Roasted Vegetable Wrap | Non-Fat Caesar Dressing
Sandwiches Served with Mayonnaise, Dijon and Yellow Mustard

Miniature Grilled and Hot Sandwiches (Minimum Two Dozen of Each Sandwich) — $99.00 per dozen

Ultimate Double Decker Grilled Cheese
Grilled Corned Beef Rueben: Melted Cheese and Sauerkraut
Grilled Cubano: Ham, Pork Loin, Swiss Cheese, Pickles, Yellow Mustard, Mayonnaise
Philly Cheese Steak on Miniature Sub Roll

GF Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

SNACK BREAK

(GF) Display of Fresh Vegetables:	
Small (Serves 35)	$450.00 per order
Medium (Serves 50)	$650.00 per order
Large (Serves 75)	$850.00 per order
Select Two Dips: (GF)Sour Cream Ranch | Spicy Ranch | (GF)Hummus (GF)Pesto Cream | (GF)Herb and Dijon Mustard Yogurt	
Minimum Two Dozen of Each Item	
(GF)Potato Salad | Macaroni Salad | Pasta Salad, Pesto Vinaigrette | (GF)Coleslaw	$8.00 per order
(GF) Chargrilled Potato Salad | Caramelized Onions | Bacon Aioli	$9.00 per order
(GF) Kettle Potato Chips | (GF) Pop Chips | (GF)Ranch Doritos | (GF)Fritos Corn Chips Pretzels | Party Mix | Cheez-It | Wheat Thins	$6.00 per bag
(GF) Potato Chips | Pretzels | Party Mix | (GF)Blue and White Corn Tortilla Chips | Pita Chips (10 Servings per Bowl)	$40.00 per bowl
Dips: Blue Cheese | Onion | Spicy Ranch | Guacamole | Salsa | Hummus (serves 12)	$50.00 per bowl
Soft Pretzel Bites, Dipping Sauce (eight pieces per order, minimum 25 orders)	$7.00 per order
Select One:	
Salted, Served with Assorted Mustards | Cheese Sauce, Served Warm	
Cinnamon Sugar | Cream Cheese Frosting	
(GF) Gourmet Popcorn: Salt | White Cheddar | Salt and Pepper | Jalapeño	$6.00 per bag
(GF) Freshly Popped Butter Popcorn	$6.00 per bag
Popcorn Wagon Rental and Attendant (based on 4 hours)	$300.00 each

CANDY AND ICE CREAM

Minimum Two Dozen of Each Item	
Ice Cream Bars: Häagen-Dazs | Dove Bars | Chipwiches | Frozen Fruit Juice Bars	$82.00 per dozen
Candy: Snickers | Crunch | Butterfinger | M&M's Plain | M&M's Peanut | Almond Joy	$5.50 each
Giant Boxes of Vintage Candy	$6.50 each
Goobers (3.5 oz.) | Milk Duds (5 oz.) | Junior Mints (4.7 oz.)	
Mike and Ike (9.5 oz.) | Starbursts (4.4 oz.) | Good and Plenty (6 oz.)	
Candy Shoppe (minimum 100 orders)	$26.00 per person
Apothecary Jars Filled with Individually Wrapped Novelty Candy (1 lb. candy per person)	
Select Eight Candies:	
Miniature Hershey Bars | Reese's Peanut Butter Cups | Baby Ruth | Caramel Creams	
SweeTarts Rolls | Double Dipped Nerds | Pop Rocks | Tootsie Pops	
Gummy Bears | Laffy Taffy | Pixy Stix | Super Rope Red Vine Licorice	

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

SNACK BREAK

"FROST" LIQUID NITROGEN SPECIALTY ACTION STATIONS

Minimum 200 people. Maximum of two hours of service. Based on two drinks per person. Stations must be ordered for the entire group.

GF Liquid Nitrogen Frozen Coffee Action Station — $16.00 per person*

The perfect place to caffeinate and invigorate your senses. Try our coffee-based creations blended with freshly brewed espresso and perfectly frozen right before your eyes.

Select Two Flavors: Coffee | Café Mocha | Caramel Latte

GF Liquid Nitrogen "Float" Bar: — $16.00 per person*

Indulge in three retro "floats" with our ice cream frozen in front of your eyes, then topped with your favorite soda.

Roy Rogers: Freshly frozen cherry or vanilla ice cream topped with classic Coke or Diet Coke

Shirley Temple: Freshly frozen cherry or vanilla ice cream topped with Sprite or Diet Sprite

Brown Cow: Chocolate ice cream plus good old-fashioned root beer

*$750.00 Setup / Labor per station per 500 servings.
(Includes two attendants and one nitrogen machine per station)
Pricing based on a max of two hours serving time. Additional time charged at $300.00 per station.
Liquid Nitrogen Stations require a minimum of two weeks' notice.
$600.00 cancellation charge will be applied if order is canceled within two-week window

ARTISAN ESPRESSO SERVICES

Provide your guests with handcrafted luxury. Our partnership with Espresso Amore guarantees the industry's leading equipment, baristas that meet or exceed Barista Guild Certification Standards and freshly roasted, award-winning coffee.

GF Handcrafted Espresso, Macchiato, Cappuccino, Latte and Chai Espresso Service Package I — $2,930.00 per package

200 Handcrafted Beverages, Four Hours of Service
La Marzocco Espresso Machine and Swift Grinder
Two Staff, One Baristas, One Operations Manager

Espresso Service Package II — $4,235.00 per package

350 Handcrafted Beverages, Four Hours of Service
La Marzocco Espresso Machine and Swift Grinder
Three Staff, Two Baristas, One Operations Manager

Espresso Service Package III — $4,843.00 per package

Unlimited Beverages/Open Bar (Base Menu), Four Hours of Service
La Marzocco Espresso Machine and Swift Grinder
Three Staff, Three Baristas, One Operations Manager

GF Atomic Cold Brew and Nitro Coffee (Minimum Order of 10 Gallons) — $120.00 per gallon

Setup, Refresh and Strike — $300.00 each

Attendant (Four Hours; no Attendant Charge if Ordered with Service Package) — $180.00 each

Please consult with your Catering Manager regarding package enhancement options.
Onsite and short orders are subject to a 25% service fee.
Espresso Amore guarantees the availability of 10% overage for onsite ordering
Each Espresso Station requires a dedicated 30A 208V and dedicated 20A 110V circuit at $125.00.

GF Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

ALL-DAY BREAKS

Minimum 25 People. Packaged breaks must be ordered for the entire group.

ALL-DAY BEVERAGE BREAK

Mirage Blend of Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Served with Half & Half, Whole Milk, Skim Milk

Assorted Sodas: Coke | Diet Coke | Sprite

Housemade Infused Water
Select One:
Strawberry Orange | Mixed Fruit | Raspberry Mint | Melon Cucumber

Four-Hour Package: $42.00 per person | 8-Hour Package: $84.00 per person

ALL-DAY BREAK PACKAGE

CONTINENTAL BREAKFAST (90 MINUTES)

Assorted Chilled Juices

(GF) Sliced Fresh Seasonal Fruits and Berries

Assorted Bagels, Cream Cheese and Whipped Butter

Chef's Selection of Freshly Baked Breakfast Pastries
Muffins and Gluten-Free Muffins

Selection of Spreadable Fruits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Served with Half & Half, Whole Milk, Skim Milk

MORNING BREAK (30 MINUTES)

Create Your Own Yogurt Granola Parfait

Farm Fresh Yogurts
Vanilla | Strawberry | Peach

Assorted Granola
Maple Almond
Cherry Vanilla

(GF) Selection of Seasonal Dried Fruits

Individual Baked Cinnamon Raisin Custard
Fresh Berries, Served Warm

Oatmeal Brûlée

Perrier Sparkling Mineral Water
Freshly Brewed Coffee | Decaffeinated | Tea

AFTERNOON BREAK (30 MINUTES)

(GF) Artisan Sandwiches
Caprese | Waldorf Chicken Salad

(GF) Housemade Lemon Pepper Potato Chips

(GF) Celery and Carrot Sticks, Ranch Dip

Miniature Pigs In The Blanket
Assorted Mustards

Peanut Butter and Jelly Parfaits
Seasoned Fruit Hand Pies

Housemade Lemonade

$95.00 per person

ENHANCE YOUR ALL-DAY BREAK WITH ALL-DAY BEVERAGES

(All-Day Beverage Break Includes Coffee, Decaf, Tea, Sodas and Infused Water)
$55.00 per person

Soy and Almond Milk available at $1.00 per person based on full guarantee.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

THEMED BREAK PACKAGES

Minimum 25 people. Packaged breaks must be ordered for the entire group.

MORNING SPA

Create Your Own Yogurt Granola Parfait

(GF) Farm Fresh Yogurts
(GF) Vanilla | Strawberry | Peach

Assorted Granolas
Maple Almond
Cherry Vanilla

(GF) Selection of Seasonal Dried Fruits

Individual Baked Cinnamon Raisin Custard
Fresh Berries, Served Warm

Oatmeal Brûlée

$29.00 per person

AFTERNOON SPA

(GF) Fresh Vegetable Display
Herb and Dijon Low-Fat Yogurt Dip

(GF) Hummus and Pita Chips

(GF) Melon Kebabs
Honeydew | Cantaloupe | Watermelon

Miniature Fruit Tarts

$28.00 per person

MID-MORNING RECHARGE

Housemade Tropical Lemonade
Mango Nectar | Lemonade

(GF) Exotic Fruit and Berry Skewer
Coconut Lime Sugar

Oatmeal Raspberry Bars

Warm Apple Beignets | (GF) Vanilla Sauce

$28.00 per person

AFTERNOON ENERGIZER

Savory
Housemade Cucumber Coolers
Muddled Cucumber, Perrier, Sprite, Simple Syrup,
Splash of Fresh Lime Juice

Pop Chips

Served Under the Heat Lamp
(GF) Kettle Chips
Truffle Oil and Fried Parsley

Select One Cheese:
Parmesan or Blue Cheese

Sweet
(GF) White Chocolate Truffle Popcorn
Miniature Citrus Vanilla Tartlet
Miniature Mocha Parfaits

Assorted Vitamin Water

$30.00 per person

Break Packages are based on a 30-minute time period and are not transferable to other rooms.
Designated Break menus include one housemade seasonal alcohol-free drink per person.
Add $8.00 per person for each additional hour.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

THEMED BREAK PACKAGES

Minimum 25 people.
Packaged breaks must be ordered for the entire group.

THIS IS HOW THE COOKIE CRUMBLES

Milk and Cookies
Freshly Baked Chocolate Chip Cookies
Served with Glass of Whole or Chocolate Milk

White- and Dark-Dipped Black and White Cookies

Oatmeal Cookie Sandwich, Vanilla Cream

Frozen Chipwich Ice Cream Sandwiches

$24.00 per person

PICNIC

(GF) Artisan Sandwiches
Caprese | Waldorf Chicken Salad

(GF) Housemade Lemon Pepper Potato Chips

(GF) Celery and Carrot Sticks, Ranch Dip

Miniature Pigs in a Blanket | Assorted Mustards

Peanut Butter and Jelly Parfaits
Seasoned Fruit Hand Pies

Housemade Lemonade

$32.00 per person

STREET FAIR

Miniature Corn Dogs

Soft Pretzel Bites
Cheese Dipping Sauce, Served Warm

Häagen-Dazs Ice Cream Bars
Warm Churros, Caramel Sauce

Housemade Lemonade

$32.00 per person

THE MOVIES

(GF) Nachos | Queso Dip | Sliced Jalapeño
White Corn Tortilla Chips

Giant Boxes of Vintage Candy
Mike and Ikes (9.5 oz.) | Starbursts (4.4 oz.)
Milk Duds (5 oz.) | Good and Plenty (6 oz.)

Assorted Popcorn
Salt | White Cheddar | Salt and Pepper | Jalapeño

$26.00 per person

Menu price based on one box candy per person

SPORTS BOOK

(GF) Chicken Drumettes | (GF) Buffalo | (GF) Ranch Dipping Sauces

Individual Pizzas

Cheese | Pepperoni

(GF) Kettle Chips, Pretzels

(GF) Onion Dip

$32.00 per person

Menu price is based on three Chicken Drumettes per person

Break Packages are based on a 30-minute time period and are not transferable to other rooms.
Add $8.00 per person for each additional hour.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

LUNCH

PLATED LUNCHES

BUFFET LUNCHES

BUILD-YOUR-OWN PLATED LUNCH

Plated Lunches are designed for 90 minutes of service and a minimum of 25 guests.

Our Luncheons include your choice of Salad, Entrée, Dessert,
Freshly Baked Artisan Rolls, Bread and Butter,
Freshly Brewed Coffee, Tea and Iced Tea.

SELECT ONE SALAD

(GF) Hearts of Romaine | Foccacia Crouton | (GF) Shaved Parmesan | (GF) Caesar Dressing

(GF) Asian Greens | (GF) Curly Carrots | (GF) Spicy Pickled Cucumber
Wonton Strips | (GF) Carrot Miso Ginger Dressing

(GF) Mesclun Greens | Orange Segments | Caramelized Walnuts | Citrus Dressing

(GF) Mesclun Greens | Granny Smith Apples | Dried Cranberries
Maple Cider Vinaigrette

(GF) Iceberg Classic Wedge | Bacon | Tomatoes | Creamy Blue Cheese Dressing — $3.00 additional

(GF) Baby Arugula | Watercress | Crumbled Goat Cheese | Candied Walnuts — $3.00 additional
Strawberries | Balsamic Vinaigrette

SELECT ONE ENTRÉE

Caesar Salad | (GF) Grilled Chicken — $44.00 per person
(GF) Crunchy Romaine | Homemade Croutons
(GF) Parmesan Cheese | (GF) Caesar Dressing

Parmesan-Crusted Chicken, Roasted Tomato Sauce — $52.00 per person
Gemelli Pasta | Pancetta Mushroom Ragout | Asparagus

(GF) Southwestern-Grilled Chicken Breast, Ancho Pepper Sauce — $52.00 per person
Chimichurri Mashed Potatoes | Black Bean And Roasted Corn Relish

Chicken Saltimbocca — $54.00 per person
Topped With Fontina Cheese, Prosciutto and Sage
Marsala Basil Orzo | Farm Fresh Vegetables

Roasted Salmon Filet, Herb Lemon Basil Sauce — $56.00 per person
Roasted Vegetable Couscous | Tomatoes | Baby Squash

(GF) Pan-Seared Mahi-Mahi, Tarragon Beurre Blanc — $58.00 per person
Olive Oil Smashed Yukon Potatoes
Caramelized Cauliflower | Wild Mushrooms

SELECTIONS CONTINUED ON NEXT PAGE

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUILD-YOUR-OWN PLATED LUNCH

SELECT ONE ENTRÉE (CONTINUED)

(GF) 8 oz. Marinated New York Steak — $58.00 per person
Au Jus | Crispy Fried Onions
Roasted Garlic Mashed Potatoes | Haricot Verts

(GF) Barbecued Beef Short Ribs — $58.00 per person
Horseradish Potatoes Au Gratin | Farm Fresh Vegetables

(GF) 6 oz. Grilled Filet Mignon | Cabernet Sauce — $59.00 per person
Crispy Herb Potato Cake | Sautéed Cipollinis And Tomatoes

Grilled Citrus-Marinated Chicken Breast And Tarragon Gremolata-Crusted Salmon — $59.00 per person
Creamy Polenta | Purple Braised Endive
Seasonal Farm Fresh Vegetables

Seared Beef Tenderloin And Grilled Basil Shrimp — $62.00 per person
Roasted Pepper Confit | Natural Jus
Smoked Barley And Mushroom Pilaf | Seasonal Farm Fresh Vegetables

SELECT ONE DESSERT

Traditional Strawberry Shortcake

Meyer Lemon Tart | Seasonal Berry Compote

Peach Blueberry Crumble Torte

New York-Style Deep Dish Cheesecake
Graham Cracker Crust
Blueberry Or Strawberry Sauce

Chocolate Hazelnut Napoleon
Peanut Butter Brownie | Chocolate Mousse | Hazelnut Crisp

Choc-Co-Late — $3.00 additional
Bittersweet Chocolate Cream | Decadent Chocolate Cake
Coconut Mousse | Blackberry Caramel

ENTRÉE SUBSTITUTES

Group Is Responsible For Providing A Guarantee For Their Regular Menus And Special Diet Menu Substitutes Including The Number Of Vegetarian, Vegan, Gluten-Free, Kosher, Food Allergies And Intolerance. The Group Is Required To Provide A Special Diet Menu List On The Date That The Guarantee Is Due With The Guests' Names And Types Of Menu Substitutes Needed. Entrée Substitutions Ordered After The Final Guarantees Are Given Will Be An Additional Charge (Over And Above The Guaranteed Number Of Meals And Menu Price per person Agreed Upon). The Price Will Be Based Upon Guest Being Served Soup Or Salad And Dessert Included In The Prearranged Menu. Vegetarian Entrée Substitute At $30.00 per person | Fish Entrée Substitute At $35.00 per person

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUFFET LUNCHES

Lunch Buffets are designed for 90 minutes of service and a minimum of 25 guests.

CASA MIRAGE BUFFET

COLD

Create-Your-Own Salad

(GF) Baby Greens | (GF) Red and Yellow Peppers | (GF) Jicama | (GF) Cucumber

(GF) Tamarind Vinaigrette

Salsa Siesta

(GF) Mango | (GF) Red Molcajete | (GF) Green Tomatillo | (GF) White and Blue Corn Tortilla Chips

(GF) Roasted Corn and Black Bean Salad | Cilantro Vinaigrette

(GF) Nopales Salad

Nopales | Tomato | Red Onion | Queso Fresco | Lemon Jalapeño Vinaigrette

SOUP

(GF) Tortilla Soup

ENTRÉES

Street Tacos

(GF) Diced Sirloin | (GF) Al Pastor Chicken | (GF) Market Fresh Fish

(GF) Corn Tortillas | (GF) Guacamole | (GF) Salsa | (GF) Cheddar Cheese | (GF) Sour Cream

(GF) Cheese Enchiladas, New Mexico Red Chili Sauce

Entrée Accompaniments

(GF) Cilantro Rice | (GF) Black Beans

DESSERTS

Select Three: 25 – 50 people

Mexican Wedding Cookies | (GF) Ibarra Chocolate Cream

Tres Leches Trifle | (GF) Mango Lime Parfait | Churros, Caramel Sauce

Freshly Baked Cornbread | Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

$60.00 per person

$57.00 per person Served on Monday

Add $8.00 per person for each additional hour.
Desserts are not transferable to refreshment breaks.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUFFET LUNCHES

Lunch Buffets are designed for 90 minutes of service and a minimum of 25 guests.

HEARTLAND BUFFET

COLD

(GF) Deconstructed Bibb Salad

(GF) Bibb Lettuce | (GF) Tomatoes | (GF) Green Onions | (GF) Bacon Bits

(GF) Blue Cheese Crumbles | (GF) Blue Cheese Dressing

Grain and Kale Salad

Bulgur Wheat | Red Quinoa | Wild Mushrooms | Asparagus | Cherry Tomatoes

Balsamic Vinaigrette

(GF) Grilled Asparagus and Tomato Salad | Citrus Vinaigrette

SOUP

Chicken Noodle Soup

ENTRÉES

Select Two:

(GF) Devil's Barbecued Boneless Beef Short Ribs

(GF) Herb-Roasted Chicken Breast | New Mexico Green Chili Sauce

(GF) Grilled Salmon Filet | Citrus Beurre Blanc

Entrée Accompaniments

(GF) Wild Rice Pilaf

(GF) Farm Fresh Seasonal Vegetables

DESSERTS

Select Three: 25 - 50 People

Seasonal Hand Pies | Carrot Cake

Seasonal Fruit Cobbler, Served Warm

Chocolate Dream Pie Served in Miniature Jars

Freshly Baked Artisan Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

$64.00 per person

$61.00 per person Served on Tuesday

Add $8.00 per person for each additional hour.
Desserts are not transferable to refreshment breaks.
$150.00 Labor Charge for food functions with 25 people or fewer.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUFFET LUNCHES

Lunch Buffets are designed for 90 minutes of service and a minimum of 25 guests.

TASTE OF TUSCANY BUFFET

APPETIZERS AND SALADS

Caesar Salad

(GF) Romaine Lettuce | Housemade Croutons | (GF) Shaved Parmesan Cheese

(GF) Caesar Dressing

(GF) Today's Best Caprese

Chef's Selection of Tomatoes and Fresh Mozzarella

Extra Virgin Olive Oil | Balsamic Syrup

Build-Your-Own Bruschetta

Assorted Spreads | Olive | Red Pepper Hummus | Artichoke Lemon | Grilled Breads

ENTRÉES

Italian Sausage Lasagna

(GF) Chicken Marsala

Pastas

Penne | Pesto and Parmesan Cream

Served with Freshly Grated Parmesan Cheese and Red Pepper Flakes

Entrée Accompaniment

(GF) Sautéed Broccoli | Garlic Wine Sauce

DESSERTS

Select Three: 25 – 50 People

Traditional Cannoli | Limoncello Trifle | Miniature Mascarpone Cheesecake

(GF) Vanilla Bean Panna Cotta | Balsamic Strawberries

Freshly Baked Artisan Rolls, Bread and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

$63.00 per person

$60.00 per person Served on Wednesday

Add Gluten-Free Grilled Vegetable Ravioli | Basic Marinara Sauce
at $3.00 per person based on full guarantee.

Add $8.00 per person for each additional hour.
Desserts are not transferable to refreshment breaks.
$150.00 Labor Charge for food functions with 25 people or fewer.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUFFET LUNCHES

Lunch Buffets are designed for 90 minutes of service and a minimum of 25 guests.

THE BUTCHER BLOCK BUFFET

SALADS

(GF) Mixed Baby Greens | Crumbled Blue Cheese

Julienne Carrots | Orange Segments

Basil Shallot Vinaigrette | Balsamic Vinaigrette

Farfalle Pasta Salad | Toasted Pine Nuts | Tomatoes | Pesto Dressing

(GF) Red Bliss Potato Salad | Mustard Vinaigrette

(GF) Coleslaw

CREATE-YOUR-OWN SANDWICH

Sliced Roast Beef | Ham | Smoked Turkey Breast
American Cheese | Swiss Cheese

Lettuce | Sliced Tomatoes | Onions | Pickles | Olives
Dijon | Yellow Mustard | Mayonnaise

Kaiser Rolls | Challah Twist Rolls | Cranberry Multigrain Roll

Premade Sandwich Wrap
Grilled Vegetables, Spinach Tortilla Wrap, Roasted Tomato Aioli

Assorted Kettle Potato Chips | Pop Chips

DESSERTS

Select Three: 25 – 50 People

Double Chocolate Layer Cake

Snickers Bar Cheesecake

Fresh Fruit Tarts

Seasonal Fruit Crumb Bar

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

$56.00 per person

$53.00 per person Served on Thursday

Add $8.00 per person for each additional hour.
$150.00 Labor Charge for food functions with 25 people or fewer.
Desserts are not transferable to refreshment breaks.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUFFET LUNCHES

Lunch Buffets are designed for 90 minutes of service and a minimum of 25 guests.

PICNIC IN THE PARK BUFFET

COLD

(GF) Mixed Greens | Roasted Peppers | Corn | Red Onions
Balsamic Vinaigrette

(GF) Tomato and Cucumber Salad Tossed with Olive Oil and Basil

Potato Salad | Dijon Mustard Vinaigrette

(GF) Fresh Vegetable Crudité
Onion Dip | Ranch Dip

Assorted Kettle Potato Chips

ENTRÉES

(GF) Charbroiled Hamburgers
Swiss Cheese | American Cheese | Lettuce | Dill Pickles | Sliced Tomatoes | Onions | Buns
Ketchup | Yellow Mustard | Dijon Mustard | Mayonnaise

(GF) Marinated Grilled Chicken Breast

(GF) Grilled Kielbasa

Entrée Accompaniments
Baked Macaroni and Cheese
(GF) Corn on the Cob

DESSERTS

Select Three: 25 – 50 People

Lemon Meringue Pie | Strawberry Shortcake

Miniature Mud Pie Trifle | Häagen-Dazs Ice Cream Bars

Freshly Baked Biscuits and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

$59.00 per person

$56.00 per person Served on Friday

Add $8.00 per person for each additional hour.
Desserts are not transferable to refreshment breaks.
$150.00 Labor Charge for food functions with 25 people or fewer.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUFFET LUNCHES

Lunch Buffets are designed for 90 minutes of service and a minimum of 25 guests.

BROOKLYN BISTRO BUFFET

SALADS

Chopped Salad

Mixed Greens | Tomatoes | Mozzarella | Bell Peppers | Cucumbers | Garbanzo Beans
Shallot Vinaigrette | Blue Cheese Dressing

Greek Pasta Salad | Bell Peppers | Grape Tomatoes | Kalamata Olives | Feta Cheese | Oregano

(GF) Chargrilled Potato Salad | Caramelized Onions | Bacon Aioli

(GF) Creamy Coleslaw
Shredded Green Cabbage | Carrots | Onions | White Vinegar | Mustard | Mayonnaise

PREMADE COLD SANDWICHES

Roasted Turkey Breast, Provolone Cheese, Pickled Red Onion
Lettuce, Tomato on Hoagie Roll

Tuna Salad, Lettuce, Tomato on Kaiser Roll

Egg Salad, American Cheese, Lettuce on Pumpernickel Bread

PREMADE HOT SANDWICH

Corned Beef | Swiss Cheese | Russian Dressing | Marble Rye Bread

CREATE YOUR OWN HOT SUB

Philly Cheese Steak | Provolone Cheese | Hoagie Rolls

SIDE

Wedge Fries | Ketchup and Ranch Dipping Sauces

DESSERTS

Select Three: 25 – 50 People

New York-Style Deep Dish Cheesecake | Strawberry Sauce

Chocolate Peanut Butter Cream Pie

Creamy Raspberry Tarts

Cannolis | Lemon Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

$59.00 per person

$56.00 per person Served on Saturday

Add $8.00 per person for each additional hour.
Desserts are not transferable to refreshment breaks.
$150.00 Labor Charge for food functions with 25 people or fewer.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUFFET LUNCHES

Lunch Buffets are designed for 90 minutes of service and a minimum of 25 guests.

PACIFIC RIM BUFFET

COLD

Mixed Greens | Julienne Carrots
Scallions | Fried Wonton Skins
Carrot Miso Soy Dressing
Sweet and Sour Sesame Vinaigrette

Soba Noodle Salad | Ponzu Vinaigrette

California Spicy Crab Roll | Ponzu Dipping Sauce
Menu Includes Two Pieces per person

ENTRÉES

Select Two:

Ginger Soy-Braised Short Rib | Sweet Chili Hoisin Glaze

(GF) Szechuan Roasted Salmon | Yuzu Miso Glaze

(GF) Kung Pao Chicken

ACCOMPANIMENTS

(GF) Steamed Rice
Chinese Broccoli | Oyster Sauce

DESSERTS

Select Three: 25 – 50 People
(GF) Mandarin Orange Trifle | (GF) Bittersweet Chocolate Cream
Pineapple Almond Cake | Coconut Bars

Freshly Baked Artisan Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

$62.00 per person
$59.00 per person Served on Sunday

Add $8.00 per person for each additional hour.
Desserts are not transferable to refreshment breaks.
$150.00 Labor Charge for food functions with 25 people or fewer.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUFFET LUNCHES

EXECUTIVE SERIES DELICATESSEN LUNCH BUFFET

This menu is Chef driven by sustainability and designed to customize your own selections for Board, Executive Committee and VIP Lunches for 25 to 200 people.
Lunch buffets are designed for 90 minutes of service.

SOUP

Select One:

(GF) Chilled Gazpacho Shooters

Butternut Squash Bisque | Sage Crème Fraîche

Roasted Tomato Bisque | Basil Pesto | Rustic Croutons

SALADS

Butter Lettuce Wedge | Smoked Bacon | Tomato | Blue Cheese | Buttermilk Dressing

(GF) Summer Quinoa Salad

Tomato | Cucumber | Sweet Onion Salad | Citrus Vinaigrette

Sweet Potato | Caramelized Cauliflower | Cranberries | Pecans | Basil Vinaigrette

ASSORTED MINIATURE COLD AND HOT SANDWICHES

25 – 99 People: Three Sandwiches | 100 – 200 People: Four Sandwiches

COLD

Buffalo Chicken | Avocado | Chopped Lettuce | Maytag Blue Cheese
Buttermilk Dressing on a Hawaiian Roll

Black Forest Ham | Bacon | Brie Cheese | Avocado | Honey Mustard
Tomato | Lettuce on Croissant

Tomato | Mozzarella | Basil Aioli | On Herbed Focaccia

HOT

Grilled Corned Beef Rueben | Swiss Cheese | Sauerkraut

Philly Cheese Steak Hoagie | Caramelized Onions | Sautéed Peppers | Provolone Cheese

Cubano Sandwich| Ham | Pork Loin | Swiss Cheese | Pickles | Yellow Mustard | Mayonnaise

Housemade Chips | Parmesan | Truffle Oil | Fried Parsley

MINIATURE DESSERTS

Select Three: 25 – 50 People

Lemon Whoopie Pies | Chocolate Coconut Tarts | Strawberry Tarts
(GF) Bittersweet Chocolate Budino | Salted Caramel

Freshly Baked Artisan Rolls and Butter

Freshly Brewed Coffee and Decaffeinated Coffee

Selection of Teas

$65.00 per person

Add $8.00 per person for each additional hour.
Desserts are not transferable to refreshment breaks.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUFFET LUNCHES

EXECUTIVE SERIES CHAIRMAN OF THE BOARD LUNCH BUFFET

This menu is Chef driven by sustainability and designed to customize your own selections. Designed for Board, Executive Committee and VIP Lunches for 25 to 200 people. Lunch buffets are designed for 90 minutes of service.

COLD APPETIZERS

Select One:
Lump Crab Salad and Pineapple Cannoli | Sweet Chili Sauce

Pepper-Crusted Rare Ahi Tuna and Hummus
on Rosemary Flatbread

Select One:
Roasted Asparagus | Artichoke | Portobello Mushrooms
Tarragon and Truffle Emulsion

Boursin Cheese-Stuffed Belgian Endive
Toasted Pecans | Orange Zest

TOSSED SALADS

Select One:
(GF) Petit Greens | Saffron Oranges
Toasted Hazelnuts | Citrus Emulsion

Mesclun Greens | Caramelized Pecans | Apples
Boursin Cheese Wedge | Apple Cider Vinaigrette

(GF) Spinach Salad | Goat Cheese Fritters | Roasted Red Peppers
Shallot Relish | Tarragon Vinaigrette

(GF) Hearts of Romaine | Heirloom Tomatoes | Asiago Crisp
Red Wine Vinaigrette

SELECT TWO ENTRÉES

Cold Entrée
(GF) Create Your Own Ultimate Cobb Salad
Iceberg | Romaine | Grilled Shrimp | Nueske's Bacon
Maytag Blue Cheese | Vine-Ripened Tomatoes
Hot House Cucumbers | Selection of Housemade Dressings

Hot Entrées
(GF) Lemon Rosemary Chicken

(GF) Roasted Free-Range Chicken Breast | Madeira Reduction

(GF) Grilled 4 oz. Filet Mignon | Port Wine Sauce
Sautéed Cippolini Onions and Fresh Tomatoes

Braised Boneless Beef Short Rib

Miso-Glazed Sea Bass

(GF) Oven-Roasted Sea Bass | Minus 8 Vinegar Reduction

Entrée Accompaniments
Select One:
Orzo Pasta, Blistered Tomatoes, Extra Virgin Olive Oil
Wild Mushroom Couscous
Crispy Herb Potato Cakes
Forbidden Rice

Select One:
(GF) Sautéed Kale | (GF) Sautéed Bok Choy
(GF) Roasted Baby Vegetables

MINIATURE DESSERTS

Select Three: 25 – 50 People

Key Lime Parfaits
Strawberry Rhubarb Financier
Espresso Panna Cotta with Salted Caramel
(GF) Vanilla Cream and Marinated Fruit

Selection of Artisan Breads and Butter

Freshly Brewed House Blend Coffee and Decaffeinated Coffee, Tea and Iced Tea

$68.00 per person

Add $8.00 per person for each additional hour.
Desserts are not transferable to refreshment breaks.
$150.00 Labor Charge for food functions with 25 people or fewer.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

HORS D'OEUVRES

APPETIZERS

SPECIALTY SOUP AND SANDWICHES

SNACKS, SIDES AND SALADS

STATIONS

DESSERTS

BEVERAGES

RECEPTION

COLD HORS D'OEUVRES

Minimum 50 pieces per item. Hors d'oeuvres are ordered in increments of 25 pieces per item.

BUFFET-STYLE OR PASSED

	per piece
(GF) Grilled Vegetable Skewer, Balsamic Glaze	$7.50
(GF) Spicy Vegetable Summer Roll, Thai BBQ Sauce	$7.50
(GF) Roasted Corn Salsa, Avocado Mousse in Tortilla Cup	$7.50
Fresh Mozzarella, Roasted Tomato, Red Pepper Cream on Bruschetta	$8.00
Double Brie Cream, Pear Relish on Crostini	$8.00
(GF) Creole Chicken in a Miniature Lettuce Cup	$8.25
Chicken Curry Salad, Mango Chutney, Toasted Almond on Pita Taco	$8.50
Grilled Chicken Tandoori, Roasted Pepper Salad, Cilantro on Toasted Pita Bread	$8.25
Spicy Chicken Summer Roll, Teriyaki Sauce	$8.50
Cajun Blackened Chicken Breast on Crostini, Mango and Cilantro Salsa	$8.50
Teriyaki Beef Salad, Pickled Ginger on Sesame Seed Wonton	$8.50
Soy-Marinated Flank Steak, Horseradish Cream, Mango Chutney on Crostini	$9.00
Roast Sirloin of Beef, Horseradish Cream, Parsley, Onion Jam on Crostini	$9.00
Miniature Beef Tenderloin, Jalapeño Mousse on Brioche	$9.00
Antipasto Skewer	$8.50
(GF) Serrano Ham and Brie Wrapped in Arugula, Fig Jam	$9.00
(GF) Prosciutto Wrapped with Canary Melon and Maytag Blue Cheese	$9.00
Grissini Wrapped with La Quercia Prosciutto, Drizzled with Truffle Oil	$9.00
Marinated Pesto Shrimp, Roasted Pepper on Crostini	$9.00
Grilled Mango-Glazed Shrimp, Chipotle Mayonnaise in a Miniature Wonton Taco Shell	$9.00
(GF) Shrimp Ceviche, Key Lime Mojito	$9.00
(GF) Smoked Salmon, Herb Cheese, Dill on a Miniature Potato Latke	$9.00
Smoked Salmon, Mango Papaya Salad on Miniature Bagel Crostini	$9.00
(GF) Caribbean Crab Ceviche, Fresh Red Endive	$9.00
Dungeness Crab-Filled Wonton Cones	$9.00
Tuna Poke Shooter, Wasabi Mayonnaise, Wonton Crisp	$9.50

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

HOT HORS D'OEUVRES

Minimum 50 pieces per item. Hors d'oeuvres are ordered in increments of 25 pieces per item.

BUFFET-STYLE OR PASSED

	per piece
Spinach Dip Served in Miniature Bread Boule	$7.50
Crispy Spicy Vegetable Samosa, Tamarind Chutney	$7.50
Breaded Artichoke Hearts Filled with Boursin and Goat Cheese	$7.50
Potato and Cheese Croquette	$8.00
Truffled Macaroni and White Cheddar Cheese Croquette	$8.00
(GF) Chicken Drumette, Guava Chili Glaze	$7.50
Southwestern Black Bean and Chicken Spring Roll, Santa Fe Sauce	$7.50
Smoked Chicken Quesadilla, Salsa	$7.50
Buffalo Chicken Egg Roll, Ranch Dipping Sauce	$8.00
Sausage and Mushroom Samosa, Shaved Pecorino, Cilantro Dipping Sauce	$8.50
Chipotle BBQ Meatball	$8.00
Miniature Beef and Black Bean Burrito, Adobe Sauce	$8.00
Beef Short Rib Empanada, Salsa	$8.50
Assorted Deep Dish Pizzas (Minimum 100 Pieces):	$8.50
Pepperoni | Sausage and Peppers | Grilled Vegetables and Four Cheese	
(GF) Grilled Lemon-Marinated Chicken and Vegetable Kebab, Roasted Garlic and Tarragon Aioli	$8.00
Coconut Chicken Tenderloin Satay, Pineapple Salsa	$8.50
(GF) Jerk-Spiced Chicken and Vegetable Skewer, Guava Chipotle Dipping Sauce	$8.50
(GF) Chicken Saltimbocca Satay, Pesto Aioli	$8.50
Short Rib Potato Croquette	$8.50
Miniature Beef Wellington	$8.50
(GF) Beef Churrasco and Grilled Vegetable Kebab, Chimichurri Marinade	$9.25
Beef and Grilled Vegetable Kebab, Chipotle Demi Sauce	$9.25
(GF) Miniature Lamb Chop, Papaya and Mint Relish	$12.00
Miniature Crab Cake, Chipotle Mayonnaise, Spicy Fruit Salsa	$9.50
Brazilian Coconut Shrimp, Fire and Ice Mango Coulis	$9.50
(GF) Shrimp Satay, Mango Papaya Relish	$9.50
Grilled Marinated Shrimp Skewers, Thai Peanut Sauce	$9.50
(GF) Orange-Glazed Sea Bass Skewers, Topped with Toasted Coconut	$9.50
(GF) Scallop and Bacon Skewer, Pesto Aioli	$9.50

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

COLD DISPLAYS

Display of Domestic and Imported Cheeses (Minimum 25 People)	$20.00 per person

Aged Cheddar | Brie | Herbed Chèvre | Maytag Blue
Gruyère | Provolone | Fresh Grapes | Dried Fruits
Candied Pecans | Freshly Baked Breads | Assorted Crackers

(GF) Display of Fresh Vegetables:

Small (Serves 35)	$450.00 each
Medium (Serves 50)	$650.00 each
Large (Serves 75)	$850.00 each

Select Two Dips:
Hummus | Pesto Cream | Jalapeño Ranch
Sour Cream Ranch | Herb and Dijon Yogurt Dip

Anti-Pasto Misti (Serves 50)	$25.00 per person

Selection of Italian Cured Meats | Premium Imported Cheeses | Assorted Marinated and Grilled Vegetables
Pesto Aioli | Variety of Rustic Breads

Minimum 50 people. Stations are designed for two hours of service.

Bruschetta Station (Serves 50) (Minimum 50 Orders)	$18.00 per order

Ciabatta Crostinis and Grilled Flatbreads
Grilled Vine-Ripened Tomatoes | Honey | Feta Cheese
Creamed Portobello Mushroom Ragout | Olive Tapenade | Lemon Artichoke Spread | Garlic Basil-Infused Oil

Mezze Station (Minimum 50 Orders)	$18.00 per order

(GF) Hummus | (GF) Roasted Pepper Hummus | (GF) Baba Ghanoush | (GF) Tabbouleh Salad
Assorted Freshly Grilled Flatbreads
Butter Herbed | Roasted Garlic Rubbed | Basil Pesto

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

CHILLED SEAFOOD

Minimum 50 Pieces per Item

Raw Bar

(GF) Little Neck Clams on Ice	$8.00 per piece
(GF) Oysters on the Half Shell on Ice	$8.00 per piece
(GF) Jumbo "U12" Shrimp on Ice	$9.00 per piece
(GF) Alaskan King Crab Leg on Ice	Market Price
(GF) Lobster Medallions	$11.00 per piece

Seafood Appetizers

(GF) Individual Jumbo Shrimp Cocktail One "U12" Jumbo Shrimp with Cocktail Sauce, Served in Shot Glass	$9.50 each
(GF) Ceviche Shooters Classic Fish | Mango Tuna | Avocado Shrimp	$9.50 each

Sushi Station:

Minimum 50 people. Stations are designed for two hours of service.

Choice of Three Pieces Nigiri or Sushi Rolls, Two Salads	$34.00 per person
Choice of Five Pieces Nigiri or Sushi Rolls, Four Salads	$42.00 per person

Sushi Rolls:

Vegetable Cucumber Nori Roll | California Crab Roll | Spicy Tuna Roll

Nigiri:

Salmon | Ahi | Yellowtail | Unagi

Salads:

Seaweed Salad

Edamame with Sea Salt

Cucumber Salad, Toasted Sesame, Red Wine Vinaigrette

Napa Cabbage Salad, Spicy Soy Miso Vinaigrette

Dipping Sauces:

Soy | Ginger Soy | Wasabi

Sushi Chef for Two Hours	$500.00 Labor Charge

Seafood Served with Appropriate Sauces and Lemons

Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illnesses.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

MINIATURE SANDWICHES

Miniature Sandwich Board (Minimum Two Dozen)	$85.00 per dozen
Platter Includes Four Chicken, Four Turkey, Four Vegetarian Sandwiches	
Grilled Chicken, Roasted Tomatoes, Arugula, Avocado, Mayonnaise on Focaccia	
Tomato, Mozzarella, Basil Aioli on Gruyère Focaccia	
Turkey BLT on Brioche	
Miniature Artisan Baguette Sandwiches (Minimum Two Dozen of Each Item)	$95.00 per dozen
Honey Mustard Baked Chicken Breast, Arugula, Tomato, Pickled Red Onion, Chipotle Aioli	
Prosciutto, Fig and Smoked Mozzarella, Grilled Peaches, Arugula	
"BLT": Smoked Roasted Turkey, Turkey Bacon, Rosemary, Arugula	
Grilled Summer Veggies, Kalamata, Goat Cheese, Radish Sprouts, Tomato Jam	
Miniature Grilled and Hot Sandwiches (Minimum Two Dozen of Each Sandwich)	$99.00 per dozen
Ultimate Double Decker Grilled Cheese	
Grilled Corned Beef Rueben: Melted Cheese and Sauerkraut	
Grilled Cubano: Ham, Pork Loin, Swiss Cheese, Pickles, Yellow Mustard, Mayonnaise	
Philly Cheese Steak on Miniature Sub Roll	

DIPS AND DRY SNACKS

Mixed Nuts (10 Servings per Pound)	$54.00 per pound
Potato Chips | Pretzels | Party Mix | Blue and White Corn Tortilla Chips | Pita Chips (10 Servings per Bowl)	$40.00 per bowl
Housemade Potato Chips (10 Servings per Bowl)	$80.00 per bowl
Sea Salt | Lemon Pepper | Cajun	
Dips: Blue Cheese | Onion | Spicy Ranch | (GF) Guacamole | (GF) Hummus (12 Servings per Bowl)	$50.00 per bowl
Salsa Siesta (12 Servings per Bowl)	$50.00 per bowl
Roasted Tomato | Chipotle | Green Tomatillo Mango	
Red Pepper | Grilled Pineapple | Avocado Lime	
Warm Dips (25 Servings per Bowl)	$125.00 per bowl
Spinach | Refried Beans	

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

TAILGATE APPETIZERS AND SIDES

Minimum 50 Pieces | Orders

Tailgate Appetizers Beef Hot Dog Sliders | Pickled Relish | Diced Onion | Ketchup | Mustard Chicken Fingers | Ranch Dip | BBQ Sauce (GF) Chicken Drumettes | BBQ Sauce | Ranch Dressing Spicy Buffalo Wings | Blue Cheese Dipping Sauce Jalapeño Poppers | Cheddar Cheese Filling Miniature Corn Dogs | Assorted Mustard Dipping Sauces | Ketchup	$7.50 per piece
Soft Pretzel Bites, Dipping Sauce (Eight Pieces per Order, Minimum 25 Orders) Select One: Salted, Served with Assorted Mustards | Cheese Sauce, Served Warm Cinnamon Sugar | Cream Cheese Frosting	$7.00 per order
Sides: Seasoned Wedge Fries | Sweet Potato Fries | Waffle Fries | Tater Tots | Onion Rings Served with Ketchup and Ranch Dip	$7.50 per order
(GF) Housemade Chili | Cheddar Cheese | Diced Onions | Blue and White Corn Tortilla Chips	$8.00 per order

SLIDER ACTION STATION

Minimum Two Chefs Required per Station
Minimum 50 pieces of each item. Stations are designed for two hours of service.

Chicken Waffle Slider | Maple Aioli | Cabbage Slaw | Cajun Gravy	$8.50 each
Turkey Slider | Smoked Gouda | Turkey Bacon | Creamy Dijonnaise Sauce	$8.50 each
Classic Beef Slider | Pickles | Caramelized Onions | Ketchup | Mustard	$9.00 each
Cowboy Slider | BBQ Chipotle | Bacon | Pepper Jack Cheese | Tobacco Onions| Lettuce | Tomato | Soft Roll	$9.50 each
Crab Cake Slider | Cucumber and Pepper Slaw | Lemon Tartar | Soft Roll	$10.00 each
Chef for Action Stations Chefs to assemble burgers in room. The number of Chefs required is based on the number of people and quantities of sliders.	$250.00 Labor Charge each
Electric Grill Rental The number of grills will be based on the number of sliders and stations.	$150.00 each

PIZZA AND CALZONE STATION

Minimum 50 people. Stations are designed for two hours of service.

Housemade Pizza Station (Choice of Three) Pepperoni | BBQ Chicken | Mushroom, Pepperoni, Sausage Margherita: Italian Tomatoes, Mozzarella Topped with Fresh Basil and Parmesan Cheese	$20.00 per person
Housemade Calzone Action Station Pepperoni | Meat Lovers | Cheese Individual 5 oz. calzones, menu based on 1.5 servings per person	$25.00 per person

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

SALADS

Minimum 50 people. Stations are designed for two hours of service.

(GF) Farm Fresh Salad Garden — $18.00 per person

Radicchio | Bibb Lettuce | Baby Romaine | Roasted Carrots | Radishes | Tomatoes
Mushrooms | Cucumber | Olives | Almonds
Gorgonzola Blue Cheese Dressing | White Balsamic Tomato Vinaigrette | Fig and Strawberry Sorrel

Salad Enhancements (Minimum 50 Orders of Each Item): — $8.00 per person

(GF) Diced Lemon Pepper-Roasted Chicken | (GF) Diced Cajun Tiger Shrimp

PASTA ACTION STATIONS

Minimum 25 people. Stations are designed for two hours of service.

Pasta Action Station
Choice of Two Pasta Selections and Two Sauces — $19.00 per person
Pasta Selections: Penne | Tri-Colored Cheese Tortellini | Fusilli | Rigatoni | Gluten-Free Cheese Ravioli
Sauce Selections: Marinara | Pomodoro | Smoked Tomato | Arrabbiata
Pesto Cream | Alfredo | Garlic Parmesan Cream | Mushroom Cream
Served with Freshly Grated Parmesan Cheese and Focaccia Bread

Deluxe Pasta Action Station (Select Two) — $24.00 per person
Ziti Primavera: Ziti | Grilled Vegetables | Reggiano Parmesan Cream Sauce
Pappardelle Noodles | Beef Short Rib | Cabernet Demi
Rigatoni Pasta | Bolognese Sauce
Rigatoni Pasta | Italian Sausage | Bocconcini | Tomato Basil Sauce
Gemelli Pasta | Smoked Chicken Breast | Artichoke | Portobello Mushrooms | Madeira Cream Sauce
Served with Freshly Grated Parmesan Cheese and Focaccia Bread

Ultimate Mac and Cheese Action Station — $28.00 per person
Select Two:
Truffle Mac and Cheese, White Cheddar Sauce
Nueske's Bacon Mac and Cheese
Beef Short Rib Mac and Cheese
Lobster Mac and Cheese
Served with Freshly Grated Parmesan Cheese and Focaccia Bread

Chef for Action Stations — $250.00 Labor Charge each
Chef's Labor Charge is based on a two-hour reception. There will be a $125.00 Labor Charge per Chef for each additional hour.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

CARVED MEATS AND ACCOMPANIMENTS

Minimum 50 people. Stations are designed for two hours of service. Carving Stations must be ordered for the entire group.

Cajun-Style Boneless Prime Rib — $26.00 per person
Twice Baked Roasted Garlic Potatoes

Roasted Strip Loin of Beef, Rosemary Port Jus, Alsatian Onion Flatbread — $28.00 per person
Farro Risotto

Sage-Roasted Turkey Breast, Turkey Gravy — $21.00 per person
(GF) Country-Style Mashed Potatoes

(GF) Slow-Roasted Stuffed Porchetta — $23.00 per person
Herb-Roasted Tri-Color Potatoes

Each Serving Yields Six Ounces of Meat
All carved items are served with appropriate condiments and miniature rolls.
Accompaniments served in chafing dishes.

GLOBAL STATIONS

Minimum 50 people. Stations are designed for two hours of service.

Heartland

(GF) International Gourmet Mashed Potato Bar (Minimum 50 People) — $28.00 per person
Sweet Potatoes | Yukon Gold Potatoes | Idaho Potatoes
Finished With an Array of Flavorful Toppings
Spicy Chicken Rojo | BBQ Pulled Short Ribs | Pork Carnitas
Tillamook Cheddar | Tomato Relish | Sour Cream | Chives | Broccoli | Roasted Tomatoes

Chef for Action Stations — $250.00 Labor Charge each
Number of Chefs required is rased on the number of people.
Chef's Labor Charge is based on a two-hour reception. There will be a $125.00 Labor Charge per Chef for each additional hour.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

SOUTH OF THE BORDER

Fajitas (Minimum 25 Orders) $22.00 per person

Select Two:

(GF) Marinated Chicken Breast | (GF) Marinated Skirt Steak | (GF) Shrimp | (GF) Pork Carnitas | Grilled and Sliced into Strips

Accompaniments:

(GF) Guajillo Chile Rouille | (GF) Mango Salsa Cruda | (GF) Guacamole | (GF) Grated Cheddar Cheese | (GF) Sautéed Onions
(GF) Bell Peppers | (GF) Salsa | (GF) Sour Cream | Stone Ground Flour Tortillas

(GF) Nacho Bar (Minimum 25 Orders) $18.00 per person

Chili Con Queso | Bean Dip | Jalapeños | Sour Cream | Diced Tomato | Onion | Cilantro
Black Olives | Cheddar Cheese | Salsa | Guacamole | Blue and White Corn Tortilla Chips

"Street Taco" Action Station (Minimum 50 Orders) $26.00 per person

(GF) Carne Asada | (GF) Al Pastor Pork in Adobo and Pineapple | (GF) Grilled Mahi-Mahi
(GF) Pico de Gallo | (GF) Guacamole | (GF) Tomatillo Salsa | (GF) Chile de Arbol Salsa | (GF) Sour Cream
(GF) Cilantro | (GF) Chopped Onions | (GF) Cabbage | Curtido: Pickled Peppers, Carrots, Onion
Soft Corn Tortillas | Soft Flour Tortillas

PACIFIC RIM

Dim Sum (Minimum 25 Orders)

Selection of Three per person (one piece each choice per person) $21.00 per person

Selection of Four per person (one piece each choice per person) $28.00 per person

Vegetable Spring Rolls, Pineapple Sweet Chili Sauce | Peking Duck Spring Rolls, Ponzu Hoisin Sauce
Potstickers (Pork Filled or Vegetable Filled), Ginger Soy Dipping Sauce | Steamed Pork Shumai
Steamed BBQ Beef Short Rib in Rice Bun | Shrimp Har Gow

Mongolian Noodle Action Station (Minimum 200 Orders. Requires (4) Chefs Per Station) $37.00 per person

Menu Includes 6 oz. Total of Protein, Two Rice, Two Noodles, Vegetables, Sauces and Condiments

Select One Seafood, Specify Number of Orders:

Bay Scallops | Bay Shrimp

Select Two Meats, Carved to Order, Specify Number of Orders:

Tea Smoked Chicken | Crispy Pork Belly | Miso Roasted Flank Steak

Build-Your-Own Selections at the Station, Sautéed by Chef at the Grill

Noodles: Udon | Ramen
Rice: Jasmine | Brown
Veggies: Snow Peas | Peppers | Broccoli | Carrots | Napa Cabbages
Bean Sprouts | Water Chestnuts | Shiitake Mushrooms | Scallions | Ginger
Sauces: Teriyaki | Chinese Stir Fry
Condiments: Sambal | Sweet Chili | Chili Garlic Sauce

Chef for Action Stations $250.00 Labor Charge each

Number of Chefs required is based on the
number of guests and Food Stations ordered.
Chef's Labor Charge is based on a two-hour reception.
There will be a $125.00 Labor Charge per Chef for each additional hour.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

GLOBAL APPETIZERS

Minimum 50 people. Stations are designed for two hours of service.

MEDITERRANEAN

Tapas Bar (Select Two Cold and Two Hot) — $30.00 per person

Menu is based on four pieces of tapas per person.

Cold

(GF) House-Made Stuffed Olives | Anchovies and Roasted Piquillo Peppers
(GF) Endives | Goat Cheese | Oranges | Almonds
(GF) Grilled Chorizo Sausage | Manchego Cheese
Serrano Ham | Tomato Marmalade | Crostini
(GF) Piquillo Peppers Stuffed with Shrimp Escabeche

Hot

(GF) Fried Baby Potatoes | Side of Spicy Tomato Sauce and Aioli
(GF) Sautéed Cauliflower | Dates |Olives
Chicken Croquettes | Piquillo Pepper Aioli
Sweet Pork Sausage Sautéed with Fig and Brandy
(GF) Chorizo Skewer | Vegetables | Smoked Paprika Oil
(GF) Seared Scallops| Pine Nuts | White Wine Pedro Ximenez

(GF) Paella Action Station — $26.00 per person

Saffron Rice | Mussels | Chicken Thighs | Shrimp | Spanish Chorizo
Diced Pancetta | Yellow Onion | Red Pepper | Diced Tomatoes
Green Peas | Lemon Juice | Garlic | Chicken Broth

Chef for Action Stations — $250.00 Labor Charge each

Number of Chefs required is based on the number of people.
Chef's Labor Charge is based on a two-hour reception. There will be a $125.00 Labor Charge per Chef for each additional hour.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

DESSERT STATIONS

Minimum 100 people. Stations are designed for two hours of service.

Homemade Childhood Delights — $26.00 per person

Chocolate Whoopie Pie | Red Velvet Whoopie Pie | Lemon Whoopie Pie
Chocolate Ice Box Cake Parfait | Miniature Marshmallow Pie
Banana Pudding | Fruity Cereal Pebble Treats | Seven Layer Bar
Mini Pineapple Upside Down Cake | Seasonal Fruit Crumble | Raspberry Jam Cookies, add:
Select 4: 100 - 299 People | Select 5: 300 - 499 People | Select 6: 500 People and more

Signature Dessert Soiree — $26.00 per person

Chocolate Hazelnut Bar | Citrus Meringue Tart
Pear Financier | Salted Caramel Tart | Vanilla Bean Cheesecake | Chocolate-Dipped Shortbread
Espresso Mascarpone Éclair | Strawberries and Cream Gelee | Pistachio Raspberry Torte
Mini Nutella Brûlée, add:
Select 4: 100 - 299 People | Select 5: 300 - 499 People | Select 6: 500 People and more

Minimum 50 people. Stations are designed for two hours of service.

Create-Your-Own Gelato and Sorbetto Bar — $18.00 per person

Gelatos:
Vanilla | Chocolate | Strawberry | Banana | Butter Pecan
White Chocolate Macadamia Nut | Rocky Road | Cappuccino Latte
Gelato Toppings:
Caramelized Walnuts | Oreo Chunks | Butterfinger Pieces
M&M's | Jimmies | Whipped Cream | Cherries
Sorbettos: Lemon | Orange | Green Apple | Melon | Watermelon
Pomegranate | Cherry | Strawberry
Sorbetto Toppings: Whipped Cream | Assorted Fruit Coulis | Cherries
Sauces: Chocolate Fudge | Strawberry Sauce| Pineapple Sauce | Butterscotch Sauce
Sugar Cones
Gelato and Sorbetto Flavors are Subject to Availability.
(50 - 200 People: Two Gelato or Sorbetto, Four Toppings, Two Sauces, Sugar Cones)
(201 People or More: Four Gelato or Sorbetto, Seven Toppings, Four Sauces, Sugar Cones)

Candy Shoppe (Minimum 100 Orders) — $26.00 per person

Apothecary Jars Filled with Individually Wrapped Novelty Candy (1 lb. Candy per person)
Select Eight Candies:
Miniature HERSHEY Bars | Reese's Peanut Butter Cups | Baby Ruth | Caramel Creams
SweeTarts Rolls | Double Dipped Nerds | Pop Rocks | Tootsie Pops
Gummy Bears | Laffy Taffy | Pixy Stix | Super Rope Red Vine Licorice

Chef for Action Station — $250.00 Labor Charge each

Our Dessert Stations are based on a maximum of two hours of service.

Food Server for Gelato Station — $150.00 Labor Charge each

GF Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

DESSERTS

Minimum Two Dozen of Each Item

Miniature Seasonal Desserts — $79.00 per dozen

Spring:
Blueberry Almond Torte | Coconut Lime Parfait | Raspberry White Chocolate Layers
Banana Pudding Trifle | Milk Chocolate Mudslide Trifle
Key Lime Cheesecake | White Chocolate Mixed Berry Verrine
Summer:
Strawberry Shortcake Cupcake | Lemon Meringue Parfait | Mango-Rita Trifle
Summer Berry Tart | Raspberry Cream Puff | S'mores Layers | Chocolate Silk Pie
Fall:
Maple Pecan Tart | Caramel Apple Cupcake | Pumpkin Whoopie Pie
Toffee Chocolate Chip Blondie | Apple Almond Tart | Pumpkin Caramel Panna Cotta
Bittersweet Chocolate Brownie Trifle
Winter:
Gingerbread Brûlée | Eggnog Cheesecake | Gingerbread Whoopie Pies
Milk Chocolate Pumpkin Trifle | Cherry Almond Torte | Hot Chocolate Parfait
Salted Caramel Cream Puff

Miniature Spiked Cupcakes: Pink Champagne | Coconut Rum | Chocolate Baileys — $79.00 per dozen

DESSERT ACTION STATIONS

Minimum 50 people. Stations are designed for two hours of service.

Miniature Waffle Sundaes — $20.00 per person
Vanilla Bean Waffles
Gelatos (Select Two): Vanilla | Chocolate | Strawberry | Butter Pecan | White Chocolate Macadamia Nut
Toppings: Caramelized Walnuts | Jimmies | Whipped Cream | Chocolate Fudge | Strawberry Sauce

Fresh Churros, Fried in Room — $14.00 per person
Chocolate, Caramel and Vanilla Sauce
Nutella, Whipped Cream

Chef for Action Stations: — $250.00 Labor Charge each
Number of Chefs required is based on the number of people.
Chef's Labor Charge is based on a two-hour reception. There will be a $125.00 Labor Charge for each additional hour.

Food Server for Gelato — $150.00 Labor Charge each

BEVERAGES

International Coffee Station — $110.00 per gallon
Freshly Brewed Coffee and Decaffeinated Coffee | Cinnamon Sticks | Sugar Sticks and Cubes
Nutmeg | Vanilla, Caramel, Hazelnut-Flavored Syrups | Dark and White Chocolate Sticks

GF Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RECEPTION

"FROST" LIQUID NITROGEN "SPIRIT-INFUSED" ICE CREAM AND SORBET ACTION STATIONS

Minimum 200 people. Maximum of two hours of service. Based on two drinks per person. Stations must be ordered for the entire group.

GF Liquid Nitrogen Margarita Bar Action Station — $22.00 per person*

Mixing premium tequila with the freshest fruit available, our all-natural margarita sorbets are frozen live at -321ºF, creating a sweet treat, perfect for cocktail hour or any fiesta.

Simply Lime Margarita | Fresh Mango Margarita | Strawberry Margarita

GF Liquid Nitrogen Whiskey Bar Action Station — $22.00 per person*

Top-shelf whiskey and bourbon infused with an ice cream base creates a creamy frozen cocktail that's sure to impress even the most discerning of palates.

Wicked Whiskey Chocolate: Three specialty chocolates blended with wickedly good whiskey

Sinfully Scotch: Ice cream mixed with freshly brewed espresso and a generous helping of scotch

Bourbon Butter Pecan: Crushed vanilla bean ice cream and candied bourbon pecans, blended with bourbon

GF Liquid Nitrogen Rum Runner Action Station — $22.00 per person*

Inspired by The Mirage's lush tropical waterfalls and iconic volcano, these infused frozen flavors invoke paradise lost.

Frozen Mojito: Freshly squeezed lime juice muddled with cool mint leaves and blended with rum

Caipirinha: Our frozen version of Brazil's famous cocktail is made with freshly squeezed lime and cachaça

Passion Colada: Tropical coconut, sweet pineapple and an exotic mix of passion fruit – all blended with rum

GF Liquid Nitrogen Adult Float Bar Action Station — $22.00 per person*

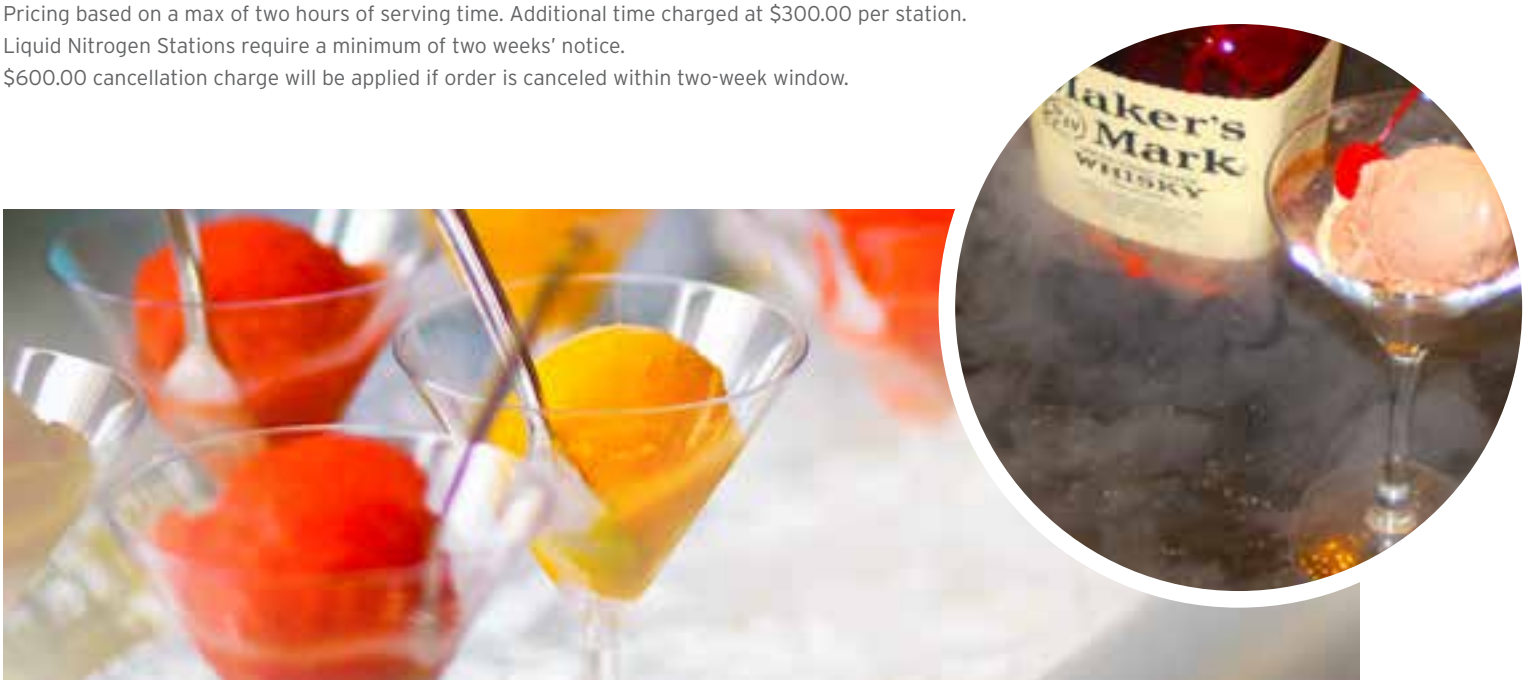
Offering the perfect dose of nostalgia, our float bars reimagine these classic treats for an of-age crew.

Twisted Root Beer: Chocolate ice cream frozen with whiskey and topped with an old-fashioned root beer

Dreamsicle: Vanilla ice cream frozen with vodka and Orange Crush

"Grown Up" Coke Float: Vanilla ice cream frozen with rum and topped off with Coke

*$750.00 Setup / Labor per station per 500 servings
(Includes two attendants and one nitrogen machine per station)
Pricing based on a max of two hours of serving time. Additional time charged at $300.00 per station.
Liquid Nitrogen Stations require a minimum of two weeks' notice.
$600.00 cancellation charge will be applied if order is canceled within two-week window.



GF Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

DINNER

PLATED DINNER

DINNER BUFFETS

BUILD-YOUR-OWN PLATED DINNER

Our dinners include your choice of salad, entrée, dessert,
freshly artisan-baked rolls, bread and butter, freshly brewed coffee and tea.
Plated dinners are designed for two hours of service and a minimum of 25 guests.

SELECT ONE SALAD

(GF) Butter Lettuce | Raspberries | Orange Segments | Toasted Almonds
Citrus Vinaigrette

(GF) Baby Greens | Manchego Cheese | Apple | Pear | Mango Relish
Champagne Vinaigrette

(GF) Tender Greens | Tomatoes | Watermelon | Feta Cheese | Lemon Oil Dressing

(GF) Mesclun Greens | Grilled Vegetables | Balsamic Vinaigrette

Hearts of Romaine | Asiago Crisp | Heirloom Tomatoes | Red Wine Vinaigrette — $3.00 additional

Spinach Salad | Strawberry Panna Cotta | Caramelized Pecans — $3.00 additional
Gorgonzola Dolce | Strawberry Vinaigrette

SELECT ONE ENTRÉE

Thyme Lemon Chicken, Truffle Sauce — $84.00 per person
Pommes Puree | Tuscan Kale

Herb-Roasted Chicken Breast, Madeira Reduction — $84.00 per person
Risotto | Farm Fresh Seasonal Vegetables

Olive Oil-Marinated Chicken, Marsala Reduction — $84.00 per person
Braised Heirloom Marble Potatoes | Mushroom Ragout

Seared Sea Bass, Minus 8 Vinegar Sauce — $95.00 per person
Sautéed Swiss Chard | Beluga Lentils

Cedar Plank Salmon, Port Wine Sauce — $97.00 per person
Wasabi Crème Fraîche Potatoes | Farm Fresh Vegetables

SELECTIONS CONTINUED ON NEXT PAGE

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUILD-YOUR-OWN PLATED DINNER

Our dinners include your choice of salad, entrée, dessert,
freshly artisan-baked rolls, bread and butter, freshly brewed coffee and tea.
Plated dinners are designed for two hours of service and a minimum of 25 guests.

SELECT ONE ENTRÉE (CONTINUED)

Braised Beef Short Rib, Cabernet Reduction Boursin Smashed Red Bliss Potatoes | Farm Fresh Vegetables	$99.00 per person
New York Steak (10 oz.), Pink Peppercorn Sauce Roasted Garlic Mashed Potatoes | Caramelized Leeks Farm Fresh Vegetables	$98.00 per person
Grilled Filet Mignon (8 oz.), California Blue Cheese Wilted Arugula | Sweet Corn Polenta	$105.00 per person
Grilled Chicken And Chianti-Braised Short Rib Gorgonzola Mashed Potatoes | Wilted Swiss Chard	$105.00 per person
Citrus-Marinated Roasted Chicken And Herb-Marinated Prawns, Chipotle Beurre Blanc Chive Mashed Potatoes | Assorted Baby Vegetables	$105.00 per person
Seared Beef Tenderloin, Truffle Demi-Glace And Grilled Jumbo Prawns, Herb Butter Sauce Garlic Mashed Potatoes | Roasted Baby Vegetables	$120.00 per person
Seared Filet Mignon (4 oz.), Wild Mushroom Ragout And Thyme-Roasted Chilean Sea Bass, Cognac Beurre Blanc Gold Potato Gratin | Farm Fresh Vegetables	$115.00 per person
Grilled Beef Tenderloin And Beurre Blanc-Poached Lobster Tail Fingerling Roasted Potatoes | Sautéed Swiss Chard Blistered Cherry Tomatoes	$120.00 per person

ENTRÉE SUBSTITUTES

Group Is Responsible For Providing A Guarantee For Their Regular Menus And Special Diet Menu Substitutes Including The Number Of Vegetarian, Vegan, Gluten-Free, Kosher, Food Allergies And Intolerance. The Group Is Required To Provide A Special Diet Menu List On The Date That The Guarantee Is Due With The Guests' Names And Types Of Menu Substitutes Needed. Entrée Substitutions Ordered After The Final Guarantees Are Given Will Be An Additional Charge (Over And Above The Guaranteed Number Of Meals And Menu Price per person Agreed Upon). The Price Will Be Based Upon Guest Being Served Soup Or Salad And Dessert Included In The Prearranged Menu. Vegetarian Entrée Substitute At $30.00 per person | Fish Entrée Substitute At $35.00 per person

GF Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BUILD-YOUR-OWN PLATED DINNER

Our dinners include your choice of salad, entrée, dessert,
freshly artisan-baked rolls, bread and butter, freshly brewed coffee and tea.
Each course is individually priced to allow you to build your own custom dinner menu.
Plated dinners are designed for two hours of service and a minimum of 25 guests.

SELECT ONE DESSERT

Mixed Berry Torte | Amaretto Mascarpone Cream
Vanilla Bean Caramel Sauce

Caramel Cheesecake Brûlée

Bittersweet Chocolate Tart | Mélange of Fresh Berries

Chocolate Espresso Mousse Cake | Crème Anglaise

Lemon Ricotta Cheesecake — $3.00 additional
Raspberry Compote
Chocolate Almond Torte | Orange Confit

Banana Cake, Layered With Bittersweet Chocolate Mousse — $3.00 additional
Salted Caramel Cream | Milk Chocolate Crunch

Layered Flourless Chocolate Cake — $3.00 additional
Bittersweet Chocolate Cream | Hazelnut Cream
Crème Fraîche Panna Cotta | Vanilla Crust
Sour Cherry Compote

Custom Chocolate Logos (250 people minimum) — $4.00 per person
Our Pastry Chef can personalize any dessert by adding Your Company Logo.
One month of notice is required.

ENTRÉE SUBSTITUTES

Group Is Responsible For Providing A Guarantee For Their Regular Menus And Special Diet Menu Substitutes Including The Number Of Vegetarian, Vegan, Gluten-Free, Kosher, Food Allergies And Intolerance. The Group Is Required To Provide A Special Diet Menu List On The Date That The Guarantee Is Due With The Guests' Names And Types Of Menu Substitutes Needed. Entrée Substitutions Ordered After The Final Guarantees Are Given Will Be An Additional Charge (Over And Above The Guaranteed Number Of Meals And Menu Price per person Agreed Upon). The Price Will Be Based Upon Guest Being Served Soup Or Salad And Dessert Included In The Prearranged Menu. Vegetarian Entrée Substitute At $30.00 per person | Fish Entrée Substitute At $35.00 per person

GF Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

DINNER BUFFETS

NEW WORLD BUFFET

Dinner Buffets are designed for two hours of service and a minimum of 50 guests.

COLD

(GF) Farm Fresh Salad
Bibb Lettuce | Baby Romaine | Roasted Carrots
Radishes | Tomatoes | Cucumber | Walnuts
Gorgonzola Blue Cheese Dressing | White Balsamic Tomato Vinaigrette

(GF) Quinoa Salad
Tomato | Asparagus | Parsley | Mango | Raisins | Pecans
Cilantro Lime Vinaigrette

Roasted Baby Beets | Cucumbers | Pea Sprouts | Red Onions
White Balsamic Vinaigrette

SOUP

Vine-Ripened Red and Yellow Tomato Bisque

ENTRÉES

(GF) Spicy Buttermilk Chicken Breast | Charred Peach Salsa
(GF) Citrus-Marinated Mahi-Mahi | Tomato Cucumber Relish

Action Station
(GF) Blackened Prime Rib of Beef | Horseradish Cream | Carved to Order

Entrée Accompaniments
(GF) Scalloped Potatoes
(GF) Butter Green Beans | Baby Carrots | Roasted Almonds

DESSERT SOCIAL

WHOLE CAKES AND PIES

Chocolate Layer Cake | Strawberry Shortcake Jars
Lemon Meringue Pie | Sour Cream Bundt Cake

Freshly Baked Artisan Rolls and Butter

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Tea

$120.00 per person

Sommeliers Select Red and White Wine $50.00 per bottle

Add $8.00 per person for each additional hour.
Chef required for Action Station $250.00 Labor Charge each.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

DINNER BUFFETS

WESTSIDE BBQ BUFFET

Dinner Buffets are designed for two hours of service
and a minimum of 50 guests.

COLD

Baby Greens | Little Tomatoes | Onions | Cucumbers
Buttermilk Ranch Dressing | Focaccia Croutons

Sliced Beef Steak Tomato Salad | Crisp Sweet Onions
Blue Cheese Dressing

Fried Chicken Salad with Jicama and Roasted Corn Garlic Dressing

Sweet Coleslaw
(GF) Cabbage | Carrots | Cilantro | Light Vinaigrette

ENTRÉES

Select Two:

(GF) Baby Back Barbecue Ribs

(GF) Grilled Halibut | Yellow Pepper Coulis

Action Station
(GF) BBQ Beef Brisket | Carved to Order

Entrée Accompaniments
(GF) Loaded Mashed Potatoes
Shredded Cheddar | Bacon | Green Onions | Sour Cream

(GF) Baked Pit Beans with Pork

Sweet Corn Pudding

DESSERTS

Banana Pudding Jars | Coconut Cake | Warm Peach Cobbler
Chocolate Cream Pie Trifle

Assorted Freshly Baked Artisan Rolls | Cornbread | Biscuits

Freshly Brewed House Blend Coffee and Tea

$110.00 per person

Sommeliers Select Red and White Wine $50.00 per bottle

Add $8.00 per person for each additional hour.
Chef required for Action Station $250.00 Labor Charge each.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

DINNER BUFFETS

OAXACAN NIGHTS DINNER BUFFET

Dinner Buffets are designed for two hours of service and a minimum of 100 guests.

STARTERS

(GF) Chopped Mexican Salad
Crunchy Iceberg Lettuce | Cotija Cheese | Grilled Peppers | Corn
Tomatoes | Jicama | Avocado | Black Beans | Cilantro Lime Vinaigrette

(GF) Heart of Palm Salad
Mango | Chayote | Citrus Vinaigrette

(GF) Nopales, Oaxacan Cheese and Poblano Salad | Oregano Vinaigrette

SENSATIONAL SALSAS

(GF) Tomatillo Salsa | (GF) Chile de Arbol Salsa | (GF) Guacamole
(GF) Pickled Red Onion | (GF) Limes | (GF) Cilantro | Cholula Sauce
(GF) Tri-Color Tortilla Chips

ENTRÉES

(GF) Mescal and Citrus-Marinated Chicken Breast

(GF) Pork Carnitas "a la Coca Cola" | Dried Pasilla Chile | Garlic | Cloves | Cracked Black Pepper

(GF) Fire-Roasted Red Snapper "a la Diablo"

Entrée Accompaniments
Cilantro Rice
(GF) Sweet Green Corn Tamale | Tomatillo Sauce
(GF) Black Beans | Oaxaca Cheese

DESSERTS

Ibarra Chocolate Cream Tart

Dulce De Leche Cheesecake

Coconut Tres Leches

Miniature Lime and Rum Layers

Selection of Freshly Baked Artisan Rolls and Butter

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Tea

$115.00 per person

Sommeliers Select Red and White Wine $50.00 per bottle

Add $8.00 per person for each additional hour.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

DINNER BUFFETS

MOONLIGHT BY THE MEDITERRANEAN BUFFET

Dinner Buffets are designed for two hours of service and a minimum of 100 guests.

COLD

(GF) Greek Salad

Romaine Lettuce | Cucumbers | Kalamata Olives | Red Onion | Feta Cheese | Tomato
Oregano Balsamic Vinaigrette

(GF) Antipasti Pasta Salad

Orzo | Italian Cured Meats | Vinaigrette Dressing

(GF) Asparagus | Artichoke | Pepper Salad

Marinated Olives | Rustic Crostini

ENTRÉES

Chicken Milanese | Roasted Tomato Sauce

(GF) Roasted Salmon | Fennel Saffron Broth

Action Station
Grilled Skirt Steak | Gremolata | Carved to Order

Pastas:
Select One:
Gnocchi | Pancetta | Wilted Watercress | Cherry Tomatoes | Parmesan Cheese
Gemelli Pasta | Short Rib | Eggplant Ragout

Entrée Accompaniment
Wild Mushroom Couscous
(GF) Eggplant and Squash Ratatouille

DESSERTS

Lemon Ricotta Cheesecake | Cherry Almond Cake

Berry Mascarpone Trifle | Seasonal Crostata

Select Three: 50 – 99 People | Select Four: 100 People or More

Freshly Baked Artisan Rolls, Bread and Butter

Freshly Brewed House Blend Coffee and Tea

$115.00 per person

Sommeliers Select Red and White Wine $50.00 per bottle

Add $8.00 per person for each additional hour.
Chef required for Action Station $250.00 Labor Charge each.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

DINNER BUFFETS

CASCADIAN NIGHTS BUFFET

Dinner Buffets are designed for two hours of service and a minimum of 100 guests.

APPETIZERS AND SALADS

Ahi Tuna Poke
Sweet Onion | Lime Juice | Sesame Seed

(GF) California Greens | Crumbled Gorgonzola Cheese | Heirloom Tomatoes
Picked Fennel | Shaved Red Onion
Avocado Citrus Vinaigrette

Roasted Tri-Color Beet Salad
Goat Cheese | Toasted Almonds | Red Wine Vinaigrette

Regional Cheese Display
Fresh Grapes | Seasonal Fruit Chutneys | Candied Pecans
Freshly Baked Artisan Breads

ENTRÉES

Select Two:

(GF) California Pepper-Marinated Roasted Chicken, Apricot Glaze

(GF) Merlot-Braised Beef Short Rib | Mushroom and Caramelized Onion Ragout

Action Station
(GF) Cedar Plank Whole Side of Salmon, Carved to Order
Lemon Port Wine Reduction | Corn Relish

Entrée Accompaniments
(GF) Roasted Rosemary Pee Wee Potatoes
Broccoli, Cauliflower, Brie Cheese Gratin

DESSERTS

Seasonal Northwest Berry Crumble, Served Warm

(GF) Meyer Lemon and Lavender Panna Cotta, Mixed Berry Mélange

White Chocolate Pistachio Mousse, Morella Caramel

Citrus Mascarpone Trifle
Olive Oil Cake | Mascarpone | Citrus Curd

Action Station
Ghirardelli Chocolate Molten Cake, Served Warm

Freshly Baked Artisan Breads and Butter

Freshly Brewed House Blend Coffee, Decaffeinated Coffee and Tea

$125.00 per person

Sommeliers Select Red and White Wine $50.00 per bottle

Add $8.00 per person for each additional hour.
Chef required for Action Station $250.00 Labor Charge each.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BAR

BAR SELECTIONS

LABOR CHARGES

PACKAGE BAR SELECTIONS

HANDCRAFTED COCKTAILS

BAR SELECTIONS

Select One Liquor Brand:	Host Bar	Cash Bar
Select Brands	$11.00 per drink	$12.00 per drink
Vodka: Absolut		
Rum: Cruzan Light, Captain Morgan		
Tequila: Sauza Silver | Scotch: Johnnie Walker Red		
Whiskey: Jack Daniel's, Jameson | Gin: Tanqueray | Cognac: Hennessy V.S		
Seasonal Ultra Brand Cocktails Created by our Mixologist		
Ultra Brands	$13.00 per drink	$15.00 per drink
Vodka: Grey Goose		
Rum: Captain Morgan, Bacardi Light		
Tequila: Patrón Silver | Scotch: Johnnie Walker Black		
Whiskey: Crown Royal | Bourbon: Woodford Reserve | Gin: Bombay Sapphire		
Cognac: Hennessy V.S		
Seasonal Ultra Brand Cocktails Created by our Mixologist		
Domestic Beer and Nonalcoholic Beer	$8.50 per drink	$9.00 per drink
Budweiser | Bud Light | Coors Light | O'Doul's Nonalcoholic		
Imported Beer	$9.00 per drink	$10.00 per drink
Heineken | Corona | Stella Artois		
Seasonal Craft Beer	$10.00 per bottle	$11.00 per bottle
House Selected Wines	$46.00 per bottle	$11.00 per drink
Sommelier Select Wines	$50.00 per bottle	$12.00 per drink
Sommelier Ultra Wines	$58.00 per bottle	
Soft Drinks	$5.50 per drink	$6.50 per drink
Mirage Bottled Water and Perrier Sparkling Mineral Water	$5.50 per drink	$6.50 per drink
Juice	$6.50 per drink	$6.50 per drink

Seasonal Cocktails included on bar are selected by our Mirage Mixologist.
Cocktail prices are based on 1 1/4 ounces of liquor per drink, Multi Liquor, Specialty Drinks and Martinis will inflate the consumption figures and costs.

LABOR CHARGES

Host Bars: Bartender Labor per Four Hours (one bartender per 75 people)	$250.00 Labor Charge each
Bartender Labor for Each Additional Hour	$125.00 Labor Charge each
Hosted Specialty Cocktail Bars	$250.00 Labor Charge each
The number of bartenders required is based on the number of specialty cocktails on bar	
Hosted Passed Cocktails and Specialty Cocktails	$250.0 0Labor Charge each
The number of bartenders required is based on the selection of specialty cocktails passed	
Hosted Passed Wine, Champagne, Beer	$250.00 Labor Charge each
The number of bartenders required is based on the selections passed and lengths of service	
Hosted Wine, Champagne, Beer and Soda Station: Bartender Fee per Four Hours (50 people or more)	$250.00 Labor Charge each
Hosted Wine, Champagne, Beer and Soda Station: Uniformed Food Server per Four Hours (less than 50 people)	$150.00 Labor Charge each
Cash Bar: Bartender Fee per Four Hours	$250.00 Labor Charge each
Cash Bar: Cashier Fee per Four Hours	$200.00 Labor Charge each
Cashier Fee: In Addition to Bartender Fee, all Cash Bars Require 14 Days Advance Notice	
Ice Bar with Custom Logos and Designs to Complement Your Theme	$2,500.00 and up

Cash Bar prices are inclusive of tax, gratuity and service charge.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

BAR SELECTIONS

Expanded Hosted Bar Menu Served Upon Request

BAR

Handcrafted and Custom Signature
Specialty Select Brand Cocktails — $14.00 per drink

Martinis | Margaritas
Mojitos | Moscow Mule: Classic, Strawberry, Pear
Our Mirage Mixologist will create a signature cocktail especially designed for your event with a custom branded name. Speak to your Catering Manager about your preferences.

Handcrafted and Custom
Signature Specialty Ultra Brand Cocktails — $15.00 per drink

Martinis | Margaritas
Mojitos | Moscow Mule: Classic, Strawberry, Pear
Our Mirage Mixologist will create a signature cocktail especially designed for your event with a custom branded name. Speak to your Catering Manager about your preferences.

The Ultimate Bloody Mary Bar — $28.00 per person
(100-Person minimum for one-hour bar)

$8.00 per person for each additional hour
Vodkas: Absolut | Absolut Citron | Bakon
Flavors: Cajun |Wasabi |Jalapeño |Italian
Garnishes: Celery Stalk and Cherry Tomato
Smoked Bacon | Blue Cheese Stuffed Olives
Pepperoncini and Cherry Tomato Skewer

Sparkling Wine and Champagne — bottle price

Mimosa Bar — $14.00 per drink
Domaine Ste. Michelle Sparkling Wine
Fresh Juices: Orange | Peach | Mango | Cranberry

Handcrafted Bellinis — $14.00 per drink
Black Raspberry | Strawberry Basil | Ginger Peach

Champagne Punch — $125.00 per gallon

Handcrafted Sangrias: White | Red | Sparkling — $175.00 per gallon

Craft Beer Bar — $10.00 per bottle

Sierra Nevada Kellerweis – Hefeweizen
Samuel Adams Boston Lager | Samuel Adams Seasonal
Goose Island Honkers Ale | Fat Tire | Dogfish Head IPA 60
Angry Orchard Crisp Cider

Keg Beer available upon request
(150 servings per keg) — $1200.00 per keg
Please consult with your Catering Manager for selections

Whiskey Flight Level One — $21.00 per person

Jameson Irish Whiskey | Crown Royal
Canadian Whiskey | Bulleit 95 Rye Whiskey
Mirage Select Knob Creek Single Barrel Bourbon
Mirage Selected Jack Daniel's Single Barrel Bourbon

Whiskey Flight Level Two — $25.00 per person
Suntory Yamazaki 12 year Whiskey
Rittenhouse Rye Whiskey
Pendleton Canadian Whiskey | Red Breast Whiskey
Mirage Selected Woodford Reserve Single Barrel Bourbon
Whiskey Flights are based on ✣ oz. pours of each Whiskey

Cordials — $12.00 per drink

House-Selected Brands

Fiji Natural Artesian Bottled Water (11 oz.) — $6.50 per drink

Sparkling Cider — $30.00 per bottle

Seasonal Cocktail included on bar are selected by our Mirage Mixologist.

Cocktail prices are based on 1.25 oz. of liquor per drink; Multi Liquor, Specialty Drinks and Martinis will inflate the consumption figures and costs.

(GF) Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

PACKAGE BAR SELECTIONS

HOST PACKAGE BAR PER PERSON
50-PERSON MINIMUM GUARANTEE

Includes Cocktails, House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water.
Cocktails are based on 1.25 oz. pour per drink. Shots are not included in Hosted Bar Package.

	Select Brands	Ultra Brands
One Hour	$30.00	$32.00
Two Hours	$38.00	$42.00
Three Hours	$46.00	$52.00

$10.00 per person for each additional hour based on guaranteed number of people.

HOST BEER AND WINE PACKAGE BAR PER PERSON
50-PERSON MINIMUM GUARANTEE

Includes House Wine, Domestic Beer, Imported Beer, Sodas and Bottled Water.

One Hour	$26.00
Two Hours	$32.00
Three Hours	$38.00

$8.00 per person for each additional hour based on guaranteed number of people.

SELECT BRANDS

Vodka: Absolut
Rum: Cruzan Light, Captain Morgan
Tequila: Sauza Silver | Scotch: Johnnie Walker Red
Whiskey: Jack Daniel's, Jameson | Gin: Tanqueray
Cognac: Hennessy V.S

ULTRA BRANDS

Vodka: Grey Goose
Rum: Captain Morgan, Bacardi Light
Tequila: Patrón Silver | Scotch: Johnnie Walker Black
Whiskey: Crown Royal | Bourbon: Woodford Reserve | Gin: Bombay Sapphire
Cognac: Hennessy V.S

DOMESTIC BEER

Budweiser | Bud Light | Coors Light | O'Doul's Nonalcoholic Beer

IMPORTED BEER

Heineken | Corona | Stella Artois
Bartender Labor Charge $250.00 each
One Bartender per 75 people

GF Denotes items are Gluten-Free. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

WINE

WHITE WINES

RED WINES

CHAMPAGNE

WHITE WINES

	per bottle
Sommeliers Ultra White	$58
Sommeliers Select White	$50
House Selected White	$46
White Zinfandel, Beringer, California Fresh red berry, citrus and melon aromas and flavors with subtle hints of nutmeg and clove	$46
Riesling, Loosen Bros. "Dr. L", Mosel - Germany A succulent white, filled with plush red peach, cherry and white currant flavors that are supported by zesty acidity. Long and creamy on the finish, offering plenty of spicy overtones	$64
Sauvignon Blanc, Brancott "B," Marlborough - New Zealand Intense and lively, with aromas of ripe gooseberry, melon and passion fruit with hints of grapefruit and lime Uses Organic and Sustainable Farming Practices – and is a corkless wine to boot	$50
Sauvignon Blanc, Duckhorn, Napa Valley Crisp and layered with elements of pineapple, guava, peach, lemon meringue, grapefruit, pear and flint	$70
Pinot Grigio, Stellina Di Notte, Venezie - Italy Meaning "little night star," features aromas of melon, kiwi, golden apple and citrus flavors Uses Organic and Sustainable Farming Practices – and is a corkless wine to boot	$48
Pinot Grigio, Santa Margherita, Alto-Adige - Italy Fresh and clean fragrance that is followed by a crisp, refreshing flavor with hints of citrus fruits	$72
Chardonnay, Landmark Overlook, California Golden hue with complex aromas of lemongrass, freshly peeled grapefruit and honeydew melon on the palate, with white peach, chalk and lively citrus notes	$55
Chardonnay, Benziger Family Winery, Sonoma Crisp acidity balanced by fresh citrus flavors with a touch of oak and butterscotch cookie Uses Biodynamic, Organic and Sustainable Farming Practices	$58
Chardonnay, Ferrari-Carano, Sonoma Upfront apple, pear, honey, butter cream, honeysuckle floral notes and a toasted marshmallow finish	$65
Chardonnay, Cakebread Cellars, Napa Valley Lightly buttery, ripe golden apple, pear and bright citrus aromas with seductive vanilla and nutmeg notes	$95

Denotes wineries that are Organic, Biodynamic and/or utilizes Sustainable Farming Practices. Our Property Sommelier is available if you would like to customize special wines for your events. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

RED WINES

	per bottle
Sommeliers Ultra Red	$58
Sommeliers Select Red	$50
House Selected Red	$46

Pinot Noir, MacMurray Ranch, Sonoma — $60
Elegant with rich aromas and flavors of raspberry, cherry, red currant and boysenberries with a hint of vanilla
Uses Organic and Sustainable Farming Practices

Pinot Noir, Cherry Tart by Cherry Pie, Sonoma — $58
Notes reminiscent of cherry pie, plums, cranberries and a hint of wild strawberries. Aromas of cloves, sweet apple skins and Rainier cherries. Full bodied, a rich texture with fresh flavors of Bing cherry and red plum lead to a long finish.

Pinot Noir, Woollaston, Nelson – New Zealand — $68
Ripe red and black summer berry fruit combine with savory barrel notes of smoke and spice
Uses Organic and Sustainable Farming Practices – and is a corkless wine to boot

Merlot, Rodney Strong, Sonoma County — $52
Plum and blueberry flavors with a touch of dried herb predominate in this soft, rich, mouth-filling Merlot, and are enhanced by aging in small oak barrels for a toasty, spicy vanilla character, and a lingering berry-cream finish.

Merlot, Benziger Family Winery, Sonoma — $58
A peppery and dark Merlot with robust flavors of currant, black raspberry, anise and ripe plum
Uses Biodynamic, Organic and Sustainable Farming Practices

Merlot, Ferrari-Carano, Sonoma — $68
Fresh cherries, pomegranate and rhubarb pie, accented by notes of strawberries and brown sugar

Zinfandel, St. Francis "Old Vines," Sonoma — $50
Deep aromas of ripe black cherries and boysenberries laced with licorice and spicy toasted oak notes

Malbec, Layer Cake, Mendoza - Argentina — $51
Pure, rich and very elegant. Black fruit, silky cocoa, black spice and cream, wrapped around blackberry, cherry and ripe plum.

Cabernet Sauvignon, Louis M. Martini, Napa Valley — $59
Flavors of black cherry marry perfectly with oak nuances, imparting notes of clove, vanilla and caramel

Cabernet Sauvignon, Justin Vineyards, Napa Valley — $65
A delicious Cabernet brimming with ripe, juicy complex flavors of currant, blackberry and spice

Cabernet Sauvignon, Robert Mondavi, Napa Valley — $68
Remarkably rich and concentrated. Tantalizing entry - almost sweet with blackberry essence, it evolves into a plush, mouth filling compote of black fruit, beautifully integrated with woodsy and mineral notes, mocha, tobacco and clove.

Cabernet Sauvignon, Jordan, Alexander Valley — $120
An exotic perfume of cassis, spice and oak with luscious flavors of red cherries, currants and wild blackberries
Uses Organic and Sustainable Farming Practices

Denotes wineries that are Organic, Biodynamic and/or utilizes Sustainable Farming Practices. Our Property Sommelier is available if you would like to customize special wines for your events. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

CHAMPAGNE AND SPARKLING WINES

	per bottle
Domaine Ste. Michelle, Washington, Brut This sparkling wine is neither too dry nor too sweet with apple and citrus notes with a light toasty finish	$55
La Marca Prosecco, Veneto - Italy Fresh and clean flavors of citrus, stone fruit, green apple and a refreshing minerality	$60
Elvio Tintero Moscato d'Asti, Piedmont - Italy, Sweet Classic Moscato sweetness with peach, apricot, pear and green apple notes with an excellent freshness Uses Organic and Sustainable Farming Practices	$50
Domaine Chandon, Napa Valley, Brut Refreshingly soft, yet a dry wine with citrus, pear and hints of toasted brioche	$60
Mumm Napa, Napa Valley, Rose A full range of yeasty, autolyzed richness that lifts it into slightly more serious realms. Its strong theme of strawberries is overlain by a bit of vanilla, brioche and sweet cream, and its frothy mousse never quits	$75
Perrier-Jouët Grand Brut, Épernay, Brut Aromas of baked apple, brioche and minerals with balanced flavors of apricot, lime, and bread dough	$110
Veuve Clicquot Ponsardin Yellow Label, Reims, Brut Hints of toast and biscuit accent flavors of quince, apple blossom and peach in this balanced Champagne	$140
Moët et Chandon Dom Perignon, Épernay, Brut A rich and smoky champagne in a graceful package, with a beautiful, fine-grained texture to it and layers of flavor - biscuit, candied lemon peel, coffee liqueur, chamomile, pine, crystallized honey and wood smoke	$400

Denotes wineries that are Organic, Biodynamic and/or utilizes Sustainable Farming Practices. Our Property Sommelier is available if you would like to customize special wines for your events. Food and Beverage prices are subject to a 19% gratuity, which is nontaxable, and a 4% service charge, which is taxable at the prevailing tax rate of 8.25%. Food and Beverage pricing and service charges subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing.

CATERING POLICIES

PRICING

a) Prices listed are current and are subject to change without notice.

b) All prices are excluding 8.25% sales tax, nontaxable 19% gratuity and taxable 4% service charge.

MENU SELECTIONS

a) To assure availability of menu items, your selections should be submitted to the Catering Office four weeks prior to your scheduled event.

b) Food and Beverage from packaged coffee breaks, continental breakfasts, breakfasts and luncheons are not transferable to other breaks.

c) The Mirage is prepared to serve vegetarian substitutes for breakfast, lunch and dinner. Entrée substitutions ordered after the final guarantees are given will be an additional charge (over and above the guaranteed number of meals and menu price per person agreed upon). The price will be based upon guest being served soup or salad and dessert included in the prearranged menu.

- Lunch Entrée substitutions:
  Vegetarian Entrée Substitute at $30.00 per person
  Fish Entrée Substitute at $35.00 per person
- Dinner Entrée substitutions:
  Vegetarian Entrée Substitute at $55.00 per person
  Fish Entrée Substitute at $65.00 per person

d) In an effort to accommodate special diet needs, we recommend that you provide the Catering Manager with a special diet menu list on the date the guarantee is due with the guest's names and type of menus substitute needed including the number of vegetarian, vegan, gluten-free, kosher, food allergies and intolerances. If The Mirage doesn't receive the special diet needs in advance, it takes approximately 30 minutes for the Chef to prepare the special menu after the request is received.

e) Consuming raw and undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

f) Menu tastings for groups with 300 guests or more:
- A minimum of three weeks' notice is required to host a tasting.
- Tastings must be hosted more than four weeks prior to event date.

g) Lunch menus are served between 11:00 a.m. – 1:30 p.m.

h) All plated lunch and dinner meals shall have a minimum of three courses

i) All food items must be supplied and prepared by the Catering Department. To insure compliance with the Clark County Board of Health handling regulations, food will be consumed in the convention area at the contracted time. No guest or any of the customer's guests or attendees can take food or beverage of any kind into the Convention Area. The guest may not remove food from the Convention Area.

FOOD AND BEVERAGE GUARANTEES AND CANCELLATIONS

a) Ten business days prior to all food functions, the Hotel requires from the Client the expected number of guests for each scheduled event. The expected number of guests and food quantities cannot be reduced by more than 10% at the time the final guarantee is given to the Hotel. In some instances, more advance notice may be required due to menu complexity, holidays, delivery, or other constraints.

b) Guarantees for functions over 1,000 guests shall be due no later than 12:00 PM PST five (5) business days prior to the scheduled function. Guarantees for functions over 2,000 guests shall be due no later than seven (7) business days prior to the schedules function.

c) Guarantees for all functions under 1,000 guests must be given to the Catering Office no later than 12:00 PM PST, three business days prior to a function.

- Guarantees for events on Monday are due on the preceding Wednesday.
- Guarantees for events on Tuesday are due on the preceding Thursday.
- Guarantees for events on Wednesday are due on the preceding Friday.
- Guarantees for events on Thursday are due on the preceding Monday.
- Guarantees for events on Friday are due on the preceding Tuesday.
- Guarantees for events on Saturday and Sunday are due on the preceding Wednesday.

d) If no guaranteed minimum number is received, you will be charged the expected number set forth on the banquet event order as a guarantee or the number of people actually served, whichever is greater. Guarantees are not subject to reduction after the due date. In addition, we will not be obligated to serve or set up more than 3% above your guaranteed number. This 3% "overset" is not to exceed more than 50 persons over the guarantee. The overset number is not to be factored into the guaranteed number.

e) Should the "overset" requested exceed 3% of the guarantee or a maximum of 50 guests, a $150.00 Labor Charge plus the Gratuity/Service Charge based on the per person menu price will be applied per server required.

f) Guarantee increases within 72 business hours will not receive an overset amount: the new guarantee is the set amount.

g) Any new menu ordered within 72 hours of the function will be considered a "pop-up" and subject to a 10% price increase. Menu selections will be based on availability.

h) Guarantee increases received 24 to 48 hours prior to the event that exceed the 3% overset shall incur a 10% price increase. This excludes coffee, decaffeinated coffee, tea, soft drinks and mineral waters ordered on a consumption basis.

i) Guarantee increases over 3% received the day of the event shall incur a 15% price increase.

j) 72 business hours is required to cancel your food and beverage. If proper notification is not received, you will be charged the full estimated total for the food and beverage ordered.

CATERING POLICIES

LABOR CHARGES

a) $150.00 Labor Charge will be added to all food functions arranged for less than the noted menu minimum. Menus ordered for less than the noted minimums will be modified accordingly.

b) If seating is provided for continental breakfasts, a $2.00 per person charge will be added to the menu price 8.25% sales tax, nontaxable 19% gratuity, and taxable 4% service charge.

c) Cash Bar Service: A Labor Charge of $200.00 per Cashier and $250.00 per Bartender will be added to the check.

d) Hosted Bar Service: A Labor Charge of $250.00 per bartender will be added to the check.

e) Uniformed Chef: There is a $250.00 Labor Charge per Chef. Chef's Labor Charge is based on a 2-hour function. There will be a $125.00 Labor Charge per hour if Chefs are scheduled for more than two hours.

f) Additional charges will be incurred if an event (i.e., reception or dinner) is scheduled for more than four hours. Such requests will be subject to the approval of the hotel and the guest agrees to pay the additional charges as listed:

- $40.00 labor per hour per Food Server per hour
- $125.00 labor per Bartender per hour
- $100.00 labor per Cashier per hour

g) Labor Charges are subject to 8.25% tax.

h) Additional Labor Charges will be incurred if a group requests changes to the room setup after the room has been set. Group will be charged $30.00 per hour per Porter. The Mirage will do their best to accommodate the room setup changes, however, it will be based on business levels and availability of our Porters and Food Servers. At the time the change is requested, The Banquet Department will advise the group whether or not the room setup change can be accommodated and the approximate time it will take to complete the changes.

LIQUOR SERVICE

The Mirage reserves the right to refuse service to any person who visibly appears to be intoxicated. No one under twenty-one years of age will be served alcoholic beverages and The Mirage reserves the rights to inspect the identification of any person attending the function(s). In compliance with Nevada liquor laws, The Mirage is the only licensee able to sell and serve liquor, beer and wine on premises.

CASH FOOD CONCESSIONS

- $300.00 Labor Charge per station for two Food Servers that are responsible for setting up and servicing the station.
- $200.00 Labor Charge per cashier. The number of cashiers per station will be based on the number of people and time frame for peak volumes to minimize long lines.
- A food and beverage minimum of $3,000.00 in cash sales excluding 8.25% sales tax, nontaxable 19% gratuity, and taxable 4% service charge will be required per station per meal period (i.e. Breakfast, AM Break, PM Break, Lunch).
- If the cash sales for each meal period are less than the cash sales minimum required, the group will be charged for the difference. (i.e. actual cash sales are $1,000.00 for breakfast then the group will be charged $2,000.00 in food revenue attrition on the banquet check.)
- If the cash sales are less than the minimum, The Mirage reserves the right to adjust the times to be open for peak periods only per station for the remainder of the days.
- The Mirage also reserves the right to adjust menu selections for the remainder of the days.
- The amount of food The Mirage prepares each day for the cash concessions will be based on the prior days consumption.
- The cash concessions are open for two hours maximum per meal period • When the cash concessions are open for breakfast, AM break and lunch, the AM break menu will be discontinued one hour prior to lunch to enable the Food Servers to set up the equipment and food for lunch.
- The Catering Manager will discuss reduced hours of operation and menu selections with the meeting planner when applicable.

CASH BARS

There is a $750.00 beverage minimum in cash sales excluding 8.25% tax + nontaxable 19% gratuity + taxable 4% service charge for each cash bar. If cash sales are less than the cash minimum required, the group will be charged the difference (i.e. actual cash sales are $500.00 then group will be charged $250.00 in beverage revenue attrition + 8.25% tax + nontaxable 19% gratuity + taxable 4% service charge.

FUNCTION SPACE

If a group is occupying all of the space in a section of the convention area, continental breakfasts and breaks can be setup in the foyers. If more than one group is occupying rooms in specific sections of the convention area, we do not recommend setting up continental breakfasts and breaks in the foyers. The Mirage is not responsible for other groups consuming your food and beverage if it is setup in the foyers. We recommend that you set up your continental breakfasts and breaks inside the room where your meeting is being conducted.

ADDITIONAL POLICIES AND PROCEDURES

Please contact your Catering Manager for additional policies governing unique venues such as The Mirage Pool and Siegfried and Roy's Secret Garden and Dolphin Habitat venues. All events held at The Mirage are subject to the policies and procedures detailed in The Mirage's Meeting and Conventions Policies and Procedures Guide which can be found online at mirage.com.