



CATERING

APPETIZERS | ENTRÉES | DESSERTS

BEVERAGES | WINE LIST

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BREAKFAST BUFFETS

FRESHLY BREWED COFFEE & GOURMET HOT TEA INCLUDED

MIDTOWN \$34

- Orange & Cranberry Juices
- Assorted Breakfast Pastries with Butter & Fruit Preserves
- Golden Hawaiian Pineapple, Honeydew, Cantaloupe, Strawberries 🌾🍏
- Scrambled Eggs, Fresh Herbs 🌾🥗
- Chicken Apple Sausage
- Kale & Potato Hash 🌾🍏

PALISADES \$38

- Orange & Cranberry Juices
- Assorted Breakfast Pastries with Butter & Fruit Preserves
- Breakfast Potatoes 🌾
- Scrambled Eggs, Fresh Herbs 🌾🥗
- Chilaquiles, Fresh Corn Tortillas Tossed in House Made Salsa & Topped with Red Onions, Cilantro, Queso Fresco, Shredded Pepper Jack Cheese 🌾🍏
- Applewood Smoked Bacon

EMERALD BAY \$49

- Orange & Cranberry Juices
- Assorted Breakfast Pastries with Butter & Fruit Preserves
- Golden Hawaiian Pineapple, Honeydew, Cantaloupe, Strawberries 🌾🍏
- Oatmeal with Golden Raisins, Brown Sugar, Milk 🌾🥗
- Scrambled Eggs, Fresh Herbs 🌾🥗
- Egg, Bacon, Cheddar Stuffed Brioche
- Chicken Apple Sausage
- Applewood Smoked Bacon
- Herb Roasted Potatoes 🌾🍏
- Brioche French Toast, Fresh Berries, Maple Syrup

ADD-ONS

HONEY MUSTARD PINEAPPLE BASTED HAM \$425
Caramelized Honey Glaze with Spices
Feeds 30

SPICE RUBBED NY STRIP \$450
with House-made Steak Sauce
Feeds 30 🌾

Breakfast Buffets are offered to a minimum of 25 guests (an additional labor charge of \$200 will be applied to breakfast buffets ordered for less than 25 guests). Buffets are designed to last up to 1.5 hours maximum; and limited to items consumed within the meeting room during breakfast service. Pastries, fruit, etc., are not transferable to refreshment breaks. A surcharge will apply for extended service. *Chef fee of \$150 per chef when applicable. Catering food and beverage pricing is subject to 22% service charge, 1% admin fee, and 8.27% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.

🌾 = Gluten Free 🥗 = Dairy Free 🥗 = Vegetarian 🍏 = Vegan



BREAKFAST BUFFETS

CONTINENTAL

FRESHLY BREWED COFFEE & GOURMET HOT TEA INCLUDED

THE CLASSIC CONTINENTAL \$23

- Orange & Cranberry Juices
- Golden Hawaiian Pineapple, Honeydew, Cantaloupe, Strawberries  
- Assorted Croissants, Muffins, Danishes, Fruit Preserves, Butter
- Bagels & Cream Cheese

THE DELUXE CONTINENTAL \$31

- Orange & Cranberry Juices
- Golden Hawaiian Pineapple, Honeydew, Cantaloupe, Strawberries, Blueberries, Blackberries, Raspberries  
- Greek Yogurt Parfaits with House-made Granola & Mixed Berries 
- Croissants, Muffins, Danishes, Butter, Jams, Preserves
- Bagels & Cream Cheese
- Toast & English Muffins

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BREAKFAST BUFFETS

CONTINENTAL

FRESHLY BREWED COFFEE & GOURMET HOT TEA INCLUDED

THE GRAND CONTINENTAL \$42

- Orange & Cranberry Juices
- Golden Hawaiian Pineapple, Honeydew, Cantaloupe, Strawberries 🌾🍏
- Miniature Bake Shop Specialties Including: Croissants, Muffins, Danishes, Butter, Jams, Preserves
- Bagels & Cream Cheese
- Yogurt Parfaits with House-made Granola & Mixed Berries 🍌
- Organic Hard Boiled Eggs 🌾
- Steel Cut Oatmeal with Golden Raisins, Brown Sugar, Milk
- Prosciutto & Salami
- Gruyere, Asiago, Brie Cheese

GRAB & GO CONTINENTAL \$42

- Individual Chilled Bottled Juice Selection: Orange, Apple, & Cranberry
- Individual Seasonal Fruit Salad in a Grab & Go Cup 🌾🍏
- **Sweet Pastry Box:** Croissant & Danish with Strawberry Jam & Butter
- **Pre-made Yogurt Parfait:** Agave Syrup Scented Greek Yogurt with House-made Granola 🍌
- **On-the-go Mini Bagel Box:** (*Choose One*)
Plain & Everything Mini Bagels, Cream Cheese, & Lemon Pepper Cured Salmon with Deviled Egg Salad
OR Plain & Cinnamon Raisin Mini Bagels, Cream Cheese, Hickory Smoked Turkey, & Deviled Egg Salad

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BREAKFAST BUFFETS

ENHANCEMENTS

FRESHLY BREWED COFFEE & GOURMET HOT TEA INCLUDED

OMLETTE STATION **\$12**
Fresh Eggs or Egg Whites, Choice of Diced Ham, Onions, Bacon, Scallions, Peppers, Spinach, Tomatoes, Mushrooms, Cheddar, Swiss Cheese

PACIFIC COAST OMLETTE STATION **\$18**
Everything in the Omelette Station, plus Shrimp, Crabmeat, Smoked Salmon, Smoked Trout

WAFFLES **\$11**
Mixed Berry Compote, Whipped Cream, Honey Butter

FRIED CHICKEN & WAFFLES **\$14**

BUTTERMILK GRIDDLE CAKES **\$9**
Strawberry, Banana, & Blueberry Compote, Maple Syrup


BUILD-YOUR-OWN BOTTOMLESS BLOODY MARY BAR

Premium: Smirnoff Vodka, Tomato Juice, Celery **\$14**

Super Premium: Titos, Grey Goose, Tomato Juice, Clamato, Pickled Vegetables, Shrimp, Bacon, Hot Sauces, Horseradish **\$22**

MORNING MEAT & CHEESE BOARD **\$27**

A Selection of Artisanal Cheeses and Meats Including:
Tomme, Loma Alta, Havarti, Brie, and Boursin Cheese, Rosemary Ham, Toscano Salami, Smoked Turkey, & Bresaola. Served with Savora Mustard, Cornichons, Red Onion Compote, & Fig Chutney. Sourdough Rolls, Mini Baguettes, Lavosh, & Whole Wheat Rolls

GREEK YOGURT PARFAIT **\$7**
House-made Granola & Mixed Berries 

BREAKFAST BURRITO **\$10**
Flour Tortilla, Scrambled Eggs, Chorizo, Potatoes, Cheddar, Roasted Red Salsa

BREAKFAST SANDWICH **\$10**
English Muffin with Scrambled Egg, Applewood Bacon, Provolone, & Tomato Jam

ORANGE JUICE STATION **\$12**
Fresh Squeezed Organic Hand Picked Valencia Oranges

BOTTOMLESS MIMOSAS **\$12**

ALL ENHANCEMENTS MUST BE ACCOMPANIED BY A BREAKFAST BUFFET

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BRUNCH IN GRAND STYLE

FRESHLY BREWED COFFEE, CHAMPAGNE, & GOURMET HOT TEA INCLUDED

BRUNCH INCLUDES:

Fresh Fruit Juices, Jamba Juice Smoothie of the Month, GSR Bakery Basket of Muffins, Danish, Croissants
Creamery Butter, Honey, & Preserves

\$99/GUEST

FROM THE CHEFS IN THE COLD KITCHEN

- Sliced Seasonal Fruits & Seasonal Mixed Berries 🌾🍏
- Smoked Salmon, Assorted Bagels, Cream Cheese, Red Onions, Capers, Sieved Egg
- Pear Vodka-Soaked Watermelon, Heirloom Tomatoes, Jicama, Candied Fennel, Lemon Balm 🌾🍏
- Garden Greens, Roasted Turkey, AA Eggs, Teardrop Tomatoes, Aged Cheddar Cheese, Ranch Salad

FROM THE CHEFS IN THE HOT KITCHEN

Carving Station (Select One)

- **Char Grilled Ribeye**
Traditional Béarnaise, Zinfandel Reduction, Herb Aioli 🌾
- **Orange Mojo-Marinated Pork Tenderloin**
Dijon Mustard, Tarragon Aioli 🌾
- Pretzel & Silver Dollar Rolls

LET'S MAKE AN OMELETE

- Farm Fresh Eggs & Egg Whites
- Ham, Wild Mushrooms, Spinach, Tofu, Sautéed Onions, Broccoli Florets, Asparagus, Diced Tomatoes, Scallions, Roasted Red & Yellow Peppers, Jalapeños, Cheddar, Swiss

HOT DISPLAY

- Scrambled Eggs with Fine Herbs 🌾🍏
- Applewood-Smoked Bacon, Link Sausage
- Roasted Yukon Potatoes, Caramelized Onions, Roasted Peppers 🌾🍏

ACCOMPAINMENTS (Select Two)

- **Avocado Toast Bar**
Whole Wheat Batard, Sourdough Baguette, Shaved Radish, Cherry Tomato, Feta Cheese 🍏
- **Sour Cream Blueberry Pancakes**
Vermont Maple Syrup, Butter
- **Belgian Waffles**
Seasonal Fruit Compote, Bourbon Maple Syrup, Whipped Butter



BREAK PACKAGES

PACKAGES

CHOCOLATE DECADENCE **\$24/GUEST**

Chef's Selection of Mini Desserts, Cookies, Chocolate Dipped Strawberries, Dark Chocolate Ice Cream with Assorted Toppings. Includes Bottled Milk & Water

AFTERNOON SNACK **\$23/GUEST**

Artisan Cheese Display with Nuts, Dried Fruits, Crackers, Seasonal Crudit  Display with Ranch & Hummus. Includes Strawberry & Cucumber Infused Water Station

FRESH START **\$23/GUEST**

Assorted Smoothie & Juice Shooters, Granola Bars, Whole Fruit, Yogurt Parfaits. Includes Orange & Lemon Water

BALLGAME **\$21/GUEST**

Roasted Almonds, Mini Corn Dogs with Dijon & Chipotle Ketchup, Warm Pretzel Bites with Mustard & Cheddar Sauce. Includes Assorted Soda & Bottled Water

GRAND DONUT WALL **\$20/GUEST**

Assorted Fresh Local Donuts, Donut Holes with Warm Chocolate Sauce, Caramel Sauce, Assorted Toppings. Includes Bottled Milk & Bottled Water

SWEET 'N SALTY **\$19/GUEST**

Potato Chips, Brittle, Trail Mix, Popcorn, Assortment of Candies. Includes Assorted Sodas & Bottled Water


ALL DAY BREAK PACKAGE **\$76**

Maximum of 8 Hour Service


PRE-MEETING BREAK 1 Hour Service

- Selection of Chilled Juices: Orange, & Cranberry
- Housemade Aqua Fresca: Mango, Orange, Cucumber & Strawberry Water
- Belgian Waffles with Organic Maple Syrup
- Fresh Ripened Fruit Salad with Seasonal Berries
- Chia Seed Strawberry Yogurt
- Assortment of Boxed Cereal with Whole, 2%, & Skim Milk
- Freshly Brewed Coffee

MORNING BREAK 30 Minute Service

- Selection of House-made Granola & Protein Bars 
- Individual House-blended Trail Mix
- Warm Cinnamon Rolls with Cream Cheese Icing
- Whole Fresh Fruit
- Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Tea

AFTERNOON BREAK 30 Minute Service

- Caramelized Pears & Vanilla Chantilly Parfait 
- Bags of Chips & Pretzels
- **Cocktail Sandwiches:** Turkey & Creamy Havarti, Cucumber & Boursin with Sprouts
- Assortment of Fresh-baked All Natural Cookies
- Assorted Sodas

ALL DAY REFRESHMENT BREAK **\$40**

8 Hour Service, Refreshed Every 2 Hours

- Assorted Soft Drinks
- Freshly Brewed Coffee
- Bottled Water
- Gourmet Hot Teas

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Break Packages are offered to a minimum of 25 guests (an additional labor charge of \$200 will be applied to break packages ordered for less than 25 guests). Breaks are priced based on 30 minutes of service. Replenishment of any items after 30 minutes will be charged on consumption. Items on break service are not transferable. Catering food and beverage pricing is subject to 22% service charge, 1% admin fee and 8.27% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.



BREAK ITEMS

SNACKS

Import & Domestic Cheeses	\$18/guest	Hope's Jumbo Cookies	\$40/dozen
Sliced Seasonal Fresh Fruit Display 🌾🍏	\$14/guest	<i>Chocolate Chip, Oatmeal Raisin, Lemon</i>	
Tortilla Chips & Salsa 🌾🍏	\$8/guest	Granola Bars 🌾	\$40/dozen
Greek Yogurt Parfaits 🥥 <i>with House-made Granola & Mixed Berries</i>	\$7 each	Power Bars <i>Assorted</i>	\$6 each
Whole Fresh Fruit <i>Bananas, Apples, & Seasonal Varieties</i>	\$4 each	Candy Bars <i>Assorted</i>	\$4 each
Donuts	\$40/dozen	Warm Jumbo Soft Pretzels <i>with Mustard</i>	\$6 each
Muffins	\$40/dozen	Novelty Ice Cream Bars <i>Assorted</i>	\$6 each
Breakfast Pastries	\$40/dozen	Trail Mix	\$4 each
Bagels & Cream Cheese	\$40/dozen	Individual Bags of Popcorn	\$4 each
Chocolate Brownies or Blondies	\$40/dozen	Individual Bags of Potato Chips	\$4 each

BEVERAGES

Freshly Brewed Starbucks Coffee <i>Caffeinated & Decaffeinated</i>	\$85/gallon	Swiss Miss Hot Chocolate	\$4/packet
Freshly Brewed 100% Colombian Coffee <i>Caffeinated & Decaffeinated</i>	\$70/gallon	Soft Drinks <i>Assorted</i>	\$5 each
Herbal Tea <i>Assorted</i>	\$70/gallon	Bottled Water	\$5 each
Cucumber & Strawberry Aqua Fresca	\$70/gallon	Individual Bottled Natural Fruit Juice	\$6 each
		Energy Drinks	\$7 each

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Perishable Break Items are priced based on 30 minutes of service. Replenishment of any items after 30 minutes will be charged on consumption. Coffee and Hot Teas based on 2 hour mandatory replenishment when on consumption. Items on break service are not transferable. Catering food and beverage pricing is subject to 22% service charge, 1% admin fee and 8.27% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.





PLATED LUNCH

HOUSE-MADE ROLLS & BUTTER, FRESHLY BREWED COFFEE, & GOURMET HOT TEA INCLUDED

CITRUS SEARED CHICKEN BREAST

\$38

SALAD

Mix Greens, Shaved Market Vegetables, Pickled Onions, Shaved Parmesan, Champagne Vin 🌿🌱

MAIN

Citrus Seared Chicken Breast, Citrus Marinade, Corn Succotash, Roasted Cherry Tomatoes 🌿🌱

DESSERT

Lemon Tart with Blackberries

BASIL PESTO CHICKEN SALAD

\$38

SOUP

Roasted Tomato Soup, Garlic Croutons, Pine Nut-Basil Pesto 🌱

MAIN

Basil Pesto-Grilled Chicken Breast Salad, Romaine Hearts, Cannellini Beans, Red Onions, Black Olives, Green Beans, Baby Heirloom Tomato, Parmesan, Red Wine Vinaigrette 🌿🌱

DESSERT

Espresso Decadence Cake with Baileys White Chocolate Cream

PASTRAMI SPICED SALMON

\$41

SALAD

Caprese, Fresh Mozzarella, Heirloom Tomatoes, Pesto Oil, Balsamic Reduction, Micro Basil, Pine Nuts 🌿🌱

MAIN

Pastrami Spiced Salmon, Crispy Potatoes, Seasonal Veggies, Passion Fruit Mustard Sauce 🌿🌱

DESSERT

White Chocolate Panna Cotta, Raspberries 🌿

PETITE FILET MIGNON

\$59

SALAD

Waldorf Salad with Apples, Grapes, Celery, Candied Walnuts, Butter Lettuce, Creamy Lemon Dressing 🌿🌱

MAIN

Petite Filet Mignon Topped with Mushroom Duxelle, Olive Oil Smashed Potatoes, Roasted Baby Carrots, Cipollini Onion, Red Wine Demi-Glaze 🌿

DESSERT

Vanilla Crème Brûlée & Seasonal Berries 🌿

CHAR GRILLED FLAT IRON

\$46

SALAD

Arugula & Baby Kale, Strawberries, Cotija Cheese, Tajin Peanuts, Smoked Jalapeño Vin 🌿🌱

MAIN

Achiote Rubbed Char Grilled Flat Iron, Crispy Fingerling, Roasted Poblano Chimmi Churri, Seasonal Veggies 🌿🌱

DESSERT

Cheesecake with Berries

FRESH CATCH

\$42

SALAD

Mix Greens with Cucumber, Cherry Tomatoes, Carrots, & Balsamic Vinaigrette 🌿🌱

MAIN

Pan Seared Sea Bass, Chef's Seasonal Preparation Based on Weekly Farmers Market Produce 🌿🌱

DESSERT

Apple Galette, Cinnamon Crème Fraiche, Caramel Sauce

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PLATED LUNCH








ENHANCEMENTS

ADD A STARTER COURSE

Seafood Trio 	\$16
<i>Scallop, Shrimp, Tuna Tartare</i>	
Jumbo Lump Crab Cake	\$12
Shrimp Cocktail  	\$12
Hamachi Crudo 	\$11
Pork Belly 	\$10

Mushroom Ravioli 	\$7
Butternut Squash Bisque  	\$7
Lobster Bisque	\$7
Clam Chowder	\$7
Tomato Bisque  	\$7

ENHANCEMENTS

Butter Poached Lobster Tail 	\$MP
King Crab Legs  	\$MP
Seared Diver Scallops  	\$MP
Foie Gras  	\$MP

Sommelier's Choice Wine Pairing	
3 Course	\$26
4 Course	\$34

ALL PRICING PER PERSON

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LUNCH BUFFETS

FRESHLY BREWED COFFEE & GOURMET HOT TEA INCLUDED

PAN PACIFIC \$46

- Miso Soup 🌱
- Soba Noodle Salad with Soy-Ginger Vinaigrette
- Green Salad with Cucumbers, Shaved Carrots, Crisp Rice Noodles, Cherry Tomatoes, Mandarin Oranges, Ponzu Vinaigrette 🌱🌿
- Soy Grilled Chicken Thighs with Orange-Ginger Glaze 🌿
- Black Bean Paste Crusted Fresh Catch with Sweet Chili-Sambal Sauce 🌿
- Wok Vegetables 🌱
- Coconut and Lemongrass Scented Basmati Rice

DESSERT

- Coconut Cheesecake with Candied Macadamias 🌱
- Chocolate Lava Cake with Mandarin & Grand Marnier Cream

SOUTHWESTERN \$47

- Chicken Tortilla Soup with Tortilla Strips 🌱🌿
- Southwestern Caesar Salad with Parmesan Cheese, Tortilla Strips, Cilantro Caesar Dressing 🌱🌿
- Roasted Corn Salad with Cilantro, Red Onion, Cherry Tomatoes, Cilantro Vinaigrette 🌱🌿
- Chicken Fajitas 🌱🌿
- Beef Fajitas 🌱🌿
- Cheese Enchilada Casserole with Sour Cream, Salsa, Cheddar Cheese
- Warm Flour & Corn Tortillas
- Pinto Beans 🌱🌿
- Spanish Rice 🌱🌿

DESSERT

- Milk Chocolate Cheesecake with Spiced Pecans & Adobo Caramel 🌱
- Cinnamon Churro Cake with Cream Cheese Frosting

MAMBO ITALIANO \$48

- Tomato Basil Bisque with Croutons 🌱
- Caesar Salad with Romaine, Shaved Parmesan, House Made Croutons, Caesar Dressing 🌱
- Caprese Salad with Sliced Red & Yellow Tomatoes, Fresh Mozzarella, Micro Basil, & Balsamic Glaze 🌱
- Chicken Cacciatore with Olives, Capers, Tomatoes, Herbs, & Bell Peppers 🌱🌿
- Pesto Crusted Salmon with Lemon & Fennel Buerre Blanc 🌱
- Eggplant Parmesan with Pomodoro Sauce 🌱
- Squash Caponata 🌱🌿
- Garlic Bread Sticks

DESSERT

- Tiramisu
- Ricotta Cheesecake with Berries 🌱

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LUNCH BUFFETS

FRESHLY BREWED COFFEE & GOURMET HOT TEA INCLUDED

BBQ BUFFET \$49

- Chili
- Watermelon Salad with Tomatoes, Pickled Onions, Feta, Baby Kale, & Herb Vinaigrette 🌱 🌾
- Southern Coleslaw 🌱 🌾
- Potato Salad 🌱 🌾
- Grilled Spice Rubbed Chicken
- BBQ Beef Brisket with House Made BBQ Sauce 🥛
- Cedar Plank Salmon 🌾 🥛
- BBQ Baked Beans 🌱
- Mac & Cheese 🌱
- Corn Bread
- Lemon Bar, Brownies, Strawberry Shortcake

SOUP, SALAD, & SANDWICH BUFFET \$42

SOUP & SALAD

- Tomato Bisque Soup 🌱
- Mix Greens with Cucumber, Cherry Tomatoes, Carrots, & Balsamic Vinaigrette 🌱 🌾
- Baby Kale Salad with Pine Nuts, Goat Cheese, & Citrus-Thyme Vinaigrette 🌱 🌾
- Classic Potato Salad 🌱 🌾

SANDWICHES (PICK 3)

- **Turkey Sandwich** on Ciabatta with Cranberry Mayo, Lettuce, Tomatoes, & Swiss Cheese
- **Chicken Sandwich** on Bun with Roasted Tomatoes, Fresh Mozzarella, Arugula, & Pesto Aioli
- **Roast Beef** on Italian Roll with Cheddar Cheese, Creamy Horseradish, Lettuce, Tomatoes, Red Onions
- **Italian** with Salami, Capicola, Ham on Italian Roll with Shredded Lettuce, Olives, Tomatoes, Red Onion, & Red Wine Vinaigrette
- **Grilled Vegetables** on Foaccia with Zucchini, Squash, Portobello, Red Peppers, & Olive Tapenade 🍎
- **Grilled Chicken Caesar Wrap** with Croutons & Caesar Dressing
- **Asian Chicken Wrap** with Mandarin Oranges, Cabbage, Lettuce, Crisp Noodles

DESSERT & MORE

- House Made Potato Chips 🍎
- Pickles
- Chocolate Chip Brownies
- Lemon Bars

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BOX LUNCHES TO GO

ALL BOX LUNCHES COME WITH BOTTLED WATER, POTATO CHIPS, CHOCOLATE CHIP COOKIE, & WHOLE FRUIT
\$32/GUEST

SALAD

(CHOOSE ONE)

MIX GREENS

Cucumber, Cherry Tomatoes, Carrots,
& Balsamic Vinaigrette

CLASSIC POTATO SALAD

COLESLAW

SANDWICHES & WRAPS

TURKEY & SWISS

On Ciabatta with Cranberry Mayo, Lettuce, Tomatoes,
& Swiss Cheese

ROAST BEEF

On an Italian Roll with Cheddar Cheese, Creamy
Horseradish, Lettuce, Tomato, & Red Onions

ITALIAN





Salami, Capicola, Ham on Italian Roll with Shredded Lettuce,
Olives, Tomatoes, Red Onion, & Red Wine Vinaigrette

GRILLED CHICKEN CAESAR WRAP

Grilled Chicken, Lettuce, Croutons, & Caesar Dressing

ROASTED VEGGIE WRAP

Roasted Vegetables with Hummus on a Spinach Tortilla

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PLATED DINNER

HOUSE MADE ROLLS & BUTTER, FRESHLY BREWED COFFEE, & GOURMET HOT TEA INCLUDED

SEARED CHICKEN BREAST

\$54

SALAD

Mixed Greens, Shaved Market Vegetables, Pickled Onions, Parmesan, Champagne Vin

MAIN

Seared Chicken Breast, Potato Purée, Roasted Carrots, Balsamic Onions, Truffle Jus

DESSERT

Lemon Blueberry Cheesecake

GRILLED FILET MIGNON

\$120

STARTER

Jumbo Shrimp & King Crab Cocktail with Pickled Cucumber, Horseradish Cocktail Sauce

SALAD

Caesar Salad with Focaccia Croutons, Parmesan Crisp, Olive Crostini

MAIN

10 oz. Grilled Filet Mignon with Jumbo Asparagus, Baby Watercress Salad, & Horseradish Potatoes in a Bordelaise Sauce

DESSERT

Flourless Chocolate Cake with Cherry Grand Marnier Compote, Candied Almonds

MUSTARD SEED & CORIANDER CRUSTED SALMON

\$65

SALAD

Oven-Roasted Tomato, Fresh Mozzarella, Toasted Pine Nuts, Basil Pesto, Parmesan Crisp, Baby Basil Salad

MAIN

Mustard Seed & Coriander Crusted Salmon, Fingerling Potato Lyonnaise, Mushrooms, Melted Leeks, Citrus Butter

DESSERT

White Chocolate Passion Fruit Mouse Dome, Mango Compote

GUAJILLO CHILI BRAISED SHORT RIBS

\$68

SALAD

Baby Gem Lettuce, Roasted Beets, Goat Cheese, Walnuts in a Citrus Vinaigrette

MAIN

Guajillo Chili Braised Short Ribs, Shelling Beans, Seared Patty Pan, Pickled Red Onion

DESSERT

Milk Chocolate Cheesecake, Cinnamon Adobo Caramel, Crème Fraiche, Candied Pecans

CHAR GRILLED NEW YORK STRIP STEAK

\$68

SALAD

Smoked Carrots & Farro Salad, Dates, Toasted Almonds, Honey-Shallot Vin, Mustard Greens, Feta Cheese

MAIN

Char Grilled New York Strip Steak, Fingerling Potato, Red Wine Demi, Seasonal Vegetables, Pearl Onions

DESSERT

Chocolate Mousse Cake, Raspberry Pinot Noir Compote

PORCINI RUBBED BEEF FILET

\$72

SALAD





Baby Iceberg Wedge Salad, Bacon, Red Onions, Baby Heirloom Tomatoes, Creamy Blue Cheese Dressing

MAIN

Porcini Rubbed Beef Filet, Caramelized Onion Soubise, Crispy Potato, Seasonal Vegetables, Wild Mushroom Red Wine Demi

DESSERT

White Chocolate Cheesecake, Seasonal Fruit, Pistachio Crumble

 = Gluten Free  = Dairy Free  = Vegetarian  = Vegan

Plated Dinners are offered to a minimum of 25 guests (an additional labor charge of \$200 will be applied to plated dinners ordered for less than 25 guests). Dinners are designed to last up to 2 hours maximum (2.5 hours for a four-course meal) and include hand crafted breads and rolls. Catering food and beverage pricing is subject to 22% service charge, 1% admin fee and 8.27% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.







PLATED DINNER ENHANCEMENTS

ADD A STARTER COURSE

Seafood Trio 	\$18
<i>Scallop, Shrimp, Tuna Tartare</i>	
Jumbo Lump Crab Cake	\$14
Shrimp Cocktail  	\$14
Hamachi Crudo 	\$13
Pork Belly	\$12

Mushroom Ravioli	\$9
Butternut Squash Bisque 	\$9
Lobster Bisque	\$9
Clam Chowder	\$9
Tomato Bisque 	\$9

ENHANCEMENTS

Butter Poached Lobster Tail 	\$MP
King Crab Legs 	\$MP
Seared Diver Scallops 	\$MP
Foie Gras 	\$MP

Sommelier's Choice Wine Pairing	
3 Course	\$28
4 Course	\$36

ALL PRICING PER PERSON

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DINNER BUFFETS

FRESHLY BREWED COFFEE & GOURMET HOT TEA INCLUDED

UNO MÁS INSPIRED \$66

- TJ Caesar Salad with Grilled Romaine, Corn, Black Beans, Cherry Tomatoes, & Chipotle Caesar Dressing 🌱
- Three Bean Salad with Peppers, Shaved Onion, & Cilantro-Cumin Vinaigrette 🌱🍏
- Carne Asada Marinated Skirt Steak with Charred Scallions & Jalapeños 🌱🍏
- Chef's Fresh Catch with Mojo De Ajo 🌱
- Chipotle Marinated Chicken with Pineapple Salsa 🌱🍏
- Cilantro-Lime Rice 🌱🍏
- Frijoles Borrachos 🌱🍏

DESSERT

- Tres Leches Cheesecake, Berries 🌱
- Coconut Flan, Braised Pineapple 🌱
- Mexican Chocolate Molten Cake 🌱

ITALIAN BUFFET \$70

- Grilled Vegetable Antipasto with Balsamic Reduction 🌱🍏
- Tuscan White Bean Salad with Roasted Red Pepper, Olives, Basil 🌱🍏
- Panzanella Salad with Grilled Focaccia 🌱
- Chicken Cacciatore 🌱🍏
- Char-Grilled NY Steak with Italian Salsa Verde 🌱🍏
- Jumbo Shrimp Scampi 🌱
- Wild Mushroom Ravioli with Feta Cream, Arugula, & Truffle Salad 🌱
- Eggplant Caponata 🍏
- Garlic Breadsticks 🌱

DESSERT

- Tiramisu 🌱
- Ricotta Cheesecake with Berries
- Hazelnut Torte with White Chocolate Cream

STEAKHOUSE INSPIRED \$80

- Mini Wedge Salad with Cherry Tomatoes, Scallions, Blue Cheese, Bacon, & Blue Cheese Dressing 🌱
- Tomato Salad with Pickled Red Onions, Watermelon, Feta Cheese, & Herb Vinaigrette 🌱🍏
- Caesar Salad with House Made Croutons, Parmesan, & Caesar Dressing 🌱
- Spice Rubbed Hanger Steak with Mushroom Ragout & Crispy Onions 🌱
- Beet Cured Cedar Plank Salmon with Charred Lemon Buerre Blanc 🌱
- Maple Brined Pork Chop with Bacon-Onion Jam, Pan Jus 🌱
- Smashed Crispy Yukon Potatoes with Cheddar Cheese, Scallions, Herb Butter 🌱🍏
- Grilled Seasonal Vegetables 🌱🍏
- Broccoli Au Gratin 🌱🍏

DESSERT

- Salted Caramel Mousse Cake, Peanuts
- Chocolate Espresso Cake with Bailey's Cream
- White Chocolate Cheesecake, Berries 🌱

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Dinner Buffets are offered to a minimum of 25 guests (an additional labor charge of \$200 will be applied to dinner buffets ordered for less than 25 guests). Buffets are designed to last up to 1.5 hours maximum; and limited to items consumed within the meeting room during dinner service.*Chef fee of 150 per chef when applicable. Catering food and beverage pricing is subject to 22% service charge, 1% admin fee and 8.27% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.



DINNER BUFFETS

FRESHLY BREWED COFFEE & GOURMET HOT TEA INCLUDED

RIM INSPIRED

\$68

- Miso Caesar Salad with Toasted Sesame Seeds, Crispy Nori, Parmesan Cheese, Miso Caesar Dressing 🌱
- Asian Artisan Green Salad with Watermelon Radish, Heirloom Carrot Ribbons, Shaved Snow Peas, Red Bell Pepper, Crispy Won Tons, Thai Basil Vinaigrette 🌱🍌
- Mongolian Marinated Flank Steak with Dried Chiles, Scallions, Shaved Onions 🍌
- Pan Seared Salmon with Yuzu Orange Marmalade 🍌
- Chicken Chow Mein 🍌
- Vegetable Fried Rice 🍌🍌
- Wok Tossed Vegetables 🍌🍌

DESSERT

- Coconut Cheesecake, Macadamias, Caramel 🍌
- Chocolate Grand Marnier Cake with Mandarins
- Mango Mousse 🍌

CALI DREAMIN'

\$68

- **California Cobb Salad:** Cherry Tomatoes, Bacon, Blue Cheese, Radish, Avocado, Egg, Ranch, Blue Cheese Dressing 🍌
- **Power Salad:** Spinach, Blueberries, Almonds, Quinoa, Oranges, Feta, Lemon Vinaigrette 🍌
- **Napa Pasta Salad:** Shaved Red Onion, Cherry Tomatoes, Olives, Peppers, Onions, Red Wine Vinaigrette 🌱
- Santa Maria Style Tri Tip 🍌🍌
- Roasted Garlic & Rosemary Grilled Chicken with Balsamic Cipollini Onions 🍌🍌
- Cilantro & Lime Grilled Salmon with Tomato Salad 🍌🍌
- Roasted Cauliflower Steaks 🍌🍌
- Roasted Pepper & California Almond Romesco
- Herb Roasted Fingerling Potatoes 🍌🍌

DESSERT

- White Chocolate Panna Cotta with Berries 🍌
- Lemon Cream Cake with Raspberries
- Chocolate Molten Cake, Espresso Cream

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HORS D'OEUVRES À LA CARTE

**À LA CARTE HORS D' OEUVRES MUST BE ORDERED IN INCREMENTS OF 50 PIECES
MINIMUM 50 PIECES PER ITEM ORDERED**

COLD HORS D'OEUVRES

- Tomato Basil Bruschetta with Balsamic Glaze 🌱 \$6
- Antipasto Brochette with Roasted Tomato,
Celigine Mozzarella, Fresh Basil, Kalamata Olive 🌱🌾 \$6
- Fig & Blue Cheese Crostini 🌱 \$6
- Whipped Goat Cheese Crostini with
Chopped Walnuts & Honey Drizzle 🌱 \$6
- Watermelon Cube with Feta Mousse
& Sun-Dried Tomato 🌾🌱 \$6
- Pita Chip with White Bean Hummus,
Crisp Prosciutto, & Saba Drizzle 🌱 \$6
- Endive Cups with Roasted Beets & Feta 🌾🌱 \$6
- Prosciutto & Melon Skewers 🌾 \$7
- Seared Ahi Tuna on Cucumber with Wasabi Crema 🌾 \$7
- Peppercorn Crusted Strip Loin with
Avocado Mousse, Corn Salsa 🌾🌱 \$7
- Smoked Salmon Rillettes on Rye Toast Points \$7
- Ceviche Shooters with Micro Cilantro 🌾🌱 \$7

HOT HORS D'OEUVRES

- Vegetable Spring Roll with Sweet Chili Sauce 🌱 \$6
- Beef Wellington with Truffle Jus \$7
- Bacon Wrapped Scallops with Maple Butter Sauce 🌾 \$7
- Chicken Empanada with Chipotle Aioli \$7
- Garlic Chicken Satay with Thai Peanut Sauce \$7
- Spanakopita 🌱 \$6
- Coconut Shrimp with Orange Glaze 🌾🌱 \$7
- Crab Cake with Caper Remoulade \$7
- Artichoke Beignet with Tzatziki Sauce 🌱 \$6
- Vegetable Samosa with Mango Chutney 🌱 \$6
- Peking Duck Roll with Plum Sauce \$7
- Chipotle-Cranberry Glazed Turkey Meatballs \$7

**GSR RECOMMENDS 6 PIECES PER GUEST ON LIGHT RECEPTIONS
GSR RECOMMENDS 12 PIECES PER GUEST ON HEAVY RECEPTIONS**

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RECEPTION DISPLAYS

FRESH SEASONAL & TROPICAL FRUIT DISPLAY

\$14

Served with Greek Yogurt with Mint & Honey

CALIFORNIA SEASONAL CRUDITÉ DISPLAY

\$15

Broccoli, Cauliflower Radishes, Jicama, Cucumber,
Peppers, Carrots, Celery

Served with Ranch & Chipotle Ranch

MEDITERRANEAN DIPS DISPLAY

\$16

Hummus, Babaganoush, Tzatziki

Served with Warm Pita Bread

ARTISANAL CHEESE DISPLAY \$18

Imported & Domestic Cheeses

Mixed Nuts, Dried Fruits, Grapes, Crackers, & Lavosh

ANTIPASTI DISPLAY \$20

Grilled & Marinated Vegetables, Artichokes, Peppers,
Cipollini, Broccolini, Olives





Cured Meats & Artisanal Cheeses

Artisanal Bread

CHARCUTERIE DISPLAY \$23

Chef's Local Cured Meats, Salumi, & Pates

House-made Fruit Chutneys & Crusty Artisanal Breads

 = Gluten Free  = Dairy Free  = Vegetarian  = Vegan

Reception Displays are offered to a minimum of 25 guests. All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance. \$45 minimum requirement per person must be reached when ordering Reception displays. Catering food and beverage pricing is subject to 22% service charge, 1% admin fee and 8.27% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.



RECEPTION CARVING STATIONS

ALL CARVING STATIONS INCLUDE MINI BRIOCHE ROLLS

WHOLE SUCKLING PIG 🌾 🥛

\$550

Pineapple and Sage Gasrique

Feeds 40

MAPLE-HERB BRINED WHOLE TURKEY 🌾 🥛

\$490

with Turkey Gravy and Cranberry Orange Chutney

Feeds 35

BACON CRUSTED BEEF TENDERLOIN 🌾

\$475

Served with Horseradish Cream, Dijon, Au Jus

Feeds 20

ROASTED GARLIC & ROSEMARY RUBBED PRIME RIB 🌾

\$470

Served with Horseradish Cream, Dijon, Au Jus

Feeds 30

APPLE & CINNAMON BRINED PORK LOIN 🌾 🥛

\$440

with Apple-Ginger Chutney

Feeds 25

SPICE RUBBED NY STRIP 🌾 🥛

\$450

with House-made Steak Sauce

Feeds 30

HONEY MUSTARD PINEAPPLE BAKED HAM 🌾 🥛

\$425

with Caramelized Honey Glaze with Spices

Feeds 30

PASTRAMI CRUSTED CEDAR PLANK SALMON 🌾 🥛

\$310

with Passion Fruit Mustard

Feeds 25

SIDES

- Pick 1 \$7/guest
- Pick 2 \$10/guest
- Pick 3 \$15/guest

- Mashed Potatoes 🌾 🥬
- Sweet Potato Mash 🌾 🥬
- Potato au Gratin 🌾 🥬
- Creamed Spinach 🌾 🥬
- Fried Brussel Sprouts 🌾 🍏
- Glazed Baby Carrots 🌾 🍏

A MINIMUM OF 3 RECEPTION STATIONS ARE REQUIRED WHEN ADDING A CARVING STATION.

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All stations require uniformed Chef. Chef fee of \$150 per Chef. Stations are offered to a minimum of 25 guests; Prices are based on a 2 hour presentation and will be prorated for longer receptions. Prepared based on the full guest guarantee only Catering food and beverage pricing is subject to 22% service charge, 1% admin fee and 8.27% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.



RECEPTION ACTION STATIONS

PAELLA STATION

Traditional Paella with Choice of:

- Vegetarian  **\$21**
- Chicken & Spanish Chorizo  **\$23**
- Meat & Seafood  **\$26**

RAMEN STATION **\$21**

Ramen Noodles and your choice of:

Choice of Broth: Tonkatsu, Spicy Tonkatsu, Roasted Vegetable Broth

Choice of Protein: Pork Belly, Chicken, Tofu

Toppings to include: Nori, Scallions, Garlic Chips, Soft Boiled Egg, Bean Sprouts

CEVICHE STATION **\$24**

- Aquachile Ceviche with Shrimp
- Ceviche de Pescado with Cucumbers, Tomatoes, Radish, Lime, Cilantro, Jalapeño
- Served with House-made Tostada Chips

PASTA STATION **\$22**

- Cavatappi Pasta with Pomodoro, Italian Sausage, Roasted Garlic, Basil, Arugula, Roasted Mushrooms
- Cheese Tortellini with Basil Cream Sauce, Roasted Tomatoes, Asparagus

SUSHI STATION* **\$55/dozen**

- Assorted Sushi Rolls, Maki Rolls, & Sashimi
- Served with Ginger, Wasabi, & Soy Sauce

***DISPLAYED**

MINI STREET TACO STATION

Choice of Protein:

Choose 2 **\$22**

Choose 3 **\$25**

- Carne Asada
- Pollo Asado
- Chicken Tinga
- Chili-Lime Shrimp
- Pork Al Pastor
- Fish

Served with Mini Corn & Flour Tortilla, Chopped Onions, Cilantro, Cotija, Guacamole, Salsa Roja, Salsa Verde

Stations require uniformed Chef. Chef fee \$150 per Chef. A minimum of four stations are required when action stations are planned as a dinner alternative. All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance. Prices are based on a 2 hour presentation and will be prorated for longer receptions. Catering food and beverage pricing is subject to 22% service charge, 1% admin fee and 8.27% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.

RECEPTION ACTION STATIONS

SALAD SHAKER STATION* \$21

Choice of 2

- Caesar Salad with Croutons, Parmesan, Caesar Dressing 🌱
- California Cobb with Bacon, Blue Cheese, Cherry Tomatoes, Egg, Avocado, & Ranch Dressing 🌱
- Kale Salad with Pine Nuts, Goat Cheese, Citrus, Citrus-Thyme Vinaigrette 🌱
- Caprese Salad with Cherry Tomatoes, Fresh Mozzarella Basil, Balsamic Vinaigrette 🌱
- Watermelon Salad with Arugula, Pickled Onions, Feta, Herb Vinaigrette 🌱

*ATTENDANT REQUIRED

STEAM BUN & DIM SUM STATION \$28

- Pork Steam Bun
- Custard Steam Bun
- Pork & Shrimp Shu Mai
- Chicken Pot Sticks
- Shrimp Hargow
- Served with Sweet Chili Sauce, Soy-Scallion Dipping Sauce, Ponzu Sauce, & Chili Paste

SMALL PLATE STATION* \$32

Choice of 2

- Pan Seared Scallop with Parsnip Puree, Shitake Glaze & Parsnip Chip 🌱
- Sous Vide Porter Braised Short Ribs with Blue Cheese Polenta, Pan Jus
- Mojo Marinated Hanger Steak with Corn and Edamame Succotash and Chimichurri
- Smoked Salmon with Tomato-Bacon Chutney, Micro Greens 🌱
- Sous Vide Rack of Lamb with Buckwheat Risotto, Tomato-Cucumber Salad, & Mint Yogurt

*CHEF ATTENDANT REQUIRED (1 ATTENDANT/OPTION)

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Stations require uniformed Chef. Chef fee \$150 per Chef. A minimum of four stations are required when action stations are planned as a dinner alternative. All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance. Prices are based on a 2 hour presentation and will be prorated for longer receptions. Catering food and beverage pricing is subject to 22% service charge, 1% admin fee and 8.27% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.



GRAND RECEPTION

**\$99 | 2 HOUR BEER, WINE, & SODA | FOOD REPLENISHED FOR 1.5 HOURS
+ COMPLIMENTARY CHAMPAGNE TOAST**

SALAD SHAKER STATION

Caesar Salad with Croutons, Parmesan, Caesar Dressing

California Cobb with Bacon, Blue Cheese,
Cherry Tomatoes, Egg, Avocado, & Ranch Dressing

CARVING STATION

Maple-Herb Brined Whole Turkey with Turkey Gravy
& Cranberry Orange Chutney

PASTA STATION

Cavatappi Pasta with Pomodoro, Italian Sausage,
Roasted Garlic, Basil, Arugula, Roasted Mushrooms

Cheese Tortellini with Basil Cream Sauce, Roasted
Tomatoes, Asparagus

Italian Breadsticks

DESSERT STATION

Chef's Choice of Elaborate Desserts



SIERRA RECEPTION

\$114 | 3 HOUR PREMIUM BRAND BAR | FOOD REPLENISHED FOR 2 HOURS

APPETIZERS TRAY PASSED FOR THE FIRST HOUR

Tomato Basil Bruschetta with Balsamic Glaze
Prosciutto & Melon Skewers
Coconut Shrimp with Orange Glaze
Crab Cake with Caper Remoulade
Beef Wellington with Truffle Jus

ASIAN STATION

Pork Pot Stickers
Peking Duck Roll & Plum Sauce
Chicken Chow Mein
Fortune Cookies

CARVING STATION

Pastrami Crusted Cedar Plank Salmon
with Passion Fruit Mustard

Spice Rubbed NY Strip
with House-Made Steak Sauce

Accompanied with Mixed Green Salad
& Garlic Mashed Potatoes

DESSERT STATION

Chef's Choice of Elaborate Desserts



RESORT RECEPTION

\$149 | 3 HOUR SELECT PREMIUM BRAND BAR | FOOD REPLENISHED FOR 2 HOURS

APPETIZERS TRAY PASSED FOR THE FIRST 30 MINUTES

Fig & Blue Cheese Crostini

Vegetable Spring Roll with Sweet Chili Sauce

CARVING STATION

Roasted Garlic & Rosemary Rubbed Prime Rib
Served with Horseradish Cream, Dijon, Au Jus

Accompanied with Caesar Salad, Au Gratin,
& Smoked Glazed Baby Carrots

DESSERT STATION

Chef's Choice of Elaborate Desserts

TRADITIONAL PAELLA STATION

Vegetarian

Chicken & Spanish Chorizo

Meat & Seafood

RAMEN STATION

Ramen Noodles & Your Choice of:

Broth: Tonkatsu & Roasted Vegetable Broth

Proteins: Pork Belly, Chicken, Tofu

Toppings to Include: Nori, Scallions, Garlic Chips,
Soft Boiled Egg, Bean Sprouts



PRE FIXE MENUS

RIVERWALK PRE FIXE

\$66

1ST COURSE

Baby Iceberg Wedge Salad, Bacon,
Red Onions, Baby Heirloom Tomatoes,
Creamy Blue Cheese Dressing

*Crossings Sauvignon Blanc,
Marlborough, New Zealand*

2ND COURSE

Duet of Basil Pesto Chicken &
Pastrami Spiced Salmon with Roasted
Garlic Mashed Potatoes & Seasonal
Vegetables

*Meiomi Pinot Noir, Central Coast,
California*

3RD COURSE

Espresso Decadence Cake with
Baileys White Chocolate Cream

*Graham's Six Grapes Ruby Port,
Douro, Portugal*

ADD WINE PAIRING +\$22

DEMONTE PRE FIXE

\$73

1ST COURSE

Caesar Salad with Focaccia Croutons,
Parmesan Crisp, Olive Crostini

*Kendall Jackson Chardonnay,
Sonoma, California*

2ND COURSE

Duet of Grilled Filet Minion with
Cabernet Reduction & Seared Chicken
Breast in Truffle Jus Accompanied
with Roasted Asparagus & Au Gratin
Potatoes

Charles Krug Merlot, Napa, California

3RD COURSE

White Chocolate Cheesecake,
Seasonal Fruit, Pistachio Crumble

*Graham's Six Grapes Ruby Port,
Douro, Portugal*

ADD WINE PAIRING +\$27



PRE FIXE MENUS

CAUGHLIN PRE FIXE

\$76

1ST COURSE

Caesar Salad with Focaccia Croutons,
Parmesan Crisp, Olive Crostini

*Chalk Hill Chardonnay, Sonoma,
California*

2ND COURSE

Duet of Grilled Filet Minion with Cabernet
Reduction & Seabass with Citrus Beurre
Blanc Accompanied with Roasted
Asparagus & Au Gratin Potatoes

*Simi Cabernet Sauvignon, Alexander
Valley, California*

3RD COURSE

Chocolate Mousse Cake with
Raspberry Pinot Noir Compote

*Graham's Six Grapes Ruby Port,
Douro, Portugal*

ADD WINE PAIRING +\$27

ARROWCREEK PRE FIXE

\$86

1ST COURSE

Crispy Pork Belly with
Seasonal Preparation

Chandon Brut, California

2ND COURSE

Arugula & Baby Kale,
Strawberries, Cotija Cheese,
Tajin Peanuts, Smoked
Jalapeño Vin

*Hall Sauvignon Blanc, Napa,
California*

3RD COURSE

Char Grilled NY Strip Steak
& Tiger Prawns Accompanied
with Fingerling Potatoes,
Roasted Baby Carrots,
& Asparagus

*Emmolo Merlot, Napa,
California*

4TH COURSE

Apple Galette, Almond Cream,
Cinnamon Crème Fraiche with
Caramel Sauce

*Graham's 10 year Tawny Port,
Douro, Portugal*

ADD WINE PAIRING +\$36



PRE FIXE MENUS

NEWLANDS PRE FIXE

\$124

1ST COURSE

Seafood Trio of Shrimp Cocktail, Ahi Tuna, Seared Scallop

Roederer Estate Brut Rose, Anderson Valley, California

INTERMEZZO

3RD COURSE

Char Grilled Ribeye & Canadian Lobster Tail Accompanied
Herb Roasted Potato & Haricot Vert

Roth Estate Cabernet Sauvignon, Alexander Valley Cabernet

ADD WINE PAIRING +\$46

2ND COURSE

Baby Gem Lettuce, Roasted Beets, Goat Cheese, Walnuts
in a Citrus Vinaigrette

Belle Glos Pinot Noir, Santa Maria Valley, California

4TH COURSE

Milk Chocolate Cheesecake, Cinnamon Adobo Caramel,
Crème Fraiche, Pecans

Graham's 10 year Tawny Port, Douro, Portugal








THE GRAND TASTING

\$249 | 3 HOUR SUPER PREMIUM OPEN BAR | FOOD REPLENISHED FOR 2 HOURS
APPETIZERS TRAY PASSED FOR THE FIRST 30 MINUTES



APPETIZERS

- Ahi Tuna Tartare Shooters** 
Avocado, Watermelon Radish, Citrus Ponzu,
House Crackers
- Blistered Shishito Peppers**  
Lemon, Vegan-Garlic Aioli
- Chicken Satay**
Thai Peanut Sauce

RIM ASIAN BISTRO

- Assorted Sushi Rolls** 
Pork Pot Stickers 
Soy Ginger Glaze
- Crispy Pork Belly Adobo** 
Scallions, Garlic, Szechuan Peppercorns
- Mongolian Beef** 
Sliced Tenderloin, Onion, Chilies,
Rice Stick Noodles
- Stir Fried Chicken with Snow Peas & Mushrooms** 
In White Sauce
- Fortune Cookies**

CHARLIE PALMER

- Tomahawk Ribeye, CAB Nelson Farms** 
Carved to order
Peppercorn, Cabernet Veal Reduction
- Lobster Mac n Cheese**
- Roasted Asparagus**  
- Romaine Caesar Salad** 

UNO MÁS

- Ceviche**  
Shrimp, Fresh Lime & Citrus, Jalapeño,
Hass Avocado, Red Onion, Tomato, Cilantro
- Street Tacos**  
Carne Asada - Citrus-Marinated Steak,
Salsa Roja, Onion, Cilantro
- Pork Al Pastor** - Marinated Pork, Onion,
Cilantro
- Pollo Asada** - Cilantro-Lime Pollo, Salsa
Roja, Onion, Cilantro
- Tortilla Chips**  
Roasted Red Salsa, Tomatillo Salsa,
& Fresh Guacamole

WINE RESERVE

- Artisanal Cheese and Charcuterie Display**
Imported and Domestic Cheeses, Mixed Nuts,
Dried Fruits, Grapes, Crackers, & Lavash
Chef's Cured Meats, Salumi, & Pates
House-made Fruit Chutneys & Crusty Artisanal
Breads.
- Wild Mushroom Ravioli with Porcini Cream,**
Crab & Truffle Salad 
Garlic Breadsticks

GRAND CAFÉ

- Vanilla & Chocolate Ice Cream Sundaes**
Toppings Include Seasonal Berries,
Candied Pecans, Oreo Pieces, Miniature
M&M's, Reese's Pieces, Caramelia Pearls,
Hot Fudge, Caramel, Fresh Strawberries,
Freshly Whipped Cream, & Cream Filled
Bomboloni

 = Gluten Free  = Dairy Free  = Vegetarian  = Vegan



BEVERAGE & BAR PACKAGES

PREMIUM OPEN BAR

One Hour	\$32/person
Two Hours	\$36/person
Three Hours	\$40/person
Four Hours	\$44/person

Vodka: Smirnoff

Gin: Beefeater

Rum: Cruzan Light, Malibu, Captain Morgan

Tequila: Sauza Silver

Bourbon: Evan Williams

Scotch: Dewars White Label

Whiskey: Crown Royal, Jack Daniel's, Jameson

Domestic Beer: Bud Light, Lagunitas IPA

Imported Beer: Stella Artois, Corona

House Wine: Cabernet, Chardonnay

BEER & WINE OPEN BAR

One Hour	\$22/person
Two Hours	\$26/person
Three Hours	\$30/person
Four Hours	\$34/person

SUPER PREMIUM OPEN BAR

One Hour	\$38/person
Two Hours	\$43/person
Three Hours	\$48/person
Four Hours	\$53/person

Vodka: Tito's, Grey Goose

Gin: Bombay Sapphire

Rum: Bacardi, Malibu, Captain Morgan

Tequila: Patron Silver

Bourbon: Bulleit

Scotch: Johnnie Walker Black Label

Whiskey: Crown Royal Reserve,
Jack Daniel's Single Barrel, Jameson Double Barrel

Domestic Beer: Bud Light, Lagunitas IPA

Imported Beer: Stella Artois, Corona

House Wine: Kendall Jackson Cabernet,
Chardonnay

NO BARTENDER FEES ON ALL OPEN BAR PACKAGES



BEVERAGE & BAR

PREMIUM HOSTED BAR

Single Shot Cocktail	\$10
Cordials	\$13
House Red & White Wine	\$10
Domestic Beer	\$8
Imported Beer	\$9
Energy Drinks	\$6
Soft Drinks	\$5
Bottled Water	\$5

Vodka: Smirnoff

Gin: Beefeater

Rum: Cruzan Light, Malibu, Captain Morgan

Tequila: Sauza Silver

Bourbon: Evan Williams

Scotch: Dewars White Label

Whiskey: Crown Royal, Jack Daniel's, Jameson

Domestic Beer: Bud Light, Lagunitas IPA

Imported Beer: Stella Artois, Corona

House Wine: Cabernet, Chardonnay

SUPER PREMIUM HOSTED BAR

Single Shot Cocktail	\$14
Cordials	\$13
Robert Mondavi Wine	\$12
Domestic Beer	\$8
Imported Beer	\$9
Energy Drinks	\$6
Soft Drinks	\$5
Bottled Water	\$5

Vodka: Tito's, Grey Goose

Gin: Bombay Sapphire

Rum: Bacardi, Malibu, Captain Morgan

Tequila: Patron Silver

Bourbon: Bulleit

Scotch: Johnnie Walker Black Label

Whiskey: Crown Royal Reserve,
Jack Daniel's Single Barrel, Jameson Double Barrel

Domestic Beer: Bud Light, Lagunitas IPA

Imported Beer: Stella Artois, Corona

House Wine: Kendall Jackson Cabernet, Chardonnay

ALL PRICING PER OUNCE

Bars are subject to a \$750 minimum per bar. Should sales fall short of this minimum, the host is responsible for the additional amount. Bartender fee is \$150 per bartender per 75 guests up to 4 hours. Each additional hour incurs a \$35 fee per hour. An additional \$100 cashier fee is required on all cash bars per bar. Inquire about cash bars with your event manager.



CHAMPAGNE & WINE

WHITE WINE

CHARDONNAY

Chalk Hill Chardonnay, Sonoma Coast, CA	\$62
Gary Farrell Chardonnay, Russian River Valley, CA	\$80
Frank Family Chardonnay, Carneros, CA	\$100
Rombauer Chardonnay, CA	\$110

SAUVIGNON BLANC

Hall Sauvignon, Napa, CA	\$60
Robert Mondavi Sauvignon Blanc, Napa, CA	\$64

PINOT GRIGIO

Terlato, Friuli, Italy	\$48
Santa Margherita	\$52

BUBBLES

Ruffino Prosecco, Italy	\$43
Chandon Brut, CA	\$68
Moet Imperial Brut Champagne, France	\$160
Perrier Jouet Grand Brut Champagne, France	\$180

RED WINE

CABERNET SAUVIGNON

Franciscan Cabernet Sauvignon, Napa, CA	\$60
Justin Cabernet Sauvignon, Paso Robles, CA	\$80
Robert Mondavi Napa Cabernet Sauvignon, Napa, CA	\$96
Frank Family Cabernet Sauvignon, Napa, CA	\$120

RED BLEND

Caymus Suisun Red Blend, Suisun Valley, CA	\$80
Daou Vineyards Bodyguard, Paso Robles, CA	\$100
Rodney Strong Symmetry, Sonoma, CA	\$130
Justin Isosceles, Paso Robles, CA	\$180

PINOT NOIR

Belle Glos Balade, Santa Rita Hills, CA	\$68
Elouan, Oregon	\$60
Etude, Carneros, Napa, CA	\$90

MERLOT

Charles Krug, Merlot, Napa, CA	\$70
Emmolo Merlot, Napa, CA	\$80
Stags' Leap Winery, Napa	\$90

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