



CATERING

BREAKFAST | BREAKS | LUNCH
RECEPTION | DINNER | BEVERAGES

2025



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Breakfast Buffets

Freshly Brewed Coffee and Gourmet Hot Tea Included

Midtown

\$36

- Assorted Breakfast Pastries
- Golden Hawaiian Pineapple, Honeydew, Cantaloupe, Seasonal Berries *GF VE*
- Scrambled Eggs *GF*
- Breakfast Sausage *GF*
- Breakfast Potatoes *GF*
- Orange and Cranberry Juices *GF VE*

Palisades

\$42

- Assorted Breakfast Pastries
- Seasonal Fresh Fruit Salad with Tajin and Chamoy
- Southwestern Scrambled Eggs *GF*
- Chilaquiles, Fresh Corn Tortillas in Housemade Salsa and Topped with Red Onions, Cilantro, Queso Fresco, Shredded Pepper Jack Cheese *GF VG*
- Applewood Smoked Bacon *GF*
- Breakfast Potatoes *GF*
- Orange and Cranberry Juices

Emerald Bay

\$49

- Assorted Breakfast Pastries
- Golden Hawaiian Pineapple, Honeydew, Cantaloupe, Seasonal Berries *gf VE*
- Oatmeal with Golden Raisins, Brown Sugar, Milk *GF VG*
- Scrambled Eggs *GF*
- Breakfast Link Sausage *GF*
- Applewood Smoked Bacon *GF*
- Herb Roasted Potatoes *GF VE*
- Brioche French Toast, Fresh Seasonal Berries, Maple Syrup, Whipped Cream
- Orange and Cranberry Juices

Build-Your-Own Bottomless Bar

Premium Bloody Mary

\$14

Smirnoff Vodka, Tomato Juice, Celery

Super Premium

\$22

Titos, Grey Goose, Tomato Juice, Clamato, Pickled Vegetables, Shrimp, Bacon, Hot Sauces, Horseradish

Bottomless Mimosas

\$12

Orange and Cranberry Juice

All prices per person unless otherwise indicated.

GF Gluten Free | *VG* Vegetarian | *VE* Vegan

Breakfast Buffets are offered to a minimum of 25 guests. An additional service 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 of \$10 per person, per hour will apply for buffets opened longer than 1.5 hours. Catering food and beverage pricing is subject to 23% service charge 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.



Continental Breakfast

Freshly Brewed Coffee and Gourmet Hot Tea Included

The Classic	\$24	The Deluxe	\$32	The Grand	\$42
<ul style="list-style-type: none">• Golden Hawaiian Pineapple, Honeydew, Cantaloupe, Seasonal Berries <i>GF VE</i>• Assorted Croissants, Muffins, Danishes• Individual Yogurt• Orange and Cranberry Juices					
<ul style="list-style-type: none">• Golden Hawaiian Pineapple, Honeydew, Cantaloupe, Strawberries, Blueberries, Blackberries, Raspberries <i>GF VE</i>• Greek Yogurt Parfaits with Housemade Granola & Mixed Berries <i>VG</i>• Assorted Muffins and Danishes• Smoked Salmon, Assorted Bagels, Cream Cheese, Red Onions, Capers, Chopped Egg• Orange and Cranberry Juices					
<ul style="list-style-type: none">• Golden Hawaiian Pineapple, Honeydew, Cantaloupe, Strawberries <i>GF VE</i>• Miniature Bake Shop Specialties Including: Croissants, Muffins, Danishes• Bagels and Cream Cheese• Yogurt Parfaits with Housemade Granola & Mixed Berries <i>VG</i>• Hard-Boiled Eggs <i>GF</i>• Steel Cut Oatmeal with Golden Raisins, Brown Sugar, Milk• Prosciutto, Salami and Assorted Imported Cheeses• Orange & Cranberry Juices					

Enhancements	
• Bagels and Cream Cheese	\$60 dozen
• Scrambled Eggs	\$6
• Applewood Smoked Bacon	\$8
• Breakfast Sausage	\$8

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Continental Breakfasts are offered to a minimum of 25 guests. An additional service charge of \$200 will be applied to breakfast buffets ordered for less than 25 guests. Breakfasts 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 of \$10 per person, per hour will apply for continentals opened longer than 1.5 hours. Catering food and beverage pricing is subject to 23% service charge 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.



Breakfast Enhancements

All Enhancements Must be Accompanied by a Breakfast Buffet or Continental Breakfast

Omelet Station	\$12	Morning Charcuterie Board	\$24
Fresh Eggs and Egg Whites, Choice of Diced Ham, Onions, Bacon, Scallions, Bell Peppers, Spinach, Tomatoes, Mushrooms, Cheddar, Swiss Cheese		An Array of Imported and Domestic Artisanal Cheeses Chef's Local Cured Meats, Salumi, & Pates Housemade Fruit Chutneys & Crusty Artisanal Breads	
Pacific Coast Omelet Station	\$18	Greek Yogurt Parfait	\$7
Fresh Eggs and Egg Whites, Choice of Diced Ham, Onions, Bacon, Scallions, Bell Peppers, Spinach, Tomatoes, Mushrooms, Cheddar, Swiss Cheese plus Shrimp, Crabmeat, Smoked Salmon, Smoked Trout		Housemade Granola and Mixed Berries vg	
Belgian Waffles	\$11	Breakfast Burrito	\$12
Mixed Berry Compôte, Whipped Cream, Honey Butter		Flour Tortilla, Scrambled Eggs, Chorizo, Potatoes, Cheddar, Roasted Red Salsa	
Fried Chicken and Waffles	\$14	Breakfast Sandwich	\$12
with Warm Honey		English Muffin with Scrambled Egg, Applewood Bacon, Provolone	
Buttermilk Pancakes	\$9	Orange Juice Station	\$12
Strawberry and Blueberry Compôte, Maple Syrup		Fresh Squeezed Organic Handpicked Valencia Oranges	

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Brunch

IN GRAND STYLE

Freshly Brewed Coffee and Gourmet Hot Tea Included

\$76

From the Chefs in the Cold Kitchen

- Basket of Muffins, Danishes, Croissants, Sweet Cream Butter, Honey and Preserves
- Sliced Seasonal Fruits and Seasonal Mixed Berries **GF VE**
- Smoked Salmon, Assorted Bagels, Cream Cheese, Red Onions, Capers, Chopped Egg
- Garden Green Salad, Roasted Turkey, Hard Boiled Eggs, Teardrop Tomatoes, Aged Cheddar Cheese, Ranch Dressing

From the Chefs in the Hot Kitchen

Carving Station (Select One)

- Chargrilled Ribeye
Traditional Béarnaise, Zinfandel Reduction, Herb Aioli **GF**
- Orange Mojo-Marinated Pork Tenderloin
Dijon Mustard, Tarragon Aioli **GF**
- Pretzel and Silver Dollar Rolls

Let's Make an Omelet

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

All prices per person unless otherwise indicated.

Breakfast brunch served to a minimum of 75 guests. For orders less than 75 guests a \$20 surcharge per person will apply. Bruch is designed to last up to 1.5 hours. Brunches open longer are subject to a \$20 per person surcharge per hour extended. Catering food and beverage pricing is subject to 23% service charge 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.

Hot Display

- Scrambled Eggs with Fine Herbs **GF**
- Applewood-Smoked Bacon
- Link Sausage
- Roasted Yukon Potatoes, Caramelized Onions, Roasted Bell Peppers **GF VE**

Specialty Beverages

- Fresh Fruit Juices
- Seasonal Aqua Fresca
- Champagne and Mimosas

Accompaniments (Select Two)

- Avocado Toast Bar
Whole Wheat Loaf, Sourdough Baguette, Shaved Radishes, Cherry Tomatoes, Feta Cheese **VG**
- Blueberry Pancakes
Vermont Maple Syrup, Butter
- Belgian Waffles
Seasonal Fruit Compôte, Bourbon Maple Syrup, Whipped Butter

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Break Packages

Chocolate Decadence \$22

Chef's Selection of Freshly Baked Cookies, Chocolate-Dipped Strawberries, Chocolate Caramels, Häagen-Daz Ice Cream Bars, Milk (Chocolate and Regular)

Afternoon Snack \$21

Artisan Cheese Display with Nuts, Dried Fruits, Crackers, Seasonal Crudité with Ranch and Hummus. Includes Strawberry and Cucumber-Infused Water

Fresh Start \$22

Assorted Smoothie and Juice Shooters, Granola Bars, Whole Fruit, Yogurt Parfaits. Includes Orange and Lemon-Infused Water *GF VG*

Ballgame \$21

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

Movie Theater \$19

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

Grand Donut Wall \$22

Assorted Fresh Donuts, Bomboloni with Warm Chocolate Sauce, Caramel Sauce, Assorted Toppings. Includes Freshly Brewed Coffee and Bottled Water

Refreshments

8-Hour Service (refreshed every 2 hours) **\$40**

4-Hour Service (refreshed every 2 hours) **\$28**

2-Hour Service (no refresh) **\$16**

30-Minute Coffee Service **\$8**

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

Grand Pretzel Wall \$22

Warm Jumbo Soft Pretzels
Pretzel Bites
Warm Cheese Sauce
Assorted Mustards
Includes Assorted Sodas and Bottled Waters

All-Day Break Package \$65

Maximum of 8 Hour Service

Pre-Meeting Break 1-Hour Service

- Selection of Chilled Juices: Orange and Cranberry
- Seasonal Fruit Platter
- Individual Yogurt
- Croissants
- Freshly Brewed Coffee, Decaf Coffee, Gourmet Hot Tea Selection

Morning Break 30-Minute Service

- Selection of Housemade Granola and Protein Bars
- Trail Mix *GF*
- Whole Fresh Fruit
- Freshly Brewed Coffee, Decaf Coffee, Gourmet Hot Tea

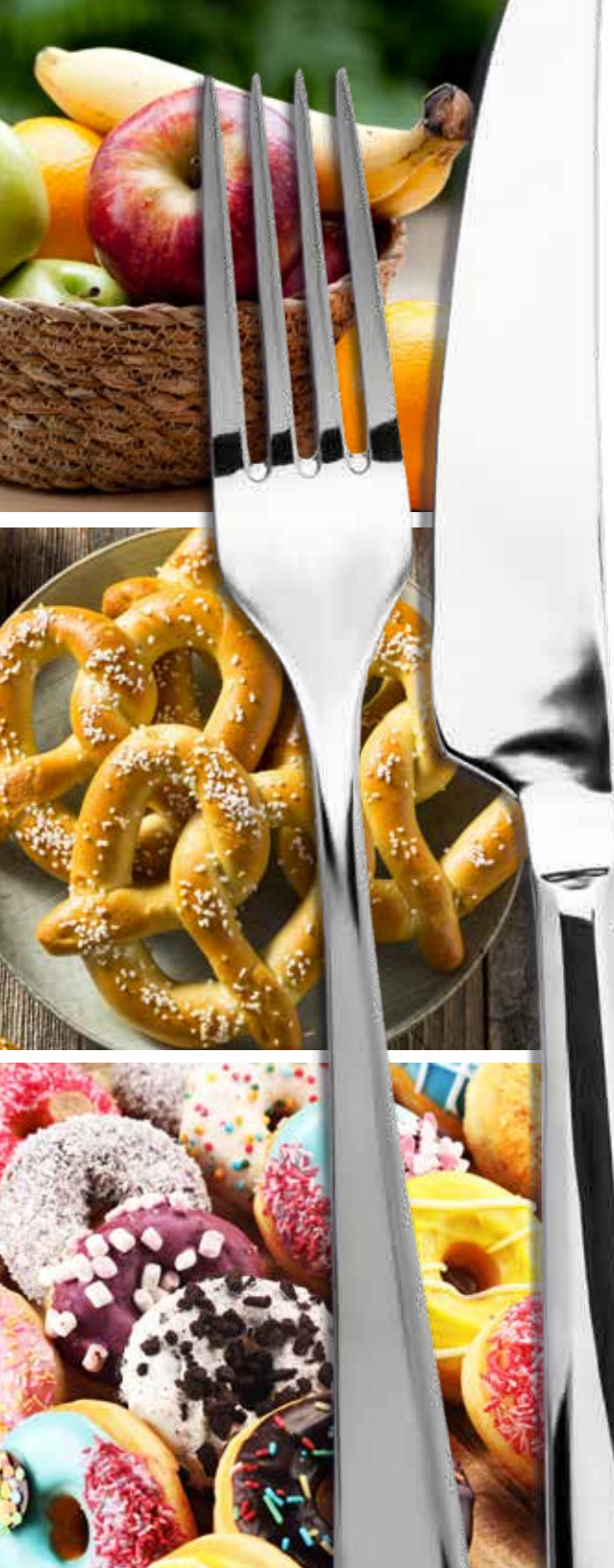
Afternoon Break 30-Minute Service

- Bags of Chips and Pretzels
- Cocktail Sandwiches: Turkey and Creamy Havarti, Cucumber and Boursin Cheese with Microgreens
- French Macarons
- Assorted Sodas and Bottled Water

All prices per person unless otherwise indicated.

Break Packages are offered to a minimum of 25 guests. An additional service 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 23% service charge 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.

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À la Carte Break Items

Snacks

Items per dozen must be ordered in increments of 12.

Imported and Domestic Cheese Display	\$18/guest	Assorted Donuts	\$60/dozen	Candy Bars	\$54/dozen
		Assorted Muffins	\$60/dozen	Assorted	
Sliced Seasonal Fresh Fruit Display <i>GF VE</i>	\$14/guest	Breakfast Pastries	\$60/dozen	Warm Jumbo Soft Pretzels with Mustard	\$72/dozen
Tortilla Chips and Salsa <i>GF VE</i>	\$8/guest	Bagels and Cream Cheese	\$60/dozen	Novelty Ice Cream Bars	\$72/dozen
Greek Yogurt Parfaits <i>VG</i>	\$84/dozen	Chocolate Brownies or Blondies	\$60/dozen	Assorted	
with Housemade Granola and Mixed Berries		Jumbo Cookies	\$60/dozen	Individual Bags of Trail Mix	\$54/dozen
		Chocolate Chip, Oatmeal Raisin, Peanut Butter, Lemon		Individual Bags of Popcorn	\$54/dozen
Whole Fresh Fruit	\$48/dozen	Protein Health Bars <i>GF</i>	\$60/dozen	Individual Bags of Assorted Potato Chips	\$54/dozen
Bananas, Apples and Seasonal Varieties					

Beverages

1 gallon of hot beverages per ten 10 guests recommended.

Freshly Brewed Starbucks Coffee	\$120/gallon	Hot Chocolate	\$72/gallon
Caffeinated and Decaffeinated		Soft Drinks	\$5 each
Freshly Brewed 100% Colombian Coffee	\$92/gallon	Assorted	
Caffeinated and Decaffeinated		Bottled Water	\$5 each
Almond Milk, Flavored Syrup Enhancements Including Sugar Free French Vanilla, French Vanilla, Caramel, Hazelnut, and Cinnamon		Individual Bottled Natural Fruit Juice	\$6 each
Herbal Tea	\$92/gallon	Energy Drinks	\$7 each
Assorted Flavors			
Cucumber and Strawberry Aqua Fresca and Iced Tea	\$92/gallon		

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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 unless a 2 hour service window is specified. Items on break service are not transferable. Catering food and beverage pricing is subject to 23% service charge 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.



Lunch Buffets

Freshly Brewed Coffee and Gourmet Hot Tea Included

Southwestern \$49

Starters

- Chicken Tortilla Soup *GF*
- Southwestern Caesar Salad with Parmesan Cheese, Tortilla Strips, Cilantro Caesar Dressing *GF VG*
- Roasted Corn Salad, Red Onion, Cherry Tomatoes, Cilantro Vinaigrette *GF VE*

Entrée

- Chicken Fajitas *GF*
- Beef Fajitas *GF*
- Cheese Enchilada Casserole with Sour Cream, Salsa, Cheddar Cheese
- Impossible Beef Tacos *VE* **+\$5**

Sides

- Warm Flour and Corn Tortillas *GF*
- Refried Beans *GF*
- Spanish Rice

Dessert

- Milk Chocolate Cheesecake with Spiced Pecans and Adobo Caramel *GF*
- Cinnamon Churro Cake with Cream Cheese Frosting
- *Tres Leches* Cake with Berries *VE*
- Raspberry Chocolate Parfait *VE* **+\$5**

Mambo Italiano \$49

Starters

- Tomato Basil Bisque with Croutons *VG*
- Sundried Tomato Caesar Salad with Romaine, Shaved Parmesan, Caesar Dressing *VG*
- Caprese Salad with Sliced Red and Yellow Tomatoes, Fresh Mozzarella, Micro Basil and Balsamic Glaze *VG*

Entrée

- Chicken Marsala
- Pesto Crusted Salmon with Lemon and Fennel Beurre Blanc *GF*
- Eggplant Parmesan with Pomodoro Sauce *VG*
- Mushroom Ravioli with Red Tomato **+\$5**
- Sauce *VE*

Sides

- Broccoli *GF VE*
- Garlic Bread Sticks

Dessert

- Tiramisu
- Ricotta Cheesecake with Berries *GF*
- Chocolate Lava Cake *GF VE* **+\$5**
- Raspberry Panna Cotta *GF VE* **+\$5**

BBQ Buffet \$52

Starters

- Housemade Chili with Shredded Cheese, Scallions and Sour Cream
- Mixed Green Salad with Tomatoes, Onions, Cucumber, Baby Kale and Herb Vinaigrette *GF VG*
- Southern Coleslaw *GF VG*
- Potato Salad *GF VG*

Entrée

- Grilled Spice Rubbed Chicken
- BBQ Beef Brisket with Housemade BBQ Sauce
- Mesquite Grilled Salmon *GF*
- Pulled Jackfruit Sliders *VE* **+\$5**

Sides

- BBQ Baked Beans *VG*
- Mac 'n' Cheese *VG*
- Corn Bread

Dessert

- Lemon Bar, Brownies, Peach Cobbler Bars
- Strawberry Shortcake *VE* **+\$5**

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Buffet Lunches are offered to a minimum of 25 guests. An additional service charge of \$200 will be applied to lunch 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 lunch service. Buffets opened longer than 1.5 hours are subject to a \$10 per person surcharge per hour extended. Catering food and beverage pricing is subject to 23% service charge 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.



Lunch Buffets

Freshly Brewed Coffee and Gourmet Hot Tea Included

Pan Pacific \$49

Starters

- Miso Soup *VG*
- Soba Noodle Salad with Soy-Ginger Vinaigrette
- Green Salad with Cucumbers, Shaved Carrots, Crisp Rice Noodles, Cherry Tomatoes, Mandarin Oranges, Ponzu Vinaigrette *VG*

Entrée

- Soy Grilled Chicken with Orange-Ginger Glaze
- Mongolian Beef
- *Braised Tofu with Seasonal Vegetables* *VE* +\$5

Sides

- Wok Vegetables *VE*
- Coconut and Lemongrass Scented Basmati Rice
- Vegetable Egg Rolls

Dessert

- Coconut Cheesecake with Candied Macadamia Nuts *GF*
- Chocolate Lava Cake with Mandarin and Grand Marnier Cream
- *Strawberry Shortcake Mousse* *VE* +\$5

Soup, Salad and Sandwich Buffet \$44

Soup and Salad

- Tomato Bisque Soup *VG*
- Mix Greens with Cucumber, Cherry Tomatoes, Carrots and Balsamic Vinaigrette *GF VG*
- Baby Kale Salad with Toasted Almonds, Goat Cheese and Citrus-Thyme Vinaigrette *GF VG*
- Classic Potato Salad *GF VG*

Sandwiches (Select 3)

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

Sides

- House Made Potato Chips *VE*
- Pickles

Dessert

- Chocolate Chip Brownies
- Lemon Blueberry Cheesecake

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Plated Lunch

Housemade Rolls with Butter, Freshly Brewed Coffee and Gourmet Hot Tea Included

Citrus Seared Chicken Breast \$40

Salad

Mixed Greens, Market Vegetables, Pickled Onions, Shaved Parmesan, Champagne Vinaigrette *GF VG*

Main

Citrus Seared Chicken Breast, Chardonnay Pan Sauce, Seasonal Vegetables, Garlic Mashed Potatoes *GF*

Dessert

Lemon Tart with Blackberries

Chargrilled Tri-Tip \$48

Salad

Arugula, Baby Kale, Strawberries, Cotija Cheese, Tajin Peanuts, Smoked Jalapeño Vinaigrette *GF VG*

Main

Chargrilled Tri-Tip, Guajillo Pepper Demi, Crispy Fingerling Potatoes, Seasonal Vegetables *GF*

Dessert

Cheesecake with Berries

Add a Starter Course

Jumbo Lump Crab Cake	\$9	Pork Belly	\$9	Lobster Bisque	\$9
Shrimp Cocktail	\$9	Mushroom Ravioli	\$9	Clam Chowder	\$9
Hamachi Crudo	\$9	Butternut Squash Bisque	\$9	Tomato Bisque	\$9

Grilled Salmon \$43

Salad

Caprese, Fresh Mozzarella, Heirloom Tomatoes, Pesto Oil, Balsamic Reduction, Micro Basil, Pine Nuts *GF VG*

Main

Grilled Salmon, Roasted Potatoes, Seasonal Veggies, Passion Fruit Mustard Sauce *GF*

Dessert

Espresso Decadence Cake with Baileys White Chocolate Cream *GF*

Petite Filet Mignon \$59

Salad

Waldorf Salad with Apples, Grapes, Celery, Candied Walnuts, Butter Lettuce, Creamy Lemon Dressing *GF VG*

Main

Petite Filet Mignon Topped with Wild Mushrooms, Whipped Potatoes, Roasted Baby Carrots, Cipollini Onion, Red Wine Demi-Glaze *GF*

Dessert

Flourless Chocolate Cake with Vanilla Cream Fraîche and Raspberry Hibiscus Sauce *GF*

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Box Lunches to Go

Bottled Water, Potato Chips, Chocolate Chip Cookie and Whole Fruit Included

\$34

Sandwiches and Wraps

Select Three:

Turkey and Swiss

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

Roast Beef

On a Demi-Baguette with Cheddar Cheese, Creamy Horseradish, Lettuce, Tomato and Red Onions

Italian

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

Grilled Chicken Caesar Wrap

Grilled Chicken, Lettuce, Croutons and Caesar Dressing

Roasted Veggie Wrap *VE*

Roasted Vegetables with Hummus on a Spinach Tortilla

Salad

Select One:

Mix Greens *GF VE*

Cucumber, Cherry Tomatoes, Carrots and Balsamic Vinaigrette

Classic Potato Salad *GF VE*

Coleslaw *GF VE*

- Assorted Soft Drinks

+\$5

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Boxed Lunches are offered to a minimum of 25 guests. An additional labor charge of \$200 will be applied to boxed lunches ordered for less than 25 guests. Catering food and beverage pricing is subject to 23% service charge 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

HORS D'OEUVRES

À la Carte Hors d'Oeuvres Must Be Ordered in Increments of 50 Pieces

Cold Hors d'Oeuvres

• Tomato Basil Bruschetta with Balsamic Glaze <i>vg</i>	\$6	• Pita Chip and White Bean Hummus with Crisp Prosciutto and Saba Drizzle	\$6	• Peppercorn Crusted Strip Loin with Avocado Mousse, Corn Salsa <i>GF</i>	\$7
• Antipasto Brochette with Roasted Tomato, Ciliegine Mozzarella, Fresh Basil, Kalamata Olive <i>GF VG</i>	\$6	• Endive Cup with Roasted Beets and Feta <i>GF VG</i>	\$6	• Smoked Salmon on Toast Points	\$7
• Fig and Blue Cheese Crostini	\$6	• Prosciutto and Melon Skewers <i>GF</i>	\$7	• Ceviche Shooters with Micro Cilantro <i>GF</i>	\$7
• Whipped Goat Cheese Crostini with Chopped Walnuts and Honey Drizzle <i>vg</i>	\$6	• Seared Ahi Tuna on Cucumber with Wasabi Crema <i>GF</i>	\$7	• Poke Won Ton	\$7

Hot Hors d'Oeuvres

• Vegetable Spring Roll with Sweet Chili Sauce <i>vg</i>	\$6	• Spanakopita <i>vg</i>	\$6	• Peking Duck Roll with Plum Sauce	\$7
• Beef Wellington with Truffle Jus	\$7	• Coconut Shrimp with Orange Glaze <i>GF</i>	\$7	• Turkey Meatballs with Chipotle-Cranberry Glaze	\$7
• Bacon Wrapped Scallops with Maple Butter Sauce <i>GF</i>	\$7	• Crab Cake with Caper Rémolade	\$7	• Teriyaki Beef Skewers	\$7
• Chicken Empanada with Chipotle Aioli	\$7	• Artichoke Beignet with Tzatziki Sauce <i>vg</i>	\$6	• Jalapeno Poppers with Cream Cheese	\$6
• Garlic Chicken Satay with Thai Peanut Sauce	\$7	• Vegetable Samosas with Mango Chutney <i>vg</i>	\$6	• Chicken & Waffles	\$7

6 pieces per guest recommended for light receptions.
12 pieces per guest recommended for heavy receptions.

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Reception

DISPLAYS

Fresh Seasonal and Tropical Fruit Display *GF VG* **\$14**

- Served with Local Honey

Mediterranean Dips Display *VG* **\$16**

- Hummus, Baba Ghanoush, Tzatziki
- Served with Warm Pita Bread

Antipasti Display **\$20**

- Grilled and Marinated Vegetables, Artichokes, Peppers, Cipollini, Broccolini, Olives
- Cured Meats, Select Cheeses
- Served with Artisanal Bread

California Seasonal Crudit  Display *GF VG* **\$15**

- Broccoli, Cauliflower Radishes, Jicama, Cucumber, Peppers, Carrots, Celery
- Served with Ranch and Chipotle Ranch

All-You-Can Eat Sushi **\$72**

- Limited to 1 hour service.
- Assorted Sushi Rolls and Maki Rolls
- Vegetable Tempura
- Served with Ginger, Wasabi, Soy Sauce, Edamame

Artisanal Cheese Display **\$18**

- Imported and Domestic Cheeses
- Mixed Nuts, Dried Fruits, Grapes, Crackers

Charcuterie Display **\$24**

- Chef's Local Cured Meats, Salumi and Pates
- Housemade Fruit Chutneys and Crusty Artisanal Breads
- Assorted Domestic and International Cheeses

Dessert Display **\$16**

- Tiny Tarts, Mousse Cornets, French Macarons, Truffles, Chocolate Caramels

All prices per person unless otherwise indicated.

GF Gluten Free | *VG* Vegetarian | *VE* 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. \$50 minimum requirement per person must be reached when ordering Reception displays in place of dinner. Catering food and beverage pricing is subject to 23% service charge 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
A Minimum of Three Reception Displays are Required When Adding a Carving Station

Whole Suckling Pig <i>GF</i>	\$550	Apple and Cinnamon Brined Pork Loin <i>GF</i>	\$440
<ul style="list-style-type: none">• Served with Pineapple and Sage Gastrique• Serves 40		<ul style="list-style-type: none">• Served with Apple-Ginger Chutney• Serves 25	
Maple-Herb Brined Whole Turkey <i>GF</i>	\$490	Spice Rubbed New York Strip <i>GF</i>	\$450
<ul style="list-style-type: none">• Served with Turkey Gravy and Cranberry Orange Chutney• Serves 35		<ul style="list-style-type: none">• Served with Housemade Steak Sauce• Serves 30	
Seared Beef Tenderloin <i>GF</i>	\$475	Honey Mustard Pineapple Baked Ham <i>GF</i>	\$425
<ul style="list-style-type: none">• Served with Horseradish Cream, Dijon, Red Demi• Serves 20		<ul style="list-style-type: none">• Served with Caramelized Honey Glaze with Spices• Serves 30	
Roasted Garlic, Rosemary Rubbed Prime Rib <i>GF</i>	\$470	Spiced Salmon <i>GF</i>	\$310
<ul style="list-style-type: none">• Served with Horseradish Cream, Dijon, Au Jus• Serves 30		<ul style="list-style-type: none">• Served with Passion Fruit Mustard• Serves 25	

Sides

• Mashed Potatoes <i>GF VG</i>	• Creamed Spinach <i>GF VG</i>	Pick 1 Side	\$9
• Sweet Potato Mash <i>GF VG</i>	• Roasted Brussels Sprouts <i>GF VE</i>	Pick 2 Sides	\$12
• Potato au Gratin <i>GF VG</i>	• Glazed Baby Carrot <i>GF VE</i>	Pick 3 Sides	\$18

All prices per person unless otherwise indicated.

All stations require a uniformed chef with a fee of \$200 per chef. Stations are offered to a minimum of 25 guests; Food prepared based on the full guest guarantee only Catering food and beverage pricing is subject to 23% service charge 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.

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Reception

ACTION STATIONS – GROUP 1 OF 2

Pasta Station

\$25

- Rigatoni Bolognese — Shaved Parmesan.
- Three Cheese Ravioli — Spinach, Tomato, Pesto Cream Sauce
- Herb Gnocchi — Roasted Squash, Kale, Mushrooms, Olive Oil
- Italian Breadsticks

Paella Station *GF*

\$26

- Housemade Paella with:
- Seasonal Vegetables *VG*
- Chicken and Spanish Chorizo
- Mussels, Shrimp and Scallops

Hawaiian Poke Build Your Own Bowl

\$28

- Ahi Tuna and Salmon
- Tofu + \$5
- Seaweed Salad, Edamame, Green Onions, Cucumber, Spicy Aioli, Avocado, Pineapple

Hot & Juicy *Attendant Required*

\$29

- Mussels, Crawfish, Shell on Shrimp, Clams and Scallops
- Andouille Sausage, Corn on the Cob, Potato and Steamed Rice
- Variety of Sauces: Garlic Butter, Cajun, Lemon Butter
- Served with a Bag, Gloves and a Bib

All prices per person unless otherwise indicated.

Optional Chef attendant fee of \$200 per chef. A minimum of three 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 23% service charge 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.

Mini Street Tacos and Ceviche Station

\$27

Choice of Taco Protein: Select 3

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

- Served with Mini Corn and Flour Tortilla, Chopped Onions, Cilantro, Cotija, Guacamole, Salsa Roja, Salsa Verde
- Ceviche Shooters with Housemade Tostada Chips:
- Aquachile Ceviche with Shrimp

Slider Station

\$26

Choice of 2:

- Pub House Slider — Seared Beef with Caramelized Onions and Creamy Dijonnaise on Brioche Bun
- Asian Chicken Slider — Red Cabbage, Pickled Onions, and Sriracha Aioli on a Brioche Bun
- Hawaiian Pulled Pork sliders - BBQ Sauce, Pineapple, Coleslaw, Pepper Jack Cheese on a Sweet Roll
- Plant Based Slider — Red Cabbage, Pickled Onions and Vegan Aioli on a Vegan Roll

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Reception

ACTION STATIONS – GROUP 2 OF 2

Brazilian Churrasco *Attendant Required* **\$75**

- Picanha
- Tri-Tip
- Spicy Sausage
- Amazonian Spiced Salmon
- Tomahawk Ribeye
- Grilled Vegetable Skewers

Sauces: Chimichurri and Red Demi-Glace

Sides: Mashed Potatoes and Potato Cheese Roll

Salads: Sweet Corn Salad, Tomato Caprese, Brazilian Carrots and Beets Salad with Citrus Vinaigrette

- 100 person minimum required

Salad Shaker Station **\$21**

Choice of 2

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

Wok This Way **\$28**

- Mongolian Beef — Sliced Tenderloin, Onion, Chilies, Rice Stick Noodles
- General's Chicken — with Broccoli and Chilies in Sweet Spicy Sauce
- Shrimp Fried Rice — Traditional Fried Rice with Shrimp, Egg, Peas, Carrots, and Green Onions
- Fortune Cookies

Small Plate Station *Chef Attendant Required* **\$32**

Choice of 2

- Pan Seared Scallop with Parsnip Puree, Shitake Glaze and Parsnip
- Chip **GF**
- 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 **GF**
- Sous Vide Rack of Lamb with Buckwheat Risotto, Tomato-Cucumber Salad and Mint Yogurt

Gelato Station **\$18**

Flavors: Vanilla, Sugar Free Vanilla, Chocolate, Strawberry Sorbet, Mango Sorbet, Passion Fruit Sorbet, Raspberry Sorbet, Coffee Crunch, Mint Chocolate Chip (choice of three flavors for groups under 50)

Toppings and Things: Sugar Cones, Chocolate Syrup, Caramel, Strawberry Sauce, Mixed Berries, Cookie Dough, Chocolate Chips

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Reception

GRAND RECEPTION

2-Hour Beer, Wine and Soda Service

Food Replenished for 1.5 Hours

Complimentary Champagne Toast

\$99

Salad Bar

- Caesar Salad with Croutons, Parmesan, Caesar Dressing
- California Cobb with Bacon, Blue Cheese, Cherry Tomatoes, Egg, Avocado and Ranch Dressing

Butcher Block

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

Italian

- Rigatoni Bolognese — Shaved Parmesan.
- Three Cheese Ravioli — Spinach, Tomato, Pesto Cream Sauce
- Herb Gnocchi — Roasted Squash, Kale, Mushrooms, Olive Oil
- Italian Breadsticks

Sweets

- Chef's Choice of Elaborate Desserts

All prices per person unless otherwise indicated.

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Receptions are offered to a minimum of 50 guests. For orders less than 50 guests a \$20 surcharge per person will apply. Reception open longer than 2 hours are subject to a \$20 per person surcharge per hour extended. Catering food and beverage pricing is subject to 23% service charge 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

SIERRA RECEPTION

3-Hour Premium Brand Bar Service
Food Replenished for 2 Hours

\$114

Appetizers

- Tray Passed for the First Hour
- Tomato Basil Bruschetta with Balsamic Glaze
- Prosciutto and Melon Skewers
- Coconut Shrimp with Orange Glaze
- Crab Cake with Caper Rémoulade
- Beef Wellington with Truffle Jus

Asian Cuisine

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

Butcher Block

- Spiced Salmon with Passion Fruit Mustard
- Spice Rubbed New York Strip with Housemade Steak Sauce
- Accompanied with Mixed Green Salad and Garlic Mashed Potatoes

Sweets

- Chef's Choice of Elaborate Desserts

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Reception

RESORT RECEPTION

3-Hour Super Premium Brand Bar Service
Food Replenished for 2 Hours

\$149

Appetizers

- Tray Passed for the First 30 Minutes
- Fig and Blue Cheese Crostini
- Vegetable Spring Roll with Sweet Chili Sauce

Butcher Block

- Roasted Garlic and Rosemary Rubbed Prime Rib
- Served with Horseradish Cream, Dijon, Au Jus
- Accompanied with Caesar Salad, Au Gratin and Smoked Glazed Baby Carrots

Gelato Cart

- **Flavors:** Vanilla, Sugar Free Vanilla, Chocolate, Strawberry Sorbet, Mango Sorbet, Passion Fruit Sorbet, Raspberry Sorbet, Coffee Crunch, Mint Chocolate Chip
- **Toppings and Things:** Sugar Cones, Chocolate Syrup, Caramel, Strawberry Sauce, Mixed Berries, Cookie Dough, Chocolate Chips

Spanish Paella

- Housemade Paella with:
- Seasonal Vegetables **VG**
- Chicken and Spanish Chorizo
- Mussels, Shrimp and Scallops

South of the Border

- Choice of Taco Protein: (Select 3)

Carne Asada	Pollo Asado
Chicken Tinga	Chili-Lime Shrimp
Pork Al Pastor	Fish
- Served with Mini Corn and Flour Tortilla, Chopped Onions, Cilantro, Cotija, Guacamole, Salsa Roja, Salsa Verde
- **Ceviche Shooters** with housemade tostada chips:
- Aquachile Ceviche with Shrimp

All prices per person unless otherwise indicated.

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Reception

THE GRAND TASTING

3-Hour Super Premium Open Bar
Food Replenished for 2 Hours

\$199

Charlie Palmer Steak

Bone-In Tomahawk Ribeye, CAB Nelson Farms

Peppercorn, Cabernet Veal Reduction, Carved to Order

Chilean Seabass

Citrus Beurre Blanc

Roasted Asparagus *GF VE*

Romaine Caesar Salad *VG*

Rim Asian Bistro

Assorted Sushi Rolls and Maki Rolls

Served with Ginger, Wasabi, Soy Sauce

Crispy Pork Belly Adobo

Scallions, Garlic, Szechuan Peppercorns

Mongolian Beef

Sliced Tenderloin, Onion, Chilies, Rice Stick Noodles

Fortune Cookies

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Uno Más

Ceviche Shooters *GF*

Shrimp, Fresh Lime and Citrus, Jalapeño, Hass Avocado, Red Onion, Tomato, Cilantro

Street Tacos *GF*

Carne Asada: Citrus-Marinated Steak, Salsa Roja, Onion, Cilantro

Pork Al Pastor: Marinated Pork, Onion, Cilantro

Tortilla Chips *GF VE*

Roasted Red Salsa, Tomatillo Salsa and Fresh Guacamole

Chickie's & Pete's

World Famous Crabfries®

With Creamy Cheese Sauce.

Minature Philly Cheesesteaks

With Cheese Sauce and Fried Onions

Chickie's® Buffalo Wings

Grand Café

Vanilla and Chocolate Ice Cream Sundaes

Toppings: Seasonal Berries, Candied Pecans, Oreo Pieces, Miniature M&M'S, Reese's Pieces, Caramélia Pearls, Hot Fudge, Caramel, Fresh Strawberries, Freshly Whipped Cream and Cream Filled Bomboloni

GF Gluten Free | *VG* Vegetarian | *VE* Vegan



Reception

MINI GRAND TASTING

3-Hour Premium Open Bar
Food Replenished for 2 Hours

\$119

Chickie's & Pete's

World Famous Crabfries®

With Creamy Cheese Sauce

Chickie's® Dry Rub Chicken Wings

With BBQ and Buffalo Sauces

Charlie Palmer Steak

Tenderloin of Beef

With Red Wine Demi-Glace

Wedge Salad

Baby Iceberg, Smoked Bacon, Tomatoes, Shaved Red Onions, Blue Cheese Dressing

Dinner Rolls

Rim Asian Bistro

Crispy Coconut Prawns

With Honey Mayo

Sweet and Sour Chicken

With Bell Peppers, Peach and Pineapple

Fortune Cookies

Uno Más

Loaded Nacho Bar

Ground Beef, Grilled Chicken, Refried Beans, Cheddar Cheese, Pico de Gallo, Guacamole, Sour Cream, Jalapeno, Poblano Sauce, Onions, Mexican Corn, Green Pepper, Black Olives

Grand Café

Gelato Bar

Chocolate, Vanilla and Mango Sorbet

All prices per person unless otherwise indicated.

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Dinner Buffets

Freshly Brewed Coffee and Gourmet Hot Tea Included

Uno Más Inspired \$68

Starter

- TJ Caesar Salad with Grilled Romaine, Corn, Black Beans, Cherry Tomatoes and Chipotle Caesar Dressing **VG**
- Three Bean Salad with Peppers, Shaved Onion and Cilantro-Cumin Vinaigrette **GF VE**

Entrée

- Chipotle Marinated Chicken with Pineapple Salsa **GF**
- Chef's Fresh Catch with Mojo De Ajo **GF**
- Carne Asada Marinated Skirt Steak with Charred Scallions and Jalapeños **GF**

Sides

- Cilantro-Lime Rice **GF**
- Frijoles Borrachos **GF VG**

Dessert

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

Italiano \$72

Starter

- Grilled Vegetable Antipasto with Balsamic Reduction **GF VE**
- Italian Salad with Crisp Lettuce, Tomatoes, Olives, Red Onions and Zesty Pepperoncini
- Meatballs and Housemade Marinara

Entrée

- Wild Mushroom Ravioli with Feta Cream, Truffle **VG**
- Chicken Parmesan
- Jumbo Shrimp Scampi **GF**
- Chargrilled NY Steak with Red Demi **GF**

Sides

- Chargrilled Broccolini **VE**
- Garlic Breadsticks **VG**

Dessert

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

Charlie Palmer Inspired \$82

Starter

- Mini Wedge Salad with Cherry Tomatoes, Scallions, Blue Cheese, Bacon and Blue Cheese Dressing **GF**
- Tomato Salad with Hearts of Palm, Pickled Red Onions, Feta Cheese, Herb
- Vinaigrette **GF VG**
- Caesar Salad with House Made Croutons, Parmesan and Caesar Dressing **VG**

Entrée

- Maple Brined Pork Loin with Bacon-Onion, Pan Jus
- Pan Seared Salmon with Charred Lemon Beurre Blanc
- Spice Rubbed Tri-Tip with Mushroom Ragoût and Crispy Onions

Sides

- Whipped Mashed Potatoes **VG**
- Grilled Seasonal Vegetables **GF VE**
- Broccoli Au Gratin **GF VG**

Dessert

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

All prices per person unless otherwise indicated.

Dinner buffets are offered to a minimum of 25 guests. An additional service charge of \$200 will be applied to breakfast buffets ordered for less than 25 guests. Dinners 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 of \$10 per person, per hour will apply for dinners opened longer than 1.5 hours. Catering food and beverage pricing is subject to 23% service charge 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.

GF Gluten Free | **VG** Vegetarian | **VE** Vegan



Dinner Buffets

Freshly Brewed Coffee and Gourmet Hot Tea Included

Rim Asian Bistro Inspired

\$69

Starter

- Miso Caesar Salad with Toasted Sesame Seeds, Crispy Nori, Parmesan Cheese, Miso Caesar Dressing **VG**
- Asian Artisan Green Salad with Watermelon Radish, Heirloom Carrot Ribbons, Shaved Snow Peas, Red Bell Pepper, Crispy Won Tons, Thai Basil Vinaigrette **VG**

Entrée

- Chicken Chow Mein
- Pan Seared Salmon with Yuzu Orange Marmalade
- Mongolian Marinated Flank Steak with Dried Chiles, Scallions, Shaved Onions

Sides

- Vegetable Fried Rice **VE**
- Wok-Tossed Vegetables **VE**

Dessert

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

Cali Dreamin'

\$70

Starter

- California Cobb Salad: Cherry Tomatoes, Bacon, Blue Cheese, Radish, Avocado, Egg, Blue Cheese Dressing **GF**
- Power Salad: Spinach, Blueberries, Almonds, Quinoa, Oranges, Feta, Lemon Vinaigrette **VE**
- Napa Pasta Salad: Shaved Red Onion, Cherry Tomatoes, Olives, Peppers, Red Wine Vinaigrette **VG**

Entrée

- Roasted Garlic and Rosemary Grilled Chicken with Balsamic Cipollini Onions **GF**
- Cilantro and Lime Grilled Salmon with Tomato Salad **GF**
- Santa Maria Style Tri Tip **GF**

Sides

- Roasted Cauliflower Florets with Pepper and California Almond
- Romesco **GF VE**
- Herb Roasted Fingerling Potatoes **GF VE**

Dessert

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

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Plated Dinners

Housemade Rolls with Butter, Freshly Brewed Coffee and Gourmet Hot Tea Included

Seared Chicken Breast	\$56	Guajillo Chili Braised Short Ribs	\$69
Salad GF VG		Salad GF	
Mixed Greens, Shaved Market Vegetables, Pickled Onions, Parmesan, Champagne Vinaigrette		Southwestern Caesar Salad, Corn, Black Beans, Cotija Cheese, Tortilla Strips, Chipotle Caesar Dressing	
<i>J Vineyards Pinot Gris, Russian River Valley, CA</i>	+*	<i>J Lohr Chardonnay, Riverstone Monterey, CA</i>	+*
Main GF		Main GF	
Seared Airline Chicken Breast with Chardonnay Pan Sauce, Mashed Potatoes, Roasted Baby Carrots, Balsamic Onions		Guajillo Chili Braised Short Ribs, Whipped Potatoes, Grilled Squash, Seared Patty Pan, Pickled Red Onion	
<i>Hahn Pinot Noir, Central Coast, CA</i>	+*	<i>J Lohr Tower Road Petite Sirah, Paso Robles, CA</i>	+*
Dessert		Dessert	
Lemon Blueberry Cheesecake		Dulce de Leche Cheesecake with Salted Caramel	
<i>Michele Chiarlo Nivole Moscato d'Asti, Piedmont, Italy</i>	+*	<i>Michele Chiarlo Nivole Moscato d'Asti, Piedmont, Italy</i>	+*
Grilled Salmon	\$66	*Wine Pairings	
Salad VG		Sommelier's Choice Wine Pairing:	
Oven-Roasted Tomato, Fresh Mozzarella, Toasted Pine Nuts, Basil Pesto, Baby Basil		• 3 Courses	
<i>Maso Canali Pinot Grigio Trentino, Italy</i>	+*		
Main GF			
Grilled Salmon, Fingerling Potato Lyonnaise, Roasted Asparagus, Melted Leeks, Citrus Butter			
<i>Decoy Pinot Noir Anderson Valley, CA</i>	+*		
Dessert GF			
White Chocolate Passion Fruit Mousse Dome, Mango Compôte			
<i>Michele Chiarlo Nivole Moscato d'Asti Piedmont, Italy</i>	+*		

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Plated Dinners

Housemade Rolls with Butter, Freshly Brewed Coffee and Gourmet Hot Tea Included

Chargrilled New York Strip Steak	\$70	Grilled Filet Mignon	\$120
Salad <i>vg</i>		Starter <i>gf</i>	
Baby Gem Lettuce, Roasted Beets, Goat Cheese, Walnuts with Citrus Vinaigrette		Jumbo Shrimp and King Crab Cocktail with Pickled Cucumber, Horseradish Cream Sauce	
<i>Decoy Sauvignon Blanc, Napa Valley, CA</i>	+*	<i>St Francis Sauvignon Blanc, Sonoma, CA</i>	+*
Main <i>gf</i>		Salad <i>vg</i>	
Chargrilled New York Strip Steak, Fingerling Potato, Red Wine Demi, Seasonal Vegetables		Caesar Salad with Focaccia Croutons, Parmesan Crisp	
<i>Daou Pessimist Red Blend, Paso Robles, CA</i>	+*	<i>Sonoma Cutrer Chardonnay, Sonoma, CA</i>	+*
Dessert <i>gf</i>		Main <i>gf</i>	
Chocolate Mousse Cake, Raspberry Pinot Noir Compôte		Grilled Filet Mignon with Jumbo Asparagus, Chef's Vegetable Medley, Horseradish Potatoes Bordelaise Sauce	
<i>Fonseca Bin No. 27 Douro, Portugal</i>	+*	<i>Decoy Red Blend, Napa Valley, CA</i>	+*
Porcini Rubbed Filet Mignon	\$73	Dessert <i>gf</i>	
Salad <i>gf</i>		Flourless Chocolate Cake with Cherry Grand Marnier Compôte, Candied Almonds	
Baby Iceberg Wedge, Bacon, Red Onions, Baby Heirloom Tomatoes, Creamy Blue Cheese Dressing		<i>Dessert - Fonseca Bin No. 27, Douro, Portugal</i>	+*
<i>Jadot Bourgogne Macon Villages Chardonnay, Burgundy, France</i>	+*	*Wine Pairings	
Main <i>gf</i>		Sommelier's Choice Wine Pairing:	
Porcini Rubbed Beef Filet, Caramelized Onion, Mashed Potatoes, Seasonal Vegetables, Wild Mushroom Red Wine Demi		• 3 Courses	\$28
<i>Sonoma Cutrer Pinot Noir, Russian River Valley, CA</i>	+*	• 4 Courses	\$36
Dessert			
White Chocolate Cheesecake, Seasonal Fruit, Pistachio Crumble			
<i>Michele Chiarlo Nivole Moscato d'Asti, Piedmont, Italy</i>	+*		

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Plated Dinner Enhancements

Add a Starter Course

Jumbo Lump Crab Cake	\$13
Shrimp Cocktail GF	\$13
Hamachi Crudo GF	\$13
Pork Belly	\$13
Mushroom Ravioli	\$13
Butternut Squash Bisque	\$13
Lobster Bisque	\$13
Clam Chowder	\$13
Tomato Bisque	\$13

Enhancements

Sommelier's Choice Wine Pairing:	
• 3 Course	\$28
• 4 Course	\$36
Tray Passed Champagne Toast	\$8

All prices per person unless otherwise indicated.

GF Gluten Free | **VG** Vegetarian | **VE** Vegan

Plated Dinners are offered to a minimum of 25 guests. An additional service 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 23% service charge 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.



Prix Fixe Menus

Riverwalk Prix Fixe

\$66

1st Course

- Mixed Greens Salad, Bacon, Red Onions, Baby Heirloom Tomatoes, Creamy Blue Cheese Dressing
- *Whitehaven Sauvignon Blanc Marlborough, New Zealand*

2nd Course

- Duet of Airline Chicken Chardonnay Sauce and Pan Seared Salmon with Citrus Beurre Blanc and Seasonal Vegetables
- *Talbott Kali Hart Pinot Noir Monterey, CA*

3rd Course

- Chocolate Decadence Cake with Baileys White Chocolate Cream
- *Fonseca Bin No 27 Douro, Portugal*

Add Wine Pairing +\$22

Damonte Prix Fixe

\$74

1st Course

- Caesar Salad with Focaccia Croutons, Parmesan Crisp, Olive Crostini
- *Daou Chardonnay Paso Robles, CA*

2nd Course

- Duet of Grilled Filet Minion with Cabernet Reduction and Seared Chicken Breast in Chardonnay Pan Sauce
- Accompanied with Roasted Asparagus and Au Gratin Potatoes
- *Coppola Claret, CA*

3rd Course

- White Chocolate Cheesecake, Seasonal Fruit, Pistachio Crumble
- *Michele Chiarlo Nivole Moscato d'Asti Piedmont, Italy*

Add Wine Pairing +\$27

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Prix Fixe Menus

Caughlin Prix Fixe

\$78

1st Course

- Baby Iceberg Wedge Salad with Bacon, Red Onions, Baby Heirloom Tomatoes, Creamy Blue Cheese Dressing
- *Rombauer Chardonnay Carneros, CA*

2nd Course

- Duet of Grilled Filet Mignon with Cabernet Reduction and Sea Bass with Citrus Beurre Blanc Accompanied with Roasted Asparagus and Au Gratin Potatoes
- *Sequoia Grove Cabernet Sauvignon Napa Valley, CA*

3rd Course

- Chocolate Mousse Cake with Raspberry Pinot Noir Compôte
- *Fonseca Bin No 27 Douro, Portugal Douro, Portugal*

Add Wine Pairing

+\$29

Arrowcreek Prix Fixe

\$124

1st Course

- Seafood Trio of Shrimp Cocktail, Ahi Tuna, Seared Scallop
- *Domaine Carneros Rose Carneros, CA*

2nd Course

- Baby Gem Lettuce, Roasted Beets, Goat Cheese, Walnuts in a Citrus Vinaigrette
- *Goldeneye Pinot Noir Anderson Valley, CA*

Intermezzo

3rd Course

- Chargrilled Ribeye with Wild Mushroom Sauce and Canadian Lobster Tail Accompanied Herb Mashed Potatoes and Haricot Vert
- *Coppola Director's Cut Cabernet Sauvignon Sonoma, CA*

4th Course

- Dulce de Leche Cheesecake
- *Taylor Fladgate 10 Year, Portugal*

Add Wine Pairing

+\$36

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Beverages and Bar

OPEN BAR PACKAGES

No Bartender Fees on All Open Bar Services

Premium Open Bar

One Hour	\$33
Two Hours	\$37
Three Hours	\$42
Four Hours	\$47
Five Hours	\$52

- **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:** Coors Light, Lagunitas IPA
- **Imported Beer:** Stella Artois, Corona
- **House Wine:** Cabernet, Chardonnay

Super Premium Open Bar

One Hour	\$36
Two Hours	\$44
Three Hours	\$52
Four Hours	\$60
Five Hours	\$68

- **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:** Coors Light, Lagunitas IPA
- **Imported Beer:** Stella Artois, Corona
- **Hard Seltzer:** Assorted Flavors
- **House Wine:** Kendall Jackson Cabernet, Chardonnay

Beer and Wine Open Bar

One Hour	\$24
Two Hours	\$29
Three Hours	\$34
Four Hours	\$39
Five Hours	\$44

- **Domestic Beer:** Coors Light, Lagunitas IPA
- **Imported Beer:** Stella Artois, Corona
- **Hard Seltzer:** Assorted Flavors
- **House Wine:** Cabernet, Chardonnay

All prices per person unless otherwise indicated.

Catering food and beverage pricing is subject to 23% service charge and 8.27% prevailing Nevada state sales tax, which are subject to change.



Beverages and Bar

HOSTED BAR PACKAGES

Premium Hosted Bar

Bottled Water	\$5
Soft Drinks	\$5
Energy Drinks	\$6
Domestic Beer	\$8
Imported Beer	\$9
House Red and White Wine	\$10
Single Shot Cocktail	\$12

- **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:** Coors Light, Lagunitas IPA
- **Imported Beer:** Stella Artois, Corona
- **House Wine:** Cabernet, Chardonnay

Super Premium Hosted Bar

Bottled Water	\$5
Soft Drinks	\$5
Energy Drinks	\$6
Domestic Beer	\$8
Imported Beer	\$9
Kendall Jackson Wine	\$12
Single Shot Cocktail	\$15

- **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:** Coors Light, Lagunitas IPA
- **Imported Beer:** Stella Artois, Corona
- **Hard Seltzer:** Assorted Flavors
- **House Wine:** Kendall Jackson Cabernet, Chardonnay

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Beverages and Bar

WINE LIST

White Wine

Chardonnay

- Chalk Hill Chardonnay, Sonoma Coast, CA \$62
- Gary Farrell Chardonnay, Russian River Valley, CA \$80
- Cakebread Cellars Chardonnay, Napa, CA \$90
- Frank Family Chardonnay, Carneros, CA \$100
- Rombauer Chardonnay, CA \$110

Sauvignon Blanc

- Hall Sauvignon Blanc, Napa, CA \$60
- Duckhorn Sauvignon Blanc, North Coast, CA \$62
- Robert Mondavi Sauvignon Blanc, Napa, CA \$64

Pinot Grigio

- Terlato, Friuli, Italy \$48
- Santa Margherita, Alto Adige, Italy \$52

Riesling

- Trefethen Family Vineyards, Napa, CA \$55

Champagne and Bubbles

- La Marca Prosecco, Italy \$43
- Chandon Brut, CA \$68
- Schramsberg Blanc de Blancs, Calistoga, CA \$110
- Domaine Carneros Brut Rose, Napa, CA \$120
- Moët Impérial Brut Champagne, France \$160
- Perrier-Jouët Grand Brut Champagne, France \$180

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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
- Twomey, Russian River, CA \$96

Merlot

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



Team Building Events

EXPERIENCES

Wine Tastings

Duckhorn Vineyards	\$85	Trefethen Vineyards	\$72	Daou Vineyards	\$64
For those who love great Merlot, Cabernet Sauvignon, Sauvignon Blanc and Chardonnay, a trip to Duckhorn Vineyards has long been recognized as one of the preeminent Napa Valley tasting experiences. The Duckhorn Portfolio Tasting highlights five current-release wines.		Pioneers in the Napa Valley, the Trefethen family are champions of estate grown wines. For three generations, they have carefully tended to their land, employees, and customers, building a loyal following for their legacy of fine, age-worthy wines with a deep integrity of place. Enjoy a mix of their best known and beloved wines from Napa Valley.		Founded in 2007 by George and Daniel Daou. With the vineyard perched high upon Daou Mountain in Paso Robles, California every vine on the mountain is touched by hand at least five times a year. Every vine is hand pruned, fruit dropped, and hand-picked.	
Now you can have the same experience at Grand Sierra Resort.		Enjoy a mix of their best-known and beloved wines and learn about their limited-production and single-vineyard bottlings.		Explore the latest and most prestigious wines from their portfolio.	
<i>North Coast Sauvignon Blanc, Napa Valley Chardonnay, Decoy California Zinfandel, Napa Valley Cabernet, Napa Valley Merlot</i>		<i>Dry Riesling, Chardonnay, Merlot, Dragon's Tooth Red Blend, Cabernet</i>		<i>Rose, Sauvignon Blanc, Pessimist Red Blend, Reserve Cabernet</i>	

Paint and Sip

Van Gogh & Vino	\$72
Paint, drink, and have fun with your family, friends, and co-workers. Enjoy a one-hour Premium Open Bar while the artist guides you step by step through the painting and provides tips and tricks to help you create your masterpiece.	

All experiences come with an extravagant display of charcuteries, crackers, imported and domestic cheeses. All wine tastings over 100 guests will have a representative from the winery. Tastings under 100 guests will include a local representative. Bottles will be available to purchase on site. Minimum 50 guests. All experiences last 1 to 1.5 hours.

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Vegan and Gluten Free

RECEPTION AND DINNER

Dietary Requests Handled with Care

Choose from the below Vegan and Gluten Free Entrée Options

Hors d'Oeuvres

Priced per Piece | \$6

- **Grilled Vegetable Skewer**
with Basil and Balsamic Glaze
- **Fresh Spring Rolls**
Rice Paper, Julienne Vegetables, Mint, Peanut Dipping Sauce
- **Vegetable Sushi**
Avocado, Cucumber, Scallion, Vegan Sriracha Mayo Drizzle

Plated Entrées

Select One to be Offered as a Complimentary Menu Alternative for Your Guests

Up to 3% of the Final Guarantee

- **Grilled Eggplant Rollatini**
Stuffed with Spinach, Mushrooms & Onions, Red Pepper Coulis, Rice Pilaf and Seasonal Vegetables
- **Wild Mushroom Ravioli**
Served with Housemade Marinara and Seasonal Vegetables
- **Roasted Spiced Cauliflower Steak**
Balsamic Glaze, Rice Pilaf and Seasonal Vegetables
- **Italian Stuffed Portabella Mushrooms**
Stuffed with Artichoke, Spinach & Roasted Red Pepper, Rice Pilaf and Seasonal Vegetables
- **Fajita Stuffed Portabella Mushrooms**
Stuffed with Poblano, Bell Peppers & Onions, Spanish Rice, Black Beans, Salsa Verde

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A la Carte Hors d'Oeuvres Must Be Ordered in Increments of 50 Pieces. Plated Dinners are offered to a minimum of 25 guests. An additional service 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 23% service charge and 8.27% prevailing Nevada state sales tax, which are subject to change.

Policies and Fees

Service Charges and Tax

All banquet prices are subject to a 23% gratuity and 8.265% state sales tax. Subject to change.

Guarantee Agreement

A guarantee of attendance is due 3 business days prior any function. The client is responsible to pay for the guaranteed amount and any overage served. The hotel accounts for 5% more than the guarantee amount in the event you have additional guests up to 50 people. If the guest count increases after the 3 day guarantee deadline, the client will be assessed a 25% surcharge per additional cover over the 5% hotel standard overset.

Special Meal Requests

Vegetarian and special meal requests should be brought to the attention of the catering service manager when you place your guarantee. Surcharges may apply. Last minute requests will be honored based on availability.

Menu Selection Modifications

Any modifications to the standard menu, including food and beverage selections, will be charged at the higher menu price. Removing or substituting items from the standard menu may result in an additional charge based on the specific items changed.

Outside Food and Beverages

No outside food and beverage of any kind is permitted to be brought into the meetings rooms by the client or guest. The hotel reserves the right to charge for the service of such food and beverage. Failure to comply will result in a \$1,000 fee per incident.

Room Setup Fee

Function rooms are assigned according to the anticipated guaranteed number of guests. If there is a fluctuation in the number of attendees, the hotel reserves the right to assign accordingly the banquet function room. The hotel reserves the right to charge a service fee for set-up of the meeting rooms with extraordinary requirements. A room set-up fee of \$500 will be charged when setup is changed within 24 hours prior to an event. Standard room setups will be completed 2 hours prior to the event start time. If more than 2 hours prior to the event is requested for room access a \$500 fee will be assessed.

Beverage Bar Service

1 bartender per 75 guests recommended for hosted bars.

1 bartender per 100 guests recommended for cash bars.

- Open Bar Packages — No fees
- Hosted Bar Packages — \$150 plus tax and gratuity per bartender
- Cash Bars¹ — \$200 gratuity charge and \$150 cashier fee per bartender (gratuity charge is waived if \$1,000 minimum is met)
- Bar Transition Fee — \$150 plus tax and gratuity to change from hosted to cash bar

Cash On Delivery² (COD) Service

3 servers per COD recommended.

- \$150 gratuity charge per server

Chef-Attended Stations

- \$200 plus tax and gratuity per chef fee

Special Conditions

An additional \$5 per person will be added to the menu price for breakfasts served before 6:00am and dinners served after 10:00pm.

Banners and Signs

The hotel does not permit hanging or affixing anything from its existing walls or ceiling. Hanging banners, signs, seals, and flags may be arranged with our catering sales manager and a charge will be applied in addition to the cost of rental equipment.

Security

The hotel will not assume any responsibility for damages or loss of any merchandise left in the hotel at any time. Arrangements can be made for hotel security to assist with your needs. A hotel guest services officer can be provided at \$55 per hour, with a minimum of 4 hours.

Noise Level

The hotel reserves the right to request music volumes to be reduced based on guestroom noise complaints or at the discretion of hotel management.

¹Cash bars are subject to \$750 minimum sales per bar. Host is responsible for the additional amount if sales fall short of the minimum.

²COD's are subject to a \$1,000 minimum sales per COD. Host is responsible for the additional amount if sales fall short of the minimum.



CATERING

BREAKFAST | BREAKS | LUNCH
RECEPTION | DINNER | BEVERAGES