

BANQUET
MENUS



FONTAINEBLEAU
LAS VEGAS

WELCOME TO FONTAINEBLEAU LAS VEGAS.

We are excited and honored that you have chosen us and look forward to bringing you a *taste* of what's to come when we open later this year. Fontainebleau Las Vegas will introduce a legacy of modern luxury and timeless elegance to the Strip, bolstered by some of the most incredible talent assembled here for you.

Our decorated culinary team is joined by over 60 years of combined luxury and global experience from our Catering and Events Team, simply the best in the business.

These menus reflect our mission at Fontainebleau Las Vegas to enrich your experience with unparalleled service and an authentic culture unique to our 70-year brand. When we make our global debut, Fontainebleau Las Vegas will host a collection of dining experiences that is unrivaled on the Strip and beyond.

Thank you for being our partners on this journey, please enjoy; and remember, this is just the beginning.

A handwritten signature in black ink, appearing to read 'Danielle Strong', with a stylized flourish extending to the left.

Danielle Strong

Vice President, Catering and Events

Fontainebleau Las Vegas

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BREAKFAST – CONTINENTAL

Designed for 1.5 hours of service. Prepared for the full guest guarantee.







All Continental Breakfasts include Assorted Freshly Squeezed Juices, Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas.


FONTAINEBLEAU SIGNATURE CONTINENTAL

Seasonal Vine- and Tree-Ripened Fruits,
Melons, and Berries 

Individual Yogurts 

Artisan Breakfast Pastries     

Bagels to include Plain, Sesame, and
Everything      with Plain and Vegetable
Cream Cheese 

Toast Station to include White, Wheat, and Rye
Sliced Breads      with Butter, Preserves,
and Peanut Butter  







HEALTHY CONTINENTAL

Seasonal Vine- and Tree-Ripened Fruits,
Melons, and Berries 

Mixed Berry and Vanilla

Greek Yogurt Parfaits   

Cage-Free Hard-Boiled Eggs 

Assortment of Breakfast Pastries, Cakes
and Multi-grain Croissants      


Butter, Preserves, and Peanut Butter  

BOXED CONTINENTAL

Ripened Whole Fruit 

Cage-Free Hard-Boiled Eggs 

Assorted Sliced Cheeses 

Granola Bar    




Butter Croissant   

Almond Butter and Marmalade  

ENHANCED CONTINENTAL

Seasonal Vine- and Tree-Ripened Fruits,
Melons, and Berries 

Artisan Breakfast Pastries      

Assorted Bagels     





Plain and Vegetable Cream Cheese 




Choice of Two in Advance:

Pupusas with Plant-Based Al Pastor:












Mozzarella, Corn, Onions, Jalapeños,

Guacatillo Salsa  

English Muffin: Sausage, Fried Egg, Avocado,
and Sriracha Cilantro Aioli    

Southwest Breakfast Burrito: Scrambled Eggs,
Pulled Pork, Crispy Potato, Avocado,
Pico de Gallo, Peppers, and Tomatillo Salsa   

Tex-Mex Burrito: Plant Based Sausage,
Just Egg™ Beans, Corn, Cilantro and Lime Rice,
and Pico de Gallo  

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 24% service charge (5% taxable administrative fee and a 19% nontaxable service charge). Our property tracks the following allergens: Our property tracks the following allergens: Egg  , Wheat  , Milk  , Peanut  , Tree Nut  , Soy  , Sesame  , Fish  , Crustacean Shellfish  , Vegan  , Vegetarian  . Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

BREAKFAST – PLATED

All Plated Breakfasts include Assorted Pastries, Juices,
Freshly Brewed La Colombe Coffees, and Selection of Rishi Hot Teas.

FARM TO TABLE

Seasonal Vine- and Tree-Ripened Fruits,
Melons, and Berries **VG**

Cage-Free Vegetable Omelet  **V**

Hash Browns    **V**

Choice of One in Advance:

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Turkey Breakfast Sausage
- Plant-Based Sausage **VG**

FRENCH INSPIRED **V**

Seasonal Vine- and Tree-Ripened Fruits,
Melons, and Berries


Mixed Greens with Breakfast Radish and
Citrus Vinaigrette

Quiche Lorraine

Herb-Roasted Fingerling Potatoes

TRADITIONAL PLATED










Seasonal Vine- and Tree-Ripened Fruits,
Melons, and Berries **VG**

Cage-Free Scrambled Eggs  **V**

Fried Breakfast Potatoes **VG**

Choice of One in Advance:

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Turkey Breakfast Sausage
- Plant-Based Sausage **VG**

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BREAKFAST – BUFFET

Designed for 2 hours of service. Prepared for the full guest guarantee.
All Buffet Breakfasts include Assorted Freshly Squeezed Juices, Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas.

THE TRADITIONAL BREAKFAST BUFFET

Seasonal Vine- and Tree-Ripened Fruits and Melons **VG**

Assorted Individual Greek Yogurts  **V**

Assortment of Muffins, Breakfast Pastries, Croissants, and Coffee Cakes       **V**

Butter, Jam, and Marmalade  **V**

Cage-Free Scrambled Eggs  **V** and Cheddar Cheese  **V**

Daily Crafted Breakfast Potatoes **VG**

Meats Select One or Two in Advance:

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Turkey Breakfast Sausage
- Plant-Based Sausage **VG**



Sides Select One or Two in Advance:

- Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compote  **V**
- Individual Papaya-Mango Chia Seed Pudding with Shredded Coconut  **VG**
- Overnight Oats with Strawberries and Graham Cracker Crumble   **V**
- Flaxseed Porridge Mixed with Crushed Banana, Blueberry, Goji Berries, Cinnamon, Chopped Walnuts, and Maple Syrup   **V**
- Blackberry Pancakes with Lemon Curd, Fresh Berries, Butter and Maple Syrup    **V**
- Steel-Cut Oatmeal with Honey Syrup and Sun-Dried Fruit **V**


HEALTHY BREAKFAST BUFFET

Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries **VG**

Sliced Heirloom Tomatoes with Chives **VG**










Egg White Frittata with Kale, Wild Mushrooms, and Parmigiano-Reggiano   **V**

Plant-Based Breakfast Sausage **VG**

Sweet Potato Hash with Caramelized Onions and Rosemary  **V**

Protein Bread French Toast with Butter and Maple Syrup    **V**

Green Juice made with Granny Smith Apple, Kale, Cucumber, Celery, Lemon, and Ginger **VG**

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BREAKFAST ACTION STATIONS

Delight your guests with unexpected delicacies to be combined with Continental and Buffet Breakfasts. Prepared for the full guest guarantee.

**Attendant or Chef Required*

BREAKFAST BURRITOS *

Warm Flour Tortilla, Stuffed to Order 🌾 VG

Cage-Free Scrambled Eggs 🍳 V

Fried Potatoes VG , Frijoles VG , Double-Smoked Bacon, Chorizo, Cheddar Cheese 🧀 V

Pico de Gallo VG , Guacamole VG , Salsa Roja VG

**Wheat Free Tortilla available upon request*

OMELET STATION *

Cage-Free Eggs 🍳 V , Egg Whites 🍳 V , or Just Egg™ Eggs VG

Black Forest Ham, Bacon, Turkey and Diced Pork Sausage

Tomatoes, Mushrooms, Onions, Peppers, and Spinach VG

Cheddar, Ricotta, Pepper Jack Cheese 🧀 V

Enhance

Smoked Salmon 🐟

Jumbo Lump Crab 🦀

Maine Lobster 🦞

AVOCADO TOAST

Grilled House-Made Multigrain Breads 🍞 🌾 🌿 🥑 V

Crushed Avocado Spread VG

Cage-Free Hard-Boiled Eggs 🍳 V

Marinated Cherry Tomatoes VG , Pickled Onions VG , Sliced Cucumbers VG , Radishes VG , Furikake 🥒 VG , Ricotta Salata 🧀 V , and Micro Herbs VG

Enhance

Smoked Salmon 🐟 | Jamón Serrano | Maple Glazed Bacon

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BENEDICTS *

Select One in Advance:

Caprese: English Muffin, Basil, Fresh Heirloom Tomatoes, and Poached Eggs    

Classic: Griddled English Muffin, Canadian Bacon, and Poached Eggs   

Lox: Toasted Bagel, Dill Cream Cheese, Cured Salmon, and Poached Eggs     

Benedicts are Served with Classic Hollandaise Sauce   

Enhance

Crab: English Muffin, Jumbo Lump Crab Cakes, Poached Eggs, and Old Bay Hollandaise    

LOX AND BAGELS

Artisanal Smoked Salmon  , Hard-Boiled Eggs   , Tomatoes  , Asparagus  , Cucumbers  ,

Capers  , Onions  , Avocado  , Dill Cream Cheese  

Assorted Bagels    












Enhance

Kolikof Ossetra Caviar 

CROISSANT AND WHITE CHOCOLATE BREAKFAST BREAD PUDDING

Croissant Soaked in Vanilla Custard with Chocolate Bits     

Served with Slow-Roasted Caramelized Apples  

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OATMEAL AND OVERNIGHT OATS

Build Your Own Mason Jar

Steel-Cut Oatmeal  and Vanilla Overnight Oats 

Fresh Berries , Bananas , Peanut Butter  , Shredded Coconut  , Granola ,
Brown Sugar , Walnuts , Golden Raisins , Honey , and Cinnamon 

WAFFLE TIME *

Maximum of 1,000 Guests

Choice of Two in Advance:

Liege Waffles     

Classic Belgium Waffles     

Croffle Waffles     












Toppings:

Fresh Macerated Berries , Lemon Curd   , Whipped Butter  , Chantilly Cream ,
and Maple Syrup 

Enhance

Chocolate Waffles: Belgian Waffles with Bananas, Whipped Cream, and Drizzled in Dark Chocolate     

Bacon and Eggs Waffles: Chive Waffles, Eggs, Bacon Strips, and Jack and Cheddar Cheese   

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BREAKFAST À LA CARTE

Delight your guests with unexpected delicacies to be combined with Continental and Buffet Breakfasts.

E G G S

Scrambled Eggs with Chives 🍳 🌱

Cage-Free Hard-Boiled Eggs 🍳 🌱

Served Chilled and Shelled

Cast Iron Baked Eggs 🍳 🥬 🌱

Kale, Sage, and Sweet Potato

Scrambled Egg Whites 🍳 🥬 🌱

Roasted Garlic, Rosemary, and Parsley

Plant-Based Scramble 🌱

Just Egg™ Eggs, Mushrooms, Tomatoes, and Onions

Frittata 🍳 🥬 🌱

Egg Whites, Spinach, Roasted Tomatoes, Goat Cheese, and Oregano

Spanish Frittata 🍳 🥬

Farm Eggs, Chorizo, Potatoes, Caramelized Onions, and Cottage Cheese

Quiche 🍳 🥬 🌱

Smoked Bacon Lardons, Mushroom, and Gruyère

BREAKFAST MEATS

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Turkey Breakfast Sausage
- Plant-Based Sausage 🌱

CHEF-CRAFTED BREAKFAST POTATOES

- Sautéed Potatoes with Fresh Herbs (*Offered Monday and Friday*) 🌱
- Hash Brown Potatoes (*Offered Tuesday and Saturday*) 🌱
- Garlic and Rosemary Red Roasted Potatoes (*Offered Wednesday and Sunday*) 🌱
- Pommes Lyonnaise (*Offered Thursday*) 🌱

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BREAKFAST À LA CARTE

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BREAKFAST BURRITOS AND SANDWICHES

Burritos

Southwest Breakfast Burrito: Scrambled Eggs, Pulled Pork, Crispy Potatoes, Avocado, Pico de Gallo, Peppers, and Salsa Roja 🍳🌿

California: Scrambled Eggs, Bacon, French Fries, Sharp Cheddar Cheese, Green Chili, Caramelized Onions, Tomato, and Pico de Gallo 🍳🥗🌿

Chicken Ranch: Scrambled Eggs, Grilled Chicken, Mozzarella Cheese, Cilantro, and Ranch Dressing 🍳🥗🌿

Vegan: Plant-Based Sausage, Eggs, Black Beans, Corn, Cilantro-Lime Rice, and Guacamole 🌿VG

Sandwiches

Croissant: Chilled Ham, Brie, and Fig Spread 🍳🥗🌿

English Muffin: Sausage, Fried Egg, Avocado, and Sriracha Cilantro Aioli 🍳🥗🌿

Bagel: Fried Egg, American Cheese, and Aged Bacon 🍳🥗🌿

Whole Grain Roll: Turkey Sausage, Egg Whites, Wilted Arugula, and Grain Mustard Aioli 🍳🥗🌿

Pretzel Roll: Smoked Salmon, Cucumbers, Pickled Red Onions, and Herb Cream Cheese Spread 🍳🥗🌿

BALANCED

Mixed Berry and Vanilla Greek Yogurt Parfait 🥗V

Granola and Seasonal Compote

Individual Papaya-Mango Chia Seed Pudding 🥗VG

Shredded Coconut

Breakfast Buddha Bowl 🍳🥗V

Egg Bites, Baby Spinach, Avocado, Chickpeas, Caramelized Onions, Roasted Sweet Potatoes, Sesame Seeds, and Lemon Vinaigrette

Overnight Oats with Strawberries and Graham Cracker Crumble 🥗V

Blackberry Pancakes 🍳🥗V

Lemon Curd, Fresh Berries, Butter, and Maple Syrup

Flaxseed Porridge

Crushed Banana, Blueberry, Goji Berries, Cinnamon, Chopped Walnuts, and Maple Syrup 🥗VG

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BREAKFAST À LA CARTE

*Delight your guests with unexpected delicacies to be combined with
Continental and Buffet Breakfasts*

C R A V E

Assorted Breakfast Pastries           

Butter   and Artisanal Jams 

Assorted Bagels      

Whipped Butter and Cream Cheese  

Organic Steel-Cut Oatmeal 

Honey Syrup  and Sun-Dried Fruit 

Breakfast Grits 

Butternut Squash Purée, Kale, and Bacon Strips

Biscuits and Country-Style Sausage Gravy   

Fresh Herbs

Belgian Waffles      

Whipped Butter   , Chantilly Cream  , and Maple Syrup 











Mason Jar Poached Egg   

Mushrooms, Chive Cream Cheese, Bacon, and Toast Point

Savory Parmesan French Toast    

Mornay Sauce, Spinach, Bacon, and Mushrooms

Ham and Cheese Croissant     

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BRUNCH

Designed for 2 hours of service. Prepared for the full guest guarantee. Brunch includes Assorted Freshly Squeezed Juices, Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.
2 Chef's Required

INCLUSIONS

- Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compote 🍓 V
- Atlantic Smoked Salmon Lox and Bagels with Traditional Accompaniments 🐟 🍞 🌿 🌱
- Scrambled Eggs, Chives 🍳 V
- Double-Smoked Bacon
- Daily Crafted Breakfast Potato VG
- Blackberry Pancakes with Lemon Curd, Fresh Berries, and Maple Syrup 🍳 🍞 V
- Assorted Pastries 🍞 🌿 🌱 V

OMELET STATION *

- Cage-Free Eggs 🍳 V , Egg Whites 🍳 V , or Just Egg™ Eggs VG
- Black Forest Ham, Bacon, Turkey and Diced Pork Sausage
- Tomatoes, Mushrooms, Onions, Peppers, and Spinach VG
- Cheddar, Ricotta, Pepper Jack Cheese 🍞 V

ACCOMPANIMENTS

Select One in Advance:

- **Mediterranean Shrimp Quinoa Bowl** 🍤 🍞
Cucumbers, Oregano, Feta Cheese, and Red Peppers
- **European Meat and Cheese** 🍞 🌿 🌱
Prosciutto di Parma, Mortadella, Soppressata, Brie, Comté, Fresh Berries, Grapes, and Currant Walnut Baguette
- **House Greens Salad** VG
Cherry Tomatoes, Carrots, Sliced Cucumbers, Pickled Red Onions, and Balsamic Vinaigrette

CARVING STATION

Select One in Advance:

- **Roast Chicken Ballotine** 🍳 🍞
Brussel Sprouts, Fingerling Potatoes, Sauce Cocotte Grand Mere
- **Porchetta** 🍞 🌿
Scallop Potatoes, Rainbow Carrots with Citrus Honey Glaze, Verjus Grain Mustard Sauce
- **Whole Maple-Glazed Organic Cedar Plank Salmon** 🐟 🍞 🌿 🌱
Citrus Fregola Sarda, Roasted Heirloom Cauliflower, and Miso-Mustard Sauce

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THEMED BREAKS

Themed Breaks are designed for a maximum of 45 minutes of service, based on 1.5 pieces per person and 1 beverage per person. Themed Breaks are not available after 4 pm and may not be used during main meal periods. Prepared for the full guest guarantee.

POWER BREAK

Fresh Fruit Skewer **VG**
Greek Yogurt Cups  **V**
Mini Carrot and Banana
Blueberry Muffins   **VG**
Honey Bran Muffins    **V**
Trail Mix    **V**
Ginger-Lime Aqua Fresca








FROM THE VINE

Strawberry-Ricotta Bruschetta with
Balsamic Drizzle   **V**
Tomato Gazpacho with Prosciutto
Fresh Cucumber Cups with
Red Pepper Hummus **VG**
Raspberry Oatmeal Bar **VG**
Strawberry-Lime Agua Fresca






FONTAINE "BLEAU"

Mini Fruit Salad with Blueberries, Blackberries,
and Grapes **VG**
Blue Corn Tortilla Chips with
Blue Tomato Salsa **VG**
Yogurt-Dipped Pretzel Sticks    **V**
Meringue Rain Drops  **V**
Coconut Macaroons     **V**
Blue Edition Red Bull® Energy Drink

AROUND THE WORLD










Peanut Butter Chia Seed Pudding with
Goji Berries   **VG**
Wonton Guacamole Cups with
Cotija Cheese   **V**
Mini Crudit  with Creamy Hummus **VG**
Everything Bagel Chips with
Labneh Tzatziki Dip    **V**
Coco Love® Water

MOVIE BREAK

Fresh Popcorn  **V**
Movie Theater Candy
Tortilla Chips with Nacho Cheese
and Jalape os  **V**
Pretzel Bites with Grain Mustard    **V**
Assorted Soft Drinks and Bottled Waters

ALMOST HAPPY HOUR

Jalape o Poppers   **V**
Pigs in a Blanket   **V**
Chicken Tenders  **V**
Celery and Carrot Sticks **VG**
Ranch and Blue Cheese Dipping Sauces   **V**
Seasonal Bar Snack Mix    **VG**
Mug Root Beer

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HIGH NOON

Cucumber Dill Cream Cheese
and Radishes        

Smoked Salmon and Tartar Cream      

Gougère with Egg Salad, Paprika
and Chive       

Black Forest Ham and Brie Lollypop  


Assorted Mini Pastries and Scones      

Assorted Iced and Hot Teas

DONUTS AND DUNKERS

Individual Apple Wedge Cups with
Salted Caramel  

Assorted Donut Holes     

Cookie Sticks with Vanilla and
Chocolate Icing       

Individual Milk Jugs

Freshly Brewed La Colombe® Coffees and
Assorted Rishi Hot Teas

CHOCOLATE AND CAFFEINE

Chocolate Chip Cookies      

Assorted Chocolate Truffles     




Mini Chocolate Cakes     


Pistachio Biscotti      

Iced La Colombe® Coffee

Strawberry-Infused Spa Water












BOULANGERIE

Chocolate Croissants and
Fruit Danish      

Mini Croque Monsieur   

Raspberry and Vanilla Macarons     

Peach-Infused Iced Tea

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À LA CARTE BREAKS – FOOD

HEALTHY DELIGHTS

Yogurt and Granola Parfaits 🥛 V

Individual Crudités VG

Individual Greek Yogurts 🥛 V

Assorted Cereals with Milk 🥛 🌾 V

Overnight Oats 🥛 VG

Bob's Gluten-Free Oatmeal VG

Individually Wrapped Protein Granola Bars

Sliced Fruit and Berries VG

Whole Fresh Fruit VG

Fruit Kabobs VG

AFTERNOON PICK ME UPS

Mini Soft Pretzels 🌾 VG

Served with Cheese Sauce 🥛 V and Whole Grain Mustard VG

Individual Bags of Chips, Pretzels, Snacks

Individual Bags of Trail Mix

Individual Bags of Traditional and Flavored Popcorn

Individual Bags of Beef Jerky

Individual Full Size Candy Bars

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À LA CARTE BREAKS – FOOD

AFTERNOON PICK ME UPS

Chips and Dips

Choice of One:

*Tortilla Chips 🌾 VG and Pico De Gallo VG, Pita Chips 🌾 VG and Hummus VG,
Kettle Chips VG and Sour Cream and Onion Dip 🥛 V*

Tea Sandwiches

*Cucumber Dill Cream Cheese and Radishes 🥛 🥛 🌾 V, Smoked Salmon and Tartar Cream
🐟 🥛 🌾 V, Gougère with Egg Salad, Paprika and Chive 🥛 🥛 🌾 V,
and Black Forest Ham and Brie Lollypop 🥛 🌾*

Gourmet Sandwiches

Turkey and Swiss 🥛 🥛 🌾 : *Shaved Turkey, Roasted Red Peppers, Swiss Cheese,
Tender Greens, and Dijon Aioli on a Multigrain Ciabatta Roll*
Italian 🥛 🥛 🌾 : *Shaved Ham, Salami, Pepperoni, Provolone Cheese,
Romaine Lettuce, Red Pepper Relish, and Italian Dressing on a Hoagie Roll*
Grilled Veggie Wrap VG : *Roasted Zucchini, Yellow Squash,
Portabella Mushrooms, Red Peppers, Shredded Carrots, Romaine Lettuce,
and Balsamic Vinaigrette in a Gluten-Free Wrap*

Individually Wrapped Häagen-Dazs Ice Cream Bars

May include:

*Vanilla with Chocolate Coating, Vanilla with Chocolate and Nut Coating,
and Double Chocolate*

Mixed Nuts 🥛 🌾 VG (Serves 10)

Bar Snacks 🥛 🌾 VG (Serves 10)

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À LA CARTE BREAKS – FOOD

Bakery Selections Subject to Change Based on Seasonality and Availability





FROM THE BAKERY

Assorted Muffins and Danish       








Blueberry, Banana Nut, Honey Bran, Vegan Carrot, and Seasonal Danishes

Coffee Cake       

Cinnamon, Raspberry Swirl, or Lemon

Assorted Bagels     VG

Plain, Everything, or Onion

Cinnamon Buns       

Cookies       

Chocolate Chip, Oatmeal Raisin or Snickerdoodle

Brownies       

Traditional or Walnut

Rice Krispies Treats™    

Plain or Chocolate Chip

Chocolate-Covered Strawberries      

White, Milk, or Dark Chocolate

Chocolate Truffles      

Assortment of Chocolates made by our Chocolatiers

Biscotti       












Almond, Pistachio, Plain, or Chocolate Dipped

Macarons       

*Vanilla, Chocolate, Raspberry Lychee, Mango, Caramel, Pistachio,
Cappuccino, or Gianduja*

Cupcakes       

Vanilla, Chocolate, Red Velvet, or Carrot

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À LA CARTE BREAKS – FOOD

Bakery Selections Subject to Change Based on Seasonality and Availability

FROM THE BAKERY

Petite French Pastries 🍩 🍞 🥧 🥞 🌱

Chef's Choice of Assorted Mini Pastries

Donuts 🍩 🍞 🥧 🥞 🌱

Glazed, Maple, Chocolate, Coconut, or Sprinkles

Madeleines 🍩 🍞 🥧 🥞 🌱

Honey Citrus, Chocolate, or Hazelnut

Lemon Tarts 🍩 🍞 🥧 🥞 🌱

Assorted Cake Pops 🍩 🍞 🥧 🥞 🌱












Vanilla, Chocolate, Red Velvet, or Funfetti

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À LA CARTE BREAKS – BEVERAGES

Iced La Colombe® Oat Milk Coffee
Bottled Smoothies
Bottled Fruit Juices
FIJI® Bottled Water 16.9oz
Aluminum Smart Water 18oz
Topo Chico Sparkling Bottled Water 15.5oz
VitaminWater® 20oz
Coca-Cola® Soft Drinks 12oz
Gold Peak® Bottled Iced Teas 18.5oz
Coco Love Water® 16.9oz
Red Bull®
La Colombe® Coffee
La Colombe® Decaf Coffee
Assorted Rishi Hot Tea
Rishi Iced Tea
Sip! Hot Chocolate
Freshly Squeezed Juices
Fruit Infused Water
Nitro Cold Brew on Tap

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PLATED LUNCH – THREE COURSE

Prepared for the full guest guarantee, minimum of 3 courses and for a maximum of 2 hours of service. Includes Freshly Baked Breads and Butter, La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

Vegan and Vegetarian Options available - connect with your Event Manager

SALADS

Select One in Advance for Entire Group:

- Caesar** 🥗 🌿 🥚 🥚 : Romaine, Parmigiano-Reggiano, Herb Croutons, and Caesar Dressing
- Chopped** 🥗 🥚 : Baby Iceberg, Blue Cheese, Applewood-Smoked Bacon, Cherry Tomatoes, Cucumbers, Hard-Boiled Egg and Buttermilk Ranch
- Wild Arugula** 🥗 🌿 : Shaved Fennel, Citrus Segments, Toasted Almonds, and White Balsamic Vinaigrette
- Caprese** 🥗 🥚 🌿 : Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic, and Watercress
- The Wedge** 🥗 🥚 : Baby Iceberg, Peppered Bacon, Blue Cheese, Cherry Tomato, Pickled Red Onions, and Green Goddess Dressing
- Kale Salad** 🥗 🌿 : Quinoa, Shaved Radishes, Dried Cranberries, Toasted Sunflower Seeds, and Sherry Vinaigrette

ENTREES

Select One in Advance for Entire Group:

- | | |
|---|---|
| Scallops 🥚 🥚
Roasted Diver Sea Scallops, Risotto Milanese with Asparagus, and Tomato Confit | Wagyu Skirt Steak 🥚 🌿
Herb Butter, Charred Broccolini, Pommies Frites, and Herb Salad |
| Braised Short Rib 🥚
Corn Succotash with Edamame, Cherry Tomatoes, and Short Rib Jus | Grilled NY Strip 🥚
Truffle Potato, Root Vegetables, and Bordelaise |
| Penne Bolognese 🥚 🌿
Braised Beef Ragout and Parmesan-Reggiano | Scottish Salmon 🌿 🥚
Braised Fennel, Garden Tomatoes, Basil, and White Wine |
| Jidori Chicken Breast 🥚 🌿
Fregola, Roasted Tomato, Eggplant, Baby Spinach, Crispy Pancetta, and Chicken Jus | Pan Fried Chilean Sea Bass 🌿 🥚 🥚
Caponata, Walnut Olive Relish, Herb Nage |

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PLATED LUNCH – THREE COURSE

Prepared for the full guest guarantee, minimum of 3 courses and for a maximum of 2 hours of service. Includes Freshly Baked Breads and Butter, La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

DESSERT

Select One in Advance for Entire Group:

Espresso Tiramisu Martini



Espresso-Soaked Lady Fingers, Mascarpone Cream, and Crunchy Gianduja

Berry Cheesecake



Marinated Strawberries

Blackout Chocolate Cake



Fresh Berries and Vanilla Whipped Cream

Coconut Banana Cream Pie



Caramelized Banana Custard and Coconut Whipped Ganache

Milk Chocolate Hazelnut Napoleon














Hazelnut Dacquoise, Feuilletine Crunch, and Chocolate Crèmeux

Mango Sago



Mango Crisp and Fresh Fruits

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PLATED LUNCH – TWO COURSE

Prepared for the full guest guarantee, minimum of 2 courses and for a maximum of 2 hours of service. Includes Freshly Baked Breads and Butter, La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

SALADS

Select One in Advance for Entire Group:

Caesar 🍷 🐟 🥛 🌿 : Romaine, Parmigiano-Reggiano, Herb Croutons, and Caesar Dressing

Caprese 🥛 🍷 🌿 : Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic, and Watercress

Chopped 🍷 🥛 : Baby Iceberg, Blue Cheese, Applewood-Smoked Bacon, Cherry Tomatoes, Cucumbers, Hard-Boiled Egg, and Buttermilk Ranch

Greek 🥛 🌿 : Romaine, Olives, Feta, Tomatoes, Cucumbers, Red Onions, and Red Wine Vinaigrette

Spinach 🥛 🌿 🌿 : Roasted Mushrooms, Shaved Asiago Cheese, Bruschetta, and Balsamic Vinaigrette

Kale Salad 🌿 🌿 : Quinoa, Shaved Radishes, Dried Cranberries, Toasted Sunflower Seeds, and Sherry Vinaigrette

SALAD PROTEINS

Select One in Advance for Entire Group:

Grilled Scottish Salmon 🐟

Tofu Katsu 🌿 🌿 🌿

Charred Hanger Steak

Soy Glaze

Chimichurri

Jidori Chicken Breast

Garlic Herb Shrimp 🌿

DESSERT

Select One in Advance for Entire Group:

Espresso Tiramisu Martini 🍷 🥛 🌿 🍷 🌿 🌿 : Espresso-Soaked Lady Fingers, Mascarpone Cream, and Crunchy Gianduja

Berry Cheesecake 🍷 🥛 🌿 🌿 🌿 : Marinated Strawberries

Blackout Chocolate Cake 🍷 🥛 🌿 🌿 : Fresh Berries and Vanilla Whipped Cream

Coconut Banana Cream Pie 🍷 🥛 🌿 🌿 🌿 : Caramelized Banana Custard and Coconut Whipped Ganache

Milk Chocolate Hazelnut Napoleon 🍷 🥛 🌿 🌿 🌿 : Hazelnut Dacquoise, Feuilletine Crunch, and Chocolate Crèmeux

Mango Sago 🌿 🍷 🌿 : Mango Crisp and Fresh Fruits

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BUFFET LUNCH – MONDAY

Designed for a maximum of 2 hours of service. Prepared for the full guest guarantee.

Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

MEXICAN

Southwest Caesar Salad

Pepitas, Queso Blanco,
and Chipotle Caesar Dressing

Marinated Tomato Salad

Baby Gem, Jicama, Cucumber,
and Tajin Orange Dressing

Shrimp Salad

Ancho-Marinated Grilled Shrimp,
Cherry Tomatoes, Pickled Onions, Avocado,
and Cilantro Orange-Cumin-Dressing

Flat Iron Steak

Ancho Dusted Grilled Flat Iron Steak
with Chimichurri

Zarandeado Chilean Seabass

Mango Slaw and Serrano

Pozole

Bean Stew, Hominy, Tomatillo,
Cumin, and Cilantro

ACCOMPANIMENTS

Arroz Verde Poblano

Cilantro, Parsley, Peppers, Onions, and Lime

Warm Corn Esquites

Fresh Roasted Corn, Lime Aioli, Cotija Cheese, Chili Peppers, and Cilantro

Flour and Corn Tortilla Chips












Salsa Roja, Guacamole, and Pico de Gallo 

DESSERT

Flan

Spicy Chocolate Tart

Mango Chamoy

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BUFFET LUNCH – TUESDAY

Designed for a maximum of 2 hours of service. Prepared for the full guest guarantee.

Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

ITALIAN

Tuscan Kale Salad

Beans, Radishes, Ricotta Salata,
and Lemon Vinaigrette

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella,
Pesto, Balsamic, and Watercress

Panzanella Salad

Cucumbers, Arugula, Black Olives,
Basil, and Extra Virgin Olive Oil

Chicken Cacciatore

Tomatoes, Olives, Capers Marjoram

Penne Bolognese

Short Rib Ragu, San Marzano Tomatoes,
Rosemary, and Parmigiano-Reggiano

Impossible™ Meatball Marinara

Seared Potato Gnocchi
and Italian Basil

ACCOMPANIMENTS

Fregola Sarda

Corn, Peas, Scallions, and Parmigiano-Reggiano

Sicilian Caponata

Squash, Eggplant, Bell Peppers, Capers, Olives, Raisins, and Fresh Basil

Herb Focaccia











Sun-Dried Tomato Pesto

DESSERT

Tiramisu

Caramel Budino

Citrus Panna Cotta

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BUFFET LUNCH – WEDNESDAY

Designed for a maximum of 2 hours of service. Prepared for the full guest guarantee.
Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

MEDITERRANEAN

Greek Salad V

Cucumbers, Bell Peppers, Feta Cheese,
Olives, Red Onions, and Greek Vinaigrette

Quinoa Salad VG

Citrus Zest, Cucumbers, Tomatoes, Chickpeas,
Strawberries, and Watercress

Fargo & Bean Salad VG

Tomatoes, Cucumber, Haricot Verts,
Wax Beans and Preserved Lemon Vinaigrette

Braised Beef Niçoise

Oranges and Black Olives,
and Fresh Parsley

Pan-Seared Lingcod

Brown Butter, Parsley, and Capers

Moroccan Tagine VG

Seasonal Vegetables, Chickpeas, Apricot,
Tomatoes, and Preserved Lemon

ACCOMPANIMENTS

Potato Gnocchi V

Pesto, Cherry Tomatoes, Parmigiano-Reggiano, and Pine Nuts

Mujadara VG

Bulgar, Puy Lentils, Golden Brown Onions, and Preserved Lemon

Mediterranean Favorites










Pita Chips  VG , Garlic Hummus VG , Roasted Pepper Hummus VG , Tzatziki  V , and Baba Ghanoush VG

DESSERT

Baklava V

Rizagalo V

Lemon-Strawberry Goblet VG

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BUFFET LUNCH – THURSDAY

Designed for a maximum of 2 hours of service. Prepared for the full guest guarantee.
Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

AMERICAN

American Cobb Salad 🥒 🥗

Bacon, Blue Cheese Crumbles,
Eggs, Tomatoes, and Ranch Dressing

Boston Bibb Lettuce 🥒 VG

Pears, Walnuts, Cranberries,
and Honey Mustard Vinaigrette

Apple Cranberry Coleslaw 🥒 🥗 V

Apple, Cranberries, Almonds,
Cabbage, and Scallion

Slow-Cooked Smoked Beef Brisket

Parsley Lemon Gremolata

Fried Chicken Tenders 🥒 🥗 🌿

House-Made Spicy Ranch 🥒 V
and BBQ Dipping Sauce VG

Vegetable Pot Pie 🌿 VG

Carrots, Onions, Celery Root,
Mushrooms, and Peas

ACCOMPANIMENTS

Burnt Edges VG

Peach-Bourbon Glazed Toasted
Mamu™ Ends and Beans Mélange

Baked Mac and Cheese 🥒 🌿 V

Smoked Gouda, Shells, and Creole Cheddar

House-Made Cornbread 🥒 🥗 🌿 V

Jalapeños and Whipped Butter

DESSERT

S'mores Cake 🥒 🥗 🌿 🍪

Cherry Pie Cobbler 🥒 🥗 🌿 🍪 V

Chocolate Chip Cookies 🌿 🍪 VG

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BUFFET LUNCH – FRIDAY

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Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

ASIAN

Thai Salad 🌿🌱

Napa Cabbage, Char Siu Pork,
Cucumbers, Tomatoes, Mint, Cilantro,
and Chili-Lime Dressing

Asian Noodle Salad 🌿 VG

Oranges, Peppers, Scallions, Carrots,
Edamame, and Ginger Plum Dressing

Mung Bean Salad 🌿🌱🌶️🌿 V

Gem Lettuce, Jicama, Cucumber,
Red Cabbage, Snow Peas, Crispy Wontons,
Peanuts, and Toasted Sesame Seeds

Malaysian Spiced Flank Steak 🌿🌱🌿

Coconut Rendang Sauce

Adobo Chicken 🌿

Braised Chicken with
Ginger and Tamari

Kalbi Glazed Eggplant VG

Roasted King Trumpet Mushroom,
Snow Peas and Vegetable Bordelaise

ACCOMPANIMENTS

Steamed Jasmine Rice VG

Stir-Fried Thai Basil 🌿🌱 VG

Ground Mamu™, Tricolored Peppers, Soy, and Chilies

Baby Kailan 🌿🌱

Oyster Sauce

DESSERT

Oolong-Caramel Shot Glass 🌿🌱🌿🌱

Black Sesame Cake 🌿🌱🌿🌱

Mango Tapioca 🌿 VG

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BUFFET LUNCH – SATURDAY

Designed for a maximum of 2 hours of service. Prepared for the full guest guarantee.

Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

FRENCH

Salad Maison VG

Kenter Canyon Farms Baby Kale, Roasted Walnuts, Dried Cherries, Shaved Radish, and Aged Apple Cider Vinaigrette

Endive Salad VG

Upland Cress, Crumbled Vegan Roquefort Cheese, Spiced Pecans, Grapes, and Creamy Mustard Vinaigrette

Salad Niçoise V

Haricots Verts, Heirloom Cherry Tomatoes, Pee-Wee Potatoes, Hard-Boiled Eggs, Niçoise Olives, and Red Forum Vinaigrette

Beef Bourguignon

Rich Red Wine Jus, Carrots, Pearl Onions, and Fresh Herbs

Roasted Jidori Chicken Breast

Lardons, Paris Mushroom, Pearl Onions, and Chicken Jus

Plant-Based Sausage Cassoulet VG

Cannellini Beans, Smoked Paprika, Tomatoes, Mushrooms

ACCOMPANIMENTS

Pommes Lyonnaise V

Comté Cheese

Classic French Provençal Vegetables VG

Zucchini, Eggplant, and Tomatoes

Petite Baguette V










Salted Butter

DESSERT

Blueberry Crème Puff

Yuzu-Raspberry Macaron

Chocolate Pot de Crème VG

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BUFFET LUNCH – SUNDAY

Designed for a maximum of 2 hours of service. Prepared for the full guest guarantee.
Buffet Lunches include Freshly Brewed La Colombe® Coffees, Iced Tea, and Selection of Rishi Hot Teas.

TEX – MEX

Ensalada Palmitas V

Cherry Tomatoes, Cucumbers, Hearts of Palm, Bell Peppers and Watermelon Radish with Cilantro, and Avocado-Lime-Yogurt Dressing

Mexican "Street Corn" Salad V

Jalapeños, Avocado, Black Beans, Hominy, and Cotija Cheese

Tomato Salad VG

Pickled Vegetables and Cilantro

Chipotle Chicken Enchiladas

Pulled Chicken, Cheddar Cheese, Corn Tortillas, and Red Sauce

Pork Chili Verde

Tomatillo, Cilantro, and Pickled Onions

Southwestern-Braised Seitan VG

Chile de Arbol, Potatoes, and Red Lentils

ACCOMPANIMENTS

Lemon-Scented Rice VG

Epazote and Cumin

Aji Amarillo Carrots and Beans VG

Cilantro and Citrus

CHIP AND GARNISH BAR

Corn Tortilla Chips VG

Roasted Tomato Salsa VG , Cabbage Slaw  V , Guacamole VG , Lime Wedges VG










Pico de Gallo VG , and Mexican Crema  V

DESSERT

Tres Leches Shot Glass    

Piña Colada Cake    

Wedding Cookies   VG

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BUFFET LUNCH

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THE SOUP, SALAD, AND SANDWICH BUFFET

Tomato Basil Soup **VG**

House-Made Potato Chips **VG**

Build your Own House Greens Salad

Carrots **VG** , Cucumbers **VG** , Onions **VG** ,
Tomatoes **VG** , Cheddar Cheese **GF** **V** , Focaccia
Croutons **GF** **VG** **V** , Ranch Dressing **GF** **V** , Olive Oil
and Vinegar **VG**

Pasta Salad **GF** **VG**

Chickpeas, Orzo, Basil, Peppers, Red Onions,
Cucumbers, Roasted Tomatoes and
Lemon-Herb Vinaigrette

Select Up to Three in Advance for Entire Group:

Chicken Caprese **GF** **GF** **GF** **GF** **GF** : Chicken Breast,
Mozzarella, Tomatoes, Pesto Aioli, and Spring
Mix on a Ciabatta Roll

Chicken Caesar Wrap **GF** **GF** **GF** **GF** **GF** : Grilled
Chicken Breast, Romaine Lettuce, Parmigiano-
Reggiano, and Caesar Dressing in a Whole
Wheat Wrap

Club **GF** **GF** **GF** **GF** **GF** : Shaved Turkey, Ham, Provolone
Cheese, Roma Tomatoes, Bacon, Romaine
Lettuce, Garlic Aioli on a Hoagie Roll

Ham and Cheddar **GF** **GF** **GF** **GF** **GF** : Shaved Ham,
Cheddar Cheese, Lettuce, Tomatoes, and Dijon
Aioli on a Pretzel Roll

Italian **GF** **GF** **GF** : Shaved Ham, Salami, Pepperoni,
Provolone Cheese, Romaine Lettuce,
Red Pepper Relish, and Italian Dressing on a
Focaccia Roll

BBQ Chicken Wrap **GF** **GF** **GF** **GF** **GF** : Grilled Chicken
Breast, White Cheddar Cheese, Romaine
Lettuce, Roma Tomatoes, and BBQ Ranch in a
Tomato Basil Wrap

Grilled Veggie **GF** **V** : Roasted Zucchini,
Yellow Squash, Portabella Mushrooms, Red
Peppers, Shredded Carrots, Romaine Lettuce,
and Balsamic Dressing on a Ciabatta Roll

Mediterranean Wrap **GF** **VG** : Romaine Lettuce,
Cherry Tomatoes, Garbanzo Beans, Cucumbers,
Red Onions, Pepperoncini, Kalamata Olives,
and Lemon Vinaigrette in a Whole Wheat Wrap

DESSERT

Strawberry Short Cake Jars **GF** **GF** **GF** **GF** **GF**

Grasshopper Cake **GF** **GF** **GF** **GF** **GF**

Coconut Lime Mango Tart **GF** **GF** **GF** **VG**

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BOXED LUNCH

All Boxed Lunches include Assorted Chips, Whole Fruit **VG**, and Freshly Baked Chocolate Chip Cookies.

Select up to Two in Advance for Entire Group:

SANDWICHES

Chicken Caprese 🍗 🧀 🥒 🍅 🌿 : Chicken Breast, Mozzarella, Tomatoes, Pesto Aioli, and Spring Mix on a Ciabatta Roll

Turkey and Swiss 🍗 🧀 🥒 : Shaved Turkey, Roasted Red Peppers, Swiss Cheese, Tender Greens, and Dijon Aioli on a Ciabatta Roll

Pastrami Reuben 🍗 🧀 🥒 : Pastrami, Corned Beef, Swiss Cheese, and Sweet Coleslaw on an Onion Roll

Club 🍗 🥓 🥒 🌿 : Shaved Turkey and Ham, Provolone Cheese, Roma Tomato, Bacon, Romaine Lettuce, and Garlic Aioli on a Hoagie Roll

Italian 🍗 🧀 🥒 : Shaved Ham, Salami, Pepperoni, Provolone Cheese, Romaine Lettuce, Red Pepper Relish, and Italian Dressing on a Hoagie Roll

Ham and Cheddar 🍗 🧀 🥒 🌿 : Shaved Ham, Cheddar Cheese, Lettuce, Tomatoes, and Dijon Aioli on a Pretzel Roll

Caprese 🍗 🧀 🥒 🍅 🌿 **V** : Heirloom Tomato, Basil, Thick-Cut Mozzarella Cheese, and Pesto Aioli on a Ciabatta Roll

WRAPS

BBQ Chicken Wrap 🍗 🧀 🥒 🌿 : Grilled Chicken Breast, White Cheddar Cheese, Romaine Lettuce, Roma Tomatoes, and BBQ Ranch in a Tomato Basil Wrap

Chicken Caesar Wrap 🍗 🥓 🧀 🌿 : Grilled Chicken Breast, Romaine Lettuce, Parmigiano-Reggiano, and Caesar Dressing in a Whole Wheat Wrap

Southwest Chicken Wrap 🍗 🧀 🥒 🌿 : Grilled Chicken, Black Bean and Corn Salad, Roma Tomatoes, White Cheddar Cheese, and Chipotle Ranch in a Flour Tortilla

Grilled Veggie Wrap 🥒 🌿 **V** : Roasted Zucchini, Yellow Squash, Portabella Mushrooms, Red Peppers, Shredded Carrots, Romaine Lettuce, and Balsamic Vinaigrette in a Wrap

Mediterranean Wrap 🍗 🧀 🥒 🌿 **VG** : Romaine Lettuce, Cherry Tomatoes, Garbanzo Beans, Cucumbers, Red Onions, Pepperoncini, Kalamata Olives, and Lemon Vinaigrette in a Whole Wheat Wrap

SIDE ITEMS

Select One in Advance for Entire Group:

Sweet Corn Salad 🍗 🧀 🥒 **V**

Macaroni Salad 🍗 🧀 🥒 🌿 **V**

Potato Salad 🍗 🧀 🥒 **V**

Super Grain Salad 🌿 **VG**

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RECEPTIONS – COLD HORS D'OEUVRES

Hors d'oeuvres require a minimum of 50 pieces per selection.

Designed for a maximum of 2 hours of service.

- Asparagus Chiffon with Blini, Crème Fraîche, and Ossetra Caviar 🍷🍷🍷
- Tuna Poke on Tapioca Cracker with Radishes, and Wasabi Aioli 🐟
- King Crab Tostada, Blue Corn Chips, Avocado Crema, Pickled Red Onion, and Cilantro 🍷
- Prime Beef Tare Glazed Temaki Hand Roll 🍣🍷🍷
- New England-Style Shrimp Roll with Tarragon and Celery 🍷🍷🍷
- Foie Gras Mousse and Cherry Confit on Brioche 🍷🍷🍷
- Crab Salad with Ponzu, Beet, and Watercress on a Wonton Chip 🍷🍷🍷
- Strawberry and Tomato Bruschetta, with Basil and Balsamic Caviar 🍷 VG
- Blue Cheese Linzer with Fiji Apple and Griottine-Cherry Compote 🍷🍷 V
- Hamachi Sushi Pop with Ponzu, Sliced Jalapeños and Cilantro 🍷 🐟 🍷🍷
- Compressed Marinated Watermelon Tartar with Crispy Nori, and Daikon Sprouts VG
- Beet Tartare with Orange and Dill on Lavash Cracker 🍷🍷🍷 V
- Loaded Deviled Egg with Bacon, Green Onions, and Cheddar Cheese 🍷🍷
- Lobster Ceviche with Cucumber and Cilantro in Taco Shell 🍷🍷
- Spicy Tuna Sushi Pop with Wasabi Mayo and Micro Cilantro 🍷 🐟 🍷🍷
- Smoked Salmon Tartare with Capers, Chives, and Sour Cream on a Tapioca Crisp 🐟🍷🍷
- Antipasto Skewer with Sopressata, Fresh Mozzarella, Roasted Tomatoes, Basil, Olives, and Pesto 🍷🍷
- Chipotle Chicken Soft Taco, with Queso Fresco and Pickled Red Onions 🍷🍷
- Cauliflower Ceviche Taco VG
- Spiced Chicken Lettuce Wrap with Tamari, Carrots, and Scallions
- Mini Caprese Salad with White Balsamic and Pesto 🍷🍷 V
- Edamame Hummus-Stuffed Peppadew Pepper, Harissa-Spiced Kalamata Olives VG
- Curry Chicken, Vadouvan Curry Spice, Pickled Red Onion, Fresh Herbs 🍷🍷🍷

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RECEPTIONS – HOT HORS D’OEUVRES

Individually priced items require a minimum of 50 pieces per selection.

Designed for a maximum of 2 hours of service.

- Short Rib Croquette with Sauce Gribiche 🍷 🍴 🍴
- Fried Basil Shrimp with Kafir Lime Chili Dipping Sauce 🍷 🍴 🍴
- Mini Chicken Ballotine with Porcini, Black Truffle, and Albufera Sauce 🍷 🍴
- Grilled Octopus with Fried Marble Potato, Saffron Rouille 🍷 🍴
- Pacific Oyster Rockefeller 🍷 🍴 🍴
- Grilled Chicken Satay with Peanut Sauce 🍴 🍴
- Crispy Chili Relleno Purse with Pasilla Chilies, Jack Cheese, and Salsa Roja 🍴 🍴
- Prime Rib Popover with Creamed Spinach and Horseradish Cream 🍷 🍴 🍴
- Philly Cheese Steak Spring Roll with Roasted Garlic Aioli 🍷 🍴 🍴
- Shrimp and Corn Croquette with Avocado Salsa Verde and Cilantro 🍷 🍴 🍴
- Baby Italian Meatball Pomodoro with Fresh Parmigiano-Reggiano 🍷 🍴 🍴
- Beef Wellington with Mushroom Duxelles and Cognac Aioli 🍷 🍴 🍴
- Truffle Mac and Cheese with Gruyère Cream 🍷 🍴 🍴 V
- Crispy Edamame Dumpling with Szechuan Chili and Sesame Oil 🍴 🍴 🍴 VG
- Phyllo Wrapped Asparagus, Shaved Parmesan, Brown Butter 🍴 🍴 V
- Mamu™ Kebab with Yogurt Raita and Mint Chutney 🍴 V
- Medjool Date–Wrapped in Applewood-Smoked Bacon
- Cubano Sandwich with Pork Loin, Ham, Melted Swiss, Pickles, and Yellow Mustard 🍴 🍴
- Tomato Arancini with Mozzarella, and Basil Pesto 🍷 🍴 🍴 V
- Chicken Green Chili Empanada with Roasted Corn, Jack Cheese, and Queso 🍷 🍴 🍴
- Buffalo Chicken Spring Roll with Hot Ranch Aioli 🍷 🍴 🍴
- Warm Brie Cheese Beggar’s Purse with Amarena Cherry 🍷 🍴 🍴
- Gougeres with Truffle Mornay, and Pecorino Romano 🍷 🍴 🍴
- Corn Tamale Spring Roll, Hatch Chilies, and Guacatillo 🍴 VG
- Vegetable Samosa with Mint Aioli 🍷 🍴 🍴 V
- Mini Edamame Falafel with Lemon Tahini 🍴 🍴 VG

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RECEPTIONS – DISPLAYS

Displays and stations are designed for 2 hours of service. Prepared for the full guest guarantee. An event requires a 4-station minimum, excluding dessert.

*Attendant or Chef Required

ARTISANAL CHEESE AND CHARCUTERIE

Prosciutto, Genoa Salami, Cured Sausage, Sopressata, Porchetta

Brie, Manchego, Cheddar, Creamy Blue Cheese, Goat Cheese

Served with Olives, Pickles, Cornichons, Honey, Nuts, French Baguette

Indulge

Charcuterie Sliced to Order from a Vintage Berkel Slicer and served with Breadsticks, Crackers, Dried Fruits, Hummus, Tapanade, Artisanal Jam








FRUITS & BERRY SKEWERS

Assorted Seasonal and Tropical Fruits **VG**

Dippings: Pistachio Yogurt   **V**, Honey Vanilla Cottage Cheese  **V**, Warm Chocolate   **V**

Toppings: Chocolate Chips   **V**, Pumpkin Seeds **VG**, Pistachios  **VG**, Sunflower Seeds **VG**

INDIVIDUAL SALADS

Chinese Chicken        : Marinated Noodles, Cashews, Crisp Wontons, Greens, and Honey Mustard

Chicken Caesar     : Grilled Chicken, Romaine, Parmesan Cheese, and Garlic Croutons

Boston Bibb Lettuce Salad **VG** : Heirloom Beets, Oranges, Fresh Hearts of Palm, and Preserved Lemon Vinaigrette

Greek  **V** : Feta Cheese, Olives, Red Onions, Roasted Peppers, Cucumbers, and Greek Dressing

Niçoise Salad  : Seared Tuna, Potatoes, Beans, Greens, and Mustard Vinaigrette










Grilled Thai Beef  : Napa Cabbage, Cherry Tomatoes, Cucumbers, Mint, Cilantro, and Chili-Lime Dressing

RAISED-BED VEGETABLE GARDEN BOX **V**

Selection of Baby Vegetables with Edible Dust, Pumpernickel and Porcini Soil

Whipped Feta, Baba Ghanoush, Muhammara

Built in a Beautiful Garden Box

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RECEPTIONS – SEAFOOD

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*Attendant or Chef Required

CHILLED SEAFOOD BAR *

Minimum of 50 pieces per selection

Accompaniments based on selection:

Smoked Salmon Cone 🐟 🥬 🥛 : Chervil, Crème Fraîche, Trout Roe

Ahi Tuna Poke 🐟 🥬 🥛 🌿 : Tobiko, Scallion, Sesame, Soy, and Crunchy Garlic

Ceviche Shooter 🐟 🍷 : White Fish, Shrimp, Jicama, Lime, Tomatoes, Cilantro

Poached Jumbo Shrimp 🍤 🥬 : Cocktail Sauce

Half Lobster Tail 🍤 🥬 : Miso-Mustard Aioli

Oyster on the Half Shell 🍽️ 🥬 : Served with Mignonette and Cocktail Sauce

Kolikoff Ossetra Caviar 🐟 🥬 🥛 : Traditional Accompaniments

ASSORTED SUSHI

Five Pieces Per Person

Sushi Chef Available

Nigiri 🐟 : Tuna, Salmon, Yellowtail, Flounder

Rolls: California 🐟 🥬 , Spicy Tuna 🐟 🥬 , Yellowtail 🐟 🥬 , Salmon Cream Cheese 🐟 🥛 ,
Cucumber Eel 🐟 🥬 , Vegetable 🌿

Accompaniments

Wasabi 🌿 , Pickled Ginger 🌿 , Soy 🌿 , Spicy Aioli 🍽️ 🌿

POKE BOWL

Choose Two Proteins in Advance:

Proteins: Bigeye Tuna 🐟 🥬 , Scottish Salmon 🐟 🥬 , Hamachi 🐟 🥬 , Fried Tofu 🍽️ 🌿

Base 🌿 : Forbidden Rice Salad Cooked Sushi-Style

Toppings: Avocado 🌿 , Radishes 🌿 , Edamame 🌿 , Seaweed Salad 🌿 , Kyuri Cucumber 🌿 , and
Furikake 🍽️ 🌿

Drizzle: Ponzu 🍽️ 🌿 , Wasabi Aioli 🍽️ 🌿

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**Attendant or Chef Required*

LOBSTER ROLL*

Choose One in Advance:

Classic New England-Style 🍷 🍴 🍷 🍷 : Maine Lobster, Boston Bibb, Old Bay Seasoning, Celery, and Lemon Aioli on a Toasted Hoagie Roll

Seafood Roll 🍷 🍴 🍷 🍷 : Mixed Seafood, Boston Bibb, and Remoulade Aioli on Buttered Brioche

Just Plain 🍷 🍴 🍷 🍷 : Maine Lobster, Old Bay Seasoning, Clarified Butter, and Toasted Brioche

Accompaniments

Home-Fried Potato Chips ^{VG} , Two-Toned Cabbage-Raisin Slaw 🍷 🍴 ^V

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**Attendant or Chef Required*

PASTA

Penne Carbonara 🍝🌿 : Sweet Peas, Pancetta, and Grana Padano

Pasta alla Gricia 🍝🌿 : Orecchiette, Guanciale, Pecorino Romano, Black Pepper, and Pepperoncini

Rigatoni Bolognese 🍝🌿 : Short Rib Ragu, San Marzano Tomatoes, Parmigiano Reggiano, and Parsley

Portobello Ravioli 🍝🌿🌱 : Ravioli, Porcini Cream, Crispy Fried Portobello, and Chives

Chickpea Cavatappi 🍝🌿🌱 : Squash, Peas, Mushrooms, and Basil Pesto

Farfalle Shrimp 🍝🌿🌱🐠 : White Wine Butter Sauce, Garlic, Shrimp, Meyer Lemon, Basil, Tomato and Capers

Accompaniments

Artisan Breads 🍞🌿🌱 , Extra Virgin Olive Oil 🌿 , Crushed Red Pepper Flakes 🌿 , and Freshly Grated Parmigiano-Reggiano 🍝🌱

PIZZA

Pizza Bianca 🍕🌿🌱🌱 : Buffalo Mozzarella, Ricotta, Garlic, and Herbs

Margherita 🍕🌿🌱🌱 : Crushed Tomatoes and Mozzarella di Bufala

Pepperoni 🍕🌿🌱 : Pepperoni, Pomodoro, and Mozzarella

Mushroom 🍕🌿🌱🌱 : Mascarpone, Wild Mushrooms, Fresh Herbs, and Fresh Mozzarella

Pesto 🍕🌿🌱🌱🌱 : Mozzarella di Bufala, Genovese Pesto, Toasted Pine Nuts, Extra Virgin Olive Oil, and Roasted Tomatoes

Sausage Pizza 🍕🌿🌱 : Crushed Tomatoes, Crumbled Italian Sausage, Mozzarella, and Basil

Accompaniments

Calabrian Chili Flakes 🌿🌱 , Parmigiano-Reggiano 🍝🌱

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RECEPTIONS – STATIONS

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**Attendant or Chef Required*

RISOTTO

Pea Risotto 🍷 : Pea Puree, Lardon, Parmigianino Reggiano, and Chives

Mushroom 🍷 V : Roasted Wild Mushrooms, and Parmigianino Reggiano

Bolognese 🍷 : Short Rib Ragu, San Marzano Tomatoes, Parmigianino Reggiano, and Parsley

Butternut Squash 🍷 V : Roasted Butternut Squash and Fried Sage

Accompaniments

Extra Virgin Olive Oil VG , Parmigianino Reggiano 🍷 V , and Red Crushed Pepper VG

Enhance

Poached Lobster 🍷 🍷 : Lobster Jus and Fresh Herbs

MAC AND CHEESE

Gruyère Bacon 🍷 🍷 : Elbow Macaroni, Parmigiano-Reggiano, Scallions, Garlic, and Thyme

Short Rib 🍷 🍷 : Orecchiette Pasta, Caramelized Onions, Garlic, Thyme, White Cheddar Cheese, and Gruyère Cheese

Spicy Italian Sausage 🍷 🍷 : Shell Pasta, Roasted Peppers, Fontina Cheese, Mozzarella, and Asiago

Traditional 🍷 🍷 V : Elbow Macaroni, Stewed Tomatoes, Breadcrumbs

Enhance

Lobster 🍷 🍷 🍷 : Cavatelli Pasta, Lobster, Old Bay Seasoning, Sharp Cheddar, Gruyère Cheese, Parmigiano-Reggiano, and Breadcrumbs

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RECEPTIONS – STATIONS

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**Attendant or Chef Required*

ALL AMERICAN

Cincinnati Coney 🍳 🥩 🌿 : Wagyu Frank Drenched in Cincinnati Chili and Covered in Mustard

Sonoran 🍳 🥩 🌿 : Bacon-Wrapped Hot Dog, Tomatoes, Pinto Beans, Mustard, Jalapeño Sauce, and Onions on a Bolillo Bread Roll

Chicago 🍳 🥩 🌿 : Wagyu Frankfurter with Tomato Slices, Yellow Mustard, Dill Pickle Spears, Sport Peppers, Sweet Relish, and Celery Salt on a Hot Dog Bun

Dodger 🍳 🥩 🌿 : Mini Wagyu Dog Topped with Yellow Mustard, Onions, Ketchup, and Sweet Relish

SLIDERS

Classic Angus Beef 🍳 🥩 🌿 : Caramelized Onions and Tillamook Cheddar on a Pretzel Bun

Pulled Pork 🍳 🥩 🌿 : Slow Cooked Pulled Pork and BBQ Sauce on a Hawaiian Roll

Nashville Hot 🍳 🥩 🌿 : Spicy Chicken, Dill Pickle, and Hot Sauce on a Brioche Bun

Veggie 🍳 🥩 🌿 v : BBQ Jackfruit with Kohlrabi Slaw on a Potato Bun

ON THE SIDE

Fries:

Tater Tots VG

Steak Fries VG

Wedge Potatoes VG

Sweet Potato Tater Tots VG

Dipping Sauces:

Garlic Ranch Aioli 🍳 🥩 🌿 v , Traditional Fry 🍳 v , Ketchup VG , Chive Aioli 🍳 🥩 🌿 v

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RECEPTIONS – STATIONS

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**Attendant or Chef Required*

MAS TACOS

Short Rib Birria

Chipotle Chicken Tinga 🌿

Slow-Roasted Pork Carnitas 🌿

Fajita Vegetables VG

Impossible™ Al Pastor 🌿 VG

Accompaniments

Pico de Gallo VG, Serrano Chili VG, Radishes VG, Pickled Onions VG, Cilantro VG, Cotija Cheese 🧀 V, Tomatillo Salsa VG, Salsa Roja VG, Corn VG and Flour Tortillas 🌿 VG

NACHOS

Pre-Built and Displayed to Graze

Choice of One in Advance:

Flour Tortilla Chips 🌿 VG, Corn Tortilla Chips VG

Choice of One in Advance:

Spicy BBQ Pork, Shredded Chicken, Flank Steak, Sautéed Shrimp 🍤, Buffalo Cauliflower 🌿 VG

Topped with:

Monterrey Jack Cheese 🧀 V, Crema 🧀 V, Pico de Gallo VG, Black Olives VG, Cilantro VG, Lime Wedges VG, Avocado VG, Jalapeños VG, Black Beans VG, Green Onions VG, and Corn VG

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DIM SUM

House-Made and Displayed in Bamboo Baskets

Choice of Three in Advance:

- Pork and Shrimp Steamed Shumai 🍡 🍴 🌿 🍵
- Barbecue Pork Steam Bun 🍡 🍴 🍵
- Vegetable Potsticker 🍡 🍴 🍵 V
- Chicken Potsticker 🍡 🍴 🍵
- Shrimp Wonton 🍡 🍴 🍵

Accompaniments

Garlic Chili Sauce VG , Vinegar Scallion Dipping Sauce 🍡 🍴 🍵 VG

SATAY *

Jidori Chicken 🍡 🍴 : Grilled Lemongrass and Curry Spice-Marinated Chicken with Peanut Sauce

Yakitori Tofu 🍡 🍴 🍵 VG : Teriyaki-Glazed Tofu, Scallions, Shishito Peppers, and Sesame Seeds

Kalbi Kebabs 🍡 🍴 : Marinated Tender Beef, Onions, and Peppers

Pork 🍡 🍴 : Char Siew Pork Belly, and Pineapple

Accompaniments

Peanut Sauce 🍡 VG , Shaved Green Papaya Salad VG , Cucumber Chili Relish VG

POWER BOWLS *

Miso-Glazed Chilean Seabass 🍡 🍴 🍵

Wok-Seared Korean Chicken 🍡 🍴

Grilled Bulgogi Beef 🍡 🍴

Stir-Fried Tofu Skewer 🍡 🍴 🍵 VG

Charred Choy Sum 🍡 🍴 VG

Accompaniments

Steamed Jasmine Rice VG , Furikake 🍴 VG , Scallions VG , Pickled Cucumbers VG , Shiitake Mushrooms VG , and Fried Shallots VG

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MEZZE MERCATO

Choice Of Protein:

Chicken Shawarma 🍗

Lamb Kofta

Hara Hara Beef

Accompaniments

Warm Grilled Pita 🍞 🌱 V , Turkish Salad 🍅 V , and Cucumber Yogurt Sauce 🍅 V

BAO STATION *

BBQ Pork 🍖 🌱 : Hoisin, Pickled Cucumber, and Micro Cilantro

Crispy Peking Duck 🍖 🌱 : Radish Sprouts

Glazed King Trumpet 🍖 🌱 VG : Pickled Cucumber

TAGINE *

Choice of One in Advance:

- **Chicken:** Preserved Lemon and Oil Cured Olive Chicken with Saffron and Tomatoes
- **Lamb:** Honey Lamb with Cinnamon, Dates, and Prunes
- **Vegan:** Chickpea and Butternut Squash with Apricots and Peanuts 🌱 VG

Accompaniments

Couscous 🍞 🌱 V

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**Attendant or Chef Required*

MASALA MASTI*

Chicken Tikka Masala 🍗 : Tandoori Spiced Roasted Chicken, Onions, Tomatoes, Turmeric, and Coriander

Butter Chicken 🍗 🍛 : Tandoori Chicken, Fenugreek Flavored Tomato-Onion Curry

Beef Vindaloo 🍖 : Braised Beef, Curry Paste, Chilis, Ginger, and Coconut Milk

Tofu Coconut Curry 🍲 🌱 VG : Tofu, Curry Spice, Tomatoes, and Coconut Cream

Accompaniments

Naan 🍞 🌱 V , Basmati Rice VG , Raita 🍲 V , and Mint Chutney VG

SLOW COOKED AND SUBMERGED*

Choice of One in Advance:

- **Short Rib** 🍖 : Button Mushrooms, Lardons, and Pearl Onions
- **Seafood** 🐠 🍷 : Scallops, Mussels, Clams with Garlic and White Wine
- **Chicken** 🍗 🍛 🍲 : Jidori Chicken Ballotine with Coconut Lemongrass Curry
- **Artichoke:** Artichoke Barigoule, Olive Oil Emulsion, Fried Chips VG

Displayed in Individual Sous Vide Pouches poached A La Minute

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RECEPTIONS – CARVING STATIONS

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*Attendant or Chef Required

WHOLE ROASTED ANGUS TENDERLOIN*

Pommes Puree 🍷 V, Buttered Turnips 🍷 V, and Peppercorn Sauce 🍷 V

WHOLE MAPLE-GLAZED ORGANIC CEDAR PLANK SALMON* 🐟

Citrus Fregola Sarda 🌿 VG, Roasted Heirloom Cauliflower VG, and Miso-Mustard Sauce 🍷 VG

5 SPICED ROAST PORK BELLY*

Fried Rice 🍷 🌿 🍷 V, Garlic Green Beans 🍷 VG, and Hoisin Sauce 🍷 VG

HOUSE-SMOKED BARBECUE BRISKET*

Apple Celery Slaw with Pickled Onions, Jalapeños and Cilantro 🍷 🌿 V, Bourbon Peach BBQ Sauce 🍷 VG, and Cornbread 🍷 🍷 🌿 V

ROAST CHICKEN BALLOTINE

Brussel Sprouts VG, Fingerling Potatoes 🍷 V, Sauce Cocotte Grand Mere 🍷 V

SLOW ROASTED TURKEY BREAST

Sweet Potato Mash 🍷 V, Roasted Root Vegetables 🍷 V, Turkey Gravy 🍷 V

12-HOUR-SMOKED BONE-IN BEEF SHORT RIB*

Soft Polenta 🍷 V, Baby Beets and Turnips 🍷 V, and Creamy Horseradish Sauce 🍷 V

ROAST LEG OF LAMB*

Flageolet Bean Cassoulet VG, Parsley Potatoes with Kalamata Olives VG and Rosemary Lamb Jus VG

ROASTED RACK OF PORK*

Chili Lime Charred Broccolini VG, Maple Rosemary Glazed Sweet Potatoes VG, Bacon, and Applesauce VG

PORCHETTA

Scalloped Potatoes 🍷 V, Rainbow Carrots with Citrus Honey Glaze V, and Verjus Grain Mustard Sauce VG

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SEASONAL FLAMBÉ STATION *

Cherries Jubilee

Fresh Cherries **VG** Flambé to Order with
Vanilla Bean à la Mode   and Chambord

Bananas Foster

Caramelized Bananas  **V** with Turbinado Sugar
and Flambéed with Rum

Fresh Vanilla Chantilly 

Vanilla Gelato   

TROPICAL ESCAPE *

Carved-to-Order Whole Roasted

Pineapple **VG**

Coconut Sorbet   or

Vanilla Gelato   

Aged Rum-Caramel Sauce ,

Coconut Financier Cake     

AFFOGATO STATION *

Chocolate    and Vanilla Ice Cream  

La Colombe® Espresso

Toppings

Chocolate Pearls   , Chocolate Shavings

  **V**, Crushed Biscotti     **V**, Wafer

Cookies     **V**, Chantilly Cream 

CRÊPE STATION * **V**

1,000 Guests Maximum

Crêpes Made to Order




Toppings

Hazelnut Spread     ,



Seasonal Fruit Compote **VG**, Whipped Cream ,

Chocolate  , Caramel Sauce 

Enhance

Crêpes Suzette    **V**: Crêpes Rolled
in Orange-Butter Sauce with Candy
Zest, and Sprinkled with Grand Marnier
Set Ablaze

BRIOCHE GELATO SANDWICH *










Brioche Bun    **V** Filled with Gelato and Jam
of Your Choice and Sealed with a Hot Press

Choice of Two Flavors in Advance:

Gianduja with Orange Jam    

Lemon with Raspberry Jam 

Vanilla with Strawberry Jam   

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*Attendant or Chef Required

PAVLOVA *






Colored Meringues Filled with Chantilly  
Served with Seasonal Fresh Fruits  , Gelato   , Topped with Strawberry, Raspberry, and Mango Coulis 












CANDY JARS

Assorted Candy to include Gummy Bears, Jelly Beans, Twizzlers®, Lollipops, Tootsie Roll®, Hershey's® Mini Bars

BUILD-YOUR-OWN DESSERT STATION

All Desserts are Presented as Individual Bites

"Bleau" Berry Cheesecake    
Cannoli     
Lemon Meringue Tart     
Chocolate Fudge Cake     
Apple Pie    
Genoa Cake with Strawberries     
Lemon-Ricotta Cheesecake    
Seasonal Tart     
Exotic Fruit Taco     
Chestnut Cake     
Caramel Apple  
S'mores    
Mixed Berry Crumble Tart     
Pineapple Cake     
Banana Cream Pie     
Mini Baba   
Chocolate Chip Cookie   
Chocolate Eclair    

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DINNER – PLATED

*Prepared for the full guest guarantee, Pricing is based on choice of 3 courses.
Includes Freshly Baked Breads and Butter,
Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas.*

APPETIZERS

Choice of One in Advance for Entire Group:

Tuna Carpaccio Niçoise 🐟 : Olives, Potatoes, Quail Eggs, Semi-Dried Tomatoes, and Forum Vinaigrette

Burrata di Bufala 🍷 🥛 : Peaches, Strawberries, Micro Mache, Brazil Nuts, and Fig Vincotto

Vegetable Spring Rolls 🥬 🌿 : Mint, Vegetable Tempura, Crispy Lotus Root, Kaffir Lime, and Palm Sugar Dressing

Fresh Hearts of Palm Carpaccio 🌿 : Breakfast Radish, Avocado, and Citrus

SOUP

Choice of one In Advance, Poured Tableside for Entire Group:

Mushroom 🍷 🥛 : Trumpet Royale, Crème Fraîche

Roasted Garlic Soup 🍷 🌿 : Potato Chips and Leeks

Pea 🍷 🥛 : Pea Croquette, Double Cream, and Pea Tendrils

Potato Leek 🍷 : Maple-Cured Bacon

Lobster Bisque 🍷 🍷 : Scallop Mousse, Black Trumpet Mushrooms, Semi-Dried Tomatoes, and Cognac Cream

Butternut Squash: Cranberries, and Candied Pepitas 🌿

SALAD

Choice of One in Advance for Entire Group:

House Greens 🌿 : Locally Sourced Seasonal-Farmed Greens, Cherry Tomatoes, Cucumbers, Shaved Heirloom Radishes and Carrots, Seasonal Fruit, and Citrus Dressing

Caprese 🍷 🥛 : Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic, and Watercress

Chopped Caesar 🍷 🐟 🍷 🌿 : Garlic Croutons, Parmesan, and Caesar Dressing

Greek 🍷 🥛 : Feta Cheese, Tomatoes, Olives, Red Onions, Toy Peppers, and Red Wine Vinaigrette

Asian 🥬 🌿 🍷 🥛 : Kumquats, Cucumbers, Snow Peas, Crispy Wontons, Peanuts, Sesame Seeds, and Asian Dressing

Kale 🍷 🌿 : Organic Quinoa Salad, Honey Crisp Apples, Strawberries, Candied Walnuts, and Citrus Dressing

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DINNER – PLATED ENHANCEMENTS

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Includes Freshly Baked Breads and Butter,
Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas.

Appetizer Enhancement

Jumbo Lump Crab Cakes 🐞 🥚 🍷 🌿 : Citrus Beurre Blanc, Pea Tendrils, and Popcorn Shoot Salad

Seared Hokkaido Scallops 🐞 🍷 🥚 🌿 : Cauliflower Cream, Roasted Hazelnuts, Squid Ink Tuile, and Herb Salad

Marinated Hamachi 🐟 : Yuzu, Olive Oil, Cucumbers, Fresh Hearts of Palm, and Rice Tuile

Appetizer Enhancement

Trio Option One:

Beet with Goat Cheese with Candied Pecan and Lemon Oil and White Balsamic 🍷 🥚 🌿

Cucumber and Mint Soup with Feta Bites 🍷 🌿

Gem Lettuce Salad, Almonds, Dates and Rose Water Dressing 🍷 🥚 🌿

Trio Option Two:

Marinated Hamachi with Yuzu and Lemon Oil 🐟

Foie Gras Custard with Dashi Broth 🐟 🍷

Vegetable Rice Paper Wrap with Kafir Lime Dressing 🌿 VG

Trio Option Three:

Tuna Poke with Crunchy Garlic, Scallion and Tobiko 🐟 🌿 🥚

Japachay Salad with Shitake, Sesame and Scallion 🌿 🥚 🌿

Chicken Satay Skewers with Peanut Sauce 🌿

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Cheese Course Enhancement

Option One:

Humboldt Fog Goat Cheese 🥛🌱V, P'tit Basque Sheep Cheese 🥛V,
Moucocolo Rouge Cow Cheese 🥛V

Served with Vanilla-Pear Compote 🥛V, Almond and Fig Cake 🥛🥛🌱V

Option Two:

Robiola Cow and Sheep Cheese 🥛V, Gorgonzola Dolce Cow Cheese 🥛V,
Cabra Romero Sheep Cheese 🥛V

Served with Quince VG, Semi-Dried Apricots VG, Candied Walnuts 🥛VG, and Artisanal Bread 🌱VG

Intermezzo Enhancement

Raspberry-Rose Water Sorbet

Champagne Rosé Sorbet

Limoncello Sorbet

Tequila-Lime Sorbet

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ENTRÉE

Choice of One in Advance for Entire Group:

Seared Salmon 🐟 🌿

Edamame-Corn Succotash,
Red Pepper Gastrique, and Popcorn

Grilled Pork Tenderloin 🐷 🌿

Braised Cabbage with Cinnamon,
Crispy Potato Cake, and Apple Gastrique

Phyllo-Crusted Halibut 🐟 🌿

Butter Poached Asparagus,
French Radish, Lemon Caper Emulsion

Seared Filet of Beef 🐮 🌿

Gratin Dauphinois, Tomato Confit with
Provencal Herbs, Zucchini and Garlic Jam

Miso-Marinated Black Cod 🐟 🌿 🥬 🍄

Bok Choy, Seared Sesame Rice Cakes,
Trumpet Royale Mushrooms, and Soy Broth

Braised Veal Osso Buco 🐷

Armagnac, Creamed Polenta,
Sautéed Broccoli, and Pepperoncini

Seared Jidori Chicken Breast 🐔 🌿

Bilou Potatoes, Chicken Jus,
and Roasted Mushrooms

Vanilla-Bourbon-Porter

Braised Shortrib 🐮

Celeriac Mousseline, Root Vegetables,
and Vanilla-Porter Jus

Potato Gnocchi 🍝 🌿 🥬 🍄

Pesto Genovese, Tomatoes,
Pine Nuts, and Creamy Parmesan Sauce

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DUOS

Roasted Alaskan Halibut and Petite Filet Mignon












Butternut Squash Mousseline,
Braised Cipollini, Potato Maxim,
and Barolo Beef Jus

Beef Filet Mignon "Maître d'Hôtel" and Poached Maine Lobster

Potato Roesti,
Fresh Herbs, Ragout of Porcini,
and Wild Mushrooms

Braised Beef Short Ribs and Sautéed Black Cod

Risotto Cakes with Saffron and Asparagus, String Beans,
Tomato Confit, and Bordelaise Sauce

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DESSERT

Choice of One for Entire Group in Advance:

Chocolate Manjari 🍷 🍷 🍷 🍷 🍷

Raspberry Sphere Revelation,
Brownie Biscuit, Raspberry Compote,
Chocolate Crumble, and
Chocolate Manjari Crèmeux

Chestnut Mousse Cake 🍷 🍷 🍷 🍷 🍷

Soft Chestnut Sponge, Praline-Chocolate
Crunch, and Chestnut Mousse

Cherry Dolce 🍷 🍷 🍷 🍷 🍷

Chocolate Moelleux, Cherry Ganache,
Dulce Mousse, and Cherry Coulis

"Bleau"Berry Cheesecake 🍷 🍷 🍷 🍷 🍷

Graham Crust, Cheesecake Cream, Blueberry
Yuzu Compote, and Vanilla Whipped Ganache

Tropical Delight 🍷 🍷 🍷 🍷 🍷

Vanilla Sable, Almond Lime Dacquoise,
Exotic Cremeux, Coconut Mousse served with
Fresh Exotic Fruit Salsa

Banoffee Tart 🍷 🍷 🍷 🍷 🍷

Almond Shortbread, Banana Cake,
Caramelized Bananas, Caramel Cremeux,
and Vanilla Chantilly

Strawberry Fraisier 🍷 🍷 🍷 🍷 🍷

Almond Cake, Strawberry Compote,
Almond Whipped Ganache,
and Fresh Marinated Strawberry

Vanilla Rice Pudding Martini 🍷 🍷 VG

Fresh Berries and Strawberry Jelly

DESSERT TRIO ENHANCEMENT

Trio One 🍷 🍷 🍷 🍷 🍷

Frozen Yogurt Berry Swirl
Exotic Fruit Tart
Chocolate Coffee Sphere

Trio Two 🍷 🍷 🍷 🍷 🍷

Banoffee Pot de Creme
Raspberry Lychee Macaron
Chocolate Creme Puff

Trio Three 🍷 🍷 🍷 🍷 🍷

Tiramisu
Mixed Berry Tart
Milk Chocolate Hazelnut "Napoleon"

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

DINNER – BUFFET

*Designed for a maximum of 2 hours of service. Prepared for full guest guarantee.
Dinner Buffet includes Freshly Baked Dinner Rolls with Butter, Freshly Brewed La Colombe® Coffees,
and Selection of Rishi Hot Teas.*

SOUPS

Choice of One in Advance:

Tomato Basil 🌿 VG : Basil-Infused Fresh Tomatoes, Olive Oil, and Garlic Croutons

Beef Barley 🍲 🌿 : Hearty Short Rib Broth with Barley, Carrots, Celery, and Parsley

Wild Mushroom 🍄 V : Blended Wild Mushrooms with Porcini Cream

Caramelized Onion 🍅 🌿 : Rich Beef Broth, Gruyère Toast, and Parsley

SALADS

Choice of Three in Advance:

Baby Frisée: Red and Golden Beets, Bacon, and Sherry Dressing

Shaved Fennel 🍴 V : Arugula, Goat Cheese, and Citrus Dressing

Romaine Hearts 🍴 🥗 🌿 : Parmesan Cheese, Garlic Croutons, and Caesar Dressing

Grilled Asparagus 🍴 : Serrano Ham, Feta, Baby Iceberg Lettuce, Shallot, and Mustard Vinaigrette

House Greens VG : Locally Sourced Seasonal-Farmed Greens, Cherry Tomatoes, Cucumber, Shaved Heirloom Radishes, Carrots, and Citrus Dressing

BLT Salad: Iceberg Lettuce, Bacon, Tomatoes, and Dijon Dressing

Thai Beef Salad: Grilled Beef Tips, Cherry Tomatoes, Cucumbers, Mint, Roasted Rice Powder, and Bird's Eye Chili-Lime Vinaigrette

ENTREES

Choice of Three in Advance:

Baked Rigatoni 🍝 🌿 : Bolognese Sauce, Parmigiano-Reggiano, and Parsley

Roasted Black Cod Filet 🐟 🍴 : Olives, Oranges, Capers, and Beurre Noisette

Herb-Crusted Scottish Baked Salmon 🐟 🍴 : Dill Orange Beurre Blanc

Pan-Seared Chicken Breast 🍗 🍴 : Honey Vinegar Glaze, Chives and Chicken Jus

Braised Short Ribs 🍖 🍴 : Heirloom Carrots, Celery, Pearl Onions, and Chives

Seared Petite Filet: Garlic Jam, Cherry Tomatoes, and Parsley

Potato Gnocchi 🍝 🌿 V : Creamy Porcini and Wild Mushroom Sauce, Parmigiano-Reggiano, and Fresh Parsley

Krapow Mamu™ 🍲 🌿 VG : Ground Mamu™, Soy-Ginger Sauce, Thai Basil, Chilies, and Peppers

Chili Sin Carne VG : Impossible™ Meat, Kidney Beans, Tomatoes, and Cumin

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DINNER – BUFFET

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Dinner Buffet includes Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas.

SIDES

Choice of Three:

Starch:

Yukon Gold Buttery Mashed Potatoes  

Scalloped Potatoes   

Garlic and Thyme Roasted Pee-wee Potatoes 

Grains:

Golden Green Lentils with Carrots, Celery and Herbs 

Citrus Organic Quinoa 

Pineapple Fried Rice   

Vegetables:

Citrus Glazed Heirloom Carrots with Dill and Cranberries 

Buttery Rainbow Cauliflower with Hazelnuts   

Steamed Brussel Sprouts with Lardon

DESSERT

Choice of Three in Advance:

Pistachio-Cherry Tart     

Carrot Cake     












Lemongrass-Mandarin Panna Cotta   

Raspberry-Lychee Macaron    

Hazelnut Ginger Chocolate Cake     

Caramel Éclair    

Citrus Fruit Shooter 

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DINNER – BUFFET ENHANCEMENTS

**Chef Required*

CARVING STATIONS *

Whole Roasted Angus Tenderloin

Peppercorn Sauce

Slow Roasted Turkey Breast

Turkey Gravy

Whole Maple-Glazed Organic

Cedar Plank Salmon

Miso-Mustard Sauce

12-Hour-Smoked Bone-In Beef Short Rib

Creamy Horseradish Aioli

5 Spiced Roast Pork Belly

Hoisin Sauce

Roasted Rack of Pork

Bacon Apple Jus

House-Smoked Barbecue Brisket

Bourbon Peach BBQ Sauce

Roast Leg of Lamb












Rosemary Lamb Jus

Roast Chicken Ballotine

Sauce Cocotte Grand Mere

Porchetta

Verjus Grain Mustard Sauce

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BEVERAGE

ULTRA SPIRIT BRANDS

Vodka

Absolut Elyx, Tito's, Ketel One Citroen

Gin

Tanqueray

Rum

Bacardi Superior, Mt Gay Eclipse Rum,
Captain Morgan Spiced Rum

Tequila

Herradura Silver & Reposado

Bourbon

Jim Beam Bourbon

Whisky

Crown Royal Whisky, Seagram's 7 Whiskey,
Dewars White Label Scotch Whisky

Cognac

Remy VSOP Cognac

OPULENCE SPIRIT BRANDS

Vodka

Belvedere, Grey Goose, Grey Goose Le Citron

Gin

Ford's

Rum

Bacardi Superior, Diplomatico Reserva Exclusiva,
Captain Morgan Spiced

Tequila

Casamigos Blanco & Reposado

Bourbon

Maker's Mark

Whisky

Crown Royal Whisky, Jameson Whiskey,
Johnnie Walker Black Label Scotch Whisky

Cognac

Hennessy VSOP Cognac

HOUSE WINE

Montefresco Prosecco, IT

Rosé of Grenache, Club 44, FR

Sauvignon Blanc, La Petite Perriere, Loire Valley, FR

Chardonnay, Dark Harvest, WA

Merlot, Drumheller, Columbia Valley, WA

Cabernet Sauvignon, Magnolia Grove, Southeast Australia

BEER SELECTION

Bud Light, Michelob Ultra, Stella Artois, Corona, Goose Island Matilda, Goose Island IPA

BEVERAGE

PACKAGE BARS

ULTRA

One Hour

Two Hours

Three Hours

Four Hours

Ultra Package Bar Inclusions:

Ultra Spirits, House Wine Selection and Beer Selection as listed on page 57

Red Bull®

Assorted Juice

Assorted Coca Cola® Soft Drinks

Still and Sparkling Bottled Water

OPULENCE

One Hour

Two Hours

Three Hours

Four Hours

Opulence Package Bar Inclusions:

Opulence Spirits and Beer Selection as listed on page 57

Wine Selection

Montefresco Prosecco, IT

Rosé of Grenache, Sainte Marguerite, Côtés de Provence, FR

Sauvignon Blanc, Ferrari Carano, Sonoma, CA

Chardonnay, Chalk Hill, Russian River Valley, CA

Merlot, Drumheller, Columbia Valley, WA

Cabernet Sauvignon, Mimi, Horse Heaven Hills, WA

Red Bull®

Assorted Juice

Assorted Coca Cola® Soft Drinks

Still and Sparkling Bottled Water

BEVERAGE

CONSUMPTION BARS

ULTRA

Single Shot Cocktails

Ultra House Rosé, White, Red, and Sparkling Wines

Opulence House Rosé, White, Red, and Sparkling Wines

Domestic Beer

Imported Beer

Craft Beer

Assorted Coca Cola® Soft Drinks

Red Bull®

Assorted Juices

Smart Water

Topo Chico Sparkling Water

OPULENCE

Single Shot Cocktails

CASH BARS

Ultra Single Shot Cocktails

Opulence Single Shot Cocktails

Ultra House Rosé, White, Red, and Sparkling Wines

Opulence House Rosé, White, Red, and Sparkling Wines

Domestic Beer

Imported Beer

Craft Beer

Assorted Coca Cola® Soft Drinks

Red Bull®

Assorted Juices

Smart Water

Topo Chico Sparkling Water

BEVERAGE

EPIC MOJITO BAR

It's no secret that mojitos are one of the most popular and refreshing cocktails. Hand crafted Cuban classic are perfect for any occasion.

Your choice of spirit below:

- Bacardi Superior
- Diplomatico Reserva
- Planas

Traditional Accompaniments and Mixers

GLAMOROUS SPRITZER

Curate your own perfect celebration spritzer.

Flavors include Traditional Elderflower, Passion Fruit, Strawberry Basil.

Your choice of spirit below:

- Aperol
- Italicus
- Martini & Rossi Bianco vermouth

THE OLD FASHIONED

Connecting this drink to the first recorded definition of the cocktail category in general (circa 1806), which called for spirits, sugar, water and bitters.

Your choice of spirit below:

- Old Forester 100 Bourbon
- Jefferson's Small Batch Bourbon
- Rabbit Hole Dareringer Bourbon
- Del Maguey Vida or Casamigos Mezcal
- Knob Creek or Maker's Mark Bourbon

BEVERAGE

BELLINI OR MIMOSA

White peach pureé, and Prosecco – possibly the only thing more charming than the taste of the Bellini is the sparkling cocktail's story. The first Bellini was poured in the summer of 1948 by Giuseppe Cipriani, founder and barman of the legendary Harry's Bar in Venezia.

Flavors include Classic White Peach, Passionfruit, Guava

THE RED EYE RUM FLIGHT

Let's travel through time with a rum flight collaboration from some of the most noteworthy distilleries throughout the world.

Your choice of any 4 rums below:

- Diplomatico Mantua
- Mount Gay Black Barrel
- Bacardi 8yr or Santa Teresa 1796
- Brugal 1888
- Appleton 12yr
- Rhum Clement VSOP
- Ron Zacapa #23

BEVERAGE – WINE

CURATED WINE LIST

Sparkling Wine

Brut, Domaine Chandon, California
Brut Rosé, Mirabelle by Schramsberg,
California

Champagne

Brut Rosé, G.H. Mumm
"Grand Cordon", France
Brut, Nicolas Feuillatte
"Reserve Exclusive", France
Brut, Moët & Chandon "Imperial", France
Brut Blanc de Blancs, Perrier Jouet, France
Brut Rosé, Veuve Clicquot, France
Brut, Perrier Jouet "Belle Epoque", France

Sauvignon Blanc

Matanzas Creek, Sonoma County
Duckhorn, Napa Valley
Chalk Hill "Estate", Chalk Hill, Sonoma
Cloudy Bay, Marlborough, New Zealand
Jean – Max Roger "Cuvée Les Caillottes",
Sancerre, France

Chardonnay

Routestock, California
Patz & Hall, Russian River Valley
Frank Family, Napa Valley
Ramey, Russian River Valley
Cakebread, Napa Valley
Far Niente, Napa Valley
Kistler "Les Noisetiers",
Russian River Valley

Cabernet Sauvignon & Blends

Beaulieu Vineyard "Tapestry", Paso Robles
Decoy "Limited", Alexander Valley
Roth "Heritage", Sonoma County
Château Pavie "Esprit de Pavie",
Bordeaux, France
Ramey "Claret", North Coast, California
Daou "Reserve", Paso Robles
Faust, Napa Valley
Bella Union, Rutherford, Napa Valley
Chappellet "Signature", Napa Valley
Nickel & Nickel "Decarle",
Rutherford, Napa Valley

Merlot

Decoy "Limited", Sonoma County
Roth, Alexander Valley
Duckhorn, Napa Valley

Pinot Noir

Etude "Grace Benoist Ranch", Carneros
Hartford Court, Russian River Valley
Freeman, Russian River Valley
En Route "Le Pommiers",
Russian River Valley
Goldeneye, Anderson Valley
Bergstrom "Cumberland Reserve",
Willamette Valley