

2025
BANQUET
MENUS



FONTAINEBLEAU
LAS VEGAS

WELCOME TO FONTAINEBLEAU LAS VEGAS.

Fontainebleau Las Vegas has introduced a legacy of modern luxury and timeless elegance to the Las Vegas 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. Fontainebleau Las Vegas proudly hosts a collection of dining experiences that is unrivaled on the Strip and beyond.

Thank you for joining us. We look forward to serving you.

A handwritten signature in black ink, appearing to read 'Danielle Strong', with a stylized, flowing script.

Danielle Strong

Vice President, Catering and Events
Fontainebleau Las Vegas

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BREAKFAST – CONTINENTAL

All menus are designed for a minimum of fifteen (15) or more guests.

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

All Continental Breakfasts include Bottled Cold Pressed Juices, Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas.

FONTAINEBLEAU SIGNATURE CONTINENTAL

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries **VG**
- Individual Yogurts  **V**
- Artisan Breakfast Pastries      **V**
- Bagels: Plain, Sesame, and Everything    **V** with Plain  **V** and Vegan Cream Cheese  **VG**
- Toast Station: White, Wheat, and Multigrain Sliced Breads      **V** with Butter, Preserves, and Peanut Butter   **V**

HEALTHY CONTINENTAL

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries **VG**
- Individual Papaya-Mango Chia Seed Pudding  **VG**
- Cage-Free Hard-Boiled Eggs  **V**
- Assortment of Breakfast Pastries, and Multigrain Croissants      **V**
- Butter, Preserves, and Peanut Butter   **V**

BOXED CONTINENTAL

- Ripened Whole Fruit **VG**
- Cage-Free Hard-Boiled Eggs  **V**
- Assorted Sliced Cheeses  **V**
- Granola Bar    **VG**
- Butter Croissant    **V**
- Almond Butter and Marmalade   **VG**

ENHANCED CONTINENTAL

Based on one (1) Sandwich Per Person

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries **VG**
- Artisan Breakfast Pastries      **V**
- Mixed Berry and Vanilla Greek Yogurt Parfaits   **V**

Choice of Two in Advance:

Pupusas with Plant-Based Al Pastor   **VG**:

Mozzarella, Corn, Onions, Jalapeños, Guacatillo Salsa

English Muffin   : Sausage, Fried Egg, American Cheese, Sriracha Cilantro Aioli

Southwest Breakfast Burrito   : Scrambled Eggs, Pulled Pork, Pico de Gallo, Green Chiles, Avocado Tomatillo Salsa

Tex-Mex Burrito   **VG**: Soyrito, Just Egg™, Black Beans, Corn, Cilantro, Pico de Gallo, Lime Rice

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 24% service charge (4.5% taxable administrative fee and a 19.5% nontaxable service charge). Our property tracks the following allergens: Egg , Wheat , Milk , Peanut , Tree Nut , Soy , Sesame , Fish , Crustacean Shellfish , Vegan **VG**, Vegetarian **V**. Fontainebleau Las Vegas is not a nut-free facility. Food and Beverage pricing is guaranteed up to three (3) months prior to event, based on availability.

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 menus are designed for a minimum of fifteen (15) or more guests.

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

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
- Cage-Free Vegetable Frittata
- Daily Breakfast Potato

Protein

Choice of One in Advance

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Plant-Based Sausage 

FRENCH INSPIRED

- 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
- Cage-Free Scrambled Eggs
- Daily Breakfast Potato

Protein

Choice of One in Advance

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Plant-Based Sausage 

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BREAKFAST – BUFFET

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THE TRADITIONAL BREAKFAST BUFFET

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries **VG**
- Assortment of Muffins, Breakfast Pastries, Croissants, and Coffee Cakes           
- Butter, Jam, and Marmalade  
- Cage-Free Scrambled Eggs   and Cheddar Cheese  
- Daily Crafted Breakfast Potatoes **VG**

Meats

Select One or Two in Advance:

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

Sides

Select One or Two in Advance:

- Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compote  
- Individual Papaya-Mango Chia Seed Pudding with Shredded Coconut  **VG**
- Overnight Oats with Granny Smith Apples, Berries, and Toasted Coconut Flakes   **VG**
- Blueberry Pancakes with Lemon Curd, Whipped Butter, and Maple Syrup    
- Steel-Cut Oatmeal **VG** with Honey Syrup  and Sun-Dried Fruit **VG**
- Liège Belgian Waffle with Whipped Butter, Chantilly Cream and Maple Syrup     
- White Chocolate French Toast with Whipped Butter and Maple Syrup     

HEALTHY BREAKFAST BUFFET

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries **VG**
- Sliced Heirloom Tomatoes with Chives and Extra Virgin Olive Oil **VG**
- Egg White Frittata with Spinach, Wild Mushrooms, and Parmigiano-Reggiano   
- Plant-Based Breakfast Sausage **VG** 
- Sweet Potato Hash with Caramelized Onions and Rosemary  
- Protein Bread French Toast with Whipped Butter and Maple Syrup    
- Green Juice made with Granny Smith Apple, Kale, Cucumber, Celery, Lemon, and Ginger **VG**

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BREAKFAST ACTION STATIONS

All menus are designed for a minimum of fifteen (15) or more guests.

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*Attendant or Chef Required | Additional Fee | Per 100 Guests

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, Diced Pork Sausage
- Tomatoes, Mushrooms, Onions, Peppers, Spinach VG
- Cheddar, Feta, Pepper Jack Cheese 🧀V

Enhancements

Smoked Salmon 🐟

Jumbo Lump Crab 🦀

Maine Lobster 🦞

AVOCADO TOAST*

- Grilled House-Made Multigrain Breads 🌾🌾🌾V
- Crushed Avocado Spread VG
- Cage-Free Hard-Boiled Egg Mimosa 🥚V
- Marinated Cherry Tomatoes VG, Pickled Onions VG, Sliced Cucumbers VG, Radishes VG, Sunflower Seeds VG, Fresh Ricotta 🧀V, and Micro Herbs VG

Enhancements

- Smoked Salmon 🐟

- Jamón Serrano

- Maple-Glazed Bacon

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BENEDICTS*

Select One in Advance:

Caprese 🍷🥚🥬🌱: English Muffin, Basil, Fresh Heirloom Tomatoes, Poached Eggs

Classic 🍷🥚🥬: English Muffin, Canadian Bacon, Poached Eggs

Lox 🍷🥚🥬🌱🐟: Toasted Bagel, Dill Cream Cheese, Cured Salmon, Poached Eggs

Benedicts are Served with Classic Hollandaise Sauce 🍷🥚🌱

Enhancements

Crab: Jumbo Lump Crab Cakes, Poached Eggs, Crushed Avocado, Old Bay Hollandaise 🍷🥚🥬🌱

LOX AND BAGELS

Artisanal Smoked Salmon 🐟, Hard-Boiled Eggs 🍷🥚, Tomatoes 🌱, Cucumbers 🌱,

Capers 🌱, Onions 🌱, Avocado 🌱, Dill Cream Cheese 🍷🥚

Assorted Bagels 🥚🥬🌱

Enhancements

Kolikof Osetra 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

Steel Cut Oatmeal  and Vanilla Overnight Oats 

Fresh Berries , Bananas , Peanut Butter  , Shredded Coconut  , Graham Cracker  ,
Brown Sugar , Walnuts  , Golden Raisins , Honey , Cinnamon 

WAFFLE TIME*

Maximum of 1,000 Guests

Choice of Two in Advance:

- Liège Waffles     
- Classic Belgian Waffles     
- Croffle Waffles     

Toppings

Fresh Macerated Berries 

Lemon Curd  

Whipped Butter  

Chantilly Cream 

Maple Syrup 

Enhancements

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

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

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BREAKFAST À LA CARTE

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EGGS

Scrambled Eggs with Chives 🍳🌱

Cage-Free Hard-Boiled Eggs 🍳🌱

Served Chilled and Shelled

Breakfast Shakshouka 🍳🥗🌱

Hearty Vegetables, Harissa, Garbanzo Beans, Stewed Tomatoes, Feta Cheese, Perfect Egg, Grilled Bread

Scrambled Egg Whites 🍳🌱

Roasted Garlic, Rosemary, Parsley

Plant-Based Scramble 🍳VG

Just Egg™ Eggs, Mushrooms, Tomatoes, Onions

Frittata 🍳🌱

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

Spanish Frittata 🍳🌱

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

Quiche 🍳🥗

Smoked Bacon Lardons, Mushrooms, Gruyère

BREAKFAST MEATS

Based on Two Pieces Per Person

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Plant-Based Sausage 🍳VG

CHEF-CRAFTED BREAKFAST POTATOES

- Sautéed Potatoes with Fresh Herbs (Offered Monday and Friday) VG
- Dauphine Potatoes (Offered Tuesday and Saturday)
- Garlic and Rosemary Red Roasted Potatoes (Offered Wednesday and Sunday) VG
- Potatoes O'Brien (Offered Thursday) VG

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BREAKFAST BURRITOS AND SANDWICHES

BURRITOS

Southwest Breakfast Burrito 🍳🌾: Scrambled Eggs, Pulled Pork, Pico de Gallo, Green Chiles, Avocado Tomatillo Salsa

California 🍳🌾: Scrambled Eggs, Chorizo, Crispy Potatoes, Pepper Jack Cheese, Pico de Gallo

Chicken Ranch 🍳🌾: Scrambled Eggs, Grilled Chicken, Mozzarella Cheese, Cilantro, Ranch Dressing

Tex-Mex Burrito 🌾🥬VG: Soyrito, Just Egg™, Black Beans, Corn, Cilantro, Pico de Gallo, Lime Rice

SANDWICHES

Croissant 🍳🌾: Ham, Egg, Gruyere Cheese, Mornay Sauce

English Muffin 🍳🌾🥬: Sausage, Fried Egg, American Cheese, Sriracha Cilantro Aioli

Bagel 🍳🌾: Fried Egg, American Cheese, Double-Smoked Bacon

Whole Grain Roll 🍳🌾🥬: Turkey Sausage, Egg Whites, Wilted Arugula, Whole Grain Mustard Aioli

Pretzel Roll 🥞🌾: Smoked Salmon, Cucumbers, Pickled Red Onions, and Herb Cream Cheese Spread (Served Cold)

BALANCED

Mixed Berry and Vanilla Greek Yogurt Parfait 🥛🌿VG
Granola and Seasonal Compote

Individual Papaya-Mango Chia Seed Pudding 🥛VG
Shredded Coconut

Chilled Breakfast Buddha Bowl 🍳🌿V
Egg Bites, Avocado, Caramelized Onions, Roasted Sweet Potatoes, Sesame Seeds, Lemon Vinaigrette

Overnight Oats 🥛VG
Strawberries, Granny Smith Apples, Berries, Toasted Coconut Flakes

Blueberry Pancakes 🍳🌾
Lemon Curd, Whipped Butter, Maple Syrup

Organic Quinoa Porridge 🥛VG
Crushed Banana, Blueberry, Goji Berries, Cinnamon, Chopped Walnuts, Maple Syrup

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BREAKFAST À LA CARTE

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CRAVE

Breakfast Pastries 🥞🥯🥞🥞🥞🥞

Chef's Choice of Assorted Breakfast Pastries with Butter 🥞🥞 and Artisanal Jams 🍯

Bagels 🥞🥞🥞🥞

Chef's Choice of Assorted Bagels with Whipped Butter and Cream Cheese 🥞🥞

Organic Steel Cut Oatmeal 🍯

Honey Syrup 🍯 and Sun-Dried Fruit 🍯

Breakfast Grits 🥞

Butternut Squash Purée, Kale, Bacon Strips

Biscuits and Country-Style Sausage Gravy 🥞🥞🥞

Fresh Herbs

The Perfect Egg 🥞🥞🥞

Mushrooms, Chive Cream Cheese, Candied Bacon, Toast Points

Chilled Ham and Cheese Croissant 🥞🥞🥞🥞

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BRUNCH

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted for a maximum of 2 hours of service. Brunch Buffet includes Bottled Cold Pressed Juices, Freshly Brewed La Colombe® Coffees, and Selection of Rishi Hot Teas. Prepared for the full guest guarantee.

*2 Chefs Required | Additional Fee | Per 100 Guests

INCLUSIONS

- Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compote 🥛🌱V
- Atlantic Smoked Salmon Lox and Bagels with Traditional Accompaniments 🐟🥯🌱V
- Scrambled Eggs and Chives 🥚V
- Double-Smoked Bacon
- Daily Crafted Breakfast Potato VG
- Blueberry Pancakes with Lemon Curd, Whipped Butter, Maple Syrup 🥞🌱V
- Assorted French Pastries 🥖🥞🌱V

OMELET STATION*

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

ACCOMPANIMENTS

Select One in Advance:

- **Roasted Sweet Potato Bowl** 🥗V
Arugula, Avocado, Cranberry, Feta Cheese, Pepitas, Mustard Vinaigrette
- **European Meats and Cheeses** 🥖🥞🌱V
Prosciutto di Parma, Mortadella, Soppressata, Brie, Comté, Fresh Berries, Grapes, Currant Walnut Baguette
- **House Greens Salad** VG
Cherry Tomatoes, Carrots, Sliced Cucumbers, Pickled Red Onions, Balsamic Vinaigrette

CARVING STATION*

Select One in Advance:

- **Roast Chicken Ballotine** 🥞🥗
Brussels Sprouts VG, Fingerling Potatoes VG, Sauce Cocotte Grand Mère 🥞
- **Prime Rib**
Scalloped Potatoes 🥞, Rainbow Carrots with Citrus Honey Glaze V, Creamy Horseradish 🥞, Au Jus
- **Maple-Glazed Organic Cedar Plank Salmon** 🐟🥗🌱V
Citrus Fregola Sarda, Roasted Heirloom Cauliflower, Miso-Mustard Sauce

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THEMED BREAKS

All menus are designed for a minimum of fifteen (15) or more guests. 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 4PM and may not be used during main meal periods. Prepared for the full guest guarantee.

*Attendant or Chef Required | Additional Fee | Per 100 Guests

FONTAINE "BLEAU"

Petite Caprese Salad with Basil Pesto and Purple Kumato Tomatoes           

Blue Corn Tortilla Chips with Blue Tomato Salsa           

Yogurt-Dipped Pretzels           

Meringue Rain Drops           

Coconut Macaroons           

Blueberry with Hibiscus Sparkling Water

AROUND THE WORLD

Peanut Butter Chia Seed Pudding with Goji Berries           

Guacamole with Cotija Cheese and Corn Tortilla Chips           

Mini Crudités with Creamy Hummus           

Everything Bagel Chips with Labneh Tzatziki Dip           

Coco Love® Water

POWER BREAK

Fresh Fruit Skewer           

Yogurt Parfait           

Mini Carrot Cakes           

Honey Bran Muffins           

Trail Mix           

Pineapple-Ginger Agua Fresca

ALMOST HAPPY HOUR

Pigs in a Blanket with Ketchup and Mustard           

Popcorn Chicken           

Celery and Carrot Sticks           

Ranch and Blue Cheese Dipping Sauces           

Seasonal Bar Snack Mix           

Nonalcoholic Ginger Beer

FROM THE VINE

Strawberry-Ricotta Bruschetta with Balsamic Drizzle           

Banana Blueberry Muffins           

Fresh Cucumber Cups with Red Pepper Hummus           

Raspberry Financier           

Strawberry-Lime Agua Fresca

MOVIE BREAK

Popped™ Popcorn Cups

Movie Theater Candy

Tortilla Chips with Nacho Cheese and Jalapeños           

Jalapeño Poppers           

Assorted Old Fashioned Sodas

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THEMED BREAKS

All menus are designed for a minimum of fifteen (15) or more guests. 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 4PM and may not be used during main meal periods. Prepared for the full guest guarantee.

*Attendant or Chef Required | Additional Fee | Per 100 Guests

HIGH NOON

An Assortment of the Following Tea Sandwiches:

Cucumber Dill Cream Cheese and Radishes 🍷🍷🍷🍷

Smoked Salmon and Tartar Cream 🍷🍷🍷🍷

Gougère with Egg Salad, Paprika, Chives 🍷🍷🍷🍷

Black Forest Ham and Brie Lollipop 🍷🍷

Scones with Chantilly Cream and

Assorted Jams 🍷🍷🍷🍷

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 🍷🍷🍷🍷

Espresso Chantilly Cream 🍷🍷

Iced La Colombe® Oatmilk Canned Coffee

HEALTHY BREAK

Fruit Kabobs VG

Vegetable Crudités Bouquet with
Mediterranean Hummus VG

Protein Bites made with Rolled Oats, Peanut Butter,
Coconut, Chocolate Chips 🍷🍷🍷

Assortment of Roasted and Salted Nuts 🍷VG

Lemon and Cucumber Spa Water

CHOCOLATE AND CAFFEINE

Chocolate Chip Cookies 🍷🍷🍷🍷

Assorted Chocolate Truffles 🍷🍷🍷🍷

Mini Chocolate Cakes 🍷🍷🍷🍷

Pistachio Biscotti 🍷🍷🍷🍷

Iced La Colombe® Oatmilk Canned Coffee

Strawberry-Mint-Infused Spa Water

BOULANGERIE

Chocolate Croissants 🍷🍷🍷🍷

Fruit Danishes 🍷🍷🍷🍷

Mini Croque Monsieur 🍷🍷

Raspberry and Vanilla Macarons 🍷🍷🍷🍷

Seasonal Fruit-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

Bob's Gluten-Free Oatmeal VG

Individually Wrapped Granola Bars

Individually Wrapped Protein Bars

Sliced Fruit and Berries VG

Whole Fresh Fruit VG

Fruit Kabobs VG

AFTERNOON PICK-ME-UPS

Soft Pretzels  VG

Served with Cheese Sauce  V and Whole Grain Mustard VG

Individual Bags of Snacks: May include Chips, Pretzels, and Snack Mix

Individual Bags of Trail Mix

Individual Bags of Beef Jerky

Individual Full Size Candy

Individual Packaged Cookies

Popped™ Flavored Popcorn Cups

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À LA CARTE BREAKS – FOOD

AFTERNOON PICK-ME-UPS

Chips and Dips

Choice of One:

Corn Tortilla Chips  with Salsa Fresca , Pita Chips   with Hummus , or
Kettle Chips  with Sour Cream and Onion Dip 

Tea Sandwiches

Choose from the following options, ordered by the dozen:

Cucumber Dill Cream Cheese with Radishes    , Smoked Salmon with Tartar Cream    ,
Gougère with Egg Salad, Paprika, and Chives    , Black Forest Ham with Brie Lollipop  

Gourmet Sandwiches

Choose from the following options, ordered by the dozen:

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

Roasted Zucchini, Yellow Squash, Portabella Mushrooms, Red Peppers, Shredded Carrots,
Romaine Lettuce, and Balsamic Vinaigrette in a Wheat-Free Wrap

Individually Wrapped Ice Cream and Fruit Bars

Mixed Nuts (Serves 10)

Cashews, Almonds, Brazil Nuts, Hazelnuts, Pecans

Bar Snacks (Serves 10)

Pretzels, Mixed Nuts, Seasoned Corn Nuts

Fresh Popcorn Break (Up to 200 Bags per Hour, Minimum Order of 400 Bags)

Individual 1oz Popcorn Bags

Popcorn Attendant

Old-Fashioned Popcorn Cart Rental

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À LA CARTE BREAKS – FOOD

Bakery Selections Subject to Change Based on Seasonality and Availability

FROM THE BAKERY

Breakfast Pastries 🍞🥞🥞🥞🥞

Chef's Choice of Assorted Breakfast Pastries with Butter 🍞🥞 and Artisanal Jams 🍞🥞

Coffee Cake 🍞🥞🥞🥞🥞

Chef's Choice of Assorted Coffee Cakes

Bagels 🍞🥞🥞🥞

Chef's Choice of Assorted Bagels with Whipped Butter and Cream Cheese 🍞🥞

Cinnamon Buns 🍞🥞🥞🥞

Cookies 🍞🥞🥞🥞

Chef's Choice of Assorted Cookies

Brownies 🍞🥞🥞🥞

Chef's Choice of Assorted Brownies

Rice Krispies Treats™ 🍞🥞🥞

Chef's Choice of Assorted Rice Krispies Treats™

Chocolate-Covered Strawberries 🍞🥞

Select in Advance: White, Milk, or Dark Chocolate

Chocolate Truffles 🍞🥞🥞🥞

Assortment Made by In-House Chocolatiers

Biscotti 🍞🥞🥞🥞

Macarons 🍞🥞🥞🥞

Chef's Choice of Assorted Flavors

Cupcakes 🍞🥞🥞

Select in Advance: Vanilla, Chocolate, Red Velvet, or Carrot 🍞

Petite French Pastries 🍞🥞🥞🥞

Chef's Choice of Assorted Mini Pastries

Donuts 🍞🥞🥞🥞🥞

Chef's Choice of Assorted Flavors

Madeleines 🍞🥞🥞🥞

Chef's Choice of Assorted Flavors

Lemon Tarts 🍞🥞🥞🥞

Assorted Cake Pops 🍞🥞🥞🥞

Select in Advance: Vanilla, Chocolate, Red Velvet, or Funfetti

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À LA CARTE BREAKS – BEVERAGES

Iced La Colombe® Oatmilk Canned Coffee

Bottled Smoothies

Cold Pressed Bottled Juice

Aluminum Smartwater® 18oz

San Pellegrino® Sparkling Water 11.15oz

Assorted Flavored Sparkling Water 12oz

VitaminWater® 20oz

Coca-Cola® Soft Drinks 12oz

Bottled Iced Teas 18.5oz

CocoLove® Water 16.9oz

Red Bull®

La Colombe® Coffee

La Colombe® Decaf Coffee

Assorted Rishi Hot Tea

Rishi Iced Tea

Hot Chocolate with Accompaniments

Freshly Squeezed Juices

(Orange or Apple)

Fruit Infused Spa Water

(Strawberry-Mint, Pineapple-Ginger, and Watermelon-Lime)

Specialty Milks

(Almond, Soy, Coconut)

Based on Total Gallons of La Colombe® Coffee, Decaffeinated Coffee, and Rishi Hot Tea Ordered

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PLATED LUNCH – THREE COURSE

All menus are designed for a minimum of fifteen (15) or more guests.

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

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, Caesar Dressing

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

Wild Arugula 🥒🌱: Shaved Fennel, Citrus Segments, Toasted Almonds, White Balsamic Vinaigrette

Caprese 🥒🥑🌱: Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic, Watercress

The Wedge 🥒🥑: Baby Iceberg, Peppered Bacon, Blue Cheese, Cherry Tomato, Pickled Red Onions, Green Goddess Dressing

Beet Salad 🥒🌱: Whipped Goat Cheese, Quinoa, Arugula, Cherry Tomato, Orange Lemon Vinaigrette

ENTRÉES

Select One in Advance for Entire Group:

Pasture Raised Chicken Breast 🥒

Herb Marinated Rosemary Chicken Jus

6oz Seared Filet Mignon

Au Poivre

Grilled NY Strip

Coffee and Guajillo Chile Rub, Cilantro Chimichurri

Braised Short Rib

En Daube, Natural Reduction

Scottish Salmon 🥒🥑🥬

Miso Glaze, Soy Beurre Blanc

Mediterranean Sea Bass 🐟

Warm Tomato, Citrus Vinaigrette

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

SIDES

Select One in Advance for Entire Group:

Potato Gratin, Grilled Asparagus, Sweet Drop Peppers 🥔🥕🌱
Whipped Potatoes, Haricot Verts, Demi-Sec Tomatoes, Fried Garlic 🥔🌱
Carrot Purée, Roasted Brussels Sprouts, Candy-Striped Beets VG
Quinoa, Snap Peas, Edamame, Romanesco, Tomato-Basil Vinaigrette VG
Risotto Milanese, English Peas, Tomato Confit 🥔🌱
Penne Pomodoro, Parmesan, Zucchini, Blistered Tomatoes 🍝🥔🌱

DESSERT

Select One in Advance for Entire Group:

Espresso Tiramisu Martini 🍷🥔🌱🥕🌱

Espresso-Soaked Lady Fingers,
Mascarpone Cream, 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,
Chocolate Crèmeux

Mango Sago 🥥🌱VG

Mango Crisp and Fresh Fruits

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PLATED LUNCH – TWO COURSE

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Crafted for a maximum of 2 hours of service. 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, Caesar Dressing

Caprese 🍅🧀🌿: Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic, Watercress

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

Greek 🥬🧀🌿: Romaine, Olives, Feta, Tomatoes, Cucumbers, Red Onions, Red Wine Vinaigrette

Spinach 🥬🧀🌿: Strawberry, Toasted Pecan, Chèvre, and Balsamic Vinaigrette

Beet Salad 🥬🧀🌿: Whipped Goat Cheese, Quinoa, Arugula, Cherry Tomato, Orange Lemon Vinaigrette

SALAD PROTEINS

Select One in Advance for Entire Group:

Grilled Scottish Salmon 🐟

Tamari-Glazed Mamu™ Kebab 🍖
Soy Glaze

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

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted 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

Spiced Pepitas, Queso Blanco, Radishes,
Tortilla Strips, Chipotle-Caesar Dressing

Marinated Tomato Salad

Cilantro, Red Onion, Jicama, Cucumber,
Tajin-Orange Dressing

Shrimp Salad

Ancho-Marinated Grilled Shrimp,
Cherry Tomatoes, Pickled Onions, Mixed Greens,
Cilantro Orange-Cumin Dressing

Flat Iron Steak

Ancho-Dusted Grilled Flat Iron Steak
with Chimichurri

Zarandeado Sea Bass

Mango Slaw and Serrano

Pozole

Bean Stew, Hominy, Tomatillo, Cilantro
Toppings: Cabbage, Radishes, Limes,
Diced Onions, Tortilla Strips, Salsa Macha

ACCOMPANIMENTS

Arroz Verde Poblano

Cilantro, Parsley, Peppers, Onions, Lime

Warm Corn Esquites

Fresh Roasted Corn, Lime Aioli, Cotija Cheese, Chile Peppers, Cilantro

Corn Tortilla Chips

Salsa Roja, Guacamole, Pico de Gallo 

DESSERT

Flan

Spicy Chocolate Tart

Mango Chamoy

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BUFFET LUNCH – TUESDAY

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted 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

Arugula Salad 🥗🌱V

Radicchio, Pine Nuts, Radishes, Ricotta Salata,
and Lemon Vinaigrette

Caprese Salad 🥗V

Heirloom Tomatoes, Fresh Mozzarella, Nut-Free
Pesto, Balsamic Reduction

Panzanella Salad 🥗VG

Cucumbers, Watercress, Black Olives, Basil,
Focaccia Croutons, Red Wine Vinaigrette

Chicken Cacciatore

Tomatoes, Olives, Capers,
and Marjoram

Shrimp Scampi 🥗🌱

Cherry Tomato,
Parsley, Garlic

Impossible™ Meatball Marinara 🥗VG

Cavatelli Pasta,
Roasted Red Peppers

ACCOMPANIMENTS

Fregola Sarda 🥗🌱V

Corn, Peas, Scallions, Parmigiano-Reggiano

Sicilian Caponata VG

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

Herb Focaccia 🥗VG

Sun-Dried Tomato Pesto 🥗V

DESSERT

Tiramisu 🍰🥗🌱

Caramel Budino 🍰🥗🌱V

Citrus Panna Cotta 🍰🌱VG

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BUFFET LUNCH – WEDNESDAY

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted 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, Roasted Beets, Shaved Radish,
Aged Apple Cider Vinaigrette

Frisée Salad 🥗 VG

Upland Cress, Radicchio, Shaved Fennel, Spiced
Pecans, Creamy Mustard Vinaigrette

Salad Niçoise 🥗 V

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

Beef Bourguignon

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

Grilled Jidori Chicken Breast 🍗

Lardons, Paris Mushrooms, Pearl Onions,
Chicken Jus

Plant-Based Sausage Cassoulet 🍲 VG

Cannellini Beans, Smoked Paprika,
Tomatoes, Mushrooms

ACCOMPANIMENTS

Whipped Potatoes 🥔 🥗 V

Haricot Verts VG

Sun-Dried Tomato Pistou

Petite Baguette 🥖 V

Salted Butter 🧈

DESSERT

Blueberry Crème Puff 🥧 🥛 🍓 🌿

Yuzu-Raspberry Macaron 🍪 🥛 🍓 🥛

Chocolate Pot de Crème 🍫 🥛 🌿 VG

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BUFFET LUNCH – THURSDAY

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

ASIAN

Thai Crunch Slaw VG

Cucumber, Cabbage, Scallion,
Peanuts, Cilantro, Chile, Lime Leaf Dressing

Asian Chicken Salad

Lettuce, Peppers, Carrots, Edamame,
Crispy Wonton, Ginger Plum Dressing

Rice Noodle Salad

Cucumber, Red Cabbage, Carrot, Thai Basil,
Cilantro, Toasted Sesame Dressing

Szechuan-Crusted Flank Steak

Stir-Fried Peppers and Oyster Sauce

Adobo Chicken

Braised Chicken with
Ginger and Tamari

Coconut Curry VG

Chickpeas, Cauliflower,
Potatoes, Edamame

ACCOMPANIMENTS

Steamed Jasmine Rice VG

Vegetable Dumpling VG

Nước chấm

Baby Kailan VG

Tamari-Soy Ginger Glaze

DESSERT

Oolong-Caramel Shot Glass

Black Sesame Cake

Mango Tapioca VG

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BUFFET LUNCH – FRIDAY

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted 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 🥒🥑

Herb Grilled Chicken, Bacon, Blue Cheese Crumbles,
Eggs, Tomatoes, Ranch Dressing

Boston Bibb Lettuce 🥒 VG

Pears, Walnuts, Cranberries,
Honey Mustard Vinaigrette

Apple-Cranberry Coleslaw 🥒🥑V

Apple, Cranberries, Almonds,
Cabbage, Parsley

Slow-Cooked Smoked Beef Brisket

Citrus Mop Sauce and Pickled Peppers

Fried Chicken Tenders 🍗🥑

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

Vegetable Pot Pie 🍷 VG

Carrots, Onions, Celery Root,
Mushrooms, Peas

ACCOMPANIMENTS

Burnt Edges VG

Peach-Bourbon Glazed Toasted
Mamu™ Ends and Beans Mélange

Baked Mac and Cheese 🍝🥑V

Shells, Smoked Gouda, Creole Cheddar

Jalapeño Cornbread 🥞🥑🍷V

Whipped Butter

DESSERT

S'mores Cake 🥞🍷🥑🍷

Cherry Pie Cobbler 🥞🍷🥑🍷V

Chocolate Chip Cookies 🍪🍷VG

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BUFFET LUNCH – SATURDAY

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted 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 de Jicama

Cherry Tomatoes, Cucumbers, Corn Tortilla Chips, Jicama, Bell Peppers, Radishes, Cilantro Dressing

Mexican “Street Corn” Salad

Jalapeños, Avocado, Black Beans, Bell Peppers, Cilantro, Red Onions, Cotija Cheese

Tomato Salad

Pickled Red Onions, Radishes, Spiced Pepitas, Cilantro

Chipotle Chicken Enchiladas

Pulled Chicken, Cheddar Cheese, Corn Tortillas, Red Sauce

Pork Chile Verde

Tomatillo, Cilantro, Pickled Onions

Southwestern Vegetable Stew

Plant-Based Braised Protein, Vegetables, Chile de Árbol, Potatoes, Red Lentils

ACCOMPANIMENTS

Lemon-Scented Rice

Epazote and Cumin

Charred Zucchini

Cowboy Caviar

Chips and Garnish Bar

Corn Tortilla Chips , Roasted Tomato Salsa , Guacamole ,
Lime Wedges , Pico de Gallo , Mexican Crema 

DESSERT

Tres Leches Shot Glass

Piña Colada Cake

Wedding Cookies

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BUFFET LUNCH – SUNDAY

All menus are designed for a minimum of fifteen (15) or more guests.

Crafted 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, Red Wine Vinaigrette

Cauliflower Couscous Salad 🥗

Parsley, Cucumber, Chickpeas, Sumac Dressing

Arugula and Bean Salad VG

Pomegranate, Cucumber, Haricot Vert,
Radish, Preserved Lemon Vinaigrette

Braised Beef Niçoise

Oranges, Black Olives, Fresh Parsley

Pan-Seared Salmon 🐟

Sauce Vierge with Tomatoes,
Capers, Peppers, Herbs

Moroccan Tagine VG

Cured Olives, Preserved Lemon
and Saffron

ACCOMPANIMENTS

Roasted Heirloom Cauliflower VG

Romesco Sauce and Sweet Drop Peppers

Mujadara 🥗VG

Bulgur, Puy Lentils, Golden Brown Onions, Preserved Lemon

Mediterranean Favorites

Warm Mini Pita 🥗VG, Garlic Hummus VG, Muhammara 🥗🥗VG, Tzatziki 🥗V

DESSERT

Baklava 🥧🥧🥧V

Rizogalo 🥧🥧V

Lemon-Strawberry Goblet 🥗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

Shaved Vegetable Salad

Baby Greens and Seasonal Vegetables

On the Side: Cheddar Cheese  V, Sunflower Seeds VG,
Buttermilk Ranch Dressing  V,
Olive Oil and Vinegar VG

Pasta Salad

 VG

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

Select Up to Three in Advance for Entire Group:

Speak to your Event Manager for Gluten Friendly Options

Chicken Caprese

   

Chicken Breast, Mozzarella, Tomatoes, Pesto
Aioli, and Spring Mix on a Ciabatta Roll

Club

 

Shaved Turkey, Ham, Provolone Cheese,
Roma Tomatoes, 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 Focaccia Roll

Grilled Veggie

 VG

Roasted Zucchini, Yellow Squash, Portabella
Mushrooms, Red Peppers, Shredded Carrots,
Romaine Lettuce, and Balsamic Dressing on a
Spinach Wrap

Chicken Caesar Wrap

   

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

Ham and Cheddar

 

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

BBQ Chicken Wrap



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

Mediterranean Wrap

 VG

Romaine Lettuce, Cherry Tomatoes,
Garbanzo Beans, Cucumbers, Red Onions,
Pepperoncini, Kalamata Olives, and
Lemon Vinaigrette in a Wrap

DESSERT

Strawberry Shortcake    

Grasshopper Cake Parfait    

Chocolate Berry Mousse  VG

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BOXED LUNCH

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

Select up to Two in Advance for Entire Group:
Speak to your Event Manager for Gluten Friendly Options

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 Tomatoes, 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

Heirloom Tomatoes, 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 **VG**

Roasted Zucchini, Yellow Squash, Portabella Mushrooms, Red Peppers, Shredded Carrots, Romaine Lettuce, and Balsamic Vinaigrette in a Spinach Wrap

Mediterranean Wrap **VG**

Romaine Lettuce, Cherry Tomatoes, Garbanzo Beans, Cucumbers, Red Onions, Pepperoncini, Kalamata Olives, and Lemon Vinaigrette in a Wrap

SIDE ITEMS

Select One in Advance for Entire Group:

Sweet Corn Salad

Macaroni Salad

Potato Salad

Super Grain Salad

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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.*

- Prime Beef Tare-Glazed Temaki Hand Roll 🥩🌿
- Pistachio Macaron with Foie Gras Mousse and Blackberry Jam 🍷🍷
- New England-Style Lobster Toast with Celery and Tarragon Aioli 🍷🍷🍷
- King Crab Tostada with Blue Corn Chips, Avocado Crema, Pickled Red Onions, and Cilantro 🍷🍷
- Crab Salad with Ponzu, Cucumber, Chervil on a Wonton Cup 🍷🍷🍷
- Asparagus Chiffon with Blini, Crème Fraîche, and Osetra Caviar 🍷🍷🍷
- Tuna Poke on Tapioca Cracker with Radishes and Wasabi Aioli 🍷🍷🍷
- Smoked Salmon Cone with Chervil, Crème Fraîche, and Trout Roe 🍷🍷🍷
- Strawberry Tartine with Basil, Whipped Ricotta, and Balsamic 🍷🍷🍷
- Beet Tartare with Orange and Dill on Lavash Cracker 🍷🍷
- Antipasto Skewer with Soppressata, Fresh Mozzarella, Roasted Tomatoes, Basil, Olives, and Pesto 🍷🍷
- Chipotle Chicken Soft Taco with Queso Fresco and Pickled Red Onions 🍷🍷
- Loaded Deviled Egg with Bacon, Green Onions, and Cheddar Cheese 🍷🍷
- Lobster Ceviche with Red Onion, Bell Pepper, Cucumber and Cilantro in Taco Shell 🍷
- Hamachi Sushi Pop with Ponzu, Sliced Jalapeños, and Shiso 🍷🍷🍷
- Spicy Tuna Sushi Pop with Wasabi Mayo and Shiso 🍷🍷🍷
- Smoked Salmon Tartare with Capers, Chives, and Sour Cream on a Tapioca Crisp 🍷🍷🍷
- Brie Tart with Seasonal Compote 🍷🍷🍷
- Blue Cheese Linzer with Fiji Apple and Griottine Cherry Compote 🍷🍷🍷
- Compressed Marinated Watermelon with Crispy Nori, Daikon Sprouts, Vegan Ponzu Aioli 🍷🍷🍷
- Curry Chicken, Vadouvan Curry Spice, Pickled Red Onions, Fresh Herbs 🍷🍷🍷
- Spiced Chicken Lettuce Wrap with Tamari, Carrots, and Scallions 🍷
- Mini Caprese Salad with White Balsamic and Pesto 🍷🍷🍷
- Edamame with Hummus-Stuffed Peppadew Pepper and Harissa-Spiced Kalamata Olives 🍷🍷
- Cauliflower Ceviche Taco 🍷🍷

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RECEPTIONS – HOT HORS D'OEUVRES

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

Designed for a maximum of 2 hours of service.

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

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RECEPTIONS – DISPLAYS

All menus are designed for a minimum of fifteen (15) or more guests.

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 | Additional Fee | Per 100 Guests

ARTISANAL CHEESE AND CHARCUTERIE 🥞🍷🥗🥕🥑

Prosciutto, Genoa Salami, Soppressata, Chorizo

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

Served with Marinated Olives, Pickles, Dried Fruits, Gigante Beans, and Artisanal Crackers

Enhancements

Charcuterie Sliced to Order from a Vintage Berkel Slicer and served with Grissini, Tapenade and Artisanal Jams

BRUSCHETTA BOARD

Build Your Own Bruschetta

Traditional Tomato Basil VG, Roasted Garlic Mushroom VG, Zucchini with Pistachio Pesto 🥞VG

Sourdough Batard 🥞V, Rosemary Herb Focaccia 🥞VG

RAISED-BED VEGETABLE GARDEN BOX 🥗🥕🥑V

Built in a Beautiful Garden Box

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

Tzatziki, Hummus, and Muhammara

INDIVIDUAL SALADS

Chinese Chicken 🥞🥗🥕🥑🥑: Marinated Noodles, Cashews, Crisp Wontons, Red Cabbage, and Asian Dressing

Chicken Caesar 🥞🥗🥕🥑: Grilled Chicken, Romaine, Parmesan Cheese, Garlic Croutons

Boston Bibb Lettuce Salad 🥞VG: Candied Walnuts, Cranberries, Pears, Fresh Hearts of Palm, Preserved Lemon Vinaigrette

Greek 🥞V: Feta Cheese, Olives, Red Onions, Roasted Peppers, Cucumbers, Tomatoes, Greek Dressing

Niçoise Salad 🥞🥗: Seared Tuna, Potatoes, Quail Egg, Beans, Greens, Red Forum Vinaigrette

Grilled Thai Beef 🥞🥗: Napa Cabbage, Cherry Tomatoes, Cucumbers, Mint, Cilantro, Chile-Lime Dressing

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RECEPTIONS – SEAFOOD

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CHILLED SEAFOOD BAR

Minimum of 50 Pieces Per Selection

Custom Ice Carvings Available upon Request. Please Speak with your Event Manager for Pricing.

Ahi Tuna Poke 🐟🥬🥥🌿: Tobiko, Scallions, Sesame, Soy, and Crunchy Garlic

Poached Jumbo Shrimp 🍤🥬: Cocktail Sauce 🥬🐟🌿

Half Lobster Tail 🦞: Miso-Mustard Aioli 🥬🌿

Oyster on the Half Shell 🦪: Served with Mignonette VG and Cocktail Sauce 🥬🐟🌿

Kolikof Osetra Caviar 🐟: Traditional Accompaniments 🥬🥥🌿

ASSORTED SUSHI

Five Total Pieces Per Person

Sushi Chef Available | Fee Per Chef | Per 100 Guests

Nigiri 🐟: Tuna, Salmon, and Yellowtail

Rolls: California 🐟🥬, Spicy Tuna 🐟🌿, Salmon Cream Cheese 🐟🥥, and Vegetable VG

ACCOMPANIMENTS

Wasabi VG, Pickled Ginger VG, Soy Sauce 🌿VG, Spicy Aioli 🥬🌿V

POKE BOWL*

Choose Two Proteins in Advance

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

Base: Sushi Rice VG

Toppings: Avocado VG, Radishes VG, Edamame VG, Seaweed Salad VG, Kyuri Cucumbers VG, and Furikake 🥬🌿VG

Drizzle: Sriracha VG, Soy Sauce 🥬🌿VG, Ponzu 🥬🌿VG and Wasabi Aioli 🥬V

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RECEPTIONS – SEAFOOD

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*Attendant or Chef Required | Additional Fee | Per 100 Guests

LOBSTER ROLL*

Classic New England Style 🍤🍷🥬🥒🍋: Maine Lobster, Boston Bibb, Old Bay Seasoning, Celery, and Lemon Aioli on a Brioche Bun

Seafood Roll 🍤🐟🍷🥬🥒🍋: Mixed Seafood, Boston Bibb, and Remoulade Aioli on a Buttered Brioche Bun

Tofu Roll 🍷🥬🥒🍋: Tofu, Celery, Remoulade, Crushed Avocado, and Baby Gem Lettuce

ACCOMPANIMENTS

Home-Fried Potato Chips 🍷 and Two-Toned Cabbage-Raisin Slaw 🥬🍷🥒🍋

CEVICHE STATION

Served with Fresh Corn Tortilla Chips, Plantain Chips, and Taro Root Chips

Classic Ceviche 🐟🍋: Corvina, Avocado, Tomato, Red Onion, Jalapeño, Cilantro, Citrus Juice

Tropical Mango 🐟🍋: Halibut, Sweet Mango, Tomato, Red Onion, Cucumber, Cilantro, Citrus Jus

Aguachile 🍤🍋: Shrimp, Cilantro, Serrano Chile, Lime, Cucumber, Red Onion, Jicama, Avocado

Coco Lime 🍤🍋: Lump Crab, Coconut Milk, Lime Juice, Fresno Chile, Red Onion, Thai Basil, Cilantro

Plant Lover 🍷🥬🥒🍋: Green Papaya, Mexican Squash, Pomegranate, Pickled Red Onion, Gold Bell Pepper, Aji Amarillo, Mint

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RECEPTIONS – STATIONS

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PASTA

Penne Carbonara 🍝🥚🥓: Sweet Peas, Pancetta, Grana Padano

Pasta alla Gricia 🍝🥚🥓: Orecchiette, Guanciale, Pecorino Romano, Black Pepper, Pepperoncini

Rigatoni Bolognese 🍝🥚🥓: Short Rib Ragu, San Marzano Tomatoes, Parmigiano-Reggiano, Parsley

Portobello Ravioli 🍝🥚🥓🌱: Ravioli, Porcini Cream, Crispy Fried Portobello, Chives

Chickpea Cavatappi 🍝🥚🥓🌱: Squash, Peas, Mushrooms, Basil Pesto

Farfalle Shrimp 🍝🥚🥓🦐: White Wine Butter Sauce, Garlic, Shrimp, Meyer Lemons, Basil, Tomato, Capers

ACCOMPANIMENTS

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

FRESH-BAKED PIZZA*

Buffalo Chicken 🍝🥚🥓: White Sauce, Garlic, Herbs

Margherita 🍝🥚🥓🌱: Roma Tomatoes, Torn Basil, Mozzarella

Pepperoni 🍝🥚🥓: Pepperoni, Pomodoro, Hot Honey, Mozzarella

Mushroom 🍝🥚🥓🌱: Ricotta, Wild Mushrooms, Arugula, Fresh Mozzarella

Pesto 🍝🥚🥓🌱: White Sauce, Genovese Pesto, Parmesan Frico, Extra Virgin Olive Oil, Roasted Tomatoes

Sausage 🍝🥚🥓: Crushed Tomatoes, Crumbled Italian Sausage, Mozzarella, Basil

Truffle 🍝🥚🥓🌱: Spinach, Artichoke, Butter

ACCOMPANIMENTS

Calabrian Chile Flakes VG and Parmigiano-Reggiano 🍝🌱V

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RECEPTIONS – STATIONS

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SOUP AND PRESSED*

Tomato Basil Soup  paired with Classic American Cheese on Pan de Mie  

French Onion Soup paired with Braised Beef with Gruyère on Sourdough 

Beer Cheese Soup  paired with Ham and Cheddar on Pretzel Roll 

Italian White Bean and Truffle Soup   paired with Prosciutto, Mozzarella, and Sun-Dried Tomato Pesto on Ciabatta 

MAC AND CHEESE

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

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

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

Traditional  : Elbow Macaroni, Stewed Tomatoes, Breadcrumbs, and Cheddar Cheese Sauce

Enhancements

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

WE BE BALLIN' STATION

Lamb Harissa Meatballs : Stewed Tomato, Apricot, Chickpea, Mint Yogurt Sauce, Served with Lavash Flatbread 

Turkey Kofta Meatballs   : Parsley, Mint, Toasted Pine Nuts, Lemon Tahini Sauce, Served with Warm Pita 

Korean Meatballs   : Shaved Scallion, Kimchi, Honey Gochujang Sauce, Served with Steamed Jasmine Rice 

Swedish Meatballs : Ground Beef and Pork, Beef Jus, Sour Cream, Cider Bloomed Cranberries, Parsley, Served with Mashed Potatoes 

Italian Meatballs  : Impossible™ Meatballs, Pomodoro, Violife Parmesan Cheese, Fresh Basil, Served with Herb Focaccia

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BUILD YOUR OWN MINI HOT DOGS*

Cincinnati Coney 🍔🌭: Wagyu Frank Drenched in Cincinnati Chili and Cheddar Cheese, then Covered in Mustard

Sonoran 🍔🌭: Bacon-Wrapped Hot Dog, Pico de Gallo, Mustard, Jalapeño Sauce, Sautéed Onions, Peppers on Brioche Hot Dog Bun

Chicago 🍔🌭: Wagyu Frankfurter with Tomato Slices, Yellow Mustard, Dill Pickle Spears, Sport Peppers, Sweet Relish, and Celery Salt

Dodger 🍔🌭: Wagyu Frank Topped with Yellow Mustard, Onions, Ketchup, and Sweet Relish

ACCOMPANIMENTS

House-Made Chips **VG**

Any Hot Dog can be Substituted for an Impossible™ Hot Dog

SLIDERS

Classic Angus Beef 🍔🌭: Caramelized Onions and Tillamook Cheddar with Special Sauce on a Brioche Bun

Pulled Pork 🍔🌭: Slow-Cooked Pulled Pork and BBQ Sauce on a Potato Bun

Nashville Hot 🍔🌭: Spicy Chicken, Dill Pickle, and Hot Sauce on a Brioche Bun

Impossible™ 🌭**VG**: Green Chili Aioli and Escabeche on a Potato Bun

ACCOMPANIMENTS

House-Made Chips **VG**

LOADED POTATO STATION

Served with Whipped Butter, Sour Cream, Cheddar Cheese 🍔**V**, Bacon, Green Onions **VG**

Choose One Potato in Advance **VG**

Salt Crusted Baked Potato | Crushed Marble Potato | Roasted Red Bliss Potato | Tater Tots

Choose Sauce in Advance

Pork Chile Verde: Tomatillo, Green Chiles, Cilantro

Bolognese 🍔: Short Rib Ragù, San Marzano Tomatoes, Parmigiano-Reggiano

Hearty Vegetable Chili **VG**: Three Beans, Roasted Peppers, Stewed Tomato, Roasted Vegetables

Broccoli Cheese Sauce 🍔**V**: Cheddar Cheese, Blended Broccoli Florets

Truffle Mornay 🍔**V**: Chopped Black Truffles, Gruyère Cheese

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MAS TACOS

Short Rib Birria | Chipotle Chicken Tinga | Slow-Roasted Pork Carnitas

Green Chile Jackfruit  | Impossible™ Al Pastor 

ACCOMPANIMENTS

Pico de Gallo , Serrano Chile , Radishes , Pickled Onions , Cilantro , Cotija Cheese ,
Tomatillo Salsa , Salsa Roja , Corn Tortillas 

NACHOS

Pre-Built and Displayed to Graze

THE BACKYARD NACHOS - SERVED CHILLED

BBQ Chicken, Flour Tortilla Chips, Fire Roasted Corn, Shaved Red Onion, Chipotle Crema,
Peach BBQ Sauce, Green Onions, Queso Fresco

UNDER THE SEA NACHOS - SERVED CHILLED

Salmon and Tuna Poke, Ginger Seaweed Salad, Korean Chile, Cucumber, Fried Shiitake Mushrooms,
Wonton Chips, Sriracha Aioli

THE SONORAN NACHOS

Carne Asada, Baja Cheese Sauce, Spiced Corn Tortilla Chips, Pico de Gallo, Cilantro Avocado Crema,
Black Beans, Pickled Jalapeños

THE TRADITIONAL NACHOS

Chile Con Queso, Pico de Gallo, Black Olives, Guacamole, Green Onions, Cilantro, Pickled Jalapeños,
Avocado Lime Crema, Blue Corn Tortilla Chips

QUESADILLA STATION*

Served with Guacamole , Sour Cream , Salsa Roja 

Carne Asada   Pepper Jack Cheese, Pico de Gallo

Grilled Chicken   Al Pastor Marinade, Monterey Jack Cheese, Grilled Pineapple Salsa

Fajita Veggie   Cheddar Cheese, Fire Roasted Peppers, Onions

Just Cheese   Pepper Jack and Cheddar Cheese

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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 🍡🍡🍡
- Leek Cake Dumpling 🍡🍡🍡

ACCOMPANIMENTS

Garlic Chili Sauce VG and 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, Sesame Seeds

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

Pork 🍡🍡🍡: Char Siu Pork Belly and Pineapple

ACCOMPANIMENTS

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

POWER BOWLS*

Miso-Glazed Cod 🍡🍡🍡🍡

Korean Fried Chicken with Gochujang 🍡🍡🍡

Grilled Pepper Steak with Japanese BBQ Sauce 🍡🍡🍡

Stir-Fried Tofu with Teriyaki Sauce 🍡🍡

Charred Choy Sum with Tobanyaki Sauce 🍡🍡VG

ACCOMPANIMENTS

Garlic Ginger Rice VG, Togarashi 🍡VG, Scallions VG, Pickled Cucumbers VG, Shiitake Mushrooms VG, Fried Shallots VG, Spicy Mayo 🍡V

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MEZZE MERCATO

Chicken Shawarma 🍗

Lamb Kofta

Hara Hara Beef

ACCOMPANIMENTS

Warm Grilled Pita 🍞V, Turkish Salad VG, Stuffed Grape Leaves VG, Pickled Vegetables VG, Cured Olives VG, Hummus 🥙VG, Tzatziki 🍷V

BAO STATION*

BBQ Pork 🍖🍷🥙: Hoisin, Pickled Cucumbers, Micro Cilantro

Crispy Peking Duck 🍖🍷🥙: Radish Sprouts and Pickled Carrots

Glazed King Trumpet 🍖🍷🥙VG: Pickled Cucumbers

TAGINE

Chicken: Preserved Lemon and Oil Cured Olive Chicken with Saffron and Tomatoes

Lamb: Honey Lamb with Cinnamon, Dates, and Prunes

Vegan VG: Chickpea and Butternut Squash with Apricots

ACCOMPANIMENTS

Couscous 🍷V

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MASALA MASTI

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

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

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

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

ACCOMPANIMENTS

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

SLOW-COOKED AND SUBMERGED*

Displayed in Individual Sous Vide Pouches Poached à La Minute

Short Rib 🍖: Button Mushrooms, Lardons, Pearl Onions

Bouillabaisse 🍲🍗: Scallops, Mussels, and Clams with Fish Fumet and Tomato Saffron

Tom Kha Gai 🍲🍗: Jidori Chicken with Thai Coconut Curry and Shimeji Mushrooms

Artichoke VG: Artichoke Barigoule, Olive Oil Emulsion, Heirloom Carrots, Fingerling Potatoes, Shaved Fennel

Shrimp Creole 🍲🍗: Marble Potato, Baby Corn, Spicy Butter Emulsion

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RECEPTIONS – CARVING STATIONS

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ROASTED ANGUS TENDERLOIN*

Pommes Purée 🍷🌱V, Buttered Turnips 🍷V,
Peppercorn Sauce 🍷V

SLOW-ROASTED TURKEY BREAST*

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

WHOLE MAPLE-GLAZED ORGANIC CEDAR PLANK SALMON* 🐟

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

KOREAN STYLE BONE-IN BEEF SHORT RIB*

Butter Lettuce Cups VG, Kimchi 🐟,
Spicy Ssamjang 🍷🍷VG

FIVE SPICE-ROASTED PORK BELLY*

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

ROAST LEG OF LAMB*

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

HICKORY-SMOKED BARBECUE BRISKET*

Apple-Celery Slaw 🍷🍷V with Pickled Onions,
Shishito Peppers 🍷V, Bourbon Peach
BBQ Sauce 🍷VG, and Cornbread 🍷🍷V

ROASTED RACK OF PORK*

Chile-Lime Charred Broccolini VG, Maple
Rosemary-Glazed Sweet Potatoes VG, Bacon Jus

ROAST CHICKEN BALLOTINE*

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

PRIME RIB*

Scalloped Potatoes 🍷V, Rainbow Carrots with Citrus
Honey Glaze V, Creamy Horseradish 🍷V, Au Jus

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SEASONAL FLAMBÉ STATION*

Cherries Jubilee

Fresh Cherries  Flambé to Order with Vanilla Bean Ice Cream  and Cherry Kirsch Liquor

Bananas Foster

Caramelized Bananas   with Turbinado Sugar Flambéed with Rum, Fresh Vanilla Chantilly , and Vanilla Bean Ice Cream 

TROPICAL ESCAPE*

Carved-to-Order Whole-Roasted Pineapple 

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   

Crushed Biscotti    

Wafer Cookies    

Crushed Macaron  

Chantilly Cream 

CRÊPE STATION*

1,000 Guests Maximum

Crêpes Made to Order

TOPPINGS

Hazelnut Spread      , Banana , Mixed Berries , Seasonal Fruit Compote , Whipped Cream  , Chocolate Sauce  , Caramel Sauce  , Strawberry and Raspberry Jam 

Enhance

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

BRIOCHE GELATO SANDWICH*

Brioche Bun      Filled with Vanilla Gelato    and Jam of Your Choice, Sealed with a Hot Press

Choice of Two Flavors in Advance:

- Gianduja Spread    
- Orange Jam 
- Strawberry Raspberry Jam 

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PAVLOVA*

Colored Meringues Filled with Chantilly Cream 🍷🍰

Served with Seasonal Fresh Fruits **VG** and Vanilla Gelato 🍷🍰, Topped with Berry Sauce and Mango Compote **VG**

SOFT SERVE ICE CREAM CART*

Vanilla and Chocolate Soft Serve 🍷🍰

Waffle Cones 🍷🍰**VG**, Berry Sauce **VG**,
Caramel Sauce 🍰, Chocolate Sauce 🍰

TOPPINGS

Choice of Four in Advance:

Crushed Macaron 🍷🍰, Rainbow Sprinkles 🍰**VG**,
Coconut Crunch 🍰**VG**, Candied Nuts 🍷🍰, Chocolate Shavings 🍰, Chocolate Crunch Pearls 🍰🍰

GELATO CASE*

Choice of Four in Advance:

Vanilla Gelato 🍰, Chocolate Gelato 🍰, Strawberry Gelato 🍰, Cookies & Cream Gelato 🍰🍰, Gianduja Ice Cream 🍰🍰, Banana Caramel Ice Cream 🍰, Coconut Sorbet 🍰**VG**, Mango Sorbet **VG**, Piña Colada Sorbet 🍰**VG**, Raspberry Sorbet **VG**

Waffle Cones 🍷🍰**VG**, Berry Sauce **VG**,
Caramel Sauce 🍰, Chocolate Sauce 🍰

TOPPINGS

Choice of Four in Advance:

Crushed Macaron 🍷🍰, Rainbow Sprinkles 🍰**VG**,
Coconut Crunch 🍰**VG**, Candied Nuts 🍷🍰, Chocolate Shavings 🍰, Chocolate Crunch Pearls 🍰🍰

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 🍰🍰**VG**
- Chocolate Eclair 🍰🍰
- Classic Carrot Vegan Cake 🍰🍰🍰**VG**

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DINNER – PLATED

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Prepared for the full guest guarantee, Pricing is based on choice of 3 courses. Additional Courses at an additional fee per person.

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

FIRST COURSE SELECTION OPTIONS

APPETIZERS

Choice of One in Advance for Entire Group:

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

Burrata di Bufala 🍷🍷🍷: Peaches, Strawberries, Watercress, Brazil Nuts, Fig Vincotto

Vegetable Spring Rolls 🥬🍷🍷🍷: Mint, Vegetable Tempura, Crispy Lotus Root, Lime Leaf, Palm Sugar Dressing

Fresh Hearts of Palm Carpaccio 🍷🍷: Breakfast Radish, Avocado, 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, Pea Tendrils

Potato Leek 🍷: Maple-Cured Bacon

Lobster Bisque 🍷🍷: Scallop Mousse, Black Trumpet Mushrooms, Semi-Dried Tomatoes, 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, Citrus Dressing

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

Chopped Caesar 🍷🍷🍷🍷: Garlic Croutons, Parmesan, Caesar Dressing

Greek 🍷🍷: Feta Cheese, Tomatoes, Olives, Red Onions, Toybox Peppers, Red Wine Vinaigrette

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

Beet Salad 🍷🍷: Whipped Goat Cheese, Quinoa, Arugula, Cherry Tomato, Orange Lemon Vinaigrette

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DINNER – PLATED

All menus are designed for a minimum of fifteen (15) or more guests.

Prepared for the full guest guarantee, Pricing is based on choice of 3 courses. Additional Courses at an additional fee per person.

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

ENTRÉES

Select One in Advance for Entire Group:

Mary's Pasture-Raised Chicken Breast

Lemon Chicken Jus

8oz Seared Filet Mignon

Truffle Jus

Grilled NY Strip

Diane Steak Sauce

Braised Short Rib

Vanilla Bourbon Jus

Scottish Salmon

Red Pepper Gastrique

Chilean Sea Bass

Miso Glaze, Scallions, Soy Caramel

DUET ENTRÉES

Select One in Advance for Entire Group:

Filet Mignon and

Jumbo Lump Crab

Béarnaise

Grilled NY Strip and Marinated U10 Shrimp

Salsa Verde

Filet Mignon and Sea Bass

Brown Butter Emulsion, Capers,
Raisins, Grapes, Cauliflower

Braised Short Rib and Butter Poached Lobster

Lobster Sherry Cream

SIDES

Select One in Advance for Entire Group:

Garlic Whipped Potato, Citrus Glazed Root Vegetables  

Potatoes Anna, Haricots Verts, Demi Sec Tomato   

Lyonnais Potatoes, Brussels Sprouts, Roasted Mushrooms  

Gratin Dauphinois, Grilled Asparagus, Roasted Cipollini Onion   

Sautéed Spätzle and Wilted Arugula, Fava Beans, Parisian Carrots   

Cauliflower Mousseline, Romanesco Florets, Sweet Drop Peppers  

Sweet Potato Purée, Garlic Creamed Spinach, Campari Tomato Confit  

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DESSERT

Choice of One for Entire Group in Advance:

Chocolate Manjari 🥚🥚🥚🥚

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

Chestnut Mousse Cake 🥚🥚🥚🥚

Soft Chestnut Sponge,
Praline-Chocolate Crunch, Chestnut Mousse

Cherry Dolce 🥚🥚🥚🥚

Chocolate Moelleux, Cherry Ganache,
Dulce Mousse, Cherry Coulis

“Bleau” Berry Cheesecake 🥚🥚🥚

Graham Cracker Crust, Cheesecake Cream,
Blueberry-Yuzu Compote, Vanilla Whipped Ganache

Tropical Delight 🥚🥚🥚🥚

Vanilla Sable, Almond Lime Dacquoise,
Exotic Crèmeux, and Coconut Mousse with
Fresh Exotic Fruit Salsa

Banoffee Tart 🥚🥚🥚🥚

Almond Shortbread, Banana Cake, Caramelized
Bananas, Caramel Crèmeux, Vanilla Chantilly

Strawberry Fraisier 🥚🥚🥚🥚

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

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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FRENCH

SOUPS

Choice of One in Advance:

Caramelized Onion 🍷🍴: Rich Beef Broth, Gruyère Toast, Parsley

Wild Mushroom 🍷🍴: Blended Wild Mushrooms with Porcini Cream

SALADS

Choice of Two in Advance:

French Potato Salad 🍷🍴: Poached Fingerling Potatoes, Haricot Vert, Dill, Scallions, Banyuls-Dijon Vinaigrette

Roasted Carrot Salad 🍷🍴: Goat Cheese, Heirloom Radish, Sunflower Seed, Citrus Vinaigrette

Endive Salad 🍷🍴: Shaved Pears, Blue Cheese, Baby Spring Greens, Candied Walnuts, Apple Cider Vinaigrette

ENTRÉES

Choice of Three in Advance:

Coq au Vin: Braised Jidori Chicken, Burgundy Wine, Bacon Lardon, Cremini Mushrooms

Peppercorn Crusted Petite Filet: Garlic Jam, Cherry Tomato, Parsley

Herb Crusted Scottish Salmon 🍷🍴: Dill-Orange Beurre Blanc

Ratatouille 🍷🍴: Roasted Squash, Eggplant, Roma Tomato, Basil Pomodoro Sauce

Mushroom Bourguignon 🍷🍴: Pearl Onion, Baby Carrots, Rich Mushroom and Rosemary Velouté

ENHANCE WITH CARVING STATIONS*

Roasted Chicken Ballotine: Sauce Cocotte Grand-Mère

Prime Rib 🍷🍴: Herb Crusted, Au Jus, Horseradish Cream

Roasted Rack of Pork: Bacon Apple Jus

SIDES

Choice of Three in Advance:

- Scalloped Potatoes Au Gratin 🍷🍴
- Pommes Lyonnaise 🍷🍴: White Wine Braised Onions, Dijon Mustard, Bacon Lardons
- Golden Lentils 🍷🍴: Carrots, Celery, Fine Herbs
- Artichoke Barigoule 🍷🍴: Carrots, Celery, Lemon, White Wine, Extra Virgin Olive Oil
- Roasted Brussels Sprouts 🍷🍴: Julienned Onion, Caraway, Kronenbourg Blanc, Brown Butter

DESSERTS

Choice of Three in Advance:

- Tropical Fruit Crèmeux: Exotic Gelée and Coconut Foam 🍷🍴
- Opera Cake 🍷🍴
- Lemon Meringue Tart 🍷🍴
- Mixed Berries Cream Puff with Tahitian Vanilla Cream 🍷🍴
- Hazelnut Caramel Finger 🍷🍴

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ITALIAN

SOUPS

Choice of One in Advance:

Tomato Basil VG :

Basil-Infused Stewed Tomatoes,
Olive Oil, and Garlic Croutons 

Minestrone V :

Cannellini Beans, Ditalini Pasta,
Fresh Vegetables, Parmesan,
Rich Tomato Broth

SALADS

Choice of Two in Advance:

Bowtie Pasta Salad    V : Red Onion,
Chopped Broccoli, Red Cerignola Olives, Sun-Dried
Tomato Pesto

Italian Chopped Salad  : Genoa Salami, Shaved Red
and Green Gem Lettuce, Mozzarella, Pepperoncinis,
Cherry Tomato, Italian Vinaigrette

Italian Bean Salad  VG : Gigante Beans, Garbanzo
Beans, Green Beans, Toybox Pepper Rings, Red Onion,
Cucumber, Lemon and Herb Vinaigrette

ENTRÉES

Choice of Three in Advance:

Frutti Di Mare   : Calamari, Shrimp, Mediterranean Sea Bass, Tomato, Fennel, Saffron Broth

Chicken Saltimbocca   : Chicken Breast Wrapped in Prosciutto, Fried Sage, Lemon Chicken Jus

Braised Beef Shanks: Thumbelina Carrots, Cipollini Onions, Rosemary, Natural Reduction

Seared Potato Gnocchi    V : Porcini Cream, Roasted Seasonal Mushroom

Sicilian Caponata  VG : Squash, Eggplant, Tomatoes, Olives, Raisins with Italian Basil

Whole Roasted Angus Tenderloin  : Peppercorn Sauce

Roast Leg of Lamb: Rosemary-Lamb Jus

Porchetta: Verjus Grain Mustard Sauce

SIDES

Choice of Three in Advance:

- Cheese Tortellini    : Vodka Sauce, Calabrian Chile, Fried Parsley
- Polenta   V : Mascarpone Cheese, Parmesan, Extra Virgin Olive Oil
- Roasted Red Bliss Potatoes  VG : Lemon Zest, Italian Herbs
- Charred Broccolini   V : Chile Flakes, Lemon Juice, Parmesan Cheese
- Grilled Zucchini  VG : Gold Bar Squash, Blistered Tomatoes, Tomato Basil Vinaigrette

DESSERTS

Choice of Three in Advance:

- Arancia Yogurt Panna Cotta  VG
- Tiramisu   
- Pistachio Raspberry Cake   
- Ricotta Lemon Cheesecake   
- Chocolate Hazelnut Torta   

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ASIAN

SOUPS

Choice of One in Advance:

Tom Kha Gai 🐔🌶️🥥:

Jidori Chicken with
Thai Coconut Curry
and Shimeji Mushroom

Carrot Ginger 🥕VG:

Lemon Grass, Lime Leaf

SALADS

Choice of Two in Advance:

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

Soba Noodle Salad 🍜🌶️🥕VG: Edamame, Cilantro, Carrots, Cabbage, Red Pepper, Peanut Dressing

Quinoa Salad 🌾V: Cucumber, Red Onion, Sugar Snap Peas, Mandarin Oranges, Ginger Soy Dressing

ENTRÉES

Choice of Three in Advance:

Sesame Crispy Beef 🍖: Green Onions, Toasted Sesame Seeds

Kung Pao Chicken 🍗: Gold Squash, Peppers, Water Chestnuts

Shrimp Green Curry 🍤🥥: Coconut Milk, Zucchini, Bamboo Shoots, Bell Pepper, Basil

Fried Tofu 🌾VG: Gochujang Glaze, Stir Fried Broccoli

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

Korean Style Smoked Bone-in Short Rib 🍖🌾🍷: Butter Lettuce, Kimchi, Ssamjang

Five Spice-Roasted Pork Belly 🍖🌾: Hoisin Sauce

Maple-Glazed Organic Cedar Plank Salmon 🐟🌾: Miso Mustard Sauce

SIDES

Choice of Three in Advance:

- Pineapple Fried Rice 🍍🌾V
- Steamed Jasmine Rice VG
- Chow Mein–Carrots, Peas, Sesame, Soy 🌾🌾🌾VG
- Sweet and Spicy Braised Eggplant, Red Chile, Thai Basil 🌾VG
- Chinese Long Beans with Garlic Sauce VG

DESSERTS

Choice of Three in Advance:

- Coconut Mango Sago 🥥VG
- Raspberry Lychee Macaron 🍓🍷🌾🌾
- Black Sesame Ube Cake 🍷🌾🌾🌾
- Oolong Coffee Verrines 🍷🌾🌾🌾
- Milk Chocolate Mandarin Tart 🍷🌾🌾🌾

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AMERICAN COMFORT

SOUPS

Choice of One in Advance:

Southern Gumbo 🍲🌱:

Jidori Chicken, Andouille Sausage, Okra, Holy Trinity, Steamed Rice

Vegetable Chili 🌱🥬:

Three Beans, Roasted Peppers, Stewed Tomato, Roasted Vegetables

SALADS

Choice of Two in Advance:

BLT Salad 🍲🌱: Bacon Lardons, Heirloom Tomato, Chopped Romaine Hearts, Pickled Red Onion, Garlic Croutons, Green Goddess Dressing

Country Potato Salad 🥔🌱: Yukon Gold Potatoes, Chopped Egg, Celery, Whole Grain Mustard Dressing

Spinach Salad 🥬🌱🥗: Roasted Garnet Sweet Potato, Bloomed Cranberries, Cucumber, Candied Walnuts, Apple Cider Vinaigrette

ENTRÉES

Choice of Three in Advance:

Braised Beef Pot Roast: Pepperoncini, Baby Carrots, Natural Reduction

Lemon Butter Chicken Breast 🍲🌱: Parmesan Butter Sauce, Sundried Tomatoes, Chopped Spinach

Creole Shrimp and Grits 🍲🌱🥔: Jumbo Shrimp, Black Magic Spice Blend, Brown Butter Stone-Ground Grits

Hearty Vegetable Shepherd's Pie 🍲🌱🥔: Carrots, Leeks, English Peas, Mushrooms, Vegetable Bordelaise, Roasted Garlic-Whipped Potatoes

Vegetable Lasagna 🍲🌱🥔: Ground Mamu™, Eggplant, Zucchini, Spinach-Cashew Cream, Pomodoro

Pork Crown Roast: Braised Cabbage, Herb Mustard Jus

Roasted Turkey Breast: Cranberry Sauce, Country Gravy

Smoked Tri Tip: Santa Maria Salsa

SIDES

Choice of Three in Advance:

- Country Style Mashed Potatoes 🍲🌱🥔: Skin on Red Bliss Potatoes, Roasted Garlic
- Roasted Yams 🌱🥔: Maple Glaze, Pomegranate Seeds, Fresh Herbs
- Truffle Mac and Cheese 🍲🌱: White Cheddar Cheese Sauce, Black Truffles, Crispy Garlic Crumbs
- Stewed Green Beans 🌱🥔: Smoked Tomatoes, Crispy Shallots
- Corn Succotash 🍲🌱🥔: Peppadew Peppers, Fava Beans, Zucchini, Parmesan Cheese

DESSERTS

Choice of Three in Advance:

- Key Lime Pie Jar 🌱🥧🍷
- Blueberry Cheesecake 🥧🌱🍷
- Carrot Cake 🥧🌱🍷🌱
- American Fudge Cake 🥧🌱🍷🌱
- Mixed Berry Cobbler 🥧🌱🍷🌱

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BEVERAGE MENUS



FONTAINEBLEAU
LAS VEGAS

BEVERAGES – BRANDS

ULTRA SPIRIT BRANDS

Vodka

Ketel One, Tito's

Gin

Tanqueray

Rum

Bacardí Superior

Tequila

Cazadores Blanco, Cazadores Reposado

Bourbon

Jim Beam

Whisky

Crown Royal, Dewar's White Label

Cognac

Rémy Martin VSOP

OPULENCE SPIRIT BRANDS

Vodka

Belvedere, Grey Goose

Gin

Bombay Sapphire

Rum

Bacardí Superior, Captain Morgan Spiced

Tequila

Casamigos Blanco, Casamigos Reposado

Bourbon

Woodford Reserve

Whisky

Jack Daniel's, Jameson,
Johnnie Walker Black Label

Cognac

Hennessy VSOP

ULTRA HOUSE WINE

Montefresco, Prosecco, IT

Rosé of Grenache, Club 44, FR

Sauvignon Blanc, La Petite Perrière,
Loire Valley, FR

Chardonnay, Dark Harvest, WA

Merlot, Drumheller, Columbia Valley, WA

Cabernet Sauvignon, Magnolia Grove,
Southeast Australia

OPULENCE HOUSE WINE

Montefresco, Prosecco, IT

Rosé of Grenache, Esprit Gassier,
Côtes de Provence, FR

Sauvignon Blanc, Ferrari-Carano,
Sonoma, CA

Chardonnay, Chalk Hill,
Russian River Valley, CA

Malbec, Diamandes de Uco,
Mendoza, AR

Cabernet Sauvignon, Mimi,
Horse Heaven Hills, WA

BEER SELECTION

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

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BEVERAGES – PACKAGE BARS

Bartender fee is per 100 guests.

Cocktail server fee is per 100 guests.

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 56.

- Red Bull®
- Assorted Juices
- 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, House Wine Selection, and Beer Selection as listed on page 56.

- Red Bull®
- Assorted Juices
- Assorted Coca-Cola® Soft Drinks
- Still and Sparkling Bottled Water

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BEVERAGES – CONSUMPTION AND CASH BARS

Bartender fee is per 100 guests.

Cocktail server fee is per 100 guests.

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

Aluminum Smartwater®

Sparkling Bottled Water

OPULENCE

Single Shot Cocktails

CASH BARS

Cash bars require a minimum revenue per bar, per 4 hours.

Bartender fee is per 100 guests. Cocktail server fee is per 100 guests.

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

Aluminum Smartwater®

Sparkling Bottled Water

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BEVERAGES – SPECIALTY BARS

Bartender fee is per 100 guests.

EPIC MOJITO BAR

The hand-crafted Cuban classic is perfect for any occasion.

Your Choice of Spirit below:

- Bacardí Superior
- Diplomático Planas
- Diplomático Reserva Exclusiva

With Traditional Accompaniments and Mixers.

GLAMOROUS SPRITZER

Curate your own celebration spritzer.

Your Choice of Spirit below:

- Aperol
- Italicus
- Martini & Rossi Bianco Vermouth

Flavors include Traditional Elderflower, Passion Fruit, and Strawberry-Basil

THE OLD FASHIONED

One of the original cocktails, and still a favorite.

Your Choice of Spirit below:

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

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BEVERAGES – SPECIALTY BARS

Bartender fee is per 100 guests.

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
- Passion Fruit
- Guava
- Orange

BLOODY MARY BAR

Curate the perfect Bloody Mary or Bloody Maria.

Base: Vodka or Tequila

Additions:

- Worcestershire Sauce
- Tabasco Sauce
- Black Pepper
- Lemon Pepper
- Lemon Juice
- Horseradish
- Celery Salt
- Tomato Juice
- Clamato

Garnishes:

- Celery Stalk
- Lime Wedge
- Candied Bacon
- Peppered Bacon
- Green Olives

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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.

BEVERAGES – WINE

Bartender fee is per 100 guests.

CURATED WINE LIST

Sparkling Wine

Brut, Domaine Chandon, California

Brut Rosé, Mirabelle by Schramsberg, California

Champagne

Brut, G.H. Mumm "Grand Cordon," France

Brut, Laurent-Perrier "La Cuvée," France

Brut, Moët & Chandon "Impérial," France

Brut, Delamotte, France

Brut, Dom Pérignon, France

Brut, Perrier-Jouët "Belle Époque," France

Brut, Perrier-Jouët, Blanc de Blancs, France

Brut, Rosé, G.H. Mumm "Grand Cordon," France

Brut, Rosé, Laurent-Perrier "Cuvée Rosé," France

Brut, Rosé, Veuve Clicquot, France

Brut, Veuve Clicquot "Yellow Label," France

Sauvignon Blanc

Duckhorn, Napa Valley

Twomey, North Coast

Cloudy Bay, Marlborough, New Zealand

Jean-Max Roger "Cuvée Les Caillottes,"

Sancerre, France

Chardonnay

Patz & Hall, Sonoma Coast

Jordan, Russian River Valley

Frank Family, Carneros, Napa Valley

Ramey, Russian River Valley

Cakebread, Napa Valley

Cabernet Sauvignon and Blends

Decoy "Limited," Alexander Valley

Château Pavie "Esprit de Pavie,"

Bordeaux, France

Roth "Heritage," Sonoma County

Daou "Reserve," Paso Robles

Ramey "Claret," North Coast, California

Faust, Napa Valley

Bella Union, Rutherford, Napa Valley

Crossroads by Rudd, Oakville, Napa Valley

Chappellet "Signature," Napa Valley

Nickel & Nickel "Vaca Vista," Oak Knoll, Napa Valley

Rudd "Samantha's," Oakville, Napa Valley

Merlot

Decoy "Limited," Sonoma County

Duckhorn, Napa Valley

Pinot Noir

Freeman, Russian River Valley

Etude "Grace Benoist Ranch," Carneros

Hartford Court, Russian River Valley

Joseph Phelps "Freestone Vineyards,"

Sonoma Coast

EnRoute "Les Pommiers," Russian River Valley

Bergstrom "Cumberland Reserve," Willamette Valley

Far Niente, Napa Valley

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BANQUET POLICIES AND PROCEDURES



FONTAINEBLEAU
LAS VEGAS

Fontainebleau Las Vegas is the sole provider of all food and beverage served on property, outside food and beverage is strictly prohibited. To ensure compliance with the Southern Nevada Health District's and Clark County's food-handling and beverage regulations, all food and beverage must be consumed on hotel premises during the contracted time, except for to-go meals arranged in advance. In compliance with Nevada Liquor Laws, Fontainebleau Las Vegas is the only authorized licensee able to sell and serve liquor, beer, wine, and alcoholic beverages in the banquet facilities. Fontainebleau Las Vegas reserves the right to refuse service to any person who visibly appears to be intoxicated. The legal drinking age in Nevada is twenty-one (21) and proper identification is required when attending a function where alcohol is served.

FIRE MARSHAL REQUIRED DIAGRAMS

In accordance with the Clark County Uniform Fire Code, all functions with attendance greater than 300 people and/or displays/exhibits require a Fire Marshal approved diagram on the premises for and during each event. In addition, separate permits are required for vehicle displays and trade show booths. Candles, open flames, and pyrotechnics are not permitted within Fontainebleau Las Vegas. Encore Global Productions can assist in creating and submitting any required diagrams and forms with the Fire Marshal for an additional fee and must be requested no later than sixty (60) days in advance.

MENUS AND PRICING

Fontainebleau Las Vegas may need to substitute ingredients and accompaniments seasonally, based on market availability. Any changes will be communicated in advance, when possible. Food and beverage pricing can be guaranteed up to three (3) months in advance of the scheduled event date.

SPECIAL MEALS AND DIETARY REQUESTS

Our culinary team will accommodate, to the best of its ability, any food allergies, or restrictions. Fontainebleau Las Vegas may use outside vendors to accommodate certain special meals and dietary requests, additional fees may apply. Fontainebleau Las Vegas tracks the following allergens and dietary restrictions: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan, and Vegetarian. All banquet food items will reference a corresponding allergen icon if the menu contains a particular allergen. Fontainebleau Las Vegas is not a nut-free facility, all food items may contain nuts or may be prepared in shared environments. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially with certain medical conditions.

OVERSET AND MAXIMUMS

For seated buffet and plated meals, Fontainebleau Las Vegas will set and prepare 3% above guarantee for events of 100 guests or more, not to exceed an overset of 50 guests, including special meal requests. There will be no overset for events less than 100 guests. Special meal requests may be included in the guarantee or specified as part of the overset. Special meal requests will be included in the guarantee as part of calculating the overset.

TAX AND SERVICE CHARGE

Food and beverage 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). Tax-exempt organizations must furnish a Certificate of Exemption at least thirty (30) days prior to the event and must be tax-exempt in the State of Nevada.

GUARANTEE POLICIES

All menus are prepared to guarantee and are non-transferable to other events. The expected guarantee is due with the detailed schedule of events ninety (90) days prior to the first arrival date.

- Any new event requested within seventy-two (72) hours of the function will be considered a "pop-up." A la carte on consumption items will incur a fee of \$350 per event and per person menu selections will incur a minimum of 15% up-charge and will be based on availability.
- Once the final guarantees are received, they may not be reduced. If a final guarantee is not received as per the schedule below, Fontainebleau Las Vegas will use the expected number as the final guarantee.
- Events canceled fourteen (14) calendar days or less from date of function will be charged as quoted on signed banquet event order.
- At the conclusion of the event, Fontainebleau Las Vegas will charge based on the final guarantee provided or the actual guest attendance, whichever is greater.
- If the guest guarantee increases after final guarantees are received, an additional fee may apply to the menu on top of per person price. Fontainebleau Las Vegas will make every effort to accommodate the additions, however, may substitute menu items as needed.

Final guarantees are due based on the below schedule:

- **1 – 1,000 guests:** By 9:00 AM PT, five (5) business days prior to the scheduled function, excluding weekends and holidays.
- **1,001 – 2,500 guests:** By 9:00 AM PT, seven (7) business days prior to the scheduled function, excluding weekends and holidays.
- **2,500+ guests:** By 9:00 AM PT, ten (10) business days prior to the scheduled function, excluding weekends and holidays.

More advanced notice may be required due to menu complexity, holidays, deliveries or other constraints.

SERVICE STANDARDS

All food functions will be set and ready fifteen (15) minutes prior to the start time indicated on the Banquet Event Order. However, there may be instances where this set and ready time may not be possible due to event timing and venue availability. In such cases, the Catering and Events Manager will communicate in advance. Fontainebleau Las Vegas takes great pride in its service standards and as such has provided an overview of required labor fees. All labor is reserved in four (4) hour increments. Service ratio minimums are listed below.

BARTENDER

- Package Bar: (1) per (100) guests
- Hosted Bar(s) on Consumption: (1) per (100) guests
- Cash Bar(s): (1) per (150) guests

CHEF ATTENDANT

- Displays and stations: The number of stations and chefs required will be determined by your Event Manager and varies based on the number of guests, function room, and other factors. On average, chef attendant stations are (1) per (100) guests.

DEDICATED SERVER

- Reception Tray Passing
- Cocktail Service
- Additional Service Requested over Hotel Standard

CASH EVENT SERVICES

Cash Bars are available with the following requirements:

- Bartender fee with a minimum spend per bar
- One Cash Bar set-up is required per (150) attendees
- If the minimum is not met, the balance plus service charge fees will apply to the master account
- For information and fees regarding cash food concession sales, please speak to the Catering and Events Team