

2026
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 a team of passionate professionals dedicated to creating exceptional experiences.

The Culinary and Catering & Events teams bring decades of combined expertise in luxury hospitality, working together to craft menus that reflect our commitment to unparalleled service and authentic hospitality. Designed with the guest in mind, these menus offer a diverse range of flavors and cuisines, curated to delight and leave a lasting impression.

Beyond the plate, Fontainebleau Las Vegas is committed to making a positive impact through environmental and social stewardship. We partner with local farms and purveyors across California, Arizona, and Utah to source fresh, sustainable ingredients. Over the last year, we have donated 7,500 meals to local nonprofits. Indulge in culinary artistry as we work to shape a greener, more responsible future for all.

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



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*Vice President,
Catering and Events*
Fontainebleau Las Vegas



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Executive Chef, Banquets
Fontainebleau Las Vegas



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BREAKFAST – CONTINENTAL

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.

All Continental Breakfast Buffets include:

Bottled cold-pressed Juices, freshly brewed Coffee, and a selection of Rishi Hot Teas.

FONTAINEBLEAU SIGNATURE CONTINENTAL

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries **VG**
- Individual La Fermière 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 Wholesome Muffins      **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 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**


Select two in advance:


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










Mozzarella, Corn, Onions, Jalapeños, Guacatillo served on the side

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, Salsa Roja served on the side, Lime Rice

Breakfast Empanada    : Scrambled Egg, Chorizo, Pepper Jack Cheese, Potato Hash Chimichurri served on the side **VG**

Catering Food and Beverage pricing is subject to a current state sales tax of 8.375%, and a 25% service charge (4.66% taxable administrative fee and a 20.34% nontaxable service charge). Subject to change. 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

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.

All Plated Breakfast include:

Assorted Pastries, cold-pressed Juices, freshly brewed Coffee, and a 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

Select one in advance

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Beyond Plant-Based Sausage 🌱VG
- Willie Bird Turkey Bacon

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
- Cage-Free Scrambled Eggs
- Daily Breakfast Potato

Protein

Select one in advance

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Beyond Plant-Based Sausage 🌱VG
- Willie Bird Turkey Bacon

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BREAKFAST – BUFFET

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.

All Buffet Breakfasts include:

Assorted Pastries, cold-pressed Juices, freshly brewed Coffee, and a selection of Rishi Hot Teas.

THE TRADITIONAL BREAKFAST BUFFET

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries **VG**
- Assortment of Muffins, Breakfast Pastries, and Croissants 🥞🍞🥯🥞🥞🥞**V**
with 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
- Beyond Plant-Based Sausage 🌱**VG**
- Willie Bird Turkey Bacon

Sides

Select one or two in advance:

- Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compôte 🥞🥞
- Mango Lassi Chia Seed Pudding with Date-Coconut Crumble 🥞**VG**
- Overnight Oats with Granny Smith Apples, Pomegranate and Agave Drizzle **VG**
- Blueberry Pancakes with Lemon Mascarpone, Whipped Butter, and Maple Syrup 🥞🧀🥞**V**
- Steel Cut Oatmeal **VG** with Honey Syrup, **V** Brown Sugar, and Sun-Dried Fruit on the side **VG**
- Liège Belgian Waffle with Whipped Butter, Chantilly Cream, and Maple Syrup 🥞🧀🥞🥞**V**
- Cinnamon French Toast with Whipped Butter and Maple Syrup 🥞🧀🥞**V**
- Sliced Heirloom Tomatoes with Chives, Aged Balsamic, and Extra Virgin Olive Oil 🌱**VG**

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BREAKFAST ACTION STATIONS

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
To be combined with Continental and Buffet Breakfasts.

*Attendant or Chef Required | **Requires Two Chefs | Per 100 Guests
Some action stations may require multiple chefs.

BREAKFAST BURRITOS**

- Warm Flour Tortilla, Stuffed to Order 🌾VG
- Cage-Free Scrambled Eggs 🥚V
- Fried Potatoes VG, Frijoles VG, Cilantro Scented Rice VG, Double-Smoked Bacon, Chorizo, Cheddar Cheese 🧀V
- Pico de Gallo VG, Salsa Roja on the side VG

*Gluten-Friendly 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

AVOCADO TOAST

- Grilled House-Made Multigrain Breads 🌾🌾🌾V
- Seasoned Crushed Avocado Spread VG
- Cage-Free Hard-Boiled Egg Mimosa 🥚V
- Marinated Grilled Haloumi Cheese 🧀V
- Fresh Ricotta Cheese 🧀V
- Marinated Cherry Tomatoes VG, Assorted Pickled Vegetables VG, Sliced Cucumbers VG, Radishes VG, Hawaiian Lava Salt VG, Toasted Pepitas VG, Sunflower Seeds VG, Olive Oil VG, Aged Balsamic VG, and Micro Herbs VG

Enhancement*

- Prosciutto di Parma - sliced to order on vintage Berkel slicer

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To be combined with Continental and Buffet Breakfasts.

*Attendant or Chef Required | **Two Chefs Required | Per 100 Guests
Some action stations may require multiple chefs.

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

Southwest 🍷🥚🌱🥗🍷: Soyrito, Potato Hash, Roasted Peppers, Onions, Poached Egg

Benedicts are Served with Classic Hollandaise Sauce 🍷🥚🌱

LOX AND BAGELS

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

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

Assorted Mini Bagels 🥚🌱🥗🍷

Enhancements

Black Diamond Osetra Caviar 🐟

Pastrami-Smoked Salmon 🐟

FRENCH TOAST SOLDIER STICKS*

Brioche soaked in Vanilla Cajeta with White Chocolate Bits, Cinnamon Sugar Dust, Crème Anglaise, Chantilly Cream 🥚🌱🥗🍷

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 🍷

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WAFFLE TIME*

Maximum of 1,000 Guests

Select two in advance:

- Liège Waffles 🍷🍷🍷🍷🍷
- Classic Belgian Waffles 🍷🍷🍷🍷🍷
- Croffle Waffles 🍷🍷🍷🍷🍷

Toppings

Fresh Macerated Berries VG

Lemon Mascarpone 🍷🍷

Whipped Butter 🍷

Chantilly Cream 🍷

Maple Syrup VG

Enhancements

Hot Chocolate and Churro Waffles 🍷🍷🍷🍷🍷: Belgian Churro Waffles with Powdered Sugar, Cinnamon, Cajeta Sauce

Corn Flake-Crusted Fried Chicken 🍷🍷: Chive Waffles, Bacon Strips, Jack Cheese

ACAI CART**

Select two bases and two fruits in advance:

Base: Acai VG, Chia Pudding 🍷, Mango Passion Fruit VG, Peanut Butter Overnight Oats 🍷🍷🍷VG, Dragon Fruit VG

Fruit: Banana, Strawberry, Blueberry, Mango VG

Accompaniments: Coconut Flakes 🍷, Coco Nibs 🍷, Hemp Seeds, Granola 🍷, Bee Pollen V

Drizzles: Almond Butter 🍷VG, Peanut Butter 🍷VG, Chocolate 🍷VG

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BREAKFAST ACTION STATIONS

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To be combined with Continental and Buffet Breakfasts.

*Attendant or Chef Required | **Two Chefs Required | Per 100 Guests
Some action stations may require multiple chefs.

MAPLE TOAST*

Warm Caramelized Toast 🥞🌾 with Vanilla Gelato 🍦V

Toppings

Mix Berry Compote VG

Caramelized Nuts 🌰🥜VG

Fresh Blueberries VG

Clementine Yuzu Jam VG

Dulce De Leche 🍮

Crunchy Coconut 🥥VG

Chocolate Pearls 🍫🌿

Whipped Cream 🍦

SMOOTHIE STATION*

Select two options in advance:

Blueberry Avocado Smoothie 🍷VG: Banana, Almond Milk, Lemon, Amaretto Syrup

Blackberry Acai Smoothie 🍷🌿V: Spinach, Soy Milk, Greek Yogurt, Honey

Purple Dragon Smoothie VG: Red Dragon Fruit, Blueberry, Butterfly Pea Flower Tea, Lemon, Blueberry, Rosemary Syrup

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BREAKFAST À LA CARTE

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
To be combined with Continental and Buffet Breakfasts.

EGGS

Scrambled Eggs with Chives 🍳🌱

Cage-Free Hard-Boiled Eggs 🍳🌱

Served Chilled and Shelled

Baked Egg Skillet 🍳🥗🌱

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

Scrambled Egg Whites 🍳🥗🌱

Roasted Garlic, Rosemary, Parsley

Egg White Bites 🍳🥗🌱

Spinach, Wild Mushrooms, Parmigiano Reggiano

Plant-Based Scramble 🥗🌱

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

Breakfast Empanada 🍳🥗🌱

Scrambled Egg, Chorizo, Pepper Jack Cheese, Potato Hash, Chimichurri served on the side 🌱

BREAKFAST MEATS

Based on two pieces per person

- Double-Smoked Bacon
- Chicken-Apple Sausage
- Pork Sausage Link
- Beyond Plant-Based Sausage 🥗🌱
- Willie Bird Turkey Bacon

CHEF-CRAFTED BREAKFAST POTATOES

- Potato Hash Cake (Offered Monday and Friday) 🌱
- Dauphine Potatoes (Offered Tuesday and Saturday) 🌱
- Garlic and Rosemary Red Roasted Potatoes (Offered Wednesday and Sunday) 🌱
- Potatoes O'Brien with Tomato Jam (Offered Thursday) 🌱

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BREAKFAST À LA CARTE

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To be combined with Continental and Buffet Breakfasts.

BREAKFAST BURRITOS AND SANDWICHES

BURRITOS

Southwest Breakfast Burrito 🍳🌾🌱: Scrambled Eggs, Pork Chile Verde, Cilantro Scented Rice, Green Chiles, Pepper Jack Cheese, Guacatillo on the side

California 🍳🌾🌱: Scrambled Eggs, Chorizo Potato Hash, Avocado, Pepper Jack Cheese, Pico de Gallo

Chicken Apple Sausage 🍳🌾🌱: Scrambled Eggs, Avocado, Spinach, Aged Cheddar Cheese

Veggie 🌾🌱🌿: Egg Whites, Roasted Vegetables, Mozzarella Cheese

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

SANDWICHES

Croissant 🍳🌾🌱: Bourbon Bacon, Egg, Cheddar Cheese

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

Bagel 🍳🌾🌱: Wagyu Pastrami, Fried Egg, Pickled Onions, Russian Dressing

Whole Grain Roll 🍳🌾🌱: Turkey Sausage, Egg Whites, Wilted Arugula, Fresh Herb Aioli

Pretzel Hoagie 🍳🌾🌱: Smoked Salmon, Cucumbers, Pickled Red Onions, Herb Cream Cheese Spread
(Served Cold)

ENHANCEMENTS

Mixed Berry and Vanilla Greek Yogurt Parfait 🌾🌱🌿
Granola and Seasonal Compôte

Chia Seed Pudding 🌱VG
Select one in advance: Pineapple, Mango, or Passion Fruit

Chilled Nourish Bowl 🍳🌾🌱
Hard-Boiled Eggs, Avocado, Caramelized Onions, Roasted Sweet Potatoes, Sesame Seeds, Lemon Vinaigrette

Overnight Oats VG
Granny Smith Apples, Pomegranate, and Agave Drizzle

Blueberry Pancakes 🍳🌾🌱
Lemon Mascarpone, Whipped Butter, Maple Syrup

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

Superfood Bowl 🍳🌾🌱
Quinoa, Perfect Poached Egg, Avocado, Kale, Spaghetti Squash, Roasted Roma Tomatoes, Radish, Herb Crema

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BREAKFAST À LA CARTE

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
To be combined with Continental and Buffet Breakfasts.

ENHANCEMENTS

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 🍯🍯

Biscuits and Country-Style Chicken Apple Sausage Gravy 🥞🥞🥞

Fresh Herbs

Southwest Mason Jar Dippers 🥞🥞

Chorizo, Potatoes, Perfect Egg, Baguette Crisps

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BRUNCH

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.

Brunch Buffet includes:

Bottled cold-pressed Juices, freshly brewed Coffee, and a selection of Rishi Hot Teas.

*Attendant or Chef Required | **Two Chefs Required | Per 100 Guests

INCLUSIONS

- Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compôte 🍓🍓V
- Atlantic Smoked Salmon Lox and Bagels with Traditional Accompaniments 🐟🍞🥑🥒
- Scrambled Eggs and Chives 🍳V
- Double-Smoked Bacon
- Daily Crafted Breakfast Potatoes VG
- Blueberry Pancakes with Lemon Mascarpone, 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, Feta, Pepper Jack Cheese 🍞V

ACCOMPANIMENTS

Select one in advance:

- **Superfood Bowl** 🍓🍓V
Quinoa, Perfect Poached Egg, Avocado, Kale, Spaghetti Squash, Roasted Roma Tomatoes, Radish, Herb Crema
- **European Meats and Cheeses** 🍞🥑🍓🍓
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:

- **Roasted Chicken** 🍓
Brussels Sprouts, Fingerling Potatoes, Sauce Cocotte Grand-Mère, Honey, Thyme
- **Prime Rib**
Scalloped Potatoes 🍞, Rainbow Carrots with Citrus Honey Glaze V, Creamy Horseradish 🍞, Au Jus
- **Maple-Glazed Organic Cedar Plank Salmon** 🐟🍓🍓
Citrus Fregola Sarda, Roasted Heirloom Cauliflower, Miso-Mustard Sauce
- **Bourbon-Smoked Candied Bacon**
Crispy Fingerling Potatoes, Aleppo Chile, Maple Pork Jus

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THEMED BREAKS

Minimum 15 guests for a maximum 45 minutes of service. Based on 1 ½ pieces per person and one beverage per person. Not available after 4PM or during main meal periods. Prepared for the full guest guarantee.

FONTAINE "BLEAU"

Petite Caprese Salad with Basil Pesto and Purple Kumato Tomatoes 🥗🌱

Blue Corn Tortilla Chips with Salsa Fresca 🌱VG

Blueberry Granola Bar 🥣🌱🌱

Chocolate-Dipped Rice Krispy Treats 🥣🌱

Coconut Macaroons 🥥🥣🌱🌱

Blueberry Hibiscus Sparkling Water

POWER BREAK

Fresh Fruit Skewer 🌱VG

Yogurt Parfait 🥣🌱🌱

Aussie Power Bites 🌱🥣🌱

Honey Bran Muffins 🥣🌱🌱

Trail Mix 🥣🌱🌱

Pineapple-Ginger Agua Fresca

FROM THE VINE

Strawberry-Ricotta Bruschetta with Balsamic Drizzle 🥣🌱

Passion Fruit Cake 🌱🥣🌱

Fresh Cucumber Cups with Red Pepper Hummus 🌱VG

Raspberry Financier 🥣🌱🌱🌱

Strawberry-Lime Agua Fresca

AROUND THE WORLD

Pineapple-Mango Chia Seed Pudding 🌱VG

Guacamole with Cotija Cheese and Corn Tortilla Chips 🥣🌱

Crudités Bouquet with Creamy Hummus 🌱VG

Mixed Berry Stuffed Beignets 🥣🌱🌱

Mango Cold Brew Tea

ALMOST HAPPY HOUR

Avocado Egg Rolls 🌱🌱 with Sriracha Ranch 🥣

Buffalo Cauliflower 🌱🥣
with Blue Cheese Dressing 🌱🥣

Spinach and Artichoke Cups 🥣🌱

S'mores Candy Mix 🥣🌱🌱

Nonalcoholic Ginger Beer

MOVIE BREAK

Popped™ Popcorn Cups

Movie Theater Candy

Tortilla Chips with Nacho Cheese and Jalapeños 🥣🌱

Mini Pretzels and Beer Cheese 🥣🌱

Assorted Old Fashioned Sodas

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THEMED BREAKS

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HIGH NOON

An assortment of the following tea sandwiches:

Curry Chicken with Pecans and Raisins 

Smoked Salmon with Dill and

Caper Cream Cheese  

Deviled Egg Gougère  

Ham and Pimento Brioche  

Mini Petit Fours   

Assorted Iced and Hot Teas

SLAM DUNK

Crudités Cup with Romesco Hummus 

Tomato Soup and Petite Grilled Cheese  

Bleau-A-Roos Shortbread Cookies with

Vanilla Buttercream  

Cookies and Cream Whoopie Pie  

Iced La Colombe Oatmilk Canned Coffee

GREENS AND THINGS

Fruit Kabobs 

Root Vegetable Chips with Green Goddess Dressing 

Matcha Chia Seed Protein Bites  

Chile-Spiced Edamame  

Green Juice : Granny Smith Apple, Kale, Cucumber,

Celery, Lemon, and Ginger

¡FIESTA!

Chorizo Fundido with Corn Tortilla Chips 

Esquites Cups  

Green Chile Empanada   

Cinnamon Sugar Churros with

Dulce De Leche Sauce    

Mint Jicama

MEZE PLATTER












Baba Ghanoush , Tzatziki  , Hummus 

Marinated Olives , Fresh Vegetables 

Pita Chips  

Baklava    

Raspberry Iced Tea

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À LA CARTE BREAKS – FOOD

HEALTHY DELIGHTS

Yogurt and Granola Parfaits   

Individual Crudités with Carrot-Ginger Lemongrass Purée 


Individual Greek Yogurts  

Assorted Cereals with Milk   

Assorted La Fermière™ Yogurt 

Individually Wrapped Granola Bars

Individually Wrapped Protein Bars

Sliced Fruit and Berries 

Whole Fresh Fruit 

Fruit Kabobs 

Four-Compartment Protein Box    

Assorted Cold Cuts, Assorted Cheese, Assorted Nuts, Dark Chocolate Bark

AFTERNOON PICK-ME-UPS

Soft Pretzels  

Served with Cheese Sauce   and Whole-Grain Mustard 

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












Paletas Individually Wrapped Ice Cream and Fruit Bars

Mixed Nuts    (Serves 10)

Cashews, Smoky Almonds, Pistachios, Macadamia Nuts

Bar Snacks    (Serves 10)

Mixed Nuts, Corn Nuts, Cheddar Sesame Sticks, Chile Bits, Wasabi Peas

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À LA CARTE BREAKS – FOOD

AFTERNOON PICK-ME-UPS

Chips and Dips

Select one in advance:

Corn Tortilla Chips  with Salsa Fresca , Raita  with Crispy Pita Chips 

Spinach and Artichoke Dip  with Corn Tortilla Chips 

Kettle Chips  with Sour Cream and Onion Dip 

Tea Sandwiches

Choose from the following options, ordered by the dozen:

Curry Chicken with Pecans and Raisins  



Smoked Salmon with Dill and Caper Cream Cheese   



Deviled Egg Gougère  


Ham and Pimento Brioche  

Gourmet Sandwiches

Choose from the following options, ordered by the dozen:

Grilled Chicken and Provolone  : Grilled Chicken, Roasted Peppers, Pesto Aioli, Tomato, Green Leaf Lettuce on a Ciabatta Roll

Italian  : Black Forest Ham, Salami, Pepperoni, Provolone Cheese, Romaine Lettuce, Pepperonata, and Italian Dressing on a Hoagie Roll

Grilled Veggie Wrap : Grilled Vegetables, Citrus, Quinoa, Arugula, Hummus, Chopped Romaine, Romesco Sauce in a Gluten-Friendly Wrap

Bacon Break

Choose from the following options, ordered by the dozen:

Chocolate Drizzle Bacon , Tequila-Soaked Candied Bacon with Tajín, or Maple-Glazed House-Smoked Bacon

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

Carnival Nuts Station

Carnival Nuts Station Attendant

Candied nuts and seeds warmed by a chef using a Pentolo pan.












Assorted Candied Almonds, Macadamia Nuts, Cashews, Pepitas, and Seeds   

Select two in advance:

Warm and Sweet Spices: Cinnamon and Chile Powder 

Citrus: Cardamom 

Aromatic: Nutmeg and Sea Salt 

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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 🍞🥞

Bagels 🍞🥞🥞

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

Frosted 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

Mini 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 **Displayed on Donut Wall for orders of 10 dozen or more

Madeleines 🍞🥞🥞🥞

Chef's Choice of Assorted Flavors

Lemon Tarts 🍞🥞🥞🥞

Assorted Cake Pops 🍞🥞🥞🥞🥞

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

Aussie Protein Bites 🍞🥞🥞

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À LA CARTE BREAKS – BEVERAGES

Iced La Colombe® Oatmilk Canned Coffee

Bottled Smoothies

Cold-Pressed Bottled Juice

Aluminum Smartwater® 18 oz

San Pellegrino® Sparkling Water 11.15 oz

Assorted Flavored Sparkling Water 12 oz

VitaminWater® 20 oz

Coca-Cola® Soft Drinks 12 oz

Bottled Iced Teas 18.5 oz

CocoLove® Water 16.9 oz

Red Bull®

Freshly brewed Coffee

Freshly brewed 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 Coffee, Decaffeinated Coffee, and Rishi Hot Tea ordered

Boba Station

Boba Station Attendant

Order by the gallon, minimum of five gallons per selection. Select up to three in advance.

Thai Tea with Cheese Foam, Brown Sugar Caramel, and Brown Sugar Boba 🥛

Milk Tea with Egg Pudding, Brown Sugar Caramel, and Brown Sugar Boba 🥛🥛

Ube Cold Brew with Brown Sugar Caramel and Brown Sugar Boba 🥛

Matcha Latte with Cheese Foam and Brown Sugar Boba 🥛

Passion Fruit Jasmine Tea with Mango Popping Pearls **VG**

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PLATED LUNCH – THREE-COURSE

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Includes freshly baked breads and butter, freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

Vegan and vegetarian options available - connect with your Event Manager.

To create a two-course Protein Salad Plated Lunch, please speak to 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

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

Marinated Vegetable Salad 🌱: Leafy Greens, Cucumbers, Marinated Chickpeas, Red Quinoa, Sun-Dried Tomato Vinaigrette

ENTRÉES

Select one in advance for entire group:

Pasture Raised Chicken Breast 🍗

Herb Marinated Rosemary Chicken Jus

8 oz Grilled NY Strip

Coffee and Guajillo Chile Rub, Cilantro Chimichurri

Creole-Spiced Shrimp Skewers 🍤

Scottish Salmon 🐟 🥗

Herb Crust, Edamame, Ikura, Chive Beurre Blanc

Mediterranean Sea Bass 🐟

Caponata, Caper-Lemon Vinaigrette

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PLATED LUNCH – THREE-COURSE

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Includes freshly baked breads and butter, freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

SIDES

Select one in advance for entire group:

Potato Gratin, Grilled Asparagus, Sweet Drop Peppers 🥔🥕🌱V

Whipped Potatoes, Haricot Verts, Confit Tomatoes 🥔🌱V

Carrot Purée, Roasted Brussels Sprouts, Candy-Striped Beets VG

Quinoa, Snap Peas, Edamame, Romanesco VG

DESSERT

Select one in advance for entire group:

Espresso Tiramisu Cake 🥞🥛🥚🌱

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

Berry Cheesecake 🥞🥛🥚🌱

Marinated Strawberries

Blackout Chocolate Cake 🥞🥛🥚🌱

Red Jam and Chocolate Sauce

Coconut Banana Cream Pie 🥞🥛🥚🌱

Caramelized Banana Custard
and Coconut Whipped Ganache

Mango Sago 🥥🌱VG

Mango Crisp and Fresh Fruits

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BUFFET LUNCH – MONDAY

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, 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 VG

Cilantro, Red Onion, Jicama, Cucumber,
Tajín-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

Smoked Chicken Tinga

Stewed Pulled Chicken in Chipotle Tomato Sauce

Pozole VG

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

ACCOMPANIMENTS

Saffron and Cilantro-Lime Rice VG

Saffron, Cilantro, Peppers, Onions, Lime, Garlic

Warm Corn Esquites 🍷🥑V

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

Corn Tortilla Chips VG

Salsa Roja, Guacatillo

DESSERT

Flan 🥥🍰V

Guava Cream Cheese Tart 🥥🍰🍰V

Spicy Chocolate Cup VG 🍫

ENHANCEMENTS

Queso Fundido 🧀

Chorizo, Cilantro,
Corn Tortilla Chips

Crispy Corn Elote 🍷🥑🥗V

Mayonnaise, Cotija Cheese,
and Tajín

Freshly Made Fiesta Jamaica VG

Hibiscus

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BUFFET LUNCH – TUESDAY

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

ITALIAN

Arugula Salad

Radicchio, Pepperoncini, Castelvetrano Olives,
Red Onion, Lemon Vinaigrette

Caprese Salad

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

La Scala Chopped Salad

Baby Iceberg, Italian Salami, Garbanzo Beans,
Grated Pecorino, Red Wine Vinaigrette

Chicken Cacciatore

Tomatoes, Olives, Capers,
Marjoram

Shrimp Scampi

Cherry Tomato,
Parsley, Garlic

Pasta Primavera

Trofi Pasta, Broccoli Rabe, Roasted Sweet Peppers,
Fresh Basil, Spicy Arrabiata Sauce

ACCOMPANIMENTS

Fregola Sarda

Corn, Peas, Scallions, Parmigiano-Reggiano

Sicilian Caponata

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

Herb Focaccia

Sun-Dried Tomato Pesto  

DESSERT

Tiramisu

Cannoli

Citrus Panna Cotta

ENHANCEMENTS

Prosciutto Lollipop












Prosciutto, Honey, Grissini
Breadstick

Italian Cheesy Bread

Tomato Pistou

Limonada

Lemon Essence
with Sparkling Water

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BUFFET LUNCH – WEDNESDAY

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

SPANISH

Ensalada de Tomate

Heirloom Tomato, Marinated Gigantes Beans,
Assorted Radishes, Oregano, Lemon Zest, Olive Oil

Ensalada de Garbanzos

Marinated Chickpeas, Olives, Onions, Sweet
Peppers, Tomatoes, Smoked Paprika Vinaigrette

Catalonia Mixed Salad

Baby Greens, Piquillo Peppers, Toasted Pepitas,
Shaved Manchego, Sherry Vinaigrette

Pollo al Ajillo

Roasted Garlic, Lemon, Parsley,
White Wine-Braised Pollo

Dorada a la Parrilla

Grilled Sea Bass with Salsa Verde

Valencia Paella

Bomba Rice, Tomatoes

ACCOMPANIMENTS

Vegetable Pisto

Spanish Ratatouille with Tomatoes, Zucchini, Peppers, and Onions

Patatas Bravas

Crispy Fried Potatoes, Garlic Aioli

Roasted Green Beans

Slivered Almonds and Romesco

DESSERT

Orange Almond Cake

Chocolate Dulce de Leche Mousse

Polvorones

ENHANCEMENTS

Paella Arancini












Tomato-Saffron Aioli

Spanish Empanada

Salsa Verde

Vino de Naranja

Blood Orange Refresher


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BUFFET LUNCH – THURSDAY

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas..



ASIAN

Watermelon and Thai Basil Salad  VG
Watermelon, Thai Basil, Pickled Shallots,
Micro Greens, Yuzu Vinaigrette

**Green Papaya and Heirloom
Carrot-Ribbon Salad**  VG
Shredded Green Papaya, Heirloom Carrot
Ribbons, Cherry Tomatoes, Thai Bird's Eye Chile,
Lime-Honey Vinaigrette, Toasted Cashews

Korean Barbecue Chicken Chopped Salad  
Grilled Gochujang-Marinated Chicken, Napa
Cabbage, Romaine Lettuce, Kimchi Slaw, Crispy
Wontons, Soy-Ginger Vinaigrette

Beef Bulgogi 
Grilled and Marinated
in Savory-Sweet Soy





Miso-Glazed Black Cod  
White Miso, Scallions

Vegetable Curry  VG
Sweet Potatoes, Bell Peppers,
Snap Peas, Baby Corn,
Zucchini, Tofu

ACCOMPANIMENTS

Thai Fried Rice  
Jasmine Rice infused with Garlic, Scallions, Fresh Vegetables, and Scrambled Eggs

Spicy Chile-Garlic Choy Sum   VG

Lo Mein Noodles    
Garlic, Scallions


DESSERT

Oolong-Caramel Tart   

Black Sesame Cake     










Golden Chai Tapioca  VG

ENHANCEMENTS

Steamed Buns  
Barbecue Pork Char Siu,
Hoisin Sauce

Peking Duck Egg Rolls   
Sweet Chile Sauce

Thai Tea  VG

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BUFFET LUNCH – FRIDAY

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

AMERICAN

Buffalo Chicken Salad

Mixed Greens, Grilled Chicken, Chopped Bacon,
Eggs, Gorgonzola Cheese, Celery, Cherry Tomatoes,
Ranch Dressing

Classic Caesar Salad

Chopped Romaine, Shaved Parmesan, Croutons

Grilled Vegetable Quinoa Salad

Grilled Zucchini, Bell Peppers, Red Onion, Quinoa,
Lemon Vinaigrette

Meatloaf

Parsley, Maple-Cider Glaze

Barbecue Roasted Chicken Breast

Carolina Barbecue Sauce

Sweet Potato Chili

Sweet Potato, Green Peppers, Onions,
Black Beans, Tomatoes, Southern Chili Spice

ACCOMPANIMENTS

Smothered Green Beans

Slivered Almonds

Biscuits and Mushroom Gravy

Buttermilk Biscuits, Button Mushrooms

Four-Cheese Mac and Cheese

Elbow Macaroni, Aged Cheddar, Mozzarella, Smoked Gouda, Parmesan Cheese

DESSERT

Southern Gooney Cake

Cookies and Cream Cup

S'mores Cake

ENHANCEMENTS












Loaded Potato Skins

Bacon Bits, Green Onion,
Shredded Cheese,
Sour Cream Drizzle

Barbecue Corn Ribs

Tangy Smoked Barbecue Aioli

Southern Sweet Tea

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BUFFET LUNCH – SATURDAY

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

HAWAIIAN

Lomi-Lomi Salad VG

Diced Tomatoes, Maui Onions, Scallions, Ginger,
Hawaiian Lava Salt, Chile-Water Vinaigrette

Mac Salad V

Elbow Macaroni, Egg, Shredded Carrots, Onions,
Celery, Potatoes, Scallions

Tropical Fruit Salad VG

Fresh Mint

Kalua Pork

Roasted Pork Shoulder, Hawaiian Sea Salt,
Banana Leaves

Huli-Huli Chicken

Hawaiian-Style Roast Chicken, Chile Water

Hawaiian Crispy Tofu VG

Chinese Broccoli, Teriyaki Soy Glaze,
Chile-Garlic Crunch

ACCOMPANIMENTS

Steamed Jasmine Rice VG

Roasted Okinawa Potato VG

Black Hawaiian Salt

Island-Style Kimchi VG

DESSERT

Ube Cream Puff

Milk Chocolate Macadamia Tart

Coconut Lilikoi Cake VG

ENHANCEMENTS

Spam Musubi

Crisp Nori, Teriyaki-Glazed Spam,
Nori Rice












Pineapple Shrimp

Shishito Skewer

Sweet Chile Sauce

POG Juice VG

Passion Fruit, Orange,
and Guava Juice

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BUFFET LUNCH – SUNDAY

Minimum 15 guests for a maximum two hours of service.
Prepared for the full guest guarantee. Minimum three courses.
Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

MEDITERRANEAN

Greek Salad 🥗V

Cucumbers, Bell Peppers, Feta Cheese,
Olives, Red Onions, Red Wine Vinaigrette

Grilled Vegetable Salad 🥗V

Grilled Eggplant, Onion, Peppers, Feta Cheese,
Sun-Dried Tomatoes

Arugula and Bean Salad VG

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

Mediterranean Grilled Chicken

Kalamata Olives, Peppadew Peppers, Oregano,
Lemon Olive Oil

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

Honey-Orange Rice Pudding 🥥🌱V

Lemon Pomegranate Goblet 🌱VG

ENHANCEMENTS

Falafel 🌱VG

Tahini Sauce

Dolma 🥗🌱V

Tahini Sauce

Pomegranate Refresher VG

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BUFFET LUNCH

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses.

Buffet Lunches include freshly brewed Coffee, Iced Tea, and selection of Rishi Hot Teas.

THE SOUP, SALAD, AND SANDWICH BUFFET

Tomato Basil Soup VG

House-Made Potato Chips VG

Seasonal Market Salad GFV

Shaved Fennel, Mixed Greens, Red Onion,
Mandarin Orange, Toasted Almonds,
Ricotta Cheese, Calamansi Vinaigrette

Chickpea Salad VG

Roasted Corn, Marinated Chickpeas,
Cherry Tomatoes, Cucumber, Green Onions,
Dill, Red Wine Vinaigrette

Select up to three in advance for entire group:

Speak to your Event Manager for gluten-friendly options

Vadouvan Curry Chicken GFV

Curried Chicken Breast,
Cabbage-Cucumber Slaw, Tzatziki
Sauce, Ciabatta

Bánh Mi GFVG

Crispy Tofu, Cucumber,
Pickled Shredded Daikon and
Carrots, Cilantro, Veganaise,
Seasoned Soy, Ciabatta

Ham and Swiss GFV

Country Ham, Swiss Cheese,
Burgundy Dijon Aioli, Sliced
Tomatoes, Romaine, Pretzel Bun

Guajillo Turkey GFV

Guajillo Roasted Turkey, Bolillo
Bread, Pickled Red Onion, Romaine
Lettuce, Guacatillo Crema

Ham and Swiss GFV

Country Ham, Swiss Cheese,
Burgundy Dijon Aioli, Sliced Tomato,
Romaine, Pretzel Bun

Green Pea Falafel Wrap GFV

Green Pea Falafel, Tahini Labneh,
Cucumber Slaw, Sesame Hummus,
Baby Kale, Spinach Wrap

Pastrami Reuben GFV

Wagyu Pastrami, Corned Beef,
Swiss Cheese, and Sweet Coleslaw,
Onion Roll

Caprese GFV

Heirloom Tomatoes, Basil, Thick-Cut
Mozzarella Cheese, and Pesto Aioli,
Ciabatta Roll

Grilled Veggie Wrap VG

Grilled Vegetables, Citrus, Quinoa,
Arugula, Hummus, Chopped
Romaine, Romesco Sauce,
Gluten-Friendly Wrap

Club GFV

Shaved Turkey and Ham, Provolone
Cheese, Roma Tomatoes, Bacon,
Romaine Lettuce, and Garlic Aioli,
Hoagie Roll

BLT Ranch Wrap GFV

Applewood-Smoked Bacon,
Romaine, Heirloom Tomatoes, Spicy
Ranch Dressing, Tomato Basil Wrap

Roast Beef Wrap GFV

Capicola, Roast Beef, Roasted
Peppers, Torn Basil, Sun-Dried
Tomatoes, Romaine, Horseradish
Spread, Whole Wheat Wrap

Italian GFV

Black Forest Ham, Salami, Pepperoni,
Provolone Cheese, Romaine Lettuce,
Pepperonata, Italian Dressing,
Hoagie Roll

Chicken Caesar Wrap GFV

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

DESSERT

Strawberries and Cream Trifle GFV

Peanut Butter and Jelly Cake GFV

Banana-Chocolate Chip Cake GFVG

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BOXED LUNCH

All Boxed Lunches include Assorted Chips, Whole Fruit , 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

Vadouvan Curry Chicken

Curried Chicken Breast, Cabbage-Cucumber Slaw,
Tzatziki Sauce, Ciabatta

Guajillo Turkey

Guajillo Roasted Turkey, Bolillo Bread, Pickled Red
Onion, Romaine Lettuce, Guacatillo Crema

Pastrami Reuben

Wagyu Pastrami, Corned Beef, Swiss Cheese, and
Sweet Coleslaw, Onion Roll

Club

Shaved Turkey and Ham, Provolone Cheese,
Roma Tomatoes, Bacon, Romaine Lettuce, and
Garlic Aioli, Hoagie Roll

Italian

Black Forest Ham, Salami, Pepperoni, Provolone
Cheese, Romaine Lettuce, Pepperonata, Italian
Dressing, Hoagie Roll

Bánh Mi

Crispy Tofu, Cucumber, Pickled Shredded
Daikon and Carrots, Cilantro, Vegannaise,
Seasoned Soy, Ciabatta

Ham and Swiss

Country Ham, Swiss Cheese, Burgundy Dijon Aioli,
Sliced Tomato, Romaine, Pretzel Bun

Caprese

Heirloom Tomatoes, Basil, Thick-Cut Mozzarella
Cheese, and Pesto Aioli, Ciabatta Roll

WRAPS

BLT Ranch Wrap

Applewood-Smoked Bacon, Romaine, Heirloom
Tomatoes, Spicy Ranch Dressing, Tomato Basil Wrap

Chicken Caesar Wrap

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

Ham and Swiss

Country Ham, Swiss Cheese, Burgundy Dijon Aioli,
Sliced Tomatoes, Romaine, Pretzel Bun

Green Pea Falafel Wrap

Green Pea Falafel, Tahini Labneh, Cucumber Slaw,
Sesame Hummus, Baby Kale, Spinach Wrap

Grilled Veggie Wrap

Grilled Vegetables, Citrus, Quinoa, Arugula,
Hummus, Chopped Romaine, Romesco Sauce,
Gluten-Friendly Wrap

Roast Beef Wrap

Capicola, Roast Beef, Roasted Peppers, Torn Basil,
Sun-Dried Tomatoes, Romaine, Horseradish Spread,
Whole Wheat Wrap

SIDE ITEMS












Select one in advance for entire group:

Sweet Corn Salad

Macaroni Salad

Potato Salad

Tabbouleh

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RECEPTIONS – COLD HORS D'OEUVRES

Minimum 50 pieces per selection. Maximum two hours of service.

An event requires a four-station minimum, excluding dessert.

- Prime Beef Tare-Glazed Temaki Hand Roll 🍣🌿
 - Halibut and Aji Amarillo Leche de Tigre with Plantain Chips 🐟🍷
 - Maine Lobster Roll with Celery and Tarragon Aioli 🍤🍷
 - King Crab Pizzette with Avocado-Yuzu Crema, Pickled Red Onions, and Micro Cilantro 🍤🍷🍷
 - Stone Crab, Remoulade Aioli 🍤🍷🍷
 - Shrimp Cocktail 🍤🍷
 - Egg Salad with Mustard, Celery, and Dill, served in Gold Egg Shell with Toast Point 🍳🍷🍷
 - Chicharrón with Pata Negra, Osetra Caviar, and Gold Flakes 🐟
 - Lobster Ceviche with Red Onion, Bell Pepper, Cucumber, and Cilantro in Taco Shell 🍤
-
- Curried Chickpea Tart with Green Peas, Garlic Hummus, and Pomegranate Gelée 🍷
 - Antipasto Skewer with Soppressata, Marinated 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 🍳🍷
 - Scallop Ceviche with Pickled Fresno Chile and Taro Chip, served out of Scallop Shell 🍤
 - Atlantic Salmon Tartare with Tomato Gelée, Micro Basil, and Lemon Zest served on Tapioca Crisp 🐟
 - Compressed Marinated Watermelon with Crispy Nori, Daikon Sprouts, Vegan Ponzu Aioli 🍷🌿VG
 - Spiced Chicken Lettuce Wrap with Tamari, Carrots, and Scallions 🌿
 - Marinated Bocconcini with Confit Tomato and Basil Pesto 🍷🍷V
 - Edamame with Hummus-Stuffed Peppadew Peppers and Harissa-Spiced Kalamata Olives VG🌿
 - Cauliflower Ceviche Taco VG
 - Strawberry Tartine with Basil, Whipped Ricotta, and Balsamic 🍷🍷V
 - Hamachi Tartare on Tapioca Cracker, Trout Roe, Radishes, Crème Fraîche, and Pickled Red Onion 🐟🍷

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RECEPTIONS – HOT HORS D'OEUVRES

Minimum 50 pieces per selection. Maximum two hours of service.

An event requires a four-station minimum, excluding dessert.

- Short Rib Croquette with Sauce Gribiche 🍷🍷🍷
 - Korean Chicken Bao with Gochujang-Kewpie Aioli and Crispy Pickled Cucumbers 🍷🍷
 - Fried Basil Shrimp with Chile-Lime Leaf Dipping Sauce 🍷🍷🍷
 - Grilled Octopus with Fried Marble Potatoes and Saffron Rouille 🍷🍷
 - Beef Wellington with Mushroom Duxelles and Horseradish 🍷🍷🍷
 - Prime Rib Popover with Creamed Spinach and Horseradish Cream 🍷🍷🍷
 - Wagyu Beef Slider with Crispy Tobacco Onion, Aged Cheddar, and Nashville Hot Sauce 🍷🍷🍷
 - Birria Queso Fundido, Tortilla Crisps 🍷
 - Skirt Steak Skewers with Scallions and Miso-Mustard Glaze 🍷
 - Crispy Manchego Croquettes, Romesco Aioli, Sliced Iberico Ham 🍷🍷🍷
-
- Bacon and Prune Skewers, Sriracha Glaze, Crushed Almonds, Fried Shallots 🍷
 - Warm Spinach and Artichoke-Stuffed Gougère 🍷🍷V
 - Crispy Enoki Mushroom Fries with Nashville Hot Sauce 🍷🍷V
 - Seared Vegetable Potsticker with Ginger Scallion-Dipping Sauce 🍷🍷VG
 - Beef Poblano Mini Chimichanga with Pepper Jack Cheese and Hatch Chile Crema 🍷🍷
 - Tomato Arancini with Mozzarella and Basil Pesto Aioli 🍷🍷🍷V
 - Mini Edamame Falafel with Muhammara Dipping Sauce 🍷🍷VG
 - Vegetable Samosa with Mint Chutney 🍷VG
 - Baby Italian Meatball Pomodoro with Fresh Parmigiano-Reggiano 🍷🍷🍷
 - Philly Cheesesteak Spring Roll with Roasted Garlic Aioli 🍷🍷🍷
 - Shrimp and Corn Croquette with Avocado Salsa Verde and Cilantro 🍷🍷🍷
 - Thai Grilled Chicken Satay with Peanut Sauce 🍷🍷
 - Crispy Chile Relleno Purse with Pasilla Chiles, Jack Cheese, and Salsa Roja 🍷🍷
 - Truffle Mac and Cheese Bites 🍷🍷🍷V
 - Asparagus Puff Cigars with Smoked Gouda Mornay Dip 🍷🍷V

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RECEPTIONS – DISPLAYS

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. An event requires a four-station minimum, excluding dessert.

*Attendant or Chef Required | ** Requires Two Chefs | Per 150 Guests

ARTISANAL CHEESE

AND CHARCUTERIE 🍷🍷🍷🍷

Prosciutto, Genoa Salami, Soppressata, Coppa and Mortadella

Brie, Manchego, Gorgonzola Dolce, Creamy Blue Cheese, Tête de Moine, Aged Parmesan

Served with Marinated Olives, Pickles, Whole-Grain Mustard, Artisanal Fruit Compôte, Grilled Focaccia, Artisanal Crackers, Walnut Raisin Baguette

Enhancements*

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

BRUSCHETTA BOARD

All Bruschettas served on Herb Focaccia 🍷VG

Traditional 🍷VG : Tomato, Torn Basil, Olive Oil, Confit Garlic, Lemon Zest

Fig and Pig 🍷🍷🍷 : Whipped Ricotta with Hot Honey, Chorizo, Figs, Chile Crisp

Seasonal Bruschetta 🍷VG : Chef's Choice of Seasonal Bruschetta

RAISED-BED VEGETABLE GARDEN BOX 🍷🍷🍷V

Built in a beautiful garden box

Heirloom Baby Vegetable Crudités with Edible Soil 🍷

Green Goddess Dressing VG, Sauce Romesco VG, Roasted Garlic and Herb Yogurt Sauce 🍷V

MEZE BOARD

Baba Ghanoush VG, Tzatziki 🍷V, Beet Hummus VG, Marinated Olives VG, Fresh Vegetables VG, Pita Chips 🍷🍷, Assorted Fresh Flatbread 🍷🍷V

INDIVIDUAL SALADS

Asian 🍷🍷🍷🍷V : Marinated Noodles, Cashews, Crisp Wontons, Red Cabbage, and Asian Dressing

Caesar 🍷🍷🍷🍷 : Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

La Scala 🍷V : Romaine, Mozzarella, Chickpeas, Kalamata Olives, Roasted Peppers, Red Wine Vinaigrette

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

Cucumber Salad 🍷🍷VG : Exotic Mushrooms, Black Vinegar Vinaigrette

Waldorf Salad 🍷🍷🍷V : Boston Bibb, Apple, Celery, Grapes, Roasted Walnuts, Lemon Vinaigrette

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RECEPTIONS – SEAFOOD

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. An event requires a four-station minimum, excluding dessert.

*Attendant or Chef Required | ** Requires Two Chefs | Per 150 Guests

CHILLED SEAFOOD BAR

Minimum 50 pieces per selection

Custom ice carvings available upon request. Please speak with your Event Manager for pricing.

Poached Jumbo Shrimp 🍤: Cocktail Sauce 🍷🍷🍷

Half Lobster Tail 🍤: Remoulade Sauce 🍷🍷🍷

Oyster on the Half Shell 🍤: Served with Mignonette VG and Cocktail Sauce 🍷🍷🍷

King Crab 🍤

ASSORTED SUSHI

Five total pieces per person

Sushi chef available | Per 150 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

ENHANCEMENT*

Crispy Rice with Toro 🍣 and **Crispy Rice with Wagyu**

Ponzu Sauce 🍷VG

POKE BOWL**

Select 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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Prepared for the full guest guarantee. An event requires a four-station minimum, excluding dessert.

*Attendant or Chef Required | ** Requires Two Chefs | Per 150 Guests

LOBSTER ROLL**

Classic New England Style 🐞🦞🦀🦐: Claw and Tail, Boston Bibb, Old Bay Seasoning, Celery, and Lemon Aioli on a Brioche Bun

Roe Boat 🐞🦞🦀🦐: Claw and Tail, Remoulade Aioli, Black Diamond Caviar

Tofu Roll VG: Tofu, Celery, Remoulade, Crushed Avocado, and Baby Gem Lettuce

Black Truffle 🐞🦞🦀🦐: Claw and Tail, Sauce Bearnaise, Truffle Butter Emulsion

ACCOMPANIMENTS

Home-Fried Potato Chips VG and Barbecue-Seasoned Corn Ribs 🍷V

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

Cauliflower VG: Red Onion, Fresno Chiles, Cilantro, Aji Amarillo, Mint, Lime Juice

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PASTA*

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

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

Cheese Tortellini 🍝🥚🥓🌱: Porcini Cream, Crispy Fried Portobellos, Chives

Trofie Genovesi 🍝🌱: Sun-Dried Tomatoes, Chile Flakes, Basil Pesto

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

ACCOMPANIMENTS

Tomato-Rosemary Focaccia 🍞🌱🥓, Extra Virgin Olive Oil 🌱, Crushed Red Pepper Flakes 🌱, Freshly Grated Parmigiano-Reggiano 🍷🌱

FRESH-BAKED PIZZA**

Barbecue Chicken 🍷🥚🥓: Rotisserie Chicken, Barbecue Sauce, Mozzarella, Red Onions, Pickled Fresno Chiles, Cilantro

Margherita 🍷🌱🥓: Roma Tomatoes, Torn Basil, Mozzarella

Pepperoni 🍷🥚🥓: Char Cup Pepperoni, Pomodoro, Hot Honey, Mozzarella

Cali Avocado 🍷🌱🥓: Avocado, Grilled Artichokes, Fresh Mozzarella, Grated Parmesan, Arugula

Queso Birria 🍷🥚🥓🌱: Braised Pulled Beef, Pickled Red Onions, Garden Radishes, Cilantro Aioli

Truffle 🍷🌱🥓: Buffalo Mozzarella, Zucchini, Roasted Mushrooms, Hydro Watercress, Truffle Vinaigrette

ACCOMPANIMENTS

Calabrian Chile Flakes 🌱🥓 and Parmigiano-Reggiano 🍷🌱

SOUP AND PRESSED*

Tomato Basil Soup 🍷🌱 with Classic American Cheese on Pain de Mie 🍷🌱🥓

French Onion Soup 🍷🥚 with Braised Beef with Gruyère on Sourdough 🍷🥚

Tortilla Soup 🍷🌱 with Sourdough-Poblano Grilled Cheese 🍷🌱🥓

Black Bean Soup 🌱 with Cubano Sandwich 🍷🥚

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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 🍷🍷V: Elbow Macaroni, Stewed Tomatoes, Breadcrumbs, Cheddar Cheese Sauce

TOASTED ITALIAN SANDWICH STATION**

Prosciutto and Mozzarella 🍷🍷: Fresh Prosciutto sliced off the vintage Berkel slicer, Buffalo Mozzarella, Heirloom Tomato, Scarlet Frill Mustard Green, Aged Balsamic, Toasted on Evo Grill

Buffalo Mozzarella and Heirloom Tomato 🍷🍷V: Buffalo Mozzarella, Heirloom Tomato, Scarlet Frills Mustard Green, Aged Balsamic, Toasted on Evo Grill

Served with House-Made Salt and Vinegar Potato Chips VG

BUILD YOUR OWN MINI HOT DOGS**

Cincinnati Coney 🍷🍷: Wagyu Frank Drenched in Cincinnati Chili and Cheddar Cheese; Covered in Mustard

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

Chicago 🍷🍷: Wagyu Frankfurter, Tomato Slices, Yellow Mustard, Dill Pickle Spears, Sport Peppers, Sweet Relish, Celery Salt

Dodger 🍷🍷: Wagyu Frank, Yellow Mustard, Onions, Ketchup, Sweet Relish

ACCOMPANIMENTS

House-Made Chips VG

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

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SLIDERS**

Classic Angus Beef 🥚🥚🥚: Caramelized Onions, Tillamook Cheddar, Special Sauce, Brioche Bun

Pulled Pork 🥚🥚🥚: Slow-Cooked Pulled Pork, Barbecue Sauce, Potato Bun

Nashville Hot 🥚🥚🥚: Spicy Chicken, Dill Pickle, Hot Sauce, Brioche Bun

Impossible™ 🥚🥚🥚VG: Green Chile, Escabeche, Potato Bun

ACCOMPANIMENTS

House-Made Chips VG

ENHANCEMENT

Skillet Style 🥚🥚🥚: Brioche Bun, Bacon and Onion Jam, Aged Cheddar Cheese Sauce

LOADED POTATO STATION**

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

Select one Potato in advance VG:

Salt-Crusted Baked Potato | Tater Tots

Select Sauce in advance:

Pork Chile Verde: Tomatillo, Green Chiles, Cilantro

Bolognese 🥚: Short Rib Ragu, San Marzano Tomatoes, Parmigiano-Reggiano

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

Truffle Mornay 🥚V: Chopped Black Truffles, Gruyère Cheese

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MAS TACOS**

Short Rib Birria | Chipotle Chicken Tinga | Pork Chile Verde

Impossible™ Al Pastor 🥑VG

ACCOMPANIMENTS

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

NACHOS*

Served in individual boats

UNDER THE SEA NACHOS - SERVED CHILLED 🐟🐠🐡🦑

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

CARNE ASADA NACHOS 🧀

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

THE TRADITIONAL NACHOS 🧀V

Nacho Cheese Sauce, Pico de Gallo, Black Olives, Guacamole, Green Onions, Cilantro, Pickled Jalapeños, Avocado Lime Crema, Blue Corn Tortilla Chips

WALKING NACHOS 🧀🦑🥑

Pulled Pork Nachos, Poblano Cheese Sauce, Avocado Crema, Pickled Red Onion, Salsa Roja, Tostilocos

QUESADILLA STATION**

Served with Guacamole VG, Sour Cream 🧀V, Salsa Roja VG

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, Mushrooms, Zucchini

Just Cheese 🧀🦑 Pepper Jack and Cheddar Cheese

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DIM SUM

House-made and displayed in bamboo baskets

Select three in advance:

- Pork and Shrimp Steamed Shumai 🍡🍡🍡
- Barbecue Pork Steamed Bun 🍡🍡🍡
- Vegetable Potsticker 🍡🍡🍡V
- Chicken Potsticker 🍡🍡🍡
- Leek Cake Dumpling 🍡🍡🍡

ACCOMPANIMENTS

Garlic-Chile Sauce VG and Vinegar-Scallion Dipping Sauce 🍡🍡🍡VG

ROBATA GRILL**

New York Striploin Skewer 🍡

Yuzu-Miso Sea Bass Skewer 🍡🐟

Chicken Yakitori Skewer 🍡

Shishito Pepper and Tofu Skewer 🍡VG

SAUCES

Umami Glaze 🍡VG, Chile-Bean Sauce 🍡VG, Citrus Ponzu 🍡VG

ACCOMPANIMENTS

Furikake 🍡🐟🍡, Bonito Flakes 🐟, Togarashi 🍡VG, Black Garlic Salt VG

PROTEIN BOWLS**

Miso-Glazed Cod 🍡🐟🍡

Korean Fried Chicken with Gochujang 🍡🍡🍡

Grilled Pepper Steak with Japanese Barbecue Sauce 🍡🍡🍡

Roasted Shishitos and Stir-Fried Tofu with Teriyaki Sauce 🍡VG🍡

Marinated Shittake Mushroom with Tobanyaki Sauce 🍡VG

ACCOMPANIMENTS

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

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LETTUCE WRAPS**

Basil Beef 🥑: Ginger, Green Onion, Sesame Oil, Thai Basil, Carrot

Vegetarian VG: Assorted Mushrooms, Lentil, Green Onion

Lemongrass Chicken 🥑🥑: Peanut Butter, Cilantro, Ginger, Hoisin Sauce

Sticky Honey Shrimp 🥑🥑🥑🥑: Garlic, Ginger, Sambal, Sesame Seed, Coconut Flakes

ACCOMPANIMENTS

Baby Bibb Lettuce VG, Crushed Peanuts 🥑VG, Mint VG, Cilantro VG, Julienne Pickled Vegetables VG, Peanut Sauce 🥑, Nuoc Cham 🥑🥑

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

RAMEN BAR**

Ramen Noodles served with Tonkatsu 🥑 or Spicy Miso Mushroom Broth 🥑VG

Served in classic takeout box.

Select two proteins in advance:

Char Siu Pork 🥑

Soy Ginger Chicken 🥑

Shiitake Mushrooms VG

Tofu 🥑VG

ASSORTED TOPPINGS TO INCLUDE

Japanese Spinach, Bok Choy, Bean Sprouts, Scallions, Watermelon Radish, Sriracha, Togarashi Pepper, Furikake 🥑🥑, Chile Oil

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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, Chiles, Ginger, Coconut Milk

Tofu Coconut Curry 🍲🌱VG: Tofu, Curry Spice, Tomatoes, Coconut Cream, Sweet Potatoes, Toybox Peppers, Zucchini, Baby Carrots

ACCOMPANIMENTS

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

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OUTDOOR EVENT ENHANCEMENT STATIONS

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TANDOORI**

Marinated meats cooked in Tandoori Oven. Served on skewers.

Chicken Tikka Masala 🍲

Shish Kebab 🍲

ACCOMPANIMENTS

Mint Chutney 🍲V, Kachumber Salad VG, Chat Masala VG, Naan 🍲V

TROMPO**

Marinated meat, carved to order from a vertical rotisserie

Pork Al Pastor with Grilled Pineapple 🍲

ACCOMPANIMENTS

Caramelized Onions VG, Chiles Gueros Tostitos, Chopped Cilantro, Escabeche VG, Salsa Roja VG, Guacamole VG, Corn Tortillas VG

PREMIUM MEATS**

Grilled to Perfection

Skirt Steak, NY Strip Loin, Lamb Chops

TOPPINGS:

Tobacco Onions 🍲VG, Sautéed Mushrooms VG, Roasted Seasonal Vegetables VG

ASSORTED SAUCE:

Chimichurri VG, Herb Compound Butter with Caramelized Onions 🍲V, Peppercorn Sauce

DON'S HOT SHELLFISH PLATEAU**

Maine Lobster, Jumbo Shrimp, West Coast Oysters, King Crab, Manila Clams, Escalope, Chile Butter 🍲🍷

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RECEPTIONS – CARVING STATIONS

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*Chef Required | Per 150 Guests

ROASTED ANGUS TENDERLOIN*

Pommes Purée   V, Buttered Turnips  V,
Peppercorn Sauce  V

BROWN SUGAR-BOURBON GLAZED CHIPOTLE-LIME CEDAR PLANK SALMON

Roasted Fingerling Potatoes VG, Salsa Verde VG,
Crispy Garlic VG, Charred Broccolini VG, Chile Flakes,
Lemon Oil VG



BARBECUE PORK*

Egg-Fried Rice  V, Asian Cucumber Salad   VG

BEEF WELLINGTON*

Snake River Farms Beef Wellington, Roasted
Root Vegetables VG, Garlic Whipped Potatoes  V,
Peppercorn Sauce 

HONEY AND THYME-GLAZED ROASTED CHICKEN*









Brussels Sprouts VG, Baked Lyonnaise Potato  V,
Sauce Cocotte Grand-Mère 

SNAKE RIVER FARMS PRIME RIB*

Scalloped Potatoes  V, Honey-Roasted Carrots V,
Creamy Horseradish  V, Au Jus

HERB-ROASTED PORK TENDERLOIN*

Braised Red Cabbage VG, Maple-Rosemary Roasted
Sweet Potatoes VG, Bacon-Apple Jus

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*Chef Required | Per 150 Guests

GOOEY BROWNIES AND COOKIES*

Goosey Brownie 🍪🍪🍪🍪 or Cookie Skillet 🍪🍪🍪🍪

Vanilla Gelato 🍦

Salted Caramel Gelato 🍦

TOPPINGS

Crunchy Chocolate Pearls 🍪🍪🍪

Candied Nuts 🍪🍪

Freeze-Dried Raspberries VG

Crushed Oreos 🍪 VG

SAUCES

Peanut Butter 🍪 VG

Red Berry VG

STRAWBERRY-ROSE BABA CAKE*

Contains Alcohol

Built à la minute

Soaked Baba, Marinated Strawberries 🍪🍪🍪,
Vanilla Mousseline 🍪🍪, Strawberry Rose Foam

AFFOGATO STATION*

Pistachio Gelato 🍦 and Vanilla Gelato 🍦

Espresso

TOPPINGS

Chocolate Pearls 🍪🍪

Chocolate Shavings 🍪🍪

Crushed Biscotti 🍪🍪

Wafer Cookies 🍪🍪

Freeze-Dried Raspberries VG

Chantilly Cream 🍦

CRÊPE STATION* 🍪🍪

TOPPINGS

Hazelnut Spread 🍪🍪🍪, Caramelized Bananas VG,
Mixed Berry Compôte VG and Mango-Passion Fruit
Compôte VG, Whipped Cream 🍦, Chocolate
Sauce 🍪🍪, Caramel Sauce 🍦

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*Chef Required | Per 150 Guests

SOFT SERVE CART*

Select in advance:

Vanilla Soft Serve V and Chocolate Soft Serve V
with Waffle Cones VG, Caramel Sauce V, and
Chocolate Sauce V

OR

Pineapple Whip VG and Raspberry Whip VG
with Waffle Cones VG, Red Berry Sauce VG,
Mango-Passion Fruit Sauce VG












TOPPINGS







Select four in advance:

Cherries VG, Rainbow Sprinkles VG, Coconut Crunch
VG, Candied Nuts V, Chocolate Shavings V,
Chocolate Crunch Pearls V

GELATO CASE*

Select four in advance:

Vanilla Gelato V, Chocolate Gelato V,
Strawberry Gelato V, Cookies and Cream
Gelato V, Hazelnut Ice Cream V,
Banana Caramel V, Coconut Sorbet VG,
Mango Sorbet VG, Piña Colada Sorbet VG,
Raspberry Sorbet VG


Waffle Cones VG, Berry Sauce VG,
Caramel Sauce V, Chocolate Sauce V

TOPPINGS













Select four in advance:

Rainbow Sprinkles VG, Coconut Crunch VG,
Candied Nuts V, Chocolate Shavings V,
Chocolate Crunch Pearls V

MAPLE TOAST*

Warm Caramelized Toast 
with Vanilla Gelato V












TOPPINGS TO INCLUDE

Mixed Berry Compôte VG, Caramelized Nuts VG,
Fresh Blueberries VG, Clementine-Yuzu Jam VG,
Dulce De Leche V, Crunchy Coconut VG,
Chocolate Pearls V, Whipped Cream V

DISPLAYED DESSERT STATION

TRAY-PASSED MINI DESSERTS

- Pistachio Financier V
- Clementine Macaron V
- Mocha Cream Puff V
- Caramel Mousse Dome V
- Calvados Apple Tart V
- Chocolate-Raspberry Tart V
- Banana-Chocolate Cake VG
- Exotic Fruit Egg V
- Cannoli V
- Lemon Meringue Tart V
- Chocolate Fudge Cake VG
- Matcha Cheesecake V
- Fruit Seasonal Tart V
- Banana Cream Pie V
- Chocolate Éclair V
- Vegan Classic Carrot Cake VG

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DINNER – PLATED

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses. Additional courses at additional cost per person.
Includes freshly baked breads and butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

FIRST COURSE OPTIONS

APPETIZERS

Select one in advance for entire group:

- Bigeye Tuna Crudo** 🐟: Radishes, Tomato Water, Chive Oil, Green Apple Foam
- Burrata di Bufala** 🍷🥛🌱: Peaches, Strawberries, Watercress, Radish, Sesame Seeds, Tarragon
- Fresh Hearts of Palm Carpaccio** 🌱: Breakfast Radishes, Avocado, Citrus

SALAD

Select 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
- Beet Salad** 🍷🌱: Whipped Goat Cheese, Quinoa, Arugula, Cherry Tomatoes, Orange-Lemon Vinaigrette

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DINNER – PLATED

Minimum 15 guests for a maximum two hours of service.

Prepared for the full guest guarantee. Minimum three courses. Additional courses at additional cost per person.
Includes freshly baked breads and butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

ENTRÉES

Select one in advance for entire group:

Mary's Pasture-Raised Chicken Breast

Lemon Chicken Jus

8 oz Seared Filet Mignon

Truffle Jus

10 oz Grilled NY Strip

Diane Steak Sauce

Korean Braised Short Rib

Bourbon Jus

Scottish Salmon

Red Pepper Gastrique

Phyllo-Crusted Chilean Sea Bass

Lemon-Caper Buerre Blanc

DUET ENTRÉES

Select one in advance for entire group:

6 oz Filet Mignon and Jumbo Lump Crab Cake

Béarnaise

6 oz Grilled NY Strip and Marinated U10 Shrimp

Salsa Verde

Braised Short Rib and U10 Seared Scallop

Vanilla-Bourbon Braising Jus

6 oz 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 Potatoes, Citrus-Glazed Root Vegetables  

Potatoes Anna, Haricots Verts, Confit Tomato  

Lyonnais Potatoes, Brussels Sprouts, Roasted Mushrooms 

Smoked Gouda-Potato Croquette, King Trumpet Mushrooms, Romanesco   

Sweet Potato Purée, Charred Broccolini, Shaved Radish 

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DINNER – PLATED

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Prepared for the full guest guarantee. Minimum three courses. Additional courses at additional cost per person.

Includes freshly baked breads and butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

DESSERT

Select one for entire group in advance:

Lemon-Hazelnut Cake 🥚🥚🥚🥚

Hazelnut Dacquoise, Crunchy Hazelnut,
Lemon Cream, Meringue Topping

Mascarpone Cherry Martini 🥚🥚🥚

Mascarpone Mousse, Candied Cherry Gelée,
Flourless Chocolate Cake

Chocolate-Covered Strawberry Cream Puff 🥚🥚🥚🥚

Profiterole Shell, Chocolate Crèmeux Filling,
Strawberry Compôte, Chocolate Whipped Cream

Chocolate Raspberry Martini 🥚🥚🥚VG

Chocolate Crèmeux, Raspberry Gelée, Raspberry
Whipped Cream, Chocolate Crumble

Exotic Fruit Tart 🥚🥚🥚🥚

Vanilla Tart Shell, Mango-Passion Fruit Crèmeux,
Coconut Mousse, Mango-Passion Fruit Compôte

Matcha Cheesecake 🥚🥚🥚

Graham Cracker Crust, Vanilla-Matcha Swirl
Cheesecake, Matcha-Whipped Ganache, Yuzu Sauce

Carrot-Pineapple Cake 🥚🥚🥚V

Carrot Cake, Cream Cheese Frosting,
Pineapple Compôte

DESSERT DUO ENHANCEMENT

ADDITIONAL COST PER PERSON

DESSERT TRIO ENHANCEMENT

ADDITIONAL COST PER PERSON

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DINNER – BUFFET

Minimum 15 guests for a maximum two hours of service. Prepared for the full guest guarantee.
Dinner Buffet includes freshly baked dinner rolls with butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

*Attendant or Chef Required | **Requires Two Chefs | Per 150 Guests

FRENCH*

SOUP

French Onion Soup 🍲🌱

Rich Beef Broth, Gruyère Toast Point, Parsley

SALADS

Endive Salad 🍲🌱V

Shaved Pears, Blue Cheese, Baby Greens,
Candied Walnuts, Apple Cider Vinaigrette

Roasted Carrot Salad VG

Heirloom Radishes, Sunflower Seed,
Hydro Watercress, Citrus Vinaigrette

ENTRÉES

Ratatouille VG

Roasted Squash, Eggplant, Roma Tomatoes,
Basil Pomodoro Sauce

Peppercorn-Crusted Petit Filet

Garlic Jam, Cherry Tomatoes, Parsley

Grilled Scottish Salmon 🐟🌱

Braised Fennel, Citrus Beurre Blanc

CARVING STATION

Honey and Thyme Glazed Roasted Chicken

Sauce Cocotte Grand Mere

SIDES

Scalloped Potatoes Au Gratin 🍲V

Artichoke Barigoule VG

Carrots, Fennel, Celery, Lemon,
White Wine, Extra Virgin Olive Oil

Roasted Root Vegetables VG

Rosemary-Citrus Glaze

DESSERTS

Tropical Fruit Crèmeux 🍌🌱VG

Opera Cake 🍰🌱🌱

Raspberry-Lemon Macaron 🍰🍰🍰

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ITALIAN*

SOUP

Minestrone

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

SALADS

Italian Chopped Salad

Genoa Salami, Shaved Red and Green Gem Lettuce,
Mozzarella, Pepperoncinis, Cherry Tomatoes,
Italian Vinaigrette

Mixed Baby Greens

Red Onion, Garbanzo Beans, Toybox Peppers,
Cucumbers, Red Wine Vinaigrette

ENTRÉES

Sicilian Caponata

Squash, Eggplant, Tomatoes, Olives,
Raisins, Italian Basil

Frutti Di Mare

Calamari, Shrimp, Mediterranean Sea Bass,
Tomato, Fennel, Saffron Broth

Italian Skewers

Pork Belly and Beef Skewers Marinated in Italian
Spices, served with Oregano Vinaigrette

CARVING STATION

Chicken Saltimbocca

Chicken Breast Wrapped in Prosciutto,
Fried Sage and Lemon Chicken Jus

SIDES

Grilled Zucchini

Gold Bar Squash, Blistered Tomatoes,
Tomato Basil Vinaigrette

Four-Cheese Ravioli

Vodka Sauce, Fried Parsley, Calabrian Chiles

Creamy Polenta












Mascarpone Cheese, Parmesan,
Extra Virgin Olive Oil

DESSERTS

Tiramisu

Limoncello

Berry Cheesecake

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DINNER – BUFFET

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Dinner Buffet includes freshly brewed Coffee, and selection of Rishi Hot Teas.



*Attendant or Chef Required | **Requires Two Chefs | Per 150 Guests


ASIAN*

SOUP



Carrot-Ginger  **VG**
Lemon Grass, Lime Leaf

SALADS

Soba Noodle   **VG**
Edamame, Cilantro, Carrots, Cabbage,
Red Pepper, Peanut Dressing

Papaya Salad  **VG**
Papaya, Long Beans, Cucumber,
Heirloom Cherry Tomatoes, Lime,
Crispy Shallots, Tiger Sauce Dressing

ENTRÉES

Shrimp Green Curry  
Coconut Milk, Zucchini, Bamboo Shoots,
Bell Peppers, Basil

Kung Pao Chicken 
Gold Squash, Peppers, Water Chestnuts

Chow Mein   **VG**
Red Onion, Toybox Peppers,
Shiitake Mushrooms, Edamame, Crispy Tofu

CARVING STATION

Char Siu Pork 

SIDES

Steamed Jasmine Rice  **VG**

Stir-Fried Vegetables  **VG**












Sweet and Spicy Braised Eggplant  **VG**

DESSERTS

Coconut Mango Sago  **VG**

Oolong Coffee Tart    

Black Sesame Ube Cake     

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DINNER – BUFFET

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Dinner Buffet includes freshly baked dinner rolls with butter, freshly brewed Coffee, and selection of Rishi Hot Teas.

*Attendant or Chef Required | **Requires Two Chefs | Per 150 Guests

AMERICAN*

SOUP

Vegetable Chili

Three Beans, Roasted Peppers, Stewed Tomatoes,
Roasted Vegetables

SALADS

BLT

Bacon Lardons, Heirloom Tomato, Chopped
Romaine Hearts, Pickled Red Onion, Garlic
Croutons, Green Goddess Dressing

Spinach Salad

Roasted Sweet Potato, Cider-Bloomed Cranberries,
Cucumber, Apple Cider Vinaigrette

ENTRÉES

Creole Shrimp and Grits

Jumbo Shrimp, Black Magic Spice Blend,
Brown-Butter Stone Grits

Lemon-Butter Chicken Breast

Parmesan-Butter Sauce,
Sun-Dried Tomatoes, Spinach

Hearty Vegetable Shepherd's Pie

Carrots, Leeks, English Peas, Mushrooms,
Roasted Garlic Whipped Potatoes

CARVING STATION

Smoked Beef Brisket

Carolina Barbecue Sauce 

SIDES

Barbecue Baked Beans

Smoked Cumin, Roasted Peppers,
Caramelized Onions

Roasted Yams

Marshmallow Fluff, Maple Glaze, Fresh Herbs

Rosemary Maple-Glazed Carrots












Crispy Tobacco Onions

DESSERTS

Key Lime Pie Jar

Chocolate Fudge Cake

Mixed-Berry Cobbler Tart

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BEVERAGE MENUS



FONTAINEBLEAU
LAS VEGAS

BEVERAGES – BRANDS

ULTRA SPIRIT BRANDS

Vodka

Ketel One, Tito's Handmade

Gin

Tanqueray

Rum

Bacardí Superior

Tequila

Altos Olmeca Plata, Altos Olmeca Reposado

Bourbon

Jim Beam

Whisky

Crown Royal, Johnnie Walker Black 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, The Glenlivet 12 Year

Cognac

Hennessy VS

ULTRA HOUSE WINES

House Prosecco

House White Wine

House Red Wine

OPULENCE HOUSE WINES

Sparkling Wine, Domaine Chandon, CA












Provence Rosé, Maison Sainte Marguerite, FR

Chardonnay, Patz & Hall, Sonoma, CA

Cabernet Sauvignon, Daou, Paso Robles, CA

BEER SELECTION

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

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BEVERAGES – PACKAGE BARS

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 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, Opulence Wine Selection, and Beer Selection as listed on page 57.

- 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 servers fee is per server, per 100 guests.

CONSUMPTION BARS

ULTRA

Single Shot Cocktails

Ultra House Wines

Opulence House 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 four hours.

Bartender fee, server fee, and cashier fee per hour required for cash bars, per 150 guests.

Ultra Single Shot Cocktails

Opulence Single Shot Cocktails

Ultra House Wines

Opulence House 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

Minimum 25 guests. Beverage menus require the full guest guarantee.

Specialty stations are separate from hosted or on-consumption bars. One bartender per 100 guests.

MORNING MOODS STATION

Mimosas

All Mimosas poured with Montefresco Prosecco

- Traditional
- Blueberry
- Cranberry
- Passion Fruit

Traditional Bloody Mary

Tito's Handmade Vodka, House Bloody Mix, Celery Aromatic Bitters

Spicy Bloody Maria

Casamigos Jalapeño Tequila, House Bloody Mix, Fire Tincture

Assorted fresh garnishes for Bloody Mary and Maria, include:

Celery Stalk, Citrus Fruit, Green Olives, Cherry Tomatoes, Fresh Jalapeño, Tajín












Select one in advance :

- Candied Bacon
- Peppered Bacon
- Double-Smoked

CHAMPAGNE BAR

Priced per bottle. A garnish fee will be added to each bottle price. Five pours per bottle.

- Cotton Candy, Edible Glitter, and Edible Floral
- Rock Candy, Blue Curaçao, and Orange Liqueur
- Raspberry Mint, Raspberry Syrup
- Strawberry Lemon Rose, Strawberry Syrup

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BEVERAGES – SPECIALTY BARS

Minimum 25 guests. Beverage menus require the full guest guarantee.

Specialty stations are separate from hosted or on-consumption bars. One bartender per 100 guests.

GLAMOROUS SPRITZER

Custom curated, displayed on a portable
Aperol-branded beverage cart

Aperol

Flavors include Traditional Elderflower, Passion Fruit,
and Raspberry

ESPRESSO MARTINI STATION

Includes Traditional Espresso Martini
plus one Espresso Martini Flavor of your choice

Espresso Martini

Espresso, Vanilla Vodka, Espresso-Dusted

Chocolate Espresso Martini

Espresso, Vanilla Vodka, Chocolate Liqueur, Shaved
Chocolate-Dusted

Vanilla Bean Espresso Martini

Espresso, Vanilla Vodka, Vanilla Liqueur,
Marshmallow

Salted Caramel Espresso Martini

Espresso, Vanilla Vodka, Caramel Syrup, Sea Salt,
Salted Caramel Skewer

IT'S COLD OUTSIDE

Includes Boozy Hot Chocolate and Spiked Hot Cider

Boozy Hot Chocolate

Select two spirits in advance:

- Baileys Irish Cream
- Kahlúa Coffee Liqueur
- Gran Marnier Orange Liqueur
- Hennessy Cognac












Accompaniments

Marshmallow, Whipped Cream

Spiked Hot Cider

Select two spirits in advance:

- Captain Morgan Spiced Rum
- Diplomático Reserva
- Jameson Irish Whiskey
- Jack Daniel's Apple Whiskey

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BEVERAGES – SPECIALTY BARS

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SMOKED COCKTAILS

Select two spirits in advance:

Whiskey/Bourbon

- Smoked Old Fashioned
- Smoked Manhattan
- Smoked Apple Cinnamon Smash
- Smoked White Peach Whiskey Sour
- Smoked Black Cherry Bourbon Sour

Tequila/Mezcal

- Blackberry Elderflower Margarita
- Watermelon Hibiscus Margarita
- Smoked Chile Pineapple Tequila Sunrise
- Smoked Strawberry Jalapeño Margarita
- Smoked Coconut Lime Tequila Sour

***Ask your Event Manager about a smoked cocktail tasting**

Requires two bartenders. Smoker box can hold 32 cocktails at once.

MARGARITA BAR

Includes Traditional Margarita plus three Margarita flavors of your choice

TWO HOURS | FEE PER PERSON

THREE HOURS | FEE PER PERSON

ADDITIONAL FLAVOR | FEE PER PERSON

Traditional

Tequila Blanco, Lime Juice, Lemon Sour, Agave Nectar, Lime

Spicy

Casamigos Jalapeño Tequila, Fire Tincture, Lime Juice, Agave Nectar, Lemon Sour, Chamoy, Tajín, and Fresh Jalapeño

Cucumber Mint

Tequila Blanco, Lime Juice, Lemon Sour, Cucumber Syrup, Fresh Muddled Mint, Cucumber Ribbon, Mint

Blood Orange

Tequila Blanco, Solerno Blood Orange Liqueur, Blood Orange Purée, Agave Nectar, Dehydrated Grapefruit

Raspberry












Tequila Blanco, Cointreau, Lemon Sour, Raspberry Syrup, Raspberries

Honeydew Melon

Tequila Blanco, Lemon Sour, Midori Liqueur, Agave Nectar, Lime Juice, Maraschino Cherry

FOR EXPO HALLS - GALLON PRICE | SERVES 25

Minimum three gallons per selection.

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TASTING PACKAGE

*Pricing based on spirit selection. Selections must be made within the same category of spirits.
We recommend three selections from the spirit category of your choice, and two bottles of each selection.
Minimum two bottles per selection required. Each bottle yields 40-45 tasting pours.
Select Spirit Tasting Package in advance.*

Whiskey/Bourbon












Jameson Black Barrel
Old Forester 100
Jefferson's Single Batch
Blanton's 93
Buffalo Trace

Tequila/Mezcal

Blanco: El Tesoro Blanco
Reposado: Azuñia
Añejo: Casa Del Sol Añejo
Cristalino: Don Julio 70th Anniversary
Mezcal: Del Maguey Vida Clásico

Rum

Brugal 1888
Appleton Estate
Diplomático Mantuano
Avuá Cachaça Prata
Eldorado 12 Year

Catering Food and Beverage pricing is subject to a current state sales tax of 8.375%, and a 25% service charge (4.66% taxable administrative fee and a 20.34% nontaxable service charge). Subject to change. 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 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.

ZERO - P R O O F

*All Zero-Proof beverages can be mixed as cocktails. One per group recommended.
Minimum three gallons per selection.*

Blueberry Lemonade

Blueberry Syrup, Lemonade, San Pellegrino, Blueberries

Orange Passion

Orange Juice, Passion Fruit Syrup, Ginger Ale

Cranberry Paloma

Cranberry Juice, Demerara Gum Syrup, Sparkling Pink Grapefruit Soda

Mock-A-Rita












Coconut Water, Orange Juice, Lemon Sour, Agave Nectar

Cos-No-Politan

Cranberry Juice, Orange Juice, Lemonade, Strawberry Lemon-Lime

FOR EXPO HALLS - GALLON PRICE | EACH GALLON SERVES 25

Minimum three gallons per selection.

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BEVERAGES – WINE

Bartender fee is per bartender, per 100 guests.

CURATED WINE LIST

Sparkling Wine

Brut, Domaine Chandon, CA

Brut Rosé, Mirabelle by Schramsberg, CA5

Champagne

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

Brut, Laurent-Perrier "La Cuvée," FR

Brut, Moët & Chandon "Impérial," FR

Brut, Veuve Clicquot "Yellow Label," FR

Brut, Dom Pérignon, FR

Brut, Perrier-Jouët "Belle Époque," FR

Brut, Perrier-Jouët, Blanc de Blancs, FR

Brut Rosé, Perrier-Jouët, "Blason," FR

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

Brut Rosé, Billecart Salmon, FR

Sauvignon Blanc

Duckhorn, Napa Valley, CA

Cloudy Bay, Marlborough, NZ

Jean-Max Roger, Sancerre, FR

Chardonnay

Patz & Hall, Sonoma, CA

Jordan, Russian River Valley, CA

Frank Family, Carneros, Napa Valley

Ramey, Russian River, CA

Cakebread, Napa Valley

Rombauer, Carneros, CA

Cabernet Sauvignon and Blends

Daou, Paso Robles, CA

Faust, Napa Valley, CA

Bella Union, Rutherford, Napa Valley, CA

Crossroads by Rudd, Napa Valley, CA

Caymus, Napa Valley, CA

Cabernet Sauvignon, Joseph Phelps, Napa Valley, CA

Nickel & Nickel, Napa Valley, CA

Rudd "Samantha's," Oakville, Napa Valley, CA

Merlot

Duckhorn, Napa Valley

Malbec

Diamandes de Uco, Mendoza, AR











Pinot Noir

Hartford Court, Russian River Valley

Joseph Phelps "Freestone Vineyards," Sonoma Coast

Belle Glos, Santa Maria Valley, CA

Bergstrom "Cumberland Reserve," Willamette 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 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 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 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 25% service charge (4.66% taxable administrative fee and a 20.34% nontaxable service charge). Subject to change. Tax-exempt organizations must furnish a Certificate of Exemption at least 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 90 days prior to the first arrival date.

- Any new event requested within 72 hours of the function will be considered a "pop-up." À la carte on consumption items will incur a fee 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 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 9AM PT, five business days prior to the scheduled function, excluding weekends and holidays.
- **1,001 – 2,500 guests:** By 9AM PT, seven business days prior to the scheduled function, excluding weekends and holidays.
- **2,500+ guests:** By 9AM PT, 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 15 minutes prior to the start time indicated on the Banquet Event Order. However, there may be some instances where this set and ready time may not be possible due to availability of the space, or timing of event. In which case, the Catering and Events Manager will communicate in advance. Fontainebleau Las Vegas takes great pride in our service standards and as such has provided an overview of labor fees required to execute. All labor is reserved in four hour increments. Service ratio minimums are listed below. Additional Labor and Service Fees will apply for requests that can be accommodated above our standards.

BARTENDER

- Package Bar: One per 100 guests
- Hosted Bar(s) on consumption: One per 100 guests
- Cash Bar(s): One 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 one per 150 guests.

DEDICATED SERVER

- Reception tray passing
- Cocktail service
- Additional service requested over hotel standard. Additional service fee would also apply.

MEAL PERIODS

- Breakfast offerings conclude at 11AM
- Lunch offerings conclude at 4PM
- Reception/dinner offerings conclude at midnight

COCKTAIL RECEPTIONS

A minimum of four food stations (excluding dessert) is required for all cocktail receptions, except those held immediately before a banquet dinner.

CASH EVENT SERVICES

Cash Bars are available with the following requirements:

- One Cash Bar setup 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.