

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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Catering and Events  
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

- Mixed Berry and Vanilla Greek Yogurt Parfait Granola and Seasonal Compôte   **V**
- 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



- 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 **VG** served on the side

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

**Southwest Breakfast Burrito**    **V**: Scrambled Eggs, Pork Chile Verde, Cilantro Scented Rice, Green Chiles, Pepper Jack Cheese, Guacatillo **VG** Served on the side

**Tex-Mex Burrito**   **VG**: Soyrito, Just Egg™, Black Beans, Corn, Cilantro, Lime Rice, Salsa Roja **VG** served on the side

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

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## 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 **VG**
- 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


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

#### 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  **V** 
- 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 served 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 VG served on the side

\*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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### 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** 🍷🍷🍷🍷: Soyrizo, 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 🍳🌾🌿V
- Classic Belgian Waffles 🍳🌾🌿V
- Croffle Waffles 🍳🌾🌿V

### Toppings

Fresh Macerated Berries VG

Lemon Mascarpone 🍳🌾

Whipped Butter 🍳V

Chantilly Cream 🍳

Maple Syrup VG

### Enhancements

- **Hot Chocolate and Churro Waffles** 🍳🌾🌿V: Belgian Churro Waffles with Powdered Sugar, Cinnamon, Cajeta Sauce
- **Corn Flake-Crusted Fried Chicken** 🍳🌾: Chive Waffles, Bacon Strips, Pepper Jack Cheese

### AÇAÍ CART\*\*

Select two bases and two fruits in advance:

- **Base:** Açai VG, Chia Pudding 🍳VG, Mango Passion Fruit VG, Peanut Butter Overnight Oats 🍳🌾🌿V, Dragon Fruit VG
- **Fruit:** Banana, Strawberry, Blueberry, Mango VG
- **Accompaniments:** Coconut Flakes 🍳, Cocoa 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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\*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 🍦🌿

#### Toppings

Mixed Berry Compôte 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 Açai Smoothie** 🍷🌿V: Spinach, Soy Milk, Greek Yogurt, Honey
- **Purple Dragon Smoothie** VG: Red Dragon Fruit, Blueberry, Butterfly Pea Flower Tea, Lemon, Rosemary Syrup

### HUEVOS RANCHEROS STATION\*\*

- Individually Built Huevos Rancheros

Sunny-Side Egg, Pork Chile Verde, Smashed Black Beans, Crispy Corn Tortilla, Pico de Gallo, Crema, Avocado Crema, Pickled Onions, Cotija Cheese 🍷🥣

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## BREAKFAST À LA CARTE

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### EGGS

**Scrambled Eggs with Chives** 🍳V

**Cage-Free Hard-Boiled Eggs** 🍳V

Served Chilled and Shelled

**Baked Egg Skillet** 🍳🌱V

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

**Scrambled Egg Whites** 🍳🌱V

Roasted Garlic, Rosemary, Parsley

**Egg White Bites** 🍳🌱V

Spinach, Wild Mushrooms, Parmigiano Reggiano

**Plant-Based Scramble** 🌱VG

Just Egg™ Eggs, Mushrooms, Tomatoes, Onions

**Frittata** 🍳🌱V

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 VG

### BREAKFAST MEATS

Based on two pieces per person

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

### CHEF-CRAFTED BREAKFAST POTATOES

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

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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 **VG** served 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**: Soyrizo, Just Egg™ 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** 🍓🍓🍓🍓🍓🍓🍓🍓🍓🍓🍓🍓🍓🍓**VG**  
Granola and Seasonal Compôte

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

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

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

**Blueberry Pancakes** 🍳🌾🥑**V**  
Lemon Mascarpone, Whipped Butter, Maple Syrup

**Organic Quinoa Porridge** 🍳🌾🥑**VG**  
Crushed Banana, Blueberry, Goji Berries, Cinnamon, Chopped Walnuts, Maple Syrup

**Superfood Bowl** 🍳🌾🥑**V**  
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 🍓🍓🍓
- Atlantic Smoked Salmon Lox and Bagels with Traditional Accompaniments 🐟🍞🥯🥯
- Scrambled Eggs and Chives 🍳
- Double-Smoked Bacon
- Daily Crafted Breakfast Potatoes VG
- Blueberry Pancakes with Lemon Mascarpone, Whipped Butter, Maple Syrup 🍓🍓🍓
- Assorted French Pastries 🍞🍞🍞🍞

### OMELET STATION\*\*

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

### ACCOMPANIMENTS

Select one in advance:

- Superfood Bowl** 🍓🍓  
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 1½ 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   
- Spiced Cookie with Biscoff™ Mousse    
- S'more Sandwich    
- 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, Ginger

### ¡FIESTA!

- Chorizo Fundido with Corn Tortilla Chips 
- Esquites Cups  
- Green Chile Empanada    with Guacatillo 
- Cinnamon Sugar Churros with Dulce De Leche Sauce    
- Oat Milk Horchata  

### MEZZE PLATTER

- Baba Ghanoush  , Tzatziki  , Hummus  
- Marinated Tomatoes, Olives, Red Onion, and Feta Cheese Cups  
- Pita Chips  
- Baklava     
- Raspberry Iced Tea

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## À LA CARTE BREAKS – FOOD

### HEALTHY DELIGHTS

Yogurt and Granola Parfaits   V

Individual Crudités with Carrot-Ginger Lemongrass Purée VG

Individual Greek Yogurts  V

Assorted Cereals with Milk   V

Assorted La Fermière™ Yogurt 

Individually Wrapped Granola Bars

Individually Wrapped Protein Bars

Sliced Fruit and Berries VG

Whole Fresh Fruit VG

Fruit Kabobs VG

**Four-Compartment Protein Box**    

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

### 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

Paletas Individually Wrapped Fruit Bars










Assorted Ice Cream Bars

**Mixed Nuts**   VG (Serves 10)

Cashews, Smoky Almonds, Pistachios, Macadamia Nuts

**Bar Snacks**   VG  (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 **VG** with Salsa Fresca **VG**, Raita **GFV** with Crispy Pita Chips **GFVG**

Spinach and Artichoke Dip **GFV** with Corn Tortilla Chips **VG**

Kettle Chips **VG** with Sour Cream and Onion Dip **GFV**

#### Tea Sandwiches

Choose from the following options, ordered by the dozen:

Curry Chicken with Pecans and Raisins **GFV**

Smoked Salmon with Dill and Caper Cream Cheese **GFV**

Deviled Egg Gougère **GFV**

Ham and Pimento Brioche **GFV**

#### Gourmet Sandwiches

Choose from the following options, ordered by the dozen:

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

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

**Grilled Veggie Wrap** **VG**: 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 **GF**, Tequila-Soaked Candied Bacon with Tajín, or Maple-Glazed House-Smoked Bacon

#### Fresh Popcorn Break **GFV** (Up to 200 bags per hour, minimum order of 400 bags)

Individual 1 oz Popcorn Bags

Popcorn Attendant

Old Fashioned Popcorn Cart Rental

#### Carnival Nuts Station

Carnival Nuts Station Attendant

*Candied nuts and seeds warmed by a chef*

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

Select two in advance:

**Warm and Sweet Spices:** Cinnamon and Chile Powder **VG**

**Citrus:** Cardamom **VG**

**Aromatic:** Nutmeg and Sea Salt **VG**

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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 

#### Mini Petit Fours

Chef's Choice of Assorted Mini Petit Fours

#### Donuts

Chef's Choice of Assorted Flavors

For orders of 15 dozen or more, speak to your Catering Manager about a Donut Display Wall

#### Madeleines












Chef's Choice of Assorted Flavors

#### Lemon Tarts

#### 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

Flavored Sparkling Water 12 oz

Fairlife® Core Power® Protein Shakes 14 oz

BODYARMOR® Sports Drinks 12 oz

POWERADE® Sports Drinks 20 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 **VG**  
(Orange or Apple)

Fruit-Infused Spa Water **VG**  
(Strawberry-Mint, Pineapple-Ginger, and Watermelon-Lime)

Specialty Milks  
(Almond  **VG**, Soy  **VG**, Coconut  **VG**)





*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 **VG**

Milk Tea  with Egg Pudding  , Brown Sugar Caramel , and Brown Sugar Boba **VG**

Ube Cold Brew  with Brown Sugar Caramel , and Brown Sugar Boba **VG**

Matcha Latte  with Cheese Foam , and Brown Sugar Boba **VG**

Passion Fruit Jasmine Tea **VG** 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 Tomatoes, 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, Sweetly 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

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

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

### ACCOMPANIMENTS

#### Saffron and Cilantro-Lime Rice

Saffron, Cilantro, Peppers, Onions, Lime, Garlic

#### Warm Corn Esquites

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

#### Corn Tortilla Chips

Salsa Roja, Guacatillo

### DESSERT


#### Flan

#### Guava Cream Cheese Tart

#### Spicy Chocolate Cup

### ENHANCEMENTS

#### Queso Fundido












Chorizo, Cilantro,  
Corn Tortilla Chips 

#### Crispy Corn Elote

Mayonnaise, Cotija Cheese,  
and Tajín

#### Freshly Made Fiesta Jamaica

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 <sup>VG</sup>

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

#### Caprese Salad <sup>V</sup>

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

#### La Scala Chopped Salad <sup>V</sup>

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

#### Chicken Cacciatore

Tomatoes, Olives, Capers,  
Marjoram

#### Shrimp Scampi <sup>V</sup>

Cherry Tomato, Parsley, Garlic

#### Spinach Ravioli <sup>VG</sup>

Gluten Friendly Pasta, Marinara,  
Nut Friendly Basil Pesto

### ACCOMPANIMENTS

#### Fregola Sarda <sup>V</sup>

Corn, Peas, Scallions, Parmigiano-Reggiano

#### Sicilian Caponata <sup>VG</sup>

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

#### Herb Focaccia <sup>VG</sup>

Sun-Dried Tomato Pesto <sup>V</sup>

### DESSERT

#### Tiramisu <sup>V</sup>

#### Cannoli <sup>V</sup>

#### Citrus Panna Cotta <sup>VG</sup>

### ENHANCEMENTS

#### Prosciutto Lollipop <sup>V</sup>

Prosciutto, Honey,  
Grissini Breadstick

#### Italian Cheesy Bread <sup>V</sup>

Tomato Pistou

#### Limonada <sup>VG</sup>

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.

### CALIFORNIA COASTAL

#### Cali Cobb Salad 🥗🌱

Baby Gem Lettuce, Avocado, Grilled Chicken,  
Applewood Bacon, Hard-Boiled Eggs,  
Cherry Tomatoes, Cucumbers, Blue Cheese  
Crumbles, Red Wine Vinaigrette

#### Coastal Kale Salad 🥗🌱VG

Baby Kale, Snap Peas, Cucumbers, Almonds,  
Shaved Radishes, Pickled Red Onions,  
Lemon Tahini Dressing

#### Citrus Salad 🥗V

Endive, Burrata, Fresh Picked Herbs,  
Lemon-Chile Vinaigrette

#### AI Pastor-Roasted Chicken

Lemon, Chimichurri Sauce

#### Sea Bass 🐟

Caper and Olive Relish  
with Lemon Oil

#### Roasted Mushroom

with Farro 🌾VG🌱  
Balsamic Glaze, Chives

### ACCOMPANIMENTS

#### Roasted Brussels Sprouts V

Honey

#### Charred Broccolini VG

Chile Flakes and Lemon Oil

#### Cilantro Rice VG

### DESSERT

#### Strawberries and Cream Tiramisu 🍰🌱🌾🥚

#### Citrus Marjolaine 🍰🌱🥚🌱

#### São Palme Chocolate Brownie 🍰VG

### ENHANCEMENTS

#### Shrimp Empanada 🥟🌱🌾

Chipotle Aioli 🥗V

#### Avocado Spring Roll 🌱🌾V

Cilantro Lime Aioli 🥗V

#### Strawberry-Lime Refresher VG

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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

Watermelon, Thai Basil, Pickled Shallots,  
Micro Greens, Yuzu Vinaigrette

#### Green Papaya and Heirloom Carrot-Ribbon Salad

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

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

#### Lo Mein Noodles

Garlic, Scallions

### DESSERT

#### Oolong-Caramel Tart

#### Black Sesame Cake

#### Golden Chai Tapioca

### ENHANCEMENTS












#### Steamed Buns

Barbecue Pork Char Siu,  
Hoisin Sauce   

#### Peking Duck Egg Rolls

Sweet Chile Sauce   

#### Thai Tea

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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 Macaroni and Cheese

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

### DESSERT

#### Southern Goopy 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 <sup>VG</sup>

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

#### Macaroni Salad 🌾🥚🌿V

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

#### Tropical Fruit Salad <sup>VG</sup>

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 <sup>VG</sup>

#### Roasted Okinawa Potato <sup>VG</sup>

Black Hawaiian Salt

#### Island-Style Kimchi 🐟

### DESSERT

#### Ube Cream Puff 🌾🌿🥚🥛

#### Milk Chocolate Macadamia Tart 🌾🥚🌿🥛

#### Coconut Lilikoi Cake 🌾<sup>VG</sup>🥛

### ENHANCEMENTS

#### Spam Musubi 🌿

Crisp Nori,  
Teriyaki-Glazed Spam, Rice

#### Pineapple Shrimp

Shishito Skewer 🌿🐟  
Sweet Chile Sauce 🌿🌱🌿V

#### POG Juice <sup>VG</sup>

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

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

#### Grilled Vegetable Salad

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

#### Arugula and Bean Salad

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

Cured Olives, Preserved Lemon  
and Saffron

### ACCOMPANIMENTS

#### Roasted Heirloom Cauliflower

Romesco Sauce and Sweet Drop Peppers

#### Mujadara

Bulgur, Puy Lentils, Golden Brown Onions, Preserved Lemon

#### Mediterranean Favorites

Warm Mini Pita  , Garlic Hummus  , Muhammara    , Tzatziki 

### DESSERT



#### Baklava

#### Honey-Orange Rice Pudding

#### Lemon Pomegranate Goblet

### ENHANCEMENTS












#### Falafel

Crispy Fried Edamame, Garbanzo  
Bean Fritter, Tahini Sauce  

#### Dolma

Stuffed Grape Leaves,  
Tahini Sauce  

#### Pomegranate Refresher

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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** GF, V

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** GF, V

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

**Guajillo Turkey** GF, V

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

**Pastrami Reuben** GF, V

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

**Club** GF, V

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

**Italian** GF, V

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

**Bánh Mi** GF, V, VG

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

**Ham and Swiss** GF, V

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

**Caprese** GF, V, VG

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

**BLT Ranch Wrap** GF, V

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

**Chicken Caesar Wrap** GF, V, VG

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

**Green Pea Falafel Wrap** GF, V, VG

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

**Grilled Veggie Wrap** VG

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

**Roast Beef Wrap** GF, V

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

### DESSERT

**Strawberries and Cream Trifle** GF, V, VG

**Peanut Butter and Jelly Cake** GF, V, VG

**Banana-Chocolate Chip Cake** GF, 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

#### Vadouvan Curry Chicken

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

#### Guajillo Turkey

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

#### Pastrami Reuben

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

#### Club

Shaved Turkey and Ham, Provolone Cheese,  
Roma Tomatoes, Bacon, Romaine Lettuce,  
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, Veganaise, 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, 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, Caesar Dressing,  
Whole Wheat Wrap

#### Green Pea Falafel Wrap

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

#### Grilled Veggie Wrap **VG**

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 🥚🥒🌿V
- 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 Cheese, 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, Pepper Jack Cheese, and Salsa Roja 🍷🍷V
- Truffle Macaroni 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

Built in a beautiful garden box

Heirloom Baby Vegetable Crudités with Edible Soil VG 🍷

Green Goddess Dressing VG 🍷, Sauce Romesco 🍷 VG, Roasted Garlic 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, 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, Apples, 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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### 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** 🍷: Tofu, Celery, Remoulade, Crushed Avocado, and Baby Gem Lettuce

**Black Truffle** 🍷🍷🍷: Claw and Tail, Sauce Bearnaise, Truffle Butter Emulsion

### ACCOMPANIMENTS

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

### 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

**Agua Chile** 🍷: Shrimp, Cilantro, Serrano Chile, Lime, Cucumber, Red Onion, Jicama, Avocado

**Cauliflower** 🍷: 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

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

### 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, 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 VG and Parmigiano-Reggiano 🍝V

### SOUP AND PRESSED\*

**Tomato Basil Soup** 🍲🌱: Classic American Cheese on Pain de Mie 🍞🥬V

**French Onion Soup** 🍲🥬: Braised Beef with Gruyère on Sourdough 🍞🥬

**Tortilla Soup** 🍲VG: Sourdough-Poblano Grilled Cheese 🍞🥬V

**Black Bean Soup** 🍲V: Cubano Sandwich 🍞🥬

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### MACARONI AND CHEESE\*

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

**Short Rib** 🍷🌱: Orecchiette Pasta, Caramelized Onions, Garlic, Thyme, White Cheddar, Gruyère Cheeses

**Spicy Italian Sausage** 🍷🌱: Shell Pasta, Roasted Peppers, Fontina, Mozzarella, 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 Frills 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™** 🍳🥩🌾🌱: Green Chile, Escabeche, Potato Bun

### ACCOMPANIMENTS

House-Made Chips 🌱

### ENHANCEMENT

**Skillet Style** 🍳🥩🌾: Brioche Bun, Bacon and Onion Jam, Aged Cheddar Cheese Sauce

### LOADED POTATO STATION\*\*

Served with Whipped Butter, Sour Cream, Cheddar Cheese 🍳🌱, Bacon, Green Onions 🌱

Select one Potato in advance 🌱:

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** 🌱: Three Beans, Roasted Peppers, Stewed Tomatoes, Roasted Vegetables

**Truffle Mornay** 🍳🌱: 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 Onions, 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

### 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 Shiitake Mushroom with Tobanyaki Sauce 🍴VG

### ACCOMPANIMENTS

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

### 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 🍴🍴

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### TAGINE

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

**Lamb:** Honey Lamb with Cinnamon, Dates, Prunes

**Vegan VG:** Chickpea and Butternut Squash with Apricots

### ACCOMPANIMENTS

Couscous 🍲🌱V

### RAMEN BAR\*\*

Ramen Noodles 🍜🌱V 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 VG, Bok Choy VG, Bean Sprouts VG, Scallions VG, Watermelon Radish VG, Sriracha VG, Togarashi Pepper VG, Furikake 🍱🌱🍜, Chile Oil VG

### 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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\*\*Requires Two Chefs | Per 150 Guests

### 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

### TANDOORI\*\*

Marinated meats cooked in Tandoori Oven. Served on skewers.

Chicken Tikka Masala 🍷, Beef 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 VG, Chopped Cilantro VG, Escabeche VG, Salsa Roja VG, Guacatillo 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 🍷, and Manila Clams 🍷, Marinated in Espelette Chile Butter 🍷V, Crusty Baguette 🍷VG

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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 🍳

### BROWN SUGAR-BOURBON GLAZED CHIPOTLE-LIME CEDAR PLANK SALMON 🐟

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

### BARBECUE PORK\* 🐷

Egg-Fried Rice 🍳V, Asian Cucumber Salad 🥗🌱VG

### 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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## RECEPTIONS – DESSERT

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\*Chef Required | Per 150 Guests

### GOOEY BROWNIES AND COOKIES\*

Goopy Brownie 🌿🍪🍌🍌🍌V or Cookie Skillet 🌿🍪🍌🍌🍌V

Vanilla Gelato 🍪V

Salted Caramel Gelato 🍪V

#### TOPPINGS

Crunchy Chocolate Pearls 🍪🌿🍌V

Candied Nuts 🍌🍌V

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 Mousse 🍪🍪, Strawberry Rose Foam

### AFFOGATO STATION\*

Pistachio Gelato 🍪🍌V

Vanilla Gelato V🍪

Espresso

#### TOPPINGS

Chocolate Pearls 🍪🍌🌿

Chocolate Shavings 🍪🍌🌿V

Crushed Biscotti 🍪🍪🍌V

Wafer Cookies 🍪🍌🌿V

Freeze-Dried Raspberries VG

Chantilly Cream 🍪

### CRÊPE STATION\* 🍪🍪🌿

#### TOPPINGS

Hazelnut Spread 🍪🍪🍌🍌🌿V, Caramelized Bananas VG,  
Mixed Berry Compôte VG, Mango-Passion Fruit  
Compôte VG, Whipped Cream 🍪V, Chocolate  
Sauce 🍪🍌V, Caramel Sauce 🍪V

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## RECEPTIONS – DESSERT

Minimum 15 guests. Designed for two hours of service.  
Prepared for full guest guarantee. Four-station minimum, excluding dessert. .

\*Chef Required | Per 150 Guests

### SOFT SERVE CART\*

Select in advance:

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

OR

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













#### TOPPINGS







Select four in advance:

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

### GELATO CASE\*

Select four in advance:

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



Waffle Cones  , Berry Sauce ,  
Caramel Sauce , Chocolate Sauce  

#### TOPPINGS












Select four in advance:

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

### MAPLE TOAST\*

Warm Caramelized Toast    
with Vanilla Gelato 












#### TOPPINGS TO INCLUDE

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

### DISPLAYED DESSERT STATION

#### TRAY-PASSED MINI DESSERTS

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

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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, Watercress, Pesto, and Aged Balsamic
- 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

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### 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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## 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

## DESSERT TRIO ENHANCEMENT

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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

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

##### Roasted Carrot Salad

Heirloom Radishes, Sunflower Seed,  
Hydro Watercress, Citrus Vinaigrette

#### ENTRÉES

##### Ratatouille

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

##### Artichoke Barigoule

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

##### Roasted Root Vegetables












Rosemary-Citrus Glaze

#### DESSERTS

##### Tropical Fruit Crèmeux

##### Opera Cake

##### Raspberry-Lemon Macaron

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## DINNER – BUFFET

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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

##### Pomegranate Limoncello Verrine

##### Berry Cheesecake

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## DINNER – BUFFET

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

### ASIAN\*

#### SOUP

##### Carrot-Ginger

Lemon Grass, Lime Leaf

#### SALADS

##### Soba Noodle

Edamame, Cilantro, Carrots, Cabbage,  
Red Pepper, Peanut Dressing

##### Papaya Salad

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

Red Onion, Toybox Peppers,  
Shiitake Mushrooms, Edamame, Crispy Tofu

#### CARVING STATION

Char Siu Pork 

#### SIDES

Steamed Jasmine Rice 

Stir-Fried Vegetables  












Sweet and Spicy Braised Eggplant  

#### DESSERTS

Coconut Mango Sago  

Oolong Coffee Tart     

Black Sesame Ube Cake     

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## DINNER – BUFFET

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### 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

## 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 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

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.

### SMOKED COCKTAILS

Select two spirits in advance:

#### Whisky/Bourbon

- Smoked Old Fashioned
- Smoked Manhattan
- Smoked Apple Cinnamon Smash
- Smoked White Peach Whisky 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

#### 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.*

### Whisky/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 Mantuanoe  
Avuá Cachaça Prata  
Eldorado 12 Year

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## ZERO - PROOF

All Zero-Proof beverages can be mixed as cocktails. One per group recommended.

Minimum three gallons per selection.

### Blueberry Lemonade

Caleño's Light & Zesty Nonalcoholic Gin, Blueberry Syrup, Lemonade, San Pellegrino, Blueberries

### Orange Passion

Lyre's White Cane Nonalcoholic Rum, Orange Juice, Passion Fruit Syrup, Ginger Ale

### Cranberry Paloma

Lyre's Agave Blanco Nonalcoholic Tequila, Cranberry Juice, Demerara Gum Syrup, Sparkling Pink Grapefruit Soda

### Mock-A-Rita












Lyre's Agave Blanco Nonalcoholic Tequila, Coconut Water, Orange Juice, Lemon Sour, Agave Nectar

### Cos-No-Politan

Lyre's Pink London Nonalcoholic Gin, 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, CA

#### 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,” FR5

Brut Rosé, Billecart Salmon, FR

#### Sauvignon Blanc

Duckhorn, Napa Valley, CA

Cloudy Bay, Marlborough, NZ

Jean-Max Roger, Sancerre, FR5

#### 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, CA5

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.

## OUTDOOR EVENTS REQUIREMENTS

Hotel reserves the right to make the decision to move any outdoor function to the available indoor backup space if any of the following conditions exist:

- Wind gusts in excess of 20 mph
- Temperatures below 60 degrees F or above 110 degrees F
- 30% or higher chance of precipitation

All live music for outdoor functions must end by 10:00 PM, and DJ music must end by 11:00 PM. Hotel reserves the right to make the final decision regarding outdoor functions, including the time in which to make the decision on whether the function will be outdoors or indoors. All Hotel decisions regarding outdoor functions are final.

## 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.