

2025  
BANQUET  
MENUS



FONTAINEBLEAU  
LAS VEGAS

## WELCOME TO FONTAINEBLEAU LAS VEGAS.

Fontainebleau Las Vegas has introduced a legacy of modern luxury and timeless elegance to the Las Vegas Strip, bolstered by some of the most incredible talent assembled here for you.

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

These menus reflect our mission at Fontainebleau Las Vegas to enrich your experience with unparalleled service and an authentic culture unique to our 70-year brand. Fontainebleau Las Vegas proudly hosts a collection of dining experiences that is unrivaled on the Strip and beyond.

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

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

**Danielle Strong**

*Vice President, Catering and Events*

Fontainebleau Las Vegas

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## BREAKFAST – CONTINENTAL

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

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

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

### FONTAINEBLEAU SIGNATURE CONTINENTAL

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

### HEALTHY CONTINENTAL

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

### BOXED CONTINENTAL



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

### ENHANCED CONTINENTAL

Based on one (1) Sandwich Per Person



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



Choice of Two in Advance:









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

Mozzarella, Corn, Onions, Jalapeños, Guacatillo Salsa

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

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

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

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

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

## BREAKFAST – PLATED

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

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


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

### FARM TO TABLE

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries
- Cage-Free Vegetable Frittata
- Daily Breakfast Potato

#### Protein

Choice of One in Advance

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

### FRENCH INSPIRED


- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries
- Mixed Greens with Breakfast Radish and Citrus Vinaigrette
- Quiche Lorraine
- Herb-Roasted Fingerling Potatoes












### TRADITIONAL PLATED

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries
- Cage-Free Scrambled Eggs
- Daily Breakfast Potato

#### Protein

Choice of One in Advance

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

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## BREAKFAST – BUFFET

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### THE TRADITIONAL BREAKFAST BUFFET

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries **VG**
- Assortment of Muffins, Breakfast Pastries, Croissants, and Coffee Cakes 
- Butter, Jam, and Marmalade  **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
- Plant-Based Sausage  **VG**










#### Sides

Select One or Two in Advance:

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

### HEALTHY BREAKFAST BUFFET

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

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## BREAKFAST ACTION STATIONS

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

### BREAKFAST BURRITOS\*

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

\*Wheat Free Tortilla available upon request

### OMELET STATION\*

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

#### Enhancements

- Smoked Salmon 🐟
- Jumbo Lump Crab 🦞
- Maine Lobster 🦞

### AVOCADO TOAST\*

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

#### Enhancements

- Smoked Salmon 🐟
- Jamón Serrano
- Maple-Glazed Bacon

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## BREAKFAST ACTION STATIONS

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### BENEDICTS\*

Select One in Advance:

**Caprese** 🍳🥖🥑🌿V: English Muffin, Basil, Fresh Heirloom Tomatoes, Poached Eggs

**Classic** 🍳🥖🥑: English Muffin, Canadian Bacon, Poached Eggs

**Lox** 🍳🥖🥑🌿🐟: Toasted Bagel, Dill Cream Cheese, Cured Salmon, Poached Eggs

Benedicts are Served with Classic Hollandaise Sauce 🍳🥖V

#### Enhancements

**Crab:** Jumbo Lump Crab Cakes, Poached Eggs, Crushed Avocado, Old Bay Hollandaise 🍳🥑🥖🌿

### LOX AND BAGELS

Artisanal Smoked Salmon 🐟, Hard-Boiled Eggs 🍳V, Tomatoes VG, Cucumbers VG,

Capers VG, Onions VG, Avocado VG, Dill Cream Cheese 🍳V

Assorted Bagels 🥖🌿🐟V

#### Enhancements

Kolikof Osetra Caviar 🐟

### CROISSANT AND WHITE CHOCOLATE BREAKFAST BREAD PUDDING

Croissant Soaked in Vanilla Custard with Chocolate Bits 🍳🥖🥑🌿V

Served with Slow-Roasted Caramelized Apples 🍳V

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## BREAKFAST ACTION STATIONS

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### OATMEAL AND OVERNIGHT OATS

#### Build Your Own

Steel Cut Oatmeal  and Vanilla Overnight Oats  

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

### WAFFLE TIME\*

Maximum of 1,000 Guests

Choice of Two in Advance:

- Liège Waffles     
- Classic Belgian Waffles     
- Croffle Waffles     

#### Toppings

Fresh Macerated Berries 

Lemon Curd  




Whipped Butter  












Chantilly Cream 

Maple Syrup 

#### Enhancements

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

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

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## BREAKFAST À LA CARTE

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### EGGS

**Scrambled Eggs with Chives** 🍳V

**Cage-Free Hard-Boiled Eggs** 🍳V

Served Chilled and Shelled

**Breakfast Shakshouka** 🍳🌱V

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

**Scrambled Egg Whites** 🍳V

Roasted Garlic, Rosemary, Parsley

**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

**Quiche** 🍳🌱

Smoked Bacon Lardons, Mushrooms, Gruyère

### BREAKFAST MEATS

Based on Two Pieces Per Person

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

### CHEF-CRAFTED BREAKFAST POTATOES

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

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### BREAKFAST BURRITOS AND SANDWICHES

#### BURRITOS

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

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

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

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

#### SANDWICHES

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

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

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

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

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

### BALANCED

**Mixed Berry and Vanilla Greek Yogurt Parfait** 🍷V🥚  
Granola and Seasonal Compote

**Individual Papaya-Mango Chia Seed Pudding** 🥚VG  
Shredded Coconut

**Chilled Breakfast Buddha Bowl** 🍷🥚V  
Egg Bites, Avocado, Caramelized Onions, Roasted Sweet Potatoes, Sesame Seeds, Lemon Vinaigrette

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

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

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

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## BREAKFAST À LA CARTE


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### CRAVE

#### Breakfast Pastries

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

#### Bagels

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

#### Organic Steel Cut Oatmeal

Honey Syrup  and Sun-Dried Fruit 

#### Breakfast Grits

Butternut Squash Purée, Kale, Bacon Strips












#### Biscuits and Country-Style Sausage Gravy

Fresh Herbs

#### The Perfect Egg

Mushrooms, Chive Cream Cheese, Candied Bacon, Toast Points

#### Chilled Ham and Cheese Croissant

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## BRUNCH

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

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

\*2 Chefs Required | Additional Fee | Per 100 Guests

### INCLUSIONS

- Mixed Berry and Vanilla Greek Yogurt Parfait with Granola and Seasonal Compote 🍓🍓🍓
- Atlantic Smoked Salmon Lox and Bagels with Traditional Accompaniments 🐟🍞🍷
- Scrambled Eggs and Chives 🍳
- Double-Smoked Bacon
- Daily Crafted Breakfast Potato VG
- Blueberry Pancakes with Lemon Curd, 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, Ricotta, Pepper Jack Cheese 🍷

### ACCOMPANIMENTS

Select One in Advance:

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

### CARVING STATION\*

Select One in Advance:

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

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## THEMED BREAKS

All menus are designed for a minimum of fifteen (15) or more guests. Themed Breaks are designed for a maximum of 45 minutes of service, based on 1.5 pieces per person and 1 beverage per person. Themed Breaks are not available after 4PM and may not be used during main meal periods. Prepared for the full guest guarantee.

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

### FONTAINE "BLEAU"

Petite Caprese Salad with Basil Pesto and Purple Kumato Tomatoes 🍷🌿V

Blue Corn Tortilla Chips with Blue Tomato Salsa VG

Yogurt-Dipped Pretzels 🍷🌿V

Meringue Rain Drops 🍷V

Coconut Macarons 🍷🌿🍷V

Blueberry with Hibiscus Sparkling Water

### POWER BREAK

Fresh Fruit Skewer VG

Yogurt Parfait 🍷🌿🍷V

Mini Carrot Cakes VG🌿🍷

Honey Bran Muffins 🍷🌿V

Trail Mix 🍷🌿🍷V

Pineapple-Ginger Agua Fresca

### FROM THE VINE

Strawberry-Ricotta Bruschetta with Balsamic Drizzle 🍷🌿V

Banana Blueberry Muffins 🌿VG

Fresh Cucumber Cups with Red Pepper Hummus VG

Raspberry Financier 🍷🌿🍷V

Strawberry-Lime Agua Fresca

### AROUND THE WORLD

Peanut Butter Chia Seed Pudding with Goji Berries 🌿🍷VG

Guacamole with Cotija Cheese and Corn Tortilla Chips 🍷V

Mini Crudités with Creamy Hummus VG

Everything Bagel Chips with

Labneh Tzatziki Dip 🍷🌿🍷V

Coco Love® Water

### ALMOST HAPPY HOUR

Pigs in a Blanket with Ketchup and Mustard 🍷🌿🍷

Popcorn Chicken 🌿🍷

Celery and Carrot Sticks VG

Ranch and Blue Cheese Dipping Sauces 🍷🌿V

Seasonal Bar Snack Mix 🌿🍷VG

Nonalcoholic Ginger Beer

### MOVIE BREAK

Popped™ Popcorn Cups

Movie Theater Candy

Tortilla Chips with Nacho Cheese and Jalapeños 🍷V

Jalapeño Poppers 🍷🌿🍷V

Assorted Old Fashioned Sodas

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## THEMED BREAKS

All menus are designed for a minimum of fifteen (15) or more guests. Themed Breaks are designed for a maximum of 45 minutes of service, based on 1.5 pieces per person and 1 beverage per person. Themed Breaks are not available after 4PM and may not be used during main meal periods. Prepared for the full guest guarantee.

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

### HIGH NOON

An Assortment of the Following Tea Sandwiches:

Cucumber Dill Cream Cheese and Radishes 🍷🍷🍷🍷

Smoked Salmon and Tartar Cream 🍷🍷🍷🍷

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

Black Forest Ham and Brie Lollipop 🍷🍷

Scones with Chantilly Cream and

Assorted Jams 🍷🍷🍷🍷

Assorted Iced and Hot Teas

### DONUTS AND DUNKERS

Individual Apple Wedge Cups with  
Salted Caramel 🍷🍷

Assorted Donut Holes 🍷🍷🍷🍷

Cookie Sticks with Vanilla and  
Chocolate Icing 🍷🍷🍷🍷

Espresso Chantilly Cream 🍷🍷

Iced La Colombe® Oatmilk Canned Coffee

### HEALTHY BREAK

Fruit Kabobs **VG**

Vegetable Crudités Bouquet with  
Mediterranean Hummus **VG**

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

Assortment of Roasted and Salted Nuts 🍷**VG**

Lemon and Cucumber Spa Water

### CHOCOLATE AND CAFFEINE

Chocolate Chip Cookies 🍷🍷🍷🍷

Assorted Chocolate Truffles 🍷🍷🍷🍷

Mini Chocolate Cakes 🍷🍷🍷🍷

Pistachio Biscotti 🍷🍷🍷🍷

Iced La Colombe® Oatmilk Canned Coffee

Strawberry-Mint-Infused Spa Water

### BOULANGERIE

Chocolate Croissants 🍷🍷🍷🍷

Fruit Danishes 🍷🍷🍷🍷

Mini Croque Monsieur 🍷🍷🍷

Raspberry and Vanilla Macarons 🍷🍷🍷🍷

Seasonal Fruit-Infused Iced Tea

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## À LA CARTE BREAKS – FOOD

### HEALTHY DELIGHTS

Yogurt and Granola Parfaits    

Individual Crudités 


Individual Greek Yogurts  

Assorted Cereals with Milk   

Bob's Gluten-Free Oatmeal 

Individually Wrapped Granola Bars

Individually Wrapped Protein Bars

Sliced Fruit and Berries 

Whole Fresh Fruit 

Fruit Kabobs 

### 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

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## À LA CARTE BREAKS – FOOD

### AFTERNOON PICK-ME-UPS

#### Chips and Dips

*Choice of One:*

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

#### Tea Sandwiches

*Choose from the following options, ordered by the dozen:*

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

#### Gourmet Sandwiches

*Choose from the following options, ordered by the dozen:*

##### **Turkey and Swiss** **V**:

Shaved Turkey, Roasted Red Peppers, Swiss Cheese, Tender Greens, and Dijon Aioli on a Multigrain Ciabatta Roll

##### **Italian** **V**:

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

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

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

#### Individually Wrapped Ice Cream and Fruit Bars

##### **Mixed Nuts** **VG** (Serves 10)

Cashews, Almonds, Brazil Nuts, Hazelnuts, Pecans

##### **Bar Snacks** **VG** (Serves 10)

Pretzels, Mixed Nuts, Seasoned Corn Nuts

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

Individual 1oz Popcorn Bags

Popcorn Attendant

Old-Fashioned Popcorn Cart Rental

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## À LA CARTE BREAKS – FOOD

Bakery Selections Subject to Change Based on Seasonality and Availability

### FROM THE BAKERY

#### Breakfast Pastries

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

#### Coffee Cake

Chef's Choice of Assorted Coffee Cakes

#### Bagels

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

#### Cinnamon Buns

#### Cookies

Chef's Choice of Assorted Cookies

#### Brownies

Chef's Choice of Assorted Brownies

#### Rice Krispies Treats™

Chef's Choice of Assorted Rice Krispies Treats™

#### Chocolate-Covered Strawberries

Select in Advance: White, Milk, or Dark Chocolate

#### Chocolate Truffles

Assortment Made by In-House Chocolatiers

#### Biscotti

#### Macarons

Chef's Choice of Assorted Flavors

#### Cupcakes

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

#### Petite French Pastries

Chef's Choice of Assorted Mini Pastries

#### Donuts

Chef's Choice of Assorted Flavors












#### Madeleines

Chef's Choice of Assorted Flavors

#### Lemon Tarts

#### Assorted Cake Pops

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

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## À LA CARTE BREAKS – BEVERAGES

Iced La Colombe® Oatmilk Canned Coffee

Bottled Smoothies

Cold Pressed Bottled Juice

Aluminum Smartwater® 18oz

San Pellegrino® Sparkling Water 11.15oz

Assorted Flavored Sparkling Water 12oz

VitaminWater® 20oz

Coca-Cola® Soft Drinks 12oz

Bottled Iced Teas 18.5oz

CocoLove® Water 16.9oz

Red Bull®

La Colombe® Coffee

La Colombe® Decaf Coffee

Assorted Rishi Hot Tea

Rishi Iced Tea

Hot Chocolate with Accompaniments

Freshly Squeezed Juices

(Orange or Apple)












Fruit Infused Spa Water

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

Specialty Milks

(Almond, Soy, Coconut)

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

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## PLATED LUNCH – THREE COURSE

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

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

Prepared for the full guest guarantee, minimum of 3 courses and for a maximum of 2 hours of service.

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

Vegan and Vegetarian Options available - connect with your Event Manager.

### SALADS

Select One in Advance for Entire Group:

**Caesar** 🍷🥗🌱: Romaine, Parmigiano-Reggiano, Herb Croutons, Caesar Dressing

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

**Wild Arugula** 🍷VG: Shaved Fennel, Citrus Segments, Toasted Almonds, White Balsamic Vinaigrette

**Caprese** 🥗🌱V: Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic, Watercress

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

**Beet Salad** 🥗V: Whipped Goat Cheese, Quinoa, Arugula, Cherry Tomato, Orange Lemon Vinaigrette

### ENTRÉES

Select One in Advance for Entire Group:

**Pasture Raised Chicken Breast** 🍷

Herb Marinated Rosemary Chicken Jus

**6oz Seared Filet Mignon**

Au Poivre

**Grilled NY Strip**

Coffee and Guajillo Chile Rub, Cilantro Chimichurri

**Braised Short Rib**

En Daube, Natural Reduction

**Scottish Salmon** 🍷🥗🌱

Miso Glaze, Soy Beurre Blanc

**Mediterranean Sea Bass** 🍷

Warm Tomato, Citrus Vinaigrette

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## SIDES

Select One in Advance for Entire Group:

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

## DESSERT

Select One in Advance for Entire Group:

### Espresso Tiramisu Martini 🥚🥚🌿🥚🌿

Espresso-Soaked Lady Fingers,  
Mascarpone Cream, Crunchy Gianduja

### Berry Cheesecake 🥚🥚🌿🌿

Marinated Strawberries

### Blackout Chocolate Cake 🥚🥚🌿🌿

Fresh Berries and Vanilla Whipped Cream

### Coconut Banana Cream Pie 🥚🥚🌿🌿🌿

Caramelized Banana Custard  
and Coconut Whipped Ganache

### Milk Chocolate Hazelnut Napoleon 🥚🥚🌿🌿🌿

Hazelnut Dacquoise, Feuilletine Crunch,  
Chocolate Crèmeux

### Mango Sago 🌿🥚VG

Mango Crisp and Fresh Fruits

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## PLATED LUNCH – TWO COURSE

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

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

## SALADS

Select One in Advance for Entire Group:

**Caesar** 🍷🍷🍷🍷: Romaine, Parmigiano-Reggiano, Herb Croutons, Caesar Dressing

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

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

**Greek** 🍷🍷🍷: Romaine, Olives, Feta, Tomatoes, Cucumbers, Red Onions, Red Wine Vinaigrette

**Spinach** 🍷🍷🍷: Strawberry, Toasted Pecan, Chèvre, and Balsamic Vinaigrette

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

## SALAD PROTEINS

Select One in Advance for Entire Group:

**Grilled Scottish Salmon** 🍷

**Tamari-Glazed Mamu™ Kebab** 🍷  
Soy Glaze

**Jidori Chicken Breast**

**Garlic Herb Shrimp** 🍷

## DESSERT

Select One in Advance for Entire Group:

**Espresso Tiramisu Martini** 🍷🍷🍷🍷  
Espresso-Soaked Lady Fingers, Mascarpone Cream, and Crunchy Gianduja

**Berry Cheesecake** 🍷🍷🍷  
Marinated Strawberries

**Blackout Chocolate Cake** 🍷🍷🍷  
Fresh Berries and Vanilla Whipped Cream

**Coconut Banana Cream Pie** 🍷🍷🍷🍷  
Caramelized Banana Custard and Coconut Whipped Ganache

**Milk Chocolate Hazelnut Napoleon** 🍷🍷🍷  
Hazelnut Dacquoise, Feuilletine Crunch, and Chocolate Crèmeux

**Mango Sago** 🍷🍷🍷  
Mango Crisp and Fresh Fruits

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## BUFFET LUNCH – MONDAY

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

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

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

### MEXICAN

#### Southwest Caesar Salad

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

#### Marinated Tomato Salad

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

#### Shrimp Salad

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

#### Flat Iron Steak

Ancho-Dusted Grilled Flat Iron Steak with Chimichurri

#### Zarandeado Sea Bass

Mango Slaw and Serrano

#### Pozole

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

### ACCOMPANIMENTS

#### Arroz Verde Poblano

Cilantro, Parsley, Peppers, Onions, Lime

#### Warm Corn Esquites

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

#### Corn Tortilla Chips












Salsa Roja, Guacamole, Pico de Gallo 

### DESSERT

#### Flan

#### Spicy Chocolate Tart

#### Mango Chamoy

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## BUFFET LUNCH – TUESDAY

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

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

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

### ITALIAN

#### Arugula Salad 🥗🌱V

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

#### Caprese Salad 🥗V

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

#### Panzanella Salad 🥗VG

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

#### Chicken Cacciatore

Tomatoes, Olives, Capers,  
and Marjoram

#### Shrimp Scampi 🍤🌱

Cherry Tomato,  
Parsley, Garlic

#### Impossible™ Meatball Marinara 🍝VG

Cavatelli Pasta,  
Roasted Red Peppers

### ACCOMPANIMENTS

#### Fregola Sarda 🍝🌱V

Corn, Peas, Scallions, Parmigiano-Reggiano

#### Sicilian Caponata VG

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

#### Herb Focaccia 🍞VG

Sun-Dried Tomato Pesto 🥗V

### DESSERT

#### Tiramisu 🍰🥚🌱🌰

#### Caramel Budino 🍰🥚🌱🌰V

#### Citrus Panna Cotta 🍰🌱VG

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## BUFFET LUNCH – WEDNESDAY

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

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

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

### FRENCH

#### Salad Maison VG

Kenter Canyon Farms Baby Kale, Roasted Walnuts, Roasted Beets, Shaved Radish, Aged Apple Cider Vinaigrette

#### Frisée Salad VG

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

#### Salad Niçoise V

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

#### Beef Bourguignon

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

#### Grilled Jidori Chicken Breast V

Lardons, Paris Mushrooms, Pearl Onions, Chicken Jus

#### Plant-Based Sausage Cassoulet VG

Cannellini Beans, Smoked Paprika, Tomatoes, Mushrooms


### ACCOMPANIMENTS

#### Whipped Potatoes V

#### Haricot Verts VG

Sun-Dried Tomato Pistou

#### Petite Baguette V










Salted Butter  V

### DESSERT

#### Blueberry Crème Puff

#### Yuzu-Raspberry Macaron

#### Chocolate Pot de Crème VG

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## BUFFET LUNCH – THURSDAY

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

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

### ASIAN

#### Thai Crunch Slaw VG

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

#### Asian Chicken Salad

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

#### Rice Noodle Salad

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

#### Szechuan-Crusted Flank Steak

Stir-Fried Peppers and Oyster Sauce

#### Adobo Chicken

Braised Chicken with  
Ginger and Tamari

#### Coconut Curry VG

Chickpeas, Cauliflower,  
Potatoes, Edamame

### ACCOMPANIMENTS

#### Steamed Jasmine Rice VG

#### Vegetable Dumpling VG

Nước chấm

#### Baby Kailan VG










Tamari-Soy Ginger Glaze

### DESSERT

#### Oolong-Caramel Shot Glass

#### Black Sesame Cake

#### Mango Tapioca VG

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## BUFFET LUNCH – FRIDAY

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

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

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

### AMERICAN

#### American Cobb Salad 🍳🥗

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

#### Boston Bibb Lettuce 🥗VG

Pears, Walnuts, Cranberries,  
Honey Mustard Vinaigrette

#### Apple-Cranberry Coleslaw 🍏🥗V

Apple, Cranberries, Almonds,  
Cabbage, Parsley

#### Slow-Cooked Smoked Beef Brisket

Citrus Mop Sauce and Pickled Peppers

#### Fried Chicken Tenders 🍗🥗

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

#### Vegetable Pot Pie 🥗VG

Carrots, Onions, Celery Root,  
Mushrooms, Peas

### ACCOMPANIMENTS

#### Burnt Edges VG

Peach-Bourbon Glazed Toasted  
Mamu™ Ends and Beans Mélange

#### Baked Mac and Cheese 🍝🥗V

Shells, Smoked Gouda, Creole Cheddar

#### Jalapeño Cornbread 🍞🥗V

Whipped Butter

### DESSERT

#### S'mores Cake 🍷🍷🍷🍷

#### Cherry Pie Cobbler 🍷🍷🍷🍷V

#### Chocolate Chip Cookies 🍪VG

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## BUFFET LUNCH – SATURDAY

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

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

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

### TEX-MEX

#### Ensalada de Jicama <sup>VG</sup>

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

#### Mexican “Street Corn” Salad <sup>GF V</sup>

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

#### Tomato Salad <sup>VG</sup>

Pickled Red Onions, Radishes, Spiced Pepitas, Cilantro

#### Chipotle Chicken Enchiladas <sup>GF</sup>

Pulled Chicken, Cheddar Cheese, Corn Tortillas, Red Sauce

#### Pork Chile Verde

Tomatillo, Cilantro, Pickled Onions

#### Southwestern Vegetable Stew <sup>VG</sup>

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

### ACCOMPANIMENTS

#### Lemon-Scented Rice <sup>VG</sup>

Epazote and Cumin

#### Charred Zucchini <sup>VG</sup>

Cowboy Caviar

#### Chips and Garnish Bar

Corn Tortilla Chips <sup>VG</sup>, Roasted Tomato Salsa <sup>VG</sup>, Guacamole <sup>VG</sup>, Lime Wedges <sup>VG</sup>, Pico de Gallo <sup>VG</sup>, Mexican Crema <sup>GF V</sup>

### DESSERT

Tres Leches Shot Glass <sup>GF GF GF GF GF</sup>

Piña Colada Cake <sup>GF GF GF GF GF</sup>

Wedding Cookies <sup>GF GF VG</sup>

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## BUFFET LUNCH – SUNDAY

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### MEDITERRANEAN

#### Greek Salad 🥗V

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

#### Cauliflower Couscous Salad 🥗

Parsley, Cucumber, Chickpeas, Sumac Dressing

#### Arugula and Bean Salad VG

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

#### Braised Beef Niçoise

Oranges, Black Olives, Fresh Parsley

#### Pan-Seared Salmon 🐟

Sauce Vierge with Tomatoes, Capers, Peppers, Herbs

#### Moroccan Tagine VG

Cured Olives, Preserved Lemon and Saffron

### ACCOMPANIMENTS

#### Roasted Heirloom Cauliflower VG

Romesco Sauce and Sweet Drop Peppers

#### Mujadara 🥗VG

Bulgur, Puy Lentils, Golden Brown Onions, Preserved Lemon

#### Mediterranean Favorites

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

### DESSERT

#### Baklava 🥧🥗V

#### Rizogalo 🥧🥗V

#### Lemon-Strawberry Goblet 🥗VG

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## BUFFET LUNCH

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## THE SOUP, SALAD, AND SANDWICH BUFFET



**Tomato Basil Soup** VG

**House-Made Potato Chips** VG

### Shaved Vegetable Salad

Baby Greens and Seasonal Vegetables

On the Side: Cheddar Cheese  V, Sunflower Seeds VG,

Buttermilk Ranch Dressing   V,

Olive Oil and Vinegar VG

### Pasta Salad VG

Chickpeas, Orzo, Basil, Peppers, Red Onions,

Cucumbers, Roasted Tomatoes,

Lemon-Herb Vinaigrette

Select Up to Three in Advance for Entire Group:

Speak to your Event Manager for Gluten Friendly Options

### Chicken Caprese

Chicken Breast, Mozzarella, Tomatoes, Pesto

Aioli, and Spring Mix on a Ciabatta Roll

### Club

Shaved Turkey, Ham, Provolone Cheese,

Roma Tomatoes, Bacon, Romaine Lettuce,

and Garlic Aioli on a Hoagie Roll

### Italian

Shaved Ham, Salami, Pepperoni, Provolone

Cheese, Romaine Lettuce, Red Pepper Relish,

and Italian Dressing on a Focaccia Roll

### Grilled Veggie VG

Roasted Zucchini, Yellow Squash, Portabella

Mushrooms, Red Peppers, Shredded Carrots,

Romaine Lettuce, and Balsamic Dressing on a

Spinach Wrap

### Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce,

Parmigiano-Reggiano, and Caesar Dressing

in a Whole Wheat Wrap

### Ham and Cheddar

Shaved Ham, Cheddar Cheese, Lettuce,

Tomatoes, and Dijon Aioli on a Pretzel Roll

### BBQ Chicken Wrap

Grilled Chicken Breast, White Cheddar Cheese,

Romaine Lettuce, Roma Tomatoes, and

BBQ Ranch in a Tomato-Basil Wrap

### Mediterranean Wrap VG

Romaine Lettuce, Cherry Tomatoes,

Garbanzo Beans, Cucumbers, Red Onions,

Pepperoncini, Kalamata Olives, and

Lemon Vinaigrette in a Wrap

## DESSERT

**Strawberry Shortcake**    

**Grasshopper Cake Parfait**    

**Chocolate Berry Mousse**  VG

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## BOXED LUNCH

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

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

### SANDWICHES

#### Chicken Caprese

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

#### Turkey and Swiss

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

#### Pastrami Reuben

Pastrami, Corned Beef, Swiss Cheese, and Sweet Coleslaw on an Onion Roll

#### Club

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

#### Italian

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

#### Ham and Cheddar

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

#### Caprese

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

### WRAPS

#### BBQ Chicken Wrap

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

#### Chicken Caesar Wrap

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

#### Southwest Chicken Wrap

Grilled Chicken, Black Bean and Corn Salad, Roma Tomatoes, White Cheddar Cheese, and Chipotle Ranch in a Flour Tortilla

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

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

#### Mediterranean Wrap **VG**

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

### SIDE ITEMS










Select One in Advance for Entire Group:

#### Sweet Corn Salad

#### Macaroni Salad

#### Potato Salad

#### Super Grain Salad **VG**

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## RECEPTIONS – COLD HORS D'OEUVRES

*Hors d'oeuvres require a minimum of 50 pieces per selection.  
Designed for a maximum of 2 hours of service.*

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

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## RECEPTIONS – HOT HORS D’OEUVRES

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Designed for a maximum of 2 hours of service.*

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

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## RECEPTIONS – DISPLAYS

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

Displays and stations are designed for 2 hours of service.

Prepared for the full guest guarantee. An event requires a 4-station minimum, excluding dessert.

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

### ARTISANAL CHEESE AND CHARCUTERIE 🍷🍷🍷🍷🍷

Prosciutto, Genoa Salami, Soppressata, Chorizo

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

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

#### Enhancements

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

### BRUSCHETTA BOARD

Build Your Own Bruschetta

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

Sourdough Batard 🍷V, Rosemary Herb Focaccia 🍷VG

### RAISED-BED VEGETABLE GARDEN BOX 🍷🍷🍷V

Built in a Beautiful Garden Box

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

Tzatziki, Hummus, and Muhammara

### INDIVIDUAL SALADS

**Chinese Chicken** 🍷🍷🍷🍷🍷: Marinated Noodles, Cashews, Crisp Wontons, Red Cabbage, and Asian Dressing

**Chicken Caesar** 🍷🍷🍷🍷: Grilled Chicken, Romaine, Parmesan Cheese, Garlic Croutons

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

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

**Niçoise Salad** 🍷🍷: Seared Tuna, Potatoes, Quail Egg, Beans, Greens, Red Forum Vinaigrette

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

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## RECEPTIONS – SEAFOOD

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### CHILLED SEAFOOD BAR

Minimum of 50 Pieces Per Selection

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

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

**Poached Jumbo Shrimp** 🍤🌿: Cocktail Sauce 🌿🥥🥑

**Half Lobster Tail** 🦞: Miso-Mustard Aioli 🌿🥑

**Oyster on the Half Shell** 🦪: Served with Mignonette VG and Cocktail Sauce 🌿🥥🥑

**Kolikof Osetra Caviar** 🐟: Traditional Accompaniments 🌿🥥🥑

### ASSORTED SUSHI

Five Total Pieces Per Person

Sushi Chef Available | Fee Per Chef | Per 100 Guests

**Nigiri** 🐟: Tuna, Salmon, and Yellowtail

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

### ACCOMPANIMENTS

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

### POKE BOWL\*

Choose Two Proteins in Advance

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

**Base:** Sushi Rice VG

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

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

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## RECEPTIONS – SEAFOOD

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

### LOBSTER ROLL\*

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

**Seafood Roll** 🍤🌿🥑🥬🍋: Mixed Seafood, Boston Bibb, and Remoulade Aioli on a Buttered Brioche Bun

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

### ACCOMPANIMENTS

Home-Fried Potato Chips 🌱 and Two-Toned Cabbage-Raisin Slaw 🥑🌿🍋

### CEVICHE STATION

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

**Classic Ceviche** 🌿: Corvina, Avocado, Tomato, Red Onion, Jalapeño, Cilantro, Citrus Juice

**Tropical Mango** 🌿: Halibut, Sweet Mango, Tomato, Red Onion, Cucumber, Cilantro, Citrus Jus

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

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

**Plant Lover** 🌱: Green Papaya, Mexican Squash, Pomegranate, Pickled Red Onion, Gold Bell Pepper, Aji Amarillo, Mint

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### PASTA

**Penne Carbonara** 🍷🌱: Sweet Peas, Pancetta, Grana Padano

**Pasta alla Gricia** 🍷🌱: Orecchiette, Guanciale, Pecorino Romano, Black Pepper, Pepperoncini

**Rigatoni Bolognese** 🍷🌱: Short Rib Ragu, San Marzano Tomatoes, Parmigiano-Reggiano, Parsley

**Portobello Ravioli** 🍷🌱V: Ravioli, Porcini Cream, Crispy Fried Portobello, Chives

**Chickpea Cavatappi** 🍷V: Squash, Peas, Mushrooms, Basil Pesto

**Farfalle Shrimp** 🍷🌱🐠: White Wine Butter Sauce, Garlic, Shrimp, Meyer Lemons, Basil, Tomato, Capers

### ACCOMPANIMENTS

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

### FRESH-BAKED PIZZA\*

**Buffalo Chicken** 🍷🌱: White Sauce, Garlic, Herbs

**Margherita** 🍷🌱V: Roma Tomatoes, Torn Basil, Mozzarella

**Pepperoni** 🍷🌱: Pepperoni, Pomodoro, Hot Honey, Mozzarella

**Mushroom** 🍷V: Ricotta, Wild Mushrooms, Arugula, Fresh Mozzarella

**Pesto** 🍷🌱🌿V: White Sauce, Genovese Pesto, Parmesan Frico, Extra Virgin Olive Oil, Roasted Tomatoes

**Sausage** 🍷🌱: Crushed Tomatoes, Crumbled Italian Sausage, Mozzarella, Basil

**Truffle** 🍷🌱V: Spinach, Artichoke, Butter

### ACCOMPANIMENTS

Calabrian Chile Flakes VG and Parmigiano-Reggiano 🍷V

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### SOUP AND PRESSED\*

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

**French Onion Soup** paired with Braised Beef with Gruyère on Sourdough

**Beer Cheese Soup** paired with Ham and Cheddar on Pretzel Roll

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

### MAC AND CHEESE

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

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

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

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

#### Enhancements

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

### WE BE BALLIN' STATION

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

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

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

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

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

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### BUILD YOUR OWN MINI HOT DOGS\*

**Cincinnati Coney** 🍷🍷: Wagyu Frank Drenched in Cincinnati Chili and Cheddar Cheese, then Covered in Mustard

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

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

**Dodger** 🍷🍷: Wagyu Frank Topped with Yellow Mustard, Onions, Ketchup, and Sweet Relish

### ACCOMPANIMENTS

House-Made Chips **VG**

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

### SLIDERS

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

**Pulled Pork** 🍷🍷: Slow-Cooked Pulled Pork and BBQ Sauce on a Potato Bun

**Nashville Hot** 🍷🍷: Spicy Chicken, Dill Pickle, and Hot Sauce on a Brioche Bun

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

### ACCOMPANIMENTS

House-Made Chips **VG**

### LOADED POTATO STATION

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

Choose One Potato in Advance **VG**

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

Choose Sauce in Advance

**Pork Chile Verde**: Tomatillo, Green Chiles, Cilantro

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

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

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

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

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### MAS TACOS

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

Green Chile Jackfruit | Impossible™ Al Pastor

#### ACCOMPANIMENTS

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

### NACHOS

Pre-Built and Displayed to Graze

#### THE BACKYARD NACHOS - SERVED CHILLED

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

#### UNDER THE SEA NACHOS - SERVED CHILLED

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

#### THE SONORAN NACHOS

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

#### THE TRADITIONAL NACHOS

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

### QUESADILLA STATION\*

Served with Guacamole , Sour Cream , Salsa Roja

**Carne Asada** Pepper Jack Cheese, Pico de Gallo

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

**Fajita Veggie** Cheddar Cheese, Fire Roasted Peppers, Onions

**Just Cheese** Pepper Jack and Cheddar Cheese

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### DIM SUM

House-Made and Displayed in Bamboo Baskets

Choice of Three in Advance:

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

### ACCOMPANIMENTS

Garlic Chili Sauce VG and Vinegar Scallion Dipping Sauce 🍡🍡VG

### SATAY

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

**Yakitori Tofu** 🍡🍡VG: Teriyaki-Glazed Tofu, Scallions, Shishito Peppers, Sesame Seeds

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

**Pork** 🍡🍡🍡: Char Siu Pork Belly and Pineapple

### ACCOMPANIMENTS

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

### POWER BOWLS\*

**Miso-Glazed Cod** 🍡🍡🍡

**Korean Fried Chicken with Gochujang** 🍡🍡

**Grilled Pepper Steak with Japanese BBQ Sauce** 🍡🍡

**Stir-Fried Tofu with Teriyaki Sauce** 🍡🍡

**Charred Choy Sum with Tobanyaki Sauce** 🍡🍡VG

### ACCOMPANIMENTS

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

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### MEZZE MERCATO

Chicken Shawarma 🍗

Lamb Kofta

Hara Hara Beef

#### ACCOMPANIMENTS

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

### BAO STATION\*

BBQ Pork 🍷🌱🌱: Hoisin, Pickled Cucumbers, Micro Cilantro

Crispy Peking Duck 🍷🌱🌱: Radish Sprouts and Pickled Carrots

Glazed King Trumpet 🍷🌱🌱VG: Pickled Cucumbers

### TAGINE

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

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

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

#### ACCOMPANIMENTS

Couscous 🍗🍷V

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### MASALA MASTI

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

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

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

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

### ACCOMPANIMENTS

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

### SLOW-COOKED AND SUBMERGED\*

Displayed in Individual Sous Vide Pouches Poached à La Minute

**Short Rib** 🍖: Button Mushrooms, Lardons, Pearl Onions

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

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

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

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

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### ROASTED ANGUS TENDERLOIN\*

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

### WHOLE MAPLE-GLAZED ORGANIC CEDAR PLANK SALMON\*🍷

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

### FIVE SPICE-ROASTED PORK BELLY\*

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

### HICKORY-SMOKED BARBECUE BRISKET\*

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

### ROAST CHICKEN BALLOTINE\*

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

### SLOW-ROASTED TURKEY BREAST\*

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

### KOREAN STYLE BONE-IN BEEF SHORT RIB\*

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

### ROAST LEG OF LAMB\*

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

### ROASTED RACK OF PORK\*

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

### PRIME RIB\*

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

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### SEASONAL FLAMBÉ STATION\*

#### Cherries Jubilee

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

#### Bananas Foster

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

### TROPICAL ESCAPE\*

Carved-to-Order Whole-Roasted Pineapple 

Coconut Sorbet  or

Vanilla Gelato  

Aged Rum-Caramel Sauce 

Coconut Financier Cake     

### AFFOGATO STATION\*

Chocolate   and Vanilla Ice Cream 

La Colombe® Espresso

#### TOPPINGS

Chocolate Pearls   

Chocolate Shavings    

Crushed Biscotti    

Wafer Cookies    

Crushed Macaron  

Chantilly Cream 

### CRÊPE STATION\*

1,000 Guests Maximum

Crêpes Made to Order







#### TOPPINGS

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






#### Enhance












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

### BRIOCHE GELATO SANDWICH\*

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

Choice of Two Flavors in Advance:

- Gianduja Spread   
- Orange Jam 
- Strawberry Raspberry Jam 

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### PAVLOVA\*

Colored Meringues Filled with Chantilly Cream 🍷🍰

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

### SOFT SERVE ICE CREAM CART\*

Vanilla and Chocolate Soft Serve 🍷🍰

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

#### TOPPINGS

Choice of Four in Advance:

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

### GELATO CASE\*

Choice of Four in Advance:

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

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

#### TOPPINGS

Choice of Four in Advance:

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

### BUILD YOUR OWN DESSERT STATION

All Desserts are Presented as Individual Bites

- “Bleau” Berry Cheesecake 🍷🍰🍰**VG**
- Cannoli 🍷🍰🍰**VG**
- Lemon Meringue Tart 🍷🍰🍰**VG**
- Chocolate Fudge Cake 🍷🍰🍰**VG**
- Apple Pie 🍷🍰🍰
- Genoa Cake with Strawberries 🍷🍰🍰🍰
- Lemon-Ricotta Cheesecake 🍷🍰🍰
- Seasonal Tart 🍷🍰🍰
- Exotic Fruit Taco 🍷🍰🍰
- Chestnut Cake 🍷🍰🍰
- Caramel Apple 🍷🍰
- S’mores 🍷🍰🍰
- Mixed Berry Crumble Tart 🍷🍰🍰**VG**
- Pineapple Cake 🍷🍰🍰
- Banana Cream Pie 🍷🍰🍰
- Mini Baba 🍷🍰**VG**
- Chocolate Chip Cookie 🍰**VG**
- Chocolate Eclair 🍷🍰
- Classic Carrot Vegan Cake 🍰🍰🍰**VG**

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## DINNER – PLATED

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

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## FIRST COURSE SELECTION OPTIONS

### APPETIZERS

Choice of One in Advance for Entire Group:

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

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

**Vegetable Spring Rolls** 🌿🌱VG: Mint, Vegetable Tempura, Crispy Lotus Root, Lime Leaf, Palm Sugar Dressing

**Fresh Hearts of Palm Carpaccio** VG: Breakfast Radish, Avocado, Citrus

### SOUP

Choice of One in Advance, Poured Tableside for Entire Group:

**Mushroom** 🍷V: Trumpet Royale, Crème Fraîche

**Roasted Garlic Soup** 🍷🌱V: Potato Chips and Leeks

**Pea** 🍷🌱V: Pea Croquette, Double Cream, Pea Tendrils

**Potato Leek** 🍷: Maple-Cured Bacon

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

**Butternut Squash** VG: Cranberries and Candied Pepitas

### SALAD

Choice of One in Advance for Entire Group:

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

**Caprese** 🍷🌿V: Heirloom Tomatoes, Fresh Mozzarella, Pesto, Balsamic, Watercress

**Chopped Caesar** 🍷🌿🌱: Garlic Croutons, Parmesan, Caesar Dressing

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

**Asian** 🌿🌱🌿V: Kumquats, Cucumbers, Snow Peas, Crispy Wontons, Peanuts, Sesame Seeds, Asian Dressing

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

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### ENTRÉES

Select One in Advance for Entire Group:

#### Mary's Pasture-Raised Chicken Breast

Lemon Chicken Jus

#### 8oz Seared Filet Mignon

Truffle Jus

#### Grilled NY Strip

Diane Steak Sauce

#### Braised Short Rib

Vanilla Bourbon Jus

#### Scottish Salmon

Red Pepper Gastrique

#### Chilean Sea Bass

Miso Glaze, Scallions, Soy Caramel

### DUET ENTRÉES

Select One in Advance for Entire Group:

#### Filet Mignon and Jumbo Lump Crab

Béarnaise

#### Grilled NY Strip and Marinated U10 Shrimp

Salsa Verde

#### Filet Mignon and Sea Bass

Brown Butter Emulsion, Capers,  
Raisins, Grapes, Cauliflower

#### Braised Short Rib and Butter Poached Lobster

Lobster Sherry Cream

### SIDES

Select One in Advance for Entire Group:

Garlic Whipped Potato, Citrus Glazed Root Vegetables  

Potatoes Anna, Haricots Verts, Demi Sec Tomato   












Lyonnais Potatoes, Brussels Sprouts, Roasted Mushrooms  

Gratin Dauphinois, Grilled Asparagus, Roasted Cipollini Onion   

Sautéed Spätzle and Wilted Arugula, Fava Beans, Parisian Carrots   

Cauliflower Mousseline, Romanesco Florets, Sweet Drop Peppers  

Sweet Potato Purée, Garlic Creamed Spinach, Campari Tomato Confit  

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## DESSERT

Choice of One for Entire Group in Advance:

### Chocolate Manjari 🍷🍷🍷🍷

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

### Chestnut Mousse Cake 🍷🍷🍷🍷

Soft Chestnut Sponge,  
Praline-Chocolate Crunch, Chestnut Mousse

### Cherry Dolce 🍷🍷🍷🍷

Chocolate Moelleux, Cherry Ganache,  
Dulce Mousse, Cherry Coulis

### “Bleau” Berry Cheesecake 🍷🍷🍷

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

### Tropical Delight 🍷🍷🍷🍷

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

### Banoffee Tart 🍷🍷🍷🍷

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

### Strawberry Fraisier 🍷🍷🍷🍷

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

### Vanilla Rice Pudding Martini 🍷🍷 VG

Fresh Berries and Strawberry Jelly

## DESSERT TRIO ENHANCEMENT

### Trio One 🍷🍷🍷🍷

Frozen Yogurt Berry Swirl  
Exotic Fruit Tart  
Chocolate Coffee Sphere

### Trio Two 🍷🍷🍷🍷

Banoffee Pot de Creme  
Raspberry Lychee Macaron  
Chocolate Creme Puff

### Trio Three 🍷🍷🍷🍷

Tiramisu  
Mixed Berry Tart  
Milk Chocolate Hazelnut “Napoleon”

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### FRENCH

#### SOUPS

Choice of One in Advance:

##### Caramelized Onion 🍷🌿:

Rich Beef Broth,  
Gruyère Toast, Parsley

##### Wild Mushroom 🍷🌿V:

Blended Wild Mushrooms  
with Porcini Cream

#### SALADS

Choice of Two in Advance:

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

**Roasted Carrot Salad** 🍷🌿V: Goat Cheese, Heirloom  
Radish, Sunflower Seed, Citrus Vinaigrette

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

#### ENTRÉES

Choice of Three in Advance:

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

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

**Herb Crusted Scottish Salmon** 🌿🍷: Dill-Orange Beurre Blanc

**Ratatouille** VG: Roasted Squash, Eggplant, Roma Tomato, Basil Pomodoro Sauce

**Mushroom Bourguignon** VG🌿: Pearl Onion, Baby Carrots, Rich Mushroom and Rosemary Velouté

#### ENHANCE WITH CARVING STATIONS\*

**Roasted Chicken Ballotine:** Sauce Cocotte Grand-Mère

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

**Roasted Rack of Pork:** Bacon Apple Jus

#### SIDES

Choice of Three in Advance:

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

#### DESSERTS

Choice of Three in Advance:

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

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### ITALIAN

#### SOUPS

Choice of One in Advance:

##### Tomato Basil VG :

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


##### Minestrone VG :

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

#### SALADS

Choice of Two in Advance:

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

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

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

#### ENTRÉES

Choice of Three in Advance:

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

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

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

**Seared Potato Gnocchi**   VG : Porcini Cream, Roasted Seasonal Mushroom

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

**Whole Roasted Angus Tenderloin**  : Peppercorn Sauce

**Roast Leg of Lamb:** Rosemary-Lamb Jus

**Porchetta:** Verjus Grain Mustard Sauce

#### SIDES












Choice of Three in Advance:

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

#### DESSERTS

Choice of Three in Advance:

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

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### ASIAN

#### SOUPS

Choice of One in Advance:

**Tom Kha Gai** 🐔🌿🍄:

Jidori Chicken with Thai Coconut Curry and Shimeji Mushroom

**Carrot Ginger** 🌿VG:

Lemon Grass, Lime Leaf

#### SALADS

Choice of Two in Advance:

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

**Soba Noodle Salad** 🌿🍷VG: Edamame, Cilantro, Carrots, Cabbage, Red Pepper, Peanut Dressing

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

#### ENTRÉES

Choice of Three in Advance:

**Sesame Crispy Beef** 🍷: Green Onions, Toasted Sesame Seeds

**Kung Pao Chicken** 🍷: Gold Squash, Peppers, Water Chestnuts

**Shrimp Green Curry** 🍷🍄: Coconut Milk, Zucchini, Bamboo Shoots, Bell Pepper, Basil

**Fried Tofu** 🌿VG: Gochujang Glaze, Stir Fried Broccoli

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

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

**Five Spice-Roasted Pork Belly** 🍷: Hoisin Sauce

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

#### SIDES

Choice of Three in Advance:

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

#### DESSERTS

Choice of Three in Advance:

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

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### AMERICAN COMFORT

#### SOUPS

Choice of One in Advance:

##### **Southern Gumbo** 🍲🌱:

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

##### **Vegetable Chili** 🌱 VG:

Three Beans, Roasted Peppers, Stewed Tomato, Roasted Vegetables

#### SALADS

Choice of Two in Advance:

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

**Country Potato Salad** 🍷: Yukon Gold Potatoes, Chopped Egg, Celery, Whole Grain Mustard Dressing

**Spinach Salad** 🍷 VG: Roasted Garnet Sweet Potato, Bloomed Cranberries, Cucumber, Candied Walnuts, Apple Cider Vinaigrette

#### ENTRÉES

Choice of Three in Advance:

**Braised Beef Pot Roast:** Peppercornini, Baby Carrots, Natural Reduction

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

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

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

**Vegetable Lasagna** 🍲 VG: Ground Mamu™, Eggplant, Zucchini, Spinach-Cashew Cream, Pomodoro

**Pork Crown Roast:** Braised Cabbage, Herb Mustard Jus

**Roasted Turkey Breast:** Cranberry Sauce, Country Gravy

**Smoked Tri Tip:** Santa Maria Salsa

#### SIDES

Choice of Three in Advance:

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

#### DESSERTS

Choice of Three in Advance:

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

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# BEVERAGE MENUS



FONTAINEBLEAU  
LAS VEGAS

## JUYOUNG KANG

*Director of Beverage Development*

Juyoung Kang is an award-winning hospitality professional and mixologist with more than 20 years of experience in leadership and operations. Ms. Kang oversees the development and implementation of cocktail and beverage menus for Fontainebleau Las Vegas' bar, lounge, and restaurant collection – maintaining the highest level of quality and integrity for the resort's custom cocktail and beverage selections. Ms. Kang is the recipient of multiple honors, including Bombay Sapphire's "Most Imaginative Bartender" People's Choice award, "Bartender of the Year" at the Nevada Restaurants Culinary Excellence Awards, the Double Gold SIP Award, and the Nightclub and Bar Award for Best Cocktail Bar in Las Vegas (The Laundry Room).



## BEVERAGES – BRANDS

### ULTRA SPIRIT BRANDS

#### Vodka

Ketel One, Tito's

#### Gin

Tanqueray

#### Rum

Bacardí Superior

#### Tequila

Cazadores Blanco, Cazadores Reposado

#### Bourbon

Jim Beam

#### Whisky

Crown Royal, Dewar's White Label

#### Cognac

Rémy Martin VSOP

### OPULENCE SPIRIT BRANDS

#### Vodka

Belvedere, Grey Goose

#### Gin

Bombay Sapphire

#### Rum

Bacardí Superior, Captain Morgan Spiced

#### Tequila

Casamigos Blanco, Casamigos Reposado

#### Bourbon

Woodford Reserve

#### Whisky

Jack Daniel's, Jameson,  
Johnnie Walker Black Label

#### Cognac

Hennessy VSOP

### ULTRA HOUSE WINE

Montefresco, Prosecco, IT

Rosé of Grenache, Club 44, FR

Sauvignon Blanc, La Petite Perrière,  
Loire Valley, FR

Chardonnay, Dark Harvest, WA

Merlot, Drumheller, Columbia Valley, WA

Cabernet Sauvignon, Magnolia Grove,  
Southeast Australia

### OPULENCE HOUSE WINE

Montefresco, Prosecco, IT

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

Sauvignon Blanc, Ferrari-Carano,  
Sonoma, CA










Chardonnay, Chalk Hill,  
Russian River Valley, CA

Malbec, Diamandes de Uco,  
Mendoza, AR

Cabernet Sauvignon, Mimi,  
Horse Heaven Hills, WA

### BEER SELECTION

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

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## BEVERAGES – PACKAGE BARS

*Bartender fee is per 100 guests.*

*Cocktail server fee is per 100 guests.*

### PACKAGE BARS

#### ULTRA

One Hour

Two Hours

Three Hours

Four Hours

#### ULTRA PACKAGE BAR INCLUSIONS:

Ultra Spirits, House Wine Selection, and Beer Selection as listed on page 56.

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

#### OPULENCE

One Hour

Two Hours











Three Hours

Four Hours

#### OPULENCE PACKAGE BAR INCLUSIONS:

Opulence Spirits, House Wine Selection, and Beer Selection as listed on page 56.

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

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## BEVERAGES – CONSUMPTION AND CASH BARS

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Cocktail server fee is per 100 guests.*

### CONSUMPTION BARS

#### ULTRA

Single Shot Cocktails

Ultra House Rosé, White, Red, and Sparkling Wines

Opulence House Rosé, White, Red, and Sparkling Wines

Domestic Beer

Imported Beer

Craft Beer

Assorted Coca-Cola® Soft Drinks

Red Bull®

Assorted Juices

Aluminum Smartwater®

Sparkling Bottled Water

#### OPULENCE

Single Shot Cocktails

### CASH BARS

*Cash bars require a minimum revenue per bar, per 4 hours.  
Bartender fee is per 100 guests. Cocktail server fee is per 100 guests.*

Ultra Single Shot Cocktails

Opulence Single Shot Cocktails

Ultra House Rosé, White, Red, and Sparkling Wines

Opulence House Rosé, White, Red, and Sparkling Wines

Domestic Beer

Imported Beer

Craft Beer












Assorted Coca-Cola® Soft Drinks

Red Bull®

Assorted Juices

Aluminum Smartwater®

Sparkling Bottled Water

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

## BEVERAGES – SPECIALTY BARS

*Bartender fee is per 100 guests.*

### EPIC MOJITO BAR

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

*Your Choice of Spirit below:*

- Bacardí Superior
- Diplomático Planas
- Diplomático Reserva Exclusiva

*With Traditional Accompaniments and Mixers.*

### GLAMOROUS SPRITZER

Curate your own celebration spritzer.

*Your Choice of Spirit below:*

- Aperol
- Italicus
- Martini & Rossi Bianco Vermouth












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

### THE OLD FASHIONED

One of the original cocktails, and still a favorite.

*Your Choice of Spirit below:*

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

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## BEVERAGES – SPECIALTY BARS

*Bartender fee is per 100 guests.*

### BELLINI OR MIMOSA

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

*Flavors include:*

- Classic White Peach
- Passion Fruit
- Guava
- Orange

### BLOODY MARY BAR

Curate the perfect Bloody Mary or Bloody Maria.












*Base: Vodka or Tequila*

*Additions:*

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

*Garnishes:*

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

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## BEVERAGES – WINE

*Bartender fee is per 100 guests.*

### CURATED WINE LIST

#### Sparkling Wine

Brut, Domaine Chandon, California

Brut Rosé, Mirabelle by Schramsberg, California

#### Champagne

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

Brut, Laurent-Perrier "La Cuvée," France

Brut, Moët & Chandon "Impérial," France

Brut, Delamotte, France

Brut, Dom Pérignon, France

Brut, Perrier-Jouët "Belle Époque," France

Brut, Perrier-Jouët, Blanc de Blancs, France

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

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

Brut, Rosé, Veuve Clicquot, France

Brut, Veuve Clicquot "Yellow Label," France

#### Sauvignon Blanc

Duckhorn, Napa Valley

Twomey, North Coast

Cloudy Bay, Marlborough, New Zealand

Jean-Max Roger "Cuvée Les Caillottes,"  
Sancerre, France

#### Chardonnay

Patz & Hall, Sonoma Coast

Jordan, Russian River Valley

Frank Family, Carneros, Napa Valley

Ramey, Russian River Valley

Cakebread, Napa Valley

#### Cabernet Sauvignon and Blends

Decoy "Limited," Alexander Valley

Château Pavie "Esprit de Pavie,"

Bordeaux, France

Roth "Heritage," Sonoma County

Daou "Reserve," Paso Robles

Ramey "Claret," North Coast, California

Faust, Napa Valley

Bella Union, Rutherford, Napa Valley

Crossroads by Rudd, Oakville, Napa Valley

Chappellet "Signature," Napa Valley

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

Rudd "Samantha's," Oakville, Napa Valley

#### Merlot

Decoy "Limited," Sonoma County

Duckhorn, Napa Valley

#### Pinot Noir

Freeman, Russian River Valley

Etude "Grace Benoist Ranch," Carneros












Hartford Court, Russian River Valley

Joseph Phelps "Freestone Vineyards,"  
Sonoma Coast

EnRoute "Les Pommiers," Russian River Valley

Bergstrom "Cumberland Reserve," Willamette Valley

Far Niente, Napa Valley

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# BANQUET POLICIES AND PROCEDURES



FONTAINEBLEAU  
LAS VEGAS

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

## **FIRE MARSHAL REQUIRED DIAGRAMS**

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

## **MENUS AND PRICING**

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

## **SPECIAL MEALS AND DIETARY REQUESTS**

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

## **OVERSET AND MAXIMUMS**

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

## TAX AND SERVICE CHARGE

Food and beverage is subject to a current state sales tax of 8.375%, and a 24% service charge (5% taxable administrative fee and a 19% nontaxable service charge). Tax-exempt organizations must furnish a Certificate of Exemption at least thirty (30) days prior to the event and must be tax-exempt in the State of Nevada.

## GUARANTEE POLICIES

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

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

Final guarantees are due based on the below schedule:

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

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



## SERVICE STANDARDS

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

### BARTENDER

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

### CHEF ATTENDANT

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

### DEDICATED SERVER

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

## CASH EVENT SERVICES

Cash Bars are available with the following requirements:

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