THE COSMOPOLITAN™
of LAS VEGAS

CATERING MENU

YOU HAVE TO BE HERE MGM RESORTS





HERE, CULINARY EXCELLENCE IS CURATED AND CAPTIVATING

Savor the unexpected with a one-of-a-kind culinary experience at The Cosmopolitan of Las Vegas. From intimate gatherings to larger groups, we can work with our talented chefs to curate custom menus for your specific meeting and event needs. Life's too short for bland—live flavorfully.

THE COSMOPOLITAN™ of LAS VEGAS | MGM RESORTS

YOU HAVE TO BE HERE



CONTINENTAL BREAKFAST

DESIGNED FOR 1.5 HOURS OF SERVICE
INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND SELECT HOT TEAS

JUMP START
$48 PER PERSON

Fresh Orange Juice (Vegan)

Fresh Sliced, Sun-Ripened Melons, Pineapple, Market Berries (Vegan)

Individual Yogurt (Vegetarian, Dairy)

Homemade Lemon-Scented Granola
Almonds, Dried Blueberries (Vegetarian, Dairy, Nuts)

Artisan Viennoiserie Pastries, Donuts and Muffins
Sweet Creamery Butter, Preserves, Marmalades (Vegetarian, Dairy, Gluten, Nuts)

Assortment of Soft Bagels and Breads
Sourdough, Multigrain, Rye, White (Vegetarian, Dairy, Gluten)
Toaster Station Provided

Simple Cream Cheese (Vegetarian, Dairy)

Smoked Salmon Schmear (Dairy, Seafood)

Brown Sugar - Cinnamon Schmear (Vegetarian, Dairy)

Peanut Butter (Vegan, Nuts), Preserves

FRESH START
$55 PER PERSON

Fresh Pressed Green Juice (Vegan)

Fresh Sliced, Sun-Ripened Melons, Pineapple, Market Berries (Vegan)

Coconut Chia Parfait
Chia Seeds, Coconut Milk, Agave Nectar, Toasted Hemp Seeds, Raspberry, Mango Passion Fruit, Cinnamon (Vegan)

Greek Yogurt Parfait
Toasted Almonds, Lemon, Honey, Fresh Berries (Vegetarian, Dairy, Nuts)

Artisan Viennoiserie Pastries, Donuts and Muffins
Sweet Creamery Butter, Preserves, Marmalades (Vegetarian, Dairy, Gluten, Nuts)

BREAKFAST WRAPS & SANDWICH
SELECT TWO (2) | BASED ON ONE (1) PER PERSON

WRAPS
SUBSTITUTE GLUTEN-FREE WRAP | ADDITIONAL $2 PER PERSON

Vegan Burrito
Sweet Peppers, Onions, Potatoes, Black Beans, Meatless Chorizo Cilantro, Vegan Cheese, with Salsa Roja (Vegan, Gluten)

Denver Wrap
Scrambled Eggs, Hash Browns, Black Forrest Ham, Aged Cheddar, Onion, Bell Pepper (Dairy, Gluten, Pork)

Southwest Wrap
Scrambled Eggs, Beef Birria, Shredded Cheddar, Black Bean, Pico de Gallo, Chipotle Crema, Hash Browns, Jalapeño Tortilla (Dairy, Gluten)

SANDWICHES

Everything Bagel
Folded Egg, Turkey Sausage, Herb Cream Cheese (Dairy, Gluten)

Char Sui Pork
Fried Egg, Pickled Vegetables, Brioche Bun (Gluten, Pork)

Egg White Florentine
Roasted Tomatoes, Mozzarella Cheese English Muffin (Vegetarian, Dairy, Gluten)



BUFFET BREAKFAST

DESIGNED FOR 1.5 HOURS OF SERVICE
INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND SELECT HOT TEAS

SUNRISE ON THE BOULEVARD

$62 PER PERSON, ONE PROTEIN, ONE SIDE
$68 PER PERSON, TWO PROTEINS, ONE SIDE
$72 PER PERSON, TWO PROTEINS, TWO SIDES

Fresh Orange Juice (Vegan)

Fresh Sliced Sun-Ripened Melons, Pineapple, Market Berries (Vegan)

Artisan Viennoiserie Pastries, Donuts & Muffins
Sweet Creamery Butter, Preserves, Marmalades (Vegetarian, Dairy, Gluten, Nuts)

Individual Yogurt (Vegetarian, Dairy)

Farm Fresh Scrambled Eggs
Crème Fraîche, Chives (Vegetarian, Dairy)

Daily Crafted Breakfast Potatoes (Vegetarian, May Contain Dairy or Gluten)

PROTEIN SELECTION

Applewood-Smoked Bacon (Pork)

Country Sausage Patties (Pork)

Link Sausage (Pork)

Chicken Apple Sausage

Turkey Sausage

Plant-Based Sausage (Vegan)

SIDE SELECTION

Silver Dollar Pancakes
Warm Maple Syrup, Whipped Cream (Vegetarian, Dairy, Gluten)

French Toast
Warm Maple Syrup, Whipped Cream (Vegetarian, Dairy, Gluten)

Buttermilk Biscuits and Country Gravy (Vegetarian, Dairy, Gluten)

Veggie Sauté
Sautéed Mushrooms, Slow-Roasted Tomatoes, Caramelized Onions (Vegan)

DAYBREAK

$65 PER PERSON

Seasonal Cold-Pressed Juice (Vegan)

Fresh Sliced Sun-Ripened Melons, Pineapple, Market Berries (Vegan)

Multigrain Croissants, Fresh Fruit Danishes,
Granola Bites, Muffin Tops
Sweet Creamery Butter, Preserves, Marmalades (Vegetarian, Dairy, Gluten, Nuts)

Piña Colada Yogurt Parfait
Vanilla Bean, Pistachio Granola, Toasted Coconut Flakes (Vegetarian, Dairy, Nuts)

Paleo Overnight Oats
Apples, Walnuts, Chia Seeds, Sunflower Seeds, Almond Milk (Vegan, Nuts)

Egg White Frittata
Kale, Tomato, Cremini Mushrooms, Red Pepper Coulis (Vegetarian)

Roasted Sweet Potatoes
Onions, Peppers, Rosemary (Vegan)

Turkey Sausage



BUFFET BREAKFAST

MENU DESIGNED FOR GROUPS 25 GUESTS OR MORE
*CHEF ATTENDANTS ARE $375 PER ATTENDANT PER TWO (2) HOURS

THE CHELSEA BRUNCH
$108 PER PERSON

Fresh Orange Juice (Vegan)

Chilled Spa Water, Watermelon and Mint (Vegan)

Fresh Sliced Sun-Ripened Melons, Pineapple, Market Berries (Vegan)

Chia Seed Pudding, Coconut Milk
Fresh Raspberries, Granola (Vegan, Nuts)

Morning Pastry Selection, Loaves of Artisan Breads
Sweet Creamery Butter, Preserves, Marmalade (Vegetarian, Dairy, Gluten, Nuts)

Santa Barbara Smoked Salmon
Fresh Mini Bagels, Everything Spice Cream Cheese
Red Onion, Butter Lettuce, Roma Tomatoes, Capers,
Chives, Lemon (Dairy, Seafood, Gluten)

French Toast Sticks
Market Berry Compote, Maple Syrup,
Whipped Cream (Vegetarian, Dairy, Gluten)

Farm Fresh Scrambled Eggs, Crème Fraîche, Chives (Vegetarian, Dairy)

Three Cheese Hashed Potatoes (Vegetarian, Dairy)

OMELET STATION CHEF ATTENDANT REQUIRED

Whole Eggs, Egg Whites (Vegetarian)

Plant-Based Eggs (Vegan)

Ham, Bacon (Pork)

Cheddar Cheese, Swiss Cheese, Mozzarella Cheese (Vegetarian, Dairy)

Tomato, Mushroom, Spinach, Onion, Sweet Pepper, Fresh Herbs (Vegan)

Plant-Based Breakfast Sausage
Additional $5PP

CHEF CARVINGS
CHEF ATTENDANT REQUIRED
SELECT TWO

Peppercorn-Crusted Tri-Tip of Beef
Rosemary & Garlic Jus

Smoked Slab of Nueske's Bacon
Korean Pepper Ketchup (Pork)

Rope of Kielbasa Sausage
Apple and Mustard Relish (Pork)

CHEF ATTENDANTS ARE $375 PER ATTENDANT PER TWO (2) HOURS

ENHANCEMENT CHEF ATTENDANT REQUIRED
ADDITIONAL $10 PER PERSON

New York Strip
Whipped Herb Butter (Dairy)



BREAKFAST ENHANCEMENTS

DELIGHT YOUR GUESTS BY SELECTING AN ENHANCEMENT TO YOUR CONTINENTAL OR BREAKFAST BUFFET EXPERIENCE.

MORNING SCRAMBLES

$14 PER PERSON

Cheddar
Aged Cheddar Cheese, Chives (Vegetarian, Dairy)

Egg Whites
Chives (Vegetarian, Dairy)

Vegan Tofu
Sweet and Hot Peppers, Onion, Mushrooms Potatoes, Garlic, Herbs, Turmeric (Vegan)

HOT BREAKFAST SANDWICHES

$20 PER PERSON

SELECT ONE

Scrambled Egg, Italian Sausage, Provolone Cheese, Roasted Peppers, Ciabatta Roll (Dairy, Gluten, Pork)

Egg Omelet, Applewood-Smoked Bacon, Cheddar Cheese, Buttery Croissant (Dairy, Gluten, Pork)

Egg White Florentine, Roasted Tomatoes, Mozzarella Cheese, English Muffin (Vegetarian, Dairy, Gluten)

Vegan Burrito
Sweet Peppers, Onions, Potatoes, Black Beans, Meatless Chorizo Cilantro, Vegan Cheese with Salsa Roja (Vegan, Gluten)

BAGELS, BREADS AND SPREADS

$110 PER DOZEN

Assortment of Soft Bagels, Sourdough, Multigrain, Rye, White Breads (Vegetarian, Gluten)

Philadelphia Cream Cheese (Vegetarian, Dairy)

Smoked Salmon and Chive Schmear (Vegetarian, Seafood)

Whipped Ricotta with Honey (Vegetarian, Dairy)

Peanut Butter and Preserves (Vegan, Nuts)

SLICED SMOKED SALMON

$30 PER PERSON TOASTER STATION PROVIDED

Assorted Soft Bagels (Vegetarian, Gluten)

Smoked Salmon (Seafood)

Whipped Cream Cheese (Vegetarian, Dairy)

Butter Lettuce, Shaved Red Onion, Vine-Ripened Tomatoes, Capers, Chives, Lemon (Vegan)

TOASTS

$110 PER DOZEN

Gluten-Free Options Available Upon Request

SELECT ONE

Avocado Toast
Baby Arugula, Radish, Feta Cheese, Everything Spice Citronette, Multigrain Bread (Vegetarian, Dairy, Gluten)

Smoked Salmon Toast
Whipped Caper Dill Cream Cheese, Pickled Red Onion, Micro Mustard Rye Bread (Gluten, Seafood)

HARD-BOILED EGGS

$110 PER DOZEN

(Vegetarian)



BREAKFAST ENHANCEMENTS

DELIGHT YOUR GUESTS BY SELECTING AN ENHANCEMENT TO YOUR CONTINENTAL OR BREAKFAST BUFFET EXPERIENCE.

POWER PARFAITS

$144 PER DOZEN

SELECT ONE

Coconut Chia Parfait
Chia Seeds, Coconut Milk, Agave, Cinnamon
Toasted Hemp Seeds, Raspberry, Mango, Passion Fruit (Vegan)

Desert Night Oats
Gluten-Free Oats, Oat Milk, Lemon Zest, Agave Toasted Almonds
Blackberries, Blueberry Compote Crunchy Oat Crumble (Vegan, Nuts)

Morning Power Parfait
Greek Yogurt, Blood Orange, Vanilla Bean, Banana Chips Maple Syrup
Toasted Coconut (Vegetarian, Dairy)

BREAKFAST MEATS

$16 PER PERSON

SELECT ONE

Applewood-smoked Bacon (Pork)

Chicken Apple Sausage

Grilled Ham Steaks, Pineapple Salsa (Pork)

Country-Style Breakfast Sausage (Pork)

Pork Sausage Patty (Pork)

Grilled Smoked Kielbasa Sausage (Pork)

Turkey Sausage

Plant-Based Breakfast Sausage, ADDITIONAL $5 PER PERSON (Vegan)

BRIOCHE FRENCH TOAST

$21 PP

Lemon Blueberry Compote, Warm Maple Syrup Whipped Cream
(Vegetarian, Dairy, Gluten)

GLUTEN FREE HOT OATS

$14 PER PERSON

Gluten-Free Oats, Brown Sugar, Agave Nectar
Cinnamon Assorted Dry Fruits, Soy Milk (Vegan)
Almond Milk (Vegan, Nuts), 2% Milk (Vegetarian, Dairy)

BELGIAN WAFFLES

$21 PER PERSON

Classic, Chocolate Chip, Strawberry
Warm Maple Syrup, Whipped Cream (Vegetarian, Dairy, Gluten)

BUTTERMILK PANCAKES

$21 PER PERSON

Bourbon Glazed Bananas, Warm Maple Syrup,
Whipped Cream (Vegetarian, Dairy, Gluten)

SOUFFLÉ EGG BITES

$21 PER PERSON

SELECT THREE

Three-Cheese Egg Bite
Aged Cheddar, Emmental, Mozzarella (Vegetarian, Dairy)

Plant-Based Egg Bite
Vegan Mozzarella, Plant-Based Chorizo (Vegan)

Egg Bite
Smoked Ham, Aged Cheddar (Dairy, Pork)

Cage-Free Egg Bites
Turkey Sausage, Cheddar Cheese (Dairy)

Egg Whites
Heirloom Tomato, Spinach, Mozzarella, Turkey Sausage,
Cheddar Cheese (Dairy)



ACTION STATIONS

SURPRISE YOUR GUESTS WITH A CULINARY ADVENTURE AND ADD AN ACTION STATION TO YOUR EVENT.
MINIMUM OF 50 GUESTS REQUIRED.

CHILAQUILES STATION

$28 PER PERSON

Chef attendant required

Warm Crispy Tortillas, Garnished to Order (Vegan)

Scrambled Eggs (Vegetarian, Dairy)

SELECT ONE PROTEIN

Shredded Chicken

Roasted Carnitas (Pork)

Plant-Based Chorizo (Vegan) ADDITIONAL $5 PER PERSON

ALL SERVED WITH

Salsa Verde, Salsa Roja, Cholula Smashed Avocado, Pico de Gallo (Vegan)

Crema, Oaxaca Cheese (Vegetarian, Contains Dairy)

WAFFLE STICK STATION

CHEF ATTENDANT REQUIRED
$26 PER PERSON

Maple Syrup, Whipped Cream, Chocolate Sauce, Fresh Berries, Bourbon Glazed Bananas (Vegetarian, Dairy, Gluten)

OMELET STATION

$30 PER PERSON

Chef attendant required. Maximum guest guarantee may apply.
Prepared-to-order omelet station with whole eggs, egg whites, egg beaters.
Plant-Based Egg, additional $3PP

MEATS

SELECT THREE

Applewood Bacon (Pork)

Smoked Ham (Pork)

Chorizo Sausage (Pork)

Chicken Apple Sausage

Turkey Sausage

Diced Chicken Breast

Plant-Based Sausage (Vegan), additional $5PP

CHEESE

SELECT THREE
(Vegetarian, Dairy)

Gruyère

Monterey Jack

Sharp Cheddar

Goat Cheese

Fresh Mozzarella

Crumbled Feta

Grated Parmesan Cheese

VEGETABLES

SELECT FIVE
(Vegan)

Caramelized Onions

Roasted Peppers

Sautéed Mushrooms

Roma Tomatoes

Wilted Spinach

Asparagus Tips

Avocados

Jalapeños

Chives

SEAFOOD*

ADDITIONAL $8 PER PERSON
PER SELECTION

Shrimp (Shellfish)

Smoked Salmon (Seafood)

ADDITIONAL $11 PER PERSON
PER SELECTION

Crab (Shellfish)

Atlantic Lobster (Shellfish)



BEVERAGE ENHANCEMENTS

REWARD YOUR GUESTS BY SELECTING AN ENHANCEMENT TO YOUR CONTINENTAL OR BREAKFAST BUFFET EXPERIENCE.

SEASONAL FRUIT MIMOSAS

$20 PER DRINK

Sparkling Prosecco paired with Orange Juice and
the Season's Freshest Fruits (Vegan)

BLOODY MARY BAR

$21 PER DRINK

Mixologist Choice of Premium Vodkas

Choice of Traditional Tomato, V8 (Vegan) or Clamato Juice (Seafood)

Garnished with Seasonal Selections, Assorted Fresh Vegetables, Lemons, Limes

MIMOSAS AND BLOODY MARY BARS REQUIRE A BARTENDER AT $375 PER BARTENDER
ONE (1) BARTENDER REQUIRED PER EVERY (100) GUESTS



INVIGORATE

EMPOWERING THEMED BREAKS.
PRICED AND DESIGNED FOR 45 MINUTES OF SERVICE.

RE-ENERGIZE

$30 PER PERSON

Assorted Power Bars, Individual Dried Fruits and Nuts Packets of Beef Jerky (one per person)

Sweet Clementines, Ripe Bananas

Selection of Energy, Power Drinks and Coconut Waters

ENHANCEMENT

ADDITIONAL $5 PER PERSON

Honey Yogurt Dark Chocolate Cranberry Bark (Vegetarian, Dairy)

THE GOOD LIFE

$33 PER PERSON
SELECT FOUR

Baby Vegetable Crudités
Creamy Tofu Hummus (Vegan)

Roasted Eggplant Dip
Confit Tomatoes, Olives, Parsley, Smoked Paprika, Olive Oil Root Vegetable Chips (Vegan)

Crispy Rainbow Cauliflower
Buffalo Sauce, Cilantro, Cashew Ranch Dip (Nuts, Vegan)

Vegan Ceviche
Hearts of Palm, Cilantro, Tomato, Red Onion, Nori Flakes, Shaved Coconut (Vegan)

Housemade Energy Balls
Dates, White Sesame, Walnut, Chocolate (Vegan, Nuts)

Seasonal Fruit Skewers (Vegan)

ENHANCEMENT

ADDITIONAL $8 PER PERSONP

Açai Bowl
Seasonal Berries. Pineapple Chunks, Granola, Bananas, Coconut Flakes Shaved Dark Chocolate (Vegan)

COMIDAS CALLEJERAS

$34 PER PERSON

Chipotle Braised Chicken & Potato Empanada
Monterey Jack Cheese, Salsa Roja (Vegetarian, Dairy, Gluten)

Beef Flauta
Mexican Crema, Salsa Verde (Dairy, Gluten)

Cheese Quesadilla
Black Bean, Cilantro, Peppers, Pico de Gallo (Vegetarian, Dairy, Gluten)

Assorted Filled Churro Bites
Whipped Cream, Chocolate Sauce, Caramel Sauce (Vegetarian, Dairy, Gluten)

Agua de Jamaica (Vegan)



SAVORY SELECTIONS

THEMED BREAKS.
PRICED AND DESIGNED FOR 45 MINUTES OF SERVICE.

TEA TIME!

$34 PER PERSON

Assorted Tea Sandwiches
SELECT THREE

Cucumber Finger Sandwich
Sliced White Bread, Dill Cream Cheese, Radish (Vegetarian, Dairy)

Smoked Salmon
Pumpernickel Bread, Lemon Caper Remoulade, Pickled Red Onion (Gluten, Seafood)

Shaved Roast Beef
Wheat Bread, Swiss Cheese, Creamy Celery Root, Horseradish Slaw (Dairy, Gluten)

Open Faced Grilled Chicken Salad
Multigrain with Granny Smith Apples, English Curry Mango Dressing (Gluten)

Sliced Ham
Rye Bread, Watercress, Dijonnaise (Gluten, Pork)

Egg Salad
Mini Bun, Celery, Lemon Mayo, Parsley (Vegetarian, Gluten)

Assortment of French Macarons, Miniature Tea Cakes
Citrus Madeleines (Vegetarian, Dairy, Gluten)

ROLLIN' WITH CANNOLI

$32 PER PERSON

Roasted Corn & Tomato
Chipotle Aïoli (Vegetarian, Gluten)

Madras Curried Chicken
Golden Raisins, Cilantro (Gluten)

Maine Lobster
Meyer Lemon Aïoli, Fine Herbs (Gluten)

Strawberry Shortcake
Sweet Ricotta Cream, Freeze Dried Strawberry Crumble (Dairy, Gluten)

THE DIVE IN BREAK

$34 PER PERSON

B-Y-O Nachos

Warm Tortilla Chips (Vegan)

Sharp Cheddar Cheese Sauce (Vegetarian, Dairy)

Pico de Gallo, Guacamole, Sour Cream (Vegan, Vegetarian, Dairy)

Mini Corn Dogs, Sriracha Ketchup (Gluten, Pork)

Warm Pretzel Bites, Spicy Mustard (Vegetarian, Gluten, Dairy)

Sea-Salted Chocolate Chip Cookies (Vegetarian, Dairy, Gluten)

RISE AND SHINE

$34 PER PERSON

Tropical Fruit Cup
Melons, Kiwi, Dragon Fruit (Vegan)

Mini Monte Cristo Sandwich
Country Ham, Swiss Cheese, Dijion Bechamel, Raspberry Preserves (Dairy, Gluten, Pork)

Chicken and Cajun Waffles
Hot-Honey (Dairy, Gluten)

Ginger, Pineapple Immunity Shot (Vegan)



SWEETS & TREATS

THEMED BREAKS.
PRICED AND DESIGNED FOR 45 MINUTES OF SERVICE.

FRUIT STAND

$28 PER PERSON, TWO SELECTIONS
$32 PER PERSON, THREE SELECTIONS

Cantaloupe

Honeydew

Pineapple

Watermelon

Strawberry
(Vegan)

SAUCE, SELECT TWO

Chocolate Sauce (Vegetarian, Dairy)

Coconut White Chocolate Sauce (Vegetarian, Dairy)

Caramel Sauce (Vegetarian, Dairy)

Strawberry Sauce (Vegan)

Hazelnut Glaze (Nuts)

Tajín & Chamoy (Vegan)

GOURMET POPCORN

$28 PER PERSON
*CHEF ATTENDANT RECOMMENDED

Freshly Made Popcorn with Choice of Flavorings
SELECT TWO

Key lime Pie (Vegetarian, Dairy, Gluten)

Triple Chocolate (Vegetarian, Dairy, Gluten)

Very Berry (Vegan)

Elvis (Vegetarian, Dairy, Gluten Nuts)



MORNING MUST-HAVES

Assorted Whole Fruits (Vegan)
$96 PER DOZEN

Chef's Selection of Breakfast Pastries (Vegetarian, Dairy, Gluten, Nuts)
$86 PER DOZEN

Assorted Freshly Baked Muffins (Vegetarian, Dairy, Gluten, Nuts)
$86 PER DOZEN

Assorted Gluten-Free Muffins (Vegetarian, Dairy, Nuts)
$92 PER DOZEN

Brown Sugar Streusel Coffee Cakes
Lemon Raspberry, Mocha, Blueberry Almond (Vegetarian, Dairy, Gluten, Nuts)
$120 PER DOZEN

Assorted Mini Filled Donuts (Vegetarian, Dairy, Gluten)
MINIMUM ORDER (5) DOZEN
$92 PER DOZEN

Large Citrus Honey Madeleines (Vegetarian, Dairy, Gluten)
$92 PER DOZEN

Assorted Donut Holes (Vegetarian, Dairy, Gluten)
MINIMUM ORDER (5) DOZEN
$82 PER DOZEN

Housemade Granola Bar
Rolled Oats, Spices, Dried Fruit, Shredded Coconut,
Peanut Butter Honey, Butter (Vegetarian, Dairy, Nuts)
$92 PER DOZEN

Individual Assorted Fruit Yogurts (Vegetarian, Dairy)
$125 PER DOZEN

Assorted Biscotti Cookies
Flavors (Vegetarian, Dairy, Gluten, Nuts)
$86 PER DOZEN

Pull Apart Mini Cinnamon Roll
MINIMUM (3) DOZEN PER FLAVOR
$125 PER DOZEN

Classic Vanilla Bean, Cream Cheese Glaze (Vegetarian, Dairy, Gluten)

Chocolate Hazelnut, Praline Cream Cheese Glaze (Vegetarian, Dairy, Gluten, Nuts)

Very Berry, Citrus Cream Cheese
with Fresh Berry Compote (Vegetarian, Dairy, Gluten)

AFTERNOON SWEETS

Warm Cinnamon-Sugar Dusted Beignets (Vegetarian, Dairy, Gluten)
MINIMUM ORDER (5) DOZEN
$86 PER DOZEN

Freshly Baked Assorted Cookies (Vegetarian, Dairy, Gluten, Nuts)
$86 PER DOZEN

Assortment of French Macarons (Vegetarian, Dairy, Nuts)
$92 PER DOZEN

Assorted Walnut Fudge Brownies,
Peanut Butter Blondies (Vegetarian, Dairy, Gluten, Nuts)
$86 PER DOZEN

Cosmopolitan Cupcakes, Buttercream Frosting
Vanilla, Chocolate, Red Velvet (Vegetarian, Dairy, Gluten)
MINIMUM (1) DOZEN PER FLAVOR
$86 PER DOZEN

Chocolate-Covered, Long-Stemmed Strawberries (Vegetarian, Dairy)
$110 PER DOZEN

Traditional Candy: Reese's Peanut Butter Cups,
Snickers, M&M's Peanut M&M's, Twix, Skittles
$9 EACH

Gummy Candy, Gummy Bears, Sour Candies
$11 EACH

Assorted Ice Cream Bars® (Vegetarian, Dairy)
$125 PER DOZEN

Fruit Smoothie Pops (Vegan)
$125 PER DOZEN

Ben & Jerry's Ice Cream Cups (Vegetarian, Dairy)
$125 PER DOZEN



NIBBLES & BITES

Roasted Unsalted Nuts
$10 EACH

Power Trail Mix (Nuts)
$10 EACH

Raw Almonds
$10 EACH

Cajun Roasted Pecans, Cashews, Pistachios (Vegan, Nuts)
SERVES UP TO 10 PEOPLE
$82 PER POUND

Assorted Energy Bars
$10 EACH

Assorted Deli Style Potato Chips
$10 EACH

Craft Popcorn, Assorted Flavors
$10 EACH

Warm Soft Pretzels, Spicy Mustard,
Craft Beer Cheese (Vegetarian, Dairy, Gluten)
$108 PER DOZEN

Individual Garden Vegetable Crudité
Roasted Red Pepper Hummus in a Red Cabbage Cup (Vegan)
$180 PER DOZEN

Packets of Beef Jerky
$150 PER DOZEN

CHIPS & DIPS
25-PERSON MINIMUM

Roasted Garlic Hummus
Smoked Paprika, Pita Chips (Vegan, Gluten)
$18 PER PERSON

Rustic Sea Salt Potato Chips (Vegan
Caramelized French Onion Dip (Vegetarian, Dairy)
$18 PER PERSON

Warm Tortilla Chips
Salsa Roja and Guacamole (Vegan)
$18 PER PERSON

INDIVIDUAL PROTEIN PACKS
25-PERSON MINIMUM
SERVED IN GRAB & GO CONTAINERS

Sonoma Protein Box
Cubed Cheese, Sweet Grapes Artisan Crackers (Vegetarian, Dairy, Gluten)
$20 EACH

K-12 Protein Box
Housemade Salami, Fresh Cheese, Artisan Crackers,
Hard-Cooked Egg, Sweet Grapes (Gluten, Dairy, Pork)
$25 EACH

Vegetable Crudité Cups
Baby Carrots, Celery, Broccoli, Cauliflower, Cherry Tomatoes
Choice of Buttermilk Ranch Dressing (Vegetarian, Dairy)
or Housemade Hummus (Vegan)
$16 EACH

Seasonal Fruit Cups
Sun-Ripened Melons, Pineapple, Dragon Fruit and Kiwi (Vegan)
$16 EACH



À LA CARTE BEVERAGES

Freshly Brewed Coffee (Regular and Decaffeinated)
$126 PER GALLON

Oat Milk, Soy Milk or Almond Milk
$26 PER PINT

Selection of Hot Teas
$126 PER GALLON

Freshly Brewed Iced Tea
$126 PER GALLON

Fresh Orange Juice
$132 PER GALLON

Agua Frescas
$130 PER GALLON | MINIMUM (3) GALLONS

Cucumber Limón

Agua de Jamaica

Strawberry (Vegan)

Chilled Refreshing Spa Waters
$126 PER GALLON | MINIMUM (3) GALLONS
Cucumber, Dragon Fruit, Basil Raspberry, Mint
Tropical Fruit, Hibiscus Citrus, Blueberry, Rosemary
Watermelon, Orange, Coriander, Strawberry, Thai Basil

SOFT DRINKS & WATER

Assorted Coca-Cola Soft Drinks
$9 EACH

Bottled Water
$9 EACH

PREMIUM BEVERAGES & SPARKLING WATERS

Assorted Bottled Teas
$10 EACH

San Pellegrino Sparkling Water
$9 EACH

Assorted Topo Chico Flavored Sparkling Water
$9 EACH

Proud Source® Still Water Aluminum Bottle
$10 EACH

Bottled Fiji Water
$11 EACH

Red Bull® Energy Drinks, Regular & Sugar Free
$11 EACH

Cold Pressed Juices
(10-DAY LEAD TIME)
$16 EACH

Assorted Individual Bottles of Fruit Smoothies
$120 PER DOZEN

Chilled La Colombe® Coffee Drinks
$12 EACH



LUNCH BUFFETS

DESIGNED FOR TWO (2) HOURS OF SERVICE. INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND SELECT TEAS

PIAZZA TRILUSSA

$79 PER PERSON WHEN SERVED ON MONDAY
$85 PER PERSON

Chopped Romaine and Chicory, Grilled Artichokes Pepperoncinis, Red Onion
Cherry Tomatoes, Lemon Dressing (Vegan)

Caprese Salad
Heirloom Tomatoes, Bocconcini Mozzarella, Lemon Oil,
Fig Balsamic (Vegetarian, Dairy)

Antipasti Salad
Salami, Roasted Red Peppers, Sliced Green Olives, Artichoke Hearts
Mozzarella Cheese, Red Wine Vinaigrette (Dairy, Pork)

Lemon and Herb Chicken Piccata
White Wine Butter, Caper Jus (Dairy)

Basil Pesto Seasonal White Fish
Roasted Asparagus, Kalamata Olives, Tomatoes (Nuts, Dairy, Seafood)

Penne Pasta
Basil Ricotta, Broccolini, EVOO, Garlic, Chili Flakes (Vegetarian, Dairy, Gluten)

ACCOMPANIMENT

Sautéed Haricot Verts, Toasted Almonds (Vegan, Nuts)

Grilled Focaccia, Arbequina Extra Virgin Olive Oil (Vegan, Gluten)

DESSERTS

Chocolate Pistachio Tart (Vegan, Nuts)

Cannoli (Vegetarian, Dairy, Gluten, Nuts)

Lemon Ricotta Zeppoli, Fresh Berry Sauce (Dairy, Gluten, Gelatin)

ENHANCEMENT*

ADDITIONAL $15 PER PERSON, SELECT ONE

Beef Milanessa
Tuscan Potatoes (Gluten)

Veal & Lamb Meatballs
Parmesan Reggiano, Rosemary Marsala Reduction,
Ciabatta Garlic Bread (Dairy, Gluten)

Eggplant Parmesan
Torn Basil, Roasted Tomato Fondue (Vegetarian, Dairy, Gluten)

ZÓCALO

$79 PER PERSON WHEN SERVED ON TUESDAY
$85 PER PERSON

Machete' Chopped Salad
Pickled Onions, Black Beans, Sweet Corn, Spicy Pepitas
Crumbled Cotija Cheese, Tomato Cumin Dressing (Vegetarian, Dairy)

Ensalada de Repollo
Red and Green Cabbage Slaw, Shredded Carrots, Bell Peppers,
Cilantro Tajín Avocado Lime Dressing (Vegan)

Jicama and Cucumber Salad
Tender Baby Lettuce, Sweet Peppers, Baby Carrots,
Radish Orange Agave Vinaigrette (Vegan)

Braised Mole Chicken
Toasted Pepitas, Cilantro, Red Onions (Nuts)

Santa Maria Rubbed Flank Steak
Roasted Zucchini, Yellow Squash, Argentinian Chimichurri

Roasted Vegetable Enchiladas
Salsa Verde, Vegan Cheese, Cilantro (Vegan)

ACCOMPANIMENT

Spanish Rice & Jalapeño Black Beans (Vegan)

Tortilla Chips
Salsa Roja, Salsa Verde, Sour Cream (Vegetarian, Dairy)

DESSERTS

Alfajores Cookies (Vegetarian, Dairy, Gluten)

Mexican Chocolate Tart (Vegan, Gluten)

Tres Leches (Vegetarian, Dairy, Gluten)

ENHANCEMENT*

ADDITIONAL $15 PER PERSON

B-Y-O Street Tacos
SELECT ONE

Carne Asada

Chicken Tinga

~OR~

Beef Flautas Pico de Gallo, Mexican Crema, Avocado Sauce (Dairy, Gluten)



LUNCH BUFFETS

PATRAS

$79 PER PERSON WHEN SERVED ON WEDNESDAY
$85 PER PERSON

Crisp Romaine Lettuce
Baby Heirloom Tomatoes, Sliced Persian Cucumber
Red Onion, Crumbled Feta Cheese, Greek Dressing (Vegetarian, Dairy)

Vine-Ripened Tomatoes
Sliced Cucumbers, Chickpeas, Bell Peppers, Red Onion, Extra Virgin Olive Oil
Freshly Squeezed Lemon Juice (Vegan)

Greek Orzo Pasta Salad
Orzo, Wild Mushrooms, Asparagus, Roasted Peppers,
Lemon Vinaigrette (Vegan, Gluten)

Mediterranean Spiced Cod
Warm Tabouleh Salad, Lemon, Oregano, Butter Sauce (Dairy, Gluten, Seafood)

Citrus Brined Chicken Kalamakia
Capers, Lemon Chips, Greek Saffron Rice

Campanelle Puttanesca
Cauliflower, Olives, Capers, Tomato Sugo, Basil (Vegan, Gluten)

ACCOMPANIMENT

Greek Spread Display
Hummus, Baba Ghanoush (Vegan), Tzatziki (Vegetarian, Dairy)
Warm Pita Bread (Vegan, Gluten)

DESSERTS

Greek Yogurt Mousse
Raspberries, Peaches (Dairy, Gelatin)

Olive Oil Lemon Crinkle Cookie (Gluten, Vegan)

Assorted Baklava (Vegetarian, Dairy, Gluten, Nuts)

ENHANCEMENT*

ADDITIONAL $15 PER PERSON
CHEF ATTENDANT REQUIRED
SELECT ONE

Gyro Beef and Lamb or Chicken
Romaine Lettuce, Sliced Tomatoes, Shaved Red Onion, Greek Tomato Salsa (Vegan)
Tzatziki Sauce (Vegetarian, Dairy), Warm Pita Bread (Vegan, Gluten)

ORCHID ROAD

$79 PER PERSON WHEN SERVED ON THURSDAY
$85 PER PERSON

Chinese Chicken Salad
Shredded Romaine, Napa Cabbage, Roasted Cashews, Shredded Carrots
Mandarin Oranges, Edamame Beans (Nuts), Soy Ginger Dressing (Vegan)

Asian Mixed Greens
Snow Peas, Shaved Baby Carrots, Green Papaya, Radish (Vegan)
Creamy Kizami Wasabi Dressing (Vegetarian, Dairy)

Marinated Tofu and Soba Noodle Salad
Shaved Seasonal Vegetables, Scallions, Furikake, Ponzu Vinaigrette (Gluten)

Sweet & Sour Pork Riblets
Fried Garlic, Cilantro (Pork)

Crispy Fried Chicken Katsu
Katsu Sauce (Gluten)

Seasonal Vegetable Curry Jasmine Rice
Fried Garbanzo Beans (Vegan)

ACCOMPANIMENT

Marinated & Fried Tofu, Gochujang Glaze,
Black Sesame Seeds (Vegan, Gluten)

Vegetable Fried Rice (Vegan)

DESSERTS

Matcha-Strawberry Yuzu Cake (Dairy, Gluten, Gelatin)

Lychee Panna Cotta, Champagne Gelée (Vegan)

Portuguese Egg Tart (Vegetarian, Dairy, Gluten)

ENHANCEMENT*

ADDITIONAL $15 PER PERSON

B-Y-O Ramen Bowl
Chashu Pork (Pork), Noodles (Gluten), Egg (Vegetarian), Scallions, Corn
Bean Sprouts, Miso Broth (Vegan)



LUNCH BUFFETS

AVONDALE

$79 PER PERSON WHEN SERVED ON FRIDAY
$85 PER PERSON

Chopped Wedge Salad
Baby Heirloom Tomatoes, Crispy Bacon, Dehydrated Shallots
Blue Cheese Dressing (Dairy, Gluten, Pork)

Chef's Salad
Diced Turkey, Spring Mix, Belgian Endive, Hard-Boiled Eggs
Tomato, Cucumber, Shredded Cheese, Peppercorn Ranch (Dairy)

Kale & Quinoa Salad
Apple, Grape, Dried Cherries, Toasted Pepitas, Cider Vinaigrette (Vegan)

Rosemary and Garlic Porchetta
Root Vegetables, Natural Jus (Pork)

Rotisserie Chicken
Roasted Pee Wee Potatoes, Creamy White Wine, Thyme Sauce (Dairy)

BBQ Pulled Jackfruit
Crispy Onions, Cilantro (Vegan, Gluten)

ACCOMPANIMENT

Crispy Brussels Sprouts
Rosemary, Red Bell Peppers (Vegan)

Creamy Mac'n'Cheese
Toasted Breadcrumbs (Vegetarian, Dairy, Gluten)

DESSERTS

Cherry Streusel Tart (Vegetarian, Gluten, Dairy)

Chocolate Fudge Cake (Vegetarian, Dairy)

Vegan Blueberry Pie Cheesecake Shot

ENHANCEMENT*

ADDITIONAL $15 PER PERSON, SELECT ONE

Blackened Salmon
Old Bay Butter Sauce (Dairy, Seafood)

Slow-Roasted Baby Back Ribs
Kansas City BBQ Sauce (Pork)

HAWAII KAI

$79 PER PERSON WHEN SERVED ON SATURDAY
$85 PER PERSON

Mixed Green Salad
Sweet Pineapple, Bell Peppers, Red Onions,
Toasted Cashews, Citrus Dressing (Vegan, Nuts)

Traditional Hawaiian Potato & Macaroni Salad
Carrots, Onions, Hard-Boiled Eggs (Vegetarian, Gluten)

Shishito Pepper Cabbage Slaw
Gochujang Vinaigrette (Vegan, Gluten)

"Huli Huli" Chicken
Hawaiian-Style Smoked Rotisserie Chicken
Blistered Sweet Corn, Cherry Tomatoes

Grilled Flank Steak
Sautéed Zucchini, Green Onions, Teriyaki Sauce (Gluten)

Pan-Seared Mahi Mahi
Baby Bok Choy, Chinese Black Bean Sauce (Seafood, Gluten)

ACCOMPANIMENT

Hawaiian Fried Rice
Glazed Pineapple, Roasted Bell Peppers, Toasted Coconut (Vegan)

DESSERTS

Pineapple Haupia (Vegan)

Coconut, Macadamia Nut Bar (Vegetarian, Dairy, Gluten, Nuts)

Kona Coffee Mousse Cake (Dairy, Gluten, Gelatin)

ENHANCEMENT*

ADDITIONAL $15 PER PERSON
SELECT ONE

Hawaiian Ahi Poke
Seaweed, Maui Onions, Sesame Seeds, Garlic Chili,
Soy Sauce, Scallions, Root Vegetable Chips (Seafood, Gluten)

Kahlua Pork Sliders
Charred Pineapple Aïoli, Crispy Onions, Hawaiian Rolls (Gluten, Pork)



MARKETPLACE SANDWICH BOARDS & SALADS

ARTISAN STYLE SANDWICHES & WRAPS

$79 PER PERSON

SELECT THREE

GUARANTEE TO BE PROVIDED FOR EACH SANDWICH

Turkey & Swiss
Roasted Peppers, Tender Greens, Dijon Aïoli,
Multigrain Ciabatta Roll (Dairy, Gluten)

Roast Beef
Caramelized Onions, Roasted Peppers, Arugula, Boursin Cheese
Potato Bun (Dairy, Gluten)

Cuban Ham
Ham, Shredded Pork, Swiss Cheese, Romaine, B&B Pickles,
Dijonnaise, Soft Roll (Dairy, Gluten, Pork)

Italian
Ham, Salami, Pepperoni, Provolone Cheese, Romaine Hearts
Italian Dressing, Pickled Giardiniera, Hoagie Roll (Dairy, Gluten Pork)

Lemongrass Chicken Banh Mi
Pickled Vegetables, Cilantro, Jalapeños, Sriracha Mayo (Gluten)

Olive Oil Poached Tuna
Shaved Onions, Watercress, Tomato, Lemon Caper Relish
Buttery Croissant (Dairy, Seafood, Gluten)

Caprese
Heirloom Tomato, Basil, Mozzarella Cheese, Pesto Aïoli,
Herbed Ciabatta Roll (Vegetarian, Dairy, Gluten, Nuts)

Grilled Veggie
Roasted Zucchini, Yellow Squash, Charred Portabella Mushrooms
Sweet Red Peppers, Shaved Carrots, Romaine Hearts
Balsamic Dressing, Ciabatta Roll (Vegan, Gluten)

Chicken Caesar Wrap
Romaine Hearts, Shaved Reggiano, Garlic Croutons,
Caesar Dressing (Dairy, Gluten)

Buffalo Cauliflower Wrap
Black Beans, Roasted Corn, Carrots, Spinach, Tomato,
Cucumber, Spinach Wrap (Vegan, Gluten)

SALADS

Asian Chopped Salad
Red Radish, Shredded Carrots, Bell Pepper, Edamame, Scallion
Sesame Soy Vinaigrette (Vegan)

Conchiglie Pasta Salad
Sweet Peas, Red Onions, Broccolini, Pine Nuts, Parmesan
Creamy Avocado Dressing (Vegetarian, Dairy, Gluten, Nuts)

Grilled Halloumi Cheese & Red Beet Salad
Spinach, Rockets, Radicchio, Fennel, Pumpkin Seeds,
Citrus Vinaigrette (Vegetarian, Dairy)

Deli Style Chips (Vegan), French Onion Dip (Vegetarian, Dairy)

DESSERTS

Brookies (Vegetarian, Dairy, Gluten)

Raspberry Éclairs (Dairy, Gluten, Gelatin)

Caramel Banana Cheesecakes (Dairy, Gluten, Gelatin)

ENHANCEMENT OF SOUP OFFERINGS*

SELECT ONE

ADDITIONAL $10 PER PERSON

Homemade Chicken Noodle (Gluten)
GLUTEN-FREE PASTA, AVAILABLE UPON REQUEST)

Ripened Tomato and Sweet Basil
Aged Parmesan Cheese (Vegetarian, Dairy)

Creamy Broccoli
Aged Cheddar (Vegetarian, Dairy, Gluten)

Roasted Red Pepper and Fennel Soup
Polenta Croutons (Vegan)



PLATED LUNCH

ALL PLATED LUNCH ENTRÉES ARE DESIGNED WITH THREE (3) COURSES, FRESHLY BAKED ARTISAN BREADS AND CREAMERY BUTTER, FRESHLY BREWED COFFEE AND SELECT TEAS.

STARTERS

SELECT ONE

Farmers Market Shaved Vegetable Salad
Mixed Greens, Heirloom Carrots, Watermelon Radish, Aged Goat Cheese, Pepitas, Citronette Vinaigrette (Vegetarian, Dairy)

Baby Kale Salad
Dried Blueberries, Grapes, Grilled Halloumi Cheese, Pistachios, Fresh Herbs, Pomegranate Citrus Vinaigrette (Vegetarian, Dairy, Nuts)

Iceberg Lettuce Wedge
Tomatoes, Crispy Lardons, Crispy Shallots, Maytag Blue Cheese Smoked Ranch Dressing (Dairy, Gluten, Pork)

Baby Gem Caesar Salad
Shaved Parmigiano Reggiano, Herbed Croutons, Creamy Caesar Dressing (Vegetarian, Dairy, Gluten)

PLATED DESSERTS

SELECT ONE

Double Chocolate Mousse
Strawberry Sauce (Dairy, Gelatin)
Maximum Guests of 500

Salted Caramel Cheesecake
Raspberry Sauce (Dairy, Gluten, Gelatin)

Chocolate Hazelnut Opera Cake (Dairy, Gluten, Gelatin, Nuts)

Lemon Raspberry Tart with Meringue (Dairy, Gluten, Gelatin)

Vegan Coconut Tapioca, Exotic Sauce, Fresh Berries

MAIN ENTRÉE

SELECT ONE

Citrus Brined Chicken Breast $78 PER PERSON
Wilted Bitter Greens, Parsnip Purée, Wild Mushroom Ragu (Dairy)

Teriyaki Grilled Chicken Breast $78 PER PERSON
Garlic Vegetable Fried Rice, Baby Bok Choy, Crispy Shiitake Mushrooms Ginger Soy Glaze

Grilled Petite Beef Filet $87 PER PERSON
Potato Au Gratin, Roasted Baby Carrots, Asparagus, Chimichurri Rojo (Dairy)

Braised Beef Short Ribs $86 PER PERSON
Confit Garlic Pomme Purée, Wilted Baby Spinach, Thyme-Roasted Tomatoes, Red Wine Jus (Dairy)

Blackened Atlantic Salmon $75 PER PERSON
Creamy Potato and Carrot Purée, Grilled Asparagus, Maitake Mushroom, Cajun Beurre Blanc (Dairy, Seafood)

Cauliflower Steak $68 PER PERSON
Pistachio Pesto, Agrodolce Salsa, Shaved Radish Salad (Vegan, Nuts)



RECEPTION HORS D'OEUVRES

CHEF 'S SELECTION OF PASSED OR DISPLAYED HORS D'OEUVRES (BASED ON SIX (6) PIECES PP) $55PP.
À LA CARTE HORS D'OEUVRES TO BE ORDERED IN INCREMENTS OF (25) PER SELECTION. MINIMUM OF (25), PER SELECTION.

COLD AT $14 PER PIECE

Antipasto Skewer
Genoa Salami, Provolone Cheese, Sundried Tomato Taggiasca Olive (Dairy, Pork)

Asian Chicken Lettuce Wrap
Heirloom Carrots, Thai Chili Sauce (Gluten)

Cranberry Walnut Crostini
Whipped Burrata, Hot Honey Syrup (Vegetarian, Dairy)

Edamame Hummus Peppadew
Harissa Kalamata (Vegan)

Chicken Fajita Soft Taco Cone (Gluten)

Vietnamese Vegetable Summer Roll, Sweet Chili Glaze (Vegan)

Ahi Tuna Tartare
Wakame, Ponzu Aioli, Furikake (Seafood)

Deviled Egg
Crisp Prosciutto, Asparagus (Pork)

COLD AT $15 PER PIECE

Mediterranean Pita Taco
Feta Cheese, Garlic Hummus (Vegetarian, Gluten, Dairy)

Beef Medallions
Horseradish Cream, Meyer Lemon (Dairy)

Smoked Salmon Mille-Feuille
Dill Cream Cheese, Masago Arare (Dairy, Seafood, Gluten)

Gochugaru Shrimp on Kimchi Pancake
Scallion (Gluten, Shellfish)

HOT AT $14 PER PIECE

Crispy Vegetable Spring Roll
Sweet Chili Lime (Vegetarian, Gluten)

Short Rib Croquette
Argentinian Chimichurri (Gluten)

Seasonal Vegetable Skewer
Aged Balsamic, Fleur de sel (Vegan)

Thai Chicken Satay
Chili Peanut Sauce, Micro Cilantro (Nuts)

Yakitori Beef Bites
Togarashi, Scallion Curls

Chicken Chili Verde Empanada
Jalapeño Lime Crema (Dairy, Gluten)

Thai Shrimp Firecracker, Sambal Chili Aïoli (Gluten, Shellfish)

Mozzarella Arancini Ball
Slow-roasted Tomato Emulsion (Vegetarian, Gluten, Dairy)

HOT AT $15 PER PIECE

Lobster Mac'n'Cheese Bite
Meyer Lemon Aïoli (Dairy, Gluten, Shellfish)

Togarashi Charred Shrimp
Yuzu Kosho (Shellfish)

Moroccan-Spiced Lamb Meatball
Mint Glaze (Dairy)

Prime Beef Persillade Skewer
Truffle Jus



RECEPTION DISPLAYS

RECEPTIONS ARE DESIGNED FOR TWO HOURS OF SERVICE. AN EVENT REQUIRES A THREE-STATION MINIMUM, NOT TO INCLUDE DESSERT AND ARE PREPARED TO THE FULL GUEST GUARANTEE

SEASONS BEST VEGETABLE CRUDITÉ

$25 PER PERSON

Rainbow Cauliflower Florets, Heirloom Baby Tomatoes, Broccolini, Cucumber, Watermelon Radish, Crisp Celery, Baby Carrots (Vegan), Peppercorn, Ranch Dipping Sauce, Chunky Blue Cheese Dressing (Vegetarian, Dairy)
Served on Edible Soil (Vegan, Gluten)

ARTISAN CHEESE

$28 PER PERSON

Chef's Selection of Artisan Cheeses, Crackers, Sliced Baguette, Grape Clusters, Marcona Almonds, Honeycomb, Fig Jam (Vegetarian, Dairy, Gluten, Nuts)

INTERNATIONAL CHARCUTERIE

$30 PER PERSON

Prosciutto, Tartufo Salami, Coppa, Bresaola, San Danielle Salami, Cured Olives, Dried Cherries, Balsamic Grainy Mustard, Grissini-Carved Rustic Breads (Gluten, Pork)

MIDDLE EASTERN MEZZE

$31 PER PERSON

Red Pepper Hummus, Eggplant Salad, Octopus Salad
Dolmas Haloumi Cheese, Kalamata Olives, Cucumber, Lettuce Spears, Zaatar Pita Chips, Lavosh (Dairy, Gluten, Seafood)

BAKED CREAMY SPINACH DIP

$18 PER PERSON

ADD CRAB $21PP (SHELLFISH)

Roasted Peppers, Artichoke (Vegetarian, Dairy)

Warm Tortilla Chips (Vegan)

CIGAR CLUB

$33 PER PERSON THREE SELECTIONS
$37 PER PERSON FOUR SELECTIONS

FRESHLY ROLLED SAVORY "CIGARS"

Southwest Black Bean & Tofu (Vegan, Gluten)
Buffalo Chicken (Dairy, Gluten)
Philly Cheese Steak (Dairy, Gluten)
Shrimp & Veggie (Dairy, Gluten, Shellfish)
Cubano Pork (Dairy, Gluten, Pork)
Chicken & Vegetable (Gluten)

DIPPING SAUCE

Smoked Ranch (Vegetarian, Dairy)
Thai Sweet Chili (Vegan)
Green Goddess (Vegetarian, Dairy)



CHILLED RECEPTION DISPLAY

MARKET FRESH SALAD EXPERIENCE

$30 PER PERSON*

**CHEF ATTENDANT RECOMMENDED*
Receptions are designed for two hours of service. An event requires a three-station minimum, not to include dessert and are prepared to the full guest guarantee. Upgrade your menu to Chef Attended Caesar Salad Experience - Chef Attendant $350

SELECT TWO
(Vegan)

- Crisp Hearts of Romaine Iceberg Lettuce
- Tender Mixed Lettuces
- Baby Spinach
- Baby Arugula

SELECT THREE
(Vegan)

- Balsamic Vinaigrette
- Cracked Dijon Vinaigrette Italian (Vegetarian, Dairy)
- Peppercorn Ranch
- Creamy Caesar Chunky Blue Cheese

SELECT FIVE
(Vegan)

- Cherry Tomatoes
- Hot House Cucumbers
- Carrot Curls
- Shaved Red Onion
- Kalamata Olives
- Red Radishes
- Garbanzo Beans
- Dried Cranberries
- Sweet Bell Peppers
- Artichoke Hearts
- Edamame
- Roasted Red Beets
- Marinated Firm Tofu
- Tortilla Strips

- Feta Cheese
- Seasoned Croutons
- Cooked Egg
- Crumbled Blue Cheese
- Shaved Parmesan
- Crumbled Goat Cheese
- Feta Cheese
- Sliced Almonds Toasted Walnuts (Nuts)
- Seasoned Croutons (Gluten)
- Crumbled Bacon (Pork)

PROTEINS ADDITIONAL

- Grilled Chicken Breast
  $9 PER PERSON
- Marinated, Grilled Flank Steak
  $11 PER PERSON
- Colossal Wild Caught Shrimp
  $14 PER PERSON



CHILLED SEAFOOD DISPLAYS

MINIMUM SELECTIONS OFTHREE (3) PIECES PER PERSON. SEAFOOD SELECTIONS MUST BE ORDERED FOR THE FULL GUARANTEE.
RECEPTIONS ARE DESIGNED FOR TWO HOURS OF SERVICE. AN EVENT REQUIRES A THREE-STATION MINIMUM, NOT TO INCLUDE DESSERT AND ARE PREPARED TO THE FULL GUEST GUARANTEE.

CITRUS POACHED COLOSSAL SHRIMP
$17 PER PIECE
Atomic Cocktail Sauce and Lemon Wedges (Shellfish)

SEASONAL EAST AND WEST COAST OYSTERS
$16 PER PIECE
Yuzu, Ginger Ponzu, Pink Peppercorn Mignonette,
Lemon Wedges (Seafood)

SEASONAL CRAB CLAWS
$17 PER PIECE
Brandy Sauce, Honey Lime Mustard Sauce (Shellfish)

ALASKAN CRAB LEG MERUS CUT
MP
Warm Garlic Butter, Atomic Cocktail Sauce, Lemon Wedges (Shellfish, Dairy)

SCALLOPS IN HALF SHELLS
$16 PER PIECE
Lemon Pepper Vinaigrette, Red Chili Soy Sauce, Citrus Salsa (Seafood)

MAINE LOBSTER TAIL
MP
Warm Lemon Butter, Dill Whiskey Remoulade (Shellfish, Dairy)

NEW ZEALAND GREEN LIPPED MUSSELS
$17 PER PIECE
Fresh Herb Salsa Verde (Seafood)

MAKI, SASHIMI AND NIGIRI
50 PIECE MINIMUM PER SELECTION

Handmade Sushi and Sashimi
Served with Wasabi, Pickled Ginger, Soy Sauce (Vegan)
ENHANCE YOUR EXPERIENCE WITH MADE TO ORDER AUTHENTIC
HAND ROLLS AND OMAKASE SUSHI
*$450 SUSHI CHEF ATTENDANT FEE REQUIRED

MAKI

California Roll $13 PER PIECE
Snow Crab, Orange Tobiko (Seafood)

Spicy Tuna Roll $14 PER PIECE
Sweet Soy, Scallions, Tempura Flakes (Seafood)

Philly Roll $14 PER PIECE
Salmon, Cream Cheese, Avocado Cream, Soy-Marinated Ikura (Seafood)

Dragon Roll $16 PER PIECE
Spicy Yuzu Kosho Sauce, Toasted Sesame Seeds (Seafood)

Little Bit of Wrong Roll $16 PER PIECE
Crispy Soft-Shell Crab, Avocado, Kabayaki Sauce,
Kaiware Sprouts (Shellfish)

Rainbow Roll $16 PER PIECE
Ahi Tuna, Salmon, Yellowtail (Seafood)

Vegan Tempura Roll $16 PER PIECE
Asparagus, Japanese Egg (Vegan, Gluten)

SASHIMI $16 PER PIECE
Salmon, Ahi, Yellow Tail or Halibut (Seafood)

NIGIRI $16 PER PIECE
Salmon, Ahi, Yellowtail or Halibut (Seafood)



NIGHT MARKET DISPLAYS

RECEPTIONS ARE DESIGNED FOR TWO (2) HOURS OF SERVICE. AN EVENT REQUIRES A THREE-STATION MINIMUM, NOT TO INCLUDE DESSERT AND ARE PREPARED TO THE FULL GUEST GUARANTEE.

NAPOLI STYLE PIZZAS

$34 PER PERSON

ACTION STATION OR DISPLAYED 500-PERSON MAXIMUM

Pizza Verdure
Seasonal Vegetables, Primavera Sauce (Vegetarian, Dairy, Gluten)

Philly Cheese Steak Pizza
Bell Peppers, Red Onions, Sliced Mushrooms (Dairy, Gluten)

Old World Pepperoni Pizza
Small-Cut Pepperoni, Hot Honey Drizzle (Dairy, Gluten, Pork)
Sides of Crushed Chilies (Vegan), Parmesan Cheese (Vegetarian, Dairy)

TASTE OF THAI

$34 PER PERSON THREE SELECTIONS
$37 PER PERSON FOUR SELECTIONS

Green Papaya Salad (Seafood, Nuts)

Phat Thai Noodles
Shrimp, Pork (Nuts, Pork, Seafood, Shellfish)

Vegan Yellow Curry
Jasmine Rice, Bamboo Shoots, Baby Corn, Red Pepper (Vegan)

Thai Satay
Galangal Lemongrass, Marinated Chicken and Beef,
Sweet Peanut Sauce, Honey-Glazed Cucumber (Nuts)

GREEK SOUVLAKI

$34 PER PERSON THREE SELECTIONS
$37 PER PERSON FOUR SELECTIONS

Lemon Oregano Marinated Skewers
Beef, Chicken, Grilled Vegetables

Gem Lettuce
Cucumbers, Tomatoes, Olives, Peppers, Citrus, EVOO (Vegan)

Greek Potatoes
Roasted Yukon Potatoes, Onions, Thyme, Feta Cheese (Vegetarian, Dairy)

Garlic Labneh
Sumac Toasted Pine Nuts, Parsley (Vegetarian, Dairy, Nuts)

Warm Pita Bread (Gluten)

CHINA TOWN

$34 PER PERSON THREE SELECTIONS
$37 PER PERSON FOUR SELECTIONS

Shrimp Fried Rice in Takeout Boxes (Shellfish)
Ginger-Scented Steamed Rice Available Upon Request

Mushroom Vegetable Chow Mein (Vegetarian, Gluten)

Orange Chicken
Pineapple, Peppers, Onions (Gluten)

Assorted Dim Sum, Bamboo Baskets
Pork and Vegetable Gyoza (Gluten, Pork),
Shrimp Har Gow (Gluten, Shellfish),
Vegetable Potsticker (Vegetarian, Gluten)

ACCOMPANIMENT

Sesame Chili Oil (Vegan)

Soy Vinegar Sauce (Gluten, Vegan)

Hot Mustard (Vegan)

Plum Sauce (Vegan)



NIGHT MARKET ACTION STATIONS

RECEPTION STATIONS ARE DESIGNED FOR TWO (2) HOURS OF SERVICE AND PREPARED ON THE FULL GUARANTEE.
A MINIMUM OF TWO (2) STATIONS REQUIRED, NOT TO INCLUDE DESSERT.
CHEF ATTENDANTS ARE $375 PER ATTENDANT PER TWO HOURS

PASTA AND RISOTTO

$34 PER PERSON
*CHEF ATTENDED
Served with Grilled Focaccia, EVOO, Crushed Chilies, Parmesan Cheese

SELECT ONE

Portobello Mushroom Ravioli
Borolo Wine Braised Beef, Rapini, Ricotta Cheese (Dairy, Gluten)

Orecchiette, Alfredo Sauce
Cremini Mushrooms, Spinach, Roasted Tomatoes (Vegetarian, Dairy, Gluten)

Farfalle, White Wine Butter Sauce
Shrimp, Tomato, Garlic, Capers, Meyer Lemon, Basil (Dairy, Gluten, Shellfish)

SELECT ONE

Arborio Risotto
Shellfish, Saffron, Sweet Peas, Tomato, Asiago Cheese (Dairy, Shellfish)

Farrotto
Farro, Olives, Grilled Mediterranean Vegetables, Artichoke, Saba (Vegan, Gluten)

Valone Nano Risotto
Mushrooms, Asparagus, Wild Thyme, Meyer Lemon, Pecorino (Vegetarian, Dairy)

LA ESPAÑOLA

$35 PER PERSON
*CHEF ATTENDED

Spanish Goat Cheese, Asparagus Tips, Grilled Toast (Vegetarian, Dairy, Gluten)

Pan Con Tomate, Manchego Cheese, Jamón Ibérico (Dairy, Gluten, Pork)

Kale Salad, Roasted Peppers, Black Olives, Marcona Almonds, Crisp Ceci Beans, Cava Dressing (Vegan, Nuts)

Marinated Olives (Vegan)

Patatas Bravas, Garlic Aïoli (Vegetarian)

Short Rib Croquette, Fine Herb Aïoli (Gluten, Dairy)

Seafood Paella
*CHEF ATTENDED
Saffron Rice, Spanish Chorizo, Green Lipped Mussels, Prawns, Calamari, Nduja Aïoli (Pork, Shellfish)
**Vegetarian, available upon request*



NIGHT MARKET ACTION STATIONS

RECEPTION STATIONS ARE DESIGNED FOR TWO (2) HOURS OF SERVICE AND PREPARED ON THE FULL GUARANTEE.
A MINIMUM OF TWO (2) STATIONS REQUIRED, NOT TO INCLUDE DESSERT.
CHEF ATTENDANTS ARE $375 PER ATTENDANT PER TWO HOURS

THE RISING SUN

$60 PER PERSON
*CHEF ATTENDED SMALL PLATE PRESENTATIONS

SUSHI

California Roll
White Miso Aïoli, Orange Tobiko (Seafood)

Spicy Tuna Roll
Sweet Soy, Scallions, Tempura Flakes (Gluten, Seafood)

Spider Roll
Crispy Soft-Shell Crab, Avocado, Kabayaki Sauce, Kaiware Sprouts (Gluten, Shellfish)

SASHIMI

Hamachi, Ahi Tataki and Salmon (Seafood)
Presented with Pickled Radish, Wasabi, Pickled Ginger, Soy Sauce
Tamari Sauce Available Upon Request

ENHANCEMENT ADDITIONAL $7 PER PERSON

Chilled Sea Salt Edamame Pods (Vegan)

Broiled Shishito Peppers
Ponzu Sauce, Sesame Seeds (Vegan)
*CHEF ATTENDANTS ARE $350 PER ATTENDANT PER TWO-HOURS

LOS TACOS

$34 PER PERSON TWO SELECTIONS
$39 PER PERSON THREE SELECTIONS
*SHRIMP, ADDITIONAL $8 PER PERSON
*CHEF ATTENDED

Warm Corn Tortillas (Vegan)

Soft Flour Tortillas (Vegan, Gluten)

Beef Barbacoa Avocado Salsa (Vegan)
Cotija Cheese (Vegetarian, Dairy)

Pulled Chicken Tinga
Pickled Onion, Cilantro, Lime

Charred Vegetables
Ancho Chile, Sour Orange (Vegan)

Queso Fresco, Avocado Crema (Vegetarian, Dairy)

Charred Baja Shrimp, Sliced Radish, Lime (Shellfish)

Al Pastor
Onion, Cilantro, Pineapple (Pork)

*ENHANCEMENT

*CHEF ATTENDED

Al Pastor Roasting Spit (Pork) 1000 GUEST MAXIMUM
Tortilla Chips, Salsa Roja, Salsa Verde, Jalapeño, Pico de Gallo (Vegan)



CARVED DELIGHTS

RECEPTION STATIONS ARE DESIGNED FOR TWO (2) HOURS OF SERVICE AND PREPARED ON THE FULL GUARANTEE.
A MINIMUM OF THREE (3) STATIONS REQUIRED, NOT TO INCLUDE DESSERT.
*CHEF ATTENDANTS ARE $375 PER ATTENDANT PER TWO (2) HOURS

"THE KING" SMOKED BONE IN PRIME RIB
$49 PER PERSON
*CHEF ATTENDED
Rosemary Garlic Au Jus, Horseradish Cream Sauce (Dairy)

ROASTED ALL NATURAL BEEF TENDERLOIN
$46 PER PERSON
*CHEF ATTENDED
Black Truffle Demi-Glace, Herb Grain Mustard Aioli

NATURAL GRASS FED BEEF STRIPLOIN
$42 PER PERSON
*CHEF ATTENDED
Caramelized Shallot Jus, Whipped Garlic Herb Butter (Dairy)

SEÑOR TOM ROASTED TURKEY BREAST
$36 PER PERSON
*CHEF ATTENDED
Guajillo Pepper Gravy (Dairy, Gluten)

CRISPY PORCHETTA (PORK)
$35 PER PERSON
*CHEF ATTENDED
Argentinian Chimichurri (Vegan)

ROASTED ATLANTIC SALMON (SEAFOOD)
$36 PER PERSON
*CHEF ATTENDED OR DISPLAYED
Sauce Soubise, Whole Grain Mustard (Dairy)

CARVED DELIGHT ENHANCEMENTS

Parmesan Potato Soufflé (Vegetarian, Dairy)

Duck Fat Potato Gratin
Parmesan Cheese, Caramelized Onions (Dairy)

Israeli Couscous Pilaf
Wilted Baby Kale, Beech Mushrooms, Dates, Almonds (Vegan, Gluten, Nuts)

Grilled Asparagus
Lemon Dill Emulsion (Vegan)

Charred Broccolini
Chili Flakes (Vegan)

ONE SELECTION $13 PER PERSON
TWO SELECTIONS $17 PER PERSON
*CHEF ATTENDANTS ARE $350 PER ATTENDANT PER TWO (2) HOURS



FLAVORS OF THE COSMOPOLITAN

$185 PER PERSON
MENU DESIGNED FOR GROUPS OF 250 GUESTS OR MORE.
*CHEF ATTENDANTS ARE $375 PER ATTENDANT PER TWO (2) HOURS

CHILLED

Edible Garden Display
Individual Buckets of Romesco, Farmers Market Vegetables,
Edible Soil (Vegan, Gluten, Nuts)

Poke Action Station
*CHEF ATTENDANT REQUIRED, PER 250 GUESTS

Base: Ginger Steamed Rice, Shredded Romaine (Vegan)

Protein: Tuna, Salmon (Seafood), Tofu (Vegan)

Components: Edamame, Red Onion, Cucumber, Green Onion, Radish
Carrot Curls (Vegan)

Sauce: Sriracha Mayo (Vegetarian), Traditional Poke Sauce (Vegan)

Topping: Avocado, Fried Garlic, Crispy Rice Cracker,
Wakame, Pickled Ginger (Vegan)

HOT

Dirty Mac'n'Cheese
BBQ Burnt End Brisket, Butter-Poached Lobster Tail,
Chopped Applewood Bacon, Jalapeño, Chives, Parsley (Dairy, Gluten, Pork, Shellfish)

CARVING ACTION STATION

*CHEF ATTENDANT REQUIRED, PER 250 GUESTS
SELECT ONE

Fennel-Rubbed Porchetta (Pork), Italian Salsa Verde (Vegan)

12-Hour Smoked Bone-In Short Ribs, Red Wine Reduction

Cajun-Spiced Rotisserie Chicken, Natural Jus

ACCOMPANIMENT

Individual Potatoes Au Gratin (Vegetarian, Dairy)

ENHANCEMENT ADDITIONAL $15 PER PERSON

Dry-Aged Tomahawk, Truffle Jus

Quesadilla Station
*CHEF ATTENDANT RECOMMENDED, PER 250 GUESTS

Achiote-Marinated Grilled Chicken

Beef Birria

Oaxaca Cheese, Lime Crema (Vegetarian, Dairy)
Salsa Rojo, Salsa Verde, Pico de Gallo, Guacamole (Vegan)

DESSERT

Sea-Salted Chocolate Chip Cookie (Vegetarian, Dairy, Gluten)

The Henry Classic New York Style Cheesecake
Berry Compote (Dairy, Gluten, Gelatin)

Mini Bombolini Station, Filled to Order
Nutella, Lemon, Strawberry, Vanilla, Pistachio (Vegetarian, Dairy, Gluten, Nuts)
*CHEF ATTENDANT PER 250 PEOPLE

ENHANCEMENT, ADDITIONAL $20 PER PERSON

*TWO CHEF ATTENDANTS, PER 250 GUESTS

Naughty Patty's Concrete Action Station (Vegetarian, Dairy)



DESSERT STATIONS

SWEET ENDINGS
$29 PER PERSON

Warm Chocolate Cake, Caramel Sauce (Vegetarian, Dairy, Gluten)

SWEET SHOTS

Berry Cobbler (Gluten)

Vanilla Bean Cheesecake, Strawberry Sauce (Dairy)

SWEET BITES

Pecan Bar (Vegetarian, Gluten, Dairy, Nuts)

Lemon Meringue Tart (Vegetarian, Gluten)

CURATED CONFECTIONS

TRADITIONAL
$108 PER DOZEN

Assorted French Macarons (Dairy, nuts)

Chocolate Hazelnut Opera Cake (Dairy, Gluten, Nuts, Gelatin)

Raspberry Chocolate Mousse (Vegan)

Tropical Caramel Flan (Vegetarian, Contains Dairy)

CONTEMPORARY
$108 PER DOZEN

Carrot Cake (Dairy, Gluten, Gelatin)

Blueberry Cheesecake Mousse (Vegan)

Chocolate Fudge Cake (Dairy)

Apple Streusel Tart (Gluten, Dairy, Vegetarian)

THE CHOCOLATE INDULGENCE
$30 PER PERSON
25-PERSON MINIMUM ATTENDANCE REQUIRED

Chocolate Mousse Shot Glass (Dairy, Gelatin)

Chocolate Decadence, Fresh Raspberries (Vegetarian, Dairy)

Nutty Chocolate Brownies (Vegetarian, Dairy, Gluten, Nuts)

Chocolate Cream Puffs (Dairy, Gluten, Gelatin)

CRÈME PUFF SHOP
$27 PER PERSON

A Delicious and Colorful Assortment of Flavors

Chocolate (Dairy, Gluten, Gelatin)

Vanilla (Dairy, Gluten, Gelatin)

Hazelnut (Dairy, Gluten, Gelatin, Nuts)



DESSERT ACTION STATIONS

*CHEF ATTENDANTS ARE $350 PER ATTENDANT PER TWO (2) HOURS

S'MORES WHEEL STATION

*TWO CHEF ATTENDANTS REQUIRED
$28 PER PERSON

Housemade Marshmallow Wheel (Contains Gelatin)

Chocolate Lollipop (Contains Dairy)

Graham Crackers (Contains Gluten)

HAND-DIPPED ICE CREAM LOLLIPOPS

*TWO CHEF ATTENDANTS REQUIRED
$28 PER PERSON

ICE CREAM FLAVORS

SELECT TWO

Vanilla, Chocolate, Strawberry (Vegetarian, Dairy)
Raspberry Sorbet, Mango Sorbet (Vegan)

DIPPED SHELL FLAVORS

SELECT TWO

White Chocolate, Caramel, Strawberry,
Matcha (Vegetarian, Dairy),
Dark Chocolate, Berry (Vegan)

TOPPINGS

SELECT TWO

Chocolate Sauce, Caramel Sauce, Whipped Cream,
Dark Chocolate Curls, White Chocolate Curls (Dairy, Vegetarian),
Sprinkles (Vegan), Pop Rocks (Dairy, Vegetarian)

ITALIAN GELATO STATION

$28 PER PERSON
CHEF ATTENDANT REQUIRED
50-PERSON MINIMUM ATTENDANCE REQUIRED

GELATO FLAVORS SELECT TWO

Chocolate, Coffee, Strawberry, Stracciatella, Nutella, Vanilla (Dairy, Nuts)

GUESTS CHOICE OF TOPPINGS

Heath Bar Bits (Vegetarian, Dairy, Nuts)

Crushed Oreos (Vegan, Gluten)

Crushed Reese's Peanut Butter Cups (Vegetarian, Dairy, Nuts)

Chocolate Sauce (Vegetarian, Dairy)

Mini Waffle Cone Pieces (Vegetarian, Dairy, Gluten)

ADDITIONAL GELATO FLAVORS AVAILABLE UPON REQUEST, $5PP UPGRADE TO AFFAGATO EXPERIENCE FOR AN ADDITIONAL $10PP

CUPCAKE CARNIVAL

*CHEF ATTENDANT REQUIRED
$28 PER PERSON

CAKE FLAVORS SELECT THREE

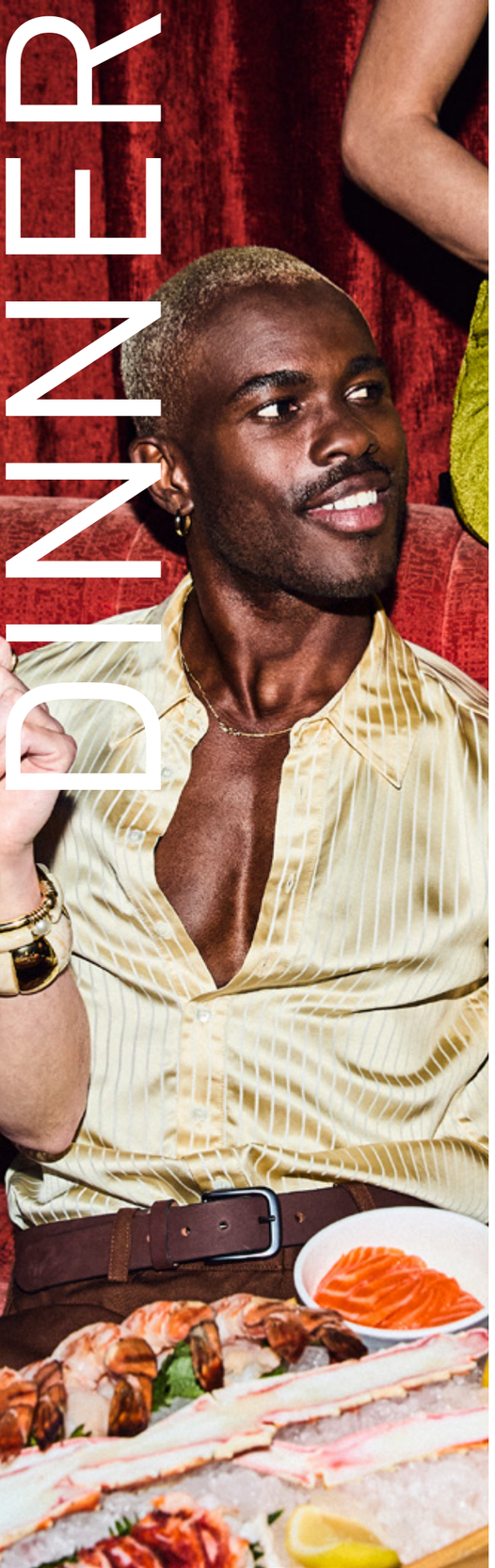
Vanilla, Chocolate, Purple Velvet, Lemon,
Red Velvet, Funfetti (Vegetarian, Dairy, Gluten)

FROSTING FLAVORS SELECT THREE

Vanilla, Cookies 'n' Cream, Lemon Raspberry, Caramel
Chocolate, Nutella (Vegetarian, Dairy, Nuts)

TOPPINGS SELECT THREE

Sprinkles, Sugar Pearls, Caramelized Cocoa Nibs (Vegan)
Crushed Oreos (Vegan, Gluten), Hazelnut Crunch, Reese's Pieces,
Chocolate Chips (Vegetarian, Dairy, Nuts)



PLATED DINNER

ALL PLATED DINNER ENTRÉES COME WITH THREE COURSES, FRESHLY BAKED ARTISAN BREADS AND CREAMERY BUTTER.
FRESHLY BREWED COFFEE AND SELECT HOT TEAS.

STARTERS

SELECT ONE

Mizuna, Red and Gold Endive
Popcorn Sprouts, Crisp Apple Pecan Brittle,
Raspberry Riesling Wine Dressing (Vegan, Nuts)

Baby Kale
Shaved Seasonal Vegetables, Roasted Pistachios,
Dried Figs, Asiago Crisp, Orange Agave Dressing (Vegetarian, Dairy, Nuts)

Salt-baked Chioggia Beet Salad
Wild Arugula, Herb Goat Cheese, Pistachio Pesto,
Ice Wine Vinaigrette (Vegetarian, Dairy, Nuts)

Heirloom Tomato Carpaccio
Di Stefano Burrata Cheese, Toasted Hazelnuts, Saba Vinegar,
Ciabatta Crostini (Vegetarian, Dairy, Gluten, Nuts)

Lola Rossa Greens
Butter Lettuce, Snow Peas, Breakfast Radish,
Freeze-dried Mandarins, Passion Fruit Vinaigrette (Vegan)

DESSERTS

SELECT ONE

Tiramisu
Amaretto Espresso-Soaked Lady Fingers,
Coffee Cremeux Mascarpone Cream (Dairy, Gluten, Gelatin, Nuts)

Vanilla Bean Cheesecake
Raspberry Sauce, Fresh Fruit (Dairy, Gluten, Gelatin)

Matcha Strawberry Mousse
Raspberry Sauce, Fresh Fruit (Vegan)

Citrus Berry Tart
Fresh Raspberries (Dairy, Gluten, Gelatin)

Tahitian Vanilla Bean Crème Brûlée
Fresh Berries, Whipped Cream (Vegetarian, Dairy)

MAXIMUM OF 500 GUESTS

MAIN ENTRÉE

SELECT ONE

Stuffed Chicken Roulade $115 PER PERSON
Tuscan Kale, Porcini Mushrooms, Caramelized Sunchoke Purée, Asparagus,
Citronette Jus (Dairy)

Atlantic Salmon $135 PER PERSON
King Mushrooms, Citrus Mustard Greens, Fregola Pilaf, Dashi Butter Sauce
(Dairy, Seafood, Gluten)

Natural Beef Filet $157 PER PERSON
Yukon Potato Purée, Caramelized Root Vegetables, Truffle Foie Butter,
Red Wine Demi-Glace (Dairy)

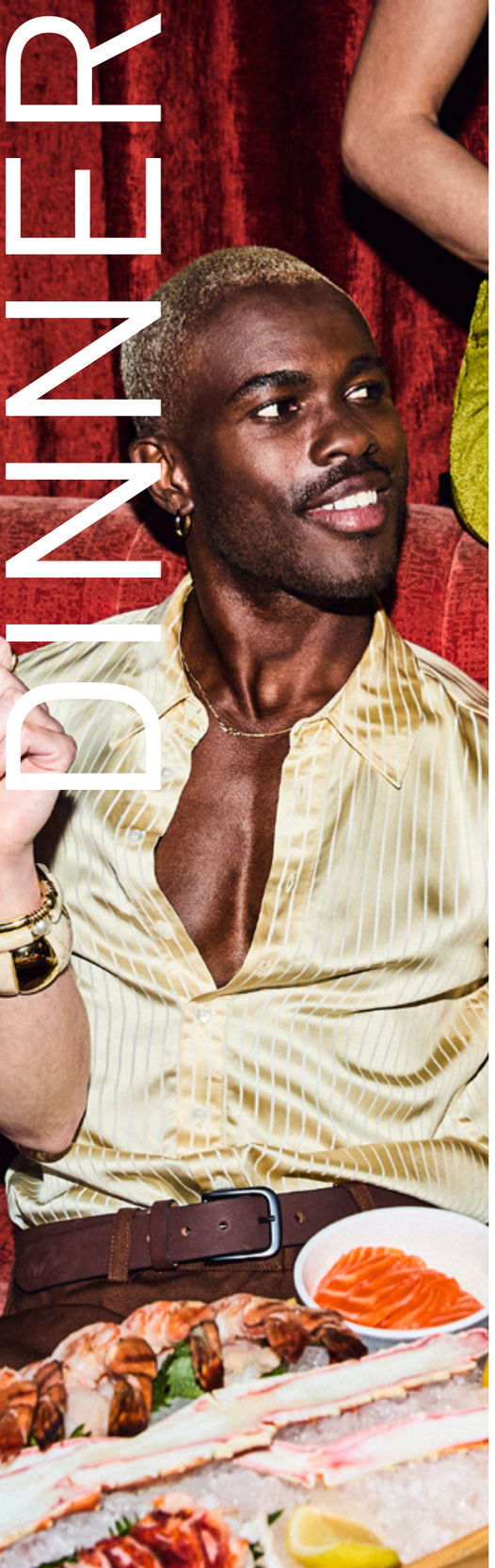
Berkshire Double Pork Chop $135 PER PERSON
Butter Grits, Braised Red Cabbage, Apple Jam, Crispy Onions,
Whiskey Jus (Dairy, Gluten, Pork)

Colorado Rack of Lamb $145 PER PERSON
Black Garlic and Sesame Crust, Barley Fried Rice, Shinko Pear and Radish,
Kimchi, Spinach, Kalbi Glaze (Gluten, Seafood)

ENTRÉE DUO

Flat Iron Steak with Butter-Poached Tiger Prawns $175 PER PERSON
Sweet Potato Gratin, Sautéed Baby Vegetables,
Porcini Mushroom Jus (Dairy, Shellfish)

Braised Beef Short Ribs with Seared Branzino $175 PER PERSON
Pommes Anna, Parisian Carrots, Glazed Turnips,
Black Truffle, JusBeurre Monté (Dairy, Seafood)



PLATED DINNER ENHANCEMENTS

ADDITIONAL COURSE OFFERINGS

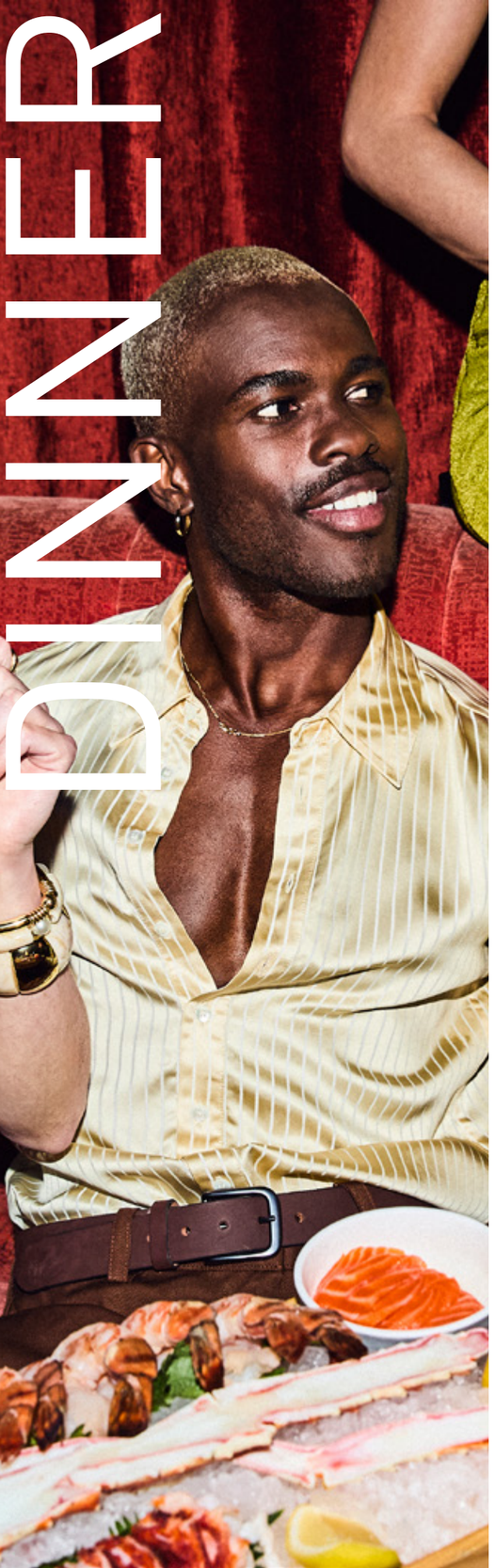
Roasted Butternut Squash Soup
$18 PER PERSON
Cinnamon, Cream, Desert Honey, Dried Cherries, Pumpkin Seeds, Pine Nuts, Pumpkin Oil (Vegetarian, Dairy)

Jumbo Shrimp Cocktail
$22 PER PERSON
Frisée, Watercress, Radishes, Lemon Herb Pesto, Tomato Chips (Shellfish)

Chilled Crab Cake
$22 PER PERSON
Avocado, Cilantro, Mango, Jalapeño, Green Papaya, Daikon Slaw, Passionfruit Purée (Gluten, Shellfish)

Three Cheese Ravioli
$18 PER PERSON
Wild Mushroom Ragout, Shaved Reggiano (Vegetarian, Dairy, Gluten)

Yukon Gold Potato Gnocchi
$20 PER PERSON
Veal Jus, Brown Butter Sauce (Dairy, Gluten)



BUFFET DINNER

DESIGNED FOR TWO (2) HOURS OF SERVICE. SERVED WITH REGULAR, DECAFFEINATED COFFEE SELECT HOT TEAS

CHELSEA SOIRÉE

$158 PER PERSON

Preserved Lemon Fregola Salad
Roasted Mushrooms, Radishes, Red Onion, Shaved Fennel, Petite Garden Herbs & Flowers Citrus Vinaigrette (Vegan, Gluten)

Arugula & Endive Chopped Salad
Fresh Pineapple, Pepita Seed Brittle, Cherry Tomatoes, Pt. Reyes Blue Cheese Dressing (Vegetarian, Dairy)

Shaved Radicchio & Brussels Sprouts Salad
Mixed Cabbages, Dried Cranberries, Toasted Pecans, White Balsamic Vinaigrette (Vegan, Nuts)

Herb Crusted Pacific Salmon
Roasted Celery Root, Parsnip, Glazed Carrots (Gluten, Seafood)

Chipotle Roasted Chicken
Charred Baby Peppers and Onions, Sweet Potato Purée, Tequila Pan Gravy (Dairy)

Whole Smoked New York Striploin
CHEF ATTENDANT RECOMMENDED
Herb Gremolata, Charred Corn, Blistered Tomatoes, Foie Gras "Bordelaise" Sauce (Dairy)

ACCOMPANIMENT

Sautéed Broccolini
Toasted Almonds, Garlic, Chili Flakes, EVOO (Vegan, Nuts)

Rosemary Roasted Pee Wee Potatoes
Fried Shallots, Sea Salt (Vegan, Gluten)

DESSERT

Raspberry Swirl Cheesecake (Dairy, Gluten, Gelatin)

Chocolate Nutella Tart (Vegetarian, Dairy, Gluten, Nuts)

Citrus Cream Puff (Dairy, Gluten, Gelatin)

ENHANCEMENT*

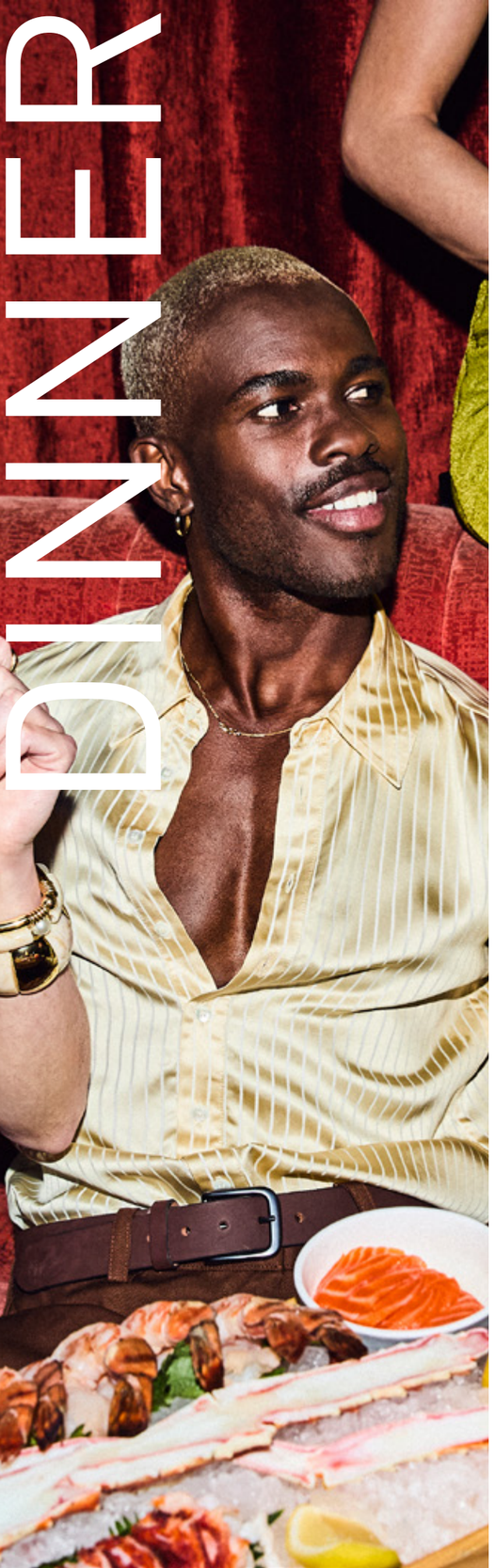
ADDITIONAL $29 PER PERSON

*CHEF ATTENDED

Plancha-Grilled Old Bay Spiced Jumbo Prawns
Arugula Pesto, Warm Brown Butter (Dairy, Shellfish)

Roasted Corn Salad
Baby Spinach, Shaved Onions, Peppers, Smoked Tomato Vinaigrette (Vegan)

*CHEF ATTENDANTS ARE $375 PER ATTENDANT PER TWO (2) HOURS



BUFFET DINNER

POLANCO FESTIVAL
$158 PER PERSON

Seared Achiote Shrimp Tostada
Pan-Seared Shrimp, Red Chili Butter, Avocado, Tomato Queso Fresco, Lime Crema, Crispy Tostadas (Dairy, Shellfish)

Jicama Salad
Red Radish, Cucumber, Orange, Pickled Red Onion, Cilantro Ancho Chile Lime Dressing (Vegan)

Topolo Style Caesar Salad
Hearts of Romaine, Cotija Cheese, Roasted Pumpkin Seed Chipotle, Caesar Dressing (Vegetarian, Dairy)

Bigeye Tuna and Crab Ceviche
Mexican Papaya, Salsa Roja, Cilantro, Blue Corn Tortilla Chips (Seafood, Shellfish)

Pozole
Hominy, Pork, Guajillo and Ancho Chile, Shredded Cabbage, Radish, Avocado Lime (Pork)

Roasted Chicken Breast
Agave-Glazed Roasted Sweet Potato Wedges, Pecans, Chipotle Chicken Jus (Nuts)

Grilled Beef Short Ribs
Mexican Vegetables, Spicy Guajillo Sauce

ACCOMPANIMENT

Red Tomato Rice
Black Beans, Cilantro (Vegan)

Seared Seasonal Squash
Roasted Tomato, Chipotle (Vegan)

DESSERTS

Abuelita Chocolate Pudding (Vegetarian, Dairy, Gluten)

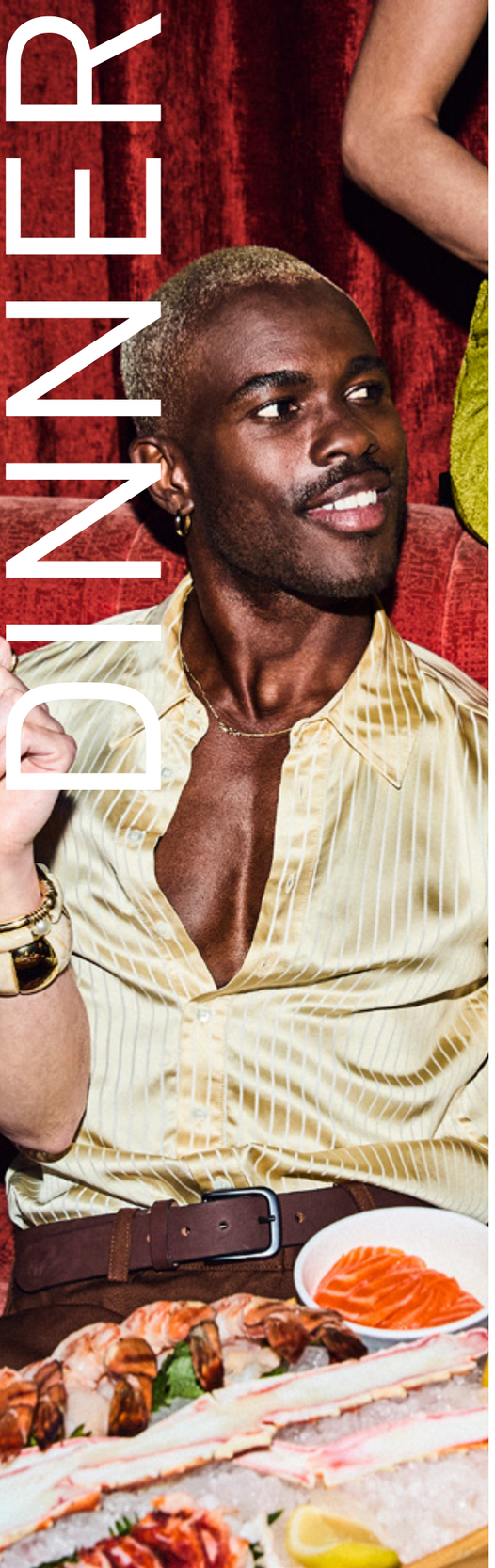
Dulce de Leche Cheesecake (Dairy, Gluten, Gelatin)

Tropical Caramel Flan (Vegetarian, Dairy)

ENHANCEMENT*
ADDITIONAL $26 PER PERSON
*CHEF ATTENDED

Guajillo Style Roasted Whole Seasonal Catch
Charred Red Onion, Aguachile Salsa, Warm Corn Tortillas (Seafood)

*CHEF ATTENDANTS ARE $375 PER ATTENDANT PER TWO (2) HOURS



BUFFET DINNER

FARMERS MARKET FORAGE
$158 PER PERSON

Santa Monica Seafood Salad
Tomato, Cucumber, Red Onion, Cilantro,
Chipotle Lime Dressing (Seafood, Shellfish)

Spinach & Frisée Salad
Strawberries, Walnuts, Goat Cheese,
Green Goddess Dressing (Vegetarian, Dairy, Nuts)

Baby Kale & Mustard Greens
Roasted Squash, Goji Berries, Parmesan Cheese,
Orange Hazelnut Vinaigrette (Vegetarian, Dairy, Nuts)

San Francisco Clam Chowder
Rich Seafood, Grilled Sourdough Bread (Gluten, Dairy, Seafood)

Pan-Seared Pacific White Fish
Israeli Couscous Pilaf, Zucchini, Yellow Squash,
Sundried Tomato Cream Sauce (Seafood, Dairy, Gluten)

KFJC – Korean Fried Jidori Chicken
Kimchi Slaw, Sweet Gochujang Sesame Soy Dressing (Gluten)

Herb Butter-Roasted Natural Beef Tenderloin
Fresno Pepper, Asparagus Potato Hash, Crispy Onions,
Red Wine Reduction (Gluten)

DESSERTS

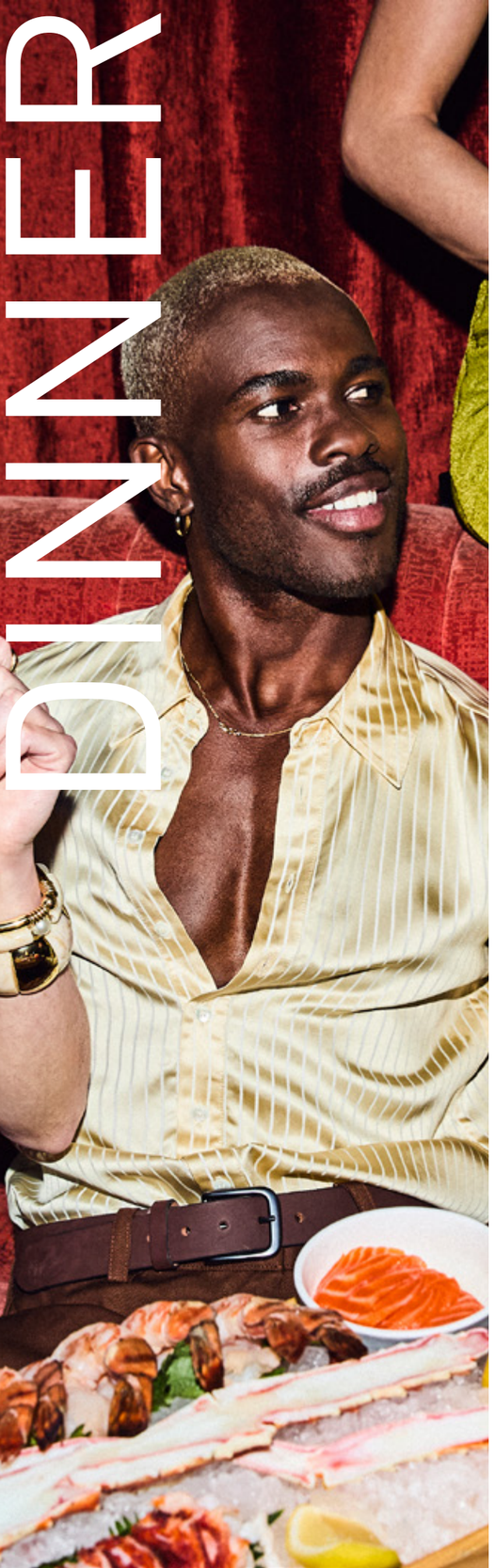
Blackberry Honey Cakes (Vegetarian, Dairy, Gluten)

Meyer Lemon Meringue Pies (Vegetarian, Dairy, Gluten)

Chocolate Mousse, Caramelized Almonds (Dairy, Gelatin, Nuts)

ENHANCEMENT*
ADDITIONAL $24 PER PERSON

Beer-Battered Rock Shrimp
Green Goddess Aioli (Dairy, Gluten, Shellfish)



BUFFET DINNER

RUSTIC ITALY
$160 PER PERSON

Bitter Greens
Shaved Pear, Red Radish, Pistachios, Lemon Honey Dressing (Vegan. Nuts)

Arugula Salad
Dried Figs, Crispy Pancetta, Walnuts, Shaved Parmesan,
White Balsamic Orange Dressing (Dairy, Nuts, Pork)

Caprese di Buffalo
Seasonal Tomato Selection, Mozzarella di Buffalo, Torn Basil,
Dried Cherries, Vin Cotto (Vegetarian, Dairy)

Prosciutto-Wrapped Melon
Pecorino Romano, Aged Balsamic, Torn Basil (Dairy, Pork)

Lemon and Oregano Grilled White Fish
Broccoli Rabe, Sun-Dried Tomatoes, Pine Nuts (Nuts, Seafood)

Chicken Scaloppini
Roasted Artichokes, Toy Peppers, Baby Tomatoes,
Meyer Lemon Caper Butter (Dairy)

Braised Beef Short Ribs
Cannellini Beans, Cipollini Onions, Wild Mushrooms,
Braising Reduction, Tuscan-Style Crushed Fingerling Potatoes,
Lemon Zest, Sea Salt (Vegan)

Sicilian Caponata
Aubergine, Castelvetrano Olives, Sweet Peppers,
Tomato Sugo, Genovese Basil (Vegan)

DESSERTS

Caramel Budino (Vegetarian, Dairy)

Torta Cioccolatino (Vegetarian, Dairy, Gluten)

Berry Zabaglione (Dairy, Gluten, Gelatin)

ENHANCEMENT*
ADDITIONAL $26 PER PERSON
*CHEF ATTENDED

Roasted Garlic and Herb-Crusted Lamb Rack

Creamy Carnaroli Risotto
Asparagus, Robiola Goat Cheese, Candied Lemon, Natural Reduction (Dairy)

*CHEF ATTENDANTS ARE $375 PER ATTENDANT PER TWO HOURS



BEVERAGE PACKAGES

BEVERAGE PACKAGES ARE BASED ON TOTAL NUMBER OF GUESTS AND INCLUDE SELECTED LEVEL OF SPIRITS, HOUSE RED AND WHITE WINE, DOMESTIC AND IMPORTED BEER, JUICES, SOFT DRINKS AND BOTTLED WATERS. MIXED DRINKS ARE SINGLE POURS.

ULTRA BRANDS

1HR	$52
1.5HR	$57
2HR	$62
3HR	$77
4HR	$90

Grey Goose
Tito's Vodka
Flecha Blanco
Lobos Flecha Reposado
Dharma Gin
Buffalo Trace Bourbon
Bacardi Superior
Captain Morgan
Glenfiddich

PREMIUM BRANDS

1HR	$42
1.5HR	$47
2HR	$52
3HR	$68
4HR	$80

Ketel One
Absolut
Bombay Gin
Herradura Blanco
Johnnie Walker Red
Jim Beam
Jack Daniel's
Cruzan Light

BEER AND WINE

1HR	$32
1.5HR	$37
2HR	$39
3HR	$52
4HR	$65

Budweiser
Bud Light
Michelob Ultra
Stella Artois
Corona Extra
Kona Big Wave
Goose Island IPA
Heineken 0.0
Bud Light Seltzer
High Noon Seltzer
House Red, White Wine

HOSTED BAR PRICING

Ultra $23 PER DRINK
Premium $21 PER DRINK
Cordials $18 PER DRINK
House Wine $19 PER DRINK
Import Beer $14 PER DRINK
Domestic Beer $14 PER DRINK
Soft Drinks $9 PER DRINK
Bottled Water $9 PER DRINK
San Pellegrino $9 PER DRINK
Assorted Juices $8 PER DRINK
RED BULL $11 PER DRINK

CASH BAR PRICING

Ultra $26 PER DRINK
Premium $24 PER DRINK
Cordials $22 PER DRINK
House Wine $23 PER DRINK
Import Beer $18 PER DRINK
Domestic Beer $18 PER DRINK
Soft Drinks $11 PER DRINK
Bottled Water $11 PER DRINK
San Pellegrino $11 PER DRINK
Assorted Juices $10 PER DRINK



BEVERAGE ENHANCEMENTS

BLOODY MARY BAR
$21 PER DRINK
Mixologists Choice of Premium Vodkas
Choice of Traditional Tomato, V8 Juice or Clamato Juice
Garnished with our Chef's and Mixologists' Choice of Seasonal Selection
Assorted Fresh Vegetables, Lemon and Lime.

SOCIAL HOUR
Delight your Guests with our Signature Social Hour Cocktails.
$525 PER GALLON
SELECT ONE:

The Cosmopolitan Cosmopolitan
Because it's the difference that matters, our Cosmopolitan is curated with Hangar One Mandarin Blossom, Solerno Blood Orange Liqueur, White Cranberry Juice, Citrus, Housemade Cranberry Syrup.

Sanguine Eyes
A Margarita of Herradura, Blood Orange, Lime Juice, Ancho Chili Liqueur Smoked Agave

Indian Summer
A Whiskey Sour of Old Forester, Apricot, Sage and Citrus

LOCAL CRAFT BEERS
$14 - $18 PER DRINK

A collaboration and celebration of regional and local breweries. Selections will offer seasonal and select Beers to honor our local beverage industry.

FREE SPIRITED
Sophisticated Sips, Without the Spirits.
$22 PER DRINK
SELECT ONE:

No-Groni
Lyre's London 'Spirit', Aperitif Rosso, Italian Orange

Caffeinated Socialite
Seedlip Spice 94, Espresso, Vanilla

Paloma-ish
Lyre's Agave Blanco, Fresh Lime Juice, Grapefruit Soda, Black Salt

MIXOLOGIST CREATIONS
The Perfect Curated Beverage to Compliment Any Offering.
$22 PER DRINK
SELECT ONE:

The Verbena
The Cosmopolitan of Las Vegas Staple. A Lemon Verbena, Ginger-Infused Cocktail, Szechuan Button

Desert Nior
Bourbon, Blackberry Cordial, Lemon, Angostura Bitters, Mint

Boulevard Spritz
Vodka, Strawberry-Orange Liqueur, Lemon, Fever-Tree Sparkling Cucumber, Prosecco

REVIVAL COCKTAILS
A Refreshing Take on Cocktails of the Past. A compliment to any bar.
$22 PER DRINK
SELECT ONE:

Manhattan
The Quintessential Cocktail of the 1870s of Redemption Rye, Bitters, Sweet Vermouth and a Brandied Cherry.

French 75
A Sparkling Delight of Tanqueray Gin, Lemon Juice and Champagne Brut.

Negroni
The embittered Italian classic of 1919 with Spring 44, Sweet Vermouth and Campari.

Sidecar
A 1950s Classic Gin Gimlet with Hendrix Gin, Fresh Lime Juice and Simple Syrup.

Old Fashioned
A Classic from 1881 with Old Forester, Sugar and Bitters. Smoked Old Fashioned, additional $3 per drink.



WINE & SPIRITS

BUBBLES

La Marca Prosecco $55

Jeio Prosecco, Brut $70

Veuve Clicquot Ponsardin "Yellow Label" Brut, Reims $155

Taittinger "Comtes de Champagne" Blanc de Blancs Brut, Reims $310

Moët & Chandon "Dom Pérignon" Brut, Épernay $675

Roederer Estate Brut Rosé, Anderson Valley $99

Nicolas Feuillatte, Brut $100

WHITE WINE

Dark Harvest Chardonnay, Washington $64

Chalk Hill Chardonnay, Sonoma Coast $72

Jordan, Russian River Valley $90

Cakebread Cellars Chardonnay, Napa Valley $102

Far Niente Chardonnay, Napa Valley $140

Duckhorn Sauvignon Blanc, North Coast $77

Cloudy Bay Sauvignon Blanc, Marlborough $88

Santa Margarita Pinot Grigio, Alto Adige $73

Caves d'Esclans, Whispering Angel, Provence, France $73

RED WINE

Dark Harvest, Cabernet Sauvignon, Washington $64

Daou Cabernet Sauvignon, Paso Robles $76

Justin Cabernet Sauvignon, Paso Robles $81

Jordan Cabernet Sauvignon, Alexander Valley $129

Silver Oak Cabernet Sauvignon, Alexander Valley $188

Ferrari Carano, Sonoma Valley $70

Duckhorn Merlot, Napa Valley $125

The Prisoner, California $122

Davis Bynum Pinot Noir, Russian River Valley $78

Flowers, Pinot Noir, Sonoma Coast $128



BANQUET POLICIES AND PROCEDURES

RECEPTIONS

Except those preceding a dinner, receptions in the conference space require a $90 per person minimum commitment in food, excluding beverage, tax, service, labor and miscellaneous fees.
Stations are designed for two hours of service and are prepared on the full guest guarantee at 100%. An event requires a three-station minimum not to include dessert.

PLATED LUNCH AND DINNER MENUS

All plated meals that constitute lunch or dinner shall have a minimum of three courses. Courses are not transferable to any additional function.

CUSTOM OR SPECIALTY MENUS

Custom and Specialty Menus are not subject to additional discounts.

LABOR CHARGES

The Cosmopolitan Banquet Team will staff each event in conjunction with our staffing protocol and reserves the right to decide on the number of stations and bars needed for each event.
A labor charge of $375 per 100 guests, per Bartender, will be applied to the banquet event order form.
A labor charge of $375 per server will be applied for any tray passed food or beverage service where additional staff is needed and will be applied to the banquet event order form. Chef Attendant Labor is $375 per Chef and is based upon a two-hour Event.
In addition to a $375 Bartender fee, a $750 minimum beverage spend per bar will be required for all cash bars. Should bar consumption fall short of the minimum, a charge in the difference will be applied to the final bill in beverage charge and is subject to tax and service charge.
For events containing bars that exceed four hours, an additional beverage minimum and a $375 surcharge per bar will be applied to the banquet event order form.

EVENT DIAGRAMS (REQUIRED)

In accordance with the Clark County Uniform Fire Code, all functions with attendance greater than 300 people, displays/exhibits, or occupying a space greater than 4,500 square feet require a Fire Marshall approved diagram on the premises for and during each event. Your Encore Account Manager can assist you in creating and submitting your required diagrams and forms with the Fire Marshall a minimum of 60 days prior to your scheduled function(s). A Fire Marshall approved floor plan is to be forwarded to your Catering and Events Manager no later than 30 days prior to the event.
Any function with attendance greater than 300 people not approved by the Fire Marshall, shall not be allowed to occur.
Please note that you will be responsible for the diagram fee, see your Encore Account Manager for a price structure. If you are unable to forward an approved floor plan, or have not contacted us regarding your room set-up 30 days prior to your event, Encore will create and submit a plan for your Event (excluding trade show plans) on your behalf. A fee will be charged for these submittals, and the approved plan received from the Fire Marshall will be the required plan by which our staff will set the room.

FOOD AND BEVERAGE

To ensure compliance with the County's Board of Health food handling regulations, food will only be consumed on the hotel premises at the contracted time. The Cosmopolitan of Las Vegas is the sole provider of all food and beverage served in the conference space. Food and beverage is not permitted to be brought into the conference space by a guest, any client's guest, or attendee. All menus are prepared to guarantee, served at the contracted time and are non-transferrable to other events. All menus are designed to last either a maximum of 1.5 hours or 2 hours. Please refer to your specific menus for exact timing. Extended hours for meal service are available for buffets and receptions, please inquire with your catering manager for options.
All food items may contain nuts or may have been produced on equipment that produces various nut items.

FOOD MEAL PERIODS

To ensure product quality and freshness, individual food items and menus are designed for their respective meal period(s) and will be served during the appropriate meal time, not to exceed 2-hours of service.

- Breakfast: 5AM – 10AM
- Brunch: 10AM – 12PM
- Lunch: 11AM – 2PM
- Happy Hour: 4PM – 6PM
- Reception/Dinner: 6PM – 10 PM



BANQUET POLICIES AND PROCEDURES

FINAL GUARANTEES

The Cosmopolitan must receive the final guarantee (number or persons to attend all planned functions for:

- 1-1,000 Guests: No later than noon, five (5) business days prior to the scheduled function, excluding holidays.
- 1,001-2,000 Guests: No later than noon, seven (7) business days prior to the scheduled function, excluding holidays.
- 2,000+ Guests: No later than noon, ten (10) business days prior to the scheduled function, excluding holidays.
- For events Scheduled Saturday through Monday, the guarantee must be given in accordance with the schedule above based on overall guarantee of program.

In some instances, more advanced notice may be required due to menu complexity, holidays, deliveries, or other constraints. Should the client not notify The Cosmopolitan of a guarantee number, The Cosmopolitan shall utilize the expected number as the final guarantee. The function will be billed based on the expected number or the actual attendance, whichever is greater.
Should the guarantee decrease by 15% or more of the original estimate (referred to as the preliminary guarantee due 60 days prior to the first arrival) The Cosmopolitan reserves the right to charge the original guarantee, room rental, service charges, and/or relocate your group to a smaller room.
The culinary team will prepare all items based on the 'actual' guarantee figure.

PRELIMINARY GUARANTEES

Your preliminary guarantee is due with your detailed schedule of events 60 days prior to the first arrival as outlined in your contract. The final detailed schedule of events received less than 30 days prior to your first arrival is subject to a 10% increase in the catering menu prices.

INCREASES IN GUARANTEES

Increases in guarantees over 3% received 48-24 business hours prior to the event (with the exception of coffee, decaffeinated coffee, tea, soft drinks and mineral waters ordered on a consumption basis) shall incur a 10% price increase. Increases in guarantees over 3% received the day of the event (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 15% price increase.
The Cosmopolitan reserves the right to substitute any menu items necessary to satisfy these changes in guarantees and will make every attempt possible to accommodate our guests.

DECREASES IN GUARANTEES

The Cosmopolitan will bill based on the original guarantee for any decreases in guarantees over 3% received within 72 business hours.



BANQUET POLICIES AND PROCEDURES

OVERSET AND SET MAXIMUMS

In order to better service your event, The Cosmopolitan will 'overset' for events of 100 persons or less for 5% over the 'actual' guarantee figure. For events of 101 persons or more, the 'overset' will be 3% over the 'actual' guarantee figure and is not to exceed more than 50 persons over the guarantee.
Except for agreed upon exceptions, The Cosmopolitan will not overset any rooms more than the overset policy. In the event of an agreed upon exception, the overset number is not to be factored into the guarantee number.

NEW ORDERS WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a 'new opportunity' and will be subject to availability, special menu selections and pricing.

EXECUTIVE MENUS

The Cosmopolitan features an Executive Menu for groups of less than 25. Should a group request a menu from the banquet menus or an existing event fall below the 25-person minimum, a $20 per person surcharge will be applied to the banquet event order form.

STAFF AND CREW MEALS

Staff and crew meal menus are available for up to 50 staff and 35 crew per day. Please speak with your Events Manager for Staff or Crew Meals above and beyond the maximum.

BREAKS

Breaks are designed to last a maximum of 45 minutes. Breaks are only available to be served during non-main meal period times unless three or more stations have been selected for lunch with a minimum spend.

SPECIAL MEALS

The Cosmopolitan takes pride in offering gluten-free, vegetarian and healthy choice options on all published menus. Special meals are defined as those meals required for dietary health and lifestyle choices that are not available on the principal menu (i.e. Kosher, Halal, Celiac, etc.). Special meals can be pre-ordered and are subject to special pricing. The pricing will not be priced below the principal menu price. All special meals must be included in the guarantee number. If the number of special meals exceeds the contracted number, group will be charged for over and above the guarantee or actual number, whichever is greater.

POOL FUNCTIONS

All pool functions require a site fee and minimum of $150 in Food and Beverage per person, exclusive of tax, service, audio visual, entertainment, décor or site fee. Pool functions are subject to policies governing the pool. Please inquire with your catering professional regarding the policies.

PRICING AND TAXES

All prices quoted is exclusive of prevailing 8.375% sales tax, prevailing 25% service charge (18.26% service charge and taxable portion at 6.74%) subject to change. Tax-exempt organizations must furnish a Nevada Certificate of Exemption to the Catering Office with this Agreement.

ICED WATER AND ICED TEA

The Cosmopolitan of Las Vegas is committed to Social Impact and Sustainability which includes protecting the planet and environmental preservation. The Banquet Operations team will provide Iced Water and Iced Tea on beverage stations or tableside for meal service. Iced Water will not be preset on tables, unless otherwise arranged with your Catering Manager. Preset Iced Tea for meal service will be an additional charge of $3.00 per person, and is subject to current tax and service charges. The additional charge is applicable towards the contracted food and beverage minimum.



BANQUET POLICIES AND PROCEDURES

GENERAL TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage, and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions. In arranging for private functions, the attendance must be definitively specified three (3) business days in advance.

This number will be considered a guarantee, not subject to reduction and charges will be made accordingly.

All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.

Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption. Prices printed and products listed are subject to change without notice.

Performance of this agreement is contingent upon the ability of the hotel management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions, upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond control of management preventing or interfering with performance.

Full Payment must be received a minimum of 30 days in advance of the function, unless credit has been established to the satisfaction of the hotel. If credit is established, a minimum deposit equal to 50% of estimated charges is required 30 days prior to the function. All pre-paid events must have a valid credit card on file for on-site overages.

For approved billing events, the balance of the account is due and payable 30 days after the date of the function. A service charge of 1.5% per month will be added to any unpaid balance past 30 days.

Please note, pool functions are subject to additional requirements that are found in the pool policies and procedures document.

All banquet food & beverage arrangements must be made through the hotel. The Cosmopolitan reserves the right to only serve food & beverage that has been purchased from the hotel.

All food items may contain nuts or may have been produced on equipment that produces various nut items.

SIGNATURE OF THIS AGREEMENT:

_____

DATE:

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