

Vdara[®]
HOTEL & SPA

catering

table of contents

Breakfast

CONTINENTAL 4
BUFFET 5
INDULGE 7
REFINED 9

Break

FRESH START 11
THIS IS HOW WE VEGAS 12
SWEET 13
A LA CARTE BEVERAGE 14
A LA CARTE BREAK 15

Lunch

PLATED 18
BUFFET 19

Reception

COLD HORS D'OEUVRES 28
HOT HORS D'OEUVRES 29
STATIONS 30

Dinner

PLATED 38
BUFFET 40

Beverage

HOSTED 44
WINE 48



A close-up, top-down view of a large quantity of fresh blueberries. The berries are a deep, vibrant blue color and are packed closely together, filling the entire frame. The lighting is soft, highlighting the natural texture and slight sheen of the fruit. In the center of the image, there is a white rectangular box containing the word "breakfast" in a lowercase, serif font.

breakfast

Continental Breakfast

Designed for 1.5 hours of service. Prepared on the full guest guarantee

The Classic

Choice of Two | Freshly Squeezed Orange, Grapefruit Juice or Cranberry Juice

Diced Fruit

Assorted Bagels with Plain, Cinnamon-Sugar, Herb Cream Cheeses and Butter *(Vegetarian, Gluten, Dairy, Sesame)*

Vdara Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes *(Gluten, Dairy, Nuts)*

Butter *(Dairy)*, Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

40 PER PERSON

The Metropolitan

Choice of Two | Freshly Squeezed Orange, Grapefruit Juice or Cranberry Juice

Diced Fruit

Mixed Berry and Vanilla Greek Yogurts Parfaits | Gluten Free Granola, Seasonal Compote and Mixed Berries *(Vegetarian, Dairy)*

Vdara Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes *(Gluten, Dairy, Nuts)*

Butter *(Dairy)*, Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

42 PER PERSON

The Modern

Choice of Two | Freshly Squeezed Orange, Grapefruit Juice or Cranberry Juice

Diced Fruit

Vdara Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes *(Gluten, Dairy, Nuts)*

Butter *(Dairy)*, Jam and Marmalade

Breakfast Wraps and Sandwiches | Select Two | Quantity Based on One Per Person

Wraps: Served with Salsa Roja

- Southwest Wrap | Scrambled Eggs, Beef Birria, Shredded Cheddar, Black Bean Pico de Gallo, Chipotle Crema, Hash Browns *(Gluten, Dairy)*
- Denver Wrap | Scrambled Eggs, Hash Browns, Black Forest Ham, Shredded Cheddar, Onions, Bell Pepper *(Pork, Gluten, Dairy)*
- Vegan | Gluten Free Wrap, Plant Based Eggs, Spinach, Tomato, Onion, Vegan Italian Sausage *(Vegan, Sesame)*

Sandwiches:

- Croissant | Black Forest Ham, Bacon Jam, Sliced Cheddar, Fried Egg *(Pork, Gluten, Dairy)*
- Ciabatta | Fried Egg, House Made Turkey Sausage, Fresh Mozzarella, Sundried Tomato Pesto, Spinach *(Gluten, Dairy)*

*Substitute Bun | Additional \$2 Per Person

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

50 PER PERSON

Breakfast Buffet

Designed for 1.5 hours of service. Prepared on the full guest guarantee

The Standard

Choice of Two | Freshly Squeezed Orange, Grapefruit Juice or Cranberry Juice

Market Sliced Fruits and Berries (*Vegan*)

Assorted Individual Greek Yogurts (*Vegetarian, Dairy*)

Cold Cereal Selection, 2% Milk and Skim Milk

Vdara Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes (*Gluten, Dairy, Nuts*)

Butter (*Dairy*), Jam and Marmalade

Scrambled Eggs, Chives (*Vegetarian, Dairy*)

Daily Crafted Breakfast Potato (*Vegetarian, Dairy*)

Meats

Artisan Bacon (*Pork*)

Chicken Apple Sausage (*Dairy*)

Country Sausage Links (*Pork*)

Turkey Breakfast Sausage

Plant Based Sausage (*Vegan, Gluten*)

Sides

Bob's Red Mill® Gluten Free Steel Cut Oatmeal | Honey Syrup and Sun-Dried Fruit (*Vegan*)

Apple Cinnamon Overnight Oats | Gluten Free Oats, Oat Milk, Apples, Vanilla, Fresh Berries (*Vegan*)

Individual Vegan Chia Cashew Parfait | Homemade Rawnola and Tropical Fruit (*Vegan, Nuts*)

Sugar-Glazed Belgian Waffles | Whipped Butter, Warm Maple Syrup, Seasonal Fruit Compote (*Vegetarian, Gluten, Dairy*)

Lemon-Blueberry Buttermilk Pancakes | Maple Syrup and Whipped Butter (*Vegetarian, Gluten, Dairy*)

Cinnamon Sugar Breakfast Churros | Dark Chocolate, Nutella® Sauce (*Gluten, Dairy*)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

55 PER PERSON | *One Meat and One Side*

60 PER PERSON | *Two Meats and One Side*

Breakfast Buffet

Designed for 1.5 hours of service. Prepared on the full guest guarantee

The Eco Chic

Healthy Juice Bar | Select Two

- Classic | Orange
- CAB | Carrot, Apple and Beet
- Sweet Greens | Spinach, Kale, Green Apple, Cucumber, Lemon, Ginger and Celery
- Watermelon Bee | Lime, Watermelon, Organic Honey Syrup

Market Sliced Fruits and Berries (*Vegan*)

Mixed Berry and Vanilla Greek Yogurts Parfaits | Gluten Free Granola, Seasonal Compote and Mixed Berries (*Vegetarian, Dairy*)

Vdara Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes (*Gluten, Dairy, Nuts*)

Butter (*Dairy*), Jam and Marmalade

Scrambled Eggs, Chives (*Vegetarian, Dairy*)

Daily Crafted Breakfast Potato (*Vegetarian, Dairy*)

Meats

Artisan Bacon (*Pork*)

Country Sausage Links (*Pork*)

Chicken Apple Sausage (*Dairy*)

Turkey Breakfast Sausage

Plant Based Sausage (*Vegan, Gluten*)

Sides

Chilled Flaxseed Porridge | Cacao Nibs, Goji Berries, Slivered Almonds, Coconut Milk (*Vegan, Nuts*)

Bob's Red Mill® Gluten Free Steel Cut Oatmeal | Honey Syrup and Sun-Dried Fruit (*Vegan*)

Organic Stone Ground Anson Mills Grits | Creole Spiced Cheddar Cheese, Green Onion (*Vegetarian, Dairy*)

Baby French Toast | Maple Caramel, Cinnamon Streusel (*Vegetarian, Gluten, Dairy*)

Strawberry Gluten Free Pancakes | Crème Chantilly, Fresh Berries, Maple Syrup (*Vegetarian, Dairy*)

Shakshuka | Smoked Pepper Tomato Sauce, Baked Egg, Warm Spices (*Vegetarian, Sesame*)

Cinnamon Sugar Breakfast Churros | Dark Chocolate, Nutella® Sauce (*Gluten, Dairy, Nuts*)

European Meat & Cheese | Prosciutto di Parma, Mortadella, Sopressata, Brie, Comte, Fresh Berries, Grapes, Toasted Breads
(*Pork, Gluten, Dairy, Sesame*)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

57 PER PERSON | *One Meat and One Side*

59 PER PERSON | *Two Meats and One Side*

Indulge

Delight your guests with unexpected indulgences to be combined with continental and buffet breakfasts.

*Chef required | 295 per chef | per 75 guests

Eggs

Hard Boiled Eggs Served Chilled & Shelled (Vegetarian)	108 per dozen
Scrambled Eggs, Chives (Vegetarian, Dairy)	12 per person
SW Scramble Eggs, Cheddar, Black Beans, Peppers, Onions, Avocado (Vegetarian, Dairy)	14 per person
Scrambled Egg Whites Roasted Garlic, Rosemary, Parsley (Vegetarian)	14 per person
Plant Based Scramble Vegan Eggs, Mushrooms, Tomato, Onion (Vegan)	14 per person
Shakshuka Smoked Pepper Tomato Sauce, Baked Egg, Warm Spices, Grilled Artisan Breads (Vegetarian, Gluten, Dairy)	15 per person
Healthy Frittata Egg Whites, Spinach, Roasted Tomatoes, Goat Cheese, Oregano (Vegetarian, Dairy)	16 per person
Frittata Lorraine Farm Eggs, Bacon Lardon, Caramelized Onions, Gruyere Cheese (Pork, Dairy)	16 per person

Breakfast Meats | Based on two pieces per person

12 per person

- Artisan Bacon (Pork)
- Chicken Apple Sausage (Dairy)
- Country Sausage Links (Pork)
- Turkey Breakfast Sausage
- Plant Based Sausage (Vegan, Gluten)

Chef Crafted Breakfast Potato

12 per person

- Vdara Signature Cheesy Hash Browns (Vegetarian, Dairy) | Offered Monday and Friday
- Heirloom Potato Hash, Caramelized Onions, Cherry Tomatoes, Kale, Fresh Herbs (Vegan) | Offered Tuesday and Saturday
- Creole Roasted Yukon Gold Wedges, Caramelized Onions, Diced Peppers, Shaved Jalapeño, Cilantro (Vegan) | Offered Wednesday and Sunday
- Crispy Peewee Fingerling Potatoes, Slow Roasted Garlic, Fried Sage, Flake Sea Salt (Vegan) | Offered Friday

Breakfast Wraps and Sandwiches

18 each

Wraps | Served with Salsa Roja

- Southwest Wrap | Scrambled Eggs, Beef Birria, Shredded Cheddar, Black Bean Pico de Gallo, Chipotle Crema, Hash Browns (Gluten, Dairy)
- Denver Wrap | Scrambled Eggs, Hash Browns, Black Forest Ham, Shredded Cheddar, Onions, Bell Pepper (Pork, Gluten, Dairy)
- Vegan | Gluten Free Wrap, Plant Based Eggs, Spinach, Tomato, Onion, Vegan Italian Sausage (Vegan, Sesame)

Sandwiches

- Croissant | Black Forest Ham, Bacon Jam, Sliced Cheddar, Fried Egg (Pork, Gluten, Dairy)
- Ciabatta | Fried Egg, House Made Turkey Sausage, Fresh Mozzarella, Sundried Tomato Pesto, Spinach (Gluten, Dairy)

*Substitute Bun | Additional \$2 Per Person

Indulge

Delight your guests with unexpected indulgences to be combined with continental and buffet breakfasts.

Smart

Individual Tuscan Grain Bowl Ancient Grains, Kale, Roasted Tomatoes, Pine Nuts, Balsamic Glaze, Parmesan (Vegetarian, Nut, Gluten, Dairy)	16 each
Strawberry Gluten Free Pancakes Crème Chantilly, Fresh Berries, Maple Syrup (Vegetarian, Dairy)	16 each
Individual Vegan Chia Cashew Parfait Homemade Rawnola and Tropical Fruit (Vegan, Nut).....	15 each
Chilled Flaxseed Porridge Cacao Nibs, Goji Berries, Slivered Almonds, Coconut Milk (Vegan, Nuts)	15 each
Mixed Berry & Vanilla Greek Yogurt Parfait Gluten Free Granola, Seasonal Compote and Mixed Berries (Vegetarian, Dairy).....	14 each
Apple Cinnamon Overnight Oats Gluten Free Oats, Oat Milk, Apples, Vanilla, Fresh Berries (Vegan)	13 each

Comfort

Assorted Bagels Butter, Whipped Classic, Cinnamon-Sugar & Herb Cream Cheeses (Vegetarian, Gluten, Dairy).....	96 per dozen
Biscuits and Smoked Gravy Smoked Garlic Sausage, Fried Sage, Glazed Cippolini Onion (Pork, Gluten, Dairy).....	18 per person
Sugar-Glazed Belgian Waffles Whipped Butter, Warm Maple Syrup, Seasonal Fruit Compote (Vegetarian, Gluten, Dairy).....	18 per person
Lemon-Blueberry Buttermilk Pancakes Maple Syrup and Whipped Butter (Vegetarian, Gluten, Dairy).....	18 per person
Cinnamon Sugar Breakfast Churros Dark Chocolate, Nutella® Sauce (Eggs, Gluten, Dairy, Nuts).....	16 per person
Organic Stone Ground Anson Mills Grits Creole Spiced Cheddar Cheese, Green Onion (Vegetarian, Dairy).....	14 per person
Ginger Chicken Congee Sesame Oil, Kimchi, Fried Shallots, Scallions (Sesame)	14 per person
Bob's Red Mill® Gluten Free Steel Cut Oatmeal Honey Syrup and Sun-Dried Fruit (Vegan)	12 per person

Refined Breakfast Station

Delight your guests with unexpected indulgences to be combined with continental and buffet breakfasts.

*Chef required | 295 per chef | per 75 guests

Omelet Bar*

Whole Eggs, Egg Whites, Scrambled Eggs & Plant Based Egg Substitute (*Vegan*)

Bell Peppers, Diced Tomatoes, Red Onions, Wild Mushrooms, Asparagus, Spinach (*Vegan*)

Smoked Salmon, Bacon (*Pork*), Ham (*Pork*), Chicken Sausage (*Dairy*), Tofu (*Vegan*) Cheddar (*Dairy*), Feta (*Dairy*), and Swiss Cheese (*Dairy*)

24 PER PERSON

Atlantic Smoked Salmon

Assorted Mini Bagels, Dill Cream Cheese, Cucumber, Tomatoes, Hard Cooked Eggs, Capers & Onions (*Gluten, Dairy, Sesame*)

26 PER PERSON

On The Go

Assorted Minute Maid™ Juices..... **10 each**

Assorted Individual Oatmeal **10 each**

Assorted Individual Yogurts **10 each**

Assorted Greek Yogurts..... **12 each**

Individual Diced Fresh Fruit Cup (*Vegan*) | *Maximum 1000*..... **10 each**



break

Fresh Start Breaks

Designed for morning recovery and quick bites between breakfast and lunch

Designed for 1.5 hours of service. Prepared on the full guest guarantee

Mindful Recharge

Blueberry Lemon Rosemary Infused Water

Mini Chia Matcha Kiwi Parfaits (*Vegetarian, Dairy*)

Roasted Walnuts and Dark Chocolate (*Nuts, Dairy*)

Egg White and Spinach Frittatas | Roasted Tomato, Fresh Herbs (*Vegetarian*)

Multigrain Croissants (*Gluten, Dairy*)

Assorted KIND® Bars

28 PER PERSON

Sunshine

Vitamin D Juice | Carrot, Apple, Orange, Ginger

Whole Bananas and Oranges

Avocado Toast Canapes | Marinated Cherry Tomatoes, Seasoned Radish (*Vegan, Gluten*)

Assorted Kar's® Individual Trail Mix

Berry Grumble Bars (*Nuts, Gluten, Dairy*)

28 PER PERSON

Energizer

Green Power Smoothie Shooters | Kale, Blueberries, Banana, Almond Milk, Pumpkin Seeds (*Vegan, Nuts*)

Individual Cups of Grapes, Berries and Aged Cheddar (*Vegetarian, Dairy*)

Quinoa Egg Muffins | Mushrooms, Red Pepper, Parmesan Cheese, Tri Color Quinoa, Scallion (*Vegetarian*)

Housemade Protein Bites | Peanut Butter Chocolate and 4hr Power (*Vegan, Nuts*)

Assorted KIND® Bars

32 PER PERSON

Hair of the Dog

Immunity Wellness Shot | Ginger, Lime, Pineapple, Cayenne, Turmeric, Honey (*Vegetarian*)

Virgin Mary Skewers | Jalapeño Sausage, Cucumber, Pickled Pepper, Cheddar, Bell Pepper (*Pork, Dairy*)

Breakfast Sliders | Egg, Cheddar, House Sausage, Brioche Bun (*Pork, Dairy, Gluten, Sesame*)

Assorted Donuts (*Gluten, Dairy*)

Assorted Vitamin Water® and Powerades®

32 PER PERSON

How We Vegas Breaks

Designed as Midday Breaks After Lunch

Designed for 1.5 hours of service. Prepared on the full guest guarantee

*Attendant required | 295 per attendant | per 150 guests

Vegas Valley Fruit Stand

Skewers of Watermelon, Pineapple, Mango, and Strawberry dusted with Tajin and Chamoy (Vegan)

Assorted Whole Fruit

Tortilla Chips with Salsa Roja and Guacamole (Vegan)

Cinnamon Spiced Churro Bites with Dulce de Leche Sauce (Gluten, Dairy)

Mexican Coca Cola®

30 PER PERSON

Stadium Bites*

Mini Hot Dogs | Brioche Bun, Ketchup, Mustard (Pork, Gluten, Dairy)

Freshly Popped Popcorn* (Vegetarian, Dairy)

Cracker Jacks® (Vegan, Nut, Sesame)

Assorted Ice Cream and Fruit Bars

30 PER PERSON

The Big Dipper | Selection of Two Dippers and Dips

Dippers | Pita Chips (Gluten, Sesame), Tortilla Chips (Vegan), Pretzel Bites (Gluten, Dairy) or Carrots and Celery (Vegan)

Dips | French Onion Dip (Vegetarian, Dairy), Salsa Roja (Vegan), Guacamole (Vegan, Dairy), Roasted Garlic Hummus (Vegan, Sesame), Creole Mustard (Vegan)

or Spinach Artichoke Dip (Vegetarian, Dairy, Gluten)

28 PER PERSON

Artisan Cheese Display

Triple Crème Brie, Creole Cheddar, Cypress Grove Goat Cheese, Shaved Manchego

Seasonal Compote, Mixed Nuts, Lavender Honey, Seasonal Fresh Fruits, Sun-Dried Fruits

Artisan Bread, Assorted Crackers, and Grissini

(Vegetarian, Nuts, Gluten, Dairy, Sesame)

28 PER PERSON

Sweet

Designed for 1.5 hours of service. Prepared on the full guest guarantee

Cookie Jars

Vdara Patisserie | Mudslide Cookies, Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin (*Eggs, Nuts, Gluten, Dairy*)

Assorted Kettle Chips®

POPPED™ Marilyn and Bling Bling Cookies & Cream

Chugs of White and Chocolate Milk (*Vegetarian, Dairy*)

26 PER PERSON

Temptations

Honey Hibiscus Lemonade

Buffalo Chicken Wonton | Ranch (*Gluten, Dairy*)

Magic Bars | Coconut, Chocolate Chips, Raisins, Pecans, Baileys (*Nut, Gluten, Dairy, Alcohol*)

Nutella® Filled Beignets (*Nuts, Gluten, Dairy*)

29 PER PERSON

À La Carte Break Beverages

Prepared on the full guest guarantee

*Attendant required | 295 per attendant | per 150 guests

Coffee and Tea **112 per gallon**

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

Luxury Hot Chocolate **160 per gallon**

Custom House Made Blended Hot Cocoa Served With:

Marshmallows, Toffee, Chocolate Chips, Vanilla Crème Chantilly, Crushed Peppermint, Fresh Strawberries
Salted Caramel Sauce, Dark Chocolate Sauce

(Vegetarian, Dairy, May Contain Nuts, Gluten)

LAMILL® Espresso Service* **12 per drink**

Machine Rental 750 per day | 250 Drink Minimum per Machine

Cappuccino, Espresso, Latte, Americano, Mocha

Caramel, Hazelnut, Sugar Free Vanilla and Ghirardelli® Chocolate Syrup

Nutmeg and Cinnamon Powder

(Vegetarian, May Contain Nuts, Gluten, Dairy)

Fresh Pressed | Minimum 2 Gallons **132 per gallon**

Freshly Squeezed Orange

Freshly Squeezed Grapefruit

CAB | Carrot, Apple and Beet

Sweet Greens | Spinach, Kale, Green Apple, Cucumber, Lemon, Ginger and Celery

Fresh Juices **128 per gallon**

Apple, Cranberry and Pineapple

Individual Bottled Beverages

Stumptown Cold Brew **11 per can**

La Colombe® Draft Latte Cold Brew Coffee Variety **10 per can**

Gold Peak® Teas | Sweet & Unsweetened **10 per bottle**

Vitamin Water® **12 per bottle**

Coconut Water **11 each**

Proud Source® Still or Sparkling Water - 12 oz. Aluminum Bottle **10 per bottle**

FIJI® Natural Artesian Bottled Water - 16.9 oz **10 per bottle**

San Pellegrino® Sparkling Bottled Water **8 per bottle**

Assorted Flavored Sparkling Water **8 per can**

MGM Bottled Water **6 per bottle**

Simply® Bottled Juices **10 per bottle**

Red Bull® Energy Drink | Regular & Sugar free **10 per can**

Assorted Coca Cola® Soft Drinks **8 per can**

Agua Frescas | Minimum 2 Gallons **118 per gallon**

Lightly Infused Water with Juices, Fruits, and Herbs

Blueberry Lemon-Rosemary

Cucumber-Honeydew

Ginger-Hibiscus Orange

Watermelon-Lime

Strawberry-Basil

À La Carte Break

Fresh Fruit

Fruit Kabob with Lavender Honey Drizzle and Toasted Coconut (Vegetarian)	124 per dozen
Whole Fresh Fruit	86 per dozen
Market Sliced Fresh Fruit and Berries	18 per person

Savory Snacks

Afternoon Tea Bites | *Minimum 2 Dozen*

BLT Club | Brie, Arugula, Bacon, Brioche, Sun Dried Tomato (Pork, Gluten, Dairy)

PBJ Gateaux | Peanut Butter, Raspberry, Berries, Classic Bread (Vegetarian, Nuts, Gluten, Dairy)

Cucumber | Watercress, Mint Cream Cheese, Classic Bread (Vegetarian, Gluten, Dairy)

Pear | Red Wine Poached, Roquefort Bleu Cheese, Walnuts, Pumpnickel (Vegetarian, Nuts, Gluten, Dairy)

Egg Salad | Bacon Jam, Chive Salad, Brioche (Pork, Gluten, Dairy)

Roasted Vegetable Pinwheel | Squash, Zucchini, Piquillo Pepper, Goat Cheese, Whole Wheat Tortilla (Vegetarian, Gluten, Dairy)

Smoked Salmon | Dill Cream Cheese, Pumpnickel (Gluten, Dairy)

Curry Chicken Gougères | Chicken, Apples, Golden Raisins, Choux Pastry (Gluten, Dairy)

94 PER DOZEN

Tortilla Chips with Salsa Roja and Guacamole (Vegan)	18 per person
Pita Chips with Hummus (Vegan, Gluten).....	18 per person
Housemade Potato Chips with Caramelized Onion Dip (Vegetarian, Dairy).....	18 per person
Pretzel Bites with Beer Cheese Dip and Dijon Mustard (Vegetarian, Gluten, Dairy).....	18 per person
Assortment of KIND® Bars.....	10 each
Assortment of RXBAR® Bars	9 each
Assortment of Luna® Whole Nutrition Bars	8 each
Assorted Candy Bars.....	9 each
Individual Torn Ranch Trail Mix.....	12 each
<i>Berry Healthy Mix Almonds, Walnuts, Dried Cranberries, Dried Blueberries</i>	
<i>Resort Mix Smoked Almonds, Hawaiian Macadamia Nuts, Pepitas, Dried Cranberries, Diced Mango, Roasted Salted Peanuts and Cashews</i>	
Assortment of Dot's Homestyle® Pretzels	11 each
Assorted Jack Link's® Beef Jerky	10 each
Garden Veggie Straws®	8 each
Individual Bags of Kettle Chips®, All Natural Popchips®, Gardetto's Chips™, Stacy's Pita Thins®.....	8 each
Assortment of Stacy's Pita Thins®	8 each
Freshly Popped Popcorn.....	12 per person
<i>Popcorn Cart Attendant Required 295 Per Attendant 50 Guests Minimum</i>	
Assortment of Häagen-Dazs®, Novelty Ice Cream and Fruit Bars	90 per dozen

À La Carte Break

Healthy Non GMO, Gluten Free Menu

SkinnyDipped® Dark Chocolate Cocoa Almonds, Lemon Bliss Almonds, Dark Chocolate Salted Caramel Cashews	11 each
Assortment of MADEGOOD® Granola Bar	9 each
Assorted Angie's BOOMCHICKAPOP® Popcorn Sweet & Salty Sea Salt	8 each

Vdara Patisserie

Strawberries Dipped in White, Milk or Dark Chocolate (Dairy)	90 per dozen
Chocolate Truffles (Nuts, Dairy)	85 per dozen
Assorted French Macarons (Nuts, Dairy)	85 per dozen
Assorted Whoopie Pies (Gluten, Dairy)	85 per dozen
French Pastries (Nuts, Gluten, Dairy, Alcohol)	85 per dozen
House Made Granola Bars (Nuts, Gluten, Dairy)	78 per dozen
Protein Bites Four Power Hour Peanut Butter Chocolate Amaretto Fudge Truffles (Vegan, Nuts)	78 per dozen
Berry Grumble Bar (Nut, Gluten, Dairy)	78 per dozen
Magic Bars Coconut, Chocolate Chips, Raisins, Pecans, Baileys (Nut, Gluten, Dairy, Alcohol)	78 per dozen
Assorted Mini Cupcakes (Gluten, Dairy, Gelatin)	76 per dozen
Lemon Tarts (Nuts, Gluten, Dairy)	76 per dozen
Freshly Baked Assorted Seasonal Muffins (Nuts, Gluten, Dairy) – Gluten Free/Vegan Options available upon request	75 per dozen
Assorted Freshly Baked Danishes (Nuts, Gluten, Dairy) Nut Free Options available upon request	75 per dozen
Assorted Coffee Cakes (Nuts, Gluten, Dairy) Gluten Free Options available upon request	75 per dozen
Vdara Cookie Selections (Gluten, Dairy)	75 per dozen
Chocolate Fudge Brownies (Gluten, Dairy)	75 per dozen
Butterscotch Cashew Bar (Nuts, Gluten, Gelatin, Dairy)	75 per dozen
Rice Krispies Treats (Gluten, Gelatin, Dairy)	75 per dozen
Assorted Biscotti (Nuts, Gluten, Dairy)	75 per dozen

A close-up photograph of a vibrant green leaf, showing a detailed network of veins. The central vein runs vertically down the middle, with smaller veins branching out to the edges. The leaf's surface has a slightly textured appearance. In the center, there is a white rectangular box containing the word "lunch" in a lowercase, italicized font.

lunch

Plated Lunch Three Course

Prepared on full guest guarantee. Includes Freshly Baked Breads (*Gluten*) and Butter (*Dairy*)
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

Salads | *Select One For Entire Group*

Mixed Greens | Shaved Root Vegetables, Cucumber, Tomato, Lemon-Herb Vinaigrette (*Vegan*)

Wild Arugula | Manchego, Shaved Fennel, Citrus Segments, Toasted Almonds, Sherry Vinaigrette (*Vegetarian, Nuts, Dairy*)

The Wedge | Baby Iceberg, Peppered Bacon, Point Reyes Blue, Cherry Tomato, Pickled Red Onion,
Green Goddess Dressing (*Pork, Dairy*)

Kale | Lacinato Kale, Garlic Oil, Tomato Focaccia Crouton, Crispy Parmesan, Caesar Dressing (*Vegetarian, Gluten, Dairy*)

Beet | Baby Beets, Frisée, Strawberries, Goat Cheese, Fresh Herbs, Sourdough Crisp, Balsamic Gastrique (*Vegetarian, Gluten, Dairy*)

Grain | Brown Rice, Wild Rice, Lentil, Pomegranate, Arugula, Pine Nuts, Roasted Squash, Feta,
Pomegranate-Molasses Vinaigrette (*Vegetarian, Nuts, Dairy*)

Entrees | *Select One For Entire Group*

Mary's Pasture Raised Chicken Breast **70 Per Person**
Cumin Dusted Heirloom Sweet Potatoes, Pumpkin Seed-Kale Pistou, Roasted Haricots Verts, Roasted Chicken Jus

Seared Filet Mignon **80 Per Person**
Roasted Garlic Whipped Potatoes, Grilled Asparagus, Demi Sec Tomatoes, Red Wine Bordelaise (*Dairy*)

Grilled NY Strip **76 Per Person**
Roasted Corn and Cauliflower Gratin, Coriander Grilled Carrots and Zucchini, Sweet Peppers, Roasted Garlic Chimichurri (*Dairy*)

Corvina Sea Bass **80 Per Person**
Tri Color Quinoa and Squash Pilaf, Turnips, Baby Beets, Globe Carrots, Roasted Fennel Tomato Nage

Scottish Salmon **75 Per Person**
Sweet Pea & Edamame Risotto, Asparagus, Snap Peas, Haricots Verts, Broccolini, Lemon Beurre Blanc (*Dairy*)

Dessert | *Select One For Entire Group*

Carrot Cake | Pineapple Compote (*Nuts, Gluten, Dairy*)

New York Cheesecake | Marinated Strawberries (*Nuts, Gluten, Dairy, Gelatin*)

Blackout Chocolate Cake | Tahitian Vanilla Anglaise (*Nuts, Gluten, Dairy, Gelatin*)

Vanilla and Balsamic Fig Tart | Figs, Whipped Vanilla Ganache, Balsamic Reduction (*Nuts, Gluten, Dairy, Gelatin*)

Coconut Cream Pie | Roasted Mangoes (*Gluten, Dairy, Gelatin*)

Carmelia Banana Cream Tart | Caramelized Chocolate, Banana Gelée, Caramel Sauce (*Nuts, Gluten, Dairy, Gelatin*)

Buffet Lunch

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection.

Playful

Tomato Bisque Soup

Tomatoes, Crème Fraiche and Fresh Herbs (Vegetarian, Dairy, May Contain Gluten)

Salads | Choice of Two

Classic Caesar | Romaine Hearts, Parmigiano Reggiano, Garlic Oil Focaccia Croutons,

Creamy Caesar Dressing (Vegetarian, Gluten, Dairy)

Mixed Greens | Shaved Root Vegetables, Balsamic Vinaigrette (Vegan)

Baby Spinach | Shaved Shallot, Feta, Candied Pecan, Fresh Berries, Pomegranate Seeds, Honey Balsamic Vinaigrette

(Vegetarian, Nut, Dairy)

Roasted Butternut Squash | Endive, Frisée, Almonds, Dried Cranberries, Blue Cheese, Roasted Shallot Vinaigrette

(Vegetarian, Nut, Dairy)

Old-Fashioned Potato Salad | Red Potatoes, Sour Cream, Hard Cooked Eggs, Mayonnaise, Scallions, Celery, Fresh Dill

(Vegetarian, Dairy)

Broccoli Crunch | Broccoli, Carrot, Red Onion, Sunflower Seeds, Eggless Mayo, Apple Cider, Raisins (Vegan)

Mediterranean Pasta Salad | Chickpeas, Orzo, Basil, Preserved Lemon, Peppers, Red Onion, Cucumber, Roasted Tomato,

Haricots Verts Lemon-Herb Vinaigrette (Vegan, Gluten, Dairy)

Sandwiches | Choice of Three

Italian Hoagie | Ham, Salami, Capicola, Provolone, Olive Piperade, Shredded Romaine, Semolina Roll (Pork, Gluten, Dairy, Sesame)

Greek Chicken Salad Wrap | Cucumber, Kalamata Olives, Feta, Tomato, Red Onion, Romaine, Tzatziki,

Whole Wheat Pita (Gluten, Dairy, Sesame)

Turkey Avocado Wrap | Bacon, Shaved Turkey, Lettuce, Red Onion, Provolone, Avocado, Herb Aioli (Pork, Gluten, Dairy)

Curry Chicken Salad | Greek Yogurt, Golden Raisins, Cashews, Bibb Lettuce, Warm Spices, Croissant (Gluten, Dairy, Sesame)

Roast Beef Club | Lettuce, Tomato, Horseradish Aioli, Roast Beef, Swiss Cheese, Marble Rye (Gluten, Dairy)

Ham and Cheese | Smoked Ham, Pickle, Butter Lettuce, Brie Cheese, Dijon Aioli, Brioche (Pork, Gluten, Dairy)

Tuna Bánh Mì | Chunk Tuna, Pickled Vegetable, Jalapeño, Mint, Hard Cooked Egg, Sprouts, Cilantro Aioli, Baguette

(Gluten, Dairy)

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

Accompaniments

Housemade Potato Chips (Vegan)

Vdara Patisserie

Blondies (Nuts, Gluten, Dairy)

Assorted Cookies (Nuts, Gluten, Dairy)

68 PER PERSON

Buffet Lunch - Monday

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.

Delightful

BBQ Crunch Salad

Romaine, Kale, Cucumbers, Carrot, Radish, Tomato, Purple Cabbage, Jack Cheese, Sesame Seeds
Chipotle-B.B.Q. Ranch (Vegetarian, Dairy)

Backyard Potato Salad

Red Potatoes, Scallions, Hard Cooked Egg, Grain Mustard, Celery, Sour Cream, Mayo, Pickled Red Onion, Dill (Vegetarian, Dairy)

Spice Rubbed Grilled Chicken

Cherry Chipotle Glaze, Scallions

Slow-Smoked Brisket

Carolina BBQ sauce, Jalapeños

“Burnt Ends” Beans

Bourbon-Molasses Glazed Impossible Meat Burnt Ends, Trio of Beans, Peppers, Jalapeño (Vegan)

Accompaniments

Mama D’s Baked Mac and Cheese | Smoked Gouda, Shells, Creole Cheddar (Vegetarian, Gluten, Dairy)

Crispy Brussels Sprouts | Tomato Vinaigrette, Shallots, Caramelized Onions (Vegan)

Cornbread Muffins | Whipped Honey Butter (Vegetarian, Gluten, Dairy)

Vdara Patisserie

Cookies (Gluten, Dairy)

Fudge Cakes (Gluten, Dairy)

Trifle Shooter (Gluten, Gelatin)

70 PER PERSON | When Served on Monday

76 PER PERSON

Indulge

Black Bean Chipotle Soup | Cilantro, Pickled Onion, Lime Zest (Vegan) **8 per person**

Buffet Lunch - Tuesday

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.

Daring

Southwest Chopped Salad

Romaine Hearts, Smoked Cumin Corn, Tomato, Jicama, Sweet Peppers, Shaved Radish, Cotija Cheese,
Toasted Cumin Goddess Dressing (*Vegetarian, Dairy*)

Spiced Sweet Potato Salad

Roasted Sweet Potato, Cherry Tomatoes, Black Beans, Avocado, Red Bell Pepper, Pickled Onions, Pumpkin Seeds,
Apple Cider Vinaigrette (*Vegan*)

Asado Short Ribs

Avocado-Jalapeño Chimichurri, Seasoned Radish, Cilantro, Charred Scallions, Lime

Pipián Verde

Marinated Pasture-Raised Chicken, Pumpkin Seeds, Tomatillos, Cilantro, Jalapeño, Green Onions (*Sesame*)

Black Bean Enchiladas

Salsa Chipotle, Corn, Brown Rice, Portabello Mushrooms, Black Beans, Pico de Gallo, Limes (*Vegan*)

Accompaniments

Arroz Verde | Toasted Cumin, Poblano, Onion, Lime (*Vegan*)

Warm Corn Esquites | Roasted Corn, Mexican Crema, Lime, Tajin, Cilantro, Cotija (*Vegetarian, Dairy*)

White Corn Tortilla Chips (*Vegan*)

Embellishments

Trio of Salsas | Roasted Corn Salsa, Salsa Roja, Salsa Verde

Guacamole

Vdara Patisserie

Tres Leches Cake (*Gluten, Dairy*)

Buñuelos (*Gluten, Dairy*)

Flan (*Dairy*)

70 PER PERSON | *When Served on Tuesday*

76 PER PERSON

Indulge

Smoked Tortilla Soup | Smoked Tomatoes, Jackfruit, Roasted Corn, Lime, Corn Tortilla Strips, Cotija**8 per person**
(*Dairy*)

Buffet Lunch - Wednesday

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.

Worldly

Greek Salad

Crisp Romaine, Kalamata Olives, Cucumber, Tomatoes, Red Onions, Feta Cheese
Oregano-Red Wine Vinaigrette (Dairy)

Cucumber Salad

Spiced Yogurt, Cucumber, Dill, Mint, Lemon Zest (Vegetarian, Dairy, Sesame)

Mediterranean Favorites

Pita Chips (Vegan, Gluten, Sesame)

Garlic Hummus (Vegan, Sesame), Roasted Pepper Hummus (Vegan, Sesame) and Tzatziki (Vegetarian, Dairy, Sesame)

Dolmades, Greek Pico, Schug Hot Condiment

Chermoula Chicken

Currant Chutney, Yogurt, Parsley, Lemon (Dairy, Sesame)

Harissa Rubbed Sea Bass

Roasted Fennel, Tomatoes, Olives, Carrots, Orange Zest

Moussaka

Roasted Eggplant, Quinoa, Lentils, Impossible Meat™, Grilled Artichokes (Vegan)

Accompaniments

Mujadara | Jasmine Rice, Lentils, Lemon Zest, Caramelized Onions (Vegan)

Chickpea Tagine | Tomatoes, Cauliflower, Apricot, Warm Spices (Vegan, Sesame)

Vdara Patisserie

Loukoumades | Warm Honey (Gluten, Dairy, Nuts)

Baklava (Gluten, Dairy, Nuts)

Greek Yogurt Panna Cotta (Dairy)

70 PER PERSON | When Served on Wednesday

76 PER PERSON

Indulge

Avgolemono | Chicken, Rice, Lemon Juice, Onions, Thyme, Chicken Broth**8 per person**

Buffet Lunch - Thursday

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.

Stylish

Tuscan Kale Caesar Salad

Lacinato Kale, Shaved Parmigiano Reggiano, Tomato Focaccia Croutons
Garlic Parmesan Caesar Dressing (Vegetarian, Gluten, Dairy)

Heirloom Tomato and Mozzarella Cheese Salad

Heirloom Tomatoes, Marinated Baby Mozzarella, Basil Seeds, Fresh Basil and Balsamic Glaze (Vegetarian, Gluten, Dairy)

Chicken Piccata

Capers, Lemon Butter Sauce, Grilled Sliced Lemon, Chopped Parsley (Dairy)

Nonna's Beef Meatballs

Roasted Garlic Pomodoro Sauce, Shaved Parmesan, Torn Basil (Gluten, Dairy)

Eggplant Parmesan

Crispy Eggplant, Breaded Portabella Mushrooms, Good Planet™ Mozzarella, Basil and Sauce Arrabiata (Vegan)

Accompaniments

Gnocchetti Sardi | Garlic Mediterranean Sauce, Sundried Tomatoes, Olives, Grilled Artichokes (Vegetarian, Gluten)

Tuscan Roasted Vegetables | Oregano, Basil, Crispy Garlic (Vegan)

Rosemary Focaccia (Vegan)

Served with Calabrian Chili Flakes and Grated Parmigiano Reggiano

Vdara Patisserie

Baci Cookies (Gluten, Dairy, Nuts)

Tiramisu (Gluten, Dairy)

Seasonal Vegan Panna Cotta Verrine (Vegan, Nuts)

70 PER PERSON | When Served on Thursday

76 PER PERSON

Indulge

Hearty Vegetable Soup | Garden Vegetables, Tomato, Fresh Herbs (Vegan).....**8 per person**

Buffet Lunch - Friday

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection.

Radiant

Render Green Salad

Fresh Chilies, Fried Garlic
Lemon Vinaigrette (Vegan)

Kachumber Salad

English Cucumber, Cherry Tomatoes, Green Chilies, Lemon Juice, Fresh Herb (Vegan)

Saffron Cauliflower Salad

Roasted Heirloom Cauliflower, Turmeric, Gold Raisins, Pine Nuts (Nuts, Vegan)

Tikka Masala Chicken

Pasture-Raised Chicken Breast, Creamy Tomato Broth, Ginger, Onion, Cilantro (Dairy)

Tandoori Salmon

Toasted Spices, Ginger, Sliced Peppers and Onions, Cilantro (Sesame)

Channa Masala

Chickpeas, Tomatoes, Ginger, Coriander, Garam Masala (Vegan, Sesame)

Accompaniments

Basmati Rice (Vegan)

Dal Bukhara | Lentil, Garam Masala, Ginger, Spring Onions (Vegetarian, Dairy, Sesame)

Warm Naan Bread (Gluten, Dairy)

Cucumber Raita (Vegetarian, Dairy)

Vdara Patisserie

Gulab Jamun | Rosewater Dumplings, Pistachio (Vegetarian, Nuts, Gluten, Dairy)

Kheer | Cardamom Spiced Rice Pudding, Candied Orange (Vegan)

Mango Spice Cake | Vanilla Spice Cake, Mango Mousse, Citrus Mango Compote (Vegetarian, Gluten, Dairy)

70 PER PERSON | When Served on Friday

76 PER PERSON

Indulge

Tomato Rasam | Roasted Tomato Broth, Warm Spice Blend, Tamarind, Coriander (Vegan, Sesame).....**8 per person**

Buffet Lunch - Saturday

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.

Sophisticated

Sesame Kale Crunch Slaw

Carrots, Broccoli, Peppers, Cabbage, Wonton Crisps
Sesame-Ginger Emulsion (Vegan, Gluten, Sesame)

Pickled Vegetable Salad

Mixed Green, Carrots, Radish, Ginger, Rice Wine Vinaigrette (Vegan, Sesame)

Sushi Favorites

California Roll, Vegetable Roll, Spicy Tuna Roll (Shellfish, Sesame)

Szechuan Shrimp

Asparagus, Bell Peppers, Celery, Beech Mushrooms, Scallions, Szechuan Peppercorn (Shellfish, Sesame)

Kung Pao Chicken

Bamboo Shoots, Oyster Mushrooms, Red Bell Peppers, Scallions, Dried Red Chili Peppers (Sesame)

Sweet and Sour Cauliflower

Shiitake Mushroom, Bell Peppers, Pineapple, Scallions, Toasted Sesame Seeds (Vegan, Sesame)

Accompaniments

Steamed Jasmine Rice (Vegan, Sesame)

Chinese Broccoli | Crispy Garlic (Vegan, Sesame)

Crispy Vegetable Spring Rolls (Vegan, Gluten)

Served with Tamari, Sweet Chili Sauce, Garlic Chili Crunch

Vdara Patisserie

Egg Tart (Gluten, Dairy)

Coconut Macaroon (Gluten, Dairy)

Green Tea Verrine (Gluten, Dairy)

70 PER PERSON | When Served on Saturday

76 PER PERSON

Indulge

Hot and Sour Soup | Wood Ear Mushrooms, Egg, Bamboo Shoots, Ginger, Tofu (Vegetarian, Sesame)**8 per person**

Buffet Lunch - Sunday

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection.

Exquisite

Salad de Maison

Roquefort, Roasted Walnuts, Green Apple, Shaved Radish
Sherry Vinaigrette (Vegetarian, Nut, Dairy)

Haricots Verts Niçoise

Haricots Verts, Heirloom Tomatoes, Red Peppers, Hard Cooked Eggs, Fingerling Potatoes, Niçoise Olives
Banyuls Vinaigrette (Vegetarian)

Quinoa and White Bean Salad

Cucumber, Roasted Garlic, Green Onion, Breakfast Radish, Kale, Lemon Vinaigrette (Vegan)

Beef Bourguignon

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

Loup de Mere Sea Bass Provençal

Tomatoes, Olives, Capers, Fresh Herbs

Champignon Au Vin

Wild Mushrooms, Lentils, Brandy, Herbs de Provence (Vegan)

Accompagniments

Farmhouse Roasted Vegetables | Baby Carrots, Turnips, Baby Parsnips, Fresh Thyme (Vegan)

Pommes Purée | French Butter, Yukon Gold Potatoes, Chives (Vegetarian, Dairy)

Petit Baguette, Salted Butter

Vdara Patisserie

Assorted French Macaron (Dairy, Nuts)

Lemon Tartlets (Gluten, Dairy, Nuts)

Cafe Liegeois Verrine (Dairy)

70 PER PERSON | When Served on Sunday

76 PER PERSON

Indulge

Potato Leek Soup | Holland Leeks, Yukon Gold Potatoes, Creme Fraiche (Vegetarian, Dairy).....**8 per person**



reception

Cold Hors d'oeuvres

Individually priced items require a minimum of 50 pieces per selection

Chefs required to finish back of house | 295 Per Chef | one per 150 guests

Tuna Tataki, Cucumber, Wasabi Aioli, Gem Lettuce *(Sesame)*
Foie Gras Mousse, Peach, Ginger, Pink Peppercorn, Onion Shortbread *(Gluten)*
Crab Salad, Ponzu, Beet, Watercress, Wonton Chip *(Shellfish, Gluten)*

13 PER PIECE

Lime and Chile Shrimp Soft Taco, Chipotle Sauce *(Gluten, Shellfish)*
Grilled Duck, Citrus Gastrique, Blueberry, Lime, Onion Bread *(Gluten, Sesame)*
Blue Cheese Linzer, Fiji Apple, Griottine Cherry Compote *(Vegetarian, Gluten, Dairy)*
Smoked Salmon, Cucumber, Celery Root, Radish, Dill Sauce *(Dairy)*
Snow Pea Parmesan Cup, Pancetta, Mint Salad *(Pork, Dairy)*

12 PER PIECE

Chipotle Chicken Soft Taco, Queso Fresco, Pickled Red Onion *(Gluten, Dairy)*
Smoked Salmon Tartar, Sesame Cone, Capers, Chive, Sour Cream *(Gluten, Dairy, Sesame)*
Antipasto Skewer, Sopressata, Fresh Mozzarella, Roasted Tomatoes, Basil, Olive, Pesto *(Pork, Dairy)*
Prosciutto Wrapped Melon, White Balsamic, Lemon Verbena *(Pork)*
Greek Salad Summer Roll, Tomato, Pepper, Cucumber, Feta *(Vegetarian, Dairy)*
Goat Cheese Mousse, Brioche, Jalapeño Jelly, Apricot Chutney, Almond Brittle *(Vegetarian, Nut, Gluten, Dairy)*

11 PER PIECE

Edamame Hummus Stuffed Peppadew Pepper, Harissa Spiced Kalamata *(Vegan, Sesame)*
Bulgogi Tofu Lettuce Wrap, Kimchi, Daikon, Gochujang *(Vegan, Sesame)*
Caprese Salad Skewer, Tear Drop Tomato, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil *(Vegetarian, Dairy)*
Classic Deviled Egg, Smoked Paprika *(Vegetarian)*
Loaded Deviled Egg, Bacon, Green Onion, Cheddar Cheese *(Pork, Dairy)*
Curry Chicken Hard Cooked Egg, Vadouvan Curry, Cashew, Pickled Onion, Fresh Herbs *(Sesame)*
Spiced Chicken Lettuce Wrap, Tamari, Carrots, Scallion

10 PER PIECE

Hot Hors d'oeuvres

Individually priced items require a minimum of 50 pieces per selection

Chefs required to finish back of house | 295 Per Chef | one per 150 guests

Lobster Rangoon, Sweet Chili, Serrano (*Shellfish, Gluten, Dairy, Sesame*)
Grilled Shrimp, Coconut and Rice Pearl Crunch, Thai Lime Aioli, Cilantro (*Shellfish*)
Short Rib Croquette, Sauce Gribiche (*Gluten, Dairy*)
Lobster Corn Dog, Green Goddess Aioli (*Shellfish, Gluten, Dairy*)

14 PER PIECE

Thai Chicken Empanada, Peanut Sauce, Cilantro, Lime (*Nut, Gluten, Dairy*)
Shrimp and Corn Croquette, Avocado Salsa Verde, Cilantro (*Shellfish, Gluten, Dairy*)
Beef Wellington, Mushroom Duxelles, Cognac Aioli (*Gluten, Dairy*)
Baby Italian Meatballs, Pomodoro, Fresh Parmigiano Reggiano (*Dairy*)
Creole Shrimp and Grit Shooter, Cheddar Grits, Shrimp Gravy (*Shellfish, Gluten, Dairy*)

13 PER PIECE

Thai Shrimp Firecracker, Bang Bang Sauce (*Shellfish, Gluten*)
Philly Cheese Steak Spring Roll, Roasted Garlic Aioli (*Gluten, Dairy*)
Jalapeño Cheese Arepa, Pastor Pork, Jicama Slaw, Cilantro (*Pork, Dairy*)
Phyllo Wrapped Asparagus, Shaved Parmesan, Brown Butter (*Dairy, Gluten*)
Crispy Edamame Dumpling, Szechuan Chili, Sesame Oil (*Vegan, Gluten, Sesame*)

12 PER PIECE

Cubano Sandwich, Pork Loin, Ham, Melted Swiss, Pickle, Yellow Mustard (*Pork, Gluten, Dairy*)
Gougères, Black Truffle, Pecorino Romano, Savory Pâte à Choux (*Vegetarian, Gluten, Dairy*)
Chicken Green Chili Empanada, Roasted Corn, Jack Cheese, Queso (*Gluten, Dairy*)

11 PER PIECE

Roasted Tomato Arancini, Gooey Fontina, Bomba Rice, Basil Pesto (*Vegetarian, Gluten, Dairy*)
Crispy Buffalo Chicken Spring Roll, Buttermilk Ranch Dressing (*Gluten, Dairy*)
Warm Brie Cheese Beggar's Purse, Amarena Cherry (*Vegetarian, Gluten, Dairy*)
Vegetable Samosa, Lime Zest, Mint Chutney (*Vegan, Gluten, Sesame*)
Mexican Corn Tamale Spring Roll, Masa, Hatch Chilies, Roasted Corn, Red Chili Mole (*Vegetarian, Gluten, Dairy*)
Plantain Cup, Impossible™ Chorizo, Black Bean Purée, Mango Puree, Cilantro, Peppers (*Vegan*)

10 PER PIECE

Pier '09 Reception | Stations

Individually priced items require a minimum of 50 pieces per selection. Stations are designed for 2 hours of service. Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.

*Attendant or Chef required | 295 each

Chilled Seafood Bar

Accompaniments | Grilled and Fresh Lemons, Tabasco

Half Lobster Tail Drawn Butter (Shellfish, Dairy).....	MKP
Pan Seared Sea Scallop, Smoked Pepper Aioli, Pea Tendril (Shellfish)	15 per piece
Ahi Tuna Poke Cones, Red Onion, Shiitake Mushroom, Ginger, Soy, Sesame (Gluten).....	14 per piece
Court Bouillon Poached Jumbo Shrimp, Brandied Cocktail Sauce (Shellfish).....	14 per piece
Oyster on the Half Shell, Served with Yuzu Mignonette (Shellfish).....	12 per piece
Smoked Salmon Cone, Chervil, Crème Fraiche, Trout Roe (Gluten, Dairy).....	12 per piece
Ceviche Shooter, White Fish, Shrimp, Jicama, Lime, Tomato, Cilantro (Shellfish).....	12 per piece

Assorted Sushi* | Five Pieces Per Person **65 per person**

*Sushi Chef Available | 500 Per Chef

Nigiri | Yellowfin Tuna, Salmon, Hamachi Scallion, Shrimp

Rolls | Aria Crunch, Lobster Roll, Spicy Tuna, Miso Crab Roll, Snow-Crab California, and Vegetable

Served with Pickled Ginger, Wasabi and Tamari

(Shellfish, Gluten, Dairy, Sesame)

Rooftop Garden Reception | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee

An event requires a three station minimum not to include dessert

*Attendant or Chef required | 295 each

Individual Salad

Caesar | Romaine Hearts, Garlic Oil Focaccia Crouton, Crispy Parmesan, Creamy Caesar Dressing (Vegetarian, Gluten, Dairy)

Simple | Field Greens, Shaved Root Vegetables, Lemon Vinaigrette (Vegan)

Steakhouse Chop | Baby Iceberg, Slab Bacon, Chickpeas, Campari Tomato, Blue Cheese Crumble, Green Goddess Dressing (Pork, Dairy)

Spinach | Strawberries, Fried Goat Cheese, Fresh Berries, Candied Pecans, Balsamic Vinaigrette (Vegetarian, Nut, Dairy)

Arugula | Manchego, Marcona Almonds, Shaved Apple, Macerated Blackberries, Sherry Vinaigrette (Vegetarian, Nut, Dairy)

Endive | Watercress, Roasted Beet, Pomegranate, Feta, Chive Vinaigrette (Vegetarian, Dairy)

Roasted Vegetable Panzanella | Sour Dough, Brussels Sprouts, Squash, Cranberries, Pumpkin Seed, Apple Cider Vinaigrette (Vegan, Gluten)

One Selection | **18 per person**

Two Selections | **24 per person**

Individual Petite Grilled Vegetables **22 per person**

Zucchini, Yellow Squash, Roasted Tomatoes, Eggplant, Sweet Peppers, Artichokes

Asparagus, Baby Carrots and Portobello Mushrooms

Marinated Olives, Grissini, Whipped Ricotta with Balsamic Glaze

(Vegetarian, Gluten, Dairy)

Artisan Cheese Display **28 per person**

Triple Crème Brie, Creole Cheddar, Cypress Grove Goat Cheese, Shaved Manchego

Seasonal Compote, Mixed Nuts, Lavender Honey, Seasonal Fresh Fruits, Sun-Dried Fruits,

Artisan Bread, Assorted Crackers, and Grissini

(Vegetarian, Gluten, Nut, Dairy, Sesame)

Artisan Charcuterie **32 per person**

Meats | Spicy Capicola, Nitrate-Free Soppressata, Salametto Piccante, Mortadella al Pistachi

Accompaniments | Cornichon, Marinated Olives, Assorted Mustards, Mixed Nuts

Artisan Bread, Assorted Crackers and Grissini

(Pork, Nut, Gluten, Sesame)

Butcher Block Reception | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee

An event requires a three station minimum not to include dessert

*Attendant or Chef required | 295 each

*Prime Rib of Beef** | 40 Guests Minimum

Double Creamed Spinach | Vermouth, Parmesan, Roasted Garlic, Cream Cheese (*Dairy, Vegetarian*)

Aged White Cheddar Potato Gratin (*Vegetarian, Gluten, Dairy*)

Potato Roll, Rosemary Au Jus, Horseradish Cream (*Gluten, Dairy*)

44 PER PERSON

*Braided Cedar Plank Salmon** | 40 Guests Minimum

Pineapple Salad | Tajin, Cilantro, Lime Zest, Toasted Coconut (*Vegan*)

Cilantro Lime Arroz Verde (*Vegan*)

Cherry-Chipotle Gastrique

32 PER PERSON

*Herb-Roasted Turkey Breast** | 40 Guests Minimum

Crispy Brussels Sprouts | Applewood Smoked Bacon, Crispy Shallots, Tomato Vinaigrette (*Pork, Dairy*)

Whipped Sweet Potatoes | Marshmallow, Brown Sugar, Candied Pecan, Amaretto (*Vegetarian, Nut, Dairy*)

Parker House Roll, Turkey Gravy, Cranberry Sauce (*Gluten, Dairy*)

36 PER PERSON

Casual Eats | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee
An event requires a three station minimum not to include dessert

*Attendant or Chef required | 295 each

So Grilled to See You* Pressed To Order Served With a Soup Pairing

Classic with Tomato Soup | American Cheese on Classic Bread (Vegetarian, Gluten, Dairy)

Caprese with Tomato Gazpacho | Fresh Tomato, Mozzarella, Basil Pesto Aioli on Ciabatta (Vegetarian, Gluten, Dairy)

Au Jus with French Onion Soup | Shredded Short Ribs, Gruyere, Provolone on French Bread (Gluten, Dairy, Sesame)

Cuban with Zesty Mustard Jus | Country Ham, Swiss Cheese, Dill Pickle on Buttered Cubano Bread (Vegetarian, Gluten, Dairy)

Green Chili with Tortilla Soup | Braised Chicken, Pepper Jack, Jalapeño, Pico de Gallo on Ciabatta (Pork, Gluten, Dairy)

European with Gruyere Fondue | Prosciutto, Brie Cheese, Caramelized Onion, Fruit Preserves on Baguette (Pork, Gluten, Dairy)

Reuben with Potato Bisque | Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing on Rye Bread (Gluten, Dairy)

Two Selections | **32 per person**

Sliders and Fries*

All American | Angus Beef, American Cheese, Pickle, Tomato, Vdara Sauce (Gluten, Dairy, Sesame)

Bacon | Bacon Infused Burger, Smoked Gouda, Bacon-Tomato Jam, Pickle (Pork, Gluten, Dairy)

Truffle | All Beef Patty, White Cheddar, Truffled Mushroom Duxelles, Truffle Aioli (Gluten, Dairy)

Spicy Crispy Chicken | Garlic Mayo, Pickle (Gluten, Dairy)

Hawaiian Chicken | BBQ Shredded Chicken, Grilled Pineapple, Red Cabbage-Scallion Slaw (Gluten, Dairy, Sesame)

Teriyaki Salmon | Napa Cabbage, Shishito Peppers, Pickled Red Onion, Ginger-Sesame Aioli (Gluten, Dairy, Sesame)

BBQ Pork | Tangy BBQ, Creamy Slaw (Pork, Gluten, Dairy)

Impossible™ | Caramelized Onion, Pickle, Tomato Jam, Vegan Cheese, Gluten Free Bun (Vegan)

Accompaniments | Crispy Shoe String Fries, Ketchup, Mustard

Two Selection | **30 per person**

Three Selections | **35 per person**

Sticky Wings*

Classic Buffalo Wings (Gluten, Dairy)

Sweet Chili Teriyaki (Gluten, Sesame)

Smokin' BBQ (Gluten)

Jamaican Jerk (Gluten)

Garlic Parmesan (Gluten, Dairy)

Naked (Gluten)

Accompaniments | Carrots (Vegan), Celery (Vegan), Blue Cheese Dressing (Dairy) and Ranch Dressing (Dairy)

Two Selections | **32 per person**

Let's Get Cheesy Custom Mac and Cheeses with Assorted Toppings

Vdara Deluxe | Chef Carlos' Creole Cheddar Fondue (Vegetarian, Gluten, Dairy)

Luxury | Lobster, Tarragon, Ricotta, Saffron Mascarpone Cheese Sauce (Shellfish, Gluten, Dairy)

Short Rib | Red Wine Braised Shortribs, Blue Cheese Fondue, Caramelized Onions, Rosemary (Gluten, Dairy)

Truffle | Wild Mushrooms, Fresh Herbs, Truffle Gruyere Fondue (Vegetarian, Gluten, Dairy)

Green Chili | Braised Chicken, Peppers and Onions, Jalapeños, Pepper-Jack Fondue (Gluten, Dairy)

Italiano | Spicy Italian Sausage, Roasted Peppers, Fresh Mozzarella, Tomato-Parmesan Fondue (Pork, Gluten, Dairy)

Accompaniments | Crispy Bacon Lardon (Pork), Sliced Scallions, Wild Mushrooms, English Peas, Caramelized Onions, Roasted Peppers

One Selection | **28 per person**

Two Selections | **34 per person**

Picante | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee
An event requires a three station minimum not to include dessert

*Attendant or Chef required | 295 each

Street Tacos

Birria-Style Beef, Adobo Spiced with Roasted Garlic
Green Chili Chicken, Hatch Chilies, Cilantro and Citrus
Slow Roasted Pork Carnitas (*Pork*)
Gulf Shrimp Diablo (*Shellfish*)
Smoked Jackfruit, Chipotle BBQ, Roasted Corn, Jalapeño, Black Bean (*Vegan*)
Fajita Vegetables, Roasted Squash, Peppers, Onions, Mushrooms (*Vegan*)

Accompaniments | *Guacamole, Pico de Gallo, Salsa Roja, Salsa Verde, Cilantro & Onions, Cotija, Radish, Shaved Jalapeño, Shaved Cabbage*

Corn Tortilla (*Vegan*)

Two Selections | **31 per person**

East Side Reception | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee
An event requires a three station minimum not to include dessert

*Attendant or Chef required | 295 each

Lettuce Wrap

Basil Beef, Red Peppers, Thai Basil, Red Onion (*Sesame*)
Vegetarian, Shiitake Mushroom, Lentil, Bell Pepper, Green Onion (*Vegan, Sesame*)
Ginger Lime Chicken, Rice Noodle, Cilantro
Sticky Honey Shrimp, Garlic, Ginger, Sambal, Sesame Seed, Coconut Flakes (*Shellfish, Sesame*)

Accompaniments | *Butter Lettuce, Crushed Peanuts (Nuts), Mint, Cilantro, Julienne Pickled Vegetables, Peanut Sauce (Nuts), Nuoc Cham*

Two Selections | **28 PER PERSON**

Silk Road Satay*

Beef Tenderloin | Kalbi Marinade, Sesame, Tamari (*Sesame*)
Pork | Ginger, Scallion, Tamari, Fried Garlic (*Pork, Sesame*)
Mary's Pasture-Raised Chicken | Turmeric, Coconut Milk, Cilantro
Gulf White Shrimp | Lemongrass, Thai Lime, Toasted Coconut (*Shellfish*)
Pressed Tofu | Ginger, Tamari, Sambal (*Vegan, Sesame*)

Accompaniments | *Thai Peanut Sauce (Nut), Shaved Green Papaya Salad (Vegan), Cucumber Chili Relish (Vegan)*

Two Selections | **25 PER PERSON**

Parma Reception | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee

An event requires a three station minimum not to include dessert

*Attendant or Chef required | 295 each

Mezze Mercato

Stuffed Grape Leaves (*Vegan, Gluten*), Harissa Cured Olives, Charbroiled Artichokes, Roasted and Vine Ripened Tomatoes, Grilled Eggplant, Fresh Cucumber, Bell Peppers, Marinated Feta, Salted Almonds (*Nuts*)

Falafel, Grilled Pita (*Vegan, Gluten, Sesame*)

Tabbouleh (*Vegan, Gluten, Sesame*), Spiced Hummus (*Vegan, Sesame*), Tzatziki (*Vegetarian, Dairy*), Baba Ghanoush (*Sesame*)

30 PER PERSON

House Pasta

Three Cheese Tortellini | Pesto Genevese, Roasted Tomatoes, Parmesan (*Vegetarian, Nuts, Gluten, Dairy*)

Gnocchetti Sardi | Italian Sausage, Broccoli Rabe, Spicy Arrabiata (*Pork, Gluten*)

Penne | Carbonara Sauce, Bacon Lardon, English Peas (*Pork, Gluten, Dairy*)

Rigatoni | Vodka Sauce, Calabrian Chili, Cherry Tomatoes (*Vegetarian, Gluten, Dairy*)

Kale and Mushroom Ravioli | Roasted Garlic, Grilled Artichokes, Tomato Pistou, Fried Herbs (*Vegan*)

Served with Warm Focaccia (*Gluten*), Calabrian Chili Flakes and Grated Parmesan (*Dairy*)

Two Selections | **30 PER PERSON**

Three Selections | **36 PER PERSON**

Vdara Patisserie Reception | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee

An event requires a three station minimum

*Attendant or Chef required | 295 each

Ooey Goey Cookies and Cream*

Warm Freshly Baked Cookies (*Gluten, Dairy, Nuts*)

Topped with Vanilla Ice Cream (*Dairy*)

Sauces | *Caramel and Chocolate (Dairy)*

Toppings | *Crushed Oreos™, Toffee Bits and Chocolate Shavings (Gluten, Dairy)*

25 PER PERSON

S'mores | 150 Guests Minimum

Graham Crackers | Crème De Marshmallow

Key Lime Cream and White Chocolate

Chocolate Peanut and Milk Chocolate

Salted Caramel and Dark Chocolate

(*Eggs, Nuts, Gluten, Dairy, Gelatin*)

26 PER PERSON

Sizzlin Brownies*

Warm Freshly Baked Double Fudge Brownies (*Gluten, Dairy*)

Vanilla Gelato (*Dairy*)

Chocolate Crunch Pearls (*Gluten, Dairy*)

Chocolate and Caramel Sauces (*Dairy*)

22 PER PERSON

Lava Cake Station*

Warm Chocolate Cake, Vanilla and Chocolate Gelato (*Gluten, Dairy*)

Caramel and Chocolate Sauce (*Dairy*)

26 PER PERSON

Candyland

Standards | *Gummy Bears, Jawbreakers, Jelly Beans, Jolly Ranchers®, Rock Candy, Lemonheads®, Twizzlers®, Lollipops, Tootsie Rolls®
Hershey's® Mini Bars and M&M Minis®*

25 PER PERSON

Indulge Add-ons | *Abba-Zaba®, Atomic Fireballs®, Bit-O-Honey®, Skittles®, Candy Corn, Starburst®, Smarties®, Hershey Kisses®
Chick O' Sticks®, Runts®, Laffy Taffy® and Sweet Tarts®*

8 PER PERSON

dinner

Plated Dinner

All Dinners Require a Minimum of Three Courses | Includes Choice of Salad, Entrée and Dessert
Freshly Baked Breads and Butter | Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

Salads | *Select One For Entire Group*

Mixed Greens | Shaved Root Vegetables, Cucumber, Tomato, Lemon-Herb Vinaigrette (*Vegan*)

Quinoa | Arugula, Apple, Butternut Squash, Chevre, Fried Chickpea, Cranberry, Ginger Apple Cider Vinaigrette
(*Vegetarian, Dairy*)

Baby Gems | Frisée, Gorgonzola, Walnut, Strawberries, Micro Basil, Minus-8 Vinaigrette (*Vegetarian, Nuts, Dairy*)

Kale | Lacinato Kale, Garlic Oil, Tomato Focaccia Crouton, Crispy Parmesan, Caesar Dressing (*Vegetarian, Gluten, Dairy*)

Burrata | Prosciutto di Parma, Fresh Melon, Apple, Arugula, Balsamic Reduction, Extra Virgin Olive Oil (*Pork, Dairy*)

Arugula | Shaved Asparagus, Roasted Tomato, Chili Flake, Shaved Pecorino, Pine Nuts, Roasted Pepper Vinaigrette
(*Vegetarian, Nuts, Dairy*)

Beet | Baby Beets, Frisée, Strawberries, Goat Cheese, Fresh Herbs, Sourdough Crisp, Balsamic Gastrique (*Vegetarian, Gluten, Dairy*)

Desserts | *Select One For Entire Group*

Vanilla Crème Brûlée | Tahitian Vanilla Bean Custard and Marinated Berries (*Dairy*)

Butterscotch Pot de Crème | Salted Caramel and Cinnamon Beignets (*Gluten, Gelatin, Dairy*)

Lemon Cheesecake | Light Lemon Cheesecake, Pomegranate Gelée and Pistachio Cake (*Nut, Gluten, Gelatin, Dairy*)

Gianduja Gateaux | Gianduja Chocolate Mousse, Vanilla Cremeux, Hazelnut Financier and Marinated Berries
(*Nut, Gluten, Gelatin, Dairy*)

Tiramisu | Marsala Espresso-Soaked Ladyfingers, Café Noir Shavings and White Wine Zabaglione (*Gluten, Gelatin, Dairy*)

Citrus Yogurt Panna Cotta | Greek Yogurt Panna Cotta, Yuzu Jelly and Citrus Beignets (*Nut, Gluten, Gelatin, Dairy*)

Wild Berry & Chocolate | Chocolate Panna Cotta, Wild Berry Gelee, Pistachio Cremeux, Fresh Berries
(*Nut, Gluten, Gelatin, Dairy*)

Indulge | *Minimum 50 Guest*

Custom Chocolate Logos | *Personalize Any Dessert by Adding Your Company Logo*..... **Market Price**
Selection of Two Desserts, Alternating Seats **10 Per Person**

Plated Dinner

All Dinners Require a Minimum of Three Courses | Includes Choice of Salad, Entrée and Dessert
Freshly Baked Breads and Butter | Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

Entrée | *Select One For Entire Group*

Mary's Pasture Raised Chicken Breast **110 per person**
Potato Pave, Wild Mushroom, Super Green Spinach, Sauce Chasseur (*Dairy*)

Pan Roasted Chicken Thigh **108 per person**
Turmeric Rice and Lentil Pilaf, Greek Olive and Tomato Salad, Mediterranean Squash, Falafel, Warm Pita (*Gluten*)

Seared Filet Mignon **146 per person**
Brown-Butter Whipped Potato, Thumbelina Carrots, Smoked Garlic-Brussel Sprouts, Rosemary Bordelaise (*Dairy*)

Braised Short Rib **130 per person**
Pearl Potatoes, Baby Carrots, Baby Beets, Cippolini Onion, Fortified Braising Liquid

Soy Glazed Chilean Sea Bass **134 per person**
Forbidden Rice Risotto, Snap Peas, Roasted Shiitake Mushrooms, Yuzu Beurre Blanc

Scottish Salmon **128 per person**
Romesco Sauce, Citrus Couscous, Pomegranate Roasted Squash, Asparagus, Preserved Lemon Chimichurri (*Gluten*)

Filet Mignon and Butter Poached Lobster Tail **188 per person**
Duchess Potato, Fried Garlic, Asparagus, Demi Sec Tomato, Béarnaise (*Shellfish, Dairy*)

Braised Short Ribs and Colossal Shrimp **168 per person**
Saffron Risotto, Snap Peas, Asparagus Pieces, Sweet Peppers, Lobster-Sherry Cream (*Shellfish, Dairy*)

Chili Crusted NY Strip and Pan Roasted Sea Bass **162 per person**
Cauliflower Green Chili Gratin, Crispy Brussel Sprouts, Grilled Carrot, Pumpkin Seed Pesto (*Dairy*)

Buffet Dinner

Buffets are designed for 2 hours of service. Prepared on the full guest guarantee

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection | *If Attendant or Chef required | 350 per chef

Southern

Soup

Smoked Chicken and Andouille Sausage Gumbo | Okra, Holy Trinity, Creole Spices (Gluten, Pork)

Salads

Field Mix | Dried Cranberries, Blue Cheese, Sliced Almonds, Raspberry Vinaigrette (Vegetarian, Dairy)

Green Bean Salad | Tobacco Onions, Roasted Red Peppers, Smoked Shallot Vinaigrette (Vegan)

Entrées

Seafood Boil | Shrimp, Lobster, Mussels, Baby Corn, Tomato Nage, Fresh Herbs (Shellfish)

Buttermilk Fried Chicken | Pickled Peppers (Gluten, Dairy)

Stuffed Peppers, Red Beans and Rice, Beyond Sausage™, Holy Trinity, Cajun Tomato Sauce (Vegan)

Carving Station* | Twenty Five Guest Minimum

Bone in Beef Short Rib

Zatarain's® Mustard Jus

Accompaniments

Braised Collard Greens | Smoked Bacon Lardon, Apple Cider Vinegar, Chicken Broth (Pork)

Creole Cheddar Grits | Carlos' Creole Cheddar, Anson Mill's Stone Ground Grits (Vegetarian, Dairy)

Cornbread and Honey Butter (Gluten, Dairy)

Vdara Patisserie

Warm Berry Cobbler | Vanilla Ice Cream (Nut, Gluten, Gelatin, Dairy)

Banana Pudding Shooter | Whipped Banana Custard, Vanilla Wafer, Chantilly Cream (Nut, Gluten, Gelatin, Dairy)

Chocolate Fudge Cake | Valrhona Ganache, Chocolate Mousse (Gluten, Gelatin, Dairy)

Pecan Pie | Café au Lait Cream (Nut, Gluten, Dairy)

135 PER PERSON

Buffet Dinner

Buffets are designed for 2 hours of service. Prepared on the full guest guarantee

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection | *If Attendant or Chef required | 350 per chef

Italian

Soup

Tuscan Kale and White Bean Soup | Roasted Mirepoix, Fried Shallots (Vegan)

Salads

Baby Gem Caesar Salad | Shaved Parmesan, Focaccia Crouton, Peperoncini (Gluten, Dairy)

Antipasto Salad | Roma Crunch Lettuce, Salumi, Mortadella, Provolone, Italian Olives, Capers, Giardiniera of Vegetables, Red Onion, Charbroiled Artichokes, Basil and Garlic Vinaigrette (Pork, Dairy)

Entrées

Loup De Mere Sea Bass | Charred Lemon, Capers, Brown Butter, Broccoli Rabe (Dairy)

Osso Bucco Ravioli | Saffron Tomato Cream, Garlic Spinach, Lemon Gremolata (Gluten, Dairy)

Eggplant Canneloni | Quinoa, Spinach, Roasted Squash, Sauce Diavola (Vegan)

Carving Station* | Twenty Five Guest Minimum

Stuffed Braciolo Flank Steak, Parmigiana Reggiana, Rapini, Roasted Peppers, Fresh Herb (Dairy)

Stewed Red Wine Tomato Sauce

Accompaniments

Braised Tuscan Beans | Country Olives, Toy Box Tomatoes, Capers, Piparras (Vegan)

Sicilian Potatoes | Olive Oil, Garlic, Fresh Oregano, Lemon (Vegan)

Garlic Rubbed Ciabatta and Olive Oil (Gluten)

Vdara Patisserie

Classic Tiramisu | Marsala Tiramisu Cream, Espresso Soaked Lady Fingers and Chocolate Shavings (Gluten, Gelatin, Dairy)

Cannolis | Traditional Ricotta, Amarena Cherries and Sicilian Pistachios (Nut, Gluten, Gelatin, Dairy)

Baci Di Dama Cookies | Traditional Italian Cookie and Toasted Nuts (Nut, Gluten, Dairy)

Zeppoli | Served Warm, Powdered Sugar and Fig Caramel Sauce (Gluten, Dairy)

146 PER PERSON

Buffet Dinner

Buffets are designed for 2 hours of service. Prepared on the full guest guarantee

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection | *If Attendant or Chef required | 350 per chef

French

Soup

Velouté aux Champignons | Roasted Mushrooms and Cognac Cream *(Vegetarian, Dairy)*

Salads

Niçoise | Haricots Verts, Cherry Tomatoes, Fingerling Potatoes, Hard Cooked Eggs, Bell Peppers, Niçoise Olives

Banyuls Vinaigrette *(Vegetarian)*

Asparagus | Baby Greens, Roasted Beets, Chevre, Lemon Dijon Vinaigrette *(Vegetarian, Dairy)*

Entrées

Shrimp Provençal | Capers, Demi-Sec Tomatoes, White Wine, Sweet Onions, Fresh Herbs *(Shellfish)*

Coq au Vin | Red Wine Braised Chicken, Carrot, Pearl Onion, Baby Mushrooms, Fresh Herbs

White Bean Cassoulet | Garlic Sausage, Eggplant, Baby Carrots, Spinach, Roasted Garlic *(Vegan)*

Carving Station* | Twenty Five Guest Minimum

Pepper Crusted Tenderloin of Beef

Sauce Au Poivre *(Dairy)*

Accompaniments

Pommes Lyonnaise | Tender Onions, Mushrooms, Mustard, Bacon Lardon, Bordelaise, White Wine *(Pork)*

Roasted Haricots Verts | Fried Garlic, Olive Oil, Lemon Zest, Toasted Almonds *(Vegan, Nuts)*

Petite Baguette and Salted Butter *(Gluten, Dairy)*

Vdara Patisserie

Calvados Pain Perdu | Brioche with Calvados Macerated Apples and House-Made Vanilla Gelato *(Gluten, Dairy)*

Paris-Brest | Caramelized Choux, Praline Cream and Vanilla Chantilly *(Nut, Gluten, Gelatin, Dairy)*

Chocolate Tartelettes | Chocolate Sable with Valrhona Dark Chocolate Ganache *(Gluten, Gelatin, Dairy)*

Oeuf a la neige | Meringue, Tahitian Vanilla Bean Anglaise and Fresh Berries *(Dairy)*

152 PER PERSON

The image features a dark, almost black background with intricate, glowing red patterns that resemble veins or liquid splatters. These patterns are most prominent in the upper left and lower right quadrants. In the center, a white rectangular box contains the word "beverage" in a lowercase, italicized serif font.

beverage

Beverage

Bartender Required* | 295 per Bartender *Vdara Recommends 1 Bartender per 100 guests*

Hosted Bar Packages*

Packages are Based on the Total Number of Guests Guaranteed, and Include Choice of Spirits, Sparkling, White, Rose and Red House Wines, Selection of Five Beers, Soft Drinks, Juices and Bottled Waters

	<i>Premium</i>	<i>Ultra</i>	<i>Elite</i>
One Hour	34 per person	38 per person	44 per person
Two Hour	44 per person	48 per person	54 per person
Three Hour	54 per person	58 per person	64 per person
Extra Hour	12 per person	14 per person	16 per person

Hosted À la Carte Beverages*

Premium **17 per single shot drink**

Ketel One Vodka	Herradura Tequila
Absolut Vodka	Jameson Irish Whiskey
Tanqueray Gin	Maker's Mark Canadian Whiskey
Cruzan Rum	Dewar's White Label Scotch
Captain Morgan Spiced Rum	Buffalo Trace Bourbon

Ultra **19 per single shot drink**

Grey Goose Vodka	Bombay Sapphire Gin
Grey Goose Le Citron Vodka	Bacardi Superior Rum
Tito's Handmade Vodka	Crown Royal Whiskey
Captain Morgan Spiced Rum	Glenfiddich Scotch
Patron Silver Tequila	Angel's Envy Bourbon
Jack Daniel's Tennessee Whiskey	

Elite **23 per single shot drink**

Absolut Elyx Vodka	Basil Hayden Straight Bourbon
Stoli Elit Vodka	Four Roses Single Barrel Bourbon
The Botanist Gin	Balvenie 12 Year Double Wood
Casamigos Reposado Tequila	Whistle Pig 10 Year Rye Whiskey
Ron Zacapa 23 Year Rum	D'usse' Cognac
SelvaRey Rum	

Rosé, White and Red House Wines **58 per bottle**

Beer | Select Five

Domestic Beer **11 per bottle**

Bud Light | Michelob Ultra | Miller Lite | Blue Moon

Imported Beer **12 per bottle**

Corona Extra | Heineken | Stella Artois

Craft Beer | Seasonal suggestions available from your Catering Manager **14 per bottle**

Draft Beer | Suggestions available from your Catering Manager **Market Price**

Assorted Coca Cola® Soft Drinks **8 per bottle**

Red Bull®, Regular and Sugar-Free **10 per can**

MGM Bottled Water **8 per bottle**

Proud Source™ Still or Sparkling Water - 12 oz. Aluminum Bottle **10 per bottle**

Assorted Juice **10 per bottle**

Cocktail Experiences

Bartender Required* | 295 per Bartender *Vdara Recommends 1 Bartender per 100 guests*

This is How We Vegas.....

Imbibe in unexpected indulgence procured and fashioned by our talented team of Mixologists

*Poppin' Bubbles** Two Hour Three Hour
39 per person **49 per person**

Whimsy meets Luxury... Local Specialty POPPED® Popcorn, Cleverly Paired with Fine Sparkling Wine

Pink'adelic Popcorn | Mumm Brut Rosé, Napa Valley
 MARILYN Popcorn | Domaine Ste. Michelle Brut, Washington
 Chocolate Tide Popcorn | Gambino, Prosecco, Veneto, Italy

*Cotton Candy Cocktails** | 150 Guests Minimum Two Hour Three Hour
39 per person **49 per person**

Indulge your Sweet Tooth with Classic Cocktails Redesigned with Cotton Candy

Select Two

Pina Colada | Strawberry Daiquiri | Margarita | Green Apple Martini | Blue Raspberry Lemonade

*Craft Beer Brew Master Experience** | 50 Guests Minimum Two Hour Three Hour
39 per person **49 per person**

Invite Your Guests to Enjoy An Immersive Beer Experience -

The Color of the Roasted Malt And the Fragrance of the Hops and the Tasting of the Combinations

The Experiencing Begins with a Light Pale Ale, Continues to a Hoppy IPA and Flinished with a Dark Rich Stout

Cocktail Experiences

Bartender Required* | 295 per Bartender *Vdara Recommends 1 Bartender per 100 guests*

Flight to Vegas*

Fasten Your Seat Belts and Lower Your Tray Table and Sample a Variety of Whiskey, Wine and Beer...

<i>Heritage*</i> 50 Guests Minimum	Two Hour	Three Hour
Explore the Origin and Style Difference of Worldly Whiskeys	42 per person	52 per person

American Whiskey | Horse Soldier, Straight Bourbon
 Scotch Whiskey | Craigellachie 13-year, Single Malt, Speyside
 Japanese Whiskey | Toki, Suntory

<i>Old World and New World Tour of the Grape</i> 50 Guests Minimum	Two Hour	Three Hour
	32 per person	42 per person

Select Three

France | Cote du Rhone, E.Guigal
 Spain | Rioja Reserva, Beronia
 Italy | Chianti Classico Riserva, Antinori
 California | Cabernet Sauvignon, Justin
 Argentina | Malbec, Cantena

<i>This is How We Vegas... From Our Local Breweries</i> 50 Guests Minimum	Two Hour	Three Hour
	24 per person	34 per person

Big Dogs, Las Vegas Lager
 Able Baker, Atomic Duck IPA
 Tenaya Creek, Bonanza Brown Ale

Cocktail Experiences

Bartender Required* | 295 per Bartender *Vdara Recommends 1 Bartender per 100 guests*

<i>Sangria</i> 50 Guests Minimum.....	Two Hour	Three Hour
More than Infused Fruit	36 per person	42 per person

*Select One When Offered as an Addition to a Bar Package
 Select Up to Three When Offered as a Separate Beverage Experience*

- Classic White Sangria | Albarino, Blood Orange, Blueberry
- Rose Sangria | Shiraz, Strawberry, Raspberry, Mint
- Red Sangria | Brandy, Malbec, Orange, Apple
- Watermelon Sangria | Grey Goose Watermelon Basil, Pinot Grigio, Watermelon, Basil
- White Peach Sangria | Tito's Vodka, Chardonnay, Peach Puree, Peach

<i>Modern Margarita</i> 50 Guests Minimum	Two Hour	Three Hour
The Modern Margarita Offers A Variety of Flavors, Each Served in a Colorful Salt Rimmed Glass	39 per person	49 per person

*Select One When Offered as an Addition to a Bar Package
 Select Up to Three When Offered as a Separate Beverage Experience*

- Traditional with Blue Salt
- Smokey Mezcal with Black & White Truffle Salt
- Jalapeno with Red Aleppo Salt
- Raspberry with Pink Salt
- Watermelon with Basil Salt
- Cadillac with Blood Orange Salt

Wine | Bottles

Champagne & Sparkling

Gambino, Prosecco, Veneto, Italy.....	58
Charles de Fére, Cuvee Jean Louis, Blanc de Blancs, France	62
Roederer Estate, Brut, Anderson Valley.....	70
Charles Le Bel “Inspiration 1818” Brut Champagne.....	105
Perrier-Jouët, Grand Brut, Champagne.....	125
Veuve Clicquot Ponsardin Brut, Reims, Champagne.....	145
Moet et Chandon “Dom Perignon” Brut, Epernay.....	675

Rosé

Diving into Hampton Water, Languedoc, France	59
Chateau d’Esclans Whispering Angel Rosé, Cotes de Provence, France	68
Lucien Albrecht, Cremantd’Alsace, Brut Rosé.....	70
G.H. Mumm, Grand Cordon Rosé, Brut Champagne	140
Laurent Perrier, Rosé, Champagne.....	200

Sauvignon Blanc

Ferrari-Carano “Fumé Blanc” Sonoma.....	60
Cakebread, Napa Valley	78
Cloudy Bay, Marlborough	84
Château de Sancerre, Loire Valley	92

Chardonnay

Dark Harvest, Washington State.....	58
Landmark “Overlook “, Sonoma County	64
Ferrari-Carano, Sonoma County	68
Talbot “Sleepy Hollow” Monterey	68
William Fevre Chablis “Champs Royoux”, Burgundy.....	70
Hartford Court, Russian River Valley	80
Patz & Hall, “Dutton Ranch”, Russian River Valley	96
Far Niente, Napa Valley	138

Aromatic Whites

Albariño, Martin Codaz, Rias Baixas	59
Pinot Grigio, Santa Margherita, Valdadige	72
Riesling, Kabinett Robert Weil, Rheingau.....	76

Wine | Bottles

Cabernet Sauvignon

Dark Harvest, Washington State	58
Drumheller, Columbia Valley	58
Liberty School, Paso Robles	62
Justin, Paso Robles	76
Conn Creek, Napa Valley	84
Foley Johnson, Napa Valley	100
Faust, Napa Valley	120
Turnbull, Napa Valley	132
Jordan, Alexander Valley	138
Daou, Reserve, Paso Robles	140
Ingelnook, Napa Valley	185
Nickel & Nickel “Branding Iron” Oakville, Napa Valley	248

Merlot

Drumheller, Columbia Valley	59
Roth, Alexander Valley	62
Duckhorn, Napa Valley	112

Pinot Noir

Sea Sun, California	59
Banshee, Sonoma County	64
Landmark “Overlook”, Sonoma Coast	76
The Calling, Russian River Valley	92
Etude, Carneros	104
Flowers, Sonoma Coast	126
Domaine Serene “Evanstad Reserve” Willamette Valley	185

Alternative Reds

Orin Swift, Abstract, California <i>Grenache, Petite Sirah, Syrah</i>	108
Orin Swift, 8 years in the Desert, California <i>Zinfandel, Syrah, Petite Sirah</i>	112
The Prisoner, Napa Valley	112