



MANDALAY BAY[®]
RESORT AND CASINO, LAS VEGAS

CATERING MENU

January 2024

YOU HAVE TO BE HERE



MGM RESORTS





HERE, CULINARY EXCELLENCE IS REFRESHING AND ENERGIZING

Casually sophisticated and luxuriously curated, Mandalay Bay makes every dining experience an invigorating escape to a world of sweet and savory delights.

Let us help set your next meeting or event apart.

 

YOU HAVE TO BE HERE



BREAKFAST

BREAKFAST

BREAKFAST BUFFET Minimum 15 people

Maximum of 1.5 hours of service

Each selection includes Freshly Brewed Regular Coffee Decaffeinated Coffee, Selection of Artisanal Tea

CLASSIC CONTINENTAL 36 Per Person

Orange | Apple | Cranberry
Sliced Fresh Fruit

Assorted Bagels

Plain | Sesame | Everything | Cinnamon Raisin
Plain Cream Cheese

Morning Breakfast Pastries

Muffins | Butter | Preserves

THE SPA CONTINENTAL 48 Per Person

Orange Juice
Parfait Bar

Assorted Individual Yogurt

Toppings Include: Granola | Toasted Almonds | Dried Fruit | Honey | Brown Sugar
Muesli | Whole and Skim Milk | Seasonal Fruit Salad

Assorted Bagels and Lox

Smoked Salmon | Capers | Hard Boiled Eggs | Tomatoes | Red Onions | Chives
Plain Cream Cheese

Cashew Coconut Bar Quinoa Pecan Loaf

Butter | Preserves | Honey

THE SEASIDE 48 Per Person

Orange | Apple | Cranberry

Seasonal Fruit Salad

Morning Breakfast Pastries

Muffins | Butter | Preserves

Croissant Breakfast Sandwiches

Shaved Black Forest Ham | Cage Free Egg | Cheddar Cheese

Breakfast Egg Muffin:

Egg | Broccoli | Gruyere | Caramelized Onions | Sun dried Tomatoes

THE TRADITIONAL 58 Per Person

Orange | Apple | Cranberry
Sliced Fresh Fruit
Scrambled Eggs
Applewood Bacon | Chicken Apple Sausage
Breakfast Potato of the Day

Assorted Bagels

Plain | Sesame | Everything | Cinnamon Raisin
Plain Cream Cheese

Morning Breakfast Pastries

Muffins | Butter | Preserves

BREAKFAST BOX Minimum 15 people

CONTINENTAL BOX 38 Each

Whole Fruit
Individual Low-Fat Yogurt
Breakfast Muffin
Bottled Orange Juice

BUILD YOUR OWN BOX 50 Each

Choose One Hot Sandwich:

Buttermilk Biscuit Breakfast Sandwich

Smoked Bacon | Cage Free Egg | Aged White Cheddar Cheese

Butter Flaked Croissant

Shaved Black Forest Ham | Cage Free Egg | Cheddar Cheese

Whole Grain English Muffin

Spiced Turkey Sausage | Cage Free Egg Whites | Provolone cheese

Individual Fruit Salad

Flavored Greek Yogurt

Bottled Orange Juice



BREAKFAST

ENHANCEMENT A LA CARTE

The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen.

BREAKFAST EGG MUFFINS 15 Each

Cage Free Eggs
(Choose One)

Sausage | Cheddar | Holland Peppers

Broccoli | Gruyere | Caramelized Onions | Sundried Tomatoes

Mozzarella | Spinach | Bacon

OVERNIGHT OATMEAL STATION 18 Each

(Choose One)

Toppings included: Granola | Toasted Almonds | Dried Fruit | Mixed Berries | Honey

Raspberry

Rolled Oats | Chia Seeds | Raspberry Preserves | Greek Yogurt

Chocolate Banana Nut Apple

Rolled Oats | Ground Flax Seed | Banana | Nutella | Greek Yogurt

Cinnamon Spice

Rolled Oats | Cinnamon | Raisins | Apple Butter | Greek Yogurt

OATMEAL STATION 15 Per Person

Oatmeal with Decadent Toppings

Topping to include: Brown Sugar | Golden Raisins | Oat Streusel Crunch

Warm Bananas Foster | Warm Berry Compotes

WAFFLE STATION 16 Per Person

Rustic Style Waffle

Toppings to include: Warm Bananas Foster | Warm Berry Compote

Warm Maple Syrup | Whipped Butter | Whipped Cream

BREAKFAST ACTION STATIONS

(1 attendant required per (200) Guests at \$300.00 per attendant

OMELET & EGG STATION 18 Per Person

Omelets and eggs made to order:

Bacon | Ham | Sausage | Mushrooms | Onions | Peppers | Tomatoes | Spinach

Cheddar Cheese | Jack Cheese

Cage Free Eggs | Egg White

Non – Eggs (additional \$6.00 per person)

BREAKFAST PIZZA STATION 26 Per Person

Pizza oven rental \$250.00 per oven

Groups of (299) and less please select (2) options below

Groups with over (300) selections of (3) options

Station serves 4 slices per person

Enhance Wheat Free crust add 3 per person

Served with Parmesan Cheese | Chili Flakes

Florentine with Prosciutto | Spinach | Eggs

Spicy Chorizo | Pepper Jack Cheese | Eggs | Chipotle Aioli | Cilantro

Denver Pizza | Holland Peppers | Maui Onions | Tasso Ham | Aged Cheddar | Eggs

Egg Whites | Mushrooms | Feta | Wild Rocket | Oven Roasted Tomatoes | Focaccia

SMOOTHIE STATION 14 Per Person

Groups of (299) and less please select (2) options below

Groups with over (300) selections of (3) options.

Smoothie made to order:

Berry Blast

Mixed Seasonal Berries | Yogurt

Chocolate Peanut Butter

Bananas | Chocolate Syrup | Peanut Butter | Yogurt

Tropical Beach

Mixed Tropical Fruit | Yogurt



BREAKFAST

SANDWICHES | BURRITOS | WRAPS

The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen.

BREAKFAST SANDWICHES **18 Each**

Groups of (299) and less please select (2) sandwiches Groups with over (300) selections of (3) sandwiches

Buttermilk Biscuit Breakfast Sandwich
Smoked Bacon | Cage Free Eggs | Aged White Cheddar Cheese

Butter Flaked Croissant
Shaved Black Forest Ham | Cage Free Eggs | Cheddar Cheese

House Made English Muffin
Country Pork Sausage | Cage Free Eggs | Cheddar Cheese

Brioche Roll
Smoked Bacon | Cage Free Eggs | American Cheese

Whole Grain English Muffin
Spiced Turkey Sausage | Cage Free Egg Whites | Provolone Cheese

Multi-grain Roll
Shaved Prosciutto | Cage Free Egg Whites | Black Mission Fig Jam
Brie Cheese Spread

BREAKFAST BURRITOS **18 Each**

Groups of (299) and less please select (2) burritos Groups with over (300) selections of (3) burritos

Traditional Breakfast Burrito
Smoked Bacon | Cage Free Eggs | Aged Cheddar Cheese | Roasted Potatoes
Flour Tortilla

South of the Border Breakfast Burrito
Spiced Chorizo | Cage Free Eggs | Jalapeno Jack Cheese | Roasted Potatoes
Flour Tortilla

Veggie Breakfast Wrap
Cage Free Egg Whites | Roasted Sweet Potato | Caramelized Diced Sweet Peppers
Onions | Wilted Spinach | Provolone Cheese | Whole Wheat Tortilla

“Just Egg” Gluten Friendly Wrap
“Just Egg” | Caramelized Sweet Peppers | Roasted Mushrooms | Sweet Potato

BREAKFAST ACTION STATIONS

(1) attendant recommended (1) per (200) Guests at \$300.00 per attendant
The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen.

EVO GRILL STATION **18 Per Person**

Choose One Station Below:

French Toast
Thick Cut Artisan Breads dipped in Royale Custard

Choose two: Buttery Brioche | Cinnamon Raisin Bread | White Chocolate Bread
Toppings: Whipped Butter | Whipped Cream | Warm Maple Syrup

Pancake Station
Petite Pancakes made to order:

Toppings: Warm Maple Syrup | Whipped Butter | Warm Bananas Foster |
Warm Berry Compote | Blueberries | Chocolate Chips

Freshly Griddled Muffin Cakes **20 Per Person**
Flavors: Lemon Poppy Seed | Blueberry | Morning Glory Chocolate -
Chocolate Chip

Accompaniments: Cinnamon Oat Streusel | Warm Royal Icing
Whipped Vanilla Cream | Vanilla Bourbon Syrup



BREAKFAST

FROM THE BAKERY

Assorted Donuts 70 Per Dozen
(Minimum 5 dozen order)

Morning Breakfast Pastries 70 Per Dozen
Muffins

Assorted Bagels 96 Per Dozen
Plain Cream Cheese

PROTEINS

(2 dozen minimum order or 24 per person minimum order)

Scrambled Eggs 10 Per Person

Denver Scramble 12 Per Person
Ham | peppers | onions | cheddar cheese

Hard Boiled Eggs 72 Per Dozen

Yogurt and Granola Parfait 13 Each

Assorted Individual Yogurt 9 Each

Assorted Individual Greek Yogurt 11 Each

Oatmeal with Brown Sugar 10 Per Person

MEATS

(24 per person minimum order)

Applewood Smoked Bacon 11 Per Person
(3 pieces per person)

Breakfast Sausage Links 11 Per Person
(2 pieces per person)

Chicken Apple Sausage 13 Per Person
(2 pieces per person)

Turkey Sausage 13 Per Person
(2 pieces per person)

FAVORITES

(2 dozen minimum order)

Sliced Fresh Fruit 12 Per Person

Fruit Salad 10 Per Person

Whole Fresh Fruit 72 Per Dozen

Buttermilk Biscuits | Sausage Gravy 12 Per Person

Breakfast Potatoes of the Day 8 Per Person

Assorted Boxed Cereal 12 Per Person

Assorted Naked Juice 14 Each



BREAKFAST BAR | ADDITIONAL NOTES

MORNING COCKTAILS

\$300.00 bartender fee to apply

(1) bartender per (100) guests suggested

Classic Bloody Mary Bar 18 Per Person

Vodka | Tomato Juice | Dill Pickle Juice
Prepared Horseradish | Worcestershire Sauce
Hot Sauce | Celery Seeds | Green Bell Pepper
Dill Pickle Spears | Celery Stalks | Lemon Wedges | Olives

Champagne Punch Bellini 15 Per Person

Prosecco | Raspberry Sorbet | Fresh Raspberries | Fresh Fruit

Tequila Sunrise 15 Per Person

Orange juice | Tequila | Grenadine | Orange Slice | Maraschino Cherry

Classic Mimosas Bar 15 Per Person

Sparkling Wine | Orange Juice

MORNING BREAKFAST PASTRY DAILY ROTATION

MONDAY

Cherry Danish | Blueberry Muffin | Mini Croissants | Chocolate Croissants

TUESDAY

Apple Danish | Morning Glory Muffins | Mini Croissants

WEDNESDAY

Mini Custard Danish | Banana Nut Muffins | Mini Croissants | Chocolate Croissant

THURSDAY

Cream Cheese Danish | Double Chocolate Muffins | Mini Croissants

FRIDAY

Greek Yogurt | Cranberry Danish | Orange Cranberry Muffin | Mini Croissants

SATURDAY

Raspberry Danish | Cappuccino Muffin | Mini Croissants

SUNDAY

Salted Caramel Danish | Bran Muffins | Mini Croissants



BREAKFASTS

BREAK MENU

BEVERAGES SERVED BY THE GALLON

(2-gallon minimum order)

Organic Coffee | Decaf and Selection of Artisanal Herbal Teas | Cream | Skim Milk
Oat Milk | Sugar | Sweetener | Honey | Lemon Slices *(upon request)*

Freshly Brewed Organic Coffee 105 Per Gallon

Regular

Freshly Brewed Organic Coffee 105 Per Gallon

Decaffeinated

Selection of Artisanal Herbal Tea 105 Per Gallon

Hot Chocolate | Mini Marshmallows 103 Per Gallon

Iced Tea 103 Per Gallon

Lemonade 103 Per Gallon

Fruit Punch 103 Per Gallon

Juice 130 Per Gallon

(Orange, Apple, Cranberry)

House-made Juice 180 Per Gallon

House Infused Water 75 Per Gallon

(Lemon, Lime, Orange, Cucumber)

INDIVIDUAL BEVERAGES

Starbucks Drinks 10 Each

Assorted Starbucks Frappuccino Drinks

Assorted Cold Brews

Whole Milk | Skim Milk 9 Each

(Minimum order 50)

Individual Soft Drinks 7 Each

Assorted Pepsi Products *Pepsi | Diet Pepsi | Sierra Mist*

Bottled Iced Tea

Bottled Water

Energy Drinks 10 Each

Assorted Energy

Assorted Gatorade

Assorted Bottled Naked Juices

Water

Bottled Water 7 Each

Proud Source Water 9 Each

(Still, Sparkling)

Propel Fit Water 9 Each

Coconut Water 9 Each

Fiji Water 9 Each

Sparkling Water 9 Each



BREAKS

BREAK MENU

SWEET & SALTY

(2-gallon minimum order)

Candy Bars 7 Each

Granola Bars 7 Each

Pre-Packaged Cookies 7 Each

Protein Bars 8 Each

Kind Bar 9 Each

Kettle Chips 7 Each

Assorted Popcorn Bags 7 Each

Pretzels 7 Each

Trail Mix 8 Each

Individual Chips & Dips to Go 14 Each

Pretzels | Mixed Nuts 75 Per Pound

BY THE DOZEN

Ice Cream Bars and Fruit Bars 84 Per Dozen

Individual Cheese Sticks 96 Per Dozen

Warm Soft Pretzels 96 Per Dozen

Cheese Sauce | Mustard

Individual Yogurt | Greek Yogurt 96 Per Dozen

FROM BAKERY

Assorted Tea Cookies 68 Per Dozen

Vanilla Custard Caneles 70 Per Dozen

Assorted Donuts 70 Per Dozen

5 dozen minimum

Pastel de Nata Egg Custard Tarts 70 Per Dozen

Giant Cookies 70 Per Dozen

Warm Mini Cinnamon Rolls 70 Per Dozen

7-Layer Magic Bar 68 Per Dozen

Blondies 70 Per Dozen

Brownies 70 Per Dozen

Assorted Dessert Bars 70 Per Dozen

Assorted Truffles 72 Per Dozen

Mini Cupcakes 74 Per Dozen

Chocolate – Chocolate Fudge |

Vanilla Custard Buttercream | Red Velvet with Cream Cheese

Assorted Mini Tarts 96 Per Dozen



BREAKS

THEME BREAK MENU

AM BREAKS

Minimum of 15 Guests
Maximum service is 1.5 hours

VITALITY 25 Per Person

Greek Fruit Yogurt
Assorted Granola Bars
Omega Chocolate Cherry Energy Bars

BERRY'D IN FLAVOR 24 Per Person

Blackberry Cupcakes
Blueberry Yogurt
Shots Raspberry Panna Cotta

MADE IN THE SHADE 25 Per Person

Individual Crudité Cups | Hummus
Watermelon and Strawberry Skewers | Fresh Mint | Balsamic Drizzle
Assorted Dessert Bars

PM BREAKS

Minimum of 15 Guests
Maximum service is 90 minutes

CHOCOLATE ATTACK 24 Per Person

Chocolate Chip Madeline Salted
Chocolate Caramels Lion
Chocolate Bar

CINEMA FLICKS 'N' CHILL 22 Per Person

Assorted Popcorn Bags
Kettle Chips
Assorted Candy Bars

CHEESY DOES IT 25 Per Person

Cheesy Snacks (*Nacho Cheese Doritos, Cheetos, Cheez Itz*)
Warm Pretzel with Cheese Sauce | Assorted Cheesecake Pops

STADIUM WALK 28 Per Person

BBQ- Spiced Tater Tots | Mini Corn Dogs (*Ketchup, Mustard*)
Caramelized Popcorn Cups

¡DESCANSO MUY CALIENTE! 28 Per Person

Chicken Taquitos | Roasted Tomato Salsa | Jalapeno Poppers
Smoky Tomato Ranch | Dolce de Leche Churros



LUNCH

PLATED LUNCH MENU

*Minimum of 15 Guests. Maximum Service is 2 hours.
Plated lunches are three courses (your selection of Soup or Salad, Entrée & Dessert)
All lunches are served with house-made rolls and butter.
Organic Coffee, Decaf and Selection of Artisanal Herbal Tea.*

SOUP

Chef's Soup of the Day

SALAD

(Choose One)

Caesar Salad

Hearts of Baby Romaine | Roasted Tomato Emulsion
Cherry Tomatoes | Asiago | Garlic Croutons | Caesar Dressing

Gem Salad

Baby Gem Lettuce Spears | Shaved Crudité Vegetables
Lemon Poppy Seed Dressing

Kale Salad

Baby Kale | Radicchio | Shaved Pecorino | Toasted Pecans | Dried Cranberries
Apple Cider – Dijon Vinaigrette

Spinach Salad

Spinach | Frisee | Blue Cheese | Strawberries | Pumpkin Seeds | Balsamic Glaze
Tangy Orange Vinaigrette

MAIN COURSE ENTRÉE SALAD

Grilled Chicken Breast 52 Per Person

Salinas Valley Roasted Vegetable Salad
Roasted Root Vegetables | Garbanzo Beans | Gorgonzola Grilled Asparagus | Meyer
Lemon Vinaigrette

Blackened Salmon 52 Per Person

Baby Kale | Shaved Fennel | Pistachios | Cherry Tomatoes |
Tarragon White Balsamic Vinaigrette

MAIN COURSE ENTRÉE

Oven Roasted Chicken 53 Per Person

Sweet Baby Corn Polenta | Blistered Brussel Sprouts | Bacon Lardons
Sun-dried Tomato Herb Vinaigrette

Vegetarian Pasta 53 Per Person

Goat's Milk Manicotti | Baby Squash | Blistered Heirloom Tomatoes
Roasted Tomato & Basil Emulsion

Catch of the Day 58 Per Person

Pan Seared Filet | Wild Rice Pilaf | Sautéed Rainbow Swiss Chard & Kale
Garlic Scallion Pistou

Short Rib 60 Per Person

Slow Braised Short Rib | Parsnip & Potato Puree | Seasonal Garden Vegetables
Cabernet Demi

Filet 72 Per Person

Grilled Petite Filet | Garlic Confit Potato Puree
Seasonal Garden Vegetables | Ruby Port Wine Reduction

DUO MAIN COURSE ENTRÉE

Chicken and Shrimp 69 Per Person

Pan Seared Chicken Breast | Garlic Shrimp | Fingerling Potato Hash
Haricot Vert | Tarragon Beurre Blanc

DESSERT

(Choose One)

The Big Easy

Chocolate Biscuit | Hazelnut Orange Mousse | Chocolate Mousse | Orange Glaze

Precious Raspberry

Almond Lemon Jocund | Raspberry Cream | Vanilla Cream Cheese Mousse
White Chocolate Mirror Glaze

Pick Me Up

Amaretto Lady Finger | Mascarpone Cream | Coffee Syrup

Evanescence Tart

Cocoa Shell | Chocolate Biscuit | Tanga Chocolate Cremieux | Chocolate Mousse
Chocolate Shiny Glaze



LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.
Each selection includes Freshly Brewed Coffee, Decaf Selection of Artisanal Tea.

PICNIC 64 Per Person
(Sunday Special 62 Per Person)

SALADS

- Field Greens Salad**
Mixed Greens | Baby Tomatoes | Cucumber | Carrots
Green Goddess Dressing | Orange Vinaigrette
- Creamy Broccoli Salad**
Carrots | Bacon | Sunflower Seeds | Red Onions | Sharp Cheddar Cheese

ENTRÉE SANDWICHES

- Chicken Caprese Herbed Ciabatta Roll**
Shaved Chicken Breast | Heirloom Tomato | Hand Picked Spring Mix
Mozzarella | Pesto Aioli
- Italian Hoagie Roll**
Shaved Ham | Cured Salami | Spiced Pepperoni | Romaine Hearts
Aged Provolone Cheese | Spicy Red Pepper Relish | Italian Dressing
- Grilled Veggie Ciabatta Roll**
Roasted Zucchini | Yellow Squash | Charred Portabello Mushrooms
Sweet Peppers | Shaved Young Carrots | Romaine Hearts
Condimento Balsamic Dressing

SIDES

- Orzo Pasta Salad**
Red Quinoa | Bell Peppers | Feta Cheese | Cucumbers
Parsley and Lemon Mint Vinaigrette
- Chilled Grilled Asparagus**
Preserved Lemons | Shaved Horseradish | Roasted Tomatoes
Crispy Shallots | Honey – Lemon Vinaigrette

HOUSE MADE DESSERTS

- S'mores Cookie
- Double Chocolate Fudge Cake
- Dark Chocolate Mocha Shots

PICNIC ENHANCEMENT OPTIONS

- Pastrami Reuben 12 Per Person**
Slow Braised Pastrami | Shaved Corned Beef | Emmental Swiss Cheese
Sweet Coleslaw
- Twinkies 6 Per Person**



LUNCH

LUNCH BUFFET

*Minimum of 15 Guests. Maximum service is 2 hours.
Each selection includes Freshly Brewed Coffee, Decaf Selection of Artisanal Tea.*

CASA COCINA 65 Per Person

(Monday Special 62 Per Person)

SALADS

Romaine and Iceberg

Jicama | Cherry Tomatoes | Red Onions | Tinkerbell Peppers | Black Beans | Cilantro
Avocado Lime Dressing | Roasted Garlic Chili Vinaigrette

Street Elote Corn Salad

Crema | Cotija Cheese | Tajin Spice

ENTRÉE

Ancho – Braised Machaca Chicken

Tomato – Braised Pulled Chicken | Sweet Peppers Roasted

Pork Chili Verde

Tomatillo | Cilantro

Vegetarian Cheese Enchilada

Toasted Guajillo Sauce | Southwestern Cheese Blend

SIDES

Poblano – Cilantro Rice

Charbroiled Poblano Pepper Broth | Cilantro Sprigs

Fire Roasted Mexican Squash

Zucchini | Calabasa

Accompaniments: Flour & Corn Tortillas | Roasted Tomato Salsa | Cilantro

Onions | Lime Crema

HOUSE MADE DESSERTS

Tres Leches Shots

Chocolate Flan Cake

Flourless Chocolate Banana Cake *(Vegan | Gluten Free)*

CASA COCINA ENHANCEMENT OPTIONS

Mahi Veracruz 12 Per Person

San Marzano Tomato | Capers | Olives | Bay Leaf

Nacho Bar Enhancement 12 Per Person

Corn Tortilla Chips | Chipotle Cheese Sauce

Pico de Gallo | Guacamole | Tomatillo Salsa | Molcajete Salsa

Coconut Rice Pudding Vanilla Cake 6 Per Person



LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.
Each selection includes Freshly Brewed Coffee, Decaf Selection of Artisanal Tea.

ITALIAN TRATTORIA 65 Per Person

(Tuesday Special 62 Per Person)

SALADS

Caesar Salad

Red & Green Romaine | Shaved Asiago | Oven Roasted Tomatoes | Garlic Croutons
Caesar Dressing | Lemon – Garlic Vinaigrette

Caprese Salad

Bocconcini Mozzarella | Cherry Tomatoes | Pesto Vinaigrette

ENTRÉE

Chicken Saltimbocca

Roasted Tomato & Artichoke Relish | Crispy Prosciutto | Fried Sage Rustic

Braised Beef Vesuvio

Potatoes | Pearl Onion | Sweet Peas

Vegetarian Cheese

Roasted Garlic | Spinach Cream

Ravioli

SIDES

Lemon Pepper Tri – Color Cauliflower Florets

Roasted Tomato Oil

Creamy Polenta

Roasted Corn | Sun-dried Tomato Vinaigrette | Parmesan Cheese

Garlic Knots

HOUSE MADE DESSERTS

Torta Barozzi
Nutella Cannoli
Tiramisu Shot

ITALIAN TRATTORIA ENHANCEMENT OPTIONS

Seared Halibut Puttanesca 14 Per Person

Tomato Ragout | Olives | Flash Fried Capers

Mediterranean Dips Enhancements 12 Per Person

Roasted Red Pepper Hummus | Tzatziki | Caponata
Bruschetta | Pita Chips | Cucumber Chips | Crostini

Blood Orange Panna Cotta 6 Per Person



LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.
Each selection includes Freshly Brewed Coffee, Decaf Selection of Artisanal Tea.

PIT MASTER 65 Per Person
(Wednesday Special 62 Per Person)

SALADS

Arugula & Red Oak
Strawberries | Goat Cheese | Sunflower Seeds
White Balsamic Vinaigrette | Pink Peppercorn Ranch

Tangy Black Pepper Coleslaw
Red Cabbage | Shredded Carrots | Cider Dressing

ENTRÉE

House Smoked Beef Brisket
Kansas City Dry Rub | Chipotle Citrus BBQ Sauce Chicken

Tangy Carolina BBQ Grilled Chicken Thighs
Dijon – Molasses Rub

BBQ - Spiced Pulled Jackfruit
Mesquite Wood Smoke | Lemon Pepper | Cabbage

Brioche Buns

SIDES

Triple Cheese Cavatappi
Creamy Gouda Mornay | Aged Cheddar

Buttery Corn Cobettes
Sweet Corn | Beurre Monte

Jalapeno Cheddar Corn Muffins

HOUSE MADE DESSERTS

Whiskey Caramel Cake
Beach Streusel Tart
Chocolate Redeye Shot

PIT MASTER ENHANCEMENT OPTIONS

Breaded Catfish 12 Per Person
Charred Lemons | Cajun Remoulade

Baked Potato Bar Enhancement 12 Per Person
Slow Cooked Beef Chili | Sour Cream | Green Onions | Cheddar Cheese
Bacon | Whipped Butter

Blueberry Cheesecake Shot 6 Per Person



LUNCH

LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.
Each selection includes Freshly Brewed Coffee, Decaf Selection of Artisanal Tea.

PACIFIC RIM 65 Per Person

(Thursday Special 62 Per Person)

SALADS

Butter Lettuce and Frisee

Mango | Watermelon Radish | Cucumber | Cherry Tomatoes | Creamy Pineapple Dressing | Pickled Ginger Vinaigrette

Rice Noodle Salad

Cabbage | Red Peppers | Edamame | Carrots | Cilantro | Crushed Peanuts Shoyu Vinaigrette

ENTRÉE

Grilled Huli Huli Chicken Thighs

Sweet Soy Reduction | Grilled Scallions

Firecracker Glazed Salmon

Yuzu – Honey Glaze | XO String Beans | Black Sesame Seed Char

Char Siu Tofu Lo Mein Noodles

Siu Marinade | Stir Fried Vegetables

SIDES

Steamed Rice & Garlic Spam Fried Rice

Fried Garlic | Shoyu | Scallions

Tapioca Rolls

HOUSE MADE DESSERTS

Coconut Exotic Cake

Ube Cheesecake

Passion Mango Shot

PACIFIC RIM ENHANCEMENT OPTIONS

Tropical Treats 18 Per Person

Kalua Pork and Cabbage Sliders on Hawaiian Rolls | Ube Sweet Potato Salad Macadamia Nuts | Yams | Ube Coconut Dressing

Pineapple – Maple Glazed Pork Belly 15 Per Person

Pineapple Maple Reduction

Carving station. Attendant required - \$300.00 Attendant Fee (1 per 200 guests required)

Vegetarian Lumpia 10 Per Person

Cilantro | Sweet and Spicy Chili Sauce

Raspberry Lychee Profiterole 6 Per Person



LUNCH

LUNCH BUFFET

*Minimum of 15 Guests. Maximum service is 2 hours.
Each selection includes Freshly Brewed Coffee, Decaf Selection of Artisanal Tea.*

SOUTHERN COMFORT CLASSIC 65 Per Person

(Friday Special 62 Per Person)

SALADS

Chopped Wedge Salad

Iceberg | Bacon Crumbles | Blue Cheese | Shaved Red Onions | Baby Tomatoes
Blue Cheese Dressing | Dark Balsamic Vinaigrette

New Potato Salad

Cheddar Cheese | Scallions | Smoked Tomato Ranch

ENTRÉE

Classic Fried Chicken

Buttermilk Brine | Double Batter Fry

Burnt Ends

Hickory Smoked Beef Brisket | Bourbon BBQ Sauce Okra

Succotash

Butter Beans | Corn | Red Peppers

SIDES

Collard Greens

Shredded Smoked Ham Hock | Caramelized Onions

Dirty Rice

Vegetarian Tomato Broth | Trilogy Peppers

Hawaiian Rolls

HOUSE MADE DESSERTS

Bourbon Chocolate Pecan Tart

Mudslide Shot

White Chocolate Raspberry Shot

SOUTHERN COMFORT CLASSIC ENHANCEMENT OPTIONS

Cajun Shrimp and Grits 12 Per Person

Gulf Shrimp | Smoked Gouda Grits | Stewed Tomatoes

Loaded Tater Tots 15 Per Person

Traditional | Sweet Potato Tots | Ranchero Braised Short Ribs
Jalapeno White Cheddar Sauce | Green Onion | Diced Tomatoes | Sour Cream

Lemon Pound Cake 6 Per Person



LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.
Each selection includes Freshly Brewed Coffee, Decaf Selection of Artisanal Tea.

TASTE OF INDIA 68 Per Person
(Saturday Special 63 Per Person)

SALADS

Kachumber Salad
Field Greens | Cucumber | Radish | Carrot | Cherry Tomatoes
Red Onion | Creamy Mint Chutney Dressing | Spicy Mango Vinaigrette

Curry Rainbow Cauliflower Salad
Pickled Red Onions | Cilantro | Golden Raisins | Tahini Dressing

ENTRÉE

Chicken Tikka Masala
Roasted Peppers | Crushed Tomato Sauce | Traditional Indian Spices

Beef Rogan Josh
Onions | Tomato Gravy | Cilantro

Aloo Gobi
Braised Potatoes | Cauliflower | Fresh Ginger | Tomatoes | Meyer Lemon Zest

SIDES

Vegetable Samosas
Cucumber Raita

Traditional Basmati Rice
Aromatics

Baked Naan Bread

HOUSE MADE DESSERTS

Gulab Jamun
Kheer Rice Pudding
Carrot and Ginger Coconut Halwa

TAST OF INDIA ENHANCEMENTS OPTIONS

Shrimp Curry 14 Per Person
Ginger | Garlic | Coconut Curry Sauce

Vegetarian Curry 12 Per Person

Served with:
Naan Bread | Basmati Rice

Yellow
Curried Cauliflower | Butternut Squash | Curried Green Peas

Red
Thai Eggplant | Red Bell Peppers

Green
Curried Sweet Potatoes | Chickpeas | Granny Smith Apples

Mango Yogurt Cup 6 Per Person



TRADE SHOW LUNCH

*Based on a maximum of 1.5 hours of service. Below items may not be transferred to breaks.
This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.
500-piece minimum order of each must be met along with a minimum \$55.00 per person spend*

COMPOSED HOT BOWLS

Banh Mi Bowls 36 Each

Crispy Braised Pork Belly | Braised Chicken (50/50 split)
Pickled Vegetable Ribbons | Sliced Cucumbers | Sliced Jalapeno
Cilantro | Steamed Jasmine Rice

Burrito Bowl 36 Each

Tamarind BBQ Glazed Beef | Brown Rice | Laredo Beans | Cilantro Crema
Roasted Jalapeno-Cabbage Slaw

Fried Chicken Bow 36 Each

Fried Chicken Nuggets | Mashed Red Skin Potatoes | Buttered Poached Corn
Kernels | Roasted Chicken Jus

Danburi Bowl 36 Each

Salmon and Shiitake Mushroom-Shishito Pepper Skewers | Cucumber Salad
Steamed Rice | Yuzu Dressing

Polenta and Sausage 32 Each

Roasted Garlic Polenta | Sausage Bolognese | Garlic Butter Bread Knot

Bulgogi Beef 34 Each

Steamed Jasmine Rice | Green Onions | Sesame Seeds

Lemon Pepper Chicken 34 Each

Roasted Butternut Squash | Wild Rice | Grains

Chicken Tikka Masal 32 Each

Steamed Basmati Rice | Naan Bread

Vegetarian Yellow Curry 32 Each

Butternut Squash | Cauliflower | Chickpeas | Peppers
Steamed Basmati Rice | Naan Bread



LUNCH

TRADE SHOW LUNCH

Based on a maximum of 1.5 hours of service. Below items may not be transferred to breaks.
This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.
500-piece minimum order of each must be met along with a minimum \$55.00 per person spend

COMPOSED COLD BOWLS

Tuna Poke Bowl 34 Each

Tuna | Sushi Rice | Zucchini | Shaved Cucumber | Pickled Ginger
Watermelon Radish | Ponzu

Turkey BLT Bowl 34 Each

Field Greens | Heirloom Tomato | Crispy Bacon Crumbles | Roasted Turkey
Garlic Croutons | Herb Buttermilk Dressing

Salmon Bowl 34 Each

Blackened Salmon | Creamy Yukon Potato-Broccoli Salad | Carrot Vinaigrette
Citrus Wedges | Vegetable-Bulgar Salad

Beef Bowl 32 Each

Teriyaki Beef | Baby Spinach | Romaine | Heirloom Tomatoes | Grilled Corn
Chunky Mango Vinaigrette

Trio Bowl 32 Each

Bean Salad | Quinoa Salad | Garbanzo Bean Salad | Seasonal Greens
Heirloom Tomatoes | Curry Roasted Cauliflower | Lemon-Agave-Vinaigrette

Falafel Bowl 34 Each

Falafel | Red Quinoa-Basmati Pilaf | Hummus | Tzatziki | Sliced Cucumbers
Tomatoes | Feta | Kalamata Olives | Pita Chips

HOT FOOD STATIONS

EVO Grill Toasted Mini Rolls with Garlic Parsley Butter 22 Each

(Chef attendant required)

(1 attendant recommended per (200) Guests at \$300.00 per attendant)

Choice of:

Lobster Salad Roll

French Dip | Roasted Garlic Beef Au Jus

Savory Pop Tart Station 18 Each

Philly Cheese Steak

Shaved Ham and Boursin

Roasted Tomato | Mozzarella | Artichokes | Pesto

BBQ Seitan and Vegetables



TRADE SHOW LUNCH

*Based on a maximum of 1.5 hours of service. Below items may not be transferred to breaks.
This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.
500-piece minimum order of each must be met along with a minimum \$55.00 per person spend.
Attendant Fee \$300.00 (1) per (200) guests required.*

HOT FOOD STATIONS

Panini Station

Pressed to order Panini Sandwiches

Choose from:

Reuben with Corned Beef 18 Each

Sauerkraut | Thousand Island Dressing

Caprese Panini 18 Each

Seasonal Tomatoes | Mozzarella | Basil

Smoked Gouda 18 Each

Wild Mushrooms | Shallots

Assorted Italian Meats 22 Each

Capicola | Pepperoni | Salami

Shredded Basil Pesto Chicken 22 Each

Chicken Breast | Parmesan Pesto

HEARTY CUPS AND BREADS 16 Each

Texas Chili

Sourdough Roll

Vegan 5 Bean Chili

Mini Baguette

Vegan Corn Chowder

Roasted Tomato Cheese Bread | Basil

Tomato Soup

Garlic Butter Bread Knots

SALAD SHAKERS 16 Each

Greek Salad

Cucumber | Tomatoes | Kalamata Olives | Feta | Dill Vinaigrette

Creamy Pesto Pasta Salad

Cherry Tomatoes | Cucumbers

Fingerling Potato Salad

Roasted Tomato | Kalamata Olives | Basil Vinaigrette

Chopped Romaine

Arugula | Shaved Radish | Roasted Peppers Italian Parsley | Toasted Sunflower Seeds | Spring Onion Vinaigrette



LUNCH

TRADE SHOW LUNCH

Based on a maximum of 1.5 hours of service. Below items may not be transferred to breaks.
This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.
500-piece minimum order of each must be met along with a minimum \$55.00 per person spend.
Attendant Fee \$300.00 (1) per (200) guests required.

Fruit Cup 16 Each
Seasonal Blend

SIDES

Tater Tot Cups
Sweet Tot Cups
Wedge Cut Fries Cups
Mac & Cheese Cups
Triple Cheese | Herb Panko Breadcrumbs

On the Side:
Aioli | Spicy Ketchup | BBQ Shake | Salt | Pepper

DESSERTS 12 Each

Chocolate | Caramel Filled Churros | Macaron
(Two per person, one flavor)

Duo: Caramel | Birthday Cake Custard
(One per person, both flavors)

Vanilla Caneles
(One per person)

Mini Molten Chocolate Cake
(Two per person)

BOTTLED JUICES 18 Each

House Bottled

Green Juice
Kiwi | Granny Smith Apple | Spinach | Green Grapes

Red Juice
Watermelon | Beets | Raspberries | Red Grapes

Gold Juice
Citrus | Carrot | Turmeric

Blue Juice
Blueberry | Watermelon | Lemon



LUNCH

BOX LUNCH

Minimum order of 15.
Each box lunch includes Chips | Cookie | Whole Fruit Groups of (299) and less please select (2) options below. Groups with over (300) selections of (3) options

BOX LUNCH

58 Each

WRAPS

Grilled Veggie Wrap

Roasted Zucchini | Yellow Squash | Portabello Mushroom | Red Peppers | Shredded Carrots | Romain Lettuce Condimento Balsamic Vinaigrette | Gluten Free Wrap

Mediterranean Wrap

Romaine Hearts | Cherry Tomatoes | Braised Garbanzo Beans | Persian Cucumbers | Red Onions | Pepperoncini | Feta Cheese | Kalamata Olives | Lemon Vinaigrette | House Made Whole Wheat Wrap

SALADS

Mediterranean Salad

Romaine Hearts | Cherry Tomatoes | Braised Garbanzo Beans | Persian Cucumbers | Shaved Red Onions | Pepperoncini | Feta Cheese | Kalamata Olives | Lemon Vinaigrette

Caesar Salad

Romaine Hearts | Shaved Parmesan Reggiano | House Toasted Garlic Croutons | Caesar Dressing

Farmers Basket Salad

Hand Picked Field Greens | Heirloom Cherry Tomatoes | Red Onion | Persian Cucumbers | Shaved Young Carrots | Pea Spouts | Sweet Raspberry Vinaigrette

SANDWICHES

Chicken Caprese

Shaved Chicken Breast | Mozzarella | Heirloom Tomato | Pesto Aioli | Hand Picked Spring Mix | Herbed Ciabatta Roll

Turkey & Swiss

Shaved Turkey | Roasted Red Peppers | Emmental Swiss Cheese | Tender Greens | Dijon Aioli | Multi-grain Ciabatta Roll

Pastrami Reuben

Slow Roasted Pastrami | Shaved Corned Beef | Emmental Swiss Cheese | Sweet Coleslaw | Caramelized Onion Roll

Club

Shaved Turkey & Ham | Aged Provolone Cheese | Roma Tomato | Smoked Bacon | Romain Hearts | Garlic Aioli | House Baked Hoagie Roll

Italian

Shaved Honey Ham | Cured Salami | Spiced Pepperoni | Aged Provolone Cheese | Romaine Hearts | Spicy Red Peppers | Relish | Italian Dressing | House Baked Hoagie Roll

Ham & Cheddar

Shaved Ham | Sharp Cheddar Cheese | Romaine Hearts | Hand Picked Sliced Tomato | Dijon Aioli | Soft Pretzel Roll

Grilled Veggie

Roasted Zucchini | Yellow Squash | Charred Portabello Mushrooms | Sweet Red Peppers | Shaved Young Carrots | Romain Hearts | Condimento Balsamic Dressing | Ciabatta Roll

Caprese

Heirloom Tomato | Scissor Cut Basil | Thick Cut Mozzarella Cheese | Pesto Aioli | Herbed Ciabatta Roll



HORS D'OEUVRES

COLD

Minimum 50 pieces

Caprese Skewers Marinated in Pesto 12 Each

Brie Crostini 12 Each
Sundried Cherry Chutney

Crudité Shots 12 Each
Pink Peppercorn Ranch

Mini Tropical Fruit Skewers 12 Each

Cucumber Cups 12 Each
Hummus

Vietnamese Summer Roll 12 Each
Sweet Chili Sauce

Spanish Olive Shots 12 Each
Garlic & Peppers

Edamame Hummus Stuffed Peppadew 12 Each

Harissa Spiced Olives 12 Each

Roast Beef and Asparagus Tips 14 Each
Boursin Crostini

Ahi Tuna Wonton Cannoli 14 Each

Ceviche Shrimp Shooters 14 Each

Bresaola Crostini 14 Each
Asiago Cheese | Arugula | Truffle Oil

Mini Mediterranean Vegetables Tacos 14 Each
Crumbled Feta

HOT

Minimum 50 pieces

Grilled Cheese Bites 12 Each
Smoked Tomato Aioli

Mini Falafels 12 Each
Lemon Yogurt Sauce

Vegetable Samosas 12 Each
Lime Yogurt

Mac & Cheese Bites 12 Each
Smoked Tomato Ranch

Artichoke Fritter 12 Each
Goat Cheese | Boursin

Gougere 12 Each
Black Truffle Mornay Sauce

Saffron 12 Each
Mozzarella Arancini

Mushroom Arancini 12 Each
Black Truffle Impastato

Chicken and Waffle Skewers 14 Each
Whiskey Syrup

Reuben Empanadas 14 Each
Secret Sauce

Bacon and Egg Croquette 14 Each

Mini Kobe Beef Franks 14 Each
Puff Pastry | Whole Grain Mustard Aioli

Shrimp & Charred Vegetable Skewers 15 Each
Chimichurri



COLD STATION

Minimum 15 Guests | Maximum service time 1.5 hours

Vegetable Crudite Display 20 Per Person

Seasonal Display of Fresh Garden Vegetables
Herbed Boursin Dip | Roasted Red Pepper Hummus

Antipasto 26 Per Person

Chef's Selection of Imported Charcuterie | Cheese Roasted Vegetable

Domestic Cheese Display 28 Per Person

Chef's Selection of Domestic Hard & Soft Cheese Grapes | Dried Fruit
Toasted Nuts | Lavosh | Crackers

Imported Cheese Display 30 Per Person

Chef's Selection of Imported Hard & Soft Cheese Grapes
Dried Fruit | Toasted Nuts | Lavosh | Crackers

Mediterranean Display 28 Per Person

Roasted Garlic Hummus | Artichoke & Green Olive Tapenade | Red Pepper
Tirokafteri | Beet Hummus with Pomegranates

Beet Salad with Gorgonzola Walnuts

Platters of Marinated Olives | Feta Cheese | Heirloom Tomatoes
Extra Virgin Olive Oil | Warm Pita Bread

Seafood Trio Display 42 Per Person

Minimum of 60 is required for this station

Jumbo Shrimp | Seasonal Oysters on the Half Shell | Tierra Del Sol Ceviche
Shooters | Cocktail Sauce | Red Verjus Mignonette | Lemons

HAND – ROLLED SUSHI 88 Per Person

15 Roll Minimum

Served with Ginger | Wasabi | Regular & Low Sodium Soy Sauce

CLASSIC SUSHI ROLLS

California Roll

Crab | Avocado | Cucumber

Philadelphia Roll

Salmon | Avocado | Cream Cheese

Spicy Tuna Roll

Spicy Tuna | Sprouts

Salmon Roll

Salmon | Sriracha | Scallions

Mikki Crab Roll

Mikki Crab | Avocado | Sriracha | Cucumber | Sesame

Shrimp Tempura Roll

Fried Shrimp | Gobo Sprout

Vegetable Roll

Tofu | Cabbage | Cucumber | Avocado

Cucumber Kappa Roll

Cucumber | Avocado | Sesame



COLD STATION

ENHANCED SUSHI ROLLS 104 Per Person

Oh Kamisama Roll

Spicy Tuna | Salmon | Shrimp Tempura | Banzai Sauce

Cajun Crunch Roll

Shrimp Tempura | Spicy Crab | Cream Cheese | Cajun Albacore | Banzai Sauce

Roppongi Roll

Spicy Tuna | Shrimp | Tuna | Masago | Scallion | Yum Yum

Kai Roll

Unagi | Cream Cheese | Spicy Tuna | Salmon | Banzai Sauce

Sassy Roll

Shrimp Tempura | Spicy Tuna | Cajun Albacore | Yum Yum

Virgin Roll

Hamachi | Masago | Shrimp Tempura | Scallion | Tataki

Rainbow Roll

Crab | Avocado | Tuna | Shrimp

Pirate's Cove Roll

Salmon | Capers | Hamachi | Masago | Tataki | Lemon

MANDALAY BAY ROLL 120 Per Person

Blackened Firecracker Scallop | Spiralized Fried Sweet Potato | Unagi
Shrimp Tempura | Avocado Tobiko Gold Leaf

Sushi Chef Attendant

1,250 Per Attendant

To include (1) Sushi Chef for up to three hours

Suggested (1) attendant per (300) Guests



CARVING STATION

Maximum service is 1.5 hours
Attendant Fee \$300.00 (1) per (200) guests required

THYME-ROASTED TURKEY BREAST 30 Per Person

Serves 15 Guests

Traditional Oven Roasted Turkey Breasts with Herbs
Brown Ale Gravy | Multi-grain Cranberry Roll

Thyme-Roasted Turkey Breast Enhancement: 4 Per Person
Creamy Root Vegetable Mash

ROTISSERIE CARVING 30 Per Person

Minimum of 120 per person, per order is required for station
Choose one (based on two tacos per person):

Pork Al Pastor
Pollo Adobo | Carne Asada

Accompaniments: Grilled Jalapenos | Scallions | Roasted Tomato Salsa | Tomatillo Salsa Street Onion with Cilantro | Pickled Red Onions | Lime Wedges | Flour and Corn Tortillas

JAMAICAN JERK 32 Per Person

Serves 20 Guests

Jerked Spatchcock Yardbird
Mango – Rum Demi | Honey Whole Wheat Roll

Jamaican Jerk Enhancement: 4 Per Person
Black beans and Rice

ZA'ATAR SPICED RACK OF LAMB 35 Per Person

Serves 20 Guests

Lamb Rack Spiced with Za'atar Seasonings
Harissa | Yogurt | Feta Roll

The Za'atar Spiced Rack of Lamb Enhancement: 4 Per Person
Minted Israeli Couscous Tagine | Preserved Lemons | Stone Fruit

SUCKLING PIG 36 Per Person

Serves 35 Guests

Whole Roasted Suckling Pig
Red Chimichurri | Salsa Molcajete | Ancho Reduction Bacon Fried Onion Roll

Suckling Pig Enhancement: 4 Per Person
Fried Plantains

THE PRIMB RIB 38 Per Person

Serves 25 Guests

Ribeye Roast
House-made Steak Sauce | Creamy Horseradish | Sourdough Rolls

Primb Rib Enhancement: 4 Per Person
Smashed Fingerling Potatoes with Herb Butter

TOMAHAWK STEAKS Market Price

Charbroiled, Hand – Carved, Bone –in Tomahawk Ribeye Steak
House-made Steak Sauce | Creamy Horseradish | Sourdough Rolls

Tomahawk Steak Enhancement: 4 Per Person
Smashed Fingerling Potatoes with Herb Butter



RECEPTION

ACTION STATION MENUS

ACTION STATIONS

Attendant Fee \$300.00 (1) per (200) guests required

EVO SLIDERS 18 Each

Choose Three

Traditional Beef Slider

Aged Cheddar | Carmalized Onion Bacon Jam

Tangy Carolina Pulled PORK Sliders

Tobacco onions

Turkey Burger

Pepper Jack Cheese | Spicy Ranch

Falafel Slider

Tomato Jam | Tzatziki Aioli

Accompaniments: Spicy Ketchup | Stone Ground Mustard | Pickle Chips
Wild Rocket | Spiced Kettle Chips

PIZZA STATION 30 Per Person

Pizza oven rental \$250.00 per oven

Groups of (299) and less please select (2) options below

Groups with over (300) selections of (3) options

Station serves 4 slices per person

Enhance Wheat Free crust add 3 per person

Served with Parmesan Cheese | Chili Flakes

Cup and Charred Pepperoni | Mozzarella | Basil

Heirloom Tomatoes | Garlic Oil | Bocconcini | Basil

Prosciutto | Charred Leeks | Fontina Cheese | Wild Rocket Arugula

Spanish Chorizo | Roasted Piquillo Peppers | Micro Cilantro

Three Cheese Asiago | Mozzarella | Ricotta | Basil

Artisan Herb Focaccia

PASTA STATION 26 Per Person

Cavatappi Puttanesca

San Marzano Tomatoes | Olives | Capers

Garden Green Orecchiette

Spring Peas | Pork Belly Lardons | Lemon Zest | Sausalito Watercress
Crème Fraiche Pea Veloute

Sides

Artisan Ciabatta Breads

Chili Flakes | Parmesan Cheese

POKE TRIO STATION 42 Per Person

Sweet Mirin Rice | Cucumber Salad | Pickled Carrots | Eel Sauce | Furikake Shaker

Ahi Tuna Poke

Hawaiian Sea Salt | Macadamia Nut Crumbles | White Sesame Seeds
Shaved Onions | Tokyo Scallions | Limu | Soy Sauce

Kimchee Mayo Salmon Poke

Kimchee Mayo | Shaved Red Onions | Cilantro | Rice Wine Vinegar | Lemon
Black Sesame Seeds

Edamame Poke

Roasted Corn | Peppers | Chinese Cabbage | Daikon Radish | Garlic Chives | Sesame
Cilantro Vinaigrette

CAESAR SALAD STATION 18 Per Person

Red & Green Baby Romaine Leaves | Feathered Parmesan Asiago
Cruled Garlic Croutons | Freshly Cracked Black Pepper | Caesar Dressing

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

SPECIAL



DISPLAY STATION MENUS

DISPLAY STATIONS

Minimum of 15 Guests | Maximum service 1.5 hours

To offer as a Dinner Menu please choose a minimum of (3) Stations

FUSION NACHO BAR 28 Per Person

Ancho – Spiced Pulled Chicken | Corn Tortilla Chips

Nacho Cheese Sauce | Charred Poblano Black Beans | Ale

Stout – Braised Short Rib | Kettle Chips

Infused Creamy White Cheddar Cheese Sauce | Braised Purple Cabbage

Accompaniments: Crema | Jalapenos | Pico de Gallo | Green Onions

FRENCH DIP 26 Per Person

Shaved Beef | Gruyere Cheese | Horseradish Cream | Artisan Roll

Roasted Garlic Beef Au Jus

THAI BIBB LETTUCE WRAPS 26 Per Person

Chicken Larb | Lemongrass Ginger Beef | Cilantro – Lime Jackfruit

Accompaniments: Cucumber | Cabbage | Carrots | Cilantro | Lime Wedges

Sweet Chili Sauce | Thai Peanut Sauce

TAGINE 26 Per Person

Chicken Tagine

Tomatoes | Preserved Lemon | Oil – Cured Olives | Saffron

Honey Lamb Tagine

Cinnamon | Dates | Prunes

Chickpea and Butternut Squash Tagine

Apricots | Peanuts

Accompaniments:

Chilled Toasted Israeli Couscous

Spicy Harissa | Mint | Currants

Pita Bread

RAMEN BAR 26 Per Person

Shio Broth | Vegetable Broth

Ramen Noodles

Char Siu Pork | Soy – Ginger Chicken

Accompaniments: Bean Sprouts | Scallions | Shredded Carrots | Diced Tofu

Jalapenos Straw Mushrooms | Cabbage | Chili Paste | Soy Sauce

PAELLA 30 Per Person

Valencian Saffron Paella

Spanish Chorizo | Gulf Shrimp | Mussels | Peppers

Pan con Tomate

Grilled Ethereal Bread | Herb Roasted Garlic – Tomato Spread

Artichoke – Piquillo Tapenade



DESSERT ACTION MENUS

DESSERT ACTION STATIONS

Minimum of 15 Guests. Maximum service 1.5 hours.
Attendant Fee \$300.00 (1) per (200) guests required.

GELATO 21 Per Person

Attendant required
Attendant Fee \$300.00 (1) per (200) guests required
(350 Person Minimum)

Hand Scooped in Cups

Flavors include Vanilla | Stracciatella | Hazelnut Gianduja | Salted Caramel
Strawberry Sorbet | Cherry Sorbet

Enhancement option: Add waffle cones for an additional 3 per person

CHOCOLATE MOLTEN CAKE 22 Per Person

Attendant required
Attendant Fee \$300.00 (1) per (200) guests required

Soft Chocolate Center served with Cherries Jubilee | Whipped Cream

CAKE & ICE CREAM WAFFLE 21 Per Person

Attendant required
Attendant Fee \$300.00 (1) per (200) guests required

Chocolate Cake | Carrot Cake | Vanilla Ice Cream | Fudge Sauce | Caramel Sauce
Chocolate Shavings

DESSERT DISPLAY STATION

Minimum of 15 Guests. Maximum service 90 minutes

HOUSE MADE POP TART STATION 22 Per Person

Blueberry | Lemon | Vanilla | Nutella

STRAWBERRY SHORT CAKE BAR 23 Per Person

Macerated Strawberries | Sweet Whipped Cream

CHURRO CARVING DISPLAY STATION 24 Per Person

Attendant required
Attendant Fee \$300.00 (1) per (200) guests required

Warm Churros | Chocolate Fudge Sauce | Vanilla Ice cream

DOUGHNUT DISPLAY STATION 26 Per Person

Attendant required
Attendant Fee \$300.00 (1) per (200) guests required
(5 dozen Minimum)

Hand – Glazed Doughnuts

Assorted Toppings: Rainbow Sprinkles | Fruity Pebbles | Chocolate Shavings
Toffee Pieces | Mini Marshmallows | Oreo Pieces | M&M Minis

SWEET NACHO DISPLAY 26 Per Person

Fried Cinnamon – Sugar Bunuelos Nacho Strips | White Chocolate Mousse
Chocolate Shavings | Raspberry Sauce



DINNER

PLATED DINNER 22 Per Person

*Minimum of 15 Guests. Maximum service 2 hours
Dinner Entrees include selection of a Salad, Dessert and Assorted Artisan Rolls
Freshly Brewed Coffee | Decaf | Assorted Herbal Tea
(Additional Courses are available upon request for additional Charge)*

STARTER

Choose One

Gnocchi with Crispy Prosciutto

Roasted Confetti Corn | Parsley Pistou | Red Chili Oil

XO Shrimp

Massago Firecracker Cream | Baby Bok Choy | Lotus Root Chip

Shoyu – Glazed Pork Belly

Calvados | Fuji Apple Soubise | Apple Chutney

SALAD

Choose One

Romaine Salad

Red & Green Baby Romaine | Oven – Roasted Tomatoes | Shaved Parmesan
Asiago Garlic Croutons | Peppered Caesar Dressing

Baby Gem Salad

Baby Gem Lettuce | Blue Cheese Mousse | Heirloom
Cherry Tomatoes | Picked Red Onions | Peppered Bacon
Charred Scallion Vinaigrette

Kale & Arugula Salad

Baby Kale | Wild Rocket Arugula | Golden Frisee
Roasted Beets | Goat Cheese | Dried Cherries | Toasted Pepitas
Blackened Shallot Vinaigrette

MAIN ENTRÉE

Choose One

Vegetarian Portobello Ravioli 100 Per Person

Parmesan Cream | Crispy Sage | Seared Butternut Squash

Blackened Salmon 100 Per Person

Crispy Chickpeas | Fingerling Hash | Sweet Pepper Coulis Haricot Vert
Garlic Confit

Tuscan Chicken Breast 114 Per Person

Wilted Kale & Spinach | Israeli Couscous | Garden Vegetables | Roasted Chicken Jus

Halibut 122 Per Person

Baby Zucchini | Sweet Potato Puree | Green Curry Butter

Filet 135 Per Person

Herbed Potato Puree | Baby Vegetables | Sun-dried Tomatoes
Cabernet Demi Glaze

Braised Short Rib 130 Per Person

Yukon Mash | Wild Mushroom | Asparagus Tips
Roasted Tomato Demi – Glaze

DUO MAIN ENTRÉE

Filet & Lobster 160 Per Person

Boursin Mash | Charred Asparagus | Bouillabaisse Cream | Red Wine Reduction

Filet & Scallop 148 Per Person

Seared Day Boat Scallop | Parsnip Purée | Citrus Glazed Brussel Sprouts



DINNER

DESSERT

Choose One

The Truffle

Chocolate Joconde | Chocolate Ganache | Chocolate Mousse Dark Chocolate Truffle | Cocoa Butter Spray

Bosque Verde

Pistachio Joconde | Vanilla Mousseline | Macerated Strawberries

Sweet Farmers Brew

Sweet Cucumber Basil Soup | Green Yogurt Mousse | Raspberry Ganache

The Orchid

Citrus Shortbread | Milk Chocolate Mousse | Soft Caramel Whipped Lemon Cream | Orange Milk Chocolate Glaze

The Islander

Coconut Macaron | Passion Fruit Cream | Mango Gelee | White Chocolate Mousse

The Black Forest

Chocolate Sweet Dough | Cocoa Bean Biscuit | Black Cherry Confit Dark Chocolate Mousse

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

SPECIAL



DINNER

DINNER BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.
Each selection includes Freshly Brewed Coffee, Decaf Selection of Artisanal Teas

CHEF TABLE 160 Per Person

SALAD

Baby Gem Lettuce

Baby Gem Lettuce Hearts | Shaved Watermelon Radish | Crumbled Goat Cheese
Crispy Pancetta | Picked Red Onions | Cava Vinaigrette

Grilled Asparagus

Stone Fruit Compote | Crispy Shallots | Herbs | Red Chimichurri

ENTRÉE

Braised Beef Short Ribs

Creamy Mascarpone Polenta | Cabernet Reduction

Seared Halibut Filet

Horseradish | Garlic Spinach | Lemon Rappé

Cage – Free Chicken Breast

Fine Herbs | Fond Chardonnay

SIDES

Sweet Potato Steaks

Miso Glaze

Grilled Corn Farrotto

Parmesan | Asparagus Tips

Cast-Iron Brussel Sprouts

Roasted Tomato | Garlic Confit

Pretzel Rolls

HOUSE MADE DESSERTS

Black Forest Tart

Apricot Orange Cake

Mango Passion Show

FRENCH BISTRO 155 Per Person

SALAD

Kale Salad

Baby Kale | Wild Rocket | Roasted Golden Beets | Goat Cheese | White Balsamic Vinaigrette

Haricot Vert Salad

Roasted Tomatoes | Fried Shallots | Shaved Carrots | Grated Eggs | Olives
Curly Frisee | Lemon Shallot Vinaigrette

ENTRÉE

Coq au Vin

Pearl Onions | Sautéed Mushrooms | Fine Mirepoix Vegetables

Pan – Seared Salmon

Herb Citrus Sage

Beef Au Poivre

Tri-Colored Peppercorn Demi

SIDES

Aubergine and Heritage Tomato Ragu

Braised Eggplant | Stewed Heirloom Tomatoes

Potato Dauphinois

Layered Yukon Potatoes | Creamy Bechamel Parsley

Tri – color Carrots | Parsley Pistou

Pistou

Mini Baguette

HOUSE MADE DESSERTS

Crème Caramel

Vanilla Éclair

Dark Chocolate Mocha Shot



DINNER

DINNER BUFFET

*Minimum of 15 Guests. Maximum service is 2 hours.
Each selection includes Freshly Brewed Coffee, Decaf Selection of Artisanal Teas*

CARIBBEAN 140 Per Person

SALADS

Spinach & Cabbage Salad

Grilled Pineapples | Peppers | Red Onions | Cherry Tomatoes | Mojito Vinaigrette

Ensalada Palmitas

Cherry Tomatoes | Cucumbers | Hearts of Palm | Red Onion | Bell Peppers
Watermelon Radish | Cilantro | Avocado Lime Yogurt Dressing

ENTRÉE

Jerk Chicken Thighs

Pineapple Rum Glaze | Espresso Jus

Grilled Mojo Skirt Steak

Garlic Citrus Marinade | Chimichurri

Pacific Mahi Mahi

Sweet Pepper Mango Salsa

SIDES

Maduros

Sweet Plantain

Sofrito Black Beans

Toasted Cumin | Vinegar

Calypso Rice Pilaf

Saffron Curried Broth | Grilled Vegetables

Sweet Potato Rolls

HOUSE MADE DESSERTS

Almond Banana Milk Chocolate Tart

Jamaican Rum Cake

Mocha Shot

MEDITERRANEAN 150 Per Person

SALAD

Field Greens

Shaved Red Onions | Cucumbers | Carrots | Creamy Yogurt | Dill Emulsion

Couscous Salad

Toasted Israeli Couscous | Grilled Artichokes | Caramelized Onions
Sun-dried Tomatoes | Roasted Red Peppers | Chickpeas | Feta Cheese | Herb Dressing

ENTRÉE

Oven Roasted Branzino

Lemon Oil | Marinated Artichokes | Blistered Heirloom Tomatoes

Beef Souvlaki

Tenderloin | Smoky Souvlaki Sauce | Grilled Onions | Parsley

Moroccan Spiced Chicken

Lentils | Preserved Lemon Sauce

SIDES

Falafel

Tzatziki

Rosemary | Oregano Potatoes

Fingerling Potatoes

Roasted Mediterranean Spiced Vegetables

Garden Vegetables | Sumac

Warm Pita Bread

HOUSE MADE DESSERTS

Baklava

Olive Oil Almond Apricot Tart

Tiramisu



BEVERAGES

BAR EXPERIENCE

BARTENDER FEES APPLIED TO ALL SELECT BAR SERVICE

Bartender \$300.00 each per (4) hour period. One Bartender per (100) guests

(Each addition bartender over this ratio will be subject to \$150.00 fee)

Cashier \$300.00 each per (4) hour period. Cash Bar Minimum \$1,200.00 Per Bar

SELECT BRANDS

Scotch Jonnie Walker Black

Whiskey Jack Daniels

Vodka Kettle One

Gin Bombay

Rum Bacardi Light

Canadian Whisky Crown Royal

Tequila Herradura Blanco

Cognac Martell VSOP

Cellar Master Wine

Dark Harvest Cabernet | Sauv | Chardonnay

Seasonal Craft Beer

Imported Beer: Heineken | Corona

Domestic Beer: Budweiser | Bud Light | Coors Light

SELECT HOSTED BAR PRICING

Select Spirits 13 Each

Cellar Master Wine By the Glass 14 Each

Craft Beer 12 Each

Imported Beer 10 Each

Domestic Beer 9 Each

Red Bull 9 Each

Soft Drinks 7 Each

Bottled Water 7 Each

Sparkling Water 7 Each

Fruit Juice 7 Each

SELECT CASH BAR PRICING

Select Spirits 14 Each

Cellar Master Wine By the Glass 16 Each

Craft Beer 13 Each

Imported Beer 11 Each

Domestic Beer 10 Each

Red Bull 10 Each

Soft Drinks 8 Each

Bottled Water 8 Each

Sparkling Water 8 Each

Fruit Juice 8 Each



BEVERAGES

BAR EXPERIENCE

BARTENDER FEES APPLIED TO ALL SELECT BAR SERVICE

Bartender \$300.00 each per (4) hour period. One Bartender per (100) guests

(Each addition bartender over this ratio will be subject to \$150.00 fee)

Cashier \$300.00 each per (4) hour period. Cash Bar Minimum \$1,200.00 Per Bar.

ULTRA BRANDS

Scotch Glenlivet 12

Bourbon Bulleit

Vodka Grey Goose

Gin Bombay Sapphire

Rum Bacardi Superior

Whisky Knob Creek

Tequila Patron Silver

Cognac Martin VSOP

Cellar Master Wine

Dark Harvest Cabernet | Sauv | Chardonnay

Seasonal Craft Beer

Imported Beer: Heineken | Corona

Domestic Beer: Budweiser | Bud Light | Coors Light

ULTRA HOSTED BAR PRICING

Ultra Spirits 14 Each

Cellar Master Wine By the Glass 14 Each

Craft Beer 12 Each

Imported Beer 10 Each

Domestic Beer 9 Each

Red Bull 9 Each

Soft Drinks 7 Each

Bottled Water 7 Each

Sparkling Water 7 Each

Fruit Juice 7 Each

ULTRA CASH BAR PRICING

Ultra Spirits 15 Each

Cellar Master Wine By the Glass 16 Each

Craft Beer 13 Each

Imported Beer 11 Each

Domestic Beer 10 Each

Red Bull 10 Each

Soft Drinks 8 Each

Bottled Water 8 Each

Sparkling Water 8 Each

Fruit Juice 8 Each



BEVERAGES

BAR EXPERIENCE

SELECT BRANDS

Scotch Jonnie Walker Black
Whiskey Jack Daniels
Vodka Kettle One
Gin Bombay
Rum Bacardi Light
Canadian Whisky Crown Royal
Tequila Herradura Blanco
Cognac Martell VSOP
Cellar Master Wine
 Dark Harvest Cabernet | Sauv | Chardonnay
Craft Beer
Imported Beer: Heineken | Corona
Domestic Beer: Budweiser | Bud Light | Coors Light

SELECT BAR

PACKAGE

One Hour
32 Per Person

Two Hour
42 Per Person

Three Hour
52 Per Person

ULTRA BRANDS

Scotch Glenlivet 12
Bourbon Bulleit
Vodka Grey Goose
Gin Bombay Sapphire
Rum Bacardi Superior
Whisky Knob Creek
Tequila Patron Silver
Cognac Martin VSOP
Cellar Master Wine
 Dark Harvest Cabernet | Sauv | Chardonnay
Craft Beer
Imported Beer: Heineken | Corona
Domestic Beer: Budweiser | Bud Light | Coors Light

ULTRA BAR

PACKAGE

One Hour
36 Per Person

Two Hour
46 Per Person

Three Hour
56 Per Person



SPECIAL

VEGAN | GLUTEN FRIENDLY

Please provide VEGAN request to Catering Manager no later than 7 business days prior to event day.
All meals below are served on specific days outlined and may not be modified.

VEGAN | GLUTEN FRIENDLY BREAKFAST 88 Per Person

MONDAY

Tofu “Egg” Muffin

Scrambled Tofu Frittata | Sundried Tomato | Spinach | Caramelized Onions
Red Skin Breakfast Potatoes | Seasonal Fruit Cup

TUESDAY

Spinach & Tofu Scramble

Red Skin Breakfast Potatoes | Seasonal Fruit Cup

WEDNESDAY

Chickpea-Fingerling Potato Hash

Sweet Potatoes | Broiled Roma Tomato | Seasonal Fruit Cup

THURSDAY

Vegan & Gluten Free Waffles

Warm Maple Syrup | Vegan Sausage | Almond Butter | Seasonal Fruit Cup

FRIDAY

Tofu “Egg” Muffin

Scrambled Tofu Frittata | Sundried Tomato | Spinach | Caramelized Onions
Red Skin Breakfast Potatoes | Seasonal Fruit Cup

SATURDAY

Steel Cut Oatmeal

Dried Fruit Compote | Caramelized Granny Smith Apples
Red Skin Breakfast Potatoes | Seasonal Fruit Cup

SUNDAY

Chickpea – Fingerling Potato Hash

Sweet Potatoes | Broiled Roma Tomato | Seasonal Fruit Cup

VEGAN | GLUTEN FRIENDLY LUNCH 110 PER PERSON

MONDAY

Vegetable Napoleon Stack

Eggplant | Zucchini | Heirloom Tomato | Portobello Mushroom | Herb Quinoa
Carrot Puree

Tiramisu

TUESDAY

Grilled Tofu Steak

Edamame | Broccolini | Tamarind Glaze

Chocolate Exotic

Chocolate Mousse | Mango Compote | Mango Gelee | Tropical Mousseline

WEDNESDAY

Stuffed Zucchini Steaks

Aubergine Duxelles | Braised French Lentils | Red Pepper Coulis

Apple Crisp

THURSDAY

Roasted Cauliflower Steak

Sweet Potato Haystack | Lemon Thyme White Beans | Parsley Pistou

Kataifi Pistachio Crunch

FRIDAY

Vegetable Napoleon Stack

Eggplant | Zucchini | Heirloom Tomato | Portobello Mushroom | Herb Quinoa
Carrot Puree

Tiramisu

SATURDAY

Grilled Tofu Steak

Edamame | Baby Bok Choy | Tamarind Glaze

Chocolate Exotic

Chocolate Mousse | Mango Compote | Mango Gelee | Tropical Mousseline

SUNDAY

Stuffed Zucchini Steaks

Aubergine Duxelles | Braised French Lentils | Red Pepper Coulis

Apple Crisp



SPECIAL

VEGAN | GLUTEN FRIENDLY

Please provide VEGAN request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

VEGAN | GLUTEN FRIENDLY DINNER 132 Per Person

MONDAY

White Bean Ragout

Spiced Collard Greens | Seared Sweet Potato

Chocolate Exotic

Chocolate Mousse | Mango Compote | Mango Gelee | Tropical Mousseline

TUESDAY

Vegan Jambalaya

Seitan, Beans | Vegetables | Tomato Dirty Rice

Tiramisu

Coffee Tiramisu | Cocoa Dust

WEDNESDAY

Duo of Curries

Crisp Red Tofu | Yellow Root Vegetables | Basmati Rice Golden Raisin

Panna Cotta

Strawberry Soup | Lemon Gelee | Kataifi | Pistachio Crunch

THURSDAY

Gardein Chicken Piccata

Wheat-Free Pasta | Asparagus Tips | Roasted Tomatoes | Caper Emulsion

Apple Tart

Vegan Tart | Roasted Apples | Vanilla Whipped Cream

FRIDAY

White Bean Ragout

Spiced Collard Greens | Seared Sweet Potato

Chocolate Exotic

Chocolate Mousse | Mango Compote | Mango Gelee | Tropical Mousseline

SATURDAY

Vegan Jambalaya

Seitan, Beans | Vegetables | Tomato Dirty Rice

Tiramisu

Coffee Tiramisu | Cocoa Dust

SUNDAY

Duo of Curries

Crisp Red Tofu | Yellow Root Vegetables | Basmati Rice Golden Raisin

Panna Cotta

Strawberry Soup | Lemon Gelee | Kataifi | Pistachio Crunch



SPECIAL

SPECIAL MEALS

Please provide HALAL request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

HALAL BREAKFAST 88 Per Person

MONDAY

Vegetable Samosa | Sukhi Chicken | Vada Sambar | Aloo Bhaji | Naan Bread

TUESDAY

Onion Bhaji | Egg Curry | Iddily Sambar | Aloo Ki Curry | Naan Bread

WEDNESDAY

Vegetable Samosa | Cheese Omelet | Masala Dosa-Chutney Aloo Bhaji | Naan Bread

THURSDAY

Onion Bhaji | Egg Masala | Sheek Kebab Sukhi Bhaji | Naan Bread

FRIDAY

Vegetable Samosa | Sukhi Chicken | Vada Sambar | Aloo Bhaji | Naan Bread

SATURDAY

Onion Bhaji | Egg Curry | Iddily Sambar | Aloo Ki Curry | Naan Bread

SUNDAY

Vegetable Samosa | Cheese Omelet | Masala Dosa-Chutney Aloo Bhaji
Naan Bread

HALAL LUNCH 110 PER PERSON

MONDAY

Aloo Pakora | Tandoori Chicken | Chicken Tikka Masala
Dewane Handi | Naan Bread | Basmati Rice | Kheer

TUESDAY

Gobi Ki Pakora | Chicken Kofta Curry | Chicken Korma Aloo
Rajma | Naan Bread | Basmati Rice | Gulab Jamun

WEDNESDAY

Aloo Ki Pakora | Tandoori Chicken | Chicken Curry | Chicken Biryani Channa
Masala | Yellow Dal | Naan Bread | Gulab Jamun

THURSDAY

Vegetable Samosa | Chicken Pudhina | Mix Vegetable Korma Dal Maharani
Naan Bread | Basmati Rice | Gulab Jamun

FRIDAY

Aloo Pakora | Tandoori Chicken | Chicken Tikka Masala
Dewane Handi | Naan Bread | Basmati Rice | Kheer

SATURDAY

Gobi Ki Pakora | Chicken Kofta Curry | Chicken Korma Aloo Rajma
Naan Bread | Basmati Rice | Gulab Jamun

SUNDAY

Aloo Ki Pakora | Tandoori Chicken | Chicken Curry | Chicken Biryani Channa
Masala | Yellow Dal | Naan Bread | Gulab Jamun

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

SPECIAL



SPECIAL

SPECIAL MEALS

Please provide HALAL request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

HALAL DINNER 132 Per Person

MONDAY

Onion Bhaji | Chicken Tikka | Chicken Korma
Aloo Rajma | Yellow Dal | Naan Bread | Basmati Rice Gulab Jamun

TUESDAY

Vegetable Samosa | Bazari Chicken | Chicken Jal Frezi
Sag Aloo | Dal Maharani | Basmati Rice | Naan Bread | Kheer

WEDNESDAY

Gobi Pakora | Bazari Chicken | Chicken Sag
Bhindi Masala | Dal Maharani | Naan Bread | Basmati Rice Kheer

THURSDAY

Chicken Pakora | Chicken Kofta Curry | Chicken Tikka Masala Aloo Rajma | Yellow Dal | Naan Bread | Basmati Rice | Kheer

FRIDAY

Onion Bhaji | Chicken Tikka | Chicken Korma
Aloo Rajma | Yellow Dal | Naan Bread | Basmati Rice Gulab Jamun

SATURDAY

Vegetable Samosa | Bazari Chicken | Chicken Jal Frezi
Sag Aloo | Dal Maharani | Basmati Rice | Naan Bread | Kheer

SUNDAY

Gobi Pakora | Bazari Chicken | Chicken Sag
Bhindi Masala | Dal Maharani | Naan Bread | Basmati Rice Kheer



SPECIAL

SPECIAL MEALS

Please provide HINDU VEGETARIAN request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

HINDU VEGETARIAN BREAKFAST 88 Per Person

MONDAY

Vegetable Samosa | Vada Sambar | Iddily Chutney | Aloo Bhaji | Naan Bread

TUESDAY

Onion Bhaji | Masala Dosa-Chutney | Vada Sambar Aloo Ki Curry | Naan Bread

WEDNESDAY

Vegetable Samosa | Uppma-Chutney | Vada Sambar Aloo Bhaji | Naan Bread

THURSDAY

Onion Bhaji | Iddily-Vada Sambar | Masala Dosa – Chutney Sukhi Bhaji | Naan Bread

FRIDAY

Vegetable Samosa | Vada Sambar | Iddily Chutney | Aloo Bhaji | Naan Bread

SATURDAY

Onion Bhaji | Masala Dosa-Chutney | Vada Sambar Aloo Ki Curry | Naan Bread

SUNDAY

Vegetable Samosa | Uppma-Chutney | Vada Sambar Aloo Bhaji | Naan Bread

HINDU VEGETARIAN LUNCH 110 PER PERSON

MONDAY

Aloo Pakora | Dewane Handi | Bhindi Masala | Mix Vegetable Pudhina Curry
Dal Tudka | Naan Bread | Basmati Rice | Kheer

TUESDAY

Gobi Ki Pakora | Aloo Rajma | Bhindi Sag Aloo | Vegetable Korma Dal Maharani
Naan Bread | Basmati Rice | Gulab Jamun

WEDNESDAY

Aloo Ki Pakora | Channa Masala, Aloo Gobi, Sag Paneer, Yellow Dal | Naan Bread
Basmati Rice | Gulab Jamun

THURSDAY

Vegetable Samosa | Aloo Gobi | Egg Plant Bharta | Aloo Rajma | Naan Bread
Basmati Rice | Gulab Jamun

FRIDAY

Aloo Pakora | Dewane Handi | Bhindi Masala | Mix Vegetable Pudhina Curry
Dal Tudka | Naan Bread | Basmati Rice | Kheer

SATURDAY

Gobi Ki Pakora | Aloo Rajma | Bhindi Sag Aloo | Vegetable Korma Dal Maharani
Naan Bread | Basmati Rice | Gulab Jamun

SUNDAY

Aloo Ki Pakora | Channa Masala | Aloo Gobi | Sag Paneer | Yellow Dal | Naan Bread
Basmati Rice | Gulab Jamun

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

SPECIAL



SPECIAL MEALS

Please provide HINDU VEGETARIAN request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

HINDU VEGETARIAN DINNER 132 Per Person

MONDAY

Onion Bhaji | Aloo Rajma | Bhindi Masala | Vege Korma Yellow Dal
Naan Bread | Basmati Rice | Gulab Jamun

TUESDAY

Vege Samosa | Vege Jal Frezi | Channa Masala | Aloo Gobi Dal Maharani
Naan Bread | Basmati Rice | Kheer

WEDNESDAY

Gobi Pakora | Bhindi Masala | Paneer Tikka Masala | Vege Jal Frezi Dal Maharani
Naan Bread | Basmati Rice | Gulab Jamun

THURSDAY

Gobi Pakora | Channa Masala | Vege Korma | Paneer | Tikka Masala | Yellow Dal
Naan Bread | Basmati Rice | Gulab Jamun

FRIDAY

Onion Bhaji | Aloo Rajma | Bhindi Masala | Vege Korma | Yellow Dal | Naan Bread
Basmati Rice | Gulab Jamun

SATURDAY

Vege Samosa | Vege Jal Frezi | Channa Masala | Aloo Gobi Dal Maharani
Naan Bread | Basmati Rice | Kheer

SUNDAY

Gobi Pakora | Bhindi Masala | Paneer Tikka Masala | Vege Jal Frezi Dal Maharani
Naan Bread | Basmati Rice | Gulab Jamun



SPECIAL

SPECIAL MEALS

Please provide KOSHER request to Catering Manager no later than 7 business days prior to event day
All meals below are served on specific days outlined and may not be modified.

KOSHER BREAKFAST 100 Per Person

MONDAY

Bagel and Cream Cheese | Muffin

String Cheese | Yogurt | Whitefish Salad | Hard Boiled Egg | Granola Bar | Juice

TUESDAY

Roll Margarine & Jelly Danish

String Cheese | Yogurt | Egg Salad | Fresh Fruit | Granola Bar | Juice

WEDNESDAY

Bagel and Cream Cheese | Muffin

String Cheese | Yogurt | Whitefish Salad | Hard Boiled Egg | Granola Bar | Juice

THURSDAY

Roll Margarine & Jelly Danish

String Cheese | Yogurt | Egg Salad | Fresh Fruit | Granola Bar | Juice

FRIDAY

Bagel and Cream Cheese | Muffin

String Cheese | Yogurt | Whitefish Salad | Hard Boiled Egg | Granola Bar | Juice

SATURDAY

Roll Margarine & Jelly Danish

String Cheese | Yogurt | Egg Salad | Fresh Fruit | Granola Bar | Juice

SUNDAY

Bagel and Cream Cheese | Muffin

String Cheese | Yogurt | Whitefish Salad | Hard Boiled Egg | Granola Bar | Juice

KOSHER LUNCH 126 Per Person

MONDAY

Asian Salmon

Couscous | String Beans Napoleon | Spinach Salad | Mandarin Oranges | Strawberries | Blueberries | Craisins | Pecans Honey Mustard Dressing

TUESDAY

Babaganoush Pastrami and Turkey Sandwich

Israeli Combination Salad | Hummus | Moroccan Carrots | Eggplant Turnips | Cole Slaw | Pickles | Potato Chips

Brownie

WEDNESDAY

Stuffed Vegetarian Cabbage with Roasted Garlic

Green Salad with Tomatoes | Cucumber | Heats of Palm | Garbanzo Beans | Croutons | Country French Dressing | Potatoes | Mixed Vegetables

Chocolate Cake

THURSDAY

Sweet and Sour Soy Chicken Cutlet

Spinach Salad | Mushrooms | Tomatoes | Green Beans | Corn | Red Onions | Crispy Onions | Currants | Italian Dressing | Rice Pilaf | Squash | Zucchini

Pareve Cheesecake

FRIDAY

Asian Salmon

Couscous | String Beans Napoleon

Spinach Salad | Mandarin Oranges | Strawberries | Blueberries | Craisins | Pecans

Honey Mustard Dressing

SATURDAY

Babaganoush Pastrami and Turkey Sandwich

Israeli Combination Salad | Hummus | Moroccan Carrots | Eggplant Turnips | Cole Slaw | Pickles | Potato Chips

Brownie

SUNDAY

Stuffed Vegetarian Cabbage with Roasted Garlic

Green Salad with Tomatoes | Cucumber | Heats of Palm | Garbanzo Beans | Croutons | Country French Dressing | Potatoes | Mixed Vegetables

Chocolate Cake

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES

SPECIAL



SPECIAL MEALS

*Please provide KOSHER request to Catering Manager no later than 7 business days prior to event day
All meals below are served on specific days outlined and may not be modified.*

KOSHER DINNER 142 Per Person

MONDAY

Stuffed Peppers

Green Salad | Mixed Vegetables | Sweet Potatoes

French Pastry

TUESDAY

Soy Chicken Cutlet

Combo Salad to include Cucumbers | Tomatoes

Roasted Garlic Potatoes | Zucchini | Squash

French Pastry

WEDNESDAY

Asian Salmon

Green Salad | Rice Pilaf | French String Beans

French Pastry

THURSDAY

Tilapia with Cous Cous

Spinach Salad | Broccoli | Carrots

French Pastry

FRIDAY

Stuffed Peppers

Green Salad | Mixed Vegetables | Sweet Potatoes

French Pastry

SATURDAY

Soy Chicken Cutlet

Combo Salad to include Cucumbers | Tomatoes

Roasted Garlic Potatoes | Zucchini | Squash

French Pastry

SUNDAY

Asian Salmon

Green Salad | Rice Pilaf | French String Beans

French Pastry



2023 CATERING MENU GUIDELINES

Our team of Catering professionals will be happy to customize and tailor specialty menus upon request.

FOOD & BEVERAGE SERVICE

Mandalay Bay Resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by Mandalay Bay. This includes hospitality suites and food amenity deliveries.

SAMPLING GUIDELINES

Sampling fees will only be considered for contractually committed clients. Sample product **must be approved by Mandalay Bay no less than 90 days** prior to program. If approved, beverage samples size may not exceed one ounce, food sample size may not exceed two-ounce. Service fees may apply.

TAXES AND SERVICE CHARGE

All prices exclude the current sales tax and service charge. Catering food & beverage prices are subject to a 19% gratuity which is nontaxable and a 5% service charge, which is taxable at the prevailing sales tax rate, currently 8.375%.

BUFFET MINIMUMS

Please note that any groups under 15 guests, menus will be modified. Catering Manager will assist with menu selection.

MENU SELECTION

To ensure that every detail is handled in a timely manner, Mandalay Bay requests that the menu selection and specific details are **due four (4) weeks prior to the function**. In the event the menu selection is not received four (4) weeks prior to the function we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

GUARANTEE

We need your assistance in making all your event success. Mandalay Bay requests that clients notify the Catering Department with the **exact number of guests attending the function seventy – two (72) business hours prior to each function** (not counting weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the group is charged for the original guaranteed number.

*Functions with 2500 guests guarantees are due by 9am 3 business days prior to event
Functions 2500-5999 guests guarantees are due by 9am 5 business days prior to event
Functions 6000+ guests guarantee are due by 9am 7 business days prior to event.*

POP UP EVENTS

Food or Beverage Events requested within 72 Hours of the start time will be considered a POP UP. Specific food or beverage may not be available with POP UP requests and must be approved by Executive Banquet Chef. In the event food requested is not on hand Chef may offer “chef’s selection” if labor is available to produce POP UP request. **Additional labor fees and rush food order fees will apply for all POP-UP orders.** 20% fee will be applied to entire banquet event order along with additional labor fees of \$500.00 and up based on the guest count, square footage of space and needs to accommodate the POP-UP request.

SPECIAL MEALS

Special menus requested are designed only for religious or health reasons. Mandalay Bay takes these health and religious requirements very seriously. Our banquet menu above does offer vegan, vegetarian and gluten friendly items built into each menu to satisfy most of your guests with special requests. Each menu item on our buffet is labeled for our guests, so they can clearly see items that contain these 10 allergens (dairy, tree nuts, shellfish, wheat, eggs, pork and fish). Please keep in mind that while menus may not include ingredients containing the above items, Mandalay Bay Resort and Casino food is made in a facility where wheat, along with other allergens may be airborne.

Vegan | Gluten Friendly | Halal | Hindu Vegetarian | Kosher Selection are listed below: