



CATERING &
BANQUETS



SAHARA
LAS VEGAS

BREAKFAST BUFFET

MINIMUM OF 25 GUESTS

DELUXE ONE MEAT 40; TWO MEATS 43

Orange, Apple, Cranberry Juices
Sliced Fresh Fruit: Golden Hawaiian Pineapple,
Honeydew, Cantaloupe, Berries VG
Our Selection of Fresh-Baked Breakfast Pastries:
Croissants, Muffins, Danishes, Fruit Preserves, Butter V, G

Scrambled Cage Free Eggs with Chives V
Roasted Potatoes VG

Choice of Meat:

Applewood-Smoked Bacon, Chicken-Apple Sausage
or Pork Sausage Links

GRAND 48

Orange, Apple, Cranberry Juices
Sliced Fresh Fruit: Golden Hawaiian Pineapple,
Honeydew, Cantaloupe, Berries VG
Our Selection of Fresh-Baked Breakfast Pastries:
Croissants, Muffins, Danishes, Fruit Preserves, Butter V, G

Greek Yogurt Parfaits with Almonds
Granola & Mixed Berries V
Steel-Cut Oatmeal with Raisins, Dried Cherries, Pecans VG
Scrambled Cage Free Eggs with Chives V
Beyond Sausage, Peppers, Caramelized Onions, Potato Hash VG
Chicken-Apple Sausage
Applewood-Smoked Bacon
Roasted Potatoes VG
Brioche French Toast, Strawberry Compote, Maple Syrup V, G

THE SOUTHWEST 45

Orange Juice, Strawberry & Mint Agua Fresca
Sliced Fresh Fruit: Golden Hawaiian Pineapple,
Honeydew, Cantaloupe, Berries VG
Seasonal Empanadas, Conchas, Cornbread, Honey Butter V, G
Scrambled Cage Free Eggs with Jack Cheese V
Applewood-Smoked Bacon
Steak Picado in a Jalapeno-Tomato Sauce
Frijoles with Sofrito & Cotija Cheese V
Sweet Potato Hash with Chorizo, Caramelized Onions, Roasted Peppers
Tortilla Chips VG & Flour Tortillas VG, G
Tomatillo and Chile de Harbol Salsas VG

V - Vegetarian | VG - Vegan | G - Contains Gluten

Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet Hot Teas served with each of the above.

Breakfast Buffets are offered to a minimum of 25 guests. For groups less than 25, an additional \$10 per person and a \$200 service fee will apply. Menus cannot be offered for less than 15 guests. Buffets are designed to last up to 1.5 hours maximum and limited to items consumed within the meeting room during breakfast service. *Chef fee of \$250 per chef. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



CONTINENTAL BREAKFASTS

MINIMUM OF 25 GUESTS

CLASSIC CONTINENTAL 30

Orange, Apple, Cranberry Juices
Sliced Fresh Fruit: Golden Hawaiian Pineapple,
Honeydew, Cantaloupe, Strawberries VG
Our Selection of Fresh-Baked Breakfast Pastries: Croissants,
Muffins, Danishes, Fruit Preserves, Butter V, G
Miniature Bagels, Regular & Low-Fat Cream Cheese VG, G

DELUXE CONTINENTAL 37

Orange, Apple, Cranberry Juices
Greek Yogurt Parfaits with Granola & Mixed Berries
Sliced Fresh Fruit: Golden Hawaiian Pineapple,
Honeydew, Cantaloupe, Strawberries VG
Our Selection of Fresh-Baked Breakfast Pastries: Croissants,
Muffins, Danishes, Fruit Preserves, Butter V, G
Miniature Bagels VG, G, Regular & Low-Fat Cream Cheese V
Assorted Individual Boxed Cereals with 2% & Skim Milk V, G

GRAND CONTINENTAL 42

Orange, Apple, Cranberry Juices
Sliced Fresh Fruit: Golden Hawaiian Pineapple,
Honeydew, Cantaloupe, Strawberries VG
Our Selection of Fresh-Baked Breakfast Pastries: Croissants,
Muffins, Danishes, Fruit Preserves, Butter V, G
Miniature Bagels VG, G, Regular & Low-Fat Cream Cheese,
Cured Salmon, Capers, Shaved Red Onions
Honey Greek Yogurt Parfait, Strawberries, Almond Granola V
Cage-Free Hard-Boiled Eggs V
Steel-Cut Oatmeal with Raisins, Dried Cherries, Pecans VG

GRAB & GO CONTINENTAL 36

Individual Seasonal Fruit Salad in a Grab & Go Cup VG
Chobani Strawberry Yogurt V
Sweet Pastry: Mini Croissant & Mini Danish V, G
Plain Mini Bagel with Cream Cheese & Cured Salmon with Egg Salad G
or
Plain Mini Bagel with Cream Cheese & Hickory Smoked Turkey with Egg Salad G

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BREAKFAST ENHANCEMENTS

ADD TO ANY BREAKFAST BUFFET

HANDHELDS

- English Muffin Sandwich with Scrambled Egg Patty, Apple-Smoked Pork Loin, Provolone, Tomato Jam G 13
- Croissant Sandwich with Ham, Scrambled Egg Patty, Brie Cheese G 13
- Breakfast Burrito with Flour Tortilla, Scrambled Eggs, Chorizo, Potatoes, Cheddar, Salsa G 15

BENEDICTS

- Blackened NY Strip on Sourdough with Hollandaise G 13
- Cured Salmon, Wilted Spinach, Tomato, Caper-Lemon Hollandaise G 12
- Maryland Crab Cake with Old Bay Hollandaise G 12
- Classic Eggs Benedict with Hollandaise G 9

OMELET STATION

- Fresh Eggs or Egg Whites, Diced Ham, Onions, Bacon, Peppers, Spinach, Tomatoes, Mushrooms, Cheddar, Swiss Cheese 15

PACIFIC COAST OMELET STATION

- All of the Omelet Station plus Shrimp, Crabmeat, Smoked Salmon 20

BUTTERMILK GRIDDLE CAKES G

- Strawberries, Caramelized Banana & Blueberry Compote, Maple Syrup 9

WAFFLES G

- Strawberry Compote, Whipped Cream, Honey Butter 11

BRIOCHE FRENCH TOAST G

- Fresh Berries, Maple Syrup 9

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BREAK PACKAGES

MINIMUM OF 25 GUESTS

CONCESSION STAND 18

Roasted Mix Nuts
Caramel & Cheddar Popcorn
Assorted Bulk Candy

SWEET TREATS 18

M&M's
Peanut M&M's
Caramels
Chocolate Playing Cards
Chocolate Poker Chips
Dice Gummies

CHIPS AND DIPS 19

House-Made Potato Chips with Onion Dip
Tortilla Chips with Cheddar Cheese Sauce
Pita Chips with Hummus
Fresh Carrot "Chips" with Tzatziki

FRESH START 24

Trail Mix
Seasonal Whole Fruits
Greek Yogurt Parfaits with Granola & Berries
Protein Bars
Coconut Water

REJUVENATE 18

Minted Fruit Salad
Spa Water with Strawberries & Cucumber
Seasonal Smoothie
Meringue Pops

CHOCOLATE FEST 22

Double Chocolate Chip Cookies
Fudge Brownies
Chocolate Covered Strawberries
Chocolate Dipped Pretzels
Liquor Truffles

BREAK AWAY 20

Fresh Fruit Kebobs with Honey Yogurt Sauce
Vegetable Crudité with Hummus & Ranch
Shortbread Cookies
Meringue Cookies

ALL DAY REFRESHMENT BREAK 65

(8-Hour Service)
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee & Decaffeinated Coffee, Gourmet Hot Teas

Break Packages are offered to a minimum of 25 guests. For groups less than 25, an additional \$10 per person and a \$200 service fee will apply. Menus cannot be offered for less than 15 guests. Breaks are priced based on 30 minutes of service. Replenishment of any items after 30 minutes will be charged on consumption. Items on break service are not transferable. *Chef and attendant fees at \$250. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



BREAK ITEMS

BAKERY

Chocolate & Plain Croissants	68 per dozen
Assorted Danish Pastries	68 per dozen
Assorted Muffins	68 per dozen
Gluten-Free Muffins	68 per dozen
Assorted Scones with Mascarpone Spread & House Made Jam	68 per dozen
Assorted Bagels with Regular & Low-Fat Cream Cheese	68 per dozen
Cinnamon Rolls	68 per dozen
Banana Bread	68 per dozen
Lemon Bread	68 per dozen
House Made Pop-Tarts	68 per dozen
Assorted Cream Buns	68 per dozen
Vegan Baked Oatmeal Bars	68 per dozen

REFRESHMENTS

Seasonal Whole Fruits	6 each
Freshly Sliced Seasonal Fruit	13 per person
Fresh Fruit Kabobs with Honey Yogurt Sauce	9 each
Assorted Individual Dry Cereals with Milk	6 each
Assorted Individual Yogurts	6 each
Assorted Individual Greek Yogurt	7 each
Chilled Hard-Boiled Eggs	30 per dozen

TREATS

Freshly Baked Deluxe Cookies	68 per dozen
Blondies & Brownies	68 per dozen
Assorted Cupcakes	68 per dozen
Rice Krispy Treats	68 per dozen
Seasonal Hand Pies	72 per dozen
Assorted Chocolate Bark	68 per dozen
Assorted Ice Cream Bars	7 each
Assorted Frozen Fruit Bars	7 each
Assorted Candy Bars	6 each
Vegan Energy Balls	5 each

Minimum order of 10 guests or one (1) dozen per item/variety. Menus cannot be offered for less than 15 guests. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



BREAK ITEMS

SNACKS

Premium Mixed Nuts	40 per pound (serves 10 people)
House-Made Potato Chips	30 per pound (serves 10 people)
House-Made Tortilla Chips	30 per pound (serves 10 people)
House-Made Pita Chips	30 per pound (serves 10 people)
Vegetable Chips	35 per pound (serves 10 people)
Roasted Tomato & Jalapeno Salsa	25 per quart (serves 10 people)
Hummus	35 per quart (serves 10 people)
Guacamole	40 per quart (serves 10 people)
French Onion Dip or Blue Cheese Dip	25 per quart (serves 10 people)
Assorted Tea Sandwiches	110 per dozen
Warm Soft Pretzels with Mustard	66 per dozen
Assorted Individual Bags of Dry Snacks	6 each
Assorted Low-Carb Bars	8 each
Granola Bars	6 each
Kashi Bars or Protein Bars	8 each

HOT BEVERAGES

Freshly Brewed Coffee	95 per gallon
Freshly Brewed Decaffeinated Coffee	95 per gallon
Selection of Assorted Gourmet Teas	95 per gallon

CHILLED BEVERAGES

Fresh-Squeezed Orange Juice	40 per quart
Fresh-Squeezed Grapefruit Juice	40 per quart
Assorted Regular & Diet Soft Drinks (Pepsi Products)	6 each
Bottled Water	6 each
Sparkling Bottled Water	6.50 each
Gourmet Bottled Juices	8 each
Freshly Brewed Iced Tea	95 per gallon
Bottled Iced Tea	7 each
Bottled Lemonade	7 each
Individual Cartons of White or Chocolate Milk	7 each
Red Bull	8 each
Sports Drinks	8 each

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BOXED LUNCHES

MINIMUM OF 25 GUESTS

LUNCH SELECTIONS 40

Customize Your Boxed Lunch

Pick Two Main Selections for your Group

Pick One Side Salad, One Whole Fruit, One Snack, & One Dessert for All

Main Selection Select Two

Cobb Salad with Grilled Chicken & Ranch Dressing

Caesar Salad with Grilled Chicken

Roasted Rib Eye Sandwich, Roasted Garlic Aioli, Caramelized Onions, Arugula, Ciabatta Roll G

Tomato, Mozzarella, Basil, Balsamic Reduction, Pesto Mayonnaise on Ciabatta Bread G

Classic Club Sandwich with Turkey, Bacon, Lettuce, Tomato on Multigrain Roll G

Ham, Swiss Cheese, Lettuce, Tomato on Hoagie Roll G

Turkey, Swiss Cheese, Lettuce, Tomato on Multigrain Roll G

Chicken Caesar Wrap in a Sun-Dried Tomato Tortilla G

Roasted Vegetables in a Wrap with Hummus & Mix Greens VG, G

Side Salads Select One

Red Bliss Potato V

Tropical Fruit VG

Cole Slaw V

Gemelli Pasta V

Whole Fruits Select One

Pear

Red or Green Apple

Banana

Snacks Select One

Potato Chips

BBQ Chips

Vegetable Terra Chips

Sweets Select One

Chocolate Chip Cookie V, G

Peanut Butter Cookie V, G

Gluten-Free Oatmeal Cookie V

Chocolate Brownie V, G

Vegan Fruit & Oat Bar VG, G

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PLATED LUNCHESES

MINIMUM OF 25 GUESTS

GOLDEN STATE 52

Roasted Beets, Arugula, Frisée Salad with Candied Walnuts, Feta,
Oregano Red Wine Vinaigrette V
Pan-Roasted Chicken Breast, Roasted Baby Potato, Sautéed Broccolini,
Roasted Tomato, Caper Vinaigrette
House-Made Rolls & Butter V, G
Lemon Raspberry Macaron with Yogurt Crème V

ASIA 53

Chicken Salad, Romaine Lettuce, Napa & Red Cabbage, Crispy Wonton,
Carrots, Ponzu-Sesame Vinaigrette G
Miso-Glazed Salmon, Brown Rice, Wild Mushrooms, Edamame, Julienne Carrots
House-Made Rolls & Butter V, G
Matcha Panna Cotta with Honeycomb Candy & Seasonal Fruits V

ITALIA 56

Caesar Salad with Romaine Hearts, Parmigiano Reggiano, Focaccia Croutons V, G
Herb Shrimp & Seared Scallops, Tortellini, Garlic Cream Sauce G
House-Made Rolls & Butter V, G
Tiramisu V, G

ESPAÑA 52

Caprese Salad with Marinated Tomatoes, Ciliegine Mozzarella, Pesto, Extra Virgin Olive Oil V
Artichoke & Spinach-Stuffed Chicken Breast, Manchego Polenta, Green Bean,
Caramelized Shallot, Olives, Tomato Sauce
House-Made Rolls & Butter V, G
Basque Cheesecake Drizzled with Honey & Orange Zest V

SILVER STATE 65

Rudy Beet & Heirloom Tomatoes with Watercress, Burrata, Balsamic Pearls,
Extra Virgin Olive Oil V
Petite Filet Mignon topped with Mushroom Duxelles, Truffle Potato Purée, Roasted Baby
Carrots, Cipollini Onion, Red Wine Demi-Glace
House-Made Rolls & Butter V, G
Vanilla Crème Brûlée & Seasonal Berries V

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LUNCH BUFFETS

MINIMUM OF 25 GUESTS

ROMAN 60 ON MONDAY (65 ON TUESDAY - SUNDAY)

Italian White Bean & Kale Soup VG

Caesar Salad with Romaine Hearts, Parmigiano Reggiano, Focaccia Croutons, Sweet Drop Peppers V, G
Chopped Salad with Salami, Fontina, Tomatoes, Olives, Peppers, Oregano Vinaigrette

Entrées

Tuscan-Style Chicken with Sun-Dried Tomatoes & Spinach Cream Sauce

Pan-Roasted White Fish with Puttanesca Sauce

Shrimp & Pesto Gemelli with Roasted Tomatoes & Toasted Pine Nuts G

Balsamic-Glazed Roasted Green Beans with Red Peppers VG

Rosemary & Mozzarella Cheese Focaccia V, G

Desserts

Italian Cannoli V, G

Panna Cotta with Fresh Raspberries V

Amaretti Cookies V, G

SOUTH OF THE BORDER 60 ON TUESDAY (65 ON WEDNESDAY - MONDAY)

Chicken Tortilla Soup with Corn, Black Beans, Tortilla Strips

Guacamole VG, Salsa Verde VG, Chile de Arbol Salsa VG, Pico De Gallo VG, Tortilla Chips VG

Cucumber & Jicama Salad with Citrus Avocado Vinaigrette VG

Little Gems Lettuce, Shaved Radish, Toasted Pumpkin seeds, Cilantro-Lime Vinaigrette VG

Entrées

Salmon Veracruz with Olives, Onions, Capers, Jalapeños

Chile Verde Pork with Roasted Poblano Peppers

Chicken Fajitas with Grilled Peppers & Onions

Mexican Rice VG

Frijoles with Sofrito & Cotija Cheese V

Corn & Flour G Tortillas

Desserts

Churros with Chocolate Dipping Sauce V, G

Strawberry Jelly Rolls V, G

Vanilla Flan V

FARMERS MARKET 60 ON WEDNESDAY (65 ON THURSDAY - TUESDAY)

Lentil Vegetable Soup VG

Mixed Greens Salad with Carrots, Tomatoes, Cucumbers, Radishes, Red Wine Vinaigrette VG

Balsamic-Laced Pasta Salad with Roasted Vegetables V, G

Entrées

Grilled Flank Steak with Chimichurri

Salmon with Garlic, Herb & Lemon Vinaigrette

Caramelized Carrots with Za'atar V

Herb-Roasted Baby Potatoes with Caramelized Onions VG

Freshly Baked Rolls V, G

Desserts

Strawberry Shortcake V, G

Chocolate Mousse Cups V

Cherry Almond Tarts V, G

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LUNCH BUFFETS

MINIMUM OF 25 GUESTS

MEDITERRANEAN 60 ON THURSDAY (65 ON FRIDAY - WEDNESDAY)

Greek Salad with Feta, Olives, Tomato, Cucumber, Oregano, Red Wine Vinaigrette V
Kale & Quinoa Salad with Roasted Cauliflower, Toasted Almonds, Shredded Carrots, Lemon
Vinaigrette VG
Hummus with Tahini & Pita Chips VG, G

Entrées

Braised Beef Tenderloin Tagine with Apricots, Raisins, Pistachios
Roasted Chicken Thighs with Artichoke, Tomatoes, Olives
Mediterranean-Spiced Fish with Lemon, Garlic, Capers
Basmati Saffron Rice VG
Vegetable Stew with Zucchini, Peppers, Eggplant, Tomatoes VG
Naan Bread V, G

Desserts

Cardamom Rose Rice Pudding V
Date-Stuffed Cookies V, G
Yogurt Panna Cotta with Dried Fruits & Kataifi V, G

SOUTHERN CHARM 60 ON FRIDAY (65 ON SATURDAY - THURSDAY)

Southern Cream of Chicken Soup
Red Bliss Potato Salad V
Creamy Cole Slaw V
Cobb Salad with Bacon, Avocado, Tomato, Egg, Blue Cheese, Ranch Dressing

Entrées

BBQ Spiced Roasted Chicken
Blackened Catfish with Remoulade Sauce
BBQ Beef Brisket with Texas BBQ Sauce
Southern-Style Green Beans with Bacon
Cheddar Mac & Cheese G
Corn Bread with Honey Butter V, G

Desserts

Coconut Cake V, G
Chocolate Pecan Pie V, G
Banana Pudding V, G

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LUNCH BUFFETS

MINIMUM OF 25 GUESTS

SAHARA LUNCHEONETTE 58

Chicken Noodle Soup G
Mesclun of Greens with Sun-Dried Tomato & Basil Vinaigrette VG
Rotini Pasta Salad with Vegetables, Fresh Mozzarella, Oregano Vinaigrette V, G
Assorted Gourmet Sandwiches
Chicken Salad with Almonds on Ciabatta G
Classic Albacore Tuna Salad on Potato Roll G
Roasted Strip Loin of Beef with Brie, Horseradish Aioli, Arugula, Cranberry Roll G
Grilled Vegetables, Portobello Mushroom, Sourdough Roll V, G
Dessert "Sandwiches"
Oatmeal Crème Cookies V, G
Peanut Butter & Jelly Macarons V
Whoopie Pies V, G

SAHARA DELI 55

Minestrone Soup V, G
Cream of Wild Mushroom Soup V, G
Mixed Greens with Cucumber, Carrot, Tomato & Balsamic Dressing VG
Macaroni Salad with Mayo, Celery, Red Onion V, G
Seasonal Fruit Salad VG
Shaved Deli Meats & Cheese
Pepper-Crusted Roast Beef, Slow-Roasted Turkey Breast, Salami, New York-Style Pastrami,
Cheddar, Provolone, Muenster, Swiss
Dress your Sandwich
Sliced Tomatoes, Shaved Red Onion, Kosher Dill Spears, Pepperoncini Peppers, Iceberg Lettuce,
Mayonnaise, Mustard, Creamy Horseradish
Breads
Hoagie Roll, White, Wheat, Sourdough V, G
Desserts
New York-Style Cheesecake V, G
Chocolate Cherry Rugelach V, G
Black & White Cookies V, G

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RECEPTION HORS D'OEUVRES

MINIMUM 50 PIECES PER SELECTION

ALL PRICES LISTED ARE PER PIECE

MINI DISHES

All selections are cold & are presented on a small flat-bottom spoon

Miso Salmon Crudo with Sesame Seeds & Chives	9.50
Tuna Poke with Marinated Seaweed Salad G	8.50
Seared Albacore with Crispy Onions, Spicy Ponzu Sauce G	7.50
Roasted Baby Beet, Truffled Ricotta, Pistachio, Micro Arugula V	7.50
Dungeness Crabmeat Salad with Avocado & Mango	10
Duck Prosciutto, Melon, Ricotta Salata	9
Mini Caprese Salad with Balsamic Pearls & Pesto V	9

STIX

All selections are presented on skewers

Cold Selection

Trio of Melon wrapped in Prosciutto	7
Peppadew, Feta & Olive Shooter with Aleppo Pepper & Olive Oil V	8
Tuna Lollipop, Black Sesame Seeds, Green Onions, Sweet Soy G	8.50

Hot Selection

Beef Skewer with Chimichurri Sauce	8.50
Chicken Tandoori Kebab with Harissa Yogurt	8.50
Teriyaki Chicken Skewers with Pickled Ginger & Sesame Seeds G	8.50
Bacon-Wrapped Dates with Balsamic Glaze	7.50
Bacon-Wrapped Scallops	8.50

SIZZLING

All selections are hot & crispy

Coconut Shrimp with Orange-Horseradish Dipping Sauce G	9
Crispy Potstickers with Soy Dipping Sauce G	7.50
Vegetable Spring Rolls with Plum Sauce V, G	7.50
Vegetable Samosa V, G	7.50
White Truffle Risotto Arancini with Truffle Mayo V, G	7.50
Short Rib Risotto Arancini, Spicy Tomato Sauce G	7.50
Truffle Mac & Cheese Bites V, G	7.50

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Hors d'oeuvres are individually priced and require a minimum of 50 pieces per selection. Butler passing requires a server at \$250 per server, per 75 guests. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

RECEPTION HORS D'OEUVRES

MINIMUM 50 PIECES PER SELECTION

ALL PRICES LISTED ARE PER PIECE

BITE SIZE

Cold Selection

Lettuce Cup, Shitake, Tofu, Water Chestnuts, Green Onions VG, G	8
Salmon Tartare Cornets with Crème Fraiche & Salmon Roe G	8.50
Chilled Thai Style Shrimp Ceviche, Micro Cilantro	8.50
Blue Cheese on Endive, Spiced Pecans V	7
Beef Steak Tartare on Crostini, Shaved Black Truffle G	10
Vegetable Ratatouille Tart with Manchego V, G	7
Granny Smith Apple, Blue Cheese, Walnuts on Toast V, G	7
Smoked Salmon Rolls with Herb Cream Cheese & Caviar	8.50

Hot Selection

Spicy Chicken Slider, B & B Pickles, Cole Slaw, Black Pepper Brioche G	10
Beef Slider, Bacon Lardon, Caramelized Onions, Gruyere G	10
Cubano, Ham, Braised Pork, Pickles, Gruyere, Mustard, Ciabatta G	10
Italian Slider, Ham, Salami, Pepperoni, Pepperoncini Peppers, Mozzarella G	10
Miniature Crab Cake with Harissa Aioli G	8.50
Italian-Style Meatballs in Spicy Tomato Sauce	7.50
Grilled New Zealand Lamb Chops	10.50
Mini Brie & Quince Tart with Toasted Pistachios V, G	8
Cuban Beef Empanadas G	8
Chicken & Jack Cheese Quesadilla, Roasted Tomato, Jalapeño Salsa G	7
Shredded Beef Taquito, Queso Fresco, Salsa Verde	7
Hearts of Palm "Crabless" Cakes VG, G	7.50

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Hors d'oeuvres are individually priced and require a minimum of 50 pieces per selection. Butler passing requires a server at \$250 per server, per 75 guests. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



RECEPTION DISPLAYS

MINIMUM OF 30 GUESTS

TUNA & SALMON POKE STATION 22 PER PERSON

Made-To-Order Fresh Tuna & Salmon Poke over Seaweed Slaw & Pickled Ginger, Teriyaki Ponzu Sauce, Sesame Seeds

GRAND SEAFOOD DISPLAY 60 PER PERSON

Grilled Jumbo Shrimp, Pacific Oysters on the Half Shell, King Crab Legs, Classic Cocktail Sauce, Mignonette, Louis Sauce, Creamy Horseradish, Lemon Wedges, Tabasco

Additions

Pricing is per piece

Chilled Jumbo Shrimp	8.50
King Crab Legs Center Cut 3" - 5"	10.50
King Crab Claws	10.50
Maine Lobster Tail	MP
Pacific Oysters on the Half Shell	8
Ice Carving (Company Logos & Designs)	800

MINIMUM OF 50 GUESTS

ARTISAN CHEESE SELECTION 25 PER PERSON

Deluxe Display of Imported & Domestic Cheeses including Humboldt Fog, Double Creme Brie, Camembert, Point Reyes, Aged White Cheddar, Dried Fruit, Candied Nuts, Grape Bunches, Crackers, Lavash, French Bread

IMPORTED & DOMESTIC CHEESES 20 PER PERSON

Deluxe Display of Imported & Domestic Cheeses including Brie, Blue Cheese, Goat Cheese, Aged Cheddar, Manchego, Dried Fruits, Candied Nuts, Grape Bunches, English Crackers, French Bread

CRUDITÉ 15 PER PERSON

Seasonal Selection of Fresh Sliced Vegetables including Cherry Tomatoes, Cauliflower Florets, Baby Carrots, Sweet Radishes, Celery, Cucumber Slices, Marinated Olives, Broccoli, Red Beet Hummus, Roasted Tomato, Pine Nut Tapenade

ANTIPASTO 28 PER PERSON

Assorted Italian Meats & Cheeses including Prosciutto, Pepperoni, Salami, Provolone, Parmesan, Fontina, Buffalo Mozzarella, Pepperoncini, Italian Black & Green Olives, Roasted Peppers, Marinated Mushrooms, Artichoke Hearts, Roasted Tomatoes, Croccantini, Grissini, Taralli

All Reception Displays require uniformed Chef with a fee \$250 per Chef. All items priced on a per person basis will be prepared for the entire guaranteed attendance only. A minimum of four stations are required when Reception Displays are planned as a dinner alternative. Prices are based on a one-hour presentation and will be pro-rated for longer receptions. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



RECEPTION DISPLAYS

MINIMUM OF 75 GUESTS

THE CARVING BOARD

All food quantities are prepared to the entire guarantee of the group based on the serving recommendation below

Italian-Style Pork Porchetta, Crusty Semolina Rolls, Pesto Spread 525 each
Serves approximately 45 people

Smoked BBQ Beef Brisket, Corn Bread 475 each
Serves approximately 30 people

Pepper-Crusted Roast NY Strip of Beef, Creamed Horseradish, Mustard, Parker House Rolls 525 each
Serves approximately 30 people

Whole-Roasted Tenderloin of Beef, Creamed Horseradish, Mustard, Miniature Rolls 600 each
Serves approximately 10 people

Whole Oven-Roasted 20lb. Turkey, Buttermilk Biscuits, Cranberry Sauce 525 each
Serves approximately 30 people

Bourbon-Glazed Baked Ham, Southern Cream Biscuits, Selection of Mustards 450 each
Serves approximately 30 people

Roasted Prime Rib of Beef, Au jus, Creamed Horseradish, Scallion, Parker House Rolls 625 each
Serves approximately 35 people

Whole Baked Salmon en Croute in a Lemon Beurre Blanc Sauce 450 each
Serves approximately 30 people

Station Enhancements 8 each, per person

Creamed Spinach V

Au Gratin Potatoes V

Cheddar Mac & Cheese V

Roasted Carrots

Garlic Mashed Potatoes V

Truffled Corn V

Mascarpone Polenta V

Red Wine-Basted Mushrooms VG

V - Vegetarian | VG - Vegan | G - Contains Gluten

All Reception Displays require uniformed Chef with a fee \$250 per Chef. All items priced on a per person basis will be prepared for the entire guaranteed attendance only. A minimum of four stations are required when Reception Displays are planned as a dinner alternative. Prices are based on a one-hour presentation and will be pro-rated for longer receptions. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



RECEPTION ACTION STATIONS

MINIMUM OF 50 GUESTS

SOUP & SALADS 28 PER PERSON

- Creamy Roasted Tomato Soup V
- New England Clam Chowder with Oyster Crackers G
- Caesar Salad with Romaine Hearts, Parmigiano Reggiano, Focaccia Croutons, Sweet Drop Peppers V, G
- Mediterranean Salad with Cucumbers, Tomatoes, Olives, Artichokes, Red Onions, Feta, Oregano Vinaigrette V

PASTA 35 PER PERSON

- Rigatoni Carbonara with Rich Creamy Sauce, Pancetta, Parmesan Cheese G
- Gemelli Pasta with Eggplant Bolognese & Fresh Herbs G
- Farfalle Pasta with Wild Mushrooms, Cognac Sauce, Parmesan Cheese V, G
- Garlic-Basted Ciabatta Bread V, G

RISOTTO STATION 30 PER PERSON

- Wild Mushroom Risotto with Shredded Beef Short Ribs, Mascarpone, Parmesan, White Truffle, Sweet Peas
- Vegetable Risotto with Eggplant, Red Peppers, Onion, Yellow Squash, Zucchini, Tomato V
- Calamari, Scallop and Rock Shrimp Risotto with Parmesan Cheese & Basil Chiffonade

PAELLA 30 PER PERSON

- Traditional Spanish Paella with Shrimp Scallops, Squid, Clams and Mussels, Red Peppers, Garlic, Saffron, Bomba Rice
- Requires Live Station and Must Be Outdoors*

STREET TACOS 39 PER PERSON

- Carne Asada with Grilled Onions
- Grilled Chipotle Chicken Thigh
- Pork al Pastor, Marinated in Achiote & Spices
- Corn & Flour G Tortillas, Tortilla Chips, Chile de Harbol Salsa, Pico de Gallo, Cheddar Cheese,
- Guacamole, Onions & Cilantro, Jalapeño Queso Dip

GO FISH 50 PER PERSON

- Scampi-Style Shrimp with Lemon Garlic Butter
- Shrimp Provençale with Calamari & Fresh Basil
- Crispy Fried Shrimp with Horseradish Tomato Cocktail Sauce G
- Steamed Lemon Fish with Garlic, Ginger, Coriander

THE SAMURAI STRIP 55 PER PERSON

- Soy Mirin-Glazed NY Strip G
- Hibachi-Grilled Salmon with Citrus Ponzu Sauce G
- Toasted Coconut Steamed Rice VG
- Pan-Fried Pork Gyoza Dumplings with Soy Dipping Sauce G
- Edamame VG

V - Vegetarian | VG - Vegan | G - Contains Gluten

All Action Stations require uniformed Chef with a fee \$250 per Chef. A minimum of four stations are required when Action Stations are planned as a dinner alternative. All items priced on a per person basis will be prepared for the entire guaranteed attendance only. Prices are based on a one-hour presentation and will be pro-rated for longer receptions. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



RECEPTION ACTION STATIONS

MINIMUM OF 50 GUESTS

CLASSIC COMFORTS 21 PER PERSON

Bananas Foster with Foster Sauce, Vanilla Ice Cream V
Angel Food Cake with Seasonal Berries V, G
Chocolate Baked Alaska V, G
Peach Cobbler V, G

GELATO PARLOR 23 PER PERSON

Assorted Gelatos V
Crushed Oreos, Mini Peanut Butter Cups, Chocolate Chips, M&Ms,
Roasted Nuts, Rainbow Sprinkles, Cherries, Caramel, Chocolate &
Mixed Berry Sauces, Whipped Cream

HAVE YOUR CAKE AND EAT IT TOO 19 PER PERSON

Vanilla Funfetti Cake V, G
Chocolate Flourless Cake V
Red Velvet Cake V, G
Carrot Cake V, G
Lemon Pound Cake V, G

CARNIVAL 19 PER PERSON

Funnel Cake with Whipped Cream & Chunky Strawberry Sauce V, G
Caramel Apples V
Chocolate Dipped Cheesecake V
Cotton Candy Cupcakes V, G

Additions

Chocolate Truffles V	7 each
Cookie Lollipops V, G	7 each
Mini Cupcakes V, G	7 each
Mini Chocolate Caramel Tarts V, G	7 each
Assorted Cake Pops V, G	8 each
French Macarons V	7 each
Coconut Macarons V	7 each
Cheesecake Waffle Cones V, G	8 each
Chocolate Mousse Waffle Cones V, G	8 each
Mini Lemon Tart V, G	7 each
Mini Fruit Tart V, G	7 each

V - Vegetarian | VG - Vegan | G - Contains Gluten

All Action Stations require uniformed Chef with a fee \$250 per Chef. A minimum of four stations are required when Action Stations are planned as a dinner alternative. All items priced on a per person basis will be prepared for the entire guaranteed attendance only. Prices are based on a one-hour presentation and will be pro-rated for longer receptions. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



PLATED DINNERS

MINIMUM OF 25 GUESTS

BISTRO 80

Spicy Green Salad, Mustard Frill, Arugula, Mizuna, Dried Cherries, Pumpernickel Croutons,
Creamy Herb Dressing V, G
Porcini-Crusted Chicken Breast, Potato Purée, Sauteed Spinach, Beech Mushrooms, Chicken Jus
House-Made Rolls & Butter V, G
Cheesecake with Mixed Berries & Whipped Cream V, G

CHÂTEAU 90

Creamy Wild Mushroom Soup with Herbs & Truffle Essence V
Pan-Roasted Branzino with Caviar Beurre Blanc, Crispy Mini Potatoes, Brussels Sprouts
House-Made Rolls & Butter V, G
Cherry Clafoutis Tart V, G

VINEYARD 95

Baby Gem Lettuce, Roasted Baby Beets, Goat Cheese, Walnuts, Citrus Vinaigrette V
Braised Beef Short Rib with Roasted Carrots, Mascarpone Creamy Polenta, Red Wine Reduction G
House-Made Rolls & Butter V, G
Seasonal Fruit Cobbler with Vanilla Bean Ice Cream V, G

OSTERIA 120

Burrata with Roasted Tomatoes, Red Pepper Salad, Mustard Frill, Extra Virgin Olive Oil V
Petite Filet Mignon, Herb-Crusted Shrimp, Potato Pave, Asparagus, Red Wine Reduction
House-Made Rolls & Butter V, G
Vanilla Panna Cotta, Seasonal Fruit, Biscotti V, G

NEVADA STREET 125

Classic French Onion Soup au Gratin G
Baby Iceberg Wedge Salad, Bacon, Red Onions, Baby Heirloom Tomatoes, Queso Fresco,
Spiced Pepitas, Chipotle Ranch Dressing
Rib Eye Steak with Garlic & Rosemary Butter
Au Gratin Potato & Baby Watercress
House-Made Rolls and Butter V, G
Bananas Foster V, G

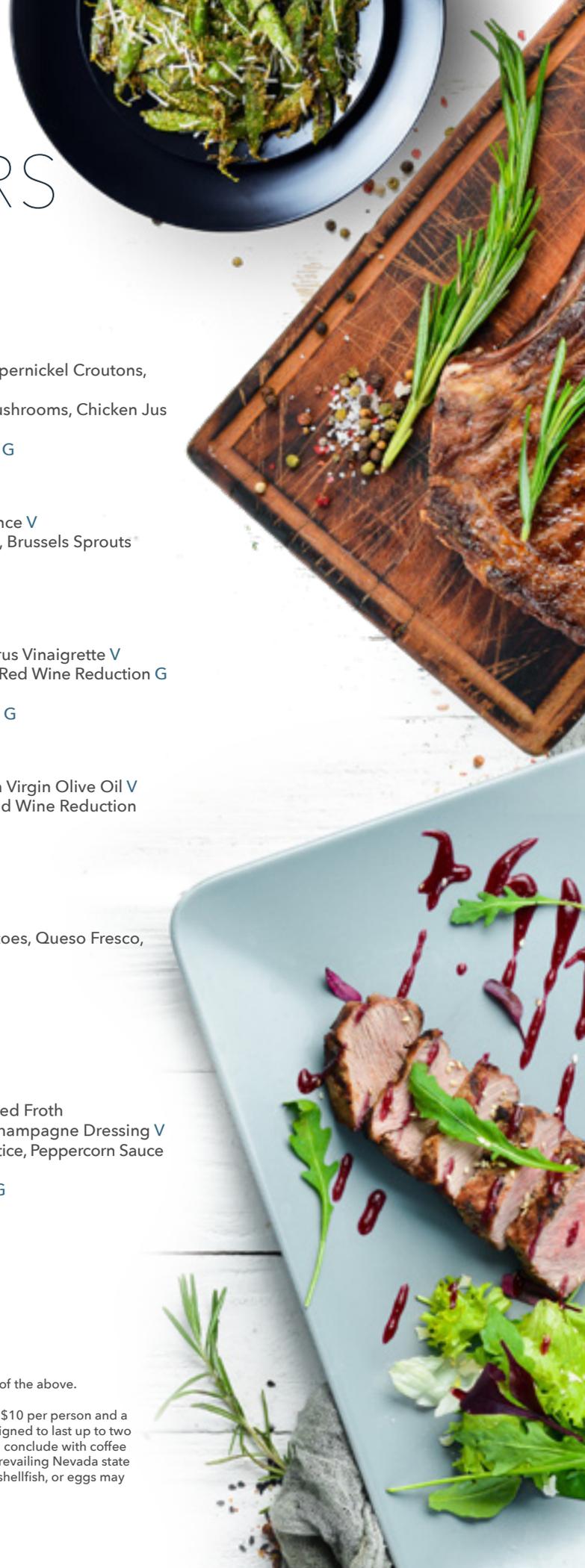
LAS VEGAS BLVD 150

Butter-Poached Maine Lobster, Cheese Ravioli, Truffle-Scented Froth
Baby Greens, Gorgonzola, Red Wine Poached Pears, Candied Walnuts, Champagne Dressing V
14 oz. NY Strip with Roasted Cippolini Onion, Beech Mushrooms, Potato Lattice, Peppercorn Sauce
House-Made Rolls & Butter V, G
Triple Chocolate Entremet with Raspberry Sauce V, G

V - Vegetarian | VG - Vegan | G - Contains Gluten

Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet Hot Teas served with each of the above.

Plated Dinners are offered to a minimum of 25 guests. For groups less than 25, an additional \$10 per person and a \$200 service fee will apply. Menus cannot be offered for less than 15 guests.. Dinners are designed to last up to two hours maximum (2.5 hours for a four-course meal), include house-made breads and rolls and conclude with coffee and teas. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



PLATED DINNERS

MINIMUM OF 25 GUESTS

SILVER STATE COURT 150

Jumbo Shrimp & King Crab Cocktail with Horseradish Cocktail Sauce
Caesar Salad with Focaccia Croutons, Parmesan Crisp, Olive Tapenade Crostini G
8 oz. Grilled Filet Mignon, King Trumpet Mushroom, Sauteed Spinach, Parmesan-Crusted
Fingerling Potatoes
House-Made Rolls & Butter V, G
Gold-Plated Chocolate Flourless Cake with Candied Hazelnuts & Orange Sauce V

CUSTOM MENU 160

Select One Appetizer for All Guests:

Lobster Bisque with Tarragon Chantilly Cream & Black Pepper G
Crisp Classic French Onion Soup Au Gratin G
Jumbo Shrimp Cocktail with Pickled Cucumber & Traditional Cocktail Sauce
Cantaloupe & Duck Prosciutto Salad, Wild Arugula, Basil Ricotta Salata, Walnuts, Croutons,
Lemon Vinaigrette G

Select One Salad for All Guests:

Caesar Salad with Focaccia Croutons, Black Pepper, Parmesan Crisp, Olive Tapenade Crostini G
Burrata with Roasted Tomatoes, Red Pepper Salad, Mustard Frill, Extra Virgin Olive Oil V
Baby Greens with Goat Cheese Fondue, Port Poached Pears, Candied Walnuts, Shaved
Chioggia Beets, Champagne Dressing V

Pre-Selection: Choose Two Entrées:

The quantity of each Entrée Selection must be communicated to your Catering Manager at
least Five (5) Business Days prior to your Event

Chilean Sea Bass with Chive & Champagne Butter Sauce
Rib Eye Steak with Shaved Garlic & Herb Butter
8 oz. Grilled Tenderloin of Beef with Béarnaise
Braised Short Rib with Red Wine Demi-Glace G
Porcini-Crusted Chicken Breast with Beech Mushrooms & Chicken Jus

All Entrées Served With:

Truffled Mashed Potatoes V
Creamed Spinach V
Baby Watercress Salad VG
House-Made Rolls & Butter V, G

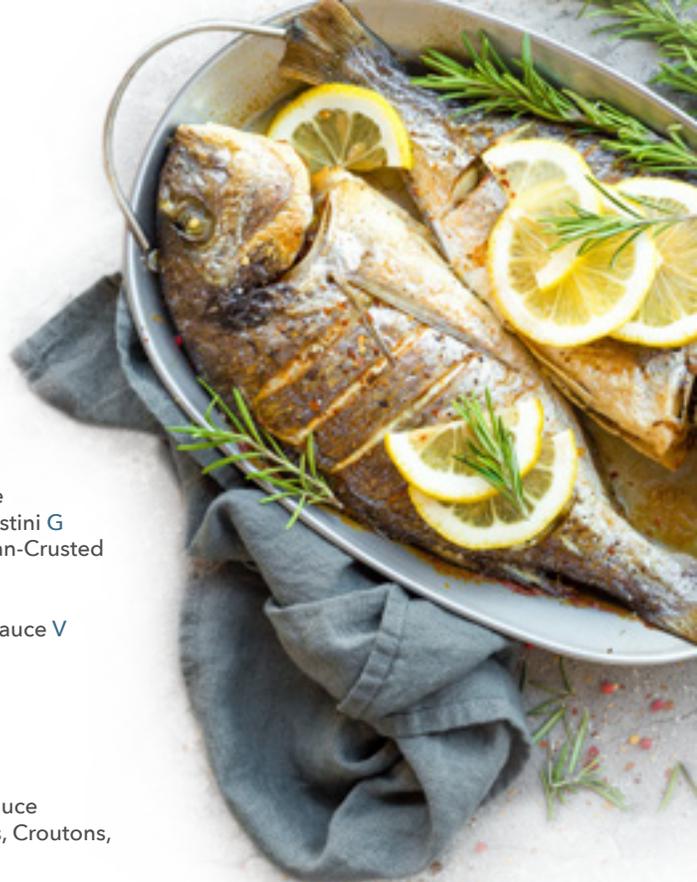
Select One Dessert for All Guests:

Bananas Foster V, G
Triple Chocolate Entremet with Raspberry Sauce V, G
Vanilla Panna Cotta V, G
Gold-Plated Chocolate Flourless Cake with Candied Hazelnuts & Orange Sauce V

V - Vegetarian | VG - Vegan | G - Contains Gluten

Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet Hot Teas served with each of the above.

Plated Dinners are offered to a minimum of 25 guests. For groups less than 25, an additional \$10 per person and a \$200 service fee will apply. Menus cannot be offered for less than 15 guests. Dinners are designed to last up to two hours maximum (2.5 hours for a four-course meal), include house-made breads and rolls and conclude with coffee and teas. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



DINNER BUFFETS

MINIMUM OF 25 GUESTS

YIN & YANG 115

Chinese Chicken Salad, Romaine Lettuce, Napa and Red Cabbage, Crispy Wonton, Carrots,
Hoisin-Sesame Vinaigrette G
Crispy Vegetable Spring Rolls with Sweet & Sour Sauce G
Pork & Shrimp Siu Mai G
Chicken Potstickers G
Shrimp Dumplings G
Steamed Pork Buns G

Wok & More

Vegetable Fried Rice V, Chow Mein Noodles V, G, Kung Pao Chicken G, BBQ Char Siu G
Teriyaki Chicken Thigh G, Baby Bok Choy VG

Desserts

Mango Pudding V
Ginger Chocolate Pot De Crème V
Tropical Fruit Soup V

SAHARA 100

Fregola Pasta with Roasted Tomatoes, Pesto, Diced Peppers, Mozzarella Pearls V, G
Orange-Laced Kale Salad, Toasted Almonds, Dried Cranberries, Blue Cheese Dressing VG
Butter Lettuce Salad, Tarragon, Chives, Parsley, Breakfast Radishes, Chopped Eggs, Roasted
Shallot Vinaigrette V

Entrées

*Chef to Carve: Herb & Spice-Crusted Prime Rib with Natural Au Jus & Parker House Rolls V, G
Pan-Roasted Chicken with Lemon & Rosemary, Chicken Jus
Seared Mahi Mahi with Roasted Pepper & Pine Nut Butter Sauce
Roasted Parmesan Fingerling Potatoes V
Truffle & Parmesan Rigatoni V, G
Garlic-Toasted Broccoli VG

Desserts

Brioche Bread Pudding V, G
Strawberry Cheesecake V, G
Chocolate Mousse Macarons V

ITALIAN 110

Chopped Salad with Assorted Meats, Vegetables, Fontina, Oregano Vinaigrette
Caesar Salad, Romaine lettuce, Garlic Croutons, Sweet Drop Peppers, Ricotta Salata & Classic
Caesar Dressing G
Fusilli Pasta Salad, Sun-Dried Tomatoes, Genoa Salami, Pepperoncini G

Entrées

Roasted Chicken Breast with Wild Mushrooms, Marsala Sauce G
Pan-Seared Salmon with Creamy Caper & Roasted Tomato Sauce
Peppercorn-Crusted Rib Eye Steak & Barolo Reduction
Rigatoni Bolognese G
Creamy Polenta V
Roasted Asparagus VG
Warm Salted Olive Oil Focaccia V, G

Desserts

Orange Ricotta Zeppole with Mixed Berry Sauce V, G
Chocolate Hazelnut Budino V
Tiramisu V, G

V - Vegetarian | VG - Vegan | G - Contains Gluten

Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet Hot Teas served with each of the above.

Dinner Buffets are offered to a minimum of 25 guests. For groups less than 25, an additional \$10 per person and a \$200 service fee will apply. Menus cannot be offered for less than 15 guests. Buffets are designed to last up to 1.5 hours maximum and are limited to items consumed within the meeting room during dinner service. *Chef fee of \$250 per chef. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



DINNER BUFFETS

MINIMUM OF 25 GUESTS

THE TRADITIONAL 160

Traditional Tuna Niçoise Salad
Cobb Salad with Bacon, Egg, Blue Cheese, Tomato, Avocado, Ranch Dressing Tomato, Basil, Mozzarella
Caprese Salad with Reduced Balsamic Vinegar V

Entrées

*Chef to Carve: (Two chef attendants required for 50 guests or more)

Roasted Beef Tenderloin with Old Fashioned Béarnaise Sauce
Rosemary-Crusted Rack of Lamb with Red Wine Sauce
Pan-Roasted Halibut with Garlic Herb Butter

White Truffle Mashed Potatoes V
Sautéed Wild Mushroom VG
Grilled Asparagus VG
Assorted Breads & Rolls V, G

Desserts

Flourless Chocolate Cake V
Crème Brûlée V
Pineapple Upside Down Cake V, G

*Chef to prepare: Crepe Suzette Station V, G

Upgrade with Addition of Limitless Seafood Bar:
Shrimp, Oysters, Clams, Snow Crab Claws 55

PACIFIC RIM 125

Asian Pear Salad with Baby Arugula, Gorgonzola, Candied Macadamia Nuts, Passion Fruit Vinaigrette V
Chinese Chicken Salad, Romaine Lettuce, Napa and Red Cabbage, Crispy Wonton, Carrots, Hoisin-Sesame Vinaigrette G
Sliced Fruit including Hawaiian Pineapple, Dragon Fruit, Mango, Papaya, Star Fruit, Cantaloupe, Honeydew Melon VG
Tuna & Salmon Poke G

Entrées

Hoisin-Glazed Baby Back Ribs G
Kalbi Style Grilled Skirt Steak G
Macadamia-Crusted Mahi Mahi in a Lobster Cognac Butter Sauce G
Hawaiian BBQ Chicken with Lilikoi Glaze G
Steamed Rice VG
String Beans VG
Hawaiian Sweet Bread V, G

Desserts

Guava Chiffon Roll V, G
Macadamia Nut Tarts V, G
Chocolate Coconut Haupia Tarts V, G

*Chef to prepare: Malasadas V, G, Vanilla Ice Cream, Chocolate Sauce Station

V - Vegetarian | VG - Vegan | G - Contains Gluten

Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet Hot Teas served with each of the above.

Dinner Buffets are offered to a minimum of 25 guests. For groups less than 25, an additional \$10 per person and a \$200 service fee will apply. Menus cannot be offered for less than 15 guests. Buffets are designed to last up to 1.5 hours maximum and are limited to items consumed within the meeting room during dinner service. *Chef fee of \$250 per chef. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



BEVERAGES & BAR PACKAGES

PREMIUM HOSTED BAR (PER DRINK)

Single Shot Cocktail	13
Martini	16
House Champagne/Sparkling Wine	13
House Red & White Wine	13
Domestic Beer	9
Imported Beer	10
Energy Drinks/Red Bull	8
Assorted Regular & Diet Soft Drinks	7
Bottled Water	7

Vodka: Smirnoff

Gin: Beefeater

Rum: Bacardi Superior, Captain Morgan, Malibu

Tequila: Jose Cuervo Tradicional Silver

Bourbon: Evan Williams

Scotch: Dewar's White Label

Whiskey: Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey

Cognac: Courvoisier

Domestic Beer: Bud Light, Goose Island IPA, Truly Spiked Seltzer

Imported Beer: Stella Artois, Corona

ULTRA PREMIUM HOSTED BAR (PER DRINK)

Single Shot Cocktail	15
Martini	18
Cognac & Cordials	18
House Champagne/Sparkling Wine	13
House Red & White Wine	13
Domestic Beer	9
Imported Beer	10
Energy Drinks/Red Bull	8
Assorted Regular & Diet Soft Drinks	7
Bottled Water	7

Vodka: Tito's Handmade, Grey Goose

Gin: Bombay Sapphire

Rum: Bacardi Superior, Captain Morgan Spiced, Malibu

Tequila: Patron Silver

Bourbon: Bulleit

Scotch: Johnnie Walker Black Label

Whiskey: Crown Royal Reserve Canadian Whisky, Jack Daniel's Tennessee Whiskey,

Jameson Irish Whiskey

Cognac: Hennessy VS

Domestic Beer: Bud Light, Goose Island IPA, Truly Spiked Seltzer

Imported Beer: Stella Artois, Corona

A Hosted Bar by the drink is subject to a \$500 minimum per hour sales. Should sales fall short of this minimum, the host is responsible for the additional amount. Bartender fee is \$250 per bartender, per 75 guests, for a four-hour period. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change.



BEVERAGES & BAR PACKAGES

PREMIUM OPEN BAR PACKAGE

28 per person, one hour
38 per person, two hours
48 per person, three hours
54 per person, four hours

Vodka: Smirnoff

Gin: Beefeater

Rum: Bacardi Superior, Captain Morgan, Malibu

Tequila: Jose Cuervo Tradicional Silver

Bourbon: Evan Williams

Scotch: Dewar's White Label

Whiskey: Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey

Cognac: Courvoisier

Domestic Beer: Bud Light, Goose Island IPA, Truly Spiked Seltzer

Imported Beer: Stella Artois, Corona

ULTRA PREMIUM OPEN BAR PACKAGE

32 per person, one hour
42 per person, two hours
52 per person, three hours
60 per person, four hours

Vodka: Tito's Handmade, Grey Goose

Gin: Bombay Sapphire

Rum: Bacardi Superior, Captain Morgan Spiced, Malibu

Tequila: Patron Silver

Bourbon: Bulleit

Scotch: Johnnie Walker Black Label

Whiskey: Crown Royal Reserve Canadian Whisky, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey

Cognac: Hennessy VS

Domestic Beer: Bud Light, Goose Island IPA, Truly Spiked Seltzer

Imported Beer: Stella Artois, Corona

Both Package Bars Include:

All Single Shot Cocktails

House Red & White Wine

Imported & Domestic Beers

Soft Drinks, Waters & Energy Drinks

Bartender fee is \$250 per bartender, per 100 guests. Wine service served tableside based on Sommelier food & wine pairing to be charged at prevailing rate. Bar packages may be extended beyond four hours at an additional \$12 per person, per hour, based on guarantee of attendance at conclusion. Package bar extensions require a minimum of \$500 per bar, per hour. Package bar extensions in excess of five hours require a labor fee of \$500 per bar, per additional hour. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change.



BEVERAGES & BAR PACKAGES

PREMIUM CASH BAR

Minimum of \$500 per bar per hour, one bar per 75 guests, Bartender Fee will apply

Single Shot Cocktail	14
Martini	17
Cognac & Cordials	19
House Champagne/Sparkling Wine	15
House Red & White Wine	15
Domestic Beer	11
Imported Beer	12
Energy Drinks/Red Bull	10
Assorted Regular & Diet Soft Drinks	8
Bottled Water	8

Vodka: Smirnoff

Gin: Beefeater

Rum: Bacardi Superior, Captain Morgan, Malibu

Tequila: Jose Cuervo Tradicional Silver

Bourbon: Evan Williams

Scotch: Dewar's White Label

Whiskey: Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey

Cognac: Courvoisier

Domestic Beer: Bud Light, Goose Island IPA, Truly Spiked Seltzer

Imported Beer: Stella Artois, Corona

ULTRA PREMIUM CASH BAR

Minimum of \$500 per bar per hour, one Bar per 75 guests, Bartender Fee will apply

Single Shot Cocktail	16
Martini	19
Cognac & Cordials	21
House Champagne/Sparkling Wine	15
House Red & White Wine	15
Domestic Beer	11
Imported Beer	12
Energy Drinks/Red Bull	10
Assorted Regular & Diet Soft Drinks	8
Bottled Water	8

Vodka: Tito's Handmade, Grey Goose

Gin: Bombay Sapphire

Rum: Bacardi Superior, Captain Morgan Spiced, Malibu

Tequila: Patron Silver

Bourbon: Bulleit

Scotch: Johnnie Walker Black Label

Whiskey: Crown Royal Reserve Canadian Whisky, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey

Cognac: Hennessy VS

Domestic Beer: Bud Light, Goose Island IPA, Truly Spiked Seltzer

Imported Beer: Stella Artois, Corona

All requests for cash bar require approval by SAHARA Las Vegas Management in advance of the event. Our service ratio is one bartender per 100 guests at a charge of \$250 per bartender for a four-hour period. A cash bar is subject to a \$500 minimum per bar per hour in sales. Cash bar prices are inclusive of sales tax and service charge. Should sales fall short of this minimum, the host is responsible for the additional amount. Catering food and beverage pricing is subject to a 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change.

CHAMPAGNE & WINE

SOMMELIER'S CHOICE 45

BUBBLES

Prosecco, La Marca - Veneto, Italy 54
Vibrant bouquet of apple, white peach and honeysuckle

Champagne, Nicholas Feuillatte Rosé - Chouilly, France 85
Fruit-forward flavors of ripe raspberry and cherry, with fresh ginger and blood orange

Champagne, Veuve Clicquot - Epernay, France 135
Ripe fruit, grape, apple and orange flavors with an anise wift on the nose

WHITE WINE

Rosé, Whispering Angel - Provence, France 60
Pale pink driven by alluring aromas of white peach, strawberry, fresh cherry, passionfruit, tangerine peel

Riesling, Ste. Michelle Wine Estates - Columbia Valley 56
Notes of white peach, apricot, fuji apple, and plum with flavors of citrus and lime

Sauvignon Blanc, Kim Crawford - Marlborough, NZ 56
Flavors of passion fruit, melon and grapefruit with notes of crushed herbs

Sauvignon Blanc, Rombauer - Napa Valley 66
Fresh and enticing with notes of grapefruit, pineapple and passion fruit intertwined with Meyer lemon

Pinot Grigio, Scarpetta - Friuli-Venezia, Italy 54
Melon and stone fruits with minerality and a medium body

Pinot Grigio, Santa Margherita - Alto Adige, Italy 68
Clean intense aroma with flavors of golden apple

Chardonnay, Chalk Hill - Sonoma Coast 60
Aromas of citrus and subtle tropical notes along with apricot, toasted almonds and orange blossom. Medium to full-bodied, silky texture

Chardonnay, The Prisoner - Napa Valley 104
Bursting with aromas of vanilla, crème brûlée and baked apple. Full-bodied and rich on the palate, flavors of pineapple and toasted oak integrate nicely with the balanced acidity and smooth finish

Chardonnay, Cakebread Cellars - Napa Valley 110
Aromas of ripe golden apple, white peach and notes of oak with flavors of apple and pear



CHAMPAGNE & WINE

RED WINE

Pinot Noir, Meiomi - California 58

Juicy strawberry with notes of dark berries and toasted mocha

Pinot Noir, Decoy by Duckhorn - Sonoma Valley 68

Bright red fruit flavors of cherry, raspberry and cranberry alongside hints of toasty oak

Merlot, Roth Estate - Sonoma County 56

Rich black cherry, plum and a hint of herbal tea

Cabernet Sauvignon, Louis M. Martini - Sonoma County 58

Flavors of wild berries, plum licorice and mocha with a graceful finish of intense fruit

Cabernet Sauvignon, Justin - Paso Robles 72

Big & bold with flavors of cherry, currant and vanilla

Cabernet Sauvignon, Peju - Napa Valley 96

Explodes with ripe cassis, blackberry plum and a hint of cedar

Zinfandel Blend, The Prisoner - California 88

Aromas of Bing cherry, dark chocolate, roasted fig with flavors of ripe raspberry and vanilla

COCKTAILS

20 EACH

CREATE-YOUR-OWN CRAFT COCKTAIL

By filling out the below matrix, we can create a cocktail with the specs you request for any event where you would like specific colors and logos!

Style

Sweet | Tart | Bitter | Balanced

Flavor

Fruity | Earthy | Citrus | Spicy | Baking Spices

Intensity

Boozy | Refreshing | Frothy | Balanced

Spirit

Dark | Clear | Agave

Color

Blue | Red | Green | White | Yellow | Brown | Orange

SPECIALTY COCKTAILS 20 EACH

Bloody Mary Bar

Offering handcrafted creations of the Classic Bloody Mary, Bloody Maria, Red Snapper, Brown Mary, Michelada with an array of garnishes

Mimosa Bar

Offering sparkling wine cocktails with flavors of orange, pineapple, white peach, and mango juices with fresh fruit

Margarita Bar

Offering flavorful agave spirit cocktails with the tropical flavors of the classic, pineapple, watermelon, prickly pear, grapefruit

Mojito Bar

Offering the classic Caribbean drinks with flavored rums, fresh mint, fresh juices.

Smoke Show

Mixing up Classic Old Fashioneds with the introduction smoke infusion coming from different types of wood from cherry, apple & mesquite

All requests for cash bar require approval by SAHARA Las Vegas Management in advance of the event. Our service ratio is one bartender per 100 guests at a charge of \$250 per bartender for a four-hour period. A cash bar is subject to a \$500 minimum per bar per hour in sales. Cash bar prices are inclusive of sales tax and service charge. Should sales fall short of this minimum, the host is responsible for the additional amount. Catering food and beverage pricing is subject to a 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change.



CATERING AND CONVENTION SERVICES POLICIES AND PROCEDURES

These policies and procedures are instituted to ensure that the resort will deliver an exceptional guest experience and will maintain a safe and pristine environment for all of our guests.

Food and Beverage: SAHARA Las Vegas is the sole provider of all food and beverage served at SAHARA. All food and beverage must be supplied, prepared and served by the Hotel. The Hotel reserves the right to impose a charge for the services of such beverages and food that are brought into the Hotel in violation of this policy. In compliance with Nevada Liquor Laws, SAHARA Las Vegas is the only authorized licensee able to sell and serve liquor, beer and wine on premises. SAHARA reserves the right to refuse service to any person who appears to be intoxicated. SAHARA Las Vegas reserves the right to inspect the identification of any person attending events in the Convention Area. No one under 21 years of age will be served alcoholic beverages.

Food and Beverage Commitment: Food and Beverage minimums as stated in the contract are anticipated minimums based on the initial design of the Group program. Contracted minimums are not considered maximum spend. The final food and beverage amount will be determined during the planning process and will be approved via signature on final Event Orders.

Guarantees: Your preliminary guarantee is due with your detailed schedule of events 30 days prior to the first arrival as outlined in your contract. Ten (10) working days prior to all food functions, the Hotel requires from the Client the expected number of guests at each scheduled event. The expected number of guests cannot be reduced by more than ten percent (10%) at the time the final guarantee is given to the Resort.

Final Guarantees: SAHARA Las Vegas must receive the final number of individuals who will attend all planned functions no later than 9:00 a.m., three (3) business days prior to the scheduled function. In some instances, more advanced notice may be required due to menu complexity, holidays, deliveries, or other constraints. Such number shall constitute a guarantee not subject to reduction and charges will be made accordingly.

- Guarantees for events on Monday are due on the preceding Wednesday
- Guarantees for events on Tuesday are due on the preceding Thursday
- Guarantees for events on Wednesday are due on the preceding Friday
- Guarantees for events on Thursday are due on the preceding Monday
- Guarantees for events on Friday are due on the preceding Tuesday
- Guarantees for events on Saturday and Sunday are due on the preceding Wednesday

If you do not notify the Hotel of a guaranteed number, the Hotel reserves the right to utilize the expected number as the final guarantee and will bill based on the guaranteed number or the actual attendance, whichever is greater.

Guarantees are not subject to reduction after the due date. In addition, we will not be obligated to serve or set up more than 5% above your guaranteed number. If the guarantee decreases by 15% of the original estimated number of attendees given at the time of booking, SAHARA Las Vegas reserves the right to charge room rental, service charges and relocate your group to a smaller room.

For groups with pre-assigned seating, your floorplan with seating arrangements must be submitted with your guaranteed number. Changes in Guarantees: Increases in guarantees over 5% received less than 72 business hours prior to the event shall incur a 10% price increase. Increases over 5% received the day of event shall incur a 20% price increase. The Hotel reserves the right to substitute any menu items necessary to satisfy these changes and will make every attempt possible to accommodate our guests.

Should the guarantee decrease by 15% of the original estimated number of attendees, the Hotel reserves the right to charge room rental, service charges and/or relocate your group to a smaller room. The Hotel will bill based on the original guarantee for any decreases in guarantees over 5% received within 72 business hours. The culinary team will prepare all items based on the "actual" guarantee figure.

New Orders within 72 Hours: Any food and beverage items ordered within 72 hours of the function date will be considered a "pop up event." All menu selections must be approved by the Culinary Team prior to event distribution. A 15% menu surcharge and a \$250 labor fee will apply to each event.

Additional Charges: Please note that all Meal Functions are subject to an absolute minimum of 25 guests. For Groups with 24 guests or fewer in attendance, an additional \$250 service fee will apply per function. The Meal Functions include breakfast, lunch, dinner, and packaged breaks. Functions that exceed eight (8) hours are subject to an overtime rate of \$30 per hour, per employee. Outdoor Functions may require an additional service charge which will be determined by our Catering Department based on the size and scope of the Function.

CATERING AND CONVENTION SERVICES POLICIES AND PROCEDURES

Custom Menus: Custom menus are defined as any menus requested other than the offered set menu, either contracted in advance or at the time of service. Custom menus will be priced solely at the Culinary Team's discretion and must be finalized 14 days in advance of the event. Menus finalized less than 14 days prior to the event will be subject to an additional 15% fee per person. Please allow three (3) weeks for a requested custom menu to be created.

Overset: SAHARA Las Vegas' "overset" for events is 5% over the guaranteed figure. In all cases, the overset will not exceed more than 50 guests over the guarantee.

Tax and Service Charge: All food and beverage prices are subject to service charges totaling 23% and sales tax at the prevailing rate, which is currently 8.375%, are both subject to change. Tax-exempt organizations must furnish a Nevada Certificate of Exemption to the Catering Office.

Payment: The final payment, based on the anticipated attendance, shall be made in full by cash, check, money order, wire transfer, cashier's check, or credit card (see form) at least 14 days prior to the Event. If payment has not been secured within the specified time frame, SAHARA Las Vegas reserves the right to cancel the Event and retain the deposit. Once the details regarding the Event(s) have been finalized, SAHARA Las Vegas will send such details to the Group in the form of an Event Order (EO) which will then be an addendum to the Agreement. In order to execute the Event(s), the Group will sign the EO(s) for food, beverage, other services, and/or incidentals, acknowledging the fact that there is no dispute over such services and that the Group is solely responsible for the payment of the total amount due.

Pricing: All food and beverage pricing can be guaranteed up to six (6) months prior to the Event.

Incidentals: Any incidental charges that are incurred during the Event will be charged to the credit card on file.

Contracted Function Space: Group agrees to promptly notify the Hotel of any changes in its function and banquet space needs. The Hotel reserves the right to reasonably re-assign or substitute your Group's assigned function space to comparable space.

Hotel, Event and Catering Group Policies and Procedures: The document ("P&P") is incorporated into this document by this reference. By signing the signature page of the Sales and/or Catering contract, the Group's contact acknowledges that they've received, read, understood, and accepted the terms included in the "P&P."