



CATERING

MENUS

FOR EVERY OCCASION

ELEVATE YOUR LAS VEGAS EXPERIENCE ▶



FOUR SEASONS
HOTEL
LAS VEGAS

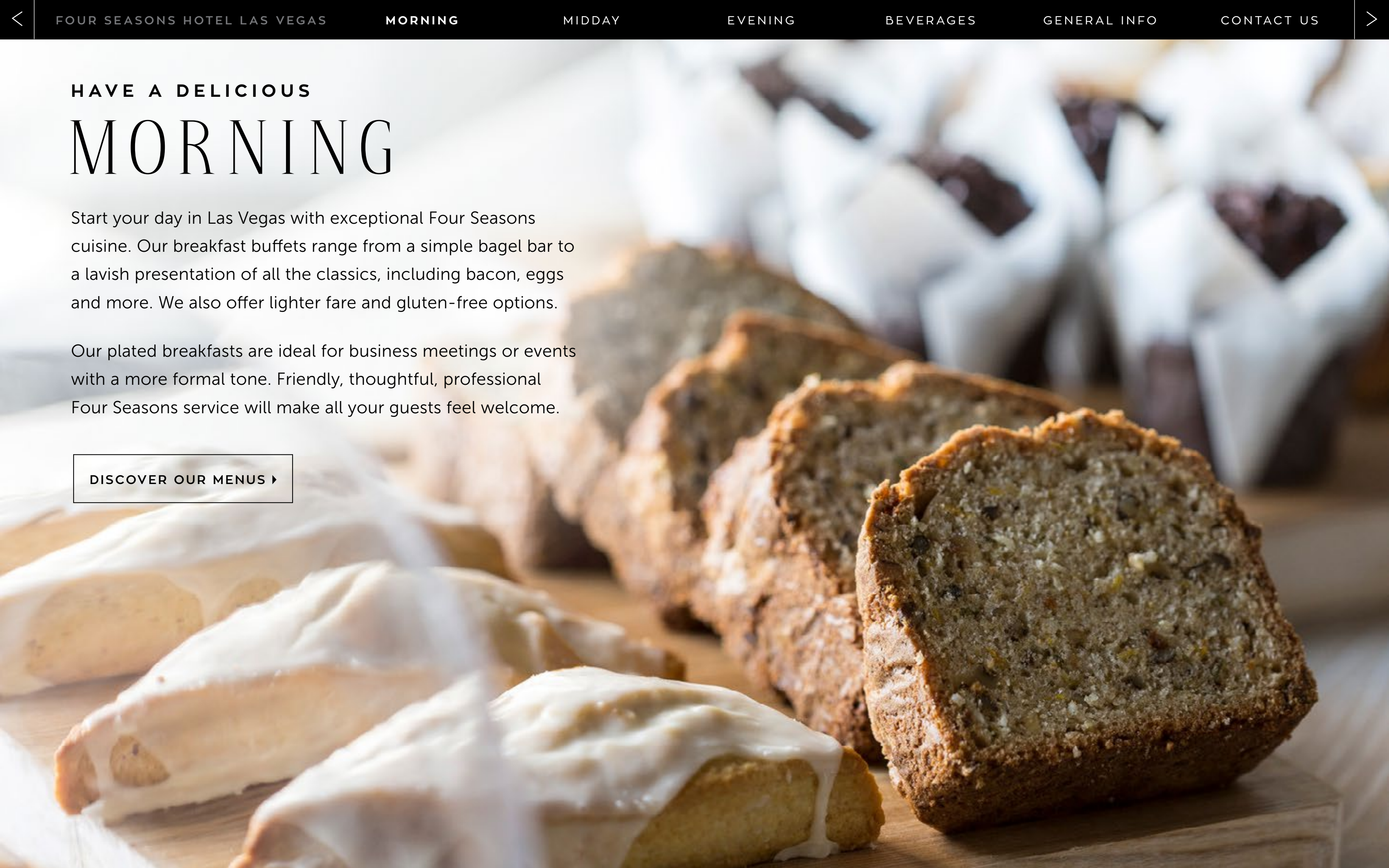


HAVE A DELICIOUS MORNING

Start your day in Las Vegas with exceptional Four Seasons cuisine. Our breakfast buffets range from a simple bagel bar to a lavish presentation of all the classics, including bacon, eggs and more. We also offer lighter fare and gluten-free options.

Our plated breakfasts are ideal for business meetings or events with a more formal tone. Friendly, thoughtful, professional Four Seasons service will make all your guests feel welcome.

[DISCOVER OUR MENUS ▶](#)



BREAKFAST BUFFET

Breakfast Buffets are available for up to two hours.

Our Chef would be pleased to propose an alternative menu should any of your guests have special dietary needs.

CAFÉ CONTINENTAL

\$40 per person

Orange, Grapefruit, Apple, Pineapple, and Cranberry Juices

Sliced Seasonal Fruit and Berries

Breakfast Pastry Selection

Sweet Butter and Preserves

Choose two:

Lemon Glazed Pound Cake

Cinnamon Crumb Bread

Blueberry Cheese Coffee Cake

Orange Cranberry Bread

Antioxidant Blueberry Muffin

Granola Parfait with Greek Yogurt and Berries

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

HOT CAKE STATION*

\$20 per person

\$12 per person if added to existing menu

Cooked to order

Lemon Ricotta Hot Cakes

Maple Syrup, Seasonal Berries,

Sliced Apples, Sliced Bananas,

Shaved White and Dark Chocolate,

Whipped Cream and Candied Spiced Pecans

EXECUTIVE CONTINENTAL

\$37 per person

Orange and Grapefruit Juices

Sliced Seasonal Fruit and Berries

Breakfast Pastry Selection

Sweet Butter and Preserves

Choose two:

Mini Bagels with Cream Cheese

Danish Pastries

Assorted Muffins

Butter Croissants

Steel Cut Oatmeal with Warm Milk, Brown Sugar, Raisins and Cinnamon

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

OMELET STATION*

\$24 per person

\$15 per person if added to existing menu

Cooked to order

Your choice of Country Fresh Eggs,

Egg Beaters or Egg Whites

Variety of Fillings:

Ham, Bay Shrimp, Swiss, Cheddar,

Mozzarella Cheese, Spinach, Scallions,

Mushrooms, Onions, Bell Peppers,

Tomatoes, Herbs

***Attending Chef required \$250**

MORE BREAKFAST BUFFETS ▶



BREAKFAST BUFFET

PLATED BREAKFAST

FOUR SEASONS

\$52 per person

Thirty guest minimum

- Orange, Grapefruit and Tomato Juice
- Seasonal Fruit and Berries
- Individual Yogurts, Cottage Cheese, Sliced Tomatoes
- Homemade Granola with Whole and Skim Milk
- Scrambled Eggs with Chives
- Scrambled Egg Whites with Asparagus, Peppers and Tomatoes
- Chicken Sausage and Willie Farms Turkey Bacon
- Selection of Toasts, Specialty Jams, Sweet Butter and Fresh Ground Peanut Butter
- Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

SMALL BREAKFAST BITES

\$54 per person

Fifty guest maximum

- Fruit Smoothie Shooters
- Greek Yogurt Parfaits
- Red Quinoa Citrus Cereal with Almond Milk
- Minted Melon with Agave Syrup
- Mixed Berry Panna Cotta
- Vegetable Egg White Frittata Skillet with Tomato Basil Compote
- Mascarpone Stuffed French Toast with Banana Rum Syrup
- Breakfast Panini with Scrambled Eggs, Turkey Bacon, Vermont Cheddar
- Steel Cut Oatmeal Brulée, Dried Fruit
- Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

COMPLEMENTS

COLD SELECTIONS

- Breakfast Cereals and Granola served with Regular, Low Fat and Non Fat Milk, Whole Bananas **\$8 per person**
- Assorted Yogurts **\$6 each**
- Assorted Greek Yogurts **\$7 each**
- Whole Fresh Seasonal Fruit **\$54 per dozen**
- Sliced Seasonal Fruit and Berries **\$14 per person**
- Granola Parfait with Yogurt and Berries **\$12 each**
- Strawberry Banana or Mixed Berry Smoothie Shooters **\$48 per dozen**

Assorted Muffins, Danish Pastries, Croissants or Bagels with Sweet Butter and Preserves **\$84 per dozen**

JUICE BAR*

\$15 per person

Twenty-five guest minimum

Fresh made to order

Orange or Carrot Juice Base

With your choice of three of the following:

Spinach, Kale, Granny Smith Apple, Celery, Cucumbers, Parsley, Beets, Seasonal Berries

**Attending Chef required \$250*



[MORE BREAKFAST BUFFETS ▶](#)



BREAKFAST BUFFET

PLATED BREAKFAST

THE AMERICAN

\$52 per person

Thirty guest minimum

Orange and Grapefruit Juice

Seasonal Fruit and Berries

Scrambled Eggs with Fresh Chives

Meat Selection

Choose two:

Sausage Links, Country Sausage Patties,

Chicken Sausages, Applewood Smoked Bacon,

Turkey Bacon, Veggie Patties

Potato Selection

Choose one:

Mixed Potato Skillet Hash, Crispy Tater Tots,

Potato Hash Browns

Assorted Breakfast Pastries

Selection of Mini Bagels with

Cream Cheese, Sweet Butter, Preserves

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

GLUTEN-FREE CORNER

\$54 per person

"Green Wizard" Antioxidant Juice

Spinach, Kale, Celery, Green Apple

Seasonal Fruit and Berries

Chia Seeds, Red Quinoa Yogurt Cereal

Pineapple Cottage Cheese Parfait

Chicken Apple Sausage, Turkey Bacon,

Veggie Patties

Grilled Seasonal Vegetables with

Egg White Scramble

French Toast, Maple Syrup

Lemon Poppy Seed Muffins and

Blueberry Muffins, Whipped Butter

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

WRAPS & TACOS*

\$48 per person

Freshly Squeezed Orange Juice

Hibiscus Water

Seasonal Fruit with Chili Lime Syrup

Wraps and Tacos

Pre-made or Chef Attended

Corn Tortillas or Warm Flour Tortillas

Scrambled Eggs, Stewed Black Beans

with Tomato, Grilled Peppers and Onions

Chopped Ham, Chorizo, Tomato, Shredded

Cheddar Cheese, Sliced Jalapeños,

Queso Fresco, Sour Cream,

Fire Roasted Salsa Verde

Warm Cinnamon Churros

Cornbread

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

*Attending Chef required \$250

COMPLEMENTS

Sliced Smoked Salmon,

Tomatoes, Capers, Onions,

Cream Cheese, Assorted Bagels \$22 per person

European Charcuterie Selection:

Dry Cured Salami, Coppa Ham,

Cheeses, Marinated Grilled Vegetables,

Gherkins, Whole Grain Mustard,

Thinly Sliced French

and Olive Baguettes \$20 per person

Breakfast Proteins

Choose three:

Applewood Smoked Bacon,

Turkey Bacon, Herb Pork Sausages,

Apple Chicken Sausages,

Sliced Ham, Veggie Patties \$14 per person

Fresh Ground Honey Roasted

Peanut Butter,

Assorted Homemade Preserves –

Raspberry, Strawberry

Orange Marmalade, Apricot, Honey

Bakery Selection - Buttery Brioche,

Whole Wheat Bread \$12 per person

Petit Belgian Waffles

Vermont Maple Syrup,

Fresh Berry Compote \$15 per person

Cinnamon French Toast

Pecans and Fruit Compote,

Maple Syrup, Powdered Sugar \$15 per person

Steel Cut Irish Oats

Warm Milk, Brown Sugar,

Raisins, Cinnamon \$12 per person

MORE BREAKFAST BUFFETS ▶





BREAKFAST BUFFET

PLATED BREAKFAST



LOCAL BAGEL BAR

\$28 per person

- Assorted Bagels
- House Smoked Salmon
- Smoked Whitefish
- Sliced Vine Ripened Tomato, Shaved Red Onion, Capers, Hot House Cucumbers
- Selection of Shmears
- Dill Caper, Chive Roasted Tomato, or Vegetable Low Fat Cream Cheese

BRIGHT & BUBBLY BRUNCH*

\$65 per person

- Orange, Grapefruit and Tomato Juices
- Mixed Berry Parfait
- Citrus Infused Melon Martini
- Homemade Smoked Salmon with Bagels, Cream Cheese, Onions, Capers
- Devilled Eggs with Smoked Paprika Artichoke
- Cheese Blintz, Blueberry Compote
- Lemon Ricotta Pancakes, Maple Syrup
- Chicken and Waffle Station
- Petit Belgium Waffle, Whipped Butter, Vermont Maple Syrup, Buttermilk Fried Chicken Tenders
- Breakfast Pretzel Slider
- Sausage Patty with Eggs and Vermont Cheddar
- Individual Egg White Frittata, Marinara Sauce
- Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

*Attending Chef required \$250

COMPLEMENTS

- Individual Mini Quiche (2)
- Choose two:
 - Crab, Leek and Goat Cheese
 - Ham, Swiss Cheese and Roasted Onion
 - Spinach and Smoked Cheddar
 - Broccoli and Red Bell Pepper **\$14 per person**
 - Scrambled Eggs or Egg Whites **\$12 per person**
- Breakfast Burritos
- Scrambled Eggs, Warm Flour Tortillas, Crumbled Bacon, Cheddar Cheese, Scallions, Sour Cream, Tomato Salsa **\$15 per person**
- Individual Egg White Frittatas
- Egg Whites, Sweet Peppers, Spinach, Mushrooms, Stewed Tomatoes **\$14 per person**

HEARTY BREAKFAST SANDWICH

\$15 per person

- Choose one:
 - Toasted Cheddar Roll, Scrambled Eggs with Sliced Ham, Diced Peppers, Tomatoes, Onions, Pepper Jack Cheese
 - or
 - English Muffin
 - Grilled Canadian Bacon, Scrambled Eggs, Tillamook Cheddar Cheese
 - or
 - Croque Monsieur
 - Black Forest Ham, Gruyère Cheese, Creamy Bechamel Sauce



BREAKFAST BUFFET

PLATED BREAKFAST



PLATED BREAKFAST

VIVA LAS VEGAS

\$48 per person

Freshly Squeezed Orange Juice
Seasonal Sliced Fruit and Berries

Choose one:

Grilled Vegetable Egg White Frittata
Roasted Tomato Compote
Farmhouse Scrambled Eggs

Choose one:

Applewood Smoked Bacon
Turkey Bacon

Country Sausages
Chicken Sausages

Oven Roasted Breakfast Potatoes

Bakery Selection
Breakfast Pastries, Croissants,
Muffins and Danish Pastries
Sweet Butter and Preserves

Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

TRIPLE PLAY

\$50 per person

Freshly Squeezed Orange Juice
Croissant Stuffed French Toast
with Bananas and Butter Rum

Quinoa Cereal with Mango

Egg White Frittata with
Tomato Basil Compote, Basil Oil

Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

DEUCES WILD

\$50 per person

Fresh Fruit Martini

Buttermilk Fried Chicken Tenders,
Savory Bacon and Chive Waffle

Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

MAKE YOUR OWN BLOODY MARY BAR

\$18 per person

Assorted Vodkas and Gins with
Variety of Spices and Hot Sauces, Celery,
Olives, Cucumber and Spicy Green Beans

BREAKFAST BEVERAGES

SPECIALTY COFFEE STATION

\$14 per coffee *Attendant required \$250*

Cappuccino, Café Latte and Espresso,
Hazelnut Amaretto, Vanilla Bean Syrups,
Shaved Chocolate, Cinnamon Sticks,
Whipped Cream, Biscotti

HOT CHOCOLATE SPOON STATION

\$14 per person

Make your own flavored Hot Chocolate:

66% Valhrona Caraibe, 49% Venezuela
Milk Chocolate, Roasted Hazelnut,
Bourbon Vanilla Bean and Amaretto

Milk Selection: Whole Milk, 2% Milk, Organic Soy Milk

ASSORTED BEVERAGES

Espresso, Cappuccino (self-service) **\$9 each**

Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas **\$98 per gallon**

Freshly Squeezed Orange
and Grapefruit Juice **\$45 per quart**

Lemonade, Ice Tea
or Arnold Palmer **\$98 per gallon**

Assorted Soft Drinks **\$5.75 each**

Still and Sparkling Mineral Waters **\$5.75 each**

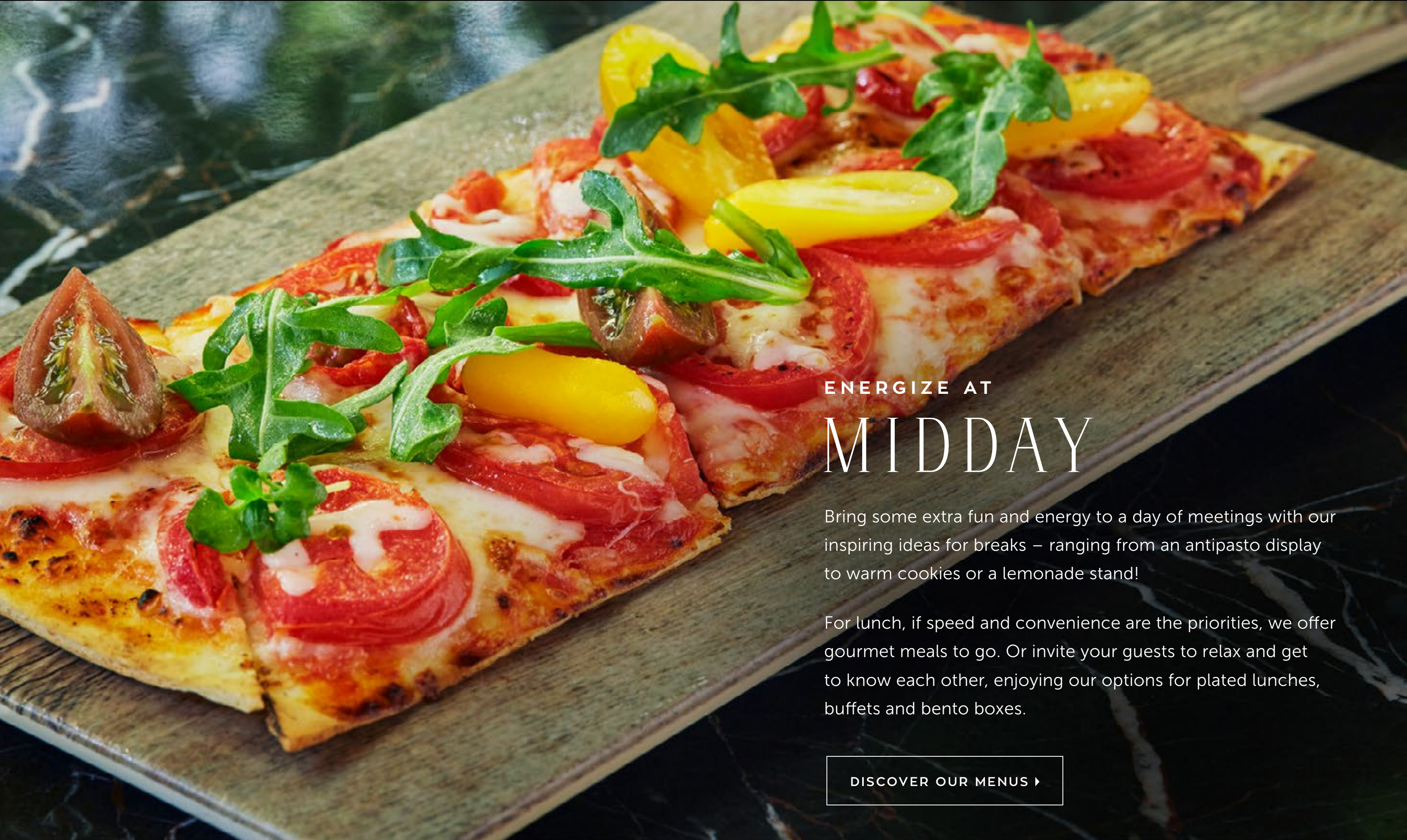
Assorted Vitamin Waters **\$9 each**

Assorted Gatorades **\$9 each**

Snapple or Arnold Palmer **\$9 each**

Assorted Energy Drinks **\$9 each**

Regular, Diet and Blueberry Red Bull,
Monster Energy, Coconut Water **\$9 each**



ENERGIZE AT
MIDDAY

Bring some extra fun and energy to a day of meetings with our inspiring ideas for breaks – ranging from an antipasto display to warm cookies or a lemonade stand!

For lunch, if speed and convenience are the priorities, we offer gourmet meals to go. Or invite your guests to relax and get to know each other, enjoying our options for plated lunches, buffets and bento boxes.

[DISCOVER OUR MENUS ▶](#)



THEMED BREAK

**“PARKER HOUSE”
SLIDER BREAK**
 \$27 per person
Three pieces per person

Assortment of Mini Sliders:
 Meatball, Mozzarella, Marinara Sauce
 Buffalo Chicken, Blue Cheese
 Crispy Fish, Chipotle Coleslaw
 Parmesan Truffle Fries

ANTIPASTO DISPLAY
 \$34 per person

Antipasto Platter and Jars
 Marinated Mushrooms, Cherry Peppers
 Oven Roasted Tomatoes, Assorted Olives
 Pickled Giardiniera Vegetables
 Grilled Seasonal Vegetables with
 Extra Virgin Olive Oil
 Cured and Smoked Sliced Meats:
 Salami, Prosciutto, Mortadella, Capicola
 Mustards:
 Dijon, Red Wine, Whole Grain
 Selection of Artisanal Cheeses
 Tomato Bocconcini Salad with Sweet Basil
 and Cracked Black Pepper
 Grilled Focaccia Bread with Olive Oil

KICK-START BREAK
 \$25 per person

Homemade Granola Bars
 “Green Wizard” Antioxidant Juice
 Spinach, Kale, Celery, Green Apple
 Assorted Energy Drinks:
 Red Bull – Regular, Diet, Blueberry,
 Monster Energy

SPORTS BOOK
 \$29 per person

Tortilla Chips, Guacamole and Salsa
 Carrot and Celery Sticks with
 Ranch and Blue Cheese Dressing
 Sriracha Chicken Wings
 Nathan’s Mini Corn Dogs
 Jalapeño Poppers
 Pretzel Bites, Cheddar Cheese Sauce

WARM COOKIE BREAK
 \$18 per person

Assorted Homemade Cookies:
 Chocolate Chip, Oatmeal Raisin,
 Peanut Butter, White Chocolate
 Macadamia Nut
 Whole Milk, Low Fat Milk

COMPLEMENTS

- Warm Churros
- Vanilla and Cinnamon Sauce \$84 per dozen
- Scones
- Devonshire Cream, Lemon Curd,
Strawberry Preserves \$84 per dozen
- Mixed Nuts \$60 per pound
- Fruit Smoothie Shooters \$48 per dozen
- Homemade Ice Cream Bars
or Sorbet Cones (Passed) \$84 per dozen
- Assorted Cake Pops, Cheesecake,
Brownies, Rice Krispie Treats \$84 per dozen
- Individual Snacks:
- Candy Bars, Trail Mix, Granola Bars,
Power Bars, Assorted Chips,
Popcorn, Pretzels \$8 each
- Regular, Diet and Blueberry Red Bull,
Monster Energy, Coconut Water \$9 each
- Gluten-free Sweets:
- Brownies, Tiramisu,
Red Velvet Cupcakes,
Assorted Cookies \$84 per dozen

[MORE THEMED BREAKS ▶](#)



LEMONADE STAND

- \$24 per person
- Caramelized Lemon Tarts
- Assorted Almond Macaroons
- Lemon White Chocolate Bars
- Strawberry and Citrus Lemonades
- Arnold Palmer

SOUTH OF THE BORDER

- \$28 per person
- “Build your own” Nachos
- Carne Asada
- Chipotle Chicken
- Chili con Queso
- Black Beans, Tomatoes, Green Onions, Cilantro, Jalapeños
- Corn and Blue Tortilla Chips
- Salsa Verde, Salsa Rojo, Sour Cream
- Chili Lime Fruit Cups
- Mexican Soda Selection
- Margaritas by the pitcher (optional)
- \$65 per pitcher

THE CHOCOHOLIC FROLIC

- \$28 per person
- Thirty guest minimum*
- Chocolate Fountain
- With choice of:*
- Dark, White or Milk Chocolate
- With:*
- Double Fudge Brownies
- Chocolate Chip Cookies
- Chocolate Raspberry Tarts
- Chocolate Rice Krispie Squares
- Fresh Strawberries

THE ICE CREAM MAN

- \$18 per person
- Assorted Häagen-Dazs Bars
- Assorted Dove Ice Cream Bars
- Frozen Fruit Bars

AT THE MOVIES

- \$25 per person
- Regular, White Cheddar and Caramel Popcorn
- Assorted Candy Bars, Plain and Peanut M&Ms
- Large Salted Pretzels, Yellow Mustard

CREATE YOUR OWN TRAIL MIX

- \$15 per person
- Selection of Nuts, Seeds, Dried Fruit, and Sweets

COMPLEMENTS

SELECTION OF SWEETS FROM THE PASTRY CHEF

- \$78 per dozen
- One dozen per item required*
- Oatmeal Raspberry Bar with Caramel
- Glazed Apple Turnovers
- Assorted Homemade Cookies: Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate, Macadamia Nut
- Chocolate Chip Brownies
- Chocolate covered Strawberries
- Assorted Almond Macaroons
- Cinnamon Twists, Vanilla Glaze

OTHER

- Whole Fresh Seasonal Fruits \$54 per dozen
- Seasonal Sliced Fruit and Berries \$15 per person
- Fruit Kebabs \$72 per dozen
- Blue and Yellow Corn Tortilla Chips
- Choose one:*
- Guacamole and Tomato Salsa
- Warm Spinach Artichoke Dip \$10 per person
- Snacks
- Yogurt and Plain Pretzels, Potato Chips, Popcorn \$8 per person



THEMED BREAK

BREAKFAST AND LUNCH TO GO

PLATED LUNCH

LUNCH BUFFET

BENTO BOX LUNCH

BREAKFAST & LUNCH TO GO

STAY FIT "GLUTEN-FREE"

\$32 per person

Selection of Cold Pressed Juices

Minted Seasonal Melon

Greek Yogurt Parfait

Gluten Free Blueberry Muffin

CLASSIC TAKE OUT

\$49 per person

STARTER

Choose two:

Quinoa Tabouleh Salad

Wheatberry and Garbanzo Beans

Roasted Fingerling Potato Salad

Roasted Rainbow Cauliflower Salad

ENTRÉE

Choose one:

Roast Beef, Portobello Mushrooms
Horseradish Mayonnaise on Pretzel Bun

Grilled Chicken with Brie Cheese
Baby Arugula, Caramelized Onion
Apricot Aioli, Pepper Cheese on Ciabatta

Roasted Turkey, Piquillo, Golden Frisee,
Smoked Mozzarella, Spinach Tortilla

Seasonal Grilled Vegetables
Roasted Tomato Hummus on
Artisan Multigrain Hogie

Seasonal Whole Fruit

Chocolate Chip Cookie

RISE AND SHINE

\$34 per person

Orange Juice

Hard Boiled Egg

House Smoked Salmon with
Bagel and Cream Cheese

Whole Banana

TO GO "GLUTEN-FREE"

\$49 per person

STARTER

Choose two:

Greek Salad, Oregano Dressing

Caprese Salad, Sweet Basil,
Extra Virgin Olive Oil

Broccoli and Carrot Slaw,
Greek Yogurt Passion Fruit Dressing

ENTRÉE

Choose one:

Roasted Chicken Salad, Chick Pea,
Oven Cured Tomatoes, Baby Kale,
Olives, White Balsamic Dressing

Garbanzo Beans and Quinoa Cake,
Caramelized Onions, Tomato Jam
on Gluten Free Roll

Chilled Watermelon Salad

COMPLEMENTS

Assorted Candy Bars \$8 each

Rice Krispie Squares \$78 per dozen

Whole Fruit \$4.50 each

Assorted Soft Drinks \$5.75 each

Still and Sparkling Mineral Waters \$5.75 each

Assorted Gatorades \$9 each

Assorted Vitamin Waters \$9 each

Coconut Water \$9 each

Snapple or Arnold Palmer \$9 each

Assorted Energy Drinks:
Regular, Diet and Blueberry Red Bull,
Monster Energy \$9 each

Freshly Brewed Coffee,
Decaffeinated Coffee,
Assorted Teas \$98 per gallon

To Go Cups with Lids Available





THEMED BREAK

BREAKFAST AND LUNCH TO GO

PLATED LUNCH

LUNCH BUFFET

BENTO BOX LUNCH



PLATED LUNCH

Choose three or four courses

\$63 per person – Three courses

\$68 per person – Four courses

APPETIZER

Choose one:

Maryland Crab Cake with Old Bay Seasoning, Sweet Corn Relish, Lemon Caper Butter Sauce

Crispy Fried Ravioli with Tomato Basil Sauce, Shaved Parmesan

Sesame Crusted Tuna, Ponzu Glaze Mayonnaise, Sriracha Soy, Micro Cilantro

Portobello Mushroom Stuffed with Roasted Chicken, Ricotta Cheese, Herb Breadcrumbs, Smoked Tomato Coulis

SALAD

Choose one:

Rainbow Cauliflower Tabouleh Salad, White Balsamic Dressing

Vegetarian California Chopped Salad, Creamy Buttermilk Ranch Dressing

Tuscan Kale, Red Quinoa, Oven Dried Tomato, Chickpeas, Mediterranean Vinaigrette Dressing

Traditional Caesar Salad, Parmigiano Reggiano

Baby Arugula, Roasted Beets, Goat Cheese, Passion Fruit Vinaigrette

Vine Ripened Tomatoes and Buffalo Mozzarella, Seasonal Greens, Aged Balsamic Dressing

Classic Wedge with Tomato, Carrots, Bacon and Gorgonzola, Creamy Buttermilk Ranch Dressing

SOUP

Choose one:

Chicken Noodle Soup

Tomato Bisque with Basil Cream

Vegetable Minestrone, Navy Beans, Pennette Pasta

Tortilla Soup with Blue Corn Chips, Cilantro, Cotija Cheese

Chilled Tomato Gazpacho, Mini Croutons, Avocado Cream

[MORE PLATED LUNCHES ▶](#)



THEMED BREAK

BREAKFAST AND LUNCH TO GO

PLATED LUNCH

LUNCH BUFFET

BENTO BOX LUNCH



ENTRÉE

Choose one:

SALAD ENTREE

Traditional Cobb Salad,
Buttermilk Ranch Dressing

Tuna Niçoise with Kalamata Olives,
Fingerling Potatoes, Haricot Vert,
Mediterranean Vinaigrette Dressing

Asian Chicken Salad, Spicy Peanut Dressing

Grilled Scottish Salmon Salad, Baby Spinach,
Endive, Artichoke Hearts, Olive Dressing

Dungeness Crab Louie, Iceberg Lettuce,
Louie Dressing

Santa Fe Steak Salad with Romaine, Corn,
Black Beans, Jicama, Peppers, Tortilla Crisps,
Asadero Cheese, Chipotle Caesar Dressing

Grilled Chicken Breast, Tuscan Kale and
Romaine Salad, Oven Roasted Tomatoes,
Kalamata Olives, Pine Nuts,
Mediterranean Vinaigrette Dressing

HOT

Baked Chicken Breast, Roasted Root Vegetables,
Brussel Sprouts, Dijon Mustard Jus

Mirin Soy Marinated Salmon,
Vegetable Fried Rice, Ginger Chive Butter Sauce,
Crispy Noodles

Grilled Marinated Skirt Steak, Chimichurri,
Tinker Bell Peppers, Truffle Parmesan Steak Fries

Chicken Piccata, Broccolini,
Lemon Caper Butter Sauce, Baked Ziti Pasta

Crispy Striped Bass, Warm Niçoise Salad,
Lemon Oil

Guinness Slow Braised Beef Short Ribs,
Seasonal Vegetables,
Buttermilk Mashed Potatoes, Red Wine Jus

Petit Beef Tenderloin*
Gorgonzola Dolce Crust, Rainbow Swiss
Chard, Anson Mills Polenta, Bordelaise

DESSERT

Choose one:

Mango Panna Cotta, Raspberry Compote,
Shortcrust Cookies

Peach and Almond Tart, Peach Gelato

Triple Chocolate Cake, Raspberry Gelato

Amaretto and Espresso Flavored Tiramisu,
Biscotti

Creamy Flourless Chocolate Cake,
Cherry Ice Cream

Apple and Almond Tart, Fiori di Latte Gelato

Milk Chocolate and Candied Orange
Velvet Cake, Fiori di Latte Gelato

Lemon Meringue Cupcake, Mango Coulis

Roasted Pine Nut and Honey Tart
Butterscotch Cream

Fresh Strawberry Tart, Passion Fruit Cream

New York Style Cheesecake, Fresh Raspberry
Compote, Sweet Cream Gelato

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

**Additional \$5 per person will be added
to menu price*

MAY WE SUGGEST...

WELLNESS SELECTION

SOUP

Roasted Red Pepper Bisque
Quinoa Vegetable Soup
Gazpacho

ENTRÉE

Halibut Veracruzana
Tofu Marsala
Whole Wheat Penne Pasta
Turkey Bolognese Sauce

DESSERT

Vanilla and Chocolate Tofu Mousse with
Berries in Organic Blue Agave Nectar

BEVERAGES TO CONSIDER

CHAMPAGNE

Louis Roederer,
Brut Champagne, France \$110

WHITE WINES

Iconoclast, Chardonnay,
Sonoma County, California \$65

Ferrari-Carano, Fumè Blanc,
Sonoma County, California \$50

Stag's Leap, Chardonnay,
Napa Valley, California \$74

RED WINES

Le Crème, Pinot Noir,
Alexander Valley, California \$57

Iconoclast, Cabernet Sauvignon,
Napa Valley, California \$65



THEMED BREAK

BREAKFAST AND LUNCH TO GO

PLATED LUNCH

LUNCH BUFFET

BENTO BOX LUNCH



LUNCH BUFFET

Lunch Buffets are available for up to two hours. Thirty guest minimum for all buffet lunches.

ITALIAN INSPIRED

\$68 per person

COLD

- Caesar Salad with Focaccia Croutons
- Caprese with Ciliegine Mozzarella and Sweet Basil
- Citrus Grilled Asparagus, Extra Virgin Olive Oil, Shaved Parmesan
- Fregola Pasta Salad, Roasted Vegetables, Basil Vinaigrette

HOT

- Petit Chicken Piccata, Capers, Lemon Butter Sauce
- Fish of the Day "Puttanesca Style", Tomatoes, Olives, Capers, and Basil
- Seared Beef Tenderloin, Portobello Barolo Sauce
- Orzo Pasta with Sun Dried Tomatoes, Fennel, Spinach, Tomato Basil Cream
- Baked Eggplant Parmesan
- Broccolini with Lemon Oil

DESSERTS

- Platter of Sliced Fresh Fruits
- Chocolate Praline Cake
- Cannoli
- Lemon Meringue Pie
- Raspberry and Honey Tarts
- Amaretto Tiramisu

ACCOMPANIMENTS

- Artisan Bread and Sweet Butter
- Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

BUILD YOUR OWN

Substitute one item below for one cold item in the buffet menu at no charge.

- Tomato Basil Soup
- Wild Mushroom Bisque
- Red Bliss Potato Salad, Smoked Bacon, Chopped Egg, Grainy Mustard Vinaigrette
- Baby Spinach with Belgian Endive Pickled Onion, Pecans, Gorgonzola Balsamic Vinaigrette
- Fusilli Pasta, Roasted Vegetables, Sweet Basil and Olives
- Grilled Vegetable Antipasto with Balsamic Drizzle
- Haricot Verts with Potatoes, Onions Tomatoes, Olives, Tuna, Lemon Herb Vinaigrette

Each additional item \$6 per person

Substitute one Hot Entrée below for one Hot Entrée in the buffet menu at no charge.

- Roasted Atlantic Salmon on Fennel Carrot Slaw, Pea Sprouts, Mango Vinaigrette
- Roasted Strip Loin of Beef sliced on a Succotash of Fingerling Potatoes, Corn Peppers, Onions
- Baked Cheese Tortellini Pasta, Mozzarella, Spinach, Tomato, Vodka Cream Sauce
- Julienne Chicken Breast, Sweet Peppers, Pearl Onions, Mushrooms, Cumin Roasted Parisienne Potatoes
- Three Cheese Pizza with Ricotta, Mozzarella, Gorgonzola

Each additional Entrée \$12 per person

[MORE LUNCH BUFFETS ▶](#)



THEMED BREAK

BREAKFAST AND LUNCH TO GO

PLATED LUNCH

LUNCH BUFFET

BENTO BOX LUNCH



MEDITERRANEAN BUFFET

\$68 per person

SALAD

Hummus and Baba Ghanoush,
Toasted Pita Chips

Stuffed Grape Leaves

Greek Salad

Tabouleh Salad

ENTREE

Oregano Marinated Chicken Kebab,
Lemon Orzo Pasta

Slow Braised Beef Short Rib, Couscous,
Artichokes, Sun Dried Tomatoes

Seared Atlantic Salmon, Kale,
Garbanzo Beans, Mini Peppers

Saffron Rice Pilaf, Mediterranean Ratatouille

DESSERT

Caramelized Lemon Tart

Candied Orange and Milk Chocolate Cake

Roasted Hazelnut Pot de Crème

Almond and Raspberry Tart

Limoncello Fruit Salad

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

HOME STYLE BUFFET

\$63 per person

COLD

Waldorf Salad, Granny Smith Apples,
Walnuts, Celery, Golden Raisins

Broccoli Slaw, Passion Fruit Dressing

Roasted Fingerling Potato Salad,
White Balsamic Dressing

Iceberg Wedge with Tomatoes,
Cucumbers and Carrots, Ranch,
Blue Cheese or French Dressing

HOT

Baked Chicken, Buttermilk Biscuits

Barbecue Beef Brisket,
Mesquite Barbecue Sauce

Barbecue Pork Burnt Ends

Double Smoked Baked Beans

Buttermilk Smashed Potatoes,
Sour Cream and Cheese

Buttery Sweet Corn on the Cob

DESSERT

Sliced Watermelon Wedge

Raspberry Florentine

Brandied Cherry Chocolate Cake

Pecan Caramel Bar

Passion Fruit Meringue Tart

ACCOMPANIMENTS

Baked Rolls with Sweet Butter

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

SOUP, SALAD AND SANDWICH BUFFET

\$58 per person

SOUP

Tomato Bisque with Basil Cream

SALAD

California Chopped Salad,
Herbed Ranch Dressing

Roasted Vegetable Wheatberry Salad
Mediterranean Vinaigrette

Grilled Artichoke and Egg Salad

SANDWICH SELECTION

Mini Sandwiches on Assorted Rolls:

Roast Beef, Smoked Turkey,

White Albacore Tuna,

Grilled Vegetables

Condiments:

Pickles, Lettuce, Tomato, Cheese

Kettle Chips

DESSERT

Fresh Strawberry n' Vanilla Tarts

Caramelized Passion Fruit Tarts

Lemon Bars

Creamy Flourless Chocolate Cake

Peach and Almond Tarts

Brownies

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

[MORE LUNCH BUFFETS ▶](#)



**SOMETHING DIFFERENT...
THE TAPAS BUFFET**
\$70 per person

COLD

Chilled Seared Salmon,
Tamarind Shallot Glaze, Pea Sprouts
Roasted Beet Salad, California Chevre,
Citrus Vinaigrette
Broccoli and Grape Salad, Toasted Pine Nuts
Seafood Ceviche Martini

HOT

Fireball Braised Beef Short Ribs,
Anson Mills Organic White Polenta
Chicken Souvlaki, Warm Red Lentil Salad
Vegetable Empanada, Tomato Sauce
Tomato Basil Soup with
Grilled Cheese Sandwich

DESSERT

Mango Panna Cotta
Vanilla Floating Island with Caramel
Amaretto Tiramisu
Chocolate Pot de Crème, Sea Salt Caramel
Vanilla Cheesecake Lollipop
Chilled Mango Consommé with Melon

ACCOMPANIMENTS

Artisan Bread and Sweet Butter
Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

“RAID THE REFRIGERATOR”
\$58 per person
Fifty guest maximum

INDIVIDUAL WRAPPED SANDWICHES

Sliced Roasted Turkey with
Boursin and Brie, Sourdough Hogie
Albacore Tuna Spinach Wrap
Pesto Grilled Seasonal Vegetables,
Multigrain Hoagie

INDIVIDUAL SALADS

Broccoli and Grape Salad,
Toasted Pine Nuts
Roasted Fingerling Potato Salad,
Honey Mustard Dressing
Tabouleh Salad
Minted Melon Salad

DESSERT

Vanilla and Chocolate Rice Pudding
Chocolate Chip Cookies

ACCOMPANIMENTS

Kosher Dill Pickles,
Assorted Chips, Sun Chips
Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

**SOMETHING
CASUAL...**

“STREET FOOD” BUFFET
\$64 per person

SALAD

Watermelon Wedge with Feta Cheese
Vegetable Pad Thai Noodle Salad in a To Go Box
Chicken Caesar
Mini Grilled Vegetable Sandwiches
Chilled Fruit Boats

ENTREE

Mahi Mahi Fish Tacos with the Works
Nathan’s Mini All Beef Hot Dogs,
Chopped Onions, Sauerkraut, Relish
Black Angus Beef Sliders,
Caramelized Onions, Aged Cheddar Cheese,
Fire Roasted Sweet Pepper Aioli
Mini Pretzels, Yellow Mustard
Gilroy’s Garlic Fries

DESSERT

Assorted Ice Cream Bars
Selection of Panna Cotta Martinis
Funnel Cakes with Strawberry and Cream
Caramel Popcorn
Lemon Meringue Cupcake
Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

[MORE LUNCH BUFFETS ▶](#)



THEMED BREAK

BREAKFAST AND LUNCH TO GO

PLATED LUNCH

LUNCH BUFFET

BENTO BOX LUNCH



GOODMAN'S NEW YORK DELI BUFFET

\$59 per person

COLD

- Roasted Potato Salad
- Chopped Eggs, Dill Dressing
- Traditional Coleslaw Salad
- Macaroni Salad
- Kosher Dills, Variety of Olives

HOT

- Matzo Ball Soup
- Potato Knish
- Turkey Pastrami and Beef Pastrami Reubens on New York Rye Bread

DESSERT

- Italian Cannoli
- Fresh Strawberry Tart
- New York Style Vanilla Cheesecake
- Traditional Amaretto Tiramisu
- Butterscotch Panna Cotta
- Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

WORKING LUNCH BUFFET

\$59 per person

COLD

- California Baby Mixed Greens, Mediterranean and Herbed Ranch Dressing
- Watermelon Cucumber Salad, Feta Passion Fruit Vinaigrette
- Antipasto Jars of Marinated Mushrooms
- Pickled Cauliflower, Olive Mix, Sweet Cherry Peppers, Pepperoni
- Tomato and Buffalo Mozzarella Salad

ENTRÉE

- Variety of Wraps: Sliced Roasted Turkey, Sliced Rare Roast Beef, Albacore Tuna Salad, Seasonal Grilled Vegetables
- Kettle Chips

DESSERT

- Passion Fruit Meringue Tart
- Creamy Flourless Chocolate Cake
- Lemon Bar
- Double Chocolate Brownies
- Mini Tiramisu Cups
- Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

COMPLEMENTS

ADD A HOT ITEM

Choice of:

- Tomato Bisque, Minestrone or Homemade Chicken Noodle Soup **\$8 per person**
- Fusilli Pasta with Grilled Chicken, Tomatoes Chives, Lemon White Wine Cream Sauce or Ricotta and Spinach Canneloni, Asiago Cheese, Fresh Mozzarella **\$12 per person**

OTHER

- Tortilla Chips, Salsa, Guacamole **\$9 per person**
- Individual Bags of Assorted Chips **\$8 each**
- Whole Fresh Seasonal Fruit **\$54 per dozen**
- Assorted Soft Drinks **\$5.75 each**
- Still and Sparkling Mineral Waters **\$5.75 each**
- Assorted Gatorades **\$9 each**
- Assorted Vitamin Waters **\$9 each**
- Snapple or Arnold Palmer **\$9 each**
- Assorted Energy Drinks: Regular, Diet and Blueberry Red Bull, Monster Energy **\$9 each**
- Lemonade, Ice Tea or Arnold Palmer **\$98 per gallon**

[MORE LUNCH BUFFETS ▶](#)



THEMED BREAK

BREAKFAST AND LUNCH TO GO

PLATED LUNCH

LUNCH BUFFET

BENTO BOX LUNCH



GOURMET SANDWICH BUFFET

\$60 per person

COLD

Baby Spinach Salad, Strawberries, Candied Walnuts, Sherry Vinaigrette

Cannellini Bean Salad, White Balsamic Dressing

Cauliflower Tabouleh Salad

Roasted Sweet Potato Salad

Seasonal Fruit Display

HOT SANDWICH SELECTION

Choose three:

Philly Cheesesteak on Rustic Rolls, Shaved Strip Loin, Peppers, Onions, Provolone

Fish of the Day Po Boy, Demi Baguette, Garlic Mayonnaise

Chicken Parmesan with Mozzarella, Spicy Tomato Sauce

Carved Roasted Turkey Breast on Soft Bun, Cranberry Relish, Stuffing

Lump Crab Cake Sandwich, Shredded Iceberg Lettuce, Sweet Relish

Fish or Chicken Tacos with Traditional Condiments, *Chef optional**

Crispy Parmesan Shoestring Fries

DESSERT

Triple Chocolate Cheesecake

Chocolate Brownies

Mini Tiramisu Cups

Fresh Strawberry Tarts

Passion Fruit Meringue Tarts

Lemon Bars

New York Style Vanilla Cheesecake

ACCOMPANIMENTS

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

COMPLEMENTS

SELECTION OF PANINI

\$12 per person

Focaccia with Prosciutto, Arugula, Roasted Red Peppers, Sweet Basil

Rustic Roll with Grilled Chicken Breast, Portobello Mushroom, Tomato, Mozzarella, Olive Tapenade

SELECTION OF SOUPS

\$6 per person

Roasted Butternut Squash

Tomato and Basil

Pureed Sweet Pea and Asparagus

Yukon Gold Potato and Leek

Creamy Sweet Corn

NON-ALCOHOLIC BEVERAGES

Specialty Beverages:

San Pellegrino Arranciata,

San Pellegrino Limonata,

Tomato Juice, Gatorade, V8 \$9 each

Assorted Energy Drinks:

Regular, Diet and Blueberry Red Bull,

Monster Energy \$9 each

*Attending Chef required \$250



BENTO BOX LUNCH

\$52 per person

THE VEGETARIAN

- Red Organic Quinoa Salad
- Black Bean and Rice Vegetable Wrap
- Broccoli Grape Salad
- Minted Melon Salad

TEX-MEX SOUTHWEST

- Chicken or Beef Wrap, Black Beans, Corn Pico de Gallo
- Jicama Cucumber Salad
- Seasonal Melon, Chile Lime Syrup
- Mexican Sugar Cookies

PACIFIC RIM

- Tamarind Glazed Salmon
- Vegetable Pad Thai Salad
- Edamame Tofu Salad, Sesame Soy Vinaigrette
- Lychee Cheesecake

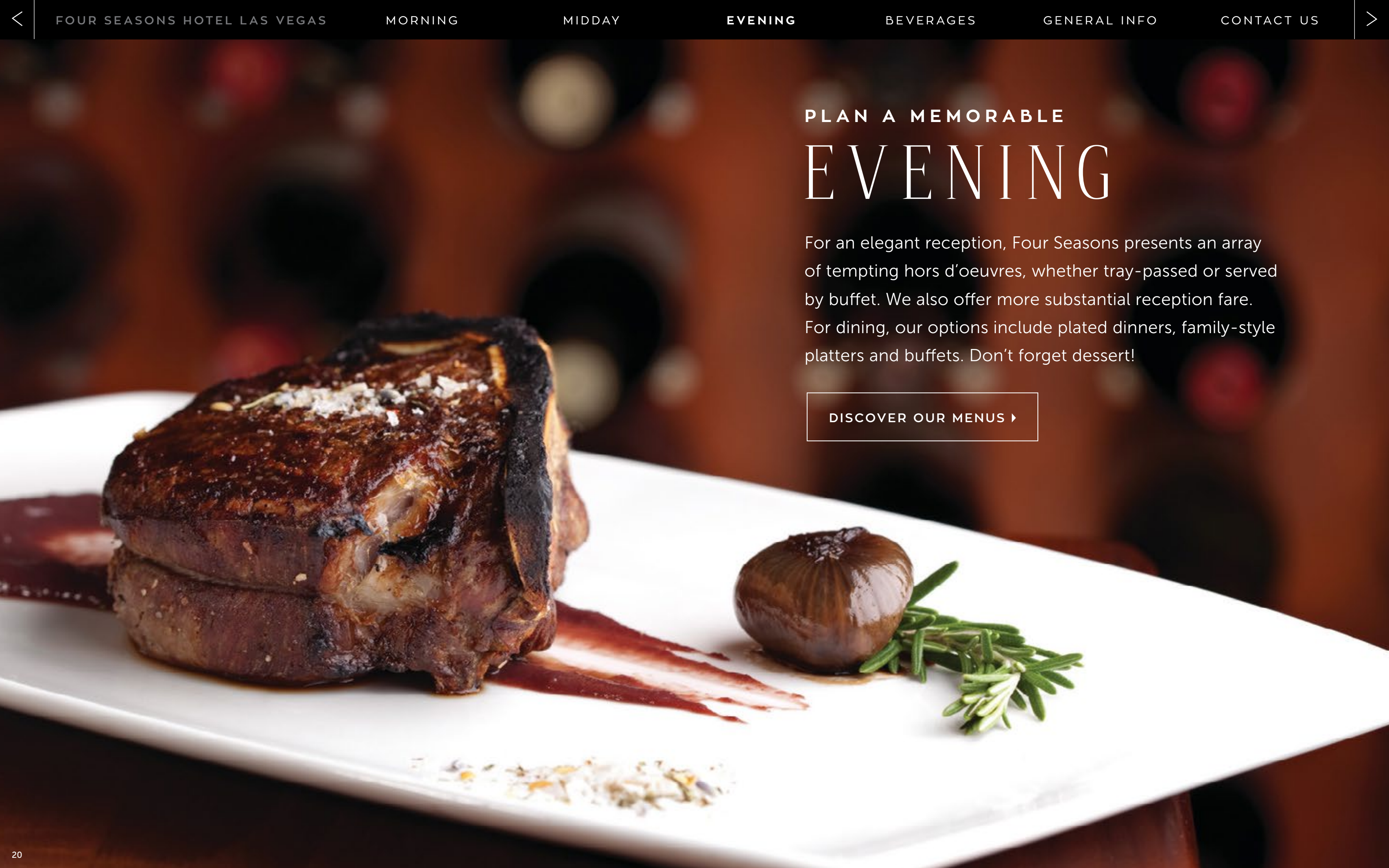
THE VERANDA

- Caprese Salad
- Vegetable Orzo Salad, Pesto Vinaigrette
- Cold Pressed Chicken Panini, Oven Dried Tomato, Smoked Mozzarella, Caramelized Balsamic Onions
- Tiramisu

COMPLEMENTS

BEVERAGE SELECTION

Assorted Soft Drinks	\$5.75 each
Still and Sparkling Mineral Waters	\$5.75 each
Assorted Gatorades	\$9 each
Assorted Vitamin Waters	\$9 each
Snapple or Arnold Palmer	\$9 each
Assorted Energy Drinks: Regular, Diet and Blueberry Red Bull Monster Energy	\$9 each
Lemonade, Ice Tea or Arnold Palmer	\$98 per gallon
Coconut Water	\$9 each
Freshly Brewed Coffee Decaffeinated Coffee, Assorted Teas	\$98 per gallon



PLAN A MEMORABLE
EVENING

For an elegant reception, Four Seasons presents an array of tempting hors d'oeuvres, whether tray-passed or served by buffet. We also offer more substantial reception fare. For dining, our options include plated dinners, family-style platters and buffets. Don't forget dessert!

[DISCOVER OUR MENUS ▶](#)



RECEPTION HORS D'OEUVRES

Hors d'Oeuvres may be presented on buffet or tray-passed.

One (1) piece per person of each selection will be prepared.

Twenty-five guest minimum

\$48 per person – Six selections

\$60 per person – Eight selections

\$72 per person – Ten selections

\$84 per person – Twelve selections

HOT HORS D'OEUVRES

Portobello Mushroom Tartlets, Asiago Cheese

Vegetable Samosas, Mango Chutney

Asian Spring Roll, Sweet Chili Plum Sauce

Assorted Chicago Deep Dish Style Mini Pizzas

Fried Ravioli, Arrabiata Sauce

Bacon Wrapped Jalapeño Chicken

Ham Croquettes, Honey Dijon

Truffle Mac-n-Cheese Bites

Maryland Crab Cake, Old Bay Seasoning

Salt Baked Baby Potatoes, Pancetta and Cheddar Cheese

Thai Beef or Chicken Satay, Spicy Peanut Dipping Sauce

Stuffed Mushrooms, Italian Sausage, Asiago Cheese

Maple Glazed Sea Scallop Wrapped in Prosciutto, Tomato and Basil Aioli

Coriander Spiced Prawns, Lime Chili Dipping Sauce

Tempura Fried Shrimp, Spicy Ponzu Sauce

Caprese Arancini, Campari Tomato Coulis

Gruyère Cheese Gougères

Spicy Candied Bacon Strips

Buttermilk Fried Chicken Tenders, Sausage Gravy

Buffalo Chicken Spring Roll, Blue Cheese Dip

Medjool Dates Stuffed with Chorizo, Wrapped in Smoked Bacon, Piquillo Pepper Sauce

Philly Steak Egg Roll, Velveeta Sauce

Mini Franks "The Works"

Philly Cheesesteak Hoagie

Mini Beef Wellington

COMPLEMENTS

PLATED HORS D'OEUVRES

\$88 per person

COLD

Thai Beef in a Lettuce Cup

Purple Bay Potato with Crème Fraiche and American Caviar

Serrano Ham, Fig Chutney

Manchego Cheese Rolls

Ahi Tuna Niçoise, Haricot Vert

Tiny Tomatoes, Niçoise Olives

HOT

Barbecue Beef Filet Tips on Baked Polenta, Crispy Onion Rings

Grilled Mini Chicken and Vegetable Kebabs, Teriyaki Glaze

Atlantic Lobster and Morel Mushroom Tartlet
Bourbon Lobster Cream

Potatoes, Artichoke Hearts

Sweet Peppers, Manchego Cheese

[MORE RECEPTION HORS D'OEUVRES ▶](#)



RECEPTION HORS D'OEUVRES

RECEPTION THEME STATION

RECEPTION CARVING STATION

PLATED DINNER

FAMILY STYLE

DINNER BUFFET



COLD HORS D'OEUVRES

- Crispy Vegetable Summer Rolls, Sweet Chili Sauce
- Miniature Greek Salad
- Rigatoni with Sun Dried Tomato Boursin Truffle Essence
- Skewered Caprese
- Pacific Shrimp, Thai Barbecue Sauce
- Smoked Salmon Tartare
- Sesame Wonton Cone
- Dungeness Crab and Avocado Salad Tortilla Cup
- Seared Ahi Tuna, Crisp Wasabi Wonton
- Oven Roasted Tomato Bruschetta Kalamata Tapenade
- Hollowed Strawberry, Peppered Mascarpone, Aged Balsamic
- Smoked Chicken, Brandied Apricot Cranberry Walnut Crostini
- Grilled Artichoke Bruschetta, White Bean Hummus
- Assortment of Lollipops: BLT
- Parma Ham, Melon, Port Reduction
- Dungeness Crab, Tomato

- Beef Carpaccio, Horseradish Cream, Garlic Chip on Fried Potato Croquette
- Thai Beef Salad, Spinach, Green Papaya, Cilantro, Diced Tomato in Wonton Cup
- Roasted Corn, Salsa, Spinach, Avocado Puree, Cilantro, Tortilla Cup
- Mini Lobster Club Sandwich, Bacon, Mayonnaise
- Shrimp Wonton Taco, Peanut, Cilantro, Sweet Chili
- Ahi Poke on Cucumber Cup
- Smoked Muscovy Duck, California Figs on Brioche
- Beef Tenderloin, Roquefort Shortbread, Horseradish Cream

WELLNESS SELECTION

- Seared Ahi Tuna, Whole Wheat Crouton, Spicy Wasabi Edamame
- Hummus Filled Cherry Tomatoes
- Ratatouille on Multigrain Crouton

MAY WE SUGGEST...

CHAMPAGNE

Louis Roederer, Brut Champagne, France **\$110**

WHITE WINES

Iconoclast, Chardonnay, Sonoma County, California **\$65**

Ferrari-Carano, Fumè Blanc, Sonoma County, California **\$50**

Stag's Leap, Chardonnay, Napa Valley, California **\$74**

RED WINES

Le Crème, Pinot Noir, Alexander Valley, California **\$57**

Iconoclast, Cabernet Sauvignon, Napa Valley, California **\$65**

MARTINI BAR

\$15 per drink

Cosmopolitan, Lemon Drop, Chocolate Espresso, Appletini, Classic "Dirty"

LEMONADE STAND

Priced separately and charged on consumption

Featuring:

Grey Goose Vodka and Hendricks Gin
Traditional Lemonade, Limeade and Raspberry Lemonade



RECEPTION HORS D'OEUVERS

RECEPTION THEME STATION

RECEPTION CARVING STATION

PLATED DINNER

FAMILY STYLE

DINNER BUFFET



RECEPTION THEME STATION

If served as dinner, a minimum of five stations are required.

Additional charge of \$10 per person will apply if less than thirty guests guaranteed.

RISOTTO STATION*

\$29 per person

Chef to prepare in room

Condiments of Smoked Chicken, Mushrooms, Sweet Peas, Asiago, Roasted Tomatoes, Seasonal Vegetables, Herbs, Parmesan

PASTA STATION*

\$30 per person

Chef to prepare in room

Grilled Vegetable Ravioli, Basil Pesto Sauce
Pine Nuts and Smoked Mozzarella

Fusilli Pasta with Mushrooms,
Italian Sausage, Spicy Tomato Basil Cream,
Shaved Parmesan

Gemelli Pasta, Broccolini, Basil,
Cured Tomatoes, Pomodoro Sauce

Shaved Parmesan, Crushed Chilies

Garlic Herb Focaccia, Bread Sticks

SLIDER STATION*

\$32 per person

Chef to prepare in room

Beef Sliders, Balsamic Onions,
Cheddar Cheese

Barbecue Pulled Chicken Sliders,
Pineapple, Havarti Cheese

Turkey Slider, Swiss Cheese, Cranberry Dressing

French Fries, Pineapple Ketchup

GREEK STATION*

\$32 per person

Chef to prepare in room

Gyro Meat – Beef and Lamb

Marinated Chicken Souvlaki

Mini Whole Wheat and Regular Pita,
Sliced Tomatoes, Shaved Onions,
Lettuce, Oregano, Tzatziki Sauce

Cucumber and Tomato Salad,
Crumbled Feta Cheese, Kalamata Olives,
Lemon Vinaigrette

Chicken and Orzo Salad, Tomatoes,
Mint, Corn, Red Onions, Red Peppers,
Red Wine Vinaigrette

Stuffed Grape Leaves

SALAD STATION

\$22 per person

Traditional Crab Louie Salad,
Iceberg Lettuce, Crabmeat,
Tomatoes, Chives, Louie Dressing

Caesar, Kale, Focaccia Croutons,
Parmesan, Caesar Dressing

Asian Chicken Salad, Pulled Chicken,
Shaved Onions, Cabbage,
Cashew Nuts, Crispy Wonton,
Cilantro, Spicy Peanut Dressing

*Attending Chef required \$250

COMPLEMENTS

SUSHI AND SASHIMI

Optional Sushi Chef \$300

Sushi Rolls:

Tuna Rolls, Shrimp Rolls,
California Rolls \$108 per dozen

Assorted Sashimi:

Salmon, Yellowtail and
Tuna Nigiri Sushi \$132 per dozen

Served with Soy Sauce, Ginger, Wasabi

SEAFOOD CORNER

Ice Carving for display priced separately

Optional Oyster Shucker \$300

Jumbo Shrimp \$120 per dozen

Malpeque Oysters \$108 per dozen

Crab Claws \$108 per dozen

Crab Legs \$132 per dozen

Served with Lemon Wraps, Cocktail Sauce,
Mignonette Sauce

HAWAIIAN "POKE" STATION

\$36 per person

Choose two:

Yellowfin Tuna Poke, Alaea Salt, Ginger,
Macadamia Nut, Green Onion,
Hawaiian Seaweed, Chili Pepper

Tako Poke "Japanese Octopus", Cucumbers,
Tomatoes, Garlic Chili Sauce, Sesame Oil

Manila Clam Poke, Maui Onions, Green Onions,
Roma Tomatoes, Kim Chee

[MORE RECEPTION THEME STATIONS ▶](#)



RECEPTION HORS D'OEUVERS

RECEPTION THEME STATION

RECEPTION CARVING STATION

PLATED DINNER

FAMILY STYLE

DINNER BUFFET



MIDDLE EASTERN STATION*

\$28 per person

Chef to prepare in room

Kubideh Kebab made with Ground Beef, Lemon, Cumin, Herbs

Smoked Paprika Marinated Chicken Kebab

Fattoush Salad, Tomatoes, Cucumbers, Onions, Lemon Dressing

Hummus and Baba Ghanoush

Shirazi Salad

Tabouleh Salad

Pita Bread

VIETNAMESE PHO STATION*

\$25 per person

Chef to prepare in room

Braised Beef or Poached Chicken Breast

Asian Spiced Broth, Thin Rice Noodles, Bean Sprouts, Green Onions, Thai Basil, Cilantro, Lime Wedges, Fried Shallots, Garlic Hoisin and Sriracha Sauces

DIM SUM STATION*

\$29 per person

Shrimp Shumai

Chicken Pot Sticker

Leek and Pork Cake

Chicken Bao

Hot Chinese Mustard, Soy Sauce, Sriracha Sauce

*Attending Chef required \$250

PIZZA BOARD

\$30 per person

Assortment of Gourmet Pizzas

Choose three:

Margherita Pizza

Roma Tomatoes, Buffalo Mozzarella, Basil, Extra Virgin Oil

Chicken Carbonara Pizza

Grilled Chicken, Onions, Pancetta, Cracked Pepper, Pecorino

"All Meat" Pizza

Pepperoni, Sausage, Mortadella, Linguica, Smoked Mozzarella, Tomato Sauce

Farmer's Market Pizza

Grilled Artichokes, Zucchini, Portobello, Cherry Tomatoes, Peppers, Provolone, Pesto, Arugula

Gluten-free Pizza

Crushed Tomatoes, Sweet Peppers, Olives, Basil, Mozzarella, Tomato Sauce

SATAY STATION*

\$33 per person

Seared to order:

Chicken, Beef and Shrimp Satays, Thai Peanut Dipping Sauce

Vegetable Wrap

Pad Thai Salad

Thai Papaya Salad

Jasmine Rice

CRAB CAKE AND SALMON CAKE STATION*

\$30 per person

Old Bay Crab Cake, Lemon Caper Aioli

Salmon Fennel Cake, Citrus Dill Mayonnaise

Wild Arugula and Baby Kale Salad

COMPLEMENTS

SEAFOOD STATION

\$60 per person

Six pieces per person

Assorted Sashimi

Jumbo Shrimp

Malpeque Oysters

Crab Claws, Crab Legs

Yellowfin Tuna Poke with Alae Salt Ginger

Macadamia Nut, Green Onion,

Hawaiian Seaweed, Chili Pepper

SIDE OF SALMON

\$600 each

Serves thirty guests

Smoked or Cured Atlantic Salmon

Creamy Horseradish, Dill Sauce, Lemon Capers,

Red Onions, Pumpernickel Bread

VODKA LUGE WITH CAVIAR STATION

Market Price

Beluga, Golden Osetra, Dark Osetra, Sevruga, American Sterling

Blinis, Toast Points, Crème Fraîche, Sour Cream, Onions, Chopped Egg Whites, Egg Yolk, Parsley, Lemon

POLENTA AND SCALLOP STATION*

\$25 per person

Anson Mills Organic Polenta

Seared Day Boat Scallops

Roasted Tomato Hollandaise

Micro Basil

*Attending Chef required \$250

MORE RECEPTION THEME STATIONS ▶



GRILLED CHEESE STATION*
 \$28 per person
 Sliced Roasted Turkey, Havarti Cheese
 Caramelized Balsamic Onions, Pesto Aioli
 Seasonal Grilled Vegetables,
 Smoked Cheddar, Oven Dried Tomatoes,
 Red Pepper Hummus
 Multigrain Bread

THE "TRUCK STOP"***
 \$29 per person
 Choice of Mahi Mahi or Chicken Tacos
 Corn Tortilla, Pico de Gallo,
 Fire Roasted Red and Green Salsa, Cilantro,
 Radishes, Guacamole, Sour Cream
 or
 Choice of Korean Short Ribs
 or
 Char Siu Pork Steamed Buns,
 Pickled Cucumbers, Kim Chee,
 Crispy Shallots, Green Onions

FAJITA STATION
 \$28 per person
 Corn Tortilla Soup, Queso Fresco Cheese
 Grilled Marinated Skirt Steak and
 Cilantro Lime Chicken,
 Soft Flour and Corn Tortillas
 Seared Red and Yellow Bell Peppers with
 Onions, Cilantro, Sour Cream, Guacamole,
 Salsa, Cheddar Cheese, Jalapeños

TAPAS STATION
 \$36 per person
 Marinated Piquillo Peppers,
 Spanish Oil, Sherry Vinaigrette
 Chilled Garlic Shrimp,
 Smoked Paprika Mayonnaise
 Cocktail Chorizo Sausage
 Seafood Ceviche
 Spanish Meatballs (Albondigas)
 Manchego Cheese,
 Spicy Tomato Sauce
 Chicken Empanada
 Spanish Cheese Arrangement

ANTIPASTO AND CARNE*
 \$34 per person
 Display of Marinated and
 Pickled Vegetables in Jars
 Grilled Seasonal Vegetables, Citrus,
 Extra Virgin Olive Oil, Parmesan
 Italian Cured Meats:
Sliced to Order
 Prosciutto, Spicy Sopressata,
 Mortadella, Salami
 Selection of Cheese:
 Parmigiano Reggiano, Fontina,
 Gorgonzola Dolce
 Artisan Bread, Assorted Mustards

COMPLEMENTS
VEGETABLE CRUDITÉ
 \$12 per person
Choice of two dips:
 Maytag Blue Cheese
 Dill Pesto
 Pink Peppercorn Ranch
 Smoked Tomato Balsamic
**BLUE AND YELLOW CORN
 TORTILLA CHIPS**
 \$10 per person
 Warm Spinach Artichoke Dip
CHEESE DISPLAY
 \$25 per person
 Regional and International Cheeses
 Grapes and Walnuts
 Sliced Baguettes and Water Crackers
 Garnished with Fresh and Dried Fruit
BAKED BRIE IN BRIOCHE
 \$275 per order
Serves twenty-five guests
 Served with Walnuts and Grapes

*Attending Chef required \$250
 **Truck set-up \$175



RECEPTION CARVING STATION

All carving stations are Chef attended
Add \$250 Chef fee

BAKED ATLANTIC SALMON
\$25 per person
Twenty guest minimum

Phyllo Wrapped Baked Atlantic Salmon
Citrus Chardonnay Butter Sauce
Mache and Fennel Salad

COLORADO LEG OF LAMB
\$28 per person
Twenty guest minimum

Mint Rosemary Rubbed Colorado
Leg of Lamb, White Bean Cassoulet
Thyme Jus

BRAISED CORNED BEEF
\$23 per person
Twenty guests minimum

Slow Braised Spiced Corned Beef
Roasted Baby Brussels Sprouts
Rainbow Fingerlings
Yellow Mustard

BARBECUED BEEF BRISKET
\$23 per person
Twenty guest minimum

Beef Brisket carved to order
Buttermilk Biscuits, Baked Beans,
Napa Cabbage Slaw
Spicy and Sweet Barbecue Sauces

DESSERT COMPLEMENTS

Add any of the following to the main menu

CHOCOLATE FOUNTAIN
\$22 per person

- Choose five:
- Long Stemmed Strawberries
 - Marshmallows
 - Chocolate Brownies
 - Pistachio Biscotti
 - Rice Krispie Treats
 - Pretzels, Potato Chips
 - Assorted Cookies to include:
White Chocolate Macadamia Nut,
Chocolate Chip, Peanut Butter, Oatmeal Raisin

Additional items \$3 each
Rental fee \$200 per fountain

[MORE RECEPTION CARVING STATIONS ▶](#)

ROASTED TENDERLOIN OF BEEF

\$35 per person
Twenty guest minimum

Whole Roasted Beef Tenderloin,
Stuffed with Wilted Spinach and
Sautéed Mushrooms,
Black Truffle Red Wine Sauce
Dollar Rolls

STEAMSHIP ROUND OF BEEF

\$35 per person
Seventy-five guest minimum

Round of Beef,
Horseradish, Dijon Mustard, Pan Jus
Miniature Sourdough Rolls

TOMAHAWK RIBEYE

\$32 per person
Thirty guest minimum

Bone in Rib Steak, Creamy Horseradish,
Green Peppercorn Sauce
Sourdough Rolls

**WHOLE FREE-RANGE
ROTISSERIE CHICKEN**

\$22 per person
Thirty guest minimum

Carved to order
Served with Creamed Corn,
Truffle Macaroni and Cheese

WHOLE ROASTED TURKEY BREAST

\$20 per person
Thirty guest minimum

Apple Sage and Cornbread Stuffing,
Traditional Giblet Gravy,
Spiced Cranberry Compote

HONEY GLAZED HAM

\$20 per person
Thirty guest minimum

Baked Ham, Warm Cornbread
Selection of Mustards

PORCHETTA

\$20 per person
Thirty guest minimum

Boneless Pork Roast
Italian Caponata,
Shallot Port Wine Reduction
Ciabatta Roll

PORK STEAMSHIP

\$22 per person
Thirty guest minimum

Brown Sugar and Molasses Glaze
Black Eye Pea Ragu
Collard Greens

**DESSERT
COMPLEMENTS**

ACTION STATION*

\$18 per person
Thirty guest minimum

Choose one:
Bananas Foster with Vanilla Ice Cream
Made to Order Amaretto Sabayon
with Fresh Berries
Warm Crepes *with choice of:*
Caramelized Bananas,
Chocolate, Nutella or
Peach and Mango
Create your Own Caramel Apple
Warm Soft Center Chocolate Pudding,
Raspberry Compote

LOLLIPOP STATION

\$12 per person
Assorted Cake Pops:
Cheesecake, Brownies, Rice Krispie Treats

OTHER

Chocolate Eskimo Bars
and Sorbet Cones **\$84 per dozen**

*Attending Chef required \$250





RECEPTION HORS D'OEUVERS

RECEPTION THEME STATION

RECEPTION CARVING STATION

PLATED DINNER

FAMILY STYLE

DINNER BUFFET



PLATED DINNER

\$135 per person – *Choice of two entrées*
\$120 per person – *Four-course*
\$130 per person – *Five-course*

APPETIZER

Choose one:

Lobster Parfait, Avocado Cream Tomato, Micro Greens, Mango Relish

Maryland Crab Cake, Mango Coulis
Mizuna and Baby Arugula Salad,
Housemade Tartar Sauce

Portobello Mushroom and Cheese Ravioli,
Vegetable Lentil Bolognese,
Shaved Ricotta Salata, Micro Basil

Tuna Sampler: Spiced Seared Tuna
Soy Glazed Spicy Tuna Rolls, Ahi Poke,
Pickled Ginger, Wasabi, Soy Sauce

Smoked Chicken Risotto, Wild Mushrooms,
Sweet Peas, Boursin Cheese, Truffle Oil

Guinness Short Rib Croquette,
Anson Mills Polenta, Barolo Jus

Thai Beef Lettuce Wrap, Crunchy Papaya,
Crispy Rice, Cilantro, Shaved Red Onion,
Cherry Tomatoes

SOUP

Choose one:

Roasted Tomato Bisque with Basil Pesto
Drizzle, Tomato Concassé, Focaccia Crostini

Sweet Corn Soup with Truffle Popcorn

Maine Lobster Bisque, Calvados,
Diced Lobster, Tomato

Pureed Sweet Pea Soup,
Asparagus, Roasted Tomato

Yukon Gold Potato and Leek Soup,
House Smoked Salmon, Dill

Porcini Mushroom Bisque,
Boursin, Crostini

Roasted Butternut Soup, Cinnamon
Spiced Apples, Dried Fruit Compote

Chicken Matzo Ball Soup

SALAD

Choose one:

Baby Greens with Roasted Granny Smith
Apples, Almond Brittle, Red Wine Vinaigrette

"The Caprese", Vine Ripened Tomatoes,
Burrata, Extra Virgin Olive Oil,
Sweet Basil Oil, Cracked Black Pepper,
Balsamic Reduction, Maldon Sea Salt

California Greens, Spiced Poached Pears,
Candied Pecan Nuts,
White Balsamic Vinaigrette

Vine Ripened Tomato Terrine,
Basil and Golden Frisée, Saba Essence

"Grilled Romaine Salad", Parmesan Crostini,
Classic Caesar Dressing

"Watermelon Carpaccio Salad",
Baby Arugula, Golden Frisée Crumbled Feta,
Strawberry Balsamic

Roasted Scarlet and Golden Beet Salad,
Chevre, Candied Pecans, Citrus Vinaigrette,
Endive, Baby Mache

COMPLEMENTS

HOT OR COLD TOWEL SERVICE
\$2 per person

AMUSE

\$6 per person

Choose one:

Smoked Duck and Foie Gras, Celeriac Salad,
Blueberry Balsamic Reduction

Marinated Mushrooms, Farmer's Cheese
on Country Toast

Citrus Smoked Salmon Tartare on Cucumber,
Lime Wasabi Cream

Truffled Asparagus and Tomato Salad,
Peppered Crème Fraîche

Smoked Salmon with Anchovy Butter, Bagel Chip

INTERMEZZI

\$8 per person

Choose one:

Calamansi Lime Sorbet and Absolut Citron

Pink Grapefruit and Champagne Sorbet

Pear Sorbet with Absolut Pear

*Intermezzi in Ice Carving,
Additional \$15 per person*

VIP GOURMET BREAD BASKET

\$6 per person

Selection of Lavash, Pretzel Bread, Multigrain,
Calamata Olive Focaccia, Black Olive Sourdough

Choose three:

Olive Oil and Balsamic Vinegar,
Black Olive Tapenade, Smoked Tomato Butter,
Curried Hummus, Truffle White Bean,
Sweet Basil Aioli

MORE PLATED DINNERS ▶

RECEPTION HORS D'OEUVERS

RECEPTION THEME STATION

RECEPTION CARVING STATION

PLATED DINNER

FAMILY STYLE

DINNER BUFFET

SALAD CONTINUED

TRIO SALAD 1*

Grilled Endive, Pickled Red Onions, Baby Arugula, Citrus Herb Dressing, Pancetta Confetti

Beet Salad, Passion Fruit Vinaigrette

Panzanella Caprese

TRIO SALAD 2*

Crab Louie, Crabmeat, Avocado, Louie Dressing

Waldorf Salad, Chicken, Apple, Walnuts, Whipped Cream

The Wedge, Iceberg Lettuce, Blue Cheese, Tomato, Buttermilk Dressing

ENTRÉE

Choose one:

MEAT

Guinness Braised Beef Short Rib
Horseradish Whipped Potato Puree,
Roasted Root Vegetable Medley

Center Cut Beef Tenderloin*,
Mushroom Duxelle, White Truffle Potato Gratin,
Local Honey Glazed Vegetable Bundle,
Port Wine Reduction

"The Classic", Roasted and Carved Prime Rib
Double Baked Buttermilk Potatoes,
Green Bean Almondine, Roasted Cippolini,
Au Jus

CHICKEN

Dijon Herb Crusted Chicken Breast,
Mushroom Farrotto, Heirloom Asparagus,
Baby Carrots, Marsala Wine Reduction

Stuffed Chicken Breast, Spinach,
Sun Dried Tomato Stuffing, Sweet Potato Cake,
Rainbow Chard, Fire Roasted Sweet Pepper,
Bordelaise Sauce

FISH

Scottish Salmon, Quinoa Cake,
Baby Kale Salad, Rainbow Cauliflower Tabouleh,
Chive Beurre Blanc

Soy Mirin Glazed Salmon, Baby Bok Choy,
Forbidden Fried Rice

Skin On Crispy Striped Bass, Niçoise Style,
Haricot Vert, Roasted Fingerlings,
Oven Dried Tomatoes, Olives

MIXED GRILL - LAND*

Double Cut Mint Crusted Lamb Chop,
Sweet Potato Puree

Chicken Breast, Mushrooms, Pea Ragout
Beef Tenderloin, Vegetable Potato Hash

MIXED GRILL - SEA*

Tiger Prawns Shrimp Scampi Style

Day Boat Scallop, Anson Mill Polenta

Hot Smoked Scottish Salmon

Leeks and Fennel, Preserved Lemon

LAND AND SEA**

Tenderloin, Wild Mushroom Sauté,
Red Wine Sauce

Cold Water Lobster Tail,
Sweet Corn Flan, Seasonal Vegetables

Slow Braised Beef Short Rib,
Rainbow Swiss Chard

Pesto Crusted Chilean Sea Bass,
Orange Citrus Carrot Puree, Crispy Potato Cake,
Seasonal Vegetable Bundle

VEGETARIAN

Porcini Crusted Tofu Stack
Tomato Basil Sauce

Vegetable Quinoa Cake, Mango Ginger Chutney
Crispy Yukon Potato Galette
Seasonal Vegetable Bundle

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

*Additional \$15 per person
will be added to menu price

**Additional \$18 per person
will be added to menu price



MORE PLATED DINNERS ▶



DESSERT

- Choose one:*
- Chocolate Praline Mousse Cake
 - Raspberry Coulis
 - Warm Chocolate Pudding Cake
 - Dulce Leche Ice Cream
 - Amaretto Tiramisu
 - Amarena Cherries, Vanilla Sauce
 - French Vanilla Crème Brulée
 - Pistachio Grissini, Fresh Raspberry
 - Lemon Meringue Tart
 - Raspberry Gelato
 - Peach and Almond Tart
 - Peach and Cream Gelato
 - Creamy Flourless Chocolate Cake
 - Cinnamon Ice Cream
 - Fresh Mango Cheesecake
 - Mint Infused Raspberry Compote
 - Raspberry Gelato
 - Chocolate Marquise
 - Blackberry Cabernet Gelato,
 - Port and Berry Reduction
 - Passion Fruit Panna Cotta,
 - Mango Coulis, Shortcrust Cookie
 - Milk Chocolate and Candied Orange
 - Velvet Cake, Candied Citrus Compote,
 - Fiori di Latte Gelato

Two alternating desserts add \$8 per person

COMPLEMENTS

FAMILY STYLE DESSERT PLATTER

\$18 per person

- Chocolate Praline Cake
- Amaretto Tiramisu
- Vanilla Crème Brulée Tart
- Fresh Mango Cheesecake
- Almond and Pear Tart

CHEESE TASTING

\$20 per person

- Point Reyes Blue, Dried Fruit and Nuts,
- Laura Chenel Goat Cheese,
- Fig Cake Reblochon,
- Chardonnay Jel

FURTHER COMPLEMENTS

\$84 per dozen

- Almond Macaroons
- Petit Fours
- Chocolate Truffles
- Chocolate Dipped Strawberries
- Champagne, Port or Dessert Wines
- Available by the glass*



FAMILY STYLE

THE STEAK HOUSE

\$142 per person

COLD

Classic Iceberg Wedge,
Bacon, Tomato, Blue Cheese

Waldorf Salad

Broccolini and Grape Salad,
Toasted Pine Nuts

Beefsteak Tomatoes, Bermuda Onions,
Cracked Pepper, Extra Virgin Olive Oil

Crab Louie Salad

HOT

Center Cut Tenderloin Medallions,
Roasted Cipollini Onion, Port Wine Jus

Chicken Diane, Brandy, Mustard

Seared Scottish Salmon,
Caper Dill Butter Sauce

Double Baked Loaded Potato,
Cheddar Cheese, Bacon,
Sour Cream, Chives

Green Bean Almondine

Three Cheese Macaroni and Cheese

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

ITALIAN STYLE

\$138 per person

COLD

Traditional Caesar Salad,
Croutons, Shaved Parmesan

Caprese Salad,
Mozzarella, Basil Pesto

Grilled Antipasto Platter,
Marinated Mushrooms, Oregano

Chopped Salad

Coppa Salami, Mortadella, Provolone, Olives,
Cured Tomatoes, Red Wine Vinaigrette

HOT

Chicken Piccata,
Lemon Caper Sauce

Sea Bass Puttanesca

Beef Tenderloin Milanese,
Wild Arugula, Parmesan Truffle Oil

Lemon Garlic Broccolini

Potato Gnocchi alla Vodka

Thyme Roasted Baby Fingerling Potatoes

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

PACIFIC RIM FAMILY STYLE

\$130 per person

COLD

Asian Chicken Salad

Vegetable Pad Thai Salad

Green Papaya Salad

Sesame Green Beans

Szechuan Eggplant and Tofu Salad

Thai Basil

HOT

Korean Short Ribs,
Green Onion, Toasted Sesame

Sweet & Sour Chicken,
Peppers, Onions, Pineapple

Mirin Soy Marinated Salmon,
Vegetable Fried Rice

Lemongrass Scented Jasmine Rice

Charred Bok Choy

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas



RECEPTION HORS D'OEUVERS

RECEPTION THEME STATION

RECEPTION CARVING STATION

PLATED DINNER

FAMILY STYLE

DINNER BUFFET



DINNER BUFFET

Fifty guest minimum

THE BOULEVARD

\$110 per person

COLD

- Baby Spinach Salad,
Cherry Tomatoes, Shaved Onions,
Cucumber, Saba Vinaigrette
- Burrata Tomato Salad,
Sweet Basil, Extra Virgin Olive Oil
- Quinoa Salad,
Chickpeas, Tomatoes, Parsley,
Lemon Lime Vinaigrette
- Soba Noodle Salad,
Fried Tofu, Green Onions, Carrots Peppers,
Cilantro, Sweet Chili Vinaigrette

HOT

- Seared Tenderloin of Beef,
Roasted Garlic Potatoes, Chimichurri Sauce
- Lemon Pepper Chicken,
Roasted Green and White Asparagus
- Blackened Salmon,
Oven Roasted Cauliflower,
Sweet Pepper Cream Sauce
- Three Cheese Tortellini Pasta,
Sun Dried Tomatoes, Artichokes,
Tomato Pesto Sauce, Asiago Cheese
- Farro with Apricots, Peppers,
Baby Spinach, Parmesan Cheese, Pine Nuts,
- Roasted Rainbow Carrots, Parsnips,
Ginger Honey Glaze
- Artisan Bread and Sweet Butter
- Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

ALL AMERICAN BARBECUE BUFFET

\$105 per person

- Barbecue Chicken Salad,
Charred Corn, Black Beans, Peppers,
Red Onion, Barbecue Ranch Dressing
- Watermelon Cucumber Salad,
Pickled Grapes, Lime Vinaigrette
- Macaroni Pineapple Salad,
Whole Grain Mustard Dressing

OFF THE GRILL*

- Barbecue Beef Brisket
- Rotisserie Chicken
- St. Louis Barbecue Pork Ribs
- Fried Green Tomatoes and Pickles,
Molasses Maple Baked Beans,
Cream Sweet Corn
- Buttermilk Biscuits, Cornbread
- Roasted Potato Wedges, Cheddar Cheese
- All American Apple Pie,
Homemade Vanilla Ice Cream
- Artisan Bread and Sweet Butter
- Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

*Attending Chef required \$250

“VIVA LAS VEGAS” BUFFET

\$125 per person

COLD

- Jumbo Shrimp,
Cocktail Sauce, Fresh Lemon
- Baby Iceberg Wedges, Tomatoes, Chopped Egg,
Bacon Bits, Blue Cheese Ranch Dressing
- Classic Waldorf Salad,
Chicken, Grapes, Walnuts
- Marinated Beefsteak,
Tomatoes, Shaved Red Onion,
Red Wine Vinaigrette
- Roasted Fingerling Potato Salad

HOT

- Carved Prime Rib*
- Silver Dollar Rolls, Creamy Horseradish,
Bearnaise Sauce
- Chicken Rockefeller
- Salmon Casino, Garlic Breadcrumbs
Creamed Spinach
- Double Baked Potatoes, Cheddar, Chives,
Mushrooms, Pear Onions

DESSERT

- Artisan Bread and Sweet Butter
Bananas Foster or Cherries Jubilee*
- Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Teas

[MORE DINNER BUFFETS ▶](#)



RECEPTION HORS D'OEUVERS

RECEPTION THEME STATION

RECEPTION CARVING STATION

PLATED DINNER

FAMILY STYLE

DINNER BUFFET



ITALIAN BUFFET

\$115 per person

COLD

Selection of Marinated and Pickled Vegetables in Jar:

Marinated Mushrooms

Pickled Cauliflower

Assorted Olives

Pickled Peppers

Pepperoncini

HOT

Mushroom Marsala Braised Short Ribs

Chicken alla "Boscaiola" with Tomatoes, Basil, Mixed Mushroom Ragù

Snapper "Puttanesca Style" Olives, Capers, Cherry Tomatoes

Baked Vegetable Lasagna, Mozzarella Cheese

Vegetable Medley

DESSERT

Assorted Mini Cupcakes

Triple Chocolate Cheesecake

Mango Panna Cotta

Amaretto Tiramisu

Milk Chocolate and Candied Orange Velvet Cake

Passion Fruit Cream and Raspberry Tart

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

BUFFET COMPLEMENTS

Add any of the following to the main menu

SEAFOOD CORNER

Optional Oyster Shucker \$300

Ice Carving for display priced separately

Jumbo Shrimp \$120 per dozen

Malpeque Oysters \$108 per dozen

Crab Claws \$108 per dozen

Crab Legs \$132 per dozen

Served with Lemon Wraps, Cocktail Sauce, Mignonette Sauce

HOT ENHANCEMENTS

\$15 per person

Grilled Herb Crusted Veal Loin, Stewed Mushroom Ragout with Artichokes

Pork Parmigiana, Fresh Mozzarella, Roasted Roma Tomato Basil Sauce

Grilled Seafood Kebab on Napa Cabbage Slaw, Lemon Pepper Coulis

Roast Rack of Lamb, Dijon Mustard Crust, Minted Thyme Jus

Baked Sweet Peppers and Zucchini, Wrapped in Eggplant, Tomato Basil Sauce

DESSERT ENHANCEMENTS

Fifty guest minimum

DONUT STATION*

\$16 per person

Choice of Vanilla, Chocolate, Coffee, Maple and Lemon Glazes

Assorted Sugars and Toppings

STONE COLD ICE CREAM STATION*

\$20 per person

Vanilla, Chocolate and Strawberry Ice Cream

Chocolate, Caramel and Strawberry Sauces

Oreo Cookies, Chocolate Chips, M&M's, Snicker Bars, Gummy Bears, Pecans, Reese's Peanut Butter Cups

*Attending Chef required \$250

MORE DINNER BUFFETS ▶



RECEPTION HORS D'OEUVERS

RECEPTION THEME STATION

RECEPTION CARVING STATION

PLATED DINNER

FAMILY STYLE

DINNER BUFFET



DESSERT SELECTION

\$28 per person – *Select six*

\$32 per person – *Select eight*

Lemon Raspberry Meringue Pie

Mini Assorted Cupcakes

Chocolate Dipped,

Long stemmed Strawberries in Season

Vanilla Cheesecake, Fresh Raspberries

Triple Chocolate Cheesecake

Chocolate Praline Cake,

Raspberry Compote

Sliced Fresh Fruits

Creamy Flourless Chocolate Cake

Pecan Walnut Cheesecake

Caramelized Pear and Macadamia Nut Tart

Passion Fruit Tart, Raspberry Coulis

Milk Chocolate Orange Velvet Cake

Lemon Bar

Italian Cannoli

Vanilla Panna Cotta with Fresh Berries

Brownies

Espresso Tiramisu in a Chocolate Cup

Mini Raspberry Rum Babas

Platter of International Cheeses with

Sliced French Bread and Crackers



BE CREATIVE WITH
BEVERAGES

Whether you prefer a hosted bar or a cash bar, Four Seasons creates a premium experience, showcasing exceptional spirits and creative cocktails. Our mixologists will gladly design a signature drink for your event. We also offer a wide selection of fine wines from around the globe.

[DISCOVER OUR MENUS ▶](#)



HOSTED BAR

- PREMIUM**
\$14 per drink
- SCOTCH**
Dewar's White Label
- BOURBON**
Jim Beam
- VODKA**
Absolut, Tito's
- WHISKEY**
Seagram's 7 Crown
- RUM**
Cruzan
- TEQUILA**
Sauza Blue
- GIN**
Beefeater
- COGNAC**
Martell VS
- HOUSE WINES**
Trinity Oaks Chardonnay
Goose Ridge g3 Cabernet

HOSTED BAR PACKAGE
Prices per person

One hour	\$26
Two hours	\$37
Three hours	\$48
Four hours	\$57
Five hours	\$63

- SELECT**
\$15 per drink
- SCOTCH**
Chivas Regal
- BOURBON**
Jack Daniel's
- VODKA**
Ketel One
Ciroc
- WHISKEY**
Crown Royal
- RUM**
Bacardi Light
- TEQUILA**
Cuervo Tradicional Silver
- GIN**
Tanqueray
- COGNAC**
Rémy Martin VS
- HOUSE WINES**
Sonoma Cutrer Chardonnay
Avalon, Cabernet

HOSTED BAR PACKAGE
Prices per person

One hour	\$28
Two hours	\$40
Three hours	\$52
Four hours	\$62
Five hours	\$68

- ULTRA**
\$16 per drink
- SCOTCH**
Glenlivet 12 Years
Glenmorangie 10 Years
- BOURBON**
Bulleit
- VODKA**
Belvedere
Grey Goose
- WHISKEY**
Crown Reserve
- RUM**
Myers Dark
- TEQUILA**
Patron Silver
- GIN**
Bombay Sapphire
Hendricks
- COGNAC**
Courvoisier VSOP
- HOUSE WINES**
Groth, Sauvignon Blanc
Iconoclast, Chardonnay
Gloria Ferrer, Pinot Noir
Iconoclast, Cabernet Sauvignon

HOSTED BAR PACKAGE
Prices per person

One hour	\$32
Two hours	\$45
Three hours	\$58
Four hours	\$68
Five hours	\$74

- ALL BARS INCLUDE**
- Domestic/Imported Beer \$9
 - Red Bull/Energy Drink \$9
 - Assorted Soft Drinks/Juices \$5.75

- MARTINI BAR**
\$15 per drink
- Cosmopolitan, Lemon Drop,
Chocolate Espresso, Appletini,
Classic "Dirty"

- ADULT LEMONADE SELECTIONS**
\$90 per pitcher
Add one item to bar \$10.50 per drink
- Select four:*
- Arnold Palmer, Blueberry, Peach,
 - Pear, Raspberry, Sour Apple,
 - Ultimate Lemonade



CASH BAR

PREMIUM BRAND

\$18 per drink

Dewar's White Label, Jack Daniel's, Absolut, Absolut Citron, Absolute Mandarin, Stoli, Seagram's 7 Crown, Bacardi Light, Jose Cuervo, Tanqueray

PREMIUM HOUSE WINE

\$18 per drink

Trinity Oaks Chardonnay
Goose Ridge g3 Cabernet

CLASSIC MARTINI

\$20 per drink

Cosmopolitan, Lemon Drop, Chocolate Espresso, Appletini, Classic "Dirty"

DOMESTIC/IMPORTED BEER

\$11 each

CORDIALS/COGNAC

\$20 per drink

ASSORTED SOFT DRINKS, FRUIT JUICES

\$7 each

MINERAL WATER, NATURAL WATERS

\$7 each

RED BULL ENERGY DRINK

\$11 each

Prices are subject to change.

\$250 cashier fee will apply for each cashier for every 100 guests for the first four (4) hours.

Additional fees may apply for extending.

Cash bar prices are inclusive of sales tax and service charge and subject to \$1,000 minimum sales per bar.



BANQUET WINE

CHAMPAGNE & SPARKLING WINE

Enza, Prosecco DOC, Treviso, Italy	\$55
Chandon Brut, California	\$58
Roederer Brut, Anderson Valley	\$62
Chandon, Rosé, California	\$68
Schramsberg, Brut Rosé, Napa Valley, California	\$98
Louis Roederer, Brut Champagne, France	\$110
Veuve Cliquot, Yellow Label Brut, Champagne, France	\$130
M&C Dom Perignon	\$375

WHITE WINES

CHARDONNAY

Monterey Vineyards, California	\$52
Trinity Oaks, California	\$53
Kumeu River Village, New Zealand	\$54
Château St. Jean, Sonoma County, California	\$55
Sonoma Cutrer, Sonoma Coast, California	\$60

Iconoclast, Sonoma County, California	\$65
Ferrari Carano, Sonoma County, California	\$66
Cuvaison, Napa Valley, California	\$70
Stag's Leap, Napa Valley, California	\$74
Jordan, Sonoma County, California	\$80
Foley, Santa Rita Hills, California	\$80

OTHER WHITE WINES

R Riesling, Kabinett, Germany	\$52
Warwick Professor, Sauvignon Blanc, Stellenbosch, South Africa	\$52
Cantina Adriano Kellerei, Pinot Grigio, Alto Adige, Italy	\$53
Ferrari Carano, Fume Blanc, Sonoma County, California	\$53
Groth, Sauvignon Blanc, Napa Valley, California	\$55
Four Graces, Pinot Gris, Willamette Valley, Oregon	\$56
Santa Margherita, Pinot Grigio, Italy	\$60

[MORE BANQUET WINE ▶](#)



HOSTED BAR

CASH BAR

BANQUET WINE



RED WINES

PINOT NOIR

Steelhead Vineyards, Sonoma County, California	\$52
La Crème, Sonoma Coast, California	\$57
Row Eleven, Russian River Valley, California	\$55
Four Graces, Willamette Valley, Oregon	\$59
Gloria Ferrer, Carneros, California	\$64
Schug, Carneros, California	\$65
Joseph Phelps, Sonoma County, California	\$69
Cuvaison, Napa Valley, California	\$83
Hartford Court, Russian River Valley, California	\$85
Etude, Carneros, California	\$90

CABERNET SAUVIGNON

Maggio, Lodi, California	\$52
Goose Ridge, G3 Columbia Valley, Washington	\$52
St. Francis, Sonoma County California	\$55
Avalon, California	\$58
Slingshot, Napa Valley, California	\$59
Iconoclast, Napa Valley, California	\$65
Sequoia Grove, Napa Valley, California	\$75
Jordan, Sonoma County, California	\$135
Caymus, Napa Valley, California	\$195

OTHER RED WINES

Red Diamond Merlot, Washington State	\$52
Famiglia Bianchi, Malbec Argentina	\$53
Rocca delle Macie, Chianti, Classico, Italy	\$54
Layer Cake Primitivo, Puglia, Italy	\$54
Alexander Valley Vineyard, Syrah, Sonoma County, California	\$55
Luna Sangiovese, Napa Valley, California	\$56
Ferrari Carano, "Siena", Sonoma County, California	\$60

Please note that a 16.84% service charge, 6.16% administrative fee, and 8.25% sales tax will apply to all beverage charges.



GENERAL INFO

PRICING GUIDELINES

All function spaces carry a food and beverage minimum which must be met or a room rental charge will apply. Please note that a 16.84% service charge, 6.16% administrative fee, and 8.25% state sales tax will be added to all food and beverage charges. A labor charge of \$250 will be assessed to any food function with less than 25 people in attendance.

Prices are subject to change.

AVAILABLE THROUGH THE HOTEL

- Dance Floor
- Four Seasons Show Plates
- Four Seasons Linen
- Votive Candles
- White Glove Service
- Speaker Podium
- Risers/Staging
- Valet Parking
- Meeting Planner Amenities
- Piano
- Barstools
- Heaters

Please contact our catering team for pricing.

AUDIO VISUAL

A complete line of state-of-the-art equipment is available through our in-house audio visual company, PSAV. They can be reached at 702-632-5242.

FLORAL/ ENTERTAINMENT/ DÉCOR

Our Catering and Conference Services Manager can assist you with floral, entertainment and décor arrangements for your special events. Please contact our experienced Four Seasons catering team at 702-632-5210.

MISCELLANEOUS ADDITIONAL CHARGES

Bartender	\$250 each
Attendant Fee (Carver, Chef, Coat Check and Restroom Attendant)	\$250 each
Cashier	\$250 each
Sushi Chef	\$350 each
Grand Piano Tuning	\$150 each
Internet	Contact PSAV



CONTACT US

We'll make it easy to plan your dining experience at Four Seasons.

FOUR SEASONS HOTEL LAS VEGAS

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CONNECT WITH US

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