



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% Valrhona 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**

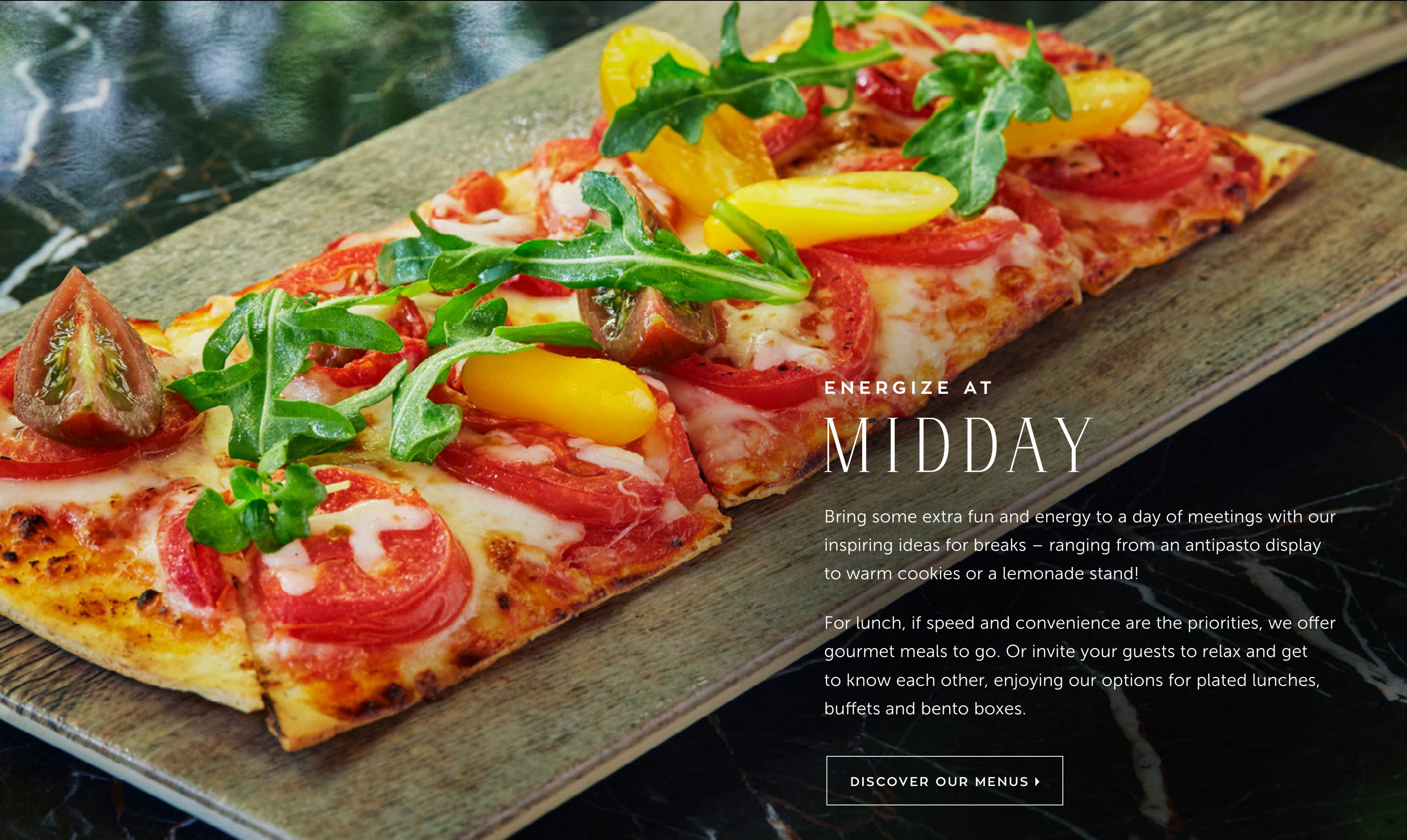
Assorted Gatorades **\$9 each**

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

BREAKFAST AND LUNCH TO GO

PLATED LUNCH

LUNCH BUFFET

BENTO BOX LUNCH



# 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





# 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*





# 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
- Broccoli 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 ▶](#)





THEMED BREAK

BREAKFAST AND LUNCH TO GO

PLATED LUNCH

LUNCH BUFFET

BENTO BOX LUNCH



### 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 ▶](#)





**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

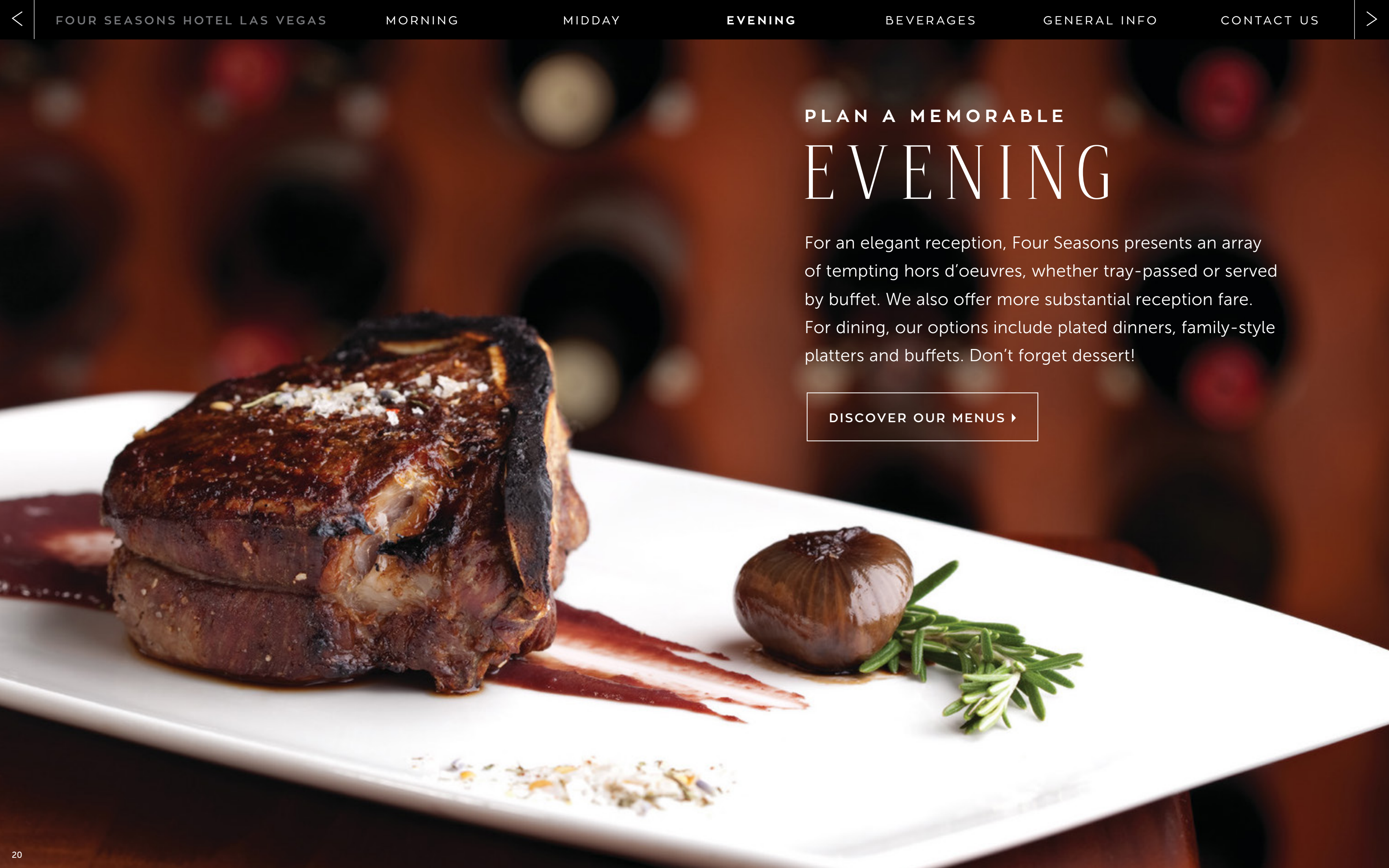
- Caprese Salad
- Vegetable Orzo Salad, Pesto Vinaigrette
- Cold Pressed Chicken Panini, Oven Dried Tomato, Smoked Mozzarella, Caramelized Balsamic Onions
- Tiramisu

## 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'OEUVERS

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 ▶



RECEPTION HORS D'OEUVERS

RECEPTION THEME STATION

RECEPTION CARVING STATION

PLATED DINNER

FAMILY STYLE

DINNER BUFFET

**GRILLED CHEESE STATION\***

\$28 per person

Sliced Roasted Turkey, Havarti Cheese  
Caramelized Balsamic Onions, Pesto AioliSeasonal 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 TortillasSeared 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 VinaigretteChilled 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 JarsGrilled 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*





RECEPTION HORS D'OEUVERS

RECEPTION THEME STATION

RECEPTION CARVING STATION

PLATED DINNER

**FAMILY STYLE**

DINNER BUFFET



# 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 ▶**





**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
Cuaison, 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 ▶](#)





**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 16.34% service charge, 5.66% administrative fee, and 8.15% 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 16.34% service charge, 5.66% administrative fee, and 8.15% 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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