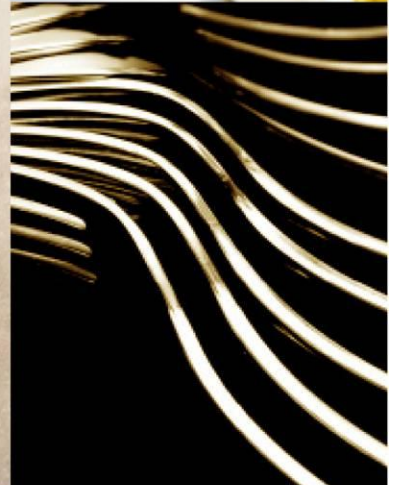


# FOUR SEASONS CATERING



**FOUR SEASONS HOTEL**  
*Las Vegas*



# Welcome

Thank you for choosing Four Seasons Hotel Las Vegas for your upcoming event.

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### GENERAL INFORMATION

#### FLOOR PLAN

#### CAPACITIES

Executive Chef Michael Goodman and our Catering team are pleased to provide a customized menu for you. Please let us know if you require gluten-free, low sodium, vegetarian, vegan, or kosher menus. We will also provide individual special meals for those with specific allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## Breakfast Buffets

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

Orange and Tropical Juices  
Sliced Seasonal Fruit and Berries  
Breakfast Pastry Selection  
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  
\$39 per person

### \*Hot Cake Station

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  
\$20 per person  
\$12 per person if added to existing menu

### Executive Continental

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  
\$36 per person

### \*Omelet Station

Cooked to order  
Your choice of Country Fresh Eggs  
Egg Beaters or Egg Whites  
Variety of Fillings  
Swiss, Cheddar, Mozzarella Cheese, Ham, Bay Shrimp, Spinach, Scallions, Mushrooms, Onions, Bell Peppers, Tomatoes, Herbs  
\$22 per person  
\$15 per person if added to existing menu

### 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 or \$4.50 each  
Sliced Seasonal Fruit and Berries  
\$14 per person  
Granola Parfait with Fresh Yogurt and Berries  
\$12 each  
Strawberry Banana or Mixed Berry Smoothie Shooters  
\$48 per dozen  
Assorted Muffins, Danish Pastries, Croissants or Bagels  
Sweet Butter and Preserves  
\$72 per dozen  
**\* JUICE SHACK**  
Fresh made to order  
Orange or Carrot Juice Base  
Add:  
Choice of: Spinach, Kale, Granny Smith Apple, Celery, Cucumbers, Parsley, Beets, Seasonal Berries  
\$14 per person  
Minimum 25 guests

\*Attending Chef required - \$195

## Four Seasons

*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  
 \$51 per person

## Small Breakfast Bites

*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  
 \$54 per person

## The American

*Thirty guest minimum*

Orange and Grapefruit Juice  
 Seasonal Fruit and Berries  
 Scrambled Eggs with Fresh Chives  
 Meat Selection - *Choose two:*  
 Sausage Links  
 Country Sausage Patty  
 Chicken Sausage  
 Applewood-smoked Bacon  
 Turkey Bacon  
 Vegetarian Patty  
 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  
 \$50 per person

## Gluten-Free Corner

"Green Wizard" Antioxidant Juice  
 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  
 \$52 per person

## COMPLEMENTS

Sliced Smoked Salmon, Tomatoes, Capers, Onions  
 Cream Cheese, Assorted Bagels  
 \$20 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 Sausage  
 Apple Chicken Sausage  
 Bone-in Ham Steak  
 Organic Vegetable 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  
 \$10 per person

### Petit Belgian Waffles

Vermont Maple Syrup, Fresh Berry Compote  
 \$14 per person

### Cinnamon French Toast

Pecans and Fruit Compote  
 Maple Syrup Powdered Sugar  
 \$14 per person

### Steel-cut Irish Oats

Warm Milk, Brown Sugar, Raisins, Cinnamon  
 \$10 per person

## Wraps & Tacos

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

*\$48 per person – \*Chef optional*

## Local Bagel Bar

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

*\$28 per person*

## \*Bright & Bubbly Brunch

Orange, Grapefruit and Tomato Juices

Mixed Berry Parfait

Citrus-Infused Melon Martini

Homemade Smoked Salmon with Bagels  
Cream Cheese, Onions, Capers

Deviled 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

*\$63 per person*

## COMPLEMENTS

### Individual Mini Quiche

*Choose two:*

Crab, Leek and Goat Cheese

Ham, Swiss Cheese and Roasted Onion

Spinach and Smoked Cheddar

Broccoli and Red Bell Pepper

*\$12 per person*

### Scrambled Eggs or Eggwhites

*\$12 per person*

### Breakfast Burritos

Scrambled Eggs, Warm Flour Tortillas

Crumbled Bacon, Cheddar Cheese, Scallions

Sour Cream, Tomato Salsa

*\$14 per person*

### Individual Egg White Frittatas

Egg Whites, Sweet Peppers, Spinach

Mushrooms, Stewed Tomatoes

*\$12 per person*

### Hearty Breakfast Sandwich

*Choose one:*

Toasted Cheddar Roll, Scrambled Egg 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, Gruyere Cheese

Creamy Bechamel Sauce

*\$15 per person*

*\*Attending Chef required - \$195*

## Plated Breakfasts

*Thirty guest minimum for all plated breakfasts*

### Viva Las Vegas

Freshly Squeezed Orange Juice

Seasonal Sliced Fruit & Berries

*Choose one:*

Grilled Vegetable Egg White Frittata

Roasted Tomato Compote

Farm House Scrambled Eggs

*Choose one:*

Applewood Smoked Bacon

Turkey Bacon

Country Sausage

Chicken Sausage

Oven-roasted Breakfast Potatoes

Bakery Selection

Breakfast Pastries, Croissants,  
Muffins and Danish Pastries

Sweet Butter and Preserves

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

*\$48 per person*

### Triple Play

Freshly Squeezed Orange Juice

Croissant Stuffed French Toast with  
Bananas and Buttered Rum

Quinoa Cereal with Mango

Egg White Frittata with

Tomato-Basil Compote, Basil Oil

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

*\$50 per person*

### Deuces Wild

Fresh Fruit Martini

Chicken and Waffles

Buttermilk Fried Chicken Tenders,

Savory Bacon and Chive Waffle

Freshly Brewed Coffee,

Decaffeinated Coffee, Assorted Teas

*\$50 per person*

### Make your Own” Bloody Mary Bar

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

*\$18 per person*

## BREAKFAST BEVERAGES

### SPECIALTY COFFEE STATION

*Attendant required – \$195*

Cappuccino, Café Latte and Espresso  
Hazelnut Amaretto, Vanilla Bean Syrups,  
Shaved Chocolate, Cinnamon Sticks,  
Whipped Cream and Biscotti  
*\$14 per coffee*

### HOT CHOCOLATE SPOON STATION

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  
*\$14 per person*

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

Freshly Brewed Coffee  
Decaffeinated Coffee, Assorted Teas  
*\$95 per gallon*

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

Lemonade, Ice Tea or “Arnold Palmer”  
*\$95 per gallon*

Assorted Soft Drinks  
*\$5.50 each*

Still and Sparkling Mineral Waters  
*\$5.50 each*

Assorted Vitamin Waters  
*\$8 each*

Assorted Gatorades  
*\$8 each*

Snapple or Arnold Palmer  
*\$9 each*

Assorted Energy Drinks  
Red Bull, Sugar-free Red Bull  
Monster  
*\$9 each*

Coconut Water  
*\$9 each*

## Themed Breaks

### “Parker House” Slider Break

Three pieces per person

Assortment of Mini Sliders:

Meatball, Mozzarella, Marinara Sauce  
Buffalo Chicken, Blue Cheese  
Crispy Fish, Chipotle Coleslaw

Parmesan Truffle Fries

\$26 per person

### Antipasto Display

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

\$32 per person

### Kick-start Break

Homemade Granola Bars

“Green Wizard” Antioxidant Juice

Spinach, Kale, Celery, Green Apple

Assorted Energy Drinks:

Red Bull – Regular, Diet, Blueberry  
Monster Energy Drinks

\$22 per person

### Sports Book

Tortilla Chips, Guacamole and Salsa

Carrot and Celery Sticks with  
Ranch and Blue Cheese Dressing

Sriracha Chicken Wings

Mini “Nathan’s Corn Dog”

Jalapeño Poppers

Pretzel Bites, Cheddar Cheese Sauce

\$29 per person

### Warm Cookie Break

Assorted Homemade Cookies:

Chocolate Chip, Oatmeal Raisin, Peanut  
Butter, White Chocolate Macadamia Nut

Whole Milk, Low-fat Milk

\$16 per person

### Lemonade Stand

Caramelized Lemon Tarts

Assorted Almond Macaroons

Lemon White Chocolate Bars

Strawberry and Citrus Lemonades

Arnold Palmer

\$22 per person

### COMPLEMENTS

#### Warm Churros

Vanilla and Cinnamon Sauce  
\$66 per dozen

#### Scones

Devonshire Cream  
Lemon Curd  
Strawberry Preserves  
\$66 per dozen

#### Mixed Nuts

\$12 per person  
or \$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  
Potato Chips  
Kettle Chips  
Popcorn  
Snyder Pretzels  
Doritos  
\$7 each

#### Assorted Energy Drinks

Red Bull, Sugar-free Red Bull  
Monster  
\$9 each

#### Gluten-free Sweets

Brownies, Tiramisu, Red Velvet Cupcakes  
Assorted Cookies  
\$84 per dozen

## South of the Border

*"Build your own" Nachos*

Carne Asada

Chipotle Chicken

Queso con Chile

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

\$26 per person

*Margaritas by the pitcher (optional)-  
\$65 per pitcher*

## The Chocoholic

*Thirty guest minimum*

Chocolate Fountain with Strawberries

*Choose one: dark, white or milk chocolate*

Double Fudge Brownies

Chocolate Chip Cookies

Chocolate Raspberry Tarts

Chocolate Rice Krispie Squares

\$25 per person

## The Ice Cream Man

Assorted Haagen-Daz Bars

Assorted Dove Ice Cream Bars

Frozen Fruit Bars

\$16 per person

## At the Movies

Regular, White Cheddar and  
Caramel Popcorn

Assorted Candy Bars

Plain and Peanut M&Ms

Large Salted Pretzels, Yellow Mustard

\$24 per person

## Build your own Trail Mix

Walnuts, Raw Almonds, Apricots

Cranberries, Golden Raisins

Banana Chips, Yogurt Covered Pretzels

Sunflower and Pumpkin Seeds

Dark Chocolate Chips

\$14 per person

## COMPLEMENTS

### Selection of Sweets from the Pastry Chef

*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

\$84 per dozen

### Whole Fresh Seasonal Fruits

\$54 per dozen or \$4.50 each

### Seasonal Sliced Fruit and Berries

\$14 per person

### Fruit Kabobs

\$54 per dozen

### Blue and Yellow Corn Tortilla Chips

*Choose one:*

Guacamole and Tomato Salsa

or

Warm Spinach Artichoke Dip

\$8 per person

### Snacks

Yogurt and Plain Pretzels

Potato Chips

Popcorn

\$7 per person



## Breakfast To Go

### Stay Fit "Gluten-Free"

Selection of Cold Pressed Juices  
Minted Seasonal Melon  
Greek Yogurt Parfait  
Gluten-Free Blueberry Muffin

*\$30 per person*

### Rise and Shine

Orange Juice  
Hard Boiled Egg  
House-smoked Salmon  
with Bagels and Cream Cheese  
Whole Banana

*\$33 per person*

## Lunch To Go

### Classic Take Out

#### Starter

*Choose two:*

Quinoa Tabouleh Salad  
Wheatberry and Garbanzo Beans  
Roasted Fingerling Potato Salad  
Roasted Rainbow Cauliflower Salad

#### Entrée

*Choose one:*

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 Multi-grain Hogue

Roast Beef, Portobello Mushrooms  
Horseradish Mayonnaise on  
Pretzel Bun

Seasonal Whole Fruit  
Chocolate Chip Cookie

*\$49 per person*

### To Go "Gluten-Free"

#### Starter

*Choose two:*

Greek Salad, Oregano Dressing  
Caprese Salad, Sweet Basil  
Extra Virgin Olive Oil

Broccoli and Carrot Slaw  
Greek Yogurt Passion 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

*\$49 per person*

### COMPLEMENTS

Assorted Candy Bars  
*\$7 each*

Rice Krispie Squares  
*\$84 per dozen*

Whole Fruit  
*\$4.50 each*

Assorted Soft Drinks  
*\$5.50 each*

Still and Sparkling Mineral Waters  
*\$5.50 each*

Assorted Gatorades  
*\$8 each*

Assorted Vitamin Waters  
*\$8 each*

Coconut Water  
*\$9 each*

Snapple or Arnold Palmer  
*\$9 each*

Assorted Energy Drinks:  
Red Bull, Sugar-free Red Bull  
Monster  
*\$9 each*

Freshly Brewed Coffee  
Decaffeinated Coffee, Assorted Teas  
*\$95 per gallon*

*To Go Cups with Lids Available*

## Plated Lunches

Choose three or four courses

### Appetizer

Choose one:

Maryland Crab 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  
Herbed Breadcrumbs  
Smoked Tomato Coulis

### Salad

Choose one:

Rainbow Cauliflower Tabouleh Salad  
White Balsamic Dressing

Protein-Free California Chopped Salad  
Creamy Buttermilk Ranch Dressing

Tuscan Kale, Red Quinoa  
Oven-Dried Tomato, Chick Peas  
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  
Mini Pennette Pasta

Tortilla Soup with Blue Corn Chips  
Cilantro, Cotija Cheese

Chilled Tomato Gazpacho  
Mini Croutons, Avocado Cream

### Entrée

Choose one:

#### Salad Entree

Traditional Cobb Salad  
Buttermilk Ranch Dressing

Tuna Nicoise 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  
Saba, 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

## MAY WE SUGGEST...

### Champagne

Louis Roederer, Brut Champagne  
France  
\$94

### White Wines

Iconoclast, Chardonnay,  
Sonoma County, California  
\$59

Ferrari-Carano, Fumè Blanc,  
Sonoma County, California  
\$53

Stags' Leap, Chardonnay,  
Napa Valley, California  
\$72

### Red Wines

Le Crème, Pinot Noir,  
Alexander Valley, California  
\$55

Iconoclast, Cabernet Sauvignon,  
Napa Valley, California  
\$64

Ferrari-Carano, Merlot  
Sonoma County, California  
\$64

## 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

# MIDDAY

## 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 Nicoise 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  
Fior di Latte Gelato

Milk Chocolate and Candied Orange  
Velvet Cake, Fior 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

*Three Courses – \$60 per person*

*Four Courses – \$65 per person*

## SPA SERVICES

*Known as the ultimate respite from the bustling Las Vegas Strip, The Spa at Four Seasons Hotel offers one-of-a-kind treatments and pampering services in a warm, intimate environment.*

### Spa Options

*One therapist per ten guests.*

Chair Massage

Foot Reflexology

Hand Treatment

*\$190 per hour*

### Fitness Options Available

Yoga Instruction

Group Stretches

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

## Lunch Buffets

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

### “Italian Inspired”

#### Cold

Caesar Salad with Focaccia Croutons

Caprese with Celigene Mozzarella and Sweet Basil

Citrus Grilled Asparagus  
Extra Virgin Olive Oil, Shaved Parmesan

Fregula 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  
Cannolis

Lemon Meringue Pie  
Raspberry and Honey Tarts  
Amaretto Tiramisu

#### Accompaniments

Artisan Bread and Sweet Butter

Freshly Brewed Coffee,  
Decaffeinated Coffee, Assorted Teas

\$68 per person

### Mediterranean Buffet

#### Salad

Hummus and Baba Ghanoush

Toasted Pita Chips

Stuffed Grape Leaves

Greek Salad

Tabouleh Salad

#### Entree

Oregano-marinated Chicken Kebab

Lemon Orzo Pasta

Grilled Beef Tenderloin

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

\$68 per person

### “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  
Balsamic Drizzle

Marinated Mushrooms  
Aged Balsamic Dressing

Haricot Verts with Potatoes, Onions  
Tomatoes, Olives and 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 and Mushrooms  
Cumin Roasted Parisienne Potatoes

Three-Cheese Pizza with Ricotta  
Mozzarella, Gorgonzola

Each additional Entrée – \$12 per person

## Home Style Buffet

### 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 Beef or Pork Burnt Ends

Double-Smoked Baked Beans

Buttermilk Smashed Potatoes  
Sour Cream and Cheese

Buttery Sweet Corn on the Cob

### Dessert

Chilled 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

*\$60 per person*

## Soup, Salad and Sandwich Buffet

### 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

*\$56 per person*

## AUDIO VISUAL PACKAGES

*All audio visual services are provided by  
PSAV Audio Visuals  
Please call for pricing at 702-632-5242*

### Flipchart Package

Includes professional-grade flipchart stand  
flipchart paper, four markers  
labor set-up and recovery

### Podium Microphone Packages

Includes one adjustable gooseneck audio  
microphone, a four-channel mixer  
audio patch, all cables, cords  
labor set-up, pre-testing and recovery

### 50" Plasma Display Package

Includes a 50" plasma monitor supported on  
metal stand with wheels, all cables, cords, labor  
set-up, pre-testing and recovery

### Standard Display Package

Includes tripod screen, LCD projector  
projection stand, all cables, cords  
Labor set-up, pre-testing and recovery

### Outdoor Lighting Package

Includes two 5' tall white moon balloons  
glowing orbs are dimmable and floor  
supported. Black spandex covered bases  
all cables, cords, labor set-up  
pre-testing and recovery

### Fast-Fold Display Package

Includes industrial fast-fold screen with  
dress kit, LCD projector (up to 4000 lumens),  
projection stand, all cables, cords  
labor set-up, pre-testing and recovery

## Something Different...

### The Tapas Buffet

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

*\$66 per person*

### “Raid the Refrigerator”

*Presented in Retro Refrigerator*

*Fifty guest maximum*

#### Individual Wrapped Sandwiches:

Sliced Roasted Turkey with  
Boursin and Brie, Sourdough Hoagie  
Tuna Spinach Wrap  
Pesto Grilled Seasonal Vegetables  
Multi-Grain Hoagie

#### Individual Salads:

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

String Cheese, Kosher Dill Pickles  
Assorted Chips, SunChips

Vanilla and Chocolate Rice Pudding  
Chocolate Chip Cookies

Freshly Brewed Coffee,  
Decaffeinated Coffee, Assorted Teas

*\$57 per person*

## SOMETHING CASUAL...

### “Street Food” Buffet

#### Salad

Chilled 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  
Mini Nathan 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  
Caramel Popcorn  
Lemon Meringue Cupcake  
Freshly Brewed Coffee  
Decaffeinated Coffee, Assorted Teas

*\$59 per person*

## Goodman's New York Deli Buffet

### 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

*\$57 per person*

## Working Lunch Buffet

### Cold

California Baby Mixed Greens  
Mediterranean and Herbed Ranch  
Dressings

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 Pre-made 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

*\$57 per person*

## COMPLEMENTS

### ADD A HOT ITEM

Choice of  
Tomato Bisque, Minestrone or  
Homemade Chicken Noodle Soup  
*\$6 per person*

Fusilli Pasta with Grilled Chicken, Tomatoes  
Chives, White Wine Cream, Lemon  
or  
Ricotta and Spinach Canneloni  
Asiago Cheese, Fresh Mozzarella  
*\$12 per person*

Tortilla Chips, Salsa, Guacamole  
*\$7.50 per person*

Individual Bags of Assorted Chips  
*\$7 each*

Whole Fresh Seasonal Fruit  
*\$54 per dozen or \$4.50 each*

Assorted Soft Drinks  
*\$5.50 each*

Still and Sparkling Mineral Waters  
*\$5.50 each*

Assorted Gatorades  
*\$8 each*

Assorted Vitamin Waters  
*\$8 each*

Snapple or Arnold Palmer  
*\$9 each*

Assorted Energy Drinks:  
Red Bull, Sugar-free Red Bull  
Monster  
*\$9 each*

Lemonade, Ice Tea or "Arnold Palmer"  
*\$95 per gallon*

## Gourmet Sandwich Buffet

### 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 Cheese Steak on Rustic Rolls  
Shaved Strip Loin, Peppers  
Onions, Provolone

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

Chicken Parmesan with Mozzarella  
Cheese, 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 Tart

Passion Fruit Meringue Tart

Lemon Bars

New York Style Vanilla Cheesecake

### Accompaniments

Freshly Brewed Coffee

Decaffeinated Coffee, Assorted Teas

*\$59 per person*

## COMPLEMENTS

### Enhance your Lunch with a Selection of Panini

Focaccia with Prosciutto, Arugula  
Roasted Red Peppers, Sweet Basil

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

*Additional \$12 per person*

### Selection of Soups

Roasted Butternut Squash  
Roma Tomato and Basil

Pureed Sweet Pea and Asparagus  
Yukon Gold Potato and Leek  
Creamy Sweet Corn

*Additional \$6 per person*

## NON-ALCOHOLIC BEVERAGES

### Specialty Beverages

San Pellegrino Arranciata  
San Pellegrino Limonata

Tomato Juice

Gatorade

V8

*\$8 each*

Assorted Energy Drinks:  
Red Bull, Sugar-free Red Bull  
Monster  
*\$9 each*

*\*Attending Chef required - \$195*



## Bento Box Lunches

\$50 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, Caramelized  
Balsamic Onions, Smoked Mozzarella  
Tiramisu

## COMPLEMENTS

### Beverage Selection

Assorted Soft Drinks  
\$5.50 each

Still and Sparkling Mineral Waters  
\$5.50 each

Assorted Gatorades  
\$8 each

Assorted Vitamin Waters  
\$8 each

Snapple or Arnold Palmer  
\$9 each

Assorted Energy Drinks:  
Red Bull, Sugar-free Red Bull  
Monster  
\$9 each

Lemonade, Ice Tea or "Arnold Palmer"  
\$95 per gallon

Coconut Water  
\$9 each

Freshly Brewed Coffee  
Decaffeinated Coffee, Assorted Teas  
\$95 per gallon

## 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*

*Six Selections - \$48 per person*

*Ten Selections - \$68 per person*

*Eight Selections - \$56 per person*

*Twelve Selections - \$72 per person*

### Hot Hors d'Oeuvres

Portobello Mushroom Tartlets  
Asiago Cheese

Kampur 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

Tortilla Española, Piquillo Pepper  
Mayonnaise

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

Gruyere 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 Cheese Steak Hoagie

Mini Beef Wellington

### PLATED HORS D'OEUVRES

#### 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 Nicoise, Haricot Vert  
Tiny Tomatoes, Nicoise 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

*\$65 per person*

## Cold Hors d'Oeuvres

Crispy Vegetable Summer Rolls  
Sweet Chili Sauce

Miniature Greek Salad

Rigatoni with Sun-dried Tomato  
Boursin and Truffle Essence

Skewered Caprese

Assortment of Lollipops  
BLT  
Parma Ham, Melon, Port Reduction  
Dungeness Crab, Tomato

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

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 Multi-grain Crouton

## MAY WE SUGGEST...

### Champagne

Louis Roederer, Brut Champagne  
France  
\$94

### White Wines

Iconoclast, Chardonnay,  
Sonoma County, California  
\$59

Ferrari-Carano, Fumè Blanc,  
Sonoma County, California  
\$53

Stags' Leap, Chardonnay,  
Napa Valley, California  
\$72

### Red Wines

Le Crème, Pinot Noir,  
Alexander Valley, California  
\$55

Iconoclast, Cabernet Sauvignon,  
Napa Valley, California  
\$64

Ferrari-Carano, Merlot  
Sonoma County, California  
\$64

## MARTINI BAR

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

\$15 per drink

### Lemonade Stand

#### featuring:

Grey Goose and Kettle One Vodkas  
Traditional Lemonade, Limeade and  
Raspberry Lemonade

*Priced separately and  
charged on consumption*

## Reception Theme Stations

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

*Additional charge of \$10 per person will apply if less than 30 guests guaranteed.*

### \*Risotto Station

*Chef to prepare in room*

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

*\$29 per person*

### \*Pasta Station

*Chef to prepare in room*

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

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

Gemelli Pasta, Bocconcini, Basil  
Cured Tomatoes, Pomodoro Sauce

Shaved Parmesan, Crushed Chilies  
Garlic Herb Focaccia, Bread Sticks

*\$30 per person*

### \*Slider Station

*Chef to prepare in room*

Beef Sliders  
Balsamic Onions, Cheddar Cheese

Barbecue Pulled Chicken Sliders  
Crispy Onions, Pineapple  
Havarti Cheese

Turkey Slider  
Swiss Cheese, Cranberry Dressing

French Fries, Pineapple Ketchup

*\$30 per person*

### \*Greek Station

*Chef to prepare in room*

Gyro Meat – Beef and Lamb

Marinated Chicken Soulvaki

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

*\$32 per person*

### Wellness Station

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

*\$18 per person*

## COMPLEMENTS

### Sushi and Sashimi

Tuna Rolls , Shrimp Rolls , California Rolls  
Salmon, Yellowtail and Tuna Nigiri Sushi

Soy Sauce, Ginger, Wasabi

*Sushi Rolls – \$102 per dozen*  
*Assorted Sashimi – \$120 per dozen*  
*Optional Sushi Chef – \$300*

### Seafood Corner

*Ice Carving for display priced separately*  
*Price per dozen*

Jumbo Shrimp – \$108

Malpeque Oysters – \$96

Crab Claws – \$96

Crab Legs – \$132

*Served with Lemon Wraps*  
*Cocktail Sauce, Mignonette Sauce*  
*Optional – Oyster Shucker, \$300*

### Hawaiian "Poke" Station

*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  
*\$36 per person*

*\*Attending Chef required - \$195*

## \*Middle Eastern Station

*Chef to prepare in room*

Kubideh Kebab made with Ground Beef, Lemon Cumin and Herbs

Smoked Paprika-Marinated Chicken Kebab

Fattoush Salad, Tomatoes

Cucumbers, Onions, Lemon Dressing

Hummus and Baba Ghanoush

Shirazi Salad

Tabouleh Salad

Pita Bread

*\$28 per person*

## \*Vietnamese Pho Station

*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

*\$25 per person*

## \*Dim Sum Station

Shrimp Shumai

Chicken Pot Sticker

Leek and Pork Cake

Vegetarian Bao

Hot Chinese Mustard, Soy Sauce

Sriracha Sauce

*\$29 per person*

## Pizza Board

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

*\$28 per person*

## \*Satay Station

*Seared to order:*

Chicken, Beef and Shrimp Satays

Thai Peanut Dipping Sauce

Vegetable Wrap

Pad Thai Salad

Thai Papaya Salad

Jasmine Rice

*\$32 per person*

## Crab Cake and Salmon Cake Station

Old Bay Crab Cake

Lemon Caper Aioli

Salmon Fennel Cake

Citrus-Dill Mayonnaise

Wild Arugula and Baby Kale Salad

*\$30 per person*

## COMPLEMENTS

### SEAFOOD STATION

*Based on six (6) 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

*\$60 per person*

### Side of Salmon

*Serves 30 guests*

Smoked or Cured Atlantic Salmon

Creamy Horseradish, Dill Sauce, Lemon

Capers, Red Onions, Pumpernickel Bread

*\$600 each*

### Vodka Luge with Caviar Station

Beluga, Golden Osetra, Dark Osetra

Sevruga, American Sterling

Blinis, Toast Points, Crème Fraîche

Sour Cream, Onions, Chopped Egg Whites

and Egg Yolk, Parsley, Lemon

*Market Price*

### Polenta and Scallop Station

Anson Mills Organic Polenta

Seared Day Boat Scallops

Roasted Tomato Hollandaise

Micro Basil

*\$25 per person*

*\*Attending Chef required - \$195*

## \*Grilled Cheese Station

Sliced Roasted Turkey, Havarti Cheese  
Caramelized Balsamic Onions  
Pesto Aioli

Seasonal Grilled Vegetables  
Smoked Cheddar, Oven-Dried  
Tomatoes, Red Pepper Hummus  
Multi-grain Bread

*\$28 per person*

## \*\*The "Truck Stop"

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

*\$29 per person*

## Fajita Station

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

*\$26 per person*

## Tapas Station

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

Roasted Baby Peppers, Piparras  
Smoked Paprika, Manchego Cheese

*\$34 per person*

## \*Antipasto and Carne

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:  
Parmegiano Reggiano, Fontina,  
Gorgonzola Dolce

Artisan Bread, Assorted Mustards

*\$32 per person*

## COMPLEMENTS

### Vegetable Crudité

Choice of two Dips:  
Maytag Blue Cheese  
Dilled Pesto  
Pink Peppercorn Ranch  
Smoked Tomato Balsamic  
*\$10 per person*

### Blue and Yellow Corn Tortilla Chips

Warm Spinach Artichoke Dip  
*\$8 per person*

### Cheese Display

Regional and International Cheeses  
Grapes and Walnuts  
Sliced Baguettes and Water Crackers  
Garnished with Fresh and Dried Fruit  
*\$22 per person*

### Baked Brie in Brioche

Serves 25 guests  
Served with Walnuts and Grapes  
*\$275 per order*

\* Attending Chef required - \$195

\*\* Truck Set-up - \$175

## Reception Carving Stations

All carving stations are Chef attended. Add \$195 Chef fee

### Baked Atlantic Salmon

Twenty guest minimum

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

\$24 per person

### Colorado Leg of Lamb

Twenty guest minimum

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

\$28 per person

### Braised Corned Beef

Twenty guests minimum

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

\$23 per person

### Barbecued Beef Brisket

Twenty guest minimum

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

\$21 per person

### Roasted Tenderloin of Beef

Twenty guest minimum

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

\$32 per person

### Steamship Round of Beef

Seventy-five guest minimum

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

\$25 per person

### DESSERT COMPLIMENTS

Add any of the following to the main menu:

#### Chocolate Fountain

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

\$20 per person

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



# EVENING

## Tomahawk Ribeye

*Thirty guest minimum*

Bone-in Rib Steak  
Creamy Horseradish  
Green Peppercorn Sauce

Sourdough Rolls

*\$29 per person*

## Whole Free-Range Rotisserie Chicken

*Thirty guest minimum*

*Carved to order*

Served with Creamed Corn  
Truffle Macaroni and Cheese

*\$22 per person*

## Whole Roasted Turkey Breast

*Thirty guest minimum*

Apple Sage and Cornbread Stuffing  
Traditional Giblet Gravy  
Spiced Cranberry Compote

*\$18 per person*

## Honey-glazed Ham

*Thirty guest minimum*

Baked Ham, Warm Cornbread  
Selection of Mustards

*\$20 per person*

## Porchetta

*Thirty guest minimum*

Boneless Pork Roast  
Italian Caponata  
Shallot Port Wine Reduction  
Ciabatta Roll

*\$20 per person*

## Pork Steamship

*Thirty guest minimum*

Brown Sugar and Molasses Glaze  
Black Eye Pea Ragu  
Collard Greens

*\$22 per person*

## DESSERT COMPLEMENTS

### Action Station

*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

*\$18 per person per station*

*Attendant required – \$195*

### Lollipop Station

Assorted Cake Pops –  
Cheesecake, Brownies, Rice Krispie Treats

*\$12 per person*

### Chocolate Eskimo Bars and Sorbet Cones

*\$84 per dozen*





## Plated Dinners

### 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

Grandma's 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

## COMPLEMENTS

### Hot or Cold Towel Service

\$2 per person

### Amuse

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

\$6 per person

### Intermezzi

Choose one:

Kalamansi Lime Sorbet and Absolut Citron

Pink Grapefruit and Champagne Sorbet

Pear Sorbet with Absolut Pear

\$8 per person

### Intermezzi in Ice Carving

Additional \$15 per person

### VIP Gourmet Bread Basket

Selection of Lavosh

Pretzel Bread

Multi-Grain

Kalamata 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

\$6 per person

# EVENING

## Salad (continued)

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

### \*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, 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 Cipolini, Au Jus

## Chicken

Dijon-Herb Crusted Chicken Breast

Mushroom Farrotto, Asparagus

Heirloom 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

“Nicoise 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

## VEGETARIAN OPTIONS

Farro Risotto with Seasonal Vegetables

Cherry Tomatoes, Shiitake Mushrooms

Savoy Spinach, Leeks

Roasted Garlic, Soy Cream

Mesquite Grilled Brochettes

Mushrooms, Yellow Finn Potatoes, Peppers

White Corn, Squash, Red Onions

Cherry Tomatoes, Tofu, Pumpkin Black Rice

Fire-Roasted Poblano Chili with White Sweet

Corn, Quinoa, Grilled Seasonal Vegetables

Roasted Onions, Kidney Beans

Charred Tomatillo Sauce, Goat Cheese

## SUGGESTED DINNER WINES

### Champagne

Louis Roederer, Brut Champagne

France

\$94

### White Wines

Iconoclast, Chardonnay,

Sonoma County, California

\$59

Ferrari-Carano, Fumè Blanc,

Sonoma County, California

\$53

Stags' Leap, Chardonnay,

Napa Valley, California

\$72

### Red Wines

Le Crème, Pinot Noir,

Alexander Valley, California

\$55

Iconoclast, Cabernet Sauvignon,

Napa Valley, California

\$64

Ferrari-Carano, Merlot

Sonoma County, California

\$64

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

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

# EVENING

## Entrée (continued)

### \*"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

*Four-Course – \$120 per person  
Choice of two Entrées – \$125  
per person*

*Five-Course – \$128 per person  
Choice of two Entrées – \$135  
per person*

## 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, Fiore di Latte Gelato

*Two Alternating Desserts-  
add \$8 per person*

## COMPLEMENTS

### Family Style Dessert Platter

Chocolate Praline Cake  
Amaretto Tiramisu  
Vanilla Crème Brulée Tart  
Fresh Mango Cheesecake  
Almond and Pear Tart  
*\$18 per person*

### Cheese Tasting

Point Reyes Blue, Dried Fruit and Nuts  
Laura Chenel Goat Cheese  
Fig Cake, Reblochon, Chardonnay Jel  
*\$20 per person*

## FURTHER COMPLEMENTS

Almond Macaroons  
Petit Fours  
Chocolate Truffles  
Chocolate-dipped Strawberries  
*\$84 per dozen*

Champagne, Port or Dessert Wines  
*Available by the glass*

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

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

## Family Style

*Fifty guest minimum*

### The Steak House

#### Cold

Classic Iceberg Wedge  
Bacon, Tomato, Blue Cheese  
Waldorf Salad  
Broccoli and Grape Salad  
Toasted Pine Nuts  
Beef Steak  
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 & Cheese

#### Accompaniments

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

*\$142 per person*

### Italian Style

#### 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

*\$138 per person*

### Pacific Rim Family Style

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

*\$130 per person*

## Dinner Buffets

*Fifty guest minimum*

### The Boulevard

#### Cold

Baby Spinach Salad  
Cherry Tomatoes, Shaved Onions  
Cucumber, Saba Vinaigrette

Burrata-Tomato Salad  
Sweet Basil, Extra Virgin Olive Oil

Quinoa Salad  
Chick Peas, 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

#### Accompaniments

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

*\$105 per person*

### Dessert Selection

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

*Select Six - \$28 per person*

*Select eight - \$32 per person*

### BUFFET COMPLEMENTS

*Add any of the following to the main menu.*

#### Seafood Corner

*Ice Carving for display priced separately  
Price per dozen:*

Jumbo Shrimp - \$108

Malpeque Oysters - \$96

Crab Claws - \$96

Crab Legs - \$132

*Served with Lemon Wraps  
Cocktail Sauce, Mignonette Sauce  
Optional - Oyster Shucker, \$300*

### HOT ENHANCEMENTS

#### Grilled Herb-crusting 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

*\$15 per person*

### DESSERT ENHANCEMENTS

*Fifty guest minimum*

#### DONUT STATION

Choice of Vanilla, Chocolate, Coffee  
Maple and Lemon Glazes

Assorted Sugars and Toppings

*\$16 per person*

*Attendant required - \$195*

### STONE COLD ICE CREAM STATION

Vanilla, Chocolate and Strawberry Ice Cream

Chocolate, Caramel and Strawberry Sauces

Oreo Cookies, Chocolate Chips, M&M's

Snickers Bars, Gummy Bears, Pecans

Reese's Peanut Butter Cups

*\$20 per person*

*Attendant required - \$195*



## All American Barbecue Buffet

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

*\$105 per person*

## Italian Buffet

### 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 Ragu

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

*\$115 per person*

## "Viva Las Vegas" Buffet

### 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

\*Bananas Foster or Cherries Jubilee

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

*\$120 per person*

*\*Attending Chef required - \$195*



# General Information

## PRICING GUIDELINES

### Continental Breakfast

From \$36 per person

### Coffee Break

From \$22 per person

### Lunch

From \$60 per person

### Reception

From \$90 per person

### Plated Dinner

From \$120 per person

### Buffet Dinner

From \$105 per person

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 (8.1%) state sales tax will be added to all food and beverage charges. A labor charge of \$195 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

Valet Parking

Meeting Planner Amenities

*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

\$195 each

### Attendant Fee

(Carver, Chef, Coat Check and Restroom Attendant)

\$195 each

### Cashier

\$195 each

### Sushi Chef

\$300 each

### Grand Piano Tuning

\$150 each

### Security Officer

\$70 per hour

### Upgraded Showplates

\$5 per guest

### Internet

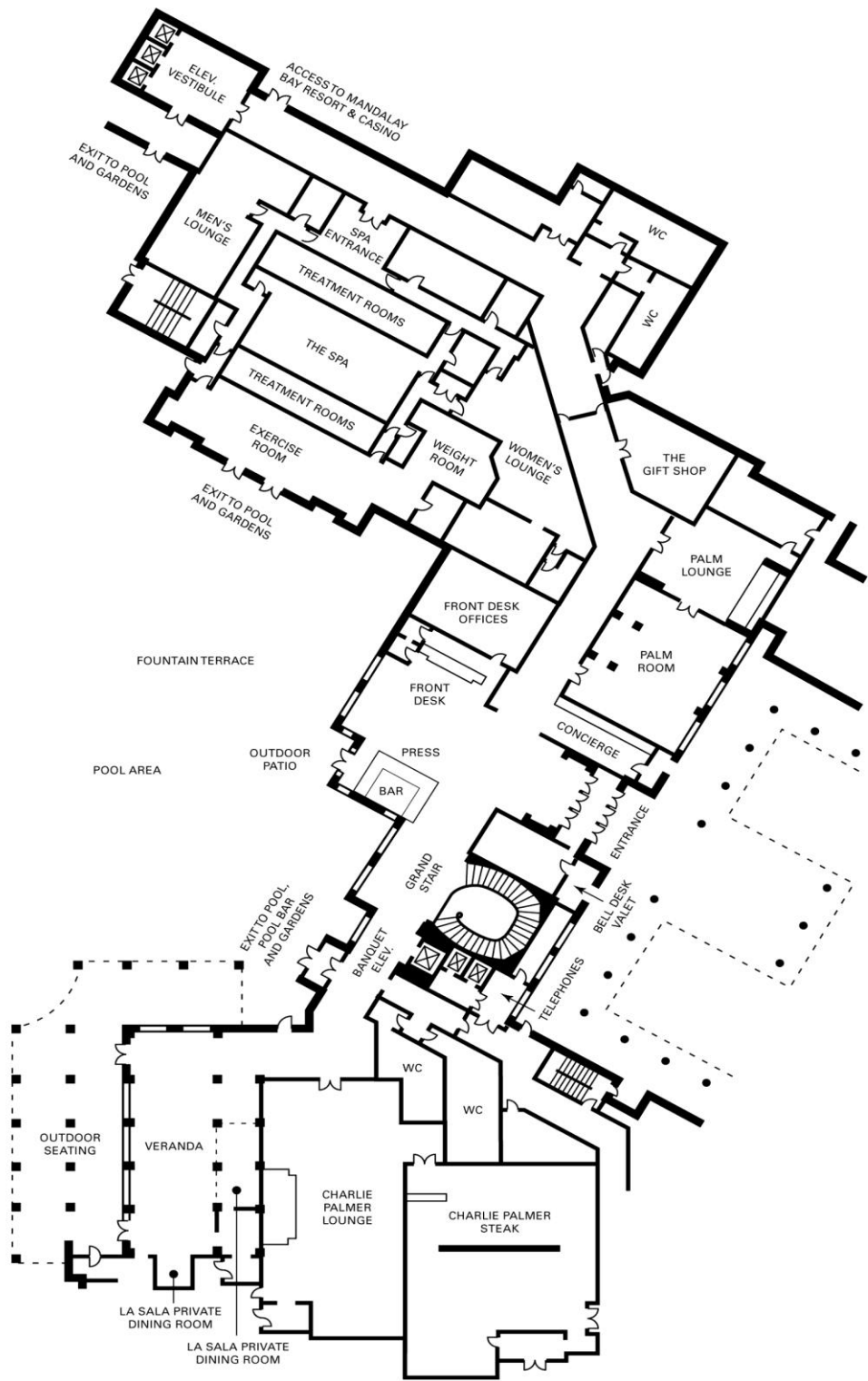
Contact MIS

### Barstools

\$75 each

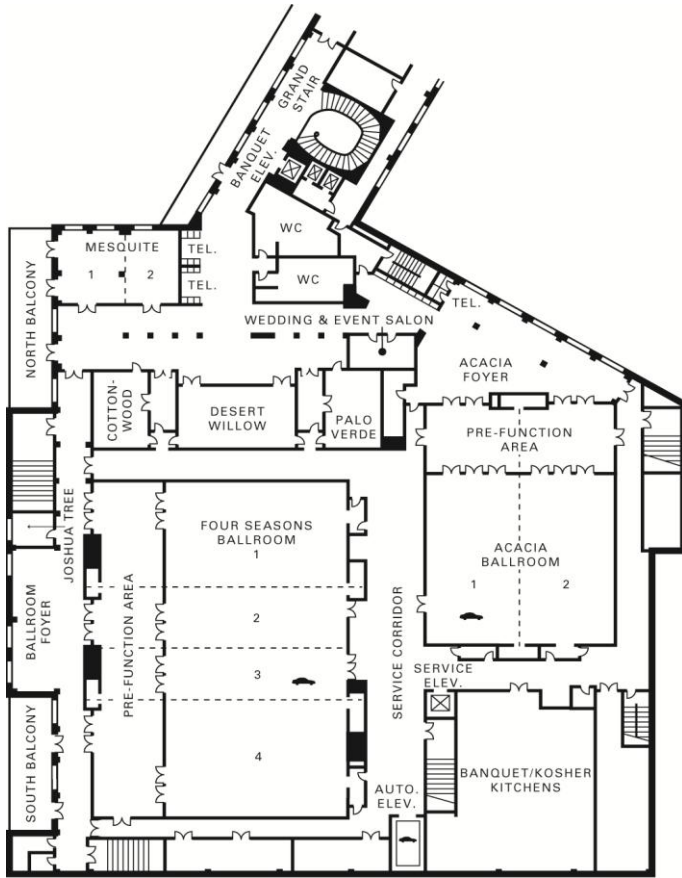
### Heaters

\$75 each

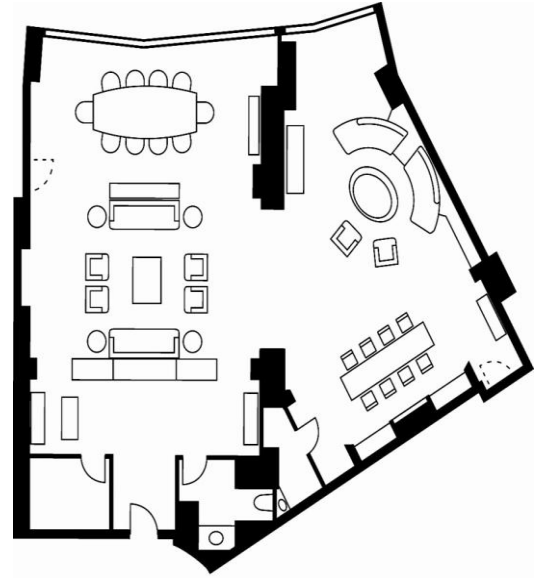


LAS VEGAS GROUND FLOOR PLAN





— AUTOMOBILE ACCESSIBLE



Four Seasons Hotel Las Vegas  
Mojave & Sierra Boardrooms

Rooms	Size		Ht. (ft.)	CAPACITIES								
	Dimensions (ft.)	(sq ft.)		(m2)	Reception	Banquet	Theater	Classroom	Conference	Hollow Square	U- Shape	Office Storage
Four Seasons Ballroom*	72 x 140	10080	936	18	900	720	750	600	-	-	-	-
Pre-function Area*	28 x 140	3920	364	12	240	200	300	-	-	-	-	-
Acacia Ballroom**	70 x 75	5250	488	18	450	300	380	300	-	-	-	-
Pre-function Area**	26 x 75	1950	181	18	140	120	136	80	-	-	-	-
Mesquite	30 x 53	1590	148	12	136	120	-	-	-	-	-	-
Mesquite One	30 x 32	960	89	12	80	80	60	48	22	36	27	-
Mesquite Two	21 x 30	630	59	12	56	40	40	24	22	24	21	-
Cottonwood	21 x 32	672	62	12	56	50	56	24	22	30	24	-
Desert Willow	26 x 46	1196	111	12	100	80	100	60	36	48	42	-
Palo Verde	21 x 32	672	62	12	56	50	56	24	22	30	24	-
Joshua Tree	14 x 14	203	19	12	-	-	-	-	-	-	-	4
Palm Room	37 x 46	1702	158	11	200	100	60	60	36	48	42	-
Palm Lounge	30 x 37	1110	102	11	60	50	-	-	20	-	-	-
Pool		-	-	-	300	-	-	-	-	-	-	-
Fountain Terrace		-	-	-	600	300	-	-	-	-	-	-
Sierra Boardroom		2100	195	8	60	-	-	-	14	-	-	-
Mojave Boardroom		2100	195	8	60	-	-	-	14	-	-	-

\*Divisible in halves and thirds

\*\*Divisible in half

1 ft. = .9048m

1 sq. ft. = .0929 m2