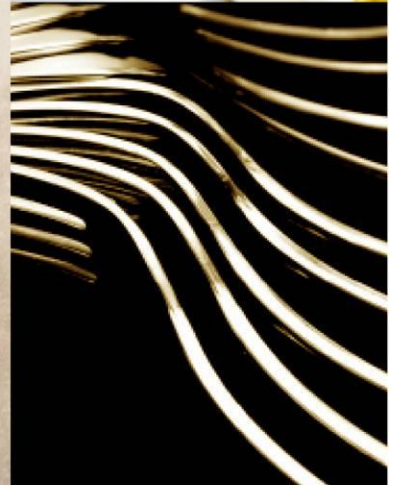
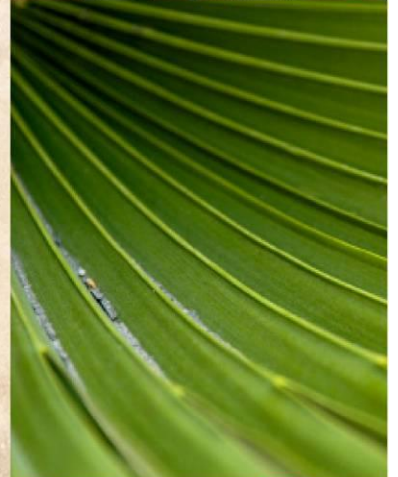


FOUR SEASONS CATERING



FOUR SEASONS HOTEL
Las Vegas



Welcome

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

Contents

MORNING

Breakfast Buffets
Plated Breakfasts

MIDDAY

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EVENING

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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

\$12 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 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

\$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 with
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



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 Ragù
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-crusting 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 Broccoli
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

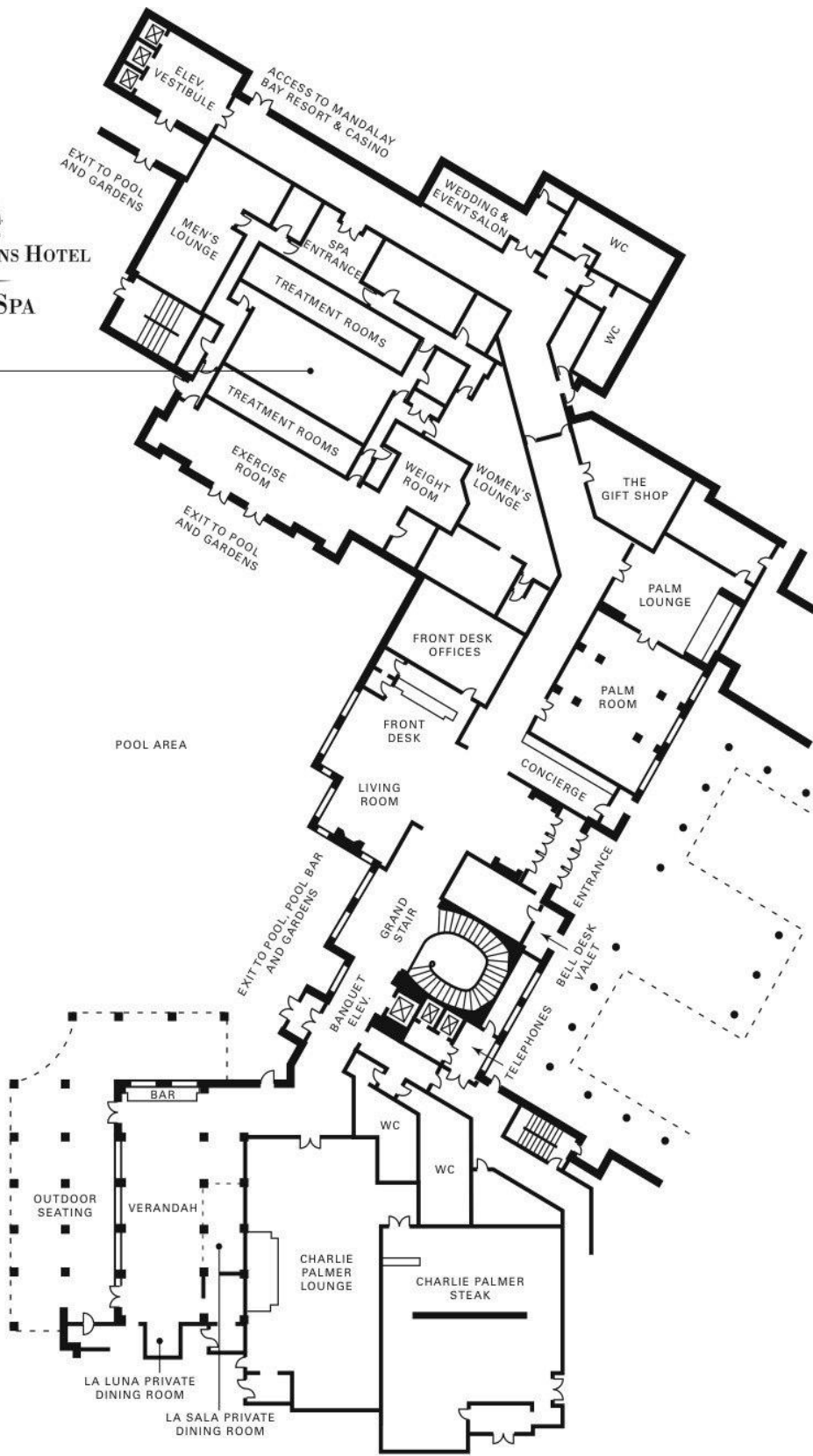
Upgraded Showplates
\$5 per guest

Internet
Contact MIS

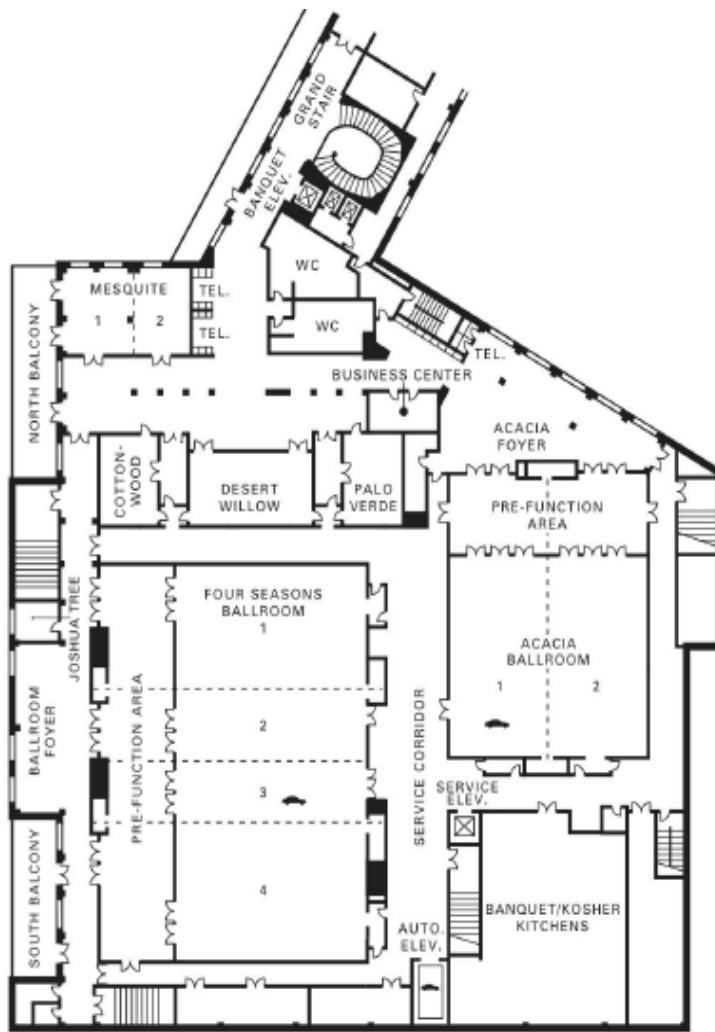
Barstools
\$75 each

Heaters
\$75 each


FOUR SEASONS HOTEL
THE SPA

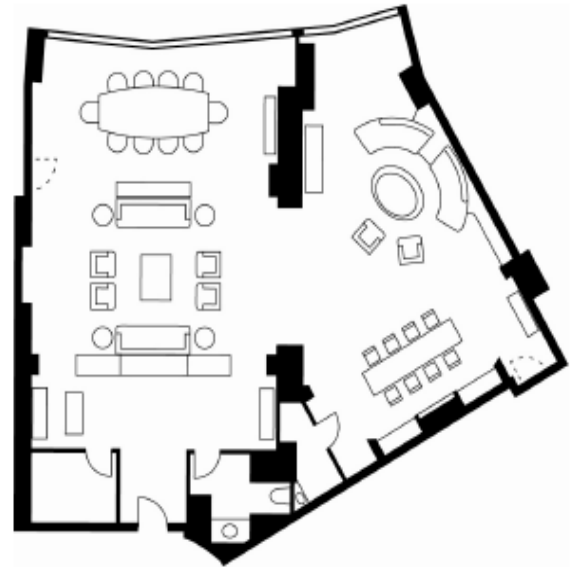


LAS VEGAS GROUND FLOOR PLAN



SECOND FLOOR

AUTOMOBILE ACCESSIBLE



SIERRA BOARDROOM - 39TH FLOOR
 MOJAVE BOARDROOM - 38TH FLOOR

Rooms	Dimensions (ft.)	Size (sq. ft.)	Size (m2)	Ht. (ft.)	Reception	Banquet	Theater	Class-room	Conference	Hollow Square	U-Shape	Office Storage
Four Seasons Ballroom*	72x140	10,080	936	18	900	720	750	600	-	-	-	-
Pre-function Area*	28x140	3920	364	12	240	200	300	-	-	-	-	-
Acacia Ballroom**	70x75	5250	488	18	450	300	380	300	-	-	-	-
Pre-function Area**	26x75	1950	181	18	140	120	136	80	-	-	-	-
Mesquite	30x53	1590	148	12	136	120	-	-	-	-	-	-
Mesquite One	30x32	960	89	12	80	80	60	48	22	36	27	-
Mesquite Two	21x30	630	59	12	56	40	40	24	22	24	21	-
Cottonwood	21x32	672	62	12	56	50	56	24	22	30	24	-
Desert Willow	26x46	1196	111	12	100	80	100	60	36	48	42	-
Palo Verde	21x32	672	62	12	56	50	56	24	22	30	24	-
Joshua Tree	14x14	203	19	12	-	-	-	-	-	-	-	4
Palm Room	37x46	1702	158	11	100	70	-	-	20	-	-	-
Palm Lounge	30x37	1110	102	11	60	50	-	-	20	-	-	-
Pool	-	-	-	-	200	-	-	-	-	-	-	-
Fountain Terrace	-	-	-	-	100	-	-	-	-	-	-	-
Sierra Boardroom***	-	2100	195	8	60	-	-	-	14	-	-	-
Mojave Boardroom***	-	2100	195	8	60	-	-	-	14	-	-	-

*Divisible in halves and thirds

**Divisible in half

***Ceiling height varies; lowest height is 7 ft.

1 ft. = .9048m

1 sq. ft. = .0929 m2