



KOSHER

MENUS

ELEVATE YOUR LAS VEGAS EXPERIENCE ▶



FOUR SEASONS
HOTEL
LAS VEGAS

RECEPTION

\$115 per dozen

COLD HORS D'OEUVRES

Smoked Salmon on Pumpnickel
with Red Onion and Chives

Ahi Tuna Tartare on Toasted Challah

Vine-Ripened Tomato
Artichoke and Olive Bruschetta
on Crispy Crostini **V**

Smoked Sable Fish Salad
with Lemon, Dill and Capers
in a Cucumber Cup

Sushi Roll with Avocado
Red Peppers and Cucumber **V**

Smoked Chicken with Mango
Relish on Crispy Wonton

Peppered Chicken Liver Mousse
on Lemon Challah Toast

White Fish Ceviche with Tortilla Crisp
Cilantro and Tomato

Vegetable Crudité with Avocado
Curry and Garlic Dip **V**

Chilled Peppered Loin of Beef on
Focaccia Crostini, Horseradish Sauce

Stuffed Grape Leaves **V/GF**

HOT HORS D'OEUVRES

Forest Mushroom, Basil, Balsamic
and Sweet Onion Tartlet **V**

Chive and Potato Latke with Roasted
Apple and Sour Cherry Compote **V**

Mini Red Bliss Potato Stuffed
with Smoked Salmon and Chives

Crispy Herb-Crusted Artichoke Bottoms
with Roasted Tomato Chutney **V/GF**

Curried Chicken Breast with Coconut
and Tropical Fruit Wrapped in Filo Pastry

Teriyaki Beef Satay with Spicy
Peanut Dipping Sauce **GF**

Crispy Matzo Breaded Chicken Tenderloin
on a Wooden Skewer, Honey Mustard Glaze

Asian Vegetable Tempura
with Sweet Chili Dipping Sauce **V**

Spinach and Filo Triangles **V**

Grilled Chicken Satay, Sweet Chili Sauce **GF**

Mini Hot Dog in Blanket

Vegetable Egg Rolls with
Homemade Plum Sauce **V**

Potato Knishes **V**

V Vegetarian / **VG** Vegan / **GF** Gluten Free

Mashgiach Fee – Approximately \$2,500 per day based on menu selections. All food and beverage prices are subject to 8.25% sales tax and 16.84% service charge, 6.16% administrative fee. Prices are subject to change.

RECEPTION STATION

All items below require chef attendant
\$250 each

SMOKED FISH DISPLAY

\$25 per person

Twenty-five guest minimum

Served with Capers, Shaved Red Onions, Chopped Eggs, Parsley and Lemons, Assorted Bagels and Marble Rye Toast Points

LOX AND WHITE FISH

\$20 per person

Twenty-five guest minimum

Pumpernickel, Bagel Chips and Traditional Condiments

SALMON AND WHITE FISH

\$26 per person

Twenty-five guest minimum

Filo Pastry with Mushroom and Spinach, Orange Dill Sauce

HOT ROASTED ATLANTIC SALMON

\$25 per person

Twenty-five guest minimum

Honey Grain Mustard Glaze Garnished with Pea Sprouts and Grape Tomatoes
Lemon Wedges, Sliced Baguette

RISOTTO STATION **V**

\$35 per person

With choice of: Green Asparagus
Wild Mushrooms, Roasted Peppers
Eggplant Confit, Artichokes, Grape
Tomato and Basil Pesto

PASTA STATION **V**

\$36 per person

Farfalle, Penne and Fusilli Pasta Served with Roasted Mushroom, Asparagus
Olives, Roma Tomatoes, Artichokes,
Roasted Zucchini and Eggplant
Choice of Tomato Basil Sauce or Lemon
Basil Pesto with Garlic finished with Olive
Oil, Crushed Chilies, Fine Herbs

ROASTED TURKEY BREAST

\$24 per person

Twenty guest minimum

Sage-Roasted Turkey Breast with
Orange Cranberry Chutney, Au Jus
Sage and Apple Stuffing, Challah Rolls

PRIME RIB OF BEEF

\$34 per person

Twenty guest minimum

Pepper-Crusted Roasted Prime Beef
Rosemary Red Wine Reduction, Sautéed
Mushroom and Onions, Dijon Mustard
Horseradish, Served with Assorted Rolls



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PLATED DINNER

Three-Course: \$135 per person

Four-Course: \$145 per person

Five-Course: \$155 per person

Assortment of Rolls and Challah Bread

Freshly Brewed Coffee

Decaffeinated Coffee and Assorted Teas

APPETIZER

Ahi Tuna Tartare, Salmon Carpaccio and American Caviar

Seared Maple and Grainy Mustard Crusted Salmon, Lemon Tomato Couscous, Citrus Emulsion, Pea Sprouts

Wild Mushroom Risotto with Sweet Peas and Tomatoes, Wilted Spinach Balsamic Reduction

Seared Striped Bass with Soy and Ginger on Baby Bok Choy and Lemongrass Scented Wild Rice

Roasted Mediterranean Vegetables Sweet Red Pepper Sauce

Curried Chicken with Pineapple and Vegetable Strudel, Pea Sprouts and Cucumber Lime Vinaigrette

Beef Ravioli, Roma Tomato Basil Sauce with Olives, Capers, Peppers, Young Arugula, Olive Oil Sherry Vinaigrette

SALAD

Vine-Ripened Red and Yellow Tomato Salad with Basil and Olive Balsamic Dressing

Red and Green Romaine Salad Garlic Crostini, Caesar Dressing

Baby Spinach and Frisée with Roasted Walnuts, Cranberry Vinaigrette

Mixed Greens, Toasted Pumpkin Seeds, Currants and Tomatoes with Citrus Dressing

Bouquet of Radicchio, Belgian Endive and Boston Bibb with Roasted Portobello Artichokes, Olives and Cherry Tomatoes Balsamic Dressing

Crown of Petit Lettuces and Sprouts, Carrots and Cucumber, Roasted Roma Tomatoes, Mediterranean Vinaigrette

SOUP

Roasted Tomato and Basil Soup with Vodka and Crispy Fried Capers

Cinnamon Spiced Butternut Squash Soup with Toasted Almonds and Dried Cranberries

Traditional Jewish Chicken Broth with Matzo Balls

Roasted Mushroom Soup with Port Wine and Rosemary, Roasted Tomato Chutney

Tuscany Style Lentil Soup with Roasted Root Vegetables

Beef and Barley Soup with Vegetables

Tomato Gazpacho with Avocado Jicama and Cilantro

Yukon Potato and Leek Soup with Smoked Salmon and Chives

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PLATED DINNER CONTINUED ▶

PLATED DINNER

ENTRÉE

Searched Rosemary Scented Chicken Breast, Yukon Potato Crisp, Haricot Vert and Glazed Young Carrots, Grainy Mustard Reduction, Pea Sprout Salad **GF**

Searched Striped Bass with Fine Herbs Toasted Israeli Couscous with Zucchini Squash, Peppers and Tomato Seasonal Herb Salad, Citrus Sauce

Searched Atlantic Salmon Fillet with Horseradish and Pink Peppercorn Crust Rosemary-Roasted Fingerling Potatoes and Yams, Wilted Spinach with Candied Garlic, Fresh Tomato Coulis **GF**

Searched Snapper, Sweet Basil and Oven-Roasted Tomato Risotto with Spinach, Matchstick Sautéed Vegetables, Lemon Thyme Sauce **GF**

Herb Crusted Chicken Supreme Basil Scented Sweet Potato Purée Haricot Vert with Toasted Almonds and Tomato, Merlot Reduction

Roasted Chicken Breast with Honey Mustard Glaze, Candied Citrus Peel and Sage, Medley of Seasonal Vegetables, Shallot Red Wine Reduction

Pan-Fried Seasonal Catch of the Day on Roasted Fennel, Baby Potatoes Artichoke, Arugula, Sweet Peppers and Olives, Lemon Herb Vinaigrette** **GF**

Roasted Prime Rib of Beef, Yukon Potato Mash with Chives and Crispy Onion Rings, Garden Vegetables, Natural Jus

Pepper-Crusted Prime Rib of Beef Rosemary-Roasted Fingerling Potatoes with Olives and Sun-dried Tomatoes Maple Glazed Baby Carrots and Zucchini, Merlot Wine Reduction **GF**

DESSERT*

Four Seasons Berry Tartlet, Vanilla Ice Cream and Raspberry Coulis **V**

Warm Viennese Apple Strudel with Vanilla Sauce **V**

Lemon Meringue Pie with Passion Fruit Sauce and Fresh Berries **V**

Chocolate Mousse Cake with Raspberry Coulis

Apple and Almond Tart

Fresh Strawberry Flan

Chocolate and Raspberry Tart

Pear and Caramel Almond Tart **V**

* For Buffet Dessert, six (6) items add \$36 to menu price.

** \$25 surcharge per person

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CONTACT US

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

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