



ELEVATE YOUR LAS VEGAS EXPERIENCE WITH

CATERING MENU

FOR EVERY OCCASION



FOUR SEASONS
HOTEL
LAS VEGAS



TABLE OF *CONTENTS*

MORNING

MIDDAY

EVENING

BEVERAGES

GENERAL INFO

CONTACT US

HAVE A DELICIOUS *MORNING*

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

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





BREAKFAST BUFFET

ALL BREAKFAST BUFFETS ARE AVAILABLE FOR UP TO TWO HOURS. \$325 LABOR FEE APPLIES WITH LESS THAN THIRTY GUESTS. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS, EXCEPT STATIONS.

*ATTENDANT CHEF REQUIRED - \$325. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

THE AMERICAN
68 per person

Orange and Cranberry Juices
Seasonal Sliced Fruit and California Berries
VG | GF | NF

Breakfast Pastry Selection
Sweet Butter, Preserves V

Mini Bagels
Whipped Cream Cheese VG | NF

Cage Free Scrambled Eggs V | GF | NF

Breakfast Meats
select two
Pork Sausage
Chicken Sausage
Applewood Smoked Bacon
Willie Farm Turkey Bacon
Plant Based Patties GF | NF

Sides
select one
Mixed Potato Skillet Hash V | GF | NF
Potato Hashbrowns V | GF | NF
Cauliflower Rice VG | GF | NF

HEALTHY START
62 per person

Orange and Antioxidant Green Juices
Seasonal Sliced Fruit and California Berries
VG | GF | NF

Individual Greek Yogurts NF | GF

Chilled Coconut Chia Cereal VG | GF

Homemade Granola V
Whole, Skim and Oat Milk

Cage Free Scrambled Eggs V | GF | NF

Chicken Sausage and Willie Farms Turkey Bacon
GF | DF | NF

Selection of Toast
Assorted Jams, Sweet Butter, Peanut Butter

VEGAN
64 per person

Las Vegas Green Antioxidant Juice
Seasonal Sliced Fruit and California Berries
VG | GF | NF

Vegan Overnight Oats NF

Avocado Toast
Heirloom Tomatoes, Sweet Basil

“Just Egg” Scrambled” NF

Vegetable Patties

Tofu Muffins

Mini Bagels NF
Dairy-Free Cream Cheese



CONTINENTAL *BREAKFAST* BUFFET

ALL BREAKFAST BUFFETS ARE AVAILABLE FOR UP TO TWO HOURS. \$325 LABOR FEE APPLIES WITH LESS THAN THIRTY GUESTS. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS, EXCEPT STATIONS.

*ATTENDANT CHEF REQUIRED - \$325. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

CAFÉ CONTINENTAL

52 per person

- Orange and Cranberry Juices
- Seasonal Sliced Fruit and California Berries
VG | GF | NF
- Mini Bagels VG | NF
Whipped Cream Cheese
- Breakfast Pastry Selection
Sweet Butter, Preserves V
- Chocolate Banana Bread
- Assorted Muffins
- Steel Cut Oatmeal VG | NF
Brown Sugar, Raisins, Cinnamon
- Granola Parfait V
Greek Yogurt, Berries

- ## EUROPEAN CONTINENTAL
- 50 per person
- Orange and Cranberry Juices
 - Seasonal Sliced Fruit and California Berries
VG | GF | NF
 - Danish Pastries
 - Mini Bagels VG | NF
Whipped Cream Cheese
 - Smoked Salmon
 - Hard Boiled Eggs
 - Assorted Muffins
 - Selection of Meats and Cheeses
 - Granola Parfait V
Greek Yogurt, Berries

- ## EXECUTIVE CONTINENTAL
- 45 per person
- Orange and Cranberry Juices
 - Seasonal Sliced Fruit and California Berries
VG | GF | NF
 - Mini Bagels VG | NF
Whipped Cream Cheese
 - Breakfast Pastry Selection
Sweet Butter, Preserves V
 - Chocolate Banana Bread
 - Assorted Muffins
 - Overnight Oats VG | GF | DF | NF
 - Homemade Granola V
Whole, Skim and Oat Milk



BREAKFAST STATIONS

ALL BREAKFAST STATIONS ARE AVAILABLE FOR UP TO TWO HOURS. \$325 LABOR FEE APPLIES WITH LESS THAN THIRTY GUESTS. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS, EXCEPT STATIONS. *ATTENDANT CHEF REQUIRED - \$325. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

PANCAKE STATION*

23 per person
Thirty guest minimum
Available gluten-free upon request

Select one

Buttermilk Pancakes V | NF

Lemon Ricotta Pancakes V | NF

Vermont Maple Syrup, California Berries,
Bananas, Chocolate Chips, Whipped Cream,
Candied Spiced Pecans

OMELET STATION*

30 per person, cooked to order
Thirty guest minimum

Eggs

Your choice of
Cage Free Eggs, Egg Whites or “Just Egg”

Fillings

Chicken, Willie Farm Turkey Bacon, Ham,
Chopped Bacon, Tofu, Swiss, Cheddar,
Jack, Mozzarella, Spinach, Scallions,
Mushrooms, Onions, Jalapeños, Bell Peppers,
Tomatoes, Herbs, Fire Roasted Salsa

CHICKEN & WAFFLES STATION*

25 per person,
Thirty guest minimum

Crispy Chicken Tenders

Bacon and Chive Waffles

Bourbon-Maple Syrup
Honey Butter Drizzle

SMOOTHIE STATION*

25 per person
Thirty guest minimum

Rose Garden Smoothie GF

Strawberries, Raspberries, Banana,
Almond Milk, Vanilla Bean, Honey

Green Antioxidant Smoothie VG

Baby Spinach, Kale, Green Apple, Cucumber,
Avocado, Coconut Water, Lime, Chia Seeds



BRUNCH BUFFET

ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS.
ALL BRUNCH BUFFETS ARE AVAILABLE FOR UP TO TWO HOURS BEFORE REMOVAL. *ATTENDANT CHEF REQUIRED - \$325 | **BARTENDER REQUIRED - \$325
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

SMALL BREAKFAST BITES

68 per person

Orange and Cranberry Juices

Seasonal Fruit Smoothie Shooters VG | GF

Mini Bagels

Whipped Cream Cheese VG | NF

Greek Yogurt Parfait V | NF | GF

Minted Seasonal Fruit Salad VG | GF

Vegetable Egg White Frittata Skillet

Tomato Basil Compote V | GF | DF | NF

Brioche French Toast

Banana Rum Syrup NF

Homemade Smoked Sustainable Salmon

Bagels, Cream Cheese, Onions, Capers

Deviled Eggs V | GF | DF | NF

Artichoke, Smoked Paprika

Parkerhouse Breakfast Sliders NF

Eggs, Turkey Patty, Sharp Cheddar

BRIGHT & BUBBLY

85 per person

Orange, Cranberry and Pineapple Juices

Mixed Berry Parfait V

Citrus Infused Melon Martini VG

Mini Bagels

Whipped Cream Cheese VG | NF

Homemade Smoked Sustainable Salmon

Bagels, Cream Cheese, Onions, Capers

Deviled Eggs V | GF | DF | NF

Artichoke, Smoked Paprika

Cheese Blintz V | NF

Blueberry Compote

Lemon Ricotta Pancakes V | NF

Vermont Maple Syrup

Chicken and Waffle Station*

Buttermilk Fried Chicken Tenders, Belgian Waffles,

Whipped Butter, Vermont Maple Syrup

Vegetable Egg White Frittata Skillet

Tomato Basil Compote V | GF | DF | NF

Mimosa/Bellini Station** 21 per drink

Mimosas - Orange, Cranberry and Pineapple Juices

Bellinis - Peach and Strawberry Purée

Bloody Mary Station** 21 per drink

Condiments Included:

Celery, Cucumber, Cornichons, Dill Pickles,

Crispy Bacon, Lemon Wedges



PLATED BREAKFAST

ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS.
**BARTENDER REQUIRED - \$325. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

VIVA LAS VEGAS

66 per person

Freshly Squeezed Orange or Cranberry Juice

Breakfast Pastries, Muffins and Danish
Sweet Butter and Preserves V

Seasonal Sliced Fruit and California Berries
VG | GF | NF

Entrées
select one

Vegetable Egg White Frittata
Roasted Tomato Compote V | GF | DF | NF

Cage Free Scrambled Eggs
Oven Roasted Breakfast Potatoes V | GF | NF

Avocado Toast
Smashed Hass Avocado, Campari Tomato,
White Balsamic, Multigrain Bread

Buttermilk Fried Chicken and Chive Waffles NF
+8 per person

Sides
select one
Applewood Smoked Bacon
Willie Farm Turkey Bacon
Pork Sausage
Chicken Sausage
Plant Based Patties
GF | DF | NF

GOLDEN HOUR

62 per person

Freshly Squeezed Orange or Cranberry Juice

Greek Yogurt Parfait
California Berries, Mango Coulis V

Croissant Stuffed French Toast
Bananas, Butter Rum NF

Quinoa Cereal
Mango VG | GF | NF

Vegetable Egg White Frittata
Roasted Tomato Compote V | GF | DF | NF

ENHANCEMENTS

Green Juice
12 per drink

Mimosa** or Bellini**
21 per drink

Bloody Mary**
21 per drink

Fresh Cold Brew
12 per drink

Iced Tea
118 per gallon



BREAKFAST *COMPLEMENTS*

*ATTENDANT REQUIRED - \$325. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

COLD SELECTIONS

Breakfast Cereals and Granola

Whole, Skim and Oat Milk **V**
9 per person

Smoked Salmon
24 per dozen

Hard Boiled Eggs
48 per dozen

Individual Greek Yogurts **V | GF | NF**
8 each

Whole Fresh Seasonal Fruit **V | GF | VG | NF**
84 per dozen

Seasonal Sliced Fruit and California Berries
VG | GF | NF
16 per person

Granola Parfait **GF | NF**
Yogurt, California Berries
12 each

Smoothie Shooters **V | GF | NF**
Strawberry Banana or Mixed California Berries
60 per dozen

BAKED GOODS

Assorted Muffins, Breakfast Pastries,
Croissants or Bagels **V**
Sweet Butter, Preserves
88 per dozen

Breads and Spreads

Buttery Brioche
Whole Wheat Bread
Gluten Free Toast
Fresh Ground Honey Roasted Peanut Butter **V | GF**
Assorted Preserves **VG | GF**
12 per person

Donuts

48-Hour Notice Required
Miniature - 36 per dozen
Regular - 86.- per dozen

Miniature Donut Station*

48-Hour Notice Required
Miniature Donuts
Glazes: Plain, Chocolate, Caramel, Raspberry
Toppings: Rainbow Sprinkles, Chocolate Sprinkles,
Oreo, Coconut, Fruity Pebbles, M&M's
19 per person



BREAKFAST *COMPLEMENTS*

*ATTENDANT REQUIRED - \$325. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

AVOCADO TOAST STATION NF

23 per person

Multigrain Bread, Avocados, Vine Ripe Tomatoes, White Balsamic, Sweet Basil, Feta Cheese

HEARTY BREAKFAST SANDWICHES

18 per person

Select one

Grilled Canadian Bacon and Eggs

Cheddar Cheese, English Muffin NF

Egg Whites and Smoked Cheddar

Ricotta Pesto Spread, Multigrain Bread V | NF

Vegan Cheese, Tomato and Avocado

Artichoke Spread, Gluten Free Bread VG | GF

Ham and Cheese Croissant Sandwich

Smoked Ham, Havarti Cheese, Fig Jam, Buttery Croissant

HOT SELECTIONS

Belgian Waffles NF

Vermont Maple Syrup, Fresh Berry Compote V

17 per person

Cinnamon French Toast

Pecan and Fruit Compote V, Vermont Maple Syrup,

Powdered Sugar V | NF

17 per person

Steel Cut Oats

Brown Sugar, Raisins, Cinnamon VG

13 per person

Individual Quiche

16 each

Select two

Applewood Smoked Bacon and Swiss Cheese NF

Spinach, Mushroom and Gruyere NF

Egg Whites and Seasonal Vegetables

Scrambled Eggs, Egg Whites or “Just Eggs” VG | NF

16 per person

Protein Breakfast Burrito

Cage Free Scrambled Eggs, Cheddar Cheese,

Applewood Smoked Bacon, Green Onion

18 per person

Individual Egg White Frittatas V | GF

Egg Whites, Sweet Peppers, Spinach,

Mushrooms, Stewed Tomatoes

16 each



BREAKFAST *COMPLEMENTS*

***ATTENDANT REQUIRED - \$325. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.**
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

SPECIALTY LAVAZZA COFFEE STATION*

20 per person
Thirty guest minimum
Limited to 2 hours of service

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

SMOOTHIE STATION*

25 per person
Thirty guest minimum
Blended-to-order

Fruit and Vegetables
Mango, Banana, Pineapple, Blueberries,
Raspberries, Blackberries,
Pomegranate Juice, Spinach

Additions
Chia Seeds, Flaxseed,
Wheat Germ, Collagen,
Vanilla and Chocolate Protein Powder

Milk
Whole, Skim, Almond, Oatmeal,
Rice. Soy, Coconut

ASSORTED BEVERAGES

**Freshly Brewed Lavazza Coffee,
Decaffeinated Coffee,
Assorted Organic Hot Teas**
118 per gallon

Blue Bottle Cold Brew
10 each

Freshly Squeezed Orange and Cranberry Juice
45 per quart

**Lemonade, Iced Tea
or Arnold Palmer**
118 per gallon

Assorted Soft Drinks
9 each

Still and Sparkling Mineral Waters
9 each

Flavored San Pellegrino Waters
10 each

Gatorade Flavors
10 each

Assorted Energy Drinks
Regular, Tropical and Sugar-Free Red Bull, Celsius
11 each

Coconut Water
10 each

Fresh Fruit Infused Waters
112 per gallon
Cucumber Mint, Lemon Lime, Orange Basil

Energy Shot
Ginger, Ginger-Pineapple, Immunity, Organic Tumeric
7 each

ENERGIZE AT *MIDDAY*

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

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





MORNING BREAK

ALL BREAKS ARE LIMITED TO 30 MINUTES OF SERVICE.
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

KICK-START

26 per person

Homemade Granola Bars **V**

Seasonal Sliced Fruit Skewer **VG | GF | NF**

“Green Wizard” Antioxidant Juice
Spinach, Cucumber, Kale, Celery, Green Apple
VG | GF | NF

Matcha Ball **VG | GF**

Ginger Energy Shot **VG | GF | NF**

LEMONADE STAND

26 per person

Caramelized Lemon Tarts **V**

Assorted Almond Macarons **V**

Lemon White Chocolate Bars **V**

Strawberry and Mango Lemonades **VG | GF | NF**

Arnold Palmers **VG | GF | NF**

MAKE-YOUR-OWN TRAIL MIX

25 per person

Selection of Nuts, Seeds, Dried Fruit and Sweets **V**

ANTIPASTO DISPLAY

34 per person

Display of Marinated and Pickled Vegetables
VG | GF | NF

Grilled Seasonal Vegetables
Citrus, Extra Virgin Olive Oil, Balsamic Glaze
VG | GF | NF

Italian Cured Meats
Prosciutto, Spicy Sopressata, Salami, Beef Bresaola
GF | DF | NF

Selection of Cheese
Parmigiano Reggiano, Fontina, Gorgonzola Dolce
V | GF | NF

Accompaniments
Sliced Baguette, Crackers, Assorted Jams,
Mustard, Cornichons

VEGETABLE CRUDITÉ

16 per person

Select two dips

Balsamic Tomato Vinaigrette **VG | GF | NF**

Buttermilk Ranch **V | GF | NF**

Hummus **VG | GF**

AFTERNOON BREAK

ALL BREAKS ARE LIMITED TO 30 MINUTES OF SERVICE. *ATTENDANT CHEF REQUIRED - \$325
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

BEER GARDEN

29 per person

Cauliflower Poppers VG | DF | NF

Truffle Fries V

Soft Pretzels
Cheddar Cheese Sauce, Bavarian Mustard
V | NF

Garlic Boneless Chicken Wings NF

UPGRADE YOUR EXPERIENCE

Dirty Dog IPA
Big Dog Brewing Las Vegas
12 each

TEX-MEX

32 per person

Carne Asada Nachos NF

Black Beans
Tomatoes, Green Onions, Cilantro, Jalapeños
VG | GF | NF

Corn Tortilla Chips GF | NF
Salsa Verde, Salsa Rojo, Sour Cream

UPGRADE YOUR EXPERIENCE

Mexican Beers
12 each

A LAS VEGAS MOVIE

23 per person

Assorted Individual Bags of Popcorn

Freshly Popped Regular Popcorn
Assorted Flavored Seasonings V | GF

Popcorn Machine with Attendant*
325 for Machine and Attendant

Assorted Candy Bars V

SPORTS BOOK

32 per person

Tortilla Chips, Guacamole and Salsa VG | GF | NF

Carrot and Celery Sticks
Ranch and Blue Cheese Dressing V | GF | NF

Sriracha Boneless Chicken Wings NF

Nathan's Mini Corn Dogs NF

Jalapeño Poppers V | NF

Pretzel Bites
Cheddar Cheese Sauce, Bavarian Mustard V | NF

UPGRADE YOUR EXPERIENCE

Priced per drink

Domestic/Imported Beer 12
Heineken, Stella Artois, Budweiser, Bud Light,
Corona, Lagunitas IPA, Athletic Upside Dawn 0.0,
Athletic Run Wild IPA 0.0





BREAK *COMPLEMENTS*

ALL BREAKS ARE LIMITED TO 30 MINUTES OF SERVICE.
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

THE ICE CREAM MAN

16 per person

Assorted Ice Cream Bars

Assorted Frozen Fruit Bars VG | GF | NF

INDIVIDUAL SNACKS

Candy Bars V

Trail Mix V

Granola Bars V

Power Bars V

Assorted Chips V

Popcorn V | GF

Pretzels VG

8 each

GLUTEN-FREE SWEETS GF

Brownies

Lemon Bars

Chocolate Chip Cookies

84 per dozen

SELECTION OF SWEETS FROM THE PASTRY CHEF

86 per dozen

One dozen per item required

Oatmeal Raspberry Bar with Caramel V | NF

Glazed Apple Turnovers V

Assorted Homemade Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter V

Chocolate Chip Brownies V | NF

Assorted Almond Macaroons V

Assorted Donuts

Assorted Cupcakes

Assorted Cake Pops

Chocolate, Red Velvet, Cream Puff V | NF

84 per dozen

ADDITIONAL ENHANCEMENTS

Whole Fresh Seasonal Fruits

84 per dozen

Seasonal Sliced Fruit and California Berries

VG | GF | NF

16 per person

Fruit Kebabs VG | GF | NF

95 per dozen

Corn Tortilla Chips and Dip GF

Select one dip

Guacamole and Tomato Salsa VG | NF

18 per person

Spinach Artichoke Dip

18 per person

Assorted Bacon

Chocolate, Honey Maple, Mango Habanero

24 per person



BREAK *COMPLEMENTS*

ALL BREAKS ARE LIMITED TO 30 MINUTES OF SERVICE.
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

ASSORTED BEVERAGES

Freshly Brewed Lavazza Coffee,
Decaffeinated Coffee,
Assorted Organic Hot Teas
118 per gallon

Blue Bottle Cold Brew
10 each

Freshly Squeezed Orange and Cranberry Juice
45 per quart

Lemonade, Iced Tea or Arnold Palmer
118 per gallon

Assorted Soft Drinks
9 each

Still and Sparkling Mineral Waters
9 each

Flavored San Pellegrino Waters
10 each

Assorted Gatorades
10 each

Assorted Energy Drinks
11 each

Coconut Water
10 each

Fresh Fruit Infused Waters
112 per gallon
Cucumber Mint, Lemon Lime, Orange Basil

Energy Shot
Ginger, Ginger-Pineapple, Immunity, Organic Tumeric
7 each



TO-GO BREAKFAST & LUNCH

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

RISE AND SHINE TAKE OUT

44 per person

Orange Juice

Minted Seasonal Fruit Salad VG | GF | NF

Entrée

select one

House Smoked Sustainable Salmon

Cream Cheese Bagel Sandwich V | GF

Overnight Oats

Cream Cheese Bagel Sandwich VG | GF | DF | NF

EXCURSION TAKE OUT (TO-GO BOX)

40 per person

Salami and Prosciutto GF | DF | NF

Cheese and Crackers NF

Kettle Chips V | NF

Assorted Dried Fruits V | NF

Chocolate Chip Cookie V | NF

CLASSIC TAKE OUT

58 per person

Starter

select two

Quinoa Tabbouleh Salad VG | GF | NF

Roasted Fingerling Potato Salad VG | GF | NF

Roasted Rainbow Cauliflower Salad VG | GF | NF

Mediterranean Farro Salad VG | NF

Entrée

select one

Grilled Chicken BLT

Dijonaise, Ciabatta DF | NF

Roast Beef

Portobello Mushroom, Smoked Cheddar,
Caramelized Onions, Horseradish Mayonnaise,
Hoagie Roll NF

Roasted Turkey

Piquillo, Golden Frisée, Smoked Mozzarella,
Spinach Tortilla NF

Seasonal Grilled Vegetables

Roasted Tomato Hummus, Gluten Free Roll VG | GF

Dessert

Seasonal Whole Fruit

Chocolate Chip Cookie V | NF



TO-GO BREAKFAST & LUNCH

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

GLUTEN-FREE TAKE OUT (TO-GO BOX)
58 per person

- Starter**
select two
- Greek Salad**
Oregano, Mediterranean Dressing **V | GF | NF**
- Caprese Salad**
Sweet Basil, Extra Virgin Olive Oil **V | GF | NF**
- Broccoli and Grape Salad**
Citrus Dressing **V | GF | NF**

- Entrée**
select one
- Roasted Chicken Salad**
Chickpeas, Oven Cured Cherry Tomatoes,
Baby Kale, Olives, White Balsamic Dressing
DF | GF | NF

- Garbanzo Beans and Quinoa Cake,**
Oven Cured Cherry Tomatoes, Caramelized Onions,
Tomato Jam, Gluten-Free Roll **VG | GF**

- Double Chocolate Brownie** **VG | GF**

- VEGAN TAKE OUT (TO-GO BOX)**
58 per person
- Seasonal Vegetables**
Quinoa, Hummus, Gluten Free Wrap **VG | GF | NF**
- Jicama-Mango Slaw** **VG | GF | NF**
- Roasted Rainbow Cauliflower Salad** **VG | GF | NF**
- Double Chocolate Brownie** **VG | GF**



PLATED LUNCH

SELECT THREE OR FOUR COURSES WITH SAME SELECTION FOR EVERY ATTENDEE: **THREE-COURSES** 76 per person | **FOUR-COURSES** 86 per person
THIRTY GUEST MINIMUM FOR ALL PLATED LUNCHES. FOR LESS THAN THIRTY GUESTS, A \$325 LABOR FEE WILL APPLY.
ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, ORGANIC ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | **VG** = VEGAN | **GF** = GLUTEN FREE | **NF** = NUT FREE | **DF** = DAIRY FREE

STARTER

select one

- Maryland Crab Cake**
Old Bay Seasoning, Sweet Corn Relish,
Lemon Caper Butter Sauce **NF**
- Crispy Fried Ravioli**
Tomato Basil Sauce, Shaved Parmesan **V | NF**
- Sesame Crusted Tuna**
Ponzu Glaze Mayonnaise, Sriracha Soy,
Micro Cilantro **DF | NF**
- Caprese Parfait**
Burrata Cheese, Basil Pesto,
Sweet Tomatoes, Micro Basil **V | GF | NF**
- Grilled Smoked Paprika Shrimp**
Potato Cake, Garlic Mayonnaise **GF | NF**

SOUP

select one

- Tomato Bisque**
Basil Cream **V | GF | NF**
- Tortilla Soup**
Blue Corn Chips, Cilantro, Cotija Cheese **V | GF | NF**
- Chilled Seasonal Gazpacho**
Mini Croutons, Avocado Cream **V | NF**

SALAD

select one

- Tuscan Kale and Red Quinoa Salad**
Oven Dried Tomato, Chickpeas,
Mediterranean Vinaigrette **VG | GF | NF**
- Traditional Caesar Salad**
Parmigiano Reggiano **V | NF**
- Baby Arugula and Roasted Beet Salad**
Goat Cheese, Passion Fruit Vinaigrette **V | GF | NF**
- Panzanella Caprese Salad**
Bocconcini Mozzarella, Aged Balsamic **V | NF**
- Classic Wedge Salad**
Tomato, Carrots, Bacon, Gorgonzola,
Creamy Buttermilk Ranch Dressing **NF**
- Spinach and Apple Salad**
Buttery Brioche Crouton, Humbolt Fog
Goat Cheese, Sherry Vinaigrette, **NF**



PLATED LUNCH

SELECT THREE OR FOUR COURSES WITH SAME SELECTION FOR EVERY ATTENDEE: **THREE-COURSES** 76 per person | **FOUR-COURSES** 86 per person
THIRTY GUEST MINIMUM FOR ALL PLATED LUNCHES. FOR LESS THAN THIRTY GUESTS, A \$325 LABOR FEE WILL APPLY.
ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, ORGANIC ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

ENTRÉE

select one

- SALAD ENTRÉE**
Traditional Cobb Salad
Roasted Chicken Breast, Cherry Tomatoes, Chopped Eggs, Point Reyes Blue Cheese, Applewood Smoked Bacon **V | GF**
- Tuna Niçoise Salad**
Kalamata Olives, Fingerling Potatoes, Haricot Verts, Mediterranean Vinaigrette **GF | DF | NF**
- Grilled Scottish Salmon Salad**
Baby Spinach, Endive, Artichoke Hearts, Olive Dressing **GF | DF | NF**
- Avocado Crab Louie Salad**
Baby Field Greens **GF | NF**
- Tuscan Kale and Red Quinoa Salad**
Oven Dried Tomato, Chickpeas, Vegan Chicken, Mediterranean Vinaigrette **VG | GF | NF**

- HOT ENTRÉE**
Mirin Soy Marinated Salmon
Vegetable Fried Rice, Ginger Chive Butter Sauce, Crispy Noodles
- Crispy Striped Bass**
Warm Niçoise Salad, Lemon Oil **GF | NF**
- Grilled Seared Chicken Breast,**
Seasonal Roasted Root Vegetables, Cauliflower Gratin, Dijon Mustard Jus **GF | NF**
- Chicken Piccata**
Broccolini, Lemon Caper Butter Sauce, Baked Ziti Pasta **NF**
- Grilled Marinated NY Striploin Steak**
Chimichurri, Tinker Bell Peppers, Truffle-Parmesan Steak Fries **NF**
- Slow Braised Beef Short Ribs**
Seasonal Vegetables, Buttermilk Mashed Potatoes, Red Wine Jus **GF | NF**
- Cauliflower and Chickpea Curry**
Vegetable Biryani **VG | GF | NF**



PLATED LUNCH

SELECT THREE OR FOUR COURSES WITH SAME SELECTION FOR EVERY ATTENDEE: **THREE-COURSES** 76 per person | **FOUR-COURSES** 86 per person
THIRTY GUEST MINIMUM FOR ALL PLATED LUNCHES. FOR LESS THAN THIRTY GUESTS, A \$325 LABOR FEE WILL APPLY.
ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, ORGANIC ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | **VG** = VEGAN | **GF** = GLUTEN FREE | **NF** = NUT FREE | **DF** = DAIRY FREE

DESSERT

select one

Coconut Calamansi Meringue Tart

Coconut Custard, Calamansi Gel, Lilikoi Coulis **V | NF**

Classic Tiramisu

Ladyfingers, Espresso Marsala Syrup,
Mascarpone Mousse **NF**

Triple Chocolate Cake

Chocolate Sponge, Dark Chocolate Mousse,
Whipped Chocolate Ganache, Raspberry Sorbet

GF | NF

Warm Apple Crumb Tart

Caramelized Apples, Oat Streusel Crumble,
Crème Anglaise, Vanilla Bean Gelato **V | NF**

Mango Cheesecake

Graham Cracker Crust, Fresh Mango Compote,
Chantilly Cream **V | NF**



LUNCH BUFFET

LUNCH BUFFETS ARE AVAILABLE FOR UP TO TWO HOURS. THIRTY GUEST MINIMUM FOR ALL BUFFET LUNCHES. \$325 LABOR FEE APPLIES IF LESS THAN THIRTY GUESTS. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

LITTLE ITALY INSPIRED

84 per person

COLD

- Caesar Salad
Parmesan, Focaccia Croutons NF
- Caprese
CilieGINE Mozzarella, Sweet Basil V|GF|NF
- Fregola Pasta Salad
Roasted Vegetables, Basil Pesto Vinaigrette V|NF

HOT

- Chicken Piccata
Capers, Lemon Butter Sauce GF|NF
- Catch of the Day "Puttanesca Style"
Tomatoes, Olives, Capers, Basil GF|DF|NF
- Seared Beef Tenderloin
Portobello Barolo Sauce GF|DF|NF
- Orzo Pasta
Sun Dried Tomatoes, Fennel, Spinach, Tomato Basil Cream Sauce V|NF
- Seasonal Vegetables VG|GF|DF|NF

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERT

- Platter of Sliced Fresh Fruits GF
- Assorted Cream Puffs
- Smore's Bar
- Tiramisu NF
- Mini Raspberry Cheesecake V|NF

MEDITERRANEAN

82 per person

COLD

- Hummus and Baba Ghanoush GF|DF
- Toasted Pita Chips V
- Greek Salad
Mediterranean Dressing V|NF
- Quinoa Tabouleh Salad VG|GF|NF

HOT

- Lemon Pepper Chicken
Vegetable Orzo Pasta DF|NF
- Grilled Beef Souvlaki
Couscous, Artichokes, Sun-Dried Tomatoes DF|NF
- Seared Atlantic Salmon
Kale, Garbanzo Beans, Mini Peppers GF|DF|NF
- Basmati Rice VG|NF
- Chickpea Stew VG|GF|NF

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERT

- Caramelized Lemon Tart V|NF
- Candied Orange
- Milk Chocolate Cake V|GF|NF
- Roasted Hazelnut Pot de Crème V|GF
- Almond and Raspberry Tart V



LUNCH BUFFET

LUNCH BUFFETS ARE AVAILABLE FOR UP TO TWO HOURS. THIRTY GUEST MINIMUM FOR ALL BUFFET LUNCHEs. \$325 LABOR FEE APPLIES IF LESS THAN THIRTY GUESTS. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

SOUP, SALAD & SANDWICH

78 per person

SOUP

Tomato Bisque

Basil Cream V|GF|NF

MAKE-YOUR-OWN SALAD

California Chopped Salad

Cucumber, Cherry Tomatoes, Hard Boiled Egg, Bacon, Blue Cheese Crumbles, Herb Ranch Dressing

SANDWICH SELECTION

Black Forest Ham

Mango Chutney, Havarti Cheese, Pepper and Cheese Ciabatta

Philly Cheesesteak

Peppers, Onions, Provolone, A.1. Aioli, Hoagie Roll

Roasted Chicken

Smoked Mozzarella, Balsamic Onion Jam, Pesto Mayo, Schiacciata Bread

Smoked Turkey

Caramelized Onions, White Cheddar, Cranberry Aioli, Ciabatta

Grilled Cheese

Tomatoes, Sundried Tomato-Ricotta, Brioche

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Kettle Chips

DESSERT

Strawberry Tart V|NF

Passion Fruit Meringue Tart V|NF

Lemon Bar V|NF

Flourless Chocolate Brownie V|GF|NF

HOMESTYLE

84 per person

COLD

Broccoli Slaw

Grilled Corn V|GF|NF

Roasted Fingerling Potato Salad

White Balsamic Dressing VG|GF|NF

Iceberg Wedge Salad

Tomatoes, Cucumbers, Carrots, Ranch, Blue Cheese or French Dressing V|GF|NF

HOT

Vegetarian Chili V|DF|NF

Baked Chicken DF|GF|NF

Barbecue Beef Brisket DF|NF

Barbecue Pork Burnt Ends DF|NF

Buttermilk Smashed Potatoes GF|NF

Sour Cream, Cheese GF|NF

Buttery Corn on the Cob GF|NF

Sour Cream, Cheese GF|NF

ACCOMPANIMENTS

Buttermilk Biscuits V|NF

DESSERT

Sliced Watermelon VG|GF|NF

NY Cheesecake

Strawberry Coulis V|NF

S'mores Bar NF

Lemon Meringue Tart V|NF



LUNCH BUFFET

LUNCH BUFFETS ARE AVAILABLE FOR UP TO TWO HOURS. THIRTY GUEST MINIMUM FOR ALL BUFFET LUNCHES. \$325 LABOR FEE APPLIES IF LESS THAN THIRTY GUESTS. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

STREET FOOD

82 per person

COLD

Tajin Spiced Fruit Cups VG|GF|NF

Vegetable Pad Thai Salad V|DF

Street Corn Salad GF|NF

HOT

Mahi Mahi Fish Tacos

Pico de Gallo, Red and Green Salsas, Guacamole, Sour Cream, Cheddar Cheese V|NF

Nathan's Mini All Beef Hot Dogs

Chopped Onions, Sauerkraut, Relish DF|NF

Black Angus Beef Sliders

Caramelized Onions, Aged Cheddar Cheese, Fire Roasted Sweet Pepper Aioli NF

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERT

Whoopie Pies V|NF

Mini Cupcakes V|NF

Assorted Cream Puffs

S'mores Bars NF

ASIAN INSPIRED

84 per person

COLD

Vegetable Pad Thai Salad V|DF

Green Papaya Shrimp Salad GF|DF|NF

Asian Chicken Salad

Spicy Peanut Dressing GF|DF

Tofu Salad

Peanuts, Roasted Peppers, Edamame, Sesame Soy Dressing VG

HOT

Mussaman Chicken Curry DF|NF

Black Pepper Beef

Green Pepper, Sweet Onions DF|NF

Miso Glazed Salmon DF|NF

Green Bean and Mushroom Stir Fry DF|NF

Lemongrass Coconut Rice GF|DF|NF

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERT

Mango Coconut Tapioca Pudding VG|GF|NF

"Ube" Butter Mochi V|GF|NF

Matcha Crème Brûlée Tart NF

Hokkaido Baked Cheese Tart V|NF

WORKING LUNCH

78 per person

COLD

California Baby Mixed Greens

Mediterranean Vinaigrette, Ranch Dressing V|GF|NF

Watermelon Cucumber Salad

Feta, Passion Fruit Vinaigrette V|GF|NF

Tomato and Buffalo Mozzarella Salad V|GF|NF

SANDWICHES

Roast Beef

Portobello Mushroom, Smoked Cheddar, Caramelized Onions, Horseradish Mayo, Hoagie Roll NF

Roasted Turkey

Piquillo, Golden Frisée, Smoked Mozzarella, Spinach Tortilla NF

Smoked Turkey

Caramelized Onions, White Cheddar, Cranberry Aioli, Ciabatta

Albacore Tuna Salad

Celery, Sweet Onion, Lemon Zest, Parsley, Mayo, Brioche NF

Seasonal Grilled Vegetables

Roasted Tomato Hummus, Gluten Free Roll VG|GF

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

Kettle Chips

DESSERT

Passion Fruit Meringue Tart V|NF

Lemon Bar V|NF

Double Chocolate Brownies V|NF

Tiramisu V|NF



BENTO BOX LUNCH

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

LAS VEGAS

67 per person

Caprese Salad V | GF | NF

Vegetable Orzo Salad
Basil Pesto Vinaigrette V | NF

Grilled Chicken Wrap
Oven Dried Tomato, Smoked Mozzarella,
Caramelized Balsamic Onions NF

Tiramisu NF

TEX-MEX SOUTHWEST

67 per person

Grilled Steak Wrap
Black Beans, Corn, Pico de Gallo NF | DF

Jicama Cucumber Salad VG | GF | NF

Tajin Fruit Salad VG | GF | NF

Mexican Sugar Cookies V

PACIFIC RIM

67 per person

Sweet Chili Glazed Salmon GF | DF | NF

Vegetable Pad Thai Salad DF

Edamame Tofu Salad
Sesame Soy Vinaigrette V | DF | NF

“Ube” Butter Mochi V | GF | NF

THE VEGAN

67 per person

Red Quinoa Salad GF | NF

Vegan Wrap
Black Beans, Roasted Corn,
Shredded Lettuce, Vegetable Wrap NF

Broccoli Grape Salad GF | NF

Minted Melon Salad GF | NF

PLAN A MEMORABLE *EVENING*

For an elegant reception, Four Seasons presents an array of tempting hors d'oeuvres, whether tray-passed or served by buffet. We also offer more substantial reception fare.

For dining, our options include plated dinners, family-style platters and buffets. Don't forget dessert!





RECEPTION HORS D’OEUVRES

ONE PIECE PER PERSON OF EACH SELECTION WILL BE PREPARED. TWO DOZEN PER ITEM MINIMUM ORDER.
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

HOT HORS D’OEUVRES

Mini Chickpea Falafel
Cumin Aioli **VG**
12 each

Vegan Meatball
Romesco Sauce **VG**
12 each

Lemongrass Cauliflower Tempura **VG | DF | NF**
12 each

Vegetable Samosas
Mango Chutney **V | DF | NF**
12 each

Portobello Mushroom Tartlets
Asiago Cheese **V | NF**
12 each

Vegetable Spring Roll
Sweet Chili Plum Sauce **V | DF | NF**
12 each

Truffle Mac-n-Cheese Bites **V | NF**
14 each

Artichoke Beignets **V**
Roasted Garlic Aioli
12 each

Crab Rangoons
Sweet Chili Sauce
12 each

Chicken Quesadillas
Salsa Roja
12 each

Lemongrass Beef Skewers
Spicy Peanut Sauce
14 each

Mushroom Arancini
Campari Tomato Coulis **NF**
14 each

Chorizo Stuffed Medjool Dates
Smoked Bacon Wrapped,
Piquillo Pepper Sauce **GF | DF | NF**
14 each

Maryland Crab Cake
Old Bay Seasoning **DF | NF**
15 each

Maple Glazed Sea Scallop
Wrapped in Prosciutto, Tomato Basil Aioli **GF | NF**
15 each

Chicken Satay
Spicy Peanut Dipping Sauce
14 each

Mini Beef Wellington **NF**
14 each



RECEPTION HORS D’OEUVRES

ONE PIECE PER PERSON OF EACH SELECTION WILL BE PREPARED. TWO DOZEN PER ITEM MINIMUM ORDER.
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

COLD HORS D’OEUVRES

Oven Roasted Tomato Bruschetta
Kalamata Tapenade V | NF
12 each

Strawberry Peppered Mascarpone
Aged-Balsamic V | GF | NF
12 each

Miniature Greek Salad V | GF | NF
12 each

Sun Dried Tomato Rigatoni
Boursin Truffle Essence V | NF
14 each

Skewered Caprese V | GF | NF
12 each

Roasted Corn Salsa Tortilla Cups
Spinach, Avocado Puree, Cilantro VG | GF | NF
12 each

Vegetable Napoleon
Balsamic Reduction VG | DF | NF
12 each

Hummus Filled Cherry Tomatoes VG | GF
12 each

Pacific Shrimp
Thai Barbecue Sauce GF | DF
15 each

Shrimp Wonton Taco
Peanut, Cilantro, Sweet Chili DF
15 each

Homemade Smoked Sustainable Salmon Tartare
Sesame Wonton Cone
15 each

Mini Lobster Club Sandwich
Bacon, Mayonnaise NF
15 each

Ahi Poke
Cucumber Cup DF | NF
15 each

Seared Ahi Tuna
Whole Wheat Crouton, Spicy Wasabi Edamame NF
15 each

Dungeness Crab Salad
Avocado, Tortilla Cup GF | DF | NF
15 each

Smoked Chicken
Brandied Apricot, Cranberry Walnut Crostini DF
14 each

Thai Beef Salad
Spinach, Green Papaya, Cilantro,
Diced Tomato, Wonton Cup DF
14 each

Beef Tenderloin
Roquefort Shortbread, Horseradish Cream NF
14 each

Assortment of Lollipops
14 each

BLT NF | GF

Parma Ham
Melon, Port Reduction DF | NF | GF

Dungeness Crab
Tomato DF | NF | GF



SPECIALTY STATIONS

IF SERVED AS DINNER, A MINIMUM OF FIVE STATIONS ARE REQUIRED. ADDITIONAL CHARGE OF \$10 PER PERSON WILL APPLY IF LESS THAN THIRTY GUESTS GUARANTEED. ALL STATIONS MUST BE GUARANTEED FOR FULL NUMBER OF ATTENDEES. SPECIALTY STATIONS ARE AVAILABLE FOR UP TO TWO HOURS.

*ATTENDING CHEF OPTIONAL FOR LIVE COOKING - \$325.

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

RISOTTO STATION*

32 per person

Smoked Chicken

Mushrooms, Sweet Peas,
Asiago Cheese GF | NF

Roasted Tomatoes

Seasonal Vegetables, Herbs,
Parmesan V | GF | NF

PASTA STATION*

32 per person

Select three

Butternut Squash Ravioli

Sage Infused Cream Sauce V | NF

Orecchiette Pasta

Italian sausage, Broccoli Rabe NF

Penne Pomodoro V | NF

Rigatoni Bolognese NF

Three Cheese Tortellini

Pesto, Toasted Pinenuts V

ACCOMPANIMENTS

Shaved Parmesan Cheese, Crushed Chilies,
Garlic Herb Focaccia, Italian Dried Herbs,
Bread Sticks

SLIDER STATION

33 per person

Beef Sliders

Balsamic Onions, Cheddar Cheese NF

Barbecue Pulled Chicken Sliders

Pineapple, Havarti Cheese NF

Turkey Sliders

Swiss Cheese Cranberry Dressing NF

ACCOMPANIMENTS

French Fries, Ketchup, Mustard, Mayonnaise

GREEK STATION*

33 per person

Gyro Meat

Beef and Lamb GF | DF

Marinated Chicken Souvlaki GF | DF

Greek Salad

Mediterranean Dressing V | NF

Chicken and Orzo Salad

Tomatoes, Mint, Corn, Red Onions,
Red Peppers, Red Wine Vinaigrette DF | NF

ACCOMPANIMENTS

Warm Pita, Sliced Tomatoes, Shaved Onion,
Lettuce, Oregano, Tzatziki Sauce



SPECIALTY STATIONS

IF SERVED AS DINNER, A MINIMUM OF FIVE STATIONS ARE REQUIRED. ADDITIONAL CHARGE OF \$10 PER PERSON WILL APPLY IF LESS THAN THIRTY GUESTS GUARANTEED. ALL STATIONS MUST BE GUARANTEED FOR FULL NUMBER OF ATTENDEES. SPECIALTY STATIONS ARE AVAILABLE FOR UP TO TWO HOURS.

*ATTENDING CHEF OPTIONAL FOR LIVE COOKING - \$325.

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

SALAD STATION

29 per person

Traditional Crab Louie Salad

Iceberg Lettuce, Crab Meat, Tomatoes, Chives, Louie Dressing GF | DF | NF

Kale Caesar

Focaccia Croutons, Parmesan Cheese, Caesar Dressing V | NF

Asian Chicken Salad

Pulled Chicken, Shaved Onions, Cabbage, Cashews, Crispy Wontons, Cilantro, Spicy Peanut Dressing DF

MIDDLE EASTERN STATION*

30 per person

Kubideh Kebab

Ground Beef, Lemon, Cumin, Herbs GF | DF | NF

Marinated Chicken Kebab

Smoked Paprika GF | DF | NF

Hummus and Baba Ghanoush GF | DF

Shirazi Salad VG | GF | NF

Quinoa Tabouleh Salad VG | GF | NF

ACCOMPANIMENTS

Pita Chips

DIM SUM STATION DF | NF

32 per person

Shrimp Shumai

Chicken Pot Stickers

Pork and Shrimp Leek Cakes

ACCOMPANIMENTS

Hot Chinese Mustard, Soy Sauce, Sriracha Sauce

SATAY STATION

33 per person

Chicken, Beef and Shrimp Satays

Thai Peanut Dipping Sauce DF

Vegetable Pad Thai Salad V | DF

Thai Papaya Salad V | GF | DF | NF

Lemongrass Coconut Rice VG | GF | NF

CRAB CAKE AND SALMON CAKE STATION*

34 per person

Old Bay Crab Cake

Lemon Caper Aioli DF | NF

Salmon and Fennel Cake

Citrus Dill Mayonnaise DF | NF

Wild Arugula and Baby Kale Salad VG | GF | NF

Mediterranean Vinaigrette



SPECIALTY STATIONS

IF SERVED AS DINNER, A MINIMUM OF FIVE STATIONS ARE REQUIRED. ADDITIONAL CHARGE OF \$10 PER PERSON WILL APPLY IF LESS THAN THIRTY GUESTS GUARANTEED. ALL STATIONS MUST BE GUARANTEED FOR FULL NUMBER OF ATTENDEES. SPECIALTY STATIONS ARE AVAILABLE FOR UP TO TWO HOURS. *ATTENDING CHEF REQUIRED - \$325 | **TRUCK SET-UP REQUIRED - \$325 A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

GOURMET PIZZA BOARD

32 per person

Select three

Margherita Pizza

Roma Tomatoes, Buffalo Mozzarella, Basil, Extra Virgin Oil V | NF

Thai Chicken Pizza

Broccoli Slaw, Cilantro, Cashews, Grilled Chicken, Peanut Sauce

Antipasto Pizza

Salami, Olives, Mushrooms, Artichokes, Mozzarella, Provolone NF

Farmer's Market Pizza

Grilled Artichokes, Zucchini, Cherry Tomatoes, Portobello Mushrooms, Peppers, Provolone, Pesto, Arugula V | NF

Gluten-Free Pizza

Crushed Tomatoes, Sweet Peppers, Olives, Basil, Vegan Mozzarella, Tomato Sauce V | GF | NF

STREET TACO TRUCK* **

32 per person

Select two

Baja Style Mahi Mahi DF | NF

Chicken Tinga GF | DF | NF

Pork Pastor GF | DF | NF

Carne Asada GF | DF | NF

ACCOMPANIMENTS

Soft Corn Tortillas GF, Flour Tortillas, Pico de Gallo, Fire Roasted Red and Green Salsa, Cilantro, Radishes, Guacamole, Sour Cream

FAJITA STATION

29 per person

Grilled Marinated Skirt Steak GF | DF | NF

Grilled Cilantro Lime Chicken GF | DF | NF

Corn Tortilla Soup GF | NF

ACCOMPANIMENTS

Soft Corn Tortillas GF, Flour Tortillas, Arroz Verde, Cumin-Spiced Refried Beans, Seared Red and Yellow Bell Peppers and Onions, Cheddar Cheese, Roasted Chipotle Salsa, Sour Cream, Guacamole, Jalapeños, Cilantro

POLENTA & SCALLOP STATION*

34 per person

Anson Mills Polenta GF | NF

Seared Day Boat Scallops GF | DF | NF

Roasted Tomato Hollandaise NF, Micro Basil

DIPS & CHIPS STATION

29 per person

Chickpea and White Bean Pesto VG | GF | NF

Fire Roasted Red Pepper Hummus VG | GF | NF

Mixed Olives VG | GF | NF

Vegetable Crudit  VG | GF | NF

Crispy Pita Chips, Lavosh, Grilled Multigrain Crostini



SPECIALTY STATIONS

IF SERVED AS DINNER, A MINIMUM OF FIVE STATIONS ARE REQUIRED. ADDITIONAL CHARGE OF \$10 PER PERSON WILL APPLY IF LESS THAN THIRTY GUESTS GUARANTEED. ALL STATIONS MUST BE GUARANTEED FOR FULL NUMBER OF ATTENDEES. SPECIALTY STATIONS ARE AVAILABLE FOR UP TO TWO HOURS. *ATTENDING CHEF REQUIRED - \$325 | **TRUCK SET-UP REQUIRED - \$325 A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

- TAPAS STATION**
42 per person
- Marinated Piquillo Peppers**
Spanish Oil, Sherry Vinaigrette **VG | GF | NF**
- Chilled Garlic Shrimp**
Smoked Paprika Mayonnaise **GF | DF | NF**
- Cocktail Chorizo Sausage** **GF | DF | NF**
- Seafood Ceviche** **GF | DF | NF**
- Spanish Meatballs (Albondigas)**
Manchego Cheese **NF**
- Chicken Empanadas**
Spicy Tomato Sauce **NF**
- Spanish Cheese Selection**

ACCOMPANIMENTS
Sliced Baguette, Crackers, Assorted Jams, Mustard, Cornichons

- ANTIPASTO DISPLAY**
42 per person
- Display of Marinated and Pickled Vegetables**
VG | GF | NF
- Grilled Seasonal Vegetables**
Citrus, Extra Virgin Olive Oil, Balsamic Glaze
VG | GF | NF
- Italian Cured Meats**
Prosciutto, Spicy Sopressata, Salami, Beef Bresaola
GF | DF | NF
- Selection of Cheese**
Parmigiano Reggiano, Fontina, Gorgonzola Dolce
V | GF | NF

ACCOMPANIMENTS
Sliced Baguette, Crackers, Assorted Jams, Mustard, Cornichons



SPECIALTY STATION *COMPLEMENTS*

IF SERVED AS DINNER, A MINIMUM OF FIVE STATIONS ARE REQUIRED. *ATTENDING CHEF REQUIRED - \$325
OPTIONAL SUSHI CHEF - \$400 | *OPTIONAL ICE CARVING FOR DISPLAY PRICED SEPARATELY
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

SUSHI**
Three dozen minimum required
Sushi Rolls GF
Tuna, Spicy Tuna, Salmon,
Shrimp Tempura, Dragon, California
160 per dozen

Assorted Nigiri GF
Salmon, Yellowtail, Tuna
156 per dozen

ACCOMPANIMENTS
Soy Sauce, Ginger, Wasabi

HAWAIIAN POKE STATION
34 per person

Tuna Poke
Maui Onion, Green Onion,
Furikake, Sesame Oil

Whitefish Poke
Cucumbers, Tomatoes,
Garlic Chili Sauce

BUILD-YOUR-OWN POKE BOWLS
Two Selections - 38 per person
Three Selections - 42 per person

Protein
Ahi Tuna, Hamachi, Salmon, Shrimp,
Bay Scallop, Tofu

ACCOMPANIMENTS
Sushi Rice, Onion, Edamame, Cucumber,
Pickled Mushrooms, Pickled Ginger, Scallions,
Togarashi, Furikake, Wakame, Spicy Aioli,
Sesame Oil, Ginger Dressing

SEAFOOD CORNER***
Petrossian Ossetra Caviar GF
Bilinis, Crème Fraîche
200 per 1oz

Jumbo Shrimp GF
160 per dozen

Crab Claws GF
Market Price

Crab Legs GF
Market Price

Market Oysters GF
140 per dozen

Fresh Shucked Little Neck Clams* GF
Served on the Half Shell
180 per dozen

ACCOMPANIMENTS
Lemon Wraps, Cocktail Sauce, Mignonette Sauce



CARVING STATIONS

IF SERVED AS DINNER, A MINIMUM OF FIVE STATIONS ARE REQUIRED.
CARVING STATIONS ARE AVAILABLE FOR UP TO TWO HOURS. *ATTENDING CHEF REQUIRED - \$325 | ***ICE CARVING FOR DISPLAY PRICED SEPARATELY
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

SALMON WELLINGTON*

38 per person
Thirty guest minimum

Puff Pastry Atlantic Salmon
Mushrooms, Chardonnay Sauce,
Arugula and Frisée Salad

ROTISSERIE CHICKEN*

32 per person
Thirty guest minimum

Whole Cage Free Chicken GF
Creamed Corn GF
Truffle Macaroni and Cheese

BARBECUED BEEF BRISKET*

34 per person
Thirty guest minimum

Beef Brisket
Corn Bread, Baked Beans,
Traditional Cole Slaw,
Honey Jack Barbecue Sauces

ROASTED TURKEY BREAST*

34 per person
Thirty guest minimum

Whole Roasted Turkey Breast GF
Apple Sage and Cornbread Stuffing,

Traditional Giblet Gravy,
Spiced Cranberry Compote

ROASTED BEEF TENDERLOIN*

47 per person
Thirty guest minimum

Whole Roasted Beef Tenderloin GF
Wilted Spinach and Sautéed Mushroom Stuffing,
Black Truffle Red Wine Sauce

Brioche Rolls

PORCHETTA*

36 per person
Thirty guest minimum

Boneless Pork Roast GF
Italian Caponata,
Shallot-Port Wine Reduction,

Ciabatta Roll

ROASTED RIBEYE*

42 per person
Thirty guest minimum

Roasted Ribeye Steak GF
Creamy Horseradish,
Green Peppercorn Sauce,

Sourdough Rolls



DESSERT STATIONS *COMPLEMENTS*

*ATTENDING CHEF REQUIRED - \$325
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

LOLLIPOP STATION
16 per person
Assorted Cake Pops
Chocolate, Red Velvet, Cream Puff, Truffle
V | NF

DONUT STATION*
26 per person
\$250 donut machine set up
Fifty guest minimum. \$250 surcharge if less
Glazes
Vanilla, Chocolate, Caramel, Lemon V | NF
Toppings
Sprinkles, Oreo, Coconut,
Powdered Sugar, Cinnamon Sugar V | NF

GELATO STATION*
25 per person
Select four flavors:
Gelato V
Vanilla, Chocolate, Strawberry,
Pistachio, Seasalt Caramel, Espresso

Sorbet VG | NF
Lemon, Raspberry, Mango

Vegan VG | NF
Oatmilk Vanilla

Toppings V
Oreo, Candied Pecans, Rainbow Sprinkles,
Reeses Pieces, Chocolate Chips

Sauces V | NF
Chocolate, Caramel, Raspberry

ICE CREAM BAR STATION*
25 per person
Ice Cream V | NF
Vanilla, Sea Salt Caramel

Glazes V | NF
Dark Chocolate, White Chocolate

Toppings V
Pistachio, Oreos, Chocolate Chips,
Crispy Chocolate Pearls, Feuilletine,
Dried Raspberries

CREPE STATION*
25 per person
Sauces NF
Caramel, Chocolate, Raspberry

Toppings V
Nutella, Banana, Fresh Strawberry,
Caramelized Apple

CHURROS STATION*
25 per person
Churros V | NF
Caramel Filled, Chocolate Filled

Toppings V
Cinnamon Sugar, Oreo,
Candied Pecans

Sauces V | NF
Chocolate, Caramel

DESSERT BUFFET
35 per person
Select five
Lemon Meringue Tart V | NF
Chocolate Covered Strawberries V
NY Cheesecake V | NF
Almond Raspberry Tart V | NF
Milk Chocolate Orange Velvet Cake NF | GF
Italian Ricotta Cannoli
Tiramisu V
Nutella Crème Brûlée Tart
Assorted Cream Puffs
Lemon White Chocolate Bar V | NF
Apple Crumble Tart V | NF
Assorted Almond Macarons



PLATED DINNER

ALL DINNERS REQUIRE A MINIMUM OF THREE COURSES. INCLUDES CHOICE OF APPETIZER, SOUP OR SALAD, ENTRÉE AND DESSERT. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, ORGANIC ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER. THIRTY GUEST MINIMUM FOR ALL PLATED DINNERS. FOR LESS THAN THIRTY GUESTS, A \$325 LABOR FEE WILL APPLY. ADDITIONAL \$15 PER PERSON WILL BE ADDED TO MENU PRICE FOR ADDITIONAL COURSES, SALAD TRIOS, PRE-SELECTED ENTRÉE CHOICE. ADDITIONAL \$35 PER PERSON WILL BE ADDED TO MENU PRICE FOR TABLESIDE ENTRÉE CHOICE (REQUIRES FOUR COURSES MINIMUM). A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

- APPETIZER**
select one
- Lobster Parfait**
Avocado Cream, Tomato, Micro Greens, Mango Relish **GF | DF | NF**
- Maryland Crab Cake**
Mizuna and Baby Arugula Salad **NF**, Mango Coulis
- Vegetable and Cheese Ravioli**
Vegetable and Lentil Bolognese, Ricotta Salata, Micro Basil **V | NF**
- Wild Mushroom Crepe**
Mascarpone Ricotta, Baby Frisée Mache Salad **V | NF**
- Maryland Blue Crab Risotto**
Artichokes, Sweet Corn, Chive Oil **GF | NF**
- Ahi Tuna Crudo**
Spicy Ponzu Aioli, Avocado, Micro Greens **DF | NF**
- Seared Black Cod**
Forbidden Vegetable Rice Pilaf, Yuzu Butter Sauce **GF**
- Super Green Vegan Cake**
Spiced Chickpeas, Dal Makhani Sauce **GF | VG**
- Three Cheese Ravioli**
Smoked Duck Bolognese, Pecorino Romano, Micro Basil

- SOUP**
select one
- Roasted Tomato Bisque**
Basil Pesto Drizzle, Tomato Concassé, Focaccia, Crostini **V | NF**
- Sweet Corn Soup**
Truffle Popcorn **GF | NF**
- Maine Lobster Bisque**
Diced Lobster, Tomato **GF | NF**
- Pea Soup**
Asparagus, Roasted Tomato **V | GF | NF**
- Yukon Gold Potato and Leek Soup**
Dill **GF | NF**
- Porcini Mushroom Bisque**
Boursin, Crostini **NF**
- Roasted Butternut Squash Soup**
Cinnamon Spiced Apples, Dried Fruit Compote **V | GF | NF**
- Tomato Gazpacho**
Diced Cucumber, Cherry Tomatoes **V | GF | NF**

- SALAD**
select one
All salads can be made vegan
- Wild Arugula and Red Endive Salad**
Pine Nuts, Slow Roasted Grapes, Pecorino Romano, Sherry Vinaigrette **V | GF**
- Caprese Salad**
Kumato Tomato, Burrata, Parmesan Crostini, Sweet Basil **V | GF | NF**
- California Greens Salad**
Red Wine Spiced Poached Pears, Candied Pecans, Goat Cheese, White Balsamic Vinaigrette **V | GF**
- Baby Gem Lettuce Salad**
Citrus Segments, Crispy Prosciutto, Toasted Walnuts, Ricotta Salata, Honey Tangerine Vinaigrette Dressing **GF**
- Watermelon Carpaccio Salad**
Baby Arugula, Golden Frisée Feta, Strawberry Balsamic **V | GF | NF**
- Baby Roasted Beets Salad**
Humboldt Fog Goat Cheese, Petit Greens, Frisse, Pecan Brittle, Tangerine Vinaigrette **V | GF | NF**



PLATED DINNER

ALL DINNERS REQUIRE A MINIMUM OF THREE COURSES. INCLUDES CHOICE OF SALAD, ENTRÉE AND DESSERT. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, ORGANIC ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER. ADDITIONAL FEES ADDED TO MENU PRICE: \$15 PER PERSON FOR ADDITIONAL COURSES, SALAD TRIOS, PRE-SELECTED ENTRÉE CHOICE. THIRTY GUEST MINIMUM FOR ALL PLATED DINNERS. FOR LESS THAN THIRTY GUESTS, A \$325 LABOR FEE WILL APPLY. \$35 PER PERSON FOR TABLESIDE ENTRÉE CHOICE (REQUIRES FOUR COURSES MINIMUM). MAXIMUM OF TWO ENTRÉE CHOICES. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

ENTRÉE

select one

- MEAT**
150 per person
- Slow Braised Beef Short Rib**
Horseradish Whipped Potato Purée, Roasted Root Vegetable Medley **GF | NF**
- Porcini Rubbed Beef Tenderloin**
Warm Rosemary Fingerling Potato, Haricot Verts, Cracked Pepper Jus, Arugula Salad **GF | DF | NF**
- New York Striploin**
Potato Gratin, Roasted Portobello, Port Wine Reduction **GF | NF**
- CHICKEN**
130 per person
- Dijon Herb Crusted Chicken Breast**
Mushroom Farrotto, Heirloom Asparagus, Baby Carrots, Marsala Wine Reduction **DF | NF**
- Stuffed Chicken Breast Italian Style**
Three Cheese Polenta, Rainbow Cauliflower, Carrots, Tomato Basil Compote **NF**
- Tandoori Spiced Chicken**
Cumin Yellow Rice, Naan **NF**

- FISH**
140 per person
- Sustainable Salmon**
Potato and Vegetable Hash, Rainbow Swiss Chard, Grilled Asparagus, Minted Sweet Pea Purée **GF | NF**
- Soy Mirin Glazed Salmon**
Baby Bok Choy, Forbidden Fried Rice **NF**
- Branzino**
Roasted Rainbow Cauliflower, Herbed Fregola, Shaved Fennel, Limoncello Butter Sauce **NF**
- Snapper Niçoise Style**
Haricot Vert, Roasted Fingerling Potatoes, Oven Dried Tomatoes, Olives **GF | NF**
- VEGETARIAN**
125 per person
- Kale and Mushroom Ravioli**
Lentil Bolognese, Micro Basil **GF | NF**
- Seasoned Tofu Steak**
Coconut Milk Braise, Lemongrass, Lime Leaves, Mushrooms, Peppers, Potatoes **GF | NF**
- Vegetable and Cheese Ravioli**
Vegetable and Lentil Bolognese, Ricotta Salata, Micro Basil
- Grilled Cauliflower Steak**
Forbidden Black Rice, Roasted Vegetables, Green Curry Emulsion

ENTRÉE DUET SELECTION

175 per person

- Pesto Seared Chicken Breast**
Seasonal Vegetable Farrotto
AND
Jumbo Shrimp Scampi
Grainy Mustard Butter Sauce **GF | NF**
- Beef Tenderloin**
Mushroom Duxelle, Port Wine Reduction
AND
Chilean Seabass
Citrus Crust, Lemon Chardonnay Butter, Wilted Greens, Potato Galette **NF**
- Beef Tenderloin**
Truffle Mushroom Duxelle, Bearnaise Sauce
AND
Cold Water Lobster Tail
Sautéed Leeks and Cabbage, Sherry Lobster Sauce, Crispy Potato Cake **GF | NF**
- Slow Braised Beef Short Ribs**
Creamed Spinach, Barolo Red Wine Sauce
AND
Pacific Salmon
Vegetable Forbidden Rice, Chili Crisp Butter **NF**
- Center Cut New York Sirloin**
Marinated Maitake Mushrooms, Brandied Peppercorn Sauce, Green Bean Almondine
AND
Day Boat Scallops
Creamy Three Cheese Polenta **GF | NF**



PLATED DINNER

ALL DINNERS REQUIRE A MINIMUM OF THREE COURSES. INCLUDES CHOICE OF SALAD, ENTRÉE AND DESSERT. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, ORGANIC ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER. ADDITIONAL FEES ADDED TO MENU PRICE: \$15 PER PERSON FOR ADDITIONAL COURSES, SALAD TRIOS, PRE-SELECTED ENTRÉE CHOICE. THIRTY GUEST MINIMUM FOR ALL PLATED DINNERS. FOR LESS THAN THIRTY GUESTS, A \$325 LABOR FEE WILL APPLY. \$35 PER PERSON FOR TABLESIDE ENTRÉE CHOICE (REQUIRES FOUR COURSES MINIMUM). MAXIMUM OF TWO ENTRÉE CHOICES. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

DESSERT *select one*

Key Lime Tart NF
White Chocolate Mousse, Graham Cracker Crust,
Key Lime Curd, Mango Sorbet

Exotic Cake
Flourless Chocolate Sponge, Hazelnut Crunch,
Passionfruit Cream, Milk Chocolate Praline Mousse,
Passionfruit Sorbet

Warm Chocolate Tart V|NF
70% Dark Chocolate Tart, Chocolate Sauce,
Sea Salt Caramel Gelato

Raspberry Pistachio Bar
Pistachio Praline Crunch, Raspberry Jam,
White Chocolate Mousse, Raspberry Sorbet

Vanilla Bean Crème Brûlée V|NF|GF
Elderflower Chantilly, Raspberry,
Blackberry Gel, Lemon Curd

Citrus Coffee Domes NF
Coffee Sugar Dough
Coffee Crunch
Mandarin Gel
Espresso Milk Chocolate Orange Mousse
Vanilla Bean Gelato

TWO ALTERNATING DESSERTS
8 per person



PLATED DINNER *ENHANCEMENTS*

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

AMUSE

10 per person

Select one

Foie Gras Torchon

Fig and Apricot Brioche NF

Tuna Tartare

Cucumber, Lime Wasabi Cream

GF | DF | NF

Hummus Stuffed Campari Tomato

V | DF | GF

VIP GOURMET BREAD BASKET

6 per person

Bread Selection

Lavash, Multigrain, Pretzel Bread, Brioche

ACCOMPANIMENTS

Olive Oil and Balsamic Vinegar,
Black Olive Tapenade, Truffle Butter

INTERMEZZO VG | GF | NF

8 per person

Select one

Passion Fruit

Lemon

Raspberry



DINNER BUFFET

FIFTY GUEST MINIMUM. \$325 LABOR FEE APPLIES WITH LESS THAN FIFTY GUESTS. *ATTENDING CHEF REQUIRED - \$325
ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS.
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

THE BOULEVARD

142 per person

COLD

Baby Spinach Salad
Cherry Tomatoes, Shaved Onion,
Cucumber, Balsamic Vinaigrette **VG | GF**

Burrata Tomato Salad
Sweet Basil, Extra Virgin Olive Oil **V | GF | NF**

Quinoa Salad
Chickpeas, Tomatoes, Parsley,
Lemon Lime Vinaigrette **VG | GF | NF**

Soba Noodle Salad
Fried Tofu, Green Onion, Carrots Peppers,
Cilantro, Sweet Chili Vinaigrette **VG | NF**

HOT

Seared Beef Tenderloin
Roasted Garlic Potatoes, Chimichurri Sauce **GF | NF**

Lemon Pepper Chicken
Roasted Green and White Asparagus **GF | DF | NF**

Blackened Salmon
Oven Roasted Cauliflower,
Sweet Pepper Cream Sauce **GF | NF**

Three Cheese Tortellini Pasta
Sun Dried Tomatoes, Artichokes,
Tomato Pesto Sauce, Asiago Cheese **V | NF**

Roasted Rainbow Carrots
Parsnips, Honey Glaze **V | GF | NF**

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERTS

Lemon Meringue Pies **V | NF**

NY Cheesecakes **V | NF**

Double Chocolate Brownie

Tiramisu **NF**

Sliced Fruit **VG | GF | NF**



DINNER BUFFET

FIFTY GUEST MINIMUM. \$325 LABOR FEE APPLIES WITH LESS THAN FIFTY GUESTS. *ATTENDING CHEF REQUIRED - \$325
ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS.
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

SIN CITY*

142 per person

- COLD**
- Jumbo Shrimp Cocktail** (3 pieces each)
Sauce, Fresh Lemon **GF | DF | NF**
- Baby Iceberg Wedges**
Tomatoes, Chopped Egg, Bacon Bits,
Blue Cheese, Ranch Dressing **V**
- Classic Waldorf Salad**
Grapes, Walnuts **V | GF**
- Marinated Beefsteak Tomato Salad**
Shaved Red Onion,
Red Wine Vinaigrette **VG | GF | NF**
- Roasted Fingerling Potato Salad** **VG | GF | NF**

- HOT**
- Prime Rib**
Sliced-to-Order
Creamy Horseradish, Bearnaise Sauce
- Chicken Rockefeller** **GF | NF**
- Salmon Casino**
Garlic Breadcrumbs **NF**
- Twice Baked Potatoes**
Cheddar, Chives **V | GF | NF**
- Roasted Mushrooms and Pearl Onions** **GF | NF**
- Creamed Spinach** **V | NF**

ACCOMPANIMENTS
Artisan Bread and Sweet Butter

- DESSERTS**
- Tiramisu **NF**
- Passion Fruit Meringue Tart **V | NF**
- Fresh Strawberry Tart **V | NF**
- Chocolate Mousse Dome **NF**
- Assorted Cream Puffs



DINNER BUFFET

FIFTY GUEST MINIMUM. \$325 LABOR FEE APPLIES WITH LESS THAN FIFTY GUESTS. *ATTENDING CHEF REQUIRED - \$325
ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS.
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

THE CALIFORNIAN

140 per person

COLD

Ahi Tuna and Citrus Salad GF | DF | NF

Quinoa Salad

Citrus, Pomegranate Seeds VG | GF | NF

California Chicken Cobb

Tomatoes, Blue Cheese, Bacon,
Avocado, Hard Boiled Eggs,
Cilantro-Lime Vinaigrette GF

HOT

Grilled NY Striploin Steak

Chunky Pico De Gallo GF | DF | NF

Baked Chicken

Roasted Corn GF | DF | NF

Canadian Sustainable Salmon

Tricolor Tabbouleh,
Mango-Papaya Relish GF | DF | NF

Roasted Brussels Sprouts

Cherry Tomatoes VG | GF | NF

Warm Quinoa and Riced Cauliflower

Peppers, Lemon Zest, Extra Virgin Olive Oil

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERTS

Greek Yogurt Panna Cotta

Fresh Berry Compote GF | NF

Caramelized Lemon Tart V | NF

Fresh Strawberry Tart V | NF

Dark Chocolate Tart V | NF

Fruit Salad VG | GF | NF



DINNER BUFFET

FIFTY GUEST MINIMUM. \$325 LABOR FEE APPLIES WITH LESS THAN FIFTY GUESTS. *ATTENDING CHEF REQUIRED - \$325
ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS.
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

ITALIAN

140 per person

COLD
Selection of Marinated and Pickled Vegetables:
Marinated Mushrooms, Pickled Cauliflower,
Assorted Olives, Pickled Peppers, Pepperoncini
VG | GF | DF | NF

Caprese Salad
Tomatoes, Basil, Mozzarella Cheese,
Balsamic Glaze V | GF | NF

Farro Salad
Seasonal Vegetables,
White Balsamic Dressing V | NF

HOT
Mushroom Marsala Braised Short Ribs
GF | DF | NF

Chicken Parmigiana
Smoked Mozzarella,
Tomato Basil Sauce NF

Snapper Puttanesca Style
Olives, Capers, Cherry Tomatoes
GF | DF | NF

Vegetable Medley VG | GF | NF

ACCOMPANIMENTS
Artisan Bread and Sweet Butter

DESSERTS
Classic Ricotta Cannoli V
Mango Panna Cotta GF | NF

Tiramisu NF
Seasonal Fruit Crostata V
Hazelnut Praline Milk Chocolate Tart V



DINNER BUFFET

FIFTY GUEST MINIMUM. \$325 LABOR FEE APPLIES WITH LESS THAN FIFTY GUESTS. *ATTENDING CHEF REQUIRED - \$325
ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND ORGANIC ASSORTED HOT TEAS.
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

TROPICANA

145 per person

COLD

Purple Fingerling Potato Salad VG | GF | NF

Caesar Salad
Truffle Dressing NF

Kale and Quinoa Salad
Rainbow Carrots, Cauliflower VG | GF | NF

Cajun Shrimp and Corn Salad GF | DF | NF

HOT

Cedar Planked Spiced Salmon GF | DF | NF

Buttermilk Hot Chicken
Spiced Honey Mustard NF

Smoked Short Rib
Jack Daniel's BBQ Glaze DF | NF

Red Bliss Smashed Garlic Potatoes GF | NF

Roasted Brussels Sprouts
Applewood Bacon GF | NF

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERTS

Seasonal Cobblers V | NF

Minted Seasonal Fruit Salad VG | GF | NF

Banana Cream Pie NF

Chocolate Pecan Bar V



BE CREATIVE WITH

BEVERAGES

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





HOSTED BAR PACKAGE

PACKAGES DO NOT INCLUDE SHOTS, TRAY PASSED BEVERAGES, TABLE SIDE WINE SERVICE OR TOASTS.
HOSTED BAR PACKAGES HAVE A MINIMUM OF \$1,000 PER BAR | BARTENDER REQUIRED - \$325
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

PREMIUM

- Scotch** Glenfiddich 12 Year
- Bourbon** Jim Beam White Label
- Vodka** Reyka
- Rum** Diplomático Planas
- Tequila** Cazadores
- Gin** Tanqueray
- Cognac** Courvoisier VS
- Rye** Rittenhouse
- Mezcal** Del Maguey

- House Wines**
Zardetto Prosecco DOC Brut, Sparkling
Hayes Ranch, Chardonnay
Hayes Ranch, Cabernet Sauvignon

Domestic/Imported Beer

Assorted Soft Drinks, Juices, Waters, Cordials

HOSTED BAR PACKAGE

Priced per person	
One Hour	40
Two Hours	52
Three Hours	64
Four Hours	76
Five Hours	88

DOMESTIC/IMPORTED BEER

- Bud Light
- Coors Light
- Budweiser
- Corona Extra
- Heineken
- Modelo
- Stella Artois
- Athletic, Non-Alcoholic

SELECT

- Scotch** Johnnie Walker Black Label
- Bourbon** Maker’s Mark
- Vodka** Ketel One
- Rum** Diplomatico Reserva
- Tequila** Patron Silver
- Gin** Hendrick’s
- Cognac** Martel VS
- Rye** Michter’s
- Mezcal** Los Siete Misterios

- House Wines**
Zardetto Prosecco DOC Brut, Sparkling
Wente Vineyards, Chardonnay
Ravel & Stitch, Cabernet Sauvignon
Angels Ink, Pinot Noir

Domestic/Imported Beer

Assorted Soft Drinks, Juices, Waters, Cordials

HOSTED BAR PACKAGE

Priced per person	
One Hour	45
Two Hours	57
Three Hours	69
Four Hours	81
Five Hours	93

- MIXERS** 9 each
- Assorted Soft Drinks
- Tonic
- Ginger Ale
- Seltzer
- Still & Mineral Waters

ULTRA

- Scotch** The Macallan 12 Year
- Bourbon** Michter’s Bourbon
- Vodka** Belvedere
- Rum** Ron Zacapa Centenario Sistema Solera 23
- Tequila** Don Julio Reposado
- Gin** Roku
- Cognac** Rémy Martin VSOP
- Rye** WhistlePig
- Mezcal** The Lost Explorer

- House Wines**
Zardetto Prosecco DOC Brut, Sparkling
Laurent-Perrier “La Cuvée” Brut, Champagne
Duckhorn, Napa Valley, Sauvignon Blanc
Flowers, Sonoma Coast, Chardonnay
Brewer-Clifton, Sta Rita Hills, Pinot Noir
RouteStock, Napa Valley, Cabernet Sauvignon

Domestic/Imported Beer

Assorted Soft Drinks, Juices, Waters, Cordials

HOSTED BAR PACKAGE

Priced per person	
One Hour	50
Two Hours	62
Three Hours	74
Four Hours	86
Five Hours	98

- CORDIALS** 24 each
- Grand Marnier
- Romana Sambuca
- Baileys
- Drambuie
- St-Germain
- Mr Black
- Amaretto
- Aperol
- Campari



HOSTED BAR ON CONSUMPTION

PACKAGES DO NOT INCLUDE SHOTS, TRAY PASSED BEVERAGES, TABLE SIDE WINE SERVICE OR TOASTS.
HOSTED BARS ON CONSUMPTION HAVE A MINIMUM OF \$1,000 PER BAR. | BARTENDER REQUIRED - \$325
A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

PREMIUM

20 per drink

- Scotch** Glenfiddich 12 Year
- Bourbon** Jim Beam White Label
- Vodka** Reyka
- Rum** Diplomático Planas
- Tequila** Cazadores
- Gin** Tanqueray
- Cognac** Courvoisier VS
- Rye** Rittenhouse
- Mezcal** Del Maguey

- House Wines**
Zardetto Prosecco DOC Brut, Sparkling
Hayes Ranch, Chardonnay
Hayes Ranch, Cabernet Sauvignon
- Domestic/Imported Beer**
Assorted Soft Drinks, Juices, Waters, Cordials

BEER

Priced per drink

- | | |
|-------------------------|----|
| Domestic/Imported Beer | 11 |
| Bud Light | |
| Coors Light | |
| Budweiser | |
| Corona Extra | |
| Heineken | |
| Modelo | |
| Stella Artois | |
| Athletic, Non-Alcoholic | |

SELECT

22 per drink

- Scotch** Johnnie Walker Black Label
- Bourbon** Maker's Mark
- Vodka** Ketel One
- Rum** Diplomatico Reserva
- Tequila** Patron Silver
- Gin** Hendrick's
- Cognac** Martel VS
- Rye** Michter's
- Mezcal** Los Siete Misterios

- House Wines**
Zardetto Prosecco DOC Brut, Sparkling
Wente Vineyards, Chardonnay
Ravel & Stitch, Cabernet Sauvignon
Angels Ink, Pinot Noir
- Domestic/Imported Beer**
Assorted Soft Drinks, Juices, Waters, Cordials

MIXERS

Priced per drink

- | | |
|-----------------------------|----|
| Red Bull/Energy Drink | 11 |
| Assorted Soft Drinks/Juices | 9 |

COGNACS

Priced per drink

- | | |
|----------------|----|
| Courvoisier VS | 33 |
| Hennessy VS | 40 |
| Remy Martin XO | 40 |

ULTRA

24 per drink

- Scotch** The Macallan 12 Year
- Bourbon** Michter's Bourbon
- Vodka** Belvedere
- Rum** Ron Zacapa Centenario Sistema Solera 23
- Tequila** Don Julio Reposado
- Gin** Roku
- Cognac** Rémy Martin VSOP
- Rye** WhistlePig
- Mezcal** The Lost Explorer

- House Wines**
Zardetto Prosecco DOC Brut, Sparkling
Laurent-Perrier "La Cuvée" Brut, Champagne
Duckhorn, Napa Valley, Sauvignon Blanc
Flowers, Sonoma Coast, Chardonnay
Brewer-Clifton, Sta Rita Hills, Pinot Noir
RouteStock, Napa Valley, Cabernet Sauvignon
- Domestic/Imported Beer**
Assorted Soft Drinks, Juices, Waters, Cordials

CORDIALS

Priced per drink 24

- Grand Marnier
- Romana Sambuca
- Baileys
- Drambuie
- St-Germain
- Mr Black
- Amaretto
- Aperol
- Campari



BAR *ENHANCEMENTS*

PRICES ARE SUBJECT TO CHANGE. \$325 CASHIER FEE WILL APPLY FOR EACH CASHIER FOR EVERY 100 GUESTS FOR THE FIRST FOUR (4) HOURS. ADDITIONAL FEES MAY APPLY FOR EXTENDING. CASH BAR PRICES ARE INCLUSIVE OF SALES TAX AND SERVICE CHARGE AND SUBJECT TO \$1,000 MINIMUM SALES PER BAR. OUR BARS ARE CASHLESS. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

MOCKTAILS 18 per drink

Strawberry Lemonade

Strawberry, Fresh Lemon Juice, Lemonade

Cucumber Cooler

Cucumber, Soda Water

Virgin Colada

Piña Colada Syrup, Pineapple Juice, Soda Water

Vegas Bomb

Cranberry, 7up, Red Bull

Vanilla Lemonade

Vanilla, Lemon, Lemonade

COCKTAILS 25 per drink

Aperol Spritz

Aperol, Prosecco, Soda Water

Hugo Spritz

St. Germain, Prosecco, Soda Water

Old Fashioned

Bourbon, Whiskey or Tequila, Liquor 43, Angostura Bitters, Orange Bitters, Luxardo Cherry

Negroni

Campari, Gin, Antica Vermouth

Manhattan

Bourbon, Antica Vermouth

Skinny Margarita

Tequila, Triple Sec, Lime, Agave

Paloma

Tequila, Triple Sec, Lime, Grapefruit, Agave

Four Seasons Margarita

Tequila, Triple Sec, Lime, Agave, Prickly Pear Syrup

World Mules

Vodka, Whiskey or Tequila, Ginger Beer

Four Seasons Lemon Drop

Vodka, Triple Sec, Lemon,

Whisky Sour

Whisky, Lemon, Simple Syrup, Orange Slice, Maraschino Cherry

Cucumber Gimlet

Gin, Muddled Cucumber, Lime, Simple Syrup, Sliced Cucumber

Tequila Espresso Martini

Tequila, Kahlúa, Espresso, Coffee Beans

Cadillac Margarita

Tequila, Lime, Simple Syrup, Lime Wheel, Salt

Daiquiri

Rum, Lime, Simple Syrup

ADD-ON BUBBLES

Priced per person

Champagne Laurent Perrier 26

Prosecco Zardetto 13

MARTINI BAR 27 per drink

Cosmopolitan

Lemon Drop

Chocolate Espresso

Appletini

Classic “Dirty”

**ABSOLUT VODKA
LEMONADE SELECTIONS**

135 per pitcher

Add one item to bar - 18 per drink

Select four

Arnold Palmer

Blueberry

Peach

Pear

Raspberry

Sour Apple

Ultimate Lemonade



CASHLESS BAR

PRICES ARE SUBJECT TO CHANGE. \$325 CASHIER FEE WILL APPLY FOR EACH CASHIER FOR EVERY 100 GUESTS FOR THE FIRST FOUR (4) HOURS. ADDITIONAL FEES MAY APPLY FOR EXTENDING. BAR PRICES ARE INCLUSIVE OF SALES TAX AND SERVICE CHARGE AND SUBJECT TO \$1,000 MINIMUM SALES PER BAR. OUR BARS ARE CASHLESS. WE ACCEPT ALL MAJOR CREDIT CARDS.

PREMIUM BRAND

26 per drink

- Scotch Glenfiddich 12 Year
- Bourbon Jim Beam White Label
- Vodka Reyka
- Whiskey Jack Daniels
- Rum Diplomático Planas
- Tequila Cazadores
- Gin Tanqueray
- Cognac Courvoisier VS
- Rye Rittenhouse
- Mezcal Del Maguey

PREMIUM HOUSE WINE

26 per drink

- Hayes Ranch Chardonnay
- Hayes Ranch Cabernet Sauvignon
- Zardetto Prosecco DOC Brut, Sparkling

CLASSIC MARTINI

36 per drink

- Cosmopolitan
- Lemon Drop
- Chocolate Espresso
- Appletini
- Classic “Dirty”

DOMESTIC AND IMPORTED BEER

15 each

CORDIALS AND COGNAC

27 per drink

ASSORTED SOFT DRINKS AND FRUIT JUICES

9 each

MINERAL AND NATURAL WATERS

11 each

RED BULL ENERGY DRINK

15 each



BANQUET WINE

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

CHAMPAGNE AND SPARKLING WINE

Zardetto, Prosecco, Veneto, Italy

Crisp fruit flavors, dry and harmonious.
Perfect for toasts, brunch, cocktail receptions.
70 per bottle

JBC No. 21, Brut, Burgundy, France

Crisp apple and lemon flavors, bone-dry, textured wine. Perfect for shellfish, spicy foods, salty snacks.
81 per bottle

Moët & Chandon Brut, California

Citrus fruits over notes of almond and caramel.
Perfect for seafood, spicy foods, salty snacks.
155 per bottle

Ferrari Trento, Brut Rose, Italy

Balance of fruit, crisp acidity and a touch of creaminess. Perfect for seafood, spicy foods, salty snacks.
150 per bottle

Laurent-Perrier La Cuvée Brut, Champagne, France

Nectarine, ripe green apple and white cherry, with accents of grated ginger, elderflower and biscuit.
Perfect for shellfish, smoked fish, fried chicken.
264 per bottle

Veuve Clicquot Yellow Label, Brut, Champagne, France

Elegant body, brioche and honey.
Perfect for aperitifs, shellfish, cheese.
150 per bottle

Laurent-Perrier Rosé, Champagne, France

Concentrated red fruit, silky mousse.
Perfect for shellfish, cheese, desserts.
264 per bottle

Ruinart, Brut, Blanc de Blancs, Champagne, France

Layers of white peach and lemon meringue pie, aromatic finish of acacia blossom and honey.
Perfect for a special celebration.
205 per bottle

SOMMELIER RECOMMENDED WINES

Torbreck, The Woodcutter's Shiraz, Barossa Valley, Australia

95 per bottle

Gérard Bertrand, Château l'Hospitalet, La Clape Rouge Grand Vin, Languedoc, France

136 per bottle

Daou Vineyards, Soul of a Lion, Cabernet Sauvignon, Paso Robles, California

255 per bottle

Gaja Ca'Marcanda, Promis, Tuscany, Italy

161 per bottle

Les Fontenelles Sancerre, Upper Loire, France

108 per bottle

Dom Pérignon, Brut, Champagne, France

675 per bottle

Chimney Rock Estate, Cabernet Sauvignon, Napa Valley, California

300 per bottle

Cakebread Cellars, Cabernet Sauvignon, Napa Valley, California

186 per bottle

Caparzo, Brunello di Montalcino, Tuscany, Italy (2019)

150 per bottle

The Hilt, Single Vineyard "Bentrock", Chardonnay, Santa Rita Hills, California

195 per bottle



BANQUET WINE

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

WHITE WINES

CHARDONNAY

Hayes Ranch, California

Hints of oak, cinnamon, green apple flavors. Perfect for grilled fish, chicken, shellfish. 65 per bottle

Wente Vineyard, Monterey, California

Ripened apples, lemon curd and toasted brioche. Perfect for fish, chicken, shellfish. 80 per bottle

Flowers Vineyard, Sonoma County, California

Rich and well balanced. Perfect for shellfish and aperitifs. 92 per bottle

Domaine Laroche, Chablis, Burgundy, France

Very light oak, medium body, clean palate. Perfect for receptions, light fish, salads. 100 per bottle

Far Niente Chardonnay, Napa Valley, California

Full bodied and elegant. Perfect for special occasions, butter and garlic. 145 per bottle

Crossbarn Chardonnay, Sonoma Coast, California

Medium bodied and beautifully balanced. Bright citrus, crisp apple, subtle oak. Perfect with roasted chicken, seafood, light cream sauces. 65 per bottle

Cakebread Cellars Chardonnay, Napa Valley, California

Full bodied, polished. Ripe pear, baked apple, vanilla, toasted oak. Ideal for lobster, roasted chicken, cream sauces. 99 per bottle

The Hilt Estate Chardonnay, Santa Rita Hills, California

Medium bodied, vibrant, mineral driven. Lemon zest, green apple, wet stone, restrained oak. Excellent with shellfish, grilled fish, seasonal vegetables. 88 per bottle

WHITE WINES

OTHER WHITES AND ROSÉ

Craggy Range Te Muna, Sauvignon Blanc, Martinborough, New Zealand

Tropical aromas of passion fruit, guava, mango, Granny Smith apple, calamansi and frangipani. 86 per bottle

Zenato, Pinot Grigio, Italy

Refreshing and soft with a smooth, dry finish. Perfect for grilled dishes, hearty soups and risotto. 70 per bottle

Duckhorn, Sauvignon Blanc, North Coast, California

Rich, balanced texture, with floral and citrus driven aromas. Perfect for shellfish, chicken, grilled vegetables. 72 per bottle

Chateau Miraval Rosé, Côtes De Provence, France

Rich and gourmet, aromas of fresh roses and lemon zest. Perfect for salads, flavorful grilled fish. 72 per bottle

Château Minuty “Prestige” Rosé, Côtes de Provence, France

Light bodied, crisp, refreshing. Wild strawberry, white peach, citrus zest. Perfect for warm afternoons, seafood, Mediterranean fare. 64 per bottle

Weingut Schloss Lieser Estate Riesling Feinherb, Mosel, Germany

Off dry, lively, beautifully balanced. Green apple, stone fruit, slate minerality. Ideal with spicy cuisine, pork, light cheeses. 84 per bottle

Cakebread Cellars Sauvignon Blanc, Napa Valley, California

Medium bodied, vibrant, aromatic. Grapefruit, melon, fresh herbs. Excellent with goat cheese, salads, grilled seafood. 72 per bottle



BANQUET WINE

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

RED WINES

PINOT NOIR

Angel Ink, Monterey County, California

Rich, round and supple in texture.
Perfect for beef, pork and fruit desserts.
75 per bottle

J Vineyards, Sonoma Valley, California

Crisp acidity with flavors of black cherry, raspberry and hints of vanilla. Perfect for beef, pork and chicken dishes.
63 per bottle

Belle Glos Clark and Telephone Vineyard, Santa Maria Valley, California

Full body, rich, red cherry.
Perfect for barbeque and red meat dishes.
99 per bottle

Cristom, Willamette Valley, Oregon

Smooth, elegant and subtle. Red and black cherry flavors accented with plum and vanilla. Perfect for beef, pork and chicken dishes.
120 per bottle

Paul Hobbs, Russian River Valley, California

Vibrant, pomegranate, plum and black cherry notes. Perfect for beef, pork and fruit desserts.
140 per bottle

Brewer-Clifton Pinot Noir, Santa Rita Hills, California

Medium bodied, elegant, bright acidity. Red cherry, cranberry, subtle spice. Perfect with roasted poultry, grilled salmon, earthy mushrooms.
50 per bottle

Lingua Franca Pinot Noir, Willamette Valley, Oregon

Light to medium bodied, refined, layered. Raspberry, red currant, forest floor, soft oak. Ideal with duck, roasted vegetables, mushroom risotto.
88 per bottle

RED WINES

CABERNET SAUVIGNON

Hayes Ranch, California

Medium body, blackberry and vanilla.
Perfect for red meat and light red sauces.
65 per bottle

Joel Gott 815, California

Fruit flavors with velvety tannins and notes of vanilla. Perfect for beef, hard cheeses, lamb and light red sauces.
90 per bottle

Justin, Paso Robles, California

Dark fruit, black cherry, oak, and black currant aromas. Perfect for beef, lamb and cheeses.
65 per bottle

Ravel & Stitch, Central Coast, California

Deep blue fruit, cassis, spices.
Perfect for beef and venison dishes.
70 per bottle

Jordan, Alexander Valley, California

Full body, cassis, plum, and herbs.
Perfect for grilled vegetables and steak tartare.
140 per bottle

Silver Oak, Alexander Valley, California

Elegant with boysenberry notes, black currants and rose petals laced with vanilla notes and toasty oak. Perfect for elegant dinners, grilled fish, roasted beef and mushroom dishes.
170 per bottle

Routestock Cabernet Sauvignon, Napa Valley, California

Full bodied, structured, rich. Blackcurrant, blackberry, subtle chocolate and oak. Excellent with grilled steak, braised short ribs, aged cheeses.
66 per bottle



BANQUET WINE

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

RED WINES

OTHER REDS

Shatter Grenache, Languedoc-Roussillon, France
Full body with notes of dark berries and chocolate. Perfect for smokey, charred dishes.
70 per bottle

Ferrari Carano, “Siena”, Sonoma County, California
Supple and ripe with fruit aromas and flavors of cranberry, strawberry and cherry complemented by cinnamon, nutmeg and cocoa. Perfect for pasta with red sauce, hard cheeses and grilled pork dishes.
70 per bottle

Alexander Valley Vineyard, Syrah, Sonoma County, California
Rich flavors of blackberry jam, black cherry, plum and vanilla. Perfect for charcuterie and grilled dishes.
81 per bottle

Skyside Red Blend, North Coast, California
Rich black cherries, blackberries and plum flavors with a hint of toasted oak. Perfect for beef, hard cheeses, and grilled chicken dishes.
50 per bottle

Duckhorn Vineyard, Merlot, Napa Valley, California
Fully body, bold, cassis, plum espresso and tobacco. Perfect for prime rib, lamb, mushroom and risotto dishes.
154 per bottle

Caparzo Brunello di Montalcino, Sangiovese, 2019, Tuscany, Italy
Full bodied, elegant, refined. Ripe cherry, dried herbs, leather, subtle spice. Perfect with roasted lamb, game, aged cheeses
150 per bottle

Paring Bordeaux-Style Red Blend, California
Medium to full bodied, balanced, approachable. Blackberry, cassis, hints of cedar and vanilla. Excellent with grilled meats, hearty stews, and hard cheeses.
64 per bottle

GENERAL INFORMATION

PRICING GUIDELINES

All function spaces have a food and beverage minimum which must be met or a room rental charge will apply. Please note that a 16.84% service charge, 8.16% administrative fee, and 8.375% state sales tax will be added to all food and beverage charges. A labor charge of \$325 will be assessed to any food function with less than 30 people in attendance.

Prices are subject to change.

FOOD AND BEVERAGE

For the safety and well-being of our guests, no outside food or alcohol is permitted to be brought into the hotel by guests. The Hotel also prohibits the removal of food from the premises. Our meeting space is smoke free for your comfort and culinary enjoyment. All alcohol must be purchased through the Hotel and remain on the property. Shots are not permitted at banquet functions. We can serve liquor on the rocks or mixed beverages.

SPECIAL MEALS

The hotel will provide special meals for guests with dietary needs not met by the event menu, including vegan, vegetarian, and specific food allergies. Guests may choose children’s menus for those under 12 years of age.

EVENT DETAILS

All banquet event order details must be finalized at least three weeks prior to the event.

GUARANTEES

For us to properly prepare for your event, please specify a final guest count by 12:00 noon, three business days prior to the start of the program. If a guarantee is not specified, the estimate will become the guarantee. We will charge for the guarantee or the actual number, whichever is greater.

LABOR AND SERVICE FEES

Menu pricing (excluding coffee breaks) is based on 2 hours for breakfast, lunch, and dinner. For longer service times, additional labor and menu fees will apply. Any food and beverage ordered within two (2) business days of the function date will be considered a “pop-up” and is subject to menu availability, and additional fees may apply. Any on-site meeting room set charges are subject to labor availability and additional fees may apply.

SIGNAGE

Signage may be displayed directly outside of your meeting rooms only. The Hotel reserves the right to remove signage from common areas not prepared professionally. No signage is permitted in the Lobby, Event Space Lobby, or Elevator Foyers. If you buy out one of the event floors, signage would be permitted anywhere on those floors.

PARKING

The Hotel provides valet parking. Guests will be charged according to current prevailing published parking rates.

VENDORS

Outside Vendors set up dates and times, which must be arranged with your catering manager. All vendors must complete and sign our vendor code of conduct form, include a copy of their proof of liability insurance, and submit a production or load in/out schedule for approval. All necessary forms can be obtained from your catering manager.

SHIPPING

Handling fees will apply for all incoming and outgoing packages. Should you have any materials to be shipped to the Hotel prior to your arrival date, please address the shipment as follows:
Four Seasons Hotel Las Vegas
Attention: Your Hotel Contact (Catering Manager or CSM)
Group/Conference Name & Dates
Group Contact Person
3960 Las Vegas Boulevard South
Las Vegas, Nevada 89119
Box ____ of ____

For any questions, please email your CSM or Catering Manager. Please send your shipment 1-2 days prior to arrival.

OUTDOOR FUNCTIONS

The hotel reserves the right to make a final decision to move any outdoor function to an inside location due to inclement weather or other circumstances. To ensure a timely setup of all outdoor events, we will advise you of the necessary time that a weather/wind call must be made. Music and/or entertainment are not permitted before 10:00am or after 11:00pm for all outdoor function areas.

SECURITY

The hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a private function. Arrangements must be made in advance for security of exhibits, valuables merchandise, or articles set up for display. The hotel will not be responsible for items left unattended in any function room or function foyer area.

AVAILABLE THROUGH THE HOTEL

Quantity may vary depending on availability:
Dance Floor
Four Seasons Linen
Votive Candles
White Glove Service
Speaker Podium
Risers/Staging
Valet Parking
Meeting Planner Amenities
Piano
Barstools
Heaters
Outdoor Folding Wood Chairs

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, ENCORE, at 702.632.5242.

Internet

Contact ENCORE

GENERAL INFORMATION

FLORAL, ENTERTAINMENT AND 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

1 per 75 guests
325 each

Attendant Fee

(Carver, Chef, Coat Check, Restroom Attendant)
1 per 150 guests, per station
325 each

Cashier

325 each

Sushi Chef

400 each

Grand Piano Tuning

395 each

Fire Marshal Diagram

For Events Exceeding 299 Guests
Submittal Fee 10 Days Out 790

Any food and beverage ordered within two (2) business days of the function date will be considered a “pop-up” and is subject to menu availability, and additional fees may apply. Any on-site meeting room set changes are subject to labor availability and additional fees may apply.

CONTACT US

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

FOUR SEASONS HOTEL LAS VEGAS

3960 Las Vegas Boulevard South
Las Vegas, Nevada 89119 U.S.A.
+1.702.632.5210
catering.vgs@fourseasons.com

  @fourseasons.com/lasvegas