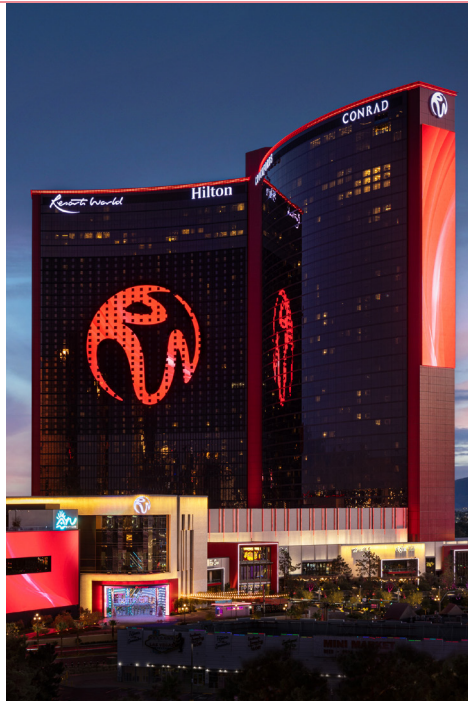


# BANQUET MENU





Welcome to Resorts World Las Vegas, where the art of the banquet is redefined.

Our dedicated team of hospitality professionals, over 5,000 strong, is eager to collaborate with you, ensuring that your event aspirations are not just met, but surpassed.

We cordially invite you to delve into our Banquet Menu, a mere preview of the culinary masterpieces our internationally acclaimed team can create for you and your distinguished guests. Your vision and preferences are the cornerstone of our approach, guiding our team of hospitality connoisseurs and culinary virtuosos.

Resorts World Las Vegas Banquet Culinary is a recognized leader in accommodating special dietary needs and restrictions. We meticulously label our menu items to indicate the presence of the following allergens: Wheat (W), Dairy (D), Egg (E), Peanut (P), Tree Nuts (TN), Shellfish (SH), Soy (SOY), Gelatin (GEL), Sesame (SES), Gluten-Free (GF), Dairy-Free (DF), Vegan (V), and Vegetarian (VG). Our dedicated team strives to provide an unparalleled dining experience and is pleased to accommodate any special dietary requirements with advance notice.

With heartfelt appreciation, we extend our deepest thanks for the opportunity to partner with you in orchestrating an event that is sure to be a resounding success.

Sincerely,

David Tapper, CMP, CPCE  
Executive Director of Catering & Conference Services  
Resorts World Las Vegas

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**BREAKFAST**

# CONTINENTAL

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. All Continental Breakfasts include Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water.

## BLOSSOM CONTINENTAL | \$45 PER PERSON

Chilled Orange & Cranberry Juice V

Seasonal Sliced Fruit, Whole Berries & Grape Clusters V, GF

Individual Assorted Fruit Yogurts, Vanilla Almond Granola W, D, TN, VG

Daily Selection of Breakfast Pastries, Sliced Breads & Bagels W, E, D, TN, SES, VG

Plain & Honey Cream Cheeses, Butter, Honey & Assorted Preserves D, GF, VG

## AWANA WELLNESS CONTINENTAL | \$55 PER PERSON

Fresh Pressed Green Juice & Chilled Orange Juice V

Seasonal Sliced Fruit, Whole Berries & Grape Clusters V, GF

Build Your Own Acai Bowl TN, GF, V

House-made Acai, Seasonal Berries, Dried Fruits, Sliced Banana, Sliced Almonds, Coconut Flakes, Shaved Dark Chocolate

Selection of Heart-Healthy Sliced Breads, Muffins, & Pastries:

- Vegan Croissant W, V
- Gluten-Free Blueberry Muffin E, D, GF, VG
- Healthy Grain Fiber Loaf W, E, D, VG

Vegan Butter, Organic Honey, Organic Peanut Butter, Fruit Preserves TN, V

Steel Cut Gluten-Free Oatmeal TN, GF, V

Golden Raisins, Dried Cranberries, Brown Sugar,

Candied Walnuts, Honey, Cinnamon

Farm Fresh Hard-Boiled Eggs with Kosher Sea Salt E, VG

## STAY FABULOUS CONTINENTAL | \$60 PER PERSON

Chilled Orange & Cranberry Juice V

Groovy Smoothies (pre-made)

- Strawberry & Banana Smoothie with Chocolate Shavings D, GF, VG
- Pineapple & Chia Seed Smoothie D, GF, VG

Seasonal Fruit Fondue D, GF, VG

Mango Cream, White Chocolate Ganache

Dark Chocolate Raspberry Greek Yogurt Parfait D, GF, VG

Selection of Breakfast Pastries W, E, D, TN, VG

Butter, Honey & Fruit Preserves D, GF, VG

All-Nighter Breakfast Sandwich W, E, D

Fried Egg, American Cheese, Applewood Smoked Bacon, Potato Pancake, Jalapeno Garlic Aioli on Toasted Bagel

Build-Your-Own-Hashbrown Bar

*Toppings served on the side*

Crispy Hash Browns V | Country Gravy W, D | Bacon Bits GF

Cheddar Cheese D, GF, VG | Green Onion GF, V | Sautéed Mushrooms GF, V

Fried Jalapeños GF, V | Sour Cream D, GF, VG

Mini Caramel Beignets served warm with Chocolate Sauce W, E, D, VG

## RESORTS WORLD SIGNATURE CONTINENTAL | \$60 PER PERSON

Chilled Orange & Cranberry Juice V

Seasonal Sliced Fruit, Whole Berries & Grape Clusters V, GF

Build Your Own Greek Yogurt Parfait D, TN, GF, VG

Plain & Flavored Greek Yogurt, Assorted Dried Fruits, Assorted Nuts, Seasonal Berries, Vanilla Almond Granola, Toasted Almonds, Honey & Agave Syrup

Selection of Artisanal Breakfast Pastries W, E, D, TN, VG

Butter, Honey & Assorted Preserves D, GF, VG

Toasting Station W, E, D, TN, SES

with Assorted Sliced Breads, English Muffins & Assorted Bagels

Sliced Ham, Smoked Salmon, English Cucumbers, Red Onion, Capers,

Chopped Egg, Tomatoes, Plain & Herb Cream Cheese, Peanut Butter

Artisanal Breakfast Sandwiches

*Select two in advance. Portioned at one (1) sandwich per person*

Ham Ciabatta Breakfast Sandwich W, E, D

Chive Eggs, Ham, Aged Cheddar, Roasted Garlic Aioli on Roasted Pepper Ciabatta

Bacon Brioche Breakfast Sandwich W, E, D

Cage-free Egg, Smoked Bacon, Aged Cheddar, Roasted Garlic Aioli on Brioche

Classic Breakfast Burrito W, E, D

Scrambled Eggs, Pork Sausage, Potato, Aged Cheddar, Flour Tortilla

Served with Salsa on the side

Impossible Chorizo Breakfast Burrito TN, SOY, GF, V

Just Eggs, Impossible Chorizo, Vegan Cheese, Vegan Wrap

Impossible Sausage Breakfast Sandwich W, V

Impossible Sausage Patty, Vegan Brioche, Roasted Tomatoes,

Hatch Chili Spread on Vegan Brioche

## RESORTS WORLD BOXED CONTINENTAL | \$50 PER PERSON

Seasonal Diced Fruit Cup GF, V

Individual Assorted Fruit Yogurt GF, V

Fresh Baked Croissant W, E, D, VG

Assorted Kind Bar GF, TN, V

Packaged Butter & Assorted Preserves D, GF, VG

Assorted Bottled Juice or Bottled Water V

# BREAKFAST BUFFET

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. All Continental Breakfasts include Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water.

## RESORTS WORLD BREAKFAST BUFFET | \$60 PER PERSON

### Starters

Chilled Orange & Cranberry Juice V

Seasonal Sliced Fruit, Whole Berries & Grape Clusters GF, V

Individual Assorted Fruit Yogurts, Vanilla Almond Granola W, D, TN, VG

Selection of Breakfast Pastries, Sliced Breads & Bagels W, E, D, TN, SES, VG

Plain & Honey Cream Cheeses, Butter, Honey & Fruit Preserves D, GF, VG

### Staples

Scrambled Farm Fresh Eggs E, D, GF, VG

\*Breakfast Potato of the Day

### Savory

Select One (1) Savory

Buttermilk Pancakes with Whole Berries, Warm Maple Syrup W, E, D, VG

Belgium Waffles with Mixed Berry Compote, Whipped Cream,

Warm Maple Syrup W, E, D, VG

Egg White, Spinach & Feta Cheese Frittata E, D, GF, VG

"Just Eggs" Scrambled with Vegan Gouda Cheese TN, GF, V

### Meats

Select One (1) Meat

Applewood Smoked Bacon GF

Smoked Turkey Bacon GF

Maple Link Pork Sausage GF

Jalapeño & Cotija Cheese Sausage D, GF

Chicken Apple Sausage GF

Ham Steak with Pineapple Glaze GF

Impossible Meat Sausage Patties GF, V

### Enhance Your Breakfast

\$65.00 Per Person for Two Meats and One Savory

\$70.00 Per Person for Two Meats and Two Savory

### \*Breakfast Potatoes are Rotated Daily from the Following Selections:

- Monday | Crispy Hash Brown Patties GF, V
- Tuesday | Herb Roasted Fingerling Potatoes GF, V
- Wednesday | Yukon Gold Potato Hash with Caramelized Onions GF, V
- Thursday | Potato Cube with Shishito Peppers GF, V
- Friday | Pan Fried Potato Pancake with Applesauce on the Side W, D, VG
- Saturday | Lyonnaise Style Potatoes D, GF, VG
- Sunday | Red Bliss Potato Bravas Style D, GF, VG

## EL DESAYUNO BUFFET | \$60 PER PERSON

### Starters

Seasonal Sliced Fruit, Whole Berries & Grape Clusters V, GF

House-Made Yogurt served with Fresh Mango D, GF, VG

Breakfast Pastries, Palmier's and Cinnamon Pound Cake W, E, D, VG

Butter, Honey & Assorted Preserves D, GF, VG

### Staples

Scrambled Farm Fresh Eggs with Pico de Gallo on the Side E, GF, VG

Roasted Potatoes, Pasilla Peppers & Onions D, GF, VG

### Savory

Select One (1) Savory

Baja Style Breakfast Burrito W, E, D

Beef Birria, Jack Cheese, Potato Red Sauce, Cilantro

Side of Sour Cream

Vegetable Quiche W, E, D, VG

Tomato & Jalapeño Chutney, Sour Cream

Chilaquiles Verdes D, GF, VG

Corn Tortilla Chips, Avocado, Onion, Cilantro, Queso,

Mexican Crema, House-Made Green Sauce

### Meats

Select One (1) Meat

Applewood Smoked Bacon GF

Smoked Turkey Bacon GF

Maple Link Pork Sausage GF

Jalapeño & Cotija Cheese Sausage D, GF

Chicken Apple Sausage GF

Ham Steak with Pineapple Glaze GF

Impossible Meat Sausage Patties GF, V

### Beverage

Chilled Orange Juice V

Select (1) Agua Fresca from Below:

- Pomegranate and Pineapple Agua Fresca V
- Pineapple and Raspberry Agua Fresca V
- Hibiscus Agua Fresca V

### Enhance Your Breakfast

\$65.00 Per Person for Two Meats and One Savory

\$70.00 Per Person for Two Meats and Two Savory

# BREAKFAST BUFFET

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. All Continental Breakfasts include Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water.

## AWANA WELLNESS BREAKFAST BUFFET | \$75 PER PERSON

### Starters

Fresh Watermelon and Orange Juice V

Seasonal Tropical Sliced Fruits & Berries GF, V

Build Your Own Greek Yogurt Parfait D, TN, GF, VG

Plain & Flavored Greek Yogurt, Assorted Dried Fruits, Assorted Nuts, Seasonal Berries, Vanilla Almond Granola, Toasted Almonds, Honey & Agave Syrup

Selection of Heart-Healthy Sliced Breads, Muffins, & Pastries:

- Vegan Croissant W, V
- Gluten-Free Blueberry Muffin E, D, GF, VG
- Healthy Grain Fiber Loaf W, E, D, VG

Vegan Butter, Organic Honey, Organic Peanut Butter, Fruit Preserves TN, V

### Savory

Select Two (2) Savory

Egg White Scramble E, D, GF, VG

Greek Feta and Charred Vine Ripened Cherry Tomatoes

Olive Oil Mini Pancakes W, E, D, VG

Rosemary Maple Syrup and Berry Compote

Steel Cut Gluten-Free Oatmeal TN, GF, V

Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Honey, Cinnamon

### Meats

Select One (1) Meat

Applewood Smoked Bacon GF

Smoked Turkey Bacon GF

Maple Link Pork Sausage GF

Jalapeño & Cotija Cheese Sausage D, GF

Chicken Apple Sausage GF

Ham Steak with Pineapple Glaze GF

Impossible Meat Sausage Patties GF, V

### Side

\*Breakfast Potato of the Day

### Enhance Your Breakfast

\$80.00 Per Person for Two Meats

**\*Breakfast Potatoes are Rotated Daily from the Following Selections:**

- Monday | Crispy Hash Brown Patties GF, V
- Tuesday | Herb Roasted Fingerling Potatoes GF, V
- Wednesday | Yukon Gold Potato Hash with Caramelized Onions GF, V
- Thursday | Potato Cube with Shishito Peppers GF, V
- Friday | Pan Fried Potato Pancake with Applesauce on the Side W, D, VG
- Saturday | Lyonnaise Style Potatoes D, GF, VG
- Sunday | Red Bliss Potato Bravas Style D, GF, VG

## CROSSROADS VEGAN BREAKFAST BUFFET | \$70 PER PERSON

### Starters

Seasonal Sliced Fruit, Whole Berries & Grape Clusters GF, V

Individual Dairy-Free Yogurt Parfaits GF, V

Granola & Seasonal Berries V

Assorted Vegan Breakfast Pastries V

Vegan Butter, Organic Honey, Organic Peanut Butter, Fruit Preserves TN, V

### Savory

Select Two (2) Savory

"Just Eggs" Frittata TN, GF, V

Farmers Market Vegetables & Vegan Gouda Cheese

Southwest Tofu Scramble SOY, GF, V

Extra-Firm Tofu, Red Onion, Red Bell Pepper, Kale

Impossible Chorizo Breakfast Burrito TN, SOY, GF, V

Just Eggs, Impossible Chorizo, Vegan Cheese, Vegan Wrap

Impossible Sausage Ciabatta Sandwich TN, W, V

Vegan Impossible Sausage Patty, Vegan Cheese, Chipotle Aioli, Ciabatta

Steel Cut Gluten-Free Oatmeal TN, GF, V

Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Honey, Cinnamon

### Impossible Meat

Impossible Meat Sausage Patties GF, V

### Side

House-made Potato Hash, Caramelized Onions GF, V

### Beverage

Chilled Orange & Cranberry Juice V

Freshly Brewed WestRock Coffee & Decaffeinated Coffee V

Selection of Hot Teas, Honey & Lemon V

Served with Non-Dairy Milks and Creams V

Oat Milk V, Soy Milk V, Almond Milk TN, V, Non-Dairy Creamer V

# BRUNCH

Designed for a minimum of fifty (50) guests and a maximum of two (2) hours of service. Menu cannot be offered for less than fifty (50) guests. Prepared for the full guest guarantee. Chef Attendant Fee of \$350 Per Chef per 100 Guests will apply.

## PRIMROSE BRUNCH BUFFET | \$130 PER PERSON

### Starters

Seasonal Sliced Fruit, Whole Berries & Grape Clusters GF, V

Build Your Own Greek Yogurt Parfait D, TN, GF, VG

Plain & Flavored Greek Yogurt, Assorted Dried Fruits, Assorted Nuts, Seasonal Berries, Vanilla Almond Granola, Toasted Almonds, Honey & Agave Syrup

Selection of Artisan Breakfast Pastries W, E, D, TN, VG

Honey, Butter & Fruit Preserves D, GF, VG

### Display Stations

Select One (1) Savory

Smoked Salmon Lox & Bagel Display W, E, D, SES

Assortment of Fresh Bagels, Smoked Salmon Lox, English Cucumbers, Red Onion, Chopped Egg, Capers, Tomato, Plain & Herb Cream Cheeses

Artisanal Meat & Cheese Display W, D

Selection of Cured Artisanal Meats & Small Batch Production Cheeses, Assorted Chutneys, Preserves and Jams, Whole Grain & Dijon Mustard

Assorted Rolls & Crackers

Dim Sum Display

Presented in Bamboo Steamers on the Wok

Shrimp Shumai | Garlic, Ginger, Lemongrass W, E, SH

Steamed Minced Pork Dumpling | Crab Row W, E, SH

Roasted Vegetable Pot Stickers W, E, VG

Signature Cobb Salad E, D, GF

Chopped Romaine, Tomato, Bacon, Chicken, Hard-Boiled Eggs,

Avocado, Chives, Blue Cheese, Red Wine Vinaigrette

### Entrées

Select Two (2) in Advance

Buttermilk Pancakes W, E, D, VG

Whole Berries, Warm Maple Syrup

Individual Mini Crab Cake W, D, SH

Fine Herbs House-Made Tartar Sauce

Chashu Pork Eggs Benedict GF

Potato Waffle, Togarashi Hollandaise

Grilled King Trumpet Mushroom GF, V

Kale Salsa Verde, Broccolini Pur

### Eggs & Omelet Station D, E

Prepared to Order by a Uniformed Chef

Scrambled, Whole Eggs, Egg Whites, "Just Eggs" E, VG

Applewood Smoked Bacon, Ham, Smoked Salmon GF, DF

Spinach, Tomato, Scallions, Jalapeño, Red Onions,

Bell Peppers, Mushrooms GF, V

Cheddar & Jack Cheese D, GF, VG

### Carving Station

Prepared to Order by a Uniformed Chef

Select One (1) in Advance

Slow-Cooked Tri-Tip, Classic Chimichurri D, GF

Porchetta D, GF

Neuske's Slab of Bacon D, GF

Kielbasa Rope D, GF

Mezcal-Glazed Turkey Breast D, GF

### Accompaniments

Fingerling Potatoes & Chasseur Sauce D, GF, VG

Agave Roasted Heirloom Carrots, Pine Nuts, Brown Butter D, TN, GF, VG

### Beverage

Chilled Orange & Cranberry Juice V

Freshly Brewed WestRock Coffee & Decaffeinated Coffee,

Selection of Hot Teas, Iced Tea, Iced Water

### ENHANCE YOUR BRUNCH WITH BOTTOMLESS BEVERAGES!

#### ULTIMATE BLOODY MARY BAR

2-Hour Bottomless Bar | \$60 per person

On Consumption | \$25 Per Drink

Minimum of fifty (50) drinks required

Mixologist's selection of garnishes, hot sauces and custom salts

- Vodkas: Tito's, Grey Goose, Grey Goose Flavors
- Tequilas: Patron Silver, Patron Reposado
- Bourbon/Tennessee: Maker's Mark Bourbon, Gentlemen Jack Tennessee Whiskey

#### MIMOSA & BELLINI BAR

2-Hour Bottomless Bar | \$54 per person

On Consumption | \$18 Per Drink

Minimum of fifty (50) drinks required

Gambino Prosecco mixed with your choice of puree

Select four (4) puree flavors in advance:

- Orange
- Peach
- Cranberry
- Mango
- Pomegranate



# CONTINENTAL BREAKFAST & BREAKFAST BUFFET ENHANCEMENTS

Breakfast Enhancements are offered in combination with your Continental Breakfast or Breakfast Buffet. A minimum of three (3) stations are required if ordered without a continental or buffet menu. Menus are designed for a minimum of twenty-five (25) guests. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. \*Chef Attendant Required | \$350 Each | Per 100 Guests

## SMOOTHIE DISPLAY | \$16 PER PERSON

Select Two (2) Smoothies

### Berry Blast

Raspberries & Strawberries, Vanilla, Yogurt, Orange Juice D, TN, GF, VG

### Going Bananas

Banana, Chia Seeds, Peanut Butter, Dark Chocolate Shavings TN, GF, VG

### Healthy Start

Granny Smith Apple, Kale, Honey, Greek Yogurt, Coconut Milk D, TN, GF, VG

### Blueberry & Spinach

Greek Yogurt, Milk, Agave Syrup, Blueberries, Spinach D, GF, VG

### Bananas & Oranges

Bananas, Vanilla Almond Milk, Honey & Orange Juice TN, GF, VG

## STEEL CUT GLUTEN-FREE OATMEAL TN, GF, V | \$16 PER PERSON

Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Honey, Cinnamon

## BUILD-YOUR-OWN YOGURT PARFAIT D, TN, GF, VG | \$24 PER PERSON

Plain & Flavored Greek Yogurt, Assorted Dried Fruits, Assorted Nuts, Seasonal Berries, Vanilla Almond Granola, Toasted Almonds, Honey & Agave Syrup

## BUILD-YOUR-OWN OVERNIGHT OATS D, GF, VG | \$24 PER PERSON

Vanilla Soaked Rolled Oats, Puffed Brown Rice, Seasonal Berries, Dried Fruits, Sliced Banana, Sliced Almonds, Coconut Flakes, Shaved Dark Chocolate

## BUILD-YOUR-OWN ACAI BOWL TN, GF, V | \$24 PER PERSON

House-made Acai, Seasonal Berries, Dried Fruits, Sliced Banana, Sliced Almonds, Coconut Flakes, Shaved Dark Chocolate

## RANDY'S DONUT WALL DISPLAY W, E, D, TN | \$28 PER PERSON

Assorted Randy's Donuts displayed on the "Randy's Donut Wall"

## DESIGN-YOUR-OWN DOUGHNUT W, E, D, P | \$28 PER PERSON

Sour Cream, Buttermilk, Chocolate, & Vanilla Doughnuts

Glazes: Vanilla, Chocolate, Strawberry

Toppings: Fruity Pebbles, Sprinkles, Crushed Peanuts, Toasted Coconut, Powdered Cinnamon Sugar, Powered Sugar, Chocolate Chips, Crushed Oreos, Candied Bacon Bits

## BAGEL & LOX DISPLAY W, E, D, SES | \$30 PER PERSON

Assorted Fresh Bagels, Smoked Salmon Lox, English Cucumbers, Red Onion, Chopped Egg, Capers, Tomato, Plain & Roasted Pepper Cream Cheese

## GRITS ON MASON JARS DISPLAY | \$30 PER PERSON

Select Two (2) Grits:

- Truffle Cream & Forest Mushrooms D, GF, VG
- Short Rib & Egg D, GF
- Blackened Prawn & Cheddar Cheese D, GF

## BUILD YOUR OWN HASH BROWN BAR | \$26 PER PERSON

Toppings served on the side

Crispy Hash Browns V | Country Gravy W, D | Bacon Bits GF

Cheddar Cheese D, GF, VG | Green Onion GF, V | Sautéed Mushrooms GF, V

Fried Jalapeños GF, V | Sour Cream D, GF, VG

## BUILD YOUR OWN SWEET BISCUIT BAR W, E, D, GEL | \$26 PER PERSON

Vanilla Bean Cream, Ube Cream, Lemon Cream, Caramel Sauce,

Strawberry Compote, Fresh Berries, Chocolate Sauce, Toasted Coconut

## EGGS & OMELET ACTION STATION\* | \$30 PER PERSON

Scrambled, Whole Eggs, Egg Whites, "Just Eggs" E, VG

Applewood Smoked Bacon, Ham, Smoked Salmon GF, DF

Spinach, Tomato, Scallions, Jalapeño, Red Onions, Bell Peppers, Mushrooms GF, V

Cheddar & Jack Cheese D, GF, VG

## EGGS BENEDICT ACTION STATION\* | \$36 PER PERSON

Jambon De Paris Benedict W, E, D

English Muffin, Jambon De Paris Ham, Poached Egg, Sautéed Spinach,

Espelette Pepper Hollandaise

Smoked Salmon Benedict W, E, D

Toasted Brioche, Smoked Salmon, Poached Egg, Shaved Radish, Wilted Arugula, Yuzu Hollandaise

Fried Jidori Chicken Benedict W, E, D

Chive Waffle, Fried Jidori Chicken, Poached Egg, Pimento Cheese, Pickle Juice Hollandaise

## WAFFLE ACTION STATION\* | \$26 PER PERSON

Select Two (2) Waffles:

- Classic Belgian Waffle W, E, D, VG
- Chocolate Chip Waffle W, E, D, VG
- Cinnamon Roll Waffle W, E, D, VG

Served with Seasonal Berry Compote, Chantilly Cream,

Brown Butter Maple Syrup, Butter, Lemon Curd D, GEL, GF

# CONTINENTAL BREAKFAST & BREAKFAST BUFFET ENHANCEMENTS

*Breakfast Enhancements are offered in combination with your Continental Breakfast or Breakfast Buffet. A minimum of three (3) stations are required if ordered without a continental or buffet menu. Menus are designed for a minimum of twenty-five (25) guests. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. \*Chef Attendant Required | \$350 Each | Per 100 Guests*

## **GRIDDLECAKE ACTION STATION\* | \$26 PER PERSON**

Select Two (2) Griddle Cakes:

- Classic Buttermilk W, E, D, VG
- Chocolate Chip W, E, D, VG
- Red Velvet W, E, D, VG
- Blueberry W, E, D, VG

Served with Seasonal Berry Compote, Chantilly Cream,  
Brown Butter Maple Syrup, Butter, Lemon Curd D, GEL, GF

## **FRENCH TOAST ACTION STATION\* | \$26 PER PERSON**

Classic Brioche French Toast W, E, D, VG

Served with Berry Compote, Caramelized Bananas, Seasonal Berries,  
Whipped Cream, Powdered Sugar D, GF, VG

## **BREAKFAST HASH ACTION STATION\* | \$38 PER PERSON**

Select Two (2) Hashes:

- Duck & Caramelized Onions D, GF
- Corned Beef, Onion & Potato D, GF
- Chickpea & Impossible Meat Harissa GF, V
- Sweet Potato & Swiss Chard GF, V

## **BREAKFAST DOSA ACTION STATION\* TN, GF, V | \$30 PER PERSON**

*Minimum of one-hundred (100) guests required*

Potato Masala with Coconut Chutney

Served with Sambar

## **BREAKFAST MEAT CARVING STATION\* | \$40 PER PERSON**

Select (1) Meat:

- Porchetta D, GF
- Neuske's Slab of Bacon D, GF
- Kielbasa Rope GF, D
- Mezcal-Glazed Turkey Breast D, GF

# PLATED BREAKFAST

Menus are designed for a minimum of twenty-five (25) guests. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. Plated Breakfasts include choice of Freshly Squeezed Orange or Cranberry Juice, Seasonal Fruit & Berries, Assorted Pastries, Sweet Butter, Fruit Preserves, Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Teas and Iced Water.

## CREATE YOUR OWN PLATED BREAKFAST | \$60 PER PERSON

Select (1) One Starter:

### **Greek Yogurt Parfait** D, TN, GF, VG

Greek Yogurt, Honey, Toasted Coconut Chips, Vanilla Almond Granola, Pomegranate & Acai Berry Drizzle

### **Overnight Oats** D, TN, GF, VG

Vanilla Soaked Rolled Oats, Strawberry, Puffed Brown Rice, Almonds, Dark Chocolate Shavings

## ENTREES

Select (1) One Entree:

Served with Herb-Roasted Fingerling Potatoes GF, V

### **Brioche French Toast** W, E, D, VG

Brioche with Seasonal Berries, Powdered Sugar, Whipped Butter & Maple Syrup

### **Eggs Benedict** W, E, D

Soft Poached Eggs, Applewood Smoked Bacon, English Muffin & Chive Hollandaise

### **Egg White Frittata** E, D, GF

Basil, Ricotta Cheese & Spiced Tomato Jam

### **Vegetable Frittata** E, D, GF, VG

Roasted Vegetables & Feta Cheese, Spiced Tomato Jam

### **Lox & Bagel** W, E, D

Smoked Salmon, Cucumber, Tomato, Red Onion, Capers & Cream Cheese on a Plain Bagel

### **Quiche Lorraine** W, E, D

Egg Custard, Applewood Smoked Bacon, Gruyere Cheese

### **Scrambled Breakfast** E, D, GF

Fluffy Scrambled Eggs with Chives

## MEATS

Select two (2) breakfast meats:

- Applewood Smoked Bacon GF
- Smoked Turkey Bacon GF
- Maple Link Pork Sausage GF
- Jalapeño & Cotija Cheese Sausage D, GF
- Chicken Apple Sausage GF
- Ham Steak with Pineapple Glaze GF
- Impossible Meat Sausage Patties GF, V

# BREAKFAST A LA CARTE

*Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.*

## BREAKFAST SANDWICHES

*(Minimum order of 1 dozen per sandwich selection)*

**Sausage Biscuit Breakfast Sandwich W, E, D** \$144.00 Per Dozen

Pork Sausage Patty, Sharp Cheddar Cheese, Tabasco Aioli on House made Biscuit

**Ham Ciabatta Breakfast Sandwich W, E, D** \$144.00 Per Dozen

Chive Eggs, Ham, Aged Cheddar, Roasted Garlic Aioli on Roasted Pepper Ciabatta

**Bacon Brioche Breakfast Sandwich W, E, D** \$144.00 Per Dozen

Cage-free Egg, Smoked Bacon, Aged Cheddar, Roasted Garlic Aioli on Brioche

**Chorizo Egg Breakfast Wrap E, D** \$168.00 Per Dozen

Scrambled Eggs, Chorizo, Sweet Potato, Poblano Pepper, Hass Avocado Sauce, Flour Tortilla

Served with Salsa on the side

**Classic Breakfast Burrito W, E, D** \$168.00 Per Dozen

Scrambled Eggs, Pork Sausage, Potato, Aged Cheddar, Flour Tortilla

Served with Salsa on the side

**Power Breakfast Burrito W, E, D** \$168.00 Per Dozen

Scrambled Egg Whites, Spinach, Tomatoes, Mushrooms, Provolone, Flour Tortilla

Served with Salsa on the side

**Chicken Merguez Breakfast Burrito W, E, D** \$216.00 Per Dozen

Shredded Chicken, Tomatoes, Onions, Cilantro, Cotija Cheese, Flour Tortilla

Served with Salsa on the side

**Smoked Brisket Sandwich W, E, D** \$216.00 Per Dozen

Fried Egg, Arugula, Red Pickled Cabbage Aioli on Rustic Ciabatta

**Impossible Chorizo Breakfast Burrito TN, SOY, GF, V** \$168.00 Per Dozen

Just Eggs, Green Peppers, Vegan Cheese, Gluten-Free Wrap

Served with Salsa on the side

**Portobello and "Just Eggs" Ciabatta Sandwich W, DF, V** \$168.00 Per Dozen

"Just Eggs", Portobello Mushroom, Charred Broccoli Aioli on Ciabatta

**Impossible Sausage Breakfast Sandwich W, DF, V** \$168.00 Per Dozen

Impossible Sausage Patty, Roasted Tomatoes, Hatch Chili Spread on Vegan Brioche

**Impossible Sausage Ciabatta Sandwich TN, W, V** \$168.00 Per Dozen

Impossible Sausage Patty, Vegan Cheese, Vegan Chipotle Aioli on Ciabatta

## EGGS

Hard Boiled Eggs, Kosher Sea Salt E, GF, VG \$96 Per Dozen

Scrambled Farm Fresh Eggs E, GF, VG \$12 Per Person

Scrambled Egg Whites E, GF, VG \$14 Per Person

Plant-Based Scramble GF, V \$16 Per Person

Just Eggs Florentine SOY, GF, V \$16 Per Person

Quiche | Smoked Bacon, Gruyere W, E, D \$18 Per Person

# BREAKFAST A LA CARTE

*Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.*

## BREAKFAST MEATS

\$14 Per Person

*Based on Two Pieces Per Person*

- Applewood Smoked Bacon GF
- Smoked Turkey Bacon GF
- Maple Link Pork Sausage GF
- Jalapeño & Cotija Cheese Sausage D, GF
- Chicken Apple Sausage GF
- Ham Steak with Pineapple Glaze GF
- Impossible Meat Sausage Patties GF, V

## BREAKFAST POTATOES

\$12 Per Person

- *Select one (1) Breakfast Potato in advance:*
- Crispy Hash Brown Patties GF, V
- Herb Roasted Fingerling Potatoes GF, V
- Yukon Gold Potato Hash with Caramelized Onions GF, V
- Potato Cubes with Shishito Peppers GF, V
- Pan Fried Potato Pancake with Applesauce on the Side W, D, VG
- Lyonnaise Style Potatoes D, GF, VG
- Red Bliss Potato Bravas Style D, GF, VG

## SAVORY

Belgian Waffles W, E, D, VG

\$16 Per Person

Seasonal Berry Compote, Whipped Cream, Whipped Butter, Warm Maple Syrup

Buttermilk Pancakes W, E, D, VG

\$16 Per Person

Seasonal Berry Compote, Whipped Butter, Warm Maple Syrup

Blueberry Pancakes W, E, D, GEL

\$16 Per Person

Lemon Curd, Whipped Butter, Warm Maple Syrup

Vegan Impossible Sausage Hash TN, SOY, GF, V

\$16 Per Person

Tri Color Peppers, Caramelized Onions, Vegan Cheese

Steel Cut Gluten-Free Oatmeal TN, GF, V

\$16 Per Person

Golden Raisins, Dried Cranberries, Brown Sugar, Candied Walnuts, Honey, Cinnamon

## HEALTHY

Assorted Whole Fruit V

\$96 Per Dozen

Sliced Seasonal Fruit & Berry Display V

\$14 Per Person

Fruit & Berry Skewer GF, V

\$168 Per Dozen

Assorted Individual Greek Yogurts D, VG

\$10 Each

# BREAKFAST A LA CARTE

*Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.*

## **BAKERY**

Artisanal Breakfast Pastries W, E, D, TN	\$96 Per Dozen
Chef's Selection of Assorted Pastries with Butter & Fruit Preserves	
Assorted Bagels W, E, D, SES, VG	\$96 Per Dozen
Plain, Cinnamon Raisin, Blueberry, Everything Bagels	
Plain, Strawberry, Roasted Pepper Cream Cheeses	
Assorted Muffins W, E, D, TN, VG	\$96 Per Dozen
Blueberry, Peach-Streusel, Chocolate, Lemon-Poppyseed	
Assorted Gluten-Free Muffins E, D, TN, GF, VG	\$96 Per Dozen
Blueberry-Bran, Maui Morning (Carrot Coconut), Vanilla	
Cinnamon Rolls W, E, D, VG	\$96 Per Dozen
Warm Cinnamon Rolls with Cream Cheese Frosting	
Breakfast Loafs W, E, D, VG	\$96 Per Dozen
Caramel Banana, Lemon, Strawberry Matcha, Zucchini	
Randy's World-Famous Donuts W, E, D, TN	\$120 Per Dozen
Assorted Selection of Randy's Donuts	
Seasonal Scones W, E, D, GEL	\$96 Per Dozen
Devonshire Cream, Lemon Curd (D, E) & Wild Berry Curd	

**BREAKS**

# THEMED BREAKS

Menus are designed for a minimum of twenty-five (25) guests. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Menus cannot be offered for less than 10 guests and are prepared for the full guest guarantee. Themed Breaks are designed for a maximum of 45 minutes of service and yield 1.5 pieces of each item per person for the duration of the break. Themed Breaks are available until 4 PM and may not be ordered during main meal periods.

## HEALTHY MORNING BREAKS

### Harmony | \$35 Per Person

Balsamic Strawberry, Watermelon, Pineapple, Mint Skewer V

Whole Grain Avocado Toast W, E, D, VG

Toasted Whole-Grain Bread, Avocado, Red Onion, Cilantro

Prosciutto Breakfast Tartine W, E, D

Egg, Basil, Tomato, Prosciutto on Toasted Croustade

Seasonal Berry Oatmeal Crumble Bars W, D, VG

### Balance | \$35 Per Person

Tropical Fruit Cocktail, Passion Fruit Agave Syrup GF, V

Salmon, Ricotta & Dill on Crostini W, E, D

Assorted Deviled Eggs E, D, VG

Classic | Bacon & Sriracha | Pimento Cheese

Mixed Berry Beignets, Served Warm W, E, D, VG

Vanilla Crème Anglaise E, D

## HEALTHY AFTERNOON BREAKS

### Reflection | \$35 Per Person

Seasonal Whole Fresh Fruit GF, V

Bruschetta Display

Classic Heirloom Tomato & Basil Bruschetta W, E, V

Avocado & Grilled Halloumi Cheese Bruschetta W, E, D, VG

Protein Poppers W, TN, V

Almond Butter, Rolled Oats, Agave Syrup

Chia Pudding with Vanilla & Coconut Flakes GF, V

### Tranquility | \$35 Per Person

Assorted Vegetable Spear Cup D, GF, VG

Chipotle Ranch Dip

Pita Chips & Classic Hummus Cup W, SES, V

Individual Charcuterie Cones TN, GF

Cured Italian Meats and Cheeses

Miniature Fresh Fruit Tartlets W, E, D, VG

## ENERGIZING BREAKS

### Zing | \$35 Per Person

Fresh Honeydew, Cantaloupe, Watermelon Skewers V

Café Cookie Assortment W, E, D, VG

Biscotti, Belgium Waffle Bites, Plain & Chocolate Dipped Madeleine Cookies

XYZ Cold Brew Coffee, Hot Chocolate, Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Hot Teas D

Assorted Flavored Syrups, Ground Cinnamon, Nutmeg, Chocolate Shavings, Mini-Marshmallows, Whipped Cream, Rock Sugar Sticks, Assorted Sweeteners, Milks and Creamers D

### Inspiration | \$35 Per Person

Classic & Red Pepper Hummus SES, GF, V

Olive Tapenade, Baba Ghanoush, Marinated Olives,

Assorted Marinated & Grilled Vegetables SES, V

Pita Chips & Warm Pita Bread W, V

Seasonal Infused Spa Water V

### Spirit | \$38 Per Person

Pineapple, Papaya & Mint Skewers V

Build Your Own Acai Bowl D, TN, GF, VG

Seasonal Berries, Pineapple Chunks, Granola, Bananas,

Coconut Flakes, Shaved Dark Chocolate

Whole Grain Avocado Toast W, V

Toasted Whole-Grain Bread, Avocado, Red Onion, Cilantro

Lemon & Mint Infused Water V

### Vitality | \$38 Per Person

Seasonal Whole Fresh Fruit V

Assorted Power Bars GF, V

Individual Bags of Dried Fruits & Nuts TN, GF, V

Individual Packets of Beef Jerky (one per person) GF

Selection of Energy Drinks & XYZ Cold Brew Coffee

### Break Enhancement | \$18 Per Person

Enhance your packaged break with Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Hot Tea, Soft Drinks and Bottled Water



# THEMED BREAKS

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## The Sweet Life | \$38 Per Person

Individually Wrapped Novelty Candy [D, P, GEL]

Quantity Based on 1/4 Lb. Candy Per Person

- Dots
- Reese's Peanut Butter Cups
- Gummy Bears
- Hot Tamales
- Milk Duds
- Red Vines

Chocolate Whoopie Pies with Cream Cheese Filling W, E, D, VG

Red Velvet Cupcakes W, E, D, VG

## The Cookie Jar | \$38 Per Person

Freshly Baked Cookies, Served Warm

- Chocolate Chip W, E, D, VG
- Oatmeal Raisin W, E, D, VG
- Double Chocolate Chunk W, E, D, VG
- Vegan/Gluten-Free Cookie GF, V

Whipped Cream, Strawberry Sauce, Caramel Sauce, & Nutella

Oreo Cheesecake Cookies W, E, D, VG

Frozen Chipwich Ice Cream Sandwiches W, E, D, VG

Chocolate Milk D, Whole Milk D, Oat Milk V

## Intermission | \$38 Per Person

Warm Soft Pretzels W, E, D, VG

with Yellow Mustard & Cheese Sauce D, VG

Freshly Popped Popcorn GF, V

Cheddar, Ranch, Truffle Salt Popcorn Seasoning

Assorted Retro Candy and Chocolate Bars D

Assorted Coca-Cola Soft Drinks

## Siesta | \$38 Per Person

Mini Beef Empanadas, Salsa W, D

Chicken 'Tinga' Quesadilla, Salsa W, D

Elote Salad with Tajin D, GF, VG

Corn Tortilla Chips Served with Jalapeños, Pico De Gallo,

Black Olives, Salsa, Guacatillo, Queso Sauce GF, VG

Mini Stuffed Caramel Churros, served warm W, E, D, VG

House-made Agua Frescas V

Horchata | Hibiscus

## State Fair | \$38 Per Person

Miniature Corn Dogs, Yellow Mustard W, E

Jumbo Salted Soft Pretzels, served warm W, E, D, VG

Beer Cheese Dipping Sauce D, VG

Miniature Funnel Cakes W, E, D

Berry Compote, Whipped Cream

Individual Bags of Cotton Candy GF, V

Assorted Ice Cream & Frozen Fruit Bars D, GF, VG

## Viva Las Vegas | \$38 Per Person

All-Nighter Wagyu Beef Slider W, E, D

Fontina Cheese, Bacon Aioli, Bread and Butter Pickle

Warm Truffle Kettle 'Poker' Chips & Parmesan D, GF, VG

Honeymoon in Vegas Cake Pops W, E, D, VG

"The Dirty Martini" D, VG

White Chocolate Truffle Popcorn

Served in a Martini Glass

## The Tea Party | \$44 Per Person

Miniature Tea Sandwiches

- Country-Style Egg Salad on Pumpnickel W, E, D
- Smoked Salmon & Cucumber on Pizzette W, E, D
- Chicken & Watercress Salad on Focaccia W, E, D
- Quinoa, Mushroom and Red Radish Salad with Tomato Chutney GF, V  
Served in a Small Cup

Assorted Seasonal Petit Fours W, E, D, GEL

Vanilla & Ube Chocolate Scones W, E, D, SOY, GEL

Lemon Curd, Devonshire Cream, Assorted Fruit Preserves

Resorts World Selection of Iced and Hot Teas

## Chips & Dips | \$35 Per Person

### The Chips

- Corn Tortilla Chips GF, V
- Pita Chips, W, V
- Kettle Potato Chips GF, V

### The Dips

- House-made Salsa V
- Classic Hummus SES, V
- Caramelized Onion D, GF, VG

## Break Enhancement | \$18 Per Person

Enhance your packaged break with Freshly Brewed WestRock

Coffee, Decaffeinated Coffee, Selection of Hot Tea, Soft Drinks and Bottled Water

# BREAK A LA CARTE

Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted. To ensure quality and temperature, Hot Beverages are good for up to 2-hours of service before requiring a refresh.

## COFFEES & TEAS

Served with Half & Half, 2% Milk & Assorted Sweeteners

Freshly Brewed WestRock Coffee	\$115 Per Gallon
Freshly Brewed WestRock Decaffeinated Coffee	\$115 Per Gallon
Selection of Hot Teas	\$115 Per Gallon
Unsweetened Brewed Iced Tea	\$115 Per Gallon
Spiced Masala Chai Tea	\$125 Per Gallon
Hot Chocolate with Mini-Marshmallows	\$125 Per Gallon

## SPECIALTY MILKS

Almond Milk TN, V, Oat Milk V, Soy Milk V or Coconut Milk TN, V	\$30 Per Carafe
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## HOUSEMADE COLD BEVERAGES

Lemonade   Brewed Iced Coffee   Horchata	\$125 Per Gallon
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## HOUSEMADE AGUA FRESCA

Hibiscus   Pineapple & Raspberry   Pomegranate & Pineapple	\$125 Per Gallon
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## SEASONAL INFUSED SPA WATERS

Mint & Basil Strawberry   Orange & Pineapple   Cantaloupe & Cucumber Raspberry & Lime   Blueberry & Peach   Cucumber, Lemon & Mint	\$125 Per Gallon
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## FRESH FRUIT JUICES

Orange, Grapefruit, Apple, Cranberry	\$45 Per Liter
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## BOTTLED BEVERAGES & COLD PRESS BOTTLED JUICES

Assorted Regular & Diet Coke Products	\$8 Each
Resorts World Water	\$8 Each
Sparkling Bottled Water	\$8 Each
Assorted Bottled Juices	\$10 Each
Gold Peak Bottled Iced Tea   Sweetened & Unsweetened	\$10 Each
FIJI Bottled Water	\$12 Each
Red Bull, Regular and Sugar-Free	\$12 Each
Assorted Powerade Energy Drink	\$12 Each
Indo XYZ Cold Brew Organic	\$12 Each
Cold Pressed Bottled Juices	\$16 Per Bottle
<i>Lemon   Red Beet &amp; Carrot   Healthy Greens   Coconut &amp; Turmeric</i>	

## HEALTHY SNACKS

**(Minimum order of 1 dozen per selection)**

Assorted Whole Fruit GF, V	\$96 Per Dozen
Fruit & Berry Skewer GF, V	\$168 Per Dozen
Sliced Apple Pack, Caramel Dipping Sauce GF, V	\$14 Each
Destemmed Seedless Grape Cup GF, V	\$14 Each
Assorted Kind Bars GF, V	\$10 Each
Terra Real Vegetable Chips GF, V	\$10 Each
Assorted Energy Bars GF, V	\$10 Each
Assorted Individual Bags of Packaged Nuts TN, GF, V	\$14 Each
Assorted Individual Bags of Trail Mix D, TN, GF, VG	\$14 Each

# BREAK A LA CARTE

*Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.*

## **SWEET & SALTY SNACKS**

### **(Minimum order of 1 dozen per selection)**

Assorted Individual Bags of Kettle Chips GF, V	\$8 Each
Assorted Individual Bags of Pretzels W, VG	\$8 Each
Assorted Individual Bags of Flavored Popcorn GF, V	\$8 Each
Assorted Candy Bars D, TN, VG	\$9 Each
Assorted Ice Cream Bars D, TN, GF, VG	\$120 Per Dozen

### **SNACKS BY THE BOWL | Serves 25 Guests**

Tortilla Chips & Salsa GF, V	\$135 Per Bowl
Pita Chips with Hummus W, SES, V	
Potato Chips with Onion Dip D, GF, VG	

### **INDIVIDUAL DIPS BY THE BOWL | Serves 25 Guests**

Salsa GF, V	\$65 Per Bowl
Guacamole GF, V	
Ranch D, GF, VG	
Onion Dip D, GF, VG	
Hummus SES, GF, V	

## **MORNING DELIGHTS**

Artisanal Breakfast Pastries W, E, D, TN	\$96 Per Dozen
Chef's Selection of Assorted Pastries with Butter & Fruit Preserves	

Assorted Bagels W, E, D, VG	\$96 Per Dozen
Plain, Cinnamon Raisin, Blueberry, Everything Bagels	
Plain, Strawberry, Roasted Pepper Cream Cheeses	

Assorted Muffins W, E, D, TN, VG	\$96 Per Dozen
Blueberry, Bran, Chocolate, Cheese Streusel	

Assorted Gluten-Free Muffins E, D, TN, GF, VG	\$108 Per Dozen
Blueberry-Bran, Maui Morning (Coconut Pineapple), Vanilla	

Cinnamon Rolls W, E, D, VG	\$96 Per Dozen
Warm Cinnamon Rolls with Cream Cheese Frosting	

Breakfast Loafs W, E, D, VG	\$96 Per Dozen
Caramel Banana, Lemon, Strawberry Matcha, Zucchini & Fruit Preserves	

Randy's World-Famous Donuts W, E, D, TN	\$120 Per Dozen
Assorted Selection of Randy's Donuts	

Seasonal Scones W, E, D, GEL	\$96 Per Dozen
Devonshire Cream, Lemon Curd & Wild Berry Curd	

## **AFTERNOON DELIGHTS**

Gourmet Giant Cookie Collection	\$96 Per Dozen
White Chocolate Macadamia W, E, D, TN, VG   Chocolate Chip W, E, D, VG   Double Chocolate W, E, D, VG   Oatmeal Raisin W, E, D, VG	

# BREAK A LA CARTE

*Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.*

Blondies W, E, D, TN, VG \$96 Per Dozen

Cereal Crispy Treats D, GF, GEL \$96 Per Dozen  
*Select in Advance:* Plain or Chocolate Drizzled

Fudge Walnut Brownies W, E, D, TN, VG \$96 Per Dozen

Miniature Cupcakes \$96 Per Dozen  
*Select in Advance:*  
Coconut Pandan W, E, D, GEL  
Vanilla with Sprinkles W, E, D  
Orange Dreamsicle W, E, D  
Strawberry Shortcake W, E, D  
Red Velvet W, E, D  
Tiramisu W, E, D, GEL  
Mocha W, E, D

Miniature 'Spiked' Cupcakes W, E, D, VG \$120 Per Dozen  
*Minimum order of 2-Dozen Per Flavor. Select in Advance:*  
Pink Champagne, Coconut Rum, Chocolate Baileys

Warm Churros, Caramel Dipping Sauce W, E, D, VG \$96 Per Dozen

Chocolate Covered Strawberries D, GF, VG \$96 Per Dozen  
*Select in Advance:* White, Milk or Dark Chocolate

Assorted Cake Pops W, E, D, SOY, VG \$96 Per Dozen  
*Select in Advance:* Vanilla, Chocolate, Brownie, Birthday with Confetti

Fruit Tartlets W, E, D, SOY, VG \$96 Per Dozen  
*Select in Advance:* Raspberry, Blueberry, Mango

Lemon Bars W, E, D, SOY, GEL \$96 Per Dozen

Miniature French Pastry Collection \$96 Per Dozen  
Assorted French Petit Fours W, E, D, GEL  
Madeleines W, E, D, VG  
Macarons W, E, D, SOY, GEL  
Opera Cake W, E, D, SOY, GEL

Miniature Italian Pastry Collection \$96 Per Dozen  
Assorted Miniature Cannoli W, E, D, SOY, VG  
Almond Biscotti W, E, D, SOY, VG  
Tiramisu W, E, D, SOY, GEL  
Panna Cotta W, E, D, SOY, GEL  
Italian Wedding Cookie W, E, D, SOY, VG

# BREAK A LA CARTE

*Minimum order of 10 guests or 1 dozen per selection and per variety required unless otherwise noted.*

## SANDWICH BOARDS

Assorted Sandwich Board

\$144 Per Dozen

*Includes four (4) of each sandwich per display*

- Turkey Sandwich on Roasted Pepper Ciabatta W, E, D
- Black Forest Ham on Sesame Seed Ciabatta W, E, D, SES
- Portobella Wrap GF, V

Assorted Tea Sandwich Board

\$120 Per Dozen

*Includes three (3) of each sandwich per display*

- Country-Style Egg Salad on Pumpernickel W, E, D
- Smoked Salmon & Cucumber on Pizette W, E, D
- Chicken & Watercress Salad on Focaccia W, E, D
- Quinoa, Mushroom and Red Radish Salad with Tomato Chutney GF, V

## DISPLAYS

*(Minimum order of 10 guests per display)*

Seasonal Tropical Fruit Display D, VG

\$20 Per Person

Fresh & Dried Tropical Fruits with Pomegranate Yogurt Dip

Crudit  Display D, TN, SES, GF, VG

\$28 Per Person

Cauliflower Florets, Heirloom Carrots, Celery Sticks, Kohlrabi, Radish, Cucumber, Cherry Tomatoes. Beets, Hummus Dip, Preserved Lemon & Cucumber Dip, Olive Tapenade

Artisanal Cheese Display D, TN, SES, GF, VG

\$30 Per Person

Selection of Small Batch Production Cheeses, Fig-Orange Chutney, Sour Cherry Preserve, Quince Jam, Seasonal Grape Clusters, Toasted Nuts, Assorted Freshly Baked Rolls & Crackers

Cured Meats and Pate Display W, TN

\$30 Per Person

Prosciutto Di Parma, Spanish Iberico Chorizo, Saucisson Sec, Assorted Pate  
Served with Dijon Mustard, Lavash and Rustic Bread

Mediterranean Display W, D, SES, VG

\$28 Per Person

Classic Hummus, Red Pepper Hummus, Baba Ghanoush, Artichoke Dip,  
Marinated Olives, Pita Chips, Warm Pita Bread & Lavash

The Popcorn Wagon GF, V

Fresh popped popcorn from the wagon along with assorted Kernel Season's Popcorn Seasonings

- \$500 Per Wagon | Includes (50) servings
- \$300 per each additional (50) servings
- \$350 Attendant Fee

**LUNCH**

# LUNCH BUFFET

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## LOTUS

\$78 Per Person when served on Monday

\$85 Per Person when served on Tuesday - Sunday

### STARTERS

Soba Noodle Salad W, V

Soba Noodles, Napa Cabbage, Julienne Rainbow Carrots,  
Green Papaya, Red Onion, Cilantro, Crispy Garlic & Toasted Cashew  
Tossed with Miso Vinaigrette

Field Greens Salad GF, V

Spring Mix, Tatsoi, Thai Basil, Cucumbers, Sweet Peppers,  
Watermelon Radish served with Mandarin Vinaigrette

Vegetable Spring Rolls W, V

Julienne Vegetables served with Sweet Chili Dipping Sauce

### ENTRÉES

Steamed Seasonal Whitefish TN, DF, GF

Ginger Coconut Sauce

Grilled Lemongrass Chicken DF, GF

Pickled Nappa Cabbage,  
Nuoc Nam Sauce (on the side) SH

Thai Yellow Curry Tofu SOY, GF, V

Shitake Mushrooms, Bamboo Shoots, Fresh Coriander

### ACCOMPANIMENTS

Steamed Jasmine Rice GF, V

Stir Fry Vegetables GF, V

### SWEETS

Blueberry Matcha Tart W, E, D, GEL

Yuzu Creamux Tart W, E, D, TN, GEL

Coconut Pandan Verrine D, TN, SOY, GEL, GF

Seasonal Fruit Tapioca Pudding GF, V

### ENHANCE YOUR LUNCH BUFFET

#### Soup Station\*

Pork Wonton Soup W, E, DF

Clear Broth, Chives

\$10 Per Person

# LUNCH BUFFET

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## FIESTA

\$78 Per Person when served on Tuesday

\$85 Per Person when served Wednesday - Monday

## STARTERS

Street Corn Salad D, E, GF, VG

Roasted Sweet Corn, Cotija Cheese, Red Onion, Cilantro & Jalapeño  
Tossed in Lime & Tequila Lime Mayo

Romaine Salad GF, V

Romaine, Shaved Radish, Cucumbers, Toasted Pepitas  
Served with Aji Amarillo Vinaigrette

## ENTRÉES

Beef Chili Colorado DF, GF

Mojo Grilled Chicken Breast DF, GF

Cauliflower Mole SES, GF, V

## ACCOMPANIMENTS

Cilantro Rice GF, V

Tequila Lime Spiced Fingerling Potatoes GF, V

Tri-Colored Corn Tortilla Chips GF, V

House-made Salsa GF, V

## SWEETS

Piña Colada Cheesecake Tart W, E, D, GEL

Caramel Filled Churro W, E, D, VG

Abuelita Chocolate Pudding D, GF, VG

Vegan Tres Leches Verrine SOY, GF, V

## ENHANCE YOUR LUNCH BUFFET

Soup Station\*

Vegan Pozole GF, V

Hominy, Frijoles, Cumin

\$10 Per Person

Chicken and Black Bean Enchilada W, D, VG

Menonita Cheese, Arbol Chili,

Mexican Crema (on the side)

\$10 Per Person

House-made Agua Fresca V

Horchata | Hibiscus | Pineapple

\$125 Per Gallon



# LUNCH BUFFET

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## TASTE OF TUSCANY

\$78 Per Person when served on Wednesday

\$85 Per Person when served Thursday - Tuesday

### STARTERS

Classic Caesar Salad W, D

Romaine Tossed in Classic Caesar Dressing

Served with Parmesan Croutons

Antipasti Caprese Salad D, GF

Perlini Mozzarella, Heirloom Cherry Tomatoes, Capers,

Mixed Olives, Pepperoncini & Salami

Tossed with Artichoke White Balsamic Vinaigrette

### ENTRÉES

Grilled Chicken Breast D, GF

Marsala Crimini Mushroom Sauce

Seasonal Fish DF, GF

Acqua Pazza Sauce

Vegan Gnocchi GF, V

Impossible Meat Bolognese Sauce

### ACCOMPANIMENTS

Broccolini with Parsley Gremolata GF, V

Farro Risotto with Sweet Potatoes and Braised Radicchio W, V

Assorted Fresh Breads,

Bread Sticks & Butter W, E, D, VG

### SWEETS

Tiramisu in Chocolate Cup W, E, D, GEL

Cannoli with Mascarpone Cream Filling W, E, D, VG

Seasonal Fruit Panna Cotta D, SOY, GEL, GF

Vegan Strawberry Shortcake W, TN, SOY, V

### ENHANCE YOUR LUNCH BUFFET

#### Soup Station\*

Tomato and Bean Soup DF, GF

Pancetta, Seasonal Vegetables, Rainbow Chard

\$10 Per Person

# LUNCH BUFFET

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## SOUTHERN COMFORT

\$78 Per Person when served on Thursday

\$85 Per Person when Served on Friday - Wednesday

### STARTERS

Southern Slaw Salad D, GF, VG

Shredded Broccoli Slaw, Shredded Romaine, Sunflower Seeds,

Dried Cranberries, Red Onion, Shredded Carrots,

Honey Vinaigrette

Loaded Baked Potato Salad D, GF, VG

Fingerling Potatoes, Green Onion, Cheddar Cheese, Bacon Bits (on the side)

Tossed in a Tangy Crème Fraîche Dressing

### ENTRÉES

Slow-Cooked Beef Brisket W, DF

Honey Mustard BBQ Sauce

Cajun Spiced Grilled Chicken DF, GF

Caramelized Onions, Chicken Jus

Vegan Vegetable Pot Pie GF, V

Yukon Gold Potato Crust, King Trumpet Mushroom,

Seasonal Vegetables

### ACCOMPANIMENTS

Dirty Rice Pilaf GF, V

Braised Collard Greens GF, V

Panko Crusted Mac & Cheese W, E, D, VG

Assorted Fresh Breads,

Cornbread Muffins & Butter W, E, D, VG

### SWEETS

Chocolate Ganache Cake W, E, D, SOY, VG

Strawberry Shortcake W, E, D, VG

Banana Pudding D, GF, VG

Vegan Pineapple Upside Down Cake W, V

### ENHANCE YOUR LUNCH BUFFET

#### Soup Station\*

Chicken and Shrimp Gumbo W, D, SH

Okra, Onion, Bell Pepper, Celery

\$10 Per Person

# LUNCH BUFFET

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## THE STEAKHOUSE

\$78 Per Person when served on Friday

\$85 Per Person when Served on Saturday - Thursday

### STARTERS

Signature Salad W, V

Romaine, Cucumber, Tomato, Artichokes, Crispy Shallots, Olives,  
Dijon Vinaigrette

Steakhouse Wedge Salad D, GF

Iceberg Lettuce, Heirloom Tomatoes, Red Onion, Crispy Bacon,  
Blue Cheese Crumbles, Blue Cheese Dressing

### ENTRÉES

Grilled Striploin D, GF

Hunter Sauce, Garlic Confit

Atlantic Salmon D, GF

Garlic Butter, Thyme, Lemon

Grilled Portobello Steak GF, V

Grilled Marinated Portobello, Balsamic Glaze

### ACCOMPANIMENTS

Grilled Asparagus with Gremolata GF, V

Herb-Roasted Fingerling Potatoes D, GF, VG

Assorted Fresh Breads & Butter W, E, D, VG

### SWEETS

Lemon Raspberry Tart Cup W, E, D, GEL

Salted Caramel Cheesecake Tart W, E, D, GEL

Chocolate Pot de Crème D, GEL, GF

Vegan Strawberry Shortcake SOY, GF, V

### ENHANCE YOUR LUNCH BUFFET

#### Soup Station\*

Boston Clam Chowder W, D, SH

Yukon Gold Potatoes, Fresh Cream

\$10 Per Person

# LUNCH BUFFET

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## MEDITERRANEAN ODYSSEY

*\$78 Per Person when served on Saturday*

*\$85 Per Person when Served on Sunday - Friday*

### STARTERS

Mediterranean Salad D, GF, VG  
Romaine & Spring Mix, Mint, Tomatoes, Cucumbers,  
Feta Cheese, Crispy Garbanzo Beans  
Oregano Vinaigrette

Dolmas Salad TN, GF, V  
Quinoa, Red Onion, White Beans, Lemon Dressing

### ENTRÉES

Shawarma Spiced Grilled Chicken DF, GF  
Braised Greens, Lentils, Date Scented Chicken Jus

Pan-Seared Seasonal Fish DF, GF  
with Sauce Vierge

Impossible Harissa Meatballs SOY, GF, V  
Kalamata Olives and Braised Baby Fennel

### ACCOMPANIMENTS

Mediterranean Vegetable Medley GF, V  
Saffron Rice GF, V

Roasted Red Pepper & Classic Hummus SES, GF, V  
Naan Bread, Pita Chips, Butter W, E, D, VG

### SWEETS

Olive Oil & Lemon Cookie W, E, D, GEL  
Classic Baklava W, E, D, TN, VG  
Greek Yogurt Mousse, Seasonal Berries D, GEL, GF  
Vegan Almond Milk Custard, Seasonal Fruit TN, GF, V

### ENHANCE YOUR LUNCH BUFFET

#### Soup Station\*

Shorabet Adas Soup D, GF, VG  
Yellow Lentils, Cumin, Feta Cheese Crumble  
\$10 Per Person

# LUNCH BUFFET

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## L'EXPÉRIENCE FRANÇAISE

*\$78 Per Person when served on Sunday*

*\$85 Per Person when served Monday - Saturday*

### STARTERS

Roasted Beet Salad D, GF, VG  
Pickled Red Onions, Goat Cheese, Sunflower Seeds,  
Champagne Vinaigrette

Le Maison TN, GF, V  
Seasonal Greens, Shaved Fennel, Radicchio, Candied Walnuts,  
Sherry Vinaigrette

### ENTRÉES

Slow-Braised Boneless Short Ribs D, GF  
Rich Burgundy Demi

Chicken Blanquette D, GF  
Mirepoix, Pearl Onions, Bacon Lardon

Broccoli Au Gratin W, D, VG  
Brie Cheese, Melted Leeks, Breadcrumbs

### ACCOMPANIMENTS

Pommes Purée D, GF, VG  
Haricot Vert with Brown Butter D, GF, VG

Assorted Fresh Breads & Butter W, E, D, VG

### SWEETS

Raspberry Éclair W, E, D, VG  
Vanilla Creme Puff W, E, D, SOY, VG  
Assorted French Macaroons (Vanilla, Pistachio, Mocha, Lemon, Raspberry, Chocolate) E, D, TN, SOY, GEL, GF  
Vegan Dark Chocolate Panna Cotta Cup with Champagne Macerated Berries GF, V

### ENHANCE YOUR LUNCH BUFFET

#### Soup Station\*

French Onion, GF  
Raclette Cheese Crouton W, E, D  
\$10 Per Person

# LUNCH BUFFET

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## THE BUTCHER BLOCK

\$78 Per Person

### STARTERS

Kale Salad TN, GF, V

Strawberries, Orange Segments, Jicama, Candied Walnuts,  
Champagne Vinaigrette

Cobb Salad E, D, GF

Bibb & Romain Lettuce, Bacon Crumbles, Gorgonzola, Boiled Egg, Avocado, Ranch Dressing

Tri-Colored Rotelli Salad, W, D, VG

Pecorino Dressing

### ENTRÉES

#### Artisan Pre-made Sandwiches

#### Portioned at 1.5 Sandwiches Per Person

Prosciutto Sandwich, Served Cold W, E, D

Rustic Bread, Pecorino Toscano, Arugula, Roasted Tomatoes, Truffle Spread

Smoked Brisket Sandwich, Served Warm W, E, D

Hoagie Roll, Aged Cheddar Cheese, Fried Shallots, BBQ Sauce

Vegetable Dream Wrap, Served Cold GF, V

Roasted Portobello, Pickled Radish, Roasted Red Pepper,

Red Onion, Herb Tahini Spread on Gluten-Free Tortilla

### ACCOMPANIMENTS

Assorted Individual Bags of Kettle Chips GF, V

### SWEETS

Fudge Walnut Brownies, W, E, D, TN, VG

Chocolate Chunk Cookies W, E, D, VG

Seasonal Fruit Panna Cotta D, GEL, GF

Marinated Berries with Balsamic Drizzle GF, V

### ENHANCE YOUR LUNCH BUFFET

#### Soup Station\*

Roasted Tomato Bisque Soup D, GF, VG

\$10 Per Person

#### Build-Your-Own-Sandwich Display

Substitute the Prosciutto & Brisket Pre-Made Sandwiches with a selection of fresh sliced deli meats, breads and accompaniments.

Black Forest Ham, Honey Roasted Turkey, Beef Pastrami GF

Butter Pickles, Tomatoes, Red Onion, Jardiniere Vegetables, Butter Lettuce, Cheddar & Swiss Cheeses D, GF

Mayonnaise, Dijon & Yellow Mustard

Hoagie Roll, Marbled Rye, Sourdough, Pumpernickel W, E, D

\$15 Per Person

# LUNCH BUFFET

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## SAFFRON & SPICE

\$85 Per Person

### STARTERS

Kachumber Salad GF, V  
Cucumber, Red Onion, Heirloom Cherry Tomato,  
Coriander Lime Dressing

Masala Spiced Lentil Salad D, SES, GF, VG  
Mixed Greens, Paneer Cheese, Shaved Carrots,  
Lemon Sesame Dressing

### ENTRÉES

Butter Chicken D, GF  
Ghee, Shishito Pepper, Tomato Purée

Tandoori Fish D, GF  
Masala Spice, Yogurt, Roasted Garlic

Del Tadka D, GF, VG  
Puy Lentil, Cumin, Red Chili

### ACCOMPANIMENTS

Turmeric Rice D, GF, VG  
Golden Raisin, Cilantro, Baby Zucchini

Cumin-Glazed Carrots D, GF, VG  
Agave, Green Chili, Brown Butter

Cucumber Raita, Mint Chutney & Naan Bread W, D, VG

### SWEETS

Mango Chili Spiced Tart W, E, D, GEL  
Pistachio Raspberry Entremets W, E, D, GEL  
Lychee Coconut Verrine W, E, D, SOY, GEL  
Saffron Rice Pudding TN, SOY, GF, V

### ENHANCE YOUR LUNCH BUFFET

#### Soup Station\*

Garam Masala Spiced Carrot Soup D, GF, VG  
\$10 Per Person

# LUNCH BUFFET

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## CROSSROADS ALL-VEGAN BUFFET

\$85 Per Person

### STARTERS

Quinoa & Kale Salad GF, V

Diced Cucumber, Edamame, Cherry Tomatoes  
Pomegranate Dressing

Baby Gem Salad TN, GF, V

Lola Rossa, Watermelon Radish, Pine Nuts, Focaccia Croutons,  
Vegan Parmesan Dressing

### ENTRÉES

Pan-Seared Gardein "Chicken" SOY, GF, V

Ratatouille, Roasted Tomato Sauce

Impossible Beef Short Ribs, GF, V

Vegan Demi

Vegetable Biryani GF, V

Fried Chickpeas, Farm Vegetables

### ACCOMPANIMENTS

Roasted Rainbow Carrots GF, V

Lentil Ragu, Salsa Verde

Sweet Potato Mash GF, V

Crispy Onions, Orange Maple Glaze

### SWEETS

Vegan Seasonal Verrine with Berry Coulis W, SOY, V

Vegan Chocolate Shortcake W, SOY, V

Vegan Strawberry Shortcake W, SOY, V

### ENHANCE YOUR LUNCH BUFFET

#### Soup Station\*

Roasted Cauliflower Soup GF, V

Mirepoix, Crispy Peas

\$10 Per Person



# LUNCH BUFFET

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## THE CHAIRMAN

\$90 Per Person

### APPETIZERS & SALADS

Green Salad, D, TN, GF, VG  
Heirloom Tomatoes, Shaved Manchego Cheese,  
Caramelized Pecans, Blackberry Agave Vinaigrette

Butternut Squash Pasta Salad TN, GF, V  
Butternut Squash, Couscous, Roasted Brussels Sprouts,  
Cranberries, Chopped Caramelized Pecans  
Apple Cider Vinaigrette

Roasted Beet Salad D, GF, VG  
Roasted Beets, Baby Heirloom Tomatoes,  
Crumbled Goat Cheese, Basil Vinaigrette

Assorted Fresh Breads & Butter W, E, D, VG

### ENTRÉES | SELECT THREE

Roasted Free-Range Chicken Breast D, GF  
Madeira Wine Reduction

Grilled 4 oz. Filet Mignon D, GF  
Sautéed Cipolini Onions, Fresh Tomatoes,  
Port Wine Sauce

Braised Boneless Beef Short Rib D, GF  
Red Wine Demi

Oven-Roasted Seasonal Fish, GF  
Cioppino Sauce

Impossible Meat Braciolo, Vegan Parmesan SOY, GF, V  
Olives, Smoked Tomato Sauce

Cauliflower Steak, GF, DF, V  
Tomato Relish, Chickpea Ragù

### ACCOMPANIMENTS | SELECT ONE

Orzo Pasta, Blistered Tomatoes, Extra Virgin Olive Oil W, V

Wild Mushroom Couscous W, V

Yukon Gold Potato Gratin D, GF, VG

### VEGETABLES | SELECT ONE

Sautéed Kale GF, V

Grilled Asparagus D, GF, VG

Roasted Baby Vegetables D, GF, VG

### SWEETS

Key Lime Parfait W, E, D, SOY, GEL

Fresh Fruit Tartlet W, E, D, SOY, VG

Espresso Panna Cotta, Salted Caramel & Whipped  
Cream E, D, SOY, GEL, GF

Vegan Raspberry Bite SOY, GF, V

### ENHANCE YOUR LUNCH BUFFET

#### Soup Station\*

Forest Mushroom Soup W, D, VG

\$10 Per Person

# BOXED LUNCH

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Each Boxed Lunch & Bowl selection requires a minimum order of 10 per selection. All Boxed Lunches and Bowls include Side Salad, Whole Fruit, Chips & Dessert. Hot Beverages are NOT included with boxed meals.

## BOXED LUNCHES & BOWLS

Select One (1) Sandwich or Bowl

Minimum Order of (10) Per Selection

\$65 Per Person

### SANDWICHES

Turkey Florentine W, E, D

Roasted Turkey, Spinach & Parmesan Spread, Roasted Tomatoes on Red Pepper Ciabatta

Slow-Roasted Roast Beef W, E, D

Garlic Herb Boursin Cheese, Beef Steak Tomatoes, Crispy Onions, Horseradish Mayo on Ciabatta Bread

Honey Glazed Ham W, E, D

Arugula, Mozzarella Cheese, Piquillo Pepper Spread on French Baguette

BLT Wrap E, D, GF

Applewood Smoked Bacon, Tomato Jam, Mozzarella Cheese, Romaine and Cholula Aioli on Gluten-Free Sundried Tomato Wrap

Buffalo Turkey Wrap W, E, D

Roasted Turkey, Celery, Carrot, Shredded Cabbage, Buffalo Ranch in a Flour Tortilla

Caprese Sandwich W, E, D, TN, VG

Roasted Peppers, Arugula, Mozzarella, Basil Pesto on Focaccia Bread

Lentil and Sun-Dried Tomato Wrap TN, SES, GF, V

Red Pepper Hummus, Chickpeas, Seasonal Greens, Vegan Feta Cheese On Gluten-Free Sun-Dried Tomato Wrap

### BOWLS

Fresh Vegetable Bowl GF, V

Kale, Chickpea, Red Cabbage, Wild Rice, Sweet Potato, Lemon Avocado Dressing

Fiesta Bowl E, D, GF, VG

Fire-Roasted Corn Salad, Pickled Red Onion, Shredded Lettuce, Heirloom Tomato, Cotija Cheese, & Chipotle Dressing

Mediterranean Bowl GF, V

Romaine, Roasted Artichoke, Roasted Peppers, Kalamata Olives, English Cucumber, Red Pepper Vinaigrette

Harissa Bowl GF, V

Quinoa, Currants, Roasted Peppers, Kale, Yellow Curry Dressing

### BEVERAGE

(1) Resorts World Bottled Water Per Person

# BOXED LUNCH

The Marketplace menu requires a minimum of (50) guests and is designed for a maximum of two (2) hours of service. Hot Beverages are NOT included with The Marketplace menu.

## THE MARKETPLACE

\$85 Per Person

Build your own boxed lunch.

Guests select from the following display:

### SIDE SALADS

Portioned at One (1) Side Salad in Total Per Person

Potato Salad with Mustard Vinaigrette D, GF

Orzo Pasta Salad W, V

Red Quinoa Salad GF, V

### INDIVIDUALLY WRAPPED SANDWICHES

Portioned at One (1) Sandwich in Total Per Person

Turkey Florentine Wrap D, GF

Roasted Turkey, Spinach & Parmesan Spread, Roasted Tomatoes  
on Gluten-Free Quinoa Wrap

Slow-Roasted Roast Beef Sandwich W, E, D

Garlic Herb Boursin Cheese, Beef Steak Tomatoes, Crispy Onions  
Horseradish Mayo on Ciabatta Bread

Honey Glazed Ham Sandwich W, E, D

Arugula, Mozzarella Cheese, Piquillo Pepper Spread on French Baguette

Lentil and Sun-Dried Tomato Wrap TN, SES, GF, V

Red Pepper Hummus, Chickpeas, Seasonal Greens, Vegan Feta Cheese  
On Gluten-Free Sun-Dried Tomato Wrap

### SNACKS

Portioned at One (1) Snack in Total Per Person

Individual Bags of Assorted Chips GF, V

Seasonal Whole Fresh Fruit GF, V

### INDIVIDUALLY WRAPPED SWEETS

Portioned at One (1) Sweet in Total Per Person

Chocolate Chip Cookie W, E, D, SOY, VG

Fudge Walnut Brownie W, E, D, TN, SOY, VG

Crispy Cereal Treats GF, VG

### BEVERAGE

(1) Resorts World Bottled Water

# PLATED LUNCH

Menus are designed for a minimum of twenty-five (25) guests and a maximum of two (2) hours of service. For groups under twenty-five (25), there will be an additional charge of \$10 per person and a \$350 service fee. Prepared for the full guarantee, minimum of 3-courses. Choice of entree elections are to be provided in advance and highest price will prevail for all entree selections. Salads, Desserts and Accompaniments will be the same for all guests. Plated Lunches are served with an Assortment of Fresh Baked Breads & Butter, Iced Tea, Freshly Brewed WestRock Coffee, Decaffeinated Coffee & a selection of Hot Teas.

## FIRST COURSE

Select One Soup or Salad in Advance

### SOUPS

#### **Chilled Summer Gazpacho** GF, V

Garlic Croutons W

#### **Crab & Corn Bisque** D, GF, SH

#### **Curried Cauliflower Soup** GF, V

Sea Salt

#### **Roasted Summer Squash** TN, GF, V

Coconut, Sunflower Seeds

#### **Roasted Tomato Bisque Soup** D, GF, VG

#### **Wild Mushroom Bisque** D, GF, VG

### SALADS

#### **Mixed Green Salad** D, TN, GF, VG

Herb-Crusted Goat Cheese, Raspberry Vinaigrette

#### **Farmer's Market Salad** TN, GF, V

Jicama, Strawberries, Spicy Pecans, Lime Vinaigrette

#### **Baby Gem Caesar Salad** W, E, D

White Anchovy, Parmesan Cheese, Garlic Croutons, Ceasar Dressing

#### **Caprese Salad** D, GF, VG

Marinated Heirloom Tomatoes, Fresh Buffalo Mozzarella, Basil Pesto & Balsamic Drizzle

#### **Heirloom Tomato & Paneer Cheese Salad** D, GF, VG

Red Endive, Baby Arugula, Crispy Chickpeas, Pomegranate Dressing

#### **Waldorf Salad** D, TN, GF, VG

Butter Lettuce, Apple Chips, Celery, Green Grapes,

Walnuts, Apple Cider Vinaigrette

#### **Watermelon & Cucumber Salad** GF, V

Yuzu Kosho Vinaigrette

#### **Wedge Salad** E, D, GF

Iceberg Wedge, Lardons, Roasted Tomato,

House-made Blue Cheese Dressing

# PLATED LUNCH

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## SECOND COURSE

Select One Entree in Advance

### ENTREES

#### **Cardamom-Scented Airline Chicken Breast D, GF | \$80 Per Person**

with Seasonal Vegetables & Tamarind Chicken Jus  
served with Cucumber Raita, Mint Chutney & Naan Bread W, E, D

#### **Seared Jidori Chicken Breast D, GF | \$80 Per Person**

Potato Purée, Maitake Mushroom & Kale Gremolata

#### **Braised Short Rib D, GF | \$85 Per Person**

Whipped White Bean Purée & Swiss Chard

#### **Grilled Angus Filet of Beef 6oz W, D | \$90 Per Person**

Potato Au Gratin, Haricot Vert, Roasted Tomato Dem

#### **Roasted Atlantic Salmon D, GF | \$80 Per Person**

New Potato Hash, Baby Brussels Sprouts,  
Caper Beurre Blanc

#### **Pan Seared Chilean Seabass D, GF | \$90 Per Person**

Celeriac Puree, Pea Tendrils, Tomato Butter Sauce

### VEGAN ENTREES

#### **Cauliflower Steak GF, V | \$80 Per Person**

Baby Vegetables, Roasted Shallots, Olive Tapenade

#### **Gardein Vegan Chicken Parmesan TN, GF, V | \$80 Per Person**

Vegan Tomato Sauce & Vegan Mozzarella

#### **Impossible Meat Kofta, GF, V | \$85 Per Person**

Seasonal Vegetables & Coconut Curry Sauce  
served with Cucumber Raita, Mint Chutney & Naan Bread

### ENTRÉE DUETS

#### **Mary's Chicken & Shrimp Duet D, SH, GF | \$90 Per Person**

Orzo Cacio e Pepe & Broccolini

#### **Seared Beef Filet and Chicken Roulade D, GF | \$90 Per Person**

Butternut Squash Puree, Braised Cipolini Onions,  
Bone Marrow Demi-Glace

# PLATED LUNCH

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## THIRD COURSE

Select One Dessert in Advance

### DESSERT

**Raspberry Mousse Bomb** W, E, D, TN, SOY, GEL

Raspberry Mousse, Sable Bottom & Satin Glaze

**Key Lime Tart** W, E, D, SOY, GEL

Raspberry, Toasted Meringue

**Tiramisu** W, E, D, TN, SOY, GEL

Espresso-soaked Lady Fingers, Mascarpone Cream,  
Coffee Cookies

**Coconut & Mango Entremets** W, D, SOY, GEL

**Seasonal Cheesecake** W, E, D, SOY, GEL

Cheesecake & Graham Cracker Bottom,  
Marinated Seasonal Berries

**Decadent Chocolate Mousse Cup** E, D, SOY, GEL

Chocolate Cup filled with Rich Chocolate Mousse, Chocolate Cake & Sauce

**Chocolate Hazelnut Brownie** W, E, D, TN, SOY, VG

Chocolate Brownies, Hazelnuts, Raspberry & Chocolate Coulis

**Tropical Verrine** E, D, SOY, GEL, GF

Pineapple Mousse, Coconut Cream & Mango Sauce

**Dark Chocolate Panna Cotta** GF, V

Vegan Italian Custard, Dark Chocolate Layers

**Vegan Pear Tart** W, TN, SOY, V

Flaky Puff Pastry, Poached Pear, Brulee

**Vegan Brown Betty** W, SOY, V

Apple Streusel, Salted Caramel Cream

### ENHANCE YOUR DESSERT

Add a custom chocolate logo to any dessert presentation

14-days notice required. 100 piece minimum

\$6.00 Per Piece

**RECEPTION**

# HORS D'OEUVRES

Requires a minimum of (50) pieces per selection. All options can be displayed or tray passed. Tray-passed items require a dedicated server at \$350 per server, per 100 guests. Designed for a maximum of two (2) hours of service.

## COLD HORS D'OEUVRES

Portioned at approx. 2 oz per piece

### \$16 Per Piece

American Wagyu Beef Tartare on Brioche Crostini | Bottarga, Fried Capers, Micro Chives W, E, D  
Hamachi Crudo | Sea Beans, Green Grapes, Ginger Ponzu W, DF, SOY

### \$14 Per Piece

Chilled Lobster Roll | Lobster Pieces, Mini Brioche, Tarragon Aioli W, E, D, SH  
Prawn Ceviche | Buttermilk Leche de Tigre, Pickled Cucumber, Sweet Onion D, GF, SH  
Octopus Salad Cup | Pee Wee Potatoes, Pickled Radish, Chipotle Aioli GF

### \$12 Per Piece

Creole Grilled Chicken Salad in Miniature Lettuce Cup D, GF  
Mascarpone Tartlet | Yuzu Marmalade, Sunflower Seed W, D, TN, VG  
Brown Butter Dates | Aged Cheddar, Crispy Phyllo, Pistachio Powder D, TN, GF, VG  
Fresh Vegetable Summer Roll | Seasonal Vegetables, Mint, Passion Fruit Sweet Chili Sauce GF, V  
Chickpea Crisp | Black Olive Hummus, Pomegranate Syrup, Mint SES, GF, V  
Vegan Mini Tostada | Refried Beans, Shredded Lettuce, Pico De Gallo, Avocado Aioli GF, V

## HOT HORS D'OEUVRES

Portioned at approx. 2 oz per piece

### \$14 Per Piece

Mini Crab Cake | Dijon Mustard, Fine Herbs E, D, GF, SH  
Coconut Dusted Prawns | Lime Zest, Passion Fruit Aioli W, E, D, SH  
Roasted Duck | Bao Bun, Sauerkraut, Garlic Hoisin Sauce W, DF, SOY  
American Wagyu Beef Slider | Onion Jam, Havarti Cheese, Truffle Sauce W, E, D

### \$12 Per Piece

Crispy Shrimp Roll | Bamboo Shoot, Szechuan Peppercorn Aioli W, E, SOY, SH  
Chicken Karage Skewer | Shiso Butter, Fried Shishito Peppers D, SOY, GF  
Pork Belly Skewer | Calabrian Pepper, Honey Glaze, Micro Cilantro DF, GF  
Nacho Beef Empanada | Tomato, Peas, Guacatillo Sauce W, E, D  
Kabocha Squash Croquette | Idiazabal Cheese, Dill Creme Fraiche W, D, VG  
Impossible Meat Kofta Skewer | Chermoula, Piquillo Pepper GF, V



# RECEPTION DISPLAYS

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**ARTISANAL CHEESE DISPLAY** W, D, TN, VG \$30 Per Person

*Portioned at approx. 3 oz per person*

Selection of Small Batch Production Cheeses, Fig-Orange Chutney, Sour Cherry Preserve, Quince Jam, Seasonal Grape Clusters, Toasted Nuts, Assorted Freshly Baked Rolls & Crackers

**BRUSCHETTA DISPLAY** \$28 Per Person

*Portioned at 3 pieces per person and approx. 1.5 oz per piece*

- Classic Heirloom Tomato & Basil Bruschetta W, E, VG
- Forest Mushroom & Leeks Bruschetta W, E, VG
- Chorizo & Boursin Bruschetta W, E, D

**CRUDITÉ DISPLAY** D, TN, SES, GF, VG \$28 Per Person

*Portioned at 4 oz per person*

Cauliflower Florets, Heirloom Carrots, Celery Sticks, Kohlrabi, Radish, Cucumber, Cherry Tomatoes, Beets, Hummus Dip, Preserved Lemon & Cucumber Dip, Olive Tapenade

**CURED MEATS AND PATE DISPLAY** W, TN \$30 Per Person

*Portioned at 4 oz per person*

Prosciutto Di Parma, Spanish Iberico Chorizo, Saucisson Sec, Assorted Pate  
Served with Dijon Mustard, Lavash and Rustic Bread

**GRILLED VEGETABLE MOSAIC** GF, V \$30 Per Person

*Portioned at 4 oz per person*

Cumin Baby Carrots, Sichuan Peppercorn Fennel, Tajin Chayote Squash, Creole Spiced Asparagus, Chili Furikake Shishito Peppers, Five Spices Peewee Potatoes, Edamame Hummus, Romesco Sauce & Lebanese Garlic Sauce

**MEDITERRANEAN DISPLAY** W, D, SES, VG \$28 Per Person

*Portioned at 4 oz per person*

Classic Hummus, Red Pepper Hummus, Baba Ghanoush, Tabbouleh, Artichoke Dip, Marinated Olives, Pita Chips, Warm Pita Bread & Lavash

**SEASONAL TROPICAL FRUIT DISPLAY** D, VG \$20 Per Person

*Portioned at 4 oz per person*

Fresh & Dried Tropical Fruits with Pomegranate Yogurt Dip

**FARMER'S GARDEN GRAZING TABLE** W, D, TN, VG \$40 Per Person

*A lavish display of fresh garden greens, accoutrements and homemade dressings  
200 guest minimum. Portioned at 4 oz per person*

**The Greens**

Baby Gem, Radicchio, Arugula, Mizuna, Spinach, Kale, Watercress

**The Toppings**

Fried Chickpeas, Heirloom Tomatoes, Baby Carrots, Pepitas, Dried Cranberries, Dried Apples, Lentils, Orange Segments, Barley, Baby Radish, Focaccia Croutons

**The Dressings**

Calamansi & Passion Fruit, Classic Caesar, Jalapeño Ranch

# RECEPTION DISPLAYS

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## MARKETPLACE SALAD DISPLAY

Portioned at 4 oz per selection per person

\$18 Per Person, One Selection

\$26 Per Person, Two Selections

### Caprese Salad D, VG

Buffalo Mozzarella, Heirloom Tomatoes, Fresh Basil,

White Balsamic Vinaigrette

### Chopped Vegetable Salad E, VG

Celery, Asparagus, Green Beans, Cucumbers, Tomatoes, Radishes, Olives & Eggs, Sherry Vinaigrette

### Lola Rosa Salad W, D, TN, VG

Baby Lola Rosa, Chopped Pistachios, Herbed Lavash, Blue Cheese Dressing

### Kale Salad W, E, D, VG

Romaine, Kale, Julienne Carrots, Heirloom Tomato, Red Cabbage, Pecorino, Garlic Croutons, Romano Cheese Dressing

### Mediterranean Salad D, VG

Romaine Lettuce, Heirloom Tomatoes, English Cucumbers, Roasted Peppers, Kalamata Olives, Feta, Lemon Dill Vinaigrette

### Roasted Beets Salad D, TN, VG

Baby Arugula, Toasted Almonds, Blue Cheese, Red Wine Vinaigrette

### Steak House Salad W

Romaine, Lola Rosa, Hearts of Palm, English Cucumbers, Tomatoes, Salami, Crispy Shallots, Champagne Vinaigrette

### Cobb Salad E, D, GF

Chopped Romaine, Tomato, Bacon, Chicken, Hard-Boiled Eggs, Avocado, Chives, Blue Cheese, Red Wine Vinaigrette

# RECEPTION STATIONS

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## CHILLED SEAFOOD STATION

\$12 Per Piece

(Minimum order of 50 pieces per selection)

- Jumbo Tiger Prawns SH
- Fresh Shucked Seasonal Oysters SH
- Alaskan King Crab Legs SH | Market Price
- Whole Maine Lobster 1.5lbs (Tail & Claw) SH | Market Price

\$12 Per Piece

Presented with Cocktail Sauce, Ponzu Soy Aioli, Lemon Caper Remoulade, Creamy Avocado Dip, Creamy Horseradish, Tabasco, Lemon Wedges D, GF

## POKE & CEVICHE STATION

\$48 Per Person

Portioned at 3 pieces per person and approx. 2 oz per piece

- Tuna Poke with Ponzu Sauce & Wakame W, DF, SOY
- Shrimp Aguachile Ceviche with Cucumber GF, DF, SH
- Fried Tofu with Spicy Mayo & Kelp Caviar GF, V

## SUSHI & SASHIMI STATION

\$56 Per Person

Portioned at 4 pieces per person and approx. 2 oz per piece

California Roll D, SH, GF | Veggie Roll GF, V | Spicy Tuna Roll E, DF, GF | Philly Roll D, SH, GF

Tuna Nigiri DF, GF | Salmon Nigiri DF, GF | Shrimp Nigiri SH, DF, GF | Tuna Sashimi DF, GF | Salmon Sashimi DF, GF

Presented with Wasabi, Pickled Ginger, Ponzu, Gluten-Free Soy Sauce

## SUSHI & SASHIMI ENHANCEMENT

\$28 Per Person

Enhance your sushi display with the following specialty rolls, select two (2) rolls

Portioned at 2 pieces per person and approx. 2 oz per piece

Shrimp Tempura Roll W, D, SH | Crunchy Roll W, D, SH | Rainbow Roll W, D, SH | Caterpillar Roll W, D, SH

Dynamite Roll W, D, SH | Eel Nigiri W, GF | Yellowtail Nigiri DF, GF | Eel Sashimi W, DF | Yellowtail Sashimi DF, GF

## OHANA BOWL STATION\*

\$40 Per Person

Portioned at 3 oz per bowl.

Served over Brown or White Rice. Select Two (2) Bowls:

- Ahi Tuna & Crab Bowl | Masago, Green Onion, Sweet Chipotle Mayo, Unagi Sauce W, E, D, SH, SOY
- Salmon Bowl | Cucumber, Green Onion, Dynamite Sauce W, SOY, DF
- Tofu Bowl | Seaweed Salad, Crispy Garlic, Sesame, Gluten-Free Soy Sauce SES, SOY, GF, V

## LOBSTER ROLL ACTION STATION\*

\$48 Per Person

Portioned at 2 rolls per person and approx. 3 oz per roll

Select Two (2) Rolls in Advance:

- Classic Lobster Roll | Maine Lobster, Old Bay Seasoning, Lemon Butter, on Toasted Brioche Roll W, D, SH
- Sweet Shrimp Roll | Dill, Remoulade Aioli on a Buttered Brioche Roll W, D, SH
- Crispy Tofu Roll | Old Bay Spice, Mirepoix, Vegan Avocado Aioli, on a Baby Gem Lettuce GF, V

Served with Housemade Potato Chips GF, V

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## AL DENTE PASTA STATION\*

\$30 Per Person

Served with Crushed Red Pepper Flakes, Grated Parmesan, Artisan Bread Sticks, Extra Virgin Olive Oil

Portioned at 4 oz of pasta per selection. Select Two (2) Pastas:

- Orecchiette | Italian Sausage, Tuscan Kale, Garlic, Chili Pepper, Pecorino W, E, D
- Penne | Slow-Cooked Short Rib Ragù, Scallion, Horseradish Crema W, E, D
- Fusilli | Shrimp Scampi, Cherry Tomatoes, Basil, Parmigiano Reggiano W, E, D, SH
- Ravioli | Cacio e Pepe, Baby Arugula, Crispy Prosciutto W, E, D
- Rigatoni | Pink Vodka Pomodoro, Seasonal Vegetables W, E, D, VG
- Vegan Gnocchi | Wild Mushroom Ragù GF, V

## DONNA ITALIA FRESH-BAKED PIZZA ACTION STATION\*

\$30 Per Person

Prepared by a Uniformed Chef in the Donna Italia Pizza Oven

Served with Crushed Red Pepper Flakes, Grated Parmesan, Fresh Oregano

Portioned at 2 slices per person. Approx. 3 oz per slice.

Select Two (2) Pizzas:

- Tomato, Basil, Mozzarella Cheese Pizza W, E, D, VG
- Pepperoni & Mozzarella Cheese Pizza W, E, D
- Cilantro, Caramelized Onion, Mozzarella, BBQ Chicken Pizza W, E, D
- Gorgonzola, Ricotta, Pecorino, Mozzarella Cheese Pizza W, E, D, VG
- Impossible Meat Sausage & Peppers, Vegan Crust, Vegan Mozzarella Cheese Pizza W, SOY, TN, V

## GRECIAN DELIGHTS ACTION STATION\*

\$32 Per Person

Prepared by a Uniformed Chef & Finished on the EVO Grill

Portioned at 2 oz per gyro and 2 oz per tater tot per person

Shawarma Spiced Chicken & Lamb Gyros W, E, D

Served with Sliced Red Onion, Diced Tomato, Shredded Romaine, Olives,

Feta Cheese, Cucumber Tzatziki Sauce, Grilled Naan Bread W, E, D

Feta Cheese Tater Tots with Charred Peppers D, GF, VG

## CHURRASCARIA GRILL ACTION STATION\*

\$36 Per Person

Portioned at 3 pieces per person and approx. 3 oz per piece

Grilled Meats & Vegetables served with Naan Bread & Assorted Chutneys W

- Murgh Chicken Kabob D, GF
- Prawn Tandoori D, SH, GF
- King Trumpet Mushroom Tandoori DF, V

## MASALA STATION

\$38 Per Person

Portioned at 4 oz per selection per person

Select Two (2) in Advance

- Chicken Tikka Masala | Onions, Tomatoes, Turmeric, Coriander D, GF
- Tandoori Chicken | Fenugreek, Tomato-Onion Sauce D, GF
- Beef Vindaloo | Garam Masala, Green Chilis, Ginger, Yogurt D, GF
- Tofu Coconut Curry | Tofu, Curry Spice, Tomatoes, Coconut Cream GF, V

Served with Basmati Rice, Naan, Raita, Coriander Chutney W, D, VG

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## SLIDER & FRY STATION

\$32 Per Person

Portioned at 2 sliders per person. Approx 2 oz per slider and 2 oz per fry

Select (2) Two Sliders:

- American Wagyu Beef Slider | Fontina Cheese, Bacon Aioli, Bread & Butter Pickle W, E, D
- Vegan Slider | Impossible Beef, Red Pepper, Tomato Chutney, Vegan Bun W, V
- Pulled BBQ Pork Slider | House Cole Slaw W, E, D
- Jamaican Jerk Chicken Slider | Mango Chutney, Habanero Cheese, Coconut Rum Aioli W, E, D

Select (1) One Fry:

- Seasoned Wedge Fries W, V
- Tater Tots GF, V
- Seasoned Waffle Fries W, V

Served with House-made Ketchup, Fry Sauce & Sriracha Mayo

## HOT 'N' SMOKIN' STATION

\$38 Per Person

Portioned at 4 oz per person

- Mesquite Smoked Brisket Burnt End DF, GF
- Hot Honey Chicken Wings W, D
- Jalapeño Poppers W, D
- Roasted Corn Cheddar Gratin D, GF, VG

Served with House-made Cornbread, Ranch & Blue Cheese Dips

## STREET TACO ACTION STATION\*

\$36 Per Person

Portioned at 2 tacos per person and approx. 3 oz per taco

Select Two (2) Street Tacos:

- Beef Birria with Monterey Jack Cheese D, GF
- Chicken Tinga with Oaxaca Cheese D, GF
- Cilantro Lime Shrimp with Queso Fresco D, GF
- Mushroom and Zucchini Blossoms with Vegan Cheese SOY, TN, GF, V

Served with Salsa Roja de Molcajete, Pico De Gallo, Mexican Crema and Lime Wedges D, GF, VG

## QUESADILLA ACTION STATION\*

\$34 Per Person

Portioned at 2 quesadillas per person and approx. 3 oz per quesadillas

Select Two (2) Quesadillas:

- Carne Asada | Pepper Jack Cheese, Pico De Gallo, Flour Tortilla W, D
- Grilled Chicken | Al Pastor Marinade, Monterey Jack Cheese, Grilled Pineapple Salsa, Flour Tortilla W, D
- Fajita Veggie | Cheddar Cheese, Fire Roasted Peppers, Onions, Corn Tortilla D, GF, VG
- Dos Quesos | Pepper Jack & Cheddar Cheese, Corn Tortilla D, GF, VG

Served with Guacamole, Sour Cream, House-made Salsa D, GF, VG

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## SPANISH PAELLA ACTION STATION\*

\$34 Per Person

Portioned at 4 oz per person. Accompanied with Rustic Tomato Focaccia

Select (1) One Paella:

- Seashore | Lobster, Mussels, Shrimp, Calamari, Saffron SH, GF
- Onshore | Chicken, Pork Chorizo DF, GF
- Truffle Scented Paella | Wild Mushrooms, Haricot Vert, Buratta D, GF, VG
- Garden | Summer Squash, Artichokes, Asparagus Tips, Peas, Cherry Tomatoes, Saffron GF, V

## TAPAS STATION

\$34 Per Person

Portioned at 4 pieces per person and approx. 2 oz per piece

- Pan Con Tomate with Boquerones W, E
- Chorizo Deviled Egg E, D, GF
- Potato & Octopus Salad with Charred Onion Dressing D, GF
- Idiazabal Cheese Croquette with Pimientos de Padrón Aioli W, D

## DIM SUM STATION

\$34 Per Person

Portioned at 4 pieces per person and approx. 2 oz per piece

Presented in Bamboo Steamer on the Wok

- Shrimp Shumai | Garlic, Ginger, Lemongrass W, E, SH, DF
- Steamed Minced Pork Dumpling | Crab Roe W, E, SH, DF
- Crispy Spring Rolls | Julienned Vegetable, Yellow Chives W, DF, V
- Roasted Chicken Pot Stickers W, E, DF

## ASIAN STREET FOOD STATION\*

\$34 Per Person

Portioned at 4 oz per person

- Ramen | Pork Chasu, Onsen Egg, Green Onions, Seaweed W, SOY
- Pho | Beef Meat Balls, Bean Sprouts, Jalapeño SOY, GF
- Takoyaki | Octopus, Tonkatsu Sauce, Ginger W, SOY

## YAKITORI SKEWER STATION\*

\$34 Per Person

Portioned at 2 skewers per person and approx. 3 oz per skewer

Select (2) Two Skewers:

- Miso Chicken with Green Onion SOY, DF, GF
- Soy Beef Tenderloin with Mushrooms SOY, GF, DF
- Spicy Grilled Prawns SH, SOY, DF, GF
- Tomato, Mushroom, & Mini Pepper SOY, GF, V

Served with Roasted Shishito Peppers and Warm Salted Edamame

## BAO ACTION STATION\*

\$38 Per Person

Portioned at 3 bao per person and approx. 3 oz per bao

Select Two (2) Bao in advance

- Braised Bulgogi Beef | Sweet Soy, Pickled Cucumbers, Micro Cilantro W, SOY, SES, DF
- Crispy Five Spice Pork | Radish Sprouts, Green Onion, Spicy Plum Sauce W, SOY, SES, DF
- Enoki Mushroom | Julienne Radish, Coriander, Hoisin Sauce W, SOY, SES, V

Served with Furikake Spiced Wonton Chips W, V

# RECEPTION CARVING STATIONS

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## PROTEINS

Proteins are portioned at 4 oz per person & accompaniments are portioned at 2 oz per person

**BONE IN SLOW-COOKED PRIME RIB D, GF** \$50 Per Person  
Yukon Gold Garlic Mashed Potatoes & Au Jus

**ROAST BEEF TENDERLOIN D, GF** \$42 Per Person  
Roasted Fingerling Potatoes & Horseradish Cream

**24-HOUR SMOKED BRISKET D, GF** \$42 Per Person  
Au Gratin Potatoes & Cabernet Sauce

**GARLIC RUBBED TRI-TIP D, GF** \$40 Per Person  
Garlic, Thyme, Whipped Potato & Caper Herb Salsa

**STEAMSHIP OF BEEF D, GF** \$40 Per Person  
*100 guest minimum*  
Mascarpone Mashed Potatoes, Shishito Peppers & Natural Jus

**KALUA-STYLE PORK SHOULDER D, GF** \$40 Per Person  
Saffron Rice & Green Onion Chimichurri

**PORK BELLY D, GF** \$40 Per Person  
Roasted Heirloom Cauliflower & Maple Mustard Sauce

**LEMONGRASS SCENTED ROASTED SALMON D, GF** \$40 Per Person  
Calamansi Crème Fraîche & Steamed Vegetables

**SLOW-ROASTED TURKEY BREAST W, D** \$40 Per Person  
Roasted Brussels Sprouts & Brown Gravy Dijonnaise

**LEG OF LAMB D, GF** \$40 Per Person  
Rice, Tzatziki & Harissa Mint Sauce

**STARCH ENHANCEMENTS** \$16 Per Person

Portioned at 2 oz per person

- Lobster Mac & Cheese W, E, D, SH
- Tater Tots, Poutine, Cheese Curd W, D, VG
- Truffled Au Gratin Potatoes D, GF, VG
- Roasted Garlic Mashed Potatoes D, GF, VG

**VEGETABLE ENHANCEMENTS** \$14 Per Person

Portioned at 2 oz per person

- Green Asparagus D, GF, VG
- Sautéed Mushrooms with Sherry Wine Butter Sauce D, GF, VG
- Fire-Roasted Creamed Corn D, GF, VG
- Agave Roasted Baby Vegetables D, GF, VG

# RECEPTION DESSERT STATIONS

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## TRAY PASSED DESSERTS

\$30 Per Person

Tray-passed items require a dedicated server at \$350 per server, per 100 guests. Portioned at (5) pieces per person. Select five (5) in advance:

- Matcha Truffle W, E, D, SOY, VG
- Mini Fruit Tart W, E, D, SOY, VG
- Pistachio Financier W, E, D, SOY, VG
- Assorted French Macaroons (Vanilla, Pistachio, Mocha, Lemon, Raspberry, Chocolate)E, D, TN, SOY, GEL, GF
- Mini Chocolate Tart W, E, D, SOY, VG
- Mini Vanilla Cream Puff W, E, D, SOY, VG
- Mini Opera Cake W, E, D, SOY, VG
- Raspberry Pat De Fruit SOY, GF, V

## DISPLAYED DESSERTS

### BEIGNET DISPLAY W, E, D, SOY, VG

\$26 Per Person

Portioned at 4 oz per person

Louisiana Style Beignets, Served Warm

Powered Sugar, Honey Drizzle, Strawberry Sauce, Chocolate Sauce,

Crushed Pistachio, Crushed Toffee, Whipped Cream

### CHOUX DISPLAY W, E, D, SOY, GEL

\$26 Per Person

Portioned at 2.5 pieces per person

Select Two (2) Cream Puff Flavors:

- Vanilla, Salted Caramel, Coffee, Key Lime, Lemon, Mango, Hazelnut, Triple Berry

Select Two (2) Eclair Flavors:

- Vanilla, Salted Caramel, Coffee, Key Lime, Lemon, Mango, Hazelnut, Triple Berry

Vanilla & Hazelnut Paris-Brest

Pecan, Maple & Chocolate Profiteroles Tarts

### ARTISANAL CUPCAKE DISPLAY

\$26 Per Person

Portioned at 2.5 cupcakes per person. Select (3) Three Cupcakes in Advance:

- Pina Colada Cupcake W, E, D, TN, SOY, VG
- Salted Caramel Popcorn Cupcake W, E, D, SOY, VG
- Matcha Oreo Cupcake W, E, D, SOY, VG
- Vegan Strawberry Cupcake W, SOY, V
- Red Velvet with Cream Cheese W, E, D, SOY, VG
- German Chocolate with Coconut Filling, Milk Chocolate Buttercream W, E, D, TN, SOY, VG
- Vanilla with White Chocolate Mousse, Vanilla Buttercream, Sprinkles W, E, D, SOY, GEL

### GENTING MARKET PLACE DISPLAY W, E, D, SOY, GEL

\$26 Per Person

Portioned at 4 oz per person

Pralines, Bon Bons, Truffles, Chocolate Caramel Entremets, Yuzu Meringue Tarts, Champagne Fruit Shots,

Tropical Macaroons (Lemon Yuzu, Blood Orange, Banana Guava, Pineapple Coconut, Lychee, Mango)



# RECEPTION DESSERT STATIONS

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**VIENNESE DESSERT DISPLAY** W, E, D, SOY, GEL \$30 Per Person

Portioned at 5 pieces per person. Select Five (5) Desserts in Advance:

Vanilla & Cranberry Verrine, Chocolate & Mint Parfait, Seasonal Panna Cotta, French Pastries, White Chocolate Raspberry Cheesecake, Key Lime Tart, Chocolate Tart with Hazelnut Cream, Pineapple Financier, Banana Tart with Huckleberry Whipped Cream

**VENETO TIRAMISU DISPLAY** W, E, D, SOY, GEL \$26 Per Person

Portioned at 2.5 pieces per person. Select Three (3) Tiramisu Flavors in Advance:

- Coffee
- Chocolate
- Amaretto Berries
- Matcha
- Caramel

## ACTION STATIONS

**CANNOLI STATION\*** W, D, TN, VG \$26 Per Person

Portioned at 4 oz per person

Chocolate, Caramel, Vanilla Cannoli Fillings

Caramel, Chocolate, Strawberry Sauces

Chocolate Chips, Pistachios, Toasted Coconut Toppings

**CHEESECAKE STATION\*** W, E, D, TN, GEL \$28 Per Person

Portioned at 4 oz per person

Vanilla & Chocolate Cheesecakes

Fresh Strawberry, Berry Compote, Crushed Oreo, Graham Crumble, Mini Chips,

Salted Caramel, Chocolate Sauce, Crushed Pistachio

**JAPANESE CREPE STATION\*** W, E, D, TN, SOY, VG \$30 Per Person

Portioned at 4 oz per person

Japanese Style Crepe Cones Filled with Choice of

Matcha Tiramisu, Nutella, Red Bean, Lemon Marmalade, Chocolate Sauce,

Sliced Bananas, Strawberries, Powdered Sugar, Whipped Cream

**OOEY GOOEY COOKIE STATION\*** W, E, D, TN, VG \$26 Per Person

Portioned at 4 oz per person

Freshly Baked Chocolate Chip, Double Chocolate, & Oatmeal Raisin Cookies,

Served Warm & Topped with Choice of Vanilla Ice Cream,

Crushed Oreos, Toffee Chips, Sprinkles, Nutella, Caramel, Whipped Cream

**BRILLIANT BROWNIE & BLONDIE STATION\*** W, E, D, TN, VG \$26 Per Person

Portioned at 4 oz per person

Freshly Baked Brownies and Blondies, Served Warm & Topped with

Choice of Vanilla Ice Cream, Crushed Oreos, Toffee Chips, Sprinkles, Nutella, Caramel, Whipped Cream

**S'MORES STATION\*** W, E, D, GEL \$26 Per Person

Portioned at 4 oz per person

Toasted Marshmallows | Vanilla, Chocolate, Raspberry

White & Dark Chocolate Dipped Graham Crackers, Chocolate Chip, Double Chocolate Chip Cookies

# RECEPTION DESSERT STATIONS

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**TAIYAKI STATION\*** W, E, D, TN, VG \$30 Per Person

*Portioned at 4 oz per person*

A delicate, fish-shaped waffle pastry filled with guest's choice of:  
Red Bean, Ube Custard, or Nutella

**GELATO & SORBET STATION\*** \$30 Per Person

*Portioned at 4 oz per person. Select four (4) flavors in total:*

Sorbet Flavors: Mango, Raspberry, Coconut, Lemon TN, GF, V

Gelato Flavors: Stracciatella, Strawberry, Vanilla, Chocolate, Oreo, Pistachio D, TN, VG

Toppings: Oreos, Strawberries, Walnuts, Toasted Coconut, Chocolate Shavings,

Chocolate Syrup, Strawberry Syrup, Whipped Cream, Caramel Sauce W, E, D, TN

**PALETA STATION\*** D, TN, GF, VG \$26 Per Person

*Portioned at 2 paletas per person*

*Select (4) Paleta Flavors:* Chocolate, Strawberry Cookies & Cream, Mango, Coconut, Arroz Con Leche

Hand Dipped in choice of Milk Chocolate, White Chocolate, Raspberry Chocolate D, GF

Topped with choice of: Oreo Crumbles, Graham Crumbles, Sprinkles, Chopped Peanuts, Toffee, M&Ms, Powdered Chili & Chamoy

**ENHANCE YOUR DESSERT DISPLAY** \$6.00 Per Piece

Add a custom chocolate logo to any dessert presentation.

14-days notice required. 100 piece minimum

## BEVERAGE STATIONS

**ENHANCED COFFEE & HOT CHOCOLATE STATION** D, GF, GEL \$18 Per Person Per Hour

Freshly Brewed WestRock Coffee, Decaffeinated Coffee, Selection of Hot Teas & Hot Chocolate

Assorted Flavored Syrups, Ground Cinnamon, Nutmeg, Chocolate Shavings, Mini-Marshmallows,

Whipped Cream, Rock Sugar Sticks, Assorted Sweeteners, Milks and Creamers

**CORDIALS, COGNAC & ESPRESSO MARTINI BAR** \$20 Per Drink

Enhance your reception and coffee offerings with a selection of cordials, cognacs and

Resorts World's exclusive Hand-crafted Kettle One Nitro Espresso Martinis!

## CORDIALS, COGNAC

Hennessey VS Amaretto

Kahlua

Baileys

**KETTLE ONE NITRO ESPRESSO MARTINI** \$100 Per Drink

*Minimum of One Hundred!*

# **PRIX FIXE RECEPTIONS**

# PRIX FIXE RECEPTIONS

Menus are designed for a minimum of **one hundred (100)** guests and a maximum of two (2) hours of service. Menu cannot be offered for less than one hundred (100) guests.  
\*Chef Attendant required at \$350 per Chef Attendant per 100 Guests.

## RULE THE WORLD

\$165 Per Person

### PASSED COLD HORS D'OEUVRES

Shrimp and Lobster Tostada, Red Onion, Avocado Cream SH, DF, GF

### PASSED HOT HORS D'OEUVRES

"Karaage" Fried Chicken Bites, Sudachi Mayo E, DF, GF  
Hearts of Palm Mini Taco, Burnt Green Onion Salsa DF, GF, V

### BENTO SALAD DISPLAY

Portioned at 3 oz per person

Mizuna, Spring Mix, Baby Gem Lettuce, Mushroom "Bacon" Bits, Amazu Cucumber,  
Asian Style Caesar Dressing, Brioche Charcoal Croutons W, V

### DIM SUM DISPLAY

Portioned at 4 pieces per person

Chicken Xiao Long Bao W, E, DF  
Shrimp Shumai | Garlic, Ginger, Lemongrass W, E, SH, DF  
Chinese BBQ Pork in Bao Bun W, E, DF  
Roasted Vegetable Pot Stickers W, E, VG  
Served with Sweet Chili Sauce and Calamansi Soy Sauce

### BLOOMING LETTUCE WRAP ACTION STATION\*

Portioned at 3 oz per person. Assembled to Order by a Senior Chef  
Impossible Meat Tikka, Pickled Cucumber, Cilantro Chutney GF, V  
BBQ Brisket, Tonkatsu Mayo, Shishito Pepper Jam GF, DF

### RICE BOWL STIR-FRY ACTION STATION\*

Portioned at 3 oz per person

Pandan Scented Black Rice with Guest's Choice of:  
Smoked Pork Sisig, Red Onion, Calamansi Soy GF, DF  
Stir Fried King Trumpet Mushroom & Tofu in Szechuan Sauce GF, V

### YAKITORI SKEWER ACTION STATION\*

Portioned at 2 skewers per person

Prepared by a Uniformed Chef & on the EVO Grill  
Miso Marinated Chicken Skewer GF, DF  
Shawarma Spiced Vegetable Skewer & Sansho Pepper Butter D, GF, VG  
Served with Roasted Shishito Peppers and Warm Edamame GF, V

### SWEET EATS

Portioned at 2.5 pieces per person

Blueberry Matcha Tart W, E, D, SOY, GEL  
Yuzu Cheesecake W, E, D, SOY, GEL  
Mandarin Orange Trifle W, E, D, SOY, GEL  
Bittersweet Chocolate Cream D, SOY, GF, VG  
Green Tea Roulade with Red Bean Mousse W, E, D, SOY, GEL

### BEVERAGE

Freshly Brewed WestRock Coffee, Decaffeinated Coffee  
Selection of Hot Teas

# PRIX FIXE RECEPTIONS

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## VEGAS NIGHTS

\$175 Per Person

### PASSED COLD HORS D'OEUVRES

Prawn Skewer Cocktail | Radish, Arare Rice Cracker, Wasabi Cream SH, DF, GF

### PASSED HOT HORS D'OEUVRES

Popcorn Polenta Bites | Squash Blossom, Tomato Fondue W, D, VG

Short Rib Croquette | Peruvian Potato, Sage, Fine Herb Aioli W, D

### STREET TACO ACTION STATION\*

Portioned at 2 tacos per person and approx. 3 oz per taco

Select Two (2) Street Tacos:

Chicken Bulgogi W, DF

White Fish Veracruzana DF, GF

Beef Barbacoa DF, GF

Served with Coriander Rice V, Habanero Black Beans V, Salsa Guacatillo V, Salsa Macha V,  
Corn Tortillas GF, Flour Tortillas W, & Sopes GF

### SLIDER DISPLAY STATION

Portioned at 2 sliders per person. Approx 2 oz per slider

Select (2) Two Sliders:

Charcoal Grilled Chicken Slider | Yuzu Slaw & Unagi Aioli W, E, D

Wagyu Beef Slider | Butter Pickles, Onion Jam & Fry Sauce W, E, D

Shawarma Spiced Impossible Slider | Chickpea Spread and Giardiniera Vegetables W, SES, V

### POTATO BAR ACTION STATION\*

Portioned at approx. 3 oz per person

Tequila Lime Peewee Potatoes with Smoked Carnitas, Avocado Crema W, D

Truffle Mashed Potatoes with Feta Cheese, Mushroom Gravy W, D, VG

### FLATBREAD ACTION STATION\*

Portioned at 2 slices per person. Approx. 3 oz per slice

Duck Confit Flatbread | Eggplant Spread, Fresh Mozzarella & Sour Cherry Drizzle W, D, SES

Ratatouille Flatbread | Spicy Tomato Sauce, Buratta Cheese, Arugula W, D, VG

### PASTA DISPLAY STATION

Portioned at 4 oz per person

Cheese Tortellini with Parmesan Cream and Crispy Pork Lomo W, E, D

Orecchiette Pasta with Prawn Arabiatta Sauce W, E, D, SH

## SWEETS

Portioned at 2.5 pieces per person

Chocolate Decadence | Steamed Cocoa Nib Cake, Caramel Butter W, E, D, SOY, VG

Seasonal Fruit Tart | Vanilla Tart Shell, Pastry Cream, Assorted Seasonal Fruit, Snow Sugar W, E, D, SOY, VG

Miniature 'Spiked' Cupcakes | Pink Champagne, Coconut Rum, Chocolate Baileys W, E, D, SOY, VG

## BEVERAGE

Freshly Brewed WestRock Coffee, Decaffeinated Coffee

Selection of Hot Teas

# PRIX FIXE RECEPTIONS

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## PERDANA PARADISE

\$185 Per Person

### PASSED COLD HORS D'OEUVRES

Watermelon Gazpacho Shooter | Cucumber, Heirloom Tomatoes, Tajin GF, DF, V

### PASSED HOT HORS D'OEUVRES

Kalua Pork Chicharon | Macaroni Salad, Tonkatsu Sauce W, D

Mini Lamb Gyro | Chili Garlic Yogurt, Cherry Tomatoes, Micro Cilantro W, D

### MEDITERRANEAN DISPLAY STATION

Portioned at 4 oz per person

Baba Ganoush, Classic Hummus, Kale & Quinoa Tabbouleh, Black Olive Tapenade,  
Roasted Garlic Naan Bread, Zaatar Naan Bread W, D, SES, VG

### SUSHI & SASHIMI DISPLAY STATION

Portioned at 4 pieces per person. Approx. 2 oz per piece

Presented with Wasabi, Pickled Ginger, Ponzu, Soy Sauce

California Roll D, SH | Veggie Roll GF, V | Spicy Tuna Roll E, GF | Philly Roll D, SH

Tuna Nigiri GF | Salmon Nigiri GF | Shrimp Nigiri GF, SH

Tuna Sashimi GF | Salmon Sashimi GF

### POKE ACTION STATION\*

Portioned at 4 oz per person

Spicy Tuna, Sweet Chili Garlic Dressing, Masago D, E, GF

Cured Salmon, Calamansi Ponzu, Edamame, Unagi Sauce W, GF

Teriyaki Tofu, Seaweed Salad, Pickled Cucumber GF, DF, V

### PAELLA DISPLAY STATION

Portioned at 4 oz per person

Seafood Paella | Squid Ink, Prawns, Mussels, Fava Beans SH, GF

Vegan Paella | Farm Vegetables, Grilled Trumpet Mushrooms, Aji Amarillo Aioli GF, V

### THE CARVER\*

Portioned at 4 oz per person

Whole Roasted Baby Pig,

Papaya Slaw, Coconut Soy Vinegar Sauce D, GF

Served with Coconut Rice D, GF, VG

### SWEETS

Portioned at 2.5 pieces per person

Coconut Tapioca Verrine | Coconut Infused Tapioca, Seasonal Fruit W, E, D, SOY, VG

Coffee Tart | Coffee Custard, Chocolate Tart Shell, Espresso Whipped Cream W, E, D, SOY, VG

Yuzu Tart | Yuzu Creameux, Vanilla Cookie, Whipped Cream W, E, D, SOY, GEL

Chocolate Decadence | Cocoa Nibs Cake, Caramel Butter E, D, TN, SOY, GF, VG

Lemon Verrine | Lemon Curd, Gluten-Free Almond Cake, Buttercream TN, SOY, GEL, GF

### BEVERAGE

Freshly Brewed WestRock Coffee, Decaffeinated Coffee,

Selection of Hot Teas

# PRIX FIXE RECEPTIONS

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## TASTE OF RESORTS WORLD

\$195 Per Person

### BREZZA

Lumache Bolognese Action Station\* W, D  
Portioned at 4 oz per person

Carne Cruda Display W, D  
Portioned at 2 oz per person

### CARVERSTEAK

Wagyu Cheese Steak Bite Display W, D  
Aged Truffle Provolone Mornay, Buttered Parker Roll  
Portioned at 3 oz per person

Seared Crab Cake Display W, D, SH  
Mixed Greens, Piquillo Pepper Aioli  
Portioned at 2 oz per person

### CROSSROADS

Vegan Wedge Salad Display W, TN, V  
Smoked "Impossible" Vegan Bacon, Vegan Bleu Cheese Crumbles  
Vegan Blue Cheese Dressing  
Portioned at 2 oz per person

Vegan Caviar & Potatoes Display GF, V  
Pee Wee Potatoes, Vegan French Onion Dip  
Portioned at 2 oz per person

### FUHU

Fuhu Sticky Lamb Chop Display GF, DF, SOY  
Maitake Sticky Sauce  
Portioned at 3 oz per person

Miso Cod 'Taco' Display W, DF, SOY  
Bibb Lettuce, Kataifi Crispies, Orange  
Portioned at 2 oz per person

### GENTING PALACE

Crispy Pork Belly with Hoisin Sauce Action Station\* SOY, GF  
Portioned at 3 oz per person

Seafood Black Truffle Dumpling Display SH, SOY, DF, GF  
Black Bean, Black Garlic & Black Truffle Dipping Sauce  
Portioned at 2 oz per person

### KUSA NORI

3000 LVBLVD Roll Display D, SH, SOY, GF  
Yuzu Kewpie Snow Crab, Togarashi Tataki Salmon, Asparagus, Yuzu Tobiko,  
Micro Wasabi, Kizami Yuzu D, GF, SH  
Portioned at 2 pieces per person

Jidori Chicken Karage Display W, D, SOY  
Shishito Peppers, Shoyu Aioli  
Portioned at 2 oz per person

### VIVA!

Birria Street Taco Action Station\* D, GF  
Onion, Cilantro, Consume  
Portioned at 3 oz per person

Coctel de Camaron Display SH, DF, GF  
Shrimp, Clamato, Cucumber, Avocado  
Portioned at 3 oz per person

### WALLY'S

Artisanal Cheese & Charcuterie W, D, TN  
Portioned at 3 oz per person

### FAMOUS FOODS SWEET EATS

Portioned at 2.5 pieces per person

Brezza's Classic Cannoli with Ricotta Mascarpone Filling  
& Chocolate Shavings W, D, SOY, VG

Fuhu's Mini Sakura Strawberry Shortcake  
Sakura Chiffon, Whipped Cream & Fresh Strawberries W, E, D, SOY, VG

Kusa Nori's Peanut Butter Bar Bites,  
Layers of Chocolate & Peanut Butter Mousse Coated  
In Chocolate & Cocoa Nibs W, E, D, TN, SOY, GEL

Wally's Mini Chocolate Tart  
with Chocolate Ganache & Salted Caramel W, E, D, SOY, VG

VIVA!'s Mini Tres Leches Shooter  
with Whipped Cream & Fresh Fruit W, E, D, SOY, VG

Crossroads' Vegan Banana Pudding  
with Whipped Topping & Vegan Wafer Cookies W, DF, TN, SOY, V

### BEVERAGE

Freshly Brewed WestRock Coffee, Decaffeinated Coffee,  
Selection of Hot Teas

**DINNER**



# PLATED DINNER

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## FIRST COURSE OPTIONS

Choice of One (1) In Advance for the Entire Group

### APPETIZERS

- Seared Scallops** | Celery Root Purée, Shaved Asparagus, Yuzu Butter D, SH, GF
- Chilled Seafood Gazpacho** | Heirloom Tomatoes, Cucumber Pearls, Fennel Fronds SH, DF, GF
- Tuna Nicoise** | Green Olives, Fingerling Potatoes, Egg Yolk Dressing DF, GF
- Beef Tartare** | Pickled Shallots, Fried Capers, Parmesan Frico D, GF
- Vegan Saffron Scented Hearts of Palm** | Okinawa Potato Puree, Sweet Onion GF, V
- Vegan King Trumpet Scallops** | Vegan Creamed Corn, Furikake Chimichurri, Forest Mushrooms GF, V

### SOUPS

- Roasted Tomato** | Cheddar Croutons W, D, VG
- Vegan Butternut Squash** | Crispy Chickpeas, Coconut Milk GF, V
- Heirloom Tomato Gazpacho** (Served Chilled) | Parmesan Crouton W, D
- Classic Minestrone** | Seasonal Vegetables, Cheese Tortellini W, E, D, VG
- Chilled English Pea** | Citrus Poached Shrimp, Pea Tendrils, Lemon Oil D, SH
- Maine Lobster Bisque** | Micro Fennel & Lobster Salad D, SH

### SALADS

- Organic Mixed Greens** | Apple, Dried Cherry, Herb-Goat Cheese Medallion, Raspberry Vinaigrette D, GF, VG
- Radicchio and Fennel** | Orange Segment, Gorgonzola Cheese, Meyer Lemon Dressing D, GF, VG
- Caesar** | Baby Red & Green Romaine, Grana Padano Cheese, Roasted Tomato, Garlic Croutons, Caesar Dressing W, E, D
- Beet & Burrata** | Fig, Burrata, Smoked Walnut, Pomegranate Mint Vinaigrette D, TN, GF, VG
- Greek** | Kalamata Olives, Artichokes, Feta, Roasted Tomatoes, Oregano Vinaigrette D, GF, VG
- Tikka Chicken** | Mixed Greens, Baby Gem Lettuce, Tikka Chicken, Cucumber, Spiced Pecans, Harissa Yogurt Dressing D, GF

# PLATED DINNER

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## SECOND COURSE OPTIONS

Choice of One (1) In Advance for the Entire Group

### ENTRÉES

#### Roasted Airline Chicken Breast

Roasted Tomato Confit, Apricot Thyme Glaze,  
Yukon Gold Potato, Purée & Seasonal Vegetables D, GF  
\$115 Per Person

#### Roasted Jidori Chicken 8oz

Cauliflower Purée, Seasonal Vegetables, Hunter Sauce D, GF  
\$115 Per Person

#### Braised Miso Short Rib

Baby Bok Choy, Rice Cake, Sweet & Sour Glaze D, GF, SOY  
\$125 Per Person

#### Blackened Striploin 12oz

Sweet Potato Mash, Seasonal Vegetables,  
Whole Grain Mustard Demi D, GF  
\$128 Per Person

#### Filet Mignon 8oz

Yukon Gold Potato Purée & Seasonal Vegetables,  
Peppercorn Cream D, GF  
\$130 Per Person

#### Shawarma Spiced Rack of Lamb

Potato Anna, Seasonal Vegetables,  
Beetroot Lamb Sauce D, GF  
\$135 Per Person

#### Pan-Roasted Alpine Wild Salmon 7oz

Citrus Caper Salsa, Yukon Gold Potato Purée &  
Seasonal Vegetables D, GF  
\$125 Per Person

#### Chilean Seabass 6oz

Pickled Enoki Mushrooms, Aji Amarillo Buerre Blanc,  
Yukon Gold Potato Purée & Seasonal Vegetables D, GF  
\$145 Per Person

### VEGAN ENTRÉES

#### Crispy Curry Cauliflower

Fried Cauliflower Bites, Yellow Coconut Curry,  
Crispy Chickpeas GF, V  
\$100 Per Person

#### Impossible Vegan Meatloaf

Seasonal Vegetables, Roasted Potatoes GF, V  
\$100 Per Person

#### Impossible Vegan Osso Buco

Lentil Ragù, Asparagus Tips GF, V  
\$100 Per Person

#### Portobello Mushroom Tandoori

Spiced Polenta Cake & Cilantro Emulsion GF, DF, V  
\$100 Per Person

### ENTRÉE DUETS

#### Grilled Jidori Chicken 4 oz & Pan-Roasted Salmon 4oz

Smashed Fingerling Potatoes, Seasonal Vegetables,  
Yuzu Caper Sauce D, GF  
\$145 Per Person

#### Braised Short Rib & Seared Scallop Duo

Short Rib (4oz) & Seared Diver Scallops (2), Red Wine Jus,  
Yukon Gold Potato Purée & Seasonal Vegetables D, SH, GF  
\$150 Per Person

### Land & Sea

Filet Mignon (4oz), Lobster Tail (3oz), Truffle Demi, Mushrooms,  
Yukon Gold Potato Purée & Seasonal Vegetables D, SH, GF  
\$165 Per Person

# PLATED DINNER

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## THIRD COURSE OPTIONS

Choice of One (1) In Advance for the Entire Group

## DESSERTS

### **Yuzu Meringue Tart with Mandarin Coulis** W, E, D, SOY, GEL

Lemon Meringue, Yuzu Cream, Shortbread, Mandarin Coulis

### **St. Honore Banana Salted Caramel Cake** W, E, D, SOY, VG

Cream Puff Banana Pastry, Sable Cookie, Banana Compote,  
Caramel Drizzle, Whipped Topping

### **Death by Chocolate** W, E, D, SOY, VG

Multi-Layered Chocolate Cake, Chocolate Tuile, Chocolate Sauce,  
Whipped Topping

### **Blackberry Tiramisu** W, E, D, SOY, GEL

Chambord-Cream Lady Fingers, Tiramisu Blackberry Purée, Blackberry  
Gelée, Whipped Topping

### **White Chocolate Matcha Cheesecake** W, E, D, TN, SOY, VG

Matcha Green Tea, Strawberry Sauce, Fresh Berries

### **Chocolate Mousse & Peanut Butter Creameux Cup** W, E, D, P, SOY, GEL

Chocolate Cup, Chocolate Mousse, Peanut Butter Creameux,  
Vanilla Cream "Egg", Toasted Cocoa Nibs, Chocolate Sauce

### **Dark Chocolate Panna Cotta** GF, V

Vegan Italian Custard, Dark Chocolate Layers

### **Vegan Pear Tart** W, SOY, TN, V

Flaky Puff Pastry, Poached Pear, Brulee

### **Vegan Salted Caramel Brown Betty** SOY, GF, V

Apple Streusel, Salted Caramel Cream, Caramel Sauce

### **Resorts World Trio**

Mango Passion Bombe W, E, D, GEL

Chocolate Decadence

Steamed Cocoa Nib Cake, Caramelized Praline Grain, Caramel Butter,  
Chocolate Sauce E, D, TN, SOY, GF, VG

Champagne & Berries Verrine SOY, GF, V

## ENHANCE YOUR DESSERT

Add a custom chocolate logo to any dessert presentation

14-days notice required. 100 piece minimum

\$6.00 Per Piece

# DINNER BUFFET

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## RESORTS WORLD DINNER BUFFET \$165 PER PERSON

### STARTERS

Antipasto Board D, GF

Grilled & Marinated Vegetables, Salami, Bresola,  
Parmesan, Marinated Bocconcini Mozzarella

Chopped Salad W, E, D

Iceberg & Romaine Mix, Diced Heirloom Tomatoes, Diced Cucumbers, Chopped Bacon,  
Blue Cheese Crumbles, Diced Red Onion, Hard-Cooked Egg, Crispy Onions  
Herb Ranch Dressing

Spinach & Artichoke Pasta Salad W, D, VG

Radiatori Pasta, Creamy Spinach & Parmesan Dressing,  
Grilled Artichoke Hearts, Roasted Peppers

### SOUP

Beef Barley, Mirepoix Vegetables W, DF

### ENTRÉES

Herb Roasted Airline Chicken Breast D, GF  
Black Truffle Chicken Jus, Crispy Prosciutto

Seared Salmon D, GF

Calamansi Beurre Blanc

### CARVING ACTION STATION\*

Whole Roasted Tenderloin D, GF  
Crispy Shallots, Peppercorn Cream

### ACCOMPANIMENTS

Charred Broccolini with Garlic Wine Sauce GF, V

Horseradish Mashed Potatoes D, GF, VG

Freshly Baked Artisan Dinner Rolls & Butter W, E, D, VG

### SWEETS

Tiramisu W, E, D, SOY, GEL

White Chocolate Cheesecake, Seasonal Berries W, E, D, SOY, GEL

Raspberry Decadent Mousse Bite W, E, D, SOY, VG

Eton Mess Verrine with Sautéed Bananas D, SOY, GF, VG

Seasonal Fruit Coconut Haupia GF, V

### BEVERAGE

Iced Tea, Freshly WestRock Coffee, Decaffeinated Coffee  
Selection of Hot Teas

# DINNER BUFFET

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## GENTING DINNER BUFFET

**\$170 PER PERSON**

### STARTERS

Brie & Endive Salad D, TN, GF, VG  
Roasted Pepitas, Craisins, Limoncello Vinaigrette

Kale & Quinoa Salad GF, V  
Edamame, Heirloom Tomatoes, Goji Berries, Sherry Vinaigrette

Grilled Asparagus Salad D, GF, VG  
Baby Asparagus, Imberico Ham, Greek Feta, Dijon Mustard Vinaigrette

### SOUP

Caramelized Onion, Raclette Croutons W, D, VG

### ENTRÉES

Chilean Seabass D, GF  
Confit Daikon, Leeks, Calamansi Butter Sauce

Duck Leg Confit D, TN, GF  
Cannellini Bean Ragu, Pancetta, Arugula Pesto

### CARVING ACTION STATION\*

Smoked Beef Brisket D, GF  
Everything Spice, Pickled Pearl Onions,  
Whole Grain Mustard Demi-Glace

### ACCOMPANIMENTS

Gnocchetti W, D, VG  
Pecorino, Roasted Tomato, Cauliflower Sauce

Seasonal Vegetable Fricassee D, GF, VG  
Peas, Fire-Roasted Corn, Saffron Cream

Freshly Baked Artisan Dinner Rolls & Butter W, E, D, VG

### SWEETS

Fruit Trifle with Vanilla Macerated Berries W, E, D, SOY, VG  
Cream Puff with Orange Filling W, E, D, SOY, VG  
Decadent Chocolate Orange Mousse Cake W, D, SOY, GEL  
Caramel Apple Tart E, D, SOY, GF, VG  
Tropical Sapin-Sapin GF, V

### BEVERAGE

Iced Tea, Freshly WestRock Coffee, Decaffeinated Coffee  
Selection of Hot Teas

# DINNER BUFFET

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## CROCKFORDS DINNER BUFFET

**\$175 PER PERSON**

### STARTERS

Baby Gem Salad D, GF  
Radicchio Rosso, Manchego Cheese,  
Creamy Anchovy Dressing

Barley Salad W, D, VG  
Feta Cheese, Green Onions, Oregano Vinaigrette

Poached Pear & Goat Cheese Salad D, GF, VG  
Mixed Greens, Seasonal Poached Pear, Goat Cheese Crumble, Mizuna,  
Meyer Lemon Vinaigrette

### SOUP

Lobster Bisque W, D, SH  
Crème Fraîche, Oyster Cracker

### ENTRÉES

Barramundi D, GF  
Braised Napa Cabbage, Shitake Mushrooms, Sauce Vierge

Airline Chicken Breast DF, GF  
Puy Lentil Ragu, Mojo Sauce, Chicken Jus

### CARVING ACTION STATION\*

New Zealand Rack of Lamb D, GF  
Harissa Demi Glaze

### ACCOMPANIMENTS

Wild Rice Pilaf D, TN, GF, VG  
Pine Nuts, Cranberries, Chickpeas

Okinawa Potato Purée D, GF, VG  
Cream, Brown Butter, Roasted Garlic

Freshly Baked Artisan Dinner Rolls & Butter W, E, D, VG

### SWEETS

Chinese Egg Tart W, E, D, VG  
Cherry Blossom Chiffon Cake W, E, D, VG  
Chocolate Hazelnut Crunch Bar W, E, D, TN, GEL  
Strawberry Mousse Verrine D, GEL, GF  
Vegan Almond Lemon Basil Cake TN, GF, V

### BEVERAGE

Iced Tea, Freshly WestRock Coffee, Decaffeinated Coffee  
Selection of Hot Teas

**BEVERAGE**

# HOSTED BAR

The standard pour size is 1.25 ounces. The fee for each bartender is \$350.00 in four-hour increments. A single bar or bartender is recommended for every 100 guests. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum, the host will be charged for the shortfall.

## ULTRA SPIRIT BRANDS \$20 Per Single Shot Pour

### VODKA

Tito's  
Grey Goose  
Grey Goose Flavors

### GIN

Bombay Sapphire

### SCOTCH

Johnnie Walker Black Label  
Glenfiddich Single Malt

### WHISKEY

Gentleman Jack Tennessee Whiskey  
Crown Royal Reserve Canadian Whisky  
Jameson Irish Whiskey

### BOURBON

Maker's Mark

### TEQUILA

Patron Silver  
Patron Reposado

### RUM

Bacardi Silver  
Captain Morgan Spiced Rum  
Malibu

### CORDIALS & COGNAC | \$20 Per Glass

Hennessey VS  
Amaretto  
Kahlua  
Baileys

### SOMMELIER SELECTED HOUSE WINE | \$20 Per Glass

Seasonally selected specialty wines to enhance your beverage experience

### HOUSE WINE | \$18 Per Glass

Ste. Michelle, Brut Sparkling, Columbia Valley, USA  
Ste. Michelle, Mimi, Chardonnay  
A to Z Pinot Noir, Oregon, USA  
Ste. Michelle, Mimi, Cabernet Sauvignon

### BEER | \$12 Per Bottle

Budweiser, Bud Light, Michelob Ultra, Corona, Stella, Elysian IPA

## PREMIUM SPIRIT BRANDS \$18 Per Single Shot Pour

### VODKA

Stolichnaya (Stoli)  
Absolut  
Absolut Flavors

### GIN

Bombay

### SCOTCH

Dewar's White Label  
Famous Grouse

### WHISKEY

Jack Daniel's Tennessee Whiskey  
Crown Royal Canadian Whisky  
Jameson Irish Whiskey

### BOURBON

Jim Beam

### TEQUILA

El Jimador Blanco  
El Jimador Reposado

### RUM

Bacardi Silver  
Captain Morgan Spiced Rum  
Malibu

### NON-ALCOHOLIC

Assorted Soft Drinks	\$8 Per Drink
Bottled Water	\$8 Per Drink
Sparkling Water	\$8 Per Drink
Assorted Juices	\$10 Per Drink
Redbull	\$12 Per Drink
Seasonal Mocktail	\$14 Per Drink



# PACKAGED BAR

The standard pour size is 1.25 ounces. The fee for each bartender is \$350.00 in four-hour increments. A single bar or bartender is recommended for every 100 guests. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum, the host will be charged for the shortfall. Table-side wine service and shots are not available with bar packages. Bar packages are charged on the full guarantee and are based on full-hour increments. Bar packages cannot be prorated.

## ULTRA SPIRIT PACKAGE BAR

One Hour	\$40 Per Person
Two Hours	\$60 Per Person
Three Hours	\$80 Per Person
Four Hours	\$100 Per Person

### Ultra Bar Includes:

Ultra Brand Spirits  
Sommelier Selected Wines  
Selection of Beers  
Seasonal Mocktail  
Assorted Juices  
Assorted Coca-Cola Soft Drinks  
Still & Sparkling Bottled Water  
Regular & Sugar-Free Red Bull

## PREMIUM SPIRIT PACKAGE BAR

One Hour	\$36 Per Person
Two Hours	\$54 Per Person
Three Hours	\$72 Per Person
Four Hours	\$90 Per Person

### Premium Bar Includes:

Premium Brand Spirits  
House Selected Wines  
Selection of Beers  
Seasonal Mocktail  
Assorted Juices  
Assorted Coca-Cola Soft Drinks  
Still & Sparkling Bottled Water  
Regular & Sugar-Free Red Bull

Table-side wine service and shots are not available with bar packages.  
Bar packages are charged on the full guarantee and are based on full-hour increments. Bar packages cannot be prorated.

## WINE | BEER PACKAGE BAR

One Hour	\$36 Per Person
Two Hours	\$54 Per Person
Three Hours	\$72 Per Person
Four Hours	\$90 Per Person

### Wine | Beer Bar Includes:

House Selected Wines  
Selection of Beers  
Seasonal Mocktail  
Assorted Juices  
Assorted Coca-Cola Soft Drinks  
Still & Sparkling Bottled Water  
Regular & Sugar-Free Red Bull

## PACKAGE BAR ENHANCEMENTS:

Upgrade your wine offering with specialty wines.

### Italian Wine Enhancement

Isabella/Santome Prosecco, Veneto,  
Il Borro, Lamelle Chardonnay, Toscana  
Il Borro Borrignano Toscana IGT 202

\$8 Per Person/Hour

### French Wine Enhancement

JP Chenet, Cremant  
Chevalier du Grand Robert, Bordeaux Blanc  
Chevalier du Grand Robert, Bordeaux Rouge

\$10 Per Person/Hour

### Cordials & Cognac Enhancement

Person/Hour  
Hennessy VS  
Amaretto  
Kahlua  
Baileys

\$10 Per Person/Hour

## NO-HOST BAR

No-Host Bars are available upon request. No-Host Bars are CASHLESS and only accept credit card payment. A \$350.00 Terminal Setup Fee will apply for each terminal required. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum threshold, the host will be charged for the shortfall. No-Host Bar pricing is inclusive of tax and service charges.

### No-Host Bars Include:

Premium Brand Spirits  
House Selected Wines  
Selection of Beers  
Seasonal Mocktail  
Assorted Juices  
Assorted Coca-Cola Soft Drinks  
Still & Sparkling Bottled Water

# SPECIALTY BARS & BEVERAGE ENHANCEMENTS

*The standard pour size is 1.25 ounces. The fee for each bartender is \$350.00 in four-hour increments. A single bar or bartender is recommended for every 100 guests. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum, the host will be charged for the shortfall.*

## **KETTLE ONE NITRO ESPRESSO MARTINI BAR ENHANCEMENT | \$20 PER DRINK**

*Minimum of One Hundred (100) Drinks Per Bar Enhancement Required.*

*(5) Bar Enhancements Maximum*

Delight your guests with handcrafted Kettle One Nitro Brewed Espresso Martinis

## **ULTIMATE BLOODY MARY BAR**

*2-Hour Bottomless Bar | \$60 per person*

*On Consumption | \$25 Per Drink*

*Minimum of fifty (50) drinks required*

*Mixologist's selection of garnishes, hot sauces and custom salts*

Vodkas: Tito's, Grey Goose, Grey Goose Flavors

Tequilas: Patron Silver, Patron Reposado

Bourbon/Tennessee: Maker's Mark Bourbon, Gentlemen Jack Tennessee Whiskey

## **MIMOSA & BELLINI BAR | \$18 PER DRINK**

*2-Hour Bottomless Bar | \$54 per person*

*On Consumption | \$18 Per Drink*

*Minimum of fifty (50) drinks required*

Santome, Prosecco mixed with your choice of puree

- Orange
- Peach
- Cranberry
- Mango
- Pomegranate

## **SPECIALTY COCKTAILS | \$25 PER DRINK**

Our award-winning mixology team will design a unique cocktail that is on-brand and on-point for your event! Consult your Catering Manager for details!

## **SEASONAL MOCKTAILS | \$14 PER DRINK**

Our award-winning mixology team will design a sensational and creative "mocktail collection" that guests of all ages can enjoy. Consult your Catering Manager for details!

# CURATED WINE PORTFOLIO

The standard wine pour size is 4 ounces. The fee for each bartender is \$350.00 in four-hour increments. A single bar or bartender is recommended for every 100 guests. Bars are subject to a minimum charge of \$875.00++ per bar per hour. If sales do not meet the minimum, the host will be charged for the shortfall.

## SPARKLING

Santome, Prosecco, Veneto Italy	\$68 Per Bottle
Ste. Michelle, Brut Sparkling, Columbia Valley, USA	\$72 Per Bottle
Piper-Heidsieck, Cuvee 1785, Brut Champagne, France	\$120 Per Bottle
Moet & Chandon, Imperial Reserve, Brut Champagne, France	\$135 Per Bottle
Veuve Clicquot, Yellow Label, France	\$175 Per Bottle
Taittinger, La Francaise, Brut Champagne, France	\$183 Per Bottle

## SPARKLING ROSÉ

Chandon, California Brut Rosé, USA	\$70 Per Bottle
G.H. Mumm, Grand Cordon, Rosé, France	\$101 Per Bottle
Perrier-Jouet, Blason, Brut Rosé, France	\$198 Per Bottle
Veuve Clicquot, Brut Rosé, France	\$227 Per Bottle

## WHITE WINES

### PINOT GRIGIO

Isabella, Veneto, Italy	\$68 Per Bottle
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### SAUVIGNON BLANC

Duckhorn, Napa Valley, USA	\$76 Per Bottle
Cloudy Bay, Marlborough, New Zealand	\$89 Per Bottle

### CHARDONNAY

Ferrari-Carano, Sonoma County, USA	\$69 Per Bottle
Ste. Michelle, Mimi, Columbia Valley, USA	\$72 Per Bottle
Rex Hill, Willamette Valley, USA	\$78 Per Bottle
Chalk Hill, Russian River Valley, USA	\$80 Per Bottle
William Fevre, Champs Royaux, Chablis, France	\$106 Per Bottle

### RIESLING

Monchhof, QBA, Germany	\$65 Per Bottle
Eroica, Washington, USA	\$68 Per Bottle

# CURATED WINE PORTFOLIO

The standard wine pour size is 4 ounces. The fee for each bartender is \$350.00 in four-hour increments. A single bar or bartender is recommended for every 100 guests. Bars are subject to a minimum charge of \$875.00+ per bar per hour. If sales do not meet the minimum, the host will be charged for the shortfall.

## ROSÉ WINES

Daou Vineyards, Discovery, Paso Robles, USA	\$71 Per Bottle
Chateau D'esclans, Whispering Angel, Cotes De Provence, France	\$76 Per Bottle

## RED WINES

### PINOT NOIR

A to Z, Oregon, USA	\$72 Per Bottle
The Four Graces, Willamette Valley, USA	\$74 Per Bottle
Rex Hill, Willamette Valley, USA	\$78 Per Bottle
Davis Bynum, Russian River Valley, USA	\$88 Per Bottle
Flowers, Sonoma, USA	\$95 Per Bottle

### MERLOT

Duckhorn, Napa Valley, USA	\$72 Per Bottle
Stag's Leap Winery, Stags Leap District, USA	\$85 Per Bottle
Northstar, Washington, USA	\$105 Per Bottle

### CABERNET SAUVIGNON

Ste. Michelle, Mimi, Columbia Valley, USA	\$72 Per Bottle
Daou Vineyards, Paso Robles, USA	\$75 Per Bottle
Ste. Michelle, Canoe Ridge Estate, Washington, USA	\$89 Per Bottle
JML, Seceret Door, Napa Valley, USA	\$112 Per Bottle
Jordan, Alexander Valley, USA	\$150 Per Bottle
Silver Oak, Alexander Valley, USA	\$195 Per Bottle

### MISCELLANEOUS REDS

Penfolds, Max's, Shiraz, Australia	\$68 Per Bottle
Numanthia, Termes, Tempranillo, Toro, Spain	\$71 Per Bottle
Arduini, Valpolicella, Veneto, Italy	\$80 Per Bottle
Il Borro, Toscana Rosso, Tuscany, Italy	\$125 Per Bottle

# **BANQUET POLICIES**

# BANQUET POLICIES

Resorts World Las Vegas is the sole provider of all food and beverages served on property. Outside food and beverage is strictly prohibited. To ensure compliance with the Southern Nevada Health District's and Clark County's food-handling and beverage regulations, all food and beverage must be consumed on hotel premises during the contracted time, except for to-go meals arranged in advance. In compliance with Nevada Liquor Laws, Resorts World Las Vegas is the only authorized licensee able to sell and serve liquor; beer, wine, and alcoholic beverages in the banquet facilities. Resorts World Las Vegas reserves the right to refuse service to any person who visibly appears to be intoxicated. The legal drinking age in Nevada is twenty-one (21) and proper identification is required when attending a function where alcohol is served.

## **MENUS & PRICING**

Resorts World Las Vegas may need to substitute ingredients and accompaniments based on market availability. Any menu changes will be communicated in advance when possible. Food and beverage pricing may be guaranteed up to (3) months in advance of event date upon request. Menus with quantity minimums require the minimum ordered regardless of group size. Packaged menus cannot be offered for less than ten (10) guests.

Food & Beverage pricing is subject to a non-taxable 20% Service Charge & a taxable 4% Admin Charge plus prevailing Nevada State Sales Tax. The service and admin charge will be calculated on the retail price of all food and beverage items including contractually negotiated and discounted pricing.

Receptions, except those preceding a dinner, require an \$85.00 per person food & beverage minimum expenditure, excluding tax and service/admin charges. Lunch buffets offered after 4 PM will be priced at prevailing dinner buffet menu pricing.

## **SPECIAL MEALS & DIETARY REQUESTS**

Resorts World Las Vegas will accommodate, to the best of its ability, any food allergies or restrictions. All special meals and dietary requests must be communicated in advance in accordance with the guarantee schedule. Resorts World Las Vegas may use outside vendors to accommodate certain special meals and dietary requests, and if so, the group will be charged any applicable fees. Resorts World Las Vegas tracks the following allergens and dietary restrictions: Wheat (W), Dairy (D), Egg (E), Peanut (P), Tree Nuts (TN), Shellfish (SH), Soy (SOY), Gelatin (GEL), Sesame (SES) Gluten-Free (GF), Dairy-Free (DF), Vegan (V), Vegetarian (VG). All banquet food items will reference the allergen if the menu contains a particular allergen. Resorts World Las Vegas is not a nut-free facility, and all food items may contain nuts or may be prepared in shared environments. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially with certain medical conditions.

## **OVERSET AND MAXIMUMS**

For seated buffet and plated meals, Resorts World Las Vegas will set and prepare 3% above the guarantee for events of 100 guests or more, not to exceed an overset of 50 guests, including special meal requests. There will be no overset for events with fewer than 100 guests. Special meal requests may be included in the guarantee or specified as part of the overset. Special meal requests will be included in the guarantee when calculating the overset.

## **OVERNIGHT FOOD & BEVERAGE EVENTS**

Food and Beverage events which occur between the hours of 11 PM - 5 AM will incur an overtime staffing fee of \$350 and a service charge of \$350 per event.

## **ROOM SETS & ROOM TURNS**

Seventy-two-inch (72") rounds of (10) shall be the standard room set for all dedicated banquet meal rooms. Alternative sets may incur a labor and service charge should additional staff be necessary to service a function. A minimum of two (2) hours is required for all basic room turns and sets. Room sets that require a "tight turn" or multiple resets throughout the day will incur a labor charge. Should a meal function require banquet service staff to set more than (2) hours prior to the meal function start time, an additional overtime labor charge will apply. Please consult your Catering Manager regarding all room sets, turn times, and service times for any applicable fees that may be applied.

## **STAGE RISERS & DANCE FLOOR**

A limited number of 6' x 8' x 24" risers are available for group use at a cost of \$200.00 per riser. A limited number of 4' x 4' dance floor tiles are available at a cost of \$50.00 per tile. Please consult your Catering & Conference Services Manager regarding equipment availability and arrangements.

## **FOOD SERVICE DÉCOR**

In accordance with the Southern Nevada Health District's requirements for food service, any decorative item used for food service such as but not limited to portable bars, display trays, specialty vessels, unique tables & station displays must have food safe compliant surfaces. Rented portable bar units are required to contain a hot water sink. Exceptions cannot be permitted.

## **LINENS**

In accordance with Resorts World Las Vegas' commitment to sustainable events and for the health and well-being of our guests and team members, Resorts World Las Vegas is predominantly a linen-free conference center. Cloth napkins are provided for all events and complimentary table linens are provided for plated meals and dinner buffets only. Groups requiring linens for all other functions are required to procure linens from an outside vendor at the Group's own expense.

# BANQUET POLICIES

## GUARANTEE POLICIES

All menus are prepared to guarantee and are nontransferable to other events. The initial expected guarantee is due with the detailed schedule of events ninety (90) days prior to the first arrival date. All food and beverage selections are due no less than thirty (30) days prior to the first arrival date along with an updated expected guarantee. Banquet Events Orders (BEOs) must be signed and approved no less than fourteen (14) days prior to the first arrival date. Once the BEOs have been distributed (fourteen (14) days prior to arrival), the expected guarantee cannot be reduced more than 10%. Should the expected guarantee be reduced more than 10% when the final guarantee is submitted, the group will be charged for the amount reduced more than 10%.

Once the final guarantees are received, they may no longer be reduced. If a final guarantee is not received as per the schedule below, Resorts World Las Vegas will use the agreed number noted on the BEO as the final guarantee. At the conclusion of the event, Resorts World Las Vegas will charge based on the final guarantee provided or the actual guest attendance, whichever is greater.

### Final guarantees are due based on the below schedule:

- 1 - 1,000 Guests: Five (5) business days prior to the scheduled function excluding weekends and holidays.
- 1,001 or more Guests: Seven (7) business days prior to the scheduled function excluding weekends and holidays.

Further advanced notice may be required due to menu complexity, holidays, deliveries, or other constraints.

Should the number of attendees increase after the final guarantee has been submitted or add new food & beverage events within the guarantee period, the Hotel will add a supplemental surcharge and as noted below:

- 15% price increase if received within five (5) business days of the event date. The price increase will not apply to beverages ordered on consumption.
- 20% price increase if received within seventy-two (72) hours of the event date. The price increase will not apply to beverages ordered on consumption.
- In addition to a price increase, a \$150.00 Expedite Fee will be applied for any new food order placed within twenty-four (24) business hours.

## CANCELLATION

Events canceled **ten (10) business days or less** from date of function will be charged as quoted on banquet event order.

## FOOD & BEVERAGE ATTRITION

Should the group fall short of the contracted food and beverage minimum, the group will be charged the difference between the contracted minimum and the actualized food and beverage total, exclusive of taxes. A 20% non-taxable service charge will be added to the attrition amount due.

## SERVICE STANDARDS

At Resorts World Las Vegas, we ensure all culinary functions are ready 15 minutes before the scheduled start time per the Banquet Event Order. If adjustments are needed due to event timing or venue availability, your Catering Manager will inform you in advance. To protect the integrity of our food presentations, quality, and maintain food safety, food will be displayed for a maximum of 120 minutes. For longer events, food orders may be staggered. Labor is reserved in four-hour increments, with service ratio minimums detailed below.

### Bartender | \$350 Each

- Hosted Bar(s) on Consumption: 1 per 100 guests
- Package Bar: 1 per 100 guests
- Non-Host/Cash Bar(s): 1 per 150 guests

### Chef Attendant | \$350 Each

Applied to all stations, displays or preparation areas requiring a dedicated chef on the floor or back-of-house. The number of stations and chefs required will be determined by your Catering Manager and varies based on the number of guests, function room, and other factors. On average, chef attendant stations are 1 chef per 100 guests.

### Dedicated Server/Attendant | \$350 Each

- Reception Tray Passing
- Cocktail Service
- Additional Service Requested over Hotel Standard

### Beverage Concession Services

- \$350 per Terminal Setup
- \$875 ++ Beverage Minimum Per Bar Per Hour

# BANQUET POLICIES

## **In-Suite Services:**

- A \$350.00 setup & preparation fee will be applied to all functions hosted in a Hospitality or Hotel Suite

## **Food Concession Services**

Resorts World Las Vegas Banquets does not offer Food Concession Services. We are pleased to have an unmatched portfolio of casual and fine dining food and beverage options available for guests to enjoy.

## **PRODUCT SAMPLING & CORKAGE**

If the Group or any of its attendees or exhibitors would like to provide food and/or beverage for the purpose of demonstrations, samples or sponsorships, the following applies:

Corkage is extended when approval has been given to bring in a non-alcoholic food and beverage product. This is generally offered only to manufacturers of the product, but contractual exceptions can be made. Corkage will be charged at 50% of the current retail price + current tax + current service/admin charge on the retail price.

- Samples are limited to products manufactured by the Group or directly tied to the group's primary business market.
  - Food samples are limited to (1) ounce.
  - Non-alcoholic beverage samples are limited to (2) ounces.
  - Alcoholic beverage samples are limited to (0.25) ounces and must be served by a Resorts World Bartender.
- Hotel will charge additional fees if rental equipment, storage, or cleaning fees are associated with product samples and/or client provided products.
- Product liability insurance is required when sample food is distributed.
- An Itinerant Health Permit may be required if the Group is preparing food within the meeting space. Should the event be open to the public (ticketed or otherwise), the group will be required to provide a Special Event Permit. The Group may procure the permit directly from the Southern Nevada Health District at 702.759.1258, by email at [environmentalhealth@snhdmail.org](mailto:environmentalhealth@snhdmail.org) or via the SNHD website at [Special Events – Southern Nevada Health District](#). Group will be responsible for all health permits and handwashing station charges as required by Clark County. Please consult your Catering Manager for details.
- A Southern Nevada Food Handlers Card and an Alcohol Awareness Card are required of anyone handling food and beverage within the convention or event space regardless of portion size offered.

## **MENU TASTINGS**

Resorts World Las Vegas is happy to offer a single complimentary menu tasting to contracted corporate groups with a \$150,000 F&B minimum or greater upon request. Groups that are not contracted will be charged for the cost of the tasting and credited back for the cost should the group move to contract with the Resort.

The single complimentary tasting is offered for up to (5) five decision makers only. Should Group wish to bring additional guest(s), Group will be required to pay prevailing menu price for said guest(s).

- Tastings will be presented with portioned sized presentations and are meant to assist in the design and selection of menus for specific client events only (i.e. gala dinner, executive meal, sponsored lunch). Tastings will not be tailored to "general menu samplings" and must be used for specific event menu design purposes.
- Tastings will not be conducted for continental/breakfast buffets, boxed meals or break menus.
- A minimum of four (4) weeks' notice is required to host a tasting and scheduling is subject to Culinary availability.
- Tastings must be hosted more than four weeks prior to event date but less than eight weeks prior.
- Any decor requested for the tasting (including, but not limited to linen, chairs, floral, etc.) will be charged to the Group.

## **OUTDOOR EVENTS & WEATHER**

Hotel reserves the right to move any outdoor function to the available indoor backup space if any of the following conditions exist:

Wind gusts in excess of 20 mph, temperatures below 60 degrees and/or above 110 degrees, 30% or higher chance of precipitation in the area. Group will be advised of all options for Group's function at a minimum of forty-eight (48) hours in advance of the functions set-up start time. A decision must be made no less than 6 hours prior to the event start time or an event movement labor fee will be applied. The Hotel's decision to move an event indoors is final.

## **UNIQUE VENUES**

Events held in unique venues (suites, exhibit halls, pools, nightclubs, lounges, outdoors venues, etc.) may be subject to additional policies, special menus, and fees. Please consult your Catering Manager regarding venue specifics.

## **FIRE MARSHAL REQUIRED DIAGRAMS**

In accordance with the Clark County Uniform Fire Code, all functions with attendance greater than 300 people and/or displays/exhibits require a Fire Marshal-approved diagram on the premises for and during each event. In addition, separate permits are required for vehicle displays and exhibit booths. Candles, open flames, and pyrotechnics are not permitted. Encore Productions can assist in creating and submitting any required diagrams and forms with the Fire Marshal for an additional fee and must be requested no later than sixty (60) days in advance.

Additional policies and essential information can be found in the complete The Meeting Professional's Guide available here: <https://www.rwlasvegas.com/meeting-events/resources/meeting-planner-guide>



THANK YOU.

