



# CATERING MENU

# REFRESHMENTS

Freshly Brewed Coffee & Decaffeinated Coffee • \$110 Per Gallon

Assortment of Harney and Son's™ Premium Teas • \$110 Per Gallon

Freshly Brewed Traditional Iced Tea • \$110 Per Gallon

Infused Water • \$250 Per Flavor

REFRESHED FOR 2 HOURS

CHOICE OF ONE: Cucumber Citrus, Raspberry Lime, Watermelon Rosemary, Blackberry Sage, Pineapple Mint, Strawberry Mint

Orange, Cranberry and Grapefruit Juices • \$30 Per Quart

Assorted Naked™ or Odwalla™ Juices# • \$8 Each

Assorted Bottled Juices • \$8 Each

Assorted Pepsi Soft™ Drinks • \$7 Each

Red Rock Bottled Water • \$7 Each

Assorted Bubly™ Sparkling Water • \$8 Each

Chilled Panna™ and San Pellegrino™ Water (16.9oz.) • \$8 Each

Chilled Panna™ and San Pellegrino™ Water (1 Liter) • \$12 Each

Chilled Chocolate and Whole Milk™# • \$5 Each

Assorted Starbucks® Frappuccinos & Double Shot • \$10 Each

Regular & Sugar Free Red Bull™ • \$10 Each

Assorted Sweetened & Unsweetened Pure Leaf™ Tea • \$8 Each

Coconut Water • \$8 Each

# Quantity of order must be specified. Quantity ordered reflects minimum consumption charged

# BAKED SNACKS

Assorted Mini Filled Muffins • \$52 Per Dozen

Assorted Donut Holes • \$52 Per Dozen

Assorted Mini Beignets • \$80 Per Dozen

Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars <sup>GF</sup> • \$80 Per Dozen

Assorted Fruit-Nut Breads with Preserves • \$80 Per Dozen

Housemade Cinnamon or Raisin Rolls • \$80 Per Dozen  
Cream Cheese Icing

Assorted Bagels and Cream Cheese • \$80 Per Dozen With Toaster  
<sup>GF</sup> Available Upon Request

Chocolate Chunk, Lemon-Blueberry, Maple-Pecan Scones • \$80 Per Dozen

Orange-Almond and Chocolate-Pistachio Biscotti • \$80 Per Dozen

Fresh Baked Cookies • \$80 Per Dozen  
Chocolate Chip, Oatmeal-Raisin, Sugar and Peanut Butter

Fresh Baked Gourmet Cookies • \$82 Per Dozen  
White Chocolate-Macadamia Nut, Double Chocolate and Heath Bar

Fresh Baked Snickerdoodle Cookies <sup>GF</sup> • \$80 Per Dozen

Fresh Baked Walnut Chocolate Cookies <sup>VG</sup> • \$80 Per Dozen

Assortment of Rice Krispy Treats <sup>GF</sup> • \$80 Per Dozen

Assortment of Blondies & Fudge Brownies • \$80 Per Dozen

Housemade Cranberry-Blueberry Granola Bars • \$80 Per Dozen

Assorted Mini French Desserts • \$80 Per Dozen

Cheesecake Lollipops • \$80 Per Dozen  
Vanilla, Chocolate, Strawberry

# SNACKS

Seasonal Whole Fresh Fruit# • \$6 Per Piece

Fresh Fruit Skewers **GF** **V** • \$74 Per Dozen  
With Side of Honey Yogurt Sauce

Fresh Seasonal Fruits  
and Berries **GF** **VG** • \$16 Per Guest  
Minimum 10 Ordered

Chocolate Dipped  
Strawberries **GF** **V** • \$82 Per Dozen

Mini Seasonal Fruit  
Yogurt Parfaits **GF** **V** • \$84 Per Dozen  
Homemade Granola with Almonds

Assorted Flavors Individual  
Greek Fruit Yogurt **GF** **V** • \$8 Each

Assorted Miss Vickie's Chips **GF** **V** • \$7 Each

Assorted Candy Bars • \$6 Each  
Kit Kat™, M&M's™, Reese's™, Skittles™, Snickers™

Individual Housemade  
Salty-Sweet Trail Mix\* **V** • \$8 Each

Assorted Individual  
Gourmet Flavored Popcorn **GF** **V** • \$8 Each

Assortment of Power Bars **V** • \$7 Each

Granola Bars **V** • \$6 Each

## PER ORDER SNACKS

(Each Order Serves 10 Guests)

Assorted Deluxe Mixed Nuts **GF** **V** • \$80 Per Order

Honey Roasted Peanuts,  
Almonds or Cashews **GF** **V** • \$80 Per Order

Housemade Spiced Nuts **GF** **V** • \$80 Per Order

Pretzels, Potato Chips  
or Cheddar Goldfish Crackers • \$60 Per Order

Kettle Potato Chips **GF** **V** • \$80 Per Order

Chips and Dip **GF** **V** • \$82 Per Order  
Housemade Potato Chips, Boursin Onion Dip

Pita Platter With Dips **V** • \$82 Per Order  
Lavosh, Pita, Hummus, Olive Tapenade, Artichoke Za'atar Dip

Tortilla Chips and Dip **GF** **V** • \$82 Per Order  
Southwestern Housemade Corn Tortilla Chips, Salsa,  
Guacamole

Pretzel Bites **V** • \$80 Per Order  
Warm Pretzel Bites, Spicy-Sweet Mustard, Beer Cheese Dip

## CONTINUOUS BEVERAGE PACKAGE BREAKS

(Minimum 20 Guests)

### Basic Coffee Break

Freshly Brewed Coffee, Decaffeinated Coffee  
and a Selection of Harney and Son's™ Teas

THREE HOURS • \$16 PER GUEST  
FOUR HOURS • \$20 PER GUEST  
SIX HOURS • \$22 PER GUEST  
EIGHT HOURS • \$26 PER GUEST

### Basic Beverage Break

Freshly Brewed Coffee, Decaffeinated Coffee  
and a Selection of Harney and Son's™ Teas,  
Assorted Pepsi Soft Drinks

THREE HOURS • \$22 PER GUEST  
FOUR HOURS • \$24 PER GUEST  
SIX HOURS • \$32 PER GUEST  
EIGHT HOURS • \$34 PER GUEST

### Full Beverage Break

Freshly Brewed Coffee, Decaffeinated Coffee  
and a Selection of Harney and Son's™  
Teas, Assorted Pepsi Soft Drinks,  
Still and Sparkling Water

THREE HOURS • \$34 PER GUEST  
FOUR HOURS • \$39 PER GUEST  
SIX HOURS • \$52 PER GUEST  
EIGHT HOURS • \$62 PER GUEST

### Hand Crafted Specialty Coffees • \$12 Each

HOT OR ICED

Espresso, Double Espresso, Cappuccino, Latte, Americano

FLAVORS, CREAMERS, TOPPINGS

Vanilla, Hazelnut, Caramel, Irish Cream, Chocolate  
Unsweetened Oat Milk, Almond Milk, Soy Milk Whole Milk,  
Skim Milk, Non-Fat House Whipped Cream, Chocolate  
Shavings, Orange Peel Rock Sugar Stir Sticks

MINIMUM ORDER OF 25% OF GUEST GUARANTEE  
\*BARISTA FEE \$250, PER BARISTA, PER 100 GUESTS

# Quantity of order must be specified. Quantity ordered reflects minimum consumption charged

# THEMED REFRESHMENT BREAKS

MINIMUM 20 GUESTS

BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE AND PLACED IN FOYER SPACE OR ROLL IN

## The Ballpark Break • \$26 Per Guest

Mini Slider Dogs

Mini Beef Sliders

Warm Pretzel Bites, Spicy-Sweet Mustard and Beer Cheese V

Potato Chips and Boursin Onion Dip GF V

Assorted Candy

## Grab And Go • \$20 Per Guest

Individually Wrapped Sweet and Salty Snacks

Granola Bars

Assorted Whole Fruits

## Italian Gelato Station\* • \$24 Per Guest

MAXIMUM OF 300 GUESTS

Stracciatella, Tiramisu & Pistachio Gelato

Waffle Cones

China Cups Available For GF Option

Chocolate Fudge

Amarena Cherries

\*Uniformed Attendant Required, Per 100 Guests \$250

## High Tea • \$26 Per Guest

FINGER SANDWICHES:

Smoked Salmon, Cream Cheese and Dill on a Mini Bagel

Cucumber and Herbed Cream Cheese on Sourdough V

Deviled Egg, Dijon and Chive on Wheat V

Shaved Roasted Beef and Horseradish Cream on Marbled Rye

SCONES:

Chocolate Chunk, Lemon-Blueberry, Maple-Pecan

Devonshire Cream and Lemon Curd

## Chocolate Break • \$22 Per Guest

Yes Everything Chocolate, Chocolate and More Chocolate!

Double Chocolate Chip Cookies

Milk Chocolate Brownies with Fudge Ganache

Chocolate Roll with Milk Chocolate Ganache

Chocolate Madeleine

Chocolate Liégeois Velvety Custard

## Natural Wonder • \$26 Per Guest

Yogurt Dipped Tropical Fruit Skewers GF V

Assorted Whole Fruits

Dried Fruits and Fruit Chips V

Individually Wrapped Granola Bars V

Trail Mix and Mixed Nuts V

Açaí Berry and Mango Chia Smoothie Shots V

# THEMED REFRESHMENT BREAKS

MINIMUM 20 GUESTS

BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE AND PLACED IN FOYER SPACE OR ROLL IN

## Movie Theater Break\* • \$24 Per Guest

Freshly Popped Popcorn **GF**

Movie Theater Candy

Warm Pretzel Bites, Spicy-Sweet Mustard, and Beer Cheese **V**

Novelty Soda Pop

\*Uniformed Attendant Required, Per 100 Guests \$250

## Protein Pick Me Up Break • \$26 Per Guest

Domestic and Imported Artisan Cheeses, Crackers **V**

Protein Bars

Roasted, Lightly Salted Pistachios, Almonds, Cashews, Peanuts **GF V**

Greek Yogurt Parfaits With Homemade Granola with Almonds **GF V**

High Energy Nut Bars

## Re-Energize • \$20 Per Guest

A Combination of Red Bull and Power Drinks

Chilled Starbucks Coffee Drinks

Assorted Power Bars and Novelty Candies

Nutty Banana Espresso and Citrus Matcha Smoothie Shots **GF V**

## Nacho Libre • \$28 Per Guest

Picadillo Style Beef, Chicken, Black Bean Filled Empanadas

Nachos with Tortilla Chips, Nacho Cheese **GF V**

Fire Roasted Tomato Salsa, Guacamole, Sour Cream **V**

Warm Mini Churros **V**

Sliced Fruit Display **GF VG**

## Sugar Rush • \$24 Per Guest

Fresh Baked Gourmet Cookies

*White Chocolate Macadamia Nut, Double Chocolate and Heath Bar*

Fresh Baked Snickerdoodle Cookies **GF**

Fresh Baked Walnut Chocolate Cookies **VG**

Parisian Flan

Mini Chocolate Banana Tarts

Homemade Fudge **GF**

## Market Fresh Break • \$26 Per Guest

Assorted Cold Pressed Juice Shots **VG**

Whole Fresh Fruit

Terra™ Chips with Creamy Vegetable Dip **GF V**

Sliced Watermelon

Kind™ Bars

# MEETING BREAK PACKAGES

## MINIMUM 10 GUESTS

TO SIMPLIFY YOUR MEETING NEEDS WE OFFER SPECIALIZED BREAK PACKAGES

ALL PACKAGES INCLUDE A CONTINENTAL BREAKFAST, MID-MORNING BREAK AND AFTERNOON BREAK

**SERVICE PROVIDED FOR 90 MINUTES FOR CONTINENTAL BREAKFAST AND PLACED IN FOYER OR ROLL IN 30 MINUTES FOR MID MORNING AND AFTERNOON**

### Break Package #1 • \$60 Per Guest

#### BREAKFAST

Freshly Squeezed Orange and Cranberry Juices

Fresh Seasonal Fruits and Berries

Chef's Selection of Assorted Muffins and Danish

Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars **GF**

Sweet Butter, Marmalade and Fruit Preserves

#### CHOICE OF ONE SANDWICH

*Vegetarian Of Same Type Of Sandwich Upon Request:*

Sausage Patty, Egg, and American Cheese Biscuit

Southwestern Breakfast Quesadilla

*Flour Tortilla, Pork Sausage, Cheddar Cheese, Tomatillo Salsa*

Southwestern Breakfast Quesadilla **GF**

*Corn Tortilla, Chicken Sausage, Cheddar Cheese, Tomatillo Salsa*

Ham, Egg, and Cheese Breakfast Croissant

Turkey Bacon

*Egg Whites, and Provolone Whole Wheat English Muffin*

Applewood Bacon,

*Smoked Gouda, Red Pepper, Cage Free Eggs on Ciabatta*

Roasted Pork

*Fried Egg, Sriracha Mayo on Brioche*

Tofu Scramble **GF** **VG**

*Plant Based Cheese, Chopped Tomatoes on Gluten Free Bun*

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas

#### MID-MORNING BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas

Assorted Soft Drinks and Red Rock Bottled Water

#### AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas

Assorted Soft Drinks and Red Rock Bottled Water

Fresh Baked Cookies

Assortment of Rice Krispy Treats **GF**

Whole Fresh Fruit

#### CHOICE OF ONE

Warm Pretzel Bites, Spicy-Sweet Mustard and Beer Cheese **V**

Corn Tortilla Chips, Warm Bean Dip, Salsa Roja, Sliced Jalapeño **GF**

### Break Package #2 • \$50 Per Guest

#### BREAKFAST

Freshly Squeezed Orange and Cranberry Juices

Croissants, Muffins and Danish

Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars **GF**

Sweet Butter, Marmalade and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas

#### MID-MORNING BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas

Assorted Soft Drinks and Red Rock Bottled Water

#### AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas

Assorted Soft Drinks and Red Rock Bottled Water

Fresh Baked Cookies

Assortment of Rice Krispy Treats **GF**

# LIGHT BREAKFAST BUFFET SELECTIONS

MINIMUM 10 GUESTS

SERVICE PROVIDED FOR 90 MINUTES FOR CONTINENTAL BREAKFAST

## Continental • \$40 Per Guest

Freshly Squeezed Orange and Cranberry Juices  
 Fresh Seasonal Fruits and Berries  
 Croissants, Muffins and Danish  
 Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars **GF**  
 Sweet Butter, Marmalade and Fruit Preserves  
 Freshly Brewed Coffee, Decaffeinated Coffee  
 Selection of Harney and Son's™ Teas

## The Bagel Bar • \$47 Per Guest

Freshly Squeezed Orange and Cranberry Juices  
 Fresh Seasonal Fruits and Berries  
 Plain, Wheat, Assorted Bagels  
*Available with Toaster, GF Bagel Available*  
 House Smoked Salmon  
 Freshly Sliced Tomatoes, Shaved Red Onions, Capers  
 Herb, Strawberry And Plain Cream Cheeses  
 Fruit Compote, Sweet Butter, Marmalade and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee  
 Selection of Harney and Son's™ Teas

## Vistas • \$55 Per Guest

Freshly Squeezed Orange and Cranberry Juices  
 Fresh Seasonal Fruits and Berries  
 Muffins, Sticky Pecan Buns, Apple Turnovers  
 Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars **GF**  
 Sweet Butter, Marmalade and Fruit Preserves

### CHOICE OF ONE SANDWICH

*Vegetarian of Same Type of Sandwich Upon Request:*

Sausage Patty, Egg, and American Cheese Biscuit  
 Southwestern Breakfast Quesadilla  
*Flour Tortilla, Pork Sausage, Cheddar Cheese, Tomatillo Salsa*  
 Southwestern Breakfast Quesadilla **GF**  
*Corn Tortilla, Chicken Sausage, Cheddar Cheese, Tomatillo Salsa*  
 Ham, Egg, and Cheese Breakfast Croissant  
 Turkey Bacon  
*Egg Whites, and Provolone Whole Wheat English Muffin*  
 Applewood Bacon,  
*Smoked Gouda, Red Pepper, Cage Free Eggs on Ciabatta*  
 Roasted Pork  
*Fried Egg, Sriracha Mayo on Brioche*  
 Tofu Scramble **GF VG**  
*Plant Based Cheese, Chopped Tomatoes on Gluten Free Bun*

Freshly Brewed Coffee, Decaffeinated Coffee  
 Selection of Harney and Son's™ Teas

# PLATED BREAKFAST SELECTIONS

MINIMUM 10 GUESTS/MULTIPLE ENTRÉE SELECTIONS REQUIRE A MINIMUM OF 20 ORDERED

ALL BREAKFAST ENTRÉES ARE SERVED WITH FRESHLY SQUEEZED ORANGE AND CRANBERRY JUICES, FRESHLY BAKED BREAKFAST PASTRIES, BUTTER AND PRESERVES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

## The Traditional **GF** • \$55 Per Guest

Scrambled Eggs, Fresh Chives, Breakfast Potatoes

### CHOICE OF ONE MEAT **GF**

Grilled Pork Sausage Patty  
 Applewood Smoked Bacon  
 Smoked Ham  
 Grilled Chicken Sausage Link  
 Turkey Bacon  
 Plant Based Sausage Link **VG**

## Steak & Eggs **GF** • \$60 Per Guest

Grilled New York Sirloin, Scrambled Eggs with White Cheddar, Chives, Roasted Cherub Tomato, Breakfast Potatoes

## Omelette Lorraine **GF** • \$55 Per Guest

Egg Omelette, Bacon, Ham, Gruyère, Mornay Sauce, Breakfast Potatoes, Applewood Smoked Bacon

## Egg White Frittata **GF** • \$55 Per Guest

Spinach, Tomato, Mozzarella and Pesto Frittata, Breakfast Potatoes  
 Chicken Sausage Link

## Stuffed Brioche French Toast • \$55 Per Guest

Fresh Seasonal Berries, Applewood Smoked Bacon  
 Vermont Maple Syrup

## Housemade Corned Beef Hash **GF** • \$55 Per Guest

Corned Beef Hash with Sautéed Diced Onions, Scrambled Eggs, Roasted Peppers

# BREAKFAST BUFFETS

## MINIMUM 20 GUESTS

ALL BREAKFASTS SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

**SERVICE PROVIDED FOR 90 MINUTES**

### The Summerlin • \$60 Per Guest

Freshly Squeezed Orange and Cranberry Juices

Fresh Seasonal Fruits and Berries

Assorted Individual Greek Yogurts **GF** **V**

Homemade Granola with Almonds **GF** **V** with Regular and Low-Fat Milk

Scrambled Eggs with White Cheddar and Chives **GF** **V**

Daily Breakfast Potatoes **GF** **V**

Daily Breakfast Vegetable **GF** **VG**

#### CHOICE OF TWO MEATS **GF**

Grilled Pork Sausage Patty

Grilled Chicken Sausage Link

Applewood Smoked Bacon

Turkey Bacon

Grilled Canadian Bacon

Plant Based Sausage Link **VG**

#### CHOICE OF ONE **V**

Miniature Waffles with Fruit Compote

Pancakes, Maple Syrup

Cinnamon Brioche French Toast, Maple Syrup

Buttermilk Biscuits and Gravy

Captain Crunch French Toast, Maple Syrup

Tofu Scramble **GF** **VG**

Freshly Baked Croissants and Chocolate Croissants,

Mini Filled Muffins and Raisin Rolls

Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars **GF**

Sweet Butter, Honey, Marmalade and Fruit Preserves

### The Red Rock • \$60 Per Guest

Freshly Squeezed Orange and Cranberry Juices

Assorted Flavors Cold Pressed Juice Shots

Fresh Seasonal Fruits and Berries

Individual Açai Bowl **GF** **V**

*with Mixed Berries, Homemade Granola with Almonds and Toasted Coconut*

Steel Cut Oatmeal **GF** **VG**

*Accompanied By Cinnamon, Brown Sugar, Raisins, Nuts* **GF** **V**

#### CHOICE OF ONE

Fresh Blueberries

Chocolate Chips **GF** **V**

Banana Chips **GF** **VG**

#### CHOICE OF ONE EGG

Scrambled Eggs with White Cheddar and Chives **GF** **V**

Individual Egg White Frittata, Spinach, Tomato, Mozzarella and Pesto **GF** **V**

Baked Egg White and Power Grain Frittata **GF** **V**

*With Greens, Onions, Tomato, Feta Cheese and Quinoa*

Tofu Scramble, Plant Based Cheese, Chopped Tomatoes **GF** **VG**

Daily Breakfast Potatoes **GF** **V**

Daily Breakfast Vegetable **GF** **VG**

#### CHOICE OF TWO MEATS **GF**

Grilled Pork Sausage Patty

Grilled Chicken Sausage Link

Applewood Smoked Bacon

Turkey Bacon

Grilled Canadian Bacon

Plant Based Sausage Link **VG**

Whole Wheat and Multi Grain Breakfast Pastries and Heart Healthy Muffins

Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars **GF**

Sweet Butter, Honey, Marmalade and Fruit Preserves

# BREAKFAST BUFFET ENHANCEMENTS

## Breakfast Sandwiches • \$12 Per Guest

MINIMUM 10 GUESTS

CHOICE OF ONE SANDWICH

*Vegetarian of Same Type of Sandwich Upon Request:*

Sausage Patty, Egg, and American Cheese Biscuit

Southwestern Breakfast Quesadilla

Flour Tortilla, Pork Sausage, Cheddar Cheese, Tomatillo Salsa

Southwestern Breakfast Quesadilla **GF**

Corn Tortilla, Chicken Sausage, Cheddar Cheese, Tomatillo Salsa

Ham, Egg, And Cheese Breakfast Croissant

Turkey Bacon

Egg Whites, and Provolone Whole Wheat English Muffin

Applewood Bacon,

Smoked Gouda, Red Pepper, Cage Free Eggs on Ciabatta

Roasted Pork

Fried Egg, Sriracha Mayo on Brioche

Tofu Scramble **GF VG**

Plant Based Cheese, Chopped Tomatoes on Gluten Free Bun

## Scrambled Eggs • \$20 Per Guest

MINIMUM 10 GUESTS

CHOICE OF ONE MEAT **GF**

Grilled Pork Sausage Patty

Applewood Smoked Bacon

Grilled Canadian Bacon

Chicken Apple Sausage Link

Turkey Bacon

Plant Based Sausage Link **VG**

## Steel Cut Oatmeal **GF VG** • \$8 Each

Accompanied By Cinnamon, Brown Sugar, Raisins, Nuts **GF V**

CHOICE OF ONE

Fresh Blueberries

Chocolate Chips **GF V**

Banana Chips **GF VG**

## Scottish Salmon, Assorted Bagels • \$20 Per Guest

MINIMUM 10 ORDERED

Sliced Scottish Salmon, Cream Cheese, Toaster

**GF** Bagel Available

## Overnight Oats **V** • \$7 Per Guest

MINIMUM 10 GUESTS

CHOICE OF ONE

Piña Colada with Pineapple and Coconut Chips

"Carrot Cake"

Cacao Nibs, Chia Seeds, Banana

## Avocado Toast **V** • \$11 Per Guest

MINIMUM 10 GUESTS

7 Grain Bread, Avocado Spread, Diced Avocado,

Dehydrated Tomato, Red Radish, Balsamic Glaze, Pistachio,

Crumbled Feta, Micro Cilantro

## Avocado Toast Station\* • \$24 Per Guest

MINIMUM 20 GUESTS

7 Grain Bread, Sourdough Bread, Texas Toast,

Avocado Spread

TOPPING OPTIONS:

Diced Avocado, Dehydrated Tomato, Red Radish,

Diced Cucumber, Red Onion, Chopped Bacon,

Diced Turkey, Crumbled Feta, Cotija, Fresh Mozzarella,

Pine Nuts, Pistachios, Cashews, Balsamic Glaze,

Micro Cilantro, Micro Basil

\*Uniformed Chef's Fee \$250, Per 100 Guests

## Omelettes Prepared To Order\* **GF** • \$25 Per Guest

MINIMUM 20 GUESTS

WHOLE EGGS AND EGG WHITES WITH A CHOICE OF FILLINGS:

Tomatoes, Green Peppers, Mushrooms, Onions, Spinach,

Smoked Salmon, Ham, Chicken Sausage, Pork Sausage,

Grated Cheddar, Pepper Jack, and House Made Salsa Bar

\*Uniformed Chef's Fee \$250, Per 100 Guests

## Waffle Bar\* **V** • \$20 Per Guest

MINIMUM 20 GUESTS

Freshly Whipped Cream, Apple Cinnamon Compote,

Strawberry Compote, Blueberry Compote, Peach Compote,

Chocolate Chips, Toasted Peanuts, Maple Syrup, Sweet Butter

\*Uniformed Chef's Fee \$250, Per 100 Guests

## Additional

Plain, Wheat, Assorted Bagels • \$80 Per Dozen

Available with Toaster, **GF** Bagel Available

Housemade Cinnamon Rolls or Raisin Rolls • \$80 Per Dozen

Assorted Flavored Greek Yogurts# • \$8 Each

Yogurt and Parfaits# **GF V** • \$84 Per Dozen

Individual Yogurt and Homemade Granola with Almonds Parfaits

Individual Boxed Cold Cereals and Milk\* **V** • \$6 Each

Hard Boiled Eggs# **GF V** • \$5 Each

Salt and Cracked Pepper

# Quantity of order must be specified. Quantity ordered reflects minimum consumption charged

# PLATED LUNCHEONS

MINIMUM 10 GUESTS/MULTIPLE ENTRÉE SELECTIONS REQUIRE A MINIMUM OF 20 ORDERED AND CHARGED AT THE HIGHEST PRICE ENTRÉE SELECTION  
OUR THREE-COURSE LUNCHEON MENU INCLUDES SOUP OR SALAD, ENTRÉE AND DESSERT • SELECTION OF BREAD AND BUTTER | FRESHLY BREWED TRADITIONAL ICED TEA

## Soups & Salads

CHOICE OF ONE

Sun Ripened Tomato Basil Bisque **GF** **V**

Hearty Baked Potato Soup **GF**

With Bacon, Green Onions and Sour Cream

Brandied Lobster Bisque **GF**

Italian Sausage and Potato Soup **GF**

Kale and Pancetta

Mixed Greens Salad **V**

Grape Tomatoes, Cucumber, Carrot Tuile, Goat Cheese,  
Focaccia Crouton, Honey Shallot Vinaigrette

Caesar Salad **V**

Sweet Gem, Confit Tomato, Parmesan Focaccia Crouton, Creamy Caesar

Ancient Grains **V**

Farro, Quinoa, Sorghum, Baby Arugula, Baby Kale, Frisée, Radicchio, Dried  
Cherry, Pistachio, Feta Cheese, Citrus Annatto Vinaigrette

Flat Iceberg Wedge

Applewood Smoked Bacon Crumble, Maytag Blue Cheese, Heirloom Tomato,  
Cucumber Ribbons, Soft Boiled Egg Wedge, Green Goddess Dressing

Fennel, Arugula, Bosc Pear **GF** **VG**

Pomegranate Arils, Pecan, Memo Chive Candied Pear Vinaigrette

## Entrées

CHOICE OF ONE

Roasted Pork Loin **GF** • \$70 Per Guest

Cannellini Beans, Pickled Shallots, Corn, Butter, Seasonal Vegetables

Seared Salmon • \$75 Per Guest

Barley Pilaf, Confit Orange, Citrus Veloute, Seasonal Vegetables

Marinated Chicken Breast **GF** • \$70 Per Guest

Coriander Lime, Green Chili Rice, Roasted Toy Pepper,  
Cilantro Cream, Seasonal Vegetables

White Balsamic Seared Chicken Breast **GF** • \$70 Per Guest

Yukon Potato Purée, Thyme Jus, Seasonal Vegetables

Seared Cab Flat Iron **GF** • \$75 Per Guest

Caramelized Shallots, Roasted Peewee Potato,  
Shitake Mushroom Demi, Seasonal Vegetables

Burgundy Braised Beef Short Rib **GF** • \$75 Per Guest

Fork Crushed New Potatoes, Natural Braising Jus, Seasonal Vegetables

Mediterranean Chicken Cobb Salad **GF** • \$65 Per Guest

Grilled Chicken, Red Onion, Chickpeas, Cucumber, Grape Tomato, Feta Cheese,  
Romaine, Tzatziki Dressing

Seared Pesto Salmon • \$75 Per Guest

Baby Kale, Farro, Pistachio, Ricotta Salata, Honey Shallot Vinaigrette

Teriyaki Jackfruit Sushi Bowl **VG** • \$65 Per Guest

Jasmine Rice, Furikake, Wakame, Edamame, Carrot

## Desserts

CHOICE OF ONE

Traditional Tiramisu

Coffee Soaked Lady Fingers, Chocolate Dipped Biscotti

Oreo Cheesecake

Fruit Coulis

Dulce De Leche Cheesecake

Caramel Sauce

Mandarin, Orange Almond Dome Cake

Citrus Sauce

Black Forest Layered Cake

Cherries, Milk Chocolate Sauce

Blueberry Lemon Tart **VG**

Coconut Layer Cake **VG**

Sticky Rice Coconut Mango **GF** **VG**

Black Forest Layered Cake Bar **GF**

Cherries, Milk Chocolate Sauce

# LUNCHEON BUFFETS

## MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED TRADITIONAL ICED TEA, FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

**SERVICE PROVIDED FOR 2 HOURS**

### Red Rock Deli

**\$68 Per Guest**

Seasonal Soup Du Jour **GF** **V**

California Baby Greens **V**

*Sweet Onions, Beefsteak Tomatoes, Chunky Bleu Cheese, Buttermilk Ranch Dressing and Cracked Dijon Vinaigrette*

Almond Chicken Salad **GF**

*Diced Fruit, Grapes*

Quinoa, Portobello Salad **GF** **VG**

*Cherry Tomato, Baby Kale, Pistachio*

*Blue Agave Shallot Vinaigrette*

Roasted Fingerling Potato Salad **GF**

*Mustard Seeds, Red Onion, Bacon, Sherry Vinegar*

Assorted Cold Cut Display **GF**

*Thin Sliced Turkey Breast, Black Forest Ham,*

*Peppered Roast Beef, and Genoa Salami*

Selection of Cheeses **GF**

*Swiss, Sharp Cheddar, and Pepper Jack*

Pickle Spears and Jardinière **GF** **VG**

*Crisp Lettuce, Sliced Vine Tomatoes, Shaved Onions,*

*Mayonnaise, Horseradish and Yellow Mustard*

Hearth Fresh Baked Sliced Breads and Sub-Rolls

### DESSERT SELECTIONS

Lemon Poppy Seed Cake with Lemon Curd

Carrot Cake with Cream Cheese Frosting

Home Baked Assorted Cookies

### ENHANCE YOUR DELI EXPERIENCE

Griddled Oversized Reuben Sandwiches\* • \$15 Per Guest

*Thick Cut Marbled Rye Bread*

\*Uniformed Chef's Fee \$250 (2 Hour Maximum)

### Sonoma

**\$72 Per Guest Monday**

**\$78 Per Guest Tuesday - Sunday**

Seasonal Soup Du Jour **GF**

Baby Field Greens **GF** **VG**

*Butter Lettuce, Candied Pecan, Grapes, Cucumber,*

*Hearts of Palm, Champagne Vinaigrette*

Golden Beet Salad **GF** **V**

*Arugula, Orange Segments, Fennel, Humbolt Fog,*

*Toasted Almonds, Apple Mustard Vinaigrette*

Citrus Herb Brined Chicken **GF**

*Dried Apricot, Almond, Onion Veloute*

Seared Halibut **GF**

*Dill, Orange, Fennel*

Vegetarian Wild Mushroom Bread Pudding **V**

Seasonal Fresh Vegetables **GF** **VG**

Herb Roasted Homestyle Red Potatoes **GF** **VG**

### DESSERT SELECTIONS

Seasonal Exotic Panna Cotta **GF**

Fresh Fruit Tarts

Pistachio Financier

### Southwestern

**\$72 Per Guest Tuesday**

**\$78 Per Guest Wednesday - Monday**

Seasonal Soup Du Jour **GF**

The Border Chopped Salad **GF** **V**

*Bibb Lettuce, Radicchio, Black Beans, Cucumber, Diced Tomato,*

*Pickled Red Onion, Jack Cheese, Pepitas, Avocado, Tequila Lime Vinaigrette*

Esquites Con Camarones Salad **GF**

*Shrimp, Grilled Corn, Cotija Cheese,*

*Grilled Jalapeño, Paprika*

Coriander Lime Marinated Chicken **GF**

*Radish, Cilantro Cream Sauce*

Flame Grilled Flank Steak With Chimichurri **GF**

*Charred Toy Peppers and Sweet Onion, Lime Wedges, Cilantro*

Michoacán Style Jackfruit **GF** **VG**

*Cilantro, Onion Relish, Pickled Carrots*

Black Beans and Rice **V** **GF**

*Cotija Cheese*

Roasted Seasonal Squash **GF** **VG**

*Cumin and Lime*

### DESSERT SELECTIONS

Chocolate Tart Mole Pudding

Mango Flan Shot **GF**

Coffee Tarts

### ENHANCE YOUR LATIN FIESTA

24 HOUR BRAISED, HAND CARVED

Lechon Asado\* **GF** • \$16 Per Guest

*Sour Orange Mojo, Sweet Onions, Mango BBQ Sauce*

\*Uniformed Chef's Fee \$250, Per 100 Guests  
(2 Hour Maximum)

# LUNCHEON BUFFETS

## MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED TRADITIONAL ICED TEA, FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

SERVICE PROVIDED FOR 2 HOURS

### Regioni D'italia

\$72 Per Guest Wednesday

\$78 Per Guest Thursday - Tuesday

Seasonal Soup Du Jour **GF**

Sweet Gem Lettuce **V**

Parmesan Reggiano, Focaccia Crouton  
Classic Caesar Dressing

Antipasta Chop Salad **GF**

Arugula, Radicchio, Frisée, Artichoke Hearts,  
Grilled Peppers, Pepperoncini, Salami, Green Olives,  
Asiago, Lemon Oregano Vinaigrette

Chicken Saltimbocca **GF**

Crispy Prosciutto, Sage, White Cream Sauce

Seared Mahi Mahi Puttanesca **GF**

Campari Tomato, Capers, Kalamata Olive, Parsley

Creamy Polenta **GF V**

Mushroom Ragù, Asiago

Campanelle Pasta Sugo All'arrabiata **VG**

Eggplant, Garlic, Chili Flake

Sautéed Zucchini and Squash **GF VG**

Warm Focaccia

Evoo and Aged Balsamic

### DESSERT SELECTIONS

Amaretti Brown Butter Pistachio Cake

Lemon Ricotta Cheesecakes

Assorted Cannolis

Chocolate Chip and Pistachio

### Farm To Table

\$72 Per Guest Thursday

\$78 Per Guest Friday - Wednesday

Seasonal Soup Du Jour **GF**

Baby Field Greens **GF V**

Dried Fruit, Heirloom Tomato, Sunflower Seeds  
Honey Champagne Vinaigrette

Ancient Grains **GF V**

Quinoa, Sorghum, Golden Raisins, Farmers Cheese, Pistachio

Grilled Flank Steak **GF**

Red Wine Demi-Glace, Confit Cherry Tomato,  
Foraged Mushrooms

Seared Salmon **GF**

Broccolini, Lemon Dill Nage

Plant Based Shepard's Pie **GF VG**

Peas, Carrots, Olive Oil Whipped Yukon Potato

Seasonal Fresh Vegetables **GF VG**

Roasted New Potatoes **GF VG**

Rosemary, Shallot, Garlic

### DESSERT SELECTIONS

Matcha Tiramisu

Banana Mousse Chocolate Peanut Butter Tart

Raspberry Layer Cake **GF**

### Mediterranean

\$72 Per Guest Friday

\$78 Per Guest Saturday - Thursday

Seasonal Soup Du Jour **GF**

3-Grain Salad **VG**

Quinoa, Farro, Barley, Pistachio  
Spinach, Dried Cherry, Herb Vinaigrette

Tomato, Cucumber Salad **GF V**

Dill Dressing, Ricotta Salata, Pickled Red Onion

Chicken Francese

Chardonnay Lemon Sauce, Parsley, Garlic Chip

Pesto & Feta Crusted White Fish **GF**

Fennel Jus, Artichoke, Tomato

Roasted Vegetable Briam **GF VG**

Braised Garbanzo Bean & Tomato,

Zucchini, Potato, Red Onion, Eggplant

Turmeric Basmati Rice **GF VG**

Toasted Almonds, Raisins, Apricot

Lemon, Oregano Roasted Cauliflower **GF VG**

Olive Oil

### DESSERT SELECTIONS

Phyllo Dough Cups

With Honey Greek Yogurt and Pistachio Pieces

Lemon Olive Oil Cake

With Whipped White Chocolate Ganache

Orange Cake

Seasonal Cobbler With Crumble **GF**

### Southern Comfort

\$72 Per Guest Saturday

\$78 Per Guest Sunday - Friday

Seasonal Soup Du Jour **GF**

Seven Layer Salad **GF V**

Iceberg, Heirloom Tomato, Cucumber, Red Onion, Peas,  
Hard Boiled Eggs, Red Cabbage, Buttermilk Herb Dressing

Honeysuckle Sweet Potato Salad **GF V**

Granny Smith Apples and Candied Pecans

Buttermilk Fried Chicken

Hot Honey, Bread and Butter Pickles

Carolina Pulled Pork

Pretzel Buns and Purple Cole Slaw

Plant Based Andouille Sausage And Grits **V**

Anson Mills Stone Ground Grits, White Cheddar, Bell Pepper

Mac N' Cheese **V**

Southern Maque Choux **GF V**

Sweet Corn, Holy Trinity, Paprika

Low Country Biscuits

Whipped Honey Sweet Creamery Butter

### DESSERT SELECTIONS

Red Velvet Cake

With Strawberry Cream Cheese Icing

Old-Fashioned Banana Pudding

Seasonal Cobbler **GF**

### ADD A PIT MASTER

Rubbed BBQ Beef Brisket\* • \$20 Per Guest  
Carved To Order

\*Uniformed Chef's Fee \$250, Per 100 Guests  
(2 Hour Maximum)

# PLATED DINNER BY DESIGN

MINIMUM 10 GUESTS/MULTIPLE ENTRÉE SELECTIONS REQUIRE A MINIMUM OF 20 ORDERED AND CHARGED AT HIGHEST PRICED ENTRÉE SELECTION  
THREE-COURSE MINIMUM WITH ENTRÉE • DINNER SERVICE INCLUDES FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER, FRESHLY BREWED COFFEE,  
DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

## First Course • \$20 Per Guest OPTIONAL

**Hamachi Crudo Espelette** <sup>GF</sup>  
Fennel, Radish, Basil Oil, Capers, Pickled Beet

**Jumbo Shrimp** <sup>GF</sup>  
Cilantro and Tequila Spiked Cocktail Sauce  
Mango and Cucumber Relish

**Ginger Sesame Seared Tuna**  
Apple, Cucumber, Jicama, Apple Ponzu

**Artisan Cheese Plate** <sup>V</sup>  
Honey, Fruit, Nuts

**Braised Beef Short Rib  
and Caramelized Onion Ravioli**  
Exotic Mushroom Cream, Horseradish Gremolata

**Dungeness Crab Cake**  
Roasted Corn Butter, Tomato Jam, Pea Shoots

**Smoked Salmon and Crab**  
Avocado Purée, Grapefruit, Brioche, Tender Greens

## Salads • \$18 Per Guest CHOICE OF ONE

**Fresh Mozzarella & Tomato** <sup>GF V</sup>  
Frisée, Balsamic, EVOO, Sea Salt, Cracked Pepper

**Bibb Lettuce** <sup>V</sup>  
Grapes, Apples, Bleu Cheese, Candied Pecans, Balsamic Reduction

**The Flat Wedge**  
Baby Iceberg, Bacon, Blue Cheese, Teardrop Tomatoes,  
Boiled Egg, Cucumber, White French Dressing

**Roasted Brussels Sprouts And Pancetta** <sup>GF</sup>  
Red Pepper Coulis, Butter Lettuce, Pancetta, Walnuts,  
Honey Crispy Apples, Montchevre, White Balsamic Reduction

**The Caesar Heart** <sup>V</sup>  
Whole Hearts of Romaine, Shaved Parmesan  
Ciabatta Croutons, Classic Dressing

**Sesame Ginger Avocado Stack** <sup>VG</sup>  
Heirloom Tomato, Avocado, Cucumber, Toasted Sesame Seeds,  
Scallion, Wakame, Soy Ginger Dressing

**Citrus Beet** <sup>GF V</sup>  
Lemon Pepper Ricotta, Grapefruit, Baby Greens  
Blood Orange Reduction & Broken Cashew Vinaigrette

**Mesclun Mixed Greens Salad** <sup>GF V</sup>  
Heirloom Baby Tomatoes, Cucumber, Carrots, Candied Pecans,  
and Goat Cheese with Red Wine Vinaigrette

## Entrées CHOICE OF ONE

**Rosemary Basted Boneless Center  
Cut Pork Chop** <sup>GF</sup> • \$83 Per Guest  
Bacon Cheddar Grits, Caramelized Apples, Haricot Vert

**Brasserie Style Roasted Mary's Chicken** <sup>GF</sup> • \$63 Per Guest  
Sonoma County Merlot and Rosemary Reduction,  
Potato Leek Gratin, Seasonal Market Vegetables

**Mary's French Cut Chicken Breast** <sup>GF</sup> • \$63 Per Guest  
Red Wine Demi-Glace, Whipped Potatoes, Sea Salted Asparagus,  
Baby Carrot, Tomato Confit

**Pan Roasted Halibut** <sup>GF</sup> • \$88 Per Guest  
Cauliflower Chowder, Roasted Peewee Potatoes, Cipollini Onions, Beurre Blanc

**Seared Salmon** • \$73 Per Guest  
Lemon Butter Sauce, Harvest Blend Rice & Grains,  
Grilled Zucchini Plank, Roasted Gold Beet, Baby Carrot

**Branzino** • \$73 Per Guest  
Saffron Couscous with Green Beans, Red Onion, Peas,  
Stewed Tomatoes, Fennel

**Butter Basted Beef Filet** <sup>GF</sup> • \$93 Per Guest  
Roasted Baby Carrots, Garlic Potato Purée, Campari Tomato

**Red Wine Braised Beef Short Ribs** <sup>GF</sup> • \$88 Per Guest  
Mascarpone Potato Purée, Roasted Brussels Sprouts, Thumbelina Carrots,  
Horseradish Gremolata

**Double Cut Lamb Chops** • \$93 Per Guest  
Rosemary-Honey Glaze, Eggplant Purée, Cherry and Olive Couscous, Mint Pistou

# PLATED DINNER BY DESIGN CONTINUED

MINIMUM 10 GUESTS/MULTIPLE ENTRÉE SELECTIONS REQUIRE A MINIMUM OF 20 ORDERED AND CHARGED AT HIGHEST PRICED ENTRÉE SELECTION  
THREE-COURSE MINIMUM WITH ENTRÉE • DINNER SERVICE INCLUDES FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER, FRESHLY BREWED COFFEE,  
DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

## Duet Entrées

### Beef Filet and Diver Scallops <sup>GF</sup> • \$118 Per Guest

Sautéed Rainbow Chard, Balsamic Demi with Baby Tomatoes,  
Capers, Kalamata Olives, Butter Whipped Potatoes

### Diver Scallops and Braised Pork Belly <sup>GF</sup> • \$102 Per Guest

Smoky Sauce, Corn Purée, Chanterelle Mushroom Hash

### Beef Filet and Fire Grilled Shrimp <sup>GF</sup> • \$118 Per Guest

Mashed Potatoes And Seasonal Vegetables

### Braised Beef Short Rib and Salmon <sup>GF</sup> • \$118 Per Guest

Root Vegetable Risotto, Roasted Brussels Sprouts

### Steak Oscar <sup>GF</sup> • \$128 Per Guest

Dungeness Crab, Asparagus, and Sauce Béarnaise,  
Piled on top of a Prime Beef Filet, with Chive Potato Purée

### Steak and Lobster <sup>GF</sup> • \$128 Per Guest

Lemon Herb Butter Poached Maine Lobster Tail,  
Beef Tenderloin with Red Wine Sauce,  
Roasted Potatoes and Seasonal Vegetables

## Vegetarian/Vegan Entrées • \$63 Per Guest

### Grilled Vegetable Stack <sup>GF</sup> <sup>VG</sup>

Brown Rice, Red Pepper Coulis

### Eggplant Parmesan <sup>V</sup>

Cherub Tomato Sauce Parmesan

### Miso Glazed Tofu <sup>VG</sup>

Soba Noodles, Stir Fry Vegetables

### Grilled Cauliflower Steak <sup>GF</sup> <sup>VG</sup>

Roasted Cauliflower Purée, Sea Salted Asparagus,  
Baby Carrot, Tomato Confit

### Plant Based Meatballs <sup>VG</sup>

Tomato Reduction, Fregola Pasta, Eggplant

### Teriyaki Jackfruit Sushi Bowl <sup>VG</sup>

Jasmine Rice, Furikake, Wakame, Edamame, Carrot

## Dessert • \$19 Per Guest

CHOICE OF ONE

### Vanilla and Chocolate Viennetta

Anglaise Sauce

### Traditional Tiramisu

Coffee Soaked Lady Fingers, Chocolate Dipped Biscotti

### Exotic Fruit Layered Cake

Passion Fruit Sauce

### Banoffee Layered Cheesecake

With Caramelized Banana

### Milk Chocolate and Caramel Mousse

Caramelized Pears

### Large Macaron <sup>GF</sup>

Vanilla Bean Sauce

CHOICE OF ONE:

Chocolate, Coffee, Raspberry, Pistachio, Vanilla

### Exotic Panna Cotta with Streusel <sup>GF</sup>

### Black Forest Layered Cake Bar <sup>GF</sup>

Cherries, Milk Chocolate Sauce

### Raspberry Layer Cake <sup>VG</sup>

Raspberry Coulis

### Blueberry Lemon Tart <sup>VG</sup>

### Sticky Rice Coconut Mango <sup>GF</sup> <sup>VG</sup>

# DINNER BUFFETS

## MINIMUM OF 30 GUESTS

DINNER SERVICE INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

**SERVICE PROVIDED FOR 2 HOURS**

### Italian • \$155 Per Guest

#### Zucchini Salad **VG**

Fava Bean, Red Onion, Italian Couscous, Olives,  
Cucumber, Roasted Tomato Vinaigrette

#### Sicilian Pesto Pasta Salad **V**

Roasted Tomato, Olives, Basil, Mint, Toasted Almond, Garlic,  
and Parmesan

#### Mushroom Bruschetta **V**

Roasted Wild Mushrooms, Whipped Ricotta, Chili Flake, Lemon

#### Antipasto Display

Assortment of Italian Cheeses, Cured Meats,  
Grilled and Pickled Vegetables, Artisan Breads

#### Mussels Fra Diavolo **GF**

Steamed in White Wine and Finished with a Spicy, Rich Tomato Sauce

#### Lamb Ragout

Tender Braised Lamb in a Rich Red Wine Sauce,  
Potato Gnocchi, Baby Tomatoes, Fresh Herbs

#### Chicken Marsala **GF**

Classic Preparation with Marsala Wine, Mushrooms, and Fresh Herbs

#### Mascarpone Polenta **GF V**

Sautéed Broccoli Rabe with Garlic and Chili Flake

#### Crispy Potatoes **GF VG**

Marbled Peewees Roasted with Rosemary and Olive Oil

#### Cauliflower Au Gratin **GF V**

Baked with Asiago and Parmesan Cheeses in a Rich Cream Sauce

#### Warm Focaccia

Evoo and Aged Balsamic

## DESSERT SELECTIONS

### Amaretto Crème Brûlée **GF**

### Limoncello Custard Tartlets

### Baked Ricotta Streusel Pies

### Tiramisu Shooters

## ENHANCE YOUR EXPERIENCE

### HAND CARVED

### Roasted Bistecca Fiorentina\* • \$18 Per Guest

Tomahawk Rib Eye Steaks, Brushed with Rosemary, Olive Oil,  
Coarse Sea Salt and Pepper

**\*Uniformed Chef's Fee \$250, Per 100 Guests  
(2 Hour Maximum)**

### Back Yard BBQ • \$140 Per Guest

#### Home Style Beef and Beans Chili **GF**

Shredded Cheddar Cheese,  
Diced Green, Onions, Sour Cream

#### Mixed Green Salad **V**

Cucumber, Carrot, Tomato, Crouton,  
Cheddar, Buttermilk Dressing, Italian Vinaigrette

#### Deviled Egg Potato Salad **GF V**

Chopped Egg, Celery, Shallot, Parsley, Dijon Dressing

#### Penne Pesto Salad **V**

Tomatoes, Grilled Vegetables

#### Third Pound Chuck Steak Burgers\*

#### Grilled Chicken Breast

#### All Beef Hot Dogs

#### ACCOMPANIMENTS:

Cheddar, Swiss, Pepper Jack, Shredded Lettuce, Sliced Tomato, Red Onion,  
Sauerkraut, Mayonnaise, Mustard, Ketchup, Relish, Crisp Bacon Strips

#### Corn Bread Muffins

#### Chips and Dip **GF V**

Housemade Red Rock Potato Chips with Boursin Onion Dip

#### Grilled Broccoli Garlic Confit **GF VG**

## DESSERT SELECTIONS

### Peach, Blackberry Cobbler **GF**

### Mini Lemon Meringue Tarts

### Chocolate Bourbon Layer Cake

**\*Black Bean Burger Available Upon Request**

# DINNER BUFFETS

## MINIMUM OF 30 GUESTS

DINNER SERVICE INCLUDES FRESHLY BAKED ASSORTED BREADS AND ROLLS, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

**SERVICE PROVIDED FOR 2 HOURS**

### Coastal • \$155 Per Guest

#### Bloomsdale Spinach and Frisée Salad <sup>GF</sup>

Bacon Lardons, Humboldt Fog, Shaved Red Onion

Walnut Brittle, Raspberry Peppercorn Dressing

#### Sea Salt Roasted Beet Carpaccio <sup>GF</sup> <sup>V</sup>

Crumbled Laura Chenel Goat Cheese, Golden Raisins

Pistachios, Baby Garden Cress, Herb Shallot Dressing

#### Grilled Ahi Tuna and Radicchio Salad <sup>GF</sup>

White Beans, Sun-Dried Tomatoes, Olives, Rosemary Balsamic Dressing

#### Herb Grilled Halibut <sup>GF</sup>

Wild Mushrooms, Sugar Snap Peas, Fingerling Potatoes, Parsely Sauce

#### Pan Seared Sonoma Chicken Breast <sup>GF</sup>

Saffron Risotto Cakes, Chardonnay Bechamel

#### Cider Brined Loin of Berkshire Pork <sup>GF</sup>

Savory Caramelized Onion, Roasted Sweet Potatoes

Apple & Pear Compote, Maple Jus

#### Penne Pasta with Fresh Herbs <sup>V</sup>

Tomatoes and Spinach Pesto

#### Crisp Pencil Beans <sup>GF</sup> <sup>V</sup>

Shallots and Brown Butter

#### Creamy Yukon Gold Potato Gratin <sup>GF</sup> <sup>V</sup>

Black Truffles

## DESSERT SELECTIONS

Biscoff Cheesecake

Mixed Berry Parfaits <sup>GF</sup>

Pear and Caramel Chocolate Tarts

Chocolate Crèmeux and Almond Dacquoise Layer Cake

## ENHANCE YOUR EXPERIENCE

Lazy Man's Seafood Cioppino\* • \$20 Per Guest

With Dungeness Crab Meat, Clams, Mussels, Shrimp, Calamari, and White Fish In A Delicate Tomato Fennel Broth

\*Uniformed Chef's Fee \$250, Per 100 Guests (2 Hour Maximum)

### South American • \$155 Per Guest

#### Yucatan Style Saltwater Ceviche <sup>GF</sup>

Lime Cured Snapper, Shrimp, Tomato, Habanero, Cilantro

#### Ensalada De Betabel <sup>GF</sup> <sup>V</sup>

Spinach, Roasted Beets, Quinoa, Goat Cheese,

Candied Walnut, Dried Cranberry, Piloncillo Vinaigrette

#### Tostadas De Jaiba <sup>GF</sup>

Marinated Crab, Avocado, Cabbage Slaw,

Mexican Crema, Pico De Gallo, Crispy Fried Tortilla

#### Sopes De Carnitas <sup>GF</sup>

Tender Braised Pork, Masa Shell, Refried Beans,

Tomatillo, Onion, Cilantro, Radish, Queso Fresco

#### Maminha <sup>GF</sup>

Fire Grilled Beef Tri-Tip, Pepita-Lime Butter, Yucca

#### Pollo En Mole Poblano <sup>GF</sup>

Tender Chicken in a Robust Sauce of Chilies, Spices,

Mexican Chocolate and Toasted Sesame

#### Mahi Mahi <sup>GF</sup>

Tomatillo Sauce, Baby Tomatoes, Spicy Sofrito

#### Brazilian Black Beans <sup>GF</sup> <sup>VG</sup>

Tomato and Cilantro

#### Plantanos Maduros <sup>GF</sup> <sup>VG</sup>

Tender Fried Plantains

#### Elote <sup>GF</sup> <sup>V</sup>

Corn on the Cob with Chipotle Sauce,

Chili Powder, Lime, and Queso Fresco

## DESSERT SELECTIONS

Crema De Papaya <sup>GF</sup>

Empanadas De Guava Y Queso

Guayaquil Chocolate Tarts

White Chocolate And Coconut Tapioca <sup>GF</sup>

Tropical Fruit Crème Brûlée <sup>GF</sup>

## ENHANCE YOUR EXPERIENCE

Cuban Style Roasted Pork Shoulder\* • \$16 Per Guest

With Sour Orange Mojo and Mango BBQ Sauce

\*Uniformed Chef's Fee \$250, Per 100 Guests (2 Hour Maximum)

# DINNER BUFFET BY DESIGN

MINIMUM OF 30 GUESTS | \$150 PER GUEST

DINNER SERVICE INCLUDES FRESHLY BAKED ASSORTED BREADS AND ROLLS, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS  
SERVICE PROVIDED FOR 2 HOURS

## Soup

CHOICE OF ONE

Chicken Noodle **GF**

Southwestern Tortilla **GF V**

Minestrone **GF VG**

Side of Grated Romano

Tomato Bisque **GF V**

Seafood Chowder

Housemade Beef Chili **GF**

Side of Shredded Cheddar Cheese

## Salads

CHOICE OF TWO

Caprese Salad **GF V**

Buffalo Mozzarella and Beefsteak Tomatoes,  
Fresh Basil, Evoo

Caesar Salad **V**

Romaine Lettuce, Shaved Asiago, Garlic Croutons,  
Caesar Dressing

Garden Green Salad **GF V**

Assorted Dressings Buttermilk, Balsamic, Green Goddess

Penne Pesto Salad **V**

Tomatoes, Grilled Vegetables

Red Bliss Potato Salad **GF**

Bacon, Mustard Dressing

Sea Salt Roasted Beet Salad **GF V**

Laura Chenel, Golden Raisins, Herb Shallot Dressing

## Entrées

CHOICE OF THREE

Seared Sea Bass **GF**

Diced Tomatoes, Kalamata Olives, Fennel, Onion Jus

Herb Marinated Chicken **GF**

Artichokes, Mushrooms

Buttermilk Fried Chicken

Grilled Salmon **GF**

With Lemon Dill, Baby Leeks

Balsamic Grilled Hanger Steak **GF**

Boneless Beef Short Ribs **GF**

Peasant Potatoes, Root Vegetables

Glazed Pork Loin **GF**

Roasted Sweet Potatoes, Apple Chutney

Vegetable Lasagna **V**

Cherub Tomato Sauce

## Sides

CHOICE OF TWO

French Green Beans **GF V**

Clarified Butter, Sea Salt

Roasted Broccoli & Cauliflower **GF VG**

White Cheddar Mac & Cheese **V**

Twice Baked Potatoes **GF**

Chives, Cheddar, Bacon

Penne Pasta Pomodoro **V**

Yukon Gold Mashed Potatoes **GF V**

Multigrain Rice Pilaf **VG**

Tofu Stir Fry **VG**

Julienne Peppers, Snow Peas, Sesame Oil

## Dessert

Chef's Selection of Miniature Tarts and Cakes

# HOT HORS D'OEUVRES

MINIMUM ORDER OF 25 PIECES OF EACH SELECTION

## Vegetarian • \$13 Each

### Warm Goat Cheese Custard V

*Phyllo, Roasted Tomato, Basil, Toasted Pine Nuts*

### Truffled Arancini V

*Parmesan Fondue*

### Tomato Soup and Mini Grilled Cheese V

### Curried Vegetable Samosas VG

*Mango Chutney*

### Vegetable Spring Roll VG

*Sweet Chili Sauce*

### Fried Caprese Slider V

*Heirloom Tomato and Basil Pesto*

### Vegetable Shu Mai VG

*Soy & Rice Vinegar Dipping Sauce*

### Potato Cheddar Perogies V

*Sautéed Onion, Sour Cream, Chives*

### Spinach and Artichoke Tart V

## Seafood • \$13 Each

### Crab Cake

*Lemon Dill Tartar Sauce*

### Fire Cracker Shrimp

*Crispy Rice Noodles*

### Clam Chowder Bite

*Cheddar-Bay Biscuit*

### Mini Lobster Bake GF

*Red Potato, Corn*

### Scallop Ebiyaki

*Spicy Mayo, Nori, Bonito*

### Lobster Mac N' Cheese Bites

## Protein • \$13 Each

### Thai Beef or Chicken Satay

*Spicy Peanut Sauce*

### Coxinha

*Brazilian Style Chicken Croquette, Lime Juice, Cilantro, Tomato Salsa*

### Beef Shortrib Pot Pie

### Tournedos Rossini

*Beef, Foie Gras, Truffle Béarnaise*

### Mini Beef Slider

*Cheddar, Caramelized Onions, Herb Aioli*

### Crispy Fried Pork Potstickers

*Soy Dipping Sauce*

### Bacon Wrapped Chorizo Stuffed Dates GF

### Mediterranean Lamb Meatball

*Tzatziki, Mint*

# COLD HORS D'OEUVRES

MINIMUM ORDER OF 25 PIECES OF EACH SELECTION

## Vegetarian • \$13 Each

**Caramelized Pear and Brie Bruschetta** V  
Balsamic Syrup

**Plum Tomato Bruschetta** V  
Toasted Pine Nut and Basil Pesto

**Watermelon and Feta Bite** GF V  
Wrapped in Cucumber

**Goat Cheese Stuffed Peppadews** GF V  
Tangy Balsamic

**Grilled Vegetable and Hummus** VG  
In Spinach Cone

**Caprese Brochette** GF V  
Tomato, Mozzarella, Basil, Extra Virgin Olive Oil

**Beet Crêpe** V  
Whipped Goat Cheese, Grapefruit, Watercress

**Waldorf Salad Profiterole** V

## Seafood • \$13 Each

**Lump Crab Shooter** GF  
Avocado Purée, Tomato Tartar

**Ahi Tuna Wonton Taco**  
Yuzu Guacamole, Micro Cilantro

**Shrimp Cocktail Shooter** GF  
Brandied Cocktail Sauce, Lemon

**Salmon Tartar** GF  
Baby Yukon Potato, Crème Fraiche, Tarragon

**Crab Salad Profiterole**  
Lemon, Chive, Watercress, Shallot

**Shrimp and Rye**  
Pastrami Spice, Pickled Cucumber, Chive Crème Fraiche

**Jerk Spiced Tuna** GF  
Mango Purée, Onion, Cilantro Relish

**Smoked Salmon BLT**  
Truffle, Brioche

## Protein • \$13 Each

**Beef Tenderloin**  
Rye Crostini, Gorgonzola, Red Onion Marmalade

**Thai Beef Roll**  
Sweet Chili Sauce

**Beef Tartar** GF  
Gougère, Dijon

**Beef Carpaccio** GF  
Parmesan "Taco", Sauce Gribiche

**Chicken Chipotle Tostada** GF  
Pico De Gallo, Cilantro

**Foie Gras Torchon** GF  
Candied Peanut, Fig Brûlée

**Pork Pâté on Toast**  
Grainy Mustard, Cornichon

**Salami Pick** GF  
Aged Provolone, Soppressata, Olives, Extra Virgin

## CHEF'S SELECTION OF PASSED HORS D'OEUVRES

45 Minutes • \$46 Per Guest

BASED ON 4 PIECES PER GUEST, MINIMUM OF 25 GUESTS

# RECEPTION ENHANCEMENTS

MINIMUM ORDER OF 20 GUESTS PER SELECTION

## Seasonal California Harvest Fruits • \$16 Per Guest

Chef's Selection of Fresh Harvested  
Sun-Ripened Fruits and Berries

## Market Vegetable Crudites • \$18 Per Guest

Assorted Baby and Garden Vegetables,  
Chive Sour Cream Dip, Maytag Bleu Dip, Hummus

## Imported And Domestic Cheese Board • \$25 Per Guest

House Made Flatbreads, Crackers, Sliced Baguette, Preserves, Marmalades

## Imported And Domestic Cheese And Charcuterie Display • \$40 Per Guest

Served with Imported and Domestic Cheese, Assorted Cured Salumis,  
Cured and Brined Olives, Fire Roasted Peppers, House Made Flatbreads,  
Crackers, Sliced Baguette, Grain Mustard and Preserves

## Warm Herbed California Spinach and Artichoke Dip • \$16 Per Guest

With Lavosh Crackers, Pita Chips, Red-White Tortilla Chips

## Charcuterie Display • \$30 Per Guest

Assorted Cured Salumis To Include, Soppressata, Capicola, Salami,  
Ham and Dried Sausage Served with Cured and Brined Olives,  
Fire Roasted Peppers, Grain Mustard, Fig Jam English Crackers  
and Crusty Bread Loaves

## Mezze Station • \$25 Per Guest

An Assortment of Middle Eastern Dishes Artfully Presented  
To Include Traditional Hummus, Eggplant Babaganoush,  
Kalamata Olive Tapenade and Tzatziki Sauce Served with  
Endive Spears, Toasted Pita Chips, Lavosh Crackers

## Chef's Tasting\* • \$16 Per Selection, Per Person

MINIMUM ORDER OF 50 GUESTS | MINIMUM 4 ITEMS, MAXIMUM 8 SELECTIONS  
COMPOSED SMALL PLATES

\*Two Uniformed Chef's Fee \$250 Per Chef, Per 100 Guests (2 Hour Maximum)

## Roasted Red Beet

Honey Pear Espuma, Toasted Cashew, Crostini, Micro Parsley

## Tuna Poke

Wakame, Sweet Onion, Avocado, Edamame, Sesame, Rice

## Ricotta Panna Cotta

Snap Peas, Sumac, Grilled Artichoke, Basil Roasted Tomato,  
Baby Arugula, Pistachio, Balsamic Reduction

## Charred Cauliflower

Parsnip Mascarpone Purée, Port Raisin, Pancetta, Parsley, Pine Nut

## Wild Salmon Crudo

Radish Lim, Cilantro, Jalapeño, Avocado, Ponzu

## Crab Cake

Hominy Purée, Jicama Slaw, Piquillo Pepper

## Brown Sugar Braised Pork Belly

Sweet Potato Purée, Honeycrisp Apple, Cherry Compote

## Short Rib Crêpe

6 Hour Short Rib, Whipped Yukon, Charred Carrot, Demi Crème

## Mary's Organic Chicken Breast

Truffle Risotto, Peas, Fried Parsnip, Beurre Monté

## Coriander Brined Pork Tenderloin

Crispy Hash Brown, Pork Reduction, Corn Butter

## Carne Asada Tots

Crema, Cilantro, Queso Mahón, Tomato, Green Onion

## Thai Beef Salad

Marinated, Sliced Beef, Onions, Cucumber, Tomato,  
Cilantro, Chiles and Mixed Greens

# RECEPTION & ACTION STATIONS

MINIMUM ORDER OF 20 GUESTS PER SELECTION

ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM, TWO STATION MINIMUM REQUIRED

## Red Rock Salads

Two (2) Selections • \$25 Per Guest  
Three (3) Selections • \$28 Per Guest

### Classic Caesar V

Hearts of Romaine, Aged Parmesan,  
Herb Croutons, Classic Dressing

### Fattoush V

Crispy Pita, Baby Tomatoes, Olives, Garbanzos,  
Cucumbers and Sumac Dressing

### Asian Chop VG

Napa Cabbage, Peanuts, Bell Peppers, Lychees,  
Carrots, Chinese Vinaigrette

### Greek GF V

Romaine, Feta Cheese, Olives, Pepperoncini,  
Red Onions and Lemon-Herb Dressing

### The Flat Wedge

Baby Iceberg, Bacon, Blue Cheese, Teardrop Tomatoes,  
Boiled Egg, Cucumber, White French Dressing

### Charred Broccoli VG

Miso Vinaigrette, Toasted Peanuts

### Quinoa GF V

Dried Fruit, Grapes, Cucumber, Baby Kale, Orange,  
Cashew, Yogurt Dressing

### Italian Chop Salad

Mesculin Greens, Radicchio, Salami, Provolone, Grilled Artichoke, Kalamata  
Olives, Roasted Tomato, Ciabatta Crouton, Lemon Oregano Vinaigrette

## Lo Scoglio – Pastas and Risottos\*

Two (2) Selections • \$28 Per Guest  
Three (3) Selections • \$30 Per Guest

INCLUDES FRESHLY BAKED FOCACCIA BREAD DISPLAY  
WITH OLIVE OIL

### Whipped Ricotta Ravioli V

With Sage and Brown Butter Sauce

### Pipette Pasta With Shrimp And Scallops

A La Vodka, Parmesan

### Penne Pasta Pomodoro V

### Lobster Ravioli

With Brandied Lobster Cream, Sautéed Spinach, Diced Tomatoes

### Gemelli Pasta With Meatballs

Tomato Basil Sauce, Mozzarella

### Orecchiette Pasta With Slow Simmer Meat Sauce Pecorino

Herbed Ricotta

### Farfalle Pasta With Balsamic Marinated Chicken

Pesto Sauce, Sundried Tomatoes, Pine Nuts

### Lobster Risotto GF

Maine Lobster, Sweet Corn, Chives

### The Capri Risotto GF

Basil, Garlic Shrimp, Asparagus, Prosciutto, Red Pepper

### The Tuscan Risotto GF

Sundried Tomato, Pancetta, Peas, Reggiano Cheese

### Butternut Squash Risotto GF V

Caponata Squash, Butternut Purée, Pecorino

### Wild Mushroom Risotto GF V

Shallots, Chives, Parmesan

### Dungeness Crab Risotto GF

Whole Grain Mustard, Morels, Lemon Stilton

\*Uniformed Chef's Fee \$250, Per 100 Guests  
(2 Hour Maximum)

\*\*Pasta Can Be Displayed or Prepared To Order

## Avocado Station • \$30 Per Guest

### Chips and Dip V GF

Fresh Avocado, Pico De Gallo, Roasted Corn,  
Cotija Cheese, Tortilla Chips

### Avocado Caprese Toast V

Sliced Avocado, Buffalo Mozzarella,  
Heirloom Tomatoes, Fresh Basil, EVOO, Grilled Baguette

### Crab Louis GF

Avocado, Fresh Lump Crab, Cooked Egg, Tomato & Louis Sauce

### Deviled Egg GF V

Avocado Deviled Egg, Truffle, Grainy Mustard,  
Lemon, Smoked Paprika

## Mac & Cheese Bar

Two (2) Selections • \$25 Per Guest  
Three (3) Selections • \$28 Per Guest

### The Classic V

With White Cheddar Cheese

### Short Rib and Smoked Gouda

### Cremini & Shitake Mushrooms V

Fontina, Mascarpone, Truffle

### Lobster

Cognac, Tarragon, Mascarpone

### Roasted Pulled Pork

Blue Cheese, Topped With BBQ Sauce

### Roasted Chicken

Manchego Cheese, Rajas

### Pancetta

Green Peas, Parmigiano

# RECEPTION & ACTION STATIONS

MINIMUM ORDER OF 20 GUESTS PER SELECTION

ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM, TWO STATION MINIMUM REQUIRED

## Street Taco & Nacho Bar • \$32 Per Guest

Taco and Nacho Ingredients **GF** **V**

Southwestern Red & White Corn Tortilla Chips with Black Beans, Tomatoes, Nacho Cheese Sauce, Onions, Jalapeños, Sour Cream, Guacamole, Salsa Fresca and Salsa Verde

### CHOICE OF THREE

Warm Corn Tortillas **GF**

### Pork Al Pastor

Avocado Cream, Pineapple, Onion, Cilantro

### Beer Battered Mahi Mahi

Chipotle Aioli, Mexican-Style Slaw, Marinated Carne Asada with Roasted Pineapple Salsa, Cilantro

### Pollo Asado **GF**

With Fresh Corn Salsa, Cotija Cheese, Lime Crème

### Wild Mushrooms **GF** **V**

Tomato Sofrito, Queso Fresco, Salsa Roja

## Pressed Grilled Cheese\* • \$24 Per Guest

CHOICE OF TWO

### Short Rib

Smoked Gouda, Provolone, Sourdough Loaf

### Shredded Pork

Swiss Cheese, Pickles, Mustard, Cubano Roll

### Pesto **GF** **V**

Tomato, Mozzarella on Gluten Free Bread

### Turkey

Bacon, Swiss on Multigrain

### Muffaletta

Layers of Ham, Salami, Mortadella, Provolone, Mozzarella and Olive Tapenade

\*Uniformed Chef's Fee \$250, Per 100 Guests  
(2 Hour Maximum)

## Red Rock Bites • \$48 Per Guest

STATION MAY BE SELECTED WITHOUT  
STATION MINIMUM REQUIREMENT

### Garlic Parmesan Chicken Wings **GF**

### Buffalo Chicken Tenders

Accompanied with Blue Cheese & Creamy Ranch Celery and Carrots

### Short Rib Cheesesteak

Chipotle Cheese Sauce, Jalapeños, Crispy Onion Strings

### Chicken Slider

Muenster, Tomato, Caramelized Onion, Honey Mustard

### Steakhouse Salad

Chopped Romaine, Blue Cheese, Bacon, Tomato, White French Dressing

### Housemade Potato Chips **GF** **V**

With Boursin Caramelized Onion Dip

### Tortilla Chips **GF** **V**

With Roasted Tomato Salsa

## Rock Pizzeria • \$30 Per Guest

Neapolitan Style Crust Finished with Olive Oil and Sea Salt

### THREE (3) SELECTIONS

House Favorites:

Cheese, Pepperoni, Supreme or Vegetarian

\*Uniformed Chef's Fee \$250, Per 100 Guests  
(2 Hour Maximum)

\*\*Prepared to Order

## Slider Bar

Two (2) Selections • \$28 Per Guest

Three (3) Selections • \$30 Per Guest

### Steak Burger

Cheddar, Pickle, Onion, Red Rock Burger Sauce

### Chicken

Muenster, Tomato, Caramelized Onion, Honey Mustard

### Pulled Pork

Purple Coleslaw, Pretzel Bun

### Bacon Burger

Cheddar, Applewood Bacon, Onion Strings, BBQ Sauce

### Turkey Burger

Pepper Jack Cheese, Avocado, Chipotle Aioli

### Pork Belly

Soy Glaze, Kimchi, Sriracha Mayo

### Impossible Burger **VG**

Vegan Bun, Vegan Cheese, Dijon Veganaise

### SLIDER BAR ENHANCEMENTS

Sweet Potato Tots **GF** **V** • \$14 Per Guest

Parmesan Herb Fries **GF** **V** • \$14 Per Guest

# RECEPTION & ACTION STATIONS

MINIMUM ORDER OF 20 GUESTS PER SELECTION

ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM, TWO STATION MINIMUM REQUIRED

## Market Seafood Display On Ice • M/P Per Piece

100 PIECE MINIMUM ORDER OF EACH ITEM

All Served with Horseradish, Cocktail Sauce, Mignonette,  
Tabasco, Citrus and Crackers

Chilled Stone Crab Claws (Seasonal) **GF**

Raw Pacific Oysters on the Half Shell **GF**

Chilled Maine Lobster Medallions **GF**

Chilled Jumbo Shrimp Cocktail **GF**

## Sushi Bar • \$55 Per Guest

MINIMUM ORDER OF 100 GUESTS

Assorted Sushi and Nigiri\*

Displays Served with Soy Sauce, Wasabi,  
Pickled Ginger and Chopsticks

Additional Sides **GF** **VG** • \$3.50 Each Per Guest

Chilled Edamame, Seaweed Salad, or Sunomono

\*Sushi Chef Is Available Upon Request \$500  
(1 Chef Per 100 Guests)

## Gourmet Mashed Potato Bar

Two (2) Selections • \$25 Per Guest

Three (3) Selections • \$28 Per Guest

The Kitchen Sink **GF**

Yukon Gold Mashed, Applewood Smoked Bacon,  
Cheddar Cheese, Chives, Sour Cream

The Italian **GF**

Roast Garlic, Shrimp Scampi

The Midwestern

Horseradish, Braised Short Ribs and Tobacco Onions

The Deep South

Buttermilk Fried Chicken

The Islander **GF**

Purple Potatoes, Kahlua Pork, Maui Onions

The Orient

Wasabi Mashed, Firecracker Shrimp, Crispy Noodles

# CARVING DISPLAYS

CARVING STATION DESIGNED FOR 4oz. PER GUEST

A CARVING CHEF IS REQUIRED FOR EACH INDIVIDUAL CARVING STATION. CARVING STATIONS MUST BE ORDERED FOR ENTIRE EVENT GUARANTEE.

ALL CARVING STATIONS ARE SERVED WITH FRESHLY BAKED ARTISAN BREAD SELECTIONS AND BUTTER.

**ALL CARVING STATIONS ARE DESIGNED FOR TWO (2) HOURS MAXIMUM WITH A MINIMUM OF TWO STATIONS ORDERED**

**Citrus Brined Rotisserie  
Style Chicken** GF • **\$20 Per Guest**

**Herb Butter Basted  
Turkey Breast** GF • **\$20 Per Guest**  
Cranberry Sauce

**Peking Duck** • **\$20 Per Guest**  
Orange Sauce, Pickled Radish,  
Steamed Buns

**Maple Cured Whole Alaskan  
Salmon Filet** GF • **\$25 Per Guest**  
Lemon-Garlic Aioli

**Grilled Vegetable  
Wellington** V • **\$20 Per Guest**

**Classic Porchetta** GF • **\$20 Per Guest**  
Italian Herb Salsa Verde

**Miso Cured  
Roasted Pork Belly** • **\$20 Per Guest**  
Slow Cooked and Tender,  
Served with Cucumber Kimchi

**Wheat Beer and Mustard  
Brined Pork Loin** • **\$20 Per Guest**  
Ginger Pork Reduction

**Green Peppercorn Marinated  
Flank Steak** GF • **\$22 Per Guest**  
Chimichurri

**New York Strip  
Au Poivre** GF • **\$25 Per Guest**  
Sauce Béarnaise

**Prime Rib Au Jus** GF • **\$30 Per Guest**  
Creamy Horseradish

**Whole-Roasted  
Tenderloin Of Beef** GF • **\$32 Per Guest**  
Sauce Béarnaise  
Creamy Horseradish

**BBQ Spice Rubbed  
Beef Brisket** GF • **\$30 Per Guest**  
Smoky and Tangy BBQ Sauce

**Tomahawk  
Rib Eye Steaks** GF • **\$40 Per Guest**  
House Made Steak Sauce

**Roasted Lamb Rack** GF • **\$30 Per Guest**  
Traditional Mint Sauce

**Steakhouse Style\*** • **\$14 Per Guest**

ACCOMPANIMENTS

Yukon Gold Mashed Potatoes GF V  
Smoked Gouda and Cavatappi Mac and Cheese V  
Bourbon Jalapeño Creamed Corn GF V  
Creamed Spinach GF V  
Roasted Brussels Sprouts GF VG  
Bouquet of Steamed Vegetables GF VG  
Crispy Roasted Peewee Potatoes GF VG  
Cauliflower Au Gratin GF V  
Roasted Mushrooms In Red Wine Butter GF V  
BBQ Baked Beans with Andouille Sausage GF  
Southern Style Coleslaw GF V  
Vegetable Multigrain Pilaf GF VG  
Seasonal Risotto GF V  
Grilled Asparagus GF VG

*\*Uniformed Chef's Fee \$250, Per 100 Guests  
(2 Hour Maximum)*

# DESSERT STATIONS

MINIMUM ORDER OF 30 GUEST PER SELECTION

## Sweet Finales • \$20 Per Guest

MAXIMUM 300 GUESTS

### 'Hot Chocolate'

Warm Flourless Chocolate Cakes with Molten Chocolate Center

### Sugar Shots

Our Pastry Chef's Shooter Creations Featuring Old Time Favorites Like Apple Pie, Key Lime Pie, Berry Crumble, New York Cheesecake and Tiramisu

### Sweet Bites

PB&J Chocolate Cups, Mini Red Velvet & Chocolate Whoopie Pies

## A Tribute To Shortcakes • \$20 Per Guest

CHOICE OF TWO

### Caramelized Bananas

### Cherries Jubilee

### Plump Strawberries

### Blackberry Compote

Accompanied By Whipped Cream, Toasted Macadamia Nuts, White & Dark Chocolate Shavings and Sugared Shortcakes

## Sticks & Lollipops • \$20 Per Guest

Chef's Selection of Handmade Confections on Sticks

Featuring Chocolate Truffles, Bon Bons, Cheesecake Lollipops, Brownie Lollipops, Marshmallows

## The Candy Store • \$20 Per Guest

Chef's Selection of Handmade Confections

Truffles, Confections, Chocolates, Fudge, Lollipops & Marshmallows, Chocolate Dipped Strawberries

## Vegas 'Lights' Flambé Action Station\* • \$25 Per Guest

CHOICE OF TWO

### Bananas Foster

### Cherries Jubilee

### Caramelized Orange Segments with Grand Marnier

### Sugared Pineapple & Caribbean Rum

### S'mores

Accompanied By Vanilla Bean Ice Cream & Chocolate Sauce

## Cupcake Shop • \$20 Per Guest

Featuring Chef's Selection of Cupcakes

With Fun Flavors and Decorations

## Carnival Fun Action Station\* • \$25 Per Guest

Deep Fried Assortment to Include Oreos and Twinkies,

Milky Way™, Snickers™, and Butterfinger™

Served with Mexican Chocolate Sauce

## Sundae Bar\* • \$25 Per Guest

Vanilla, Strawberry, and Chocolate Ice Cream with the Following Toppings:

Crushed Butterfinger™, Crushed Oreos, Chopped Nuts, Rainbow Sprinkles, Whipped Cream,

Maraschino Cherries, Chocolate, Strawberry, and Caramel Sauces

ENHANCE YOUR EXPERIENCE

Speak to your Catering Manager for Gourmet Ice Cream and Dairy Free Selections.

\*Uniformed Chef's Fee \$250 (2 Hour maximum) Per 100 Guests

# BAR PACKAGES

## The Open Bar\*

CHARGES ARE BASED ON A PER-DRINK BASIS

REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED.

Fully stocked bar featuring our selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Bartenders use a 1 ¼ ounce jigger for all standard drinks.

- Deluxe Cocktails • \$14 Each
- Deluxe Martinis • \$17 Each
- Premium Cocktails • \$18 Each
- Premium Martinis • \$20 Each
- Super Premium Cocktails • \$20 Each
- Super Premium Martinis • \$22 Each
- Wines By The Glass • \$14 Each
- Premium Wines By The Glass • \$20 Each
- American Lager & Hard Seltzer • \$10 Each
- Imported Styles/Craft Beer • \$12 Each
- Soft Drinks • \$6 Each
- Juices • \$7 Each
- Red Bull • \$7 Each
- Mineral Waters • \$7 Each
- Cordials, Cognacs, Ports • \$16 Each

\*Prices Do Not Include Service Charge and Nevada State Sales Tax

## The Cash Bar\*

Fully stocked bar featuring our selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Bartenders use a 1 ¼ ounce jigger for all standard drinks.

- Deluxe Cocktails • \$16 Each
- Deluxe Martinis • \$18 Each
- Premium Cocktails • \$20 Each
- Premium Martinis • \$21 Each
- Super Premium Cocktails • \$22 Each
- Super Premium Martinis • \$24 Each
- Wines By The Glass • \$16 Each
- Premium Wines By The Glass • \$22 Each
- American Lager & Hard Seltzer • \$12 Each
- Imported Styles/Craft Beer • \$14 Each
- Soft Drinks • \$8 Each
- Juices • \$9 Each
- Red Bull • \$9 Each
- Mineral Waters • \$9 Each
- Cordials, Cognacs, Ports • \$18 Each

\*Cash Bar Prices Are Inclusive of Service Charge and Nevada State Sales Tax

	Deluxe	Premium	Super Premium
<b>One Hour</b>	\$30 Per Guest	\$36 Per Guest	\$40 Per Guest
<b>Two Hours</b>	\$40 Per Guest	\$44 Per Guest	\$50 Per Guest
<b>Three Hours</b>	\$50 Per Guest	\$54 Per Guest	\$60 Per Guest
<b>Four Hours</b>	\$54 Per Guest	\$58 Per Guest	\$64 Per Guest
<b>Five Hours</b>	\$58 Per Guest	\$62 Per Guest	\$68 Per Guest

## The Hourly Bar\*

PRICED PER GUEST

A fully stocked bar featuring our Super Premium, Premium or Deluxe selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Hourly Bar packages do not include cognacs, cordials, or champagne. These items maybe added for an additional \$10 per guest. Bartender charges are the responsibility of the sponsoring organization.

\*Prices Do Not Include The Service Charge And Nevada State Sales Tax.

Bartenders are required at a charge of \$250 Per 100 people unless otherwise noted

# BAR SELECTIONS

## Super Premium Liquor Brands

Grey Goose, Bombay Sapphire, Diplomatico Reserva, Johnnie Walker Black, Maker's Mark Bourbon, Casamigos Tequila

## Premium Liquor Brands

Tito's Vodka, Tanqueray Gin, Jack Daniel's Tennessee Whiskey, Chivas Regal Scotch Whiskey, Captain Morgan, Codigo 1530 Blanco

## Deluxe Liquor Brands

Smirnoff, Beefeater Gin, Jim Beam Bourbon Whiskey, Dewars, Bacardi Light Rum, Cazadores Blanco

## Cordials

Baileys, Grand Marnier, Kahlua, Amaretto, Courvoisier

## Wines By The Glass

House Chardonnay, Sauvignon Blanc, Róse Pinot Noir and Cabernet Sauvignon

## American Lager

Bud Light, Michelob Ultra, Michelob Ultra Zero (Non-alcoholic) and Assorted Hard Seltzers

## Imported Styles/Craft Beer

Corona, Stella Artois, Golden Road Belgian White, Elysian Space Dust IPA

## Soft Drinks

Pepsi, Diet Pepsi, Starry, Ginger Ale, Club Soda, Tonic Water

## Red Bull

Regular and Sugar Free

## Juices

Orange, Grapefruit, Cranberry, Pineapple

## Mineral Water

Still and Sparkling Water

## BAR ENHANCEMENTS

### Seasonal Mocktails • \$10 Each

Seasonal Non-Alcoholic Drinks

Spring - Sparkling Cucumber Lemonade

Summer - Grapefruit, Kombucha, Aqua Fresca

Fall - Sparkling Apple Cider

Winter - Sparkling Citrus Pomegranate

### The Punch Bowl

Fresh Fruit Non-Alcoholic Punch • \$98 Per Gallon

Sparkling Wine Punch • \$100 Per Gallon

### The Sunrise Special

MINIMUM ORDER OF 20 PER SELECTION

Traditional Bloody Mary • \$11 Each

House Champagne Mimosa • \$13 Each

House Champagne Bellini • \$13 Each

### South Of The Border • \$14 Each

Exotic Margaritas Made from the Finest Tequilas;

Choose from Raspberry, Strawberry, Mango or Lime

Bartenders are required at a charge of \$250 Per 100 people unless otherwise noted

All prices are subject to 24% service charge

# WINES

## Champagne

- Nicolas Feuillatte, Brut • \$110 Per Bottle
- Perrier Joüet, Grand Brut • \$140 Per Bottle
- Veuve Clicquot, Yellow Label, Brut • \$159 Per Bottle

## Moscato D'asti

- Jacobs Creek, Australia • \$52 Per Bottle

## Sparkling Wines

- Domaine Ste Michelle, Brut • \$52 Per Bottle
- La Marca, Italy • \$55 Per Bottle
- La Marca, Rosé, Italy • \$58 Per Bottle

## Light & Refreshing White Wines

- Pinot Gris, Kendall Jackson Vintners Reserve, Ca • \$55 Per Bottle
- Pinot Grigio, Santa Margherita, Valdadige, Italy • \$60 Per Bottle
- Riesling, Chateau Ste Michelle, Harvest Select, Wa • \$52 Per Bottle
- Sauvignon Blanc, Kendall Jackson Vintners Reserve, Ca • \$55 Per Bottle
- Sauvignon Blanc, Kim Crawford, New Zealand • \$60 Per Bottle
- White Zinfandel, Beringer Vineyards, Ca • \$52 Per Bottle
- Rosé, La Jolie Fleur, Provence, France • \$52 Per Bottle

## Medium To Full Bodied White Wines

- Chardonnay, Kendall Jackson, Vintners Reserve, Ca • \$55 Per Bottle
- Chardonnay, Sonoma Cutrer, Russian River Valley, Ca • \$56 Per Bottle
- Chardonnay, Jordan Vineyards, Russian River Valley, Ca • \$70 Per Bottle
- Chardonnay, Rombauer, Carneros, Ca • \$95 Per Bottle
- White Blend, Conundrum, Ca • \$60 Per Bottle

## Light & Refreshing Red Wines

- Pinot Noir, Kendall Jackson Vintners Reserve, Ca • \$55 Per Bottle
- Pinot Noir, La Crema, Sonoma, Ca • \$65 Per Bottle
- Pinot Noir, Davis Bynum, Russian River, Ca • \$70 Per Bottle
- Pinot Noir, Migration By Duckhorn, Sonoma Coast, Ca • \$75 Per Bottle

## Lush & Jammy Red Wines

- Jacobs Creek, Australia • \$52 Per Bottle

## Sparkling Wines

- Merlot, Kendall Jackson Vintners Reserve, Ca • \$55 Per Bottle
- Merlot, Decoy By Duckhorn, Napa Valley, Ca • \$70 Per Bottle
- Merlot, Ferrari Carano, Sonoma, Ca • \$75 Per Bottle
- Zinfandel, Joel Gott, Ca • \$55 Per Bottle
- Malbec, Gascon, Reserve, Mendoza-Argentina • \$55 Per Bottle

## Full Bodied Red Wines

- Cabernet Sauvignon, Kendall Jackson Vintners Reserve, Ca • \$55 Per Bottle
- Cabernet Sauvignon, Louis M. Martini, Sonoma Ca • \$60 Per Bottle
- Cabernet Sauvignon, Justin, Paso Robles, Ca • \$75 Per Bottle
- Cabernet Sauvignon, Beringer, Knights Valley, Ca • \$95 Per Bottle
- Red Blend, Stag's Leap Wine Cellars, Hands of Time, Napa Valley, Ca • \$80 Per Bottle
- Red Blend, The Prisoner, Ca • \$95 Per Bottle

## House Wines

- Sauvignon Blanc, Seaglass, Ca • \$52 Per Bottle
- Rosé, Seaglass, Ca • \$52 Per Bottle
- Chardonnay, Seaglass, Ca • \$52 Per Bottle
- Pinot Noir, Seaglass, Ca • \$52 Per Bottle
- Cabernet Sauvignon, Seaglass, Ca • \$52 Per Bottle

# FOOD & BEVERAGE POLICIES

No food and beverage will be permitted into hotel from outside premises.

Detailed, written food and beverage requirements for each event must be received by hotel thirty (30) days prior to the event. All food and beverage prices are subject to change without notice and may be confirmed ninety (90) days prior to the event. A twenty-four percent (24%) service charge and current Nevada state sales tax will be added to all applicable charges. Tax exempt organizations must furnish a valid certificate of exemption to hotel thirty (30) days prior to the event.

Hotel reserves the right to apply meeting room rental and room set up labor charges.

## Guarantee

Red Rock catering department must be notified (**no later than 9am NV time, three (3) business days (72 hours)**) prior to the scheduled function, as to the exact number of persons to attend all planned functions. Should actual event attendance exceed 10% of guaranteed attendance, additional labor charges may apply. See the chart below for guarantee due days. This number is not subject to reduction. If no guarantee is received, the number of guests indicated on the banquet event order will be the guaranteed attendance. The hotel will not be responsible for providing identical services for more than a three (3%) percent increase in attendance over the guarantee for groups up to 500 guests.

### Function Is... Guarantee Is Due ...

Monday	Wednesday Before
Tuesday	Thursday Before
Wednesday	Friday Before
Thursday	Monday Before
Friday	Tuesday Before
Saturday	Wednesday Before
Sunday	Wednesday Before

## Overset and Set Maximums

Red Rock's "overset" for events in which more than 100 persons or greater are guaranteed, the overset is 3% over the guaranteed figure. In all cases, the "set" will not exceed more than 50 persons over the guarantee. The chef will prepare all items for the set figure. For events of 100 persons or fewer, the guarantee will equal the set.

## Increases in Guarantees

Please note the following shall apply to all increases in guarantees received within 72 business hours: guarantee increases over 3% of the original guarantee received 48 to 24 hours prior to the function (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 15% price increase.

An increased guarantee within 72 hours will not receive an overset amount. The new guarantee is the set amount. Please note that in some cases Red Rock may not be able to accommodate increases in food and beverage quantities with previously confirmed menu.

## Labor Fees

\$250 + tax bartender fee will apply per bartender.

\$250 + tax labor fee will apply per chef attendant requested.

\$100 + tax labor fee will apply to events with 25 guests or lower plus the additional menu sur-charge listed below.

Notification of service charge and tax ++ = plus tax and service charge

## New Orders Within 72 Hours

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and subject to special menu selections and pricing. Consult your catering manager for pop-up menus and pricing.

# FOOD & BEVERAGE POLICIES

## Special Meals

Kosher and halal meals are available upon request. Requests must be made with your catering manager at least seven days in advance. "Fresh" style meals are available, pricing as follows: Breakfast \$60 per person, lunch \$90 per person, and dinner \$110 per person, plus tax and service charge

## Special Diets

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair.

Our banquet culinary team can accommodate the following common food allergies and intolerances:

Wheat Free / Gluten Free **GF**

Kosher / Halal

Dairy Free / Lactose Intolerant

Vegetarian / Semi-Vegetarian **V**

Vegan **VG**

Heart Healthy

## Outdoor Functions

All outdoor functions are subject to a client final weather decision a minimum of six (6) hours prior to the function start time on the day of the event. Breakfast weather calls must be made the evening prior by 8pm. For the safety of our guests and team members, outdoor events may not take place with forecasted 30mph sustained wind during set up and expected timeframe of the event. Should you wish to double set both outdoor and indoor weather back up there is a \$12 per person fee. Music and entertainment must conclude by 10pm. Outdoor functions are subject to a venue specific destination fee. Some plated meal options may not be served at outdoor function venues. Glassware and clear glass decorations are strictly prohibited near any pools or on the lawns. The hotel has exclusive rights to book multiple events simultaneously, utilizing outdoor function space. Should any of your outdoor scheduled events require major production, audio visual, sound music noise, décor and all that implies, the hotel must be notified a minimum of 120 days in advance for approval. Lighting packages, at an additional cost, are required for outdoor venue choices. Standard outdoor banquet set-up includes tables, chairs, and hotel linens.

## Additional Charges

1. For plated menus served as a buffet, a surcharge of \$7 per person will apply for all functions 25 persons or more.
2. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$7 per person will apply for guarantees between 10 and 30 guests.
3. All pool functions are subject to a minimum F&B spend per person and a set-up fee based upon the area. Pool functions are subject to regulations governing the pool. Please see the destination event guide for further details.
4. If full banquet style seating and service is provided for continental breakfasts, a surcharge of \$2 per person will be applied.
5. For plated menus served with multiple entrée choices the following guidelines apply; all guests must be served the same starter and dessert course; multiple entrée selections requires a minimum of 20 ordered. The highest menu price will apply for all selections; guarantee of each entrée selection is due to catering manager at least 3 business days prior to event; guest entrée selection must be identified on place card provided by host.
6. Meeting room setup changes made less than 24 hours prior to a function may incur a labor charge.

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## General Terms

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. In arranging for private functions, the attendance must be definitely specified three (3) business days in advance by 9am NV time. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
3. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
4. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
5. Prices printed and products listed are subject to change without notice. Menu pricing cannot be guaranteed more than three (3) months in advance of scheduled event date.
6. Payment shall be made in advance of the function unless credit has been established to the satisfaction of the hotel, in which event a deposit should be paid at the time of signing the contract and a substantial additional payment will be required 24 hours before the function. The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over 30 days old.
7. The banquet event order (BEO) is the governing document for all goods and services order by the client. Client's signature on said BEO represents an agreement and approval for the goods and services represented on the BEO. All banquet checks presented prior to final billing are subject to an audit and may vary from final invoiced banquet checks.
8. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness especially if you have certain medical conditions. This is a risk with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked