



2019
BANQUET & CATERING GUIDE

REFRESHMENTS

FRESHLY BREWED COFFEE &
DECAFFEINATED COFFEE | \$96 PER GALLON

ASSORTMENT OF HARNEY AND SON'S™
PREMIUM TEAS | \$96 PER GALLON

TRADITIONAL ICED TEA | \$96 PER GALLON

INFUSED WATER | \$96 PER GALLON
CUCUMBER CITRUS
RASPBERRY LIME
WATERMELON ROSEMARY
BLACKBERRY SAGE
PINEAPPLE MINT
STRAWBERRY MINT

FRESHLY SQUEEZED ORANGE, CRANBERRY AND
GRAPEFRUIT JUICES | \$30 PER QUART

ASSORTED NAKED JUICES# | \$7 EACH

ASSORTED BOTTLED JUICES | \$7 EACH

ASSORTED PEPSI SOFT DRINKS | \$6 EACH

RED ROCK BOTTLED WATER | \$6 EACH

CHILLED PANNA AND SAN PELLEGRINO WATER (16.9 OZ.) | \$7 EACH

CHILLED PANNA AND SAN PELLEGRINO WATER (1 LITER) | \$12 EACH

CHILLED CHOCOLATE AND WHOLE MILK# | \$4 EACH

ASSORTED STARBUCKS® FRAPPUCCINOS & DOUBLE SHOT | \$7 EACH

REGULAR AND SUGAR FREE RED BULL | \$7 EACH

SNACKS

ASSORTED FRUIT & NUT BREADS
WITH PRESERVES | \$62 PER DOZEN

ASSORTED FRESHLY MADE CROISSANTS, MUFFINS,
DANISH | \$62 PER DOZEN

HOUSEMADE CINNAMON ROLLS,
CREAM CHEESE ICING | \$64 PER DOZEN

ASSORTED BAGELS AND CREAM CHEESE | \$64 PER DOZEN

ASSORTED TEA COOKIES | \$62 PER DOZEN

FRESH CHOCOLATE CHUNK, LEMON BLUEBERRY, MAPLE PECAN
SCONES WITH DEVONSHIRE CREAM | \$62 PER DOZEN

ASSORTMENT OF ORANGE-ALMOND AND
CHOCOLATE-PISTACHIO BISCOTTI | \$62 PER DOZEN

FRESH BAKED COOKIES CHOCOLATE CHIP, OATMEAL RAISIN AND
PEANUT BUTTER | \$62 PER DOZEN

ASSORTMENT OF RICE KRISPY TREATS | \$62 PER DOZEN

ASSORTMENT OF BLONDIES AND
FUDGE BROWNIES | \$62 PER DOZEN

HOUSE MADE CRANBERRY-BLUEBERRY
GRANOLA BARS | \$64 PER DOZEN

ASSORTED MINIATURE FRENCH PASTRIES | \$62 PER DOZEN

ASSORTMENT OF VANILLA, CHOCOLATE,
STRAWBERRY CHEESECAKE LOLLIPOPS | \$62 PER DOZEN

CHOCOLATE DIPPED STRAWBERRIES **V** | \$66 PER DOZEN

ASSORTMENT OF MINI SANDWICHES | \$62 PER DOZEN

= QUANTITY OF ORDER MUST BE SPECIFIED. QUANTITY ORDERED REFLECTS MINIMUM CONSUMPTION CHARGED

SNACKS

SEASONAL WHOLE FRESH FRUIT# **GF VG** | \$6 PER PIECE

FRESH FRUIT SKEWERS WITH
HONEY YOGURT SAUCE **GF V** | \$64 PER DOZEN

MINI SEASONAL FRUIT YOGURT PARFAITS,
HOUSE MADE GRANOLA **V** | \$64 PER DOZEN

ASSORTED FLAVORS INDIVIDUAL GREEK FRUIT YOGURT # | \$6 EACH

FRESH SEASONAL FRUITS AND BERRIES | \$14 PER GUEST

BAGELS, CREAM CHEESE AND
SLICED SCOTTISH SMOKED SALMON | \$16 PER GUEST

WARM PRETZEL BITES, SPICY AND SWEET MUSTARD, AND BEER
CHEESE DIP **V** | \$7 PER GUEST

ASSORTED MISS VICKIE'S CHIPS | \$6 EACH

ASSORTED CANDY BARS TO INCLUDE KIT KAT™, M&M'S™,
REESE'S™ AND SNICKERS™ | \$6 EACH

ASSORTED DELUXE MIXED NUTS | \$45 PER ORDER– SERVES 10

TORTILLA, POTATO CHIPS, OR
PRETZELS | \$55 PER ORDER – SERVES 10

ASSORTED FLAVORED POPCORN | \$6 EACH

ASSORTMENT OF POWER BARS | \$7 EACH

GRANOLA BARS | \$6 EACH

RECEPTION SNACKS

(EACH ORDER SERVES 10 GUESTS)

ASSORTED DELUXE MIXED NUTS **GF V** | \$45 PER ORDER

HONEY ROASTED PEANUTS, ALMONDS OR
CASHEWS **GF V** | \$45 PER ORDER

HOUSE MADE SPICED NUTS **GF V** | \$55 PER ORDER

SOUTHWESTERN RED AND WHITE CORN TORTILLA CHIPS WITH
SALSA AND GUACAMOLE **GF VG** | \$55 PER ORDER

PRETZELS, POTATO CHIPS OR
CHEDDAR GOLDFISH CRACKERS | \$55 PER ORDER

LAVOSH AND PITA WITH HUMMUS, OLIVE TAPENADE,
AND ARTICHOKE ZA'ATAR DIP **VG** | \$55 PER ORDER

TERRA VEGETABLE CHIPS **V** | \$55 PER ORDER

KETTLE POTATO CHIPS **V** | \$55 PER ORDER

= QUANTITY OF ORDER MUST BE SPECIFIED. QUANTITY ORDERED REFLECTS MINIMUM CONSUMPTION CHARGED

THEMED REFRESHMENT BREAKS

MINIMUM 20 GUESTS

ALL THEMED REFRESHMENT BREAKS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS, ASSORTED SOFT DRINKS AND RED ROCK BOTTLED WATER

BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE

THE BALLPARK BREAK | \$24 PER GUEST

MINI SLIDER DOGS
MINI BEEF SLIDERS
WARM PRETZELS WITH CHEESE AND HOT MUSTARD **V**
POTATO CHIPS AND DIP
ASSORTED CANDY

GRAB AND GO | \$18 PER GUEST

INDIVIDUALLY WRAPPED SWEET AND SALTY SNACKS
ASSORTED WHOLE FRUITS

*ITALIAN GELATO STATION | \$20 PER GUEST

STRACCIATELLA, TIRAMISU & PISTACHIO GELATO
WAFFLE CONES
CHOCOLATE FUDGE
AMARENA CHERRIES

**UNIFORMED ATTENDANT REQUIRED \$225.00*

HIGH TEA | \$24 PER GUEST

FINGER SANDWICHES:
SMOKED SALMON, CREAM CHEESE AND DILL ON A MINI BAGEL
CUCUMBER AND HERBED CREAM CHEESE ON SOURDOUGH
DEVILED EGG, DIJON AND CHIVE ON WHEAT
SHAVED ROASTED BEEF AND HORSERADISH CREAM
ON MARBLED RYE

SCONES:

CHOCOLATE CHUNK, LEMON BLUEBERRY, MAPLE PECAN
DEVNSHIRE CREAM AND LEMON CURD

CHOCOLATE BREAK | \$18 PER GUEST

YES EVERYTHING CHOCOLATE, CHOCOLATE AND MORE CHOCOLATE!
CHOCOLATE CHIP COOKIES
CHOCOLATE BROWNIES
MILK CHOCOLATE LOLLIPOPS
MINI CHOCOLATE CUPCAKES
MINI CHOCOLATE POT DE CRÈME
CHOCOLATE FINANCIER

NATURAL WONDER | \$18 PER GUEST

YOGURT DIPPED TROPICAL FRUIT SKEWERS **GF V**
ASSORTED WHOLE FRUITS **GF VG**
DRIED FRUITS AND FRUIT CHIPS
INDIVIDUALLY WRAPPED GRANOLA BARS,
TRAIL MIX AND MIXED NUTS
AÇAÍ BERRY AND MANGO CHIA SMOOTHIES

RE-ENERGIZE | \$18 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 SMOOTHIES

THEMED REFRESHMENT BREAKS

MINIMUM 20 GUESTS

ALL THEMED REFRESHMENT BREAKS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS, ASSORTED SOFT DRINKS AND RED ROCK BOTTLED WATER

BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE

SANDWICH BREAK | \$20 PER GUEST

CHOICE OF THREE:

OVEN ROASTED TURKEY, APPLEWOOD BACON, JACK CHEESE,
GUACAMOLE, MINI SOURDOUGH BREAD

PEPPERED ROAST BEEF, EMMENTAL SWISS, HORSERADISH MAYO,
HEARTH BAKED WHOLE WHEAT BAGUETTE

SHAVED COUNTRY HAM, DOUBLE CREAM BRIE,
BALSAMIC SYRUP, HONEY CRACKED PUMPERNICKEL ROLL

LA QUERCIA PROSCIUTTO AMERICANO, PROVOLONE,
MUFFALETTA SPREAD, ARTISAN OLIVE BREAD

GRILLED MARINATED GARDEN VEGETABLES,
SMOKED MOZZARELLA, BASIL PESTO, HERB CIABATTA BREAD **V**

RUSTIC AHI TUNA SALAD, THICK TOMATO, FRISÉE LETTUCE,
RED PEPPER AIOLI, CARAMELIZED RED ONION ROLL

PROTEIN PICK ME UP BREAK | \$20 PER GUEST

DOMESTIC AND IMPORTED ARTISAN CHEESES
PROTEIN BARS

RAW NUT BAR: PISTACHIOS, ALMONDS, CASHEWS, PEANUTS
GREEK YOGURT PARFAITS
HIGH ENERGY NUT BARS

NACHO LIBRE | \$24 PER GUEST

PICADILLO STYLE BEEF, CHICKEN

AND BLACK BEAN FILLED EMPANADAS

NACHOS WITH TORTILLA CHIPS, NACHO CHEESE,

FIRE ROASTED TOMATO SALSA GUACAMOLE, SOUR CREAM **V**
CHURROS

SLICED FRUIT DISPLAY **GF VG**

SUGAR RUSH | \$18 PER GUEST

FRESHLY BAKED CHUNKY CHOCOLATE, OATMEAL RAISIN AND
PEANUT CRUNCH COOKIES

MINI AMERICAN APPLE, PEACH AND CHERRY PIES

MINI CHOCOLATE BANANA TARTS

HOMEMADE MARSHMALLOW

MARKET FRESH BREAK | \$20 PER GUEST

ASSORTED COLD PRESSED JUICE SHOTS **GF VG**

WHOLE FRESH FRUIT **GF VG**

TERRA CHIPS **GF VG**

KIND BARS

SLICED SUGAR BABY WATERMELON **GF V**

MEETING BREAK PACKAGES

TO SIMPLIFY YOUR MEETING NEEDS WE OFFER SPECIALIZED BREAK PACKAGES
ALL PACKAGES INCLUDE A CONTINENTAL BREAKFAST, MID-MORNING BREAK AND AFTERNOON BREAK
MINIMUM 10 GUESTS

**SERVICE PROVIDED FOR 90 MINUTES FOR CONTINENTAL BREAKFAST
30 MINUTES FOR MID MORNING AND AFTERNOON BREAKS**

BREAK PACKAGE #1 | \$50 PER GUEST

BREAKFAST

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, CRANBERRY JUICES
FRESH SEASONAL FRUITS AND BERRIES **GF VG**
MUFFINS, CHEF'S SELECTION OF ASSORTED DANISH
AND STICKY PECAN BUNS
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES

CHOICE OF ONE SANDWICH:

SAUSAGE, EGG, AND CHEESE BISCUIT

SOUTHWESTERN BREAKFAST QUESADILLA
WITH SAUSAGE, TOMATILLO SALSA

HAM, EGG, AND CHEESE BREAKFAST CROISSANT

TURKEY BACON, EGG WHITES, AND PROVOLONE
ON WHOLE WHEAT ENGLISH MUFFIN

APPLEWOOD BACON, SMOKED GOUDA, RED PEPPER
AND CAGE FREE EGGS ON CIABATTA

CHOPPED STEAK AND EGG, CARAMELIZED ONIONS,
MELTED PROVOLONE, HERB DIJON AIOLI ON BRIOCHE BUN

ROASTED PORK, FRIED EGGS, SRIRACHA MAYO ON BRIOCHE

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
JUMBO SOFT PRETZELS WITH HONEY MUSTARD AND CHEDDAR DIP **V**
FRESHLY BAKED COOKIES, BLONDIES AND BROWNIES
WHOLE FRESH FRUIT **GF VG**

BREAK PACKAGE #2 | \$42 PER PERSON

BREAKFAST

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT, CRANBERRY JUICES
CROISSANTS, MUFFINS AND DANISH
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
FRESHLY BAKED COOKIES, BLONDIES AND BROWNIES

LIGHT BREAKFAST BUFFET SELECTIONS

MINIMUM 10 GUESTS

CONTINENTAL | \$29 PER GUEST

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES

CROISSANTS, MUFFINS AND DANISH
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
SELECTION OF HARNEY AND SON'S™ TEAS

THE BAGEL BAR | \$38 PER GUEST

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES

FRESH SEASONAL FRUITS AND BERRIES **GF VG**

PLAIN, WHEAT, AND ASSORTED BAGELS
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 | \$39 PER GUEST

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES

FRESH SEASONAL FRUITS AND BERRIES **GF VG**

MUFFINS, STICKY PECAN BUNS, BREAKFAST BREADS
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES

CHOICE OF ONE SANDWICH:

SAUSAGE, EGG, AND CHEESE BISCUIT

SOUTHWESTERN BREAKFAST QUESADILLA
WITH SAUSAGE, TOMATILLO SALSA

HAM, EGG, AND CHEESE BREAKFAST CROISSANT

TURKEY BACON, EGG WHITES AND PROVOLONE
ON WHOLE WHEAT ENGLISH MUFFIN

APPLEWOOD BACON, SMOKED GOUDA, RED PEPPER
AND CAGE FREE EGGS ON CIABATTA

CHOPPED STEAK AND EGG, CARAMELIZED ONIONS,
MELTED PROVOLONE, HERB DIJON AIOLI ON BRIOCHE BUN

ROASTED PORK, FRIED EGGS, SRIRACHA MAYO ON BRIOCHE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
SELECTION OF HARNEY AND SON'S™ TEAS

PLATED BREAKFAST SELECTIONS

MINIMUM 10 GUESTS

ALL BREAKFAST ENTRÉES ARE SERVED WITH FRESHLY SQUEEZED ORANGE, GRAPEFRUIT 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 | \$38 PER GUEST GF

SCRAMBLED EGGS WITH FRESH CHIVES
BREAKFAST POTATOES

CHOICE OF MEAT:

GRILLED SAUSAGE
APPLEWOOD SMOKED BACON
SMOKED HAM

STEAK & EGGS | \$42 PER GUEST GF

GRILLED NEW YORK SIRLOIN
SCRAMBLED EGGS WITH WHITE CHEDDAR, CHIVES
ROASTED CHERUB TOMATO
BREAKFAST POTATOES

OMELET LORRAINE | \$38 PER GUEST GF

BACON, HAM, GRUYÈRE, MORNAY SAUCE
BREAKFAST POTATOES
APPLEWOOD SMOKED BACON SLICES

CARAMELIZED ONION AND SPINACH QUICHE | \$38 PER GUEST V

VERMONT WHITE CHEDDAR
BREAKFAST POTATOES

STUFFED BRIOCHE FRENCH TOAST | \$39 PER GUEST

FRESH SEASONAL BERRIES
APPLEWOOD SMOKED BACON
VERMONT MAPLE SYRUP

HOUSE MADE CORNED BEEF HASH | \$40 PER GUEST GF

SCRAMBLED EGGS
ROASTED PEPPERS
BREAKFAST POTATOES

BREAKFAST BUFFETS

MINIMUM 20 GUESTS

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

THE SUMMERLIN | \$43 PER GUEST

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES

FRESH SEASONAL FRUITS AND BERRIES **GF VG**

ASSORTED INDIVIDUAL GREEK YOGURTS **GF V**

GRANOLA WITH REGULAR AND LOW-FAT MILK

SCRAMBLED EGGS WITH WHITE CHEDDAR AND CHIVES **GF**

BREAKFAST POTATOES **GF VG**

CHOICE OF TWO MEATS **GF:**

GRILLED SAUSAGE

GRILLED CHICKEN SAUSAGE

APPLEWOOD SMOKED BACON

TURKEY BACON

GRILLED HAM

CHOICE OF ONE **V:**

MINIATURE WAFFLES WITH FRUIT COMPOTE

PANCAKES, MAPLE SYRUP

CINNAMON BRIOCHE FRENCH TOAST

BUTTERMILK BISCUITS AND GRAVY

QUICHE FLORENTINE

CAPTAIN CRUNCH FRENCH TOAST, MAPLE SYRUP

FRESHLY BAKED CROISSANTS, MUFFINS AND DANISH
SWEET BUTTER, HONEY, MARMALADE AND FRUIT PRESERVES

THE RED ROCK | \$46 PER GUEST

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICES

ASSORTED FLAVORS COLD PRESSED JUICES

FRESH SEASONAL FRUITS AND BERRIES

ASSORTED INDIVIDUAL GREEK YOGURTS

INDIVIDUAL AÇAÍ BOWL WITH MIXED BERRIES,

GRANOLA AND TOASTED COCONUT

CHOICE OF ONE STEEL CUT OATMEAL **GF V:**

CHOCOLATE CHIPS, BANANA, AND WALNUTS

BLUEBERRY AND ALMOND

DRIED FRUIT, PECAN, MAPLE

CHOICE OF ONE EGG:

SCRAMBLED EGGS WITH WHITE CHEDDAR AND CHIVES **GF**

INDIVIDUAL EGG WHITE FRITTATA, SPINACH, TOMATO,

MOZZARELLA AND PESTO **GF V**

BAKED EGG WHITE AND POWER GRAIN FRITTATA WITH GREENS,

ONIONS, TOMATO, FETA CHEESE AND QUINOA **GF V**

BREAKFAST POTATOES **GF VG**

CHOICE OF TWO MEATS: **GF**

GRILLED SAUSAGE

GRILLED CHICKEN SAUSAGE

APPLEWOOD SMOKED BACON

TURKEY BACON

GRILLED HAM

WHOLE WHEAT AND MULTI GRAIN BREAKFAST PASTRIES

AND HEART HEALTHY MUFFINS

SWEET BUTTER, HONEY, MARMALADE AND FRUIT PRESERVES

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES | \$7 PER GUEST

SAUSAGE, EGG, AND CHEESE BISCUIT

SOUTHWESTERN BREAKFAST QUESADILLA
WITH SAUSAGE, TOMATILLO SALSA

HAM, EGG, AND CHEESE BREAKFAST CROISSANT

TURKEY BACON, EGG WHITES, AND PROVOLONE
ON WHOLE WHEAT ENGLISH MUFFIN

APPLEWOOD BACON, SMOKED GOUDA, RED PEPPER
AND CAGE FREE EGGS ON CIABATTA

CHOPPED STEAK AND EGG, CARAMELIZED ONIONS,
MELTED PROVOLONE, HERB DIJON AIOLI ON BRIOCHE BUN
ROASTED PORK, FRIED EGGS, SRIRACHA MAYO ON BRIOCHE

CHOICE OF (1) BREAKFAST MEAT AND SCRAMBLED EGGS | \$14 PER GUEST GF

GRILLED SAUSAGE

APPLEWOOD SMOKED BACON

GRILLED HAM

CHICKEN APPLE SAUSAGE

STEEL CUT BREAKFAST OATS | \$6 PER GUEST GF V

CHOCOLATE CHIPS, BANANA, AND WALNUTS

BLUEBERRY AND ALMOND

DRIED FRUIT, PECAN, MAPLE

OVERNIGHT OATS | \$7 PER GUEST GF V

PIÑA COLADA WITH PINEAPPLE AND COCONUT CHIPS

"CARROT CAKE" AND PROTEIN

CACAO NIBS, CHIA SEEDS, BANANA

ASSORTED BAGELS AND CREAM CHEESE | \$64 PER DOZEN

ASSORTED FLAVORED GREEK YOGURTS | \$6 EACH
INDIVIDUAL YOGURT AND

HOUSE MADE GRANOLA PARFAITS | \$7 EACH

INDIVIDUAL COLD CEREALS AND MILK | \$5 EACH

HARD BOILED EGGS WITH SALT AND CRACKED PEPPER | \$4 EACH **GF**

FRESH SEASONAL FRUITS AND BERRIES | \$14 PER PERSON **GF VG**

* OMELETTES

PREPARED TO ORDER | \$20 PER GUEST **GF**

WHOLE EGGS AND EGG WHITES WITH A CHOICE OF FILLINGS:
TOMATOES, GREEN PEPPERS, MUSHROOMS, ONIONS, SPINACH,
SMOKED SALMON, HAM, CHICKEN SAUSAGE, SAUSAGE,
GRATED CHEDDAR, PEPPER JACK, AND HOUSE MADE SALSA BAR

* WAFFLE BAR | \$16 PER GUEST

FRESHLY WHIPPED CREAM, APPLE CINNAMON COMPOTE,
STRAWBERRY COMPOTE, BLUEBERRY COMPOTE, PEACH COMPOTE,
CHOCOLATE CHIPS, TOASTED PEANUTS,
MAPLE SYRUP, SWEET BUTTER

**UNIFORMED CHEF'S FEE \$225.00 (2 HOUR MAXIMUM)*

PLATED LUNCHEONS

MINIMUM 10 GUESTS

OUR THREE-COURSE LUNCHEON MENU INCLUDES SOUP OR SALAD, ENTRÉE AND DESSERT
SELECTION OF BREAD AND BUTTER

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

SOUPS & SALADS (CHOICE OF ONE)

SUN RIPENED TOMATO BASIL BISQUE **V**
CARAMELIZED ONION AND GRUYERE FLATBREAD

HEARTY BAKED POTATO SOUP WITH BACON,
GREEN ONIONS AND SOUR CREAM

BRANDIED LOBSTER BISQUE

ITALIAN SAUSAGE AND POTATO SOUP
WITH KALE AND PANCETTA

ASIAN SALAD, NAPA CABBAGE, MIZUNA,
CARROTS, DAIKON, CUCUMBERS,
RICE NOODLES, MINT, CILANTRO, JALAPEÑO,
SESAME DRESSING **VG**

MEDITERRANEAN COBB, ROMAINE, SPINACH,
BELL PEPPER, RED ONION, PROSCIUTTO,
GARBANZO, BLACK OLIVE, FETA, TZATZIKI **GF**

THE WEDGE, BABY ICEBERG, BACON,
BLUE CHEESE, TEARDROP TOMATOES, BOILED
EGG, CUCUMBER, WHITE FRENCH DRESSING **GF**

CLASSIC CAESAR, CHOPPED ROMAINE,
PARMESAN, CROUTONS, AND CAESAR DRESSING

QUINOA, DRIED FRUIT, GRAPES, CUCUMBER,
KALE, ORANGE, CASHEW, YOGURT DRESSING **GFV**

MESCLUN MIXED GREENS SALAD, HEIRLOOM
BABY TOMATOES, CUCUMBER, CARROTS,
CANDIED PECANS, AND GOAT CHEESE WITH RED
WINE VINAIGRETTE **GF V**

ENTRÈES (CHOICE OF ONE)

ROSEMARY BASTED PORK CHOP
BACON CHEDDAR GRITS, CARAMELIZED APPLES,
HARICOT VERT
\$54 PER PERSON GF

GRILLED SALMON WITH MISO BUTTER
BABY BOK CHOY, FORBIDDEN RICE
\$56 PER GUEST

PROSCIUTTO AND SAGE WRAPPED
AIRLINE CHICKEN, SHERRY CHICKEN JUS,
BROCCOLI RABE AND PARMESAN POLENTA
\$54 PER GUEST GF

HIBACHI STYLE BREAST OF CHICKEN
SZECHUAN PEPPERCORN SAUCE,
CARROT GINGER COULIS,
EDAMAME AND CARROT STIR-FRY
\$54 PER GUEST

GRILLED STRIPLOIN, CHIMICHURRI SAUCE
CRISPY YUKON AND FOREST MUSHROOM HASH
GRILLED BROCCOLINI
\$59 PER GUEST GF

RED WINE BRAISED BEEF SHORT RIB
BRAISING JUS, CREAMY YUKON GOLD
POTATOES, SEASONAL VEGETABLES
\$55 PER GUEST GF

SEARED RARE AHI TUNA NICOISE SALAD
FINGERLING POTATOES, EGG, NICOISE OLIVES,
HARICOT VERT, TINY TOMATOES, TENDER
GREENS, SHALLOT AND HERB VINAIGRETTE
\$54 PER GUEST GF

ENTRÈES (CHOICE OF ONE)

CALIFORNIA CHEFS SALAD, HAM, TURKEY,
BACON, SWISS, CHEDDAR, HARD COOKED EGG,
BABY TOMATOES AND
AVOCADO BUTTERMILK DRESSING
\$50 PER GUEST GF

GRILLED CHICKEN PESTO PASTA, FARFALLE,
SUNDRIED TOMATO, PARMESAN,
TOASTED PINE NUTS, BASIL
\$50 PER GUEST

DESSERTS (CHOICE OF ONE)

TRADITIONAL TIRAMISU
COFFEE SOAKED LADY FINGERS
CHOCOLATE DIPPED BISCOTTI

WHITE CHOCOLATE CHEESECAKE ON A
GRAHAM CRACKER COOKIE, VANILLA WHIPPED
CREAM, AND PASSION FRUIT COULIS

DUO OF PEANUT BUTTER PRALINE CRUNCH
CAKE AND VANILLA CREAM WITH
WILD STRAWBERRY JELLY

BANANA SPONGE WITH MILK CHOCOLATE
CREAM AND BROWNIE BITE

BOX LUNCHES

MINIMUM 10 GUESTS

EACH BOX LUNCH INCLUDES THE FOLLOWING:

CHEF'S CHOICE OF SIDE SALAD, CHEF'S CHOICE OF WHOLE FRUIT, INDIVIDUAL BAG MISS VICKIE'S CHIPS AND CHEF'S CHOICE OF DESSERT

SANDWICHES & WRAPS | \$40 PER GUEST

ROASTED TURKEY WRAP

SHAVED ROASTED TURKEY, LETTUCE, DICED TOMATOES,
GUACAMAME IN A TORTILLA

GRILLED VEGETABLE V

HERB-MARINATED GRILLED BROCCOLI, RED AND YELLOW CHERRY
TOMATOES, SLICED MUSHROOMS, LETTUCE,
WITH HUMMUS SPREAD ON MULTIGRAIN ROLL

ROASTED TURKEY

SHAVED ROASTED TURKEY, SWISS CHEESE, SLICED TOMATOES AND
LETTUCE ON OVEN BAKED HOAGIE

TURKEY CLUB

SHAVED ROASTED TURKEY, APPLEWOOD SMOKED BACON, LETTUCE,
SLICED TOMATOES, AND BASIL-MAYONNAISE
ON MULTIGRAIN CRANBERRY BREAD

HAM & CHEESE

BLACK FOREST HAM, BRIE, APPLES, LETTUCE, ON MULTIGRAIN CIABATTA

ROAST BEEF

RARE ROAST BEEF, SWISS CHEESE, LETTUCE, SLICED TOMATOES, ON
CHEESE FOCACCIA

ITALIAN

ASSORTED CURED ITALIAN MEATS AND PROVOLONE CHEESE,
PEPPERONCINI-KALAMATA OLIVE TAPENADE, SLICED TOMATOES,
AND CRISP LETTUCE ON CIABATTA PANINI

SALADS | \$44 PER GUEST

GRILLED CHICKEN CAESAR SALAD

CHOPPED ROMAINE, SHREDDED PARMESAN CHEESE, ROASTED CHERRY
TOMATOES, SLICED RED ONIONS, CROUTONS
AND CAESAR DRESSING

ASIAN CHICKEN SALAD

MESCLUN GREENS, CHOPPED ROMAINE, SHREDDED CABBAGE, SHREDDED
CARROTS, MANDARIN ORANGES AND CRISPY NOODLES WITH AN
ASIAN VINAIGRETTE

CAPRESE SALAD GF V

CHOPPED ROMAINE, MESCLUN GREENS, TOMATOES, FRESH BASIL, SLICED
MOZZARELLA CHEESE WITH A RED BALSAMIC VINAIGRETTE

MEDITERRANEAN SALAD GF V

A BLEND OF CHOPPED ROMAINE, MIXED GREENS, PEPPERONCINIS,
KALAMATA OLIVES, JULIENNE PEPPERS, SLICED RED ONIONS, CHERRY
TOMATOES, CUCUMBER SPEARS, GARBANZO BEANS, FETA CHEESE WITH A
LEMON-OREGANO VINAIGRETTE

COBB SALAD GF

A BLEND OF CHOPPED ROMAINE, MIXED GREENS, HAM, TURKEY, CHOPPED
EGGS, DICED TOMATOES, CRUMBLED BLEU CHEESE, BACON BITS AND RED
WINE VINAIGRETTE

BOX LUNCH ENHANCEMENTS

ASSORTED CANDY BARS TO INCLUDE | \$6 EACH
ASSORTED SOFT DRINKS | \$6 EACH
STARBUCKS FRAPPUCCINOS AND DOUBLE SHOT | \$7 EACH
ASSORTED NAKED JUICES | \$7 EACH
RED ROCK BOTTLED WATER | \$6 EACH
REGULAR AND SUGAR FREE RED BULL | \$7 EACH

**VEGAN, GLUTEN-FREE, AND KOSHER BOX LUNCHES AVAILABLE UPON REQUEST – PRICING PROVIDED BY YOUR CATERING MANAGER

LUNCHEON BUFFETS

MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S TEAS™
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

LUNCH BUFFET BY DESIGN | \$50 PER GUEST

SOUP

CHOICE OF ONE:

CHICKEN NOODLE

SOUTHWESTERN TORTILLA **GF V**

MINISTRONE WITH GRATED ROMANO **GF V**

TOMATO BISQUE **GF V**

SEAFOOD CHOWDER

HOUSEMADE CHILI WITH SHREDDED CHEDDAR CHEESE

SALADS

CHOICE OF TWO:

BUFFALO MOZZERELLA AND BEEFSTEAK TOMATOES,
FRESH BASIL, EVOO **V**

ROMAINE LETTUCE, SHAVED ASIAGO, GARLIC CROUTONS,
CAESAR DRESSING

GARDEN GREEN SALAD, ASSORTED DRESSINGS **GF V**

FARFALLE PASTA SALAD – CREAMY ITALIAN DRESSING,
GRILLED VEGETABLES **V**

RED BLISS POTATO SALAD, BACON, MUSTARD DRESSING

SEA SALT ROASTED BEET SALAD, LAURA CHENEL,
GOLDEN RASINS, HERB SHALLOT DRESSING **V**

ENTRÈES

CHOICE OF THREE:

PAN SEARED SEA BASS, DICED TOMATOES, KALAMATA OLIVES,
FENNEL ONION JUS **GF**

HERB MARINATED CHICKEN, WITH ARTICHOKE AND MUSHROOMS **GF**

BUTTERMILK FRIED CHICKEN

GRILLED SALMON WITH LEMON DILL AND BABY LEEKS **GF**

SEASONED FLANK STEAK WITH CHIMICHURRI **GF**

BONELESS BEEF SHORT RIBS, PEASANT POTATOES, ROOT VEGETABLES **GF**

GLAZED PORK LOIN, ROASTED SWEET POTATOES, APPLE CHUTNEY **GF**

SIDES

CHOICE OF TWO:

CHEF'S SELECTION OF SEASONAL VEGETABLES **GF**

WHITE CHEDDAR MAC & CHEESE **V**

TWICE BAKED POTATOES WITH CHIVES, CHEDDAR, AND BACON

VEGETABLE LASAGNA WITH CHERUB TOMATO SAUCE **V**

PENNE PASTA POMODORO **V**

YUKON GOLD MASHED POTATOES **V**

PARMESAN POLENTA CAKES WITH ITALIAN SAUSAGE

MULTIGRAIN RICE PILAF

DESSERT

CHEF'S SELECTION OF MINIATURE TARTS AND CAKES

LUNCHEON BUFFETS

MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S TEAS™

RED ROCK DELI | \$50 PER GUEST

OLD FASHIONED CHICKEN NOODLE SOUP

CALIFORNIA BABY GREENS **GF**
SWEET ONIONS, BEEFSTEAK TOMATOES, CHUNKY BLEU CHEESE
BUTTERMILK RANCH DRESSING
AND CRACKED DIJON VINAIGRETTE

DEVEILED EGG SALAD

YUKON POTATO SALAD **GF**

ASSORTED COLD CUT DISPLAY **GF**
THIN SLICED TURKEY BREAST, BLACK FOREST HAM,
PEPPERED ROAST BEEF, GENOA SALAMI
AND SWEET ITALIAN SOPPRESSATA

SELECTION OF CHEESES
SWISS, SHARP CHEDDAR, MUENSTER AND HAVARTI

PICKLE SPEARS AND HOUSEMADE JARDINIÈRE

CRISP LETTUCE, SLICED VINE TOMATOES, SHAVED ONIONS

HEARTH BAKED BREADS AND ARTISAN ROLLS

MAYONNAISE, HORSERADISH AND
STONE GROUND MUSTARD

FRESH SEASONAL FRUIT SALAD

DESSERT SELECTIONS

CHOICE OF THREE:
MINI NEW YORK CHEESECAKES
PECAN AND WALNUT CHOCOLATE TARTS
CARROT CAKE WITH
CREAM CHEESE FROSTING
MINI APPLE CRUMBLE WITH SUGAR DUST
HOME BAKED ASSORTED COOKIES

*ENHANCE YOUR DELI EXPERIENCE

GRIDDLED OVERSIZED REUBEN SANDWICHES | \$7 PER PERSON
ON THICK CUT MARBLED RYE BREAD, SLICED TO ORDER

**UNIFORMED CHEF'S FEE \$225.00(2 HOUR MAXIMUM)*

LUNCHEON BUFFETS

MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S TEAS™
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

STREETS OF FLORENCE | \$59 PER GUEST

ZUPPA ALLA PASTA FAGIOLI

CAPRI SALAD **GF**

VINE RIPE TOMATOES, FRESH MOZZARELLA
TORN BASIL, AGED BALSAMIC AND GREAT OLIVE OIL

ROASTED VEGETABLE PANZANELLA
PARMESAN, HERB CROUTON, CHARRED ONION VINAIGRETTE

ITALIAN SUBMARINE SANDWICHES
SOPPRESSATA, GENOA SALAMI, MORTADELLA, HAM, PROVOLONE
SHAVED LETTUCE, THIN SLICED TOMATOES,
HOT AND SWEET ITALIAN PEPPERS

STRIPED BASS WITH SAUTEÈD GREEN BEANS
AND MARINATED TOMATOES **GF**

PICCATA STYLE CHICKEN WITH ARTICHOKE & MUSHROOMS,
LEMON CAPER BUTTER SAUCE, FRIED SAGE LEAVES

VEGETABLE LASAGNA WITH CHERUB TOMATO SAUCE **V**

MARINATED OLIVE ANTIPASTO WITH
RICOTTA SALATA AND PEPPERONCINI

DESSERT SELECTIONS

CHOICE OF THREE:

MINI BAKED RICOTTA CHEESECAKES

LEMON RICOTTA COOKIES

MINI TIRAMISU CUPS

HAND MADE CANNOLIS WITH CHOCOLATE AND PISTACHIOS

LIMONCELLO CUSTARD TARTLETS

ENHANCE YOUR ITALIAN EXPERIENCE

CLASSIC CAESAR SALAD STATION | \$6 PER GUEST

*WOODSTONE FIRED PIZZETAS | \$8 PER GUEST

CHOICE OF TWO:

MEATBALL, ROASTED PEPPERS AND FONTINA CHEESE

WHITE PIZZA: RICOTTA, MOZZARELLA AND BASIL PESTO **V**

PEPPERONI, MUSHROOMS AND GREEN OLIVES

FOUR CHEESE: MOZZARELLA, FONTINA, WHITE CHEDDAR AND

PARMESAN

ITALIAN SAUSAGE, ROASTED TOMATO AND CARAMELIZED ONION

*UNIFORMED CHEF'S FEE \$225.00 (2 HOUR MAXIMUM)

LUNCHEON BUFFETS

MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S TEAS™
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

SOUTHWESTERN | \$59 PER GUEST

CHICKEN TORTILLA SOUP
FIRE ROASTED TOMATO AND CUMIN BROTH,
SIDES OF TORTILLA STRIPS AND SHREDDED JACK CHEESE **GF**

THE MEXICAN CHOPPED SALAD
ROMAINE, CORN, BLACK BEANS, CUCUMBER, TOMATO,
PICKLED RED ONION, JACK CHEESE, PEPITAS, GREEN CHILI DRESSING,
AND AVOCADO BUTTERMILK DRESSING **GF V**

AVOCADO SHRIMP COCKTAIL
BABY SHRIMP, CILANTRO LIME COCKTAIL SAUCE **GF**

VERACRUZ STYLE MAHI MAHI
PAN SEARED WHITE FISH WITH A STEW OF TOMATO,
JALAPENO, OLIVES, CAPERS, AND CILANTRO **GF**

SIDE SKIRT STEAK FAJITAS GRILLED OVER AN OPEN FLAME,
RUBBED WITH CHIMICHURRI AND SERVED WITH WARM,
SOFT FLOUR TORTILLAS, GRILLED ONIONS AND BELL PEPPERS

ADOBO SPICED ROASTED CHICKEN ROASTED SWEET POTATOES
WITH CHIPOTLE LIME BUTTER **GF**

SPANISH STYLE RICE WITH SMOKED PAPRIKA **GF V**

REFRIED PINTO BEANS **GF**

ROASTED TOMATO SALSA, ONION/CILANTRO RELISH,
SHREDDED JACK CHEESE, SOUR CREAM, GUACAMOLE

DESSERT SELECTIONS

CHOICE OF THREE:

EXOTIC FRUIT TART ON A SUGAR CANE GALLETAS
CAMELIZED BANANA AND CHOCOLATE RUM TARTS
TRES LECHE CAKE WITH VANILLA CREAM
ESPRESSO, CARIBBEAN CHOCOLATE TART
PRICKLY PEAR FLAN

ENHANCE YOUR LATIN FIESTA

*24 HOUR BRAISED, HAND CARVED
LECHON ASADO | \$11 PER GUEST **GF**
SOUR ORANGE MOJO, SWEET ONIONS, MANGO BBQ SAUCE

**UNIFORMED CHEF'S FEE \$225.00(2 HOUR MAXIMUM)*

LUNCHEON BUFFETS

MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S TEAS™
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

SONOMA | \$59 PER GUEST

SUN RIPENED TOMATO BASIL BISQUE
CARMELIZED ONION AND GRUYÈRE FLATBREAD

BABY FIELD GREENS **GF VG**
CANDIED PECANS, HOT HOUSE CUCUMBERS,
VINE RIPENED TOMATOES, HEARTS OF PALM,
SELECTION OF DRESSINGS

GOLDEN BEET SALAD **GF VG**
ORANGE SEGMENTS, FENNEL, GOAT CHEESE,
TOASTED ALMONDS, ARUGULA,
APPLE MUSTARD VINAIGRETTE

WILDFLOWER HONEY AND
POMMERY MUSTARD RUBBED CHICKEN BREAST
CIPOLLINI ONION ESSENCE **GF**

SLOW BRAISED BEEF SHORT RIBS
BRAISING JUS

PESTO RUBBED ALASKAN WILD SALMON **GF**
SPRING CUT CORN AND BABY LEEK FRICASSÉE

SEASONAL FRESH VEGETABLES **GF VG**

HERB ROASTED HOMESTYLE RED POTATOES **GF VG**

MIXED FRUIT SALAD WITH A CITRUS MINT GLAZE **GF VG**

DESSERT SELECTIONS

CHOICE OF THREE:

LEMON CUSTARD

SEASONAL FRUIT TARTS

CHOCOLATE PECAN TARTS

CITRUS CRÈME BRÛLÉE

CHOCOLATE DIPPED COCONUT MACAROONS

LUNCHEON BUFFETS

MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S TEAS™

DERBY | \$59 PER GUEST

FIELD GREENS **GF V**

SUN-RIPENED TOMATOES, CRUMBLLED BLEU CHEESE,
SEEDLESS CUCUMBER BUTTERMILK RANCH DRESSING

HONEYSUCKLE SWEET POTATO SALAD **GF V**
GRANNY SMITH APPLES AND CANDIED PECANS

SOUTHERN STYLE MACARONI SALAD
DICED COUNTRY HAM, ROASTED CORN, SUNDRIED APRICOTS
CHARRED SPRING ONIONS

ROTISSERIE STYLE CHICKEN **GF**
TOBACCO ONIONS AND BLACKSTRAP MOLASSES BBQ SAUCE

CAROLINA PULLED PORK
PRETZEL BUNS AND PURPLE COLE SLAW

BLACKENED SEASONAL WHITE FISH FILETS **GF**
CRAWFISH, SWEET CORN AND PIGEON PEA SALSA
RED ONION AND CAPER REMOULADE

BUTTER WHIPPED POTATOES **GF V**

CORN ON THE COB **GF V**

LOW COUNTRY BISCUITS AND JALAPEÑO CHEDDAR CORNBREAD,
SWEET CREAMERY BUTTER

SLICED BABY WATERMELON **GF VG**

DESSERT SELECTIONS

CHOICE OF THREE:

BAKED CHOCOLATE AND WALNUT TARTS
GRANDMA'S ASSORTED COOKIE JARS
RED VELVET WHOOPIE PIES
CHOCOLATE WHOOPIE PIES
ASSORTED FRENCH MACARON
MINI CRÈME BRÛLÉE

ADD A PIT MASTER

*CHILI SPICE RUBBED BBQ BEEF BRISKET | \$12 PER GUEST
CARVED TO ORDER AND SERVED WITH WARM MINI ROLLS,
STONE GROUND MUSTARD AND
BREAD AND BUTTER PICKLES

**UNIFORMED CHEF'S FEE \$225.00 (2 HOUR MAXIMUM)*

LUNCHEON BUFFETS

MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S TEAS™
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

SANDWICH SHOP | \$52 PER GUEST

MINISTRONE SOUP **V**

BLOOMSDALE SPINACH SALAD

CALIFORNIA STRAWBERRIES, HUMBOLDT FOG, SPICED WALNUTS
SOURDOUGH CROUTONS, WHITE BALSAMIC DRESSING

MARINATED CUCUMBER, TOMATO AND RED ONION SALAD

RICOTTA SALATA, RED WINE AND SHALLOT DRESSING **GF V**

BABY RED BLISS POTATO SALAD **GF V**

CRUNCHY GREEN BEANS, CARAMELIZED ONIONS, GOLDEN RAISIN,
TARRAGON AND STONE GROUND MUSTARD DRESSING **GF V**

MASON JARS OF PICKLES AND SOURS **V**

HOUSE MADE POTATO CHIPS WITH CARAMELIZED ONION DIP

FRESH SEASONAL FRUIT SALAD **GF VG**

DESSERT SELECTIONS

ASSORTED COOKIES

ASSORTED BROWNIES AND BLONDIES

MAGIC BARS

ARTISAN STYLE DELI SANDWICHES

CHOICE OF THREE:

ROASTED TURKEY – BACON, MONTEREY JACK CHEESE, GUACAMOLE,
LETTUCE, TOMATO, ON CIABATTA

ROASTED BEEF – SWISS CHEESE, HORSERADISH SAUCE, LETTUCE,
TOMATO ON PUMPERNICKEL ROLL

APPLEWOOD SMOKED HAM – BRIE, APPLE, DIJON, FRISSÉE AND
TOMATO ON CHALLAH ROLL

SMOKED SALMON – RED ONION, CAPER, TOMATO, COOKED EGG,
SPROUTSS, AND DILL AND CREAM CHEESE SPREAD ON RYE

THE CAPRESE WRAP – BUFFALO MOZZARELLA, TOMATO,
BASIL PESTO, SPINACH IN FLOUR TORTILLA

GRILLED VEGETABLE WRAP – MARINATED AND GRILLED
VEGETABLES WITH CHICKPEA HUMMUS, ALFALFA SPROUTSS
WHOLE GRAIN TORTILLA **V**

ALBACORE TUNA SALAD – LETTUCE, TOMATO, OLIVE, COOKED EGG
ON PRETZEL ROLL

PLATED DINNER BY DESIGN

THREE-COURSE MINIMUM WITH ENTRÉE

MINIMUM OF 10 GUESTS

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 (OPTIONAL) | \$16 PER GUEST

HAMACHI CRUDO ESPELETTE

FENNEL, RADISH, BASIL OIL, CAPERS, PICKLED BEET **GF**

JUMBO SHRIMP

CILANTRO AND TEQUILA SPIKED COCKTAIL SAUCE

MANGO AND CUCUMBER RELISH **GF**

GINGER SESAME SEARED TUNA

APPLE, CUCUMBER, JICIMA, APPLE PONZU

ARTISAN CHEESE PLATE

HONEY, FRUIT, NUTS **V**

BRAISED BEEF SHORT RIB AND CARAMELIZED ONION RAVIOLI

EXOTIC MUSHROOM CREAM, HORSERADISH GREMOLATA

RED WINE BRAISED OCTOPUS INK PASTA

SPANISH CHORIZO, CHILI, BABY FENNEL

DUNGENESS CRAB CAKE

ROASTED CORN BUTTER, TOMATO JAM, PEA SHOOTS

SMOKED SALMON AND CRAB

AVOCADO PURÉE, GRAPEFRUIT, BRIOCHE, TENDER GREENS

SALADS (CHOICE OF ONE) | \$14 PER GUEST

TOMATO SALAD

PICKLED TOMATO, TOMATO JAM, BURRATA CHEESE,

FRISSEE, BRIOCHE CROUTON **V**

BIBB LETTUCE

GRAPES, APPLES, BLEU CHEESE, BALSAMIC REDUCTION,

CANDIED PECANS **GF V**

THE WEDGE

BABY ICEBERG, BACON, BLUE CHEESE, TEARDROP TOMATOES, BOILED

EGG, CUCUMBER, WHITE FRENCH DRESSING **GF**

QUINOA

ROASTED BABY CARROTS, RED QUINOA, BELGIAN ENDIVE, FRISÉE

POMEGRANATE SEEDS, BALSAMIC **GF VG**

THE CAESAR HEART

WHOLE HEARTS OF ROMAINE, SHAVED PARMESAN,

CIABATTA CROUTONS, CLASSIC DRESSING

RED OAK LETTUCE

PEACH COULIS, RADISH, CARROT, BLEU CHEESE DRESSING **GF V**

ROASTED BEET

LAURA CHENEL GOAT CHEESE, TENDER MACHE,

CANDIED WALNUTS, SPANISH SHERRY VINAIGRETTE **GF V**

MESCLUN MIXED GREENS SALAD

HEIRLOOM BABY TOMATOES, CUCUMBER, CARROTS, CANDIED PECANS,

AND GOAT CHEESE WITH RED WINE VINAIGRETTE **GF V**

PLATED DINNER BY DESIGN, CONTINUED

ENTRÈES (CHOICE OF ONE)

ROSEMARY BASTED BONE IN PORK CHOP | **\$47 PER GUEST**
BACON CHEDDAR GRITS, CARAMELIZED APPLES, HARICOT VERT **GF**

BRASSERIE STYLE ROASTED MARY'S CHICKEN | **\$46 PER GUEST**
SONOMA COUNTRY MERLOT AND ROSEMARY REDUCTION,
POTATO LEEK GRATIN, SEASONAL MARKET VEGETABLES **GF**

MARY'S BONE-IN CHICKEN BREAST | **\$46 PER GUEST**
SUNDRIED TOMATO SAUCE, POTATO GNOCCHI, CREAMED SPINACH

PAN ROASTED BLACK COD | **\$47 PER GUEST**
CAULIFLOWER CHOWDER, ROASTED PEE WEE POTATOES,
CIPOLLINI ONIONS, BEURRE BLANC **GF**

BLACKENED TUNA | **\$48 PER GUEST**
CRAWFISH, ETTOUFFÉE SAUCE, OKRA

BRANZINO | **\$47 PER GUEST**
SAFFRON COUSCOUS WITH GREEN BEANS, RED ONION, PEAS,
STEWED TOMATOES, FENNEL

BUTTER BASTED BEEF FILET | **\$64 PER GUEST**
ROASTED BABY CARROTS, GARLIC POTATO PURÉE,
CAMPARI TOMATO **GF**

RED WINE BRAISED BEEF SHORT RIBS | **\$58 PER GUEST**
MASCARPONE POTATO PURÉE, ROASTED BRUSSELS SPROUTS,
THUMBELINA CARROTS, HORSERADISH GREMOLATA **GF**

DOUBLE CUT LAMB CHOPS | **\$60 PER GUEST**
ROSEMARY-HONEY GLAZE, EGGPLANT PURÉE, CHERRY AND OLIVE
COUSCOUS, MINT PISTOU

DUET ENTRÈES

BEEF FILET AND DIVER SCALLOPS | **\$81 PER GUEST**
SAUTÉED RAINBOW CHARD, BALSAMIC DEMI WITH
BABY TOMATOES, CAPERS, KALAMATA OLIVES,
BUTTER WHIPPED POTATOES **GF**

DIVER SCALLOPS AND BRAISED PORK BELLY | **\$78 PER GUEST**
SMOKY SAUCE, CORN PUREE, CHANTERELLE MUSHROOM HASH **GF**

BEEF FILET AND FIRE GRILLED SHRIMP | **\$81 PER GUEST**
MASHED POTATOES AND SEASONAL VEGETABLES **GF**

BRAISED BEEF SHORT RIB AND SALMON | **\$75 PER GUEST**
ROOT VEGETABLE RISOTTO, ROASTED BRUSSELS SPROUTS **GF**

STEAK OSCAR | **\$96 PER GUEST**
DUNGENESS CRAB, ASPARAGUS, AND SAUCE BÉARNAISE
PILED ON TOP OF A PRIME BEEF FILET
WITH CHIVE POTATO PURÉE

STEAK AND LOBSTER | **\$96 PER GUEST**
LEMON HERB BUTTER POACHED MAINE LOBSTER TAIL,
BEEF TENDERLOIN WITH RED WINE SAUCE,
ROASTED POTATOES AND SEASONAL VEGETABLES **GF**

PLATED DINNER BY DESIGN, CONTINUED

VEGETARIAN/VEGAN ENTRÉES

GRILLED VEGETABLE STACK | **\$45 PER GUEST**
BROWN RICE, RED PEPPER COULIS **VG**

EGGPLANT PARMESAN | **\$45 PER GUEST**
CHERUB TOMATO SAUCE PARMESAN **V**

MISO GLAZED TOFU | **\$45 PER GUEST**
SOBA NOODLES, STIR FRY VEGETABLES **VG**

CURRIED CHICKPEAS | **\$45 PER GUEST**
BASMATI RICE, FRESH CILANTRO **VG**

SEARED CAULIFLOWER "STEAK" | **\$45 PER GUEST**
CAULIFLOWER PUREE, QUINOA PILAF, OLIVE RELISH,
AND SAFFRON CITRUS **VG**

BUTTERNUT SQUASH AGRO DOLCE | **\$45 PER GUEST**
ROASTED BRUSSELS SPROUTS, TOASTED PUMPKIN SEEDS,
CRANBERRIES, MASCARPONE **VG**

POKE BOWL | **\$45 PER GUEST**
GOLDEN BEETS, SUSHI RICE, PICKLED VEGETABLES, EDAMAME,
SIRACHA SAUCE, NORI **VG**

DESSERT (CHOICE OF ONE) | \$14 PER GUEST

TRADITIONAL TIRAMISU
COFFEE SOAKED LADY FINGERS
CHOCOLATE DIPPED BISCOTTI

YUZU PASSION FRUIT CREAM WITH RASPBERRY SPONGE, MINI
MERINGUE AND RASPBERRY COULIS

DUO OF PEANUT BUTTER PRALINE CRUNCH CAKE
AND VANILLA CREAM WITH WILD STRAWBERRY JELLY

CHOCOLATE HAZELNUT CREMEAUX WITH VANILLA INFUSED
CARAMEL

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

ITALIAN | \$125 PER GUEST

ZUCCHINO SALAD **V**
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
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 PEE WEES ROASTED WITH ROSEMARY AND OLIVE OIL

CAULIFLOWER AU GRATIN **V**
BAKED WITH ASIAGO AND PARMESAN CHEESES
IN A RICH CREAM SAUCE

DESSERT SELECTIONS
AMARETTO CRÈME BRÛLÉE
LEMONCELLO CUSTARD TARTLETS
BAKED RICOTTA STREUSEL PIES
TIRAMISU SHOOTERS

ENHANCE YOUR EXPERIENCE

*HAND CARVED ROASTED BISTECCA FIORENTINA | \$16 PER GUEST
TOMAHAWK RIB EYE STEAKS
BRUSHED WITH ROSEMARY, OLIVE OIL,
COARSE SEA SALT AND PEPPER

**UNIFORMED CHEF'S FEE \$225.00(2 HOUR MAXIMUM)*

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

COASTAL | \$115 PER GUEST

BLOOMSDALE SPINACH AND FRISÉE SALAD **GF V**
BACON LARDONS, HUMBOLDT FOG, SHAVED RED ONION
WALNUT BRITTLE, RASPBERRY PEPPERCORN DRESSING

SEA SALT ROASTED BEET CARPACCIO **GF V**
CRUMBLED LAURA CHENEL GOAT CHEESE, GOLDEN RAISINS
PISTACHIOS, BABY GARDEN CRESS HERB SHALLOT DRESSING

GRILLED AHI TUNA AND RADICCHIO SALAD **GF**
WHITE BEANS, SUNDRIED TOMATOES, OLIVES
ROSEMARY BALSAMIC DRESSING

HERB GRILLED HALIBUT **GF**
WILD MUSHROOMS, SUGAR SNAP PEAS,
FINGERLING POTATOES WITH PARSLEY SAUCE

PAN SEARED SONOMA CHICKEN BREAST **GF**
SAFFRON RISOTTO CAKES, CHARDONNAY BECHAMEL

CIDER BRINED LOIN OF BERKSHIRE PORK **GF**
SAVORY CARAMELIZED ONION, ROASTED SWEET POTATOES
APPLE & PEAR COMPOTE, MAPLE JUS

PENNE PASTA WITH FRESH HERBS,
TOMATOES AND SPINACH PESTO

CRISP PENCIL BEANS **GF V**
SHALLOTS AND BROWN BUTTER

CREAMY YUKON GOLD POTATO GRATIN
WITH BLACK TRUFFLES **V**

DESSERT SELECTIONS
MINI LEMON PIES
VANILLA POACHED STRAWBERRY CREAM PARFAIT
CHOCOLATE RASPBERRY TART
MINI CHOCOLATE MOLTEN CAKE

ENHANCE YOUR EXPERIENCE

*LAZY MAN'S SEAFOOD CIOPPINO | \$12 PER GUEST
WITH DUNGENESS CRAB MEAT, CLAMS, MUSSELS,
SHRIMP, CALAMARI, AND WHITE FISH IN
A DELICATE TOMATO FENNEL BROTH

**UNIFORMED CHEF'S FEE \$225.00(2 HOUR MAXIMUM)*

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

SOUTH AMERICAN | \$105 PER GUEST

YUCATAN STYLE SALTWATER CEVICHE **GF**
LIME CURED SNAPPER, SHRIMP, TOMATO, HABANERO, CILANTRO

ENSALADA DE BETABEL **GF V**
SPINACH, ROASTED BEETS, QUINOA, GOAT CHEESE,
CANDIED WALNUT, DRIED CRANBERRY, PILONCILLO VINAIGRETTE

TOSTADAS DE JAIBA
MARINATED CRAB, AVOCADO, CABBAGE SLAW,
MEXICAN CREMA, PICO DE GALLO, CRISPY FRIED TORTILLA

SOPES DE CARNITAS
TENDER BRAISED PORK, MASA SHELL, REFRIED BEANS, TOMATILLO,
ONION, CILANTRO, RADISH, QUESO FRESCO

MAMINHA **GF**
FIRE GRILLED BEEF TRI-TIP, PEPITA-LIME BUTTER, YUCCA

POLLO EN MOLE POBLANO **GF**
TENDER CHICKEN IN A ROBUST SAUCE OF CHILIES, SPICES,
MEXICAN CHOCOLATE AND TOASTED SESAME

MAHI MAHI **GF**
TOMATILLO SAUCE, BABY TOMATOES, SPICY SOFRITO

BRAZILIAN BLACK BEANS **GF VG**
TOMATO AND CILANTRO

PLANTANOS MADUROS **GF VF**
TENDER FRIED PLANTAINS

ELOTE **GF V**
CORN ON THE COB WITH CHIPOTLE SAUCE,
CHILI POWDER, LIME, AND QUESO FRESCO

DESSERT SELECTIONS
WARM COCONUT MALIBU BREAD PUDDING
DULCE DE LECHE CHOCOLATE ESPRESSO CUPS
BAKED CARIBBEAN RUM & CHOCOLATE TARTS
EXOTIC FRUIT SABLE TART
TEQUILA SPIKED KEYLIME CRÈME BRÛLÉE

ENHANCE YOUR EXPERIENCE

*CUBAN STYLE ROASTED PORK SHOULDER | \$12 PER GUEST
WITH SOUR ORANGE MOJO AND MANGO BBQ SAUCE

**UNIFORMED CHEF'S FEE \$200.00(2 HOUR MAXIMUM)*

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

PACIFIC RIM | \$100 PER GUEST

COCONUT MILK AND RED CURRY SOUP **GF**
TINY SHRIMP, LEMONGRASS, GALANGAL,
SHIITAKE MUSHROOMS AND KAFFIR LIME LEAF

MIXED ASIAN GREENS **V**
CHERRY TOMATOES, MANDARIN ORANGE SEGMENTS, CASHEWS
HOT AND SESAME DRESSING

THAI BEEF SALAD
NAPA CABBAGE, CRISPY RICE NOODLES

BAMBOO STEAMED PORK POTSTICKERS

BABY BOK CHOY, ENOKI MUSHROOMS, GREEN ONIONS
AND BACON, SWEET SOY GINGER BROTH

COLD NOODLE **V**
MARINATED TOFU, SNAP PEAS, BABY CORN,
BEAN SPROUTS AND CILANTRO
'PAD THAI' SAUCE

TERIYAKI GLAZED CHICKEN
STICKY RICE

MISO AND BROWN SUGAR GLAZED BLACK BASS
STIR FRIED NAPA CABBAGE, MISO BUTTER SAUCE

KALBI STYLE BEEF SHORT RIBS
HON SHIMEJI MUSHROOMS AND KOREAN BBQ SAUCE

WOK TOSSED CHINESE LONG BEANS **V**
CHILI, GARLIC AND HOISIN

SCALLION AND GINGER FRIED RICE **V**

DESSERT SELECTION
COCONUT PANNA COTTA WITH FRESH PASSION FRUIT
VANILLA BEAN YOGURT AND MANGO PARFAIT
LEMONGRASS INFUSED CHEESECAKES
TROPICAL FRUIT FLAN

ENHANCE YOUR EXPERIENCE

*KOREAN BULGOGI STATION | \$10 PER GUEST
MARINATED BEEF, CILANTRO, PICKLED VEGETABLES, CHOPPED
ONIONS, TOASTED SESAME,
ASSORTED CHILI SAUCES AND CUMIN CHIVE PANCAKES

**UNIFORMED CHEF'S FEE \$225.00 (2 HOUR MAXIMUM)*

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

DINNER BUFFET BY DESIGN | \$100 PER GUEST

SOUP

CHOICE OF ONE
CHICKEN NOODLE
SOUTHWESTERN TORTILLA **GF V**
MINESTRONE WITH GRATED ROMANO **GF V**
TOMATO BISQUE **GF V**
SEAFOOD CHOWDER
HOUSEMADE CHILI WITH SHREDDED CHEDDAR CHEESE

SALADS

CHOICE OF THREE
BUFFALO MOZZARELLA AND BEEFSTEAK TOMATOES,
FRESH BASIL, EVOO **V**
ROMAINE LETTUCE, SHAVED ASIAGO, GARLIC CROUTONS,
CAESAR DRESSING
GARDEN GREEN SALAD, ASSORTED DRESSINGS **GF V**
PENNE PESTO SALAD, TOMATOES, GRILLED VEGETABLES **V**
RED BLISS POTATO SALAD, BACON, MUSTARD DRESSING
SEA SALT ROASTED BEET SALAD, LAURA CHENEL,
GOLDEN RASINS, HERB SHALLOT DRESSING **V**

ENTRÉES

CHOICE OF THREE
PAN SEARED SEA BASS, DICED TOMATOES, KALAMATA OLIVES,
FENNEL, ONION JUS **GF**
HERB MARINATED CHICKEN, ARTICHOKE AND MUSHROOMS **GF**
BUTTERMILK FRIED CHICKEN
GRILLED SALMON WITH LEMON DILL AND BABY LEEKS **GF**
SEASONED FLANK STEAK WITH CHIMICHURRI **GF**
BONELESS BEEF SHORT RIBS, PEASANT POTATOES,
ROOT VEGETABLES **GF**
GLAZED PORK LOIN, ROASTED SWEET POTATOES,
APPLE CHUTNEY **GF**

SIDES

CHOICE OF THREE
CHEF'S SELECTION OF SEASONAL VEGETABLES **GF**
WHITE CHEDDAR MAC & CHEESE **V**
TWICE BAKED POTATOES WITH CHIVES, CHEDDAR AND BACON
VEGETABLE LASAGNA WITH CHERUB TOMATO SAUCE **V**
PENNE PASTA POMODORO **V**
YUKON GOLD MASHED POTATOES **V**
PARMESAN POLENTA CAKES WITH ITALIAN SAUSAGE
MULTIGRAIN RICE PILAF **GF V**

DESSERT

CHEF'S SELECTION OF MINIATURE TARTS AND CAKES

HOT HORS D'OEUVRES

MINIMUM ORDER OF 10 PIECES OF EACH SELECTION

VEGETARIAN | \$8 EACH

WARM GOAT CHEESE CUSTARD
PHYLLO, ROASTED TOMATO, BASIL,
TOASTED PINE NUTS

TRUFFLED ARANCINI
PARMESAN FONDUE

TOMATO SOUP AND
MINI GRILLED CHEESE

CURRIED VEGETABLE SAMOSAS
MANGO CHUTNEY

VEGETABLE SPRING ROLL
SWEET CHILI SAUCE

FRIED CAPRESE SLIDER
HEIRLOOM TOMATO AND BASIL PESTO

VEGETABLE SHU MAI
SOY & RICE VINEGAR DIPPING SAUCE

POTATO CHEDDAR PEROGIES
SAUTÉED ONION, SOUR CREAM
AND CHIVE

SPINACH AND ARTICHOKE TART

SEAFOOD | \$10 EACH

CRAB CAKE
LEMON DILL TARTAR SAUCE

FIRE CRACKER SHRIMP
CRISPY RICE NOODLES

CLAM CHOWDER BITE
CHEDDAR-BAY BISCUIT

MINI LOBSTER BAKE
RED POTATO, CORN **GF**

SCALLOP EBI-YAKI
SPICY MAYO, NORI, BONITO

LOBSTER MAC N' CHEESE BITES

PROTEIN | \$9 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 10 PIECES OF EACH SELECTION

VEGETARIAN | \$8 EACH

CARAMELIZED PEAR AND
BRIE BRUSCHETTA
BALSAMIC SYRUP

PLUM TOMATO BRUSCHETTA
TOASTED PINE NUT AND BASIL PESTO

WATERMELON AND FETA BITE
WRAPPED IN CUCUMBER **GF**

GOAT CHEESE STUFFED PEPPADEWS
TANGY BALSAMIC **GF**

GRILLED VEGETABLE AND HUMMUS
IN SPINACH CONE

TOMATO MOZZARELLA
BASIL, EXTRA VIRGIN OLIVE OIL **GF**

MIXED FRUIT AND NUT BITES

BEET CRÊPE
WHIPPED GOAT CHEESE,
GRAPEFRUIT, WATERCRESS

WALDORF SALAD PROFITEROLE

SEAFOOD | \$10 EACH

ALASKAN KING CRAB MARTINI
AVOCADO PURÉE, TOMATO TARTAR **GF**

AHI TUNA CORNET
YUZU GUACAMOLE, MICRO CILANTRO

SHRIMP COCKTAIL SHOOTER
BRANDIED COCKTAIL SAUCE, LEMON **GF**

SALMON TARTAR
BABY YUKON POTATO,
CRÈME FRAICHE, TARRAGON **GF**

CRAB SALAD PROFITEROLE
LEMON, CHIVE, WATERCRESS, SHALLOT

SHRIMP AND RYE
PASTRAMI SPICE, PICKLED CUCUMBER,
CHIVE CRÈME FRAÎCHE

JERK SPICED TUNA
MANGO PURÉE, ONION
AND CILANTRO RELISH **GF**

SMOKED SALMON BLT
TRUFFLE, BRIOCHE

PROTEIN | \$9 EACH

BEEF TENDERLOIN
RYE CROSTINI, GORGONZOLA,
RED ONION MARMALADE

THAI BEEF ROLL
SWEET CHILI SAUCE

BEEF TARTAR SLIDER
GOUGÈRE, DIJON

BEEF CARPACCIO
PARMESAN "TACO", SAUCE GRIBICHE

CHICKEN CHIPOTLE TOSTADA
PICO DE GALLO, CILANTRO

FOIE GRAS TORCHON
CANDIED PEANUT, FIG BRÛLÉE

PORK PÂTÉ ON TOAST
GRAINY MUSTARD, CORNICHON

SALAMI PICK
AGED PROVOLONE, SOPPRESSATA,
OLIVES, EXTRA VIRGIN **GF**

**CHEF'S SELECTION OF PASSED
HORS D'OEUVRES FOR
45 MINUTES | \$40 PER PERSON**

RECEPTION ENHANCEMENTS

MINIMUM ORDER OF 10 GUEST PER SELECTION

**SEASONAL CALIFORNIA
HARVEST FRUITS | \$14 PER GUEST GFV**
CHEF'S SELECTION OF FRESH HARVESTED
SUN-RIPENED FRUITS AND BERRIES

MARKET VEGETABLE CRUDITES | \$14 PER GUEST GFV
ASSORTED BABY AND GARDEN VEGETABLES
WITH CHIVE SOUR CREAM DIP, MAYTAG BLEU DIP, HUMMUS

**IMPORTED AND DOMESTIC
CHEESE BOARD | \$20 PER GUEST**
SERVED WITH HOUSE MADE FLATBREADS, CRACKERS
SLICED BAGUETTE, PRESERVES AND MARMALADES

**WARM HERBED CALIFORNIA
SPINACH AND ARTICHOKE DIP | \$12 PER GUEST**
WITH LAVOSH CRACKERS, PITA CHIPS AND RED-WHITE TORTILLA CHIPS

CHARCUTERIE DISPLAY | \$22 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 AND ENGLISH CRACKERS AND CRUSTY BREAD LOAVES

MEZZE STATION | \$20 PER GUEST GFV
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

TAPAS | SMALL PLATES

A SELECTION OF REGIONAL SMALL PRESENTATIONS
SIX (6) SELECTIONS | \$40 PER GUEST
EIGHT (8) SELECTIONS | \$50 PER GUEST

COLD

CORIANDER CRUSTED TUNA – CHILLED CORN SOUP, CITRUS CORN RELISH **GF**
NEW ENGLAND STYLE LOBSTER ROLL - BUTTERED SPLIT TOP BUN, CELERY SALT

YELLOWTAIL CRUDO **GF**

BEEF TARTAR – SHALLOT, CORNICHON, DIJON, CROSTINI

ASSORTED PICKLED VEGETABLES **GF VG**

BLISTERED SHISHITO PEPPERS – FURIKAKE, SRIRACHA SAUCE **V**

MARKET VEGETABLE PLATE – VARIOUS SEASONAL VEGETABLES
IN DIFFERENT FORMS **GF**

BANH MI – VIETNAMESE ROASTED PORK SANDWICH
WITH PICKLED VEGETABLES

THAI BEEF SALAD – MARINATED, SLICED BEEF, ONIONS, CUCUMBER, TOMATO,
CILANTRO, CHILES AND MIXED GREENS

HOT

CRISPY PORK BELLY BUN – HOISIN, PICKLED CUCUMBER, CARROT, SPICY MAYO

LAMB CHOP – HONEY-ROSEMARY GLAZE, POTATO PURÉE **GF**

IPA STEAMED MUSSELS – CHORIZO, GARLIC, CILANTRO **GF**

MINI GYRO – GYRO MEAT, LETTUCE, TOMATO, CUCUMBER, TZATZIKI,

MERGUEZ SAUSAGE – CUMIN POTATOES, TZATZIKI, PEPPERS **GF**

CHICKEN AND CHORIZO PAELLA – SAFFRON RICE **GF**

PUTTANESCA FLATBREAD – TOMATO, KALAMATA OLIVES, GARLIC, CAPERS

ROASTED BONE MARROW – ONION JAM, GRILLED CIABATTA

MOROCCAN CHICKEN – NORTH AFRICAN SPICED CHICKEN THIGH, RICE
SCENTED WITH ORANGE AND GOLDEN RAISINS **GF**

RECEPTION & ACTION STATIONS

MINIMUM ORDER OF 20 GUEST PER SELECTION
ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM

RED ROCK SALAD WALL V TWO (2) SELECTIONS | \$21 PER GUEST FOUR (4) SELECTIONS | \$28 PER GUEST

- CLASSIC CAESAR - HEARTS OF ROMAINE, AGED PARMESAN, HERB CROUTONS, CLASSIC DRESSING
- FATTOUSH - CRISPY PITA, BABY TOMATOES, OLIVES, GARBANZOS, CUCUMBERS AND SUMAC DRESSING
- ASIAN CHOP - NAPA CABBAGE, PEANUTS, BELL PEPPERS, LYCHEES, CARROTS, CHINESE VINAIGRETTE **VG**
- GREEK - ROMAINE, FETA CHEESE, OLIVES, PEPPERONCINI, RED ONIONS AND LEMON-HERB DRESSING **GF**
- THE WEDGE - BABY ICEBERG, BACON, BLUE CHEESE, TEARDROP TOMATOES, BOILED EGG, CUCUMBER, WHITE FRENCH DRESSING **GF**
- CHARRED BROCCOLI - MISO VINAIGRETTE, TOASTED PEANUTS **VG**
- QUINOA - DRIED FRUIT, GRAPES, CUCUMBER, KALE, ORANGE, CASHEW, YOGURT DRESSING **GF**
- TOMATO MELON - FETA CHEESE, CUCUMBER, BASIL VINAIGRETTE **GF**

- ## AVOCADO STATION | \$30 PER GUEST
- TRADITIONAL - FRESH AVOCADO, PICO DE GALLO, ROASTED CORN DICED MANGO, TAJIN SPICE, COTIJA CHEESE, TORTILLA CHIPS **V**
 - AVOCADO CAPRESE TOAST – SLICED AVOCADO, BUFFALO MOZARELLA, HEIRLOOM TOMATOES, FRESH BASIL, EVOO, GRILLED BAGUETTE **V**
 - CRAB LOUIS – AVOCADO, FRESH LUMP CRAB MEAT, COOKED EGG, TOMATO AND LOUIS SAUCE
 - DEVILED EGG – AVOCADO DEVILED EGG, TRUFFLE, GRAINY MUSTARD, LEMON AND SMOKED PAPRIKA

LO SCOGLIO – PASTA STATION | \$25 PER GUEST INCLUDES FRESHLY BAKED BREAD DISPLAY WITH OLIVE OIL

- CHOICE OF THREE:
- WHIPPED RICOTTA RAVIOLI WITH SAGE AND BROWN BUTTER SAUCE
 - PIPETTE PASTA WITH SHRIMP AND SCALLOPS A LA VODKA AND PARMESAN
 - PENNE PASTA POMODORO
 - LOBSTER RAVIOLI WITH BRANDIED LOBSTER CREAM, SAUTÉED SPINACH, DICED TOMATOES
 - GEMELLI PASTA WITH MEATBALLS, TOMATO BASIL SAUCE AND BUFFALO MOZARELLA
 - ORECCHIETTE PASTA WITH SLOW SIMMER MEAT SAUCE PECORINO, HERBED RICOTTA
 - FARFALLE PASTA WITH BALSAMIC MARINATED CHICKEN, PESTO SAUCE, SUNDRIED TOMATOES AND PINE NUTS
- PASTA CAN BE DISPLAYED OR PREPARED TO ORDER*
**UNIFORMED CHEF'S FEE \$225.00 (2 HOUR MAXIMUM)*

- ## RISOTTO BAR | \$25 PER GUEST INCLUDES FRESHLY BAKED BREAD DISPLAY WITH OLIVE OIL
- CHOICE OF THREE:
- LOBSTER RISOTTO - MAINE LOBSTER, SWEET CORN, CHIVES
 - THE CAPRI - BASIL, GARLIC SHRIMP, ASPARAGUS, PROSCIUTTO, RED PEPPER
 - THE TUSCAN - SUNDRIED TOMATO, PANCETTA, PEAS, REGGIANO CHEESE
 - BUTTERNUT SQUASH - CAPONATA SQUASH, BUTTERNUT PUREE, PECORINO
 - WILD MUSHROOM RISOTTO - SHALLOTS, CHIVES, PARMESAN
 - DUNGENESS CRAB RISOTTO - WHOLE GRAIN MUSTARD, LEMON STILTON, MORELS

RECEPTION & ACTION STATIONS

MINIMUM ORDER OF 20 GUEST PER SELECTION
ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM

MAC & CHEESE BAR | \$24 PER GUEST

CHOICE OF THREE:

THE CLASSIC **V**

SHORT RIB AND SMOKED GOUDA

CRIMINI & SHITAKE MUSHROOMS, FONTINA, MASCARPONE, TRUFFLE **V**

LOBSTER, COGNAC, TARRAGON, MASCARPONE

ROASTED PULLED PORK, BLUE CHEESE, TOPPED WITH BBQ SAUCE

ROASTED CHICKEN, MANCHEGO CHEESE, RAJAS

PANCETTA, GREEN PEAS, PARMIGIANO

STREET TACO & NACHO BAR | \$32 PER GUEST

SOUTHWESTERN RED & WHITE CORN TORTILLA CHIPS WITH BLACK BEANS,
TOMATOES, NACHO CHEESE SAUCE, ONIONS, JALAPENOS, SOUR CREAM,
GUACAMOLE, SALSA FRESCA AND SALSA VERDE **V**

CHOICE OF THREE:

PORK AL PASTOR WITH AVOCADO CREAM, PINEAPPLE, ONION, CILANTRO

BEER BATTERED MAHI MAHI, CHIPOTLE AIOLI, MEXICAN-STYLE SLAW

MARINATED CARNE ASADA WITH ROASTED PINEAPPLE SALSA, CILANTRO

POLLO ASADO WITH FRESH CORN SALSA, COTIJA CHEESE, LIME CRÈMA

WILD MUSHROOMS, TOMATO SOFRITO, QUESO FRESCO, SALSA ROJA **V**

PRESSED GRILLED CHEESE | \$18 PER GUEST

CHOICE OF TWO:

SLICED PROSCIUTTO, GRUYÈRE, SAUTÉED BROCCOLI RABE

CUBAN STYLE, SHREDDED PORK, SWISS CHEESE, PICKLES, MUSTARD

PESTO, TOMATO, MOZZARELLA ON FOCACCIA

TURKEY, BACON, SWISS ON SOURDOUGH

MUFFALETTA, LAYERS OF HAM, SALAMI, MORTADELLA, PROVOLONE,
MOZZARELLA AND OLIVE TEMPANADE

WANGZ & THANGZ | \$45 PER GUEST

CHICKEN WANGZ: BUFFALO, SWEET THAI CHILI, & LEMON PEPPER
ACCOMPANIED WITH BLUE CHEESE & CREAMY RANCH

MINI BANH MI SANDWICHES, PORK PÂTÉ, HOISIN

MINI PHILLY CHEESESTEAKS

VEGETABLE CRUDITÉ SHOTS WITH CREAMY HERB DIP **V**

INDIVIDUAL CHICKEN & AVOCADO COBB SALADS

GRILLED PITA BRUSHED WITH HERB OIL & PITA CHIPS,
SERVED WITH ROASTED RED PEPPER HUMMUS, TRADITIONAL HUMMUS &
CHEF'S SEASONAL HUMMUS **V**

THE BREWERY | \$28 PER GUEST

CHOICE OF THREE:

CORIANDER CRUSTED TUNA, CHILLED CORN SOUP, CITRUS CORN RELISH

AHI TUNA TACOS, YUZU GUACAMOLE

DEVILED EGGS WITH CRAB SALAD

OYSTERS ROCKEFELLER

BRATWURST SLIDER, PRETZEL BUN, BEER CHEESE AND SAUERKRAUT

ROASTED PORK BELLY, WARM POTATO SALAD, SLOW COOKED EGG,
SMOKED MAYO

OATMEAL STOUT BRAISED BEEF SHORT RIBS, BUTTERY POTATO PURÉE,
GLAZED CARROTS

PASTRAMI SLIDER, BRIOCHE BUN, RUSSIAN DRESSING, SAUERKRAUT

ASSORTED PICKED VEGETABLES, TURMERIC, MUSTARD SEEDS

*FRESHLY PULLED MOZZARELLA BAR | \$30 PER GUEST

RED ROCK CHEF TO HAND PULL FRESHLY MADE MOZZARELLA CHEESE
CARVED HEIRLOOM TOMATOES, EVOO, SEA SALT AND PEPPER

GUEST TO ENHANCE WITH THE FOLLOWING CHOICE OF TOPPINGS:
BASIL PESTO, SUNDRIED TOMATO PESTO, BALSAMIC REDUCTION, ROASTED
RED PEPPERS, PARMESAN AIOLI, SLICED PROSCIUTTO AND PITA CHIPS

**UNIFORMED CHEF'S FEE \$225.00 (2 HOUR MAXIMUM)*

RECEPTION & ACTION STATIONS

MINIMUM ORDER OF 20 GUEST PER SELECTION
ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM

PIZZA & FLATBREADS | \$24 PER GUEST

CHOICE OF THREE:

CHEESE PIZZA **V**

PEPPERONI PIZZA

SUPREME PIZZA

VEGETARIAN PIZZA **V**

MARGHERITA-FRESH MOZZARELLA, BASIL & OLIVE OIL FLATBREAD **V**

FIG & MANCHEGO CHEESE WITH BABY ARUGULA,
CAMELIZED BALSAMIC DRIZZLE FLATBREAD **V**

SMOKED SALMON WITH CAVIAR & CRÈME FRAÎCHE FLATBREAD

BBQ CHICKEN FLATBREAD

THREE CHEESE FLATBREAD **V**

SLIDER BAR | \$24 PER GUEST

CHOICE OF THREE:

BEEF, CHEDDAR & HERB MAYO, POTATO BUN

BEEF, BLUE & BACON, CAMELIZED RED ONION

TERIYAKI CHICKEN, HAWAIIAN ROLL

PULLED PORK, PURPLE COLESLAW, PRETZEL BUN

SLIDER DOGS, TRADITIONAL CONDIMENTS

THANKSGIVING SLIDER - FRIED TURKEY TENDER, TRADITIONAL STUFFING,
CRANBERRY SAUCE AND MAYONNAISE

CAPRESE SLIDER - BUFFALO MOZZARELLA, HEIRLOOM ROMA TOMATO,
BASIL PESTO AND EVOO **V**

BYO-RAMEN | \$21 PER GUEST

SAVORY PORK TONKOTSU BROTH WITH RAMEN NOODLES

SOY EGG, CHASHU PORK, NORI, GREEN ONION, KIMCHI, BEAN SPROUTS,
MARINATED SHITAKIS, CORN, TOGARASHI, GARLIC CHILI SAUCE, SRIRACHA

MARKET SEAFOOD DISPLAY **GF**

100 PIECE MINIMUM ORDER

ALL SERVED WITH HORSERADISH, COCKTAIL SAUCE,
MIGNONETTE, TABASCO, CITRUS AND CRACKERS

STONE CRAB CLAWS (SEASONAL) | M/P

PACIFIC OYSTERS ON THE HALF SHELL | \$6 PER PIECE

CHILLED MAINE LOBSTER MEDALLIONS | \$12 PER PIECE

FRESH SHUCKED LITTLE NECK CLAMS | \$6 PER PIECE

JUMBO SHRIMP COCKTAIL | \$8 PER PIECE

SUSHI BAR | \$35 PER GUEST

ASSORTED SUSHI & SASHIMI

DISPLAYS SERVED WITH SOY SAUCE, WASABI,
PICKLED GINGER AND CHOPSTICKS

SUSHI CHEF IS AVAILABLE UPON REQUEST \$400 (ONE CHEF PER 100 GUESTS)

ADD: CHILLED EDAMAME, SEAWEED SALAD,
OR SUNOMONO | \$3.50 EACH PER GUEST

GOURMET POTATO BAR | \$24 PER GUEST

CHOICE OF THREE:

THE KITCHEN SINK

YUKON GOLD MASHED, APPLEWOOD SMOKED BACON,
CHEDDAR CHEESE, CHIVES, SOUR CREAM

THE ITALIAN - ROAST GARLIC, SHRIMP SCAMPI **GF**

THE MIDWESTERN - HORSERADISH, BRAISED SHORT RIBS
AND TOBACCO ONIONS

THE DEEP SOUTH - BUTTERMILK, BLACK PEPPER, FRIED CHICKEN

THE ISLANDER - PURPLE POTATOES, KAHLUA PORK, MAUI ONIONS

THE ORIENT - WASABI MASHED, FIRECRACKER SHRIMP, CRISPY NOODLES

CARVING DISPLAYS

A CARVING CHEF IS REQUIRED FOR EACH INDIVIDUAL CARVING STATION

ALL CARVING STATIONS ARE DESIGNED FOR TWO (2) HOURS MAXIMUM

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

**CITRUS BRINED ROTISSERIE
STYLE CHICKEN | \$350 GF**
SERVES APPROXIMATELY 25 PEOPLE

**HERB BUTTER BASTED
TURKEY BREAST | \$325 GF**
SERVES APPROXIMATELY 20 PEOPLE
CRANBERRY SAUCE

PEKING DUCK | \$350 GF
SERVES APPROXIMATELY 25 PEOPLE
ORANGE SAUCE, PICKLED RADISH,
STEAMED BUNS

**MAPLE CURED WHOLE ALASKAN
SALMON FILET | \$325 GF**
SERVES APPROXIMATELY 25 PEOPLE
LEMON-GARLIC AIOLI

**GRILLED VEGETABLE
WELLINGTON | \$200 V**
SERVES APPROXIMATELY 20 PEOPLE

CLASSIC PORCHETTA | \$325 GF
SERVES APPROXIMATELY 25 PEOPLE
ITALIAN HERB SALSA VERDE

**MISO CURED
ROASTED PORK BELLY | \$325**
SERVES APPROXIMATELY 25 PEOPLE
SLOW COOKED AND TENDER, SERVED WITH
CUCUMBER KIMCHI

BBQ SPARE RIBS | \$325 GF
SERVES APPROXIMATELY 20 PEOPLE
SLOW COOKED WITH ST. LOUIS STYLE BBQ
SAUCE

**NEW YORK STRIP
AU POIVRE | \$500 GF**
SERVES APPROXIMATELY 20 PEOPLE
SAUCE BÉARNAISE

PRIME RIB AU JUS | \$450 GF
SERVES APPROXIMATELY 25 PEOPLE

**WHOLE-ROASTED
TENDERLOIN OF BEEF | \$550 GF**
SERVES APPROXIMATELY 25 PEOPLE
SAUCE BÉARNAISE

**BBQ SPICE RUBBED
BEEF BRISKET | \$300 GF**
SERVES APPROXIMATELY 25 PEOPLE
SMOKY AND TANGY BBQ SAUCE

**TOMAHAWK
RIB EYE STEAKS | \$550 GF**
SERVES APPROXIMATELY 25 PEOPLE
HOUSE MADE STEAK SAUCE

**ROSEMARY CRUSTED, SLOW -
ROASTED LEG OF LAMB | \$300 GF**
SERVES APPROXIMATELY 20 PEOPLE
LAMB JUS

ROASTED LAMB RACK | \$300 GF
SERVES APPROXIMATELY 20 PEOPLE
MINTED PEA PURÉE

**STEAKHOUSE STYLE
ACCOMPANIMENTS | \$8 PER GUEST**

YUKON GOLD MASHED POTATOES **GF V**

SMOKED GOUDA AND CAVATAPPI
MAC AND CHEESE **V**

BOURBON JALAPENO CREAMED CORN **V**

CREAMED SPINACH **GF V**

ROASTED BRUSSELS SPROUTS **GF V**

BOUQUET OF STEAMED VEGETABLES **GF V**

CRISPY ROASTED PEE WEE POTATOES **GF V**

CAULIFLOWER AU GRATIN **V**

ROASTED MUSHROOMS IN
RED WINE BUTTER **GF V**

BBQ BAKED BEANS WITH
ANDOUILLE SAUSAGE **GF**

SOUTHERN STYLE COLESLAW **GF V**

VEGETABLE MULTIGRAIN PILAF **V**

SEASONAL RISOTTO **GF V**

GRILLED ASPARAGUS **GF V**

**UNIFORMED CHEF'S FEE \$225.00 (2 HOUR
MAXIMUM)*

DESSERT STATIONS

MINIMUM ORDER OF 30 GUEST PER SELECTION

SWEET FINALES | \$19 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 | \$19 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 | \$18 PER GUEST

CHEF'S SELECTION OF HANDMADE CONFECTIONS ON STICKS FEATURING CHOCOLATE TRUFFLES, BON BONS, CHEESECAKE LOLLIPOPS, BROWNIE LOLLIPOPS, MARSHMALLOWS

THE CANDY STORE | \$17 PER GUEST

FEATURING CHEF'S SELECTION OF HAND MADE TRUFFLES, CONFECTIONS, CHOCOLATES, FUDGE, LOLLIPOPS & MARSHMALLOWS, CHOCOLATE DIPPED STRAWBERRIES

*VEGAS 'LIGHTS'

FLAMBÈ ACTION STATION | \$22 PER GUEST

CHOICE OF TWO:

NEW ORLEANS STYLE BANANAS FOSTER

CHERRIES JUBILEE WITH KIRSCHWASSER

CARAMELIZED ORANGE SEGMENTS WITH GRAND MARNIER

SUGARED PINEAPPLE & CARIBBEAN RUM

ACCOMPANIED BY VANILLA BEAN ICE CREAM & CHOCOLATE SAUCE

**UNIFORMED CHEF'S FEE \$200.00(2 HOUR MAXIMUM)*

CUPCAKE SHOP | \$17 PER GUEST

CHOICE OF THREE:

THE ORIGINALS

RED VELVET CUPCAKE WITH CREAM CHEESE FROSTING

VANILLA CUPCAKE WITH CHOCOLATE FROSTING

CHOCOLATE CUPCAKE WITH VANILLA FROSTING

LEMON CUPCAKE WITH STRAWBERRY FROSTING

THE OUTRAGEOUS

THE ELVIS - BANANA CUPCAKE WITH

PEANUT BUTTER FROSTING & BACON CRUMBLE

THE 'BLT' - BLUEBERRY COMPOTE, LEMON CUPCAKE & TOASTED ALMONDS

THE CUPCAKE SLIDER - CHOCOLATE 'PATTY', SUGAR TOPPED BUNS & ICING

*CRÈME BRULEE LOVERS ACTION STATION 19

CHOICE OF THREE:

MILK CHOCOLATE

TAHITIAN VANILLA BEAN

GRAND MARNIER

ITALIAN COFFEE

KEY LIME

**UNIFORMED CHEF'S FEE \$225.00(2 HOUR MAXIMUM)*

BAR PACKAGES

*THE OPEN BAR

A 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. CHARGES ARE BASED ON A PER-DRINK BASIS REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED.

PRICES DO NOT INCLUDE SERVICE CHARGE AND NEVADA STATE SALES TAX

- DELUXE COCKTAILS | \$9 EACH
- PREMIUM COCKTAILS | \$12 EACH
- SUPER PREMIUM COCKTAILS | \$15 EACH
- WINES BY THE GLASS | \$11 EACH
- DOMESTIC BEER | \$10 EACH
- IMPORTED BEER | \$11 EACH
- SOFT DRINKS | \$6 EACH
- JUICES | \$7 EACH
- RED BULL | \$7 EACH
- MINERAL WATERS | \$7 EACH
- CORDIALS, COGNACS, PORTS | \$14 EACH

*THE CASH BAR

A 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. CASH BAR PRICES ARE INCLUSIVE OF SERVICE CHARGE AND NEVADA STATE SALES TAX

- DELUXE COCKTAILS | \$11 EACH
- PREMIUM COCKTAILS | \$14 EACH
- SUPER PREMIUM COCKTAILS | \$17 EACH
- WINES BY THE GLASS | \$13 EACH
- DOMESTIC BEER | \$12 EACH
- IMPORTED BEER | \$13 EACH
- SOFT DRINK | \$8 EACH
- JUICE | \$9 EACH
- MINERAL WATERS | \$9 EACH
- CORDIALS, COGNACS, PORTS | \$16 EACH

*THE HOURLY BAR (PRICED PER PERSON)

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 AND CORDIALS. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION. PRICES DO NOT INCLUDE THE SERVICE CHARGE AND NEVADA STATE SALES TAX

| | | | |
|---------------------|---------------------------------|----------------------------------|---------------------------------|
| ONE HOUR: | DELUXE BRANDS \$28 PER PERSON | PREMIUM BRANDS \$32 PER PERSON | SUPER PREMIUM \$38 PER PERSON |
| TWO HOURS: | DELUXE BRANDS \$38 PER PERSON | PREMIUM BRANDS \$42 PER PERSON | SUPER PREMIUM \$48 PER PERSON |
| THREE HOURS: | DELUXE BRANDS \$48 PER PERSON | PREMIUM BRANDS \$52 PER PERSON | SUPER PREMIUM \$58 PER PERSON |
| FOUR HOURS: | DELUXE BRANDS \$52 PER PERSON | PREMIUM BRANDS \$56 PER PERSON | SUPER PREMIUM \$62 PER PERSON |
| FIVE HOURS: | DELUXE BRANDS \$56 PER PERSON | PREMIUM BRANDS \$60 PER PERSON | SUPER PREMIUM \$66 PER PERSON |

* BARTENDERS ARE REQUIRED AT A CHARGE OF \$225.00 PER 100 PEOPLE UNLESS OTHERWISE NOTED.

BAR SELECTIONS

SUPER PREMIUM LIQUOR BRANDS

GREY GOOSE, BOMBAY SAPPHIRE, CAPTAIN MORGAN RESERVE RUM,
MAKER'S MARK BOURBON, PATRON SILVER TEQUILA

PREMIUM LIQUOR BRANDS

ABSOLUT VODKA, TANQUERAY GIN, JACK DANIEL'S TENNESSEE WHISKEY,
CHIVAS REGAL SCOTCH WHISKEY, BACARDI LIGHT RUM, SAUZA HORNITOS

DELUXE LIQUOR BRANDS

SMIRNOFF NO. 21, BEEFEATER GIN, JIM BEAM BOURBON WHISKEY,
DEWAR'S SCOTCH WHISKY, BACARDI LIGHT RUM, SAUZA BLUE TEQUILA

CORDIALS

BAILEYS, GRAND MARNIER, KAHLUA, FRANGELICO, AMARETTO
DISARONNO, COURVOISIER

WINE BY THE GLASS

HOUSE WHITE ZINFANDEL, HOUSE CHARDONNAY, PINTO GRIGIO,
PINOT NOIR, AND CABERNET SAUVIGNON

DOMESTIC BEERS

MILLER, MILLER LITE, MILLER 64, LAGUNITAS IPA

IMPORTED BEERS

HEINEKEN, CORONA

SOFT DRINKS

PEPSI, DIET PEPSI, SIERRA TWIST, GINGER ALE, CLUB SODA, TONIC WATER

JUICES

ORANGE, GRAPEFRUIT, CRANBERRY, PINEAPPLE

MINERAL WATER

STILL AND SPARKLING WATER

BAR ENHANCEMENTS

THE PUNCH BOWL

FRESH FRUIT NON-ALCOHOLIC PUNCH | \$67 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 | \$12 EACH

EXOTIC MARGARITAS OR TEQUILA SHOOTERS
MADE FROM THE FINEST TEQUILAS;
CHOOSE FROM RASPBERRY, STRAWBERRY, MANGO OR LIME

WINES

CHAMPAGNE

- MV MOËT & CHANDON IMPERIAL, BRUT | \$110 PER BOTTLE
- MV PERRIER JOÛET GRAND BRUT | \$92 PER BOTTLE
- MV VEUVE CLICQUOT YELLOW LABEL, BRUT | \$125 PER BOTTLE

MOSCATO D'ASTI

- MV JACOBS CREEK, AUSTRALIA | \$50 PER BOTTLE

SPARKLING WINES

- MV DOMAINE CHANDON, BRUT | \$52 PER BOTTLE
- MV DOMAINE STE MICHELLE BLANC DE BLANC | \$50 PER BOTTLE

LIGHT & REFRESHING WHITE WINES

- PINOT GRIS, KENDALL JACKSON VINTNERS RESERVE, CA | \$50 PER BOTTLE
- PINOT GRIGIO, SANTA MARGHERITA, VALDADIGE, ITALY | \$55 PER BOTTLE
- PINOT GRIGIO, TRINITY OAKS, CA | \$50 PER BOTTLE
- RIESLING, CHATEAU STE MICHELLE HARVEST SELECT, WA | \$50 PER BOTTLE
- SAUVIGNON BLANC, KENDALL JACKSON AVANT, CA | \$52 PER BOTTLE
- SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH-NEW ZEALAND | \$55 PER BOTTLE
- WHITE ZINFANDEL, BERINGER VINEYARDS, CA | \$50 PER BOTTLE

MEDIUM TO FULL BODIED WHITE WINES

- CHARDONNAY, KENDALL JACKSON VINTNERS RESERVE, CA | \$52 PER BOTTLE
- CHARDONNAY, BERINGER VINEYARDS, CA | \$42 PER BOTTLE
- FAR NIENTE, NAPA VALLEY, CA | \$95 PER BOTTLE
- CHARDONNAY, JORDAN VINEYARDS, RUSSIAN RIVER VALLEY, CA | \$70 PER BOTTLE
- CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA | \$56 PER BOTTLE

LIGHT & REFRESHING RED WINES

- PINOT NOIR, CHERRY TART BY CHERRY PIE, CA | \$52 PER BOTTLE
- PINOT NOIR, FREESTONE BY JOSEPH PHELPS, CA | \$70 PER BOTTLE
- PINOT NOIR, KENDALL JACKSON VINTNERS RESERVE, CA | \$55 PER BOTTLE
- PINOT NOIR, LA CREMA, SONOMA, CA | \$62 PER BOTTLE
- PINOT NOIR, ROBERT MONDAVI PRIVATE SELECT, CA | \$52 PER BOTTLE

LUSH & JAMMY RED WINES

- KENDALL JACKSON AVANT RED BLEND, CA | \$52 PER BOTTLE
- MALBEC, LAYER CAKE, MENDOZA-ARGENTINA | \$54 PER BOTTLE
- MERLOT, FERRARI CARANO, SONOMA, CA | \$60 PER BOTTLE
- MERLOT, KENDALL JACKSON VINTNERS RESERVE, CA | \$54 PER BOTTLE
- MERLOT, DECOY BY DUCKHORN, NAPA VALLEY, CA | \$70 PER BOTTLE

FULL BODIED RED WINES

- CABERNET SAUVIGNON, FRANCISCAN, NAPA VALLEY, CA | \$70 PER BOTTLE
- CABERNET SAUVIGNON, FREEMARK ABBEY, NAPA VALLEY, CA | \$85 PER BOTTLE
- CABERNET SAUVIGNON, JOEL GOTT 815, CA | \$55 PER BOTTLE
- CABERNET SAUVIGNON, KENDALL JACKSON VINTNERS RESERVE, CA | \$55 PER BOTTLE
- CABERNET SAUVIGNON, ROBERT MONDAVI PRIVATE SELECT, CA | \$52 PER BOTTLE
- FERRARI CARANO TRESOR, SONOMA, CA | \$90 PER BOTTLE

HOUSE WINES

- CABERNET SAUVIGNON, TRINITY OAKS, CA | \$50 PER BOTTLE
- CHARDONNAY, TRINITY OAKS, CA | \$50 PER BOTTLE
- MERLOT, TRINITY OAKS, CA | \$50 PER BOTTLE
- PINOT GRIGIO, TRINITY OAKS, CA | \$50 PER BOTTLE
- PINOT NOIR, TRINITY OAKS, CA | \$50 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-THREE PERCENT (23%) 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 NOON, 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.

| <u>FUNCTION IS...</u> | <u>GUARANTEE IS DUE ...</u> |
|-----------------------|-----------------------------|
| 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.

FOOD & BEVERAGE POLICIES

LABOR FEES

\$225.00 BARTENDER FEE WILL APPLY PER BARTENDER.
\$225.00 LABOR FEE WILL APPLY PER CHEF ATTENDANT REQUESTED.
\$100.00 LABOR FEE WILL APPLY TO EVENTS WITH 25 GUESTS OR LOWER.
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.

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 \$50.00 PER PERSON, LUNCH \$70.00 PER PERSON, AND DINNER \$100.00 PER PERSON.

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

ADDITIONAL CHARGES

1. FOR PLATED MENUS SERVED AS A BUFFET, A SURCHARGE OF \$7.00 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 \$5.00 PER PERSON WILL APPLY FOR GUARANTEES BETWEEN 30 AND 99 GUESTS.
3. IN THE EVENT THAT A BUFFET IS SERVED FOR AN AMOUNT UNDER THE MINIMUM QUOTED ON THE BANQUET MENU, A SURCHARGE OF \$7.00 PER PERSON WILL APPLY FOR GUARANTEES BETWEEN 10 AND 29 GUESTS.
4. 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.
5. IF FULL BANQUET STYLE SEATING AND SERVICE IS PROVIDED FOR CONTINENTAL BREAKFASTS OR BOX LUNCH, A SURCHARGE OF \$2.00 PER PERSON WILL BE APPLIED.
6. FOR PLATED MENUS SERVED WITH MULTIPLE ENTRÉE CHOICES THE FOLLOWING GUIDELINES APPLY; ALL GUESTS MUST BE SERVED THE SAME STARTER AND DESSERT COURSE; 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.
7. MEETING ROOM SETUP CHANGES MADE LESS THAN 24 HOURS PRIOR TO A FUNCTION MAY INCUR A LABOR CHARGE.

FOOD & BEVERAGE POLICIES

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. 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.
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.