



2020
BANQUET & CATERING GUIDE

REFRESHMENTS

FRESHLY BREWED COFFEE &
DECAFFEINATED COFFEE | \$98 PER GALLON

ASSORTMENT OF HARNEY AND SON'S™
PREMIUM TEAS | \$98 PER GALLON

TRADITIONAL ICED TEA | \$98 PER GALLON

INFUSED WATER | \$250 PER FLAVOR – REFRESHED FOR 4 HOURS
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 **GF VG** | \$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 | \$20 PER GUEST

INDIVIDUALLY WRAPPED SWEET AND SALTY SNACKS
ASSORTED WHOLE FRUITS **GF VG**

*ITALIAN GELATO STATION | \$24 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 | \$20 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 | \$22 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 | \$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 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 | \$24 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 **GF V**

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

PROTEIN PICK ME UP BREAK | \$22 PER GUEST

DOMESTIC AND IMPORTED ARTISAN CHEESES **GF V**

PROTEIN BARS

RAW NUT BAR: PISTACHIOS, ALMONDS, CASHEWS, PEANUTS **GF V**

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 | \$20 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 | \$22 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
PRETZELS BITES 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 V**

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 ONE 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

- CHOICE OF ONE:
 - CHOCOLATE CHIPS, BANANA, AND WALNUTS
 - BLUEBERRY AND ALMOND
 - DRIED FRUIT, PECAN, MAPLE

OVERNIGHT OATS | \$7 PER GUEST GF V

- CHOICE OF ONE:
 - PIÑA COLADA WITH PINEAPPLE AND COCONUT CHIPS
 - "CARROT CAKE" AND PROTEIN
 - CACAO NIBS, CHIA SEEDS, BANANA

* 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 V | \$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)*

ASSORTED BAGELS AND CREAM CHEESE | \$64 PER DOZEN

HOUSEMADE CINNAMON ROLLS | \$64 PER DOZEN

ASSORTED FLAVORED GREEK YOGURTS | \$6 EACH

INDIVIDUAL YOGURT AND GRANOLA PARFAITS | \$7 EACH

INDIVIDUAL COLD CEREALS AND MILK | \$5 EACH

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

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

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**
- HEARTY BAKED POTATO SOUP WITH BACON,
GREEN ONIONS AND SOUR CREAM
- BRANDIED LOBSTER BISQUE
- ITALIAN SAUSAGE AND POTATO SOUP
WITH KALE AND PANCETTA
- MIXED GREENS SALAD
GRAPE TOMATOES, CUCUMBER, CARROT TUILE,
GOAT CHEESE, FOCACCIA CROUTON, HONEY
SHALLOT VINAIGRETTE **V**
- CAESAR SALAD
SWEET GEM, CONFIT TOMATO, PARMESAN
FOCACCIA CROUTON, CREAMY CAESAR
- ANCIENT GRAINS
FARRO, QUINOA, SORGHUM, BABY ARUGULA,
BABY KALE, FRISÉE, RADICCHIO, DRIED CHERRY,
PISTACHIO, FETA CHEESE, CITRUS ANNATTO
VINAIGRETTE **GF V**
- BABY ICEBERG WEDGE
APPLEWOOD SMOKED BACON, MAYTAG BLUE
CHEESE, HEIRLOOM TOMATO, CUCUMBER
RIBBONS, SOFT BOILED EGG, GREEN GODDESS
DRESSING **GF**
- FENNEL, ARUGULA, BOSCH PEAR
POMEGRANATE ARILS, PECAN, MEMO CHIVE,
CANDIED PEAR VINAIGRETTE **GF V**

ENTRÈES (CHOICE OF ONE)

- ROASTED PORK LOIN, CANNELLINI BEANS,
PICKLED SHALLOTS, CORN BUTTER,
SEASONAL VEGETABLES
\$54 PER PERSON GF
- SEARED SALMON, BARLEY PILAF, CONFIT
ORANGE, CITRUS VELOUTE,
SEASONAL VEGETABLES
\$56 PER GUEST GF
- CORIANDER LIME MARINATED CHICKEN
BREAST, GREEN CHILI RICE, ROASTED TOY
PEPPER, CILANTRO CREAM
SEASONAL VEGETABLES
\$54 PER GUEST GF
- WHITE BALSAMIC SEARED CHICKEN BREAST,
YUKON POTATO PURÉE, THYME JUS,
SEASONAL VEGETABLES
\$54 PER GUEST GF
- SEARED CAB FLAT IRON, CARAMELIZED
SHALLOTS, ROASTED PEEWEE POTATO, SHITAKE
MUSHROOM DEMI, SEASONAL VEGETABLES
\$59 PER GUEST GF
- BURGUNDY BRAISED BEEF SHORT RIB
FORK CRUSHED NEW POTATOES, NATURAL
BRAISING LIQUID, SEASONAL VEGETABLES
\$55 PER GUEST GF

ENTRÈES (CHOICE OF ONE)

- MEDITERRANEAN CHICKEN COBB SALAD
GRILLED CHICKEN, RED ONION, CHICKPEAS,
CUCUMBER, GRAPE TOMATO, FETA CHEESE,
ROMAINE, TZATZIKI DRESSING
\$50 PER GUEST GF
- SEARED PESTO SALMON
BABY KALE, FARRO, PISTACHIO, RICOTTA
SALATA, HONEY SHALLOT VINAIGRETTE
\$50 PER GUEST GF
- TERIYAKI JACKFRUIT SUSHI BOWL
JASMINE RICE, FURIKAKE, WAKAME,
EDAMAME, CARROT
\$52 PER GUEST GF VG

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

OVEN GOLD ROASTED TURKEY

CRANBERRY AIOLI, BABY GREENS
SLICED WHOLE WHEAT

ITALIAN STYLE ROAST BEEF

HORSERADISH AIOLI, SWISS, RED ONION
SEEDED RYE HOAGIE

BOURBON RIDGE UNCURED HAM

RED PEPPER AIOLI, FARMERS CHEESE, ARUGULA
CIABATTA ROLL

GRILLED VEGETABLE WRAP V

SUN-DRIED TOMATO HUMMUS, CHARRED EGGPLANT, SQUASH, BELL
PEPPER, LOOSE LEAF LETTUCE
SPINACH TORTILLA

ITALIAN

GENOA SALAMI, MORTADELLA, SOPPRESSATA, PROVOLONE, TOMATO,
LETTUCE, PEPPERONCINI, RED ONION
ITALIAN BREAD HOAGIE

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

GRILLED CHICKEN BREAST, 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, PEPPERONCINI,
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 | \$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 | \$55 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 **GF V**

ROMAINE LETTUCE, SHAVED ASIAGO, GARLIC CROUTONS,
CAESAR DRESSING

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

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

RED BLISS POTATO SALAD, BACON, MUSTARD DRESSING **GF**

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

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 | \$52 PER GUEST

OLD FASHIONED CHICKEN NOODLE SOUP

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

ALMOND CHICKEN SALAD **GF**
DICED FRUIT, GRAPES

ROASTED FINGERLING POTATO SALAD **GF V**
MUSTARD SEEDS, RED ONION, BACON, SHERRY VINEGAR

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 **GF VG**

CRISP LETTUCE, SLICED VINE TOMATOES, SHAVED ONIONS **GF VG**

HEARTH BAKED BREADS AND ARTISAN ROLLS

MAYONNAISE, HORSERADISH AND
STONE GROUND MUSTARD

FRESH SEASONAL FRUIT SALAD **GF VG**

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

SONOMA

\$50 PER GUEST MONDAY

\$59 PER GUEST TUESDAY - SUNDAY

SUN RIPENED TOMATO BASIL SOUP **GF VG**

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
DRIED APRICOT, ALMOND, VIOGNIER ONION JUS **GF**

RED WINE BRAISED BEEF SHORT RIB **GF**
NATURAL JUS, PICKLED SHALLOT, MUSTARD SEED

CALIFORNIA WILD HALIBUT **GF**
DILL, ORANGE, FENNEL

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™
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

SOUTHWESTERN

\$50 PER GUEST TUESDAY

\$59 PER GUEST WEDNESDAY – MONDAY

VEGETABLE CHILI VERDE SOUP
POBLANO CHILI, HOMINY, LIME CRÈME, TORTILLA STRIPS **GF V**

THE BORDER CHOPPED SALAD
BIBB LETTUCE, RADICCHIO, BLACK BEANS, CUCUMBER, DICED
TOMATO, PICKLED RED ONION, JACK CHEESE, PEPITAS, AVOCADO,
TEQUILA LIME VINAIGRETTE **GF V**

ESQUITES CON CAMARONES SALAD
GRILLED SHRIMP, GRILLED CORN, COTIJA CHEESE,
GRILLED JALAPEÑO, PAPRIKA **GF**

CORIANDER LIME MARINATED CHICKEN BREAST
RADISH, CILANTRO CREAM SAUCE **GF**

FLAME GRILLED SKIRT STEAK WITH CHIMICHURRI
CHARRED TOY PEPPERS AND SWEET ONION, LIME WEDGES,
CILANTRO **GF**

MICHOACÁN STYLE JACKFRUIT
CILANTRO, ONION RELISH, PICKLED CARROTS **GF VG**

BLACK BEANS AND RICE **GF V**

ROASTED SEASONAL SQUASH **GF**
CUMIN AND LIME

CORN TORTILLAS **GF VG**

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™

DAY IN DIXIE

\$50 PER GUEST WEDNESDAY

\$59 PER GUEST THURSDAY - TUESDAY

SEVEN LAYER SALAD, ICEBERG, HEIRLOOM TOMATO **GF V**
CUCUMBER, RED ONION, PEAS, HARD BOILED EGGS,
RED CABBAGE, BUTTERMILK HERB DRESSING

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

BLACK EYED PEAS AND LIMA BEAN SALAD **GF VG**
CELERY, TOMATO, GREEN ONION, DIJON GARLIC VINAIGRETTE

NASHVILLE HOT FRIED CHICKEN
HOT HONEY, BREAD AND BUTTER PICKLES

CAROLINA PULLED PORK
PRETZEL BUNS AND PURPLE COLE SLAW

CAJUN SHRIMP AND GRITS **GF**
ANSON MILLS STONE GROUND GRITS, WHITE CHEDDAR,
TASSO HAM, BELL PEPPER

BAKED MAC N' CHEESE **V**

SOUTHERN MAQUE CHOUX **GF V**
SWEET CORN, HOLY TRINITY, PAPRIKA

LOW COUNTRY BISCUITS AND JALAPEÑO CHEDDAR HUSH PUPPIES
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

FARM TO TABLE

\$50 PER GUEST THURSDAY

\$59 PER GUEST FRIDAY - WEDNESDAY

CURRIED LENTIL SOUP **GF VG**

BABY FIELD GREENS **GF VG**
STONE FRUIT, HEIRLOOM TOMATO, SUNFLOWER SEEDS,
HONEY CHAMPAGNE VINAIGRETTE

ANCIENT GRAINS **GF V**
QUINOA, SORGHUM, GOLDEN RAISINS, FARMERS CHEESE,
PISTACHIO

GRILLED HANGER STEAK **GF**
RED WINE DEMI-GLACE, CONFIT CHERRY TOMATO, FORAGED
MUSHROOMS

SEASONAL SUSTAINABLE FISH **GF**
BROCCOLINI, LEMON DILL NAGE

VEGAN IMPOSSIBLE 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

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™
FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

SANDWICH SHOP

\$50 PER GUEST FRIDAY

\$59 PER GUEST SATURDAY - THURSDAY

GIGANTE BEAN AND SEVEN VEGETABLE SOUP **GF VG**
ZUCCHINI, SQUASH, ONION, CELERY, CARROT, PEPPER, TOMATO

FARRO KALE SALAD **GF V**
CHERRY TOMATO, PINE NUTS, FETA, POMEGRANATE VINAIGRETTE

BROCCOLI SALAD **GF VG**
ALMOND, TART CHERRY, CARROT, POPPY SEED DRESSING

BABY RED BLISS POTATO SALAD **GF V**

PICKLED SEASONAL VEGETABLES **VG**

HOUSE MADE POTATO CHIPS WITH BOURSIN
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:

HOAGIE – GENOA SALAMI, MORTADELLA, SOPPRESSATA,
PROVOLONE, TOMATO, LETTUCE, PEPPERONCINI, RED ONION
ITALIAN BREAD

HICKORY SMOKED TURKEY – BACON, CHEDDAR, TOMATO
CIABATTA

LONDON BROIL ROAST BEEF – SWISS CHEESE, HORSERADISH SAUCE,
ARUGULA, TOMATO ON RYE

SUNDRIED TOMATO HAM – PROVOLONE, OLIVE TAPENADE, FRISEE
SOURDOUGH

SMOKED SALMON – AVOCADO, RED ONION, CAPER DILL CREAM
CHEESE, LETTUCE, EVERYTHING BAGEL

MOZZARELLA – BUFFALO MOZZARELLA, CHARRED BELL PEPPER,
BASIL PESTO, ARUGULA, FLOUR TORTILLA **V**

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

ALBACORE TUNA SALAD – BABY KALE, TOMATO, RED ONION,
COOKED EGG, ANCIENT GRAIN BAGUETTE

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

REGIONI D'ITALIA

\$50 PER GUEST SATURDAY

\$59 PER GUEST SUNDAY - FRIDAY

ZUPPA TOSCANA **GF**

ITALIAN SAUSAGE, BABY KALE, LENTILS

SWEET GEM LETTUCE, PARMESAN REGGIANO, FOCACCIA CROUTON,
CLASSIC CAESAR DRESSING

ANTIPASTA CHOP SALAD, ARUGULA, RADICCHIO, FRISÉE, **GF**
ARTICHOKE HEARTS, GRILLED PEPPERS, PEPPERONCINI, SALAMI,
GREEN OLIVES, ASIAGO, LEMON OREGANO VINAIGRETTE

CHICKEN SALTIMBOCCA **GF**

CRISPY PROSCIUTTO, SAGE, WHITE CREAM SAUCE

BASIL CURED DORADO PUTTANESCA **GF**

CAMPARI TOMATO, CAPERS, KALAMATA OLIVE, PARSLEY

GNOCCHI ALLA ROMA **V**

MUSHROOM RAGU, ASIAGO

CAMPANELLE SUGO ALL'ARRABIATA **GF VG**

EGGPLANT, GARLIC, CHILI FLAKE

WARM FOCACCIA

EVOO AND AGED BALSAMIC

DESSERT SELECTIONS

CHOICE OF THREE:

MINI BAKED RICOTTA CHEESECAKES

LEMON RICOTTA COOKIES

MINI TIRAMISU CUPS

HAND MADE CANNOLIS

LIMONCELLO CUSTARD TARTLETS

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

DOWNHOME COMFORT FOOD

\$50 PER GUEST SUNDAY

\$59 PER GUEST MONDAY - SATURDAY

SHAVED BRUSSELS SPROUTS AND BABY KALE, POMEGRANATE SEEDS, HAZELNUTS, BLUE CHEESE, MUSTARD BACON VINAIGRETTE

ROTINI PASTA SALAD, BABY CUCUMBER, PEARL ONION, GRAPE TOMATO, PARMESAN, CREAMY HERB DRESSING

DEVILED EGG SALAD, MUSTARD, GREEN ONION, PAPRIKA

MAMA'S MEATLOAF
PEAS, MUSHROOMS, TOMATO REDUCTION

CHICKEN POT PIE
CARROTS, CELERY, PEARL ONIONS, PUFF PASTRY

GRILLED PORK CHOPS
NATURAL JUS, CRISPY SHALLOT

WHITE BEAN CASSOULET **GF VG**
SQUASH, SPINACH, GARLIC

SCALLOPED POTATOES **GF V**
CHIVES, CHEDDAR

SEASONAL VEGETABLES **GF VG**

DESSERT SELECTIONS

CHOICE OF THREE:

STRAWBERRY SHORT BREAD

MINI BANANA CREAM PIE

ASSORTED PIE SHOOTERS

SEASONAL FRUIT COBBLER

ANGEL FOOD CAKE WITH BLUEBERRIES

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 **GF**

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

BURRATA ROMANESCO

CHARRED BELL PEPPERS, MARCONA ALMONDS, TOMATO JAM

GREEN OAK, SHERRY HERB VINAIGRETTE **GF V**

BIBB LETTUCE

GRAPES, APPLES, BLEU CHEESE, CANDIED PECANS,

BALSAMIC REDUCTION **GF V**

THE WEDGE

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

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

ROASTED BRUSSELS SPROUTS AND PANCETTA

RED PEPPER COULIS, BUTTER LETTUCE, PANCETTA, WALNUTS, HONEY

CRISPY APPLES, MONTCHEVRE, WHITE BALSAMIC REDUCTION **GF**

THE CAESAR HEART

WHOLE HEARTS OF ROMAINE, SHAVED PARMESAN,

CIABATTA CROUTONS, CLASSIC DRESSING

SEASAME GINGER AVOCADO STACK

HEIRLOOM TOMATO, AVOCADO, CUCUMBER, TOASTED SEASAME

SEEDS, SCALLION, WAKAME, SOY GINGER DRESSING **GF V**

CITRUS BEET

LEMON PEPPER RICOTTA, GRAPEFRUIT, BABY GREENS

BLOOD ORANGE REDUCTION & BROKEN CASHEW VINAIGRETTE **GF VG**

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**
SUN-DRIED TOMATO SAUCE, POTATO GNOCCHI, CREAMED SPINACH

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

BLACKENED TUNA | **\$48 PER GUEST**
CRAWFISH, ÉTOUFFÉE 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**

ROASTED CAULIFLOWER | **\$45 PER GUEST**
WHEAT BERRY, DRIED FRUIT, TAHINI, LEMON PARSLEY BUTTER **VG**

IMPOSSIBLE MEATBALLS | **\$45 PER GUEST**
TOMATO REDUCTION, FREGOLA PASTA, EGGPLANT **VG**

TERIYAKI JACKFRUIT SUSHI BOWL | **\$45 PER GUEST**
JASMIN RICE, FURIKAKE, WAKAME, EDAMAME, CARROT **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 RASPERRY COULIS

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

CHOCOLATE HAZELNUT CREMEAUX WITH VANILLA INFUSED
CAMEL

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 **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
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 **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, SUN-DRIED 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 **V**

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 VG**
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 \$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

PACIFIC RIM | \$105 PER GUEST

MUSHROOM MISO DASHI **VG GF**
SHITAKE, CREMINI, TOFU, RICE NOODLES

THAI VEGETABLE SLAW **VG**
PURPLE CABBAGE, CARROT, ZUCCHINI, DAIKON, RED ONION,
JALAPEÑO, FRESH HERBS, PEANUT GINGER DRESSING

SESAME SOBA NOODLE SALAD
SCALLION, EDAMAME, BEAN SPROUTS, BELL PEPPER, CUCUMBER,
BLACK SESAME SHOYU VINAIGRETTE

DIM SUM - PORK SHUMAI, MUSHROOM SHUMAI, SHRIMP
DUMPLING

TERIYAKI GLAZED CHICKEN
STICKY RICE

CANTONESE STEAMED COD
CARAMELIZED GARLIC, GINGER, SCALLIONS

STICKY PORK RIBS
CASHEW, CILANTRO, GOCHUJANG SAKE GLAZE

ROASTED VEGETABLES **VG**
CHINESE BROCCOLI, BABY BOK CHOY, CHILI FLAKE

STEAMED JASMINE RICE **VG GF**

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**
MINISTRONE 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 **GF V**
ROMAINE LETTUCE, SHAVED ASIAGO, GARLIC CROUTONS,
CAESAR DRESSING
GARDEN GREEN SALAD, ASSORTED DRESSINGS **GF VG**
PENNE PESTO SALAD, TOMATOES, GRILLED VEGETABLES **V**
RED BLISS POTATO SALAD, BACON, MUSTARD DRESSING **GF**
SEA SALT ROASTED BEET SALAD, LAURA CHENEL,
GOLDEN RASINS, HERB SHALLOT DRESSING **GF 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 **VG**
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 **GF VG**

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 **GFV** CHEESE BOARD | \$20 PER GUEST

SERVED WITH HOUSE MADE FLATBREADS, CRACKERS
SLICED BAGUETTE, PRESERVES AND MARMALADES

WARM HERBED CALIFORNIA **V** 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

CHEF'S TASTING | SMALL PLATES

SIX (6) SELECTIONS | \$40 PER GUEST

EIGHT (8) SELECTIONS | \$50 PER GUEST

PLATES CAN BE DISPLAYED OR PREPARED TO ORDER*
**UNIFORMED CHEF'S FEE \$225.00 (2 HOUR MAXIMUM)*

ROASTED RED BEET – HONEY PEAR ESPUMA, TOASTED CASHEW, CROSTINI,
MICRO PARSLEY **GFV**

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 **GFV**

CHARRED CAULIFLOWER – PARSNIP MASCARPONE PURÉE, PORT RAISIN,
PANCETTA, PARSLEY, PINE NUT **GFV**

WILD SALMON CRUDO – RADISH LIM, CILANTRO, JALAPENO, AVOCADO,
PONZU

CRAB CAKE – HOMINY PURÉE, JICAMA SLAW, PIQUILLO PEPPER

BROWN SUGAR BRAISED PORK BELLY – SWEET POTATO PURÉE,
HONEYCRISP APPLE, CHERRY COMPOTE **GF**

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 **GF**

CORIANDER BRINED PORK TENDERLOIN – CRISPY HASH BROWN, PORK
REDUCTION, CORN BUTTER **GF**

CARNE ASADA TOTS – CREMA, CILANTRO, QUESO MAHÓN, TOMATO,
GREEN ONION **GF**

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

RECEPTION & ACTION STATIONS

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

RED ROCK SALAD WAL 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 **V**
- 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**
- ITALIAN CHOP SALAD – MESCULIN GREENS, RADICCHIO, SALAMI,
PROVOLONE, GRILLED ARTICHOKE, KALAMATA OLIVES, ROASTED
TOMATO, CIABATTA CROUTON, LEMON OREGANO VINAIGRETTE

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 **VG**
- CRAB LOUIS – AVOCADO, FRESH LUMP CRAB MEAT,
COOKED EGG, TOMATO AND LOUIS SAUCE
- DEVEILED EGG – AVOCADO DEVEILED EGG, TRUFFLE, GRAINY MUSTARD,
LEMON AND SMOKED PAPRIKA **V**

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 **V**
- PIPETTE PASTA WITH SHRIMP AND SCALLOPS A LA VODKA AND
PARMESAN
- PENNE PASTA POMODORO **V**
- LOBSTER RAVIOLI WITH BRANDIED LOBSTER CREAM,
SAUTÉED SPINACH, DICED TOMATOES
- GEMELLI PASTA WITH MEATBALLS, TOMATO BASIL SAUCE
AND BUFFALO MOZZARELLA
- 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 **V**
- 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

CREMINI & 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:

WARM CORN TORTILLAS

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:

SHORT RIB, SMOKED GOUDA, PROVOLONE, CIABATTA LOAF

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

PESTO, TOMATO, MOZZARELLA ON FOCACCIA **V**

TURKEY, BACON, SWISS ON SOURDOUGH

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

RED ROCK BITES | \$45 PER GUEST

GARLIC PARMESAN CHICKEN WINGS AND BUFFALO CHICKEN TENDERS
ACCOMPANIED WITH BLUE CHEESE & CREAMY RANCH
CELERY AND CARROTS **V**

SHORT RIB CHEESESTEAK, CHIPOTLE CHEESE SAUCE, JALAPEÑOS,
CRISPY ONION STRINGS

BUFFALO CHICKEN SLIDER, CRISPY CHICKEN, BUFFALO SAUCE,
LETTUCE, TOMATO

STEAKHOUSE SALAD, CHOPPED ROMAINE, BLUE CHEESE, BACON, TOMATO,
WHITE FRENCH DRESSING

HOUSE MADE POTATO CHIPS WITH BOURSIN CARAMELIZED ONION DIP **V**
TORTILLA CHIPS WITH ROASTED TOMATO SALSA **V**

*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:
CHOPPED BASIL, BASIL PESTO, SUN-DRIED TOMATO PESTO, BALSAMIC
REDUCTION, SLICED PROSCIUTTO AND CROSTINI

**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:

STEAK BURGER, CHEDDAR, PICKLE, ONION, RED ROCK BURGER SAUCE

CHICKEN, MUENSTER, TOMATO, CAMELIZED ONION, HONEY MUSTARD

PULLED PORK, PURPLE COLESLAW, PRETZEL BUN

BACON BURGER, CHEDDAR, APPLEWOOD BACON, ONION STRINGS, BBQ
SAUCE

TURKEY, PEPPERJACK CHEESE, AVOCADO, CHIPOTLE AIOLI

PORK BELLY, SOY GLAZE, KIMCHI, SRIRACHA MAYO

IMPOSSIBLE BURGER, VEGAN BUN, VEGAN CHEESE, DIJON VEGENAISE **VG**

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 AND NIGIRI

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

CARVING STATION DESIGNED FOR **4OZ** PER PERSON. CARVING STATIONS MUST BE ORDERED FOR ENTIRE EVENT GUARANTEE

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

**CITRUS BRINED ROTISSERIE
STYLE CHICKEN | \$14 GF**

**HERB BUTTER BASTED
TURKEY BREAST | \$16 GF**
CRANBERRY SAUCE

PEKING DUCK | \$16 GF
ORANGE SAUCE, PICKLED RADISH,
STEAMED BUNS

**MAPLE CURED WHOLE ALASKAN
SALMON FILET | \$12 GF**
LEMON-GARLIC AIOLI

**GRILLED VEGETABLE
WELLINGTON | \$10 V**

CLASSIC PORCHETTA | \$14 GF
ITALIAN HERB SALSA VERDE

**MISO CURED
ROASTED PORK BELLY | \$14**
SLOW COOKED AND TENDER, SERVED WITH
CUCUMBER KIMCHI

**WHEAT BEER AND MUSTARD
BRINED PORK LOIN | \$14**
GINGER PORK REDUCTION

**GREEN PEPPERCORN MARINATED
FLANK STEAK | \$16 GF**
CHIMICHURRI

**NEW YORK STRIP
AU POIVRE | \$20 GF**
SAUCE BÉARNAISE

PRIME RIB AU JUS | \$18 GF

**WHOLE-ROASTED
TENDERLOIN OF BEEF | \$22 GF**
SAUCE BÉARNAISE

**BBQ SPICE RUBBED
BEEF BRISKET | \$14 GF**
SMOKY AND TANGY BBQ SAUCE

**TOMAHAWK
RIB EYE STEAKS | \$22 GF**
HOUSE MADE STEAK SAUCE

ROASTED LAMB RACK | \$16 GF
TRADITIONAL MINT SAUCE

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

YUKON GOLD MASHED POTATOES **GF V**

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

BOURBON JALAPEÑO CREAMED CORN **V**

CREAMED SPINACH **GF V**

ROASTED BRUSSELS SPROUTS **GF V**

BOUQUET OF STEAMED VEGETABLES **GF V**

CRISPY ROASTED PEEWEE 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 ACTION STATION | \$19 PER GUEST

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, CORDIALS, SHOTS, OR CHAMPAGNE. THESE ITEMS MAY BE 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.

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

* 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 PRIVATE STOCK,
MAKER'S MARK BOURBON, CASA AMIGOS TEQUILA

PREMIUM LIQUOR BRANDS

ABSOLUT VODKA, TANQUERAY GIN, JACK DANIEL'S TENNESSEE WHISKEY,
CHIVAS REGAL SCOTCH WHISKEY, CAPTAIN MORGAN, SAUZA
CONMEMORATIVO

DELUXE LIQUOR BRANDS

SMIRNOFF NO. 21, BEEFEATER GIN, JIM BEAM BOURBON WHISKEY,
DEWARDS, BACARDI LIGHT RUM, SAUZA SILVER

CORDIALS

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

WINE BY THE GLASS

HOUSE WHITE ZINFANDEL, HOUSE CHARDONNAY, SAUVIGNON BLANC,
PINOT NOIR, AND CABERNET SAUVIGNON

DOMESTIC BEERS

BUDWEISER, BUD LIGHT, MICHELOB ULTRA

IMPORTED BEERS

CORONA, GOOSE ISLAND, STELLA ARTOIS, SHOCK TOP

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

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 | \$12 EACH

EXOTIC MARGARITAS
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
- 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, 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

- CHARDONNAY, SEAGLASS, CA | \$50 PER BOTTLE
- SAUVIGNON BLANC, SEAGLASS, CA | \$50 PER BOTTLE
- PINOT NOIR, SEAGLASS, CA | \$50 PER BOTTLE
- MERLOT, SEAGLASS, CA | \$50 PER BOTTLE
- CABERNET SAUVIGNON, SEAGLASS, 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.