

Aria<sup>®</sup>

RESORT & CASINO  
LAS VEGAS

# CATERING MENU

February 2024

YOU HAVE TO BE HERE



MGM RESORTS





## HERE, CULINARY EXCELLENCE IS ENTICING AND DELIGHTING

Signature moments are what set ARIA apart. Whatever the meal or occasion, we offer an array of mouthwatering indulgences to delight even the most discerning tastes. We invite you to explore our artfully crafted menus and welcome the opportunity to customize a world-class culinary for you and your guests.

## CONTINENTAL BREAKFAST

*Designed for 1.5 hours of service. Prepared on the full guest guarantee.*

### THE CLASSIC

46 PER PERSON

CHOICE OF TWO: Freshly Squeezed Orange, Grapefruit Juice or Cranberry Juice

#### Diced Fruit

**Assorted Bagels with Plain, Cinnamon-Sugar, Herb Cream Cheeses and Butter** (Vegetarian, Gluten, Dairy, Sesame)

**ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes** (Gluten, Dairy, Nuts)  
**Butter** (Dairy), **Jam and Marmalade**

**Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea**

### THE METROPOLITAN

48 PER PERSON

CHOICE OF TWO: Freshly Squeezed Orange, Grapefruit Juice or Cranberry Juice

#### Diced Fruit

**Mixed Berry and Vanilla Greek Yogurt Parfait**  
Gluten-Free Granola, Seasonal Compote and Mixed Berries (Vegetarian, Dairy)

**ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes** (Gluten, Dairy, Nuts)  
**Butter** (Dairy), **Jam and Marmalade**

**Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea**

### THE MODERN

54 PER PERSON

CHOICE OF TWO: Freshly Squeezed Orange, Grapefruit Juice or Cranberry Juice

#### Diced Fruit

**ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes** (Gluten, Dairy, Nuts)  
**Butter** (Dairy), **Jam and Marmalade**

### BREAKFAST WRAPS AND SANDWICHES

SELECT TWO | QUANTITY BASED ON ONE PER PERSON

#### WRAPS

Served with Salsa Roja

##### Southwest Wrap

Scrambled Eggs, Beef Birria, Shredded Cheddar, Black Bean Pico de Gallo, Chipotle Crema, Hash Browns (Gluten, Dairy)

##### Denver Wrap

Scrambled Eggs, Hash Browns, Black Forest Ham, Shredded Cheddar, Onions, Bell Pepper (Pork, Gluten, Dairy)

##### Vegan Gluten-Free Wrap

Plant-Based Eggs, Spinach, Tomato, Onion, Vegan Italian Sausage (Vegan, Sesame)

#### SANDWICHES

##### Croissant

Black Forest Ham, Bacon Jam, Sliced Vermont Cheddar Cheese, Fried Egg (Pork, Gluten, Dairy)

##### Ciabatta

Fried Egg, Housemade Turkey Sausage, Fresh Mozzarella, Sundried Tomato Pesto, Spinach (Gluten, Dairy)

##### Biscuit

Fried Egg, Sliced Cheddar Cheese, Raspberry Jam, Housemade Pork Sausage (Pork, Gluten, Dairy)

Substitute Gluten-Free Bun | Additional \$2 Per Person

**Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea**

## BREAKFAST BUFFET

*Designed for 1.5 hours of service. Prepared on the full guest guarantee.*

### THE STANDARD

58 PER PERSON One Meat and One Side

64 PER PERSON Two Meats and One Side

CHOICE OF TWO: Freshly Squeezed Orange, Grapefruit Juice or Cranberry Juice

**Market Sliced Fruits and Berries** (Vegan)

**Assorted Individual Greek Yogurts** (Vegetarian, Dairy)

**ARIA Patisserie Assortment of Muffins, Breakfast Pastries,**

**Croissants and Coffee Cakes** (Gluten, Dairy, Nuts)

**Butter** (Dairy), **Jam and Marmalade**

**Scrambled Eggs** Chives (Vegetarian, Dairy)

**Daily Crafted Breakfast Potatoes** (Vegetarian, Dairy)

### MEATS

**Artisan Bacon** (Pork)

**Chicken Apple Sausage** (Dairy)

**Country Sausage Links** (Pork)

**Turkey Breakfast Sausage**

**Plant-Based Sausage** (Vegan, Gluten)

### SIDES

**Bob's Red Mill® Gluten-Free Steel-Cut Oatmeal**

Honey Syrup and Sundried Fruit (Vegan)

**Apple Cinnamon Overnight Oats**

Gluten-Free Oats, Oat Milk, Apples, Vanilla, Fresh Berries (Vegan)

**Individual Vegan Chia Cashew Parfait**

Homemade Rawnola, Mango, Passionfruit, Lime Compote (Vegan, Nuts)

**Sugar-Glazed Belgian Waffles**

Whipped Butter, Warm Maple Syrup, Seasonal Fruit Compote  
(Vegetarian, Gluten, Dairy)

**Lemon-Blueberry Buttermilk Pancakes**

Maple Syrup and Whipped Butter (Vegetarian, Gluten, Dairy)

**Cinnamon Sugar Breakfast Churros**

Dark Chocolate, Nutella® Sauce (Gluten, Dairy, Nuts)

**Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea**

## BREAKFAST BUFFET

*Designed for 1.5 hours of service. Prepared on the full guest guarantee.*

### THE ECO CHIC

62 PER PERSON One Meat and One Side

66 PER PERSON Two Meats and One Side

### HEALTHY JUICE BAR

SELECT TWO

- **Classic** Orange
- **CAB** Carrot, Apple and Beet
- **Sweet Greens** Spinach, Kale, Green Apple, Cucumber, Lemon, Ginger and Celery
- **Watermelon Bee** Lime, Watermelon, Organic Honey Syrup

**Market Sliced Fruits and Berries** (Vegan)

**Mixed Berry and Vanilla Greek Yogurt Parfaits**, Gluten-Free Granola, Seasona Compote and Mixed Berries (Vegetarian, Dairy)

**ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes** (Gluten, Dairy, Nuts), **Butter** (Dairy), Jam and Marmalade

**Scrambled Eggs, Chives** (Vegetarian, Dairy)

**Daily Crafted Breakfast Potatoes** (Vegetarian, Dairy)

### MEATS

**Artisan Bacon** (Pork)

**Chicken Apple Sausage** (Dairy)

**Country Sausage Links** (Pork)

**Turkey Breakfast Sausage**

**Plant-Based Sausage** (Vegan, Gluten)

### SIDES

**Chilled Flaxseed Porridge**

Cacao Nibs, Goji Berries, Slivered Almonds, Coconut Milk (Vegan, Nuts)

**Bob's Red Mill® Gluten-Free, Steel-Cut Oatmeal**

Honey Syrup and Sundried Fruit (Vegan)

**Organic Stone Ground Anson Mills Grits**

Creole-Spiced Cheddar Cheese, Green Onion (Vegetarian, Dairy)

**Baby French Toast**

Maple Caramel, Cinnamon Streusel (Vegetarian, Gluten, Dairy)

**Strawberry Gluten-Free Pancakes**

Crème Chantilly, Fresh Berries, Maple Syrup (Vegetarian, Dairy)

**Shakshuka**

Smoked Pepper Tomato Sauce, Baked Egg, Warm Spices, Grilled Artisan Breads (Vegetarian, Gluten, Sesame)

**Cinnamon Sugar Breakfast Churros**

Dark Chocolate, Nutella® Sauce (Gluten, Dairy, Nuts)

**European Meat & Cheese**

Prosciutto di Parma, Mortadella, Sopressata, Brie, Comte, Fresh Berries, Grapes, Toasted Breads (Pork, Gluten, Dairy, Sesame)

**Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea**

## THE DEVOUR BRUNCH

*Designed for 1.5 hours of service. Prepared on the full guest guarantee.*

125 PER PERSON \*CHEF ATTENDANT REQUIRED | 350 PER CHEF | PER 75 GUESTS

### HEALTHY JUICE BAR

SELECT TWO

- **Classic Orange**
- **CAB** Carrot, Apple and Beet
- **Sweet Greens** Spinach, Kale, Green Apple, Cucumber, Lemon, Ginger and Celery
- **Watermelon Bee** Lime, Watermelon, Organic Honey Syrup

### COLD

SELECT ONE

**Tres Leches Parfait** Vanilla Custard and Fresh Berries (Gluten, Dairy, Gelatin)

#### Atlantic Smoked Salmon

Assorted Mini Bagels, Dill Cream Cheese, Cucumber, Tomatoes, Hard-Cooked Eggs, Capers and Onions (Gluten, Dairy, Sesame)

#### Baby Spinach Salad

Goat Cheese, Fresh Blueberries, Candied Pecans, Raspberry Balsamic Vinaigrette (Vegetarian, Nuts, Dairy)

#### European Meat & Cheese

Prosciutto di Parma, Mortadella, Soppressata, Brie, Comte, Fresh Berries, Grapes, Toasted Breads (Pork, Gluten, Dairy, Sesame)

### HOT

SELECT ONE

**Scrambled Eggs**, Chives (Vegetarian, Dairy)

**Daily Crafted Breakfast Potato** (Vegetarian, Dairy)

### CARVED\*

SELECT ONE

#### Roasted Prime Rib

Au Jus, Creamy Horseradish and Parker House Rolls (Gluten, Dairy)

#### Bone in Smoked Ham

Mustard Sauce and Soft Hawaiian Slider Rolls (Pork, Gluten)

### OMELET BAR\*

**Whole Eggs, Egg Whites, Scrambled Eggs & Plant-Based Egg Substitute** (Vegan)

**Bell Peppers, Diced Tomatoes, Red Onions, Wild Mushrooms, Asparagus, Spinach** (Vegan)

**Smoked Salmon, Bacon** (Pork), **Ham** (Pork), **Chicken Sausage** (Dairy), **Tofu** (Vegan) **Cheddar** (Dairy), **Feta** (Dairy), and **Swiss Cheese** (Dairy)

### MEATS

SELECT ONE

**Artisan Bacon** (Pork)

**Chicken Apple Sausage** (Dairy)

**Country Sausage Links** (Pork)

**Turkey Breakfast Sausage**

**Plant-Based Sausage** (Vegan, Gluten)

### ACCOMPANIMENTS

SELECT TWO

**Bob's Red Mill**® **Gluten-Free, Steel-Cut Oatmeal**  
Honey Syrup and Sundried Fruit (Vegan)

**Apple Cinnamon Overnight Oats**  
Gluten-Free Oats, Oat Milk, Apples, Vanilla, Fresh Berries (Vegan)

**Individual Vegan Chia Cashew Parfait**  
Homemade Rawnola, Mango, Passionfruit, Lime Compote (Vegan, Nuts)

**Sugar-Glazed Belgian Waffles**  
Whipped Butter, Warm Maple Syrup, Seasonal Fruit Compote (Vegetarian, Gluten, Dairy)

**Lemon-Blueberry Buttermilk Pancakes**  
Maple Syrup and Whipped Butter (Vegetarian, Gluten, Dairy)

**Cinnamon Sugar Breakfast Churros**  
Dark Chocolate, Nutella® Sauce (Gluten, Dairy, Nuts)

### ARIA PATISSERIE

**ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes** (Gluten, Dairy, Nuts), **Butter** (Dairy), **Jam and Marmalade**

**Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea**

## INDULGE

Delight your guests with unexpected indulgences to be combined with continental and buffet breakfasts.

### EGGS

#### Hard Boiled Eggs

Served Chilled & Shelled (Vegetarian)

112 PER DOZEN

#### Western Strata

Sourdough Bread, Diced Ham, Peppers, Cheddar Cheese, Shredded Potato, Egg Custard (Pork, Gluten, Dairy, Sesame)

16 PER PERSON

#### Healthy Frittata

Egg Whites, Spinach, Roasted Tomatoes, Goat Cheese, Oregano (Vegetarian, Dairy)

16 PER PERSON

#### Frittata Lorraine

Farm Eggs, Bacon Lardon, Caramelized Onions, Gruyère Cheese (Pork, Dairy)

16 PER PERSON

#### Shakshuka

Smoked Pepper Tomato Sauce, Baked Egg, Warm Spices, Grilled Artisan Breads (Vegetarian, Gluten, Sesame)

15 PER PERSON

#### SW Scramble

Eggs, Cheddar, Black Beans, Peppers, Onions, Avocado (Vegetarian, Dairy)

15 PER PERSON

#### Scrambled Egg Whites

Roasted Garlic, Rosemary, Parsley (Vegetarian)

14 PER PERSON

#### Plant-Based Scramble

14 PER PERSON

Vegan Eggs, Mushrooms, Tomato, Onion (Vegan)

#### Scrambled Eggs, Chives (Vegetarian, Dairy)

14 PER PERSON

### BREAKFAST MEATS

15 PER PERSON | BASED ON TWO PIECES PER PERSON

#### Artisan Bacon (Pork)

#### Chicken Apple Sausage (Dairy)

#### Country Sausage Links (Pork)

#### Turkey Breakfast Sausage

#### Plant-Based Sausage (Vegan, Gluten)

### CHEF CRAFTED BREAKFAST POTATOES

12 PER PERSON

#### ARIA Signature Cheesy Hash Browns Offered Monday and Friday (Vegetarian, Dairy)

#### Heirloom Potato Hash Offered Tuesday and Saturday Caramelized Onions, Cherry Tomatoes, Kale, Fresh Herbs (Vegan)

#### Creole Roasted Yukon Gold Wedges Offered Wednesday and Sunday Caramelized Onions, Diced Peppers, Shaved Jalapeños, Cilantro (Vegan)

#### Crispy Peewee Fingerling Potatoes Offered Thursday Slow-Roasted Garlic, Fried Sage, Flake Sea Salt (Vegan)

## INDULGE

*Delight your guests with unexpected indulgences to be combined with continental and buffet breakfasts.*

### BREAKFAST WRAPS AND SANDWICHES

19 EACH

#### WRAPS

*Served with Salsa Roja*

##### Southwest Wrap

Scrambled Eggs, Beef Birria, Shredded Cheddar, Black Bean Pico de Gallo, Chipotle Crema, Hash Browns (Gluten, Dairy)

##### Denver Wrap

Scrambled Eggs, Hash Browns, Black Forest Ham, Shredded Cheddar, Onions, Bell Peppers (Pork, Gluten, Dairy)

##### Vegan Gluten-Free Wrap

Plant-Based Eggs, Spinach, Tomato, Onion, Vegan Italian Sausage (Vegan, Sesame)

#### SANDWICHES

*Substitute Gluten-Free Bun | Additional \$2 Per Person*

##### Croissant

Black Forest Ham, Bacon Jam, Sliced Vermont Cheddar Cheese, Fried Egg (Pork, Gluten, Dairy)

##### Ciabatta

Fried Egg, Housemade Turkey Sausage, Fresh Mozzarella, Sundried Tomato Pesto, Spinach (Gluten, Dairy)

##### Biscuit

Fried Egg, Sliced Cheddar Cheese, Raspberry Jam, Housemade Pork Sausage (Pork, Gluten, Dairy)

### BREAKFAST EMPANADA

*Served with Salsa Roja and Guacamole*

#### Classic

Scrambled Eggs, Bacon, Potatoes, Cheddar Cheese (Pork, Gluten, Dairy)

#### Three Cheese

Scrambled Eggs, Potatoes, Blend of Cheddar, Pepper Jack and Swiss Cheese (Vegetarian, Gluten, Dairy)

#### Vegan

Vegan Chorizo, Vegan Cheese, Tofu, Potatoes, Black Bean, Corn, Peppers (Vegan, Gluten)

### BREAKFAST SMOOTHIES

128 PER GALLON | MINIMUM OF TWO GALLONS

#### Chocolate-Almond

Almond Butter, Soy Protein, Banana, Almond Milk (Vegan, Nuts)

#### Strawberry-Banana

Greek Yogurt, Organic Honey (Vegetarian, Dairy)

#### Açaí Wild Berry

Mixed Berry, Açaí Purée, Orange Juice, Pineapple, Greek Yogurt, Honey (Vegetarian, Dairy)

#### Avocado-Greens

Spinach, Kale, Banana, Matcha (Vegan)

#### Mango Power

Mango, Agave, Coconut Milk, Orange Juice, Carrot (Vegan)

#### Super Foods

Blueberry, Beet, Pomegranate, Strawberry, Orange Juice (Vegan)

## INDULGE

*Delight your guests with unexpected indulgences to be combined with continental and buffet breakfasts.*

### SMART

#### Individual Tuscan Grain Bowl

Ancient Grains, Kale, Roasted Tomatoes, Pine Nuts, Balsamic Glaze, Parmesan  
(Vegetarian, Nut, Gluten, Dairy, Sesame)

18 EACH

#### Strawberry Gluten-Free Pancakes

Crème Chantilly, Fresh Berries, Maple Syrup (Vegetarian, Dairy)

18 EACH

#### Chilled Flaxseed Porridge

Cacao Nibs, Goji Berries, Slivered Almonds, Coconut Milk (Vegan, Nuts)

16 EACH

#### Individual Vegan Chia Cashew Parfait

Homemade Rawnola, Mango, Passionfruit and Lime Compote (Vegan, Nut)

15 EACH

#### Mixed Berry & Vanilla Greek Yogurt Parfait

Gluten-Free Granola, Seasonal Compote and Mixed Berries (Vegetarian, Dairy)

15 EACH

#### Apple Cinnamon Overnight Oats

Gluten-Free Oats, Oat Milk, Apples, Vanilla, Fresh Berries (Vegan)

14 EACH

### COMFORT

#### Assorted Bagels

Butter, Whipped Classic, Cinnamon-Sugar and Herb Cream Cheeses  
(Vegetarian, Gluten, Dairy, Sesame)

105 PER DOZEN

#### Sugar-Glazed Belgian Waffles

Whipped Butter, Warm Maple Syrup, Seasonal Fruit Compote

(Vegetarian, Gluten, Dairy)

20 PER PERSON

#### Lemon-Blueberry Buttermilk Pancakes

Maple Syrup and Whipped Butter (Vegetarian, Gluten, Dairy)

20 PER PERSON

#### Biscuits and Smoked Gravy

Smoked Garlic Sausage, Fried Sage, Glazed Cippolini Onions

(Pork, Gluten, Dairy)

18 PER PERSON

#### Cinnamon Sugar Breakfast Churros

Dark Chocolate, Nutella® Sauce (Gluten, Dairy, Nuts)

18 PER PERSON

#### Organic Stone Ground Anson Mills Grits

Creole-Spiced Cheddar Cheese, Green Onion (Vegetarian, Dairy)

14 PER PERSON

#### Ginger Chicken Congee

Sesame Oil, Kimchi, Fried Shallots, Scallions (Sesame)

14 PER PERSON

#### Bob's Red Mill® Gluten-Free Steel-Cut Oatmeal

Honey Syrup and Sundried Fruit (Vegan)

13 PER PERSON

## REFINED BREAKFAST STATION

*Delight your guests with unexpected indulgences to be combined with continental and buffet breakfasts.*

\*CHEF ATTENDANT REQUIRED | 350 PER CHEF | PER 75 GUESTS

### OMELET BAR\*

28 PER PERSON

**Whole Eggs, Egg Whites, Scrambled Eggs, Plant-Based Egg Substitute** (Vegan)  
**Bell Peppers, Diced Tomatoes, Red Onions, Wild Mushrooms,**  
**Asparagus, Spinach** (Vegan), **Smoked Salmon, Bacon** (Pork), **Ham** (Pork),  
**Chicken Sausage** (Dairy), **Tofu** (Vegan), **Cheddar** (Dairy), **Feta** (Dairy),  
**and Swiss Cheese** (Dairy)

### THIS IS HOW WE AVOCADO TOAST

26 PER PERSON

**Grilled Artisan Breads, Avocado Spread, Marinated Heirloom Tomatoes,**  
**Sliced Cucumber, Seasoned Radish, Hard-Cooked Eggs, Pico De Gallo, Cotija,**  
**Extra Virgin Olive Oil and Balsamic Glaze** (Vegetarian, Gluten, Dairy, Sesame)

### INDULGE

12 PER PERSON PER SELECTION

**Smoked Salmon**

**Prosciutto** (Pork)

**Shaved Citrus Marinated Lobster** (Shellfish)

### BENEDICTS\*

32 PER PERSON | SELECT ONE

#### Classic

Griddled English Muffin, Canadian Bacon, Poached Eggs, Hollandaise  
(Pork, Gluten, Dairy)

#### Lox

Toasted Bagel Dill Cream Cheese, Cured Salmon, Poached Egg,  
Lemon Hollandaise (Gluten, Dairy)

#### Healthy

English Muffin, Turkey Sausage, Avocado, Tomato, Poached Egg,  
Chive Hollandaise (Gluten, Dairy)

#### Luxury

English Muffin, Butter-Poached Lobster Salad, Poached Egg,  
Saffron Hollandaise, Micro Herbs (Shellfish, Gluten, Dairy)

### ATLANTIC SMOKED SALMON

30 PER PERSON

**Assorted Mini Bagels, Dill Cream Cheese, Cucumber, Tomatoes,**  
**Hard-Cooked Eggs, Capers, Onions** (Gluten, Dairy, Sesame)

## REFINED BREAKFAST STATION

*Delight your guests with unexpected indulgences to be combined with continental and buffet breakfasts.*

\*CHEF ATTENDANT REQUIRED | 350 PER CHEF | PER 75 GUESTS

### CEREAL-CRUSTED FRENCH TOAST\*

*Served with Maple Syrup, Fresh Berries and Whipped Butter*

28 PER PERSON | SELECT TWO CEREALS

**Thick Sliced Brioche** Soaked in Vanilla Custard and Crusted  
With Your Choice of Cereal (Gluten, Dairy, Sesame)

**Fruity Pebbles™**

**Chocolate Puffs™**

**Cinnamon Toast Crunch™**

**Frosted Flakes®**

**Lucky Charms Marshmallow™** (Gluten, Dairy, Sesame)

### GRIDDLE CAKES\*

*Served with Maple Syrup and Whipped Butter*

22 PER PERSON | SELECT ONE

**Carrot Cake**

Cinnamon-Sugar Crème Chantilly, Candied Pecans (Vegetarian, Nuts, Gluten, Dairy)

**Peanut Butter-Banana**

Chocolate Shavings, Candied Bacon (Pork, Nuts, Gluten, Dairy)

**Piña Colada**

Griddled Pineapple, Rum, Coconut, Condensed Milk (Vegetarian, Gluten, Dairy)

**Sweet Corn**

Hatch Chilies, Cheddar Cheese, Scallions, Sour Cream (Vegetarian, Gluten, Dairy)

### ON THE GO

**Individual Diced Fresh Fruit Cup**

Maximum 1000 (Vegan)

14 EACH

**Assorted Greek Yogurts**

12 EACH

**Assorted Minute Maid™ Juices**

10 EACH

**Assorted Individual Oatmeal**

10 EACH

**Assorted Individual Yogurts**

10 EACH

## FRESH START BREAKS

*Designed for morning recovery and quick bites between breakfast and lunch.  
Designed for 1.5 hours of service. Prepared on the full guest guarantee.*

### MINDFUL RECHARGE

30 PER PERSON

**Blueberry Lemon Rosemary Infused Water**

**Mini Chia Matcha Kiwi Parfaits** (Vegetarian, Dairy)

**Roasted Walnuts and Dark Chocolate** (Nuts, Dairy)

**Egg White and Spinach Frittatas**

Roasted Tomato, Fresh Herbs (Vegetarian)

**Multigrain Croissants** (Gluten, Dairy, Sesame)

**Assorted KIND® Bars**

### SUNSHINE

30 PER PERSON

**Vitamin D Juice**

Carrot, Apple, Orange, Ginger

**Whole Bananas and Oranges**

**Avocado Toast Canapes**

Marinated Cherry Tomatoes, Seasoned Radish (Vegan, Gluten, Sesame)

**Assorted Kar's® Individual Trail Mix**

**Berry Grumble Bars** (Nut, Gluten, Dairy)

### ENERGIZER

32 PER PERSON

**Green Power Smoothie Shooters**

Kale, Blueberries, Banana, Almond Milk, Pumpkin Seeds (Vegan, Nut)

**Individual Cups of Grapes, Berries and Aged Cheddar** (Vegetarian, Dairy)

**Quinoa Egg Muffins**

Mushrooms, Red Pepper, Parmesan Cheese, Tri Color Quinoa, Scallion (Vegetarian, Dairy)

**Housemade Protein Bites**

Peanut Butter Chocolate and 4hr Power (Vegan, Nut)

**Assorted KIND® Bars**

### HAIR OF THE DOG

32 PER PERSON

**Immunity Wellness Shot**

Ginger, Lime, Pineapple, Cayenne, Turmeric, Honey (Vegetarian)

**Virgin Mary Skewers**

Jalapeño Sausage, Cucumber, Pickled Peppers, Cheddar, Bell Peppers (Pork, Dairy)

**Breakfast Sliders**

Egg, Cheddar, House Sausage, Brioche Bun (Pork, Gluten, Dairy, Sesame)

**Mini Vanilla-Filled Custard Donuts** (Gluten, Dairy, Eggs)

**Assorted Vitamin Water® and Powerades®**

## HOW WE VEGAS BREAKS

*Designed as Midday Breaks After Lunch. Designed for 1.5 hours of service. Prepared on the full guest guarantee.*

\*CHEF ATTENDANT REQUIRED | 350 PER CHEF | PER 150 GUESTS

### VEGAS VALLEY FRUIT STAND

32 PER PERSON

**Skewers of Watermelon, Pineapple, Mango and Strawberry dusted with Tajin and Chamoy** (Vegan)

**Assorted Whole Fruit**

**Tortilla Chips with Salsa Roja and Guacamole** (Vegan)

**Cinnamon Spiced Churro Bites with Dulce de Leche Sauce** (Gluten, Dairy)

**Mexican Coca Cola®**

### STADIUM BITES\*

32 PER PERSON

**Mini All-Beef Hot Dogs** Brioche Bun, Ketchup, Mustard (Gluten, Dairy)

**Freshly Popped Popcorn** (Vegetarian, Dairy)

**Cracker Jacks®** (Vegan, Nut, Sesame)

**Assorted Ice Cream and Fruit Bars**

### ARTISAN CHEESE DISPLAY

32 PER PERSON

**Triple Crème Brie, Creole Cheddar, Cypress Grove Goat Cheese, Shaved Manchego**

**Seasonal Compote, Mixed Nuts, Lavender Honey, Seasonal Fresh Fruits, Sundried Fruits**

**Artisan Bread, Assorted Crackers, and Grissini**

(Vegetarian, Nuts, Gluten, Dairy, Sesame)

### THE BIG DIPPER

30 PER PERSON | SELECTION OF TWO DIPPERS AND DIPS

#### DIPPERS

Pita Chips (Gluten, Sesame), Tortilla Chips (Vegan), Pretzel Bites (Gluten, Dairy) or Carrots and Celery (Vegan)

#### DIPS

French Onion Dip (Vegetarian, Dairy), Salsa Roja (Vegan), Guacamole (Vegan, Dairy), Roasted Garlic Hummus (Vegan, Sesame), Creole Mustard (Vegan) or Spinach Artichoke Dip (Vegetarian, Dairy, Gluten)

### GRAZING BOXES

30 PER BOX | SELECT UP TO TWO FOR ENTIRE GROUP

#### Crudité

Baby Carrot, Celery, Broccoli, Heirloom Cauliflower, Marinated Tomato, Cannellini Bean Hummus, Grissini (Vegan, Gluten, Sesame)

#### Tuscan

Prosciutto di Parma, Soppressata, Herb Mozzarella, Antipasto Skewer, Marinated Olives, Grissini (Pork, Gluten, Dairy)

#### Greek

Marinated Feta, Greek Olives, Preserved Lemon, Cucumber, Hummus, Marinated Tomato, Pita (Vegetarian, Gluten, Dairy, Sesame)

#### Spanish

Chorizo, Manchego Cheese, Stuffed Peppers and Olives, Marcona Almonds, Lavosh (Pork, Nut, Gluten, Dairy)

#### Farmhouse

Baby Brie, Prosciutto, Chocolate Bark, Grapes, Apples, Cheddar Cheese, Crackers (Pork, Gluten, Dairy)

#### Orchard

Apples, Berries, Chocolate and Caramel Pieces, Caramel Corn, Granola Crumble (Vegetarian, Gluten, Dairy)

## SWEET

*Designed for 1.5 hours of service. Prepared on the full guest guarantee.*

### COOKIE JARS

28 PER PERSON

#### ARIA Patisserie

Mudslide Cookies, Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin (Nuts, Gluten, Dairy)

Chocolate Chip Cookies (Vegan)

Assorted Kettle Chips<sup>®</sup>

POPPED™ Marilyn and Bling Bling Cookies & Cream

Chugs of White and Chocolate Milk (Vegetarian, Dairy)

### TEMPTATIONS

31 PER PERSON

Honey Hibiscus Lemonade

Buffalo Chicken Wonton

Ranch (Gluten, Dairy)

Berry Beignets (Gluten, Dairy)

Nutella<sup>®</sup> Filled Beignets (Nuts, Gluten, Dairy)

## À LA CARTE BREAK BEVERAGES

*Prepared on the full guest guarantee.*

\*ATTENDANT REQUIRED | 350 PER ATTENDANT | PER 150 GUESTS

### COFFEE AND TEA

124 PER GALLON

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

### LUXURY HOT CHOCOLATE

160 PER GALLON

Custom Housemade Blended Hot Cocoa Served With:  
Marshmallows, Toffee, Chocolate Chips, Vanilla Crème Chantilly,  
Crushed Peppermint, Fresh Strawberries, Salted Caramel Sauce,  
Dark Chocolate Sauce (Vegetarian, Dairy, Nuts, Gluten)

### LAMILL® ESPRESSO SERVICE\*

14 PER DRINK | MACHINE RENTAL 750 PER DAY | 250 DRINK MINIMUM PER MACHINE

Cappuccino, Espresso, Latte, Americano, Mocha  
Caramel, Hazelnut, Sugar-Free Vanilla and Ghirardelli® Chocolate Syrup  
(Vegetarian, Dairy, Nuts, Gluten)

### FRESH PRESSED

145 PER GALLON | MINIMUM TWO GALLONS

Freshly Squeezed Orange

Freshly Squeezed Grapefruit

#### CAB

Carrot, Apple and Beet

#### Sweet Greens

Spinach, Kale, Green Apple, Cucumber, Lemon, Ginger and Celery

### FRESH JUICES

135 PER GALLON

Apple, Cranberry and Pineapple

### SOFT DRINKS AND WATER

Assorted Coca Cola® Soft Drinks  
9 PER BOTTLE

MGM Bottled Water  
8 PER BOTTLE

### PREMIUM BEVERAGE AND WATER

Proud Source® Still Water 12 oz. Aluminum Bottle  
10 PER BOTTLE

FIJI® Natural Artesian Bottled Water 16.9 oz  
11 PER BOTTLE

La Colombe® Draft Latte Cold Brew Coffee Variety  
11 PER CAN

Gold Peak® Teas Sweet & Unsweetened  
10 PER BOTTLE

Vitamin Water®  
12 PER BOTTLE

Vita Coconut Water  
12 EACH

San Pellegrino® Sparkling Bottled Water  
9 PER BOTTLE

Assorted Flavored Sparkling Water  
9 PER CAN

Simply® Bottled Juices  
10 PER BOTTLE

Red Bull® Energy Drink Regular and Sugar-Free  
10 PER CAN

### AGUA FRESCAS

128 PER GALLON | MINIMUM TWO GALLONS

Lightly Infused Water with Juices, Fruits and Herbs

Blueberry Lemon-Rosemary

Cucumber-Honeydew

Ginger-Hibiscus Orange

Watermelon-Lime

Strawberry-Basil

## À LA CARTE

### FRESH FRUIT

**Market Sliced Fresh Fruit and Berries**

18 PER PERSON

**Whole Fresh Fruit**

95 PER DOZEN

**Fruit Kabob with Lavender Honey Drizzle and Toasted Coconut** (Vegetarian)

144 PER DOZEN

### SAVORY SNACKS

98 PER DOZEN | AFTERNOON TEA BITES | MINIMUM TWO DOZEN

**BLT Club**

Brie, Arugula, Bacon, Brioche, Sundried Tomato (Pork, Gluten, Dairy)

**PBJ Gateaux**

Peanut Butter, Raspberry, Berries, Classic Bread (Vegetarian, Nuts, Gluten, Dairy)

**Cucumber**

Watercress, Mint Cream Cheese, Classic Bread (Vegetarian, Gluten, Dairy)

**Pear**

Red Wine Poached, Roquefort Bleu Cheese, Walnuts, Pumpnickel  
(Vegetarian, Nuts, Gluten, Dairy)

**Egg Salad**

Bacon Jam, Chive Salad, Brioche (Pork, Gluten, Dairy)

**Roasted Vegetable Pinwheel**

Squash, Zucchini, Piquillo Pepper, Goat Cheese, Whole Wheat Tortilla  
(Vegetarian, Gluten, Dairy, Sesame)

**Smoked Salmon**

Dill Cream Cheese, Pumpnickel (Gluten, Dairy)

**Curry Chicken Gougères**

Chicken, Apples, Golden Raisins, Choux Pastry (Gluten, Dairy, Sesame)

**Tortilla Chips with Salsa Roja and Guacamole** (Vegan)

18 PER PERSON

**Pita Chips with Hummus** (Vegan, Gluten, Sesame)

18 PER PERSON

**Housemade Potato Chips with Caramelized Onion Dip** (Vegetarian, Dairy)

18 PER PERSON

**Pretzel Bites with Beer Cheese Dip and Dijon Mustard** (Vegetarian, Gluten, Dairy)

18 PER PERSON

**Assortment of KIND® Bars**

10 EACH

**Assortment of RXBAR® Bars**

10 EACH

**Assortment of Lärabar™ Bars**

10 EACH

**Assortment of Candy Bars**

9 EACH

**Individual Torn Ranch Trail Mix** 14 EACH

Berry Healthy Mix Almonds, Walnuts, Dried Cranberries, Dried Blueberries  
Resort Mix Smoked Almonds, Hawaiian Macadamia Nuts, Pepitas, Dried Cranberries,  
Diced Mango, Roasted Salted Peanuts and Cashews

**Assortment of Dot's Homestyle® Pretzels**

10 EACH

**Assortment of Jack Link's® Beef Jerky**

11 EACH

**Garden Veggie Straws®**

8 EACH

**Individual Bags of Kettle Chips®, All Natural Popchips®,**

**Gardetto's Chips™, Stacy's Pita Thins®**

8 EACH

**Freshly Popped Popcorn**

POPCORN CART | ATTENDANT REQUIRED | 350 PER ATTENDANT | 50 GUESTS MINIMUM

14 PER PERSON

**Assortment of Häagen-Dazs®, Novelty Ice Cream and Fruit Bars**

110 PER DOZEN

## À LA CARTE

### HEALTHY

*Non GMO, Gluten-Free Menu*

#### SkinnyDipped®

Dark Chocolate Cocoa Almonds, Lemon Bliss Almonds,  
Dark Chocolate Salted Caramel Cashews

11 EACH

#### Assortment of MADEGOOD® Granola Bar

9 EACH

#### Assorted Angie's BOOMCHICKAPOP® Popcorn

Sweet & Salt, Sea Salt

8 EACH

### ARIA PATISSERIE

#### Strawberries Dipped in White, Milk or Dark Chocolate (Dairy)

110 PER DOZEN

#### French Pastries (Nuts, Gluten, Dairy, Alcohol)

98 PER DOZEN

#### Assorted French Macarons (Nuts, Dairy)

98 PER DOZEN

#### Freshly Baked Assorted Seasonal Muffins (Nuts, Gluten, Dairy)

Gluten-Free/Vegan Options available upon request

98 PER DOZEN

#### Assorted Freshly Baked Danishes (Nuts, Gluten, Dairy)

Nut Free Options available upon request

98 PER DOZEN

#### Assorted Coffee Cakes (Nuts, Gluten, Dairy)

Gluten-Free Options available upon request

98 PER DOZEN

#### ARIA Cookie Selections

(Nuts, Gluten, Dairy)

90 PER DOZEN

#### Chocolate Chip Cookies (Vegan)

90 PER DOZEN

#### Chocolate Fudge Brownies (Gluten, Dairy)

90 PER DOZEN

#### Brownies (Vegan)

90 PER DOZEN

#### Cashew Coconut Bar with Chocolate Glaze (Vegan)

90 PER DOZEN

#### Butterscotch Cashew Bar (Nuts, Gluten, Gelatin, Dairy)

90 PER DOZEN

#### Chocolate Truffles (Nuts, Dairy)

85 PER DOZEN

#### Housemade Granola Bars (Nuts, Gluten, Dairy)

85 PER DOZEN

#### Protein Bites

Four Power Hour, Peanut Butter Chocolate, Amaretto Fudge Truffles (Vegan, Nuts)

85 PER DOZEN

#### Magic Bars

Coconut, Chocolate Chips, Raisins, Pecans (Nuts, Gluten, Dairy)

85 PER DOZEN

#### Assorted Mini Cupcakes (Gluten, Dairy, Gelatin)

83 PER DOZEN

## PLATED LUNCH THREE COURSE

*Prepared on full guest guarantee. Includes Freshly Baked Breads (Gluten) and Butter (Dairy) Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.*

### SALADS

SELECT ONE FOR ENTIRE GROUP

#### Mixed Greens

Shaved Root Vegetables, Cucumber, Tomato, Lemon-Herb Vinaigrette (Vegan)

#### Wild Arugula

Manchego, Shaved Fennel, Citrus Segments, Toasted Almonds, Sherry Vinaigrette (Vegetarian, Nuts, Dairy)

#### The Wedge

Baby Iceberg, Peppered Bacon, Point Reyes Blue, Cherry Tomato, Pickled Red Onion, Green Goddess Dressing (Pork, Dairy)

#### Kale

Lacinato Kale, Garlic Oil, Tomato Focaccia Croutons, Crispy Parmesan, Caesar Dressing (Vegetarian, Gluten, Dairy)

#### Beet

Baby Beets, Frisée, Strawberries, Goat Cheese, Fresh Herbs, Sourdough Crisp, Balsamic Gastrique (Vegetarian, Gluten, Dairy)

#### Grain

Brown Rice, Wild Rice, Lentil, Pomegranate, Arugula, Pine Nuts, Roasted Squash, Feta, Pomegranate-Molasses Vinaigrette (Vegetarian, Nut, Dairy)

### ENTRÉES

SELECT ONE FOR ENTIRE GROUP

#### Seared Filet Mignon

Roasted Garlic Whipped Potatoes, Grilled Asparagus, Demi Sec Tomatoes, Red Wine Bordelaise (Dairy)

84 PER PERSON

#### Corvina Sea Bass

Tri Color Quinoa and Squash Pilaf, Turnips, Baby Beets, Globe Carrots, Roasted Fennel Tomato Nage

82 PER PERSON

#### Grilled NY Strip

Roasted Corn and Cauliflower Gratin, Coriander Grilled Carrots and Zucchini, Sweet Peppers, Roasted Garlic Chimichurri (Dairy)

80 PER PERSON

#### Scottish Salmon

Sweet Pea and Edamame Risotto, Asparagus, Snap Peas, Haricots Verts, Broccolini, Lemon Beurre Blanc (Dairy)

80 PER PERSON

#### Mary's Pasture Raised Chicken Breast

Cumin Dusted Heirloom Sweet Potatoes, Pumpkin Seed-Kale Pistou, Roasted Haricots Verts, Roasted Chicken Jus

78 PER PERSON

### DESSERT

SELECT ONE FOR ENTIRE GROUP

#### Carrot Cake

Pineapple Compote (Nuts, Gluten, Dairy)

#### New York Cheesecake

Marinated Strawberries (Gluten, Dairy, Gelatin)

#### Blackout Chocolate Cake

Tahitian Vanilla Anglaise (Nuts, Gluten, Dairy, Gelatin)

#### Vanilla and Balsamic Fig Tart

Figs, Whipped Vanilla Ganache, Balsamic Reduction (Nuts, Gluten, Dairy, Gelatin)

#### Coconut Cream Pie

Roasted Mangoes (Gluten, Dairy, Gelatin)

#### Caramelia Banana Cream Tart

Caramelized Chocolate, Banana Gelée, Caramel Sauce (Nuts, Gluten, Dairy, Gelatin)

## TWO COURSE BUSINESS LUNCH

*Prepared on full guest guarantee. Includes Freshly Baked Breads (Gluten) and Butter (Dairy) Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.*

### SALADS

SELECT ONE FOR ENTIRE GROUP

#### Simple Salad

Mixed Greens, Shaved Root Vegetables, Lemon Vinaigrette (Vegan)

#### Wild Arugula

Ricotta Salata, Roasted Squash, Pumpkin Seed, Pomegranate, Cranberry Vinaigrette (Vegetarian, Dairy)

#### ARIA Cobb

Romaine, Bacon Lardon, Chives, Tomato, Watercress, Blue Cheese, Hard-Cooked Eggs, Sliced Onions, Garbanzo Beans, Green Goddess Dressing (Pork, Dairy)

#### Kale Caesar

Lacinato Kale, Garlic Oil, Tomato Focaccia Croutons, Crispy Parmesan, Caesar Dressing (Vegetarian, Gluten, Dairy)

#### Southwest Chop

Iceberg, Watercress, Radicchio, Roasted Corn, Heirloom Tomato, Black Bean, Avocado, Crispy Corn Tortilla Strips, Chipotle Lime Vinaigrette (Vegan)

#### Greek

Chopped Romaine, Feta, Kalamata Olives, Tomato, Red Onion, Marinated Tomato, Pita Chip Crumble, Oregano Dressing (Vegetarian, Gluten, Dairy, Sesame)

### PROTEINS

SELECT ONE FOR ENTIRE GROUP

#### Garlic-Herb-Rubbed Colossal Shrimp

74 PER PERSON

#### Chimichurri Rubbed Sliced Flank Steak

70 PER PERSON

#### Grilled Scottish Salmon

70 PER PERSON

#### Herb-Marinated Grilled Organic Chicken Breast

65 PER PERSON

### DESSERT

SELECT ONE FOR ENTIRE GROUP

#### Carrot Cake

Pineapple Compote (Nuts, Gluten, Dairy)

#### New York Cheesecake

Marinated Strawberries (Gluten, Dairy, Gelatin)

#### Blackout Chocolate Cake

Tahitian Vanilla Anglaise (Nuts, Gluten, Dairy, Gelatin)

#### Caramelia Banana Cream Tart

Caramelized Chocolate, Banana Gelée, Caramel Sauce (Nuts, Gluten, Dairy, Gelatin)

## BUFFET LUNCH

*Designed for 2 hours of service. Prepared on the full guest guarantee.  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.*

### PLAYFUL

75 PER PERSON

#### Tomato Bisque Soup

Tomatoes, Crème Fraîche and Fresh Herbs (Vegetarian, Dairy)

### SALADS

CHOICE OF TWO

#### Classic Caesar

Romaine Hearts, Parmigiano Reggiano, Garlic Oil Focaccia Croutons, Creamy Caesar Dressing (Vegetarian, Gluten, Dairy)

#### Mixed Greens

Shaved Root Vegetables, Balsamic Vinaigrette (Vegan)

#### Baby Spinach

Shaved Shallot, Feta, Candied Pecan, Fresh Berries, Pomegranate Seeds, Honey Balsamic Vinaigrette (Vegetarian, Nut, Dairy)

#### Roasted Butternut Squash

Endive, Frisée, Almonds, Dried Cranberries, Blue Cheese, Roasted Shallot Vinaigrette (Vegetarian, Nut, Dairy)

#### Old-Fashioned Potato Salad

Red Potatoes, Sour Cream, Hard-Cooked Eggs, Mayonnaise, Scallions, Celery, Fresh Dill (Vegetarian, Dairy)

#### Broccoli Crunch

Broccoli, Carrot, Red Onion, Sunflower Seeds, Eggless Mayo, Apple Cider, Raisins (Vegan)

#### Mediterranean Pasta Salad

Chickpeas, Orzo, Basil, Preserved Lemon, Peppers, Red Onion, Cucumber, Roasted Tomato, Haricots Verts, Lemon-Herb Vinaigrette (Vegan, Gluten)

### SANDWICHES

CHOICE OF THREE

#### Italian Hoagie

Ham, Salami, Capicola, Provolone, Olive Piperade, Shredded Romaine, Semolina Roll (Pork, Gluten, Dairy, Sesame)

#### Greek Chicken Salad Wrap

Cucumber, Kalamata Olives, Feta, Tomato, Red Onion, Romaine, Tzatziki, Whole Wheat Pita (Gluten, Dairy, Sesame)

#### Turkey Avocado Wrap

Bacon, Shaved Turkey, Lettuce, Red Onion, Provolone, Avocado, Herb Aioli (Pork, Gluten, Dairy)

#### Curry Chicken Salad

Greek Yogurt, Golden Raisins, Cashews, Bibb Lettuce, Warm Spices, Croissant (Gluten, Dairy, Sesame)

#### Roast Beef Club

Lettuce, Tomato, Horseradish Aioli, Roast Beef, Swiss Cheese, Marble Rye (Gluten, Dairy)

#### Ham and Cheese

Smoked Ham, Pickle, Butter Lettuce, Brie Cheese, Dijon Aioli, Brioche (Pork, Gluten, Dairy)

#### Tuna Bánh Mì

Chunk Tuna, Pickled Vegetable, Jalapeño, Mint, Hard-Cooked Egg, Sprouts, Cilantro Aioli, Baguette (Gluten, Dairy)

#### Buffalo Cauliflower

Black Beans, Roasted Corn, Carrots, Spinach, Tomato, Cucumber, Spinach Wrap (Vegan, Gluten)

### ACCOMPANIMENTS

**Housemade Potato Chips** (Vegan)

### ARIA PATISSERIE

**Blondies** (Nuts, Gluten, Dairy)

**Assorted Cookies** (Nuts, Gluten, Dairy)

**Chocolate Chip Cookies** (Vegan)

## BUFFET LUNCH - MONDAY

*Designed for 2 hours of service. Prepared on the full guest guarantee.  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.*

### DELIGHTFUL

75 PER PERSON When Served on Monday

84 PER PERSON

#### BBQ Crunch Salad

Romaine, Kale, Cucumbers, Carrot, Radish, Tomato, Purple Cabbage, Jack Cheese, Sunflower Seeds, Chipotle-B.B.Q. Ranch (Vegetarian, Dairy)

#### Backyard Potato Salad

Red Potatoes, Scallions, Hard-Cooked Egg, Grain Mustard, Celery, Sour Cream, Mayo, Pickled Red Onion, Dill (Vegetarian, Dairy)

#### Watermelon and Cucumber Salad

Cherry Tomatoes, Red Onion, Mint, Lime Vinaigrette (Vegan)

#### Spice-Rubbed Grilled Chicken

Cherry Chipotle Glaze, Scallions

#### Slow-Smoked Brisket

Carolina BBQ Sauce, Jalapeños

#### “Burnt Ends” Beans

Bourbon-Molasses-Glazed Impossible Meat Burnt Ends, Trio of Beans, Peppers, Jalapeños (Vegan)

### ACCOMPANIMENTS

#### Mama D’s Baked Mac and Cheese

Smoked Gouda, Shells, Creole Cheddar (Vegetarian, Gluten, Dairy)

#### Crispy Brussels Sprouts

Tomato Vinaigrette, Shallots, Caramelized Onions (Vegan)

#### Cornbread Muffins

Whipped Honey Butter (Vegetarian, Gluten, Dairy)

### ARIA PATISSERIE

**Cookies** (Gluten, Dairy, Nuts)

**Brownies** (Vegan)

**Fudge Cakes** (Gluten, Dairy)

**Trifle Shooter** (Gluten, Gelatin)

### INDULGE

10 PER PERSON

**Black Bean Chipotle Soup**

Cilantro, Pickled Onion, Lime Zest (Vegan)

## BUFFET LUNCH - TUESDAY

*Designed for 2 hours of service. Prepared on the full guest guarantee.  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.*

### DARING

75 PER PERSON When Served on Tuesday

84 PER PERSON

#### Southwest Chopped Salad

Romaine Hearts, Smoked Cumin Corn, Tomato, Jicama, Sweet Peppers, Shaved Radish, Cotija Cheese, Toasted Cumin Goddess Dressing (Vegetarian, Dairy)

#### Spiced Sweet Potato Salad

Roasted Sweet Potato, Cherry Tomatoes, Black Beans, Avocado, Red Bell Pepper, Pickled Onions, Pumpkin Seeds, Apple Cider Vinaigrette (Vegan)

#### Shrimp, Mango and Pineapple Salad

Pink Shrimp, Mango, Pineapple, Avocado, Cumin, Aleppo Chili, Shaved Cabbage (Shellfish)

#### Asado Short Ribs

Avocado-Jalapeño Chimichurri, Seasoned Radish, Cilantro, Charred Scallions, Lime

#### Pipián Verde

Marinated Pasture-Raised Chicken, Pumpkin Seeds, Tomatillos, Cilantro, Jalapeños, Green Onions (Sesame)

#### Black Bean Enchiladas

Salsa Chipotle, Corn, Brown Rice, Portabello Mushrooms, Black Beans, Pico de Gallo, Limes (Vegan)

### ACCOMPANIMENTS

#### Arroz Verde

Toasted Cumin, Poblano, Onion, Lime (Vegan)

#### Warm Corn Esquites

Roasted Corn, Mexican Crema, Lime, Tajin, Cilantro, Cotija (Vegetarian, Dairy)

#### White Corn Tortilla Chips (Vegan)

### EMBELLISHMENTS

#### Trio of Salsas

Roasted Corn Salsa, Salsa Roja, Salsa Verde

#### Guacamole

### ARIA PATISSERIE

#### Tres Leches Cake (Gluten, Dairy)

#### Coconut Tapioca with Mango, Passionfruit and Lime Compote (Vegan)

#### Dulce de Leche Filled Churros (Gluten, Dairy)

#### Flan (Dairy)

### INDULGE

10 PER PERSON

#### Smoked Tortilla Soup

Smoked Tomatoes, Jackfruit, Roasted Corn, Lime, Corn Tortilla Strips, Cotija (Dairy)

## BUFFET LUNCH - WEDNESDAY

*Designed for 2 hours of service. Prepared on the full guest guarantee.  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.*

### WORDLY

75 PER PERSON When Served on Wednesday

84 PER PERSON

#### Greek Salad

Crisp Romaine, Kalamata Olives, Cucumber, Tomatoes, Red Onions, Feta Cheese  
Oregano-Red Wine Vinaigrette (Dairy)

#### Cucumber Salad

Spiced Yogurt, Cucumber, Dill, Mint, Lemon Zest (Vegetarian, Dairy, Sesame)

#### Mediterranean Favorites

Pita Chips (Vegan, Gluten, Sesame)  
Garlic Hummus (Vegan, Sesame), Roasted Pepper Hummus (Vegan, Sesame)  
and Tzatziki (Vegetarian, Dairy, Sesame)  
Dolmades, Greek Pico, Schug Hot Condiment

#### Chermoula Chicken

Currant Chutney, Yogurt, Parsley, Lemon (Dairy, Sesame)

#### Harissa-Rubbed Sea Bass

Roasted Fennel, Tomatoes, Olives, Carrots, Orange Zest (Sesame)

#### Moussaka

Roasted Eggplant, Quinoa, Lentils, Impossible Meat™, Grilled Artichokes (Vegan)

### ACCOMPANIMENTS

#### Mujadara

Jasmine Rice, Lentils, Lemon Zest, Caramelized Onions (Vegan)

#### Chickpea Tagine

Tomatoes, Cauliflower, Apricot, Warm Spices (Vegan, Sesame)

### ARIA PATISSERIE

#### Loukoumades

Warm Honey (Gluten, Dairy, Nuts)

#### Chocolate Berry Shooter (Vegan)

#### Baklava (Gluten, Dairy, Nuts)

#### Greek Yogurt Panna Cotta (Dairy)

### INDULGE

10 PER PERSON

#### Avgolemono

Chicken, Rice, Lemon Juice, Onions, Thyme, Chicken Broth

# BUFFET LUNCH

## BUFFET LUNCH - THURSDAY

*Designed for 2 hours of service. Prepared on the full guest guarantee.  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.*

### STYLISH

75 PER PERSON When Served on Thursday

84 PER PERSON

#### Tuscan Kale Caesar Salad

Lacinato Kale, Shaved Parmigiano Reggiano, Tomato Focaccia Croutons  
Garlic Parmesan Caesar Dressing (Vegetarian, Gluten, Dairy)

#### Heirloom Tomato and Mozzarella Cheese Salad

Heirloom Tomatoes, Marinated Baby Mozzarella, Basil Seeds, Fresh Basil  
and Balsamic Glaze (Vegetarian, Gluten, Dairy)

#### Fregola Salad

Fregola Sarda, Pancetta, Spinach, Cherry Tomatoes, Zucchini, Fresh Herbs (Pork, Gluten)

#### Chicken Piccata

Capers, Lemon Butter Sauce, Grilled Sliced Lemon, Chopped Parsley (Dairy)

#### Nonna's Beef Meatballs

Roasted Garlic Pomodorina Sauce, Shaved Parmesan, Torn Basil (Gluten, Dairy)

#### Eggplant Parmesan

Crispy Eggplant, Breaded Portabella Mushrooms, Good Planet™ Mozzarella,  
Basil and Sauce Arrabiata (Vegan)

### ACCOMPANIMENTS

#### Gnocchetti Sardi

Garlic Mediterranean Sauce, Sundried Tomatoes, Olives, Grilled Artichokes  
(Vegetarian, Gluten)

#### Tuscan Roasted Vegetables

Oregano, Basil, Crispy Garlic (Vegan)

#### Rosemary Focaccia

Served with Calabrian Chili Flakes and Grated Parmigiano Reggiano (Vegan)

### ARIA PATISSERIE

**Baci Cookies** (Gluten, Dairy, Nuts)

**Tiramisu** (Gluten, Dairy)

**Lemon Linzer Cookies with Strawberry Jam** (Vegan)

**Seasonal Vegan Panna Cotta Verrine**

### INDULGE

10 PER PERSON

**Hearty Vegetable Soup**

Garden Vegetables, Tomato, Fresh Herbs (Vegan)

# BUFFET LUNCH

## BUFFET LUNCH - FRIDAY

*Designed for 2 hours of service. Prepared on the full guest guarantee.  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.*

### RADIANT

75 PER PERSON When Served on Friday

84 PER PERSON

#### Tender Green Salad

Fresh Chilies, Fried Garlic Lemon Vinaigrette (Vegan)

#### Kachumber Salad

English Cucumber, Cherry Tomatoes, Green Chilies, Lemon Juice, Fresh Herb (Vegan)

#### Saffron Cauliflower Salad

Roasted Heirloom Cauliflower, Turmeric, Gold Raisins, Pine Nuts (Nuts, Vegan)

#### Tikka Masala Chicken

Pasture-Raised Chicken Breast, Creamy Tomato Broth, Ginger, Onion, Cilantro (Dairy)

#### Tandoori Salmon

Toasted Spices, Ginger, Sliced Peppers, Onions, Cilantro (Sesame)

#### Channa Masala

Chickpeas, Tomatoes, Ginger, Coriander, Garam Masala (Vegan, Sesame)

### ACCOMPANIMENTS

**Basmati Rice** (Vegan)

#### Dal Bukhara

Lentil, Garam Masala, Ginger, Spring Onions (Vegetarian, Dairy, Sesame)

**Warm Naan Bread** (Gluten, Dairy)

**Cucumber Raita** (Vegetarian, Dairy)

### ARIA PATISSERIE

#### Gulab Jamun

Rosewater Dumplings, Pistachio (Vegetarian, Nuts, Gluten, Dairy)

#### Kheer

Cardamom Spiced Rice Pudding, Candied Orange (Vegan)

#### Mango Spice Cake

Vanilla Spice Cake, Mango Mousse, Citrus Mango Compote (Vegetarian, Gluten, Dairy)

### INDULGE

10 PER PERSON

#### Tomato Rasam

Roasted Tomato Broth, Warm Spice Blend, Tamarind, Coriander (Vegan, Sesame)

# LUNCH

## BUFFET LUNCH - SATURDAY

*Designed for 2 hours of service. Prepared on the full guest guarantee.  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.*

### SOPHISTICATED

75 PER PERSON When Served on Saturday

84 PER PERSON

#### Sesame Kale Crunch Slaw

Carrots, Broccoli, Peppers, Cabbage, Wonton Crisps, Sesame-Ginger Emulsion  
(Vegan, Gluten, Sesame)

#### Pickled Vegetable Salad

Mixed Greens, Carrots, Radish, Ginger, Rice Wine Vinaigrette (Vegan, Sesame)

#### Sushi Favorites

California Roll, Vegetable Roll, Spicy Tuna Roll (Shellfish, Sesame)

#### Szechuan Shrimp

Asparagus, Bell Peppers, Celery, Beech Mushrooms, Scallions,  
Szechuan Peppercorn (Shellfish, Sesame)

#### Kung Pao Chicken

Bamboo Shoots, Oyster Mushrooms, Red Bell Peppers, Scallions,  
Dried Red Chili Peppers (Sesame)

#### Sweet and Sour Cauliflower

Shiitake Mushroom, Bell Peppers, Pineapple, Scallions, Toasted Sesame Seeds  
(Vegan, Sesame)

### ACCOMPANIMENTS

**Steamed Jasmine Rice** (Vegan, Sesame)

#### Chinese Broccoli

Crispy Garlic (Vegan, Sesame)

*Served with Tamari, Sweet Chili Sauce, Garlic Chili Crunch*

### ARIA PATISSERIE

**Egg Tart** (Gluten, Dairy)

**Coconut Macaroon** (Gluten, Dairy)

**Green Tea Verrine** (Gluten, Dairy)

### INDULGE

10 PER PERSON

#### Hot and Sour Soup

Wood Ear Mushrooms, Egg, Bamboo Shoots, Ginger, Tofu (Vegetarian, Sesame)

## BUFFET LUNCH - SUNDAY

*Designed for 2 hours of service. Prepared on the full guest guarantee.  
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.*

### EXQUISITE

75 PER PERSON When Served on Sunday

84 PER PERSON

#### Salad de Maison

Roquefort, Roasted Walnuts, Green Apple, Shaved Radish, Sherry Vinaigrette  
(Vegetarian, Nut, Dairy)

#### Haricots Verts Niçoise

Haricots Verts, Heirloom Tomatoes, Red Peppers, Hard-Cooked Eggs,  
Fingerling Potatoes, Niçoise Olives, Banyuls Vinaigrette (Vegetarian)

#### Quinoa and White Bean Salad

Cucumber, Roasted Garlic, Green Onion, Breakfast Radish, Kale,  
Lemon Vinaigrette (Vegan)

#### Beef Bourguignon

Rich Red Wine Braising Jus, Carrots, Pearl Onions, Fresh Herbs

#### Loup de Mer Sea Bass Provençal

Tomatoes, Olives, Capers, Fresh Herbs

#### Champignon Au Vin

Wild Mushrooms, Lentils, Brandy, Herbs de Provence (Vegan, Sesame)

### ACCOMPANIMENTS

#### Farmhouse Roasted Vegetables

Baby Carrots, Turnips, Baby Parsnips, Fresh Thyme (Vegan)

#### Pommes Purée

French Butter, Yukon Gold Potatoes, Chives (Vegetarian, Dairy)

#### Petit Baguette

Salted Butter

### ARIA PATISSERIE

**Assorted French Macaron** (Dairy, Nuts)

**Brownies** (Vegan)

**Lemon Tartlets** (Gluten, Dairy)

**Café Liégeois Verrine** (Dairy)

### INDULGE

10 PER PERSON

**Potato Leek Soup**

Holland Leeks, Yukon Gold Potatoes, Creme Fraîche (Vegetarian, Dairy)

## COLD HORS D'OEUVRES

*Individually priced items require a minimum of 50 pieces per selection.*

CHEFS REQUIRED TO FINISH BACK OF HOUSE | 350 PER CHEF | ONE PER 150 GUESTS

14 PER PIECE

### Tuna Tataki

Cucumber, Wasabi Aioli, Gem Lettuce (Sesame)

### Foie Gras Mousse

Peach, Ginger, Pink Peppercorn, Onion Shortbread (Gluten, Dairy)

13 PER PIECE

### Chipotle Chicken Soft Taco

Queso Fresco, Pickled Red Onion (Gluten, Dairy)

12 PER PIECE

### Blue Cheese Linzer

Fiji Apple, Griottine Cherry Compote (Vegetarian, Gluten, Dairy)

### Smoked Salmon

Cucumber, Celery Root, Radish, Dill Sauce (Dairy)

### Smoked Salmon Tartar

Sesame Cone, Capers, Chive, Sour Cream (Gluten, Dairy, Sesame)

### Antipasto Skewer

Sopressata, Fresh Mozzarella, Roasted Tomatoes, Basil, Olive, Pesto (Pork, Dairy)

### Prosciutto Wrapped Melon

White Balsamic, Lemon Verbena (Pork)

### Greek Salad Summer Roll

Tomato, Pepper, Cucumber, Feta (Vegetarian, Dairy)

### Goat Cheese Mousse

Brioche, Jalapeño Jelly, Apricot Chutney, Almond Brittle (Vegetarian, Nuts, Gluten, Dairy)

11 PER PIECE

### Caprese Salad Skewer

Teardrop Tomato, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil (Vegetarian, Dairy)

### Classic Deviled Egg

Smoked Paprika (Vegetarian)

### Spiced Chicken Lettuce Wrap

Tamari, Carrots, Scallion (Sesame)

10 PER PIECE

### Edamame Hummus Stuffed Peppadew Pepper

Harissa-Spiced Kalamata (Vegan, Sesame)

### Bulgogi Tofu Lettuce Wrap

Kimchi, Daikon, Gochujang (Vegan, Sesame)

## HOT HORS D'OEUVRES

*Individually priced items require a minimum of 50 pieces per selection.*

CHEFS REQUIRED TO FINISH BACK OF HOUSE | 350 PER CHEF | ONE PER 150 GUESTS

14 PER PIECE

### Lobster Rangoon

Sweet Chili, Serrano (Shellfish, Gluten, Dairy, Sesame)

### Grilled Shrimp

Coconut and Rice Pearl Crunch, Thai Lime Aioli, Cilantro (Shellfish)

### Short Rib Croquette

Sauce Gribiche (Gluten, Dairy)

### Thai Chicken Empanada

Peanut Sauce, Cilantro, Lime (Nuts, Gluten, Dairy)

### Shrimp and Corn Croquette

Avocado Salsa Verde, Cilantro (Shellfish, Gluten, Dairy)

### Beef Wellington

Mushroom Duxelles, Cognac Aioli (Gluten, Dairy)

13 PER PIECE

### Baby Italian Meatballs

Pomodoro, Fresh Parmigiano Reggiano (Dairy)

### Thai Shrimp Firecracker

Bang Bang Sauce (Shellfish, Gluten, Sesame)

### Philly Cheese Steak Spring Roll

Roasted Garlic Aioli (Gluten, Dairy)

12 PER PIECE

### Crispy Chile Relleno Purse

Pasilla Chilies, Jack Cheese, Salsa Roja (Vegetarian, Gluten, Dairy)

### Phyllo-Wrapped Asparagus

Shaved Parmesan, Brown Butter (Dairy, Gluten)

### Crispy Edamame Dumpling

Szechuan Chili, Sesame Oil (Vegan, Gluten, Sesame)

### Cubano Sandwich

Pork Loin, Ham, Melted Swiss, Pickle, Yellow Mustard (Pork, Gluten, Dairy)

### Chicken Green Chili Empanada

Roasted Corn, Jack Cheese, Queso (Gluten, Dairy)

11 PER PIECE

### Gougères

Black Truffle, Pecorino Romano, Savory Pâte à Choux (Vegetarian, Gluten, Dairy)

### Roasted Tomato Arancini

Goosey Fontina, Bomba Rice, Basil Pesto (Vegetarian, Gluten, Dairy)

### Crispy Buffalo Chicken Spring Roll

Buttermilk Ranch Dressing (Gluten, Dairy)

### Warm Brie Cheese Beggar's Purse

Amarena Cherry (Vegetarian, Gluten, Dairy)

### Vegetable Samosa

Lime Zest, Mint Chutney (Vegan, Gluten, Sesame)

10 PER PIECE

### Mexican Corn Tamale Spring Roll

Masa, Hatch Chilies, Roasted Corn, Red Chili Mole (Vegetarian, Gluten, Dairy)

### Plantain Cup

Impossible™ Chorizo, Black Bean Purée, Mango Purée, Cilantro, Peppers (Vegan)

## PIER '09 RECEPTION | STATIONS

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 An event requires a three station minimum not to include dessert. Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.

\*ATTENDANT OR CHEF REQUIRED | 350 EACH

### CHILLED SEAFOOD BAR

#### Half Lobster Tail

Drawn Butter (Shellfish, Dairy)

MKP

#### Russian Caviar

Served with Traditional Accompaniments (Gluten)

MKP

#### Pan-Seared Sea Scallop

Smoked Pepper Aioli, Pea Tendril (Shellfish)

16 PER PIECE

#### Court Bouillon Poached Jumbo Shrimp

Brandied Cocktail Sauce (Shellfish)

16 PER PIECE

#### Ahi Tuna Poke Cones

16 PER PIECE

Red Onion, Shiitake Mushroom, Ginger, Soy, Sesame (Gluten, Sesame)

#### Oyster on the Half Shell

Served with Yuzu Mignonette (Shellfish)

14 PER PIECE

#### Smoked Salmon Cone

Chervil, Crème Fraîche, Trout Roe (Gluten, Dairy, Sesame)

14 PER PIECE

#### Ceviche Shooter

White Fish, Shrimp, Jicama, Lime, Tomato, Cilantro (Shellfish)

14 PER PIECE

### ACCOMPANIMENTS

Grilled and Fresh Lemons, Tabasco

### ASSORTED SUSHI

68 PER PERSON

\*SUSHI CHEF AVAILABLE | 500 PER CHEF

FIVE PIECES PER PERSON

#### Nigiri

Yellowfin Tuna, Salmon, Hamachi Scallion, Shrimp

#### Rolls

ARIA Crunch, Lobster Roll, Spicy Tuna, Miso Crab Roll, Snow-Crab California and Vegetable

Served with Pickled Ginger, Wasabi and Tamari (Shellfish, Gluten, Dairy, Sesame)

#### Poke Bowl 40 PER PERSON

CHOOSE TWO

Hawaiian Tuna, Scottish Salmon, Yellowtail, Poached Shrimp,

Marinated Tofu and Shiitake

#### ACCOMPANIMENTS

Mixed Greens, Sushi Rice, Sesame Seaweed Salad, Avocado, Tomato,

Green Onions, Pickled Ginger, Cucumber, Macadamia Nuts, Edamame,

Watermelon Radish, Jalapeño, Crispy Wontons, Furikake

Served with Ponzu Sauce, Sriracha, Kimchi Aioli (Shellfish, Nut, Gluten, Sesame)

### THIS IS HOW WE LOBSTER ROLL \*

36 PER PERSON | CHOOSE ONE

#### New England Classic

Butter Lettuce, Lemon Zest, Lemon Aioli, Fresh Herbs, Buttered Bun

#### Creole

Cajun Seasoning, Butter Lettuce, Pepper Slaw, Smoked Pepper Aioli, French Loaf

#### Surf & Surf

Crab, Shrimp and Lobster Mix, Butter Lettuce, Celery, Chive Aioli, Crème Fraîche,

Buttered Bun

#### Naked

Warm Butter, Chives, Bay Seasoning, Brioche

#### What the Bao

Pickled Carrot, Cucumber, Ponzu Aioli, Togarashi, Steam Bun

(Shellfish, Gluten, Dairy)

#### ACCOMPANIMENTS

Black Pepper Kettle Chips®, Coleslaw, Lemon Wedges, Assorted Hot Sauces

## ROOFTOP GARDEN RECEPTION | STATIONS

*Stations are designed for 2 hours of service. Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.  
Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert*

\*ATTENDANT OR CHEF REQUIRED | 350 EACH.

### INDIVIDUAL SALAD

ONE SELECTION | 18 PER PERSON

TWO SELECTIONS | 26 PER PERSON

#### Caesar

Romaine Hearts, Garlic Oil Focaccia Croutons, Crispy Parmesan, Creamy Caesar Dressing (Vegetarian, Gluten, Dairy)

#### Simple

Field Greens, Shaved Root Vegetables, Lemon Vinaigrette (Vegan)

#### Steakhouse Chop

Baby Iceberg, Slab Bacon, Chickpeas, Campari Tomato, Blue Cheese Crumble, Green Goddess Dressing (Pork, Dairy)

#### Spinach

Strawberries, Fried Goat Cheese, Fresh Berries, Candied Pecans, Balsamic Vinaigrette (Vegetarian, Nuts, Dairy)

#### Arugula

Manchego, Marcona Almonds, Shaved Apple, Macerated Blackberries, Sherry Vinaigrette (Vegetarian, Nuts, Dairy)

#### Endive

Watercress, Roasted Beet, Pomegranate, Feta, Chive Vinaigrette (Vegetarian, Dairy)

#### Roasted Vegetable Panzanella

Sour Dough, Brussels Sprouts, Squash, Cranberries, Pumpkin Seed, Apple Cider Vinaigrette (Vegan, Gluten)

### INDIVIDUAL PETITE GRILLED VEGETABLES

24 PER PERSON

**Zucchini, Yellow Squash, Roasted Tomatoes, Eggplant, Sweet Peppers, Artichokes, Asparagus, Baby Carrots and Portobello Mushrooms, Marinated Olives, Grissini, Whipped Ricotta with Balsamic Glaze**  
(Vegetarian, Gluten, Dairy)

### WESLEY'S FARMHOUSE GARDEN WITH EDIBLE SOIL

100 GUEST MINIMUM | 28 PER PERSON

**Baby Carrots, Cucumber, Baby Pepper, Belgian Endive, Field Greens, Turnips, Heirloom Tomatoes, Romanesco, Assorted Radishes, Prosciutto Roses, Truffled Edible "Soil", Preserved Lemon and Herb Fromage Blanc, Mediterranean Hummus, Green Goddess Dressing** (Vegetarian, Gluten, Pork, Dairy, Sesame)

### ARTISAN CHEESE DISPLAY

32 PER PERSON

**Triple Crème Brie, Creole Cheddar, Cypress Grove Goat Cheese, Shaved Manchego, Seasonal Compote, Mixed Nuts, Lavender Honey, Seasonal Fresh Fruits, Sundried Fruits, Artisan Bread, Assorted Crackers, and Grissini** (Vegetarian, Gluten, Nuts, Dairy, Sesame)

### ARTISAN CHARCUTERIE

32 PER PERSON

**Meats** Spicy Capicola, Nitrate-Free Soppressata, Salametto Piccante, Mortadella al Pistacchio

**Accompaniments** Cornichon, Marinated Olives, Assorted Mustards, Mixed Nuts,

**Artisan Bread** Assorted Crackers and Grissini (Pork, Nuts, Gluten, Sesame)

### BUTCHER SHOPPE

46 PER PERSON

\*CHEF ATTENDANT REQUIRED | MINIMUM OF 300 GUESTS FOR ACTION STATION  
*Artisan cured meats sliced on an old fashioned Berkel #5 slicer*

**Meats** 16 month Prosciutto di Parma, Nitrate-Free Soppressata, Salametto Piccante, Mortadella al Pistacchio, Finocchiona

**Cheeses** Sliced Brie, Parmigiano Reggiano, Shaved Manchego

**Accompaniments** Cornichon, Stuffed Peppers, Marinated Olives, Assorted Mustards, Marcona Almonds

**Artisan Bread**, Assorted Crackers and Grissini (Pork, Nuts, Gluten, Dairy, Sesame)

## BUTCHER BLOCK RECEPTION | STATIONS

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\*ATTENDANT OR CHEF REQUIRED | 350 EACH

### PRIME RIB OF BEEF\*

46 PER PERSON | 40 GUESTS MINIMUM

#### Double Creamed Spinach

Vermouth, Parmesan, Roasted Garlic, Cream Cheese (Dairy, Vegetarian)

#### Aged White Cheddar Potato Gratin (Vegetarian, Gluten, Dairy)

#### Potato Roll, Rosemary Au Jus, Horseradish Cream (Gluten, Dairy)

### BRAIDED CEDAR PLANK SALMON\*

38 PER PERSON | 40 GUESTS MINIMUM

#### Pineapple Salad

Tajin, Cilantro, Lime Zest, Toasted Coconut (Vegan)

#### Cilantro Lime Arroz Verde (Vegan)

#### Cherry-Chipotle Gastrique

### PEPPERCORN LACQUERED BRISKET\*

40 PER PERSON | 40 GUESTS MINIMUM

#### Wedge

Baby Iceberg, Slab Bacon, Campari Tomato, Blue Cheese Crumble, Buttermilk Blue Dressing (Pork, Dairy)

#### Cavatappi Mac and Cheese

Truffle Gruyère Sauce (Vegetarian, Gluten, Dairy)

#### Toasted Ciabatta Rolls, Peppercorn BBQ Glaze (Gluten, Dairy)

### SMOKED BONE-IN SHORT RIBS\*

42 PER PERSON | 40 GUESTS MINIMUM

#### Green Bean Salad

Cherry Tomatoes, Crispy Shallots, Hard-Cooked Egg, Mustard Vinaigrette (Vegetarian)

#### Creamy White Cheddar Grits (Vegetarian, Dairy)

#### Cornbread Muffins, Tangy Carolina BBQ Glaze (Gluten)

### BEEF WELLINGTON\*

48 PER PERSON | 600 GUESTS MINIMUM

#### Beef Tenderloin enrobed in Mushroom Duxelles, Prosciutto di Parma and Puff Pastry (Gluten, Pork)

#### English Garden Salad

Grilled Asparagus, Snap Peas, Spring Onion, Vine-Ripened Tomatoes, Mint, Mustard Vinaigrette (Vegan)

#### Roasted Garlic Fondant Potatoes (Vegetarian, Dairy)

#### Green Peppercorn Sauce Au Poivre (Dairy)

### STEAMSHIP ROUND OF BEEF\*

40 PER PERSON | 100 GUESTS MINIMUM

#### Roasted Wild Mushrooms

Roasted Garlic, Caramelized Onions, Vine-Ripened Tomatoes, Fresh Herbs (Vegan)

#### Scalloped Potatoes

Smoked Gouda, Cheddar, Fresh Herbs (Vegetarian, Dairy)

#### Whole Grain Rolls, Chimichurri Sauce, Horseradish Cream (Gluten, Dairy)

### ROASTED PORCHETTA\*

40 PER PERSON | 40 GUESTS MINIMUM

#### Warm Corn Esquites

Charred Corn, Peppers, Queso Fresco, Mexican Crema, Scallions, Tajin (Vegetarian, Dairy)

#### Cumin Roasted Baby Sweet Potatoes (Vegan)

#### Tostones, Salsa Verde

### HERB-ROASTED TURKEY BREAST\*

38 PER PERSON | 40 GUESTS MINIMUM

#### Crispy Brussels Sprouts

Applewood-Smoked Bacon, Crispy Shallots, Tomato Vinaigrette (Pork, Dairy)

#### Whipped Sweet Potatoes

Marshmallow, Brown Sugar, Candied Pecan, Amaretto (Vegetarian, Nut, Dairy)

#### Parker House Roll, Turkey Gravy, Cranberry Sauce (Gluten, Dairy)

## CASUAL EATS

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Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.

\*ATTENDANT OR CHEF REQUIRED | 350 EACH

### SO GRILLED TO SEE YOU\*

TWO SELECTIONS | 32 PER PERSON

Pressed To Order Served With a Soup Pairing

#### Classic with Tomato Soup

American Cheese on Classic Bread (Vegetarian, Gluten, Dairy)

#### Caprese with Tomato Gazpacho

Fresh Tomato, Mozzarella, Basil Pesto Aioli on Ciabatta (Vegetarian, Gluten, Dairy)

#### Short Rib with French Onion Soup

Shredded Short Ribs, Gruyère, Provolone on French Bread (Gluten, Dairy, Sesame)

#### Cuban with Zesty Mustard Jus

Country Ham, Swiss Cheese, Dill Pickle on Buttered Cubano Bread (Vegetarian, Gluten, Dairy)

#### Green Chili with Tortilla Soup

Braised Chicken, Pepper Jack, Jalapeños, Pico de Gallo on Ciabatta (Pork, Gluten, Dairy)

#### European with Gruyère Fondue

Prosciutto, Brie Cheese, Caramelized Onions, Fruit Preserves on Baguette (Pork, Gluten, Dairy)

#### Reuben with Potato Bisque

Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing on Rye Bread (Gluten, Dairy)

### SLIDERS AND FRIES\*

TWO SELECTIONS | 33 PER PERSON

**All American** Angus Beef, American Cheese, Pickle, Tomato, ARIA Sauce (Gluten, Dairy, Sesame)

**Bacon** Bacon-Infused Burger, Smoked Gouda, Bacon-Tomato Jam, Pickle (Pork, Gluten, Dairy)

**Truffle** All-Beef Patty, White Cheddar, Truffled Mushroom Duxelles, Truffle Aioli (Gluten, Dairy)

**Spicy Crispy Chicken** Garlic Mayo, Pickle (Gluten, Dairy)

**Hawaiian Chicken** BBQ Shredded Chicken, Grilled Pineapple, Red Cabbage-Scallion Slaw (Gluten, Dairy, Sesame)

**Teriyaki Salmon** Napa Cabbage, Shishito Peppers, Pickled Red Onion, Ginger-Sesame Aioli (Gluten, Dairy, Sesame)

**BBQ Pork** Tangy BBQ, Creamy Slaw (Pork, Gluten, Dairy)

**Greek** Lamb Merguez, Feta Spread, Kalamata Red Pepper Tapenade (Gluten, Dairy)

**Impossible™** Caramelized Onions, Pickle, Tomato Jam, Vegan Cheese, Gluten-Free Bun (Vegan, Sesame)

#### ACCOMPANIMENTS

Crispy Shoestring Fries, Ketchup, Mustard

### STICKY WINGS\*

TWO SELECTIONS | 32 PER PERSON

**Classic Buffalo Wings** (Gluten, Dairy)

**Sweet Chili Teriyaki** (Gluten, Sesame)

**Smokin' BBQ** (Gluten)

**Jamaican Jerk** (Gluten, Sesame)

**Garlic Parmesan** (Gluten, Dairy)

**Hot Honey** (Gluten)

**Naked** (Gluten)

#### ACCOMPANIMENTS

Carrots (Vegan), Celery (Vegan), Blue Cheese Dressing (Dairy) and Ranch Dressing (Dairy)

## CASUAL EATS

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\*ATTENDANT OR CHEF REQUIRED | 350 EACH

### LET'S GET CHEESY

TWO SELECTIONS | 35 PER PERSON

Custom Mac and Cheeses with Assorted Toppings

#### ARIA Deluxe

Chef Carlos' Creole Cheddar Fondue (Vegetarian, Gluten, Dairy)

#### Luxury

Lobster, Tarragon, Ricotta, Saffron Mascarpone Cheese Sauce (Shellfish, Gluten, Dairy)

#### Short Rib

Red Wine-Braised Short Ribs, Blue Cheese Fondue, Caramelized Onions, Rosemary (Gluten, Dairy)

#### Truffle

Wild Mushrooms, Fresh Herbs, Truffle Gruyère Fondue (Vegetarian, Gluten, Dairy)

#### Green Chili

Braised Chicken, Peppers, Onions, Jalapeños, Pepper-Jack Fondue (Gluten, Dairy)

#### Italiano

Spicy Italian Sausage, Roasted Peppers, Fresh Mozzarella, Tomato-Parmesan Fondue (Pork, Gluten, Dairy)

### ACCOMPANIMENTS

Crispy Bacon Lardon, Sliced Scallions, Wild Mushrooms, English Peas, Caramelized Onions, Roasted Peppers

### DISCO FRIES

TWO SELECTIONS | 33 PER PERSON

#### FRIES

##### Classic

Cheese Sauce, Bacon, Scallions (Pork, Gluten, Dairy)

##### Vegas

Carne Asada, Queso, Pico de Gallo, Green Onions (Gluten, Dairy)

##### North of the Border

Beef Gravy, Cheddar Cheese Curds, Chives (Gluten, Dairy)

##### Veggie

Sweet Potato, Three-Bean Chili, Cilantro, Onions, Green Chile Vegan-aise (Vegan)

#### TOTS

##### Brewster

Beer Cheese, Whiskey Candied Bacon, Scallions (Pork, Dairy)

##### Truffle

Truffle Gruyère Sauce, Crispy Prosciutto, Chives (Pork, Gluten, Dairy)

##### Buffalo

Cheddar Cheese, Crumbled Blue Cheese, Crispy Buffalo Chicken, Celery Leaves, Ranch Dressing (Gluten, Dairy)

##### Smoked

Smoked Beef Brisket Chili, Shredded Cheddar, Chipotle Sour Cream, Red Onions (Dairy)

## PICANTE | STATIONS

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Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.*

\*ATTENDANT OR CHEF REQUIRED | 350 EACH

### STREET TACOS\*

TWO SELECTIONS | 35 PER PERSON

#### Birria-Style Beef

Adobo Spiced with Roasted Garlic

#### Green Chili Chicken

Hatch Chilies, Cilantro, Citrus

#### Slow-Roasted Pork Carnitas (Pork)

#### Gulf Shrimp Diablo (Shellfish)

#### Smoked Jackfruit

Chipotle BBQ, Roasted Corn, Jalapeño, Black Bean (Vegan)

#### Fajita Vegetables

Roasted Squash, Peppers, Onions, Mushrooms (Vegan)

### ACCOMPANIMENTS

Guacamole, Pico de Gallo, Salsa Roja, Salsa Verde, Cilantro, Onions, Cotija, Radish, Shaved Jalapeños, Shaved Cabbage

#### Corn Tortilla (Vegan)

### NACHO REVOLUTION

ONE SELECTION | 30 PER PERSON

#### The 'Q

Spiced Corn Chips, Spicy BBQ Pork, Cotija Cheese, Fire-Roasted Corn, Green Onion, Pickled Red Onion, Fresno Chiles, Tangy BBQ Sauce, Chipotle Aioli (Pork, Dairy)

#### Greek

Sumac Spiced Pita Chips, Souvlaki Chicken, Preserved Lemon, Marinated Artichoke, Feta Cheese, Greek Olives, Red Onion, Fresh Cucumber, Baby Tomato, Garlic Sauce, Harissa (Gluten, Dairy, Sesame)

#### Hawaiian Poke

Crispy Wontons, Tuna Poke, Shiitake Mushroom, Red Onion, Sesame Seaweed Salad, Tobiko, Scallions, Furikake, Sriracha Aioli (Gluten, Sesame)

#### Southwest

Chili Spiced Tortilla Chips, Smoked Jackfruit, Fire-Roasted Corn, Queso Fresco, Black Beans, Pickled Jalapeños, Pico De Gallo, Avocado-Cilantro Crema (Vegetarian, Dairy)

### THIS IS HOW WE CEVICHE

TWO SELECTIONS | 36 PER PERSON

#### Smoked Octopus

Cilantro, Tomato, Smoked Paprika, Chipotle

#### Shrimp & Lobster

Mango, Jalapeño, Pineapple, Red Pepper (Shellfish)

#### Snapper

Fresh Orange Juice, Red Onion, Spiced Tomato, Cilantro

#### Peruvian Yellowtail

Mango, Avocado, Tomato, Red Onion

#### Baby Scallops & Shrimp

Vanilla, Chilies, Citrus Segments, Pink Peppercorn (Shellfish)

### ACCOMPANIMENTS

Tortilla Chips and Tostones (Vegan), Limes and Assorted Hot Sauces

## EAST SIDE RECEPTION

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Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.*

\*ATTENDANT OR CHEF REQUIRED | 350 EACH

### FRIED RICE STATION

TWO SELECTIONS | 32 PER PERSON

**Beef Bulgogi** (Sesame)

**Teriyaki Chicken** (Sesame)

**Sweet and Sour Shrimp** (Shellfish, Sesame)

**Szechuan Cauliflower and Tofu** (Vegan, Sesame)

**Kalbi-Style Smoked Pork** (Pork, Sesame)

#### ACCOMPANIMENTS

Scallions, Kimchi, Furikake, Tamari, Sriracha

### LETTUCE WRAP

TWO SELECTIONS | 28 PER PERSON

**Basil Beef**

Red Peppers, Thai Basil, Red Onion

**Vegetarian**

Shiitake Mushroom, Lentil, Bell Pepper, Green Onion (Vegan, Sesame)

**Ginger Lime Chicken**

Rice Noodle, Cilantro

**Sticky Honey Shrimp**

Garlic, Ginger, Sambal, Sesame Seed, Coconut Flakes (Shellfish, Sesame)

#### ACCOMPANIMENTS

Butter Lettuce, Crushed Peanuts (Nuts), Mint, Cilantro, Julienne Pickled Vegetables, Peanut Sauce (Nuts), Nuoc Cham

### DUMPLING HOUSE

FOUR SELECTIONS | 34 PER PERSON

Based on 4 Pieces Per Person

#### FRIED

**Vegetable Spring Roll** (Vegan, Gluten)

**Gochujang Chicken Egg Roll** (Gluten, Sesame)

**Lobster Rangoon** (Shellfish, Gluten, Dairy, Sesame)

**Coconut Shrimp Spring Roll** (Shellfish, Gluten)

**BBQ Pork Pan-Fried Bao** (Pork, Gluten, Dairy)

#### STEAMED

**Edamame Pot Stickers** (Vegan, Gluten, Sesame)

**Chicken Lemongrass Pot Sticker** (Gluten)

**Pork and Shrimp Siu Mai** (Pork, Shellfish, Gluten, Sesame)

**Pork and Kimchi Dumpling** (Pork, Gluten, Sesame)

#### ACCOMPANIMENTS

Garlic Fried Green Beans (Vegan, Sesame)

Served With Chinese Hot Mustard, Garlic Chili Sauce, Sweet Chili Sauce

### SILK ROAD SATAY\*

TWO SELECTIONS | 28 PER PERSON

**Beef Tenderloin** Kalbi Marinade, Sesame, Tamari (Sesame)

**Pork** Ginger, Scallion, Tamari, Fried Garlic (Pork, Sesame)

**Mary's Pasture-Raised Chicken** Turmeric, Coconut Milk, Cilantro

**Gulf White Shrimp** Lemongrass, Thai Lime, Toasted Coconut (Shellfish)

**Pressed Tofu** Ginger, Tamari, Sambal (Vegan, Sesame)

#### ACCOMPANIMENTS

Thai Peanut Sauce (Nuts), Shaved Green Papaya Salad (Vegan, Sesame), Cucumber Chili Relish (Vegan)

## PARMA RECEPTION

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\*ATTENDANT OR CHEF REQUIRED | 350 EACH

### MEZZE MERCATO

30 PER PERSON

**Stuffed Grape Leaves** (Vegan, Gluten), **Harissa Cured Olives**,  
**Charbroiled Artichokes, Roasted and Vine-Ripened Tomatoes, Grilled Eggplant,**  
**Fresh Cucumber, Bell Peppers, Marinated Feta** (Dairy), **Salted Almonds** (Nuts)  
**Falafel, Grilled Pita** (Vegan, Gluten, Sesame)  
**Tabbouleh** (Vegan, Gluten, Sesame), **Spiced Hummus** (Vegan, Sesame),  
**Tzatziki** (Vegetarian, Dairy), **Baba Ghanoush** (Vegan, Sesame)

### CROSTINI BRUSCHETTA

*Served on assortment of Grilled Ciabatta, Herb Focaccia and Italian Breads*

TWO SELECTIONS | 24 PER PERSON

#### Classic

Parmigiano Reggiano, Tomato Relish, Fresh Basil (Vegetarian, Gluten, Dairy)

#### Pesto

Sundried Tomatoes, Pine Nuts, Pecorino (Vegetarian, Gluten, Dairy, Nuts)

#### Greek

Hummus, Cucumber, Tomato, Feta, Parsley (Vegetarian, Gluten, Dairy, Sesame)

#### Spicy

Nduja, Burrata, Arugula, Sea Salt (Pork, Gluten, Dairy)

#### Prosciutto

Roasted Garlic Spread, Asparagus, Gouda (Pork, Gluten, Dairy)

#### Avocado

Pineapple Pico, Chicharrón, Lime Juice, Cilantro (Pork, Gluten, Dairy)

#### Fig

Whipped Goat Cheese, Raspberry Balsamic Glaze, Mint (Vegetarian, Gluten, Dairy)

#### Mushroom

Wild Mushroom Duxelles, Whipped Ricotta, Rosemary, Hot Honey (Vegetarian, Gluten, Dairy)

### HOUSE PASTA

TWO SELECTIONS | 34 PER PERSON

THREE SELECTIONS | 38 PER PERSON

#### Three Cheese Tortellini

Pesto Genovese, Roasted Tomatoes, Parmesan, Pine Nuts (Vegetarian, Nuts, Gluten, Dairy)

#### Gnocchetti Sardi

Italian Sausage, Broccoli Rabe, Spicy Arrabiata (Pork, Gluten)

#### Osso Bucco Ravioli

Pomodoro, Shaved Pecorino, Sautéed Spinach (Gluten, Dairy)

#### Lobster Ravioli

White Wine Parmesan Fondue, Shallots, Fresh Thyme, Lobster Knuckles  
(Shellfish, Gluten, Dairy)

#### Penne

Carbonara Sauce, Bacon Lardon, English Peas (Pork, Gluten, Dairy)

#### Rigatoni

Vodka Sauce, Calabrian Chili, Cherry Tomatoes (Vegetarian, Gluten, Dairy)

#### Kale and Mushroom Ravioli

Roasted Garlic, Grilled Artichokes, Tomato Pistou, Fried Herbs (Vegan)

*Served with Warm Focaccia (Gluten), Calabrian Chili Flakes and Grated Parmesan (Dairy)*

## PARMA RECEPTION

*Stations are designed for 2 hours of service. Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.  
Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.*

**\*ATTENDANT OR CHEF REQUIRED | 350 EACH**

### ROMAN PIZZAS

**TWO SELECTIONS | 32 PER PERSON**

**THREE SELECTIONS | 36 PER PERSON**

#### CLASSICS

##### Margherita

Pomodoro, Fresh Mozzarella, Torn Basil (Vegetarian, Gluten, Dairy)

##### Diavola

Calabrian Chilies, Hot Italian Sausage, Calabrese Salami, Mozzarella, Pomodoro (Pork, Gluten, Dairy)

##### Pepperoni

Pepperoni, Pomodoro, Mozzarella (Pork, Gluten, Dairy)

##### Mushroom

Goat Cheese, Wild Mushrooms, Fresh Herbs, Fresh Mozzarella (Vegetarian, Gluten, Dairy)

##### Pesto

Mozzarella di Bufala, Genovese Pesto, Toasted Pine Nuts, Extra Virgin Olive Oil, Roasted Tomato (Vegetarian, Nut, Gluten, Dairy)

##### Parma

Pomodoro, Fresh Mozzarella, Thin Shaved Parma Ham, Rocket Salad, Parmigiano Reggiano (Pork, Gluten, Dairy)

#### UNIQUE

##### BBQ

Grilled Chicken, Tangy BBQ, Jack Cheese, Jalapeño, Red Onion, Black Bean (Gluten, Dairy)

##### Buffalo

Ranch Cream Cheese, Crispy Buffalo Chicken, Blue Cheese, Scallions, Shaved Celery (Gluten, Dairy)

##### Hot Vegas

Cup and Char Pepperoni, Pomodoro, Arugula, Hot Honey, Pecorino Romano (Pork, Gluten, Dairy)

##### Flammkuchen

Gruyère, Bacon Lardon, Caramelized Cipollini Onion, Shaved Truffle (Pork, Gluten, Dairy)

*Served with Calabrian Chili Flakes and Grated Parmesan*

### RISOTT-OH YEAH! \*

*Served Individually with Calabrian Chili Flakes and Grated Parmesan*

**TWO SELECTIONS | 34 PER PERSON**

#### Milanese

Seared Scallops, Chicken Broth, Saffron, Fresh Herbs (Shellfish, Dairy)

#### Carne

Red Wine-Braised Short Rib, Chicken Broth, Balsamic Cipollini Onions

#### Lemon

Roasted Chicken, Chicken Broth, Preserved Lemon, Ricotta, Sweet Peas (Dairy)

#### Funghi

Wild Mushrooms, Vegetable Broth, Caramelized Onion, Truffle Oil (Vegan)

#### Prima

Sweet Pea, Vegetable Broth, Asparagus, Scallions, Demi Sec Tomatoes (Vegan)

#### Pesce

Grilled Shrimp, Roasted Tomato Seafood Broth, Fresh Herbs (Shellfish)

## CHIC AND UNIQUE

*Stations are designed for 2 hours of service. Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.  
Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.*

\*ATTENDANT OR CHEF REQUIRED | 350 EACH

### CIGAR LOUNGE

32 PER PERSON | TWO SELECTIONS

#### Cuban-Roasted Pork

Ham, Pickles, Swiss Cheese, Dijon-aise (Pork, Gluten, Dairy)

#### Philly Cheese Steak Cigar

Roasted Garlic Aioli (Gluten, Dairy)

#### Crispy Buffalo Chicken Cigar

Buttermilk Ranch Dressing (Gluten, Dairy)

#### Shrimp and Mushroom Cigar

Thai-Lime and Chili Aioli (Shellfish, Gluten)

#### Southwestern Black Bean Cigar

Roasted Corn, Tofu, Chilies, Cilantro Crema (Vegan, Gluten)

### CULINARY CANVAS\*

28 PER PERSON

*A Visual and Flavor Explosion*

#### Cumin Baby Carrots

#### Tajin Acorn Squash

#### Creole-Spiced Asparagus

#### Furikake Shishito Peppers

#### Five Spiced Peewee Potatoes

#### Curried Cauliflower

#### Gochujang King Trumpet Mushrooms

#### Edamame Hummus

Turmeric Carrot Coulis, Truffle Beet Purée, Piquillo Pepper Coulis, Arugula Pistou, Herb Salad (Vegan, Sesame)

### HIMALAYAN SALT GRILL\*

40 PER PERSON

#### Prime Beef Tenderloin Carpaccio

#### Jumbo White Shrimp (Shellfish)

#### Trimmed Asparagus

#### Duck Fat Fried Peewee Potatoes

#### Trio of Sauces

Red Chile Chimichurri, Roasted Garlic and Herb Aioli, Harissa Sauce

### PAELLA STATION

43 PER PERSON | TWO SELECTIONS

#### Andalusian

Shrimp, Calamari, Mussels, Chorizo, Roasted Tomatoes (Shellfish, Pork)

#### Valencian

Chicken, Artichoke, Chickpea, Saffron Sofrito, Green Bean

#### Bogavante

Lobster, Garlic, Leek, Tomatoes, Lemon, Spanish Onion (Shellfish)

#### Market

Piquillo Peppers, Smoked Paprika, Tender Fennel, Asparagus (Vegan)

### ACCOMPANIMENTS

#### Patatas Bravas

Marble Potatoes, Spicy Aioli

#### Olive Bread

Piquillo Peppers, Shaved Manchego (Gluten, Dairy, Sesame)

### SOUS VIDE TANK\*

48 PER PERSON

*Circulated to Perfection*

#### Blackened Cowboy Tomahawk Chop-Bone in Ribeye

Roasted Garlic Potato Purée, Roquefort Blue Cheese, Port Wine Reduction (Dairy)

## ARIA PATISSERIE RECEPTION

*Stations are designed for 2 hours of service. Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.  
Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.*

\*ATTENDANT OR CHEF REQUIRED | 350 EACH

### OOEY GOOEY COOKIES AND CREAM\*

28 PER PERSON

**Warm Freshly Baked Cookies** (Gluten, Dairy, Nuts) **Topped with Vanilla Ice Cream** (Dairy)

#### Sauces

Caramel and Chocolate (Dairy)

#### Toppings

Crushed Oreos™, Toffee Bits and Chocolate Shavings (Gluten, Dairy)

### AFFOGATO STATION \*

30 PER PERSON | 250 PERSON MINIMUM

#### Gelato

Chocolate and Vanilla (Dairy)

#### Nespresso® Espresso

#### Toppings

Chocolate Pearls, Chocolate Puffs, Chocolate Shavings, Crushed Biscotti, Chocolate Shavings, Wafer Cookies, Chantilly Cream, Marshmallows (Nut, Gluten, Dairy, Gelatin)

### SIZZLIN BROWNIES\*

25 PER PERSON

**Warm Freshly Baked Double Fudge Brownies** (Gluten, Dairy)

**Vanilla Gelato** (Dairy)

**Chocolate Crunch Pearls** (Gluten, Dairy)

#### Sauces

Caramel and Chocolate (Dairy)

#### Toppings

Crushed Oreos™, Toffee Bits (Gluten, Dairy)

### ULTIMATE GELATO STATION\*

30 PER PERSON | 250 PERSON MINIMUM

#### FRESHLY SPUN GELATO

SELECT ONE

Chocolate, Vanilla or Strawberry (Dairy)

#### Sauces

Caramel and Chocolate (Dairy)

#### Toppings

Crushed Oreos™, M&Ms™, Toffee Bits, Seasonal Berries, Chocolate Pearls, Candied Nuts, Chocolate Puffs, Marshmallows Chantilly Cream (Nut, Gluten, Dairy)

### MILKSHAKE STATION\*

25 PER PERSON | ATTENDANT REQUIRED 1 PER 100

**Vanilla, Strawberry and Chocolate Ice Cream** (Dairy)

**Vanilla Ice Cream** (Vegan)

#### Toppings

Crushed Oreos™, Sprinkles, Mini Marshmallows, Pocky Sticks™, Cherries, Crushed Chocolate Chip Cookie Pieces (Gluten, Dairy)

## ARIA PATISSERIE RECEPTION

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Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.*

\*ATTENDANT OR CHEF REQUIRED | 350 EACH

### WARM GELATO DONUT PANINI\*

28 PER PERSON

**Vanilla Donut** pressed with Vanilla Bean Gelato and Berry Compote or Orange Marmalade  
(Gluten, Dairy)

**Chocolate Donut** pressed with Chocolate Gelato and Praline Hazelnut Crunch  
(Nut, Gluten, Dairy)

**Chocolate** (Dairy) and **Raspberry Sauces**

**Candied Hazelnuts** (Nuts), **Chocolate Pearls** (Dairy), **Sprinkles** (Vegan)

### LAVA CAKE STATION\*

28 PER PERSON

**Warm Chocolate Cake, Vanilla and Chocolate Gelato** (Gluten, Dairy)

**Caramel and Chocolate Sauce** (Dairy)

### CANDYLAND

25 PER PERSON

#### Standards

Gummy Bears, Jawbreakers, Jelly Beans, Jolly Ranchers®, Rock Candy,  
Lemonheads®, Twizzlers®, Lollipops, Tootsie Rolls®  
Hershey's® Mini Bars and M&M Minis®

## PLATED

*Dinner All Dinners Require a Minimum of Three Courses.  
Includes Choice of Salad, Entrée and Dessert, Freshly Baked Breads and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection.*

### SALADS

SELECT ONE FOR ENTIRE GROUP

#### Mixed Greens

Shaved Root Vegetables, Cucumber, Tomato, Lemon-Herb Vinaigrette (Vegan)

#### Quinoa

Arugula, Apple, Butternut Squash, Chevre, Fried Chickpeas, Cranberry,  
Ginger Apple Cider Vinaigrette (Vegetarian, Dairy)

#### Baby Gems

Frisée, Gorgonzola, Walnut, Strawberries, Micro Basil, Minus-8 Vinaigrette  
(Vegetarian, Nuts, Dairy)

#### Kale

Lacinato Kale, Garlic Oil, Tomato Focaccia Croutons, Crispy Parmesan,  
Caesar Dressing (Vegetarian, Gluten, Dairy)

#### Burrata

Prosciutto di Parma, Fresh Melon, Apple, Arugula, Balsamic Reduction,  
Extra Virgin Olive Oil (Pork, Dairy)

#### Arugula

Shaved Asparagus, Roasted Tomato, Chili Flake, Shaved Pecorino, Pine Nuts,  
Roasted Pepper Vinaigrette (Vegetarian, Nut, Dairy)

#### Beet

Baby Beets, Frisée, Strawberries, Goat Cheese, Fresh Herbs, Sourdough Crisp,  
Balsamic Gastrique (Vegetarian, Gluten, Dairy)

### DESSERTS

SELECT ONE

#### Vanilla Crème Brûlée

1000 GUESTS MAXIMUM  
Tahitian Vanilla Bean Custard and Marinated Berries (Dairy)

#### Butterscotch Pot de Crème

Salted Caramel and Cinnamon Beignets (Gluten, Gelatin, Dairy)

#### Lemon Cheesecake

Light Lemon Cheesecake, Pomegranate Gelée and Pistachio Cake  
(Nut, Gluten, Gelatin, Dairy)

#### Gianduja Gateaux

Gianduja Chocolate Mousse, Vanilla Cremeux, Hazelnut Financier  
and Marinated Berries (Nut, Gluten, Gelatin, Dairy)

#### Tiramisu

Marsala Espresso-Soaked Ladyfingers, Café Noir Shavings and White Wine Zabaglione  
(Gluten, Gelatin, Dairy)

#### Citrus Yogurt Panna Cotta

Greek Yogurt Panna Cotta, Yuzu Jelly and Citrus Beignets (Nut, Gluten, Gelatin, Dairy)

#### Wild Berry & Chocolate

Chocolate Panna Cotta, Wild Berry Gelee, Pistachio Cremeux, Fresh Berries  
(Nut, Gluten, Gelatin, Dairy)

# DINNER

## PLATED

*Dinner All Dinners Require a Minimum of Three Courses.  
Includes Choice of Salad, Entrée and Dessert, Freshly Baked Breads and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection.*

### ENTRÉE

SELECT ONE FOR ENTIRE GROUP

#### Mary's Pasture Raised Chicken Breast

Potato Pave, Wild Mushroom, Super Green Spinach, Sauce Chasseur (Dairy)

115 PER PERSON

#### Pan-Roasted Chicken Thigh

Turmeric Rice and Lentil Pilaf, Greek Olive and Tomato Salad, Mediterranean Squash,  
Falafel, Warm Pita (Gluten)

112 PER PERSON

#### Seared Filet Mignon

Brown-Butter Whipped Potato, Thumbelina Carrots, Smoked Garlic-Brussels Sprouts,  
Rosemary Bordelaise (Dairy)

155 PER PERSON

#### Braised Short Rib

Pearl Potatoes, Baby Carrots, Baby Beets, Cippolini Onion, Fortified Braising Liquid

145 PER PERSON

#### Soy-Glazed Chilean Sea Bass

Forbidden Rice Risotto, Snap Peas, Roasted Shiitake Mushrooms,  
Yuzu Beurre Blanc (Sesame)

148 per person

#### Scottish Salmon

Romesco Sauce, Citrus Couscous, Pomegranate Roasted Squash, Asparagus,  
Preserved Lemon Chimichurri (Gluten)

148 PER PERSON

#### Filet Mignon and Butter-Poached Lobster Tail

Duchess Potato, Fried Garlic, Asparagus, Demi Sec Tomato, Béarnaise (Shellfish, Dairy)

192 PER PERSON

#### Braised Short Ribs and Colossal Shrimp

Saffron Risotto, Snap Peas, Asparagus Pieces, Sweet Peppers,  
Lobster-Sherry Cream (Shellfish, Dairy)

172 PER PERSON

#### Chili-Crusted NY Strip and Pan-Roasted Sea Bass

Cauliflower Green Chili Gratin, Crispy Brussels Sprouts, Grilled Carrot,  
Pumpkin Seed Pesto (Dairy)

175 PER PERSON

## BUFFET

*Dinner Buffets are designed for 2 hours of service. Prepared on the full guest guarantee. Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection.*

**\*ATTENDANT OR CHEF REQUIRED | 350 PER CHEF**

## SOUTHERN

145 PER PERSON

### SOUP

#### Smoked Chicken and Andouille Sausage Gumbo

Okra, Holy Trinity, Creole Spices (Gluten, Pork)

### SALADS

#### Field Mix

Dried Cranberries, Blue Cheese, Sliced Almonds, Raspberry Vinaigrette (Vegetarian, Dairy, Nuts)

#### Five Legume Sala

Black Eyed Peas, Kidney, Black, Navy and Garbanzo Beans with Peppers, Onions and Mustard Vinaigrette (Vegan)

#### Green Bean Salad

Tobacco Onions, Roasted Red Peppers, Smoked Shallot Vinaigrette (Vegan)

## ENTRÉES

#### Seafood Boil

Shrimp, Lobster, Mussels, Baby Corn, Tomato Nage, Fresh Herbs (Shellfish)

#### Buttermilk Fried Chicken

Pickled Peppers (Gluten, Dairy)

#### Stuffed Peppers

Red Beans and Rice, Beyond Sausage™, Holy Trinity, Cajun Tomato Sauce (Vegan)

## CARVING STATION\*

#### Smoked Bone In Beef Short Rib

Zatarain's® Mustard Jus

## ACCOMPANIMENTS

#### Braised Collard Greens

Smoked Bacon Lardon, Apple Cider Vinegar, Chicken Broth (Pork)

#### Creole Cheddar Grits

Carlos' Creole Cheddar, Stone Ground Grits (Vegetarian, Dairy)

#### Cornbread and Honey Butter (Gluten, Dairy)

## ARIA PATISSERIE

#### Warm Berry Cobbler

Vanilla Ice Cream (Nuts, Gluten, Gelatin, Dairy)

#### Banana Pudding Shooter

Whipped Banana Custard, Vanilla Wafer, Chantilly Cream (Nuts, Gluten, Gelatin, Dairy)

#### Chocolate Fudge Cake

Valrhona Ganache, Chocolate Mousse (Gluten, Gelatin, Dairy)

#### Carrot Cake (Vegan)

#### Pecan Pie

Café au Lait Cream (Nuts, Gluten, Dairy)

## BUFFET

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**\*ATTENDANT OR CHEF REQUIRED | 350 PER CHEF**

## ITALIAN

156 PER PERSON

### SOUP

#### Tuscan Kale and White Bean Soup

Roasted Mirepoix, Fried Shallots (Vegan)

### SALADS

#### Baby Gem Caesar Salad

Shaved Parmesan, Focaccia Croutons, Pepperoncini (Gluten, Dairy)

#### Arugula

Shaved Fennel, Pecorino, Toasted Walnuts, Lemon Vinaigrette (Vegetarian, Nuts, Dairy)

#### Antipasto Salad

Roma Crunch Lettuce, Salumi, Mortadella, Provolone, Italian Olives, Capers, Giardiniera of Vegetables, Red Onion, Charbroiled Artichokes, Basil and Garlic Vinaigrette (Pork, Dairy)

### ENTRÉES

#### Loup De Mer Sea Bass

Charred Lemon, Capers, Brown Butter, Broccoli Rabe (Dairy)

#### Osso Bucco Ravioli

Saffron Tomato Cream, Garlic Spinach, Lemon Gremolata (Gluten, Dairy)

#### Eggplant Cannelloni

Quinoa, Spinach, Roasted Squash, Sauce Diavola (Vegan, Sesame)

### CARVING STATION\*

#### Stuffed Braciolo Flank Steak

Parmigiana Reggiano, Rapini, Roasted Peppers, Fresh Herb (Dairy)  
Stewed Red Wine Tomato Sauce

### ACCOMPANIMENTS

#### Braised Tuscan Beans

Country Olives, Toy Box Tomatoes, Capers, Piparras (Vegan)

#### Sicilian Potatoes

Olive Oil, Garlic, Fresh Oregano, Lemon (Vegan)

#### Garlic-Rubbed Ciabatta and Olive Oil (Gluten)

### ARIA PATISSERIE

#### Classic Tiramisu

Marsala Tiramisu Cream, Espresso Soaked Lady Fingers and Chocolate Shavings (Gluten, Gelatin, Dairy)

#### Cannolis

Traditional Ricotta, Amarena Cherries and Sicilian Pistachios (Nuts, Gluten, Gelatin, Dairy)

#### Baci Di Dama Cookies

Traditional Italian Cookie and Toasted Nuts (Nuts, Gluten, Dairy)

#### Zeppoli

Served Warm, Powdered Sugar and Fig Caramel Sauce (Gluten, Dairy)

#### Panna Cotta

Mixed Berry Compote (Vegan)

## BUFFET

*Dinner Buffets are designed for 2 hours of service. Prepared on the full guest guarantee. Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection.*

**\*ATTENDANT OR CHEF REQUIRED | 350 PER CHEF**

## FRENCH

162 PER PERSON

### SOUP

#### Velouté aux Champignons

Roasted Mushrooms, and Cognac Cream (Vegetarian, Dairy)

### SALADS

#### Niçoise

Haricots Verts, Cherry Tomatoes, Fingerling Potatoes, Hard-Cooked Eggs, Bell Peppers, Niçoise Olives, Banyuls Vinaigrette (Vegetarian)

#### Endive

Frisée, Granny Smith Apples, Candied Walnuts, Roquefort, Apple Cider Vinaigrette (Vegetarian, Nuts, Dairy)

#### Asparagus

Baby Greens, Roasted Beets, Chevre, Lemon Dijon Vinaigrette (Vegetarian, Dairy)

## ENTRÉES

#### Shrimp Provençal

Capers, Demi-Sec Tomatoes, White Wine, Sweet Onions, Fresh Herbs (Shellfish)

#### Coq au Vin

Red Wine-Braised Chicken, Carrot, Pearl Onion, Baby Mushrooms, Fresh Herbs

#### White Bean Cassoulet

Plant-Based Garlic Sausage, Eggplant, Baby Carrots, Spinach, Roasted Garlic (Vegan, Sesame)

## CARVING STATION\*

#### Pepper-Crusted Tenderloin of Beef

Sauce Au Poivre (Dairy)

## ACCOMPANIMENTS

#### Pommes Lyonnaise

Tender Onions, Mushrooms, Mustard, Bacon Lardon, Bordelaise, White Wine (Pork)

#### Roasted Haricots Verts

Fried Garlic, Olive Oil, Lemon Zest, Toasted Almonds (Vegan, Nuts)

#### Petite Baguette and Salted Butter (Gluten, Dairy)

## ARIA PATISSERIE

#### Calvados Pain Perdu

Brioche with Calvados Macerated Apples and Housemade Vanilla Gelato (Gluten, Dairy)

#### Paris-Brest

Caramelized Choux, Praline Cream and Vanilla Chantilly (Nuts, Gluten, Gelatin, Dairy)

#### Chocolate Tartelettes

Chocolate Sable with Valrhona Dark Chocolate Ganache (Gluten, Gelatin, Dairy)

#### Oeuf a la neige

Meringue, Tahitian Vanilla Bean Anglaise and Fresh Berries (Dairy)

#### Chocolate Berry Mousse (Vegan)

# BEVERAGE

## BEVERAGE

BARTENDER REQUIRED\* 350 PER BARTENDER  
 ARIA RECOMMENDS 1 BARTENDER PER 100 GUESTS

### HOSTED BAR PACKAGES\*

*Packages are Based on the Total Number of Guests Guaranteed, and Include Choice of Spirits, Sparkling, White, Rose and Red House Wines, Selection of Five Beers, Soft Drinks, Juices and Bottled Waters.*

	PREMIUM	ULTRA
ONE HOUR	40 PER PERSON	46 PER PERSON
TWO HOUR	46 PER PERSON	56 PER PERSON
THREE HOUR	56 PER PERSON	66 PER PERSON
EXTRA HOUR	14 PER PERSON	16 PER PERSON

### HOSTED À LA CARTE BEVERAGES\*

PREMIUM	ULTRA
18 PER SINGLE SHOT DRINK	20 PER SINGLE SHOT DRINK
Ketel One Vodka	Grey Goose Vodka
Absolut Vodka	Tito's Handmade Vodka
Tanqueray Gin	Captain Morgan Spiced Rum
Cruzan Rum	Patron Silver Tequila
Captain Morgan Spiced Rum	Jack Daniel's Tennessee
Herradura Tequila	Whiskey
Jameson Irish Whiskey	Flecha Azul Tequila
Maker's Mark Whiskey	Bombay Sapphire Gin
Dewar's White Label Scotch	Bacardi Superior Rum
Buffalo Trace Bourbon	Crown Royal Whiskey
	Glenfiddich Scotch
	Angel's Envy Bourbon

### ROSÉ, WHITE AND RED HOUSE WINES

65 PER BOTTLE

#### BEER

SELECT FIVE

#### Domestic Beer

Bud Light, Michelob Ultra, Miller Lite, Blue Moon  
 12 PER BOTTLE

#### Imported Beer

Corona Extra, Heineken, Stella Artois  
 13 PER BOTTLE

#### Craft Beer

Seasonal suggestions available from your Catering Manager  
 15 PER BOTTLE

#### Draft Beer

Suggestions available from your Catering Manager  
 MARKET PRICE

#### Assorted Hard Seltzers

14 PER CAN

#### Signature Cocktail

Suggestions available from your Catering Manager  
 MARKET PRICE

### SOFT DRINKS AND WATER

#### Assorted Coca Cola® Soft Drinks

9 PER BOTTLE

#### MGM Bottled Water

8 PER BOTTLE

### PREMIUM BEVERAGE AND WATER

#### Proud Source® Still Water 12 oz. Aluminum Bottle

10 PER BOTTLE

#### Assorted Juice

10 PER BOTTLE

#### Red Bull® Energy Drink Regular & Sugar-Free

10 PER CAN

## COCKTAIL EXPERIENCES

BARTENDER REQUIRED\* 350 PER BARTENDER  
 ARIA RECOMMENDS 1 BARTENDER PER 100 GUESTS

### THIS IS HOW WE VEGAS...

*Imbibe in unexpected indulgence procured and fashioned by our talented team of Mixologists*

#### POPPIN' BUBBLES\*

*Whimsy meets Luxury... Local Specialty POPPED® Popcorn,  
 Cleverly Paired with Fine Sparkling Wine*

TWO HOUR | 39 PER PERSON

THREE HOUR | 49 PER PERSON

#### Pink'adelic Popcorn

Mumm Brut Rosé, Napa Valley

#### MARILYN Popcorn

Domaine Ste. Michelle Brut, Washington

#### Chocolate Tide Popcorn

Gambino, Prosecco, Veneto, Italy

### THE CHAMBER\*

25 GUESTS MINIMUM

TWO HOUR | 42 PER PERSON

THREE HOUR | 52 PER PERSON

*Invite Your Guests to Reach into Our Custom Cloche for an Unexpected Delight!  
 Stimulate the Senses with Your Choice of Smoked Woodchips or Billowing Fog  
 Enhanced with Essential Oils and Fresh Herbs*

#### SMOKE

##### Smoke Apeel

Bourbon, Grapefruit Juice, Barrel Smoked Maple, Lemon Juice, Grapefruit Peel

##### Mexicano

Mezcal, Campari, Agave Syrup, Soda Water

#### FOG

##### Universal Gindicator

Empress Gin, Fresh Lime Juice, Tonic Water

##### Basil Watermelon Cooler

Grey Goose Watermelon Basil Vodka, Lime Juice, Ginger Beer, Watermelon, Basil

### COTTON CANDY COCKTAILS\*

*Indulge your Sweet Tooth with Classic Cocktails Redesigned with Cotton Candy*

150 GUESTS MINIMUM

TWO HOUR | 39 PER PERSON

THREE HOUR | 49 PER PERSON

SELECT TWO

Pina Colada, Strawberry Daiquiri, Margarita, Green Apple Martini,  
 Blue Raspberry Lemonade

### CHOCOLATE SMASH AND STOUT\*

*Housemade Chocolate Bark Presented with Rich Craft Brews*

25 GUESTS MINIMUM

TWO HOUR | 39 PER PERSON

THREE HOUR | 49 PER PERSON

Marbled White and Strawberry Chocolate, Toasted Pistachio, Dark and White,

Chocolate Pearls Vanilla Stout

Milk Chocolate, Toasted Graham Cracker and Cocoa Nibs Bonanza Brown Ale

Dark Chocolate, Raspberries and Toasted Almonds Obsidian Stout

### CRAFT BEER BREW MASTER EXPERIENCE\*

50 GUESTS MINIMUM

TWO HOUR | 32 PER PERSON

THREE HOUR | 42 PER PERSON

Invite Your Guests to Enjoy An Immersive Beer Experience -

The Color of the Roasted Malt and the Fragrance of the Hops and the  
 Tasting of the Combinations.

The Experiencing Begins with a Light Pale Ale, Continues to a Hoppy IPA  
 and Finishes with a Dark Rich Stout.

## COCKTAIL EXPERIENCES

BARTENDER REQUIRED\* 350 PER BARTENDER  
ARIA RECOMMENDS 1 BARTENDER PER 100 GUESTS

### FLIGHT TO VEGAS\*

*Fasten Your Seat Belts and Lower Your Tray Table and Sample a Variety of Whiskey, Wine and Beer...*

### HERITAGE\*

*Explore the Origin and Style Difference of Worldly Whiskeys*

50 GUESTS MINIMUM

TWO HOUR | 42 PER PERSON

THREE HOUR | 52 PER PERSON

#### American Whiskey

Horse Soldier, Straight Bourbon

#### Scotch Whiskey

Craigellachie 13-year, Single Malt, Speyside

#### Japanese Whiskey

Toki, Suntory

### OLD WORLD AND NEW WORLD TOUR OF THE GRAPE\*

50 GUESTS MINIMUM

TWO HOUR | 32 PER PERSON

THREE HOUR | 42 PER PERSON

#### SELECT THREE

##### France

Cote du Rhone, E.Guigal

##### Spain

Rioja Reserva, Beronia

##### Italy

Chianti Classico Riserva, Antinori

##### California

Cabernet Sauvignon, Justin

##### Argentina

Malbec, Cantena

### THIS IS HOW WE VEGAS... FROM OUR LOCAL BREWERIES\*

50 GUESTS MINIMUM

TWO HOUR | 24 PER PERSON

THREE HOUR | 34 PER PERSON

Big Dogs, Las Vegas Lager

Able Baker, Atomic Duck IPA

Tenaya Creek, Bonanza Brown Ale

## COCKTAIL EXPERIENCES

BARTENDER REQUIRED\* 350 PER BARTENDER  
ARIA RECOMMENDS 1 BARTENDER PER 100 GUESTS

### THE CLASSICS WITH A TWIST

*Enjoy Familiar Favorites with a Modern Flair.*

#### SPRITZERS\*

*Classic Elegance With a Fashion Forward Flair*

50 GUESTS MINIMUM

TWO HOUR | 36 PER PERSON

THREE HOUR | 46 PER PERSON

#### Aperol Spritz

Aperol, Prosecco, Sparkling Water, Orange Slice

#### Hugo Spritz

Elderflower liqueur, Sparkling Wine, Sparkling Water, Mint Sprig

#### Limoncello Spritz

Limoncello, Sparkling Wine, Sparkling Water, Lemon Twist

#### Jalapeño Ginger Lime Spritz

Lime Juice, Agave Nectar, Ginger Beer, Sliced Jalapeno

#### SANGRIA\*

*More than Infused Fruit.*

50 GUESTS MINIMUM

TWO HOUR | 36 PER PERSON

THREE HOUR | 42 PER PERSON

SELECT ONE When Offered as an Addition to a Bar Package

SELECT UP TO THREE When Offered as a Separate Beverage Experience

#### Classic White Sangria

Albarino, Blood Orange, Blueberry

#### Rose Sangria

Shiraz, Strawberry, Raspberry, Mint

#### Red Sangria

Brandy, Malbec, Orange, Apple

#### Watermelon Sangria

Grey Goose Watermelon Basil, Pinot Grigio, Watermelon, Basil

#### White Peach Sangria

Tito's Vodka, Chardonnay, Peach Purée, Peach

#### MODERN MARGARITA\*

*The Modern Margarita Offers A Variety of Flavors, Each Served in a Colorful Salt Rimmed Glass.*

50 GUESTS MINIMUM

TWO HOUR | 39 PER PERSON

THREE HOUR | 49 PER PERSON

SELECT ONE When Offered as an Addition to a Bar Package

SELECT UP TO THREE When Offered as a Separate Beverage Experience

#### Traditional with Blue Salt

#### Smokey Mezcal with Black & White Truffle Salt

#### Jalapeño with Red Aleppo Salt

#### Raspberry with Pink Salt

#### Watermelon with Basil Salt

#### Cadillac with Blood Orange Salt

## WINE

### CHAMPAGNE & SPARKLING

**Gambino 65**  
Prosecco, Veneto, Italy

**Charles de Fère 70**  
Cuvee Jean Louis, Blanc de Blancs, France

**Roederer Estate 72**  
Brut, Anderson Valley

**Charles Le Bel “Inspiration 1818” 105**  
Brut Champagne

**Perrier-Jouët 125**  
Grand Brut, Champagne

**Veuve Clicquot Ponsardin Brut 145**  
Reims, Champagne

**Moet et Chandon “Dom Perignon” 675**  
Brut, Epernay

### ROSÉ

**Chateau d’Esclans Whispering Angel Rosé 70**  
Côtes de Provence, France

**Lucien Albrecht 74**  
Cremant d’Alsace, Brut Rosé

**G.H. Mumm 140**  
Grand Cordon Rosé, Brut Champagne

**Laurent Perrier 200**  
Rosé, Champagne

### SAUVIGNON BLANC

**Ferrari-Carano “Fumé Blanc” 69**  
Sonoma

**Cakebread 78**  
Napa Valley

**Cloudy Bay 84**  
Marlborough

**Château de Sancerre 92**  
Loire Valley

### CHARDONNAY

**Dark Harvest 65**  
Washington State

**Landmark “Overlook” 68**  
Sonoma County

**Ferrari-Carano 72**  
Sonoma County

**Talbott “Sleepy Hollow” 72**  
Monterey

**William Fevre Chablis “Champs Royaux” 76**  
Burgundy

**Hartford Court 80**  
Russian River Valley

**Patz & Hall, “Dutton Ranch” 96**  
Russian River Valley

**Far Niente 138**  
Napa Valley

### AROMATIC WHITES

**Albariño, Martin Codaz 69**  
Rias Baixas

**Pinot Grigio 72**  
Santa Margherita, Valdadige

**Riesling, Kabinett Robert Weil 76**  
Rheingau

## WINE

### CABERNET SAUVIGNON

**Dark Harvest 65**  
Washington State

**Drumheller 67**  
Columbia Valley

**Liberty School 71**  
Paso Robles

**Justin 80**  
Paso Robles

**Conn Creek 84**  
Napa Valley

**Foley Johnson 100**  
Napa Valley

**Faust 120**  
Napa Valley

**Turnbull 132**  
Napa Valley

**Jordan 138**  
Alexander Valley

**Daou 140**  
Reserve, Paso Robles

**Inglenook 185**  
Napa Valley

**Nickel & Nickel “Branding Iron” 248**  
Oakville, Napa Valley

### MERLOT

**Drumheller 67**  
Columbia Valley

**Roth 70**  
Alexander Valley

**Duckhorn 112**  
Napa Valley

### PINOT NOIR

**Sea Sun 67**  
California

**Banshee 71**  
Sonoma County

**Landmark “Overlook” 76**  
Sonoma Coast

**The Calling 92**  
Russian River Valley

**Etude 104**  
Carneros

**Flowers 126**  
Sonoma Coast

**Domaine Serene “Evenstad Reserve” 185**  
Willamette Valley

### ALTERNATIVE REDS

**Orin Swift 108**  
Abstract, California | Grenache, Petite Sirah, Syrah

**Orin Swift 112**  
8 years in the Desert, California | Zinfandel, Syrah, Petite Sirah

**The Prisoner 112**  
Napa Valley