



# LUXOR CATERING MENU

2023



# BREAKFAST

## BREAKFAST MENUS

### BREAKFAST BUFFET

Minimum 15 people. Maximum of 1.5 hours of service. Each selection includes Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Selection of Artisanal Teas.

#### Classic Continental

30 Per Person

Orange | Apple | Cranberry  
Sliced Fresh Fruit  
Assorted Bagels  
Plain | Sesame | Cinnamon-Raisin | Everything  
Morning Breakfast Pastries | Muffins  
Butter | Preserves | Plain Cream Cheese

#### The Spa Continental

33 Per Person

Orange Juice  
Parfait Bar  
Assorted Individual Yogurts with Toppings  
Granola | Toasted Almonds | Dried Fruit | Honey | Brown Sugar  
Muesli | Whole and Skim Milk  
Seasonal Fruit Salad  
Assorted Bagels and Lox  
Smoked Salmon | Capers | Hard Boiled Eggs  
Tomatoes | Red Onions | Chives  
Cashew Coconut Bar | Quinoa Pecan Loaf  
Butter | Preserves | Cream Cheese | Honey

#### The Traditional

42 Per Person

Orange | Apple | Cranberry  
Sliced Fresh Fruit  
Scrambled Eggs  
Apple Smoked Bacon | Chicken Apple Sausage  
Breakfast Potato of the Day  
Assorted Bagel | plain | Sesame | Everything | Cinnamon-Raisin  
Morning Breakfast Pastries | Muffins  
Butter | Preserves | Cream Cheese

#### The Seaside

40 Per Person

Orange | Apple | Cranberry  
House – Made Breakfast Pastries | Muffins  
Butter | Preserves  
Seasonal Fruit Salad  
Croissant Breakfast Sandwich  
Shaved Black Forest Ham | Cage Free Egg | Cheddar Cheese  
Breakfast Egg Muffin Sandwich  
Egg | Broccoli | Gruyere | Caramelized Onions | Sun Dried Tomatoes

### ENHANCEMENT A LA CARTE

The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen.

#### Boxed Breakfast

32 Each

Whole Fruit  
Individual Yogurt  
Breakfast Muffin  
Bottled Juice

#### BUILD YOUR OWN BOX

44 Each

Fruit Salad Individual  
Flavored Greek Yogurt  
Bottled Orange Juice

(Choose One Hot Sandwich)

#### Buttermilk Biscuit Breakfast Sandwich

Smoked Bacon | Cage Free Egg | Aged White Cheddar Cheese

#### Butter Flaked Croissant

Shaved Black Forest Ham | Cage Free Egg | Cheddar Cheese

#### Whole Grain English Muffin

Spiced Turkey Sausage | Cage Free Egg Whites | Provolone cheese

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.



## BREAKFAST MENUS

### ENHANCEMENT A LA CARTE

The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen.

#### **BREAKFAST EGG MUFFINS** **12 Each**

Cage Free Eggs

*(Choose One)*

Sausage | Cheddar | Holland Peppers

Broccoli | Gruyere | Caramelized Onions | Sundried Tomatoes

Mozzarella | Spinach | Bacon

#### **OVERNIGHT OATMEAL STATION** **13 Per Person**

*(Choose One)*

Toppings included:

Granola | Toasted Almonds | Dried Fruit | Mixed Berries | Honey

##### **Raspberry**

Rolled Oats | Chia Seeds | Raspberry Preserves | Greek Yogurt

##### **Chocolate Banana Nut**

Rolled Oats | Ground Flax Seed | Banana | Nutella | Greek Yogurt

##### **Apple Cinnamon Spice**

Rolled Oats | Cinnamon | Raisins | Apple Butter | Greek Yogurt

#### **OATMEAL STATION** **10 Per Person**

Oatmeal with Decadent Toppings

Topping to include:

Brown Sugar | Golden Raisins | Oat Streusel Crunch

Warm Bananas Foster | Warm Berry Compote

#### **WAFFLE STATION** **14 Per Person**

Rustic Style Waffle

Toppings to include:

Warm Bananas Foster | Warm Berry Compote

Warm Maple Syrup

Whipped Butter | Whipped Cream

### BREAKFAST ACTION STATIONS

One attendant required per 200 Guests at \$200.00 per attendant.

#### **Omelet & Egg Station** **15 Per Person**

Attendant required

Attendant Fee \$200.00 (1 per (200) guests required

Omelets and Eggs made to order:

Bacon | Ham | Sausage | Mushrooms | Onions | Peppers | Tomatoes |

Spinach | Cheddar Cheese | Jack Cheese

Liquid Eggs | Whole Egg | Egg White

Non – Eggs (additional \$4.00 per person to apply)

### Breakfast Beverages

#### **The Smoothie Station** **11 Per Person**

*Attendant required*

Attendant Fee \$200.00 (1 per (200) guests required

Groups of (299) and less please select (2) options below

Groups with over (300) selections of (3) options.

Smoothie Made to Order with Assorted Fruit and Low – Fat Yogurt

##### **Berry Blast**

Mixed Seasonal Berries | Low – Fat Yogurt

##### **Chocolate Peanut Butter**

Bananas | Chocolate Syrup | Peanut Butter | Low – Fat Yogurt

##### **Tropical Beach**

Mixed Tropical Fruit, Low – Fat Yogurt

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## BREAKFAST MENUS

### SANDWICHES I BURRITOS I WRAPS

The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen.

**Breakfast Sandwiches** **12 Per Person**  
*(Choice of 2)*

**Buttermilk Biscuit Breakfast Sandwich**  
 Smoked Bacon I Cage Free Egg I Aged White Cheddar Cheese

**Butter Flaked Croissant**  
 Shaved Black Forest Ham, Cage Free Egg I Cheddar Cheese

**House Made English Muffin**  
 Country Pork Sausage I Café Free Egg I Cheese

**Whole Grain English Muffin**  
 Spiced Turkey Sausage I Cage Free Egg Whites I Provolone cheese

**Breakfast Burritos** **12 Per Person**  
*(Choice of 2)*

**Traditional House Made Flour Tortilla Breakfast Burrito**  
 Smoked Bacon I Cage Free Eggs I Aged Cheddar Cheese I Roasted Potatoes I Flour Tortilla

**South of the Border House Breakfast Burrito**  
 Spiced Chorizo I Cage Free Eggs I Jalapeno Jack Cheese I Roasted Potatoes I Flour Tortilla

**Veggie Breakfast Wrap**  
 Cage Free Egg Whites I roasted Sweet Potato I Caramelized Diced Sweet Peppers I Onions I Wilted Spinach I Provolone Cheese I Whole Wheat Tortilla

**“Just Egg” Gluten Friendly Wrap (V)**  
 “Just Egg” Caramelized Sweet Peppers I Roasted Mushrooms I Sweet Potato

### BREAKFAST ACTION STATIONS

One attendant required per 200 Guests at \$200.00 per attendant.  
 The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen.

**EVO GRILL STATION** **14 Per Person**

Attendant required  
 Attendant Fee \$200.00 - (1) per (200) guests required

**Choose One Station Below:**

**French Toast**  
 Thick Cut Artisan Breads dipped in Royale Custard  
 Choose two:  
 Buttery Brioche I Cinnamon Raisin Bread I White Chocolate Bread  
 Toppings:  
 Whipped Butter I Whipped Cream I Warm Maple Syrup

**Pancake Station**  
 Petite Pancakes made to order  
 Toppings:  
 Warm Maple Syrup I Whipped Butter I Warm Bananas Foster  
 Warm Berry Compote I Blueberries I Chocolate Chips

Evo Grill Enhancement:  
**Freshly Griddled “Muffin – Cakes”** **16 Per Person**

Flavors:  
 Lemon Poppy Seed I Blueberry I Morning Glory  
 Chocolate – Chocolate Chip  
 Accompaniments:  
 Cinnamon – Oat Streusel I Warm Royal Icing  
 Whipped Vanilla Cream I Vanilla Bourbon Syrup

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## BREAKFAST MENUS

### FROM THE BAKERY

Assorted Donuts (Minimum of 4 dozen Order) **65 Per Dozen**  
 Morning Breakfast Pastries | Muffins **65 Per Dozen**  
 Assorted Bagels | Plain Cream Cheese **65 Per Dozen**

#### Proteins

##### (Minimum order of 15 persons)

Scrambled Eggs **8 Per Person**  
 Denver Scramble **10 Per Person**  
 Ham | Peppers | Onions | Cheddar Cheese  
 Hard Boiled Eggs **60 Per Dozen**  
 Yogurt and Granola Parfait **10 Per Person**  
 Assorted Individual Yogurts **7 Each**  
 Individual Greek Yogurt **8 Each**  
 Oatmeal with Brown Sugar **9 Per Person**

#### Meat

##### (Minimum order of 15 persons)

Applewood Smoked Bacon **9 Per Person**  
 (3 Pieces per person)  
 Breakfast Sausage Links **9 Per Person**  
 (2 Pieces per person)  
 Chicken Apple Sausage **9 Per Person**  
 (2 Pieces per person)  
 Turkey Sausage **9 Per Person**  
 (2 Pieces per person)

#### Favorites

Buttermilk Biscuits | Sausage Gravy **9 Per Person**  
 Breakfast Potatoes **6 Per Person**  
 Assorted Boxed Cereal **6 Per Person**  
 Assorted Bottles Fruit Smoothies **8 Each**  
 Sliced Fresh Fruit **9 Per Person**  
 Fruit Salad **9 Per Person**  
 Whole Fruit **66 Per Dozen**

### MORNING BREAKFAST PASTRY AND BREAKFAST POTATO DAILY ROTATION

#### Monday

Cherry Danish | Blueberry Muffin | Mini Croissants | Chocolate Croissants  
 Hash Brown Potatoes

#### Tuesday

Apple Danish | Morning Glory Muffins | Mini Croissants  
 Sauteed Red Skinned Potatoes

#### Wednesday

Mini Custard Danish | Banana Nut Muffins | Mini Croissants Chocolate  
 Croissant  
 Heirloom Blend Breakfast Potatoes

#### Thursday

Cream Cheese Danish | Double Chocolate Muffins | Mini Croissants  
 Potatoes O'Brien

#### Friday

Greek Yogurt Cranberry Danish | Orange Cranberry Muffin Mini  
 Croissants

Hash Brown Potatoes

#### Saturday

Raspberry Danish | Cappuccino Muffin | Mini Croissants  
 Sauteed Red Skinned Potatoes

#### Sunday

Salted Caramel Danish | Bran Muffins | Mini Croissants  
 Heirloom Blend Breakfast Potatoes

#### WHEAT FREE MUFFINS

Blueberry Muffin | Chocolate Muffin  
 Banana Nut Muffins

**SUGAR FREE** Apple Walnut | Blueberry Bran | Bran

**FAT FREE MUFFIN** Orange Mango | Carrot Raisin | Oat Bran

#### Morning Cocktails

**Classic Bloody Mary Bar** **14 Per Person**

Vodka, tomato juice, dill pickle juice, prepared horseradish,  
 Worcestershire sauce, hot sauce, celery seeds, group pepper, dill pickle  
 spears, garnish celery stalks | lemon wedges | olives | bacon  
 Bartender Required

**Champagne Punch Bellini** **14 Per Person**

Prosecco, raspberry sorbet, fresh raspberries, fresh fruit  
 Bartender Required

**Tequila Sunrise** **14 Per Person**

Orange juice, tequila, grenadine, orange slice, garnished Maraschino  
 cherry  
 Bartender Required

**Mimosas Bar** **14 Per Person**

Bartender Required

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# BREAKS

## BREAK MENUS

### BEVERAGES

#### SERVED BY THE GALLON

##### (1-gallon minimum order)

*Organic Coffee, Decaf and Selection of Artisanal Herbal Teas will be served with Cream, non-Fat (Skim) Milk, Non-Dairy (Oat) Milk, assorted sugars to include regular sugar and sweetener, honey, and lemon upon request*

Freshly Brewed Organic Coffee	<b>85 Per Gallon</b>
Freshly Brewed Organic Decaffeinated Coffee	<b>85 Per Gallon</b>
Selection of Artisanal Tea	<b>85 Per Gallon</b>
Hot Chocolate I Mini Marshmallows	<b>83 Per Gallon</b>
Iced Tea	<b>83 Per Gallon</b>
Lemonade	<b>83 Per Gallon</b>
Fruit Punch	<b>83 Per Gallon</b>
Juice I Apple I Orange I Cranberry	<b>110 Per Gallon</b>

#### House Infused Water **68 Per Gallon**

Lemon I Lime I Orange I Cucumber

#### Milk I Whole I 2% I Skim **5 Each**

*(Minimum of Order 50)*

#### Individual Beverages **6 Each**

Assorted Pepsi Products  
(Pepsi, Diet Pepsi, Sierra Mist)  
Bottled Iced Tea  
Bottled Water  
Bottles Juice

#### Energy Drinks **8 Each**

Assorted Energy Drinks  
Assorted Gatorade  
Assorted Bottled Fruit Smoothies

#### WATER

Bottled Water	<b>6 Each</b>
Proud Source Water <i>(Still or Sparkling)</i>	<b>7 Each</b>
Propel Fit Water	<b>8 Each</b>
Coconut Water	<b>8 Each</b>
Fiji Water	<b>8 Each</b>
Sparkling Water	<b>8 Each</b>

### SNACKS

#### SWEET & SALTY

Candy Bars	<b>6 Each</b>
Granola Bars	<b>6 Each</b>
Pre-Packaged Cookies	<b>6 Each</b>
Protein Bars	<b>7 Each</b>
Kind Bar	<b>8 Each</b>
Kettle Chips	<b>6 Each</b>
Assorted Popcorn Bags	<b>6 Each</b>
Pretzels	<b>6 Each</b>
Trail Mix	<b>7 Each</b>
Individual Chips & Dips to Go	<b>12 Each</b>
Pretzels I Mixed Nuts	<b>60 Per Pound</b>

#### BY THE DOZEN

Ice Cream Bars and Fruit Bars	<b>70 Per Dozen</b>
Individual Cheese Sticks	<b>84 Per Dozen</b>
Warm Soft Pretzels I Cheese Sauce I Mustard	<b>84 Per Dozen</b>
Individual Yogurt I Assorted Greek I Low – Fat	<b>84 Per Dozen</b>

#### FROM BAKERY

Assorted Tea Cookies	<b>60 Per Dozen</b>
Vanilla Custard Canelés	<b>65 Per Dozen</b>
Assorted Donuts <i>(5 dozen minimum)</i>	<b>65 Per Dozen</b>
Pastel de Nata Egg Custard Tarts	<b>65 Per Dozen</b>
Giant Cookies	<b>65 Per Dozen</b>
Warm Mini Cinnamon Rolls	<b>65 Per Dozen</b>
7- Layer Magic Bar	<b>65 Per Dozen</b>
Blondies	<b>65 Per Dozen</b>
Brownies	<b>65 Per Dozen</b>
Assorted Dessert Bars	<b>65 Per Dozen</b>
Assorted Truffles	<b>65 Per Dozen</b>
Mini Cupcakes	<b>65 Per Dozen</b>
<i>(Chocolate – Chocolate Fudge I Vanilla Custard Buttercream Red Velvet with Cream Cheese)</i>	
Assorted Mini Tarts	<b>96 Per Dozen</b>

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**THEME BREAK MENUS**

**BREAKS**

Minimum of 15 Guests. Maximum service is 60 minutes.

**Vitality Break 22 Per Person**

Greek Fruit Yogurt  
Assorted Granola Bars  
Omega Chocolate Cherry Energy Bars

**Fan Zone 25 Per Person**

BBQ-Spiced Tater Tots  
Mini Corn Dogs (Ketchup | Mustard)  
Caramelized Popcorn Cups

**!Descanso Muy Caliente! 25 Per Person**

Chicken Taquitos | Roasted Tomato Salsa  
Jalapeno Poppers | Smoky Tomato Ranch  
Dulce de Leche Churros

**Cinema Flicks 'N' Chill 19 Per Person**

Assorted Popcorn Bags  
Kettle Chips  
Assorted Candy Bars

**BREAKS**

Minimum of 15 Guests. Maximum service is 60 minutes.

**Chocolate Attack 20 Per Person**

Chocolate Chip Madeline's  
Salted Chocolate Caramels  
Lion Chocolate Bar

**Cheesy Does It 20 Per Person**

Cheesy Snacks (Nacho Cheese Doritos | Cheetos | Cheez Itz)  
Warm Pretzel with Warm Cheese Sauce  
Assorted Cheesecake Pops

**Made in the Shade 23 Per Person**

Individual Crudit  Cups | Hummus  
Watermelon and Strawberry Skewers | Balsamic Drizzle  
Assorted Dessert Bars

**Berry'd in Flavor 20 Per Person**

Blackberry Cupcakes  
Blueberry Yogurt Shots  
Raspberry Panna Cotta

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# LUNCH

## PLATED LUNCH MENU

### PLATED LUNCH

Minimum of 15 Guests. Maximum Service is 2 hours. Plated lunch three courses (your selection Soup or Salad, Entrée & Dessert). House made rolls and butter served with all plated lunches. Organic Coffee, Decaf and Selection of Artisanal Herbal Teas

#### SOUPS

**Chef's Soup of the Day**

#### SALADS

*(Choice of One)*

##### Caesar Salad

Hearts of Baby Romaine | Roasted tomato Emulsion | Asiago | Cherry Tomatoes | Asiago | Garlic Croutons | Caesar Dressing

##### Gem Salad

Baby Gem Leaf Lettuce Spears | Shaved Crudité Vegetables | Lemon Poppy Seed Dressing

##### Kale Salad

Baby Kale | Radicchio | Shaved Pecorino | Toasted Pecans | Dried Cranberries | Apple Cider – Dijon Vinaigrette

##### Spinach Salad

Spinach | Frisee | Blue Cheese | Strawberries | Pumpkin Seeds | Balsamic Glaze | Tangy Orange Vinaigrette

### MAIN COURSE ENTRÉE SALAD

##### Grilled Chicken Breast

**47 Per Person**

Salina's Valley Roasted Vegetable Salad with Roasted Root Vegetables | Garbanzo Beans | Gorgonzola | Grilled Asparagus | Meyer Lemon Vinaigrette

##### Blackened Salmon

**47 Per Person**

Baby Kale | Shaved Fennel | Pistachios | Cherry Tomatoes | Tarragon White Balsamic Vinaigrette

### MAIN COURSE ENTRÉE

##### Oven Roasted Chicken

**52 Per Person**

Sweet Baby Corn Polenta | Blistered Brussel Sprouts | Bacon Lardons | Sun Dried Tomato Herb Vinaigrette

##### Vegetarian Pasta

**50 Per Person**

Goat Milk Manicotti | Baby Squash | Blistered Heirloom Tomatoes | Roasted Tomato and Basil Emulsion

##### Catch of the Day

**54 Per Person**

Pan Seared Filet | Wild Rice Pilaf | Sautéed Rainbow Swiss Chard and Kale | Garlic Scallion Pistou

##### Short Rib

**56 Per Person**

Slow Braised Short Rib | Parsnip and Potatoe Puree | Seasonal Garden Vegetables | Cabernet Demi

##### Filet

**68 Per Person**

Grilled Petite Filet | Garlic Confit Potato Puree | Seasonal Garden Vegetables | Ruby Port Wine Reduction

### DUO MAIN COURSE ENTRÉE

##### Chicken and Shrimp

**65 Per Person**

Pan Seared Chicken Breast | Garlic Shrimp | Fingerling Potato Hash Haricot Vert | Tarragon Beurre Blanc

### DESSERT

*(Choice of One)*

##### The Big Easy

Chocolate Biscuit | Hazelnut Coriander Praline Mousse | Chocolate Mousse | Orange Glaze

##### Precious Raspberry

Almond Lemon Jocund | Raspberry Cream | Vanilla Cream Cheese Mousse | White Chocolate Mirror Glaze

##### Pick Me Up

Amaretto Lady Finger | Mascarpone Cream | Coffee Syrup

##### Evanescence Tart

Cocoa Shell | Chocolate Biscuit | Tanga Chocolate Cremeux | Chocolate Mousse | Chocolate Shiny Glaze

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## BOXED LUNCH

### BOXED LUNCH

Minimum order of 15.

Each box lunch includes Chips | Cookie | Whole Fruit | Bottled Water

Groups of (299) and less please select (2) options below

Groups with over (300) selections of (3) options

#### Box Lunch

48 Per Person

#### WRAPS

##### BBQ Chicken Ranch

Diced Chicken Breast | Tomato | Romaine Lettuce | Wisconsin White Cheddar Hickory Smoked BBQ Sauce | Ranch Dressing on Roasted Tomato Basil Tortilla

##### Italian Style Ham

Shaved Ham | Genoa Salami | Pepperoni | Aged Provolone Cheese, Roasted Red Pepper Relish | Creamy Italian Dressing | Flour Tortilla

##### Grilled Veggie Wrap

Roasted Zucchini | Yellow Squash | Portabella Mushroom Red Peppers | Shredded Carrots | Romain Lettuce | Condimento Balsamic Vinaigrette | Gluten Free Wrap

#### SANDWICHES

##### Chicken Caprese

Shaved Chicken Breast | Mozzarella | Heirloom Tomato | Pesto Aioli Hand Picked Spring Mix | Herbed Ciabatta Roll

##### Turkey & Swiss

Shaved Turkey | Roasted Red Peppers | Emmental Swiss Cheese | Tender Greens | Dijon Aioli | Multigrain Ciabatta Roll

##### Pastrami Reuben

Slow Roasted Pastrami | Shaved Corned Beef | Emmental Swiss Cheese | Sweet Coleslaw | Caramelized Onion Roll

##### Club

Shaved Turkey & Ham | Aged Provolone Cheese | Roma Tomato Smoked Bacon | Romain Hearts | Garlic Aioli House Baked Hoagie Roll

##### Italian

Shaved Honey Ham | Cured Salami | Spiced Pepperoni Aged Provolone Cheese | Romaine Hearts | Spicy Red Peppers Relish Italian Dressing | House Baked Hoagie Roll

##### Ham & Cheddar

Shaved Ham | Sharp Cheddar Cheese | Romaine Hearts Hand Picked Sliced Tomato | Dijon Aioli | Soft Pretzel Roll

##### Grilled Veggie

Roasted Zucchini | Yellow Squash | Charred Portabella Mushrooms | Sweet Red Peppers | Shaved Young Carrots | Romain Hearts | Condimento Balsamic Dressing | Ciabatta Roll

##### Caprese

Heirloom Tomato | Scissor Cut Basil | Thick Cut Mozzarella Cheese Pesto Aioli | Herbed Ciabatta Roll

#### SALADS

##### Chicken Caesar

Romaine Hearts | Shaved Parmesan Reggiano Cheese | House Toasted Garlic Croutons | Caesar Dressing

##### Mediterranean

Romaine Hearts | Cherry Tomatoes | Braised Garbanzo Beans | Persian Cucumbers | Shave Red Onions | Pepperoncini | Feta Cheese | Kalamata Olives | Lemon Vinaigrette Balsamic Dressing

##### Southwest Chicken

Romaine Hearts | Tomato | Black Beans and Corn Salad | White Cheddar Cheese | Ranch Dressing

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## LUNCH BUFFET MENUS

### LUNCH BUFFETS

Minimum of 15 Guests. Maximum service is 2 hours.  
Each selection includes Freshly Brewed Coffee | Decaf Selection of Artisanal Teas

**Italian Trattoria** **55 Per Person**  
*(Tuesday Special 52 Per Person)*

#### SALADS

##### Caesar Salad

Red and Green Romaine | Shaved Asiago | Oven Roasted Tomatoes  
Garlic Croutons | Caesar Dressing | Lemon – Garlic Vinaigrette

##### Caprese Salad

Bocconcini Mozzarella Cherry Tomatoes | Pesto Vinaigrette

#### ENTREE

##### Chicken Saltimbocca

Roasted Tomato & Artichoke Relish | Crispy Prosciutto | Fried Sage

##### Braised Beef Vesuvio

Rustic Potatoes | Pearl Onion | Sweet Peas

##### Vegetarian Cheese Ravioli

Roasted Garlic | Spinach Cream

#### SIDES

##### Lemon Pepper Tri – Color Cauliflower Florets

Roasted Tomato Oil

##### Creamy Polenta

Roasted Corn | Sun-dried Tomato Vinaigrette | Parmesan Cheese

##### Garlic Knots

#### HOUSE MADE DESSERTS

Torta Barozzi

Nutella Cannoli

Tiramisu Shot *(Vegan)*

#### ITALIAN TRATTORIA ENHANCEMENT OPTIONS

**Seared Halibut Puttanesca** **14 Per Person**  
Tomato Ragout | Olives | Flash Fried Capers

**Mediterranean Dips Enhancements** **12 Per Person**  
Roasted Red Pepper Hummus | Tzatziki | Caponata  
Bruschetta | Pita Chips | Cucumber Chips | Crostini

**Blood Orange Panna Cotta** **6 Per Person**  
Chips | Layered Cucumbers

**Casa Cocina** **55 Per Person**  
*(Monday Special 52 Per person)*

#### Salads

##### Romaine and Iceberg

Jicama | Cherry Tomatoes | Red Onions | Tinkerbell Peppers | Black Beans | Cilantro

Avocado Lime Dressing | Roasted Garlic Chili Vinaigrette

Street Elote Corn Salad

Crema | Cotija Cheese | Tajin Sauce

#### Entrée

Ancho – Braised Machaca Chicken

Tomato – Braised Pulled Chicken | Sweet Peppers

##### Pork Chili Verde

Roasted Tomatillo | Cilantro

**Vegetarian Cheese Enchilada | Toasted Guajillo Sauce**

Toasted Guajillo Sauce | Southwestern Cheese Blend

#### Sides

##### Poblano – Cilantro Rice

Charbroiled Poblano Pepper Broth | Cilantro Sprigs

##### Fire – Roasted Mexican Squash

Zucchini | Calabaza

*Accompaniments:*

Flour & Corn Tortillas | Roasted Tomato Salsa | Cilantro Onions | Lime

Crema

#### House Made Desserts

Tres Leches Shots

Chocolate Flan Cake

Flourless Chocolate Banana Cake *(VG/GF)*

#### CASA COCINA ENHANCEMENT OPTIONS

**Mahi Veracruz** **12 Per Person**  
San Marzano Tomato | Capers | Olives | Bay  
Leaf

**Nacho Bar Enhancement** **12 Per Person**  
*Corn Tortilla Chips | Chipotle Cheese Sauce*  
*Pico de Gallo | Guacamole | Tomatillo Salsa | Molcajete Salsa*

**Coconut Rice Pudding Vanilla Cake** **6 Per Person**

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## LUNCH BUFFET MENUS

### LUNCH BUFFETS

Minimum of 15 Guests. Maximum service is 2 hours.  
Each selection includes Freshly Brewed Coffee | Decaf Selection of Artisanal Teas

**Pacific Rim** **57 Per Person**  
*(Thursday Special 54 Per Person)*

#### SALADS

##### Butter Lettuce and Frisee

Mango | Watermelon Radish | Cucumber | Cherry Tomatoes  
Creamy Pineapple Dressing | Pickled Ginger Vinaigrette

##### Rice Noodle Salad

Cabbage | Red Peppers | Edamame | Carrots | Cilantro  
Crushed Peanuts | Shoyu Vinaigrette

#### ENTREE

##### Grilled Huli Huli Chicken Thighs

Sweet Soy Reduction | Grilled Scallions

##### Firecracker Glazed Salmon

Yuzu – Honey Glaze | XO String Beans | Black Sesame Seed

##### Char Siu Tofu Lo Mein Noodles

Char Siu Marinade | Stir – Fried Vegetables

#### SIDES

##### Steamed Rice & Garlic Spam – Fried Rice

Fried Garlic | Shoyu | Scallions

##### Tapioca Rolls

#### HOUSE MADE DESSERTS

Coconut Exotic Cake  
Ube Cheesecake  
Passion Mango Shot *(Vegan)*

#### PACIFIC RIM ENHANCEMENT OPTIONS

**Tropical Treats** **18 Per Person**

**Kalua Pork and Cabbage Sliders on Hawaiian Rolls**  
**Ube Sweet Potato Salad | Macadamia Nuts | Yams | Ube - Coconut Dressing**

**Pineapple – Maple Glazed Pork Belly** **15 Per Person**  
Pineapple Maple Reduction  
*Carving station. Attendant required - \$300.00 Attendant Fee (1 per 200 guests required)*

**Vegetarian Lumpia** **10 Per Person**  
Cilantro | Sweet and Spicy Chili Sauce

**Raspberry Lychee Profiterole** **6 Per Person**

**Pita Master** **56 Per Person**  
*(Wednesday Special 53 Per person)*

#### Arugula & Red Oak

Strawberries | Goat Cheese | Sunflower Seeds  
White Balsamic Vinaigrette | Pink Peppercorn Ranch

#### Tangy Black Pepper Coleslaw

Red Cabbage | Shredded Carrots | Cider Dressing

#### Entrée

##### House – Smoked Beef Brisket

Kansas City Dry Rub | Chipotle Citrus BBQ Sauce

##### Tangy Carolina – BBQ Grilled Chicken

Chicken Thighs | Dijon – Molasses Rub

##### BBQ - Spiced Pulled Jackfruit

Mesquite Wood Smoke | Lemon Pepper | Cabbage

##### Brioche Buns

#### Sides

##### Triple Cheese Cavatappi

Creamy Gouda Mornay | Aged Cheddar

##### Buttery Corn Cobettes

Sweet Corn | Beurre Monte

##### Jalapeno Cheddar Corn Muffins

#### House Made Desserts

Whiskey Caramel Cake  
Beach Streusel Tart  
Chocolate – Redeye Shot *(Vegan)*

#### PIT MASTER ENHANCEMENT OPTIONS

**Breaded Catfish** **12 Per Person**  
Charred Lemons | Cajun Remoulade

**Baked Potato Bar Enhancement** **12 Per Person**  
Slow – Cooked Beef Chili  
Sour Cream | Green Onions | Cheddar Cheese | Bacon Whipped Butter

**Blueberry Cheesecake Shot** **6 Per Person**

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.

## LUNCH BUFFET MENUS

### LUNCH BUFFETS

Minimum of 15 Guests. Maximum service is one hour. Each selection includes Freshly Brewed coffee and Selection of Artisanal Teas.

#### Southern Comfort Classic

(Friday Special 54 Per Person)

**57 Per Person**

#### SALADS

##### Chopped Wedge Salad

Iceberg | Bacon Crumbles | Blue Cheese | Shaved Red Onions Baby Tomatoes | Blue Cheese Dressing and Dark Balsamic Vinaigrette

##### New Potato Salad

Cheddar Cheese | Scallions | Smoked Tomato Ranch

#### ENTREE

##### Classic Fried Chicken

Buttermilk Brine | Double – Batter Fry

##### Burnt Ends

Hickory – Smoked Beef Brisket | Bourbon BBQ Sauce

##### Succotash

Okra | Butter Beans | Corn | Red Peppers

#### SIDES

##### Collard Greens

Shredded Smoked Ham Hock | Caramelized Onions

##### Dirty Rice

Vegetarian Tomato Broth | Trilogy Peppers

##### Hawaiian Rolls

#### House Made Desserts

Bourbon Chocolate Pecan Tart

Mudslide Shot

White Chocolate Pecan Tart (VG/ GF)

#### SOUTHERN COMFORT CLASSIC ENHANCEMENT OPTIONS

##### Cajun Shrimp | Grits

Gulf Shrimp | Smoked Gouda Grits | Stewed Tomatoes

**12 Per Person**

##### Loaded Tater Tot

Traditional Sweet Potato Tots

Ranchero Braised Short Ribs | Jalapeno White Cheddar Sauce

Green Onion | Diced Tomatoes | Sour Cream

**15 Per Person**

##### Lemon Pound Cake

**6 Per Person**

#### Picnic

(Sunday Special 51 Per Person)

**53 Per Person**

#### Salads

##### Field Greens Salad

Mixed Greens | Baby Tomatoes | Cucumber | Carrots

Green Goddess | Orange Vinaigrette

##### Creamy Broccoli Salad

Carrots | Bacon | Sunflower Seeds | Red Onions | Sharp Cheddar

#### Entrée

##### Sandwiches

##### Chicken Caprese Herbed Ciabatta Roll

Shaved Chicken Breast | Heirloom Tomato | Pesto Aioli | Hand Picked

Spring Mix | Mozzarella | {Pesto Aioli}

##### Italian Hoagie Roll

Shaved Ham | Cured Salami | Spiced Pepperoni

Romaine Hearts, | Aged Provolone Cheese

Spicy Red Pepper Relish | Italian Dressing

##### Grilled Veggie Ciabatta Roll

Roasted Zucchini | Yellow Squash | Charred Portabella

Mushrooms Sweet Peppers | Shaved Young Carrots | Romaine

Hearts

Condimento Balsamic Dressing

#### Sides

##### Orzo Pasta Salad

Red Quinoa | Bell Peppers | Feta Cheese | Cucumbers

Parsley and Lemon Mint Vinaigrette

Chilled Grilled Asparagus | Preserved Lemons | Shaved Horseradish |

Roasted Tomatoes | Crispy Shallots | Honey – Lemon Vinaigrette

#### House Made Desserts

S'mores shot

Double Chocolate Fudge Cake

Dark Chocolate Mocha Shot (VG/GF)

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# RECEPTION



## HORS D'OEUVRES MENUS

<b>COLD</b> <b>(Minimum 50 pieces)</b>	<b>10 Each</b>	<b>HOT</b> <b>(Minimum 50 pieces)</b>	<b>10 Each</b>
Caprese Skewers Marinated in Pesto		Grilled Cheese Bites I Smoked Tomato Aioli	
Vietnamese Summer Roll I Sweet Chili Sauce		Vegetable Samosas I Lime Yogurt	
Spanish Olive Shots Marinated I Garlic and Peppers		Mac & Cheese Bites I Smoked Tomato Ranch	
Edamame Hummus Stuffed Peppadew I Harissa Spiced Olives		Artichoke Fritter I Goat Cheese I Boursin	
Mini Tropical Fruit Skewers		Gougere I Black Truffle Mornay Sauce	
Cucumber Cups I Hummus		Saffron I Mozzarella Arancini	
Brie Crostini I Sundried Cherry Chutney		Mushroom Arancini I Black Truffle Impastato	
Crudit� Shots I Pink Peppercorn Ranch		Mini Falafels I Lemon Yogurt Sauce	
Roast Beef and Asparagus Tips I Boursin Crostini	<b>12 Each</b>	Bacon and Egg Croquette	<b>12 Each</b>
Ahi Tuna Wonton Cannoli	<b>12 Each</b>	Mini Kobe Beef Franks I Puff Pastry I Whole Grain Mustard Aioli	<b>12 Each</b>
Ceviche Shrimp Shooters	<b>12 Each</b>	Chicken and Waffle Skewers I Whiskey Syrup	<b>12 Each</b>
Bresaola Crostini I Asiago Cheese I Arugula I Truffle Oil	<b>12 Each</b>	Reuben Empanadas I Secret Sauce	<b>12 Each</b>
Mini Mediterranean Vegetables Tacos I Crumbled Feta	<b>12 Each</b>	Shrimp & Charred Vegetable Skewers I Chimichurri	<b>13 Each</b>

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## COLD STATION MENUS

### COLD STATION

Minimum 15 Guests. Maximum service time 1.5 hours.

#### Vegetable Crudité Display **15 Per Person**

Seasonal Display of Fresh Garden Vegetables  
Herbed Boursin Dip | Roasted Red Pepper Hummus

#### Antipasto **23 Per Person**

Chef – selected Assortment of Imported Charcuterie | Cheeses | Roasted Vegetables

#### DOMESTIC CHEESE DISPLAY **25 Per Person**

Chef-selection Assortment of Domestic Hard & Soft Cheeses Grapes | Dried Fruit | Toasted Nuts  
Lavosh | Crackers

#### IMPORTED CHEESE DISPLAY **27 Per Person**

Chef-selection Assortment of Imported Hard & Soft Cheeses Grapes | Dried Fruit | Toasted Nuts  
Lavosh | Crackers

#### MEDITERRANEAN DISPLAY **25 Per Person**

*Bountiful Display of Mediterranean Regional Favorites and Inspired Dishes Including:*

Roasted Garlic Hummus | Artichoke and Green Olive Tapenade | Red Pepper Tirokafteri | Beet Hummus with Pomegranates  
Beet Salad with Gorgonzola | Walnuts  
Platters of Marinated Olives | Feta Cheese | Heirloom Tomatoes Drizzled  
Extra Virgin Olive Oil | Warm Pita Bread

#### SUSHI DISPLAY

*Minimum of 50 Pieces Per Selection*

Handmade Sushi

Served with Wasabi | Pickled Ginger | Soy Sauce

#### SELECTION OF SUSHI ROLLS **12 Per Person**

Cucumber | Salmon | Tuna | Yellowtail | California | Spicy Tuna  
Shrimp Tempura

### CARVING STATION

Maximum service is 1.5 hours

One attendant \$200.00 each per 100 guests.

#### The Prime Rib **30 Per Person**

*Serves 25 Guests*  
Ribeye Roast  
House made Steak Sauce | Creamy Horseradish  
Sourdough Rolls

#### **Enhancement: 4 Per Person**

*Smashed Fingerling Potatoes with Herb Butter*

#### Jamaican Jerk **23 Per Person**

*Serves 20 Guests*  
House-Jerked Spatchcock Yardbird  
Mango – Rum Demi  
Honey Whole Wheat Roll

#### **The Jamaican Jerk Enhancement: 4 Per Person**

*Black beans and Rice*

#### Thyme – Roasted Turkey Breast **26 Per Person**

*Serves 15 Guests*  
Traditional Oven – Roasted Turkey Breasts with Herbs  
Brown Ale Gravy  
Multigrain Cranberry Roll

#### **Enhancement: 4 Per Person**

*Creamy Root Vegetable Mash*

#### ROTISSERIE CARVING **30 Per Person**

*Minimum order of 120 people. One station per every 120 people*

Choose one (based on two tacos per person):

#### **Pork Al Pastor | Pollo Adobo | Carne Asada**

*Accompaniments:*  
*Grilled Jalapenos | Scallions | Roasted Tomato Salsa | Tomatillo Salsa Street Onion with Cilantro | Pickled Red Onions*  
*Lime Wedges | Flour and Corn Street Taco Tortillas*

#### Tomahawk Steaks **Market Price**

Charbroiled Hand – carved Bone -in Tomahawk Ribeye Steaks  
House-made Steak Sauce | Creamy Horseradish  
Sourdough Rolls

#### **Enhancement: 4 Per Person**

*Smashed Fingerling Potatoes with Herb Butter*

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.

## ACTION STATION MENUS

### ACTION STATIONS

One attendant \$200.00 each per 100 guests

#### EVO SLIDERS 15 Each (Choice of Three)

Traditional Beef Slider  
Aged Cheddar I Caramelized Onions Bacon Jam

Tangy Carolina Pulled Pork Sliders  
Tobacco Onions

Chicken  
Grilled Chicken I Honey Mustard Aioli I Lettuce I Bacon I Tomato  
Cranberry I Butter Roll

Turkey Burger  
Pepper Jack Cheese I Spicy Ranch

Falafel Slider  
Tomato Jam I Tzatziki Aioli

*Accompaniments:*  
*Spicy Ketchup I Stone Ground Mustard I Pickle Chips I House  
Spiced Kettle Chips*

#### Pizza Station 25 Per Person

*Attendant Required*  
*Attendant Fee 200.00 (1) per (100) guests required*  
*Pizza oven rental \$250.00 per oven*

*Station Serves 4 slices per person*

#### Wheat Free Crust 3 Per Person

*(Choose Two)*  
*Served with Parmesan Cheese I Chili Flakes*

Cup and Charred Pepperoni I Mozzarella I Basil

Heirloom Tomatoes I Garlic Oil I Bocconcini I Basil

Prosciutto I Charred Leeks I Fontina Cheese I Wild Rocket Arugula

Spanish Chorizo I Roasted Piquillo Peppers I Micro Cilantro

Three – Cheese Asiago I Mozzarella I Ricotta I Basil

Artisan Herb Focaccia

#### Pasta Station 21 Per Person

##### Cavatappi Puttanesca

San Marzano Tomatoes I Olives I Capers

##### Garden Green Orecchiette

Spring Peas I Pork Belly Lardons I Lemon Zest I Sausalito  
Watercress Crème Fraiche Pea Velouté

##### Sides

Artisan Ciabatta Breads

Chili Flakes I Parmesan Cheese

#### Ahi Tuna Poke I Kimchee Mayo Salmon Poke I Edamame Poke

#### Poke 42 Per Person

Sweet Mirin Rice

Cucumber Salad I Pickled Carrots I Eel Sauce I Furikake Shaker

#### Ahi Tuna Poke

Hawaiian Sea Salt I Macadamia Nut Crumbles I White Sesame  
Seeds Shaved Onions I Tokyo Scallions I Limu I Soy Sauce

#### Kimchee Mayo Salmon Poke

Kimchee Mayo I Shaved Red Onions I Cilantro I Rice Wine Vinegar  
Lemon I Black Sesame Seeds

#### Edamame Poke

Roasted Corn I Peppers I Chinese Cabbage I Daikon Radish I Garlic  
Chives I Sesame Cilantro Vinaigrette

#### Caesar Salad Station 14 Per Person

Red & Green Baby Romaine Leaves I Feathered Parmesan I Asiago  
Crusted Garlic Croutons I Fresh Cracked Black Pepper

Caesar Dressing

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## DISPLAY STATION MENUS

### DISPLAY STATIONS

Minimum of 15 Guests. Maximum service 1.5 hours. To offer as a Dinner Menu please choose a minimum of (3) Stations.

#### Fusion Nacho Bar

(Choose One)

**25 Per Person**

Ancho – Spiced Pulled Chicken | Corn Tortilla Chips  
Nacho Cheese Sauce, | Charred Poblano Black Beans

Stout – Braised Short | Kettle Chips  
Ale Infused Creamy White Cheddar Cheese Sauce | Braised Purple  
Cabbage

*Accompaniments:*

Crema | Jalapenos | Pico de Gallo | Green Onions

#### French Dip

**23 Per Person**

Shaved Beef | Gruyere Cheese | Horseradish Cream | Artisan Roll  
Roasted Garlic Beef Au Jus

#### Thai Bibb Lettuce Wraps

**23 Per Person**

Chicken Larb | Lemongrass Ginger Beef | Cilantro – Lime Jackfruit

*Accompaniments:*

Cucumber | Cabbage | Carrots | Cilantro | Lime Wedges | Sweet Chili  
Sauce | Thai Peanut Sauce

#### Paella

**27 Per Person**

Valencian Saffron Paella  
Spanish Chorizo | Gulf Shrimp | Mussels | Peppers

Pan Con Tomate  
Grilled Ethereal Bread | Herb – Scented Roasted Garlic – Tomato Spread |  
Artichoke – Piquillo Tapenade

#### Tagin

**23 Per Person**

#### Chicken Tagine

Tomatoes | Preserved Lemon | Oil – Cured Olives, and Saffron

#### Honey Lamb Tagine

Cinnamon | Dates | Prunes

#### Chickpea and Butternut Squash Tagine

Apricots and Peanuts

*Accompaniments:*

#### Chilled Toasted Israeli Couscous

Spicy Harissa | Mint | Currants

#### Pita Bread

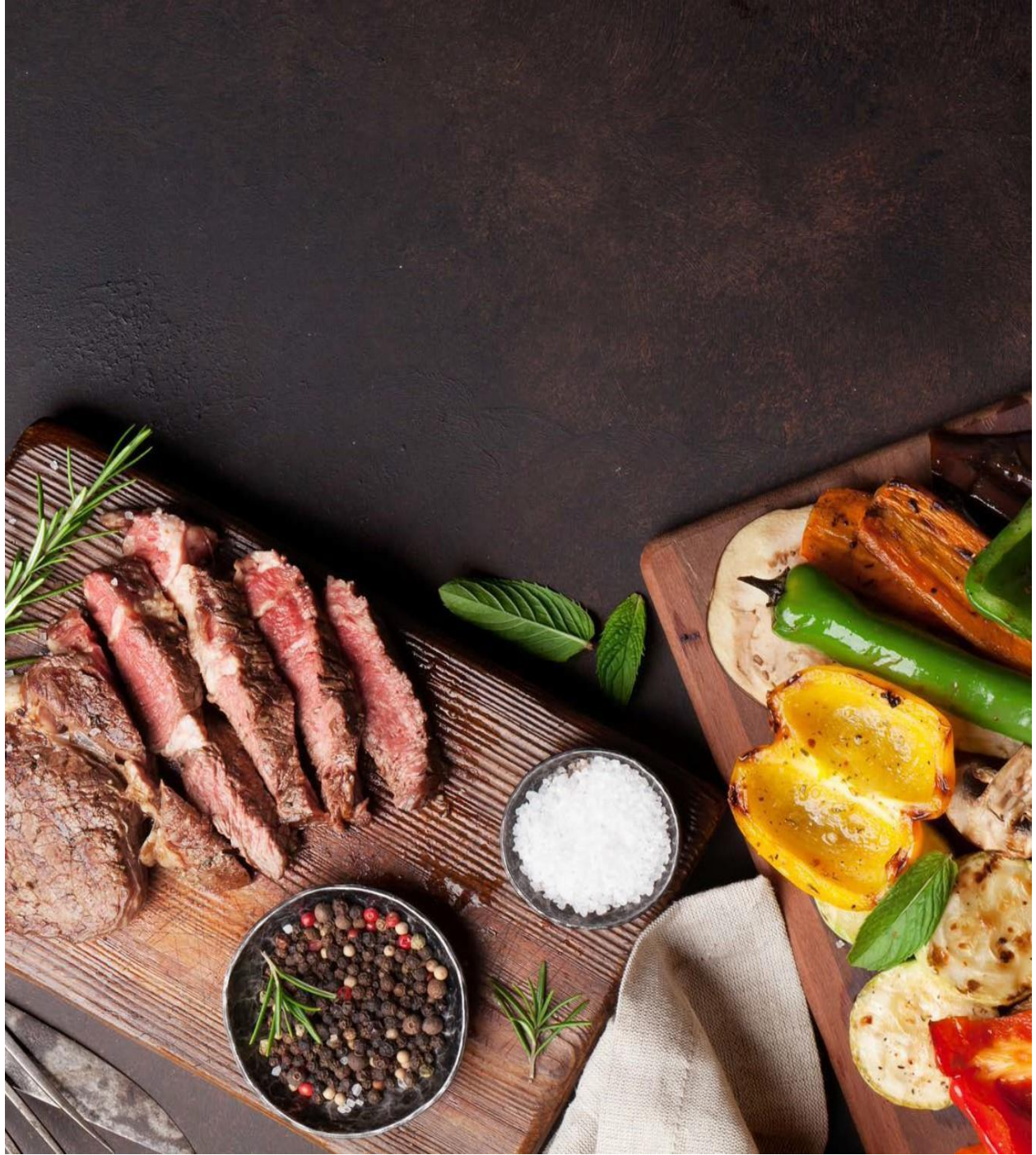
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## DESSERT ACTION STATIONS

<b>DESSERT ACTION STATIONS</b>	<b>DESSERT DISPLAY STATION</b>
Minimum of 15 Guests. Maximum service 1.5 hours	Minimum of 15 Guests. Maximum service 1.5 hours
<p><b>Gelato</b> <span style="float: right;"><b>15 Per Person</b></span>  <b>(350 Person Minimum)</b>  <i>Attendant required</i>                      \$200.00 Attendant Fee (1 per 100 guests required)</p> <p>Hand Scooped in Cups                      Flavors include Vanilla   Stracciatella   Hazelnut Gianduja   Salted Caramel                      Strawberry Sorbet   Cherry Sorbet</p>	<p><b>STRAWBERRY SHORT CAKE</b> <span style="float: right;"><b>20 Per Person</b></span>                      Macerated Strawberries   Sweet Whipped Cream</p>
<p><b>Enhancement option add waffle cones</b> <span style="float: right;"><b>3 Per Person</b></span></p>	<p><b>House – MADE POP TART STATION</b> <span style="float: right;"><b>21 Per Person</b></span>                      Blueberry   Lemon   Vanilla   Nutella</p>
<p><b>Chocolate Molten Cake</b> <span style="float: right;"><b>16 Per Person</b></span>  <i>Attendant required</i>                      \$200.00 Attendant Fee (1 per 100 guests required)                      Warm Cakes   Soft Chocolate Center served with Cherries Jubilee                        Whipped Cream  <i>Attendant required</i></p>	<p><b>Dessert Table</b> <span style="float: right;"><b>25 Per Person</b></span>                      Mini French Macaroons, Assorted Truffles, Chocolate Crème Puff,                      Petite Chocolate Gateau, Mini Lemon Curd Tartlets, Mini Raspberry Linzer                      Cookies</p>
<p><b>Cake &amp; Ice Cream Waffle Cups</b> <span style="float: right;"><b>18 Per Person</b></span>  <i>Attendant required</i>                      \$200.00 Attendant Fee (1 per 100 guests required)</p> <p>Chocolate Cake   Carrot Cake   Vanilla Ice Cream</p> <p>Fudge Sauce   Caramel Sauce   Chocolate Shavings</p>	<p><b>CHURRO CARVING ACTION STATION</b> <span style="float: right;"><b>21 Per Person</b></span>  <i>Attendant required</i>                      \$200.00 Attendant Fee (1 per 100 guests required)</p> <p>Warm Churros   Chocolate Fudge Sauce   Vanilla Ice cream</p>
	<p><b>Sweet Nacho Station</b> <span style="float: right;"><b>23 Per Person</b></span>                      Fried Cinnamon – Sugar Bunuelos Nacho Strips                      White Chocolate Mousse   Chocolate Shavings   Raspberry Sauce</p>
	<p><b>DOUGHNUT ACTION STATION</b>  <b>(10 dozen Minimum)</b> <span style="float: right;"><b>23 Per Person</b></span>  <i>Attendant required</i>                      \$200.00 Attendant Fee (1 per 100 guests required)</p> <p>Hand – Glazed Doughnuts                      Assorted Toppings:                      Rainbow Sprinkles   Fruity Pebbles   Chocolate Shavings   Toffee Pieces                        Mini Marshmallows   Oreo Pieces   M&amp;M Minis</p>

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# DINNER

**PLATED DINNER**

**PLATED DINNER**

Minimum of 15 Guests. Maximum service 2 hours.

Dinner Entrees include selection of a Salad and Dessert Assorted Artisan Rolls. Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas

*(Additional Courses are available upon request for an additional charge)*

**Starter 22 Per Person**

*(Choice of One)*

**Gnocchi with Crispy Prosciutto**

Roasted Confetti Corn | Parsley Pistou | Red Chili Oil

**XO Shrimp**

Masago Firecracker Cream | Baby Bok Choy | Lotus Root Chip

**Shoyu – Glazed Pork Belly**

Calvados | Fuji Apple Soubise | Apple Chutney

**Salad**

*(Choice of One)*

**Romaine Salad**

Red and Green Baby Romaine | Oven – Roasted Tomatoes | Shaved Parmesan | Asiago Garlic Croutons | Peppered Caesar Dressing

**Baby Gem Salad**

Baby Gem Lettuce | Blue Cheese Mousse | Heirloom Cherry Tomatoes | Picked Red Onions | Peppered Bacon Crumbles | Charred Scallion Vinaigrette

**Kale & Arugula Salad**

Baby Kale | Wild Rocket Arugula | Golden Frisee | Roasted Beets | Goat Cheese | Dried Cherries | Toasted Pepitas | Blackened Shallot Vinaigrette

**Main Entrée**

*(Choice of One)*

**Blackened Salmon 90 Per Person**

Crispy Chickpeas | Fingerling Hash | Sweet Pepper Coulis | Haricot Vert | Garlic Confit

**Branzino 100 Per Person**

Baby Zucchini | Sweet Potato Puree | Green Curry Butter

**Filet 117 Per Person**

Herbed Potato Puree | Baby Vegetables | Sun – dried Tomatoes | Shmear | Cabernet Demi

**Braised Short Rib 112 Per Person**

Yukon Mash | Wild Mushroom | Asparagus Tips

Roasted Tomato Demi – Glace

**Tuscan Chicken Breast Roasted 92 Per Person**

Wilted Kale & Spinach | Israeli Couscous | Garden Vegetables

Roasted Chicken Jus

**Vegetarian Portobello Ravioli 90 Per Person**

Parmesan Cream | Crispy Sage | Seared Butternut Squash

**DUO Main Entrée**

**Filet & Lobster 142 Per Person**

Boursin Mash | Charred Asparagus | Bouillabaisse Cream | Red Wine Reduction

**Filet & Scallop 130 Per Person**

Seared Day Boat Scallop | Parsnip & Puree

Citrus – Glazed Brussel Sprouts

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## DESSERTS

### DESSERT

*(Choice of One)*

#### **The Truffle**

Chocolate Joconde | Chocolate Ganache | Chocolate Mousse | Dark Chocolate Truffle | Cocoa Butter Spray

#### **Bosque Verde**

Pistachio Joconde | Vanilla Mousse | Macerated Strawberries

#### **Sweet Farmers Brew**

Sweet Cucumber Basil Soup | Green Yogurt Mousse | Raspberry Ganache

#### **The Orchid**

Citrus Shortbread | Milk Chocolate Mousse | Soft Carmel | Whipped Lemon Cream | Orange Milk Chocolate Glaze

#### **The Islander**

Coconut Macaron | Passion Fruit Cream | Mango Gelee | White Chocolate Mousse

#### **The Black Forest**

Chocolate Sweet Dough | Cocoa Bean Biscuit | Black Cherry Confit | Dark Chocolate Mousse

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**DINNER BUFFET**

<b>DINNER BUFFET</b>	
<b>Chef Table</b>	<b>142 Price</b>
<b>SALAD</b>	
<b>Baby Gem Lettuce</b>	
Baby Gem Lettuce Hearts   Shaved Watermelon Radish Crumbled Goat Cheese   Crispy Pancetta   Picked Red Onions   Cava Vinaigrette	
<b>Grilled Asparagus</b>	
Stone Fruit Compote   Crispy Shallots   Herbs   Red Chimichurri	
<b>ENTREE</b>	
<b>Braised Beef Short Ribs</b>	
Creamy Mascarpone Polenta   Cabernet Reduction	
<b>Seared Halibut Filet</b>	
Horseradish   Garlic Spinach   Lemon Rappé	
<b>Cage – Free Chicken Breast</b>	
Fine Herbs   Fond Chardonnay	
<b>SIDES</b>	
<b>Sweet Potato Steaks</b>	
Miso Glaze	
<b>Grilled Corn Farrotto</b>	
Parmesan   Asparagus Tips	
<b>Cast – Iron Brussel Sprouts</b>	
Roasted Tomato   Garlic Confit	
<b>Pretzel Rolls</b>	
<b>HOUSE MADE DESSERTS</b>	
Black Forest Tart	
Apricot Orange Cake	
Mango Passion Show ( <i>Vegan</i> )	
<b>French Bistro Haute</b>	<b>137 Price</b>
<b>SALAD</b>	
<b>Kale Salad</b>	
Baby Kale   Wild Rocket   Roasted Golden Beets   Goat Cheese White Balsamic Vinaigrette	
<b>Haricot Vert Salad</b>	
Roasted Tomatoes   Fried Shallots   Shaved Carrots   Grated Eggs Olives   Curly Frisee Lemon Shallot Vinaigrette	
<b>ENTREE</b>	
<b>Coq au Vin</b>	
Pearl Onions   Sautéed Mushrooms   Mirepoix Vegetables	
<b>Pan – Seared Salmon</b>	
Fine Herb – Citrus Sage	
<b>Beef Au Poivre</b>	
Tri -Colored Peppercorn Demi	
<b>SIDES</b>	
<b>Aubergine and Heritage Tomato Ragu</b>	
Braised Eggplant   Stewed Heirloom Tomatoes	
<b>Potato Dauphinois</b>	
Layered Yukon Potatoes   Creamy Bechamel	
<b>Tri – color Carrots   Parsley Pistou</b>	
Parsley Pistou	
<b>Mini Baguette</b>	
<b>HOUSE MADE DESSERTS</b>	
Crème Caramel	
Vanilla Éclair	
Dark Chocolate Mocha Shot ( <i>Vegan / Wheat Free</i> )	

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**DINNER BUFFET**

<b>DINNER BUFFET</b>			
<b>Caribbean</b>	<b>122 Price</b>	<b>Mediterranean</b>	<b>132 Price</b>
<b>Salads</b>		<b>Salads</b>	
<b>Spinach &amp; Cabbage Salad</b>		<b>Field Greens</b>	
Grilled Pineapples   Peppers   Red Onions   Cherry Tomatoes Mojito Vinaigrette		Shaved Red Onions   Cucumbers   Carrots  Creamy Yogurt – Dill Emulsion	
<b>Ensalada Palmitas</b>		<b>Couscous Salad</b>	
Cherry Tomatoes   Cucumbers   Hearts of Palm   Red Onion  Bell Peppers   Watermelon Radish   Cilantro  Avocado Lime Yogurt Dressing		Toasted Israeli Couscous   Grilled Artichokes   Caramelized Onions Sundried Tomatoes   Roasted Red Peppers   Chickpeas   Feta Cheese Herb Dressing	
<b>Entrée</b>		<b>Entrée</b>	
Jerk Chicken Thighs Pineapple – Rum Glaze Grilled Churrasco Skirt Steak Chimichurri Pacific Mahi Mahi Sweet Pepper Mango Salsa		<b>Oven – Roasted Branzino</b>	
		Lemon Oil   Marinated Artichoke   Blistered Heirloom Tomatoes	
<b>Sides</b>		<b>Beef Souvlaki</b>	
<b>Maduros</b>		Beef Tenderloin   Smoky Souvlaki Sauce   Grilled Onions   Picked Parsley	
Sweet Plantain		<b>Moroccan Spiced Chicken</b>	
<b>Sofrito Black Beans</b>		Lentils   Preserved Lemon Sauce	
Toasted Cumin   Vinegar		<b>Sides</b>	
<b>Calypso Rice Pilaf</b>		<b>Falafel</b>	
Saffron – Curried Broth   Grilled Vegetables		Tzatziki	
<b>Sweet Potato Rolls</b>		<b>Rosemary   Oregano Potatoes</b>	
<b>House Made Desserts</b>		Fingerling Potatoes	
Almond Banana Milk Chocolate Tart Jamaican Rum Cake Mocha Shot (VG)		<b>Roasted Mediterranean – Spiced Vegetables</b>	
		Garden Vegetables   Sumac	
		<b>Warm Pita Bread</b>	
		<b>House Made Desserts</b>	
		Baklava Olive Oil Almond Apricot Tart Tiramisu (VG / GF)	
		Enhancement Option	
		<b>Warm Pita Bread   Tzatziki</b>	
		<b>6 Per Person</b>	

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# COCKTAILS

## BEVERAGES

**Bartender required, \$200 per Bartender**  
**Luxor Recommends one bartender per 100 guests, based on full guest guarantee**

### SELECT BRANDS

#### SCOTCH

Scotch Johnnie Walker Black

#### WHISKEY

Jack Daniel's

#### VODKA

Kettle One

#### GIN

Bombay

#### RUM

Bacardí Light

#### Canadian Whiskey

Crown Royal

#### TEQUILA

Herradura Blanco

#### COGNAC

Martell VSOP

#### Cellar Master Wine

Dark Harvest Cabernet Sauvignon | Chardonnay

#### Seasonal Craft Beer

**Domestic** – Budweiser | Bud Light | Coors Light

**Imported** – Corona | Heineken

**Hard Seltzer**- Bud Light Hard Seltzer

**Non-alcoholic** - Heineken Zero

### ULTRA BRANDS

#### SCOTCH

Glenlivet 12

#### Bourbon

Bulleit

#### VODKA

Grey Goose

#### GIN

Bombay Sapphire

#### RUM

Bacardí Superior

#### WHISKEY

Knob Creek

#### TEQUILA

Patrón Silver

#### COGNAC

Rémy Martin VSOP

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## BEVERAGES

### HOSTED BAR PACKAGES

Packages allow for unlimited consumption within the agreed amount of time of beverage service based on the number of attendees

Should the actual guest count be greater than the guarantee, you will be charged accordingly

Time may be extended beyond three hours at an additional \$10 per person, per hour

	<u>Select Brands</u>	<u>Ultra-Brands</u>
<b>One Hour</b>	<b>28 Per Person</b>	<b>30 Per Person</b>
<b>Two Hours</b>	<b>36 Per Person</b>	<b>38 Per Person</b>
<b>Three Hours</b>	<b>46 Per Person</b>	<b>48 Per Person</b>

### SPONSORED BAR

Ultra-Brands	<b>13 Each</b>
Select Brands	<b>12 Each</b>
House Wine by the Glass	<b>13 Each</b>
Imported Beer	<b>8 Each</b>
Craft Beer	<b>10 Each</b>
Domestic Beer/Nonalcoholic Beer/Hard Seltzer	<b>7 Each</b>
Soft Drinks	<b>6 Each</b>
Bottled Water	<b>6 Each</b>
Sparkling Bottled Water	<b>6 Each</b>
Fruit Juice	<b>6 Each</b>
Red Bull Regular and Sugar free	<b>8 Each</b>

### CASH BAR

Cash Bar Minimum	<b>\$500 Per Bar</b>
Ultra-Brands	<b>14 Each</b>
Select Brands	<b>13 Each</b>
House Wine by the Glass	<b>14 Each</b>
Imported Beer	<b>9 Each</b>
Craft Beer	<b>11 Each</b>
Domestic Beer/Nonalcoholic Beer/Hard Seltzer	<b>8 Each</b>
Soft Drinks	<b>7 Each</b>
Bottled Water	<b>7 Each</b>
Sparkling Bottled Water	<b>7 Each</b>
Fruit Juice	<b>7 Each</b>
Red Bull Regular and Sugar free	<b>9 Each</b>

### All-appropriate mixers and condiments included with all bars

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.



## BEVERAGES

### CUSTOM SIGNATURE COCKTAIL

16 Per Drink

### BLOODY MARY BAR

18 Per Drink

#### CHOOSE ONE

Grey Goose Vodka  
Grey Goose Le Citron Vodka  
Absolute Peppar Vodka  
Hangar 1 Chipotle Vodka  
Patron Resporsado Tequilla  
Maker's Mark Bourbon  
Budweiser Beer

#### CHOOSE ONE

Bloody Mary Mix  
Clamato Juice  
V8 Juice  
Tabasco  
Green Chili Salsa  
Lemon or Lime Juice  
Ground Horseradish

#### CHOOSE ONE

Kosher Salt  
Celery Salt  
Celery or Carrot  
Spanish Olives  
Cocktail Onions  
Lemon Twist  
Pickled Vegetables

#### CHOOSE ONE

Rosemary  
Parsley  
Cilantro

Add large shrimp \$8 or Bacon \$1

### MIMOSA BAR

16 Per Drink

La Marca Prosecco with Guest Choice of:

Orange Juice, Cranberry Juice, Limoncello, Peach Juice, Kiwi Strawberry Juice, Pineapple Juice, or Apple Juice

Topped with Strawberry, Black Berry, Lemon Wedge and/or Pineapple Spears

### MARGARITA BAR

16 Per Drink

Sauza Gold Tequila with Guest Choice of:

Traditional, Strawberry, Mango, or Peach

### MOJITO BAR

16 Per Drink

Muddled to Order

White Rum with Mint leaves, Limes, and Cane Sugar

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.

## 2023 Catering Menu Guidelines

Our team of Catering professionals will be happy to customize and tailor specialty menus upon request.

**Food & Beverage Service:** Luxor Hotel & Casino is the only authorized licensee to sell and serve food, liquor, beer, and wine on the premises. Therefore, all food and beverage must be supplied by Luxor.

**Taxes and Service Charges:** Luxor will add 19% non-taxable Service Charge, 5% taxable Administrative Charge and prevailing sales tax currently at 8.375% on food and beverage in addition to the prices stated in this guide. Tax and service charges are subject to change without notice. All bars are subject to a \$200 bartender fee per four-hour service. Cash bars are subject to a \$500 minimum. All carvers, station attendants, made-to-order requests, or requests for additional servers beyond hotel standard are \$200 each per four-hour service. Hotel agrees to prepare food 3% over the stated guarantee to a maximum of 50 people. Due to Health Regulations and quality concerns, remaining items from any meal period may not be repurposed or served again for another function or break

**Menu Selection:** To ensure that every detail is handled in a timely manner, Luxor requests that the menu selection and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additional or deletions can be made. When the BEO's are finalized, please sign, and return fourteen (14) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

**Guarantee:** We need your assistance in making all your event successful. Luxor requests that the client notify the Catering Department with the exact number of guests attending the function seventy – two (72) business hours prior to function (not counting weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the group is charged for the original guaranteed number.

**Audio Visual Equipment:** The Resort has a fully equipped audio – visual company on property. Encore, Audio Visual, can handle any range of audio-visual requirements including electrical power.

### MEAL SERVICE

Breakfast is served from 5 a.m. – 11 a.m. PST

Lunch is served from 11 a.m. – 3 p.m. PST

Dinner and Reception is served from 3 p.m. – 9 p.m. PST

Plated meal service is based on a 2-hour service time

Breaks are based upon 30-minute service time

Buffets are served for a 2-hour service time

An extension in service time is subject to additional labor fees

Any meal service after 9 p.m. PST will be assessed a 50% menu surcharge

Buffets have a 15-guest minimum

Hors D'oeuvre have a 50-piece minimum

### POP UP EVENTS

A Food or Beverage Event requested within 72 Hours of the start time will be considered a POP UP. Specific food or beverage may not be available with POP UP requests and must be approved by the Executive Banquet Chef. In the event food requested is not on hand Chef may offer “chef's selection” if labor is available to produce POP UP request. **Additional labor fees and rush food order fees will apply for all POP-UP orders.** A 20% fee will be applied to entire banquet event order along with additional labor fees of \$500.00 and up based on the guest count, square footage of space and needs to accommodate the POP-UP request.

### SPECIAL MEALS

The special menus requested are designed only for religious or health reasons. Mandalay Bay takes these health and religious requirements very seriously. Our banquet menu above does offer wheat free, vegan, and vegetarian items built into each menu to satisfy most of your guests with special requests. Each menu item on our buffet is labeled for our guests, so they can clearly see items that contain these 9 allergens (dairy, tree nuts, shellfish, wheat, eggs, and fish). Please keep in mind that while menus may not include ingredients containing the above items Mandalay Bay Resort and Casino food is made in a facility where wheat, along with other allergens may be airborne.

**Vegan Gluten Friendly | Halal | Hindu Vegetarian | Kosher Selection are listed below:**



# SPECIAL MEALS

**SPECIAL MEALS MENU - VEGAN I GLUTEN FRIENDLY**

Please provide VEGAN request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

**VEGAN I GLUTEN FRIENDLY BREAKFAST 88 Per Person**

**Monday**

**Tofu “Egg” Muffin**

Scrambled Tofu Frittata I Sundried Tomato I Spinach I Caramelized Onions I Breakfast Potatoes I Seasonal Fruit Cup

**Tuesday**

**Spinach and Tofu Scramble**

Red Skin Breakfast Potatoes I Vegan Breakfast I Fruit Cup

**Wednesday**

**Chickpea – Fingerling Potato Hash**

Sweet Potatoes I Broiled Roma Tomato I Seasonal Fruit Cup

**Thursday**

**Vegan & Wheat Free Waffle**

Warm Maple Syrup I Vegan Sausage I Almond Butter I Seasonal Fruit Cup

**Friday**

**Tofu “Egg” Muffin**

Scrambled Tofu Frittata I Sundried Tomato I Spinach I Caramelized Onions I Breakfast Potatoes I Seasonal Fruit Cup

**Saturday**

**Steel Cut Oatmeal**

Dried Fruit Compote I Caramelized Granny Smith Apples I Breakfast Potatoes I Seasonal Fruit Cup

**Sunday**

**Chickpea – Fingerling Potato Hash**

Sweet Potatoes I Broiled Roma Tomato I Seasonal Fruit Cup

**VEGAN I GLUTEN FRIENDLY LUNCH**

**110 PER PERSON**

**Monday**

**Vegetable Napoleon Stack**

Eggplant I Zucchini I Heirloom Tomato I Portobello Mushroom I Herb Quinoa I Carrot Puree I Tiramisu

**Tuesday**

**Grilled Tofu Steak**

Edamame I Broccolini I Tamarind Glaze I Chocolate Exotic I Chocolate Mousse I Mango Compote I Mango Gelee I Tropical Mousseline

**Wednesday**

**Stuffed Zucchini Steaks**

Aubergine Duxelles I Braised French Lentils I Red Pepper Coulis I Apple Crisp

**Thursday**

**Roasted Cauliflower Steak**

Sweet Potato Haystack I Lemon – Thyme White Beans I Parsley Pistou I Kataifi Pistachio Crunch

**Friday**

**Vegetable Napoleon Stack**

Eggplant I Zucchini I Heirloom Tomato I Portobello Mushroom I Herb Quinoa I Carrot Puree I Tiramisu

**Saturday**

**Grilled Tofu Steak**

Edamame I Baby Bok Choy I Tamarind Glaze I Chocolate Exotic: Chocolate Mousse I Mango Compote I Mango Gelee I Tropical Mousseline

**Sunday**

**Stuffed Zucchini Steaks**

Aubergine Duxelles I Braised French Lentils I Red Pepper Coulis I Apple Crisp

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.

**SPECIAL MEALS MENU - VEGAN I GLUTEN FRIENDLY**

Please provide VEGAN request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

**VEGAN I GLUTEN FRIENDLY DINNER      132 Per Person**

**Monday**

**White Bean Ragout**

Spiced Collard Greens | Seared Sweet Potato  
Chocolate Exotic: Chocolate Mousse | Mango Compote |  
Mango Gelee | Tropical Mousseline

**Tuesday**

**Vegan Jambalaya**

Seitan, Beans | Vegetables | Tomato Dirty Rice  
Tiramisu: Coffee Tiramisu | Cocoa Dust

**Wednesday**

**Duo of Curries**

Crisp Red Tofu | Yellow Root Vegetables | Basmati Rice  
Golden Raisin  
Panna Cotta | Strawberry Soup | Lemon Gelee | Kataifi | Pistachio  
Crunch

**Thursday**

**Gardein Chicken Piccata**

Wheat – Free Pasta | Asparagus Tips | Roasted Tomatoes  
Caper Emulsion  
Apple Tart: Vegan Tart | Roasted Apples | Vanilla Whipped Cream

**Friday**

**White Bean Ragout**

Spiced Collard Greens | Seared Sweet Potato  
Chocolate Exotic: Chocolate Mousse | Mango Compote |  
Mango Gelee | Tropical Mousseline

**Saturday**

**Vegan Jambalaya**

Seitan, Beans | Vegetables | Tomato Dirty Rice  
Tiramisu: Coffee Tiramisu | Cocoa Dust

**Sunday**

**Duo of Curries**

Crisp Red Tofu | Yellow Root Vegetables | Basmati Rice  
Golden Raisin  
Panna Cotta | Strawberry Soup | Lemon Gelee | Kataifi | Pistachio  
Crunch

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.



## SPECIAL MEALS MENU - HALAL

Please provide HALAL request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

### HALAL BREAKFAST 88 Per Person

#### Monday

Vegetable Samosa | Sukhi Chicken | Vada Sambar | Aloo Bhaji  
Naan Bread

#### Tuesday

Onion Bhaji | Egg Curry | Iddily Sambar | Aloo Ki Curry  
Naan Bread

#### Wednesday

Vegetable Samosa | Cheese Omelet | Masala Dosa-Chutney  
Aloo Bhaji | Naan Bread

#### Thursday

Onion Bhaji | Egg Masala | Sheek Kebab Sukhi Bhaji (PEANUTS)  
Naan Bread

#### Friday

Vegetable Samosa | Sukhi Chicken | Vada Sambar | Aloo Bhaji  
Naan Bread

#### Saturday

Onion Bhaji | Egg Curry | Iddily Sambar | Aloo Ki Curry  
Naan Bread

#### Sunday

Vegetable Samosa | Cheese Omelet | Masala Dosa-Chutney  
Aloo Bhaji | Naan Bread

### HALAL LUNCH 110 PER PERSON

#### Monday

Aloo Pakora | Tandoori Chicken | Chicken Tikka Masala  
Dewane Handi | Naan Bread | Basmati Rice | Kheer

#### Tuesday

Gobi Ki Pakora | Chicken Kofta Curry | Chicken Korma (NUTS)  
Aloo Rajma | Naan Bread | Basmati Rice | Gulab Jamun

#### Wednesday

Aloo Ki Pakora | Tandoori Chicken | Chicken Curry | Chicken Biryani  
Channa Masala | Yellow Dal | Naan Bread | Gulab Jamun

#### Thursday

Vegetable Samosa | Chicken Pudhina | Mix Vegetable Korma (NUTS)  
Dal Maharani | Naan Bread | Basmati Rice | Gulab Jamun

#### Friday

Aloo Pakora | Tandoori Chicken | Chicken Tikka Masala  
Dewane Handi | Naan Bread | Basmati Rice | Kheer

#### Saturday

Gobi Ki Pakora | Chicken Kofta Curry | Chicken Korma (NUTS)  
Aloo Rajma | Naan Bread | Basmati Rice | Gulab Jamun

#### Sunday

Aloo Ki Pakora | Tandoori Chicken | Chicken Curry | Chicken Biryani  
Channa Masala | Yellow Dal | Naan Bread | Gulab Jamun

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.

## SPECIAL MEALS MENU - HALAL

Please provide HALAL request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

### **HALAL DINNER** **132 Per Person**

#### **Monday**

Onion Bhaji | Chicken Tikka | Chicken Korma (NUTS)  
Aloo Rajma | Yellow Dal | Naan Bread | Basmati Rice  
Gulab Jamun

#### **Tuesday**

Vegetable Samosa | Bazari Chicken | Chicken Jal Frezi  
Sag Aloo | Dal Maharani | Basmati Rice | Naan Bread | Kheer

#### **Wednesday**

Gobi Pakora | Bazari Chicken | Chicken Sag  
Bhindi Masala | Dal Maharani | Naan Bread | Basmati Rice  
Kheer

#### **Thursday**

Chicken Pakora | Chicken Kofta Curry | Chicken Tikka Masala  
Aloo Rajma | Yellow Dal | Naan Bread | Basmati Rice | Kheer

#### **Friday**

Onion Bhaji | Chicken Tikka | Chicken Korma (NUTS)  
Aloo Rajma | Yellow Dal | Naan Bread | Basmati Rice  
Gulab Jamun

#### **Saturday**

Vegetable Samosa | Bazari Chicken | Chicken Jal Frezi  
Sag Aloo | Dal Maharani | Basmati Rice | Naan Bread | Kheer

#### **Sunday**

Gobi Pakora | Bazari Chicken | Chicken Sag  
Bhindi Masala | Dal Maharani | Naan Bread | Basmati Rice  
Kheer

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.

## SPECIAL MEALS MENU - HINDU VEGETARIAN

Please provide HINDU VEGETARIAN request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

### HINDU VEGETARIAN BREAKFAST **88 Per Person**

#### Monday

Vegetable Samosa | Vada Sambar | Iddily Chutney | Aloo Bhaji  
Naan Bread

#### Tuesday

Onion Bhaji | Masala Dosa-Chutney | Vada Sambar  
Aloo Ki Curry | Naan Bread

#### Wednesday

Vegetable Samosa | Uppma-Chutney | Vada Sambar Aloo Bhaji  
Naan Bread

#### Thursday

Onion Bhaji | Iddily-Vada Sambar | Masala Dosa – Chutney  
Sukhi Bhaji (PEANUTS) | Nan Bread

#### Friday

Vegetable Samosa | Vada Sambar | Iddily Chutney | Aloo Bhaji  
Nan Bread

#### Saturday

Onion Bhaji | Masala Dosa-Chutney | Vada Sambar  
Aloo Ki Curry | Nan Bread

#### Sunday

Vegetable Samosa | Uppma-Chutney | Vada Sambar Aloo Bhaji  
Naan Bread

### HINDU VEGETARIAN LUNCH **110 PER PERSON**

#### Monday

Aloo Pakora | Dewane Handi | Bhindi Masala | Mix Vegetable  
Pudhina Curry | Dal Tudka | Naan Bread | Basmati Rice | Kheer

#### Tuesday

Gobi Ki Pakora | Aloo Rajma | Bhindi Sag Aloo | Vegetable Korma  
(NUTS) | Dal Maharani | Naan Bread | Basmati Rice | Gulab Jamun

#### Wednesday

Aloo Ki Pakora | Channa Masala, Aloo Gobi, Sag Paneer, Yellow Dal  
Naan Basmati Rice | Gulab Jamun

#### Thursday

Vegetable Samosa | Aloo Gobi | Egg Plant Bharta | Aloo Rajma  
Naan Bread | Basmati Rice | Gulab Jamun

#### Friday

Aloo Pakora | Dewane Handi | Bhindi Masala | Mix Vegetable  
Pudhina Curry | Dal Tudka | Naan Bread | Basmati Rice | Kheer

#### Saturday

Gobi Ki Pakora | Aloo Rajma | Bhindi Sag Aloo | Vegetable Korma  
(NUTS) | Dal Maharani | Naan Bread | Basmati Rice | Gulab Jamun

#### Sunday

Aloo Ki Pakora | Channa Masala, Aloo Gobi, Sag Paneer, Yellow Dal  
Naan Basmati Rice | Gulab Jamun

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.

## SPECIAL MEALS MENU - HINDU VEGETARIAN

Please provide HINDU VEGETARIAN request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

### **HINDU VEGETARIAN DINNER** **132 Per Person**

#### **Monday**

Onion Bhaji | Aloo Rajma | Bhindi Masala | Vege Korma (NUTS)  
Yellow Dal | Naan | Basmati Rice | Gulab Jamun

#### **Tuesday**

Vege Samosa | Vege Jal Frezi | Channa Masala | Aloo Gobi | Dal  
Maharani | Naan Bread | Basmati Rice | Kheer

#### **Wednesday**

Gobi Pakora | Bhindi Masala | Paneer Tikka Masala | Vege Jal Frezi  
Dal Maharani | Naan Bread | Basmati Rice | Gulab Jamun

#### **Thursday**

Gobi Pakora | Channa Masala | Vege Korma (NUTS) | Paneer Tikka  
Masala | Yellow Dal | Naan Bread Basmati Rice | Gulab Jamun

#### **Friday**

Onion Bhaji | Aloo Rajma | Bhindi Masala | Vege Korma (NUTS)  
Yellow Dal | Naan | Basmati Rice | Gulab Jamun

#### **Saturday**

Vege Samosa | Vege Jal Frezi | Channa Masala | Aloo Gobi | Dal  
Maharani | Naan Bread | Basmati Rice | Kheer

#### **Sunday**

Gobi Pakora | Bhindi Masala | Paneer Tikka Masala | Vege Jal Frezi  
Dal Maharani | Naan Bread | Basmati Rice | Gulab Jamun

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.

**SPECIAL MEALS MENU - KOSHER**

Please provide KOSHER request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

**KOSHER BREAKFAST 100 Per Person**

**Monday**

**Bagel and Cream Cheese, Muffin**

String Cheese | Yogurt | Whitefish Salad | Hard Boiled Egg  
Granola Bar  
Juice

**Tuesday**

**Roll Margarine & Jelly Danish**

String Cheese | Yogurt | Egg Salad | Fresh Fruit | Granola Bar  
Juice

**Wednesday**

**Bagel | Cream Cheese | Muffin**

String Cheese | Yogurt | Whitefish Salad | Hard Boiled Egg  
Granola Bar  
Juice

**Thursday**

**Roll, Margarine & Jelly, Danish**

String Cheese, Yogurt, Egg Salad, Fresh Fruit, Granola Bar and  
Juice

**Friday**

**Bagel and Cream Cheese, Muffin**

String Cheese | Yogurt | Whitefish Salad | Hard Boiled Egg  
Granola Bar  
Juice

**Saturday**

**Roll Margarine & Jelly Danish**

String Cheese | Yogurt | Egg Salad | Fresh Fruit | Granola Bar  
Juice

**Sunday**

**Bagel | Cream Cheese | Muffin**

String Cheese | Yogurt | Whitefish Salad | Hard Boiled Egg  
Granola Bar  
Juice

**KOSHER LUNCH**

**126 Per Person**

**Monday**

**Asian Salmon**

Couscous | String Beans Napoleon  
Spinach Salad | Mandarin Oranges  
Strawberries | Blueberries | Craisins | Pecans  
Honey Mustard Dressing

**Tuesday**

**Babaganoush Pastrami and Turkey Sandwich**

Israeli Combination Salad | Hummus | Moroccan Carrots | Eggplant  
Turnips | Cole Slaw | Pickles | Potato Chips  
Brownie

**Wednesday**

**Stuffed Vegetarian Cabbage with Roasted Garlic**

Green Salad with Tomatoes | Cucumber | Heats of Palm | Garbanzo  
Beans | Croutons | Country French Dressing | Potatoes | Mixed  
Vegetables  
Chocolate Cake

**Thursday**

**Sweet and Sour Soy Chicken Cutlet**

Spinach Salad | Mushrooms | Tomatoes | Green Beans | Corn | Red  
Onions | Crispy Onions | Currants | Italian Dressing  
Rice Pilaf | Squash | Zucchini  
Pareve Cheesecake

**Friday**

**Asian Salmon**

Couscous | String Beans Napoleon  
Spinach Salad | Mandarin Oranges  
Strawberries | Blueberries | Craisins | Pecans  
Honey Mustard Dressing

**Saturday**

**Babaganoush Pastrami and Turkey Sandwich**

Israeli Combination Salad | Hummus | Moroccan Carrots | Eggplant  
Turnips | Cole Slaw | Pickles | Potato Chips  
Brownie

**Sunday**

**Stuffed Vegetarian Cabbage with Roasted Garlic**

Green Salad with Tomatoes | Cucumber | Heats of Palm | Garbanzo  
Beans | Croutons | Country French Dressing | Potatoes | Mixed  
Vegetables  
Chocolate Cake

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.



## SPECIAL MEALS MENU - KOSHER

Please provide KOSHER request to Catering Manager no later than 7 business days prior to event day. All meals below are served on specific days outlined and may not be modified.

### **KOSHER DINNER** **142 Per Person**

#### **Monday**

##### **Stuffed Peppers**

Green Salad | Mixed Vegetables | Sweet Potatoes  
French Pastry

#### **Tuesday**

##### **Soy Chicken Cutlet**

*Combo Salad to include Cucumbers | Tomatoes*  
Roasted Garlic Potatoes | Zucchini | Squash  
French Pastry

#### **Wednesday**

##### **Asian Salmon**

Green Salad | Rice Pilaf | French String Beans  
French Pastry

#### **Thursday**

##### **Tilapia with Cous Cous**

Spinach Salad | Broccoli | Carrots  
French Pastry

#### **Friday**

##### **Stuffed Peppers**

Green Salad | Mixed Vegetables | Sweet Potatoes  
French Pastry

#### **Saturday**

##### **Soy Chicken Cutlet**

*Combo Salad to include Cucumbers | Tomatoes*  
Roasted Garlic Potatoes | Zucchini | Squash  
French Pastry

#### **Sunday**

##### **Asian Salmon**

Green Salad | Rice Pilaf | French String Beans  
French Pastry

Pricing is subject to a 19% non-taxable Service Charge and a 5% taxable Administrative Charge — prevailing tax rate is 8.375%.