



# CULINARY EXPERIENCE



THE ENTERTAINMENT AUTHORITY

**MGM GRAND.**  
LAS VEGAS



# SUNRISE MENU

## SUNRISE MENU

Breakfasts are designed for 90 minutes of service. Add \$4 per guest for an additional 30 minutes of service. Maximum two hours of service. Pastries, fruit and juices are not transferable to refreshment breaks.

### CONTINENTAL

**\$36 PER GUEST**

Bottled Juices

Orange, Cranberry, Apple

Freshly Brewed Coffees and Teas with Traditional Condiments

Low-Fat Yogurts (G, D) with Housemade Granola

Seasonal Fruit (VG)

Whole Fruit, Sliced Melons and Berries

Bakery Basket (G, D) of Freshly Baked Danishes, Daily Croissants and Muffins

Served with Butter and Preserves

### CONTINENTAL PLUS

**\$48 PER GUEST**

Bottled Juices

Orange, Cranberry, Apple

Freshly Brewed Coffees and Teas with Traditional Condiments

Low Fat Yogurts (G, D) with Housemade Granola

Seasonal Fruit (VG)

Whole Fruit, Sliced Melons and Berries

Bakery Basket (G, D) of Freshly Baked Danishes, Daily Croissants and Muffins

Served with Butter and Preserves

Choice of Housemade Breakfast Sandwich or Wrap (Maximum of One Item from Page Four)

## SUNRISE MENU

Breakfasts are designed for 90 minutes of service. Add \$5 per guest for an additional 30 minutes of service. Maximum two hours of service. Pastries, fruit and juices are not transferable to refreshment breaks.

### FULL BREAKFAST (MINIMUM 35 GUESTS)

**\$58 PER GUEST**

Bottled Juices

Orange, Cranberry, Apple

Freshly Brewed Coffees and Teas with Traditional Condiments

Low Fat Yogurts (G, D) with Housemade Granola

Seasonal Fruit (VG)

Whole Fruit, Sliced Melons and Berries

### **Bakery Basket (G, D)**

Freshly Baked Danishes, Daily Croissants and Muffins

Served with Butter and Preserves

Cage Free Scrambled Eggs (V)

Fresh Herbs

Daily Crafted Breakfast Potatoes (VG)

### **Please Select Two Meats From The Griddle:**

Smoked Bacon, Country Spiced Pork Sausage, Chicken Apple Sausage,

Turkey Provolone Sausage, Grilled Ham Steak, Vegan Sausage

### **Please Select One Sweet Indulgence:**

Apple Maple Bread Pudding, Coconut Pineapple Waffle Crunch,

Blueberry Baked Pancake, Cherry Cinnamon Dumpling Cake

## BREAKFAST SANDWICHES

Enhancements must be ordered with a Breakfast Display for the entire group and are priced per person. Enhancements are not transferable to refreshment breaks.

<b>Bacon, Egg and White Cheddar, Biscuit (G, D)</b> Smoked Bacon, Cage Free Egg, Aged White Cheddar, Buttermilk Biscuit	<b>\$18 per Guest</b>
<b>Ham, Egg, Cheddar, Croissant (G, D)</b> Shaved Black Forest Ham, Cage Free Egg, Cheddar Cheese, Butter Flaked Croissant	<b>\$18 per Guest</b>
<b>Sausage, Egg and Cheddar, English Muffin (G, D)</b> Country Pork Sausage, Cage Free Egg, Cheddar Cheese, Housemade English Muffin	<b>\$18 per Guest</b>
<b>Bacon, Egg and American, Brioche Roll (G, D)</b> Smoked Bacon, Cage Free Egg, American Cheese, Brioche Roll	<b>\$18 per Guest</b>
<b>Turkey Sausage and Egg White, Muffin (G, D)</b> Cage Free Egg Whites, Spiced Turkey Sausage, Provolone Cheese, Whole Grain English Muffin	<b>\$18 per Guest</b>
<b>Fig and Prosciutto, Multigrain (G, D)</b> Cage Free Egg Whites, Shaved Prosciutto, Black Mission Fig Jam, Brie Cheese Spread, Multigrain Roll	<b>\$18 per Guest</b>

## BREAKFAST WRAPS

<b>Egg, Chorizo, Jalapeño Jack Cheese (G, D)</b> Cage Free Egg, Spiced Chorizo, Jalapeño Jack Cheese, Roasted Potatoes, Housemade Flour Tortilla	<b>\$18 per Guest</b>
<b>Bacon, Egg, and Cheese Wrap (G, D)</b> Cage Free Egg, Smoked Bacon, Aged Cheddar Cheese, Roasted Potatoes, Housemade Flour Tortilla	<b>\$18 per Guest</b>
<b>Veggie Wrap (V, G, D)</b> Cage Free Egg Whites, Roasted Sweet Potatoes, Caramelized Diced Sweet Peppers and Onions, Wilted Spinach, Provolone Cheese, Whole Wheat Tortilla	<b>\$18 per Guest</b>
<b>“Just Eggs” Wrap (VG)</b> “Just Eggs”, Caramelized Sweet Peppers, Roasted Mushrooms, Sweet Potatoes, Gluten-Free Tortilla	<b>\$18 per Guest</b>

## BREAKFAST ENHANCEMENTS AND STATIONS

Enhancements must be ordered with a breakfast display, for the entire group and are priced per person. Enhancements are not transferable to refreshment breaks.

### **Toasting Experience**

**\$12 per Guest**

#### **Start**

Assortment of Sliced Breads, English Muffins, and Mini Bagels (V, G, D)

#### **Please Select Three Toppings:**

Nut Butters: Peanut Butter (VG, N), Almond Butter (VG, N)

Sweets: Raspberry Jam (VG), Local Honey (V), Nutella, Seasonal Berries (VG)

Cheeses: Whipped Cream Cheese, Strawberry Cream Cheese, Chive Cream Cheese, Boursin Cheese (V, D)

Favorites: Smashed Avocado (VG), Pomegranate Seeds (VG), Cinnamon and Sugar (VG)

### **Eggs Prepared by Our Chef (Chef Required)**

**\$26 per Guest**

Whole Eggs, Omelets, Scrambles (V)

Toppings: Bacon, Mushrooms (VG), Scallions (VG), Tomatoes (VG),

Peppers (VG), Cheddar Cheese (V, D), Black Forest Ham,

Spinach (VG), Sausage, Roasted Salsa (VG)

### **Belgian Waffle Station**

**\$19 per Guest**

Traditional Pearl Sugar Waffles (G, D, V)

Toppings: Maple Syrup (V), Seasonal Berry Compote (VG),

Whipped Cream (V, D), Fresh Berries (VG), Rich Chocolate Sauce (V, D)

### **Crispy French Toast Station**

**\$19 per Guest**

Crispy Brioche French Toast (G, D, V)

Toppings: Maple Syrup, Seasonal Berry Compote, Whipped Cream,

Fresh Berries, Rich Chocolate Sauce

## BREAKFAST ENHANCEMENTS AND STATIONS

Enhancements must be ordered with a breakfast display, for the entire group and are priced per person. Enhancements are not transferable to refreshment breaks.

### Housemade Quiche

**\$18 per Guest**

**Please Select Two Flavors:**

#### Quiche Lorraine (G, D)

Gruyère Cheese, Bacon Lardons, Caramelized Onions, Fresh Herbs

#### Wild Mushroom Quiche (G, D, V)

Roasted Mushrooms, Goat Cheese, Spinach, Fresh Herbs

#### Roasted Tomatoes and Spinach Quiche (G, D, V)

Sundried Tomatoes, Young Spinach, Aged Provolone Cheese

#### The Favorite (G, D)

Bacon Lardons, Spiced Sausage, Ham, Aged Cheddar Cheese, Hand-Cut Chives

### Breakfast Pizzas (Chef with Pizza Ovens Required)

**\$19 per Guest**

**Please Select Two Flavors:**

#### Florentine Pizza (G, D)

Parmesan, Feta, Fontina, and Mozzarella Cheeses, Shaved Prosciutto, Spinach, Red Onions, Fresh Cracked Egg

#### Southwest Pizza (G, D)

Spicy Chorizo, Scrambled Eggs, Sweet Peppers, Pepper Jack Cheese, Chipotle Aioli

#### Denver Pizza (G, D)

Holland Peppers, Shaved Onions, Charred Ham, Scrambled Eggs, Aged Cheddar Cheese

#### Hangover Pizza (G, D)

Bacon, Spiced Sausage, Ham, Velveeta Cheese, Fresh Cracked Egg, Hand-Cut Chives

#### Feel Good Pizza (V, D)

Cauliflower Crust, Sautéed Mushrooms, Sundried Tomatoes, Feta Cheese, Cage Free Egg Whites, Wild Arugula

## BREAKFAST ENHANCEMENTS AND STATIONS

Enhancements must be ordered with a breakfast display, for the entire group and are priced per person. Enhancements are not transferable to refreshment breaks.

### **Baked Frittatas**

**\$19 per Guest**

**Please Select Two Flavors:**

#### **Ham and Cheddar (D)**

Cage-Free Eggs, Black Forest Ham, Aged Cheddar Cheese, Roasted Potatoes

#### **Italian (D,V)**

Cage-Free Eggs, Sun Dried Tomatoes, Mozzarella Cheese, Young Spinach, Sweet Basil

#### **Peppers and Onions (D,V)**

Cage-Free Eggs, Caramelized Onions, Charred Sweet Peppers, Pepper Jack Cheese

#### **Sweet Potatoes and Egg White (D,V)**

Cage-Free Egg Whites, Roasted Sweet Potatoes, Diced Peppers, Feta Cheese

#### **Quiche Lorraine (G, D)**

Gruyère Cheese, Bacon Lardons, Caramelized Onions, Fresh Herbs

#### **Wild Mushroom Quiche (G, D, V)**

Roasted Mushrooms, Goat Cheese, Spinach, Fresh Herbs

#### **Roasted Tomatoes and Spinach Quiche (G, D, V)**

Sundried Tomatoes, Young Spinach, Aged Provolone Cheese

#### **The Favorite (G, D)**

Bacon Lardons, Spiced Sausage, Ham, Aged Cheddar Cheese, Hand-Cut Chives

### **Scrambles**

**\$18 per Guest**

**Please Select One Flavor:**

#### **The Hangover (D)**

Cage-Free Eggs, Smoked Bacon, Spiced Sausage, Charred Ham, Tater Tots, Velveeta Cheese, Hand-Cut Chives

#### **Chorizo and Egg (D)**

Cage-Free Eggs, Golden Brown Breakfast Potatoes, Spicy Chorizo, Sweet Peppers, Pepper Jack Cheese, Pico de Gallo

Chef or Attendant Fee \$275.00 each for two hours  
If more than 12 Chefs are needed, each Chef will be \$325.00

*All prices are subject to sales tax and prevailing service charge. Food and beverage pricing is subject to change without notice.  
Pricing can be guaranteed up to six months prior to the function if requested and confirmed in writing. Consuming uncooked meat, fish or dairy foods increases the risk of illness.*



## BREAKFAST ENHANCEMENTS AND STATIONS

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### Scrambles

**\$18 per Guest**

#### Please Select One Flavor:

#### California (D)

Cage-Free Egg Whites, Sweet Peppers, Sautéed Spinach, Sliced Olives, Roasted Mushrooms, Feta Cheese, Fresh Herbs

#### Healthy Start (VG)

Tofu Scramble, Seasonal Squashes, Braised Kale, Roasted Mushrooms, Fresh Herbs

#### Green Thumb (VG)

“Just Eggs,” Blistered Tomatoes, Vegan Cheese, Sautéed Spinach, Sweet Peppers, Roasted Mushrooms, Fresh Herbs

### Parfait Creations (Chef Attended or Stand Alone)

**\$15 per Guest**

#### Please Select Two to Start:

Greek Yogurt (V, D)

Vanilla Yogurt (V, D)

Fruit Yogurt (V, D)

Vegan Yogurt (VG)

#### Please Select Five Toppings:

Housemade Granola, Shaved Almonds, Toasted Coconut, Golden Raisins, Fresh Berries, Dried Cranberries, Chia Seeds, Hemp Seeds, Local Honey, Agave, Diced Seasonal Melons, Berry Compote

Chef or Attendant Fee \$275.00 each for two hours  
If more than 12 Chefs are needed, each Chef will be \$325.00

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### Oatmeal Overload

**\$15 per Guest**

#### Select One Selection for \$15 or Two for \$20:

Hot Traditional Oatmeal (VG)

Hot Quinoa Muesli (VG)

Cold Seasonal Overnight Oats (VG,N)

Cold Chia Seed Pudding (VG, N)

#### Select Five Toppings:

Shaved Almonds, Toasted Coconut, Golden Raisins, Fresh Berries, Dried Cranberries, Chia Seeds, Hemp Seeds, Local Honey, Agave, Berry Compote, Brown Sugar

## GRAB AND GO BREAKFAST OFFERINGS

### Housemade Parfaits (V, G, D, N)

**\$15 Each**

Greek Yogurt, Fruit Compote, Granola

### Seasonal Fruit Cups (VG)

**\$12 Each**

Seasonal Melons, Berries, and Grapes

### Daily Muffins and Danishes (V, G, D, N)

**\$70 per Dozen**

Baked Fresh Daily

### Housemade Breakfast Sandwiches and Wraps

**\$18 Each**

Select From Our Breakfast Sandwiches and Wraps on page 5

### Seasonal Whole Fruit (VG)

**\$7 Each**

Chef or Attendant Fee \$275.00 each for two hours  
If more than 12 Chefs are needed, each Chef will be \$325.00

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## BREAKFAST ENHANCEMENTS AND STATIONS

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### GRAB AND GO BREAKFAST BOWLS

<b>Chorizo and Egg (D)</b>	<b>\$24 per Guest</b>
Scrambled Eggs, Golden Breakfast Potatoes, Spicy Chorizo, Sweet Peppers, Pepper Jack Cheese, Pico de Gallo	
<b>All American (D)</b>	<b>\$24 per Guest</b>
Scrambled Eggs, Golden Breakfast Potatoes, Smoked Bacon, Pork Sausage, Cheddar Cheese, Chives	
<b>Grandma's Biscuits and Gravy (G, D)</b>	<b>\$24 per Guest</b>
Fresh Baked Biscuits, Country Gravy, Pork Sausage Links	
<b>California (D)</b>	<b>\$22 per Guest</b>
Egg Whites, Sweet Peppers, Sautéed Spinach, Sliced Olives, Roasted Mushroom, Feta Cheese	
<b>Healthy Start (VG)</b>	<b>\$22 per Guest</b>
Tofu Scramble, Seasonal Squashes, Braised Kale, Roasted Mushrooms, Hand-Picked Herbs	



# TAKE A BREATH MENU

## DESIGNED BREAKS

Packaged breaks are designed for 30 minutes of service and a minimum of 35 guests.  
Packaged breaks must be ordered for the entire group.

### CASA COCINA

**\$22 PER GUEST**

Corn Tortilla Chips (VG), Queso Dip, Pinto Bean Dip (V, D),  
Guacamole (VG), Tomatillo Salsa, Pico de Gallo, Churros (V, G)

### HALF-TIME

**\$22 PER GUEST**

Mini Hot Dogs (G, D), Spicy Ketchup, Whole Grain Mustard,  
Mayonnaise, Jalapeño Poppers with Spicy Harissa Ranch (V, G, D),  
Assorted Chips and Pretzels, Assorted Mini Cupcakes (V, G, D)

### BOARDWALK

**\$20 PER GUEST**

Assorted Donuts and Beignets (V, G, D), Fruit Skewers (VG),  
Assorted Flavored Popcorn (Bulk – Choose Two from the Following Flavors (V):  
Salt & Vinegar, White Cheddar, Dill Pickle, Buffalo Hot, Ranch, Caramel,  
Chocolate Tide, Cookies & Cream, S'mores),  
Vitamin Water

### CRUNCH TIME

**\$21 PER GUEST**

Cheez-It Crackers, Cheetos, Goldfish Crackers,  
Caramelized Assorted Nuts, Chocolate Covered Pretzels (V, G, D),  
Peanut Butter & Jelly Cookies (V, G),  
Powerade

## ALL-DAY BREAKS & REFRESHMENTS

Create your own break by choosing from snacks and beverages.

### ORCHARD

Seasonal Melons and Berries	<b>\$12 Each</b>
Whole Fresh Fruit	<b>\$7 Each</b>
Fruit Skewers	<b>\$10 Each</b>
Low-Fat Fruit Flavored Yogurts	<b>\$8 Each</b>
Seasonal Fresh Fruit Display	<b>Large \$650   Medium \$500   Small \$300</b>

### FROM THE MILL

Assorted Danish Pastries	<b>\$70 per Dozen</b>
Assorted Muffins	<b>\$70 per Dozen</b>
Cinnamon Rolls	<b>\$70 per Dozen</b>
Pecan Sticky Buns	<b>\$70 per Dozen</b>
Assorted Freshly Baked Butter, Chocolate Hazelnut, Almond and Raspberry Croissants (Choose One)	<b>\$70 per Dozen</b>
Assorted Lemon, Banana and Apple Cinnamon Fruit Breads	<b>\$70 per Dozen</b>
Assorted Donuts	<b>\$70 per Dozen</b>
Coffee Cakes (Choose One)	
Apricot Pistachio, Blueberry, Cherry, Apple Cinnamon	<b>\$70 per Dozen</b>
Scones (Choose Three)	
Blueberry, Ham and Cheese, Bacon Gruyère, Tomato Mozzarella	<b>\$70 per Dozen</b>
Cornbread Basket with Sweet Butter (Choose One or Three)	
Plain, Bacon and Jalapeño Cheddar	<b>\$70 per Dozen</b>
Fresh Mini Bagels with a Variety of Flavored Cream Cheeses	<b>\$70 per Dozen</b>
Assorted Healthy Bars	<b>\$8 Each</b>
Housemade Granola Bars	<b>\$96 per Dozen</b>
Gluten-Free Muffins (Choose One)	
Banana Nut, Blueberry, Cranberry Orange, Double Chocolate	<b>\$84 per Dozen</b>
Vegan Muffins (Choose One)	
Banana, Blueberry, Chocolate Banana, Lemon Poppy, Zucchini	<b>\$84 per Dozen</b>

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## ALL-DAY BREAKS & REFRESHMENTS

Create your own break by choosing from snacks and beverages.

### FROM THE MILL

Vegan/Gluten Friendly (Choose One)	<b>\$84 per Dozen</b>
Gluten-Free Fudge Brownies	
Strawberry Linzer Cookie (Vegan, Gluten Friendly)	
Chocolate Chip Cookies (Vegan, Gluten Friendly)	
Assorted Cupcakes (Vegan/Gluten Friendly)	

### SPLASH

Freshly Brewed Coffees and Decaffeinated Coffees	<b>\$105 per Gallon</b>
Selection of Hot Teas	<b>\$105 per Gallon</b>
Selection of Juices	<b>\$8 Each</b>
Assorted Soft Drinks	<b>\$7 Each</b>
Perrier	<b>\$8 Each</b>
Smart Water	<b>\$9 Each</b>
Vitamin Water (Assorted Flavors)	<b>\$9 Each</b>
Fiji Water	<b>\$9 Each</b>
MGM Grand Bottled Water	<b>\$7 Each</b>
Bottled Iced Teas	<b>\$8 Each</b>
Bottled Press Juices	<b>\$12 Each</b>
AHA Sparkling Water	<b>\$7 Each</b>

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## ALL-DAY BREAKS & REFRESHMENTS

Create your own break by choosing from snacks and beverages.

### REWARDS

Afternoon Tea Cookies	<b>\$68 per Dozen</b>
Homemade Cookies (Choose Four)	<b>\$70 per Dozen</b>
Chocolate Chip, Oatmeal Raisin, Peanut Butter, M&M's, Walnut Double Chocolate, White Chocolate Macadamia, Pecan Butterscotch, Sweet Butter	
Chocolate Walnut Fudge Brownies	<b>\$70 per Dozen</b>
White and Dark Chocolate	
White Chocolate Macadamia Blondies	<b>\$70 per Dozen</b>
White and Dark Chocolate Dipped Strawberries	<b>\$84 per Dozen</b>
Biscotti	<b>\$70 per Dozen</b>
Rice Crispy Bars	<b>\$70 per Dozen</b>
Housemade S'mores	<b>\$74 per Dozen</b>
French Macaroons	<b>\$74 per Dozen</b>
Coconut Macaroons	<b>\$74 per Dozen</b>
Chocolate Covered Oreos	<b>\$74 per Dozen</b>
Assorted Dessert Bars	<b>\$70 per Dozen</b>
Candy Bars	<b>\$7 Each</b>
Frozen Ice Cream Candy Bars	<b>\$96 per Dozen</b>
Häagen-Dazs Ice Cream Bars	<b>\$96 per Dozen</b>
Frozen Fruit Bars	<b>\$84 per Dozen</b>
Assorted Energy Bars	<b>\$7 Each</b>
Assorted Tea Sandwiches	<b>\$84 per Dozen</b>
Select one flavor:	
- Prosciutto, Goat Cheese, & Orange Blossom Honey	
- Ricotta Cheese, Marinated Tomatoes, & Pistachio Mint Pesto	
- Grilled Chicken, Celery, Candied Walnuts, & Sliced Grapes	



## ALL-DAY BREAKS & REFRESHMENTS

Create your own break by choosing from snacks and beverages.

### CRUNCHY

Individual Bags of Popcorn	<b>\$7 Each</b>
Individual Bags of Trail Mix	<b>\$8 Each</b>
Individual Bags of Potato Chips	<b>\$7 Each</b>
Individual Bags of Pretzels	<b>\$7 Each</b>
Assorted 100 Calorie Packs	<b>\$7 Each</b>
Chips and Salsa Bar with Three Fire-Roasted Salsas	<b>\$95 per Bowl</b>
Southwestern Trail Mix	<b>\$75 per Pound</b>
Pretzels	<b>\$75 per Pound</b>
Mixed Nuts	<b>\$85 per Pound</b>

### HIGH OCTANE

Starbucks® Frappuccino	<b>\$10 Each</b>
Red Bull Energy Drink	<b>\$10 Each</b>
Powerade Sports Drink (Assorted Flavors)	<b>\$9 Each</b>

### INDIVIDUAL PROTEIN PACKS

Sonoma Protein Box of Cubed Cheese, Sweet Grapes, Artisan Crackers (G, D)	<b>\$16 Each</b>
K-12 Protein Box of Housemade Salami, Fresh Cheese, Artisan Crackers, Hard-Cooked Egg, Sweet Grapes (D)	<b>\$20 Each</b>
Seasonal Crudité Cups with Young Carrots, Celery, Broccoli, Cauliflower, Cherry Tomatoes Choice of Buttermilk Ranch Dressing or Housemade Hummus (VG)	<b>\$14 Each</b>



# LUNCH MENU

## LUNCH BUFFETS

Lunch buffets are designed for 90 minutes of service and a minimum of 15 guests.  
Desserts are not transferable to refreshment breaks.

### SANDWICH SHOP LUNCH BUFFET

\$65 PER GUEST  
SUNDAY SPECIAL \$62 PER GUEST

#### **Soup of the Day**

Chef's Selection of Housemade Soup, Fresh Baked Breads

#### **Composed Salads**

##### **Farmer's Best Salad (VG)**

Hand-Picked Field Greens, Heirloom Cherry Tomatoes, Red Onions,  
Persian Cucumbers, Shaved Young Carrots, Pea Sprouts,  
Sweet Raspberry Vinaigrette

##### **Traditional Potato Salad (V)**

Braised Kennebec Potatoes, Hard-Poached Egg, Sweet Onions, Celery,  
Fresh Herbs, Dijon Mustard, Roasted Garlic Aioli

#### **Sandwiches**

Housemade Pickles, Pickled Vegetables, Peppers, Packaged Artisan Kettle Chips

##### **Chicken Caprese (G, D) (For 30% of the Group)**

Shaved Chicken Breast, Mozzarella, Heirloom Tomatoes, Pesto Aioli,  
Hand-Picked Spring Mix, Herbed Ciabatta Roll

##### **Turkey & Swiss (G, D) (For 45% of the Group)**

Shaved Turkey, Roasted Red Peppers, Emmenthal Swiss Cheese,  
Tender Greens, Dijon Aioli, Multigrain Ciabatta Roll

##### **Italian (G, D) (For 20% of the Group)**

Shaved Ham, Cured Salami, Spiced Pepperoni, Aged Provolone Cheese, Romaine  
Hearts, Spicy Red Pepper Relish, Italian Dressing, House-Baked Hoagie Roll

##### **Grilled Veggie Wrap (VG) (For 5% of the Group)**

Roasted Zucchini, Yellow Squash, Portabella Mushrooms, Red Peppers, Shredded Carrots,  
Romaine Lettuce, Condimento Balsamic Vinaigrette, Gluten-Free Wrap

## LUNCH BUFFETS

Lunch buffets are designed for 90 minutes of service and a minimum of 15 guests.  
Desserts are not transferable to refreshment breaks.

### Sandwiches

#### **Enhancement: Housemade Grilled Cheese Sandwiches, Fresh Off the Evo Grill (G, D)**

Additional \$6.00 per Guest | Chef Required @ \$275 Each per Station

Brioche Bread, Aged Cheddar, American, Provolone Cheese

### Sweet

Red Velvet Cookie (G, D)

Rice Krispy M&M's Treat (D)

S'mores Brownie (G, D)

Freshly Brewed Coffee and Teas

Iced Tea

## ASIAN LUNCH BUFFET

**\$65 PER GUEST | MONDAY SPECIAL \$62 PER GUEST**

### Composed Salads

#### **Hearts of Palm & Cucumber Salad (VG)**

Braised Hearts of Palm, Diced Cucumbers, Sweet Red Peppers,  
Red Onions, Toasted Sesame Seeds, Sweet Chili Vinaigrette

#### **Sesame Noodle Salad (V, G)**

Long Grain Noodle, Napa Cabbage, Shredded Carrot, Jicama, Green Onions, Cilantro, Garlic Soy Emulsion

### Entrées

#### **Kung Pao Chicken**

Charred Chicken Thigh, Diced Red and Green Bell Peppers, Scallions, Cashews,  
Dried Tientsin Chilies, Sweet & Spicy Citrus Reduction

#### **Classic Beef & Broccoli (G)**

Seared Flank Steak, Charred Broccoli, Fresh Ginger,  
Toasted Sesame Seeds, Brown Sugar, Dark Soy Sauce

## LUNCH BUFFETS

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### ASIAN LUNCH BUFFET

#### Entrées

#### Honey Garlic Tofu (VG)

Crispy Tofu, Picked Green Beans, Seasonal Squash, Sweet Peppers, Sweet Mirin, Fried Garlic, Tamari Glaze, Season's Best Stir-Fried Vegetables Wok-Charred Vegetables, Green Onions, Toasted Scallions, Garlic Sauce

#### Steamed Jasmine Rice (VG)

Toasted Sesame Seeds, Nori

#### Enhancement: Selection of Sushi Rolls (G, S)

Additional \$11 per Piece

#### Please Select Four Flavors:

Cucumber Roll, 911 Spicy Crab Roll, Salmon Cucumber, Ahi Tuna Roll, Spicy Salmon Roll, Spider Roll, California Roll, Spicy Tuna Roll

Vegan Sushi Available – Ask Your Catering Manager

Served with Soy Sauce, Wasabi, Pickled Ginger

#### Sweet

Coconut Tapioca, Mango Compote (VG, GF)

Egg Custard Tart

Coffee Chocolate Cake

#### Dessert Enhancement: Mochi Ice Cream, Displayed in a Freezer

Additional \$6 Each

Rice Dough Filled with Ice Cream, Assorted Flavors

Freshly Brewed Coffee and Teas

Iced Tea

## LUNCH BUFFETS

Lunch buffets are designed for 90 minutes of service and a minimum of 15 guests.  
Desserts are not transferable to refreshment breaks.

### MEXICAN LUNCH BUFFET

\$65 PER GUEST | TUESDAY SPECIAL \$62 PER GUEST

#### Composed Salads

##### Watermelon & Cucumber (VG)

Season's Best Watermelon, Cucumbers, Shaved Red Onions, Spiced Pepitas, Mint, Citrus Tajin Vinaigrette

##### Ensalada Fresca (V, D)

Hearts of Romaine, Charred Corn, Diced Cucumber, Red Onions, Black Beans, Queso Fresco, Cilantro, Shaved Radish, Chipotle Ranch Dressing

#### Entrées

##### Chicken Enchiladas (D)

Housemade Corn Tortillas, Citrus Braised Chicken, Salsa Verde, Jack Cheese, Crème, Shaved White Onions, Cilantro

##### Beef Machaca

Slow-Braised Beef, Serrano Chile, Stewed Tomatoes, Fresh Oregano, Pickled Vegetables

##### Arroz Mexicano (VG)

Toasted Rice, Crushed Tomatoes, Garlic, Onions

##### Black Beans & Calabacitas (VG)

Braised Black Beans, Charred Corn, Sweet Peppers, Onions, Seasonal Squashes, Lime Reduction

#### Salsa Bar

Salsa Verde, Salsa Roja, Housemade Guacamole, Pico de Gallo, Tortilla Chips

#### Enhancement: Tortillas Off the Grill Station (VG)

Housemade Corn Tortillas, Fresh Off the Evo Grill

Additional \$6.00 per Guest | Chef Required @ \$275 Each per Station

#### Churro Station

Cinnamon Sugar Churros, Chocolate and Dulce de Leche Sauce

Additional \$8.00 per Guest

#### Sweet

Coconut Flan

Mexican Hot Chocolate Tart

Rumchata Cheesecake

Freshly Brewed Coffee and Teas

Iced Tea

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## LUNCH BUFFETS

Lunch buffets are designed for 90 minutes of service and a minimum of 15 guests.  
Desserts are not transferable to refreshment breaks.

### ITALIAN LUNCH BUFFET

**\$65 PER GUEST | WEDNESDAY SPECIAL \$62 PER GUEST**

#### Composed Salads

##### **Classic Caesar Salad (G, D)**

Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Pea Sprouts, Caesar Dressing

##### **Antipasti Ravioli (G, D)**

Housemade Cheese Ravioli, Dried Salami, English Peas, Pickled Peppers, Fresh Mozzarella, Marinated Olives, Grape Tomatoes, Italian Vinaigrette

#### Entrées

Artisan Breads and Butter

##### **Tuscan Chicken (G, D)**

Braised Chicken Thigh, Kalamata Olives, Sundried Tomatoes, Spinach, Mushrooms, Fresh Basil, Fusilli Pasta, White Wine Cream Reduction

##### **Pesce Alla Piccata (S, D)**

Atlantic Salmon, Flash Fried Capers, Parsley Leaf, White Wine Butter Sauce, Lemon Zest

##### **Lasagna Florentine (G, D)**

Housemade Pasta, Spinach, Parmesan Reggiano, Mozzarella, Ricotta, Sweet Tomato Sauce

##### **Impossible Meatballs (VG)**

Crushed Tomatoes, Sweet Onions, Garlic, Hand-Cut Herbs

##### **Enhancement: Fresh Baked Focaccia Bread, Straight from the Oven (G, D)**

Roasted Garlic, Sea Salt, Olive Oil

Additional \$7.00 per Guest | Chef Required @ \$275 Each per Station

#### Sweet

Tiramisu

Limoncello Cake

Raspberry Panna Cotta

Freshly Brewed Coffee and Teas

Iced Tea

## LUNCH BUFFETS

Lunch buffets are designed for 90 minutes of service and a minimum of 15 guests.  
Desserts are not transferable to refreshment breaks.

### AMERICAN BBQ LUNCH BUFFET

**TWO ENTRÉES \$65 PER GUEST | THURSDAY SPECIAL \$62 PER GUEST**  
**THREE ENTRÉES \$70 PER GUEST | THURSDAY SPECIAL \$67 PER GUEST**  
**FOUR ENTRÉES \$75 PER GUEST | THURSDAY SPECIAL \$72 PER GUEST**

#### Composed Salads

##### Broccoli Salad (D)

Season's Best Broccoli Florets, Dried Cranberries, Crumbled Bacon, Diced Red Onions, Cheddar Cheese, Toasted Sunflower Seeds, Sweet Cream Dressing

##### Mixed Green Salad (VG)

Field Greens, Heirloom Tomatoes, Shaved Red Onions, Cucumbers, Young Carrots, Pea Sprouts, Red Wine Vinaigrette

#### Select Two, Three, Or Four Entrées:

##### Sliced Brisket

Slow-Smoked Brisket, Crispy Fried Onions, Sweet Carolina BBQ Sauce, Hand-Cut Chives

##### Beer Braised Cheddarwurst (D)

Caramelized Sweet Onions, Peppers, IPA Pan Jus, Toasted Sesame Seed Buns

##### Grilled Chicken Breast & Thighs

Flame-Grilled Chicken Breast and Thighs, Charred Scallions, Lemon Zest, Rosemary, Thyme, Sage

##### BBQ Pulled "Pork" (VG)

Plant-based Pulled "Pork," Tangy St. Louis BBQ Sauce

#### Accompaniments

Artisan Breads and Butter

##### Three Cheese Mac & Cheese (V, G, D)

Housemade Pasta, Aged Cheddar, Parmesan Reggiano, Smoked Gouda, Toasted Panko

##### Season's Best Succotash (Vegan)

Charred Corn, Edamame, Sweet Peppers, Red Onions, Jalapeño, Kidney Beans



## LUNCH BUFFETS

Lunch buffets are designed for 90 minutes of service and a minimum of 15 guests.  
Desserts are not transferable to refreshment breaks.

### **Enhancement: Grandma's Cornbread and Biscuits Station (V, G, D)**

Additional \$8.00 per Guest

Fresh Baked Jalapeño Cheddar Cornbread, Butter Flaked Biscuits, Honey Butter

### **Sweet**

Banana Pudding

Key Lime Tart

Strawberry Shortcake (Gluten Friendly)

Freshly Brewed Coffee and Teas

Iced Tea

### **B.Y.O. DELI LUNCH BUFFET**

**\$65 PER GUEST | FRIDAY SPECIAL \$62 PER GUEST**

### **Composed Salads**

#### **Hearts of Romaine Salad (V, D)**

Romaine Hearts, Tear Drop Tomatoes, Roasted Artichoke Hearts, Watermelon  
Radish, Shaved Carrots, Picked Herbs, Tomato Ranch Dressing

#### **New York Deli Pasta Salad (V, G, D)**

Elbow Pasta, Sweet English Peas, Shredded Carrots, Red Onions, Creamy Apple Cider Emulsion

### **From the Bakery**

Daily Selection of Assorted Sliced Artisan Breads, Rolls, and Pita

Gluten-Free Bread Available for \$12.00 per Loaf

### **Meats & Cheeses**

Shaved Black Forest Ham, Oven-Roasted Turkey Breast, Pepper-Crusted Roast Beef  
Aged Cheddar, Jalapeño Jack, Smoked Provolone (V, D)

### **Please Select One:**

Classic Egg Salad, Olive Oil-Poached Tuna Salad, Shaved & Roasted Veggies  
Hearts of Romaine (VG), Sliced Tomatoes (VG), Shaved Red Onions (VG),  
Pea Sprouts (VG), Flavored Aioli (V, D), Whole Grain Mustard (VG),  
Housemade Pickles, Pickled Vegetables, Peppers

## LUNCH BUFFETS

Lunch buffets are designed for 90 minutes of service and a minimum of 15 guests.  
Desserts are not transferable to refreshment breaks.

### B.Y.O. DELI LUNCH BUFFET

\$65 PER GUEST | FRIDAY SPECIAL \$62 PER GUEST

#### **Enhancement: Vegan Soup, Simmered Daily In-House (VG)**

Additional \$10 per Guest

Freshly Baked Rolls with Butter

#### **BYO Banana Split Station**

Vanilla Ice Cream with Chocolate Sauce, Caramelized Bananas, Toppings

Additional \$10 per Guest

#### **Sweet**

Black and White Cookie

Rocky Road Brownie

Cherry Crumble Bar

Freshly Brewed Coffee and Teas

Iced Tea

### MEDITERRANEAN-GREEK LUNCH BUFFET

\$65 PER GUEST | SATURDAY SPECIAL \$62 PER GUEST

#### **Composed Salads**

##### **Greek Salad (V, D)**

Hearts of Romaine, Shaved Red Onions, Sliced Cucumbers, Heirloom Tomatoes,  
Feta Cheese, Kalamata Olives, Pepperoncini, Garbanzo Beans, Red Wine Vinaigrette

##### **Quinoa Salad (VG)**

Toasted Quinoa, Spinach, Diced Cucumbers, Cherry Tomatoes, Red Onions, Lemon Emulsion

#### **Entrées**

Artisan Breads and Butter

##### **Souvlaki Beef Kabobs (D)**

Marinated Beef Tenderloin, Fresh Oregano, Garlic, Cumin, Tzatziki Sauce, Shaved Red Onions, Cilantro  
Based on Two Skewers per Guest

##### **Moroccan Tagine Chicken (G)**

Spiced Chicken Breast, Toasted Cous Cous, Sweet Onions, Paprika, Ginger, Sliced Lemon

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## LUNCH BUFFETS

Lunch buffets are designed for 90 minutes of service and a minimum of 15 guests.  
Desserts are not transferable to refreshment breaks.

### **Entrées**

Artisan Breads and Butter

### **Mediterranean Garlic Shrimp (D, S)**

Red Onions, Cracked Green Olives, Chili Flakes, Cherry Tomatoes,  
Garlic, Herbs, Capers, Lemon Zest, Hand-Picked Herbs

### **G. B. D. Falafel (VG)**

Braised Garbanzo Beans, Fresh Herbs, Tahini Drizzle

### **Basmati Rice (VG)**

Long Grain Basmati Rice, Toasted Pine Nuts, Turmeric, Cumin, Cilantro

### **Enhancement: Mezze Display (V)**

Additional \$1,600 per Large Display (1 Large Display Serves 100 Guests)

Pita Bread, Fattoush, Marinated Olives, Sundried Tomatoes,  
Housemade Hummus, Baba Ghanoush, Tabbouleh

### **Sweet**

Pistachio Roll

Chocolate Tahini Cake

Greek Yogurt, Fruit Compote and Honey (D)

Freshly Brewed Coffee and Teas

Iced Tea

## BUILD YOUR OWN PLATED LUNCH

All menu items are served with your choice of salad and dessert, freshly brewed coffees, iced and hot teas and a selection of rolls with butter. Additional Courses available at an upcharge.

### Select One Starter

#### Caesar (V, G, D)

Chopped Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Sweet Pea Sprouts, Caesar Dressing

#### Tomato & Mozzarella (V, D)

Seasons Best Red and Yellow Tomatoes, Housemade Mozzarella, Fresh Basil, Toasted Sunflower Seeds, Pesto Vinaigrette

#### Chopped (VG)

Chopped English Cucumbers, Cherry Tomatoes, Pickled Red Onions, Sweet Peppers, Braised Garbanzo Beans, Fresh Corn, Red Wine Vinaigrette

#### Wedge (D)

Young Iceberg, Cherry Tomatoes, Shaved Red Onions, Crisp Bacon, Blue Cheese Crumble, Hand-Cut Herbs, Blue Cheese Dressing

#### Seasonal Greens (V, D)

Hand-Picked Greens, Sliced Cucumbers, Grape Tomatoes, Shaved Radish, Pea Sprouts, Buttermilk Emulsion

### Select One Protein

#### Roasted Chicken Breast

**\$62 per Guest**

Pan Jus

#### Slow-Braised Short Rib

**\$60 per Guest**

Natural Reduction

#### Atlantic Salmon (S, D)

**\$62 per Guest**

Orange Agrodolce Nage

#### Striped Bass (S)

**\$64 per Guest**

Herbed Lemon Vinaigrette

#### Beef Tenderloin

**\$66 per Guest**

Chianti Sauce

#### Chicken Breast & Salmon (S)

**\$68 per Guest**

Pan Jus, Red Pepper Gastrique

#### Braised Short Rib & Citrus Shrimp (D, S)

**\$70 per Guest**

Natural Reduction, Citrus Purée Blanc

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## BUILD YOUR OWN PLATED LUNCH

All menu items are served with your choice of salad and dessert, freshly brewed coffees, iced and hot teas and a selection of rolls with butter. Additional Courses available at an upcharge.

### Select One Protein

#### Chicken Breast & Striped Bass (S)

**\$68 per Guest**

Pan Jus, Herbed Lemon Vinaigrette

### Select One Accompaniment

#### Cajun Pasta (G, D)

Housemade Pasta, Garlic Cream Reduction, Cajun Spices, Sweet Peppers, Blistered Cherry Tomatoes, Lemon Zest

#### Spicy Tomato Pasta (G, D)

Housemade Pasta, Crushed Tomatoes, Fried Capers, Kalamata Olives, Broccolini, Charred Eggplant, Chili Flake

#### The Favorite (D)

Potato Purée, Citrus Broccolini, Heirloom Carrots, Caramelized Peral Onions

#### Greek Lovers (D)

Toasted Quinoa, Kalamata Olives, Seasonal Squashes, Feta Cheese, Fresh Herbs

#### Steak House (D)

Potato Au Gratin, Charred Asparagus, Confit cherry Tomatoes, Sautéed Mushrooms

### Select One Dessert

#### Tiramisu (G, D)

Mascarpone Cream, Coffee-Soaked Ladyfingers, Chocolate Cake

#### Carrot Cake Bar (G, D)

Carrot Spiced Cake, Pineapple Jam, Cream Cheese Mousse

#### Vanilla Cheesecake (G, D)

NY Style Cheesecake, Marinated Berries, Gluten Friendly

#### Chocolate Caramel Tart (G, D)

Chocolate Mousse, Caramel Cream, Hazelnut Crunch

#### Peach Melba (G, D)

Peach Compote, Vanilla Cream, Raspberry Whipped Ganache

#### Coconut Panna Cotta (VG, Gluten Friendly)

Coconut Custard, Tropical Fruit Compote.

Add Your Custom Event Logo for an Additional \$8 per Guest (Lead time of Two Weeks)

## GRAB AND GO LUNCH BOWLS

All menu items are served with your choice of salad. Three flavors of warm bowls and dessert. All bowls are served warm.

### **Please Select One Salad:**

**\$60 per Guest**

#### **Sweet Corn Salad (VG)**

Charred Corn, Sweet Peppers, Red Onions, Green Onions, Lime Vinaigrette

#### **Mac Salad (V, G, D)**

Fresh Pasta, Shredded Carrots, Onions, Sweet Mayo

#### **Potato Salad (V, D)**

Russet Potato, Celery, Onions, Egg, Mayo, Mustard

#### **Super Grain Salad (VG)**

Braised Quinoa, Shredded Kale, Cherry Tomatoes, Sherry Vinaigrette

### **Please Select Up To Three Bowls:**

#### **Chicken Bowls**

##### **Mediterranean Chicken Bowl (D)**

Herb Roasted Chicken Breast, Rice Pilaf, Kalamata Olives, Shaved Red Onions, Sweet Peppers, Young Carrots, Feta Cheese, Lemon Vinaigrette

##### **Southwest Chicken Bowl (D)**

Grilled Chicken Breast, Spanish Rice, Braised Black Beans, Charred Corn, Housemade Pico de Gallo, Roasted Broccoli, Queso Fresco

##### **Chicken Curry Bowl**

Braised Chicken Thigh, Steamed Basmati Rice, Young Squash, Shaved Red Onions, Cilantro, Cardamon Curry Sauce

#### **Beef Bowls**

##### **Southwest Barbacoa Bowl (D)**

Shredded Beef Barbacoa, Spanish Rice, Braised Black Beans, Charred Corn, Housemade Pico de Gallo, Roasted Broccoli, Queso Fresco

## BUILD YOUR OWN PLATED LUNCH

All menu items are served with your choice of salad and dessert, freshly brewed coffees, iced and hot teas and a selection of rolls with butter. Additional courses available at an upcharge.

### Pasta Bowls

#### Roasted Tomatoes & Meatball Bowl (G, D)

Blistered Cherry Tomatoes, Sweet Basil, Housemade Meatballs, Parmesan Cheese, Penne Pasta

#### Roasted Chicken & Seasonal Vegetables (G, D)

Roasted Chicken Breast, Seasonal Vegetables, Bowtie Pasta, Lemon Tarragon Nage, Parmesan Cheese

### Vegetarian Bowls \*

#### Asian Tofu Bowl (VG, G)

Teriyaki Glazed Tofu, Steamed Rice, Young Bok Choy, Seasonal Wok Charred Vegetables

#### Roasted Cauliflower Bowl (VG)

Roasted Rainbow Cauliflower, Basmati Rice, Dried Mango, Shaved Almonds, Golden Raisins, Coconut Mint Curry Sauce

### Accompaniments

Whole Fresh Fruit of the Day

### Please Select One Dessert:

Chocolate Brownie (V, G D) with Dark Chocolate Ganache

Blondie (V, G, D) with Butterscotch, Powdered Sugar

Housemade Chocolate Chip Cookie (V, G, D)

Housemade Oatmeal Raisin Cookie (V, G, D)

Rice Krispies Treat (V, D) with Sweet Marshmallow

Macarons (V, N) with Almond Flour Meringue, Ganache

### Beverages

Freshly Brewed Coffees and Teas

Iced Tea



Vegetarian

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# RECEPTION MENU



## TASTE OF MGM GRAND

Menu is designed for two hours of service and a minimum of 100 guests.  
Menu must be ordered for the entire group.

### AMBRA

#### Select One Starter

##### Caesar Salad (V, G, D)

Crisp Romaine Hearts, Shaved Parmesan, Garlic Croutons, Garlic Emulsion

##### Caprese (V, D)

Mozzarella Ciliegine, Marinated Heirloom Tomatoes, Fresh Basil, Balsamic Reduction

##### Antipasto Board (D, G)

Artisan Cured Meats, Aged Cheeses, Pickled Vegetables,  
Assorted Olives, Honeycomb, Toasted Artisan Breads

#### Select One Entrée

##### Rigatoni Bolognese (D, G)

Bolognese Sauce, Pecorino Reggiano, Caramelized Fennel

##### Striploin Pizzaiola

Stewed Peppers and Onions, Wild Mushrooms

##### Lobster & Artichoke Ravioli (D, S, G)

Ricotta Salata, Fried Artichokes, Tarragon Beurre Blanc

### CRAFTSTEAK

#### Select One Starter

##### Prosciutto San Daniele

Seasonal Melons, Prosciutto de Parma, Balsamic Glaze

##### Traditional Shrimp Cocktail (S)

Lemon Wedge, Cocktail Sauce

##### Organic Lettuces (V, D)

Field Greens, Heirloom Cherry Tomatoes, Parmesan Cheese, White Balsamic Vinaigrette

## TASTE OF MGM GRAND

Menu is designed for two hours of service and a minimum of 100 guests.  
Menu must be ordered for the entire group.

### CRAFTSTEAK (CONTINUE)

#### Select One Entrée

##### Filet Mignon (D)

Prime Tenderloin Medallions, White Corn Grits, Gruyère Cheese, Peppercorn Jus

##### 24-Hour Braised Short Rib

Cipollini Onions, Brussels Sprouts, Bacon Bordelaise

##### Roasted Salmon (S)

Lemon Confit, Heirloom Cauliflower, Tarragon Beurre Blanc

### TAP SPORTS BAR

#### Select One Starter

##### Wedge Salad (V, D)

Iceberg Lettuce, Vine-Ripened Tomatoes, Shaved Red Onions,  
Crumbled Blue Cheese, Bacon, Blue Cheese Dressing

##### Spinach & Artichoke Dip (V, D, G)

Three Cheese, Garlic Sautéed Baby Spinach, Marinated Artichoke Hearts, Pita Chips, Artisan Sliced Bread

##### Garden Salad (V, D)

Field Greens, Cheddar Cheese, Persian Cucumbers, Shaved Red Onions, Buttermilk Ranch Dressing

#### Select One Entrée

##### Captain's Sliders (G, D)

Captain Morgan BBQ Sauce, Aged Cheddar Cheese, Bacon, Pickle Brioche Bun

##### Nashville Hot Chicken Sliders (G, D)

Nashville Fried Chicken, Sweet & Spicy Cayenne Sauce, Swiss Cheese, Brioche Bun

##### Loaded Tater Tots (D)

Applewood Smoked Bacon, Aged Sharp Cheddar Cheese Sauce, Scallion, Sour Cream

## TASTE OF MGM GRAND

Menu is designed for two hours of service and a minimum of 100 guests.  
Menu must be ordered for the entire group.

### MORIMOTO

#### Select One Starter

##### **Sushi Boat (S)**

Fresh Handmade Sushi Rolls, Nigiri

##### **Pan Fried Pork Gyoza (G)**

Fresh Scallions, Sesame Oil, Sweet Chili Dipping Sauce

##### **Sweet & Spicy Edamame Salad (VG)**

Shishito Peppers, Roasted Corn, Haricot Vert, Chili Vinaigrette

#### Select One Entrée

##### **Braised Black Cod (S)**

Wok-Charred Baby Bok Choy, Ginger-Tamari Glaze

##### **Angry Chicken**

Spicy Marinated Chicken Breast, Grilled Scallions, Roasted Sweet Peppers

##### **Ishi Yaki Chashu Bop**

Roasted Pork Loin, Fried Rice, Spicy Green Beans

## TASTE OF MGM GRAND

Menu is designed for two hours of service and a minimum of 100 guests.  
Menu must be ordered for the entire group.

### INTERNATIONAL SMOKE

#### Select One Starter

##### **Quinoa & Kale (VG)**

Persian Cucumbers, Watermelon Radish, Cranberries, Toasted Pepitas, Ginger Vinaigrette

##### **Roasted Squash Salad (V, D)**

Wild Arugula, Roasted Seasonal Squash, Pepitas, Orange Ricotta, Pomegranate Vinaigrette

##### **BBQ Rib Tip Mac & Cheese (D, G)**

Smoked Beef Brisket, Cornbread Crumble

#### Select One Entrée

##### **“Sinaloa” Style Mary’s Chicken (D)**

Achiote, Salsa Macha, Sauce Pastor, Roasted Sweet Potatoes

##### **International Smoke’s Mahi Mahi (S)**

Roasted Sweet Hominy, Sauce Pozole, Grilled Lime

##### **Smoked Korean Style Short Rib**

Cucumber Kimchi, Jasmine Rice, Apple – Tamari Glaze

#### Taste Of MGM Grand Desserts

Caramel Chocolate Trifle (G, D, N)

Assorted Mini Cheesecakes (D, G)

Tiramisu with Coffee Cream (D, G)

Assorted Tarts (D, G, N)

Assorted French Macarons (V, D)

**4 STATIONS \$120 PER GUEST**

**5 STATIONS \$140 PER GUEST**

**6 STATIONS \$160 PER GUEST**

Freshly Brewed Coffee and Tea

Chef or Attendant Fee \$275.00 + Tax each for two hours,  
If more than 12 Chefs are needed, each chef will be \$325.00 + Tax.

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## HORS D'OEUVRE SELECTIONS

Selections are individually priced and require a minimum of 50 pieces per selection

### HOT BITES

<b>Pigs in a Blanket (G, D)</b> All Beef Frank, Puff Pastry	<b>\$10 per Piece</b>
<b>Cheeseburger Spring Roll (G, D)</b> Prime Beef, American Cheese, Secret Sauce	<b>\$11 per Piece</b>
<b>Mini Firecracker Burrito (G, D)</b> Grilled Chicken, Pepper Jack, Salsa Verde	<b>\$10 per Piece</b>
<b>Brie Cheese &amp; Fig Wellington (G, D)</b> Brie Cheese, Black Forest Ham, Puff Pastry	<b>\$12 per Piece</b>
<b>Buffalo Chicken Spring Roll (G, D)</b> Pulled Chicken, Buffalo Sauce Blue Cheese Dip	<b>\$10 per Piece</b>
<b>Pizza Spring Roll (G, D)</b> Spiced Pepperoni, Mozzarella Cheese, Roasted Tomatoes	<b>\$11 per Piece</b>
<b>Philly Cheesesteak Spring Roll (G, D)</b> Shaved Beef, Sweet Peppers, American Cheese	<b>\$11 per Piece</b>
<b>Firecracker Shrimp (G, D)</b> Citrus Shrimp, Crispy Wonton, Sweet Chili Sauce	<b>\$12 per Piece</b>
<b>Mini Beef Wellington (G, D)</b> Prime Filet, Mushroom Duxelle, Puff Pastry	<b>\$13 per Piece</b>

### COLD BITES

<b>Smoked Salmon Lolli Pop (S, G, D)</b> House-Cured Salmon, caper Cream Cheese, Cucumber	<b>\$12 per Piece</b>
<b>Blackened Tuna &amp; Miso Spoon (S)</b> Mahi Caught Ahi, Toasted Peanut, Wasabi Aioli	<b>\$12 per Piece</b>
<b>Crab Salad on Lavosh Crisp (G, S)</b> Maryland Crab, Salad, Lavosh Crisp	<b>\$13 per Piece</b>
<b>Lobster Salad &amp; Citrus Spoon (S)</b> Cold Water Lobster, Seasonal Citrus	<b>\$15 per Piece</b>

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## HORS D'OEUVRE SELECTIONS

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### COLD BITES (CONTINUED)

<b>Mini Grilled Chicken Chalupa Taco (G, D)</b> Spiced Chicken, Shredded Cheese	<b>\$12 per Piece</b>
<b>Mini Beef Bulgogi Taco (G)</b> Marinated Shaved Beef, Wonton Shell	<b>\$13 per Piece</b>
<b>Antipasto Lollipops (D)</b> Cured Salami, Mozzarella, Basil Pesto, Roasted Tomatoes, Kalamata Olive	<b>\$12 per Piece</b>
<b>Greek Salad Skewers (S)</b> Marinated Feta, Cherry Tomatoes, Cucumber, Anchovy Aioli	<b>\$12 per Piece</b>
<b>Salmon Pastrami Toasts (S, D, G)</b> Caper Crème Fraîche, Pickled Onions	<b>\$12 per Piece</b>
<b>Deviled Eggs</b> Hot Honey Bacon, Jalapeños	<b>\$11 per Piece</b>
<b>Shrimp Ceviche (S)</b> Citrus-Poached Shrimp, Jalapeños, Salted Popcorn	<b>\$13 per Piece</b>
<b>Prosciutto-Wrapped Strawberry (D)</b> Sweet Strawberry, Whipped Goat Cheese, Shaved Prosciutto	<b>\$12 per Piece</b>

### VEGETARIAN HOT BITES ❁

<b>Fig &amp; Mascarpone Purse (V, G, D)</b> Mission Fig Jam, Mascarpone Cheese, Crispy Shell	<b>\$12 per Piece</b>
<b>Spanakopita (V, G, D)</b> Young Spinach, Feta Cheese, Phyllo	<b>\$10 per Piece</b>
<b>Goat Cheese Wellington (V, G, D)</b> Whipped Goat Cheese, Puff Pastry	<b>\$11 per Piece</b>
<b>Grilled Cheese &amp; Smoked Tomato Aioli (V, G, D)</b> Toasted Brioche, Three-Cheese-Smoked Tomato Dip	<b>\$12 per Piece</b>
<b>Artichoke Fritter (V, G, D)</b> Artichoke Heart, Boursin Cheese, Toasted Panko	<b>\$10 per Piece</b>



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## HORS D'OEUVRE SELECTIONS

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### VEGETARIAN HOT BITES ✿

<b>Toasted Ravioli (V, G, D)</b> Housemade Pasta, Whipped Ricotta, Toasted Panko	<b>\$10 per Piece</b>
<b>Brie &amp; Cranberry Purse (V, G, D)</b> Toasted Pastry, Fresh Brie Cheese, Sweet Cranberries	<b>\$12 per Piece</b>
<b>Mozzarella Arancini (V, G, D)</b> Toasted Rice, Housemade Mozzarella, Basil Aioli	<b>\$11 per Piece</b>

### VEGETARIAN COLD BITES ✿

<b>Goat Cheese Toast (V, G, D)</b> Toasted Bread, Whipped Goat Cheese, Lemon Zest	<b>\$10 per Piece</b>
<b>Burrata &amp; Peach Salad (V, D)</b> Sweet Peaches, Young Kale, Housemade Burrata Cheese	<b>\$10 per Piece</b>
<b>Aged Brie Baguette (V, G, D)</b> Honey Cream, Shaved Pear	<b>\$11 per Piece</b>
<b>Grilled Vegetable Napoleon (VG)</b> Grilled Seasonal Vegetable, Hummus	<b>\$11 per Piece</b>
<b>Mini Greek Salad (V, D)</b> Kalamata Olive, Roasted Pepper Cucumber Cup	<b>\$10 per Piece</b>
<b>Fire &amp; Ice Melon Ceviche (VG)</b> Seasonal Melons, Jalapeños, Lime	<b>\$11 per Piece</b>
<b>Burrata Spoon (V, D)</b> Charred Stone Fruit Compote, Pomegranate Molasses	<b>\$11 per Piece</b>



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## CULINARY DISPLAYS

Small Serves 25-50 Guests, Medium Serves 50-75 Guests, Large Serves 75-100 Guests.

### CHARRED & RAW CRISPY GARDEN CRUDITÉS (VG)

**SMALL \$500 EACH**  
**MEDIUM \$800 EACH**  
**LARGE \$1,100 EACH**

Display of Raw and Marinated Farm-Fresh Vegetables,  
Smoked Ranch (D), Hummus and Edamame Spread

### CULINARY CHEESE SHOP (D)

**SMALL \$1,000 EACH**  
**MEDIUM \$1,200 EACH**  
**LARGE \$2,000 EACH**

Display of Domestic and Imported Block Cheeses  
All Choices Served with Artisan Crackers (G), Dried Fruit and Spreads

### CLASSICS CHARCUTERIE AND AGED CHEESE TASTING (D)

**SMALL \$1,200 EACH**  
**MEDIUM \$1,400 EACH**  
**LARGE \$2,000 EACH**

Including a Variety of Cured and Dried Italian Meats, Aged Cheddar Cheese,  
Fresh Mozzarella, Marinated Tomatoes, Marinated Artichokes and a Selection of Olives  
Served with Artisan Crackers



## CULINARY FLAVORS IN ACTION

Stations are designed for two hours of service and a minimum of 35 guests.  
Stations must be ordered for the entire group.

### MGM GRAND SALAD EXPERIENCE

\$24 PER GUEST

A Sampling of Salads from Our Signature Restaurants  
Served with Assorted Artisan Breads

#### Please Select Three:

##### Caesar Salad (G)

Crisp Romaine Hearts, Shaved Parmesan, Garlic Croutons, Garlic Emulsion

##### Caprese (V, D)

Mozzarella Ciliegine, Marinated Heirloom Tomatoes, Fresh Basil, Balsamic Reduction

##### Prosciutto San Daniele

Seasonal Melons, Prosciutto de Parma, Balsamic Glaze

##### The Wedge (V, D)

Iceberg Lettuce, Vine-Ripened Tomatoes, Shaved Red Onions,  
Crumbled Bleu Cheese, Bacon, Bleu Cheese Dressing

##### Garden Salad (V, D)

Field Greens, Cheddar Cheese, Persian Cucumbers, Shaved Red Onions, Buttermilk Ranch Dressing

##### Sweet & Spicy Edamame Salad (VG)

Shishito Peppers, Roasted Corn, Haricot Vert, Chili Vinaigrette

##### Quinoa & Kale (VG)

Persian Cucumbers, Watermelon Radish, Cranberries, Toasted Pepitas, Ginger Vinaigrette

##### Roasted Squash Salad (V, D)

Wild Arugula, Roasted Seasonal Squash, Pepitas, Orange Ricotta, Pomegranate Vinaigrette

## CULINARY FLAVORS IN ACTION

Stations are designed for two hours of service and a minimum of 35 guests.  
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### SUSHI EXPERIENCE

**\$60 PER GUEST**

#### **Please Select Four:**

#### **Selection of Sushi Rolls (S)**

**\$11 per Piece**

Cucumber Roll, 911 Spicy Crab Roll, Salmon Cucumber, Ahi Tuna Roll, Spicy Salmon Roll, Spider Roll, California Roll, Spicy Tuna Roll, "Frushi" Rolls (Fruit Sushi), Mini Vegetable Hand Rolls

#### **Selection of Nigiri (S)**

**\$12 per Piece**

Shrimp Nigiri, Snapper Nigiri, Ahi Nigiri, Salmon Nigiri, Tako Nigiri, Unagi Nigiri

#### **Sushi Station (4 Pieces Per Guest)**

**\$45 per Guest**

Assortment of Rolls & Nigiri  
Served with Soy Sauce, Wasabi, Pickled Ginger

#### **Bamboo Basket (G)**

**\$26 per Guest**

Hand-Crafted Asian Small Bites to Dip and Enjoy!  
Chicken Ginger Pot Stickers  
Vegetarian Spring Roll  
Shrimp Dumpling  
Pork Shumai  
Soy Sauce and Red Chili Sauce

#### **Day Boat Harvest (S, D)**

**\$60 per Guest**

Based on 4 Pieces per Guest  
Citrus-Poached Shrimp, Sweet Crab, Cold Water Oysters, Blue Mussels, Lobster Tails  
Served with Cocktail Sauce, Cognac Louie, Shallot Mignonette,  
Lemon Wedges, Marinated Seaweed Salad

## CULINARY FLAVORS IN ACTION

Stations are designed for two hours of service and a minimum of 35 guests.  
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### STADIUM TASTING

**\$40 PER GUEST**

Cantina Nachos with Jalapeño Cheese Sauce, Roasted Salsa,  
Pico de Gallo and Stone Ground Tortilla Chips

All America Sliders with Caramelized Shallot Mayonnaise, Pickle Chips and American Cheese

Pepperoni Taquito with Mozzarella Cheese and Basil Sauce

Mini Brats on a Hearth Baked Roll with Mustard, Relish and Diced Onions

### RISOTTO STATION (1 CHEF REQUIRED)

**\$26 PER GUEST**

Based on 4 oz. per Guest

Hand-Picked Wild Mushroom Risotto, Toasted Arborio Rice,  
Season's Best Wild Mushrooms, Parmigiano Reggiano Broth

Saffron and Mascarpone Risotto, Saffron Steeped Arborio Rice,  
House-Churned Mascarpone Cheese, Scissor-Cut Chives

### PRETZEL STATION (1 CHEF REQUIRED)

**\$24 PER GUEST**

True Philly-Style Salted Pretzels Served Hot

Garlic Butter Pretzels

Cinnamon Sugar Pretzel

Traditional Beer Mustard, Philly's Famous Cheese Sauce

### MAC & CHEESE (STAND ALONE OR CHEF ATTENDED ACTION STATION) **\$26 PER GUEST**

#### **Please Select Two**

Based on 4 oz. Per Guest

#### **Cavatappi (G, D)**

Green Peas, Caramelized Onions, Bacon Lardons, Parmesan Cream Sauce

#### **Traditional Three-Cheese (G, D)**

Sharp Cheddar, Velveeta, Parmesan-Toasted Panko, Fresh Chives

#### **Rigatoni (G, D)**

Sliced Grilled Chicken, Buffalo Mac Sauce, Crumbled Blue Cheese, Ranch Drizzle

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## CULINARY FLAVORS IN ACTION

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Stations must be ordered for the entire group.

### **MAC & CHEESE (STAND ALONE OR CHEF ATTENDED ACTION STATION) \$26 PER GUEST**

#### **Farfalle (G, D)**

Pesto Cream Sauce, Sun-Dried Tomatoes, Shaved Parmesan Cheese, Fresh Basil

#### **Cauliflower Mac & Cheese (V)**

Hand-Picked Cauliflower, Traditional Mornay Sauce, Fresh Herbs

### **BRICK OVEN PIZZA STATION (TWO CHEFS REQUIRED)**

**\$32 PER GUEST**

Based on Three Slices per Guest

#### **Please Select Three**

#### **Margarita (V, D, G)**

Seasonal Tomatoes, Garlic Oil, Mozzarella Cheese, Basil

#### **Pepperoni (D, G)**

Spiced Italian Pepperoni with Mozzarella Cheese

#### **Philly Cheese Steak (D, G)**

White Sauce, White Cheddar, Roasted Peppers and Onions

#### **BBQ Chicken (D, G)**

Pickled Jalapeños, Shaved Red Onions, BBQ Drizzle, Fresh Cilantro

#### **Vegan's Best (VG)**

Cauliflower Crust, Roasted Tomato Sauce, Vegan "Sausage," Vegan Mozzarella Cheese, Fresh Chives

#### **Season's Best Vegetable (V, D, G)**

Roasted Seasonal Vegetables, Mozzarella Cheese, Pesto Drizzle

#### **Blanca (V, D, G)**

Four Cheese Blend, Garlic Oil, Herbed Ricotta

## CULINARY FLAVORS IN ACTION

Stations are designed for two hours of service and a minimum of 35 guests.  
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### **WING STATION (STAND ALONE OR CHEF ATTENDED ACTION STATION) \$26 PER GUEST**

G. B. D. (Golden Brown Delicious) Chicken Wings

#### **Please Select Three**

Tossed In Your Choice of Sauce or Dry Rubs

Buffalo

BBQ

Honey Sriracha

Korean Gochujang

Garlic Parmesan Dry Rub

Salt & Pepper Dry Rub

Cajun Dry Rub

#### **Accompaniments**

Ranch Dressing (V, D), Blue Cheese Dressing (V, D), Carrot & Celery Sticks (VG)

### **KABOB STATION (STAND ALONE OR CHEF ATTENDED ACTION STATION) \$30 PER GUEST**

Based on Three Pieces per Guest

#### **Please Select Three**

#### **Char Sui Chicken Kabob**

Crispy Rice Cracker, Sliced Scallions

#### **Chimichurri Beef Kabob**

Chimichurri, Sweet Pickled Red Onions, Fresh Cilantro

#### **Cajun Shrimp Kabob (S)**

Cold Water Shrimp, Cajun Spice, Charred Citrus

#### **Jerk Pork Belly Kabob**

Jamaican Jerk Marinade, Pineapple Salsa, Fresh Chive

#### **Vegetable Kabob (VG)**

Italian Marinade, Roasted Red Pepper Coulis, Fresh Parsley

## CULINARY FLAVORS IN ACTION

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### SLIDER STATION

Based on Two Pieces per Guest

**\$28 PER GUEST**

#### Please Select Two

##### All-American Slider (D, G)

Beef Patty, American Cheese, Special Sauce (1000 Island), B&B Pickle, Brioche Bun

##### Nashville Chicken Slider (D, G)

Spicy Chicken Patty, Nashville Sauce, B&B Pickle, Melted Pepper Jack Cheese

##### Beyond Slider (V)

Beyond "Meat" Patty, Vegan Cheese, Chipotle Ketchup, B&B Pickle

##### Pork Belly Slider (G)

Five Spice-Roasted Pork Belly, Pickled Carrot, Cucumber, Sriracha Mayo

##### Crab Cake Slider (S, D, G)

Swiss Cheese, Tartar Sauce, Sweet Pickle

### CHIPS & DIPS

**\$22 PER GUEST**

#### The "Chip"

##### Please Select Two Chips

Sea Salt Kettle Chips

Corn Tortilla Chips

Assorted Crackers

Crusty Bread

Pimento Cheese-Dusted Kettle Chips

#### The "Dip"

##### Please Select Two Dips

Based on 4oz. Per Guest

Buffalo Chicken Dip (D)

Spinach Artichoke Dip (V, D)

Jalapeño Popper Dip (V, D)

Sausage and Pimento Dip (D)

French Onion Dip (V, D)

Edamame Dip (VG)

Hummus Dip (VG)

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## CULINARY FLAVORS IN ACTION

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### MADE-TO-ORDER POKE BOWL (TWO CHEFS REQUIRED)

\$36 PER GUEST

#### Base

Steamed Jasmine Rice (VG)

Tender Field Greens (VG)

Fresh Seaweed Salad (VG)

Protein

#### Please Select Two Proteins

Based on 4 oz. Per Guest

Maui Caught Ahi Tuna (S)

Day Boat Atlantic Salmon (S)

Citrus-Poached Shrimp (S)

Pan-Seared Tofu (VG)

#### Toppings

Charred Corn (VG)

Steamed Edamame (VG)

Fried Garlic (VG)

Sliced Cucumber (VG)

Diced Pineapple (VG)

Scallions (VG)

Cilantro (VG)

Toasted Sesame Seed (VG)

Nori (VG)

#### Sauces

Sriracha Mayo (V)

Sweet Thai Chili (VG)

Poke Sauce (G)

Eel Sauce (G)

## CULINARY FLAVORS IN ACTION

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### TACO STATION (STAND ALONE OR CHEF ATTENDED ACTION STATION)

**TWO SELECTIONS FOR \$26 PER GUEST**  
**THREE SELECTIONS FOR \$32 PER GUEST**

Based on 3 Tacos per Guest

#### **Housemade Tortillas**

Corn Tortillas (VG)

Flour Tortillas (VG, G)

(Corn Tortillas Must Be Chef Attended)

#### **Please Select Two Or Three Fillings:**

##### **Beef Barbacoa**

Chipotle Salsa Roja, Pickled Sweet Onions

##### **Cilantro-Braised Pork Carnitas**

Diced Onions, Cilantro, Pickled Jalapeños

##### **Citrus-Marinaded Pulled Chicken**

Citrus Zest, Roasted Garlic, Salsa Verde

##### **Papas Bravas (VG)**

Roasted Potatoes, Sweet Bell Peppers, Caramelized Onions, Roasted Corn

##### **Al Pastor**

Spit Roast Pork, Pineapple Salsa, Fresh Cilantro

##### **Carne Asada**

Fire-Grilled Steak, Chimichurri, Pickled Red Onions

##### **Fire Roasted Calabacitas (VG)**

Sweet Peppers, Caramelized Onions, Roasted Corn, Seasonal Squashes

##### **Vegan "Carnita" Tinga (VG)**

Plant-Based "Carnitas," Tomatoes, Chipotle Adobo Sauce

Chef or Attendant Fee \$275.00 + Tax each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$325.00 + Tax

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## CULINARY FLAVORS IN ACTION

Stations are designed for two hours of service and a minimum of 35 guests.  
Stations must be ordered for the entire group.

### TACO STATION (CONTINUE) (STAND ALONE OR CHEF ATTENDED ACTION STATION)

**TWO SELECTIONS FOR \$26 PER GUEST**  
**THREE SELECTIONS FOR \$32 PER GUEST**

Based on 3 Tacos per Guest

#### **Toppings**

Salsa Roja (VG)

Salsa Verde (VG)

Pico De Gallo (VG)

Chipotle Crème (V, D)

Diced Onions and Cilantro (VG)

Corn and Black Bean Salad (VG)

Lime Wedges (VG)

Chef or Attendant Fee \$275.00 + Tax each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$325.00 + Tax

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## THE BUTCHER BLOCK

Stations and Studios are designed for two hours of service and a minimum of 35 guests.  
Stations must be ordered for the entire group. All Carving Stations  
and Studios are served with Artisan Breads.

### CARVING STATIONS AND STUDIOS (CHEF REQUIRED)

Meat portions are based on six ounces per guest

<b>Prime Tenderloin (D)</b> Whipped Potato Purée, Horseradish Cream	<b>\$49 per Guest</b>
<b>Salt-Crusted Tomahawk</b> Charred Asparagus, Housemade Steak Sauce	<b>\$52 per Guest</b>
<b>Cracked Black Peppercorn New York Strip</b> Confit Fingerling Potatoes, Sauce Bordelaise	<b>\$46 per Guest</b>
<b>Texas-Style Smoked Brisket (D)</b> Buttermilk Creamed Corn, Tangy BBQ Sauce	<b>\$34 per Guest</b>
<b>Miso-Glazed Duck Breast (G)</b> Steamed Bok Choy, Yuzu Nage	<b>\$45 per Guest</b>
<b>Domestic Rack of Lamb (D)</b> Potato Anna, Sweet Apple Relish	<b>\$46 per Guest</b>
<b>Soy-Braised Pork Belly (G)</b> Caramelized Apples, Sweet Onion Jus	<b>\$36 per Guest</b>
<b>Herb-Roasted Cage-Free Chicken Breast</b> Charred Jalapeños, Salsa Verde Chimichurri	<b>\$30 per Guest</b>
<b>Smoked Turkey Breast (G, D)</b> Cornbread Stuffing, Cranberry Relish	<b>\$30 per Guest</b>
<b>Olive Oil-Poached Salmon Filet</b> Ginger Infused Wild Rice, Lemon Vinaigrette	<b>\$30 per Guest</b>

Chef or Attendant Fee \$275.00 + Tax each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$325.00 + Tax

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## TEMPTING DESSERTS

Stations are designed for two hours of service and a minimum of 35 guests.  
Stations must be ordered for the entire group.

### **BYO ICE CREAM STATION (CHEF REQUIRED)**

**\$24 PER GUEST**

#### **Please Select Two**

#### **Ice Cream (V, D)**

Vanilla, Chocolate, Strawberry, Dulce de Leche

#### **Cookies**

Chocolate Chip (V, G, D)

Sugar Cookie (V, G, D)

White Chocolate Macadamia (V, G, D, N)

Peanut Butter (V, G, D, N)

#### **Toppings**

Oreo Crumbs, Crunchy Pearls, Crushed Peanuts, Sliced Almonds, Sprinkles, Chocolate Chips

#### **Sauces**

Chocolate, Caramel, Raspberry

### **SPARKING FLOAT STATION (CHEF REQUIRED)**

**\$24 PER GUEST**

\*\*Non-Alcoholic

#### **Sangria**

Red Wine Sorbet, Mixed Berry Compote, Sparkling Water

#### **Peach Bellini**

Peach and Prosecco Sorbet, Peach Compote, Sparkling Water

#### **Tropical Mojito**

Tropical Sorbet, Mango Compote, Sparkling Water

#### **Fruit Skewers**

### **CRÈME BRÛLÉE STATION (CHEF REQUIRED)**

**\$24 PER GUEST**

Crème Brûlée (V, D)

Vanilla, Chocolate Caramel

Fresh Berries (VG)

Orange Biscotti (V, G, D)

Chef or Attendant Fee \$275.00 + Tax each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$325.00 + Tax

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## TEMPTING DESSERTS

Stations are designed for two hours of service and a minimum of 35 guests.  
Stations must be ordered for the entire group.

### CHURRO STATION

**\$20 PER GUEST | \$84 PER DOZEN**

#### **Churros (V, G, D)**

Dulce de Leche, Strawberry, Bavarian Cream, Plain

#### **Sauces and Creams (V, D)**

Chocolate Sauce, Dulce de Leche, Vanilla Cream

#### **Toppings (V, G, D)**

Chocolate Shavings, Toasted Coconut, Crunchy Pearls

### MOUSSE POPS

**\$22 PER GUEST | \$96 PER DOZEN**

#### **Lemon Meringue (V, G, D)**

Vanilla Mousse, Lemon Curd, Sable Cookie, Meringue

#### **Chocolate Crunch (V, G, D, N)**

Chocolate Mousse, Hazelnut Crunch, Chocolate Sable, Caramel Cream

#### **Cookies & Cream (V, G, D)**

White Chocolate Mousse, Chocolate Crunch, Chocolate Sable, Chocolate Cream

#### **Strawberry Shortcake (V, G, D)**

Vanilla Mousse, Strawberry Compote, Sable Cookie, Strawberry Cream

### BOOZY CUPCAKES

**\$26 PER GUEST**

#### **Pina Colada (V, G, D)**

Coconut Cupcake, Pineapple Cream, Pina Colada Shooter

#### **Chocolate Baileys (V, G, D)**

Chocolate Cupcake, Baileys Cream, Baileys Shooter

#### **Whipped Vodka (V, G, D)**

White Chocolate Mousse, Chocolate Crunch, Chocolate Sable, Chocolate Cream

#### **Very Berry Wine (V, G, D)**

Chocolate Cupcake, Mixed Berry Cream, Wine Shooter

#### **Peach Bellini (V, G, D)**

Vanilla Cupcake, Peach Cream, Peach Bellini Shooter

Chef or Attendant Fee \$275.00 + Tax each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$325.00 + Tax

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## TEMPTING DESSERTS

Stations are designed for two hours of service and a minimum of 35 guests.

Stations must be ordered for the entire group.

### À LA CARTE DESSERT OFFERINGS

Assorted French Macarons (V, G, D)	<b>\$84 per Dozen</b>
Assorted Mini Donuts (V, G, D)	<b>\$84 per Dozen</b>
Assorted Mini Cheesecake (V, G, D)	<b>\$96 per Dozen</b>
Assorted Mini Cookies (V, G, D)	<b>\$66 per Dozen</b>
Assorted Chocolate Bonbons (V, G, D)	<b>\$96 per Dozen</b>
White and Dark Chocolate Dipped Strawberries (V, D)	<b>\$84 per Dozen</b>
Assorted French and Italian Pastries	<b>\$96 per Dozen</b>
Assorted Biscotti (V, G, D)	<b>\$70 per Dozen</b>
Homemade Cookies	<b>\$70 per Dozen</b>
Mini Cupcakes	<b>\$66 per Dozen</b>
Glowcone Cotton Candy	<b>\$18 per Piece</b>
Häagen-Dazs Ice Cream Cups	<b>\$84 per Dozen</b>
Vanilla, Chocolate, Strawberry, Caramel Cone, Coffee	
Cake Pops	<b>\$96 per Dozen</b>
Vanilla and Chocolate Cake Pops	
Served in Chocolate and Vanilla Cones, Dipped in Colored Chocolate	

Add Your Custom Event Logo for an Additional \$8 per Guest

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# DINNER MENU

## DINNER BUFFETS

Dinner Buffets are designed for 90 minutes of service and a minimum of 50 guests.  
Desserts are not transferable to refreshment breaks.

### STEAKHOUSE DINNER BUFFET

**\$135 PER GUEST**

#### Composed Salads

##### The Wedge (D)

Young Iceberg, Heirloom Cherry Tomatoes, Shaved Red Onions, Bleu Cheese Crumbles, Candied Bacon, Sweet Pea Sprouts, Bleu Cheese Emulsion

##### Roasted Beet and Frisée (VG, N)

Salt-Baked Beets, Hand-Picked Frisée, Arugula, Endive, Dried Cranberries, Citrus Supremes, Candied Nuts, Champagne Vinaigrette

#### Entrées

##### Tri Color Peppercorn-Crusted New York Striploin

Roasted Asparagus, Sweet Peppers, Glace de Veau

##### Miso-Glazed Black Cod (G, S, D)

Pan-Seared Black Cod, Citrus Broccolini, Miso Butter Reduction

##### Flame Charred Chicken

Cage-Free Chicken Breast, Heirloom Carrots, Housemade Chimichurri

##### Garlic Herbed Pomme Purée (V, D)

Yukon Gold Potatoes, Boursin Cheese, Olive Oil, Hand-Cut Herbs

##### Roasted Mushrooms (VG)

Hand-Forged Roasted Mushrooms, Garlic Cloves, Jalapeño, Porcini Syrup

##### Hearth-Baked Bread and Butter

#### Sweet

Banana Pudding

Cookies and Cream Cheesecake

Chocolate Caramel Molten Cake

#### Enhancement (Additional \$40.00 per Guest, Three Pieces per Guest)

##### Seafood Tower (S, D)

Citrus-Poached Shrimp, Sweet Crab, Cold Water Oysters, Blue Mussels, Lobster Tails  
Served with Sauce, Cognac Louie, Shallot Mignonette, Lemon Wedges

Freshly Brewed Coffee and Teas

MGM Grand Bottled Water

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## DINNER BUFFETS

Dinner Buffets are designed for 90 minutes of service and a minimum of 50 guests.  
Desserts are not transferable to refreshment breaks.

### SAN MARZANO DINNER BUFFET

**\$135 PER GUEST**

#### Composed Salads

##### Sweet Gem Caesar (G, D, V)

Sweet Gem Lettuce, Toasted Parmesan Frico, Shaved Croutons,  
Golden Pea Sprouts, Garlic Emulsion

##### Caprese (V, D)

Heirloom Tomatoes, Pesto-Marinated Baby Mozzarella Cheese, Fresh Basil,  
Cracked Black Pepper, Balsamic Reduction

#### Entrées

##### Marsala Chicken (D)

Roasted Chicken Thigh, Marsala Cream Reduction, Wild Mushrooms, Hand-Cut Herbs

##### Short Rib (D)

Chianti-Braised Prime Short Rib, Mascarpone Cheese, Crispy Prosciutto, Natural Reduction, Chives

##### Lobster Ravioli (G, S, D)

Hand-Rolled Lobster Ravioli, Saffron Cream Reduction, English Peas, Shaved Parmesan

##### Pasta Puttanesca (VG, G)

Housemade Pasta, San Marzano Crushed Tomatoes, Kalamata Olives, Chile Flake, Roasted Garlic

##### Eggplant Parmesan (V, D)

Toasted Eggplant, Crushed Tomatoes, Mozzarella Cheese, Shaved Parmesan, Fried Sweet Basil

#### Hearth-Baked Bread and Butter

#### Sweet

Chocolate Hazelnut Bar

Cherry Almond Bar

Cannoli

#### Enhancement

Garlic Bread Straight from the Oven (V, G, D)      Additional \$10.00 per Guest, Chef Required

House-Baked Bread, Confit Garlic, Aged Parmesan, Fresh Herbs

Tiramisu Action Station (V, G, D)      Additional \$25.00 per Guest, Chef Required

Lady Fingers, Citrus Mascarpone, Brewed Espresso, Dark Chocolate

Freshly Brewed Coffee and Teas

MGM Grand Bottled Water

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## BUILD YOUR OWN PLATED DINNERS

All menu items are served with MGM Grand bottled water, freshly brewed coffees, hot teas and a selection of rolls with butter. Additional courses available for an additional charge.

### Please Select One Starter

#### Harvest (V, G)

Field Greens, Sliced Cucumbers, Cherry Tomatoes, Shaved Red Onions, Garlic Croutons, Balsamic Dressing

#### Sweet Gem Caesar (G, D)

Sweet Gem Spears, Shaved Parmesan Cheese, Garlic Crostini, Caesar Emulsion

#### Crudité (D)

Grilled and Raw Seasonal Baby Vegetables, Roasted Red Pepper Hummus, Micro Herb-Smoked Tomato Ranch

#### Beet (N, D)

Red and Yellow Roasted Beets, Creamy Goat Cheese, Orange Supreme, Candied Walnut, Shaved Parmesan, Citrus Vinaigrette

#### Asparagus (D)

Poached Asparagus, Grapefruit Supreme, English Pea Purée, Crispy Prosciutto, Shaved Parmesan, Citrus Vinaigrette

#### Burrata (N, D)

Heirloom Tomatoes, Burrata Cheese, Basil Oil, Pine Nut, White Balsamic Vinaigrette, Micro Basil

### Please Select One Main

#### Prime Beef Filet Mignon

**\$125 per Guest**

Red Wine Bordelaise

#### Atlantic Salmon (S)

**\$110 per Guest**

Chimichurri

#### Chilean Seabass (S, D)

**\$135 per Guest**

Seasonal Citrus Beurre Blanc

#### Braised Bone-In Short Rib

**\$115 per Guest**

Natural Reduction

#### Eye of Ribeye (D)

**\$135 per Guest**

Soy Miso Butter

#### Chicken Breast

**\$102 per Guest**

Rosemary Jus

#### Beef Filet Mignon and Shrimp (S, D)

**\$145 per Guest**

Red Wine Demi, Seasonal Citrus Beurre Blanc

#### Eye of Ribeye & Atlantic Salmon (S, D)

**\$145 per Guest**

Soy Miso Butter

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## BUILD YOUR OWN PLATED DINNERS

All menu items are served with MGM Grand bottled water, freshly brewed coffees, hot teas and a selection of rolls with butter. Additional courses available for an additional charge.

### Proteins (Continued)

**Beef Filet & Chilean Seabass (S) \*\* Based on Market Price** **\$160 per Guest**

Red Wine Bordelaise, Lemon Caper

**Short Rib & Lobster (S, D)** **\$155 per Guest**

Natural Reduction, Mushroom Sherry Cream

### Please Select One Accompaniment

#### The Go-To (D)

Garlic Whipped Potato Purée, Roasted Carrots, Green Peas

#### The Classic (VG)

Pommes Anna, Haricot Verts Sherry Tomatoes

#### The Fun-gi (V, D)

Truffle Parmesan Polenta-Roasted Mushroom, Crispy Balsamic Brussels Sprouts

#### The Farmer (VG)

Sweet Pea Purée, Corn Succotash, Roasted Fingerling Potatoes

### Please Select One Dessert

#### Chocolate Hazelnut Gateaux (G, D, N)

Chocolate Hazelnut Cream, Praline Mousse, Chocolate Cake

#### Lemon Blueberry Cheesecake (G, D, N)

Lemon Cheesecake, Blueberry Compote

#### Raspberry Yuzu Bar (G, D, N)

Yuzu Curd, Raspberry Mousse, Citrus Cake

#### Caramel Pot de Crème (D)

Caramel Custard, Cinnamon Churros

#### Tropical Coconut Crunch (G, D, N)

Coconut Mousse, Pabana Cream, Tropical Crunch

## BUILD YOUR OWN PLATED DINNERS

All menu items are served with MGM Grand bottled water, freshly brewed coffees, hot teas, and a selection of rolls with butter. Additional courses available for an additional charge.

### **Please Select One Dessert (Continue)**

#### **Chocolate Mousse**

Chocolate Mousse, Chocolate Ganache, Mixed Berry Compote (VG, Gluten Friendly)

#### **Duos**

Chocolate Hazelnut Gateaux, Raspberry Cheesecake (D, N)

Tropical Coconut Crunch, Triple Chocolate Tart (G, D, N)

Vegan Chocolate Mousse, Vegan Tropical Panna Cotta (VG)

#### **Trios**

Chocolate Hazelnut Gateaux, Lemon Blueberry Cheesecake, Tropical Panna Cotta (VG)

Raspberry Yuzu Bar, Triple Chocolate Tart, Vanilla Cheesecake (G, D)

## SPECIAL DIETS

Our Chefs simplify special diets by customizing and preparing a variety of dishes according to your likes, dislikes and special needs. We are all unique and no diet or special need works for everyone. Our goal is to make each meal the very best your group has ever tasted!

### WE ARE HIGHLY EXPERIENCED WITH THE FOLLOWING DIETS:

**Food Allergies And Intolerances**

**Wheat Free / Gluten Free**

**Kosher**

**Dairy Free / Lactose Intolerant**

**Vegetarian, Vegan, Semi-Vegetarian**

**Heart Health**



# BEVERAGE MENU

## OPEN BAR PACKAGES

A Fully Stocked Bar Featuring a Selection of Liquor, Sommelier Selection of Wines, Assorted Beers, Soft Drinks, MGM Grand Bottled Water, and Juice Mixers.

### SELECT BRANDS

Skyy Vodka, Bombay Gin, Cruzan Light Rum, Jim Beam Bourbon, Johnnie Walker Red Scotch, Seagram's 7 Whiskey, El Jimador Silver Tequila, Christian Brothers Brandy

One Hour	<b>\$32 per Guest</b>
Two Hours	<b>\$42 per Guest</b>
Three Hours	<b>\$52 per Guest</b>

### ULTRA BRANDS

Tito's Vodka, Bombay Sapphire Gin, Bacardí Light Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Label Blended Scotch, Maker's Mark Bourbon, Jameson Whiskey, Casamigos Tequila, Hennessy VS Cognac

One Hour	<b>\$36 per Guest</b>
Two Hours	<b>\$46 per Guest</b>
Three Hours	<b>\$56 per Guest</b>

Upgrade Wine on Open Bar Packages for an Additional \$6 per Guest

## À LA CARTE BEVERAGE SELECTIONS

	Cash Bar	Hosted Bar
<b>Ultra Brands</b>	<b>\$16 per Drink</b>	<b>\$14 per Drink</b>
<b>MGM Wine Selection</b>	<b>\$16 per Drink</b>	<b>See Wine List</b>
<b>Select Brands</b>	<b>\$15 per Drink</b>	<b>\$13 per Drink</b>
<b>Craft Beers</b>	<b>\$14 per Drink</b>	<b>\$12 per Drink</b>
<b>Premium and Imported Beers</b>	<b>\$12 per Drink</b>	<b>\$10 per Drink</b>
<b>Domestic Beers</b>	<b>\$11 per Drink</b>	<b>\$9 per Drink</b>
<b>Red Bull Energy Drink</b>	<b>\$11 Each</b>	<b>\$9 Each</b>
<b>Fruit Juices</b>	<b>\$10 Each</b>	<b>\$8 Each</b>
<b>Soft Drinks</b>	<b>\$9 Each</b>	<b>\$7 Each</b>
<b>MGM Grand Bottled Water</b>	<b>\$9 Each</b>	<b>\$7 Each</b>
<b>Specialty Drinks</b>		<b>\$17 per Drink</b>
<b>Cordials</b>		<b>\$18 per Drink</b>
(Cointreau, DISARONNO, Amaretto, B&B, Baileys Irish Cream, Sambuca Romana Drambuie, Frangelico, Grand Marnier, Hennessy VS Cognac, Kahlua)		

A Bartender Fee of \$275.00 + Tax per Bartender will Apply (1 Bartender per 100 Guests) per 4-Hour Period

A Cash Bartender Fee of \$425.00 + Tax per Bartender will Apply for Cash Bars per 4-Hour Period

Cash Bar Prices are Inclusive of Sales Tax and Service Charge. Cash Bars are Subject to \$750.00 Minimum Sales per Bar. Should Sales Fall Short of This Minimum, the Host is Responsible for the Additional Amount

Cocktail Consumption is Calculated on a One Ounce Pour per Drink

Rock Drinks, Martinis and Multi-Liquor Drinks Can Therefore Inflate Consumption Figures

## WINES FROM OUR CELLAR

### Champagne and Sparkling Wines

Sparkling, Charles de Fere, Jean Louis Blanc de Blancs (France)	<b>\$58 per Bottle</b>
Prosecco, La Marca (Italy)	<b>\$60 per Bottle</b>
Champagne, Nicolas Feuillatte (France)	<b>\$100 per Bottle</b>
Champagne, Veuve Clicquot Ponsardin Bottle Rose, Mumm Cordon Rouge Brut (France)	<b>\$140 per Bottle</b>
Yellow Label (France)	<b>\$145 per Bottle</b>
Champagne, Dom Pérignon (France)	<b>\$775 per Bottle</b>

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## WINES FROM OUR CELLAR

### White Wines

Riesling, Loosen Bros., Dr. L (Germany)	\$50 per Bottle
Pinot Grigio, Gambino	\$60 per Bottle
Pinot Grigio, Santa Margherita (Italy)	\$76 per Bottle
Sauvignon Blanc, Kim Crawford (Marlborough)	\$52 per Bottle
Sauvignon Blanc, Honig (CA)	\$68 per Bottle
Chardonnay, Ferrari-Carano (CA)	\$68 per Bottle
Chardonnay, Chalk Hill Sonoma	\$56 per Bottle
Chardonnay, Jordan	\$90 per Bottle
Chardonnay, Flowers (Sonoma Coast)	\$112 per Bottle

### Rosé Wines

Rosé, Chateau D'Esclans Whispering Angel	\$64 per Bottle
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### Red Wines

Zinfandel, Turley Juvenile	\$68 per Bottle
Pinot Noir, Erath Resplendent (OR)	\$60 per Bottle
Cabernet Sauvignon, Louis M. Martini, Sonoma (CA)	\$56 per Bottle
Pinot Noir, La Crema, Monterey	\$64 per Bottle
Pinot Noir, Banshee, Sonoma County	\$58 per Bottle
Merlot, Ferrari-Carano (CA)	\$68 per Bottle
Cabernet Sauvignon, JUSTIN (CA)	\$68 per Bottle
Malbec, Catena	\$72 per Bottle
Cabernet Sauvignon, Robert Mondavi Napa	\$84 per Bottle
Cabernet Sauvignon, Jordan, Alexander Valley (CA)	\$138 per Bottle
Cabernet Sauvignon, Silver Oak, Alexander Valley	\$198 per Bottle
Cabernet Sauvignon, Rodney Strong, Rockaway, Alexander Valley	\$155 per Bottle

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