

THE VENETIAN® | THE PALAZZO®

3355 Las Vegas Boulevard South

Las Vegas, Nevada 89109

CONGRESS DINING
JULY 1, 2011 – DECEMBER 31, 2011

Introduction

Breakfast

Break Items

Lunch

Receptions

Dinner

Beverage

Banquet Policies



*Our award-winning team is ready to share with you
our award-winning cuisine*

Catering 702.414.3999 | foodandbeverage@venetian.com | venetianpalazzo.com



"One cannot think well, love well, sleep well, if one has not dined well."
-Virginia Woolf

"The pleasures of the table belong to all ages, to all conditions, to all countries and to everyday; they can be associated with all the other pleasures and remain the last to console us for the loss of the rest."
-Jean Anthelme Brillat-Savarin

THANK YOU FOR CHOOSING THE VENETIAN® AND THE PALAZZO® TO SET YOUR TABLE.

Our professional team of caterers and chefs is at your service to create and execute a memorable affair for you and your guests. The following menus have been honed and tested to ensure your success. Should your event require custom menus, our team of catering professionals is ready to assist you.



Winner of "Meetings & Conventions" magazine's Gold Platter Elite Award in 2002, 2005, 2007, 2008, 2009 and 2010 as a "Best of the Best" catering department for excellence in creativity and culinary experience.



Winner of "Meetings & Conventions" magazine's Gold Key Elite Award in 2004, 2005, 2007, 2008, 2009 and 2010 as a "Best of the Best" meeting property for excellence in creativity, culinary experience, professionalism, and quality.



Winner of "Meetings & Conventions" magazine's Gold Platter Award in 2003, 2004, and 2006 for excellence in creativity and culinary expertise.



Winner of "Meetings & Conventions" magazine's Gold Key Award in 2000, 2001, 2002, 2003, and 2006 for professionalism and quality.



Four-time winner and 13-time nominee of the "Special Events Magazine" Gala Award



Buon Giorno!

"All happiness depends on a leisurely breakfast."
-John Gunther

The following breakfast selections, including continental, plated, and buffet breakfasts, have been tested and refined to ensure your day starts right. We begin with superior ingredients and expert preparation, and finish with warm and engaging service. Should you require custom menus, please consult your catering professional.

Upon guest request, we will serve:

- Soft Drinks for \$4.25 each**
- Bottled Waters for \$4.25 each**
- Bottled Teas for \$5.75 each**
- Bottled Fruit Juices for \$5.50 each**

Charged on Consumption

CONTINENTAL BREAKFAST SELECTIONS

Each menu requires a minimum guarantee of 10 persons, unless otherwise specified. Continental Breakfasts are designed for a maximum two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc., are not transferrable to refreshment breaks. A \$50 labor and preparation charge will be applied to all continental breakfasts under 20 people.

C-101 CONTINENTAL BREAKFAST

- Freshly Squeezed Orange, Grapefruit and Cranberry Juices
- From Our Bakery:
A Selection of Fruit Lattices, Butter Croissants, Danish, Muffins and Almond Streusel Cake Served with a Selection of House Made Seasonal Jam, Harvest Song Preserves and Whipped Butter
- Assorted Bagels with Regular and Light Cream Cheese and Peanut Butter
- Venetian Blends of Coffee, Decaffeinated Coffee and Teas

\$24 Per Person

C-102 THE V|P CONTINENTAL BREAKFAST

- Freshly Squeezed Orange, Grapefruit and Cranberry Juices
- Selection of Vine and Tree Ripened Fruits, Melons and Berries
- From Our Bakery:
A Selection of Fruit Lattices, Butter Croissants, Danish, Muffins and Almond Streusel Cake Served with a Selection of House Made Seasonal Jam, Harvest Song Preserves and Whipped Butter
- Assorted Bagels with Regular and Light Cream Cheese and Peanut Butter
- Individual Boxed Cereals and Flavored Yogurts
- Venetian Blends of Coffee, Decaffeinated Coffee and Teas

\$28 Per Person

C-103 THE SPA CONTINENTAL

- Freshly Squeezed Orange, Grapefruit and Cranberry Juices
- Energizing Morning Fruit Shooter
- Selection of Vine and Tree Ripened Fruits, Melons, and Berries
- Homemade Granola and Vanilla Yogurt Served with Dried Fruits and Nuts
- From Our Bakery:
A Selection of Cranberry Walnut Muffins, Orange Scented Flax Seed Cake, Bran Muffins and Chef's Selection of Sugar Free and Fat Free Muffins Served with a Selection of House Made Seasonal Jam, Harvest Song Preserves and Whipped Butter
- Assorted Almond and Apricot Biscotti
- Venetian Blends of Coffee, Decaffeinated Coffee and Teas

\$26 Per Person

CONTINENTAL BREAKFAST ENHANCEMENTS

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COLD ENHANCEMENTS

Build Your Own Yogurt Parfait Bar

- Vessels Filled with Plain, Vanilla and Peach Yogurts
- Assortment of Seasonal Berries, Homemade Granola, Savory Nuts, Shredded Coconut, Golden Raisins, Dried Cranberries and Brown Sugar

\$8 Per Person

Mini Toaster Bagel Selections

Philadelphia Cream Cheese, Smoked Salmon Spread and Organic Herbed Cream Cheese

\$9 Per Person

A Good Egg

Farm Fresh Hard-Boiled Egg with Sea Salt and Cracked Black Pepper

\$3 Each

“Rise & Shine” Breakfast Bread Assortment

- A Fresh Baked Selection of Strawberry Rhubarb, Malted Peach and Blueberry Cinnamon Sugar Breads
- House Made Seasonal Jams, Harvest Song Preserves and Butter

\$9 Per Person

Assorted Breakfast Cereals

- An Assortment of America’s Favorite Boxed Cereals (Rice Krispies, Raisin Bran, Frosted Flakes, All Bran & Corn Flakes)
- Whole and 2% Milk

\$7 Per Person

CONTINENTAL BREAKFAST ENHANCEMENTS

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HOT ENHANCEMENTS

Oatmeal

- Steel Cut Irish Oats Served with Half & Half and Milk
- Selection of Brown Sugar and Sun-Dried Fruit

\$7 Per Person

Hot Tahitian Vanilla Buttermilk Pancakes

Served with Vermont Maple Syrup and Whipped Butter

\$7 Per Person

Hot and Fluffy Belgian Waffles

Served with Vermont Maple Syrup, Chantilly Cream,
Harvest Song Honey and Whipped Butter

\$8.50 Per Person

Hot and Fluffy House Made Buttermilk Biscuits

With Rich Country Cream Gravy

\$6 Per Person

Cinnamon Brioche French Toast

With Lingonberry Compote and Cream Cheese
Served with Vermont Maple Syrup and Whipped Butter

\$9 Per Person

Hot and Hearty Quiche Lorraine

Filled with Diced Pancetta, Onions and Gruyère Cheese

\$8 Per Person

Mediterranean Quiche

Filled with Roasted Pepper, Onion and Gruyère Cheese

\$8 Per Person

CONTINENTAL BREAKFAST ENHANCEMENTS

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ADDITIONAL ENHANCEMENTS

Bagel Nosh Station

- Assortment of Bagels to Include: Traditional, Onion, Whole Wheat, Cinnamon and Blueberry Bagels Served with Plain and Organic Herbed Cream Cheese
- Smoked Salmon
- Shaved Red Onion, Capers and Sliced Roma Tomatoes
- Harvest Song Fruit Preserves and Butter

\$15 Per Person

Homemade Drop Biscuits and Gravy

- Sourdough, All Wheat, Cheddar Cheese or Sweet Potato Biscuits
- Choose from Country Gravy, Red Eye Gravy, or Florentine Béchamel
- Whipped Butter, House Made Seasonal Jam and Harvest Song Preserves

\$12 Per Person

Omelet Station: (Prepared to Order)

(Limited to groups of less than 1,000 guests)

- Omelets made from Farm Fresh Eggs, Egg Whites or Egg Beaters
- To Include Diced Bacon, Sausage, Ham and Smoked Salmon
- Diced Tomatoes, Peppers, Mushrooms, Onions and Fresh Spinach
- Cheddar, Swiss, Feta and Mozzarella Cheeses

\$16 Per Person

One Chef Required Per Station

One Station per 75 Guests/\$175 Per Chef for Two Hours

Cialda Bar: European Waffles (Prepared to Order)

(Limited to groups of less than 1,000 guests)

- An Italian Twist to the Waffle – Thin and Crisp Cookie-Like Waffles
- Seasonal Berries, Hazelnut Spread, Chocolate Chips and Orange Marmalade
- Maple Syrup, Chantilly Cream and Almond Scented Butter

\$14 Per Person

One Chef Required at Station Per 50 Guests/\$175 Per Chef for Two Hours

CONTINENTAL BREAKFAST ENHANCEMENTS

Each menu requires a minimum guarantee of 10 persons, unless otherwise specified. Continental Breakfasts are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc., are not transferrable to refreshment breaks. A \$50 labor and preparation charge will be applied to all continental breakfasts under 20 people.

BREAKFAST SANDWICHES

(Sold in increments of one dozen)

English Muffin Sandwich Selections

- Shaved Honey Cured Ham, Egg and Cheddar Cheese
- Seared Sausage Patty, Egg and American Cheese

\$84 Per Dozen

Cheddar Drop Biscuit Selections

- Smoked Ham, Egg and Cheddar Cheese
- Country Sausage Patty, Egg and Smoked Cheddar Cheese
- Tomato, Egg White, Spinach and Cheddar Cheese

\$90 Per Dozen

European Croissant Sandwich Selections

- Shaved Ham, Egg and Swiss Cheese
- Sage Sausage Patty, Egg and American Cheese

\$90 Per Dozen

Crispy Empanadas

Eggs, Chorizo Sausage and Manchego Cheese

\$96 Per Dozen

Hand-Rolled Breakfast Burrito

Chorizo Sausage, Scrambled Eggs and Cheddar Cheese
Served with Tomato, Cilantro, Onion, Sour Cream and Salsa

\$96 Per Dozen

Brioche Buns

Shaved Ham, Swiss Cheese, Horseradish,
Grain Mustard and Béchamel

\$96 Per Dozen

Bagel Sandwich Selections

- Shaved Ham, Egg and Cheddar Cheese
- Country Sausage Patty, Egg and American Cheese

\$96 Per Dozen

PLATED BREAKFAST

Each menu requires a minimum guarantee of 10 persons, unless otherwise specified. Plated Breakfasts are designed for a maximum of one hour and 15 minutes of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc., are not transferrable to refreshment breaks. A \$100 labor and preparation charge will be applied to all plated or buffet breakfast functions for events under 20 people.

All Plated Breakfasts Include:

- **Choice of One Juice:**
Chilled Freshly Squeezed Orange, Grapefruit or Cranberry Juice
- **A Selection of Breakfast Pastries, Muffins and Danish Served Family-Style**
- **Butter, Honey and Harvest Song Preserves**
- **Venetian Blends of Coffee and Tea**

BK-201 FARM FRESH FLUFFY SCRAMBLED EGGS

- Fresh & Fluffy Scrambled Eggs with Scallion Garnish
- New Potatoes with Roasted Garlic and Parmesan Cheese
- Choice of Crisp Bacon, Honey Cured Ham or Breakfast Sausage Links

\$27 Per Person

BK-202 STEAK AND EGGS

- Fresh & Fluffy Scrambled Eggs and Scallion Garnish
- Grilled Beef Tenderloin with Fresh Thyme Jus
- Sautéed Wild Mushroom and Roasted Yukon Gold Potatoes

\$33 Per Person

BK-203 LINGONBERRY STUFFED FRENCH TOAST

- Cinnamon Raisin French Toast Filled with Cream Cheese and Lingonberry Compote
- Choice of Crisp Bacon, Sliced Grilled Ham, or Breakfast Sausage

\$24 Per Person

BK-204 V|P HASH AND EGGS

- Homemade Corned Beef and Fingerling Potato Hash with Fluffy Scrambled Eggs
- Fresh Blueberry Muffin

\$25 Per Person

INDIVIDUAL ENHANCEMENTS

Pre-Set to the Table

Spiced Fruit Salad with Mint
Diced Seasonal Melon, Grapes, Pineapple and Blueberries

\$6 Per Person

Melon Parfait with Diced Cantaloupe, Honeydew and Casaba with Whipped Vanilla Yogurt

\$6 Per Person

Limoncello Scented Mascarpone Custard
Topped with Seasonal Berries

\$6 Per Person

BREAKFAST BUFFET

Menu requires a minimum guarantee of 20 persons, unless otherwise specified. Buffet Breakfasts are designed for a maximum of two hours of service and a \$100 labor and preparation charge will be applied to all plated or buffet breakfast functions for events under 50 people. A surcharge will apply for extended service. Desserts, pastries, fruits, etc., are not transferrable to refreshment breaks.

BK-100 BUILD YOUR OWN BREAKFAST BUFFET

Breakfast Buffet Includes:

- **Chilled Freshly Squeezed Orange, Grapefruit and Cranberry Juices**
- **Selection of Vine and Tree Ripened Fruits, Melons and Berries**
- **Butter Croissants, Fruit Lattice, Danish, Muffins and Almond Streusel Cake**
- **Whipped Butter, House Made Seasonal Jam and Harvest Song Preserves**
- **Assorted Bagels with Cream Cheese and Peanut Butter**
- **Venetian Blends of Coffee, Decaffeinated Coffee and Tea**

Breakfast Egg Selections, Choose One:

- The Classic: Fluffy Scrambled Eggs with Scallion Garnish
- Baja Style: Chorizo Sausage, Queso Fresco and Cilantro
- Mediterranean: Feta Cheese, Roasted Zucchini and Tomatoes
- The Denver: Honey Cured Ham, Diced Red and Green Peppers and Onions
- Frittata: Italian Sausage, Roasted Red Peppers and Mozzarella

Breakfast Meat Selections, Choose Two:

- Crisp Smokehouse Bacon
- Chicken Apple Sausage
- Pork Sausage Links
- Honey Cured Ham Steak
- Canadian Bacon
- Turkey Bacon
- Pork Sausage Patty

Breakfast Potato Selections, Choose One:

- Yukon Gold with Caramelized Vidalia Onions and Fresh Herbs
- Diced Russet Potatoes with Roasted Bell Pepper and Onions
- New Potatoes with Roasted Garlic and Parmesan
- Fingerling Potatoes Roasted in Spices and Fresh Herbs

\$40 Per Person



Buon Appetito!

"Life is what happens while you are busy making other plans."
-John Lennon

On the go or on a break, the following are sure to please.

THEME BREAKS

All Theme Breaks include Venetian blends of coffee and tea, assorted soft drinks and bottled waters. All Theme Breaks are designed for 45 minutes. For extended service beyond 45 minutes, all subsequent beverages and packaged items are charged on a consumption basis. Each break requires a minimum guarantee of 10 persons, unless otherwise specified. A \$50 labor and preparation charge will be applied to all breaks under 25 people.

BR-101 MOVIE BREAK

- Assorted Flavored Popcorn to Include Plain, Buttered, White Cheddar, Caramel and Kettle
- Assorted Movie Treats Including M&M's, Skittles, Bite-Size Candy Bars and Licorice

\$16 Per Person

BR-102 CHOCOLATE ALL THE WAY

- White Chocolate Chip Macadamia Nut, Double Chocolate Chip and White & Milk Chocolate Dipped Oreo Cookies
- Chocolate Fudge Brownies
- Plain & Almond Hershey Bars and Snickers
- Chocolate Covered Almonds and Peanuts

\$17 Per Person

BR-103 THE FROZEN TREAT BREAK

- Häagen-Dazs Vanilla and Chocolate Ice Cream Bars
- Assorted Flavors of Frozen Yogurt and Fruit Bars

\$18 Per Person

BR-104 THE SPA BREAK

- Vegetable Crudit  with Roasted Red Pepper Dip, Hummus, Artichoke Dip and Toasted Pita Points
- Whole Fruit and Trail Mix
- Assorted Low Carb Granola Bars and Protein Bars

\$18 Per Person

BR-105 CUPCAKE BREAK

- A Selection of Our Sweet Surrender™ Cupcakes: Rich Red Velvet, Double Fudge, Chocolate with Dark Chocolate Ganache and Limoncello with Strawberry Butter Cream *(Or Allow Us to Create Your Own Signature Cupcake)*
- A Selection of Homemade Cookies
- Carafes of Whole and 2% Milk

\$22 Per Person

BR-106 THE SANDWICH BOARD

Includes Individual Bags of Mini Pretzels and Kettle Chips

Select Three Mini Sandwiches

- Turkey with Swiss Cheese, Sprouts, Cucumber and Mayonnaise on Mini Sourdough Baguette
- Smoked Salmon with Dill Cream Cheese, Tomatoes and Onion on Mini Bagels
- Cucumber, Tomatoes, Sprouts, Boursin Cheese Spread on Basil Pesto Ciabatta Bread
- Tomato, Fresh Basil and Fresh Mozzarella on Rosemary Focaccia
- Cuban Roast Pork, Ham, Swiss Cheese, Pickles and Mustard on Honey Cracked Wheat Roll
- Peppered Roast Beef, Emmenthal Swiss, Horseradish Mayonnaise on Caramelized Red Onion Roll
- Shaved Country Glazed Ham, Double Cream Brie, Balsamic Reduction on Honey Cracked Wheat Roll

\$20 Per Person

**À LA CARTE
BREAKS**

A \$50 labor and preparation charge will be applied to all breaks under 20 people.

BEVERAGES

*Freshly Brewed Coffee, Hot Tea and Decaffeinated Coffee.....	\$70 Gallon
Bottled Smoothies	\$7 Each
<i>Assorted Flavors</i>	
Individual Cartons of Whole, Low-Fat and Skim Milk.....	\$3.75 Each
Starbucks Frappuccino Drinks.....	\$7 Each
<i>Coffee, Mocha and Vanilla, 6 Ounce Bottles</i>	
Individual Bottled Fruit Juices.....	\$5.50 Each
<i>Orange, Apple, Cranberry and Grapefruit, 8 Ounce Bottles</i>	
Assorted Soft Drinks	\$4.25 Each
Fiji Water	\$6.50 Each
Bottled Water	\$4.25 Each
<i>16 Ounce Bottles</i>	
Assorted Vitamin Water	\$5.50 Each
Energy Drinks (Red Bull or Rock Star).....	\$7 Each
Assorted Gold Peak Teas	\$5.75 Each
Arizona Teas	\$6.25 Each
Fuze.....	\$6.25 Each
Republic of Tea.....	\$7.50 Each
<i>Mint Green Tea, Ginger Peach and Mango Ceylon, 500 ml Each</i>	

MORNING BREAK

Assorted Mini Danish Pastries.....	\$56 Dozen
Assorted Glazed Doughnuts	\$58 Dozen
Fresh Baked Chocolate Filled and Plain Croissants.....	\$56 Dozen
Assorted Mini Strudels	\$56 Dozen
Assorted Muffins.....	\$56 Dozen
Cinnamon Rolls.....	\$56 Dozen
Sliced European Coffee Cake and Fruit Bread	\$56 Dozen
Selection of Bagels	\$58.50 Dozen
<i>With Regular and Light Cream Cheese and Peanut Butter</i>	
Sliced Fresh Fruit minimum (10-person order).....	\$10 Per Person
*Assorted Individual Fruit Yogurts	\$4.50 Each
*A Good Egg - Hard Boiled Egg.....	\$3 Each
<i>With Cracked Black Pepper and Sea Salt</i>	

*Specific quantities must be ordered (not charged on consumption).

À LA CARTE
BREAKS

A \$50 labor and preparation charge will be applied to all breaks under 25 people.

AFTERNOON BREAK

- Assorted Finger Sandwiches, Classic Tea Presentation \$61 Dozen
- Assorted Mini Sandwiches, Composed on Rolls..... \$62 Dozen
 - Turkey with Swiss Cheese, Sprouts, Cucumber and Mayonnaise
 - Smoked Salmon with Dill Cream Cheese, Tomatoes and Onion
 - Vegetarian-Cucumber, Tomatoes, Sprouts and Boursin Cheese Spread
- Assorted Mini European Pastries \$58 Dozen
*Apricot Financier, Mini Apple Tart, Pistachio Chocolate Tart,
 Opera Cake, Raspberry Frangipane and Mini Cheesecake*
- Giant Cookies \$45 Dozen
*Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate Chip,
 Sugar and Chocolate*
- Chocolate Fudge Brownies \$45 Dozen
- Pignoli Cookies (Italian Pine Nut Cookies) \$40 Dozen
- Assorted Individual Granola and Protein Bars \$5 Each
(Charged on Consumption)

- Assorted Candy Bars (Charged on Consumption) \$5 Each
- Individual Bags of Potato Chips, Terra Chips,
 Soy Chips and Pretzels (Charged on Consumption)..... \$5 Each
- "100 Calorie Bags" – Cookies, Pretzels and Other Treats \$5 Each
- Mixed Nuts, Trail Mix or Peanuts..... \$5 Per Bag
- Guacamole, Salsa and Chips \$5 Per Person
- *Whole Fresh Fruit.....\$4.50 Each
- *Assorted Frozen Fruit Bars..... \$5 Each
- *Assorted Ice Cream Bars\$5.50 Each
- *Individual Assorted Flavored Popcorn\$5.75 Each
- Potato Chips with Ranch Dip and Garlic & Onion Dip \$5 Per Person

**Specific quantities must be ordered (not charged on consumption).*



Buon Pomeriggio!

"Ask not what you can do for your country, ask what's for lunch."
-Orson Welles

The following lunch selections consist of plated, buffet and on-the-go lunches. These menus are tested and refined to ensure perfection. Should you require custom menus, please consult your catering professional.

Upon request, we will serve:

Soft Drinks for \$4.25 each
Bottled Waters for \$4.25 each
Bottled Teas for \$5.75

Charged on Consumption

VENETIAN TO-GO LUNCHES

Each menu requires a minimum guarantee of 10 persons for each selection. Provided exclusively for those groups departing hotel premises.

L-301 BOX LUNCH

- Choice of one sandwich, one salad, one snack and one dessert selection
- All box lunches include choice of: fresh seasonal apple or orange, individual bag of chips and assorted soft drinks or bottled water

\$35 Per Person

Sandwich Selections:

- Chicken Cobb
Diced Grilled Chicken, Bacon, Hard-Boiled Egg Slice, Cheddar Cheese, Tomato and Romaine Lettuce on Tomato-Herb Focaccia with Bleu Cheese and Ranch Dressing
- Muffaletta
Applewood Smoked Ham, Salami, Pepperoni, Mortadella, Provolone Cheese, Arugula, Parmesan Olive Oil Spread and Mixed Olive Tapenade on Kalamata Olive Pan Baguette
- Roast Beef Chipotle
Sliced Roast Beef, Jalapeno Jack Cheese, Arugula, Roasted Red Peppers and Spicy Chipotle Aioli on Asiago Panini Bread
- Turkey Cranberry
Roasted Pulled Turkey, Havarti Cheese, Arugula and Cranberry Spread on Country Multi-Grain Bread
- Veggie Napoleon
A Napoleon of Grilled Portabella Mushrooms, Arugula Salad and Mozzarella Cheese in Rustic Pocket Bread

Salad Selections:

- Greek Salad
- Mediterranean Couscous
- Orzo Vegetable Salad
- Country Potato Salad
- Creamy Coleslaw
- Mediterranean Pasta Salad

Dessert Selections:

- Fresh-Baked Chocolate Chip Cookie
- Chocolate Fudge Brownie
- Rice Krispie Bar

PLATED LUNCH

Each menu requires a minimum guarantee of 20 persons, unless otherwise specified. Plated Lunches are designed for a maximum two hours service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc., are not transferrable to refreshment breaks. A \$100 labor and preparation charge will be applied to all plated or buffet lunch functions for events under 50 people.

Three Course Plated Lunch Includes Choice of Salad, Main Course and Dessert. Served with Assorted Rolls with Butter, Venetian Blends of Coffee, Decaffeinated Coffee and Tea

Chicken, Pasta and Vegetarian Selections
\$42 Per Person

Beef and Seafood Selections
\$46 Per Person

SALAD SELECTIONS

Choose One:

Fresh and Peppery Arugula

Sliced Baby Gala Apples and Shaved Pecorino Cheese and Lemon Infused Extra Virgin Olive Oil

Classic Caesar Salad

Romaine Hearts Caesar Salad with Shaved Parmesan Reggiano, Rosemary Focaccia Croutons and a Classic House Made Caesar Dressing

Hydroponic Bibb Lettuce

Chablis Poached Rock Shrimp, Grilled Farm Fresh Asparagus Drizzled with a Sweet Piquillo Chili Aioli

Mixed Mesclun Greens

Tossed with Honey Roasted Tomatoes, Marcona Shaved Almonds and Cracked Black Pepper Vinaigrette

Caprese Salad

Sliced Vine Ripe Tomatoes, Medallions of Fresh Buffalo Mozzarella Cheese with Aged Balsamic and a House Made Basil Oil

Baby Spinach Leaves

Tossed with Smoked Diced Chicken, Shaved Sweet Red Onions, Sun-Dried Cranberries, with a White Balsamic Vinaigrette

Orecchiette Pasta

Tossed with Sautéed Shiitake Mushrooms, Sweet Peas, Radicchio Julienne, with a Creamy Dijon and Parmesan Cheese Vinaigrette

Chilled Buckwheat Soba Noodles

Tossed with Diced Tofu and Sugar Snap Peas in a Soy Yuzu Vinaigrette



PLATED LUNCH

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MAIN COURSE SELECTIONS

Chicken Selections

Braised Chicken Breast

Braised in a Tawny Port Wine served with Cavatappi Pasta Tossed with Roasted Root Vegetables and Sautéed Garlic Broccoli Rabe

Crusted Chicken Breast

Creamy Corn Coulis, Forest Mushroom Ragout and Seasonal Baby Vegetables

Chilled Chicken Breast Sandwich

Cilantro, Caramelized Onions, Watercress and Smoked Paprika Aioli on Country Bread, served with Red Skin Potato Salad

Vegetarian/Vegan Selection

Grilled Tofu

Spicy Garlic Asian Chili Sauce Served over Steamed Lemongrass Infused Jasmine Rice with a Red Pepper Relish

Pasta Selections

Cavatelli Pasta

With Garlic, Shrimp, Peas and Mascarpone Cheese

Multi Grain Penne Pasta

With Hazelnut Pesto, Eggplant and Roasted Tomatoes

Beef Selections

Center Cut Filet

Grilled Cut Filet served with Fava Beans and Edamame Casaulet, Watermelon and Daikon Radish Salad and tossed in a Creamy Mustard Dressing

“Prime Grade” Meatloaf

Made with Whole Roasted Shallots, Fresh Horseradish Mashed Potatoes and a Sweet and Tangy Yellow Tomato Jam

Chilled Beef Tenderloin

Oven Roasted Tenderloin, Served with Black Truffle and White Balsamic Fingerling Potato Salad and Crisp Baby Frisée and Mache

Seafood Selections

Roasted Salmon Fillet

Atlantic Salmon Fillet over a Green Lentil Ragout with Cherry Tomatoes Tossed in a Dijon Mustard Herbed Beurre Blanc

Sea Bass Fillet

Ginger Soy Marinated Sea Bass with Braised Baby Bok Choy and Shiitake Mushrooms and Edamame Sauté

PLATED LUNCH

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DESSERT SELECTIONS

Choose One:

Dark Chocolate Ganache Tart

With Raspberry Marmalade, Dark Jamaican Rum, Crunchy Chocolate Pearls and Vanilla Crème Anglaise Drizzle

Baked Open Pear Tart

With Spanish Almond Cream Drizzled with a Dark Chocolate Sauce

Strawberry and Mango Mousse

With Topped with Jamaican Rum Marinated Berries

Green Tea Cheesecake

With Burnt Caramel Butter and Grand Marnier Sauce

Baked Apple Strudel

With Fresh Raspberry and Maple-Caramel Sauce

Macadamia Nut Cake

With White Chocolate Drizzle and Roasted Hazelnut Vanilla Sauce

Lemon Mousse Cake

With Hazelnut Japonaise Cookies and a Vanilla Scented Strawberry Sauce

Spiced Apple Cider

With Poached Baba Au Rum with Bavarian Cream and Seasonal Berries



LUNCH BUFFET

Each menu requires a minimum guarantee of 20 persons, unless otherwise specified. Plated Lunches are designed for a maximum two hours service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc., are not transferrable to refreshment breaks. A \$100 labor and preparation charge will be applied to all plated or buffet lunch functions for events under 50 people.

L-302 FAR EAST BUFFET

- White Miso Soup
Cubed Marinated Tofu and Sliced Scallions
- Roasted Asian Vegetable Salad
Ponzu Scented, Toasted Black and White Sesame Seeds
- Chilled Buckwheat Soba Noodles
Tossed with Diced Tofu and Sugar Snap Peas in a Soy Yuzu Vinaigrette
- Flame Grilled Petit Filet Mignon
Crispy Fried Elephant Garlic and Light Soy Serrano Chili Sauce
- Wok Blackened Atlantic Salmon Fillet
With a Green Tea Infused Coconut Milk Sauce
- Steamed Jasmine Rice
Lemongrass Scented
- Roasted Japanese Eggplant and Steamed Baby Bok Choy
With Sweet Garlic Ginger Glaze
- Baked Apricot and Pineapple Cake, Toasted Coconut and
Vanilla Egg Custard and Chinese Almond Cookies
- Venetian Blends of Coffee, Decaffeinated Coffee and Tea

\$47 Per Person

L-303 TEX-MEX BUFFET

- Texas-New Mexico Spicy Black Angus Beef Chili
With Red Beans, Sour Cream, Shredded Cheese and Jalapeño
Corn Bread Muffins
- Mescal Poached Pink Shrimp
Tossed with Shaved Mango and Crunchy Jicama Salad with a
Pineapple Vinaigrette
- Fire Roasted Nopalitos of Roasted Indian Summer Corn
and Baby Bell Peppers with a Lime Cilantro Vinaigrette
- Grilled Chicken Breast
With a Cointreau Lime Tequila Sauce
- Sliced Ancho Rubbed Flank Steak
With Fire Roasted Tomatillo Sauce
- Sweet Corn
Sautéed with New Mexico Chiles and Sweet Vidalia Onions
- Ancho Chile Mexican Rice
- Strawberry Tres Leches Tart, Kuala Flan, Aztec Chocolate Mole
Tart with Ancho Chili Frangipane Tart with Mexican Vanilla and
Almonds Venetian Blends of Coffee, Decaffeinated Coffee and Tea

\$46 Per Person



LUNCH BUFFET

Each menu requires a minimum guarantee of 20 persons, unless otherwise specified. Plated Lunches are designed for a maximum two hours service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc., are not transferrable to refreshment breaks. A \$100 labor and preparation charge will be applied to all plated or buffet lunch functions for events under 50 people.

L-304 ITALIAN BUFFET

- Traditional Wedding Soup
Rich Chicken Broth with Fresh Spinach and Eggs
- Classic Caesar Salad
Romaine Hearts Caesar Salad with Shaved Parmesan Reggiano, Rosemary Focaccia Croutons and a Classic House Made Caesar Dressing
- Fresh Buffalo Mozzarella Cheese
with Sliced Vine Ripe Tomatoes, Medallions, Aged Balsamic and a House Made Basil Oil
- Cavatappi "Corkscrew" Pasta
Tossed with Crumbled Sweet Italian Sausage, Roasted Garlic, Julienned Onions Tossed in Olive Oil and Topped with Gorgonzola Crumbles
- Oven Roasted Chicken Breast
With Crispy Pancetta, Sicilian Green Olives and a Sweet Shallot Demi-Glace
- Fennel Pollen Seared Snapper Fillet
With a Charred Oven Roasted Tomato Ragout and Caramelized Orange Peel Confit
- Sicilian Vegetable Caponata
Eggplant, Tomatoes and Capers Topped with Roasted Pine Nuts
- Italian Pastry Shell
"Sfogliatelle" Fresh Ricotta and Lemon Filled
- Sicilian Cream Tart
With Dark Chocolate Ganache
- Amaretto and Pinolli Cookies
- Venetian Blends of Coffee, Decaffeinated Coffee and Tea

\$47 Per Person

L-305 DELI BUFFET

- Red Bliss Potato Salad with Applewood Smoked Bacon and Diced Red Onion in a Creamy Country Mustard Dressing
- Tossed Green Salad with Diced Cucumbers, Carrots, Teardrop Tomatoes and Sliced Red Radish with a Choice of Two Dressings: Creamy Ranch, Oregano Vinaigrette or Creamy Honey Mustard
- Pasta Salad of Elbow Macaroni, Diced Red Pepper, Sharp White Cheddar, Fresh Peas and Chopped Parsley Tossed in an Apple Cider Creamy Vinaigrette
- Display of Meats and Cheeses to include:
Sliced Grilled Chicken Breast, Honey Baked Ham, Genoa Salami, House Made Roast Beef and Turkey
- Smoked Gouda, Provolone, Swiss and Aged Cheddar Cheese
- Condiments to Include Horseradish Cream, Chipotle Aioli, Mayonnaise, Whole Grain Mustard and Black Olive Tapenade
- Bread Basket to Include:
Parmesan Rolls, Onion Rolls, Seven Grain Rolls, White, Marble Rye and Sourdough Bread
- Classic Crudités to Include Black and Green Olives, Carrots and Celery Sticks, Sliced Tomatoes, Crisp Romaine Lettuce, Thin Sliced Red Onions, Cherry Peppers and Pepperoncini
- Classic American Fruit Salad, Cheesecake Lollipops, Assorted Dessert Burgers
- Venetian Blends of Coffee, Decaffeinated Coffee and Tea

\$45 Per Person

LUNCH BUFFET

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L-306 BUILD YOUR OWN LUNCH BUFFET

All Entrees are Served with Chef's Selection of Seasonal Vegetables.

Two Entrees \$48 Per Person

Three Entrees \$56 Per Person

Choice of Three Soups or Salads:

Soup Selections

- Daily Soup Inspiration "Chef's Soup of the Day"
- Roasted Sweet Red Bell Pepper and Bosc Pear Soup with Bleu Cheese Croutons
- Chicken Consommé with Shiitake Mushrooms, House Made Meatballs and Ditalini
- Fire-Roasted Tomato and Basil Bisque
- North East Style Clam and Sweet Corn Chowder



Salad Selections

- Classic Caesar Salad of Hearts of Romaine with Shaved Parmesan Reggiano, Rosemary Focaccia Croutons and a Classic House Made Caesar Dressing
- Roasted Beet Salad of Oven Roasted Yellow and Red Beets, Shaved Red Onion, Ricotta Salata Cheese Topped with Wild Rocket Arugula and Crispy Garlic
- Crisp Head of Baby Iceberg Lettuce, Hickory Smoked Bacon Lardons with Aged California Bleu Cheese Crumbles, Pickled Red Onion and Buttermilk Ranch Dressing
- Chicken Chopped Salad with Bell Peppers, Onions, Mango, Papaya and Jalapeno Jack Cheese Tossed in a Cilantro Lime Vinaigrette
- Baby Spinach Leaves Tossed with Smoked Diced Chicken, Shaved Sweet Red Onions and Sun-Dried Cranberries with a White Balsamic Vinaigrette
- Baby Spring Mix of Young Mixed Greens with Red and Yellow Teardrop Tomatoes, Diced English Cucumber and Sliced Pickled Red Onions Tossed in a Tuscan Herb Dressing

LUNCH BUFFET

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Choice of Two or Three Entrees:

Chicken Selections

- Buttermilk Dipped Chicken Breast with Herbed Parmesan Crust and Classic Mac and Cheese
- Seared Bone-In Chicken Breast with a Rosemary Lemon Oil Drizzle and Oven Roasted Yukon Gold Potatoes
- Grilled Thai Curry Chicken Thigh Served with Asian Vegetables and Cashew Fried Rice

Pork Selection

- Slow Oven Roasted Apple Cider Brined Pork Loin Served with Smokey Chipotle Sweet Potatoes

Beef Selections

- Bleu Cheese Crusted Filet Served with Crème Fraiche and Chive Whipped Potatoes
- Coriander Rubbed Grilled Flank Steak with Chimichurri and Roasted Fingerling Potatoes
- Barbeque Braised Short Ribs with Black Pepper Spaetzle

Vegetarian Selection

- Indian Vegetable Curry Served with Raisin and Dried Cranberry Basmati Rice

Pasta Selections

- Cavatelli Pasta with Rock Shrimp, Oven Dried Tomatoes, Sweet Peas and Basil, Tossed in a White Balsamic and Parmesan Vinaigrette
- Forest Mushroom Ravioli with Asparagus Tips, Charred Endive and Shredded Pecorino, Tossed in a Red Pepper Cream with Asiago Cheese

Seafood Selections

- Grilled Atlantic Salmon Fillet Served with a Pesto Beurre Blanc and a Dried Cranberry Brown Rice Pilaf
- Ginger Steamed Alaskan Halibut Fillet in a Miso and Edamame Broth Served with Yakisoba Noodles, Red and Green Cabbage and Straw Mushrooms



LUNCH BUFFET

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Choice of Three Desserts:

- Mocha Mousse Served in Chocolate Cups
Topped with Cocoa Pearls
- Key Lime Mousse Cake with a Cheesecake Center
- Fresh Toasted Hazelnut Financier Filled with Home Made Red Currant Gelée
- Rich Dark Chocolate Tart with Caramelized Pecans and Candied Fruit
- Mini Cream Puffs Filled with Chestnut Rum Cream
- Parfait of Blood Orange Mousse, Vanilla Yogurt and Mandarin Gelée
- Season Inspired Fresh Fruit Tarts
- Roasted Bosc Pear Frangipane Tart
- Rocky Road Chocolate Fudge

WORK DAY OF THE WEEK LUNCH BUFFET

Each menu requires a minimum guarantee of 20 persons, unless otherwise specified. Plated Lunches are designed for a maximum two hours service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc., are not transferrable to refreshment breaks. A \$100 labor and preparation charge will be applied to all plated or buffet lunch functions for events under 50 people.

MONDAY – ASIAN

- Red Thai Curry Coconut Soup with Diced Chicken and Cilantro
- Chilled Buckwheat Soba Noodles Tossed with Diced Tofu and Sugar Snap Peas in a Soy Yuzu Vinaigrette
- Asian Tossed Salad of Baby Bok Choy and Red Cabbage Salad Tossed with Shredded Carrots and Shaved Daikon with a Garlic Ginger Dressing
- Broiled Miso-Marinated Salmon Fillet on a Bed of Braised Napa Cabbage with Sliced Scallions and Soy Chinese Mustard Sauce
- Stir-Fried Malaysian Chicken with Caramelized Pineapple and Fresh Mung Bean Sprouts in a Spicy Sriracha Plum Sauce
- Vegetarian Stir-Fried Noodles
Yaki Soba Noodles with Red & Green Bell Peppers, Scallions, Straw Mushrooms and Crispy Bamboo Shoots in a Hoisin Ginger Sauce
- Steamed Basmati Rice with Wakame Seaweed
- Fortune Cookies, Chinese Almond Cookies, Creamy Coconut Tapioca Shooter Topped with Mango Purée, Green Tea Infused Cheesecake with Burnt Caramel Butter and Grand Marnier Sauce
- Venetian Blends of Coffee, Decaffeinated Coffee and Tea

\$43 Per Person – Monday Orders

\$46 Per Person – All Other Days



TUESDAY – SOUTHWESTERN

- Texas - New Mexico Spicy Black Angus Beef Chili with Red Beans Served with Sour Cream, Shredded Cheese and Jalapeno Corn Bread Muffins
- The Southwest Cobb
Smoked Diced Chicken Salad, Crisp Iceberg Lettuce, Red Kidney Beans, Crisp Tortilla Strips, Diced Tomato and Shredded Jack Cheese with a Chipotle-Ranch Dressing
- Fire Roasted Sweet Corn and Black Bean Salad Tossed with Bell Pepper Confetti and Fresh Cilantro in a Chili Lime Vinaigrette
- Cumin Rubbed Center Cut Roasted Pork Medallions with Hominy White Corn, Nopalitos in an Ancho Chili Sauce
- Oven Baked Chicken in a Traditional Aztec Ground Chili and Coco Mole Sauce
- Classic Spanish Rice
- Traditional Pinto Beans
- Marinated Seasonal Squash with Diced Tomatoes, Onions and Fresh Cilantro
- Mexican Vanilla Flan, Très Leche Cake and Chocolate Tarts
- Venetian Blends of Coffee, Decaffeinated Coffee and Tea

\$42 Per Person – Tuesday Orders

\$45 Per Person – All Other Days

WORK DAY OF THE WEEK LUNCH BUFFET

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WEDNESDAY – ITALIAN

- Traditional Wedding Soup of Rich Chicken Broth with Fresh Spinach and Eggs
- Classic Caesar Salad of Hearts of Romaine with Shaved Parmesan Reggiano, Rosemary Focaccia Croutons and a Classic House Made Caesar Dressing
- Sliced Vine Ripe Tomatoes, Medallions of Fresh Buffalo Mozzarella Cheese with Aged Balsamic and House Made Basil Oil
- Penne Pasta with Roasted Shaved Fennel, Italian Sausage Crumbles in an Orange Peel Infused Tomato Sauce
- Grilled Chicken Marsala with Sautéed Forest Mushrooms in a Rich Marsala Wine Sauce
- Roasted Swordfish Picatta
Roasted Swordfish Loin with Capers and Chopped Parsley in a Light Lemon Butter and White Wine Sauce
- Fresh Piperade of Roasted Tomato, Italian Squash, Shaved Garlic and Extra Virgin Olive Oil
- Assorted Biscotti, Classic Rich Tiramisu, Chocolate Chip Crusted Cannoli, Italian Inspired Mini Fruit Tarts
- Venetian Blends of Coffee, Decaffeinated Coffee and Tea

\$44 Per Person – Wednesday Orders

\$47 Per Person – All Other Days

THURSDAY – FRENCH

- Roasted Cauliflower Veloute Composed of a Rich Chicken Stock with Roasted Cauliflower, Crème Fraiche and Black Truffles
- A Deconstructed Salad Nicoise of Olive Oil Marinated Albacore Tuna, French Cut Green Beans, Quartered Steamed Red Bliss Potatoes, Hard-Boiled Egg, Olives and Tomatoes with a Dijon Vinaigrette
- A Classic Bistro Salad of Frisee, Radicchio and Arugula with Roasted Golden and Red Beets and Creamy Goat Cheese in a Fresh Creamy Tarragon Dressing
- Oven Braised Country Chicken in a Rich Sauce of Red Wine, Forest Mushrooms, Onions and Thyme
- Roasted Dorado a l'Orange
Mahi Mahi Fillet in a Classic Orange Reduction Sauce Finished with Creamy Butter
- Slow Braised Beef Short Ribs Presented in a Classic Espanola Sauce
- Country Yukon Mashed Potatoes
- Ratatouille Provencale of Eggplant, Summer Squash, Onions, Tomatoes and Bell Peppers Finished with Fresh Thyme and Garlic
- Assorted Crème Puffs and Éclairs, Pot Au Crème to Include Chocolate and Grand Marnier, Strawberry Rhubarb Mousse
- Venetian Blends of Coffee, Decaffeinated Coffee and Tea

\$44 Per Person – Thursday Orders

\$49 Per Person – All Other Days

WORK DAY OF THE WEEK LUNCH BUFFET

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FRIDAY – ALL AMERICAN

- Indian Summer Corn Chowder with Diced New Yukon Gold Potatoes, Diced Onions and Thyme
- Red Bliss Potato Salad with Applewood Smoked Bacon, Diced Red Onions in a Creamy Country Mustard Dressing
- Classic Creamy Cole Slaw
- Grilled Hamburgers and All Beef Hot Dogs Served with Your Traditional All-American Condiments of French's Yellow Mustard, Heinz Ketchup, Hellmann's Mayonnaise, Sweet Relish, Pickles, Sliced Tomatoes, Sliced Red Onion and Leaf Lettuce
- Roasted Tom Turkey Breast in a Sweet and Tangy Memphis Style Barbeque Sauce
- Black Pepper Brined Corn on the Cobb
- Baked Idaho Potatoes Served with Fresh Chives, Sour Cream, Shredded Cheddar and Applewood Smoked Bacon Crumbles
- Individual All American Apple Pies, Chocolate Fudge Brownies, Classic Mini New York Cheesecakes, Assorted Mini Cupcakes
- Venetian Blends of Coffee, Decaffeinated Coffee and Tea

\$43 Per Person – Friday Orders

\$47 Per Person All Other Days



Buon Appetito!

"To be tempted and indulged by the city's most brilliant chefs.
It's the dream of every one of us in love with food."

-Gael Greene

**COLD RECEPTION
HORS D'OEUVRE**

Minimum order of 25 pieces required for each item. All orders in increments of 25 pieces. A \$100 labor and preparation charge will be applied to all reception functions for events under 20 people.

Polenta Prosciutto de Parma

Parmesan Crisp

Long, Thin, Crunchy Croutons, Flavored Only with Olive Oil and Parmigiano-Reggiano Cheese

\$6.75 Per Piece

Fresh Mozzarella and Pear Tomato on

Ciabatta Crouton

Baby Mozzarella Disk on Olive Oil Ciabatta Crouton

\$6 Per Piece

Julienne Roasted Peppers with Chevre

Cheese on Pita Point

Oven Roasted Tri-Colored Peppers and Fresh Goat Cheese on Toasted Pita

\$5.25 Per Piece



Smoked Salmon on Pumpnickel Bread

Scandinavian Smoked Salmon Garnished with Caperberry and Fresh Dill on Pumpnickel Bread

\$7.25 Per Piece

Thai Beef Salad on Wonton Crisp

Thinly Sliced Marinated Beef Tenderloin Served on Crispy Wonton

\$6 Per Piece

Heirloom Cherry Tomato BLT's

Cherry Tomato, Hollowed and Filled with Creamy Mayonnaise and Bacon

\$6.50 Per Piece

East Coast Lobster Rolls

Mini Maine Lobster Rolls Served with European Cocktail Sauce

\$7 Per Piece

Ratatouille Stuffed Zucchini

Baby Zucchini Stuffed with a Classic French Ratatouille

\$6 Per Piece

Curried Tamarind Prawn with

Mango Chutney

Curry Roasted Shrimp Served with a Spicy Mango Chutney on Crouton

\$6 Per Piece

Bleu Cheese Mousse

Bite Sized Pistachio Cones Filled with Whipped Bleu Cheese Garnished with Caramelized Pears

\$6.75 Per Piece

Bresaola Crostini with Aged Asiago

Cured Italian Beef with Baby Parmesan Cheese on Ciabatta Crostini

\$6 Per Piece

Vegetarian Greek Skewers

Skewers of Feta Cheese, Roasted Tomatoes and Kalamata Olives

\$6.75 Per Piece

Cold Curried Chicken Tart

Tart Shell Filled with Curried Chicken Salad

\$6 Per Piece

Prosciutto Chips

Filled with Manchego and Apple Pear Marmalade

\$6.25 Per Piece

Homestyle Deviled Eggs

\$6 Each

**HOT RECEPTION
HORS D'OEUVRE**

Minimum order of 25 pieces required for each item. All orders in increments of 25 pieces. A \$100 labor and presentation charge will be applied to all reception functions for events under 20 people.

Brie and Comté Cheese Mini Puff

Pâte à Choux Filled with Brie and Comté Cheese

\$6 Per Piece

Assorted Mini Chicago Style Pizzas

Mushroom & Cheese, Pepperoni and Vegetables

\$5.50 Per Piece

Smoked Mozzarella and Basil in Profiterole

Miniature Crème Puff Filled with Smoked Mozzarella and Basil

\$5.50 Per Piece

Potato Samosa with Mango Yogurt Dip

Madras Curry Spiced Potatoes and English Peas in Phyllo Triangle

\$7 Per Piece

Miniature Maryland Crab Cakes with Cilantro Aioli

Maryland Lump Crab Meat with Seasoned Bread Crumbs and Diced Bell Peppers Served with a Cilantro Garlic Mayonnaise

\$6.75 Per Piece

Truffled Risotto Arancini

Italian Rice Balls Filled with Cheese Fonduta, Coated with Breadcrumbs and Rich Black Truffles

\$6 Per Piece

Edamame Falafel with Tahini Sauce

Rolled Ground Edamame and Chickpeas Fried Crispy and Served with a Sesame Seed Sauce

\$6 Per Piece

Pork and Shrimp Shumai with Soy Vinegar Sauce

Steamed Pork and Shrimp Dumplings Served with Soy Vinegar Sauce

\$6 Per Piece

Gyro Spring Rolls

Gyro Rolls Filled with Shredded Braised Lamb Shoulder Seasoned with Oregano and Garlic Served with a Cool Cucumber Mint Yogurt Dipping Sauce

\$7.50 Per Piece

Chicken Satay

Skewers of Grilled Chicken Breast Served with a Curried Tomato Chutney

\$6 Per Piece

Tempura Shrimp

Shrimp Fried in a Crispy Tempura Batter Served with a Sesame Emulsion Aioli

\$7 Per Piece

Chicken Cordon Bleu Fritter

Ground Chicken Laced with Swiss Cheese and Black Forest Ham, Fried Crispy

\$6 Per Piece

Beef and Vegetable Brochette

Skewers of Beef, Bell Pepper and Red Onion, Seared in a Garlic Thyme Oil Served with a Creamy Horseradish Mayonnaise

\$6 Per Piece

“Scottish Egg” Lollipop with Savory Mustard Dipping Sauce

Quail Egg Wrapped in House Made Chicken Sausage Served with a Savory Mustard Sauce

\$6 Per Piece

Crispy Chick Curry Spears in Bamboo Cones

\$6.75 Per Piece

Mini Chicken or Mini Beef Wellington with Pink Peppercorn Sauce

\$5.50 Per Piece

RECEPTION DISPLAYS

Each selection requires a minimum order of 10 persons, unless otherwise specified. A \$100 labor and preparation charge will be applied to all reception functions for events under 20 people.

ICE CARVINGS

Consult your catering professional for a quote. Allow our skilled ice carvers to sculpt reproductions of logos and intricate sculptures. All work done on a per-quote basis. \$800 per block and up.

PETITE ROASTED VEGETABLE DISPLAY

Asparagus Tips, Baby Carrots, Pattypan Squash, Sunburst and Baby Zucchini Squash, Sugar Snap Pea Pods and Tomatoes Served with Roasted Shallot and Garlic Hummus, Boursin Cheese Dip and Red Pepper Aioli

\$11 Per Person

CALIFORNIA AND IMPORTED CHEESE DISPLAY

An Array of Premium Cheeses from the Napa Valley, the California Countryside, and Europe Served with Fruit Garnish, Stone-Ground Wheat Crackers, Sesame Crackers and a Selection of Home-Baked Breads and Rolls

\$15 Per Person

ANTIPASTO DISPLAY

Prosciutto de Parma, Rosemary and Black Pepper Ham, Genoa Salami, Mortadella and Coppa Parmigiano Reggiano, Gorgonzola, Provolone and Manchego Cheese and Roasted Squash, Asparagus, Tomatoes, Cipollini Onions and Olives Displayed with Cruets of Imported Olive Oil and Balsamic Vinegar, Focaccia, Assorted Artisan Rolls and Crackers

\$16 Per Person

CLASSIC CRUDITÉS DISPLAY

Broccoli, Purple and White Cauliflower, Baby Carrots, Celery Sticks, Cucumber Slices and Cherry Tomatoes Served with Boursin Dip and Smokey Chipotle Dip

\$8 Per Person

FRESH FRUIT DISPLAY

Seasonal and Tropical Fruit Display of Sliced and Whole Fruits Served with Raspberry Coulis and Turkish Yogurt with Mint

\$10 Per Person

SEAFOOD ON ICE

Each Selection Served with Spicy Cocktail Sauce, Horseradish, Tabasco, and Lemon Wedges

Alaskan Snow Crab Claws

\$8.50 Per Piece

Iced Jumbo Shrimp

(Minimum order of three pieces per person)

\$7 Per Piece

Alaskan King Crab Legs

\$9 Per Piece

Shucked Seasonal Oysters on the Half Shell with Mignonette Sauce

\$7 Per Piece

Shucked Littleneck Clams on the Half Shell

\$6 Per Piece

Enhance your display with an oyster shucker

\$175 Each

Enhance your display with a carved ice bowl

\$150 Each

SUSHI AND SASHIMI DISPLAYS

Each selection requires a minimum of 10 persons, unless otherwise specified. A \$100 labor and preparation charge will be applied to all reception functions for events under 20 people.

SAKE STATION

Enhance Your Sushi and Sashimi Display with a Sake Station. Our Sommelier Will Select a Trio of Sake to Offer Your Guests.

\$14 Per Person

A Sushi Chef is Available Upon Request for All Orders of More Than 500 pieces.

\$350 Per Chef

All Sushi, Nigiri, and Sashimi Displays are Served with Wasabi, Ginger, Soy Sauce, and Light Soy Sauce.

SUSHI ROLLS

Each Sushi Roll Consists of 8 Pieces (Minimum of 4 pieces per person)

- California Roll
Cucumber, Crab Meat and Avocado
- Cucumber Roll
Cucumber, Rice and Seaweed
- Spicy Tuna Roll
Ahi Tuna, Chili Oil and Sichimi Togarashi Spice
- Dragon Roll
Freshwater and Sea Eel, Cucumber, Avocado, Salmon, Crab and Yellowtail
- Rainbow Roll
Crab, Cucumber, Tuna, Yellowtail, Shrimp, Salmon and Avocado
- Salmon Roll
Avocado, Cucumbers and Salmon Encrusted with Toasted Sesame Seeds
- Spider Roll
Soft Shell Crab Tempura, Avocado and Spicy Mayonnaise
- Rock and Roll
Shrimp Tempura, Crabstick, Avocado and Cucumber

\$7 Per Piece

NIGIRI

(Minimum of 3 pieces per person)

Choice of Three :

- Yellowtail, Tuna, Salmon, Octopus, Red Snapper, Spanish Mackerel, Eel, Shrimp, or Halibut

\$7.50 Per Piece

SASHIMI

(Minimum of 3 pieces per person)

Choice of Three :

- Tuna, Salmon, Octopus, Yellowtail, or Red Snapper

\$8.50 Per Piece

ENHANCEMENTS

Seaweed Salad

Wakame Seaweed in a White Soy and Sesame Dressing

\$5 Per Person

Cucumber Salad

Thinly Sliced Cucumber with Toasted Sesame and Rice Wine Vinaigrette

\$5 Per Person

Fresh Edamame with Sea Salt

\$5 Per Person

RECEPTION STATIONS

Each selection requires a minimum of 20 persons, unless otherwise specified. A \$100 labor and preparation charge will be applied to all reception functions for events under 20 people.

TACO SALAD STATION

- Shredded Chicken and Beef Taco Meat Slowly Cooked in a Rich Tomato, Garlic and Cilantro Sauce
- Pinto Beans, Pico de Gallo, Sour Cream, Shredded Lettuce, Diced Onions with Cilantro, Lime Wedges, Shredded Cheddar Cheese and Queso Fresco Cheese
- Soft Flour Tortilla and Individual Corn Taco Bowls

\$17 Per Person

PACIFIC RIM LOMI PORK STATION

Choice of One Style:

- Asian Rubbed Pork Belly Braised in Soy, Ginger and Star Anise Broth
- Black Pepper Brined Pork Belly
- Prepared to Order Crispy Seared and Presented on Small Plates Served with Potato and Turnip Mashed Potatoes

\$17.50 Per Person

Chef Fee of \$175 Per Station

NOODLE BAR

Served with Bean Sprouts, Tofu, Scallions, Straw Mushrooms, Cilantro, Lime Wedges, Bamboo Shoots and Garlic Chili Sauce

Selection of Two Noodles:

- Yaka Soba, Rice or Udon Noodles

Selection of One Broth:

- Pho or Miso Broth

\$15 Per Person

Noodle Bar Enhancements:

Add Mini Shrimp \$3 Per Person

Add Shredded Chicken \$2 Per Person

Add Shaved Beef \$2.50 Per Person

RECEPTION STATIONS

Each selection requires a minimum of 20 persons, unless otherwise specified. A \$100 labor and preparation charge will be applied to all reception functions for events under 20 people.

STIR-FRY RICE ACTION STATION

Prepared to Order on Flat Top Grills and Served in Individual Chinese To-Go Boxes Included

- Soy Steamed Jasmine Rice, Scrambled Egg, Fresh English Peas, Diced Carrots, Grated Ginger and Minced Garlic
- Toppings to Include Fresh Diced Jalapenos, Bean Sprouts, Fresh Cilantro, Lime Wedges and Sriracha Sauce

\$16 Per Person

Stir-Fry Rice Enhancements:

Add Mini Shrimp \$3 Per Person

Add Diced Chicken \$2 Per Person

CHILLED VIETNAMESE SUMMER ROLLS

Display of Classic Summer Rolls of Rice Paper Filled with Julienne of Carrots, Cabbage, Bean Sprouts and Daikon Radish
Served with Hoisin Peanut Dipping Sauce

Choice of Two:

- Ginger Poached Rock Shrimp
- Sesame Lemongrass Chicken
- Char Su Pork – Chinese Barbequed Pork

\$7 Per Person

Based on One Piece Per Person

PASTA ACTION STATION

(Pasta will be prepared to order for a maximum of 500 guests)

Served with Fresh Grated Parmigiano-Reggiano Cheese and Tuscan Breads

Choice of One Pasta:

- Penne Pasta
- Fusilli Pasta
- Cavatappi Pasta

Choice of One Stuffed Pasta

- Butternut Squash Ravioli
- Wild Mushroom Ravioli
- Four Cheese Ravioli

Choice of Two Sauces

- Thai Kaffir Lime Sauce
- Roasted Eggplant and Bamboo Shoot (Vegan)
- Arrabbiata Sauce - Roasted San Marzano Tomatoes, Crispy Pancetta, Onion, Parsley and Chili Flakes
- Lobster and Cognac Cream - Diced Maine Lobster, Teardrop Tomato and Fresh Tarragon
- Creamy Gorgonzola and Walnut Sauce, Grilled Endive and Thyme
- Truffled Forrest Mushroom Sauce
- Parmesan Crema, Black Pepper and Pearl Onion
- Puttanesca Con Bonito Del Norte - Diced Tomato, Anchovies, Capers, Oregano, Olives, Garlic and Olive Oil

\$18 Per Person

Chefs Fee of \$175 Per Station

RECEPTION STATIONS

Each selection requires a minimum of 20 persons, unless otherwise specified. A \$100 labor and preparation charge will be applied to all reception functions for events under 20 people.

THE BURGER BAR ACTION STATION

Prepared to Order on Flat Top Grills
Served on Sesame Buns with Assorted Kettle Chips

Slider Choices:

Based on One Per Person

Choice Angus Beef Slider with Thousand Island Dressing

\$8.75 Per Person

Pulled Pork Slider with Mango Papaya Salsa

\$8.75 Per Person

Maryland Style Crab Cake Slider with Cilantro Aioli

\$9.50 Per Person

Chef and Grill Fees Included – Minimum of 75 Person Order



MEDITERRANEAN TAPAS

(Minimum Order of 50 Persons)

- Eggplant Caponata with Crumbled Goat Cheese
- Sherry Mustard Asparagus Salad with Roasted Red Peppers
- Tortilla Española - Cold Spanish Omelet with Garlic Aioli, Potato, Bell Pepper and Chorizo
- Tomato Garlic Bruschetta
- White Bean Bruschetta
- Mushroom Tapenade Bruschetta
- Crostini and Flat Breads
- Stuffed Mediterranean Bread
- Chicken with Pesto and Mushroom Fougasse
- Assorted Olives and Crispy Lavosh

\$30 Per Person

PHILLY CHEESE STEAK ACTION STATION

Grilled and Thinly Shaved Black Angus Tri-Tip, Sautéed Mushrooms, Caramelized Onions and Shredded Sharp White Cheddar
 Served on Soft Mini-Hoagie Rolls

\$15 Per Person

Minimum Order of 50 Persons

Chef and Grill Fees Included

CARVING STATIONS

A \$100 labor and preparation charge will be applied to all reception functions for events under 20 people. A \$175 Per Chef carving charge will be applied.

ENHANCEMENTS

Gourmet Mashed Potatoes

Country Style Yukon Gold Potatoes with Applewood Bacon, Chives, Sour Cream and Cheddar Cheese

\$8 Per Person

Wild Mushroom, Yukon Gold Potatoes and Truffle Oil

\$9 Per Person

Yukon Gold Potatoes with Lobster Meat, Roasted Corn, Cream and Tarragon

\$9.50 Per Person

The Below Carved Items are Served with Appropriate Condiments and Assortment of Cocktail and Silver Dollar Rolls.

(Rolls not included with the Salmon Fillet. Steamship price includes Carver fees.)

ROASTED SWORDFISH LOIN EN PAPILLOTE

(Serves 25)

Fresh Pacific Swordfish Loin Oven Baked in Parchment Paper Filled with Sliced Squash and Onions, Seasoned with Fennel, Thyme, Garlic, and Oregano, Served with a Lemon Beurre Blanc

\$400 Each

OVEN-ROASTED TOM TURKEY BREAST

(Serves 30)

Herb-Rubbed Oven Roasted Tom Turkey Breast Served with Cranberry Mint Chutney and Mayonnaise

\$350 Each

PEPPER CRUSTED OR TRADITIONAL TENDERLOIN OF BEEF

(Serves 20)

Oven Roasted Tenderloin of Black Angus Choice Beef Served with Green Peppercorn Sauce

\$550 Each

BONELESS PRIME RIB OF BEEF

(Serves 30)

Oven Roasted Prime Rib of Black Angus Choice Beef Served with Horseradish Cream and Whole Grain Mustard

\$575 Each

HERB CRUSTED NEW YORK STRIP LOIN

(Serves 30)

Seared New York Strip Loin of Black Angus Choice Beef Pinot Noir Demi Reduction

\$550 Each

SLOW ROASTED STEAMSHIP OF BEEF

(Serves 175)

Oven Roasted Steamship of Black Angus Choice Beef Au Jus, Horseradish Cream and Dijon Mustard

\$975 Each

ROSEMARY BAKED ITALIAN HAM

(Serves 50)

Rosemary, Juniper and Black Pepper Rubbed Boneless Italian Ham Served with Dijon and Lingonberry Mustard and a Tarragon Aioli

\$500 Each

MOROCCAN SPICED MARINATED LEG OF LAMB

(Serves 20)

Roasted Colorado Leg of Lamb Served with Tzatziki Yogurt

\$450 Each

RECEPTION DESSERT SELECTIONS

Each selection requires a minimum guarantee of 20 persons or items, unless otherwise specified. All selections are served buffet style. A \$100 labor and preparation charge will be applied to all reception functions for events under 20 people.

Ginger Green Tea Cream Cake with Golden Crunchy Caviar

\$7 Per Serving

Ancho Chili Mango Mousse

\$7 Per Serving

Hazelnut Mascarpone Crème Cake with Mandarin Oranges

\$7 Per Serving

Mini Caraibe Mousse with Raspberry Marmalade

\$7 Per Serving

Guayaquil Chocolate Ganache Tart with Cocoa Nibs

\$7.50 Per Serving

Season Fresh Fruit Tart Gourmande

\$7.50 Per Serving

Hawaiian Chiffon Style Cake with Exotic Fruit

\$7.50 Per Serving

Limoncello Scented Blueberry Mousse

\$7 Per Serving

Mini Sweet Pumpkin Crème Brûlée

\$7.50 Per Serving

Mini Cream Puff Filled with Arabica Coffee Cream

\$7 Per Serving

RECEPTION DESSERT SELECTIONS

Each selection requires a minimum guarantee of 25 persons or items, unless otherwise specified. All selections are served buffet-style. A \$100 labor and preparation charge will be applied to all reception functions for events under 50 people.

CHOCOLATE VESUVIUS STATION

(50 person minimum/800 person maximum. One fountain per 300 people)

A Chocolate Fountain with Your Choice of White or Milk Chocolate
Accompanying Delights of Marshmallow, Strawberries, Pineapple,
Cantaloupe, Almond Sponge Cake, Madeleine Cookies and
Oreo Cookies

\$16 Per Person

SWEET DREAMS

(50 person minimum)

- Homemade Waffles
Plain and Fluted Waffle and Chocolate-Painted Fluted Waffle Cups
Filled to Order with Your Choice of Chocolate Hazelnut,
Mango or Green Tea Ice Cream
- Assorted Toppings: Red Currant Chutney, Vanilla-Scented Cream,
and Purees of Strawberry and Kiwi
- Homemade Sorbets
Mango, Peach and Cassata
*Sorbets are Presented with Tropical and Exotic Fruits, Melons, Berries,
Dried Cherries, Apple, Apricots, and Bananas*
- Assortment of Pistachio and Cranberry Biscotti,
Amaretto Cookies and Pine Nut Cookies

\$42 Per Person

Chef Fee of \$175 Per Station

A VENETIAN DESSERT FANTASY RECEPTION

*(Ice bowl display not included for groups of fewer than 200 persons.
Minimum order of 100 persons)*

- Mini Chocolate Mousse Cake Filled with
Raspberry Tahitian Vanilla-Scented Cream
- Square Chocolate Mousse Filled with
Pistachio Crème Brûlée, Mango Chutney
- Savarin-Shaped Strawberry Mousse
- Geometric Financier Cake with Exotic Fruit
and Bavarian Cream
- Apricot with Caramelized Apple Bars
- Dark Chocolate Mousse with Caramelized Banana
- Tiramisu with Mascarpone Cheese
- Crème Fraiche Panna Cotta with Rhubarb Chutney
- Chocolate Mango Mousse
- Assorted Tarts of Spiced Plum, Currant & Blueberry
and Apple & Pear
- Strawberry Croquembouche
- Assorted Pralines and Truffles
- Assorted Deluxe Mini French Pastries
- A Selection of Decadent Ice Creams, Gelatos and
Sorbets Served From Ice Bowls
- A Selection of Deluxe Toppings, Including
Hot Fudge, Butterscotch, Rainbow Sprinkles, M&M's,
Crushed Oreo Cookies, Nuts and Whipped Cream

\$55 Per Person



Buona Sera!

"Sir, respect your dinner: idolize it, enjoy it properly.
You will be many hours in the week, many weeks
in the year, and many years in your life happier if you do."
-William Makepeace Thackeray

WINE FLIGHT

Enhance your dinner with a wine flight. Our sommelier will select three wines from the categories listed below to offer your guests a delicious wine tasting.

- White California Varietals \$13 Per Person
- California Chardonnays..... \$17 Per Person
- Red California Varietals \$13 Per Person
- Pinot Noirs \$17 Per Person

Each flight will consist of three 3 oz. pours of wines from the category selected.

The following dinner selections consist of plated and buffet dinners. These menus are tested and refined to ensure perfection. Should you require custom menus, please consult your catering professional.

PLATED MENU

All dinners require a minimum of three courses. Each menu requires a minimum guarantee of 10 persons unless otherwise specified.

The following items are designed for a traditional dinner environment and as such are not suitable for reception style presentation. A \$100 labor and preparation charge will be applied to all dinner functions for events under 20 people.

COLD APPETIZERS

Eggplant, Roasted Tomato Terrine, Ricotta Salata Cheese,
Kalamata Olive Bread Crouton

\$12 Per Person

Baked Sweet Curried Prawns, White and Green Asparagus Salad
with a Mango Cilantro Vinaigrette

\$13 Per Person

Citrus and Star Anise Crusted Ahi Tuna Loin, Micro Fennel Salad
with Wasabi Aioli

\$14 Per Person

Marinated Beef Carpaccio, Shaved Parmesan, Baby Arugula,
Black Truffle & Parmesan Puff, Drizzled with White Truffle Oil

\$14 Per Person

Mediterranean Bean and Seafood Salad
with Lemon Oregano Vinaigrette Gulf Shrimp, Baby Squid and
Snow Crab with White Beans and Chickpea Medley

\$15 Per Person

HOT APPETIZERS

Braised Swiss Chard and Fresh Goat Cheese Tart
with a Black Olive and Sundried Tomato Emulsion

\$12 Per Person

Home Made Pastrami Pork Belly, Cardamom and Chickpea Fritter
and Pickled Butternut Squash Slaw

\$13 Per Person

Slow Braised Beef Short Rib over Creamy Celery Root Risotto
with a BBQ Demi-Glace

\$13 Per Person

Seared Dungeness Crab Cake with
Pommery Mustard Sauce and Candied Ginger

\$15 Per Person

PLATED MENU

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SOUP

Roasted Acorn Squash and Apple Bisque
Accompanied by Prosciutto Crisp

\$10 Per Person

Chicken Vegetable Soup with Spaetzle
Composed of Rich Chicken Broth, Diced Celery, Carrots,
Onion and Traditional German Spaetzle

\$10 Per Person

Egg Drop Soup with Shiitake Mushrooms

\$10 Per Person

Classic Minestrone with Pesto Garnish

\$10 Per Person

Wild Mushroom Bisque with Armagnac, Thyme and Truffle Oil

\$11 Per Person

Creamy Shrimp and Bay Scallop Bisque en Croute

\$12 Per Person

Veloute of Cauliflower, Black Truffle Peel, and Duck Confit Soup

\$12 Per Person

SALADS

Baby Spinach, Tossed and Shaved Fennel, Portabello Mushroom and
Orange Segments with Honey Country Mustard Vinaigrette

\$10 Per Person

Farm Fresh Baby Lettuces, Crumbled Goat Cheese, Candied Walnuts,
Tomatoes and Cucumbers with Tuscan Herb Balsamic Dressing

\$10 Per Person

Caesar Salad, Hearts of Romaine, Focaccia Croutons, Cracked Black
Pepper and Parmesan Cheese with a Classic Caesar Dressing

\$9 Per Person

Mesclun Mix Salad with Honey Roasted Tomatoes and Shaved Almonds,
Dressed with Black Pepper Vinaigrette

\$10 Per Person

Iceberg Lettuce, Crisp Pancetta, Bleu Cheese Crumbles and Red Onion,
Dressed with Buttermilk-Ranch Dressing

\$11 Per Person

Vine Ripened Tomatoes, Fresh Buffalo Mozzarella Dressed with
Aged Balsamic and Extra Virgin Olive Oil

\$11 Per Person

Arugula Salad with Sliced Baby Gala Apples and Shaved
Pecorino Cheese Dressed with Lemon Infused Olive Oil

\$12 Per Person

PLATED MENU

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CHICKEN ENTRÉES

All Plated Dinners include Venetian Rolls and Butter with Venetian Blends of Coffee Decaffeinated Coffee and Tea

D-501 GRILLED HERB AND GARLIC MARINATED SUPREME BREAST OF CHICKEN

Served with Yukon Gold and Wild Mushroom Potato Hash and Seasonal Vegetables

\$44 Per Person

D-502 BRAISED CHICKEN BREAST

Braised in Fresh Orange and Tawny Port Wine, Served with Turnip and Potato Mash Potatoes with Butter Wilted Sautéed Leeks and Seasonal Vegetables

\$45 Per Person

D-503 PAN ROASTED CHICKEN BREAST

Served with White Balsamic Onion Marmalade, Creamy Parmesan Polenta, Seasonal Vegetables, and Classic Demi-Glace

\$43 Per Person

PLATED MENU

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BEEF AND PORK ENTRÉES

All Plated Dinners include Venetian Rolls and Butter with Venetian Blends of Coffee Decaffeinated Coffee and Tea

D-504 BLEU CHEESE ENCRUSTED FILET OF BEEF

Served with Caramelized Onion Potato Cake, Green and Yellow Wax Bean Medley with Peppered Bacon, and Pinot Noir Sauce

\$80 Per Person

D-505 GRILLED FILLET MIGNON WITH CLASSIC BORDELAISE SAUCE

Served with Sautéed Wild Mushroom and New potatoes and Butter Glazed Asparagus and Baby Carrots

\$53 Per Person

D-506 BRAISED BBQ BEEF SHORT RIBS

Served with Yukon Gold and Bleu Cheese Mashed Potatoes and Seasonal Baby Vegetables

\$55 Per Person

D-507 OVEN ROASTED BONE-IN 12 OZ. NEW YORK STRIP STEAK

Served with Warm Tri-Color Fingerling Potato Salad with Sweet Onion, Sautéed Baby Vegetables, and Pinot Noir Sauce

\$57 Per Person

D-508 BONE-IN STUFFED PORK CHOP

With Parma Ham and Gruyere Cheese Served with Fresh Horseradish Whipped Potatoes, Root Vegetable Ragout, and Dried Fig Demi-Glace

\$49 Per Person



PLATED MENU

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SEAFOOD ENTREES

**All Plated Dinners include Venetian Rolls and Butter
with Venetian Blends of Coffee Decaffeinated Coffee and Tea**

D-509 SEARED CENTER CUT PACIFIC HALIBUT

Served with Thyme Infused Medley of Fingerling Potatoes
and Fresh Edamame and Carrot Coulis

\$49 Per Person

D-510 ATLANTIC SALMON FILLET

Ponzu Glazed, Served with Sweet Chili and Ginger
Stewed Bok Choy and Organic Pearl Jade Rice Cake

\$44 Per Person

D-511 GRILLED MAHI-MAHI WITH MEZCAL TEQUILA LIME SAUCE

Served with Fresh Corn Succotash with
Rock Shrimp and Seasonal Baby Vegetables

\$48 Per Person

PLATED MENU

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DUET MENUS

All Plated Dinners include Venetian Rolls and Butter with Venetian Blends of Coffee Decaffeinated Coffee and Tea

D-512 HERB ROASTED 6 OZ. BEEF FILET AND BUTTER-POACHED MAIN LOBSTER TAIL

Served with Creamy Potato Gratin and Sautéed Baby Vegetables

\$71 Per Person

D-513 GRILLED 6 OZ. BEEF FILET AND CILANTRO BUTTER ENCRUSTED SALMON FILLET

Served with Buttermilk Whipped Potatoes, Roasted Fennel, and Oven Dried Tomato Compote

\$63 Per Person

D-514 GRILLED 6 OZ. BEEF FILET AND GARLIC SEARED TIGER PRAWNS

Served with Classic Shrimp Scampi, Creamy Asiago Cheese Polenta, and Seasonal Baby Vegetables

\$63 Per Person



PLATED MENU

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DESSERTS

Sweet Pumpkin Crème Brûlée
Caramelized Pumpkin, Seasoned Tuile

\$11 Per Person

Assorted Red Berry Compote
Tahitian Vanilla Bean Infused Berry Compote, Topped with White Chocolate Panna Cotta

\$11 Per Person

Trio of Mini Cupcakes
Chocolate Cupcake with Chocolate Ganache Topping,
Lemon Cupcake with Strawberry Butter Cream and Red Velvet
Cupcake with Cream Cheese Frosting

\$11 Per Person

Chocolate Pave Cake
Thin Layer of Walnut Fudge Brownie Filled with Chocolate-Coffee
Mousse, Served with Cardamom Sauce

\$11 Per Person

Fruit and Berry Terrine
Assorted Seasonal Fruit and Berry Gelee with Mango Coulis

\$11 Per Person

Sweets From the South of France
Praline Feuillantine Corriandre, Dark Cacao Mousse with Vanilla
Rum Sauce and Caramelized Pecans

\$11 Per Person

Marron De Cream with Exotic Fruit
Dark Jamaican Rum Flavored Chestnut Cream with Mango and
Passion Fruit, Chocolate Hazelnut Finger Biscuit

\$11 Per Person

Le Club Sandwich
Grenada Chocolate Meringue Mousse with Coconut and
Strawberry between layers of Vanilla Sponge Cake

\$11 Per Person

Pistachio Raspberry Tart with Arugula
Sugar Dough Tart, Light Pistachio Cream, Topped Arugula Salad

\$11 Per Person

Compose Your Own Trio
Compose Your Own Dessert by Selecting any Three
of the Above Offerings (Cupcake Trio Not Included)

\$20 Per Person



BUFFET MENU

All dinners require a minimum of three courses. Each menu requires a minimum guarantee of 10 persons unless otherwise specified.

The following items are designed for a traditional dinner environment and as such are not suitable for reception style presentation. A \$100 labor and presentation charge will be applied to all dinner functions for events under 50 people.

THE VENETIAN | PALAZZO BUFFET

All Plated Dinners include Venetian Rolls and Butter with Venetian Blends of Coffee Decaffeinated Coffee and Tea

Salad Selections

- Orzo Salad with Arugula, Pine Nuts, Olives and Wild Mushroom Ragout
- Caesar Salad with Garlic Croutons, Parmesan Cheese and Caesar Dressing
- Chicken Confit Cobb Salad with Asparagus, Cucumber, Hearts of Palm, Bell Peppers, Teardrop Tomatoes and White Balsamic Dressing
- Tomato Mozzarella Salad with Vine Ripened and Roasted Tomatoes, Fresh Mozzarella, Basil and Extra Virgin Olive Oil
- Antipasto Salad with Salami, Zucchini, Squash, Eggplant, Roasted Peppers, Olives, Basil and Goat Cheese Crumbles
- Deconstructed Arugula Salad with Frisee, Pancetta, Gorgonzola Cheese, Pear, Candied Walnuts and Apple Cider Vinaigrette

Entrée Selections

- Beef Tenderloin with Barolo Wine Sauce
- Five Spiced Braised Short Ribs
- Chicken Breast with Cipolini Onions, Wild Mushroom Jus
- Rotisserie Chicken with Jus
- Chicken with Tomato Provencal Sauce
- Grilled Salmon with Mustard Buerre Blanc
- Halibut Puttanesca- Tomatoes, Olives, Capers, and Chili Flakes
- Red Snapper with Saffron and Scallion Nage
- Braised Lamb Shoulder with Rosemary and Oven Roasted Tomatoes
- Curried Tofu Stew
- Cavatappi Pasta with Eggplant, Artichoke, Bell Peppers and Caramelized Onions

Accompaniments

- Bleu Cheese Butter Whipped Mashed Potatoes
- Warm Truffled Fingerling Potato Salad
- Creamy Asiago Polenta
- Wild Mushroom Rice Pilaf
- Lemon Oil and Sea Salt Green Asparagus
- Classic Provencale Ratatouille
- Garlic and Ginger Tossed Carrots
- Roasted Root Vegetables with Birch Beer Glaze

Dessert Selections

- Ginger Green Tea Cream Cake with Golden Crunchy Caviar
- Ancho Chili Mango Mousse
- Hazelnut Mascarpone Crème Cake with Mandarin Oranges
- Mini Caraibe Mousse with Raspberry Marmalade
- Guayaquil Chocolate Ganache Tart with Cocoa Nibs
- Seasonal Fresh Fruit Tart Gourmande
- Hawaiian Chiffon Style Cake with Exotic Fruit
- Lemon Scented Blueberry Mousse
- Mini Sweet Pumpkin Crème Brûlée
- Mini Cream Puff Filled with Arabica Coffee Cream

**Tier One: Choice of Two Salads, Two Entrees, Two Accompaniments and Two Desserts
\$90 Per Person**

**Tier Two: Choice of Three Salads, Three Entrees, Three Accompaniments and Three Desserts
\$100 Per Person**

BUFFET MENU

All dinners require a minimum of three courses. Each menu requires a minimum guarantee of 10 persons unless otherwise specified.

The following items are designed for a traditional dinner environment and as such are not suitable for reception style presentation. A \$100 labor and presentation charge will be applied to all dinner functions for events under 50 people.

THE SOUTHWESTERN BUFFET

(Minimum of 100 persons)

All Plated Dinners include Venetian Rolls and Butter with Venetian Blends of Coffee Decaffeinated Coffee and Tea

Salads

- Grilled Corn, Jicama and Nopalitos (Cactus) with Tequila Lime Dressing
- Southwestern Cobb Salad with Achiote Marinated Chicken, Green Chiles, Queso Fresco Cheese, Black Beans, Chorizo
- Chopped Mixed Lettuces, Cucumber, Pineapple and Jalapeno Salad

Entrée, Starch, and Vegetables

- Seared Snapper with Pasilla Chili Spinach Sauté and Fresh Shaved Coconut
- Chili Rubbed Flank Steak with Roasted Tomatillo Sauce
- Chicken Mole with Poblano Peppers
- Mexican Vegetable Casserole with Green Chiles
- Spanish Rice
- Pinto Beans
- Flour Tortillas

Desserts

- Cardamom Flan with Fresh Berries, Limoncello Scented Blueberry Pie, Dark Chocolate Tart with Golden Crunchy Caviar, Caramelized Apple Bars

\$100 Per Person

THE SUMMER BEACH COOKOUT

All Plated Dinners include Venetian Rolls and Butter with Venetian Blends of Coffee Decaffeinated Coffee and Tea

Soup

(Choice of One)

- New England Clam Chowder with Oyster Crackers
- Spicy Seafood Gazpacho

Cold Selections

- Bay Scallop, Rock Shrimp and Ahi Tuna Ceviche with Mango and Cilantro Lime Vinagrette
- Lomi Lomi Salmon Salad of Salted Raw Salmon, Tomatoes, Sweet Diced Onions and Cucumbers
- Heart of Palm Salad with Asparagus and Shaved Fennel Tossed with a Light Coconut Oil

Hot Selections

- Chicken and Seafood Paella with Saffron Scented Chicken, Shrimp and Andouille Sausage
- Seared Bass with Pesto Cream Sauce
- Whole Grain Mustard Crusted Filet Mignon
- Marinated Thick Cut Squash Baked with Fresh Baby Mozzarella
- Parslied Red Skin Potatoes
- Black Pepper Brined Corn on the Cob

Desserts

- Butter Lemon Meringue Tart, Cocoa-Mocha Cream Cake and Pastry Puffs with Maron Cream and Chocolate Chips

\$100 Per Person

Add: Porcini Dusted Swordfish Loin- Carving Station

\$120 Per Person

BUFFET MENU

All dinners require a minimum of three courses. Each menu requires a minimum guarantee of 10 persons unless otherwise specified.

The following items are designed for a traditional dinner environment and as such are not suitable for reception style presentation. A \$100 labor and presentation charge will be applied to all dinner functions for events under 50 people.

THE BACKYARD PICNIC

All Plated Dinners include Venetian Rolls and Butter with Venetian Blends of Coffee Decaffeinated Coffee and Tea

Salads

- Tossed Greens and Spinach Salad Bar
Bacon Bits, Hard-Boiled Eggs, Red Onions, Cucumber, Shaved Parmesan and Homemade Pickled Cauliflower
Tarragon Vinaigrette and Ranch Dressing
- Cole Slaw with Remoulade Dressing
Mixed with Green Onions, Creole Mustard, and Lemon Juice
- Modern Macaroni Salad with Sweet Peas,
Roasted Tomatoes and Basil

From The Grill

- Grilled Mahi Mahi with Mezcal Tequila Lime Sauce
- Chimichurri Grilled Chicken Thigh
- Bourbon Glazed St. Louis Pork Ribs
- Grilled Bratwurst, Italian and Kielbasa Sausages Tossed with Peppers and Sweet Onions
- Sweet Corn Succotash
- Baked Potato with Bacon Bits, Sour Cream, Shredded Cheddar Cheese and Butter
- Homestyle Baked Beans with Peppered Pork Belly

Desserts

- Mandarin Chiboust Tart
- Dark Chocolate Cake with Golden Crunchy Caviar
- Tropical Fruit Skewers and Gianduja Mousse

\$93 Per Person



Salute!

"Work is the curse of the drinking class."
-Oscar Wilde

"Once, during Prohibition, I was forced to live for days on nothing but food and water."
-W.C. Fields

BEVERAGE SERVICE

All cocktails are calculated per one-ounce measure and are billed as such "per drink." Patron agrees to comply with all alcoholic beverage statutes of the State of Nevada and hold The Venetian and The Palazzo blameless for any infraction thereof.

BARTENDERS

A bartender fee of \$175 per bartender will apply.

CASH BARS

For cash bars – add \$.50 per drink to the selections at right.

HOSTED BAR PRICES

Select Premium

- Grey Goose Vodka
- Bombay Sapphire Gin
- Glenlivet
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Patron Silver Tequila
- Sailor Gary Spiced Rum

**Martinis \$13
Cocktails \$11**

Premium

- Absolut Vodka
- Tangueray Gin
- Chivas Regal Scotch
- Jack Daniel's
- Canadian Club
- Silver Tequila
- Bacardi Silver Rum

**Martinis \$12
Cocktails \$9**

Call Brand

- Skyy Vodka
- Bombay Gin
- Johnnie Walker Red Scotch
- Jim Beam
- Seagrams 7 Crown Whiskey
- Cuervo Gold
- Meyers Platinum Rum

**Martinis \$11
Cocktails \$8**

Cordials

- Cointreau
- Grand Marnier
- Kahlua
- Amaretto Disaronno
- Bailey's Irish Crème
- Sambuca Romano
- Chambord
- Frangelico
- Hennessy

\$10 Each

OTHER SELECTIONS

Domestic Beer

Bud Light, Samuel Adams..... \$7 Each

Imported Beer

Corona, Heineken, Amstel Light.....\$7.50 Each

Other Selections

Fruit Juices \$5.50 Per Bottle

Soft Drinks.....\$4.25 Each

Sparkling or Mineral Water \$4.25 Per Bottle

Fiji Water \$6.50 Per Bottle

House Wine..... \$9.50 Per Glass

Red Bull \$7 Each

BEVERAGE SERVICE

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BARTENDERS

A bartender fee of \$175 per bartender will apply.

SPONSORED PACKAGE BARS

Unlimited beverage service consisting of martinis, cocktails, beer, wine, soft drinks, mineral water, and fruit juices at a quoted price per person for a stated continuous period of time. Prices are based on a minimum guarantee of 50 guests. Per person charge is based on whole-hour increments and are not pro-rated.

	Beer & Wine Only	Premium	Select Premium
One Hour	\$21	\$23	\$25
Two Hours	\$27	\$31	\$33
Three Hours	\$31	\$38	\$40
Four Hours	\$34	\$43	\$45

SPECIAL BEVERAGE OFFERINGS

Sparkling Refreshments

Select one or several of these effervescent libations – the perfect beginning to any great affair. Offer these tray-passed, or from a custom ice champagne bar (consult your catering professional for pricing).

Each is offered at \$45 Per Bottle

Australia

Greg Norman Estates
Light strawberry, citrus, and nutty aromas with a hint of sherbet character.

Spain

Segura Viuda Aria Brut
A quite dry cava with tangy, racy fruit.

Italy

Rialto Muscato
Crisp and dry, a perfect aperitif.

America

Domain St. Vincent Gruet
Citrus, melon, pear, and cherry flavors with floral notes of red roses and freesias.

Germany

Wegeler Sekt Brut
Pale straw with a good nose. Light, fresh, and floral with a long refreshing finish.

BEVERAGE SERVICE

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BARTENDERS

A bartender fee of \$175 per bartender will apply.

SPECIAL BEVERAGE OFFERINGS

An Evening in Margaritaville

Experience a Venetian style "fiesta!" Our very own margarita and tequila bar offers the freshest blended, frozen, and on-the-rocks margaritas and shooters with a selection of premium tequilas.

\$10 Per Drink

Martini Madness

Classic martinis handcrafted with your choice of gin or vodka from our select premium list. Cosmopolitans, Metropolitans, Manhattans, Lemon Drops, Chocolate Martinis, and Sour Apple Martinis are ready to please even your most discerning guest. The martini craze is alive at The Venetian, and is a one-of-a-kind amenity for your guests.

All drinks served with classic garnishes. Bar theming is also available.

\$13 Per Drink

Frozen Cocktail Frenzy

Quench your Vegas thirst with a tropical cocktail fantasy! Our exclusive frozen beverages include Margarita, Blue Hawaii, Piña Colada, Rum Runner, and Banana, Mango, Peach, Strawberry, and Raspberry Daiquiris. Non-alcoholic also available.

\$11 Per Drink

SPECIALTY BARS

The Ultimate Beer Bar

It's time to enjoy the greatest selection of ice cold frosty beers from around the world. The Venetian has assembled an inventory of beers to tickle the fancy of all of your beer connoisseurs. Whether it's American favorites, European classics, exotic Asian imports or Mexican and Australian newcomers, the Ultimate Beer Bar is the perfect way to end a challenging day of meetings.

\$8 Per Beer

Coffee Cordial Bar

The Venetian's special blend of coffee, combined with uniquely flavored cordials, create a "sweet treat" for your weary conventioners. Our house-blended coffee is served with your choice of Grand Marnier, Amaretto Disaronno, Frangelico, Kahlua, Tia Maria, Bailey's Irish Crème, Godiva, and Remy Martin cognac. All coffees are then perfected with whipped cream and sprinkled with cinnamon and/or chocolate shavings.

\$10 Per Drink

Mojito Cocktail Bar

For over a century, the Mojito Cocktail has channeled the spirit of the Caribbean – bring a little of old Havana to your next event by serving an array of refreshing, delicious mojitos! Consider these offerings like the Mojito Royale – made with darker sweeter rum, topped off with champagne; or Traditional Mojito Cocktails served with lime and mint leaves; or with a twist to the traditional mojito – try our refreshing Pineapple Mojitos made with pineapple purée, Mixed Berry or Strawberry Mojitos!

\$12 Per Drink

Sangria Bar

If you enjoy the Spanish fiesta spirit, don't miss indulging with our special sangrias – Spicy Sangria, Citrus Sangria, Sangria Clara (white), or Fruity Sangria – all delicious and festive – ole!

\$180 Per Gallon

Chocolate Martini Bar

Also a nice addition to your desert buffet, the Chocolate Martini is a Sweet Concoction of Chocolate Godiva Liqueur, Crème De Cacao, Vodka and Half & Half. Shaken on Ice and Served Chilled, this is a Dessert Experience in a Glass.

\$13 Per Drink



WINE 2011

"Wine is bottled poetry."
-Robert Louis Stevenson

"Sorrow can be alleviated by good sleep, a bath and a glass of wine."
-Saint Thomas Aquinas

"In Europe we thought of wine as something as healthy and normal as food and also a great giver of happiness and well being and delight. Drinking wine was not a snobbism nor a sign of sophistication nor a cult. It was as natural as eating and to me as necessary."
-Ernest Hemingway

"Wine makes daily living easier, less hurried, with fewer tensions and more to larence."
-Benjamin Franklin

WINE PORTFOLIO

Our sommelier has assembled a list comprised of the best wines available to fulfill your complete dining experience. These wines have been chosen for their fine quality, their ability to complement our unique cuisine, and their availability.

Should your dining event require very special wine choices, please contact your catering professional. We can assist you with the selection of your fine wines based upon availability, quantity, and the guarantee of purchase.

Bon Vivant!

SPARKLING,
CHAMPAGNES
AND ECO-
FRIENDLY WINES

CHAMPAGNE AND SPARKLING

- 102 Domaine St. Michelle, Brut, USA.....\$45
Clean, crisp with lively fruit aromas
- 103 Domain Chandon, Brut, Napa Valley, USA.....\$56
A true California sparkling wine
- 106 Santa Margherita, Prosecco Superiore.....\$48
Fresh and dry Italian sparkling
- 108 Perrier Jouet, Grand Brut, France.....\$108
Fresh elegant with pear and stone fruit flavors
- 109 Veuve Clicquot, Yellow Label, Brut, France.....\$120
*Elegant with good pinot meunier, pinot noir
and chardonnay flavors*

SUSTAINABLE, ORGANIC AND
BIODYNAMIC WINES

- 301 Snoqualmie, Naked Chardonnay,\$46
*Columbia Valley Washington, Sustainable
Citrus, pear and fully balanced*
- 302 Paul Dolan, Chardonnay, Mendocino, Organic\$52
Pear and winter citrus fruits, vanilla spice
- 323 Joseph Phelps, Sauvignon Blanc, Napa, Sustainable\$72
Grassy with nice acidity and balance
- 408 Snoqualmie, Naked Merlot,\$49
*Columbia Valley Washington, Sustainable
Black cherries and berries*
- 425 Paul Dolan, Cabernet Sauvignon, Organic.....\$56
Ripe and plummy with notes of anise
- 427 Cain, Cuvee NV7, Napa Valley Organic.....\$61
Classical Napa Red Wine
- 433 Deep Red, Red Wine, Biodynamic\$76
Ripe, round red fruit aromas and earthy spice notes

WINES OF AMERICA

WHITE

- 306 Hess Select, Chardonnay, Monterey.....\$45
Bright, crisp, and a light to medium with mild complexity
- 307 Andretti, Chardonnay, Napa Valley.....\$49
Crisp and clean California Chardonnay
- 308 I'M Chardonnay Sonoma.....\$56
Cream, vanilla and honeysuckle notes
- 309 Morgan, Chardonnay Monterey\$55
Unoaked with hints of melon and crisp fruit
- 310 Jordan, Chardonnay, Russian River.....\$61
Fresh apple and vanilla
- 311 Ferrari-Carano, Chardonnay, Alexander Valley\$66
Well oaked, smooth apple finish with lingering finish

RED

- 401 A-Z, Pinot Noir, Oregon\$49
- 402 Hahn, Pinot Noir, Santa Lucia Highland\$51
- 404 David Bruce, Pinot Noir, Russian River\$89
- 408 Cline, Ancient Vines Zinfandel, Sonoma.....\$52
- 409 Andretti, Merlot, North Coast\$50
- 410 Rutherford Hill, Merlot, Sonoma Valley.....\$65
- 426 Hess Select, Cabernet Sauvignon, California\$46
Light bodied, nice fruit, mild oak aroma
- 427 Andretti, Cabernet Sauvignon, North Coast\$52
Bing cherries, blueberries and spice, big, bold flavors
- 428 Joel Gott, 815, Cabernet Sauvignon, California\$47
*Pepper and strawberry jam
Blueberry, dark cherry and soft tannins*
- 429 Louis Martini, Cabernet Sauvignon, Napa Valley\$50
*Medium bodied, hints of cherry and tobacco,
Medium fruit, California classic Smooth Finish*
- 430 Beringer Knights Valley, Cabernet Sauvignon, Sonoma Valley\$58
*Dark berries, coffee and chocolate
Smokey with medium fruit, nice body*
- 432 Slingshot, Cabernet Sauvignon, Napa Valley\$66
Soft fruit with a smooth, silky finish, smokey, medium dark fruits
- 434 BV Tapestry, Red Wine, Napa Valley.....\$72
*Vibrant, ripe fruit aroma, soft on the palate
Classic black ruby color, black cherry, coffee and chewy tannins*

WINES OF THE WORLD

ITALY

- 315 Ecco Domani, Pinot Grigio, Trentino\$40
Fresh melon, light body, simple finish
- 316 Santa Margherita, Pinot Grigio.....\$61
Light, crisp, and refreshing
- 417 Antinori Santa Cristina, Chianti.....\$42
Packed with cherry, tomato, and spice
- 418 Santa Margherita, Chianti, Reserve\$62
Ruby red, full balanced

NEW ZEALAND

- 322 Villa Maria, Sauvignon Blanc, Marlborough\$47
Crisp citrus, honeydew melon flavors
- 413 Wollaston, Pinot Noir, Nelson.....\$52
Dark plum and black cherry

CHILE

- 312 Copa Del Rey, Chardonnay, Rapel Valley\$47
Soft oak with mouthful of fruit
- 411 Montes Classic Merlot.....\$52
Black fruits and hints of cocoa, silky finish

FRANCE

- 320 Louis Latour, Grand Ardèche, Chardonnay, France.....\$51
Apple-fresh with smooth finish
- 419 Louis Latour, Valmoissine, Pinot Noir.....\$53
Supple fruits and spicy tannins

ARGENTINA

- 313 Alamos, Chardonnay, Catena.....\$49
Ripe citrus fruits, fresh finish
- 435 Alamos, Malbec, Catena.....\$52
Black raspberry and chocolate, spices

AUSTRALIA

- 321 Rosemount, Sauvignon Blanc.....\$42
Gooseberry and kiwi notes
- 403 Villa Maria, Pinto Noir, Marlborough.....\$54
Dark cherry, cloves and a silky texture
- 415 Rosemount, Shiraz.....\$44
Berry fruit blended with oak

GERMANY

- 313 Dr. Heidemanns-Berweiler, Riesling, Kabinett.....\$48
Apricot, mango and slate flavors

DESSERT WINES

	Glass	Bottle
386 EOS Tears of Dew.....	\$10	\$44
<i>Apricot, peach, and lilac aromas with orange blossom essence</i>		
387 Inniskillian Ice Wine.....	\$14	\$66
<i>Ripe pear, apricot, and peach with notes of apple aromas</i>		
388 Two Hands, Moscato, Barossa.....	\$12	\$48
<i>Clean and crisp with a persistent flavor and citrus characteristic.</i>		

PORT SELECTION

516 Grahams Six Grapes Reserve Port.....	\$11	\$46
<i>A rich, nutty, fortified wine with sweet raisin flavor</i>		
517 Sandeman, 20yr, Tawny Port.....	\$15	\$60
<i>Sweet and smooth texture with a nice cool tannic presence</i>		

SHERRY SELECTION

518 Sandeman Armada		\$52
<i>Rich Cream Oloroso Sherry with a nutty complexity and a long, clean finish</i>		

BANQUET POLICIES

GUARANTEE

The Venetian and The Palazzo must be notified no later than noon, three (3) business days (72 hours) prior to the scheduled function, as to the exact number of persons to attend all planned functions. Guarantees for functions over 4,000 guests – the guarantees shall be due no later than noon, five (5) business days prior to the scheduled function. Guarantees for functions over 5,000 guests – the guarantee shall be due no later than noon, seven (7) business days prior to the scheduled function. Guest counts for events scheduled to be held on Sunday and Monday must be given no later than noon of the preceding Thursday. Functions scheduled to be held on Tuesday must be given no later than noon on the preceding Friday. In some instances, more advanced notice may be required, due to menu complexity, holidays, deliveries, or other constraints. Such number shall constitute a guarantee not subject to reduction, and charges will be made accordingly.

Should the client not notify The Venetian and The Palazzo of a guarantee number, The Venetian and The Palazzo shall utilize the expected number as the final guarantee. Should the guarantee decrease by 15% of the original estimated number of attendees, The Venetian and The Palazzo reserve the right to charge room rental, charge services charges, and/or relocate your group to a smaller room.

OVERSET AND SET MAXIMUMS

The Venetian's and The Palazzo's "overset" for events in which more than 100 persons or greater are guaranteed, the overset is 3% over the guarantee figure. In all cases, the "set" will not exceed more than 50 persons over the guarantee. The chef will prepare all items for the set figure. For events of 100 persons or fewer, the guarantee will equal the set.

INCREASES IN GUARANTEES:

Please note the following shall apply to all increases in guarantees received within 72 business hours: Guarantee increases over 3% of the original guarantee received 48 to 24 hours prior to the function (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 10% price increase.

Example: 72-hour GTD is given for 500 persons for a lunch menu priced at \$38.95++. The overset for this guarantee is 515.

- 48 hours: a request for an increase to 550 is received
- 515 lunches (original GTD plus 3% overset) will be priced at \$38.95++ per person
- 35 lunches will be priced at \$42.85++ (price plus 10%) per person
- Guarantee increases over 3% of the original guarantee received day of the function (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 15% price increase.

Example: 72-hour GTD is given for 500 persons for a lunch menu priced at \$38.95++. The overset for this guarantee is 515.

- Day of function request for an increase to 550 is received
- 515 lunches (original GTD plus 3% overset) will be priced at \$38.95++ per person
- 35 lunches will be priced at \$44.79++ (price plus 15%) per person

An increased guarantee within 72 hours will not receive an overset amount. The new guarantee is the set amount. Please note that in some cases The Venetian and The Palazzo may not be able to accommodate increases in food and beverage quantities.

LABOR FEES

A \$50 labor and preparation charge will be applied to all continental breakfasts and breaks under 25 persons. A \$100 labor and preparation charge will be applied to all plated or buffet breakfast, lunch, dinner, and reception functions for events under 50 persons.

NOTIFICATION OF SERVICE CHARGE AND TAX ++ = Plus tax and service charge

NEW ORDERS WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and subject to special menu selections and pricing. Consult your conference manager for pop-up menus and pricing.

DINNER MENUS

All meals that constitute dinner shall have a minimum of three courses.

BANQUET POLICIES

ADDITIONAL CHARGES

1. For plated menus served as a buffet, a surcharge of \$4 per person will apply for all functions 100 persons or more.
2. For plated menus served as a buffet, a surcharge of \$9 per person will apply for all functions between 30 and 99 guests.
3. For plated menus served as a buffet, a surcharge of \$11 per person will apply for all functions between 10 and 29 guests.
4. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$5 per person will apply for guarantees between 30 and 99 guests.
5. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of \$7.00 per person will apply for guarantees between 10 and 29 guests.
6. All pool functions are subject to a minimum F&B of \$85 per person and a set-up fee based upon the area. Pool functions are subject to regulations governing the pool. Please see the Policies and Procedure Manual for details.
7. All Madame Tussauds functions are subject to a minimum F&B of \$85 per person and a \$1,500 set-up fee.
8. If seating is provided for continental breakfasts, a surcharge of \$2.00 per person will be applied.

GENERAL TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.

2. In arranging for private functions, the attendance must be definitely specified three (3) business days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
3. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
4. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
5. Prices printed and products listed are subject to change without notice.
6. Performance of this agreement is contingent upon the ability of the hotel management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond control of management preventing or interfering with performance.
7. Payment shall be made in advance of the function, unless credit has been established to the satisfaction of the hotel, in which event a deposit should be paid at the time of signing the contract and a substantial additional payment will be required 24 hours before the function. The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over 30 days old.
8. Please note: pool functions are subject to additional requirements that are found in the policies and procedures document.