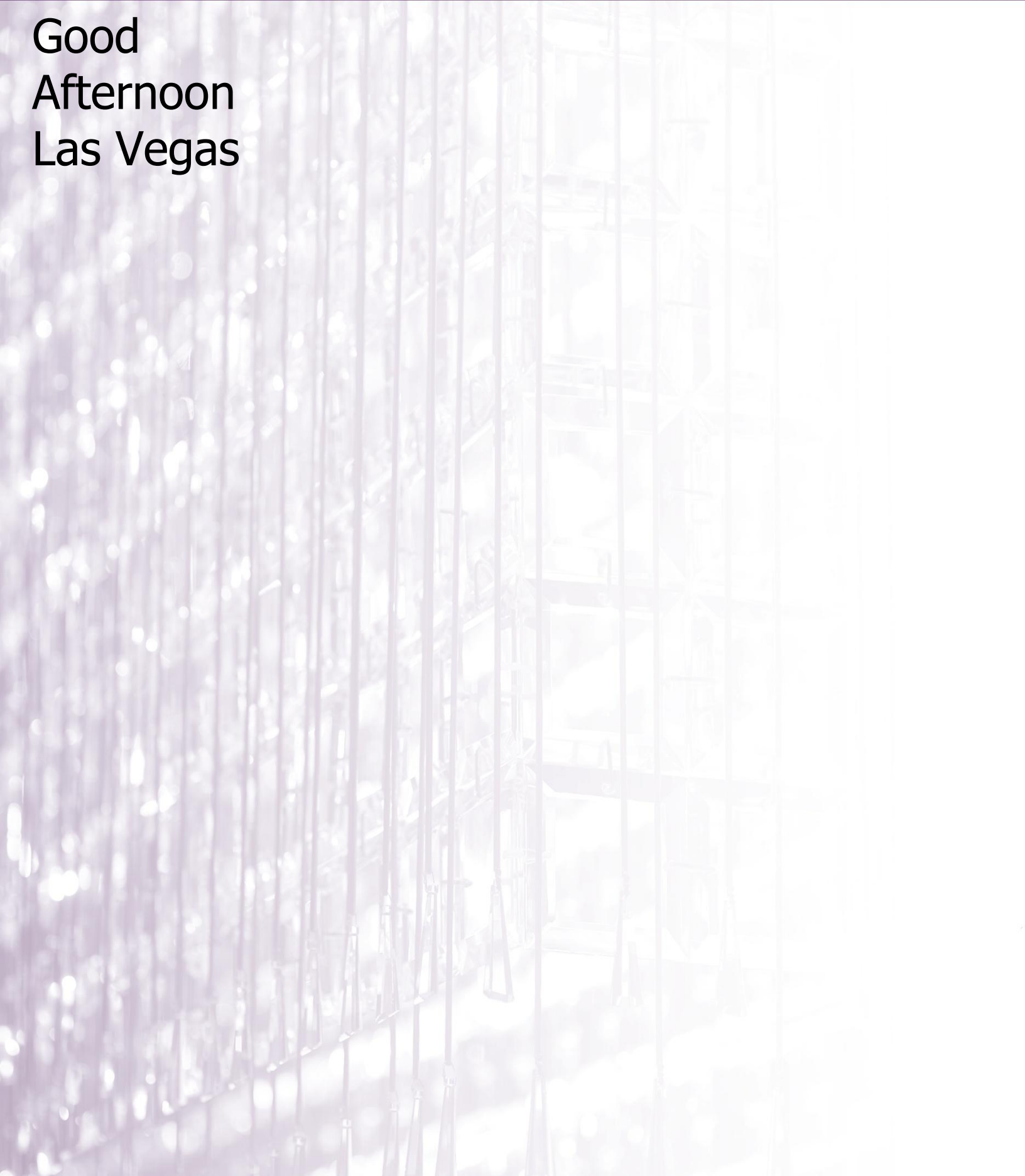


Good Afternoon Las Vegas



Lunch

(for a minimum of 30 people)

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Lunch Buffet

All Buffets Served with Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas, Iced Tea

Buffets are designed for 30 or more guests

The American Deli \$52

Caramelized Onion Soup

Baby Iceberg Wedges, Applewood Bacon, Blue Cheese, Carrot Threads, Beet Threads,

Buttermilk Ranch Dressing

Spicy Potato Salad, Grilled Shrimp, Scallions

Mixed Greens Assorted Dressings, Condiments

Black Forest Ham, Turkey Breast, Pastrami, Genoa Salami, American, Swiss and Pepper Jack Cheeses,

Pickle Spears, Sliced Tomato, Bibb Lettuce,

Flavored Aiolis

Selection of Artisan Bread

Home Style Mini Tarts: Cinnamon Apple, French Silk Chocolate, Seasonal Fruit,

and Peanut Butter Crunchy

Lunch Buffets Continued...

Taste of the Barbecue \$56

Chili with Onions, Cheddar Cheese
Coleslaw

Creamy Potato Salad
Mixed Greens Assorted Dressings, Condiments

Smoked Brisket with Chipotle Barbecue Sauce
Barbecue Chicken
Molasses Baked Beans
Buttered Corn on the Cob

Seasonal Fruit Cobbler
White Chocolate Bread Pudding
Maple Pecan Tartlette

Taste of Italy \$60

Spicy Tomato Basil Soup

Caprese Salad with Balsamic Syrup
Romaine Hearts with Parmesan, Prosciutto, Basil Vinaigrette
Mixed Greens, Artichokes, Pine Nuts, Olives, Roasted Peppers, Lemon Vinaigrette

Chicken Cacciatore, Herb Roasted Yukon Gold Potato
Penne Pasta, Bolognese, Parmesano Regianno
Pan Seared Ling Cod, Sun dried Tomato Cous Cous, Lemon Rosemary Vinaigrette

Pistachio Torte
Strawberry Panna Cotta
Tiramisu Verrine

Lunch Buffets Continued...

Taste of Southwest \$60

Southwest Caesar Salad, Pepitas, Queso Blanco, Chipotle Caesar Dressing
Southwest Marinated Tomato Salad, Chili, Lime, Cotija Cheese
Tortilla Chips, Guacamole, Sour Cream, Fire Roasted Salsa

Southwest Chicken Casserole
Ancho Dusted Flat Iron Steak, Jalapeño Cheddar Grits, Chimmichurri
Pan Seared Grouper, Warm Black Bean and Corn Salad, Mango Slaw

Cuatro Leches Cake
Pina Colada Panna Cotta, Roasted Pineapple
Mexican Chocolate Flourless Gateaux

Taste of Asia \$60

Chinese Hot and Sour Soup
Napa Cabbage, Charsui Pork, Soy Lime Vinaigrette
Thai Beef Salad, Puffed Wild Rice
Marinated Asian Noodles, Spinach, Chicken, Mandarin Oranges, Honey Mustard Dressing

Assorted Steamed Dumplings
Jasmine Rice
Szechwan Chicken, Chinese Vegetables
Beef Teriyaki, Shitake Fried Rice

Melon and Tapioca Pearls, Coconut Soup
Matcha Gateaux
Miso Ganache Tartlette

Lunch Buffets Continued...

Taste of New Bayou \$60

Bayou Seafood Gumbo
Cajun Pasta Salad, Roasted Peppers, Olives
Spinach Salad, Goat Cheese, Spicy Pecans, Orange Vinaigrette
Creole Potato Salad, Andoullie, Red Onions, Tabasco Aioli

Seared Chicken, Cajun Ratatouille, Creole Tomato Sauce
Grilled Pork Loin, Moque Choux (Smothered Corn), Apricot Glaze
Corn Meal Crusted Catfish, Sautéed Tomatoes and Mirlitons, Remoulade

Bourbon Butter Cake
White Chocolate Cherry Bread Pudding
Bourbon Pecan Tartlette

On the Run Lunch Buffet \$55

Soups

(Choose One)

Mushroom
Carrot Ginger
Tomato
Beef Barley
Roasted Red Pepper

Salads

(Choose Two)

California Cobb, Red Wine Vinaigrette
Caesar Salad, Garlic Croutons, Caesar Dressing
Mixed Greens, Assorted Condiments, Assorted Dressings
Pasta Salad, Grilled Vegetables, Red Pepper Dressing
Spicy Potato Salad
Mixed greens, Goat Cheese, Hazelnuts, "Minus 8" Vinaigrette

Gourmet Sandwiches and Wraps

(Choose Two)

Honey Mustard Chicken, Spinach, Tomato, Red Onion, Chipotle Aioli Wrap
Blackened Chicken, Bibb Lettuce, Red Onions, Tomato, Tabasco Aioli, on Brioche Hoagie
Black Forest Ham, Brie Cheese, Arugula, Apple Jam, on Croissant
Club Sandwich, Lettuce, Tomato, Bacon, Turkey, Swiss, Avocado Mayonnaise, on Wheat Bread
Roast Beef Lettuce, Tomato, Roasted Pepper, Horseradish Aioli on Hoagie
Veggie Wrap, Moroccan Cous Cous, Grilled Vegetables, Spicy Aioli
Caprese Sandwich, Fresh Mozzarella, Tomato, Pesto Aioli, Balsamic Vinaigrette, Pea Shoots on Ciabatta

Selection of Miniature Pastries

(Choose Three Items)

Verrines: Mango-Passion, Tiramisu, or Strawberry Shortcake
Tartlettes: Caramel Ganache, Lemon Meringue or Gianduja
Bars: Brownie, Lemon, or Pecan Blondie

Build Your Own Lunch Buffet \$60

Soups

Chef's Daily Soup Inspiration

Salads

(Choose Three)

California Cobb Salad, Red Wine Vinaigrette

Caesar Salad, Garlic Crouton, Caesar Dressing

Mixed Greens Assorted Condiments and Dressings

Pasta Salad, Grilled Vegetables, Red Pepper Dressing

Spicy Potato Salad

Marinated Asian Noodle Salad, Spinach, Cashews, Oranges, Honey Mustard Dressing

Baby Iceberg Wedges, Applewood Smoked Bacon, Blue Cheese, Carrot Threads, Beet Threads,
Buttermilk Ranch Dressing

Entrée

(Choose Three)

Pasta Primavera, Penne Pasta, Seasonal Vegetables, Pesto

Seared Chicken Breast, Olive Oil Smash Potato, Carrots, Mushrooms, Herb Vinaigrette

Roast Chicken, Braised Bok Choy, Soy Mustard Butter

Rosemary Cod, Orzo Salad, Spicy Tomato Sauce

Seared Grouper, Jasmine Rice, Keffir Lime, Red Curry

Banana Leaf steamed Snapper, Soy Ponzu, Fried Rice

Broiled Flat Iron, Herb Roasted Red Skin Potato, Chimmichurri

Grilled Pork Loin, Blue Cheese Polenta, Rosemary Jus

Petit Filet, Smoked Whipped Potato, Garlic Jam

Selection of Miniature Pastries

(Choose Three)

Cheesecake with Berry Compote

Tahitian Vanilla Crème Brûlée

Pineapple Upside-Down Cake

Chocolate Flourless Cake

Strawberry Shortcake Verrine

Coconut Pistachio Verrine

Plated Lunch

Plated Lunches served with Artisan Breads
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas, Iced Tea
Luncheons are designed for 30 or more guests

Soups

Spicy Tomato Basil
Carrot Coconut
Zucchini Garlic
Beef Barley
Roasted Red Pepper

Salads

Wedge Salad Baby Iceberg, Blue Cheese, Applewood Bacon, Beets, Buttermilk Ranch
Caesar Salad, Romaine, Parmigiano-Reggiano, Anchovies, Crouton, Caesar Dressing
Baby Spinach, Roasted Mushrooms, Shaved Asiago Cheese, Bruschetta, Balsamic Vinaigrette
Caprese Salad, Fresh Mozzarella, Heirloom Tomato, Italian Greens, Pesto
Greek Salad, Romaine, Olives, Feta, Tomato, Cucumber, Red Onion, Greek Vinaigrette

Entrées

(All Dishes Served with Seasonal Vegetables)

72 Hour Short Rib Mushroom Potato Ragout, Red Wine Jus
Seared Filet of Beef, Creamed Corn, Roasted Mushrooms, Red Wine Jus
Roast Chicken Breast, Sauce Romesco, Baby Pepper, Spinach
Seared Chicken, Succotash, Red Onion Marmalade
Grilled Pork Loin, Heirloom Tomato Panzanellan Salad, Pesto
Grilled Salmon, Olive Oil Smash Potato, Whole Grain Mustard Vinaigrette
Pan Seared Halibut, Fennel Slaw, Herb Yogurt, Red Pepper Gastrique
Seared Ling Cod, Salad Nicoise, Lemon Vinaigrette

Desserts

Chocolate Mousse, Raspberry Crèmeux, Raspberry Coulis
Milk Chocolate Mousse, Hazelnut Crèmeux, Caramel Sauce
Amaretto Tiramisu, Amareno Cherries, Chocolate Sauce
Mascarpone Cheesecake, Candied Pecan Crust, Seasonal Fruit Compote
Coconut Pistachio Mousse, Roasted Pineapple

Three Course Plated Luncheon includes choice of Salad or Soup, Entrée and Dessert

Four Course Plated Luncheon includes Soup, Salad, Entrée and Dessert

Three Course Menu \$70.00++ per person

Four Course Menu \$80.00++ per person

Mandarin Boxed Lunch \$40

Sandwiches (Choose One)

Honey Mustard Chicken, Spinach, Tomato, Red Onion, Chipotle Aioli Wrap
Blackened Chicken, Bibb lettuce, Red Onions, Tomato, Tabasco Aioli, on Brioche Hoagie
Black Forest Ham, Brie Cheese, Arugula, Apple jam, on Croissant
Club Sandwich, Lettuce, Tomato, Bacon, Turkey, Swiss, Avocado Mayonnaise, on Wheat Bread
Roast Beef Lettuce, Tomato, Roasted Pepper, Horseradish Aioli on Hoagie
Veggie Wrap, Moroccan Cous Cous, Grilled Vegetables, Spicy Aioli
Caprese Sandwich, Fresh Mozzarella, Tomato, Pesto Aioli, Pea Shoots on Ciabatta

Side Item (Choose One)

Spicy Potato Salad
Israeli Cous Cous Salad with Sun Dried Tomato and Grilled Vegetables
Pasta Salad
Fruit Cup

Accompanied By:

Fresh Whole Fruit
Chips
Fresh Baked Chocolate Chip Cookies