

CAESARS  
ENTERTAINMENT  
P R E S E N T S



CAESARS<sup>®</sup>  
FORUM  
—

C A T E R I N G M E N U

M E E T   T H E   F U T U R E



# CATERING MENU

Thank you for your interest in CAESARS FORUM.

CAESARS FORUM is able to serve your meeting and event needs like no other venue.

Our professional and dedicated catering staff can help you navigate through our array of options and design a catering plan to suit your event perfectly. We will meet with you and take the time to understand your requirements, from simple breaks to a lavish cocktail party.

We look forward to being a partner in your success.



# CONTINENTAL BREAKFAST





# CONTINENTAL BREAKFAST

## EXECUTIVE CONTINENTAL

Chilled orange juice and cranberry juice  
Fresh seasonal cut fruit and berries (vg)(gf)  
Assorted breakfast pastries including croissants, Danish, and muffins (v)  
Whipped butter and fruit preserves (v)  
Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections  
*\$44 per person*

## HEALTHY CHOICE CONTINENTAL

Chilled orange juice, grapefruit juice, and cranberry juice  
House-made infused water: Strawberry-basil and lemon-mint  
Assorted sliced breakfast breads to include banana, date-nut and cranberry, low fat blueberry and whole grain muffins (v)  
Overnight oats with fruit garnish (v)  
Whipped butter, plant butter and fruits preserves (v)  
Fresh seasonal cut fruit and berries (vg)(gf)  
FORUM granola served with skim, 2% milk (v), soy (vg) and almond milks (vg)  
Assorted low fat, fruit and Greek style yogurts (v)  
Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections  
*\$48 per person*

## FORUM CONTINENTAL

Chilled orange juice, grapefruit juice, and cranberry juice  
Fresh seasonal cut fruit and berries (vg) (gf)  
FORUM granola (v) served with skim, 2% milk, soy (vg) and almond (vg) milk  
Assorted coffee cakes and cinnamon rolls (v)  
Bagels and cream cheese (v)  
Whipped Butter and fruits preserves (v)  
Yogurt parfaits with FORUM granola, yogurt and fresh strawberries (v)

### HOT ENHANCEMENT SELECTION (SELECT ONE)

#### CROISSANT SANDWICH

Fluffy omelet, black forest ham, Tillamook cheddar cheese, herb mascarpone

#### BREAKFAST BURRITO

Scrambled eggs, spiced ground turkey, crispy breakfast potatoes, Manchego cheese, poblano salsa

#### VEGAN WRAP

Sprouted tortilla, JUST eggs, spinach, quinoa pilaf, pickled shallots (vg)

#### MAPLE DOUGHNUT BREAKFAST SANDWICH

Poached egg, cherry-wood bacon, Tillamook aged cheddar cheese, maple glaze

*\$52 per person*

Belgian waffle crostini with herb mascarpone, scrambled egg, Bavarian sausage, fresh dates, fried chives

Avocado toast, shaved radishes, chia seeds, sriracha, pea shoots, cotija cheese (v)

*\$4 per person*

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

Choice of second enhancement to your FORUM continental

*\$3.50 per person*



# CONTINENTAL BREAKFAST



## ON THE GO CONTINENTAL OFFERINGS

### LOX

Artisan bagel, fresh cured salmon, pickled shallots, watercress, chive cream cheese

*\$48 per person*

### PROSCIUTTO

Crusty bread, shaved prosciutto ham, mission figs, ricotta cheese, balsamic jam

*\$44 per person*

### AVOCADO

Sprouted bread, fresh mashed avocado, breakfast radishes, chia seeds, pea shoots, cotija cheese (v)

*\$44 per person*

### TURKEY

Buttery croissant, shaved turkey breast, marinated tomatoes, arugula, herbed mascarpone cheese

*\$44 per person*

All boxed continentals include a piece of whole fresh fruit, and one enhancement from the list below:

Greek yogurt (v) (gf)

Overnight oats (v)

Yogurt parfait (v)

Hard boiled eggs (2)

Ripened fruit salad

with fresh berries (v) (gf)

Breakfast bar (v)

Granola bar (v)

Fruit Danish (v)

Cheese Danish (v)

Petit croissant (v)

Doughnut

Choice of second enhancement to your On The Go Continental *\$3 per person*

## BEVERAGES FOR YOUR ON THE GO CONTINENTAL

Assorted bottled juices

Assorted milks (v)

Bottled waters

Assorted bottled coffees and iced teas

*\$7.75 each (based on consumption)*

*\$5.25 each (based on consumption)*

*\$6.50 each (based on consumption)*

*\$8.75 each (based on consumption)*



# BREAKFAST BUFFET





# BREAKFAST BUFFET

## FORUM BUFFET BREAKFAST

Chilled orange juice, grapefruit juice, and cranberry juice

Fresh seasonal cut fruits and berries (v) (gf)

Scrambled eggs & scrambled egg whites (v)

BREAKFAST MEATS---CHOICE OF TWO:

Cherrywood smoked bacon (gf)

Traditional breakfast sausage links (gf)

Bacon-cheddar bratwurst

Artichoke-garlic sausage

Chicken apple sausage

Fresh ground corned beef hash (gf)

Turkey jalapeno sausage

Beyond sausage (vg)

## DAILY BREAKFAST STARCHES

Monday-Smashed pee-wee potatoes with fine herbs (vg) (gf)

Tuesday-Potatoes O'Brien (vg) (gf)

Wednesday-Finger potato and brussel sprout hash

Thursday-Herb and garlic roasted golden potatoes (vg) (gf)

Friday-Roasted sweet potato hash

Saturday-Potato Lyonnaise (v)

Sunday-Breakfast style potato pave (v)

Assorted breakfast pastries including croissants, Danish, and muffins (v)

Whipped butter and fruit preserves (v)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

*\$58 per person*

For an additional *\$7 per person*, add your choice of the following:

### **Crème Fraiche Pancakes (v)**

Bourbon barrel aged maple syrup and whipped butter

### **Pistachio Crusted French Toast (v)**

Bourbon barrel aged maple syrup and whipped butter

### **Butter Croissant French Toast (v)**

Fresh berries, maple syrup and whipped butter

### **Warm Asiago & Chive Biscuits**

Country-style sausage gravy

### **Yogurt & Granola Parfait (v)**

### **Steel Cut Oatmeal (v) (gf)**

Cinnamon, manuka honey and dried fruits (v)

## CARVED BREAKFAST BUFFET STATIONS

*Chef attendant required. Chef's fee of \$300 per chef*

Served with seasonal vegetable hash

Carved southern applewood smoked ham  
Grilled pineapple, dry fruit red-eye gravy, Luxardo cherries

*\$12 per person*

Carved brown sugar bacon slab  
Bourbon barrel aged maple syrup glaze

*\$12 per person*

Carved whole roasted tenderloin of beef (gf)  
Béarnaise sauce, grilled asparagus

*\$15 per person*

Carved cider brined pork loin  
Apple and pear compote, pork jus

*\$12 per person*

Carved manuka honey glazed salmon fillet soy-scallion ponzu

*\$12 per person*





# BREAKFAST ENHANCEMENTS

## Bagel Station

Pick your bagels, choice of three:

- Plain (v)
- Onion (v)
- Everything (v)
- Sesame seed (v)
- Poppy seed (v)
- Cinnamon raisin (v)
- Jalapeno and cheddar (v)

PICK YOUR SCHEMARS, CHOICE OF THREE:

(All flavors available in regular or vegan)

- Plain cream cheese (v) (gf)
- Plain vegan cream cheese (vg)
- Strawberry (v) or (vg)
- Garlic and chive (v) or (vg)
- Jalapeno (v) or (vg)
- Lemon dill (v) or (vg)
- Honey walnut (v) or (vg)
- Chocolate carmel peanut butter (v) or (vg)

PICK YOUR MEATS, CHOICE OF TWO:

- Smoked salmon lox
- Peppered turkey breast
- Applewood smoked ham
- Grilled marinated tempeh (vg)

PICK YOUR TOPPINGS, CHOICE OF FOUR:

- Pickled onions (vg) (gf)
- Sliced red onion (vg) (gf)
- Chopped egg (v) (gf)
- Capers (vg) (gf)
- Shaved cucumbers (vg) (gf)
- Marinated heirloom tomatoes (vg) (gf)
- Shaved radishes (vg) (gf)
- Raw honey (vg) (gf)
- Seasonal preserves (vg) (gf)
- Cultured butter (v) (gf)
- Nut butters (vg)
- Chia seeds (vg) (gf)

*\$25 per person*



# BREAKFAST ENHANCEMENTS





# BREAKFAST ENHANCEMENTS

## OMELET STATION

Prepared to order with a choice of whole eggs (v) and egg whites (v) or JUST eggs (vg)

Toppings to include:

Cherrywood bacon, applewood ham, breakfast sausage, Beyond sausage (vg), sweet onions (vg), heirloom tomatoes (vg), roasted red peppers (vg), wild mushrooms (v), Tillamook cheddar cheese (v), cotija cheese (v), Manchego cheese (v)

*\$10 per person*

## OVERNIGHT OATS STATION

Overnight oats made with almond milk (vg), Madagascar vanilla bean and raw honey

STIR-IN CHOICES (SELECT TWO):

Fresh berries (vg) (gf)

Chia seeds (vg) (gf)

Dried fruits (vg)

Seasonal fruit preserves (v)

Assorted roasted nuts (vg) (gf)

*\$8 per person*

## BENEDICT STATION

CHOICE OF ONE:

English muffin, jumbo lump crabmeat and béarnaise sauce

English muffin, grilled asparagus, marinated heirloom tomatoes, hollandaise sauce (v)

English muffin, fried chicken, chipotle gravy, hot pepper jam

English muffin, braised short rib, 5 spice glaze, miso hollandaise, pickled vegetables

Chive potato cake, Beyond sausage, caramelized onion jam, chipotle-almond milk béchamel (vg)

*\$10 per person*

## MIMOSAS OR BLOODY MARY STATION

Bartender Required

MIMOSAS

CHOOSE A CHAMPAGNE OR SPARKLING WINE:

Mumm Napa brut prestige sparkling wine *\$15 each*

Ruffino Moscato d'Asti *\$15 each*

Nicolas Feuillatte brut Epernay *\$18 each*

Perrier Jouet grand brut *\$22 each*

CHOICE OF TWO FRUIT JUICES:

Orange juice

Grapefruit juice

Cranberry juice

Fresh watermelon juice

Pineapple juice

BLOODY MARY STATION

Comes with tomato juice, Worcestershire sauce, celery salt, tabasco, and horseradish root

CHOOSE A VODKA:

Absolute vodka *\$16 each*

Absolute Peppar vodka *\$16 each*

Grey Goose vodka *\$18 each*

Belvedere vodka *\$18 each*

CHOICE OF 3 GARNISHES:

Artisan olives (vg)

Celery sticks (vg)

Cherrywood bacon

Marinated heirloom tomatoes (vg)

Grilled asparagus (vg)

Pickled shallots (vg)

Crispy prosciutto

Roasted red peppers (v)

Chilled herb roasted potatoes (v)

Breakfast buffets are designed to last up to 90 minutes maximum and price based on minimum of 50 guests.

Service for 25 to 49 guests add \$10.00 per person. All prices subject to state sales tax and a service charge

(currently 8.375% and 24%). Bartender fee of \$300.00 will apply for each bartender for the first 4 hours. Menu subject to change, valid through December 31, 2020



## PLATED BREAKFAST OFFERINGS





# PLATED BREAKFAST OFFERINGS

## **PLATED BREAKFAST OFFERINGS**

All plated breakfasts are served with orange juice, freshly brewed coffee, decaffeinated coffee, assorted hot tea selections, fresh-baked breakfast croissants (v), whipped butter (v), fruit preserves (v) and marmalade (v).

## **EGGS WITH CHEESE**

Toasted brioche, crispy prosciutto, poached eggs, poached pear, Marcona almonds, Glacier blue cheese, roasted golden potatoes

*\$60 per person*

## **TRADITIONAL EGGS BENEDICT**

Toasted crumpet, applewood smoked pork loin, poached eggs, hollandaise sauce, fingerling potato and brussel sprout hash

*\$64 per person*

## **NON-TRADITIONAL EGGS BENEDICT**

Toasted crumpet, braised short ribs, poached eggs, charred broccolini, béarnaise sauce, fingerling potato and brussel sprout hash

*\$64 per person*

## **TOAD IN A HOLE (v)**

Crusty sourdough bread, free range egg, rainbow chard, Gruyere cheese, potato pave, roasted heirloom tomatoes

*\$62 per person*

## **WAGYU AND EGGS (gf)**

Imperial wagyu flat iron steak, chimichurri béarnaise, roasted brussel sprouts, poached eggs, smashed pee wee potatoes with fine herbs

*\$67 per person*

## **SWEET TEA CHICKEN AND WAFFLES WITH EGGS**

Sweet tea brined and fried chicken, Belgium waffles, cultured butter, lemon-sweet tea syrup, deviled eggs with chives and shallots

*\$62 per person*

## **FRITTATA (vg)**

JUST eggs, scallions, wild mushrooms, marinated heirloom tomatoes, crostini toast with tomato jam, roasted golden potatoes

*\$60 per person*



# BREAK PACKAGES





# BREAK PACKAGES

## **HALF-DAY BEVERAGE SERVICE**

*\$40 per person*

(Maximum of 4 hours or portion thereof)

Freshly brewed coffee, decaffeinated coffee, assorted hot tea selections, and iced tea

Assorted soft drinks

Infused waters

Choice of two:

Strawberry-basil, lemon-mint, grapefruit-rosemary, cilantro-lime, kiwi-blackberry, watermelon-thyme or cucumber-mint

## **ALL-DAY SERVICE**

*\$75 per person*

(Up to 8 hours maximum)

Freshly brewed coffee, decaffeinated coffee, assorted hot tea selections and iced tea

Assorted soft drinks

Infused waters

Choice of two:

Strawberry-basil, lemon-mint, grapefruit-rosemary, cilantro-lime, kiwi- blackberry, watermelon-thyme or cucumber-mint

## **ALL-DAY MEETING BREAK**

*\$90 per person*

EXECUTIVE CONTINENTAL (75 minutes)

Chilled orange juice and cranberry juice

Fresh seasonal cut fruit and berries (vg) (gf)

Assorted breakfast pastries including croissants, Danish and muffins (v)

Whipped butter and preserves (v)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

Assorted soft drinks and bottled water

MID-MORNING BREAK (30 minutes)

Freshly brewed coffee, decaffeinated coffee and hot tea selections

Assorted soft drinks and bottled water

Assorted individual bags of trail mix and RXBars (v)

MID-AFTERNOON BREAK (30 minutes)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

Assorted soft drinks and bottled water

Fresh-baked cookies (v)

Whole fresh fruit (vg)

## **ALL-DAY EXECUTIVE BREAK**

*\$100 per person*

THE FORUM CONTINENTAL BREAKFAST (75 minutes)

Chilled orange juice, grapefruit juice, and cranberry juice

Fresh seasonal cut fruit and berries (vg) (gf)

FORUM granola (v) served with skim, 2% milk (v), soy (vg) and almond (vg) milk

Assorted coffee cakes and cinnamon rolls (v)

Bagels and cream cheese

Whipped butter and fruit preserves (v)

Yogurt parfaits with FORUM granola, yogurt and fresh strawberries (v)

Croissant sandwich, fluffy omelet, black forest ham, Tillamook cheddar cheese, herb mascarpone

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

Assorted soft drinks and bottled water

MID-MORNING BREAK (30 minutes)

Freshly brewed coffee, decaffeinated coffee and hot tea selections

Assorted soft drinks and bottled water

Assorted house made dried fruit and whole grain bars (v)

MID-AFTERNOON BREAK (30 minutes)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

Assorted soft drinks and bottled water

Assorted French pastries

Plain and chocolate covered pretzels



## BEVERAGE OFFERINGS







# BEVERAGE OFFERINGS

<b>Fresh-brewed Coffee, Decaffeinated Coffee or Assorted Hot Tea Selections</b>	<i>\$104 per gallon</i>	<b>Bottled Tea</b>	<i>\$8.50 each</i>
		Assorted flavors	
<b>Fresh-brewed Iced Coffee</b>	<i>\$104 per gallon</i>	<b>Individual Whole, 2% and Skim Milk Cartons</b>	<i>\$5.50 each</i>
<b>Fresh-brewed Iced Tea</b>	<i>\$104 per gallon</i>	<b>Soy or Almond Milk</b>	<i>\$40 per quart</i>
<b>Infused Waters</b>	<i>\$96 per gallon</i>	<b>Caesars Bottled Water</b>	<i>\$6.50 each</i>
Lemon-mint, strawberry-basil, grapefruit-rosemary, cilantro-lime, kiwi-blackberry, watermelon-thyme or cucumber-mint		<b>Fiji Bottled Water</b>	<i>\$7.50 each</i>
<b>Fresh-Squeezed Lemonade</b>	<i>\$98 per gallon</i>	<b>Assorted San Pellegrino Flavored Sparkling Water</b>	<i>\$7.50 each</i>
		Aranciata, limonata, pompelmo	
<b>Sangria Punch, Non-Alcoholic</b>	<i>\$98 per gallon</i>	<b>Assorted Soft Drinks</b>	<i>\$6.50 each</i>
		Pepsi, diet Pepsi, Mountain Dew, Sierra Mist and diet Sierra Mist	
<b>Gourmet Coffee and Tea Station</b>	<i>\$120 per gallon</i>	<b>Assorted Virgil's Handcrafted Sodas</b>	<i>\$7 each</i>
Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections served with gourmet condiments and flavored syrups		Root beer, vanilla cream, black cherry and orange	
<b>Stumptown Bottled Cold Brew Coffees</b>	<i>\$9 each</i>	<b>Red Bull or Rockstar Energy Drinks</b>	<i>\$9 each</i>
Original and chocolate		Regular or sugar free	
<b>Assorted Juices</b>	<i>\$34 per quart</i>	<b>Suja Kombucha</b>	<i>\$9 each</i>
Orange, grapefruit, cranberry, carrot and tomato		Assorted flavors	
<b>Fresh-Squeezed Orange Juice</b>	<i>\$40 per quart</i>	<b>Real Coconut Waters</b>	<i>\$9 each</i>
<b>Naked Bottled Juices</b>	<i>\$8 each</i>		
Orange, grapefruit, watermelon			



# MORNING OFFERINGS





# MORNING OFFERINGS

<b>Assorted Clif &amp; RX Bars (v)</b>	<i>\$84 per dozen</i>	<b>Assorted Scones with Clotted Cream and Lemon Curd (v)</b>	<i>\$94 per dozen</i>
<b>Whole Fresh Fruit (vg)</b>	<i>\$78 per dozen</i>	<b>Assorted Chocolate-dipped Biscotti (v)</b>	<i>\$72 per dozen</i>
<b>Fresh sliced Fruit (vg)</b>	<i>\$12 per person</i>	<b>Assorted Individual Flavored Yogurts (v)</b>	<i>\$7 each</i>
<b>Assorted Fresh-baked Pastries (v)</b>	<i>\$94 per dozen</i>	<b>Yogurt Parfaits (v)</b>	<i>\$108 per dozen</i>
<b>Fresh-baked Assorted Croissants (v)</b>	<i>\$94 per dozen</i>	Choose from:	
To include chocolate, butter, and almond (vegan croissants available)		FORUM granola, yogurt and fresh strawberries	
<b>Individual Cinnamon-streusel Coffee Cakes (v)</b>	<i>\$94 per dozen</i>	Greek yogurt, raw honey, toasted almonds, fresh blackberries	
<b>Cinnamon Rolls with Cream Cheese Icing (v)</b>	<i>\$94 per dozen</i>	Cashew yogurt, toasted cashews, fresh blueberries, agave nectar, fresh mint (vg)	
<b>Sticky Honey-pecan Rolls (v)</b>	<i>\$94 per dozen</i>	<b>Assorted Locally Made Pinkbox Doughnuts</b>	<i>\$96 per dozen</i>
Original and chocolate		Including offerings such as “The Porky”, “The Blue Face” and “The Sweetie Pie”	
<b>Assorted Fruit, Bran, &amp; Chocolate Chip Muffins (v)</b>	<i>\$94 per dozen</i>	<b>Hard-Boiled Eggs Without Shell</b>	<i>\$54 per dozen</i>
<b>Assorted Gluten Free Muffins (v) (gf)</b>	<i>\$100 per dozen</i>	Sea salt, crack black pepper, fresh chives	
<b>Assorted Bagels (v) or (vg)</b>	<i>\$108 per dozen</i>		
Cream cheese selection to be strawberry, plain and garlic and chive (vegan available on request)			
<b>Assorted Sliced Breakfast Nut Breads (v)</b>	<i>\$94 per dozen</i>		



# À LA CARTE REFRESHMENT BREAKS





# À LA CARTE REFRESHMENT BREAKS

<b>SWEET BREAK OFFERINGS</b>	<i>\$94 per dozen</i>	<b>SAVORY BREAK OFFERINGS</b>	
<b>Assorted Large Handmade Cookies</b>		<b>Assorted Artisan Soft Pretzels</b>	<i>\$96 per dozen</i>
Chocolate chip, peanut butter, oatmeal raisin and white chocolate macadamia nut (v)		Served with mustards, pale ale-cheddar dip & bacon-Glacier blue cheese (v)	
<b>Assorted Miniature Tea Cookies (v)</b>	<i>\$72 per dozen</i>	<b>Individual Bags of Potato Chips, Pretzels and Popcorn (v)</b>	<i>\$6.50 per each</i>
<b>Assorted Candy Bars (v)</b>	<i>\$60 per dozen</i>	<b>Individual Bags of Hippeas (v) and Terra Exotic Vegetable Chips (v)</b>	<i>\$7.25 per each</i>
<b>Assorted Chocolate-dipped Strawberries (v)</b>	<i>\$96 per dozen</i>	<b>Individual Bags of Trail Mix, Peanuts and Almonds (v)</b>	<i>\$6.50 per each</i>
<b>Assorted Miniature French Pastries (v)</b>	<i>\$108 per dozen</i>	<b>Assorted Individual Bags of Jojo's Beef Jerky</b>	<i>\$9 per each</i>
<b>Brownies and Blondies (v)</b>	<i>\$94 per dozen</i>	<b>Fancy Mixed Nuts (vg)</b>	<i>\$84 per pound</i>
<b>Assorted Cupcakes</b>	<i>\$96 per dozen</i>	<b>Forum Dry Snack Blend (v)</b>	<i>\$78 per pound</i>
Chocolate, salted caramel, white chocolate strawberry, red velvet and raspberry key lime (v)		A mix of assorted nuts, bagel crisps and corn crisps	
<b>Assorted French Macarons (v)</b>	<i>\$96 per dozen</i>	<b>Potato Chips, Pretzels or Tortilla Chips (v)</b>	<i>\$78 per bowl</i>
<b>Assorted Cake &amp; Truffle Pops (v)</b>	<i>\$96 per dozen</i>	(25 Servings)	
<b>FROZEN BREAK OFFERINGS</b>		<b>Pita, Tortilla or Kettle Chips with Choice of Two Dips: (v)</b>	<i>\$150 per bowl</i>
<b>Magnum and Häagen Dazs Ice Cream Bars (v)</b>	<i>\$96 per dozen</i>	(25 Servings)	
<b>Outshine Frozen Fruit Bars (vg)</b>	<i>\$84 per dozen</i>	Roasted garlic white bean dip with truffle oil and toasted Marcona almonds, beetroot hummus with chevre and gremolata, Turkish nut and yogurt dip with pine nuts and fresh dill	
<b>Brewla Frozen Cold Brew Coffee Bars (v)</b>	<i>\$108 per dozen</i>		
<b>LAPP Frozen Alcoholic Popcicles (v)</b>	<i>\$126 per dozen</i>		



## THEMED REFRESHMENT BREAKS





# THEMED REFRESHMENT BREAKS

## **CLASSIC MID-MORNING BREAK**

Vine-ripened whole fruit (vg)  
Fresh-baked assorted muffins (v)  
Fresh-baked quick breads and tea cakes (v)  
*\$20 per person*

## **STRAWBERRY FIELDS\*(v)**

Fresh long stem strawberries freshly dipped in Valrhona caramelia milk chocolate, Valrhona passionfruit couverture, Valrhona manjari 64% dark chocolate rolled in crushed macadamia nuts, praline, crushed salty potato chips, crushed pretzels, crushed cereal  
*\$24 per person*

## **MID-DAY BLUES**

Individual assorted Greek yogurts (v)  
Bowls of trail mix (v)  
Whole seasonal fresh fruit (vg)  
Assorted house made dried fruit and whole grain bars (v)  
Assorted selection of Jojo's jerky  
*\$28 per person*

## **CHIPPERY\* (v)**

Fresh fried potato chip and popcorn station  
Chip & popcorn dusts include, ranch, bbq, dill pickle, cheddar cheese  
Selection of chip dips include French onion, chipotle-chive, English cheddar-crème fraiche, roasted heirloom tomato  
*\$24 per person*

## **PB&J BREAK (v)**

Assortment of PB&Js including Nutella-banana with cashews on country sourdough  
Almond butter & Bonne Maman wild berry preserves with fresh blueberries and Marcona almonds on cranberry bread and peanut butter  
Bonne Maman cherry preserves with Luxardo cherries & macadamia nuts on brioche  
*\$26 per person*

## **TWISTED PRETZEL**

Prosciutto-manchego soft pretzels  
Smoked sea salt and Gruyere soft pretzels  
Cherry wood bacon-cheddar soft pretzels  
Served with chipotle pub cheese spread  
roasted shallot and chive mustard garlic and piquello pepper mascarpone dip  
*\$26 per person*

## **WARM COOKIE BREAK\* (v)**

Assortment of chocolate chip, oatmeal raisin, sugar, peanut butter, and white chocolate macadamia nut cookies served with whipped cream, chocolate and caramel sauces, Nutella and hot fudge toppings along with whole milk and 2% milk  
*\$22 per person*

## **SPA REJUVENATION BREAK (vg)**

Seasonal whole fresh fruit, radishes, cucumber, baby carrots, scallions, muhammara dip, dill beetroot dip, edamame-kale dip, hummus, spiced nuts, spa infused cucumber-mint water  
*\$26 per person*

## **AVOCADO TOAST BREAK\* (v)**

Toasted breads including sprouted whole grain, crusty sourdough, walnut bread  
Hand mashed avocados enhanced with the following choices; radishes, alfalfa sprouts, roasted beets, pickled shallots, marinated heirloom tomatoes, chia seeds, toasted Marcona almonds, Fresno chiles, cotija cheese, sugar snap peas  
*\$24 per person*

Freshly brewed coffee, decaffeinated coffee, teas, soft drinks and bottled water  
*additional \$8 per person*

*\*Attendant fee of \$300 will apply per attendant, per 75 guests*



## PLATED LUNCHES OFFERINGS







# PLATED LUNCHES OFFERINGS

## PLATED LUNCH OFFERINGS

Price includes soup or salad, entrée and dessert  
All plated lunches are served with artisan rolls,  
freshly brewed coffee, decaffeinated coffee,  
assorted hot tea selections and iced tea.

### SOUP (SELECT ONE)

Golden Manhattan chowder, razor clams, golden tomatoes,  
savory broth, arugula pesto (gf)

Cream of wild mushroom, roasted maitake, king trumpet and porcini  
mushrooms, toasted wild rice salad (v)

Puree of purple cauliflower, brick roasted chicken, chimichurri,  
charred heirloom tomatoes

Roasted root vegetable, short ribs, kimchi, savory broth

Lobster bisque with cream sherry, petit lobster salad  
*additional \$7 per person*

### SALAD (SELECT ONE)

#### Waldorf (v)

Ambrosia apples, red d'anjou pears, frisee, radicchio, black walnuts, shaved  
celery, black grapes, Greek yogurt dressing

#### Baby Kale Salad (gf)(v)

Beet puree, baby kale, petit chard, cypress grove purple haze goat cheese,  
port marinated blueberries, crushed Marcona almonds, black vinegar dressing

#### Caesar Salad (v)

Baby romaine lettuces, butter-parmigiano croutons, black garlic puree, white  
anchovy and Caesar dressing

#### Quinoa and Artisan Greens (gf)(v)

Toasted hazelnut mascarpone, artisan lettuces, ricotta salata, red quinoa,  
pickled radishes, shaved carrots, scallion vinaigrette

#### Baby Greens (gf)(v)

Artisan lettuces, heirloom tomatoes, shaved purple carrots, English  
cucumbers, house made green goddess dressing

#### Caprese (gf)(v)

Heirloom tomatoes, burrata cheese, fresh basil, extra-virgin olive  
oil, balsamic reduction and fleur de sel

*additional \$6 per person*

### CHILLED ENTRÉES (SELECT ONE)

#### Grilled Chicken and Quinoa Salad

Grilled chicken breast, artisan lettuces, quinoa, pickled peppers, feta  
cheese, shaved baby carrots, creamy vinaigrette

*\$66 per person*

#### Tamari Seared Salmon Salad

Steelhead salmon, shaved black radish, artisan lettuces, yellow chives,  
cashews, marinated heirloom tomatoes, miso vinaigrette

*\$66 per person*

#### Braised Chicken and Kale Salad (gf)

Braised chicken thigh, baby kale, frisee, pomegranate seeds, shaved  
pecorino romano, red onion, Marcona almonds, Meyer lemon vinaigrette

*\$66 per person*

#### Thai Steak Salad

Grilled marinated tri tip steak, artisan lettuces, shaved asparagus,  
watermelon radishes, shaved baby carrots, red cabbage, scallions,  
daikon sprouts, baby tomatoes, Thai peanut dressing

*\$68 per person*



## PLATED LUNCHES OFFERINGS





# PLATED LUNCHES OFFERINGS

## HOT ENTRÉES (SELECT ONE)

### Roasted Free Range Chicken

Truffle juice brined, roasted garlic bulb, maitake mushrooms, buttered potato puree, chicken jus

*\$70 per person*

### Seared Jidori Chicken Breast

Everything bagel seasoning crust, celery root puree with mascarpone and chives, roasted rainbow carrots, charred onion chicken jus

*\$68 per person*

### Ponzu Marinated Whitefish

Charred shishito peppers, steamed rice, pickled burdock, dashi shoyu, rayu drizzle

*\$70 per person*

### Guajillo-Piloncillo Marinated Salmon (gf)

Braised rattlesnake beans, spicy green rice, heirloom salsa cruda

*\$68 per person*

### Braised Beef Short Ribs

Braised with Jerez sherry, rich beef stock, romesco swipe, charred scallions, cauliflower puree, roasted root vegetables

*\$72 per person*

### Grilled Hanger Steak (gf)

Creekstone farms hanging tenderloin steak, grilled white sweet potatoes, asparagus, roasted vine tomatoes, licorice demi-glace

*\$72 per person*

## VEGETARIAN ENTRÉES (SELECT ONE)

### Grilled Butternut Squash Steak (vg) (gf)

Chimichurri marinade, edamame, farro pilaf, chickpea salsa

### Roasted Cauliflower (v)

Galangla, Mushroom Soy Sauce, lime leaf, eggplant, charred peppers, jasmine rice, chile oil

### Heart of Palm Cake (v)

Furikaki, old bay seasoning, smashed pee-wee potatoes, piquillo pepper-vegan aioli, shaved asparagus

Vegetarian entrée charged at selected main entrée price

## PLATED DESSERT (SELECT ONE)

New York cheesecake with strawberries and berry coulis (v)

Chocolate caramel tart with hazelnut praline crunch (v)

Coconut milk panna cotta with exotic compote and (v) passion gelée

Carrot cake verrine, mascarpone cream, & carrot cremeux (v)

Tiramisu with espresso-soaked ladyfingers (v)

Hazelnut-praline mousse coupe with chocolate cocoa nib crèmeux and chocolate streusel (v)

Raspberry Macaron, white yogurt cream, fresh raspberries (v) (gf)

### Duo Dessert (Choice of Two)

*Additional \$5 per person*

### Customized Dessert with Chocolate Logo

*Additional \$7 per person*

Plated lunches are designed for 90 minutes maximum and priced based on minimum of 25 guests. Additional \$10.00 per person for group service under 25 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 24%). Menus subject to change, valid through December 31, 2020.



# BOXED LUNCHES



## **BOXED SANDWICH OFFERINGS**

### **FORUM**

Oven roasted turkey, sweet peppers, grilled mushrooms, baby gem lettuce, Boursin cheese spread on rustic loaf

*\$54 per person*

### **SUMMIT**

Italian dry meats, pickled red onions, kalamata olive relish, fresh mozzarella on an Italian roll

*\$54 per person*

### **ACADEMY**

Prime roast beef, bread and butter pickles, horseradish cream, smoked cheddar cheese on a pretzel roll

*\$54 per person*

### **PLAZA**

Grilled naan bread, English cucumber, red onion, vine ripe tomatoes, babaganosh, bibb lettuce, feta cheese (v)

*\$54 per person*

### **ALLIANCE**

Shaved black forest ham, prosciutto de parma, black cherry and cranberry spread, dill havarti, rusty loaf

*\$54 per person*

### **THE CAESAR**

Grilled marinated chicken breast, sundried tomato & roasted garlic spread, baby arugula, fontina cheese on sprouted bread

*\$54*

### **TMZ**

Marinated vine ripe tomatoes, burrata spread, grilled pesto zucchini on panini bread (vg)

*\$54*

All boxed lunches include choice of side salad, whole fresh fruit (vg), potato chips and chocolate chip cookie. (Gluten free dessert upon request)

### **SIDE SALADS (SELECT ONE):**

Vinaigrette roasted potato salad

Orzo pasta salad

Vinegar coleslaw (vg)

Greek salad



# BOXED LUNCHES

## BOXED SALAD OFFERINGS

### LINQ

Thai grilled flank steak, green papaya, red cabbage, kale and baby bock choy slaw, toasted coconut crunch, sweet chili vinaigrette

*\$54 per person*

### THE WHEEL

Cilantro lime char grilled chicken, chipotle corn relish, avocado cream, rainbow crispy garnish

*\$54 per person*

### PALACE

Herb roasted chicken, baby iceberg, baby romaine, arugula, grape tomatoes, hard boiled eggs, Marcona almonds, honey mustard dressing

*\$54 per person*

### CAESAR SALAD (v)

Baby romaine lettuces, butter-parmigiana croutons, black garlic puree, white anchovy and Caesar dressing

*\$54 per person*

### CHOPPED SALAD

Iceberg lettuce, artisan lettuces, heirloom tomatoes, cherry wood bacon, hard boiled eggs, Glacier blue cheese crumbles, Glacier blue cheese dressing

*\$54 per person*

All boxed salad lunches include a freshly baked roll and butter, whole fresh fruit, potato chips and chocolate chip cookie. (Gluten free dessert upon request)

## BEVERAGES FOR YOUR BOXED LUNCH

### Assorted soft drinks or bottled waters

*\$6.50 each (based on consumption)*

### Bottled iced teas

*\$8.50 each (based on consumption)*





# LUNCH BUFFET





# LUNCH BUFFET

All lunches served with freshly brewed coffee, decaffeinated coffee, hot tea selections and iced tea.

## SANDWICH BUFFET

### SALADS

*Choice of two*

Petite iceberg lettuce, vine-ripe tomatoes, cucumbers, carrots, with creamy ranch dressing and balsamic vinaigrette (gf)(v)

Classic Caesar salad with baby romaine, butter croutons, shaved parmesan cheese and sun-dried tomato Caesar dressing (v)

Broccoli slaw with poppy seed dressing (gf)(v)

Loaded potato salad with creamy bacon dressing (gf)

Mediterranean vegetable salad (v)

Roasted Cauliflower Salad (v)

### COLD SANDWICH SELECTIONS

*Choice of two, includes kettle chips*

Shaved smoked turkey breast with garlic aioli, roasted red peppers, alfalfa sprouts, Emmental cheese, on multigrain bread

Shaved honey ham with apple compote, baby arugula, brie cheese on a croissant

Slow roasted beef with bacon and onion jam, marinated tomatoes and smoked cheddar cheese on a onion Kaiser roll

Herb and garlic chicken breast, cherry pepper aioli, marinated tomatoes, butter lettuce, and Manchego cheese on a sesame Viennois baguette

Capicola, ham, mortadella, pepperoni, and salami with banana pepper spread, provolone cheese, roma tomatoes, shredded romaine, on a hoagie roll

Marinated roasted vegetable with roasted red pepper hummus on whole wheat pita (vg)

## DESSERTS

Coconut panna cotta with berry compote (gf), triple chocolate tart, cheesecake on a stick, & espresso tart

*\$66 per person*

Add a third salad *\$4 per person*  
Add a third sandwich *\$6 per person*  
Add daily soup *\$5 per person*

## FORUM DELI

### SALADS

*Choice of two*

Classic Caesar salad with baby romaine, butter croutons, shaved parmesan cheese and sun-dried tomato Caesar dressing (v)

Chopped salad, iceberg lettuce, artisan lettuces, heirloom tomatoes, cherry wood bacon, Glacier blue cheese dressing and white balsamic vinaigrette (gf)

New potato salad with creamy Dijon dressing and fresh dill (gf)(v)

Country southern coleslaw (gf)(v)

### SLICED MEATS

*Choice of three*

Smoked turkey breast

Pastrami turkey breast

Maple honey ham

Roast beef

Shaved chicken breast

Shaved buffalo chicken breast

Sliced Vermont cheddar, Emmental and provolone cheeses

Sliced campari tomatoes, sweet Vidalia onions, butter lettuce and pickle chips, mustard, mayo

Kettle chips

Assorted sliced breads and rolls

## DESSERTS

Chocolate pot de crème (GF), chocolate pecan tart, raspberry cream puff, & mini lemon meringue pie

*\$64 per person*

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# COLD LUNCH BUFFET







# COLD LUNCH BUFFET

All lunches served with freshly brewed coffee, decaffeinated coffee, hot tea selections and iced tea.

## MEDITERRANEAN COLD BUFFET

### **Mediterranean Chopped Salad** (v)(gf)

Romaine lettuce, radicchio, feta, red onion, cucumber, Castelvetrano olives, pepperoncini, parsley, heirloom tomatoes, choice of oregano vinaigrette or creamy dill dressing

### **Assorted Dips**

Hummus, Turkish nut and yogurt dip, beetroot hummus with chevre and gremolata (gf)(vg)

### **Farro Tabbouleh Salad** (vg)

Farro, red quinoa, heirloom tomatoes, cucumbers, red onions, Italian parsley, mint, lemon vinaigrette

### **Grilled Squash Salad** (vg)

Grilled squash, heirloom cherry tomatoes, pepperoncini, green onions with red wine vinaigrette

### **Seafood Couscous**

Shrimp, mussels, clams, saffron, charred onions, chiles, heirloom tomatoes

### **Chilled Harrisa Crusted Tri Tip of Beef**

Yogurt, tahini, pomegranate seeds, pine nuts

### **Chilled Sliced Grilled Breast of Shawarma Chicken**

Red onion, fragrant spices, flat leaf parsley, baby heirloom tomatoes

Naan bread, soft rolls, olive oil with za'atar spice

## DESSERTS

Baklava (v), Kourabiedes (Greek walnut cookies) (v), Sfogliatella (lobster tail), Vanilla Panna Cotta with berry compote (gf)

*\$69 per person*

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# DAILY LUNCH BUFFET OFFERINGS



All lunches served with freshly brewed coffee, decaffeinated coffee, hot tea selections and iced tea.

## MONDAY LUNCH

### Steakhouse Salad

Artisan lettuces, heirloom tomatoes, thick-cut bacon, Glacier blue cheese dressing and a white balsamic vinaigrette

### Pee-Wee Potato Salad (v)

Classic style, aioli, Dijon, chives, cracked black pepper

### Broccoli Slaw (v)

Broccolini, shaved red cabbage, shaved rainbow carrots, dried cranberries, Marcona almonds, creamy apple cider vinaigrette

### Grilled Hanger Steak (gf)

Maitake mushrooms, porcini mushrooms, worcestershire demi

### Seared Salmon (gf)

Castelvetrano olives, heirloom tomatoes, leeks, capers

### Horseradish-Chive Mashed Potatoes (v) (gf)

### Haricot Verts

Roasted garlic, pickled shallot, fresh tarragon (vg) (gf)

## DESSERTS

S'mores tart, chocolate espresso pot de crème (gf), citrus madeleine, strawberry cream puff

*\$70 per person - Monday*

*\$75 per person - any day*

## TUESDAY LUNCH

### Spinach and Fresh Berry Salad

(vg) (gf)

Spinach, mizuna, red belguim endive, fresh berries, candied Marcona almonds, raisins, berry vinaigrette

### Torchio Rustichella Pasta Salad

(v) (vg)

Roasted peppers, Castelvetrano olives, Italian parsley, heirloom tomatoes, grilled squash, oregano dressing

### Roasted Cauliflower Salad (v)

Roasted rainbow cauliflower, leeks, bell peppers, red onions, crispy chickpeas, creamy garlic dressing

### Garlic-Lemon Thyme Chicken

Seared chicken breast, preserved lemon, grilled lemons, shaved fennel, chicken jus

### Short Ribs

Roasted cipolini onions, tangerine gremolata, port wine reduction

### Roasted Pee-Wee Potatoes (v) (gf)

### Grilled Asparagus (vg) (gf)

Piquillo peppers, pickled shallots

## DESSERTS

Key lime tart, mango coconut parfait (gf) almond anise biscotti, chocolate banana tart

*\$70 per person - Tuesday*

*\$75 per person - any day*

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# DAILY LUNCH BUFFET OFFERINGS

All lunches served with freshly brewed coffee, decaffeinated coffee, hot tea selections and iced tea.

## WEDNESDAY LUNCH

### Classic Caesar Salad (v)

Baby romaine lettuces, butter-parmesan croutons, shaved parmegiano cheese and Caesar dressing

### Marinated Tomato and Mozzarella Salad (v)

Heirloom tomatoes, perlini mozzarella, basil pesto, balsamic reduction

### Artichoke Salad (vg) (gf)

Marinated artichoke hearts, roasted red peppers, arugula, red onions, olive oil

### Chicken Marsala

Chicken tenderloins, maitake mushrooms, porcini mushrooms, Marsala wine, cultured butter

### Osso Buco

Braised veal shanks, sherry wine, cherry-pepper gremolata

### Mascarpone Polenta Cakes

Heirloom bruschetta tomatoes, oregano crème fraiche, micro basil

### Charred Brocolini (v)

Roasted garlic, chili oil, romesco drizzle

## DESSERTS

Citron tart, chocolate mousse coupe (gf), French palmier, & ivory ruby verrine

*\$70 per person - Wednesday*

*\$75 per person - any day*

## THURSDAY LUNCH

### Kale Salad (v)

Baby kale, frisee, shaved red cabbage, roasted chickpeas, heirloom apples, shaved parmegiano cheese, creamy lemon-tarragon dressing and raspberry vinaigrette

### Village Salad (vg) (gf)

Heirloom tomatoes, bell peppers, cucumbers, julienned red romaine, watermelon radish, oregano vinaigrette

### Quinoa and Brussel Sprout Salad (v)

Red quinoa, farro, freekah, shaved brussel sprouts, cranberries, pecans, chevre cheese, aged wine vinaigrette

### Chicken Puttanesca

Seared chicken breast, sundried tomatoes, red onions, basil, Castelvetrano olives, salted capers, tomato sauce

### Black Pepper Whitefish

Atlantic whitefish, roasted fennel, charred tomatoes, lime-basil cream sauce

### Couscous Pilaf (v)

Israeli couscous, red quinoa, scallions, currants, toasted pinenuts

### Roasted Vegetables (v)

Cultured butter, fresh oregano, fresh tarragon

## DESSERTS

Tiramisu in chocolate coupe, raspberry cheesecake tart, French macarons, passion mango panna cotta (gf)

*\$70 per person - Thursday*

## FRIDAY LUNCH

### Mediterranean Chopped Salad (v) (gf)

Romaine lettuce, radicchio, feta, red onion, cucumber, Castelvetrano olives, pepperoncini, parsley, heirloom tomatoes, choice of oregano vinaigrette or creamy pesto dressing

### Farro Tabbouleh Salad (v)

Farro, red quinoa, heirloom tomatoes, cucumbers, red onions, Italian parsley, mint, lemon vinaigrette

### Grilled Squash Salad (v)

Grilled squash, heirloom cherry tomatoes, pepperoncini, green onions with red wine vinaigrette

### Tandoori Chicken (gf)

Charred chicken quarters, yogurt, coriander, cumin, fresh ginger

### Beef Kabobs (gf)

Tri-tip beef kabobs, shakshuka sauce, yogurt, flat leaf parsley

### Coconut Rice (gf) (vg)

Basmati rice, coconut, toasted pistachios, pine nuts and almonds

### Cauliflower Shawarma (vg) (gf)

Roasted cauliflower, fragrant spices, pomegranate seeds, tahini

## DESSERTS

Opera torte, raspberry cheesecake tart, vanilla éclair, strawberry vanilla verrine (gf)

*\$70 per person - Friday*

*\$75 per person - any day*



## THEMED BUFFET LUNCHES





# THEMED BUFFET LUNCHES

All lunches served with freshly brewed coffee, decaffeinated coffee, hot tea selections and iced tea.

## FLAVORS OF ASIA

### Chopped Salad (v) (gf)

Artisan lettuces, baby kale, shaved baby carrots, bell peppers, cilantro, scallions, cashews, garlic-sesame dressing or shallot vinaigrette

### Papaya Salad (v)

Long beans, papaya, heirloom baby tomatoes, peanuts, fresh lime vinaigrette

### Cucumber Salad (gf)(v)

Cucumbers, red onions, chile peppers, Meyer lemon juice, honey

### Coconut and Chile Salad (v)(gf)

Fresh coconut, bean sprouts, chiles, fresh ginger

### Grilled Chicken

Red curry sauce, bamboo shoots, red peppers, water chestnuts, cilantro

### Short Ribs (gf)

Dark soy, caramelized onions, fresh ginger, scallions

### Crispy Whitefish

Sweet chile sauce, garlic, ginger

### Spicy Eggplant

Grilled eggplant, bell peppers, Thai basil

### Pineapple Fried Rice (v)

Jasmine rice, pineapple, tomatoes, green beans, onions, bell peppers, garlic

## DESSERTS

Mango passion tapioca (gf), biko sticky rice, (gf), banana ginger tart, green tea coconut verrine

*\$78 per person*

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## AZTEC FEAST

### Tex-Mex Chopped Salad (v)

Baby romaine, mizuna, red oak, red onions, peppers, heirloom tomatoes, cilantro, crisp tortillas, chipotle ranch dressing and lime vinaigrette

### Elote Freekah Salad (v)

Freekah grains, red quinoa, Israeli couscous, red onions, roasted corn, roasted red peppers, cotija cheese, Mexican crema dressing

### Chayote Slaw (v)(gf)

Yellow peppers, radish, shaved purple carrots, ancho chile-garlic dressing

### Chips and Salsa (v)(vg)

Fresh pico de gallo, tomatillo salsa, and guacamole

### Short Rib Enchiladas

Caramelized onions, guajillo chile sauce, cotija cheese

### Achiote Shrimp Enchiladas with Habanero Pickled Onions

*(Substitute for an additional \$4)*

### Grilled Chicken

Roasted poblano chiles, wilted greens, grilled cippolini onions

### Striped Bass Veracruz (gf)

Salted capers, heirloom tomatoes, Anaheim chiles, Castelvetrano olives, onions

### Green Rice (vg)(gf)

Scallions, cilantro, limes

### Charro Beans (gf)

Cherry wood bacon, fresh oregano, cotija cheese

## DESSERTS

Coconut flan (gf), mini tres leche, tequila lime tart, Mexican chocolate tart

*\$78 per person*

## EXECUTIVE BBQ

### Chopped Salad

Iceberg lettuce, artisan lettuces, heirloom tomatoes, cherry wood bacon, Glacier blue cheese, Glacier blue cheese dressing and a white balsamic vinaigrette

### Marinated Tomato and Mozzarella Salad (v)

Heirloom tomatoes, perlini mozzarella, basil pesto, balsamic reduction

### Honey-Lime Fruit Salad (v)

Seasonal melons, berries, grapes, kiwi, and honey-lime glaze

### Broccoli Slaw (v)

Broccolini, shaved red cabbage, shaved rainbow carrots, dried cranberries, Marcona almonds, creamy apple cider vinaigrette

### BBQ Chicken

Yellow mustard BBQ sauce, caramelized cippolini onions, shaved fresno chiles,

### BBQ Brisket

Manuka honey BBQ, crispy shallots, shaved red onions

### Pulled Pork

Sweet pineapple BBQ sauce, grilled golden pineapple, shaved jalapenos, Hawaiian sweet rolls

### Southern Succotash (v)

White corn, charred okra, baby heirloom tomatoes, lima beans, fresh basil

### Bourbon Maple Sweet Potato Steaks (v) (gf)

Purple yam salsa cruda, shallots, chipotle chiles, cilantro,

### Jalapeño Corn Muffins and Mini Potato Rolls (v)

Sweet butter, honey butter, plant butter

## DESSERTS

Mini cherry pie, strawberry shortcake in a glass, Mississippi mud cake, peach cobbler

*\$78 per person*



# RECEPTION PACKAGES





# RECEPTION PACKAGES

## THE TWO-HOUR WELCOME RECEPTION

### SEAFOOD DISPLAY (BASED ON 3 PIECES PER PERSON)

Chilled jumbo gulf shrimp accompanied by lemon and cocktail sauce (gf)

## COLD DISPLAYS

### Artisan Imported and Domestic Cheese Display (v)

Tillamook cheddar, Clawson Cottswald, Mauri fontina, Los Carpinteros Manchego, Glacier blue cheese, Purple Haze herb goat cheese, Cypress Grove truffle tremor cheese, dried fruit, walnuts, quince paste, honey comb and garlic stuffed olives. Accompanied by lavosh, crackers and assorted breads and baguettes

### Seasonal Vegetable Crudité Display

Rainbow carrots, celery hearts, breakfast radishes & watermelon radish, heirloom tomatoes, rainbow cauliflower, broccolini, cucumber and sweet peppers

*Accompanied by creamy tomato ranch (gf)(v)  
and caramelized onion dip (gf)*

## PASTA STATION\*

Torchio with chicken sausage and sundried tomato alfredo

Butternut squash ravioli with sage and brown butter (v)

## SLIDER STATION

### Beef Slider

Tillamook cheddar, curry ketchup, pickle, shaved onions on an onion bun

### Sweet Pepper Chicken Sliders

Chicken patty, pepper jack cheese, sweet cherry pepper relish, crispy onions on a cornmeal bun

## DESSERT STATION (BASED ON 2 PER PERSON)

### Mini Cupcakes (v)

Chocolate, vanilla, carrot, red velvet (v)

### Mini Desserts

Key lime tart, pineapple tarte tatin, French macarons, raspberry sable, tiramisu, banana tarts, opera torte

## PREMIUM BAR

Premium liquors

Premium wines

Imported and domestic beer

Soft drinks

Bottled water

*\$150 per person plus current tax and service charge (50-person minimum)*

*\$300 bartender fee per bartender plus current tax*

*\*Option to service as an action station with chef fee of \$300 per chef plus current tax*



# HORS D'OEUVRES OFFERINGS



## VEGETARIAN COLD HORS D'OEUVRES

### Mini Sprouted Garden Vegetables (gf) (vg)

Root chip in edamame dip  
*\$9 per piece*

### Char Grilled Rustic Toast Point (v)

Burrata cheese, strawberry salsa, lemon honey drizzle, hazelnut brittle  
*\$9 per piece*

### Greek Salad Brochettes (vg)

Marinated feta, sweet toy box tomatoes, artichoke hearts & cucumber  
*\$9 per piece*

### Green Goddess Coupe (v)

Heirloom cauliflower, baby asparagus tips, English peas, crystal gem lettuce  
*\$9 per piece*

### Avocado Parfait (v)

Avocado mousse, mango cream, pomegranate relish, puffed ancient grain crunch  
*\$9 per piece*

### Craisins Toast (v)

Passion fruit & ricotta crème, candied pecans, mint oil  
*\$9 per piece*

### Watermelon Steak and Breakfast Radish (vg)

Amazu drizzle, peach confetti, shiso  
*\$9 per piece*

## VEGETARIAN HOT HORS D'OEUVRES

### Countryside Mushroom Wellington (vg)

Cherry glaze, micro chives  
*\$9 per piece*

### Jack Fruit Tostones (vg)

Clementine, elephant garlic, habanero crystals, micro epazote  
*\$9 per piece*

### Cauliflower Ceviche (vg)

Yuzu juice, serrano chile, shallot, heirloom tomato  
*\$9 per piece*

### Stuffed Fresnos (vg)

Mascarpone cheese, impossible chorizo, crispy fingerling  
*\$9 per piece*

### Vegan Crab Cakes (vg)

Hearts of palm, furikake, old bay seasoning, vegan aioli  
*\$9 per piece*

### Seitan Mango BBQ Skewers (vg)

Red onion, mango, banana peppers, micro cilantro  
*\$9 per piece*

### Freekah Stuffed Piquillo Pepper (v)

Tzatziki drizzle, toasted hazelnuts  
*\$9 per piece*

Hors d'oeuvres are based on a minimum order of 50 pieces per item. Butler passed hors d'oeuvres require a server at \$300.00 per server. Suggested 1 per 75 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 24%). Menus subject to change, valid through December 31, 2020.





# HORS D'OEUVRES OFFERINGS

## COLD HORS D'OEUVRES

### Asian Grains on Endive (v)

Crunchy vegetables, citrus dressing  
*\$9 per piece*

### Serrano Ham Skewer (gf)

Manchego cheese, pepper stuffed  
Spanish green olive with pickled  
kumquat marmalade  
*\$10 per piece*

### Salmon Poke Cone

Smoked salmon, goat cheese on  
Okinawan potato  
*\$11 per piece*

### Peruvian Crudo Halibut

Corn, serrano chile  
*\$11 per piece*

### Summer Roll (v)

Avocado, carrots, red cabbage,  
lettuce, radish, and toasted sesame  
*\$9 per piece*

### Beluga Caviar Tartlet

Dill crème fraiche  
*\$11 per piece*

### Kale Caesar Salad (v)

Parmesan cone, sun dried tomato  
*\$9 per piece*

### Grilled Octopus,

Yogurt and tapenade  
*\$11 per piece*

### Bloody Mary Shooters (gf)

Shrimp ceviche, crispy plantain chip,  
micro cilantro garnish  
*\$11 per person*

## HOT HORS D'OEUVRES

### Honey Chipotle Glazed Bacon

Wrapped date stuffed with goat cheese  
*\$10 per piece*

### Spinach Ricotta Tart

Smoked ham and mushrooms  
*\$10 per piece*

### Steak and Shrimp Surf and Turf

Chimichurri chili glaze  
*\$11 per piece*

### Braised Short Ribs

Grilled polenta, San Marzano tomato  
coulis  
*\$10 per piece*

### Sweet Date Samosas

Mint and tamarind chutney  
*\$9 per piece*

### Lamb Lollipops

Pistachio panko crust, roasted king  
trumpet mushrooms, Okinawan  
mash potato  
*\$11 per piece*

### Braised Pork Belly Slider

Sweet potato, ginger scallion chimichurri  
*\$10 per piece*

### Carnitas Stuffed Gordita

Lime jalapeno crema, crispy garnish  
*\$10 per piece*

### Seared Duck Breast

Sashimi style with golden goose  
berry coulis  
*\$11 per piece*

### Kobe Beef Slider

Brioche bun, Tennessee whisky  
caramelized onions  
*\$11 per piece*

### Mushroom Arancini (v)

Sundried tomato relish  
*\$9 per piece*

### Cubano Bite

Roasted pork loin, ham, house made  
pickles, swiss cheese  
*\$10 per piece*

### Baby Maryland Crab Cake

Meyer lemon aioli  
*\$11 per piece*

### Chicken and Waffles Pop

Fresno-serrano, Vermont maple syrup  
*\$11 per piece*



# RECEPTION OFFERINGS



## MARKET SALAD STATIONS

### Choice of two:

*\$26 per person*

#### Spinach and Fresh Berry Salad (v)(gf)

Spinach, mizuna, red Belgium endive, fresh berries, candied Marcona almonds, raisins, berry vinaigrette

#### Caesar Salad (v)

Baby romaine lettuces, butter-parmigiano croutons, black garlic puree, white anchovy and Caesar dressing

#### Waldorf (v)(gf)

Ambrosia apples, red d'anjou pears, frisee, radicchio, black walnuts, shaved celery, black grapes, Greek yogurt dressing

#### Caprese (gf)(v)

Heirloom tomatoes, burrata cheese, fresh basil, extra-virgin olive oil, balsamic reduction and fleur de sel

#### Chinese Chicken Salad (gf)

Mushroom soy marinated chicken, Napa cabbage, mizuna, purple cabbage, baby rainbow carrots, scallions, daikon sprouts, toasted cashews, sesame seeds, fresh cilantro and sesame dressing

#### Thai Beef Salad

Marinated tri tip steak, red onion, heirloom tomatoes, scallions, cucumber, green papaya, shaved rainbow carrots, toasted peanuts, fresh cilantro and Thai peanut dressing

#### Baby Kale Salad (gf)(v)

Beet puree, baby kale, petit chard, cypress grove purple haze goat cheese, port marinated blueberries, crushed Marcona almonds, black vinegar dressing

#### Tex-Mex Chopped Salad (v)

Baby romaine, mizuna, red oak, red onions, peppers, heirloom tomatoes, cilantro, avocado, crisp tortillas, chipotle ranch dressing

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# RECEPTION OFFERINGS

## COLD RECEPTION DISPLAYS

### Seasonal Vegetable Crudité Display (v)

Rainbow carrots, celery hearts, breakfast radishes, watermelon radish, heirloom tomatoes, rainbow cauliflower, broccolini, cucumber and sweet peppers

Accompanied by creamy tomato ranch (gf)(v) and caramelized onion dip (gf)

*\$560 serves 40, \$900 serves 75*

### Artisan Imported and Domestic Cheese Display (v)

Tillamook cheddar, Clawson Cottswald, Mauri fontina, Los Carpinteros Manchego, Glacier blue cheese, Purple Haze herb goat cheese, Cypress Grove truffle tremor cheese, dried fruit, walnuts, quince paste, honey comb and garlic stuffed olives. Accompanied by lavosh, crackers and assorted breads and baguettes

*\$640 serves 40, \$1050 serves 75*

### Seasonal Sliced Fresh Fruit Display (gf)(v)

Seasonal melons, seasonal berries, exotic & tropical fruit, guava fruit puree, blood orange greek yogurt dip

*\$560 serves 40, \$900 serves 75*

### Charcuterie Display

Tempesta finocchiona salami, Criminelli tartufo salami, Volpi guanciale, Molanari toscano, San Daniel prosciutto, Los Carpinteros Manchego cheese, shaved parmegiano reggiano cheese, Purple Haze goat cheese, dried fruits and marinated oven-roasted tomatoes served with crusty baguettes, lavosh, and herb bread sticks

*\$880 serves 40, \$1500 serves 75*

### Grilled Vegetable Display (gf)(vg)(v)

Pesto marinated asparagus, cippolini onions, eggplant, zucchini, squash, portabella mushrooms, artichokes, and roasted tomatoes glazed with balsamic reduction

*\$600 serves 40, \$975 serves 75*

### Mediterranean Display (v)

Roasted garlic hummus, farro tabbouleh, tzatziki, Turkish nut and yogurt dip with pine nuts and fresh dill, assorted stuffed olives, grilled vegetables, marinated roasted peppers, served with naan bread and pita chips

*\$720 serves 40, \$1200 serves 75*

### Cold Seafood Display (gf)

(minimum [100] pieces per item)

Served with peppered horseradish, cocktail sauce, pomegranate mignonette, and wedged lemons.

Jumbo shrimp *\$11 per piece*

Alaskan king crab legs *\$14 per piece*

Cold water lobster medallions *\$12 per piece*

Oysters on the half shell\* *\$10 per piece*

### Sushi, Nigiri, and Sashimi *\$10 per piece*

(minimum [100] pieces per item)

Served with seaweed salad, soy sauce, pickled ginger, and wasabi

### Maki Rolls

Spicy tuna, California roll, tako (octopus), crab & spicy tuna, tiger roll (spicy shrimp & tuna), dynamite roll (shrimp)

### Nigiri

Ebi (shrimp), hamachi (yellowtail), sake (salmon), tombo (albacore), unagi (eel), tako (octopus), tamago (egg)

### Sashimi

Hamachi (yellowtail), sake (salmon), tombo (albacore)

### Coned

Spicy tuna, salmon skin, spicy shrimp



## RECEPTION STATIONS





# RECEPTION STATIONS

## PASTA STATION

*Choice of two:*

Torchio rustichella pomodoro (v)

Sagne a pezzi turkey bolognese

Casareccia with chicken sausage and sundried tomato alfredo

Butternut squash ravioli with sage and brown butter (v)

Served with artisan breads, parmesan cheese, red pepper flakes, chili oil, and extra-virgin olive oil

*\$30 per person*

## SLIDER STATION

*Choice of two:*

Beef Slider

Tillamook cheddar, curry ketchup, pickle, shaved onions on an onion bun

Wild Mushroom Slider

Beef patty, tremor cheese, drunken wild mushroom, truffle aioli on a truffles dusted bun

Meatball Slider

Peperoncino marinara and burrata on a garlic parmesan knot

Shredded Pork Slider

Green tomato relish, tri-color cabbage slaw, crispy shallots on a pretzel bun

Sweet Pepper Chicken Sliders

Chicken patty, pepper jack cheese, sweet cherry pepper relish, crispy onions on a cornmeal bun

*\$26 per person*

Substitute Impossible Meat patty (vg)  
*additional \$2 each*

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## STREET TACO STATION

*Choice of two:*

Chili spiced freekah grains, red quinoa, red onions, nopales, roasted corn, roasted red peppers (v)

Carne asada with street corn relish (gf)

El pastor chicken, grilled pineapple, pickled cilantro onions (gf)

Chili braised pork belly, tajin chicharrones  
*Additional \$2 per person*

Crispy shrimp, guajillo-brussel slaw,  
*Additional \$2 per person*

Toppings to include: charred jalapeno and mango guacamole, salsa verde cruda, heirloom pico de gallo, crema, pickled onions, pickled radish, shaved fresno chiles, cilantro relish, cotija cheese and sliced green onions

*\$30 per person*

## KABOB STATION

*Choice of Two:*

Beef Tri Tip Kabob (gf)

Portabella mushroom, onion, red pepper with chimichurri sauce

Lemon Thyme Marinated Chicken Kabob (gf)

Onion, peppadew with sundried tomato and chive pesto

Smoked Chorizo Kabob

Piquillo pepper, red onion, marinated tomato with chipotle aioli

Chive Pesto Marinated Vegetable Kabob (v) (gf)

Portabella mushroom, squash, zucchini, baby heirloom tomato

Grilled Shrimp Kabob (gf)  
Onions, sweet red peppers, baby heirloom tomatoes  
*Additional \$3 per person*

Grilled Scallop Kabob (gf)  
Kim chi pickles, red onion, eggplant, spicy gochujang marinade  
*Additional \$3 per person*

Served with roasted fingerling potato- cherry wood bacon and apple hash (gf)

*\$30 per person*



# RECEPTION STATIONS



## **RAMEN BAR**

### **BROTH**

*Choice of two:*

Shoyu (chicken)

Tonkotsu (pork)

Vegetable

*Toppings to include:*

Chicken, chashu pork, firm tofu, egg, masago, nori seaweed, bean sprouts, sliced radish, baby corn, bamboo shoots, straw mushrooms, yellow chives, black garlic, carrots, kimchi, butter, chili oil, soy sauce

*\$30 per person*

### **MADE TO ORDER POKE\*** **ATTENDANT REQUIRED**

*Choice of two proteins:*

Ahi tuna, atlantic salmon, eel, tofu

*Condiment choices:*

scallions, cucumber, red onion, avocado, serrano chile, cilantro, kukui nut, macadamia nuts, shaved radishes, masago, seaweed, sesame seeds, shoyu, spicy mayo, eel sauce, taro chips, sweet potato chips

*\$35 per person*

## **CARVING STATION**

### **Apple and Fig Stuffed Pork Loin with Black Currant Pork Jus (gf)**

Baby kale and brussel slaw with edamame, cherries, candied pecans, and bacon champagne vinaigrette

Root vegetable

and sweet potato hash (gf)

*\$40 per person*

### **Black Garlic and Macadamia Nut Seared Ahi Tuna with Sriracha-Yuzu Aioli (gf)**

Napa cabbage and sesame seaweed slaw with wasabi dressing (v)

Kimchi (v)

*\$42 per person*

### **Prime New York Strip (gf)**

Steakhouse salad with artisan lettuces, heirloom tomatoes, thick-cut bacon, Glacier blue cheese, white balsamic vinaigrette (gf)

Roasted pee-wee potatoes (v)(gf)

*\$42 per person*

### **Prime Tomahawk of Beef with Single Barrel Whiskey Demi (gf)**

Caprese salad with heirloom tomatoes, perlini mozzarella, basil pesto, and balsamic reduction

Truffle potato paves (v)(gf)

*\$44 per person*

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# RECEPTION STATIONS

## **Manuka Honey BBQ Beef Brisket with Manuka Honey BBQ Sauce**

Tri-color slaw with green cabbage, red cabbage, bell pepper, flat leaf parsley, preserved lemon, creamy citrus coleslaw dressing (gf)  
Creamy Tillamook white cheddar grits (v)  
*\$40 per person*

## **Pastrami Seasoned Turkey Breast with Madeira Turkey Jus (gf)**

Waldorf salad with ambrosia apples, red d'anjou pears, frisee, radicchio, black walnuts, shaved celery, black grapes, Greek yogurt dressing (v)  
Brioche stuffing cakes with bacon, mushrooms and leeks  
*\$38 per person*

## **Apple Cider Infused Pork Steamship (gf)**

Roasted broccolini and farro salad with scallions, parsley, peppadews, feta cheese, red wine vinaigrette (v)(gf)  
Baked Macaroni with Tillamook cheddar, smoked gouda, Gruyere cheese (v)  
*\$38 per person*

## **Golden Chantrelle Crusted Beef Tenderloin with Hazelnut-Tarragon Demi (gf)**

Marinated wild mushroom salad with truffle tremor cheese, grilled asparagus, roasted fennel, radicchio, roasted yellow peppers  
Roasted elephant garlic potato puree with chive butter  
*\$44 per person*

## **DESSERT STATION**

### **Candy Station**

Assorted candy to include M&M's, Reese's Pieces, Red Vines, gummy bears, Hershey's Chocolate Kisses, York Peppermint Patties and assorted miniature candy bars  
*\$24 per person*

**Light It Up Station (v)** (Attendant Required)  
Vanilla cream-stuffed crepes with choice of two toppings (selected in advance) bananas foster, cherries jubilee, cinnamon and mixed berries  
*\$26 per person*

### **Crème Brûlée Lovers Station (v)**

Assortment of vanilla, pistachio and coffee crème brûlée, caramelized to order. Toppings include seasonal fruit, vanilla whipped cream and candied nuts  
*\$26 per person*

### **Warm Lava Cake Station (v)**

Mini chocolate lava cakes baked to order served warm with caramel, raspberry, and chocolate coulis  
*\$26 per person*

### **Ice Cream Sundae Station (v)**

Vanilla and chocolate ice cream served with caramel sauce, strawberry sauce and hot fudge

Chopped nuts, mini M&M's, toffee chunks, Oreo cookie crumbs, whipped cream and chocolate shavings  
*\$28 per person*

### **Raspberry Shortcake Station (v)**

Raspberry compote on honey-scented pound cake finished off with whipped crème fraîche  
*\$26 per person*

## **VIENNESE DESSERT TABLE**

### **Verrines**

Carrot cake, hazelnut cocoa nib, mango passion fruit

### **French Pastries**

Citron tart, raspberry globe, chocolate cheesecake, chocolate pistachio tart, exotic fruit tart, peanut butter banana tart, mango globe, raspberry cream puff

### **Assorted Lollipops**

Truffle, chocolate, and cake

Includes Gourmet coffee and tea station

*Includes Gourmet coffee and tea station  
\$34 per person (based on 2.5 items per person)*



# PLATED DINNER (3-COURSE MINIMUM)







# PLATED DINNER (3-COURSE MINIMUM)

Includes choice of soup or salad and dessert

## GREAT BEGINNINGS APPETIZERS COURSE

### Scallop Crudo

Watermelon radish & red onion kimchi, baby cucumber, chile oil, green apple cilantro salad

*\$24 per person*

### Seafood Cocktail

Maine lobster, jumbo shrimp and king crab, black truffle emulsion, Meyer lemon vinaigrette, tatsoi salad

*\$30 per person*

### Creekstone Farms Braised Beef Cheek Ravioli

Porcini cream, fig gastrique, confit of maitake, fried anise hyssop

*\$26 per person*

## SOUP

### Golden Manhattan Chowder (gf)

Razor clams, golden tomatoes, savory broth, arugula pesto

### Cream of Wild Mushroom (v)

Roasted maitake, king trumpet and porcini mushrooms, toasted wild rice salad

### Puree of Purple Cauliflower

Brick roasted chicken, chimichurri, charred heirloom tomatoes

### Roasted Root Vegetable Soup

Short ribs, kimchi, savory broth

### Lobster Bisque

Cream sherry, petit lobster salad

*Additional \$7 per person*

## SALADS

### Beets and Artisan Greens (gf)(v)

Toasted hazelnut mascarpone, artisan lettuces, ricotta salata, red baby beets, pickled radishes, shaved carrots, scallion vinaigrette

### Baby Greens (gf)(v)

Artisan lettuces, heirloom tomatoes, shaved purple carrots, English cucumbers, house made green goddess dressing

### BLT Salad

Hydroponic bibb lettuce, artisan lettuces, cherrywood bacon, pickled-deviled egg, heirloom tomatoes, Glacier blue cheese, creamy roasted garlic dressing

### Market Heirloom Tomato Salad (gf)

Heirloom tomatoes, artisan lettuces, burrata cheese, crispy pancetta, chickpea puree, brioche dust, aged sherry vinaigrette

### Caesar Salad (v)

Baby romaine lettuces, butter-parmigiano croutons, black garlic puree, white anchovy and Caesar dressing

### Baby Spinach and Red Oak Salad (gf)(v)

Baby spinach, red oak lettuce, pistachio hummus, fresh berries, shaved mauri fontina, red zinfandel-cherry vinaigrette

### Baby Kale Salad (gf)(v)

Beet puree, baby kale, petit chard, cypress grove purple haze goat cheese, port marinated blueberries, crushed Marcona almonds, black vinegar dressing

### Roasted Salmon Salad

Fennel pollen spiced salmon, arugula, artisan lettuces, roasted pee-wee potatoes, grilled long beans, charred tomatoes, pepperoncini vinaigrette

*Additional \$10 per person*

### Seared Duck Breast Salad

Dark soy marinated Hudson valley duck breast, frisee, chard, pickled daikon, clementine, cashews, miso seasoned goat cheese, pineapple vinaigrette

*Additional \$10 per person*

Plated dinners are priced per person with a minimum of 25 guests. Minimum of three courses. All prices subject to state sales tax and a service charge (currently 8.375% and 24%). Menus subject to change, valid through December 31, 2020.



## PLATED DINNER (3-COURSE MINIMUM)



### ENTRÉE SELECTIONS

#### **Seared Jidori Chicken Breast**

San Daniel prosciutto wrapped chicken breast, king trumpet mushrooms, purple cauliflower puree, cherry pepper-chicken jus

*\$108 per person*

#### **Roasted Free Range Chicken**

Black truffle under the skin roasted jidori half chicken, parsnip cherrywood bacon puree, duck fat brussel sprouts, white truffle chicken jus

*\$110 per person*

#### **Manuka Honey Roasted Salmon**

Lap cheong and mirin braised baby bok choy, jasmine rice, dark soy roasted cippolini onions, 5 spice baby carrots, charred pineapple glaze

*\$108 per person*

#### **Dill Pollen Seared Whitefish**

Wild mushrooms, Jerusalem artichokes, spinach, toasted Israeli couscous, shallots, chardonnay, cream

*\$110 per person*

#### **Filet of Beef**

Black truffle crust, baby chard, roasted cippolini, confit of pee-wee potatoes, tellicherry peppercorns, Madeira wine

*\$134 per person*

#### **Filet of Beef & Cold Water Lobster**

Fine herb crust, black garlic potato puree, charred rainbow cauliflower fricassee, tarragon butter poached cold water lobster, pinot buerre rouge

*\$146 per person*

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## PLATED DINNER (3-COURSE MINIMUM)

### DESSERT COURSES

#### Coupe Options

Tiramisu mascarpone cream with choice of flavor  
(classic, caramel, hazelnut or chocolate Infused with espresso)

#### Chocolate Cheesecake, Hazelnut and Cocoa Nib Mousse

Manjari 65% chocolate cheesecake, hazelnut cake, chocolate cream, cocoa nib mousse

#### Carrot Cake in a Glass

Carrot cream, carrot gelee, mascarpone cream, traditional carrot cake

#### Caramel, Chocolate, and Raspberry Ring

Caramel sponge, dark chocolate mousse, raspberry gelee, and white chocolate pistachio crunch

#### Strawberry Cheesecake

New York cheesecake, almond dacquoise crust, strawberry gelee, fresh strawberry compote

#### Duo of Chocolate

Hazelnut caramel tart and a milk chocolate mango globe on an almond sable

*Additional \$6 per person*

#### Trio of Petit Cheesecake

Triple chocolate cheesecake, New York cheesecake popsicle, raspberry cheesecake tart

*Additional \$9 per person*

#### Composition of Chocolate (v)

Dark chocolate cheesecake, milk chocolate caramel tart, ivoire chocolate and raspberry verrine

*Additional \$9 per person*





# DINNER BUFFET OFFERINGS



All dinners served with freshly brewed coffee, decaffeinated coffee and hot tea selections

## SUMMIT BUFFET

### **Cream of Wild Mushroom (v)**

Roasted maitake, king trumpet and porcini mushrooms

### **Baby Spinach and Endive Salad (gf)**

Baby spinach, red Belguim endive, shaved watermelon radish, cherrywood bacon, ambrosia apples, and candied walnuts with creamy cider vinegar dressing and berry vinaigrette

### **Shrimp and Cucumber Salad (gf)**

Lemon oil marinated shrimp, English cucumbers, baby heirloom tomatoes, sweet peppers, with lemon-dill vinaigrette

### **Crestini Pasta Salad (v)**

Castelvetrano olives, roasted piquillo peppers, perlini mozzarella, marinated artichokes, and oregano vinaigrette

### **Herb Crusted Free Range Chicken Breast (gf)**

Seared chicken breast, marinated tomato, roasted leeks, chardonnay chicken jus

### **Braised Short Rib (gf)**

Red wine braised short ribs caramelized pearl onions, pickled heirloom carrots, natural reduction

### **Crab Stuffed Sole**

Blue crab meat, truffle tremor cheese, marinated vegetable salad, fenugreek-basil sauce

### **Pancetta and Gruyere Scalloped Potatoes**

### **Roasted Assortment of Whole and Baby Root Vegetables, Preserved Lemon**

## DESSERTS

### **Raspberry Cream Puff (v)**

### **Mini Chocolate Eclairs (v)**

### **New York Cheesecake Popsicle**

### **Peanut Butter and Chocolate Tart**

*\$130 per person*

Buffet dinners are designed for 90 minutes maximum and priced based on minimum of 50 guests. Additional \$10.00 per person for group service under 50 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 24%). Menus subject to change, valid through December 31, 2020.



# DINNER BUFFET OFFERINGS

All dinners served with freshly brewed coffee, decaffeinated coffee and hot tea selections

## ACADEMY BUFFET

### Lentil Soup

Roasted root vegetable, Tasso ham, red lentils, savory broth

### Kale Salad (v)

Baby kale, frisee, shaved red cabbage, roasted chickpeas, heirloom apples, shaved parmegiano cheese, creamy lemon-tarragon dressing and raspberry vinaigrette

### Asparagus Salad (v) (gf)

Grilled asparagus with pickled fennel, roasted sweet peppers, and crispy shallots with balsamic reduction

### Quinoa and Brussel Sprout Salad (v)

Red quinoa, farro, freekeh, shaved brussel sprouts, currants, pecans, chevre cheese, aged wine vinaigrette

### Roasted Chicken (gf)

Vadouvan marinade, charred cauliflower, roasted purple carrots, cherry pepper jus

### Marcona Almond Crusted Whitefish

Spiced chickpeas, scallions, fragrant creamy tomato broth

### Tellicherry Crusted Beef Medallions

Roasted garlic cloves, shaved Fresno chiles, ginger demi

### Basmati Rice (v)

Pickled shallots, pea shoots, cashews

### Grilled Eggplant, Zucchini and Yellow Squash (v)

Preserved lemon, chile oil, sea salt

## DESSERTS

### Baklava (v)

### Petit Savarins

### Chocolate Dipped Biscotti

### Traditional Baba Rhum Chocolate Madeleine

### Kourabiedes - Greek Walnut Sugar Cookies (v)

*\$130 per person*

## ALLIANCE BUFFET

### Pasta Fagioli Soup

### Black Garlic Classic Caesar Salad (v)

Baby romaine lettuces, butter-parmesan croutons, shaved parmegiano cheese and Caesar dressing

### Caprese Salad (v)(gf)

Heirloom tomatoes, perlini mozzarella, basil pesto, balsamic reduction

### Artichoke Salad (vg)(gf)

Marinated artichoke hearts, roasted red peppers, arugula, red onions, Meyer lemon, olive oil

### Chicken Caponata

Grilled eggplant, salted capers, shaved celery, pomodorini pelati tomatoes, aged vinegar, toasted pine nuts

### Pork Medallions

Baby heirloom tomatoes, cherry peppers, white beans, elephant garlic, balsamic reduction

### Seared Salmon Fillet

Fava beans, grilled artichokes, charred lemons, marinated tomatoes

### Wild Mushroom Risotto (gf)(v)

### Marinated Grilled Italian Vegetable and Olive Oil Salad

Roasted garlic-chili oil

## DESSERTS

### Petit Cannoli and Tiramisu

### Espresso and Ricotta Tarts

### Lemon-scented Ricotta Cheesecake (v)

*\$130 per person*



# BEVERAGES



<b>SELECTIONS</b>	<b>PREMIUM BRANDS</b> <i>\$15.00 per drink</i>	<b>SUPER PREMIUM BRANDS</b> <i>\$17.00 per drink</i>
VODKA	Absolut and Tito's	Belvedere and Grey Goose
GIN	Bombay	Bombay Sapphire
SCOTCH	Chivas Regal	Glenmorangie 10
WHISKEY	Jack Daniel's	Crown Royal
BOURBON	Bulleit	Woodford Reserve
RUM	Bacardi Superior and Captain Morgan	Mount Gay Black Barrel
TEQUILA	El Jimador Blanco	Patron Silver
BRANDY/COGNAC	Hennessy VS	Rémy Martin VS
HOUSE WINES	Napa Cellars Chardonnay & Merlot  Imagery- Pinot Noir  Hampton Water- Rose	Sommelier's Premium Selection

Labor Charges \$300.00 Bartender fee will apply for each bartender for the first 4 hours. Additional fees may apply for extending. Pours are at 1.25 ounces. We suggest one bar per 75 to 100 guests. Hosted bars are subject to \$500.00 minimum sales per bar. Should sales fall short of this minimum, the host is responsible for additional amount.



# BEVERAGES

## BEER

### IMPORTED BEER

Corona, Heineken, Stella Artois

*\$11.50 each*

### CRAFT BEERS

Blue Moon, Saint Archer (IPA)

*\$11.50 each*

### DOMESTIC BEER

Miller Lite, Coors Light

*\$10.50 each*

## CORDIAL CARTS TO ORDER

Grand Marnier, Kahlúa, Amaretto di Saronno, Baileys Irish Cream  
or Hennessy VS cognac

*\$15.50 each*

## NON-ALCOHOLIC BEVERAGES

Sharp's N.A. Beer *\$10 each*

Red Bull Energy Drink *\$9 each*

Bottled water *\$6.50 each*

Fruit juice *\$8 each*

Assorted Pepsi soft drinks *\$6.50 each*





# BEVERAGES



## HOSTED BAR PACKAGE

### PREMIUM BRANDS

One hour	\$36
Two hours	\$52
Three hours	\$67

### SUPER PREMIUM BRANDS

One hour	\$42
Two hours	\$59
Three hours	\$76

Labor Charges  
\$300.00 Bartender fee will apply for each bartender for the first 4 hours. Additional fees may apply for extending.

Pour size 1.25 ounce.

Brands are subject to change.

Charges are based on the guarantee for the event. Should the number of guests in attendance exceed your guarantee,

the charges will be based on the actual number of guests attending.

## CASH BAR

Cash bar prices are inclusive of sales tax and service charge and are subject to \$650 minimum sales per bar. Should sales fall short of this minimum, the host is responsible for balance.

Premium brands *\$17 per drink*

Absolut vodka, Bombay gin, Chivas Regal scotch, Jack Daniel's whiskey, Crown Royal whisky, Bulleit bourbon, Bacardi Superior rum, Captain Morgan rum, Casa Noble tequila, Hennessy VS Cognac and Sommelier's selection wines

Cordials *\$18 per drink*

Imported beers *\$15 each*  
Heineken  
or Corona Extra

Craft beers *\$15 each*  
Samuel Adams,  
Sierra Nevada Pale Ale,  
Blue Moon or  
Ballast Point IPA

Domestic beers *\$14 each*  
Miller Lite, Coors Light  
or Coors Banquet

Sharp's N/A *\$12 each*

House wine *\$17 each*

Fruit juice *\$9 each*

Assorted soft drinks or bottled water

Pepsi products *\$8.50 each*

Sparkling water *\$9.50 each*

Energy drinks *\$11 each*





# BANQUET WINE LIST

## CHAMPAGNE AND SPARKLING WINES

### **La Marca Prosecco**

Fresh and clean with ripe citrus, lemon, green apple and touches of grapefruit

*\$56.00*

### **Domaine Chandon, Brut, Napa Valley**

Complex, with a cedar, sour lemon edge to the pear and citrus flavors, finishing with a lemon blossom scent and good length

*\$65.00*

### **J Vineyards Brut Cuvée**

Graceful, lively and zesty with citrus, toast, warm pear, almond and a sweet hint of angel food cake

*\$95.00*

### **Veuve Clicquot Yellow Label, Reims, France**

Intense, pleasant fragrance with fruit and brioche notes, well-balanced and pleasantly fresh to taste, with a remarkable fruity structure

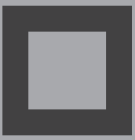
*\$155.00*

### **Dom Pérignon, Brut, Epernay, France**

Fresh nose with aromas of pineapple, coconut, cinnamon and dried flowers finishing with earthy and spicy flavors

*\$475.00*





# BANQUET WINE LIST



## WHITE WINES

**Chardonnay, Chateau Ste. Michelle, Indian Wells, Washington**

Fresh soft style of Chardonnay with bright sweet citrus fruit character and subtle spice and oak nuances

*\$56.00*

**Chardonnay, Frei Brothers, Russian River Valley**

Medium body, lush, ripe apple and pear flavors, brown spice and caramel

*\$56.00*

**Chardonnay, Ferrari-Carano, Alexander Valley**

Pear, fig, light oak and vanilla shadings with pretty anise, butterscotch and hazelnut shadings

*\$58.00*

**Chardonnay, Kendall-Jackson, Grand Reserve, California**

Elegant, tropical with hints of key lime and grapefruit, firm acidity and creamy texture

*\$60.00*

**Chardonnay, Sonoma-Cutrer, Russian River Ranches**

Medium-weight and clean with a wonderful acid backbone, offering up grapefruit, lemon, pear and kumquat with subtle note of vanilla bean

*\$66.00*

**Fumé Blanc — Sauvignon Blanc, Ferrari-Carano, Sonoma County**

Notes of ripe melon, kiwi and citrus, medium-full body and rich, grassy, slightly tropical, citrus and honeydew melon flavors

*\$56.00*

**Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand**

Crisp and powerful, well balanced wine with intense aromas of gooseberry, passion fruit and citrus flavors

*\$58.00*

**Pinot Grigio, Mezzacorona**

The nose is light and melony, with pear, crisp celery and fresh-cut grass, very fruity with peach notes

*\$68.00*

**Pinot Grigio, Mezzacorona**

Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor

*\$68.00*



# BANQUET WINE LIST

## RED WINES

### **Cabernet Sauvignon, Chateau Ste. Michelle, Indian Wells, Columbia Valley**

This intense, fruit-forward Cabernet Sauvignon delivers aromas of cherry blossoms and rose petals with a perfect balance of earth, mineral and deep berry flavors

*\$58.00*

### **Cabernet Sauvignon, Casa Lapostolle, Chile**

Expressive red fruit notes, layered by spices and sweet notes from the oak with smooth tannins and well-balanced acidity

*\$55.00*

### **Cabernet Sauvignon, Louis M. Martini, Sonoma County**

Black cherry and blackberry, with notes of oak and baking spices

*\$58.00*

### **Cabernet Sauvignon, Kendall-Jackson, Grand Reserve, California**

Opens with deep black cherry, blackberry and cassis flavors. Intense, round and well-structured tannins provide a strong backbone throughout the middle

*\$64.00*

### **Merlot, Frei Brothers, Dry Creek Valley**

Aromas of blackberry, black cherry and toasty oak. Flavors of decadent black cherry pepper and chocolate

*\$55.00*

### **Merlot, Ferrari-Carano, Sonoma County**

A multi-dimensional, velvety wine with a dark ruby color and complex nose of fresh black cherries and blackberry

*\$56.00*

### **Merlot, Rodney Strong, Sonoma**

Mouth-filling cherry/berry tannins fold together with rich flavors of blackberry pie and juicy plum to offer a nice, rounded mouthfeel and a long finish

*\$55.00*

### **Pinot Noir, MacMurray Estate, Russian River**

Flavors of fresh raspberry and strawberry layered with vanilla and light oak notes

*\$64.00*

### **Pinot Noir, Meiomi**

Fragrant heirloom roses, ripe black cherries and a touch of tobacco invite the senses into this approachable and enjoyable Pinot Noir

*\$58.00*

### **Pinot Noir, Erath, Prince Hill Vineyard, Willamette Valley**

Melt-in-your mouth chocolate, caramel and bright red fruit flavors with a hint of dusky bay leaf, compromise a sweet confluence of taste sensations

*\$85.00*

### **Zinfandel, Napa Cellars, Napa Valley**

The perfect middle ground between the spicy Zinfandels of the Sierra foothills and the fruity jammy Zinfandels of Sonoma

*\$60.00*

### **Chianti, Antinori "Toscana Red," Tuscany, Italy**

A complex, harmonious and well-structured wine with smooth tannins and persistent fruity hints

*\$60.00*



# CATERING POLICIES AND INFORMATION



## **Pricing Tax and Service Charge**

Prices herein are firm for 90 days only; beyond that time, prices are subject to reconfirmation. All prices are quoted exclusive of 8.375% state sales tax and 24% service charge.

## **Outside Food & Beverage**

Outside food or beverage may not be brought into any facility without expressed written permission. Should the hotel grant permission, corkage fees will apply.

## **Menu Selection**

Client must provide hotel with detailed food and beverage menu choices, or a request for proposal with budget per event, no later than 30 days prior to first function or a 10% price increase will be assessed on all menus. Banquet event orders must be signed and returned to facility 14 days prior to first function.

## **Guarantees**

Client must provide hotel with detailed food and beverage menu choices, or a request of proposal with budget per event, no later than 30 days prior to the first function or a 10% price increase will be assessed on all menus. Banquet Event Orders [BEOs] must be signed and returned to hotel [14] business days prior to the first function. The expected number of guests for each scheduled event must be provided. This expected number of guests cannot be reduced by more than ten percent [10%] at the time the final guarantee is given to the hotel.

Guaranteed attendance for all functions must be received by the catering office by 11:00 am three business days [72 hours] prior to the scheduled function for up to 2,499 guests.

Guarantees for functions of 2,500 up to 3,999 guests; shall be due no later than 11:00 am, five business days prior to the scheduled function

Guarantees for functions more than 4,000 guests; shall be due no later than 11:00 am, seven business days prior to the scheduled function.

This guaranteed attendance, or the number of guests actually served, whichever is greater, will be the amount for which you are charged. If no guarantee is received, the number of guests indicated on the banquet event order will be the guaranteed attendance. The final guarantee numbers provided are not subject to reduction, and charges will be applied accordingly. In some instances, more advance notice may be required due to menu complexity, holidays, delivery or other constraints.



# CATERING POLICIES AND INFORMATION

## Last Minute Requests

Any food and beverage ordered within three business days (72 hours) prior to the event will be considered a last-minute request, subject to availability and a 15% price increase will be charged on all food and beverage items catered events added within a seventy-two (72) hour period may be subject to special menu selections.

Guarantee increases received within 72 business hours prior to the event that exceed the 3% overset shall incur a 15% price increase. This excludes coffee, decaffeinated coffee, tea, soft drinks and mineral waters ordered on a consumption basis.

Example: 72-hour GTD is given for 500 guests for a lunch menu priced at \$70.00++ The overset provided by the hotel for this GTD is 515

72 hours prior to the event: a request for an increase to 550 is received  
515 lunches (original GTD plus 3%) will be priced at \$70.00++ per person  
35 lunches will be priced at \$80.50++ (the original price plus 15%) per person

## Overset and Set Maximums

In order to better service your event, the facility is prepared to service groups that exceed their guarantee as follows:

- Groups of 99 guests or less - the guarantee will equal the set
- Groups of 100-750 guests - 5% overset of guarantee | 3% in food
- Groups of 750 or more - maximum of 50 guest overset of guarantee | 3% in food

## Menu Minimums

Food functions [full breakfast, lunch or dinner] of 25 guests or less will be assessed a \$50.00 service charge, plus applicable taxes. In most instances, buffet menus indicating minimums of 25, 50 or 100 guests may be tailored to accommodate smaller groups with a minimal surcharge per guest. Please consult your catering contact for price quotes.

## Dietary Needs

Vegetarian and special dietary needs must be received at a minimum of 5 business days prior to any event. Additional charges may apply for special requests.

Key codes for menus:                   gf=Gluten-Free                   vg=Vegan  
v=Vegetarian

Kosher and Halal meals available upon request and require a minimum of 5-day notice. Please arrange with your Catering Convention Services manager for pricing and availability.

Organic food and wines are available. Please consult your Catering Convention Services Manager for pricing and availability.

## Alcoholic Beverages and Services

The legal age for the sale and consumption of alcoholic beverages is 21. Proof of age is required as necessary. In compliance with Nevada Liquor Laws, CAESARS FORUM and Host Properties are the only authorized licensee able to sell and serve liquor, beer and wine on premises.

Bartenders are required whenever alcoholic beverages are served in the function space for 30 guests or more or when hard liquor is served.

In the event you wish to order special alcoholic beverages that are not in the facilities inventory, these items must be ordered by the case. Please be aware that these items may not be returned and must be paid for in their entirety. Unused cases may not be sent to guestrooms or leave the properties premises.

## Labor Fees

Facility reserves the right to apply meeting room rental and room set up labor charges.

A service charge of \$500.00 may be assessed for receptions in which the food revenue does not exceed \$1,500.00 exclusive of state sales tax and service charge.

Applicable Labor Fees:

A \$300.00 labor fee will apply for the following positions for the first 4 hours of service. Additional fees apply for extended service.

- Bartender for cash or hosted bar service
- Server for tray passed food and beverage functions
- Chef Attendant for action stations
- Cashier/Attendant for food and beverage concession sales

