



 RESORT · SPA · CASINO

# Catering Menu

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# REFRESHMENT BEVERAGES

M Signature Italian Roast Coffee, Decaffeinated Coffee	\$78 per gallon
Fresh Brewed Espresso, Cappuccino, Latte	\$6.50 each
Deluxe Herbal Teas	\$78 per gallon
Fresh Brewed Iced Tea, Arnold Palmer, Lemonade	\$68 per gallon
Freshly Squeezed Orange Juice, Grapefruit Juice	\$68 per gallon
Assorted Fruit Juices (Apple, Tomato, Cranberry)	\$68 per gallon
Milk (Whole, Skim)	\$15 per quart
Individual Chocolate Milk	\$4.50 each
Assorted Coca Cola Soft Drinks	\$5.00 each
M Bottled Water	\$5.00 each
Smart Water	\$6 each
Bottled Sparkling Water	\$5 each
Assorted Vitamin Water	\$6 each
Starbucks Frappuccino	\$6 each
Starbucks Doubleshot	\$6 each
Freshly Blended Protein Shake (Choose Two Combinations of Chocolate, or Vanilla Whey Powder and Peanut Butter, Raspberries, Strawberries, Blueberries, Blackberries or Mango)	\$8 per person
Bottled Naked Juice Fruit Smoothies	\$7 each
Energy Drinks	\$6 each
Powerade	\$6 each

Food & Beverage prices are subject to change and do not include current Nevada sales tax and 22% service charge. Pricing can be guaranteed up to three (3) months in advance.

## VILLAGGIO DEL SOLE BREAK ITEMS

Artisanal Breakfast Pastries (Fruit Danish, Cheese Pockets, Bear Claws, Cinnamon Rolls, Apple Turnovers)	\$45 per dozen
Assorted Miniature French Pastries (Choose Four: Red Velvet Cupcakes, Chocolate Cake, Fruit Tarts, New York Cheesecake, Banana Cream Pie, Peanut Butter Tart, Coconut Panna Cotta, Tropical Passion Fruit Panna Cotta, Tiramisu Shooter and Pistachio-Raspberry Shooter)	\$50 per dozen
Fresh Baked Croissants, Coffee Cake, Cinnamon Rolls	\$45 per dozen
Soft Bagel Assortment (With Cream Cheese)	\$50 per dozen
Assorted Freshly Baked Biscotti	\$45 per dozen
Assorted Freshly Baked Muffins (Banana Nut, Lemon-Blueberry, Raspberry, Chocolate Chip)	\$50 per dozen
Assorted “Baby Cakes” Cupcakes (Medium Size)	\$50 per dozen
Assorted “Baby Cakes” Cupcakes (Miniature Size) (Red Velvet, Chocolate-Orange, White on White, Chocolate Peanut Butter)	\$33 per dozen
Assorted Freshly Baked Jumbo Gourmet Cookies (Chocolate Chip, Peanut Butter, Oatmeal Raisin, Chocolate with White Chocolate Chips)	\$50 per dozen
Dark Chocolate Dipped Rice Krispy Bars	\$50 per dozen
Chocolate Dipped Pretzel Sticks	\$40 per dozen
Assorted Tea Cookies (Shortbread, Pecan Sandies, Biscotti)	\$42 per dozen
Double Chocolate Fudge Brownies, Blondies, Lemon Bars	\$50 per dozen
White and Dark Chocolate Dipped Strawberries	\$48 per dozen
Assorted Miniature Chocolates (requires 3-day preparation)	\$40 per dozen
Assorted Cake Pops	\$45 per dozen
Assorted French Macarons	\$42 per dozen
Assorted Gourmet Ice Cream Bars or Fruit Bars	\$6 each
Assorted Whole Seasonal Fruit	\$4.50 per piece

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## VILLAGGIO DEL SOLE BREAK ITEMS (CONTINUED)

Sliced Fruit Spears in a Rock Glass	\$7 each
Fruit Skewers with Yogurt Dip	\$6 each
Individual Yogurt	\$5 each
Individual Greek Yogurt	\$6 each
Fruit Yogurt and Granola Parfaits	\$8 each
Granola, Candy Bars	\$4 each
Power Bars and Energy Bars	\$6 each
Individual Bags of Assorted Chips	\$4 each
Individual Bags of Popcorn, Caramel Corn	\$4 each
Warm Mini Pretzel Bites with Cheese Sauce & Honey Mustard Dipping Sauce	\$25 per dozen
Mini Corn Dogs with Yellow Mustard & Ketchup	\$25 per dozen
House-made Trail Mix	\$38 per pound
Assorted Deluxe Mixed Nuts	\$45 per pound
Bulk Assorted Chips, Cocktail Pretzels, Deluxe Snack Mix	\$38 per pound
Warm Jumbo Pretzels (Yellow Mustard or Cheese Dipping Sauce)	\$45 per dozen
Assorted Mini Tea Sandwiches (choice of 3) (Cucumber & Herb Cheese, Smoked Turkey & Cranberry, Black Forest Ham & Swiss, Rare Roast Beef & Horseradish)	\$50 per dozen
Assorted European Style Open Faced Finger Sandwiches (Choice of 3) (Herb Grilled Chicken Breast with Boursin & Asparagus, Grilled Shrimp with Serrano Ham, Piquillo Pepper Mayo Smoked Salmon with Lemon Caper & Dill Cream Cheese)	\$60 per dozen
Traditional Hummus or Baba Ghanoush (Served in Rocks Glass) With Pita Chips or Vegetables	\$10 per person
Mini Nutella & Banana Sandwiches	\$48 per dozen
Crudités with Hummus (Served in a Rocks Glass)	\$10 per person

# BREAK PACKAGES

Break Packages are based on a 30 minute time period and require a minimum of 10 guests • Based on price per guest.

<b>Movie Night</b>	\$15
Popcorn, Cracker Jacks, Assorted Bags of Chips & Assorted Candy	
<b>Sweet Tooth</b>	\$16
Assorted Cookies and Mini Doughnut Bites, Chocolate Crèmeux, Coffee Anglaise, Whipped Cream, Raspberry Sauce	
<b>Big Chill</b>	\$16
Frozen Grapes, Key Lime Mousse Shooters, Oreo Smoothie Shooters, and Eskimo Bars	
<b>Smoothies &amp; More</b>	\$16
Strawberry-Banana or Seasonal Mixed Berries Smoothies, Assorted French Pastries, Whole Fresh Seasonal Fruit	
<b>Sweet &amp; Savory Factory</b>	\$16
Assorted Mixed Nuts, Deluxe Trail Mix, Cocktail Pretzels, Assorted Miniature Tea Cookies	
<b>M Signature Break</b>	\$16
Assorted Mini Cookies, Double Chocolate Fudge Brownies, Sliced Fresh Seasonal Fruit, Ice Cream Cart with Assorted Ice Cream Bars	
<b>South of the Border</b>	\$16
Corn Tortilla Chips, Assortment of Salsas, Guacamole, Vegetable Empanadas, Cinnamon Churros	
<b>Chocolate Fantasy</b>	\$17
Double Chocolate Fudge Brownies, Large Chocolate Chip Cookies, Large White Chocolate Macadamia Nut Cookies, Dark Chocolate Dipped Rice Krispy Bars, Hot Chocolate with Marshmallows (With Whole & Skim Milk)	
<b>7<sup>th</sup> Inning Stretch</b>	\$16
Mini Corn Dogs with Yellow Mustard & Ketchup, Warm Jumbo Pretzels with Yellow Mustard & Cheese Dipping Sauce, Bags of Popcorn & Cracker Jacks	
<b>Health Nut</b>	\$16
Fresh Seasonal Sliced Fruit & Berries, Granola & Energy Bars, Bran Muffins, Housemade Trail Mix, Celery & Carrot Sticks with Hummus	

# DAILY MEETING BREAK PACKAGES

To simplify your meeting needs, we offer specialized meeting break packages • Each package contains a breakfast, mid-morning break, lunch and afternoon break • Minimum of 25 guests • For functions of less than 25 guests, please consult your Catering Services Manager • Service provided for 90 minutes for breakfast and lunch breaks, and 30 minutes for mid-morning and afternoon breaks • Condiments to include Butter, Honey and Preserves • Beverages are only during specified time limit • Based on price per guest. • Selections may not be split between two meal periods. Daily Packages are unable to be customized. Pricing listed is for the day noted. If menu is selected on a different day, a \$5/person additional charge will be applied.

## MONDAY

\$90

### Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries,  
Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries,  
Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin  
Ham, Egg and Cheese Croissant  
Bacon, Egg and Cheese Biscuit  
Bacon, Sausage or Chorizo Breakfast Burrito  
Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

**Mid-Morning Break** -House-made Trail Mix and Rice Krispy Squares

### Lunch

Chef's Soup Selection of the Day

Mixed Greens & Hearts of Palm Salad, Selection of Dressings (V, VE, GF)  
Cucumber & Tomato Salad, Yogurt Dill Dressing (V, VE, GF)  
Maytag Bleu Cheese Coleslaw (V, GF)  
Rotelli Pasta Salad (V, VE)

(Choice of Three)

Genoa Salami, Oven Roast Beef, Rotisserie Breast of Turkey, Pastrami, Smoked Ham,  
Solid White Albacore Tuna with Chopped Onion & Pickle Relish, Waldorf Chicken Salad

Aged Cheddar, Jarlsberg, Provolone, Pepper Jack, Lettuce, Tomato, Sliced Onions, Mayonnaise,  
Horseradish Aioli, Pommery & Dijon Mustards, Kosher Dill Pickles, Marinated Olives, Pepperoncini  
with Assorted Rolls & Breads

Individual Bags of Assorted Chips

Double Chocolate Fudge Brownies, Assorted Gourmet Cookies  
M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Afternoon Break

Seasonal Whole Fresh Fruit, Warm Jumbo Pretzels with Yellow Mustard & Cheese Dipping Sauce

# ALL DAY MEETING BREAK PACKAGES (CONTINUED)

## TUESDAY

\$95

### Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries,  
Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries,  
Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin  
Ham, Egg and Cheese Croissant  
Bacon, Egg and Cheese Biscuit  
Bacon, Sausage or Chorizo Breakfast Burrito  
Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Mid-Morning Break

Granola and Energy Bars, Whole Fresh Seasonal Fruit

### Lunch

Sun-Ripened Tomato & Basil Bisque (GF)

Antipasto with Hard Cheeses, Salami's, Roasted Peppers

Assorted Marinated Olives & Grilled Vegetables with Fresh Basil Oil (V, VE, GF)

Baby Field Greens with Classic Italian Vinaigrette (V, VE, GF)

"M" Caprese Salad with Vine Ripe Yellow & Red Tomatoes, Fresh Mozzarella, EVOO & Basil (V, GF)

Wild Mushroom Ravioli, Pink Pomodoro Sauce, Grated Pecorino Romano Cheese

Grilled Chicken, Roasted Potatoes, Sautéed Rapini, Garlic, Red Pepper Flakes, White Wine Sauce

Pan Seared Wild Sea Bass, Olives, Roasted Garlic, Tomatoes, Lemon-Thyme Butter Sauce

Caponata alla Siciliana

Freshly Baked Rustic Ciabatta Rolls & Butter

Cannolis, Amaretto Cake

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Afternoon Break

Individually Wrapped Cheese Sticks, Assorted Freshly Baked Gourmet Cookies

# ALL DAY MEETING BREAK PACKAGES (CONTINUED)

## WEDNESDAY

\$95

### Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries, Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries, Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin  
Ham, Egg and Cheese Croissant  
Bacon, Egg and Cheese Biscuit  
Bacon, Sausage or Chorizo Breakfast Burrito  
Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Mid-Morning Break

Oatmeal Fruit Bars, Whole Seasonal Fresh Fruit

### Lunch

Marinated Zucchini Salad, Chipotles (V, VE, GF)  
Grilled Jicama & Pineapple Slaw, Oranges, Watercress (V, VE, GF)  
Roasted Corn, Cumin, Lime, Oregano (V, VE, GF)

Tequila Lime Marinated Char Grilled Chicken  
Steak Fajitas, Roasted Peppers, Caramelized Onions (GF)  
Sautéed Seasonal Fresh Fajita Vegetables (V, VE, GF)  
Refried Beans (GF)  
Spanish Rice (GF)

Warm Flour Tortillas  
Sour Cream, Guacamole  
Cilantro, Lime, Queso Fresco  
Blackened Tomato Salsa, Pico de Gallo, Tomatillo Salsa

Caramel Flan, Tres Leches Cake

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Afternoon Break

Blue & Yellow Corn Tortilla Chips, Blackened Tomato Salsa, Pico de Gallo, Tomatillo Salsa, (GF)  
Warm Churros

# ALL DAY MEETING BREAK PACKAGES (CONTINUED)

## THURSDAY

\$95

### Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries, Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries, Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin

Ham, Egg and Cheese Croissant

Bacon, Egg and Cheese Biscuit

Bacon, Sausage or Chorizo Breakfast Burrito

Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Mid-Morning Break

Assorted Freshly Baked Muffins, Whole Seasonal Fruit

### Lunch

Mixed Baby Greens, Balsamic Vinaigrette (V, VE, GF)

Cobb Salad, Turkey, Hard Boiled Egg, Bleu Cheese, Bacon, Tomato, Ranch Dressing (GF)

Hydroponic Watercress, Tomatoes, Red Onion, Avocado, Roasted Shallot-Balsamic Dressing (V, VE, GF)

Grilled Prime Flat Iron Steak, Heirloom Baby Carrots, Honey, Dill, Chianti Wine Sauce (GF)

Grilled Chicken Breast, Creamy Spinach, Parmesan, Wild Mushroom Marsala Sauce

Pan Roasted Salmon Filet, Rice Pilaf, Tomato Basil Emulsion (GF)

Roasted Garlic Whipped Potatoes (V, GF)

French Green Beans, Garlic, Shallots (V, VE, GF)

Assortment of French Pastries

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Afternoon Break

Rice Krispy Bars, Assortment of Individual Bag of Chips

# ALL DAY MEETING BREAK PACKAGES (CONTINUED)

## FRIDAY

\$95

### Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries  
Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries,  
Choice of one of the Following:  
Sausage, Egg and Cheese on an English Muffin  
Ham, Egg and Cheese Croissant  
Bacon, Egg and Cheese Biscuit  
Bacon, Sausage or Chorizo Breakfast Burrito  
Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Mid-Morning Break

Housemade Granola with Citrus Honey Yogurt, Biscotti

### Lunch

Sante Fe Salad, Chopped Romaine Lettuce, Roasted Corn, Avocado, Jack Cheese (on the side), Jicama,  
Grilled Pineapple, Chipotle Ranch (V, VE, GF)

Spinach Salad, Baby Spinach, Crumbled Goat Cheese, Dried Cranberries, Candied Walnuts,  
Champagne Vinaigrette (V, GF)

Tortellini Pasta Salad, Roasted Vegetables with Sun-Dried Tomato Vinaigrette (V)

Rosemary Chicken Breast, Broccolini, Piquillo Peppers, Dijon Cream

Mahi Mahi Vera Cruz, Blistered Cherry Tomato, Caperberries, Queen Olives,  
Marjoram Tomato Jus (GF)

Seared Beef Medallions, Grilled Portobello Mushrooms, Balsamic Reduction (GF)

Garlic & Thyme Roasted Heirloom Peewee Fingerling Potatoes (V, VE, GF)

Chef's Selection of Farmer's Market Vegetable (V, VE, GF)

Warm Seasonal Berry Cobbler with Vanilla Bean Ice Cream

Lemon Bars

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Afternoon Break

Fresh Fruit Skewers with Mint Yogurt and Milk Chocolate Dipping Sauces, Mixed Nuts

# ALL DAY MEETING BREAK PACKAGES (CONTINUED)

## SATURDAY

\$95

### Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries  
Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries,  
Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin  
Ham, Egg and Cheese Croissant  
Bacon, Egg and Cheese Biscuit  
Bacon, Sausage or Chorizo Breakfast Burrito  
Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Mid Morning Break

Miniature Fruit, Yogurt and Granola Parfaits and Assorted Breakfast Breads

### Lunch

Minestrone Soup (V, VE,)

Classic Caesar Salad ,Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons  
"M" Caprese Salad with Vine Ripe Yellow & Red Tomatoes, Fresh Mozzarella, EVOO & Basil (V, GF)

Butternut Squash Filled Ravioli with a Pomodoro Sauce (V)  
Chicken Marsala, Forest Mushrooms, Marsala Wine Reduction  
Steak Pizziola, Chianti Braised Peppers & Cippolini Onions (GF)  
Garlic Roasted Rapini, Dried Tomatoes (V, VE, GF)  
Creamy Polenta, Mascarpone & Pecorino Cheese (V, GF)

Assortment of Individual Seasonal Pies  
Miniature Berry Panna Cotta

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Afternoon Break

Chocolate Dipped Pretzel Rods, Lemon Bars

# ALL DAY MEETING BREAK PACKAGES (CONTINUED)

## SUNDAY

\$95

### Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries, Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries, Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin

Ham, Egg and Cheese Croissant

Bacon, Egg and Cheese Biscuit

Bacon, Sausage or Chorizo Breakfast Burrito

Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Mid-Morning Break

Whole Fruit, Miniature Fluffernutter Sandwiches (Marshmallow Peanut Butter Sandwich on a Parker Roll)

### Lunch

Mediterranean Chopped Salad, Crisp Romaine Lettuce, Kalamata Olives, Feta Cheese (V, GF)

Roasted Red & Golden Beet Salad, Goat Cheese, Toasted Walnuts, Baby Arugula, White Balsamic Dressing (V, GF)

Organic Red Quinoa Salad, Dried Cherries, Toasted Almonds, Edamame, Citrus Vinaigrette (V, VE, GF)

Herb Roasted Airline Chicken Breast, Provençale Vegetable Ragout (GF)

Pasta Primavera, Penne Pasta, Grilled Vegetables, Roasted Tomatoes, Herbed Garlic Oil (V, VE,)

Basil & Olive Crusted Chilean Sea Bass, Garlic Wilted Spinach (GF)

Yukon Gold Whipped Potatoes (V, GF)

Grilled Asparagus, Pine Nuts and Gremolata (V, VE, GF)

Fruit Tarts

Carrot Cake Squares

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

### Afternoon Break

Carrot & Celery Sticks with Hummus, Individual Bags of Assorted Chips

# CONTINENTAL BREAKFASTS

Based on 90 minutes for a minimum of 10 guests • Less than 10 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Beverages are only during specified time limit •

Based on price per guest.

## **The Continental Breakfast** \$28

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices

Sliced Seasonal Fruits & Berries

Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves

## **The Deluxe Continental Breakfast** \$30

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices

Sliced Seasonal Fruits & Berries

Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves

Assorted Dry Cereals, Housemade Granola, Whole & Skim Milk

## **The Healthy Start Continental Breakfast** \$32

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices

Sliced Seasonal Fruits & Berries

Assorted Greek and Regular Yogurts

Chef's Housemade Multi Grain Muffins, Low-Fat Spreads, Honey & Agave Nectar

Assorted Dry Cereals, Housemade Granola with Sliced Almonds, Whole & Skim Milk

Oatmeal, Raisins, Brown Sugar

## **The M Continental Breakfast** \$36

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices

Sliced Seasonal Fruits & Berries

Assorted Individual Yogurts

Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves

Assorted Dry Cereals, Housemade Granola, Whole & Skim Milk

Choice of One of the Following Breakfast Sandwiches:

Warm Breakfast Croissant Sandwich, Eggs, Country Ham, Swiss Cheese

Breakfast Burrito, Warm Tortilla, Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Scallions, Salsa, Sour Cream, Hot Sauce

English Muffin, Scrambled Eggs, Sausage Patty, American Cheese

## CONTINENTAL BREAKFAST ENHANCEMENTS

Warm Breakfast Croissant Sandwich (Eggs, Country Ham, Swiss Cheese)	\$72 per dozen
Breakfast Burrito (Warm Tortilla, Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Scallions, Salsa, Sour Cream, Hot Sauce)	\$72 per dozen
English Muffin Breakfast Sandwich (Scrambled Eggs, Sausage Patty, American Cheese)	\$72 per dozen
Farm Fresh Eggs & Apple Wood Smoked Bacon	\$10 per person
Fruit, Yogurt, & Granola Parfaits	\$8 per person
Belgian Waffles served with Warm Maple Syrup, Whipped Cream, Preserves and Butter	\$8 per person
Buttermilk Pancakes or Buckwheat Pancakes Served with Warm Maple Syrup, Whipped Cream, Preserves, and Butter	\$8 per person
Cinnamon Scented Brioche French Toast	\$8 per person
Steel Cut Irish Oatmeal (Cinnamon, Brown Sugar, Agave Nectar, Raisins, Dried Cranberries)	\$6 per person
Fresh Bagel Assortment (With Regular & Low Fat Cream Cheese)	\$50 per dozen

# BREAKFAST BUFFETS

Based on 90 minutes for a minimum of 10 guests • Less than 10 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Beverages are only during specified time limit • Based on price per guest • Selections may not be split between two meal periods

## **American Breakfast Buffet**

\$42

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices  
Sliced Seasonal Fruits & Berries  
Assorted Individual Yogurts  
Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves  
Assorted Dry Cereals, Housemade Granola, Whole & Skim Milk  
Farm Fresh Scrambled Eggs, Monterey Jack & Aged Cheddar Cheese, Garden Snipped Chives  
Cinnamon Scented Brioche French Toast, Apple Raisin Compote, Vermont Maple Syrup, Butter  
O'Brien Potatoes, Sautéed Peppers & Onions  
Choice of Two of the Following Breakfast Meats:

Applewood Smoked Bacon, Turkey Sausage, Grilled Pork Link Sausage, Canadian Bacon,  
Chicken Apple Sausage

## **Spa Mio Breakfast**

\$40

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices  
Sliced Seasonal Fruits & Berries  
Assorted Greek Yogurts  
Dried Fruits, Whole Wheat Toast & Assorted Deluxe Mixed Nuts  
Oatmeal, Banana, Raisins & Brown Sugar  
Farm Fresh Scrambled Egg White Frittata, Olive Oil, Roasted Tomatoes, Garden Herbs  
Whole Grain Pancakes, Berry Compote  
Roasted Sweet Potatoes O'Brien  
Turkey Bacon & Chicken-Apple Sausage

## **The M Breakfast Buffet**

\$42

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices  
Sliced Seasonal Fruits & Berries  
Assorted Individual Yogurts  
Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves  
Assorted Dry Cereals, Housemade Granola, Whole & Skim Milk  
Farm Fresh Scrambled Eggs, Chives & Boursin Cheese  
O'Brien Potatoes, Sautéed Peppers & Onions  
Buttermilk Pancakes or Belgian Waffles, Vermont Maple Syrup, Butter, Sliced Strawberries

Choice of Two of the Following Breakfast Meats:

Applewood Smoked Bacon, Turkey Sausage, Grilled Pork Link Sausage, Canadian Bacon,  
Chicken Apple Sausage

## BREAKFAST BUFFETS (CONTINUED)

Based on 90 minutes for a minimum of 10 guests • Less than 10 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Beverages are only during specified time limit • Based on price per guest • Selections may not be split between two meal periods

### **South of the Border Breakfast Buffet**

\$38

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices

Sliced Seasonal Fruits and Berries

Freshly Baked Cornbread with Whipped Honey Butter and Preserves

Build Your Own Breakfast Burrito Station:

Choice of: Chorizo, Diced Ham or Bacon

Farm Fresh Scrambled Eggs, Flour Tortillas, Guacamole, Cilantro, Diced White Onion, Salsa Fresca, Refried Beans, Tomatillo Salsa, Cheddar Cheese, Sour Cream, Hot Sauce

Traditional Huevos Rancheros

Chorizo and Pappas

# BREAKFAST BUFFET ENHANCEMENTS

Addition to Your Breakfast Buffet

**\*Uniformed Chef's Required at Fee \$225 For Carving & Action Stations**

**\*Deluxe Omelet Station** \$12 per person

Choice of Three of the Following:

Red & Green Bell Peppers, Wild Mushrooms, Caramelized Sweet Onions,  
Asparagus, Scallions, Haas Avocado, Vine Ripe Tomato, Chives, Artichoke Hearts,  
Farmers Market Spinach

Choice of 3 of the Following:

Gruyere, Monterey Jack, Aged Cheddar, Laura Chenel Goat Cheese,  
Manchego, Provolone, Crumbled Feta

Choice of Two of the Following Breakfast Meats

Applewood Smoked Bacon, Chorizo Sausage, Saag's Chicken Apple Sausage,  
Housemade Fennel Sausage, Canadian Bacon

**Santa Barbara Smokehouse Salmon** \$16 per person

Sliced Red Onion, Vine Ripe Tomatoes, Capers, Lettuce, Assorted Bagels,  
Regular Cream Cheese, Garlic-Chive Cream Cheese

**Fresh Baked Breakfast Breads** \$5 per person

Chef's Selection of Sweet Breakfast Breads  
(Banana-Nut Bread, Date-Nut Bread, Cinnamon-Raisin Brioche, Cranberry-Orange Bread)

Nutella, Housemade Apple Butter, Crunchy Almond Butter,  
Vanilla-Orange Cream Cheese

\*Eggs may be substituted with Egg Beaters for an additional charge of \$2 per person

**Eggs Benedict or Eggs Florentine** \$7 per person

Creamy Hollandaise

**Corned Beef Hash** \$7 per person

Housemade, Shredded Potatoes, Diced Onion

# PLATED LUNCHESES

Minimum of 10 guests • Less than 10 guests at an additional \$5 per person • Minimum Three (3) Course Luncheon Menu to Include Your Choice of Soup or Salad, Entrée & Dessert • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Choice of One of the Following

<b>Sweet Corn Soup</b> Lump Crab, Avocado, Corn Kernels, Chive Oil	\$12
<b>Chicken Noodle Soup</b> Chicken Breast, Celery, Carrots, Onion, Wavy Egg Noodles	\$10
<b>Silky Butternut Squash Bisque</b> Maple Cream, Toasted Hazelnuts	\$10
<b>Lobster Bisque</b> Creamy Lobster Bisque, Caramelized Fennel, Lobster Dumplings	\$12
<b>Lobster Bisque En Croute</b> Creamy Lobster Bisque, Caramelized Fennel, Lobster Dumplings, Flaky Pastry Crust	\$14
<b>San Marzano Tomato Bisque</b> Creamy Tomato Soup, Fried Basil, Mini Grilled Cheese	\$12
<b>San Marzano Tomato Bisque En Croute</b> Creamy Tomato Soup, Fried Basil, Flaky Pastry Crust	\$14
<b>Tuscan Minestrone</b> Garlic Confit, Swiss Chard, EVOO (V, VE,)	\$10
<b>Tri-Color Salad</b> Arugula, Radicchio, Endive, Oven Dried Tomatoes, Manchego Cheese, Balsamic Reduction	\$10
<b>Roasted Artichoke Salad</b> Prosciutto, Peppers, Eggplant, Pecorino, Cherry Tomato Confit, Frisée	\$12
<b>Classic Caesar Salad</b> Hearts of Romaine, Herbed Croutons, Shaved Parmesan	\$10
<b>Baby Field Green Salad</b> Poached Pears, Maytag Bleu Cheese, Candied Pecans, Port Vinaigrette	\$12
<b>Spinach &amp; Fennel Salad</b> Baby Spinach, Orange Segments, Shaved Fennel, Fresh Herbs, Citrus Emulsion	\$10

## PLATED LUNCHES (CONTINUED)

<b>Baby BLT Salad</b>	\$12
Baby Iceberg Wedge, Shaved Red Onion, Heirloom Cherry Tomatoes, Crisp Smoked Bacon, Buttermilk Dressing	
<b>Caprese Salad</b>	\$12
Fresh Mozzarella, Vine Ripe Tomatoes, Baby Arugula, Herb Oil, Balsamic Reduction	
<b>Choice of One of the Following</b>	
<b>Rosemary Roasted Free-Range Breast of Chicken</b>	\$26
Grilled Asparagus, Tarragon Oil, Soft Mushroom Polenta, Natural Chicken Jus	
<b>Chicken Saltimbocca</b>	\$25
Parmesan Risotto, Broccolini, Lemon, Garlic, Red Chili Flakes	
<b>Chicken Wellington</b>	\$28
Julienne Vegetables, Truffle Red Wine Sauce	
<b>Chicken Breast Dijonnaise</b>	\$26
Potato Gratin, Seasonal Greens, Mustard Sauce	
<b>Grilled Petit Filet</b>	\$34
Candied Sweet Potatoes, Wild Mushroom Ragout, Pink Peppercorn Sauce	
<b>Braised Short Rib</b>	\$32
Truffled Potato Fondant, Roasted Root Vegetables, Red Wine Jus	
<b>Roasted Pork Loin</b>	\$28
Granny Smith Apple & Vanilla Bean Chutney, Mashed Maple Yams, Root Vegetable Fricassee	
<b>Veal Scaloppini</b>	\$36
Marsala Mushroom Sauce, Garlic Broccolini, Sage-Mascarpone Polenta	
<b>Pan Roasted Wild Sea Bass</b>	\$39
Grilled Tomatoes Provencal, Beurre Blanc, Roasted Garlic, Oven Roasted Potatoes, Herbs, Onions	
<b>Grilled Mahi Mahi</b>	\$36
Macadamia Butter, Coconut Rice, Baby Bok Choy, Shitake Mushrooms, Dried Tomatoes	
<b>Pacific Seared Salmon</b>	\$36
Haricot Vert & Artichoke Fricassee, Potato Rosti, Dried Tomato Vinaigrette	

## PLATED LUNCHES (CONTINUED)

<b>Stuffed Prawns</b> King Crab Stuffed Black Tiger Prawns, Farmers Market Spinach, Gratin Dauphinoise, Passion Fruit Beurre Blanc	\$39
Choice of One of the Following	\$10 each
<b>Assorted Mini French Pastries</b>	
<b>Tiramisu “M” Style</b>	
<b>Double Layer Chocolate Brownie</b> Salted Caramel Sauce	
<b>“M” Signature Cheesecake</b> Raspberry Sauce, Fresh Seasonal Berries	
<b>Citrus Scented Crème Brûlée</b> Fresh Seasonal Berries	
<b>Warm Chocolate Lava</b> Vanilla Sauce	
<b>Fresh Baked Apple Pie</b> Vanilla Anglaise	
<b>Banana Bread Pudding</b> Rum Raisin Sauce	
<b>Strawberry Shortcake</b> Farmer’s Market Strawberries, Angel Food Cake, Fresh Whipped Cream	
<b>Exotic Chocolate Dome</b> Raspberry Sauce	
<b>Key Lime Tart</b> Vanilla Sable, Raspberry Sauce, Fresh Seasonal Berries	
<b>“M” Chocolate Cake</b> Hazelnut Mousse	
<b>Fresh Seasonal Fruit Tart</b> Vanilla Bean Custard, Sable Crust	
<b>No Sugar Added Cheesecake</b> Fresh Raspberries	

# LUNCH ON THE GO SELECTIONS

All selections include an individual bag of chips, a piece of whole fresh fruit, a freshly baked cookie and a bottle of water • Served with appropriate condiments on the side

## LUNCH ON THE GO SELECTION

\$38

Choice of up to Three of the Following:

### **Classic Chicken Caesar Wrap**

Chunks of Freshly Prepared Chicken Breast, Romaine Lettuce, Grated Parmesan Cheese, Classic Caesar Dressing, Whole Wheat Tortilla

### **Roasted Vegetable Wrap** (V, VE,)

Grilled & Marinated Seasonal Vegetables, Pesto Aioli, Spinach Tortilla

### **Turkey Sandwich**

Premium Turkey, Provolone Cheese, Iceberg Lettuce, Tomato, Onion, Freshly Baked Kaiser Bun

### **Ham & Swiss Sandwich**

Classic Ham, Swiss Cheese, Freshly Baked Hoagie Roll

### **Italian Sub Sandwich**

Genoa Salami, Mortadella, Fresh Mozzarella, Roasted Sweet Peppers, Freshly Baked Hoagie Roll

### **Roast Beef Sandwich**

Premium Roast Beef, Provolone Cheese, Lettuce, Onion, Tomato, Freshly Baked Kaiser Bun

### **Southwest Chicken Wrap**

Grilled Marinated Chicken Breast, Crisp Romaine Lettuce, Jalapeno Jack Cheese, Chipotle Mayo, Avocado, Flour Tortilla

### **Vegan Lettuce Wrap** (V, VE,GF)

Green Leaf Lettuce with a Roasted Tomato Hummus, Grilled Julienne Vegetables of Portobello Mushroom, Zucchini, Yellow squash, Eggplant, and Roasted Red Peppers and Tofu.

# LUNCH BUFFETS

Based on 90 minutes for a minimum of 25 guests • Less than 25 guests at an additional \$10 per person • Served with M  
Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Freshly Baked Rolls & Butter •  
Based on price per guest. • Selections may not be split between two meal periods

## SOUP, SALAD & SANDWICH BUFFET

\$46

Chef's Selection of Soup Du Jour

Choice of Three of the Following Entrée Salads:

### **Mixed Green Salad** (V, VE, GF)

Tomato, Cucumber, Red Onion, Sprouts, Croutons, Assorted Salad Toppings, Choice of Dressing

### **Rigatoni Pasta Salad** (V, VE, GF)

Grilled Vegetables, Sun-Dried Tomatoes, Pine Nuts, Pesto

### **Caesar Salad** (V,)

Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons

### **Italian Chopped Salad** (GF)

Iceberg & Romaine Lettuce, Genoa Salami, Mozzarella, Tomato, Hard Boiled Egg,  
Pepperoncini, Balsamic Vinaigrette

### **Cobb Salad**

Tomato, Avocado, Egg, Maytag Bleu Cheese, Turkey, Applewood Smoked Bacon

### **Greek Salad**

Tomato, Cucumber, Feta Cheese, Kalamata Olives, Yogurt Mint Dressing

### **Asian Chicken Salad**

Green Onions, Rice Noodles, Chicken Breast, Orange-Honey-Sesame Dressing

### **Bean Salad** (V, VE, GF)

Garbanzo Beans, Cherry Tomatoes, Red Onion, Fresh Herbs, EVOO, Balsamic Vinegar

# LUNCH BUFFETS (CONTINUED)

## SOUP, SALAD & SANDWICH BUFFET (CONTINUED)

Choice of Three of the Following Sandwiches or Wraps:

### **Grilled Cheese**

San Francisco Style Grilled Sourdough Bread, Aged Cheddar Cheese

### **BLT**

Applewood Smoked Bacon, Crisp Lettuce, Ripe Tomato, Whole Wheat Bread

### **Deli Sliced Turkey**

Oven Roasted Turkey Breast, Crisp Lettuce, Ripe Tomato, Sliced Vidalia Onion, Whole Wheat Bread

### **Deli Sliced Ham**

Crisp Lettuce, Ripe Tomato, Sliced Vidalia Onion

### **Deli Sliced Roast Beef**

Herb & Spiced Rubbed Roast Beef, Crisp Lettuce, Ripe Tomato, Shaved Red Onion, Horseradish Cream, Deli Rye

### **Southwestern Chicken Wrap**

Grilled Marinated Chicken Breast, Crisp Romaine Lettuce, Jalapeno Jack Cheese, Chipotle Mayo, Avocado, Flour Tortilla

### **Classic Caesar Wrap**

Grilled Marinated Chicken Breast, Crisp Romaine Lettuce, Parmesan Cheese, Garlic-Caesar Dressing, Flour Tortilla

### **Grilled Portobello Mushroom Wrap (V)**

Wood Grilled Portabella Mushroom, Roasted Vegetables in Fresh Herbs, Crumbled Feta Cheese, Baby Arugula, Balsamic Drizzle, Flour Tortilla

### **Assorted Gourmet Cookies**

### **Double Chocolate Fudge Brownies**

### **Blondies**

## LUNCH BUFFETS (CONTINUED)

### SOUTHWEST BUFFET

\$49

#### Tortilla Soup

Avocado, Sour Cream, Lime

#### Green Chili Corn Bread

Whipped Honey Butter

#### Southwest Caesar Salad (V)

Roasted Corn, Black Beans, Garlic-Chipotle Dressing

#### Grilled Jicama, Pineapple & Mango Salad (V, VE, GF)

Cilantro, Chili-Lime Vinaigrette

#### Oven Roasted Sea Bass

Three Bean Stew, Roasted Poblano Salsa (GF)

#### Char Grilled Tequila Lime Marinated Chicken Fajitas

#### Beef Fajitas (GF)

Sautéed Peppers & Onions, Cilantro, Garlic, Lime,

#### Flour Tortillas

#### Spanish Rice (GF)

#### Refried Beans (GF)

#### Sautéed Zucchini Red Pepper

#### Blue & Yellow Corn Tortilla Chips (GF)

Sour Cream, Cilantro, Lime, Queso Fresco

Blackened Tomato Salsa, Pico De Gallo, Tomatillo Salsa, Guacamole

#### Tres Leches Cake

#### Mexican Chocolate Pot de Crème

#### Cinnamon Churros

## LUNCH BUFFETS (CONTINUED)

### ASIAN LUNCH BUFFET

\$47

**Miso Soup** (V, VE, GF)

**Thai Shrimp & Glass Noodle Salad**

Coconut-Lemongrass Dressing

**Mixed Green Salad** (V, VE, GF)

Julienne Vegetables, Miso and Ranch Dressing on side

**Thai Green Papaya Salad** (V, GF)

Shredded Green Papaya, Chilies, Roasted Peanuts

**Miso Marinated Salmon**

Asian Vegetable Julienne, Shitake Mushrooms, Scallions

**Sesame Seared Chicken & Cashews**

Green Onions, Teriyaki Emulsion

**Beef & Broccoli**

Black Bean-Garlic Sauce

**Wok Seared Baby Bok Choy**

Garlic, Ginger

**Vegetable Fried Rice**

**Banana Chocolate Egg Rolls**

**Coconut Cream Tarts**

**Almond Cookies**

## LUNCH BUFFETS (CONTINUED)

### VIVA ITALIA BUFFET

\$49

#### **Mediterranean Lentil Salad** (V, VE, GF)

Lentil Blend, Grilled Vegetables, Garbanzo Beans, Lemon Vinaigrette

#### **Italian Chopped Salad** (V, GF)

Assorted Bell Peppers, Tomatoes, Feta Cheese, Romaine and Iceberg Lettuce, Italian Vinaigrette

#### **Traditional Caesar Salad** (V)

Garlic Croutons, Grated Parmigiano-Reggiano

#### **Marinated Grilled Asparagus** (GF)

Panetta Crisps, Charred Sweet Baby Peppers, Preserved Lemon

#### **“M” Caprese Salad** (V, GF)

Fresh Mozzarella, Vine Ripe Tomatoes, Basil Oil, Balsamic Reduction

#### **Cheese Ravioli Pomodoro** (V,)

Roasted Peppers, Garlic, Basil, Spicy Tomato Sauce

#### **Grilled Chicken Piccata Style** (GF)

Lemon-Caper Butter, Roasted Potatoes, Sautéed Rapini

#### **Pan Seared Sea Bass** (GF)

Olives, Roasted Garlic, Tomatoes

#### **Housemade Cannolis**

#### **Mini Tiramisu**

#### **Ricotta Cheesecake**

## LUNCH BUFFETS (CONTINUED)

### SOUTHERN COUNTRY BUFFET

\$47

#### Country Potato Salad (GF)

Mustard, Bacon and Chives

#### Coleslaw (V)

Red Cabbage and Kale Slaw, Chiptole Poblano Dressing

#### Mixed Field Greens Salad (GF)

Cucumber, Bleu Cheese, Crispy Bacon, Sugar Cane Vinaigrette

#### Buttermilk Fried Chicken

#### Blackened Rock Fish (GF)

Sweet Corn & Pigeon Pea Salsa, Caper-Red Onion Rémoulade

#### Bourbon Glazed Pork Loin

Roasted Apples

#### Roasted Potatoes (V, VE, GF)

#### White Cheddar Mac & Cheese

Crispy Pork Crackling

#### Sautéed Green Bean Casserole (V, VE,)

Mushroom Sauce, Fried Onions

#### Cheddar Bacon Biscuits

Whipped Honey Butter

#### Bourbon Pecan Pie

#### Apple Pie

Cinnamon Cream

#### Banana Bread Pudding

Bourbon Crème Anglaise

## LUNCH BUFFETS (CONTINUED)

### THE VIG DELI BUFFET

\$46

(Choice of Three)

#### **Beet and Goat Cheese Salad** (V, GF)

Red and Yellow Beets, Goat Cheese, with White Balsamic Vinaigrette

#### **Ancient Grain Salad** (V, VE, GF)

Organic Mixed Grains (Barley, Rice, Couscous), Grilled Vegetables, Dijon Red Wine Vinaigrette

#### **Kale and Grilled Peach Salad** (V, VE, GF)

Kale, Quinoa, Grilled Peaches, White Wine Vinaigrette

#### **Fingerling Potato & Crunchy Green Bean Salad** (V, VE, GF)

Caramelized Onions, Golden Raisins, Cracked Pepper-Mustard Dressing

#### **Bloomsdale Spinach & Frisée Salad** (V)

Fresh Strawberries, Humboldt Fog Bleu Cheese, Sourdough Croutons, Aged Sherry Vinaigrette

#### **Marinated Cucumber, Tomato & Red Onion Salad** (V, GF)

Ricotta Salata, Red Wine-Shallot Dressing

#### **Albacore White Tuna Salad (GF)**

Choice of Three of Deli Meats & Three Deli Cheeses:

##### **Assorted Deli Meats**

Roast Beef, Genoa Salami, Black Forest Ham, Smoked Turkey Breast

##### **Assorted Deli Cheeses**

Swiss, Aged Cheddar, Provolone, Monterey Jack Cheese

**Lettuce, Tomato, Sliced Onions, Kosher Dills, Pepperoncini, Horseradish Aioli,  
Pommery & Dijon Mustard, Mayonnaise**

**Assorted Sandwich Rolls & Breads**

**Individual Bags of Assorted Chips**

**Double Chocolate Fudge Brownies**

**Lemon Bars**

**Assorted Freshly Baked Cookies**

## LUNCH BUFFETS (CONTINUED)

### STRIP VIEW LUNCH BUFFET

\$49

#### Coastal Seafood Chowder

Fresh Chives, Cream Sherry

#### Mixed Baby Greens Salad (V, VE, GF)

Fresh Herbs, Balsamic Vinaigrette

#### Antipasto (V.)

Roasted Peppers, Cheese, Olives, Sundried Tomato Pesto, Genoa Salami, Ham, Pepperoncini, Gluten Free Pasta

#### Baby Frisée (V)

Watercress, Arugula, Roasted Pears, Toasted Hazelnuts, Maytag Bleu Cheese Dressing

#### Rosemary-Garlic Chicken Paillard (GF)

Creamy Mascarpone Polenta, Market Vegetables, Natural Jus

#### Pesto Rubbed Pacific Salmon Filet (GF)

Fresh Corn, Mushroom & Baby Leek Fricassee

#### Steak Frites (GF)

Charred Flat Iron Steak, Herb Butter, Caramelized Cipollini Onions, Thin Fries

#### Seasonal Fruit Tarts

#### Mini New York Cheesecakes

#### Carrot Cake Squares

Cream Cheese Frosting

## LUNCH BUFFETS (CONTINUED)

### MEDITERRANEAN

\$47

#### **Baba Ghanoush & Pita Chips** (V, VE,)

Eggplant, Tahina, Olive Oil

#### **Cucumber & Yogurt Salad**

Sliced Cucumbers, Greek Yogurt, Onion, Garlic and Fresh Dill

#### **“M” Caprese Salad** (V, GF)

Vine Ripe Yellow & Red Tomatoes, Fresh Mozzarella, Basil, EVOO

#### **Marinated Grilled Vegetable Salad** (V, VE, GF)

Garlic, Herbs, Basil Oil

#### **Seared Chicken Breast** (GF)

Cremini Mushrooms, Roasted Garlic

#### **Gemelli Pasta & Artichokes**

Pancetta, Oven Dried Tomatoes, Basil, Pomodoro Sauce

#### **Seared Pacific Salmon Escabèche Style**

Roasted Peppers, Cipollini Onions, Baby Carrots

#### **Saffron Rice, Dried Currants & Toasted Almonds** (V, VE, GF)

#### **Market Vegetables** (V, VE, GF)

Garlic Herb Butter

#### **Panna Cotta** (GF)

Fresh Berry Sauce

#### **Bomboloni**

Raspberry and Chocolate Dipping Sauces

#### **Caramelized Banana & Chocolate Tart**

## LUNCH BUFFETS (CONTINUED)

### SPA MIO LUNCH

\$47

#### **Edamame Hummus** (V, VE, GF)

Farmer's Market Vegetables

#### **Quinoa Crunch Bowl** (V, VE,)

Fresh Shaved Vegetables, Baby Arugula, Avocado, Quinoa Tabbouleh, Chipotle Lime Vinaigrette

#### **Tuscan Kale Salad** (V,GF)

Baby Kale, Grilled Brussel Sprouts, Toasted Pumpkin Seeds, Dried Cranberries, Goat Cheese Crumbles, Apple Cider Vinaigrette

#### **Watermelon Salad** (V,GF)

Baby Arugula, Toasted Sunflower Seeds, Feta Cheese, Basil, Agave Vinaigrette

#### **Herbed Salmon Filet** (GF)

Seared Pacific Salmon, Dried Tomatoes, Grilled Fennel, Smoked Tomato Jus

#### **Herb Roasted Organic Airline Chicken**

Moroccan Spiced Grilled Eggplant, Tomato Chutney, Vegetable Couscous

#### **Pasta Primavera** (V, VE)

Whole Wheat Pasta, Grilled Vegetables, Toy Box Tomatoes, Citrus Gremolata, Lemon Olive Oil

#### **Tropical Fruit Salad** (V, VE, GF)

Ginger-Mint Gastrique

#### **Mini Wild Berry Trifle**

Angel Food Cake, Greek Yogurt, Berry Compote

#### **Mango & Coconut Panna Cotta** (GF)

Passion Fruit Gelee

## LUNCH BUFFETS (CONTINUED)

### DELUXE BURGER BUFFET

\$47

Choice of Three of the Following Salads:

**Greek Salad** (V, GF)

Crisp Romaine, Kalamata Olives, Aged Feta Cheese, Oven Dried Tomatoes, Herb Vinaigrette

**Caesar Salad** (V)

Garlic Croutons, Grated Parmesan

**Mixed Baby Greens Salad** (V, VE, GF)

Shaved Vegetables, Heirloom Baby Tomatoes, Choice of Dressings

**Classic Red Bliss Potato Salad** (V)

**Roasted BBQ Vegetable Salad** (V)

Roasted Mixed Vegetables, BBQ Vinaigrette

**Crisp French Beans & Bacon Salad**

Frisée Lettuce, Crispy Onions, Grain Mustard Vinaigrette

**Southwestern Corn & Black Bean Salad** (V, VE, GF)

Charred Tomatoes, Cilantro

Choice of Three of the Following Not Your Typical Sides:

**Truffled Macaroni & Brie Cheese**

**Cauliflower Gratin** (V)

Parmesan

**Housemade Onion Rings** (V, VE, GF)

**Grilled Vegetable Medley** (V, VE, GF)

**Sweet Potato Fries**(V, VE, GF)

**Simple French Fries** (V, VE, GF)

Sea Salt

## LUNCH BUFFETS (CONTINUED)

### DELUXE BURGER BUFFET (CONTINUED)

Choice of Three of the Following Exceptionally Good Burgers:

**Turkey-Sage Burger** (GF)

**Classic Prime Beef Burger** (GF)

**Vegetarian Burger** (V)

**Black Bean Vegan Burger** (V, VE)

**Herb Grilled Chicken Breast** (GF)

**Assorted Square Ciabatta, Whole Wheat & Potato Buns**

**Tomato, Sweet Onions, Leaf Lettuce, Sliced Avocado, Jalapenos, Sharp Cheddar, Swiss, Bleu Cheese, Garlic-Dill Pickles**

Choice of Three of the Following Desserts:

**Assorted Gourmet Cookies**

**Double Chocolate Fudge Brownies**

**Assorted Baby Cakes Cupcakes**

**Strawberry Shortcake**

**Zesty Mixed Fruit Salad**

Lime, Mint

**Banana-Chocolate Cream Pie**

# RECEPTION HORS D'OEUVRES

Minimum Order of 50 Pieces per Item

## COLD

Brie Cheese, Caramelized Pecans on Toasted Crouton	\$4
Roasted Baby Beets, Boursin Cheese on Sourdough Crouton	\$4
Sliced Cherry Tomato, Basil & Mozzarella Skewer	\$4
Yellow Tomato Gazpacho (V, VE, GF)	\$4
Vietnamese Summer Spring Roll, Sweet Lime-Chili Sauce	\$5
Curry Chicken Philo Cup	\$5
Grilled Artichoke Bruschetta, White Bean Hummus	\$5
Tomato Bruschetta on Garlic Crouton	\$5
Smoked Salmon & Dill Cream Cheese on Pumpnickel Crouton	\$5
Ahi Tuna Tartar, Wasabi Caviar, Crème Fraîche in Crisp Wonton Cone	\$5
Thai Style Beef or Chicken Lettuce Cup, Lime-Mint Vinaigrette, Wasabi Tobiko	\$5
Smoked Salmon Tartare, Toasted Sesame Seeds, Crisp Wonton Cone	\$5
Antipasto Skewer (Salami, Aged Parmesan Cheese, Kalamata Olive)	\$5
Seared Ahi Tuna on Whole Wheat Crouton, Spicy Wasabi Edamame	\$6
Imported Prosciutto Di Parma Wrapped Grissini Stick	\$6
Ahi Poke Spoon with Wakami Salad, Pepper Threads	\$6
Miso Bass Lettuce Cup, Crispy Rice Stick, Miso-Mirin Mayo	\$6
Shrimp Ceviche Shooter, Spicy Mango Relish	\$6
Pastrami Salmon Lollipop, Mini Potato Pancake, Grain Mustard Aioli	\$6
Seared Tuna Niçoise Crostini, Herb Oil	\$6
Maryland Lump Crab & Lobster Roll, Toasted Parker Roll, Tarragon Aioli	\$7
Mini Lobster Taco, Vegetable Ribbons, Chipotle Cream	\$7

## RECEPTION HORS D'OEUVRES (CONTINUED)

Minimum Order of 50 Pieces per Item

### HOT

BBQ Pulled Pork Slider	\$5
Macaroni and Cheese Bites	\$5
Humboldt Fog Bleu Cheese & Bacon Tartlet in Puff Pastry Cup	\$5
Maple Glazed Baby Back Ribs	\$5
Pigs in a Blanket	\$5
Curried Vegetable Samosa, Medjool Date & Mango Chutney	\$5
Spicy Lamb Burger with Cool Cucumber, Mint-Yogurt Sauce, Sea Salt Mini Bun	\$5
Mini Cubanito Sandwich, Slow Roasted Pork, Aged Swiss, Dill Pickle, Mustard	\$5
Stuffed Mushroom Cap with Boursin & Crab	\$6
Spinach, Artichoke & Boursin Quiche	\$5
Warm Brie & Quince Crostini, Tempura Grape, Balsamic Drizzle	\$5
Pork Belly Bao Bun, Green Onion, Cucumber, Five Spice Hoisin Glaze	\$5
Crispy Potato Pancake, Onion & Wild Mushroom Ragout, Caper Aioli	\$5
Wild Mushroom Risotto Fritter, Herbed Garlic-Parmesan Dipping Sauce	\$5
Vegetarian Spring Roll, Sweet Chili Plum Sauce	\$5
Buffalo Cauliflower, Crispy Cauliflower, Housemade Hot Sauce	\$5
Mini Prime Beef Slider, Caramelized Onions, Brie, Brioche Roll	\$6
Southern Style Fried Chicken Tender, Honey Mustard Dipping Sauce	\$6
Pork & Vegetable Potsticker, Toasted Sesame Soy	\$6
Petit Beef Wellington, Béarnaise Sauce	\$6
Seared Beef Tenderloin on Crostini with Gorgonzola and Onion Marmalade	\$6
Pesto Shrimp Kabob, Tomato-Garlic Chutney	\$6
Bacon Wrapped, Almond Stuffed Dates with Blue Cheese	\$6
Pancetta & Basil Wrapped Gulf Prawn	\$6
Thai Beef or Chicken Satay, Chili-Soy Peanut Dipping Sauce	\$6
Mini Crab Cake, Sweet Corn Sauce	\$6
Fried Coconut Shrimp, Orange Horseradish Marmalade	\$6
Togarashi Spiced Tempura Prawn, Sesame Sriracha Soy Dipping	\$6
Pan Seared Diver Scallop, Parmesan Tuile, Crispy Pancetta, Sweet Pea Puree	\$6

# RECEPTION STATIONS

Based on 120 Minutes for a Minimum of 25 Guests • Based on Price Per Guest • Full Guaranteed Number of Guests

**\*Uniformed Chef's Required At Fee \$225 For Carving & Action Stations**

## FLATBREAD & PASTA STATIONS

Includes Shaved Parmigiano-Reggiano, Fresh Basil, Chili Oil,  
Grated Pecorino Cheese, Crushed Red Peppers, Freshly Baked Breads

### Flatbread Station

\$16

Choice of Three of the Following Flatbreads:

#### Margherita

Fresh Tomatoes, Basil, Fresh Mozzarella, Drizzle of EVOO

#### White

Creamy Garlic, Four Cheeses, Herbs

#### Sicilian

Italian Salami, Kalamata Olives, Aged Pecorino

#### Shrimp Scampi

Shrimp, Lemon Zest, Parsley, Sauvignon Blanc Cream Sauce

#### Vegetable

Roasted Zucchini, Squash, Mushrooms, Tomato, Kalamata Olives, Herbs, Fresh Mozzarella

## PASTA STATION

\$18 \*

Choice of Three of the Following Pastas:

#### Penne

Roasted Peppers, Italian Sausage, Garlic, Basil, Spicy Tomato Sauce

#### Lobster Ravioli

Roasted Wild Mushrooms, Asparagus, Olives, Lobster Cream

#### Porcini Mushroom Ravioli

Creamy Wild Mushroom Sauce

#### Cavatelli Bolognese

Ragu of Beef, Pork & Veal Simmered in San Marzano Tomatoes

#### Rigatoni alla Vodka

Grilled Chicken, Pink Vodka Sauce, Grated Pecorino Romano

#### Cheese Tortellini

Crisp Pancetta, Garlic, Green Peas, Alfredo Sauce

#### Gemelli Primavera

Sautéed Seasonal Farmers Market Vegetables, Garlic, EVOO, Herbs, Parmigiano-Reggiano

## RECEPTION STATIONS (CONTINUED)

### **SALAD STATION**

\$16

Includes Basket of Sourdough Baguette or Rolls

Choice of Three of the Following Salads:

#### **Frisée Leaves**

Duck Confit, Saint Andreas Cheese, Pomegranate Vinaigrette

#### **Singapore Noodles**

Crispy Spring Vegetables, Char Sui Pork, Rice Noodles, Peanut Dressing

#### **“M” Caprese Salad**

Baby Arugula, Vine Ripe Tomatoes, Fresh Mozzarella, Basil Vinaigrette

#### **Little Gems Caesar**

Sweet Leaves, Baby Red Romaine, Shaved Parmesan, Ciabatta Croutons, Caesar Dressing

#### **Yellow & Red Beets**

Micro Greens, Goat Cheese, White Balsamic

#### **Cobb Salad**

Crisp Greens, Tomato, Eggs, Avocado, Turkey, Smoked Bacon, Crumbled Bleu Cheese, Herb Vinaigrette

#### **Niçoise**

Lollo Rosso Lettuce, Green Beans, Onion Confit, Hard Boiled Egg, Fingerling Potatoes, Pan Seared Tuna, Mustard Dressing

#### **Baby Seasonal Field Greens**

Parmesan Crisp, Dried Cherries, Toasted Pumpkin Seeds, Honey-Raspberry Vinaigrette

#### **Tomato Trio Platter**

Grape Tomatoes, Marinated Dried Tomatoes, Heirloom Tomatoes, Basil Vinaigrette

#### **Classic Spinach Salad**

Baby Spinach, Mushrooms, Toasted Walnuts, Smoked Bacon, Granny Smith Apples, Hard Boiled Eggs, Warm Bacon Dressing

## RECEPTION STATIONS (CONTINUED)

### MACARONI STATION

\$18

Choice of Two of the Following Macaroni:

#### **Aged Cheddar Macaroni**

Slow Roasted Barbequed Barbecued Pork, Classic Macaroni with Aged Wisconsin Cheddar Cheese

#### **Monterey Jack Macaroni**

Beef Tenderloin Tip, Chili, Classic Macaroni with Monterey Jack Cheese

#### **Asiago Cheese Macaroni**

Free Range Chicken, Broccolini, Wild Mushrooms, Asiago Cheese, Crème Fraîche

#### **Feta Cheese Macaroni**

Grilled Asparagus, Basil, Tomato, Onion, Feta Cheese, Artichokes, Cream

#### **The “MMMMM” Macaroni & Cheese**

Smoked Gouda, Boursin, White Cheddar, Parmesan Crust

### SIGNATURE RISOTTO STATION

\$18

Choice of Two of the Following Risotto:

#### **Aged Fontina Cheese Risotto**

Sautéed Prosciutto, English Peas, Chervil

#### **Mushroom Risotto**

Sautéed Assorted Wild Mushrooms, Parmigiano-Reggiano, Herbs

#### **Roasted Duck Risotto**

Oven Dried Heirloom Cherry Tomatoes, Butternut Squash, Herbs

#### **White Cheddar & Angus Beef Tenderloin Risotto**

White Wine, Garlic, Rosemary

## RECEPTION STATIONS (CONTINUED)

### SLIDER STATION

\$18

Choice of Two of the Following Sliders (3 sliders per person):

**Prime Beef Slider**

BBQ Sauce, Aged Cheddar, Fried Onion Straws

**Prime Beef Slider**

Bleu Cheese, Bacon

**Prime Beef Slider**

Brie Cheese, Caramelized Onions

**Pastrami Slider**

Pastrami, Coleslaw, Provolone Cheese, Deli Mustard

**Veal Meatball Slider**

Fresh Mozzarella, Marinara Sauce

**Buffalo Style Chicken Tender Slider**

Bleu Cheese Slaw

**Southern Fried Chicken Tender Slider**

Honey Mustard, Sliced Dill Pickle

**Hickory Smoked Pulled Pork**

Cola BBQ Sauce

### BRAZILIAN STYLE CARVING STATION

\$19

Choice of Two of the Following (all with Chimichurri sauce):

**Beef Tenderloin Wrapped in Bacon**

**Picanha**

Prime Cut of Sirloin Rubbed in Garlic

**Linguisa**

Brazilian Sausage

**Lombo De Porco**

Pork Loin Crusted with Parmesan Cheese

**Pollo**

Chili-Lime Marinated Chicken

## RECEPTION STATIONS (CONTINUED)

### SATAY STATION

\$19

Choice of Two of the Following (3 skewers per person):

#### Chicken Satay

Chili-Soy Peanut Sauce

#### Jamaican Jerk Pork

Mango-Red Pepper Relish

#### Teriyaki Marinated Beef

#### Pesto Grilled Vegetable Skewer

#### Garlic Herb Shrimp Skewer

Sweet Peppers, Onions

#### Moroccan Spiced Lamb

Cucumber Riata

#### Five Spiced Duck Breast

Ginger Plum Sauce

### ASIAN STATION

\$18

Choice of Two of the Following:

#### Build Your Own Chicken Lettuce Wraps

Spiced Chicken, Peanuts, Green Onion, Water Chestnuts, Sambal Plum Sauce

#### Kalbi (Korean) Rib, Lettuce Cups

Marinated Cucumber, Spicy Sesame Sauce

#### Pork & Vegetable Pot Stickers

Toasted Sesame & Ponzu Soy Sauce

#### Pork Belly Bao Buns

Green Onion, Cucumber, Five Spice Hoisin Glaze

#### Vegetable Eggrolls

House-made Plum Sauce

#### Crab Rangoon

House-made Plum Sauce

## RECEPTION STATIONS (CONTINUED)

### **BUILD YOUR OWN POTATO STATION**

\$17

Choice of Two of the Following:

Regular Fries  
Sweet Potato Fries  
Tater Tots  
Small Baked Potatoes

Vegetarian Chili  
Nacho Cheese Sauce, Sour Cream, Chives, Crumbled Bacon, Ketchup,  
Maple Mayo & Garlic-Parmesan Dipping Sauces

### **STREET TACO STATION**

\$19

Choice of Two of the Following:

Spiced Shredded Chicken  
Chipotle Julienne Steak  
Lime Grilled Mahi Mahi  
Crispy Rock Shrimp

Mini Corn and Flour Tortillas, Shredded Lettuce, Cabbage, Salsa Fresca, Guacamole,  
Cilantro &, Diced White Onion, Cotija Cheese and Mexican Crema

*Reception stations are charged on guaranteed or actual attendance if greater than guarantee.  
Designed for two (2) hours of service, additional hours available at \$7 per person per hour.*

# RECEPTION DISPLAYS

Platters Serve 25 Guests • Based on Price per Platter

## **M CHEESE GALLERY DISPLAY**

**Assorted American Artisanal Cheeses** \$325

Dried Fruits, Toasted Almonds, Hearth Breads, Lahvosh, Baguettes, Fruit Compote, Organic Honeycomb, Fruit Syrups

**Assorted International Artisanal Cheeses** \$350

Dried Fruits, Toasted Almonds, Hearth Breads, Lahvosh, Baguettes, Fruit Compote, Organic Honeycomb, Fruit Syrups

**Baked Brie en Croute (serves 15 guests)** \$125

Raspberry Jam, Figs, Fresh Honeycomb and Water Crackers

**Antipasto Platter** \$325

Marinated Mushrooms, Artichokes, Parmesan Cheese, Mixed Olives, Pearl Mozzarella, Toy Box Cherry Tomatoes, Grilled Peppers, Balsamic Onions, Grissini Sticks, Artisan Breads

**Charcuterie Board** \$350

Selection of Cured Salumis: Prosciutto, Felino Salami, Genoa Salami, Sopressata, Dried Sausage, Cured & Brined Olives, Basket of Gourmet Breads, Crackers

**Market Vegetable Crudités** \$300

Display of Fresh Assorted Baby Garden Vegetables, Chive-Sour Cream, Maytag Bleu Cheese, Roasted Pepper Dipping Sauces

**Grilled Vegetables** \$300

Lightly Seasoned Grilled Seasonal Vegetables Marinated in Herbs & Spices, Assorted Dipping Sauces

**Meze – Selection of Middle Eastern Dishes** \$300

Traditional Hummus, Eggplant Baba Ghanoush, Kalamata Olive Tapenade, Tzatziki, Fattoush, Toasted Pita Chips, Lahvosh, Endive Spears

## RECEPTION DISPLAYS (CONTINUED)

### SUSHI STATION

50 Pieces Minimum per Item

Includes Pickled Ginger, Shoyu Soy Sauce, Wasabi, Ponzu Sauce, Eel Sauce

**Maki Sushi Roll Selection** \$6 each

Rainbow Roll, Spicy Tuna, Shrimp Tempura, Vegetable Roll, California Roll, Soft Shell Crab Roll & Avocado Roll

**Nigiri Sushi Selection** \$6 each

Sushi Rice Topped with Ahi Tuna, Salmon, Yellow Tail, BBQ Eel, Cooked Ebi

**Sashimi Selection** \$8 each

Fresh from the Market Tuna, Salmon, Yellow Tail

### ICED SHELLFISH

Shellfish Display Serves contains 100 pieces

Served with Classic Cocktail Sauce, Brandied Mustard Sauce, Lemon Wedges

**Jumbo Gulf Prawns** \$650

**Cocktail Crab Claws** \$675

**Alaskan King Crab Legs** \$700

5 Inch Sections

**Oysters of the Season** \$600

Mignonette, Bottled Hot Sauces

**Oyster Shooters** \$625

Choice of: Bloody Mary Shooter, Gazpacho Shooter, Cucumber-Ginger Shooter

# CHEF'S CARVING STATION

\*Uniformed Chef's Fee \$225

<b>Dijon-Pepper Crusted Tenderloin of Beef – Minimum Guarantee 20 Guests</b> Red Wine Sauce, Horseradish Cream, Petite Rolls	\$20 per person
<b>All Natural Prime Rib of Beef – Minimum Guarantee 30 Guests</b> Red Wine Sauce, Horseradish Cream, Petite Rolls	\$20 per person
<b>Roasted Rack of Colorado Lamb – Minimum Guarantee 6 Guests</b> Natural Jus, Grilled Olive Bread, Red Onion Jam	\$25 per person
<b>Smoked Honey Glazed Ham – Minimum Guarantee 50 Guests</b> Apricot Chutney, Caraway Rye Rolls, Mustard Aioli	\$15 per person
<b>Herb-Roasted Turkey Breast – Minimum Guarantee 30 Guests</b> Wild Mushroom Bread Pudding, Cranberry-Apple Compote, Pan Gravy	\$15 per person
<b>Mustard-Parsley Crusted Pork Loin – Minimum Guarantee 40 Guests</b> Sweet Potato Gratin, Calvados Apple Salad, Natural Pork Jus	\$15 per person
<b>Togarasgi-Chili Glazed Loin of Ahi Tuna – Minimum Guarantee 20 Guests</b> Sesame Lahvosh, Avocado, Citrus Salad, Ginger, Soy	\$20 per person
<b>Vegetarian Strudel – Minimum Guarantee 20 Guests</b> Need Description	\$14 per person
<b>Rotisserie Style Chicken – Minimum Guarantee 30 Guests</b> Need Description	\$15 per person

# PLATED DINNERS

Three Course Minimum • Not Including Intermezzo • Choice of Entrée, Please Consult Your Catering Services Manager for Pricing • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Includes Baked Rolls & Butter

## SALAD SELECTIONS

<b>Mache Lettuce &amp; Frisée</b> Tomatoes, Goat Cheese, Crostini, Cabernet-Herb Vinaigrette	\$12
<b>Baby Romaine Greek Salad</b> Tomato, Cucumber, Feta Cheese, Oregano, Balsamic Vinaigrette	\$13
<b>“M” Waldorf Salad</b> Crisp Apples, Spiced Pecans, Tempura Grapes, Dried Cranberries in a Half Papaya	\$13
<b>Classic Caesar Salad</b> Hearts of Romaine, Herbed Garlic Croutons, Shaved Parmigiano-Reggiano	\$12
<b>Heirloom Tomato Stack</b> Farmers Market Heirloom Tomatoes, Blistered Cherry Tomatoes Buffalo Mozzarella, Shaved Rainbow Carrots, Micro Lettuce, Basil Vinaigrette	\$12
<b>Niçoise Salad</b> Seared Ahi Tuna, Petit Marble Potatoes, Heirloom Cherry Tomato, Haricot Vert, Baby Fennel, Niçoise Olive, Quail Egg, Herb Oil, Sherry Vinegar Glaze	\$13
<b>Pear Salad</b> Baby Arugula, Crab Croûte, Whole Grain Dijon Mustard Vinaigrette	\$15
<b>Baby Spinach Salad</b> Maytag Bleu Cheese, Toasted Macadamia Nuts, Caramelized Pearl Onions, Warm Pineapple-Pancetta Vinaigrette	\$12
<b>Watercress &amp; Frisée Salad</b> Poached Pears, Maytag Bleu Cheese, Candied Walnuts, Balsamic Vinaigrette	\$13
<b>Belgian Endive &amp; Watercress Salad</b> Heirloom Tomato, Truffle Vinaigrette	\$12
<b>Baby Arugula Salad</b> Shaved Fennel, Granny Smith Apple, Pistachio Vinaigrette	\$12

## PLATED DINNERS (CONTINUED)

### SOUP SELECTIONS

<b>Sweet Corn Soup</b>	\$12
Lump Crab, Avocado, Corn Kernels, Chive Oil	
<b>Lobster Bisque</b>	\$12
Creamy Lobster Bisque, Caramelized Fennel, Lobster Dumplings	
<b>Lobster Bisque En Croute</b>	\$14
Creamy Lobster Bisque, Caramelized Fennel, Lobster Dumplings, Flaky Pastry Crust	
<b>Tuscan Minestrone Soup</b>	\$10
Garlic Confit, Swiss Chard, EVOO, Parmesan Crisp	
<b>San Marzano Tomato Bisque</b>	\$12
Creamy Tomato Soup, Fried Basil, Mini Grilled Cheese	
<b>San Marzano Tomato Bisque En Croute</b>	\$14
Creamy Tomato Soup, Fried Basil, Flaky Pastry Crust	
<b>Sweet Asparagus Soup</b>	\$10
Wild Mushrooms, Lemon Olive Oil, Pancetta Crisp	
<b>Silky Butternut Squash Soup</b>	\$9
Maple Crème, Toasted Hazelnuts	
<b>New England Clam Chowder</b>	\$10
New Potatoes, Applewood Smoked Bacon	
<b>Cauliflower Soup</b>	\$9
Toasted Walnuts, EVOO, Chervil, Cracked White Pepper	
<b>Creamy Five Onion Soup</b>	\$10
Fried Shallots, Chives, Gruyere Croutons	
<b>Minted English Pea Soup</b>	\$10
Herbed Pea Fritter, Rock Shrimp	

## PLATED DINNERS (CONTINUED)

### APPETIZER SELECTIONS

**Jumbo Lump Crab Cake** \$16  
Sweet Corn Ragout, Crispy Smoked Bacon, Oven Dried Tomato, Corn Coulis

**Caprese Cup** \$14  
Marinated Heirloom Cherry Tomatoes, Baby Fresh Mozzarella,  
Sweet Basil in a Crispy Parmesan Cup

**Macadamia Scallops** \$18  
Two Macadamia Nut Crusted Scallops, Tempura Apples, Citrus Emulsion

**Antipasto Plate** \$15  
Imported Salamis, Marinated Artichokes, Roasted Peppers, Aged Pecorino Romano

**Tiger & Diver** \$18  
Marinated Grilled Colossal Tiger Shrimp, Seared Diver Scallop,  
Zesty Cucumber Salad, Limoncello Reduction, Petit Greens

**Jumbo Coconut Shrimp** \$16  
Green Papaya Salad, Passion Fruit Mustard Sauce

**Ahi Tuna Poke** \$18  
Sushi Grade Ahi Tuna, Sesame Oil, Tamara Soy Sauce, Sweet Onion,  
Seasoned Seaweed Salad, Togarashi

**Heirloom Beet Salad** \$15  
Roasted Market Beets, Pickled Asian Pears, Fresh Goat Cheese,  
Hazelnut Brittle, Blood Orange Reduction

**INTERMEZZO SELECTIONS** \$8  
Choice of One of the Following Sorbet:

**Lemon, Raspberry, Strawberry, Coconut, Mango**

## PLATED DINNERS (CONTINUED)

### FISH & SEAFOOD SELECTIONS

<b>Alaskan Halibut</b>	\$45
Sesame Seed Crusted, Lobster Potato Puree, Braised Baby Bok Choy, Heirloom Baby Carrots, Wasabi-Soy Emulsion	
<b>Macadamia Mahi Mahi</b>	\$40
Coconut Jasmine Rice, Mango-Papaya Relish, Plantain Chip, Toasted Macadamia Butter	
<b>Miso Sea Bass</b>	\$45
Miso Glazed Bass, Wok Seared Asian Vegetables, Coconut Jasmine Rice, Shoyu Glaze	
<b>Pacific Salmon</b>	\$40
Pan Roasted Salmon, Green Bean-Artichoke Ragout, Potato Rosti, Tomato Vinaigrette	
<b>Rice Flake Chilean Bass</b>	\$45
Crisp Rice Flake Crusted Bass, Green Tea Soba Noodles, Pearl Vegetables, Green Coconut Curry Sauce	
<b>Stuffed Prawns</b>	\$40
Trio of Colossal Tiger Prawns Stuffed with King Crab, Herbed Risotto Cake, Market Vegetable Fricassee, Passion Fruit Beurre Blanc	
<b>Pacific Rock Snapper</b>	\$40
Sweet Corn Succotash, Toasted Orzo Blend, Ravigote Sauce	
<b>Australian Lobster Tail</b>	MRKT
8 oz Cold Water Lobster Tail Steamed with European Sweet Cream Butter, Lemon, Herbed Risotto Cake, Market Vegetable Fricassee	

### POULTRY, PORK & BEEF SELECTIONS

<b>Organic Chicken</b>	\$40
Roasted Jidori Chicken, Kabocha Squash, Fava Bean, Wild Mushrooms, Oven Dried Tomato, Dauphine Potato, Natural Jus	
<b>Herb Grilled Chicken Breast</b>	\$38
Roasted Artichokes, Oven Dried Tomato, Broccolini, Garlic, Potato Gratin, Creamy White Wine-Caper Sauce	
<b>Chicken Roulade</b>	\$38
Stuffed with Spinach, Fontina & Pesto, Sunrise Orzo Blend, Roasted Heirloom Cherry Tomato Salad, Sundried Tomato Coulis	

## PLATED DINNERS (CONTINUED)

<b>Chicken Saltimbocca</b>	\$38
Sautéed Chicken Topped with Prosciutto, Fried Sage, Fontina Cheese, Broccolini, Risotto Cake, Marsala Butter Sauce	
<b>Pork Tenderloin</b>	\$38
Mustard-Rosemary Crusted Tenderloin Medallions, Haricot Vert-Yellow Wax Bean Ragout, Sweet Potato Gratin, Caramelized Apples, Vanilla Bean Reduction	
<b>Wild Mushroom Crusted Filet Mignon</b>	\$54
8 oz, Truffled Potato Gratin, Lemon Herb Asparagus, Cote du Rhone Sauce	
<b>Bleu Cheese Crusted Filet Mignon</b>	\$54
8 oz, Grilled Asparagus, Potato Rosti, Port Wine Reduction	
<b>Grilled NY Strip Loin</b>	\$52
12 oz, Maître d'Hôtel Butter, Green Onion-Horseradish Potato Puree, Market Baby Vegetables, Housemade Worcestershire Sauce	
<b>Bone-In Ribeye Steak</b>	\$56
Caramelized Shallots, Anna Potatoes, Fresh Thyme, Brandy Peppercorn Sauce	
<b>Roasted Prime Rib</b>	\$50
Choice Aged, Potato Lyonnaise, Roasted Garlic-Herb Butter, Creamy Horseradish Sauce, Grilled Asparagus, Roasted Provencal Tomato	
<b>Beef Short Ribs</b>	\$52
Chianti Braised Prime Short Ribs, Glazed Chestnuts, Porcini Mushrooms, Fingerling Sweet Potatoes, Red Wine Jus	
<b>Herb Grilled Bone-In Lamb Porterhouse</b>	\$45
Roasted Eggplant Stuffed with Basquaise Vegetables, Potato Dauphine, Rosemary Jus	

## PLATED DINNERS (CONTINUED)

### VEGETARIAN SELECTIONS

**Yukon Potato Gnocchi** \$38  
Light Potato Dumplings, Sautéed Wild Mushrooms, Asparagus, Parmesan Emulsion

**Pumpkin Ravioli** \$38  
Japanese Pumpkin & Butternut Squash Ravioli, Fresh Pomodoro-Sage Butter Sauce

**Pan Fried Chick Pea Cake** \$38  
Charcoal Grilled Zucchini, King Mushroom Relish, Red Pepper Coulis

**Mushroom Tortellini** \$38  
Porcini Mushroom Tortellini, Vegetable Ribbons, Wild Mushroom Emulsion

**Gluten Free Ravioli** \$40  
Chef's Choice of Gluten Free Ravioli

**Roasted Vegetable Wellington** \$40  
Roasted Seasonal Vegetables, Spinach Pesto, Wrapped in Puff Pastry,  
Spicy Piquillo Pepper Coulis

### COMBINATION SELECTIONS

**Maui Onion Crusted Tenderloin of Beef & Cast Iron Seared Arctic Char** \$60  
Heirloom Cherry Tomato-Corn-Pineapple Relish, Spiced Sweet Potato Puree

**Braised Short Rib & Roasted Shrimp** \$60  
Pepper Jack Grits, Roasted Root Vegetable, Haystack Onions, Côte du Rhône Sauce

**Coffee Rubbed Beef Tenderloin & Herb Grilled Prawns** \$65  
Vintage Port Reduction, Orange Butter Sauce, Yukon Potato Rosti, Market Vegetable Fricasse

**Grilled Teriyaki Pork Tenderloin & Crispy Skin Pacific Rock Fish** \$58  
Bamboo Rice, Grilled Pineapple, Charred Shishito Peppers, Blistered Cherry Tomatoes

**Horseradish Crusted Beef Tenderloin & Seared Diver Scallops** \$65  
Grilled Asparagus, Port Sauce, Sofrito Yukon Potato Puree, Peperonata Jus

**Proscuitto-Boursin Stuffed Airline Chicken Breast & Pesto Seared Pacific Salmon** \$60  
Risotto Cake, Braised Fennel

**Grilled Beef Tenderloin & Herb Crusted Halibut** \$65  
Roasted Peewee Potatoes, Cipollini Onions, Trumpet Mushrooms,  
Housemade Worcestershire Sauce, Tomato Emulsion

**Classic Surf N Turf** MRKT  
Petit Beef Tenderloin, Chianti Wine Sauce, Garlic Roasted Spinach, Potato Galette,  
Roasted Australian Lobster Tail, Herb Drawn Butter, Lemon

## PLATED DINNERS (CONTINUED)

### DINNER PLATED DESSERT SELECTIONS

\$12 each

#### Costa Rica Cake

Chocolate, Praline Waffle Cake, Coffee Mousse, Bailey's Cremeux

#### Warm Chocolate Lava Cake

Tahitian Vanilla Bean Sauce

#### White Chocolate Cheesecake

Raspberry Sauce, Fresh Seasonal Berries

#### The "MMMMM" Chocolate & Caramel Mousse

Chocolate Mousse, Layer Cake, Caramel Mousse Quenelle

#### Grand Marnier Crème Brûlée (GF, NF)

Glazed Sugar Crust

#### "M" Tiramisu

Espresso Soaked Lady Fingers, Mascarpone-Amaretto Cream

#### Lemon Meringue Tart (NF)

Raspberry Marmalade

#### Chocolate Hazelnut Mousse

Nutella Sauce

#### Milk Chocolate Caramel Dome

Mango Sauce

#### Coconut Panna Cotta (GF, NF)

Exotic Fruit Compote

#### Snickers Bar

Chocolate, Caramel and Peanuts

#### Berry Crumble (NF)

Berries, Strudel Topping

### DESSERT TRIO SELECTIONS

\$16 each

Choose One of the Following Dessert Trios:

#### Ménage à Trois (GF, NF)

White Chocolate Dipped French Macaron, Dark Chocolate Dipped Strawberry, Grand Marnier Crème Brûlée

#### Shooters

Pistachio-Raspberry, Tiramisu, Tropical Passion Fruit Panna Cotta

#### Cake & Tart

Dark Chocolate Cake, Vanilla Cheesecake, Berry Tart and Meyer Lemon Sabayon

#### Trio of Crème Brûlée

Pistachio, Vanilla Bean, Chocolate, Whipped Cream

# DINNER BUFFETS

Based on a minimum of 30 guests • Less than 30 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Based on price per guest.

## THE M CLAM BAKE

\$105

Choice of Two of the Following Raw Bar Items:

### Raw Bar – 2 pieces of each per guest

Oysters, Crab Legs, Jumbo Gulf Prawns

### Sauces

Classic Cocktail Sauce, Grated Horseradish Mignonette Sauce, Seafood Mustard Sauce, Spicy Roasted Pepper Coulis, Melted Butter, Assorted Gourmet Crackers, Lahvosh, Oyster Crackers

### New England Clam Chowder

Baby Clams, New Potatoes, Smoked Bacon, Sourdough Crostini

### Classic Spinach Salad

Baby Spinach, Mushrooms, Toasted Walnuts, Smoked Bacon, Granny Smith Apples, Hard Boiled Egg, Warm Bacon Dressing

### Tomato & Onion Salad (V, VE, GF)

Heirloom & Grape Tomatoes, Vidalia Onions, Tarragon Cider Vinaigrette

### Seasonal Mixed Green Salad (V, VE, GF)

Shaved Vegetables, Herbs, Selection of Dressings

### Steamed Clams

White Wine, Fennel Butter, Herbs

### Grilled Lobster Tail – One Lobster Tail per Guest

Herbed-Lemon Butter

### New York Steak

Whiskey Peppercorn Sauce

### Potato Bar

Yukon Gold Mashed Potatoes, Roasted Garlic, Sweet Creamery Butter, Sour Cream, Aged Cheddar, Crisp Smoked Bacon, Fresh Chives

### Creamed Corn

### Grilled Seasonal Vegetables

Apple Pie, Cherry Cobbler, Vanilla Bean Ice Cream, Orange-Milk Chocolate Praline Cake

## DINNER BUFFETS

### BARBECUE DINNER BUFFET

\$90

#### Green and Red Cabbage Cole Slaw

Bleu Cheese Dressing

#### Old Fashion Macaroni Salad (GF)

Gluten Free Pasta, Ham, Carrots with a Mayo Sour Cream Dressing

#### Seasonal Mixed Green Salad (V, VE, GF)

Shaved Vegetables, Herbs, Selection of Dressings

#### Sweet Corn & Black Bean Salad (V, VE, GF)

Roasted Corn, Black Beans, Onions, Bell Peppers, Jalapeno, Chipotle Ranch Vinaigrette

Choice of Three of the Following:

#### Mesquite Smoked Pork Ribs

#### BBQ Spiced Pacific Salmon Steaks

#### Cumin, Chili-Garlic Rotisserie Chicken

#### House Smoked Cola Glazed Beef Brisket

#### Green Beans with Garlic and Shallots

#### Miniature Baked Potatoes with Butter, Sour Cream, Chives and Cheddar Cheese

#### Seasonal Farmers Market Vegetables

#### Jalapeno Corn Bread & Whipped Honey Butter

#### Fruit Cobbler

#### Caramel-Banana Bread Pudding

#### Pecan Pie

#### Fudge Brownies

*\*Grill Optional for Outdoor Events. \$350 per Grill, One (1) Grill per 125 Guests. Chef Attendants at \$225 per Chef for up to Two (2) Hours. \$75 per Additional Hour per Chef.*

# DINNER BUFFETS

## ITALIAN RIVIERA BUFFET

\$94

### **Caesar Salad** (V)

Crisp Romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing

### **Antipasto Salad**

Mixed Greens, Hearts of Palm, Roasted Artichokes, Pepperoncini, Sweet Onions, Dry Salami, Provolone

### **“M” Caprese Salad Platter** (V, GF)

Baby Arugula, Field Greens, Heirloom Toy Box Tomatoes, Fresh Sliced Bocconcini Mozzarella, EVOO, Balsamic Vinegar, Basil

### **Fennel Orange Olive Salad** (V, GF)

Shaved Fennel, Orange Segments, Kalamata Olives with a Citrus Dressing

### **Traditional Chicken Cacciatore**

Caramelized Onions, Mushrooms, Tomatoes

### **Crispy Skin Salmon**

Warm Salad of Baby Artichokes, Sicilian Olives, Roma Tomato Broth

### **Classic Lasagna**

Homemade Rich Tomato Sauce, Layers of Cheese, Meat, Pasta

### **Garlic Buttered Asparagus**

Toasted Pine Nuts, Lemon Zest

### **Creamy Mascarpone Polenta**

### **Tiramisu**

### **Mini Cannolis**

### **Ricotta Cheesecake**

### **Bitter Chocolate Amaretto Cake**

# DINNER BUFFETS

## LUX BUFFET

\$98

### **Beet & Goat Cheese Salad** (V, GF)

Red and Yellows, Beets, Goat Cheese, White Balsamic Vinaigrette

### **Baby Arugula & Frisée Salad** (V, GF)

Dried Wild Cherries, Stilton Cheese, Candied Walnuts, Raspberry-Orange Emulsion

### **Mixed Baby Greens, Radicchio & Endive Salad** (GF)

Crispy Smoked Bacon, Julienne Apple, Apple Cider Reduction

### **Sweet Gem Caesar Salad**

Crispy Pancetta, Parmesan Croutons, Creamy Garlic Dressing

### **Cider-Soy Glazed Chilean Bass**

Coconut Basmati Rice, Shitake & Sugar Snap Peas, Wasabi Sesame Seeds

### **Grilled Breast of Chicken**

Warm Salad of Roasted Fingerling Potatoes, Sweet Corn, Crisp Bacon & Wilted Greens

### **Blue Crab Stuffed Shrimp**

Toasted Orzo Blend, Roasted Baby Artichokes & Pine Nuts, Lobster Cream Sauce

### **Petit Filet Mignon**

Parmesan & Mascarpone Polenta, Ratatouille of Roasted Baby Peppers & Squashes, Candied Balsamic Onions

### **Chocolate Peanut Butter Pie**

### **New York Style Cheesecake**

### **Fresh Berry Crème Brûlée**

### **Assorted Mini French Pastries**

# DINNER BUFFETS

## **SOUTH OF THE BORDER**

\$92

### **Seafood Ceviche** (GF)

Shrimp, Calamari, Scallops, Sweet Peppers

### **Jicama & Cucumber Salad** (V, VE, GF)

Jicama, Fresh Cucumber, Orange Segments, Spicy Chili Vinaigrette

### **Nappa Cabbage Salad** (V, GF)

Tri Colored Peppers, Kidney Beans, Cabbage, Onion, Carrots, White Vinaigrette

### **Mixed Greens Salad** (V, VE, GF)

Cucumber, Tomato, Carrots, Mushrooms, Sunflower Seeds, Tomatillo Vinaigrette

### **Carne Asada**

Marinated Beef Medallions, Garlic, Oregano, Cumin, Oranges

### **Shrimp Fajitas**

Red & Green Peppers, Tortillas

### **Chicken Enchiladas**

Red & Green Chili Sauce

### **Chile Rellenos** (VE)

### **Spanish Rice** (GF)

### **Refried Beans** (V, VE, GF)

### **Fiesta Vegetables**

Zucchini, Corn, Peppers, Cilantro, Lime

### **Warm Churros**

Whipped Cream, Chocolate Sauce

### **Tres Leches Cake Shooters**

### **Caramel Flan**

# DESSERT STATIONS

Based on a minimum of 25 guests • Less than 25 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Based on price per guest.

**Uniformed Chef's Fee \$225**

## **ICE CREAM SUNDAE STATION** \$15

### **Assorted Housemade Gelato & Sorbets**

Hot Fudge, Caramel Sauce, M&M's, Crushed Oreos, Butterfingers, Snickers, Nuts, Fresh Fruit, Chocolate Chips, Whipped Cream

## **BANANA FOSTER & ICE CREAM STATION** \$15

Caramelized Bananas, Brown Sugar, Rum, Vanilla Gelato

## **CRÊPE STATION** \$15

### **Freshly Made Crêpes**

Bananas Foster, Cherries Jubilee, Nutella Chocolate Sauce, Vanilla Gelato, Whipped Cream, Grand Marnier Macerated Berries

## **CUPCAKE STATION** \$15

### **Assortment of Baby Cakes Gourmet Cupcakes**

Choice of Three of the Following Cupcakes

Vanilla, Red Velvet, Lemon Raspberry,  
Double Chocolate, Chocolate Peanut Butter, Carrot

## **WAFFLE STATION – Choice of Three** \$15

Berry Compote, Mascarpone Cheese, Chocolate Sauce, Nutella Sauce,  
Fresh Strawberries, Chocolate Chips, Maple Syrup, Whipped Cream

## **CHOCOLATE FOUNTAIN STATION** \$15

### **Dark Chocolate or Milk Chocolate Fountain**

Marshmallows, Graham Crackers, Stemmed Strawberries, Pineapple Spears,  
Madeleines, Pound Cake

## **SWEETS STATION** \$15

Assorted Dessert Shooters, Cookies, French Pastries, Cakes, Chocolates

## **CANDY STATION** \$15

Choice of Five of the Following Candies

Skittles, Lemon Heads, Gobstoppers, Hot Tamales, Pixy Sticks, Starbursts, Smarties,  
Mike & Ike's, Tootsie Pops, Reese's Peanut Butter Cups, M&M's, Hershey Kisses,  
Heath Bars, Snickers, Butterfinger, Whoppers

# A LA CARTE BEVERAGES

Bartenders Required at \$225 per 100 Guests

## THE M OPEN BAR

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization.

Premium Cocktails	\$11
Deluxe Cocktails	\$10
Cordials, Ports, Cognacs	\$14
Wines by the Glass	\$11
Imported Beer	\$8
Domestic Beer	\$7
Soft Drinks	\$5
Juices	\$5
Mineral Waters	\$5

## THE M CASH BAR

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are Inclusive of service charge and Nevada state sales tax.

Premium Cocktails	\$11
Deluxe Cocktails	\$10
Cordials, Ports, Cognacs	\$14
Wines by the Glass	\$11
Imported Beer	\$8
Domestic Beer	\$7
Soft Drinks	\$5
Juices	\$5
Mineral Waters	\$5

# BEVERAGE PACKAGES

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## THE M HOURLY BAR PACKAGES

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Prices are per person for a specific amount of time. Hourly bar packages do not include cordials and cognacs or shooters. Bartender charges are the responsibility of the sponsoring organization.

### Deluxe Package

Skyy Vodka, Beefeater Gin, Jim Beam Bourbon, Dewar's Scotch, Bacardi Light Rum, Sauza Gold Tequila

1 hr	\$26
2 hr	\$32
3 hr	\$38
4 hr	\$44

### Premium Package

Ketel One Vodka, Bombay Sapphire Gin, Jack Daniel's Whiskey, Knob Creek Bourbon, Chivas Regal Scotch, Bacardi Light Rum, Sauza Commemorativo Tequila

1 hr	\$30
2 hr	\$36
3 hr	\$42
4 hr	\$48

### Super Premium Package

Grey Goose Vodka, Hendricks Gin, Basil Hayden Bourbon, Crown Royal Reserve Whiskey, Macallan Scotch, Myer's Rum, Patron Silver Tequila, Courvoisier VS

1 hr	\$36
2 hr	\$42
3 hr	\$48
4 hr	\$54

### Beer & Wine Package

Heineken, Corona, Sam Adams, Budweiser, Bud Light, Miller Lite, Coors Light, O'Douls

1 hr	\$24
2 hr	\$30
3 hr	\$36
4 hr	\$40

# BEVERAGE PACKAGES

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## BE CREATIVE PACKAGES

Charges are based on a per drink basis reflecting the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization.

You can get creative with your cocktails designed to fit your theme or showcase the sexiest and most current trends in cocktails. Create a fun tasting bar complementing your event or designed for your specific group.

Margaritas	\$12
Martinis	\$12
Mojitos	\$12
Sangria	\$11
Tropical Cocktails	\$13
Scotch Tasting	\$18
Wine Tasting	Price Per Bottle
Champagne Toast	\$10

\*Special requests charged accordingly. Please contact your Catering Services Manager for a current selection of wines and pricing.