

# Dinner - Plated and Buffet Selections



RESORT • SPA • CASINO  
LAS VEGAS

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## Plated Dinners

Three Course Minimum • Not Including Intermezzo • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Includes Freshly Baked Rolls & Butter

### SALAD SELECTIONS

<b>Lamb's Lettuce and Frisee</b>	\$12
Tomatoes and Goat Cheese, Cabernet-Herb Vinaigrette	
<b>Baby Romaine Greek Salad</b>	\$15
Tomato, Cucumber, Feta Cheese, Oregano, Balsamic Vinaigrette	
<b>Baby Arugula, Ricotta Salata</b>	\$13
Oven-Dried Tomatoes, Fried Taro Root, Balsamic Vinaigrette	
<b>Classic Caesar Salad</b>	\$ 9
Hearts of Romaine, Herbed Garlic Croutons and Shaved Parmigiano-Reggiano	
<b>Beefsteak Tomato and Vidalia Onion Salad</b>	\$12
Watercress, Black Pepper and Fleur de Sel (Sea Salt), Aged Balsamic Vinegar	
<b>Baby Field Green Salad</b>	\$12
Haricot Vert, Fennel, Mandarin Orange, Ricotta and Sherry Vinaigrette	
<b>Lettuce Flower</b>	\$17
Dungeness Crab Croûte with Whole Grain Dijon Mustard Vinaigrette	
<b>Baby Spinach Salad</b>	\$12
Maytag Bleu Cheese, Toasted Macadamia Nuts and Caramelized Pearl Onions Warm Pineapple-Pancetta Vinaigrette	
<b>Salad of Watercress and Frisee</b>	\$ 9
Poached Pears, Maytag Bleu, Candied Walnuts and Balsamic Vinaigrette	
<b>Belgian Endive Watercress Salad</b>	\$ 9
Heirloom Tomato, Truffle Vinaigrette	
<b>Baby Arugula Salad</b>	\$ 9
Shaved Fennel, Granny Smith Apple, Pistachio Vinaigrette	



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### SOUP SELECTIONS

<b>Sweet Corn Soup</b>	\$ 9
Dungeness Crab and Avocado, Chive Oil	
<b>Lobster Bisque</b>	\$11
Braised Fennel and Lobster	
<b>Tuscan Minestrone Soup</b>	\$ 9
Swiss Chard, Extra Virgin Olive Oil	
<b>Sweet Asparagus Soup</b>	\$ 8
Wild Mushrooms and Lemon Olive Oil, Pancetta Crisp	
<b>Butternut Squash Soup</b>	\$ 8
Fried Shallots, Pistachio Nut Oil	
<b>Clam Chowder</b>	\$ 9
New Potatoes, Applewood-Smoked Bacon	
<b>Cauliflower Soup</b>	\$ 8
Toasted Walnuts, Extra Virgin Olive Oil, Chervil, Cracked White Pepper	
<b>Cream of Onion Soup</b>	\$ 9
Fried Shallots, Chives	



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### APPETIZERS

<b>Dungeness Crab Cake</b>	\$15
Arugula Salad, Sweet Corn Beurre Blanc and Avocado Cream	
<b>Rock Shrimp and Ricotta Cheese Cannelloni</b>	\$14
Caramelized Shallot and Smoked Bacon	
<b>Penne Pomodoro</b>	\$12
Basil, Roasted Tomatoes and Shaved Parmigiano	
<b>Beef Carpaccio</b>	\$15
Arugula Salad, Shaved Parmigiano Cheese, Capers and Extra Virgin Olive Oil	
<b>Shrimp Cocktail</b>	\$13
Cocktail Sauce, Horseradish and Lemon	
<b>Italian Antipasto Plate</b>	\$12
Cured Meats, Marinated Vegetables, Olives, Peppers, and Various Cheeses	
<b>Seafood Ceviche</b>	\$16
Shrimp, Squid, Scallops, Tomatoes, Green Onions and Fresh Cilantro	

### SORBET

<b>Intermezzo (select one)</b>	\$ 6
Lemon, Champagne, Mango, Green Tea, Calvados & Green Apple, Blackberry Zinfandel or Apricot Rosemary Sorbet	

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## ENTRÉES

### POULTRY

**Herb-Grilled Chicken Breast** \$37

Asparagus, Braised Leeks, Oven-Dried Tomato, Duchesse Potato and Natural Jus

**Stuffed Breast of Chicken** \$37

Basil and Goat Cheese Filling, Aged Balsamic Braised Swiss Chard  
Apple and Toasted Almond Stuffing

**Chicken Breast “Cordon Bleu”** \$35

Parsnip and Celery Puree, Sautéed Baby Carrots with Thyme Honey Glaze  
Creamed Spinach, Natural Chicken Jus

**Turkey Medallions** \$36

Baby Peas, Braised Onions with Sage Whipped Potatoes, Port Wine Sauce

### PORK

**Mustard Rosemary-Crusted Pork Tenderloin** \$44

Haricot Vert, Yellow Wax Beans, Sweet Potato Gratin, Brandied Apples

**Double Cut Grilled Pork Chop** \$42

Apple, Pea & Onion Hash, Calvados Cream Sauce

### BEEF

**Filet Mignon (8 oz)** \$51

Twice Baked Potato with Smoked Gouda and Scallions  
Roasted Baby Carrots, Forest Mushroom Sauce

**Grilled Rib Eye Medallion (10 oz)** \$52

Cambozola Cheese Whipped Potatoes, Corn, Scallion  
and Chanterelle Mushroom Gratin, Black Truffle Demi-Glaze

**Bone in Rib Eye Steak (16 oz)** \$56

Potato Cakes, Roasted Root Vegetables, Madagascar Peppercorn Sauce

**Prime Rib (14 oz)** \$49

Potato Lyonnaise, Roasted Garlic Parsley Butter and Creamy Horseradish Sauce  
Grilled Asparagus, Tomato Concasse

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## SEAFOOD

**Pacific Red Snapper Provencal Style** \$42

Tomato Herb Nicoise, Olive Sauce

**Twin Australian Lobster Tails** Market Price

Parsley Boiled Potatoes & Green Beans with Toasted Hazelnuts, Drawn Butter & Lemon

**Pan Roasted Salmon** \$38

Five Spice and Rice Wine, Steamed Bok Choy, Red Bliss Potatoes, Tamarind Lemon Glaze

**Slow Roasted Halibut** \$35

Cioppino Style with Clams, Steamed Potato

**Pan Seared Striped Bass** \$39

Under a Lentil Stew with Chorizo, Roasted Tomatoes and Black Olives Chutney with Lemon Oil

**Olive Oil Poached Swordfish** \$38

Sauté Fingerling Potatoes, Baby Vegetable Ragout with Verbena Oil Cream Sauce

## OTHER MEATS

**Lemon Zest Herb-Crusted Rack of Lamb** \$44

Parsley Risotto, Roasted Baby Carrots and Roasted Garlic Lamb Jus

**Pan Roasted Veal Chop** \$48

Sautéed Spinach, Garlic, Lemon & Tarragon with Gorgonzola Cream

## COMBINATIONS

**Filet Mignon and Herb Crusted Halibut** \$54

Petit Roasted Potatoes, Chinese Long Bean Bundle and Red Wine Sauce

**Braised Beef Short Ribs and Jumbo Sea Scallops** \$60

Horseradish Potato Gnocchi, Baby Spinach and Red Wine Sauce

**Trio of Grilled Shrimp and Petite Filet Mignon** \$60

Truffled Potato Purée, Bouquet of Organic Vegetables and Porcini Pan Sauce

**Petite Filet Mignon and Grilled Maine Lobster** Market Price

Lobster Mashed Potatoes, Baby Spinach, Gratin of Creamed Corn

Half Lobster Market Price

Whole Lobster Market Price

# Plated Dinners

Three Course Minimum

## DESSERTS

<b>Chocolate Fudge Cake</b> Chocolate Pudding, Orange Syrup	\$10	<b>The MMMM</b> Chocolate and Caramel Mousse	\$ 9
<b>Vanilla Crème Brûlée</b> Strawberry Coulis, Assorted Berries	\$10	<b>Dessert Trio</b> Cheesecake Chocolate Cake Berry Tart and Meyers Lemon Sabayon	\$13
<b>Caramel Tasting</b> Flan Mousse Crunchy Napoleon	\$13	<b>Home-Made Ginger Peach Crisp</b> Raspberry Sorbet	\$ 9
<b>Tiramisu</b> Mocha Espresso Sauce Chocolate Coffee Beans	\$ 9	<b>Warm Apple Pie</b> Vanilla Ice Cream Caramel Sauce	\$ 9
<b>Dark Chocolate Cheesecake</b> Crème Fraîche and Raspberries	\$ 9	<b>Cream Cheese Mousse</b> Marion Blackberry Gelée and Lime	\$ 9
<b>Crème Brûlée Trio</b> Pistachio, Vanilla and Milk Chocolate	\$10	<b>Chocolate Tart</b> Sweet Almond Cream and Raspberries	\$10

# Buffet Dinners

Based on a minimum of 40 guests • Less than 40 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Includes Bread Basket with Butter • Based on price per guest

## THE M CLAM BAKE

\$100

### Raw Bar

(2 pieces of each per guest)

Oysters • Crab Legs • Jumbo Gulf Prawns

### Sauce Bar

Classic Cocktail Sauce with Grated Horseradish

Mignonette Sauce

Spicy Roasted Red Pepper Coulis, Melted Butter

Assorted Gourmet Crackers, Lahvosh and Oyster Crackers

### Soup

New England Clam Chowder

Baby Clams, New Potatoes, Smoked Bacon, Sourdough Crostini

### Salad

Classic Spinach Salad

Baby Spinach, Mushrooms, Toasted Walnuts, Smoked Bacon

Granny Smith Apple, Hard Boiled Egg, Warm Bacon Dressing

Tomato and Onion Salad, Cucumber Dill Salad

Mixed Green Salad, Assorted Toppings and Dressings

### Steamed

Steamed Clams, White Wine, Fennel Butter, Herbs

Black Mussels, Saffron Broth

### From the Grill

Atlantic Salmon, Sorrel Sauce

New York Steak, Sauce Diable

Grilled Lobster Tail (Based on 1 Lobster Tail per Guest)

### Potato Bar (Chef Attendant Included)

Garlic Mashed Potatoes

Butter, Sour Cream, Cheddar Cheese, Bacon, Chives

Roasted Corn Gratin

Grilled Summer Vegetables

### Desserts

Apple Pie, Cherry Cobbler

Vanilla Bean Ice Cream

Orange Milk Chocolate Praline Cake

Grill Optional for outdoor events • \$350 per grill, 1 grill per 125 guests

Chef Attendants at \$175 per Chef for up to two hours • \$75 per additional hour per Chef

Prices are subject to change and do not include current 7.75% sales tax and 22% service charge.



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### BARBEQUE DINNER BUFFET

\$80

#### **Salad Station**

Seasonal Mixed Greens, Selection of Dressings

Grilled Asparagus and Baby Artichokes, Oregano Vinaigrette

Mozzarella and Tomatoes, Extra Virgin Olive Oil, Balsamic Syrup and Basil

Penne Pasta, Arugula, Roasted Peppers, Olives, Ricotta and Red Cabbage Slaw

#### **Grill Station**

Filet Medallions

Marinated Chicken Breast

Pepper Crusted Ahi Tuna Medallions

Marinated Pork Medallions with Pineapple & Raisins

Served with Peppercorn Sauce, Provencal Sauce & Ponzu Sauce

#### **Mashed Sweet Potato Station**

Toppings to Include:

Whipped Butter, Sour Cream

Brown Sugar, Cinnamon & Bourbon Baked Beans

Topped with Toasted Pecans & Grilled Portuguese Sausage

Grilled Corn on the Cob

Chef's Selection of Seasonal Vegetables

Country Rolls, Sweet Butter and Clover Honey

#### **Desserts**

Peach Cobbler

Caramel Banana Bread Pudding

Pineapple Upside Down Cake

Vanilla Bean Anglaise

Chocolate Cake

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## ITALIAN RIVIERA BUFFET

\$95

### Salad Station

Caesar Salad, Extra Virgin Olive Oil, Garlic, Lemon, Anchovy, Parmesan Cheese

Antipasto Salad, Mixed Greens, Hearts of Palm and Roasted Artichokes, Pepperoncinis, Sweet Onions, Dry Salami, Cappicola, Cured Marinated Olives and Roasted Garlic Balsamic Vinaigrette  
Mozzarella and Local Farm Tomatoes, Extra Virgin Olive Oil, Balsamic Syrup, Basil  
Shaved Prosciutto, Seasonal Fruits, Figs and Melon  
Grana Padona, White Truffle Oil and Quince Paste  
Grilled Asparagus and Baby Artichokes with Oregano Vinaigrette

Beef Carpaccio and Roquefort Polenta Fritters, Bitter Greens, Roasted Red Pepper Aioli, Aged Balsamic  
Cornmeal Fried Calamari, Flaked Red Pepper Marinara

### Entrées

Rosemary Roasted Rack of Veal, Woodland Mushrooms and Chianti Pan Jus  
Crispy Skin Salmon, Warm Salad of Baby Artichokes, Sicilian Olives and Roma Tomato Broth  
Roasted Game Hen, Fontina Risotto, Shaved Truffles and Extra Virgin Olive Oil  
Roast Tenderloin of Beef, Sea Salt Rub and Balsamic-Barolo Marinade

### Pasta Station

Potato Gnocchi Pomodoro, Tomato, Basil, Olive Oil  
Veal Tortellini, Roasted Garlic Parmesan Cream  
Spaghetti, Olive Oil, Anchovy, Garlic, Herbs and Capers

### Desserts

Family Style Tiramisu  
Mini Cannolis  
Pignoli Nut Pie  
Zeppole (Italian Fried Donut)  
Bitter Chocolate Amaretto Cake

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## THE MODERNO

\$90

### Salad Station

Ripe Melons in Champagne with Mint  
Butter Lettuce Flowers with Peppery Buttermilk Dressing  
Mozzarella, Tomatoes and Pesto Vinaigrette  
Baby Arugula and Frisée, Dried Wild Cherries, Stilton Cheese, Candied Walnuts  
Raspberry Orange Emulsion  
Mini Greek Salad with Feta

### Entrées

Cider and Soy Glazed Halibut  
Coconut Basmati Rice with Sugar Peas  
Citrus and Sweet Onion Salad, Cane Sugar Vinaigrette

Grilled Breast of Chicken  
Salad of Roasted Fingerling Potatoes, Sweet Corn, Crisp Bacon and Wilted Greens

Kabobs of Shrimp and Scallops  
Tabbouleh Salad  
Roasted Garlic, Artichokes and Pine Nuts  
Parmesan Flatbread

Grilled Colorado Lamb Chops or Mini 4oz Filet Mignon (Select One)  
Rosemary Mascarpone Polenta  
Ratatouille of Roasted Baby Peppers and Squashes  
Black Olive Bread

### Desserts

Pineapple Upside Down Cake  
New York Style Cheesecake  
Lemon Bars  
Chocolate Covered Strawberries



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### SPANISH BOQUERIA

\$88

#### Tapas/ Salads

Spicy Shrimp Remoulade, Piquillo Peppers  
Fried Calamari with Lemon Garlic Aioli  
Roasted Vegetables, Balsamic Syrup on Crostini  
Vegetable Empañadas  
Spanish Chorizo on a Potato Cake  
Antipasta of Marinated Olives, Spanish and Italian Cheeses,  
Selection of Air-Dried and Cured Italian Meats, Melons  
Olive Oil and Tapenade, Rustic Breads, Bread Sticks  
Arugula Salad with Tomato and Artichoke Confit  
Tuscan White Bean Salad, Caprese Salad

#### Entrées

Braised Lamb Shank, Mushroom Orzo  
Petit Filet Mignon with Barolo Red Wine Sauce  
Spanish Paprika Crusted Sea Bass  
Rice Laksa with Coconut Lemongrass and Lime Leaf Broth with Shrimp, Clam, Mussels and Galangal

#### Sides

Green Beans with Garlic and Shallots  
Rosemary Potatoes  
Roasted Eggplant with Yogurt and Mint

#### Desserts

Citrus Pineapple Rum Tart  
Seville Bitter Orange Chocolate Cake  
Coffee Flan  
Tuscan Apple Torta  
Whole Stone Fruit Display