

Lunch - Plated and Buffet Selections



RESORT • SPA • CASINO
L A S V E G A S

Toll Free 1 • 866 • 551 • 1540 | catering@theMresort.com

12300 LAS VEGAS BOULEVARD, SO | HENDERSON, NEVADA 89044 | 702 • 797 • 1919 | www.theMresort.com

Cold Plated Lunches

Minimum of 10 guests • Less than 10 guests at an additional \$5 per person • 3 course minimum • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Assorted Rolls & Butter • Based on price per guest

Soups (Select One)

Classic Gazpacho, Homemade Crouton
Thai Cucumber Soup with Spicy Shrimp
Chilled Avocado and Cilantro Soup
Roasted Corn and Black Bean Soup

Entrees (Select One)

Select Deli Meats Served with Pickles, Olives, with a Selection of Mustards Homemade Rustic Bread, Red Bliss Potato Salad	\$30
Cold Poached Wild Salmon, Rice Salad with Baby Shrimps, Extra Virgin Olive Oil, Lemon Dressing, Red Pepper Aioli	\$32
Carpaccio of Beef, Roasted Mushroom Salad, Crostinis with Heirloom Tomatoes and Basil Salad	\$34
Cold Smoked Turkey Breast, Classic Coleslaw, Tomato Chutney, Homemade Potato Chips	\$31
Dijon Herb Roasted Chicken Breast, Pimento Papaya Relish and Grilled Vegetable Penne Pasta Salad	\$32
Julienne of Prosciutto, Salami, Roasted Seasonal Vegetables, Pesto, Provolone Cheese and Rotelle Pasta Salad with Watercress and Dried Apricots	\$30
Thai Beef and Noodle Salad, Wonton Wrap with Mild Sweet Chili Sauce	\$30
Sesame-Pepper Seared Tuna with Spicy Chili Aioli, Micro Greens Wasabi-Scallion Salad and Tarro Chips	\$34

Desserts (Select One)

Fudge Brownies
Chocolate Hazelnut Cake
Fresh Fruit Tart
Key Lime Pie
Strawberry Shortcake
Chocolate Profiterole; Chocolate Mousse Banana Compote

Plated Lunches

Minimum of 10 guests • Less than 10 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Based on price per guest

TORINO

\$38

Smoked Tomato Soup

Tuscan White Beans
Swiss Chard

Rosemary Roasted Free-Range

Breast of Chicken

Grilled Asparagus, Tarragon Oil
Soft Mushroom Polenta, Natural Chicken Jus

Focaccia Bread and Butter

Praline White Chocolate Pyramid

Lemon Cream and Milk Chocolate Sauce

MILAN

\$45

Classic Spinach Salad

Applewood Smoked Bacon, Hard Boiled Egg, Apples,
Red Onion, Warm Bacon Vinaigrette

Petit Filet Mignon

Roasted Garlic Whipped Potatoes
Haricot Vert and Pancetta
Bordelaise Red Wine Sauce

Rosemary Ciabatta and Butter

Tiramisu

Vanilla Sauce

SINGAPORE

\$40

Ahi Tuna Roll

Blue Lump Crab, Avocado, Cucumber
Young Asian Greens
Soy Passion Fruit Vinaigrette

Pan Seared Salmon

Balsamic Soy Marinade
Steamed Basmati Rice
Wok'd Bok Choy Leaves
Ginger Soy Glaze

Sesame Seed Lahvosh

Chocolate-Banana Tart

Vanilla Rum Sauce

CAPRI

\$43

Baby Field Green Salad

Bocconcini Mozzarella
Golden Tomatoes
Red Onion
Balsamic Vinaigrette

Pan Roasted Black Sea Bass

Grilled Tomatoes Provencal
Beurre Blanc with Roasted Garlic Chips and Tomatoes
Oven Roasted Potatoes with Herbs and Onions

Sourdough Rolls and Butter

Citrus Scented Crème Brûlée

Variety of Fresh Berries

Plated Lunches

Minimum of 10 guests • Less than 10 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Based on price per guest

BARCELONA \$42

“Tri Color” Salad

Arugula, Radicchio, Endive
Oven Dried Tomatoes and Manchego Cheese
Balsamic Reduction

Pork Loin Medallions

Sautéed Spinach and Parmesan, Lightly Creamed
Apple Raisin Chutney, Roasted Potato Wedges

Raisin Nut Loaf and Butter

White Chocolate Cheesecake

Raspberry Sauce and Fresh Berries

SARDINIA \$48

Roasted Artichoke Salad

Prosciutto, Peppers and Eggplant
Pecorino, Confit Cherry Tomato & Frisee

Braised Short Rib

Potato Fondant & Grilled Vegetables,
Marinated in Virgin Olive Oil
Merlot Sauce

Sourdough Rolls and Butter

Duo of Warm Chocolate Fondant

Vanilla Caramel Sauce

PARIS \$43

Salmon Terrine and Shrimp

Roasted Pepper Aioli, Pickled Fennel and Peppers
Mesclun Leaves, Lemon Olive Oil

“Coq au Vin”

Chicken in a White Wine Cream Sauce, Bacon and
Roasted Onions

Tagliatelli with Sautéed Mushrooms

Fresh Baked Baguettes and Butter

French Baked Apple Tart

Cinnamon Compote

LONDON \$42

Baby Romaine, Shaved Spring Root Vegetables

Roasted Red Peppers, White Anchovies, Onions,
Tomatoes and Cucumber Salad
Sweet Mustard Dressing

Chicken Breast Dijonnaise

Roasted Potato Wedges, Soft Polenta
with Seasonal Greens
Mustard Sauce

Multi-Seed Brown Bread Rolls and Butter

Cherry Trifle

Almond Crisp

Buffet Lunch

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Freshly Baked Rolls & Butter • Based on price per guest

SOUP, SALAD & SANDWICH BUFFET \$38

Soups

Chef's Selection of Soup du Jour

Entrée Salads (Select Three)

Mixed Green Salad

Assorted Salad Toppings, Choice of Dressings
Tomato, Cucumbers, Croutons, Red Onion and Sprouts

Rigatoni Pasta Salad

Pesto, Sundried Tomato and Pine Nuts

Haricot Vert with Mushrooms

Cippolini Onion, Sherry Vinaigrette

Caesar Salad

Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons
Grilled Breast of Chicken

Italian Chopped Salad

Iceberg and Romaine Lettuce, Genoa Salami, Mozzarella
Tomatoes, Hard Boiled Eggs, Pepperoncinis
Oregano Balsamic Vinaigrette

Cobb Salad

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

Greek Salad

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

Asian Chicken Salad

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

Buffet Lunch

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Freshly Baked Rolls & Butter • Based on price per guest

SOUP, SALAD & SANDWICH BUFFET CONT.

(Select three sandwiches or wraps)

Sandwiches

Grilled Cheese, on Sourdough Bread, Sharp Cheddar Cheese

BLT, Applewood Smoked Bacon, Lettuce and Tomato

Deli-Sliced Turkey, Lettuce, Tomato and Onion

Deli-Sliced Ham, Lettuce, Tomato and Onion

Deli-Sliced Roast Beef, Lettuce, Tomato and Onion

Wraps

Southwestern Chicken

Jalapeno Jack Cheese & Chipotle Mayo

Classic Caesar

Oven Roasted Chicken, Parmesan Cheese & Garlic Caesar Dressing

Grilled Portobello Mushroom

Roasted Vegetables, Feta Cheese & Crisp Arugula

Desserts

New York Style Cheesecake with Fresh Berries

Chocolate Pistachio Cake

Assortment of French Pastries



Buffet Lunch

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Freshly Baked Rolls & Butter • Based on price per guest

LA FIESTA BUFFET

\$42

Marinated Zucchini Salad with Chipotles
Jicama Slaw with Orange and Watercress
Roasted Corn Relish with Cumin, Lime and Oregano

Salsas & Condiments

Blue and Yellow Corn Tortilla Chips
Sour Cream, Cilantro and Lime
Queso Fresco and Manchego Cheese
Blackened Tomato Salsa
Pico de Gallo
Tomatillo Salsa
Traditional Guacamole

Tequila Lime Marinated and Chargrilled Chicken
Steak Fajitas, Roasted Peppers and Caramelized Onions
Citrus Grilled Gulf Prawns, Corn Salsa
Mexican Vegetable Rice
Refried Beans, Shallot Chili and Coriander
Flour Tortillas

Tres Leches Cake
Mexican Chocolate Pot de Crème
Cinnamon Churros



Buffet Lunch

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Freshly Baked Rolls & Butter • Based on price per guest

FAR EAST LUNCH BUFFET

\$44

Thai Shrimp and Glass Noodle Salad, Coconut and Lemongrass Dressing

Cold Soba Noodles with Spicy Peanut Dressing

Chilies and Scallions

Japanese Cucumber Salad, White Sesame Seeds and Baby Shrimp

Stir Fried Vegetables, Oyster Sauce

Vegetable Fried Rice

Wok'd Bok Choy and Shiitake Mushrooms

Szechuan Style Beef, Roasted Peppers and Onions, Black Peppercorn

Sesame Chicken Soy with Rice Vinegar Glaze

Hoisin Glazed Pacific Salmon, Yuzu Lemongrass

Banana Chocolate Wontons

Coconut Cream Tarts

Mixed Fruit Tarts

Fortune Cookies



Buffet Lunch

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Freshly Baked Rolls & Butter • Based on price per guest

LITTLE ITALY BUFFET

\$43

Smoked Tomato and White Bean Soup, Swiss Chard

Antipasto with Hard Cheeses, Salamis, Assorted Olives and Grilled Vegetables

Traditional Caesar Salad, Garlic Croutons, Grated Parmesan

Baby Field Green Salad, Classic Italian Vinaigrette

Traditional Caprese Salad

Porcini Mushroom Ravioli with a Basil Marinara Sauce

Grilled Chicken with Roasted Potatoes

Grilled Sea Bass, Olives, Roasted Garlic and Tomatoes

Caponata alla Siciliana

Cannoli

Tiramisu

Sliced Cheesecake

Amaretto Cake



Buffet Lunch

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Freshly Baked Rolls & Butter • Based on price per guest

SOUTHERN COUNTRY BUFFET

\$46

Garden Salad with Seasonal Leaves
Creamy Cabbage and Carrot Slaw
Classic Spinach Salad, Bleu Cheese, Caramelized Walnuts, Pears

Slow Roasted BBQ Beef Brisket
Cajun Blackened Chicken Breast and Fried Green Beans
Ginger Bourbon Salmon with Wild Onion Marmalade

Southern Sweet Corn with Green and Red Peppers
Brown Sugar Baked Beans
Au Gratin Potatoes
Country Biscuits and Rolls with Sweet Apple Butter and Clover Honey

Bourbon Pecan Pie
Apple Pie with Cinnamon Cream
Banana Bread Pudding with Vanilla Crème Anglaise



Buffet Lunch

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Freshly Baked Rolls & Butter • Based on price per guest

THE VIG DELI BUFFET

\$39

Chef's Soup Selection of the Day

German Potato Salad
Maytag Bleu Cheese Coleslaw
Cucumber and Tomato Salad
Mixed Greens Leaves and Hearts of Palm
Selection of Dressings

Oven Roasted Beef
Pastrami
Genoa Salami
Rotisserie Breast of Turkey
Black Forest Ham

Additional Salads

Solid White Albacore Tuna with Chopped Onion and Pickled Relish
Eggs, Red Beets and Watercress Salad
Waldorf Chicken Salad

Swiss, Aged Cheddar, Jarlsberg, Provolone, Pepper Jack Cheese

Lettuce, Tomato, Maui Onion, Kosher Dills, Marinated Olives, Pepperoncini
Assorted Rolls and Breads
Horseradish Aioli, Pommery and Dijon Mustards, Mayonnaise
Individual Bags of Assorted Chips

Fudge Brownies and Lemon Bars
Assorted Freshly Baked Cookies
Sliced Fresh Fruit



Buffet Lunch

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Freshly Baked Rolls & Butter • Based on price per guest

STRIP VIEW LUNCH BUFFET

\$44

Mixed Baby Greens with Balsamic Vinaigrette
Cobb Salad, Bleu Cheese, Bacon and Tomato, Ranch Dressing
Hydroponic Watercress and Tomatoes, Red Onion, Avocado
Roquefort Pear Salad, Mustard Vinaigrette

Grilled Chicken Breast, Creamed Spinach
Wild Mushroom Marsala Sauce

Pan Roasted Salmon Filet and Pilaf Rice
Roasted Shallot, Tomato and Basil Emulsion

Grilled Flat Iron Steak, Baby Carrots with Honey and Dill
Burgundy Wine Sauce

Roasted Garlic Whipped Potatoes
French Green Beans with Garlic and Shallots

Cheesecake with Berries
Key Lime Tart
Chocolate and Raspberry Cloud Cake



Buffet Lunch

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Freshly Baked Rolls & Butter • Based on price per guest

BOARD OF DIRECTOR'S DELI

\$44

Roasted Red and Green Tomato Soup
Basil Cream, Herbed Croutons

Classic Coleslaw with Raisin
Russet Potato Salad, Bacon, Mustard Parsley Dressing
Haricot Vert, Chopped Walnut, Hazelnut Dressing
Mesclun Leaves, Italian Dressing, Caesar Dressing, Extra Virgin Olive Oil and Balsamic Vinaigrette

Sliced Beef Tenderloin, Mustard and Pepper Crusted
Slow Roasted Turkey Breast, Honey Glazed, Slightly Smoked
Sliced Prosciutto Ham, Speck and Bresaola
Sliced Black Forest Ham
Cheeses, to include Brie, Camembert, Swiss, Muenster & French Cheddar
Dijon Mustard, Cornichons, Pickled Red Onions,
Hearts of Romaine, Baby Cobb Wedges and Marinated Mushrooms
Arugula and Watercress
Assorted Oils and Vinegar, Herbed Mayonnaise, Grain Mustards, Thousand Island and Ranch Dressings

Served with Freshly Baked Breads from our Bakery to include Ciabatta, Baguettes, Pretzel Bread and Hearth Bread

Fresh Fruit Tarts
Panna Cotta with Fresh Berry Sauce
Apple Cobbler with Vanilla Sauce
Viennese Platter

Buffet Lunch

Based on 90 minutes for a minimum of 15 guests • Less than 15 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee and Deluxe Teas • Freshly Baked Rolls & Butter • Based on price per guest

DELUXE BURGER BUFFET

\$45

Salad Starters (Select Three)

Greek Salad, Kalamata Olives, Feta Cheese
Caesar Salad with Garlic Croutons, Grated Parmesan
Mixed Field Greens, Choice of Dressings
German Potato Salad, Mustard and Pickles
Ambrosia Fruit Salad
French Beans with Bacon
Southwestern Corn with Black Beans and Tomatoes

Not Your Typical Sides (Select Three)

Truffled Macaroni and Brie Cheese
Cauliflower Mornay, Parmesan Gratin
House-Made Vidalia Onion Rings
White Bean, Pork and Rosemary Cassoulet
Grilled Vegetable Medley
Sweet Potato Roasted Fries

Exceptionally Good Burgers (Select Three)

Chipotle Honey Orange Chicken Burger
Salmon Chile Soy Burger
Turkey Sage Burger
Classic Prime Beef Burger
Vegetarian Burger
Herb Grilled Chicken Breast

Assorted Buns, Ciabatta, Whole Wheat, Sesame, Onion

Toppings Include

Grilled Portobellos, Sliced Avocado, Tomato, Sweet Maui Onions, Jalapeños
Bibb Lettuce, Sharp Cheddar, Gruyère and Maytag Bleu Cheese, Garlic Dills

Desserts (Select Three)

Assorted Gourmet Cookies
Fudge Brownies
Granola Bars
Lemon Meringue Pie
“Old Fashioned” Devil’s Food Cake
Strawberry Shortcake