

# Reception Selections



RESORT • SPA • CASINO  
LAS VEGAS

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# Reception Hors D'oeuvres

Minimum order of 50 pieces per item

## Cold

Tomato Bruschetta on Garlic Crouton	\$3.75
Phyllo Cup with Roasted Vegetables Balsamic Syrup	\$3.75
Roasted Baby Beets, Boursin Cheese on Sourdough Crouton	\$3.75
Sliced Cherry Tomato, Basil and Mozzarella Skewer	\$3.75
Belgian Endive, Herbed Boursin Cheese	\$5.75
Prosciutto and Melon Skewer	\$4.75
Smoked Salmon and Dilled Cream Cheese Roulade	\$4.75
Ahi Tuna Tartar, Wasabi Caviar, Crème Fraîche Mousse in Crisp Wonton Cone	\$3.75
House Cured Smoked Salmon, Parmesan Crisp, Watercress Pesto Crostini	\$4.75
Goat Cheese Mousse, Chives, Parmesan, Garlic Crostini	\$3.75
Seared Beef Carpaccio, Capers, Shallots, Watercress, Shaved Asiago, Baguette	\$5
Italian Antipasto Relish, Italian Meats, Cheese, Olives, Toasted Ciabatta	\$4
Spicy Shrimp Remoulade, Piquillo Peppers, Baked Phyllo Cup	\$5
Ahi Tuna Roll with Crab, Avocado, Pickled Papaya, Wonton Crisp	\$6
Chicken Curry Cashew Salad in Herb Profiterole	\$4
Red Hill Farm Crotin Goat Cheese, Fig Marmalade on Toasted Brioche	\$5
Lobster Citrus Salad on Spicy Corn Cake	\$6
Mini Blackened Shrimp BLT	\$4
Vegetable Summer Spring Rolls, Carrots, Cilantro	\$4

# Reception Hors D'oeuvres

Minimum order of 50 pieces per item

## Hot

Pancetta and Basil Wrapped Gulf Prawns	\$5.75
Moroccan Spiced Lamb on Pita with Minted Yogurt	\$5.75
Grilled Chicken Sauté, Chile Soy Peanut Dipping Sauce	\$4.75
Mini Prime Burger on Brioche Bun	\$4.75
Mini Margherita Pizza	\$3.75
Mini Shrimp Scampi Pizza	\$4.75
Petit Beef Wellington, Béarnaise Sauce	\$4.75
Miniature Crab Cake, Mustard Caper Dipping Sauce	\$4.75
Grilled Swordfish and Porcini Mushroom, Rosemary Skewer	\$4.75
Truffled Twice Baked Fingerling Potato	\$4.75
Mini Open Faced Steak Sandwich, Fried Shallot Rings	\$4.75
Chicken and Wild Mushroom Strudel, Green Peppercorn Sauce	\$5
Mediterranean Roasted Vegetable Quiche	\$4
Smoked Bacon and Bleu Cheese Quiche	\$4
Mini Monte Cristo Sandwich	\$5
Buttermilk Southern Fried Chicken, Honey Mustard Dipping Glaze	\$4
Phyllo Purse with Spinach and Feta	\$4
Crispy Coconut Fried Shrimp, Mango Dipping Sauce	\$5
Beef Teriyaki Skewers	\$5

# Reception Packages

Minimum of 40 guests • Based on 120 minutes • Based on price per guest

## SEAFOOD PACKAGE

\$39

**(1 piece each per guest)**

Sesame Seared Tuna Tataki on a Rice Cracker, Wasabi Pearls

Oysters with Shredded Apple and Lemon Ponzu

**(2 pieces each per guest)**

Shrimp in a Jacket, with Minted Chile Sauce

Pan Seared Marinated Salmon in Chinese Wine and Soy, Tempura Bok Choy Leaf

Smoked Swordfish Confit in Olive Oil, Served with a Baby Arugula Salad, Sundried Tomato Chutney with Lime Leaves

## MEDITERRANEAN PACKAGE

\$40

**(1 piece each per guest)**

Filet of Beef Rolled with Asparagus on a Ciabatta and Olive Tapenade

Lemon Thyme Roasted Chicken Medallion, on a Crusty Baguette

**(2 pieces each per guest)**

Lamb Loin Marinated with Moroccan Spices, with Hummus on a Pita Chip

Quiche with Spinach, Goat Cheese and Olive

Grilled Flatbread Topped with Braised Onions, Smoked Tuna Arugula, Lemon Oil

## LITTLE ITALY PACKAGE

\$40

**(1 piece each per guest)**

Tomato Bruschetta, Extra Virgin Olive Oil

Grilled Eggplant Provolone Cannoli

Prosciutto and Melon

**(2 pieces each per guest)**

Italian Sausage and Pepper Wrap

Grilled Tenderloin, Olives, Garlic Renville

Charred Caponata with Ricotta Insalata on a Semolina Cake

## JAPANESE PACKAGE

\$42

**(1 piece each per guest)**

Bowl of Soba Noodles with Baby Shrimp and Scallions

Seared Pepper Tuna on a Wasabi Rice Cake

Fried Tofu with Snap Peas and Miso Dressing

**(2 pieces each per guest)**

Kobe Style Short Rib, Scallion Mash

Grilled Seafood Skewer, Seaweed Salad

Sake Steamed Clams



# Reception Stations

Minimum of 40 guests • Based on 120 minutes • Minimum of four stations • Based on price per guest

**Antipasto** \$15

Hummus, Olive Tapenade, Caprese Salad, Mediterranean Grilled Vegetables  
Black Mission Fig Compote, Balsamic Onions, Toasted Crostinis, Pita Bread

**Charcuterie** \$15

Selection of Cured Italian Meats, Tapenade  
Antipasti of Olives, Grilled Marinated Vegetables, Artisan Breads

**Fondue Dip Station** \$12

Cheese Dip, Roasted Eggplant Dip, Artichoke Spinach Dip  
Crudités, French Baguette, Bread Sticks and Lahvosh

**Prosciutto Station** \$22

Thinly Sliced Italian Prosciutto, Grilled Asparagus, Ricotta Salata  
Sliced Melon, Parmesan Ciabatta Toast

**Parmesan Wheel Caesar Salad** \$16

(With Chef Attendant)  
Classic Caesar Salad Tossed in 12 Month Aged Wheel of Parmigiano-Reggiano

**Crudités** \$12

Exotic Mushrooms, Peppers, Endive, Asparagus, Sugar Snap Peas, Miniature Squash, Olives  
Seasonal Vegetables, Flavored Flatbreads, Dipping Sauces

# Reception Stations

Minimum of 40 guests • Based on 120 minutes • Minimum of four stations • Based on price per guest

## Pizza and Pasta Stations

Includes Shaved Parmigiano-Reggiano and Basil Chiffonade – Chile Oil  
Parmesan Cheese & Crushed Red Peppers  
Freshly Baked Breads

### PIZZA STATION (Select Three)

\$14

#### Margherita

Tomatoes, Basil, Mozzarella,  
Drizzle of Extra Virgin Olive Oil

#### Bugsy

Grilled Fennel Sausage, Caramelized Onions  
and Mozzarella

#### White

Creamy Garlic, Four Cheeses and Herbs

#### Thai Chicken Pizza

Julienne Chicken and Vegetables,  
Spicy Coconut Peanut Sauce

#### Sicilian

Italian Salami, Kalamata Olives  
and Aged Pecorino

#### Shrimp Scampi Pizza

Garlicky Shrimp with Lemon and Parsley, White Sauce

### PASTA STATION (Select Three)

\$16

#### Penne Pomodoro

Tomatoes, Garlic and Basil

#### Orecchiette Pasta

Pesto Cream, Pine Nuts

#### Garlic Spinach and Cheese Ravioli

Roasted Garlic Parmesan Cream

#### Rigatoni Bolognese

Traditional Ground Beef & Pork in a Red Sauce

#### Porcini Mushroom and Roasted Chicken Ravioli

Porcini Mushroom Jus

#### White Cheese Tortellini

Alfredo Sauce

### COMPLEMENT YOUR PASTA STATION \$ 8

Spicy Italian Sausage and House-Made Italian Meatballs

# Reception Stations

Minimum of 40 guests • Based on 120 minutes • Minimum of four stations • Based on price per guest

## Soups & Salads Station

Includes Basket of Sourdough Baguette or Rolls

\$16

## SOUPS

(Select Two)

### Lobster Bisque

Lobster, Porcinis

### Cioppino

Crab, Shrimp, Mussels and Fish of the Day,  
Herb White Wine, Tomato Broth, Aioli

### Crab Chowder

New Potatoes, Applewood Smoked Bacon  
and Celery, Sherry Vinegar

### Steamed Manila Clams

White Wine, Garlic, Fennel, Herbs, Butter

### Roasted Butternut Squash

Coconut Infused Cream

### Roasted Wild Mushroom

Chives & Crème Fraiche

### Tomato Basil Bisque

Crostinis

### Asparagus Soup

Extra Virgin Olive Oil & Lemon

### Cream of Onion

Parmesan Cheese & Black Pepper

## SALADS

(Select Three)

### Frisee Leaves

Duck Confit, Pomegranate Vinaigrette  
Saint Andreas Cheese

### Singaporean Noodles

Crispy Spring Vegetables, Char Sui Pork  
Peanut Dressing

### Little Gems

Sweet Leaves, Red Romaine  
Caesar Dressing, Ciabatta Croutons

### Yellow and Red Beets

White Balsamic, 5 Spices, Micro Beet Greens,  
Goat Cheese

### Crudités

Baby Carrot, Pear Tomato, Cauliflower  
Radishes, French Mushrooms  
Lemon Olive Oil Emulsion with Dill

### Nicoise

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

### Tartar Salmon

Creamed Salmon Roe, Radishes, Cucumber Salad  
Extra Virgin Olive Oil

# Reception Stations

Minimum of 40 guests • Based on 120 minutes • Minimum of four stations • Based on price per guest

## Marinelli Stations

### MASHED POTATO STATIONS\*

(Select One)

#### The Works

Roasted Garlic Whipped Potatoes  
Whipped Sweet Potatoes  
Sautéed Mushrooms  
Sour Cream, Chives, Caramelized Onions,  
Grated Cheddar, Crisp Applewood  
Smoked Bacon, and Salsa

#### The S.F. Bar

Russet Potato Puree  
Red Desiree Potato Whipped with Olive Oil  
Creamy Onion Soubise with Baby Shrimp and Cilantro  
Smoked Salmon, Chives and Fried Capers  
Lobster Butter and Smoked Salmon Roe

\$16

#### The M Bar

Yukon Gold Potatoes  
Buttery Whipped Potatoes  
Sweet Lobster Stew  
Black Truffles  
European Cream Butter, Salt & Pepper

### SIGNATURE RISOTTO STATIONS\*

(Select Two)

#### Aged Fontina Cheese Risotto

Sautéed Prosciutto with English Peas and Chervil

#### Mushroom Risotto

Sautéed Portobello, Shiitake and Oyster Mushrooms  
Parmigiano-Reggiano, Fine Herbs

\$17

#### Roasted Duck Risotto

Sundried Tomatoes, Butternut Squash & Fresh Herbs

#### White Cheddar & Kobe Beef Risotto

White Wine, Garlic & Rosemary

### MACARONI STATIONS\*

(Select Two)

#### Aged Cheddar Macaroni

Slow Roasted Barbequed Baby Back Ribs  
Classic Macaroni with Aged Wisconsin Cheddar Cheese

#### Monterey Jack Macaroni

Beef Tenderloin Tip Chili  
Classic Macaroni with Monterey Jack Cheese

\$16

#### Asiago Cheese Macaroni

Free Range Chicken  
Broccoli, Woodland Mushrooms  
Asiago Cheese, Crème Fraiche

#### Feta Cheese Macaroni

Grilled Asparagus with Basil, Tomatoes & Onions  
Feta Cheese, Artichokes and Cream

\*One Chef per 50 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.



# Reception Stations

Minimum of 40 guests • Based on 120 minutes • Must order to full guarantees • Minimum of four stations  
Based on price per guest

## M CHEESE GALLERY

### **American Artisanal Cheese Display**

\$19

Dried Fruits, Toasted Almonds  
Hearth Breads and Lahvosh, Baguettes  
Fruit Compotes and Local Organic Honey Comb

### **International Cheese Display**

\$22

Dried Fruits, Hearth Breads, Lahvosh

### **Artisan Cheese Gallery**

\$24

A Collection of Cheeses from around the world  
Almonds, Honey Comb, Lahvosh, Baguettes  
Fruit Compotes and Jams

*Enjoy our unique aged cheese selection crafted from cow, sheep and goats milk. Texture ranges from soft to hard with double and triple creams from California and European artisan cheese producers. Paired with wine by our Event Sommelier, the Cheese Gallery becomes interactive.*

Ask about hosting your Wine & Cheese Party in our Wine Cellar “The Hostile Grape”



# Reception Enhancements

## SUSHI STATION

50 pieces minimum per item

\$7 per piece for Sushi

\$7.50 per piece for Sashimi

### Sushi Roll Selection

Rainbow Roll

Albacore

Shrimp Tempura

Vegetable Roll

California Roll

Soft Shell Crab and Avocado

(in season)

### Sashimi Selection

Tuna

Salmon

Yellow Tail

All of the Above Served with Pickled Ginger, Soy Sauce, Wasabi, Ponzu Sauce, Eel Sauce

## ICED SHELLFISH

Shellfish served with Classic Cocktail Sauce,  
Spicy Red Pepper Coulis and Lemon Wedges

### Jumbo Gulf Prawns

(Priced per 100 pieces)

\$600

### Cocktail Crab Claws

(Priced per 100 pieces)

\$650

### Alaskan King Crab Legs

(Priced per 100 pieces)

5 inch Sections

\$695

### Oysters of the Season

(Priced per 100 pieces)

Classic Cocktail Sauce, Mignonette,  
Bottled Hot Sauces, Lemon Wedges

\$550

### Oyster Shooters

(Priced per 100 pieces)

Bloody Mary Shooter

Gazpacho Shooter

Cucumber Ginger Shooter

\$550

# Reception Enhancements

## CHEF'S CARVING STATION

<b>Carved Roast Tenderloin of Beef*</b> Serves approximately 30 guests Red Wine Sauce Horseradish Cream Petite Rolls	\$275
<b>All Natural Prime Rib of Beef*</b> Serves approximately 40 guests Red Wine Sauce Horseradish Cream Petite Rolls	\$375
<b>Roasted Rack of Colorado Lamb*</b> Serves approximately 6 guests Natural Jus Grilled Olive Bread Red Onion Jam	\$110
<b>Smoked Honey Glazed Ham*</b> Serves approximately 50 guests Apricot Chutney, Caraway Rye Rolls, Champagne Mustard Aioli	\$275
<b>Herb-Roasted Turkey Breast*</b> Serves approximately 40 guests Wild Mushroom Bread Pudding, Cranberry Apple Compote, Pan Gravy	\$175
<b>Mustard and Parsley Crusted Pork Loin*</b> Serves approximately 30 guests Sweet Potato Gratin, Calvados Apple Salad Natural Pork Jus	\$225
<b>Chile Glazed Loin of Ahi Tuna*</b> Serves approximately 20 guests Sesame Lahvosh, Avocado Citrus Salad Ginger Soy	\$225

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