

Catering Menu

THANK YOU FOR YOUR INTEREST IN M RESORT SPA CASINO

We are available to serve your meeting and event needs like no other venue – the difference is in the details. Our professional and dedicated catering staff can help you navigate through our array of options and design a catering plan to suit your event perfectly.

We will meet with you and take the time to understand your requirements, from simple breaks to a lavish cocktail party.





REFRESHMENT BEVERAGES

M Signature Italian Roast Coffee, Decaffeinated Coffee	\$95 per gallon
Deluxe Herbal Teas	\$95 per gallon
Fresh Brewed Iced Tea or Arnold Palmer or Lemonade	\$95 per gallon
Fruit Infused Water (choice of 1) Strawberry Mint, Cucumber Lime, Watermelon Basil, Pineapple Ginger)	\$90 per gallon
Individual Assorted Fruit Juices (Apple, Tomato, Cranberry, OJ, Grapefruit)	\$7 each per gallon
Orange Juice, Grapefruit Juice, Cranberry Juice	\$68 per gallon
Milk (Whole, Skim, 2%, Almond or Soy)	\$15 per quart
Individual Chocolate Milk	\$5 each
Assorted Coca Cola Soft Drinks	\$6 each
M Bottled Water	\$5 each
Smart Water	\$7 each
Bottled Sparkling Water	\$7 each
Assorted Vitamin Water	\$7 each
Assorted Starbucks Frappuccinos and Double Shots	\$8 each
Bottled Naked Juice Fruit Smoothies	\$8 each
Energy Drinks	\$7 each
Powerade	\$7 each



VILLAGGIO DEL SOLE BREAK ITEMS

Gluten Free Assortment of Freshly Baked (Pastries, Muffins with Butter, Honey, & Preserves)	\$80 per dozen
Artisanal Breakfast Pastries (Fruit Danish, Cheese Pockets, Bear Claws, Cinnamon Rolls, Apple Turnovers)	\$65 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)	\$65 per dozen
Fresh Baked Croissants, Coffee Cake, Cinnamon Rolls	\$65 per dozen
Soft Bagel Assortment (With Cream Cheese)	\$65 per dozen
Assorted Freshly Baked Biscotti	\$60 per dozen
Assorted Freshly Baked Muffins (VE, V, GF) (Banana Nut, Lemon-Blueberry, Raspberry, Chocolate Chip)	\$65 per dozen
Assorted "Baby Cakes" Cupcakes (Large Size)	\$65 per dozen
Assorted "Baby Cakes" Cupcakes (Miniature Size) (Red Velvet, Chocolate-Orange, White on White, Chocolate Peanut Butter)	\$50 per dozen
Assorted Freshly Baked Jumbo Gourmet Cookies (VE, V, GF) (Chocolate Chip, Peanut Butter, Oatmeal Raisin, Chocolate with White Chocolate Chips)	\$65 per dozen
Dark Chocolate Dipped Rice Krispy Bars	\$65 per dozen
Chocolate Dipped Pretzel Sticks	\$50 per dozen
Assorted Tea Cookies (Shortbread, Pecan Sandies, Biscotti)	\$60 per dozen
Double Chocolate Fudge Brownies, Blondies, Lemon Bars	\$65 per dozen
White and Dark Chocolate Dipped Strawberries (GF)	\$70 per dozen
Assorted Miniature Chocolates (requires 3-day preparation)	\$50 per dozen
Assorted Cake Pops	\$60 per dozen
Assorted French Macarons	\$60 per dozen
Assorted Gourmet Ice Cream Bars or Fruit Bars	\$7 each
Assorted Whole Seasonal Fruit (GF)	\$72 per dozen

Food & Beverage prices are subject to change and do not include current Nevada sales tax of 8.375% service charge. Pricing can be guaranteed up to three (3) months in advance.

VILLAGGIO DEL SOLE

BREAK ITEMS (CONTINUED)



Sliced Fruit Spears in a Rock Glass (V, VE, GF)	\$9 each
Fruit Skewers with Yogurt Dip (VE, GF)	\$7 each
Individual Yogurt	\$6 each
Individual Greek Yogurt	\$7 each
Fruit Yogurt and Granola Parfaits	\$12 each
Granola, Candy Bars	\$6 each
Power Bars and Energy Bars	\$7 each
Individual Bags of Assorted Chips	\$5 each
Individual Bags of Popcorn, Caramel Corn	\$5 each
Warm Mini Pretzel Bites with Cheese Sauce & Honey Mustard Dipping Sauce	\$7 per person
Mini Corn Dogs with Yellow Mustard & Ketchup	\$32 per dozen
House-made Trail Mix	\$65 per pound
Assorted Deluxe Mixed Nuts	\$55 per pound
Assorted Bags of Chips and Pretzels	\$65 per pound
Deluxe Snack Mix	\$65 per pound
Warm Jumbo Pretzels (Yellow Mustard or Cheese Dipping Sauce)	\$60 per dozen
Assorted Mini Tea Sandwiches (Choice of 3) (Cucumber & Herb Cheese, Smoked Turkey & Cranberry, Black Forest Ham & Swiss, Rare Roast Beef & Horseradish)	\$65 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 Capers & Dill Cream Cheese)	\$70 per dozen
Traditional Baba Ghanoush (Served in Rocks Glass) With Pita Chips or Vegetables	\$12 per person
Crudités with Hummus (Served in Rocks Glass) (GF)	\$12 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.

Movie Night \$24

Popcorn, Cracker Jacks, Assorted Bags of Chips & Assorted Candy

Sweet Tooth \$18

Assorted Cookies and Mini Doughnut Bites, Chocolate Crèmeux, Coffee Anglaise, Whipped Cream, Raspberry Sauce

Protein Time \$26

Domestic and Imported Cheeses, Assorted Mixed Nuts, Greek Yogurt and Berry Parfaits, Protein Bars

Smoothies & More \$18

Strawberry-Banana or Seasonal Mixed Berries Smoothies, Assorted French Pastries, Whole Fresh Seasonal Fruit

Sweet & Savory Factory \$20

Assorted Mixed Nuts, Deluxe Trail Mix, Cocktail Pretzels, Assorted Miniature Tea Cookies

M Signature Break \$20

Assorted Mini Cookies, Double Chocolate Fudge Brownies, Sliced Fresh Seasonal Fruit, Ice Cream Cart with Assorted Ice Cream Bars

South of the Border \$25

Corn Tortilla Chips, Assortment of Salsas, Guacamole, Vegetable Empanadas, Cinnamon Churros

Chocolate Fantasy \$20

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)

7th Inning Stretch \$24

Mini Corn Dogs with Yellow Mustard & Ketchup, Warm Jumbo Pretzels with Yellow Mustard & Cheese Dipping Sauce, Bags of Potato Chips, Popcorn, & Cracker Jacks

Health Nut \$20

Fresh Seasonal Sliced Fruit & Berries, Granola & Energy Bars, Bran Muffins, House-made Trail Mix, Celery & Carrot Sticks with Hummus

Food & Beverage prices are subject to change and do not include current Nevada sales tax of 8.375% service charge. Pricing can be guaranteed up to three (3) months in advance.



ALL DAY 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

\$120

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

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ALL DAY MEETING BREAK PACKAGES (CONTINUED)

TUESDAY

\$115

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries (V, VEG, GF), 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 (VEG, GF)

Antipasto with Hard Cheeses, Salami's, Roasted Peppers (GF)

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 (VEG, GF)

Wild Mushroom Ravioli, Vodka Sauce, Grated Romano Cheese

Grilled Chicken Breast, Roasted Fingerling Potatoes, Garlic White Wine Sauce (GF)

Pan Seared Branzino, Roasted Garlic, Tomatoes, Lemon Caper Sauce (GF)

Caponata alla Siciliana (V, VE, GF)

Freshly Baked Rustic Ciabatta Rolls & Butter

Cannoli's, 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

\$115

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries, (V, VEG, GF)

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 Grilled Chicken (GF)

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

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ALL DAY MEETING BREAK PACKAGES (CONTINUED)

THURSDAY

\$120

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries, (V, VEG, GF)

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 (VE, 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

\$120

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries, (V, VE, GF)

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 Granola with Citrus Honey Yogurt, Biscotti

Lunch

Santa 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 (VE, GF, NUTS)

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

Rosemary Chicken Breast, Broccolini, Piquillo Peppers, Dijon Cream (GF)

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

\$120

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries, (V, VE, GF)

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, GF)

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 (VE, GF)

Butternut Squash Filled Ravioli with a Pomodoro Sauce (V)

Chicken Marsala, Forest Mushrooms, Marsala Wine Reduction (GF)

Steak Pizzaiola, Chianti Braised Peppers & Cippolini Onions (GF)

Garlic Roasted Rapini, Dried Tomatoes (V, VE, GF)

Creamy Polenta, Mascarpone & Pecorino Cheese (VE, GF)

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

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

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ALL DAY MEETING BREAK PACKAGES (CONTINUED)



SUNDAY

\$125

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries, (V, VE, GF)

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 (VE, GF)

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

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

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

\$33

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)
Sliced Seasonal Fruits & Berries (V, VE, GF)
Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves

The Deluxe Continental Breakfast

\$35

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)
Sliced Seasonal Fruits & Berries (V, VE, GF)
Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves
Assorted Dry Cereals, House-made Granola, Whole & Skim Milk

The Healthy Start Continental Breakfast

\$38

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)
Sliced Seasonal Fruits & Berries (V, VE, GF)
Assorted Greek and Regular Yogurts (VE)
Chef's House-made Multi Grain Muffins, Low-Fat Spreads, Honey & Agave Nectar
Assorted Dry Cereals, House-made Granola with Sliced Almonds, Whole & Skim Milk
Oatmeal, Raisins, Brown Sugar

The M Continental Breakfast

\$40

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)
Sliced Seasonal Fruits & Berries (V, VE, GF)
Assorted Individual Yogurts
Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves
Assorted Dry Cereals, House-made 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

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CONTINENTAL BREAKFAST ENHANCEMENTS

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

\$108 per dozen

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

\$108 per dozen

English Muffin Breakfast Sandwich
(Scrambled Eggs, Sausage Patty, American Cheese)

\$108 per dozen

Farm Fresh Eggs & Apple Wood Smoked Bacon

\$16 per person

Fruit, Yogurt, & Granola Parfaits

\$12 per person

Belgian Waffles served with Warm Maple Syrup, Whipped Cream, Preserves and Butter

\$12 per person

Tofu Scramble

\$10 per person

Steel Cut Irish Oatmeal
(Cinnamon, Brown Sugar, Agave Nectar, Raisins, Dried Cranberries)

\$10 per person

Avocado Toast
(7 grain bread, avocado spread, sun-dried tomatoes, crumbled feta, micro green, balsamic glaze)

\$12 per person

Fresh Bagel Assortment
(With Regular & Low Fat Cream Cheese)

\$65 per dozen

Gluten Free Bagel

\$85 per dozen

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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 Enhancement of Assorted Dried Cereals, House-made Granola with Whole, Skim, Almond, Oat and/or Soy Milk - \$3/person Eggs may be substituted with Egg Beaters for an additional charge of \$2 per person

American Breakfast Buffet

\$48

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)
 Sliced Seasonal Fruits & Berries (V, VE, GF)
 Assorted Individual Yogurts
 Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves
 Farm Fresh Scrambled Eggs, Garden Snipped Chives (GF)
 Cinnamon Scented Brioche French Toast, Apple Raisin Compote, Vermont Maple Syrup, Butter
 O'Brien Potatoes, Sautéed Peppers & Onions (V, VE, GF)

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

\$48

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 (V)
 Farm Fresh Scrambled Egg White Frittata, Olive Oil, Roasted Tomatoes, Garden Herbs (GF)
 Whole Grain Pancakes, Berry Compote
 Roasted Sweet Potatoes O'Brien (V, VE, GF)
 Turkey Bacon & Chicken-Apple Sausage

BREAKFAST BUFFETS

(CONTINUED)

The M Breakfast Buffet

\$52

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)
Sliced Seasonal Fruits & Berries (V, VE, GF)
Assorted Individual Yogurts
Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves
Oatmeal, Banana, Raisins & Brown Sugar (V, VE, GF)
Farm Fresh Scrambled Eggs & Chives (GF)
Traditional Hashbrowns (V, VE, GF)
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

South of the Border Breakfast Buffet

\$52

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices (V, VE, GF)
Sliced Seasonal Fruits and Berries (V, VE, GF)
Freshly Baked Cornbread with Whipped Honey Butter and Preserves

Build Your Own Breakfast Burrito Station:
Choice of: 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 (GF)
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 (GF)**

\$22 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, House-made 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

Avocado Toast Station

\$24 per person

7 Grain Bread, Sourdough, Avocado Spread, Topping Options: Sundried Tomato, Diced Cucumbers, Red Onion, Radish, Chopped Bacon, Chopped Hard Boiled Eggs, Crumbled Feta, Goat Cheese, Pine Nuts, Balsamic Glace, Microgreens

Eggs Benedict or Eggs Florentine

\$10 per person

Creamy Hollandaise



PLATED LUNCHES

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:

Sweet Corn Soup Lump Crab, Avocado, Corn Kernels, Chive Oil	\$14
Chicken Noodle Soup Chicken Breast, Celery, Carrots, Onion, Wavy Egg Noodles	\$10
Silky Butternut Squash Bisque (VE, GF, NUTS) Maple Cream, Toasted Hazelnuts	\$12
Lobster Bisque Creamy Lobster Bisque, Caramelized Fennel, Lobster Dumplings	\$15
Lobster Bisque En Croute Creamy Lobster Bisque, Caramelized Fennel, Lobster Dumplings, Flaky Pastry Crust	\$16
San Marzano Tomato Bisque (VE, GF) Creamy Tomato Soup, Fried Basil, Mini Grilled Cheese	\$12
San Marzano Tomato Bisque En Croute (VE) Creamy Tomato Soup, Fried Basil, Flaky Pastry Crust	\$14
Tuscan Minestrone (V, VE, GF) Garlic Confit, Swiss Chard, EVOO	\$10
Tri-Color Salad (VE) Arugula, Radicchio, Endive, Oven Dried Tomatoes, Manchego Cheese, Balsamic Reduction	\$10
Roasted Artichoke Salad (GF) Prosciutto, Peppers, Eggplant, Pecorino, Cherry Tomato Confit, Frisée	\$14
Classic Caesar Salad Hearts of Romaine, Herbed Croutons, Shaved Parmesan	\$10
Baby Field Green Salad (VE, GF, NUTS) Poached Pears, Maytag Bleu Cheese, Candied Pecans, Port Vinaigrette	\$12
Baby BLT Salad (GF) Baby Iceberg Wedge, Shaved Red Onion, Heirloom Cherry Tomatoes, Crisp Smoked Bacon, Buttermilk Dressing	\$12
Caprese Salad (VE, GF) Fresh Mozzarella, Vine Ripe Tomatoes, Baby Arugula, Herb Oil, Balsamic Reduction	\$14

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PLATED LUNCHES

(CONTINUED)

Choice of One of the Following:

Rosemary Roasted Free-Range Breast of Chicken (GF) \$38

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

Chicken Saltimbocca (GF) \$40

Parmesan Risotto, Broccolini, Lemon, Garlic, Red Chili Flakes

Chicken Wellington \$40

Julienne Vegetables, Truffle Red Wine Sauce

Chicken Breast Dijonnaise (GF) \$40

Potato Gratin, Seasonal Greens, Mustard Sauce

Grilled Petit Filet (GF) \$46

Roasted Sweet Potatoes, Wild Mushroom Ragout, Pink Peppercorn Sauce

Braised Short Rib \$46

Truffled Potato Fondant, Roasted Root Vegetables, Red Wine Jus

Roasted Pork Loin (GF) \$40

Granny Smith Apple & Vanilla Bean Chutney, Mashed Maple Yams, Root Vegetable Fricassee

Veal Scaloppini \$47

Marsala Mushroom Sauce, Garlic Broccolini, Sage-Mascarpone Polenta

Pan Roasted Wild Sea Bass (GF) \$52

Grilled Tomatoes Provencal, Beurre Blanc, Roasted Garlic, Oven Roasted Potatoes, Herbs, Onions

Grilled Mahi-Mahi (GF, NUTS) \$49

Macadamia Butter, Coconut Rice, Baby Bok Choy, Shitake Mushrooms, Dried Tomatoes

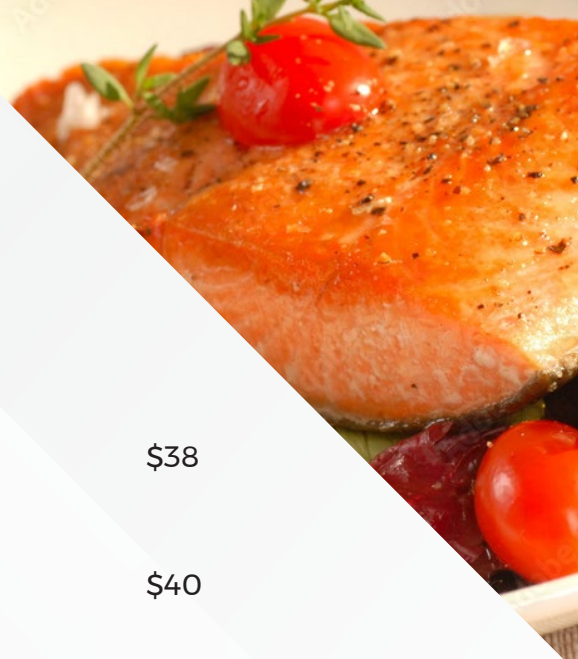
Pacific Seared Salmon (GF) \$46

Haricot Vert & Artichoke Fricassee, Potato Rosti, Dried Tomato Vinaigrette

Stuffed Prawns (GF) \$52

King Crab Stuffed Black Tiger Prawns, Farmers Market Spinach, Gratin Dauphinoise, Passion Fruit Beurre Blanc

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PLATED LUNCHES

(CONTINUED)

Choice of One of the Following:

\$10

Tiramisu “M” Style

Double Layer Chocolate Brownie

Salted Caramel Sauce

“M” Signature Cheesecake

Raspberry Sauce, Fresh Seasonal Berries

Citrus Scented Crème Brûlée

Fresh Seasonal Berries

Warm Chocolate Lava

Vanilla Sauce

Fresh Baked Apple Pie

Vanilla Anglaise

Banana Bread Pudding

Rum Raisin Sauce

Strawberry Shortcake

Farmer's Market Strawberries, Angel Food Cake, Fresh Whipped Cream

Exotic Chocolate Dome

Raspberry Sauce

Key Lime Tart

Vanilla Sable, Raspberry Sauce, Fresh Seasonal Berries

“M” Chocolate Cake

Hazelnut Mousse

Fresh Seasonal Fruit Tart

Vanilla Bean Custard, Sable Crust

No Sugar Added Cheesecake

Fresh Raspberries

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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. Request for a "dismantled" lunch (set buffet style) \$5 increase per person.

LUNCH ON THE GO SELECTION

\$52

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)

Grilled & Marinated Seasonal Vegetables, Pesto Aioli, Spinach Tortilla

Turkey Sandwich Or Wrap

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

Ham & Swiss Sandwich Or Wrap

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 Or Wrap

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

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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

\$56

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, NUTS)

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

Caesar Salad

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 (VE, GF)

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

Asian Chicken Salad

Green Onions, Crispy Wonton, Chicken Breast, Orange-Honey-Sesame Dressing

Bean Salad (V, VE, GF)

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

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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 (VE)

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

Vegan Lettuce Wrap (V, VE)

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

Assorted Gourmet Cookies

Double Chocolate Fudge Brownies

Blondies

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LUNCH BUFFETS

(CONTINUED)

SOUTHWEST BUFFET

\$58

Tortilla Soup

Avocado, Sour Cream, Lime

Green Chili Corn Bread

Whipped Butter

Southwest Caesar Salad

Roasted Corn, Black Beans, Garlic-Chipotle Dressing

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

Cilantro, Chili-Lime Vinaigrette

Oven Roasted Striped Bass

Three Bean Stew, Roasted Poblano Salsa (GF)

Char Grilled Tequila Lime Marinated Chicken Fajitas (GF)

Beef Fajitas (GF)

Sautéed Peppers & Onions, Cilantro, Garlic, Lime

Flour Tortillas (V, VE)

Spanish Rice (GF)

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

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LUNCH BUFFETS

(CONTINUED)

ASIAN LUNCH BUFFET

\$58

Miso Soup (GF)

Scallions, Nori, Tofu, Dashi Broth

Thai Shrimp & Glass Noodle Salad (GF)

Coconut-Lemongrass Dressing

Mixed Green Salad (V, VE, GF)

Julienne Vegetables, Miso and Ranch Dressing on side

Thai Green Papaya Salad (GF, NUTS)

Shredded Green Papaya, Chilies, Roasted Peanuts

Miso Marinated Salmon (GF)

Asian Vegetable Julienne, Shitake Mushrooms, Scallions

Sesame Seared Chicken & Cashews (GF, NUTS)

Green Onions, Teriyaki Emulsion

Beef & Broccoli

Black Bean-Garlic Sauce

Wok Seared Baby Bok Choy (V, VE)

Garlic, Ginger

Vegetables Fried Rice (V, VE)

Refried Beans (GF)

Banana Chocolate Egg Rolls

Coconut Cream Tarts

Almond Cookies

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LUNCH BUFFETS

(CONTINUED)

VIVA ITALIA BUFFET

\$58

Mediterranean Lentil Salad (V, VE, GF)

Lentil Blend, Grilled Vegetables, Carbanzo Beans, Lemon Vinaigrette

Italian Chopped Salad (VE, GF)

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

Traditional Caesar Salad

Garlic Croutons, Grated Parmigiano-Reggiano

Pan Seared Branzino

Pomodoro Sauce with Garlic and Basil

Eggplant Parmigiana (VE)

Breaded Eggplant, San Marzano Pomodoro Sauce, Melted Mozzarella

Grilled Chicken Piccata Style (GF)

Lemon-Caper Butter, Creamy Mascarpone Polenta

Sauteed Rapini (V, VE, GF)

Evoo, Lemon zest

House-made Cannoli's

Mini Tiramisu

Ricotta Cheesecake

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LUNCH BUFFETS

(CONTINUED)

SOUTHERN COUNTRY BUFFET

\$58

Country Potato Salad (GF)

Mustard, Bacon and Chives

Coleslaw

Red Cabbage and Kale Slaw, Chipotle Poblano Dressing

Mixed Field Greens Salad (V, VE, GF)

Assortment of Seasonal Toppings

Blackened Pacific Pink Snapper (GF)

Sweet Corn & Pigeon Pea Salsa, with Caper-Red Onion Rémoulade on the side

Bourbon Glazed Pork Loin (GF)

Roasted Apples

Corn Cobbett

Mini Corn on the Cobbs (V, VE, GF)

White Cheddar Mac & Cheese (VE)

Sautéed Green Bean Casserole (VE)

Mushroom Sauce, Fried Onions

Cheddar Bacon Biscuits

Whipped Butter

Bourbon Pecan Pie

Apple Pie

Cinnamon Cream

Banana Bread Pudding

Bourbon Crème Anglaise

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LUNCH BUFFETS

(CONTINUED)

THE VIG DELI BUFFET

\$58

Choice of Three

Beet and Goat Cheese Salad (VE, GF)

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

Ancient Grain Salad (V, VE)

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 (VE)

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

Marinated Cucumber, Tomato & Red Onion Salad (VE, GF)

Ricotta Salata, Red Wine-Shallot Dressing

Albacore White Tuna Salad (GF) or Chicken 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

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LUNCH BUFFETS

(CONTINUED)

STRIP VIEW LUNCH BUFFET

\$60

Coastal Seafood Chowder

Fresh Chives, Cream Sherry

Mixed Baby Greens Salad (V, VE, GF)

Fresh Herbs, Balsamic Vinaigrette

Antipasto (GF)

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

Baby Frisée (V, GF, NUTS)

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

Market Vegetables

Thin Fries (V, VE, GF)

Creamy Mascarpone Polenta (VE, GF)

Rosemary-Garlic Chicken Paillard (GF)

Natural Jus

Pesto Rubbed Pacific Salmon Filet (GF, NUTS)

Beurre Blanc

Steak Frites (GF)

Charred Flat Iron Steak, Herb Butter, Caramelized Cipollini Onions

Seasonal Fruit Tarts

Mini New York Cheesecakes

Petite Chocolate Mousse Cakes

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LUNCH BUFFETS

(CONTINUED)

MEDITERRANEAN

\$60

Baba Ghanoush & Pita Chips (V, VE)

Eggplant, Tahini, Olive Oil

Cucumber & Yogurt Salad (VE, GF)

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

Little Gems Caesar (GF, VE)

Sweet Leaves, Baby Red Romaine, Shaved Parmesan, Ciabatta Croutons (on the side), Caesar Dressing

Marinated Grilled Vegetable Salad (V, VE, GF)

Garlic, Herbs, Basil Oil

Seared Chicken Breast (GF)

Cremini Mushrooms, Roasted Garlic

Gemelli Pasta & Artichokes (V, VE)

Oven Dried Tomatoes, Basil, Pomodoro Sauce

Seared Pacific Salmon Escabèche Style (GF)

Roasted Peppers, Cipollini Onions, Baby Carrots

Saffron Rice with Dried Currants (V, VE, GF)

Market Vegetables (V, VE, GF)

Garlic Herb Oil

Panna Cotta (GF)

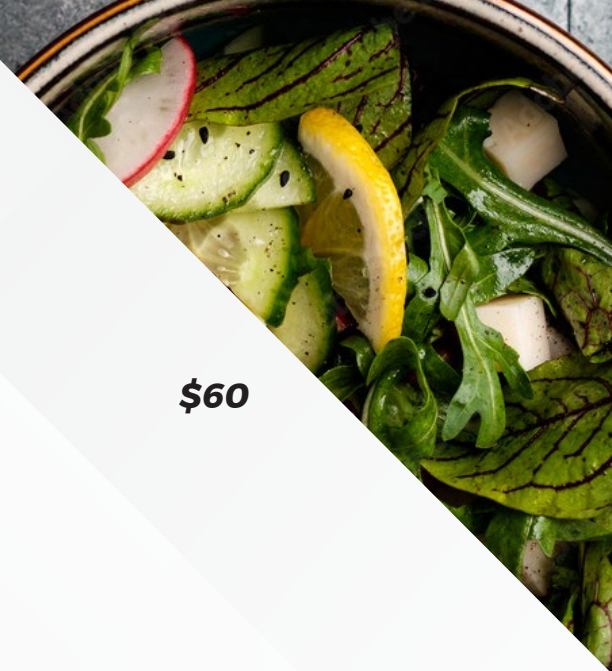
Fresh Berry Sauce

Bomboloni

Raspberry and Chocolate Dipping Sauces

Traditional Baklava

Filo, Honey, Walnuts



LUNCH BUFFETS

(CONTINUED)

SPA MIO LUNCH

\$58

Edamame Hummus (V, VE, GF)

Farmer's Market Vegetables

Quinoa Crunch Bowl (V, VE, GF)

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

Tuscan Kale Salad (VE, GF)

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

Seasonal Mixed Green Salad (V, VE, GF)

Assorted Vegetable Toppings

Watermelon Salad (VE, GF)

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

Roasted Baby Beets (V, VE, GF)

Fresh Herb, EVOO

Pasta Primavera (V, VE)

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

Herbed Salmon Filet (GF)

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

Herb Roasted Organic Airline Chicken (GF)

Tomato Chutney

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 Glee

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LUNCH BUFFETS

(CONTINUED)

DELUXE BURGER BUFFET

\$58

Choice of Three of the Following Salads:

Greek Salad (VE, GF)

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

Caesar Salad

Garlic Croutons, Grated Parmesan

Mixed Baby Greens Salad (V, VE, GF)

Shaved Vegetables, Heirloom Baby Tomatoes, Choice of Dressings

Classic Red Bliss Potato Salad

Roasted BBQ Vegetable Salad (V, VE, GF)

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 (VE, GF)

Parmesan

House-made Onion Rings

Grilled Vegetable Medley (V, VE, GF)

Sweet Potato Fries (V, VE, GF)

Simple French Fries (V, VE, GF)

Sea Salt

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LUNCH BUFFETS

(CONTINUED)

DELUXE BURGER BUFFET (CONTINUED)

\$60

Choice of Three of the Following Exceptionally Good Burgers:

Turkey-Sage Burger (GF)

Classic Prime Beef Burger (GF)

Vegetarian Burger (V, Contains Nuts)

Black Bean Vegan Burger (V, VE)

Herb Grilled Chicken Breast (GF)

Assorted Square Ciabatta, Whole Wheat & Gluten Free Buns (available upon request)

**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

LUNCH BUFFETS

(CONTINUED)

BUFFET BY DESIGN

\$58

SALAD

(Choice of three)

Little Gems Caesar (GF)

Sweet Leaves, Baby Romaine, Shaved Parmesan, Ciabatta Croutons (on the side), Caesar Dressing

Greek Salad (GF, VE)

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

Mixed Baby Greens Salad (V, VE, GF)

Shaved Vegetables, Heirloom Baby Tomatoes, Choice of Dressings

Quinoa Crunch Bowl (V, VE, GF)

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

Rigatoni Pasta Salad (V, VE, NUTS)

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

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

Charred Tomatoes, Cilantro

Tuscan Kale Salad (VE, GF)

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

ENTRÉE

(Choice of three)

Herbed Salmon Filet (GF)

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

Flat Iron Steak (GF)

Charred Flat Iron Steak, Herb Butter, Caramelized Cipollini Onions

Bourbon Glazed Pork Loin (GF)

Roasted Apples

Buttermilk Fried Chicken

Fettuccine Alfredo

Fettuccine Pasta, Light Cream Sauce, Parmigiano Reggiano

Beef Fajitas (GF)

Sautéed Peppers & Onions, Cilantro, Garlic, Lime on the side

Seared Chicken Breast (GF)

Cremeni Mushrooms, Roasted Garlic

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LUNCH BUFFETS

(CONTINUED)

SALAD

(Choice of two)

Traditional Cheddar Macaroni Cheese (VE)

Cauliflower Gratin (V, GF)

Parmesan Cheese

House-made Onion Rings

Grilled Vegetable Medley (V, VE, GF)

Marinated Grilled Asparagus (V, VE, GF)

Vegetable Fried Rice (V, VE, GF)

Simple French Fries (V, VE, GF)

Sea Salt

Green Beans with Garlic and Shallots (V, VE, GF)

Miniature Baked Potatoes (VE, GF)

Butter, Sour Cream, Chives, Cheddar Cheese

DESSERTS

Assorted Petite French Pastries





RECEPTION HORS D'OEUVRES

Minimum Order of 50 Pieces per Item

COLD

Brie Cheese, Caramelized Pecans on Toasted Crouton (VE)	\$7
Roasted Baby Beets, Boursin Cheese on Sourdough Crouton (VE)	\$7
Sliced Cherry Tomato, Basil & Mozzarella Skewer (VE, GF)	\$7
Yellow Tomato Gazpacho (V, VE)	\$7
Vietnamese Summer Spring Roll, Sweet Lime-Chili Sauce (GF)	\$8
Curry Chicken Philo Cup	\$9
Grilled Artichoke Bruschetta, White Bean Hummus (V, VE)	\$8
Tomato Bruschetta on Garlic Crouton (V, VE)	\$8
Smoked Salmon & Dill Cream Cheese on Pumpernickel Crouton	\$10
Ahi Tuna Tartar, Wasabi Caviar, Crème Fraîche in Crisp Wonton Cone	\$10
Thai Style Beef or Chicken Lettuce Cup, Lime-Mint Vinaigrette, Wasabi Tobiko	\$9
Smoked Salmon Tartare, Toasted Sesame Seeds, Crisp Wonton Cone	\$10
Antipasto Skewer (Salami, Aged Parmesan Cheese, Kalamata Olive) (GF)	\$7
Seared Ahi Tuna on Whole Wheat Crouton, Spicy Wasabi Edamame	\$10
Imported Prosciutto Di Parma Wrapped Grissini Stick	\$7
Ahi Poke Spoon with Wakami Salad, Pepper Threads	\$10
Miso Bass Lettuce Cup, Crispy Rice Stick, Miso-Mirin Mayo	\$10
Shrimp Ceviche Shooter, Spicy Mango Relish (GF)	\$10
Pastrami Salmon Lollipop, Mini Potato Pancake, Grain Mustard Aioli	\$9
Seared Tuna Niçoise Crostini, Herb Oil	\$10
Maryland Lump Crab & Lobster Roll, Toasted Parker Roll, Tarragon Aioli	\$10
Mini Lobster Taco, Vegetable Ribbons, Chipotle Cream	\$10

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RECEPTION HORS D'OEUVRES

(CONTINUED)

HOT



BBQ Pulled Pork Slider	\$9
Macaroni and Cheese Bites (VE)	\$7
Humboldt Fog Bleu Cheese & Bacon Tartlet in Puff Pastry Cup	\$7
Maple Glazed Baby Back Ribs (Display only)	\$9
Pigs in a Blanket	\$7
Curried Vegetable Samosa, Medjool Date & Mango Chutney (V, VE)	\$7
Spicy Lamb Burger with Cool Cucumber, Mint-Yogurt Sauce, Sea Salt Mini Bun	\$9
Mini Cubanito Sandwich, Slow Roasted Pork, Aged Swiss, Dill Pickle, Mustard	\$9
Stuffed Mushroom Cap with Boursin & Crab	\$10
Spinach, Artichoke & Boursin Quiche	\$7
Warm Brie & Quince Crostini, Tempura Grape, Balsamic Drizzle (VE)	\$7
Pork Belly Bao Bun, Green Onion, Cucumber, Five Spice Hoisin Glaze	\$9
Crispy Potato Pancake, Marmalade Onion & Wild Mushroom Ragout	\$7
Wild Mushroom Risotto Fritter, Herbed Garlic-Parmesan Dipping Sauce (VE)	\$7
Vegetarian Spring Roll, Sweet Chili Plum Sauce (V, VE, GF)	\$7
Bite Size Buffalo Cauliflower, Crispy Cauliflower, House-made Hot Sauce (V, VE)	\$7
Mini Prime Beef Slider, Caramelized Onions, Brie, Brioche Roll	\$9
Southern Style Fried Chicken Tender, Honey Mustard Dipping Sauce	\$9
Pork or Vegetable Potsticker, Toasted Sesame Soy	\$9
Petit Beef Wellington, Béarnaise Sauce	\$9
Seared Beef Tenderloin on Crostini with Gorgonzola and Onion Marmalade	\$9
Pesto Shrimp Kabob, Tomato-Garlic Chutney	\$10
Bacon Wrapped, Almond Stuffed Dates with Blue Cheese (NUTS)	\$7
Pancetta & Basil Wrapped Gulf Prawn	\$10
Thai Beef or Chicken Satay, Chili-Soy Peanut Dipping Sauce	\$9
Mini Crab Cake, Sweet & Spicy Mango Coulis	\$10
Fried Coconut Shrimp, Orange Horseradish Marmalade	\$10
Togarashi Spiced Tempura Prawn, Sesame Sriracha Soy Dipping	\$10
Pan Seared Diver Scallop, Parmesan Tuile, Crispy Pancetta, Sweet Pea Puree (GF)	\$10

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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

\$22

Choice of Three of the Following Flatbreads:

Margherita (VE)

Fresh Tomatoes, Basil, Fresh Mozzarella, Drizzle of EVOO

White (VE)

Creamy Garlic, Four Cheeses, Herbs

Sicilian

Italian Salami, Kalamata Olives, Aged Pecorino

Shrimp Scampi

Shrimp, Lemon Zest, Parsley, Sauvignon Blanc Cream Sauce

Vegetable (VE)

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

PASTA STATION

\$24

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 ala 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

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RECEPTION STATIONS

(CONTINUED)

SALAD STATIONS

Includes Basket of Sourdough Baguette or Rolls

\$24

Choice of Three of the Following Salads:

Frisée Leaves (GF)

Duck Confit, Saint Andreas Cheese, Pomegranate Vinaigrette

Singapore Noodles (GF, NUTS)

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

“M” Caprese Salad (VE, GF)

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 (VE, GF)

Micro Greens, Goat Cheese, White Balsamic

Niçoise (GF)

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

Baby Seasonal Field Greens (VE, GF)

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

Tomato Trio Platter (V, VE, GF)

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

Classic Spinach Salad (GF, NUTS)

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

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RECEPTION STATIONS

(CONTINUED)

MACARONI STATIONS

\$24

Choice of Three of the Following Macaroni:

Aged Cheddar Macaroni

Slow Roasted 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 (VE)

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

The “MMMMM” Macaroni & Cheese (VE)

Smoked Gouda, Boursin, White Cheddar, Parmesan Crust

Pasta Primavera (V, VE)

Grilled Vegetables, Toy Box Tomatoes, Citrus Gremolata, Lemon Olive Oil

SIGNATURE RISOTTO STATIONS

\$24

Choice of Three of the Following Risotto:

Aged Fontina Cheese Risotto (GF)

Sautéed Prosciutto, English Peas, Chervil

Mushroom Risotto (VE, GF)

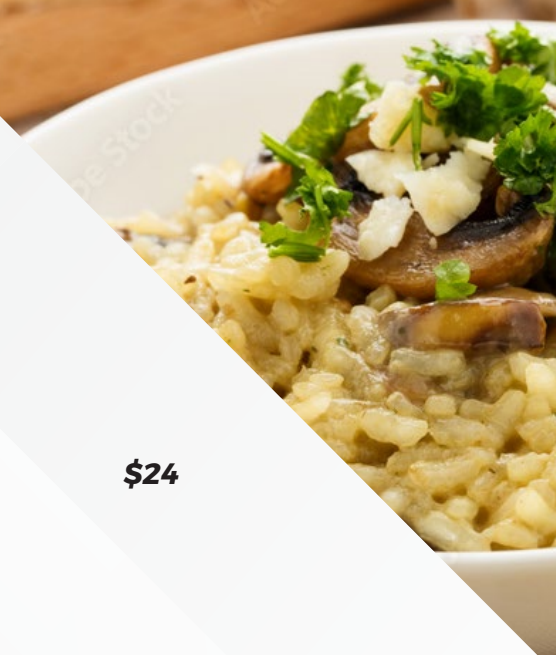
Sautéed Assorted Wild Mushrooms, Parmigiano-Reggiano, Herbs

Roasted Duck Risotto (GF)

Oven Dried Heirloom Cherry Tomatoes, Butternut Squash, Herbs

White Cheddar & Angus Beef Tenderloin Risotto (GF)

White Wine, Garlic, Rosemary



RECEPTION STATIONS

(CONTINUED)

SLIDER STATIONS

\$24

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

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

\$24

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

Beef Tenderloin Wrapped in Bacon (GF)

Picanha (GF)

Prime Cut of Sirloin Rubbed in Garlic

Linguisa (GF)

Brazilian Sausage

Lombo De Porco (GF)

Pork Loin Crusted with Parmesan Cheese

Pollo (GF)

Chili-Lime Marinated Chicken

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RECEPTION STATIONS

(CONTINUED)

SATAY STATIONS

\$24

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

Chicken Satay (NUTS)

Chili-Soy Peanut Sauce

Jamaican Jerk Pork (GF)

Mango-Red Pepper Relish

Teriyaki Marinated Beef

Pesto Grilled Vegetable Skewer (NUTS)

Garlic Herb Shrimp Skewer (GF)

Sweet Peppers, Onions

Moroccan Spiced Lamb (GF)

Cucumber Riata

Five Spiced Duck Breast (GF)

Ginger-Plum Sauce

ASIAN STATION

\$22

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 (GF)

House-made Plum Sauce

Crab Rangoon

House-made Plum Sauce

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RECEPTION STATIONS

(CONTINUED)

BUILD YOUR OWN POTATO STATION

\$22

Choice of Two of the Following:

Regular Fries (GF)

Sweet Potato Fries (GF)

Tater Tots (GF)

Small Baked Potatoes (GF)

Vegetarian Chili (V, VE, GF)

Nacho Cheese Sauce, Sour Cream, Chives, Crumbled Bacon,
Ketchup, Garlic-Parmesan Dipping Sauces

STREET TACO STATION

\$22

Choice of Two of the Following:

Spiced Shredded Chicken (GF)

Chipotle Julienne Steak (GF)

Lime Grilled Mahi-Mahi (GF)

Crispy Rock Shrimp

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



RECEPTION DISPLAYS

Platters Serve 25 Guests • Based on Price per Platter

M CHEESE GALLERY DISPLAY

Assorted American Artisanal Cheeses (VE, NUTS) \$450

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

Assorted International Artisanal Cheeses (VE, NUTS) \$500

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

Baked Brie en Croute (serves 15 guests) \$200

Raspberry Jam, Figs, Fresh Honeycomb and Water Crackers

Antipasto Platter (V, VE) \$500

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

Charcuterie Board \$500

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

Market Vegetable Crudités (VE, GF) \$350

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

Grilled Vegetables (V, VE, GF) \$300

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

Meze - Selection of Middle Eastern Dishes (VE) \$350

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

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RECEPTION DISPLAYS

PLATTERS SERVE 25 GUESTS · BASED ON PRICE PER PLATTER

SUSHI STATION

50 Pieces Minimum per Item

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

Maki Sushi Roll Selection

California Roll, Spicy Tuna Roll, Salmon Skin Roll, Shrimp Roll, Vegetable Roll, Salmon Roll, Dragon Roll, Eel Roll, California Crunch Roll

\$7 each

Nigiri Sushi Selection

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

\$7 each

Sashimi Selection

Fresh from the Market Tuna, Salmon, Yellow Tail

\$9 each

ICED SHELLFISH

Shellfish Display Serves contains 100 pieces

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

Jumbo Gulf Prawns (GF)

\$800

Cocktail Crab Claws (GF)

\$850

Alaskan King Crab Legs (GF)

Split 5 Inch Sections

MRKT

Oysters of the Season (GF)

Mignonette, Bottled Hot Sauces

\$800

Oysters Shooters

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

\$800

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CHEF'S CARVING STATION

***UNIFORMED CHEF'S FEE \$225**

Dijon-Pepper Crusted Tenderloin of Beef - Minimum Guarantee 20 Guests Red Wine Sauce, Horseradish Cream, Petite Rolls	\$22 per person
All Natural Prime Rib of Beef - Minimum Guarantee 30 Guests (GF) Red Wine Sauce, Horseradish Cream, Petite Rolls	\$22 per person
Roasted Rack of Australian Lamb - Minimum Guarantee 6 Guests Mint Lamb Jus	\$25 per person
Smoked Honey Glazed Ham - Minimum Guarantee 50 Guests (GF) Apricot Chutney, Mustard Aioli	\$15 per person
Herb-Roasted Turkey Breast - Minimum Guarantee 30 Guests Pan Gravy	\$15 per person
Mustard-Parsley Crusted Pork Loin - Minimum Guarantee 40 Guests (GF) Natural Pork Jus	\$15 per person
Furikake Crusted Loin of Ahi Tuna - Minimum Guarantee 20 Guests Ginger-Soy Sauce	\$25 per person
Vegetarian Strudel - Minimum Guarantee 20 Guests Assorted Sautéed Seasonal Vegetables	\$18 per person
Rotisserie Style Chicken - Minimum Guarantee 30 Guests (GF)	\$15 per person

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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

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

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PLATED DINNERS

(CONTINUED)

SOUP SELECTIONS

Sweet Corn Soup (GF)

Lump Crab, Avocado, Corn Kernels, Chive Oil

\$12

Lobster Bisque

Creamy Lobster Bisque, Lobster Dumplings

\$15

Lobster Bisque En Croute

Creamy Lobster Bisque, Lobster Dumplings, Flaky Pastry Crust

\$16

Tuscan Minestrone Soup (VE, GF)

Garlic Confit, Swiss Chard, EVOO, Parmesan Crisp

\$10

San Marzano Tomato Bisque (VE)

Creamy Tomato Soup, Fried Basil, Mini Grilled Cheese

\$12

San Marzano Tomato Bisque En Croute (VE)

Creamy Tomato Soup, Flaky Pastry Crust

\$14

Sweet Asparagus Soup

Lemon Olive Oil, Pancetta Crisp

\$12

Silky Butternut Squash Soup (VE, GF, NUTS)

Maple Crème, Toasted Hazelnuts

\$12

New England Clam Chowder

New Potatoes, Applewood Smoked Bacon

\$14

Cauliflower Soup (VE)

Chives, Gruyere Croutons

\$10

Creamy Five Onion Soup

Chives, Gruyere Croutons

\$10

Minted English Pea Soup

Herbed Pea Fritter, Rock Shrimp

\$12

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PLATED DINNERS

(CONTINUED)

APPETIZER SELECTIONS

Jumbo Lump Crab Cake

Sweet Corn Ragout, Crispy Smoked Bacon, Oven Dried Tomato, Corn Coulis

\$18

Caprese Cup (VE, GF)

Marinated Heirloom Cherry Tomatoes, Baby Fresh Mozzarella, Sweet Basil in a Crispy Parmesan Cup

\$14

Macadamia Scallops (GF, NUTS)

Two Macadamia Nut Crusted Scallops, Tempura Apples, Citrus Emulsion

\$18

Antipasto Plate

Imported Salamis, Marinated Artichokes, Roasted Peppers, Aged Pecorino Romano

\$16

Tiger & Diver (GF)

Marinated Grilled Colossal Tiger Shrimp & Diver Scallop, Zesty Cucumber Salad, Limoncello Reduction, Petit Greens

\$18

Jumbo Coconut Shrimp

Green Papaya Salad, Passion Fruit Mustard Sauce

\$16

Ahi Tuna Poke

Sushi Grade Ahi Tuna, Sesame Oil, Soy Sauce, Sweet Onion, Seasoned Seaweed Salad, Togarashi

\$18

Heirloom Beet Salad (VE, GF, NUTS)

Roasted Market Beets, Pickled Asian Pears, Fresh Goat Cheese, Hazelnut Brittle, Blood Orange Reduction

\$15

INTERMEZZO SELECTIONS

Choice of One of the Following Sorbet:

Lemon, Raspberry, Strawberry, Coconut, Mango

\$8

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PLATED DINNERS

(CONTINUED)

FISH & SEAFOOD SELECTIONS

Alaskan Halibut (seasonal March-November)

Sesame Seed Crusted, Lobster Potato Puree, Braised Baby Bok Choy, Heirloom Baby Carrots, Wasabi-Soy Emulsion

\$54

Macadamia Mahi-Mahi (GF)

Coconut Jasmine Rice, Mango-Papaya Relish, Plantain Chip, Toasted Macadamia Butter

\$49

Miso Sea Bass

Miso Glazed Bass, Wok Seared Asian Vegetables, Coconut Jasmine Rice, Shoyu Glaze

\$54

Pacific Salmon (GF)

Pan Roasted Salmon, Green Bean-Artichoke Ragout, Potato Rosti, Roasted Tomato Coulis

\$49

Rice Flake Chilean Bass

Crisp Rice Flake Crusted Bass, Green Tea Soba Noodles, Pearl Vegetables, Green Coconut Curry Sauce

\$54

Stuffed Prawns

Trio of Colossal Tiger Prawns Stuffed with King Crab, Herbed Risotto Cake, Market Vegetable Fricassee, Passion Fruit Beurre Blanc

\$50

Pacific Pink Snapper

Sweet Corn Succotash, Toasted Orzo Blend, Ravigote Sauce

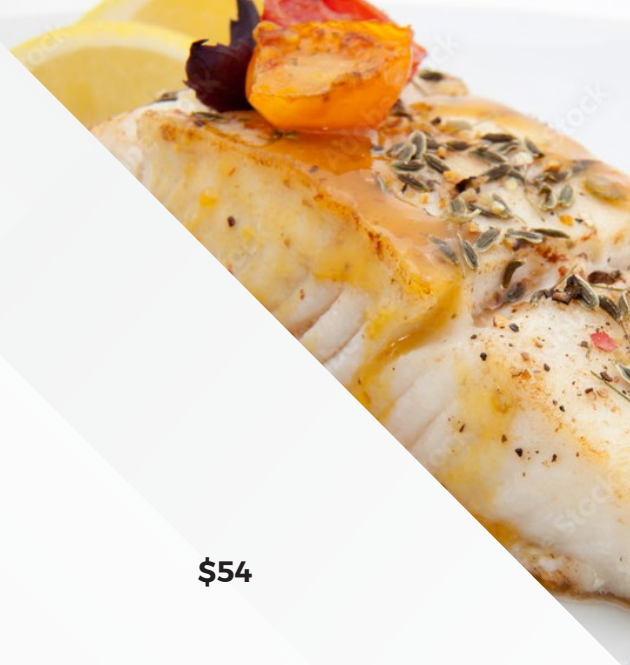
\$50

Australian Lobster Tail (GF)

8 oz Cold Water Lobster Tail Steamed with European Sweet Cream Butter, Lemon, Herbed Risotto Cake, Market Vegetable Fricassee

MRKT

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PLATED DINNERS

(CONTINUED)

POULTRY, PORK & BEEF SELECTIONS

Organic Chicken (GF)

Roasted Jidori Chicken, Kabocha Squash, Fava Bean, Wild Mushrooms, Oven Dried Tomato, Dauphine Potato, Natural Jus

\$40

Herb Grilled Chicken Breast (GF)

Roasted Artichokes, Oven Dried Tomato, Broccolini, Garlic, Potato Gratin, Creamy White Wine-Caper Sauce

\$40

Chicken Saltimbocca (GF)

Sautéed Chicken Topped with Prosciutto, Fried Sage, Fontina Cheese, Broccolini, Risotto Cake, Marsala Butter Sauce

\$49

Pork Tenderloin (GF)

Mustard-Rosemary Crusted Tenderloin Medallions, Haricot Vert-Yellow Wax Bean Ragout, Sweet Potato Gratin, Caramelized Apples, Vanilla Bean Reduction

\$49

Wild Mushroom Crusted Filet Mignon (GF)

8 oz, Truffled Potato Gratin, Lemon Herb Asparagus, Cote du Rhone Sauce

\$56

Bleu Cheese Crusted Filet Mignon (GF)

8 oz, Grilled Asparagus, Potato Rosti, Port Wine Reduction

\$56

Grilled NY Strip Loin (GF)

12 oz, Maître d'Hôtel Butter, Green Onion-Horseradish Potato Puree, Market Baby Vegetables, House-made Worcestershire Sauce

\$54

Bone-In Ribeye Steak

Caramelized Shallots, Anna Potatoes, Fresh Thyme, Brandy Peppercorn Sauce

\$60

Roasted Prime Rib

Choice Aged, Potato Lyonnaise, Roasted Garlic-Herb Butter, Creamy Horseradish Sauce, Grilled Asparagus, Roasted Provencal Tomato

\$52

Beef Short Ribs

Chianti Braised Prime Short Ribs, Glazed Chestnuts, Porcini Mushrooms, Fingerling Sweet Potatoes, Red Wine Jus

\$54

Herb Grilled Bone-In Lamb Porterhouse (GF)

Roasted Eggplant Stuffed with Basquaise Vegetables, Potato Dauphine, Rosemary Jus

\$52

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PLATED DINNERS

(CONTINUED)

VEGETARIAN SELECTIONS

Yukon Potato Gnocchi

Light Potato Dumplings, Sautéed Wild Mushrooms, Asparagus, Parmesan Emulsion

\$40

Pumpkin Ravioli

Japanese Pumpkin & Butternut Squash Ravioli, Fresh Pomodoro-Sage Butter Sauce

\$40

Pan Fried Chickpea Cake

Charcoal Grilled Zucchini, King Mushroom Relish, Red Pepper Coulis

\$40

Mushroom Tortellini

Porcini Mushroom Tortellini, Vegetable Ribbons, Wild Mushroom Emulsion

\$40

Gluten Free Ravioli

Chef's Choice of Gluten Free Ravioli

\$42

Roasted Vegetable Wellington

Roasted Seasonal Vegetables, Spinach Pesto, Wrapped in Puff Pastry, Spicy Piquillo Pepper Coulis

\$42

COMBINATION SELECTIONS

Maui Onion Crusted Tenderloin of Beef & Pan Seared Striped Bass (GF)

Cabernet Reduction, Roasted Baby Beets, Potato Cake, Baby Heirloom Tomato-Pineapple Relish

\$70

Braised Short Rib & Roasted Shrimp

Pepper Jack Grits, Roasted Root Vegetable, Haystack Onions, Côte du Rhône Sauce

\$70

Coffee Rubbed Beef Tenderloin & Herb Grilled Prawns (GF)

Vintage Port Reduction, Orange Butter Sauce, Yukon Potato Rosti, Market Vegetable

\$75

Grilled Teriyaki Pork Tenderloin & Seared Pacific Pink Snapper (GF)

Bamboo Rice, Grilled Pineapple, Charred Shishito Peppers, Blistered Cherry Tomatoes

\$70

Horseradish Crusted Beef Tenderloin & Seared Diver Scallops (GF)

Grilled Asparagus, Port Sauce, Sofrito Yukon Potato Puree, Passion Beurre Blanc

\$75

Proscuitto-Boursin Stuffed Airline Chicken Breast & Seared Pacific Salmon (GF)

Risotto Cake, Braised Fennel

\$65

Grilled Beef Tenderloin & Herb Crusted Halibut (seasonal) (GF)

Roasted Peewee Potatoes, Cipollini Onions, Trumpet Mushrooms,
House-made Worcestershire Sauce, Tomato Emulsion

\$75

Classic Surf N Turf (GF)

Petit Beef Tenderloin, Chianti Wine Sauce, Garlic Roasted Spinach, Potato Galette,
Roasted Australian Lobster Tail, Herb Drawn Butter, Lemon

\$70

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PLATED DINNERS

(CONTINUED)

DINNER PLATED DESSERT SELECTIONS

\$13 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 "MMMM" Chocolate & Caramel Mousse

Chocolate Mousse, Layer Cake, Caramel Mousse Quenelle

Grand Marnier Crème Brûlée (GF, NF)

Glazed Sugar Crust

Grand Marnier Crème Brûlée

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

Snicker Bar

Chocolate, Caramel and Peanuts

Berry Crumble (NF)

Berries, Streusel 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

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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

\$120

Choice of one 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

Classic Spinach Salad (GF, NUTS)

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 (GF)

White Wine, Fennel, Butter, Herbs

Grilled Lobster Tail - One Lobster Tail per Guest (GF)

Herbed-Lemon Butter

New York Steak

Whiskey Peppercorn Sauce

Potato Bar (GF)

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

Creamed Corn (VE)

Grilled Seasonal Vegetables (V, VE, GF)

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

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DINNER BUFFETS

*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.

BARBECUE DINNER BUFFET

\$98

Green and Red Cabbage Cole Slaw (GF)

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 (GF)

BBQ Spiced Pacific Salmon Steaks (GF)

Cumin, Chili-Garlic Rotisserie Chicken (GF)

House Smoked Cola Glazed Beef Brisket (GF)

Sides

Green Beans with Garlic and Shallots (V, VE, GF)

Miniature Baked Potatoes with Butter, Sour Cream, Chives and Cheddar Cheese (VE, GF)

Seasonal Farmers Market Vegetables (V, VE, GF)

Jalapeno Corn Bread & Whipped Honey Butter

Desserts

Fruit Cobbler

Caramel-Banana Bread Pudding

Pecan Pie

Fudge Brownies

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DINNER BUFFETS

(CONTINUED)

ITALIAN RIVIERA BUFFET

\$98

Caesar Salad

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

Antipasto Salad (GF)

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

“M” Caprese Salad Platter (VE, GF)

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

Fennel Orange Olive Salad (V, VE, GF)

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

Grilled Jumbo Asparagus (V, VE, GF)

Toasted Pine Nuts, Lemon Zest

Creamy Mascarpone Polenta (VE)

Traditional Chicken Cacciatore (GF)

Caramelized Onions, Mushrooms, Tomatoes, Kalamata Olives

Grilled Salmon (GF)

Limoncello Reduction Sauce, Capers

Beef Short Ribs

Chianti Braised Prime Short Ribs, Porcini Mushrooms, Red Wine Jus

Focaccia Bread

Tiramisu

Mini Cannolis

Ricotta Cheesecake

Bitter Chocolate Amaretto Cake

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DINNER BUFFETS

(CONTINUED)

LUX BUFFET

\$110

Beet & Goat Cheese Salad (VE, GF)

Red and Yellow Beets, Goat Cheese, White Balsamic Vinaigrette

Mixed Baby Greens, Radicchio & Endive Salad (V, VE, GF)

Julienne Apple, Apple Cider Reduction

Sweet Gem Caesar Salad

Crispy Pancetta, Parmesan Croutons, Creamy Garlic Dressing

Creamy Parmesan & Mascarpone Polenta (VE, GF)

Roasted Fingerling Potatoes (V, GF, NUTS)

Fresh Herbs, Roasted Garlic, Evoo

Haricot Vert Amandine (V, GF, NUTS)

Butter, Shaved Almonds

Grilled Breast of Chicken (GF)

Roasted Artichokes, Fresh Herbs, Thyme Jus

Blue Crab Stuffed Shrimp (NUTS)

Pine Nuts, Crustacean Cream Sauces

Petit Filet Mignon

Balsamic Cipollini Onions, Port Wine Sauce

Fresh Seasonal Mini Fruit Tarts

New York Style Cheesecake

Fresh Berry Crème Brûlée (GF)

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DINNER BUFFETS

(CONTINUED)

SOUTH OF THE BORDER

\$98

Seafood Ceviche (GF)

Shrimp, Calamari, Scallops, Sweet Peppers

Jicama & Cucumber Salad (V, VE, GF)

Jicama, Fresh Cucumber, Orange Segments, Spicy Chili Vinaigrette

Mixed Greens Salad (V, VE, GF)

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

Carne Asada (GF)

Marinated Beef, 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 (V, VE, GF)

Zucchini, Corn, Peppers, Cilantro, Lime

Warm Churros

Whipped Cream, Chocolate Sauce

Tres Leches Cake Shooters

Petite Caramel Flan (GF)

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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

\$22

Assorted House-made 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 (GF)

\$22

Caramelized Bananas, Brown Sugar, Rum, Vanilla Gelato

HOMEMADE MINI DONUTS

Fluffy, Sweet and Delicious Mini Donuts made right before your eyes in a special donut machine.

Select 4 toppings (Chocolate, Lemon, Sugar and Cinnamon, Powdered Sugar, Strawberry with Sprinkles, Maple with Bacon Bits)

Tiered Pricing

- **Minimum of 25 - 50 People** **\$22**
Rental of \$250 and Chef Attendant of \$225
- **51 - 80 People** **\$20**
Rental of \$250 and Chef Attendant of \$225
- **81 - 100 People** **\$18**
Rental of \$250 and Chef Attendant of \$225
- **101 plus** **\$22**
Rental is waived and Chef Attendant of \$225

CRÊPE STATION

\$22

Freshly Made Crêpes

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

CUPCAKE STATION

\$20

Assortment of Baby Cakes Gourmet Mini Cupcakes

Choice of Three of the Following Cupcakes

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

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DESSERT STATIONS

(CONTINUED)

WAFFLE STATION

Choice of Three

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

\$22

CHOCOLATE FOUNTAIN STATION

Dark Chocolate or Milk Chocolate Fountain

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

\$22

SWEETS STATION

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

\$20



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.

Super Premium Cocktails	\$15
Premium Cocktails	\$12
Deluxe Cocktails	\$10
Cordials, Ports, Cognacs	\$14
Wines by the Glass	\$12
Imported Beer	\$10
Domestic Beer	\$9
Soft Drinks	\$6
Juices	\$7
Mineral Waters	\$7

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.

Super Premium Cocktails	\$16
Premium Cocktails	\$13
Deluxe Cocktails	\$11
Cordials, Ports, Cognacs	\$15
Wines by the Glass	\$13
Imported Beer	\$11
Domestic Beer	\$10
Soft Drinks	\$7
Juices	\$8
Mineral Waters	\$8

Food & Beverage prices are subject to change and do not include current Nevada sales tax of 8.375% service charge. Pricing can be guaranteed up to three (3) months in advance.



BEVERAGE PACKAGES

BARTENDERS REQUIRED AT \$225 PER 100 GUESTS

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	\$14
Martinis	\$14
Mojitos	\$14
Sangria	\$14
Tropical Cocktails	\$14
Scotch Tasting	\$18
Wine Tasting	Price Per Bottle
Champagne Toast	Price Per Bottle

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

Food & Beverage prices are subject to change and do not include current Nevada sales tax of 8.375% service charge. Pricing can be guaranteed up to three (3) months in advance.

BEVERAGE PACKAGES

BARTENDERS REQUIRED AT \$225 PER 100 GUESTS

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

Smirnoff Vodka, Beefeater Gin, Jim Beam Bourbon, Dewar's Scotch, Bacardi Rum, Sauza Silver Tequila, Blended Whiskey Canadian Club, Christian Brothers Brandy

1 hr	\$28
2 hr	\$36
3 hr	\$46
4 hr	\$50

Premium Package

Tito's Vodka, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Knob Creek Bourbon, Jack Daniels, Chivas Scotch, Crown Royal Blended Whiskey, Patron Silver Tequila, Hennessey Brandy

1 hr	\$32
2 hr	\$40
3 hr	\$50
4 hr	\$54

Ultra Premium Package

Grey Goose Vodka, Hendricks Gin, Basil Hayden Bourbon, Crown Royal Reserve Blended Whiskey, Rum, The Macallan 12-year Scotch, Casamigos Blanco Tequila, Remy Martin 1738 Brandy

1 hr	\$38
2 hr	\$46
3 hr	\$56
4 hr	\$60

Beer & Wine Package

Heineken, Corona, Heineken 0.0 n/a, Budweiser, Bud Light, Coors Light, Cabernet Sauvignon, Chardonnay, White Zinfandel

1 hr	\$26
2 hr	\$32
3 hr	\$38
4 hr	\$42

Food & Beverage prices are subject to change and do not include current Nevada sales tax of 8.375% service charge. Pricing can be guaranteed up to three (3) months in advance.