

Catering Menu



RESORT
LAS VEGAS

THANK YOU FOR YOUR INTEREST IN THE 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.

For your reference menu items are labeled for the below dietary needs:

V Vegetarian | **VE** Vegan | **GF** Gluten-Free | **NF** Nut-Free | **DF** Dairy-Free





REFRESHMENT BEVERAGES

M Signature Italian Roast Coffee, Decaffeinated Coffee	\$98 PER GALLON
Deluxe Herbal Teas	\$98 PER GALLON
Fresh Brewed Iced Tea or Arnold Palmer or Lemonade	\$98 PER GALLON
Fruit-Infused Water (choice of 1) (Strawberry, Mint, Cucumber Lime, Watermelon Basil, Pineapple Ginger)	\$95 PER GALLON
Individual Assorted Fruit Juices (Apple, Tomato, Cranberry, OJ, Grapefruit)	\$7 EACH
Orange Juice, Grapefruit Juice, Cranberry Juice, Apple Juice	\$95 PER GALLON
Milk (Whole, Skim or 2%)	\$15 PER QUART
Specialty Milk (Almond or Soy)	\$20 PER QUART
Individual Chocolate Milk	\$5 EACH
Assorted Coca-Cola Soft Drinks	\$6 EACH
M Bottled Water	\$5 EACH
Smartwater	\$7 EACH
Bottled Sparkling Water	\$7 EACH
Assorted Vitamin Water	\$7 EACH
Assorted Starbucks Frappuccinos and Double Shots	\$8 EACH
Bottled Fruit Juice Smoothies	\$10 EACH
Energy Drinks	\$7 EACH
Powerade	\$7 EACH

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VILLAGGIO DEL SOLE BREAK ITEMS

Freshly Baked Gluten-Free Assortment GF	\$80 PER DOZEN
Pastries, Muffins with Butter, Honey, & Preserves	
Artisanal Breakfast Pastries V NF	\$65 PER DOZEN
Fruit Danish, Cheese Pockets, Cinnamon Rolls, Apple Turnovers	
Assorted Miniature French Pastries V NF	\$65 PER DOZEN
Choose Four: Red Velvet Cupcakes, Chocolate Cake, Fruit Tarts, New York Cheesecake, Banana Cream Pie, Coconut Panna Cotta, Tropical Passion Fruit Panna Cotta, Raspberry Shooter	
Fresh Baked Croissants, Coffee Cake, Cinnamon Rolls V NF	\$67 PER DOZEN
Soft Bagel Assortment with Cream Cheese V NF	\$65 PER DOZEN
Assorted Freshly Baked Biscotti V NF	\$63 PER DOZEN
Assorted Freshly Baked Muffins V NF	\$67 PER DOZEN
Lemon-Blueberry, Raspberry, Chocolate Chip	
Assorted "Baby Cakes" Cupcakes LARGE SIZE V NF	\$65 PER DOZEN
Red Velvet, Chocolate-Orange, White on White, Chocolate	
Assorted "Baby Cakes" Cupcakes MINIATURE SIZE V NF	\$55 PER DOZEN
Red Velvet, Chocolate-Orange, White on White, Chocolate	
Assorted Freshly Baked Jumbo Gourmet Cookies V NF	\$68 PER DOZEN
Chocolate Chip, Oatmeal Raisin, Chocolate with White Chocolate Chips	
Dark Chocolate-Dipped Rice Krispie Bars V NF	\$68 PER DOZEN
Chocolate-Dipped Pretzel Sticks V NF	\$50 PER DOZEN
Assorted Tea Cookies	\$60 PER DOZEN
Shortbread, Biscotti	
Double-Chocolate Fudge Brownies, Blondies, Lemon Bars V NF	\$68 PER DOZEN
White and Dark Chocolate-Dipped Strawberries V GF NF	\$70 PER DOZEN
Assorted Miniature Chocolates <i>REQUIRES 3-DAY PREPARATION</i>	\$50 PER DOZEN
Assorted Cake Pops V NF	\$65 PER DOZEN
Assorted French Macarons V	\$65 PER DOZEN
Assorted Gourmet Ice Cream Bars or Fruit Bars V NF	\$7 EACH
Assorted Whole Seasonal Fruit VE GF NF	\$72 PER DOZEN

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VILLAGGIO DEL SOLE

BREAK ITEMS (CONTINUED)



Sliced Fruit Spears in a Rocks Glass VE GF NF	\$13 EACH
Fruit Skewers with Yogurt Dip V GF NF	\$7 EACH
Individual Yogurt V GF NF	\$6 EACH
Individual Greek Yogurt V GF NF	\$8 EACH
Fruit Berries, Yogurt and Granola Parfaits V GF	\$12 EACH
Granola, Candy Bars	\$6 EACH
Power Bars and Energy Bars	\$7 EACH
Individual Bags of Assorted Chips	\$6 EACH
Individual Bags of Popcorn, Caramel Corn	\$6 EACH
Pretzel Bites VE NF	\$72 PER DOZEN
CHOOSE ONE: Cheese Sauce or Honey Mustard Dipping Sauce	
Mini Corn Dogs NF	\$52 PER DOZEN
Yellow Mustard & Ketchup	
Individual Bags of Trail Mix <i>CONTAINS NUTS</i>	\$7 EACH
Individual Bags of Assorted Deluxe Mixed Nuts <i>CONTAINS NUTS</i>	\$7 EACH
Individual Bags of Snack Mix <i>CONTAINS NUTS</i>	\$7 EACH
Assorted Mini Tea Sandwiches NF	\$72 PER DOZEN
CHOOSE THREE: Cucumber & Herb Cheese, Smoked Turkey & Cranberry, Black Forest Ham & Swiss, Rare Roast Beef & Horseradish	
Assorted European-Style Open-Faced Finger Sandwiches NF	\$75 PER DOZEN
CHOOSE THREE: Herb-Grilled Chicken Breast with Boursin & Asparagus, Grilled Shrimp with Serrano Ham, Piquillo Pepper Mayo Smoked Salmon with Lemon Caper & Dill Cream Cheese	
Traditional Baba Ghanoush VE NF SERVED IN ROCKS GLASS	\$12 PER PERSON
Pita Chips or Vegetables	
Crudités with Hummus VE GF NF SERVED IN ROCKS GLASS	\$12 PER PERSON

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BREAK PACKAGES

BREAK PACKAGES ARE BASED ON A 30 MINUTE TIME PERIOD AND REQUIRE A MINIMUM OF 20 GUESTS.
BASED ON PRICE PER GUEST, BEVERAGES NOT INCLUDED.

Movie Night	\$24
Popcorn, Caramel Corn, Assorted Bags of Chips & Assorted Candy	
Sweet Tooth	\$18
Assorted Cookies, Chocolate Crèmeux and Mini Doughnut Bites, Whipped Cream, Raspberry Sauce	
Protein Time	\$26
Domestic and Imported Cheeses, Crackers, Greek Yogurt and Dried Fruit	
Smoothies & More	\$18
Strawberry-Banana or Seasonal Mixed Berry Smoothies, Assorted French Pastries, Whole Fresh Seasonal Fruit	
Barista-Attended Espresso Break <i>BARISTA REQUIRED/MINIMUM OF 50 GUESTS</i>	\$24
Biscotti, Blueberry Scones and Chocolate-Dipped Pretzel Sticks	
M Signature Break	\$28
Melon Bites with Feta Cheese & Balsamic, Grilled Jidori Chicken Sliders, Individual Crudités Cups, Assorted Macarons and Tea Cookies	
South of the Border	\$25
Corn Tortilla Chips, Assortment of Salsas, Guacamole, Vegetable Empanadas, Cinnamon Churros & Chocolate Dipping Sauce	
Chocolate Fantasy	\$20
Double-Chocolate Fudge Brownies, Large Chocolate Chip Cookies, Large White Chocolate Dark Chocolate-Dipped Rice Krispie Bars, Hot Chocolate with Marshmallows	
7th Inning Stretch	\$26
Mini Corn Dogs with Ketchup, Warm Jumbo Pretzels with Yellow Mustard & Cheese Dipping Sauce, Bags of Potato Chips and Popcorn	
Health Nut <i>V DF</i>	\$23
Fresh Seasonal Sliced Fruit & Berries, Granola & Energy Bars, Bran Muffins, Individual Trail Mix, Celery & Carrot Sticks with Hummus	

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CONTINENTAL BREAKFASTS

BASED ON 2 HOURS FOR A MINIMUM OF 25 GUESTS. FOR 20-24 GUESTS AN ADDITIONAL \$10 PER PERSON WILL BE ADDED.
BASED ON PRICE PER GUEST.

THE CONTINENTAL BREAKFAST

\$34

Freshly Squeezed Orange Juice & Cranberry Juice **VE** | **GF**

Seasonal Fruits & Berries **VE** | **GF** | **NF**

Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves **V** | **NF**

M Signature Roast Coffee, Decaffeinated Coffee and Deluxe Herbal Teas

THE DELUXE CONTINENTAL BREAKFAST

\$36

Freshly Squeezed Orange Juice & Cranberry Juice **VE** | **GF**

Seasonal Fruits & Berries **VE** | **GF** | **NF**

Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves **V** | **NF**

Assorted Dry Cereals, Granola, Whole & Skim Milk

M Signature Roast Coffee, Decaffeinated Coffee and Deluxe Herbal Teas

THE HEALTHY START CONTINENTAL BREAKFAST

\$38

Freshly Squeezed Orange Juice & Cranberry Juice **VE** | **GF**

Seasonal Fruits & Berries **VE** | **GF** | **NF**

Assorted Greek Yogurts **V** | **GF** | **NF**

Chef's House-Made Multigrain Muffins, Honey & Agave Nectar **V** | **NF**

Assorted Dry Cereals, Granola, Whole & Skim Milk

Oatmeal, Raisins, Brown Sugar **VE** | **GF** | **NF**

M Signature Roast Coffee, Decaffeinated Coffee and Deluxe Herbal Teas

THE M CONTINENTAL BREAKFAST

\$42

Freshly Squeezed Orange Juice & Cranberry Juice **VE** | **GF**

Seasonal Fruits & Berries **V** | **GF** | **NF**

Assorted Yogurts **V** | **GF** | **NF**

Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves **V** | **NF**

Assorted Dry Cereals, Granola, Whole & Skim Milk

CHOOSE ONE:

Warm Breakfast Croissant Sandwich, Scrambled Eggs, Ham, Swiss Cheese **NF**

Breakfast Burrito, Warm Tortilla, Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Scallions,
(Salsa & Sour Cream on the Side) **NF**

English Muffin, Scrambled Eggs, Sausage Patty, American Cheese **NF**

Gluten-Free Bagel, Scrambled Eggs, Ham, American Cheese **NF**

M Signature Roast Coffee, Decaffeinated Coffee and Deluxe Herbal Teas

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CONTINENTAL BREAKFAST ENHANCEMENTS

Warm Breakfast Croissant Sandwich **NF** \$108 PER DOZEN
Scrambled Eggs, Ham, Swiss Cheese

Breakfast Burrito **NF** \$108 PER DOZEN
Warm Tortilla, Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Scallions
(Salsa & Sour Cream on the Side)

English Muffin Breakfast Sandwich **NF** \$108 PER DOZEN
Scrambled Eggs, Sausage Patty, American Cheese

Scrambled Eggs & Applewood Smoked Bacon **GF** | **NF** \$16 PER PERSON

Fresh Berries, Yogurt, & Granola Parfaits **V** \$12 PER PERSON

Waffles **V** | **NF** \$12 PER PERSON
Served with Warm Maple Syrup, Whipped Cream, Preserves and Butter

Tofu Scramble **VE** | **GF** | **NF** \$10 PER PERSON

Steel-Cut Irish Oatmeal **V** | **NF** | **DF** \$10 PER PERSON
Cinnamon, Brown Sugar, Agave Nectar, Raisins, Dried Cranberries

Avocado Toast **V** | **NF** \$12 PER PERSON
Seven-Grain Bread, Avocado Spread, Sun-Dried Tomatoes, Crumbled Feta,
Microgreens, Balsamic Glaze

Fresh Bagel Assortment **V** | **NF** \$65 PER DOZEN
Regular & Low-Fat Cream Cheeses

Gluten-Free Bagel **V** | **GF** | **NF** \$85 PER DOZEN
Regular & Low-Fat Cream Cheeses

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BREAKFAST BUFFETS

BASED ON 2 HOURS MAXIMUM FOR A MINIMUM OF 25 GUESTS. FOR 20-24 GUESTS AN ADDITIONAL \$10 PER PERSON WILL BE ADDED.

BASED ON PRICE PER GUEST. SELECTIONS MAY NOT BE SPLIT BETWEEN TWO MEAL PERIODS.

AMERICAN BREAKFAST BUFFET

\$50

Freshly Squeezed Orange Juice & Cranberry Juice **VE** | **GF**

Seasonal Fruits & Berries **V** | **GF** | **NF**

Assorted Yogurts **V** | **GF** | **NF**

Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves **V** | **NF**

Farm-Fresh Scrambled Eggs, Garden-Snipped Chives **GF**

Cinnamon French Toast, Apple Raisin Compote, Maple Syrup, Butter **V** | **NF**

O'Brien Potatoes, Sautéed Peppers & Onions **V** | **GF** | **NF** | **DF**

CHOOSE TWO BREAKFAST MEATS:

Applewood Smoked Bacon, Turkey Sausage, Pork Link Sausage, Ham, Chicken-Apple Sausage

M Signature Roast Coffee, Decaffeinated Coffee and Deluxe Herbal Teas

SPA MIO BREAKFAST

\$50

Freshly Squeezed Orange Juice & Cranberry Juice **VE** | **GF**

Seasonal Fruits & Berries **V** | **GF** | **NF**

Assorted Yogurts **V** | **GF** | **NF**

Dried Fruit

Wheat Toast with Jams & Preserves

Oatmeal, Raisins & Brown Sugar **VE** | **NF**

Scrambled Egg White Frittata, Roasted Tomatoes, Spinach, Garden Herbs **V** | **GF** | **NF**

Whole Grain Pancakes, Berry Compote with Maple Syrup

Roasted Sweet Potatoes O'Brien **V** | **GF** | **NF** | **DF**

Turkey Bacon & Chicken-Apple Sausage **GF** | **NF** | **DF**

M Signature Roast Coffee, Decaffeinated Coffee and Deluxe Herbal Teas

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BREAKFAST BUFFETS

(CONTINUED)

THE M BREAKFAST BUFFET

\$54

Freshly Squeezed Orange Juice & Cranberry Juice **VE** | **GF**
Sliced Seasonal Fruits & Berries **V** | **GF** | **NF**
Assorted Yogurts **V** | **GF** | **NF**
Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves **V** | **NF**
Farm-Fresh Scrambled Eggs, Garden-Snipped Chives **GF**
Traditional Hash Browns **VE** | **GF** | **NF**
Buttermilk Pancakes or Belgian Waffles, Vermont Maple Syrup, Butter, Sliced Strawberries
M Signature Roast Coffee, Decaffeinated Coffee and Deluxe Herbal Teas

CHOOSE TWO:

Applewood Smoked Bacon, Turkey Sausage, Grilled Pork Link Sausage, Ham,
Chicken-Apple Sausage **GF** | **NF** | **DF**

ENHANCEMENT ADDITIONAL \$5 PER GUEST

CHOOSE ONE INDIVIDUAL BREAKFAST QUICHE:

Spinach & Goat Cheese
Vegetable
Ham & Gruyère

SOUTH OF THE BORDER BREAKFAST BUFFET

\$52

Freshly Squeezed Orange Juice & Cranberry Juice **VE** | **GF**
Sliced Seasonal Fruits & Berries **V** | **GF** | **NF**
Freshly Baked Cornbread with Whipped Honey Butter and Preserves **V** | **NF**
Breakfast Burrito, Scrambled Eggs, Refried Beans, Bacon, Flour Tortillas **NF** | **DF**
Traditional Huevos Rancheros **V** | **GF** | **NF** | **DF**
Chorizo & Pappas **GF** | **NF**
Included Toppings: Guacamole, Cilantro, Diced White Onion, Salsa Fresca,
Tomatillo Salsa, Cheddar Cheese, Sour Cream, Hot Sauce **V** | **GF** | **NF**
M Signature Roast Coffee, Decaffeinated Coffee and Deluxe Herbal Teas

BREAKFAST BUFFET ENHANCEMENTS

ADDITION TO YOUR BREAKFAST BUFFET

UNIFORMED CHEF'S REQUIRED AT A FEE OF \$225 FOR CARVING & ACTION STATIONS**

DELUXE OMELET STATION** GF | NF UNIFORMED ATTENDANT REQUIRED

\$22 PER PERSON

CHOOSE THREE:

Red & Green Bell Peppers, Wild Mushrooms, Onions, Asparagus,
Scallions, Avocado, Vine-Ripened Tomato, Chives, Baby Spinach

CHOOSE THREE:

Monterey Jack, Aged Cheddar, Goat Cheese, Manchego, Provolone, Crumbled Feta, Swiss

CHOOSE TWO:

Applewood Smoked Bacon, Chorizo Sausage, Chicken-Apple Sausage, Italian Sausage, Ham

SMOKEHOUSE SALMON NF DISPLAYED

\$18 PER PERSON

Sliced Red Onion, Vine-Ripened Tomatoes, Capers, Lettuce, Assorted Bagels,
Regular Cream Cheese, Low-Fat Cream Cheese

MORNING TOSTADAS NF UNIFORMED ATTENDANT REQUIRED

\$23 PER PERSON

Warm Crispy Tortillas Garnished to Order
Served with Salsa Roja and Salsa Verde

CHOOSE TWO:

Chorizo, Sweet Peppers, Potato, Onion, Cilantro, Avocado, Refried Beans

Scrambled Eggs, Bacon Lardons, Pico de Gallo, Queso Cotija

Scrambled Eggs, Grilled Corn, Black Beans, Tomato, Mexican Crema

EGGS BENEDICT

\$10 PER PERSON

Toasted English Muffin, Creamy Hollandaise

EGGS FLORENTINE

\$10 PER PERSON

Toasted English Muffin, Hot House Tomato, Blanched Spinach, Poached Egg, Creamy Hollandaise

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PLATED LUNCHES

MINIMUM OF 25 GUESTS. FOR 20-24 GUESTS AN ADDITIONAL \$10 PER PERSON WILL BE ADDED.

MINIMUM THREE (3) COURSE LUNCHEON MENU CHOICE OF SOUP OR SALAD, ENTRÉE & DESSERT.

SERVED WITH FRESHLY BAKED ARTISAN ROLLS & BUTTER, M SIGNATURE ROAST COFFEE, DECAFFEINATED COFFEE, DELUXE HERBAL TEAS.

IF MULTIPLE ENTRÉES ARE NEEDED, PLEASE SEE YOUR CSM FOR REQUIREMENTS.

CHOOSE ONE:

Sweet Corn Soup NF	\$14
Lump Crab, Avocado, Corn Kernels, Chive Oil	
Chicken Noodle Soup NF	\$10
Chicken Breast, Celery, Carrots, Onion, Wavy Egg Noodles	
Silky Butternut Squash Bisque V GF NF	\$12
Maple Cream	
Lobster Bisque En Croûte NF	\$16
Creamy Lobster Bisque, Lobster Dumplings, Flaky Pastry Crust	
San Marzano Tomato Bisque En Croûte V NF	\$16
Creamy Tomato Soup, Fried Basil, Flaky Pastry Crust, Served with Mini Grilled Cheese	
Tuscan Minestrone VE GF NF	\$10
Italian Vegetables	
Tri-Color Salad V NF	\$10
Arugula, Radicchio, Endive, Oven-Dried Tomatoes, Goat Cheese, Balsamic Reduction	
Roasted Artichoke Salad GF NF	\$14
Peppers, Eggplant, Pecorino, Cherry Tomato Confit, Frisée, Crispy Prosciutto	
Classic Caesar Salad NF	\$10
Hearts of Romaine, Herbed Croutons, Shaved Parmesan	
Baby Field Greens Salad V GF NF	\$12
Poached Pears, Blue Cheese, Port Vinaigrette	
Baby BLT Salad GF NF	\$12
Baby Iceberg Wedge, Shaved Red Onion, Heirloom Cherry Tomatoes, Crisp Smoked Bacon, Blue Cheese Dressing	
Caprese Salad V GF NF	\$14
Fresh Mozzarella, Vine-Ripened Tomatoes, Baby Arugula, EVOO, Balsamic Reduction	

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PLATED LUNCHES

(CONTINUED)

CHOOSE ONE ENTRÉE:

Rosemary-Roasted Free-Range Breast of Chicken GF | NF \$40
Grilled Asparagus, Mascarpone Polenta, Natural Chicken Jus

Chicken Saltimbocca GF | NF \$40
Potato Gratin, Broccolini, Lemon, Garlic, Red Chili Flakes

Vegan Wellington VE | GF | NF \$40
Impossible Meat, Julienned Vegetables, Romesco

Chicken Breast Dijonnaise GF | NF \$40
Potato Gratin, Seasonal Greens, Mustard Sauce

Grilled Petit Filet GF | NF \$48
Roasted Sweet Potatoes, Wild Mushroom Ragout, Green Peppercorn Sauce

Braised Short Rib NF \$48
Potato Fondant, Roasted Root Vegetables, Red Wine Jus

Roasted Pork Loin GF | NF \$40
Granny Smith Apple & Vanilla Bean Chutney, Mashed Maple Yams,
Root Vegetable Fricassée

Veal Scallopini NF \$47
Marsala Mushroom Sauce, Garlic Broccolini, Mascarpone Polenta

Oven-Roasted Striped Bass GF | NF \$52
Grilled Tomatoes Provencal, Beurre Blanc, Roasted Garlic, Oven-Roasted Potatoes,
Herbs, Onions

Grilled Mahi-Mahi GF | NF \$49
Coconut Rice, Baby Bok Choy, Shiitake Mushrooms, Dried Tomatoes, Pineapple Chutney

Pacific Seared Salmon GF | NF \$48
Green Bean & Artichoke Fricassée, Potato Rosti, Sun-Dried Tomato Butter Sauce

Stuffed Prawns NF \$52
Crab-Stuffed Black Tiger Prawns, Farmers Market Spinach,
Gratin Dauphinoise, Passion Fruit Beurre Blanc

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PLATED LUNCHES

(CONTINUED)

CHOOSE ONE:

Tiramisu “M”-Style V \$10 (Contains Nut Extract)
Double Layer Chocolate Brownie V NF \$10 Salted Caramel Sauce
“M” Signature Cheesecake V NF \$10 Raspberry Sauce, Fresh Seasonal Berries
Citrus-Scented Crème Brûlée V GF NF \$10 Fresh Seasonal Berries
Warm Chocolate Lava V NF \$10 Vanilla Sauce
Fresh Baked Apple Pie V NF \$10 Vanilla Anglaise
Banana Bread Pudding V NF \$10 Rum Raisin Sauce
Strawberry Shortcake V NF \$10 Farmer’s Market Strawberries, Angel Food Cake, Fresh Whipped Cream
Exotic Chocolate Dome V NF \$10 Raspberry Sauce
Key Lime Tart V NF \$10 Vanilla Sable, Raspberry Sauce, Fresh Seasonal Berries
Bitter Chocolate Cake V NF \$10
Fresh Seasonal Fruit Tart V NF \$10 Vanilla Bean Custard, Sable Crust
No Sugar Added Cheesecake V NF \$10 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.

LUNCH ON THE GO SELECTION

\$53

CHOOSE THREE:

Classic Chicken Caesar Wrap **NF**

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

Roasted Vegetable Wrap **V | NF**

Grilled & Marinated Seasonal Vegetables, Pesto Aioli, Spinach Tortilla

Turkey Sandwich or Wrap **NF**

Premium Turkey, Provolone Cheese, Iceberg Lettuce, Tomato, Onion

Ham & Swiss Sandwich or Wrap

Classic Ham, Swiss Cheese

Italian Sub Sandwich

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

Roast Beef Sandwich or Wrap **NF**

Premium Roast Beef, Provolone Cheese, Lettuce, Onion, Tomato

Southwest Chicken Wrap **NF**

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

Vegan Lettuce Wrap **VE | GF | NF**

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

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LUNCH BUFFETS

BASED ON 2 HOURS MAXIMUM FOR A MINIMUM OF 25 GUESTS. FOR 20-24 GUESTS AN ADDITIONAL \$10 PER PERSON WILL BE ADDED.

BASED ON PRICE PER GUEST. SELECTIONS MAY NOT BE SPLIT BETWEEN TWO MEAL PERIODS.

SOUP, SALAD & SANDWICH BUFFET

\$58

Chef's Selection of Soup Du Jour

CHOOSE THREE:

Seasonal Mixed Greens Salad **VE** | **NF**

Croutons, Assorted Vegetables, Toppings & Dressings

Rigatoni Pasta Salad **VE** | **NF**

Grilled Vegetables, Sun-Dried Tomatoes, Salsa Verde

Caesar Salad **NF**

Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons, Creamy Caesar Dressing

Italian Chopped Salad **GF** | **NF**

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

Cobb Salad **GF** | **NF**

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

Greek Salad **V** | **GF** | **NF**

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

Asian Chicken Salad **NF** | **DF**

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

Bean Salad **VE** | **GF** | **NF**

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

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LUNCH BUFFETS

(CONTINUED)

SOUP, SALAD & SANDWICH BUFFET (CONTINUED)

CHOOSE THREE:

Grilled Cheese **V** | **NF**

San Francisco-Style Grilled Sourdough Bread, Aged Cheddar Cheese

BLT **NF** | **DF**

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

Deli-Sliced Turkey **NF** | **DF**

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

Deli-Sliced Ham **NF** | **DF**

Crisp Lettuce, Ripe Tomato, Sliced Vidalia Onion

Deli-Sliced Roast Beef **NF**

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

Southwestern Chicken Wrap **NF**

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

Classic Caesar Wrap **NF**

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

Grilled Portobello Mushroom Wrap **V** | **NF**

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

Vegan Lettuce Wrap **VE** | **GF** | **NF**

Green Leaf Lettuce with Roasted Tomato Hummus, Grilled Julienned Vegetables of Portobello Mushroom, Zucchini, Yellow Squash, Eggplant and Roasted Red Peppers, Tofu

INCLUDES:

Assorted Gourmet Cookies **V** | **NF**

Double Chocolate Fudge Brownies **V** | **NF**

Blondies **V** | **NF**

Freshly-Baked Artisan Rolls & Butter

M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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LUNCH BUFFETS

(CONTINUED)

SOUTHWEST BUFFET

\$62

Tortilla Soup **NF**

Avocado, Sour Cream, Lime

Green Chili Corn Bread **V | NF**

Whipped Butter

Southwest Caesar Salad **V | GF | NF**

Roasted Corn, Black Beans, Garlic-Chipotle Dressing

Grilled Jicama, Pineapple & Mango Salad **VE | GF | NF**

Cilantro, Chili-Lime Vinaigrette

Oven-Roasted Striped Bass **GF | NF**

Three-Bean Stew, Roasted Poblano Salsa

Char-Grilled Tequila Lime-Marinated Chicken Fajitas **GF | NF | DF**

Sautéed Peppers & Onions, Cilantro, Garlic, Lime

Beef Fajitas **GF | NF | DF**

Sautéed Peppers & Onions, Cilantro, Garlic, Lime, Corn Tortillas

Flour Tortillas **VE | NF**

Refried Beans **GF | NF**

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 **V | NF**

Mexican Chocolate Pot de Crème **V | NF**

Cinnamon Churros **V | NF**

Chocolate Dipping Sauce

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LUNCH BUFFETS

(CONTINUED)

ASIAN LUNCH BUFFET

\$60

Miso Soup **GF** | **NF** | **DF**

Scallions, Nori, Tofu, Dashi Broth

Thai Shrimp & Glass Noodle Salad **GF** | **NF** | **DF**

Coconut-Lemongrass Dressing

Asian Mixed Green Salad **VE** | **GF** | **NF**

Julienned Vegetables, Miso and Ranch Dressings on Side

Thai Green Papaya Salad **VE** | **GF**

Shredded Green Papaya

Miso-Marinated Salmon **NF** | **DF**

Asian Vegetable Julienne, Shiitake Mushrooms, Scallions

Sesame-Seared Chicken **GF** | **NF** | **DF**

Green Onions, Teriyaki Sauce

Beef & Broccoli **NF** | **DF**

Chinese Brown Sauce

Wok-Seared Baby Bok Choy **VE** | **NF**

Garlic, Ginger, Chinese Brown Sauce

Vegetable Fried Rice **V** | **NF** | **DF**

Banana Chocolate Egg Rolls **V** | **NF**

Coconut Cream Tarts **V** | **NF**

Asian Cookies **V** | **NF**

Freshly Baked Artisan Rolls & Butter

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LUNCH BUFFETS

(CONTINUED)

VIVA ITALIA BUFFET

\$62

Mediterranean Lentil Salad **VE** | **GF** | **NF**

Lentil Blend, Grilled Vegetables, Garbanzo Beans, Lemon Vinaigrette

Italian Chopped Salad **V** | **GF** | **NF**

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

Caesar Salad **NF**

Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons, Classic Caesar Dressing

Pan-Seared Branzino **NF**

Pomodoro Sauce with Garlic and Basil

Eggplant Parmigiana **V** | **NF**

Breaded Eggplant, San Marzano Pomodoro Sauce, Melted Mozzarella

Grilled Chicken Piccata-Style **GF** | **NF**

Lemon-Caper Butter, Creamy Mascarpone Polenta

Sautéed Rapini **VE** | **GF** | **NF**

EVOO, Lemon Zest

House-Made Cannolis **V** | **NF**

Mini Tiramisu **V** | **NF**

Ricotta Cheesecake **V** | **NF**

Freshly Baked Artisan Rolls & Butter

M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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LUNCH BUFFETS

(CONTINUED)

SOUTHERN COUNTRY BUFFET

\$62

Country Potato Salad GF | NF
Mustard, Bacon and Chives

Coleslaw V | GF | NF
Red Cabbage and Kale Slaw, Chipotle Poblano Dressing

Mixed Field Greens Salad VE | GF
Assortment of Seasonal Toppings & Choice of Dressing

Blackened Pacific Pink Snapper GF | NF
Sweet Corn & Pigeon Pea Salsa, with Caper-Red Onion Rémoulade on the Side

Bourbon-Glazed Pork Loin GF | NF | DF
Roasted Apples

Corn Cobbette V | GF | NF
Butter & Cream

White Cheddar Mac & Cheese V | NF

Sautéed Green Bean Casserole V | NF
Mushroom Sauce, Fried Onions

Cheddar Bacon Biscuits NF
Whipped Butter

Bourbon Pie V

Apple Pie V | NF
Cinnamon Cream

Banana Bread Pudding V | NF
Bourbon Crème Anglaise

Freshly Baked Artisan Rolls & Butter

M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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LUNCH BUFFETS

(CONTINUED)

THE VIG DELI BUFFET

\$58

CHOOSE THREE:

Beet and Goat Cheese Salad **V | GF | NF**

Red and Yellow Beets, Goat Cheese, White Balsamic Vinaigrette

Ancient Grain Salad **VE | NF**

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

Kale and Grilled Peach Salad **VE | GF | NF**

Kale, Quinoa, Grilled Peaches, White Wine Vinaigrette

Fingerling Potato & Green Bean Salad **VE | GF | NF**

Caramelized Onions, Golden Raisins, Cracked Pepper-Mustard Dressing

Spinach & Frisée Salad **V | NF**

Fresh Strawberries, Blue Cheese, Croutons, Aged Sherry Vinaigrette

Marinated Cucumber, Tomato & Red Onion Salad **V | GF | NF**

Parmesan, Red Wine-Shallot Dressing

INCLUDES:

Assorted Deli Meats **GF | NF | DF**

Roast Beef, Black Forest Ham, Smoked Turkey Breast

Assorted Deli Cheeses **V | GF | NF**

Swiss, Aged Cheddar, Provolone

INCLUDES:

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 **V | NF**

Lemon Bars **V | NF**

Assorted Freshly Baked Cookies

M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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LUNCH BUFFETS

(CONTINUED)

STRIP VIEW LUNCH BUFFET

\$64

New England Clam Chowder

Fresh Chives, Cream, Sherry

Seasonal Mixed Greens Salad **VE** | **NF**

Croutons, Assorted Vegetables, Toppings & Dressings

Antipasto **NF**

Roasted Peppers, Cheese, Olives, Sun-Dried Tomato Pesto, Genoa Salami, Ham, Pepperoncini, Pasta

Baby Frisée **VE** | **GF** | **NF**

Watercress, Arugula, Roasted Pears, Blue Cheese Dressing on the Side

Rosemary-Garlic Chicken Paillard **GF**

Natural Jus

Salsa Verde Pacific Salmon Fillet **GF** | **NF**

Fresh Corn, Mushroom & Baby Leek Fricassée

Steak Frites **GF** | **NF**

Charred Flat Iron Steak, Herb Butter, Caramelized Cipollini Onions

Thin Fries **VE** | **GF** | **NF**

Creamy Mascarpone Polenta **V** | **GF** | **NF**

Market Vegetables **VE** | **GF** | **NF**

Garlic Herb Oil

Seasonal Fruit Tarts **V** | **NF**

Mini New York Cheesecakes **V** | **NF**

Petite Chocolate Mousse Cakes **V** | **NF**

Freshly Baked Artisan Rolls & Butter

M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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LUNCH BUFFETS

(CONTINUED)



MEDITERRANEAN

\$62

Baba Ghanoush & Pita Chips **VE** | **NF**

Eggplant, Tahini, Olive Oil

Cucumber & Yogurt Salad **V** | **GF** | **NF**

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

Caesar Salad **NF**

Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons, Creamy Caesar Dressing

Seared Chicken Breast **GF** | **NF** | **DF**

Cremini Mushrooms, Roasted Garlic

Gemelli Pasta & Artichokes **V** | **NF**

Oven-Dried Tomatoes, Basil, Pomodoro Sauce

Seared Pacific Salmon Escabèche-Style **GF** | **NF** | **DF**

Roasted Peppers, Cipollini Onions, Baby Carrots

Saffron Rice with Dried Currants **GF** | **NF** | **DF**

Market Vegetables **VE** | **GF** | **NF**

Garlic Herb Oil

Panna Cotta **GF**

Fresh Berry Sauce

Bomboloni **V** | **NF**

Raspberry and Chocolate Dipping Sauces

Yogurt Cake (Madsoon Gargantag)

Topped with Burned Butter, Coconut Flakes and Sesame Seeds

Freshly Baked Artisan Rolls & Butter

M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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LUNCH BUFFETS

(CONTINUED)



SPA MIO LUNCH

CHOOSE THREE:

\$58

Edamame Hummus **VE | GF | NF**

Farmer's Market Vegetables

Quinoa Crunch Salad **VE | GF | NF**

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

Tuscan Kale Salad **V | GF | NF**

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

Seasonal Mixed Greens Salad **VE | NF**

Croutons, Assorted Vegetables, Toppings & Dressings

Watermelon Salad **V | GF** *IN SEASON*

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

Roasted Baby Beets **V | NF**

Boursin Cheese on Sourdough Crouton

Pasta Primavera **V | NF | DF**

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

Herbed Salmon Fillet **GF | NF**

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

Herb-Roasted Organic Chicken **GF | NF | DF**

Tomato Chutney

Tropical Fruit Salad **VE | GF | NF**

Ginger-Mint Gastrique

INCLUDES:

Mini Wild Berry Trifle **V | NF**

Angel Food Cake, Greek Yogurt, Berry Compote

Mango & Coconut Panna Cotta **V | GF | NF**

Passion Fruit Gelée

Freshly Baked Artisan Rolls & Butter

M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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LUNCH BUFFETS

(CONTINUED)



DELUXE GRILLED BUFFET

\$60

CHOOSE THREE SALADS:

Greek Salad **V** | **GF** | **NF**

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

Caesar Salad **NF**

Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons, Creamy Caesar Dressing

Seasonal Mixed Greens Salad **VE** | **NF**

Croutons, Assorted Vegetables, Toppings & Dressings

Classic Red Bliss Potato Salad **GF** | **NF**

Roasted BBQ Vegetable Salad **VE** | **GF** | **NF**

Roasted Mixed Vegetables, BBQ Vinaigrette

Crisp French Beans & Bacon Salad **GF** | **NF** | **DF**

Frisée Lettuce, Crispy Onions, Grain Mustard Vinaigrette

Southwestern Corn & Black Bean Salad **VE** | **GF** | **NF**

Charred Tomatoes, Cilantro

CHOOSE THREE SIDES:

Truffled Macaroni & Brie Cheese **V** | **NF**

Cauliflower Gratin **V** | **NF**

Parmesan

House-Made Onion Rings **V** | **NF**

Grilled Vegetable Medley **VE** | **GF** | **NF**

Sweet Potato Fries **VE** | **GF** | **NF**

French Fries **VE** | **GF** | **NF**

Sea Salt

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LUNCH BUFFETS

(CONTINUED)

DELUXE GRILLED BUFFET (CONTINUED)

CHOOSE THREE BURGERS:

Turkey-Sage Burger **GF** | **NF** | **DF**

Classic Prime Beef Burger **GF** | **NF** | **DF**

Impossible Burger **VE**

Black Bean Vegan Burger **VE** | **GF** | **NF**

Herb-Grilled Chicken Breast **GF** | **NF** | **DF**

INCLUDES:

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

Tomato, Sweet Onions, Leaf Lettuce, Sliced Avocado, Jalapeños, Sharp Cheddar, Swiss, Blue Cheese, Garlic-Dill Pickles

CHOOSE THREE DESSERTS:

Assorted Gourmet Cookies **V** | **NF**

Double-Chocolate Fudge Brownies **V** | **NF**

Assorted “Baby Cakes” Cupcakes **V** | **NF**

Strawberry Shortcake **V** | **NF**

Zesty Mixed Fruit Salad **VE** | **GF** | **NF**
Lime, Mint

Banana-Chocolate Cream Pie **V** | **NF**

M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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LUNCH BUFFETS

(CONTINUED)

BUFFET BY DESIGN

\$58

SALAD

CHOOSE THREE:

Caesar Salad **NF**

Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons, Creamy Caesar Dressing

Greek Salad **V | GF | NF**

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

Seasonal Mixed Green Salad **VE | NF**

Croutons, Assorted Vegetables, Toppings & Dressings

Quinoa Crunch Bowl **VE | GF | NF**

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

Rigatoni Pasta Salad **VE | NF**

Grilled Vegetables, Sun-Dried Tomatoes, Salsa Verde

Southwestern Corn & Black Bean Salad **VE | GF | NF**

Charred Tomatoes, Cilantro

ENTRÉE

CHOOSE THREE:

Herbed Salmon Fillet **GF | NF | DF**

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

Charred Cauliflower **VE | NF**

Lemon Zest, Warm Toasted Couscous

Flat Iron Steak **GF | NF**

Charred Flat Iron Steak, Herb Butter, Caramelized Cipollini Onions

Bourbon-Glazed Pork Loin **GF | NF | DF**

Roasted Apples, Maple Demi-Glace

Buttermilk Fried Chicken **NF**

Penne Alfredo **V | NF**

Light Cream Sauce, Parmigiano-Reggiano

Beef Fajitas **GF | NF | DF**

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

Seared Chicken Breast **GF | NF | DF**

Mushrooms, Roasted Garlic

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LUNCH BUFFETS

(CONTINUED)

SIDES

CHOOSE TWO:

Traditional Cheddar Macaroni & Cheese **V**

Cauliflower Gratin **V** | **GF**

Parmesan Cheese

House-Made Onion Rings

Grilled Vegetable Medley **VE** | **GF**

Marinated Grilled Asparagus **V** | **GF**

Vegetable Fried Rice **VE** | **GF**

Simple French Fries **VE** | **GF**

Sea Salt

Green Beans with Garlic & Shallots **VE** | **GF**

Miniature Baked Potatoes **V** | **GF**

Butter, Sour Cream, Chives, Cheddar Cheese

INCLUDES:

Assorted Petite French Pastries



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RECEPTION HORS D'OEUVRES

MINIMUM ORDER OF 50 PIECES PER ITEM.

COLD

Brie Cheese on Toasted Crouton V NF	\$7
Roasted Baby Beets Boursin Cheese on Sourdough Crouton V NF	\$7
Sliced Cherry Tomato, Basil & Mozzarella Skewer V GF NF	\$7
Yellow Tomato Gazpacho VE NF SEASONAL	\$7
Vietnamese Summer Spring Roll Sweet Lime-Chili Sauce VE GF NF	\$8
Grilled Artichoke Bruschetta & White Bean Hummus VE NF	\$8
Tomato Bruschetta on Garlic Crouton VE NF	\$8
Smoked Salmon & Dill Cream Cheese on Pumpernickel Crouton NF	\$10
Ahi Tuna Tartare Wasabi Caviar, Crème Fraîche in Crisp Wonton Cone NF	\$11
Thai-Style Beef Lettuce Cup Lime-Mint Vinaigrette, Wasabi Tobiko GF NF DF	\$10
Thai-Style Chicken Lettuce Cup Lime-Mint Vinaigrette, Wasabi Tobiko GF NF DF	\$10
Smoked Salmon Tartare Toasted Sesame Seeds, Crisp Wonton Cone NF	\$11
Antipasto Skewer Salami, Aged Parmesan Cheese, Kalamata Olive GF NF	\$7
Seared Ahi Tuna Cucumber Chips, Shredded Crispy Wonton, Soy Glaze, Furikake NF DF	\$10
Prosciutto Di Parma-Wrapped Grissini Stick NF DF	\$7
Ahi Poke Spoon with Wakame Salad, Pepper Threads NF DF	\$11
Shrimp Ceviche Shooter Spicy Mango Relish GF NF DF	\$11
Maryland Lump Crab & Lobster Roll Toasted Parker Roll, Tarragon Aioli NF	\$11
Mini Lobster Taco Radish Ribbons, Micro Cilantro, Chipotle Cream NF	\$11

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RECEPTION HORS D'OEUVRES (CONTINUED)

HOT

BBQ Pulled Pork Slider NF DF	\$9
Macaroni and Cheese Bites V NF	\$7
Maple-Glazed Baby Back Ribs GF NF <i>DISPLAY ONLY</i>	\$9
Pigs in a Blanket NF	\$7
Curried Vegetable Samosa Medjool Date & Mango Chutney VE NF	\$7
Mini Cubanito Sandwich Slow-Roasted Pork, Aged Swiss, Dill Pickle, Mustard NF	\$9
Stuffed Mushroom Cap with Boursin & Crab NF	\$11
Spinach, Artichoke & Boursin Quiche V NF	\$7
Warm Brie & Quince Crostini Grape, Balsamic Drizzle V NF	\$7
Pork Belly Bao Bun Green Onion, Cucumber, Five-Spice Hoisin Glaze NF	\$10
Crispy Potato Pancake Marmalade Onion & Wild Mushroom Ragout V NF	\$7
Wild Mushroom Risotto Fritter Herbed Garlic-Parmesan Dipping Sauce V NF	\$7
Vegetarian Spring Roll Sweet Chili Plum Sauce VE NF	\$7
Bite-Size Crispy Buffalo Cauliflower Hot Sauce VE NF	\$7
Mini Prime Beef Slider Caramelized Onions, Brie, Brioche Roll NF	\$10
Southern-Style Fried Chicken Tender Honey Mustard Dipping Sauce NF	\$9
Pork Potsticker Ponzu-Sesame Dipping Sauce NF	\$10
Vegetable Potsticker Ponzu-Sesame Dipping Sauce VE NF	\$10
Petit Beef Wellington Béarnaise Sauce NF	\$10
Seared Beef Tenderloin Crostini with Gorgonzola and Onion Jam NF	\$10
Salsa Verde Shrimp Kabob Tomato-Garlic Chutney GF NF	\$11
Bacon-Wrapped Dates Stuffed with Blue Cheese, Balsamic Drizzle GF NF	\$7
Pancetta & Basil-Wrapped Gulf Prawn NF	\$11
Thai Beef Satay DF	\$10
Thai Chicken Satay DF	\$10
Mini Crab Cake Sweet & Spicy Mango Coulis	\$11
Fried Coconut Shrimp Orange-Horseradish Marmalade	\$11

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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 A FEE OF \$225 FOR CARVING & ACTION STATIONS**

FLATBREAD STATION *DISPLAYED*

\$22

INCLUDES SHAVED PARMIGIANO-REGGIANO & CRUSHED RED PEPPERS
CHOOSE THREE FLATBREADS:

Margherita *V | NF*

Fresh Tomatoes, Basil, Fresh Mozzarella, Drizzle of EVOO

Bianca *V | NF*

Creamy Garlic, Four Cheeses, Herbs

Sicilian *NF*

Italian Salami, Kalamata Olives, Aged Pecorino

Shrimp Scampi *NF*

Shrimp, Lemon Zest, Parsley, Sauvignon Blanc Cream Sauce

Vegetable *V | NF*

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

PASTA STATION *DISPLAYED*

\$24

INCLUDES SHAVED PARMIGIANO-REGGIANO, CRUSHED RED PEPPERS & FRESHLY BAKED BREADS
CHOOSE THREE PASTAS:

Penne *NF*

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

Lobster Ravioli *NF*

Asparagus, Roasted Tomatoes, Gremolata, Lobster Cream

Porcini Mushroom Ravioli *V | NF*

Creamy Wild Mushroom Sauce

Cavatelli Bolognese *NF*

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

Rigatoni alla Vodka *NF*

Grilled Chicken, Pink Vodka Sauce, Grated Pecorino Romano

Cheese Tortellini *V | NF*

Garlic, Green Peas, Alfredo Sauce

Gemelli Primavera *V | NF*

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

The "MMMMM" Macaroni & Cheese *V | NF*

Smoked Gouda, Boursin, White Cheddar, Parmesan Crust

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RECEPTION STATIONS

(CONTINUED)

SALAD STATIONS

\$24

INCLUDES BASKET OF BAGUETTES OR ROLLS

CHOOSE THREE SALADS:

Singapore Noodles **GF** | **NF** | **DF**

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

"M" Caprese Salad **V** | **GF** | **NF**

Baby Arugula, Vine-Ripened Tomatoes, Fresh Mozzarella, Basil Vinaigrette

Caesar Salad **NF**

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

Roasted Baby Beets **V** | **NF**

Boursin Cheese on Sourdough Crouton

Niçoise **GF** | **NF** | **DF**

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

Baby Mixed Greens Salad **VE** | **NF**

Croutons, Assorted Vegetables, Toppings & Dressings

Tomato Trio Platter **VE** | **GF** | **NF**

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

Classic Spinach Salad **GF** | **NF** | **DF**

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

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RECEPTION STATIONS

(CONTINUED)

SIGNATURE RISOTTO STATIONS DISPLAYED

INCLUDES SHAVED PARMIGIANO-REGGIANO & CRUSHED RED PEPPERS
CHOOSE THREE RISOTTO:

Parmigiano-Reggiano Risotto GF | NF

San Daniele Prosciutto, English Peas, Butter

Mushroom Risotto V | GF | NF

Portabella Mushrooms, Parmigiano-Reggiano, Herbs

Roasted Duck Risotto GF | NF

Oven-Dried Heirloom Cherry Tomatoes, Herbs

Prime Beef Tenderloin Risotto GF | NF

White Wine, Garlic, Caramelized Onion, Pecorino Romano, Thyme, Demi-Glace

\$26



RECEPTION STATIONS

(CONTINUED)

SLIDER STATIONS DISPLAYED

\$26

CHOOSE TWO SLIDERS:

Prime Beef Slider NF

BBQ Sauce, Aged Cheddar, Fried Onion Straws

Prime Beef Slider NF

Blue Cheese, Bacon

Pastrami Slider NF

Pastrami, Coleslaw, Provolone Cheese, Deli Mustard

Meatball Slider NF

Fresh Mozzarella, Marinara Sauce

Buffalo-Style Chicken Tender Slider NF

Blue Cheese Slaw

Southern Fried Chicken Tender Slider NF | DF

Honey Mustard, Sliced Dill Pickle

Hickory-Smoked Pulled Pork NF | DF

Cola BBQ Sauce

Grilled Impossible Burger v

Pickled Cucumber Red Pepper Aioli

BRAZILIAN-STYLE CARVING STATION UNIFORMED ATTENDANT REQUIRED

\$24

CHOOSE TWO (ALL WITH CHIMICHURRI SAUCE):

Beef Tenderloin Wrapped in Bacon GF | NF

Picanha GF | NF | DF

Prime Cut of Sirloin Rubbed in Garlic

Linguiça GF | NF | DF

Brazilian Sausage

Lombo De Porco GF | NF

Pork Loin Crusted with Parmesan Cheese

Pollo GF | NF | DF

Chili-Lime Marinated Chicken

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RECEPTION STATIONS

(CONTINUED)

SATAY STATIONS *DISPLAYED*

CHOICE OF TWO:

Chicken Satay **NF** | **DF**

Chili-Soy Sauce

Teriyaki-Marinated Beef **NF** | **DF**

Salsa Verde Grilled Vegetable Skewer **V** | **GF** | **NF**

Garlic Herb Shrimp Skewer **GF** | **NF** | **DF**

Sweet Peppers, Onions

Moroccan Spiced Lamb **GF** | **NF**

Cucumber Riata

\$24

ASIAN STATION *BUILD YOUR OWN*

CHOICE OF TWO OF THE FOLLOWING:

Chicken Lettuce Wraps **GF** | **NF** | **DF**

Spiced Chicken, Shaved Carrots, Green Onion, Sambal Plum Sauce

Vegetable Potstickers **VE** | **NF**

Toasted Sesame & Ponzu Soy Sauce

Pork Belly Bao Buns **NF** | **DF**

Green Onion, Cucumber, Five-Spice Hoisin Glaze

Vegetable Egg Rolls **VE** | **NF**

House-Made Plum Sauce

Crab Rangoon **NF**

House-Made Plum Sauce

\$22

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RECEPTION STATIONS

(CONTINUED)

BUILD-YOUR-OWN POTATO STATION DISPLAYED

\$22

CHOICE OF TWO OF THE FOLLOWING:

Regular Fries VE | GF | NF

Sweet Potato Fries VE | GF | NF

Tater Tots VE | GF | NF

Small Baked Potatoes VE | GF | NF

Vegetarian Chili VE | GF | NF

INCLUDES:

**Nacho Cheese Sauce, Sour Cream, Chives,
Crumbled Bacon and Ketchup**

STREET TACO STATION DISPLAYED

\$24

INCLUDES MINI CORN AND FLOUR TORTILLAS

CHOICE OF TWO OF THE FOLLOWING:

Spiced Shredded Chicken GF | NF | DF

Chipotle Julienned Steak GF | NF | DF

Lime-Grilled Mahi-Mahi GF | NF | DF

Crispy Rock Shrimp NF | DF

INCLUDES:

**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 GALLERY PLATTERS

Assorted American Artisanal Cheeses **V | NF**

\$450

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

Assorted International Artisanal Cheeses **V | NF**

\$500

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

Baked Brie en Croûte (serves 15 guests) **V | NF**

\$200

Raspberry Jam, Figs, Fresh Honeycomb and Water Crackers

Antipasto Platter **V**

\$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 **V | GF | NF**

\$350

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

Grilled Vegetables **VE | GF | NF**

\$300

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

Meze – Selection of Middle Eastern Dishes **V | GF | NF**

\$400

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 DISPLAYED

50 PIECES MINIMUM PER ITEM

INCLUDES PICKLED GINGER, SHOYU SOY SAUCE, WASABI, PONZU SAUCE, EEL SAUCE

Maki Sushi Roll Selection NF | DF

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

\$9 EACH

Nigiri Sushi Selection NF | DF

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

\$9 EACH

Sashimi Selection NF | DF

Fresh from the Market Tuna, Salmon, Yellowtail

\$11 EACH

ICED SHELLFISH DISPLAYED

SHELLFISH DISPLAY SERVES CONTAINS 100 PIECES

SERVED WITH CLASSIC COCKTAIL SAUCE, BRANDIED MUSTARD SAUCE, LEMON WEDGES

Jumbo Gulf Prawns GF | NF | DF

mkt

Cocktail Crab Claws GF | NF | DF

\$930

Alaskan King Crab Legs GF | NF | DF

MKT

Oysters of the Season GF | NF | DF

Mignonette, Bottled Hot Sauces

\$900

Chilled Lobster Tails GF | NF | DF

MKT

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CHEF'S CARVING STATION

BASED ON 120 MINUTES FOR A MINIMUM OF 25 GUESTS. BASED ON PRICE PER GUEST. FULL GUARANTEED NUMBER OF GUESTS REQUIRED. *UNIFORMED CHEF'S REQUIRED AT A FEE OF \$225 FOR CARVING & ACTION STATIONS

Beef Wellington **NF**

Tenderloin Wrapped in Puff Pastry Coated with Pâté & Duxelles, Béarnaise Sauce, Port Wine Reduction

\$25 PER PERSON

All-Natural Prime Rib of Beef **NF**

MINIMUM GUARANTEE 30 GUESTS

Au Jus, Horseradish Cream, Petite Rolls

\$24 PER PERSON

Roasted Rack of New Zealand Lamb **NF | DF**

Mint Lamb Jus

\$26 PER PERSON

Smoked Honey-Glazed Ham **GF | NF**

MINIMUM GUARANTEE 50 GUESTS

Apricot Chutney, Mustard Aioli

\$16 PER PERSON

Herb-Roasted Turkey Breast **NF**

MINIMUM GUARANTEE 30 GUESTS

Pan Gravy

\$16 PER PERSON

Mustard Parsley-Crusted Pork Loin **GF | NF | DF**

MINIMUM GUARANTEE 40 GUESTS

Natural Pork Jus

\$17 PER PERSON

Vegetarian Strudel **VE | NF DISPLAYED**

Assorted Sautéed Seasonal Vegetables

\$18 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

Hearts of Palm V GF NF	\$12
Baby Greens, Tomatoes, Orange Supremes, Pomegranate Seeds, Goat Cheese, Citrus Vinaigrette	
Baby Romaine Creek Salad V GF	\$13
Tomato, Cucumber, Feta Cheese, Oregano, Balsamic Vinaigrette	
“M” Waldorf Salad V GF	\$13
Crisp Apples, Grapes, Dried Cranberries & Papaya	
Caesar Salad NF	\$12
Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons, Caesar Dressing	
Heirloom Tomato Stack V GF NF	\$13
Niçoise Salad GF NF DF	\$13
Seared Ahi Tuna, Petit Marble Potatoes, Heirloom Cherry Tomato, Haricots Verts, Baby Fennel, Niçoise Olive, Egg, Herb Oil, Sherry Vinegar Glaze	
Watercress, Arugula & Frisée Salad GF NF	\$13
Baby Arugula, Crab Croûte, Whole Grain Dijon Mustard Vinaigrette	
Baby Spinach Salad GF NF	\$13
Blue Cheese, Caramelized Pearl Onions, Pineapple-Pancetta Vinaigrette	
Pear Salad V GF NF	\$13
Poached Pears, Blue Cheese, Balsamic Vinaigrette	
Belgian Endive, Frisée & Watercress Salad VE GF NF	\$12
Heirloom Tomato, Truffle Vinaigrette	
Baby Arugula Salad VE GF NF	\$12
Shaved Fennel, Granny Smith Apple, White Balsamic Vinaigrette	

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PLATED DINNERS

(CONTINUED)

SOUP SELECTIONS

Sweet Corn Soup GF NF	\$12
Lump Crab, Avocado, Corn Kernels, Chive Oil	
Lobster Bisque NF	\$15
Creamy Lobster Bisque, Lobster Dumplings	
Lobster Bisque En Croûte NF	\$16
Creamy Lobster Bisque, Lobster Dumplings, Flaky Pastry Crust	
Tuscan Minestrone Soup V GF NF	\$10
Garlic Confit, Swiss Chard, EVOO, Parmesan Crisp	
San Marzano Tomato Bisque V NF	\$12
Creamy Tomato Soup, Fried Basil, Mini Grilled Cheese	
San Marzano Tomato Bisque En Croûte V NF	\$14
Creamy Tomato Soup, Flaky Pastry Crust	
Sweet Asparagus Soup NF	\$12
Lemon Olive Oil, Pancetta Crisp	
Silky Butternut Squash Soup V GF	\$12
Maple Crème	
New England Clam Chowder NF	\$14
New Potatoes, Applewood Smoked Bacon	
Cauliflower Soup V NF	\$10
Chives, Gruyère Croutons	
Creamy Five-Onion Soup V NF	\$10
Chives, Gruyère Croutons	
Minted English Pea Soup NF	\$12
Herbed Pea Fritter, Rock Shrimp	

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PLATED DINNERS

(CONTINUED)

APPETIZER SELECTIONS

Poached Shrimp Cocktail *SERVED IN MARTINI GLASS* \$18
3 Jumbo Mexican Shrimp, Cocktail Sauce, Lemon, Horseradish

Jumbo Lump Crab Cake **NF** \$18
Sweet Corn Ragout, Crispy Smoked Bacon, Oven-Dried Tomato, Corn Coulis

Caprese **V** | **GF** | **NF** \$14
Marinated Heirloom Cherry Tomatoes, Baby Fresh Mozzarella, Sweet Basil

Antipasto Plate **GF** \$16
Imported Salamis, Marinated Artichokes, Roasted Peppers, Aged Pecorino Romano

Tiger & Diver **GF** | **NF** \$18
Marinated Grilled Colossal Tiger Shrimp & Diver Scallop,
Mango Relish, Limoncello Reduction, Petit Greens

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

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

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

Lump Crab Cocktail \$18
Colossal Lump Crab, Brandy Mustard Sauce, Lemon

INTERMEZZO SELECTIONS

CHOOSE ONE SORBET:

Lemon, Raspberry, Strawberry, Coconut, Mango **VE** | **GF** | **NF** \$8

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PLATED DINNERS

(CONTINUED)

FISH & SEAFOOD SELECTIONS

Alaskan Halibut NF <i>SEASONAL MARCH-NOVEMBER</i>	\$59
Lobster Potato Purée, Braised Baby Bok Choy, Heirloom Baby Carrots, Wasabi-Soy Emulsion	
Grilled Mahi-Mahi GF NF DF	\$54
Coconut Jasmine Rice, Cabbage & Maui Onion Slaw, Pineapple Chutney	
Miso Chilean Sea Bass NF DF	\$59
Miso-Glazed Bass, Wok-Seared Asian Vegetables, Coconut Jasmine Rice, Shoyu Glaze	
Pacific Salmon GF	\$49
Pan-Seared, Garlic Spinach, Potato Rosti, Romesco Sauce	
Rice Flake Chilean Bass NF DF	\$54
Crisp Rice Flake-Crusted Bass, Green Tea Soba Noodles, Pearl Vegetables, Green Coconut Curry Sauce	
Stuffed Prawns NF	\$55
Trio of Colossal Tiger Prawns Stuffed with King Crab, Herbed Risotto Cake, Market Vegetable Fricassée, Passion Fruit Beurre Blanc	
Lobster Tail GF NF	MKT
6 oz Cold Water Lobster Tail Oven-Roasted with European Sweet Cream Butter, Lemon, Herbed Risotto Cake, Potato Gratin	

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PLATED DINNERS

(CONTINUED)

POULTRY, PORK & BEEF SELECTIONS

Organic Chicken GF NF	\$45
Chicken, Wild Mushrooms, Oven-Dried Tomato, Dauphine Potato, Natural Jus	
Herb-Grilled Chicken Breast GF NF	\$45
Roasted Artichokes, Oven-Dried Tomato, Broccolini, Garlic, Potato Gratin, Creamy White Wine-Caper Sauce	
Chicken Saltimbocca GF NF	\$54
Sautéed Chicken Topped with Prosciutto, Fried Sage, Fontina Cheese, Broccolini, Risotto Cake, Marsala Butter Sauce	
Pork Tenderloin GF NF	\$54
Mustard-Rosemary-Crusted Tenderloin Medallions, Green Beans, Sweet Potato Gratin, Caramelized Apples, Vanilla Bean Reduction	
Wild Mushroom-Crusted Filet Mignon NF	\$56
8 oz, Truffled Potato Gratin, Lemon Herb Asparagus, Côtes du Rhône Sauce	
Blue Cheese-Crusted Filet Mignon GF	\$56
8 oz, Grilled Asparagus, Potato Rosti, Port Wine Reduction	
Grilled NY Strip Loin GF NF	\$59
12 oz, Maître d'Hôtel Butter, Horseradish Potato Purée, Market Baby Vegetables, House-Made Worcestershire Sauce	
Ribeye Steak NF	MKT
Caramelized Shallots, Anna Potatoes, Fresh Thyme, Brandy Peppercorn Sauce	
Roasted Prime Rib NF	\$56
Choice Aged, Potato Lyonnaise, Roasted Garlic-Herb Butter, Creamy Horseradish Sauce, Grilled Asparagus, Roasted Provencal Tomato	
Beef Short Ribs NF	\$56
Chianti-Braised Prime Short Ribs, Mushrooms, Fingerling Sweet Potatoes, Red Wine Jus	
Lamb Chops NF	\$55
Grilled Australian Lamb Chops, Buttery Potato Purée, Asparagus Tips, Charred Onion, Mint Lamb Jus	

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PLATED DINNERS

(CONTINUED)

VEGETARIAN SELECTIONS

Yukon Potato Gnocchi V NF	\$40
Light Potato Dumplings, Sautéed Wild Mushrooms, Asparagus, Parmesan Emulsion	
Pumpkin Ravioli V NF	\$40
Japanese Pumpkin & Butternut Squash Ravioli, Fresh Pomodoro-Sage Butter Sauce	
Pan-Fried Chickpea Cake VE NF	\$40
Charcoal-Grilled Zucchini, King Mushroom Relish, Red Pepper Coulis	
Mushroom Tortellini V NF	\$40
Porcini Mushroom Tortellini, Vegetable Ribbons, Wild Mushroom Emulsion	
Gluten-Free Ravioli V GF NF	\$42
Chef's Choice of Gluten-Free Ravioli	
Roasted Vegetable Wellington V NF	\$44
Roasted Seasonal Vegetables, Wrapped in Puff Pastry, Spicy Piquillo Pepper Coulis	

COMBINATION SELECTIONS

Maui Onion-Crusted Beef Tenderloin & Pan-Seared Striped Bass NF	\$75
Cabernet Reduction, Roasted Baby Beets, Potato Cake, Baby Heirloom Tomato-Pineapple Relish	
Braised Short Rib & Roasted Shrimp GF NF	\$76
Pepper Jack Grits, Roasted Root Vegetable, Haystack Onions, Côtes du Rhône Sauce	
Coffee-Rubbed Beef Tenderloin & Herb-Grilled Prawns GF NF	\$80
Vintage Port Reduction, Orange Butter Sauce, Yukon Potato Rosti, Market Vegetable	
Horseradish-Crusted Beef Tenderloin & Stuffed Shrimp NF	\$79
Grilled Asparagus, Port Sauce, Sofrito Yukon Potato Purée, Passion Beurre Blanc	
Chicken Breast & Seared Pacific Salmon GF NF	\$70
Risotto Cake, Braised Fennel	
Grilled Beef Tenderloin & Herb-Crusted Halibut GF NF SEASONAL	\$80
Roasted Peewee Potatoes, Cipollini Onions, Trumpet Mushrooms, House-Made Worcestershire Sauce, Tomato Emulsion	
Classic Surf N Turf GF NF	MKT
Petit Beef Tenderloin, Chianti Wine Sauce, Garlic-Roasted Spinach, Potato Galette, Roasted Lobster Tail, Herb-Drawn Butter, Lemon	

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PLATED DINNERS

(CONTINUED)

DINNER PLATED DESSERT SELECTIONS

\$13 EACH

Costa Rica Cake **V** | **NF**

Chocolate, Waffle Cake, Coffee Mousse, Bailey's Crèmeux

Warm Chocolate Lava Cake **V** | **NF**

Tahitian Vanilla Bean Sauce

White Chocolate Cheesecake **V** | **NF**

Raspberry Sauce, Fresh Seasonal Berries

The "MMMMM" Chocolate & Caramel Mousse **V** | **NF**

Chocolate Mousse, Layer Cake, Caramel Mousse Quenelle

Grand Marnier Crème Brûlée **V** | **GF** | **NF**

Glazed Sugar Crust

"M" Tiramisu **V** | **CONTAINS NUT EXTRACT**

Espresso-Soaked Ladyfingers, Mascarpone-Amaretto Cream

Lemon Meringue Tart **V** | **NF**

Raspberry Marmalade

Chocolate Mousse **V** | **NF**

Chocolate Sauce

Milk Chocolate Caramel Dome **V** | **NF**

Mango Sauce

Coconut Panna Cotta **V** | **NF**

Exotic Fruit Compote

Berry Crumble **NF**

Berries, Streusel Topping

DESSERT TRIO SELECTIONS

\$16 EACH

CHOOSE ONE DESSERT TRIOS:

Ménage à Trois **GF** | **NF**

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

Shooters

Chocolate-Raspberry, Tiramisu (Contains Nut Extract), Tropical Passion Fruit Panna Cotta

Cake & Tart **V** | **NF**

Dark Chocolate Cake, Vanilla Cheesecake, Berry Tart

Trio of Crème Brûlée **V** | **NF**

Raspberry, Vanilla Bean, Chocolate, Whipped Cream

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DINNER BUFFETS

BASED ON 120 MINUTES FOR A MINIMUM OF 25 GUESTS, 20-24 GUESTS AT AN ADDITIONAL \$10 PER PERSON. BASED ON PRICE PER GUEST. SERVED WITH M SIGNATURE ITALIAN ROAST COFFEE, DECAFFEINATED COFFEE, DELUXE HERBAL TEAS.

THE CLAM BAKE

\$130

CHOICE OF ONE OF THE FOLLOWING RAW BAR ITEMS:
RAW BAR – 2 PIECES OF EACH PER GUEST

Oysters, Crab Legs or Jumbo Gulf Prawns

INCLUDES:
CLASSIC COCKTAIL SAUCE, GRATED HORSERADISH MIGNONETTE SAUCE, BRANDY-MUSTARD SAUCE,
ASSORTED CRACKERS AND LAHVOSH

Classic Spinach Salad GF | DF

Baby Spinach, Mushrooms, Smoked Bacon, Granny Smith Apples,
Hard-Boiled Egg, Bacon Dressing

Tomato & Onion Salad VE | GF | NF

Heirloom & Grape Tomatoes, Vidalia Onions, Tarragon-Cider Vinaigrette

Baby Mixed Greens Salad VE | NF

Croutons, Assorted Vegetables, Toppings & Dressings

Steamed Clams GF | NF

White Wine, Fennel, Butter, Herbs

Grilled Lobster Tail GF | NF ONE LOBSTER TAIL PER GUEST

Herbed Lemon Butter

New York Steak NF

Whiskey-Peppercorn Sauce

Mashed Potatoes V | NF

Roasted Garlic Yukon Gold Mashed Potatoes

Creamed Corn V | NF

Grilled Seasonal Vegetables VE | GF | NF

Apple Pie V | NF

Cherry Cobbler with Vanilla Crème Anglaise V | NF

NY-Style Cheesecake V | NF

Freshly Baked Artisan Rolls & Butter

M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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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

\$100

Green and Red Cabbage Coleslaw V | GF | NF
Blue Cheese Dressing

Old-Fashioned Macaroni Salad NF
Pasta, Ham and Carrots with a Mayo Sour Cream Dressing

Baby Mixed Greens Salad VE | GF | NF
Croutons, Assorted Toppings & Dressings

Sweet Corn & Black Bean Salad V | GF | NF
Roasted Corn, Black Beans, Onions, Bell Peppers, Jalapeño, Chipotle Ranch Vinaigrette

CHOOSE THREE:

Mesquite-Smoked Pork Ribs GF | NF

BBQ-Spiced Pacific Salmon Steaks V | GF | NF

Cumin, Chili-Garlic Rotisserie Chicken GF | NF

House-Smoked Cola-Glazed Beef Brisket GF | NF

SIDES

Green Beans with Garlic and Shallots V | GF | NF

Miniature Baked Potatoes V | GF | NF
Butter, Sour Cream, Chives and Cheddar Cheese (all on the side)

Seasonal Farmer's Market Vegetables V | GF | NF

Jalapeño Corn Bread & Whipped Honey Butter NF

DESSERTS

Fruit Cobbler V | NF

Caramel-Banana Bread Pudding with Vanilla Sauce V | NF

Peach Pie V | NF

Fudge Brownies V | NF

INCLUDES

Freshly Baked Artisan Rolls & Butter

M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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DINNER BUFFETS

(CONTINUED)

ITALIAN RIVIERA BUFFET

\$105

Caesar Salad **NF**

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

Antipasto Salad **NF**

Roasted Peppers, Cheese, Olives, Sun-Dried Tomato Pesto, Genoa Salami, Ham, Peperoncini, Pasta

"M" Caprese Salad Platter **V | GF | NF**

Baby Arugula, Field Greens, Heirloom Toy Box Tomatoes, Freshly Sliced Bocconcini Mozzarella, EVOO, Balsamic Reduction, Basil

Traditional Chicken Cacciatore **GF | NF**

Caramelized Onions, Mushrooms, Tomatoes, Kalamata Olives

Grilled Salmon **GF | NF**

Limoncello Reduction Sauce, Capers

Beef Short Ribs **NF | DF**

Chianti-Braised Prime Short Ribs, Mushrooms, Natural Jus

Grilled Jumbo Asparagus **VE | GF**

Lemon Zest

Creamy Mascarpone Polenta **V | GF | NF**

Focaccia Bread

Tiramisu **V | CONTAINS NUT EXTRACT**

Mini Cannolis **V | NF**

Ricotta Cheesecake **V | NF**

Bitter Chocolate Amaretto Cake **V | CONTAINS NUT EXTRACT**

M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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DINNER BUFFETS

(CONTINUED)

LUX BUFFET

\$115

Beet & Goat Cheese Salad **V | GF | NF**

Red and Yellow Beets, Goat Cheese, White Balsamic Vinaigrette

Mixed Baby Greens, Radicchio & Endive Salad **VE | GF | NF**

Julienned Apple, Apple Cider Reduction

Caesar Salad **NF**

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

Grilled Breast of Chicken **GF | NF | DF**

Roasted Artichokes, Fresh Herbs, Thyme Jus

Blue Crab-Stuffed Shrimp **NF**

Crustacean Cream Sauces

Petit Filet Mignon **GF | NF**

Balsamic Cipollini Onions, Port Wine Sauce

Roasted Fingerling Potatoes **V | GF | NF**

Fresh Herbs, Roasted Garlic, Evoo

Green Beans **V | GF | NF**

Butter, Garlic, Shallots

Fresh Seasonal Mini Fruit Tarts **V | NF**

New York-Style Cheesecake **V | NF**

Fresh Berry Crème Brûlée **V | NF**

M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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DINNER BUFFETS

(CONTINUED)

SOUTH OF THE BORDER

\$100

Seafood Ceviche GF | NF | DF

Shrimp, Calamari, Scallops, Sweet Peppers

Jicama & Cucumber Salad VE | GF | NF

Jicama, Fresh Cucumber, Orange Segments, Spicy Chili Vinaigrette

Baby Mixed Greens Salad VE | NF

Croutons, Assorted Vegetables, Toppings & Dressings

Carne Asada GF | NF | DF

Marinated Beef, Garlic, Oregano, Cumin, Oranges

Chicken Fajitas NF

Red & Green Peppers, Tortillas

Chile Rellenos V | NF

Spanish Rice GF

Refried Beans GF | NF | DF

Fiesta Vegetables V | GF | NF

Zucchini, Corn, Peppers, Cilantro, Lime

Warm Churros V | NF

Whipped Cream, Chocolate Sauce

Tres Leches Cake Shooters V | NF

Petite Caramel Flan V | GF | NF

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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 *DISPLAYED* \$22

Assorted House-Made Gelato **V** | **GF** | **NF** & **Sorbets** **VE** | **GF** | **NF**

Hot Fudge, Caramel Sauce, M&M's, Crushed Oreos, Fresh Berries, Chocolate Chips, Whipped Cream

BANANAS FOSTER & ICE CREAM STATION **V** | **NF** *DISPLAYED OR ATTENDED* \$22

Caramelized Bananas, Brown Sugar, Rum, Vanilla Gelato

HOUSE-MADE MINI DONUTS **V** | **NF** *TWO UNIFORMED ATTENDANTS REQUIRED* \$22

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 - 100 People
Rental of \$250 and Chef Attendant of \$225
- 101 plus
Rental is waived and Chef Attendant of \$225

CRÊPE STATION *UNIFORMED ATTENDANT REQUIRED* \$22

Freshly Made Crêpes **V** | **NF**

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

CUPCAKE STATION *DISPLAYED* \$20

Assortment of "Baby Cakes" Gourmet Mini Cupcakes **V** | **NF**

CHOOSE THREE:

Vanilla, Red Velvet, Lemon Raspberry, Double-Chocolate, Carrot Cake, Lemon

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DESSERT STATIONS

(CONTINUED)



WAFFLE STATION *BUILD YOUR OWN*

\$22

Choice of Three **V** | **NF**

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

CHOCOLATE FOUNTAIN STATION *DISPLAYED*

\$22

Dark Chocolate or Milk Chocolate Fountain **V** | **NF**

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

SWEETS STATION **V** | **NF** *DISPLAYED*

\$20

Assorted Dessert Shooters, Cookies, French Pastries, Cakes

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À 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
M Bottled Water	\$5
Mineral Waters	\$7
Energy Drinks	\$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	\$12
Cordials, Ports, Cognacs	\$15
Wines by the Glass	\$13
Imported Beer	\$11
Domestic Beer	\$10
Soft Drinks	\$7
Juices	\$8
M Bottled Water	\$6
Mineral Waters	\$8
Energy Drinks	\$8

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



BEVERAGE PACKAGES

BARTENDERS REQUIRED AT \$225 PER 100 GUESTS

SPECIALTY COCKTAILS

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	\$15
Martinis	\$15
Mojitos	\$16
Sangrias	\$16
Tropical Cocktails	\$15
Scotch Tasting	\$18
Wine Tasting <i>PRICED PER BOTTLE</i>	MKT
Champagne Toast <i>PRICED PER BOTTLE</i>	MKT

BATCHED COCKTAILS

Strawberry Peach Sangria	\$450 PER GALLON
White Zinfandel, Brandy (Fruit Flavored), Peach Purée, Fresh Strawberries, Maraschino Cherry Juice & Fresh Mint	
“M” TAI	\$450 PER GALLON
Mount Gay Eclipse Rum, Myers’s Dark Rum, Triple Sec, Orange & Pineapple Juices	
Caribbean Breeze	\$450 PER GALLON
Midori, Blue Curaçao, Malibu Rum, Pineapple Juice	
Black Opal	\$450 PER GALLON
Vodka, Rum, Gin, Chambord, Sweet & Sour	
Gin Berry	\$450 PER GALLON
Gin, Chambord, Sweet & Sour	
Sunset Over Hawaii	\$450 PER GALLON
Vodka, Orange & Pineapple Juices, Strawberry Purée, Lime Juice	
Hammer	\$450 PER GALLON
Vodka, Rum, Amaretto, Pineapple & Orange Juices	

Food & Beverage prices are subject to change and do not include current Nevada sales tax of 8.375% or 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, Bacardí Rum, Sauza Silver Tequila, Blended Whiskey Canadian Club, Christian Brothers Brandy

1 hr	\$29
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 Regal Scotch, Crown Royal Blended Whiskey, Patrón Silver Tequila, Hennessy Brandy

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

Ultra Premium Package

Grey Goose Vodka, Hendrick's Gin, Basil Hayden Bourbon, Crown Royal Reserve Blended Whiskey, Rum, The Macallan 12-year Scotch, Casamigos Blanco Tequila, Rémy 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% or service charge. Pricing can be guaranteed up to three (3) months in advance.