

# *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

<b>M Signature Italian Roast Coffee, Decaffeinated Coffee</b> .....	<b>\$98</b> PER GALLON
<b>Deluxe Herbal Teas</b> .....	<b>\$98</b> PER GALLON
<b>Fresh Brewed Iced Tea or Arnold Palmer or Lemonade</b> .....	<b>\$98</b> PER GALLON
<b>Fruit-Infused Water (choice of 1)</b> .....	<b>\$98</b> PER GALLON
(Strawberry, Mint, Cucumber Lime, Watermelon Basil, Pineapple Ginger)	
<b>Individual Assorted Fruit Juices</b> .....	<b>\$7</b> EACH
(Apple, Tomato, Cranberry, OJ, Grapefruit)	
<b>Orange Juice, Grapefruit Juice, Cranberry Juice, Apple Juice</b> .....	<b>\$95</b> PER GALLON
<b>Milk</b> .....	<b>\$15</b> PER QUART
(Whole, Skim or 2%)	
<b>Specialty Milk</b> .....	<b>\$20</b> PER QUART
(Almond or Soy)	
<b>Individual Chocolate Milk</b> .....	<b>\$5</b> EACH
<b>Assorted Coca-Cola Soft Drinks</b> .....	<b>\$6</b> EACH
<b>M Bottled Water</b> .....	<b>\$5</b> EACH
<b>Smartwater</b> .....	<b>\$7</b> EACH
<b>Bottled Sparkling Water</b> .....	<b>\$7</b> EACH
<b>Assorted Vitamin Water</b> .....	<b>\$7</b> EACH
<b>LaCroix Sparkling Water</b> .....	<b>\$8</b> EACH
<b>Assorted Starbucks Frappuccinos and Double Shots</b> .....	<b>\$9</b> EACH
<b>Bottled Fruit Juice Smoothies</b> .....	<b>\$10</b> EACH
<b>Energy Drinks</b> .....	<b>\$8</b> EACH
<b>Powerade</b> .....	<b>\$7</b> EACH
<b>Suja Bottled Juice</b> .....	<b>\$11</b> EACH
<b>OLIPOP Soda</b> .....	<b>\$9</b> EACH

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# VILLAGGIO DEL SOLE BREAK ITEMS

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

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# VILLAGGIO DEL SOLE BREAK ITEMS (CONTINUED)



<b>Sliced Fruit Spears in a Rocks Glass</b> VE   GF   NF .....	\$14 EACH
<b>Fruit Skewers with Yogurt Dip</b> V   GF   NF .....	\$7 EACH
<b>Individual Yogurt</b> V   GF   NF .....	\$6 EACH
<b>Individual Greek Yogurt</b> V   GF   NF .....	\$8 EACH
<b>Fruit Berries, Yogurt and Granola Parfaits</b> V   GF .....	\$12 EACH
<b>Granola, Candy Bars</b> .....	\$6 EACH
<b>Power Bars and Energy Bars</b> .....	\$7 EACH
<b>Individual Bags of Assorted Chips</b> .....	\$6 EACH
<b>Individual Bags of Popcorn, Caramel Corn</b> .....	\$6 EACH
<b>Pretzel Bites</b> VE   NF .....	\$75 PER DOZEN
<i>CHOOSE ONE:</i> Cheese Sauce or Honey Mustard Dipping Sauce	
<b>Mini Corn Dogs</b> NF .....	\$55 PER DOZEN
Yellow Mustard & Ketchup	
<b>Individual Bags of Trail Mix</b> CONTAINS NUTS .....	\$7 EACH
<b>Individual Bags of Assorted Deluxe Mixed Nuts</b> CONTAINS NUTS .....	\$7 EACH
<b>Individual Bags of Snack Mix</b> CONTAINS NUTS .....	\$7 EACH
<b>Assorted Mini Tea Sandwiches</b> NF .....	\$72 PER DOZEN
<i>CHOOSE THREE:</i> Cucumber & Herb Cheese, Smoked Turkey & Cranberry, Black Forest Ham & Swiss, Rare Roast Beef & Horseradish	
<b>Assorted European-Style Open-Faced Finger Sandwiches</b> NF .....	\$75 PER DOZEN
Herb-Grilled Chicken Breast with Boursin & Asparagus, Grilled Shrimp with Serrano Ham, Piquillo Pepper Mayo Smoked Salmon with Lemon Caper & Dill Cream Cheese	
<b>Traditional Baba Ghanoush</b> VE   NF SERVED IN ROCKS GLASS .....	\$12 PER PERSON
Pita Chips or Vegetables	
<b>Crudités with Hummus</b> 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.

<b>Movie Night</b> .....	<b>\$24</b>
Popcorn, Caramel Corn, Assorted Bags of Chips & Assorted Candy	
<b>Sweet Tooth</b> .....	<b>\$20</b>
Assorted Cookies, Chocolate Crèmeux and Mini Doughnut Bites, Whipped Cream, Raspberry Sauce	
<b>Protein Time</b> .....	<b>\$26</b>
Domestic and Imported Cheeses, Crackers, Greek Yogurt and Dried Fruit	
<b>Smoothies &amp; More</b> .....	<b>\$20</b>
Strawberry-Banana <i>or</i> Seasonal Mixed Berry Smoothies, Assorted French Pastries, Whole Fresh Seasonal Fruit	
<b>Barista-Attended Espresso Break</b> <i>BARISTA REQUIRED/MINIMUM OF 50 GUESTS</i> .....	<b>\$24</b>
Biscotti, Blueberry Scones and Chocolate-Dipped Pretzel Sticks	
<b>M Signature Break</b> .....	<b>\$28</b>
Melon Bites with Feta Cheese & Balsamic, Grilled Jidori Chicken Sliders, Individual Crudités Cups, Assorted Macarons and Tea Cookies	
<b>South of the Border</b> .....	<b>\$25</b>
Corn Tortilla Chips, Assortment of Salsas, Guacamole, Vegetable Empanadas, Cinnamon Churros & Chocolate Dipping Sauce	
<b>Chocolate Fantasy</b> .....	<b>\$21</b>
Double-Chocolate Fudge Brownies, Large Chocolate Chip Cookies, Large White Chocolate Dark Chocolate-Dipped Rice Krispie Bars, Hot Chocolate with Marshmallows	
<b>7th Inning Stretch</b> .....	<b>\$27</b>
Mini Corn Dogs with Ketchup, Pretzel Bites with Yellow Mustard & Cheese Dipping Sauce, Bags of Potato Chips and Popcorn	
<b>Health Nut</b> <i>v   DF</i> .....	<b>\$24</b>
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

\$38

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 HEALTHY START CONTINENTAL BREAKFAST

\$40

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**

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

M Signature Roast Coffee, Decaffeinated Coffee and Deluxe Herbal Teas

## THE M CONTINENTAL BREAKFAST

\$45

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**

### 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

**Assorted Dry Cereals, Whole & Skim Milk** ..... \$6 PER PERSON

**Waffles** **V | NF** ..... \$15 PER PERSON  
Served with Warm Maple Syrup, Whipped Cream, Preserves and Butter

**Tofu Scramble** **VE | GF | NF** ..... \$12 PER PERSON

**Steel-Cut Irish Oatmeal** **V | NF | DF** ..... \$12 PER PERSON  
Cinnamon, Brown Sugar, Agave Nectar, Raisins, Dried Cranberries

**Avocado Toast** **V | NF** ..... \$14 PER PERSON  
Seven-Grain Bread, Avocado Spread, Sun-Dried Tomatoes, Crumbled Feta,  
Microgreens, Balsamic Glaze

**Steak & Eggs** ..... \$20 PER DOZEN  
Charred Flat Iron Steak with Scrambled Eggs

**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

\$52

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

\$52

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

\$56

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

\$54

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

\$24 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

\$12 PER PERSON

Toasted English Muffin, Creamy Hollandaise

### EGGS FLORENTINE

\$12 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 PARKER 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 Provençal, 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, Farmer's 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 Sablé, Raspberry Sauce, Fresh Seasonal Berries

**Bitter Chocolate Cake v | NF** ..... \$10

**Fresh Seasonal Fruit Tart v | NF** ..... \$10  
Vanilla Bean Custard, Sablé 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 Parker Rolls & Butter**

### **M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas**

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# LUNCH BUFFETS

(CONTINUED)

## SOUTHWEST BUFFET

\$65

### 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

## M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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# LUNCH BUFFETS

(CONTINUED)

## ASIAN LUNCH BUFFET

\$62

### 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**

Juliened 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 Parker Rolls & Butter

### M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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# LUNCH BUFFETS

(CONTINUED)

## VIVA ITALIA BUFFET

\$65

### 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 Parker Rolls & Butter

### M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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# LUNCH BUFFETS

(CONTINUED)

## SOUTHERN COUNTRY BUFFET

\$65

### 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 Cobette **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 Pecan Pie **V**

### Apple Pie **V** | **NF**

Cinnamon Cream

### Banana Bread Pudding **V** | **NF**

Bourbon Crème Anglaise

### Freshly Baked Parker Rolls & Butter

### M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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# LUNCH BUFFETS

(CONTINUED)

## THE VIG DELI BUFFET

\$60

*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

\$66

### 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 Parker Rolls & Butter

### M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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# LUNCH BUFFETS

(CONTINUED)

## MEDITERRANEAN

\$65

### 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 Parker Rolls & Butter

### M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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# LUNCH BUFFETS

(CONTINUED)

## SPA MIO LUNCH

CHOOSE THREE SALADS:

\$60

### 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

### 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

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

Boursin Cheese on Sourdough Crouton

## Freshly Baked Parker Rolls & Butter

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 Parker 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:

### Creek 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

\$60

### 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**





# RECEPTION HORS D'OEUVRES

MINIMUM ORDER OF 50 PIECES PER ITEM.

## COLD

<b>Brie Cheese</b> on Toasted Crouton <b>V</b>   <b>NF</b> .....	\$8
<b>Roasted Baby Beets</b> Boursin Cheese on Sourdough Crouton <b>V</b>   <b>NF</b> .....	\$8
<b>Sliced Cherry Tomato, Basil &amp; Mozzarella Skewer</b> <b>V</b>   <b>GF</b>   <b>NF</b> .....	\$8
<b>Yellow Tomato Gazpacho</b> <b>VE</b>   <b>NF SEASONAL</b> .....	\$8
<b>Vietnamese Summer Spring Roll</b> Sweet Lime-Chili Sauce <b>VE</b>   <b>GF</b>   <b>NF</b> .....	\$9
<b>Grilled Artichoke Bruschetta &amp; White Bean Hummus</b> <b>VE</b>   <b>NF</b> .....	\$9
<b>Tomato Bruschetta</b> on Garlic Crouton <b>VE</b>   <b>NF</b> .....	\$9
<b>Smoked Salmon &amp; Dill Cream Cheese</b> on Pumpernickel Crouton <b>NF</b> .....	\$11
<b>Ahi Tuna Tartare</b> Wasabi Caviar, Crème Fraîche in Crisp Wonton Cone <b>NF</b> .....	\$12
<b>Thai-Style Beef Lettuce Cup</b> Lime-Mint Vinaigrette, Wasabi Tobiko <b>GF</b>   <b>NF</b>   <b>DF</b> .....	\$11
<b>Thai-Style Chicken Lettuce Cup</b> Lime-Mint Vinaigrette, Wasabi Tobiko <b>GF</b>   <b>NF</b>   <b>DF</b> .....	\$11
<b>Smoked Salmon Tartare</b> Toasted Sesame Seeds, Crisp Wonton Cone <b>NF</b> .....	\$12
<b>Antipasto Skewer</b> Salami, Aged Parmesan Cheese, Kalamata Olive <b>GF</b>   <b>NF</b> .....	\$8
<b>Seared Ahi Tuna</b> Cucumber Chips, Shredded Crispy Wonton, Soy Glaze, Furikake <b>NF</b>   <b>DF</b> .....	\$11
<b>Prosciutto Di Parma-Wrapped Grissini Stick</b> <b>NF</b>   <b>DF</b> .....	\$8
<b>Ahi Poke Spoon</b> with Wakame Salad, Pepper Threads <b>NF</b>   <b>DF</b> .....	\$12
<b>Shrimp Ceviche Shooter</b> Spicy Mango Relish <b>GF</b>   <b>NF</b>   <b>DF</b> .....	\$12
<b>Maryland Lump Crab &amp; Lobster Roll</b> Toasted Parker Roll, Tarragon Aioli <b>NF</b> .....	\$12
<b>Mini Lobster Taco</b> Radish Ribbons, Micro Cilantro, Chipotle Cream <b>NF</b> .....	\$12

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# RECEPTION HORS D'OEUVRES (CONTINUED)

## HOT

<b>BBQ Pulled Pork Slider</b> <b>NF</b>   <b>DF</b> .....	\$10
<b>Macaroni and Cheese Bites</b> <b>V</b>   <b>NF</b> .....	\$8
<b>Maple-Glazed Baby Back Ribs</b> <b>GF</b>   <b>NF</b> <i>DISPLAY ONLY</i> .....	\$10
<b>Pigs in a Blanket</b> <b>NF</b> .....	\$8
<b>Curried Vegetable Samosa</b> Medjool Date & Mango Chutney <b>VE</b>   <b>NF</b> .....	\$8
<b>Mini Cubanito Sandwich</b> Slow-Roasted Pork, Aged Swiss, Dill Pickle, Mustard <b>NF</b> .....	\$10
<b>Stuffed Mushroom Cap</b> with Boursin & Crab <b>NF</b> .....	\$12
<b>Spinach, Artichoke &amp; Boursin Quiche</b> <b>V</b>   <b>NF</b> .....	\$8
<b>Warm Brie &amp; Quince Crostini</b> Grape, Balsamic Drizzle <b>V</b>   <b>NF</b> .....	\$8
<b>Pork Belly Bao Bun</b> Green Onion, Cucumber, Five-Spice Hoisin Glaze <b>NF</b> .....	\$11
<b>Crispy Potato Pancake</b> Marmalade Onion & Wild Mushroom Ragout <b>V</b>   <b>NF</b> .....	\$8
<b>Wild Mushroom Risotto Fritter</b> Herbed Garlic-Parmesan Dipping Sauce <b>V</b>   <b>NF</b> .....	\$8
<b>Vegetarian Spring Roll</b> Sweet Chili Plum Sauce <b>VE</b>   <b>NF</b> .....	\$8
<b>Bite-Size Crispy Buffalo Cauliflower</b> Hot Sauce & Ranch <b>VE</b>   <b>NF</b> .....	\$8
<b>Mini Prime Beef Slider</b> Caramelized Onions, Brie, Brioche Roll <b>NF</b> .....	\$11
<b>Southern-Style Fried Chicken Tender</b> Honey Mustard Dipping Sauce <b>NF</b> .....	\$10
<b>Pork Potsticker</b> Ponzu-Sesame Dipping Sauce <b>NF</b> .....	\$11
<b>Vegetable Potsticker</b> Ponzu-Sesame Dipping Sauce <b>VE</b>   <b>NF</b> .....	\$11
<b>Petit Beef Wellington</b> Béarnaise Sauce <b>NF</b> .....	\$11
<b>Seared Beef Tenderloin Crostini</b> with Gorgonzola and Onion Jam <b>NF</b> .....	\$11
<b>Salsa Verde Shrimp Kabob</b> Tomato-Garlic Chutney <b>GF</b>   <b>NF</b> .....	\$12
<b>Bacon-Wrapped Dates</b> Stuffed with Blue Cheese, Balsamic Drizzle <b>GF</b>   <b>NF</b> .....	\$8
<b>Pancetta &amp; Basil-Wrapped Gulf Prawn</b> <b>NF</b> .....	\$12
<b>Thai Beef Satay</b> <b>DF</b> .....	\$11
<b>Thai Chicken Satay</b> <b>DF</b> .....	\$11
<b>Mini Crab Cake</b> Sweet & Spicy Mango Coulis .....	\$12
<b>Fried Coconut Shrimp</b> Orange-Horseradish Marmalade .....	\$12

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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*

\$24

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*

\$26

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

Ragù 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 Farmer's 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

# RECEPTION STATIONS

(CONTINUED)

## SIGNATURE RISOTTO STATIONS *DISPLAYED*

\$26

*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



# 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

\$11 EACH

### Nigiri Sushi Selection **NF | DF**

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

\$11 EACH

### Sashimi Selection **NF | DF**

Fresh from the Market Tuna, Salmon, Yellowtail

\$12 EACH

## ICED SHELLFISH *DISPLAYED*

SHELLFISH DISPLAY 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

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## 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

**\$18** PER PERSON

## Herb-Roasted Turkey Breast **NF**

*MINIMUM GUARANTEE 30 GUESTS*

Pan Gravy

**\$18** PER PERSON

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

*MINIMUM GUARANTEE 40 GUESTS*

Natural Pork Jus

**\$19** 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 Greek 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

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

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

## INTERMEZZO SELECTIONS

\$8

CHOOSE ONE SORBET:

**Lemon, Raspberry, Strawberry, Coconut, Mango** **VE** | **GF** | **NF**

# PLATED DINNERS

(CONTINUED)

## FISH & SEAFOOD SELECTIONS

**Alaskan Halibut** **NF** *SEASONAL MARCH-NOVEMBER* ..... \$62

Lobster Potato Purée, Braised Baby Bok Choy, Heirloom Baby Carrots, Wasabi-Soy Emulsion

**Grilled Mahi-Mahi** **GF** | **NF** | **DF** ..... \$56

Coconut Jasmine Rice, Cabbage & Maui Onion Slaw, Pineapple Chutney

**Miso Chilean Sea Bass** **NF** | **DF** ..... \$62

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

**Pacific Salmon** **GF** ..... \$52

Pan-Seared, Garlic Spinach, Potato Rosti, Romesco Sauce

**Rice Flake Chilean Bass** **NF** | **DF** ..... \$56

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

**Stuffed Prawns** **NF** ..... \$58

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

**Lobster Tail** **GF** | **NF** ..... MKT

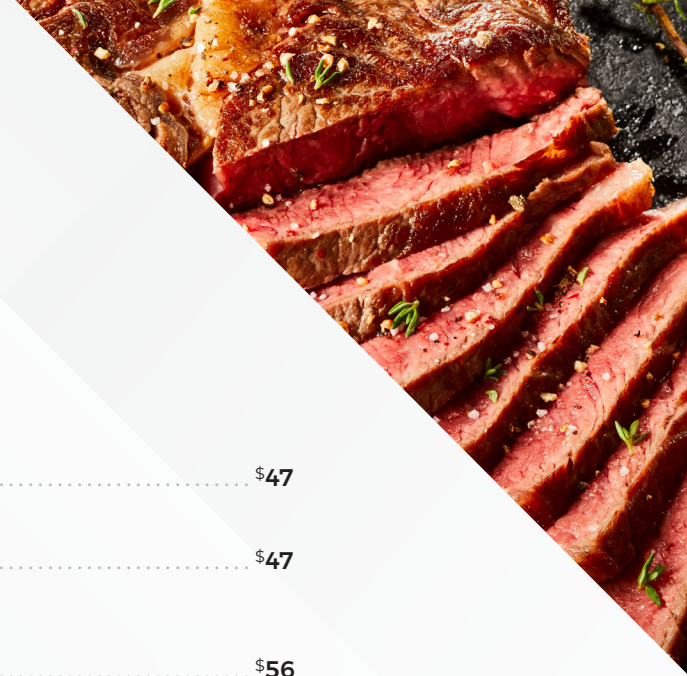
6 oz Cold-Water Lobster Tail Oven-Roasted with European Sweet Cream Butter, Lemon,  
Herbed Risotto Cake, Potato Gratin



# PLATED DINNERS

(CONTINUED)

## POULTRY, PORK & BEEF SELECTIONS



<b>Organic Chicken</b> GF   NF .....	\$47
Chicken, Wild Mushrooms, Oven-Dried Tomato, Dauphine Potato, Natural Jus	
<b>Herb-Grilled Chicken Breast</b> GF   NF .....	\$47
Roasted Artichokes, Oven-Dried Tomato, Broccolini, Garlic, Potato Gratin, Creamy White Wine-Caper Sauce	
<b>Chicken Saltimbocca</b> GF   NF .....	\$56
Sautéed Chicken Topped with Prosciutto, Fried Sage, Fontina Cheese, Broccolini, Risotto Cake, Marsala Butter Sauce	
<b>Pork Tenderloin</b> GF   NF .....	\$56
Mustard-Rosemary-Crusted Tenderloin Medallions, Green Beans, Sweet Potato Gratin, Caramelized Apples, Vanilla Bean Reduction	
<b>Wild Mushroom-Crusted Filet Mignon</b> NF .....	\$58
8 oz, Truffled Potato Gratin, Lemon Herb Asparagus, Côtes du Rhône Sauce	
<b>Blue Cheese-Crusted Filet Mignon</b> GF .....	\$58
8 oz, Grilled Asparagus, Potato Rosti, Port Wine Reduction	
<b>Grilled NY Strip Loin</b> GF   NF .....	\$62
12 oz, Maître d'Hôtel Butter, Horseradish Potato Purée, Market Baby Vegetables, House-Made Worcestershire Sauce	
<b>Ribeye Steak</b> NF .....	MKT
Caramelized Shallots, Anna Potatoes, Fresh Thyme, Brandy Peppercorn Sauce	
<b>Roasted Prime Rib</b> NF .....	\$58
Choice Aged, Potato Lyonnaise, Roasted Garlic-Herb Butter, Creamy Horseradish Sauce, Grilled Asparagus, Roasted Provençal Tomato	
<b>Beef Short Ribs</b> NF .....	\$58
Chianti-Braised Prime Short Ribs, Mushrooms, Fingerling Sweet Potatoes, Red Wine Jus	
<b>Herb-Grilled Lamb Porterhouse</b> NF .....	\$58
Herb-Grilled Australian Lamb Porterhouse, Buttery Potato Purée, Asparagus Tips, Charred Onion, Mint Lamb Jus	

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# PLATED DINNERS

(CONTINUED)

## VEGETARIAN SELECTIONS

<b>Yukon Potato Gnocchi</b> <b>V</b>   <b>NF</b> .....	\$42
Light Potato Dumplings, Sautéed Wild Mushrooms, Asparagus, Parmesan Emulsion	
<b>Pumpkin Ravioli</b> <b>V</b>   <b>NF</b> .....	\$42
Japanese Pumpkin & Butternut Squash Ravioli, Fresh Pomodoro-Sage Butter Sauce	
<b>Pan-Fried Chickpea Cake</b> <b>VE</b>   <b>NF</b> .....	\$42
Charcoal-Grilled Zucchini, King Mushroom Relish, Red Pepper Coulis	
<b>Mushroom Tortellini</b> <b>V</b>   <b>NF</b> .....	\$42
Porcini Mushroom Tortellini, Vegetable Ribbons, Wild Mushroom Emulsion	
<b>Gluten-Free Ravioli</b> <b>V</b>   <b>GF</b>   <b>NF</b> .....	\$44
Chef's Choice of Gluten-Free Ravioli	
<b>Roasted Vegetable Wellington</b> <b>V</b>   <b>NF</b> .....	\$46
Roasted Seasonal Vegetables, Wrapped in Puff Pastry, Spicy Piquillo Pepper Coulis	

## COMBINATION SELECTIONS

<b>Maui Onion-Crusted Beef Tenderloin &amp; Pan-Seared Striped Bass</b> <b>NF</b> .....	\$77
Cabernet Reduction, Roasted Baby Beets, Potato Cake, Baby Heirloom Tomato-Pineapple Relish	
<b>Braised Short Rib &amp; Roasted Shrimp</b> <b>GF</b>   <b>NF</b> .....	\$78
Pepper Jack Grits, Roasted Root Vegetable, Haystack Onions, Côtes du Rhône Sauce	
<b>Coffee-Rubbed Beef Tenderloin &amp; Herb-Grilled Prawns</b> <b>GF</b>   <b>NF</b> .....	\$82
Vintage Port Reduction, Orange Butter Sauce, Yukon Potato Rosti, Market Vegetable	
<b>Horseradish-Crusted Pork Tenderloin &amp; Snapper</b> <b>NF</b> .....	\$80
Grilled Asparagus, Port Sauce, Sofrito Yukon Potato Purée, Passion Beurre Blanc	
<b>Chicken Breast &amp; Seared Pacific Salmon</b> <b>GF</b>   <b>NF</b> .....	\$72
Risotto Cake, Braised Fennel	
<b>Grilled Beef Tenderloin &amp; Herb-Crusted Halibut</b> <b>GF</b>   <b>NF</b> <b>SEASONAL</b> .....	\$82
Roasted Peewee Potatoes, Cipollini Onions, Trumpet Mushrooms, House-Made Worcestershire Sauce, Tomato Emulsion	
<b>Classic Surf N Turf</b> <b>GF</b>   <b>NF</b> .....	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 "MMMM" 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

\$135

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 Parker 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

\$110

### 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 Parker Rolls & Butter

### M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas

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# DINNER BUFFETS

(CONTINUED)

## ITALIAN RIVIERA BUFFET

\$112

### 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, Pepperoncini, 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

\$120

### 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

\$110

### 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**

**M Signature Roast Coffee, Decaffeinated Coffee & Deluxe Herbal Teas**

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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.

<b>Super Premium Cocktails</b> .....	<b>\$15</b>
<b>Premium Cocktails</b> .....	<b>\$12</b>
<b>Deluxe Cocktails</b> .....	<b>\$10</b>
<b>Cordials, Ports, Cognacs</b> .....	<b>\$14</b>
<b>Wines by the Glass</b> .....	<b>\$12</b>
<b>Imported Beer</b> .....	<b>\$10</b>
<b>Domestic Beer</b> .....	<b>\$9</b>
<b>Hard Seltzer</b> .....	<b>\$10</b>
<b>Soft Drinks</b> .....	<b>\$6</b>
<b>Juices</b> .....	<b>\$7</b>
<b>M Bottled Water</b> .....	<b>\$5</b>
<b>Mineral Waters</b> .....	<b>\$7</b>
<b>Energy Drinks</b> .....	<b>\$7</b>

## 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.

<b>Super Premium Cocktails</b> .....	<b>\$16</b>
<b>Premium Cocktails</b> .....	<b>\$13</b>
<b>Deluxe Cocktails</b> .....	<b>\$12</b>
<b>Cordials, Ports, Cognacs</b> .....	<b>\$15</b>
<b>Wines by the Glass</b> .....	<b>\$13</b>
<b>Imported Beer</b> .....	<b>\$11</b>
<b>Domestic Beer</b> .....	<b>\$10</b>
<b>Hard Seltzer</b> .....	<b>\$11</b>
<b>Soft Drinks</b> .....	<b>\$7</b>
<b>Juices</b> .....	<b>\$8</b>
<b>M Bottled Water</b> .....	<b>\$6</b>
<b>Mineral Waters</b> .....	<b>\$8</b>
<b>Energy Drinks</b> .....	<b>\$8</b>

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.

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

## BATCHED COCKTAILS

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

# 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 Handmade Vodka, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Knob Creek Bourbon, Jack Daniels, Chivas Regal Scotch, Crown Royal Blended Whiskey, Patrón Silver Tequila, Hennessey 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 Extra, 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

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