



# 2024 JW Marriott Corporate Catering Menu



JW Marriott Las Vegas Resort & Spa

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17028697777

[marriott.com/lasjw](https://marriott.com/lasjw)

# JW Marriott Las Vegas Resort & Spa

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Authentic, Crafted, Intuitive.

Located just 15 minutes from the world-famous Las Vegas Strip, our premier convention resort provides quiet luxury, award-winning service and over 110,000 square feet of flexible indoor and outdoor function space.

As you consider your catering choices, we'd like to point out the griffin in our logo. The JW Marriott Griffin is the embodiment of vision, perspective, protection and strength. Like our icon, we strive to take care of your every desire by intuitively anticipating your needs, by guarding against unnecessary distractions, and by orchestrating an event that is both seamless and memorable. Our team will create the perfect menu for your upcoming event, from a delightfully sweet breakfast to an elegant cocktail hour and dinner.

## KEYS TO SUCCESS:

- Elegant, natural setting for indoor and outdoor events
- Newly refreshed venue space

If you have any concerns regarding food allergies, please contact your Event Manager.

# BREAKFAST

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# JW BREAKFAST BUFFET

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ORANGE, CRANBERRY AND GRAPEFRUIT JUICES

FRESHLY SLICED SEASONAL FRUITS AND BERRIES | **GF**

ASSORTED MUFFINS | DANISHES | CROISSANTS

SEASONAL GLUTEN FREE BREAKFAST MUFFINS | **GF**

VEGAN COFFEE CAKE | **V**

WHOLE-GRAIN | SOURDOUGH | WHITE TOAST

BUTTER, MARMALADES AND FRUIT PRESERVES

STEEL CUT OATS WITH RAISINS | DRIED CRANBERRIES | BROWN SUGAR | CINNAMON | **V**

FLUFFY SCRAMBLED EGGS | **GF**

BREAKFAST POTATOES | **GF**

BREAKFAST MEATS (SELECT TWO):

- HICKORY SMOKED BACON
- COUNTRY LINK SAUSAGE
- CHICKEN APPLE SAUSAGE
- TURKEY SAUSAGE LINKS
- TURKEY BACON
- VEGETARIAN BREAKFAST SAUSAGE | **GF**

STARBUCKS BREWED REGULAR AND DECAFFEINATED COFFEES AND HOT TEA SELECTIONS

**\$60 PER PERSON**

Breakfast buffets are offered to a minimum of 25 guests; designed to last up to 1.5 hours maximum; \$500 Labor Fee for any buffet requests under 25 guests. Omissions to menu will not reduce the price, only limit selections. If you have any concerns regarding food allergies, please contact your Event Manager.

# SUNRISE BREAKFAST BUFFET

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- ORANGE, CRANBERRY AND GRAPEFRUIT JUICES
- SEASONAL FRUITS AND BERRIES | **GF**
- BAKERY BASKETS OF FRESHLY BAKED DANISHES | CROISSANTS | FRESH MUFFINS
- BUTTER, MARMALADES AND FRUIT PRESERVES

## **BREAKFAST SANDWICH (SELECT ONE):**

- SAUSAGE BISCUIT SANDWICH | SAUSAGE PATTY | SCRAMBLED EGGS | CHEDDAR CHEESE
- BREAKFAST BURRITO | BACON | SCRAMBLED EGGS | PICO DE GALLO
- CROISSANT SANDWICH | FLAKEY CROISSANT | HICKORY SMOKED BACON | SCRAMBLED EGGS | GOUDA
- CIABATTA SANDWICH | SPINACH | SCRAMBLED EGGS | TOMATO JAM | **V**
- BREAKFAST SLIDER | BRIOCHE | CANADIAN BACON | SCRAMBLED EGGS | HAVARTI CHEESE | TOMATO MARMALADE  
(GLUTEN FREE OPTIONS AVAILABLE)

STARBUCKS BREWED REGULAR AND DECAFFEINATED COFFEE AND HOT TEA SELECTIONS

**\$50 PER PERSON**

Breakfast buffets are offered to a minimum of 25 guests; designed to last up to 1.5 hours maximum; \$500 Labor Fee for any buffet requests under 25 guests. Omissions to menu will not reduce the price, only limit selections.

## BAGEL BAR BREAKFAST BUFFET

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- ORANGE, CRANBERRY, GRAPEFRUIT JUICES AND V-8 VEGETABLE JUICE
- SLICED SEASONAL FRUITS AND BERRIES | **GF**
- NY BAGELS | PLAIN | EVERYTHING | CINNAMON RAISIN | GLUTEN FREE PLAIN BAGEL | **GF**
- CHIVE, STRAWBERRY AND PLAIN CREAM CHEESES
- SMOKED SALMON AND ROASTED CHICKEN | **GF**
- SWEET MUSTARD, TOMATOES, CUCUMBERS, ONIONS, CAPERS
- BUTTER, MARMALADES AND FRUIT PRESERVES

STARBUCKS BREWED REGULAR AND DECAFFEINATED COFFEES AND HOT TEA SELECTIONS

**\$57 PER PERSON**

# BREAKFAST ACTION STATIONS & MORE

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## ENHANCEMENTS & ACTION STATIONS

BELGIAN WAFFLES, PANCAKES OR BRIOCHE  
FRENCH TOAST DISPLAY

- FRESH WHIPPED CREAM | BLUEBERRY COMPOTE | STRAWBERRY COMPOTE | WARM MAPLE SYRUP | WHIPPED BUTTER
- TOASTED PECANS | CHOCOLATE SAUCE

**\$20 PER PERSON**

SPECIALTY OMELETS MADE TO ORDER | GF

\*WHOLE EGGS AND EGG WHITES MADE TO ORDER  
WITH A CHOICE OF FILLINGS | MUSHROOMS | HAM |  
SWEET PEPPERS | ONIONS | SPINACH | TOMATOES |  
SALSA | CHEDDAR CHEESE | MOZZARELLA CHEESE |  
PEPPER JACK CHEESE

**\$24 PER PERSON**

### BREAKFAST ENHANCEMENTS – A LA CARTE ITEMS

ASSORTED CEREALS AND CHILLED MILK **\$9 EACH**

GREEK YOGURTS – ASSORTED LOW FAT & REGULAR **\$10 EACH**

YOGURT WITH FRESH BERRIES, HONEY AND GRANOLA **\$11 EACH**

STEEL CUT OATS WITH DRIED CRANBERRIES | RAISINS | BROWN SUGAR | CINNAMON | **V GF \$9 PER PERSON**

ASSORTED BOTTLED BREAKFAST SMOOTHIE **\$11 EACH**

SHELLED HARD BOILED EGGS | **GF \$46 DOZEN**

NY BAGELS WITH CHIVE, STRAWBERRY AND PLAIN CREAM CHEESES **\$80 PER DOZEN**

EGG BEATERS | EGG WHITES **\$10 PER PERSON**

ASSORTED MUFFINS OR DANISHES **\$80 PER DOZEN**

COUNTRY LINK SAUSAGE | **GF \$11 PER PERSON**

HICKORY SMOKED BACON | **GF \$11 PER PERSON**

CHICKEN APPLE SAUSAGE | **GF \$11 PER PERSON**

TURKEY LINK SAUSAGE | **GF \$11 PER PERSON**

TURKEY BACON | **GF \$13 PER PERSON**

SAUSAGE BISCUIT SANDWICH | SAUSAGE PATTY | SCRAMBLED EGGS | CHEDDAR CHEESE **\$13 PER PERSON**

BREAKFAST BURRITO | BACON | SCRAMBLED EGGS | HASH | SALSA FRESCA **\$13 PER PERSON**

CROISSANT SANDWICH | HICKORY SMOKED BACON | FRIED EGG | GOUDA CHEESE **\$13 PER PERSON**

CIABATTA SANDWICH | SPINACH | SCRAMBLED EGGS | TOMATO JAM | **V \$12 PER PERSON**

BREAKFAST SLIDER | BRIOCHE BUN | CANADIAN BACON | SCRAMBLED EGGS | HAVARTI CHEESE | TOMATO MARMALADE  
**\$13 PER PERSON**



# COFFEE BREAKS

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# COFFEE BREAKS

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## BRAIN FOOD | V

- PINE NUT HUMMUS | ROASTED GARLIC HUMMUS | RED PEPPER HUMMUS | SERVED WITH PITA FLATBREAD
- SESAME STICKS | WASABI PEAS | SMOKED ALMONDS | SUNFLOWER SEEDS | BANANA CHIPS | DRIED MANGO | PRETZEL STICKS | PUMPKIN SEEDS | WHOLE FRESH FRUIT
- INDIVIDUAL GREEK YOGURTS
- ASSORTED BOTTLED SMOOTHIES

**\$35 PER PERSON**

## HAPPY TRAILS

“BUILD YOUR OWN TRAIL MIX”

- GRANOLA | M&MS | DRIED CRANBERRIES
- DRIED COCONUT | PISTACHIOS | SUNFLOWER SEEDS | YOGURT RAISINS
- LOW FAT GREEK YOGURTS | **GF**
- WHOLE FRESH FRUIT | **GF**

**\$26 PER PERSON**

"TAKE ME OUT TO THE BALL GAME"

- WARM SOFT PRETZELS | WARM CHEESE SAUCE
- HONEY MUSTARD | SWEET GRAIN MUSTARD | KETCHUP
- MINI HOT DOGS
- PEANUTS | FRESHLY POPPED POPCORN

**\$35 PER PERSON**

## JW RENEWAL | GF

- ANTIOXIDANT BAR | DRIED CRANBERRIES | DRIED APRICOTS | YOGURT COVERED RAISINS
- DRIED MANGO | CALIFORNIA ALMONDS | DARK CHOCOLATE PEARLS | PECANS
- GLUTEN FREE POUND CAKE
- ASSORTED FRUIT KEBOBS

**\$39 PER PERSON**

## NACHO NACHO

- TRI-COLORED CORN TORTILLA CHIPS | **GF**
- SALSA VERDE | PICO DE GALLO | GUACAMOLE | SOUR CREAM | GRATED CHEESE
- DICED TOMATOES | JALAPENOS | BLACK BEANS | WARM CHEESE SAUCE
- CARNE ASADA | CHICKEN TINGA | SEASONED GROUND BEEF

**\$30 PER PERSON**

## ALL THINGS MINI

- ASSORTED MINI CUPCAKES
- ASSORTED MINI COOKIES
- ASSORTED TRUFFLES

**\$37 PER PERSON**

**ADD HOUSEMADE BON BONS AND TRUFFLES \$13.00 PER PERSON**

## COFFEE BREAKS - Continued

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### MORNING TREATS

GREEK YOGURTS: ASSORTED LOW FAT AND REGULAR **\$10 EACH**

YOGURT PARFAITS WITH FRESH BERRIES | HONEY | GRANOLA | FRUIT COULIS **\$11 EACH**

NY BAGELS | CHIVE | STRAWBERRY | PLAIN CREAM CHEESES **\$80 PER DOZEN**

ASSORTED DANISHES **\$80 PER DOZEN**

SEASONAL FRUITS AND BERRIES | **GF \$18 PER PERSON**

OVERNIGHT SOAKED OATS | WHOLE MILK | APPLE | RAISIN | RED CURRANT | ORANGE BLOSSOM HONEY | **\$20 PER PERSON**

### AFTERNOON DELIGHTS

WHOLE FRESH FRUIT **\$9 EACH**

SOFT PRETZELS | WARM CHEESE SAUCE | SWEET MUSTARD | HONEY MUSTARD **\$80 PER DOZEN**

CHOCOLATE DIPPED STRAWBERRIES **\$70 PER DOZEN**

ASSORTED MINI COOKIES **\$46 PER DOZEN**

ASSORTED JUMBO COOKIES **\$80 PER DOZEN**

CHOCOLATE CHIP COOKIES | **GF \$108 PER DOZEN**

CHOCOLATE DIPPED RICE KRISPY TREATS **\$80 PER DOZEN**

INDIVIDUAL BAGS OF POTATO CHIPS | POPCORN | PRETZELS **\$9 EACH**

HAAGEN-DAZS ICE CREAM BARS **\$10 EACH**

FROZEN FRUIT BARS | **GF \$9 EACH**

TORTILLA CHIPS | SALSA | GUACAMOLE | **GF \$19 PER PERSON**

CHIPS | RANCH DIP | ONION DIP | **GF \$19 PER PERSON**

SABRA HUMMUS WITH PRETZELS **\$10 EACH**

ASSORTED CANDY | KIT KAT | M&M'S | SNICKERS | TWIX | REESE'S PEANUT BUTTER CUP | MILKY WAY | BUTTERFINGER **\$9 EACH**

DELUXE FANCY NUTS **\$53 PER POUND**

GRANOLA AND NUTRI GRAIN BARS | 180 SNACK BARS & BITES | **GF \$9 EACH**

BUILD YOUR OWN FLUFFER NUTTER | PEANUT BUTTER SPREAD | MARSHMALLOW SPREAD | NUTELLA | CHOICE OF GRAHAM CRACKER, WHEAT OR WHITE BREAD | **\$21 PER PERSON**

## COFFEE BREAKS - Beverages

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STARBUCKS BREWED REGULAR | DECAFFEINATED COFFEE | HOT TEA SELECTIONS **\$115 PER GALLON**

ASSORTED BOTTLED FRUIT JUICES **\$10 EACH**

BOTTLED ICED TEA **\$10 EACH**

BOTTLED SPRING WATER **\$9 EACH**

BOTTLED SPARKLING WATER **\$10 EACH**

REGULAR AND DIET PEPSI SOFT DRINKS **\$9 EACH**

INDIVIDUAL CARTONS OF MILK **\$9 EACH**

ROCK STAR | GATORADE | VITAMIN WATER | **\$10 EACH**

BREWED ICED TEA | **\$110 PER GALLON**

ASSORTED STARBUCKS FLAVORED FRAPPUCCINOS **\$10 EACH**

INFUSED WATER | **\$90 PER GALLON**

LUNCH

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# LUNCH BUFFET

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## MEDITERRANEAN BUFFET

### SOUP

- CHEF'S SOUP DU JOUR

### SALADS

- MEDITERRANEAN CHICKPEA AND EDAMAME SALAD | GARBANZO BEANS | PEPPERS | CUCUMBERS | BABY KALE | LEMON | OLIVES | EXTRA VIRGIN OLIVE OIL | **V GF**
- GREEK SALAD | GREENS | CUCUMBERS | TOMATOES | KALAMATA OLIVES | FETA CHEESE | SWEET ONIONS | WHITE BALSAMIC VINAIGRETTE | **V GF**
- HARISSA GRILLED SHRIMP SALAD | BABY ARUGULA | RADISH | AVOCADO | APRICOT | POMEGRANATE | CILANTRO | **GF**

### ENTREES (CHOICE OF THREE)

- GRILLED MEDITERRANEAN CHICKEN SKILLET | CHARRED LEMON | ROASTED TOMATOES | ARTICHOKE HEARTS | GARLIC | PARSLEY OIL | **GF**
- PAN SEARED SALMON | TOMATOES | OLIVES | DILL | CUCUMBERS | RED ONIONS | TZATZIKI SAUCE | **GF**
- ROSEMARY MARINATED FILET MEDALLIONS | BLISTERED CHERRY TOMATOES | CHIMICHURRI | **GF**
- CAULIFLOWER COUS COUS | PINE NUTS | GOLDEN RAISINS | FRESNO CHILIS | CAPERS | MINT | **V**

### ACCOMPANIMENTS

- ROASTED ASPARAGUS | LEMON ZEST | FETA CHEESE | **V**
- PATATAS BRAVAS | RED PEPPER AIOLI | GREEN ONIONS | **GF**
- HERBED FARRO

### DESSERTS

- LEMON OLIVE OIL CAKE WITH ROSEMARY ICING
- SPICED CHEESECAKE | **GF**
- FLOURLESS CHOCOLATE CAKE | **GF**

### \$83 PER PERSON

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# LUNCH BUFFET

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## TAQUERIA LUNCH BUFFET

### TORTILLA CHIPS WITH SALSA | **GF**

### SALADS

- JICAMA SLAW | LIME VINAIGRETTE | **V GF**
- SOUTHWEST QUINOA SALAD | BLACK BEANS | ROASTED CORN | TOMATOES | CILANTRO | LIME VINAIGRETTE | **V GF**
- LOADED VEGETABLE TACO SALAD | BLACK BEANS | TOMATOES | SWEET PEPPERS | JALAPENOS | LEMON CILANTRO DRESSING | **V GF**

### SOFT TACO BAR (CHOOSE TWO PROTEINS)

- CARNE ASADA **GF** | CHICKEN TINGA **GF** | CARNITAS **GF** | GRILLED MAHI MAHI **GF** | TOFU **V GF** | CUMIN | CILANTRO
- FLOUR TORTILLAS | CORN TOSTADAS | **GF**
- BLACK BEAN, CORN AND CHEESE ENCHILADAS | RED ENCHILADA SAUCE | **V**
- PINTO BEANS | **V GF**
- CILANTRO WHITE RICE | **V GF**
- ACCOMPANIED BY | GRATED QUESO FRESCO | SLICED JALAPENOS | LETTUCE | GUACAMOLE | SOUR CREAM | LIME WEDGES | PICO DE GALLO | GREEN TABASCO | TAPATIO | CHIPOTLE TABASCO

### DESSERTS

- ABUELITA CHOCOLATE TART
- SOPAPILLAS
- MEXICAN WEDDING COOKIES | **GF**

### \$83 PER PERSON

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# LUNCH BUFFET

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## WHEN IN ROME LUNCH BUFFET

### SALADS

- BUFFALO MOZZARELLA SALAD | HEIRLOOM TOMATOES | FRESH BASIL | OLIVE OIL | BALSAMIC VINAIGRETTE | **V GF**
- CAESAR SALAD | ROMAINE | BABY KALE | PARMESAN REGGIANO | ROASTED FOCACCIA CROUTONS | CAESAR DRESSING
- PANZANELLA SALAD | CRUSTED BREAD | BASIL | TOMATOES | RED AND GREEN PEPPERS | CUCUMBER | OREGANO | EXTRA VIRGIN OLIVE OIL | **V**
- TUSCAN ANTIPASTO | MARINATED ARTICHOKEs | MIXED OLIVES | ROASTED RED AND YELLOW PEPPERS | SUNDRIED TOMATOES | PROSCIUTTO DE PARMA | **GF**

### ENTREES (CHOICE OF THREE)

- SAUTÉED SHRIMP | ROASTED TOMATOES | MOZZARELLA CHEESE | CAVATAPPI PASTA | POMODORO SAUCE | SLICED GARLIC | FRESH BASIL
- GRILLED CHICKEN MARSALA | SAUTÉED MUSHROOMS | **GF**
- SAUSAGE, PEPPERS & ONIONS | TOMATOES | SUB ROLLS
- CAVATAPPI PASTA | ASPARAGUS | ROASTED CHERRY TOMATOES | ROASTED GARLIC | MOZZARELLA CHEESE | BASIL CREAM SAUCE | **V**
- EGGPLANT PARMESAN | BREADED EGGPLANT | MOZZARELLA CHEESE | RED SAUCE | **V**

### DESSERTS

- RICCOTA CAKE WITH LEMON CURD
- CANNOLLIS
- TIRAMISU

### \$83 PER PERSON

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# LUNCH BUFFET

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## ASIAN FUSION LUNCH BUFFET

### SOUP (CHOICE OF ONE)

- WONTON SOUP | WONTONS | FRESH CILANTRO | SCALLIONS | SPINACH | CHICKEN STOCK
- COCONUT CHICKEN SOUP | MUSHROOMS | TOMATOES | SCALLIONS | COCONUT BROTH
- EGG DROP SOUP | **GF**

### SALADS (CHOICE OF THREE)

- THAI CHICKEN SALAD | CILANTRO | BEAN SPROUTS | CANDIED PEANUTS | SESAME DRESSING
- CHILLED YAKI SOBA NOODLE SALAD | CUCUMBERS | SNOW PEAS | COCONUT PEANUT DRESSING | **V**
- SLICED & GRILLED BEEF TENDERLOIN | ONIONS | TOMATOES | CHILI LIME VINAIGRETTE
- SPICY CUCUMBER SALAD | WAKAME | RICE VINEGAR | RED PEPPER FLAKES | **V GF**

### ENTREES (CHOICE OF THREE)

- VEGETABLE STIR FRY | OYSTER SAUCE
- CHICKEN CASHEW DELIGHT | ONIONS | CASHEWS | ZUCCHINI | BELL PEPPERS | BABY CORN | MUSHROOMS | **GF**
- WALNUT SHRIMP | MELON | HONEY AOLI
- KOREAN BULGOGI | STIR FRY BEEF | SESAME SEEDS | BROCCOLINI | SPICY SAUCE
- POACHED SALMON | THAI COCONUT CURRY | RADISH AND CILANTRO | THAI BASIL
- FRIED TOFU | SWEET CHILLI | FRESH BASIL | **V GF**

### ACCOMPANIMENTS

- VEGETABLE SPRING ROLLS | **V**
- STEAMED WHITE RICE | **V GF**

### DESSERTS

- ALMOND MACAROONS | **GF**
- BLACK SESAME PROFITEROLE
- LEMONGRASS PANNA COTTA | **GF**

### \$83 PER PERSON

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# LUNCH BUFFET

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## TGIF LUNCH BUFFET

### SOUP

- CHEF'S SOUP DU JOUR

### SALADS

- BIBB LETTUCE | DICED ONIONS | DICED APPLES | TEAR DROP TOMATOES | APPLE CIDER HONEY VINAIGRETTE | **V GF**
- TEXAS CAVIAR SALAD | BLACK-EYED PEAS | CORN | RED ONION | PEPPERS | APPLE CIDER VINEGAR | **GF**
- TORTELLINI PASTA SALAD | CHERRY TOMATOES | BLACK OLIVES | SALAMI | PARMIGIANA | PEPPERONCINI | RED WINE VINAIGRETTE

### SANDWICHES / WRAPS (CHOICE OF THREE)

- SHAVED TURKEY SANDWICH | APPLEWOOD SMOKED BACON | TOMATO | LETTUCE | CROISSANT
- CAESAR WRAP | CHOICE OF SHRIMP OR CHICKEN | ROMAINE | PARMESAN CHEESE | **GF**
- TUNA SALAD SANDWICH | SWISS | WATERCRESS | TOMATO | PITA
- MINI REUBEN SLIDERS | SHAVED PASTRAMI | SWISS CHEESE | SAUERKRAUT | THOUSAND ISLAND DRESSING | MARBLE RYE
- GRILLED PORTOBELLO SANDWICH | GOAT CHEESE | TOMATO | RED PEPPER AIOLI | POTATO ROLL | **V**
- SLOW ROASTED BEEF BRISKET SANDWICH | GOURMET MUSTARDS | BBQ SAUCE | BRIOCHE SPLIT ROLLS

### ACCOMPANIMENTS

- HOUSEMADE POTATO CHIPS | VEGETABLE CHIPS | **V GF**
- TWICE BAKED MACARONI AND CHEESE | **V**

### DESSERTS

- TRIPLE CHOCOLATE SHOOTERS | **GF**
- MINI CHEESECAKE | **GF**
- CONFETTI CAKE

### \$83 PER PERSON

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# BOX LUNCHES

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## BOX LUNCHES

### (CHOICE OF THREE)

- TURKEY WRAP | SWISS CHEESE | LETTUCE | TOMATO | AVOCADO | DIJON MUSTARD | TOMATO TORTILLA
- CHICKEN CIABATTA SANDWICH | TOMATO | BUTTER LETTUCE | PESTO
- TURKEY CROISSANT SANDWICH | RED PEPPER JELLY | BUTTER LETTUCE | SMOKED BACON | SLICED TOMATO
- ITALIAN SUB | SALAMI | MORTADELLA | PROVOLONE CHEESE | BANANA PEPPERS | LETTUCE | TOMATO | RED ONION
- CHICKEN SANDWICH | POTATO ROLL | ROASTED TOMATO | SPINACH | TARRAGON AIOLI
- HAM HOAGIE | SWISS CHEESE | LETTUCE | TOMATO | ONION
- GRILLED VEGETABLE WRAP | MARINATED VEGETABLES | ROASTED VIDALIA ONIONS | HUMMUS SPREAD | SPINACH TORTILLA | **V**

(GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST)

### ACCOMPANIMENTS (SELECT ONE)

- POTATO SALAD | GREEN ONIONS | DIJON MUSTARD | MAYONNAISE | **V GF**
- MACARONI SALAD | CELERY | BELL PEPPERS | ONIONS | MAYONNAISE | **V**
- QUINOA SALAD | BLACK BEANS | HOUSE VINAIGRETTE | **V GF**
- GARBANZO BEAN SALAD | BELL PEPPERS | ONION | LEMON DRESSING | **V GF**

### ALL BOX LUNCHES INCLUDE

- INDIVIDUAL BAGS OF KETTLE CHIPS | **GF**
- WHOLE FRESH FRUIT | **GF**
- BOTTLED WATER

## SWEETS (SELECT ONE)

- CHOCOLATE CHIP COOKIE
- RICE KRISPY TREAT | GF
- FUDGE BROWNIE

**\$55 PER PERSON**

## ENHANCEMENTS

- ASSORTED CANDY | KIT KAT | M&M'S | REESE'S | SNICKERS | **\$9 EACH**
- ASSORTED SOFT DRINKS | **\$9 EACH**
- BOTTLED SPARKING WATER | **\$10 EACH**
- GRANOLA BARS | NUTRI GRAIN BARS | 180 BARS & BITES | **\$9 EACH**

DINNER

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# CANAPÉS

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## RECEPTION

### HOT CANAPÉS

- SPANAKOPITA | **V**
- BOURSIN CAPPED MUSHROOM TART | **V**
- VEGETABLE SPRING ROLL | SWEET CHILI SAUCE | **V**
- SPICY CRAB CAKE | CREOLE REMOULADE
- COCONUT SHRIMP | SWEET CHILI MINT SAUCE
- BEEF SKEWER | CHIMICHURRI | **GF**
- CHICKEN SATAY | THAI PEANUT SAUCE | **GF**
- MINI BEEF WELLINGTON
- BOURBON PORK BELLY BITE

**\$13 PER PIECE**

### CHILLED CANAPÉS

- TOMATO AND MOZZARELLA CHEESE | FRESH BASIL | CROSTINI | **V**
- MARINATED MANCHEGO CHEESE | BLACK OLIVE TAPENADE | TOASTED CROSTINI | **V**
- BRIE ON BRIOCHE | MARMALADE | WHITE FIG | **V**
- SMOKED SALMON | TOAST POINT | DILL CREAM CHEESE
- SESAME SEARED AHI TUNA | WAKAME (SEAWEED) SALAD | CUCUMBER ROUND | WASABI CREAM
- CHICKEN SALAD | GOAT CHEESE | TORTILLA CUP | **GF**
- THAI BEEF SALAD | WONTON CUP | **GF**
- SPICY MANGO AND CILANTRO SALAD | CORN CAKE | **GF**
- CUCUMBER CUP | HUMMUS | **V GF**
- MUSHROOM SALAD | TRUFFLE OIL | PORTOBELLO ROSE | DICED PEPPER | PARSLEY | **V GF**
- EDAMAME HUMMUS STUFFED PEPPADEW | HARISSA MARINATED OLIVE | **V GF**

**\$13 PER PIECE**

- RECEPTION -

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### **FARM STAND**

- SPINACH AND MUSHROOM SALAD | CRISP BACON | RADISH | CRISPY ONION | BACON DRESSING
- CAESAR | ROMAINE | BABY KALE | GARLIC CROUTONS | SHAVED PARMESAN | CAESAR DRESSING
- TOSSED COBB SALAD | BACON | GRILLED CHICKEN | RED ONION | TOMATO | BLEU CHEESE | EGG | AVOCADO | RANCH DRESSING OR HOUSE VINAIGRETTE | **GF**
- LEAFY GREENS | TOMATOES | CUCUMBERS | CARROTS | BLEU CHEESE | CALIFORNIA RANCH DRESSING | **GF**

**\$28 PER PERSON FOR TWO SELECTIONS**

**\$37 PER PERSON FOR THREE SELECTIONS**

### **CRUDITE STATION**

- BABY CARROTS | JICAMA | ENGLISH CUCUMBERS | MINI ASSORTED PEPPERS | ASPARAGUS | TOMATOES | BROCCOLI FLORETS
- ROASTED PEPPER AIOLI | HUMMUS | GARLIC RANCH DIP | **V GF**

**\$28 PER PERSON**

### **DELUXE NACHO BAR | GF**

- TRI-COLORED TORTILLA CHIPS | **GF**
- SALSA FRESCA | PICO DE GALLO | DICED TOMATOES | JALAPENOS | SLICED BLACK OLIVES
- SPICY GUACAMOLE | SOUR CREAM | GRATED CHEESE | WARM CHEESE SAUCE
- CARNE ASADA | CHICKEN TINGA

**\$32 PER PERSON**

### **FAJITA BAR**

- CHIPOTLE CHOPPED FLANK STEAK **GF** | CHICKEN TINGA **GF** | SHRIMP **GF**
- CHOICE OF WARM FLOUR TORTILLAS OR CRISPY CORN TOSTADA | SAUTEED PEPPERS & ONIONS | MONTEREY JACK CHEESE | **GF**
- TOMATOES | SOUR CREAM | GUACAMOLE | SALSA | PINTO BEANS | SPANISH RICE

**\$43 PER PERSON**

### **BAKED MAC- N- CHEESE BAR** (CHOICE OF TWO)

- TRADITIONAL: CAVATAPPI PASTA | CHEESE SAUCE | **V**
- TRUFFLE: CAVATAPPI PASTA | ASIAGO | MUSHROOM | THREE CHEESE SAUCE | **V**
- LOBSTER: CAVATAPPI PASTA | LOBSTER MEAT | CHEESE SAUCE | CHIVES | SUNDRIED TOMATO
- GRILLED CHICKEN: CAVATAPPI PASTA | PECORINO ROMANO | TOMATO | BACON | THREE CHEESE SAUCE
- BACON: CAVATAPPI PASTA | CARAMELIZED ONION | CHERRY TOMATO | CHEESE SAUCE

**\$38 PER PERSON**

## RECEPTION - Continued

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### **POTATO BAR**

- GARLIC WHIPPED POTATOES | **V GF**
- HOUSE POTATO CHIPS | **V GF**
- STEAK FRIES | **V GF**
- TATER TOTS | **V**
- BAKED POTATOES | **V GF**
- SOUR CREAM | CHEDDAR CHEESE | CRISPY BACON | GREEN ONIONS | PARMESAN CHEESE | CHEDDAR CHEESE SAUCE

**\$31 PER PERSON**

### **BRUSCHETTA BAR | V**

- MARINATED TOMATOES | MOZZARELLA CHEESE
- ROASTED GARLIC SPREAD
- SHAVED PARMESAN | OLIVES | PESTO
- ROASTED TRADITIONAL AND ROASTED PEPPER HUMMUS | BRUSCHETTA BREAD

**\$40 PER PERSON**

### **SEASONS BEST FRUITS AND BERRIES**

- EXOTIC FRUITS | SLICED SEASONAL FRUITS AND BERRIES | **V GF**
- VANILLA OR STRAWBERRY YOGURT DIPS | **V GF**

**\$39 PER PERSON**

### **MARKET CHEESE DISPLAY**

- CAMEMBERT | BRIE | STILTON | SMOKED GOUDA | MANCHEGO | GOAT CHEESE | FRESH MOZZARELLA | PROVOLONE | AGED PARMESAN | **V GF**
- HOUSE MARMALADE | JELLIES | **GF**
- HERBED FOCACCIA | CROSTINI | LAVASH | VARIETY OF SIGNATURE CRACKERS | **V**

**\$44 PER PERSON**

### **MEDITERRANEAN ANTIPASTO BOARD**

- FRESH MOZZARELLA | PROVOLONE | AGED PARMESAN | **V GF**
- PROSCIUTTO | SALAMI | MORTADELLA | **GF**
- MIXED MARINATED OLIVES | SUN DRIED TOMATOES | ROASTED RED AND YELLOW PEPPERS | PEARL ONIONS | ASPARAGUS | **V GF**
- WHITE BEAN AND HERB SPREAD | **V GF**
- ROASTED PINENUT AND KALAMATA OLIVE SPREAD | **V GF**
- HERBED FOCACCIA BREAD | BREADSTICKS | LAVASH | **V**

**\$50 PER PERSON**

## RECEPTION - Continued

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### **SLIDERS AND CHIPS**

(CHOICE OF THREE)

- ANGUS BEEF SLIDER | CHEDDAR CHEESE | CARAMELIZED ONIONS | BRIOCHE BUN
- CRAB CAKE SLIDER | PEA SHOOTS | REMOULADE | BRIOCHE BUN
- CUBAN SLIDER | SPICED HAM | PICKLES | DIJON MUSTARD | SWISS CHEESE
- PORTABELLA MUSHROOM SLIDER | ARUGULA | RED PEPPER COULIS | **V**
- GRILLED CHICKEN BLT SLIDER | GARLIC AIOLI | BRIOCHE BUN
- SOUTHERN FRIED CHICKEN SLIDER | PICKLES | AIOLI
- BLACK BEAN OR VEGETABLE SLIDER | RED PEPPER AIOLI | **V**

(CHOICE OF TWO)

- SWEET POTATO FRIES | **V GF**
- WAFFLE FRIES | MALT VINEGAR | KETCHUP | **V GF**
- STEAK FRIES | **V GF**
- SEASONED WEDGE FRIES | **V GF**
- TATER TOTS | PARMESAN CHEESE | TRUFFLE | **V GF**

**\$39 PER PERSON**

### **WING BAR**

(CHOICE OF TWO)

- BARBEQUE | THAI | GARLIC PARMESAN | BUFFALO | HONEY MUSTARD
- CELERY | CARROTS
- RANCH | BLEU CHEESE

(GLUTEN FREE AVAILABLE UPON REQUEST)

**\$45 PER PERSON**

# RECEPTION - CARVING STATIONS

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INCLUDES A UNIFORMED CHEF

## TENDERLOIN OF BEEF | GF

- RED WINE HERB MARINATED
- GROUND MUSTARD | VEAL JUS
- BRIOCHE ROLLS
- SAUTÉED ONIONS | MUSHROOMS

**\$56 PER PERSON**

## BBQ BEEF BRISKET | GF

- GOURMET MUSTARD | CREAMED HORSERADISH SAUCE | BARBECUE SAUCE
- PRETZEL ROLLS
- WILD RICE PILAF

**\$45 PER PERSON**

## DRY RUBBED PRIME RIB OF BEEF | GF

- CREAMY HORSERADISH SAUCE | AU JUS | GROUND MUSTARD
- FRESH BAKERY ROLLS
- GRILLED ASPARAGUS | LEMON ZEST

**\$50 PER PERSON**

## BOURBON GLAZED PORK LOIN | GF

- SWEET MUSTARD | HONEY AIOLI
- HAWAIIAN ROLLS
- APPLE CRANBERRY RELISH

**\$42 PER PERSON**

## ROASTED TURKEY BREAST | GF

- CRANBERRY ORANGE CHUTNEY | TURKEY VELOUTE
- FRESH BAKERY ROLLS
- GARLIC WHIPPED POTATOES

**\$39 PER PERSON**

## TARRAGON MUSTARD BAKED SALMON

- SWEET HONEY MUSTARD | FRESH LEMON | TARRAGON
- HAWAIIAN ROLLS
- CREAMED SPINACH

**\$50 PER PERSON**

# RECEPTION - ACTION STATION

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INCLUDES A UNIFORMED CHEF

## **PASTA STATION (CHOICE OF TWO)**

- PENNE | RIGATONI | CHEESE TORTELLINI |  
CAVATAPPI PASTA

## **SAUCES (CHOICE OF TWO)**

- ALFREDO SAUCE | MARINARA SAUCE **V GF** |  
PESTO SAUCE **V GF** | BOLOGNESE SAUCE **GF** |  
VODKA CREAM SAUCE **V GF**

## **ACCOMPANIMENTS**

- GRILLED PEPPERS | SPANISH ONIONS |  
MUSHROOMS | MINCED GARLIC
- GRILLED CHICKEN | ITALIAN SAUSAGE |  
TOMATOES | OLIVES | PARMESAN CHEESE
- HERBED FOCACCIA BREAD | CROSTINI STICKS |  
LAVASH

**\$42 PER PERSON**

## RECEPTION - DESSERT STATIONS

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### MINI CHEESECAKES AND CHOCOLATES

- ASSORTED FLAVORS OF MINI CHEESECAKES
- ASSORTED BON BONS AND TRUFFLES

**\$32 PER PERSON**

### GELATO SUNDAES

- **GELATO FLAVORS:** VANILLA | GF CHOCOLATE | GF STRAWBERRY | GF
- **SAUCES:** CHOCOLATE | BERRY COULIS
- **TOPPINGS:** CHOPPED NUTS | WHIPPED CREAM | MARSHMALLOWS | CHOCOLATE SHAVINGS | SEASONAL FRESH BERRIES | MINI M&M' S
- WAFFLE CONES

**\$37 PER PERSON**

# DINNER | APPETIZERS, SOUPS & SALADS

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## PLATED DINNERS

(Select One Starter: Appetizer, Soup or Salad)

### APPETIZERS

- ANTIPASTO PLATE | SALAMI | PROSCUITTO | CURED CHEESE | OLIVES | OVEN ROASTED TOMATOES | **GF**
- WILD MUSHROOM RAVIOLI | BUTTERNUT SQUASH PUREE | MICRO GREENS | SPINACH OIL | **V**
- SHRIMP COCKTAIL | SPICY HORSERADISH SAUCE | **GF**
- PRAWN CEVICHE | PICKLED JALAPENO | AVOCADO CREAM | **GF**

### SOUPS

- CREAM OF WILD MUSHROOM SOUP | SHERRY THYME CREME FRAICHE | **V GF**
- LOBSTER BISQUE
- FRENCH ONION SOUP | GRUYERE CROUTON | **V**
- SLOW ROASTED TOMATO EN CROUTE | **V**

### SALADS

- CAPRESE SALAD | TOMATOES | MICRO BASIL | BALSAMIC REDUCTION | HERB OIL | **V GF**
- ROASTED BEET SALAD | GOAT CHEESE | PISTACHIO | WILD ARUGULA | APPLE CIDER BALSAMIC VINAIGRETTE | **GF**
- WEDGE SALAD | CRISPY PANCETTA | RED ONIONS | TOMATOES | BLEU CHEESE DRESSING | **GF**
- FIELD GREENS | TEARDROP TOMATOES | CUCUMBERS | SHAVED CARROTS | HOUSE VINAIGRETTE | **GF**
- CAESAR | ROMAINE | BABY KALE | GARLIC CROUTONS | PARMESAN CHEESE | CREAMY CAESAR DRESSING
- BUTTER LETTUCE | HEIRLOOM TOMATOES | CUCUMBERS | ROASTED RED PEPPERS | AVOCADO AIOLI | **GF**
- ARUGULA | FRISEE | RADICCHIO | PEARS | SUN-DRIED CRANBERRIES | AGED BALSAMIC GLAZE | **V GF**

All plated dinners include Starbucks brewed regular and decaf coffee and a selection of hot teas.



# DINNER | ENTRÉES & DESSERTS

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## PLATED DINNERS

### ENTREES

- EGGPLANT CANNELLONI | SPINACH | BABY VEGETABLE RAGOUT | ROASTED RED PEPPER SAUCE | **V GF \$80**
- CAULIFLOWER STEAK | VEGETABLE MEDLEY | ROASTED RED PEPPER SAUCE | **\$80**
- FREE RANGE CHICKEN BREAST | ORGANIC VEGETABLE MEDLEY | GARLIC MASHED POTATO | **GF \$90**
- PAN SEARED SALMON | ROASTED ASPARAGUS | TOMATO BASIL COUSCOUS | BALSAMIC GLAZE | **GF \$97**
- HERB ROASTED SEA BASS | ASPARAGUS TIPS | TARRAGON BUERRE BLANC | WHIPPED YUKON PUREE | **GF \$115**
- SLOW BRAISED SHORT RIB | GREEN BEANS | TRUFFLE WHIPPED POTATO | RED WINE JUS REDUCTION | **GF \$105**
- 8 oz. FILET MIGNON | WILD MUSHROOMS | SPINACH | ROASTED RED POTATO | SHERRY JUS REDUCTION | **GF \$125**

### UPGRADE DUET ENTREES

- UPGRADE ANY ENTRÉE WITH A DUET PAIRING OF TWO ITEMS. PORTION SIZE IS ADJUSTED BASED ON THE PAIRING.
- JUMBO TIGER SHRIMPS **GF | ADDITIONAL \$24 PER PERSON**
- 6 oz. LOBSTER TAIL **GF | ADDITIONAL \$35 PER PERSON**
- 6 oz. PETIT GRILLED FILET OF BEEF | **ADDITIONAL \$26 PER PERSON**

### DESSERTS

- MILK CHOCOLATE AND BAILEY'S MOUSSE | **GF**
- CHEESECAKE | VANILLA TART | BERRY-ORANGE CHANTILLY | BERRY SAUCE
- COOKIES & CREAM | OPUS WHITE CHOCOLATE MOUSSE | OREO CREMEUX | OREO FEUILLETINE | CHOCOLATE CHANTILLY
- FRESH SEASONAL FRUIT TART
- CHOCO ME UP - CHOCOLATE TART | CHOCOLATE GANACHE | CHOCOLATE KRISPIES | CHOCOLATE CHANTILLY | CHOCOLATE SAUCE

All plated dinners include Starbucks brewed regular and decaf coffee and a selection of hot teas.

# SOUTH OF THE BORDER DINNER BUFFET

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## SOUP

- BLACK BEAN CHILI | **V GF**
- PEPPER JACK CHEESE | CHEDDAR CHEESE | SCALLIONS | SLICED JALAPENOS | SOUR CREAM | CRISPY TORTILLA STRIPS | VARIETY OF HOT SAUCES | HOMEMADE CORN BREAD MUFFINS

## SALADS

- BABY ICEBERG WEDGE | PINTO BEANS | ONIONS | CHEDDAR CHEESE | TOMATOES | HERB VINAIGRETTE | **GF**
- TEXAS CAVIAR | BLACK EYED PEAS | CORN | RED ONION | PEPPERS | APPLE CIDER VINEGAR | **GF**

## CEVICHE

- BAJA SHRIMP | TOMATOES | CILANTRO | LEMON JUICE | CRISPY CORN TORTILLA CHIPS | AVOCADO CRÈME | **GF**

**\$136 PER PERSON**

## FAJITA BAR

- CHIPOTLE CHOPPED FLANK STEAK | **GF**
- CHICKEN TINGA | **GF**
- SHRIMP | **GF**
- TOSTADAS | WARM FLOUR TORTILLAS | SAUTEED PEPPERS & ONIONS | MONTEREY JACK CHEESE
- TOMATOES | SOUR CREAM | GUACAMOLE | PICO DE GALLO

## TRI TIP | GF

- ROMESCO PEPPER SAUCE

## ACCOMPANIMENTS

- BLACK BEANS | RICE | **V GF**
- SPANISH CORN | CREMA | COJITA | **V GF**

## DESSERTS

- HORCHATA PUDDING | **GF**
- CHOCO FLAN | **GF**
- HONEY CINNAMON CAKE

All dinner buffets include Starbucks brewed regular and decaf coffee and a selection of hot teas. Dinner buffets are offered to a minimum of 25 guests; designed to last up to 2 hours maximum; \$500 Labor Fee for any buffet requests under 25 Guests. Omissions to menu will not reduce the price, only limit selections. If you have any concerns regarding food allergies, please contact your Event Manager.

# NIGHT IN VENICE DINNER BUFFET

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## SOUP

TUSCAN BEAN SOUP | KALE | POTATOES

## SALAD

- ARUGULA | MEDITERRANEAN OLIVES | SLICED RED ONIONS | CUCUMBERS | WALNUTS | APPLES | WHITE BALSAMIC VINAIGRETTE | **V GF**
- TOMATO | MOZZARELLA | BASIL | BALSAMIC GLAZE | **V GF**
- SHRIMP AND BELL PEPPER SALAD | ONIONS | BASIL VINAIGRETTE | **V GF**

## ENTREES (CHOICE OF 3)

- BAROLO BRAISED SHORT RIBS | CIPOLLINI ONIONS | FENNEL JUS REDUCTION
- STRIPED SEABASS | CHERRY TOMATOES | BASIL | LEMON ROSEMARY SAUCE
- ITALIAN HERBED LEMON CHICKEN | TOMATOES | ARUGULA | BALSAMIC GLAZE
- RIGATONI PASTA | SHRIMP | SUNDRIED TOMATOES | SWEET PEPPERS | CONFIT GARLIC | EXTRA VIRGIN OLIVE OIL
- BUTTERNUT SQUASH RAVIOLI | TOASTED WALNUTS | BROWN BUTTER SAUCE

## ACCOMPANIMENTS

- ROASTED ITALIAN VEGETABLE MEDLEY
- GARLIC GNOCCHI | BLISTERED CHERRY TOMATOES | TOMATO BASIL SAUCE
- ROASTED ITALIAN POTATOES

## DESSERTS

- NUTELLA TART
- RASPBERRY MASCARPONE SHOOTER | **GF**
- TIRAMISU

**\$136 PER PERSON**

All dinner buffets include Starbucks brewed regular and decaf coffee and a selection of hot teas. Dinner buffets are offered to a minimum of 25 guests; designed to last up to 2 hours maximum; \$500 Labor Fee for any buffet requests under 25 Guests. Omissions to menu will not reduce the price, only limit selections. If you have any concerns regarding food allergies, please contact your Event Manager.

# ELITE BUFFET

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## SOUP

FRENCH ONION SOUP | GRUYERE CHEESE |  
CROUTON

## SALAD

- TOSSED MOZZARELLA AND CUCUMBER SALAD  
| RED AND YELLOW PEPPERS | MAUI ONIONS |  
WHITE BALSAMIC | **V GF**
- FIELD MIZUNA GREENS | GARBANZO BEANS |  
MIXED MELONS | BELL PEPPERS | LEMON  
VINAIGRETTE | **V GF**

## COLD SEAFOOD DISPLAY

- PRAWNS | CRAB CLAWS | SEASONAL OYSTERS
- LEMON | MIGNONETTE | HOUSEMADE  
COCKTAIL SAUCE | TABASCO | HORSERADISH

## MEDITERRANEAN ANTIPASTO DISPLAY

- PROSCIUTTO | SALAMI | CAPICOLA | **GF**
- FRESH MOZZARELLA | PROVOLONE
- MIXED MARINATED OLIVES | ZUCCHINI |  
PORTOBELLO MUSHROOMS | **GF**
- ROASTED BABY PEPPERS | SUNDRIED  
TOMATOES | PEARL ONIONS | GHERKINS |  
HORSERADISH | EXTRA VIRGIN OLIVE OIL |  
BALSAMIC VINEGAR | **GF**
- HERBED FOCACCIA | CROSTINI | LAVASH |  
VARIETY OF SIGNATURE CRACKERS | **V**

## ENTREE

- CARVED DRY RUBBED PRIME RIB OF BEEF |  
SAUTÉED MUSHROOMS | NATURAL JUS |  
WHIPPED HORSERADISH SAUCE  
(SERVED BY UNIFORMED CHEF)
- SEARED SALMON | TOMATO OLIVE FENNEL  
BROTH | **GF**
- GRILLED CHICKEN PICCATA | CAPERS | LEMON  
BUTTER | **GF**
- SAUTEED SHRIMP AND SCALLOPS | ROASTED  
VEGETABLES | SLICED GARLIC | PENNE PASTA |  
WHITE WINE GARLIC SAUCE
- EGGPLANT PARMESAN | BREAD CRUMBS |  
MARINARA | **V**

## ACCOMPANIMENTS

- GARLIC WHIPPED YUKONS | **V GF**
- TOTS | PARMESAN CHEESE | TRUFFLE OIL | **V GF**
- SEASONAL VEGETABLES | **V GF**

## DESSERTS

- KEY LIME TART
- TRIPLE CHOCOLATE SHOOTER | **GF**
- ASSORTED FRENCH MACARONS

**\$170 PER PERSON**

All dinner buffets include Starbucks brewed regular and decaf coffee and a selection of hot teas. Dinner buffets are offered to a minimum of 25 guests; designed to last up to 2 hours maximum; \$500 Labor Fee for any buffet requests under 25 Guests. Omissions to menu will not reduce the price, only limit selections. If you have any concerns regarding food allergies, please contact your Event Manager.

# JW MARRIOTT DINNER BUFFET

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## SOUP

- NEW ENGLAND CLAM CHOWDER

## SEAFOOD DISPLAY

- SHRIMP COCKTAIL | HOUSEMADE COCKTAIL SAUCE | LEMON ZEST | **GF**
- CHILLED CRAB CLAWS | TABASCO | GRILLED GARLIC TOAST | RASPBERRY MIGNONETTE | **GF**
- OYSTERS ON THE HALF SHELL | **GF**

## SALADS

- CAESAR | ROMAINE | BABY KALE | PARMESAN CHEESE | GARLIC CROUTONS | CREAMY CAESAR DRESSING
- MIXED GREENS | PANCETTA | CHERRY TOMATOES | ROASTED PEPPERS | BALSAMIC VINAIGRETTE | **V GF**
- MOZZARELLA AND TOMATO | BASIL | EXTRA VIRGIN OLIVE OIL | BALSAMIC VINEGAR | **V GF**

**\$193 PER PERSON**

## ENTREES

- CARVED TOMAHAWK STEAKS | BLISTERED SHISHITO PEPPERS | ROASTED CIPOLLINI ONIONS | NATURAL JUS | **GF**  
( SERVED BY A UNIFORMED CHEF )
- SEARED STRIPED SEABASS | ASPARAGUS | DILL CREAM SAUCE | **GF**
- ROTISSERIE CHICKEN | QUINOA | CHICKEN JUS
- PENNE PASTA | SHRIMP | LEMON BUTTER SAUCE | BLISTERED TOMATOES | SLICED GARLIC
- FINGERLING POTATO CONFIT | CARAMELIZED ONIONS | **V**
- CAULIFLOWER GRATIN | **V**
- GRILLED ASPARAGUS | LEMON ZEST | **V GF**

## ACCOMPANIMENTS

- FINGERLING POTATO CONFIT | CARAMELIZED ONIONS | **V**
- CAULIFLOWER GRATIN | **V**
- GRILLED ASPARAGUS | LEMON ZEST | **V GF**

## DESSERTS

- ASSORTED MINI CREAM PUFFS
- ASSORTED MINI CHEESECAKES | **GF**
- ASSORTED DESSERT SHOOTERS | **GF**
- FRUIT TART
- DECADENT CHOCOLATE TORT

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# BAR SELECTIONS

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## A FULLY STOCKED BAR INCLUDES

- **DOMESTIC BEER:** BUD LIGHT, MICHELOB ULTRA
- **IMPORTED AND MICROBREWS:** MODELO, BAD BEAT BREWING Co HOPPY TIMES IPA (MAY CHANGE SEASONALLY), HEINEKEN 0 ( Non-Alcoholic), BLUE MOON BELGIUM WHITE
- **TRULY HARD SELTZER** ( OPTIONS MAY CHANGE SEASONALLY)
- **SOFT DRINKS:** PEPSI, DIET PEPSI, STARRY, GINGER ALE, CLUB SODA, TONIC WATER, GINGER BEER
- **JUICES:** ORANGE, GRAPEFRUIT, CRANBERRY, PINEAPPLE

## DELUXE

LIQUORS: ABSOLUT, TANQUERAY, BACARDI SUPERIOR, CAPTAIN MORGAN, MAKER'S MARK, JACK DANIEL'S, DEWAR'S WHITE LABEL, SEAGRAM'S V.O., PATRON SILVER, HENNESSY VS COGNAC, VERMOUTH CARPANO CLASSICO DRY, VERMOUTH CARPANO CLASSICO ROSSO

CORDIALS: ASSORTED

WINE: CANYON ROAD CABERNET SAUVIGNON, CANYON ROAD CHARDONNAY, BERINGER WHITE ZINFANDEL

## PREMIUM

LIQUORS: GREY GOOSE, BOMBAY SAPPHIRE, BACARDI SUPERIOR, CAPTAIN MORGAN, KNOB CREEK, JACK DANIEL'S, JOHNNIE WALKER BLACK, CROWN ROYAL, CASAMIGOS, HENNESSY VSOP COGNAC, VERMOUTH CARPANO CLASSICO DRY, VERMOUTH CARPANO CLASSICO ROSSO

CORDIALS: ASSORTED

WINE: JUSTIN CABERNET SAUVIGNON, SONOMA-CUTRER CHARDONNAY

PRICING REFLECTS THE PER PERSON CHARGE BASED ON THE TOTAL NUMBER OF GUESTS AND NUMBER OF CONSECUTIVE HOURS.

One bartender per one-hundred guests | Bartender fee waived if \$500.00 bar minimum is met

#### **PACKAGED OPEN BAR**

- BEER AND WINE FOR THE FIRST HOUR | **\$28 PER PERSON | \$7 EACH ADDITIONAL HOUR**
- DELUXE BAR PACKAGE FOR THE FIRST HOUR | **\$32 PER PERSON | \$8 EACH ADDITIONAL HOUR**
- PREMIUM BAR PACKAGE FOR THE FIRST HOUR | **\$34 PER PERSON | \$9 EACH ADDITIONAL HOUR**

#### **HOSTED BAR**

- DELUXE COCKTAILS | \$12 EACH
- PREMIUM COCKTAILS | \$15 EACH
- DELUXE WINE | \$45 PER BOTTLE
- PREMIUM WINE | \$52 PER BOTTLE
- DOMESTIC BEER | \$10 EACH
- IMPORTED BEER | MICROBREW BEER | \$11 EACH
- CORDIALS | \$16 EACH
- SOFT DRINKS | \$9 EACH
- BOTTLED WATER | JUICE | \$9 EACH

#### **CASH BAR**

- DELUXE COCKTAILS | \$13 EACH
- PREMIUM COCKTAILS | \$16 EACH
- DELUXE WINE | \$15 PER GLASS
- PREMIUM WINE | \$17 PER GLASS
- DOMESTIC BEER | \$13 EACH
- IMPORTED BEER | MICROBREW | \$14 EACH

**ONE BARTENDER PER ONE - HUNDRED GUESTS | BARTENDER FEE \$500 PER BARTENDER**

PRICING REFLECTS THE PER PERSON CHARGE BASED ON THE TOTAL NUMBER OF GUESTS AND NUMBER OF CONSECUTIVE HOURS.

One bartender per one-hundred guests | Bartender fee waived if \$500.00 bar minimum is met



# WINE LIST

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## WHITE WINES

### PINOT GRIGIO

- A TO Z WINEWORKS, OR | \$50
- CAMPO DI FIORI, IT | \$51
- KRIS, IT | \$54

### SAUVIGNON BLANC

- FERRARI CARANO FUME BLANC | \$51
- DASHWOOD, NZ | \$55
- VILLA MARIA, “CELLAR SELECTION” NZ | \$63
- VIN 21, CA | \$87

### CHARDONNAY

- CANYON ROAD, CA | \$46
- COLUMBIA CREST, "GRAND ESTATES" WA | \$47
- JORDAN VINEYARD, RUSSIAN RIVER, CA | \$76
- QUINTARA, CA | \$87
- CUVASION, “ESTATE” CARNEROS, CA | \$99

### ROSE

- SIRENA DEL MARE, IT | \$51
- KIM CRAWFORD, NZ | \$61

### WHITE ZINFANDEL

- BERINGER VINEYARDS, CA | \$43

## BUBBLES

- J. ROGET | \$46
- MUMM NAPA, BRUT | \$65
- MOET & CHANDON IMPERIAL | \$142
- “YELLOW LABEL” | VEUVE CLICQUOT, BRUT | 164

## RED WINES

### PINOT NOIR

- MARK WEST, CA | \$54
- MEIOMI, MONTEREY COUNTY, CA | \$69
- TOAD HOLLOW VINEYARD | \$105

### MERLOT

- COLUMBIA CREST "GRAND ESTATES" WA | \$49
- SPELLBOUND, CA | \$50
- WHITEHALL LANE, NAPA, CA | \$73

### CABARNET SAUVIGNON

- CANYON ROAD, CA | \$46
- CARMENET, “VINTNER’S COLLECTION RESERVE” CA | \$45
- JUSTIN, PASO ROBLES, CA | \$56
- NOBLE TREE “WICKERSHAM RANCH VINEYARD” CA | \$68
- HARMONY AND SOUL, CA | \$87
- JORDAN ALEXANDER VALLEY, CA | \$121

### RED BLEND

- FABEL ROOTS, IT | 51

## SPARKLING COCKTAIL

- GARDEN SPRITZ, CHANDON, CA | 17 PER GLASS

# General Information

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## **GENERAL INFORMATION**

Our printed menus are for general reference.

Our Catering staff will be happy to propose customized menus to meet your specific needs. (Discounts would not apply) All prices listed are subject to change.

Menu prices will be confirmed by your Catering Manager.

## **GUARANTEE**

Guarantees are required for all catered food and beverage events.

Final attendance must be confirmed three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

## **DECORATIONS**

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering department.

All decorations must meet with the approval of the Las Vegas Fire Department, i.e. smoke machine, candles, etc. The hotel will not permit affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

## **SIGNAGE**

In order to maintain the ambience of the hotel, all signs must be professionally printed; no handwritten signs are allowed.

## **LABOR CHARGES**

A labor fee of \$500.00 will be applied to breakfast, lunch and dinner buffets that do not reach a minimum guarantee of 25 guests.

A \$500.00 bartender charge will apply if \$500.00 minimum is not achieved per bar.

Labor charges will apply for the room setup changes after the Banquet Event Order and/or Diagram has been signed off by the client.

Additional labor charges for extra service staff apply at a \$30.00 per server for a minimum of 4 hours for any meal function outside of our general staffing ratios.

A \$800.00 labor fee will apply for cleaning up confetti or balloons.

## **SERVICE CHARGE, SALES TAX & AUDIO VISUAL**

A 24% Service Charge and current sales tax will be added to all food and beverages, as well as any Audio Visual equipment charges.

## GENERAL INFORMATION - continued

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### **AUDIO VISUAL**

ENCORE is the preferred Audio Visual provider. For a complete listing of services and equipment, please contact our Director of Event Technology Sales.

### **ELECTRICAL**

All electrical needs must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be assessed. Information outlining power capabilities as well as appropriate engineering charges are available through our Director Event Technology Sales.

### **WEATHER POLICY**

Any of the following locally forecasted weather conditions will require relocation of an outdoor event to its indoor back-up location: 30% or higher chance of precipitation, temperatures below 60 degrees, temperatures over 100 degrees or wind gusts in excess of 15mph.

Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$10.00 per guaranteed guest.

### **FOOD & BEVERAGE**

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises or function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require the beverages be dispensed only by the hotel servers and bartenders.

### **LIQUOR LAWS AND REGULATIONS**

The JW Marriott Las Vegas is committed to a policy of providing legal, proper and responsible hospitality. The resort requires that all alcoholic beverages be dispensed by the resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification.

The sale and service of alcoholic beverages is regulated by the Nevada State Liquor Commission. The JW Marriott Las Vegas licensee, is responsible for the administration of these regulations. It is a resort policy, therefore, that liquor may not be brought into the resort for use in banquet or hospitality functions. Nevada State liquor laws permit alcoholic beverage service from 6:00 am through 12:00 am Monday through Saturday and 10:00 am through 12:00 am Sunday.

JW MARRIOTT LAS VEGAS RESORT & SPA

221 N Rampart Blvd, Las Vegas, Nevada, USA

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