



Fine Dining at Mandalay Bay
Convention Center



There has been an evolution in the culinary world and we are pleased to present our new “*Eco-Friendly*” catering menus. This is a work in progress and is an ongoing commitment by Mandalay Bay. Being “*Earth-Friendly*” is an emerging environment for many of our vendor and supplier partners. As they become certified we will then be able to further enhance our selections.

Following the guidelines set forth by the famous Monterey Aquarium’s “Best Choices List” you will find many of our fish and seafood items sanctioned as “*Ocean-Friendly*” meaning that the variety is abundant, well managed and caught or farmed in environmentally friendly ways.

Our chicken breast and filet of beef are “All Natural”. This refers to the elimination of steroids, antibiotics and hormones in these products. Our beef tenderloin is free range and grass fed.

Las Vegas being a desert city does not have a local farming community in which to provide us with produce, however we are constantly researching our neighboring states for produce that can be ordered and still retain a competitive and fair market price.

Our culinary team has also created a set of fully organic and sustainable menus. These are located at the end of the dinner options. Our wine list also includes several choices of organic and sustainable options to compliment your reception or dinner menu.

We are committed to upholding the standards and practices necessary to be a socially responsible citizen in our community.



Breakfast Menu



The Continental Express

Orange, Grapefruit and Cranberry Juices
Assorted Danish, Muffins and Flaky Croissants
Butter, Marmalade and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

The Classic Continental

Orange, Grapefruit and Cranberry Juices
Sliced Fresh Fruit and Berries
Assorted Bagels with Cream Cheese and Herbed Cream Cheese
Bear Claws
A Selection of Cranberry, Blueberry, and Bran Muffins with Breakfast Breads
Butter, Marmalade and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Notes:

**Breakfast Is Based on One-and-One-Half Hours of Service
Above items Cannot be Transferred to Refreshment Breaks**



The Traditional

Chilled Orange, Grapefruit, Cranberry and Apple Juices
Platter of Seasonal Sliced Fruit Garnished with Fresh Berries
Scrambled Eggs with Fresh Chives
Maple Black Pepper Bacon and Country Link Sausage
Sautéed Breakfast Potatoes
Selection of Breakfast Pastries, Muffins and Bagels
Butter, Marmalade and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



The Mariners

Orange, Grapefruit and Cranberry Juices

Choose Two of the following:

Ham, Egg and Cheese Croissant
Sausage and Egg on a Buttermilk Biscuit
Scrambled Egg Burrito with Chorizo and Fresh Tomato Salsa
Egg, Sausage and Cheese Biscuit

Choose One of the following:

Assorted Danish, Muffins and Flaky Croissants with Butter, Marmalade and Preserves
Whole Fresh Fruit
Individual Low-Fat Yogurt
Assorted Bottled Fruit Smoothies
Yogurt and Granola Parfaits
Assorted Doughnuts

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



The Bayside Brunch

Chilled Orange, Grapefruit, Cranberry and Apple Juices

Mandalay Bay Breakfast Bakeries

Croissants, Fruit Breads and Fruit Danish

Seafood Platter of Smoked Salmon, Ahi and Ono

With Cream Cheese and Herbed Cream Cheese

Miniature Bagels and Cracked Pepper Lavosh

Mixed Greens with Red Oak and Lolla Rossa

Accompanied by Sesame Papaya Vinaigrette or Mirin White Balsamic Dressing

Thai Beef Salad with Cucumber, Green Papaya, Cilantro-Lime Vinaigrette

Fingerling Potato Salad with Applewood Smoked Bacon

Tomato and Buffalo Mozzarella Salad, Basil Vinaigrette and Balsamic Reduction

Scrambled Eggs with Fresh Chives

Maple Black Pepper Bacon

Bone-in Ham Steaks with a Pineapple Glaze

Spinach and Feta Quiche

Grilled Chicken Breasts with a Dark Rum Peppercorn Sauce

Seared Halibut, Gingered Red Pepper Coulis

Sweet Potato Mash

Sautéed Vegetables with Garlic Butter

Carving Station

Herb-rubbed Prime Rib

With Creamed Horseradish, Grain Mustard and Island Pepper Sauce

Roasted Turkey Breast with Orange Cranberry Relish

Flavored Cheesecakes

Peach Bread Pudding with Grand Marnier Sauce

Caramel Flan

Apple Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Enhancements: Bloody Marys, Screwdrivers and Mimosas



The Doughnut Shoppe

(Recommended for a Maximum of 500 Guests)

As Your Guests Arrive for a Day at the Convention Center nothing Beats the Scent of Freshly Made Doughnuts Created by Our Mandalay Bay Chefs.

Doughnuts with White Glaze, Powdered Sugar, Cinnamon Sugar, Dipping Chocolate, Chocolate Sprinkles and Rainbow Sprinkles

Omelet and Egg Station

Fresh Omelets and Eggs made to Order (Egg White Omelets available upon request)

Smoked Salmon, Lump Crab Meat, Diced Ham, Asparagus Tips, Sautéed Wild Mushrooms, Diced Tomatoes, Sautéed Onions, Chopped Fine Herbs and Sautéed Peppers
Cheddar, Fontina, Goat Cheeses

Chopped Fine Herbs

Waffle Station

Delectable Belgian Waffles Freshly Prepared

Served with Maple Syrup, Sweet Cream Butter, Whipped Cream and Fresh Strawberries

Fresh Strawberries

Eggs Benedict (up to 500 guests)

Smoked Salmon with Bagels, Traditional Condiments

Egg, Sausage and Cheese Biscuit

Breakfast Burrito



Boneless Prime Rib of Beef

Horseradish Sour Cream, Rosemary Jus Lié, Kaiser Rolls
Serves 40

Roasted Turkey Breast

Orange Cranberry Relish, Sage Gravy, Mayonnaise, Ciabatta Rolls
Serves 20

Maple Glazed Pork Steamship

Apple-Pear Chutney, Grain Mustard Demi-glace, Cuban Rolls
Serves 30

Smoked Virginia Ham

Pineapple-Raisin Marmalade, Assorted Mustard, Rye Rolls
Serves 40

Hot-Smoked Salmon

Dill Crème Fraîche, Red Onion Jam, Black Pepper Lavosh
Serves 20



Scrambled Eggs
Frittata Florentine
Mushroom Leek Quiche or Quiche Lorraine

Thick Sliced Smoked Bacon (3 pcs)
Maple Black Pepper Bacon (3 pcs)
Breakfast Sausage Links or Patties (2 pcs)
Sliced Ham (2 pcs)
Canadian Bacon (2pcs)

Breakfast Potatoes
Biscuits and Sausage Sage Gravy

Oatmeal with Brown Sugar and Raisins
Cheese Blintzes with Strawberries
Apple or Peach Crepes with Vanilla Sauce
Cinnamon Raisin French Toast with Warm Maple Syrup
Buttermilk Waffles with Fresh Strawberries

Fresh Fruit Salad
Sliced Fresh Fruit
Muesli with Non-Fat Yogurt, Dried Fruits and Nuts

Hard Boiled Eggs
Whole Fresh Fruit

Yogurt and Granola Parfaits
Individual Low-Fat Fruit Yogurt
Assorted Bottled Fruit Smoothies
Cold Cereals, Individual Box with Milk

Note:

Above Items are Non-Transferable to Refreshment Breaks



The American Breakfast

Choice of Chilled Orange, Grapefruit, Cranberry and Apple Juices
Fluffy Scrambled Eggs with Fresh Chives
Country Herb Sausage Links
Thick Sliced Smoked Bacon
Sautéed Breakfast Potatoes
Breakfast Pastries, Butter, Marmalade and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Cinnamon Raisin French Toast

Choice of Chilled Orange, Grapefruit, Cranberry and Apple Juices
Cinnamon Raisin French Toast
Served with Link Sausage or Bacon or Maple Black Pepper Bacon
Wild Berry Compote
Butter and Maple Syrup
Breakfast Pastries, Butter, Marmalade and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Steak and Eggs

Choice of Chilled Orange, Grapefruit, Cranberry and Apple Juices
Grilled Filet of Beef with Scrambled Eggs
Sautéed Breakfast Potatoes
Breakfast Pastries, Butter, Marmalade and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Pancake Breakfast

Choice of Chilled Orange, Grapefruit, Cranberry and Apple Juices
Buttermilk Pancakes served with Link Sausage or Bacon
Fresh Apple Chutney, Butter and Maple Syrup
Breakfast Pastries, Butter, Marmalade and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Lox and Bagel Breakfast

Choice of Chilled Orange, Grapefruit, Cranberry and Apple Juices
Smoked Atlantic Salmon, Fresh Bagels, Cream Cheese and Traditional Condiments
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Heart Healthy

Choice of Chilled Orange, Grapefruit, Cranberry and Apple Juices
Spinach, Mushroom, Asparagus and Bell Pepper Quiche or Egg White Omelet
Served with Sage Turkey Sausage
Breakfast Pastries, Butter, Marmalade and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Breaks Menu



Freshly Brewed Coffee and Decaffeinated Coffee
Includes Complimentary Flavored Syrups with Sugar Free Options
Assorted Domestic and Herbal Teas
Hot Chocolate with Miniature Marshmallows

Iced Teas with Lemon
Fresh Lemonade
Fruit Punch

Assorted Bottled Fruit Smoothies
100% Fruit Juice (10 Ounce Bottle)

Frappuccino (Mocha and Vanilla)
Milk (Whole, 2%, Skim or Chocolate)

Energy Drinks (Red Bull, Sugar-Free Red Bull, Assorted Sobes)
Vidatea Ultra Sparkling Green Tea (Desert Pear, Wild Berry, Pomegranate)
Fuze Healthy Infuzions
(Strawberry Melon, Banana Colada, Exotic Punch and Tangerine Grapefruit)
V8 V Fusion (Pomegranate Blueberry, Light Peach Mango and Tropical Orange)
Assorted O Organics Italian Sodas and Teas

Assorted Sodas
Bottled Water (Sparkling and Still 10 Ounce Bottle)

Want a twist to your water options?

EBOOST Daily Health Booster
Supplement contains: Vitamin C, B6B12, Zinc, Green Tea Extract plus a host of other vitamins, minerals and essential nutrients. Great for attendees and your team to get energized, combat jet lag and support long days and late indulgent Vegas nights.



Fresh from the Bakery

Each variety has a minimum order of a dozen.

Breakfast Pastry Basket (Croissant, Danish Pastry, Muffins and Large Almond Triangle)

Assorted Bagels with Cream Cheese (Plain, Sesame, Poppy Seed, Cinnamon-Raisin, Cranberry and Wheat)

Coffee Cake

Sugar-Free or Fat-Free Muffins

Mini Cinnamon Rolls

Breakfast Breads (Banana Nut, Zucchini and Carrot)

Giant Cookies (Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Triple Chocolate, Sugar Crystal, Smores and Peanut Butter Chunk)

Tea Cookies (Mini Chocolate Chips, Almond, Cinnamon and Chocolate with Nuts – 2 Dozen)

Chocolate Brownies

Blondies

Chocolate Truffles

Assorted French Pastries

Assorted Dessert Bars (Peanut Butter, Rocky Road, Lemon and Rice Krispe)



Sliced Seasonal Fruit

Whole Fresh Fruit

Ice Cream Bars (Haagen-Dazs, Dove Bars and Fruit Bars)

Candy Bars (Assorted Individually Wrapped Candy Bars and Candy Treats)

Granola Bars

Protein Bars

Pre-Packaged Cookies

Soft Pretzels (with Mustard)

Assorted Pringles (Cheezums, Pizza, Sour Cream and Original)

Pretzels (Plain and Flavored Individual Bags)

Popcorn (Individual Bags)

Pretzels (Serves 10 People)

Mixed Nuts (Serves 10 People)

Assorted Dips with Chips (Serves 10 People)

(Select one of the following: Spicy Ranch, Blue Cheese, Pico de Gallo or Guacamole)

Assorted Tea Sandwiches

(Smoked Salmon and Cream Cheese, Cucumber, Roast Beef with Horseradish Cream, Turkey and Swiss, Ham and Cheddar)

Assorted Sandwiches

(Ham and Cheese on Rye, Turkey on Sourdough, Tuna Salad on White and Corned Beef on Rye)

Assorted Mini Croissant Sandwiches (Chicken or Tuna Salad)

Note:

Each variety has a minimum order of a dozen.



The Walk in the Park

Soft Pretzels with Mustard and Cheese Sauce
Roasted Peanuts, Popcorn and Cracker Jacks
Assorted Mineral Waters and Sodas

Tropical Breeze

Fresh Fruit Skewers, Tropical Fruit Smoothies, Tropical Popsicles
Coconut Macaroons
Flavored Water

Just Desserts

An Array of Miniature Desserts and Sugar-Free Desserts accompanied by a selection of
Freshly Brewed Coffee and a Selection of Teas

Chocolate Heaven

Chocolate Mousse Cups and Chocolate Cream Puffs
Chocolate Covered Raisins and Pretzels
Accompanied by Freshly Brewed Coffee, a Selection of Teas, Sodas and Bottled Water



Let's Go to the Movies

Right out of the Movie Concession Stand: a selection of Popcorn
Assorted Movie Candy Boxes, Candy Bars and Cracker Jacks
Assorted Sodas and Bottled Water

The Baja

Tri-color Corn Tortilla Chips with Chile con Queso, Pinto Bean Dip, Guacamole, Tomatillo
Salsa and Pico de Gallo
Sopapillas
Sodas and Bottled Water



Add an Enhancement for The Baja

Pitchers of Lime and Strawberry Margaritas
Minimum Order of 2 Gallons of Each Type Selected

OR

Coronas with Limes and Pacifico

Sports Break

Naked Juice Smoothies

Fresh Sliced Fruit, Individually Wrapped Cheeses, Deli Meats,
Granola Bars and Protein Bars

Accompanied by Assorted Sodas, Bottled Waters, Gatorade and Vitamin Waters

All American Apple Break

Apple Juice, Apple Cider, Sparking Apple Cider,

Fresh Granny Smith, Fuji and Gold Apples

Apple Chips, Apple Brown Betty and Apple Pie a la mode

All Natural Hippy Break

Assorted O Organics Italian Sodas and Teas

Naked Juices in Carrot, Blueberry, Pineapple and Tomato

Granola, Roasted Almonds, Banana Chips and Dried Fruits

Assorted Flavored and Plain Yogurts

Carrot-Zucchini Bread and Whole Grain Mini Muffins



Lunch Menu



Chicken Caesar Salad

Minestrone Soup with Sweet Basil Pesto

Chicken Caesar Salad with Fresh Hearts of Romaine, Shaved Asiago, Garlic Croutons

Freshly Baked Rolls and Breads with Butter

Tiramisu with an Espresso Crème Fraîche

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Mediterranean Grilled Salmon

Roasted Corn Soup with Pequillo Peppers and a Caramelized Onion Cream

Chilled Herb-rubbed Grilled Salmon
over Marinated Artichoke, Olive and Grilled Zucchini Salad

Freshly Baked Rolls and Breads with Butter

Raspberry Tart with a Lemon-pistachio Chantilly

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Roast Beef and Brie Ciabatta

Mixed Green Salad and an Herb Crusted Goat Cheese Medallion with a Raspberry Vinaigrette

Roast Beef and Brie Sandwich on Ciabatta
with Baby Arugula and a Roasted Red Pepper Aioli

House Made Pita Chips and Fresh Hummus

Caramelized Pear and Custard Tart

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Cashew Crusted Salmon

Mixed Green Salad with Wonton Crisps, Daikon, Carrot Threads and a Pickled Ginger Vinaigrette

Cashew Crusted Salmon on Udon Noodles with an Orange Miso Broth

Freshly Baked Rolls and Breads with Butter

Pineapple Upside Down Cake with a Pineapple Compote

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Sake Glazed Artic Char

Baby Spinach, Enoki Mushrooms and Asian Pear Salad, Warm Bacon Vinaigrette

Sake Glazed Artic Char on Wasabi Mashed Potatoes with Seasonal Vegetables

Freshly Baked Rolls and Breads with Butter

Lemon Cheesecake with Oreo Crust and Chocolate Sauce

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Grilled Chicken Breast and Penne

Caesar Salad with Fresh Hearts of Romaine, Shaved Asiago, Garlic Croutons and Classic Caesar Dressing

Grilled Chicken Breast over Pesto Penne, Sun-dried Tomatoes and Pine Nuts

Freshly Baked Rolls and Breads with Butter

Cappuccino Praline Torte with Chocolate Sauce

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Chicken Wellington

Trio of Endives with Bibb Lettuce, Pancetta Bacon and Cream Avocado Dressing

Chicken Wellington with a Wild Mushroom Duxelle,
Julienne Vegetables and a Truffled Demi-glace

Freshly Baked Rolls and Breads with Butter

Triple Chocolate Mousse with Raspberry Coulis

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Grilled Breast of Chicken

Baby Iceberg Lettuce Head with "Tomato Bocconcini"
Red and Yellow Teardrop Tomatoes, Mozzarella Cheese,
Basil Vinaigrette and Balsamic Glaze

Grilled Breast of Chicken over Garlic Mashed Fingerling Potatoes with a Bell Pepper
Syrup and Ratatouille Vegetables

Freshly Baked Rolls and Breads with Butter

Grand Marnier Sabayon Martini with Mixed Berries

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Grilled Filet of Beef

Crawfish Bisque with a Cornbread Crouton

Grilled Petite Filet with a Candied Sweet Potato Stack, Wild Mushroom Ragout and
Pink Peppercorn Demi-glace

Freshly Baked Rolls and Breads with Butter

Macadamia Nut Cake with Caramel Sauce

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Peppercorn Strip

California Field Greens with Candied Walnuts, Marinated Baby Tomatoes, Shaved Fennel and Citrus Herb Vinaigrette

Green Peppercorn-crusted New York Strip Steak with Melted Leek Gratin and Seasonal Vegetables

Freshly Baked Rolls and Breads with Butter

Hazelnut Mousse with Lemon Cream

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Alternatives

Vegetarian Entrées:

Grilled Portobello and Tofu Napolean

Roasted Vegetable Strudel with Bell Pepper Coulis

Vegetarian Lasagna

Soup

If you prefer a soup please select one of the following:

Minestrone Soup with Sweet Basil Pesto

New England Clam Chowder with Crispy Bacon

Wild Mushroom Bisque with Fresh Thyme and Truffle Oil

Chicken Enchilada Soup with Cilantro and Crispy Julienne Tortillas

Chilled Summer Gazpacho with an Herbed Focaccia Crouton



Enhancement:

*For the Elegant Option of a Four-Course Luncheon,
Please Select Any of the Above Soups as First Course*



Turf Club Deli

Crisp Field Greens with a Choice of Dressings
New Potato Salad with Stone Ground Mustard and Smoked Bacon
Tomato and Cucumber Salad with a Pesto Balsamic Vinaigrette

Display of Deli Meats and Cheeses:
Black Angus Roast Beef, Salami, Turkey Pastrami and Ham
Provolone, Aged Cheddar and Baby Swiss

Condiment Tray with Pickles,
Pepperoncini, Lettuce, Tomato, Red Onion, Pesto Mayonnaise, Stone Ground Mustard,
Yellow Mustard, Mayonnaise and Roasted Red Pepper Aioli

Basket of Breads:
Sourdough Rolls, Whole Wheat Baguettes, Focaccia Rolls, Spinach and
Sun-dried Tomato Tortilla Wraps, Sliced Sourdough, Wheat and Rye Breads

Platters of Fresh Fruit
Brownies and Giant Chocolate Chip Cookies
Freshly Brewed Coffee Decaffeinated Coffee and Assorted Teas

The Captain's Deli

Crisp Field Greens with a Choice of Dressings
New Potato Salad with Stone Ground Mustard and Smoked Bacon
Tomato and Cucumber Salad with a Pesto Balsamic Vinaigrette

Turkey, Lettuce and Tomatoes on Rosemary Focaccia
Submarine Sandwiches stacked with Ham, Salami, Mortadella and Pepperoni
Roast Beef on Black Olive Ciabatta

Condiment Tray with Pickles, Pepperoncini, Lettuce, Tomato, Red Onion Pesto Mayonnaise,
Stone Ground Mustard, Yellow Mustard, Mayonnaise and a Roasted Red Pepper Aioli

Fresh Fruit Salad
Brownies and Giant Chocolate Chip Cookies
Freshly Brewed Coffee Decaffeinated Coffee and Assorted Teas

Note:
Above Items Cannot be Transferred to Refreshment Breaks



The Reef

Individual Platters of Seasonal Fruit and Berries
Roasted Fingerling Potato Salad with Whole Grain Mustard
Baby Tomato and Mozzarella Salad with Pesto and Balsamic Reduction
Grilled Baby Squash, Asparagus and Grilled Mushrooms with Hummus
Spinach Salad with Grilled Chicken, Oven-dried Red and Yellow Tomatoes and Kalamata Olives
Asian Style Salad with Black and Blue Ahi, Daikon and Carrot Thread, Candied Cashews, Cucumber, Rice Noodles and a Rice Wine Ginger Vinaigrette
Herb Crusted Sliced Beef Tenderloin with Horseradish Cream over Watercress

Artisan Bread Display

Seasonal Fruit Macaroons, Chocolate Cream and Caramelized Banana Macaroons, Pistachio and Strawberry Macaroons, Nougat and Apricot Tart, Mini Éclairs, Assorted Mini Crème Bruleés, Chocolate and Raspberry Decadence, Lemon Meringue Tart, Coconut Passion Fruit Floating Island, Café Liegeois, Exotic Mousse with Fresh Mango (sugar free)

Freshly Brewed Coffee Decaffeinated Coffee and Assorted Teas

The Explorer

Tortilla Soup with Sour Cream and Julienne Tortilla Strips
Mixed Greens with Spicy Sun-dried Tomato Vinaigrette served with Crumbled Queso Fresco, Black Beans, Shaved Red Onion and Bacon
Tropical Fruit Salad
Tomato and Cucumber Salad with Cilantro

Mahi Mahi with Roasted Corn – Black Bean Salsa and Lime Butter Sauce
Beef and Chicken Fajitas with Ancho Chili Sauce
Lettuce, Tomatoes, Salsa, Cheddar Cheese, Sour Cream and Guacamole
Warm Flour Tortillas
Laredo Beans and Spanish Rice

Mexican Wedding Cookies
Carrot Cake
Tequila Key Lime Tart
White Peach Mousse Cake (sugar free)

Freshly Brewed Coffee Decaffeinated Coffee and Assorted Teas

Note:

Above Items Cannot be Transferred to Refreshment Breaks



Raffles

BBQ Duck Salad with Mixed Greens, Napa Cabbage and Carrots with Ginger-Hoisin Vinaigrette

Somen Noodle Salad with Rock Shrimp and Julienne Vegetables

Vegetable Spring Rolls with Chinese Mustard

Pork Pot Stickers with Sweet Duck Sauce

Sesame Seared Chicken Breast with Cashews, Green Onion and Teriyaki Sauce

Gingered Halibut with Sweet and Sour Pineapple Sauce

Steamed Rice Topped with Furikake Flakes

Asian Style Stir Fried Vegetables

Fresh Fruit Platters

Fortune Cookies

Almond Cookies

Coconut Mousse Tart

Blood Orange Mousse Cake (sugar free)

Freshly Brewed Coffee Decaffeinated Coffee and Assorted Teas

Gabriela

Tomato and Mozzarella Salad with Sea Salt and a Balsamic Reduction

Caesar Salad with Focaccia Croutons, Asiago Cheese and Kalamata Olives

Fusilli Pasta Salad with Pesto, Pine Nuts and Oven-dried Tomatoes

Rigatoni Primavera

Braised Short Ribs with a Porcini Mushroom Glaze

Roasted Chicken Breast with a Lemon, Caper and Tomato Ragout

Pan-seared Salmon, Fennel Saffron Broth

Fresh Broccolini with Olive Oil, Chili Flakes and Garlic

Assorted Artisan Breads and Rolls

Italian Cookies, Tiramisu and Cannolis

Raspberry Lemon Tarts

Black Forest Mousse Cake (sugar free)

Freshly Brewed Coffee Decaffeinated Coffee and Assorted Teas

Note:

Above Items Cannot be Transferred to Refreshment Breaks



Tapas

Popular throughout restaurants in Spain, these offerings are served as an abundant array of appetizers that form an entire meal, giving the dinner experience of multiple dishes of the region.

Cold Selections

Manchego, Quince Jelly and Serrano Ham
Smoked Salmon, Pequillo Peppers and Caper Salad on Endive Spears
Tuna Escabeche on Preserved Lemon and White Bean Salad
Marinated Mussels with Roasted Garlic, Pancetta and Rosemary
Insalata Mixta – Mixed Green and Shaved Vegetable Crudit e
Roasted Pepper and Pine Nut Salad
Marinated Olives
Marinated Artichokes and Que Fresca
Blue Cheese and Almond Stuffed Olives

Hot Selections

Patatas Bravas – Roasted Potatoes with Chili Aioli
Albondigas – Meatballs with Spicy Tomato Sauce
Garlic Gambas – Shrimp
Chicken and Ham Croquettes
Paella – Seafood Paella with Sausage, Chicken, Clams, Bass and Salmon

Desserts

Mini Flan
Bunuelos
Assorted Petit Fours
Green Apple Mousse Cake (sugar free)
Hot Chocolate
Freshly Brewed Coffee Decaffeinated Coffee and Assorted Teas

Note:

Above Items Cannot be Transferred to Refreshment Breaks



South Laguna Barbecue

Chilled Ginger Mango Soup with a Mint Crème Fraiche

Mixed California Field Greens, Sweet Tangerine Vinaigrette

Three Potato Salad, Champagne Mustard Dressing

Fusilli Salad with Artichokes, Hearts of Palm, Kalamata Olives and Creamy Pesto Dressing

Build Your Own Burger Bar

Certified Angus Beef, Grilled Salmon Patties, Grilled Portabello and Grilled Chicken Breast

Whole Wheat and White Buns and Corn Muffins

Condiments to Include:

Green Leaf Lettuce, Sliced Tomatoes, Red Onion, Pickles

Swiss, Cheddar and Provolone Cheeses

Pesto Mayonnaise, Honey Mustard, House Made Chili Ketchup and Traditional Dressings

Macaroni and Cheese

Fresh Green Beans

Fresh Fruit Tarts

Assorted Ice Cream Bars

Lemon Bars

Brownies and Blondies

Strawberry Mousse Cake with Fresh Strawberries

Apricot Mousse Cake (sugar free)

Freshly Brewed Coffee Decaffeinated Coffee and Assorted Teas

Note:

Above Items Cannot be Transferred to Refreshment Breaks



California Buffet

Chilled Avocado and Tomato Gazpacho
Spinach, Dry Fruits and Goat Cheese Salad with Champagne Vinaigrette
Tomato, Cucumber and Red Onion Salad with Black Pepper Vinaigrette
Santa Barbara Mixed Greens with Yuzu Vinaigrette

Pepper Crusted Halibut with Smoked Mushroom Sauce
Dry Rub Flat Iron Steak with Roasted Shallots and Merlot Demi-glaze
Oven Roasted Sonoma Airline Chicken with Champagne Demi
Wild and Brown Rice
Haricots Verts with Hazelnuts
Oven Roasted Papa Criolla

Baked Breads and Rolls with Butter

Lemon Meringue Tarts
Pistachio Cream and Fresh Strawberry Tarts
Mint Chocolate Chip Cheesecake with Oreo Cookie Crust
Pineapple Upside Down Cake
Fruits of the Forest Mousse Cake (sugar free)

Freshly Brewed Coffee Decaffeinated Coffee and Assorted Teas

Note:

Above Items Cannot be Transferred to Refreshment Breaks



Mediterranean Buffet

Spicy Shrimp Bisque

Calamari Salad Genovese Style:

Calamari Rings, New Potatoes, Green Beans, Sun-dried Tomatoes and Garlic served with Red Wine Vinegar Dressing

Mediterranean Mixed Green Salad with White Balsamic Vinaigrette

Smoked Salmon Salad served with Julienne Cucumber and Braised Fennel with a Dill Citrus Vinaigrette

Seared Pork Tenderloin with Grain Mustard Demi-glace

Striped Bass with Romesco Sauce (Roasted Tomato and Dry Chilies Sauce)

Roasted Airline Chicken Breast with Spice Rum Chicken Demi

Saffron Rice with Toasted Almonds and Dried Currants

Seasonal Vegetable Medley with Herb Garlic Butter

Baked Breads and Rolls with Butter

Baklava

Almond and Honey Cake

Chocolate Pistachio Mouse Cake

Lemon Raspberry Parfait in a Martini Glass

Praline Pecan Cheesecake

Exotic Mousse with Fresh Mango (sugar free)

Freshly Brewed Coffee Decaffeinated Coffee and Assorted Teas

Note:

Above Items Cannot be Transferred to Refreshment Breaks



Build Your Own Lunch Buffet

“Build Your Own Lunch Buffet” allows total flexibility with price and selections. Please select either a Soup or Salad, two items from our Composed Salad options, two or three Entrées, one Starch, one Vegetable and four Desserts.

Soups (or salad)

Spicy Shrimp Bisque

Roasted Corn with Pequillo Peppers and a Caramelized Onion Cream

Wild Mushroom Bisque with Fresh Thyme and Truffle Oil

Chilled Summer Gazpacho with an Herbed Focaccia Crouton **

Crawfish Bisque

Corn and Bay Scallop Chowder with Bacon & Aged Cheddar Scones

Lobster Bisque with Sherry Crème Fraîche

Roasted Tomato with a Pecorino Focaccia Crouton

Minestrone Soup with Sweet Basil Pesto

Salads (or Soup)

Caesar Salad with Focaccia Croutons, Asiago Cheese and Kalamata Olives

Mixed Baby Green with Daikon Thread, Gingered Rice Wine Vinaigrette **

Spinach Salad with Enoki Mushroom, Diced Egg, Bacon Vinaigrette

Baby Iceberg Wedge with Heirloom Tomatoes, Buttermilk Ranch Dressing

Mediterranean Mixed Green with a White Balsamic Vinaigrette **

Composed Salads (select two)

Tomato Mozzarella Salad with Sea Salt and Balsamic Reduction

Somen Noodle Salad with Rock Shrimp and Julienne Vegetables

Fusilli Pasta Salad with Pesto, Pine Nuts and Oven-dried Tomatoes

Tomato and Cucumber Salad with Cilantro

Tropical Fruit Salad **

Calamari Salad Genovese Style with New Potatoes, Green Beans and Sun-dried Tomatoes **

Entrees (select two or three)

Chicken

Roasted Chicken Breast with Spiced Rum Chicken Demi-glace

Sesame Seared Chicken Breast with Cashews and Teriyaki Sauce

Pan Seared Chicken with a Lemon Caper and Tomato Ragout **

Chicken Fajitas with an Ancho Chile Sauce to include: Lettuce, Tomatoes, Salsa, Cheddar Cheese, Sour Cream, Guacamole and Warm Flour Tortillas **

Pork

Seared Pork Tenderloin with Grain Mustard Demi-glace **

Bacon Wrapped Pork Medallions in a Calvados Demi-glace

** indicates healthier option, lower in sodium and fat



Build Your Own Lunch Buffet (Continued)

Beef

Braised Short Ribs with a Porcini Mushroom Glaze

Beef Fajitas with an Ancho Chile Sauce to include: Lettuce, Tomatoes, Salsa, Cheddar Cheese, Sour Cream, Guacamole and Warm Flour Tortillas **

Grilled Flat Iron Steak, Roasted Shallots, Merlot Reduction

Fish

Corvina Sea Bass with Roasted Pepper Sauce **

Pan Seared Salmon in a Saffron Fennel Broth **

Gingered Halibut with Sweet and Sour Pineapple Sauce

Mahi Mahi with Roasted Corn-Black Bean Salsa and Lime Butter Sauce

Starches (select one)

Saffron Rice with Toasted Almonds and Dried Cranberries

Rigatoni Primavera

Spanish Rice

Baby Redskin Potatoes with Fresh Herbs and Roasted Garlic

Vegetables (select one)

Seasonal Vegetable Medley with Herbed Garlic Butter

Asian Stir Fried Vegetables

Fresh Broccolini with Olive Oil and Chili Flakes **

Haricot Verts with Hazelnuts **

Baked Breads and Rolls with Butter

Desserts (select four)

Carrot Cake or Fudge Cake or Strawberry Shortcake

Peanut Butter Chocolate Parfait with Raspberry in a Martini Glass

Assorted Cheesecakes or Assorted Pies

Assorted Martini Glass Parfaits

Assorted Tarts to include: Seasonal Fruit, Chocolate Ganache, Lemon Curd, Peach Frangipane and Key Lime

Strawberry Mousse Cake with Fresh Strawberries

Chocolate Mousse Torte with Seasonal Berries (sugar free)

Fruits of the Forest Mousse Cake (sugar free)

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

** indicates healthier option, lower in sodium and fat

Note:

Above Items Cannot be Transferred to Refreshment Breaks



Reception Menu



For your convenience we have grouped Hors d'Oeuvres by price.
There is a minimum order of 50 pieces per item.

Garden Cherry Tomato Stuffed with Herbed Goat Cheese
Vietnamese Summer Roll with Sweet Chili Sauce
Cucumber Cup with Hummus and Kalamata Olive
Brie Crostini with Sun-dried Cherry Chutney

Pesto Marinated Bocconcini and Cherry Tomato Skewer
Tortilla Cup with Southwest Chicken Salad
Curried Chicken Salad with Almonds and Golden Raisins on a Miso Spoon
Chicken and Blue Cheese Salad on Endive Spears with Candied Walnuts
Wonton Cup with Thai Beef Salad and Green Papaya
Roasted Beef with Asparagus Tips and Boursin Cheese
Antipasto Cup with Parma Prosciutto, Oven-dried Tomato and Asiago

Mini Tropical Fruit Skewer, Guava Crème Fraîche
Bresaola Crostini with Aged Asiago, Baby Arugula and Truffle Oil
Smoked Salmon and Cream Cheese Lollipop, Crispy Capers
Ahi Poke Tartar on a Miso Spoon with Sesame Cracker
Seared Ahi on Crisp Lotus Root with Wasabi Aioli and Daikon Sprout

Maryland Lump Crab Salad on Poppy Seed Lavosh with Green Onion Aioli
Cocktail Shrimp on a Cayenne-dusted Plantain Chip, Pineapple Papaya Salsa
Lobster Salad with Mango and Pickled Ginger on a Miso Spoon
Shrimp Ceviche Shooters with Fried Tortilla Strips
Foie Gras Terrine on Brioche with an Apple-Asian Pear Chutney
Smoked Duck with Mission Fig and Port Infused Mascarpone on Purple Endive
Duck Rillettes Profiteroles with Quince Jam



For your convenience we have grouped Hors d'Oeuvres by price.
There is a minimum order of 50 pieces per item.

Fried Parmesan Artichoke Heart with Marinara Sauce
Chicken Pot Sticker with Sesame soy Dipping Sauce
Phyllo Triangle with Brie, Bacon and Onion Confit served with Apricot & Raisin Dipping Sauce
Blue Cheese Beggars Purse with Almonds and Pear served with Mango Chutney
Wild Mushroom Tart served with Porcini Cream
Vegetable Spring Rolls with a Ginger Hoisin
Mini Pizza's Your choice from a wide variety
Mini Kobe Beef Franks in Puff Pastry with Whole Grain Mustard
Mini Pastrami Sandwich with Champaign Mustard Crème Fraîche
Brie en Croute with Raspberry Jam and Lemon Zest Crème Fraîche

Mini Italian Sausage Calzones with Sweet Basil Tomato Sauce
Mini Chicken Wellingtons with Pink Peppercorn Demi-glace

Vegetable Samosa with Honey Crème Fraîche
Mini Chicken Samosas with Lime Yogurt
Coconut Chicken Satay with Pineapple Yogurt Sauce
Mini Beef Wellingtons with a Mustard Aioli
Kahlua Pork Empanadas, Honey Guajillo Dipping Sauce
Braised Short Rib on Tostones, Chipotle Sauce

Thai Shrimp Spring Roll with Sweet Chili Sauce
Spiced Duck in Phyllo with Brandied Apricots and Orange Sauce
Sesame Breaded Shrimp with Sweet Soy Aioli

Coconut Shrimp with Citrus Ponzu Glaze
Crabcakes with a Cucumber Lime Aioli
Sliders – Mini Cheeseburgers, with the Chef's Special Sauce
Seared Lamb Chop with a Peach Chutney



Vegetable Crudité

A collection of Baby Carrots, Teardrop Tomatoes, Broccoli and Cauliflower Florets, Baby Squash and Daikon with Peppered Ranch Dressing, Herbed Boursin Dip and Roasted Red Pepper Hummus

Gourmet Grilled Vegetable Station

Assortment of Grilled Baby Squash, Seasonal Tomatoes, Eggplant, Sweet Peppers, Asparagus, Baby Carrots and Grilled Mushrooms
Balsamic Aioli, Hummus and Roasted Garlic Sour Cream

Antipasto Display

Oven-dried Tomatoes, Marinated Artichokes, Grilled Marinated Mushrooms, Olives, Roasted Peppers, Parma Prosciutto, Genoa Salami, Mortadella, Parmigiano Reggiano, Asiago and Fresh Mozzarella

American Cheese Display

A selection of American Cheeses including Aged Monterey Jack, Wisconsin Cheddar, Maytag Blue, Cowgirl Creamery Fromage Blanc and Cyprus Grove Chèvre served with Freshly Baked Breads, Lavosh, Assorted Crackers and Seasonal Grapes

Artisan Cheese Display

International Cheeses including Parmigiano Reggiano, Morbier Windsor Red, Maytag Blue, and Brie served with Freshly Baked Breads, Lavosh, Assorted Crackers, Nuts Fruits and Seasonal Chutneys



Seafood Display

All served with Spicy Cocktail Sauce, Grain Mustard Aioli and Fresh Lemons
(Minimum Order of 50 Pieces per item is Required)

Jumbo Shrimp

Colossal Shrimp

Littleneck Clams

Cherrystone Clams

Atlantic Oysters

Pacific Oysters

Florida Stone Crab Claws (seasonal)

Alaskan Snow Crab Claws

Alaskan King Crab Legs

Maine Lobster Medallions

Seafood Shooter Selection (50 Person Minimum)

Fresh Shucked Oysters with Bloody Mary, Fresh Horseradish and a Peppered Vodka Floater

Shrimp Ceviche Martini with Crispy Tortilla Chips

Poached Lobster Medallion with Piña Colada and Mango Rum Salsa



Sushi and Sashimi Station

Assemble your own platter from the choices below, or our Master Sushi Chef will create a colorful assortment for you.

All Sushi served with Wasabi, Soy Sauce, Pickled Ginger and Lite Soy Sauce

Selection of Rolls

Cucumber, Salmon, Bigeye Tuna, Hamachi (Yellowtail), Unagi (Barbecue Eel), Ebi (Sweet Shrimp), Tako (Octopus), and Tamago (Egg)

Selection of Nigiri

Cucumber, Salmon, Bigeye Tuna, Hamachi (Yellowtail), Unagi (Barbecue Eel), Ebi (Sweet Shrimp), Tako (Octopus), and Tamago (Egg)

Selection of Sashimi

Salmon, Bigeye Tuna, Hamachi (Yellowtail), Unagi (Barbecue Eel), Ebi (Sweet Shrimp), Tako (Octopus), and Tamago (Egg)

Or allow our Master Sushi Chef to create a colorful selection tailored to your guests



Enhancements to Your Sushi and Sashimi Display

Edamame

Octopus Salad

Sesame Citrus Cuttlefish Salad

(Minimum Order of 50 Pieces per item is Required)



Boneless Prime Rib of Beef

Horseradish Sour Cream, Rosemary Jus Lié, Kaiser Rolls
Serves 40

Beef Steamship

Stone Ground Mustard Demi-glace, Creamed Horseradish, Silver Dollar Rolls
Serves 200

Peppercorn-crusted Beef Tenderloin

Porcini Demi-glace, Herbed Rolls
Serves 25

New York Strip Loin

Caramelized Onion Demi-glace and Sourdough Rolls
Serves 35

New York Style Pastrami

House-made Thousand Island Dressing, Deli Mustard, Rye Rolls
Serves 25



Roasted Turkey Breast

With a Orange Cranberry Relish, Sage Gravy, Mayonnaise and Ciabatta Rolls
Serves 20

Ancho Chili-rubbed Colorado Leg of Lamb

Chili Lime Aioli, Minted Jus, Müsli Rolls
Serves 30

Maple-Glazed Pork Steamship

Apple-pear Chutney, Grain Mustard Demi-glace, Honey Wheat Rolls
Serves 30

Smoked Virginia Ham

Pineapple-raisin Marmalade, Assorted Mustards, Soft Rolls
Serves 40

Hot-Smoked Salmon

Dill Crème Fraîche, Red Onion Jam and Black Pepper Lavosh
Serves 20



Rodizio Carving Station

Marinated Rodizio-Roasted Fish, Meats and Poultry from
Swords Churrasco Style

New York Strip Loin, Cilantro Marinated and Chili-rubbed

Turkey Breast, Whole Grain Mustard Glaze

Pork Loin, Pineapple Teriyaki Glaze

Bacon Wrapped Chicken Thighs, Basted with Ancho Chili BBQ Sauce

Ahi Tuna Loin, Paprika-rubbed, Seared Rare

Chorizo Sausage and Sweet Peppers



Enhancements:

Fried Plátanos, Cuban Black Beans, Cilantro, Rice, Sourdough Rolls and Chimichurri
Sauce



Taste of Mandalay Bay

This reception was designed so you can sample some of our many award winning restaurants.

Shanghai Lilly will showcase fine Cantonese and Szechwan specialties. StripSteak a Michael Mina Restaurant will offer some of its finest cuts of all natural certified Angus beef. THEcafe will add in a sophisticated and contemporary classic fare with a twist. And, Jpop Sushi Bar will create a selection of favorite rolls and Sashimi, by our recognized Sushi Chef.

To top off the evening, our award winning Executive Pastry Chef, Vincent Pilon will display chocolate creations which have earned him several medals including the 2005 Food Network Chocolate Challenge, 2007 & 2008 Chocolate Masters' Championship and in October 2007, Pilon represented the United States in the World Chocolate Masters' Championship in Paris.



Hot and Sour Soup
Oriental Chicken Salad with Crispy Wontons
Scallop and Lychee Salad
Sweet Ginger and Cucumber Salad
Steamed Pork and Shrimp Shumai
Vegetable Fried Rice
Chicken Fried Rice
Peking Style Duck
Hoisin, Scallions, Steamed Rice Buns



Corn Fed Dry Aged Beef Rib Eye
Served with Garlic Aioli, Smoked Sea Salt, Horseradish Cream, Black Truffle Butter, Maytag Blue Cheese Spread and Wild Mushroom Demi-glace
Herb and Sea Salt Brioche, Cheddar and Smoked Bacon Ciabatta and Buttermilk Chive Biscuits
Horseradish Scented Yukon Potatoes or Potato Gratin with Jalapeno and Cheddar
Grilled Asparagus layered with Buttered Parsnips



An Iced Display Garnished with Tea Leaves and Thai Orchids

Sushi and Sashimi created by our Master Sushi Chef. Items featured will include:
Ahi, Salmon, Yellowtail, Shrimp, Eel, Spicy Tuna Roll, California Roll, Tempura Roll

This station is complimented with condiments including Pickled Ginger, Wasabi, Soy Sauce and Lite Soy.

THEcafe

Antipasto and Salad Bar

Salami, Provolone, Kalamata Olives, Pepperoncini, and Fresh Mozzarella

French Bean Salad with Cucumber, Grilled Peppers and Shaved Radish

Caesar Salad Made to Order

Chilled Petite Ravioli Pasta Salad

Grilled Asparagus, Shaved Prosciutto, Artichokes and Parmesan

Heirloom Tomato, Fresh Buffalo Mozzarella, Crispy Shallots and Aged Balsamic

Gnocchi Station

Potato Gnocchi with choice of Andouille Sausage, Shrimp, Chicken

Grilled Vegetables, Tomatoes, Garlic and Parsley

Choice of Sauce: Spicy Pomodoro, Alfredo or Creamy Pesto

Warm Focaccia and Grissini

Virgin Olive Oil and Balsamic Vinegar



Desserts and Coffee

Exquisite Chocolate creations accompanied by an array of Dessert Shooters and Sweet Indulgents.

Freshly Brewed Organic Coffee, Decaffeinated Coffee with Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Crystallized Sugar Sticks, Flavored Syrups

Notes:

Create and even more exciting experience by adding specialty Wines, Beers and Saki's, Dessert wines and Cordials to compliment each station, your Catering professional will be happy to assist with pairings.



Peking Duck Station *(Recommended for a maximum of 500 Guests)*

Crispy Peking Duck slow roasted and prepared for your guests by a Chef with the traditional accompaniments of Steamed Rice Buns, Scallions and Hoisin Sauce

Caesar Salad Station

A twist on a Classic Salad of Crisp Fresh Romaine tossed with our House Caesar Dressing, Herbed Focaccia Croutons, Anchovies, Parmesan Cheese and Oven-roasted Tomatoes

Greek Salad Station

A Mediterranean favorite of Fresh Lettuce, Shaved Red Onion, Diced Cucumber, Feta Cheese, Kalamata Olives and a House Oregano Vinaigrette

Note:

Caesar and Greek Salad Station may be set up as a self-serve station

All Above Stations Uniformed Chef Required

Chef Attendant Required for Peking Duck Station



Pasta Bar

Pasta Selections

Penne, Rigatoni, Fusilli, Tri-colored Tortellini, Wild Mushroom Ravioli or Potato Gnocchi

Sauce Selections

Bolognese, Pesto Cream, Gorgonzola Cream

Classic Marinara with Tomato, Garlic and Basil

Roasted Roma Tomato and Grilled Vegetables

Tomato Pescatore with Salmon, Sea Bass, Bay Scallops, Mussels and Clams

Arribiata – Spicy Pancetta, Mushroom and Tomato

Accompanied by an Artful Display of Italian Artisan Breads, Peperoncino Flakes, Parmigiano Reggiano and Pecorino Romana

Choice of Two Pastas and Two Sauces

Choice of Three Pastas and Three Sauces

Pizza Station

Margherita

Shrimp, Artichoke and Feta Cheese

Quatro Fromaggio

Portobello, Roasted Pepper & Goat Cheese

Mushroom and Sausage

Grilled Chicken and Sun-dried Tomato and Pesto

Pepperoni

Thai Chicken with Peanut Sauce, Papaya & Green Onion

Ham and Pineapple



Bruschetta Station

An assortment of Crostini and Flatbreads

Accompanied by Olive Tapanade, Marinated Artichoke Hearts, Tomato Basil, Warm Wild Mushroom Ragout

Dim Sum

Choose from the following:

Pan-Seared Chicken Pot Stickers

Fried Pork Pot Sticker

Vegetable Spring Roll

Shui Mai – Mixed Pork and Shrimp Dumpling

Har Gow – Shrimp Dumpling

BBQ Pork Buns

Served with Sesame Soy, Chili Garlic Paste, Duck Sauce and Chinese Mustard

One piece of each choice will be served per person.

Milano Risotto Station (Chef upon Request)

Your choice of Two

Truffled Wild Mushroom

Lobster and Asparagus Tips

Caramelized Onion and Short Rib

Shrimp and Artichoke

Sweet Pea and Mascarpone

Duck and Porcini Mushroom

Served with Focaccia, Grissini, Parmigiano Reggiano and Pecorino Romano

Grilled Cheese Station (Chef upon Request)

An American Favorite with an Indulgent Twist! Served with Tomato Gin Soup

Choose Three Varieties of Mini Sandwiches (3 Sandwiches per person)

Apricot and Brie, Goat Cheese and Olive, Sun-dried Tomato, Basil and Mozzarella, American Cheese, Reuben, Cubano



Grilling Stations

The Evo Grill is the latest concept in display cooking. Guests will enjoy watching the interactive preparation of their food. Get involved with the sights, sounds and aromas of freshly prepared foods to your personal taste.

Rosemary & Garlic Marinated New Zealand Lamb Chops with Currant Chutney

Veal Medallions on French Baquette with Morel Mushroom Ragout

Blackened Sea Scallops with Mango and Tomatillo Salsa

Seared Foie Gras on Brioche with Apple-Quince Compote

Sautéed Coriander Crusted Striped Bass over Fennel Salad with Lemon Oil

Lobster Succotash served in a Mini Bouchee

Curried Chicken Kabob with Pineapple Chutney

Shrimp Kebabs with Ginger Lemongrass Dipping Sauce

Beef Skewers with Bell Pepper Couli

Chicken Sate with Thai Peanut Sauce

Maryland Lump Crab Cakes with Classic Tartar Sauce

Grilled Vegetable Skewer with Balsamic Reduction

Seared Ahi Tuna Loin over Asian Slaw



Chocolate Fountain

Choose between Dark or White Chocolate Fondue Fountain

Strawberries

Pineapple

Marshmallows

Rice Crispy Squares

Pretzels

Chocolate and Vanilla Pound Cake

Bayview Sweet Table

Carrot Cake, Fudge Cake and Cheesecake

Assorted Fruit Pies

Peach Bread Pudding with Vanilla Gelato

Cannelé with Vanilla Sauce

Fresh Brewed Coffee and Decaffeinated Coffee

Coral Reef Dessert Display

Assorted French Pastries

Assorted Truffles

Chocolate Dipped Strawberries

Assorted Shot Glass Desserts to include:

Exotic Fruit Soup, Dark and White Mousse and Sabayon with Fresh Berries

Assorted Macaroons and Tea Cookies

Freshly Brewed Coffee and Decaffeinated Coffee



Dinner Menu



Mandalay Bay Catering Presents a Full à la Carte Dinner Selection.
Each course is individually priced to allow you to build your own custom dinner experience. At least three courses, including entrée, are required.
Our Executive Banquet Chef prepares beef cooked to medium.

Plated Dinner Appetizers

Butternut Squash Ravioli with a Lobster Ragout and Tarragon Lobster Bisque

Foie Gras Terrine with Peach Chutney, Fleur de Sel and Brioche Crostini

Hawaiian Tuna Poke with Wakame Salad

Duck Confit in Phyllo with Roasted Porcini and Wild Mushroom Salad,
Micro Arugula and Raspberry Vinaigrette

Jumbo Lump Crab with a Horseradish Crème Fraîche,
Sweet Cucumber Salad and Meyer Lemon Syrup

Plated Dinner Intermezzo

Coconut Sorbet

Green Apple Sorbet

Mandarin Orange Sorbet

Mango Passion Fruit Sorbet



Soups

Crawfish Bisque with a Corn Bread Crouton

Corn and Bay Scallop Chowder with Bacon & Aged Cheddar Scones

Lobster Bisque with Sherry Crème Fraîche

Roasted Tomato with a Pecorino Focaccia Crouton

Plated Dinner Salads

*A Mandalay Bay unique Presentation of Composed Salads,
Served in a Baby Iceberg Lettuce Head*

Thai Beef, Green Papaya, Mango and Lime Yogurt Dressing

Curried Chicken, Cucumber Ranch Dressing

Hoisin Minced Chicken and Crispy Rice Noodle with a Sweet Soy Dressing

Shrimp Ceviche with Crispy Tortilla Strips and Poblano Ranch Dressing

Lump Crab Salad with Preserved Lemon, Cucumber, Spicy Tomato Coulis and House-made Thousand Island Dressing



Tomato Bocconicini

Red and Yellow Teardrop Tomatoes, Mozzarella Cheese,
Basil Vinaigrette and Balsamic Syrup

Additional Salad Options

Caesar Salad of Hearts of Romaine, Focaccia Croutons, Asiago and Pecorino Cheese

Endive and Frisee Salad with Blue Cheese, Asian Pear Vinaigrette
and Candied Five Spice Pecans

Spinach Salad with Dried Apple Chips, Goat Cheese Croutons
and Warm Apple Smoked Bacon Vinaigrette

Arugula Salad with Duck Prosciutto, Candied Figs
and a Cherry Red Wine Dressing

Salad Niçoise with Fingerling Potatoes, Hard Boiled Eggs, Seared Ahi Tuna,
Green Bean Salad and Kalamata Olive Purée



Grilled Chicken

Mediterranean Grilled Chicken with Creamy Pesto Orzo, Artichokes, Oven-dried Tomatoes, Kalamata Olives and Pine Nuts

Freshly Baked Rolls, Lavosh, Artisan Breads and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Tandoori Chicken

Tandoori Chicken Breast with Lemongrass-infused Jasmine Rice, Mango-Mint Chutney and a Cucumber Lime Yogurt

Freshly Baked Rolls, Lavosh, Artisan Breads and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Lemon Pepper Chicken

Roasted Lemon Pepper Chicken Breast with a Lemon Preserve and Herbed-infused Whipped Potato Beggar's Purse

Freshly Baked Rolls, Lavosh, Artisan Breads and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Oven Roasted Salmon

Oven Roasted Salmon, Mushroom Mascarpone Polenta, Smoked Corn Coulis

Freshly Baked Rolls, Lavosh, Artisan Breads and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Artic Char

Pistachio-crusted Artic Char and Duo of Sweet Red and Yellow Pepper Sauces,
Basil Mashed Potatoes

Freshly Baked Rolls, Lavosh, Artisan Breads and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Barramundi

Olive-crusted Barramundi with a Tomato Basil Polenta and White Balsamic Beurre Blanc

Freshly Baked Rolls, Lavosh, Artisan Breads and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Glazed Shrimp

Caramelized Sake Glazed Shrimp, Wasabi Smashed Potatoes,

Rice Wine Vinegar Steeped Tomatoes

Freshly Baked Rolls, Lavosh, Artisan Breads and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Lobster

Grilled 8 Ounce Lobster Tail, Pineapple Coconut Basmati Rice,

Drawn Butter and Sweet Chili Sauce

Freshly Baked Rolls, Lavosh, Artisan Breads and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



New York Strip

Dry-rubbed New York Strip with Fresh Broccolini, Truffled Macaroni and Cheese served with Port infused Demi-glace

Freshly Baked Rolls, Lavosh, Artisan Breads and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Grilled Ribeye

Grilled Ribeye with Gorgonzola Scalloped Potatoes, Chili Garlic Demi-glace

Freshly Baked Rolls, Lavosh, Artisan Breads and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Filet of Beef

Filet of Beef with Horseradish Demi-glace, Yukon Gold Pomme Macaire

Freshly Baked Rolls, Lavosh, Artisan Breads and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Veal Chop

Veal Chop with Lemon Braised Belgian Endive, Morel Mushroom Fricasse, and Saffron Mashed Potatoes

Freshly Baked Rolls, Lavosh, Artisan Breads and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Chicken and Shrimp

Creole Chicken and Rosemary Garlic Shrimp
With Tomato Leek Risotto Cakes on Spicy Red Bell Pepper Syrup
Freshly Baked Rolls, Lavosh, Artisan Breads and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Steak and Shrimp

Grilled New York Steak and Butter-poached Shrimp
Tri-colored Potato Stack with Asiago and Aged White Cheddar
Mushroom Ragout and Zinfandel Demi-glace
Freshly Baked Rolls, Lavosh, Artisan Breads and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Filet and Halibut

Jerk-spiced Filet and Rum-glazed Halibut
Whipped Sweet Potatoes, Leek Confit and a Sugarcane Demi-glace
Freshly Baked Rolls, Lavosh, Artisan Breads and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Surf and Turf

Surf and Turf, Mandalay Bay Style –
Grilled Filet of Beef and Lobster Tail
Drawn Butter and Green Peppercorn Demi
Gratin Dauphine and Seasonal Vegetables
Freshly Baked Rolls, Lavosh, Artisan Breads and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Plated Dinner Desserts

Chef Vincent's Award Winning Chocolate Hazelnut Napoleon

Sorbet: choice of Raspberry, Lemon or Mandarin Orange

Tiramisu

New York Style Raspberry Swirl Cheesecake with Raspberry Coulis

Dark and White Chocolate Mousse Parfait in a Martini Glass with Fresh Fruit Coulis

Vanilla Bean Crème Brulee

Chocolate Mousse with Raspberry Gelee

Caramelized Apple Tart

Peanut Butter Mousse with Raspberry Gelee and Crispy Hazelnuts

Praline Cheesecake

Banana Fosters with Vanilla Ice Cream (Maximum of 500 People)

Caramel Pear Mousse with Caramel Sauce

Lemon Mousse with Raspberry Sauce

Banana Chocolate Mousse with Chocolate Sauce

Café Liegeois, Chocolate and Coffee Cream with Chocolate Ganache

Strawberry Mousse Cake with Fresh Strawberries (sugar free)

Chocolate Mousse Torte with Seasonal Berries (sugar free)

Exotic Mousse with Fresh Mango (sugar free)

Dessert Trio

Our Executive Pastry Chef has Created an Enticing Trio of
Hazelnut, Coffee and Chocolate Mousse

Put a Stylish Finishing Touch to the Dining Experience by Adding an Artisan Cheese Course
Featuring Fresh American Farm Cheese, Paired with Fruit Coulis and Compotes

For the Ultimate Accompaniment, Your Catering Manager Will Be Pleased To Provide You
with a Listing of Available Ports, Dessert Wines and Champagnes



The Tradewinds

Seafood Display with Ice Sculpture

(Based on 4 Pieces Per Person)

Poached Jumbo Prawns, Snow Crab Claws, Alaskan King Crab Claws, Seasonal Oysters, Spicy Cocktail Sauce, Lemon Scallion Aioli, House Made Pepper Infused Mignonette, and Lemons

Ice Sculpture with the Mandalay Bay Logo

Antipasto Station

Imported Italian Cheeses, Charcuterie, Marinated, Grilled and Oven Roasted Vegetables

Artisan Crafted Bread Station

Olive Rolls, Ciabatta, Caramelized Onion Focaccia, Sourdough Baguette and Walnut Raisin Batard

Salad Station

Organic Mesclun Greens tossed in a Ginger Pear Vinaigrette

Assorted Condiments to include: Crumbled Blue Cheese, Goat's Cheese, Diced Egg, Spiced Candied Pecans and Crispy Pancetta

Caesar Salad tossed with Assorted Condiments to Include Kalamata Olives, Anchovies, Asiago Crusted Croutons, Oven-dried Tomatoes, Preserved Lemon

Entrées

Seared Artic Char with Orange Miso Sauce and Grilled Fennel

Roasted Free Range Chicken Breast with a Morel-Trumpet Mushroom Ragout

Seared Diver Scallops, Saffron-Pernod Broth

Grilled Asparagus with Crispy Prosciutto

Cauliflower and Roasted Garlic Gratin

Truffled Pomme Macaire



Enhancements:

Change the Ice Sculpture Logo to Your Own Logo



The Tradewinds (Continued)

Carving Station

Beef Tenderloin, Caramelized Onion Demi-glace, Herbed Dinner Rolls

Dessert Station

White or Dark Chocolate Fountains

Accompanied by Assorted Fruits, Chocolate and Vanilla Pound Cake, Marshmallows and Rice Krispie Treats

Assorted French Pastries

Crème Brulee

Assorted Shot Glass Desserts

Strawberry Mousse Cake with Fresh Strawberries (sugar free)

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Shoreline

Salads

Mesclun Greens with Caramelized Walnuts,
Choice of Bacon Ranch Dressing or Raspberry Red Wine Vinaigrette
Artichoke and Fingerling Potato Salad with White Truffle Oil
Marinated and Grilled Vegetable Platter with Argan Oil

Bay Scallop Ceviche Station

With Jalapeño, Lime and Tomatillo Salsa, Pico de Gallo and Chile del Arbol Salsa
Presented in an Ice Bowl

Entrées

Barbecued Chicken with Honey Mustard Dipping Sauce
Grilled New York Strip Steaks on a Bed of Wild Mushrooms with a Morel Demi-glace
Grilled Salmon with Leek Cream Sauce and Pineapple Salsa
Baked Lobster Tails with Traditional Drawn Butter and Lemon Wedges

Fresh Herbed Dinner Rolls

Baked Potato Bar

Baked Potatoes with Bacon, Scallions, Cheddar Cheese, Broccolini Florets, Crispy Fried Onions, Sautéed Portabellini Mushrooms, Crumbled Blue Cheese, Sour Cream, Chives and Whipped Butter

Desserts

Tequila Key Lime Tart
Assorted Fruit Pies
Strawberry Cheesecake
Peach Cobbler
Apple Tarts
Black Forest Mousse Cake (sugar free)

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Voyager

Salad Station

Crispy Romaine and Iceberg Lettuces, Queso Fresco Cheese and Avocado Lime Vinaigrette
Black Bean and Corn Salad with Roasted Bell and Poblano Peppers
Watermelon, Orange and Jicama Salad with Cayenne Pepper Vinaigrette

Shrimp Ceviche Stations

With Julienned Tri-Color Tortillas, Jalapeño Lime and Tomatillo Salsa, Chile del Arbol Salsa and Pico de Gallo
Presented in an Ice Bowl

Entrées

Grilled Lager-marinated Skirt Steak with Habanero Demi-glace
Pan-seared Corvina Sea Bass with Roasted Tomato Coulis
Guajillo Chili-rubbed Chicken Breast with a Chipotle Cream Sauce

Cilantro Lime Rice
Frijoles Charos
Roasted Chayote Squash, Zucchini and Mushrooms

Desserts

Caramel Flan
Chocolate Raspberry Tart
Pecan Pie
Peach Frangipane Torte
Fudge Cake
Fruits of the Forest Mousse Cake (sugar free)

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Moorea

Iced Seafood Gazpacho Station

Seafood Gazpacho, with Lump Crab, Shrimp, Bay Scallops, Red Snapper

Salads

Iceberg Salad Station with Hearts of Palm, Pequillo Peppers, and Macadamia Nuts with Choice of Passion Fruit Vinaigrette or Pink Peppercorn Ranch

Cous Cous Salad with Kahlua Pork, Togarashi and Grilled Pineapple

Entrées

Pineapple Grain Mustard Boneless Short Ribs

Blackened Striped Bass with Yellow Pepper Coulis

Garlic Lime Chicken

Lobster Fritters with Sweet Soy Catsup

Caribbean Blend of Vegetables with a Ginger Glaze

Coconut Rice with Salsa Criolla

Pumpernickel, Mini Ciabatta and Soft Rolls

Desserts

Raspberry/Pistachio Mousse Cake

Assorted Cream Pies

Pineapple Upside Down Cake

Pear and Caramel Mousse Cake

Coconut Mousse with Chocolate Sauce Martini

Apricot Mousse Cake (sugar free)

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Aria

Salads

Mixed Baby Greens with a Pear and White Balsamic Vinaigrette

Cucumber, Tomato and Basil Salad

Fusilli Pasta Salad with Sun-dried Tomatoes, Green Olives and Pine Nuts

Antipasto Platter

Parma Prosciutto, Genoa Salami, Parmigiano Reggiano, Fontina Cheeses, Oven-dried Red and Yellow Tomatoes, Marinated Artichokes, Olives and Roasted Mushrooms

Entrées

Braised Veal Osso Bucco with Caramelized Shallots

Grilled Chicken Breast, Saltimbocca Demi-glace

Seared Salmon Filet with a Ragout of Artichoke, Caper and Tomato

Seafood Cioppino with Scallops, Mussels, Clams and Shrimp in a Delicate Saffron Tomato Broth

Baked Ziti with Ratatouille Vegetables and Ricotta Cheese

Mushroom Mascarpone Polenta Cake

Vegetable Medley with Truffle Butter

Hearth Baked Breads of Focaccia, Ciabatta and Olive Rolls

Desserts

Strawberry Panna Cotta

Chocolate Pot au Crème

Strawberry/Mint Mousse with Strawberry Coulis

Tiramisu

Assorted Italian Cookies

Raspberry Lemon Curd Tart

Green Apple Mousse Cake (sugar free)

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Breakfast Buffet

All Natural Fresh Squeezed Juices to Include:
Orange, Watermelon and Grapefruit

House-made Carrot-zucchini Bread

Whole Grain Bran and Apple Cinnamon Muffins

Seasonal Organic Whole and Fresh Sliced Fruit with House-made Granola and Yogurt

Hormone Free Scrambled Eggs with Wisconsin Aged Cheddar Cheese

Nitrate Free Country Smoked Bacon and Sausage

Sautéed Fingerling, Purple and Sweet Potatoes with Elephant Garlic and Bell Peppers

Boyd's Organic Coffee, Decaffeinated Coffee and Assorted Teas

Continental Breakfast

All Natural Fresh Squeezed Juices to Include:
Orange, Watermelon and Grapefruit

House-made Carrot-zucchini Bread

Whole Grain Bran and Apple Cinnamon Muffins

Assorted Breakfast Breads and Bagels

with Cream Cheese, Organic Honey, Farmers all Natural Creamery Butter and Vermont
Blackberry Preservers

Seasonal Organic Whole and Fresh Sliced Fruit with House-made Granola and Yogurt

Boyd's Organic Coffee, Decaffeinated Coffee and Assorted Teas



Organic & Sustainable Menus

Breakfast Buffet

All Natural Fresh Squeezed Juices to Include:
Orange, Watermelon and Grapefruit

House-made Carrot-zucchini Bread

Whole Grain Bran and Apple Cinnamon Muffins

Seasonal Organic Whole and Fresh Sliced Fruit with House-made Granola and Yogurt

Hormone Free Scrambled Eggs with Wisconsin Aged Cheddar Cheese

Nitrate Free Country Smoked Bacon and Sausage

Sautéed Fingerling, Purple and Sweet Potatoes with Elephant Garlic and Bell Peppers

Boyd's Organic Coffee, Decaffeinated Coffee and Assorted Teas

Continental Breakfast

All Natural Fresh Squeezed Juices to Include:
Orange, Watermelon and Grapefruit

House-made Carrot-zucchini Bread

Whole Grain Bran and Apple Cinnamon Muffins

Assorted Breakfast Breads and Bagels

with Cream Cheese, Organic Honey, Farmers all Natural Creamery Butter and Vermont
Blackberry Preservers

Seasonal Organic Whole and Fresh Sliced Fruit with House-made Granola and Yogurt

Boyd's Organic Coffee, Decaffeinated Coffee and Assorted Teas



Lunch Buffet

Organic Soba Noodle Salad with Bay Scallops, Edamame, Black Sesame Seeds and Ginger Soy Vinaigrette

Platters of Sliced Heirloom Tomatoes and Roasted Artichokes with Garlic and Rosemary Infused Extra Virgin Olive Oil

Build Your Own Salad with:

Salinas Valley Mixed Greens, Baby Spinach and Arugula

Julienne Carrots, Heirloom Baby Tomatoes, Organic Oil Cured Olives, Cucumbers, Broccoli, Whole Grain Garlic and Herb Croutons, Toasted Pumpkin Seeds, Radishes, Sliced Onions, Currants and Crumbled Blue Cheese

Wild Berry and Pomegranate Vinaigrette, Aged Balsamic Vinaigrette and Smoked Bacon Ranch Dressing

Herb Roasted Petaluma Farms Chicken with Black Truffle Butter

Pan Seared Domestic Farm Raised Barramundi with a Fennel Green Lip Mussel and Saffron Broth

Rosemary Roasted Grass Fed Beef Tenderloin Tips with Tomato and Wild Mushroom Ragout

Pan Fried Wild and Brown Rice Cakes Infused with Sweet Basil and Roasted Tomatoes
Grilled Asparagus with Toasted Almond Brown Butter

Assorted Sliced Breads and Rolls with Butter

Pineapple Upside Down Cake

Apple Cobbler

Caramel Flan

Chocolate Sacher Torte

Chocolate Mousse Torte with Seasonal Berries (sugar free)

Boyd's Organic Coffee, Decaffeinated Coffee and Assorted Teas



Each course is individually priced to allow you to build your own custom plated dinner experience. Choose one Salad, one Appetizer or Soup, one Entrée and one Dessert.

Salads, Appetizers and Soups

Trio of Sustainable Seafood:

Farm Raised Shrimp Cocktail, Dungeness Crab Salad and Hawaiian Tuna Poke

Salinas Valley Romaine Heart with Roasted Garlic Dressing, Olive Tapenade, Oven-dried Tomatoes Tapenade, Parmesan Flakes and Whole Grain Crostini

Free Range New Zealand Beef Tenderloin Tartare with Micro Arugula and Frisee, Garnished with Lemon Aioli, Puffed Capers and Extra Virgin Olive Oil

Butternut Squash Soup with Country Smoked Bacon and Black Truffle Oil

Entrées

Grass Fed Hormone Free Grilled Tenderloin of Beef with Artichoke and Potato Gratin served with Merlot Demi-glace

Free Range Roasted Chicken Breast laced with Goat Cheese and served with Soft Polenta and Dried Fig Chicken Demi

Pan Seared Arctic Char with Lemon Whipped Potatoes and Caviar Chardonnay Butter

Desserts

Vanilla Bean Crème Brulee

Chocolate Decadence Cake with Fresh Raspberries

Strawberry Yogurt Parfait



Beverage Menu



Beverage Menu

Premium Brands

Scotch

Dewar's

Bourbon

Jim Beam

Vodka

Stolichnaya

Gin

Tanqueray

Rum

Cruzan

Canadian Whiskey

Seagram's 7

Tequila

Don Julio Silver

Select Brands

Scotch

Chivas Regal

Bourbon

Jack Daniels

Vodka

Kettle One

Gin

Bombay Sapphire

Rum

Bacardi Light

Canadian Whiskey

Crown Royal

Tequila

Don Julio Reposado



Blended and Assorted Rum Punches

Piña Coladas
Rum Punch

Daiquiri
Bahama Mama

Hurricanes
Caribbean Madras

Mojitos

Original
Mango
Citrus

Pineapple
Raspberry

Orange
Banana

Cognacs and Cordials

Bloody Marys
Mimosas
Bellinis

Tequila & Margaritas

Have it frozen, on the rocks or a shot of your favorite
Original and Assorted Fruit Flavors Available



Custom Signature Drinks

Mandalay Bay will create a signature drink especially designed for your event and you can choose the name. Ask your Catering Manager for more details.



Beers of the World

Create a Beer Lovers Experience.

Amstel Light	Kirin
Blue Moon	Labatt's
Bud Light	Moosehead
Corona	New Castle
Fat Tire	Pacifico
Fosters	Peroni
Guinness	Red Stripe
Heineken	Tsing Tao



Enhancements:

A fun Idea is to create a themed bar just for your beer lovers.

Coffee Bar

Take your coffee bar to the next level by serving the finest coffee beverages. We can create any of your favorite styles. In partnership with a Bartender these delicious coffees can be given a twist of your favorite cordial. Speak to your Catering Manager about this great feature.



Champagne & Sparkling

Perrier Jouet, France, Grand Brut, NV

Charming Floral aromas dominated by elegant notes of Green Apples, Pineapple and White Peaches.

Pairs well with Seafood, Hors d'Oeuvres and Desserts

Gloria Ferrer, Sonoma Valley, Brut, NV

Delicate Pear and Floral flavors backed by Toasty Almond.
Lively Citrus and Apple flavors with a creamy mid-palate.

Pairs well with Hors d'Oeuvres and Desserts

Cellar Master Wines

Please consult your Catering Manager on the current Red and White Wine options.



White Wine

Pinot Grigio

Peter Zemmer, Alto Adige, Italy

Flavors of Apple and delicate Pear Fruit on the nose.

Pairs well with Chicken and Seafood dishes especially the Tandoori Chicken Breast, Pistachio-cruste Sea Bass, Lemon Pepper Chicken and Caramelized Sake Glazed Shrimp.

Sauvignon Blanc

Robert Mondavi Winery, "Fume Blanc," Napa Valley

Bright Citrus, Pineapple, Lemon Grass, Floral and Mineral notes.

Pairs well with Chicken and Seafood dishes especially the Tandoori Chicken Breast, Oven Roasted Salmon, Lemon Pepper Chicken, Caramelized Sake Glazed Shrimp, Barramundi, Lobster Tail and Creole Chicken & Rosemary Garlic Shrimp.

Allan Scott, Marlborough Sauvignon Blanc 2007, New Zealand

Aromatic mix of Green Fruit tones with underlying Ripe Tropical aromas with hints of Pineapple and Passionfruit.

Pairs well with Chicken and Seafood dishes especially the Tandoori Chicken Breast, Oven Roasted Salmon, Lemon Pepper Chicken, Caramelized Sake Glazed Shrimp, Barramundi, Lobster Tail and Creole Chicken & Rosemary Garlic Shrimp.

Riesling

Carl Graff, Urzinger Wurztgarten, Mosel, Spatlese

A delicate spiciness combined with Peach and Apple.

Pairs well with Chicken and Seafood dishes especially the Creole Chicken & Rosemary Garlic Shrimp and Caramelized Sake Glazed Shrimp.



Chardonnay

Trinchero, "Vista Montone," Napa Valley

Intense and well balanced, bright Floral and understated.

Pairs well with Chicken and Seafood dishes especially the Tandoori Chicken Breast, Oven Roasted Salmon, Lemon Pepper Chicken, Caramelized Sake Glazed Shrimp, Barramundi, Lobster Tail and Creole Chicken & Rosemary Garlic Shrimp.

Chalone Vineyard, Chalone "Estate Grown"

Aromas of Stone Fruit, Brioche, Vanilla and Hazelnut.

Pairs well with Chicken, Seafood and Beef especially the Surf & Turf, Creole Chicken & Rosemary Garlic Shrimp, Jerk Spiced Filet & Rum Glazed Sea Bass, Mediterranean Grilled Chicken, Barramundi, Veal Chop, Tandoori Chicken Breast, Lemon Pepper Chicken Breast and Lobster Tail

Shirtail Creek Vineyard, Napa Valley

Bright aromas of Bosc Pear and Apricot.

Pairs well with Chicken and Seafood dishes especially the Tandoori Chicken Breast, Oven Roasted Salmon, Lemon Pepper Chicken, Caramelized Sake Glazed Shrimp, Barramundi, Lobster Tail and Creole Chicken & Rosemary Garlic Shrimp.

Fess Parker, Santa Ynez Valley

Refreshing and Crisp with Ripe Apple, Melon, Pear, and Citrus.

Pairs well with Chicken and Seafood dishes especially the Tandoori Chicken Breast, Oven Roasted Salmon, Lemon Pepper Chicken, Caramelized Sake Glazed Shrimp, Barramundi, Lobster Tail and Creole Chicken & Rosemary Garlic Shrimp.



Red Wine

Pinot Noir

Clos Du Bois, Sonoma County

Berry flavors with nuances of Spice and Vanilla aromas.

Pairs well with Chicken and Seafood dishes especially the Barramundi, Tandoori Chicken Breast and Oven Roasted Salmon.

Baileyana Grand Firepeak, Edna Valley

Scents of Red Cherry, Black Cherry, Exotic Spices, Clove, Vanilla, and a hint of earthiness.

Pairs well with Chicken and Seafood dishes especially the Barramundi, Tandoori Chicken Breast and Oven Roasted Salmon.

Laetitia, "Estate," Arroyo Grande Valley

Blackberry, Cranberry, Wild Mushroom and dusty earthy with a plush and velvety texture.

Pairs well with Chicken, Seafood and Beef dishes especially the Veal Chop, Filet of Beef, Mediterranean Grilled chicken, Lemon Pepper Chicken, Oven Roasted Salmon, Pistachio-crust Sea Bass, Caramelized Sake Glazed Shrimp, Lobster Tail, Dry-rubbed New York Strip and Jerk Spiced Filet & Rum-glazed Sea Bass.

Chianti

IL Grigio da San Felice, Chianti Classico Riserva

Medium-Bodied, with Plums, Black Cherries and a hint of spiciness.

Pairs well with Chicken, Seafood and Beef dishes especially the Oven Roasted Salmon, Pistachio-crust Sea Bass, Lobster Tail, Mediterranean Grilled Chicken, Dry-rubbed New York Strip, Grilled Ribeye, Veal Chop, Surf & Turf and Grilled New York Steak & Butter Poached Shrimp.



Merlot

Clos du Bois, Sonoma County

Blueberry and Black Cherry with aromas of Raspberry, Black Cherry, Vanilla and Toasty Oak.

Pairs well with Chicken, Seafood and Beef dishes especially the Mediterranean Grilled Chicken, Barramundi, Lobster Tail, Filet of Beef and Veal Chop

Ferrari-Carano, Sonoma County

Wild Berry fruit flavors with Chocolate-malt characteristics.

Pairs well with Chicken and Seafood dishes especially the Lemon Pepper Chicken, Caramelized Sake Glazed Shrimp, Dry-rubbed New York Strip, Grilled Ribeye, Filet of Beef and Surf & Turf

Zinfandel

Ravenswood, Lodi

Soft with voluptuous overtones of Plums, Blueberries and Spice.

Pairs well with Seafood and Beef dishes especially the Dry-rubbed New York Strip, Grilled Ribeye and Grilled New York Steak & Butter Poached Shrimp

Cabernet Sauvignon

Louis Martini, Napa Valley

Aromas of ripe Berries that blend with toasted notes of oak aging.

Pairs well with Seafood and Beef dishes especially the Filet of Beef, Dry-rubbed New York Strip, Grilled Ribeye and Jerk Spiced Filet & Rum-glazed Sea Bass

Flora Springs, Napa Valley

Black Cherry fruit with Cassis and Cocoa, with a lingering finish of oak undertones.

Pairs well with Beef especially the Dry-rubbed New York Strip and Grilled Ribeye.



Organic Sparkling Wine

Gruet Méthode Champenoise, Albuquerque, NM, Brut, NV

Gruet winery has practiced organic farming for over 25 years. Sandy and loamy soil, and a lack of humidity that might contribute to rot, gives a consistency of fruit year in and year out, and allow them to produce our award winning wines without the use of pesticides.

Green Apples and Citrus with subtle Tropical Fruit and Mineral notes which is crisp and full-bodied on the palate.

Pairs well with Hors d'Oeuvres and Desserts

Lucien Albrecht, "Cremant d'Alsace, France, Brut, "Rose," NV

Organic farming is emphasized in their vineyards and minimal intervention in the cellars and endeavors to produce, in each vintage, hand-crafted wines that represent the vineyards, appellation and family.

A Flowery, lively and elegant Brut Rose with scents of red berries.

Pairs well with Hors d'Oeuvres and Desserts



Boneless Prime Rib of Beef

Horseradish Sour Cream, Rosemary Jus Lié, Kaiser Rolls
Serves 40

Beef Steamship

Stone Ground Mustard Demi-glace, Creamed Horseradish, Silver Dollar Rolls
Serves 200

Peppercorn-crusted Beef Tenderloin

Porcini Demi-glace, Herbed Rolls
Serves 25

New York Strip Loin

Caramelized Onion Demi-glace and Sourdough Rolls
Serves 35

New York Style Pastrami

House-made Thousand Island Dressing, Deli Mustard, Rye Rolls
Serves 25