



MGM GRAND®

Culinary Experience



MGM GRAND[®]

Sunrise Menu



Sunrise Menu

Breakfasts are designed for 90 minutes of service. Add \$4 per guest for an additional 30 minutes of service. Maximum two hours of service.
Pastries, fruit, and juices are not transferable to refreshment breaks.

Rise and Shine

Fresh Juices
Freshly Brewed Coffees and Teas
Whole Fruit, Sliced Seasonal Melons, and Berries
Low-Fat Fruit Yogurts with House-made Granola
Healthy Cereals and Chilled Milk
Bakery Basket of Freshly Baked Fruit Danishes, Whole Grain Croissants, and Muffins
Butter and Preserves

\$32.00 per Guest

Fresh Start

Fresh Juices
Freshly Brewed Coffees and Teas
Whole Fruit, Sliced Seasonal Melons, and Berries
Low Fat Fruit Yogurts with House Made Granola
Unique Breakfast Sandwich (Select One from Page 6 or 7)
Healthy Cereals and Chilled Milk
Bakery Basket of Freshly Baked Fruit Danishes, Whole Grain Croissants, and Muffins
Butter and Preserves

\$39.00 per Guest

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Food and Beverage Pricing is Subject to Change without Notice
Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness



Sunrise Menu

Breakfasts are designed for 90 minutes of service. Add \$5 per guest for an additional 30 minutes of service. Maximum two hours of service.
Pastries, fruit, and juices are not transferable to refreshment breaks.

Early Riser (Minimum 35 Guests)

Splash

Fresh Juices
Freshly Brewed Coffees and Teas

Seasonal Fruits

Whole Fruit
Seasonal Melons
Hand Picked Berries

Grains & Dairy

Healthy Cereals and Chilled Milk
Chef's Selection of Yogurts with House-Made Granola
Bakery Basket of Freshly Baked Fruit Danishes, Whole Grain Croissants, and Muffins
Mini Bagel Toasting Station with Flavored Cream Cheeses
Butter and Preserves

Baked and Sautéed

Fluffy Scrambled Eggs
Breakfast Potatoes

Please Select One

Apple Maple Bread Pudding, Coconut Pineapple Waffle Crunch, Blueberry Baked Pancake,
Cherry Cinnamon Dumpling Cake

Please Select Two

Applewood Smoked Bacon, Country Link Sausage, Cage Free Chicken Sausage Links, or
Turkey Sausage

\$48.00 per Guest

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Breakfast Enhancements

Enhancements must be ordered with a breakfast display, for the entire group, and are priced per person. Enhancements are not transferable to refreshment breaks.

Complete Breakfast Free Range Scrambled Eggs, Golden Breakfast Potatoes, Choice of Applewood Smoked Bacon, Country Link Sausage, Cage Free Chicken Sausage Links, or Turkey Sausage	\$14.00 per Guest
Breakfast Flautas Free Range Scrambled Eggs, Hand Picked Poblano Peppers, Sweet Onions, Spiced Chorizo Sausage, Aged Sharp Cheddar Cheese, And Fire Roasted Salsas	\$10.00 per Guest
Artisan Quiche Free Range Scrambled Eggs, Applewood Smoked Bacon, Aged Gruyere Cheese, and Hand Picked Young Spinach	\$9.00 per Guest
House Made Granola Parfait Seasonal Exotic Melons, Harvested Honey, High Mountain Berries, And Greek Yogurt	\$10.00 per Guest
Hot Cereals Choice of Slow Simmered Steel Cut Oatmeal, Creamed Grits, Or Quinoa Muesli with Savory and Sweet Condiments	\$13.00 per Guest
Cheese Blintz Spiced Berry Compote, Orange Zest, and Fresh Cracked Black Pepper	\$9.00 per Guest
New York Bagel Experience Toaster Station Assorted Mini Bagels with Strawberry Cream Cheese, Chive Cream Cheese, Whipped Cream Cheese, and Spreadable Fruit Preserves	\$7.00 per Guest
Artisan Daily Baked Breads Toaster Station Whole Wheat, Sourdough, Marbled Rye, and Brioche, served with Spreadable Fruit Preserves and Hand Whipped Butter	\$7.00 per Guest
Crispy Brioche French Toast Spiced Berry Compote, Rich White Chocolate Sauce, and Fresh Cracked Black Pepper	\$15.00 per Guest

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Unique Breakfast Sandwiches

Andouille Sausage Muffin Hot Smoked Andouille Sausage, Free Range Egg, Spiced Pepper Jack Cheese, and Sweet Pepper Aioli, on a Freshly Baked Whole Wheat English Muffin	\$10.00 per Guest
Apple Wood Smoked Ham Roll Apple Wood Smoked Ham, Free Range Egg, Aged Cheddar Cheese, And Smoked Chipotle Aioli, on a Freshly Baked Multigrain Roll	\$10.00 per Guest
Grandma's Country Biscuit Spiced Country Sausage, Free Range Egg, and Grandma's Famous Country Style Gravy, on a Freshly Baked Country Biscuit	\$10.00 per Guest
Black Forest Ham Croissant Slow Roasted Black Forest Ham, Free Range Egg, and Aged Cheddar Cheese, on a Butter Flaked Croissant	\$10.00 per Guest
Pepper Crusted Steak Ciabatta Sandwich Big Eyes Ranch Pepper Crusted Roast Beef, 15 Month Aged Provolone Cheese, Free Range Egg, on Freshly Baked Ciabatta Bread	\$13.00 per Guest
Brioche French Toast Sandwich Spiced Country Sausage and Free Range Egg, on a Freshly Baked Brioche French Toast	\$10.00 per Guest
Sourdough Hearth-Baked Roll Applewood Smoked Bacon, Free Range Egg, and Aged Cheddar Cheese, on Hot Pressed Sourdough Bread	\$10.00 per Guest
Sweet Potato Hash Wrap with Sausage Spiced Country Sausage, Free Range Egg, and Golden Sweet Potato Hash, Wrapped in a House Made Whole Wheat Tortilla	\$10.00 per Guest
Slow Roasted Turkey Breast Sandwich Milton Farms Slow Roasted Cage Free Turkey Breast, Free Range Egg, And Swiss Cheese, on Freshly Baked Cranberry Bread	\$10.00 per Guest
Hot Smoked Turkey Sausage Ciabatta Sandwich Spiced Turkey Sausage, Free Range Egg, 15 Month Aged Provolone Cheese, and Vine Ripened Tomato, on Freshly Baked Ciabatta Bread	\$10.00 per Guest

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Unique Vegetarian Breakfast Sandwiches

Sun Ripened Sweet Pepper Wrap Free Range Egg, Aged Cheddar Cheese, Fire Roasted Sweet Pepper, Wrapped in a House Made Whole Wheat Tortilla	\$10.00 per Guest
Hand Picked Spinach Wrap Free Range Egg, First Picked Spinach, Sun Ripened Red Pepper, Aged Cheddar Cheese, Wrapped in a House Made Whole Wheat Tortilla	\$10.00 per Guest
Tofu Agedashi Wrap Hand Pressed Tofu, Free Range Egg, Aged Cheddar Cheese, Sun Ripened Sweet Pepper, Wrapped in a House Made Whole Wheat Tortilla	\$10.00 per Guest
Sweet Potato Hash Wrap (Vegetarian) Free Range Egg, Golden Sweet Potato Hash, Wrapped in a House Made Whole Wheat Tortilla	\$10.00 per Guest
Seasonal Roasted Vegetable Pita Free Range Egg, Roasted Zucchini, Feta Crumble, Simmered Garbanzo Beans, on a Freshly Baked Pita	\$10.00 per Guest
Frittata Wrap Free Range Egg, Roasted Zucchini, Smoked Soy Bacon, Wrapped In a House Made Whole Wheat Tortilla	\$10.00 per Guest

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Breakfast Studios

Studios must be ordered with a Breakfast Display, for the entire group, and are priced per person. Studios are not transferrable to refreshment breaks.

Chicken and Waffles (Chef Required, 1,500 person Maximum) Coastal Farms Butter Milk Soaked Fried Chicken, and Belgian Style Sweet Cream Flat Iron Waffles, with Maple Syrup and Mixed Berries	\$19.00 per Guest
Grand Scramble (Chef Required) Free Range Scrambled Eggs, Applewood Smoked Bacon, Honey Glazed Ham, Spiced Country Sausage, And Aged White Cheddar Cheese	\$18.00 per Guest
Early Morning Farmers Basket Scramble (Chef Required) Free Range Scrambled Egg Whites, Mixed Seasonal Hand Picked Roasted Vegetables, with Feta Crumbles	\$17.00 per Guest
South of the Border Scramble (Chef Required) Free Range Scrambled Eggs, Huntington Farms Slow Braised Steak, Queso Fresco, Zesty Pico de Gallo, and First Picked Cilantro	\$18.00 per Guest
Frittatas de Al Forno (2,000 person Maximum) Applewood Smoked Bacon, Black Forest Ham, Aged Cheddar Cheese, Potato Hash, Hand Picked Roasted Seasonal Vegetables, and Asiago Cheese	\$18.00 per Guest

Chef or Attendant Fee \$225.00 each for two hours

If more than 12 Chefs are needed, each Chef will be \$275.00

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Plated Breakfasts

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Pastries, fruit, and juices are not transferable to refreshment breaks.

Early Bird Breakfast

Splash

Freshly Squeezed Orange Juice
Freshly Brewed Coffees and Teas

Starter

Served Family Style for the Table
House Made Danish and Pastry Basket

Southern Coast Scramble
Free Range Eggs, Vermont Cheddar Cheese
Traditional O'Brien Potatoes, Blistered Tomatoes
Benton's Farm Smoked Bacon

\$38.00 per Guest

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Plated Breakfasts

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Good Start Breakfast

Splash

Freshly Squeezed Orange Juice
Freshly Brewed Coffees and Teas

Starter

Seasons Best Breakfast Parfait
Fresh Churned Greek Yogurt, House Crafted Pistachio Granola
First Picked Seasonal Berries
Hydroponic Mint

Oak Aged Bourbon French Toast
Fresh Baked Brioche, Sweet Oak Aged Bourbon Batter
Cold Smoked Turkey Sausage
Orange Zest Vanilla Glaze

\$39.00 per Guest

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Plated Breakfast

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Hit the Ground Running Breakfast

Splash

Freshly Squeezed Orange Juice
Freshly Brewed Coffees and Teas

Starter

Served Family Style for the Table
House Made Danish and Pastry Basket
Seasonal Melons, Farmer's First Picked Berries
Hand Torn Mint

Frittatas de Al Forno
Smoked Bacon Black Forest Ham, Aged Cheddar Cheese
Hand Picked Seasonal Vegetable, Golden Potato Hash

\$42.00 per Guest

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Brunch Displays

Brunch is designed for 90 minutes of service with a minimum of 35 and maximum of 500 guests
Pastries, fruit, and juices are not transferable to refreshment breaks.
Chef or Attendant Fee \$225.00 each for two hours

It's Never Too Late Brunch

Fresh Juices
Freshly Brewed Coffees and Teas

Whole Fruit, Sliced Seasonal Melons and Berries, Low-Fat Fruit Yogurts with House Made Granola,
Healthy Cereals and Chilled Milk

Eggs Prepared By Our Chef (Two Chefs per Station Required)

Bacon, Mushrooms, Scallions, Tomatoes, Peppers, Cheddar Cheese, Black Forest Ham,
Spinach, Sausage, and Crab

Citrus Spinach Salad

Arrowleaf Spinach, Shaved Fennel and Red Onions, Mandarin Supremes, Toasted
Almonds, and Red Wine Vinaigrette

Waldorf Frisèe Salad

Agave Candied Walnut, Shaved Gala Apple, and Woodchuck Cider Vinaigrette

Long Line Caught Butterfish Roulade

Leatherwood Honey Glazed Electric Carrots, and Snipped French Beans

Bell & Evans Farms Young Chicken

Leatherwood Honey Glazed Parsnips, Roasted Fingerling Potatoes, Pea Vines with
Lemon Agrodolce

Market Vegetable Bow Tie Pasta

Blistered Cherry Tomatoes, Sweet Sugar Peas, Caramelized Cipollini Onions, and
Parmesan Mushroom Broth

Sweet

Crème Brûlée with Seasonal Fruit
Raspberry Chocolate Bars
Coconut Pineapple Trifle
Apple Crisp
Vanilla Cheesecake with Berry Compote

\$68 per Guest

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Brunch Displays

Brunch is designed for 90 minutes of service with a minimum of 35 and maximum of 500 guests
Pastries, fruit, and juices are not transferable to refreshment breaks.
Chef or Attendant Fee \$225.00 each for two hours

It's Still Not Too Late Brunch

Fresh Juices
Freshly Brewed Coffees and Teas

Whole Fruit, Sliced Seasonal Melons and Berries, Low-Fat Fruit Yogurts with House Made Granola,
Healthy Cereals and Chilled Milk

Artisan Breakfast Basket

Plain Croissants, Blueberry Muffins, Banana Muffins, Apricot Squares, Maple Pecan Muffins, and
Raspberry Danish

Crispy Brioche French Toast (Chef Required)

Spiced Berry Compote, Rich White Chocolate Sauce, and Fresh Cracked Black Pepper

Chicken and Waffles (Chef Required)

Coastal Farms Butter Milk Soaked Fried Chicken, and Belgian Style Sweet Cream Flat Iron Waffles,
Maple Syrup, Mixed Berries

Charcuterie Pasta Salad

Soppressata, Salami, Fontina Cheese, Sweet English Peas, Orecchiette Pasta, with Hydroponic
Basil Vinaigrette

Taylor Farms Young Kale Caesar Salad

Parmigiano- Reggiano, Herb Croutons, and Creamy Avocado Dressing

North Pacific Steelhead Salmon "Piccata"

Flash Fried Caper Berries, Cannellini Bean Ragout, with Lemon Chive Emulsion

Charred Asparagus

Cracked Pepper Mushrooms with Sherry Cream Reduction

Sweet

Nutella Oatmeal S'mores
Strawberry Shortcake
Peanut Butter and Jelly Cup
Peach Cobbler
Key Lime Tarts

\$75 per Guest

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Take A Breather Menu



Designed Breaks

Packaged breaks are designed for 30 minutes of service and a minimum of 35 guests.
Packaged breaks must be ordered for the entire group.

Casa Cocina

\$21.00 per Guest

Corn Tortilla Chips, Queso Dip, Pinto Bean Dip,
Guacamole, Tomatillo Salsa, Pico de Gallo,
Churros

Half Time

\$21.00 per Guest

Mini Hot Dogs, Spicy Ketchup, Whole Grain Mustard, Mayonnaise,
Jalapeno Poppers with Spicy Harissa Ranch,
Assorted Chips and Pretzels, Assorted Mini Cupcakes

Boardwalk

\$19.00 per Guest

Assorted Donuts and Beignets, Fruit Skewers,
Assorted Flavored Popcorn (Bulk – Choose 2 from the Following Flavors:
Salt & Vinegar, White Cheddar, Dill Pickle, Buffalo Hot & Ranch, Caramel,
Chocolate Tide, Cookies & Cream, S'mores),
Vitamin Water

Crunch Time

\$19.00 per Guest

Cheez its, Cheetos, Goldfish Crackers,
Caramelized Assorted Nuts, Chocolate Covered Pretzels,
Peanut Butter & Jelly Cookies,
Powerade

Chef or Attendant Fee \$225.00 each for two hours

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All-Day Breaks & Refreshments

Create your own break by choosing from snacks and beverages.

Orchard

Seasonal Melons and Berries	\$10 Each
Whole Fresh Fruit	\$5.50 Each
Fruit Skewers	\$8 Each
Low-Fat Fruit Flavored Yogurts	\$7 Each
Seasonal Fresh Fruit Display	
Large \$600 Medium \$450 Small \$250	

From the Mill

Assorted Danish Pastries	\$65 per Dozen
Assorted Muffins	\$65 per Dozen
Cinnamon Rolls	\$65 per Dozen
Pecan Sticky Buns	\$65 per Dozen
Assorted Freshly Baked Butter, Chocolate Hazelnut, Almond, Raspberry and Apricot Croissants	\$65 per Dozen
Assorted Lemon, Banana and Apple Cinnamon Fruit Breads	\$65 per Dozen
Assorted Donuts	\$65 per Dozen
Coffee Cakes (Choice of One) Apricot Pistachio, Blueberry, Cherry, Apple Cinnamon	\$65 per Dozen
Scones (Choice of Three) Blueberry, Ham and Cheese, Bacon Gruyere, Tomato Mozzarella	\$65 per Dozen
Corn Bread Basket with Sweet Butter (Choice of One or Three) Plain, Bacon and Jalapeno Cheddar	\$65 per Dozen
Individual Boxed Dry Cereal with Fat Free, 2%, or Whole Milk	\$7 Each
Fresh Mini Bagels with a Variety of Flavored Cream Cheeses	\$65 per Dozen
Assorted Granola Bars	\$6.50 Each
House Made Granola Bars	\$75 per Dozen
Gluten Free Muffins (Choice of One) Banana Nut Muffin, Blueberry Muffin, Cranberry Orange Muffin, Double Chocolate Muffin	\$68 per Dozen
Vegan Muffins (Choice of One) Banana Muffins, Blueberry Muffins, Chocolate Banana Muffins, Lemon Poppy Muffins, Zucchini Muffins	\$68 per Dozen

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All-Day Breaks & Refreshments

Create your own break by choosing from snacks and beverages.

Vegan/Gluten Free (Choice of One)

Gluten Free Fudge Brownies	
Strawberry Linzer Cookie (Vegan, Gluten Free)	
Chocolate Chip Cookies (Vegan, Gluten Free)	
Assorted Cupcakes (Vegan/Gluten Free)	\$68 per Dozen

Splash

Freshly Brewed Coffees and Decaffeinated Coffees	\$95 per Gallon
Selection of Hot Teas	\$95 per Gallon
Selection of Juices	\$6.50 Each
Assorted Soft Drinks	\$5.50 Each
Perrier	\$7.00 Each
Smart Water	\$7.00 Each
Vitamin Water (Assorted Flavors)	\$7.00 Each
FiJi Water	\$7.00 Each
MGM Grand Bottled Water	\$5.50 Each
Assorted Honest Iced Teas	\$7.00 Each
Bottled Fruit Smoothies	\$8.50 Each

Rewards

Afternoon Tea Cookies	\$54 per Dozen
Homemade Cookies (Choice of Four: Chocolate Chip, Oatmeal Raisin, Peanut Butter, M&M's, Walnut Double Chocolate, White Chocolate Macadamia, Pecan Butterscotch, Sweet Butter)	\$66 per Dozen
Chocolate Fudge Brownies (White and Dark Chocolate)	\$66 per Dozen
White Chocolate Macadamia Blondies	\$66 per Dozen
White and Dark Chocolate Dipped Strawberries	\$75 per Dozen
Biscotti	\$66 per Dozen
Rice Crispy Bars	\$66 per Dozen
House Made S'mores	\$66 per Dozen
French Macarons	\$72 per Dozen
Coconut Macaroons	\$72 per Dozen
Chocolate Covered Oreos	\$69 per Dozen
Assorted Dessert Bars	\$66 per Dozen
Candy Bars	\$5.75 Each
Frozen Ice Cream Candy Bars	\$80 per Dozen
Häagen-Dazs Ice Cream Bars	\$80 per Dozen

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All-Day Breaks & Refreshments

Create your own break by choosing from snacks and beverages.

Frozen Fruit Bars	\$78 per Dozen
Assorted Energy Bars	\$7.50 Each
Assorted Tea Sandwiches (Flavors: Prosciutto, Goat Cheese & Orange Blossom Honey, Ricotta Cheese, Marinated Tomatoes & Pistachio Mint Pesto and Grilled Chicken, Celery, Candied Walnuts & Sliced Grapes)	\$84 per Dozen

Crunchy

Individual Bags of Popcorn	\$5.50 Each
Individual Bags of Trail Mix	\$7.50 Each
Individual Bags of Potato Chips	\$5.50 Each
Individual Bags of Pretzels	\$5.50 Each
Assorted 100 Calorie Packs	\$5.50 Each
Chips and Salsa Bar with Three Fire-Roasted Salsas	\$85 per Bowl
Southwestern Trail Mix	\$50 per Pound
Pretzels	\$50 per Pound
Mixed Nuts	\$60 per Pound

High Octane

Starbucks Frappuccino's	\$8.00 Each
Red Bull Energy Drink	\$9.00 Each
Powerade Sports Drink (Assorted Flavors)	\$7.00 Each

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MGM GRAND®

Lunch Menu



Lunch Buffets

Lunch buffets are designed for 90 minutes of service and a minimum of 15 guests.
Desserts are not transferable to refreshment breaks.

Casual Lunch Buffet

Tangled Farmer's Garden

Cherry Tomatoes, Shaved Electric Carrots and Watermelon Radish, Young Persian Cucumbers, Sweet Pea Sprouts, with Buttermilk Emulsion

Flavors and Textures of the Farm

Shaved Fennel, Marinated Artichokes, Watermelon Radish, Heirloom Tomatoes, and Salem Green Goddess Dressing

Mixed Harvest Grain Salad

Shaved Organic Kale Leaves, Couscous, Barley, Roasted Corn, Wild Rice, Wilted Grapes, with Sherry Vinaigrette

Natural Black Angus Sirloin

Silver Oak Peppercorn and Beech Mushrooms

Oven Roasted Butcher Block Chicken

Shallow Fried Fingerling Potatoes, Sweet Sugar Snap Peas, and Natural Reduction

Dutch Harbor Haddock

Roasted Garlic and Herb Potato Puree, Meyer Lemon and Organic Broccoli Blossoms, and Sweet and Sour Peppadew Relish

Earthbound Farms Roasted Cauliflower

Chili Flakes, Lemon Zest, and Garlic

Artisan Breads and Butter

Sweet

Gluten Free Chocolate Brownie
Caramel Blondie Pudding
Coconut Pineapple Tile
Vanilla Cheesecake with Berries

Freshly Brewed Coffee and Teas
Iced Tea

\$59.00 per Guest

Thursday Special \$54.00 per Guest

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Lunch Buffets

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Delicatessen

Soup

Simmered Daily In-House

Composed Salads

Old Fashioned Potato Salad

Organic Kale Salad with Red Wine Vinaigrette

Classic House Salad with Organic Mixed Greens, Shaved Red Onions, Cherry Tomatoes,
Shredded Cheddar, Herbed Croutons and Catalina Dressing

Assorted Shaved Meats

House-Roasted Turkey Breast, Artisan Salami, Pastrami, Black Forest Ham, and Strip Loin of Beef

Vermont White Cheddar, Swiss, and Pepper Jack Cheeses

Sliced Tomatoes, Onions, Pickles, Lettuce, and Sprouts

Whole Grain Mustard and Mayonnaise

Artisan Sliced Breads

Sweet

Lemon Chocolate Raspberry Bar

Strawberry Cheesecake

Gluten Free Brownie

Black and White Cookies

Freshly Brewed Coffee and Teas

Iced Tea

\$54.00 per Guest

Sunday Special \$50.00 per Guest

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Lunch Buffets

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Flavors & Textures of San Marzano

Composed Salads

Romaine, Shaved Parmesan and House Made Caesar Dressing
Lemon Caper Cauliflower Salad
Three Tomato Caprese Salad with Oven Dried Marinated Gold and Vine Ripened Tomatoes,
Hand Pulled Mozzarella, Scissor Cut Basil, First Pressed Olive Oil, and Balsamic Reduction

Chicken Saltimbocca

Crispy Prosciutto, Perlina Mozzarella, and Natural Jus

Butterfish Aqua Pazza

Marinara, Capers, Cipollini Onions, Stewed Tomatoes, and White Bean Ragout

Barolo Braised Beef Short Rib

Mascarpone and Basil Polenta, and Charred Lemon Broccolini

Cheese Ravioli "Piccata"

Wilted Spinach and Cherry Tomatoes in Toasted Garlic Herbed Caper Butter Sauce

Garden's Best Ratatouille Gratin

Focaccia and Assorted Hearth Baked Breads

Sweet

Orange Almond Biscotti
Chocolate Hazelnut Pana Cotta
Traditional Tiramisu
Pistachio Amarena Cherry Bar

Freshly Brewed Coffee and Teas
Iced Tea

\$59.00 per Guest

Wednesday Special \$54.00 per Guest

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Lunch Buffets

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Sandwiched

Composed Salads

Hand Harvest Garden Greens, Shaved Watermelon Radish, Young Pea Sprouts, Tear Drop Tomatoes, with Smoked Tomato Ranch
Waldorf Orchard Salad, Wild Greens, Marinated Apples, Toasted Walnuts and Dried Cranberries, with Creamy Yogurt Dressing
Super Grain Salad, Herbed Quinoa, Sweet Cherry Tomatoes, Chopped Kale, Shredded Carrots, with Grape Seed Oil Emulsion

Sandwiches

Reuben Panini with Pastrami, Corned Beef, Swiss Cheese, Sauerkraut, and Thousand Island Dressing
Pumpkin Roll with Turkey, Stuffing and Cranberry
Pretzel Roll with Roast Beef, Aged Cheddar, Creamy Horseradish, and Balsamic Onions
Fatoush Wrap with Mediterranean Vegetables, and Hummus Spread
Deli Favorites, Ham, Capicola, Salami, Provolone, and Swiss Cheese on Focaccia Bread

Green Pickles and Assorted Chips

Sweet

Cookies and Cream Cupcakes
Dulce de Leche Cheesecake
Strawberry Bar
Peanut Butter and Jelly Cup

Freshly Brewed Coffee and Teas
Iced Tea

\$59 per Guest

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Lunch Buffets

Lunch buffets are designed for 90 minutes of service and a minimum of 15 guests.
Desserts are not transferable to refreshment breaks

Hecho a Mano

Composed Salads

Verde Salad with Tomatillos, Cucumbers, Pickled Red Onions, Queso Fresco, Chopped Hearts of Romaine and Cava Lime Vinaigrette

Baja Cobb Salad with Fresh Cut Iceberg Lettuce, Chopped Citrus Marinated Beef, Salsa Mexicana, Shredded Oaxacan Cheese, Charred Corn, and Avocado Ranch Dressing

Yucatan Quinoa Salad with Young Spinach Leaves, Cherry Tomatoes, Golden Raisins, Hominy, Chayote Squash, and Agave Nectar Vinaigrette

Chargrilled Chicken with Honey Pasilla Glaze

Herbed Red Bean Spanish Rice

Gauche Style Brisket "Fajitas"

Chili Rubbed Brisket, Caramelized Onions and Peppers, Guacamole, Sour Cream, Roasted Salsa, and White Flour Tortillas

Vegetable Enchiladas

Mariana's Enchilada Sauce, Calabacitas Vegetables, Chihuahua Cheese, Crispy Cabbage and Matchstick Radishes

Pescado Veracruz

Line Caught Tampico White Fish Braised in Sauce Veracruz with Cilantro Black Bean Relish

Sweet

Coconut Flan

Mexican Chocolate Mousse

Cinnamon Sugar Churros

Fresas Con Crema

Freshly Brewed Coffee and Teas

Iced Tea

\$59 per Guest

Tuesday Special \$54.00 per Guest

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Lunch Buffets

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Desserts are not transferable to refreshment breaks.

New Southern Kitchen

Composed Salads

Hand Picked Field Greens Salad, Young Pea Sprouts, Shaved Watermelon Radish, Carrots, and Smoked Tomato Ranch
Garden Ripe Tomato Salad, Persian Cucumbers, Sweet Red Onions, Heirloom Tomatoes, and Hand Torn Herbs with Sherry Red Wine Vinaigrette
Loaded Penne Pasta Salad, Crumbled Bacon, Shredded Cheddar Cheese, Chopped Scallions, with Creamy Roasted Garlic Emulsion

Smothered Chicken

Black Pepper Gravy and Caramelized Onions

Classic Salisbury Steak

Fingerling Potatoes and Beef Reduction

Lemon and Herb Roasted Carolina White Fish

Low Country Heritage Grain Rice and Black-eyed Peas

Classic Macaroni and Cheese

Tennessee Sorghum Syrup Roasted Vegetables

Soft Sweet Rolls

Sweet

Cherry Crisp
Red Velvet Cupcakes
Peanut Butter Jelly Cups
Caramel Blondie Pudding

Freshly Brewed Coffee and Teas

Iced Tea

\$59 per Guest

Monday Special \$54.00 per Guest

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Lunch Buffets

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Modern Pacific Flair

Composed Salads

Green Papaya and Edamame Bean Salad, Shaved Purple Cabbage, Toasted Bubu Arare, with Lime Mint Vinaigrette

Chili Cucumber Salad, Asian Bean Sprouts, Shredded Carrots, Toasted Sesame Seeds with Chile Mirin Emulsion

Chicken Ramen Salad with Shoyu Vinaigrette

Szechuan Citrus Chicken Stir Fry

Broccoli, Snow Peas, Red and Green Bell Peppers with Citrus Cilantro Syrup

Kalbi Beef and Bok Choy

Wok Charred Bok Choy, Tinkerbell Peppers, Pearl Onions with Kalbi Style BBQ Sauce

Teriyaki Salmon

Yuzu Cabbage Slaw, Sweet Soy Long Beans, and Toasted Almonds

Traditional Vegetable Fried Rice

Soy Sauce

Sweet

Raspberry Lychee Cup

Chocolate Mandarin Cake

White Chocolate Green Tea Cup

Almond Cookie Bar

Freshly Brewed Coffee and Teas

Iced Tea

\$57 per Guest

Friday Special \$54.00 per Guest

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Lunch Buffets

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Desserts are not transferable to refreshment breaks.

Euro Inspired Menu

Composed Salads

Artichoke Provencal, Chopped Hearts of Romaine, Capers, Cherry Tomatoes, Kalamata Olives, and Shaved Fennel with Lemon Emulsion
Asparagus Salad Polonaise, Wild Field Greens, Roasted Asparagus, and Crumbled Hard Cooked Eggs, with Champagne Vinaigrette
German Style Potato Salad, Red Bliss Potatoes, Diced Bermuda Onions and Holland Peppers, with Grain Mustard Vinaigrette

Oven Roasted Chicken Poulet Supreme

Roasted Young Carrots, Sweet Peas, and Pearl Onions, with Lemon Tarragon Butter Sauce

Slow Braised Vienna Style Short Ribs

Organic Mushrooms, Blistered Cherry Tomatoes, Broccoli Florets, and Herbed Ribbon Noodles

Long Line Caught Salmon

Toasted Orzo, Snipped Fresh Green Beans, and Tangelo Verjus

Spanish Style Vegetable Paella

Selection of Artisan Rolls

Sweet

Coffee Ligeois
Crema Catalana
Palmiers
Raspberry Charlotte Cup

Freshly Brewed Coffee and Teas
Iced Tea

\$59 per Guest
Saturday Special \$54.00 per Guest

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Lunch Buffets

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Desserts are not transferable to refreshment breaks.

Persian Spice Market

Composed Salads

Mixed Green Salad, Cucumbers, Tomatoes, and Red Onion with Lemon Vinaigrette
Marinated Cauliflower Salad, Tomatoes, Onions, Cucumbers, and Yogurt-Cilantro Sauce
Tomato and Saffron Potato Salad
Marinated Fruit Salad with Mint Dressing

Vegetable Samosas

Marinated Vegetables Baked in Crispy Pastry Dough

Rockfish Tikka Masala

Roasted Pepper and Crushed Tomato Sauce with Traditional Indian Spices

Chicken Curry

Cardamom Curry Sauce, Fresh Cilantro, and Shaved Red Onion

Aloo Gobi

Braised Potatoes, Cauliflower with Fresh Ginger and Tomatoes, and Meyer Lemon Zest

Dal Maharani

Green Lentils and Red Bean Gravy, with Young Pea Vines

Traditional Basmati Rice with Fresh Aromatics

Naan Bread

Indian Inspired Desserts

Coconut Pineapple Trifle
Mango Yogurt Cup
Mixed Nut Tart
Chocolate Mousse Cake

Freshly Brewed Coffee and Teas

Iced Tea

\$62 per Guest

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Lunch Buffets

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Mediterranean Harvest

Composed Salads

Greek Salad, Crumbled Feta, Cured Black Olives, Shaved Red Onions, and Marinated Artichokes, with Red Wine Vinaigrette
Curry Potato Salad, Capers, Tomatoes, and Toasted Moroccan Spices with Indian Mint Dressing
Chickpea Fatoush Salad, Romaine Hearts, Chickpeas, Persian Cucumbers, Pickled Vegetables, HARRISA Yogurt, and Toasted Pita Croutons

Portuguese Chicken

Herbed Pearl Pasta, Chorizo, First Pressed Olive Oil, and Fresh Meyer Lemons

Lamb Shwarma

Feta, Artichokes, and Shaved Red Onions

Tomato Braised Butterfish

Persian Rice, Golden Raisins, and Toasted Almonds

Sautéed Mediterranean Vegetables with Citrus and Indian Spices

Lavosh and Pappadams with Hummus

Sweet

Rolled Baklava
Mini Pistachio Rolls
Greek Yogurt with Mixed Berries
Mediterranean Lemon Cake

Freshly Brewed Coffee and Teas
Iced Tea

\$62 per Guest

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Build Your Own Plated Lunch

All menu items are served with your choice of salad and dessert, freshly brewed coffees, iced and hot teas, and a selection of rolls with butter.

SELECT ONE STARTER

Salads

Organic Mixed Green Salad with Fresh Shaved Farmers Vegetables, and Smoked Tomato Ranch Dressing

Italian Garden Salad with Young Gem Lettuce, San Marazano Tomatoes, Herbed Croutons, Tuscan Cucumbers, Sweet Red Onions, and Pecorino Romano Vinaigrette

Crisp Iceberg Salad with Iceberg Wedge, Crumbled Bacon, Organic Vine Ripe Tomatoes, Red Onion, Pea Sprouts, and Herbed Buttermilk Dressing

Caesar Salad with Hearts of Romaine, Garlic Croutons, Shaved Parmesan Cheese, and Creamy Caesar Dressing

Mediterranean Salad with Chopped Romaine Lettuce, Crumbled Feta, Sliced Roma Tomatoes, Nicoise Olives, Artichoke Hearts, and Lemon Emulsion

SELECT ONE ENTRÉE

Slow Braised Beef Short Rib

Herbed Mascarpone Polenta, Citrus Broccolini, and Charred Young Carrots with Pan Reduction

\$58 PER GUEST

Pan Roasted Center Cut Filet

Whipped Potato Puree, Butter Braised Pencil Asparagus with Pearl Onions and Red Wine Reduction

\$59 PER GUEST

Harvest Moon Farms Free Range Chicken Breast

Artisanal Bow Tie Pasta, Hand Harvest Zucchini Squash, Blistered Tomatoes with Lemon Tarragon Verjus

\$47 PER GUEST

Herb Crusted Butterfish

Toasted Pearl Pasta, Fresh Snipped French Beans, Sunburst Squash With Holland Red Pepper Gastrique

\$52 PER GUEST

Selections Continued on Next Page

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SELECT ONE ENTRÉE (Continued)

Duo Plate

Herb Roasted Chicken and Line Caught Salmon
Lime Cilantro Orzo, Vegetable Ragout, and Agrodolce Nage \$59 PER GUEST

Vegetarian Entrees

 Variations of the Farmers Garden with Roasted Electric Carrots, Confit Field Potatoes, Crispy Cauliflower, Wilted Arrow Leaf Spinach, and San Marzano Tomato Emulsion \$52 PER GUEST

 First Pressed Tofu Agedashi with Braised Beluga Lentils, Shaved Carrot and Peppercress Salad, Pineapple and Citrus Agrodolce \$53 PER GUEST

 Organic Vegetable Paella with Saffron Steeped Spanish Rice, Seasonal Market Vegetables, Marinated Queen Olives, Shaved Manchego Cheese and Fresh Herbs \$50 PER GUEST

SELECT ONE DESSERT

Tiramisu

Coffee Cream, Ladyfingers, and Mascarpone Mousse

Mixed Berry Shortcake

Mixed Berry Compote, Lemon Pound Cake, Vanilla Cream, and Strawberry Jelly

Caramelized Chocolate Trifle

Salted Caramel, Diced Chocolate Brownie, Caramelized Chocolate Mousse, And Chocolate Cream

New York Style Cheesecake

Vanilla Bean Cheesecake with Fresh Raspberries, and Raspberry Sauce

Chocolate Banana Cake

Chocolate Cake, Nutella Crisp, Banana Cream, and Chocolate Mousse

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MGM GRAND®

Reception Menu



Taste of MGM Grand

Menu is designed for two hours of service and a minimum of 100 guests.
Menu must be ordered for the entire group.

FiAMMA (Chef Required)

Tomatoes, Mozzarella, Old Vinegar, and Olive Oil
Hearts of Romaine, Croutons, and Garlic Parmesan Dressing
Oven Baked Lobster Ziti
Rigatoni Pillows with Vegetable Ragù
Lavash and Soft Garlic Breadsticks

Asia

Oriental Salad, Thai Chicken, and Minted Vinaigrette
Wok Charred Tuna with Asian Greens and Sweet Mirin Vinaigrette
Wonton-Crusted Shrimp with Sweet Chili Sauce

CraftSteak

Dry-Aged Strip Loin with Caramelized Shallots
Braised Short Rib and Root Vegetables
Frisée Salad, Lardons, Bleu Cheese, and Smoked Bacon Vinaigrette
Artisan Rolls and Butter

Avenue Grill

Chopped Greek Salad with Romaine Lettuce, Red Onion, Cured Olives,
Persian Cucumber, Feta Cheese, and Red Wine Oregano Vinaigrette
Smoked Bone-In Beef Ribs, Birch Beer BBQ Sauce, and Roasted Tinkerbell Peppers
Creamy Coleslaw
Atlantic Salmon with Lemon Pepper, Lemon Butter Sauce, and Roasted Fingerling Potatoes

Shibuya (Based on 4 Pieces per Guest)

(ADD \$5 PER GUEST)

Jumbo Red Shrimp, Fresh Oysters on the Half Shell, and Sweet Alaskan Crab
Served with Horseradish, Cocktail Sauce, Cognac Louie Dressing, Rémoulade, Lemons,
Tabasco Sauce, and Shoyu Mignonette

Grand Wok Sushi (Please Select Three)

(BASED ON 4 PIECES PER GUEST)

California Cucumber Roll, Spicy Tuna Roll, Yellow Tail Hamachi Roll,
Ebi (Shrimp Roll), Maguro Roll, Rainbow Roll, Dragon Roll with Spicy Crab and Eel,
Futomaki with Shiitake Mushroom Roll

Chef or attendant fee \$225 each for two hours.
If more than 12 Chefs are needed, each Chef will be \$275

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Taste of MGM Grand (Continued)

Desserts by MGM Grand Pastry Shop

An Assortment of MGM Grand's Signature Desserts Including
Traditional Tiramisu and Coffee Cream
Mint Chocolate Cake
Earl Grey Cheesecake
Cherry Shortcake
Assorted Mini Tarts

Freshly Brewed Coffee and Teas

5 Stations \$130 per Guest

6 Stations \$155 per Guest

7 Stations \$180 per Guest

Chef or Attendant Fee \$225.00 each for two hours,
If more than 12 Chefs are needed, each chef will be \$275.00.

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Lasting Impressions Reception

Menu is designed for two hours of service and a minimum of 35 guests.
Menu must be ordered for the entire group.



Superfino Risotto Croquette with Spicy Arrabbiata Sauce

Microplane Aged Pecorino and Sweet Basil and Pickled Peruvian Pepper

Peking Chicken Skewers

Char Siu Glaze and Crispy Rice

Crispy Salt and Pepper Shrimp Tempura

Chili Ponzu Sauce, Shaved Hari Nori, and Toasted Goma Sesame Seeds



Summer Tomato Crostini

San Marzano Tomato Jam with Shredded Ciliegine Mozzarella, XO Balsamic Reduction, and Purple Thai Basil

Texas Style Dry Rubbed Beef Skewer

Brushed with Smoked Garlic Vinegar



Two Bite California Slider

Alfalfa Sprouts, Crispy Falafel, and Avocado Aioli

Dessert Buffet

Vanilla Cheesecake with Berries

Triple Chocolate Shot

Mango Yogurt Cup

Assorted Mini Cupcakes – Red Velvet, Carrot, Chocolate and Vanilla

Freshly Brewed Coffees and Teas

\$84 Per Guest

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Hors D'Oeuvres Selections

Hot Bites

Buffalo Chicken Spring Rolls, Blue Cheese Dip	\$7.75 per Piece
Mini Pork, Beef or Chicken Tamales	\$7.75 per Piece
Fire Grilled Chicken Empanadas	\$7.50 per Piece
Philly Cheesesteak Spring Roll	\$7.25 per Piece
Brazilian Beef, Chimichurri Sauce	\$9.00 per Piece
Chicken Satay, Thai Peanut Sauce	\$8.25 per Piece
Slow Braised Beef Short Rib Arancini	\$8.50 per Piece
Bacon Wrapped Chicken Skewer with Beer Mustard	\$8.50 per Piece
Tempura Shrimp	\$9.50 per Piece
Mini Patty Melt	\$7.25 per Piece
Mini Reuben	\$8.50 per Piece
Mini Crab Cakes	\$9.50 per Piece
Pork Meatball with Tomato, Cheese and Basil	\$8.50 per Piece
Chicken or Beef Lumpia	\$8.50 per Piece
Crispy Chicken Cordon Bleu Bites	\$8.50 per Piece
Peking Duck Steam Buns	\$9.50 per Piece
Traditional Golden Crab Rangoon	\$8.50 per Piece
Chicken Curry Ball	\$8.50 per Piece

Vegetarian Hot Bites

 Artichoke Fritter	\$7.50 per Piece
 Eggplant Parmesan	\$8.50 per Piece
 Fried Ravioli	\$8.50 per Piece

Cold Bites





Mini Brioche New England Lobster Rolls	\$8.50 per Piece
Tuna Tataki with Seaweed Salad, Wasabi Mayo on Ginger Rice Cracker	\$9.50 per Piece
Grilled Chicken Chalupa	\$8.25 per Piece
Cured Duck Prosciutto on Savory Biscotti and Fig Jam	\$9.00 per Piece
Caribbean Crab Ceviche Cups	\$9.50 per Piece
Mozzarella Prosciutto Skewer	\$8.25 per piece
Mini Cuban Sandwich	\$8.25 per Piece

 Vegetarian

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Vegetarian Cold Bites

 Antipasto Lollipops	\$7.50 per Piece
 Aged Brie Baguette with Honey Cream, Shaved Pear	\$7.50 per Piece
 Roasted Corn & Salsa, Spinach Taco Salsa	\$7.50 per Piece
 Italian Garden "Ratatouille" on Olive Oil	\$7.50 per Piece

 Vegetarian

Culinary Displays

Charred & Raw Crispy Garden Crudités

Display of Raw and Marinated Farm-Fresh Vegetables, Smoked Ranch, Hummus, And Edamame Spread

SMALL \$450

MEDIUM \$650

LARGE \$850

Culinary Cheese Shop

Display of Domestic and Imported Block Cheeses
All Choices Served with Artisan Crackers, Dried Fruit, and Spreads

\$22.00 per Guest

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Culinary Flavors in Action

Stations are designed for two hours of service and a minimum of 35 guests.
Stations must be ordered for the entire group.

A Taste of Our MGM Grand Signature Salads

A Sampling of Salads from Our Signature Restaurants
Served with Assorted Artisan Breads

Please Select Three

MGM Garden - Market Basket of Organic Greens with House Vinaigrette, Heirloom Tomatoes, Shaved Fennel, Carrots, Cucumbers, Pea Sprouts, and Radishes

Tap - The Wedge, Baby Iceberg, Blue Cheese, Cherry Tomatoes, Bacon, Shaved Red Onion, and Tomato Ranch Dressing

Grand Wok - Thai Chicken Salad with Cilantro, Bean Sprouts, Candied Nuts, and Sesame-Mint Dressing

FIAMMA - Classic Caesar with Shaved Parmesan, Croutons, and Pea Sprouts

Hecho En Vegas - Romaine, Radishes, Queso Fresco, Black Olives, Pulled Chicken, and Tequila Lime Vinaigrette

\$19.00 per Guest

Bamboo Basket

Hand Crafted Asian Small Bites to Dip and Enjoy!

Chicken Ginger Pot Stickers

Vegetarian Spring Roll

Shrimp Dumpling

Pork Shumai

Soy Sauce and Red Chili Sauce

\$21.00 per Guest

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Culinary Flavors in Action

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Stations must be ordered for the entire group.

Day Boat Harvest

Based on 4 Pieces per Guest

Gulf Coast Shrimp, Dutch Harbor Crab, North Atlantic Lobster Tails, Mediterranean Style Marinated Scallops served with Cocktail Sauce, Caper Remoulade, Pickled Horseradish, Fresh Lemons, and Tabasco Sauce

\$40.00 per Guest

Marinated Ocean's Best

Based on 4 Pieces per Guest

Spiced Golden Crab and Tomato Salad, Olive Oil and Lemon Marinated Shrimp, Sliced Smoked Salmon, Crayfish Tail with Old Bay Aioli

\$45.00 per Guest

Stadium Tasting

Cantina Nachos with Jalapeno Cheese Sauce, Roasted Salsa, Pico de Gallo, and Stone Ground Tortilla Chips

All America Sliders with Caramelized Shallot Mayonnaise, Pickle Chips, and American Cheese

Pepperoni Taquito with Mozzarella Cheese and Basil Sauce

Mini Brats on a Hearth Baked Roll with Mustard, Relish and Diced Onions

\$38.00 per Guest

Yakitori Bar (1 Chef Required)

Marinated Bacon-Wrapped Chicken, Vegetable and Beef Skewers

Served with Peanut Sauce, Ponzu, Soy, and Chili Sauce

\$25.00 per Guest

Marinated and Charred Kabobs

Crispy Bacon Wrapped Chicken Kabobs, Marinated Fresh Vegetable Kabobs, Texas Dry Rubbed Beef Kabobs, Served with Birch Beer BBQ Sauce, Honey Mustard, and Garlic Buttermilk Sauce

\$25.00 per Guest

Chef or Attendant Fee \$225.00 each for two hours,

If more than 12 Chefs are needed, each Chef will be \$275.00

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Culinary Flavors in Action

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Antipasto Bites

Please Select Six

Stuffed Peppers
Manchego Cheese Cured Iberico Ham
Marinated Olives and Tomatoes with Hummus, Naan Crisps, and Artisan Crackers
House Picked Vegetables
Superfino Risotto Croquette with Spicy Arrabbiata Sauce
Artichokes and Baba Ghanoush
Barcelona Style Meatballs with Roasted Red Pepper Sauce
Tuscan Prawns with Capers, Cracked Green Olives, Rosemary
and Crushed Chilies **(Add \$5 per Guest)**
Roasted Garlic and Herbed Marinated Shrimp **(Add \$5 per Guest)**
Crispy Chicken Falafel with Tomato Vinaigrette

\$38.00 per Guest

Hand Crafted and Composed Pastas

Pasta Topped with Artisan Cheese, and Served with Freshly Baked Garlic Breadsticks
And Parmesan Lavosh

Please Select Two

Farfallini Pasta - Cured Italian Sausage, Caramelized Pearl Onions, Broccolini, Tomato
Basil Brodo, and Aged Parmesan

Herbed Ricotta Cheese Ravioli – Crispy Pancetta, Sundried Tomatoes, Wilted Spinach,
And Lemon Butter Nage

Artisanal Penne Pasta – Slow Braised Bolognese Sauce and Aged Pecorino Romano

Chargrilled Chicken and Ziti Carbonara – Applewood Smoked Guanciale, Sweet Peas,
And Roasted Garlic Sauce

Lobster Mac and Cheese – Fusilli Bucati, Diced Maine Lobster Tail, Herbed Toasted
Parmesan Bread Crumbs, and Aged White Cheddar Cream

\$22.00 per Guest

Chef or Attendant Fee \$225.00 each for two hours,
If more than 12 Chefs are needed, each Chef will be \$275.00

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Culinary Flavors in Action

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Stations must be ordered for the entire group.

South Side Street Tacos

Walk Around and Enjoy Mini Cheese Quesadillas, Chicken Flautas, and Beef Soft Tacos.
Served with Roasted Salsa, Salsa Verde, Guacamole, and Sour Cream.

\$22.00 per Guest

Nacho Bar

Cantina Nachos with Jalapeno Cheese Sauce, Roasted Salsa, Pico de Gallo, and Stone Ground
Tortilla Chips

\$20.00 per Guest

Hearth Stone Pizzas

Please Select Four

Pepperoni - Spiced Italian Pepperoni with Mozzarella Cheese

Roasted Mushroom, Bacon and Onion - Roasted Wild Mushrooms, Caramelized Vidalia Onions,
Crumbled Bacon and Garlic Cream

Margherita – Seasonal Tomato, Garlic Oil, Mozzarella Cheese, and Basil

Mediterranean – Roasted Artichoke Hearts, Roasted Peppers, Nicoise Olives, Feta Cheese, and
Basil Pesto

Charcuterie Pizza - Black Forest Ham, Salami, Berkshire Pork, Italian Sauce and Mozzarella
Cheese

\$22.00 per Guest

Classics Charcuterie and Aged Cheese Tasting

Including a Variety of Cured and Dried Italian Meats, Aged Cheddar Cheese,
Fresh Mozzarella, Marinated Tomatoes, Marinated Artichokes, and a Selection of Olives

\$22.00 per Guest

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Fun in the Sun

Menu must be ordered for the entire group.

MGM "Picnic" Party at the Pool

Summer Garden

Farmers Greens with Carrots, Cucumbers, Onions, and Smoked Tomato Ranch
Old Fashioned Potato Salad
Pesto Pasta Salad with Leeks, Tomatoes, and Pesto Mayo

Off the Grill

Bratwurst, Hotdogs, Cheeseburgers, and Hamburgers

Classic Condiments

57 Red Ketchup, Ballpark Yellow Mustard, Sweet Green Relish
Shredded Lettuce, Sliced Tomato, Onions, and Pickles

Crispy Potato Basket of Chips and Dips

Kettle Chips, Tortilla Chips, Tomato Ranch, and Roasted Salsa

Coconut Macaroon
Green Apple Crisp
Rice Crispy Treats with Dried Cranberries
Chocolate Covered S'mores

Lunch \$58 per Guest
Dinner \$79 per Guest

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Fun in the Sun

Menu must be ordered for the entire group.

MGM Summer BBQ

Campfire Coleslaw
B-Red Spud Salad
Cucumber and Onion Salad

Grilled

Dry Rubbed Beef Brisket
Char Grilled Young Chicken with Apple Ancho Whiskey Sauce
Sugar Cane BBQ SwordFish with Smoked Mango BBQ Sauce
Crispy Corn on the Cobb with Served Parmesan and Shallot Butter

Apple Wood Baked Beans

Corn Bread and Butter

Coconut Macaroon
Green Apple Crisp
Rice Crispy Treats with Dried Cranberries
Chocolate Covered S'mores

Lunch \$61 per Guest

Dinner \$95 per Guest

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Fun in the Sun

Menu must be ordered for the entire group.

Summer Grill at the Pool

"Brought to You" Passed Items

Chilled

Veggie Pita Tacos
Tuna Hand Rolls

Hot & Crisp

Macaroni and Cheese Bites
King Crab Poppers

Raw (Displayed)

Italian Garden
Seasonal Fruits
Marinated Vegetables

Charred (1 Chef Required)

Bacon Wrapped Chicken
Chipotle Cilantro Beef
Lemon Thyme Gulf Shrimp
Smoked Summer Sausage

Desserts (1 Chef Required)

Root Beer Float Station
Root Beer Soda, Coke Zero, Orange Soda
Vanilla Ice Cream
Whipped Cream

Lunch \$65 per Guest
Dinner \$98 per Guest

Chef or Attendant Fee \$225.00 each for two hours,
If more than 12 Chefs are needed, each Chef will be \$275.00

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The Butcher Block

Stations and Studios are designed for two hours of service and a minimum of 35 guests.

Stations must be ordered for the entire group.

All Carving Stations and Studios are served with Artisan Breads

Carving Stations and Carving Studios (Chef Required)

Meat portions are based on 6 ounces per guest

Best of Beef Tenderloin \$35 per Guest
Whipped Potato Puree
Fresh Horse Radish Cream

Cracked Black Peppercorn New York Strip Steak \$25 per Guest
Confit Fingerling Potatoes
Sauce Bordelaise

Prime Casino Roast \$23 per Guest
Sautéed Onions and Mushrooms
Confit Garlic and Tarragon Aioli

Sorghum Syrup Glazed Honey Ham \$20 per Guest
Fresh Snipped Peas
Whole Grain Mustard

Roasted Duroc Porkloin \$23 per Guest
Butter Braised Red Bliss Potatoes
Leatherwood Honey Mustard Sauce

Smoked Turkey Breast \$20 per Guest
Corn Bread Pudding
Citrus Cranberry Relish

Texas Style Smoked Brisket \$25 per Guest
Buttermilk Cream Corn
Mesquite BBQ Sauce

Chef or attendant fee \$225.00 each for two hours.

If more than 12 Chefs are needed, each Chef will be \$275.00

(Continued on Next Page)

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Bell and Evans Confit Chicken Breast \$21 per Guest
Mac and Cheese Gratin
Natural Jus

Domestic Rack of Lamb \$35 per Guest
Dauphinoise Potatoes
Charred Asparagus
Sweet Apple Relish

Tempting Desserts

Stations are designed for two hours of service and a minimum of 35 guests.
Stations must be ordered for the entire group.

Make Your Own Ice Cream Sundae (Chef Required)

Choice of Two Ice Cream Flavors
Vanilla, Chocolate, Strawberry, or Dulce de Leche
Served with Assorted Nuts, Sprinkles, Cherries, Chocolate Crunchies, M&M's, Crushed Oreos,
Whipped Cream, and Chocolate, Caramel and Raspberry Sauce

\$17.00 per Guest

Fruit and Sorbets

Fruit Salad with Pineapple, Assorted Melons and Mangos with Mint Syrup
Sorbets – Mixed Berries, Mango Passion, and Watermelon Sorbets

\$17.00 per Guest

Fresh Fruit Frenzy

A Beautiful Display of the Most Exotic and Unusual Fruits
Served with Mint Dip

\$15.00 per Guest

Make Your Own S'mores

Chocolate Brownie and Mini M&M's Cookies Served with Fire Roasted Marshmallow Fluff, Nutella
Sauce and Toasted Graham Cracker Crumbs. Add Ice Cream for an Additional \$4 per Guest
with a Chef Attendant for \$225

\$16.00 per Guest

Chef or attendant fee \$225.00 each for two hours
If more than 12 Chefs are needed, each Chef will be \$275.00

(Continued on Next Page)

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Popcorn Station

Choice of Three Individually Packed Flavors

Caramel, White Cheddar, Cookies and Cream, Buffalo Hot Ranch, Chocolate Tide, or Butter
Add a Label with your Company Logo, See your Catering Manager for Details

\$13.00 per Guest

“A la Mode” Station (Chef Required)

Variety of Cakes and Pies Served A la Mode with Vanilla Ice Cream
Chocolate Killer Cake, Pecan Sticky Buns, Peach Cobbler, and Apple Pie
Nutella and Caramel Sauce

\$18.00 per Guest

Dessert Cocktails

Your Favorite Drinks Looking Like a Dessert and Served in a Glass
Pina Colada - Pineapple Brown Rum Compote and Coconut Mousse
Cherry Martini – Black Cherry in Vodka with Vanilla Mousse
Mojito Lime – Lime Mousse and Mint Rum Gelee

\$16.00 per Guest

Shortcake Station

Vanilla Cream - Lemon Pound Cake with Strawberry Compote and Whipped Cream
Chocolate Cream - Chocolate Pound Cake with Raspberry Compote and Raspberry Cream
Tropical Cream – Coconut Pound Cake with Exotic Fruit Compote

\$17.00 per Guest

MGM Grand Corner Cakes Display

Maple Bacon Cupcake – Chocolate Cupcake with Maple Icing and Caramelized Bacon
Salted Caramel Cupcake – Vanilla Cupcake with Salted Caramel Icing and Crunchy Pearls
Red Velvet Cupcake – Cream Cheese Icing
Pink Donut with Sprinkles

Add Your Custom Event Logo for an Additional \$6 per Guest

\$16.00 per Guest

Chef or attendant fee \$225.00 each for two hours.

If more than 12 Chefs are needed, each Chef will be \$275.00

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International Coffee Favorites (Bartender Required)

A Variety of Coffees Prepared by Our Staff to Include Irish, Spanish, Café Brûlot, French, and Jamaican
Served with Whipped Cream, Cinnamon Sticks, Orange Twists, Chocolate Shavings and Sugar Sticks

\$12.00 per Drink

Chef or Attendant Fee \$225.00 Each for Two Hours

If More than 12 Chefs are Needed, Each Chef will be \$275.00

A Bartender Fee of \$225.00 per Bartender will Apply (1 Bartender per 100 Guests)

À La Carte Dessert Offerings

Assorted Chocolate Bonbons	\$70 per Dozen
White and Dark Chocolate Dipped Strawberries	\$75 per Dozen
Assorted French and Italian Pastries	\$65 per Dozen
Assorted Biscotti	\$66 per Dozen
Homemade Cookies	\$66 per Dozen
Mini Cupcakes	\$56 per Dozen
Cake Pops	\$84 per Dozen
Chocolate and Vanilla Cake	
Served in a Waffle Cone and Dipped in Colored Chocolate	
Glowcone Cotton Candy	\$15 per Piece
Boozy Pops	\$15 per Piece
Freshly Brewed Coffees	\$95 per Gallon
Decaffeinated Coffees	
Assortment of Teas	
Custom Dessert Logos	\$6 per Guest

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MGM GRAND®

Dinner Menu



Dinner Buffets

Dinner Buffets are designed for 90 minutes of service and a minimum of 50 guests.
Desserts are not transferable to refreshment breaks.

Handcrafted Flavors

Salads

Hearts of Romaine Salad
Artisanal Herb Croutons, Aged Parmesan Reggiano, and Creamy Garlic Emulsion

Tangled Farmer's Garden
Cherry Tomatoes, Shaved Electric Carrots and Watermelon Radish, Young Persian Cucumbers,
and Sweet Pea Sprouts with Buttermilk Emulsion

Mains

Chargrilled Mediterranean Style Beef
Roasted La Valle Tomatoes and Garlic Caponata
Rosemary Balsamic Jus

Confit Bell and Evans Free Range Organic Chicken Breast
Lemon Thyme Pearl Pasta
Sweet Green Peas and Champagne Braised Carrots
Brown Butter Chicken Jus

North Pacific Steelhead Salmon "Piccata"
Flash Fried Caper Berries and Cannellini Bean Ragout
Lemon Chive Emulsion

Wilted Arrowleaf Spinach "Succotash"
Sweet Corn, Roasted Red Peppers, and Yellow Sunburst Squash

Hearth-Baked Bread and Butter

Sweet

Banana Cream Pie
Vanilla Caramel Tart
Chocolate Praline Shooter
Raspberry Charlotte

Freshly Brewed Coffee and Teas
MGM Grand Bottled Water

\$110.00 per Guest

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Contemporary Flair

Salads

Golden Pear and Frisée Salad
Crumbled Maytag Blue Cheese, Sweet Gem Lettuce, Hearts of Frisée, Candied Walnuts with Champagne Emulsion

Hearts of Romaine Salad
Kalamata Olives, Cherry Tomatoes, Artisanal Garlic Croutons, Black Pepper Mozzarella, with Creamy Parmesan Emulsion

Mains

Oven Roasted Butcher Block Chicken
Shallow Fried Fingerling Potatoes and Sweet Sugar Snap Peas
Natural Reduction

Center Cut Filet
Herbed Steakhouse Cottage Fries and Burgundy Braised Pearl Onions
Rosemary Balsamic Reduction

Columbia River Red Salmon
Champagne Braised Rainbow Cauliflower
Lemon Nage

Organic Vegetable Paella
Saffron Steeped Spanish Rice, Seasonal Market Vegetables, Cracked Green Olives, and Shaved Manchego Cheese

Artisan Rolls

Sweet

Chocolate Hazelnut Tart
Apple Cobbler Tart
Coconut Macaroon
Crème Brulee with Seasonal Fruit

Freshly Brewed Coffee and Teas
MGM Grand Bottled Water

\$115.00 per Guest

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Dinner Buffets

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Farmers Market

Salads

California Harvest Salad

Hand Torn Kale, Field Artichokes, Heirloom Cherry Tomatoes, Shaved Bermuda Red Onion and Organic Sprouts, Crumbled Laura Chanel Goat Cheese, Haas Avocado Ranch Dressing

Marinated Purple Cabbage Cole Slaw

Shredded Purple Cabbage Tossed with Young Electric Carrots, Sweet Washington Apples, Golden Raisin and Candied Walnuts, Orchard Apple Cider Vinaigrette

Mains

Artisanal Farfalle Pasta

Wilted Vine Ripe Tomatoes, Cracked Nicoise Olives, Arrowleaf Spinach,

Flash Fried Capers, Marinated Crimson Red Beans

Aged Parmesan Emulsion

Hearth Oven Roasted Herb Lemon Chicken

Clay Pot Saffron Rice, Charred Meyer Lemons

Sautéed Early Morning Market Vegetables

Hand Crushed San Marzano Tomato Chicken Jus

Line Harvest Wild Columbia River Salmon

Butter Braised Red Bliss Potatoes

Olive Oil Poached Garden Broccolini, Farmers Best Carrots

White Wine Citrus Nage

House Cooked Low & Slow Center Cut Short Rib

Brown Butter Gnocchi

Roasted Garlic Sweet Peas, Holland Red Peppers

Natural Reduction

Hearth-Baked Bread and Butter

Sweet

California Citrus Tart

Almond Cream With Stone Fruits

Farmers Market Berry Tart

Mixed Fruit Salad with Mint Syrup

Freshly Brewed Coffee and Teas

MGM Grand Bottled Water

\$115.00 per Guest

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Dinner Buffets

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Modern Comfort

Salads

Flavors and Textures of the Farm

Shaved Fennel, Marinated Artichokes, Watermelon Radish, and Heirloom Tomatoes with Salem Green Goddess Dressing

Mixed Harvest Grain Salad

Shaved Organic Kale Leaves Composed with Barley, Couscous, Roasted Corn, Wild Rice, and Wilted Grapes with Sherry Shallot Vinaigrette

Mains

Harvest Moon Farms Roasted Chicken

Butter Braised Sunburst Squash and Caramelized Lemons

Toasted Orzo and Hand Cut Herbs

Agrumato Verjus

Snake River Farms Short Rib Supreme

Fresh Pea Vines, Crispy Seasonal Garden Vegetables

Citrus Herb Gremolata

Long Line Caught Butterfish Roulade

Leatherwood Honey and Orange Roasted Sweet Potatoes

Snipped and Steamed French Beans

Market Vegetable Bow Tie Pasta

Blistered Cherry Tomatoes, Sweet Sugar Peas, Caramelized Cipollini Onions

Parmesan Mushroom Broth

Hearth-Baked Bread and Butter

Sweet

Banana Tart

Coffee Dulcey Bar

Mango Passion Caramel Shot

Strawberry Cobbler

Freshly Brewed Coffee and Teas

MGM Grand Bottled Water

\$118.00 per Guest

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Dinner Buffets

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Tuscan

Salads

Tuscan Caesar Salad

Scissor Cut Romaine Hearts and Red Radicchio Lettuce, Shaved Anise Fennel with Sliced Roma Tomatoes, Balsamic Croutons, Grated Farm House Locatelli Cheese, Lemon Anchovy Emulsion

Cured Ham & Marinated Asparagus

Marinated Farm Fresh Asparagus, Fire Charred Red Peppers, Shaved Iberico Cured Ham, Cold Pressed Olive Oil, Organic Butter Leaf Lettuce

Nona Marie's Garden Salad

Nona's Garden Mixed Greens, Shaved Persian Cucumber, Watermelon Radish and Lemon, Dressed Chickpeas, Pickled Banana Peppers, Aged Provolone, Wooden Bowl Whisked Balsamic Vinaigrette

Mains

Herb & Garlic Aioli Crusted Jidori Chicken Breast

Hand Crafted Artisanal Orzo Pasta

Braised Rosemary White Beans & Wilted Escarole

Reggiano Parmesan Chicken Reduction

Roman Style Charred Sirloin

Marinated Center Cut Sirloin

Cracked Pepper Bocconcini Mozzarella, Extra Virgin Olive Oil

Tomato Basil Braised Ratatouille Vegetables

XO Balsamic Veal Reduction

Seared Mediterranean Butterfish

Snipped Vine Green Beans, Sliced Black Olives

Oven Roasted Garlic, Handpicked Thyme Petals

Sweet Shallot Brodo

White Cheddar Cabonara

Smoked Country Ham, Sweet Green Peas

Traditional Elbow Macaroni

White Wine Cream Sauce

Hearth-Baked Bread and Butter

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Sweet

Chocolate Hazelnut Bar
Cherry Almond Bar
Cannolis
Citrus Pannacotta with Berries

Freshly Brewed Coffee and Teas
MGM Grand Bottled Water

\$118.00 per Guest

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Dinner Buffets

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Traditional Steakhouse

Salads

Steakhouse Cobb Salad
Smoked Post Oak Bacon, Vermont Cheddar, Tear Drop Tomato,
Shaved Carolina Red Onion & Persian Cucumber
Chopped Blue Ridge Farms Iceberg Lettuce
Daisy Cow Buttermilk Ranch

Chargrilled & Pickled Vegetable Salad
Hand Picked Organic Mixed Greens
Cellar Style Pickled and Charred Market Vegetables
Crispy Parmesan Lavosh, Green Goddess Dressing

Mains

Oven Braised Organic Beets
Oven Roasted Purple Beets & Citrus Carrots
Toasted Sliced Marcona Almonds, Crumbled Boursin Cheese
Tasmanian Leatherwood Honey

Pan Roasted Center Cut Filet of Beef
Champagne Braised Organic Button Mushrooms, Sweet Pearl Onions & Asparagus Tips
Charred Miniature Tinkerbelle Peppers
Red Wine Bordelaise Sauce

Harvest Moon Farms Free Range Chicken
Whipped Yukon Gold Potato Puree
Olive Oil and Agave Cactus Honey Braised Root Vegetables
Wilted Fresh Long Vine Pea Tendrils
Xeres Vinegar Roasted Chicken Jus

Pacific Lobster "BLT" Rigatoni
Hand Cut Nueske Bacon Lardons, Chesapeake Bay Maine Lobster
Wild River Bank Watercress, Roasted Bulb Garlic, Shallot and Tomato Butter Sauce
Lobster Oil and Herb Toasted Breadcrumbs

Hearth-Baked Bread and Butter

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Sweet

Banana Pudding
Cookies and Cream Cheesecake
Chocolate Caramel Molten Cake
Berry Crumble

Freshly Brewed Coffee and Teas
MGM Grand Bottled Water

\$118.00 per Guest

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Plated Dinners

All menu items are served with MGM Grand bottled water, freshly brewed coffees, hot teas, and a selection of rolls with butter.

Starters

Select One

Traditional Wedge Salad

Shaved Bermuda Onions, Tear Drop Tomatoes, Smoked Benton Farm's Bacon, Maytag Bleu Cheese with Buttermilk Dressing

Heirloom Tomato and Persian Cucumber Salad

Farmer's Harvest Greens, Shaved Red Onions and Fennel, Cracked Black Peppercorn Mozzarella with White Balsamic Vinaigrette

Marinated Asparagus Salad

Gem Lettuce Leaves, Purple Chicory, Roasted Red Peppers, Pickled Pearl Onions, Matchstick Radishes with Lemon Thyme Vinaigrette

Farmer's Market Salad

Roasted Artichokes, Red Oak Leaves, Shaved Electric Carrots, Watermelon Radishes, Cucumber, Golden Cherry Tomatoes with Sherry Vinaigrette

Classic Caesar Salad

Parmesan Crisps, Pea Sprouts, Aged Parmesan with Creamy Garlic Dressing

Citrus Kale Salad

Scissor Cut Kale and Frisée, Marinated Oranges, Wilted Cranberries, and Toasted Almonds With Pomegranate Emulsion

Select One Entree

Herb Roasted Chicken, Poulet

\$84 per Guest

Basil Mascarpone Polenta, Charred Carrots, Broccolini And Cipollini Onions, with Sherry Verjus

Red Wine Braised Beef Short Rib

\$99 per Guest

Lemon Asparagus Tips, Oven Roasted Parsnips and Pearl Onions, and Olive Oil Pomme Puree with Natural Reduction

Best of Beef Center Cut Filet

\$103 per Guest

Parmesan Potato Gratin, Snipped French Beans, Blistered Cherry Tomatoes with Red Wine Reduction

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Cracked Black Peppercorn Delmonico Steak \$102 per Guest
Garlic Yukon Gold Fingerling Potatoes, Roasted Organic
Mushrooms with Wilted Spinach and Tarragon Red
Wine Emulsion


Citrus and Herb Crusted North Pacific Rock Fish \$95 per Guest
Butter Braised Pearl Pasta, Sunburst Squash and Early
Zucchini, Peruvian Sweet Peppers, with Yuzu Nage

Seared Wild King Salmon \$97 per Guest
Heritage Grain Rice Pilaf, Charred Corn and Sweet
Sugar Snap Peas with Shallot and Tomato Jam

Vegetarian Entrees

 Vegetable Pave with Baked Layers of Squash, Eggplant,
and Zucchini, Roasted Tomato Emulsion, Whipped
Ricotta, and Balsamic Onions \$75 per Guest

 Rapini Polenta "Gateau" with Thyme Roasted Taylor Farms
Zucchini and Squash, Blistered Brandywine Heirloom Tomatoes,
and Cannellini Bean Puree \$76 per Guest

 Farmer's Strudel with Braised Vegetables Wrapped in Crispy
Filo Dough, Five-Grain Heritage Rice, and Red Pepper
Gastrique \$77 per Guest

Select One Dessert

Tropical Cheesecake Dome
Vanilla Cheesecake with Tropical Fruit Cream Center and Coconut Crunch Served
Over an Almond Sponge

Gluten Free Chocolate Cake with Amarena Cherries
Flourless Chocolate Cake, Chocolate Mousse and Amarena Cherries

Duo of Passion Caramel Shooter and Chocolate Hazelnut Bar

Sweet Trilogy
Caramel Banana Tart, Vanilla Cheesecake with Raspberry Cream, and Triple Chocolate Trifle

Peanut Butter Bar
Peanut Cake, Crispy Peanut Butter, Milk Chocolate Mousse and Caramel Cream

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Special Diets

Our Chefs simplify special diets by customizing and preparing a variety of dishes according to your likes, dislikes, and special needs. We are all unique, and no diet or special need works for everyone. Our goal is to make each meal the very best your group has ever tasted!

We are highly experienced with the following diets:

FOOD ALLERGIES AND INTOLERANCES
WHEAT FREE / GLUTEN FREE
KOSHER
DAIRY FREE / LACTOSE INTOLERANT
VEGETARIAN, VEGAN, SEMI-VEGETARIAN
HEART HEALTHY

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MGM GRAND®

Beverage Menu



Open Bar Packages

A Fully Stocked Bar Featuring a Selection of Liquor, Sommelier Selection of Wines, Assorted Beers, Soft Drinks, MGM Grand Bottled Water, and Juice Mixers

Select Brands

Skyy Vodka, Bombay Gin, Cruzan Light Rum, Jim Beam Bourbon, Dewar's Blended Scotch, Seagram's 7 Whisky, El Jimador Silver Tequila, Christian Brothers Brandy

One Hour	\$28.00 per Guest
Two Hours	\$36.00 per Guest
Three Hours	\$46.00 per Guest

Ultra Brands

Absolut Vodka, Bombay Sapphire Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Label Blended Scotch, Maker's Mark Bourbon, Crown Royal Whisky, Patron Silver Tequila, Hennessy VS Cognac

One Hour	\$30.00 per Guest
Two Hours	\$38.00 per Guest
Three Hours	\$48.00 per Guest

Upgrade Wine on Open Bar Packages for an Additional \$4 per Guest

A La Carte Beverage Selections

	Cash Bar	Hosted Bar
Ultra Brands	\$13.00 per Drink	\$11.50 per Drink
MGM Wine Selection	\$13.00 per Drink	See Winelist
Select Brands	\$12.00 per Drink	\$10.50 per Drink
Premium and Imported Beers	\$11.00 per Drink	\$9.00 per Drink
Domestic Beers	\$10.00 per Drink	\$8.00 per Drink
Red Bull Energy Drink	\$10.00 Each	\$9.00 Each
Fruit Juices	\$7.00 Each	\$5.50 Each
Soft Drinks	\$6.50 Each	\$5.50 Each
MGM Grand Bottled Water	\$6.50 Each	\$5.50 Each
Cordials (Cointreau, DISARONNO, Amaretto, B&B, Baileys Irish Cream, Sambuca Romana Drambuie, Frangelico, Grand Marnier, Hennessy V.S Cognac, Kahlua)		\$14.00 per Drink
Specialty Drinks		\$14.00 per Drink

A Bartender Fee of \$225.00 per Bartender will Apply (1 Bartender per 100 Guests) per 4-Hour Period

A Cashier Fee of \$225.00 per Cashier will Apply for Cash Bars per 4-Hour Period

Cash Bar Prices are Inclusive of Sales Tax and Service Charge. Cash Bars are Subject to \$750.00 Minimum Sales per Bar. Should Sales Fall Short of This Minimum, the Host is Responsible for the Additional Amount

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The Premium Martini Bar

\$14.00 per Drink

From Traditional Martinis to Hand Crafted Cosmopolitans Made to Order
Belvedere Vodka, Chopin Vodka, Grey Goose Le Citron Vodka,
Grey Goose L'Orange Vodka, Bombay Sapphire Gin, Tanqueray #10 Gin

Enjoy Flavored Vodkas Poured and Chilled From an Ice Luge
Ice Luge Prices Begin at \$400

The Premium Margarita Bar

\$14.00 per Drink

Hand Crafted Margaritas using the Tequila of Your Choice,
Cointreau, and Freshly Squeezed Limes
Patron Silver Tequilla, Patron Reposado Tequila, Patron Anejo Tequila
All Margaritas are Served on the Rocks
Ask Your Catering Manager about Frozen Options; Additional Fees will Apply

Cocktail Consumption is Calculated on a One Ounce Pour per Drink
Rock Drinks, Martinis and Multi-Liquor Drinks can Therefore Inflate Consumption Figures

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Wines from Our Cellar

Champagne and Sparkling Wines

Prosecco, La Marca (Italy)	\$55.00 per Bottle
Champagne, Nicolas Feuillate (France)	\$90.00 per Bottle
Champagne, Veuve Cliquot Ponsardin Yellow Label (France)	\$130.00 per Bottle

White Wines

Riesling, Chateau Ste. Michelle (WA)	\$44.00 per Bottle
Riesling, Loosen Bros., Dr. L (Germany)	\$48.00 per Bottle
Sauvignon Blanc, Honig (CA)	\$52.00 per Bottle
Fume Blanc, Ferrari- Carano (CA)	\$60.00 per Bottle
Chardonnay, Ferrari-Carano (CA)	\$60.00 per Bottle
Chardonnay, Chalk Hill Sonoma	\$68.00 per Bottle
Pinot Grigio, Santa Margherita (Italy)	\$72.00 per Bottle
Chardonnay, Jordan	\$84.00 per Bottle

Rosé Wines

White Zinfandel, Beringer	\$40.00 per Bottle
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Red Wines

Zinfandel, St. Francis, Old Vines (CA)	\$50.00 per Bottle
Shiraz, Layer Cake (Australia)	\$48.00 per Bottle
Malbec, Alamos (Argentina)	\$44.00 per Bottle
Merlot, Columbia Crest, Grand Estates (WA)	\$44.00 per Bottle
Merlot, Rodney Strong (CA)	\$48.00 per Bottle
Pinot Noir, Erath (OR)	\$52.00 per Bottle
Cabernet Sauvignon, Louis M. Martini, Sonoma (CA)	\$56.00 per Bottle
Pinot Noir, MacMurray Ranch	\$56.00 per Bottle
Merlot, Ferrari-Carano (CA)	\$60.00 per Bottle
Cabernet Sauvignon, JUSTIN (CA)	\$68.00 per Bottle
Cabernet Sauvignon, Robert Mondavi Napa	\$68.00 per Bottle
Cabernet Sauvignon, Jordan (CA)	\$128.00 per Bottle

All Prices are Subject to Sales Tax and Prevailing Service Charge
Food and Beverage Pricing is Subject to Change without Notice
Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness