



BANQUET MENU

PALMS.

Welcome

Thank you for your interest in Palms Casino Resort & Palms Place for your upcoming event. Palms can cater to your needs & provide a memorable experience by providing more than a meeting space with four walls. Palms Casino Resort, heralded as one of Las Vegas' hippest resorts, is an all-encompassing, one-stop destination. We are very excited about the opportunity to offer our services to you!

The hottest place in Vegas for a memorable event, Palms offers exceptional function facilities & tempting menus in addition to providing outstanding, personalized service to each client. The "boutique" size of our property ensures that each event receives our dedicated attention. Hosting an event at Palms is nothing like hosting a traditional event & we think that's a good thing. The wow factor for your event is guaranteed!

All meeting spaces carry a food & beverage minimum which must be met or a room rental charge will apply. Please note that a 23% service charge & 8.375% State sales tax will be added to all food & beverage charges. Labor charges may apply depending on function. Food prices are subject to change.

Attached you will find our banquet menu & bar package pricing for your review. Please let us know what direction & price point you would like to take & we can customize a menu.

We look forward to working with you toward a truly extraordinary event. With our commitment to quality & our exciting destination, we know that your guests will have an enjoyable & memorable experience.

Please review the information & let us know if you have any questions or concerns that we can address. Thank you for your consideration!

Best Regards,
Palms Catering & Special Events Department



Breakfast



Breakfast

15 Guest Minimum | Served 2 Hours Max

Available 6 AM - 10 AM Daily

Our House Trattoria Blend Coffee & Imported Teas Accompany Each Selection

PALMS CONTINENTAL - \$35 PER PERSON

- Assorted Mini Croissants, Muffins & Danishes
- Farm Fresh Seasonal Fruits & Berries
- Natural Fruit Preserves & Butter
- Freshly Squeezed Orange Juice

LIGHT & FIT - \$38 PER PERSON

- Yogurt Parfait, Agave Syrup, Seasonal Berries, Organic Granola
- Farm Fresh Seasonal Fruits & Berries
- Frittata, Seasonal Vegetables, Ricotta Cheese Piquillo Pepper Coulis
- Freshly Squeezed Orange Juice & Cranberry Juice

BUSINESS - \$50 PER PERSON

- Farm Fresh Seasonal Fruits & Berries
- Assorted Greek Yogurts
- Assorted Individual Oatmeals
- Breakfast Potatoes, Chives & Old Bay

- Farm Raised Scrambled Eggs
- Choice Of Meats: Apple Wood Bacon, Hatch Chili Sausage, Pork Sausage, Chicken Sausage
- Fresh Squeezed Cranberry & Orange Juice

EXECUTIVE - \$58 PER PERSON

- Farm Fresh Seasonal Fruit & Berries
- Assorted Greek Yogurts
- Assorted Individual Oatmeal's
- Breakfast Potatoes, Chives & Old Bay
- Choice Of One Farm Raised Scrambled Egg Option:
 - Vegetarian - Mushrooms, Locally Sourced Arugula & Diced Tomatoes
 - Chorizo - Poblano Peppers, Green Onions
 - Steak & Egg - Caramelized Onions, Bell Peppers (Additional \$5 Charge)
- Choice Of Two Meats: Apple-Wood Bacon, Pork Sausage, Hatch Chili Chicken Sausage, Chicken Apple Sausage
- Assortment Of Breakfast Savory & Sweet Danishes

Plated Breakfast

15 Guest Minimum | Served 2 Hours Max
Available 6am-10am Daily

Our House Trattoria Blend Coffee & Imported Teas, Fresh-Baked Pastries, Butter, Assorted Jams, Marmalades & Freshly Squeezed Orange Juice Accompany Each Selection

TRADITIONAL PLATED BREAKFAST \$45 PER PERSON

- Farm-Raised Scrambled Eggs
- Breakfast Potatoes
- Applewood Bacon

TRUFFLE FRITTATA \$45 PER PERSON

- Farm-Raised Egg & Truffle Essence Frittata With Grilled Asparagus
- Crispy Breakfast Potatoes

FARM TO TABLE \$45 PER PERSON

- Seasonal Locally Sourced Vegetable Frittata With Laura Channel Goat Cheese, Roasted Tomatoes
- Fresh Melon, Strawberries

GRILLED HAM STEAK \$45 PER PERSON

- Chive & Heirloom Tomato Omelet
- Grilled Ham Steak, Pineapple Aioli
- Breakfast Potatoes

FRENCH TOAST \$45 PER PERSON

- White Chocolate Ciabatta Bread With Wild Berry Compote
- Applewood Bacon

Breakfast Panini

15 Guest Minimum | \$20 Per Person
Available 6 AM - 10 AM Daily

SUNDRIED TOMATO CIABATTA

Asparagus Omelet, Prosciutto De Parma, Arugula, Provolone Cheese, Roasted Pepper Caponata

MARBLED RYE CIABATTA

Egg White Omelet, Artichokes, Kale, Sun Dried Tomatoes, Laura Channel Goat Cheese, Piquillo Pepper Aioli

ROASTED PEPPER CIABATTA

Chorizo Omelet, Caramelized Onion, Jack Cheese, Avocado Aioli

BACON CIABATTINA CHIVE OMELET

Wisconsin Cheddar Cheese, Tabasco Aioli

Breakfast Sandwiches

15 Guest Minimum | \$20 Per Person
Available 6 AM - 10 AM Daily

BISCUITS

Pork Sausage, Farm-Raised Eggs, American Cheese, Tabasco Aioli Or Spinach Quiche, Havarti Cheese, Dijon Mayo

BREAKFAST ENGLISH MUFFIN

Canadian Bacon, Herb Omelet, Swiss Cheese

BRUNCH CROISSANT

Egg Whites, Wisconsin Cheddar Cheese, Roasted Garlic, Spinach, Caramelized Onions

WHOLE WHEAT ENGLISH MUFFIN

Turkey Bacon, Egg White Omelette, Havarti Cheese

VEGAN SANDWICH

Gluten-Free Bread, Vegan Eggs, Vegan Chorizo, Green Peppers, Pickle Onions

WHITE CHOCOLATE CRANBERRY BRIOCHE

Smoked Ham, Gruyere Cheese

SWEET CROISSANT

Honey Ricotta, Strawberry, Cream Of Aged Balsamic Vinegar



Breakfast Burritos

15 Guest Minimum | \$15 Per Person
Available 6 AM - 10 AM Daily

TURKEY BACON

Turkey Bacon, Farm-Raised Scrambled Eggs, Kale, Mushrooms, Potatoes, Red Onion, Feta Cheese

PORK

Braised Pork, Chili Ancho, Farm-Raised Scrambled Eggs, Pepper Jack, Sweet Potatoes

VEGETARIAN

Farm-Raised Eggs, Mushrooms, Asparagus, Cotija, Fire-Roasted Tomatillo

BACON

Applewood Bacon, Potatoes, Cheddar Cheese, Pico De Gallo

SAUSAGE

Sausage, Potatoes, Mozzarella Cheese, Fire-Roasted Peppers

STEAK - ADDITIONAL \$5

New York Steak, Farm-Raised Scrambled Eggs, Diced Peppers, Jalapenos, Potatoes, White Cheddar

Breakfast Action Stations

15 Guest Minimum | \$24 Per Person
Chef Fees Apply \$300 Per Chef
Available 6 AM - 10 AM Daily

PANCAKES

CHOICE OF: Buttermilk, UBE, Matcha Custard, or Red Velvet Pancake

INCLUDED: Ube Whipped Cream, Pandam Cream, & Maple Syrup, Pecans, Coconut Flakes, Chocolate Chips, Bananas Foster & Seasonal Berries

WAFFLES

CHOICE OF: Whipped Cream, Pecans, Coconut Flakes, Chocolate Chips, Fruit Compote, Bananas Foster Or Seasonal Berries

OMELETS

CHOICE OF: Tomatoes, Mushrooms, Onions, Spinach, Bell Peppers, Smoked Ham, Sausage, Bacon, Cheddar Cheese

- Add Steak & Gulf Shrimp: Additional \$8

Breakfast Platters

Platters Serve 8-10 People
Available 6 AM - 10 AM Daily

FRENCH COUNTRY FARM PLATTER - \$240 EACH

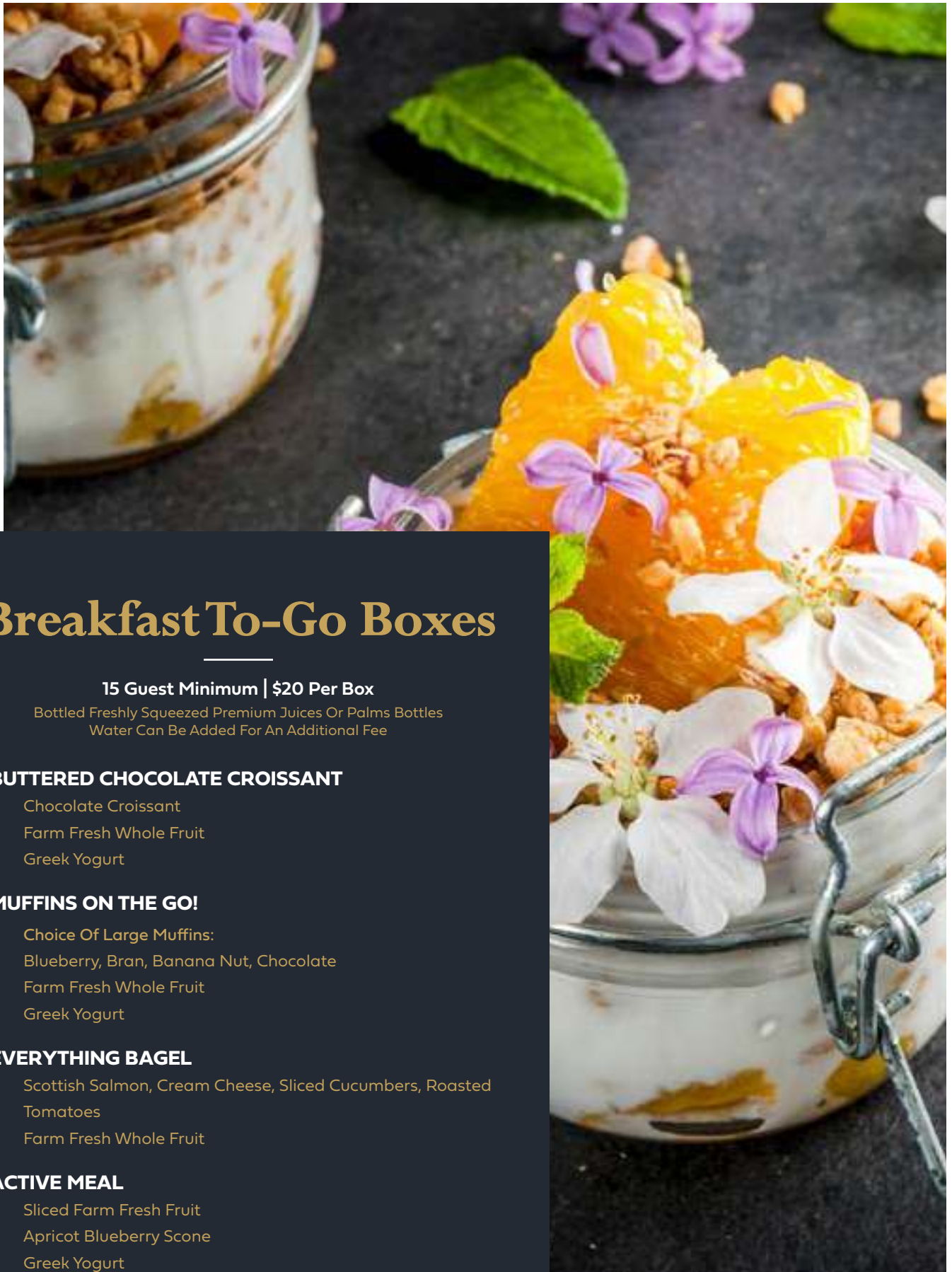
- Smoked Ham
- Sliced Swiss
- Brie
- Hard-Boiled Eggs
- Roasted Tomato Spread
- Sweet Cornichons
- Fresh Baked Butter Croissants
- Buttermilk Biscuits

ITALIAN BREAKFAST PLATTER - \$240 EACH

- Capicola
- Prosciutto Di Parma
- Fresh Mozzarella
- Mango Stilton
- Hard-Boiled Eggs
- Wild Berry Preserves
- Grilled Ciabatta Breads

FRUITS & BERRIES PLATTER - \$180 EACH

Farm Fresh Seasonal Fruits & Berries And Tropical Fruits. Served With Dipping Yogurt/Sauces.



Breakfast To-Go Boxes

15 Guest Minimum | \$20 Per Box

Bottled Freshly Squeezed Premium Juices Or Palms Bottles
Water Can Be Added For An Additional Fee

BUTTERED CHOCOLATE CROISSANT

- Chocolate Croissant
- Farm Fresh Whole Fruit
- Greek Yogurt

MUFFINS ON THE GO!

- Choice Of Large Muffins:
- Blueberry, Bran, Banana Nut, Chocolate
- Farm Fresh Whole Fruit
- Greek Yogurt

EVERYTHING BAGEL

- Scottish Salmon, Cream Cheese, Sliced Cucumbers, Roasted Tomatoes
- Farm Fresh Whole Fruit

ACTIVE MEAL

- Sliced Farm Fresh Fruit
- Apricot Blueberry Scone
- Greek Yogurt



Breakfast Enhancements

BY THE DOZEN

- Fresh Baked Scones - Seasonal Whip Creams - **\$75 Per Dozen**
- Freshly Baked Breakfast Breads - **\$75 Per Dozen**
 - Marble, Cinnamon, Crumble, Zucchini
 - Served With Nutella, Vanilla Bean Cream Cheese
- Bagels & Cream Cheese - **\$80 Per Dozen**
- Fresh Baked Mini Muffins - **\$66 Per Dozen**
- Seasonal Farm Fresh Whole Fruits - **\$66 Per Dozen**
- Gourmet Donuts - **\$75 Per Dozen**
- Seasonal Inspired Coffee Cakes - **\$68 Per Dozen**
- Farm-Raised Hard-Boiled Eggs - **\$60 Per Dozen**
- Toast - **\$80 Per Dozen**
 - Choose One (Gluten-Free Available On Request)
 - Avocado Toast With Baby Arugula, Radish, Goat Cheese
 - Labneh Toast With Greek Yogurt, Zaatar Spice, Shaved Parmesan
 - Cucumbers, Lemon, Olive Oil, Country Bread (Vegetarian)
 - Smoked Salmon Toast With Whipped Caper Dill Cream

INDIVIDUAL ITEMS

- Fresh Squeezed Bottled Juice (Green, Apple, Spinach, Carrot, Watermelon) - **\$9 Each**
- Greek Yogurt Parfait - **\$10 Each**
- Granola, Energy & Protein Bars - **\$8 Each**
- Hot Items - **\$10 Each**
 - Applewood Bacon
 - Turkey Bacon
 - Breakfast Sausage Link
 - Hatch Chili Pork Sausage
 - Chicken Apple Sausage
 - Scrambled Eggs

Food a la Carte

BY THE DOZEN

- Seasonal Fresh Whole Fruit - **\$66 Per Dozen**
- Homestyle Assorted Cookies - **\$72 Per Dozen**
- Chocolate Covered Strawberries - **\$66 Per Dozen**
- Chocolate Fudge Brownies & Blondies - **\$66 Per Dozen**
- Gourmet Donuts - **\$75 Per Dozen**
- Miniature Breakfast Pastries - **\$66 Per Dozen**
- Miniature French Dessert Pastries - **\$66 Per Dozen**

INDIVIDUAL ITEMS

- Assorted Kettle Chips - **\$6 Per Bag**
- Pretzels - **\$6 Per Bag**
- Trail Mix - **\$6 Per Bag**
- Ice Cream Bars - **\$8 Each**
- Assorted Candy Bars - **\$6 Each**
- Granola, Energy & Protein Bars - **\$8 Each**
- Assorted Greek Yogurt - **\$6 Each**
- Pub Mix - **\$6 Per Bag**
- Assorted Popcorn - **\$6 Per Bag**
- Seasonal Sliced Fruit - **\$15 Per Person**
- Crudite Display With Beet Hummus & Ranch Dip - **\$15 Per Person**
- Fancy Salted Mixed Nuts - **\$44 Per Pound**

Beverages a la Carte

BY THE GALLON

- Freshly Brewed Starbucks Regular & Decaffeinated Coffee & Iced Teavana Tea - **\$105 Per Gallon**
- Cold Brew and Nitro Cold Brew Station - **3 GALLONS AT \$400**
- Teavana Teas - **\$105 Per Gallon**
- Fresh Squeezed Juice (Apple, Cranberry, Pineapple, Grapefruit Or Orange) - **\$95 Per Gallon**
- Spa-Infused Waters (Seasonal) - **\$95 Per Gallon**
 - Watermelon, Mint & Basil
 - Strawberry, Orange & Pineapple
 - Cantaloupe & Cucumber
 - Raspberry & Lime
 - Blueberry & Peach
 - Cucumber, Lemon & Mint
- Lemonade **\$95 Per Gallon**

INDIVIDUAL ITEMS

- Assorted Individual Juices - **\$9 Each**
- Soft Drinks (Coke Products) - **\$6 Each**
- Palms Bottled Waters - **\$6 Each**
- Smartwater - **\$8 Each**
- Topo Chico - **\$8 Each**
- Assorted Flavored Sparkling Waters - **\$8 Each**
- Red Bull - **\$8 Each**
- Powerade - **\$8 Each**
- Coconut Water - **\$8 Each**
- Frappuccinos, Cold Brew & Double Shots - **\$10 Each**
- Immunity Shots - **\$12 Each**

Lunch



Lunch

15 Guest Minimum | Served 2 Hours Max on All Buffet Stations Per SNHD Code

Our House Trattoria Blend Coffee & Imported Teas Accompany Each Selection

DELI - \$38 PER PERSON

SALADS:

- Mixed Green Salad - Cherry Heirloom Tomatoes, English Cucumbers, Ranch Dressing, Italian Vinaigrette

DELI

- Boar's Head Cracked Pepper Mill Turkey Breast
- Boar's Head Bold Cajun-Style Oven Roasted Beef
- Boar's Head Rosemary & Sun-Dried Tomato Ham
- Provolone Cheese, Cabot Sharp Yellow Cheddar Cheese, Havarti Cheese
- Boston Bib Lettuce, Sliced Tomatoes, Onions & Pickles
- Assortment Of Gourmet Breads

DESSERT:

- Lemon Bars & S'mores Bars
- Assortment Of Fresh Baked Cookies

SOUP & SALAD - \$38 PER PERSON

Soups:

- Corn Chowder - Fresh Corn, Sweet Potatoes, Poblano Peppers
- Heirloom Tomato Vermicelli Soup - Basil Oil, Vermicelli Pasta, Fresh Heirloom Tomatoes

Salads:

- Frisee - Frisee Lettuce, Teardrop Tomatoes, Red Radishes, Feta Cheese, Serrano Lime Vinaigrette
- Mixed Green Salad - Seasonal Greens, Sliced Pears, Craisins, Honey Roasted Pecans, White Balsamic Vinaigrette

PROTEIN:

- Grilled Chicken Breast, Roasted Tomatoes, Marniade
- Grilled Steak, Piquillio Peppers, Marnide

Desserts:

- Mango Passion Fruit Parfait
- Mini Strawberry Shortcake

BURGERS - \$45 PER PERSON

Salads:

- Chilled Pasta Salad - Arugula, Roasted Tomato & Bacon
- Cobb Salad - Eggs, Diced Tomatoes, Cucumbers, Bacon, Ranch Dressing

Entrées & Sides:

- Grilled Hamburgers
- Marinated Grilled Chicken Breast
- Boston Bib Lettuce, Sliced Tomatoes, Pickles
- Sharp Cheddar Cheese, Provolone, Swiss
- Brioche Hamburger Buns (Gluten Free Buns Available Upon Request With 48 Hour Notice At An Additional Charge)
- Potato Chips

Dessert:

- Chocolate Dipped Rice Krispy Treats

WRAPS - \$45 PER PERSON

Salads:

- Mixed Green Salad - Cherry Heirloom Tomatoes, English Cucumbers, Ranch Dressing, Italian Vinaigrette
- Green Bean Salad - Haricot Vert, Heirloom Cauliflower, Fingerling Potatoes, Red Wine Vinaigrette

Wraps:

- Boar's Head Cracked Pepper Mill Turkey Breast, Spinach Tortilla, Boston Bib Lettuce, Heirloom Tomatoes, Avocado Aioli
- Boar's Head Cajun Style Oven-Roasted Beef, Flour Tortilla, Boston Beef Lettuce, Tomato, Swiss Cheese
- Boar's Head Rosemary & Sun-Dried Tomato Ham, Tomato Tortilla, Frisee Lettuce, Roasted Tomato, Sweet Onions, Havarti Cheese
- Vegetarian - Flour Tortilla, Assortment Of Seasonal Vegetables & Grains

Desserts:

- Fruit Tarts
- Assorted Fresh Baked Cookies

ASIAN - \$55 PER PERSON

Salads:

- Cucumber Edamame - Lemon Grass, Yuzu Vinaigrette, Crispy Wonton
- Cold Noodle Salad - Kimchi, Scallions, Sesame, Ginger Vinaigrette

Entrées & Sides:

- New York Steak - Spicy Basil Sauce, Bell Pepper, Fresh Basil
- Grilled Salmon - Coconut Green Curry Sauce
- Steamed Rice
- Chinese Long Green Beans

Desserts:

- Almond Tofu with Mango Ginger

AMERICAN - \$55 PER PERSON

Salads:

- Classic Coleslaw
- Potato Salad

Entrées & Sides:

- Bbq Chicken Breast
- Braised Short Ribs - Root Vegetable Puree, Red Wine Demi
- Mac & Cheese
- Seasonal Steamed Vegetables
- Fresh Baked Rolls

Desserts:

- Carrot Cake
- Apple Crumble



Lunch cont.

SOUTHWEST \$60 PER PERSON

Salads:

- Fiesta Salad - Romaine Lettuce, Jicama, Black Beans, Diced Tomatoes, Cucumbers, Hibiscus Vinaigrette

Entrées & Sides:

- Chicken Fajitas, Mixed Peppers, Grilled Onions
- Traditional Birria
- Spanish Rice
- Black Beans
- Corn & Flour Tortillas
- Guacatillo Salsa, Fire Ranchero Salsa, Cotija Cheese

Desserts:

- Aztec Chocolate Mousse
- Mexican Churros

ITALIA \$60 PER PERSON

Salads:

- Orzo Pasta Salad - Roasted Bell Peppers, Eggplant Caponata, Feta Cheese, Red Wine Vinaigrette
- Romano Salad - Romaine Lettuce, Artichokes, Tomatoes, Pepperoncinis, Creamy Parmesan Dressing

Entrées & Sides:

- Asiago Cream Chicken Breast - Pan-Seared Chicken Breast, Black Pepper Asiago Cream Sauce, Diced Tomatoes, Basil
- Cavatelli - Bolognese, English Peas, Parmesan Cheese
- Grilled Broccolini - Parmesano Reggiano Cheese, Aged Balsamic
- House-Baked Garlic Breadsticks

Desserts:

- Mini Italian Desserts

STEAKHOUSE \$70 PER PERSON

Salads:

- Signature Salad - Romaine Lettuce, Tomatoes, Blue Cheese, Artichokes, Hearts Of Palms, Cucumbers, Kalamata Olives, Champagne Vinaigrette

Entrées & Sides:

- Sliced Tenderloin - Au Poivre
- Fire Chicken - Airline Chicken Breast, Sliced Lemons, Fresno Peppers, Jalapeno
- Mashed Potatoes
- Haricot Vert, Cremini Mushrooms
- Fresh Baked Dinner Rolls

Desserts:

- Bananas Foster Trifle
- Seasonal Cheesecake

Specialty Breaks

15 Guest Minimum | Available 10 AM - 6 PM Daily | Served 30 Minutes Max
Our House Trattoria Blend Coffee & Imported Teas Accompany Each Package. Sodas, Juices & Energy Drinks Can Be Added At Additional Charges

TEATIME \$20 PER PERSON

- Fresh Baked Coffee & Tea Cakes
- Assorted Flavored Scones
- Finger Sandwiches Include: Roast Beef & Horseradish, Turkey & Cranberry, Cucumber & Goat Cheese

HOME PLATE \$20 PER PERSON

- Mini Pretzel Bites, Whole Grain Honey-Mustard, Spicy Cheese Sauce
- Pigs In A Blanket, Spicy Mustard
- Cracker Jacks

MEDITERRANEAN \$20 PER PERSON

- Traditional Hummus
- Artichoke Dip
- Roasted Bell Pepper Spread
- Tzatziki Sauce
- Carrots, Celery, Cucumber
- Grilled Breads & Pitas

KETO BREAK \$24 PER PERSON

- Savory Coconut Chips
- Dark Chocolate Nuts
- Hard-Boiled Eggs, Sea Salt
- Keto Protein Bars
- Provolone String Cheese

BAJA BREAK \$25 PER PERSON

- Chicken Taquitos
- Tortilla Chips, Fresh Salsa & Guacamole
- Spicy Queso
- Black Bean Pico
- Assorted Flavored Churros

HEALTHY KICK \$22 PER PERSON

- Sliced Farm Fresh Fruits & Berries
- Fresh Pressed Juices
- Greek Yogurts & Granola
- Trail Mix

SWEET SENSATION \$24 PER PERSON

- Chocolate Covered Strawberries
- Brownies
- Seasonal Cookies
- Chocolate Dipped Rice Krispy Treats
- Chocolate Dipped Pretzels

Lunch Plated

15 Guest Minimum Per Selection | \$60 Per Person
Available 11 AM- 2 PM Daily

Our House Trattoria Blend Coffee, Imported Teas & Fresh Baked Rolls Accompany Each Selection

SALAD CHOICE OF 1:

- Baby Mixed Greens - Heirloom Tomatoes, English Cucumbers, Red Radish, Fire Roasted Bell Peppers, Vidalia, Onion Vinaigrette
- Heart Of Romaine - Artichokes, Tomatoes, Pepperoncinis, Creamy Parmesan Dressing
- Caesar Salad - "As It Should Be"
- Watermelon Salad (Seasonal) - Watermelon, Baby Arugula, Feta, Candied Walnuts, Honey Lemon Mint Vinaigrette

ENTREE CHOICE OF 1:

- Lemon Thyme Chicken - Grilled Vegetables, Israeli Couscous, Grilled Broccoli, Lemon Pan Sauce
- Tandoori Chicken - Saffron Rice, Seasonal Vegetables, Roasted Garlic Yogurt
- Pineapple Mojito Fish (Seasonal Fish Selection)- Vegetable Rice Pilaf, Haricot Vert

- 10 Oz Rib-Eye Steak -Boursin Horseradish Butter, White Cheddar Mashed Potatoes, Roasted Seasonal Vegetables. Additional \$6
- Ratatouille Portobello Tart - Ratatouille Vegetables, Arugula, Goat Cheese Crumbles

DESSERTS CHOICE OF 1:

- Cheesecake - Seasonal Fruit, Graham Cracker Crust
- White Chocolate Mousse - Passion Fruit Sauce
- Mango Parfait - Toasted Coconut Whipped Cream, Seasonal Fruit
- Chocolate Espresso Cake - Cocoa Powder, Mocha Sauce
- Strawberries & Cream - Almond Biscotti



To-Go Lunch Boxes & Bowls

15 Guest Minimum | 10 Item Minimum | \$40 Per Box
Available 11 AM - 2 PM Daily

All Boxes To Include Whole Seasonal Fruit & Housemade Cookies

SANDWICHES/WRAPS

- Turkey Florentine - Boar's Head Roasted Turkey, Spinach, Tomato Parmesan Spread, Roasted Pepper Ciabatta
- Roast Beef - Boar's Head Slow-Roasted Beef, Garlic Herb Boursin Cheese, Beefsteak Tomato, Crispy Onion, Horseradish Mayo
- Black Forest Ham - Boar's Head Black Forest Ham, Smoked Gouda, Grilled Pineapple, Teriyaki Mayo, Ciabatta Bread
- Roasted Artichoke Chicken Wrap - Roasted Artichoke, Heirloom Tomatoes, Parmesan Dressing
- Portobello Torta - Grilled Portobello Mushroom, Poblano Peppers, Brussels Sprouts, Spicy Fresno Chili Aioli
- Blt Wrap - Applewood Smoked Bacon, Sun-Dried Tomato, Fresh Buffalo Mozzarella, Romaine, Cholula Dressing
- Buffalo Turkey Wrap - Boar's Head Roasted Turkey, Celery, Coleslaw, Buffalo Ranch

BOWLS

- Vegan - Wild Rice, Spicy Chickpeas, Roasted Sweet Potatoes, Kale, Shredded Red Cabbage, Sprouts, Lemon Avocado Dressing
- Fiesta - Cilantro Lime Rice, Shredded Lettuce, Diced Tomatoes, Roasted Corn, Black Beans, Pickled Red Onion, Guacamole, Cotija Chipotle Dressing
- Mediterranean - Romaine, Roasted Artichoke, Kalamata Olives, Cucumber, Heirloom Tomatoes, Yellow Bell Pepper Vinaigrette
- Harisa - Quinoa, Currants, Lentils, Pequillo Peppers, Kale, Avocado, Yellow Curry Yogurt Vinaigrette
 - Chicken: Additional \$5
 - Steak: Additional \$8

All Day Packages

**15 Guest Minimum | Breakfast & Lunch Breaks Served 90 Minutes Maximum
Mid-Morning & Afternoon Breaks Served 30 Minutes Maximum**

Our House Trattoria Blend Coffee & Imported Teas Accompany Each Package. Additional Fees Will Apply For Substitutions

PACKAGE 1 - \$120 PER PERSON

Breakfast:

- Seasonal Sliced Fruits
- Build Your Own Yogurt Parfait - Almond Granola, Toasted Coconut, Seasonal Wild Berries
- Frittata - Seasonal Vegetables, Laura Channel Goat Cheese
- Fresh Squeezed Orange Juice

Morning Break:

- Assorted Granola Bars
- Fresh Baked Coffee & Tea Cakes

Lunch:

- Mixed Green Salad - Cherry Heirloom Tomatoes, English Cucumbers, Ranch Dressing, Italian Vinaigrette
- Green Bean Salad - Haricot Vert, Heirloom Cauliflower, Fingerling Potatoes, Red Wine Vinaigrette

Premade Wraps:

- Boar's Head Cracked Pepper Mill Turkey Breast, Spinach Tortilla, Boston Bib Lettuce, Heirloom Tomatoes, Avocado Aioli,
- Boar's Head Cajun-Style Oven-Roasted Beef, Flour Tortilla, Boston Beef Lettuce, Tomato, Swiss Cheese
- Boar's Head Rosemary & Sun-Dried Tomato, Ham, Tomato Tortilla, Frisee Lettuce, Roasted Tomato, Sweet Onions, Havarti Cheese,
- Vegetarian - Flour Tortilla, Assortment Of Seasonal Vegetables & Grains
- Fruit Tarts - Assorted Fresh Baked Cookies

Afternoon Break:

- Chocolate-Covered Strawberries
- Brownies
- Seasonal Cookies
- Dipped Rice Krispies Treats
- Dipped Pretzels

PACKAGE 2 - \$120 PER PERSON

Breakfast:

- Farm-Raised Egg & Truffle Essence Frittata
- Crispy Breakfast Potatoes
- Grilled Asparagus
- Seasonal Sliced Fruit

Morning Break:

- Greek Yogurt - Wild Berry Sauce, Seasonal Berries
- Almond Granola

Italian Lunch:

- Orzo Pasta Salad - Roasted Bell Peppers, Eggplant, Feta Cheese
- Romano Salad - Romaine Lettuce, Artichokes, Tomatoes, Pepperoncinis, Creamy Parmesan Dressing
- Asiago Cream Chicken Breast - Pan-Seared Chicken Breast, Black Pepper Asiago Cream Sauce, Diced Tomatoes, Basil
- Cavatelli - Bolognese, English Peas, Parmesan Cheese
- Grilled Broccolini - Pecorino Cheese, Aged Balsamic
- House Baked Garlic Breadsticks
- Assorted Mini Italian Desserts

Afternoon Break:

- Fresh Baked Coffee & Tea Cakes
- Assorted Flavored Scones
- Finger Sandwiches - Roast Beef & Horseradish, Turkey & Cranberry, Cucumber & Goat Cheese





All Day Packages Cont.

**15 Guest Minimum | Breakfast & Lunch Breaks Served 90 Minutes Maximum
Mid-Morning & Afternoon Breaks Served 30 Minutes Maximum**

Our House Trattoria Blend Coffee & Imported Teas Accompany Each Package. Additional Fees Will Apply For Substitutions

PACKAGE 3 - \$120 PER PERSON

Breakfast:

- Seasonal Slice Fruits
- Build Your Own Yogurt Parfait - Seasonal Selections Of Fruit & Granola
- Frittata - Seasonal Vegetables, Laura Channel Goat Cheese
- Fresh Squeezed Orange Juice

Morning Break:

- Fresh Baked Scones - Seasonal Whip Creams
- Assorted Granola Bars

American:

- Classic Coleslaw
- Loaded Potato Salad - Bacon, Sour Cream, Scallions, Cheddar Cheese
- Bbq Chicken Breast
- Braised Short Ribs - Root Vegetable Puree, Red Wine Demi
- Mac & Cheese - Bacon, Jalapeno
- Seasonal Steamed Vegetables
- Fresh Baked Rolls
- Apple Crumble

Afternoon Break:

- Mini Pretzel Bites - Whole Grain Honey Mustard
- Pigs In A Blanket - Spicy Mustard
- Cracker Jack
- Assorted Kettle Chips

PACKAGE 4 - \$120 PER PERSON

Breakfast:

- Seasonal Melon, Blueberry, Basil Salad
- Assorted Greek Yogurts
- Assorted Individual Oatmeals
- Breakfast Potatoes, Chives & Old Bay
- Toast - Honey-Wheat, Sourdough, White
- Farm-Raised Scrambled Eggs

Choice Of Meats:

- Applewood Bacon
- Hatch Chili Chicken Sausage

Morning Break:

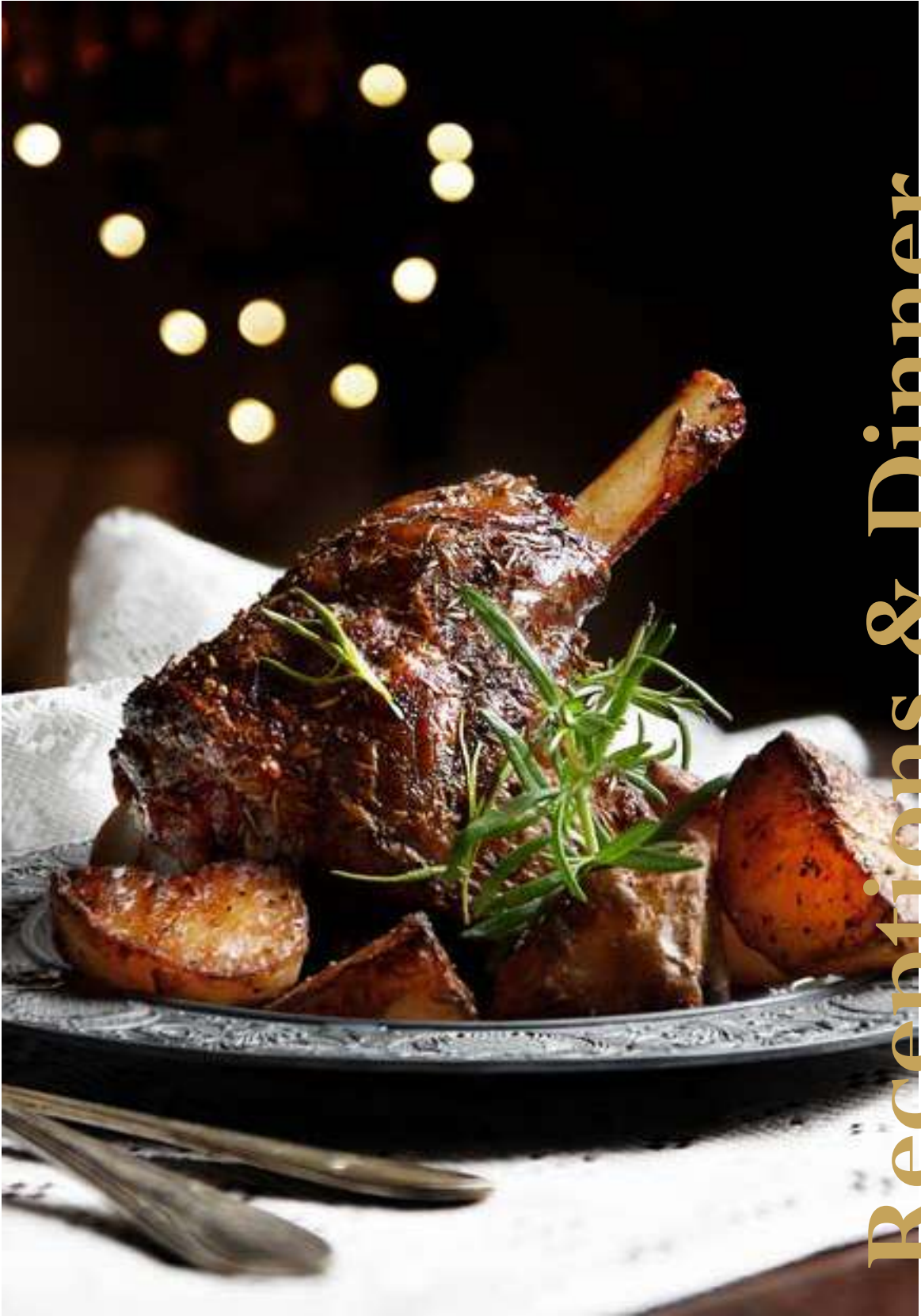
- Assorted Fruit Empanada

Southwest:

- Fiesta Salad - Romaine Lettuce, Jicama, Black Beans, Diced Tomatoes, Cucumbers, Hibiscus Vinaigrette
- Chicken Fajitas - Mixed Peppers, Grilled Onions
- Traditional Birria
- Spanish Rice
- Black Beans
- Corn & Flour Tortillas
- Guacatillo Salsa, Fire Ranchero Salsa, Cotija Cheese
- Aztec Chocolate Mouse

Afternoon Break:

- Chicken Taquitos
- Tortilla Chips - Fresh Salsa & Guacamole
- Spicy Queso
- Black Bean Pico



Receptions & Dinner

Receptions/Dinners

Passed Hors D'ouerves | Minimum Order Of 50 Pieces Per Selection
Served For A 2 Hour Max

COLD - \$10 PER PIECE

- Crostini Blt - Oven-Roasted Tomato, Watercress, Prosciutto, Toasted Garlic Aioli
- Harissa Chicken Spoon - Beluga Lentils, Piquillo Peppers, Avocado Yogurt, Micro Kale
- Ahi Tuna Tataki - Pickled Ginger, Yuzu Aioli, Rice Crackers
- Cold Noodle Salad - Soba Noodles, Scallions, Napa Cabbage, Cilantro, Chopped Peanuts, Peanut Chili Sauce
- Hamachi Crudo - Agua Chile Yuzu, Cucumber, Red Onions, Tortilla Chips
- Scallop Crudo - Peruvian Scallops, Chili Lime Vinaigrette, Finger Lime Caviar
- Grilled Apple Spoon - Manchego Cheese, Picked Red Onion, Toasted Cashews
- Phyllo Cup - Beet Hummus, Feta Cheese, Alfalfa Sprouts
- Vegetable Skewer - Seasonal Vegetables, Roasted Tomato Aioli
- Gazpacho - Cucumbers, Red Bell Peppers, Lemon Granite
- Endive Cups - Golden Quinoa, Grilled Pink Pineapple, Cranberry Apple Cider Aioli
- Goat Cheese Mousse - Beet, Onion Marmalade, Granola Crumbles
- Poached Lobster - Crispy Prosciutto, Sun-Dried Tomato Aioli, Garlic Croutons
- Grilled Breads (Choice Of):
 - Deviled Egg Spread, Sourdough, Tabiko Caviar
 - Wild Berry, Basil, Brie, Ciabatta
 - Short-Rib, Blue Cheese Mouse, Pickled Radish, Cream Of Balsamic, Rye
 - Turkey, Cream Cheese, Arugula, Charred Onion, Roasted Tomato Bread
- Sashimi Lollipops (Choice Of): Tuna, Salmon, Hamachi, Shrimp
- Vegan Heart Of Palms Ceviche - Roasted Bell Peppers, Orange Segments, Fresno Crisp, Taro Chip
- Beef Crostini - Truffle Gouda Cheese, Watercress
- Asian Beef Tartar - Ginger, Crunchy Garlic, Thai Chili, Lime Yuzu Vinaigrette, Rice Cracker
- Capicola Crostini - Sweet Mango Jam, Brie Cheese
- Vol Au Vent - Bourgogne Cheese, Rainier Cherry Chutney, Hibiscus Crystals
- Smoked Salmon Roulade - Whipped Cream Cheese, Pickled Daikon, Cucumber Strips, Yuzu Mousse
- Hamachi Nachos - Yucca Chips, Asian Pears, Black Garlic Yuzu, Togarashi Marcona Almond
- Ahi Tuna Mango Poke - Persian Cucumbers, Avocado Mouse, Crispy Wonton Skins, House Ponzu
- King Crab Spoons - Edamame Puree, Ponzu Ginger Vinaigrette, Fried Leeks, Micro Greens. **\$14 Per Piece**

HOT - \$10 PER PIECE

- Crispy Vegetable Spring Rolls - Mango Sweet Chili
- Philly Cheesesteak Egg Rolls - Jalapeno Ketchup
- Red Curry Chicken Skewers - Coconut Curry Sauce
- Steakhouse Lamb - Parmesan Crusted, Rosemary Jus
- Bbq Pork Belly - Louisiana Creamed Corn, Crispy Shallots
- Steamed Bao Bun - Korean-Style Grilled Beef, Scallions, Shisito Pepper Relish
- Buffalo Cauliflower - Roasted Heirloom Cauliflower, Buffalo Sauce
- Coconut Shrimp Skewer - Green Curry Aioli
- Kobe Beef Sliders - Caramelized Onion, American Cheese, Homemade Sauce
- American Waygu Meatball - Point Reyes Blue Cheese, Caramelized Onions, Applewood Bacon
- Mediterranean Meatball - Feta Cheese, Pinots, Craisins, Dill Cream
- Karaage Shrimp - Lemon Basil Mint Chili Sauce
- Short-Rib Hush Puppies - Aged White Cheddar, Jalapeno, Bbq Aioli
- Chicken Makhani - Curry Chicken, Basmati Rice, Toasted Chickpea
- Lobster Shrimp Wonton - Black Yuzu Sauce
- Buffalo Chicken Empanada - Point Reyes Blue Cheese Sauce
- Truffle Havarti Grilled Cheese - Porcini Tomato Aioli
- Italian Sausage Arancini - Fresh Mozzarella, Housemade Marinara
- Vegan Meatballs - Roasted Tomato Sauce
- Wild Mushroom Vol Au Vent - Truffle Cream
- Lamb Cigars - Harissa Yogurt Dip, Micro Mint
- Beef Empanada - Braised Beef, Chihuahua Cheese, Cotija Cheese, Tomatillo Salsa
- Vegetable Samosa - Tamarind Raita Sauce
- Chicken Flauta - Chocolate Mole Sauce, Cotija Cheese
- Wild Mushroom Arancini - Truffle Aioli, Basil Oil
- Sweet Soy Beef Skewers - Lemongrass, Galangal, Kafir Lime, Crunchy Garlic
- Pan-Seared Scallops - Maple Carrot Puree, Pickled Ginger Aioli, Crispy Prosciutto. **\$16 Per Piece**



Reception Station

Minimum of 50 People | 3-Station Minimum
Served For A 2 Hour Max

DISPLAYS

CHILLED SEAFOOD DISPLAY (MINIMUM 50 PCS OF EACH)

- Jumbo Shrimp - **\$10 Each**
- Seasonal Oysters - **\$10 Each**
- Crab Legs Market Price
- Lobster Market Price
- Cucumber Seaweed Salad, Cocktail Sauce, Apple Cider Mignonette, Spicy Mustard Crab Sauce

INTERNATIONAL, LOCAL CHEESE & CHARCUTERIE \$24 PER PERSON

- Chef's Selection Of Seasonal Cheeses
- Orchard Preserves & Jams, Crackers, Grilled Breads
- Housemade Pickled Vegetables
- Dips & Spreads Mignonette, Spicy Mustard Crab Sauce

VEGETARIAN

\$20 PER PERSON

- Red Pepper Humus, Tabouli, Artichoke Dip, Ricotta Spread
- Roasted Grilled & Pickled Seasonal Vegetables
- Assorted Crackers, Grilled Breads & Pitas

ASSORTED SUSHI & SASHIMI

\$32 PER PERSON

- Wasabi, Pickled Ginger, Soy Sauce

CROSTINI

\$28 PER PERSON

- Heirloom Tomato Bruschetta, Ricotta Spread, Olive Tapenade, Fava Bean Spread
- Goat Cheese, Pomegranate, Basil Oil, Cream of Balsamic

CEVICHE STATION (CHOICE OF 3 PER EVENT)

\$28 PER PERSON

- **Fish Ceviche**, Halibut, Cucumber, Fresno Peppers, Lime Juice, Avocado Crema, Tortilla Chips
- **Shrimp Ceviche**, Lime Aguachile Marinade, Diced Mango, Serrano Chile, Tortilla Chips
- **Seafood Mix**, Lime Marinade Pomegranate, Habanero, Plantain Chips
- **Vegan Ceviche**, Heart of Palms, Roasted Peppers, Passion Fruit, Taro Chips
- **Fruit Ceviche**, Dragon Fruit, Pineapple, Kiwi, Tajin, Potato Chips

SALADS

CEASAR - \$10 PER PERSON

"As It Should Be!"

ARUGULA - \$10 PER PERSON

Arugula, Shaved Fennel, Blueberries, Goat Cheese, Spiced Walnuts, Honey-Dijon Vinaigrette

FARMERS MARKET - \$10 PER PERSON

Romaine & Kale Mix, Jicama, Mandarin Oranges, Seasonal Berries, Mango Stilton Cheese, Candy Pecans Strawberry Lime Poppy Seed Vinaigrette

SIGNATURE - \$12 PER PERSON

Romaine Lettuce, Tomato, Blue Cheese, Heart Of Palms, Cucumbers, Kalamata Olives, Artichokes Peperoncinis Champagne Vinaigrette

FIELD GREENS - \$10 PER PERSON

Mesclun Greens, Heirloom Tomatoes, English Cucumbers, Radish, Shaved Fennel, White Balsamic

POBLANO PEPPER - \$12 PER PERSON

Iceberg & Romaine Lettuce, Roasted Peppers, Heirloom Tomatoes, Roasted Corn, Cilantro, Manchego Cheese, Roasted Poblano Pepper Vinaigrette

MEDITERRANEAN - \$12 PER PERSON

Romaine Lettuce, Heirloom Tomatoes, English Cucumbers, Roasted Red Peppers, Kalamata Olives, Shaved Red Onions, Roasted Chickpeas, Lima Beans, Feta Cheese, Lemon Dill Vinaigrette

CAPRESE - \$12 PER PERSON

Heirloom Tomatoes, Buffalo Mozzarella, Frisee, Berries, Fresh Basil, White Balsamic Vinaigrette

SUMMER SALAD - \$12 PER PERSON

Roasted Corn, Pomegranate, Cilantro Vinaigrette, Sweet Basil Vinaigrette, Goat Cheese Crumble

PASTAS

BOW TIE - \$22 PER PERSON

Chicken Limone, Asiago Cheese, Baby Heirloom Tomatoes, Broccoli Florets, Lemon Cream Sauce

CACIO E PEPE - \$22 PER PERSON

Cresti De Gallo Pasta, Aged Pecorino Pepato Cheese, English Peas, Heirloom Cauliflower

SEAFOOD ROTELLI - \$24 PER PERSON

Chipino Tomato Sauce, Shrimp, Mussels, Lobster

SUN-DRIED TOMATO PENNE - \$22 PER PERSON

Tomato Pesto, Pancetta, Baby Arugula, Smoked Gouda

SPINACH TORTELLINI - \$22 PER PERSON

Pesto Cream, Baby Spinach, Heirloom Tomatoes, Artichokes, Parmesan Cheese

Reception Stations Cont.

Minimum of 50 People
Served For A 2 Hour Max

ENTRÉES

ALPINE SALMON \$26 PER PERSON

Grilled, Harissa Spice, Mediterranean Lentils, Rainbow Swish Chard

SEASONAL FRESH FISH \$26 PER PERSON

Heirloom Cauliflower, Saffron Lemon Vinaigrette

MOROCCAN SPICED CHICKEN \$26 PER PERSON

Sautéed Chicken Breast, Israeli Couscous, Chermoula

PORTOBELLO MUSHROOM \$26 PER PERSON

Grilled Portobello, Aged Balsamic, Faro Salad, Feta

TAMARIND GLAZED CHICKEN \$28 PER PERSON

Crispy Chicken Breast, Heirloom Carrot, Cilantro Rice

CHICKEN SALTIMBOCCA \$28 PER PERSON

Baby Farm Spinach, Crispy Prosciutto, Sage Demi

FIRE PEPPER CHICKEN \$28 PER PERSON

Airline Chicken Breast, Roasted Shishito Peppers, Fresno Chili Pan Sauce

BEEF TENDERLOIN \$34 PER PERSON

Truffle Potato Hash, Wild Mushroom Demi

NEW YORK STEAK \$32 PER PERSON

Green Beans, Horseradish Boursin Cream Sauce, Garlic Breadcrumbs

SLOW ROASTED BEEF BRISKET \$32 PER PERSON

Three Spice Rubbed Brisket, Roasted Potato, Poblano Corn Relish, House Bbq Sauce

Carving

Chef Attendant Required For Carving Stations \$300 Per Station | Chef Fees Apply

Accompanied With Dinner Rolls

HONEY MUSTARD ROASTED TURKEY - \$32 PER PERSON

Turkey Gravy, Dijonnaise Horseradish

CRUSTED PRIME NEW YORK SIRLOIN - \$38 PER PERSON

Brandy Peppercorn Cream

HERB DI PROVENCE PRIME RIB - \$42 PER PERSON

Horseradish Cream, Au Jus, Atomic Horseradish

ROASTED BEEF TENDERLOIN - \$40 PER PERSON

Burgundy Natural Demi

BOURBON MAPLE PORK RIB-EYE - \$38 PER PERSON

Whole Grain Mustard, Apple Chutney

5-HOUR SLOW-ROASTED BBQ BRISKET - \$38 PER

PERSON

House Bbq Sauce

BRAZILIAN SPICE RUBBED SALMON - \$32 PER PERSON

SIDES

AU GRATIN POTATOES - \$10 PER PERSON

Wisconsin Sharp Cheddar Cheese, Sweet Onions, Jalapeno

ROASTED BRUSSELS SPROUTS - \$10 PER PERSON

Applewood Bacon, Dried Cranberries, Meyer Lemon Vinaigrette

POTATO MEDLEY - \$10 PER PERSON

Peruvian Fingerling Potatoes, Chive Roasted Garlic Butter

CREAMED CORN - \$10 PER PERSON

Fried Jalapeños

SAUTÉED BUTTON MUSHROOMS - \$10 PER PERSON

Garlic White Wine

STEAMED MIXED VEGETABLES - \$10 PER PERSON

Lemon Herb Butter

SAUTÉED GARLIC HARICOT VERT - \$10 PER PERSON

Lemon Olive Oil, Pearl Onions, Blistered Tomatoes

WHIPPED POTATOES - \$10 PER PERSON

Yukon Gold Potatoes

FARO - \$10 PER PERSON

Seasonal Vegetables

MACARONI & CHEESE - \$10 PER PERSON

Three Cheeses, Toasted Breadcrumbs

Late Night

15 Guest Minimum | Served For 2 Hours Max

18" PIZZA \$65 PER PIZZA

- Pepperoni, Roasted Tomato Sauce, Four Cheese Blend
- Bianca, Alfredo Sauce, Cheese Blend
- BBQ, Pull Chicken, Cheese Blend, Caramelized Onions
- Fresh Mozzarella, Artichokes, Olives, Roasted Tomato Sauce, Arugula
- Wild Mushrooms, Four Cheese Blend, Eggplant Caponata, Basil Pesto

KOBE BEEF SLIDERS \$10 PER PIECE

50 PIECES MINIMUM

- Caramelized Onion, American Cheese, Homemade Sauce

CHICKEN WINGS OR FINGERS \$10 PER PIECE

50 PIECES MINIMUM

- Carrot Sticks, Celery Sticks, Jicama Sticks

CHOICE OF SEASONING:

- Traditional, Butter Hot Sauce, Fresno Peppers
- Parmesan, Garlic Wine Butter Sauce
- Tikka Masala, Coriander Dust
- Kung Pao, Spicy Pepper, Soy Sauce
- Mole, Cotija Dust

Stations

15 Guest Minimum | Served For 2 Hours Max - Live Action Chef Fee \$300 Per Chef

NACHO STATION \$20 PER PERSON

TOPPINGS: Crema, Salsa Verde, Salsa Roja, Pico De Gallo, Guacamole, Jalapeños, Lettuce

CHOICE OF 2:

- Chicken Tinga - Chipotle Onions Adobo
- Carne Asada - Modelo Marinade
- Pork Adobado - Dry Pepper Adobado Sauce
- Vegetarian Nachos - Wild Mushrooms, Squash, Beans
- Bulgogi - Asian Pear Sauce

FRENCH FRY STATION \$20 PER PERSON

ASSORTED DIPPING SAUCES: Ketchup, House Homemade Sauce, Jalapeño Ketchup, Truffle Dipping Sauce, Chipotle Ranch

CHOICE OF 2:

- Tater Tots
- Waffle Fries Steak Fries
- Sweet Potato



Live Stations

Minimum of 50 People Served For A 2-Hour Max
Chef Attendant Required For Live Stations | \$300 Per Station

ASIAN NOODLE \$30 PER PERSON

CHOICE OF 2:

- Szechuan Chicken Noodle Stir Fry - Chicken, Szechuan Sauce
- Spicy Peanut Beef Satay - Sliced Rib Eye, Thai Peanut Sauce
- Lemon Chili Garlic Shrimp
- Vegetable Pad Thai

CHINESE "TO-GO-BOX" STATION \$30 PER PERSON

SERVED WITH STEAMED WHITE RICE

CHOICE OF 2:

- General Tso's Cauliflower
- Kung Pao Shrimp
- 3 Chili Chicken
- Basil Chicken
- Chinese Broccoli
- Green Beans - Garlic Chips, Oyster Sauce

CREAMY WHITE CHEDDAR MAC-N-CHEESE \$32 PER PERSON

CHOICE OF 2:

- Truffle Gouda, Baby Arugula
- Chorizo, Jalapeño, Oaxaca Cheese
- Prosciutto Carbonara
- Artichoke, Spinach, Fontal Cheese

TACO STATION \$32 PER PERSON

CHOICE OF 3:

- Assorted Salsas & Seasonal Pico, White Corn & Flour Tortilla
- Carne Asada - Lime, Modelo & Dry New Mexico Pepper Marinade
- Pollo Asado - Serrano Pepper, Scallion, Mandarin Orange Marinade
- Al Pastor - Dry Chili Pepper, Anato Seed, Grilled Pineapple
- Shrimp Ranchero - Yellow Peppers, Red Bell Peppers, Onions, Jalapeno Lime Sauce
- Mahi-Mahi - Lime Vinaigrette Cole Slaw, Avocado Aioli

PASTA \$32 PER PERSON

CHOICE OF 2:

- Basil Pesto
- Bolognese
- Alfredo
- Pink Vodka
 - Add Chicken: Additional \$8
 - Add Shrimp: Additional \$8
 - Add Vegetables: Additional \$4

PAELLA STATION \$36 PER PERSON

CHOICE OF 2:

- Vegetarian - Sweet Italian Peppers, Artichoke Hearts, Asparagus Tips
- Mary's Chicken - Red Pimiento, Chicken Hash Sausage, Heirloom Tomatoes
- Seafood - Clams, Mussels, Shrimp, Sweet Peppers

SMALL PLATE TAPAS STATION \$34 PER PERSON

CHOICE OF 2 HOT & 2 COLD:

HOT:

- Chorizo Meatballs - Manchego Cheese, Pimiento Sauce
- Shrimp Diablo - Sautéed Shrimp, Diablo Sauce
- Brussels Sprouts - Sherry Onion Vinaigrette
- Cured Cod Bacalao - Yukon Gold Potatoes, Tomato Sauce Cold
- Meat & Cheese - Chutney

COLD:

- Octopus - Grilled Artichoke, Meyer Lemon Aioli
- Eggplant Roulette - Ricotta Cheese, Basil, Aged Balsamic
- Shrimp Scallop - Tortilla Chip
- Poached Pear - Brie Spread, Toast
- Beet Salad - Honey Ricotta Cheese, Granola Crumb





Dessert Displays

CHEESECAKES \$10 PER PERSON

Variety Of Bite-Sized Cheesecakes

MINI CUPCAKES \$10 PER PERSON

Mocha Chocolate, Lemon Vanilla, Red Velvet

CHOCOLATE COVERED STRAWBERRIES \$10 PER PERSON

Dipped Long-Stemmed Strawberries: Milk, Dark & White Chocolate

COOKIE JAR \$10 PER PERSON

- Assorted Cookies
- Dipped Pretzels





Dessert Stations

Chef Attendant Required for Dessert Stations | \$300 Per Station Served
 Served For A 2 Hour Max

CHEESECAKE DISPLAY - \$20 PER PERSON

Seasonal Fruit Sauces, Assorted Whipped Creams

SOME MORE S'MORES - \$20 PER PERSON

Fire, Assorted Marshmallows, Milk, White & Dark Chocolate Ganache, Graham Crackers

STUFFED DOUGHNUTS - \$20 PER PERSON

Seasonal Flavors

BUILD YOUR OWN SUNDAE - \$20 PER PERSON

- Vanilla,
- Chocolate
- Strawberry
- Assorted Fruits
- Sprinkles
- Cookie Crumbles
- Candy Toppings

LIVE ACTION SHORTCAKE & BERRY BAR - \$22 PER PERSON

- Marble Pound Cake
- Biscuits
- Strawberries
- Blueberries
- Raspberries
- Whipped Cream
- Chocolate Syrup
- Caramel
- Butterscotch

MOVIE THEATRE STATION - \$26 PER PERSON

- Candy: M&Ms, Milk Duds, Pixy Sticks, Hot Tamales, Sour Patch Kids, Red Vines, Assorted Chocolate Bars
- Gourmet Popcorn: Ask Our Sales Team About Additional Flavors, Individual Bags, & Custom Options

Dinner Buffets

Our House Trattoria Blend Coffee & Imported Teas Accompany Each Package

PALMS DINNER BUFFET - \$100 PER PERSON

APPETIZERS:

- Crispy Vegetable Spring Rolls - Mango Sweet Chili
- Red Curry Chicken Skewers - Coconut Curry Sauce
- Tuna Poke - Wasabi Vinaigrette, Sesame Seed Cracker, Sliced Avocado

SALAD:

- Signature Salad - Romaine Lettuce, Tomato, Blue Cheese, Heart Of Palms, Cucumbers, Kalamata Olives, Artichokes, Pepperoncinis Champagne Vinaigrette

ENTRÉES & SIDES:

- Lemon Thyme Chicken - Grilled Vegetables, Couscous, Grilled Broccolini, Lemon Pan Sauce
- New York Steak - Green Beans, Horseradish Boursin Cream, Garlic Breadcrumbs
- Whipped Potatoes - Yukon Gold Potatoes
- Steamed Mixed Vegetables - Lemon Herb Butter
- Assorted Dinner Rolls

DESSERT:

- Chef's Selections Of Assorted Desserts

INDO CHINESE DINNER - \$120

LIVE ACTION CHEF FEE: \$300 PER CHEF

APPETIZERS:

- Crispy Vegetable Spring Rolls - Mango Sweet Chili
- Red Curry Chicken Skewers - Coconut Curry Sauce
- Karaage Shrimp - Lemon Basil Mint Chili Sauce

SALAD:

- Indonesian Salad - Cucumber, Tomato Sauce, Red Onion, Cilantro Spears, Red Wine Vinaigrette, Feta Cheese

ENTREES & SIDES:

- Wok Fried Rice & Wok Fried Noodles - Shitake Mushrooms Reduction, Sweet Soy, Scallions, Eggs, Bell Peppers, Vidalia Onions
- Veggie Wok Stir Fry - Seasonal Vegetables, Garlic and Ginger Paste, Sesame Oil

LIVE CURRY STATION:

- **CHOICE OF 2 SAUCES:** Red, Yellow, or Green
- Szechuan Chicken, Lemon Pepper Shrimp, Spicy Peanut Beef Satay (Sliced Rib Ey, Thai Peanut Sauce) or Seasonal Vegetables

DESSERT:

- Churros - Ube Cream, Dulce De Leche, Banana Cream

RANCHERO - \$110 PER PERSON

LIVE ACTION CHEF FEE: \$300 PER CHEF

APPETIZERS:

- Buffalo Chicken Empanada - Point Reyes Blue Cheese Sauce
- Citrus Poached Shrimp - Cucumber, Caper Aioli, Crispy Taro Chip, Lava Sea Salt
- Chorizo Meatballs - Manchego Cheese, Pimiento Sauce

SALAD:

- Poblano Pepper Salad - Iceberg & Romaine Lettuce, Roasted Peppers, Heirloom Tomatoes, Roasted Corn, Cilantro, Manchego Cheese, Roasted Poblano Pepper Vinaigrette
- Fiesta Salad - Romaine Lettuce, Jicama, Black Beans, Diced Tomatoes, Cucumbers, Jamaica Vinaigrette

LIVE TACO STATION:

ACCOMPANIED WHITE ASSORTMENTS OF SALSAS, & SEASONAL PICO, SERVE WHITE CORN & FLOUR TORTILLA

- Carne Asada - Marinade, Lime, Modelo, Dry New Mexico Pepper, Marinade
- Pollo Asado - Serrano Pepper, Scallion, Mandarin Marinade
- Al Pastor - Dry Chile Peppers, Anato Seed, Grilled Pineapple
- Shrimp Ranchero - Yellow Peppers, Red Bell Peppers Onions, Jalapeno Lime Sauce

SIDES:

- Lemon Cilantro Rice
- Black Beans

Dinner Buffets Cont.

Our House Trattoria Blend Coffee & Harney Imported Teas Accompany Each Package

STEAKHOUSE DINNER BUFFET \$130 PER PERSON

Appetizers:

- Steakhouse Lamb - Parmesan Crusted, Rosemary Jus
- "Blt" Popper - Apple-Wood Smoked Bacon, Butter Lettuce, Oven Roasted Tomato, Vermont White Cheddar, Bacon
- King Crab Spoons - Edamame Puree, Ponzu Ginger Vinaigrette, Fried Leeks, Micro Greens

SALAD:

- Caesar - "As It Should Be!"
- Farmers' Market - Romaine & Kale Mix, Jicama, Mandarin Oranges, Seasonal Berries, Mango Stilton Cheese, Candied Pecans, Strawberry Lime Poppy Seed Vinaigrette

ENTRÉES & SIDES:

- Scottish Salmon - Grilled, Harissa Spice, Mediterranean Lentils, Rainbow Swish Chard
- Moroccan Spiced Chicken - Sautéed Chicken Breast, Israeli Couscous, Chermoula Sauce
- Horseradish Crusted Prime New York Sirloin - Peppercorn Cream & Cabernet
- Sautéed Garlic Haricot Vert - Lemon Olive Oil, Pearl Onions, Blistered Tomatoes · Whipped Potatoes - Yukon Gold Potatoes
- Assorted Dinner Rolls

DESSERT:

- Mini Cheesecake With Assorted Berries
- Mini Chocolate Mousse Cake With Toasted Marshmallow
- Mini Banana Cream Pie

ALL AMERICAN DINNER BUFFET \$130 PER PERSON

APPETIZERS:

- Philly Cheese Steak Egg Rolls - Jalapeno Ketchup
- "Blt" Popper - Applewood Smoked Bacon, Butter Lettuce, Oven Roasted Tomato, Vermont White Cheddar, Bacon Baguette
- Kobe Beef Sliders - Caramelized Onion, American Cheese, Homemade Sauce · Short Rib Hush Puppies - Aged White Cheddar, Jalapeno, Bbq Aioli

SALAD:

- Signature - Romaine Lettuce, Tomato, Blue Cheese, Heart Of Palms, Cucumbers, Kalamata Olives, Artichokes, Pepperoncinis Champagne Vinaigrette
- Field Greens - Mesclun, Green Beans, Heirloom Tomatoes, English Cucumbers, Radish, Shaved Fennel, White Balsamic Vinaigrette

ENTRÉES & SIDES:

- Brazilian Spice Rubbed Salmon
- Slow Roasted Beef Brisket - Spice Rubbed Brisket, Roasted Potato, Poblano Corn Relish, House Bbq Sauce
- Meyer Lemon Chicken - Airline Chicken Breast, Roasted Shishito Peppers, Fresno Chili Pan Sauce
- Macaroni & Cheese - Three Cheeses, Toasted Breadcrumbs
- Creamed Corn - Fried Jalapenos
- Sautéed Garlic Haricot Vert (Vg) - Lemon Olive Oil, Pearl Onions, Blistered Tomatoes
- Assorted Dinner Rolls

DESSERT:

- Mini Carmel Apple Pie
- Mini Chocolate Coffee Cake
- Mini Key Lime Pie





Dinner Buffets Cont.

Our House Trattoria Blend Coffee & Imported Teas Accompany Each Package

EXECUTIVE DINNER BUFFET **\$140 PER PERSON**

LIVE ACTION CHEF FEE: \$300 PER CHEF

APPETIZERS:

- Truffle Havarti Grilled Cheese - Porcini Tomato Aioli
- Phyllo Cup - Beet Hummus, Feta Cheese, Alfalfa Sprouts
- Sashimi Lollipops - Tuna, Salmon, Hamachi, Shrimp
- Pan Seared Scallops - Maple Heirloom Carrot Puree, Champagne Beurre Blanc, Crispy Prosciutto
- Salads:
 - Farmers Market - Romaine & Kale Mix, Jicama, Mandarin Oranges, Seasonal Berries, Mango Stilton Cheese, Candy Pecans, Strawberry Lime Poppy Seed Vinaigrette
 - Signature - Romaine Lettuce, Tomato, Blue Cheese, Heart Of Palms, Cucumbers, Kalamata Olives, Artichokes, Pepperoncini's, Champagne Vinaigrette

ENTRÉES & SIDES:

- Spinach Tortellini - Pesto Cream, Baby Spinach, Heirloom Tomatoes, Artichokes, Parmesan Cheese
- Moroccan Spiced Chicken - Sautéed Chicken Breast, Israeli Couscous, Chermoula Sauce
- Seasonal Fish - Heirloom Cauliflower, Saffron Lemon Vinaigrette
- Herb Di Provence Prime Rib (Live Action) - Horseradish Cream, Au Jus, Atomic Horseradish
- Whipped Potatoes - Yukon Gold Potatoes
- Sautéed Garlic Haricot Vert - Lemon Olive Oil, Pearl Onions, Blistered Tomatoes
- Assorted Dinner Rolls

DESSERT:

- Assorted Mini Cheesecakes

Plated Dinners

15 Guest Minimum | 3-Course Dinner: \$105 Per Person
4-Course Dinner: \$115 Per Person Served | 2 Hour Maximum

Our House Trattoria Blend Coffee, Imported Teas & Fresh Baked Rolls Accompany Each Selection

APPETIZERS:

- Buffalo Chicken Empanada - Point Reyes Blue Cheese Sauce
- Grilled Shrimp Cocktail - Cucumber Relish, Avocado Aioli, Lime Caviar
- Maine Scallops - Heirloom Carrots Puree, Champagne Beurre Blanc, Crispy Prosciutto
- Seafood Cocktail - Gulf Shrimp, Lobster Tail, Crab, Cocktail Sauce, Mustard Sauce
- Saffron Poached Pear - Feta Cheese, Toasted Pistachios, Honey Balsamic Vinaigrette
- Wild Mushroom Ravioli - Homemade Ricotta Cheese, Chardonnay Cream Sauce
- Braised Short Rib Ravioli - Heirloom Root Vegetables, Bordelaise Sauce
- Three Pepper Crusted Tuna - Fennel, Cucumber, Radish, Meyer Lemon Aioli
- Seasonal Risotto - Chef's Creation

SALAD:

- Caesar - Romaine Lettuce, Parmesan, Traditional Dressing
- Mixed Green - Tomato, Cucumber, Endive, Jicama, Lemon-Poppy Vinaigrette
- Caprese - Vine Ripe Tomato, Mozzarella Cheese, Charred Balsamic Red Onions, Frisée, Pesto
- Wedge - Applewood Smoked Bacon, Tomato, Egg Whites, Egg Yolk, Upper Ranch, Evoo
- Farmers Market - Mixed Greens, Mango-Ginger Stilton, Prosciutto, Spiced Cashews, Raspberries, Honey Apple Cider Vinaigrette
- Field Greens Seasonal
 - Spring: Spring Greens, Heirloom Tomatoes, Watermelon Radish, Shaved Pecorino Cheese, Sweet Basil Vinaigrette
 - Summer: Summer Greens, Grilled Peaches; Candy Cashew, Burrata Cheese, White Balsamic Vinaigrette
 - Fall/Winter: Mixed Greens Sliced Apples, Caramel Walnut, Dry Cranberries, Honey-Mustard Vinaigrette, Goat Cheese Crostini

ENTRÉES:

- Mary's Farms Airline Chicken Breast - Yukon Gold Potatoes, Baby Carrots, Chicken Osso Buco Sauce
- Pan-Seared Portobello Steak - Blistered Tomatoes, Grilled Asparagus, Seasonal Mushrooms, Chimichurri
- Fire-Roasted Poblano Peppers - Corn Quinoa, Grilled Seasonal Vegetables
- Filet Mignon - Potato Au Gratin, Haricot Vert, Roasted Tomato Demi | Additional \$8
- Surf & Turf - Filet Mignon, Crab Cake, Blood Orange Aioli, Red Wine Demi | Additional \$15
- Prime Surf & Turf - Prime Filet Mignon, Lobster, Wild Mushroom Demi, Truffle Essence, Asparagus Tips | Additional \$25
- Salmon - Braised Baby Fennel, Artichoke, Fingerling Potatoes, Tamarind Sauce
- Seasonal Fresh Fish - Lentils, Roasted Cipolini Onion, Roasted Brussels Sprouts, Pickled Red Cabbage
- Rib-Eye - Pan-Roasted Peruvian Potatoes, Seasonal Vegetables, Crispy Shallot, Demi
- Roasted Cauliflower - Chickpea Coulis, Heirloom Tomatoes, Avocado Sauce
- Couscous Cauliflower - Heirloom Cauliflower, Roasted Tomato, Portobello Steak, Aged Balsamic

DESSERTS & PASTRIES:

- Chocolate Marquis - Seasonal Fruit, Compote
- Seasonal Fruit Tarte Tatin - Vanilla Cream, Carmel Rum
- Pink Lemonade Tart - Caramelized Meringue
- Peanut Butter Jelly Semifreddo - Seasonal Fruit Compote
- White Chocolate Pistachio - Raspberry Mouse Terrine
- Tiramisu - Mocha Mascarpone Mousse, Cappuccino Sauce
- New York Cheesecake - Seasonal Fruit With Choice Sauce (Raspberry, Chocolate, Carmel Rum)
- Vegan Dessert - Seasonal Berries, Grand Marnier, Dark Chocolate Sauce
- Angel Food Strawberry Shortcake
- Orange Creamsicle Panna Cotta
- Crème Brûlée
- Seasonal Fresh Fruit



The Bar



The Bar Menu

1 Bartender Per 100 Guests | \$300 Bartender Fee
4 Hour Minimum | \$50 Additional Per Hour Per Bartender

Shots & Champagne Not Included | Brands Are Subject To Change

*Based On Availability.

BEER & WINE PACKAGE

WINE

(*ADDITIONAL VARIETALS MAY BE REQUESTED)

- House Cabernet Sauvignon
- House Chardonnay

BEER

- Budweiser
- Bud Light
- Bud Light Seltzers
- Voodoo Ranger Juicy Hazy Ipa
- Michelob Ultra
- Corona
- Heineken
- Mango Cart
- Space Dust Ipa
- Big Dog Las Vegas
- Modelo
- Heineken 0.0

*A SELECTION OF LOCAL BREWERIES AVAILABLE

ASSORTED SODAS, JUICES, RED BULL & BOTTLED WATER

- One Hour - **\$30 Per Person**
- Two Hours - **\$35 Per Person**
- Three Hours - **\$40 Per Person**
- Four Hours - **\$45 Per Person**
- Five Hours - **\$50 Per Person**

*CHAMPAGNE FOR AN ADDITIONAL \$15 PER PERSON

CALL BAR PACKAGE

WINE

(*ADDITIONAL VARIETALS MAY BE REQUESTED)

- House Cabernet Sauvignon
- House Chardonnay

BEER

- Budweiser
- Bud Light
- Bud Light Seltzers
- Voodoo Ranger Juicy Hazy Ipa
- Michelob Ultra
- Corona
- Heineken
- Mango Cart
- Space Dust Ipa
- Big Dog Las Vegas
- Modelo
- Heineken 0.0

*A SELECTION OF LOCAL BREWERIES AVAILABLE

VODKA

- Tito's

RUM

- Captain & Malibu

GIN

- Beefeater

SCOTCH

- Dewar's

WHISKEY/BOURBON

- Jack Daniel's

TEQUILA

- Hornito's

ASSORTED SODAS, JUICES, RED BULL & BOTTLED WATER

- One Hour - **\$40 Per Person**
- Two Hours - **\$45 Per Person**
- Three Hours - **\$50 Per Person**
- Four Hours - **\$55 Per Person**
- Five Hours - **\$60 Per Person**

*CHAMPAGNE FOR AN ADDITIONAL \$15 PER PERSON

PREMIUM BAR PACKAGE

WINE

(*ADDITIONAL VARIETALS MAY BE REQUESTED)

- House Cabernet Sauvignon
- House Chardonnay

BEER

- Budweiser
- Bud Light
- Bud Light Seltzers
- Voodoo Ranger Juicy Hazy Ipa
- Michelob Ultra
- Corona
- Heineken
- Mango Cart
- Space Dust Ipa
- Big Dog Las Vegas
- Modelo
- Heineken 0.0

*A SELECTION OF LOCAL BREWERIES AVAILABLE

VODKA

- Ketel One & Ketel One Botanicals
- Tito's

RUM

- Mount Gay Eclipse

GIN

- Bombay Sapphire

SCOTCH

- Jw Black
- Monkey Shoulder

WHISKEY/BOURBON

- Crown Royal
- Jameson
- Makers Mark

TEQUILA

- Comisario Blanco
- Comisario Anejo
- Comisario Resposado

COGNAC

- Remy 1738

ASSORTED SODAS, JUICES, RED BULL & BOTTLED WATER

- One Hour - **\$50 Per Person**
- Two Hours - **\$55 Per Person**
- Three Hours - **\$60 Per Person**
- Four Hours - **\$65 Per Person**
- Five Hours - **\$70 Per Person**

*CHAMPAGNE FOR AN ADDITIONAL \$15 PER PERSON



The Bar Menu Cont.

1 Bartender Per 100 Guests | \$300 Bartender Fee
4 Hour Minimum | \$50 Additional Per Hour Per Bartender

Shots & Champagne Not Included | Brands Are Subject To Change

*Based On Availability.

ULTRA PREMIUM BAR PACKAGE

WINE

(*ADDITIONAL VARIETALS MAY BE REQUESTED)

- House Cabernet Sauvignon
- House Chardonnay

BEER

- Budweiser
- Bud Light
- Bud Light Seltzers
- Nutrl Seltzers
- Michelob Ultra
- Corona
- Heineken
- Mango Cart
- Space Dust Ipa
- Big Dog Las Vegas
- Modelo
- Heineken 0.0

*A SELECTION OF LOCAL BREWERIES AVAILABLE

VODKA

- Belvedere
- Goose & Goose Flavors

RUM

- Mount Gay Black Barrell

GIN

- Botanist
- Hendrick's

SCOTCH

- Glenlivet 12
- Balvenie 12

WHISKEY/BOURBON

- Woodford
- Toki
- Basil Hayden

TEQUILA

- Casamigos Blanco
- Casamigos Anejo
- Casamigos Resposado

COGNAC

- Remy Vsop

ASSORTED SODAS, JUICES, RED BULL & BOTTLED WATER

- One Hour - **\$60 Per Person**
- Two Hours - **\$65 Per Person**
- Three Hours - **\$70 Per Person**
- Four Hours - **\$75 Per Person**
- Five Hours - **\$80 Per Person**

*CHAMPAGNE FOR AN ADDITIONAL \$15 PER PERSON

HOSTED CONSUMPTION BAR

- Call Brands - **\$11 Per Drink**
- Premium Brands - **\$13 Per Drink**
- Ultra Premium Brands - **\$15 Per Drink**
- House Wine - **\$10 Each Glass**
- Imported Beer - **\$10 Per Bottle**
- Domestic Beer - **\$9 Per Bottle**
- Fruit Juices - **\$6 Per Drink**
- Soft Drinks - **\$6 Per Drink**
- Palms Bottled Water - **\$6 Per Bottle**
- Smart Water - **\$8 Per Bottle**
- Topo Chico - **\$8 Per Drink**
- Red Bull - **\$8 Per Drink**

CASH BAR

- Call Brands - **\$13 Per Drink**
- Premium Brands - **\$15 Per Drink**
- Ultra Premium Brands - **\$17 Per Drink**
- House Wine - **\$12 Each Glass**
- Imported Beer - **\$12 Per Bottle**
- Domestic Beer - **\$11 Per Bottle**
- Fruit Juices - **\$8 Per Drink**
- Soft Drinks - **\$8 Per Drink**
- Palms Bottled Water - **\$6 Per Bottle**
- Smart Water - **\$10 Per Bottle**
- Topo Chico - **\$10 Per Drink**
- Red Bull - **\$10 Per Drink**

The Bar Menu Cont.

1 Bartender Per 100 Guests | \$300 Bartender Fee
4 Hour Minimum | \$50 Additional Per Hour Per Bartender

Shots & Champagne Not Included | Brands Are Subject To Change

*Based On Availability.

CHAMPAGNE & WINE MENU

(**PLEASE INQUIRE ABOUT AVAILABILITY AND PRICING)

CHAMPAGNE & SPARKLING WINE

- Nv Domaine Chandon Brut
- Nv Mumm Rose
- Nv Perrier-Jouët, Grand Brut Cuvée Speciale, Epernay, France
- Nv Veuve Clicquot, Yellow Label, Reims, France
- Nv Perrier-Jouët, Blason Rosé, Epernay, France
- Nv Veuve Clicquot Rosé, Pink Label, Reims, France
- 2013 Perrier-Jouët, Fleur De Champagne, Epernay, France
- 1998 Veuve Clicquot, La Grande Dame, Reims, France
- 2002 Dom Pérignon, Moët Et Chandon, Epernay, France
- 2002 Cristal, Louis Roederer, Reims, France

CHARDONNAY

- 2019 Mantanzas Creek, Sonoma \$50
- 2020 San Simeon, Paso Robles, \$55
- 2019 Landmark Overlook, Russian River, \$55
- 2018 Davis Bynum, Russian River West, \$60
- 2018 Brewer Clifton, Santa Rita Hills, \$70
- 2020, Flowers, Sonoma Coast, \$80
- 2020 Patz & Hall, Sonoma Coast, \$80
- 2020 Grgich Hill, Napa, \$85
- 2017 Long Meadow Ranch, Anderson Valley, \$90
- 2019 Jordan, Sonoma, \$90
- 2020 Far Niente, Napa \$120

OTHER WHITE WINE

- 2020, San Simeon, Sauvignon Blanc, Paso Robles, \$40
- 2020 Hall, Sauvignon Blanc, Knights Valley \$45
- 2021 Honig, Sauvignon Blanc, Rutherford, \$40
- 2021 Craggy Range, Sauvignon Blanc, New Zealand, \$55
- 2020 Robert Weil Kabinett, Riesling, Mosel, Germany \$50
- 2020 Dr Loosen Dr. L, Riesling, Germany \$42
- 2020 Conundrum, White Wine, Napa \$60
- 2018 Maddalena, Pinot Grigio, Paso Robles, \$40
- 2017 Terlato, Pinot Grigio, Fiuli-Venezia Giulia, Italy \$55
- 2020 Elena Watch Vigna Castel Ringberg, Pinot Grigio, Italy, \$70





The Bar Menu Cont.

**1 Bartender Per 100 Guests | \$300 Bartender Fee
4 Hour Minimum | \$50 Additional Per Hour Per Bartender**

Shots & Champagne Not Included | Brands Are Subject To Change

*Based On Availability.

CHAMPAGNE & WINE MENU

(**PLEASE INQUIRE ABOUT AVAILABILITY AND PRICING)

PINOT NOIR

- 2019 San Simeon, Monterey, \$50
- 2018 Davis Bynum, Jane's Vineyard, \$70
- 2020 Purple Hands Lone Oak, Oregon, \$70
- 2018 Artesa, Carneros, \$75
- 2020 Flowers, Sonoma Coast, \$75
- 2019 Bergstrom Cumberland Reserve, Willamette Valley, \$90
- 2019 Twomey Cellars By Silver Oak, Anderson Valley, \$120

MERLOT

- 2019 San Simeon, Paso Robles, \$55
- 2018 Rodney Strong, Sonoma, \$65
- 2019 Emmolo, Napa, \$75
- 2018 Freemark Abbey, Napa, \$75
- 2018 Stags Leap Winery, Napa, \$75
- 2016 Roth, Alexander Valley, \$75
- 2019 Duckhorn, Napa, \$125
- 2019 Pride Mountain Vineyards, North Coast, \$130

CABERNET SAUVIGNON

- 2019 Franciscan, Oakville Estate, \$65
- 2019 San Simeon Estate Reserve, Paso Robles, \$75
- 2018 Canvasback Red Mountain, Washington, \$75
- 2018 Bella Union By Far Niente, Napa \$90
- 2019 Stag's Leap Winery, Napa, \$95
- 2017 Jordan, Sonoma, \$110
- 2019 San Simeon Storm Watch, Paso Robles, \$110
- 2018 Silver Oak, Alexander Valley, \$160
- 2018 Chimney Rock, Stag's Leap District, Napa, \$175
- 2019 Cakebread, Rutherford, \$175
- 2019 Nickel & Nickel, Napa, \$180
- 2020 Caymus, Napa, \$180
- 2019 Joseph Phelps, Napa \$180
- 2016 Mt. Brave, Mt. Veeder, Napa, \$180
- 2017 Silver Oak, Napa, \$260

The Bar Menu Cont.

1 Bartender Per 100 Guests | \$300 Bartender Fee
4 Hour Minimum | \$50 Additional Per Hour Per Bartender

Shots & Champagne Not Included | Brands Are Subject To Change

HOSPITALITY (IN SUITE) EVENTS

MIXERS ARE NOT INCLUDED ADDITIONAL
BRANDS AVAILABLE FOR SUITE EVENTS UPON REQUEST

VODKA

- Tito's \$250
- Ketel One (All Flavors) \$275
- Grey Goose (All Flavors) \$300

GIN

- Bombay Sapphire \$250
- Hendrick's \$275
- Botanist \$275

WHISKEY

- Jack Daniels \$250
- Crown Royal \$275
- Jameson \$275
- Toki \$300
- Woodford Reserve \$325
- Basil Hayden \$325

SCOTCH

- Dewar's \$250
- Johnnie Walker Black \$300
- Monkey Shoulder \$300
- Balvenie 12 Year \$350
- Johnnie Walker Blue \$550

TEQUILA

- Comisario Blanco \$275
- Comisario Respado \$325
- Comisario Anejo \$375
- Casamigos Blanco \$300
- Casamigos Respado \$350
- Casamigos Anejo \$400

RUM

- Captain Morgan \$250
- Mount Gay Eclipse \$275
- Mount Gay Black Barrel \$300

COGNAC

- REMY 1738 \$375
- REMY VSOP \$425
- REMY XO \$575

PALMS.