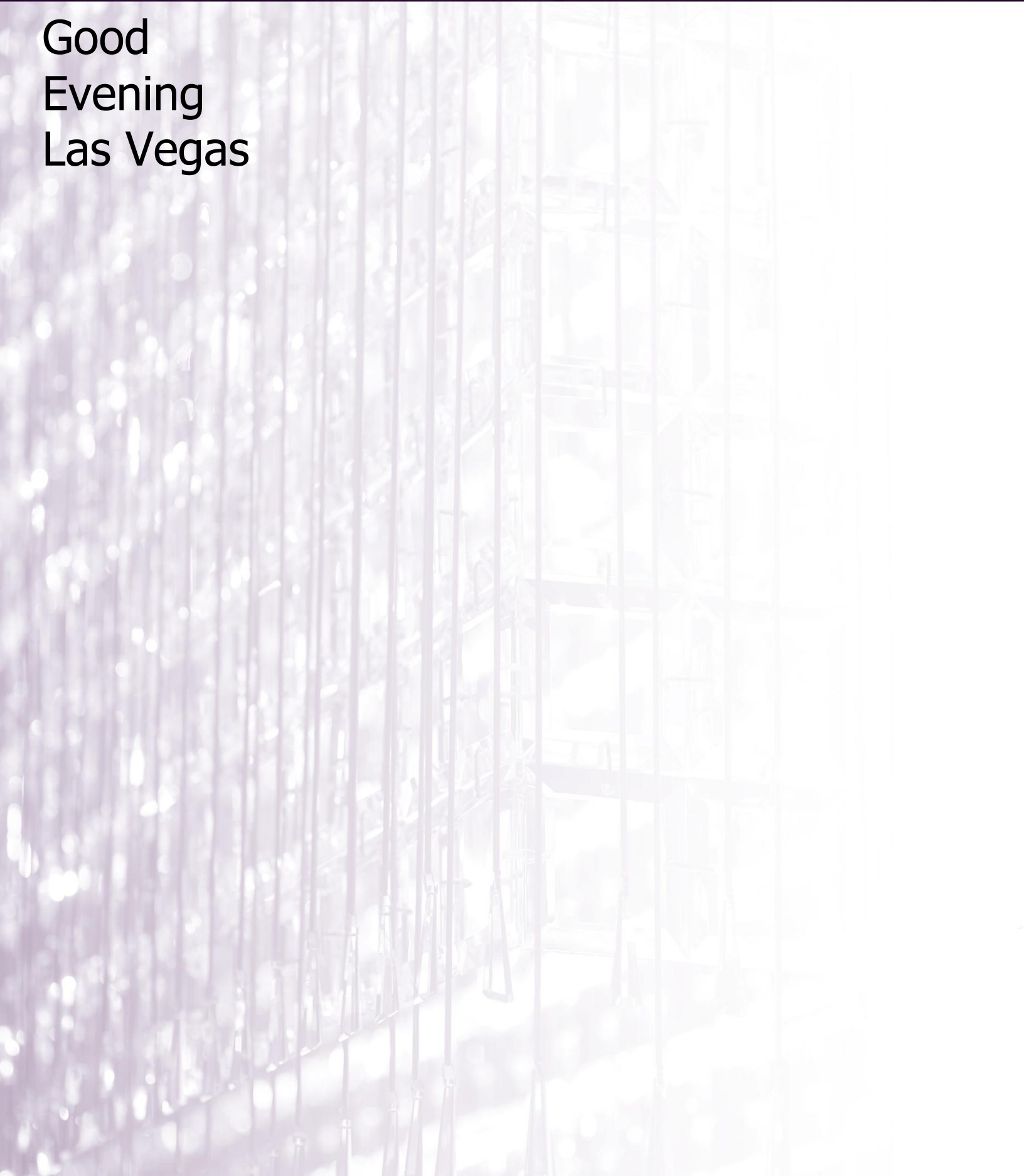


Good Evening Las Vegas



Winter Plated Dinner

Soups

Poured Tableside

Potato Soup, Chorizo, Pecans, Horseradish Cream
White Bean Velouté, Maple Rosemary Glazed Pork Belly, Fried Sage
Butternut Squash Soup, Duck Confit, Ginger Cream, Cinnamon Oil
Celery Root and Apple Soup, Herb Cream, Smoked Prawn, Paprika Oil
Duck Consume, Wild Mushroom Ravioli, Cognac Syrup
Lobster Bisque, Lobster Pot Sticker, Brandy Cream
Miso Soup, Tofu, Wakame, Scallions

Salads

Roasted Root Vegetables, Pumpkin-Goat Cheese Tart, Mixed Greens, Truffle Vinaigrette
Wild Mushroom Tart, Baby Spinach, Maytag Blue Cheese, Champagne-Apple Dressing
Roasted Beet, Goat Cheese Tower, Peppery Greens, Shallot Vinaigrette
Jumbo Crab Salad, Tomato, Scallions, Lemon, Daikon Radish, Wasabi and Apple Dressing
Fingerling Potato Salad, Frisée, Winter Mushrooms, Truffle Vinaigrette

Appetizers

Pumpkin Risotto, Sautéed Wild Mushrooms, Toasted Pumpkin Seeds, Port Syrup
Peppered Venison Loin, Fennel Slaw, Quince Jam
Five-Spice Pork Belly, Sweet and Sour Lentils, Apple Slaw
"72-Hour" Short Rib, Edamame Puree, Soy Mustard Butter
Rosemary Baked Chatham Cod, Yukon Gold Potato Purée, Serrano Ham Herb Sauce
"All-Day Veal Cheek", Gorgonzola Polenta, Crispy Barbecue Onions, Jus

Entrées

All Plates Served with Chef's Selection of Seasonal Vegetables

Miso-Marinated Black Cod, Baby Peppers, Edamame Purée, Ginger Sauce
Wild Mushroom Crusted Halibut, Creamed Leeks, Preserved Lemon Oil, Bordelaise Sauce
Rosemary-Seared Red Snapper, Smoked Polenta, Crispy Brussel Sprouts, Sauce Romesco
Lightly Smoked Arctic Char, Lentils and Benton Ham Ragout, Banyuls Vinegar Demi
Lacquered Free Range Chicken Breast, Champagne and Celery Root Risotto, Celery Root Slaw, Jus
Herb-Seared Free Range Chicken Breast, Smoked Potato Purée, Lardon, Carrots, Pearl Onions
Citrus Marinated Free Range Chicken Breast, Cranberry and Pumpkin Ravioli, Spiced Jus
Berkshire Pork Tenderloin, Shank Croquette, Garlic Herb Polenta, Grilled Asparagus, Apple Jus
Pasture-Raised Veal Loin, Smoked Beet Purée, Goat Cheese and Eggplant Manicotti, Jus

Entrées continued...

Filet of Beef, Moroccan Spiced Risotto with Golden Raisins, Marinated Olives, Pistachio, Date Jus
Herb-Seared Filet of Beef, Salsify Purée, Roasted King Oyster Mushroom, Tamarind-Mustard Jus
Seared Filet of Beef, Roasted Fingerling Potatoes, Wild Mushroom Ragout, Basil Scented Demi
Coffee Dusted Filet of Beef, Roquefort and Pumpkin Tart, Dried Cherry Jus
Herb Roasted Filet of Beef, Charmula-Spiced Shrimp, Olive Oil-Smashed Potato, Cardamom Jus
Pan Roasted Petite Filet of Beef, Butter Poached Lobster,
Vanilla Sweet Potato, Cinnamon Spiced Lobster Bordelaise **Additional \$15**
Roasted Veal Chop, Chanterelle Mushroom Ragout, Rosemary Polenta, Chianti Jus **Additional \$15**
Grilled Black Angus New York Strip, Lobster Fondue, Saffron Israeli Couscous, Jus **Additional \$15**

Desserts

Chocolate Delice, Passion Fruit Cremeux , Chocolate Glacage
Kalamansi Panna Cotta, Strawberry Gel, White Chocolate Sauce
Hazelnut-Crusted Chocolate Tartuffo, Amareno Cherries
10 Cane Rhum Baba, Almond Tuille, Mango Foam
Mascarpone Mousse, Espresso Savoirdi Biscuits, Raspberry Pulp
Milk Chocolate Tower, Vanilla Cremeux, Caramel Glaze

**Plated Dinners include a one hour Oriental bar with choice of four hors d' oeuvres from our cold and warm specialties followed by a three or four course meal
Wine will be charged on consumption during dinner**

**All selections are served with Artisanal Breads
Fresh Brewed Coffee, Selection of Teas**

**To further enhance your meal you may choose from our
Special Selections...**

The price of your meal is determined based on your entrée selection

Additional Dinner Enhancements

Amuse

Chilled Celery Root Soup, Smoked Sturgeon, Herb Cream
Smoked Salmon, Rice Crisp, Chives, Preserved Lemon, Herbs
Baked Potato Mousse, Scallion Oil, Cheddar Pudding
Citrus Brushed Lobster, Coconut Gelée, Curry Cream
Beef Tataki, Asian Pear Salad, Ponzu Emulsion
Oil-Poached Panama Bay Shrimp, Smoked Mushroom Cream
Crab-Stuffed Japanese White Shrimp, Rice, Soy Caramel
Herb Seared Venison, Potato Salad, Cranberry Jam
Foie Gras Terrine, Japanese Barbecued Eel, Eel Sauce
Oil-Poached Panama Bay Shrimp, Smoked Mushroom Cream

Intermezzo

Reisling-Thyme Sorbet
Muscat & Pomegranate Sorbet
Orange Strawberry Sorbet
Chocolate Port Wine Sorbet
Limon Rosemary Sorbet
Raspberry Lavender Sorbet

Pre-Dessert

Sake Gelée, Cassis Puree
Peanut Butter Pot du Cream, Grape Gelée
Popcorn Pot du Crème, Salted Carmel Glaze
Mandarin Panna Cotta, Blood Orange Reduction

Composed Cheese Course

Fiscalini Banded Cheddar (Cow's Milk, California), Date Purée, Herb Toast
Boucheron (Goat's Milk, France), Toasted Baguette, Pomegranate Vinaigrette
Bonne Bouche (Goat's Milk, Vermont), Toasted Brioche, Apple Jam, Smoked Almonds
Alsatian Munster (Cow's Milk, France), Pumpkin Bread, Quince Jam
Blue de la Roche (Cow's Milk, France), Ginger Bread Toast, Vanilla-Compressed Kiwi
Seasonal Fruits and Cheese

Winter Buffet Dinner

All Dinner Buffets Served with Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

Soups

(choice of one)

Butternut Squash Bisque, Wild Mushrooms, Sherry Cream
Pumpkin Bisque, Crab Fritters, Cinnamon Cream
Lobster Bisque, Lobster Dumpling, Brandy Cream
Winter Potato Soup, Wasabi Oil, Shrimp Dumpling

Salads

(choice of three)

Winter Greens, Roasted Red and Golden Beets, Bacon and Sherry Dressing
Roasted Fennel, Limestone Lettuce, Citrus, Goats Cheese
Frisée, Radicchio, Duck Confit, Gorgonzola Cheese, Croutons, Sherry Vinaigrette
House Smoked Salmon, Tomato, Eggs, Capers, Mustard Cream
Roast Chicken and Chinese Noodle Salad, Watercress, Orange, Honey Mustard
Romaine Hearts, Parmesan Cheese, White Anchovies, Caesar Dressing
Citrus Caramelized Endive, Petite Greens, Goats Cheese, Thyme Vinaigrette
Grilled Asparagus, Serrano Ham, Roquefort, Baby Iceberg, Bacon Vinaigrette
Thai Beef Salad

Entrées

Served With Woked Mediterranean Vegetables

(choice of three)

Penne Pasta Arrabbiata, Italian Sausage, Sun Dried Tomatoes
Seared Snapper, Garlic Kailan, Little Neck Clam Sauce
Tapenade and Tomato Baked Cod, Warm Tomato Vinaigrette
Herb Seared Salmon, Buttered Artichokes, Bouillabaisse Sauce
Half Roasted Cornish Game Hens, Rosemary Polenta, Lemon Caper Cream Sauce
Herb Chicken, Fried Rice, Soy Truffle Sauce
Slow Roasted Pork Belly Red Wine Risotto, Port Syrup Drizzle
Smoked Pork Loin, Loaded Grits, Maple Mustard Sauce
"72" Hour Short Rib, Smoked Whipped Potatoes, Garlic Jam
Petite Korean Marinated Filet, Sesame and Ginger Cellophane Noodles, Kung Pao Sauce
Petit Oven Roasted Filet, Herb Dusted Shrimp, Poached Pear, Brie Cheese
Petite Seared Filet, Rosemary-Olive Oil Smashed Potatoes, Port Sauce

We are here to completely delight and satisfy you, our guest. Please allow us to work with you to design the ideal Winter menu. We request also that you advise us on any dietary requirements or allergies so we can accommodate your individual needs.

Winter Buffet Dinner continued

Desserts

Mocha Opera Gateaux
Ganache Flourless Chocolate Cake
Strawberry Shortcake Verrine
Cheesecake with Season Fruit Compote
Thick Chocolate Martini Short with Chocolate Pearls
Pistachio Opera Cake
Hazelnut Daquoise Marzipan
Café Mocha Pot de Crème
Tahitian Brulee
Variety of Macaroons

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Reception Passed Specialties Chilled "Bruschettas"

Curried Tamarind Prawn on Crisp Flat Bread with Coriander Chutney
Smoked Salmon on Crisp Potato Pancake with Avocado Cream and Cilantro
Endive Marmalade on Polenta Crouton
Wild Mushroom Crostini with Parmesan Reggiano
Farmhouse Brie with Pumpkin Jam on Brioche
Foie Gras Mousse and Serrano Ham Crostini with Sherry Syrup
Smoked Salmon, Cucumber, Dill, Preserved Lemon, Rice Crisps

"On The Pipette"

Frozen Melon on Blue Coconut Pipette
Blackened Shrimp, Tropical Explosion on Pipette
Seared Tuna, Cucumber Yuzu Juice on Pipette
Poached Lobster, Pomegranate Sweet and Sour on Pipette

"In the Spoon"

Ceviche of Scallop, Shrimp, Lobster with Cilantro and Red Onion
Chilled Chicken Tikka
Oyster in the Half Shell, Sweet and Sour Cucumber Granite
Marinated Artichoke Hearts, Crisp Shallots, Sage Vinaigrette
Chilled Mussels, Piperade, Chorizo
King Crab, Cucumber Gelée, Pomegranate Aioli

"Cones Aren't Just for Ice Cream"

Tuna Tartar with Yuzu and Tobiko Caviar
Bleu Cheese Mousse, with Poached Pear and Crushed Pistachios
Smoked Salmon Mousse and Dill Cream
Manchego Cheese Mousse, Quince Jam

Passed Specialties

Warm

"Pizzettas"

Barbecued Chicken with Red Onion and Cilantro
Chicken Alfredo with Spinach and Mushrooms
Prosciutto with Fresh Basil and Tomatoes
Spanish Chorizo with Artichokes and Kalamatas

"Bacon Wrapped"

Medjool Dates
Scallops
Jalapeno Stuffed with Barbecued Quail
Oysters "Rockefeller"

Crab Cakes

Asian Crab Cake with Siracha Aioli and Scallions
Crab "Mousse Cake" with Tomato Jam
Classic Maryland with Tobasco Cocktail

Spring Rolls

Cream Cheese and Chicken Spring Roll, Sweet Chili Aioli
Vegetable Spring Roll, Soy Ginger Emulsion
Shredded Duck and Foie, Plum Sauce

Dumplings

Pork and Shrimp Shui Mai
Shrimp Dumpling
Chicken Potsticker
Beef Potsticker

"Lollipops"

Scallop with Caper Remoulade
Seafood with Spicy Aioli
House Cured Mustard Roasted Bacon
Edamame Falafel with Spicy Sauce

Passed Specialties

Warm Continued...

"Satays"

Chicken with Thai Peanut Sauce
Beef with Ponzu Emulsion
Spanish Prawn with Piperade
Indian Lamb with Mint Chutney

"In The Chopstick"

Crisp Shitake Mushroom, Sesame Aioli
Roasted Angus Beef, Horseradish Cream
Tempura Lobster, Spicy Sauce

"Hot Sippers"

Lobster Bisque with Cognac Cream
Butternut Squash Soup with Gorgonzola Cream
Wild Mushroom Soup with Sherry Cream

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Winter Displayed Reception

Prices are Per Person

All Displays are prepared based on full guarantee of guests and are designed to last up to two hours

Each Display requires a minimum guarantee of 25 guests

Gourmet Cheese and Olive Display

Domestic and Imported Cheeses, House-Toasted Nuts, Dried Fruits, Selection of Marinated Olives
Quince Jam, Honey Comb, Artisanal Breads

Mediterranean Display

Hummus, Babaganoush, Tabbouli, Cucumber Tomato Salad
Olives, Warm Pita, Falafel

Chilled Seafood Display

Served with Cocktail Sauce, Chilled Miso-Mustard Sauce, Mignonette

Choice of three:

Poached Lobster Medallion, Gulf Shrimp, Oysters, Jumbo Prawns or King Crab Legs

Served with Cocktail Sauce, Chilled Miso-Mustard Sauce, Mignonette

Individual Salads

\$18 choice of two

\$22 choice of three

Chinese Chicken Salad, Marinated Noodles, Cashews, Crisp Wontons, Greens, Honey Mustard

Caesar Salad, Grilled Chicken, Romaine, Parmesan Cheese, Garlic Croutons

Jumbo Crab "Cobb", Blue Cheese Dressing

Greek Salad, Feta Cheese, Olives, Red Onion, Roasted Red Pepper, Cucumber, Greek Dressing

Salad Niçosie, Seared Tuna, Potato, Beans, Greens, Mustard Vinaigrette

Served Individually

Ultimate Antipasto Display

Beautifully Displayed, Genoa Salami, Italian Sopresetta, French Dry Cured Sausages, Serrano Ham

Marinated Goat Cheese, Country Breads and Artisanal Cheeses, Fire Roasted Vegetables, Infused

Oils Marinated Olives and Chef's Selection of Spreads

Sushi Display

Served with Wasabi, Pickled Ginger, Soy, Spicy Aioli

California Roll, Tuna Roll, Spicy Tuna Roll, Spicy Yellowtail Roll, Eel Cucumber Cream Cheese Roll

Cucumber Roll, Mandarin Octopus Roll with Black Olive Aioli, Pressed Mackerel, Vegetable Roll

Tuna Nigiri, Salmon Nigiri, Octopus Nigiri, Flounder Nigiri, Omelet Nigiri

Number of pieces based on 5 total pieces per person

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Action Reception Stations

All stations are prepared based on full guarantee of guests and are designed to last up to two hours and require one chef fee of \$175 unless otherwise stated
Each Station requires a minimum guarantee of 25 guests

Carving Station

Each Served With House Made Miso Brioche

Roasted Tenderloin of Beef, Peppercorn Sauce, Red Wine Demi
Berkshire Pork Loin, Pear and Golden Raisin Chutney, Mustard Jus
Smoke-Roasted Turkey Breast, Cranberry-Orange Chutney, Gravy
Prime Rib of Beef, English Horseradish Sauce, Jus
Cedar Planked Salmon, Szechuan Pomegranate Glaze
Roasted Rack of Lamb, Garlic Lamb "Jam"

Asian Crepe Station

Choice of Two Peking Duck, Short Rib, Five Spice Pork Belly or Crispy Mandarin Orange Chicken
Served on Scallion Crepe with Plum, Hoisen Sauce, Sambal Sauce and Crisp Asian Vegetables

72-Hour Short Rib Station

"Sous Vide" 72-Hour Shortribs"
Smoke Mashed Potatoes, Rosemary Jus

Risotto Station

Duck Confit and Burgundy Syrup Risotto
Saffron, Goat Cheese Risotto, Fresh Herbs, Parmesan, Goat Cheese and Scallions
(2) Chef fees of \$175 required for this station per fifty guests

Slider Station

Choose Two

Classic Angus Beef, Caramelized Onions
Blue Cheese Slider, Angus Beef
Crab Cake Slider, Spicy Aioli
Sausage Patty Slider, Peppers, Onions
Pulled Pork Slider, Barbecue
Chicken Fried Chicken Slider, Barbecue, Cole Slaw

Action Reception continued...

Comfort Station

Smoked Mac and Cheese, Tomato Jam
House Made Corn Dog Lollipops, Spicy Sauce
Baby Meat Loaf, Gravy, Roasted Autumn Mushrooms

Taqueria (Taco Stand)

Choice of Two:
Grilled Flank Steak, Grilled Marinated Chicken, Barbacoa (Pork) and Mahi Mahi
Served with Fire Roasted Salsa, Pickled Red Onions, Guacamole, Limes, Cilantro,
Tortillas, Crisp Tortilla Chips, Chorizo Queso, Frisee

Dessert Stations

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

Chocolate-Xhocolat-Ciocolate

Milk Chocolate Martini, Hot Xcholat Sips
Percentage Truffles

Chocolate Macaroons-Multiple Centers

Chocolate Verrines of Grand Cru

Chef fee of \$175 required for this station per fifty guests

Citrus Tree

Lemon Brulée, Yuzu Panna Cotta, Coconut Lemon Bar

Verrines of Key Lime, Grapefruit Honey, Blood Orange Fennel

Orange Macaroons-Multiple Centers

Baked Lemon Meringue

Cheese Quakes

Cheesecake Lolly, Orange Ricotta Tarts

Tiramisu Café Verrine

Strawberry Cream Cheese Verrine

Chocolate Macaroon Mascarpone

More Pudding Please

Bread 'n' Butter Apple Pudding

Sticky Date Pudding-Bourbon Hot Sauce

Jasmine Rice Pudding, White Chocolate Brioche Pudding

"Hanging Scales" Candy Bar

Mini M&M's, Good 'n' Plenty

Chocolate Chunks, Chocolate-Covered Almonds

Gummy Bear, Sour Patch Kids, Red, Black Licorice

Mac... Attack

Almond Macaroons-Fillings of Hazelnut, Amer Ganache

Orange Macaroons-Fillings of Mango, Vanilla Crème

Chocolate Macaroons-Fillings of Raspberry Cream, Chocolate, Coffee Ganache

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Dessert Stations continued...

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas

Chefs Selection of Mandarin Desserts

Variety of Eight of the Chefs Most Famous Items

Cupcakes

Red Velvet, German Chocolate, Lemon Meringue, Carrot

Amore Gelato

Fresh-Turned Gelatos from Our Amore Patisserie

Mini Waffle Cones

Chef fee of \$175 required for this station per fifty guests

Crêperie

Nutella, Banana

Fresh Berries, Tropical Fruit Cuts

Chef fee of \$175 required for this station per fifty guests

Concerto Opera Cakes

Classic Café Layers

Pistachio Crunch

Raspberry Lavender, Kirschwasser

Cocoa Cru, Chocolate Pop Rocks

Mandarin Oriental, Las Vegas BANQUET PREMIUM BAR SELECTIONS

Oriental Bar

Absolut Mandarin Vodka, Grey Goose Vodka
Hanger One Citron Vodka, SKYY Vodka
Bombay Sapphire Gin, Hendricks Gin
Crown Royal, Jack Daniels
Woodford Reserve, Glenlivet 12
Macallan 12, Chivas Regal 12 year
Johnny Walker Black
Bacardi Rum, Mount Gay Rum, Bacardi Limon Rum
Chinaco Verde Blanco Tequila, Patron Silver Tequila
Amstel Light, Corona, Heineken, New Belgium Fat Tire, Tsingtao
Edna Valley, Chardonnay, Edna Valley, USA
Hawk Crest, Cabernet Sauvignon, Napa Valley, USA
Estancia, Pinot Noir Monterey, USA
Matua Valley, Sauvignon Blanc, New Zealand, Auckland