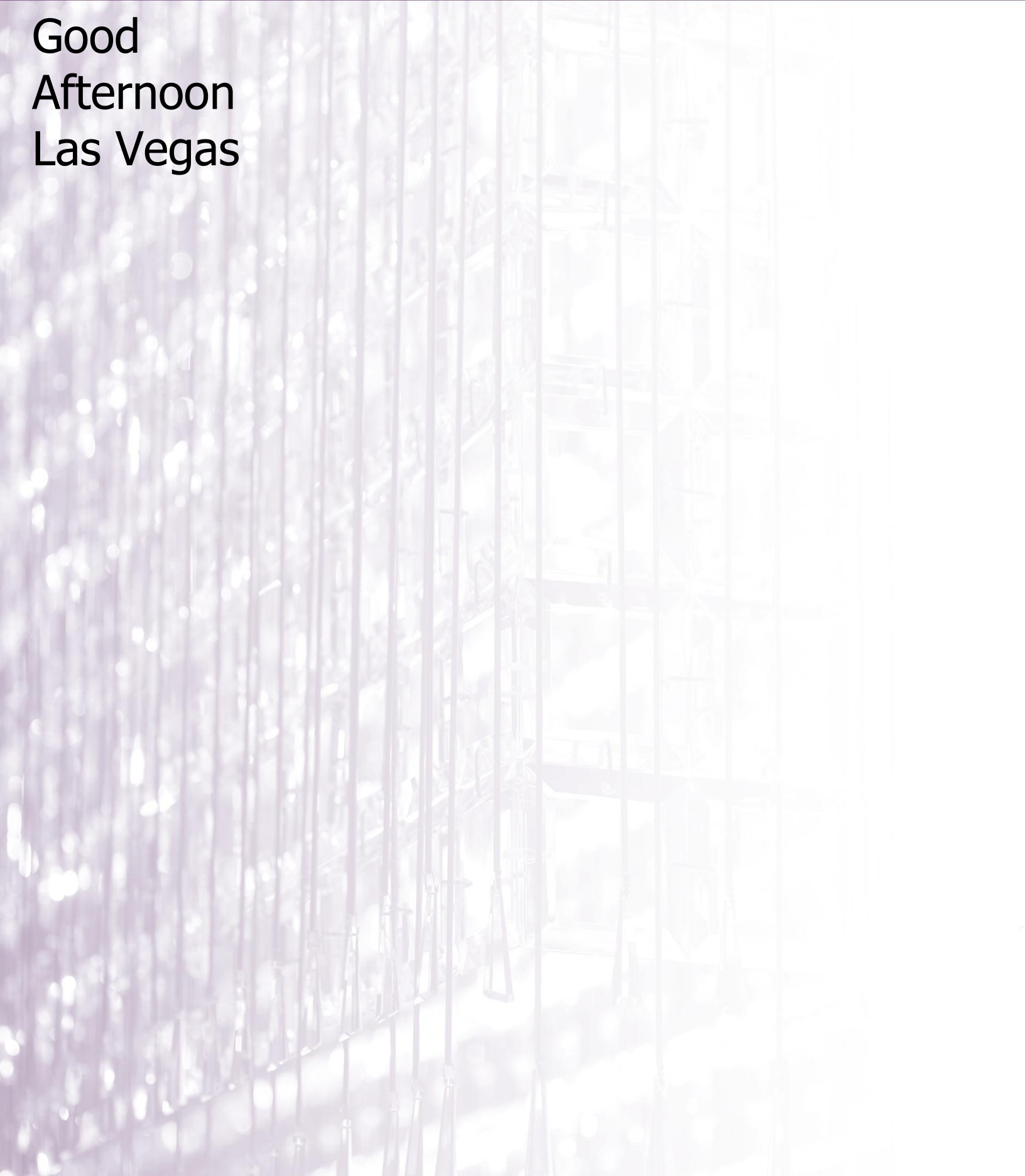


# Good Afternoon Las Vegas



## Lunch Buffet

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

### The American Deli

Creamy Baked Potato Soup Served with Bacon, Chives, Cheddar Cheese  
Baby Iceberg Wedges with Apple Wood Bacon, Bleu Cheese, Carrot Threads, Beet  
Threads, Buttermilk Ranch Dressing  
Spicy Potato Salad with Grilled Shrimp  
Mixed Greens with Condiments and Assorted Dressings

Home Style Fried Chicken  
Black Forest Ham, Smoked Turkey Breast, Pastrami, Genoa Salami  
American Cheese, Swiss Cheese, Pepper Jack Cheese  
Pickle Spears, Sliced Tomatoes, Bibb Lettuce  
Infused Olive Oils

Selection of Artisanal Breads  
Home Style Mini Tarts  
Apple Cinnamon, Pecan Maple, Strawberry Rhubarb & Citrus Meringue

### Taste of 'Cue

Texas Chili  
Cole Slaw  
Creamy Potato Salad  
Green Salad with Condiments and Assorted Dressings  
Watermelon Slices

Smoked Brisket with Chipotle Barbecue Sauce  
Barbecue Chicken (Includes Breast, Wing, Thigh, Leg)  
Smoked Sausage  
Molasses Baked Beans  
Buttered Corn on the Cob

Flourless Chocolate Cake  
Cheesecake & Berry Compote  
Peanut Butter Chocolate Cups  
Seasonal Fruit Panna Cotta

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

## **Taste of Italy**

Italian Wedding Soup

Caprese Salad with Balsamic Syrup

Romaine Hearts with Parmesan Reggiano, Prosciutto, Basil Vinaigrette

Mixed Greens with Artichokes, Pine Nuts, Feta, Olives, and

Roasted Peppers, Lemon Vinaigrette

Antipasto Salad

Chicken Picatta with Capers, Lemon, Potato Gnocchi, Parsley, Brown Butter

Penne Pasta, Bolognese, Parmesan Reggiano

Lemon and Artichoke Baked Cod with Herb Risotto, Basil Cream Sauce

Foccacia Bread, Olives, Infuse Olive Oils

Pistachio Tiramisu

Strawberry Panna Cotta

Nutella Chocolate Tart

## **Taste of Mexico**

Sopa Azteca with Chicken, Avocado

Tomatoes Marinated with Cilantro, Cumin, Chili, Lime, Queso Blanco

Frisee Salad with Shredded Duck Confit, Red Onion, Roasted Poblano, and

Cilantro Lime Dressing

Tortilla Chips, Guacamole, Sour Cream, Fire Roasted Salsa

Sliced Carne Asada with Peppers and Onions

Chicken Braised in Molé and Chocolate Spanish Rice

Burracho Beans

Warm Tortillas

Tres Leche Bread Pudding

Caramel Flan

Churros con Leche

## **Taste of Asia**

Chinese Hot and Sour Soup  
Rice Noodle Salad with Chinese Barbecue Pork  
Thai Beef Salad  
Asian Chicken Salad, Spinach, Asian Noodles, Cashews, Mandarin Oranges,  
Honey Mustard Dressing  
Shrimp Chips, Wonton Chips, Miso Mustard Dip

Steamed Pork and Shrimp Shui Mai, and Steamed Shrimp Dumplings  
Jasmine Rice  
Szechwan Chicken  
Shrimp Fried Rice  
Grilled Petite Tenderloin with Thai Steak Sauce

Melon and Tapioca Pearls, Coconut Soup  
Mango-Brulée Tart  
Pineapple Vanilla Cobbler

## **Taste of New Orleans**

Bayou Seafood Gumbo  
Cajun Pasta Salad with Roasted Peppers, Olives  
Spinach with Spicy Pecans, Goat Cheese, Orange Vinaigrette  
Creole Potato Salad (Andouille, Red Onions, Tobasco Aioli)

Chicken Etouffe  
Blackened Tilapia with Crab Picatta and Dirty Rice  
Seared Pork Medallions with Green Bean Casserole  
Andouille Shepherd's Pie

Banana Fosters Verrine  
Café Opera Cake  
Bourbon Pecan Bread Pudding

## On the Run Lunch Buffet

### Soups

#### Choose One

Chef's Daily Soup Inspiration  
Seasonal Soup Inspiration  
Creamy Baked Potato Soup Served with Bacon, Chives, Cheddar Cheese  
Sopa Azteca with Chicken, Avocado  
Italian Wedding Soup  
Roasted Red Pepper Soup with Focaccia Croutons  
Spicy Tomato Basil  
Minestrone

### Salads

#### Choose Two

California Cobb, Mustard Vinaigrette  
Chicken Caesar Salad, Garlic Croutons, Caesar Dressing  
Mixed Greens, Condiments, Assorted Dressings  
Pasta Salad with Grilled Vegetables and Red Pepper Dressing  
Spicy Potato Salad  
Spinach Salad with Asian Noodles, Cashews, Mandarin Oranges,  
A Honey Mustard Dressing

### Gourmet Sandwiches and Wraps

#### Choose Two

**Honey Mustard Baked Chicken**, Spinach, Tomato, Red Onions, Chipotle Aioli, in a Tortilla  
**Blackened Chicken**, Bibb Lettuce, Red Onions, Tomato, Tobasco Aioli, on a Brioche Hoagie  
**Genoa Salami**, Provolone, Sundried Tomatoes, Romaine, Basil Aioli, Focaccia  
**Black Forest Ham**, Brie Cheese, Arugula, Apple Jam, Croissant  
**The Club** - Lettuce, Tomato, Bacon, Turkey, Swiss, Avocado, Mayonnaise on a Wheat Bread  
**Roast Beef Hero** - Lettuce, Tomato, Roasted Peppers, Olives, Horseradish Aioli on a Brioche Hoagie  
**Veggie Wrap** - Moroccan Cous Cous, Grilled Vegetables, Spinach, Spicy Aioli in a Tortilla

### Selection of Mini Pastries

#### Choose Three

Verrine of: Mango-Passion, Green Apple Crumble or Yuzu Lime Crema  
Tartlette of: Café Ganache, Macadamia Caramel Nut or Forest Berries  
Square of: Brownie, Fudge Brownie or Pecan Blondie

## Build Your Own Lunch Buffet

### Soups

#### Choose One

Chef's Daily Soup Inspiration  
Seasonal Soup Inspiration  
Creamy Baked Potato Soup Served with Bacon, Chives, Cheddar Cheese  
Sopa Azteca with Chicken, Avocado  
Italian Wedding Soup  
Roasted Red Pepper Soup with Focaccia Croutons  
Tuscan White Bean Soup with Ham and Parmesan  
Spicy Tomato Basil  
Minestrone

### Salads

#### Choose Three

California Cobb, Mustard Vinaigrette  
Chicken Caesar Salad, Garlic Croutons, Caesar Dressing  
Mixed Greens, Condiments, Assorted Dressings  
Pasta Salad with Grilled Vegetables and Red Pepper Dressing  
Spicy Potato Salad  
Spinach Salad with Asian Noodles, Cashews, Mandarin Oranges, Honey Mustard Dressing  
Baby Iceberg Wedges with Apple Wood Bacon, Bleu Cheese, Carrot Threads, Beet Threads,  
Buttermilk Ranch Dressing

### Entrée

#### Choose Three

Herb Stuffed Portabello Mushrooms, Cous Cous, Tarragon Oil  
Tandoori Chicken, Basmati Rice  
Seared Free Range Chicken, Olive Oil Potatoes, Carrot, Mushrooms, Red Wine Jus  
Roasted Free Range Chicken, Horseradish-Bacon Potatoes, Mustard Sauce  
Rosemary Baked Cod, Herb Risotto, Lemon Capers Sauce  
Seared Grouper, Jasmine Rice, Thai Red Curry Sauce  
Banana Leaf Steamed Snapper, Garlic and Ginger Shitake, Sticky Rice  
Broiled Flat Iron Steak, Chimichurri Red Skin Potatoes  
Barbecued Pork Loin, Rosemary Gorgonzola Polenta, Jus  
Braised Short Ribs, Roasted Fingerling Potatoes, Red Wine Demi  
Boursin-Crusted Petit Filet, Smoked Whipped Potatoes, Date Jus

## **Selection of Mini Pastries**

**Choose Three**

- Chocolate Pot de Crème
- Assortment of Macaroons
- Verrines of Strawberry or Mango
- Chocolate Flourless Cake
- Raspberry Tarts

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## Plated Lunch

### Soups

Chef's Daily Soup Inspiration  
Seasonal Soup Inspiration  
Chinese Hot and Sour Soup  
Miso Soup with Wakame, Tofu, Jalapeno  
Creamy Baked Potato Soup, Bacon, Chives, Cheddar Cheese  
Spicy Tomato Basil  
Roasted Red Pepper Soup with Focaccia Croutons  
Minestrone

### Salads

**The Wedge** - Baby Iceberg, Bleu Cheese, Red Onion, Apple Wood Smoked Bacon,  
Baby Beet, Buttermilk Ranch  
**The Caesar** - Romaine Hearts, Parmesan Reggiano, White Anchovies, Caesar Dressing  
**The Spinach** - Baby Spinach, Roasted Wild Mushrooms, Asiago Cheese,  
Tomato Basil Bruschetta, Lemon Vinaigrette  
**The Caprese** - Fresh Buffalo Mozzarella, Heirloom Tomatoes, Picked Basil,  
Balsamic Syrup, Extra Virgin Olive Oil  
**The Greek** - Chopped Romaine, Feta, Olives, Tomatoes, Red Onions,  
Cucumbers, Oregano, Extra Virgin Olive Oil  
**Plain Jane** - Mixed Greens, Tomatoes, Cucumbers, Croutons, House Vinaigrette  
**The Stack** - Roasted Beet and Goat Cheese Tower, Mixed Greens, Pine Nuts,  
White Balsamic Dressing

## Main Dishes

### All Plates Served with Chef's Selection of Seasonal Vegetables

Grilled Manchego Cheese and Chorizo Sandwich, Chips, Tomato Gazpacho  
Chilled Salmon Maple Chili Glaze, Cous Cous Salad, Walnut Pesto, Fennel Slaw  
Roasted Salmon, Shallot Red Wine Risotto, Citrus Endive, Green Peppercorn Cream  
Pan-Roasted Red Snapper, Olive Oil Saffron Smashed Potatoes, Sauce Romesco  
Grilled Jumbo Prawns, Roasted Red Potatoes, Braised Fennel, Cayenne Tomato Jus  
Tandoori Chicken, Basmati Rice, Curried Roasted Vegetables, Coriander Chutney  
Herb Lacquered Chicken, Smoked Potato Purée, Roasted Salsify, Pear Jus  
Lemon and Rosemary Chicken, Wild Mushroom Goat Cheese Tart, Chicken Jus  
Smoked Berkshire Pork Chop, Mustard Glaze, Peppered Cabbage, Mustard Sauce  
Smoked Duck, Thai Spiced Vegetables, Jasmine Rice, Thai Red Curry Sauce  
Peppered Petite Filet, Creamed Corn, Chanterelles, Jus  
Seared Petite Filet, Roasted Garlic Mashed Potatoes, Hunter Sauce  
"72-Hour Short Rib" Edamame Puree, Bock Choy, Soy Mustard Butter

## Desserts

Mango Citrus, Panna Cotta, Berry Coulis, Sesame Opaline  
Cocoa Brut Red Velvet Slab, Mascarpone Foam, Pepitas Seed Crunch  
Dark Chocolate Tart, Milk Chocolate Chantilly, Smoked Hazelnut Crumble  
Chocolate Delice Mousse, Passion Cremeux  
Strawberry Cheesecake, Thyme Sable, Inniskillin Icewine Gelée  
Carrot Cake, Mascarpone Mousse, Vanilla Pineapple Puree

**Three Course Plated Lunches include Choice of Salad or Soup, Main Dish and Dessert**

**Four Course Plated Lunches include Soup, Salad, Main Dish and Dessert**

**Served with Artisanal Breads, Fresh Brewed Coffee, Selection of Teas, Iced Tea**

## Mandarin Boxed Lunch

Served With Your Choice of Bottled Water or Assorted Sodas

### Sandwiches

(Choose One)

Honey Mustard Baked Chicken, Spinach, Tomato, Red Onions, Chipotle Aioli, Tortilla  
Blackened Chicken, Bibb Lettuce, Red Onions, Tomato, Tobasco Aioli, Brioche Hoagie  
Genoa Salami, Provolone, Sundried Tomatoes, Romaine, Basil Aioli, Foccacia  
Black Forest Ham, Brie Cheese, Arugula, Apple Jam, Croissant  
The Club (Lettuce, Tomato, Bacon, Turkey, Swiss, Avocado, Mayonnaise) Wheat Bread  
Roast Beef Hero (Lettuce, Tomato, Roasted Peppers, Olives, Horseradish Aioli) Brioche Hoagie  
Veggie Wrap (Moroccan Cous Cous, Grilled Vegetables, Spinach, Spicy Aioli) Tortilla

### Side Item

(Choose One)

Spicy Potato Salad  
Cous Cous and Grilled Vegetable Salad  
Pasta Salad

### Accompanied By:

Fresh Whole Fruit  
Bag of Chips  
Chef's Choice Assorted Cookies

## **Fall Bento Boxes**

*(For Groups up to 100 People)*

**Served with Freshly Brewed Coffee, Decaffeinated Coffee,  
Selection of Teas, Iced Tea**

### **The Oriental**

Jasmine Rice

Basil Chicken

Steamed Pork and Shrimp Shui Mai

California Roll, Salmon Nigiri, Spicy Tuna Roll

Tuna Tataki with Dashi Gelee, Daikon Slaw

Mango Passion Fruit Mousse

### **The Mandarin**

Jasmine Rice

Thai Green Curry with Chicken and Eggplant

Tandoori Chicken with Ketchumber

Spicy Eggplant Salad with Tomatoes and Chilies

Green Papaya Salad

Hibiscus Tea Gelée, Melon Pearls, Coconut Shot

### **The American**

Angus Beef Slider with Caramelized Onions

Maryland Style Crab Cakes

Creamy Tomato Basil Soup

Grilled Manchego Cheese and

Brownie and Blondie Bites