



ONE VEGAS
HOSPITALITY

Breakfast & Lunch

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge

All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event
Extended Food Service Is Available on Request at Additional Costs

Breakfast Menu

Light Selections

Continental

Seasonal Sliced Fruit & Berries
Individual, Greek Yogurt and Granola parfaits
Croissants, Muffins, & Danish, Fruit Preserves, Marmalade

Bagels & Smears

Seasonal Sliced Fruit, & Berries
Individual, Greek Yogurt and Granola parfaits
Assorted bagels & Bagel Chips
Assortment of Cream Cheeses, Herb, Strawberry, Plain
Smoked Salmon, Sliced Tomatoes, Cucumber, Red Onion, Capers

Breakfast Displays

Wakeup Call

Seasonal Sliced Fruit & Berries
Individual, Greek Yogurt and Granola parfaits
Scrambled Eggs with Chives
Seasoned Breakfast Potatoes, Peppers & Onions

Choice of Two Meats:

Grilled Sausage
Chicken Apple Sausage
Smoked Bacon
Grilled Ham
Turkey Bacon

Choice of one:

Buttermilk Biscuits & Gravy
Pearl Sugar Waffles with Fruit Compote
Brioche French Toast

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge

**Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Food Borne Illness.*

All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event.
Extended Food Service Is Available on Request at Additional Costs

Breakfast Displays Cont.

Rise & Shine

Seasonal Sliced Fruit & Berries
Individual, Greek Yogurt and Granola parfaits
Scrambled Eggs with Chives
Avocado Toast, Radish, Herbs, Tomatoes
Egg White Frittata, Spinach, Mushroom, Feta
Sweet Potato Hash, Peppers & Onions

Choice of Two Meats:

Grilled Sausage
Chicken Apple Sausage
Smoked Bacon
Grilled Ham
Turkey Bacon

Choice of one:

Buttermilk Biscuits & Gravy
Pearl Sugar Waffles with Fruit Compote
Brioche French Toast

Breakfast Enhancements

Cinnamon Rolls, Cream Cheese Icing
Ham & Cheese Breakfast Croissants
Fried Chicken & Waffles
Sausage & Cheese Biscuits
Grilled Herb Filet Mignon

Live Action Omelet Station
Chef Required

Farm Fresh Eggs, Assorted Cheeses, Grilled Vegetables, Peppers, Mushrooms
Ham, Turkey, Sausage, Steak

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge

Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Food Borne Illness.

All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of
the Event.
Extended Food Service Is Available on Request at Additional Costs

Lunch Menu

Lunch Displays

Lighter style

Baby Field Greens, Cucumbers, Tomatoes, Hearts of Palm, Radish, Selection of Dressings
Roasted Beet Salad, Goat Cheese, Pistachio, Orange, Herbs, Shallot Vinaigrette
Sweet Potato Salad, Granny Smith Apples, Candied Pecans

Rotisserie Style Chicken, Herbs, Lemon
Blackened Rock Fish Filets, Sweet Corn, Relish, Caper Remoulade

Grilled Broccoli Rabe, Roasted Shallot, Wilted Tomatoes
Roasted Baby Potatoes, Herbs, Garlic

Toffee Crunch Blondie
Fresh Berry Tarts

Venice

Kale Caesar, Herbed Croutons, Parmesan
Capri Salad, Mozzarella, Torn Basil, Aged Balsamic, Olive Oil
Antipasto, Assorted Cured Meats, Pepperoncini, Ricotta Salata

Short Rib Cavatappi, Pecorino, Herbs
Striped Bass, Haricot Verts, Marinated Tomatoes
Vegetable Lasagna, Cherub Tomato Sauce

Grilled Squashes, Basil, Black Pepper, Roast Garlic
Wild Mushroom Polenta

Vanilla Bean Panna Cotta
Strawberry Short Cake

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge

Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Food Borne Illness.

Lunch Displays Cont.

Latin Fare

**Romaine lettuce, Hearts of Palm, Toasted Pepitas, Avocado, Cilantro Vinaigrette
Watermelon, Cilantro, Cucumber, Chili Vinaigrette, Queso Fresco
Shrimp, Ceviche, Avocado, Lime, Tortilla Chips**

**Marinated Grilled Skirt Steak, Chimichurri
Chipotle Glazed Salmon, Charred Lemon
Ancho Rubbed Pork loin, Guajillo Reduction**

**Black Beans,
Mexican Street Corn, Chipotle Aioli, Cotija
Roasted Squash, Cactus**

**Flourless Chocolate Smares
Churros, Chocolate, Strawberry, Carmel Sauce**

Lunch Enhancements

**Roasted Turkey Breast
Cranberry Ginger Relish, Mustard, Mayo Cocktail Rolls
Green Beans Almandine
Serves 40 (Based on 4 oz. per person)
\$500.00 per order**

**Pepper & Herb Crusted Tenderloin of Beef
Grilled Asparagus, Peppercorn Demi
Mustard, Horseradish Cream, Cocktail Rolls
Serves 25 (Based on 4 oz. per person)
\$550.00 per order**

**Vegetable Wellington
Tabbouleh Salad, Fresh Lemon, Garlic
Serves 30 (Based on 4 oz. per person)
\$325.00 per order**

Garlic Rosemary Pork Loin

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge

Whipped Sweet Potatoes, Apple Cider Jus
Mustard, Mayo, Cocktail Rolls
Serves 35 (Based on 4 oz. per person)
\$550.00 per order

*Carving Fee / per Carver per station

**Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Food Borne Illness*



ONE VEGAS
HOSPITALITY

Reception Menu

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge

**All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event
Extended Food Service Is Available on Request at Additional Costs**

Reception Displays

Seasonal Fruit Selection of Melons, Grapes, Berries, Tropical Fruits, Local Honey Greek Yogurt

Small (7.5lbs, Serves 25) -

Medium (12lbs, Serves 50) -

Large (25lbs, Serves 100) -

Imported & Domestic Cheeses, Fig Preserves, Nuts, Dried Fruits, Crackers and Breads

Small (9lbs, Serves 25) -

Medium (14lbs, Serves 50) -

Large (20lbs, Serves 100) -

Grilled & Chilled Vegetables, Roasted Red Pepper Aioli, Hummus and Sour Cream and Chive Dip

Small (7.5lbs, Serves 25) -

Medium (12lbs, Serves 50) -

Large (20lbs, Serves 100) -

Antipasto, Assorted Charcuterie Meats, Cheeses, Grilled Peppers, Zucchini, Squash, Asparagus, Marinated Olives, Pepperoncini's, Whipped Ricotta, Pickled Heirloom Tomatoes, Crackers, Breads

Small (7.5lbs, Serves 25) -

Medium (12lbs, Serves 50) -

Large (20lbs, Serves 100) -

Mediterranean Mezze Table, Trio of Hummus, Traditional, Roasted Red Pepper, Beet, Grilled Naan, Pita Crisps, Tabbouleh Salad, Marinated Olives, Labne, Feta Cheese, Figs, Pistachios, Dates

Small (7.5lbs, Serves 25) -

Medium (12lbs, Serves 50) -

Large (20lbs, Serves 100) -

Warm Spinach & Artichoke Dip Served with Naan Bread, Lavosh, and Tortilla Chips

(Serves 30) -

Chilled Seafood Displays

**Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge**

Chilled Jumbo Shrimp on Ice, Signature Cocktail Sauce, Charred Lemon, and Tabasco. Minimum 3 pieces per person

**Snow Crab Claws, Cocktail Sauce, Lemon -
Pacific Oysters, Cucumber Mignonette, Tabasco, Horseradish -
King Crab Legs, Lemon, Cocktail Sauce -
Maine Lobster Medallions, Agrumato, Tarragon, Tobiko -
Scallop Ceviche, Pickled Red Onion, Toasted Corn -
Shrimp Ceviche, Avocado, Cilantro, Lime, Tortilla Strips -**

**Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Food Borne Illness.*

**All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event.
Extended Food Service Is Available on Request at Additional Costs**

Carving Stations

**Tomahawk Ribeye Steaks
Red Wine Mushroom Ragout
Horseradish Cream, Mustard, Cocktail Rolls
Serves 30 (Based on 4 oz. per person)**

**Roasted Turkey Breast
Cranberry Ginger Relish, Mustard, Cocktail Rolls
Green Beans Almandine
Serves 40 (Based on 4 oz. per person)**

**Garlic Rosemary Pork Loin
Roasted Sweet Potatoes, Apple Cider Jus
Mustard, Mayo, Cocktail Rolls
Serves 35 (Based on 4 oz. per person)**

**Vegetable Wellington
Cucumber Salad, Fresh Lemon, Garlic
Serves 30 (Based on 4 oz. per person)**

**Prime Rib of Beef
Roasted Baby Carrots, Creamy Horse Radish
Mustard, Cocktail Rolls
Serves 35 (Based on 4 oz. per person)**

**Ginger Soy Glazed Salmon
Baby Bok Choy, Snow Peas, Carrots, Sake Reduction
Serves 25 (Based on 4 oz. per person)**

**Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge**

Pepper & Herb Crusted Tenderloin of Beef
Grilled Asparagus, Peppercorn Demi
Mustard, Horseradish Cream, Cocktail Rolls
Serves 25 (Based on 4 oz. per person)

*Carving Fee \$275.00 per Carver per station

**Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Food Borne Illness.*

All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event.
Extended Food Service Is Available on Request at Additional Costs

Cold Hors D'oeuvres

*Minimum 30 pieces per order

Parmesan Panna Cotta, Asparagus, Lemon Gastrique **vegetarian*

Tomato Bruschetta, Pine Nuts, Basil Pesto **vegetarian*

Deviled Eggs, Crisp Prosciutto Americano **gluten free*

Shrimp Spring Rolls, Thai Chili Peanut Sauce

Caramelized Pear, Brie Cheese, Balsamic Syrup **vegetarian*

Tuna Tartare, Yuzu, Avocado, Wakame, Wonton Crisp

Prosciutto Melon, Torn herbs, Aged Sherry Vin **gluten free*

Watermelon, Ginger, Cucumber, Feta Cheese Skewer **vegetarian*

Grilled Artichoke, White Bean Hummus, Olive Tapenade **vegetarian*

Beef Tenderloin, Chimichurri, Manchego

Marinated Antipasti Brochette

Hearts of Palm Ceviche, Tortilla Crisp **vegetarian*

Figs, Manchego, Bresaola **gluten free*

Sushi Lollipops, Assorted, Wasabi, Soy Sauce

Sirloin Beef, Horseradish Cream, Crostini

Marinated Grilled Vegetable, Hummus, Goat Cheese, Pita Shell **vegetarian*

Prosciutto, Arugula, Truffle Butter Crostini

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge

**Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Food Borne Illness.*

All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event.
Extended Food Service Is Available on Request at Additional Costs

Hot Hors D'oeuvres

*Minimum 30 pieces per order

Bacon Wrapped Dates, Chorizo **gluten free*
Lollipop Chicken Wings, Cayenne Pepper Sauce **gluten free*
Vegetable Egg Roll, Signature Sweet Chili Sauce **vegetarian*
Black Bean Empanadas, Chimichurri **vegetarian*
Meatball, Whipped Ricotta, Spicy Tomato Sauce
Lamb Chops, Pine Nut Crust, Mint Pesto
Potato Samosa, Harissa **vegetarian*
Lump Crab Cake, Whole Grain Mustard Aioli
Chicken Tikka Masala Skewer, Mint Chutney
Potato Croquette, Herb Aioli **vegetarian*
Yuzu marinated and Grilled Shrimp Skewer, Lemon Gastrique, Parsley **gluten free*
Chicken Yakitori, Ginger Soy
Mini Chicken Cordon Bleu, Honey Mustard
Argentine Beef Tenderloin Skewer, Charred Onion, Shisto Pepper, Chimichurri **gluten free*
South Style Fried Chicken & Waffles, Maple Glaze
Jalapeno Poppers, Cheddar Cheese, Ranch Dipping Sauce
Sesame Shrimp Toast, Furikake, Yum Yum
Falafel, Chickpeas, Parsley, Lemon Juice, Tzatziki Sauce **vegetarian*

Salad on the Go **Displayed/Self-Serve**

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge

An Assortment of Individual Specialty Salads. *Minimum 30 pieces per order

Caesar Salad, Parmesan Cheese, Herbed Croutons

Heirloom Tomatoes, Burrata, Cucumber, Basil, Roasted Shallot Vinaigrette

**vegetarian, gluten free*

Baby Beet Salad, Goat Cheese, Pistachio, Orange, White Balsamic

**vegetarian*

Tuscan Kale, Toasted Quinoa, Heirloom Tomatoes, Cucumber, Apple, Raisin, Cider Dressing

**vegan, dairy free*

Buck Wheat Soba Noodle Salad, Cucumber, Daikon, Cilantro, Shiso, white soy

**dairy free*

All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event.

Extended Food Service Is Available on Request at Additional Costs

Salad on the Go Cont.

Displayed/Self-Serve

An Assortment of Individual Specialty Salads. *Minimum 30 pieces per order

Hearts of Palm, Raspberries, Tomatoes, Rocket Greens, Avocado

**Vegetarian*

Bacon & Blue Cheese, Chopped Salad, Romaine, Tomatoes, Avocado, White French

**gluten free*

Italian Chopped, Salami, Pepperoncini, Garbanzo, Olives, Red Onion, Tomatoes

Watermelon, Cucumber, Feta Cheese, Cilantro, Chili Lime Dressing

**Vegetarian*

Wing Bar

Displayed/Self-Serve - Must Be Ordered for Entire Group

2 choices

(Based on 3 pieces per item per person)

Served with Ranch, Blue Cheese & Individual Crudit 

Signature Buffalo

Sticky Garlic & Chili

Honey & Smoked Chipotle

Smoke House BBQ

Lemon Pepper

Mango Habanero

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge

The Pub Crawl

An Assortment of Signature Specialty Pub Favorites, Featuring Sliders, Rolls, & Pub Grub

*Minimum 50 pieces per order

Prime Beef Slider, Cheddar, House Sauce, Crunchy Pickle

Maine Lobster, Grilled Split Top Sweet Hawaiian Sub, Old Bay, Micro Celery

Beyond Burger, Cheddar, House Sauce, Crunchy Pickle

**vegetarian*

Caprese Slider, Buffalo Mozzarella, Tomato, Basil Pesto

**vegetarian*

BLT Slider, Apple Wood Smoked Bacon, Tomato, Bibb Lettuce, Mayo, Avocado

Philly Cheese Steak, Grilled Split Top Sweet Sub, Onions, Peppers, Mushrooms

Braised Beef Short Rib, Grilled Split Top Sweet Hawaiian Sub, Creamy Horseradish, Jack Cheese, Crispy Onions

Pork Belly Bao Bun, Pickled Daikon, Cucumber, Sriracha Aioli **dairy free*

Black Bean Slider, Southwest Corn Relish, Avocado Aioli

All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event.

Extended Food Service Is Available on Request at Additional Costs

Potato Bar

Displayed / Self-Serve – Must Be Ordered for Entire Group

An Assortment of Signature Specialty Potatoes

2 choices

3 choices

(Based on 2 oz. per item per person)

Horseradish Whipped Potatoes, Short Rib, Crispy Onions

Island Purple Potatoes, Kahlua Pork, Maui Onions

Crispy Potato Skins, Bacon, Chives, Cheddar Cheese, Sour Cream

Mashed Sweet Potatoes, Roasted Vegetable, Forest Mushrooms, EVOO **gluten free, dairy free*

Lobster Mashed, Chives, Sauce Américaine **gluten free*

Little Italy

Displayed / Self-Serve

Specialty Italian Fare

2 choices for

3 choices for

(Based on 2 oz. per item per person)

Penne Primavera, Asparagus, Peas, Broccoli, Toy Peppers **vegetarian*

Rigatoni Bolognese, Beef, Herbs, Ricotta, Plum Tomatoes

Conchiglie, Shell Pasta, Grilled Vegetables, Spinach, Tomato Sauce **vegetarian*

Shrimp Alfredo, Fusilli, Garlic Parmesan Cream

Short Rib Cavatelli, Whipped Ricotta, Pecorino

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.

All prices are subject to Applicable Sales Tax & 21% Service Charge

Chicken Marsala, Wild Mushrooms, Marsala Wine Reduction
Five Cheese Tortellini, Mushrooms, Spinach, Pesto Cream **vegetarian*

Indian Fare

Displayed / Self-Serve – Must Be Ordered for Entire Group

2 choices for

3 choices for

(Based on 2 oz. per item per person)

All Served with Basmati Rice

Curry Chicken, Grilled Naan

Chicken Tikka Masala **gluten free*

Prawn Curry, Red Chili, Coconut milk, Tamarind **gluten free*

Aloo Gobi, Potato, Cauliflower, Tomato, Spices **vegetarian*

Chana Masala, Chickpeas, Tomato, Cream, Butter, Spices **vegetarian*

Mac & Cheese Bar

Displayed / Self-Serve – Must Be Ordered for Entire Group

2 choices for

Creamy Four Cheese

Braised Beef Short Rib and Pepper Jack

Cauliflower Mac & Cheese **gluten free*

Lobster & Fontina

Wild Mushroom and Truffle

All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event.
Extended Food Service Is Available on Request at Additional Costs

Far East Station

Displayed / Self-Serve

Specialty Asian Stir Fry

2 choices for

3 choices for

(Based on 2 oz. per item per person)

Mongolian Beef, Sliced NY Strip, Bell Pepper, Green Onion*dairy free

Shrimp Stir Fry, Green Onion, Zucchini, Grilled Peppers, Togarashi *dairy free

Eggplant, Crispy Tofu and Mushroom Stir Fry *vegan, dairy free

Sea Bass, Red Bean, Honey, Baby Bok Choy *dairy free

Sanpei Chicken, Basil, Baby Zucchini, Garlic

Kalbi Beef Short Rib, sweet glaze, pickled lotus root

Mexican Street Fare

Displayed / Self-Serve

Specialty Mexican Inspired Street Fare

2 choices for

3 choices for

(Based on 2 oz. per item per person)

Carne Asada, Grilled Steak, Charred Onion

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge

Carnitas, Marinated Pork Shoulder, Charred Onion, Tomatillo Sauce
Grilled Shrimp, Chipotle Marinated, Charred Onion
Chicken Carbon, Tomatillos, Roasted Poblano
Short Rib Enchiladas, Mole Rojo, Oaxaca, Cilantro Lime Crema
Baja Fish, Aji Glazed Mahi, Salas Fresca
Coctal de Cameron, Avocado, Cilantro, Lime, Tortilla Strips
Elote, Mexican Street Corn, Chipotle, Chili Lime Butter, Cotija **vegetarian*

Contemporary American

Displayed / Self-Serve – Must Be Ordered for Entire Group

2 choices for

3 choices for

(Based on 2 oz. per item per person)

Sea Bass, Sautéed Broccolini, Burre Blanc
Slow Cooked Beef Short Rib, Roasted Fingerling Potato, Cipollini Onion
Roast Chicken, Wild Mushroom, Butter Whipped Mashed Potato
Creole Spiced Shrimp, Creamy Grits, Sweet Peppers, Brown Butter
Garden Delight, Crispy Falafel, Curry Roasted Root Vegetables, Seasonal Squash **vegan*

**Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Food Borne Illness.*

All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event.
Extended Food Service Is Available on Request at Additional Costs

Dessert

Displayed / Self-Serve

All Desserts can be Served and Displayed for the Entire Duration of the Event, or until Ordered Quantities Run Out, whichever Occurs First

Fresh berry tarts
Assorted cake pops
Flourless chocolate smores
Italian cannoli pistachio or chocolate
Chocolate brownie
Toffee crunch blondie
Lemon crunch bar
Espresso brownie
Granny apple caramel bar
Turtle brownie
Oreo brownie
Hazelnut chocolate mousse *gluten free*
Lemon Meringue tart
Vanilla bean panna cotta, market berries *gluten free*
Tiramisu

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.
All prices are subject to Applicable Sales Tax & 21% Service Charge

Salted caramel peanuts tart.
Vanilla & Chocolate crème brulee
Assorted French macaron *gluten free*
Assorted madeleine chocolate citrus vanilla
Assorted chocolate bonbon
Strawberry shortcake

Liquid Nitrogen Dessert Station

Action Station Set Up

Must be ordered for group, required per Flavor Selected at a Maximum of 3 Flavors

Frozen Cocktails

Lime, Mango, Strawberry Margaritas/ Whiskey Chocolate, Amaretto Freeze, White Russian
Peach, Mango Bellini's, floating in Champagne \$9.00 per person

Ice Cream & Sorbets

Vanilla Bean, Triple Chocolate, Red Velvet, Cookies & Cream, Strawberry lime, Strawberry, Mango Citrus \$9.00 per person