



ELEVATE YOUR LAS VEGAS EXPERIENCE WITH

CATERING MENU

FOR EVERY OCCASION



FOUR SEASONS
HOTEL
LAS VEGAS



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MIDDAY

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HAVE A DELICIOUS
MORNING

Start your day in Las Vegas with exceptional Four Seasons cuisine. Our breakfast buffets range from a simple light fare to a lavish presentation of all the classics, including bacon, eggs and more. We also offer gluten-free options.

Our plated breakfasts are ideal for business meetings or events with a more formal tone. Friendly, thoughtful, professional Four Seasons service will make all your guests feel welcome.





BREAKFAST BUFFET

ALL BREAKFAST BUFFETS ARE AVAILABLE FOR UP TO TWO HOURS. \$250 LABOR FEE APPLIES WITH LESS THAN THIRTY GUESTS. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND TEALEAVES ASSORTED HOT TEAS, EXCEPT STATIONS.

*ATTENDANT CHEF REQUIRED - \$295. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

THE AMERICAN

68 per person
Thirty guest minimum

Orange and Grapefruit Juices

Seasonal Fruit and California Berries **VG | GF | NF**

Breakfast Pastry Selection
Sweet Butter, Preserves **V**

Cage Free Scrambled Eggs
V | GF | NF

Breakfast Meats

select two
Pork Sausage
Chicken Sausage
Applewood Smoked Bacon
Willie Farm Turkey Bacon
Plant Based Patties **GF | NF**

Sides

select one
Mixed Potato Skillet Hash **V | GF | NF**
Potato Hashbrowns **V | GF | NF**
Cauliflower Rice **VG | GF | NF**

CAFÉ CONTINENTAL

47 per person

Orange and Grapefruit Juices

Seasonal Fruit and Berries **VG | GF | NF**

Breakfast Pastry Selection
Sweet Butter, Preserves **V**

Chocolate Banana Bread

Assorted Muffins

Steel Cut Oatmeal **VG | NF**
Brown Sugar, Raisins, Cinnamon

Granola Parfait **V**
Greek Yogurt, Berries

HEALTHY START

62 per person
Thirty guest minimum

Orange and Antioxidant Green Juices

Seasonal Fruit and California Berries **VG | GF**

Individual Yogurts **NF | GF**

Chilled Coconut Chia Cereal **VG | GF**

Homemade Granola **V**
Whole, Skim and Oat Milk

Cage Free Scrambled Eggs **V | GF | NF**

Chicken Sausage and Willie Farms Turkey Bacon
GF | DF | NF

Selection of Toast

Assorted Jams, Sweet Butter, Peanut Butter

EXECUTIVE CONTINENTAL

45 per person

Orange and Grapefruit Juices

Seasonal Fruit and California Berries **VG | GF**

Mini Bagels **VG | NF**
Whipped Cream Cheese

Breakfast Pastry Selection
Sweet Butter, Preserves **V**

Chocolate Banana Bread

Assorted Muffins

Overnight Oats **VG | GF | DF | NF**

Homemade Granola **V**
Whole, Skim and Oat Milk



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VEGAN

64 per person

Las Vegas Green Antioxidant Juice

Seasonal Fruit and California Berries **VG | GF | NF**

Vegan Overnight Oats **NF**

Avocado Toast

Heirloom Tomatoes, Sweet Basil

"Just Egg" Scrambled" **NF**

Vegetable Patties

Tofu Muffins

Mini Bagels **NF**

Dairy-Free Cream Cheese

PANCAKE STATION

23 per person

Thirty guest minimum

Available gluten-free upon request

Select one

Buttermilk Pancakes **V | NF**

Lemon Ricotta Pancakes **V | NF**

Vermont Maple Syrup, California Berries, Bananas, Chocolate Chips, Whipped Cream, Candied Spiced Pecans

OMELET STATION*

30 per person, cooked to order

Thirty guest minimum

Eggs

Your choice of

Cage Free Eggs, Egg Whites or "Just Egg"

Fillings

Chicken, Willie Farm Turkey Bacon, Ham, Chopped Bacon, Tofu, Swiss, Cheddar, Jack, Mozzarella, Spinach, Scallions, Mushrooms, Onions, Jalapeños, Bell Peppers, Tomatoes, Herbs, Fire Roasted Salsa



BRUNCH BUFFET

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SMALL BREAKFAST BITES

68 per person

Orange and Grapefruit Juices

Seasonal Fruit Smoothie Shooters **VG | GF**

Greek Yogurt Parfait **V | NF | GF**

Minted Seasonal Fruit Salad **VG | GF**

Vegetable Egg White Frittata Skillet

Tomato Basil Compote **V | GF | DF | NF**

Brioche French Toast

Banana Rum Syrup **NF**

Homemade Smoked Sustainable Salmon

Bagels, Cream Cheese, Onions, Capers

Deviled Eggs **V | GF | DF | NF**

Artichoke, Smoked Paprika

Parkerhouse Breakfast Sliders **NF**

Eggs, Turkey Patty, Sharp Cheddar

BRIGHT & BUBBLY

85 per person

Orange, Grapefruit and Tomato Juices

Mixed Berry Parfait **V**

Citrus Infused Melon Martini **VG**

Homemade Smoked Salmon

Bagels, Cream Cheese, Onions, Capers

Deviled Eggs **V | GF | DF | NF**

Artichoke, Smoked Paprika

Cheese Blintz **V | NF**

Blueberry Compote

Lemon Ricotta Pancakes **V | NF**

Vermont Maple Syrup

Chicken and Waffle Station*

Buttermilk Fried Chicken Tenders, Belgian Waffles,

Whipped Butter, Vermont Maple Syrup

Vegetable Egg White Frittata Skillet

Tomato Basil Compote **V | GF | DF | NF**

Mimosa/Bellini Station** 21 per drink

Bloody Mary Station** 21 per drink



PLATED BREAKFAST

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VIVA LAS VEGAS

66 per person

Freshly Squeezed Orange or Grapefruit Juice

Breakfast Pastries, Muffins and Danish

Sweet Butter and Preserves **V**

Seasonal Fruit and California Berries **VG|GF|NF**

Entrées

select one

Vegetable Egg White Frittata

Roasted Tomato Compote **V|GF|DF|NF**

Cage Free Scrambled Eggs

Oven Roasted Breakfast Potatoes **V|GF|NF**

Buttermilk Fried Chicken and Chive Waffles **NF**

Sides

select one

Applewood Smoked Bacon

Willie Farm Turkey Bacon

Pork Sausage

Chicken Sausage

Plant Based Patties

GF|DF|NF

TRIPLE PLAY

62 per person

Freshly Squeezed Orange or Grapefruit Juice

Croissant Stuffed French Toast

Bananas, Butter Rum **NF**

Quinoa Cereal

Mango **VG|GF|NF**

Vegetable Egg White Frittata

Roasted Tomato Compote **V|GF|DF|NF**

Greek Yogurt Parfait

California Berries, Mango Coulis **V**

ENHANCEMENTS

Green Juice

12 per drink

Mimosa** or Bellini**

21 per drink

Bloody Mary**

21 per drink

Fresh Cold Brew

12 per drink

Iced Tea

118 per gallon



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COLD SELECTIONS

Breakfast Cereals and Granola

Whole, Skim and Oat Milk **V**
9 per person

Hard Boiled Eggs

48 per dozen

Assorted Yogurts **V|GF|NF**

7 each

Assorted Greek Yogurts **V|GF|NF**

8 each

Whole Fresh Seasonal Fruit **V|GF|VG|NF**

84 per dozen

Seasonal Fruit and California Berries **VG|GF|NF**

16 per person

Granola Parfait **GF|NF**

Yogurt, California Berries
12 each

Smoothie Shooters **V|GF|NF**

Strawberry Banana or Mixed California Berries
60 per dozen

BAKED GOODS

Assorted Muffins, Breakfast Pastries,

Croissants or Bagels **V**

Sweet Butter, Preserves
88 per dozen

Breads and Spreads

Buttery Brioche
Whole Wheat Bread
Gluten Free Toast
Fresh Ground Honey Roasted Peanut Butter **V|GF**
Assorted Preserves **VG|GF**
12 per person



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AVOCADO TOAST STATION **NF**

23 per person

Multigrain Bread, Avocados, Vine Ripe Tomatoes, White Balsamic, Sweet Basil, Feta Cheese

HEARTY BREAKFAST SANDWICHES

18 per person

Select one

Grilled Canadian Bacon and Eggs

Cheddar Cheese, English Muffin **NF**

Egg Whites and Smoked Cheddar

Ricotta Pesto Spread, Multigrain Bread **V | NF**

Vegan Cheese, Tomato and Avocado

Artichoke Spread, Gluten Free Bread **VG | GF**

HOT SELECTIONS

Belgian Waffles **NF**

Vermont Maple Syrup, Fresh Berry Compote **V**

17 per person

Cinnamon French Toast

Pecan and Fruit Compote **V**, Vermont Maple Syrup,

Powdered Sugar **V | NF**

17 per person

Steel Cut Oats

Brown Sugar, Raisins, Cinnamon **VG**

13 per person

Individual Quiche

16 each

Select two

Applewood Smoked Bacon and Swiss Cheese **NF**

Spinach, Mushroom and Gruyere **NF**

Egg Whites and Seasonal Vegetables

Tomato Compote **V | GF**

Scrambled Eggs, Egg Whites or "Just Eggs" **VG | NF**

16 per person

Protein Breakfast Burrito

Cage Free Scrambled Eggs, Cheddar Cheese,

Applewood Smoked Bacon, Green Onion

18 per person

Individual Egg White Frittatas **V | GF**

Egg Whites, Sweet Peppers, Spinach,

Mushrooms, Stewed Tomatoes

16 each



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SPECIALTY LAVAZZA COFFEE STATION*

20 per person
Limited to 2 hours of service

Cappuccino, Café Latte and Espresso
Hazelnut, Amaretto and Vanilla Bean Syrups,
Shaved Chocolate, Cinnamon Sticks,
Whipped Cream, Biscotti **GF**

SMOOTHIE STATION*

25 per person
Thirty guest minimum
Blended-to-order

Fruit and Vegetables
Mango, Banana, Pineapple, Blueberries,
Raspberries, Blackberries,
Pomegranate Juice, Spinach

Additions
Chia Seeds, Flaxseed,
Wheat Germ, Collagen,
Vanilla and Chocolate Protein Powder

Milk
Whole, Skim, Almond, Oatmeal,
Rice. Soy, Coconut

ASSORTED BEVERAGES

**Freshly Brewed Lavazza Coffee,
Decaffeinated Coffee,
Assorted Tealeaves Hot Teas**
118 per gallon

Blue Bottle Cold Brew
10 each

Freshly Squeezed Orange and Grapefruit Juice
45 per quart

**Freshly Made Lemonade, Iced Tea
or Arnold Palmer**
118 per gallon

Assorted Soft Drinks
8 each

Still and Sparkling Mineral Waters
9 each

Flavored San Pellegrino Waters
10 each

Assorted Gatorade Flavors
10 each

Assorted Energy Drinks
Regular, Tropical and Sugar-Free Red Bull, Celsius
11 each

Coconut Water
10 each

Fresh Fruit Infused Waters
112 per gallon
Cucumber Mint, Lemon Lime, Orange Basil

Energy Shot
Ginger and Strawberry-Lemon
7 each



ENERGIZE AT *MIDDAY*

Bring some extra fun and energy to a day of meetings with our inspiring ideas for breaks – ranging from an antipasto display to warm cookies or a lemonade stand!

For lunch, if speed and convenience are the priorities, we offer bento boxes. Or invite your guests to relax and get to know each other, enjoying our plated lunch and buffet options.





THEMED BREAK

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ANTIPASTO DISPLAY

34 per person

Display of Marinated and Pickled Vegetables

VG | GF | NF

Grilled Seasonal Vegetables

Citrus, Extra Virgin Olive Oil, Balsamic Glaze

VG | GF | NF

Italian Cured Meats

Prosciutto, Spicy Sopressata, Salami, Beef Bresaola

GF | DF | NF

Selection of Cheese

Parmigiano Reggiano, Fontina, Gorgonzola Dolce

V | GF | NF

Accompaniments

Sliced Baguette, Crackers, Assorted Jams, Mustard, Cornichons

KICK-START

26 per person

Homemade Granola Bars V

Seasonal Fruit Skewer VG | GF | NF

"Green Wizard" Antioxidant Juice

Spinach, Cucumber, Kale, Celery, Green Apple

VG | GF | NF

Matcha Ball VG | GF

Ginger Energy Shot VG | GF | NF

LEMONADE STAND

26 per person

Caramelized Lemon Tarts V

Assorted Almond Macarons V

Lemon White Chocolate Bars V

Strawberry and Mango Lemonades VG | GF | NF

Arnold Palmers VG | GF | NF

SPORTS BOOK

29 per person

Tortilla Chips, Guacamole and Salsa VG | GF | NF

Carrot and Celery Sticks

Ranch and Blue Cheese Dressing V | GF | NF

Sriracha Chicken Wings NF

All Beef Sliders

Caramelized Onions, Sharp Cheddar, Secret Sauce

Nathan's Mini Corn Dogs NF

Jalapeño Poppers V | NF

Pretzel Bites

Cheddar Cheese Sauce, Bavarian Mustard V | NF

UPGRADE YOUR EXPERIENCE

Priced per drink

Domestic/Imported Beer 11

Heineken, Stella Artois, Budweiser, Bud Light, Corona, Lagunitas IPA, Athletic Upside Dawn 0.0, Athletic Run Wild IPA 0.0



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BEER GARDEN

29 per person

Cauliflower Poppers **VG | DF | NF**

Truffle Fries **V**

Soft Pretzels

Cheddar Cheese Sauce, Bavarian Mustard

V | NF

Garlic Chicken Wings **NF**

UPGRADE YOUR EXPERIENCE

Dirty Dog IPA

Big Dog Brewing Las Vegas

12 each

TEX-MEX

32 per person

Carne Asada Nachos **NF**

Black Beans

Tomatoes, Green Onions, Cilantro, Jalapeños

VG | GF | NF

Corn Tortilla Chips **GF | NF**

Salsa Verde, Salsa Rojo, Sour Cream

UPGRADE YOUR EXPERIENCE

Mexican Beers

11 each

THE ICE CREAM MAN

16 per person

Assorted Häagen-Dazs Bars

Frozen Fruit Bars **VG | GF | NF**

A LAS VEGAS MOVIE

23 per person

Freshly Popped Regular Popcorn

Assorted Flavored Seasonings **V | GF**

Assorted Candy Bars **V**

MAKE-YOUR-OWN TRAIL MIX

25 per person

Selection of Nuts, Seeds, Dried Fruit and Sweets **V**





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VEGETABLE CRUDITÉ

16 per person

Select two dips

Balsamic Tomato Vinaigrette **VG|GF|NF**

Buttermilk Ranch **V|GF|NF**

Hummus **VG|GF**

INDIVIDUAL SNACKS

Candy Bars **V**

Trail Mix **V**

Granola Bars **V**

Power Bars **V**

Assorted Chips **V**

Popcorn **V|GF**

Pretzels **VG**

8 each

SWEET TREATS

Assorted Cake Pops:

Chocolate, Red Velvet, Cream Puff **V|NF**

84 per dozen

GLUTEN-FREE SWEETS **GF**

Brownies

Lemon Bars

Chocolate Chip Cookies

84 per dozen

SELECTION OF SWEETS

FROM THE PASTRY CHEF

86 per dozen

One dozen per item required

Oatmeal Raspberry Bar with Caramel **V|NF**

Glazed Apple Turnovers **V**

Assorted Homemade Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter **V**

Chocolate Chip Brownies **V|NF**

Assorted Almond Macaroons **V**

OTHER

Whole Fresh Seasonal Fruits

84 per dozen

Seasonal Sliced Fruit and California Berries

VG|GF|NF

16 per person

Fruit Kebabs **VG|GF|NF**

95 per dozen

Corn Tortilla Chips and Dip **GF**

Select one dip

Guacamole and Tomato Salsa **VG|NF**

18 per person

French Onion Dip **V|NF**

16 per person



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ASSORTED BEVERAGES

Freshly Brewed Lavazza Coffee,
Decaffeinated Coffee,
Assorted Tealeaves Hot Teas
118 per gallon

Blue Bottle Cold Brew
10 each

Freshly Squeezed Orange and Grapefruit Juice
45 per quart

Freshly Made Lemonade, Iced Tea
or Arnold Palmer
118 per gallon

Assorted Soft Drinks
8 each

Still and Sparkling Mineral Waters
9 each

Flavored San Pellegrino Waters
10 each

Assorted Gatorades
10 each

Assorted Energy Drinks
Regular, Tropical and Sugar-Free Red Bull, Celsius
11 each

Coconut Water
10 each

Fresh Fruit Infused Waters
112 per gallon
Cucumber Mint, Lemon Lime, Orange Basil

Energy Shot
Ginger and Strawberry-Lemon
7 each



TO-GO BREAKFAST & LUNCH

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RISE AND SHINE TAKE OUT (TO-GO BOX)

44 per person

Orange Juice

Minted Seasonal Fruit Salad **VG|GF|NF**

House Smoked Sustainable Salmon

Cream Cheese Bagel Sandwich **V|GF**

EXCURSION TAKE OUT (TO-GO BOX)

40 per person

Salami and Prosciutto **GF|DF|NF**

Cheese and Crackers **NF**

Kettle Chips **V|NF**

Assorted Dried Fruits **V|NF**

Chocolate Chip Cookie **V|NF**

CLASSIC TAKE OUT (TO-GO BOX)

58 per person

Starter

select two

Quinoa Tabbouleh Salad **VG|GF|NF**

Roasted Fingerling Potato Salad **VG|GF|NF**

Roasted Rainbow Cauliflower Salad **VG|GF|NF**

Mediterranean Farro Salad **VG|NF**

Entrée

select one

Grilled Chicken BLT

Dijonaise, Ciabatta **DF|NF**

Roast Beef

Portobello Mushroom, Smoked Cheddar, Caramelized Onions, Horseradish Mayonnaise, Hoagie Roll **NF**

Roasted Turkey

Piquillo, Golden Frisée, Smoked Mozzarella, Spinach Tortilla **NF**

Seasonal Grilled Vegetables

Roasted Tomato Hummus, Gluten Free Roll **VG|GF**

Seasonal Whole Fruit

Chocolate Chip Cookie **V|NF**



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GLUTEN-FREE TAKE OUT (TO-GO BOX)

58 per person

Starter

select two

Greek Salad

Oregano, Mediterranean Dressing **V | GF | NF**

Caprese Salad

Sweet Basil, Extra Virgin Olive Oil **V | GF | NF**

Broccoli and Grape Salad

Citrus Dressing **V | GF | NF**

Entrée

select one

Roasted Chicken Salad

Chickpeas, Oven Cured Cherry Tomatoes, Baby Kale, Olives, White Balsamic Dressing

DF | GF | NF

Garbanzo Beans and Quinoa Cake,

Oven Cured Cherry Tomatoes, Caramelized Onions, Tomato Jam, Gluten-Free Roll **VG | GF**

Double Chocolate Brownie **VG | GF**

VEGAN TAKE OUT (TO-GO BOX)

58 per person

Seasonal Vegetables

Quinoa, Hummus, Gluten Free Wrap **VG | GF | NF**

Jicama-Mango Slaw **VG | GF | NF**

Roasted Rainbow Cauliflower Salad **VG | GF | NF**

Double Chocolate Brownie **VG | GF**



PLATED LUNCH

SELECT THREE OR FOUR COURSES WITH SAME SELECTION FOR EVERY ATTENDEE: **THREE-COURSES** 76 per person | **FOUR-COURSES** 86 per person
 ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, TEALEAVES ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
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STARTER select one

- Maryland Crab Cake**
Old Bay Seasoning, Sweet Corn Relish, Lemon Caper Butter Sauce **NF**
- Crispy Fried Ravioli**
Tomato Basil Sauce, Shaved Parmesan **V | NF**
- Sesame Crusted Tuna**
Ponzu Glaze Mayonnaise, Sriracha Soy, Micro Cilantro **DF | NF**
- Caprese Parfait**
Burrata Cheese, Basil Pesto, Sweet Tomatoes, Micro Basil **V | GF | NF**
- Grilled Smoked Paprika Shrimp**
Potato Cake, Garlic Mayonnaise **GF | NF**

SOUP select one

- Tomato Bisque**
Basil Cream **V | GF | NF**
- Tortilla Soup**
Blue Corn Chips, Cilantro, Cotija Cheese **V | GF | NF**
- Chilled Seasonal Gazpacho**
Mini Croutons, Avocado Cream **V | NF**

SALAD select one

- Tuscan Kale and Red Quinoa Salad**
Oven Dried Tomato, Chickpeas, Mediterranean Vinaigrette **VG | GF | NF**
- Traditional Caesar Salad**
Parmigiano Reggiano **V | NF**
- Baby Arugula and Roasted Beet Salad**
Goat Cheese, Passion Fruit Vinaigrette **V | GF | NF**
- Panzanella Caprese Salad**
Bocconcini Mozzarella, Aged Balsamic **V | NF**
- Classic Wedge Salad**
Tomato, Carrots, Bacon, Gorgonzola, Creamy Buttermilk Ranch Dressing **NF**
- Spinach and Apple Salad**
Buttery Brioche Crouton, Humbolt Fog Goat Cheese, Sherry Vinaigrette, **NF**



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ENTRÉE *select one*

SALAD ENTRÉE

Traditional Cobb Salad

Roasted Chicken Breast, Cherry Tomatoes, Chopped Eggs, Point Reyes Blue Cheese, Applewood Smoked Bacon **V | GF**

Tuna Niçoise Salad

Kalamata Olives, Fingerling Potatoes, Haricot Verts, Mediterranean Vinaigrette **GF | DF | NF**

Grilled Scottish Salmon Salad

Baby Spinach, Endive, Artichoke Hearts, Olive Dressing **GF | DF | NF**

Avocado Crab Louie Salad

Baby Field Greens **GF | NF**

Tuscan Kale and Red Quinoa Salad

Oven Dried Tomato, Chickpeas, Vegan Chicken, Mediterranean Vinaigrette **VG | GF | NF**

HOT ENTRÉE

Mirin Soy Marinated Salmon

Vegetable Fried Rice, Ginger Chive Butter Sauce, Crispy Noodles

Crispy Striped Bass

Warm Niçoise Salad, Lemon Oil **GF | NF**

Grilled Seared Chicken Breast,

Seasonal Roasted Root Vegetables, Cauliflower Gratin, Dijon Mustard Jus **GF | NF**

Chicken Piccata

Broccolini, Lemon Caper Butter Sauce, Baked Ziti Pasta **NF**

Grilled Marinated NY Striploin Steak

Chimichurri, Tinker Bell Peppers, Truffle-Parmesan Steak Fries **NF**

Slow Braised Beef Short Ribs

Seasonal Vegetables, Buttermilk Mashed Potatoes, Red Wine Jus **GF | NF**

Cauliflower and Chickpea Curry

Vegetable Biryani **VG | GF | NF**



PLATED LUNCH

SELECT THREE OR FOUR COURSES WITH SAME SELECTION FOR EVERY ATTENDEE: **THREE-COURSES** 76 per person | **FOUR-COURSES** 86 per person
 ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, TEALEAVES ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.
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DESSERT select one

Coconut Calamansi Meringue Tart
 Coconut Custard, Calamansi Gel, Lilikoi Coulis **V | NF**

Classic Tiramisu
 Ladyfingers, Espresso Marsala Syrup,
 Mascarpone Mousse **NF**

Triple Chocolate Cake
 Chocolate Sponge, Dark Chocolate Mousse,
 Whipped Chocolate Ganache, Raspberry Sorbet
GF | NF

Apple Crumb Tart
 Caramelized Apples, Oat Streusel Crumble,
 Crème Anglaise, Vanilla Bean Gelato **V | NF**

Mango Cheesecake
 Graham Cracker Crust, Fresh Mango Compote,
 Chantilly Cream **V | NF**



LUNCH BUFFET

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LITTLE ITALY INSPIRED

84 per person

COLD

Caesar Salad

Parmesan, Focaccia Croutons NF

Caprese

Ciliegine Mozzarella, Sweet Basil V|GF|NF

Fregola Pasta Salad

Roasted Vegetables, Basil Pesto Vinaigrette V|NF

HOT

Chicken Piccata

Capers, Lemon Butter Sauce GF|NF

Catch of the Day "Puttanesca Style"

Tomatoes, Olives, Capers, Basil GF|DF|NF

Seared Beef Tenderloin

Portobello Barolo Sauce GF|DF|NF

Orzo Pasta

Sun Dried Tomatoes, Fennel, Spinach, Tomato Basil Cream Sauce V|NF

Seasonal Vegetables VG|GF|DF|NF

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERT

Platter of Sliced Fresh Fruits GF

Assorted Cream Puffs

Smore's Bar

Tiramisu NF

Mini Raspberry Cheesecake V|NF

MEDITERRANEAN

82 per person

COLD

Hummus and Baba Ghanoush GF|DF

Toasted Pita Chips V

Greek Salad

Mediterranean Dressing V|NF

Quinoa Tabouleh Salad VG|GF|NF

HOT

Lemon Pepper Chicken

Vegetable Orzo Pasta DF|NF

Grilled Beef Souvlaki

Couscous, Artichokes, Sun-Dried Tomatoes DF|NF

Seared Atlantic Salmon

Kale, Garbanzo Beans, Mini Peppers GF|DF|NF

Basmati Rice VG|NF

Chickpea Stew VG|GF|NF

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERT

Caramelized Lemon Tart V|NF

Candied Orange

Milk Chocolate Cake V|GF|NF

Roasted Hazelnut Pot de Crème V|GF

Almond and Raspberry Tart V



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SOUP, SALAD & SANDWICH 78 per person

SOUP

Tomato Bisque
Basil Cream **V|GF|NF**

MAKE-YOUR-OWN SALAD

California Chopped Salad
Cucumber, Cherry Tomatoes, Hard Boiled Egg, Bacon, Blue Cheese Crumbles, Herbed Ranch Dressing

SANDWICH SELECTION

Roast Beef
Portobello Mushroom, Smoked Cheddar, Caramelized Onions, Horseradish Mayonnaise, Hoagie Roll **NF**

Roasted Turkey
Piquillo, Golden Frisée, Smoked Mozzarella, Spinach Tortilla **NF**

Seasonal Grilled Vegetables
Roasted Tomato Hummus, Gluten Free Roll **VG|GF**

Albacore Tuna Salad
Celery, Sweet Onion, Lemon Zest, Parsley, Whipped Mayo, Buttery Brioche **NF**

Kettle Chips

ACCOMPANIMENTS
Artisan Bread and Sweet Butter

DESSERT
Strawberry Tart **V|NF**
Passion Fruit Meringue Tart **V|NF**
Lemon Bar **V|NF**
Flourless Chocolate Brownie **V|GF|NF**

HOMESTYLE 84 per person

COLD

Broccoli Slaw
Grilled Corn **V|GF|NF**

Roasted Fingerling Potato Salad
White Balsamic Dressing **VG|GF|NF**

Iceberg Wedge Salad
Tomatoes, Cucumbers, Carrots, Ranch, Blue Cheese or French Dressing **V|GF|NF**

HOT

Vegetarian Chili **V|DF|NF**

Baked Chicken **DF|GF|NF**

Barbecue Beef Brisket **DF|NF**

Barbecue Pork Burnt Ends **DF|NF**

Buttermilk Smashed Potatoes **GF|NF**
Sour Cream, Cheese **GF|NF**

Buttery Corn on the Cob **GF|NF**
Sour Cream, Cheese **GF|NF**

ACCOMPANIMENTS
Buttermilk Biscuits **V|NF**

DESSERT
Sliced Watermelon **VG|GF|NF**

NY Cheesecake
Strawberry Coulis **V|NF**

S'mores Bar **NF**

Lemon Meringue Tart **V|NF**



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STREET FOOD

82 per person

COLD

Tajin Spiced Fruit Cups **VG|GF|NF**

Vegetable Pad Thai Salad **V|DF**

Street Corn Salad **GF|NF**

HOT

Mahi Mahi Fish Tacos

Pico de Gallo, Red and Green Salsas, Guacamole, Sour Cream, Cheddar Cheese **V|NF**

Nathan's Mini All Beef Hot Dogs

Chopped Onions, Sauerkraut, Relish **DF|NF**

Black Angus Beef Sliders

Caramelized Onions, Aged Cheddar Cheese, Fire Roasted Sweet Pepper Aioli **NF**

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERT

Whoopie Pies **V|NF**

Mini Cupcakes **V|NF**

Assorted Cream Puffs

S'mores Bars **NF**

ASIAN INSPIRED

84 per person

COLD

Vegetable Pad Thai Salad **V|DF**

Green Papaya Shrimp Salad **GF|DF|NF**

Asian Chicken Salad

Spicy Peanut Dressing **GF|DF**

Tofu Salad

Peanuts, Roasted Peppers, Edamame, Sesame Soy Dressing **VG**

HOT

Mussaman Chicken Curry **GF|DF|NF**

Black Pepper Beef

Green Pepper, Sweet Onions **DF|NF**

Miso Glazed Salmon **DF|NF**

Green Bean and Mushroom Stir Fry **DF|NF**

Lemongrass Coconut Rice **GF|DF|NF**

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERT

Mango Coconut Tapioca Pudding **VG|GF|NF**

"Ube" Butter Mochi **V|GF|NF**

Matcha Crème Brûlée Tart **NF**

Hokido Baked Cheese Tart **V|NF**

WORKING LUNCH

78 per person

COLD

California Baby Mixed Greens

Mediterranean Vinaigrette, Ranch Dressing **V|GF|NF**

Watermelon Cucumber Salad

Feta, Passion Fruit Vinaigrette **V|GF|NF**

Tomato and Buffalo Mozzarella Salad **V|GF|NF**

SANDWICHES

Roast Beef

Portobello Mushroom, Smoked Cheddar, Caramelized Onions, Horseradish Mayonnaise, Hoagie Roll **NF**

Roasted Turkey

Piquillo, Golden Frisée, Smoked Mozzarella, Spinach Tortilla **NF**

Seasonal Grilled Vegetables

Roasted Tomato Hummus, Gluten Free Roll **VG|GF**

Albacore Tuna Salad

Celery, Sweet Onion, Lemon Zest, Parsley, Whipped Mayo, Buttery Brioche **NF**

Kettle Chips

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERT

Passion Fruit Meringue Tart **V|NF**

Lemon Bar **V|NF**

Double Chocolate Brownies **V|NF**

Tiramisu **V|NF**



BENTO BOX LUNCH

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LAS VEGAS

67 per person

Caprese Salad **V|GF|NF**

Vegetable Orzo Salad
Basil Pesto Vinaigrette **V|NF**

Grilled Chicken Wrap
Oven Dried Tomato, Smoked Mozzarella,
Caramelized Balsamic Onions **NF**

Tiramisu **NF**

TEX-MEX SOUTHWEST

67 per person

Grilled Steak Wrap
Black Beans, Corn, Pico de Gallo **NF|DF**

Jicama Cucumber Salad **VG|GF|NF**

Tajin Fruit Salad **VG|GF|NF**

Mexican Sugar Cookies **V**

PACIFIC RIM

67 per person

Sweet Chili Glazed Salmon **GF|DF|NF**

Vegetable Pad Thai Salad **V|DF**

Edamame Tofu Salad
Sesame Soy Vinaigrette **V|DF|NF**

"Ube" Butter Mochi **V|GF|NF**

THE VEGAN

67 per person

Red Quinoa Salad **GF|NF**

Vegan Wrap
Black Beans, Roasted Corn,
Shredded Lettuce, Vegetable Wrap **NF**

Broccoli Grape Salad **GF|NF**

Minted Melon Salad **GF|NF**

PLAN A MEMORABLE
EVENING

For an elegant reception, Four Seasons presents an array of tempting hors d'oeuvres, whether tray-passed or served by buffet. We also offer more substantial reception fare.

For dining, our options include plated dinners, family-style platters and buffets. Don't forget dessert!





RECEPTION HORS D'OEUVRES

ONE PIECE PER PERSON OF EACH SELECTION WILL BE PREPARED. TWO DOZEN PER ITEM MINIMUM ORDER.

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HOT HORS D'OEUVRES

Mini Chickpea Falafel

Cumin Aioli **VG**

12 each

Vegan Meatball

Romesco Sauce **VG**

12 each

Lemongrass Cauliflower Tempura **VG|DF|NF**

12 each

Vegetable Samosas

Mango Chutney **V|DF|NF**

12 each

Portobello Mushroom Tartlets

Asiago Cheese **V|NF**

12 each

Vegetable Spring Roll

Sweet Chili Plum Sauce **V|DF|NF**

12 each

Truffle Mac-n-Cheese Bites **V|NF**

14 each

Mushroom Arancini

Campari Tomato Coulis **NF**

14 each

Chorizo Stuffed Medjool Dates

Smoked Bacon Wrapped,

Piquillo Pepper Sauce **GF|DF|NF**

14 each

Maryland Crab Cake

Old Bay Seasoning **DF|NF**

15 each

Maple Glazed Sea Scallop

Wrapped in Prosciutto, Tomato Basil Aioli **GF|NF**

15 each

Chicken Satay

Spicy Peanut Dipping Sauce

14 each

Mini Beef Wellington **NF**

14 each



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COLD HORS D'OEUVRES

Oven Roasted Tomato Bruschetta

Kalamata Tapenade **V|NF**
12 each

Strawberry Peppered Mascarpone

Aged-Balsamic **V|GF|NF**
12 each

Miniature Greek Salad **V|GF|NF**

12 each

Sun Dried Tomato Rigatoni

Boursin Truffle Essence **V|NF**
14 each

Skewered Caprese **V|GF|NF**

12 each

Roasted Corn Salsa Tortilla Cups

Spinach, Avocado Puree, Cilantro **VG|GF|NF**
12 each

Vegetable Napoleon

Balsamic Reduction **VG|DF|NF**
12 each

Hummus Filled Cherry Tomatoes **VG|GF**

12 each

Pacific Shrimp

Thai Barbecue Sauce **GF|DF**
15 each

Shrimp Wonton Taco

Peanut, Cilantro, Sweet Chili **DF**
15 each

Smoked Salmon Tartare

Sesame Wonton Cone
15 each

Mini Lobster Club Sandwich

Bacon, Mayonnaise **NF**
15 each

Ahi Poke

Cucumber Cup **DF|NF**
15 each

Seared Ahi Tuna

Whole Wheat Crouton, Spicy Wasabi Edamame **NF**
15 each

Dungeness Crab Salad

Avocado, Tortilla Cup **GF|DF|NF**
15 each

Smoked Chicken

Brandied Apricot, Cranberry Walnut Crostini **DF**
14 each

Thai Beef Salad

Spinach, Green Papaya, Cilantro,
Diced Tomato, Wonton Cup **DF**
14 each

Beef Tenderloin

Roquefort Shortbread, Horseradish Cream **NF**
14 each

Assortment of Lollipops

14 each

BLT **NF|GF**

Parma Ham

Melon, Port Reduction **DF|NF|GF**

Dungeness Crab

Tomato **DF|NF|GF**



SPECIALTY STATIONS

IF SERVED AS DINNER, A MINIMUM OF FIVE STATIONS ARE REQUIRED. ADDITIONAL CHARGE OF \$10 PER PERSON WILL APPLY IF LESS THAN THIRTY GUESTS GUARANTEED. ALL STATIONS MUST BE GUARANTEED FOR FULL NUMBER OF ATTENDEES. SPECIALTY STATIONS ARE AVAILABLE FOR UP TO TWO HOURS.

*ATTENDING CHEF OPTIONAL FOR LIVE COOKING - \$295.

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RISOTTO STATION*

32 per person

Smoked Chicken

Mushrooms, Sweet Peas, Asiago Cheese **GF|NF**

Roasted Tomatoes

Seasonal Vegetables, Herbs, Parmesan **V|GF|NF**

PASTA STATION*

32 per person

Select three

Butternut Squash Ravioli

Sage Infused Cream Sauce **V|NF**

Orecchiette Pasta

Italian sausage, Broccoli Rabe **NF**

Penne Pomodoro **V|NF**

Rigatoni Bolognese **NF**

Three Cheese Tortellini

Pesto, Toasted Pinenuts **V**

ACCOMPANIMENTS

Shaved Parmesan Cheese, Crushed Chilies, Garlic Herb Focaccia, Italian Dried Herbs, Bread Sticks

SLIDER STATION

33 per person

Beef Sliders

Balsamic Onions, Cheddar Cheese **NF**

Barbecue Pulled Chicken Sliders

Pineapple, Havarti Cheese **NF**

Turkey Sliders

Swiss Cheese Cranberry Dressing **NF**

ACCOMPANIMENTS

French Fries, Ketchup, Mustard, Mayonnaise

GREEK STATION*

33 per person

Gyro Meat

Beef and Lamb **GF|DF**

Marinated Chicken Souvlaki **GF|DF**

Greek Salad

Mediterranean Dressing **V|NF**

Chicken and Orzo Salad

Tomatoes, Mint, Corn, Red Onions, Red Peppers, Red Wine Vinaigrette **DF|NF**

ACCOMPANIMENTS

Warm Pita, Sliced Tomatoes, Shaved Onion, Lettuce, Oregano, Tzatziki Sauce



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SALAD STATION

29 per person

Traditional Crab Louie Salad

Iceberg Lettuce, Crab Meat, Tomatoes, Chives, Louie Dressing **GF | DF | NF**

Kale Caesar

Focaccia Croutons, Parmesan Cheese, Caesar Dressing **V | NF**

Asian Chicken Salad

Pulled Chicken, Shaved Onions, Cabbage, Cashews, Crispy Wontons, Cilantro, Spicy Peanut Dressing **DF**

MIDDLE EASTERN STATION*

30 per person

Kubideh Kebab

Ground Beef, Lemon, Cumin, Herbs **GF | DF | NF**

Marinated Chicken Kebab

Smoked Paprika **GF | DF | NF**

Hummus and Baba Ghanoush **GF | DF**

Shirazi Salad **VG | GF | NF**

Quinoa Tabouleh Salad **VG | GF | NF**

ACCOMPANIMENTS

Pita Chips

DIM SUM STATION **DF | NF**

32 per person

Shrimp Shumai

Chicken Pot Stickers

Pork and Shrimp Leek Cakes

ACCOMPANIMENTS

Hot Chinese Mustard, Soy Sauce, Sriracha Sauce

SATAY STATION

33 per person

Chicken, Beef and Shrimp Satays

Thai Peanut Dipping Sauce **DF**

Vegetable Pad Thai Salad **V | DF**

Thai Papaya Salad **V | GF | DF | NF**

Lemongrass Coconut Rice **VG | GF | NF**

CRAB CAKE AND SALMON CAKE STATION*

34 per person

Old Bay Crab Cake

Lemon Caper Aioli **DF | NF**

Salmon and Fennel Cake

Citrus Dill Mayonnaise **DF | NF**

Wild Arugula and Baby Kale Salad **VG | GF | NF**

Mediterranean Vinaigrette



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GOURMET PIZZA BOARD

32 per person

Select three

Margherita Pizza

Roma Tomatoes, Buffalo Mozzarella, Basil, Extra Virgin Oil **V|NF**

Thai Chicken Pizza

Broccoli Slaw, Cilantro, Cashews, Grilled Chicken, Peanut Sauce

Antipasto Pizza

Salami, Olives, Mushrooms, Artichokes, Mozzarella, Provolone **NF**

Farmer's Market Pizza

Grilled Artichokes, Zucchini, Cherry Tomatoes, Portobello Mushrooms, Peppers, Provolone, Pesto, Arugula **V|NF**

Gluten-Free Pizza

Crushed Tomatoes, Sweet Peppers, Olives, Basil, Vegan Mozzarella, Tomato Sauce **V|GF|NF**

FAJITA STATION

29 per person

Grilled Marinated Skirt Steak **GF|DF|NF**

Grilled Cilantro Lime Chicken **GF|DF|NF**

Corn Tortilla Soup **GF|NF**

ACCOMPANIMENTS

Soft Corn Tortillas **GF**, Flour Tortillas, Seared Red and Yellow Bell Peppers and Onions, Cilantro, Sour Cream, Guacamole, Cheddar Cheese, Jalapeños

POLENTA & SCALLOP STATION*

34 per person

Anson Mills Polenta **GF|NF**

Seared Day Boat Scallops **GF|DF|NF**

Roasted Tomato Hollandaise **NF**, Micro Basil

STREET TACO TRUCK* **

32 per person

Select two

Baja Style Mahi Mahi **DF|NF**

Chicken Tinga **GF|DF|NF**

Pork Pastor **GF|DF|NF**

Carne Asada **GF|DF|NF**

DIPS & CHIPS STATION

29 per person

Chickpea and White Bean Pesto **VG|GF|NF**

Fire Roasted Red Pepper Hummus **VG|GF|NF**

Mixed Olives **VG|GF|NF**

Vegetable Crudité **VG|GF|NF**

Crispy Pita Chips, Lavosh, Grilled Multigrain Crostini

ACCOMPANIMENTS

Soft Corn Tortillas **GF**, Flour Tortillas, Pico de Gallo, Fire Roasted Red and Green Salsa, Cilantro, Radishes, Guacamole, Sour Cream



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TAPAS STATION

42 per person

Marinated Piquillo Peppers
Spanish Oil, Sherry Vinaigrette **VG | GF | NF**

Chilled Garlic Shrimp
Smoked Paprika Mayonnaise **GF | DF | NF**

Cocktail Chorizo Sausage **GF | DF | NF**

Seafood Ceviche **GF | DF | NF**

Spanish Meatballs (Albondigas)
Manchego Cheese **NF**

Chicken Empanadas
Spicy Tomato Sauce **NF**

Spanish Cheese Selection

ACCOMPANIMENTS

Sliced Baguette, Crackers, Assorted Jams, Mustard, Cornichons

ANTIPASTO DISPLAY

42 per person

Display of Marinated and Pickled Vegetables
VG | GF | NF

Grilled Seasonal Vegetables
Citrus, Extra Virgin Olive Oil, Balsamic Glaze
VG | GF | NF

Italian Cured Meats
Prosciutto, Spicy Sopressata, Salami, Beef Bresaola
GF | DF | NF

Selection of Cheese
Parmigiano Reggiano, Fontina, Gorgonzola Dolce
V | GF | NF

ACCOMPANIMENTS

Sliced Baguette, Crackers, Assorted Jams, Mustard, Cornichons



SPECIALTY STATION *COMPLEMENTS*

****OPTIONAL SUSHI CHEF - \$400 | ***OPTIONAL ICE CARVING FOR DISPLAY PRICED SEPARATELY**

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SUSHI AND SASHIMI**

Three dozen minimum required

Sushi Rolls GF

Tuna, Spicy Tuna, Salmon, Shrimp Tempura, Dragon, California
160 per dozen

Assorted Nigiri GF

Salmon, Yellowtail, Tuna
156 per dozen

ACCOMPANIMENTS

Soy Sauce, Gluten Free Soy Sauce, Ginger, Wasabi

HAWAIIAN POKE STATION

34 per person

Tuna Poke

Maui Onion, Green Onion, Furikake, Sesame Oil

Whitefish Poke

Cucumbers, Tomatoes, Garlic Chili Sauce

SEAFOOD CORNER***

Petrossian Ossetra Caviar GF

Bilinis, Crème Fraîche
200 per 1oz

Jumbo Shrimp GF

160 per dozen

Crab Claws GF

Market Price

Crab Legs GF

Market Price

Market Oysters GF

140 per dozen

ACCOMPANIMENTS

Lemon Wraps, Cocktail Sauce, Mignonette Sauce



CARVING STATIONS

CARVING STATIONS ARE AVAILABLE FOR UP TO TWO HOURS. *ATTENDING CHEF REQUIRED - \$295 | ***ICE CARVING FOR DISPLAY PRICED SEPARATELY
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SALMON WELLINGTON*

38 per person
Thirty guest minimum

Puff Pastry Atlantic Salmon
 Mushrooms, Chardonnay Sauce,
 Arugula and Frisée Salad

ROTISSERIE CHICKEN*

32 per person
Thirty guest minimum

Whole Cage Free Chicken GF
 Creamed Corn GF
 Truffle Macaroni and Cheese

BARBECUED BEEF BRISKET*

34 per person
Thirty guest minimum

Beef Brisket
 Corn Bread, Baked Beans,
 Traditional Cole Slaw,
 Honey Jack Barbecue Sauces

ROASTED TURKEY BREAST*

34 per person
Thirty guest minimum

Whole Roasted Turkey Breast GF
 Apple Sage and Cornbread Stuffing,
 Traditional Giblet Gravy,
 Spiced Cranberry Compote

ROASTED BEEF TENDERLOIN*

47 per person
Thirty guest minimum

Whole Roasted Beef Tenderloin GF
 Wilted Spinach and Sautéed Mushroom Stuffing,
 Black Truffle Red Wine Sauce
 Brioche Rolls

PORCHETTA*

36 per person
Thirty guest minimum

Boneless Pork Roast GF
 Italian Caponata,
 Shallot-Port Wine Reduction,
 Ciabatta Roll

ROASTED RIBEYE*

42 per person
Thirty guest minimum

Roasted Ribeye Steak GF
 Creamy Horseradish,
 Green Peppercorn Sauce,
 Sourdough Rolls



DESSERT STATIONS *COMPLEMENTS*

***ATTENDING CHEF REQUIRED - \$295**

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

LOLLIPOP STATION

16 per person

Assorted Cake Pops

Chocolate, Red Velvet, Cream Puff, Truffle

V | NF

DONUT STATION*

26 per person

\$250 donut machine set up

Fifty guest minimum. \$250 surcharge if less

Glazes

Vanilla, Chocolate, Caramel, Lemon **V | NF**

Toppings

Sprinkles, Oreo, Coconut, Powdered Sugar, Cinnamon Sugar **V | NF**

GELATO STATION*

25 per person

Select four flavors:

Gelato **V**

Vanilla, Chocolate, Strawberry, Pistachio, Seasalt Caramel, Espresso

Sorbet **VG | NF**

Lemon, Raspberry, Mango

Vegan **VG | NF**

Oatmilk Vanilla

Toppings **V**

Oreo, Candied Pecans, Rainbow Sprinkles, Reeses Pieces, Chocolate Chips

Sauces **V | NF**

Chocolate, Caramel, Raspberry

ICE CREAM BAR STATION*

25 per person

Ice Cream **V | NF**

Vanilla, Sea Salt Caramel

Glazes **V | NF**

Dark Chocolate, White Chocolate

Toppings **V**

Pistachio, Oreos, Chocolate Chips, Crispy Chocolate Pearls, Feuilletine, Dried Raspberries

CREPE STATION*

25 per person

Sauces **NF**

Caramel, Chocolate, Raspberry

Toppings **V**

Nutella, Banana, Fresh Strawberry, Caramelized Apple

CHURROS STATION*

25 per person

Churros **V | NF**

Caramel Filled, Chocolate Filled

Toppings **V**

Cinnamon Sugar, Oreo, Candied Pecans

Sauces **V | NF**

Chocolate, Caramel

DESSERT BUFFET

35 per person

Select five

Lemon Meringue Tart **V | NF**

Chocolate Covered Strawberries **V**

NY Cheesecake **V | NF**

Almond Raspberry Tart **V | NF**

Milk Chocolate Orange Velvet Cake **NF | GF**

Italian Ricotta Cannoli

Tiramisu **V**

Nutella Crème Brûlée Tart

Assorted Cream Puffs

Lemon White Chocolate Bar **V | NF**

Apple Crumble Tart **V | NF**

Assorted Almond Macarons



PLATED DINNER

ALL DINNERS REQUIRE A MINIMUM OF THREE COURSES. INCLUDES CHOICE OF APPETIZER, SOUP OR SALAD, ENTRÉE AND DESSERT. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, TEALEAVES ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER. ADDITIONAL \$15 PER PERSON WILL BE ADDED TO MENU PRICE FOR ADDITIONAL COURSES, SALAD TRIOS, PRE-SELECTED ENTRÉE CHOICE. ADDITIONAL \$35 PER PERSON WILL BE ADDED TO MENU PRICE FOR TABLESIDE ENTRÉE CHOICE (REQUIRES FOUR COURSES MINIMUM). A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

APPETIZER *select one*

Lobster Parfait
Avocado Cream, Tomato, Micro Greens,
Mango Relish **GF|DF|NF**

Maryland Crab Cake
Mizuna and Baby Arugula Salad **NF**,
Mango Coulis

Vegetable and Cheese Ravioli
Vegetable and Lentil Bolognese,
Ricotta Salata, Micro Basil **V|NF**

Wild Mushroom Crepe
Mascarpone Ricotta,
Baby Frisée Mache Salad **V|NF**

Maryland Blue Crab Risotto
Artichokes, Sweet Corn, Chive Oil **GF|NF**

Ahi Tuna Crudo
Spicy Ponzu Aioli, Avocado,
Micro Greens **DF|NF**

Seared Black Cod
Forbidden Vegetable Rice Pilaf,
Yuzu Butter Sauce **GF**

Super Green Vegan Cake
Spiced Chickpeas, Dal Makhani Sauce **GF|VG**

Three Cheese Ravioli
Smoked Duck Bolognese,
Pecorino Romano, Micro Basil

SOUP *select one*

Roasted Tomato Bisque
Basil Pesto Drizzle, Tomato Concassé,
Focaccia, Crostini **V|NF**

Sweet Corn Soup
Truffle Popcorn **GF|NF**

Maine Lobster Bisque
Diced Lobster, Tomato **GF|NF**

Pea Soup
Asparagus, Roasted Tomato **V|GF|NF**

Yukon Gold Potato and Leek Soup
Dill **GF|NF**

Porcini Mushroom Bisque
Boursin, Crostini **NF**

Roasted Butternut Squash Soup
Cinnamon Spiced Apples,
Dried Fruit Compote **V|GF|NF**

Tomato Gazpacho
Diced Cucumber, Cherry Tomatoes
V|GF|NF

SALAD *select one*

All salads can be made vegan

Wild Arugula and Red Endive Salad
Pine Nuts, Slow Roasted Grapes, Pecorino
Romano, Sherry Vinaigrette **V|GF**

Caprese Salad
Kumato Tomato, Burrata, Parmesan Crostini,
Sweet Basil **V|GF|NF**

California Greens Salad
Red Wine Spiced Poached Pears, Candied Pecans,
Goat Cheese, White Balsamic Vinaigrette **V|GF**

Baby Gem Lettuce Salad
Citrus Segments, Crispy Prosciutto,
Toasted Walnuts, Ricotta Salata,
Honey Tangerine Vinaigrette Dressing **GF**

Watermelon Carpaccio Salad
Baby Arugula, Golden Frisée Feta,
Strawberry Balsamic **V|GF|NF**

Baby Roasted Beets Salad
Humboldt Fog Goat Cheese, Petit Greens,
Frisse, Pecan Brittle, Tangerine Vinaigrette **V|GF|NF**



PLATED DINNER

ALL DINNERS REQUIRE A MINIMUM OF THREE COURSES. INCLUDES CHOICE OF SALAD, ENTRÉE AND DESSERT. ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, TEALEAVES ASSORTED HOT TEAS, ARTISAN BREAD AND SWEET BUTTER. ADDITIONAL FEES ADDED TO MENU PRICE: \$15 PER PERSON FOR ADDITIONAL COURSES, SALAD TRIOS, PRE-SELECTED ENTRÉE CHOICE. \$35 PER PERSON FOR TABLESIDE ENTRÉE CHOICE (REQUIRES FOUR COURSES MINIMUM). MAXIMUM OF TWO ENTRÉE CHOICES. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES. V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | NF = NUT FREE | DF = DAIRY FREE

ENTRÉE

select one

MEAT

150 per person

Slow Braised Beef Short Rib

Horseradish Whipped Potato Purée, Roasted Root Vegetable Medley **GF | NF**

Porcini Rubbed Beef Tenderloin

Warm Rosemary Fingerling Potato, Haricot Verts, Cracked Pepper Jus, Arugula Salad **GF | DF | NF**

New York Striploin

Potato Gratin, Roasted Portobello, Port Wine Reduction **GF | NF**

CHICKEN

130 per person

Dijon Herb Crusted Chicken Breast

Mushroom Farrotto, Heirloom Asparagus, Baby Carrots, Marsala Wine Reduction **DF | NF**

Stuffed Chicken Breast Italian Style

Three Cheese Polenta, Rainbow Cauliflower, Carrots, Tomato Basil Compote **NF**

Tandoori Spiced Chicken

Cumin Yellow Rice, Naan **NF**

FISH

140 per person

Sustainable Salmon

Potato and Vegetable Hash, Rainbow Swiss Chard, Grilled Asparagus, Minted Sweet Pea Purée **GF | NF**

Soy Mirin Glazed Salmon

Baby Bok Choy, Forbidden Fried Rice **NF**

Branzino

Roasted Rainbow Cauliflower, Herbed Fregola, Shaved Fennel, Limoncello Butter Sauce **NF**

Snapper Niçoise Style

Haricot Vert, Roasted Fingerling Potatoes, Oven Dried Tomatoes, Olives **GF | NF**

VEGETARIAN

125 per person

Kale and Mushroom Ravioli

Lentil Bolognese, Micro Basil **GF | NF**

Seasoned Tofu Steak

Coconut Milk Braise, Lemongrass, Lime Leaves, Mushrooms, Peppers, Potatoes **GF | NF**

Vegetable and Cheese Ravioli

Vegetable and Lentil Bolognese, Ricotta Salata, Micro Basil



PLATED DINNER

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ENTRÉE DUET SELECTION

175 per person

Pesto Seared Chicken Breast

Seasonal Vegetable Farrotto

AND

Jumbo Shrimp Scampi

Grainy Mustard Butter Sauce **GF | NF**

Slow Braised Beef Short Ribs

Creamed Spinach, Barolo Red Wine Sauce

AND

Pacific Salmon

Vegetable Forbidden Rice, Chili Crisp Butter **NF**

Beef Tenderloin

Mushroom Duxelle, Port Wine Reduction

AND

Chilean Seabass

Citrus Crust, Lemon Chardonnay Butter, Wilted Greens, Potato Galette **NF**

Center Cut New York Sirloin

Marinated Maitake Mushrooms, Brandied Peppercorn Sauce, Green Bean Almondine

AND

Day Boat Scallops

Creamy Three Cheese Polenta **GF | NF**

Beef Tenderloin

Truffle Mushroom Duxelle, Bearnaise Sauce

AND

Cold Water Lobster Tail

Sautéed Leeks and Cabbage, Sherry Lobster Sauce, Crispy Potato Cake **GF | NF**



PLATED DINNER

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DESSERT *select one*

Key Lime Tart **NF**
White Chocolate Mousse, Graham Cracker Crust, Key Lime Curd, Mango Sorbet

Exotic Cake
Flourless Chocolate Sponge, Hazelnut Crunch, Passionfruit Cream, Milk Chocolate Praline Mousse, Passionfruit Gelato

Warm Chocolate Tart **V|NF**
70% Dark Chocolate Tart, Chocolate Sauce, Sea Salt Caramel Gelato

Raspberry Pistachio Bar
Pistachio Praline Crunch, Raspberry Jam, White Chocolate Mousse, Raspberry Sorbet

Vanilla Bean Crème Brûlée **V|NF|GF**
Elderflower Chantilly, Raspberry, Blackberry Gel, Lemon Curd

Citrus Coffee Domes **NF**
Coffee Sugar Dough
Coffee Crunch
Mandarin Gel
Espresso Milk Chocolate Orange Mousse
Vanilla Bean Gelato

TWO ALTERNATING DESSERTS
8 per person



PLATED DINNER *ENHANCEMENTS*

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AMUSE

10 per person

Select one

Foie Gras Torchon

Fig and Apricot Brioche **NF**

Tuna Tartare

Cucumber, Lime Wasabi Cream

GF | DF | NF

Hummus Stuffed Campari Tomato

V | DF | GF

INTERMEZZO **VG | GF | NF**

8 per person

Select one

Passion Fruit

Lemon

Raspberry

VIP GOURMET BREAD BASKET

6 per person

Bread Selection

Lavash, Multigrain, Pretzel Bread, Brioche

ACCOMPANIMENTS

Olive Oil and Balsamic Vinegar,
Black Olive Tapenade, Truffle Butter



DINNER BUFFET

FIFTY GUEST MINIMUM. \$295 LABOR FEE APPLIES WITH LESS THAN FIFTY GUESTS. *ATTENDING CHEF REQUIRED - \$295

ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND TEALEAVES ASSORTED HOT TEAS.

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THE BOULEVARD

142 per person

COLD

Baby Spinach Salad

Cherry Tomatoes, Shaved Onion, Cucumber, Balsamic Vinaigrette **VG | GF**

Burrata Tomato Salad

Sweet Basil, Extra Virgin Olive Oil **V | GF | NF**

Quinoa Salad

Chickpeas, Tomatoes, Parsley, Lemon Lime Vinaigrette **VG | GF | NF**

Soba Noodle Salad

Fried Tofu, Green Onion, Carrots Peppers, Cilantro, Sweet Chili Vinaigrette **VG | NF**

HOT

Seared Beef Tenderloin

Roasted Garlic Potatoes, Chimichurri Sauce **GF | NF**

Lemon Pepper Chicken

Roasted Green and White Asparagus **GF | DF | NF**

Blackened Salmon

Oven Roasted Cauliflower, Sweet Pepper Cream Sauce **GF | NF**

Three Cheese Tortellini Pasta

Sun Dried Tomatoes, Artichokes, Tomato Pesto Sauce, Asiago Cheese **V | NF**

Roasted Rainbow Carrots

Parsnips, Honey Glaze **V | GF | NF**

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERTS

Lemon Meringue Pies **V | NF**

NY Cheesecakes **V | NF**

Double Chocolate Brownie

Tiramisu **NF**

Sliced Fruit **VG | GF | NF**



DINNER BUFFET

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ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND TEALEAVES ASSORTED HOT TEAS.

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SIN CITY*

142 per person

COLD

Jumbo Shrimp Cocktail (3 pieces each)
Sauce, Fresh Lemon **GF | DF | NF**

Baby Iceberg Wedges
Tomatoes, Chopped Egg, Bacon Bits,
Blue Cheese, Ranch Dressing **V**

Classic Waldorf Salad
Grapes, Walnuts **V | GF**

Marinated Beefsteak Tomato Salad
Shaved Red Onion,
Red Wine Vinaigrette **VG | GF | NF**

Roasted Fingerling Potato Salad **VG | GF | NF**

HOT

Prime Rib
Creamy Horseradish, Bearnaise Sauce

Chicken Rockefeller **GF | NF**

Salmon Casino
Garlic Breadcrumbs **NF**

Twice Baked Potatoes
Cheddar, Chives **V | GF | NF**

Roasted Mushrooms and Pearl Onions **GF | NF**

Creamed Spinach **V | NF**

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERTS

Tiramisu **NF**

Passion Fruit Meringue Tart **V | NF**

Fresh Strawberry Tart **V | NF**

Chocolate Mousse Dome **NF**

Assorted Cream Puffs



DINNER BUFFET

FIFTY GUEST MINIMUM. \$295 LABOR FEE APPLIES WITH LESS THAN FIFTY GUESTS. *ATTENDING CHEF REQUIRED - \$295

ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND TEALEAVES ASSORTED HOT TEAS.

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THE CALIFORNIAN

140 per person

COLD

Ahi Tuna and Citrus Salad GF | DF | NF

Quinoa Salad

Citrus, Pomegranate Seeds VG | GF | NF

California Chicken Cobb

Tomatoes, Blue Cheese, Bacon,
Avocado, Hard Boiled Eggs,
Cilantro-Lime Vinaigrette GF

HOT

Grilled NY Striploin Steak

Chunky Pico De Gallo GF | DF | NF

Baked Chicken

Roasted Corn GF | DF | NF

Canadian Sustainable Salmon

Tricolor Tabbouleh,
Mango-Papaya Relish GF | DF | NF

Roasted Brussels Sprouts

Cherry Tomatoes VG | GF | NF

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERTS

Greek Yogurt Panna Cotta

Fresh Berry Compote GF | NF

Caramelized Lemon Tart V | NF

Fresh Strawberry Tart V | NF

Dark Chocolate Tart V | NF

Fruit Salad VG | GF | NF



DINNER BUFFET

FIFTY GUEST MINIMUM. \$295 LABOR FEE APPLIES WITH LESS THAN FIFTY GUESTS. *ATTENDING CHEF REQUIRED - \$295

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ITALIAN

140 per person

COLD

Selection of Marinated and Pickled Vegetables:

Marinated Mushrooms, Pickled Cauliflower, Assorted Olives, Pickled Peppers, Pepperoncini

VG | GF | DF | NF

Caprese Salad

Tomatoes, Basil, Mozzarella Cheese, Balsamic Glaze

V | GF | NF

Farro Salad

Seasonal Vegetables, White Balsamic Dressing

V | NF

HOT

Mushroom Marsala Braised Short Ribs

GF | DF | NF

Chicken Parmigiana

Smoked Mozzarella, Tomato Basil Sauce

NF

Snapper Puttanesca Style

Olives, Capers, Cherry Tomatoes

GF | DF | NF

Vegetable Medley

VG | GF | NF

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERTS

Classic Ricotta Cannoli V

Mango Panna Cotta GF | NF

Tiramisu NF

Seasonal Fruit Crostata V

Hazelnut Praline Milk Chocolate Tart V



DINNER BUFFET

FIFTY GUEST MINIMUM. \$295 LABOR FEE APPLIES WITH LESS THAN FIFTY GUESTS. *ATTENDING CHEF REQUIRED - \$295

ALL PACKAGES INCLUDE FRESHLY BREWED LAVAZZA GRAN RISERVA COFFEE, LAVAZZA DECAFFEINATED COFFEE, AND TEALEAVES ASSORTED HOT TEAS.

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TROPICANA

145 per person

COLD

Purple Fingerling Potato Salad **VG|GF|NF**

Caesar Salad

Truffle Dressing **NF**

Kale and Quinoa Salad

Rainbow Carrots, Cauliflower **VG|GF|NF**

Cajun Shrimp and Corn Salad **GF|DF|NF**

HOT

Cedar Planked Spiced Salmon **GF|DF|NF**

Buttermilk Hot Chicken

Spiced Honey Mustard **NF**

Smoked Short Rib

Jack Daniel's BBQ Glaze **DF|NF**

Red Bliss Smashed Garlic Potatoes **GF|NF**

Roasted Brussels Sprouts

Applewood Bacon **GF|NF**

ACCOMPANIMENTS

Artisan Bread and Sweet Butter

DESSERTS

Seasonal Cobblers **V|NF**

Minted Seasonal Fruit Salad **VG|GF|NF**

Banana Cream Pie **NF**

Chocolate Pecan Bar **V**

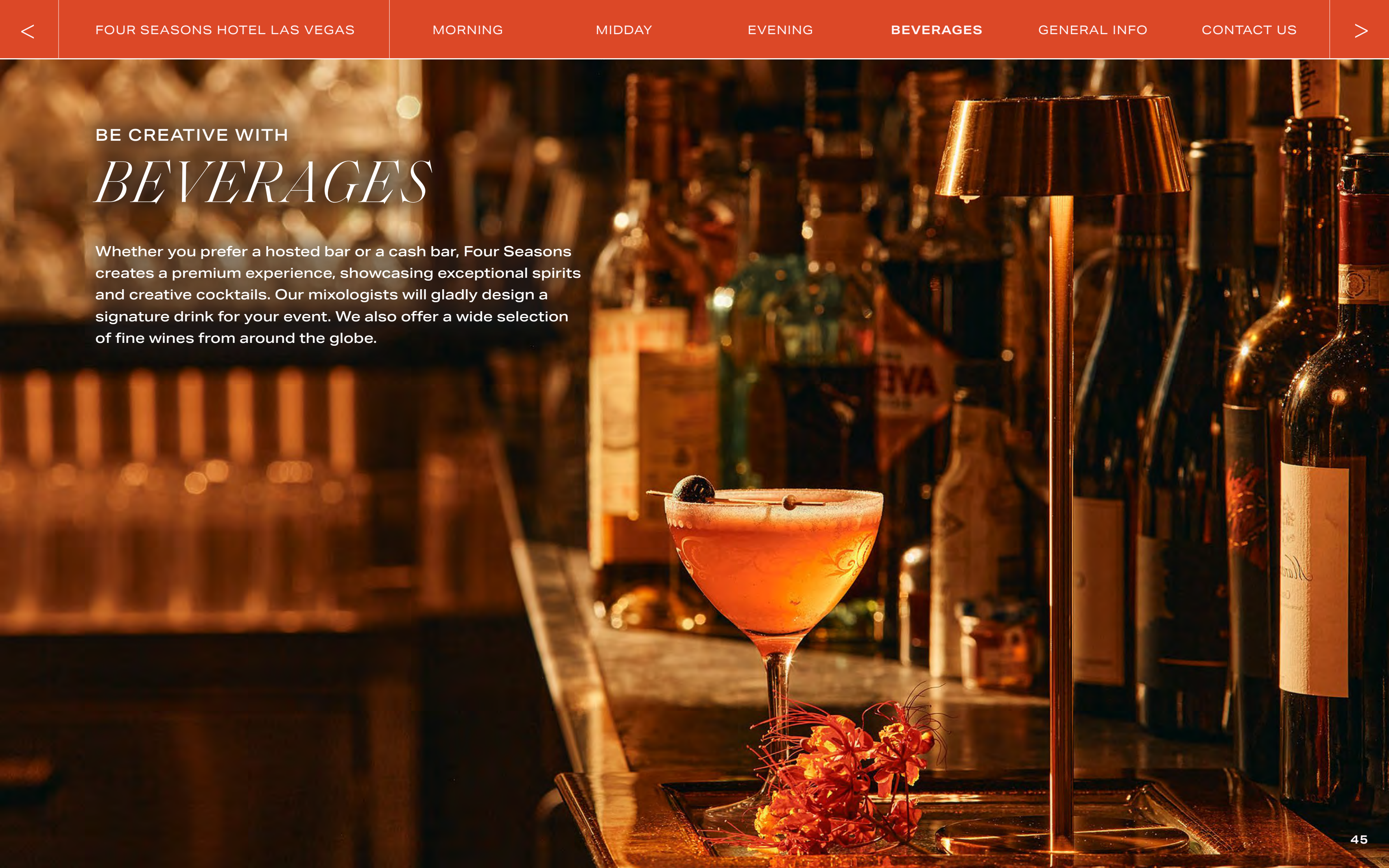




BE CREATIVE WITH

BEVERAGES

Whether you prefer a hosted bar or a cash bar, Four Seasons creates a premium experience, showcasing exceptional spirits and creative cocktails. Our mixologists will gladly design a signature drink for your event. We also offer a wide selection of fine wines from around the globe.





HOSTED BAR

PACKAGES DO NOT INCLUDE SHOTS, TRAY PASSED BEVERAGES, TABLE SIDE WINE SERVICE OR TOASTS. HOSTED BARS HAVE A MINIMUM OF \$1,000 PER BAR. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

PREMIUM

18 per drink

Scotch Dewar's White Label

Bourbon Jim Beam

Vodka Tito's

Whiskey Jack Daniels

Rum Cruzan Silver

Tequila El Jimador Silver

Gin Bombay

Cognac Courvoisier VS

House Wines

Hayes Ranch, Chardonnay

Hayes Ranch, Cabernet Sauvignon

Domestic/Imported Beer

Assorted Soft Drinks, Juices, Waters, Cordials

HOSTED BAR PACKAGE

Priced per person

One Hour	38
Two Hours	50
Three Hours	62
Four Hours	74
Five Hours	86

BEER

Priced per drink

Domestic/Imported Beer	11
Heineken	
Stella Artois	
Budweiser	
Bud Light	
Corona	
Lagunitas IPA,	
Athletic Upside Dawn 0.0	
Athletic Run Wild IPA 0.0	

SELECT

19 per drink

Scotch Chivas Regal

Bourbon Maker's Mark

Vodka Tito's, Absolut

Whiskey Crown Royal

Rum Bacardi Silver

Tequila Herradura Silver

Gin Tanqueray

Cognac Martel VS

House Wines

Wente Vineyards, Chardonnay

Joel Gott, Cabernet Sauvignon

Domestic/Imported Beer

Assorted Soft Drinks, Juices, Waters, Cordials

HOSTED BAR PACKAGE

Priced per person

One Hour	40
Two Hours	52
Three Hours	64
Four Hours	76
Five Hours	88

MIXERS

Priced per drink

Red Bull/Energy Drink	11
Assorted Soft Drinks/Juices	8

ULTRA

20 per drink

Scotch Glenlivet 12 Year

Bourbon Bulleit

Vodka Grey Goose, Ketel One

Whiskey Rittenhouse Rye

Rum Panteray Spiced Rum

Tequila Patron Silver

Gin Bombay Sapphire

Cognac Remy Martin VSOP

House Wines

Pallisser, Sauvignon Blanc

Louis Latour, Chardonnay

Angel Ink, Pinot Noir

Ravel & Stitch, Cabernet Sauvignon

Domestic/Imported Beer

Assorted Soft Drinks, Juices, Waters, Cordials

HOSTED BAR PACKAGE

Priced per person

One Hour	42
Two Hours	54
Three Hours	66
Four Hours	78
Five Hours	90

CORDIALS

Priced per drink

Grand Marnier	20
Romana Sambuca	
Baileys Irish Cream	
Drambuie	
St. Germain	

COGNACS

Priced per drink

Courvoisier VS	32
Hennessy VS	40
Remy Martin XO	40



BAR ENHANCEMENTS

PRICES ARE SUBJECT TO CHANGE. \$295 CASHIER FEE WILL APPLY FOR EACH CASHIER FOR EVERY 100 GUESTS FOR THE FIRST FOUR (4) HOURS. ADDITIONAL FEES MAY APPLY FOR EXTENDING. CASH BAR PRICES ARE INCLUSIVE OF SALES TAX AND SERVICE CHARGE AND SUBJECT TO \$1,000 MINIMUM SALES PER BAR. OUR BARS ARE CASHLESS. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

MOCKTAILS 18 per drink

Strawberry Lemonade
Strawberry, Fresh Lemon Juice, Lemonade

Cucumber Cooler
Cucumber, Soda Water

Virgin Colada
Piña Colada Syrup, Pineapple Juice, Soda Water

Vegas Bomb
Cranberry Juice, 7up, Red Bull

Vanilla Lemonade
Vanilla, Fresh Lemon Juice, Lemonade

COCKTAILS 24 per drink

Aperol Spritz
Aperol, Prosecco, Soda Water

Hugo Spritz
St. Germain, Prosecco, Soda Water

Old Fashioned
Bourbon, Whiskey or Tequila, Liquor 43, Angostura Bitters, Orange Bitters, Luxardo Cherry

Negroni
Campari, Gin, Antica Vermouth

Manhattan
Bourbon, Antica Vermouth

Skinny Margarita
Tequila, Triple Sec, Fresh Lime Juice, Agave

Paloma
Tequila, Triple Sec, Fresh Lime Juice, Fresh Grapefruit Juice, Agave

Four Seasons Margarita
Tequila, Triple Sec, Fresh Lime Juice, Agave, Prickly Pear Syrup

World Mules
Vodka, Whiskey or Tequila, Ginger Beer

Four Seasons Lemon Drop
Vodka, Triple Sec, Fresh Lemon Juice, Agave, Madagascar Vanilla

ADD-ON BUBBLES

Priced per person

Champagne Laurent Perrier 26

Prosecco Zardetto 13

MARTINI BAR 24 per drink

Cosmopolitan

Lemon Drop,

Chocolate Espresso

Appletini,

Classic "Dirty"

ABSOLUT VODKA

LEMONADE SELECTIONS

135 per pitcher

Add one item to bar - 18 per drink

Select four

Arnold Palmer

Blueberry

Peach

Pear

Raspberry

Sour Apple

Ultimate Lemonade



CASHLESS BAR

PRICES ARE SUBJECT TO CHANGE. \$295 CASHIER FEE WILL APPLY FOR EACH CASHIER FOR EVERY 100 GUESTS FOR THE FIRST FOUR (4) HOURS. ADDITIONAL FEES MAY APPLY FOR EXTENDING. BAR PRICES ARE INCLUSIVE OF SALES TAX AND SERVICE CHARGE AND SUBJECT TO \$1,000 MINIMUM SALES PER BAR. OUR BARS ARE CASHLESS. WE ACCEPT ALL MAJOR CREDIT CARDS. A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

PREMIUM BRAND

23 per drink

Dewar's White Label Scotch

Jim Beam Whiskey

Tito's Vodka

Bacardi Superior Rum

El Jimador Tequila

Bombay Gin

PREMIUM HOUSE WINE

23 per drink

Hayes Ranch Chardonnay

Hayes Ranch Cabernet Sauvignon

CLASSIC MARTINI

24 per drink

Cosmopolitan

Lemon Drop

Chocolate Espresso

Appletini

Classic "Dirty"

DOMESTIC AND IMPORTED BEER

15 each

CORDIALS AND COGNAC

24 per drink

ASSORTED SOFT DRINKS AND FRUIT JUICES

11 each

MINERAL AND NATURAL WATERS

11 each

RED BULL ENERGY DRINK

11 each



BANQUET WINE

A 16.84% SERVICE CHARGE, 8.16% ADMINISTRATIVE FEE, AND 8.375% SALES TAX WILL APPLY TO ALL FOOD AND BEVERAGE CHARGES.

CHAMPAGNE AND SPARKLING WINE

Zardetto, Prosecco, Veneto, Italy
Crisp fruit flavors, dry and harmonious.
Perfect for toasts, brunch, cocktail receptions.
70 per bottle

JBC No. 21, Brut, Burgundy, France
Crisp apple and lemon flavored, a bone-dry, textured wine. Perfect for shellfish, spicy foods, salty snacks.
75 per bottle

Chandon Brut, California
Citrus fruits over notes of almond and caramel.
Perfect for seafood, spicy foods, salty snacks.
80 per bottle

Ferrari Trento, Brut Rose, Italy
Balance of fruit, crisp acidity and a touch of creaminess. Perfect for seafood, spicy foods, salty snacks.
95 per bottle

Laurent Perrier La Cuvée Brut, Champagne, France
Nectarine, ripe green apple and white cherry, with accents of grated ginger, elderflower and biscuit.
Perfect for shellfish, smoked fish, fried chicken.
130 per bottle

Veuve Clicquot Yellow Label, Brut, Champagne, France
Elegant body, brioche and honey.
Perfect for aperitifs, shellfish, cheese.
185 per bottle

Laurent Perrier Rose, Champagne, France
Concentrated red fruit, silky mousse.
Perfect for shellfish, cheese, desserts.
145 per bottle

Ruinart, Brut, Blanc de Blancs, Champagne, France
Layers of white peach and lemon meringue pie, aromatic finish of acacia blossom and honey.
Perfect for a special celebration.
350 per bottle



BANQUET WINE

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WHITE WINES

CHARDONNAY

Hayes Ranch, California

Hints of oak, cinnamon, green apple flavors. Perfect for grilled fish, chicken, shellfish. 65 per bottle

Louis Latour Macon-Lugny Côtes "Les Genievres", Burgundy, France

Aromas of honeysuckle and linden with notes of almond and chlorophyll. Perfect for grilled fish, seafood, cheese. 85 per bottle

Wente Vineyard, Monterey, California

Ripened apples, lemon curd and toasted brioche. Perfect for fish, chicken, shellfish. 80 per bottle

Flowers Vineyard, Sonoma County, California

Rich and well balanced. Perfect for shellfish and aperitifs. 100 per bottle

Domaine Laroche, Chablis, Burgundy, France

Very light oak, medium body, clean palate. Perfect for receptions, light fish, salads. 125 per bottle

Far Niente Chardonnay, Napa Valley, California

Full bodied and elegant. Perfect for special occasions, butter and garlic. 180 per bottle

WHITE WINES

OTHER WHITES AND ROSÉ

Planeta Rose, Sicily, Italy

Floral notes of rose and hibiscus. Perfect for brunch and cocktail receptions. 80 per bottle

Abbazia Di Novacella, Alto Adige Valle Isarco Riseling

Vibrant acidity, savory flavors, energized. Perfect for foods with citrus and butter. 80 per bottle

Craggy Range Te Muna, Sauvignon Blanc, Martinborough, New Zealand

Tropical aromas of passion fruit, guava, mango, Granny Smith apple, calamansi and frangipani. 75 per bottle

Pallisser, Sauvignon Blanc, Martinborough, New Zealand

Crisp, fresh acidity, strong stone fruit notes. Perfect for goat and feta cheeses, fruit desserts, and savory dishes. 80 per bottle

Zenato, Pinot Grigio, Italy

Refreshing and soft with a smooth, dry finish. Perfect for grilled dishes, hearty soups and risotto. 70 per bottle

Duckhorn, Sauvignon Blanc, North Coast, California

Rich, balanced texture, with floral and citrus driven aromas. Perfect for shellfish, chicken, grilled vegetables. 95 per bottle

Chateau Miraval Rosé, Côtes De Provence, France

Rich and gourmet, aromas of fresh roses and lemon zest. Perfect for salads, flavorful grilled fish. 85 per bottle



BANQUET WINE

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RED WINES

PINOT NOIR

Angel Ink, Monterey County, California
Rich, round and supple in texture. Perfect for beef, pork and fruit desserts. 75 per bottle

J Vineyards, Sonoma Valley, California
Crisp acidity with flavors of black cherry, raspberry and hints of vanilla. Perfect for beef, pork and chicken dishes. 80 per bottle

Belle Glos Clark and Telephone Vineyard, Santa Maria Valley, California
Full body, rich, red cherry. Perfect for barbeque and red meat dishes. 85 per bottle

Cristom, Willamette Valley, Oregon
Smooth, elegant and subtle. Red and black cherry flavors accented with plum and vanilla. Perfect for beef, pork and chicken dishes. 100 per bottle

Paul Hobbs, Russian River Valley, California
Vibrant, pomegranate, plum and black cherry notes. Perfect for beef, pork and fruit desserts. 155 per bottle

Siduri, Willamette Valley, Oregon
Aromas and flavors of raspberries, brambly cherries and smokey oak. Perfect for smoked dishes, beef and cherry compotes. 170 per bottle

RED WINES

CABERNET SAUVIGNON

Hayes Ranch, California
Medium body, blackberry and vanilla. Perfect for red meat and light red sauces. 65 per bottle

Joel Gott 815, California
Fruit flavors with velvety tannins and notes of vanilla. Perfect for beef, hard cheeses, lamb and light red sauces. 75 per bottle

Justin, Paso Robles, California
Dark fruit, black cherry, oak, and black currant aromas. Perfect for beef, lamb and cheeses. 75 per bottle

Ravel & Stitch, Central Coast, California
Deep blue fruit, cassis, spices. Perfect for beef and venison dishes. 95 per bottle

Jordan, Alexander Valley, California
Full body, cassis, plum, and herbs. Perfect for grilled vegetables and steak tartare. 133 per bottle

Silver Oak, Alexander Valley, California
Elegant with boysenberry notes, black currants and rose petals laced with vanilla notes and toasty oak. Perfect for elegant dinners, grilled fish, roasted beef and mushroom dishes. 210 per bottle



BANQUET WINE

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RED WINES

OTHER REDS

Shatter Grenache, Languedoc-Roussillon, France
 Full body with notes of dark berries and chocolate. Perfect for smokey, charred dishes.
 70 per bottle

Ferrari Carano, "Siena", Sonoma County, California
 Supple and ripe with fruit aromas and flavors of cranberry, strawberry and cherry complemented by cinnamon, nutmeg and cocoa. Perfect for pasta with red sauce, hard cheeses and grilled pork dishes.
 75 per bottle

Alexander Valley Vineyard, Syrah, Sonoma County, California
 Rich flavors of blackberry jam, black cherry, plum and vanilla. Perfect for charcuterie and grilled dishes.
 80 per bottle

Villa Antinori Rosso, Toscana, Italy
 Intense yet balanced, with black currant and blackberry notes, complemented by cedar, tobacco and spice. Perfect for grilled meats, pasta, and roasted chicken.
 70 per bottle

Skyside Red Blend, North Coast, California
 Rich black cherries, blackberries and plum flavors with a hint of toasted oak. Perfect for beef, hard cheeses, and grilled chicken dishes.
 90 per bottle

Duckhorn Vineyard, Merlot, Napa Valley, California
 Fully body, bold, cassis, plum espresso and tobacco. Perfect for prime rib, lamb, mushroom and risotto dishes.
 120 per bottle

The Prisoner Red Blend, Napa Valley, California
 Full body, raspberry, boysenberry, and pomegranate. Perfect for lamb, flavorful and spicy dishes.
 120 per bottle

Harvey & Harriet, Red Blend, California
 Full bodies, black cherry, nutmeg and cinnamon notes. Perfect for grilled meats, hearty stews, mushroom dishes and charcuterie.
 95 per bottle

GENERAL INFORMATION

PRICING GUIDELINES

All function spaces have a food and beverage minimum which must be met or a room rental charge will apply. Please note that a 16.84% service charge, 8.16% administrative fee, and 8.375% state sales tax will be added to all food and beverage charges. A labor charge of \$250 will be assessed to any food function with less than 30 people in attendance.

Prices are subject to change.

FOOD AND BEVERAGE

For the safety and well-being of our guests, no outside food or alcohol is permitted to be brought into the hotel by guests. The Hotel also prohibits the removal of food from the premises. Our meeting space is smoke free for your comfort and culinary enjoyment. All alcohol must be purchased through the Hotel and remain on the property. Shots are not permitted at banquet functions. We can serve liquor on the rocks or mixed beverages.

SPECIAL MEALS

The hotel will provide special meals for guests with dietary needs not met by the event menu, including vegan, vegetarian, and specific food allergies. Guests may choose children's menus for those under 12 years of age.

EVENT DETAILS

All banquet event order details must be finalized at least three weeks prior to the event.

GUARANTEES

For us to properly prepare for your event, please specify a final guest count by 12:00 noon, three business days prior to the start of the program. If a guarantee is not specified, the estimate will become the guarantee. We will charge for the guarantee or the actual number, whichever is greater.

LABOR AND SERVICE FEES

Menu pricing (excluding coffee breaks) is based on 2 hours for breakfast, lunch, and dinner. For longer service times, additional labor and menu fees will apply. Any food and beverage ordered within two (2) business days of the function date will be considered a "pop-up" and is subject to menu availability, and additional fees may apply. Any on-site meeting room set charges are subject to labor availability and additional fees may apply.

SIGNAGE

Signage may be displayed directly outside of your meeting rooms only. The Hotel reserves the right to remove signage from common areas not prepared professionally. No signage is permitted in the Lobby, Event Space Lobby, or Elevator Foyers. If you buy out one of the event floors, signage would be permitted anywhere on those floors.

PARKING

The Hotel provides valet parking. Guests will be charged according to current prevailing published parking rates.

VENDORS

Outside Vendors set up dates and times, which must be arranged with your catering manager. All vendors must complete and sign our vendor code of conduct form, include a copy of their proof of liability insurance, and submit a production or load in/out schedule for approval. All necessary forms can be obtained from your catering manager.

SHIPPING

Should you have any materials to be shipped to the Hotel prior to your arrival date, please address the shipment as follows:
Four Seasons Hotel Las Vegas
Attention: Your Hotel Contact (Catering Manager or CSM)
Group/Conference Name & Dates
Group Contact Person
3960 Las Vegas Boulevard South
Las Vegas, Nevada 89119
Box ___ of ___

For any questions, please email your CSM or Catering Manager. Please send your shipment 1-2 days prior to arrival.

OUTDOOR FUNCTIONS

The hotel reserves the right to make a final decision to move any outdoor function to an inside location due to inclement weather or other circumstances. To ensure a timely setup of all outdoor events, we will advise you of the necessary time that a weather/wind call must be made. Music and/or entertainment are not permitted before 10:00am or after 11:00pm for all outdoor function areas.

SECURITY

The hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a private function. Arrangements must be made in advance for security of exhibits, valuables merchandise, or articles set up for display. The hotel will not be responsible for items left unattended in any function room or function foyer area.

AVAILABLE THROUGH THE HOTEL

Quantity may vary depending on availability:

- Dance Floor
- Four Seasons Linen
- Votive Candles
- White Glove Service
- Speaker Podium
- Risers/Staging
- Valet Parking
- Meeting Planner Amenities
- Piano
- Barstools
- Heaters
- Outdoor Folding Wood Chairs

Contact our catering team for pricing.

AUDIO VISUAL

A complete line of state-of-the-art equipment is available through our in-house audio visual company, ENCORE, at 702.632.5242.

Internet

Contact ENCORE

GENERAL INFORMATION

FLORAL, ENTERTAINMENT AND DÉCOR

Our Catering and Conference Services Manager can assist you with floral, entertainment and décor arrangements for your special events. Please contact our experienced Four Seasons Catering Team at 702.632.5210.

MISCELLANEOUS ADDITIONAL CHARGES

Bartender

1 per 75 guests
295 each

Attendant Fee

(Carver, Chef, Coat Check, Restroom Attendant)
1 per 150 guests, per station
295 each

Cashier

295 each

Sushi Chef

400 each

Grand Piano Tuning

395 each

Fire Marshal Diagram

For Events Exceeding 299 Guests
Submittal Fee 10 Days Out 650

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CONTACT US

We'll make it easy to plan your dining experience at Four Seasons Hotel Las Vegas.

FOUR SEASONS HOTEL LAS VEGAS

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