



Banquet & Catering Guide

REFRESHMENTS

FRESHLY BREWED COFFEE & DECAFFEINATED COFFEE | \$105 PER GALLON

ASSORTMENT OF TEALEAVES™

GREEN | FLORAL JASMINE

BLACK | ENGLISH BREAKFAST, IMPERIAL EARL GREY, MONSOON CHAI

HERBAL | PURELY PEPPERMINT, CALMING CHAMOMILE, MOUNTAIN BERRY

OOLONG | ORGANIC IMPERIAL OOLONG

PREMIUM HOT TEAS | \$105 PER GALLON

FRESHLY BREWED TRADITIONAL ICED TEA | \$105 PER GALLON

INFUSED WATER | \$250 PER FLAVOR – REFRESHED FOR 2 HOURS

CHOICE OF: CUCUMBER CITRUS, LAVENDER STAWBERRY, WATERMELON

MINT, BLACKBERRY SAGE, PINEAPPLE MINT, GINGER & ORANGE

FRESHLY SQUEEZED ORANGE, CRANBERRY &

GRAPEFRUIT JUICES | \$30 PER QUART

ASSORTED NAKED™ OR OSWALLA™ JUICES# | \$7 EACH

COCONUT WATER | \$7 EACH

ASSORTED PEPSI SOFT DRINKS | \$6 EACH

DURANGO BOTTLED WATER | \$6 EACH

SUSTAINABLE ALUMINUM PATHWATER™ | \$10 EACH

ASSORTED BUBBLY™ SPARKLING WATER | \$7 EACH

CHILLED PANNA AND SAN PELLEGRINO WATER (16.9 OZ.) | \$7 EACH

CHILLED PANNA AND SAN PELLEGRINO WATER (1 LITER) | \$12 EACH

CHILLED CHOCOLATE AND WHOLE MILK™ | \$6 EACH

ASSORTED STARBUCKS® FRAPPUCCINOS & DOUBLE SHOT | \$7 EACH

REGULAR AND SUGAR FREE RED BULL™ | \$7 EACH

ASSORTED SWEETENED & UNSWEETENED PURE LEAF™ TEA | \$7 EACH

SNACKS

ASSORTED FRESHLY BAKED CROISSANTS, MUFFINS,
DANISH **V** | \$70 PER DOZEN

ASSORTED BAGELS AND CREAM CHEESE **V** | \$70 PER DOZEN WITH TOASTER
PER DOZEN

FRESH BAKED COOKIES CHOCOLATE CHIP, OATMEAL RAISIN AND PEANUT
BUTTER **V** | \$70 PER DOZEN

ASSORTMENT OF BLONDIES & FUDGE BROWNIES **V** | \$70 PER DOZEN

HOUSEMADE CRANBERRY-BLUEBERRY GRANOLA BARS **V** | \$70 PER DOZEN

INDIVIDUAL HOUSEMADE TRAIL MIX **V** | \$8 EACH

ASSORTMENT OF VANILLA, CHOCOLATE,
STRAWBERRY CAKE POPS **V** | \$70 PER DOZEN

CHOCOLATE DIPPED STRAWBERRIES **GF V** | \$72 PER DOZEN

*# = QUANTITY OF ORDER MUST BE SPECIFIED. QUANTITY ORDERED REFLECTS
MINIMUM CONSUMPTION CHARGED*

SNACKS

SEASONAL WHOLE FRESH FRUIT **GF VG** | \$6 PER PIECE

FRESH FRUIT SKEWERS WITH
HONEY YOGURT SAUCE **GF V** | \$72 PER DOZEN

MINI SEASONAL FRUIT YOGURT PARFAITS,
HOUSE MADE GRANOLA **V** | \$84 PER DOZEN

ASSORTED FLAVORS INDIVIDUAL GREEK FRUIT YOGURT **GF V** | \$6 EACH

FRESH SEASONAL FRUITS AND BERRIES **GF VG** | \$14 PER GUEST

ASSORTED BAGELS WITH CREAM CHEESE AND
SLICED SCOTTISH SMOKED SALMON, TOASTER | \$16 PER GUEST

WARM PRETZEL BITES, SPICY AND SWEET MUSTARD,
AND CHEESE DIP **V** | \$7 PER GUEST

ASSORTED MISS VICKIE'S CHIPS **V** | \$6 EACH

SEAWEED CHIPS **V** | \$8 EACH

KALE CHIPS **V** | \$8 EACH

ASSORTED CANDY BARS TO INCLUDE KIT KAT™, M&M'S™, REESE'S™ AND
SNICKERS™ | \$6 EACH

TORTILLA CHIPS, POTATO CHIPS, OR PRETZELS **V** | \$55 PER ORDER
(SERVES 10)

ASSORTED INDIVIDUAL FLAVORED POPCORN **V** | \$6 EACH

ASSORTMENT OF POWER BARS **V** | \$7 EACH

GRANOLA BARS **V** | \$6 EACH

ICE CREAM BARS | \$7 EACH



(EACH ORDER SERVES 10 GUESTS)

ASSORTED DELUXE MIXED NUTS **GF VG** | \$45 PER ORDER

HONEY ROASTED PEANUTS, ALMONDS AND
CASHEWS **GF V** | \$45 PER ORDER

TERRA VEGETABLE CHIPS **V** | \$55 PER ORDER

KETTLE POTATO CHIPS **V** | \$55 PER ORDER

LAVOSH AND PITA WITH HUMMUS, OLIVE TAPENADE,
AND ARTICHOKE ZA'ATAR DIP **VG** | \$72 PER ORDER

SOUTHWESTERN BLUE AND WHITE CORN TORTILLA CHIPS
WITH SALSA AND GUACAMOLE **GF VG** | \$72 PER ORDER

*# = QUANTITY OF ORDER MUST BE SPECIFIED. QUANTITY ORDERED REFLECTS
MINIMUM CONSUMPTION CHARGED*

THEMED BREAKS

MINIMUM 20 GUESTS

ALL THEMED REFRESHMENT BREAKS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEALEAVES™ TEAS, ASSORTED SOFT DRINKS AND DURANGO BOTTLED WATER
BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE AND PLACED IN FOYER SPACE OR ROLL IN

THE BALLPARK BREAK | \$24 PER GUEST

MINI SLIDER DOGS
MINI BEEF SLIDERS
WARM PRETZELS WITH CHEESE AND HOT MUSTARD V
POTATO CHIPS AND DIP
ASSORTED CANDY

HIGH TEA | \$24 PER GUEST

FINGER SANDWICHES:
SMOKED SALMON, DILL CREAM CHEESE, RED ONION ON MINI BRIOCHE
CUCUMBER, MINT, WHIPPED RICOTTA ON SOURDOUGH V
SPICED DEVILED EGG SALAD, CALABRIAN CHILI AIOLI ON WHITE BREAD V
SHAVED ROAST BEEF, CARAMELIZED ONION JAM, HORSERADISH CREAM ON
MARBLE RYE

SCONES:
CHOCOLATE CHUNK, LEMON BLUEBERRY, MAPLE PECAN, DEVONSHIRE
CREAM AND LEMON CURD

THE ENERGIZER BREAK | \$26 PER GUEST

DOMESTIC AND IMPORTED ARTISAN CHEESES GF V
PROTEIN BARS
PISTACHIOS, ALMONDS, CASHEWS, PEANUTS GF V
GREEK YOGURT PARFAITS V
KIND BARS



FROM THE EQUATOR | \$28 PER GUEST

CHIMICHURRI BRAISED BEEF & POTATO EMPANADAS
ACHIOTE CHICKEN & CHEESE EMPANADAS
ROASTED VEGETABLE & BLACK BEAN EMPANADAS V

SALSA VERDE, FIRE ROASTED SALSA, SOUR CREAM
FRESH TORTILLA CHIPS, NACHO CHEESE, PICO DE GALLO, GUACAMOLE V

CINNAMON & SUGAR CHURRO BITES | CARAMEL AND CHOCOLATE DRIZZLE
V

CHOCOLATE BREAK | \$22 PER GUEST V

YES EVERYTHING CHOCOLATE, JUST NOT THE EVERYDAY CHOCOLATE
CHOCOLATE COOKIES WITH WHITE CHOCOLATE CHUNKS
DULCEY CHOCOLATE BROWNIES
DARK CHOCOLATE MADELEINES
STRAWBERRY CHOCOLATE POT DE CRÈME
CHOCOLATE CUPCAKES WITH PASSION FRUIT CHOCOLATE MOUSSE

NATURAL WONDER | \$26 PER GUEST

FRUIT SKEWERS WITH HONEY YOGURT DIP V
ASSORTED WHOLE FRUITS GF VG
INDIVIDUALLY WRAPPED GRANOLA BARSTRAIL MIX, FRUIT CHIPS AND
MIXED NUTS BANANA, CHIA SEED & OATMILK SMOOTHIE
SHOOTERMARKET FRESH BREAK | \$26 PER GUEST
ASSORTED COLD PRESSED JUICE SHOTS GF VG
WHOLE FRESH FRUIT GF VG
TERRA CHIPS GF VG
SLICED SUGAR BABY WATERMELON GF V
KIND BARS™ V

MEETING BREAK PACKAGES

TO SIMPLIFY YOUR MEETING NEEDS WE OFFER SPECIALIZED BREAK PACKAGES

ALL PACKAGES INCLUDE A CONTINENTAL BREAKFAST, MID-MORNING BREAK AND AFTERNOON BREAK

MINIMUM 10 GUESTS

SERVICE PROVIDED FOR 90 MINUTES FOR BREAKFAST AND PLACED IN FOYER OR ROLL IN

30 MINUTES FOR MID-MORNING AND AFTERNOON

BREAK PACKAGE #1 | \$55 PER GUEST

BREAKFAST

FRESHLY SQUEEZED ORANGE, CRANBERRY & GRAPEFRUIT JUICES

FRESH SEASONAL FRUITS AND BERRIES **GF VG**

MUFFINS, STICKY PECAN BUNS, BREAKFAST BREADS

SWEET BUTTER, MARMALADE AND FRUIT PRESERVES

CHOICE OF ONE SANDWICH:

BREAKFAST B.E.C.

THICK CUT APPLEWOOD BACON, SCRAMBLED EGGS, WHITE CHEDDAR CHEESE, SWEET PEPPER JAM, BRIOCHE ROLL

SOUTHWESTERN BURRITO

SCRAMBLED EGGS, SPANISH CHORIZO, BLACK BEANS, PEPPER JACK CHEESE, SPICED POTATO'S, CHIPOTLE AIOLI, FLOUR TORTILLA

ITALIAN HAM & CHEESE CROISSANT

SHAVED PROSCIUTTO COTTO, SCRAMBLED EGGS, SHARP CHEDDAR CHEESE, BASIL AIOLI, BUTTER CROISSANT

TURKEY BACON CALI SANDWICH

THICK CUT TURKEY BACON, EGG WHITES, PROVOLONE CHEESE, ROASTED TOMATO AIOLI, MULTIGRAIN BREAD

HOME-STYLE SAUSAGE BREAKFAST BISCUIT

HOME-STYLE COUNTRY SAUSAGE, AMERICAN CHEESE, SCRAMBLED EGGS, COUNTRY GRAVY, BUTTERMILK BISCUIT

POWER TOFU SCRAMBLE WRAP

RED QUINOA, SCRAMBLED TOFU, GARLIC ROASTED TOMATOES, PLANT BASED CHEESE, SPINACH TORTILLA WRAP **VG**

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,

SELECTION OF TEALEAVES™ TEAS

MID-MORNING BREAK

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,

SELECTION OF TEALEAVES™ TEAS

ASSORTED SOFT DRINKS AND DURANGO BOTTLED WATER

AFTERNOON BREAK

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,

SELECTION OF TEALEAVES™ TEAS

ASSORTED SOFT DRINKS AND DURANGO BOTTLED WATER

ASSORTMENT OF VANILLA, CHOCOLATE & STRAWBERRY CAKE POPS

ASSORTMENT OF MINIATURE CUPCAKES

WHOLE FRESH FRUIT **GF VG**

BREAK PACKAGE #2 | \$46 PER GUEST

BREAKFAST

FRESHLY SQUEEZED ORANGE, CRANBERRY & GRAPEFRUIT JUICES

CROISSANTS, MUFFINS AND DANISH

SWEET BUTTER, MARMALADE AND FRUIT PRESERVES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,

SELECTION OF TEALEAVES™ TEAS

MID-MORNING BREAK

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,

SELECTION OF TEALEAVES™ TEAS

ASSORTED SOFT DRINKS AND DURANGO BOTTLED WATER

AFTERNOON BREAK

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE,

SELECTION OF TEALEAVES™ TEAS

ASSORTED SOFT DRINKS AND DURANGO BOTTLED WATER

FRESHLY BAKED COOKIES & BROWNIES

LIGHT BREAKFAST

MINIMUM 10 GUESTS

SERVICE PROVIDED FOR 90 MINUTES AND PLACED IN FOYER OR ROLL IN

CONTINENTAL | \$35 PER GUEST

FRESHLY SQUEEZED ORANGE, CRANBERRY & GRAPEFRUIT JUICES
FRESH SEASONAL FRUITS AND BERRIES **GF VG**

MUFFINS, BREAKFAST BREADS, DANISH, CINNAMON ROLLS
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
SELECTION OF TEALEAVES™ TEAS

THE BAGEL BAR | \$45 PER GUEST

FRESHLY SQUEEZED ORANGE, CRANBERRY & GRAPEFRUIT JUICES

FRESH SEASONAL FRUITS AND BERRIES **GF VG**

ASSORTED BAGELS, TOASTER **V**
SMOKED SALMON

FRESHLY SLICED TOMATOES, SHAVED RED ONIONS, CAPERS
HERB, STRAWBERRY AND PLAIN CREAM CHEESES
FRUIT COMPOTE, SWEET BUTTER, MARMALADE AND FRUIT PRESERVES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
SELECTION OF TEALEAVES TEAS



VISTAS | \$45 PER GUEST

FRESHLY SQUEEZED ORANGE, CRANBERRY & GRAPEFRUIT JUICES
FRESH SEASONAL FRUITS AND BERRIES **GF VG**

MUFFINS, BREAKFAST BREADS, DANISH, CINNAMON ROLLS
SWEET BUTTER, MARMALADE AND FRUIT PRESERVES

CHOICE OF ONE SANDWICH:

BREAKFAST B.E.C.

THICK CUT APPLEWOOD BACON, SCRAMBLED EGGS, WHITE CHEDDAR
CHEESE, SWEET PEPPER JAM, BRIOCHE ROLL

SOUTHWESTERN BURRITO

SCRAMBLED EGGS, SPANISH CHORIZO, BLACK BEANS, PEPPER JACK CHEESE,
SPICED POTATO'S, CHIPOTLE AIOLI, FLOUR TORTILLA

ITALIAN HAM & CHEESE CROISSANT

SHAVED PROSCIUTTO COTTO, SCRAMBLED EGGS, SHARP CHEDDAR CHEESE,
BASIL AIOLI, BUTTER CROISSANT

TURKEY BACON CALI SANDWICH

THICK CUT TURKEY BACON, EGG WHITES, PROVOLONE CHEESE, ROASTED
TOMATO AIOLI, MULTIGRAIN BREAD

HOME-STYLE SAUSAGE BREAKFAST BISCUIT

HOME-STYLE COUNTRY SAUSAGE, AMERICAN CHEESE, SCRAMBLED EGGS,
COUNTRY GRAVY, BUTTERMILK BISCUIT

POWER TOFU SCRAMBLE WRAP

RED QUINOA, SCRAMBLED TOFU, GARLIC ROASTED TOMATOES, PLANT
BASED CHEESE, SPINACH TORTILLA **VG**

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE

SELECTION OF TEALEAVES TEAS

BREAKFAST

THE TRADITIONAL PLATED | \$50 PER GUEST

MINIMUM 10 GUESTS/MULTIPLE ENTRÉE SELECTIONS REQUIRE A MINIMUM OF 20 ORDERED

CHOICE OF MEAT:

GRILLED SAUSAGE PATTY
GRILLED CHICKEN SAUSAGE
APPLEWOOD SMOKED BACON **GF**
SMOKED HAM **GF**
TURKEY BACON
PLANT BASED SAUSAGE **VG**

CHOICE OF EGGS:

FRESH SCRAMBLED EGGS **GF V**
VEGETARIAN FRITTATA | ROASTED PEPPER, SPINACH, GRUYERE CHEESE **GF V**
TOFU SCRAMBLE **GF VG**

CHOICE OF POTATO:

BREAKFAST POTATOES WITH BELL PEPPER AND ONION **GF V**
CRISPY HASH BROWNS **GF V**
SWEET POTATO AND ROAST VEGETABLE HASH **GF V**

FRESHLY BAKED BREAKFAST PASTRIES, BUTTER AND PRESERVES

FRESHLY SQUEEZED ORANGE, CRANBERRY, AND GRAPEFRUIT JUICES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEALEAVES TEAS



THE DURANGO BREAKFAST BUFFET | \$58 PER GUEST (MINIMUM 20 GUESTS)

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEALEAVES TEAS

FRESHLY SQUEEZED ORANGE, CRANBERRY & GRAPEFRUIT JUICES
ASSORTED FLAVORS COLD PRESSED JUICE SHOTS

FRESH SEASONAL FRUITS AND BERRIES **VG**
INDIVIDUAL ACAI BOWL WITH MIXED BERRIES, GRANOLA AND TOASTED COCONUT **V**

STEEL CUT OATMEAL **GF V**:
ACCOMPANIED BY CINNAMON BROWN SUGAR, RAISINS, NUTS
CHOICE OF: FRESH BLUEBERRIES, CHOCOLATE CHIPS OR BANANA CHIPS

CHOICE OF EGGS:

SCRAMBLED EGGS WITH WHITE CHEDDAR AND CHIVES **GF V**
INDIVIDUAL EGG WHITE FRITTATA, SPINACH, TOMATO, MOZZARELLA AND PESTO **GF V**
BAKED EGG WHITE AND POWER GRAIN FRITTATA WITH GREENS, ONIONS, TOMATO, FETA CHEESE AND QUINOA **GF V**
TOFU SCRAMBLE **GF VG**

DAILY BREAKFAST POTATOES **GF V**
DAILY BREAKFAST VEGETABLE **GF VG**

CHOICE OF TWO MEATS:

GRILLED SAUSAGE PATTY
GRILLED CHICKEN SAUSAGE
APPLEWOOD SMOKED BACON **GF**
SMOKED HAM **GF**
TURKEY BACON
PLANT BASED SAUSAGE **VG**

WHOLE WHEAT AND MULTI GRAIN BREAKFAST PASTRIES
HEART HEALTHY MUFFINS
SWEET BUTTER, HONEY, MARMALADE AND FRUIT PRESERVES

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES | \$7 PER GUEST

BREAKFAST B.E.C.

THICK CUT APPLEWOOD BACON, SCRAMBLED EGGS, WHITE CHEDDAR CHEESE, SWEET PEPPER JAM, BRIOCHE ROLL

SOUTHWESTERN BURRITO

SCRAMBLED EGGS, SPANISH CHORIZO, BLACK BEANS, PEPPER JACK CHEESE, SPICED POTATO'S, CHIPOTLE AIOLI, FLOUR TORTILLA

ITALIAN HAM & CHEESE CROISSANT

SHAVED PROSCIUTTO COTTO, SCRAMBLED EGGS, SHARP CHEDDAR CHEESE, BASIL AIOLI, BUTTER CROISSANT

TURKEY BACON CALI SANDWICH

THICK CUT TURKEY BACON, EGG WHITES, PROVOLONE CHEESE, ROASTED TOMATO AIOLI, MULTIGRAIN BREAD

HOME-STYLE SAUSAGE BREAKFAST BISCUIT

HOME-STYLE COUNTRY SAUSAGE, AMERICAN CHEESE, SCRAMBLED EGGS, COUNTRY GRAVY, BUTTERMILK BISCUIT

POWER TOFU SCRAMBLE WRAP

RED QUINOA, SCRAMBLED TOFU, GARLIC ROASTED TOMATOES, PLANT BASED CHEESE, SPINACH TORTILLA **VG**

CHOICE OF ONE BREAKFAST MEAT AND SCRAMBLED EGGS | \$14 PER GUEST | GF

GRILLED SAUSAGE PATTY

GRILLED CHICKEN SAUSAGE

APPLEWOOD SMOKED BACON **GF**

SMOKED HAM **GF**

TURKEY BACON

PLANT BASED SAUSAGE **VG**

STEEL CUT BREAKFAST OATS | \$7 PER GUEST | GF V

ACCOMPANIED BY CINNAMON BROWN SUGAR, RAISINS, NUTS

CHOICE OF: FRESH BLUEBERRIES, CHOCOLATE CHIPS OR BANANA CHIPS

OVERNIGHT OATS | \$7 PER GUEST | GF V

CHOICE OF ONE:

PIÑA COLADA WITH PINEAPPLE AND COCONUT CHIPS **VG**

"CARROT CAKE" AND PROTEIN **VG**

CACAO NIBS, CHIA SEEDS, BANANA **V**

PB & J **V**

AVOCADO TOAST | \$9 PER GUEST | V

7 GRAIN BREAD, AVOCADO SPREAD, DICED AVOCADO, DEHYDRATED TOMATO, RED RADISH, BALSAMIC GLAZE, PISTACHIO, CRUMBLED FETA, MICRO CILANTRO

LIVE ACTION STATIONS

UNIFORMED CHEF'S FEE \$225.00, PER 100 GUESTS

*ACAI BOWLS | \$18 PER GUEST | V

ACAI FROZEN YOGURT, PRICKLY PEAR FROZEN YOGURT, AGAVE MARINATED CHIA SEEDS, SEASONAL TROPICAL FRUITS, HOUSE-MADE GRANOLA, BANANAS, BLUEBERRIES, RASPBERRIES, STRAWBERRIES, ORANGE BLOSSOM HONEY

*OMELETS PREPARED TO ORDER | \$22 PER GUEST | GF

WHOLE EGGS AND EGG WHITES WITH A CHOICE OF FILLINGS: TOMATOES, GREEN PEPPERS, MUSHROOMS, ONIONS, SPINACH, SMOKED SALMON, HAM, CHICKEN SAUSAGE, SAUSAGE, GRATED CHEDDAR, PEPPER JACK, AND HOUSE MADE SALSA BAR

*WAFFLE BAR | \$18 PER GUEST | V

PEARL SUGAR WAFFLES WITH FRESHLY WHIPPED CREAM, APPLE CINNAMON COMPOTE, STRAWBERRY COMPOTE, BLUEBERRY COMPOTE, PEACH COMPOTE, CHOCOLATE CHIPS, TOASTED PEANUTS, MAPLE SYRUP, SWEET BUTTER

ASSORTED BAGELS AND CREAM CHEESE, TOASTER | \$70 PER DOZEN

ASSORTED FLAVORED GREEK OR COCONUT YOGURTS | \$6 EACH

INDIVIDUAL YOGURT AND GRANOLA PARFAITS | \$7 EACH

HARD BOILED EGGS WITH SALT AND CRACKED PEPPER **GF** | \$4 EACH

DURANGO BRUNCH | \$78 PER GUEST

BEVERAGES INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, TEAS, ORANGE, CRANBERRY AND GRAPEFRUIT JUICES

ASSORTED DANISH & BREAKFAST PASTRIES

SCONES, MINI CINNAMON ROLLS, BUTTER CROISSANTS, BANANA NUT MUFFINS, COFFEE CAKES

TOAST & PRESERVES

BREAKFAST SHAKES & SMOOTHIES

BANANA, CHIA SEED & OATMILK SMOOTHIE **VG**
PEANUT BUTTER & GRANOLA SHAKE **V**

SEASONAL FRUIT & YOGURT PLATTER **V**

ASSORTED SEASONAL & TROPICAL FRUITS, FLAVORED YOGURT DIPPING SAUCES, GRANOLA

SEASONAL HARVEST GRAIN SALAD **VG**

FARMERS MARKET VEGETABLES, SHAVED RADISH, RED QUINOA, TART SEASONAL FRUIT, TOASTED PEPITAS, MIXED GREENS, AGED SHERRY VINAIGRETTE

ESSENCE **V**

CARDAMOM YOGURT, ROSE MARINATED CHERRIES, PISTACHIO GRANOLA, CANDIED ROSE PETALS

AVOCADO TOAST **VG**

SPICED PEPITAS, PICKLED ONIONS, MEYER LEMON OIL, MICRO RADISH, 7-GRAIN BREAD

SMOKED SALMON BRIOCHE

MINI BRIOCHE, EVERYTHING WHIPPED CREAM, HOUSE CURED SALMON, DILL, MINCED RED ONION, CAPERS

EGG WHITE & ASPARAGUS FRITTATA **V**

ASPARAGUS TIPS, WHITE CHEDDAR, BLISTERED TOMATO COMPOTE, GRILLED SCALLIONS, COTIJA CHEESE

WAGYU SKIRT STEAK

CHARMOULA SAUCE, ROSEMARY ROASTED POTATOES

PEARL SUGAR WAFFLES **V**

ORGANIC MAPLE SYRUP, POWDERED SUGAR, FRESH BERRIES

BREAKFAST POTATOES **GF VG**

CRISPY FINGERLING POTATOES, PEPPERS, ONIONS

APPLEWOOD SMOKED BACON **GF**

PORK BREAKFAST SAUSAGE

DESSERTS **V**

STRAWBERRY SHORTCAKE
ANGEL FOOD BUNDT CAKE, STRAWBERRY BASIL COMPOTE, FRESH WHIPPED CREAM
SEASONAL FRUIT & BERRY TART
FRESH SEASONAL FRUIT, VANILLA PASTRY CREAM
MILK CHOCOLATE & CARAMEL MOUSSE
SALTED CARAMEL SAUCE, ROASTED PEARS
MOCHA ÉCLAIR
MOCA PASTRY CREAM, CHOCOLATE GANACHE, GOLD LEAF

ENHANCE YOUR EXPERIENCE

CRAB & CHIVE OMELET | \$20 PER PERSON

LUMP CRAB, CHIVE & EGG CUSTARD, FRESNO CHILI, GINGER SOY SAUCE

SHORT RIB RIGATONI | \$16 PER PERSON

MEZZI RIGATONI, BRAISED BEEF SHORT RIB, VINE RIPENED TOMATO SAUCE, FRESH BASIL

DONUT WALL | \$72 PER DOZEN

ASSORTED FRESH MADE DONUTS



PLATED LUNCH

MINIMUM 10 GUESTS/MULTIPLE ENTRÉE SELECTIONS REQUIRE A MINIMUM OF 20 ORDERED AND CHARGED AT THE HIGHEST PRICE ENTRÉE SELECTION
ENTRÉE PRICE LISTED INCLUDES SALAD, DESSERT, SELECTION OF BREAD AND BUTTER, FRESHLY BREWED TRADITIONAL ICED TEA

SOUPS & SALADS (CHOICE OF ONE)

MIXED GREENS SALAD

TOMATOES, CUCUMBER, CARROT TUILE, GOAT CHEESE, FOCACCIA CROUTON, HONEY SHALLOT VINAIGRETTE **V**

CAESAR SALAD

SWEET GEM, CONFIT TOMATO, PARMESAN FOCACCIA CROUTON, CREAMY CAESAR

ANCIENT GRAINS

RED QUINOA, WHITE QUINOA, WILD RICE, WALNUTS, TOASTED PUMPKIN SEEDS, DRIED CRANBERRIES, GOLDEN RAISINS, POMEGRANATE SEEDS, WHITE BALSAMIC VINAIGRETTE **VG**

BABY ICEBERG WEDGE

APPLEWOOD SMOKED BACON, MAYTAG BLUE CHEESE, HEIRLOOM TOMATO, CUCUMBER RIBBONS, GREEN GODDESS DRESSING **GF**

SPINACH, STRAWBERRY & GOAT CHEESE SALAD
BABY SPINACH, GRILLED ENDIVE, BASIL LEAVES, MARINATED STRAWBERRIES, TOASTED PECANS, GOAT CHEESE CROUTONS, VANILLA BASIL VINAIGRETTE **V**

ROASTED BEETS & RICOTTA SALAD

MIXED GREENS, ENDIVE, ORANGE SEGMENTS, PISTACHIOS, WHIPPED RICOTTA, AGED SHERRY VINAIGRETTE **GF V**

FIRE ROASTED TOMATO BISQUE **V**

CHEDDAR CHEESE GOUGERS

TRUFFLE CAULIFLOWER SOUP **V**

CRISPY CAULIFLOWER, TOASTED PINE NUTS

ENTRÉES (CHOICE OF ONE)

ACHIOTE RUBBED PORK LOIN, SPICED SWEET POTATOES, PICKLED SHALLOTS, CHARRED CORN BUTTER, SEASONAL VEGETABLES
\$64 PER PERSON GF

PEPITO CRUSTED SALMON, RED QUINOA, CUCUMBER, SUN DRIED TOMATO, ITALIAN SALSA VERDE, SEASONAL VEGETABLES
\$65 PER GUEST

TOMATILLO SALSA VERDE MARINATED CHICKEN BREAST, CILANTRO CHILI RICE, ROASTED TOY PEPPER, AVOCADO LIME CREMA SEASONAL VEGETABLES
\$64 PER GUEST GF

CITRUS & HERB SEARED CHICKEN BREAST, YUKON POTATO PURÉE, THYME JUS, SEASONAL VEGETABLES
\$64 PER GUEST GF

SEARED CAB FLAT IRON, CARAMELIZED SHALLOTS, CRISPY PEEWEE POTATO, SHITAKE MUSHROOM DEMI, SEASONAL VEGETABLES
\$72 PER GUEST GF

BURGUNDY BRAISED BEEF SHORT RIB
FORK CRUSHED NEW POTATOES, NATURAL BRAISING LIQUID, SEASONAL VEGETABLES
\$72 PER GUEST GF

ENTRÉES (CHOICE OF ONE)

ITALIAN CHOP SALAD
BABY ROMAINE, TOMATO, ARTICHOKE, SALAMI, CASTELVETRANO OLIVES, WHITE BALSAMIC VINAIGRETTE
\$59 PER GUEST GF

SEARED PESTO SALMON SALAD
BABY KALE, FARRO, PISTACHIO, RICOTTA SALATA, HONEY SHALLOT VINAIGRETTE
\$59 PER GUEST

TERIYAKI JACKFRUIT SUSHI BOWL
JASMINE RICE, FURIKAKE, WAKAME, EDAMAME, CARROT
\$55 PER GUEST GF VG

DESSERTS (CHOICE OF ONE) **V**

MEYER LEMON & LAVENDER MERINGUE TART

WHITE CHOCOLATE AND PASSION FRUIT MOUSSE
LAYERED CAKE WITH PASSION FRUIT SAUCE

CHOCOLATE GANACHE CAKE
BLOOD ORANGE SAUCE, PISTACHIO PRALINE, CANDIED KUMQUATS

RED VELVET BUNDT CAKE **VG**
COCO NIBS, VIOLET CRYSTALS, DARK CHOCOLATE GLAZE

LUNCH BUFFETS

MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED TRADITIONAL ICED TEA
SERVICE PROVIDED FOR 2 HOURS

DURANGO DELI | \$62 PER GUEST

CALIFORNIA BABY GREENS **GF V**

SWEET ONIONS, BEEFSTEAK TOMATOES, CHUNKY BLEU CHEESE,
BUTTERMILK RANCH DRESSING AND CRACKED DIJON VINAIGRETTE

ALMOND CHICKEN SALAD, DICED FRUIT, GRAPES **GF**

ROASTED FINGERLING POTATO SALAD **GF**

MUSTARD SEEDS, RED ONION, BACON, SHERRY VINEGAR

ITALIAN HOAGIE

TUSCAN SALAMI, MORTADELLA, CAPICOLA, GIARDINIERA RELISH,
SHREDDED ICEBERG LETTUCE, AGED PROVOLONE, ARTISEN CIABATTA

TURKEY, BACON & TOMATO JAM

SMOKED TURKEY BREAST, THICK CUT BACON, GEM LETTUCE, JALAPENO &
TOMATO JAM, JARLSBERG CHEESE, WHOLE WHEAT

ROASTED BEEF

THIN SLICE ROAST BEEF, PICKLED RED ONIONS, BABY ARUGULA, BLUE
CHEESE AIOLI, ONION FOCACCIA

CURRIED CAULIFLOWER NAAN **VG**

CURRY ROASTED CAULIFLOWER, BABY SPINACH, TAHINI & CILANTRO AIOLI

PICKLE SPEARS AND JARDINIÈRE **GF VG**

CRISP LETTUCE, SLICED VINE TOMATOES, SHAVED ONIONS **GF VG**

HEARTH BAKED BREADS AND ARTISAN ROLLS

MAYONNAISE, HORSERADISH AND YELLOW MUSTARD

DESSERT V

MILK CHOCOLATE ÉCLAIR

CHOCOLATE WHIPPED CREAM, RASPBERRY GLAZE

SICILIAN CANNOLI

SWEET RICOTTA, CHOCOLATE CHIPS

MINI CARAMEL APPLE PIES

*ENHANCE YOUR DELI EXPERIENCE

GRIDDLED OVERSIZED REUBEN SANDWICHES | \$7 PER GUEST
ON THICK CUT MARBLED RYE BREAD, SLICED TO ORDER

*UNIFORMED CHEF'S FEE \$225.00 (2 HOUR MAXIMUM)

DURANGO EXECUTIVE | \$68 PER GUEST

BUILD YOUR OWN BOWL

BASE - BROWN RICE, BLACK BEANS, QUINOA, EDAMAME

GREENS - ORGANIC BABY KALE, CHOPPED ROMAINE, ORGANIC FIELD
GREENS

PROTEIN - GRILLED CHICKEN BREAST, SLICED GRILLED FLANK STEAK, PAN
SEARED SALMON, AHI TUNA, CRISPY TOFU

VEGETABLES - ROASTED SWEET POTATO, HEIRLOOM TOMATOES, ROASTED
CORN, SHAVED CARROT, CHARRED CAULIFLOWER

CHEESE - SHAVED PARMESAN, GOAT CHEESE, COJITA CHEESE

TOPPER - ALMONDS, CRANBERRIES, PEPITAS, SUNFLOWER SEEDS

DRESSING - CILANTRO LIME SAUCE, SALSA FRESCA, CITRUS VINAIGRETTE,
MISO GINGER GLAZE

ARTISAN ROLLS AND BUTTER

DESSERT V

MEYER LEMON & LAVENDER MERINGUE TART

WHITE CHOCOLATE AND PASSION FRUIT MOUSSE LAYERED CAKE

PASSION FRUIT SAUCE

ASSORTED MACAROONS

LUNCH BUFFETS

MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED TRADITIONAL ICED TEA, ARTISAN ROLLS AND BUTTER

SERVICE PROVIDED FOR 2 HOURS

FLAVORS OF THE SOUTHWEST | \$68 PER GUEST

TORTILLA SOUP **GF VG**

SOUTHWEST ELOTE SALAD **GF V**

CHARRED CORN, ICEBERG LETTUCE, PICKLED RED ONIONS, CILANTRO, CREAMY AVOCADO & JALAPENO VINAIGRETTE

ANCIENT GRAIN & NOPALES SALAD **GF V**

RED QUINOA, BLACK QUINOA, GRILLED NOPALES, TAJIN ROASTED CHICKPEAS, TOMATOES, QUESO FRESCO, CHIMICHURRI VINAIGRETTE

ACHOITE RUBBED FLANK STEAK **GF**

CHARRED CORN BUTTER, BLISTERED TOMATOES, PICKLED ONIONS, CHIPOLTLE BBQ SAUCE

SALSA VERDE SPATCHCOCK ROASTED POLLO

CHILAQUILES, ROASTED PASSILLA PEPPER, BLACK BEANS, COJITA CHEESE

VEGAN ENCHILADAS **GF VG**

CILANTRO JACKFRUIT, GREEN CHILI BLACK BEANS, FIRE ROASTED PABLANO SAUCE

FRESH FLOUR & CORN TORTILLAS **V**

SPICED TOMATO SPANISH RICE **VG**

REFRIED PINTO BEANS **V**

CILANTRO, COJITA CHEESE

DESSERT **V**

VANILLA & MANGO CRÈME BRULEE

DULCHE DE LECHE CAKE

GUAVA CHEESE FLAN TARTLETS

CHURRO BITES WITH CAJETA CARAMEL

ITALIAN | \$68 PER GUEST

TUSCAN KALE MINISTRONE SOUP **GF VG**

CAESAR SALAD

SWEET GEM, CONFIT TOMATO, PARMESAN FOCACCIA CROUTON, CREAMY CAESAR

CAPRESE SALAD **GF V**

VINE RIPENED TOMATOS, FRESH MOZZARELLA, FRESH BASIL, BALSAMIC CAVIAR, BASIL POWDER

NICCOS POLPETTE

SAN MARAZANO TOMATO SAUCE, WHIPPED RICOTTA, GRILLED BREAD

HERB ROASTED CHICKEN BREAST **GF**

ROASTED BROCCOLINI, SUN DRIED TOMATO CREAM SAUCE

SEARED RED SNAPPER PUTTANESCA **GF**

CAMPARI TOMATO, CAPERS, KALAMATA OLIVE, PARSLEY

HOUSE MADE RIGATONI ARRIBIATA **VG**

ROASTED TOMATO, FRESH BASIL, CALABRIAN CHILI

CREAMY POLENTA

PESTO ROASTED FOREST MUSHROOMS, ASIAGO **GF V**

ROASTED BROCCOLINI **GF VG**

CHILI FLAKE, DRIED APRICOTS

DESSERT **V**

ICEBOX TIRAMISU CAKE, AMARETTO COOKIE CRUMBLE, ESPRESSO

MASCARPONE

BLOOD ORANGE ORANGECELLO CREAM CAKES

CANNOLI DI STRACCIATELLA AND TOASTED PISTACHIOS

PLATED DINNER BY DESIGN

THREE-COURSE MINIMUM WITH ENTRÉE

MINIMUM 10 GUESTS/MULTIPLE ENTRÉE SELECTIONS REQUIRE A MINIMUM OF 20 ORDERED AND CHARGED AT HIGHEST PRICED ENTRÉE SELECTION
DINNER SERVICE INCLUDES ARTISAN ROLLS AND BUTTER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEALEAVES™ TEAS

FIRST COURSE (OPTIONAL) | \$16 PER GUEST

COLD

HAMACHI CRUDO ESPELETTE
FENNEL, RADISH, BASIL OIL, CAPERS, PICKLED BEET **GF**

JUMBO SHRIMP
CILANTRO AND TEQUILA SPIKED COCKTAIL SAUCE
MANGO AND CUCUMBER RELISH **GF**

GINGER SESAME SEARED TUNA
APPLE, CUCUMBER, JICAMA, APPLE PONZU **GF**

HOT

BRAISED BEEF SHORT RIB GNOCCHI
EXOTIC MUSHROOM CREAM, HORSERADISH GREMOLATA

DUNGENESS CRAB CAKE
ROASTED CORN BUTTER, TOMATO JAM, PEA SHOOTS

SPINACH RICOTTA FLORENTINE RAVIOLI
PESTO CREAM SAUCE, SUN DRIED TOMATO **V**



SALADS (CHOICE OF ONE) | \$16 PER GUEST

FRESH MOZZARELLA & TOMATO **GF V**
FRISÉE, EVOO, SEA SALT, CRACKED PEPPER, BALSAMIC

BLOOMSDALE SPINACH & GRILLED BELGIUM ENDIVE
CRISP BACON LARDONS, PICKLED RED ONIONS, HAZELNUT BRITTLE, , CYPRESS
GROVE MEYER LEMON GOAT CHEESE CROUTONS, PINK PEPPERCORN &
RASPBERRY VINAIGRETTE

BABY ICEBERG WEDGE
APPLEWOOD SMOKED BACON, MAYTAG BLUE CHEESE, HEIRLOOM TOMATO,
CUCUMBER RIBBONS, GREEN GODDESS DRESSING **GF**

ROASTED BRUSSEL SPROUTS AND PANCETTA
RED PEPPER COULIS, BUTTER LETTUCE, PANCETTA, WALNUTS, HONEY CRISPY
APPLES, MONTCHEVRE, WHITE BALSAMIC REDUCTION **GF**

CAESAR SALAD
SWEET GEM, CONFIT TOMATO, PARMESAN FOCACCIA CROUTON, CREAMY
CAESAR

ROASTED BEETS & RICOTTA SALAD
SALT ROASTED BABY BEETS, MIXED GREENS, ENDIVE, ORANGE SEGMENTS,
PISTACHIOS, WHIPPED RICOTTA, AGED SHERRY VINAIGRETTE **GF V**

MIXED GREENS SALAD
GRAPE TOMATOES, CUCUMBER, CARROT TUILE, GOAT CHEESE, FOCACCIA
CROUTON, HONEY SHALLOT VINAIGRETTE **V**

PLATED DINNER BY DESIGN CONTINUED...

ENTRÉES (CHOICE OF ONE)

TOMATILLO SALSA VERDE MARINATED CHICKEN BREAST, CILANTRO CHILI RICE, ROASTED TOY PEPPER, AVOCADO LIME CREMA
SEASONAL VEGETABLES **GF** | **\$65 PER GUEST**

PAN ROASTED HALIBUT | **\$75 PER GUEST**

CAULIFLOWER CHOWDER, ROASTED PEEWEE POTATOES, CIPOLLINI ONIONS, BEURRE BLANC **GF**

PEPITO CRUSTED SALMON, RED QUINOA, CUCUMBER, SUN DRIED TOMATO, ITALIAN SALSA VERDE **GF** | **\$75 PER GUEST**

BRANZINO | **\$75 PER GUEST**

SAFFRON COUSCOUS WITH GREEN BEANS, RED ONION, PEAS, STEWED TOMATOES, FENNEL

BUTTER BASTED BEEF FILET | **\$95 PER GUEST**

ROASTED BABY CARROTS, GARLIC POTATO PURÉE, CAMPARI TOMATO **GF**

RED WINE BRAISED BEEF SHORT RIBS | **\$85 PER GUEST**

MASCARPONE POTATO PURÉE, ROASTED BRUSSEL SPROUTS, THUMBELINA CARROTS, HORSERADISH GREMOLATA **GF**

DOUBLE CUT LAMB CHOPS | **\$95 PER GUEST**

ROSEMARY-HONEY GLAZE, EGGPLANT PURÉE, CHERRY AND OLIVE COUSCOUS, MINT PISTOU

DUET ENTRÉES

BEEF FILET AND FIRE GRILLED SHRIMP | **\$120 PER GUEST**

MASHED POTATOES AND SEASONAL VEGETABLES **GF**

STEAK OSCAR | **\$125 PER GUEST**

DUNGENESS CRAB, ASPARAGUS, AND SAUCE BÉARNAISE
PILED ON TOP OF A PRIME BEEF FILET WITH CHIVE POTATO PURÉE

STEAK AND LOBSTER | **\$125 PER GUEST**

LEMON HERB BUTTER POACHED MAINE LOBSTER TAIL, BEEF TENDERLOIN, RED WINE SAUCE, ROASTED POTATOES AND SEASONAL VEGETABLES **GF**

VEGETARIAN/VEGAN ENTRÉES

GRILLED VEGETABLE STACK | **\$65 PER GUEST**

BROWN RICE, RED PEPPER COULIS **VG**

EGGPLANT PARMESAN | **\$65 PER GUEST**

CHERUB TOMATO SAUCE PARMESAN **V**

MISO GLAZED TOFU | **\$65 PER GUEST**

SOBA NOODLES, STIR FRY VEGETABLES **VG**

GRILLED CAULIFLOWER STEAK | **\$65 PER GUEST**

ROASTED CAULIFLOWER PURÉE, SEA SALTED ASPARAGUS, BABY CARROT, TOMATO CONFIT **VG**

PLANT BASED MEATBALLS | **\$65 PER GUEST**

TOMATO REDUCTION, FREGOLA PASTA, EGGPLANT **VG**

TERIYAKI JACKFRUIT SUSHI BOWL | **\$65 PER GUEST**

JASMINE RICE, FURIKAKE, WAKAME, EDAMAME, CARROT **VG**

DESSERT (CHOICE OF ONE)V | **\$16 PER GUEST**

STICKY BUTTER TOFFEE CAKE WITH BROWN BUTTER CARAMEL

VANILLA & MANGO CRÈME BRULÉE

LEMON RICOTTA CHEESECAKE

AMARETTO COOKIE CRUST, FRESH BERRIES

NUTELLA & RASPBERRY NAPOLEON

CHOCOLATE GANACHE CAKE

BLOOD ORANGE SAUCE, PISTACHIO PRALINE, CANDIED KUMQUATS



DINNER BUFFETS

MINIMUM OF 30 GUESTS

DINNER SERVICE INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEALEAVES™ TEAS, ARTISAN ROLLS AND BUTTER SERVICE PROVIDED FOR 2 HOURS

ITALIAN | \$138 PER GUEST

ITALIAN FARRO SALAD

CUCUMBERS, KALAMATA OLIVES, RED ONIONS, BABY ARUGULA, COOKED FARO, OVEN ROASTED TOMATOES, AGED SHERRY VINAIGRETTE **VG**

TUSCAN PASTA SALAD

MARINATED ARTICHOKE HEARTS, FRESH CAMPANELLE PASTA, MINT, SWEET 100 TOMATOES, CREAMY ROASTED GARLIC & PARMESAN DRESSING **V**

ROASTED PEPPER & EGGPLANT CAPONATA BRUSCHETTA

ROASTED EGGPLANT, MARINATED PEPPERS, BASIL, CALABRIAN CHILI VINAIGRETTE, WHIPPED LEMON RICOTTA, GRILLED FOCACCIA TOASTS **V**

ANTIPASTI SAMPLER

ASSORTED CHARCUTERIE ITALIAN MEATS, ARTISANAL CHEESES, GRILLED & MARINATED VEGETABLES, HOUSE CURED OLIVES, WILDFLOWER HONEYCOMB, SPICED NUTS, DRIED FRUITS, ASSORTED PRESERVES & MUSTARDS, GRILLED BAGUETTES, ROSEMARY BREADSTICKS

CLAMS WITH SPICY GARLIC TOMATO BROTH

LITTLE NECK CLAMS, ROASTED GARLIC, SWEET BASIL, VINE RIPENED TOMATOES, WHITE WINE, OREGANO CRUMBLE, CHILI FLAKES

CHIANTI BRAISED BEEF GNOCCHI

BRAISED BEEF SHORT RIB, CHIANTI REDUCTION SAUCE, POTATO GNOCCHI, GARLIC BLISTERED TOMATO'S, FRIED ARTICHOKE, FINES HERBS

FOREST FORAGED MUSHROOM CHICKEN MARSALA

MARINATED CHICKEN BREAST, FOREST MUSHROOMS, MARSALA WINE SAUCE, FRESH HERBS

MASCARPONE POLENTA

CALABRIAN CHILI & ROAST GARLIC SAUTÉED BROCCOLI RABE, FIRE ROASTED TOMATOES, SHAVED PARMESAN **GF V**

CRISPY POTATOES

ROASTED MARBLE PEE WEE POTATOES, ROSEMARY, EVOO **GF VG**

CAULIFLOWER AU GRATIN

ASIAGO & PARMESAN REGGIANO CREAM SAUCE, ROASTED GARLIC, BASIL CRUMBLE **GF V**

DESSERT V

ICEBOX TIRAMISU CAKE, AMARETTO COOKIE CRUMBLE, ESPRESSO

MASCARPONE

BOMBOLONI WITH HAZELNUT & RASPBERRY SAUCES

BLOOD ORANGE ORANGECELLO CREAM CAKES

CHOCOLATE PANA COTTA W/ STRAWBERRY GELEE

CANNOLI DI STRACCIATELLA AND TOASTED PISTACHIOS

*ENHANCE YOUR EXPERIENCE

*SICILIAN BISTECCA ALLA FIORENTINA CARVING STATION | \$20 PER GUEST

GREEN OLIVE & MEYER LEMON GREMOLATA, SUN DRIED TOMATO

HOLLANDAISE, ROSEMARY & CHIANTI DEMI GLAZE

*HAND CARVED PORCHETTA | \$18 PER GUEST

ITALIAN SALSA VERDE, APPLE BALSAMIC DEMI-GLAZE

*BASIL & ROSEMARY RUBBED TOMAHAWK RIBEYE STEAKS | \$30 PER GUEST

SUN DRIED TOMATO HOLLANDAISE, ROSEMARY & CHIANTI DEMI GLAZE,

ITALIAN SALSA VERDE

*UNIFORMED CHEF'S FEE \$225.00, PER 100 GUESTS (2 HOUR MAXIMUM)

DINNER BUFFETS

MINIMUM OF 30 GUESTS

DINNER SERVICE INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEALEAVES™ TEAS, ARTISAN ROLLS AND BUTTER SERVICE PROVIDED FOR 2 HOURS

COASTAL | \$138 PER GUEST

BLOOMSDALE SPINACH & GRILLED BELGIUM ENDIVE
CRISP BACON LARDONS, PICKLED RED ONIONS, HAZELNUT BRITTLE, PINK PEPPERCORN & RASPBERRY VINAIGRETTE, CYPRESS GROVE MEYER LEMON GOAT CHEESE CROUTONS

HARVEST GRAIN SALAD
ROASTED BABY BEETS, MIXED GREENS, RED QUINOA, ORANGE SEGMENTS, CHERRY TOMATOES, SHAVED RADISH, TOASTED PEPITAS, COTIJA CHEESE V

SESAME & WASABI CRUSTED AHI TUNA CARPACCIO
SHAVED CUCUMBER, SOY GINGER SAUCE, KAWARI WASABI, DAIKON SPROUTS, SHAVED JALAPENOS

SEARED CHEF'S SEASONAL FISH SELECTION
SUGAR SNAP PEAS, GRILLED FENNEL, FAVA BEANS, TOMATOES, SHAVED GARLIC, ASPARAGUS, ENGLISH PEA & MINT BUREE BLANC, CRISPY FENNEL, CHARRED LEMON

CITRUS ROASTED MARY'S CHICKEN
HERB & LEMON ROASTED MARY'S HALF CHICKEN, PARMESAN RISOTTO CAKES, SALSA VERDE SAUCE

APPLE CIDER BRINED BERKSHIRE PORK
CHIPOTLE SWEET POTATO PUREE, CARAMELIZED ONIONS, THYME & APPLE COMPOTE, DIJON MUSTARD MAPLE JUS

RIGATONI ALA VODKA
MEZZI RIGATONI, CALABRIAN CHILI, VODKA TOMATO SAUCE, FRIED BASIL V

ROASTED CAULIFLOWER
GARLIC & HERB ROASTED CAULIFLOWER, HORSERADISH CREAM SAUCE V

BLACK TRUFFLE POTATO GRATIN
YUKON GOLD POTATOES, PARMESAN CREAM SAUCE, BLACK TRUFFLE, CHIVES V

DESSERT V

STICKY BUTTER TOFFEE CAKE WITH BROWN BUTTER CARAMEL
STRAWBERRY CRUMBLE CHEESECAKE
RED VELVET WHOOPIE PIES
WARM CHOCOLATE CAKE WITH ORANGE ZEST & WHIPPED CREAM
MEYER LEMON & LAVENDER MERINGUE TARTLET
BANANA BEACH PARFAT
VANILLA WAFER CRUMBLE, BANANA PASTRY CREAM

ENHANCE YOUR EXPERIENCE

*FISHERMAN'S WARF CIOPPINO STATION | \$30 PER GUEST
DUNGENESS CRAB, KING CRAB, LITTLE NECK CLAMS, PEI MUSSELS, PRAWNS, PACIFIC COAST SALMON, WHITE FISH, SPICY ROASTED TOMATO & FENNEL BROTH

*GARLIC & HERB RUBBED RIBEYE CARVING STATION | \$30 PER GUEST
GARLIC & HERB RUBBED RIBEYE, DIJON MUSTARD AU JUS SAUCE, CREAMY HORSERADISH, WHOLE GRAIN MUSTARD, SALSA VERDE, YORKSHIRE PUDDING

*SALMON WELLINGTON CARVING STATION | \$14 PER GUEST
FAROE ISLAND SALMON, MEYER LEMON CREAMED SPINACH, PUFF PASTRY WHOLE GRAIN MUSTARD SAUCE, MEYER LEMON BUREE BLANC, SALSA VERDE

*UNIFORMED CHEF'S FEE \$225.00, PER 100 GUESTS (2 HOUR MAXIMUM)

DINNER BUFFETS

MINIMUM OF 30 GUESTS

DINNER SERVICE INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEALEAVES™ TEAS, ARTISAN ROLLS AND BUTTER SERVICE PROVIDED FOR 2 HOURS

SOUTH AMERICAN | \$142 PER GUEST

SALTWATER SEAFOOD COCKTAIL

LIME CURED JUMBO PRAWNS, DUNGENESS CRAB MEAT, AVOCADO, SPICED TOMATO SAUCE, CUCUMBER, CILANTRO, TOSTADA CHIPS

ENSELADA DE JICAMA

TAJIN SPICED JICAMA, MANGO, CILANTRO, ARUGULA, SHAVED JALAPENO, SOUR ORANGE VINAIGRETTE **GF VG**

INDIVIDUAL CHICKEN MOLE TOSTADAS

CHIPOTLE BLACK BEAN PUREE, GREEN MOLE CHICKEN, PICKLED CILANTRO SLAW, COTIJA CHEESE

BLACK BEAN & GREEN CHILI SOPAS

CUMIN SPICED BLACK BEANS, OAXACA CHEESE, PICKLED ONION **V**

FIRE GRILLED FLANK STEAK

DRY RUBBED FLANK STEAK, FRIED YUCCA W/ GARLIC MOJO SAUCE, CHIMICHURRI BUTTER

PERUVIAN AJI AMARILLO ROASTED CHICKEN

AJI AMARILLO & LIME MARINATED CHICKEN, ANTICUCHO SAUCE, HERB ROASTED POTATOES

ACHIOTE SEARED RED SNAPPER

PAN SEARED RED SNAPPER, ACHIOTE SEED & GARLIC BUTTER SAUCE, RED QUINOA, FENNEL & ORANGE SALAD

BRAZILIAN STYLE BLACK BEANS

SMOKED HAM HOCK, GARLIC, ONION, TOMATO'S, BLACK BEANS

CHORIZO ROASTED BRUSSEL SPROUTS

OVEN ROASTED BRUSSEL SPROUT, SMOKED PAPRIKA, CHORIZO CHIPS, TOASTED PEPITAS SALSA

ELOTE STREET CORN

FIRE ROASTED SWEET CORN, TAJIN, LIME, CHIPOTLE AIOLI, QUESO FRESCO **V**

DESSERT **V**

SOPAPILLAS WITH HONEY & CHOCOLATE SAUCE

GUAVA CHEESE FLAN TARTLETS

VANILLA & MANGO CRÈME BRULEE

DULCHE DE LECHE CAKE

BANANA & MILK CHOCOLATE MOUSSE

*ENHANCE YOUR EXPERIENCE

*YUCATAN PIBIL PORK | \$20 PER GUEST

SLOW ROASTED PORK RUBBED WITH ORANGE & ACHIOTE

FLOUR & CORN TORTILLAS, PICKLED RED ONIONS, FIRE GRILLED PINEAPPLE SALSA VERDE, CHARRED TOMATO SALSA, AVOCADO CRÈME, COTIJA CHEESE

*BRAZILIAN CHURRASCARIA | \$24 PER GUEST

GARLIC & CILANTRO RUBBED PICANHA, AJI AMARILLO MARINATED CHICKEN BREAST, ORANGE & ANCHO LOMBO, TAMARIND & ROSEMARY

*LEG OF LAMB | \$18 PER GUEST

CHIMICHURRI, CREAMY AJI VERDE SAUCE, SMOKED CAPSICUM SALSA

*UNIFORMED CHEF'S FEE \$225.00, PER 100 GUESTS (2 HOUR MAXIMUM)

DINNER BUFFETS

MINIMUM OF 30 GUESTS

DINNER SERVICE INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF TEALEAVES™ TEAS, ARTISAN ROLLS AND BUTTER SERVICE PROVIDED FOR 2 HOURS

TASTE OF ASIA | \$142 PER GUEST

THAI BASIL & NOODLE SALAD

RED CABBAGE, EDAMAME, SHREDDED CARROTS, CILANTRO, GREEN ONIONS, THAI BASIL, SESAME PEANUT DRESSING **GF VG**

HAMACHI CRUDO

SHAVED FRESNO CHILIES, MICRO CILANTRO, PINK PEPPERCORNS, CALABRIAN OIL YUZU SOY

WAKAME SEAWEED SALAD

TOASTED SESAME, CUCUMBERS, RICE WINE VINAIGRETTE, CRISPY SEAWEED CHIPS **VG**

SICHUAN PORK & VEGETABLE CHILI WONTON

GINGER & GARLIC SOY, CHILI OIL, CILANTRO, SCALLIONS

MISO MARINATED FLANK STEAK

SAUTÉED CHINESE SPINACH, TOASTED SESAME, MUSHROOM MISO SAUCE

SCALLION & GINGER BAKED SALMON

STIR FRIED VEGETABLES, CHILI SOY

KOREAN FRIED CHICKEN

CRISPY SHALLOTS, TOASTED SESAME, GOCHUJANG BBQ SAUCE



TOFU & VEGETABLE FRIED RICE

CRISPY TOFU, SCALLIONS, EDAMAME, CARROTS, CILANTRO, GARLIC SOY **VG**

GARLIC & GINGER BABY BOK CHOY

FRIED SHALLOTS, GARLIC CHILI CRUNCH **GF VG**

MUSHROOM CHOP SUEY

CHINESE BROCCOLI, CAULIFLOWER, SNOW PEAS, CABBAGE, CARROTS, FOREST MUSHROOMS, WATER CHESTNUTS, TOASTED PEANUTS **VG**

DESSERT

WHITE CHOCOLATE & LYCHEE TAPIOCA PARFAIT

UBE CRÈME BRULEE

MANGO STICKY RICE CUPS

MATCHA GREEN TEA PROFITEROLES

*ENHANCE YOUR EXPERIENCE

*PEKING DUCK STATION | \$20 PER GUEST

HAND CARVED ROASTED PEKING DUCK, SCALLIONS, JAPANESE CUCUMBER, FRESNO CHILI, CHINESE PANCAKES, CILANTRO, STEAMED BAO BUNS, PEKING DUCK SAUCE

*UNIFORMED CHEF'S FEE \$225.00, PER 100 GUESTS (2 HOUR MAXIMUM)

HOT HORS D'OEUVRES

MINIMUM ORDER OF 25 PIECES OF EACH SELECTION
TRAY PASSED OR DISPLAYED

VEGETARIAN | \$11 EACH

ROASTED TOMATO JAM TARTLET
PINE NUTS, PESTO CRUMBLE **V**

TRUFFLED ARANCINI
PARMESAN FONDUE **V**

HOISIN GRILLED TOFU SKEWERS **VG**

CURRIED VEGETABLE SAMOSAS
MANGO CHUTNEY **V**

VEGETABLE SPRING ROLL
SWEET CHILI SAUCE **VG**

BUFFALO CAULIFLOWER BITES **VG**

VEGETABLE SHU MAI
SOY & RICE VINEGAR DIPPING SAUCE **V**

ROASTED FIG WITH BLUE CHEESE CRUMBLE
GRILLED BAGUETTE

ROASTED TOMATO & SPINACH STUFFED
MUSHROOMS **GF V**

HOUSE MAKE FALAFEL, TZATZIKI **VG**

CRISPY-SPICED DEVEILED EGGS **GF V**

CRISPY JALAPENO, CORN & CHEESE FRITTERS

SEAFOOD | \$12 EACH

CRAB CAKE
LEMON DILL TARTAR SAUCE

TEMPURA SHRIMP
SRIRACHA AIOLI, SWEET SOY

BAKED CLAMS CASINO

CREOLE SHRIMP
POLENTA BITES **GF**

MISO SCALLOP TOAST
CRISPY RICE

LOBSTER MAC N' CHEESE BITES

CRAB RANGOON
SWEET CHILI SAUCE

LOBSTER ARANCINI
TARRAGON AIOLI

OYSTERS ROCKEFELLER SHOOTERS

HOISIN GLAZED SEABASS SKEWERS,
TOASTED SESAME SEEDS

PROTEIN | \$11 EACH

THAI BEEF OR CHICKEN SATAY
SPICY PEANUT SAUCE

PEKING DUCK SPRING ROLL
HOISIN SAUCE

ACHOITE SHORT RIB POT PIE
CHIMICHURRI SAUCE

TOURNEDOS ROSSINI
BEEF, FOIE GRAS, TRUFFLE BÉARNAISE

MINI BEEF SLIDER
CHEDDAR, CARAMELIZED ONIONS
HERB AIOLI, PRETZEL BUN

CRISPY FRIED PORK POTSTICKERS
SOY DIPPING SAUCE

HOISIN & MISO PORK BELLY BITES **GF**

NICCO'S POPOLETTE
SAN MARZANO TOMATO SAUCE, PARMESAN
CHEESE

CHICKEN CHIPOTLE FLAUTA
AVOCADO LIME CREMA

CRISPY EGGS & BACON

COLD HORS D'OEUVRES

MINIMUM ORDER OF 25 PIECES OF EACH SELECTION

VEGETARIAN | \$11 EACH

CARAMELIZED PEAR & WHIPPED RICOTTA
PISTACHIO, BALSAMIC, CROSTINI **V**

PLUM TOMATO BRUSCHETTA
TOASTED PINE NUT AND BASIL PESTO **V**

MOJITO MARINATED WATERMELON
TAJIN, COTIJA **GF V**

PIQILLO PEPPERS
QUINCE JAM, AGED MANCHEGO **GF V**

GRILLED VEGETABLE AND HUMMUS
IN SPINACH CONE **V**

TOMATO MOZZARELLA
BASIL, EXTRA VIRGIN OLIVE OIL **GF V**

MEYER LEMON & GOAT CHEESE TARTLET
STRAWBERRY PRESERVE **V**

SPINACH & FETA TART
OREGANO CRUMBLE **V**

BEET PROFITEROLES
ORANGE, CREAM CHEESE, PISTACHIOS **V**

SEASONAL TOMATO GAZPACHO
EVOO, CROUTON **V**

SEAFOOD | \$12 EACH

MARYLAND CRAB SALAD
MEYER LEMON, OLD BAY TOAST

AHI TUNA CORNET
YUZU GUACAMOLE, MICRO CILANTRO

SHRIMP CAMPECHANA SHOOTERS
HORSERADISH TOMATO SAUCE, AVOCADO **GF**

SALMON POKE CONES
SESAME CONE, YUZU GINGER DRESSING,
EDAMAME MOUSSE **GF**

LOBSTER SALAD PROFITEROLE
LEMON, CHIVE, WATERCRESS, SHALLOT

CREOLE SHRIMP BITES
BRANDIED CREOLE SHRIMP SALAD, CRISPY
POLENTA BITES **GF**

NICCO'S SCALLOP CRUDO
JALAPENO EMULSION, PINEAPPLE SALSA

SMOKED SALMON BRIOCHE
DILL & CAPER JAM, EVERYTHING SPICED CREAM
CHEESE, BRIOCHE

X.O. PAPAYA SALAD
TOASTED ALMONDS

PROTEIN | \$11 EACH

DUCK CONFIT SUMMER ROLL
SWEET CHILI SAUCE

BEEF TARTARE
CAPER TAPENADE, DIJON AIOLI, SLICED EGG,
GRILLED CROSTINI

CHICKEN CHIPOTLE FLAUTA
AVOCADO LIME CREMA

FOIE GRAS RILLETTES
FIG JAM, CORNICHON, GRILLED CROSTINI

PESTO CHICKEN SALAD
PINE NUTS, SUN DRIED TOMATO, SAVORY
TARTLET

ANTIPASTI SKEWER
FRESH MOZZARELLA, SOPPRESSATA,
OLIVES, ARTICHOKE HEARTS, EXTRA VIRGIN **GF**

PROSCIUTTO & BALSAMIC FIGS
PROSCIUTTO CRISPS, BLUE CHEESE MOUSSE

SMOKED CHICKEN SALAD BITES
DRIED CHERRIES, WALNUTS

*CHEF'S SELECTION OF PASSED
HORS D'OEUVRES FOR
45 MINUTES | \$40 PER GUEST, BASED
ON 4 PIECES PER GUEST, MINIMUM
OF 25 GUESTS*

RECEPTION DISPLAYS

MINIMUM ORDER OF 20 GUESTS PER SELECTION

SEASONAL CALIFORNIA

HARVEST FRUITS | \$15 PER GUEST GFV

CHEF'S SELECTION OF FRESH HARVESTED
SUN-RIPENED FRUITS AND BERRIES

MARKET VEGETABLE CRUDITÉS | \$19 PER GUEST GFV

ASSORTED BABY AND GARDEN VEGETABLES
WITH RANCH SOUR CREAM DIP, GREEN GODDESS DIP, AVOCADO
HUMMUS

ARTISAN CHEESE BOARD | \$25 PER GUEST GFV

SERVED WITH HOUSE MADE FLATBREADS, CRACKERS
SLICED BAGUETTE, PRESERVES AND MARMALADES

CHARCUTERIE DISPLAY | \$29 PER GUEST

TUSCAN SALAMI, SOPPRESSATA, CAPICOLA, CULATELLO, BERKSHIRE
LOMO, PROSCIUTTO SERVED WITH CITRUS CURED OLIVES, FIRE ROASTED
PEPPERS, GRAIN MUSTARD, WATERMELON MOSTARDA AND ENGLISH
CRACKERS AND CRUSTY BREAD LOAVES



MEZZE STATION | \$27 PER GUEST V

TRADITIONAL HUMMUS, EGGPLANT BABAGANOUSH, SUN DRIED TOMATO COUS
COUS COUS, TABBOULEH, PICKLED CAULIFLOWER, GRILLED ARTICHOKE HEARTS,
KALAMATA OLIVE TAPENADE, TZATZIKI SAUCE, DRIED FIGS & APRICOTS SERVED
GRILLED NAAN, FALAFFAL, TOASTED PITA CHIPS, LAVOSH CRACKERS

STREET TACO & NACHO BAR | \$36 PER GUEST

BLUE & WHITE CORN TORTILLA CHIPS, CHARRED CORN & BLACK BEAN SALSA
SALSA VERDE, PICO DE GALLO, FIRE ROASTED SALSA, GUACAMOLE, PICKLED RED
ONIONS, RADISH & CABBAGE SLAW, CHIPOTLE CHEESE SAUCE, ONIONS,
JALAPENOS, LIME CRÈME, SOUR CREAM, CHIPOTLE AIOLI V

FLOUR & CORN TORTILLAS

CHOICE OF THREE:

PORK AL PASTOR WITH MESCAL ROASTED PINEAPPLE GF

CRISPY PANKO OR GRILLED COD FILETS

MARINATED CARNE ASADA FIRE ROASTED PAISILLA PEPPERS GF

POLLO ASADO CHARRED ONIONS & TINKERBELL PEPPERS GF

CRISPY CAULIFLOWER AL PASTOR, ROASTED PINEAPPLE SALSA, TOMATO
SOFRITO V



RECEPTION STATIONS

MINIMUM ORDER OF 20 GUESTS PER SELECTION

ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM, TWO STATION MINIMUM REQUIRED

DURANGO SALADS

TWO (2) SELECTIONS | \$22 PER GUEST

THREE (3) SELECTIONS | \$26 PER GUEST

CAESAR SALAD

SWEET GEM, CONFIT TOMATO, PARMESAN FOCACCIA CROUTON, CREAMY CAESAR

HARVEST GRAIN SALAD

ROASTED BABY BEETS, MIXED GREENS, RED QUINOA, ORANGE SEGMENTS, CHERRY TOMATOES, SHAVED RADISH, TOASTED PEPITAS, COTIJA CHEESE **V**

THAI BASIL & NOODLE SALAD

RED CABBAGE, EDAMAME, SHREDDED CARROTS, CILANTRO, GREEN ONIONS, THAI BASIL, RICE NOODLES SESAME PEANUT DRESSING **V**

THE WEDGE

BABY ICEBERG, BACON, BLUE CHEESE, TEARDROP TOMATOES, BOILED EGG, CUCUMBER, WHITE FRENCH DRESSING **GF**

CHARRED BROCCOLI

SHREDDED CARROT, MISO VINAIGRETTE, TOASTED PEANUTS **VG**

ITALIAN FARRO SALAD

CUCUMBERS, KALAMATA OLIVES, RED ONIONS, BABY ARUGULA, COOKED FARO, OVEN ROASTED TOMATOES, AGED SHERRY VINAIGRETTE **VG**

CHOPPED SALAD

BABY ROMAINE, TOMATO, ARTICHOKE, SALAMI, CASTELVETRANO OLIVES, WHITE BALSAMIC VINAIGRETTE **GF**

AVOCADO IS LIFE STATION | \$30 PER GUEST

FRESH AVOCADO, PICO DE GALLO, ROASTED CORN
DICED MANGO, TAJIN SPICE, COTIJA CHEESE, TORTILLA CHIPS **V**

AVOCADO CAPRESE TOAST – SLICED AVOCADO, BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, FRESH BASIL, EVOO, GRILLED BAGUETTE **VG**

CRAB LOUIS – AVOCADO, FRESH LUMP CRAB, COOKED EGG, TOMATO & LOUIS SAUCE **GF**

DEVILED EGG – AVOCADO DEVILED EGG, TRUFFLE, GRAINY MUSTARD, LEMON AND SMOKED PAPRIKA **GF V**

* PASTA STATION

TWO (2) SELECTIONS | \$22 PER GUEST

THREE (3) SELECTIONS | \$26 PER GUEST

INCLUDES FRESHLY BAKED BREAD DISPLAY WITH OLIVE OIL

BUTTERNUT SQUASH RAVIOLI WITH BROWN BUTTER, HAZELNUTS & SAGE **V**

NICCO'S SPICY RIGATONI

MEZZI RIGATONI, CALABRIAN CHILI VODKA CREAM SAUCE **V**

LOBSTER RAVIOLI WITH BRANDIED LOBSTER CREAM, SAUTÉED SPINACH, DICED TOMATOES

GEMELLI PASTA WITH MEATBALLS, TOMATO BASIL SAUCE AND MOZZARELLA

PENNE PASTA WITH SHORT RIB BOLOGNESE
PECORINO, HERBED RICOTTA

ORECCHIETTA PASTA WITH MARINATED CHICKEN, PESTO CREAM SAUCE, SUNDRIED TOMATOES AND PINE NUTS

PAPPARDELLE WITH MEYER LEMON & TRUFFLE CREAM SAUCE **V**

**UNIFORMED CHEF'S FEE \$225.00, PER 100 GUESTS (2 HOUR MAXIMUM)*

RECEPTION STATIONS

MINIMUM ORDER OF 20 GUESTS PER SELECTION

ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM, TWO STATION MINIMUM REQUIRED

FLATBREADS

THREE (3) SELECTIONS | \$27 PER GUEST

NEW YORK STYLE CRUST FINISHED WITH OLIVE OIL AND SEA SALT
HOUSE FAVORITES:

CHEESE
PEPPERONI
SUPREME
MARGARITA

BUILD YOUR OWN:

CHOOSE YOUR SAUCE: RED, WHITE, BBQ

CHOOSE YOUR CHEESE: MOZZARELLA, PARMESAN, CHEDDAR, FETA

CHOOSE YOUR PROTEINS: PEPPERONI, ITALIAN SAUSAGE,
GRILLED CHICKEN, MEATBALL, APPLEWOOD SMOKED BACON,

HONEY HAM, PROSCIUTTO, SOPPRESSATTA

CHOOSE YOU'RE VEGGIES: PEPPERS, ONIONS, OLIVES, MUSHROOM,
SPINACH, ARUGULA, ARTICHOKE, BROCCOLI, CHERRY TOMATO, PINEAPPLE

SLIDER BAR

TWO (2) SELECTIONS | \$23 PER GUEST

THREE (3) SELECTIONS | \$27 PER GUEST

STEAK BURGER, CHEDDAR, PICKLE, ONION, DURANGO BURGER SAUCE
CHICKEN, MUENSTER, TOMATO, CARAMELIZED ONION, HONEY MUSTARD
PULLED PORK, PURPLE COLESLAW, PRETZEL BUN
BACON BURGER, CHEDDAR, APPLEWOOD BACON, ONION STRINGS, BBQ
TURKEY, PEPPER JACK CHEESE, AVOCADO, CHIPOTLE AIOLI
PORK BELLY, SOY GLAZE, KIMCHI, SRIRACHA MAYO
IMPOSSIBLE BURGER, VEGAN BUN, VEGAN CHEESE, DIJON VEGENAISE **VG**

SLIDER BAR ENHANCEMENTS

SWEET POTATO TOTS OR HERB FRIES **V** | \$10 PER GUEST

BLACK TRUFFLE & PARMESAN FRIES **V** | \$12 PER GUEST

MARKET SEAFOOD DISPLAY ON ICE | **GF**

100 PIECE MINIMUM ORDER OF EACH ITEM
ALL SERVED WITH HORSE RADISH, COCKTAIL SAUCE,
MIGNONETTE, TABASCO, CITRUS AND CRACKERS

STONE CRAB CLAWS (SEASONAL) | M/P PER PIECE
PACIFIC OYSTERS ON THE HALF SHELL | M/P PER PIECE
CHILLED MAINE LOBSTER MEDALLIONS | M/P PER PIECE
FRESH SHUCKED LITTLE NECK CLAMS | M/P PER PIECE
JUMBO SHRIMP COCKTAIL | M/P PER PIECE

SUSHI BAR | \$45 PER GUEST

MINIMUM ORDER OF 100 GUESTS

ASSORTED SUSHI AND NIGIRI
DISPLAYS SERVED WITH SOY SAUCE, WASABI,
PICKLED GINGER AND CHOPSTICKS

SUSHI CHEF IS AVAILABLE UPON REQUEST \$500 (1 CHEF PER 100 GUESTS)

ADD: CHILLED EDAMAME, SEAWEED SALAD,
OR SUNOMONO **GF VG** | \$3.50 EACH PER GUEST



CARVING STATIONS

A CARVING CHEF IS REQUIRED FOR EACH INDIVIDUAL CARVING STATION

ALL CARVING STATIONS ARE DESIGNED FOR TWO (2) HOURS MAXIMUM WITH A MINIMUM OF TWO STATIONS ORDERED

CARVING STATION DESIGNED FOR 40Z. PER GUEST. CARVING STATIONS MUST BE ORDERED FOR ENTIRE EVENT GUARANTEE

ALL CARVING STATIONS ARE SERVED WITH FRESHLY BAKED ARTISAN BREAD SELECTIONS AND BUTTER

HERB & LEMON ROTISSERIE

CHICKEN GF | \$16

HERB SALSA VERDE

HERB BUTTER BASTED

TURKEY BREAST GF | \$16

CRANBERRY SAUCE

HONEY CHIPOTLE SALMON FILET

GF | \$12

CILANTRO & GREEN ONION PESTO

GRILLED VEGETABLE

WELLINGTON V | \$10

MISO CURED

ROASTED PORK BELLY | \$14

CUCUMBER KIMCHI

APPLE CIDER BRINED BERKSHIRE

PORK LOIN | \$14

APPLE GINGER REDUCTION

ROASTED BEET WELLINGTON | \$12

TRUFFLE MUSHROOM DUXCELLS, AGED SHERRY

JUS

GREEN PEPPERCORN MARINATED

NEW YORK STEAK GF | \$18

CHIMICHURRI

GARLIC & HERB PRIME RIB AU JUS

GF | \$20

HERB AU JUS SAUCE

SALMON WELLINGTON | \$28

MEYER LEMON BUREE BLANC

BBQ SPICE RUBBED

BEEF BRISKET GF | \$20

SMOKY AND TANGY BBQ SAUCE

BASIL & ROSEMARY TOMAHAWK

RIB EYE STEAKS GF | \$30

SUN DRIED TOMATO HOLLANDAISE, ROSEMARY

AND CHIANTI DEMI GLAZE, AND ITALIAN SALSA

VERDE

ROASTED LAMB RACK GF | \$18

TRADITIONAL MINT SAUCE

STEAKHOUSE STYLE

ACCOMPANIMENTS | \$14 PER GUEST

YUKON GOLD MASHED POTATOES GF V

SMOKED GOUDA AND CAVATAPPI

MAC AND CHEESE V

BOURBON JALAPEÑO CREAMED CORN V

CREAMED SPINACH GF V

ROASTED BRUSSEL SPROUTS GF VG

BOUQUET OF STEAMED VEGETABLES GF VG

CRISPY ROASTED PEEWEE POTATOES GF VG

CAULIFLOWER AU GRATIN V

ROASTED MUSHROOMS IN

RED WINE BUTTER GF V

SOUTHERN STYLE COLESLAW GF V

VEGETABLE MULTIGRAIN PILAF GF VG

GRILLED ASPARAGUS GF VG

*UNIFORMED CHEF'S FEE \$225.00, PER 100 GUESTS (2 HOUR MAXIMUM)



DESSERT STATIONS

MINIMUM ORDER OF 30 GUEST PER SELECTION

JARS | \$19 PER GUEST | V

DECONSTRUCTED DESSERT CLASSICS SERVED IN INDIVIDUAL JARS

TRES LECHES CAKE

SALTED CARAMEL, TRES LECHES SPONGE CAKE, STRAWBERRIES,
CRUNCH CEREAL TOPPING

BANANA CREAM PIE

BANANA CUSTARD, VANILLA SWEET CREAM, SPONGE CAKE,
NILLA WAFERS

DOUBLE CHOCOLATE CAKE

DARK DOUBLE CHOCOLATE CUSTARD, CHOCOLATE SPONGE CAKE,
VANILLA FROSTING, RAINBOW SPRINKLES

SHORTCAKES | \$19 PER GUEST | V

CHOICE OF TWO:

CARAMELIZED BANANAS

CHERRIES JUBILEE

PLUMP STRAWBERRIES

BLACKBERRY COMPOTE

ACCOMPANIED BY WHIPPED CREAM, TOASTED MACADAMIA NUTS,
WHITE & DARK CHOCOLATE SHAVINGS AND SUGARED SHORTCAKES

CANDY | \$17 PER GUEST | V

FEATURING CHEF'S SELECTION OF HAND MADE TRUFFLES, CONFECTIONS,
CHOCOLATES, FUDGE, LOLLIPOPS & MARSHMALLOWS,
CHOCOLATE DIPPED STRAWBERRIES V

CUPCAKES | \$17 PER GUEST | V

FEATURING CHEF'S SELECTION OF CUPCAKES WITH FUN FLAVORS
AND DECORATIONS

*GELATO BAR| \$22 PER GUEST| V

VANILLA, STRAWBERRY, AND CHOCOLATE GELATO WITH THE FOLLOWING
TOPPINGS:

CRUSHED BUTTERFINGER™, CRUSHED OREOS,
M&M'S™, CHOPPED NUTS, RAINBOW SPRINKLES,
WHIPPED CREAM, MARASCHINO CHERRIES,
CHOCOLATE, STRAWBERRY, AND CARAMEL SAUCES

*ATTENDANT FEE \$225.00, PER 100 GUESTS (2 HOUR MAXIMUM)

ENHANCE YOUR EXPERIENCE

SPEAK TO YOUR CATERING MANAGER FOR GOURMET ICE CREAM
SELECTIONS



BAR PACKAGES

*THE OPEN BAR (CONSUMPTION)

A FULLY STOCKED BAR FEATURING OUR SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS.
 BARTENDERS USE A 1 ¼ OUNCE JIGGER FOR ALL STANDARD DRINKS.
 CHARGES BASED ON A PER-DRINK BASIS REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED.
 PRICES DO NOT INCLUDE SERVICE CHARGE AND NEVADA STATE SALES TAX

- DELUXE COCKTAILS | \$10 EACH
- DELUXE MARTINIS | \$13 EACH
- PREMIUM COCKTAILS | \$16 EACH
- PREMIUM MARTINIS | \$17 EACH
- SUPER PREMIUM COCKTAILS | \$18 EACH
- SUPER PREMIUM MARTINIS | \$20 EACH
- WINES BY THE GLASS | \$14 EACH
- DOMESTIC BEER & HARD SELTZER | \$10 EACH
- IMPORTED BEER | \$12 EACH
- SOFT DRINKS | \$6 EACH
- JUICES | \$7 EACH
- RED BULL | \$7 EACH
- MINERAL WATERS | \$7 EACH
- CORDIALS, COGNACS, PORTS | \$16 EACH

*THE HOURLY BAR (PRICED PER GUEST)

A FULLY STOCKED BAR FEATURING OUR SUPER PREMIUM, PREMIUM OR DELUXE SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS.
 HOURLY BAR PACKAGES DO NOT INCLUDE COGNACS, CORDIALS, SHOTS, OR CHAMPAGNE. THESE ITEMS MAYBE ADDED FOR AN ADDITIONAL \$10 PER GUEST. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION.
 PRICES DO NOT INCLUDE THE SERVICE CHARGE AND NEVADA STATE SALES TAX.

ONE HOUR:	DELUXE BRANDS \$28 PER GUEST	PREMIUM BRANDS \$34 PER GUEST	SUPER PREMIUM \$38 PER GUEST
TWO HOURS:	DELUXE BRANDS \$38 PER GUEST	PREMIUM BRANDS \$42 PER GUEST	SUPER PREMIUM \$48 PER GUEST
THREE HOURS:	DELUXE BRANDS \$48 PER GUEST	PREMIUM BRANDS \$52 PER GUEST	SUPER PREMIUM \$58 PER GUEST
FOUR HOURS:	DELUXE BRANDS \$52 PER GUEST	PREMIUM BRANDS \$56 PER GUEST	SUPER PREMIUM \$62 PER GUEST
FIVE HOURS:	DELUXE BRANDS \$56 PER GUEST	PREMIUM BRANDS \$60 PER GUEST	SUPER PREMIUM \$66 PER GUEST

* BARTENDERS ARE REQUIRED AT A CHARGE OF \$225.00 PER 100 PEOPLE UNLESS OTHERWISE NOTED.

*THE CASH BAR

A FULLY STOCKED BAR FEATURING OUR SELECTION OF LIQUORS, RED AND WHITE WINE, DOMESTIC AND IMPORTED BEERS, SOFT DRINKS, REGULAR AND SPARKLING MINERAL WATERS, JUICES AND MIXERS.
 BARTENDERS USE A 1 ¼ OUNCE JIGGER FOR ALL STANDARD DRINKS.
 CASH BAR PRICES ARE INCLUSIVE OF SERVICE CHARGE AND NEVADA STATE SALES TAX

- DELUXE COCKTAILS | \$12 EACH
- DELUXE MARTINIS | \$15 EACH
- PREMIUM COCKTAILS | \$18 EACH
- PREMIUM MARTINIS | \$19 EACH
- SUPER PREMIUM COCKTAILS | \$20 EACH
- SUPER PREMIUM MARTINIS | \$22 EACH
- WINES BY THE GLASS | \$16 EACH
- DOMESTIC BEER & HARD SELTZER | \$12 EACH
- IMPORTED BEER | \$14 EACH
- SOFT DRINKS | \$8 EACH
- JUICES | \$9 EACH
- RED BULL | \$9 EACH
- MINERAL WATERS | \$9 EACH
- CORDIALS, COGNACS, PORTS | \$18 EACH

BAR SELECTIONS

SUPER PREMIUM LIQUOR BRANDS

GREY GOOSE, BOMBAY SAPPHIRE, CAPTAIN MORGAN PRIVATE STOCK, MAKER'S MARK BOURBON, CASAMIGOS TEQUILA

PREMIUM LIQUOR BRANDS

ABSOLUT VODKA, TANQUERAY GIN, JACK DANIEL'S TENNESSEE WHISKEY, CHIVAS REGAL SCOTCH WHISKEY, CAPTAIN MORGAN, SAUZA CONMEMORATIVO

DELUXE LIQUOR BRANDS

SMIRNOFF NO. 21, BEEFEATER GIN, JIM BEAM BOURBON WHISKEY, DEWARS, BACARDI LIGHT RUM, JOSE CUERVO ESPECIAL SILVER

CORDIALS

BAILEYS, GRAND MARNIER, KAHLUA, FRANGELICO, AMARETTO, COURVOISIER

WINE BY THE GLASS

HOUSE CHARDONNAY, SAUVIGNON BLANC, ROSE PINOT NOIR AND CABERNET SAUVIGNON

DOMESTIC BEERS

BUDWEISER, BUD LIGHT, MICHELOB ULTRA, AND ASSORTED HARD SELTZERS

IMPORTED BEERS

CORONA, GOOSE ISLAND, STELLA ARTOIS, SHOCK TOP

SOFT DRINKS

PEPSI, DIET PEPSI, SIERRA TWIST, GINGER ALE, CLUB SODA, TONIC WATER

RED BULL

REGULAR AND SUGARFREE

JUICES

ORANGE, GRAPEFRUIT, CRANBERRY, PINEAPPLE

MINERAL WATER

STILL AND SPARKLING WATER

BAR ENHANCEMENTS

SEASONAL MOCKTAILS | \$10 EACH

SEASONAL NON-ALCOHOLIC DRINKS

SPRING – SPARKLING CUCUMBER LEMONADE

SUMMER – GRAPEFRUIT, KOMBUCHA, AQUA FRESCA

FALL – SPARKLING APPLE CIDER

WINTER – SPARKLING CITRUS POMEGRANATE

THE PUNCH BOWL

FRESH FRUIT NON-ALCOHOLIC PUNCH | \$98 PER GALLON

SPARKLING WINE PUNCH | \$100 PER GALLON

THE SUNRISE SPECIAL

MINIMUM ORDER OF 20 PER SELECTION

TRADITIONAL BLOODY MARY | \$11 EACH

HOUSE CHAMPAGNE MIMOSA | \$13 EACH

HOUSE CHAMPAGNE BELLINI | \$13 EACH

SOUTH OF THE BORDER | \$12 EACH

EXOTIC MARGARITAS

MADE FROM THE FINEST TEQUILAS

CHOOSE FROM RASPBERRY, STRAWBERRY, MANGO OR LIME



WINES

CHAMPAGNE

- MV NICOLAS FEUILLATTE, BRUT | \$110 PER BOTTLE
- MV PERRIER JOÛET, GRAND BRUT | \$140 PER BOTTLE
- MV VEUVE CLICQUOT, YELLOW LABEL, BRUT | \$159 PER BOTTLE

MOSCATO D'ASTI

- MV JACOBS CREEK, AUSTRALIA | \$52 PER BOTTLE

SPARKLING WINES

- MV DOMAINE STE MICHELLE, BRUT | \$52 PER BOTTLE
- LA MARCA, ITALY | \$55 PER BOTTLE
- LA MARCA, ROSE, ITALY | \$58 PER BOTTLE

LIGHT & REFRESHING WHITE WINES

- PINOT GRIS, KENDALL JACKSON VINTNERS RESERVE, CA | \$55 PER BOTTLE
- PINOT GRIGIO, SANTA MARGHERITA, VALDADIGE, ITALY | \$60 PER BOTTLE
- RIESLING, CHATEAU STE MICHELLE, HARVEST SELECT, WA | \$52 PER BOTTLE
- SAUVIGNON BLANC, KENDALL JACKSON VINTNERS RESERVE, CA | \$55 PER BOTTLE
- SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND | \$60 PER BOTTLE
- WHITE ZINFANDEL, BERINGER VINEYARDS, CA | \$52 PER BOTTLE
- ROSE, LA JOLIE FLEUR, PROVENCE, FRANCE | \$52 PER BOTTLE

MEDIUM TO FULL BODIED WHITE WINES

- CHARDONNAY, KENDALL JACKSON, VINTNERS RESERVE, CA | \$55 PER BOTTLE
- CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER VALLEY, CA | \$56 PER BOTTLE
- CHARDONNAY, JORDAN VINEYARDS, RUSSIAN RIVER VALLEY, CA | \$70 PER BOTTLE
- CHARDONNAY, ROMBAUER, CARNEROS, CA | \$95 PER BOTTLE
- WHITE BLEND, CONUNDRUM, CA | \$60 PER BOTTLE

LIGHT & REFRESHING RED WINES

- PINOT NOIR, KENDALL JACKSON VINTNERS RESERVE, CA | \$55 PER BOTTLE
- PINOT NOIR, LA CREMA, SONOMA, CA | \$65 PER BOTTLE
- PINOT NOIR, DAVIS BYNUM, RUSSIAN RIVER, CA | \$70 PER BOTTLE
- PINOT NOIR, MIGRATION BY DUCKHORN, SONOMA COAST, CA | \$75 PER BOTTLE

LUSH & JAMMY RED WINES

- MERLOT, KENDALL JACKSON VINTNERS RESERVE, CA | \$55 PER BOTTLE
- MERLOT, DECOY BY DUCKHORN, NAPA VALLEY, CA | \$70 PER BOTTLE
- MERLOT, FERRARI CARANO, SONOMA, CA | \$75 PER BOTTLE
- ZINFANDEL, JOEL GOTT, CA | \$55 PER BOTTLE
- MALBEC, GASCON, RESERVE, MENDOZA-ARGENTINA | \$55 PER BOTTLE

FULL BODIED RED WINES

- CABERNET SAUVIGNON, KENDALL JACKSON VINTNERS RESERVE, CA | \$55 PER BOTTLE
- CABERNET SAUVIGNON, LOUIS M. MARTINI, SONOMA CA | \$60 PER BOTTLE
- CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CA | \$75 PER BOTTLE
- CABERNET SAUVIGNON, BERINGER, KNIGHTS VALLEY, CA | \$95 PER BOTTLE
- RED BLEND, STAG'S LEAP WINE CELLARS, HANDS OF TIME, NAPA VALLEY, CA | \$80 PER BOTTLE
- RED BLEND, THE PRISONER, CA | \$95 PER BOTTLE

HOUSE WINES

- SAUVIGNON BLANC, SEAGLASS, CA | \$52 PER BOTTLE
- ROSE, SEAGLASS, CA | \$52 PER BOTTLE
- CHARDONNAY, SEAGLASS, CA | \$52 PER BOTTLE
- PINOT NOIR, SEAGLASS, CA | \$52 PER BOTTLE
- CABERNET SAUVIGNON, SEAGLASS, CA | \$52 PER BOTTLE

FOOD & BEVERAGE POLICIES

NO FOOD AND BEVERAGE WILL BE PERMITTED INTO HOTEL FROM OUTSIDE PREMISES.

DETAILED, WRITTEN FOOD AND BEVERAGE REQUIREMENTS FOR EACH EVENT MUST BE RECEIVED BY HOTEL THIRTY (30) DAYS PRIOR TO THE EVENT. ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE AND MAY BE CONFIRMED NINETY (90) DAYS PRIOR TO THE EVENT. A TWENTY-THREE PERCENT (23%) SERVICE CHARGE AND CURRENT NEVADA STATE SALES TAX WILL BE ADDED TO ALL APPLICABLE CHARGES. TAX EXEMPT ORGANIZATIONS MUST FURNISH A VALID CERTIFICATE OF EXEMPTION TO HOTEL THIRTY (30) DAYS PRIOR TO THE EVENT.

HOTEL RESERVES THE RIGHT TO APPLY MEETING ROOM RENTAL AND ROOM SET UP LABOR CHARGES.

GUARANTEE

DURANGO CATERING DEPARTMENT MUST BE NOTIFIED **NO LATER THAN 9 AM NV TIME, THREE (3) BUSINESS DAYS (72 HOURS)** PRIOR TO THE SCHEDULED FUNCTION, AS TO THE EXACT NUMBER OF PERSONS TO ATTEND ALL PLANNED FUNCTIONS. SHOULD ACTUAL EVENT ATTENDANCE EXCEED 10% OF GUARANTEED ATTENDANCE, ADDITIONAL LABOR CHARGES MAY APPLY. SEE THE CHART BELOW FOR GUARANTEE DUE DAYS. THIS NUMBER IS NOT SUBJECT TO REDUCTION. IF NO GUARANTEE IS RECEIVED, THE NUMBER OF GUESTS INDICATED ON THE BANQUET EVENT ORDER WILL BE THE GUARANTEED ATTENDANCE. THE HOTEL WILL NOT BE RESPONSIBLE FOR PROVIDING IDENTICAL SERVICES FOR MORE THAN A THREE (3%) PERCENT INCREASE IN ATTENDANCE OVER THE GUARANTEE FOR GROUPS UP TO 500 GUESTS.

<u>FUNCTION IS...</u>	<u>GUARANTEE IS DUE ...</u>
MONDAY	WEDNESDAY BEFORE
TUESDAY	THURSDAY BEFORE
WEDNESDAY	FRIDAY BEFORE
THURSDAY	MONDAY BEFORE
FRIDAY	TUESDAY BEFORE
SATURDAY	WEDNESDAY BEFORE
SUNDAY	WEDNESDAY BEFORE

OVERSET AND SET MAXIMUMS

DURANGO HAS "OVERSET" FOR EVENTS IN WHICH MORE THAN 100 PERSONS OR GREATER ARE GUARANTEED, THE OVERSET IS 3% OVER THE GUARANTEED FIGURE. IN ALL CASES, THE "SET" WILL NOT EXCEED MORE THAN 50 PERSONS OVER THE GUARANTEE. THE CHEF WILL PREPARE ALL ITEMS FOR THE SET FIGURE. FOR EVENTS OF 100 PERSONS OR FEWER, THE GUARANTEE WILL EQUAL THE SET.

INCREASES IN GUARANTEES

PLEASE NOTE THE FOLLOWING SHALL APPLY TO ALL INCREASES IN GUARANTEES RECEIVED WITHIN 72 BUSINESS HOURS: GUARANTEE INCREASES OVER 3% OF THE ORIGINAL GUARANTEE RECEIVED 48 TO 24 HOURS PRIOR TO THE FUNCTION (WITH THE EXCEPTION OF COFFEE, DECAFFEINATED COFFEE, TEA, SOFT DRINKS, AND MINERAL WATERS ORDERED ON A CONSUMPTION BASIS) SHALL INCUR A 15% PRICE INCREASE.

AN INCREASED GUARANTEE WITHIN 72 HOURS WILL NOT RECEIVE AN OVERSET AMOUNT. THE NEW GUARANTEE IS THE SET AMOUNT. PLEASE NOTE THAT IN SOME CASES DURANGO MAY NOT BE ABLE TO ACCOMMODATE INCREASES IN FOOD AND BEVERAGE QUANTITIES WITH PREVIOUSLY CONFIRMED MENU.

FOOD & BEVERAGE POLICIES

LABOR FEES

\$225.00 + TAX BARTENDER FEE WILL APPLY PER BARTENDER.

\$225.00 + TAX LABOR FEE WILL APPLY PER CHEF ATTENDANT REQUESTED.

\$100.00+ TAX LABOR FEE WILL APPLY TO EVENTS WITH 25 GUESTS OR LOWER PLUS THE ADDITIONAL MENU SUR-CHARGE LISTED BELOW.

NOTIFICATION OF SERVICE CHARGE AND TAX ++ = PLUS TAX AND SERVICE CHARGE

NEW ORDERS WITHIN 72 HOURS

ANY MENU ORDERED WITHIN 72 HOURS OF THE FUNCTION DATE WILL BE CONSIDERED A "POP-UP" AND SUBJECT TO SPECIAL MENU SELECTIONS AND PRICING. CONSULT YOUR CATERING MANAGER FOR POP-UP MENUS AND PRICING.

SPECIAL MEALS

KOSHER AND HALAL MEALS ARE AVAILABLE UPON REQUEST. REQUESTS MUST BE MADE WITH YOUR CATERING MANAGER AT LEAST SEVEN DAYS IN ADVANCE. "FRESH" STYLE MEALS ARE AVAILABLE, PRICING AS FOLLOWS:

BREAKFAST \$60 PER PERSON, LUNCH \$90 PER PERSON, AND DINNER \$110 PER PERSON, PLUS TAX AND SERVICE CHARGE

SPECIAL DIETS

CHEFS CAN OFTEN SUBSTITUTE DIFFERENT INGREDIENTS AND OFFER OTHER FOOD OPTIONS SO THAT DINING FOR THOSE WITH RESTRICTED DIETS CAN STILL BE A DELECTABLE AFFAIR.

OUR BANQUET CULINARY TEAM CAN ACCOMMODATE THE FOLLOWING COMMON FOOD ALLERGIES AND INTOLERANCES:

WHEAT FREE / GLUTEN FREE **GF**

KOSHER / HALAL

DAIRY FREE / LACTOSE INTOLERANT

VEGETARIAN / SEMI-VEGETARIAN **V**

VEGAN **VG**

HEART HEALTHY

OUTDOOR FUNCTIONS

ALL OUTDOOR FUNCTIONS ARE SUBJECT TO A CLIENT FINAL WEATHER DECISION A MINIMUM OF SIX (6) HOURS PRIOR TO THE FUNCTION START TIME ON THE DAY OF THE EVENT. BREAKFAST WEATHER CALLS MUST BE MADE THE EVENING PRIOR BY 8 PM. FOR THE SAFETY OF OUR GUESTS AND TEAM MEMBERS, OUTDOOR EVENTS MAY NOT TAKE PLACE WITH FORECASTED 30 MPH SUSTAINED WIND DURING SET UP AND EXPECTED TIMEFRAME OF THE EVENT. SHOULD YOU WISH TO DOUBLE SET BOTH OUTDOOR AND INDOOR WEATHER BACK UP THERE IS A \$12 PER PERSON FEE. MUSIC AND ENTERTAINMENT MUST CONCLUDE BY 10:00 PM. OUTDOOR FUNCTIONS ARE SUBJECT TO A VENUE SPECIFIC DESTINATION FEE. SOME PLATED MEAL OPTIONS **MAY NOT BE SERVED** AT OUTDOOR FUNCTION VENUES. GLASSWARE AND CLEAR GLASS DECORATIONS **ARE STRICTLY PROHIBITED** NEAR ANY POOLS OR ON THE LAWNS. THE HOTEL HAS EXCLUSIVE RIGHTS TO BOOK MULTIPLE EVENTS SIMULTANEOUSLY, UTILIZING OUTDOOR FUNCTION SPACE. SHOULD ANY OF YOUR OUTDOOR SCHEDULED EVENTS REQUIRE MAJOR PRODUCTION, AUDIO VISUAL, SOUND MUSIC NOISE, DÉCOR AND ALL THAT IMPLIES, THE HOTEL MUST BE NOTIFIED A MINIMUM OF 120 DAYS IN ADVANCE FOR APPROVAL. LIGHTING PACKAGES, AT AN ADDITIONAL COST, ARE REQUIRED FOR OUTDOOR VENUE CHOICES. STANDARD OUTDOOR BANQUET SET-UP INCLUDES TABLES, CHAIRS, AND HOTEL LINENS.

ADDITIONAL CHARGES

1. FOR PLATED MENUS SERVED AS A BUFFET, A SURCHARGE OF \$7.00 PER PERSON WILL APPLY FOR ALL FUNCTIONS 25 PERSONS OR MORE.
2. IN THE EVENT THAT A BUFFET IS SERVED FOR AN AMOUNT UNDER THE MINIMUM QUOTED ON THE BANQUET MENU, A SURCHARGE OF \$7.00 PER PERSON WILL APPLY FOR GUARANTEES BETWEEN 10 AND 30 GUESTS.
3. ALL POOL FUNCTIONS ARE SUBJECT TO A MINIMUM F&B SPEND PER PERSON AND A SET-UP FEE BASED UPON THE AREA. POOL FUNCTIONS ARE SUBJECT TO REGULATIONS GOVERNING THE POOL. PLEASE SEE THE DESTINATION EVENT GUIDE FOR FURTHER DETAILS.
4. IF FULL BANQUET STYLE SEATING AND SERVICE IS PROVIDED FOR CONTINENTAL BREAKFASTS, A SURCHARGE OF \$2.00 PER PERSON WILL BE APPLIED.
5. FOR PLATED MENUS SERVED WITH MULTIPLE ENTRÉE CHOICES THE FOLLOWING GUIDELINES APPLY; ALL GUESTS MUST BE SERVED THE SAME STARTER AND DESSERT COURSE; MULTIPLE ENTRÉE SELECTIONS REQUIRES A MINIMUM OF 20 ORDERED. THE HIGHEST MENU PRICE WILL APPLY FOR ALL SELECTIONS; GUARANTEE OF EACH ENTRÉE SELECTION IS DUE TO CATERING MANAGER AT LEAST 3 BUSINESS DAYS PRIOR TO EVENT; GUEST ENTRÉE SELECTION MUST BE IDENTIFIED ON PLACE CARD PROVIDED BY HOST.
6. MEETING ROOM SETUP CHANGES MADE LESS THAN 24 HOURS PRIOR TO A FUNCTION MAY INCUR A LABOR CHARGE.

GENERAL TERMS

ALL RESERVATIONS AND AGREEMENTS ARE MADE UPON, AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF THE HOTEL AND THE FOLLOWING CONDITIONS:

1. THE QUOTATION HEREIN IS SUBJECT TO A PROPORTIONATE INCREASE TO MEET INCREASED COSTS OF FOOD, BEVERAGE AND OTHER COSTS OF THE OPERATION EXISTING AT THE TIME OF PERFORMANCE OF OUR UNDERTAKING BY REASON OF PRESENT COMMODITY PRICES, LABOR COSTS, TAXES OR CURRENCY VALUES. PATRON EXPRESSLY GRANTS THE RIGHT TO THE HOTEL TO RAISE THE PRICES HEREIN QUOTED OR TO MAKE REASONABLE SUBSTITUTIONS ON THE MENU AND AGREES TO PAY SUCH INCREASED PRICES AND TO ACCEPT SUCH SUBSTITUTIONS.
2. IN ARRANGING FOR PRIVATE FUNCTIONS, THE ATTENDANCE MUST BE DEFINITELY SPECIFIED THREE (3) BUSINESS DAYS IN ADVANCE. THIS NUMBER WILL BE CONSIDERED A GUARANTEE, NOT SUBJECT TO REDUCTION, AND CHARGES WILL BE MADE ACCORDINGLY.
3. ALL FEDERAL AND DISTRICT TAXES WHICH MAY BE IMPOSED OR BE APPLICABLE TO THIS AGREEMENT AND TO THE SERVICES RENDERED BY THE HOTEL ARE IN ADDITION TO THE PRICES HEREIN AGREED UPON, AND THE PATRON AGREES TO PAY THEM SEPARATELY.
4. PER NEVADA STATE LAW, ALCOHOLIC BEVERAGES OF ANY KIND WILL NOT BE PERMITTED TO BE BROUGHT INTO THE HOTEL BY THE PATRON OR ANY OF THE PATRON'S GUESTS OR INVITEES FROM THE OUTSIDE. ALL FOOD AND BEVERAGE ITEMS MUST BE PURCHASED FROM THE HOTEL. WE WELCOME YOUR REQUEST FOR SPECIAL ITEMS, WHICH WILL BE CHARGED IN THEIR ENTIRETY PER SPECIFIC ORDERED QUANTITIES. NEVADA STATE LAW FURTHER PROHIBITS THE REMOVAL OF ALCOHOLIC BEVERAGES PURCHASED BY THE HOTEL FOR CLIENT CONSUMPTION.
5. PRICES PRINTED AND PRODUCTS LISTED ARE SUBJECT TO CHANGE WITHOUT NOTICE.
MENU PRICING CANNOT BE GUARANTEED MORE THAN THREE (3) MONTHS IN ADVANCE OF SCHEDULED EVENT DATE.
6. PAYMENT SHALL BE MADE IN ADVANCE OF THE FUNCTION UNLESS CREDIT HAS BEEN ESTABLISHED TO THE SATISFACTION OF THE HOTEL, IN WHICH EVENT A DEPOSIT SHOULD BE PAID AT THE TIME OF SIGNING THE CONTRACT AND A SUBSTANTIAL ADDITIONAL PAYMENT WILL BE REQUIRED 24 HOURS BEFORE THE FUNCTION. THE BALANCE OF THE ACCOUNT IS DUE AND PAYABLE 30 DAYS AFTER THE DATE OF THE FUNCTION. A SERVICE CHARGE OF ONE-AND-ONE-HALF PERCENT PER MONTH IS ADDED TO ANY UNPAID BALANCE OVER 30 DAYS OLD.
7. THE BANQUET EVENT ORDER (BEO) IS THE GOVERNING DOCUMENT FOR ALL GOODS AND SERVICES ORDER BY THE CLIENT. CLIENT'S SIGNATURE ON SAID BEO REPRESENTS AN AGREEMENT AND APPROVAL FOR THE GOODS AND SERVICES REPRESENTED ON THE BEO. ALL BANQUET CHECKS PRESENTED PRIOR TO FINAL BILLING ARE SUBJECT TO AN AUDIT AND MAY VARY FROM FINAL INVOICED BANQUET CHECKS.