CONVENTION ONLING

Our award-winning team is ready to share our award-winning cuisine with you.



3355 Las Vegas Boulevard South, Las Vegas, Nevada 89109 Catering : 702.414.3999



Why Catering Matters

A STRATEGIC ASSET FOR CONVENTIONS

Catering is more than just a meal—it's the energy source that fuels focus, productivity, and meaningful engagement throughout the day. Thoughtfully crafted food enhances the overall attendee experience, encourages connection, and leaves a lasting impression beyond the event itself.

ENERGY & PRODUCTIVITY

Quality catering fuels attendees throughout long event days. Nutritious, well-balanced meals and timely breaks help maintain focus, mental clarity, and stamina—keeping participants engaged from start to finish.

EXPERIENCE & PERCEPTION

Food shapes how attendees feel about an event. Fresh premium ingredients allow our world-class culinary team to create flavorful and beautifully presented meals. Using refined techniques and bold international flavors, we enhance the overall experience and leave a lasting impression and inspiring anticipation for your next convention.

NETWORKING OPPORTUNITIES -

Mealtimes are natural moments for connection and community. Coffee breaks become spontaneous networking opportunities. Lunchtime conversation often leads to business opportunities. Evening receptions foster lasting relationships and friendships. These shared experiences become the most memorable parts of the convention.

BEYOND THE PLATE: SUSTAINABILITY & COMMUNITY

At The Venetian Resort Las Vegas, we believe exceptional service includes caring for our community and environment. Through our dedicated Sustainability Team, we implement eco-conscious practices at every stage of the catering process, from sourcing local ingredients to minimizing food waste. Our culinary team partners with local organizations to donate food from events to those in need. This initiative not only supports our community but also helps reduce landfill waste and carbon impact. Choosing The Venetian Resort means aligning your event with meaningful, responsible practices without compromising quality or experience.

BRAND REFLECTION

Our commitment to excellence ensures every dish reflects our high standards, not just what's easy or fast. This level of detail and quality matters because it mirrors company values and brand standards. When the food is thoughtfully executed, it shows attendees that you don't settle for "good enough." It reinforces your brand's commitment to excellence and elevates the perception of your event. With over 25 years of trusted expertise, our culinary team delivers tailored, world-class catering solutions that align with your goals and audience. When done right, catering transforms your event from ordinary to unforgettable—driving engagement, satisfaction, and long-term value.

WELCOME



Jerome Ducrocq

Executive Chef

The Venetian Resort

Jerome Ducrocq was born in Calais in the north of France at the border of Belgium as the third generation of his family-owned butcher shop. From the youngest age, chef Ducrocq's father taught him the value of the food industry. He grew up understanding the products and with respect for clients, guests, and the team. With equal importance, those lessons are ingrained in his DNA.

In 2000, chef Ducrocq spent time working at the Ritz-Carlton in the United States before perfecting his craft in Paris. He spent eight years alongside some of the best French chefs at Michelin two- and three-star restaurants Carré des Feuillants, the Four Seasons Hotel George V, and Le Pavillon Ledoyen on the famous Champs-Élysées.

He joined the Jean-Philippe Patisserie team in Las Vegas to grow the savory menu in 2010. Chef Ducrocq says the experience of working with the most talented pastry chefs showed him that there is no limit when it comes to creation. After six years, he brought his lifetime of experience to The Venetian Resort Banquet team, where he now heads the department.

WELCOME



Dinesh Singh

Executive Banquet Chef

The Venetian Resort

Chef Dinesh Singh comes from New Delhi, a bustling cultural capital and the largest city in India. The city offers a vibrant mix of cuisines from different regions of the country and exploring the unique dishes inspired his love of food. From kebabs to flavorful curry—he fell in love with it all. Singh's father enjoyed hosting friends and relatives in the evenings at their home, and chef Singh began to learn how to cook to help prepare these community dinners everyone looked forward to. He learned early in life that "food feeds the belly, thoughts feed the mind, but love is what feeds the heart."

His passion for food and cooking inspired him to pursue it as a career. He studied at the illustrious culinary training program at The Oberoi Hotel. Adaptive and talented at his craft, chef Singh was a significant contributor to award-winning restaurants in top destinations from the Maldives to Singapore. In 2010, he was part of the cooking team for the James Beard Foundation in New York.

Rising quickly through the ranks in the kitchen, chef Singh's ability to take on responsibility and mentor others was incredibly valuable. His time in Singapore was the catalyst for his transition to Las Vegas. Continuing to cook from the heart brought him to his current home at The Venetian Resort. He's come a long way from being a novice chef to becoming an Executive Banquet Chef at the largest resort in the city. He's proud of the huge volumes his team at The Venetian Resort can serve while maintaining high-quality cuisine guests can savor.

WELCOME



Simon Brégardis

Executive Pastry Chef

The Venetian Resort

Simon Brégardis was born and raised in Vendée in western France. He grew up splitting his time between there and Brittany, where his grandmother and most of his extended family lived. Vivid memories of his grandmother donning her apron and making buckwheat crêpes and buttery Gâteau Breton for the whole town planted the seeds for his love of pastry.

An apprenticeship in his hometown began his journey as he developed his craft at renowned bakeries across Paris, including Fauchon, Pierre Hermé, and L'Atelier de Joël Robuchon. After spending time at the acclaimed Citrus Étoile, then located on the historic Champs-Élysées, he made the leap to Las Vegas, where his talents were recognized with several promotions that earned him the position of Assistant Pastry Chef at Bellagio. The experience earned him a chance in Miami, where he continued to showcase his skills both in pastry and leadership.

Competing in the L'Art du Chocolatier Challenge in 2012 gave Brégardis the opportunity to flex his creativity, winning Chocolatier of the Year along with awards for Best Workmanship and Best Showpiece. While in Miami, he was honored with the Zest Award for Best Baking & Pastry Chef of the Year in 2017. Brégardis is proud to be part of the Academie Culinaire De France, a worldwide association of chefs that represents and shares the values of French culture and cuisine around the globe. He enjoys his current position as Executive Pastry Chef at The Venetian Resort and mentoring his team to deliver award-winning experiences for meetings and events.

THANK YOU FOR CHOOSING THE VENETIAN RESORT TO SET YOUR TABLE

Our professional team of caterers and chefs is at your service to create and execute a memorable affair for you and your guests.

WINNER

2025 CVENT TOP MEETING HOTELS

Top 10 Meeting Hotel in North America

2025 SMART STARS WINNER

Best Conference/Convention Center Hotel

2024 CONDÉ NAST

Traveler Readers' Choice Awards #1 Hotel in Las Vegas, The Palazzo at The Venetian Resort #2 Hotel in Las Vegas, The Venetian

2023 CONDÉ NAST

Traveler Readers' Choice Awards #1 Hotel in Las Vegas #2 Hotel in the World

2023—GOLD MEDAL, BEST ON-SITE SUPPORT STAFF

Best Food & Beverage, Best Décor/Design Best Hotel Resort Event Space

2023 PLATINUM CHOICE WINNER

Meeting & Convention and Successful Magazine

2022-GOLD MEDAL IN BEST HOTEL/RESORT FAR WEST

Best On-Site Support Staff - Far West, Best Food & Beverage - Far West, Best Hotel/Resort Event Space - Far West Best Décor/Design - Far West

2020—GOLD MEDAL IN BEST DÉCOR/DESIGN - FAR WEST

Gold Medal in Best Hotel/Resort Event Space (On-Site) - Far West, Gold Medal in Best Sustainability Initiative - Far West









THE FOLLOWING MENUS HAVE BEEN HONED AND TESTED TO ENSURE YOUR SUCCESS.

Should your event require custom menus, our team of catering professionals is ready to assist you.

Breakfast Break Lunch Reception Dinner Beverages Banquet Policies



The Venetian Resort tracks the following allergens and dietary restrictions: Vegan, Vegetarian, Contains: Gluten, Dairy, Eggs, Shellfish, Nuts, Soy, and Sesame. All banquet food items will be labeled if the menu contains a particular allergen.



Continental Breakfast



THE VENETIAN CONTINENTAL

\$47 per person

- ~ Chilled Juice Selection: Orange and Cranberry Vegan
- Our Selection of Daily Fresh-Baked Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and D'Arbo Preserves Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Fresh Ripened Fruit Salad with Seasonal Berries Vegan
- ~ Hard-Boiled Egg Vegetarian, Contains: Eggs
- ~ Selection of Individual Yogurts Vegetarian, Contains: Dairy
- ~ Venetian Blends of Coffee and Tea

THE PALAZZO CONTINENTAL

\$48 per person

- ~ Chilled Juice Selection: Orange and Cranberry Vegan
- Housemade Aqua Fresca with Strawberry, Rose, Lychee, and Mint Vegan
- ~ Our Selection of Daily Fresh-Baked Artisanal French Breakfast Pastries including Danishes, Croissants, and Muffins served with Whipped Butter and D'Arbo Preserves Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Fresh Ripened Fruit Salad with Seasonal Berries Vegan
- Honey Greek Yogurt, Dried Fruit, and Almond Granola Vegetarian, Contains: Dairy, Nuts
- Venetian Blends of Coffee and Tea

Each menu requires a minimum guarantee of 10 persons. Continental Breakfasts are designed for a maximum of two hours of service.

A surcharge will apply for extended service. Pastries, fruit, etc., are not transferable to refreshment breaks.

Continental does not include table service or seating for the entire group.



THE MIDTOWN BAGEL BAR

\$27 per person

- ~ Assortment of Bagels Vegetarian, Contains: Gluten, Dairy, Eggs
- ~ Smoked Scottish Salmon and Oven-Roasted Turkey
- ~ Plain Cream Cheese and Blueberry Cream Cheese Vegetarian, Contains: Dairy
- Sliced Tomatoes, English Cucumbers, Pickled Red Onions, and Bibb Lettuce Vegan

MORNING PICNIC BOARD

\$32 per person

- A Selection of Artisanal Cheeses and Meats, including Smoked Gouda, Emmental Swiss, Goat Cheese, Salame Soppressata, Oven-Roasted Turkey, and Honey Ham Contains: Dairy
- ~ Whole Grain Mustard, Cornichons, and Fig Chutney Vegan
- Assorted Rolls and Crackers
 Vegetarian, Contains: Gluten, Dairy, Nuts, Eggs

BUILD YOUR BREAKFAST SMOOTHIE BOWL

\$20 per person

- ~ Blueberry, Chia, and Soy Milk Vegan, Contains: Soy
- ~ Banana Coconut Greek Yogurt Vegetarian, Contains: Dairy

THE FRUIT

~ Ripe Mango, Roasted Peaches, and Orange Segments Vegan

THE TOPPINGS

 Banana Chips, Almond Granola, Pumpkin Seeds, and Toasted Coconut Flakes Vegetarian, Contains: Nuts

INDIVIDUAL FRITTATA (Select One)

\$16 per person

- Organic Egg White Frittata with Peppers,
 Chipotle Potatoes, and Pepper Jack Cheese
 Vegetarian, Contains: Dairy, Eggs
- Organic Egg Frittata with Ground Chipotle Turkey, Potatoes, Onions, and Pepper Jack Cheese Contains: Dairy, Eggs
- Pisto Manchego Poached Egg with Peppers, Onions,
 Squash, and Cotija Cheese Vegetarian, Contains: Dairy, Eggs

HOT SAVORY "OATMEAL"

\$12 per person

- ~ Creamy Coconut Quinoa with Fresh Mixed Berries Vegan
- ~ Savory Farro with Ham, Cheddar Cheese, and Broccoli Contains: Gluten, Dairy
- ~ Steel Cut Oatmeal with Raisins and Brown Sugar Vegan

Each selection requires a minimum guarantee of 10 persons.

TWO-HOUR MIMOSA PACKAGE

\$22 per person 50-person minimum

- Classic Orange Mimosa Orange Juice and Prosecco with an Orange Garnish
- Strawberry Mimosa Orange Juice, Strawberry Syrup, and Prosecco with Strawberry and Mint Garnish
- Pomegranate Mimosa Pomegranate Juice, Orange Liqueur, and Prosecco with Rosemary Garnish
- Pineapple Mimosa Pineapple Juice, Orange Liqueur,
 Coconut Water, and Prosecco with Pineapple and Mint Garnish
- N/A Option Any Mimosa made with Martinelli's Sparkling Cider

TWO-HOUR BLOODY MARY PACKAGE

\$32 per person 50-person minimum

- Classic Bloody Mary House Bloody Mary Mix and Vodka with Celery, Pickle, Lemon, Pimento-Stuffed Olives, and Beef Jerky Garnish
- Bloody Caesar Clamato, Vodka, and Horseradish with Celery, Carrot, Lemon, and Cocktail Onion Garnish
- Red Snapper House Bloody Mary Mix, Gin, and Horseradish with Celery, Lemon, and Pimento-Stuffed Olive Garnish
- Bloody Maria House Bloody Mary Mix, Tequila, and Horseradish with Celery, Lemon, Jalapeño, and Pimento-Stuffed Olive Garnish with a Tajín Rim
- ~ N/A Option Any Bloody Mary, hold the liquor

Each selection requires a minimum guarantee of 10 persons.





SANDWICH SELECTIONS

\$216 per dozen

- ~ Baked Ham and Cheese Croissants Contains: Gluten, Dairy
- ~ Croque Monsieur Rosemary Ham, Béchamel, and Swiss Cheese *Contains: Gluten, Dairy*
- English Muffin with Scrambled Egg Patty, House-Cured and Smoked Pork Loin, Provolone, and Tomato Jam Contains: Gluten, Dairy, Eggs
- Country French Croissant with Jambon de Paris Ham,
 Scrambled Egg Patty, and Brie Cheese
 Contains: Gluten, Dairy, Eggs
- Challah Twisted Roll with Canadian Bacon, Gruyère Cheese, Scrambled Egg Patty, and Tomato Aioli Contains: Gluten, Dairy, Eggs
- ~ Breakfast Burrito with Pork, Scrambled Eggs, Black Beans, Rice, Chipotle Potatoes, and Pepper Jack Cheese Contains: Gluten, Dairy, Eggs

- ~ Ham, Cheese, and Egg Soufflé Contains: Gluten, Dairy, Eggs
- ~ Spinach, Ricotta Cheese, and Egg Soufflé Vegetarian, Contains: Gluten, Dairy, Eggs
- ~ Cheese Breakfast Calzone Scrambled Eggs, Potatoes, and Cheese Vegetarian, Contains: Gluten, Dairy, Eggs
- Sausage Breakfast Calzone Scrambled Eggs,
 Chicken Sausage, Onions, Peppers, and Cheese
 Contains: Gluten, Dairy, Eggs
- Chorizo Breakfast Calzone Chorizo, Ham, Onions,
 Peppers, and Cheese Contains: Gluten, Dairy

SPECIAL DIETARY BREAKFAST SANDWICHES

\$240 per dozen

- ~ Gluten-Free Wrap Breakfast Burrito with Chorizo, Mozzarella, Scrambled Eggs, Hatch Chili, Roasted Corn, Tomato, and Black Bean Relish *Contains: Dairy, Eggs*
- ~ Gluten-Free Wrap Breakfast Burrito with Plant-Based Chorizo, Vegan Mozzarella, Scrambled Tofu, Hatch Chili, Roasted Corn, Tomato, and Black Bean Relish *Vegan, Contains: Soy*
- ~ Breakfast Pupusas with Plant-Based Al Pastor, Vegan Mozzarella, Roasted Corn, Onion, and Charred Jalapeño Vegan, Contains: Soy
- Vegan Croissant with Vegan Egg Patty, Piquillo Peppers, and Vegan Mozzarella Cheese Vegan, Contains: Gluten, Soy
- Vegan Pupusa with Tofu, Chickpea Falafel, Roasted Pepper,
 Vegan Mozzarella, and Tajín Sauce Vegan, Contains: Soy
- Pupusa made with Ground Beef Al Pastor, Mozzarella,
 Roasted Corn, Red Onion, and Charred Jalapeño Contains: Dairy

FRENCH TOAST

\$16 per person

- ~ Classic French Toast Vegetarian, Contains: Gluten, Dairy, Eggs
- Served with Topping Selections: Maple Syrup, Mixed Berries, and Whipped Cream

PANCAKE STATION

\$16 per person

- ~ Classic Warm Pancakes *Vegetarian, Contains: Gluten, Dairy, Eggs*
- Served with Topping Selections: Maple Syrup, Mixed Berries, and Whipped Cream



Each selection requires a minimum guarantee of 10 persons.



Breakfast Buffet



BREAKFAST BUFFET

\$66 per person

STARTERS

- ~ Chilled Juice Selection: Orange and Cranberry Vegan
- Our Selection of Daily Baked Bread, Artisanal French
 Breakfast Pastries including Danishes, Croissants, and
 Muffins served with Whipped Butter and D'Arbo Preserves
 Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Fresh Ripened Fruit Salad with Seasonal Berries Vegan
- ~ Selection of Individual Yogurts Vegetarian, Contains: Dairy
- ~ Venetian Blends of Coffee and Tea

THE EGGS (Select One)

- Scrambled Eggs Light and Fluffy Vegetarian, Contains: Dairy, Eggs
- ~ Cuban-Style Scrambled Egg with Chipotle Black Beans and Crispy Corn Tostada Vegetarian, Contains: Dairy, Eggs
- Scrambled Eggs Florentine with Tomatoes, Fontina Cheese, and Baby Spinach Vegetarian, Contains: Dairy, Eggs
- ~ Individual Plain Omelet Served with Mornay Sauce +\$5
 Vegetarian, Contains: Dairy, Eggs

THE MEATS (Select Two)

- ~ Peppered Bacon
- ~ Honey Ham
- ~ Italian Pork Patty
- Chicken Sausage with Caramelized Onions and Gouda Contains: Dairy
- ~ Housemade Chipotle Turkey Sausage Links
- ~ Chicken-Apple Sausage
- ~ Pork Longganisa Sausage
- ~ Chicken Mushroom Sausage
- ~ Housemade Plant-Based Patty "Sausage" +\$5 Vegan, Contains: Soy

THE STARCH (Select One)

- ~ Roasted Yukon Potato Wedges with Fresh Herbs Vegan
- Breakfast Potatoes with Roasted Onions,
 Roasted Peppers, and Tomato Jam Vegan
- Pee-Wee Potatoes with Olives, Onions, Capers, and Oregano Vegan
- Potato Hashbrown Cake with Emmental Cheese and Fresh Herbs Vegetarian, Contains: Dairy
- Corned Beef Hash Heirloom Peppers,
 Yukon Gold Potatoes, and White Onions +\$5

Each menu requires a minimum guarantee of 10 persons. Breakfast Buffets are designed for a maximum of two hours of service.

A surcharge will apply for extended service. Pastries, fruit, etc., are not transferable to refreshment breaks.

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Break Packages

Themed Breaks

All Breaks include Assorted Soft Drinks and Bottled Water

LIGHT AND FRESH

\$30 per person

- ~ Whole Fresh Fruit Vegan
- Individual House-Blended Trail Mix
 Vegetarian, Contains: Dairy, Nuts
- ~ Assorted Granola Bars
- ~ Watermelon, Yuzu, and Ginger Aqua Fresca Vegan

ITALIAN SNACK TIME

\$30 per person

- ~ Almond Amaretti Cookies with Chocolate Drizzle Vegetarian, Contains: Dairy, Eggs, Nuts
- ~ Trio of Zeppole: Berry, Cinnamon, and Hazelnut Paste Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- Assorted Flavorful Biscotti
 Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Sfogliatella filled with Ricotta Vegetarian, Contains: Gluten, Dairy, Eggs

GLUTEN-FREE TREATS

\$30 per person

- ~ Tropical Fruit Skewer Vegan
- Individual House-Blended Trail Mix
 Vegetarian, Contains: Dairy, Nuts
- Hershey's Milk Chocolate Bar and Milk Chocolate Almond Bar Vegetarian, Contains: Dairy, Nuts

THE MINI SANDWICH BOARD

\$32 per person (Select Three)

- Vegan Banh Mi Seared Tofu, Cucumber, Pickled Daikon and Carrots, Cilantro, and Hoisin Sauce on a Ciabatta Roll Vegan, Contains: Cluten, Soy, Sesame
- Roast Beef, Crispy Onion, Arugula, Horseradish Cheddar Cheese, and Chimichurri Sauce on Ciabatta Contains: Gluten, Dairy
- Turkey BLT Roasted Turkey, Crispy Bacon, Little Gem Lettuce, Heirloom Tomato, and Ranch on a Beet Roll Contains: Gluten, Dairy
- ~ Spanish Bocadillo with Cured Jamon, Manchego Cheese, Piquillo Pepper Aioli, and Watercress on a Mini Baguette Contains: Gluten, Dairy, Eggs
- ~ Grilled Teriyaki Chicken, Red Cabbage and Carrot Sesame Slaw, and Sriracha Aioli on a Carob Roll *Contains: Gluten, Dairy, Eggs*
- Mortadella, Brie Cheese, Granny Smith Apple Jam, and Honey
 Mustard Aioli on a Honey Fig Roll Contains: Gluten, Dairy, Eggs
- ~ Egg Salad, Avocado Spread, Alfalfa Sprouts, and Dijon Mustard on a Croissant *Vegetarian, Contains: Gluten, Dairy, Eggs*

All Theme Breaks are designed for 30 minutes. For extended service beyond 30 minutes, all subsequent beverages and packaged items are charged on a consumption basis. Each break requires a minimum guarantee of 10 persons and must be ordered for the full group guarantee.

Break Packages

ALL DAY BEVERAGE PACKAGE

\$66 per person (Maximum of 8 Hr. Service)

- ~ Assorted Soft Drinks
- ~ Bottled Waters
- ~ Venetian Blends of Coffee and Tea

THE VENETIAN ALL DAY BREAK PACKAGE

\$96 per person (Maximum of 8 Hr. Service)

ALL DAY REFRESHMENT BREAK (8 HR. SERVICE)

- ~ Assorted Soft Drinks and Bottled Water
- ~ Venetian Blends of Coffee and Tea

PRE-MEETING BREAK (1 HR. SERVICE)

- ~ Chilled Orange Juice and Apple Juice Vegan
- Assorted Warm Belgian Waffles (Original, Cinnamon, and Chocolate Chip) Vegetarian, Contains: Gluten, Dairy, Eggs

MORNING BREAK (30 MIN. SERVICE)

- ~ Selection of Granola and Protein Bars
- Individual House-Blended Trail Mix
 Vegetarian, Contains: Dairy, Nuts
- ~ Whole Fresh Fruit Vegan

AFTERNOON BREAK (30 MIN. SERVICE)

- Assortment of Fresh-Baked All Natural Cookies to include: Chocolate Chip, Cranberry-Apple, Peanut Butter, Rocky Road, Snickerdoodle, and White Chocolate Macadamia Nut Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- Red Grape, San Daniele Prosciutto,
 and Cheddar Cheese Skewers Contains: Dairy
- ~ Assorted Bags of Chips and Pretzels



Each break requires a minimum guarantee of 10 persons and must be ordered for the full group guarantee.



À La Carte Break Items

BEVERAGES

- Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea served with Cream, Skim Milk, and Oat Milk \$122 gallon
- Cold Brew and Nitro Coffee Available (Please consult with your Catering Conference Manager for details.)
- ~ Additional Specialty Milks (Almond, Soy, or Coconut) \$2 per gallon of coffee, decaf, and tea
- Bottled Smoothies
 Assorted Flavors
 \$11 each

The following items are charged on consumption

STILL WATER

- Smartwater Aluminum Bottle \$10
- Evian Natural Spring Water \$9.50
- ~ The Venetian Resort Bottled Water

SPARKLING WATER

Perrier, San Pellegrino,San Pellegrino Assorted Flavors\$9

ASSORTED SOFT DRINKS

- Coke®, Diet Coke®,
 Coke Zero®, Sprite®
 \$8
- Assorted VitaminWater \$9 each
- Assorted Gold Peak Teas \$9 each
- Individual Bottled Fruit Juices \$10 each
- ~ Energy Drinks \$10 each

AQUA FRESCAS & ICED TEAS

\$140 Per Gallon (Minimum of 2 Gallons Each)

- Pineapple, Guava, and Orange-Infused Water Vegan
- White Peach, Tangerine, and Turmeric-Infused Water Vegan
- Desert Pear, Guava, and Lime-Infused Water Vegan
- Blueberry, Watermelon,
 Hibiscus-Infused Water Vegan
- ~ Chilled Ginger Lemon Black Tea Vegan
- ~ Cranberry Orange-Infused Tea Vegan

BOBA TEA SHOP

\$175 Per Gallon

TEA (Select Two, Minimum Two Gallons Each)

- ~ Black Tea with Brown Sugar Syrup *Vegan*
- ~ Thai Milk Tea Vegetarian, Contains: Dairy
- ~ Traditional Milk Tea Vegetarian, Contains: Dairy
- Mango-Passion Fruit Black Tea with Honey Vegetarian

CONDIMENTS (Select Two, Boba Pearls Included)

- ~ Lychee Popping Pearls Vegan
- ~ Mango Popping Pearls Vegan
- ~ Passion Fruit Popping Pearls Vegan
- ~ Grass Jelly Vegan
- ~ Herbal Jelly Vegan
- ~ Lychee-Flavored Coconut Jelly Vegan

PROTEIN BLAST

\$185 Per Gallon (Minimum 2 Gallons Each)

- Organic Vanilla Protein and Mango with Orange Juice and Guava Vegan
- Organic Superfood Protein, Coconut, and Soy Milk with Chia Seeds Vegan

GOOD MORNING ITEMS

PRE-MADE PARFAIT

\$16 per each

- ~ Agave Syrup-Scented Greek Yogurt with Granola Vegetarian, Contains: Dairy, Nuts
- ~ Blueberry and Bloomed Chia Yogurt with Granola Vegetarian, Contains: Dairy, Nuts
- ~ Vanilla Yogurt with Berries and Coconut Chips Vegetarian, Contains: Dairy
- Mango Pearls and Strawberry Yogurt with Chocolate Crumble Vegetarian, Contains: Gluten, Dairy
- ~ Dragon Fruit and Coconut Chia with Berries Vegan





À La Carte Break Items

- Assorted Glazed Doughnuts
 Vegetarian, Contains: Gluten, Dairy, Eggs
 \$98 per dozen
- ~ Assorted Muffins Vegetarian, Contains: Gluten, Dairy, Eggs \$98 per dozen
- Kouign-Amann filled with Peach Jam Vegetarian, Contains: Gluten, Dairy, Eggs \$98 per dozen
- Fresh Baked Chocolate-Filled and Plain Croissants
 Vegetarian, Contains: Gluten, Dairy, Eggs \$98 per dozen
- ~ Trio of Warm Belgian Waffles: Original, Chocolate Chip, and Cinnamon Vegetarian, Contains: Gluten, Dairy, Eggs \$98 per dozen
- Gluten-Free Chocolate Chip Brookie Bar Vegetarian, Contains: Dairy, Eggs, Nuts \$98 per dozen
- ~ Fresh Fruit Salad Vegan \$16 per person
- Assorted Individual Fruit Yogurts Vegetarian, Contains: Dairy \$9 each
- Assorted Greek-Style Yogurt Vegetarian, Contains: Dairy \$10 each
- ~ Whole Fresh Fruit Vegan \$98 per dozen
- ~ Hard-Boiled Eggs Vegetarian, Contains: Eggs \$84 per dozen
- Assortment of Fresh-Baked
 All Natural Cookies to include:
 Chocolate Chip, Oatmeal Raisin,
 Peanut Butter, Rocky Road,
 Snickerdoodle, and White Chocolate
 Macadamia Nut
 Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
 \$98 per dozen

- ~ Brownies & Blondies Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts \$98 per dozen
- Chocolate-Dipped Rice Krispies Treats Vegetarian, Contains: Dairy, Eggs \$98 per dozen
- Assorted Buttery Madeleines: Vanilla, Chocolate Marble, and Chocolate-Dipped filled with Strawberry Jam Vegetarian, Contains: Gluten, Dairy, Eggs \$98 per dozen
- Housemade Granola Bar Cranberry & Macadamia Nut and Cinnamon, Toasted Pecan & Golden Raisin Vegetarian, Contains: Dairy, Eggs, Nuts \$120 per dozen
- Assorted French Macarons
 Contains: Dairy, Eggs, Nuts
 \$98 per dozen
- ~ Vegetable Crudité Cups with Tomato Ranch Vegetarian, Contains: Dairy \$15 per each
- ~ Vegetable Crudité Cups with Cottage Cheese Tzatziki Vegetarian, Contains: Dairy \$15 per each
- ~ Hummus with Pita Chips Vegan, Contains: Gluten \$15 per each
- Assorted Crab and Vegan Maki Rolls with Low Sodium Soy Sauce Contains: Gluten, Soy, Sesame, Shellfish \$156 per dozen
- ~ Deviled Eggs with Cayenne Pepper and Chives Vegetarian, Contains: Dairy, Eggs \$132 per dozen
- Protein Power Cup —
 Soppressata and Mortadella
 with Beehive Cheddar Contains: Dairy
 \$15 per each

- ~ Fiesta Bar: Tortilla Chips, Guacamole, Pico de Gallo, Salsa Verde, and Sour Cream Vegetarian, Contains: Dairy \$18 per person (minimum of 10 people)
- Assorted Ice Creams
 \$120 per dozen
- ~ Locally Popped Gourmet Popcorn \$144 per dozen (assorted flavors)
- ~ Warm Hot Dog wrapped in a Soft Brioche Bun with Mustard and Ketchup Contains: Gluten, Dairy, Eggs \$156 per dozen
- ~ Assortment of Savory French Pocket Croissants with Spinach and Ricotta and Ham and Cheese Contains: Gluten, Dairy, Eggs \$156 per dozen
- Pepperoni and Sausage Calzone –
 Pepperoni, Sausage, Ricotta Cheese,
 Mozzarella, and Marinara Sauce
 Contains: Gluten, Dairy
 \$156 per dozen
- Vegetarian Calzone Ricotta, Mozzarella, Onions, Bell Peppers, and Marinara Sauce Vegetarian, Contains: Gluten, Dairy \$156 per dozen

The following items are charged on consumption

- Assortment of Individual Candy Bars \$7.50 each
- Assortment of Individual Granola and Protein Bars
 \$8 each
- Assorted Bags of Chips and Pretzels \$7.50 each
- Individual House-Blended Trail Mix Vegetarian, Contains: Dairy, Nuts \$9 each
- ~ Individual House-Blended Mixed Nuts Vegan, Contains: Nuts \$9 each

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BULK SNACKS

CANDY SELECTION

\$40 per pound

- ~ Jelly Beans
- ~ Plain M&M's
- ~ Peanut M&M's
- ~ Swedish Fish
- ~ Tootsie Rolls

SAVORY SELECTION

\$47 per pound

- ~ Cajun Mix Vegetarian, Contains: Gluten, Dairy, Nuts
- ~ Festival Mix Vegan, Contains: Gluten
- Sea Salt and Black Pepper Cashews Vegan, Contains: Nuts
- ~ Trail Mix Vegan, Contains: Nuts
- Mini Pretzel Twists Vegetarian, Contains: Gluten
- Honey-Mustard Pretzel Pieces Vegetarian, Contains: Gluten, Dairy

HEALTHY SELECTION

\$54 per pound

- ~ Banana Chips Vegan
- Yogurt-Covered Cranberries Vegetarian, Contains: Dairy
- ~ Spa Snack Mix Vegan, Contains: Nuts
- ~ Dried Blueberries Vegan
- ~ Dried Apricots Vegan
- ~ Dried Strawberries Vegan





Lunch - Plated

All Plated Lunches include Venetian Blends of Coffee, Decaffeinated Coffee, and Rolls with Butter





SALAD CHOICES (Select One)

- Ruby Beet and Heirloom Tomato with Watercress,
 Whipped Burrata, Balsamic Pearls, and Extra Virgin Olive Oil Vegetarian, Contains Dairy
- Mediterranean Cobb Salad Iceberg Lettuce, Chickpeas, Tomatoes, Cucumbers, Kalamata Olives, Chopped Eggs, and Herb Dressing Vegetarian, Contains: Eggs
- Lollo Rossa and Sweet Little Gem Wedges, Orange Segments, Yellow and Red Beets, and San Daniele Prosciutto Chips with a Sicilian Pistachio Pesto Contains: Nuts
- Caesar Salad Romaine Hearts, Aged Parmesan, Herb-Roasted Garlic Focaccia Croutons, and Sweety Drop Peppers with Classic Caesar Dressing Contains: Gluten, Dairy, Eggs
- Red Romaine Hearts with Roasted Garden Vegetables, Artichoke and Ricotta Rillettes, Garlic Olive Chip, and Chianti Vinaigrette Vegetarian, Contains: Gluten, Dairy
- Vegan Chopped Salad Heirloom Kale and Swiss Chard,
 Watermelon Radishes, Tiny Pear Tomatoes, Granny Smith Apples,
 Hemp Hearts, and Aquafaba Green Goddess Dressing Vegan

ENTRÉE CHOICES (Select One)

FROM THE LAND

- Sous Vide Chicken Breast with Lemon-Thyme Jus \$78 per person
- ~ Grilled Bone-In Pork Chop with Mustard Demi \$78 per person
- ~ The Venetian Signature Short Ribs Braised for 48 Hours and served with Red Wine Demi-Glace \$82 per person
- Seared Beef Tenderloin Steak served with Bordelaise Sauce
 \$86 per person

FROM THE SEA

- Seared Salmon served with Beurre Rouge Contains: Dairy \$78 per person
- ~ Seared Mediterranean Branzino served with a Spanish Caper Cream *Contains: Dairy* \$78 per person
- ~ Seared Red Snapper with Papaya Salad and Red Curry \$78 per person
- White Sea Bass served with Miso Glaze Contains: Soy \$78 per person



FROM THE EARTH

The Options Below Do Not Require a Side Selection

- ~ Roasted King Oyster Mushrooms with Lentils, Heirloom Cauliflower, and Coconut Velouté *Vegan* \$70 per person
- Miso-Marinated Eggplant with Spring Garlic and Edamame Furikake Fried Rice Vegan, Contains: Soy, Sesame \$70 per person
- ~ Chef's Choice Ravioli with Vegan Bolognese and Fried Basil Vegan, Contains: Gluten \$70 per person
- Mapo Tofu with Plant-Based Meat with Beans, Mushrooms, and Chili Pepper Sauce Vegan, Contains: Soy, Sesame \$70 per person
- ~ Spiced Marinated Roasted Cauliflower Steak Vegan \$70 per person

FROM THE GARDEN (Select One)

- ~ Mixed Mushrooms sautéed with Garlic and Herbs Vegan
- ~ Delta Asparagus with Garlic Oil *Vegan*
- ~ Sous Vide Baby Carrots with Citrus and Dill Vegan
- ~ Haricot Vert sautéed in Extra Virgin Olive Oil and Shallots Vegan
- Rainbow Cauliflower and Garbanzo Beans with Lemon Tahini Vegan, Contains: Sesame
- ~ Charred Broccolini with Garlic and Chili Flakes Vegan
- Mini Root Vegetables Red Beets, Yellow Beets, and Turnips
 Vegan +\$5

Lunch - Plated

FROM THE HARVEST (Select One)

- ~ Buttery Mashed Potatoes *Vegetarian, Contains: Dairy*
- ~ Roasted Garlic Marble Potatoes Vegan
- Wild Rice with Butternut Squash, Cranberries, and Coconut Milk Vegan
- ~ Truffle Potato Gratin +\$5

 Vegetarian, Contains: Dairy, Eggs
- Creamy Mascarpone Cheese Polenta Vegetarian, Contains: Dairy

DESSERT CHOICES (Select One)

- Chocolate Layered Fudge Cake with Raspberry Marmalade and Fresh Berries Vegetarian, Contains: Gluten, Dairy, Eggs
- Plant-Based Strawberry-Chocolate Panna Cotta Citrus Streusel Vegan
- Oven-Roasted Peaches and Mint-Scented Almond Cream in a Tart Shell with Crème Fraîche Panna Cotta and Tangerine Sauce Contains: Gluten, Dairy, Eggs, Nuts
- Coconut Mousse and Raspberry Crémeux on a Coconut
 Dacquoise Sponge with Fresh Passion Fruit Whipped Ganache
 Contains: Gluten, Dairy, Eggs, Nuts
- ~ Light Citrus Cake and Ladyfingers with Yuzu Calamansi Cremeux and Citrus Mousse *Contains: Gluten, Dairy, Eggs*



Menu requires a minimum guarantee of 10 persons. Plated Lunches are designed for a maximum of two hours of service.

A surcharge will apply for extended service.

— раде 28 —



Lunch – Buffet

All Buffet Lunches include Venetian Blends of Coffee and Decaffeinated Coffee



MOROCCAN BUFFET

\$78 per person

SALADS

- Farmer's Greens Shaved Fennel, Carrots, and Cucumber with Mint Citronette Vegan
- ~ Spiced Potato Salad Cumin, Coriander, Fresh Herbs, and Tri-Color Peppers with Lemon-Infused Olive Oil *Vegan*

ENTRÉES AND SIDES

- Chicken Kofta Spiced Ground Chicken with a Cumin,
 Coriander, and Turmeric Demi and Fresh Cilantro
- Beef Ras el Hanout Braised Short Ribs, Ras el Hanout, and Spiced Tomato Sauce
- ~ Roasted Carrots with Za'atar Spice and Orange Glaze Vegan
- ~ Warm Moroccan Couscous with Carrots, Celery, Onions, Raisins, Lemon Oil, and Fresh Parsley *Vegan, Contains: Gluten*
- ~ Fresh Baked Rolls and Butter Vegetarian, Contains: Gluten, Dairy, Eggs

DESSERTS

- Pineapple Upside Down Cake with Caramelized Pineapple and Vanilla White Sponge Cake Vegetarian, Contains: Gluten, Dairy, Eggs
- Fruit Tart Vanilla Custard with Fresh Berries Contains: Gluten, Dairy, Eggs
- Chocolate Panna Cotta Spiced Plant-Based Chocolate in a Dark Chocolate Cup Vegan

FRENCH-INSPIRED BUFFET

\$78 per person

SALADS

- Market-Picked Greens Red Oak, Chervil, and Frisée, Goat Cheese, Walnuts, and a Tarragon Emulsion Vegetarian, Contains: Dairy, Nuts
- ~ Farmhouse Bowl Lentils, Carrots, and Chickpeas with Red Onions, Parsley, and Mustard Vinaigrette *Vegan*

ENTRÉES AND SIDES

- Loup de Mer Roasted Sea Bass, Lobster Bisque, and Tomato Confit Contains: Shellfish, Dairy
- The Butcher's Steak Hanger Steak, Pearl Onions, and Black Peppercorn Sauce Contains: Dairy
- Pomme Purée Yukon Gold Potatoes, Fresh Cream, and Butter Vegetarian, Contains: Dairy
- ~ Roasted Beets Ruby Red and Golden Yellow Beets with Champagne Vinaigrette Vegan
- ~ Fresh Baked Rolls and Butter Vegetarian, Contains: Gluten, Dairy, Eggs

DESSERTS

- ~ Almond-Chocolate Sponge Cake with Mascarpone Chantilly Vegetarian, Contains: Eggs, Nuts
- ~ Cream Puff with Dulce de Leche Custard and Cinnamon-Spiced Chocolate Contains: Dairy, Eggs
- Vegan Banana Cupcake with Passion Fruit Topping Vegan, Contains: Gluten



Lunch – Buffet





LATIN BUFFET

\$78 per person

SALADS

- ~ Sun-Ripe Cantaloupe Salad Arugula, Romaine, Goat Cheese, Shaved Almonds, and Sherry Vinaigrette Vegetarian, Contains: Dairy, Nuts
- Pipirrana Tomate de Rama, Cucumber, Olives, Red Onions, and Bell Peppers with Jerez Vinegar and First-Pressed Olive Oil Vegan

ENTRÉES AND SIDES

- Paprika Rainbow Trout Roasted Trout, Lemon Caper Ajo Blanco Sauce, and Fresh Cilantro Contains: Dairy
- Picanha Steak Sirloin Cap Steak, Pearl Onions, and Mole Verde Mushroom Demi Contains: Gluten
- Arroz a la Valenciana Amarillo –
 Medium Grain Rice, Cherry Tomatoes,
 Tri-Color Peppers, and Saffron Vegan
- Brentwood Sweet Corn, Red Onions, Jalapeños, Scallions, and Tajín Vegan
- ~ Fresh Baked Rolls and Butter Vegetarian, Contains: Gluten, Dairy, Eggs

DESSERTS

- Cream Puff with Whipped Coconut Ganache and Toasted Coconut Contains: Gluten, Dairy, Eggs
- Fudge Cake with Layers of Fudge and Intense Chocolate Sponge
 Vegetarian, Contains: Gluten, Dairy, Eggs
- Plant-Based Verrine with
 Fresh Raspberries, Lychee in Syrup,
 and Berry Mousse Vegan

Each menu requires a minimum guarantee of 10 persons. Lunch Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks.

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AMERICANA BUFFET

\$78 per person

SALADS

- ~ Country Cobb Iceberg Lettuce, Cherry Tomatoes, Hard-Boiled Eggs, Maple-Glazed Bacon, Crispy Fried Onions, and Horseradish Blue Cheese Dressing Contains: Gluten, Dairy, Eggs
- Backyard Slaw Charred Broccoli Slaw with Kale, Apples,
 Caramelized Pecans, and Key Lime Dressing Vegan, Contains: Nuts

ENTRÉES AND SIDES

- Wild Isle Salmon Oven-Baked Salmon with Whole Grain Mustard and Honey Dill Sauce
- NY Steak Seared NY Steak with Sauce Béarnaise Contains: Dairy, Eggs
- Scalloped Potato Gratin Idaho Potatoes and Creamy Sharp Cheddar Cheese Vegetarian, Contains: Gluten, Dairy, Eggs
- Haricots Verts Young Green Beans with Roasted Mushrooms and Fried Shallots Vegan, Contains: Gluten
- ~ Fresh Baked Rolls and Butter Vegetarian, Contains: Gluten, Dairy, Eggs

DESSERTS

- Lemon Cake Limoncello-Flavored Cream Layered with Sponge Cake Vegetarian, Contains: Dairy, Eggs
- Pecan Cake Buttermilk-Praline Butter Cake with Salted Caramel Ganache Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- Plant-Based Verrine Pears in Syrup with Dark Chocolate Mousse Vegan





ASIAN BUFFET

\$78 per person

SALADS

- ~ Cabbage and Apple Slaw Teardrop Peppers and Cilantro with Sweet Chili Vinaigrette and Toasted Sesame Vegan, Contains: Soy, Sesame
- Pancit Glass Noodle Salad Carrots, Snap Peas, and Red Cabbage with Tamari Calamansi Vegan, Contains: Soy, Sesame

ENTRÉES AND SIDES

- Bulgogi Beef Short Ribs with Green Onions, Sesame Seeds, and Bulgogi Sauce Contains: Soy, Sesame
- Mandarin Chicken with Green and Red Peppers, Onions, and Red Chilis Contains: Gluten, Soy
- ~ Steamed Jasmine Rice Vegan
- ~ Roasted Broccoli with Garlic, Chili Flakes, and Sesame Oil Vegan, Contains: Sesame

DESSERTS

- ~ Macau-Style Egg Tart Vegetarian, Contains: Dairy, Eggs
- ~ Chiffon Cake with Green Tea and Chocolate Ganache Contains: Dairy, Eggs
- ~ Plant-Based Mango Pudding Vegan

Lunch – Buffet

ITALIAN BUFFET

\$78 per person

SALADS

- Classic Caprese Vine-Ripened Tomatoes, Fresh Mozzarella, and Basil with a Balsamic Reduction Vegetarian, Contains: Dairy
- Insalata Reggiana Arugula and Radicchio with Pears, Shaved Parmigiano, Toasted Pine Nuts, and Grape Must Vinaigrette Vegetarian, Contains: Dairy, Nuts

ENTRÉES AND SIDES

- Chicken Cacciatore Roasted Chicken Breast, Tomatoes, Peppers, Olives, Oregano, and Basil Sauce
- Branzino al Forno with Garlic, Olive Oil, and Pinot Grigio Sauce Contains: Dairy
- Creamy Polenta Toasted Cornmeal with Garlic, Butter, and Parmesan Cheese Vegetarian, Contains: Dairy
- ~ Verdure Arrosto Butternut Squash, Zucchini, Carrots, Yellow Squash, Pearl Onions, and Garlic Oil *Vegan*
- ~ Fresh Baked Rolls and Butter Vegetarian, Contains: Gluten, Dairy, Eggs

DESSERTS

- ~ Tiramisu Coffee-Soaked Ladyfingers with Espresso Crémeux and Mascarpone Cream *Contains: Gluten, Dairy, Eggs*
- Italian Flag Cake Layered Sponge Cakes with Raspberry Jam and Chocolate Ganache Vegetarian, Contains: Gluten, Dairy, Eggs
- Cannoli Citrus-Scented Ricotta Cream
 in Cinnamon Shells Vegetarian, Contains: Gluten, Dairy, Eggs







INDIAN BUFFET

\$78 per person

SALADS

- Kachumber Salad Cucumbers, Tomatoes, Onions, Carrots,
 Lime Juice, Black Pepper, and Mint Leaves Vegan
- ~ Aloo Chana Chaat Potatoes, Chickpeas, Red Onions, Tomatoes, and Fresh Cilantro Vegan

ENTRÉES AND SIDES

- Kadai Chicken Tandoori Marinated Roasted Chicken Thighs,
 Bell Peppers, Onions, Tomatoes, and Fresh Ginger
- Malabar Jhinga Curry King Prawns, Mustard Seeds, Onions, Coconut Milk, and Spices Contains: Shellfish
- Kashmiri Gobi Cauliflower Florets, Cumin,
 Fenugreek Tomatoes, Red Onions, Ginger, Garlic,
 and Fresh Cilantro Vegan
- ~ Matar Pulao Basmati Rice and Green Peas Vegan
- ~ Naan Bread Vegetarian, Contains: Gluten, Dairy

DESSERTS

- Rasmalai Flavored Cream, Cardamom, Saffron, and Pistachios Vegetarian, Contains: Dairy, Eggs, Nuts
- ~ Carrot Cake with Cream Cheese Icing and Carrot Sponge Vegetarian, Contains: Gluten, Dairy, Eggs
- ~ Chocolate Molten Cake topped with Pistachio Crunch Wafers Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts

Lunch – Buffet

ITALIAN SANDWICH SHOP

\$74 per person

SALADS

- Insalata Verde Cucumbers, Carrots, Tomatoes, and Radishes with Ranch Dressing and Oregano Vinaigrette Vegetarian, Contains: Dairy, Eggs
- Kale and Cabbage Caesar Slaw Carrots, Parmigiano
 Reggiano, and Garlic Emulsion Vegetarian, Contains: Dairy, Eggs

CRAFTED SANDWICHES (CUT IN HALF)

- ~ Focaccia Fiorentina Mortadella, Pistachio Pesto, Fior di Latte, and Arugula Contains: Gluten, Dairy, Nuts
- ~ Flame-Grilled Chicken Breast, Sun-Dried Tomato Jam, Provolone, and Romaine on Herb Ciabatta Contains: Gluten, Dairy
- ~ Grilled Vegetable Wrap Squash, Peppers, and Eggplant with Chickpea Hummus on a Gluten-Free Tortilla *Vegan*

SIDES

- NY Deli Potato Salad Yellow Potatoes, Pickled Red Onions, Fresh Parsley, Mustard Seeds, and Extra Virgin Olive Oil Vegetarian, Contains: Dairy, Eggs
- ~ Gemelli Pasta Salad Broccoli, Wilted Spinach, Cherry Tomatoes, Black Olives, and Balsamic Pesto Vegetarian, Contains: Gluten, Nuts

DESSERTS

- ~ Light Cheesecake Mousse with Strawberry Compote Vegetarian, Contains: Dairy, Eggs
- ~ Apple Strudel with Caramelized Apples and Walnuts Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Plant-Based Lemon Cupcake with Blueberry Topping Vegan

ADD A DAILY INSPIRED SOUP SELECTION

\$5 per person



Each menu requires a minimum guarantee of 10 persons. Lunch Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks.

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EXECUTIVE GOURMET LUNCH TRAYS

A selection of carefully crafted cold lunch trays prepared by our culinary team. Each meal is composed of a salad, entrée, and dessert.

TRAY LUNCH 1

\$73 per person

- Roasted Ora King Salmon with Gremolata Crust and Sicilian Panzanella
- ~ Petite Seasonal Greens, Strawberries, and Mandarins Vegan
- Pistachio Sponge Cake, Vanilla Panna Cotta, and Raspberry Jam Contains: Gluten, Dairy, Eggs, Nuts

TRAY LUNCH 2

\$73 per person

- Hainan Chicken Breast with Ginger-Scallion Salsa and Japchae Sweet Potato Noodles with Spinach and Mushrooms
- ~ Petite Seasonal Greens, Strawberries, and Mandarins Vegan
- ~ French Macaron with Green Tea Mousseline and Whipped Mascarpone Cream and Yuzu Insert Contains: Gluten, Eggs, Nuts

TRAY LUNCH 3

\$73 per person

- Bulgogi Skirt Steak with Kimchi Slaw, Perilla Leaves, and Pickled Daikon Contains: Dairy
- ~ Petite Seasonal Greens, Strawberries, and Mandarins Vegan
- ~ Chocolate-Banana and Whipped Chocolate Ganache in a Crispy Tart Shell *Vegetarian, Contains: Gluten, Dairy, Eggs*

TRAY LUNCH 4

\$73 per person

- Heirloom Cauliflower Steak with Garlic Hummus,
 Fried Chickpeas, and Fresh Herbs Vegan
- ~ Petite Seasonal Greens, Strawberries, and Mandarins Vegan
- ~ Plant-Based Mango Cake Vegan, Contains: Gluten



Each menu requires a minimum guarantee of 10 and a maximum of 250 persons.



Receptions - Hors D'Oeuvres



COLD ITEMS

\$156 per dozen

- ~ Camembert, Walnut, and Herbs de Provence Mini Club Vegetarian, Contains: Gluten, Dairy, Nuts
- ~ Poke Vegetable Pita Taco *Vegan, Contains: Gluten*
- ~ Roasted Beet Mille Feuille with California Goat Cheese Vegetarian, Contains: Dairy, Nuts
- ~ Leek Fondue Tartlet with Alfalfa Sprouts Vegetarian, Contains: Gluten, Dairy, Eggs
- Vegetable Skewer and Andalusian Gazpacho with Watercress Oil Vegan

\$168 per dozen

- Assorted Sushi Lollipop* Tuna, Salmon, and Yellowtail on Bamboo Fork
- Seared Ahi Tuna Tataki* with Pickled Ginger Aioli and Caviar on a Cucumber Contains: Soy, Sesame, Eggs
- Smoked Salmon Wafer Cone with Zesty Horseradish Cream and Capers Contains: Gluten, Dairy, Eggs
- ~ Vegetable Fajita on Tortilla with Guacamame Vegetarian, Contains: Gluten, Soy
- ~ Thai Beef Lettuce Wrap with Papaya Contains: Soy, Sesame

Receptions - Hors D'Oeuvres

HOT ITEMS

\$156 per dozen

- Medjool Date and Kalamata Olive Twist Vegetarian, Contains: Gluten, Dairy
- ~ Crispy Pierogi stuffed with Ratatouille Vegetarian, Contains: Gluten, Dairy
- Mini Brie and Honey Tart with Toasted Pistachios Vegetarian, Contains: Gluten, Dairy, Nuts
- Vegetable Samosa with Mint Aioli Vegetarian, Contains: Gluten, Dairy
- ~ Wild Mushroom Arancini Vegetarian, Contains: Gluten, Dairy, Eggs
- ~ Atomic Mushroom Feuilletés Vegetarian, Contains: Gluten, Dairy
- ~ Red Lentil Falafel with Harissa Yogurt Vegetarian, Contains: Gluten, Dairy
- ~ Tofu and Shishito Pepper Skewers with Chili Lime Vegan, Contains: Soy

\$168 per dozen

- Tandoori-Spiced Chicken Skewer
- ~ Teriyaki Chicken Skewers with Pearl Onions and Furikake Contains: Soy
- ~ Bacon-Wrapped Short Rib
- ~ Black Truffle Gougère Vegetarian, Contains: Gluten, Dairy, Eggs
- ~ Crispy Shrimp and Basil wrapped with Feuille de Brick Contains: Gluten, Shellfish
- ~ Beef and Shishito Pepper Skewers with Roasted Garlic Jam
- ~ Plant-Based Curry Fritters Vegan, Contains: Gluten, Soy
- ~ Lamb Kofta Meatballs with Charred Shallot Labneh Contains: Dairy
 - +\$4 per dozen







Receptions - Seafood Stations

NEW ENGLAND SEAFOOD DISPLAY

\$78 per person

- ~ Shucked Seasonal Oysters* served on the Half Shell with Mignonette Sauce Contains: Shellfish
- ~ Chilled Shrimp and Poached Maine Lobster Tail Contains: Shellfish
- Classic Cocktail Sauce, Spicy Caper Rémoulade, Lemon Wedges, Creamy Horseradish, and Tabasco Vegetarian, Contains: Dairy, Eggs

ICED JUMBO SHRIMP

\$14 per piece

~ Served with Classic Cocktail Sauce, Spicy Caper Rémoulade, Lemon Wedges, Creamy Horseradish, and Tabasco Contains: Shellfish, Dairy, Eggs (minimum order of three pieces per person)

SHUCKED SEASONAL OYSTERS

\$12 per piece

~ Served on the Half Shell with Mignonette Sauce, Cocktail Sauce, Tabasco, and Lemon Wedges *Contains: Shellfish*

SUSHI DISPLAY

\$12 per piece

~ Selection of Rolls, Hand Rolls, Sashimi, and Nigiri served with Ginger, Wasabi, Light and Regular Soy Sauce, and Tamari Contains: Gluten, Shellfish, Soy, Sesame, Eggs, Dairy

ICE CARVING

~ Allow our skilled ice carvers to create ice sculptures with reproductions of logos or intricate designs. Starting at \$1,350 per block of ice





Each menu requires a minimum guarantee of 20 persons.

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Receptions - Display Stations

SMALL-BATCH ARTISAN CHEESE DISPLAY

\$30 per person

- ~ A selection of small-batch production Cheese
- All Cheeses are made from non-GMO and hormone-free Milk. Served with Fig-Orange Chutney, Sour Cherry Preserves, Quince Jam, Red Flame Grapes, Toasted Nuts, Assorted Rolls, and Crackers Vegetarian, Contains: Gluten, Dairy, Nuts

SEASONAL CRUDITÉS DISPLAY

\$22 per person

 Market Heirloom Vegetables with Garlic Hummus and Yogurt Cucumber Vegetarian, Contains: Dairy

ARTISANAL CHARCUTERIE DISPLAY

\$30 per person

Charcuterie is sourced from small family-owned farms, and the animals are fed a non-GMO, vegetarian diet. The meats are hormone-, nitrite-, and nitrate-free. Served with Whole Grain Mustards, Cornichons, Fig Chutney, Assorted Rolls, and Crackers Contains: Gluten, Nuts

WALK-AROUND SALADS

\$24 per person (Select Two)

- ~ Steakhouse Salad Iceberg Lettuce, Bacon, Blue Cheese Crumbles, Pickled Red Onions, and Smoked Tomato Ranch Contains: Dairy, Eggs
- Chicken Caesar Salad Romaine Lettuce, Shaved Parmesan, Garlic Croutons, and Classic Caesar Dressing Contains: Gluten, Eggs, Dairy
- ~ Field Greens, Shaved Root Vegetables and Fennel, Pomegranate Seeds, and Citrus Emulsion *Vegan*
- Heirloom Kale, Shaved Radishes and Cucumbers, Edamame,
 Hemp Seeds, and Avocado Green Goddess Dressing Vegan



Each menu requires a minimum guarantee of 20 persons.

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Receptions – Display Stations



DIM SUM STATION (Select Three)

\$33 per person

- Chicken Fried Rice with Carrots, Peas, Crispy Onions, and Scallions Contains: Gluten, Soy, Sesame
- ~ Shrimp and Pork Shu Mai Contains: Gluten, Shellfish, Soy, Sesame
- Vegetable Spring Rolls with Sweet Chili Sauce Vegan, Contains: Gluten, Soy, Sesame
- ~ Mixed Vegetable Dumplings Vegan, Contains: Gluten, Soy, Sesame
- ~ Steamed Chicken Potstickers with Soy Sauce Contains: Gluten, Soy, Sesame

QUICK BITE DISPLAY STATION

\$29 per person

- Char Siu Pork Lettuce Wraps, Spicy Pickled Daikon, and Carrots with Cilantro Contains: Soy, Sesame
- Alaskan Smoked Salmon Éclairs with Boursin Cheese and Almond Brittle Contains: Gluten, Dairy, Nuts, Eggs
- ~ Assorted Mini Vegetarian Maki Rolls Vegan, Contains: Gluten, Soy
- Poached Jumbo Shrimp with Horseradish and Tomato Gazpacho Contains: Shellfish

INDIAN DISPLAY STATION

\$36 per person

- Navratan Korma Mixed Vegetables cooked with Tomato,
 Onion Sauce, and Fresh Cilantro Vegan
- Butter Chicken Marinated Spicy Chicken Thighs cooked in Creamy Onion and Tomato Gravy and Fresh Cilantro Contains: Dairy
- ~ Jeera Pulao Cumin-Scented Basmati Rice with Green Peas
 Vegan
- ~ Naan Bread Vegan, Contains: Gluten

Each menu requires a minimum guarantee of 20 persons.

Receptions - Display Stations

BUILD YOUR OWN "HOT DOG" AND MORE

\$30 per person

THE BUN (Select One)

- ~ Hoagie Roll Vegetarian, Contains: Gluten, Dairy, Eggs
- ~ Poppy Seed Bun Vegetarian, Contains: Gluten, Dairy, Eggs

THE BASE (Select Two)

- ~ Traditional Beef Hot Dog
- ~ German Brats
- ~ Moroccan Merguez
- ~ Chipotle Turkey Sausage

SAUCE (Select Two)

- ~ Ketchup Vegan
- ~ Mayonnaise Vegetarian, Contains: Eggs
- ~ Beer Mustard Vegan
- ~ Chipotle Aioli Vegetarian, Contains: Eggs
- ~ Harissa Aioli Vegetarian, Contains: Eggs
- ~ Yellow Mustard Vegan

RELISH AND CONDIMENT (Select Two)

- ~ Pickle Relish Vegan
- ~ Tajine Relish Vegan
- ~ Sauerkraut Vegan
- ~ Cojita Cheese Vegetarian, Contains: Dairy
- ~ Onion Jam Vegan
- ~ Diced Onions Vegan

BBQ DISPLAY STATION

\$38 per person

- ~ Sweet Baby Ray's Chicken Thighs
- ~ BBQ Hot Link Sausage
- ~ Buttery Corn Cobette Vegetarian, Contains: Dairy
- ~ Classic Mac and Cheese Vegetarian, Contains: Dairy, Gluten
- ~ Smoky BBQ Vegan Baked Beans Vegan
- ~ Hoagie Bun Vegetarian, Contains: Gluten, Dairy, Eggs

Each menu requires a minimum guarantee of 20 persons.

Receptions - Action Stations

HAWAIIAN TUNA POKE ACTION STATION

\$38 per person

 Made-to-order Ahi Tuna* over Basmati Rice with Edamame and Cucumber, Almonds, Wakame, Furikake, and Avocado Crema Contains: Gluten, Dairy, Soy, Sesame, Nuts

DYNAMITE SHRIMP ROLL ACTION STATION

\$30 per person

 Baja California Shrimp tossed in a Spicy Kewpie and Tobiko Sauce served with Kimchi Coleslaw on a Pull-Apart Roll Contains: Shellfish, Gluten, Soy, Sesame, Eggs, Dairy

PASTA STATION (Select Two)

\$34 per person

- ~ Gemelli Pasta Slow-Simmered Vegan Bolognese and Fresh Herbs Vegan, Contains: Gluten
- Mediterranean Penne Roasted Bell Peppers, Heirloom Tomatoes, Olives, Capers, Balsamic Glaze, and Parmesan Cheese Vegetarian, Contains: Gluten, Dairy
- ~ Farfalle Pasta Finished with Forest Mushrooms, Cognac Sauce, and Shaved Parmesan Cheese Vegetarian, Contains: Gluten, Dairy
- ~ Ricotta Cavatelli Lemon-Scented Seafood Bisque with Herbs Contains: Gluten, Dairy, Shellfish
- ~ Rigatoni Pasta Tossed with Tomatoes, Basil, and Braised Fennel, finished with Italian Sausage Ragout Contains: Gluten, Dairy
- ~ Fried Potato Gnocchi Tossed with Creamy Curry Carbonara, Smoked Pancetta, and Parmesan Cheese Contains: Gluten, Dairy, Eggs
- ~ Raviole de Royan Tossed with a Truffle Cream Sauce and Pecorino Cheese Vegetarian, Contains: Gluten, Dairy

Each menu requires a minimum guarantee of 50 persons. Chef/Attendant Fee of \$325 required per action station.

Receptions – Action Stations

LA SIERRA CHILAQUILES STATION

\$27 per person

Tri-Colored Corn Tortillas, Ancho Beef Short Ribs,
 Cotija Cheese, Guacamole, and Pico de Gallo Contains: Dairy

SLIDER STATION

\$34 per person

(Select Two)

- Pub House Slider* Seared Beef Slider with
 Caramelized Onions and Creamy Dijonnaise on a Brioche Bun Contains: Gluten, Dairy, Eggs
- Asian Chicken Slider Red Cabbage, Pickled Onions, and Sriracha Aioli on a Brioche Bun Contains: Gluten, Dairy, Eags, Soy
- Bifanas Shredded Pork Slider with Piri-Piri Aioli on a Brioche Bun Contains: Gluten, Dairy, Eggs
- Plant-Based Slider with Red Cabbage, Pickled Onions, and Vegenaise Aioli on a Vegan Bun Vegan, Contains: Gluten, Soy
- ~ Served with Housemade Potato Chips Vegan

MINI STREET TACO STATION

\$34 per person

(Select Two)

- Salsa Verde Carnitas Slow-Braised Pork Butt in Molcajete-Style Salsa Verde Contains: Gluten
- Chipotle Chicken Chicken Thighs cooked in Smoky and Spicy Chipotle Sauce Contains: Gluten
- Baja Shrimp Taco Shrimp with Cilantro and Baja Sauce Contains: Gluten, Shellfish
- ~ Taco de Verduras Roasted Root Vegetables and Black Beans Vegan

Served with Queso Fresco, Guacamole, Pico de Gallo, and Flour Tortillas OR Corn Taco Shell

FUSION SALMON LETTUCE WRAP ACTION STATION

\$33 per person

 Orange Ponzu Coastline Salmon Bite with Vietnamese Pickles, Chipotle Crema, and Bourbon-Maple Bacon Bits on Sweet Gem Lettuce Wrap Contains Dairy, Gluten, Soy, Sesame

SOUTHERN STATION

\$33 per person

- Anson Mills Corn Grits with Tillamook Cheddar Cheese and Black Pepper Vegetarian, Contains: Dairy Topped with choice of:
 - ~ Cajun-Style Shrimp with Peppers, Onions, and Tomatoes Contains: Shellfish or
 - Chicken with Peppers, Onions, Tomatoes, and Andouille Sausage
- ~ Served with Louisiana Hot Sauce

SHAWARMA STATION

\$32 per person

- ~ Shawarma-Spiced Chicken served in a Warm Pita
- ~ Chickpea Falafel served in a Warm Pita Vegan, Contains: Gluten
- ~ Served with Pickled Onions and Tzatziki Vegetarian, Contains: Dairy

BAO BUN STATION

\$34 per person

- Pork Smoked Pork Belly, Black Garlic Peking Sauce, Pickled Cucumbers, and Scallions Contains: Gluten, Dairy
- ~ Spiced Jackfruit, Pickled Mustard Greens Aioli, Chili Garlic Oil, and Scallions *Vegetarian, Contains: Gluten, Dairy, Eggs*

Each menu requires a minimum quarantee of 50 persons. Chef/Attendant Fee of \$325 required per action station.

— раде 50 —

Receptions - Carving Station

- ~ Lemon-Scented Rosemary-Roasted Turkey Breast with Turkey Gravy and Italian-Scalloped Potatoes with Fontina Cheese *Contains: Gluten, Dairy, Eggs* \$1,170 serves 30 guests
- ~ Smoked Beef Brisket with Texas BBQ Sauce, Creamy Coleslaw, and Housemade Cornbread *Contains: Gluten, Eggs* \$1,350 serves 30 guests
- ~ Spiced Roasted Tri-Tip with Hatch Chili Chimichurri and Patatas Bravas *Contains: Dairy* \$1,350 serves 30 guests

- ~ Bone-In Black Angus Short Rib served with Teriyaki Glaze and Kimchi Slaw on a Brioche Bun Contains: Gluten, Dairy, Eggs, Soy, Sesame \$1,350 serves 30 guests
- ~ Black Pepper Prime Rib* with Au Jus, Creamy Horseradish, and Classic Mashed Potatoes *Contains: Dairy* \$1,380 serves 30 guests





Chef/Attendant Fee of \$325 required per action station.



Receptions - Dessert Action Stations

BANOFFEE ACTION STATION

\$26 per person

 Dulce de Leche, Orange-Soaked Banana, Graham Cracker Crumble, Chocolate Pearls, and Whipped Cream
 Vegetarian, Contains: Gluten, Dairy, Eggs

WHIMSICAL GELATO

\$27 per person

We will create your whimsical cornetto to order with our variety of waffle cones or cups and your selection of toppings and sauce.

- Ice Cream Flavors: Cappuccino Crunch, Cookies & Cream, and Raspberry Sorbet
- ~ Sauce: Dark Chocolate
- Toppings: Praline Pieces, Chantilly, Caramelized Pecans, Chocolate Pearls, and Mini M&M's
- Waffle Flavors: Chocolate, Orange, Toasted Coconut, and Red Velvet
 Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts

TIRAMISU ACTION STATION

\$26 per person

 Soaked Ladyfingers, Cappuccino Crunch Ice Cream, Mascarpone Cream, and Crispy Chocolate Shavings Contains: Gluten, Dairy, Eggs

CHOCOLATE CANNOLI ACTION STATION

\$26 per person

Wonton Cannoli Shell filled with Milk Chocolate Mousse,
 Vanilla Ricotta Cream, Clementine Compote,
 and Cocoa Nibs Contains: Gluten, Dairy, Eggs



Each selection requires a minimum guarantee of 100 persons. Chef/Attendant Fee of \$325 required per action station.





SALAD CHOICES (Select One)

- ~ Iceberg Lettuce Wedge, Pickled Onions, Heirloom Tomatoes, Queso Fresco, Chives, Spiced Pepitas, and Chipotle Ranch Dressing *Vegetarian, Contains: Dairy, Eggs*
- Belgium Red Endive, Radicchio and Arugula,
 Cherry Tomatoes, Pickled Red Onions, Shaved Parmigiano,
 and Red Wine Vinaigrette Vegetarian, Contains: Dairy
- ~ Spicy Pepper Green Salad Mustard Frill, Arugula, Mizuna, Dried Cherries, and Toasted Pumpernickel with Creamy Herb Dressing *Vegan, Contains: Gluten*
- ~ Sweet Little Gem, Roasted Pear, Gorgonzola Cheese, Caramelized Pecans, Pomegranate Seeds, and Honey Mustard Vinaigrette *Vegetarian, Contains: Dairy, Nuts*
- Petite Red Romaine, Burrata Cheese, Garlic-Charred
 Beefsteak Tomatoes, Crispy Guanciale, and Pesto Vinaigrette
 Contains: Dairy
- Caesar Salad Romaine Hearts, Parmesan, Garlic Croutons, Sweety Drop Peppers, and Preserved Lemon Ricotta with Classic Caesar Dressing Contains: Gluten, Dairy, Eggs

APPETIZER CHOICES (Select One)

COLD APPETIZER

- Beet-Cured and Smoked Salmon Carpaccio, Radishes, and Calamansi Vinaigrette
- ~ Seasonal Gazpacho and Garlic Rosemary Bruschetta with Prosciutto di Parma, Confit Tomato, and Basil Contains: Gluten
- ~ Ahi Tuna Tartare with Capers, Shallots, Artichokes, Fennel, and Creamy Lemon Steak Sauce *Contains: Eggs*
- Wagyu Beef Tataki, Spring Vegetables, Crispy Garlic Chips, and Ponzu Sesame Contains: Gluten, Soy, Sesame

HOT APPETIZERS

- Seared Giant Rock Scallops, Curried Cauliflower Purée, and Roasted Brussels Sprouts Contains: Shellfish +\$9
- Chermoula-Marinated Pacific Shrimp, Alubia Bean Cassoulet, and Preserved Lemon Gremolata Contains: Shellfish
- Blue Crab Cake with Jicama-Herb Slaw and Lime Aioli
 with Crab Bisque Contains: Gluten, Shellfish, Dairy, Eggs +\$9
- ~ Fried Arancini stuffed with Mozzarella, Green Peas and Pomodoro Vegetarian, Contains: Gluten, Dairy, Eggs



ENTRÉE CHOICES (Select One)

FROM THE LAND

- ~ Roasted Chicken Breast and Confit Thigh with Black Truffle Jus \$122 per person
- ~ Grilled Bone-In Pork Chop with Bourbon Bacon Jus \$132 per person
- ~ The Venetian Signature Short Ribs Braised for 48 hours and served with Red Wine Demi-Glace \$149 per person
- ~ Seared Beef Tenderloin Steak served with Sauce Périgueux \$152 per person

FROM THE SEA

- ~ Wild Isle Salmon served with a Creamy Yuzu Sauce Contains: Dairy \$137 per person
- ~ Seared Mediterranean Branzino served with a Spanish Caper Cream *Contains: Dairy* \$137 per person
- Black Cod served with Miso-Mustard Sauce Contains: Gluten, Soy \$137 per person
- ~ White Sea Bass served with Piquillo Beurre Blanc Contains: Dairy \$137 per person

FROM THE EARTH

The options below can be used for hot appetizers or entrées, and do not require a side selection

- Roasted King Oyster Mushrooms with Lentils,
 Heirloom Cauliflower, Baby Carrots, and Coconut Velouté
 Vegan
 - \$117 per person
- Miso-Marinated Eggplant with Spring Garlic and Edamame Furikake Fried Rice Vegan, Contains: Gluten, Soy, Sesame \$117 per person
- Ravioli with Vegan Bolognese and Fried Basil Vegan, Contains: Gluten, Soy
 \$117 per person
- Mapo Tofu and Plant-Based Meat with Kidney Beans, Maitakes, and Chili Pepper Sauce Vegan, Contains: Gluten, Soy, Sesame \$117 per person

FROM THE HARVEST (Select One)

- Butter Yukon Gold Mashed Potatoes
 Vegetarian, Contains: Dairy
- Warm Marble Potato Salad with Whole Grain Mustard,
 Hobbs Bacon Bits, Caramelized Onions, and Garden Chives
 Contains: Dairy
- ~ Pommes Anna with Beurre Noisette Vegetarian, Contains: Dairy
- ~ Wild Rice with Butternut Squash, Cranberries, and Coconut Milk *Vegan*
- ~ Black Truffle Potato Gratin Vegetarian, Contains: Dairy, Eggs +\$5
- ~ Creamy Parmesan Cheese Polenta Vegetarian, Contains: Dairy

FROM THE GARDEN (Select One)

- ~ Charred Broccolini with Garlic and Chili Flakes Vegan
- ~ Roasted Delta Asparagus with Garlic Oil Vegan
- ~ Sous Vide Baby Carrots, Citrus, and Dill Vegan
- ~ Rainbow Cauliflower and Garbanzo Beans with Lemon Tahini Vegan, Contains: Sesame
- ~ King Oyster Mushrooms with Sherry Reduction Vegan
- ~ Pattypan Squash and Baby Zucchini Vegan



DESSERT CHOICES (Select One)

- Pink Macaroon with Fresh Raspberries, Rose Mousseline Cream, and Candied Lychee in Syrup Contains: Dairy, Eggs, Nuts
- ~ Plant-Based Chocolate Exotic Tart, Banana Sponge Cake, and Chocolate Sauce Vegan, Contains: Gluten
- ~ Passion Fruit Mousse with Blueberry Cream, Hazelnut Streusel Pieces, and Strawberry Sauce *Contains: Gluten, Dairy, Eggs, Nuts*
- White Chocolate-Lemon Streusel with Guanaja Dark Chocolate and Hazelnut Bavarian Cream and Blackberry Gel Contains: Gluten, Dairy, Eggs, Nuts
- Chocolate Sponge Cake Cubes with Vanilla Cream Cheese Mousse, Graham Cracker Pieces, and Mango-Passion Fruit Gel Contains: Gluten, Dairy, Eggs



Menu requires a minimum guarantee of 20 persons. Plated Dinners are designed for a maximum of two hours of service.

A surcharge will apply for extended service.



Dinner - Buffet





DINNER MENU #1

\$135 per person

SALADS

- Kohlrabi Noodle Salad –
 Shaved Fennel, Cashew Pesto,
 English Peas, and Teardrop Tomatoes
 Vegan, Contains: Nuts
- Superfood Slaws Kale, Brussels Sprouts, and Napa and Red Cabbage with Creamy Meyer Lemon Dressing Vegan

ENTRÉES AND SIDES

- Classic French Coq au Vin Chicken Thighs, Celery, Carrots, Mushrooms, Pearl Onions, and Chicken Jus
- NY Steak Roasted NY Strip with Mushroom Demi
- Gemelli Pasta with Summer Squash and Zucchini Vegan, Contains: Gluten
- Haricots Verts with Extra Virgin
 Olive Oil and Shallots Vegan
- ~ Fresh Baked Rolls and Butter Vegetarian, Contains: Gluten, Dairy, Eggs

CARVING STATION

Lemon-Scented Turkey Breast and Potato "Sarladaise" cooked with Caramelized Onions and Brown Butter Turkey Gravy Contains: Dairy

DESSERTS

- Blueberry Financier with Mascarpone
 Whipped Ganache
 Contains: Gluten, Dairy, Eggs
- Vanilla Napoleon Layers of Caramelized Puff Pastry Dough with Pastry Cream Contains: Gluten, Dairy, Eggs
- Crunchy Hazelnut Dacquoise and Gianduja Mousse Entremets Contains: Gluten, Dairy, Eggs, Nuts

Menu requires a minimum guarantee of 20 persons. Dinner Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks.

Chef/Attendant Fee of \$325 per carving station

— раде 60 —

DINNER MENU #2

\$145 per person

SALADS

- ~ Classic Butter Lettuce Salad Tarragon, Chives, Parsley, Breakfast Radishes, and Chopped Eggs with Roasted Shallot Vinaigrette *Vegetarian, Contains: Eggs*
- Haricots Verts and Wax Bean Salad with Diced Cucumbers and Edamame with a Charred-Pineapple Emulsion Vegan, Contains: Soy

ENTRÉES AND SIDES

- Sea Bass "a la Provençal" Sautéed Pearl Onions, Cherry Tomatoes, Capers, and Black Olives
- Baked Vegetable Lasagna with Spinach, Carrots, and Broccoli topped with Parmesan and Mozzarella Cheese with Ricotta Pesto Sauce Vegetarian, Contains: Gluten, Dairy, Eggs, Nuts
- ~ Seared Pork Medallion with Mustard Demi and Fresh Parsley
- Oven-Roasted Vegetables Artichokes, Cauliflower, and Kale with Balsamic Vinaigrette Vegan
- Fresh Baked Rolls and Butter
 Vegetarian, Contains: Gluten, Dairy, Eggs

CARVING STATION

Mustard-Crusted Roasted NY Strip Loin* with Truffle Demi-Mashed Potatoes Contains: Dairy

DESSERTS

- ~ Cream Cheese Flan Vegetarian, Contains: Gluten, Dairy, Eggs
- Cherry Compote, Milk Chocolate Mousse, and Dark Chocolate Shavings in a Verrine Contains: Dairy, Eggs
- ~ Rolled Almond Sponge Cake with Lemon Curd Contains: Gluten, Dairy, Eggs, Nuts



Menu requires a minimum guarantee of 20 persons. Dinner Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks.

Chef/Attendant Fee of \$325 per carving station.



Beverage - Hosted Bar

HOSTED BAR PRICES

All cocktails are calculated per one-ounce measure and are billed as such "per drink."

Patron agrees to comply with all alcoholic beverage statutes of the State of Nevada and hold The Venetian Resort blameless for any infraction thereof.

BARTENDERS

A bartender fee of \$325 per bartender will apply for up to 4 hours of service. After 4 hours, an additional \$75 per hour per bartender will apply.



PREMIUM

Cocktails \$18 Wine \$16

- ~ Tito's Handmade Vodka
- ~ Fords Gin
- ~ Glenlivet 12yr Scotch
- ~ Jameson Whiskey
- ~ Jack Daniel's Whiskey
- ~ Woodford Reserve
- ~ Olmeca Altos Plata Tequila
- ~ Bacardí Rum

SELECT PREMIUM

Cocktails \$20 Wine \$18

- ~ Grey Goose Vodka
- ~ Bombay Sapphire Gin
- ~ Johnnie Walker Black Label Scotch
- ~ Bulleit 95 Rye Whiskey
- ~ Bulleit Bourbon
- ~ Patrón Silver Tequila
- ~ Diplomático Planas Rum



Beverage - Handcrafted



CORDIALS

\$18 each

- ~ Amaretto Disaronno
- ~ Bailey's Irish Cream
- ~ Grand Marnier
- ~ Kahlúa

DOMESTIC BEER

\$12 each

- ~ Michelob Ultra
- ~ Bud Light Seltzers

IMPORTED BEER

\$12.50 each

- ~ Modelo
- ~ Stella Artois
- ~ Angry Orchard Cider

CRAFT BEER

\$13 each

- ~ Seasonal Craft Beer
- ~ Voodoo Ranger Imperial IPA

ADDITIONAL SELECTIONS

- ~ Fruit Juices \$10 each
- Assorted Soft Drinks Coke®,
 Diet Coke®, Coke Zero®, Sprite®
 \$8 each
- Sparkling Water Perrier, San Pellegrino,
 San Pellegrino Assorted Flavors
 \$9 each
- ~ The Venetian Resort Bottled Water \$8 each
- Energy Drink \$10 each
- Canned Mocktails \$13 each

Beverage - Sponsored Packaged Bar

Unlimited beverage service consisting of cocktails, beer, wine, soft drinks, mineral water, and fruit juices at a quoted price per person for a stated continuous period of time. Prices are based on a minimum guarantee of 50 guests. Per person charge is based on whole-hour increments and are not pro-rated. Tableside wine service and tray-passed beverages are charged per bottle pricing on packages.

BEER AND WINE ONLY		PREMIUM		SELECT PREMIUM	
One Hour	\$30	One Hour	\$38	One Hour	\$46
Two Hours	\$40	Two Hours	\$48	Two Hours	\$56
Three Hours	\$50	Three Hours	\$58	Three Hours	\$66
Four Hours	\$60	Four Hours	\$68	Four Hours	\$76





Beverage - Wine Portfolio

STONECAP WINERY

We have partnered with StoneCap Winery, offering their wines for a cause with our Las Vegas local charity, Three Square. Three Square offers three square meals a day to those in need. For every case of StoneCap wine we sell, 18 meals are provided to those locals in Southern Nevada at the facility.

- StoneCap Cabernet Sauvignon \$62 per bottle
- StoneCap Chardonnay \$62 per bottle

THE BUBBLES

- ~ Bisol Jeio, Prosecco, Veneto, Italy \$78 per bottle
- ~ Wycliff Brut, California \$72 per bottle
- ~ Ferrari Brut, Sparkling Rosé, Italy \$135 per bottle
- ~ Perrier-Jouët Grand Brut, Champagne, France \$136 per bottle

THE WHITES

- ~ Davis Bynum, River West Chardonnay, Sonoma County, California \$78 per bottle
- ~ Daou Chardonnay, Paso Robles, California \$72 per bottle
- The Crossings, Sauvignon Blanc, Marlborough, New Zealand \$78 per bottle
- ~ Il Masso, Pinot Grigio, Friuli, Italy \$67 per bottle

THE REDS

- ~ Whispering Angel, Rosé, France \$68 per bottle
- Nielson, Pinot Noir,
 Santa Barbara, California
 \$70 per bottle
- Tommaso Cabernet Sauvignon,
 Napa Valley, California
 \$72 per bottle
- Clos de los Siete, Malbec Blend, Mendoza, Argentina \$68 per bottle
- ~ Justin, Cabernet Sauvignon, Paso Robles, California \$74 per bottle



ALCOHOLIC BEVERAGES AND SERVICE

The Venetian Resort and The Venetian Convention & Expo Center are regulated by the Nevada State Alcoholic Beverage Commission. Per Nevada State Law, alcoholic beverages of any kind will not be permitted to be brought into the resort by the patron or any of the patron's guests or invitees from the outside. Nevada state law further prohibits the removal of alcoholic beverages purchased by the resort for client consumption.

Bartenders are required whenever alcoholic beverages are served in The Convention & Expo Center. The resort does not allow self-service of alcoholic beverages at any time.

All food and beverage items must be purchased from the resort.

In the event that you wish to order special alcoholic beverages that are not in The Venetian Resort inventory, these items must be ordered by the case. These special-order items may not be returned and must be paid for in their entirety. Unused bottles may not be sent to guestrooms or leave The Venetian Resort premises.

Package Bars do not include passed beverages or tableside wine service.

The legal drinking age in Nevada is 21. Proper identification is required when attending a function with alcohol to be served.

BANQUET SERVICE RATIOS

The following service ratios will apply to all Food & Beverage functions. If you require more servers we can accommodate your requests but additional fees will apply.

Plated Breakfast2 servers per 40 guestsBuffet Breakfast2 servers per 40 guests

(This calculation includes required attendants on standard buffets.)

Plated Lunch2 servers per 40 guestsBuffet Lunch2 servers per 40 guests

(This calculation includes required attendants on standard buffets.)

Plated Dinner2 servers per 30 guestsBuffet Dinner2 servers per 30 guests

(This calculation includes required attendants on standard buffets.)

Hosted Consumption Bar1 bar per 100 guestsHosted Package Bar1 bar per 100 guestsCash Bar1 bar per 150 guests

BANQUET GUARANTEE POLICIES

Ten (10) business days prior to all food functions, the Hotel requires the expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10 percent (10%) at the time of the final guarantee is given to the Hotel.

- The Venetian Resort reserves the right to require a longer guarantee lead time due to but not limited to: menu complexity, cumulative program/event volume, organic sourcing requirements, sustainability requirements, holiday periods, delivery constraints, or other constraints in order to successfully secure product and timely production.
- Guarantees for groups up to 3,499: by noon, three (3) business days prior to the scheduled function; for groups of 3,500-4,999: by noon, five (5) business days prior to the scheduled function; for groups of 5,000+: by noon, seven (7) business days prior to the scheduled function.
- Guarantees for functions of 10,000+ guests shall be due no later than ten (10) business days prior to the scheduled function.
- Guarantees for Sunday and Monday events must be given no later than noon of the preceding Wednesday.
- Guarantees for Tuesday events must be given no later than noon of the preceding Thursday.
- Guarantee numbers provided are not subject to reduction, and charges will be applied accordingly.
- The overset for any event guaranteed for 100 or more people will be calculated at 3%. The 3% overset will not exceed 50 place settings.
- For events of 100 persons or less, the guarantee will equal the set.
- Should the client not notify The Venetian Resort of a guaranteed number, The Venetian Resort will utilize the expected number as the final guarantee.
- Should the guarantee decrease by 15% from the expected number, The Venetian Resort reserves the right to charge room rental, service charge, and/or relocate your group to a smaller room.

 Should the actual amount of guests served surpass the guarantee, The Venetian Resort will charge for the actual amount served. The additional guests will be charged at a 15% fee.

POLICY CONCERNING INCREASES IN GUARANTEES

Please note the following shall apply to all increases in guarantees received within 72 business hours:

A. Guarantee increases received 24 to 72 hours prior to the event shall incur a 10% price increase.

Example: 72-hour GTD is given for 500 guests for a lunch menu priced at \$67.00++. 24-72 hours prior to the event: a request for an increase to 550 is received. 500 lunches will be priced at \$67.00++ per person. 50 lunches will be priced at \$73.70++ (price plus 10%) per person.

B. Guarantee increases received within 24 hours of the event shall incur a 15% price increase.

Example: 72-hour GTD is given for 500 guests for a lunch menu priced at \$67.00++. Day of function: a request for an increase to 550 is received. 500 lunches will be priced at \$67.00++ per person. 50 lunches will be priced at \$77.05++ (price plus 15%) per person.

An increased guarantee within 72 business hours will not receive an overset amount: the new guarantee is the set amount.

Please note that in some cases, "The Venetian Resort" may not be able to accommodate increases in Food & Beverage quantities. "The Venetian Resort" will make every effort to accommodate increases, including substitution of menu items whenever necessary.

DINNER MENUS

All plated dinner menus shall have a minimum of three courses.

LABOR FEE

A \$100 labor and preparation charge will be applied to all food and beverage functions for less than 20 people.

ADDITIONAL CHARGES

- Any food and beverage ordered within three (3) business days of the function date will be considered a "pop-up" and is subject to special menu selections and pricing.
- In the event that a buffet is served for an amount under
 people, a surcharge of \$7 per person will apply.
- A \$5 per person surcharge will apply to the full guarantee on any request to extend buffet meal service an additional 30 minutes beyond maximum service times.
- 4. In the event specialty milks (Almond, Soy, Coconut, etc.) are requested for meals or events (Continental Breakfast, Breakfast, Breaks, Lunch, Receptions, or Dinners), a surcharge of \$0.25 per person per milk selection will apply.
- 5. A Chef/Attendant Fee of \$325 is required for all action stations.
- 6. A Dedicated Provider fee of \$325 will apply for up to 4 hours of service. After 4 hours, an additional \$75 per hour per dedicated provider will apply. An inclusive service charge of \$125 per provider will be added for each additional provider requested above our standard staffing ratios.
- 7. For all bars, a bartender fee of \$325 will apply for up to 4 hours of service. After 4 hours, an additional \$75 per hour per bartender will apply. An inclusive service charge of \$125 per bartender will be added for each additional bartender requested above our standard staffing ratios.
- 8. If your group will require any seating or place settings on tables for a Continental Breakfast, a \$2 per person labor fee may be incurred to cover the extra costs.
- Meal Prices are based on six-foot rounds of ten (10) people each. A service charge may apply if tables are set for less than ten (10) guests.
- All Pool and The Stella Studio functions are subject to an F&B minimum; please consult with your Catering & Conference Manager.
- For food and beverage functions within the Expo Halls, client must provide pipe and drape for back-of-house food service areas.

SPECIAL MEAL ORDERS

- Special Meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of service.
- · All special meals must be included in the guarantee number.
- If the number of special meals exceeds the contracted number, the special meals will be charged over and above the guaranteed or actual number, whichever is greater. Please note: special meals will be charged at market price.

KOSHER EVENTS

The resort is happy to work with you on fully Kosher-catered functions. Kosher functions are subject to additional fees and may be subject to varying guarantee deadlines. Please consult with your Catering and Conference Manager for more details.

BANQUET SERVICE CHARGE

The resort's current service charge is 25% (19.21% non-taxable, 5.79% taxable). The service charge is subject to change with or without notice.

STATE TAX

Current Nevada sales tax is 8.375% and will be billed to your account on all equipment rentals, food, alcoholic and non-alcoholic beverages, setup service, clean-up service, and labor fees. Sales tax is subject to change with or without notification.

PERFORMANCE

Performance of this agreement is contingent upon the ability of the resort management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state, or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond control of management preventing or interfering with performance.

PAYMENT TERMS

Payment shall be made in advance of the function unless credit has been established.

If credit has been established, a predetermined deposit will be required at the time of signing the contract, along with the additional amount to be paid prior to the event.

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. Please note: Pool functions are subject to additional requirements found in the Pool Function Policy section of this document.

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.

Food and Beverage Products: "The Venetian Resort" does not allow any outside food or beverage to be brought on property at any time. All food and beverage products must be purchased from "The Venetian Resort."

