



Fall & Winter Holiday Catering Guide



About Us

Curator Catering

Curator Catering serves Modern comfort globally inspired cuisine. The cuisine at catered events should be as innovative, creative and inspired as the best restaurant experience in the city. Those serving at catered events should be as friendly, knowledgeable, and professional as the best service ever experienced. We are relentless in our commitment to make sure the "special" nature of events is experienced, and a memory is made.

Curator Catering is focused on what we call "Social Corporate" events at Vegas' most unique venues to create a memorable experience. We work with worldwide brands and businesses helping them create and execute awesome events for their clients and team members. We are here to make the planning process as easy as possible. Whether your visit to Las Vegas is during a conference or convention, we help with all aspects of your experience from arranging venue tours to menu design. Our goal is to make you look great! We can exceed expectations with a great variety of menu options and service styles suited to any event.

Our delicious food and attentive staff will make you shine. With premium ingredients and made-from-scratch cuisine featuring local and seasonal ingredients, prepared fresh on site, your meal will be one to remember. Our highly trained servers will anticipate your guests every need.

We look forward to working with you to bring your vision of an unforgettable event to reality!

Connect with us

www.CuratorCatering.com

Brittney
Chief Foodie/Sales
b@curatorcatering.com
702-553-7849

Anil
Director of Sales
anil@curatorcatering.com
702-373-9924



More Information

Package Inclusions

All packages include disposable plates, utensils and napkins.

China plates and stainless flatware available for \$7/pp for buffet or plated meals, \$4/pp per station for food station packages. Plated dinner packages include the price of china, flatware and cloth napkins.

All packages include serving and cleanup staff. Optional gratuity and additional fees for payment by credit card not included.

Styles of Service

Action Stations

Our most popular style of service! These interactive food displays are a great way to experience different varieties of food while mixing and mingling with other guests. Great for casual events without a set program, such as networking events. 2 Stations feel like a light meal, 3 or 4 Stations make a great dinner replacement.

Our stations all include matched disposable plates and utensils; to keep the service light and casual, we don't recommend using china plates for stations.

Appetizers

A classic choice for a more elegant event. 1 to 2 bite delights that are perfect for socializing or before a larger meal.

Buffet Lunch or Dinner

All of our buffets are staffed by servers to insure quick service and even portions.

Formal Seated

If you are looking for something more traditional, this is the style of service for you. Our formal dining experience gives you the feel of a restaurant meal, allowing your guests to predetermine their menu choices. Additional time should be allocated to food service when choosing this option.

Snack or displayed appetizer buffet

A classic way to please a crowd. Our beautifully designed tablescapes include all the elements for the perfect between meal nosh. This self service option is not recommended for meal time functions.

Dietary Restrictions?

No problem. Should you need gluten free, vegetarian, vegan, or any other dietary need, we can accommodate you and your guests. Please let our sales team know and we will provide recommendations. Additional fees may apply.

At Curator Catering, we take a tailored approach with each and every client we serve. Let us know your vision for your event and we will make it a reality.

Small Bite Appetizers

We suggest a mixture of each category to accommodate all guest preferences.

Carne

BBQ Pulled Pork in Cornbread Cup

Mini Pork Belly Bun

Slow roasted maple pork belly, accented with soy sauce, ginger, pickled cucumbers, carrots, and cilantro, and a BBQ Hoisin sauce, placed in a steamed rice bun

Bacon Wrapped Dates

A sweet California date wrapped in applewood smoked bacon, hand threaded onto a bamboo skewer

Molé Carnitas Mini Tacos

Tender Shredded Pork in a Bite Sized Corn Mini Taco

Grilled Petite Lamb Lollipops with Rosemary Remoulade

Smoked Candied Bacon Jam Tart

Texas Steak Sliders

Coffee-Rubbed & Grilled on Slider Rolls with Bourbon Demi-Glace BBQ

Maple & Peppercorn Pork Belly Skewer

Mini Pepperoni Calzone

Pepperoni, Monterey Jack cheese, peppers, and onions in a traditional Italian calzone pastry

Beef Wellington Puffs

A savory piece of beef tenderloin accented with mushroom duxelle wrapped in a French-style puff pastry

Prosciutto Tortellini Kabob

Tri-color cheese tortellini, marinated roasted tomato, Kalamata olives and Prosciutto ham hand-threaded on a 6" skewer

Whiskey BBQ Sauce Pulled Pork Sliders

Charcuterie Cones

Charcuterie boards are a hot trend, but this is a super-fun spin on it as an individual serving in a cone! Variety of cheeses, Italian meats, nuts, crackers and fruit.

Braised Meatballs with BBQ Sauce

(or choose Sweet & Sour sauce, Marinara, or Whiskey sauce)

Bite-sized sausage, peppers, and onions

Chicken

Pecan Cranberry Turkey Salad Tart

A light turkey salad with the sweetness of dried cranberries and the crunch of pecans served in mini tart shell

Mini Chicken Wellington

A delicate marriage of tender chicken breast and mushroom duxelle wrapped in a French-style Pastry

Thai Chicken Salad on Sesame Rice Cracker

Chicken and Green Chili Empanadas

Chopped kalamata olive, davana tomato, red onion, and roasted chicken in a creamy cucumber tzatziki and minted yogurt sauce in a mini pesto cone

Chicken Marsala Pot Pie

Southern Fried Chicken & Waffle Bites

Fried chicken bites, Belgian waffle squares, home-made Fireball Whiskey maple syrup pipette

Cranberry Glazed Chicken Skewer

Homemade spiced cranberry glaze over tender chicken breast skewer

Seafood

Bite sized Maryland Crab Cake served with a tangy crab sauce

Seared Ahi Tuna Niçoise Spoon

hard cooked egg, olive, haricot verts, fingerling potato, citrus-mint vinaigrette

Smoked Salmon Canape

Lobster Bisque Shooters

Creamy soup shooters

Sugar & Spice Shrimp

A large shrimp dipped in a spice mixture of ginger, cloves, turmeric, allspice and sugar, baked to perfection

Bacon Wrapped Scallops

Shrimp Casino

Wrapped in bacon on a skewer

Crab Rangoon

Ahi Poke Cup

sushi grade tuna, mango, chives, soy, sesame, and a wonton crisp in a shooter cup

Shrimp Cocktail

Jumbo chilled shrimp with traditional cocktail sauce served in mini martini glasses

Small Bite Appetizers

(Continued)

Vegetarian Options

Artichoke, Spinach, Feta Triangles

A flaky triangle phyllo pastry filled with spinach, artichokes, zesty feta cheese and tantalizing spices

Wild Mushroom & Truffle Arancini

Blend of wild mushrooms, accented with black truffle oil, paired with a creamy Parmesan and herb risotto, rolled in panko bread crumbs

Parmesan Artichoke Heart

Quartered artichoke hearts topped with goat cheese, battered and rolled in a Parmesan breading

Roasted Tomato Bruschetta

Thick French bread is hand sliced with tomato chutney

Pretzel Bites

with cheese dip

Cinnamon Sweet Potato Puff

The warm buttery flavors of sweet potato combined with a heavenly blend of brown sugar, cinnamon, nutmeg and crushed pecans, delicately folded in mouth-watering puff pastry and dusted with a decadent praline crumble

Fig & Mascarpone Beggar's Purse

Harmonious sweet and savory pairings of Calimyrna Figs and Mascarpone wrapped in a light buttery phyllo beggar's purse

Balsamic Fig & Goat Cheese Flatbread

A plump handcut Calimyrna Fig, marinated in aged Balsamic Vinegar, paired with a creamy savory rosette of goat cheese, fresh chives, and all placed on a hand cut flatbread

Cheese Stuffed Tomatoes

Bite-sized cherry tomatoes are filled with a savory mixture of farmers cheese and herbs

Herb Cheese Stuffed Mushroom

Hand-rolled in a light breading a large whole mushroom cap is filled with a creamy blend of parsley, dill, chives, garlic and cheese

Antipasto Skewers

Mild, delicious mozzarella cheese threaded on a skewer with chunks of sun-dried tomatoes, roasted red pepper, a wedge of tender artichoke heart and an olive.

Lemony Deviled Eggs

These aren't your grandma's deviled eggs! A bright tangy lemon flavor with every bite

Caesar Salad in Mini Cups

Crispy Parmesan with crunchy romaine, tangy Caesar dressing and mini croutons

Mini Grilled Cheese with Tomato Bisque Shooters

Soup shooters with a hint Parmesan

Elote Cups

All of the flavor of Mexican Street Corn in an easy to eat cup. Crema, Chili, Queso Fresca, Lime

Plant Based

Sesame Falafel on Crispy Pita Chip

A tender bite size middle eastern combination of spices and chickpeas with a bit of hummus placed on a crispy pita chip

Vegetable Crudités Cups

With Balsamic Dip

Spicy Gazpacho Shooters

Thai Salad Boxes

Bean sprouts, Napa cabbage, shredded red cabbage, cucumber, crispy julienned carrots

Pumpkin Soup Shooter

With toasted cinnamon pumpkin seeds

Spiced Garbanzo Bean Puff

Black Bean, Corn and Red Pepper Salsa in Mini Cumin Cups

Pulled BBQ Jack fruit Sliders

Vegan Antipasto Skewers

Artichoke Heart, Tomato, Olive, Red Pepper

Vegetable Spring Rolls

Punjabi Vegetable Samosa

Onions, potatoes, and peas, mixed with a fragrant medley of herbs and spices, wrapped in a chick-pea blended flour triangle pastry



Carving Cart Buffet

Create your own custom Buffet

Includes:

Choice of Salad

Dinner Rolls & Butter

Choose Carving Cart Options:

Chef attended and carved to order

Whole Glazed Ham

Brown Sugar Crusted & served with spicy mustard sauce

Sage Roasted Turkey

served with our house made cranberry sauce & traditional gravy

Whole Side Vermont Maple Glazed Salmon

Juicy tender Salmon

Roasted Chicken

Whole slowly roasted Chicken

Pecan Wood Smoked Beef Brisket

with Pecan Demi

Marinated Grill Tri Tip

Santa Maria Beef cut with Pecan Demi

Roasted Garlic & Herb Pork Loin

Herb encrusted

Tender New Zealand Rack of Lamb

Fresh Herbs and homemade Chimichurri

Rosemary Butter Beef Tenderloin (add \$12 pp)

Served with creamy horseradish and Raspberry chipotle sauce

Prime Rib Carving Station (add \$19 pp)

Rosemary & Garlic Crusted Prime Rib of Beef, horseradish cream, au jus



Carving Cart Buffet

(Continued)

Choose 1 Salad:

Grilled Asparagus, Beets and Feta

Organic baby greens, arugula, Asparagus, roasted red beets, chevre cheese, tangerines, oil-cured olives, roasted pistachios

Caprese Salad

Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

Traditional Caesar Salad

Romaine hearts tossed in Caesar dressing with roasted garlic croutons & Parmesan

Pomegranate Spinach Salad

with Apples and Walnuts

Market Salad

Mixed Greens, Herb Croutons, Pomegranate Seeds, Roasted Apple, Shredded Baby Carrots, Radish with Dressing Display

Baby Arugula Salad with Gorgonzola

Mixed Greens and Arugula, Gorgonzola, Pears, Golden Raisins, Spiced Walnuts and Pecans

Holiday Joy Salad

Mixed greens and baby arugula, pomegranate seed, toasted spiced pepita, chopped pistachio, poached pears

Mixed Green Salad

Tomatoes, Cucumbers and Carrots

Kale & Brussel Salad

Bacon, pecorino cheese, lemon, toasted hazelnut

Vineyard Salad

Spring Mix, Cubed Apples, Craisens, Feta Cheese, Pecan Pralines tossed in a Creamy Raspberry Vinaigrette

Romaine and Red Leaf Salad

Avocado, Cherry Tomatoes, Red Onions, Bacon, Gorgonzola

Choose 1 Vegetable Side:

Green Bean Casserole

Fresh Green Beans, Wild Mushrooms Béchamel Sauce, & Crispy Fried Onions

Sugar and Spice Crusted Baby Carrots

Orange Glazed Butternut Squash (GF)
Slow roasted

Roasted Fresh Vegetables

 (VE)

Seasonal baked golden with fresh herbs

Hazelnut Green Beans

Creamed Corn Casserole

Choose 1 Starch Side:

Fragrant Roasted Baby Potatoes

 (GF) (VE)

Potatoes Au Gratin

 (GF) (V)

Yukon Gold Rosemary Garlic Mashed Potatoes

 (GF) (VE)

Lobster Whipped Yukon Gold Mashed Potatoes

Sweet Potato Gratin with Pecan Glaze

 (GF) (V)
with Brown Sugar Pecan Streusel

Cheese Tortellini With Alfredo Sauce

Butternut Squash Ravioli

Oven roasted butternut squash, whole milk ricotta, Parmesan and Romano cheeses with nutmeg and sage in a Romano cheese sauce

Coastal Mac and Cheese

Clusters of fresh crab and lobster meat, bites sweet of roasted corn, Gruyere, and havarti cheese in a gooey Chardonnay sauce.

Wild Mushroom Risotto

 (V)

Sautéed mushrooms, shaved asiago, truffle oil

Twice Baked Four Cheese Mac and Cheese

(V)

Chef created small plates

Create your own custom Buffet

Includes:

Dinner rolls & Butter

These are mini entrée style plates that let your guests experience multiple flavors. Chef will create mini holiday entrée plates to order.

All items included Seasonal Roasted Vegetables

Las Vegas Distillery Rum Ham

Small plate with spicy Rum glaze with green beans

Whiskey Braised Short Ribs

Small plate with mashed potatoes

Coffee Rubbed Flank Steak

Short plate on roasted potatoes

Cocoa Ancho Beef Brisket

with Pecan Demi on roasted potatoes

Roasted beef with Cranberry Cinnamon Glaze

with spicy cranberry Mexican cinnamon sauce with whipped sweet potatoes

Roasted Pork Loin

Small plate with LV Distillery plum ginger gin chutney

Lamb Ragu Pappardelle

12-hour slow braised shredded lamb shoulder with wine notes ragu served over delicate Pappardelle pasta

Slow Roasted Bourbon Turkey

Small plate with garlic herb mashed potatoes & with Jack Daniel sautéed apples

Chicken Lilliana

Tender boneless Chicken Sautéed with Sundried Tomatoes and caramelized Shallots in a Sherry Cream Sauce

Bourbon Maple Glazed Salmon

Small plate with seasonal corn relish salad

Mediterranean Cod

Fresh Atlantic Cod Braised With Fresh Tomatoes, Kalamata Olives, and Capers in a Light Wine Sauce with Pilaf Rice

Vegetarian Winter Risotto

Small plate with butternut squash, leeks, mushrooms & Parmesan

Full Meal

(Continued)

Choose Salad:

Grilled Asparagus, Beets and Feta

Organic baby greens, arugula, Asparagus, roasted red beets, chevre cheese, tangerines, oil-cured olives, roasted pistachios

Traditional Caesar Salad

Romaine hearts tossed in Caesar dressing with roasted garlic croutons & Parmesan

Market Salad

Mixed Greens, Herb Croûtons, Pomegranate Seeds, Roasted Apple, Shredded Baby Carrots, Radish with Dressing Display

Holiday Joy Salad

Mixed greens and baby arugula, pomegranate seed, toasted spiced pepita, chopped pistachio, poached pears

Mixed Green Salad

Tomatoes, Cucumbers and Carrots

Kale & Brussel Salad

Bacon, pecorino cheese, lemon, toasted hazelnut

Vineyard Salad

Spring Mix, Cubed Apples, Craisens, Feta Cheese, Pecan Pralines tossed in a Creamy Raspberry Vinaigrette

Romaine and Red Leaf Salad

Avocado, Cherry Tomatoes, Red Onions, Bacon, Gorgonzola



Plated Meal
Available upon request

Additional staff, sous chefs, china, silverware, napkins additional

Action Stations

Modern Street Tacos

choose 3 flavors

Our chefs create tacos using fresh corn tortillas

- **Traditional Carnitas Taco**- shredded juicy pork
- **Sonora Beef Tacos**
- **Chicken Tacos**
- **Fish Tacos** - seared tilapia, cabbage, sliced radish, chipotle crema, diced tomato
- **Short Rib Taco**- braised short rib, soy vinaigrette
- **Seasonal Veggie Taco**- such as roasted peppers, tomatoes, grilled seasonal squash, roasted carrots

Enjoy three savory flavors from our gourmet salsa bar accompanied with **chips, cilantro rice, and beans.**

Salad Shaker Bar Station

Crisp lettuce is tossed with your choice of fresh ingredients. Your custom salad is then shaken by our Chef with your choice of dressing and served in a mini shaker creating a signature salad. Guests choose from a variety of lettuces such as romaine, spring mix, spinach, baby field greens.

Seasonal mix ins such as chopped eggs, artichoke hearts, chopped mushroom, diced tomatoes, roasted red pepper, roasted corn, shredded carrot, shaved red onion, berries, garbanzo beans, bacon, grilled chicken, shredded cheddar cheese, Parmesan cheese, feta cheese, and nuts.

Dressing such as Ranch, Raspberry Vinaigrette, Balsamic, Greek, Caesar, and Honey Mustard

Artisan Pasta Station

Variety of pastas, authentic sauces and a wide range of toss-in options from organic vegetables to olives, pine nuts to gourmet cheeses make this chef attended station a hit at any reception.

Baked Potato Bar

With guest's choice of toppings: cheese sauce, caramelized onion, sour cream, sautéed mushroom, peas, artichoke hearts, fresh horseradish, shredded cheddar cheese, salsa, scallion, crumbled bacon, grilled chicken, blue cheese, roasted garlic, salt and freshly cracked black pepper.

Farm to Table Meatballs

Choose 3 Flavors

Chefs will present handmade gourmet meatballs, served on a plate or with a Roll

- **The Cow**- beef meatballs, marinara with ricotta
- **The Turkey**- buffalo turkey meatball
- **The Pig** - Jack Daniels Whiskey BBQ sauce
- **The Chicken**- creamy mushroom sauce
- **The Vegetarian**- Asian sauce

Slider Station Burgers

pick 2 flavors

- **Beef hamburgers** with sliced cheeses and a host of other top your self additions
- **Texas Steak Sliders** - BBQ Brisket with sauce
- **BBQ Pulled Pork** with hand cut slaw
- **Crab cake sliders** - Crab patty with authentic remoulade
- **Braised Short Rib** with horseradish crème
- **Grilled Buffalo Chicken Breast**
- **Caprese Slider** -Roma tomato, basil, fresh mozzarella, and mesclun greens with balsamic dressing (V)
- **Grilled Portabella Sliders**- Portabella mushroom, with arugula, and a balsamic drizzle (VE)

Roasted Vegetable Carving Station

Redefining the typical notion of a carving station by using whole vegetables such carrots, asparagus, zucchini, squash and eggplant lay the base while grilled portabellas and peppers lay delicately in-between.

Paired with some amazing sauces like spicy cilantro yogurt, roasted garlic crème fraiche, lemon aioli and roasted tomato aioli, aged balsamic

These vegetables aren't playing second fiddle on the plate and definitely not an after thought!

Ramen Station

Our ramen station is great for holiday parties. Broth is freshly infused with wild mushrooms, Tonkatsu pork broth or chicken broth. You can choose from a number of ingredients and aromatics to truly make the dish yours such as scallions, cilantro, lime, mint, shiitake mushroom, edamame, bean sprouts, roasted corn, kimchee, soft poached egg, or braised pork shoulder.

Risotto Bar

Creamy imported arborio rice sautéed with the following garnishes, served with assorted breads. Guests select mix ins such as Asparagus, Sweet Peas, Sautéed Onions, Sautéed Wild Mushrooms, Diced Prosciutto di Parma, Parmesan, Sweet Italian Sausage, Pecorino Romano Cheese, Asiago Cheese

International Rice Table

Variety of different rices to choose from such as pink, jade, jasmine, forbidden black, An elegant display of toppings to accompany warm rice timbales. Guests will choose among:

- **Coconut Curry Chicken**
- **Moroccan Vegetable Tagine**- vegetables, raisins, almonds, warm spices, Eggplant, roasted garlic, tomato sauce
- **North African Braised Beef**- mildly spiced carrot stew

Mac 'N Cheese Station

pick 3 flavors

Picture gooey cheesy goodness in a variety of flavor profiles. "New" Fashioned Macaroni and Cheese:

- **Classic**- Just the way you remember it as a kid, but better! Nostalgia at its finest - a tasty blend of American & Cheddar cheeses, doubled baked!
- **Parisian Mac**- Mac-n-Cheese for the "upper crust". Creamy Brie, Gruyere, roasted figs, and roasted shiitake mushrooms; Herbs de Provence in a creamy white wine sauce. It's addictive!
- **Kickin' Mac**- Cheddar & American cheeses with boneless chicken pieces, buffalo wing sauce, and bacon pieces. We'll even top it off with crumbled blue cheese if you'd like!
- **Coastal Mac**- Clusters of fresh crab or lobster meat, bites sweet of roasted corn, Gruyere, and havarti cheese in a gooey Chardonnay sauce. You can almost feel the breeze from the water...

Cheese Fondue Station

Creamy melted Swiss style cheese with Served with an assortment of breads, pickled, potatoes, cured meats and vegetables for dipping.

Seafood "Tower" Station

(additional charge)

A modern presentation of seafood displayed in individual servings such as: Lobster and Shrimp Ceviche, Pan Seared Scallops, Lobster, Shrimp Cocktail, and more seasonally fresh seafood small bites. Elegantly displayed on our custom made acrylic tower.

Barbecue Station

(additional charge)

- **Pork Sliders** with Cole Slaw on side
- **Sliced Beef Brisket OR Tri Tip**
- **Barbecued Chicken**
- Trio of Sauces



Grazing Display Tables

Bountiful Cheese Display

Elegant display featuring a variety imported and domestic soft and hard cheeses. Displayed with sliced meats, baguettes, crackers, nuts, and dried fruits. Garnished with grapes and seasonal berries.

Chilled Brown Sugar Ham, Rosemary Beef Tenderloin and Roasted Turkey Platter

Sliced meats served with cranberry chutney, smoked onion jam, horseradish cream, whole grain mustard, mayonnaise, and mini artisan rolls

Holiday Dips, Sticks, & Chip Display

Caramelized onion dip, White Bean Dip with Herbs, Cheese Spread with Pumpkin Seed Oil, Spinach garlic artichoke dip, Holiday torta cranberry goat cheese. Includes bread sticks, pretzel sticks, & fresh chips.

Holiday Mediterranean Hummus Sample

Roasted Red Pepper hummus, Za'atar-Spiced beet hummus, Butternut Squash hummus, Greek olives, and tzatziki sauce with crisp pita chips, English cucumbers, and flatbread crackers

Marinated Shrimp Display

Chilled Lemon Herb Marinated Jumbo Shrimp peeled tail-on (3-4 pieces per guest) with cocktail sauce

Fire Roasted Winter Garden Platter

The best in seasonal olive oil grilled vegetables such as fancy baby carrot, butternut squash, zucchini, parsnips, beets, purple onion, served with Tuscan white bean dip and Persian aioli dip

Holiday Assorted Miniature Finger Sandwiches

Sliced brown sugar glazed ham with grain mustard and smoked carved turkey with cranberry rosemary aioli

Jack Daniels Apples and Fig Baked Brie en Croute

A whole wheel of double cream Brie topped with roasted Jack Daniels apples and Fig Jam wrapped in puff pastry. Garnished with fresh fruit and served with sliced breads and crackers. Delicious!



Dessert Action Stations

Mini Luxuries Chef's Sweets Station

Chef's choice of mini bite sized desserts such as NY Cheesecakes, "Chocolate Mousse Shots", Lemon Curd Tartlets, Petit Fours, French Macaroons, Chocolate Dipped Strawberries (seasonal)

Modern Camp Fire S'mores

A new take on a classic. Guests will enjoy a variety of assorted Ghirardelli chocolate squares, flavors such as milk, dark, peppermint, white, and mocha. Our assortment of custom flavored marshmallows, with flavors such as classic, strawberry, cafe, and caramel and graham crackers are also included. The "campfire" is presented in an elegant glass chip bed

Flambé Donut Hole Station

Variety of glazed donut holes flambéed in front of guests with Las Vegas Distillery spirits such as Whiskey, Apple Pie Moonshine, Rum and more served with vanilla ice cream

Fresh Made Mini Crepe Station

A unique modern take on a hot chocolate dessert. A chef will shave chocolate from our hand created rotating chocolate cylinder. Mini crepes will be made fresh on our custom created griddle. The combination will create magic for all. (Requires electrical power access)

Cobbler Station

Chef attended cobbler station with flavors such as peach, berry, and apple cobblers. Add an ice cream, fresh fruit, and whipped cream. The taste of the south!

Affogato Station

Selection of gelato, "drowned" in hot Italian Espresso accompanied by candied nuts, chocolate, caramel, cookie selection and biscotti.

Chocolate Fondue Station

Warm Belgian Dark Chocolate, Milk Chocolate And Caramel Fondues Beautifully Presented With Ripe Berries, Apple Wedges, Baked Cookies, Rice Crispy Squares And A Large Array Of Dipping Options

Cheesecake Bar

New York Style Cheesecake. Toppings Include Warm Caramelized Pineapple, Warm Caramel Dulce De Leche, Fresh Raspberries, Blueberries, Saucy Strawberries, Chocolate Chips, Heath Bar Pieces, Oreos, Toasted Almonds, & Coconut Shavings.

Death by Chocolate Station

An array of chocolate delights beautifully presented to fill an entire table including cakes, cheesecakes, bars, assorted cookies and candies.

Vanilla Bread Pudding with Bourbon Sauce

With Warm Sauces, Berries, Chopped Nuts and Whipped Cream.

Old Fashion Homemade Pies

A Selection of Hand Made Crust Pies, beautifully displayed on stands & served with Vanilla Ice Cream and Whipped Cream: Options; Seasonal flavors like Pumpkin, Peach, Apple, Coconut Cream, & others.

Take Away Station

Take Away Boxes & A Beautiful Display Of Tiny Fruit Tartlets, Chocolate Strawberries And Brownies For Guests To Take With Them & Sweeten Their Dreams

Churros

Fresh churros with cinnamon sugar, different sauces for that extra wow!

Mini Bite Desserts

Holiday French Macarons (GF)

With flavors like Gingerbread, Red Velvet, Egg Nog, and Chocolate Peppermint

Mini Churro and Chocolate

Bite size churro with thick rich chocolate

Mini Cannoli

Traditional mini cannoli with peppermint candy crush on ends

Gingerbread Mini Cheesecakes

Perfect for the holidays, these bite-size mini cheesecakes capture the festive charm of the season a gingerbread cracker crust

Mini mousse cup assortment

These delicacies may be small in size but they make mighty and lasting impressions. With such a colorful and gorgeous collection, there is something to please anyone and everyone

Chocolate Covered Strawberries (Can be VE)(GF)

Strawberries dipped in Dark, Milk, or White Chocolate with edible sparkles

Salted pretzel Crust Caramel Brownie

Gourmet salted caramel-filled brownie drizzled with salted caramel and dark chocolate on a unique, chocolate-covered pretzel crust

Holiday Panna Cotta Cup

with Cranberry and Orange compote

S'mores Tarts

Graham cracker crust tart, filled with chocolate ganache and topped with brûlée marshmallow

Creme Brulee (GF)

Server as Tarts or cups

Chocolate hazelnut brownie mousse

Nuetella base light chocolate mousse with chewy brownies pieces

Holiday Petit Fours

Variety of flavors such as Red velvet, double chocolate, Irish creme, coffee liqueur, caramel, cookies 'n' crème, royal chocolate, and royal vanilla

Mini Bite Desserts

(Continued)

Mini Yule Log

Yule log cakes have a long-standing history in holiday pastries. The chocolate-ganache or white chocolate cranberry cake roll is blanketed in icing and decorated with sugared holly leaves and festive cherries.

Bite size Chocolate peppermint bark squares (GF)

Savor the complex symphony of intense dark chocolate layers sprinkled with refreshing, festive peppermint

Holiday mini cupcake assortment

For the nice and naughty: Relish the moment with our red velvet, sea salt caramel, chocolate ganache, gingerbread, chocolate mint cupcakes.

Cake pop assortment

Graceful accents turn the spotlight on this classy collection blooming with a wide variety of flavors and exploding with charm and lively elegance.

Mini Buttermilk Pie

A southern regional specialty, combining a smooth custard mix of whole eggs, and heavy cream, combined with a fragrant blend of vanilla and nutmeg, placed into a miniature butter tart shell.

Spiced Pumpkin Blondie Bar

The fudge-like brown-sugared brownie lays the groundwork for a showcase of white-chocolate chips, creamy pumpkin pie topping and streusel.

Plant Based Desserts

Vegan Panna Cotta

Coconut cream based Vegan dessert presented in individual cups. Topped with rhubarb strawberry compote and fresh berries

Fresh Fruit Vegan Parfait (GF)

Fresh cut chopped fruit in a Almond Milk yogurt parfait

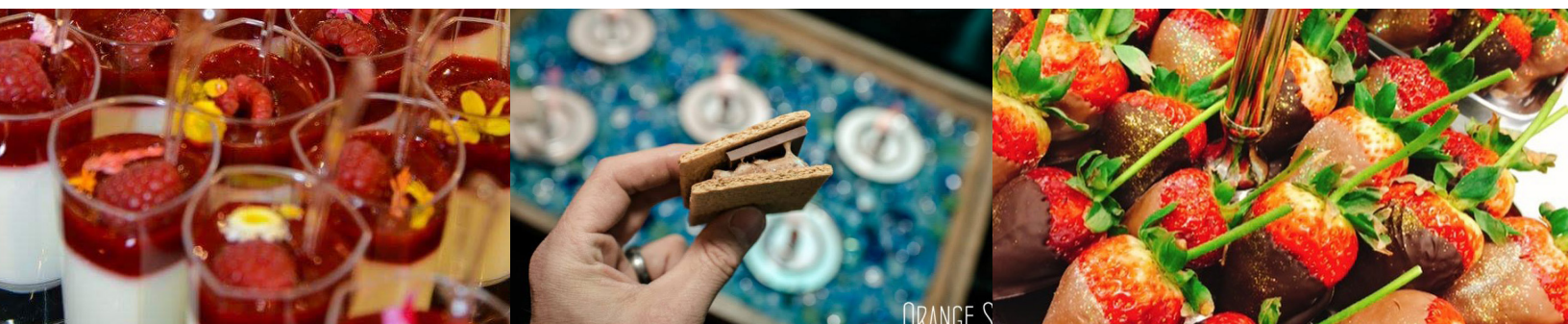
Vegan peanut fudge (GF)

Vegan Salted Almond Cheesecake Bars

Combination of cashew and coconut milk creates and insanely creamy texture with a crunchy crust.

Lemon Berry Tarts

Clouds of meringue top these lemon curd-filled tart shells



Lunch Themed Buffets

Treat your team this holiday season with a festive lunch!

Option 1 Smoky Mountain Holiday

Cornbread & Butter
Marinated Grill Tri Tip (GF)
Apple Smoked Pork Loin (GF)
with Red Cinnamon Apples
Traditional Macaroni & Cheese (V)
Roasted Sweet Potatoes (V)
Plant based entree substitution
Roasted Cauliflower Steak (VE)

Option 2 Heirloom Comfort Lunch

Sliced oven roasted Turkey Breast (GF)
Maple glazed sliced Ham (GF)
Savory cornbread stuffing (V)
Creamy redskin mashed potatoes (GF) (V)
Green Bean Casserole (V)
Fresh Green Beans, Wild Mushrooms, Béchamel Sauce, &
Crispy Fried Onions
Plant based entree substitution
Spaghetti Squash Casserole

Option 3 Roman Holiday

Chicken Lilliana (GF)
Tender boneless Chicken Sautéed with Sundried Tomatoes
and caramelized Shallots in a Sherry Cream Sauce
Winter Risotto (V)
with butternut squash, leeks, mushrooms & Parmesan
Roasted Seasonal Vegetables (VE) (GF)
Bread sticks
Fall Market Salad (V)
With dried figs, feta cheese, crushed honey roasted
almonds, mixed greens with maple sherry vinaigrette
Plant based entree substitution
Vegan Rigatoni Marinara
Light and fresh with seasonal vegetables
Or
Plant based Meatballs

Option 4 Sparkle & Style Lunch

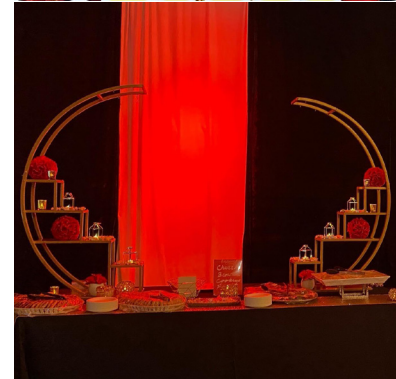
Champagne Chicken (GF)
Artichokes and mushrooms over juicy chicken in a creamy
champagne sauce
Potatoes Au Gratin (GF)
Sugar and Spice Crusted Baby Carrots (V) (GF)
Lobster Salad (GF)
Marinated chilled Langoustine lobster served over greens with
avocado, baby oranges, cucumber, & pomegranate seeds.
Served with champagne vinaigrette on the side
Seasonal Fruit Display
Plant based entree substitution
Grilled Eggplant Stack

Option 5 Winter Elegance

Whiskey Braised Short Ribs (GF)
Butternut Squash Ravioli (V)
Oven roasted butternut squash, whole milk ricotta,
Parmesan and Romano cheeses with nutmeg and sage in a
Romano cheese sauce
Roasted Seasonal Vegetables (VE) (GF)
Holiday Joy Salad (VE)
Mixed greens and baby arugula, pomegranate seed, toasted
spiced pepita, chopped pistachio, poached pears
Dressing Display
Plant based entree substitution
Pesto Pasta with roasted vegetables

Option 6 Holiday Health Gourmet

Maple Glazed Salmon (GF)
Lingonberry Orange Chutney Glazed Chicken (GF)
Rice Pilaf (GF)
Butternut Squash (GF)
Vineyard Salad (V)
Spring Mix, Cubed Apples, Craisens, Feta Cheese, Pecan Pralines
Dressing Display
Plant based entree substitution
Cauliflower "Risotto" with roasted tofu



Breaks & Snacks

Festive Cheese Ball Board

Traditional holiday flavors re-imagined with modern takes on assorted cheese ball spreads such as sharp cheddar, Brie and cranberry, bacon ranch, or chive cream cheese. There's a wallop of flavor in every bite with our cheese tortes, severed with crackers, chips, pretzels, veggies. Along with other assorted cheeses, nuts, dried fruits, and cured meats.

Holiday Hummus & Vegetable Break

Holiday Hummus Display, Tomato Wedges, Cucumbers Coins, Spicy Mediterranean Pickles, Roasted Sumac Carrots, Charred Broccoli, Roasted Pepper and Olive Bruschetta, (VE)

Sweet and Salty Autumn Snack Mix

This Sweet-and-Salty Snack Mix is the ultimate treat. It's got everything you could possibly want: mini pretzels, Cheez-Its, marshmallows, and more. Displayed in waffle cones (V/VE)

Popcorn Station

Sweet and Savory flavors such as buffalo, Parmesan garlic, S'mores, cinnamon toast & Las Vegas Distillery Whiskey

"Winter warm up" Chili Station

House-Made Bean Chili (VE), Steak Chili, Verde Pork Chili
Served with corn tortillas chips, cornbread, saltine crackers, sour cream, shredded cheese, tortilla crisps, fresh cilantro, oyster crackers, pico de gallo

Bacon Bites Table

Bacon popcorn, bacon jam crostini, Candied bacon with brown sugar and maple bacon "sticks", bacon snack mix, & bacon dips with crackers and chips

Holiday Dips, Sticks, & Chip Display

Caramelized onion dip, White Bean Dip with Herbs, Cheese Spread with Pumpkin Seed Oil, Spinach garlic artichoke dip, Holiday torta cranberry goat cheese. Includes bread sticks, pretzel sticks, & fresh chips.

Cobb-ish Salad Platter

Platter is elegantly composed with roasted chicken, feta, shredded yellow cheddar, avocado (seasonal), cucumber, applewood smoked bacon, hard boiled eggs, marinated heirloom grape tomatoes, pickled red onion, romaine, served with side of mixed baby spring greens with sides of Ranch & house made herb vinaigrette

Zen Salad Platter

Roasted chilled salmon, haricot vert, baby tomatoes, baby potatoes, hard boiled eggs, capers, with field greens & lemon Dijon vinaigrette

Boxed Lunches

Choose either Sandwiches, Salads or Power Bowls for your group

Winter Cafe Sandwiches

Served with 1 bag of assorted chips and 1 dessert:
seasonal bar, brownie or seasonal French Macarons. Mayo & mustard packets on the side.

Rosemary Roast Beef Sandwich

Baguette, rosemary aioli horseradish, pickled vegetables

Turkey, Cranberry, and Brie Sandwich

Roasted turkey breast, sweet and tart cranberry jam, fresh spinach, and rich and creamy brie

Honey Baked Ham Sandwich

Smoked glazed Ham, Swiss cheese, lettuce

Chicken Salad Sandwich

Grilled chicken salad with aioli, roasted apples and pecans on a croissant

Cranberry Turkey Wraps

Roasted turkey, stuffing, cranberry aioli

Smoked Salmon Sandwich

with tomato, cucumber, cream cheese, red onion and capers

Shrimp Salad

Scallions, lemon juice, mayo, and a touch of Old Bay

Roasted Beet Sandwiches

Ciabatta Bread with Chevre Chive Ricotta Cheese (V)

Classic Pimiento Cheese Sandwich

Crusty French bread and apple slices (V)

Fall Roasted Vegetable Sandwich

Butternut squash, kale and green goodness hummus (VE)

Choose 3 Sandwich Varieties Equal quantities of each type will be provided unless specified

Add on Sides:

- Italian Pasta Salad
- House Green, Caesar or Greek Salad
- Traditional Potato Salad

Gluten Free Sandwich Options

Add \$3 per GF Lunch Box

GF rolls or wraps available. Each sandwich includes a side house salad and side fresh fruit salad

Boxed Lunches

(Continued)

Fresh Salads

Served with an artisanal roll and
your choice of 1 dessert:
chocolate chunk cookies, brownies, or fresh fruit.

Choose 2 Salad Varieties.

Equal quantities of each
type will be provided unless specified

Beet and Chevre Salad

arugula, roasted beets, pistachios, local goat
cheese, blood-orange vinaigrette (V) (GF)

Marcona Almond and Manchego Salad

Arugula, spring mix, thinly sliced apples,
marcona almond, champagne dressing (V) (GF)

Chopped Greek Salad

Feta Cheese, field greens, olives, cucumbers,
Greek dressing (V) (GF)

Garden Green Salad

Mixed garden salad with grape
tomatoes, organic English cucumber, and
rings of red onion.
Croutons on the side (VE)

Grilled Salmon Salad

Maple Glazed Salmon pieces, gourmet greens,
purple onion ribbons, grape tomatoes,
cucumbers. Lemon Vinaigrette (GF)

Tart Cherry Salad

mixed greens, dried cherries, candied pecans,
balsamic vinaigrette (VE) (GF)

Spinach and Bacon Salad

chopped egg, red onion, honey mustard
vinaigrette

Grilled Bistro Steak Salad

Chilled steak pieces on mixed greens with
winter herb chimichurri

Power Bowls

Choose 2 Bowl Varieties

Equal quantities of each type will be provided
unless specified

Fall Flavors Bowl (Warm)(V/Gf)

Seasonal Root Vegetable Hash over brown rice

Autumn Harvest Bowl (cold) (VE/Gf)

Sweet potatoes, carrots, chickpeas, farro and
almonds

Grain Glow Bowl (cold) (V/Gf)

Brown rice, quinoa, roasted red peppers,
garbanzo beans, corn, hummus,
lemon tahini dressing

Mother Earth (cold) (Ve/Gf)

Ancient grains, sweet potato, portobello
mushroom, avocado, cucumber, broccoli pesto,
charred onion, leafy greens,
green goddess vinaigrette

Super Bowl (cold) (Ve/Gf)

Cous Cous, spinach, baby kale, avocado, mini
tomatoes, roasted red peppers, green onion,
balsamic
vinaigrette

Yakisoba Noodles (Warm) (Ve)

Wok seared vegetables,
roasted cashews, sesame garlic sauce

Add:

Grilled Chicken \$4.50
Roasted Salmon \$9.00
Organic Tofu \$3.50 (Ve)
Roasted Vegetables \$4.50 (Ve)

Continental Breakfast

Option 1

Holiday Flavors Danish Display
Seasonal Fresh Fruit
Bagels

Assorted bagels, plain cream cheese, flavored cream cheese

Option 2

Yogurt Parfait with Fresh Berries
Donut Display
Chocolate and Traditional Croissants
Seasonal Fresh Fruit

Option 3

Yogurt Parfait with Fresh Berries
Mini Quiche
Chocolate and Traditional Croissants
Muffins
Seasonal Fresh Fruit

Option 4

Free Range Hard-boiled Eggs
Cottage Cheese
Cucumber Coins
Greek Yogurt
Raw Almonds
Organic Mixed Berries
Tiny Cheese



Hot Brunch Buffet

Option 1

French Toast Casserole with Pecan Pralines
Real Maple Syrup
Ham and Cheese Mini Quiche
Vegetable Mini Quiche
Applewood Bacon **or** Honey Glazed Ham
Seasonal Fruit

Option 2

Breakfast Tacos or Burritos
Select one: ham, chorizo, bacon
or grilled vegetables
*With peppers, egg and cheese
(choose 2 flavors):*
Salsa
Sour Cream
Breakfast Potatoes
Applewood Bacon
(3 per person)
Danish Assortment
Seasonal Fruit

Option 3

Cold Smoked Salmon Display
with capers, cream cheese & mini bagels
Scrambled Eggs with Cheese and Chives
Applewood Bacon
Breakfast Potatoes
Seasonal Fruit



Breakfast Chef Stations

Package Includes:

Signature Fruit Display

Fresh seasonal cut fruit display

Assorted Breakfast Pastries

Breakfast Potatoes

Served with Ketchup

Applewood Bacon

Sausage

Choose 1-2 Stations

Omelet Station

Fresh Made to Order Omelets with Diced Ham, Sausage, Bacon, Sliced Mushrooms, Spinach, Broccoli, Scallions, Red and Green Peppers,
Diced Tomato, Cheddar Cheese, Mozzarella Cheese.
Egg White only option available on request

Waffle Station

Fresh Fruit Preserves, Chocolate Syrup, Maple Syrup, Whipped Butter, Whipped Cream, Powdered Sugar

Crepe Station

Freshly made crepes with fresh berries, whipped cream, chocolate, banana, spiced apples, and toasted almonds

Eggs Benedict Station

Poached eggs, English muffins, Canadian Bacon, roasted asparagus, sliced heirloom tomatoes and creamy hollandaise

Biscuit Bar Station

butter milk biscuits and cornbread, seasonal jam, pimento cheese, whipped butter and honey

Choose 1 Station

Or

Choose 2 Stations

