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Bar Enhancements

Bars require a minimum revenue per bar per hour. Bartender fee is an additional charge per bartender per 100 guests.
Cocktail servers are an additional charge per server per 100 guests.

The Daily Grind Coffee Bar

La Colombe Coffee:

Perfect Espressos and Cappuccinos

Four Cognac or liqueur selections of your choice

- Absolut Vanilia
- Amaretto
- Baileys Irish Cream
- Frangelico
- Grand Marnier
- Hennessy VS
- Jameson
- Kahlúa
- Kahlúa Blonde Roast
- Licor 43
- Rémy Martin VSOP
- Ron Zacapa
- Romana Sambuca
- Tito's

Wynn Suggested Cocktails

Espresso Martini
Absolut Vanilia, Kahlúa Blonde Roast, Madagascar vanilla, freshly brewed espresso

Irish Coffee
Jameson Whiskey, spiced caramelized sugar, heavy cream

Served on the rocks or hot

Carajillo
Ron Zacapa, Licor 43, Demerara sugar, freshly brewed espresso

Served on the rocks or hot

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Bar Enhancements

Bars require a minimum revenue per bar per hour. Bartender fee is an additional charge per bartender per 100 guests.
Cocktail servers are an additional charge per server per 100 guests.

A Taste of Wynn

Any of your favorite signature cocktails available property-wide

Infinite Playlist (East Side Lounge)
Angel's Envy Bourbon, coco chai syrup, Luxardo Maraschino Cherries, orange chip

Spicy Siena (Delilah)
Casamigos Reposado Tequila infused with red chile, agave, fresh lime

Around the World (Mizumi)
Kai Lychee Vodka, lychee purée, lemongrass ginger syrup, fresh lemon

Can be enhanced with colored Brew Glitter

Minimum of 50 drinks per hour per bar required

Wynn Signature Sangria

Per drink, standalone, or added to consumption bar

White or Red Sangria

Pink Sangria

Select Seltzers

White Claw
Grapefruit, black cherry, mango

High Noon
Grapefruit, peach, pineapple

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Bar Enhancements

Bars require a minimum revenue per bar per hour. Bartender fee is an additional charge per bartender per 100 guests.
Cocktail servers are an additional charge per server per 100 guests.

The Morning-After Build-Your-Own Bloody Mary

SPIRITS:

- Tito's Handmade Vodka
- Plymouth Gin
- Código Blanco Tequila

JUICE SELECTION:

- Housemade Bloody Mary mix
- Clamato

GARNISH SELECTION:

- Crispy bacon strips
- Cocktail shrimp
- Fresh celery sticks
- Fresh carrot sticks
- Cherry tomatoes
- Peppadew peppers
- Blue cheese-stuffed olives
- Pickled cucumber spears
- Pickled red baby onions

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Bar Enhancements

Bars require a minimum revenue per bar per hour. Bartender fee is an additional charge per bartender per 100 guests.
Cocktail servers are an additional charge per server per 100 guests.

Brunch-Inspired Mimosa and Bellini Bar

- Hibiscus flower mimosa
- Passion fruit mimosa
- Strawberry mimosa
- Classic mimosa
- Bellini

Minimum of 50 drinks per hour per bar required

Theme Bars

CHOOSE FROM:

- Martini
- Bourbon
- Scotch
- Tequila
- Gin
- Rum
- Wine
- Champagne
- Or create your own. The options are limitless.

Pricing available on request

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Consumption Bars

Bars require minimum revenue per bar per hour. Bartender fee is an additional charge per bartender per 100 guests. Cocktail servers are an additional charge per server per 100 guests. Cash bars are available with premium spirits only and all beverages are an additional charge per beverage.
Priced per drink and billed on consumption.

Premium Spirit Consumption Bar

Vodka
Absolut, Absolut Mandrin, Absolut Citron

Gin
The Botanist

Rum
Bacardi Silver, Captain Morgan, Malibu

Tequila
Código Blanco

Bourbon
Maker's Mark

Scotch
Johnnie Walker Black

Blend
Crown Royal, Jack Daniel's, Jameson

Single Shot Cocktails

Martinis

Ultra Spirit Consumption Bar

Vodka
Tito's, Grey Goose L'Orange, Grey Goose Le Citron

Gin
Plymouth

Rum
Bacardi Silver, Captain Morgan, Malibu

Tequila
Código Blanco, Código Reposado

Bourbon
Woodford Reserve

Scotch
Glenlivet 12 Years

Blend
Crown Royal, Gentleman Jack, Jameson

Single Shot Cocktails

Martinis

Bar Inclusions

Soft Drinks
Coca-Cola, Diet Coke, Sprite

Wynn Aluminum Bottled Water

Sanpellegrino

Power Drinks
Red Bull, Red Bull Sugarfree

Domestic and Imported Beer
Michelob Ultra, Bud Light, Corona, Stella Artois

Craft Beer
Lagunitas IPA, Firestone Walker 805 Blonde Ale
Optional beer selections available on request

Cognacs and Cordials
Hennessy VS, Amaretto, Baileys Irish Cream, Kahlúa

Sommelier Selection of Wine
Red, white, and sparkling
(Priced per bottle)

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Package Bars

Bars require a minimum revenue per bar per hour. Bartender fee is an additional charge per bartender per 100 guests.
Cocktail servers are an additional charge per server per 100 guests.

Premium Spirit Package Bar

Vodka

Absolut, Absolut Mandrin, Absolut Citron

Gin

The Botanist

Rum

Bacardi, Captain Morgan, Malibu

Tequila

Código Blanco

Bourbon

Maker's Mark

Scotch

Johnnie Walker Black

Blend

Crown Royal, Jack Daniel's, Jameson

Soft Drinks and Water

Coca-Cola, Diet Coke, Sprite,
Wynn Bottled Water, Sanpellegrino

Power Drinks

Red Bull, Red Bull Sugarfree

Domestic and Imported Beer

Michelob Ultra, Bud Light, Corona, Stella Artois

Craft Beer

Lagunitas IPA, Firestone Walker 805 Blonde Ale

Sommelier Selection of Wine

Red, white, and sparkling

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Package Bars

Bars require minimum revenue of per bar per hour. Bartender fee is an additional charge per bartender per 100 guests.
Cocktail servers are an additional charge per server per 100 guests.

Ultra Spirit Package Bar

Priced per drink and billed on consumption

Vodka

Tito's, Grey Goose L'Orange, Grey Goose Le Citron

Gin

Plymouth

Rum

Bacardi, Captain Morgan, Malibu

Tequila

Código Blanco, Código Reposado

Bourbon

Woodford Reserve

Scotch

Glenlivet 12 Years

Blend

Crown Royal, Gentleman Jack, Jameson

Soft Drinks and Water

Coca-Cola, Diet Coke, Sprite, Wynn bottled water, Sanpellegrino

Power Drinks

Red Bull, Red Bull Sugarfree

Domestic and Imported Beer

Michelob Ultra, Bud Light, Corona, Stella Artois

Craft Beer

Lagunitas IPA, Firestone Walker 805 Blonde Ale

Sommelier Selection of Wine

Red, white, and sparkling

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Package Bars

Bars require minimum revenue of per bar per hour. Bartender fee is an additional charge per bartender per 100 guests.
Cocktail servers are an additional charge per server per 100 guests.

Bloody Mary Bar

Spirits:

Tito's Handmade Vodka,
Plymouth Gin, Código Blanco Tequila

Juice selection:

Housemade Bloody Mary mix, Clamato

Garnish selection:

Crispy bacon strips, cocktail shrimp, fresh celery sticks, fresh carrot sticks, cherry tomatoes, Peppadew peppers, blue cheese-stuffed olives, pickled cucumber spears, pickled red baby onions

Morning Mimosa Bar

Hibiscus flower mimosa, passion fruit mimosa, strawberry mimosa, classic mimosa, Bellini

Package Bar Upgrades

Priced per person and in addition to package bar pricing

Champagne Available on Package Bar

Sommelier Selection of Wine Served Tableside with Dinner

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Wine

Priced per bottle and billed on consumption

Champagne and Sparkling Wine

Moscato d'Asti, La Spinetta
Italy

Prosecco, Syltbar, San Simone
Friuli, Italy

Sparkling Rosé, Albert Bichot
Burgundy, France

Champagne, Brut, Piper-Heidsieck, Cuvée 1785
France

Champagne, Perrier Jouët, Grand Brut
France

Champagne, Brut, Veuve Clicquot, Yellow Label
France

Champagne, Brut, Moët & Chandon, Impérial
France

Sauvignon Blanc

Framingham
Marlborough, New Zealand

Emmolo
North Coast, California

Duckhorn
Napa Valley, California

Sancerre, Domaine Roblin, Enclos de Maimbray
Loire, France

Sinegal Estate
Napa Valley, California

Cloudy Bay
Marlborough, New Zealand

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Wine

Priced per bottle and billed on consumption

Chardonnay

Trefethen
Napa Valley, California

Ferrari-Carano
Sonoma County, California

Jordan
Russian River Valley, California

Stag's Leap Wine Cellars, Karia
Napa Valley, California

Frank Family
Carneros, California

Cakebread
Napa Valley, California

Far Niente
Napa Valley, California

Riesling

Dr. Loosen, Blue Slate, Kabinett
Mosel, Germany

Pinot Grigio

Terlato
Friuli Colli Orientali, Italy

Santa Margherita
Alto Adige, Italy

Rosé

Caves d'Esclans, Whispering Angel
Côtes de Provence, France

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Wine

Priced per bottle and billed on consumption

Pinot Noir

MacRostie
Sonoma Coast, California

Alexana, Mosaic
Dundee Hills, Oregon

Ken Wright Cellars
Eola-Amity Hills, Oregon

Auteur
Russian River Valley, California

Flowers
Sonoma Coast, California

Merlot

Chateau Ste. Michelle, Canoe Ridge
Columbia Valley, Washington

Swanson
Napa Valley, California

Northstar, Polaris
Horse Heaven Hills, Washington

Duckhorn
Napa Valley, California

Cabernet Sauvignon and Blends

Intercept
Paso Robles, California

Justin
Paso Robles, California

Dolum Estates
Napa Valley, California

Turnbull
Napa Valley, California

Clos du Val
Napa Valley, California

Frank Family
Napa Valley, California

Jordan
Alexander Valley, California

Malbec

Corazon del Sol, Los Chacayes
Mendoza, Argentina

Viña Cobos, Bramare
Luján de Cuyo, Argentina

Around the World

Chianti Classico, Volpaia
Tuscany, Italy

Super Tuscan, Tenuta Luce, Lucente
Tuscany, Italy

Shiraz, Two Hands, Angel's Share
McLaren Vale, Australia

Marques de Murrieta, Reserva
Rioja, Spain

Barolo, G.D. Vajra, Albe
Piedmont, Italy

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Buffets

Offered to a minimum of 20 guests; designed to last up to one and a half hours maximum; limited to items consumed within the meeting room during breakfast service.

All-American Breakfast

Freshly Squeezed Orange and Grapefruit Juices

Season's Best Fruits
Grape clusters, whole berries

Artisan Breakfast Pastries
Butter and preserves

Toast Stations
To include white, wheat, rye sliced breads

Real Farm-Fresh Eggs Scrambled
Sour cream and chives

Today's Breakfast Potatoes

CHOICE OF MEATS IN ADVANCE:

- Thick-sliced applewood-smoked bacon
- Willie Bird turkey bacon
- Chicken apple sausage
- Pork breakfast sausage
- Beyond breakfast sausage
  (additional charge per person)

CHOICE OF SIDES IN ADVANCE:

- French toast, vanilla Grand Marnier maple syrup
- Belgian waffles, whipped butter, maple syrup
- Vanilla pancakes, whipped butter, maple syrup
- Warm buttermilk biscuits, country-style sausage gravy
- Gluten-free lemon blueberry protein pancakes, fresh blueberries, mixed berry compote
- Raspberry and white chocolate casserole vanilla custard, raspberries, streusel
- Farm-to-table, steel-cut, gluten-free oatmeal

La Colombe Coffees and Forté Teas Offered Tableside

Day-of-the-Week Breakfasts

Mondays and Thursdays

Thick-sliced applewood-smoked bacon, chicken apple sausage, Belgian waffles

Tuesdays and Fridays

Willie Bird turkey bacon, pork breakfast sausage, raspberry and white chocolate casserole

Wednesdays and Saturdays

Thick-sliced applewood-smoked bacon, Beyond sausage patties, vanilla pancakes

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Buffets

Offered to a minimum of 20 guests; designed to last up to one and a half hours maximum; limited to items consumed within the meeting room during breakfast service.

Coastal Mexican Breakfast

Freshly Squeezed Orange Juice and Watermelon Agua Fresca

Exotic Fruit Salads, Mango, Chamoy

Pan Dulces:
Guava and cheese Danish, palmeritas, cuernitos, churro kouign amann

Chilaquiles
Chile verde, Cotija cheese, cilantro

Poblano Onion Hash

BUILD YOUR OWN BREAKFAST TACO:

- Warm, locally made six-inch flour tortillas
- Real farm-fresh scrambled eggs, chives
- Refried beans
- Guacamole, roasted tomatillo salsa, queso fresco, sour cream
- Chorizo
- Soy-Rizo
  (Additional charge per person)

La Colombe Coffees and Forté Teas Offered Tableside

Breakfast Boards and Displays

Minimum of 20 guests

Smoked Salmon and Bagel Bar

Thinly sliced smoked Scottish salmon displayed with sliced cucumbers, capers, shaved red onion, whipped dill cream cheese

Served with pumpernickel and plain bagels

Breakfast Charcuterie and Cheese Board

Thinly sliced prosciutto and Tuscan salami, sliced Gruyère, Brie, and asiago cheese, dried whole apricots, figs, honeycomb

Served with Parmesan lavosh and sliced baguette

Avo-Toast

Build Your Own with Assorted Toppings:
Crushed avocado seasoned with lemon and sea salt, sliced heirloom tomatoes, hard-boiled eggs, everything spice, crumbled feta

Served with sliced farmer's loaf and gluten-free toast.

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Continental Breakfasts

Offered to a minimum of 10 guests; designed to last up to one and a half hours maximum;
limited to items consumed within the meeting room during service; does not include table service or seating for the entire group.

Wynn Signature Continental

Freshly Squeezed Orange and Grapefruit Juices

Season's Best Fruits
Grape clusters, whole berries

Individual Yogurts

Artisan Breakfast Pastries
Butter and preserves

Bagels
Plain, sesame, and everything with plain and vegetable cream cheeses

Toast Stations
To include white, wheat, rye sliced breads

La Colombe Coffees and Forté Teas

European Continental

Freshly squeezed Orange and Grapefruit Juices

Mélange of Diced Fruits
Fresh berries

Selection of European Pastries

Individual Muesli
Greek yogurt, rolled oats, lemon, blueberry, granola

Toast Stations
To include white, wheat, rye sliced breads
with butter and preserves

La Colombe Coffees and Forté Teas

Fresh Start Continental

Freshly squeezed Orange and Grapefruit Juices

Green Juice
Cucumber, spinach, apple

Seasonal Diced Melons
Mango, berries, kiwi

Assorted Seasonal Muffin Tops

Build Your Own Yogurt Parfait
Local honey, wheat-free granola

La Colombe Coffees and Forté Teas

Breakfast Sammies

Priced per item and added to any continental or breakfast buffet; minimum order of 10 per selection.

Breakfast Empanada
Chorizo, egg, and cheese breakfast empanada with diced russet potatoes

Served with roasted tomato salsa on the side

Croissant Breakfast Sandwich
Croissant breakfast sandwich with applewood-smoked bacon, rosemary ham, fried egg, and herbed mayonnaise

Southwest Breakfast Burrito
Griddled southwest breakfast burrito with scrambled eggs, applewood-smoked bacon, Monterey Jack cheese, and Yukon potato on locally made flour tortilla

Served with roasted tomato salsa on the side

(Additional charge for Gluten-Free Tortilla)

English Muffin Sandwich
Fried egg, housemade country sausage, American cheese, country gravy, Tabasco aïoli

Biscuit Sandwich
Chicken patty, American cheese, hot honey, fried egg, pickles

Vegetarian Sandwich
Just Egg and plant-based chorizo on Hawaiian bun with chipotle aïoli and sautéed sweet peppers

Quiche
Organic egg quiche with applewood-smoked bacon batons, savory leeks, and Gruyère cheese

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À la Carte

Whole Fruits
Whole fresh apples, oranges, bananas

Sliced Fruits
Season's best fruits, grape clusters, whole berries
(minimum order of 12)

Yogurt
Individual Chobani yogurts

Dairy-Free Yogurt
Individual dairy-free yogurt

Yogurt Parfait
Individual yogurt parfait with honey, housemade granola, and berries

Assorted Baked Goods
Artisan breakfast pastries, croissants, muffins

Assorted Bagels
Plain, sesame, everything bagels served with traditional cream cheeses

Gluten-Free Muffins
Gluten-free seasonal muffins

Breakfast Breads
Sliced breakfast breads: cinnamon coffee crumble, lemon blueberry, carrot morning glory

Oatmeal
Farm-to-table, steel-cut, gluten-free oatmeal with brown sugar, golden raisins, dried cherries, chopped pecans

Banana Split Overnight Oats
Banana, cinnamon, walnut, strawberry

Mango Lassi Chia Pudding
Mango chips, raspberry

Bacon Frittata
Mini smoked bacon and Jack cheese frittata

Ham and Cheddar Frittata
Mini smoked ham and cheddar frittata

Bacon and Gruyere Frittata
Mini bacon and Gruyère frittata

Spinach Frittata
Mini spinach and wild mushroom egg white frittata

Just Egg Frittata
Individual plant-based Just Egg frittata primavera

Hard-Boiled Eggs
Hickman Ranch hard-boiled eggs

Small Group Continental Enhancements

Available for groups of 10-20 guests

Scrambled Eggs
Scrambled eggs, chive, crème fraîche

Bacon
Crisp applewood-smoked bacon

Beef Bacon
Wagyu beef bacon

Potatoes
Roasted fingering potatoes, Tuscan herbs

Cheesy Hashbrown
Cheesy hash brown, crème fraîche, Jack cheese

Chicken Congee
Fried garlic, scallion, ginger

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Stations

Offered to a minimum of 50 guests; designed to last up to one and a half hours maximum; prepared based on the full guest guarantee only; and intended to be an enhancement to your continental or considered brunch when two or more stations are added.
Chef and attendant fee is an additional charge per chef or attendant per 75 guests.

Omelet Station

Made how you like it with Hickman Ranch eggs, egg whites, or Just Egg vegan eggs

Meats:
French ham, applewood-smoked bacon, smoked turkey

Vegetables:
Spinach, roasted pepper, caramelized Vidalia onions, confit tomato, avocado, roasted button mushrooms, broccoli, artichokes, sliced jalapeños

Cheese:
Crumbled goat cheese, Sonoma Jack cheese, aged Vermont cheddar, Gruyère cheese

Two chefs required

Omelet Station with Seafood

Includes all omelet station items plus seafood

Seafood:
Jumbo lump crab, smoked salmon, marinated rock shrimp, Maine lobster

Imperial ossetra caviar

Two chefs required

Croffles Station

Flaky croissants cooked to order in waffle irons

Strawberry Shortcake
Crème anglaise, macerated strawberries, vanilla crumble

Dubai Chocolate
Candied pistachio, chocolate sauce, kataifi, pistachio crème

Ham and Cheese
Black Forest ham, Gruyere Mornay

Served with Chantilly cream, warm maple syrup, and whipped butter

Two chefs required

Southern Charm Station

Baked Bone-In Ham
Brown sugar, honey glaze, carved by a chef

Anson Mills Creamy White Cheddar Grits

Maple-Roasted Sweet Fingerling Potatoes

Buttermilk Biscuits

Red Eye Gravy

Creamy Horseradish Mustard Sauce

Slow-Cooked Apple Butter

One chef required

Bourgeoisie Benedict

Made to order by a chef

CHOOSE TWO IN ADVANCE:

- **Traditional:** smoked pork loin, poached eggs, artisan English muffin, chive Hollandaise
- **Smoked Salmon:** buttered asparagus, poached egg, truffle fonduta, crispy potato
- **Steak and Egg:** skirt steak, caramelized onion, poached egg, Béarnaise, crispy country bread
- **Butter-Poached Maine Lobster:** wilted spinach, tarragon Hollandaise, croissant
- **Avocado and Tomato:** poached egg, crispy garlic oil, everything bagel, kaiware

Two chefs required

Breakfast Burrito Station

Made to order by a chef

CHOOSE TWO OR THREE IN ADVANCE:

Classic: scrambled eggs, applewood-smoked bacon, tater tots, cheddar cheese, pico de gallo

Southwest: scrambled eggs, roasted corn, bell pepper, chorizo, Monterey Jack, chipotle aïoli

Californian: scrambled eggs, carne asada, tater tots, pickled red onion, Oaxaca cheese, avocado crema

Vegan: scrambled mung bean egg, sweet potato, black beans, plant-based sausage, salsa verde (Vegan, GF)

Sides:
Guacatillo
Salsa Arbol

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Plated Breakfasts

Offered to a minimum of 20 guests; designed to last up to one and a half hours maximum;
includes La Colombe coffees and Forté teas offered tableside;
and limited to items consumed within the meeting room during breakfast service.

The Executive

Assorted Juices
CHOOSE TWO IN ADVANCE:

- Freshly squeezed orange juice
- Grapefruit juice
- Cranberry juice
- Green juice with spinach, apple, kale, agave
- Individual martinis of season's best melon and berries

Artisan Breakfast Pastries with Butter and Preserves
CHOOSE ONE IN ADVANCE:

- Croissant
- Pain au raisin
- Cherry Danish
- Banana nut muffin

Choice of Farm-Fresh Eggs
CHOOSE ONE IN ADVANCE:

- Hickman Ranch scramble with chive and crème fraîche
- Pan-fried eggs over medium
- Classic French omelet with Parisian ham and farmer's cheese

Choice of Breakfast Meat
CHOOSE ONE IN ADVANCE:

- Grilled and sliced smoked pork loin
- House-cured, thick-sliced, pepper-crusted applewood-smoked bacon
- Chicken apple sausage links
- American wagyu striploin

Served with Tableau potatoes and confit Campari tomato

La Colombe Coffees and Forté Teas Offered Tableside

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Breaks

Offered to a minimum of 25 guests; designed to last up to 30 minutes maximum;
and limited to the items consumed during your break. Break extensions will be charged at an additional charge per person per half hour.

Re-Energize Break

Whole Bananas and Seasonal Apples

Housemade Gluten-Free Protein Bars
Coconut Almond

Hard-Boiled Eggs
Everything spice on the side

Petite Crudité
Green goddess dip

Health Nut Mix

Individual Coconut Water

Savory Bistro Bites Break

Mini Ham and Gruyère Cheese-Stuffed Croissants

Focaccia, Farmer's Tomato, Rosemary, Parmesan

Spinach and Feta Croissant

Individual Antipasto Cones
Imported meats and cheeses

Assorted Mixed Olives Herbes with de Provence and Preserved Lemon

Las Vegas Break

Mini Gourmet Donuts

Espresso Martini Cake Pops

Golden Knights Peanut Butter Pretzel Bar

Dirty Vegas Popcorn

"Poker Chips" Housemade Truffle Potato Chips
Parmesan

Cha Break

Fruit Salad
Mango, kiwi, dragon fruit

Assorted Gluten-Free Mochi Donuts

Oishii Nori Popcorn

Matcha Layer Cake
Matcha sponge, black sesame cream

Iced Green Tea
Lemongrass, mint, ginger

Spam Musubi Croissant

Sin City Sweets Break

Gummy bears, Ring Pops, Pixy Stix, rock candy, assorted jelly beans, Smarties, Jolly Ranchers, lemon drops, licorice, lollipops, Tootsie Rolls, assorted Hershey's mini bars, Atomic Fireballs

ENHANCEMENTS:
Additional charge per person

- "Hostess" cupcakes
- Chocolate-dipped strawberries
- Rice Krispies treats:
  Birthday cake and cookies & cream

Candy selection based on availability

Donut Alley Break

Assorted Donuts
Displayed on a donut wall and on platter

Chef's selection of donuts

La Colombe Coffees and Forté Teas

Donut wall available for a minimum of 200 guests

Cold Brew Break

Housemade Cold Brew Coffee

Housemade Tahitian Cream
Vanilla-sweetened cream

Housemade Seasonal Biscotti

Vanilla Madeleines

Seasonal Mixed Berry Bar

Movie Theatre Break

Bowls of Buffalo Ranch Popcorn,
Chocolate-Covered Caramel Popcorn,
Movie Theater Butter Popcorn

Tri-color Chip, Nacho Cheese Sauce,
Pickled Jalapeños

Movie Theater Candy

Snickers, Kit Kats, Twix, Twizzlers, Skittles
One Attendant Required

Chef Johann's Award-Winning Pretzel Break

Display of giant Bavarian pretzels

Warm Pretzel Sticks
Regular and spicy mustard,
CraftHaus Blonde Ale cheese dip

Seasonal Vegetable Crudité
Ranch dip

Pretzel wall available for a minimum of 200 guests

The Wellness Stop Break

Drinks

Lavender lemonade

Hibiscus, dragon fruit, limeade

Protein Bites

Peanut butter chocolate chip

Cinnamon date coconut

Berry bliss

Chickpea hummus with pita chips

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Beverage Additions

Priced per item unless otherwise noted.

Cold Beverages

Canned Beverages
Coca-Cola, Diet Coke, Coke Zero, and Sprite

Coconut Water

Bottled Iced Tea
Georgia Peach, Unsweetened Black Tea, Sweet Green Tea

Red Bull
Assorted energy drink flavors

Sanpellegrino Sparkling Water

Wynn Aluminum Bottled Water

Spindrift Sparkling Water
Assorted sparkling water flavors

Fiji Bottled Water

Specialty Cold Beverages

Iced Tea
Wynn freshly brewed iced tea

Cold Brew
Housemade cold brew coffee with housemade Tahitian vanilla-sweetened cream and half-and-half

Lemonade
Real squeezed lemonade

Priced per gallon and require starting quantities, additional gallons billed on consumption, based on availability

Spa Water

Blackberry, Ginger, Mint

Cucumber, Melon, Fennel

Watermelon Basil

Peach Raspberry Sparkling

Strawberry Kiwi

Priced per gallon and require starting quantities, additional gallons billed on consumption, based on availability

Juices and Super Juices

Assorted Juices
Tomato, apple, cranberry juices

Green Juice
Freshly pressed green juice with cucumber, spinach, apple

Orange and Grapefruit Juices
Real squeezed orange and grapefruit juices

Priced per gallon and require starting quantities, additional gallons billed on consumption, based on availability

À la Carte Smoothies

Remedy Organics bottled smoothies:
Vegan, gluten-free, and organic-based smoothies.
Minimum order of 12 per selection

Matcha Antioxidants
Japanese matcha, creamy vanilla, almond milk

Vanilla Essentials
Creamy vanilla, MCT oil, prebiotics

Berry Immunity
Strawberry, dragon fruit, echinacea, coconut

Cocoa Essentials
Rich Peruvian cacao ashwagandha

Afternoon High Tea

Afternoon High Tea Service

Selection of petite sweets and sandwiches to pair with Wynn's tea and coffee service

- Petite vanilla and bacon cheddar scones, Bonne Maman jam, Devonshire cream
- Smoked salmon, cream cheese
- Cucumber, cream cheese, dill
- Egg salad
- Plant-based "egg" salad, chickpea, dill
- Vadouvan chicken, walnut, celery, apple
- Opera cake, espresso mousse, cocoa Genoise
- Seasonal cream puff
- Exotic fruit tart, French macaron

Includes selection of La Colombe coffee, La Colombe decaffeinated coffee, and Forté hot teas

Offered to a minimum of 20 guests; designed to last up to one and a half hours maximum

Hot Beverages

Priced per gallon unless otherwise noted

Coffee and Tea
La Colombe coffees and Forté teas

Added to any per-person break at an additional charge

Espresso Drinks
Piping hot espresso and cappuccino drinks made to order by a barista

Espresso machine rental required

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Afternoon À la Carte Snacks

Priced per person per selection; added to any per person break.

Deluxe Fancy Nuts
Served per pound

Health Nut Mix
Raw almonds, pecans, walnuts, dried blueberries, dried cranberries, dark chocolate, coconut

Afternoon Savory

Pretzel Sticks
Warm soft pretzel sticks, regular, spicy mustard

Chips
Individually bagged kettle chips, Popchips, and veggie chips

Chips and Dips

Potato chips

Sour cream and onion dip

Parmesan artichoke dip

Tricolor tortilla chips, pico de gallo, guacamole

Pretzels and Popcorn
Served in bowls

Fruits and Roots

Protein Bars
Assorted Kind, Lara, Clif bars
Non-GMO, gluten-free

Almonds
Individually bagged whole raw almonds
Kosher, vegan, non-GMO, gluten-free

Trail Mix
Individually bagged trail mix
Non-GMO, gluten-free

Dried Fruit
Individually bagged premium mixed dried fruit

Seasonal Whole Fruit Basket
Whole fresh apples, bananas, seasonal fruit

Sliced Fruit
Season's best sliced fruits and berries
Minimum order of 12

Crudité
Individual crudité in flower pots, seasonal vegetables, endive, green goddess dip
Minimum order of 12

Petite Gourmet Sandwiches

Grilled Vegetable
Grilled vegetable roulade, basil-almond cream cheese

Gougère
Jambon de Paris, Comté cheese, truffle aïoli

Turkey Pastrami
Dill pickle, turkey pastrami, butter lettuce, Gruyère, Thousand Island dressing, pretzel roll

Bánh Mì
Pork belly bánh mì, baguette, Kewpie mayo, pickled vegetables, Vietnamese herbs

Smoked Salmon
Smoked salmon, dill cream cheese, cucumber, red onion, pumpernickel roll

Prosciutto
Roasted tomato pesto, Marcona almond, Parmigiano-Reggiano, arugula, rosemary focaccia

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Frozen Treats and Afternoon Sweets

Priced per person per selection; added to any per person break.

Cookies
Assorted Wynn cookies baked fresh daily: chocolate chip, peanut butter, oatmeal raisin, sugar cookies

Brownies

CHOICE OF:

- Fudge brownies
- Vanilla butterscotch blondies

Rice Krispies Treats
Birthday cake and cookies & cream

Strawberries
Dark chocolate-dipped long stem strawberries

French Macarons
Assorted

Candy Bars
Assorted candy bars: Butterfinger, Hershey's bar, Kit Kat, M&M's, Milky Way, PayDay, Reese's, Snickers, Twix

Biscotti
Individually bagged lemon almond biscotti and double chocolate biscotti

Ben & Jerry's Ice Cream
Assorted ice cream cups

Häagen-Dazs Ice Cream
Ice cream bars

Vegan Ice Cream
Assorted

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Lunch Buffets

Offered to a minimum of 20 guests; designed to last up to one and a half hours maximum; concludes with La Colombe coffees and Forté teas; limited to the items consumed within the meeting room during lunch service.

Nostimo Greek

Roasted Yukon Gold Potato Salad
Red onion, scallions, soft herbs, crispy capers, lemon-oregano vinaigrette

Greek-Style Tomato Salad
Cucumber, feta, pita chips, capers, oregano, Kalamata olives, pepperoncini, red onion, red wine vinaigrette

Mixed Green Salad
Roasted red peppers, chickpeas, artichoke, shaved radish, lemon-oregano vinaigrette

Seared Barramundi
Avgolemono sauce

Lemon-Oregano Chicken Breast
Garlic toum

Chickpea Falafel

Toppings to Include:
Tomato, red onion, roasted red pepper hummus, chickpea hummus, garlic tahini, spicy harissa, feta, grilled pita, tzatziki

SIDES:

Brown butter lemon orzo rice

Shawarma charred cauliflower

Spanakopita, spinach, feta, and dill

DESSERTS:

Assorted baklava

Orange olive oil cake, mascarpone cream

Greek yogurt chocolate panna cotta, kataifi, pomegranate seed

Nostimo Greek

LUNCH ENHANCEMENTS:
Priced per person per selection; added to your lunch buffet

Vegan mushroom béchamel pasticcio

Beef tenderloin souvlaki

Chicken souvlaki

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Lunch Buffets

Offered to a minimum of 20 guests; designed to last up to one and a half hours maximum; concludes with La Colombe coffees and Forté teas; limited to the items consumed within the meeting room during lunch service.

Taqueria de Navarro

Tricolor Chips
Handmade pico de gallo, guacamole

Mexican Street Corn Salad
Jalapeños, black beans, hominy, Cotija cheese, avocado dressing

Sweet Gem
Red romaine, cherry tomato, jicama, Persian cucumber, spiced pepitas, blue corn strips, smoked passion fruit vinaigrette

Carne Asada
Caramelized onions

Yellow Mole Chicken

Pork Chile Rojo
Guajillo chile, tomatillo

SIDES:

Cilantro lime rice

Roasted calabacitas, elote, epazote, Veracruz sauce

Sweet peppers and onions

Black beans, queso fresco, epazote

Warm flour tortillas to roll your own tacos
Corn tortillas

Charred tomato salsa, sour cream,
pickled onions, pickled carrots, pickled jalapeños

DESSERTS:

Street churros, cinnamon sugar

Cortadillo “Dot Cake”

Caramel flan shot, whipped cream, strawberry

Taqueria de Navarro

LUNCH ENHANCEMENTS:
Priced per person per selection; added to your lunch buffet

Pozole rojo soup, hot sauce, cilantro,
oregano, sliced jalapeños

Zarandeado Chilean sea bass,
cilantro, güero chile

Green chile rellenos,
poblano pepper, queso Oaxaca, tomato

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Lunch Buffets

Offered to a minimum of 20 guests; designed to last up to one and a half hours maximum; concludes with La Colombe coffees and Forté teas; limited to the items consumed within the meeting room during lunch service.

Cucina d'Oro

Pasta Salad
Campanelle, cucumbers, asparagus, snap peas, arugula, pesto vinaigrette

Panzanella Salad
Vine-ripe tomatoes, cucumbers, focaccia croutons, ciliegine mozzarella, red wine vinaigrette

Antipasto Salad
Marinated artichokes, olives, roasted tomatoes, Jimmy Nardello peppers, salami Toscano, smoked provolone, prosecco vinaigrette

Roasted Chicken Breast
Lemon and oregano brown butter jus

Branzino Puttanesca
Olives, capers, oregano

Sausage Meatballs
Burrata, San Marzano pomodoro, basil

SIDES:

Charred Brussels sprouts, pecorino, aged balsamic glaze

Primavera pasta, farfalle, bell peppers, cherry tomato, golden zucchini, fennel

Creamy polenta, mascarpone, roasted wild mushrooms

DESSERTS:

Butterscotch budino

Italian rainbow cookies

Limoncello baba

Thayanan Thai

Papaya Salad
Green beans, tomato, Thai lime-chili vinaigrette

Crispy Rice Salad
Napa cabbage, green mango, snap peas, Thai basil, tamarind-lime vinaigrette

Pork Larb
Lime, chili, mint, cabbage, onion
Served with baby iceberg ***lettuce cups***

Grilled Flank Steak
Spicy Thai chili sauce

Panang Chicken Curry
Coconut milk, cilantro

Crispy Garlic Spicy Salmon

Fried Tofu and Eggplant, Sweet Chili, Thai Basil

SIDE:

Steamed jasmine rice

DESSERTS:

Butterfly tea mango sticky rice

Pandan coconut cookie bar

Thai tea layer cake

Cucina d'Oro

LUNCH ENHANCEMENTS:
Priced per person per selection; added to your lunch buffet

Italian wedding soup, fregola, Tuscan kale

Grilled ciabatta, pistachio-Parmesan pesto

Impossible Meatballs,
plant-based mozzarella, San Marzano pomodoro

Thayanan Thai

LUNCH ENHANCEMENTS:
Priced per person per selection; added to your lunch buffet

Tom kha kai hot and sour coconut soup,
chicken, mushroom, kefir lime, lemongrass

Chicken pad Thai

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Lunch Buffets

Offered to a minimum of 20 guests; designed to last up to one and a half hours maximum; concludes with La Colombe coffees and Forté teas; limited to the items consumed within the meeting room during lunch service.

The Boulevard Deli

SALADS:

Mixed Baby Green Salad
Shaved fennel, sliced green apples, toasted pecans, Terra chips, white balsamic vinaigrette

Kale and Orzo Pasta Caesar Salad
Shaved Parmesan, pine nuts, cherry tomato, Caesar dressing

Spanish Oil Tuna
Haricots verts, shaved red onion, fingerling potatoes, mustard vinaigrette

CHOOSE THREE SANDWICHES:

HOT:

- Chicken Parmesan: tomato compote, basil, mozzarella cheese
- Roast Beef: onion roll, horseradish, smoked Gouda, caramelized onions, crispy jalapeño
- Medianoche Cuban: mojo roasted pork, Black Forest ham, Swiss cheese, dill pickles, spicy mustard

CHILLED:

- Traditional Italian Hoagie: prosciutto, soppressata, Black Forest ham, aged provolone, shaved red onion, lettuce, tomato, red wine vinaigrette
- Chickpea Salad Sandwich: crushed avocado, radish sprouts, beefsteak tomato, olive oil croissant
- Turkey Club Wrap: gluten-free tortilla, Swiss cheese, turkey bacon, avocado ranch, tomato, lettuce

SIDES:

Assorted bagged potato chips

DESSERTS:

Lemon bar

Strawberry shortcake shot

Chocolate profiterole

The Boulevard Deli

LUNCH ENHANCEMENTS:
Priced per person per selection; added to your lunch buffet

Creamy tomato basil soup

Beer broccoli cheddar soup

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Lunch Buffets

Offered to a minimum of 20 guests; designed to last up to one and a half hours maximum; concludes with La Colombe coffees and Forté teas; limited to the items consumed within the meeting room during lunch service.

American Bistro

Market Salad
Shaved tricolor carrot, radish salad,
Persian cucumbers, baby greens,
green goddess dressing

Cucumber Salad
Red onion, sour cream, red wine vinegar,
Everything But the Bagel chips

Pimento Cheese Pasta Salad
Pimento peppers, cheddar cheese

Meatloaf
Mushroom gravy, crispy onions

Barbecue-Rubbed Chicken
Ivory sauce

Roasted Salmon
Spicy remoulade, corn succotash

SIDES:

Sour cream and onion mashed potato

Maple butter-glazed carrots

DESSERTS:

Banana pudding

Mini peach tart

Layered s'mores bar, marshmallow ribbon

American Bistro

LUNCH ENHANCEMENTS:
Priced per person per selection; added to your lunch buffet

Whole grain mustard-glazed
roasted Kurobuta pork loin

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Plated Lunches

Offered to a minimum of 20 guests; designed to last up to one and a half hours maximum; includes hand-crafted breads and rolls; concludes with La Colombe coffees and Forté teas; limited to the items consumed within the meeting room during lunch service.

Americana

Little Gem Caesar
Shaved radishes, black pepper ciabatta crisp, creamy dressing

Petite Prime Filet Mignon
Roasted baby root vegetables, pommes mousseline, creamy horseradish, crispy onion

Chocolate Silk Pie
Vanilla Chantilly cream

Le Café

Castelfranco and Endives
Honeycrisp apple, radishes, toasted hazelnut, Minus 8 vinaigrette

Steak au Poivre
Wagyu skirt steak, herbs and duck fat fries, green peppercorn sauce, French watercress

Galette de Fruit

Mythos

Greek-Style Tomato
Cucumber, smoked labneh, pita chips, capers, oregano, Kalamata olives, pepperoncini, red onion, red wine vinaigrette

Roasted Vadouvan Chicken
Greek lemon rice, roasted patty pan squash, crispy chickpeas, coriander blossoms, avgolemono sauce

Warm Grilled Naan Bread
Served tableside

Pistachio Baklava Cheesecake

Kura

Mixed Tender Lettuces
Shaved market vegetables, edamame, crispy lotus chips, miso dressing

Miso-Soy Glazed Salmon
Carrot ginger purée, sautéed pea shoots, shaved radish tangle, soy vinaigrette

Strawberry Sudachi Cake
Almond biscuit

Ma Maison

Roasted Beet and Citrus Salad
Cara cara oranges, succulent greens, avocado, blood orange vinaigrette

Pan-Seared Striped Bass Meunière
Brown butter pain de mie, capers and lemon, braised salsify, cauliflower mousseline

Chestnut Mousse Cake
Dark chocolate praline crunch

Zócalo

Ensalada Caesar
Baby romaine, jicama, pickled Fresno chile, Cotija, blue tortilla chips, cilantro Caesar dressing

Roasted Achiote Chicken Airline
Pipián, sweet potato pavé, escabeche, mixed nixtamal fricassée

Jamaica Cake
Coconut cream, Jamaica reduction, lime curd

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Themed Lunches

Offered to a minimum of 20 guests; designed to last up to one and a half hours maximum; concludes with La Colombe coffees and Forté teas; limited to the items consumed within the meeting room during lunch service.

Brasserie W

Salade de Cresson
Arugula, watercress, shaved fennel, apple, roasted grapes, Minus 8 vinaigrette

Salade Niçoise
Olive oil tuna, haricots verts, hard-boiled egg, heirloom tomato, Dijon mustard vinaigrette

Salade de Betteraves
Tricolor beets, goat cheese, sunflower seeds, pickled golden raisins, crispy quinoa

Beef Bourguignon
Braised red wine short rib, pearl onion, smoked applewood bacon, baby carrots

Chilean Sea Bass
Ratatouille, basil, pickled red onion, toasted pine nuts

Chicken Fricassée
Wild foraged mushrooms, leeks, crème fraîche

Rice Pilaf
White wine, bay leaf

Haricots Verts Almondine
Confit garlic, toasted almonds

Potato Gratin Dauphinois
Crème fraîche, Gruyère

DESSERTS:

Chocolate hazelnut tart

Raspberry and vanilla profiterole

Espresso crème brûlée

Brasserie W

LUNCH ENHANCEMENTS:

Priced per person per selection; added to your lunch buffet

French onion soup,
baguette crouton, Gruyère

Mushroom bourguignon

The Modern Deli

Potato Salad
Egg, cornichon, scallion

Caprese Salad
Sliced tomatoes, fresh mozzarella, basil, white balsamic, extra virgin olive oil

Mixed Green
Seasonal greens, shaved petite vegetables, Champagne vinaigrette

Salami, Imported Ham, Roasted Turkey Breast, Roast Beef, Pastrami, Tuna Salad

Swiss, American, Wisconsin Cheddar, Gouda

Sliced Tomatoes, Shredded Lettuce, Shaved Sweet Onions, Pickle Chips, Pepperoncini

Assorted Sliced Breads
Kaiser rolls, mini ciabatta

Jumbo Pickles, Mayonnaise, Yellow Fancy Mustard, Thousand Island Dressing

DESSERTS:

Blondies

Peanut butter pretzel bar

Key lime tarts

The Modern Deli

LUNCH ENHANCEMENTS:

Priced per person per selection; added to your lunch buffet

Matzo ball chicken noodle soup

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Themed Lunches

Offered to a minimum of 20 guests; designed to last up to one and a half hours maximum; concludes with La Colombe coffees and Forté teas; limited to the items consumed within the meeting room during lunch service.

Spa Lunch

Charred Broccoli Salad
Marcona almond, golden raisins, pecorino, lemon vinaigrette

Farro Salad
Arugula, snap peas, sunflower seeds, basil vinaigrette

Kale Superfood Salad
Persian cucumber, edamame, pepitas, puffed wild rice, green goddess dressing

Grilled Mediterranean Salmon
Castelvetrano olive relish, confit tomato, basil, roasted fennel

Calabrian Chili Chicken Breast
Cherry peppers, parsley, lemon, pistachios, gremolata

Chickpea Tajine
Impossible meat, butternut squash, ras el hanout

Roasted Baby Carrots
Toasted fennel, toasted coconut chip

Couscous
Artichoke, spinach, roasted tomato

Young Broccoli
Crispy garlic, lemon oil

DESSERTS:

Coconut chia pudding
Fresh fruit, toasted coconut chips

Raspberry linzer bite

Tahini chocolate cake

Spa Lunch

LUNCH ENHANCEMENTS:
Priced per person per selection; added to your lunch buffet

Lemon lentil soup

Peppercorn-crusted beef sirloin
Charred scallion salsa verde, crispy shallots

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Plated Dinner

Offered to a minimum of 20 guests; designed to last up to two hours. It includes hand-crafted breads and rolls, concludes with La Colombe coffees and Forté teas, and limited to the items consumed within the meeting room during dinner service. A vegan entrée option is included, complimentary on all menus, up to three percent of the total guest guarantee.

Spring and Summer

Harvest

Little Gem Lettuce and Edamame Salad
Persian cucumber, baby carrot, snap peas, French radish, pickled red onion, Calvin pea tendrils, green goddess dressing

Lemon Thyme Roasted Organic Chicken
Spring vegetable fricassée, grilled asparagus, pickled pearl onion, tarragon chicken jus

Golden Field
Roasted corn, honey, blackberry

Bloom

Roasted, Pickled, Crunchy Market Salad
Niçoise olives, white balsamic vinaigrette

Pepper-Crusted Filet Mignon
Potato boulangère, onion marmalade, young broccoli, peppercorn sauce

Praline Crunch Bombe
Fresh mango passion fruit compote

Azure

Heirloom Tomato and Burrata Panzanella Salad
Persian cucumbers, pickled pearl onion, crispy shaved ciabatta, red wine vinaigrette

Mediterranean Bass
Smoky eggplant, artichoke barigoule, pickled fennel, Calabrian chili tomato relish

Earl Grey Cake
Blueberry compote, white chocolate crémeux, honey gelato

Cove and Pasture

Melon Salad
Smoked yogurt, pomegranate, walnut, soft herbs

American Wagyu Tenderloin and Grilled Prawns
Alliums, sour cream potato mousseline, confit Thumbelina carrots, Périgourdine jus

Basil Lime Cake
Pistachio mousse, mango passion ice cream

SECOND COURSE ENHANCEMENTS

CHOOSE ONE IN ADVANCE:

Ravioli

Burrata ravioli, Parmesan fonduta, black truffle, pea tendrils

Poached Lobster

Sweet corn velouté with butter-poached Maine lobster, basil crème fraîche

Scallop

Seared scallop, confit Kyoto carrot, wasabi finger lime vinaigrette, Asian pear, carrot-ginger fluid gel

MAKE IT SURF AND TURF:

Add any of the following to any plated dinner for an additional cost per person. Must guarantee for the full amount.

4 oz. Pan-Roasted Chilean Sea Bass

Grilled White Tiger Prawns
(2 ea 6/8)

Seared Diver U-10 Scallops

Half Maine Lobster Tail

Alaskan Red King Crab Leg

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Plated Dinner

Offered to a minimum of 20 guests; designed to last up to two hours. It includes hand-crafted breads and rolls, concludes with La Colombe coffees and Forté teas, and limited to the items consumed within the meeting room during dinner service. A vegan entrée option is included, complimentary on all menus, up to three percent of the total guest guarantee.

Fall and Winter

Forestière

Roasted Carrot Salad
Butternut squash, harrisa labneh, citrus honey vinaigrette, Parmesan crispy, candied hazelnut

Chicken Breast Forestière
Wild foraged mushrooms, braised cipollini onion, guanciale, pommes mousseline, Thumbelina carrots, porcini jus

Chestnut Grove
Rye sable, chestnut, spiced pear compote

La Marée

Winter Grapefruit Salad
Avocado mousse, shaved red onions, endive, candied hazelnuts, prosecco vinaigrette

Chilean Sea Bass
Young leeks, marbled peewee potato, little neck clams, Champagne beurre blanc

Lemon olive oil cake
Mascarpone, blood orange

Fumée

Chicory Caesar Salad
Creamy dressing, brown butter crisp, Parmigiano-Reggiano

8 oz. Prime Beef Tenderloin
Smoked Okinawa potato, charred cauliflower sprout, pickled hon-shimeji, black garlic jus

Sakura Panna Cotta
Sour cherry, caramelized puff rice, green tea sponge crumble

Farm and Sea

Heirloom Baby Beets
Watercress, blood orange vinaigrette, pistachio cream

Short Rib and Maine Lobster Tail
Celery root, roasted butternut squash, truffle vinaigrette, pickled apple gremolata

S'mores Tart
Chocolate ganache, toasted marshmallow, graham cracker, vanilla ice cream, chocolate sauce

SECOND COURSE ENHANCEMENTS

CHOOSE ONE IN ADVANCE:

Butternut Soup

Butternut soup, toffee pecans, dukkah-spiced crème fraîche

Handmade Ravioli

Handmade Swiss chard and ricotta ravioli, celery root purée, brown butter, sage, hazelnut

Caviar

Ossetra caviar and Dungeness crab parfait, tarragon crème fraîche, traditional caviar accoutrements

MAKE IT SURF AND TURF:

Add any of the following to any plated dinner for an additional cost per person. Must guarantee for the full amount.

4 oz. Pan-Roasted Chilean Sea Bass

Grilled White Tiger Prawns
(2 ea 6/8)

Seared Diver U-10 Scallops

Half Maine Lobster Tail

Alaskan Red King Crab Leg

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Plated Dinner

Offered to a minimum of 20 guests; designed to last up to two hours. It includes hand-crafted breads and rolls, concludes with La Colombe coffees and Forté teas, and limited to the items consumed within the meeting room during dinner service. A vegan entrée option is included, complimentary on all menus, up to three percent of the total guest guarantee.

Signature Steakhouse

Shellfish on Ice

King crab leg, shrimp, Maine lobster

Served with horseradish cocktail sauce and delicate mustard sauce

The Wedge Salad

Iceberg, Point Reyes blue cheese, Persian cucumber, pickled red onion, heirloom baby tomatoes, chive buttermilk dressing

Steak

8 oz. beef tenderloin, merlot butter, charred shishito pepper, carrot mousseline

Family-Style Sides

Smoked Gouda potato gratin

Gochujang pork belly fried rice

Creamed spinach, applewood-smoked bacon

Roasted mushroom, sweet soy glaze

Housemade steak sauce, horseradish cream, sauce au poivre

Assorted Miniature Desserts

SERVED FAMILY STYLE

Raspberry Champagne lollipop

Gianduja coconut lollipop

Gin panna cotta

Cappuccino shot

Banana split tart

Mini Black Forest cherry mousse

Mint lime cake pop

Creamsicle cake pop

MAKE IT SURF AND TURF:

Add any of the following to any plated dinner for an additional cost per person. Must guarantee for the full amount.

4 oz. Pan-Roasted Chilean Sea Bass

Grilled White Tiger Prawns
(2 ea 6/8)

Seared Diver U-10 Scallops

Half Maine Lobster Tail

Alaskan Red King Crab Leg

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Plated Dinner

Offered to a minimum of 20 guests; designed to last up to two hours. It includes hand-crafted breads and rolls, concludes with La Colombe coffees and Forté teas, and limited to the items consumed within the meeting room during dinner service. A vegan entrée option is included, complimentary on all menus, up to three percent of the total guest guarantee.

À La Carte Plated Dinner

Limited to a maximum of 250 guests

Salad

CHOICE OF ONE OPTION IN ADVANCE:

- King crab endive Caesar salad: Belgian endive, caper aïoli, Parmigiano-Reggiano, fresh lemon, herbed breadcrumbs
- The chopped salad: baby iceberg lettuce, haricots verts, confit tomato, asparagus, Dijon vinaigrette, crispy truffle potato chips
- Citrus salad: Castelfranco, seasonal citrus, tangerine vinaigrette, samphire, hazelnut
- Kale and wild rice: dried cranberry, toasted pecan, celery, radish, honeycrisp apple, ginger

Appetizer

CHOICE OF ONE OPTION IN ADVANCE:

- French onion soup ravioli, caramelized onion, Gruyère, country bread crumble, consommé
- Potato gnocchi, Parmesan, glazed seasonal vegetables

Tableside Entrée

CHOICE OF OPTIONS:

- Tuna Rossini, black truffle, creamed spinach, potato rosti, Madeira jus
- Maine lobster curry, coconut rice, piquillo pepper, coquitos, red curry broth
- Herb-crusted lamb chops, farro, baby vegetables, golden raisins, ras el hanout
- Wagyu filet tenderloin, Jimmy Nardello peppers, charred chambray onion, peppered pommes Anna, romesco sauce
- Atlantic salmon, potato galette, Swiss chard, creamy sorrel
- Lemon fennel chicken roulade, radish, asparagus, crème fraîche potato mousseline, cider vinaigrette'

Dessert

CHOICE OF ONE OPTION IN ADVANCE:

- Milk chocolate oolong mousse, osmanthus crémeux served with vanilla crème anglaise
- Citrus Pavlova, lemon marmalade, yuzu curd, fresh citrus, vanilla Chantilly, yogurt ice cream
- Chestnut mousse cake, dark chocolate praline crunch

MAKE IT SURF AND TURF:

Add any of the following to any plated dinner for an additional cost per person. Must guarantee for the full amount.

4 oz. Pan-Roasted Chilean Sea Bass

Grilled White Tiger Prawns
(2 ea 6/8)

Seared Diver U-10 Scallops

Half Maine Lobster Tail

Alaskan Red King Crab Leg

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Plated Dinner

Offered to a minimum of 50 guests and a maximum of 1,000 guests; includes hand-crafted breads and rolls; concludes with La Colombe coffees and Forté teas; limited to the items consumed within the meeting room during dinner service.

Family-Style Dinner

Salad

Individual Little Gem Salad
Tarragon lemon dressing, toasted pistachios, soft herbs

Sides

PICK THREE SIDES

- Grilled asparagus, mimosa aïoli, crispy potatoes, black truffles
- Sour cream and onion mashed potato, onion cream, crème fraîche, chives
- Charred Brussels sprouts, smoky cashew, herbed lemon yogurt, barrel-aged feta, fried shallots, Calabrian chili
- Sautéed forest mushrooms, merlot butter, thyme, pearl onions
- Roasted cauliflower gratin, Gruyère crispy shallots

Entrée

PICK THREE PROTEINS

- Prime beef tenderloin, sauce Bordelaise, French watercress
- Calvados-glazed chicken, roasted apples, sage chicken jus
- Roasted Chilean sea bass, fennel & lemon, pickled maitake mushrooms, brown butter jus, puffed grains
- Mushroom Bolognese lasagna, spinach, caramelized onion
- Braised Kurobuta pork belly, sherry apple jus

Desserts

Over-the-Top Ice Cream Sundae

Vanilla ice cream, banana ice cream, strawberry ice cream

Served with chocolate-covered potato chips, pretzels, Pocky, butterscotch blondies

Warm Housemade Beignets

Served with chocolate sauce, Bourbon caramel, raspberry strawberry coulis

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Canapés and Hors d'Oeuvres

Minimum of 50 pieces per selection.
Butler-passing requires a server at an additional charge per server per roughly 50 guests.
(Based on up to 250 pieces served per server per hour.)

Garden

Tomato and Burrata Arancini
Pesto

Peppadew Pepper
Rosemary goat cheese crema

Gorgonzola Cannoli
Black Mission fig chutney, toasted almond

Cauliflower Ceviche Taco
Avocado, cilantro

Mushroom "Krab" Cake
Artichokes, hearts of palm, herb remoulade

Charred Tomato Tartare
Crispy nori chip, habanero sesame oil, yuzu aïoli, daikon

Butternut Squash Arancini
Hot honey, pumpkin seed, sesame seed, sunflower seed, za'atar spice

Tomato Tatin Tartlet
Goat cheese, basil Parmesan crumble, aged balsamic

Mushroom Arancini
Truffle fonduta

Sea

Spicy Tuna Cone
Scallion, sesame cone

Hamachi Niçoise tartlet
Egg mimosa, capers, roasted peppers

Crispy Polenta
Smoked salmon, trout roe, finger lime, watercress

Shrimp Ceviche
Mariscos shrimp ceviche, lime, tortilla crisp

Snow Crab Vol-au-Vent
Lemon condiment, ossetra caviar, gold leaf

Crispy Potato Truffle Pavé
Whipped crème fraîche, ossetra caviar

Lobster Arancini
Lemon-Calabrian aïoli

Grilled Oyster
Smoky chorizo butter, chipotle, lemon, cilantro

Tuna Chutoro Hand Roll
Yuzu ponzu aïoli, garlic chili crunch, shiso, ikura

Lobster Sweet Corn Cake
Avocado tarragon aïoli, chive blossom

Land

Duck Confit Arancini
Goat cheese, maple, puffed wild rice

Loaded Baked Potato Croquette
Applewood-smoked bacon, whipped crème fraîche, chives

Wagyu Beef Slider
Truffle aïoli, Brie, watercress

Braised Beef Short Rib
Gougère, creamed spinach, creamy horseradish

Pomegranate-Glazed Wagyu Beef
Whipped lemon labneh, harissa chili crunch, bright herbs

Crispy Rice Cake
Wagyu beef, crispy rice cake, miso, sweet tare, furikake

Adobo Chicken Skewer
Crispy skin, calamansi

Cheeseburger Spring Roll
American cheese, dill pickles, thousand island

Crispy Chicken Bites
Yuzu kosho aïoli

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Canapés and Hors d'Oeuvres

Minimum of 50 pieces per selection.
Butler-passing requires a server at an additional charge per server per roughly 50 guests.
(Based on up to 250 pieces served per server per hour.)

Classic Comfort

Mac-and-Cheese Croquette
White cheddar fonduta

Bacon-Wrapped Date
Medjool dates, applewood-smoked bacon

Caprese Skewer
Ciliegine mozzarella, basil oil, cherry tomato, white balsamic

Tuscan Meatballs
James' Tuscan-style meatballs, tomato sauce

Pigs-in-a-Blanket
Hebrew National kosher pigs-in-a-blanket

Served with ketchup and mustard

Jumbo Lump Crab Cakes
Spicy remoulade

Baked Brie
Baked Brie en croûte, truffle honey, chives, almonds

Tray-Passed Sweet Fix

Cold Brew and Donuts
Individual cold brew lattes with mini donuts

Strawberry Matcha Tea and Donuts
Individual strawberry matcha milk with mochi donuts

Lollipops
Raspberry Champagne, milk chocolate, and hazelnut

Macaron Pops
Strawberry cheesecake macaron pops

Cones
Tiramisu cones, mascarpone mousse, espresso whipped cream, cocoa powder

Cake Push Pops
Mini Oreo cake push pop, berry cake push pop

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Chef Action Stations

Offered to a minimum of 75 guests; designed to last up to two hours maximum; prepared based on the full guest guarantee only.
Receptions require three savory stations minimum and are intended to be dinner when five or more stations are selected.
Additional chef fee is required per chef per 75 guests.

Beef

Whole Roasted Beef Tenderloin

Truffle Potato Mousseline

Rosemary Red Wine Jus

Heirloom Tomato Salad
Charred sweet peppers, lemon truffle vinaigrette

One chef required

Argentine grill rental enhancement
Argentine grill must be served outdoors

40-Ounce Tomahawk

Grilled Tomahawk Steak
Sliced to order

Classic Béarnaise

Housemade Steak Sauce

Beef Tallow Crispy Potatoes

Wedge Salad
Cherry tomatoes, burnt ends, pickled red onion, blue cheese, herb buttermilk dressing

One chef required

Argentine grill rental enhancement
Argentine grill must be served outdoors

Wynn's Smokehouse Barbecue Station

House-Smoked Prime Barbecue Brisket

Spicy Smoked Sausage

Bourbon Barbecue Sauce

Pimento Cheese Pasta Salad

Sautéed Green Beans
Crispy onion

Jalapeño Creamed Corn

Butter Pickles

Sliced White Bread

One chef required

Argentine grill rental enhancement
Argentine grill must be served outdoors

Brazilian Steakhouse

Roasted Wagyu Picanha
Chimichurri

Feijoada
Pork belly, Portuguese sausage

Hearts of Palm Salad
Heirloom tomato, avocado, caipirinha vinaigrette

Pão de Queijo

Coconut Rice

One chef required

Argentine grill rental enhancement
Argentine grill must be served outdoors

Smoked Beef

Smoked Beef Short Rib
Sweet soy glaze

Grilled Cabbage
Creamy black pepper dressing, pecan, black garlic oil, pickled green apple

Japanese Garlic Rice

Charred Baby Bok Choy

Pickled Sesame Cucumber

One chef required

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Chef Action Stations

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Chef fee is an additional charge per chef per 75 guests.

Poultry

Smoked Turkey Pastrami

Cabbage Slaw
Caraway seed, apple cider, red onion, whole grain mustard

Roasted Potato
Scallion confit garlic butter

Russian Sauce

Marbled Rye Roll

One chef required

Whole Roasted Heritage Turkey

Wild Rice Pilaf
Cranberries, pecans

Green Bean Casserole
Haricots verts, creamy mushroom sauce, crispy onion

Turkey Gravy

Cranberry Sauce

One chef required

Smoked Chicken

Bourbon Barbecue Sauce

Ivory Barbecue Sauce

Creamy Mac-and-Cheese
Buttery cornbread crumble, scallions

Cucumber Red Onion Salad

Jalapeño Corn Muffins

One chef required

Argentine grill rental enhancement
Argentine grill must be served outdoors

Whole Roasted Organic Chicken

Kale and Wild Rice
Dried cranberry, toasted pecan, celery, radish, honey crisp apple, ginger

Crispy Yukon Gold Potato
Calabrian chili, rosemary gremolata

Vin Jaune Chicken Jus

One chef required

Duck L'Orange

Potato Lyonnaise

Chicory Salad
Almonds, citrus vinaigrette

Baby Turnips
Herbes de Provence, honey brown butter

One chef required

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Chef Action Stations

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Chef fee is an additional charge per chef per 75 guests.

Others

Herb-Crusted Porchetta

Truffle Polenta

Broccoli Rabe
Lemon confit, garlic

Tricolor Arugula Salad
Endive, radicchio, limoncello vinaigrette

Salsa Verde

One chef required

New Zealand Rack of Lamb

Greek Lemon Rice
Brown butter, orzo

Roasted Mediterranean Vegetables
Red pepper coulis

Ladolemono and Rosemary Lamb Jus

One chef required

Argentine grill rental enhancement
Argentine grill must be served outdoors

Whole Roasted Suckling Pig (Lechon)

Crispy Garlic Rice

Chili Vinegar

Calamansi Soy

Sweet Potato Salad

One chef required

Fish

Displayed Hot Shellfish

Gulf Shrimp, Cuttlefish, Mussels, Saffron Broth, Rouille Crostini

Warm Charred Spanish Octopus
Garbanzo purée, tomato, cucumber, Niçoise olives

Creamy Maine Lobster Pot Pie
Flaky crust

One chef required

Misoyaki Chilean Sea Bass

Grilled Asparagus
Sesame dressing, miso mayo, furikake, masago arare

Sunomono Cucumber Salad
Red onion, daikon sprouts

One chef required

Paellas Duello

CHOOSE TWO IN ADVANCE,

SERVED BY AN ATTENDANT:

- Negra: black rice, calamari, shrimp, clams, mussels, octopus, roasted tomatoes, lemon
- Valenciana: chicken, Spanish chorizo, tomato, sweet peppers, cipollini onion, garlic sofrito
- Verdura: vegetable paella, roasted sweet peppers, asparagus, artichokes, sweet peas

One attendant required

Whole Grain Mustard Cedar Salmon

Citrus Fregola
Roasted tomato, dill

Little Gem Salad
Celery, apple, radish, herb dressing

One chef required

Ceviche Bar

Hamachi Aguachile Negro
Cucumber, charred jalapeño, blood orange

Bigeye Tuna
Black garlic ponzu, black lava salt

Ora King Salmon
Black sesame emulsion, yuzu, crispy rice

Heirloom Beet
Black garlic ponzu, dill, pistachio

Served with plantain chips, tostada, saltine crackers

Two chefs required

Vegetable Forward

Greens and Grains

DISPLAYED BOWLS OF SALADS:

Bourbon-Glazed Carrots
Barbecue ranch, tobacco onions, bacon lardon, carrot top chimichurri

Kale and Wild Rice
Dried cranberry, toasted pecan, celery, radish, honey crisp apple, ginger vinaigrette

Beets and Yogurt
Harissa chili crunch, pomegranate molasses, cumin-scented pistachio, labneh

No chef required

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Chef Action Stations

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Chef fee is an additional charge per chef per 75 guests.

Western Market Eats

Top Dog

Choice of Mini American Wagyu Beef Hot Dogs Topped to Order.

CHOOSE TWO OR THREE IN ADVANCE:

- All-American Dog: American cheese, cherry pepper relish
- Tijuana Dog: bacon-wrapped, chipotle mayo, pickled red onion
- The Chili: prime rib chili, aged cheddar, green onions

Served with ketchup, mustard, housemade pickle relish, sport peppers, and diced onions

For two selections; two chefs required
For three selections; two chefs required

Enhancement:
Herb Duck Fat Crinkle French Fries
Fry sauce, ketchup, truffle aïoli, cranch
Two chefs required

Pass the Bowl

CHOOSE TWO OR THREE IN ADVANCE:

- Buffalo cauliflower, avocado ranch, charred corn, black bean salsa, locally made tortilla strips
- Korean fried chicken, blistered shishito, yum yum sauce
- Crispy shrimp, lemon orzo rice, tzatziki sauce, cucumber tomato relish
- Carne asada fries, Cotija cheese, pico de gallo, chipotle aïoli, cilantro
- Crispy tofu sisig, calamansi aïoli, Thai chili, red onion, mushroom garum
- Mojo pulled jackfruit, white rice, black beans, mango habanero salsa, plantain chips
- Butter paneer, lentils, grilled naan, ghee, cilantro

For two selections; two chefs required
For three selections; two chefs required

Sliders on the Go

CHOICE OF TWO OR THREE SLIDERS IN ADVANCE:

- Classic: all-natural beef slider, sesame bun, American cheese, Thousand island, dill pickles
- The Blue: caramelized balsamic onions, Roquefort blue cheese, onion roll, roasted garlic aïoli
- Little Clucker: hot chicken, Hawaiian bun with pickled cucumber, yum yum sauce
- Pulled vegan barbeque slider, kohlrabi slaw

For two selections; two chefs required

For three selections; two chefs required

Enhancement:
Herb Duck Fat Crinkle French Fries
Fry sauce, ketchup, truffle aïoli, cranch
Two chefs required

Kebab Bar

Chicken Shawarma Kebabs

Lamb Kafta Kebabs

Hara Bhara Beef Kebabs

Mujadara
Fried onions, warm spices

Warm Grilled Naan Bread

Turkish Tomato Salad

Cucumber Yogurt Sauce, Harissa Chili Crunch, Lemon-Tahini Sauce

No chef required

El Taquero

CHOOSE TWO OR THREE IN ADVANCE:

- Beef birria, pickled red onion, queso fresco
- Pork al pastor, charred pineapple, habanero salsa
- Chicken mole, pickled red onion, sour cream
- Roasted oyster mushroom barbacoa, tomatillo salsa cruda, pickled red onion
- Baja-style shrimp taco, chipotle slaw, avocado crema, cilantro

Served with tricolor tortilla chips, pico de gallo, chile de árbol salsa, cilantro, onions, and lime.

Additional charge per person for two selections; two chefs required

Additional charge per person for three selections; two chefs required

Enhancements:
Molcajete Guacamole
Traditional guacamole prepared fresh to order in a stone molcajete with Hass avocados, tomato, onion, cilantro, jalapeño, lime, sea salt
One chef required

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Chef Action Stations

Offered to a minimum of 75 guests; designed to last up to two hours maximum; prepared based on the full guest guarantee only.
Receptions require three savory stations minimum and are intended to be dinner when five or more stations are selected.
Chef fee is an additional charge per chef per 75 guests.

Eastern Market Eats

Dim Sum

Housemade dim sum displayed in bamboo baskets

CHOICE OF THREE IN ADVANCE:

- Chicken potstickers
- Shrimp har gow
- Pork and chive dumplings
- Steamed shrimp shumai
- Steamed barbecue pork buns
- Pork soup dumplings
- Vegan jade dumplings

Served with Chinese mustard, garlic chili sauce, soy sauce, and ginger scallion dipping sauce

One attendant required

Poke Bowl

CHOICE OF TWO OR THREE IN ADVANCE:

- Tuna poke, yuzu ponzu, crispy garlic, masago arare
- Spicy chili crunch salmon poke, sushi rice, tobiko, edamame, tempura crunch
- Hamachi, aji amarillo, coconut milk, ponzu
- Vegan pickled shiitake poke, edamame, sesame spinach, pickled ginger, red onion, bean sprouts, spicy sriracha mayo

For two selections; two chefs required

For three selections; two chefs required

Japanese Hand Roll

CHOICE OF THREE IN ADVANCE:

- Spicy tuna, fresh cucumbers, sriracha aïoli, crunchy garlic
- California roll, Japanese snow crab, cucumbers, avocado crema, tobiko
- Dragon roll, shrimp tempura, avocado, wasabi mayo, unagi sauce
- American wagyu roll, miso mayo, fresh wasabi
- Spam musubi roll, egg yolk jam, furikake, unagi sauce, shiso
- Vegan rainbow roll, pickled shimeji, wakame, carrots, sweet pepper

Three chefs required

Cold Ramen

Chilled Housemade Ramen Noodle

Bun Bun
Soy yuzu sauce, Japanese tamago, chasu pork, cucumber, bamboo shoots

Vegged Out
Creamy spicy sesame sauce, edamame, pickled shiitake mushroom, Szechuan chili crisp

Seoul Musubi

Sweet and spicy gochujang sauce, seared Spam, nori, freeze-dried corn, rolled egg

Served with chili oil, furikake, togarashi pepper, sriracha

Two chefs required

Golden Wok

Stir-fry made to order by a chef

CHOICE OF TWO OR THREE IN ADVANCE:

Beef and broccoli
Kung pao chicken
Spicy garlic shrimp
Teriyaki chicken
Ginger sesame crispy tofu

Steamed White Rice

Toppings: crispy garlic, wonton strips, toasted cashew, chili crisp, scallions, sesame seeds

Condiments: sriracha, sambal, chili oil

For two selections; two chefs required

For three selections; two chefs required

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Chef Action Stations

Offered to a minimum of 75 guests; designed to last up to two hours maximum; prepared based on the full guest guarantee only.
Receptions require three savory stations minimum and are intended to be dinner when five or more stations are selected.
Chef fee is an additional charge per chef per 75 guests.

Italian Inspired

Pizzeria d'Oro

Artisan-style pizzas made to order and in advance

CHOICE OF TWO IN ADVANCE:

- Pepperoni: cup-and-char pepperoni, chili crunch, fontina
- Mortadella: burrata, pistachio pesto, arugula
- Margherita: San Marzano tomato sauce, fresh mozzarella, basil
- Chef's Special: soppressata, Bellwether Farms ricotta, cherry peppers, red onion
- Truffle: roasted wild foraged mushrooms, comte, truffle cream, chives
- Cheeseburger: American cheese, caramelized onion, pickles, ketchup
- ***Three chefs required per station; only available within meeting space***

ENHANCEMENT:

Offered for all pizza choices

Classic Caesar Salad
Additional charge per guest at full guarantee

Mozzarella and Prosciutto Bar

Sliced Prosciutto di Parma, Salame Toscano, Mortadella,
Ovoline Mozzarella
Calabrian chili, confit garlic, olive oil

Burrata
Pistachios, olive oil, honey

Buffalo Mozzarella
Marinated Campari tomato

Basil Pesto
Aged balsamic, olive oil

Tomato Focaccia, Grilled Ciabatta, Parmesan Breadsticks

One chef required

Pasta

CHOICE OF TWO OR THREE IN ADVANCE:

- Cheese tortellini, creamy sorrel pesto
- Rigatoni Bolognese
- Butternut squash ravioli, brown butter, sage, toasted hazelnuts
- Creste di gallo all'arrabbiata
- Lobster and ricotta tortellacci, spicy vodka sauce, lemon, olive oil-fried focaccia
- Parisian Mac-and-Cheese: ditalini, ham, Gruyère, Mornay sauce, black truffle

ENHANCEMENT:

Offered for all pasta choices

Classic Caesar Salad
Additional charge per guest at full guarantee

Served in a Parmesan Wheel
Additional charge per wheel per station

Presented with Artisan Breads, Crushed Red Pepper Flakes, and Parmesan

For two selections; one chef required

For three selections; two chefs required

Risotto

CHOICE OF TWO OR THREE IN ADVANCE:

- Parmesan Champagne risotto
- Maine lobster and rosemary risotto with farmer's tomatoes
- Black truffle risotto, wild forest mushrooms, jus
- Preserved Lemon risotto, Parmigiano-Reggiano, puffed rice, basil oil

ENHANCEMENT:

Offered for all risotto choices

Classic Caesar Salad
Additional charge per guest at full guarantee

Served in a Parmesan Wheel
Additional charge per wheel per station

Presented with Artisan Breads, Crushed Red Pepper Flakes, and Parmesan

For two selections; one chef required

For three selections; two chefs required

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Chef Action Stations

Offered to a minimum of 75 guests; designed to last up to two hours maximum; prepared based on the full guest guarantee only.
Receptions require three savory stations minimum and are intended to be dinner when five or more stations are selected.
Chef fee is an additional charge per chef per 75 guests.

Dry-Aged Porterhouse

40 Day Dry-Aged Prime Porterhouse Steak
Lemon thyme jus

Roasted Wild Mushroom
Cipollini onion, balsamic glaze

Grilled Radicchio
Castelfranco, pear, Gorgonzola, crispy prosciutto, aged balsamic

Calabrian Potato
Beef tallow, Calabrian chili, lemon, baby potato

Presented with Artisan Bread,
Extra Virgin Olive Oil, and Parmesan

Two chefs required

Argentine grill or smoker rental enhancement
Argentine grill or smoker must be served outdoors

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Large-Format Barbecue
(350+ Guests)

Offered to a minimum of 350 guests; designed to last up to two hours maximum;
prepared based on the full guest guarantee only.
Chef fee is required per chef per 350 guests.

White Pearl Barbecue

Enjoy the best barbecue west of the Colorado River

Smoker rental enhancement
Smoker must be served outdoors

Jalapeño Corn Muffins and Buttermilk Biscuits
Served with honey butter

Bourbon Baby Back Ribs:

- Crunchy broccoli slaw, red onion, dried cranberries, toasted almonds, crispy applewood-smoked bacon
- Smashed new potatoes, scallion, Gouda cream
- Roasted haricots verts, umami butter, crispy shallots
- Barbecue sauce

One chef required

Smoked Brisket:

- Buttered corn on a stick
- Roasted carrot salad, whipped labneh, hazelnuts, fresh-torn herbs, manouri cheese
- Braised kale, applewood-smoked bacon, cider vinegar
- Sliced white bread
- Barbecue sauce
- Pickle chips

One chef required

Smoked Chicken Wings and Smoked Sausage:

- Carrots and celery sticks
- Chop chop salad, roasted corn, cucumbers, baby heirloom tomatoes, scallions, sunflower seeds, crispy quinoa, red wine vinaigrette
- Baked beans
- Barbecue sauce, ranch

One chef required

Barbecue Sliders:

- Pulled pork
- Pulled jackfruit barbeque (vegan option), soft Hawaiian buns
- Creamy coleslaw
- Fingerling potato salad
- Creamy cheddar Velveeta mac-and-cheese
- Ketchup chips

Two chefs required

Dessert Bar:
S'mores mousse ice pop
"Hostess" cupcake
Cherry hand pie

One attendant required

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Dessert Stations

Sip Society

Bubble Tea

- Hokkaido Milk Tea: brown sugar syrup, brown sugar boba
- Strawberry Green Tea: passion fruit popping pearls
- Thai Milk Tea: brown sugar tapioca
- Assorted mochi donuts

One chef and one attendant required

Boozy Bomboloni

Ice Cream and Mini Bomboloni
Topped with various sauces

Flambéed to order by the chef

- Bananas Foster: dark aged rum, banana tuile, brown butter
- Suzette: Grand Marnier, orange supreme, vanilla ice cream, orange chip
- Strawberry Shortcake: Bacardi White, strawberry compote, shortbread crumble, white chocolate

One chef and one attendant required

Sweet Skillet

Pizookie
Topped with various sauces

- Peanut Butter Cup: vanilla ice cream, salted caramel sauce, peanut butter cups, pretzels
- Lemon Berry Oatmeal: mixed berry compote, strawberry ice cream, lemon crème fraîche
- S'mores: marshmallow fluff, chocolate ice cream, graham cracker

Two chefs required

Tropical Escape

Whole Roasted Brazilian Pineapple
Carved to order

Served with Coconut Sorbet or Vanilla Ice Cream
Spiced rum caramel sauce, coconut tuiles

Piña Colada Macaron Dipped in White Chocolate

Exotic Baba au Rhum
Passion fruit

Banana Cream Tart

One chef and one attendant required

Ice Cream Social

Sundae
Topped with various sauces

Ice Cream
Scooped to order in a cup, cone, or on top of warm chocolate chip pizookies

- Vanilla bean
- Chocolate
- Coffee ice cream
- Passion fruit mango sorbet

ASSORTED TOPPINGS TO INCLUDE:

- Rainbow sprinkles
- Dark chocolate curls
- Crushed Oreo cookies
- Whipped cream
- Macerated strawberries
- Chopped peanuts
- Chocolate sauce
- Salted caramel sauce
- Stroopwafel

One attendant required

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Dessert Stations

Sweet Sensations

Raspberry Chocolate Tart

Cherry Matcha Shot

Mango Choux

Espresso Martini Shot

Carrot Cake

Key Lime Macaron

No chef required

Drunken Paradise

Shaved Ice
Topped with various sauces

Old Fashioned: orange syrup, whiskey, brandied cherry

The Blue Drink: blue raspberry syrup, macerated strawberries, sour gummy, blue boba

Pineapple: coconut syrup, diced pineapple, coconut cream, Malibu rum, pineapple gummy

Two chefs required

Dipped Cheesecake

Dipped to Order

Churro: white chocolate, cinnamon sugar, strawberry, vanilla Chantilly

The Peanut Butter Cup: dark chocolate, crushed pretzels, peanut butter drizzle, Reese's Pieces, caramel sauce

Cookies and Cream: dark chocolate, Oreo bits, chocolate sauce

Two chefs required

Molten Chocolate Fountains

Classic Chocolate Fountain with Valrhona Milk Chocolate

FOR DIPPING:

- Profiteroles with sweet cream
- Madeleines
- Fresh strawberries
- Rice Krispies treats
- Jumbo marshmallows
- Oreo cookies

One attendant required

Custom Five-Foot Gold-Plated Dual Chocolate Fountain

CASCADING WHITE AND DARK CHOCOLATE

FOR DIPPING:

- Madeleines
- Pirouette cookies
- French macaron cookies
- Profiteroles
- Rice Krispies treats
- Jumbo marshmallows
- Mini glazed donuts
- Custard-filled churros
- Pringles
- Pretzels
- Crisp bacon strips
- Long-stemmed strawberries

FOR TOPPING:

- Sprinkles
- Crunchy caramel balls
- Chocolate curls

One attendant required

Tiramisu Bar

Classic: Kahlúa espresso-soaked ladyfingers, mascarpone cream

Banana Cream: banana rum, Nilla wafers, banana caramel

Nuts & Berries: Amaretto, raspberries, white chocolate

Two chefs required

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Display

Priced per person. Selections require a minimum of 50 guests and will be prepared for the specified guest quantity.

Artisan Cheese and Charcuterie Board

SELECTION OF IMPORTED AND DOMESTIC ARTISAN CHEESES AND MEATS:

Prosciutto di Parma, Salame Toscano, Bresaola

Pecorino Pepato, Brie, Cabra Romero, Humboldt Fog Goat Cheese

Housemade Apple Marmalade Fig Jam, Honeycomb, Candied Pecans, Dried Fruits

Marinated Olives, Cornichon, Sliced Baguette, Grissini, Lavosh

Fresh from the Garden Selection

SELECTION OF SEASONAL RAW VEGETABLES

Served with tarragon green goddess dressing, sunflower seeds, dukkah

Fresh from the Grill

SELECTION OF SEASONAL GRILLED VEGETABLES

Served with black garlic aïoli and green goddess lemon vinaigrette

Shellfish on Ice

Minimum of 50 pieces per selection

Oysters

West Coast oysters with mignonette sauce

Prawns

Jumbo poached spiced tiger prawns, 6-8 per pound

Lobster

Maine lobster medallions

King Crab

Alaskan king crab leg, split

Sushi and Sashimi

Minimum of 50 pieces per selection

Nigiri / Sashimi

Salmon, Ahi, Hamachi, Ebi

Sushi Rolls

Cucumber Roll

Vegan Rainbow Roll

California Roll

Spicy Tuna Roll

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Display

Three-Tiered Plate Stackers

Fromage

ON THE TOP:
Manchego, Fiscalini Old World Cheddar, mimolette, dried figs

IN THE MIDDLE:
Brie, morbier, Humboldt Fog goat cheese

ON THE BOTTOM:
Tomme de Savoie, Point Reyes blue cheese, caña de cabra, dates

Honeycomb and Seasonal Fruit Compote
On the side

Sliced Baguette and Parmesan Lavosh

Charcuterie

ON THE TOP:
Pâté de campagne, salame Toscano

IN THE MIDDLE:
Soppressata, speck, pistachios

ON THE BOTTOM:
Bresaola, prosciutto

Cornichons and Whole Grain Mustard
On the side

Sliced Baguette and Parmesan Lavosh

The Sweet Symphony

- The Lemon
- Chocolate Tart
- Seasonal Mini Profiterole
- Assorted Bon Bon
- Strawberry Orange Blossom Roulade
- Macaron Gâteaux

Assiette Composée

ON THE TOP:
Fiscalini smoked cheddar, Brie, Point Reyes blue cheese

IN THE MIDDLE:
Crisp seasonal vegetable crudité

ON THE BOTTOM:
Bresaola, prosciutto, salame Toscano

Delicate Lemon Mustard Dip, Seasonal Fruit Compote

Cornichons
On the side

Sliced Baguette and Parmesan Lavosh

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Wedding Cakes

Our award-winning pastry chefs specialize in confectionary masterpieces. The decadent designs, from sublimely elegant eight-tiered wedding cakes to the whimsical, are enhanced with embellishments such as marzipan, dusting powders, colored gels, delicate handmade details, and fresh flowers.

Those with traditional tastes will enjoy the sweet flavors of vanilla pastry cream and chocolate sacher sponge. The more adventurous will adore pineapple compote and rum coffee mousse. With advance notice and approval, the pastry department can also create personalized cake flavors. Your one-of-a-kind cake will ultimately become a cherished, memorable element of your special event.

Whether you're planning a wedding, anniversary, bar mitzvah, birthday, baby shower, or any kind of celebration, the pastry chefs will work with you to create a custom-designed cake of your dreams. A catering manager will personally handle all of your cake arrangements. Call soon.

Wedding and Specialty Cakes

Offered to a minimum of 50 guests; cake size will complement your event guest count; prepared based on the full guest guarantee only.

Chocolate Sacher

Decadent chocolate mousse filling with thin leaf chocolate (contains almond flour)

Choice of finish options

Lemon Cake

Lemon curd filling with fresh raspberries and raspberry marmalade

Choice of finish options

Red Velvet Cake

Cream cheese filling

Choice of finish options

Carrot Cake

Cream cheese filling with thin layer of pineapple compote

Choice of finish options

Vanilla Sponge Cake

Vanilla pastry cream filling with whipped cream and seasonal fresh fruit

Choice of finish options

Chocolate Sponge Cake

Chocolate ganache

Choice of finish options

FINISH OPTIONS:

- Buttercream frosting, rolled fondant, or chocolate wrap
- Round, square, or hexagon design
- Floating, tiered, or stacked
- Simple, traditional, or contemporary

Wedding cakes are included in your Package Reception or Package Dinner.

ENHANCEMENTS:

Custom flavors
- Pricing available on request

Design consultation on custom cakes
- Pricing available on request

Fresh floral or sugar floral
- Pricing available on request

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Hors d'Oeuvres

Offered to a minimum of 50 guests; butler-passing requires a server at an additional charge per server per 50 guests.
Additional on-site orders will be accommodated based on availability at an additional charge per piece.

Five or six selections of hors d'oeuvres, one of each per person, displayed or passed, are included in your Package Reception. Three selections of hors d'oeuvres, one of each per person, displayed or passed, are available as an enhancement to your Package Dinner at an additional charge per person.

Cold Bites

Spicy Tuna Cone

Scallion, sesame cone

Peppadew Pepper

Rosemary goat cheese crema

Cauliflower Ceviche Taco

Avocado, cilantro

Gorgonzola Cannoli

Black Mission fig chutney, toasted almond

Crispy Polenta

Smoked salmon, trout roe, finger lime, watercress

Hamachi Niçoise Tartlet

Egg mimosa, capers, roasted peppers

Caprese Skewer

Ciliegine mozzarella, sweet basil oil, cherry tomato, white balsamic

Charred Tomato Tartare

Crispy nori chip, habanero sesame oil, yuzu aïoli, daikon

Hot Bites

Tuscan Meatball

James' Tuscan-style meatballs, tomato sauce

Tomato and Burrata Arancini

Pesto

Bacon-Wrapped Date

Medjool dates, applewood-smoked bacon

Mac-and-Cheese Croquette

White cheddar fonduta

Crispy Potato Truffle Pavé

Whipped crème fraîche, ossetra caviar

Pigs-in-a-Blanket

Hebrew National kosher pigs-in-a-blanket. Served with ketchup and mustard

Jumbo Lump Crab Cake

Jumbo lump crab cakes, spicy remoulade

Butternut Squash Arancini

Hot honey, pumpkin seed, sesame seed, sunflower seed, za'atar spice

Mushroom "Krab" Cake

Artichokes, hearts of palm, herb remoulade

Braised Beef Short Rib

Gougere, creamed spinach, creamy horseradish

Crispy Chicken Bites

Yuzu kosho aïoli

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Package Dinners

Enhance your plated dinner with three selections of hors d'oeuvres for an additional charge per person.

Tulip Package

CHOICE OF ONE SALAD IN ADVANCE:

- The wedge iceberg, Point Reyes blue cheese, Persian cucumber, pickled red onion, heirloom baby tomatoes, chive buttermilk dressing
- Little gem lettuce and edamame salad, Persian cucumber, baby carrot, snap peas, French radish, pickled red onion, Calvin pea tendrils, green goddess dressing

Lemon-and-Thyme-Roasted Organic Chicken
English peas, applewood-smoked bacon, pearl onion, chicken jus

WEDDING CAKE:

Size to accommodate guest count

Wisteria Package

CHOICE OF ONE SALAD IN ADVANCE:

- Little gem Caesar, shaved radishes, black pepper ciabatta crisp, creamy Caesar dressing
- Heirloom baby beets, watercress, blood orange vinaigrette, pistachio cream

Short Rib and Maine Lobster Tail
Celery root, roasted butternut squash, truffle vinaigrette, pickled apple gremolata

WEDDING CAKE:

Size to accommodate guest count

Magnolia Package

Assorted Shellfish Martini
King crab claw, shrimp, Maine lobster, horseradish cocktail sauce, delicate mustard sauce

Roasted, Pickled, Crunchy Market Salad
Niçoise olives, white balsamic vinaigrette

Wagyu Filet Tenderloin
Jimmy Nardello peppers, charred chambray onion, peppered pommes Anna, romesco sauce

WEDDING CAKE:

Size to accommodate guest count

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Package Dinners

Enhance your plated dinner with three selections of hors d'oeuvres for an additional charge per person.

Wynn Signature Package

CHOICE OF ONE SALAD IN ADVANCE:

- Roasted, pickled, crunchy market salad: Niçoise olives, white balsamic vinaigrette
- Heirloom baby beets: watercress, blood orange vinaigrette, pistachio cream
- The chopped salad: baby iceberg lettuce, haricots verts, confit tomato, asparagus, Dijon vinaigrette, crispy truffle potato chips
- Kale and wild rice: dried cranberry, toasted pecan, celery, radish, honey crisp apple, ginger

CHOICE OF ONE APPETIZER IN ADVANCE:

- French onion soup ravioli, caramelized onion, Gruyère, country bread crumble, consommé
- Potato gnocchi, Parmesan, glazed seasonal vegetables

TABLESIDE CHOICE OF ENTRÉES:

- Tuna rossini, black truffle, creamed spinach, potato rosti, Madeira jus
- Maine Lobster curry, coconut rice, piquillo pepper, coquitos, red curry broth
- Herb-crusted lamb chops, farro, baby vegetables, golden raisins, ras el hanout
- Wagyu filet tenderloin, Jimmy Nardello peppers, charred chambray onion, peppered pommes Anna, romesco sauce
- Atlantic salmon, creamy sorrel sauce
- Lemon fennel chicken roulade, radish, asparagus, crème fraîche potato mousseline, cider vinaigrette

WEDDING CAKE:

Size to accommodate guest count

Limited to 250 guests maximum

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Package Receptions

Offered to a minimum of 25 guests and maximum of 75 guests;
and are limited to the items consumed within Primrose Courtyard event space during service.

Packages that do not include bar service; require minimum revenue of an additional charge per bar per hour.
Bar service requires a bartender fee of an additional per bartender. Cocktail servers are an additional charge per server (optional).

Begonia Package I

DISPLAYED OR PASSED CANAPÉS:

Five selections of hors d'oeuvres,
one of each per person

WEDDING CAKE:

Size to accommodate guest count

Begonia Package II

DISPLAYED OR PASSED CANAPÉS:

Six selections of hors d'oeuvres,
one of each per person

WEDDING CAKE:

Size to accommodate guest count

Petunia Package I

DISPLAYED OR PASSED CANAPÉS:

Five selections of hors d'oeuvres,
one of each per person

WEDDING CAKE:

Size to accommodate guest count

HOSTED BEVERAGES FROM A PREMIUM PACKAGE BAR

(Refer to beverage section for inclusions)

Petunia Package II

DISPLAYED OR PASSED CANAPÉS:

Six selections of hors d'oeuvres,
one of each per person

WEDDING CAKE:

Size to accommodate guest count

HOSTED BEVERAGES FROM A PREMIUM PACKAGE BAR

(Refer to beverage section for inclusions)