



THE COSMOPOLITAN™
of LAS VEGAS

CATERING MENU

January 2024

YOU HAVE TO BE HERE  MGM RESORTS





HERE, CULINARY EXCELLENCE IS CURATED AND CAPTIVATING

Savor the unexpected with a one-of-a-kind culinary experience at The Cosmopolitan of Las Vegas. From intimate gatherings to larger groups, we can work with our talented chefs to curate custom menus for your specific meeting and event needs. Life's too short for bland—live flavorfully.

THE COSMOPOLITAN™
of LAS VEGAS



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CONTINENTAL BREAKFASTS

BOXED CONTINENTAL BREAKFAST

\$42PP

Bottled Orange Juice

Freshly Baked Sliced Plain Bagel
Cream Cheese, Peanut Butter

Seasonal Fruit Salad

Individual Fruit Flavored Yogurt
with Granola

House-Made Breakfast Bars

Chilled Coffee Beverage

QUICK START CONTINENTAL

\$45PP

Fresh Seasonal Pressed Juice

Market Fresh Sliced Fruits and Berries

Homemade Lemon Scented Granola
with Almonds and Dried Blueberries

Assorted Cereals
2% Milk, Non-Fat Milk

Chef's Selection of Breakfast Pastries, Muffins
Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee and Select Hot Teas

HEALTHY MORNING

\$47PP

Freshly Squeezed Orange Juice

Market Fresh Sliced Fruits and Berries

Overnight Oats
with Apples, Almonds, Coconut Milk, Agave Nectar, Raspberry Purée

Assorted Cereals
2% Milk, Non-Fat Milk, Soy Milk, Almond Milk

Greek Yogurt Parfait
Toasted Almonds, Lemon, Honey, Fresh Berries

Chef's Selection of Assorted Breakfast Pastries
Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee and Select Teas



BUFFET BREAKFAST

THE VEGAS BOULEVARD

\$60PP

Freshly Squeezed Orange Juice

Market Fresh Sliced Fruits and Berries

Piña Colada Yogurt Parfait

Vanilla Bean, Pistachio Granola, Toasted Coconut Flakes

Hot Oatmeal

2% Milk, Almond Milk, Soy Milk, Brown Sugar, Agave Nectar, Cinnamon, Assorted Dry Fruits

Farm Fresh Scrambled Eggs

with Crème Fraîche and Chives

Chef's Selection of Breakfast Potatoes

SIDE SELECTION

SELECT ONE

ADD AN ADDITIONAL SELECTION FOR \$6PP

Blended Cheddar and Monterey Jack Cheese,

Pico de Gallo

Applewood Bacon, Country Link Sausage

SOUFFLÉ EGG BITES

SELECT ONE

Cage Free Egg Bites

Turkey Sausage

Egg Whites

Mozzarella Cheese, Diced Tomatoes, Spinach

Frittata Egg Whites

Smoked Ham, Aged Cheddar Cheese

Freshly Baked Breakfast Pastries

Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee and Select Hot Teas

THE COSMOPOLITAN CLASSIC

\$55PP

Freshly Squeezed Orange Juice

Market Fresh Sliced Fruits and Berries

Assorted Cereal,

2% Milk, Non-Fat Milk, Almond Milk

Assorted Individual Greek Fruit Yogurts

Farm Fresh Scrambled Eggs

Chef's Selection of Breakfast Potatoes

SIDE SELECTION

SELECT ONE

Aged Cheddar Cheese and Chives,

Monterey Jack Cheese, Pico de Gallo,

Sautéed Mushrooms, Fromage Blanc Cheese and Scallions

MEAT SELECTION

SELECT ONE

ADD AN ADDITIONAL SELECTION FOR \$7PP

Applewood Bacon

Million Dollar Bacon with Maple Syrup and Truffle

Country Style Breakfast Sausage Patties

Chicken Apple Sausage

Grilled Ham Steaks, Grilled Ham Steaks with Pineapple Salsa

Freshly Baked Breakfast Pastries

Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee and Select Hot Teas



BUFFET BREAKFAST

THE HEALTHY SIDE

\$62PP

Cold Pressed Seasonal Organic Fruit and Vegetable Juice

Piña Colada Yogurt Parfait

Vanilla Bean, Pistachio Granola, Toasted Coconut Flakes

Paleo Bircher Muesli

with Apples, Walnuts, Chia Seeds, Sunflower Seeds, Cinnamon, Almond Milk

Egg White Frittata

with Kale, Tomato, Cremini Mushrooms, Red Pepper Coulis

Turkey Bacon

Freshly Baked Assorted Gluten Free Muffins

Freshly Brewed Coffee and Select Hot Teas

THE CHELSEA BRUNCH

\$90P

Orange Juice

Chilled Spa Water with Watermelon and Mint

Mixed Lettuces, Grilled Seasonal Fruit, Breakfast Radish, Popcorn Sprouts, Purple Haze Goat Cheese, Pomegranate Seeds, Pumpkin Seeds, Raspberry Champagne Dressing, Citrus Thyme Dressing

Santa Barbara Smoked Salmon, Everything Spice Cream Cheese, Chives, Capers, Red Onion, Lemon, Butter Lettuce, Roma Tomatoes, Fresh Mini Bagels

Sliced Seasonal Tropical Fruits and Melons with Berries and Mint, Greek Yogurt

Mini Pots of Cocoa Chia Seed Pudding, Coconut Milk, Fresh Raspberries, Granola

Multigrain French Toast, Strawberry Rhubarb Compote, Maple Syrup, Whipped Grand Marnier, Cream Cheese, Toasted Almond Slices

Three Cheese Potato Casserole

Displays of Grilled Vegetables:

Grilled Asparagus, Peppers, Red Onions, Portobello Mushrooms, Roma Tomatoes

Freshly Baked Breakfast Pastries, Loaves of Artisan Breads
Sweet Creamery Butter, Preserves, Marmalade

OMELET STATION CHEF ATTENDANT REQUIRED

Whole Eggs, Egg Beaters, Egg Whites, Ham, Bacon, Cheddar Cheese, Swiss Cheese, Mozzarella Cheese, Tomato, Mushrooms, Spinach, Onions, Sweet Peppers, Fresh Herbs

CHEF CARVINGS CHEF ATTENDANT REQUIRED

SELECT TWO

Sous Vide Tri Tip, Rosemary & Garlic Jus,
Smoked Bacon, Apple & Mustard Relish,
Kielbasa Sausage, Korean Pepper Ketchup

Freshly Brewed Coffee and Select Hot Teas

CHEF ATTENDANTS ARE \$295 PER ATTENDANT PER TWO (2) HOURS



BREAKFAST ENHANCEMENTS

Delight your guests by selecting an enhancement to your continental or breakfast buffet experience.

VEGAN TOFU SCRAMBLE

\$12PP

Sweet and Hot Peppers, Onion, Mushrooms, Potatoes, Garlic, Herbs, and Turmeric

HOT BREAKFAST SANDWICHES

\$180 PER DOZEN

SELECT ONE

Scrambled Egg, Italian Sausage, Provolone Cheese, Roasted Peppers on a Ciabatta Bun

Egg Omelet, Applewood Bacon, Cheddar Cheese on a Buttery Croissant

Egg White Florentine, Roasted Tomatoes and Mozzarella Cheese on an English Muffin

Vegan Burrito

Sweet Peppers, Onions, Potato, Black Beans, Meatless Chorizo, Cilantro, Vegan Cheese, with Salsa Roja

BAGELS, BREADS AND SPREADS

\$96 PER DOZEN

Assortment of Soft Bagels, Sour Dough, Multigrain, Rye and White Breads, Philadelphia Cream Cheese, Smoked Salmon and Chive Schmear, Tahini with Honey Sweetened Butter, Peanut Butter and Preserves

HARD BOILED EGGS

\$110 PER DOZEN

SLICED SMOKED SALMON

\$26PP

Shaved Butter Lettuce, Vine Ripe Tomatoes, Capers, Lettuce Assorted Soft Bagels, Whipped Cream Cheese with Chives

Toaster Station Provided

COSMOPOLITAN BIRCHER MUESLI

\$14PP

With Gluten Free Friendly Oats, Red Quinoa, Chia Seeds, Toasted Walnuts, Pumpkin Seeds, Dried Fruits, Cinnamon, Lemon, Honey, Almond Milk

SLICED SEASONAL TROPICAL FRUITS

\$20PP

Selection of Sun-Ripened Melons, Pineapple, Kiwi, Dragon Fruit and Whole Berries, Micro Mint

TOASTS

\$107 PER DOZEN

Gluten Free Options Available Upon Request

SELECT ONE

Avocado Toast

with Baby Arugula, Radish, Feta Cheese, Everything Spice, Citronette, Multigrain Bread

Smoked Salmon Toast

with Whipped Caper Dill Cream Cheese, Pickled Red Onion, Micro Mustard, Rye Bread



BREAKFAST ENHANCEMENTS

Delight your guests by selecting an enhancement to your continental or breakfast buffet experience.

POWER PARFAITS

\$127 PER DOZEN

SELECT ONE

Coconut Chia Parfait

Chia Seed, Coconut Milk, Agave, Cinnamon, Toasted Hemp Seeds, Raspberry, Mango, Passion fruit

Desert Night Oats

Gluten Free Oats, Oat Milk, Lemon Zest, Agave, Toasted Almonds, Blackberries, Blueberry Compote, Crunchy Oat Crumble

Morning Power Parfait

Greek Yogurt, Purple Sweet Potato, Vanilla Bean, Banana, Oat Milk, Maple Syrup, Grilled Pineapple, Shredded Toasted Coconut

BROWN SUGAR STREUSEL COFFEE CAKES

\$11PP

Cinnamon Swirl, Cherry-Chocolate, Blueberry-Sour Cream

SCRAMBLED EGGS

WITH AGED CHEDDAR CHEESE AND CHIVES

\$12PP

SELECTION OF BREAKFAST MEATS

\$14PP

SELECT ONE

Applewood Bacon

Chicken Apple Sausage

Million Dollar Bacon with Maple Syrup and Truffle

Grilled Ham Steaks, Pineapple, Mustard Jalapeño Butter

Country Style Breakfast Sausage

Pork Sausage Patty

Grilled Smoked Kielbasa Sausage

GLUTEN FREE HOT OATS

\$12PP

Gluten Free Oats, 2% Milk, Almond Milk, Soy Milk, Brown Sugar, Agave Nectar, Cinnamon, Assorted Dry Fruits

EUROPEAN MEATS AND CHEESES

\$22PP

Sliced Ham, Salami, Shaved Prosciutto,

Sliced Provolone, Swiss and Aged Cheddar Cheeses

Toasting Station of Sourdough, Rye, Multigrain and Sliced White Breads

Roma Tomatoes, Hot House Cucumbers, Grainy and Dijon Mustards

Sweet Butter, Preserves

BELGIAN WAFFLES

\$16PP

Blueberry Compote, Warm Maple Syrup, Bourbon Glazed Bananas in Caramel Sauce, Nutella, Sweetened Whipped Cream

SOUFFLÉ EGG BITES

\$19PP

SELECT THREE

Egg White Frittata, Cheddar, Emmental, Gruyère Cheese

Egg White Bite, Sun-dried Tomato, Basil

Frittata Egg Bite, Smoked Ham, Aged Cheddar

Cage Free Egg Bites, Turkey Sausage

Egg White, Mozzarella, Diced Tomato, Spinach



ACTION STATIONS

Surprise your guests with a culinary adventure and add an action station to your event!
Minimum of 50 Guests Required.

MORNING TOSTADAS

\$23PP

Chef attendant required

Warm Crispy Tortillas Garnished To Order

SELECT TWO

Mexican Chorizo, Sweet Peppers, Potato, Onion, Cilantro, Avocado, Refried Beans

Scrambled Eggs, Neuske Bacon Lardons, Pico de Gallo, Queso Cotija

Scrambled Eggs, Grilled Cactus, Grilled corn, Black Beans, Tomato, Mexican Crema

All served with Salsa Roja, Salsa Verde, Hot Sauce

OMELET STATION

\$26PP

Chef attendant required. Maximum guest guarantee may apply.

Prepared to order omelet station with whole eggs, egg whites, egg beaters.

MEATS

SELECT THREE

Applewood Bacon

Smoked Ham

Chorizo Sausage

Chicken Apple Sausage

Italian Turkey Sausage

Diced Chicken Breast

CHEESE

SELECT THREE

Gruyère

Monterey Jack

Sharp Cheddar

Goat Cheese

Fresh Mozzarella

Crumbled Feta

Grated Parmesan Cheese

VEGETABLES

SELECT FIVE

Caramelized Onions

Roasted Red and Yellow Peppers

Sautéed Mushrooms

Roma Tomatoes

Wilted Spinach

Asparagus

Avocado

Jalapeño and Red Fresno peppers

Herb Blend of Italian Parsley

Chives and Thyme

SEAFOOD*

ADDITIONAL \$7PP PER SELECTION

Shrimp

Smoked Salmon

Crab

Atlantic Lobster

CHEF ATTENDANT \$295 PER CHEF



DRINKS

BEVERAGE ENHANCEMENTS

Reward your guests by selecting an enhancement to your continental or breakfast buffet experience.

NITRO COLD BREW COFFEE STATION

\$650 PER KEG (100-GUEST MINIMUM)

Smooth Nitro Cold Brew Infused with a Velvety Crema, Sweeteners, Whole Milk, Almond Milk and Soy Milk

SEASONAL FRUIT MIMOSAS

\$18 PER DRINK

Sparkling Prosecco Paired with the Season's Freshest Fruits

BLOODY MARY BAR

\$18 PER DRINK

Mixologist Choice of Select Vodkas

Choice of Traditional Tomato, V8, or Clamato Juice

Garnished with Chef's and Mixologist's Choices of Seasonal Selections, Assorted Fresh Vegetables, Lemons and Limes

MIMOSAS AND BLOODY MARY BARS REQUIRE A BARTENDER AT \$295 PER BARTENDER
THE COSMOPOLITAN OF LAS VEGAS REQUIRES (1) BARTENDER FOR EVERY 100 GUESTS



BRIS

BREAKTIME

The Healthy Side - Healthy Eating Themed Breaks.
Priced and designed for 45-minutes of service.

TOASTS

\$29PP

SELECT THREE

Avocado Toast

with Baby Arugula, Radish, Goat Cheese, Everything Spice, Citronette, Multigrain Bread

Smoked Salmon Toast

with Whipped Caper Dill Cream Cheese, Pickled Red Onion, Micro Mustard, Rye Bread

Oven Roasted Turkey Toast

with Cranberry Mayo, Butter Lettuce, Tomato, Applewood Bacon, Sourdough Bread

Speck Alto Adige Toast

Red Endive, Olive, Roasted Tomato, Aged Balsamic, Rosemary Focaccia

Served with Italian Basil Lemonade

MEDITERRANEAN TAPAS

\$32PP

SELECT THREE

Roasted Vegetables and Quinoa Salad

with Mustard Greens, Feta Cheese, Lemon Vinaigrette

Heirloom Tomatoes

with Picked Shallots, Toasted Pine Nuts, Whipped Herb Garlic Mascarpone, Basil Oil, Crispy Wheat Pita Chips

Creamy Blue Crab Bruschetta

with Red Radish, Chives, Sour Cream, Watercress, Toasted Sourdough

Grilled Chicken and Vegetable Kabob

with Peppers, Onions, Harissa Yogurt

Baked Tartelette with Fromage Blanc, Dried Figs, Stone Fruit, Rockets, Lemon Olive Oil

Served with Chilled Fruit Flavored Sparkling Waters

THE GARDEN

\$29PP

SELECT THREE

Baby Vegetable Crudités

with Spiced Sesame, Tofu Dip

Roasted Eggplant Dip

with Confit Tomatoes, Olives, Parsley, Smoked Paprika, Olive Oil, Root Vegetable Chips

Crispy Rainbow Cauliflower

with Buffalo Sauce, Cilantro, Cashew Ranch Dip

Plant Based Burger Slider

with Onions, Aged Cheddar, Cosmopolitan Secret Sauce, Parker House Roll

Vegan Ceviche

Hearts of Palm, Cilantro, Tomato, Red Onion, Nori Flakes, Shaved Coconut

Served with Iced Cucumber Limeade

FARMER'S MARKET

\$25PP

Wedged Seasonal Melons and Pineapple

with Passion Fruit Coconut Dipping Sauce

Selection of Fresh Cut Vegetables

Displayed on Edible Earth with Fava Bean Hummus, Vegan Ranch Dip and Smoked Piquillo Romesco Sauce

Served with Chilled Peach Iced Tea

*Delight your guests with an elevated experience
by adding a specialty cocktail to your break menu experience.*

BARTENDER FEES OF \$295 PER BARTENDER



ENERGIZE YOUR TEAM

Empowering Themed Breaks.
Priced and designed for 45-minutes of service.

BARISTA ATTENDED ESPRESSO BREAK

\$27PP

BARISTA REQUIRED (\$295 FEE APPLIES)

Starbucks Coffee and Made to Order Specialty

Coffee Espresso, Cappuccino, Latte

Chilled Coffee Drinks

Assortment of Biscotti, Spritz Cookies, Mini Citrus Madeleines

Cosmopolitan Bottled Water, Assorted Individual Juices, Assorted Soft Drinks

Freshly Brewed Coffee and Tea Service

Upgrade to Create an Affogato Experience with Vanilla and Hazelnut Gelato \$10PP

CHEF ATTENDANT REQUIRED

\$295 FEE APPLIES, 50-PERSON MINIMUM REQUIRED

RE-ENERGIZE

\$28PP

Selection of Energy, Power and Iced Coffee Drinks

Assortment Power Bars, Individual Dried Fruits and Nuts

Individual Packets of Beef Jerky

ONE PER PERSON

Ripe Bananas

NITRO COFFEE & TRAIL MIX BAR

\$25PP

Raw Almonds, Walnuts, Cashews, Dark Chocolate,
Dried Fruits, Banana Chips, Goji Berries and Pumpkin Seeds

Energy Infused Chilled Water
with Cinnamon, Citrus, Ginger and Rosemary

Nitro Cold Brew Coffee,
Selection of Sweeteners, 2% Milk, Almond Milk, Soy Milk

Upgrade Your Experience to Include a Barista Attended Nitro Cold Brew Coffee

\$295 ATTENDANT FEE APPLIES (100-PERSON MINIMUM)

COMIDAS CALLEJERAS

\$29PP

Poblano Pepper and Corn Empanada
with Monterey Jack Cheese, Salsa Roja

Beef Flauta
with Chipotle, Tomato and Onion, Mexican Crema, Cilantro, Salsa Verde

Cheese Quesadilla
Black Bean, Cilantro, Peppers, Lime Crema, Pico de Gallo

Served with Warm Churro, Whipped Cream, Chocolate sauce, Caramel Sauce

Chilled Coffee and Cinnamon Horchata



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SAVORY SELECTIONS

Themed Breaks.
Priced and designed for 45-minutes of service.

TEA TIME!

\$33PP

Assortment of French Macarons, Miniature Tea Cakes and Citrus Madeleines

Assorted Tea Sandwiches

SELECT THREE

Cucumber Finger Sandwich

Sliced White Bread, Dill Cream Cheese, Radish

Smoked Salmon

Pumpernickle Bread, Lemon Caper Remoulade, Pickled Red Onion

Shaved Roast Beef

Wheat Bread, Swiss Cheese, Creamy Celery Root, Horseradish Slaw

Open Faced Grilled Chicken Salad

on Multigrain with Granny Smith Apples, English Curry Mango Dressing,

Sliced Ham on Rye Bread

with Watercress and Dijonnaise

Egg Salad on a Mini Bun

with Celery, Parsley, Lemon Mayonnaise,

Strawberry Lemonade

GRAB & GO

\$26PP

Individually Wrapped Sweet and Salty Snacks

Assorted Whole Seasonal Fruits

Individual Bags of Whole Grain Sun Chips

Cosmopolitan Bottled Water

Freshly Brewed Coffee and Tea Service

AVIATORS BREAK

\$31PP

The Cosmopolitan Dog, All Beef Hot Dogs, Soft Pretzel Bun

Served with Red Cabbage Slaw, Jalapeno Agave, Mustard, White Onions, Bacon Bits

Build Your Own Nachos

Warm Tortilla Chips, Queso Blanco Dip with Lime and Ancho Chile, Pico de Gallo, Guacamole, Sour Cream

Cracker Jack Cookies

Arnold Palmer

Gluten Free, Nut Free Cookies Available with Chef Approval. Additional \$2PP



SWEETS & TREATS

Themed Breaks.
Priced and designed for 45-minutes of service.

CHEF ATTENDED ITALIAN GELATO STATION

\$26PP

CHEF ATTENDANT REQUIRED (\$295 FEE APPLIES)
50-PERSON MINIMUM ATTENDANCE REQUIRED

GELATO FLAVORS

SELECT TWO

Chocolate, Coffee, Strawberry, Stracciatella, Nutella, Vanilla

GUESTS CHOICE OF TOPPINGS

Heath-Bar Bits
Crushed Oreos
Crushed Reese's Peanut Butter Cups
Chocolate Sauce
Mini Waffle Cones
Iced Mocha Coffee

Additional Gelato Flavors Available Upon Request

CHOCOLATE, CHOCOLATE, AND MORE CHOCOLATE

\$28PP

Chocolate Covered Long Stem Strawberries
Chocolate Decadence Cake
Cocoa Nib Shortbread cookies
Chocolate Nutella Tart
Selection of Flavored Sparkling Waters
Freshly Brewed Coffee and Tea Service

SWEET CRAVINGS

\$25PP

Freshly Baked Assorted Cookies
Assorted Cream Puffs
Coconut Macaroons
Mini Confetti Cupcakes with
Buttercream Frosting
Cosmopolitan Bottled Water, Assorted Individual Juices, Assorted Soft Drinks

Freshly Brewed Coffee and Tea Service

*Looking for something unique?
Ask our Chef, he'll be happy to assist you!*



MORNING MUST-HAVES

Assorted Whole Fruits

\$82 PER DOZEN

Individually Boxed Breakfast Cereals and Oats with Milk

\$84 PER DOZEN

Chef's Selection of Breakfast Pastries

\$75 PER DOZEN

Assorted Freshly Baked Muffins

\$75 PER DOZEN

Assorted Gluten Free Muffins

\$80 PER DOZEN

Everything Bagels and Philadelphia Cream Cheese®

\$84 PER DOZEN

Warm Cinnamon-Sugar Dusted Beignets

\$82 PER DOZEN

MINIMUM ORDER (5) DOZEN

Assorted Mini Filled Donuts

\$80 PER DOZEN

MINIMUM ORDER (5) DOZEN

Large Citrus Honey Madeleines

\$86 PER DOZEN

Assorted Donut Holes

\$76 PER DOZEN

MINIMUM ORDER (5) DOZEN

House-Made Breakfast Bar

Rolled Oats, Spices, Dried Fruit, Shredded Coconut, Peanut Butter, Honey, Butter

\$84 PER DOZEN

Individual Assorted Fruit Yogurts

\$108 PER DOZEN

AFTERNOON SWEETS

Freshly Baked Assorted Cookies

\$82 PER DOZEN

Assortment of French Macarons

\$78 PER DOZEN

Assorted Walnut Fudge Brownies and Peanut Butter Blondies

\$82 PER DOZEN

Cosmopolitan Cupcakes with Buttercream Frosting

Vanilla, Chocolate, Red Velvet

\$84 PER DOZEN

MINIMUM (1) DOZEN PER ORDER

Chocolate Covered Long Stemmed Strawberries

\$108 PER DOZEN

Traditional Candy

Reese's Peanut Butter Cups, Snickers, M & M's, Peanut M & M's, Twix

\$108 PER DOZEN

\$8 EACH

Gummy Bears, Sour Candies, Skittles

\$10 EACH

Good Humor Ice Cream Bars®

\$108 PER DOZEN

Fruit Smoothie Pops

\$108 PER DOZEN

Magnum Chocolate Covered Ice Cream Bars

\$114 PER DOZEN

Ben and Jerry's Ice Cream Cups

\$114 PER DOZEN



SNACKS AND MUNCHIES

Roasted Unsalted Nuts
\$7 EACH

Power Trail Mix
\$7 EACH

Raw Almonds
\$7 EACH

Cajun Roasted Pecans, Cashews and Pistachios
\$80 PER POUND
(SERVES UP TO 10 PEOPLE)

Assorted Energy Bars
\$8 EACH

Assorted Deli Style Potato Chips
\$8 EACH

Craft Popcorn, Assorted Flavors
\$8 EACH

Warm Soft Pretzels with Spicy Mustard and Craft Beer Cheese
\$96 PER DOZEN

Individual Garden Vegetable Crudité
with Roasted Red Pepper Hummus in a Red Cabbage Cup
\$180 PER DOZEN

Packets of Beef Jerky
\$148 PER DOZEN

Roasted Garlic Hummus
with Smoked Paprika, Whole Wheat Pita Chips
\$14 PER PERSON
(25-PERSON MINIMUM)

Rustic Sea Salt Potato Chips
with Caramelized French Onion Dip
\$14 PER PERSON
(25-PERSON MINIMUM)

Hard Salted Pretzels
\$8 EACH
(25-PERSON MINIMUM)

Warm Tortilla Chips
with Salsa Roja and Homemade Guacamole
\$14 PER PERSON
(25-PERSON MINIMUM)





THE COSMOPOLITAN

À LA CARTE BEVERAGES

Freshly Brewed Kona Blend Coffee (Regular or Decaf)

\$110 PER GALLON

Chilled Coffee Drinks

\$9 EACH

Oat Milk, Soy Milk or Almond Milk

\$26 PER PINT

Selection of Hot Teas

\$110 PER GALLON

Freshly Brewed Iced Tea

\$110 PER GALLON

Freshly Squeezed Orange Juice

\$130 PER GALLON

Assorted Fruit Juices

Apple, Grape, Tomato, Cranberry

\$130 PER GALLON

Assorted Individual Bottles of Fruit Smoothies

\$114 PER DOZEN

Lemonades

\$105 PER GALLON

Tahitian Vanilla Bean

Strawberry Lime

Arnold Palmer Iced Tea

Soft Drinks & Bottled Water

Assorted Coca-Cola Products

Cosmopolitan Bottled Water

\$8 EACH

Premium Beverages & Waters

Assorted Bottled Teas, San Pellegrino

Sparkling Water, 500ml Fiji Water

\$9 EACH

Red Bull® Energy Drinks

\$11 EACH

Cold Pressed Juices

\$16 EACH

Chilled Refreshing Spa Waters

\$105 PER GALLON

Cucumber, Dragon Fruit, Basil

Raspberry, Mint

Tropical Fruit, Hibiscus

Citrus Fruits, Blueberry, Rosemary

Watermelon, Orange, Coriander

Strawberry, Thai Basil



LUNCH BUFFETS

THE GREAT GREEK

\$73PP

Crisp Romaine Lettuce
Baby Heirloom Tomatoes, Sliced Persian Cucumber,
Red Onion, Crumbled Feta Cheese, Greek Dressing

Vine Ripened Tomatoes
Feta Cheese, Imported Olives, Extra Virgin Olive Oi

Greek Spread Display
Hummus, Baba Ghanoush, Tzatziki,
Served with Warm Pita

Grilled Seasonal Catch
Warm Tabbouleh, Zucchini, Artichokes, Vierge Sauce

Grilled Chicken Kalamakia
Caper, Lemon Chips, Roasted Mushrooms, Greek Rice

Campanelle Puttanesca
Cauliflower, Olives, Capers, Tomato Sugo, Basil

DESSERTS

Greek Yogurt Mousse
Raspberries & Peaches

Orange Polenta Cakes

Bougatsa
Custard with Pistachio, Honey and Phyllo

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$10PP

CHEF ATTENDANT REQUIRED \$295, PER CHEF

Slow Roasted Leg of Lamb
Rosemary, Olive Oil and Garlic Potatoes

REGIONAL AMERICAN

\$73PP

Mixed Lettuces
Strawberries, Radishes, Shaved Fennel,
Toasted Pistachios, Champagne Vinaigrette

Chef's Salad
Baby Iceberg Lettuce, Belgian Endive, Smoked Turkey, Hard Boiled Eggs,
Tomato, Cucumber, Shredded Cheese, Peppercorn Ranch

Waldorf Salad Lettuce Cups
Apples, Celery, Walnuts, Grapes, Gem Lettuce, Creamy Dressing

Rosemary & Garlic Porchetta
Root Vegetables, Natural Jus

Glazed Atlantic Salmon
Roasted Artichokes, Asparagus, Sautéed Mushrooms, Hazelnut Vinaigrette

Rotisserie Chicken
Roasted Pee Wee Potatoes, Creamy White Wine, Thyme Sauce

Crispy Brussels Sprouts with Pancetta
Roasted Pee Wee Potatoes, Rosemary, Red Bell Peppers

DESSERTS

Apple Streusel Tart

Mint Chocolate Chip Whoopie Pies

Cherry Pie Cheesecake Shot

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$10PP

Loaded Mac'n'Cheese with Aged Cheddar, BBQ Brisket Burnt Ends,
Crispy Bacon, Scallions and Sour Cream



LUNCH BUFFETS

PAN ASIAN

\$73PP

Chinese Chicken Salad

Asian Mixed Greens, Napa Cabbage, Roasted Cashews, Shredded Carrots, Mandarin Oranges, Edamame Beans, Soy Ginger Dressing

Spicy Thai Vegetable Salad

Green Papaya, Asian Pear, Fresh Herbs, Nuoc Cham Vinaigrette

Korean BBQ Pork Ribs

Gochujang Glaze, Fried Garlic

Crispy Fried Chicken Katsu

Mushroom Fried Rice, Katsu Sauce

Steamed Pacific Cod in Banana Leaf

Cilantro Chili XO Sauce, Baby Bok Choy,

Seasonal Vegetable Curry

Fried Garbanzo Beans

DESSERTS

Matcha-Strawberry Yuzu Cake

Coconut Mango Tapioca Pudding

Portuguese Egg Tart

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$10PP

Crispy Fried Vegetable Spring Rolls

Sweet Chili Plum Sauce

LUCKY LUAU

\$73PP

Mixed Green Salad

Asian Pears, Bell Peppers, Red Onions, Toasted Cashews, Citrus Dressing

Traditional Hawaiian Potato and Macaroni Salad

Carrots, Onions, Hard-Boiled Eggs

Shishito Pepper Cabbage Slaw

with Kochujang Vinaigrette

"Huli Huli" Chicken

Hawaiian Style Smoked Rotisserie Chicken,

Blistered Sweet Corn and Cherry Tomatoes, Pineapple Soy Reduction

Grilled Flank Steak

Sautéed Zucchini and Green Onions, Teriyaki Sauce

Pan Seared Mahi Mahi

Baby Bok Choy and Chinese Black Bean Sauce

Hawaiian Fried Rice

Glazed Pineapple, Roasted Bell Peppers, Toasted Coconut

DESSERTS

Ube Haupia

Coconut Butter Mochi Bars

Hawaiian Guava Cakes

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$10PP

Hawaiian Ahi Poke with Seaweed, Maui Onions, Sesame Seeds,

Garlic, Chili, Soy Sauce, Scallions Root Vegetable Chips



LUNCH BUFFETS

ITALIANO

\$73PP

Chopped Romaine, Radicchio, Grilled Artichokes, Pepparoncini Peppers, Red Onion, Cherry Tomatoes, Lemon Dressing

Caprese Salad

Heirloom Tomatoes, Bocconcini Mozzarella, Lemon Oil, Fig Balsamic

Antipasti Salad

Salami, Roasted Red Peppers, Sliced Green Olives, Artichoke Hearts, Mozzarella Cheese, Red Wine Vinaigrette

Lemon and Herb Chicken Piccata

Sautéed Haricot Verts, White Wine Butte, Caper Jus

Basil Pesto Rubbed Seasonal White Fish

Roasted Asparagus, Kalamata Olives and Tomatoes

Penne Pasta

Ricotta, Broccolini, Italian Sausage, EVOO, Garlic, Chili Flakes

Eggplant Parmesan

Torn Basil, Roasted Tomato Fondue

DESSERTS

Hazelnut Caramel Cake

Cannoli

Lemon Ricotta Zeppoli, Fresh Berry Sauce

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$10PP

CHEF ATTENDANT REQUIRED \$295

Naples Style Baked Calzone

with Robust Tomato Sauce, Mozzarella Cheese, Basil, Ham and Salumi

Sides of Crushed Red Chiles and Parmesan Cheese



LUNCH

LUNCH BUFFETS

SANTA FE

\$73PP

Machete' Chopped Salad

Pickled Onions, Black Beans, Sweet Corn, Spicy Pepitas, Crumbled Cotija Cheese, Tomato Cumin Dressing

Grilled Elote Salad

Red Onions, Peppers, Red Radish, Queso Fresco, Lime Crema, Tajin Spice

Shrimp and Scallop Ceviche

Cucumber, Onion, Cilantro

Beef Taquitos

Pico de Gallo, Mexican Crema, Avocado Sauce

Chicken Braised in Mole Sauce

Toasted Pepitas, Cilantro, Red Onions

Cheese Enchiladas

with Red Sauce, Asadero Cheese, Mexican Crema, Cilantro

Spanish Rice & Jalapeño Black Beans

Onion & Cilantro Relish, Pickled Jalapeños, Salsa Roja, Salsa Verde, Avocado Salsa, Lime, Sour Cream, Tortilla Chips

DESSERTS

Alfajores Cookies

Margarita Tarts

Horchata Tres Leches

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$10PP

B-Y-O Street Tacos

SELECT ONE

Steak Picado

Beef Simmered with Tomatillos,

Green Peppers, Onions

Chicken Tinga

Fire-Roasted Tomatoes, Chipotle Pepper



MARKETPLACE SANDWICH BOARDS & SALADS

ARTISAN STYLE SANDWICHES

\$70PP

SELECT THREE

Turkey BLT

Applewood Bacon, Butter Lettuce, Tomato Jam, Shaved Onion, Avocado Mayo, Havarti Cheese, Sourdough Bread

Peppered Roast Beef

Iceberg Lettuce, Tomato, Caramelized Onions, Spicy Blue Cheese Mayo, Brioche Bun

Cuban Ham

Lettuce, Tomato, Pickles, Swiss cheese, Yellow Mustard-Mojo Aioli, Soft Bun

Italian Grinder

Italian Cold Cuts, Aged Provolone, Hot and Sweet Peppers, Lettuce, Tomato, Italian Sub Roll

Lemongrass Chicken Banh Mi

Pickled Vegetables, Cilantro, Jalapeño, Sriracha Mayo

Creole Tuna Salad

Zesty Curry Remoulade, Onions, Celery, Pickles, Sprouts, Tomato, Croissant

Tofu "Egg Salad"

Vegenaise, Mustard, Onions, Cornichons, Frisée, Soft Bun

Herb Roasted Vegetable

Whipped Goat Cheese, Cranberry Chutney, Arugula, Multi Grain Bread

Sides of Mayonnaise, Mustard, Horseradish

SALADS

Asian Chopped Salad

Romaine Lettuce, Red Cabbage, Scallions, Red Radish, Green Papaya, Shredded Carrots, Snow Peas, Bell Peppers, Sesame Soy Vinaigrette, Creamy Wasabi Dressing, Oil and Rice Wine Vinegar

Conchiglie Pasta Salad

Sweet Peas, Red Onions, Broccolini, Pine Nuts, Parmesan, Creamy Avocado Dressing

Grilled Halloumi Cheese & Red Beet Salad

Spinach, Rockets, Radicchio, Fennel, Orange, Pumpkin Seeds, Pomegranate Mint Vinaigrette

Deli Style Chips, French Onion Dip

DESSERTS

Brookies

Raspberry Éclairs

Caramel Banana Cheesecakes

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT OF SOUP OFFERINGS*

SELECT ONE

ADDITIONAL \$10PP

Homemade Chicken Noodle, Gluten Free Pasta

Ripened Tomato and Sweet Basil with Sides of Aged Parmesan Cheese

Hearty Beef with Root Vegetable and Quinoa

Roasted Red Pepper and Fennel Soup, Polenta Croutons



MARKETPLACE SANDWICH BOARDS & SALADS

VEGAS BOULEVARD DELI

\$67PP

Mixed Organic Lettuces

Sides of Carrot, Cherry Tomato, Cucumber, Radish, Croutons, Balsamic Vinaigrette, Ranch Dressing and Oil and Vinegar

Crispy Coleslaw

Red, Green, and Napa Cabbage, Carrot, Pumpkin Seeds, Dried Cherries, Pear Cider Dressing

Red Bliss Potato Salad

Red Quinoa, Roasted Peppers, Scallion, Dill, Grainy Mustard and Agave Vinaigrette

Roasted Garlic Hummus

Albacore Tuna Salad

Sliced Cucumbers, Watercress, Pepper Relish

Sliced Cold Cuts

Roasted Turkey Breast, Beef Pastrami, Black Forest Ham, Genoa Salami

Selection of Cheeses

Freshly Baked Sliced Rye, Sour Dough, Multigrain and Country Breads

Gluten Free Breads May be Offered

Romaine Lettuce Leaves,

Sliced Roma Tomatoes, Shaved Red Onion, Kosher Dill Pickles, Mayonnaise, Mustard

Sea Salt Potato Chips, French Onion Dip

DESSERTS

Malted Chocolate Mousse Cake

Lemon Bars

Cherry Streusel Tarts

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$10PP

Beer Battered Fried Dill Pickles, Chipotle Ranch Dip



LUNCH

PLATED LUNCH

All Plated Lunch Entrées are Designed with Three (3) Courses, Freshly Baked Artisan Breads and Creamery Butter, Freshly Brewed Coffee and Select Teas.

STARTERS

SELECT ONE

Farmers Market Shaved Vegetable Salad
Heirloom Carrots, Watermelon Radish, Aged Goat Cheese, Pepitas, Citronette Vinaigrette

Baby Kale Salad
Dried Blueberries, Grapes, Fresh Herbs, Grilled Haloumi Cheese, Pistachios, Pomegranate Citrus Vinaigrette

Iceberg Lettuce Wedge
Tomatoes, Caramelized Shallots, Scallions, Lardons, Toasted Rye "Soil", Blue Cheese Crumbles, Smoked Ranch Dressing

Baby Gem Lettuce
Kalamata Olives, Crispy Capers, Shaved Grana Padano, Croutons, Creamy Caesar Dressing

PLATED DESSERTS

SELECT ONE

Double Chocolate Mousse, Strawberry Sauce
Maximum Guests of 500 or less

Salted Caramel Cheesecake, Raspberry Sauce

Chocolate Hazelnut Opera Cake

Matcha Strawberry Yuzu Cake

Lemon Raspberry Tart with Meringue

Freshly Brewed Coffee and Select Hot Teas

MAIN ENTRÉE

SELECT ONE

Smoked BBQ Half Chicken **\$67PP**
Creamy Pepper Jack Cheese Polenta, Bacon Braised Greens, Crispy Onions, Tangy BBQ Sauce

Teriyaki Grilled Chicken Breast **\$67PP**
Garlic Vegetable Fried Rice, Baby Bok Choy, Crispy Shiitake Mushrooms, Ginger Soy Glaze

Grilled Petite Beef Filet **\$74PP**
Crispy Potato Croquette, with Aji Amarillo Aioli, Wilted Greens, Baby Carrots, Chimichurri Rojo

Grilled Beef Medallions **\$74PP**
Confit Garlic Potato Purée, Charred Broccolini, Thyme Roasted Tomatoes, Red Wine Jus

Pan Seared Tandoori Salmon **\$67PP**
Chinar Saag Curry, Basmati Rice, Poppadum, Cilantro Mint Chutney

Pan Seared Market Catch **MP**
Our Chefs Best Seasonal Offerings
Heirloom Cherry Tomato Confit, Baby Arugula, Spiced Puffed Farro, Charred Lemon, Citrus Herb Oil



RECEPTION HORS D'OEUVRES

Chef's selection of passed or displayed hors d'oeuvres (based on 6 pieces pp) \$52pp.
À-la-carte hors d'oeuvres to be ordered in increments of (25) per selection. Minimum of (25), per order.

COLD AT \$11 PER PIECE

Tomato and Strawberry Bruschetta,
Fresh Mint, Port Wine Reduction, Parmesan Crostini

Whipped Beer Cheese
Pretzel Crostini, Roasted Pepper Relish

Shrimp Ceviche Shooter
Tomato Chile Water, Cucumber, Cilantro, Jalapeño, Lime

Whipped Ricotta
Meyer Lemon, Sun-dried Fig, Blue Agave Syrup, Pistachio Crumble

COLD AT \$12 PER PIECE

Shrimp Summer Roll
Tamarind Peanut Sauce or Nuoc Cham Sauce

Hawaiian Ahi Poke
Sweet Onion, Scallion, Ogo Seaweed, Chili Flakes, Red Sea Salt, Taro Chip

Capicola Ham Crostini
Mango Jam, Frisée, Garlic Herb Cream, Focaccia

Golden Tomato Gazpacho
Japanese Cucumber, Desert Honey, Opal Basil, Olive Oil Caviar

Thai Beef Salad in Phyllo Cup, Mango Salsa

Whipped Burrata, Grilled Peach (Spoon)

COLD AT \$13 PER PIECE

Mini Lobster Salad Rolls
Chives, Lemon, Mayonnaise, Butter Roll

Hamachi Crudo
Aqua Chile, Sea Salt, Cucumber, Red Onions, Cilantro (Spoon)

Jamón Ibérico and Fig Crostini
Micro Rocket Greens, Saga Cheese Spread, Balsamic Syrup, Pumpnickel

Spicy Ahi Tuna, Black Sesame Cone

HOT AT \$11 PER PIECE

Crispy Vegetable Spring Roll, Sweet Chili Lime, Dipping Sauce

Pork and Scallion Pot Sticker, Sesame Soy, Dipping Sauce

Curried Vegetable Samosa, Fresh Mango Raita

Thai Chicken Satay, Roasted Peanuts, Cilantro, Sweet Chili Tamarind Sauce

Spanakopita, Spinach, Feta, Phyllo Pastry

HOT AT \$12 PER PIECE

Twice Baked Mini Potato
Spanish Chorizo, Aji Amarillo, Cilantro

Southern Hot Chicken
Celery Salt, Crystals Hot Sauce, Buttermilk Ranch

Deep Fried Buffalo Cauliflower
Spiced Almond Flour, Vegan Ranch Dressing

Beef Kofta Kabob
Mint Glaze, Harissa Yogurt Dip

Wild Mushroom Arancini, Truffle Aioli

HOT AT \$13 PER PIECE

Pan Seared Diver Scallop
Herb Pancetta, Crumble, Pickled Pepper Aioli

Togarashi Charred Shrimp
Yuzu Citrus, Shiso Glaze

Spiced Crispy Lamb Lollipop
Scotch Bonnet, Mango Mint Salsa, Pickapeppa Jus

Prime Beef Persillade Skewer
Dijon Mustard, Chopped Herbs, Red Wine Demi Glace

Coconut Shrimp, Saffron Aioli

Lobster Mac'n'Cheese Bites



RECEPTION DISPLAYS

SEASONS BEST VEGETABLE CRUDITÉ

\$21PP

Rainbow Cauliflower Florets, Heirloom Baby Tomatoes, Broccolini, Cucumber
Watermelon Radish, Crisp Celery, Baby Carrots

Served on Edible Soil

ARTISAN CHEESE

\$26PP

Chef's Selection of Assorted Artisan Cheeses, Crackers, Sliced Baguette
Grape Clusters, Marcona Almonds, Honeycomb, Kumquat Preserve

INTERNATIONAL CHARCUTERIE

\$28PP

Prosciutto, Tartufo Salami, Coppa, Bresaola, San Danielle Salami
Cured Olives, Dried Cherries, Balsamic Grainy Mustard, Grissini
Carved Rustic Breads

BAKED CREAMY SPINACH, ROASTED PEPPER AND ARTICHOKE DIP

\$16PP

ADD CRAB \$19PP

Warm Tortilla Chips

WARM SOFT PRETZELS

\$19PP

Served with Craft Beer Jalapeño Cheese Dip
Bavarian Brown Mustard and Peppercorn, Ranch Dip

MIDDLE EASTERN MEZZE

\$29PP

Red Pepper Hummus, Eggplant Salad, Octopus Salad, Dolmas
Haloumi Cheese, Kalamata Olives, Cucumber, Lettuce Spears
Zaatar Pita Chips, Lavosh

GOURMET BRUSCHETTA DISPLAY

\$29PP

GLUTEN FREE OPTIONS AVAILABLE

Roasted Tomato and Olive
Sweet Basil Pesto, Toasted Pine Nuts, Fig Balsamic, Parmesan Crostini

Smoked Ham, Basil, Compressed Melon
Whipped Honey Ricotta, Toasted Baguette

Creamy Blue Crab Bruschetta
Red Radish, Sour Cream, Watercress, Chives Toasted Sourdough

NAPOLI STYLE PIZZAS

\$30PP

Margherita Pizza
Tomato, Mozzarella Cheese, Fresh Basil

White Pizza
White Sauce, Buffalo Mozzarella, Mushrooms, Truffle Oil Drizzle

Pepperoni Pizza
Thick Cut Pepperoni, Roasted Garlic Tomato Sauce

*Sides of Extra Virgin Olive Oil, Crushed Chilies
Parmesan Cheese, Aged Balsamic*



RECEPTION

RECEPTION DISPLAYS

ELOTE BITES AND CHICHARRÓN

\$25PP

Grilled Fresh Cut Corn with Mexican Lime Crema

Crackling Pork Skins, Ancho Chile, Cilantro

Crispy Chopped Bacon, Cotija Cheese, Tajín

Salsa Verde, Salsa Roja

Crumbled Blue Corn Tortilla Chips

MAKI, SASHIMI AND NIGIRI

50 PIECE MINIMUM PER SELECTION

Handmade Sushi and Sashimi

Served with Wasabi, Pickled Ginger, Soy Sauce

MAKI

California Roll **\$11 PER PIECE**

White Miso Aioli, Orange Tobiko

Spicy Tuna Roll **\$12 PER PIECE**

Sweet Soy, Scallions and Tempura Flakes

Philly Roll **\$12 PER PIECE**

Salmon & Cream Cheese, Avocado Cream, Soy Marinated Ikura

Dragon Roll **\$14 PER PIECE**

Spicy Yuzu Kosho Sauce, Toasted Sesame Seeds

Little Bit of Wrong Roll **\$14 PER PIECE**

Crispy Soft Shell Crab, Avocado, Kabiyaki Sauce, Kaiware Sprouts

SASHIMI \$14 PER PIECE

Salmon, Ahi, Yellow Tail or Halibut

NIGIRI \$14 PER PIECE

Salmon, Ahi, Yellow Tail or Halibut

GREEK SOUVLAKI

\$31PP

*CHEF ATTENDED OR DISPLAYED

Lemon Oregano Marinated Skewers

Beef, Chicken, Grilled Vegetables

Gem Lettuce, Cucumbers, Tomatoes, Olives, Peppers

Citrus, EV00

Greek Potatoes

Roasted Yukon Potatoes, Onions, Thyme, Feta Cheese

Garlic Labneh, Sumac Toasted Pine Nuts, Parsley

Warm Whole Wheat Pita Bread

*CHEF ATTENDANTS ARE \$295 PER ATTENDANT PER TWO (2) HOURS



RECEPTION DISPLAYS

CHINA TOWN

\$31PP

*CHEF ATTENDED OR DISPLAYED

Shrimp Fried Rice in Takeout Boxes
Ginger Scented Steamed Rice Available

Mushroom Vegetable Chow Mein

Orange Chicken
Pineapple, Peppers, Onions

Assorted Dim Sum in Bamboo Baskets
Pork Shumai, Shrimp Hargow and Dumpling Leek Cake

Sesame Chili Oil
Soy Vinegar Sauce, Hot Mustard, Plum Sauce.

TASTE OF THAI

\$31PP

*CHEF ATTENDED OR DISPLAYED

Green Papaya Salad

Phat Thai Noodles with Shrimp and Pork

Yellow Vegan Curry and Jasmine Rice
Bamboo Shoots, Baby Corn, Red Pepper

Thai Satay Galangal Lemongrass Marinated Chicken and Beef
Sweet Peanut Sauce, Honey Glazed Cucumber

THE RISING SUN

\$55PP

*CHEF ATTENDED SMALL PLATE PRESENTATIONS

DISPLAYED

Chilled Sea Salt Edamame Pods

Broiled Shishito Peppers
Ponzu Sauce, Sesame Seeds

SUSHI

California Roll
White Miso Aioli, Orange Tobiko

Spicy Tuna Roll
Sweet Soy, Scallions, Tempura Flakes

Little Bit of Wrong Roll
Crispy Soft Shell Crab, Avocado, Kabi-yaki Sauce, Kaiware Sprouts

SASHIMI

Hamachi, Ahi Tataki and Salmon

Presented with Sweet Soy Sauce, Daikon Sprouts,
Pickled Radish, Wasabi, Pickled Ginger, Soy Sauce

*CHEF ATTENDANTS ARE \$295 PER ATTENDANT PER TWO (2) HOURS



RECEPTION ACTION STATIONS

PASTA AND RISOTTO

\$30PP

*CHEF ATTENDED

Served with Grilled Focaccia, EVOO, Crushed Chilies and Parmesan Cheese

SELECT ONE

Portobello Mushroom Ravioli
Beef Braised in Borolo Wine Sauce, Rapini, Ricotta Cheese

Penne, Alfredo Sauce
Cremini Mushrooms, Spinach, Roasted Tomatoes

Farfalle, White Wine Butter Sauce
Garlic, Shrimp, Meyer Lemon, Basil, Tomato, Capers

SELECT ONE

Arborio Risotto
Shellfish, Saffron, Sweet Peas, Tomato, Asiago Cheese

Farrotto
Farro, Olives, Grilled Mediterranean Vegetables, Artichoke, Sab

Valone Nano Risotto
Mushrooms, Meyer Lemon, Pecorino Mushrooms, Asparagus, Wild Thyme

LOS TACOS

\$30PP

*CHEF ATTENDED

Warm Corn and Soft Flour Tortillas

Sides of Cilantro and Onion Relish, Jalapeño, Pico de Gallo

Tortilla Chips with Salsa Roja and Salsa Verde

SELECT TWO

Beef Barbacoa
Avocado Salsa and Cotija Cheese

Pulled Chicken Tinga
Onion, Cilantro and Lime

Charred Vegetables
Ancho Chile, Sour Orange, Queso Fresco, Avocado Crema

Charred Baja Shrimp
Sliced Radish and Lime

Al Pastor
Onion, Cilantro, and Pineapple

(THREE SELECTIONS, ADD \$10PP, SHRIMP ADDITIONAL \$8PP)

*CHEF ATTENDANTS ARE \$295 PER ATTENDANT PER TWO (2) HOURS



MARKET FRESH SALAD EXPERIENCE

MARKET FRESH SALAD EXPERIENCE

\$25PP*

A build-your-own salad experience, our market fresh salad offering allow your guests to create a customized salad option to enhance your reception offerings

SELECT TWO

- Crisp Hearts of Romaine
- Iceberg Lettuce
- Tender Mixed Lettuces
- Baby Spinach
- Asian Greens
- Baby Arugula
- Frisée

SELECT FOUR

- Balsamic Vinaigrette
- Peppercorn Ranch
- Creamy Caesar
- Chunky Blue Cheese
- Italian
- Thousand Island
- Cracked Dijon Vinaigrette
- Red Pepper and Pomegranate Dressing

SELECT FIVE

- Cherry Tomatoes
- Hot House Cucumbers
- Carrot Curls
- Bermuda Onions
- Haricot Verts
- Kalamata Olives
- Red Radishes
- Garbanzo Beans
- Sun-dried Tomatoes
- Applewood Bacon
- Sun-dried Apricots
- Dried Cranberries
- Sweet Bell Peppers
- Cooked Egg
- Roasted Cashews
- Toasted Pepitas
- Crispy Wontons

- Artichoke Hearts
- Snap Peas
- Roasted Cremini Mushrooms
- Mandarin Orange Segments
- Roasted Red Beets
- Marinated Firm Tofu
- Crumbled Blue Cheese
- Shaved Parmesan Reggiano
- Aged Cheddar Cheese
- Crumbled Goat Cheese
- Feta Cheese
- Chopped Peanuts
- Toasted Almonds
- Spiced Pecans
- Tortilla Strips
- Gluten Free Croutons

PROTEINS ADDITIONAL

- Grilled Chicken Breast
\$8PP
- Marinated, Grilled Flank Steak
\$10PP
- Colossal Wild Caught Shrimp
\$13PP



NON
TIONS
RECEPTION

ICED SEAFOOD

Selections Displayed over Crushed Ice. Minimum Selections of (3) Pieces per Person. Seafood Selections Must be Ordered for the Full Guarantee.

CITRUS POACHED COLOSSAL SHRIMP

\$15 PER PIECE

Atomic Cocktail Sauce and Lemon Wedges

SEASONAL EAST AND WEST COAST OYSTERS

\$13 PER PIECE

Yuzu Ponzu, Ginger Lime Sauce, Spicy Mignonette, Lemon Wedges

SEASONAL CRAB CLAWS

\$17 PER PIECE

Brandy Sauce, Honey Lime Mustard Sauce

ALASKAN CRAB LEG MERUS CUT

MP

Warm Garlic Butter, Atomic Cocktail Sauce and Lemon Wedges

SCALLOPS IN HALF SHELLS

\$14 PER PIECE

Lemon Pepper Vinaigrette, Red Chili Soy Sauce, Citrus Salsa

MAINE LOBSTER TAIL

MP

Warm Lemon Butter, Dill Whiskey Remoulade

NEW ZEALAND GREEN LIPPED MUSSELS

\$16 PER PIECE

Fresh Herb Salsa Verde



RECEPTION

COSMOPOLITAN URBAN FOOD HALL INSPIRATIONS

THE BEST OF BLOCK 16

\$160PP

MENU DESIGNED FOR GROUPS OF 250 GUESTS OR MORE.

GHOST DONKEY

Crab Guacamole and Tortilla Chips

Grilled Shrimp Sopes, Tomato, Cilantro, Lime, Jalapeño

TEKKA BAR

Yellowtail Serrano Sashimi, Yuzukosho, Tekka Spicy

LARDO

CHEF ATTENDANT \$295 FEE APPLIES

Bronx Bomber

Shaved Steak, House Provolone "Whiz",
Roasted and Pickled Peppers, Vinegar Mayo, Shredded Lettuce

Porchetta

HATTIE B'S

Nashville Fried Chicken
Dipping Sauces of Ranch, Blue Cheese, Honey Mustard, Nashville Comeback Sauce

Creamy Coleslaw

Sliced Bread and Pickles

Southern Greens

Pimento Mac'n'Cheese

Banana Pudding

DISTRICT DONUTS

Cheeseburger Sliders
American Cheese, Caramelized Onions

Warm Mini Brûléed Cinnamon Rolls

Salted Double Chocolate Cookie



CARVED DELIGHTS

“THE KING” SMOKED BONE IN PRIME RIB

\$38PP

*CHEF ATTENDED

Rosemary Garlic Au Jus, Horseradish Cream Sauce

ROASTED ALL NATURAL BEEF TENDERLOIN

\$36PP

*CHEF ATTENDED

Black Truffle Demi-Glace, Herb Grain Mustard Aioli

NATURAL GRASS FED BEEF STRIPLOIN

\$33PP

*CHEF ATTENDED

Caramelized Shallot Jus, Whipped Garlic Herb Butter

SEÑOR TOM ROASTED TURKEY BREAST

\$28PP

*CHEF ATTENDED

Guajillo Pepper Gravy, Caramelized Poblano
Pepper & Sour Cream Spread

CRISPY PORCHETTA

\$27PP

*CHEF ATTENDED

ROASTED ATLANTIC SALMON

\$30PP

*CHEF ATTENDED OR DISPLAYED

Sauce Soubise, Whole Grain Mustard

CARVED DELIGHT ENHANCEMENTS

Parmesan Potato Soufflé

Duck Fat Potato Gratin
Parmesan Cheese, Caramelized Onions

Maple-glazed Sweet Potatoes
Spiced Pecans

Israeli Cous Cous Pilaf
Wilted Baby Kale, Beech Mushrooms, Dates, Almonds

Grilled Asparagus
Lemon Dill Emulsion

Charred Broccolini
Chili Flakes

ONE SELECTION \$10PP

TWO SELECTIONS \$14PP



DISPLAYED DESSERT STATIONS

PROHIBITION BOOZY DESSERTS

\$24PP

Chef's Selection of Cocktail Inspired Desserts

Piña Colada

Bee's Knees

White Russian

Strawberry Margarita

SWEET ENDINGS

\$24PP

Warm Chocolate Cake, Caramel Sauce

SWEET SHOTS

Berry Cobbler

Vanilla Bean Cheesecake with Strawberry Sauce

SWEET BITES

Banana Cream Pie Tart, Red Velvet Cake

CUPCAKE SHOP

\$23PP

Red Velvet Cupcake
Cream Cheese Frosting

Chocolate Cupcake
Cookies n' Cream Frosting

Lemon Cupcake
Raspberry Frosting

THE CHOCOLATE INDULGENCE

\$27PP

25-PERSON MINIMUM ATTENDANCE REQUIRED

Chocolate Mousse Shot Glass

Chocolate Decadence with Fresh Raspberries

Nutty Chocolate Brownies

Chocolate Cream Puffs

CRÈME PUFF SHOP

\$23PP

A Delicious and Colorful Assortment of Flavors

Chocolate

Vanilla

Hazelnut

Strawberry

CHEESECAKE HEAVEN

\$84 PER DOZEN

MINIMUM (1) DOZEN, PER FLAVOR

Vanilla Bean Cheesecake, Hazelnut Crumble, Fresh Berry Compote

Chocolate Cheesecake Mousse Shot

Raspberry Swirl Cheesecake

Caramel Cheesecake Lollipop



RECEPTION

DESSERT ACTION STATIONS

DONUT ICE CREAM SANDWICHES

\$30PP

*CHEF ATTENDED, 100-GUEST MINIMUM. BASED ON CHEF AVAILABILITY

Fresh Glazed, Pressed with Choice of Ice Cream and Selected Toppings

ICE CREAMS

PRE SELECT TWO

Vanilla

Strawberry

Chocolate

TOPPINGS

Sprinkles

Oreo Pieces

Fruity Pebbles

Peanut Butter Cup Pieces

Mini Chocolate Chips

Walnut Pieces

RISE UP

LUNCH

RECEPTION

DINNER

IMBIBE

ORDER IN THE HOUSE





DINNER

PLATED DINNER

All Plated Dinner Entrées Come with Three Courses, Freshly Baked Artisan Breads and Creamery Butter. Freshly Brewed Coffee and Select Hot Teas.

STARTERS

SELECT ONE

Mizuna, Red and Gold Endive, Popcorn Sprouts, Grilled Seasonal Squash, Crisp Apple, Pecan Brittle, Raspberry Riesling Wine Dressing

Mustard Greens and Baby Kale, Shaved Seasonal Vegetables, Roasted Pistachios, Dried Figs, Asiago Crisp, Red and Gold Beet Pesto, Orange Agave Dressing

Butter and Red Leaf Lettuces, Red Radish, Roasted Butternut Squash, Crispy Bacon, Lardons, Aged Sherry Vinaigrette

Heirloom Tomato, Arugula and Frisée, Buffalo Mozzarella, Ciabatta Crostini, Aged Balsamic Dressing

Tender Seasonal Greens, Dried Bing Cherries, Marcona Almonds, Roquefort Cheese, Champagne Vinaigrette

DESSERTS

SELECT ONE

Tiramisu
Amaretto and Espresso-Soaked Lady Fingers
Coffee Cremeux, Mascarpone Cream

Vanilla Bean Cheesecake
Raspberry Sauce, Fresh Fruit

Mocha Tart
Mascarpone Crème, Caramel Sauce

Citrus Berry Tart
Fresh Raspberries

Tahitian Vanilla Bean Crème Brûlée
Fresh Berries, Whipped Cream

SERVED FOR MAXIMUM OF 500 GUESTS

MAIN ENTRÉE

SELECT ONE

CITRUS BRINED CHICKEN BREAST

\$105PP

Wilted Bitter Greens, Vanilla Parsnip Purée, Wild Mushroom Ragu

ORGANIC SEMI BONELESS CHICKEN

\$105PP

Yellow Vegetable Curry, Basmati Rice, Crispy Chick Peas, Chili Oil

ATLANTIC SALMON

\$115PP

King Mushrooms, Citrus Mustard Greens, Fregola Pilaf, Dashi Butter Sauce

NATURAL BEEF FILET

\$135PP

Yukon Potato Purée, Caramelized Root Vegetables, Truffle Foie Butter, Red Wine Demi-Glace

BERKSHIRE DOUBLE PORK CHOP

\$110PP

Butter Grits, Braised Red Cabbage, Apple Jam, Crispy Onions, Whiskey Jus

COLORADO LAMB RACK

\$130PP

Black Garlic and Sesame Crust, Barley Fried Rice, Shinko Pear and Radish Kimchi, Spinach, Kalbi Glaze,

FLAT IRON STEAK AND BUTTER POACHED TIGER PRAWNS

\$150PP

Sweet Potato Gratin, Sautéed Baby Vegetables, Porcini Mushroom Jus



PLATED DINNER ENHANCEMENTS

All Plated Dinner Entrées Come with Three Courses, Freshly Baked Artisan Breads and Creamery Butter. Freshly Brewed Coffee and Select Hot Teas.

DESSERT DUO

ADDITIONAL \$18PP

White Chocolate Mousse, Exotic Cream, Coconut Crunch
Caramel Budino, Salted Caramel Sauce

ADDITIONAL COURSE OFFERINGS

Roasted Butternut Squash Soup \$16PP
Cinnamon, Cream, Desert Honey,
Dried Cherries, Pumpkin Seeds, Pine Nuts, Pumpkin Oil

Jumbo Shrimp Cocktail \$19PP
Frissee, Watercress and Radishes, Lemon Herb Pesto, Tomato Chips

Chilled Crab Cake \$19PP
Avocado, Cilantro, Mango and Jalapeño,
Green Papaya and Daikon Slaw, Passionfruit Purée

Roasted Mushroom Tart \$18PP
Ricotta, Dried Figs, Bitter Greens, Duck Breast, Black Berry Sauce

Asiago Stuffed Gnocchi \$18PP
Pancetta, Desert Sage, Crispy Kale, Truffle, Veal Demi-Glace



DINNER

BUFFET DINNER

CHELSEA SOIREE

\$150PP

Preserved Lemon Fregola Salad
Roasted Mushrooms, Radishes, Red Onion, Shaved Fennel,
Petite Garden Herbs & Flowers, Citrus Vinaigrette

Arugula & Endive Chopped Salad
Fresh Pineapple, Pepita Seed Brittle, Cherry Tomatoes, Pt. Reyes Blue Cheese Dressing

Shaved Radicchio & Brussels Sprouts Salad
Mixed Cabbages, Dried Cranberries, Toasted Pecans, White Balsamic Vinaigrette

Herb Crusted Pacific Salmon
Roasted Red Radishes, Watercress Salad, Mustard Citronette Dressing

Chipotle Roasted Chicken
Charred Baby Peppers and Onions, Sweet Potato Purée, Tequila Pan Gravy

Whole Smoked NY Striploin
Herb Gremolata Roasted Vine Ripened Tomatoes, Foie Gras "Bordelaise" Sauce

CHEF ATTENDANT RECOMMENDED

Sautéed Broccolini
Toasted Almonds, Garlic, Chili Flakes, EVOO

Rosemary Roasted Pee Wee Potatoes
Crispy Leeks, Sea Salt

DESSERT

Raspberry Swirl Cheesecake

Chocolate Nutella Tart

Citrus Cream Puff

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$28PP

*Chef Attended

Plancha Grilled Old Bay Spiced Jumbo Prawns
Sorrel Pesto, Warm Brown Butter

Roasted Corn Salad
Dandelion Greens, Shaved Onions, Peppers, Smoked Tomato Vinaigrette

*CHEF ATTENDANTS ARE \$295 PER ATTENDANT PER TWO HOURS



BUFFET DINNER

POLANCO FESTIVAL

\$135PP

Seared Achiote Shrimp Tostada

**Chef Attended*

Pan Seared Shrimp with Red Chili Butter, Avocado, Tomato, Queso Fresco, Lime Crema, Crispy Tostadas

Jicama Salad

Red Radish, Cucumber, Orange, Pickled Red Onion, Cilantro, Ancho Chile Lime Dressing

Topolo Style Caesar Salad

Hearts of Romaine, Cotija Cheese, White Anchovies, Roasted Pumpkin Seed, Chipotle, Caesar Dressing

Oven Roasted Oysters

Cilantro Lime Mignonette, Roasted Sweet Potato and Tomato Salsa

Big Eye Tuna and Crab Ceviche

Mexican Papaya, Salsa Roja, Cilantro, Blue Corn Tortilla Chips

Pozole

A Traditional Stew Made with Hominy, Pork, Guajillo and Ancho Chile, Shredded Cabbage, Radish, Avocado and Lime

Roasted Chicken Breast

Pecan Pipian with Chile, Garlic, Pecans and Agave, Roasted Pumpkin with Desert Thyme, Sweet Potato Flan Coloradito Mole Sauce, Roasted Peanuts

Grilled Beef Short Ribs

Spicy Guajillo Sauce, Mexican Vegetables, Red Tomato Rice with Black Beans and Cilantro
Seared Seasonal Squash and Roasted Tomato with Chipotle

Red Tomato Rice with Black Beans and Cilantro

Seared Seasonal Squash and Roasted Tomato with Chipotle

DESSERTS

Abuelita Chocolate pudding

Dulce de Leche Cheesecakes

Tropical Caramel Flan

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$25PP

**Chef Attended*

Guajillo Style Roasted Whole Seasonal Catch
with Charred Red Onion, Aguachile Salsa, Warm Corn Tortillas

*CHEF ATTENDANTS ARE \$295 PER ATTENDANT PER TWO HOURS



DINNER

BUFFET DINNER

FARMERS MARKET FORAGE

\$140PP

- Baja Seafood Salad
Tomato, Cucumber, Red Onion, Cilantro, Clamato Lime and Chipotle Dressing
- Spinach & Frisée Salad
Strawberries, Walnuts, Blue Cheese, Hard Boiled Eggs, Green Goddess Dressing
- Baby Kale & Mustard Greens
Roasted Squash, Goji Berries, Parmesan Cheese, Orange Hazelnut Vinaigrette
- Seattle Style Smoked Salmon Chowder
Rich Seafood Broth, Grilled Country Bread
- Pan Seared Pacific White Fish
Israeli Cous Cous Pilaf, Zucchini and Yellow Squash
- Sun-dried Tomato Cream Sauce
- KFC - Korean Fried "Jidori" Chicken Lollipops
Mixed Cabbage & Asian Pear Slaw, Sweet Gochujang Sesame Soy Dressing
- Herb Butter Roasted Natural Beef Tenderloin
Fresno Pepper & Asparagus Potato Hash, Crispy Onions, Red Wine Reduction

DESSERTS

- Blackberry Honey Cakes
- Meyer Lemon Meringue Pies
- Chocolate Mousse with Caramelized Almonds

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$21PP

**Chef Attended*

- Baked Mussels, Chorizo Chive Aioli,
Toasted Bread Crumbs, Jasmine Saffron Rice,
Pickled Vegetables

*CHEF ATTENDANTS ARE \$295 PER ATTENDANT PER TWO HOURS



DINNER

BUFFET DINNER

RUSTIC ITALY

\$150PP

Bitter Greens

Dolcelatte, Roasted Pears, Pistachio, Red Radish, Lemon Honey Dressing

Arugula Salad

Dried Figs, Crispy Pancetta, Walnuts, Shaved Parmesan, White Balsamic and Orange Dressing

Caprese di Buffalo

Seasonal Tomato Selection, Mozzarella di Buffalo, Torn Basil, Dried Cherries, Vin Cotto

Shaved Prosciutto and Seasonal Melon

Crispy Phyllo Cup, Ricotta Salata, Micro Mint

Grilled White Fish with Lemon and Oregano

Broccoli Rabe with sun-Dried Tomatoes and Pine nuts

Chicken Scaloppini

Roasted Artichokes, Toy Peppers, Baby Tomatoes, Meyer Lemon Caper Butter

Braised Beef Short Ribs

Cannellini Beans, Cipollini Onions, Porcini Mushrooms, Braising Reduction

Roasted Pee Wee Potatoes with Lemon Zest and Sea Salt

Zucchini Stuffed with Pecorino, Tomato and Ricotta

DESSERTS

Caramel Budino

Torta Cioccolatino

Berry Zabaglione

Freshly Brewed Coffee and Select Hot Teas

ENHANCEMENT*

ADDITIONAL \$26PP

**Chef Attended*

Roasted Garlic and Herb Crusted Lamb Rack

Creamy Carnaroli Risotto

with Green Peas, Robiola Goat Cheese, Candied Lemon, Natural Reduction

**CHEF ATTENDANTS ARE \$295 PER ATTENDANT PER TWO HOURS*



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WINE & SPIRITS

BUBBLES

- Indigenous Prosecco \$55
- Gruet I.V.V. S.O.T. Blanc de Blancs Brut, New Mexico \$80
- Veuve Clicquot Ponsardin "Yellow Label" Brut, Reims \$155
- Taittinger "Comtes de Champagne" Blanc de Blancs Brut, Reims \$310
- Moët & Chandon "Dom Perignon" Brut, Épernay \$625
- Roederer Estate Brut Rosé, Anderson Valley \$99

CHAMPAGNE TOWER

\$350 SET UP FEE FOR UNDER 100 GUESTS/\$550 FEE FOR OVER 100

One way to wow your guests is with a stunning Champagne Tower. Built to your group's specifications, we can create a toast to remember. Using coupe champagne glasses, not flutes, to erect a tower made up of successively smaller and smaller layers of squares. Once you are ready to toast, we slowly pour champagne from the top glass and it will trickle downward. We have a variety of large format bottles available just for the occasion.

WHITE WINE

- Sonoma-Cutrer, "Russian River Ranches" Chardonnay, Sonoma \$68
- Chalk Hill "Sonoma Coast" Chardonnay, Sonoma Coast \$72
- ZD Wines Chardonnay, California \$88
- Cakebread Cellars Chardonnay, Napa Valley \$102
- Far Niente Chardonnay, Napa Valley \$140
- Craggy Range "Te Muna Road Vineyard", Sauvignon Blanc, Marlborough \$72
- Cloudy Bay Sauvignon Blanc, Marlborough \$88
- Santa Margherita Pinot Grigio, Alto Adige \$73
- Caves D'Esclans "Whispering Angel" Rose, Côtes de Provence \$73

HOUSE WHITE WINE

\$64

Nugan Estate Chardonnay, Australia

Pale straw in colour with a soft youthful green hue. Aromas of white peach and nectarine compote with lashings of roasted nuts and allspice. On the palate, bright citrus and peach fruit with undertones of roasted cashew. This wine pairs perfectly with poultry and seafood dishes!

RED WINE

- Daou Cabernet Sauvignon, Paso Robles \$74
- Justin Cabernet Sauvignon, Paso Robles \$81
- Jordan Cabernet Sauvignon, Alexander Valley \$129
- Groth Cabernet Sauvignon, Oakville \$171
- Silver Oak Cabernet Sauvignon, Alexander Valley \$188
- Duckhorn Merlot, Napa Valley \$125
- The Prisoner Wine Company "The Prisoner" Zinfandel, Napa \$141
- Emeritus "Hallberg Ranch" Pinot Noir, Russian River Valley \$100

HOUSE RED WINE

\$64

Drumheller Cabernet Sauvignon, Columbia Valley

The bright floral notes of this Cabernet Sauvignon opens to flavors of cola and ripe cherries, fresh blackberry, and cinnamon with a delicate texture. The finish is intense, yet silky. This Cabernet pairs well with a wide variety of foods without overpowering them; try braised short- ribs, stuffed peppers, pork tenderloin, and even dark chocolate.

DESSERT WINE

- La Spinette Moscato d'Asti, Piedmont \$72
- Sandemans "10 Year Tawny" Port, Douro \$77
- Royal Tokaji "Red Label 5 Puttonyos", Tokaji (500ML) \$97
- Taylor's "20 Year Tawney" Port, Douro \$120



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BEVERAGE ENHANCEMENTS

BLOODY MARY BAR

\$18 PER DRINK/\$550 MINIMUM

Mixologists Choice of Premium Vodkas
Choice of Traditional Tomato, V8 Juice or Clamato Juice
Garnished with our Chef's and Mixologists Choice of Seasonal Selections,
Assorted Fresh Vegetables, Lemon and Lime.

HAPPY HOUR

\$475 PER GALLON

Spice up any break by turning it into Happy Hour.
Our in-house mixologists will create one of our signature cocktails.

PLEASE SELECT FROM:

The Cosmopolitan Cosmopolitan
Because it's the difference that matters, our Cosmopolitan is curated with Hangar One Mandarin Blossom, Solerno Blood Orange Liqueur, White Cranberry Juice, Citrus, & House-Made Cranberry Syrup.

Not Your Average Fruit Punch
Bacardi Pineapple, Passion Fruit, Guava, & Almond packs quite the, well...punch.

Spiked Seasonal Lemonade
A Melange of Seasonal Fruits, Absolut Lime, Yuzu, & Exotic Citrus. After all, fruit is part of a balanced diet.

Bloody Mary
Start things off right with Absolut Vodka, Citrus, & Housemade Bloody Mary Mix.

MIXOLOGIST FAVORITES

\$19 PER DRINK

Choose two different cocktails showing off the hottest, most current trends in mixology. At your request, we can create a cocktail to match the theme of your company or let us compliment your reception action station by pairing cocktails to the menu.

Sanguine Eyes
A Margarita of Herradura, Blood Orange, Lime Juice, Ancho Chili Liqueur, and Smoked Agave

Indian Summer
A Whiskey Sour of Old Forester, Apricot, Sage, and Citrus

Ruby Red Mule
A spin on America's Sweetheart, the Mule cocktail with Ketel One Vodka, Grapefruit Liqueur, Citrus, Spicy Ginger, and Fizz

Champagne Socialist
A Mimosa of Ciroc Peach, Coconut Chia Syrup, Citrus, and Champagne

VINTAGE COCKTAILS

\$19 PER DRINK

Need a shot of knowledge to keep up with the current cocktail revival? Allow our mixologists to reintroduce the classics of the past.

A FEW OPTIONS INCLUDE

Manhattan
The Quintessential Cocktail of the 1870's of Redemption Rye, Bitters, Sweet Vermouth, and a Brandied Cherry.

Negroni
The embittered Italian classic of 1919 with Spring 44, Sweet Vermouth, and Campari

Sidecar
The darling of 1922 with Hardy Cosmopolitan Barrel VSOP Cognac, Lemon, and Orange Curacao

Old Fashioned
A classic from 1881 with Old Forester, Sugar, and Bitters



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BEVERAGE ENHANCEMENTS

CREATE YOUR OWN...

Try your hand in mixology and create your own cocktails. For example, on a Margaritas bar, we will give you a choice of tequilas, ranging in characteristics and flavors. Next, choose from a selection of different mixture options, these will also range in flavor profile from sweet and fruity, to citrusy and spicy.

Margarita
\$19 PER DRINK

Tropical Rum Bar
\$19 PER DRINK

Martini
\$19 PER DRINK

BARLEY AND HOPS

\$14 - \$20 PER DRINK, BASED ON SEASONAL AVAILABILITY

Microbrews of America/International Brew

Choose a selection of different types of beer off our master beer list. Allow our mixologists to guide your senses through the appearance, aroma and taste. They will also teach you about the stylistic diversity behind the craft of the brewer. We can also put together a beer tasting dinner where we pair each course with a complimenting barley and hops combination.

CHOICES INCLUDE

- | | |
|---------------------------|---------------------------------|
| Sierra Nevada Pale Ale | Left Hand Milk Stout Nitro |
| Pizza Port Chronic | Chima Blue |
| Ballast Point Sculpin IPA | Firestone Walker 805 Blonde Ale |
| Trumer Pilsner | |

COFFEE CORDIAL CARTS ENHANCEMENTS

\$15 PER DRINK/\$550 MINIMUM

Enhance your evening coffee service with a Cordial Coffee Cart with all the fixings, including chantilly, chocolate shavings, cinnamon sticks plus a variety of cordials and after dinner drinks.

FROZUN COCKTAILS

\$168 PER DOZEN

\$295 BARTENDER FEE APPLIES

**Can be added to a hosted bar with \$500 minimum*

Adult Push-Up Pops - 12 Proof Alcohol Infused Sorbets

- | | |
|----------------------|--------------------|
| Lemon Drop | Pear Vodka |
| Piña Colada | Bourbon Berry |
| Strawberry Margarita | Whiskey & Cola |
| Apple Martini | Dark Chocolate Rum |



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BEVERAGE PACKAGES

Beverage Packages include Spirits, Red and White Wine, Beer, Juices, Soft Drinks and Bottled Waters. Mixed Drinks are Single Shot Pours.

ULTRA BRANDS

1HR	\$50
1.5HR	\$55
2HR	\$60
3HR	\$75
4HR	\$80

- Belvedere
- Belvedere Flavored
- Hangar Madarin
- Tanqueray
- Herradura Silver
- Woodford Reserve
- Jameson
- Johnnie Walker Black
- 10 Cane Rum
- Captain Morgan

PREMIUM BRANDS

1HR	\$40
1.5HR	\$45
2HR	\$50
3HR	\$66
4HR	\$80

- Ketel One
- Ketel One Citron
- Maker's Mark
- Tanqueray
- Glenmorangie
- Jack Daniels
- Bacardi Rum
- Captain Morgan
- Crown Royal

BEER AND WINE

1HR	\$30
1.5HR	\$33
2HR	\$37
3HR	\$50
4HR	\$65

- Budweiser
- Bud Light
- Michelob Ultra
- Stella Artois
- Corona Extra
- Fat Tire
- Goose Island IPA
- Sommelier Selection of Red and White Wines

CORDIALS

1HR	\$5
1.5HR	\$7
2HR	\$9
3HR	\$11
4HR	\$13

- Baileys
- Kahlua
- Hennessy VS
- Chambord
- Grand Marnier
- Disaronno

HOSTED BAR PRICING

- Ultra \$22 PER DRINK
- Premium \$20 PER DRINK
- Cordials \$18 PER DRINK
- House Wine \$18 PER DRINK
- Import Beer \$11 PER DRINK
- Domestic Beer \$13 PER DRINK
- Soft Drinks \$8 PER DRINK
- Bottled Water \$8 PER DRINK
- San Pellegrino \$9 PER DRINK

CASH BAR PRICING

- Ultra \$24 PER DRINK
- Premium \$22 PER DRINK
- Cordials \$22 PER DRINK
- House Wine \$20 PER DRINK
- Import Beer \$157 PER DRINK
- Domestic Beer \$17 PER DRINK
- Soft Drinks \$10 PER DRINK
- Bottled Water \$10 PER DRINK
- San Pellegrino \$11 PER DRINK

BANQUET POLICIES AND PROCEDURES

RECEPTIONS

Except those preceding a dinner, receptions in the conference space require an \$90 per person minimum commitment in food, excluding beverage, tax, service, labor, and miscellaneous fees.

PLATED LUNCH AND DINNER MENUS

All plated meals that constitute lunch or dinner shall have a minimum of three courses. Courses are not transferable to any additional function.

CUSTOM OR SPECIALTY MENUS

Custom and Specialty Menus are not subject to additional discounts.

LABOR CHARGES

The Cosmopolitan Banquet Team will staff each event in conjunction with our staffing protocol and reserves the right to decide on the number of stations and bars needed for each event.

A labor charge of \$295 per 100 guests, per Bartender will be applied to the banquet event order form.

A labor charge of \$295 per server will be applied for any tray passed food or beverage service where additional staff is needed and will be applied to the banquet event order form. Chef Attendant Labor is \$295 per Chef and is based upon a two-hour Event.

In addition to a \$295 Bartender fee, a \$750 minimum beverage spend per bar will be required for all cash bars. Should bar consumption fall short of the minimum, a charge in the difference will be applied to the final bill in beverage charge and is subject to tax and service charge.

For events containing bars that exceed 4 hours, an additional beverage minimum and a \$295 surcharge per bar will be applied to the banquet event order form.

EVENT DIAGRAMS (REQUIRED)

In accordance with the Clark County Uniform Fire Code, all functions with attendance greater than 300 people, displays/exhibits, or occupying a space greater than 4,500 square feet require a Fire Marshall approved diagram on the premises for and during each event. Your Encore Account Manager can assist you in creating and submitting your required diagrams and forms with the Fire Marshall a minimum of 60 days prior to your scheduled function(s). A Fire Marshall approved floor plan is to be forwarded to your Catering/Conference Services Manager no later than 30 days prior to the event. Any function with attendance greater than 300 people not approved by the Fire Marshall, shall not be allowed to occur.

Please note that you will be responsible for the diagram fee, see your Encore Account Manager for a price structure. If you are unable to forward an approved floor plan, or have not contacted us regarding your room set-up 30 days prior to your event, Encore will create and submit a plan for your Event (excluding trade show plans) in your behalf. A fee will be charged for these submittals, and the approved plan received from the Fire Marshall will be the required plan by which our staff will set the room.

FOOD AND BEVERAGE

To ensure compliance with the County's Board of Health food handling regulations, food will only be consumed on the hotel premises at the contracted time. The Cosmopolitan of Las Vegas is the sole provider of all food and beverage served in the conference space. Food and beverage is not permitted to be brought into the conference space by a guest, any client's guest, or attendee. All menus are prepared to guarantee, served at the contracted time and are non-transferrable to other events. All menus are designed to last either a maximum of 1.5 hours or 2 hours. Please refer to your specific menus for exact timing. Extended hours for meal service are available for buffets and receptions, please inquire with your catering manager for options.

All food items may contain nuts or may have been produced on equipment that produces various nut items.

BANQUET POLICIES AND PROCEDURES

FINAL GUARANTEES

The Cosmopolitan must receive the final guarantee (number or persons to attend all planned functions for:

- 1-1,000 Guests: No later than noon, five (5) business days prior to the scheduled function, excluding holidays.
- 1,001-2,000 Guests: No later than noon, seven (7) business days prior to the scheduled function, excluding holidays.
- 2,000+ Guests: No later than noon, ten (10) business days prior to the scheduled function, excluding holidays.
- For events Scheduled Saturday through Monday, the guarantee must be given in accordance with the schedule above based on overall guarantee of program.

In some instances, more advanced notice may be required due to menu complexity, holidays, deliveries, or other constraints. Should the client not notify The Cosmopolitan of a guarantee number, The Cosmopolitan shall utilize the expected number as the final guarantee. The function will be billed based on the expected number or the actual attendance, whichever is greater.

Should the guarantee decrease by 15% or more of the original estimate (referred to as the preliminary guarantee due 60 days prior to the first arrival) The Cosmopolitan reserves the right to charge the original guarantee, room rental, service charges, and/or relocate your group to a smaller room.

The culinary team will prepare all items based on the 'actual' guarantee figure.

PRELIMINARY GUARANTEES

Your preliminary guarantee is due with your detailed schedule of events 60 days prior to the first arrival as outlined in your contract. The final detailed schedule of events received less than 30 days prior to your first arrival is subject to a 10% increase in the catering menu prices.

INCREASES IN GUARANTEES

Increases in guarantees over 3% received 48-24 business hours prior to the event (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 10% price increase.

Increases in guarantees over 3% received the day of the event (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 15% price increase.

The Cosmopolitan reserves the right to substitute any menu items necessary to satisfy these change in guarantees and will make every attempt possible to accommodate our guests.

DECREASES IN GUARANTEES

The Cosmopolitan will bill based on the original guarantee for any decreases in guarantees over 3% received within 72 business hours.

BANQUET POLICIES AND PROCEDURES

OVERSET AND SET MAXIMUMS

In order to better service your event, The Cosmopolitan will 'overset' for events of 100 persons or less for 5% over the 'actual' guarantee figure. For events of 101 persons or more, the 'overset' will be 3% over the 'actual' guarantee figure and is not to exceed more than 50 persons over the guarantee.

Except for agreed upon exceptions, The Cosmopolitan will not overset any rooms more than the overset policy. In the event of an agreed upon exception, the overset number is not to be factored into the guarantee number.

NEW ORDERS WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a 'new opportunity' and will be subject to availability, special menu selections, and pricing.

EXECUTIVE MENUS

The Cosmopolitan features an Executive Menu for groups of less than 25. Should a group request a menu from the banquet menus or an existing event fall below the 25 person minimum, a \$20 per person surcharge will be applied to the banquet event order form.

STAFF AND CREW MEALS

Staff and crew meal menus are available for up to 50 staff and 35 crew per day. Please speak with your Catering & Conference Services Manager for Staff or Crew Meals above and beyond the maximum.

BREAKS

Breaks are designed to last a maximum of 45 minutes. Breaks are only available to be served during non main meal period times unless three or more stations have been selected for lunch with a minimum spend.

SPECIAL MEALS

The Cosmopolitan takes pride in offering gluten free, vegetarian and healthy choice options on all the published menus. Special meals are defined as those meals required for dietary health and life-style choices that are not available on the principal menu (i.e. Kosher, Halal, Celiac, etc.). Special meals can be pre-ordered and are subject to special pricing. The pricing will not be priced below the principal menu price. All special meals must be included in the guarantee number. If the number of special meals exceeds the contracted number, they will be charged for over and above the guarantee or actual number, whichever is greater.

POOL FUNCTIONS

All pool functions require a site fee and minimum of \$150 in Food and Beverage per person, exclusive of tax, service, audio visual, entertainment, decor, or site fee. Pool functions are subject to policies governing the pool. Please inquire with your catering professional regarding the policies.

PRICING AND TAXES

All prices quoted exclusive of prevailing 8.375% state sales tax, prevailing 25% service charge (18.26% service charge and taxable portion at 6.74%). Subject to change. Tax-exempt organizations must furnish a Nevada Certificate of Exemption to the Catering Office with this Agreement.

ICED WATER AND ICED TEA

The Cosmopolitan of Las Vegas is committed to Social Impact and Sustainability which includes protecting the planet and environmental preservation. The Banquet Operations team will provide Iced Water and Iced Tea on Beverage Stations or table-side for meal service. Iced Water will not be preset on tables, unless otherwise arranged with your Catering Manager. Preset Iced Tea for meal service will be an additional charge of \$3.00 per person, and is subject to current tax and service charges. The additional charge is applicable towards the contracted food and beverage minimum.



GUIDELINES

BANQUET POLICIES AND PROCEDURES

GENERAL TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage, and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes, or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions. In arranging for private functions, the attendance must be definitively specified three (3) business days in advance.

This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.

All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.

Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption. Prices printed and products listed are subject to change without notice.

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

Full Payment must be received a minimum of 30 days in advance of the function, unless credit has been established to the satisfaction of the hotel. If credit is established, a minimum deposit equal to 50% of estimated charges is required 30 days prior to the function. All pre-paid events must have a valid credit card on file for on-site overages. For approved billing events, the balance of the account is due and payable 30 days after the date of the function. A service charge of 1.5% per month will be added to any unpaid balance past 30 days.

Please note, pool functions are subject to additional requirements that are found in the pool policies and procedures document.

All banquet food & beverage arrangements must be made through the hotel. The Cosmopolitan reserves the right to only serve food & beverage that has been purchased from the hotel.

All food items may contain nuts or may have been produced on equipment that produces various nut items.

SIGNATURE OF THIS AGREEMENT:

DATE:
