

All About



CATERING

Las Vegas

*Winter 2026
Full Holiday
PDF Booklet*

"An elevated exploration of traditional flavors"

Holiday Appetizer Package

\$28 per person

Roast Turkey Micro Vol Au Vents

portobello | roasted turkey | puff pastry

Cranberry Jalapeno Profiteroles

pate a choux | caramelized onion goat cheese | cranberry jalapeno relish

Mini Pigs In A Blanket

puff pastry | beef kielbasa | curry mustard

Brie & Fig Crostini

ciabatta | brie | fig | pistachio | balsamic

Antipasto Skewers

cured meats | artisan cheese | heirloom tomato | olive | balsamic

Grilled Zucchini Roulade Tapas

sundried tomatoes | pine nuts | mushrooms |
spinach | red pepper vinaigrette

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A La Carte Add-ons

Appetizers

Butternut Squash Phyllo Tartlets

phyllo | whipped sage feta | butternut squash |
toasted pine nut | pomegranate

Pancetta Wrapped Chesnut Skewers

pancetta | water chesnuts | garlic honey | chili crisp

Bacon Wrapped Scallops

bacon | scallops | pineapple reduction | chive

Turkey Vol Au Vents

portobello | roasted turkey | puff pastry

Sweet Ham Sliders

ham | cranberry chutney | swiss cheese | maple citrus aioli

Fried Goat Cheese Balls

pistachio | goat cheese | honey

Crab Salad Wonton Cups

special lump crab | dill dressing | chive

Vegetarian Stuffed Wonton Cups

sundried tomatoes | pine nuts | mushrooms | chimichurri

Micro Chevre Vol Au Vents

goat cheese | caramelized onion | balsamic | puff pastry

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Action Stations

Holiday Carving Station

Price reflects 30 guest minimum.

Choice of 1 meat, 1 salad, and 2 sides.

Whole Roasted Turkey \$38

hibiscus cranberry sauce | traditional pan gravy

Prime Rib Roast \$52

extra spicy horseradish whip | au jus

Beef Filet Tenderloin \$60

garlic crimini confit | horseradish pesto cream

Salads: Caesar | Garden | Autumn

Sides: Whipped Potatoes | Roasted Potatoes | Dinner Rolls |

Roasted Vegetables | Haricots Verts Almondine |

Leek & Garlic Butter Stuffing

"Soup-er Duper" Action Station

\$18 per person | Price reflects 40 guest minimum.

Interactive mini grilled cheese and soup shooter bar.

Your guests will be able to create their own artisanal mini grilled cheese sandwiches with their choice of bread, cheese, and toppings from our seasonal offerings.

Our on site chef assistant will cook their sandwich to order. Served with a dill chip garnish and their choice of soup served in a disposable 5 oz. shooter on the side.

"Cucina Vivo" Action Station

\$23 per person | Price reflects 40 guest minimum.

Interactive pasta bar.

Your guests will be able to create their own custom pasta dishes with their choice of pasta, protein, sauce, and toppings from our seasonal offerings.

Our on site staff will take their order and cook each custom pasta to order. Served in 12 oz. acrylic bowls.

| All action stations include selected menu items, staffing for minimum guest count, and all affiliated rentals for 2 hours. |

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A La Carte Add-ons

Buffet Main Entrees

Broccoli Steaks

spicy tomato jam | breadcrumbs | parmesan

Mini Individual Turkey Pot Pies

pearl onion | peas | herb & black pepper veloute

Broiled Salmon

salmon | Guinness black pepper glaze | charred orange

Roasted Chicken

creamy butternut squash | prosciutto | creamy sage sauce

Steak Tips

shallots | dienne cream sauce

Lamb Lollipops

roasted garlic confit | fried rosemary | cambozola crust

Sweet Pepper Glazed Ham

traditional spiral | maple bourbon glaze | roasted cranberry

Miso Glazed Cod

cod | miso | roasted broccolini | pickled pomegranate seeds

Roasted Pork Loin

pork loin | stone ground mustard glaze | apple cider au jus

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A La Carte Add-ons

Buffet Sides & Salads

Caesar Salad

shaved parmesan | grilled lemon | parmesan crisp | crouton

Chopped Caprese Salad (GF)

iceberg | heirloom tomato | mozzarella | chickpea | basil vinaigrette

Autumn Harvest Salad (V)

arugula | macadamia dust | dried apricot & raisin |
crispy onion | pear ginger vinaigrette

Pink Lady Cornbread Stuffing (GF)

caramelized apple | cornbread | dried cranberry

Leek & Garlic Butter Stuffing

leek | garlic butter | french bread

Whipped Potatoes (GF)

rosemary salt | brown butter garlic confit | fried sage

Vegan Whipped Potatoes (GF)(V)

yukon potato | EVOO | lemon vegan butter

Confetti Rice (GF)

roasted sweet potato | cotija | orange soaked cranberry

Artisanal Bread Basket

sweet potato rolls | challah knots | cranberry herb focaccia

Roasted Root Vegetables (GF)(V)

golden beet | rainbow carrot | parsnip | citrus thyme glaze

Haricot Verts Casserole

french green beans | crimini sauce | frizzled shalot

Blistered Broccoli & Baby Carrots (GF)(V)

chili garlic glaze | orange zest

Bourbon Yams (GF)

spiced pecan crumble | cardamom salt

Creamy Orzo

orzo pasta | creamy pesto sauce | blistered baby tomato

Smoked Gouda Scalloped Potatoes

smoked gouda | black pepper garlic cream

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Holiday Plated Dinners

Minimum order of 20 per menu item.

Turkey Dinner Main Course \$29

"Mini" turkey pot pie. Served with a side of stuffing and roasted seasonal vegetables.

Broiled Salmon Main Course \$38

Broiled salmon (5 oz.) with roasted red pepper beurre blanc. Served with charred broccolini and lemon whipped yukon potatoes.

Roasted Filet Main Course \$48

Roasted filet (5 oz.) with arugula and horseradish "pesto" sauce. Served with sweet potato & bacon hash.

| Price includes main course only.

Please inquire for additional courses.

Plated main courses may be ordered a la carte or in addition to other holiday menu offerings. |

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Holiday Drop-off Buffet Package

\$33 per person

Autumn Harvest Salad

arugula | macadamia dust | dried apricot & raisin |
crispy onion | pear ginger vinaigrette

Roasted Potatoes

baby yukon | lemon | garlic | thyme

Leek & Garlic Butter Stuffing

leeks | garlic butter | french bread

Mini Individual Turkey Pot Pies

pearl onion | peas | herb & black pepper veloute

Roasted Brussel Sprouts

asiago | special caesar | bacon jam

Dinner Roll Twists

butter packets

| A la carte dessert options available upon request |

| Includes drop-off set-up, menu description cards, acrylic plates with
standard flatware roll-ups, chafer set-ups, and
disposable platters/bowls/serviceware as needed. |

| Does not include 12% catering service charge, taxes, or delivery. |

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Beverage Add-ons

Available for onsite events only.

Inquire for additional beverage and craft cocktail/mocktail options.

|| *Package pricing may vary based on guest count & length of service. Includes bar, bartender, disposable glassware, & water. ||

"White Christmas Cosmo" Craft Cocktail \$14

Grey Goose Vodka | white cranberry juice | rosemary

"Sugar Plum Spritz" Craft Cocktail \$13

plum wine | prosecco | lemon juice | sugared stone fruit

"Not My Gumdrops Buttons" Craft Cocktail \$14

Tito's Vodka | gingerbread liqueur |
gingerbread espresso simple | gumdrops

"Campfire Mule" Craft Cocktail \$15

Knob Creek Smoked Maple Bourbon | fever tree ginger beer |
toasted marshmallow

"Mistletoe Mulled Wine" Craft Cocktail \$150 (12 servings)

Minimum order of 2 hot beverage thermoses
house red wine | brandy | triple sec | star anise | clove | cinnamon | orange

"Jack Frosties" Craft Mocktail \$10

lemon | winterberry
Make it a cocktail for +\$3

Beer & Wine Package \$22*

Package includes 4 types each of beer & wine.

Open Bar Package \$30*

This package includes listed liquors, assorted mixers, a selection of 5 beers, and a selection of 4 wines from our list.

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Dessert Options

"Sweetie Pies" Dessert Action Station

\$14 per person | 50 person minimum

Your guests will be able to customize their own whoopie pies on site at your event! They will be able to choose from a variety of flavors of whoopie pies, fillings, and toppings. Whoopie pies will be decorated with custom messages or designs prior to event (chosen by the host), or your guests will be able to have a "do it yourself" decorating station set up for them with royal icing, sprinkles, and decorations.

Take Home Gifts

Peppermint Bark \$4

Individually bagged housemade peppermint bark with semisweet chocolate, white chocolate, and crushed peppermint.

Candied Pecan Tins \$11

Addictive candied pecans with a sweet spiced coating.
Individually packaged in festive tins.

Holiday Sugar Cookies \$8

Individually bagged classic cut-out sugar cookies in seasonal designs such as snowmen, mittens, snowflakes, etc.

Event Dessert Add-ons

Minimum order of 18 per item | Please inquire for additional dessert options.

Melomakarono Mousse Shooters \$4

Greek honey cookie inspired mousse shooters-- Tastes like Christmas!

Dutch Apple Tartlets \$6

Shortcrust tartlets with spiced apple filling topped with streusel and chantilly cream.

Pumpkin Cheesecake Tartlets \$6

Shortcrust tartlets filled with spiced pumpkin cheesecake and topped with graham crumble and chantilly cream.

Reindeer Brownie Pops \$6

Peanut butter chocolate brownie pops decorated like reindeer.

Maple Pecan Tartlets \$7

Shortcrust tartlets filled with a maple pecan filling and topped with chantilly cream.

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