



# CATERING MENU

YOU HAVE TO BE HERE  MGM RESORTS







## HERE, CULINARY EXCELLENCE IS REFRESHING AND ENERGIZING

Casually sophisticated and luxuriously curated, Mandalay Bay makes every dining experience an invigorating escape to a world of sweet and savory delights. Let us help set your next meeting or event apart—because everything's better at the bay.





# BREAKFAST

## BREAKFAST BUFFET MINIMUM 15 PEOPLE

*Maximum of 1.5 hours of service.*  
All Breakfasts include Freshly Brewed Coffee | Decaffeinated Coffee  
Selection of Artisanal Teas

## CLASSIC CONTINENTAL 40 PER PERSON

Orange | Apple | Cranberry  
Sliced Fresh Fruit  
  
**Assorted Bagels**  
Plain | Sesame | Everything | Cinnamon Raisin  
Plain Cream Cheese

**Morning Breakfast Pastries**  
Muffins | Butter | Preserves

## THE SPA CONTINENTAL 50 PER PERSON

Orange Juice  
Seasonal Fruit Salad  
  
**Parfait Bar**  
Assorted Greek Fruit Yogurt  
Toppings Include: Granola | Toasted Almonds | Dried Fruit | Honey | Brown Sugar  
Muesli | Whole and Skim Milk  
  
**Assorted Bagels and Lox**  
Smoked Salmon | Capers | Hard-Boiled Eggs | Tomatoes | Red Onions | Chives  
Plain Cream Cheese

**Cashew Coconut Bar**

**Quinoa Pecan Loaf**

## THE SEASIDE 52 PER PERSON

Orange | Apple | Cranberry  
Seasonal Fruit Salad  
  
**Morning Breakfast Pastries**  
Muffins | Butter | Preserves  
  
**Croissant Breakfast Sandwiches**  
Shaved Black Forest Ham | Cage-Free Egg | Cheddar Cheese  
  
**Individual Frittatas**  
Egg | Broccoli | Gruyère | Caramelized Onions | Sundried Tomatoes

## THE TRADITIONAL 58 PER PERSON

Orange | Apple | Cranberry  
Sliced Fresh Fruit  
Scrambled Eggs  
Applewood Bacon | Chicken Apple Sausage  
Breakfast Potato of the Day  
  
**Assorted Bagels**  
Plain | Sesame | Everything | Cinnamon Raisin  
Plain Cream Cheese  
  
**Morning Breakfast Pastries**  
Muffins | Butter | Preserves



# BREAKFAST

## ENHANCEMENT À LA CARTE MINIMUM 15 PEOPLE

*The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen. Requires a minimum order of (15) per item.*

## INDIVIDUAL FRITTATAS 15 EACH

Cage-Free Eggs  
*(Choose One)*

Sausage | Cheddar | Holland Peppers

Broccoli | Gruyère | Caramelized Onions | Sundried Tomatoes

Mozzarella | Spinach | Bacon

## OVERNIGHT OATMEAL STATION 18 EACH

*(Choose One)*

Toppings included: Granola | Toasted Almonds | Dried Fruit | Mixed Berries | Honey

**Raspberry**  
Rolled Oats | Chia Seeds | Raspberry Preserves | Greek Yogurt

**Chocolate Banana Nut Apple**  
Rolled Oats | Ground Flax Seed | Banana | Nutella | Greek Yogurt

**Cinnamon Spice**  
Rolled Oats | Cinnamon | Raisins | Apple Butter | Greek Yogurt

## OATMEAL STATION 15 PER PERSON

### Oatmeal with Decadent Toppings

Topping to include: Brown Sugar | Golden Raisins | Oat Streusel Crunch  
Warm Bananas Foster | Warm Berry Compotes

## WAFFLE STATION 19 PER PERSON

### Rustic Style Waffle

Toppings to include: Warm Bananas Foster | Warm Berry Compote  
Warm Maple Syrup | Whipped Butter | Whipped Cream

## BREAKFAST ACTION STATIONS

*(1) attendant required per (200) Guests at \$350.00 per attendant.*

## OMELET & EGG STATION 26 PER PERSON

Omelets and eggs made to order:

Bacon | Ham | Sausage | Mushrooms | Onions | Peppers | Tomatoes | Spinach  
Cheddar Cheese | Jack Cheese  
Cage-Free Eggs | Egg White  
Non – Eggs *(additional \$6.00 per person)*

## BREAKFAST PIZZA STATION 26 PER PERSON

*Pizza oven rental \$300.00 per oven.  
Groups of (299) and less please select (2) options below.  
Groups with over (300) selections of (3) options.*

**Station serves 3 slices per person**  
**Enhance Wheat Free crust add 3 per person**

*Served with Parmesan Cheese | Chili Flakes*

Florentine with Prosciutto | Spinach | Scrambled Eggs

Spicy Chorizo | Pepper Jack Cheese | Scrambled Eggs | Chipotle Aioli | Cilantro

Denver Pizza | Holland Peppers | Maui Onions | Tasso Ham | Aged Cheddar  
Scrambled Eggs

Egg Whites | Mushrooms | Feta | Wild Rocket | Oven-Roasted Tomatoes

## SMOOTHIE STATION 15 PER PERSON

*Groups of (299) and less please select (2) options below  
Groups with over (300) selections of (3) options.*

Smoothies made to order:

**Berry Blast**  
Mixed Seasonal Berries | Yogurt

**Chocolate Peanut Butter**  
Bananas | Chocolate Syrup | Peanut Butter | Yogurt

**Tropical Beach**  
Mixed Tropical Fruit | Yogurt





# BREAKFAST

## SANDWICHES | BURRITOS

The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen.

### SANDWICHES 20 EACH

Groups of (299) and less, please select (2) sandwiches.  
Groups with over (300) selections of (3) sandwiches.  
Substitute Gluten-Free Bun | Additional \$2 Per Person

**Black Forest Ham Croissant**  
Sliced Vermont Cheddar Cheese | Fried Egg

**Braised Short Rib Ciabatta**  
Fried Egg | Smoked Gouda | Caramelized Onion | Spicy Aioli

**Spicy Chicken Biscuit**  
Chive Egg | Pepper Jack Cheese | Local Honey

**Garlic Herb Butter Waffle**  
Cheddar Cheese | Folded Egg | Sausage Patty

**Everything Bagel**  
Folded Egg | Turkey Sausage | Herb Cream Cheese

### BURRITOS 20 EACH

Groups of (299) and less, please select (2) burritos.  
Groups with over (300), selections of (3) burritos.  
Substitute Gluten-Free Tortilla | Additional \$2 Per Person

**Southwest Wrap**  
Scrambled Eggs | Beef Birria | Shredded Cheddar | Black Bean | Pico de Gallo  
Chipotle Crema | Hash Browns | Jalapeño Tortilla

**Denver Wrap**  
Scrambled Eggs | Hash Browns | Black Forest Ham | Shredded Cheddar | Onions  
Bell Pepper

**Vegan Chorizo Wrap**  
Just Egg® | Impossible™ Chorizo | Vegan Cheese | Tortilla Wrap

## BREAKFAST ACTION STATIONS

(1) attendant recommended (1) per (200) Guests at \$350.00 per attendant.  
The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen.

### EVO GRILL STATION 19 PER PERSON

Choose One Station Below:

**French Toast**  
Thick Cut Artisan Breads dipped in Royale Custard

Choose two: Buttery Brioche | Cinnamon Raisin Bread | White Chocolate Bread  
Toppings: Whipped Butter | Whipped Cream | Warm Maple Syrup

**Pancake Station**  
Petite Pancakes made to order:

Toppings: Warm Maple Syrup | Whipped Butter | Warm Bananas Foster  
Warm Berry Compote | Blueberries | Chocolate Chips

**Freshly Griddled Muffin Cakes 21 Per Person**  
Petite Muffin-Inspired Pancakes Made to Order:

Flavors: Lemon Poppy Seed | Blueberry | Morning Glory  
Chocolate - Chocolate Chip

Accompaniments: Cinnamon Oat Streusel | Warm Royal Icing  
Whipped Vanilla Cream | Vanilla Bourbon Syrup



# BREAKFAST

## FROM THE BAKERY

**Assorted Donuts** 86 Per Dozen  
*(Minimum 5 dozen order)*  
*Requires a Minimum of 48 Hours Notice*

**Morning Breakfast Pastries** 86 Per Dozen  
Butter | Preserves

**Assorted Bagels** 96 Per Dozen  
Plain Cream Cheese

## PROTEINS

*(2 dozen minimum order or 24 per person minimum order)*

**Scrambled Eggs** 10 Per Person

**Denver Scramble** 12 Per Person  
Ham | Peppers | Onions | Cheddar Cheese

**Hard-Boiled Eggs** 72 Per Dozen

**Yogurt and Granola Parfait** 15 Each

**Assorted Individual Yogurt** 9 Each

**Assorted Individual Greek Yogurt** 11 Each

**Oatmeal with Brown Sugar** 10 Per Person

## MEATS

*(24 per person minimum order)*

**Applewood-Smoked Bacon** 13 Per Person  
*(3 pieces per person)*

**Breakfast Sausage Links** 13 Per Person  
*(2 pieces per person)*

**Chicken Apple Sausage** 13 Per Person  
*(2 pieces per person)*

**Turkey Sausage** 13 Per Person  
*(2 pieces per person)*

## FAVORITES

*(2 dozen minimum order)*

**Sliced Fresh Fruit** 14 Per Person

**Fruit Salad** 12 Per Person

**Whole Fresh Fruit** 87 Per Dozen

**Breakfast Potatoes of the Day** 10 Per Person

**Assorted Boxed Cereal** 12 Per Person





# BREAKFAST BAR | ADDITIONAL NOTES

## MORNING COCKTAILS

*\$350.00 bartender fee to apply.  
(1) bartender per (100) guests required.*

**Classic Bloody Mary Bar 18 Per Person**  
Vodka | Tomato Juice | Dill Pickle Juice  
Prepared Horseradish | Worcestershire Sauce  
Hot Sauce | Celery Seeds | Green Bell Pepper  
Dill Pickle Spears | Celery Stalks | Lemon Wedges | Olives

**Champagne Punch Bellini 16 Per Person**  
Prosecco | Raspberry Sorbet | Fresh Raspberries | Fresh Fruit

**Tequila Sunrise 16 Per Person**  
Orange juice | Tequila | Grenadine | Orange Slice | Maraschino Cherry

**Classic Mimosa Bar 16 Per Person**  
Sparkling Wine | Orange Juice

## BREAKFAST POTATO OF THE DAY

**Monday** | Heirloom Blend Breakfast Potatoes

**Tuesday** | Sautéed Red-Skinned Potatoes

**Wednesday** | Potatoes O’Brien

**Thursday** | Hash Brown Potatoes

**Friday** | Heirloom Blend Breakfast Potatoes

**Saturday** | Sautéed Red-Skinned Potatoes

**Sunday** | Potatoes O’Brien

## MORNING BREAKFAST PASTRY DAILY ROTATION

**MONDAY**  
Blueberry Muffin (V | GF) | Cherry Danish | Mini Croissant | Spinach Feta Lattice

**TUESDAY**  
Morning Glory Muffin (V | GF) | Apple Danish | Whole Wheat Mini Croissant  
Classic Coffee Cake

**WEDNESDAY**  
Banana Nut Muffin (V | GF) | Apricot Danish | Mini Croissant | Olive Tomato Lattice

**THURSDAY**  
Double Chocolate Muffin (V | GF) | Raspberry Mini Bear Claw  
Whole Wheat Mini Croissant | Leek Parmesan Lattice

**FRIDAY**  
Orange Cranberry Muffin (V | GF) | Cream Cheese Danish | Mini Croissant  
Raspberry Crumb Cake

**SATURDAY**  
Cappuccino Muffin (V | GF) | Strawberry Danish | Whole Wheat Mini Croissant  
Spinach Feta Lattice

**SUNDAY**  
Bran Muffin (V | GF) | Mango Danish | Mini Croissant | Caramel Apple Crumb Cake



# BREAK MENU

## BEVERAGES SERVED BY THE GALLON

(2-gallon minimum order)

Organic Coffee | Decaf and Selection of Artisanal Herbal Teas | Cream | Skim Milk  
Oat Milk | Sugar | Sweetener | Honey | Lemon Wedges *(upon request)*

**Freshly Brewed Organic Coffee** 115 Per Gallon  
*Regular*

**Freshly Brewed Organic Coffee** 115 Per Gallon  
*Decaffeinated*

**Selection of Artisanal Herbal Teas** 115 Per Gallon

**Hot Chocolate | Mini Marshmallows** 115 Per Gallon

**Iced Tea** 130 Per Gallon

**Lemonade** 130 Per Gallon

**Fruit Punch** 130 Per Gallon

**Juice** 130 Per Gallon  
Orange | Apple | Cranberry

**Housemade Juice** 180 Per Gallon

**House-Infused Water** 78 Per Gallon  
Lemon | Lime | Orange | Cucumber

## INDIVIDUAL BEVERAGES

### Starbucks Drinks

Assorted Starbucks Frappuccino Drinks 11 Each

Assorted Cold Brews 10 Each

### Individual Soft Drinks 8 Each

Assorted Pepsi Products  
Pepsi | Diet Pepsi | Starry

**Bottled Fruit Juice** 10 Each  
Orange | Apple | Cranberry

**Bottled Iced Teas** 10 Each

**Energy Drinks** 10 Each  
Assorted Red Bull  
Assorted Gatorade

### Water

Bottled Water 8 Each

Proud Source Water 9 Each  
Still | Sparkling

Propel Fit Water 10 Each

Coconut Water 10 Each

Fiji Water 10 Each

Assorted Flavored Sparkling Water 8 Each





# BREAK MENU

## SWEET & SALTY

Candy Bars 8 Each

Pre-Packaged Cookies 8 Each

Protein Bars 8 Each

Kind Bar 9 Each

Kettle Chips 8 Each

Assorted PopCorners Bags 8 Each

Pretzels 8 Each

Trail Mix 9 Each

Pretzels | Mixed Nuts 85 Per Pound

## BY THE DOZEN

Ice Cream Bars and Fruit Bars 96 Per Dozen

Individual Cheese Sticks 96 Per Dozen

Warm Soft Pretzels 120 Per Dozen  
Cheese Sauce | Mustard

## FROM BAKERY

Assorted Mini Beignets 86 Per Dozen  
White Chocolate | Mixed Berry | Cookie Butter

Assorted Butter Cookies 96 Per Dozen  
Plain | Apricot | Raspberry

Assorted Donuts 86 Per Dozen  
*5 dozen minimum*  
*Requires Minimum of 48 Hours Notice*

Marshmallow Rice Krispies Bar 86 Per Dozen  
Brown Butter Chocolate Chip | Strawberry | Vanilla Rainbow

Giant Cookies (3 oz.) 87 Per Dozen  
Chocolate Chip | Oatmeal Raisin | White Chocolate  
Macadamia | Peanut Butter | Seasonal Flavor

Blondies 86 Per Dozen

Brownies 86 Per Dozen

Assorted Dessert Bars 86 Per Dozen  
Meltaway | Raspberry Streusel | Lemon | S'mores

Cupcakes 86 Per Dozen  
Chocolate Fudge | Vanilla Pineapple Coconut | Red Velvet Cream Cheese

Dough'ssant 96 Per Dozen  
Powdered Sugar





# THEME BREAK MENU

## AM BREAKS

Minimum of 15 Guests  
Maximum service is 1.5 hours

### VITALITY 25 PER PERSON

Greek Fruit Yogurt  
Organic Berry Thrive Trail Mix  
Omega Chocolate Cherry Energy Bars

### BERRY’D IN FLAVOR 24 PER PERSON

Blackberry Cupcakes  
Blueberry Yogurt Shots  
Raspberry Panna Cotta

### MADE IN THE SHADE 26 PER PERSON

Individual Crudit  Cups | Hummus  
Watermelon and Strawberry Skewers | Fresh Mint | Balsamic Drizzle  
Assorted Dessert Bars

## PM BREAKS

Minimum of 15 Guests  
Maximum service is 1.5 hours

### GRAND CACAO EXPERIENCE 26 PER PERSON

**Dark Chocolate Bark**  
Nuts | Dried Fruit

**Chocolate Pretzels**  
Dark | Yogurt

**Assorted Chocolate Fruit and Nuts**  
Toffee Pecans | Blueberry | Kix Cereal

### CINEMA FLICKS ‘N’ CHILL 22 PER PERSON

Assorted PopCorners Bags  
Kettle Chips  
Assorted Candy Bars

### CHEESY DOES IT 25 PER PERSON

Cheesy Snacks (*Nacho Cheese Doritos, Cheetos, Cheez-It*)  
Warm Soft Pretzels with Cheese Sauce | Assorted Cheesecake Pops

### STADIUM WALK 28 PER PERSON

BBQ- Spiced Tater Tots | Mini Corn Dogs (*Ketchup, Mustard*)  
Caramelized Popcorn Cups

### ¡DESCANSO MUY CALIENTE! 28 PER PERSON

Chicken Taquitos | Roasted Tomato Salsa | Jalape o Poppers  
Smoky Tomato Ranch | Dulce de Leche Churros





# PLATED LUNCH MENU

Minimum of 15 Guests. Maximum Service is 2 hours.  
Plated lunches are three courses (your selection of Soup or Salad, Entrée and Dessert).  
All Lunches Include Housemade Rolls and Butter  
Freshly Brewed Coffee | Decaffeinated Coffee | Selection of Artisanal Teas | Iced Tea

## SOUP

**Chef’s Soup of the Day**

## SALAD

(Choose One)

### Caesar Salad

Hearts of Baby Romaine | Roasted Tomato Emulsion  
Grape Tomatoes | Asiago | Garlic Croutons | Caesar Dressing

### Gem Salad

Baby Gem Lettuce Spears | Shaved Crudité Vegetables  
Lemon Poppy Seed Dressing

### Kale Salad

Baby Kale | Radicchio | Shaved Pecorino | Toasted Pecans | Dried Cranberries  
Apple Cider – Dijon Vinaigrette

### Spinach Salad

Spinach | Frisée | Blue Cheese | Strawberries | Pumpkin Seeds | Balsamic Glaze  
Tangy Orange Vinaigrette

## MAIN COURSE ENTRÉE SALAD

### Grilled Chicken Breast 62 Per Person

Salinas Valley Roasted Vegetable Salad  
Roasted Root Vegetables | Garbanzo Beans | Gorgonzola | Grilled Asparagus  
Meyer Lemon Vinaigrette

### Blackened Salmon 65 Per Person

Baby Kale | Shaved Fennel | Pistachios | Grape Tomatoes  
Tarragon White Balsamic Vinaigrette

## MAIN COURSE ENTRÉE

### Oven-Roasted Chicken 62 Per Person

Sweet Baby Corn Polenta | Blistered Brussels Sprouts | Bacon Lardons  
Sundried Tomato Herb Vinaigrette

### Vegetarian Pasta 55 Per Person

Goat’s Milk Manicotti | Baby Squash | Blistered Heirloom Tomatoes  
Roasted Tomato & Basil Emulsion

### Catch of the Day 65 Per Person

Pan-Seared Filet | Wild Rice Pilaf | Sautéed Rainbow Swiss Chard & Kale  
Garlic Scallion Pistou

### Short Rib 74 Per Person

Slow-Braised Short Rib | Parsnip & Potato Purée | Seasonal Garden Vegetables  
Cabernet Demi

### Filet 77 Per Person

Grilled Petite Filet | Garlic Confit Potato Purée | Seasonal Garden Vegetables  
Ruby Port Wine Reduction

## DUO MAIN COURSE ENTRÉE

### Chicken and Shrimp 74 Per Person

Pan-Seared Chicken Breast | Garlic Shrimp | Fingerling Potato Hash | Haricot Vert  
Tarragon Beurre Blanc

## DESSERT

(Choose One)

### The Big Easy

Chocolate Biscuit | Hazelnut Orange Mousse | Chocolate Mousse | Orange Glaze

### Precious Raspberry

Almond Lemon Jocund | Raspberry Cream | Vanilla Cream Cheese Mousse  
White Chocolate Mirror Glaze

### Pick Me Up

Amaretto Lady Finger | Mascarpone Cream | Coffee Syrup

### Evanescence Tart

Cocoa Shell | Chocolate Biscuit | Tanga Chocolate Crèmeux | Chocolate Mousse  
Chocolate Shiny Glaze





# LUNCH

## LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.  
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee  
Selection of Artisanal Teas | Iced Tea

STACKED & SLICED 71 PER PERSON  
(Sunday Special 68 Per Person)

### SALADS

**Mesclun**  
Blend of Picked Greens and Hearty Lettuces | Carrot Curls  
Heirloom Cherry Tomatoes | Watermelon Radish  
Pink Peppercorn Ranch | Meyer Lemon Dressing

**Smoky Quinoa and Black Bean Salad**  
Tri-Color Peppers | Scallions | Garden Herbs | Chipotle Vinaigrette

### ENTRÉE SANDWICHES

**Roast Beef**  
Caramelized Onions | Roasted Peppers | Arugula | Boursin Cheese Spread  
Potato Bun

**House Club**  
Turkey | Tavern Ham | Smoked Bacon | Aged Provolone | Roma Tomato  
Romaine | Garlic Aioli | Hoagie

**Buffalo Cauliflower Wrap**  
Black Beans | Roasted Corn | Carrots | Spinach | Tomato | Cucumber  
Wheat-Free Tortilla Wrap

### SIDES

**Lemony Greens Salad**  
Fusilli | Broccoli Florets | Edamame | Baby Spinach | Pesto  
Lemon Oil | Parmigiano Reggiano | Black Pepper

**Cucumber Salad**  
Shaved Red Onions | Dill Fronds | Creamy Coconut Yogurt Dressing

**Fresh-Baked Spanakopita**

### HOUSEMADE DESSERTS

**Black & White Cookie**

**Key Lime Pie Tart**

**Snickerdoodle Cookie** (V | GF)

### STACKED & SLICED ENHANCEMENT OPTIONS

**Enhanced Salad Bar** 14 per person  
Chopped Romaine & Iceberg Blend | Arugula & Baby Spinach

Grilled Chicken Breast with Red Achiote Chimichurri | Poached Salmon Filet  
with Dill and Lemon Oil

Candied Walnuts | Crispy-Spiced Chickpeas | Fresh Strawberries | Dried Cherries  
Toasted Sunflower Seeds | Roasted Red & Yellow Tomatoes

Gorgonzola | Feathered Parmesan

Housemade Garlic-Ciabatta Croutons

Aged Tondo Balsamic Vinaigrette | Green Goddess

**Vanilla Madeleine Cookie** 8 per person





# LUNCH

## LUNCH BUFFET

*Minimum of 15 Guests. Maximum service is 2 hours.  
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee  
Selection of Artisanal Teas | Iced Tea*

**LA TAVOLA ITALIANA** 71 PER PERSON  
*(Monday Special 68 Per Person)*

### SALADS

**Insalata Toscana**  
Chopped Romaine & Iceberg | Roma Tomatoes | Red Onions | Black Olives  
Pepperoncini  
Creamy Italian Dressing | Dark Balsamic Vinaigrette

**Tomato & Mozzarella**  
Bocconcini | Heirloom Cherry Tomatoes | Torn Basil | Extra Virgin Olive Oil  
White Balsamic Reduction

### ENTRÉES

**Grilled Chicken Piccata**  
Capers | Lemon

**Ossobuco Ravioli**  
Butternut Squash | Calabrian Chili Alfredo

**Plant-Based Italian Sausage**  
Zucchini and Yellow Squash Ragù | San Marzano Tomato Sauce

### SIDES

**Roasted Garlic Potatoes**  
Italian Herbs

**Eggplant Caponata**  
Tuscan Kale | Sweet Onions | Sundried Tomatoes | Sicilian Olives | Italian Parsley

**Herb Focaccia**

### HOUSEMADE DESSERTS

**Classic Ricotta Cannoli**

**Zuccotto**

**Tiramisu Shot** *(V | GF)*

### LA TAVOLA ITALIANA ENHANCEMENT OPTIONS

**Antipasti Bar** 14 per person  
Genoa Salami | Aged Parmesan | House-Marinated Olives | Cherry Peppers  
Grilled Artichokes | Giardiniera | Grissini

**Blood Orange Panna Cotta** 8 per person





# LUNCH

## LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.  
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee  
Selection of Artisanal Teas | Iced Tea

**SONORAN SIZZLE** 71 PER PERSON  
(Tuesday Special 68 Per Person)

### SALADS

- Field Greens & Romaine**  
Jicama | Grape Tomatoes | Green Onions | Tinkerbell Peppers | Cilantro  
Creamy Tomatillo Dressing | Roasted Garlic Vinaigrette
- Tomato & Cucumber Salad**  
Heirloom Cherry Tomatoes | Hot House Cucumbers | Shaved Red Onions  
Avocado-Lime Dressing

### ENTRÉES

- Mole Chicken Breast**  
Poblano Mole | Pickled Radish & Onions
- Carne Asada**  
Grilled Beef Tenderloin Tips | Fajita Vegetables
- Picadillo con Nopales**  
Plant-Based Protein | Root Vegetables | Roasted Corn | Peppers | Cilantro

### SIDES

- Arroz Rojo**  
Tomato Broth | Toasted Onions | Garlic
- Charro Black Beans**  
Chipotle | Lime
- Bolillo Rolls**

### HOUSEMADE DESSERTS

- Choco Flan**
- Vanilla & Strawberry Concha**
- Horchata Crémeux** (V | GF)

### SONORAN SIZZLE ENHANCEMENT OPTIONS

- Chips and Salsa** 14 per person  
Tri-Color Tortilla Chips  
Molcajete Salsa | Tomatillo Salsa | Mango Pico De Gallo  
Jalapeños | Cilantro Onions | Cotija  
Queso Blanco
- Vanilla Sopapilla** 8 per person





# Lunch

## LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.  
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee  
Selection of Artisanal Teas | Iced Tea

SMOKED & CHARRED 71 PER PERSON  
(Wednesday Special 68 Per Person)

### SALADS

**Strawberry Fields Salad**  
Romaine and Iceberg Blend | Baby Spinach | Frisée | Strawberries | Pepitas  
Honey Mustard Dressing | White Balsamic Vinaigrette

**Grilled Corn & Tomato Salad**  
Grape Tomatoes | Holland Peppers | Pickled Red Onions | Torn Baby Spinach  
Lemon-Mint Vinaigrette

### ENTRÉES

**Flame-Broiled Steak Tips**  
Charred Scallions | Sautéed Red Cabbage

**Blackened Chicken Thighs**  
Mango BBQ Sauce | Butter Bean Succotash

**Stuffed Pepper Casserole**  
Ground Plant-Based Protein | Blistered Confetti Peppers and Onions  
Tomato-Braised Rice | Vegan Mozzarella

### SIDES

**Roasted Sweet Potato**  
Smoked Jalapeño-Peach Glaze

**Grilled Squash**  
Zucchini | Yellow Squash | Peppers

**Sourdough Roll**

### HOUSEMADE DESSERTS

**Banana Cream Pie**  
**Warm Peach Cobbler**  
**White Chocolate Mousse & Raspberry** (V | GF)

### SMOKED & CHARRED ENHANCEMENT OPTIONS

**Picnic Table** 16 per person  
Classic Deviled Eggs | Apple Cider Coleslaw | Ditalini Pasta Salad  
Housemade Bread & Butter Pickles  
Watermelon Wedges

**BBQ Spice Tater Tots** 14 per person  
Spicy Ketchup

**Chocolate S’more Cookie** 8 per person





# LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.  
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee  
Selection of Artisanal Teas | Iced Tea

FROM CASBAH TO COAST 71 PER PERSON  
(Thursday Special 68 Per Person)

## SALADS

- Greek Garden Salad**  
Chopped Romaine | Grape Tomatoes | Kalamata Olives | Shaved Cucumbers  
Red Onion | Dill Yogurt Dressing | Pomegranate Balsamic Vinaigrette
- Mediterranean Pasta Salad**  
Bowtie Pasta | Sundried Tomatoes | Roasted Artichoke Hearts | Baby Kale  
Chickpeas | Lemon Basil Pesto | Cracked Pepper

## ENTRÉES

- Seared Za’atar Chicken Breast**  
Lemon-Tahini Yogurt | Sesame
- Grilled Hawaij Spiced Tenderloin**  
Caramelized Pearl Onions | Zhug
- Sumac-Spiced Cauliflower**  
Stewed White Beans | Kale

## SIDES

- Saffron Rice Pilaf**  
Toasted Onions | Currants | Herbs
- Roasted Baby Carrots & Swiss Chard**  
Garlic | Lemon | Baby Spinach
- Ciabattina Roll**

## HOUSEMADE DESSERTS

- Lemon Panna Cotta**
- Warm Ravani Cake**
- Pistachio Mousse with Mandarin Compote** (V | GF)

## FROM CASBAH TO COAST ENHANCEMENT OPTIONS

- Mediterranean Spreads** 14 per person  
Tzatziki | Baba Ghanoush | Roasted Garlic Hummus | Muhammara  
Sliced Cucumbers | Pita Chips | Sea Salt Lavash
- Honey Almond Tart** 8 per person





# LUNCH

## LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.  
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee  
Selection of Artisanal Teas | Iced Tea

EAST OF ORDINARY 71 PER PERSON  
(Friday Special 68 Per Person)

### SALADS

**Asian Chopped Salad**  
Red & Green Romaine | Mandarin Oranges | Edamame | Peppers | Grape Tomatoes  
Carrot Ginger Dressing | White Miso Vinaigrette

**Cucumber Salad**  
Crushed Soy Nuts | Thai Chili | Shaved Shallots | Cilantro & Mint Dressing

### ENTRÉES

**Chicken Inasal Thighs**  
Atsuete | Pickled Vegetables

**Galbi Jjim Beef**  
Gochujang | Green Onions | Sesame

**Lemongrass Steamed Tofu**  
Shiitake Mushroom Blend | Nappa Cabbage | Tamari Glaze

### SIDES

**Egg-Fried Rice**  
Shredded Red Cabbage | Carrots | Snap Peas | Scallions | Sprouts | Cage-Free Eggs

**Chili-Honey Glazed Green Beans**  
Sambal

**Shokupan**

### HOUSEMADE DESSERTS

**Coconut Tapioca with Exotic Compote**

**Warm Japanese Cotton Cake**

**Mango Passion Crèmeux** (V | GF)

### EAST OF ORDINARY ENHANCEMENT OPTIONS

**Vegetable Spring Rolls** 12 per person  
Sweet Chili Sauce

**Chilled Lettuce Wraps** 14 per person  
Butter Lettuce Leaves  
Thai Beef Salad | Vietnamese Shrimp Salad | Edamame Salad  
Pickled Vegetable Slaw | Toasted Sesame Seeds | Crispy Noodles

**Matcha Strawberry Roulade** 8 per person





# LUNCH

## LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.  
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee  
Selection of Artisanal Teas | Iced Tea

MASALA REMIX 71 PER PERSON  
(Saturday Special 68 Per Person)

### SALADS

**Kachumber Salad**  
Field Greens | Chopped Iceberg | Shaved Cucumbers | Grape Tomatoes | Red Onion  
Creamy Mint Vinaigrette | Chunky Mango Dressing

**Desi Salad**  
Red & Green Cabbage | Shredded Carrots | Cilantro | Bell Peppers  
Spiced Cashews | Cumin-Lime Dressing

**Rainbow “Pappadam” Puffs**

### ENTRÉES

**Butter Chicken**  
Garam Masala | Greek Yogurt | Creamy Tomato Gravy

**Paneer Methi Matar Malai**  
Housemade Cheese | Green Peas

**Chana Masala**  
Spiced Chickpeas | Sweet Onions | Chilies

### SIDES

**Lemon Basmati Rice**  
Coriander

**Vegetable Saag**  
Spinach | Ginger | Cumin

**Garlic Naan**  
Clarified Butter

**Mint Chutney | Tamarind Chutney**

### HOUSEMADE DESSERTS

**Gulab Jamun**  
**Kheer Rice Pudding**  
**Carrot and Ginger Coconut Halwa** (V | GF)

### MASALA REMIX ENHANCEMENTS OPTIONS

**Indo Chinese Fusion Station** 16 per person

**Garlic Pepper Shrimp**  
Chili-Tomato Sauce | Peppery Garlic Sauce

**Cumin Lamb Stir Fry**  
Blistered Onions | Fusion Spices

**Sesame Roti**

**Mango Lassi Shot** 8 per person





# TRADE SHOW LUNCH

*Based on a maximum of 1.5 hours of service.  
This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.  
A minimum spend of \$62.00 per person must be met.  
(1) Chef attendant required per (250) hot bowls at \$350.00 per attendant*

## COMPOSED HOT BOWLS

- Lemon Herb Chicken Breast 36 each**  
Blistered Brussels Sprouts | Rice Pilaf | Lemon Chicken Jus | Herb Oil
- Blackened Mahi Mahi Bowl 36 each**  
Spanish Rice | Fire-Roasted Squash | Charred Onions & Peppers | Pineapple Salsa
- Brisket Burnt Ends Bowl 36 each**  
Three-Cheese Cavatappi | Sautéed Swiss Chard & Baby Spinach  
Tangy BBQ Sauce | Italian Parsley
- Vegan Jambalaya 34 each**  
Plant-Based Andouille Sausage | Creole Broth | Braised Collard Greens | Scallions

- Chicken Tinga Bowl 36 each**  
Cilantro Rice | Grilled Fajita Vegetables | Black Bean & Corn Salsa  
Flour Tortillas
- Plantfare Picadillo 34 each**  
Arroz Primavera | Quick Pickled Vegetables | Poblanos | Potatoes | Carrots  
Kidney Beans | Guajillo-Tomato Broth
- Butter Chicken Bowl 36 each**  
Coriander-Scented Basmati Rice | Raita | Chopped Cilantro | Garlic Naan
- Vegetable Green Curry Bowl 34 each**  
Basmati Rice | Green & Red Bell Peppers | Carrots | Cauliflower | Thai Basil  
Garlic Naan





LUNCH

# TRADE SHOW LUNCH

Based on a maximum of 1.5 hours of service..  
This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.  
A minimum spend of \$62.00 per person must be met.

## COMPOSED COLD BOWLS

**Grilled Chicken Bowl 36 each**  
Roasted Root Vegetables | Toasted Farro Salad | Gorgonzola | Grilled Asparagus  
Seasonal Baby Greens | Meyer Lemon Vinaigrette

**Sriracha Salmon Bowl 36 each**  
Sushi Rice | Red Cabbage | Shredded Carrots | Edamame | Ginger Vinaigrette

**Harvest Bowl 34 each**  
Red Quinoa Salad | Baby Spinach | Asparagus | Yukon Potatoes | Cucumber  
Cherry Tomatoes | Black Olives | Pickled Red Onions | Lemon Dressing

**Spicy Tofu Bowl 34 each**  
Spicy Tofu Poke | Field Greens | Red Cabbage | Furikake Rice | Shoyu Vinaigrette

**Caribbean Jerk Shrimp Bowl 36 each**  
Callaloo Rice | Sweet Corn and Black Bean Succotash | Wilted Spinach  
Honey Lime Dressing

**Greek Salad Bowl 34 each**  
Red Quinoa | Mesclun Mix | Sliced Cucumbers | Marinated Chickpeas | Tomatoes  
Crumbled Feta | Olives | Dill Vinaigrette

**Seared Tuna Bowl 36 each**  
Seared Rare Ahi Tuna | Spring Mix | Braised Lentils | Feta Cheese | Kalamata Olives  
Cucumbers | Tomatoes | Lemon Oil | Creamy Tzatziki Dressing

**Havana Jackfruit Bowl 34 each**  
Cuban Rice and Bean Pilaf | Grilled Corn Succotash with Greens  
Sweet Citrus Dressing





# Lunch

## TRADE SHOW LUNCH

*Based on a maximum of 1.5 hours of service.  
This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.  
A minimum spend of \$62.00 per person must be met.*

### HOT POCKETS 19 EACH

**Chicken Philly Cheesesteak**  
Peppers & Onions | Mushrooms | Provolone Cheese Sauce

**Shaved Ham & Boursin**  
Mozzarella | Piquillo Peppers | Garlic Boursin Cream Cheese

**Smokehouse Brisket**  
Caramelized Onions | White Cheddar | Sticky Sweet BBQ Sauce

**Sazon Braised Chicken**  
Roasted Corn | Black Beans | Adobo Honey Crema

**Little Italy**  
Sweet Italian Sausage | Roasted Peppers | Mozzarella | Parmesan | Spicy Marinara

**Roasted Garden**  
Tomato | Artichoke | Eggplant | Spinach | Vegan Mozzarella | Pesto Alfredo

### SNACK PACKS 19 EACH

**Classic Mix**  
Roasted Peanuts | Cheese Crisps | Honey Mustard Pretzels

**Hot & Spicy**  
Wasabi Peas | Cajun Sesame Hot Sticks | Dried Cranberries  
Honey Roasted Peanuts

**Organic Goji Mix**  
Goji Berries | Pumpkin Seeds | Cranberries | White Mulberries | Toasted Almonds

**Savory Bar Mix**  
Honey Sesame Nuggets | Cajun Hot Sticks | Wasabi Peas | Spiced Peanuts

**Chocolate Lover’s Mix**  
Dark Chocolate Almonds | Yogurt Raisins | Chocolate Cranberries  
Mini Marshmallows

**Salted Caramel Mix**  
Caramel Peanut Popcorn | Cheese Crisps | Dried Fruit | Banana Chips



LUNCH

# TRADE SHOW LUNCH

Based on a maximum of 1.5 hours of service.  
This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.  
A minimum spend of \$62.00 per person must be met.

## HOT SANDWICHES

- Philly Cheesesteaks 22 Each**  
Peppers | Onions | Provolone
- Pesto Chicken Panini 21 Each**  
Roasted Tomatoes | Parmesan | Basil
- Vegetarian Grinders 22 Each**  
Plant-Based Meat | Vegan Cheese
- Meatball Subs 22 Each**  
Asiago | Marinara
- Caprese Panini 20 Each**  
Seasonal Tomatoes | Mozzarella | Basil
- Grilled Cheese 21 Each**  
Jalapeño Bacon | Texas Toast
- Italian Panini 22 Each**  
Capicola | Pepperoni | Salami | Provolone

**Foil-Wrapped Hot Dogs 18 Each**  
with PC condiments

## QUESADILLAS 22 EACH

- Beef Birria**  
Monterey Jack | Onions | Cilantro
- Buffalo Chicken**  
Pepperjack Cheese | Roasted Peppers
- Poblano-Black Bean**  
Asadero | Grilled Corn | Queso Fresco

## HOT SIDES

- Tater Tots 14 each**  
House BBQ Spice
- Mediterranean Olive Oil Pasta 16 each**  
Roasted Artichokes | Olives | Cherry Tomato | Lemon | Chili Flakes
- Eight Vegetable Fried Rice 16 each**  
Green Peas | Carrot | Red Cabbage | Scallions | Mushrooms | Diced Peppers  
Garlic | Ginger
- Shrimp & Grits 18 each**  
Blackened Shrimp | Smoked Gouda | Confetti Peppers

## COLD SIDES

- Caprese Pasta Salad 16 each**  
Rotini | Bocconcini | Grape Tomatoes | Basil Pesto
- Greek Tomato Cucumber Salad 14 each**  
Kalamata Olives | Feta Cheese | Dill Vinaigrette
- Curry Roasted Cauliflower 16 each**  
Golden Raisins | Pickled Red Onions | Cilantro | Tahini Dressing
- Israeli Couscous 15 each**  
Caramelized Onions | Chickpeas | Artichokes | Red Peppers | Herb Dressing
- Hummus & Vegetables 17 each**  
Roasted Garlic Hummus | Zucchini | Carrots | Celery | Radish | Haricot Vert | Parsley
- Green Goddess Potato Salad 16 each**  
Roasted Red Bliss Potatoes | Scallions | Capers | Marinated Artichokes  
Herbal Green Goddess Dressing





# LUNCH

## TRADE SHOW LUNCH

Based on a maximum of 1.5 hours of service.  
This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.  
A minimum spend of \$62.00 per person must be met.

### BAKED BITES 14 EACH

**Apple Empanada**  
*(Two per person)*

**Mini Strawberry Concha**  
*(Two per person)*

**Brazilian Cheese Bread Bites**  
*(Three per person)*

**European/American Macaron Trio**  
Vanilla | Chocolate | Coconut  
*(Three per person)*

### DESSERTS 16 EACH

**French Vanilla Madeleine**  
*(Three per person)*

**Raspberry Streusel Bar**  
*(Two per person)*

**Mini Sugar Cookie**  
*(Three per person)*

**Mini Chocolate Whoopie Pies**  
*(Two per person)*

### JUICES BY THE BOTTLE 19 EACH

**Vibrant Verde**  
Gala Apples | Kale | Spinach | Kiwi | Honeydew | Celery

**Crimson Crush**  
Watermelon | Red Beets | Raspberries | Strawberries | Grapefruit

**Squeeze the Day**  
Carrot | Pineapple | Ginger | Turmeric | Orange

**Raven Splash**  
Stone Fruit | Elderberries | Purple Cabbage | Grapes | Blueberries | Blackberries



# HORS D’OEUVRES

## COLD

Minimum 50 pieces

- Grilled Vegetable Napoleon 15 Each**  
Piquillo Pepper | Hummus | Champagne Vinaigrette
- Roasted Peach & Mascarpone Tartlet 15 Each**  
Tupelo Honey | Aged Tondo Pearls
- Chicken Fajita Cone 15 Each**  
Queso Fresco | Pickled Onion | Spinach Tortilla
- Whipped Burrata & Berries 15 Each**  
Hot Honey | Syrup | Cranberry Walnut Crostini
- Seared Beef Noisette 15 Each**  
Horseradish Crème Fraiche | Wonton Cup
- Garden Summer Roll 15 Each**  
Nuoc Cham
- Salmon Mille Feuille 15 Each**  
Smoked Atlantic Salmon | Mille Crepe  
Lemon-Chive Cream | Tobiko
- Edamame Hummus Peppadew 15 Each**  
Harissa Spiced Olives
- Spanish Paella Bite 15 Each**  
Andouille Sausage | Saffron Shrimp  
Crème Fraîche | Plantain Chip
- Ahi Tuna Wonton Cannoli 15 Each**  
Sesame - Soy Marinade | Chives
- Gochugaru Shrimp Pancake 15 Each**  
Scallion | Kimchee Salad
- Foie Gras Mousse Spoon 15 Each**  
Blackberry Jam | Candied Pistachio | Tuille Spoon
- Mini Mediterranean Vegetables Tacos 16 Each**  
Crumbled Feta | Pita Shell

## HOT

Minimum 50 pieces

- Grilled Cheese Dumplings 15 Each**  
Four Cheese | Bacon | Tuscan Tomato Bisque
- Falafels 15 Each**  
Green Chickpeas | Tahini Sauce
- Vegetable Samosas 15 Each**  
Spiced Potato | Tamarind Dipping Sauce
- Mac & Cheese Bites 15 Each**  
Aged Cheddar | Smoked Tomato Ranch
- Serrano Ham Croquette 15 Each**  
Spanish Jambon | Manchego Bechamel | Bravas Sauce
- Black Truffle Gougere 15 Each**  
Mornay | Lemon Crème Fraîche
- Short Rib Arancini 15 Each**  
Red Wine Braise | Chive Sour Cream
- Crab Cake 15 Each**  
Old Bay | Smoked Paprika Remoulade
- Philly Cheesesteak Spring Roll 15 Each**  
Blistered Peppers | Roasted Garlic Aioli
- Chicken Empanadas 15 Each**  
Roasted Corn | Pepper Jack | Cilantro Crema
- Jalapeño Pepper Wonton 15 Each**  
Pepperjack Cheese | Buttermilk Dill Emulsion
- Lamb Meatball 15 Each**  
Parmesan Cheese | Sauce Chermoula
- Thai Shrimp Firecracker 16 Each**  
Lemongrass | Wonton | Blood Orange Chili Sauce





# COLD STATION

Minimum 15 Guests | Maximum service time 1.5 hours

**Garden Vegetable Crudit  23 per person**

Asparagus | Broccoli Florets | Rainbow Cauliflower | Grape Tomatoes | Electric Carrots | Persian Cucumbers | Watermelon Radish | Endive  
Whipped Chevre | Roasted Tomato Spread

**Artisan Charcuterie 28 per person**

Soppressata Calabrese | Capicola | Genoa Salami | Prosciutto di Parma  
Herb Bocconcini | Gorgonzola Dolce | Parmigiano Reggiano  
Tomato Bruschetta | Grilled Artichokes | Peppadew Peppers | Marinated Olives

**Domestic Cheese Display 28 per person**

Chef’s Selection of Market Hard and Soft Cheeses  
Champagne Grapes | Fruit Compote | Toasted Nuts | Sea Salt Lavash  
Crackers | Grissini

**Imported Cheese Display 30 per person**

Chef’s Selection of Market Hard and Soft Cheeses  
Champagne Grapes | Fruit Compote | Toasted Nuts | Sea Salt Lavash  
Crackers | Grissini

**Coastal Seafood Display 56 per person**

Colossal Gulf Shrimp | West Coast Oysters | New England Lobster Tails | Zingy Cocktail Sauce | Empress Gin Mignonette | Lemon Wedges | Drawn Butter

# Grazing Station

Minimum order of (200) per station

**Mediterranean Grazing 36 per person**

Sweet Pea & Saffron Hummus | Pistachio and Pomegranate Hummus | Muhammara  
Crispy Crudit  | Endive | Grapes | Heirloom Tomatoes | Marinated Olives  
Herbed Feta Cheese | Sea Salt Lavash | Pita Chips

**Spanish Grazing 39 per person**

Serrano Ham | Spanish Chorizo | Manchego Cheese | Idiazabal Cheese  
Roasted Peppers | Queen Olives | Champi ones al Ajillo | Sliced Melons  
White Anchovies | Smoked Marcona Almonds | Chilled Bravas Sauce  
Grilled Ciabatta | Salsa de Tomate | Extra Virgin Olive Oil



# COLD STATION

## HAND – ROLLED SUSHI 88 PER PERSON

*15 Roll Minimum*  
*Served with Ginger | Wasabi | Soy Sauce*

## CLASSIC SUSHI ROLLS

**California Roll**  
Crab | Avocado | Cucumber

**Philadelphia Roll**  
Salmon | Avocado | Cream Cheese

**Spicy Tuna Roll**  
Spicy Tuna | Sprouts

**Salmon Roll**  
Salmon | Sriracha | Scallions

**Mikki Crab Roll**  
Mikki Crab | Avocado | Sriracha | Cucumber | Sesame

**Shrimp Tempura Roll**  
Fried Shrimp | Gobo Sprout

**Vegetable Roll**  
Tofu | Cabbage | Cucumber | Avocado

**Cucumber Kappa Roll**  
Cucumber | Avocado | Sesame

## ENHANCED SUSHI ROLLS 104 PER PERSON

**Oh Kamisama Roll**  
Spicy Tuna | Salmon | Shrimp Tempura | Banzai Sauce

**Cajun Crunch Roll**  
Shrimp Tempura | Spicy Crab | Cream Cheese | Cajun Albacore | Banzai Sauce

**Roppongi Roll**  
Spicy Tuna | Shrimp | Tuna | Masago | Scallion | Yum Yum

**Kai Roll**  
Unagi | Cream Cheese | Spicy Tuna | Salmon | Banzai Sauce

**Sassy Roll**  
Shrimp Tempura | Spicy Tuna | Cajun Albacore | Yum Yum

**Virgin Roll**  
Hamachi | Masago | Shrimp Tempura | Scallion | Tataki

**Rainbow Roll**  
Crab | Avocado | Tuna | Shrimp

**Pirate’s Cove Roll**  
Salmon | Capers | Hamachi | Masago | Tataki | Lemon

## MANDALAY BAY ROLL 120 PER PERSON

Blackened Firecracker Scallop | Spiralized Fried Sweet Potato | Unagi  
Shrimp Tempura | Avocado | Tobiko | Gold Leaf

**Sushi Chef Attendant**  
1,250 Per Attendant  
*To include (1) Sushi Chef for up to three hours*  
*Suggested (1) attendant per (300) Guests*





# CARVING STATION

Maximum service is 1.5 hours.  
Attendant Fee \$350.00 (1) per (200) guests required.

**Pink Peppercorn Prime Rib 48 per person**  
Garlic Rosemary Marble Potatoes | Housemade Steak Sauce  
Zesty Horseradish | Brioche

**Moroccan Spiced Turkey Breast 32 per person**  
Chickpea Tagine with Preserved Lemon | Sauce Chermoula | Soft Sesame Roll

**Alderwood Plank Blackened Salmon 34 per person**  
Toasted Almond & Apricot Couscous | Grapefruit Gremolata | Potato Roll

**Umbrian Style Heritage Porchetta 36 per person**  
Pecan & Currant Wild Rice | Peach Chili Chutney | Ciabattina Roll

**Mary’s Farm Whole Roasted Chicken 32 per person**  
Whipped Acorn Squash | Achiote Chimichurri | Multigrain Cranberry Roll

**Sage-Anchovy Lamb Scottadito 42 per person**  
Buttery Kumara Purée | Pistachio Pesto | Kalamata Roll

**Mesquite Broiled Bone-in Tomahawk Steak 62 per person**  
Potato Dauphinois | Bone Marrow Chimichurri | Honey Whole Wheat Roll



# ACTION STATION MENUS

## ACTION STATIONS

Attendant Fee \$350.00 (1) per (200) guests required.

### SLIDER STATION

**Classic Beef 18 each**  
American Cheese | Caramelized Onions | Secret Sauce | Brioche Bun

**Pulled Pork 18 each**  
Bourbon BBQ Sauce | Sauerkraut | Pretzel Bun

**Chicken Poblano 18 each**  
Pepperjack | Chipotle Mayo | Potato Bun

**Falafel 18 each**  
Roasted Tomato Jam | Cucumber Spread | Potato Bun

**Mini Chili Dog 20 each**  
All-Beef Chili | Feathered Cheddar | White Onion

**Steakhouse Bison 22 each**  
Aged Cheddar | Pickle Chips | Garlic Aioli | Brioche Bun

### PIZZA STATION 32 PER PERSON

Pizza oven rental \$300.00 per oven  
Groups of (299) or less, please select (2) options below  
Groups of (300) or more, please select (3) options below

Station serves 3 slices per person  
Enhance Wheat Free crust add 3 per person  
Served with Parmesan Cheese | Chili Flakes

**Italian Supreme**  
Pepperoni | Italian Sausage | Sautéed Mushrooms | Green Peppers | Onions | Mozzarella

**Chicken Parmesan**  
Provolone | Italian Herbs | Mozzarella

**Spinach & Artichoke**  
Roasted Garlic | Herb Ricotta | Mozzarella

**Sicilian**  
Salami | Capicola | Mozzarella

**Margherita**  
Fresh Mozzarella | Basil | Extra Virgin Olive Oil

**Garden Deluxe**  
Roasted Tomatoes | Marinated Artichokes | Peppers | Olives | Arugula | Mozzarella

### PASTA STATION 29 PER PERSON

**Cavatappi all ‘Amatriciana**  
San Marzano Tomato Sauce | Guanciale | Pecorino Romano | Basil

**Strozzapreti a la Pesto**  
Basil | Pine Nuts | Shaved Parmigiano | Roasted Tomatoes

**Accompaniments**  
Artisan Ciabatta Breads  
Chili Flakes | Parmesan Cheese

### QUICHE STATION 26 PER PERSON

**Mediterranean Quiche**  
Pâte Brisée | Tomatoes | Zucchini | Roasted Eggplant | Red Peppers  
Onions | Torn Basil

### WARM CROISSANT STATION 26 PER PERSON

**Ham & Cheese Croissant**  
Laminated Dough | Black Forest Ham | Swiss Cheese

**Herbed Goat Cheese & Mushrooms Croissant**  
Laminated Dough | Button Mushrooms | Herb Goat Cheese





# DISPLAY STATION MENUS

## DISPLAY STATIONS

Minimum of 15 Guests | Maximum service 1.5 hours.  
To offer as a Dinner Menu please choose a minimum of (3) Stations.

### DIM SUM 32 PER PERSON

**Offerings:**  
Chicken Spring Roll | Chicken & Vegetable Potsticker | Har Gow Shrimp | BBQ Pork  
Bao Buns | Pork & Shrimp Shumai | Vegetable Potsticker | Sesame Balls

**Accompaniments:**  
Chilled Sea Salt Edamame Pods  
Soy Dipping Sauce | Sweet Chili Sauce | Spicy Garlic Chili Sauce

### PAELLA STATION 38 PER PERSON

Choice of:

**Valenciana**  
Chicken Breast | Lima Beans | Roasted Red Peppers

**Coastal**  
Shrimp | Mussels | Calamari | Chorizo | Peas | Saffron

**Harvest**  
Onions | Artichoke | Green Beans | Mushrooms | Peppers | Edamame

**Fennel and Citrus Salad**  
Bronze Romaine | Green Romaine | Baby Spinach  
Frisée | Charred Scallions | Mandarin Segments | Shaved Roasted Fennel  
Sherry Citrus Vinaigrette

**Grilled Ciabatta | Salsa de Tomate | Garlic Aioli**

### WOK THIS WAY 26 PER PERSON

**Kimchee Fried Rice**  
Asparagus Tips | Shredded Carrots | Shallots | Bean Sprouts | Toasted Nori | Eggs

**Vegetable Chow Mein**  
Sliced Onions | Cabbage | Carrots | Scallions

**Mongolian Beef | General Tso’s Chicken | Mapo Tofu**  
Soy Sauce | Sriracha

### FRESH-BAKED STATIONS

**Oven-Fresh Gougères 21 per person**  
Gruyère | Black Truffle

**Twist & Dip 24 per person**  
Laugenbrezel Bavarian Pretzel | Sea Salt | Beer Cheese Sauce | Spicy Mustard



# DESSERTS

## DESSERT DISPLAY STATIONS

- Cake Pops 130 per dozen**  
Birthday Cake | Cookies & Cream | Red Velvet | Carrot Cake | Vanilla GF
- Mini Verrines 96 per dozen**  
Cheesecake Mousse & Raspberry Coulis | Mascarpone Cream & Speculoos Cookie Crumble | Dark Chocolate Mousse & Praline Ganache | Passion Cream Mango Chutney
- Shortbread Tartlets 96 per dozen**  
Caramel & Milk Chocolate | Chocolate Hazelnut & Dark Chocolate | Raspberry Preserve & White Chocolate | Chai Ganache & Cinnamon White Chocolate
- Dessert Cones 22 per person**  
Orange Dark Chocolate Mousse & Cocoa Nibs | Lemon Mousse  
Candied Lemon Peel with Toasted Meringue | Matcha Green Tea Mousse with Mango Passion Compote

## DESSERT ACTION STATIONS

- Minimum of 15 Guest | Maximum service 1.5 hours.*  
*All Action Stations Below Attendant Required*  
*Attendant Fee \$350.00 (1) per (200) guests required.*
- Brownie Sundae 22 per person**  
Brownie Bites | Chocolate Covered Pretzels | Vanilla Ice Cream | Fudge Sauce  
Raspberry Compote
- Slice & Scoop 23 per person**  
Red Velvet Cake | Spice Carrot Cake | Caramel Ice Cream | Cream Cheese Frosting Sauce | White Chocolate Waffle Pearls | Toffee Bits | Strawberry Confit
- Crepe Suzette 22 per person**  
Grand Marnier Butter Sauce | Vanilla Bean Ice Cream | Orange Compote  
Waffle Flakes
- Gelato Station 22 per person**  
Selections: Caramel Sea Salt | Chocolate | Crème Brûlée | Green Tea  
Pink Grapefruit | Mango
- Condiments: Caramel Sauce | Chocolate Sauce | Espresso Chocolate Caviar  
Biscotti Pieces





# PLATED DINNER

*Minimum of 15 Guests. Maximum service 2 hours*  
*Dinner Entrees include selection of a Salad, Dessert and Assorted Artisan Rolls*  
*All Dinner Buffets include Freshly Brewed Coffee | Decaffeinated Coffee*  
*Selection of Artisanal Teas | Iced Tea*  
*(Additional Courses are available upon request for additional Charge)*

## STARTER 22 PER PERSON

Choose One

**Gnocchi with Crispy Prosciutto**  
Roasted Confetti Corn | Parsley Pistou | Red Chili Oil

**XO Shrimp**  
Massago Firecracker Cream | Baby Bok Choy | Lotus Root Chip

**Shoyu – Glazed Pork Belly**  
Calvados | Fuji Apple Soubise | Apple Chutney

## SALAD

Choose One

**Romaine Salad**  
Red & Green Baby Romaine | Oven – Roasted Tomatoes | Shaved Parmesan  
Asiago Garlic Croutons | Peppered Caesar Dressing

**Baby Gem Salad**  
Baby Gem Lettuce | Blue Cheese Mousse | Heirloom  
Cherry Tomatoes | Picked Red Onions | Peppered Bacon  
Charred Scallion Vinaigrette

**Kale & Arugula Salad**  
Baby Kale | Wild Rocket Arugula | Golden Frisée  
Roasted Beets | Goat Cheese | Dried Cherries | Toasted Pepitas  
Blackened Shallot Vinaigrette

## MAIN ENTRÉE

Choose One

**Vegetarian Portobello Ravioli 100 Per Person**  
Parmesan Cream | Crispy Sage | Seared Butternut Squash

**Blackened Salmon 120 Per Person**  
Crispy Chickpeas | Fingerling Hash | Sweet Pepper Coulis | Haricot Vert  
Garlic Confit

**Tuscan Chicken Breast 115 Per Person**  
Wilted Kale & Spinach | Israeli Couscous | Garden Vegetables | Roasted Chicken Jus

**Halibut 123 Per Person**  
Baby Zucchini | Sweet Potato Purée | Green Curry Butter

**Filet 135 Per Person**  
Herbed Potato Purée | Baby Vegetables | Sundried Tomatoes  
Cabernet Demi Glaze

**Braised Short Rib 130 Per Person**  
Yukon Mash | Wild Mushroom | Asparagus Tips  
Roasted Tomato Demi – Glaze

## DUO MAIN ENTRÉE

**Filet & Lobster 170 Per Person**  
Boursin Mash | Charred Asparagus | Bouillabaisse Cream | Red Wine Reduction

**Filet & Scallop 155 Per Person**  
Seared Day Boat Scallop | Parsnip Purée | Citrus-Glazed Brussels Sprouts  
Red Wine Demi-Glace



# DESSERT

Choose One

**The Truffle**  
Chocolate Joconde | Chocolate Ganache | Chocolate Mousse | Dark Chocolate Truffle | Cocoa Butter Spray

**Bosque Verde**  
Pistachio Joconde | Vanilla Mousseline | Macerated Strawberries

**Sweet Farmers Brew**  
Sweet Cucumber Basil Soup | Green Yogurt Mousse | Raspberry Ganache

**The Orchid**  
Citrus Shortbread | Milk Chocolate Mousse | Soft Caramel Whipped Lemon Cream | Orange Milk Chocolate Glaze

**The Islander**  
Coconut Macaron | Passion Fruit Cream | Mango Gelée | White Chocolate Mousse

**The Black Forest**  
Chocolate Sweet Dough | Cocoa Bean Biscuit | Black Cherry Confit Dark Chocolate Mousse





# DINNER BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.  
All Dinner Buffets include Freshly Brewed Coffee | Decaffeinated Coffee  
Selection of Artisanal Teas | Iced Tea

## BITES WITHOUT BORDERS 160 PER PERSON

### SALAD

**Garden Summer Rolls**  
Napa Spring Mix | Spicy Noodles | Squash | Carrots | Mint | Cilantro  
Thai Peanut Sauce | Nuoc Cham

**Corn Esquites**  
Poblano | Cotija | Red Onions | Avocado-Lime Dressing | Cilantro | Tajin

### ENTRÉES

**Chicken Lumpia**  
Crunchy Vegetables | Spicy & Sweet Chili Sauce

**Kushiyaki Steak Skewers**  
Tare Sauce | Tokyo Scallions | White Sesame Seeds

**Bumbu Shrimp Satay**  
Sambal Ginger Glaze

**Green Chickpea Falafel**  
Vegan Cucumber Tzatziki | Mint & Oregano Salata Baladi

### SIDES

**Singapore Noodles**  
Edamame | Pea Sprouts | Red Peppers | Green Onions | Shallots | Carrots | Lime

**Churrasco Vegetable Skewers**  
Salsa Verde | Pickled Fresno Peppers

**Buttered Pandesal**

### DESSERTS

**Caramel Churros**

**Coconut Macarons**

**Almond Chocolate Mousse** (V | GF)

**Vanilla Sugar Beignets**

## FIELD & FORK 155 PER PERSON

### SALAD

**Farmer’s Market**  
Baby Spinach | Bronze Romaine | Radicchio | Shaved Watermelon Radish | Shaved Carrots  
Cucumber Chips  
Garlic & Herb Dressing | Dijon Vinaigrette

**Rainbow Quinoa Salad**  
Sundried Tomatoes | Roasted Squash & Zucchini | Grilled Artichokes | Kalamata Olives  
Arugula | Mint Gremolata

### ENTRÉES

**Whole Roasted Organic Chicken**  
Root Vegetables | Lemon Tarragon Jus

**Seared Salmon**  
Blistered Cherry Tomatoes | Shaved Fennel & Caper Relish

**Braised Beef Short Ribs**  
Grass-Fed Beef | Paysanne Carrots & Celery | Blackberry Cabernet Reduction

**Eggplant Involtini**  
Vegan Mozzarella | Garbanzo Beans | Roasted Baby Squash | Parsley | Spicy Arrabiatta

### SIDES

**Grilled Butternut Squash**  
Local Honey Drizzle | Fine Herbs

**Charred Heirloom Asparagus**  
Extra Virgin Olive Oil | Garlic Chips

**Raisin Walnut Pumpernickel Bread**

### DESSERTS

**Carrot Cupcake with Pineapple Frosting**

**Chocolate Mocha Choux**

**Lemon Linzer Cookie** (V | GF)

**Mixed Berry Pavlova with Vanilla Chantilly**



YOU HAVE TO BE HERE



# DINNER

## DINNER BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.  
All Dinner Buffets include Freshly Brewed Coffee | Decaffeinated Coffee  
Selection of Artisanal Teas | Iced Tea

### THE WILD PANTRY (V) 155 PER PERSON

#### SALADS

**Mesclun**  
Baby Spinach | Purple & Napa Cabbage | Hydroponic Watercress | Shaved Carrots  
Chickpeas | Kidney Beans | Cucumber | Parsley  
Lemon Oregano Vinaigrette | Miso Ginger Dressing

**Sunomono Salad**  
Persian Cucumbers | Foraged Wakame | Shaved Onions | Black Sesame Seeds

#### ENTRÉES

**Braised Plantfare Meatballs**  
Toasted Pepitas | Tangy Huckleberry Barbeque Sauce

**Smoky & Sweet Quinoa Hash**  
Brussels Sprouts | Shallots | Chipotle Avocado Crema

**Strozzapreti**  
Cashew Alfredo | Rainbow Chard | Cranberry-Walnut Pesto

**Red Lentil Chapli**  
Mirepoix Brunoise | Maple Tahini Sauce | Cilantro

#### SIDES

**Truffle Pig Risotto**  
Chef’s Blend Mushrooms | Green Peas | Sundried Tomatoes | Black Truffle Oil

**Apple Cider Collard Greens**  
Grape Tomatoes | Sweet Onions | White Wine Jus

**Potato Rolls**

#### DESSERTS

**Avocado Chocolate Mousse Shot**

**Warm Sticky Toffee Pudding**

**Oatmeal Coconut Sandwich Cookie**

**Chocolate Delight Peanut Butter Dates**

### SEARED IN THYME 155 PER PERSON

#### SALAD

**Primavera Salad**  
Lacinato Kale | Spring Mix | Shaved Carrots | Rainbow Cauliflower Florets | Broccoli Florets  
Parmesan Ranch Dressing | Lemon-Thyme Vinaigrette

**Deviled Egg Potato Salad**  
Roasted Marble Potatoes | Kewpie Mayo | Cornichon Relish | Pimento | Black Olives  
Smoked Paprika

#### ENTRÉES

**Chicken a la King**  
Wild Mushrooms | Carrots | Asparagus | White Wine Cream

**Beef Pot Roast**  
Parsnips | Pearl Onions | Celery | Italian Parsley

**Lobster Thermidor Cavatappi**  
Blistered Grape Tomatoes | Green Peas | Tarragon | Cognac Cream Sauce | Gruyère

**Brown Sugar “Meat”loaf**  
Caramelized Onions | Housemade Ketchup

#### SIDES

**Twice Baked Potatoes**  
Whipped Yukon | Sour Cream | Scallions

**Maple Glazed Carrots**  
Cinnamon Spice

**White Bread Roll**

#### DESSERTS

**Strawberry NY Cheesecake**

**Boston Cream Pie**

**Orange Pineapple Jello Shot (V | GF)**

**Carrot Bundt Cake with Cream Cheese Frosting**



YOU HAVE TO BE HERE





# CASH BAR EXPERIENCE

## BARTENDER FEES APPLIED TO ALL SELECT BAR SERVICE

*Bartender \$350.00 each per (4) hour period. One Bartender per (100) guests.  
(Each addition bartender over this ratio will be subject to \$200.00 fee).  
Cash Bar Minimum \$1,200.00 per bar.*

## SELECT BRANDS

- Scotch** Dewars White Label
- Whiskey** Jack Daniel's
- Bourbon** Jim Beam White
- Vodka** Absolut
- Gin** Bombay
- Rum** Cruzan Light
- Tequila** Herradura Blanco | Casa del Sol Repo
- Cellar Master Wine** Dark Harvest Cabernet | Dark Harvest Chardonnay | Guenoc Sauvignon Blanc
- Craft Beer**
- Imported Beer:** Corona | Stella Artois
- Domestic Beer:** Bud Light | Michelob Ultra

## SELECT BRANDS CASH BAR PRICING

- Select Spirits 16 Each
- Cellar Master Wine By the Glass 17 Each
- Craft Beer 15 Each
- Imported Beer 12 Each
- Domestic Beer 11 Each
- Red Bull 11 Each
- Soft Drinks 9 Each
- Bottled Water 9 Each
- Sparkling Water 9 Each
- Fruit Juice 11 Each

## ULTRA BRANDS

- Scotch** Johnnie Walker Black
- Whiskey** Jack Daniel's
- Bourbon** Maker's Mark
- Vodka** Grey Goose | Tito's
- Gin** Dharma
- Rum** Bacardi Superior | Captain Morgan
- Tequila** Flecha Blanco | Casa del Sol Repo
- Cellar Master Wine** Dark Harvest Cabernet | Dark Harvest Chardonnay | Guenoc Sauvignon Blanc
- Craft Beer**
- Imported Beer:** Corona | Stella Artois
- Domestic Beer:** Bud Light | Michelob Ultra

## ULTRA BRANDS CASH BAR PRICING

- Ultra Spirits 17 Each
- Cellar Master Wine By the Glass 17 Each
- Craft Beer 15 Each
- Imported Beer 12 Each
- Domestic Beer 11 Each
- Red Bull 11 Each
- Soft Drinks 9 Each
- Bottled Water 9 Each
- Sparkling Water 9 Each
- Fruit Juice 11 Each





# HOSTED BAR EXPERIENCE

**BARTENDER FEES APPLIED TO ALL SELECT BAR SERVICE**  
*Bartender \$350.00 each per (4) hour period. One Bartender per (100) guests.  
(Each addition bartender over this ratio will be subject to \$200.00 fee).*

## SELECT BRANDS

- Scotch** Dewars White Label
- Whiskey** Jack Daniel's
- Bourbon** Jim Beam White
- Vodka** Absolut
- Gin** Bombay
- Rum** Cruzan Light
- Tequila** Herradura Blanco | Casa del Sol Repo
- Cellar Master Wine** Dark Harvest Cabernet | Dark Harvest Chardonnay | Guenoc Sauvignon Blanc
- Craft Beer**
- Imported Beer:** Corona | Stella Artois
- Domestic Beer:** Bud Light | Michelob Ultra

## SELECT BRANDS HOSTED BAR PRICING

- Select Spirits 15 Each
- Cellar Master Wine By the Glass 15 Each
- Craft Beer 13 Each
- Imported Beer 11 Each
- Domestic Beer 10 Each
- Red Bull 10 Each
- Soft Drinks 8 Each
- Bottled Water 8 Each
- Sparkling Water 8 Each
- Fruit Juice 10 Each

## ULTRA BRANDS

- Scotch** Johnnie Walker Black
- Whiskey** Jack Daniel's
- Bourbon** Maker's Mark
- Vodka** Grey Goose | Tito's
- Gin** Dharma
- Rum** Bacardi Superior | Captain Morgan
- Tequila** Flecha Blanco | Casa del Sol Repo
- Cellar Master Wine** Dark Harvest Cabernet | Dark Harvest Chardonnay | Guenoc Sauvignon Blanc
- Craft Beer**
- Imported Beer:** Corona | Stella Artois
- Domestic Beer:** Bud Light | Michelob Ultra

## ULTRA BRANDS HOSTED BAR PRICING

- Ultra Spirits 16 Each
- Cellar Master Wine By the Glass 15 Each
- Craft Beer 13 Each
- Imported Beer 11 Each
- Domestic Beer 10 Each
- Red Bull 10 Each
- Soft Drinks 8 Each
- Bottled Water 8 Each
- Sparkling Water 8 Each
- Fruit Juice 10 Each





BEVERAGES

## PACKAGE BAR EXPERIENCE

### BARTENDER FEES APPLIED TO ALL SELECT BAR SERVICE

*Bartender \$350.00 each per (4) hour period. One Bartender per (100) guests.  
(Each addition bartender over this ratio will be subject to \$200.00 fee).*

### SELECT BRANDS

**Scotch** Dewars White Label

**Whiskey** Jack Daniel's

**Bourbon** Jim Beam White

**Vodka** Absolut

**Gin** Bombay

**Rum** Cruzan Light

**Tequila** Herradura Blanco | Casa del Sol Repo

**Cellar Master Wine** Dark Harvest Cabernet | Dark Harvest Chardonnay | Guenoc Sauvignon Blanc

**Craft Beer**

**Imported Beer:** Corona | Stella Artois

**Domestic Beer:** Bud Light | Michelob Ultra

### SELECT BAR

#### PACKAGE

**One Hour**  
36 Per Person

**Two Hour**  
46 Per Person

**Three Hour**  
57 Per Person

### ULTRA BRANDS

**Scotch** Johnnie Walker Black

**Whiskey** Jack Daniel's

**Bourbon** Maker's Mark

**Vodka** Grey Goose | Tito's

**Gin** Dharma

**Rum** Bacardi Superior | Captain Morgan

**Tequila** Flecha Blanco | Casa del Sol Repo

**Cellar Master Wine** Dark Harvest Cabernet | Dark Harvest Chardonnay | Guenoc Sauvignon Blanc

**Craft Beer**

**Imported Beer:** Corona | Stella Artois

**Domestic Beer:** Bud Light | Michelob Ultra

### ULTRA BAR

#### PACKAGE

**One Hour**  
40 Per Person

**Two Hour**  
50 Per Person

**Three Hour**  
60 Per Person





# 2026 CATERING MENU GUIDELINES

*Our Team of Catering professionals will be happy to customize and tailor specialty menus upon request.*

## FOOD & BEVERAGE SERVICE

Mandalay Bay Resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by Mandalay Bay. This includes hospitality suites and food amenity deliveries.

## TAXES AND SERVICE CHARGE

All prices exclude the current sales tax and service charge. Catering food & beverage prices are subject to a 19% gratuity which is nontaxable and a 6% service charge, which is taxable at the prevailing sales tax rate, currently 8.375%.

## BUFFET MINIMUMS

Buffet minimums are 15 people. A manager will assist with an a la carte menu selection for any groups under 15 people.

## MENU SELECTION

To ensure that every detail is handled in a timely manner, Mandalay Bay requests that the menu selection and specific details are due four (4) weeks prior to the function. In the event the menu selection is not received four (4) weeks prior to the function we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

## GUARANTEE

We need your assistance in making all your event success. Mandalay Bay requests that clients notify the Catering Department with the exact number of guests attending the function seventy – two (72) business hours prior to each function (not counting weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the group is charged for the original guaranteed number.

*Functions with 2500 guests guarantees are due by 9am 3 business days prior to event*  
*Functions 2500-5999 guests guarantees are due by 9am 5 business days prior to event*  
*Functions 6000+ guests guarantee are due by 9am 7 business days prior to event.*

## POP UP EVENTS

Food or Beverage Events requested within 72 Business Hours of the start time will be considered a POP UP. Specific food or beverage may not be available with POP UP requests and must be approved by Executive Banquet Chef. In the event food requested is not on hand Chef may offer “chef’s selection” if labor is available to produce POP UP request. **Additional labor fees and rush food order fees will apply for all POP-UP orders.** 20% fee will be applied to entire banquet event order along with additional labor fees of \$500.00 and up based on the guest count, square footage of space and needs to accommodate the POP-UP request.

## SPECIAL MEALS

Special menus requested are designed only for religious or health reasons. Mandalay Bay takes these health and religious requirements very seriously. Our banquet menu above does offer vegan, vegetarian and gluten friendly items built into each menu to satisfy most of your guests with special requests. Each menu item on our buffet is labeled for our guests, so they can clearly see items that contain these 12 dietary restrictions (soybeans, peanuts, fish, wheat, dairy, nuts, shellfish, eggs, sesame, pork, vegan and vegetarian). Please keep in mind that while menus may not include ingredients containing the above items, Mandalay Bay Resort and Casino food is made in a facility where wheat, along with other allergens may be airborne.

*Vegan | Gluten Friendly | Halal | Hindu Vegetarian | Kosher Selection are available.*