

Aria®

RESORT & CASINO

this is how we vegas™

catering

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A close-up, top-down view of a large quantity of ripe blueberries. The berries are a deep, vibrant blue color and are packed closely together, filling the entire frame. The lighting is soft, highlighting the natural texture and slight sheen of the fruit. In the center of the image, there is a white rectangular box containing the word "breakfast" in a simple, lowercase, sans-serif font.

breakfast

Continental Breakfast

Designed for 1.5 hours of service. Prepared on the full guest guarantee

The Classic

Freshly Squeezed Orange and Grapefruit Juices
Market Sliced Fruits and Berries
Assorted Bagels with Plain, Honey Walnut, Herb Cream Cheeses and Butter
ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes
Butter, Jam and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

38 PER PERSON

The Metropolitan

Freshly Squeezed Orange and Grapefruit Juices
Market Sliced Fruits and Berries
Yogurt Parfait | Plain Greek Yogurt, Cherry-Vanilla Granola, Seasonal Compote and Mixed Berries
ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes
Butter, Jam and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

40 PER PERSON

The Modern

Freshly Squeezed Orange and Grapefruit Juices
Market Fruit Salad

Breakfast Sandwich | Select Two | Quantity Based on One Per Person

- Croissant | Fried Egg, Shaved Ham, Bechamel, Swiss Cheese
- Challah Roll | Fried Egg, Artisan Bacon, Cheddar Cheese, Chive Aioli
- English Muffin | Fried Egg, Sausage, Gravy, American Cheese
- Mission Burrito | Scrambled Eggs, Chorizo, Spiced Potatoes, Monterey Jack Cheese, Roasted Tomato Salsa
- Healthy Burrito | Egg Whites, Roasted Sweet Potato, Baby Kale, Sauce Romesco
- Classic Breakfast Empanada | Scrambled Eggs, Bacon, Potato, Cheddar Cheese | Served with Salsa Roja
- Vegetarian English Muffin | Fried Egg, Spinach, Roasted Peppers, Swiss Cheese
- Scrambled Tofu Burrito | Hatch Green Chilies, Fire Roasted Corn, Roasted Tomatoes, Green Onion

*Substitute Gluten-Free Wrap | Additional \$2 Per Person

ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes
Butter, Jam and Marmalade
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

48 PER PERSON

Breakfast Buffet

Designed for 1.5 hours of service. Prepared on the full guest guarantee

The Standard

Freshly Squeezed Orange and Grapefruit Juices

Market Sliced Fruits and Berries

Assorted Individual Yogurts and Granola

Cold Cereal Selection, 2% Milk and Skim Milk

ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes

Butter, Jam and Marmalade

Scrambled Eggs, Chives

Daily Crafted Breakfast Potato

Meats

Artisan Smoked Bacon

Chicken Apple Sausage

Grilled Ham Steak

Country Sausage Links

Vegan Sausage

Sides

Chilled Asparagus, Crushed Egg, Shaved Radish, Pickled Shallots

Build Your Own Toast | Marinated Vine Ripe Tomatoes, Crushed Avocado with Grilled Artisanal Bread

Glazed Doughnut Bread Pudding, Caramel Coco Nibs

Bob's Red Mill Gluten Free Steel Cut Oatmeal, Honey Syrup and Sun-Dried Fruit

Organic Stone Ground Anson Mills Grits, Creole Spiced Cheddar Cheese

Belgian Waffles, Whipped Butter, Warm Maple Syrup, Whipped Cream and Seasonal Fruit Compote

Buttermilk Pancakes, Maple Syrup and Whipped Butter

Carrot Cake Pancakes, Pumpkin Spiced Syrup and Whipped Butter

French Toast Sticks, Maple Syrup and Powdered Sugar

English Muffins, Assorted Breads, Butter, Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

51 PER PERSON | One Meat and One Side

56 PER PERSON | Two Meats and One Side

Breakfast Buffet

Designed for 1.5 hours of service. Prepared on the full guest guarantee

The Eco Chic

Healthy Juice Bar | Select Two

- Classic | Orange
- CAB | Carrot, Apple and Beet
- Sweet Greens | Spinach, Kale, Green Apple, Cucumber, Lemon, Ginger and Celery
- V-7 | Tomato, Cucumber, Carrot, Celery, Kale, Red Pepper and Basil

Market Sliced Fruits and Berries

Low Fat Cottage Cheese

Assorted Greek Yogurts

Cherry-Vanilla and Traditional Granolas

Organic Cereal Selection, 2% Milk, Skim Milk and Almond Milk

ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes

Butter, Jam and Marmalade

Scrambled Eggs, Chives

Daily Crafted Breakfast Potato

Meats

Organic Uncured Bacon Chicken Apple Sausage

Turkey Provolone Sausage Vegetarian Sausage

Sides

Vegan Chia Cashew Parfait with Homemade Rawnola and Tropical Fruit

Build Your Own Toast | Marinated Vine Ripe Tomatoes, Crushed Avocado with Artisanal Bread

Bob's Red Mill Gluten Free Steel Cut Oatmeal, Honey Syrup and Sun-Dried Fruit

Whole Wheat Pancakes with Agave Syrup, Macerated Berries and Roasted Marcona Almonds

Mediterranean Frittata, Spinach, Cherry Tomatoes, Feta Cheese, Fresh Oregano

Scrambled Tofu, Hatch Chilies, Fire Roasted Corn, Roasted Tomatoes, Green Onion

Tuscan Grain Bowl | Ancient Grains, Italian Sausage, Roasted Tomatoes, Mascarpone, Basil Seeds, Hard Boiled Eggs

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

54 PER PERSON | One Meat and One Side

59 PER PERSON | Two Meats and One Side

Indulge

Delight your guests with unexpected indulgences to be combined with continental and buffet breakfasts.

*Chef required | 250 per chef | per 75 guests

Eggs

Hard Boiled Eggs Served Chilled & Shelled	108 per dozen
Scrambled Eggs, Chives	10 per person
Scrambled Egg Whites, Chives.....	12 per person
Plant Based Scramble, Mushrooms, Tomato, Onions	12 per person
Mediterranean Frittata, Spinach, Cherry Tomatoes, Feta Cheese, Fresh Oregano.....	13 per person
Chilaquiles, Pinto Beans, Mexican Chorizo, Roasted Red Chili Sauce, Cilantro Crema and Cotija Cheese	13 per person
Frittata Lorraine, Farm Eggs, Bacon Lardon, Caramelized Onions, Gruyere Cheese.....	14 per person

Breakfast Sandwich

15 each

- Croissant | Fried Egg, Shaved Ham, Bechamel, Swiss Cheese
- Challah Roll | Fried Egg, Artisan Bacon, Cheddar Cheese, Chive Aioli
- English Muffin | Fried Egg, Sausage, Gravy, American Cheese
- Mission Burrito | Scrambled Eggs, Chorizo, Spiced Potatoes, Monterey Jack Cheese, Roasted Tomato Salsa
- Healthy Burrito | Egg Whites, Roasted Sweet Potato, Baby Kale, Sauce Romesco
- Vegetarian English Muffin | Fried Egg, Spinach, Roasted Peppers, Swiss Cheese
- Scrambled Tofu Burrito | Hatch Green Chilies, Fire Roasted Corn, Roasted Tomatoes, Green Onion

*Substitute Gluten-Free Wrap | Additional \$2 Per Person

Breakfast Empanada | Served with Salsa Roja

14 each

- Classic | Scrambled Eggs, Bacon, Potato, Cheddar Cheese
- Hearty | Scrambled Eggs, Potato, Chicken Sausage, Cheddar Cheese
- Three Cheese | Scrambled Eggs, Potato, Blend of Cheddar, Pepper Jack and Swiss Cheese
- Vegan | Vegan Chorizo, Vegan Cheese, Tofu, Potato, Black Bean, Corn, Peppers

Omelet Bar*

22 per person

Whole Eggs, Egg Whites & JUST Vegan Egg Substitute
Bell Peppers, Diced Tomatoes, Red Onions, Wild Mushrooms, Asparagus, Spinach, Tofu
Smoked Salmon, Bacon, Ham, Chicken Sausage, Cheddar, Feta and Swiss Cheeses

Meats | Based on two pieces per person

8 per person

Artisan Smoked Bacon
Country Sausage Links
Grilled Ham Steak

Specialty Meats | Based on two pieces per person.....

10 per person

Organic Uncured Bacon
Turkey Provolone Sausage
Chicken Apple Sausage
Vegan Sausage

Potato

7 per person

House Made Hash Browns
Root Vegetable and Squash Hash, Caramelized Onions, Diced Peppers, Shaved Jalapeño and Cilantro
Peewee Fingerling Potatoes, Crushed, Fried and Glazed with Thyme Butter
Roasted Yukon Gold Wedges, Olive Oil, Garlic and Rosemary
Tater Tots, Creole Cheddar Cheese Sauce, Sweet Drop Peppers and Green Onions

Indulge

Delight your guests with unexpected indulgences to be combined with continental and buffet breakfasts.

*Chef required | 250 per chef | per 75 guests

Smart

ARIA's Yogurt and Granola Parfait Plain Greek Yogurt, Cherry-Vanilla Granola, Seasonal Compote and Mixed Berries.....	14 each
Vegan Chia Cashew Parfait Homemade Rawnola and Tropical Fruit	15 each
Tuscan Grain Bowl Ancient Grains, Italian Sausage, Roasted Tomatoes, Mascarpone, Basil Seeds, Hard Boiled Eggs	16 each
Southwestern Grain Bowl Spanish Fried Rice, Chorizo, Scrambled Eggs, Fire Roasted Corn, Black Beans, Pico De Gallo Cotija, Corn Tortilla Strips	16 each
Chilled Blueberry Quinoa Grain Bowl Greek Yogurt, Apricots, Gogi Berries	15 each
Vegan Grain Bowl Tricolored Quinoa, Salt Roasted Beets, Chickpeas, Edamame, Bloomed Chia Seeds	15 each
Assorted Individual Yogurts.....	9 each
Assorted Greek Yogurts.....	12 each
Assorted Boxed Dry Cereal with 2% Milk, Skim Milk.....	8 each

Vintage

Bob's Red Mill Gluten Free Steel Cut Oatmeal, Honey Syrup and Sun-Dried Fruit.....	12 per person
Organic Stone Ground Anson Mills Grits, Creole Spiced Cheddar Cheese.....	12 per person
Flaxseed & Cinnamon Steel Cut Oats, Toasted Almonds, Sun-Dried Fruits	13 per person
Breakfast in a Jar Seasoned Hash, Poached Egg, Bacon, Chive Hollandaise	15 per person

Delightful

Monkey Bread Cinnamon and Brown Sugar Pull-Apart Bread.....	74 per dozen
Belgian Waffles, Maple Syrup, Berry Compote, Whipped Cream and Whipped Butter	15 per person
Buttermilk Pancakes, Maple Syrup and Whipped Butter	15 per person
Gluten Free Pancakes, Maple Syrup and Whipped Butter	15 per person
Whole Wheat Pancakes, Agave Syrup, Macerated Berries and Toasted Marcona Almonds	15 per person
Carrot Cake Pancakes, Pumpkin Spiced Syrup and Whipped Butter	15 per person
French Toast Sticks, Maple Syrup and Powdered Sugar.....	15 per person
Assorted Bagels, Butter, Whipped Classic, Honey Walnut, & Herb Cream Cheeses	96 per dozen

Refined

Smoked Salmon, Bagels, Cream Cheese, Cucumber, Tomatoes, Eggs, Capers and Onions	22 per person
Asparagus, Crushed Egg, Shaved Radish, Pickled Shallots	15 per person
Traditional Eggs Benedict English Muffin, Canadian Bacon, Poached Eggs and Hollandaise.....	15 per person
Puff Pastry Tart, Bacon, Egg, Cherry Tomato, Cheddar Cheese.....	14 per person

Indulge

*Bartender required | 250 per Bartender | per 75 Guests

Bloody Mary, Bellini, Mimosa.....	18 each
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Expo Breakfast

Designed for events on the move with limited seating.

A minimum of \$40 per person must be met, based on final revenue | final guarantee

The Urban

Assorted Minute Maid Juices	8 each
Individual Yogurts.....	9 each
Individual Diced Fresh Fruit Cup.....	9 each
Assorted Boxed Dry Cereal with 2% Milk, Skim Milk.....	8 each
Assorted Individual Oatmeal.....	8 each

Sides..... 15 each

- Individual Belgian Waffles | Maple Syrup and Whipped Butter
- Mediterranean Frittata| Spinach, Cherry Tomatoes, Cheddar Cheese, Fresh Oregano
- Glazed Doughnut Bread Pudding | Caramel Coco Nibs
- Puff Pastry Tart | Bacon, Egg, Cherry Tomato, Cheddar Cheese

Breakfast Sandwich..... 15 each

- Croissant | Fried Egg, Shaved Ham, Bechamel, Swiss Cheese
- Challah Roll | Fried Egg, Artisan Bacon, Cheddar Cheese, Chive Aioli
- English Muffin | Fried Egg, Sausage, Gravy, American Cheese
- Mission Burrito | Scrambled Eggs, Chorizo, Spiced Potatoes, Monterey Jack Cheese, Roasted Tomato Salsa
- Healthy Burrito | Egg Whites, Roasted Sweet Potato, Baby Kale, Sauce Romesco
- Vegetarian English Muffin | Fried Egg, Spinach, Roasted Peppers, Swiss Cheese
- Scrambled Tofu Burrito | Hatch Green Chilies, Fire Roasted Corn, Roasted Tomatoes, Green Onion

* Substitute Gluten-Free Wrap | Additional \$2 Per Person

Breakfast Empanada..... 14 each

- Classic | Scrambled Eggs, Bacon, Potato, Cheddar Cheese
- Hearty | Scrambled Eggs, Potato, Chicken Sausage, Cheddar Cheese
- Three Cheese | Scrambled Eggs, Potato, Blend of Cheddar, Pepper Jack and Swiss Cheese
- Vegan | Vegan Chorizo, Vegan Cheese, Tofu, Potato, Black Bean, Corn, Peppers

ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes

Butter, Jam and Marmalade 72 per dozen

Freshly Brewed Coffee, Decaffeinated Coffee and Tea..... 104 per gallon

Brunch

Designed for 1.5 hours of service. Prepared on the full guest guarantee

*Chef or Attendant required | 250 per chef or attendant | 1 per 75 guests

The Devour

Cold

Assorted Cold Pressed Juices

Virgin Bloody Mary Shooters

Tres Leches Parfait, Vanilla Custard and Fresh Berries

Atlantic Smoked Salmon, Everything Bagel

Cream Cheese, Cucumber, Tomatoes, Eggs, Capers and Onions

Baby Spinach, Haas Avocado, Fresh Blueberries

Candied Pecans, Aji Amarillo Dressing

Baby Gem Lettuce, Shaved Serrano Ham, Hard Boiled Egg

Herbed Focaccia Crouton, Creamy Parmesan Dressing

Carved* | Select One

Roasted Prime Rib, Au Jus, Creamy Horseradish and Parker House Rolls

Bone in Smoked Ham, Mustard Sauce and Soft Hawaiian Slider Rolls

Omelet Bar *

Whole Eggs, Egg Whites & JUST Vegan Egg Substitute

Bell Peppers, Diced Tomatoes, Red Onions, Wild Mushrooms, Asparagus, Spinach

Smoked Salmon, Bacon, Ham, Chicken Sausage, Tofu, Cheddar, Feta, and Swiss Cheeses

Meat | Select One

Artisan Smoked Bacon

Country Sausage Links

Accompaniments | Select Two

Build Your Own Toast | Marinated Vine Ripe Tomatoes, Crushed Avocado with Artisanal Bread

Peewee Fingerling Potatoes | Crushed, Fried and Glazed with Thyme Butter

French Toast Pudding | Pineapple Caramel, Toasted Coconut

Chilaquiles | Pinto Beans, Mexican Chorizo, Roasted Red Chili Sauce, Cilantro Crema and Cotija Cheese

Asparagus Salad | Frisee, Sieved Egg, Capers, Festive Olives, Preserved Lemon

ARIA Patisserie

Assorted Coffee Cakes, Morning Glory and Blueberry Muffins, Assorted Croissants, Butter, Jam and Marmalade

Traditional Strawberry Shortcake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

100 PER PERSON



break

Healthy Breaks

Prepared on the full guest guarantee

*Attendant required | 250 per attendant | per 150 guests

Back to Nature

Assorted Kind Bars and Fig Bars

Fruit Kabob with Lavender Honey Drizzle and Toasted Coconut

Selection of Sundried Fruits

Assortment of Roasted and Salted Nuts

Assorted GT's Organic Raw Kombucha

26 PER PERSON

Farmers Market

Vegetable Bouquet | Bell Pepper, Jicama, Radishes, Cucumber with Chili Powder and Lime Wedges

Classic Deviled Farm Eggs

Whole Fruit

Angie's Boomchickapop® Popcorn | Sea Salt and Sweet and Salty

Kar's Trail Mix

26 PER PERSON

Energizer

Protein Bites | Peanut Butter Chocolate and Four Hour Power

Ginger Spiced Hummus with Baked Whole Wheat Pita

Assorted Jack Links Beef Jerky

Dark Chocolate Clusters

Bars | Select Two

- Assorted Kind Bars
- Assorted Fig Bars
- Assorted Bolt Energy
- Assorted Clif Nut Butter Filled Bars

32 PER PERSON

Indulge

Sweet Greens | Spinach, Kale, Green Apple, Cucumber, Lemon, Ginger and Celery 10 per person

Berry Smash | Blackberry, Pineapple, Blueberry, Raspberry and Parsley 10 per person

Individual Justin's® Butter | Assorted Almond Butter, Peanut Butter & Honey Peanut Butter 6 each

Healthy Breaks

Prepared on the full guest guarantee

*Attendant required | 250 per attendant | per 150 guests

Boxed | Select Two

Fuel

Salami

Aged Cheddar Cheese

Mixed Nuts

Dark Chocolate Bark

Justin's Classic Peanut Butter and Crackers

Artisanal

Pesto Marinated Mozzarella

Festive Olive Mix

Pickled Vegetables

Truffle Salami

Rustic Bakery Artisanal Crisps

Vegan

Harissa Cured Olives

Pickled Vegetables

Mixed Nuts

Pâte de Fruit

26 PER BOX

Trail Mix

Peanut, Almond, Cashews, Pecans

Seasonal Dried Fruit, Dark Chocolate Chunks, White Chocolate Pearls, Butterscotch Chip

Sesame Sticks, Coconut, Pumpkin Seeds, Sunflower Seeds

26 PER PERSON

Indulge

Sweet Greens | Spinach, Kale, Green Apple, Cucumber, Lemon, Ginger and Celery 8 per person

Berry Smash | Blackberry, Pineapple, Blueberry, Raspberry and Parsley8 per person

Individual Justin's® Butter | Assorted Almond Butter, Peanut Butter & Honey Peanut Butter6 each

How We Vegas Breaks

Prepared on the full guest guarantee

*Attendant required | 250 per attendant | per 150 guests

Cookie Jars

ARIA Patisserie | Mudslide Cookies, Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin
POPPED™ Marilyn and Bling Bling Cookies & Cream
Chugs of White and Chocolate Milk

24 PER PERSON

Sunshine

Fresh Pineapple Skewers, Tajin
Assorted Individual Cheese Curds
Kettle Chips | Honey Dijon
Angie's Boomchikapop® | Sea Salt
Whole Fruit | Bananas & Oranges
Mini Lemon Tarts & Carrot Cakes
Vitamin Water | Energy

32 PER PERSON

After Party

Mini Breakfast Empanadas | Salsa Roja
Philly Cheesesteak Cigar | Roasted Garlic Aioli
Popped Popcorn | Dirty Vegas and Get Toasted
Nutella Filled Beignets
Assorted Vitamin Water, Powerade & Coconut Water

26 PER PERSON

Retro Circus

Pretzel Hotdog | Yellow Mustard and Ketchup
Freshly Popped Popcorn
Candied Roasted Peanuts
Cracker Jacks
Mother's Original Circus Animal Cookies
Assorted Ice Cream and Fruit Bars

28 PER PERSON

Indulge

ON TAP* | Nitro Cold Brew.....550 per keg
PONY BEERS | Budweiser, Bud Light, Michelob Ultra, Corona, Heineken.....8 each

Savory Breaks

Prepared on the full guest guarantee

*Attendant required | 250 per attendant | per 150 guests

Petite

Tea Sandwiches | Minimum of 24 per selection

Prosciutto, Goat Cheese, Orange Blossom Honey

Poached Shrimp, Crushed Avocado, Ruby Grapefruit, Fennel Pollen

Ricotta Cheese, Marinated Tomato, Pistachio-Mint Pesto

Atlantic Smoked Salmon, Dill Cream Cheese, Preserved Lemon, Caperberry

Waldorf Salad, Grilled Chicken, Celery, Candied Walnuts, Sliced Grape

88 PER DOZEN

Artisanal

Fiscalini Cheddar, Cypress Grove Goat Cheese, Vella Aged Monterey Jack, Point Reyes Blue

Chef's Selection of Two Seasonal Artisanal American or European Classics

Seasonal Preserves, Candied Pecans, Lavender Honey, Sun-Dried Fruit

Artisan Bread, Assorted Crackers, Lavosh and Grissini

26 PER PERSON

Harvest

Individual Vegetable Crudités | Baby Carrots, Cucumbers, Zucchini, Yellow Squash

Pear Tomatoes, Jicama, Cauliflower and Broccoli

Buttermilk Ranch, Mediterranean Hummus, Whipped Ricotta Dip

20 PER PERSON

Indulge

Yuzu Lemonade* | 25 Guests Minimum 10 per person

Cucumber Mule* | 25 Guests Minimum..... 10 per person

Individual Justin's® Butter | Assorted Almond Butter, Peanut Butter & Honey Peanut Butter.....6 each

À La Carte Break Beverages

Prepared on the full guest guarantee

*Attendant required | 250 per attendant | per 150 guests

Coffee and Tea 104 per gallon
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

Hot Chocolate 104 per gallon
VIP Hot Chocolate 150 per gallon

LAMILL Espresso Service* 10 per drink
Machine Rental 750 per day | 250 Drink Minimum per Machine
Cappuccino, Espresso, Latte, Americano, Mocha
Caramel, Hazelnut, Sugar Free Vanilla and Ghirardelli Chocolate Syrup
Nutmeg and Cinnamon Powder

On Tap* 550 per keg
Cold Brew Coffee and GT's Kombucha

PRESSED 128 per gallon
CAB | Carrot, Apple and Beet
Sweet Greens | Spinach, Kale, Green Apple, Cucumber, Lemon, Ginger and Celery
Berry Smash | Blackberry, Pineapple, Blueberry, Raspberry and Parsley
V-7 | Tomato, Cucumber, Carrot, Celery, Kale, Red Pepper and Basil

Freshly Squeezed Juices 128 per gallon
Orange, Grapefruit, Chilled Apple, Tomato, Cranberry or Lemonade

Individual Bottled Beverages

Simply® Bottled Juices 9 per bottle
High Brew Individual Cold Brew® Coffee 10 per bottle
FIJI® Natural Artesian Bottled Water 9 per bottle
ARIA Bottled Water 6 per bottle
Sparkling Bottled Water 6 per bottle
Flavored Sparkling Water | Lime, Lemon & Orange 6 per bottle
Assorted Soft Drinks 6 per bottle
Zico® Coconut Water 9 each
Red Bull® Energy Drink | Regular & Sugar free 9 each
Gold Peak® Teas | Sweet & Unsweetened 9 each
Vitamin Water® 9 each
GT'S Organic Raw Kombucha | Gingerade | Strawberry Serenity | Guava Goddess 12 per bottle
Infused Water | Cucumber- Lemon, Strawberry-Kiwi, Citrus- Ginger, Watermelon-Basil 102 per gallon

How We Vegas | *Bartender required | 250 per Bartender | per 75 Guests

*Bloody Mary, Bellini, Mimosa 18 each

Liberated Libations "Alcohol Free"* | 2 Gallon Minimum 150 per gallon
Yuzu Lemonade, Cucumber Mule, Hibiscus Berry Spritzer or Sweet Blackberry Sour

À La Carte Break

Fresh Fruit and Yogurt

Whole Fresh Fruit	84 per dozen
Market Sliced Fresh Fruit and Berries	12 per person
Fruit Kabob with Lavender Honey Drizzle and Toasted Coconut.....	108 per dozen
Assorted Individual Greek Yogurts	12 each
Assorted Individual Yogurts.....	9 each
ARIA's Yogurt and Granola Parfait Plain Greek Yogurt, Cherry-Vanilla Granola and Mixed Berries	14 each
Vegan Chia Cashew Parfait with Homemade Rawnola and Tropical Fruit.....	15 each

Savory Snacks

Tortilla Chips with Salsa or Guacamole Serves 25 Guests.....	144 per bowl
Pita Chips with Baba Ghanoush or Hummus Serves 25 Guests.....	144 per bowl
Kettle Classic Potato Chips with Caramelized Onion Dip or Spicy Chipotle Ranch Serves 25 Guests.....	144 per bowl
Individual Bags of Kettle Chips, Snyder's® Pretzels, Bugles™, Gardetto Chips™	8 each
Assortment of All Natural Popchips®	8 each
Assorted Kar's® Trail Mix.....	8 each
Freshly Popped Popcorn.....	12 per person
Popcorn Cart Attendant Required 250 Per Attendant 50 Guests Minimum	
POPPED 16 oz cups	144 per dozen
Dirty Vegas Get Toasted Double Dutch La Famiglia Salt & Vinegar Chi City Mix 24 Cup Minimum	
Soft Pretzel Pistoletes with Yellow and Dijon Mustard	72 per dozen
Mini Pretzel Twists	40 per bowl
Fancy Mixed Nuts.....	58 per pound
ARIA Bar Snacks.....	60 per pound
String Cheese.....	48 per dozen
Assorted Jack Link's® Beef Jerky	10 each
Assortment of Häagen-Dazs®, Dove®, Novelty Ice Cream and Fruit Bars	90 per dozen
Assorted Candy Bars.....	6 each
Assortment of Clif® Nut Butter Filled Bars.....	7 each
Assortment of Fig Bars	8 each
Assortment of Think!® Thins Bars.....	8 each
Assortment of Kind® Bars	8 each

À La Carte Break

Healthy Non GMO, Gluten Free Menu

Assortment of Shrewd Keto® Dippers.....	10 each
Individual Justin's® Butter Assorted Almond Butter, Peanut Butter & Honey Peanut Butter.....	6 each
SkinnyDipped Dark Chocolate Cocoa Almonds, Lemon Bliss Almonds, Dark Chocolate Salted Caramel Cashews.....	10 each
Assortment of Pro Bar® Bolt Organic Energy Chews.....	7 each
Barnana® Organic Chewy Banana Bites Original Peanut Butter Dark Chocolate.....	10 each
Assorted Angie's Boomchickapop® popcorn Sweet & Salty Sea Salt.....	8 each
Assortment of MADEGOOD® Granola Bar.....	8 each

ARIA Patisserie

Freshly Baked Assorted Seasonal Muffins.....	72 per dozen
Assorted Freshly Baked Danishes.....	72 per dozen
Assorted Coffee Cakes.....	72 per dozen
ARIA Cookie Selections.....	74 per dozen
Chocolate Fudge Brownies.....	74 per dozen
Butterscotch Cashew Bar.....	74 per dozen
Rice Krispies Treats.....	74 per dozen
Strawberries Dipped in White, Milk or Dark Chocolate.....	76 per dozen
Assorted Biscotti.....	74 per dozen
Chocolate Truffles.....	76 per dozen
Assorted Tea Cookies.....	70 per dozen
Assorted French Macarons.....	74 per dozen
Assorted Whoopie Pies.....	74 per dozen
Assorted Mini Cupcakes.....	74 per dozen
Petite French Pastries.....	74 per dozen
Lemon Tarts.....	74 per dozen
House Made Granola Bars.....	74 per dozen
Protein Bites Four Power Hour Peanut Butter Chocolate Amaretto Fudge Truffles.....	74 per dozen
Berry Grumble Bar.....	74 per dozen
Jelly Filled Beignets.....	96 per dozen

A close-up photograph of a vibrant green leaf, showing a detailed network of veins. The central vein runs vertically down the middle, with smaller veins branching out to the edges. The leaf's surface has a slightly textured appearance. A white rectangular box is centered over the leaf, containing the word "lunch".

lunch

Plated Lunch

Prepared on full guest guarantee. Includes Freshly Baked Breads and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot and Iced Teas

Salads | Select One

Simple Salad | Mixed Greens, Shaved Root Vegetables, Balsamic Vinaigrette

Wild Arugula | Ricotta Salata, Shaved Fennel, Citrus Segments, Lemon Vinaigrette

The Wedge | Baby Iceberg, Peppered Bacon, Point Reyes Blue, Cherry Tomato, Pickled Red Onion, Blue Cheese Dressing

Caesar | Romaine Hearts, Garlic Oil Focaccia Crouton, Crispy Parmesan, Caesar Dressing

Healthy | Toasted Farro, Edamame, English Cucumber, Tomato, Baby Greens, Apple Cider Vinaigrette

Kale | Roasted Seasonal Squash, Ricotta Salata, Blueberries, Red Wine-Pomegranate Vinaigrette

Beet | Pecan Crusted Goat Cheese, Belgium Endive, Hearts of Palm, Aged Balsamic

Proteins | Select One

Mary's Pasture Raised Chicken Breast | Herb Marinated, Chicken Jus 64 Per Person

Seared Filet Mignon | Green Peppercorn Sauce 72 Per Person

Grilled NY Strip | Creole Spice, Smoked Garlic Demi-glace 67 Per Person

Braised Short Rib | en Daube, Natural Reduction 68 Per Person

Scottish Salmon | Miso Beurre Blanc, Trout Roe, Lotus Chip 65 Per Person

Mediterranean Sea Bass | Warm Tomato, Fennel-Orange Zest Vinaigrette 66 Per Person

Plated Lunch

Prepared on full guest guarantee. Includes Freshly Baked Breads and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot and Iced Teas

The Set Up | Select One

Classic | Potato Gratin, Grilled Asparagus, Sweetie Drop Peppers

Old School | Whipped Potatoes, Haricots Verts, Demi Sec Tomatoes, Fried Garlic

Gardener | Carrot Purée, Roasted Brussels Sprouts and Candy-Striped Beets

Healthy | Bok Choy, Mushrooms, Spiced Rice Cake

Grain | Tri Color Quinoa, Zucchini, Roasted Tomatoes, Golden Raisins, Fried Chickpeas

Green | Asparagus, Snap Peas, Haricots Verts, Edamame, Broccolini, French Butter

Dessert | Select One

Carrot Cake | Pineapple Compote

Milk Chocolate Pudding | Wild Berry Gelée, Pistachio Cream

Caramel Cake | Salted Peanuts

New York Cheesecake | Marinated Strawberries

Blackout Chocolate Cake | Tahitian Vanilla Anglaise

Crème Brûlée Tart | Berry Tea Poached Pears

Coconut Cream Pie | Roasted Mangoes

Caramelia Banana Cream Tart | Caramelized Chocolate, Banana Gelée, Caramel Sauce

Buffet Lunch

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection.

Playful

Soup | Vegetarian Three Bean Chili, Sweet Corn, Green Chilies, Southwestern Spices
Salted Lavosh

Salad | Choice of Two

Classic Caesar, Romaine Hearts, Parmigiano Reggiano, Garlic Oil Focaccia Croutons, Creamy Caesar Dressing
Cobb, Baby Gem Lettuce, Bacon, Egg, Tomato, Avocado, Diced Turkey, Creamy Blue Cheese Dressing
Mixed Greens, Shaved Root Vegetables, Lemon Vinaigrette
Broccoli Salad, Baby Tomatoes, Sun-dried Apricots, Toasted Almonds, Roasted Shallot Vinaigrette

Deli Sandwiches | Choice of Three

Italian Hoagie

Black Forest Ham, Salami, Capicola, Provolone Cheese, Stewed Piperade, Shredded Romaine Lettuce, Semolina Roll

Chipotle Chicken

Roasted Chicken, Jack Cheese, Tomato, Onion, Chipotle Aioli, Arugula, Ciabatta Bread

Turkey Avocado Club Wrap

Bacon, Shaved Turkey, Lettuce, Red Onion, Provolone, Avocado, Herb Aioli, Whole Wheat Wrap

Ham and Cheese

Smoked Ham, Butter Lettuce, Brie Cheese, Dijon Mayo, Brioche Roll

Cranberry Walnut Chicken Salad

Whole Grain Bread, Butter Lettuce, Yogurt Mayonnaise, Celery, Dried Cranberry, Dijon Mustard

Mediterranean Grilled Vegetable Wrap

Gold Bar Squash, Zucchini, Eggplant, Oven Dried Tomatoes, Hummus, Spinach Tortilla

Tuna Banh Mi

Chunk Tuna, Pickled Carrot and Cucumber, Jalapeño, Fresh Mint, Hard Boiled Egg, Cilantro Aioli, Baguette

*Substitute Gluten-Free Wrap | Additional \$2 Per Person

Accompaniment

Assorted Terra and Kettle Chips

ARIA Patisserie

Chocolate Fudge Cake

Salted Cashew Blondie

Classic Carrot Cake

73 PER PERSON

66 PER PERSON | When Served on Sunday

Buffet Lunch

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection.

Delightful

Kale Salad

Cucumbers, Candied Pecans, Grilled Sweet Potatoes, Dried Cranberries
Roasted Shallot Dressing

Traditional Potato Salad

Brown Mustard, Hard Boiled Eggs, Mayonnaise, Celery

Sonoran Slaw

Cabbage, Carrots, Green Onions, Poblano Peppers, Black Beans, Chipotle-Lime Dressing

Watermelon and Jicama Salad

Raspberries, Tajin Chili Powder, Lime Vinaigrette

Southern Fried Chicken

Buttermilk Fried, Pickled Peppers

BBQ Pulled Beef Brisket

Sweet and Tangy Sauce

Creole Spiced Scottish Salmon

Roasted Sweet Peppers, Cajun Cream, Scallions

Accompaniments

Grandma's Cheddar Mac and Cheese

Succotash, Variety of Market Stewed Legumes, Fire Roasted Corn, Plum Tomatoes, Peppers and Onions

Sliced Parker House Rolls

Cornbread Muffins with Whipped Honey Butter

ARIA Patisserie

Assorted Cookies

Chocolate Fudge Brownies

Berry Cobbler* | Vanilla Bean Gelato

73 PER PERSON

66 PER PERSON | When Served on Monday

Indulge

Black Bean Chipotle Soup | Cilantro, Pickled Onion, Lime Zest 6 per person

Buffet Lunch

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection.

Daring

Fire Roasted Corn Salad

Black Beans, Tomatoes, Chayote Squash, Garbanzo Beans, Red Onion
Avocado Dressing

Southwest Caesar

Romaine Hearts, Shaved Radish
Cotija, Tortilla Strips, Caesar Dressing

Street Tacos

Birria-Style Beef, Adobo Spiced with Roasted Garlic
Shrimp Veracruz, Jalapeño, Tomato, Green Olive
Roasted Squash, Peppers, Nopales Cactus
Warmed Corn Tortillas

Asado Style Mary's Pasture-Raised Chicken Legs & Thighs

Tomatillo Salsa Verde, Spiced Pepitas, Lime, Cilantro

Accompaniments

Refried Beans, Monterey Jack Cheese, Pico de Gallo
Mexican Rice, Crushed Tomato, Cumin, Chicken Stock, Oregano

Embellishments

Shredded Roma Crunch Lettuce, Queso Fresco, Guacamole, Pico de Gallo, Salsa Roja, Shredded Cheese, Sour Cream

ARIA Patisserie

Tres Leches Cake
Buñuelos
Flan

73 PER PERSON

66 PER PERSON | When Served on Tuesday

Indulge

Chicken Green Pozole Soup | Double Chicken Broth, Hominy, Tomatillo..... 6 per person

Buffet Lunch

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection.

Stylish

Wild Arugula

Shaved Fennel, Radicchio, Parmigiano Reggiano, Lemon Vinaigrette

Caprese Salad

Tomato, Mozzarella, Olive Oil and Fresh Basil
12 Year Reserve Balsamic Vinegar

Nonna's Meatballs

Classic Marinara, Mozzarella, Parmesan, Basil

Mary's Pasture-Raised Chicken Scarpariello

Lemon-Rosemary Jus, Peppadew Peppers

Mediterranean Sea Bass

Puttanesca Sauce, Diced Tomatoes, Kalamata Olives, Capers, Spanish Anchovies, Extra Virgin Olive Oil

Accompaniments

Gnocchetti Sardi, Vodka Cream Sauce, Cherry Tomato, Parmesan, Calabrian Chile, Torn Basil

Tuscan Roasted Vegetables, Oregano, Basil, Crispy Garlic
Rosemary Focaccia

Served with Chili Flakes and Grated Parmesan

ARIA Patisserie

Tiramisu

Zuppa Inglese

Baci Di Dama Cookies

73 PER PERSON

66 PER PERSON | When Served on Wednesday

Indulge

Hearty Vegetable Soup | Garden Vegetables, Tomato, Fresh Herbs..... 6 per person

Buffet Lunch

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection.

Exquisite

Endive and Frisée Salad

Roquefort, Roasted Walnuts, Green Apple, Shaved Radish
Sherry Vinaigrette

Haricots Verts Salad

Heirloom Tomatoes, Hard Boiled Eggs, Fingerling Potatoes, Niçoise Olives
Banyuls Vinaigrette

Mary's Pasture-Raised Chicken Grand-Mere

Jus Lie, Wild Mushrooms, Fingerling Potatoes, Slab Bacon

Steelhead Trout

Charboiled Artichoke Barigoule, Tender Fennel Lemon Parsley

Beef Bourguignon

Rich Red Wine Braising Jus, Carrots, Pearl Onions

Accompaniments

Roasted Vegetable Ratatouille, Tomato-Basil Gastrique
Pommes Purée, French Butter, Yukon Gold Potatoes

Petit Baguette, Whipped Butter

ARIA Patisserie

Cafe Liegeois Verrine
Assorted French Macaron
Lemon Tartlets

73 PER PERSON

66 PER PERSON | When Served on Thursday

Indulge

Potato Leek Soup | Holland Leeks, Yukon Gold Potatoes, Creme Fraiche 6 per person

Buffet Lunch

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection.

Sophisticated

Crunchy Kale and Cabbage Slaw

Carrots, Broccoli, Won Ton Crisps
Sesame-Ginger Emulsion

Cucumber & Hearts of Palm Salad

Roma Tomato, Pickled Ginger, Cilantro, Crushed Peanuts, Chili-Garlic Dressing

Udon Noodle Salad

Toasted Sesame, Edamame, Chili Ponzu, Kimchi

Shrimp Green Curry

Coconut Milk, Thai Basil, Japanese Eggplant

Chicken Kung Pao

Zucchini, Red Pepper, Water Chestnuts, Crushed Peanuts

Szechuan Peppered Short Ribs and Chinese Broccoli

Oyster Sauce and Fried Garlic

Accompaniments

Steamed Jasmine Rice
Vegetable Stir Fry, Ginger, Garlic, Sesame
Soy Sauce, Sriracha

ARIA Patisserie

Mango Verrine
Coconut Macaroon
Assorted Mochi Ice Cream

73 PER PERSON

66 PER PERSON | When Served on Friday

Indulge

Hot and Sour Soup | Wood Ear Mushrooms, Egg, Bamboo Shoots, Ginger, Tofu..... 6 per person

Buffet Lunch

Designed for 2 hours of service. Prepared on the full guest guarantee.
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection.

Worldly

Greek Salad

Crisp Romaine, Kalamata Olives, Cucumber, Tomatoes, Red Onions, Feta Cheese
Oregano-Red Wine Vinaigrette

Cucumber Salad

Spiced Yogurt, Mint, Roasted Almonds

Mediterranean Favorites

Dolmades, Tabbouleh, Baba Ghanoush
Hummus and Tzatziki
Sesame Lavosh and Pita Chips

Moroccan Chicken Thighs

Tumeric, Pickled Raisins, Lemon Preserve
Rosemary Roasted Potatoes

Lamb Korma

Chickpeas, Onion Gravy, Ginger, Cinnamon, Clove

Piperies Yiahni

Roasted Fennel & Tricolor Cauliflower

Accompaniments

Mediterranean Rice Pilaf, Onion, Chopped Spinach, Fresh Lemon, Shaved Almonds
Carrot and Lentil Stew, Crushed Tomato, Onion, Warm Spices

ARIA Patisserie

Loukoumades, Warm Honey
Mango Lassi
Baklava

73 PER PERSON

66 PER PERSON | When Served on Saturday

Indulge

Chicken Lemon Coriander Soup | Carrots, Potato, Celery, Shaved Cabbage..... 6 per person



reception

Society Reception

Individually priced items require a minimum of 35 pieces per selection
Chefs required to finish back of house | 250 Per Chef | one per 150 guests

Cold Hors d'oeuvres

Tuna Tataki, Cucumber, Wasabi Aioli, Gem Lettuce
Lobster Summer Roll, Julienne Vegetables, Rice Noodle, Cilantro, Peanut Dipping Sauce

13 PER PIECE

Foie Gras Mousse, Blackberry Jam, Pistachio Crumble
Crab Rangoon Mille Crepe, Squid Ink Mascarpone, Trout Roe, Rice Pearl
Duck Prosciutto, Fig Marmalade, Toasted Walnut Baguette

12 PER PIECE

Lime and Chile Shrimp Soft Taco, Chipotle Sauce
Duck Confit, Tumeric Crepe Roll, Scallion, Orange-Hoisin Sauce
Smoked Salmon Lollipop, Dill, Cream Cheese, Fresh Cucumber
Blue Cheese Linzer, Fiji Apple, Griottine Cherry Compote
Guava Braised Pork, Wonton Cup, Napa Cabbage, Pickled Peppers

11 PER PIECE

Chipotle Chicken Soft Taco, Queso Fresco, Pickled Red Onion
Smoked Salmon Tartar, Sesame Cone, Capers, Chive, Sour Cream
Antipasto Skewer | Sopressata, Fresh Mozzarella, Roasted Tomatoes, Basil, Olive, Pesto
Prosciutto Wrapped Melon, White Balsamic, Lemon Verbena
Grilled Vegetable Mille Feuille, Parmesan, Thai Basil, Mint

10 PER PIECE

Edamame Hummus Stuffed Peppadew Pepper, Harissa Spiced Kalamata
Korean Style Mushroom Taco, Kimchi, Mushroom, Cilantro
Caprese Salad Skewer | Tear Drop Tomato, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil
Classic Deviled Egg, Smoked Paprika
Loaded Deviled Egg, Bacon, Green Onion, Cheddar Cheese
Goat Cheese Mousse, Brioche, Jalapeño Jelly, Apriocot Chutney, Almond Brittle
Deviled Niçoise Salad, Ahi Tuna, Kalamata Olive, Sweet Peppers, Hard Boiled Egg
Spiced Chicken Lettuce Wrap, Soy, Carrots, Scallion

9 PER PIECE

Fried Silken Tofu, Pickled Shiitake, Ginger, Toasted Sesame, Wonton Crisp
Brie and Waffle Skewer, Maple Syrup Pipette, Strawberry, Kiwi, Mint
Grilled Vegetable Stack, Hummus, Cucumber, Beet

8 PER PIECE

Unlock & Unleash* | Safety Deposit Box.....20 Per Plate
Select | Any Four Cold Hors d'Oeuvres | Two Hors d'Oeuvres per plate

Society Reception

Individually priced items require a minimum of 35 pieces per selection

Chefs required to finish back of house | 250 Per Chef | one per 150 guests

Hot Hors d'oeuvres

Lamb Merguez, Goat Cheese Stuffed Green Olives
Grilled Shrimp, Coconut and Rice Pearl Crunch, Thai Lime Aioli, Cilantro

13 PER PIECE

Short Rib Croquette, Sauce Gribiche
Lobster Corn Dog, Green Goddess Aioli
Thai Chicken Empanada, Peanut Sauce, Cilantro, Lime
Beef Wellington, Mushroom Duxelle, Cognac Aioli
Nashville Spicy Chicken, Waffle, Pickle, Hot Honey
Paella Arancini, Spanish Chorizo, Shrimp, Sofrito, Bomba Rice, Saffron Aioli

12 PER PIECE

Thai Shrimp Firecracker, Bang Bang Sauce
Philly Cheese Steak Spring Roll, Roasted Garlic Aioli
Jalapeño Cheese Arepa, Pastor Pork, Jicama Slaw, Cilantro
Phyllo Wrapped Asparagus, Shaved Parmesan, Brown Butter

11 PER PIECE

Cubano Sandwich, Pork Loin, Ham, Melted Swiss, Pickle, Yellow Mustard
Squid Ink Arancini, Arroz Negro, Squid, Shrimp, Tomato Vinaigrette
Gougères, Black Truffle, Pecorino Romano, Savory Pâte à Choux
Roasted Mushroom Latte, Herb Chantilly, Sherry Reduction

10 PER PIECE

Roasted Tomato Arancini, Gooey Fontina, Bomba Rice, Basil Pesto
Jalapeño Cheese Arepa, Jicama Slaw, Cilantro
Crispy Buffalo Chicken Spring Roll, Buttermilk Ranch Dressing
Warm Brie Cheese Beggar's Purse, Amarena Cherry

9 PER PIECE

Vegetable Samosa, Lime Zest, Mint Chutney
Mexican Corn Tamale Spring Roll, Masa, Hatch Chilies, Roasted Corn
Plantain Cup, Impossible Chorizo, Black Bean Purée, Mango Salsa, Cilantro

8 PER PIECE

Pier '09 Reception | Stations

Individually priced items require a minimum of 35 pieces per selection. Stations are designed for 2 hours of service. Prepared on the full guest guarantee. An event requires a three station minimum not to include dessert.

*Attendant or Chef required | 250 each

Chilled Seafood Bar

Accompaniments | Drawn Butter, Brandied Cocktail Sauce, Grilled Lemons and Tabasco

Court Bouillon Poached Jumbo Shrimp	12 per piece
Half Lobster Tail	16 per piece
Oyster on the Half Shell, Served with Soy Mignonette.....	11 per piece
Smoked Mussel.....	10 per piece
Hamachi Crudo Pickled Beet, Fried Jalapeño, Lime Zest, Ponzu	12 per piece
Ahi Tuna Poke, Red Onion, Shiitake Mushroom, Ginger, Soy, Sesame	12 per piece
Ceviche Shooter, White Fish, Shrimp, Jicama, Lime, Tomato, Cilantro	12 per piece
Grilled Octopus, Smoked Paprika, Chickpea, Piquillo Pepper, Spanish Olive, Sherry Vinegar.....	12 per piece
Russian Caviar, Served with traditional accompaniments.....	MKP

Assorted Sushi* | Five Pieces Per Person65 per person

*Sushi Chef Available | 500 Per Chef

Nigiri | Tuna, Salmon and Hamachi

Rolls | Rainbow Roll, Spicy Tuna, California and Vegetable

Pickled Ginger, Wasabi and Soy Sauce

Poke Bowl | Choose Two.....36 per person

Hawaiian Tuna | Scottish Salmon | Grilled Octopus

Sushi Rice, Sesame Seaweed Salad, Avocado, Tomato, Green Onions, Pickled Ginger, Cucumber, Straw Mushrooms, Edamame, Watermelon Radish, Jalapeño

Ponzu Sauce, Sriracha Aioli, Yuzu Yum Yum Sauce

Whole Market Fish*

Fresh Caught Fish Carved Whole

Seasonal Roasted Vegetables, Salsa Verde..... MKP

Fish and Chips24 per person

Pale Ale Beer Battered Cod

Choice of | Steak Fries or House Made Potato Chips

Accompaniments | Traditional Tartar Sauce, Lemon Wedges, Malt Vinegar and Louisiana Hot Sauce

Roasted Salmon *26 per person

Chef's Creole Spiced Rub, Fire Roasted Corn Maque Choux, Rémoulade Sauce

Rooftop Garden Reception | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee

An event requires a three station minimum not to include dessert

*Attendant or Chef required | 250 each

Individual Salad

- Caesar | Romaine Hearts, Garlic Oil Focaccia Crouton, Crispy Parmesan, Creamy Caesar Dressing
- Simple | Field Greens, Shaved Root Vegetables, Lemon Vinaigrette
- Mini Wedge | Baby Iceberg, Slab Bacon, Campari Tomato, Blue Cheese Crumble, Buttermilk Blue Dressing
- Spinach | Pickled Shiitake, Edamame, Crispy Shallots, Humboldt Fog Goat Cheese, Soy Vinaigrette
- Arugula | Spanish Manchego, Marcona Almonds, Macerated Blackberries, Red Wine Vinaigrette
- Endive | Watercress, Hearts of Palm, Ricotta Salata, Chive Vinaigrette
- Tomato | Fresh Mozzarella, Bloomed Basil Seeds, Aged Tondo Balsamic Vinegar

One Selection | 18 per person

Two Selections | 24 per person

Indulge

Grilled Chicken | Additional 8 per person

Grilled Steak | Additional 10 per person

Grilled Shrimp | Additional 12 per person

Individual Petite Grilled Vegetables 20 per person

Zucchini, Yellow Squash, Roasted Tomatoes, Eggplant, Sweet Peppers, Artichokes

Fennel, Asparagus, Baby Carrots and Portobello Mushrooms

Whipped Ricotta, Marinated Olives, Grissini, Hazelnut-Mint Pesto

Wesley's Vegetable Garden with Edible Soil | 200 Guest Minimum 27 per person

Baby Carrots, Cucumber, Bell Pepper, Belgian Endive

Heirloom Tomatoes, Romanesco, Assorted Radishes, Truffled Edible "Soil"

Buttermilk Ranch Dressing, Mediterranean Hummus, Green Goddess Dressing

Artisan Cheese Display 26 per person

Marin French Soft Ripened, Creole Cheddar, Cypress Grove Goat Cheese, Vella Cheese Co. Aged Monterey Jack

Drunken Goat, Bavarian Blue, Chef's Selection of Two Seasonal Artisanal American or European Classics

Seasonal Chutney, Mixed Nuts, Lavender Honey, Seasonal Fresh Fruits, House Made Chocolate Bark

Sun-Dried Fruit, Artisan Bread, Assorted Crackers, Lavosh and Grissini

Butcher Shoppe 30 per person

Artisan cured meats sliced on an old fashioned Berkel #5 slicer*

Meats | Spicy Capicola, Gin & Juice Salami, Shaved Prosciutto, Spanish Chorizo, Country Pâté, Beef Bresaola

Accompaniments | Cornichon, Pickled Vegetables, Marinated Olives, Assorted Mustards, Roasted Marcona Almonds

Artisan Bread, Assorted Crackers and Grissini

Indulge with Cheese | Parmigiano Reggiano, Gorgonzola Dolce, Asiago, Fresh Mozzarella 16 per person

Casual Eats | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee
An event requires a three station minimum not to include dessert

*Attendant or Chef required | 250 each

Grilled Cheese and Dip*

Classic American Cheese | Tomato Soup
Bacon, Aged Cheddar, Tomato | Buttermilk Ranch
Country Ham, Gruyère, Dill Pickle | Zesty Mustard Sauce
Braised Chicken, Pepper Jack, Fire Roasted Green Chili | Cilantro Crema
Prosciutto Di Parma, Mozzarella, Pepparonata | Basil Pesto Aioli
Fig Jam, Goat Cheese, Fontina | Truffle Aioli

One Selection | 18 per person

Two Selections | 25 per person

2 oz. Sliders*

Angus Beef | Bacon infused Burger, Cheddar Cheese, Pickle, Onion, Aria Sauce
Truffle | All Beef Patty, White Cheddar, Truffled Mushroom Duxelle, Truffle Aioli
Spicy Crispy Chicken | Garlic Mayo, Pickle
Grilled Chicken | Bacon, Blue Cheese, Tomato Aioli
Salmon Cake | Pickled Peppers, Fennel, Arugula Pistou
Pork Belly BLT | Gochujang Roasted Tomato, Avocado Spread, Shredded Napa Cabbage
Grilled Portobello | Roasted Peppers, Swiss Cheese
Shiitake Mushroom Banh Mi | Pickled Vegetable Slaw, Cilantro, Jalapeño
Impossible | Caramelized Onion, Pickle, Tomato Jam, Vegan Cheese

One Selection | 20 per person

Two Selections | 27 per person

Chicken Wings*

Classic Buffalo | Blue Cheese
Korean Chili | Peanut Sauce
Smokin BBQ | Buttermilk Ranch Dressing
Parmesan Garlic | Tomato Ranch
Jamaican Jerk | Mango Chutney

Accompaniments | Carrots and Celery

One Selection | 16 per person

Two Selections | 22 per person

Panini Hot off The Press*

Cuban | Roasted Pork Loin, Sliced Ham, Swiss Cheese, Dijonnaise, Dill Pickle, Buttered French Roll
Reuben | Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, Rye Bread
Tuscan Chicken | Grilled Mary's Organic Chicken Breast, Havarti Cheese, Roasted Tomato, Arugula, Balsamic, Ciabatta
Caprese | Fresh Tomato, Mozzarella, Basil Pesto Aioli, Ciabatta

One Selection | 18 per person

Two Selections | 25 per person

Casual Eats | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee

An event requires a three station minimum not to include dessert

*Attendant or Chef required | 250 each

One Potato, Two Potato...Loaded All Served with Ketchup and Ranch Dressing

Waffle Fries | Texas Chili, Shredded Cheddar Cheese, Chipotle Sour Cream, Red Onions

French Fries | Carne Asada, Chile Con Queso, Green Onion

Tator Tots | Truffle Gruyère Sauce, Crispy Prosciutto, Scallions

Sweet Potato Fries | Veggie Three Bean Chili, Pepper Jack Cheese, Cilantro & Onions, Green Chile Crema

Roasted Fingerlings | Goat Cheese Fondue, Crispy Bacon, Charred Scallion & Tomato Chutney

One Potato Selection | 16 per person

Two Potato Selections | 22 per person

Whole Roasted Hog* | 100 Guests Minimum

Salsa Verde, Pickled Fresno Chilies, Red Onion, Fried Chicharrons

Corn Tortillas, Cumin Rice, Stewed Black Beans

MARKET PRICE

Street Tacos*

Birria-Style Beef, Adobo Spiced with Roasted Garlic

Green Chili Chicken, Hatch Chilies, Cilantro and Citrus

Slow Roasted Pork Carnitas

Gulf Shrimp Diablo

Smoked Jack Fruit, Tomatillo Salsa Verde

Roasted Squash, Peppers, Onions, Nopales Cactus

Guacamole, Pico de Gallo, Salsa Roja, Salsa Verde, Cilantro & Onions, Cotija, Radish, Shaved Jalapeño, Shaved Cabbage

Corn Tortilla

One Selection | 20 per person

Two Selections | 28 per person

How We Lobster Roll* Served with Black Pepper Kettle Chips

Chilled Maine Lobster Salad, Tarragon Aioli, Celery, Lemon Zest

Butter Seared Soft Roll

19 per person

Parma Reception | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee

An event requires a three station minimum not to include dessert

*Attendant or Chef required | 250 each

House Pasta

Gemelli | Shortrib Ragout, Whipped Ricotta, Basil

Conchiglie | Italian Sausage, Broccoli Rabe, Spicy Arrabiata

Gnocchetti Sardi | Slow Roasted Tomatoes, Basil Pesto, Toasted Pine Nuts

Penne | Carbonara Sauce, Bacon Lardon, English Peas

Rigatoni | Vodka Sauce, Calabrian Chili, Cherry Tomatoes

Choice of Two | 23 per person

Choice of Three | 29 per person

Indulge

Garlic Shrimp | Additional 12 per person

Grilled Chicken | Additional 8 per person

Poached Maine Lobster | Additional 14 per person

Braised Short Rib | Additional 12 per person

Fresh Shaved Black Truffles | Seasonal Market Price

Ravioli Station

Wild Mushroom Ravioli | English Pea, Pickled Shallot, Morel Butter Emulsion, Pea Tendril

Red Beet Ravioli | Braised Short Rib, Peppadew Peppers, Pecorino Romano

Cauliflower Ravioli | Pomodoro Sauce, Basil, Confit Garlic, Marques Extra Virgin Olive Oil

Choice of Two | 32 per person

Sicilian Style Pizzas

Red Sauce & Mozzarella Cheese

Pepperoni, Italian Sausage, Peppadew Peppers, Grana Padano

Spinach, Mushroom, Roasted Peppers, Artichoke, Olives, Zucchini, Whipped Ricotta

BBQ Beef, Red Onion, Sweet Drop Peppers, Ricotta Salata

White Goat Cheese Sauce

Buffalo Chicken, Crumbled Blue Cheese, Ranch Dressing, Shaved Celery

Roasted Mushrooms, Caramelized Onion, Bacon, Grana Padano

Enoki Mushroom, Spinach, Grilled Artichoke, Roasted Garlic, Ricotta, Fried Basil

Choice of Two | 24 per person

East Side Reception | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee

An event requires a three station minimum not to include dessert

*Attendant or Chef required | 250 each

Fried Rice Station | Select Two

Beef Bulgogi

Crispy Salt and Pepper Shrimp

Sesame Tofu and Chinese Broccoli

Orange Peel Chicken

Kalbi Style Smoked Pork

Scallions, Kimchi, Edamame, Sesame, Pickle Mushroom, Tamari Soy Sauce, Sriracha

23 PER PERSON

Lettuce Wrap | Select Two

Basil Beef, Red Peppers, Thai Basil, Red Onion

Vegetarian, Tofu, Shiitake, Bell Pepper, Green Onion

Ginger Lime Chicken, Rice Noodle, Cilantro

Garlic Sesame Shrimp, Bamboo Shoots, Bok Choy, Sweet Chili Glaze, Cilantro

Butter Lettuce, Crushed Peanuts, Mint, Cilantro, Julienne Pickled Vegetables

Peanut Sauce, Nuoc Cham

25 PER PERSON

Dim Sum | One of Each Per Person

Steamed Pork and Shrimp Shumai

BBQ Pork Bun

Chicken and Vegetable Potstickers

Shrimp Hargow

Vegetarian Springroll

Soy Sauce, Chinese Hot Mustard, Sambal Chili Paste

31 PER PERSON

Bao* | Select Two

Five Spiced Roasted Chicken

Roasted Pork Belly

Peking Duck

Cabbage, Green Onion, Cilantro, Cucumber, Yuzu Dressing

Steamed Bao Bun, Hoisin, Tonkatsu

32 PER PERSON

Build your Own Ramen Station *

Chicken & Vegetable Ginger Broths

Bowl of Ramen Noodles

Char Siu Pork, Smoked Duck, Shrimp, Hard Boiled Eggs

Cabbage, Carrot, Straw Mushroom, Cilantro, Bean Sprouts, Scallions, Chili Sambal

36 PER PERSON

Butcher Block Reception | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee

An event requires a three station minimum not to include dessert

*Attendant or Chef required | 250 each

Herbed Prime Rib of Beef* | 40 Guests Minimum

Vegetable Provonçal, Bavarian Blue Cheese Potatoes Au Gratin, Garlic Rosemary Rub
Potato Roll, Balsamic Au Jus, Horseradish Cream

42 PER PERSON

Grilled Beef Tenderloin*

Broccoli Rabe, Roasted Garlic Whipped Potato
Petite Baguette, Bordelaise Sauce

45 PER PERSON

Steamship Round of Beef* | 100 Guests Minimum

Seasonal Squash, Roasted Yukon Gold Potatoes
Parker House Roll, Chimichurri Sauce, Horseradish Cream

34 PER PERSON

Peppercorn Lacquered Brisket*

Fire Roasted Shishito Peppers, Cavatappi Mac and Cheese with Truffle Gruyere Sauce
Bao Buns

35 PER PERSON

Creole Rubbed Pork Crown Roast*

Bouquet of Herbs
Salt Roasted Root Vegetables, Lyonnaise Potatoes
Pretzel Pistolet, Sauce Charcutiere

36 PER PERSON

Roasted Porchetta* | 35 Guests Minimum

Herbed New Potatoes, Caramelized Apples and Celery Root Casserole
Hawaiian Roll, Bourbon Mustard Sauce

32 PER PERSON

Herb-Roasted Turkey Breast*

Roasted Brussels Sprouts, Applewood Smoked Bacon, Crispy Shallots, Whipped Sweet Potatoes with Amaretto Candied Pecans
Parker House Roll, Turkey Gravy, Cranberry Sauce

34 PER PERSON

Chic and Unique | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee

An event requires a three station minimum not to include dessert

*Attendant or Chef required | 250 each

Cigar Box

Cuban-Roasted Pork, Ham, Pickles Swiss Cheese, Dijonaise

Philly Cheese Steak Cigar, Roasted Garlic Aioli

Crispy Buffalo Chicken Cigar, Buttermilk Ranch Dressing

Shrimp and Mushroom Cigar, Thai lime and Chili Aioli

Southwestern Black Bean Cigar, Roasted Corn, Tofu, Chilies, Cilantro Crema

Choice of Two | 28 per person

Culinary Canvas* | Spice Roasted and Grilled Market Vegetables

Cumin Baby Carrots

Szechuan Peppercorn Fennel

Tajin Chayote Squash

Creole Spiced Asparagus

Furikake Shishito Peppers

Five Spiced Peewee Potatoes

Edamame Hummus, Turmeric Tahini Sauce and Piquillo Pepper Coulis, Herb Salad

28 per person

Himalayan Salt Grill*

Seared Beef Tenderloin

Giant Sea Scallop

Jumbo White Shrimp

Marinated Artichokes and Trimmed Asparagus

Duck Fat Fried Peewee Potatoes

Trio of Sauces | Aria Steak Sauce, Chimichurri, Creole Mustard Aioli

Choice of Two | 38 per person

Salt Brick Satay*

Beef Tenderloin, Kalbi Marinade, Sesame, Soy

Pork, Ginger, Scallion

Mary's Pasture-Raised Chicken, Turmeric, Coconut Milk

Gulf White Shrimp, Lemongrass, Thai Lime

Shaved Green Papaya Salad with Crushed Peanuts, Thai Peanut Sauce, Cucumber Relish

Choice of Two | 36 per person

Chic and Unique | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee
An event requires a three station minimum not to include dessert

Mezze Mediterranean Market

Stuffed Grape Leaves, Marinated White Beans, Pickled Vegetables, Harissa Cured Olives, Charbroiled Artichokes
Roasted Tomatoes, Fresh Cucumber, Bell Peppers, Tabbouleh
Spiced Hummus, Tzatziki, Baba Ghanoush, Pita Chips

28 per person

Le Champignon "The Study of Mushrooms"

"Scallops" | King Trumpet, Miso, Seaweed Salad

Mushroom Toast | Grilled Tumeric Bread, Sauteed Spinach, Caramelized Onion, Fresh Herbs, Parmesan

Sweet Pea Risotto | Braised Exotic Mushrooms, Garlic, Thyme, Pecorino Cheese

Cappuccino au Lait | Oat Milk Foam, Morel Mushroom Biscotti

Mushroom and Kale Ravioli | Fennel Fondue, Blistered Tomatoes, Grilled Artichoke, Balsamic Reduction, Micro Herbs

Choice of Two | 22 per person

Choice of Three | 28 per person

Andy The Bionic Slicer*

Greek

Rotisserie Beef & Lamb Gyro's

Warm Pita, Lettuce, Tomato-Cucumber Relish, Tzatziki Sauce

Greek Salad | Romaine, Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Red Onion

Oregano-Red Wine Vinaigrette

Mexican

Rotisserie Pork "Al Pastor"

Corn Tortillas, Pineapple Salsa, Cilantro & Onions, Jalapeño Crema

Esquites Charred Corn Salad | Cotija Cheese, Tajin, Cilantro, Crema, Lime Juice

Turkish

Rotisserie Beef Shawarma

Warm Pita, Lettuce, Tomato, Red Onions, Tahini Yogurt Sauce

Tabbouleh | Cracked Bulgur Wheat, Tomatoes, Cucumbers, Parsley, Mint, Lemon Juice, Olive Oil

Choice of One | 38 per person

Paella Station | Select Two

Chicken and Artichoke, Saffron Sofrito, English Peas

Market-Piquillo Peppers, Smoked Paprika, Tender Fennel, Asparagus

Seafood-Shrimp, Calamari, Mussels, Chorizo, Roasted Tomatoes

Patatas Bravas, Marble Potatoes, Spicy Aioli

Olive Bread, Piquillo Peppers, Shaved Manchego

34 per person

Chic and Unique | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee
An event requires a three station minimum not to include dessert

Sous Vide Tank** | Circulated to Perfection | Select One

Aria A L'Orange

Confit of Slow Cooked Duck, Orange-Hoisin Glaze, Potato Gnocchi, Baby Carrots, Served over Spinach

The Recipe That Cracked The Code...The Perfect Egg

Whole Poached Egg, Maine Lobster Tail, Sauteed Spinach, Sourdough Crostini, Sauce Béarnaise

No Skimp Shrimp Scampi

Calamansi Butter Poached Shrimp, Cherry Tomatoes, Garlic, Dry Vermouth, Capelli d'angelo

The Ultimate Steak

Grilled Blackened Cowboy Tomahawk Chop-Bone in Ribeye, Potato Puree, Roquefort Bleu Cheese, Port Wine Reduction

Mushrooms So Good...They Are Magic

Exotic Mushrooms, Garlic, Onion and Chardonnay, Herb Butter, Served over Focaccia

42 per person

Nacho Revolution | Chilled & Loaded | Select One

Barbeque

Spiced Corn Chips, Spicy BBQ Chicken, Cotija Cheese

Fire Roasted Corn, Green Onion, Pickled Red Onion, Fresno Chiles, Tangy BBQ Sauce, Chipotle Aioli

Greek

Sumac Spiced Pita Chip, Souvlaki Chicken, Preserved Lemon, Marinated Artichoke

Feta Cheese, Greek Olives, Red Onion, Fresh Cucumber, Baby Tomato, Garlic Tahini, Tzatziki

Hawaiian Poke

Crispy Wonton Chips, Tuna Poke, Shitake Mushroom, Red Onion

Sesame Seaweed Salad, Wasabi Tobiko, Scallions, Furikake, Sriracha Aioli

Southwest

Chili Spiced Tortilla, Smoked Jack Fruit, Fire Roasted Corn, Queso Fresco

Black Beans, Pickled Jalapeños, Pico De Gallo, Avocado-Cilantro Crema

34 per person

Aria Patisserie Reception | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee

An event requires a three station minimum

*Attendant or Chef required | 250 each | ***Attendant and Bartender Required | 250 each

Ooey Goey Cookies and Cream*

Warm Freshly Baked Cookies

Topped with Vanilla Ice Cream

Sauces | Caramel and Chocolate

Toppings | Crushed Oreos™, Toffee Bits and Chocolate Shavings

20 PER PERSON

Affogato Station *

Gelato | Chocolate and Vanilla

Nespresso Espresso

Toppings | Chocolate Pearls, Chocolate Puffs, Chocolate Shavings, Crushed Biscotti, Chocolate Shavings, Wafer Cookies, Chantilly Cream, Marshmallows

20 PER PERSON

Crème Brûlée Station*

Vanilla, Chocolate, Dulce de Leche Brûléed to order

Marinated Berries and Biscotti

22 PER PERSON

S'more | 350 Guests Minimum

Graham Crackers | Crème De Marshmallow

Key Lime Cream and White Chocolate

Chocolate Peanut and Milk Chocolate

Salted Caramel and Dark Chocolate

22 PER PERSON

Sizzlin Brownies*

Warm Freshly Baked Double Fudge Brownies

Vanilla Gelato, Chocolate Crunch Pearls

Chocolate and Caramel Sauces

20 PER PERSON

Aria Patisserie Reception | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee

An event requires a three station minimum

*Attendant or Chef required | 250 each

Ultimate Gelato Station*

Freshly Spun Gelato | Chocolate, Vanilla or Strawberry | Select One

Sauces | Caramel and Chocolate

Toppings | Crushed Oreos™, M&Ms™, Toffee Bits, Seasonal Berries, Chocolate Pearls, Candied Nuts, Chocolate Puffs, Marshmallows Chantilly Cream

26 PER PERSON

Warm Gelato Donut Panini* | Select Two

Vanilla Donut, pressed with Vanilla Bean Gelato and Berry Compote or Orange Marmalade

Chocolate Donut, pressed with Chocolate Gelato and Praline Hazelnut Crunch

24 PER PERSON

Lava Cake Station*

Warm Chocolate Cake, Vanilla and Chocolate Gelato

Caramel and Chocolate Sauce

22 PER PERSON

Chocolate Smash and Stout*

House Made Chocolate Bark, Presented with Rich Craft Brews

Marbled White and Strawberry Chocolate | Toasted Pistachio, Dark and White Chocolate Pearls | Neapolitan Milk Stout

Milk Chocolate | Toasted Graham Cracker and Cocoa Nibs | Chocolate Churro Porter

Dark Chocolate | Raspberries and Toasted Almonds | Raspberry Lambic

24 PER PERSON

Candyland

Standards | Gummy Bears, Jawbreakers, Jelly Beans, Jolly Ranchers®, Rock Candy, Lemonheads®, Twizzlers, Lollipops, Tootsie Rolls®
Hershey's Mini Bars and M&M Minis®

22 PER PERSON FOR STANDARDS

Add-ons | Abba-Zaba®, Atomic Fireballs, Bit-O-Honey, Skittles, Candy Corn, Starburst, Smarties, Hershey Kisses
Chick O' Sticks, Runts, Laffy Taffy and SweeTarts

32 PER PERSON FOR STANDARDS AND ADD-ONS

dinner

À La Carte Dinner

All Dinners Require a Minimum of Three Courses | Includes Choice of Salad, Entrée and Dessert
Freshly Baked Breads and Butter | Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection

Salads | Select One

Simple Salad | Mixed Greens, Shaved Root Vegetables, Balsamic Vinaigrette

Spinach | Grilled Shiitake, Edamame, Crispy Shallots, Humboldt Fog Goat Cheese, Soy Dressing

Wild Arugula | Hearts of Palm, Cucumber, Yellow Pepper, Roma Tomato, Cilantro-Avocado Vinaigrette

The Wedge | Baby Iceberg, Peppered Bacon, Point Reyes Blue, Cherry Tomato, Pickled Red Onion, Blue Cheese Dressing

Caesar | Romaine Hearts, Garlic Oil Focaccia Crouton, Crispy Parmesan, Caesar Dressing

Endive | Radicchio, Apples, Walnuts, Prosciutto Cotto, Blue Cheese Crumble, Balsamic Reduction

Kale | Roasted Vegetables, Citrus, Cheddar Polenta Crouton, Candied Bacon, Sherry Vinaigrette

Beet | Salt Roasted, Arugula Pesto, Pine Nuts, Shave Parmesan, Apricot, Mustard Greens

À La Carte Dinner

All Dinners Require a Minimum of Three Courses | Includes Choice of Salad, Entrée and Dessert
Freshly Baked Breads and Butter | Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection

Proteins | Select One

Mary's Pasture Raised Chicken Breast Roasted Chicken Jus	102 per person
Seared Filet Mignon Red Wine Bordelaise.....	128 per person
Grilled NY Strip Creole Spice, Pumpkin Seed Pesto.....	122 per person
Rack of Lamb Coriander Saffron Rub, Lamb Jus	142 per person
Braised Short Rib en Daube, Natural Reduction.....	124 per person
Scottish Salmon Red Beet Puree, Orange Fennel Salad	119 per person
Day Boat Scallops Red Chimichurri.....	128 per person
Mediterranean Sea Bass Brown Butter Emulsion, Capers, Raisins, Grapes, Cauliflower	128 per person

Duets | Select One

Filet Mignon and Marinated U10 Shrimp Salsa Verde.....	144 per person
Grilled NY Strip and Day Boat Scallops Red Chimichurri	144 per person
BC Crusted Filet Mignon and Sea Bass Brown Butter Emulsion, Capers, Raisins, Grapes, Cauliflower	152perperson
Braised Short Rib and Butter Poached Lobster Lobster-Sherry Cream	180 per person
Seasonal Intermezzo.....	8 per person

Served in Fall and Winter | Green Apple or Mandarin Yuzu

Served in Spring and Summer | Raspberry Champagne or Melon

À La Carte Dinner

All Dinners Require a Minimum of Three Courses | Includes Choice of Salad, Entrée and Dessert
Freshly Baked Breads and Butter | Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection

The Set Up | Select One

Classic | Garlic Whipped Potato, Farm Glazed Carrots, Grilled Asparagus

Old School | Potato au Gratin, Haricots Verts, Demi Sec Tomatoes

Forager | Lyonnaise Potatoes, Roasted Mushrooms, Crispy Brussels Sprouts, Sherry Gastrique

Healthy | Sweet Potato, Quinoa, Sweet Pea Puree

Southern | Sweet Corn Soufflé, Braised Field Greens, Bacon

Inspired | Ginger Rice Cake, Edamame, Shiitake Mushroom, Kimchi

Southwest | Black Bean Purée, Fire Roasted Corn-Cauliflower Gratin, Spiced Pumpkin

Trendy | Cauliflower Mousseline, Broccolini, Beet

Desserts | Select One

Vanilla Crème Brûlée | Tahitian Vanilla Bean Custard and Marinated Berries | 1000 Guests Maximum

Butterscotch Pot de Crème | Salted Caramel and Cinnamon Beignets

Lemon Cheesecake | Light Lemon Cheesecake, Pomegranate Gelée and Pistachio Cake

Gianduja Gateaux | Gianduja Chocolate Mousse, Vanilla Cremeux, Hazelnut Financier and Marinated Berries

Tiramisu | Marsala Espresso-Soaked Ladyfingers, Café Noir Shavings and White Wine Zabaglione

Citrus Yogurt Panna Cotta | Greek Yogurt Panna Cotta, Yuzu Jelly and Citrus Cream Beignets

Indulge | Minimum 50 GuestMarket Price
Custom Chocolate Logos | Our Pastry Chef can Personalize any dessert by adding your company logo

Buffet Dinner

Buffets are designed for 2 hours of service. Prepared on the full guest guarantee

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection | *If Attendant or Chef required | 250 per chef

Southern

Salads

Butter Lettuce

Cherry Tomatoes, Pickled Okra, Blue Cheese Dressing

Baby Kale

Cucumbers, Dried Cranberries, Pickled Watermelon, Toasted Pecans, Apple Cider Vinaigrette

Green Bean Salad

Tobacco Onions, Roasted Red Peppers, Chickpeas, Smoked Shallot Vinaigrette

Entrées

Shrimp and Grits

Sautéed Shrimp, Shrimp Gravy, Organic Anson Mills Grits

Smoked Chicken and Andouille Sausage Gumbo

Okra, Holy Trinity, Creole Spices

Steamed White Rice

Carving Station*

Smoked Bone in Beef Short Rib

Zatarain's Mustard Jus

Accompaniments

Braised Collard Greens, Smoked Ham Hock, Apple Cider Vinegar

Wild and Red Rice Pilaf, Roasted Sweet Potato, Tender Fennel

Served on the table

Buttermilk Biscuits, Cornbread and Honey Butter

ARIA | Patisserie

Warm Berry Cobbler | Vanilla Ice Cream

Banana Pudding Shooter | Whipped Banana Custard, Vanilla Wafer, Chantilly Cream

Chocolate Fudge Cake | Valrhona Ganache, Chocolate Mousse

Pecan Pie | Café au Lait Cream

124 PER PERSON

Indulge

Shortcake Station | 12 per person

Buffet Dinner

Buffets are designed for 2 hours of service. Prepared on the full guest guarantee

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection | *If Attendant or Chef required | 250 per chef

Italian

Salads

Orzo Pasta Salad

Basil Pesto, Broccoli, Roasted Tomatoes, Pine Nuts, Parmesan

Antipasto Salad

Roma Crunch Lettuce, Salumi, Mortadella, Provolone, Italian Olives, Capers

Giardiniera of Vegetables, Red Onion, Charbroiled Artichokes, Basil and Garlic Vinaigrette

Arugula

Shaved Fennel, Pecorino, Toasted Walnuts, Lemon Vinaigrette

Entrées

Seared Striped Bass, Charred Lemon, Capers, Brown Butter, Broccoli Rabe

Herb Marinated Mary's Chicken, Sage Chicken Jus, Crispy Prosciutto

Cheese Tortellini, Seasonal Roasted Squash, Sage Brown Butter Emulsion

Carving Station*

Herb Crusted Prime Rib of Beef

Horseradish Cream, Balsamic Au Jus

Accompaniments

Braised Tuscan Beans, Green Olives, Toy Box Tomatoes, Capers, Pipparas

Sicilian Potatoes, Olive Oil, Garlic, Fresh Oregano, Lemon

Served on the table

Ciabatta Rolls with Balsamic and Olive Oil

ARIA | Patisserie

Classic Tiramisu | Marsala Tiramisu Cream, Espresso Soaked Lady Fingers and Chocolate Shavings

Cannolis | Traditional Ricotta, Amarena Cherries and Sicilian Pistachios

Baci Di Dama Cookies | Traditional Italian Cookie and Toasted Nuts

Zeppoli | Served Warm, Powdered Sugar and Fig Caramel Sauce

142 PER PERSON

Indulge*

Gelato Station | 12 per person

Buffet Dinner

Buffets are designed for 2 hours of service. Prepared on the full guest guarantee

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection | *If Attendant or Chef required | 250 per chef

Thai

Salads

Green Papaya Salad

Shaved Papaya, Green Beans, Tomato, Crushed Peanuts

Chili, Lime and Palm Sugar Dressing

Thai Crunch Salad

Cucumber, Red Pepper, Cabbage, Carrots, Green Onion

Peanut Dressing

Soup

Tom Yum, Thai Style Hot and Sour Soup

Entrées

Pad Graw Prow, Tender Beef, Oyster Sauce, Stir Fried Green Beans, Red Peppers, Cilantro

Chicken Pad Thai, Rice Noodle, Tamarind, Bean Sprouts, Crushed Peanuts

Shrimp Green Curry, Coconut Milk, Zucchini, Bamboo Shoots, Bell Peppers, Basil

Accompaniments

Steamed Jasmine Rice

Sweet & Spicy Braised Eggplant, Tofu, Basil

ARIA | Patisserie

Coconut Tapioca | Candied Mangoes

Thai Tea Ice Cream | Cold Infused Thai Tea

Strawberry Kasutera | Strawberry Compote, Vanilla Chantilly

Lychee Panna Cotta | Raspberry Gelée

132 PER PERSON

Indulge*

Wagyu Satay or Shrimp Satay | 16 per person

Buffet Dinner

Buffets are designed for 2 hours of service. Prepared on the full guest guarantee

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection | *If Attendant or Chef required | 250 per chef

French

Soup

Velouté aux Champignons- Roasted Mushrooms and Cognac Cream

Salads

Haricots Verts, Cherry Tomatoes, Fingerling Potatoes

Hard Boiled Eggs, Bell Peppers, Niçoise Olives

Banyuls Vinaigrette

Endive, Frisée, Granny Smith Apples, Candied Walnuts, Roquefort

Apple Cider Vinaigrette

Entrées

Seared Mediterranean Sea Bass, Sauce Verte, Blistered Baby Heirloom Tomatoes

Cassoulet, Duck Confit, French Garlic Sausage, Cannelini Beans

Carving Station*

Prime Rib of Beef au Poivre

Herbes de Provence, Sauce au Poivre, Fleur de Sel

Accompaniments

Pommes Lyonnaise, Tender Onions, Mustard, Bacon Lardon, White Wine

Grilled Asparagus, Lemon Beurre Blanc, Shaved Radish

Served on the table

Petite Baguette and Butter

ARIA | Patisserie*

Calvados Pain Perdu | Brioche with Calvados Macerated Apples and House-Made Vanilla Gelato

Paris-Brest | Caramelized Choux, Praline Cream and Vanilla Chantilly

Chocolate Tartelettes | Chocolate Sable with Valrhona Dark Chocolate Ganache

Oeuf a la neige | Meringue, Tahitian Vanilla Bean Anglaise and Fresh Berries

127 PER PERSON

Indulge*

ARIA Style Crepe | 12 per person

Served to Order | Filled with Vanilla or Chocolate Cream

Sauces | Caramelized Bananas, Marinated Berries and Nutella

The image features a dark, almost black background with intricate, glowing red patterns that resemble veins or liquid splatters. These patterns are most prominent in the upper left and lower right quadrants. In the center, there is a white rectangular box with a thin black border. Inside this box, the word "beverage" is written in a clean, lowercase, sans-serif font. The overall aesthetic is mysterious and high-contrast, suggesting a theme related to drinks or fluids.

beverage

Beverage

Bartender Required* | 250 per Bartender ARIA Recommends 1 Bartender per 100 guests

Hosted Bar Packages*

Packages are Based on the Total Number of Guests Guaranteed, and Include Choice of Spirits, Sparkling, White, Rose and Red House Wines, Selection of Five Beers, Soft Drinks, Juices and Bottled Waters

	Premium	Ultra	Elite
One Hour	34 per person	38 per person	44 per person
Two Hour	44 per person	48 per person	54 per person
Three Hour	54 per person	58 per person	64 per person

Hosted À la Carte Beverages*

Premium 16 per single shot drink

Ketel One Vodka	Herradura Silver Tequila
Absolut Vodka	Jameson Irish Whiskey
Tanqueray Gin	Seagrams 7 Canadian Whiskey
Cruzan Rum	Dewar's White Label Scotch
Captain Morgan Spiced Rum	Buffalo Trace Bourbon

Ultra 18 per single shot drink

Grey Goose Vodka	Bombay Sapphire Gin
Grey Goose Le Citron Vodka	Bacardi Superior Rum
Tito's Handmade Vodka	Crown Royal Canadian Whiskey
Captain Morgan Spiced Rum	Glenmorangie 10 Year Scotch
Patron Silver Tequila	Bulleit Bourbon
Jack Daniel's Tennessee Whiskey	

Elite 22 per single shot drink

Absolut Elyx Vodka	Basil Hayden Straight Bourbon
The Botanist Gin	Four Roses Single Barrel Bourbon
Casamigos Reposado Tequila	Crown Royal XR Canadian Whiskey
Ron Zacapa 23 Year Rum	Balvenie 12 Year Double Wood Scotch
WhistlePig 10 Year Rye Whiskey	Hardy Legend Cognac

Rosé, White and Red House Wines 54 per bottle

Beer | Select Five

Domestic Beer 9 per bottle

Bud Light | Michelob Ultra | Miller Lite | Blue Moon

Imported Beer 10 per bottle

Corona Extra | Heineken | Stella Artois

Craft Beer 12 per bottle

Seasonal suggestions available from your Catering Manager

Draft Beer | Suggestions available from your Catering Manager Market Price

Soft Drinks, ARIA Bottled Water, Sparkling Bottled Water, Juice 6 per bottle

Red Bull, Regular and Sugar-Free..... 9 per can

Cocktail Experiences

Bartender Required* | 250 per Bartender ARIA Recommends 1 Bartender per 100 guests

This is How We Vegas.....

Imbibe in unexpected indulgence procured and fashioned by our talented team of Mixologists

Poppin' Bubbles* 50 Guests Minimum..... Two Hour Three Hour
 Whimsy meets Luxury... Local Speciality POPPED Popcorn, Cleverly Paired with Fine Sparkling Wine 39 per person 49 per person

Pink'adelic Popcorn | Mumm Brut Rosé, Napa Valley
 MARILYN Popcorn | Domaine Ste. Michelle Brut, Washington
 Chocolate Tide Popcorn | Gambino, Prosecco, Veneto, Italy

The Fog Chamber* | 25 Guests Minimum..... Two Hour Three Hour
 Invite Your Guests to Reach into Our Custom Cloche for an Unexpected Delight! Stimulate the Senses 18 per person 22 per person
 with Your Choice of Smoked Woodchips or Billowing Fog Enhanced with Essential Oils and Fresh Herbs

Cocktail Suggestions

Smoke Apeel | Bulleit Bourbon, Grapefruit Juice, Barrel Smoked Maple, Lemon Juice, Grapefruit Peel
 Universal Gindicator | Empress 1908 Gin, Fresh Citrus, Fever Tree Tonic

Customized Flasks Available for Enhancement. Speak to your Catering Manager for details and pricing

Botanical Rhapsody* | 150 Guests Minimum..... Two Hour Three Hour
 Discover Nature's Sense of Adventure with a Sophisticated Concoction 18 per person 22 per person
 of Botanicals Emerging from a Garden Setting

Botanical Blends | Select Two

Sipsmith Gin | Lemon Peel, Orange Zest, Lavender
 The Botanist Gin | Black Pepper dipped Cherry Tomato, Basil
 Grey Goose L'Orange | Pomegranate Seeds, Blood Orange Sparkling Water, Cilantro
 Ketel One Cucumber & Mint Vodka | Fresh Mint, Cucumber Peel, Sage
 Ketel One Grapefruit & Rose | Crème de Cassis, Grapefruit Peel, Rose Petals

Chocolate Smash and Stout* * | 25 Guests Minimum Two Hour Three Hour
 House Made Chocolate Bark, Presented with Rich Craft Brews 39 per person 49 per person

Marbled White and Strawberry Chocolate | Toasted Pistachio, Dark and White Chocolate Pearls | Neapolitan Milk Stout
 Milk Chocolate | Toasted Graham Cracker and Cocoa Nibs | Chocolate Churro Porter
 Dark Chocolate| Raspberries and Toasted Almonds| Raspberry Lambic

Cocktail Experiences

Bartender Required* | 250 per Bartender ARIA Recommends 1 Bartender per 100 guests

The Aspiring Mixologist

Hands on Experience to Crafting Your Own Adventure at one of Our Specialty Bar Enhancements

Fizz Bar* 50 Guests Minimum.....	Two Hour	Three Hour
Classic Elegance, with a Fashion Forward Flair	18 per person	22 per person
Dress your Bubbles with a Selection of the Freshest Fruits and Finest Herbs		

Sparkling Wines | La Marca Prosecco or Domaine St Michelle
 Fresh Juices | Fresh Orange, Fresh Grapefruit Juice
 Purees | Peach, Raspberry, Lavender
 Fruit Garnish | Oranges, Raspberries, Strawberries, Peaches (Seasonal)

Topped with Sprigs of Seasonal Herbs | Rosemary, Thyme, Mint

“Over The Top” Bloody Mary* 50 Guests Minimum.....	Two Hour	Three Hour
Personalize Your Concoction with a Bold Array of the Garden Essentials from Chef’s Kitchen	18 per person	22 per person

Selection of Spirits | Grey Goose , Tito’s, Jack Daniels Whiskey, Tanqueray Gin, Herradura
 Flavored Salt Rim | Black Truffle Salt, Celery Salt, Old Bay Seasoning

House Made Mixers | Housemade Bloody Mary Mix, Celery Juice, Carrot Juice

Condiments | Fresh Horseradish, Variety of Hot Sauces
 Variety of Olives (Stuffed Blue Cheese or Pimento Stuffed Olives)
 Halved Cherry Tomatoes, Jalapeños, Crispy Bacon Strips. Lemon Wedges, Lime Wedges, Celery Stalk Hearts

Skewers | Prosciutto, Fresh Mozzarella Ball, Demi Sec Tomato, Basil
 Chorizo Seco, Jicama Cube, Fresh Green Jalapeño, Manchego Cheese, Habanero Stuffed Olive

Modern Margarita & Paloma* 50 Guests Minimum	Two Hour	Three Hour
Choose your Sweet and Your Spice for a Worldly Soiree in a Glass	18 per person	22 per person

Selection of Spirits | Don Julio-Blanco, Reposado, Anejo, Herradura, Patron, Grand Marnier, Cointreau

Flavored Salt & Sugar’s | Kosher Salt, Lemon Sugar, Aleppo Salt

House Made Mixers and Juices | Margarita Mix, Watermelon Juice, Fresh Grapefruit Juice , Blackberry Syrup
 Strawberry Syrup, Sweet & Sour, Orange Juice

Skewers |Strawberries, Cucumber Ribbon, Watermelon
 Blackberry, Cantaloupe, Mint, Pineapple Cube
 Fresno Chili, Lychee, Kiwi, Mango Cube

Margarita Condiments | Lemon Wedges, Lime Wheels, Jalapeños, Orange Wheels, Grapefruit Wheels

Wine | Bottles

Champagne & Sparkling

Domaine Ste. Michelle Brut, Washington	53
Gambino, Prosecco, Veneto, Italy.....	55
Veuve Clicquot Ponsardin Brut, Reims, Champagne.....	145
Moet et Chandon “Dom Perignon” Brut, Eparnay.....	496

Rosé

Chateau d’Esclans Whispering Angel Rosé, Cotes de Provence, France	68
Mumm Brut Rosé, Napa	79
Laurent Perrier, Rosé, Champagne.....	200

Sauvignon Blanc

Ferrari Carano, Fumé Blanc, Sonoma	60
Cloudy Bay, Marlborough	84
Cakebread, Napa Valley	78
Château de Sancerre, Loire Valley	72

Chardonnay

Dark Harvest, Washington State.....	54
William Fevre Chablis “Champs Royoux”, Burgundy.....	79
Landmark “Overlook “, Sonoma County	64
Ferrari-Carano, Sonoma County	68
Talbot “Sleepy Hollow” Monterey	59
Hartford Court, Russian River Valley	80
Far Niente, Napa Valley	138
Patz & Hall, “Dutton Ranch”, Russian River Valley	96

Aromatic Whites

Pinot Grigio, Cielo, Delle Venezie.....	53
Pinot Gris, Acrobat, Oregon	54
Albariño, Martin Codaz, Rias Baixas	56
Pinot Grigio, Santa Margherita, Valdadige	79
Riesling, Chateau Ste. Michelle, Columbia Valley.....	53
Riesling, Kabinett Robert Weil, Rheingau.....	76

Wine | Bottles

Cabernet Sauvignon

Dark Harvest, Washington State	54
Drumheller, Columbia Valley	54
Liberty School, Paso Robles	56
Justin, Paso Robles	76
Conn Creek, Napa Valley	84
Frank Family, Napa Valley	96
Foley Johnson, Napa Valley	100
Silver Oak, Alexander Valley	165
Faust, Napa Valley	120

Merlot

Drumheller, Columbia Valley	54
Roth, Alexander Valley	60
Duckhorn, Napa Valley	96
Twomey, Napa Valley	128
Whitehall Lane Merlot, Napa Valley	79

Pinot Noir

Banshee, Sonoma County	58
Bethel Heights Eola-Amity Hills	79
Emeritus, Russian River	84
RouteStock, 99w, Willamette Valley	65
Landmark “Overlook”, Sonoma Coast	76
Etude, Carneros	96
Flowers, Sonoma Coast	126

Alternative Reds

Catena Malbec “Vista Flores” Mendoza	59
Marchese Antinori Chianti Classico “Riserva”, Tuscany	89
The Prisoner, Napa Valley	104