

# OMNIA

NIGHTCLUB • LAS VEGAS

## Beverage Menu

Pricing can be Guaranteed up to Six Months Prior to the Function, If Requested and Confirmed in Writing.  
All prices are subject to Applicable Sales Tax and 19% Gratuity, 5% Service Charge

## Hosted Open Bar Packages

A Fully-Stocked Bar Featuring a Selection of Liquor, Liqueurs, Cordials, Selection of House Wines, Assorted Beers, Soft Drinks, Mineral Water & Juice Mixers

**House Brands**

**Premium Brands**

**Super Premium Brands**

**Beer & Wine Package**

\*Shot, Double, Triple Service is Not Available during Private Corporate Events

\*Champagne Toasts are Not Included in the above Pricing. Please refer to Hosted Bar on Consumption Pricing Below

## Beverage Specialty Drink Option

Beverage Specialty Selections can be added to Any Bar Package above to Include: Martini's, Margaritas, Tropical Favorites, Including Red Bull

Hosted Open Bar Packages are Charged based on Actual Number of Guests in Attendance or the Minimum Guarantee, Whichever is Greater. Prices are based on Individual Consumption. Butler Passed Drinks, Maximum 1 Hour of Service

## Hosted Bars on Consumption & Cash Bar Price List

Super Premium Cocktails  
Premium Brand Cocktails  
House Brand Cocktails  
House Wine Selection  
House Champagne  
Premium & Imported Beer  
Domestic Beer  
Fruit Juices  
Soft Drinks  
Mineral Water  
Red Bull  
Specialty Drinks. Martinis or Red Bull Mixer  
Cordials and Cognacs

\* All Hosted Bar Prices are Subject to Applicable Sales Tax, 19% Gratuity, and 5% Service Charge

\*\* All Cash Bar Prices are Inclusive of Sales Tax and Gratuity.

Cash or Hosted Bars on consumption are Subject to Minimum Sales per Person based on a Two Hour Event or Less. Pricing for Additional Hours on Request. The Minimum Sales per person shall be based on the Minimum Guarantee or the Actual Number of Guests in Attendance, whichever is the greater. Should Sales Fall Short of this Minimum, the Host is Responsible for the Additional Amount plus applicable Tax and Service Charge.

## Super Premium Brands, Mixed Cocktails (1.5 oz.) - Includes Premium & House Brands

### **Vodka**

Belvedere (and Belvedere Flavors), Grey Goose (and Grey Goose Flavors), Ciroc (and Ciroc Flavors), Double Cross

### **Whiskey**

Jameson, Jack Daniels, Crown Royal

### **Scotch**

Johnnie Walker Black Label, Dewar's 12 yr Reserve, Glenlivet 12 yr

### **Rum**

Bacardi 8 yr.

### **Dark Rum**

Bacardi Select

### **Tequila**

Casamigos, Corzo Silver & Reposado

### **Bourbon**

Knob Creek, Woodford Reserve

### **Gin**

Bombay Sapphire

### **Cognac**

Hennessy VS

### **Champagne**

House Selection

### **Cordials & Liqueurs**

Grand Marnier, Amaretto Di Saronno

## Premium Brands, Mixed Cocktails (1.5 oz.) - Includes House Brands

### **Vodka**

Absolut (and Absolut Flavors)

### **Whiskey**

Crown Royal, Jack Daniels

### **Scotch**

Glenmorangie 10yr

### **Rum**

Captain Morgan, Bacardi (and Bacardi Flavors), Malibu

### **Dark Rum**

Bacardi Select

### **Tequila**

Avion Silver, Herradura Silver

### **Bourbon**

Makers Mark

### **Gin**

Tanqueray

### **Cordials & Liqueurs**

Chambord, Sambuca, Frangelico, Galiano, Tuaca, Kahlúa, Southern Comfort, Jagermeister, Rumpleminz

## House Brands, Mixed Cocktails (1.5 oz.)

### **Vodka**

SKYY (and SKYY Flavors)

### **Whiskey**

Crown Royal

### **Scotch**

Dewar's White Label

### **Rum**

Bacardi

### **Dark Rum**

Bacardi Select

### **Tequila**

El Jimador Blanco

### **Bourbon**

Jim Beam, Wild Turkey 81

### **Gin**

Bombay

### **Cordials & Liqueurs**

Bailey's Irish Cream, Schnapps (Butterscotch, Peach, Strawberry) Apple & Watermelon Pucker, Sloe Gin, Triple Sec, Hypnotic, Midori

## All Packages Include the Following

### **House Wine Selections**

Chardonnay – Newton, Cabernet Sauvignon - Newton

### **Premium & Imported Beer**

Heineken, Corona, Buckler (Non-Alcoholic)

### **Domestic Beer**

Bud Light, Budweiser, Michelob Ultra

### **Mineral Water**

Fiji 330ml

**NOTE: ALL BRANDS ARE SUBJECT TO CHANGE WITHOUT NOTICE**

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NIGHTCLUB • LAS VEGAS

## searsucker<sup>TM</sup>

### Signature Restaurant Menu

Searsucker is not just a restaurant; it's a social dining experience. A place where food is not the most important part of eating, Searsucker embraces what food does for us socially. Chef Brian Malarkey has won hearts (and tastebuds) over with his imaginative twists on New American Classics, complementing the "feel-good" vibes of the comfortable space with eclectic music and innovative flavors.

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# Searsucker Signature Restaurant Menu Items

All Pricing is Based on a Maximum Two Hours of Food Service Commencing at the Start Time of the Event.  
Extended Food Service Is Available on Request at Additional Costs

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## Jars & Sliced

2 oz. portion

Tuna Poke & Shaved Taro Root

Radish / Sriracha / Cilantro

Tomato & Burrata

Basil / Olive Oil / Balsamic

Spicy Hamachi & Avocado

Fresno Chili / Cilantro / Oil

Beef Tartare & Sourdough

Capers / Mustard / Egg Yolk

Hummus & Toasted Pita

Chickpea / Garlic / Sesame

Shrimp Ceviche & Toast

Aqua Chili / Cucumber / Red Onion

Crab & Avocado

Snow Crab / Avocado / Crispy Nori / Sriracha

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## Greens

2 oz. portion

Kale & Romaine Caesar

Focaccia / Parmesan / Lemon

Field Greens & Pear

Champagne Vinegar / Candied Walnuts / Goat Cheese

Cobb

Bacon / Avocado / Blue Cheese / Tomato

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## Shared Plates

Biscuits

Whipped Butter / Infused Honey - (2 oz. portion)

Blistered Shishito Peppers

Ponzu / Sea Salt - (2 oz. portion)

Tomato Soup

Grilled Cheese / Basil Pesto - (Served in a Shot Glass)

Lollipop Wings

Buffalo Sauce / Bleu Cheese Fondue - (2 pieces)

Calamari Steak

Chili Honey Glaze / Apples - (2 oz. portion)

Crab Cake

Jumbo Lump / Lemon Caper Aioli / Chive - (1 oz. portion)

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### Sliders

Bacon / Cheddar / Chipotle / Crispy Onion - (1 piece)

### Tacos

Blackened Ahi / Avocado / Jalapeno - (1 piece)

### Oysters

Pomegranate Mignonette - (1 piece)

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## Signature Dishes

### Beer Braised Short Ribs

Horseradish Potatoes / Crispy Onions - (2 oz. portion)

### Vegan Vegetable Curry

Coconut / Cilantro / Lime - (2 oz. portion)

### Braised Pork Butt

Whiskey Apples / Brussels Sprouts / Prosciutto - (2 oz. portion)

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## Sides

2 oz. portion

Mac & Cheese

Roasted Mushroom & Herbs

Jalapeno-Chorizo Corn

Roasted Cauliflower & Capers

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## Reception Menu

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## Reception Displays

Seasonal Fruit Selection of Melons, Grapes, Berries, Tropical Fruits, Local Honey Greek Yogurt

Small (7.5lbs, Serves 25)

Medium (12lbs, Serves 50)

Large (25lbs, Serves 100)

Imported & Domestic Cheeses, Fig Preserves, Nuts, Dried Fruits, Crackers and Breads

Small (9lbs, Serves 25)

Medium (14lbs, Serves 50)

Large (20lbs, Serves 100)

Grilled & Chilled Vegetables, Roasted Red Pepper Aioli, Hummus and Sour Cream and Chive Dip

Small (7.5lbs, Serves 25)

Medium (12lbs, Serves 50)

Large (20lbs, Serves 100)

Antipasto, Assorted Charcuterie Meats, Cheeses, Grilled Peppers, Zucchini, Squash, Asparagus, Marinated Olives, Pepperoncini's, Whipped Ricotta, Pickled Heirloom Tomatoes, Crackers, Breads

Small (7.5lbs, Serves 25)

Medium (12lbs, Serves 50)

Large (20lbs, Serves 100)

Mediterranean Mezze Table, Trio of Hummus, Traditional, Roasted Red Pepper, Beet, Grilled Naan, Pita Crisps, Tabbouleh Salad, Marinated Olives, Labne, Feta Cheese, Figs, Pistachios, Dates

Small (7.5lbs, Serves 25)

Medium (12lbs, Serves 50)

Large (20lbs, Serves 100)

Warm Spinach & Artichoke Dip Served With Naan Bread, Lavosh, and Tortilla Chips  
(Serves 30)

## Sushi Bar

Minimum 4 pieces per person recommended

Maki Rolls - California, Cucumber, Spicy Tuna, Vegetable, Eel, Salmon, Tempura Shrimp

Nigiri - Tuna, Salmon, Ebi, Yellow Tail

Served with Pickled Ginger, Wasabi, Soy Sauce

\*Sushi Chef Available Upon Request

## Chilled Seafood Displays

Chilled Jumbo Shrimp on Ice, Cocktail Sauce, Lemon, and Tabasco. Minimum 3 pieces per person recommended

Snow Crab Claws, Cocktail Sauce, Lemon

Pacific Oysters, Cucumber Mignonette, Tabasco, Horseradish

King Crab Legs, Lemon, Cocktail Sauce

Maine Lobster Medallions, Agrumato, Tarragon, Tobiko

Colossal Shrimp Cocktail, Charred Lemon

Scallop Ceviche, Pickled Red Onion, Toasted Corn

Coctal De Cameron, Avocado, Cilantro, Lime, Tortilla Strips

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## Carving Stations

Tomahawk Ribeye Steaks  
Red Wine Mushroom Ragout  
Serves 30 (Based on 4 oz. per person)

Roasted Turkey Breast  
Cranberry Ginger Relish, Green Beans Almandine  
Serves 40 (Based on 4 oz. per person)

Garlic Rosemary Pork Loin  
Whipped Sweet Potatoes, Apple Cider Jus  
Serves 35 (Based on 4 oz. per person)

Vegetable Wellington  
Tabbouleh Salad, Fresh Lemon, Garlic  
Serves 30 (Based on 4 oz. per person)

Prime Rib of Beef  
Roasted Baby Carrots, Creamy Horse Radish  
Serves 35 (Based on 4 oz. per person)

Sweet Chili Glazed Salmon  
Soba Noodle Salad, Cucumber, Pickled Shitake, Yuzu Dressing  
Serves 25 (Based on 4 oz. per person)

Leg of Lamb  
Fig, Shallot Herbs, Lamb Jus, Charred Broccoli Raab  
Serves 40 (Based on 4 oz. per person)

Pepper & Herb Crusted Tenderloin of Beef  
Grilled Asparagus, Peppercorn Demi  
Serves 25 (Based on 4 oz. per person)

Rodizio Style Carving Trio  
Beef Tri Tip, Linguica Sausage, Marinated Chicken Drumettes  
Serves 30 (Based on 2 oz. of each item per person)

\*Carving Fee per Carver per station

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## Reception Menu Packages

### Light Hors D'oeuvres

Select 5 Cold or Hot Hors D'oeuvres (Based on a Total of 4 pieces per person)

### Medium Hors D'oeuvres

Select 5 Cold or Hot Hors D'oeuvres (Based on a Total of 7 pieces per person)

### Heavy Hors D'oeuvres

Select 5 Cold or Hot Hors D'oeuvres (Based on a Total of 10 pieces per person)

## Cold Hors D'oeuvres

\*Minimum 50 pieces per order

Parmesan Panna Cotta, Asparagus, Lemon Gastrique *\*vegetarian*

Tomato Bruschetta, Pine Nuts, Basil Pesto *\*vegetarian*

Deviled Eggs, Crisp Prosciutto Americano *\*gluten free*

Shrimp Spring Rolls, Thai Chili Peanut Sauce

Caramelized Pear, Brie Cheese, Balsamic Syrup *\*vegetarian*

Alaskan King Crab, Avocado, Heirloom Tomato Tar Tare *\*gluten free*

Tofu, Roasted Vegetable Brochette, Orange, Ginger, Sweet Chili Glaze *\*vegetarian*

Beef Carpaccio, Arugula, Pine Nuts, Parmesan

Seared Ahi Tuna Tataki, Edamame, Micro Wasabi, Tobiko

Yellowtail Crudo, Fried Capers, Toasted Almonds, Sea Salt, Micro Celery *\*gluten free*

Prosciutto Melon, Torn herbs, Aged Sherry Vin *\*gluten free*

Watermelon, Ginger, Cucumber, Feta Cheese *\*vegetarian*

Grilled Artichoke, White Bean Hummus, Olive Tapenade *\*vegetarian*

Serrano Ham, Brie Cheese, Fig, Jam

Marinated Antipasti Brochette

Figs, Manchego, Bresaola *\*gluten free*

Maine Lobster Mini Brioche Club, Saffron Aioli, Caviar

Sushi Lollipops, Assorted, Wasabi, Soy Sauce

Smoked Salmon Pizzete, Crème Fraiche, Caviar

Pesto Roasted Chicken Caesar Salad, Parmesan Cone

Sirloin Beef, Horseradish Cream, Crostini

Marinated Grilled Vegetable, Hummus, Goat Cheese, Pita Shell *\*vegetarian*

Prosciutto, Arugula, Truffle Butter Crostini

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## Hot Hors D'oeuvres

\*Minimum 50 pieces per order

Agedashi Tofu, Furikake, Sriracha Aioli *\*vegetarian*

Bacon Wrapped Dates, Chorizo *\*gluten free*

Lollipop Chicken Wings, Cayenne Pepper Sauce *\*gluten free*

Vegetable Spring Roll, Sweet Chili Sauce *\*vegetarian*

Black Bean Empanadas, Chimichurri *\*vegetarian*

Veal & Pork Meatball, Whipped Ricotta, Spicy Tomato Sauce

Lamb Chops, Pine Nut Crust, Mint Pesto

Chicken Gyoza, Ginger Ponzu *\*dairy free*

Pork Belly Bao Bun, Pickled Daikon, Cucumber, Sriracha Aioli *\*dairy free*

Potato Samosa, Harissa *\*vegetarian*

Lump Crab Cake, Whole Grain Mustard Aioli

Beef Brochette, Shishito Pepper, Wild Mushroom, Pearl Onion *\*gluten free*

Chicken Tikka Masala Skewer, Mint Chutney

Potato Croquette, Herb Aioli *\*vegetarian*

Herb Grilled Jumbo Shrimp, Lemon, Parsley *\*gluten free*

Chicken Yakitori, Ginger Soy

Mini Lobster Corn Dogs, Tarragon Aioli

Mini Chicken Cordon Bleu, Honey Mustard

Argentine Beef Tenderloin Skewer, Charred Onion, Chimichurri *\*gluten free*

Oysters Rockefeller, Spinach, Pernod, Parmesan Cheese, Bacon

Lamb T-Bone, Caponata Chutney, Aged Sherry *\*gluten free*

Jalapeno Poppers, Cheddar Cheese, Ranch Dipping Sauce

Spicy Shrimp, Tempura Batter, Sriracha Aioli

Mochiko Chicken, Pickled Vegetables, Sticky Garlic Sauce

Beer Braised Bratwurst, Corn Battered, Dijonaise Sauce

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## Salad on the Go

An Assortment of Individual Specialty Salads

Caesar Salad, Parmesan Cheese, Herbed Croutons  
Add Chicken or Shrimp

Heirloom Tomatoes, Burrata, Cucumber, Basil, Roasted Shallot Vinaigrette *\*vegetarian, gluten free*

Baby Beet Salad, Whipped Goat Cheese, Pistachio, Pumpernickel Crumble *\*vegetarian*

Tuscan Kale, Toasted Quinoa, Heirloom Tomatoes, Cucumber, Asparagus, White Balsamic *\*vegan, dairy free*  
Add Chicken or Shrimp

Baby Romaine Wedge, Bacon, Blue Cheese, Shaved Carrots, Heirloom Tomatoes, White French *\*gluten free*

Chinese Chicken Salad with Crispy Wontons, and Peanut Dressing *\*dairy free*

Bok Choy, Soba Noodles, Wasabi Vinaigrette *\*vegan, dairy free*

Watermelon, Cucumber, Feta Cheese, Cilantro, Chili Lime Dressing *\*vegetarian*

## The Salad Bar

Signature Build Your Own Salad, Based on 6 oz. per person (Maximum 1,000 guests)

Our Blend of Seasons Best Garden Greens

Tomatoes, Cucumbers, Olives, Pepperoncini, Red Onion, Garbanzo Bean, Shredded Carrots, Radish,  
Sunflower Seeds, Herb Croutons, Black Beans, Roasted Corn

Cheddar Cheese, Blue Cheese, Parmesan

Balsamic, Ranch, & Italian Dressings, Oil, Red Wine Vinegar

## Wing Bar

(Based on 3 pieces per item per person)

Served with Pink Peppercorn Ranch, Blue Cheese & Individual Crudit 

Signature Buffalo Chicken Wings

Sticky Garlic & Chili, Boneless

Honey & Smoked Chipotle Wings

Tikka Masala Wings, Boneless

Thai Coconut, Cilantro, & Basil Wings

Chicken Wing Carbon, Jalapeno, Lime, Boneless

Citrus & Soy Wings

Zesty Peach BBQ, Boneless

Southern Style Chicken Tenders, Red Peppercorn Ranch

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## The Pub Crawl

An Assortment of Signature Specialty Pub Favorites, Featuring Sliders, Rolls, & Pub Grub

\*Minimum 50 pieces per order

Prime Beef Slider, Cheddar, Pickle Relish, Garlic Aioli, Hawaiian Bun  
Maine Lobster, Grilled Split Top Sub, Old Bay, Micro Celery  
Braised Pork Belly Slider, Purple Slaw, Spicy Chili, Hawaiian Bun  
Caprese Slider, Buffalo Mozzarella, Tomato, Basil Pesto, Poppy Seed Bun *\*vegetarian*  
Pastrami, Grilled Split Top Sub, Swiss Cheese, Sauerkraut, Thousand Island  
BLT Slider, Apple Wood Smoked Bacon, Tomato, Bibb Lettuce, Mayo, Avocado, Poppy Seed Bun  
Buffalo Chicken Slider, Ranch Sauce, Carrot, Celery Slaw, Hawaiian Bun  
Turkey Slider, Chipotle, Green Chile, Jalapeno Jack, Poppy Seed Bun  
Prime Beef Slider, Bleu Cheese, Bacon, Caramelized Onion, Hawaiian Bun  
Philly Cheese Steak, Grilled Split Top Sub, Onions, Peppers, Mushrooms  
Braised Short Rib, Grilled Split Top Sub, Creamy Horseradish, Jack Cheese, Crispy Onions  
Roasted Portobello Mushroom Slider, Sweet Pepper, Zucchini, Tomato, Poppy Seed Bun *\*vegetarian, dairy free*

## Potato Bar

Displayed / Self-Serve

An Assortment of Signature Specialty Potatoes

(Based on 2 oz. per item per person)

Horseradish Whipped Potatoes, Short Rib, Crispy Onions  
Island Purple Potatoes, Kahlua Pork, Maui Onions  
Potato Skins, Bacon, Chives, Cheddar Cheese, Sour Cream  
Mashed Sweet Potatoes, Roasted Vegetable, Forest Mushrooms, EVOO *\*gluten free, dairy free*  
Lobster Mashed, Chives, Sauce Américaine *\*gluten free*

\*Available Live Action Fee per Chef per station

## Fry Bar

Displayed / Self-Serve

An Assortment of Signature Specialty Potatoes

Maximum 600 people

Waffle Fries, Homemade Chili, Cheddar Cheese, Onions, Chives  
Seasoned Potato Wedges, Broccoli Cheddar Cheese Sauce  
Sweet Potato Tots, Spicy Banana Ketchup  
Truffle Potato Tots, Shaved Parmesan Cheese, Fresh Herbs

\*Available Live Action Fee per Chef per station

## Tacos Y Mas

Displayed / Self-Serve

Specialty Mexican Inspired Street Fare

(Based on 2 oz. per item per person)

*Served with Assortment of Salsas & Toppings, Roasted Tomato, Salsa Verde, Guacamole, Sour Cream*

Carne Asada, Grilled Steak, Charred Onion, Corn Tortillas  
Al Pastor, Marinated Pork Shoulder, Charred Onion, Corn Tortillas  
Chipotle Grilled Shrimp, Charred Onion, Corn Tortillas  
Quesadillas de Pollo, Chicken Carbon, Menonita & Cotija Cheese  
Pollo Asado Sopas, Grilled Chicken, Smashed Pintos, Cilantro Lime Crème, Cotija  
Coctal de Cameron, Avocado, Cilantro, Lime, Tortilla Strips  
Elote, Mexican Street Corn, Chipotle, Chili Lime Butter, Cotija *\*vegetarian*  
Jicama Salad, Orange, Chili Lime Vinaigrette *\*vegan*

\*Available Live Action Fee per Chef per station

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## Indian Fare

Displayed / Self-Serve

(Based on 2 oz. per item per person)

*All Served with Basmati Rice*

Curry Chicken, Grilled Naan

Chicken Tikka Masala *\*gluten free*

Prawn Curry, Red Chili, Coconut milk, Tamarind *\*gluten free*

Aloo Gobi, Potato, Cauliflower, Tomato, Spices *\*vegetarian*

Paneer Butter Masala, Cheese, Onion, Tomato, Cream, Butter, Spices *\*vegetarian*

\*Available Live Action Fee per Chef per station

## Far East

Displayed / Self-Serve

Specialty Asian Stir Fry

(Based on 2 oz. per item per person)

Fried Rice, Eggs, Scallions, Vegetables *\*vegetarian, dairy free*

Pad Thai, Chicken, Rice Noodles, Onions, Tofu *\*dairy free*

*Below Served with Jasmine Rice*

Mongolian Beef, Soy Glazed Flank Steak, Garlic, Peppers, Green Onion *\*dairy free*

Braised Pork Belly, Watermelon Kimchee *\*dairy free*

Korean Style Short Ribs, Scallion Ginger Soy *\*dairy free*

Hot & Spicy Shrimp, Green Onion, Sweet Peppers *\*dairy free*

Orange-Soy Grilled Tofu, Stir Fried Vegetables, Teriyaki *\*vegan, dairy free*

Sea Bass, Ginger, Chili, Spring Onions, Baby Bok Choy *\*dairy free*

\*Available Live Action Fee per Chef per station

## Little Italy

Displayed / Self-Serve

Specialty Italian Fare

(Based on 2 oz. per item per person)

Penne Pasta, Buffalo Mozzarella, Fresh Basil, Plum Tomato Sauce *\*vegetarian*

Portobello Mushroom Ravioli, Spinach, Roasted Garlic, EVOO *\*vegetarian*

Conchiglie, Shell Pasta, Grilled Vegetables, Spinach, Tomato Sauce *\*vegan*

Farfalle, Shrimp Scampi, Lemon Thyme Cream

Rigatoni, Bolognese, Wild Mushroom, Whipped Ricotta

Mezzalune Cipriani, Half Moon Pasta, Chicken, Cheese, Tomato-Cognac Cream Sauce

Five Cheese Ravioli, Mushrooms, Spinach, Pesto Cream *\*gluten free, contains nuts*

\*Available Live Action Fee per Chef per station

*\*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Food Borne Illness.*

## Dessert

### Displayed / Self-Serve

All Desserts can be Served and Displayed for the Entire Duration of the Event, or until Ordered Quantities Run Out, whichever Occurs First

#### Sweet Bites

Selection of Four

Push Up Cake Pops  
Fresh Berry Tarts  
Assorted Cake Pops  
Assorted Mini Cup Cakes  
Flourless Chocolate S'mores *\*gluten free*  
Italian Cannoli, Pistachio or Chocolate  
Assorted Mini Cobblers  
Chocolate Chunk Brownie  
Toffee Crunch Blondie  
Lemon Crunch Bar  
Espresso Brownie  
Granny Apple Caramel Bar  
Turtle Brownie  
Oreo Brownie

## Gourmet Popcorn Bar

### Displayed / Self-Serve

Select 5, Based on 6 oz. per person in total

Kettle corn, Krazy Cornfetti, Rock'n Raspberry, Green Apple, Blue Coconut, Very Cherry, Sea Salt Caramel, Chicago Cheese & Caramel, Lemon Meringue, S'mores, Oreo, Tuxedo, Toffee Almond

(Ask About Doing a Fond Farewell, by Placing Your Company's Logo on Individually Custom Bags to Go)

## Specialty Desserts

### Displayed / Self-Serve

Selection of Four

Mud Pie & Orange Cream  
Peanut Butter & Chocolate Mousse *\*gluten free*  
Key Lime & Berry Coulis *\*gluten free*  
Vanilla Bean & Fresh Berry  
Tiramisu & Malted Milk Shake  
Lemon & Raspberry *\*gluten free*  
Vanilla & Chocolate Crème Brulee  
Assorted French Macarons  
Chocolate Dipped Strawberries *\*gluten free*  
Tiramisu, Coffee, Whipped Mascarpone  
Churros, Strawberry, Dulce de Leche, Caramel

## Coffee and Tea

Freshly Brewed Regular Coffee  
Decaf Coffee  
Assortment of Deluxe Teas

## Coffee Enhancements

Cane Sugar Sticks, Vanilla, Hazelnut, Caramel Syrups, Cocoa Powder

## Bar Snacks

Assorted Mixed Nuts  
Assorted Bags of Gourmet Potato Chips  
Tortilla Chips, Salsa and Guacamole (Serves 10)  
Honey Roasted Peanuts, Almonds or Cashews  
Dry Roasted Edamame, Wasabi Peas  
Individual Bags of Pretzels or Trail Mix  
Roasted Pistachios, Smoked Sea Salt & Rosemary Roasted Walnuts