



this is how we vegas™

catering

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breakfast

Continental Breakfast

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

The Classic

Choice of Two | Freshly Squeezed Orange, Grapefruit Juice or Cranberry Juice

Diced Fruit

Assorted Bagels with Plain, Cinnamon-Sugar, Herb Cream Cheeses and Butter (*Vegetarian, Gluten, Dairy, Sesame*)

ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes (*Gluten, Dairy, Nuts*)

Butter (*Dairy*), Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

40 PER PERSON

The Metropolitan

Choice of Two | Freshly Squeezed Orange, Grapefruit Juice or Cranberry Juice

Diced Fruit

Mixed Berry and Vanilla Greek Yogurt Parfait | Gluten Free Granola, Seasonal Compote and Mixed Berries (*Vegetarian, Dairy*)

ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes (*Gluten, Dairy, Nuts*)

Butter (*Dairy*), Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

42 PER PERSON

The Modern

Choice of Two | Freshly Squeezed Orange, Grapefruit Juice or Cranberry Juice

Diced Fruit

ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes (*Gluten, Dairy, Nuts*)

Butter (*Dairy*), Jam and Marmalade

Breakfast Wraps and Sandwiches | Select Two | Quantity Based on One Per Person

Wraps: Served with Salsa Roja

- Southwest Wrap | Scrambled Eggs, Beef Birria, Shredded Cheddar, Black Bean Pico de Gallo, Chipotle Crema, Hash Browns (*Gluten, Dairy*)
- Denver Wrap | Scrambled Eggs, Hash Browns, Black Forest Ham, Shredded Cheddar, Onions, Bell Pepper (*Pork, Gluten, Dairy*)
- Vegan | Gluten Free Wrap, Plant Based Eggs, Spinach, Tomato, Onion, Vegan Italian Sausage (*Vegan, Sesame*)

Sandwiches:

- Croissant | Black Forest Ham, Bacon Jam, Sliced Cheddar, Fried Egg (*Pork, Gluten, Dairy*)
- Ciabatta | Fried Egg, House Made Turkey Sausage, Fresh Mozzarella, Sundried Tomato Pesto, Spinach (*Gluten, Dairy*)
- Biscuit | Fried Egg, Sliced American Cheese, Raspberry Jam, House Made Pork Sausage (*Pork, Gluten, Dairy*)

*Substitute Gluten Free Bun | Additional \$2 Per Person

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

50 PER PERSON

Breakfast Buffet

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

The Standard

Choice of Two | Freshly Squeezed Orange, Grapefruit Juice or Cranberry Juice

Market Sliced Fruits and Berries (*Vegan*)

Assorted Individual Greek Yogurts (*Vegetarian, Dairy*)

ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes (*Gluten, Dairy, Nuts*)

Butter (*Dairy*), Jam and Marmalade

Scrambled Eggs, Chives (*Vegetarian, Dairy*)

Daily Crafted Breakfast Potato (*Vegetarian, Dairy*)

Meats

Artisan Bacon (*Pork*)

Chicken Apple Sausage (*Dairy*)

Country Sausage Links (*Pork*)

Turkey Breakfast Sausage

Plant Based Sausage (*Vegan, Gluten*)

Sides

Bob's Red Mill® Gluten Free Steel Cut Oatmeal | Honey Syrup and Sun-Dried Fruit (*Vegan*)

Apple Cinnamon Overnight Oats | Gluten Free Oats, Oat Milk, Apples, Vanilla, Fresh Berries (*Vegan*)

Individual Vegan Chia Cashew Parfait | Homemade Rawnola and Tropical Fruit (*Vegan, Nuts*)

Sugar-Glazed Belgian Waffles | Whipped Butter, Warm Maple Syrup, Seasonal Fruit Compote (*Vegetarian, Gluten, Dairy*)

Lemon-Blueberry Buttermilk Pancakes | Maple Syrup and Whipped Butter (*Vegetarian, Gluten, Dairy*)

Cinnamon Sugar Breakfast Churros | Dark Chocolate, Nutella® Sauce (*Gluten, Dairy, Nuts*)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

55 PER PERSON | *One Meat and One Side*

60 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
- Watermelon Bee | Lime, Watermelon, Organic Honey Syrup

Market Sliced Fruits and Berries (*Vegan*)

Mixed Berry and Vanilla Greek Yogurt Parfaits | Gluten Free Granola, Seasonal Compote and Mixed Berries (*Vegetarian, Dairy*)

ARIA Patisserie Assortment of Muffins, Breakfast Pastries, Croissants and Coffee Cakes (*Gluten, Dairy, Nuts*)

Butter (*Dairy*), Jam and Marmalade

Scrambled Eggs, Chives (*Vegetarian, Dairy*)

Daily Crafted Breakfast Potato (*Vegetarian, Dairy*)

Meats

Artisan Bacon (*Pork*)

Country Sausage Links (*Pork*)

Chicken Apple Sausage (*Dairy*)

Turkey Breakfast Sausage

Plant Based Sausage (*Vegan, Gluten*)

Sides

Chilled Flaxseed Porridge | Cacao Nibs, Goji Berries, Slivered Almonds, Coconut Milk (*Vegan, Nuts*)

Bob's Red Mill® Gluten Free Steel Cut Oatmeal | Honey Syrup and Sun-Dried Fruit (*Vegan*)

Organic Stone Ground Anson Mills Grits | Creole Spiced Cheddar Cheese, Green Onion (*Vegetarian, Dairy*)

Baby French Toast | Maple Caramel, Cinnamon Streusel (*Vegetarian, Gluten, Dairy*)

Strawberry Gluten Free Pancakes | Crème Chantilly, Fresh Berries, Maple Syrup (*Vegetarian, Dairy*)

Shakshuka | Smoked Pepper Tomato Sauce, Baked Egg, Warm Spices, Grilled Artisan Breads (*Vegetarian, Gluten, Sesame*)

Cinnamon Sugar Breakfast Churros | Dark Chocolate, Nutella® Sauce (*Gluten, Dairy, Nuts*)

European Meat & Cheese | Prosciutto di Parma, Mortadella, Sopressata, Brie, Comte, Fresh Berries, Grapes, Toasted Breads
(*Pork, Gluten, Dairy, Sesame*)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

57 PER PERSON | One Meat and One Side

59 PER PERSON | Two Meats and One Side

The Devour Brunch

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

*Chef attendant required | 295 per chef | per 75 guests

Healthy Juice Bar | Select Two

- Classic | Orange
- CAB | Carrot, Apple and Beet
- Sweet Greens | Spinach, Kale, Green Apple, Cucumber, Lemon, Ginger and Celery
- Watermelon Bee | Lime, Watermelon, Organic Honey Syrup

Cold | Select One

Tres Leches Parfait | Vanilla Custard and Fresh Berries (*Gluten, Dairy, Gelatin*)

Atlantic Smoked Salmon | Assorted Mini Bagels, Dill Cream Cheese, Cucumber, Tomatoes, Hard Cooked Eggs,

Capers and Onions (*Gluten, Dairy, Sesame*)

Baby Spinach Salad | Goat Cheese, Fresh Blueberries, Candied Pecans, Raspberry Balsamic Vinaigrette (*Vegetarian, Nuts, Dairy*)

European Meat & Cheese | Prosciutto di Parma, Mortadella, Sopressata, Brie, Comte, Fresh Berries, Grapes, Toasted Breads (*Pork, Gluten, Dairy, Sesame*)

Hot

Scrambled Eggs, Chives (*Vegetarian, Dairy*)

Daily Crafted Breakfast Potato (*Vegetarian, Dairy*)

Carved* | Select One

Roasted Prime Rib | Au Jus, Creamy Horseradish and Parker House Rolls (*Gluten, Dairy*)

Bone in Smoked Ham | Mustard Sauce and Soft Hawaiian Slider Rolls (*Pork, Gluten*)

Omelet Bar*

Whole Eggs, Egg Whites, Scrambled Eggs & Plant Based Egg Substitute (*Vegan*)

Bell Peppers, Diced Tomatoes, Red Onions, Wild Mushrooms, Asparagus, Spinach (*Vegan*)

Smoked Salmon, Bacon (*Pork*), Ham (*Pork*), Chicken Sausage (*Dairy*), Tofu (*Vegan*) Cheddar (*Dairy*), Feta (*Dairy*), and Swiss Cheese (*Dairy*)

Meats | Select One

Artisan Bacon (*Pork*)

Chicken Apple Sausage (*Dairy*)

Country Sausage Links (*Pork*)

Turkey Breakfast Sausage

Plant Based Sausage (*Vegan, Gluten*)

Accompaniments | Select Two

Bob's Red Mill® Gluten Free Steel Cut Oatmeal | Honey Syrup and Sun-Dried Fruit (*Vegan*)

Apple Cinnamon Overnight Oats | Gluten Free Oats, Oat Milk, Apples, Vanilla, Fresh Berries (*Vegan*)

Individual Vegan Chia Cashew Parfait | Homemade Rawnola and Tropical Fruit (*Vegan, Nuts*)

Sugar-Glazed Belgian Waffles | Whipped Butter, Warm Maple Syrup, Seasonal Fruit Compote (*Vegetarian, Gluten, Dairy*)

Lemon-Blueberry Buttermilk Pancakes | Maple Syrup and Whipped Butter (*Vegetarian, Gluten, Dairy*)

Cinnamon Sugar Breakfast Churros | Dark Chocolate, Nutella® Sauce (*Vegetarian, Gluten, Dairy, Nuts*)

ARIA Patisserie

Assorted Coffee Cakes, Morning Glory and Blueberry Muffins, Assorted Croissants (*Gluten, Dairy, Nuts*)

Butter (*Dairy*), Jam and Marmalade

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

100 PER PERSON

Indulge

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

Eggs

Hard Boiled Eggs Served Chilled & Shelled (Vegetarian)	108 per dozen
Western Strata Sourdough Bread, Diced Ham, Peppers, Cheddar Cheese, Shredded Potato, Egg Custard.....	16 per person
(Pork, Gluten, Dairy, Sesame)	
Healthy Frittata Egg Whites, Spinach, Roasted Tomatoes, Goat Cheese, Oregano (Vegetarian, Dairy).....	16 per person
Frittata Lorraine Farm Eggs, Bacon Lardon, Caramelized Onions, Gruyere Cheese (Pork, Dairy)	16 per person
Shakshuka Smoked Pepper Tomato Sauce, Baked Egg, Warm Spices, Grilled Artisan Breads (Vegetarian, Gluten, Sesame).....	15 per person
SW Scramble Eggs, Cheddar, Black Beans, Peppers, Onions, Avocado (Vegetarian, Dairy)	14 per person
Scrambled Egg Whites Roasted Garlic, Rosemary, Parsley (Vegetarian).....	14 per person
Plant Based Scramble Vegan Eggs, Mushrooms, Tomato, Onion (Vegan).....	14 per person
Scrambled Eggs, Chives (Vegetarian, Dairy)	12 per person

Breakfast Meats | Based on two pieces per person..... 12 per person

Artisan Bacon (Pork)
Chicken Apple Sausage (Dairy)
Country Sausage Links (Pork)
Turkey Breakfast Sausage
Plant Based Sausage (Vegan, Gluten)

Chef Crafted Breakfast Potato..... 12 per person

Aria Signature Cheesy Hash Browns (Vegetarian, Dairy) | Offered Monday and Friday
Heirloom Potato Hash, Caramelized Onions, Cherry Tomatoes, Kale, Fresh Herbs (Vegan) | Offered Tuesday and Saturday
Creole Roasted Yukon Gold Wedges, Caramelized Onions, Diced Peppers, Shaved Jalapeño, Cilantro (Vegan) | Offered Wednesday and Sunday
Crispy Peewee Fingerling Potatoes, Slow Roasted Garlic, Fried Sage, Flake Sea Salt (Vegan) | Offered Thursday

Breakfast Wraps and Sandwiches18 each

Wraps: Served with Salsa Roja

- Southwest Wrap | Scrambled Eggs, Beef Birria, Shredded Cheddar, Black Bean Pico de Gallo, Chipotle Crema, Hash Browns (Gluten, Dairy)
- Denver Wrap | Scrambled Eggs, Hash Browns, Black Forest Ham, Shredded Cheddar, Onions, Bell Pepper (Pork, Gluten, Dairy)
- Vegan | Gluten Free Wrap, Plant Based Eggs, Spinach, Tomato, Onion, Vegan Italian Sausage (Vegan)

Sandwiches:

- Croissant | Black Forest Ham, Bacon Jam, Sliced Cheddar, Fried Egg (Pork, Gluten, Dairy)
- Ciabatta | Fried Egg, House Made Turkey Sausage, Fresh Mozzarella, Sundried Tomato Pesto, Spinach (Gluten, Dairy)
- Biscuit | Fried Egg, Sliced American Cheese, Raspberry Jam, House Made Pork Sausage (Pork, Gluten, Dairy)

*Substitute Gluten Free Bun | Additional \$2 Per Person

Breakfast Empanada | Served with Salsa Roja and Guacamole

Classic | Scrambled Eggs, Bacon, Potato, Cheddar Cheese (Pork, Gluten, Dairy)
Three Cheese | Scrambled Eggs, Potato, Blend of Cheddar, Pepper Jack and Swiss Cheese (Vegetarian, Gluten, Dairy)
Vegan | Vegan Chorizo, Vegan Cheese, Tofu, Potato, Black Bean, Corn, Peppers (Vegan, Gluten)

Breakfast Smoothies | Minimum of Two Gallons.....120 per gallon

Chocolate-Almond | Almond Butter, Soy Protein, Banana, Almond Milk (Vegan, Nuts)
Strawberry-Banana | Greek Yogurt, Organic Honey (Vegetarian, Dairy)
Açaí Wild Berry | Mixed Berry, Açaí Puree, Orange Juice, Pineapple, Greek Yogurt, Honey (Vegetarian, Dairy)
Avocado-Greens | Spinach, Kale, Banana, Matcha (Vegan)
Mango Power | Mango, Agave, Coconut Milk, Orange Juice, Carrot (Vegan)
Super Foods | Blueberry, Beet, Pomegranate, Strawberry, Orange Juice (Vegan)

Indulge

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

Smart

Individual Tuscan Grain Bowl Ancient Grains, Kale, Roasted Tomatoes, Pine Nuts, Balsamic Glaze, Parmesan (Vegetarian, Nut, Gluten, Dairy, Sesame)	16 each
Strawberry Gluten Free Pancakes Crème Chantilly, Fresh Berries, Maple Syrup (Vegetarian, Dairy)	16 each
Chilled Flaxseed Porridge Cacao Nibs, Goji Berries, Slivered Almonds, Coconut Milk (Vegan, Nuts)	15 each
Individual Vegan Chia Cashew Parfait Homemade Rawnola and Tropical Fruit (Vegan, Nut)	15 each
Mixed Berry & Vanilla Greek Yogurt Parfait Gluten Free Granola, Seasonal Compote and Mixed Berries (Vegetarian, Dairy)	14 each
Apple Cinnamon Overnight Oats Gluten Free Oats, Oat Milk, Apples, Vanilla, Fresh Berries (Vegan)	13 each

Comfort

Assorted Bagels Butter, Whipped Classic, Cinnamon-Sugar & Herb Cream Cheeses (Vegetarian, Gluten, Dairy, Sesame)	96 per dozen
Biscuits and Smoked Gravy Smoked Garlic Sausage, Fried Sage, Glazed Cippolini Onion (Pork, Gluten, Dairy)	18 per person
Sugar-Glazed Belgian Waffles Whipped Butter, Warm Maple Syrup, Seasonal Fruit Compote (Vegetarian, Gluten, Dairy)	18 per person
Lemon-Blueberry Buttermilk Pancakes Maple Syrup and Whipped Butter (Vegetarian, Gluten, Dairy)	18 per person
Cinnamon Sugar Breakfast Churros Dark Chocolate, Nutella® Sauce (Gluten, Dairy, Nuts)	16 per person
Organic Stone Ground Anson Mills Grits Creole Spiced Cheddar Cheese, Green Onion (Vegetarian, Dairy)	14 per person
Ginger Chicken Congee Sesame Oil, Kimchi, Fried Shallots, Scallions (Sesame)	14 per person
Bob's Red Mill® Gluten Free Steel Cut Oatmeal Honey Syrup and Sun-Dried Fruit (Vegan)	12 per person

Refined Breakfast Station

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

*Chef required | 295 per chef | per 75 guests

Omelet Bar*

Whole Eggs, Egg Whites, Scrambled Eggs & Plant Based Egg Substitute (*Vegan*)

Bell Peppers, Diced Tomatoes, Red Onions, Wild Mushrooms, Asparagus, Spinach (*Vegan*)

Smoked Salmon, Bacon (*Pork*), Ham (*Pork*), Chicken Sausage (*Dairy*), Tofu (*Vegan*) Cheddar (*Dairy*), Feta (*Dairy*), and Swiss Cheese (*Dairy*)

24 PER PERSON

This is How We Avocado Toast

Grilled Artisan Breads

Avocado Spread

Marinated Heirloom Tomatoes, Sliced Cucumber, Seasoned Radish, Hard Cooked Eggs

Pico De Gallo, Cotija, Extra Virgin Olive Oil and Balsamic Glaze

(*Vegetarian, Gluten, Dairy, Sesame*)

22 PER PERSON

Indulge

Smoked Salmon

Prosciutto (*Pork*)

Shaved Citrus Marinated Lobster (*Shellfish*)

10 PER PERSON PER SELECTION

Benedicts*

Classic | Griddled English Muffin, Canadian Bacon, Poached Eggs and Hollandaise (*Pork, Gluten, Dairy*)

Lox | Toasted Bagel, Dill Cream Cheese, Cured Salmon, Poached Egg, Lemon Hollandaise (*Gluten, Dairy*)

Healthy | English Muffin, Turkey Sausage, Avocado, Tomato, Poached Egg, Chive Hollandaise (*Gluten, Dairy*)

Luxury | English Muffin, Butter Poached Lobster Salad, Poached Egg, Saffron Hollandaise, Micro Herbs (*Shellfish, Gluten, Dairy*)

SELECT ONE | 28 PER PERSON

Atlantic Smoked Salmon

Assorted Mini Bagels, Dill Cream Cheese, Cucumber, Tomatoes, Hard Cooked Eggs, Capers & Onions (*Gluten, Dairy, Sesame*)

26 PER PERSON

Refined Breakfast Station

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

*Chef required | 295 per chef | per 75 guests

Cereal Crusted French Toast*

Served with Maple Syrup, Fresh Berries and Whipped Butter

Thick Sliced Brioche Soaked in Vanilla Custard and Crusted With Your Choice of Cereal

Fruity Pebbles™

Chocolate Puffs™

Cinnamon Toast Crunch™

Frosted Flakes®

Lucky Charm Marshmallow™

(Gluten, Dairy, Sesame)

SELECT TWO CEREALS | 26 PER PERSON

Griddle Cakes*

Served with Maple Syrup and Whipped Butter

Carrot Cake | Cinnamon-Sugar Crème Chantilly, Candied Pecans (Vegetarian, Nuts, Gluten, Dairy)

Peanut Butter-Banana | Chocolate Shavings, Candied Bacon (Pork, Nuts, Gluten, Dairy)

Piña Colada | Griddled Pineapple, Rum, Coconut, Condensed Milk (Vegetarian, Gluten, Dairy)

Sweet Corn | Hatch Chilies, Cheddar Cheese, Scallions, Sour Cream (Vegetarian, Gluten, Dairy)

SELECT ONE | 20 PER PERSON

On The Go

Assorted Minute Maid™ Juices..... **10 each**

Assorted Individual Oatmeal **10 each**

Assorted Individual Yogurts **10 each**

Assorted Greek Yogurts..... **12 each**

Individual Diced Fresh Fruit Cup (Vegan) | Maximum 1000..... **10 each**



break

Fresh Start Breaks

Designed for morning recovery and quick bites between breakfast and lunch

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

Mindful Recharge

Blueberry Lemon Rosemary Infused Water

Mini Chia Matcha Kiwi Parfaits (*Vegetarian, Dairy*)

Roasted Walnuts and Dark Chocolate (*Nuts, Dairy*)

Egg White and Spinach Fritattas | Roasted Tomato, Fresh Herbs (*Vegetarian*)

Multigrain Croissants (*Gluten, Dairy, Sesame*)

Assorted KIND® Bars

28 PER PERSON

Sunshine

Vitamin D Juice | Carrot, Apple, Orange, Ginger

Whole Bananas and Oranges

Avocado Toast Canapes | Marinated Cherry Tomatoes, Seasoned Radish (*Vegan, Gluten, Sesame*)

Assorted Kar's® Individual Trail Mix

Berry Grumble Bars (*Nut, Gluten, Dairy*)

28 PER PERSON

Energizer

Green Power Smoothie Shooters | Kale, Blueberries, Banana, Almond Milk, Pumpkin Seeds (*Vegan, Nut*)

Individual Cups of Grapes, Berries and Aged Cheddar (*Vegetarian, Dairy*)

Quinoa Egg Muffins | Mushrooms, Red Pepper, Parmesan Cheese, Tri Color Quinoa, Scallion (*Vegetarian, Dairy*)

Housemade Protein Bites | Peanut Butter Chocolate and 4hr Power (*Vegan, Nut*)

Assorted KIND® Bars

32 PER PERSON

Hair of the Dog

Immunity Wellness Shot | Ginger, Lime, Pineapple, Cayenne, Turmeric, Honey (*Vegetarian*)

Virgin Mary Skewers | Jalapeño Sausage, Cucumber, Pickled Pepper, Cheddar, Bell Pepper (*Pork, Dairy*)

Breakfast Sliders | Egg, Cheddar, House Sausage, Brioche Bun (*Pork, Gluten, Dairy, Sesame*)

Assorted Donuts (*Gluten, Dairy*)

Assorted Vitamin Water® and Powerades®

32 PER PERSON

How We Vegas Breaks

Designed as Midday Breaks After Lunch

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

*Attendant required | 295 per attendant | per 150 guests

Vegas Valley Fruit Stand

Skewers of Watermelon, Pineapple, Mango and Strawberry dusted with Tajin and Chamoy (Vegan)

Assorted Whole Fruit

Tortilla Chips with Salsa Roja and Guacamole (Vegan)

Cinnamon Spiced Churro Bites with Dulce de Leche Sauce (Gluten, Dairy)

Mexican Coca Cola®

30 PER PERSON

Stadium Bites*

Mini Hot Dogs | Brioche Bun, Ketchup, Mustard (Gluten, Dairy)

Freshly Popped Popcorn (Vegetarian, Dairy)

Cracker Jacks® (Vegan, Nut, Sesame)

Assorted Ice Cream and Fruit Bars

30 PER PERSON

The Big Dipper | Selection of Two Dippers and Dips

Dippers | Pita Chips (Gluten, Sesame), Tortilla Chips (Vegan), Pretzel Bites (Gluten, Dairy) or Carrots and Celery (Vegan)

Dips | French Onion Dip (Vegetarian, Dairy), Salsa Roja (Vegan), Guacamole (Vegan, Dairy), Roasted Garlic Hummus (Vegan, Sesame), Creole Mustard (Vegan)

or Spinach Artichoke Dip (Vegetarian, Dairy, Gluten)

28 PER PERSON

Grazing Boxes | Select Up To Two For Entire Group

Crudit  | Baby Carrot, Celery, Broccoli, Heirloom Cauliflower, Marinated Tomato, Cannellini Bean Hummus, Grissini (Vegan, Gluten, Sesame)

Tuscan | Prosciutto di Parma, Soppressata, Herb Mozzarella, Antipasto Skewer, Marinated Olives, Grissini (Pork, Gluten, Dairy)

Greek | Marinated Feta, Greek Olives, Preserved Lemon, Cucumber, Hummus, Marinated Tomato, Pita (Vegetarian, Gluten, Dairy, Sesame)

Spanish | Chorizo, Manchego Cheese, Stuffed Peppers and Olives, Marcona Almonds, Lavosh (Pork, Nut, Gluten, Dairy)

Farmhouse | Baby Brie, Prosciutto, Chocolate Bark, Grapes, Apples, Cheddar Cheese, Crackers (Pork, Gluten, Dairy)

Orchard | Apples, Berries, Chocolate and Caramel Pieces, Caramel Corn, Granola Crumble (Vegetarian, Gluten, Dairy)

28 PER BOX

Artisan Cheese Display

Triple Cr me Brie, Creole Cheddar, Cypress Grove Goat Cheese, Shaved Manchego

Seasonal Compote, Mixed Nuts, Lavender Honey, Seasonal Fresh Fruits, Sun-Dried Fruits

Artisan Bread, Assorted Crackers, and Grissini

(Vegetarian, Nuts, Gluten, Dairy, Sesame)

28 PER PERSON

Sweet

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

Cookie Jars

ARIA Patisserie | Mudslide Cookies, Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin (*Nuts, Gluten, Dairy*)

Assorted Kettle Chips[®]

POPPED™ Marilyn and Bling Bling Cookies & Cream

Chugs of White and Chocolate Milk (*Vegetarian, Dairy*)

26 PER PERSON

Temptations

Honey Hibiscus Lemonade

Buffalo Chicken Wonton | Ranch (*Gluten, Dairy*)

Magic Bars | Coconut, Chocolate Chips, Raisins, Pecans (*Nuts, Gluten, Dairy*)

Nutella[®] Filled Beignets (*Nuts, Gluten, Dairy*)

29 PER PERSON

À La Carte Break Beverages

Prepared on the full guest guarantee

*Attendant required | 295 per attendant | per 150 guests

Coffee and Tea 112 per gallon

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

Luxury Hot Chocolate 160 per gallon

Custom House Made Blended Hot Cocoa Served With:

Marshmallows, Toffee, Chocolate Chips, Vanilla Crème Chantilly, Crushed Peppermint, Fresh Strawberries

Salted Caramel Sauce, Dark Chocolate Sauce

(Vegetarian, Dairy, May Contain Nuts, Gluten)

LAMILL® Espresso Service* 12 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

(Vegetarian, Gluten, Dairy)

Fresh Pressed | Minimum 2 Gallons 132 per gallon

Freshly Squeezed Orange

Freshly Squeezed Grapefruit

CAB | Carrot, Apple and Beet

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

Fresh Juices 128 per gallon

Apple, Cranberry and Pineapple

Individual Bottled Beverages

Stumptown Cold Brew 11 per bottle

La Colombe® Draft Latte Cold Brew Coffee Variety 10 per can

Gold Peak® Teas | Sweet & Unsweetened 10 per bottle

Vitamin Water® 12 per bottle

Coconut Water 11 each

Proud Source® Still or Sparkling Water - 12 oz. Aluminum Bottle..... 10 per bottle

FIJI® Natural Artesian Bottled Water - 16.9 oz 10 per bottle

San Pellegrino® Sparkling Bottled Water 8 per bottle

Assorted Flavored Sparkling Water 8 per can

MGM Bottled Water 6 per bottle

Simply® Bottled Juices 10 per bottle

Red Bull® Energy Drink | Regular & Sugar free..... 10 per can

Assorted Coca Cola® Soft Drinks..... 8 per can

Agua Frescas | Minimum 2 Gallons 118 per gallon

Lightly Infused Water with Juices, Fruits, and Herbs

Blueberry Lemon-Rosemary

Cucumber-Honeydew

Ginger-Hibiscus Orange

Watermelon-Lime

Strawberry-Basil

À La Carte Break

Fresh Fruit

Market Sliced Fresh Fruit and Berries	18 per person
Whole Fresh Fruit	86 per dozen
Fruit Kabob with Lavender Honey Drizzle and Toasted Coconut (Vegetarian)	124 per dozen

Savory Snacks

Afternoon Tea Bites | Minimum 2 Dozen

BLT Club Brie, Arugula, Bacon, Brioche, Sun Dried Tomato (Pork, Gluten, Dairy)
PBJ Gateaux Peanut Butter, Raspberry, Berries, Classic Bread (Vegetarian, Nuts, Gluten, Dairy)
Cucumber Watercress, Mint Cream Cheese, Classic Bread (Vegetarian, Gluten, Dairy)
Pear Red Wine Poached, Roquefort Bleu Cheese, Walnuts, Pumpnickel (Vegetarian, Nuts, Gluten, Dairy)
Egg Salad Bacon Jam, Chive Salad, Brioche (Pork, Gluten, Dairy)
Roasted Vegetable Pinwheel Squash, Zucchini, Piquillo Pepper, Goat Cheese, Whole Wheat Tortilla (Vegetarian, Gluten, Dairy, Sesame)
Smoked Salmon Dill Cream Cheese, Pumpnickel (Gluten, Dairy)
Curry Chicken Gougères Chicken, Apples, Golden Raisins, Choux Pastry (Gluten, Dairy, Sesame)

94 PER DOZEN

Tortilla Chips with Salsa Roja and Guacamole (Vegan)	18 per person
Pita Chips with Hummus (Vegan, Gluten, Sesame)	18 per person
Housemade Potato Chips with Caramelized Onion Dip (Vegetarian, Dairy)	18 per person
Pretzel Bites with Beer Cheese Dip and Dijon Mustard (Vegetarian, Gluten, Dairy)	18 per person
Assortment of KIND® Bars	9 each
Assortment of RXBAR® Bars	9 each
Assortment of Luna® Whole Nutrition Bars	8 each
Assortment of Candy Bars	9 each
Individual Torn Ranch Trail Mix	12 each
<i>Berry Healthy Mix Almonds, Walnuts, Dried Cranberries, Dried Blueberries</i>	
<i>Resort Mix Smoked Almonds, Hawaiian Macadamia Nuts, Pepitas, Dried Cranberries, Diced Mango, Roasted Salted Peanuts and Cashews</i>	
Assortment of Dot's Homestyle® Pretzels	11 each
Assortment of Jack Link's® Beef Jerky	10 each
Garden Veggie Straws®	8 each
Individual Bags of Kettle Chips®, All Natural Popchips®, Gardetto's Chips™, Stacy's Pita Thins®	8 each
Assortment of Stacy's Pita Thins®	8 each
Freshly Popped Popcorn	12 per person
<i>Popcorn Cart Attendant Required 295 Per Attendant 50 Guests Minimum</i>	
Assortment of Häagen-Dazs®, Novelty Ice Cream and Fruit Bars	90 per dozen

À La Carte Break

Healthy Non GMO, Gluten Free Menu

SkinnyDipped® Dark Chocolate Cocoa Almonds, Lemon Bliss Almonds, Dark Chocolate Salted Caramel Cashews	11 each
Assortment of MADEGOOD® Granola Bar	9 each
Assorted Angie's BOOMCHICKAPOP® Popcorn Sweet & Salty Sea Salt	8 each

ARIA Patisserie

Strawberries Dipped in White, Milk or Dark Chocolate (Dairy)	90 per dozen
Chocolate Truffles (Nuts, Dairy)	85 per dozen
Assorted French Macarons (Nuts, Dairy)	85 per dozen
Assorted Whoopie Pies (Gluten, Dairy)	85 per dozen
French Pastries (Nuts, Gluten, Dairy, Alcohol)	85 per dozen
House Made Granola Bars (Nuts, Gluten, Dairy)	78 per dozen
Protein Bites Four Power Hour Peanut Butter Chocolate Amaretto Fudge Truffles (Vegan, Nuts)	78 per dozen
Berry Grumble Bar (Nut, Gluten, Dairy)	78 per dozen
Magic Bars Coconut, Chocolate Chips, Raisins, Pecans (Nuts, Gluten, Dairy)	78 per dozen
Assorted Mini Cupcakes (Gluten, Dairy, Gelatin)	76 per dozen
Lemon Tarts (Gluten, Dairy)	76 per dozen
Freshly Baked Assorted Seasonal Muffins (Nuts, Gluten, Dairy) – Gluten Free/Vegan Options available upon request	75 per dozen
Assorted Freshly Baked Danishes (Nuts, Gluten, Dairy) Nut Free Options available upon request	75 per dozen
Assorted Coffee Cakes (Nuts, Gluten, Dairy) Gluten Free Options available upon request	75 per dozen
ARIA Cookie Selections (Nuts, Gluten, Dairy)	75 per dozen
Chocolate Fudge Brownies (Gluten, Dairy)	75 per dozen
Butterscotch Cashew Bar (Nuts, Gluten, Gelatin, Dairy)	75 per dozen
Rice Krispies Treats (Gluten, Gelatin, Dairy)	75 per dozen
Assorted Biscotti (Nuts, Gluten, Dairy)	75 per dozen



lunch

Plated Lunch Three Course

Prepared on full guest guarantee. Includes Freshly Baked Breads (*Gluten*) and Butter (*Dairy*)
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

Salads | Select One For Entire Group

Mixed Greens | Shaved Root Vegetables, Cucumber, Tomato, Lemon-Herb Vinaigrette (*Vegan*)

Wild Arugula | Manchego, Shaved Fennel, Citrus Segments, Toasted Almonds, Sherry Vinaigrette (*Vegetarian, Nuts, Dairy*)

The Wedge | Baby Iceberg, Peppered Bacon, Point Reyes Blue, Cherry Tomato, Pickled Red Onion,
Green Goddess Dressing (*Pork, Dairy*)

Kale | Lacinato Kale, Garlic Oil, Tomato Focaccia Crouton, Crispy Parmesan, Caesar Dressing (*Vegetarian, Gluten, Dairy*)

Beet | Baby Beets, Frisée, Strawberries, Goat Cheese, Fresh Herbs, Sourdough Crisp, Balsamic Gastrique (*Vegetarian, Gluten, Dairy*)

Grain | Brown Rice, Wild Rice, Lentil, Pomegranate, Arugula, Pine Nuts, Roasted Squash, Feta,
Pomegranate-Molasses Vinaigrette (*Vegetarian, Nut, Dairy*)

Entrees | Select One For Entire Group

Mary's Pasture Raised Chicken Breast **70 Per Person**
Cumin Dusted Heirloom Sweet Potatoes, Pumpkin Seed-Kale Pistou, Roasted Haricots Verts, Roasted Chicken Jus

Seared Filet Mignon **80 Per Person**
Roasted Garlic Whipped Potatoes, Grilled Asparagus, Demi Sec Tomatoes, Red Wine Bordelaise (*Dairy*)

Grilled NY Strip **76 Per Person**
Roasted Corn and Cauliflower Gratin, Coriander Grilled Carrots and Zucchini, Sweet Peppers, Roasted Garlic Chimichurri (*Dairy*)

Corvina Sea Bass **80 Per Person**
Tri Color Quinoa and Squash Pilaf, Turnips, Baby Beets, Globe Carrots, Roasted Fennel Tomato Nage

Scottish Salmon **75 Per Person**
Sweet Pea & Edamame Risotto, Asparagus, Snap Peas, Haricots Verts, Broccolini, Lemon Beurre Blanc (*Dairy*)

Dessert | Select One For Entire Group

Carrot Cake | Pineapple Compote (*Nuts, Gluten, Dairy*)

New York Cheesecake | Marinated Strawberries (*Gluten, Dairy, Gelatin*)

Blackout Chocolate Cake | Tahitian Vanilla Anglaise (*Nuts, Gluten, Dairy, Gelatin*)

Vanilla and Balsamic Fig Tart | Figs, Whipped Vanilla Ganache, Balsamic Reduction (*Nuts, Gluten, Dairy, Gelatin*)

Coconut Cream Pie | Roasted Mangoes (*Gluten, Dairy, Gelatin*)

Carmelia Banana Cream Tart | Caramelized Chocolate, Banana Gelée, Caramel Sauce (*Nuts, Gluten, Dairy, Gelatin*)

Two Course Business Lunch

Prepared on full guest guarantee. Includes Freshly Baked Breads (*Gluten*) and Butter (*Dairy*)
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas.

Salads | Select One For Entire Group

Simple Salad | Mixed Greens, Shaved Root Vegetables, Lemon Vinaigrette (*Vegan*)

Wild Arugula | Ricotta Salata, Roasted Squash, Pumpkin Seed, Pomegranate, Cranberry Vinaigrette (*Vegetarian, Dairy*)

Aria Cobb | Romaine, Bacon Lardon, Chive, Tomato, Watercress, Blue Cheese, Hard Cooked Eggs, Sliced Onions, Garbanzo Beans, Green Goddess Dressing (*Pork, Dairy*)

Kale Caesar | Lacinato Kale, Garlic Oil, Tomato Focaccia Crouton, Crispy Parmesan, Caesar Dressing (*Vegetarian, Gluten, Dairy*)

Southwest Chop | Iceberg, Watercress, Radicchio, Roasted Corn, Heirloom Tomato, Black Bean, Avocado, Crispy Corn Tortilla Strips, Chipotle Lime Vinaigrette (*Vegan*)

Greek | Chopped Romaine, Feta, Kalamata Olives, Tomato, Red Onion, Marinated Tomato, Pita Chip Crumble, Oregano Dressing (*Vegetarian, Gluten, Dairy, Sesame*)

Proteins | Select One For Entire Group

Garlic Herb Rubbed Colossal Shrimp **68 Per Person**

Chimichurri Rubbed Sliced Flank Steak..... **65 Per Person**

Grilled Scottish Salmon **65 Per Person**

Herb Marinated Grilled Organic Chicken Breast **60 Per Person**

Dessert | Select One For Entire Group

Carrot Cake | Pineapple Compote (*Nuts, Gluten, Dairy*)

New York Cheesecake | Marinated Strawberries (*Gluten, Dairy, Gelatin*)

Blackout Chocolate Cake | Tahitian Vanilla Anglaise (*Nuts, Gluten, Dairy, Gelatin*)

Caramelia Banana Cream Tart | Caramelized Chocolate, Banana Gelée, Caramel Sauce (*Nuts, Gluten, Dairy, Gelatin*)

Buffet Lunch

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

Playful

Tomato Bisque Soup

Tomatoes, Crème Fraiche and Fresh Herbs (Vegetarian, Dairy)

Salads | Choice of Two

Classic Caesar | Romaine Hearts, Parmigiano Reggiano, Garlic Oil Focaccia Croutons,
Creamy Caesar Dressing (Vegetarian, Gluten, Dairy)

Mixed Greens | Shaved Root Vegetables, Balsamic Vinaigrette (Vegan)

Baby Spinach | Shaved Shallot, Feta, Candied Pecan, Fresh Berries, Pomegranate Seeds, Honey Balsamic Vinaigrette
(Vegetarian, Nut, Dairy)

Roasted Butternut Squash | Endive, Frisée, Almonds, Dried Cranberries, Blue Cheese, Roasted Shallot Vinaigrette
(Vegetarian, Nut, Dairy)

Old-Fashioned Potato Salad | Red Potatoes, Sour Cream, Hard Cooked Eggs, Mayonnaise, Scallions, Celery, Fresh Dill
(Vegetarian, Dairy)

Broccoli Crunch | Broccoli, Carrot, Red Onion, Sunflower Seeds, Eggless Mayo, Apple Cider, Raisins (Vegan)

Mediterranean Pasta Salad | Chickpeas, Orzo, Basil, Preserved Lemon, Peppers, Red Onion, Cucumber, Roasted Tomato,
Haricots Verts Lemon-Herb Vinaigrette (Vegan, Gluten)

Sandwiches | Choice of Three

Italian Hoagie | Ham, Salami, Capicola, Provolone, Olive Piperade, Shredded Romaine, Semolina Roll (Pork, Gluten, Dairy, Sesame)

Greek Chicken Salad Wrap | Cucumber, Kalamata Olives, Feta, Tomato, Red Onion, Romaine, Tzatziki,
Whole Wheat Pita (Gluten, Dairy, Sesame)

Turkey Avocado Wrap | Bacon, Shaved Turkey, Lettuce, Red Onion, Provolone, Avocado, Herb Aioli (Pork, Gluten, Dairy)

Curry Chicken Salad | Greek Yogurt, Golden Raisins, Cashews, Bibb Lettuce, Warm Spices, Croissant (Gluten, Dairy, Sesame)

Roast Beef Club | Lettuce, Tomato, Horseradish Aioli, Roast Beef, Swiss Cheese, Marble Rye (Gluten, Dairy)

Ham and Cheese | Smoked Ham, Pickle, Butter Lettuce, Brie Cheese, Dijon Aioli, Brioche (Pork, Gluten, Dairy)

Tuna Bánh Mì | Chunk Tuna, Pickled Vegetable, Jalapeño, Mint, Hard Cooked Egg, Sprouts, Cilantro Aioli, Baguette
(Gluten, Dairy)

Buffalo Cauliflower | Black Beans, Roasted Corn, Carrots, Spinach, Tomato, Cucumber, Spinach Wrap (Vegan, Gluten)

Accompaniments

Housemade Potato Chips (Vegan)

ARIA Patisserie

Blondies (Nuts, Gluten, Dairy)

Assorted Cookies (Nuts, Gluten, Dairy)

68 PER PERSON

Buffet Lunch - Monday

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

Delightful

BBQ Crunch Salad

Romaine, Kale, Cucumbers, Carrot, Radish, Tomato, Purple Cabbage, Jack Cheese, Sunflower Seeds
Chipotle-B.B.Q. Ranch (Vegetarian, Dairy)

Backyard Potato Salad

Red Potatoes, Scallions, Hard Cooked Egg, Grain Mustard, Celery, Sour Cream, Mayo, Pickled Red Onion, Dill (Vegetarian, Dairy)

Watermelon and Cucumber Salad

Cherry Tomatoes, Red Onion, Mint, Lime Vinaigrette (Vegan)

Spice Rubbed Grilled Chicken

Cherry Chipotle Glaze, Scallions

Slow-Smoked Brisket

Carolina BBQ Sauce, Jalapeños

"Burnt Ends" Beans

Bourbon-Molasses Glazed Impossible Meat Burnt Ends, Trio of Beans, Peppers, Jalapeño (Vegan)

Accompaniments

Mama D's Baked Mac and Cheese | Smoked Gouda, Shells, Creole Cheddar (Vegetarian, Gluten, Dairy)

Crispy Brussels Sprouts | Tomato Vinaigrette, Shallots, Caramelized Onions (Vegan)

Cornbread Muffins | Whipped Honey Butter (Vegetarian, Gluten, Dairy)

ARIA Patisserie

Cookies (Gluten, Dairy, Nuts)

Fudge Cakes (Gluten, Dairy)

Trifle Shooter (Gluten, Gelatin)

70 PER PERSON | When Served on Monday

76 PER PERSON

Indulge

Black Bean Chipotle Soup | Cilantro, Pickled Onion, Lime Zest (Vegan) **8 per person**

Buffet Lunch - Tuesday

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

Daring

Southwest Chopped Salad

Romaine Hearts, Smoked Cumin Corn, Tomato, Jicama, Sweet Peppers, Shaved Radish, Cotija Cheese,
Toasted Cumin Goddess Dressing (*Vegetarian, Dairy*)

Spiced Sweet Potato Salad

Roasted Sweet Potato, Cherry Tomatoes, Black Beans, Avocado, Red Bell Pepper, Pickled Onions, Pumpkin Seeds,
Apple Cider Vinaigrette (*Vegan*)

Shrimp, Mango and Pineapple Salad

Pink Shrimp, Mango, Pineapple, Avocado, Cumin, Aleppo Chili, Shaved Cabbage (*Shellfish*)

Asado Short Ribs

Avocado-Jalapeno Chimichurri, Seasoned Radish, Cilantro, Charred Scallions, Lime

Pipián Verde

Marinated Pasture-Raised Chicken, Pumpkin Seeds, Tomatillos, Cilantro, Jalapeno, Green Onions (*Sesame*)

Black Bean Enchiladas

Salsa Chipotle, Corn, Brown Rice, Portabello Mushrooms, Black Beans, Pico de Gallo, Limes (*Vegan*)

Accompaniments

Arroz Verde | Toasted Cumin, Poblano, Onion, Lime (*Vegan*)

Warm Corn Esquites | Roasted Corn, Mexican Crema, Lime, Tajin, Cilantro, Cotija (*Vegetarian, Dairy*)

White Corn Tortilla Chips (*Vegan*)

Embellishments

Trio of Salsas | Roasted Corn Salsa, Salsa Roja, Salsa Verde

Guacamole

ARIA Patisserie

Tres Leches Cake (*Gluten, Dairy*)

Buñuelos (*Gluten, Dairy*)

Flan (*Dairy*)

70 PER PERSON | When Served on Tuesday

76 PER PERSON

Indulge

Smoked Tortilla Soup | Smoked Tomatoes, Jackfruit, Roasted Corn, Lime, Corn Tortilla Strips, Cotija**8 per person**
(*Dairy*)

Buffet Lunch - Wednesday

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

Worldly

Greek Salad

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

Cucumber Salad

Spiced Yogurt, Cucumber, Dill, Mint, Lemon Zest (Vegetarian, Dairy, Sesame)

Mediterranean Favorites

Pita Chips (Vegan, Gluten, Sesame)

Garlic Hummus (Vegan, Sesame), Roasted Pepper Hummus (Vegan, Sesame) and Tzatziki (Vegetarian, Dairy, Sesame)

Dolmades, Greek Pico, Schug Hot Condiment

Chermoula Chicken

Currant Chutney, Yogurt, Parsley, Lemon (Dairy, Sesame)

Harissa Rubbed Sea Bass

Roasted Fennel, Tomatoes, Olives, Carrots, Orange Zest (Sesame)

Moussaka

Roasted Eggplant, Quinoa, Lentils, Impossible Meat™, Grilled Artichokes (Vegan)

Accompaniments

Mujadara | Jasmine Rice, Lentils, Lemon Zest, Caramelized Onions (Vegan)

Chickpea Tagine | Tomatoes, Cauliflower, Apricot, Warm Spices (Vegan, Sesame)

ARIA Patisserie

Loukoumades | Warm Honey (Gluten, Dairy, Nuts)

Baklava (Gluten, Dairy, Nuts)

Greek Yogurt Panna Cotta (Dairy)

70 PER PERSON | When Served on Wednesday

76 PER PERSON

Indulge

Avgolemono | Chicken, Rice, Lemon Juice, Onions, Thyme, Chicken Broth**8 per person**

Buffet Lunch - Thursday

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

Stylish

Tuscan Kale Caesar Salad

Lacinato Kale, Shaved Parmigiano Reggiano, Tomato Focaccia Croutons
Garlic Parmesan Caesar Dressing (*Vegetarian, Gluten, Dairy*)

Heirloom Tomato and Mozzarella Cheese Salad

Heirloom Tomatoes, Marinated Baby Mozzarella, Basil Seeds, Fresh Basil and Balsamic Glaze (*Vegetarian, Gluten, Dairy*)

Fregola Salad

Fregola Sarda, Pancetta, Spinach, Cherry Tomatoes, Zucchini, Fresh Herbs (*Pork, Gluten*)

Chicken Piccata

Capers, Lemon Butter Sauce, Grilled Sliced Lemon, Chopped Parsley (*Dairy*)

Nonna's Beef Meatballs

Roasted Garlic Pomodoro Sauce, Shaved Parmesan, Torn Basil (*Gluten, Dairy*)

Eggplant Parmesan

Crispy Eggplant, Breaded Portabella Mushrooms, Good Planet™ Mozzarella, Basil and Sauce Arrabiata (*Vegan*)

Accompaniments

Gnocchetti Sardi | Garlic Mediterranean Sauce, Sundried Tomatoes, Olives, Grilled Artichokes (*Vegetarian, Gluten*)

Tuscan Roasted Vegetables | Oregano, Basil, Crispy Garlic (*Vegan*)

Rosemary Focaccia (*Vegan*)

Served with Calabrian Chili Flakes and Grated Parmigiano Reggiano

ARIA Patisserie

Baci Cookies (*Gluten, Dairy, Nuts*)

Tiramisu (*Gluten, Dairy*)

Seasonal Vegan Panna Cotta Verrine

70 PER PERSON | *When Served on Thursday*

76 PER PERSON

Indulge

Hearty Vegetable Soup | Garden Vegetables, Tomato, Fresh Herbs (*Vegan*).....**8 per person**

Buffet Lunch - Friday

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

Radiant

Tender Green Salad

Fresh Chilies, Fried Garlic
Lemon Vinaigrette (Vegan)

Kachumber Salad

English Cucumber, Cherry Tomatoes, Green Chilies, Lemon Juice, Fresh Herb (Vegan)

Saffron Cauliflower Salad

Roasted Heirloom Cauliflower, Turmeric, Gold Raisins, Pine Nuts (Nuts, Vegan)

Tikka Masala Chicken

Pasture-Raised Chicken Breast, Creamy Tomato Broth, Ginger, Onion, Cilantro (Dairy)

Tandoori Salmon

Toasted Spices, Ginger, Sliced Peppers and Onions, Cilantro (Sesame)

Channa Masala

Chickpeas, Tomatoes, Ginger, Coriander, Garam Masala (Vegan, Sesame)

Accompaniments

Basmati Rice (Vegan)

Dal Bukhara | Lentil, Garam Masala, Ginger, Spring Onions (Vegetarian, Dairy, Sesame)

Warm Naan Bread (Gluten, Dairy)

Cucumber Raita (Vegetarian, Dairy)

ARIA Patisserie

Gulab Jamun | Rosewater Dumplings, Pistachio (Vegetarian, Nuts, Gluten, Dairy)

Kheer | Cardamom Spiced Rice Pudding, Candied Orange (Vegan)

Mango Spice Cake | Vanilla Spice Cake, Mango Mousse, Citrus Mango Compote (Vegetarian, Gluten, Dairy)

70 PER PERSON | When Served on Friday

76 PER PERSON

Indulge

Tomato Rasam | Roasted Tomato Broth, Warm Spice Blend, Tamarind, Coriander (Vegan, Sesame).....**8 per person**

Buffet Lunch - Saturday

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

Sophisticated

Sesame Kale Crunch Slaw

Carrots, Broccoli, Peppers, Cabbage, Wonton Crisps
Sesame-Ginger Emulsion (Vegan, Gluten, Sesame)

Pickled Vegetable Salad

Mixed Greens, Carrots, Radish, Ginger, Rice Wine Vinaigrette (Vegan, Sesame)

Sushi Favorites

California Roll, Vegetable Roll, Spicy Tuna Roll (Shellfish, Sesame)

Szechuan Shrimp

Asparagus, Bell Peppers, Celery, Beech Mushrooms, Scallions, Szechuan Peppercorn (Shellfish, Sesame)

Kung Pao Chicken

Bamboo Shoots, Oyster Mushrooms, Red Bell Peppers, Scallions, Dried Red Chili Peppers (Sesame)

Sweet and Sour Cauliflower

Shiitake Mushroom, Bell Peppers, Pineapple, Scallions, Toasted Sesame Seeds (Vegan, Sesame)

Accompaniments

Steamed Jasmine Rice (Vegan, Sesame)

Chinese Broccoli | Crispy Garlic (Vegan, Sesame)

Served with Tamari, Sweet Chili Sauce, Garlic Chili Crunch

ARIA Patisserie

Egg Tart (Gluten, Dairy)

Coconut Macaroon (Gluten, Dairy)

Green Tea Verrine (Gluten, Dairy)

70 PER PERSON | When Served on Saturday

76 PER PERSON

Indulge

Hot and Sour Soup | Wood Ear Mushrooms, Egg, Bamboo Shoots, Ginger, Tofu (Vegetarian, Sesame)**8 per person**

Buffet Lunch - Sunday

Designed for 2 hours of service. Prepared on the full guest guarantee.

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection.

Exquisite

Salad de Maison

Roquefort, Roasted Walnuts, Green Apple, Shaved Radish

Sherry Vinaigrette (Vegetarian, Nut, Dairy)

Haricots Verts Niçoise

Haricots Verts, Heirloom Tomatoes, Red Peppers, Hard Cooked Eggs, Fingerling Potatoes, Niçoise Olives

Banyuls Vinaigrette (Vegetarian)

Quinoa and White Bean Salad

Cucumber, Roasted Garlic, Green Onion, Breakfast Radish, Kale, Lemon Vinaigrette (Vegan)

Beef Bourguignon

Rich Red Wine Braising Jus, Carrots, Pearl Onions, Fresh Herbs

Loup de Mer Sea Bass Provençal

Tomatoes, Olives, Capers, Fresh Herbs

Champignon Au Vin

Wild Mushrooms, Lentils, Brandy, Herbs de Provence (Vegan, Sesame)

Accompaniments

Farmhouse Roasted Vegetables| Baby Carrots, Turnips, Baby Parsnips, Fresh Thyme (Vegan)

Pommes Purée| French Butter, Yukon Gold Potatoes, Chives (Vegetarian, Dairy)

Petit Baguette, Salted Butter

ARIA Patisserie

Assorted French Macaron (Dairy, Nuts)

Lemon Tartlets (Gluten, Dairy)

Cafe Liegeois Verrine (Dairy)

70 PER PERSON | When Served on Sunday

76 PER PERSON

Indulge

Potato Leek Soup | Holland Leeks, Yukon Gold Potatoes, Creme Fraiche (Vegetarian, Dairy).....**8 per person**



reception

Cold Hors d'oeuvres

Individually priced items require a minimum of 50 pieces per selection

Chefs required to finish back of house | 295 Per Chef | one per 150 guests

Tuna Tataki, Cucumber, Wasabi Aioli, Gem Lettuce *(Sesame)*

Foie Gras Mousse, Peach, Ginger, Pink Peppercorn, Onion Shortbread *(Gluten, Dairy)*

Crab Salad, Ponzu, Beet, Watercress, Wonton Chip *(Shellfish, Gluten)*

13 PER PIECE

Lime and Chile Shrimp Soft Taco, Chipotle Sauce *(Gluten, Shellfish)*

Grilled Duck, Citrus Gastrique, Blueberry, Lime, Onion Bread *(Gluten)*

Blue Cheese Linzer, Fiji Apple, Griottine Cherry Compote *(Vegetarian, Gluten, Dairy)*

Smoked Salmon, Cucumber, Celery Root, Radish, Dill Sauce *(Dairy)*

Snow Pea Parmesan Cup, Pancetta, Mint Salad *(Pork, Dairy)*

12 PER PIECE

Chipotle Chicken Soft Taco, Queso Fresco, Pickled Red Onion *(Gluten, Dairy)*

Smoked Salmon Tartar, Sesame Cone, Capers, Chive, Sour Cream *(Gluten, Dairy, Sesame)*

Antipasto Skewer, Sopressata, Fresh Mozzarella, Roasted Tomatoes, Basil, Olive, Pesto *(Pork, Dairy)*

Prosciutto Wrapped Melon, White Balsamic, Lemon Verbena *(Pork)*

Greek Salad Summer Roll, Tomato, Pepper, Cucumber, Feta *(Vegetarian, Dairy)*

Goat Cheese Mousse, Brioche, Jalapeño Jelly, Apricot Chutney, Almond Brittle *(Vegetarian, Nuts, Gluten, Dairy)*

11 PER PIECE

Edamame Hummus Stuffed Peppadew Pepper, Harissa Spiced Kalamata *(Vegan, Sesame)*

Bulgogi Tofu Lettuce Wrap, Kimchi, Daikon, Gochujang *(Vegan, Sesame)*

Caprese Salad Skewer, Tear Drop Tomato, Fresh Mozzarella, Basil, Balsamic, Extra Virgin Olive Oil *(Vegetarian, Dairy)*

Classic Deviled Egg, Smoked Paprika *(Vegetarian)*

Loaded Deviled Egg, Bacon, Green Onion, Cheddar Cheese *(Pork, Dairy)*

Curry Chicken Hard Cooked Egg, Vadouvan Curry, Cashew, Pickled Onion, Fresh Herbs *(Nuts, Sesame)*

Spiced Chicken Lettuce Wrap, Tamari, Carrots, Scallion *(Sesame)*

10 PER PIECE

Hot Hors d'oeuvres

Individually priced items require a minimum of 50 pieces per selection

Chefs required to finish back of house | 295 Per Chef | one per 150 guests

Lobster Rangoon, Sweet Chili, Serrano (*Shellfish, Gluten, Dairy, Sesame*)
Grilled Shrimp, Coconut and Rice Pearl Crunch, Thai Lime Aioli, Cilantro (*Shellfish*)
Short Rib Croquette, Sauce Gribiche (*Gluten, Dairy*)
Lobster Corn Dog, Green Goddess Aioli (*Shellfish, Gluten, Dairy*)

14 PER PIECE

Thai Chicken Empanada, Peanut Sauce, Cilantro, Lime (*Nuts, Gluten, Dairy*)
Shrimp and Corn Croquette, Avocado Salsa Verde, Cilantro (*Shellfish, Gluten, Dairy*)
Beef Wellington, Mushroom Duxelles, Cognac Aioli (*Gluten, Dairy*)
Baby Italian Meatballs, Pomodoro, Fresh Parmigiano Reggiano (*Dairy*)
Creole Shrimp and Grit Shooter, Cheddar Grits, Shrimp Gravy (*Shellfish, Gluten, Dairy*)

13 PER PIECE

Thai Shrimp Firecracker, Bang Bang Sauce (*Shellfish, Gluten, Sesame*)
Philly Cheese Steak Spring Roll, Roasted Garlic Aioli (*Gluten, Dairy*)
Crispy Chili Relleno Purse, Pasilla Chiles, Jack Cheese, Salsa Roja (*Vegetarian, Gluten, Dairy*)
Phyllo Wrapped Asparagus, Shaved Parmesan, Brown Butter (*Dairy, Gluten*)
Crispy Edamame Dumpling, Szechuan Chili, Sesame Oil (*Vegan, Gluten, Sesame*)

12 PER PIECE

Cubano Sandwich, Pork Loin, Ham, Melted Swiss, Pickle, Yellow Mustard (*Pork, Gluten, Dairy*)
Gougères, Black Truffle, Pecorino Romano, Savory Pâte à Choux (*Vegetarian, Gluten, Dairy*)
Chicken Green Chili Empanada, Roasted Corn, Jack Cheese, Queso (*Gluten, Dairy*)

11 PER PIECE

Roasted Tomato Arancini, Goopy Fontina, Bomba Rice, Basil Pesto (*Vegetarian, Gluten, Dairy*)
Crispy Buffalo Chicken Spring Roll, Buttermilk Ranch Dressing (*Gluten, Dairy*)
Warm Brie Cheese Beggar's Purse, Amarena Cherry (*Vegetarian, Gluten, Dairy*)
Vegetable Samosa, Lime Zest, Mint Chutney (*Vegan, Gluten, Sesame*)
Mexican Corn Tamale Spring Roll, Masa, Hatch Chilies, Roasted Corn, Red Chili Mole (*Vegetarian, Gluten, Dairy*)
Plantain Cup, Impossible™ Chorizo, Black Bean Purée, Mango Puree, Cilantro, Peppers (*Vegan*)

10 PER PIECE

Pier '09 Reception | Stations

Individually priced items require a minimum of 50 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 | 295 each

Chilled Seafood Bar

Accompaniments | Grilled and Fresh Lemons, Tabasco

Half Lobster Tail | Drawn Butter (Shellfish, Dairy).....**MKP**

Russian Caviar, Served with Traditional Accompaniments (Gluten).....**MKP**

Pan Seared Sea Scallop, Smoked Pepper Aioli, Pea Tendril (Shellfish) **15 per piece**

Court Bouillon Poached Jumbo Shrimp, Brandied Cocktail Sauce (Shellfish)..... **14 per piece**

Ahi Tuna Poke Cones, Red Onion, Shiitake Mushroom, Ginger, Soy, Sesame (Gluten, Sesame)..... **14 per piece**

Oyster on the Half Shell, Served with Yuzu Mignonette (Shellfish)..... **12 per piece**

Smoked Salmon Cone, Chervil, Crème Fraiche, Trout Roe (Gluten, Dairy, Sesame)..... **12 per piece**

Ceviche Shooter, White Fish, Shrimp, Jicama, Lime, Tomato, Cilantro (Shellfish)..... **12 per piece**

Assorted Sushi | Five Pieces Per Person 65 per person

*Sushi Chef Available | 500 Per Chef

Nigiri | Yellowfin Tuna, Salmon, Hamachi Scallion, Shrimp

Rolls | Aria Crunch, Lobster Roll, Spicy Tuna, Miso Crab Roll, Snow-Crab California, and Vegetable

Served with Pickled Ginger, Wasabi and Tamari

(Shellfish, Gluten, Dairy, Sesame)

Poke Bowl | Choose Two 40 per person

Hawaiian Tuna | Scottish Salmon | Yellowtail | Poached Shrimp | Marinated Tofu and Shiitake

Accompaniments

Mixed Greens, Sushi Rice, Sesame Seaweed Salad, Avocado, Tomato, Green Onions, Pickled Ginger, Cucumber, Macadamia Nuts, Edamame, Watermelon Radish, Jalapeño, Crispy Wontons, Furikake

Served with Ponzu Sauce, Sriracha, Kimchi Aioli

(Shellfish, Nut, Gluten, Sesame)

Fish and Chips 32 per person

Pale Ale Beer Battered Cod & Crispy Shrimp (Shellfish, Gluten)

Crispy Fries (Vegetarian, Gluten)

Served with Traditional Tartar Sauce, Lemon Wedges, Malt Vinegar and Louisiana Hot Sauce

This is How We Lobster Roll * | Choose One 32 per person

New England Classic | Butter Lettuce, Lemon Zest, Lemon Aioli, Fresh Herbs, Buttered Bun

Creole | Cajun Seasoning, Butter Lettuce, Pepper Slaw, Smoked Pepper Aioli, French Loaf

Surf & Surf | Crab, Shrimp and Lobster Mix, Butter Lettuce, Celery, Chive Aioli, Crème Fraiche, Buttered Bun

Naked | Warm Butter, Chives, Bay Seasoning, Brioche

What the Bao | Pickled Carrot, Cucumber, Ponzu Aioli, Togarashi, Steam Bun

(Shellfish, Gluten, Dairy)

Accompaniments

Black Pepper Kettle Chips®, Coleslaw, Lemon Wedges, Assorted Hot Sauces

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 | 295 each

Individual Salad

Caesar | Romaine Hearts, Garlic Oil Focaccia Crouton, Crispy Parmesan, Creamy Caesar Dressing (Vegetarian, Gluten, Dairy)

Simple | Field Greens, Shaved Root Vegetables, Lemon Vinaigrette (Vegan)

Steakhouse Chop | Baby Iceberg, Slab Bacon, Chickpeas, Campari Tomato, Blue Cheese Crumble, Green Goddess Dressing (Pork, Dairy)

Spinach | Strawberries, Fried Goat Cheese, Fresh Berries, Candied Pecans, Balsamic Vinaigrette (Vegetarian, Nuts, Dairy)

Arugula | Manchego, Marcona Almonds, Shaved Apple, Macerated Blackberries, Sherry Vinaigrette (Vegetarian, Nuts, Dairy)

Endive | Watercress, Roasted Beet, Pomegranate, Feta, Chive Vinaigrette (Vegetarian, Dairy)

Roasted Vegetable Panzanella | Sour Dough, Brussels Sprouts, Squash, Cranberries, Pumpkin Seed, Apple Cider Vinaigrette (Vegan, Gluten)

One Selection | **18 per person**

Two Selections | **24 per person**

Individual Petite Grilled Vegetables **22 per person**

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

Asparagus, Baby Carrots and Portobello Mushrooms

Marinated Olives, Grissini, Whipped Ricotta with Balsamic Glaze

(Vegetarian, Gluten, Dairy)

Wesley's Farmhouse Garden with Edible Soil | 100 Guest Minimum **28 per person**

Baby Carrots, Cucumber, Baby Pepper, Belgian Endive, Field Greens, Turnips

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

Preserved Lemon and Herb Fromage Blanc, Mediterranean Hummus, Green Goddess Dressing

(Vegetarian, Gluten, Pork, Dairy, Sesame)

Artisan Cheese Display **28 per person**

Triple Crème Brie, Creole Cheddar, Cypress Grove Goat Cheese, Shaved Manchego

Seasonal Compote, Mixed Nuts, Lavender Honey, Seasonal Fresh Fruits, Sun-Dried Fruits,

Artisan Bread, Assorted Crackers, and Grissini

(Vegetarian, Gluten, Nuts, Dairy, Sesame)

Artisan Charcuterie **32 per person**

Meats | Spicy Capicola, Nitrate-Free Soppressata, Salametto Piccante, Mortadella al Pistachi

Accompaniments | Cornichon, Marinated Olives, Assorted Mustards, Mixed Nuts

Artisan Bread, Assorted Crackers and Grissini

(Pork, Nuts, Gluten, Sesame)

Butcher Shoppe **42 per person**

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

Minimum of 300 guests for action station

Meats | 16 month Prosciutto di Parma, Nitrate-Free Soppressata, Salametto Piccante, Mortadella al Pistachi, Finocchiona

Cheeses | Sliced Brie, Parmigiano Reggiano, Shaved Manchego

Accompaniments | Cornichon, Stuffed Peppers, Marinated Olives, Assorted Mustards, Marcona Almonds

Artisan Bread, Assorted Crackers and Grissini

(Pork, Nuts, Gluten, Dairy, Sesame)

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

*Chef Attendant required | 295 each

*Prime Rib of Beef** | 40 Guests Minimum

Double Creamed Spinach | Vermouth, Parmesan, Roasted Garlic, Cream Cheese (Dairy, Vegetarian)

Aged White Cheddar Potato Gratin (Vegetarian, Gluten, Dairy)

Potato Roll, Rosemary Au Jus, Horseradish Cream (Gluten, Dairy)

44 PER PERSON

*Braided Cedar Plank Salmon** | 40 Guests Minimum

Pineapple Salad | Tajin, Cilantro, Lime Zest, Toasted Coconut (Vegan)

Cilantro Lime Arroz Verde (Vegan)

Cherry-Chipotle Gastrique

32 PER PERSON

*Peppercorn Lacquered Brisket** | 40 Guests Minimum

Wedge | Baby Iceberg, Slab Bacon, Campari Tomato, Blue Cheese Crumble, Buttermilk Blue Dressing (Pork, Dairy)

Cavatappi Mac and Cheese | Truffle Gruyere Sauce (Vegetarian, Gluten, Dairy)

Toasted Ciabatta Rolls, Peppercorn BBQ Glaze (Gluten, Dairy)

36 PER PERSON

*Smoked Bone-In Short Ribs** | 40 Guests Minimum

Green Bean Salad | Cherry Tomatoes, Crispy Shallots, Hard Cooked Egg, Mustard Vinaigrette (Vegetarian)

Creamy White Cheddar Grits (Vegetarian, Dairy)

Corn Bread Muffins, Tangy Carolina BBQ Glaze (Gluten)

40 PER PERSON

*Beef Wellington** | 600 Guest Maximum

Beef Tenderloin enrobed in Mushroom Duxelles, Prosciutto di Parma and Puff Pastry (Gluten, Pork)

English Garden Salad | Grilled Asparagus, Snap Peas, Spring Onion, Vine Ripened Tomatoes, Mint, Mustard Vinaigrette (Vegan)

Roasted Garlic Fondant Potatoes (Vegetarian, Dairy), Green Peppercorn Sauce Au Poivre (Dairy)

46 PER PERSON

*Steamship Round of Beef** | 100 Guests Minimum

Roasted Wild Mushrooms | Roasted Garlic, Caramelized Onions, Vine Ripened Tomatoes, Fresh Herbs (Vegan)

Scalloped Potatoes | Smoked Gouda, Cheddar, Fresh Herbs (Vegetarian, Dairy)

Whole Grain Rolls, Chimichurri Sauce, Horseradish Cream (Gluten, Dairy)

34 PER PERSON

*Roasted Porchetta** | 40 Guests Minimum

Warm Corn Esquites | Charred Corn, Peppers, Queso Fresco, Mexican Crema, Scallions, Tajin (Vegetarian, Dairy)

Cumin Roasted Baby Sweet Potatoes (Vegan)

Tostones, Salsa Verde

38 PER PERSON

*Herb-Roasted Turkey Breast** | 40 Guests Minimum

Crispy Brussels Sprouts | Applewood Smoked Bacon, Crispy Shallots, Tomato Vinaigrette (Pork, Dairy)

Whipped Sweet Potatoes | Marshmallow, Brown Sugar, Candied Pecan, Amaretto (Vegetarian, Nut, Dairy)

Parker House Roll, Turkey Gravy, Cranberry Sauce (Gluten, Dairy)

36 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 | 295 each

*So Grilled to See You** Pressed To Order Served With a Soup Pairing

Classic with Tomato Soup | American Cheese on Classic Bread (Vegetarian, Gluten, Dairy)

Caprese with Tomato Gazpacho | Fresh Tomato, Mozzarella, Basil Pesto Aioli on Ciabatta (Vegetarian, Gluten, Dairy)

Au Jus with French Onion Soup | Shredded Short Ribs, Gruyere, Provolone on French Bread (Gluten, Dairy, Sesame)

Cuban with Zesty Mustard Jus | Country Ham, Swiss Cheese, Dill Pickle on Buttered Cubano Bread (Vegetarian, Gluten, Dairy)

Green Chili with Tortilla Soup | Braised Chicken, Pepper Jack, Jalapeño, Pico de Gallo on Ciabatta (Pork, Gluten, Dairy)

European with Gruyere Fondue | Prosciutto, Brie Cheese, Caramelized Onion, Fruit Preserves on Baguette (Pork, Gluten, Dairy)

Reuben with Potato Bisque | Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing on Rye Bread (Gluten, Dairy)

Two Selections | **32 per person**

*Sliders and Fries**

All American | Angus Beef, American Cheese, Pickle, Tomato, Aria Sauce (Gluten, Dairy, Sesame)

Bacon | Bacon Infused Burger, Smoked Gouda, Bacon-Tomato Jam, Pickle (Pork, Gluten, Dairy)

Truffle | All Beef Patty, White Cheddar, Truffled Mushroom Duxelles, Truffle Aioli (Gluten, Dairy)

Spicy Crispy Chicken | Garlic Mayo, Pickle (Gluten, Dairy)

Hawaiian Chicken | BBQ Shredded Chicken, Grilled Pineapple, Red Cabbage-Scallion Slaw (Gluten, Dairy, Sesame)

Teriyaki Salmon | Napa Cabbage, Shishito Peppers, Pickled Red Onion, Ginger-Sesame Aioli (Gluten, Dairy, Sesame)

BBQ Pork | Tangy BBQ, Creamy Slaw (Pork, Gluten, Dairy)

Greek | Lamb Merguez, Feta Spread, Kalamata Red Pepper Tapenade (Gluten, Dairy)

Impossible™ | Caramelized Onion, Pickle, Tomato Jam, Vegan Cheese, Gluten Free Bun (Vegan, Sesame)

Accompaniments | Crispy Shoe String Fries, Ketchup, Mustard

Two Selection | **30 per person**

Three Selections | **35 per person**

*Sticky Wings**

Classic Buffalo Wings (Gluten, Dairy)

Sweet Chili Teriyaki (Gluten, Sesame)

Smokin' BBQ (Gluten)

Jamaican Jerk (Gluten, Sesame)

Garlic Parmesan (Gluten, Dairy)

Hot Honey (Gluten)

Naked (Gluten)

Accompaniments | Carrots (Vegan), Celery (Vegan), Blue Cheese Dressing (Dairy) and Ranch Dressing (Dairy)

Two Selections | **32 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 | 295 each

Let's Get Cheesy Custom Mac and Cheeses with Assorted Toppings

Aria Deluxe | Chef Carlos' Creole Cheddar Fondue (*Vegetarian, Gluten, Dairy*)

Luxury | Lobster, Tarragon, Ricotta, Saffron Mascarpone Cheese Sauce (*Shellfish, Gluten, Dairy*)

Short Rib | Red Wine Braised Shortribs, Blue Cheese Fondue, Caramelized Onions, Rosemary (*Gluten, Dairy*)

Truffle | Wild Mushrooms, Fresh Herbs, Truffle Gruyere Fondue (*Vegetarian, Gluten, Dairy*)

Green Chili | Braised Chicken, Peppers and Onions, Jalapeños, Pepper-Jack Fondue (*Gluten, Dairy*)

Italiano | Spicy Italian Sausage, Roasted Peppers, Fresh Mozzarella, Tomato-Parmesan Fondue (*Pork, Gluten, Dairy*)

Accompaniments | *Crispy Bacon Lardon, Sliced Scallions, Wild Mushrooms, English Peas, Caramelized Onions, Roasted Peppers*

One Selection | **28 per person**

Two Selections | **34 per person**

DISCO Fries

Fries:

Classic | Cheese Sauce, Bacon, Scallions (*Pork, Gluten, Dairy*)

Vegas | Carne Asada, Queso, Pico de Gallo, Green Onions (*Gluten, Dairy*)

North of the Border | Beef Gravy, Cheddar Cheese Curds, Chives (*Gluten, Dairy*)

Veggie | Sweet Potato, Three Bean Chili, Cilantro & Onions, Green Chile Vegan-aise (*Vegan*)

Tots:

Brewster | Beer Cheese, Whiskey Candied Bacon, Scallions (*Pork, Gluten, Dairy*)

Truffle | Truffle Gruyere Sauce, Crispy Prosciutto, Chives (*Pork, Gluten, Dairy*)

Buffalo | Cheddar Cheese, Crumbled Blue Cheese, Crispy Buffalo Chicken, Celery Leaves, Ranch Dressing (*Gluten, Dairy*)

Smoked | Smoked Beef Brisket Chili, Shredded Cheddar, Chipotle Sour Cream, Red Onions (*Dairy*)

Two Selections | **25 per person**

Picante / 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 | 295 each

Street Tacos*

Birria-Style Beef, Adobo Spiced with Roasted Garlic

Green Chili Chicken, Hatch Chilies, Cilantro and Citrus

Slow Roasted Pork Carnitas (*Pork*)

Gulf Shrimp Diablo (*Shellfish*)

Smoked Jackfruit, Chipotle BBQ, Roasted Corn, Jalapeño, Black Bean (*Vegan*)

Fajita Vegetables, Roasted Squash, Peppers, Onions, Mushrooms (*Vegan*)

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

Corn Tortilla (*Vegan*)

Two Selections | **31 per person**

Nacho Revolution

The 'Q

Spiced Corn Chips, Spicy BBQ Pork, Cotija Cheese, Fire Roasted Corn, Green Onion, Pickled Red Onion, Fresno Chiles,

Tangy BBQ Sauce, Chipotle Aioli (*Pork, Dairy*)

Greek

Sumac Spiced Pita Chips, Souvlaki Chicken, Preserved Lemon, Marinated Artichoke, Feta Cheese, Greek Olives,

Red Onion, Fresh Cucumber, Baby Tomato, Garlic Sauce, Harissa (*Gluten, Dairy, Sesame*)

Hawaiian Poke

Crispy Wontons, Tuna Poke, Shiitake Mushroom, Red Onion, Sesame Seaweed Salad, Tobiko, Scallions, Furikake,

Sriracha Aioli (*Gluten, Sesame*)

Southwest

Chili Spiced Tortilla Chips, Smoked Jackfruit, Fire Roasted Corn, Queso Fresco, Black Beans, Pickled Jalapeños, Pico De Gallo,

Avocado-Cilantro Crema (*Vegetarian, Dairy*)

One Selection | **28 per person**

This is How we Ceviche

Smoked Octopus | Cilantro, Tomato, Smoked Paprika, Chipotle

Shrimp & Lobster | Mango, Jalapeño, Pineapple, Red Pepper (*Shellfish*)

Snapper | Fresh Orange Juice, Red Onion, Spiced Tomato, Cilantro

Peruvian Yellowtail | Mango, Avocado, Tomato, Red Onion

Baby Scallops & Shrimp | Vanilla, Chilies, Citrus Segments, Pink Peppercorn (*Shellfish*)

Accompaniments | Tortilla Chips and Tostones (*Vegan*), Limes and Assorted Hot Sauces

Two Selections | **36 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 | 295 each

Fried Rice Station

Beef Bulgogi (Sesame)

Teriyaki Chicken (Sesame)

Sweet and Sour Shrimp (Shellfish, Sesame)

Szechuan Cauliflower and Tofu (Vegan, Sesame)

Kalbi Style Smoked Pork (Pork, Sesame)

Accompaniments | Scallions, Kimchi, Furikake, Tamari, Sriracha

Two Selections | **30 PER PERSON**

Lettuce Wrap

Basil Beef, Red Peppers, Thai Basil, Red Onion

Vegetarian, Shiitake Mushroom, Lentil, Bell Pepper, Green Onion (Vegan, Sesame)

Ginger Lime Chicken, Rice Noodle, Cilantro

Sticky Honey Shrimp, Garlic, Ginger, Sambal, Sesame Seed, Coconut Flakes (Shellfish, Sesame)

Accompaniments | Butter Lettuce, Crushed Peanuts (Nuts), Mint, Cilantro, Julienne Pickled Vegetables, Peanut Sauce (Nuts), Nuoc Cham

Two Selections | **28 PER PERSON**

Dumpling House

Fried:

Vegetable Spring Roll (Vegan, Gluten)

Gochujang Chicken Egg Roll (Gluten, Sesame)

Lobster Rangoon (Shellfish, Gluten, Dairy, Sesame)

Coconut Shrimp Spring Roll (Shellfish, Gluten)

BBQ Pork Pan Fried Bao (Pork, Gluten, Dairy)

Steamed:

Edamame Pot Stickers (Vegan, Gluten, Sesame)

Chicken Lemongrass Pot Sticker (Gluten)

Pork and Shrimp Siu Mai (Pork, Shellfish, Gluten, Sesame)

Pork and Kimchi Dumpling (Pork, Gluten, Sesame)

Accompaniments | Garlic Fried Green Beans (Vegan, Sesame)

Served With Chinese Hot Mustard, Garlic Chili Sauce, Sweet Chili Sauce

Four Selections (based on 4 pieces per person) | **32 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 | 295 each

*Roppongi Ramen House**

Chicken Miso & Vegetable Shoyu Broths

Bowl of Ramen Noodles, Aria Tare Sauce, and Garlic Ginger Oil (*Gluten*)

Pork Chashu (*Pork*), Shrimp (*Shellfish*), Marinated Tofu (*Vegan*)

(*Sesame*)

Accompaniments | *Hard Cooked Egg, Seaweed, Bamboo Shoots, Sweet Corn, Cilantro, Bean Sprouts, Scallions, Roasted Shiitake, Chili Sambal*

36 PER PERSON

*Silk Road Satay**

Beef Tenderloin | Kalbi Marinade, Sesame, Tamari (*Sesame*)

Pork | Ginger, Scallion, Tamari, Fried Garlic (*Pork, Sesame*)

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

Gulf White Shrimp | Lemongrass, Thai Lime, Toasted Coconut (*Shellfish*)

Pressed Tofu | Ginger, Tamari, Sambal (*Vegan, Sesame*)

Accompaniments | *Thai Peanut Sauce (Nuts), Shaved Green Papaya Salad (Vegan, Sesame), Cucumber Chili Relish (Vegan)*

Two Selections | **25 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 | 295 each

Mezze Mercato

Stuffed Grape Leaves (*Vegan, Gluten*), Harissa Cured Olives, Charbroiled Artichokes, Roasted and Vine Ripened Tomatoes, Grilled Eggplant, Fresh Cucumber, Bell Peppers, Marinated Feta, Salted Almonds (*Nuts*)

Falafel, Grilled Pita (*Vegan, Gluten, Sesame*)

Tabbouleh (*Vegan, Gluten, Sesame*), Spiced Hummus (*Vegan, Sesame*), Tzatziki (*Vegetarian, Dairy*), Baba Ghanoush (*Vegan, Sesame*)

30 PER PERSON

Crostini Bruschetta

Classic | Parmigiano Reggiano, Tomato Relish, Fresh Basil (*Vegetarian, Gluten, Dairy*)

Pesto | Sun Dried Tomatoes, Pine Nuts, Pecorino (*Vegetarian, Gluten, Dairy, Nuts*)

Greek | Hummus, Cucumber, Tomato, Feta, Parsley (*Vegetarian, Gluten, Dairy, Sesame*)

Spicy | Nduja, Burrata, Arugula, Sea Salt (*Pork, Gluten, Dairy*)

Prosciutto | Roasted Garlic Spread, Asparagus, Gouda (*Pork, Gluten, Dairy*)

Avocado | Pineapple Pico, Chicharrón, Lime Juice, Cilantro (*Pork, Gluten, Dairy*)

Fig | Whipped Goat Cheese, Raspberry Balsamic Glaze, Mint (*Vegetarian, Gluten, Dairy*)

Mushroom | Wild Mushroom Duxelles, Whipped Ricotta, Rosemary, Hot Honey (*Vegetarian, Gluten, Dairy*)

Served on assortment of Grilled Ciabatta, Herb Focaccia and Italian Breads

Two Selections | **20 PER PERSON**

House Pasta

Three Cheese Tortellini | Pesto Genovese, Roasted Tomatoes, Parmesan, Pine Nuts (*Vegetarian, Nuts, Gluten, Dairy*)

Gnocchetti Sardi | Italian Sausage, Broccoli Rabe, Spicy Arrabiata (*Pork, Gluten*)

Osso Bucco Ravioli | Pomodoro, Shaved Pecorino, Sautéed Spinach (*Gluten, Dairy*)

Lobster Ravioli | White Wine Parmesan Fondue, Shallots, Fresh Thyme, Lobster Knuckles (*Shellfish, Gluten, Dairy*)

Penne | Carbonara Sauce, Bacon Lardon, English Peas (*Pork, Gluten, Dairy*)

Rigatoni | Vodka Sauce, Calabrian Chili, Cherry Tomatoes (*Vegetarian, Gluten, Dairy*)

Kale and Mushroom Ravioli | Roasted Garlic, Grilled Artichokes, Tomato Pistou, Fried Herbs (*Vegan*)

Served with Warm Focaccia (*Gluten*), Calabrian Chili Flakes and Grated Parmesan (*Dairy*)

Two Selections | **30 PER PERSON**

Three Selections | **36 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 | 295 each

Roman Pizzas

Classics

Margherita | Pomodoro, Fresh Mozzarella, Torn Basil (*Vegetarian, Gluten, Dairy*)

Diavola | Calabrian Chilies, Hot Italian Sausage, Calabrese Salami, Mozzarella, Pomodoro (*Pork, Gluten, Dairy*)

Pepperoni | Pepperoni, Pomodoro, Mozzarella (*Pork, Gluten, Dairy*)

Mushroom | Goat Cheese, Wild Mushrooms, Fresh Herbs, Fresh Mozzarella (*Vegetarian, Gluten, Dairy*)

Pesto | Mozzarella di Bufala, Genovese Pesto, Toasted Pine Nuts, Extra Virgin Olive Oil,

Roasted Tomato (*Vegetarian, Nut, Gluten, Dairy*)

Parma | Pomodoro, Fresh Mozzarella, Thin Shaved Parma Ham, Rocket Salad, Parmigiano Reggiano (*Pork, Gluten, Dairy*)

Unique

BBQ | Grilled Chicken, Tangy BBQ, Jack Cheese, Jalapeño, Red Onion, Black Bean (*Gluten, Dairy*)

Buffalo | Ranch Cream Cheese, Crispy Buffalo Chicken, Blue Cheese, Scallions, Shaved Celery (*Gluten, Dairy*)

Hot Vegas | Cup and Char Pepperoni, Pomodoro, Arugula, Hot Honey, Pecorino Romano (*Pork, Gluten, Dairy*)

Flammkuchen | Gruyere, Bacon Lardon, Caramelized Cippolini Onion, Shaved Truffle (*Pork, Gluten, Dairy*)

Served with Calabrian Chili Flakes and Grated Parmesan

Two Selections | **28 PER PERSON**

Three Selections | **32 PER PERSON**

Risott-Oh Yeah! *

Milanese | Seared Scallops, Chicken Broth, Saffron, Fresh Herbs (*Shellfish, Dairy*)

Carne | Red Wine Braised Short Rib, Chicken Broth, Balsamic Cippolini Onions

Lemon | Roasted Chicken, Chicken Broth, Preserved Lemon, Ricotta, Sweet Peas (*Dairy*)

Funghi | Wild Mushrooms, Vegetable Broth, Caramelized Onion, Truffle Oil (*Vegan*)

Prima | Sweet Pea, Vegetable Broth, Asparagus, Scallions, Demi Sec Tomatoes (*Vegan*)

Pesce | Grilled Shrimp, Roasted Tomato Seafood Broth, Fresh Herbs (*Shellfish*)

Served Individually with Calabrian Chili Flakes and Grated Parmesan

Two Selections | **32 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 | 295 each

Cigar Lounge

Cuban-Roasted Pork, Ham, Pickles, Swiss Cheese, Dijon-aise (*Pork, Gluten, Dairy*)

Philly Cheese Steak Cigar, Roasted Garlic Aioli (*Gluten, Dairy*)

Crispy Buffalo Chicken Cigar, Buttermilk Ranch Dressing (*Gluten, Dairy*)

Shrimp and Mushroom Cigar, Thai-Lime and Chili Aioli (*Shellfish, Gluten*)

Southwestern Black Bean Cigar, Roasted Corn, Tofu, Chilies, Cilantro Crema (*Vegan, Gluten*)

Two Selections | **30 per person**

Culinary Canvas* | A Visual and Flavor Explosion

Cumin Baby Carrots

Tajin Acorn Squash

Creole Spiced Asparagus

Furikake Shishito Peppers

Five Spiced Peewee Potatoes

Curried Cauliflower

Gochujang King Trumpet Mushrooms

Edamame Hummus, Turmeric Carrot Coulis, Truffle Beet Puree, Piquillo Pepper Coulis, Arugula Pistou, Herb Salad

(*Vegan, Sesame*)

28 per person

Himalayan Salt Grill*

Prime Beef Tenderloin Carpaccio

Jumbo White Shrimp (*Shellfish*)

Trimmed Asparagus

Duck Fat Fried Peewee Potatoes

Trio of Sauces | Red Chile Chimichurri, Roasted Garlic and Herb Aioli, Harissa Sauce

38 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 | 295 each

OM-Gyro*

Greek

Rotisserie Beef & Lamb Gyros

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

Greek Salad | Romaine, Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Red Onion, Oregano-Red Wine Vinaigrette

(Gluten, Dairy, Sesame)

Mexican

Rotisserie Chicken "Al Pastor"

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

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

(Dairy)

Turkish

Rotisserie Beef Shawarma

Warm Pita, Lettuce, Tomato, Red Onions, Lemon Garlic Sauce

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

(Gluten, Dairy, Sesame)

One Selection | **42 per person**

Paella Station

Andalusian | Shrimp, Calamari, Mussels, Chorizo, Roasted Tomatoes (Shellfish, Pork)

Valencian | Chicken, Artichoke, Chickpea, Saffron Sofrito, Green Bean

Bogavante | Lobster, Garlic, Leek, Tomatoes, Lemon, Spanish Onion (Shellfish)

Market | Piquillo Peppers, Smoked Paprika, Tender Fennel, Asparagus (Vegan)

Accompaniments

Patatas Bravas, Marble Potatoes, Spicy Aioli

Olive Bread, Piquillo Peppers, Shaved Manchego (Gluten, Dairy, Sesame)

Two Selections | **42 per person**

Sous Vide Tank* | Circulated to Perfection

Blackened Cowboy Tomahawk Chop-Bone in Ribeye, Roasted Garlic Potato Puree, Roquefort Blue Cheese, Port Wine Reduction

(Dairy)

45 per person

Indulge

Half Lobster Tail or Shrimp (Shellfish)..... **10 per person**

Aria Pâtissiere 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 | 295 each

Ooey Goey Cookies and Cream*

Warm Freshly Baked Cookies (Gluten, Dairy, Nuts)

Topped with Vanilla Ice Cream (Dairy)

Sauces | Caramel and Chocolate (Dairy)

Toppings | Crushed Oreos™, Toffee Bits and Chocolate Shavings (Gluten, Dairy)

25 PER PERSON

Affogato Station* | 250 Guests Minimum

Gelato | Chocolate and Vanilla (Dairy)

Nespresso® Espresso

Toppings | Chocolate Pearls, Chocolate Puffs, Chocolate Shavings, Crushed Biscotti, Chocolate Shavings, Wafer Cookies, Chantilly Cream, Marshmallows (Nut, Gluten, Dairy, Gelatin)

28 PER PERSON

Crème Brûlée Station* | 1000 Guests Maximum

Vanilla, Chocolate, Dulce de Leche Brûléed to order (Gluten, Dairy)

Marinated Berries and Biscotti (Nut, Gluten, Dairy)

25 PER PERSON

S'mores | 350 Guests Minimum

Graham Crackers | Crème De Marshmallow

Key Lime Cream and White Chocolate

Chocolate Peanut and Milk Chocolate

Salted Caramel and Dark Chocolate

(Nuts, Gluten, Dairy, Gelatin)

26 PER PERSON

Sizzlin Brownies*

Warm Freshly Baked Double Fudge Brownies (Gluten, Dairy)

Vanilla Gelato (Dairy)

Chocolate Crunch Pearls (Gluten, Dairy)

Chocolate and Caramel Sauces (Dairy)

22 PER PERSON

Ultimate Gelato Station* | 250 person minimum

Freshly Spun Gelato | Chocolate, Vanilla or Strawberry | Select One (Dairy)

Sauces | Caramel and Chocolate

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

28 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 | 295 each

Warm Gelato Donut Panini*

Vanilla Donut, pressed with Vanilla Bean Gelato and Berry Compote or Orange Marmalade (Gluten, Dairy)

Chocolate Donut, pressed with Chocolate Gelato and Praline Hazelnut Crunch (Nut, Gluten, Dairy)

Chocolate (Dairy) and Raspberry Sauces

Candied Hazelnuts (Nuts), Chocolate Pearls (Dairy), Sprinkles (Vegan)

25 PER PERSON

Lava Cake Station*

Warm Chocolate Cake, Vanilla and Chocolate Gelato (Gluten, Dairy)

Caramel and Chocolate Sauce (Dairy)

26 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®

25 PER PERSON

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

8 PER PERSON

dinner

Plated 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 Hot Tea Selection

Salads | Select One For Entire Group

Mixed Greens | Shaved Root Vegetables, Cucumber, Tomato, Lemon-Herb Vinaigrette (Vegan)

Quinoa | Arugula, Apple, Butternut Squash, Chevre, Fried Chickpea, Cranberry, Ginger Apple Cider Vinaigrette
(Vegetarian, Dairy)

Baby Gems | Frisée, Gorgonzola, Walnut, Strawberries, Micro Basil, Minus-8 Vinaigrette (Vegetarian, Nuts, Dairy)

Kale | Lacinato Kale, Garlic Oil, Tomato Focaccia Crouton, Crispy Parmesan, Caesar Dressing (Vegetarian, Gluten, Dairy)

Burrata | Prosciutto di Parma, Fresh Melon, Apple, Arugula, Balsamic Reduction, Extra Virgin Olive Oil (Pork, Dairy)

Arugula | Shaved Asparagus, Roasted Tomato, Chili Flake, Shaved Pecorino, Pine Nuts, Roasted Pepper Vinaigrette
(Vegetarian, Nut, Dairy)

Beet | Baby Beets, Frisée, Strawberries, Goat Cheese, Fresh Herbs, Sourdough Crisp, Balsamic Gastrique (Vegetarian, Gluten, Dairy)

Desserts | Select One

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

Butterscotch Pot de Crème | Salted Caramel and Cinnamon Beignets (Gluten, Gelatin, Dairy)

Lemon Cheesecake | Light Lemon Cheesecake, Pomegranate Gelée and Pistachio Cake (Nut, Gluten, Gelatin, Dairy)

Gianduja Gateaux | Gianduja Chocolate Mousse, Vanilla Cremeux, Hazelnut Financier and Marinated Berries
(Nut, Gluten, Gelatin, Dairy)

Tiramisu | Marsala Espresso-Soaked Ladyfingers, Café Noir Shavings and White Wine Zabaglione (Gluten, Gelatin, Dairy)

Citrus Yogurt Panna Cotta | Greek Yogurt Panna Cotta, Yuzu Jelly and Citrus Beignets (Nut, Gluten, Gelatin, Dairy)

Wild Berry & Chocolate | Chocolate Panna Cotta, Wild Berry Gelee, Pistachio Cremeux, Fresh Berries
(Nut, Gluten, Gelatin, Dairy)

Indulge | Minimum 50 Guest

Custom Chocolate Logos | Personalize Any Dessert by Adding Your Company Logo..... **Market Price**
Selection of Two Desserts, Alternating Seats **10 Per Person**

Plated 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 Hot Tea Selection

Entrée | Select One For Entire Group

Mary's Pasture Raised Chicken Breast **110 per person**
Potato Pave, Wild Mushroom, Super Green Spinach, Sauce Chasseur (Dairy)

Pan Roasted Chicken Thigh **108 per person**
Turmeric Rice and Lentil Pilaf, Greek Olive and Tomato Salad, Mediterranean Squash, Falafel, Warm Pita (Gluten)

Seared Filet Mignon **146 per person**
Brown-Butter Whipped Potato, Thumbelina Carrots, Smoked Garlic-Brussel Sprouts, Rosemary Bordelaise (Dairy)

Braised Short Rib **130 per person**
Pearl Potatoes, Baby Carrots, Baby Beets, Cippolini Onion, Fortified Braising Liquid

Soy Glazed Chilean Sea Bass **134 per person**
Forbidden Rice Risotto, Snap Peas, Roasted Shiitake Mushrooms, Yuzu Beurre Blanc (Sesame)

Scottish Salmon **128 per person**
Romesco Sauce, Citrus Couscous, Pomegranate Roasted Squash, Asparagus, Preserved Lemon Chimichurri (Gluten)

Filet Mignon and Butter Poached Lobster Tail **188 per person**
Duchess Potato, Fried Garlic, Asparagus, Demi Sec Tomato, Béarnaise (Shellfish, Dairy)

Braised Short Ribs and Colossal Shrimp **168 per person**
Saffron Risotto, Snap Peas, Asparagus Pieces, Sweet Peppers, Lobster-Sherry Cream (Shellfish, Dairy)

Chili Crusted NY Strip and Pan Roasted Sea Bass **162 per person**
Cauliflower Green Chili Gratin, Crispy Brussel Sprouts, Grilled Carrot, Pumpkin Seed Pesto (Dairy)

Buffet Dinner

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

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection | *Attendant or Chef required | 295 per chef

Southern

Soup

Smoked Chicken and Andouille Sausage Gumbo | Okra, Holy Trinity, Creole Spices (*Gluten, Pork*)

Salads

Field Mix | Dried Cranberries, Blue Cheese, Sliced Almonds, Raspberry Vinaigrette (*Vegetarian, Dairy, Nuts*)

Five Legume Salad | Black Eyed Peas, Kidney, Black, Navy and Garbanzo Beans with Peppers, Onions and Mustard Vinaigrette (*Vegan*)

Green Bean Salad | Tobacco Onions, Roasted Red Peppers, Smoked Shallot Vinaigrette (*Vegan*)

Entrées

Seafood Boil | Shrimp, Lobster, Mussels, Baby Corn, Tomato Nage, Fresh Herbs (*Shellfish*)

Buttermilk Fried Chicken | Pickled Peppers (*Gluten, Dairy*)

Stuffed Peppers, Red Beans and Rice, Beyond Sausage™, Holy Trinity, Cajun Tomato Sauce (*Vegan*)

Carving Station*

Smoked Bone in Beef Short Rib

Zatarain's® Mustard Jus

Accompaniments

Braised Collard Greens | Smoked Bacon Lardon, Apple Cider Vinegar, Chicken Broth (*Pork*)

Creole Cheddar Grits | Carlos' Creole Cheddar, Stone Ground Grits (*Vegetarian, Dairy*)

Cornbread and Honey Butter (*Gluten, Dairy*)

ARIA Patisserie

Warm Berry Cobbler | Vanilla Ice Cream (*Nuts, Gluten, Gelatin, Dairy*)

Banana Pudding Shooter | Whipped Banana Custard, Vanilla Wafer, Chantilly Cream (*Nuts, Gluten, Gelatin, Dairy*)

Chocolate Fudge Cake | Valrhona Ganache, Chocolate Mousse (*Gluten, Gelatin, Dairy*)

Pecan Pie | Café au Lait Cream (*Nuts, Gluten, Dairy*)

135 PER PERSON

Buffet Dinner

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

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection | *Attendant or Chef required | 295 per chef

Italian

Soup

Tuscan Kale and White Bean Soup | Roasted Mirepoix, Fried Shallots (Vegan)

Salads

Baby Gem Caesar Salad | Shaved Parmesan, Focaccia Crouton, Peperoncini (Gluten, Dairy)

Arugula | Shaved Fennel, Pecorino, Toasted Walnuts, Lemon Vinaigrette (Vegetarian, Nuts, Dairy)

Antipasto Salad | Roma Crunch Lettuce, Salumi, Mortadella, Provolone, Italian Olives, Capers, Giardiniera of Vegetables, Red Onion, Charbroiled Artichokes, Basil and Garlic Vinaigrette (Pork, Dairy)

Entrées

Loup De Mer Sea Bass | Charred Lemon, Capers, Brown Butter, Broccoli Rabe (Dairy)

Osso Bucco Ravioli | Saffron Tomato Cream, Garlic Spinach, Lemon Gremolata (Gluten, Dairy)

Eggplant Cannelloni | Quinoa, Spinach, Roasted Squash, Sauce Diavola (Vegan, Sesame)

Carving Station*

Stuffed Braciola Flank Steak, Parmigiana Reggiano, Rapini, Roasted Peppers, Fresh Herb (Dairy)

Stewed Red Wine Tomato Sauce

Accompaniments

Braised Tuscan Beans | Country Olives, Toy Box Tomatoes, Capers, Piparras (Vegan)

Sicilian Potatoes | Olive Oil, Garlic, Fresh Oregano, Lemon (Vegan)

Garlic Rubbed Ciabatta and Olive Oil (Gluten)

ARIA Patisserie

Classic Tiramisu | Marsala Tiramisu Cream, Espresso Soaked Lady Fingers and Chocolate Shavings (Gluten, Gelatin, Dairy)

Cannolis | Traditional Ricotta, Amarena Cherries and Sicilian Pistachios (Nuts, Gluten, Gelatin, Dairy)

Baci Di Dama Cookies | Traditional Italian Cookie and Toasted Nuts (Nuts, Gluten, Dairy)

Zeppoli | Served Warm, Powdered Sugar and Fig Caramel Sauce (Gluten, Dairy)

146 PER PERSON

Buffet Dinner

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

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection | *Attendant or Chef required | 295 per chef

French

Soup

Velouté aux Champignons | Roasted Mushrooms and Cognac Cream (*Vegetarian, Dairy*)

Salads

Niçoise | Haricots Verts, Cherry Tomatoes, Fingerling Potatoes, Hard Cooked Eggs, Bell Peppers, Niçoise Olives

Banyuls Vinaigrette (*Vegetarian*)

Endive | Frisée, Granny Smith Apples, Candied Walnuts, Roquefort, Apple Cider Vinaigrette (*Vegetarian, Nuts, Dairy*)

Asparagus | Baby Greens, Roasted Beets, Chevre, Lemon Dijon Vinaigrette (*Vegetarian, Dairy*)

Entrées

Shrimp Provençal | Capers, Demi-Sec Tomatoes, White Wine, Sweet Onions, Fresh Herbs (*Shellfish*)

Coq au Vin | Red Wine Braised Chicken, Carrot, Pearl Onion, Baby Mushrooms, Fresh Herbs

White Bean Cassoulet | Plant Based Garlic Sausage, Eggplant, Baby Carrots, Spinach, Roasted Garlic (*Vegan, Sesame*)

Carving Station*

Pepper Crusted Tenderloin of Beef

Sauce Au Poivre (*Dairy*)

Accompaniments

Pommes Lyonnaise | Tender Onions, Mushrooms, Mustard, Bacon Lardon, Bordelaise, White Wine (*Pork*)

Roasted Haricots Verts | Fried Garlic, Olive Oil, Lemon Zest, Toasted Almonds (*Vegan, Nuts*)

Petite Baguette and Salted Butter (*Gluten, Dairy*)

ARIA Patisserie

Calvados Pain Perdu | Brioche with Calvados Macerated Apples and House-Made Vanilla Gelato (*Gluten, Dairy*)

Paris-Brest | Caramelized Choux, Praline Cream and Vanilla Chantilly (*Nuts, Gluten, Gelatin, Dairy*)

Chocolate Tartelettes | Chocolate Sable with Valrhona Dark Chocolate Ganache (*Gluten, Gelatin, Dairy*)

Oeuf a la neige | Meringue, Tahitian Vanilla Bean Anglaise and Fresh Berries (*Dairy*)

152 PER PERSON



beverage

Beverage

Bartender Required* | 295 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
Extra Hour	12 per person	14 per person	16 per person

Hosted À la Carte Beverages*

Premium 17 per single shot drink

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

Ultra 19 per single shot drink

Grey Goose Vodka	Bombay Sapphire Gin
Grey Goose Le Citron Vodka	Bacardi Superior Rum
Tito's Handmade Vodka	Crown Royal Whiskey
Captain Morgan Spiced Rum	Glenfiddich Scotch
Patron Silver Tequila	Angel's Envy Bourbon
Jack Daniel's Tennessee Whiskey	

Elite 23 per single shot drink

Absolut Elyx Vodka	Basil Hayden Straight Bourbon
Stoli Elit Vodka	Four Roses Single Barrel Bourbon
The Botanist Gin	Balvenie 12 Year Double Wood
Casamigos Reposado Tequila	Whistle Pig 10 Year Rye Whiskey
Ron Zacapa 23 Year Rum	D'usse' Cognac
SelvaRey Rum	

Rosé, White and Red House Wines 58 per bottle

Beer | Select Five

Domestic Beer 11 per bottle

Bud Light | Michelob Ultra | Miller Lite | Blue Moon

Imported Beer 12 per bottle

Corona Extra | Heineken | Stella Artois

Craft Beer | Seasonal suggestions available from your Catering Manager 14 per bottle

Draft Beer | Suggestions available from your Catering Manager Market Price

Assorted Coca Cola® Soft Drinks 8 per bottle

Red Bull®, Regular and Sugar-Free 10 per can

MGM Water 6 per bottle

Proud Source™ Still or Sparkling Water - 12 oz. Aluminum Bottle 10 per bottle

Assorted Juice 10 per bottle

Cocktail Experiences

Bartender Required* | 295 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** Two Hour Three Hour
39 per person 49 per person

Whimsy meets Luxury... Local Specialty POPPED® Popcorn, Cleverly Paired with Fine Sparkling Wine

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

*The Chamber** | 25 Guests Minimum Two Hour Three Hour
42 per person 52 per person

Invite Your Guests to Reach into Our Custom Cloche for an Unexpected Delight! Stimulate the Senses with Your Choice of Smoked Woodchips or Billowing Fog Enhanced with Essential Oils and Fresh Herbs

Smoke

Smoke Apeel | Bourbon, Grapefruit Juice, Barrel Smoked Maple, Lemon Juice, Grapefruit Peel
Mexicano | Mezcal, Campari, Agave Syrup, Soda Water

Fog

Universal Gindicator | Empress Gin, Fresh Lime Juice, Tonic Water
Basil Watermelon Cooler | Grey Goose Watermelon Basil Vodka, Lime Juice, Ginger Beer, Watermelon, Basil

*Cotton Candy Cocktails** | 150 Guests Minimum Two Hour Three Hour
39 per person 49 per person

Indulge your Sweet Tooth with Classic Cocktails Redesigned with Cotton Candy

Select Two

Pina Colada | Strawberry Daiquiri | Margarita | Green Apple Martini | Blue Raspberry Lemonade

*Chocolate Smash and Stout** | 25 Guests Minimum Two Hour Three Hour
39 per person 49 per person

House Made Chocolate Bark, Presented with Rich Craft Brews

Marbled White and Strawberry Chocolate | Toasted Pistachio, Dark and White Chocolate Pearls | *Vanilla Stout*
Milk Chocolate | Toasted Graham Cracker and Cocoa Nibs | *Bonanza Brown Ale*
Dark Chocolate | Raspberries and Toasted Almonds | *Obsidian Stout*

*Craft Beer Brew Master Experience** | 50 Guests Minimum Two Hour Three Hour
32 per person 42 per person

Invite Your Guests to Enjoy An Immersive Beer Experience -
The Color of the Roasted Malt And the Fragrance of the Hops and the Tasting of the Combinations

The Experiencing Begins with a Light Pale Ale, Continues to a Hoppy IPA and Finished with a Dark Rich Stout

Cocktail Experiences

Bartender Required* | 295 per Bartender *ARIA Recommends 1 Bartender per 100 guests*

Flight to Vegas*

Fasten Your Seat Belts and Lower Your Tray Table and Sample a Variety of Whiskey, Wine and Beer...

<i>Heritage*</i> 50 Guests Minimum	Two Hour	Three Hour
Explore the Origin and Style Difference of Worldly Whiskeys	42 per person	52 per person
American Whiskey Horse Soldier, Straight Bourbon		
Scotch Whiskey Craigellachie 13-year, Single Malt, Speyside		
Japanese Whiskey Toki, Suntory		

<i>Old World and New World Tour of the Grape*</i> 50 Guests Minimum	Two Hour	Three Hour
	32 per person	42 per person

Select Three

France | Cote du Rhone, E.Guigal
Spain | Rioja Reserva, Beronia
Italy | Chianti Classico Riserva, Antinori
California | Cabernet Sauvignon, Justin
Argentina | Malbec, Cantena

<i>This is How We Vegas... From Our Local Breweries*</i> 50 Guests Minimum	Two Hour	Three Hour
	24 per person	34 per person

Big Dogs, Las Vegas Lager
Able Baker, Atomic Duck IPA
Tenaya Creek, Bonanza Brown Ale

Cocktail Experiences

Bartender Required* | 295 per Bartender *ARIA Recommends 1 Bartender per 100 guests*

The Classics with a Twist

Enjoy Familiar Favorites with a Modern Flair

<i>Spritzers*</i> 50 Guests Minimum.....	Two Hour	Three Hour
Classic Elegance With a Fashion Forward Flair	36 per person	46 per person

Select One When Offered as an Addition to a Bar Package

Select Up to Two When Offered as a Separate Beverage Experience

Aperol Spritz | Aperol, Prosecco, Sparkling Water, Orange Slice
 Hugo Spritz | Elderflower liqueur, Sparkling Wine, Sparkling Water, Mint Sprig
 Limoncello Spritz | Limoncello, Sparkling Wine, Sparkling Water, Lemon Twist
 Jalapeno Ginger Lime Spritz | Lime Juice, Agave Nectar, Ginger Beer, Sliced Jalapeno

<i>Sangria*</i> 50 Guests Minimum	Two Hour	Three Hour
More than Infused Fruit	36 per person	46 per person

Select One When Offered as an Addition to a Bar Package

Select Up to Three When Offered as a Separate Beverage Experience

Classic White Sangria | Albarino, Blood Orange, Blueberry
 Rose Sangria | Shiraz, Strawberry, Raspberry, Mint
 Red Sangria | Brandy, Malbec, Orange, Apple
 Watermelon Sangria | Grey Goose Watermelon Basil, Pinot Grigio, Watermelon, Basil
 White Peach Sangria | Tito's Vodka, Chardonnay, Peach Puree, Peach

<i>Modern Margarita*</i> 50 Guests Minimum	Two Hour	Three Hour
The Modern Margarita Offers A Variety of Flavors, Each Served in a Colorful Salt Rimmed Glass	39 per person	49 per person

Select One When Offered as an Addition to a Bar Package

Select Up to Three When Offered as a Separate Beverage Experience

Traditional with Blue Salt
 Smokey Mezcal with Black & White Truffle Salt
 Jalapeno with Red Aleppo Salt
 Raspberry with Pink Salt
 Watermelon with Basil Salt
 Cadillac with Blood Orange Salt

Wine / Bottles

Champagne & Sparkling

Gambino, Prosecco, Veneto, Italy.....	58
Charles de F��re, Cuvee Jean Louis, Blanc de Blancs, France	62
Roederer Estate, Brut, Anderson Valley.....	70
Charles Le Bel "Inspiration 1818" Brut Champagne.....	105
Perrier-Jou��t, Grand Brut, Champagne.....	125
Veuve Clicquot Ponsardin Brut, Reims, Champagne.....	145
Moet et Chandon "Dom Perignon" Brut, Epernay.....	675

Ros  

Diving into Hampton Water, Languedoc, France	59
Chateau d'Esclans Whispering Angel Ros��, Cotes de Provence, France	68
Lucien Albrecht, Cremant d'Alsace, Brut Ros��.....	70
G.H. Mumm, Grand Cordon Ros��, Brut Champagne	140
Laurent Perrier, Ros��, Champagne.....	200

Sauvignon Blanc

Ferrari-Carano "Fum�� Blanc" Sonoma.....	60
Cakebread, Napa Valley	78
Cloudy Bay, Marlborough	84
Ch��teau de Sancerre, Loire Valley	92

Chardonnay

Dark Harvest, Washington State.....	58
Landmark "Overlook ", Sonoma County	64
Ferrari-Carano, Sonoma County	68
Talbott "Sleepy Hollow" Monterey	68
William Fevre Chablis "Champs Royoux", Burgundy.....	70
Hartford Court, Russian River Valley	80
Patz & Hall, "Dutton Ranch", Russian River Valley	96
Far Niente, Napa Valley	138

Aromatic Whites

Albari��o, Martin Codaz, Rias Baixas	59
Pinot Grigio, Santa Margherita, Valdadige	72
Riesling, Kabinett Robert Weil, Rheingau.....	76

Wine / Bottles

Cabernet Sauvignon

Dark Harvest, Washington State	58
Drumheller, Columbia Valley	58
Liberty School, Paso Robles	62
Justin, Paso Robles	76
Conn Creek, Napa Valley	84
Foley Johnson, Napa Valley	100
Faust, Napa Valley	120
Turnbull, Napa Valley	132
Jordan, Alexander Valley	138
Daou, Reserve, Paso Robles	140
Ingelnook, Napa Valley	185
Nickel & Nickel "Branding Iron" Oakville, Napa Valley	248

Merlot

Drumheller, Columbia Valley	59
Roth, Alexander Valley	62
Duckhorn, Napa Valley	112

Pinot Noir

Sea Sun, California	59
Banshee, Sonoma County	64
Landmark "Overlook", Sonoma Coast	76
The Calling, Russian River Valley	92
Etude, Carneros	104
Flowers, Sonoma Coast	126
Domaine Serene "Evanstad Reserve" Willamette Valley	185

Alternative Reds

Orin Swift, Abstract, California <i>Grenache, Petite Sirah, Syrah</i>	108
Orin Swift, 8 years in the Desert, California <i>Zinfandel, Syrah, Petite Sirah</i>	112
The Prisoner, Napa Valley	112