



CATERING & SPECIAL EVENTS

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EXECUTIVE CHEF JUSTIN FREDRICKSON

Justin began his career with MGM Resorts International in 2000 at MGM Grand where he held various culinary roles with increasing responsibility and leadership. As a Diversity Champion and a former Sustainability Chair, Justin demonstrates MGM's Core Values. He has also been a member of the opening teams for MGM Grand Detroit, Springfield and National Harbor. Justin holds an Associate of Applied Science Degree in Hotel & Restaurant Management from SUNY Erie in Buffalo, NY. He plays lead guitar in his band, After the Neon, which plays at many local venues and enjoys taking vacations with his wife and son.



ASSISTANT EXECUTIVE CHEF JEFF DAVIS

Chef Jeff brings over 25 years of culinary experience to Mandalay Bay. He started his culinary journey at the age of 14 at Evelyn's Seafood House in Belmar New Jersey, where he found his calling. Upon graduating from Southern Nevada Vocational Technical Center, Jeff started his Las Vegas experience at Mirage and since then has worked at multiple Las Vegas resorts. Jeff had Leadership roles in fine dining, casual bistros, and production kitchens. He has worked through the ranks at Mandalay Bay from Room Chef, Executive Sous Chef and finally Executive Assistant Chef in 2017. Jeff uses his undergraduate experience in education to mentor and lead Mandalay Bay's Culinary Team.



EXECUTIVE PASTRY CHEF CHRISTOPHE FEYT

Chef Christophe Feyt was born in Agen, France. After starting at the patisserie, which his family has owned for 40 years, Feyt worked in Boston, Hawaii, and Las Vegas. He mastered the fundamentals of pastry in nationally recognized shops in Paris and Southwest France. Feyt then earned his Brevet de Maîtrise diploma as an excellent foundation to support him throughout his career. Working in Las Vegas, Feyt realized his goal to experience a high-volume pastry operation and create custom edible showpieces. Vegas is a show town that allows freedom of creativity and an opportunity to provide clients with special tailor-made artistic pieces as needed.



There has been an evolution in the culinary world, and we are pleased to present our new eco-friendly catering menus. This is a work in progress and is an ongoing commitment by Mandalay Bay. Being "Earth-Friendly" is an emerging environment for many of our vendor and supplier partners. As they become certified, we will then be able to further enhance our selections.

Continuing our goals of sustainability, we successfully grow high-quality herbs such as chocolate thyme, pineapple sage, savory and oregano on property in a small section of our greenhouse. These fresh herbs supplement and enhance our delectable dishes.

Following the guidelines set forth by the famous Monterey Bay Aquarium's Seafood Watch "Best Choices" list, you will find many of our fish and seafood items sanctioned as "Ocean-Friendly," meaning that the variety is abundant, well managed, and caught or Farmed in environmentally friendly ways.

Our chicken breasts and filets of beef are all natural. This refers to the elimination of steroids, antibiotics and hormones in these products.

Las Vegas, being a desert city, does not have a local Farming community in which to provide us with produce; however, we are constantly researching our neighboring states for produce that can be ordered and still retain a competitive and fair market price.

Our culinary team has created a set of fully organic and sustainable menus. Our wine list includes several choices of organic and sustainable options to complement your reception or dinner menu.

Mandalay Bay has been awarded 5 Green Keys, the top rating one can achieve, based on our sustainable practices. We continue to source improved food and beverage packaging and disposable wares that meet our recyclable and green initiative. Our box lunches are made from 100% recycled craft cardboard. Whenever possible, we use leafware products are handcrafted from fallen palm leaves (picks, cutlery, bowls, plates and other small wares). Bamboo is a renewable resource that is environmentally friendly, sustainable and 100% biodegradable and compostable.

All disposed items in trash cans throughout the resort are recycled.

WE ARE COMMITTED TO UPHOLDING THE STANDARDS AND PRACTICES NECESSARY TO BE A SOCIALLY RESPONSIBLE CITIZEN IN OUR COMMUNITY.



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BREAKFAST

BREAKFAST

Based on a maximum of 2.5 hours of service | Below items may not be transferred to Breaks

THE CLASSIC CONTINENTAL

Orange, Apple, and Cranberry Juice
Sliced Fresh Fruit and Berries
English Muffins and Assorted Bagels
Daily Rotation of Breakfast Pastries
Butter, Marmalade, Preserves, Cream Cheese, Honey and Nutella
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

\$32 Per Person

THE SPA CONTINENTAL

Assorted Naked Bottled Juice and Smoothie

Yogurt Parfait
House Made Granola and Kashi GOLEAN Crunch, Toasted Almonds, Golden Raisins and Dried Cherries
Low-Fat Plain and Raspberry Yogurt
Low-Fat Cottage Cheese
Seasonal Berries, Honeydew, Watermelon, Cantaloupe, and Grapes
Honey, Agave Syrup and Brown Sugar

Smoked Salmon with Bagels and Traditional Condiments
Farm Fresh Hard-Boiled Eggs
No Sugar Added and Fat Free Muffins
Butter, Marmalade, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Tea

\$39 Per Person

BREAKFAST

Based on a maximum of 2.5 hours of service | Menu is designed for groups of 25 or more

THE TRADITIONAL

Orange, Apple, and Cranberry Juice
Platters of Seasonal Sliced Fresh Fruit garnished with Berries

Choose One

Scrambled Eggs with Chives on the side
Denver Scrambled Eggs
Scrambled Eggs with Cheddar Cheese on the side

Choose Two

Bacon
Maple Black Pepper Bacon
Chicken Apple Sausage
Country Link Sausage
Chorizo Breakfast Sausage
Turkey Sausage

Breakfast Potato of the Day:

Hash Brown Potatoes (Sunday & Thursday)
Potatoes O'Brien (Wednesday)
Sautéed Red-Skinned Potatoes (Tuesday & Saturday)
Heirloom Blend Breakfast Potatoes (Friday)
Lyonnaise Potatoes (Monday)

Daily Selection of Breakfast Pastries

English Muffins and Assorted Bagels
Butter, Marmalade, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

\$48 Per Person

Enhancements

The Smoothie Station
Berry Blast, Chocolate &
Peanut Butter, Tropical Beach
\$10 per person

Yogurt & Granola Parfait
\$8 per person

House Infused Water
Lemon, Lime, Orange or Cucumber
\$70 per gallon

Coffee Service Specialty Milk
Choose One
Coconut, Soy or Rice
\$2 per gallon of coffee

BREAKFAST

Based on a maximum of 2.5 hours of service | Menu is designed for groups of 25 or more

RED ROCK SUNRISE

Scrambled Cage Free Egg Bar

Egg Whites, Whole Eggs, Seasonal Wild Mushrooms, Smoked Salmon

Asparagus, Bermuda Onions and Bell Peppers

Sharp Cheddar Cheese, Chopped Chives and Roasted Tomato Salsa

Heirloom Breakfast Potatoes with Caramelized Onions and Herbs

Maple Black Pepper Bacon and Breakfast Sausage Links

Daily Selection of Breakfast Pastries

English Muffins and Assorted Bagels

Butter, Marmalade, Preserves and Cream Cheese

Orange, Apple, and Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

\$54 Per Person

BREAKFAST

Based on a maximum of 2.5 hours of service | Menu is designed for groups of 25 or more

THE SEASIDE

Choose Two

Ham, Egg and Cheddar Croissant
Ham, Egg and Cheddar on an English Muffin
Sausage and Egg on a Southern Style Flaky Buttermilk Biscuit
Scrambled Egg and Chorizo Burrito
Vegetarian Burrito

Breakfast Muffins:

Egg, Sausage, Yukon Gold Potatoes and Cheddar
Egg, Broccoli, Gruyere and Caramelized Onions
Egg, Goat Cheese, Spinach and Bacon

Choose Two

Daily Selection of Breakfast Pastries
Fruit Salad
Whole Fresh Fruit
Breakfast Potato of the Day
Individual Low-Fat Yogurt
Assorted Bottled Fruit Smoothies
Yogurt and Granola Parfait
Assorted Doughnuts

Orange, Apple, and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea

\$48 Per Person

Enhancements

House Infused Water
Lemon, Lime, Orange
or Cucumber
\$70 per gallon

Coffee Service
Specialty Milk
Choose One
Coconut, Soy or Rice
\$2 per gallon of coffee

BREAKFAST STATIONS

Based on a maximum of 2.5 hours of service | Menu is designed for groups of 25 or more
Uniformed Chef Attendant is \$225 each | One Chef required per 100 guests

THE SMOOTHIE STATION

Made to order Smoothies with Assorted Fruit and Low-Fat Yogurt
(Dairy Free Upon Request)

BERRY BLAST

Mixed Seasonal Berries, Low-Fat Yogurt and Crushed Ice

CHOCOLATE & PEANUT BUTTER

Bananas, Chocolate Sauce, Peanut Butter, Low-Fat Yogurt and Crushed Ice

TROPICAL BEACH

Mango, Pineapple, Low-Fat Yogurt and Crushed Ice

\$12 Each

THE OVERNIGHT OATMEAL STATION (served cold)

Oatmeal Parfaits and Toppings of Fresh Fruit, Assorted Dried Fruit, Nuts,
Seasonal Berries, Pineapple, House Made Granola, Toasted Almonds and Honey
(Dairy Free and Protein Free Options Upon Request)

Choose One

(Minimum 10 servings per flavor)

Raspberry

Rolled Oats with Chia Seeds, Raspberry Preserves and Greek Yogurt

Chocolate Banana Nut

Rolled Oats with Banana Puree, Ground Flax Seed, Nutella and Greek Yogurt

Apple Cinnamon Spice

Rolled Oats with Ground Flax Seed, Cinnamon, Raisins, Apple Butter and Greek Yogurt

Cherry Cheesecake

Rolled Oats with Chia Seeds, Cream Cheese, Cherry Preserves and Greek Yogurt

\$14 Each

BREAKFAST STATIONS

Based on a maximum of 2.5 hours of service | Menu is designed for groups of 25 or more
Uniformed Chef Attendant is \$225 each | One Chef required per 100 guests

OATMEALSTATION

Traditional Oatmeal served with decadent toppings to include:

Warm Bananas Foster
Warm Berry Compote
Whipped Mascarpone
Crunchy Almond Streusel, Chia Seed and Pistachio Crunch
Cinnamon Toasted Pecans
Raisins and Blueberries

\$14 Per Person

WAFFLE STATION

Rustic style Waffles with indulgent toppings:

Whipped Speculoos Cream
Whipped Cinnamon Rum Raisin Cream Cheese
Cherries Jubilee
Warm Maple Syrup
Whipped Butter and Whipped Cream

\$15 Per Person

OMELET AND EGG STATION

Smoked Salmon, Diced Ham, Asparagus Tips, Sautéed Wild Mushrooms, Onions,
Peppers, Diced Tomatoes, Herbs, Cheddar, Swiss and American Cheese

\$20 Per Person

BREAKFAST STATIONS

Based on a maximum of 2.5 hours of service | Menu is designed for groups of 50 or more

Uniformed Chef Attendant is \$225 each | One Chef required per 100 guests

MANDALAY BAY MINI OVEN & EVO ACTION STATIONS

Watch as Chefs prepare baked dishes in our unique mini convection ovens or EVO grills. There really is nothing better these days than to have your guests experience Chefs in action as wonderful aromas fill your event.

EVO GRILL FRENCH TOAST

Thick Cut Artisan Breads dipped in Egg and grilled to perfection. Served with Whipped Butter, Warm Maple Syrup, Warm Bananas Foster, Warm Red Fruit Compote and Whipped Cream

Choose Two

Cinnamon Raisin Bread

Traditional Texas Toast

White Chocolate Bread

Hawaiian Bread

\$15 Per Person

EVO GRILL PANCAKE STATION

Silver Dollar Pancakes Made to Order on the EVO Grill and served with Pure Maple Syrup, Whipped Butter, Bananas Foster and Warm Seasonal Berry Compote
Blueberries, Chocolate Chunks and Granola

\$15 Per Person

BREAKFAST

Based on a maximum of 2.5 hours of service | Below items may not be transferred to Breaks

A LA CARTE SANDWICHES, MUFFINS & BURRITOS

Breakfast Muffin with Egg, Broccoli, Gruyere and Caramelized Onions
Breakfast Muffin with Egg, Goat Cheese, Spinach and Bacon
Breakfast Muffin with Egg, Sausage, Yukon Gold Potatoes and Cheddar
Breakfast Muffin with Egg, Smoked Salmon, Red Skinned Potatoes, Dill and Cream Cheese
Breakfast Muffin with Egg, Braised Chicken, Cotija, Cilantro and Shredded Potatoes

\$10 Each

Ham, Egg and Cheddar Croissant
Ham, Egg and Cheddar on an English Muffin
Sausage and Egg on a Southern Style Flaky Buttermilk Biscuit
Roasted Turkey, Egg and Pepper Jack Cheese on a Ciabatta Roll
Scrambled Egg and Chorizo Burrito
Vegetarian Breakfast Burrito

\$12 Each

BREAKFAST

Based on a maximum of 2.5 hours of service | Below items may not be transferred to Breaks

Scrambled Eggs (2 each)	\$9 Per Person
Thick Sliced Smoked Bacon (3 pieces)	\$10 Per Person
Maple Black Pepper Bacon (3 pieces)	\$10 Per Person
Breakfast Sausage Links or Patties (2 pieces)	\$8 Per Person
Canadian Bacon (2 pieces)	\$8 Per Person
Breakfast Potatoes	\$7 Per Person
Oatmeal with Brown Sugar	\$9 Per Person
Cinnamon Raisin French Toast with Warm Maple Syrup	\$10 Per Person
Fruit Salad	\$10 Per Person
Sliced Seasonal Fruit	\$10 Per Person
Mixed Berries	\$12 Per Person
Smoked Salmon with Bagels and Traditional Condiments	\$17 Per Person
Protein Box	\$30 Per Person
Hard Boiled Eggs (served cold with shell on)	\$48 Per Dozen
Whole Fruit	\$64 Per Dozen
Yogurt and Granola Parfait (6 oz.)	\$8 Each
Individual Low-Fat Fruit Yogurt	\$7 Each
Greek Yogurt	\$8 Each
Assorted Kashi Cereal with Milk	\$8 Each
Individual Boxed Cereal with Milk	\$7 Each
Assorted Bottled Fruit Smoothies	\$8 Each

Enhancements

Bloody Mary \$14 each
Screwdriver \$14 each
Mimosa \$14 each

Miniature Cocktails
and Mocktails \$7 each

Bartender \$225 each

Ask your Catering Manager how to
turn your favorite drink into a
smaller version for Tastings or
pairings.

House Infused Water
Lemon, Lime, Orange,
or Cucumber
\$70 per gallon

Coffee Service
Specialty Milk
Choose One
Coconut, Soy or Rice
\$2 per gallon of coffee



BREAKS

BREAKS

BEVERAGES

Freshly Brewed Organic Coffee, Decaffeinated Coffee and Assorted Organic Domestic and Herbal Tea
 Served with Cream and Flavored Syrup to Include Sugar Free Options \$98 Per Gallon

Hot Chocolate with Mini Marshmallow	\$98 Per Gallon
Iced Tea with Lemon	\$98 Per Gallon
Fresh Lemonade	\$98 Per Gallon
Fruit Punch	\$98 Per Gallon
House Infused Water (Lemon, Lime, Orange and Cucumber)	\$70 Per Gallon
Assorted 100% Fruit Juice (10 oz. bottle)	\$6 Each
Frappuccino (Mocha and Vanilla)	\$9 Each
Milk (Whole, 2%, Skim and Chocolate)	\$5 Each
Assorted Energy Drinks (Red Bull, Rockstar and Sugar Free)	\$9 Each
Assorted Gatorade	\$9 Each
Assorted Bottled Fruit Smoothies	\$8 Each
Assorted SoBe Life Water	\$8 Each
O.N.E Coconut Water	\$8 Each
Bottled Iced Tea	\$6 Each
Bottled Fiji Water	\$8 Each
Bottled Water (Logo option available)	\$5.50 Each
Sparkling Water (Regular and Assorted Flavors)	\$6.50 Each
Assorted Soda (Pepsi, Diet Pepsi and Sierra Mist)	\$5.50 Each

Enhancements

- Coffee Service
- Specialty Milk
- Choose One
 - Coconut, Soy or Rice
 - \$2 per gallon of coffee
- Speak with your Catering Manager about a custom logo on Waters

BREAKS

FRESH FROM THE BAKERY

Breakfast Pastry Basket

Assorted Bagels with Cream Cheese
Including Plain, Sesame, Cinnamon Raisin and Blueberry

Coffee Cake
No Sugar Added or Fat Free Muffins
Warm Mini Cinnamon Rolls
Breakfast Fruit Bread
Assorted Doughnuts
Doughnut Holes (per two dozen)
Orange Coffee Blondies
Traditional Blondies
Traditional Brownies

Mini Cup Cakes
Almond Raspberry, Chocolate Cherry and Lemon White Chocolate

Madeleines
Chocolate Chip, Lemon and Pecan Praline

Giant Cookies
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia,
Sugar Crystal and Peanut Butter Chunk

Tea Cookies
Oreo, Apricot Butter Cookie, Chocolate Sable and
Coconut Sable (per two dozen)

Assorted Dessert Bars
Peanut Butter, Rocky Road, Lemon Bars and Rice Krispies

\$65 Per Dozen

Assorted French Dessert Pastries
Shot Glass Desserts, Fruit Tarts and Entremets

\$96 Per Dozen

Chocolate Truffles
Lemon and Caramel Whiskey

\$66 Per Dozen

Pastry of the Day

Monday & Friday
Blueberry Muffins, Oat Bran
Muffins, Cherry Lattice, Mini Berry
& Mini Nutella Beignets, Mini
Apple Turnovers

Tuesday & Saturday
Banana Walnut Muffins, Morning
Glory Muffins, Apple Lattice,
Cherry Flaxseed Scones, Dried
Blueberry Scones, Mini Chocolate
Croissants

Wednesday & Sunday
Cherry Lattice, Apple Cinnamon
Coffee Cake, Blueberry Muffins,
Orange Cranberry Coffee Cake,
Raisin Pin Wheels, Mini Mixed
Berry Beignets, Mini Vanilla
Custard Beignets, Custard
Croissants

Thursday
Lemon Poppy Seed Coffee Cake,
Banana Coffee Cake, Chocolate
Chip Muffins, Orange Cranberry
Muffins, Mini Croissants

BREAKS

A LA CARTE

Assorted Kind Bars	\$9 Each
Assorted Granola Bars	\$6.50 Each
Assorted Protein Bars	\$7.50 Each
Assorted Candy Bars	\$5.50 Each
Assorted Prepackaged Cookies	\$5.50 Each
Assorted Pringles	\$6 Each
Assorted Kettle Chips	\$5.50 Each
Assorted Bags of Popcorn	\$5.50 Each
Assorted Bags of Pretzels	\$5.50 Each
Individual Bags of Trail Mix	\$7.50 Each
100 Calorie Snack Bags, Savory or Sweet	\$5.50 Each
Warm Soft Pretzels with Mustard	\$7 Each
Warm Soft Pretzels with Cheese Sauce	\$8 Each
Assorted Yogurt	\$7 Each
Greek Yogurt	\$8 Each
Cheese Sticks (mozzarella and cheddar)	\$7.50 Each
Novelty Ice Creams and Fruit Bars	\$80 Per Dozen
Bulk Pretzels	\$55 Per Pound (serves 10)
Bulk Mixed Nuts	\$65 Per Pound (serves 10)

Taquitos \$8 Each

Southern Chicken, Jalapeño Pepper Jack Cheese, Ranchero Beef and Cheese, and Pork Carnitas Chili Verde served with Roasted Tomato Salsa

Sandwiches and Wraps \$150 Per Dozen

Artisan Italian Sub, Oven Roasted Turkey on Wheat, Lemon Pepper Tuna Salad Wrap

Mini Croissant Sandwiches \$110 Per Dozen

Chicken Salad and Tuna Salad

Assorted Chips and Dips \$85 Per Pound

Spicy Ranch or Blue Cheese with Potato Chips

Pico de Gallo or Guacamole with Tortilla Chips

Individual Chips and Dips To-Go \$9.50 Each

Traditional Hummus and Pretzels

Red Pepper Hummus and Pretzels

Peanut Butter, Raisins and Celery Sticks

Boursin Dip and Carrot Sticks

Chipotle Black Bean Dip and Corn Tortilla Chips

Roasted Tomato Salsa and Corn Tortilla Chips

THEMED BREAKS

Based on a maximum of 2.5 hours of service | Available until 4pm

Breaks yield 1.5 servings each of food and beverage per guest

All themed breaks listed have a 15 person minimum

CHOCOLATE & CARAMEL

Double Chocolate Madeleines, Caramel Tart, Dulce de Leche Cupcakes,

Chocolate Dipped Butterscotch Cookies and S'mores Sticks

Freshly Brewed Iced and Decaffeinated Coffee with Flavored Syrup, Sugar Free Syrup, Whipped Cream, Cinnamon and White and Dark Chocolate Shavings

\$24 Per Person

THE WALK IN THE PARK

Soft Pretzels with Mustard and Cheese Sauce, Roasted Peanuts, Popcorn and Cracker Jacks

Assorted Water, Soda and Sparkling Water

\$20 Per Person

THE TUTTI FRUTTI

Watermelon and Strawberry Sticks with Balsamic Glaze

Lemon Blueberry Fruit Tarts

Fruit and Berry Yogurt Shots

Flavored Water and Bottled Water

\$20 Per Person

THE TRAIL MIXER

Snack mix with Almonds, Jelly Bellies, Cheez-its, Walnuts, Pistachios, Pumpkin Seeds, Sesame Sticks,

Dried Papaya, Dried Mango, Peanuts, Wasabi Peas, Dried Cranberries, Yogurt Covered Raisins and

Chocolate M&Ms

SoBe Life Water

\$22 Per Person

THEMED BREAKS

Based on a maximum of 2.5 hours of service | Available until 4pm

Breaks yield 1.5 servings each of food and beverage per guest

All themed breaks listed have a 15 person minimum

TWISTED SALSA & GUACAMOLE BAR

Choose Three

Chunky Greek Yogurt Guacamole with Feta
Traditional Guacamole
Watermelon, Tomato and Pepper Jelly Salsa
Sweet Corn, Cherry Tomato and Citrus-Cotija Salsa
Traditional Roasted Tomato Salsa
Corn Chips and Pita Chips
Virgin Margarita's

\$20 Per Person

MOVIE NIGHT

Selection of Popcorn, Chips and Assorted Candy Bars
Assorted Soda and Bottled Water

\$18 Per Person

GAME TIME

Mini Cheeseburger Sliders with Spicy Ketchup and Whole Grain Mustard-Mayonnaise
Mini Corn Dogs with Spicy Ketchup
Assorted Chips, Pretzels and Popcorn
Assorted Soda, Bottled Water and Vitamin Water

\$25 Per Person

BRAINFOOD

Granola, Roasted Almonds, Banana Chips and Dried Fruit
Walnut, Pepita, Banana Bread, Whole Wheat Quinoa Bread,
Omega Chocolate Cherry Energy Bites
Plain and Fruit Yogurt
SoBe Life Water
Assorted Bottled Naked Juice

\$22 Per Person

THEMED BREAKS

Based on a maximum of 2.5 hours of service | Available until 4pm

Breaks yield 1.5 servings each of food and beverage per guest

All themed breaks listed have a 15 person minimum

Work with your Catering Manager to theme a color break for your group.

THE RED DELICIOUS

Red Delicious Apples, Strawberries and Fresh or Dried Cherries

Red Velvet Cupcakes

Red Vines Licorice, Cinnamon Bears, Cherry Sours and Swedish Fish

Red Edition Cranberry Red Bull, Cranberry Juice, Fruit Punch Gatorade and Bottled Water

\$19 Per Person

THE BLUEBERRY

Fresh Blueberry Cups and Blueberry Yogurt Shots

Terra Blue Potato Chips with Blue Cheese Dip

Blue M&Ms, Berry Blue Jelly Bellies, Blue Gummy Sharks and Wild Berry Sour Balls

Blue Edition Blueberry Red Bull and Blue Machine Naked Bottled Juice

O.N.E Coconut Water and Fiji Water

\$20 Per Person

THE ORANGE CRUSH

Seasonal Fresh Orange Citrus Fruit

Mango Mousse Shots

Fresh Baby Carrots and Orange Ranch Dressing Cups

Cheddar Popcorn, Cheez-its, Cheetos, Goldfish and Gummy Orange Slices

Orange Juice and Orange Gatorade

Mighty Mango and Orange Carrot Naked Bottled Juice

\$20 Per Person

THE GO GREEN

Whole Fresh Granny Smith Apples, Honey Dew Melon and Green Grape Clusters

Fresh Broccoli Florets, Sliced Celery Sticks and Ranch Dressing

Wasabi Peas, Milk Chocolate Green M&Ms and Sour Apple Balls

Sierra Mist, Perrier, Green Gatorade and Green Machine Naked Bottled Juice

\$20 Per Person




PLATED LUNCH

PLATED LUNCH SELECTIONS

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$8 per person

Mandalay Bay Culinary and Catering presents full a la carte lunch selections. Each course is individually priced to allow you to build your own custom lunch experience. A minimum of three courses, including entrée, is required. Our Executive Banquet Chef prepares beef cooked to medium.

BLACKENED SALMON (served cold)

Zucchini Noodle Salad with Sugar Snap Peas, Shaved Brussel Sprouts, Baby Kale, Cucumber Ribbons with Tarragon White Balsamic Vinaigrette

\$23 Per Person

ROASTED CHICKEN BREAST (served cold)

Herb Crusted Roasted Chicken Breast with Baby Greens, Roasted Sweet Potato, Toasted Pecans, Dried Cherries with a Citrus Yogurt Dressing

\$22 Per Person

GRILLED CHICKEN BREAST CAESAR (served cold)

Grilled Chicken Breast Little Gems Caesar with Parmesan, Roasted Red Tomato, Herbed Croutons with a Yogurt Caesar Dressing

*Traditional Caesar Dressing Available

\$22 Per Person

GRILLED CHICKEN BREAST & PENNE

Grilled Chicken Breast over Pesto Penne, Sun-dried Tomatoes and Pine Nuts with Seasonal Vegetables

\$23 Per Person

Menu Notes

You must select (3) courses for all plated lunch menus.

Additional charges will apply for selections under (3) courses.

All plated lunches are accompanied with freshly baked rolls, lavosh, butter, freshly brewed organic coffee, decaffeinated coffee, assorted hot tea and iced tea.

PLATED LUNCH SELECTIONS

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$8 per person

SEARED CATCH OF THE SEASON

Pan Seared Filet, Horseradish Potato Purée, Juniper-Scented Vegetables with a Fine Herb Butter Sauce

\$23 Per Person

ROASTED BREAST OF CHICKEN

Roasted Chicken Breast, Braised Lentils with Bacon Lardons, Wilted Kale, and Baby Bells with a Roasted Shallot Chicken Demi-Glace

\$23 Per Person

LEMON PEPPER CHICKEN

Grilled Lemon Pepper Chicken Breast, Roasted Baby Sweet Potatoes, Citrus Glazed Rainbow Carrots with Rosemary Chicken Jus

\$24 Per Person

CHICKEN & SHRIMP DUO

Herb Marinated Chicken Breast, Garlic-Butter Shrimp, Pearl Barley Risotto, Roasted Baby Artichokes with Puttanesca Sauce

\$37 Per Person

FILET MIGNON

Seared Petit Filet Mignon, Ruby Port Shallot Reduction, Crème Fraîche Potato Purée with Roasted Vegetables

\$38 Per Person

GUAJILLO BRAISED SHORT RIBS

Roasted Corn and Fingerling Succotash, Chimichurri with Baby Vegetables

\$32 Per Person

Menu Notes

You must select (3) courses for all plated lunch menus.

Additional charges will apply for selections under (3) courses.

All plated lunches are accompanied with freshly baked rolls, lavosh, butter, freshly brewed organic coffee, decaffeinated coffee, assorted hot tea and iced tea.

PLATED LUNCH SELECTIONS

Choice of (3) courses | Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$8 per person

PLATED LUNCH SOUP

Choose One

Sweet Potato and Vegetable Chowder with Wild Rice

Chilled Summer Gazpacho

Minestra de Ceci

Salinas Valley Butterbean and Vegetable Chowder

Wild Mushroom and Leek Bisque with Chives and Truffle Crème Fraîche

Smoked Chicken with Split Pea and Baby Rainbow Carrots

Roasted Tomato Soup with Herbed Laura Chenel Chèvre Focaccia Crouton

Roasted Chicken Broth with Vegetables and Organic Quinoa

\$11 Per Person

PLATED LUNCH SALADS

Choose One

Caesar Salad with Hearts of Romaine, Shaved Parmesan Cheese and Garlic Croutons with Classic Caesar Dressing

Baby Gem Leaf Lettuce Spears and Shaved Crudité with Poppy Seed Dressing

Baby Spinach and Kale Salad with Sugar Snap Peas, Shaved Brussel Sprouts, Toasted Sunflower Seeds, Golden Raisins, Heirloom Cherry Tomatoes with a Tarragon White Balsamic Vinaigrette

Mixed Greens Salad and Herb-Crusted Goat Cheese Medallions and Raspberry Vinaigrette

\$12 Per Person

Menu Notes

You must select (3) courses for all plated lunch menus.

Additional charges will apply for selections under (3) courses.

All plated lunches are accompanied with freshly baked rolls, lavosh, butter, freshly brewed organic coffee, decaffeinated coffee, assorted hot tea and iced tea.

PLATED LUNCH SELECTIONS

Choice of (3) courses | Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$8 per person

PLATED LUNCH DESSERTS

Choose One

Vanilla Bean Crème Brûlée with Pineapple Chutney

Guava Vanilla Tart

Fresh Mint Crèmeux Layered with Dark Chocolate Mousse

Raspberry Citrus Meringue Tart

Dark Chocolate Truffle Bar

Amaretto Mascarpone Tiramisu

Cream Cheese Coconut Caramel Donuts

Ginger Panna Cotta with Cinnamon Caramel Apple (vegan)

\$11 Per Person

Menu Notes

You must select (3) courses for all plated lunch menus.

Additional charges will apply for selections under (3) courses.

All plated lunches are accompanied with freshly baked rolls, lavosh, butter, freshly brewed organic coffee, decaffeinated coffee, assorted hot tea and iced tea.



M
LUNCH

LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 50 guests or more | Below items may not be transferred to breaks

SPRING VALLEY

White Bean and Vegetable Pistou

Orzo Pasta Salad with Red Quinoa, Red Bell Peppers, Feta Cheese, Cucumbers, Parsley and Lemon Mint Vinaigrette

Creamy Broccoli Salad with Sharp Cheddar, Carrots, Bacon, Sunflower Seeds and Red Onions

Baby Spinach, Dried Cranberries, Candied Walnuts, Honey Ham, Caramelized Balsamic Onion and Citrus Vinaigrette

Choose (4) Entrée options below or choose (5) entrees for an additional \$12 per person:

Yogurt Lemon Chicken Salad with Feta Cheese, Green Leaf Lettuce, Brussel Sprout Slaw and Crispy Bacon on Herbed Focaccia

Spiced Roasted Cauliflower Lavosh Wrap with Hummus, Cilantro, Pickled Onion, Green Leaf Lettuce and Tahini Dressing

Sliced Turkey with Gruyere Cheese, Citrus Apple Butter and Arugula on Sprouted Cranberry Wheat Bread

Korean BBQ Beef Sandwich with Kimchee Slaw and Green Leaf Lettuce on French Baguette With Kalbi Mayonnaise

Mediterranean Tuna Wrap with Oven Roasted Tomatoes, Pepperoncini, Peppadew, Shaved Red Onion, Fried Capers, Arugula and Lemon Vinaigrette

Tater Tots with Homemade Spicy Ketchup, Garlic Aioli and Classic Ketchup

Double Chocolate Bar

Cranberry Oatmeal Cookies

Pineapple Upside Down Cake

Vegan Pistachio Mousse Shot

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

\$59 Per Person- Sunday Special \$56 Per Person

Enhancements

Add Choice of Soup
\$6 per person

LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 50 guests or more | Below items may not be transferred to breaks

ANTHEM

Spiced Lentil Soup with Harissa

Iceberg and Romaine Mix, Wild Rocket Arugula, Cucumber, Heirloom Cherry Tomatoes, Red Onion, Kalamata Olives, Feta Cheese, Garlic Roasted Bell Peppers, Minted Orange-Red Wine Vinaigrette and Creamy Feta Dressing

Platter of Grilled Broccoli and Steamed Asparagus with Honey Preserved Lemon Vinaigrette

Pita Chips and Garnish Bar

Crispy Pita Chips, Traditional Hummus with Lemon Oil, Cucumber Parsley Hummus with Pine Nuts, Charred Moutabal, Sliced Tomatoes, Sliced Cucumbers, Shaved Red Onions and Tzatziki

Rigatoni with Artichokes, Roasted Tomatoes, Capers and Basil

Choose (3) Entrée options below or choose (4) entrees for an additional \$12 per person:

Chicken Tagine with Olives and Preserved Lemon

Branzino with Fennel, Peppers and Citrus

Za'atar Rubbed Beef and Vegetable Kebabs

Vegan Falafel with Lemon Scented Yogurt

Baked Ratatouille

Warm Soft Pita Rounds with Garlic Olive Oil and Chopped Parsley

Apricot Greek Yogurt Mousse Shot

Trio of Macaron Flavors to include Chocolate, Cassis and Salted Caramel

Espresso Dark Chocolate Tart

Vegan Banana Chocolate Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

\$59 Per Person- Monday Special \$56 Per Person

LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 50 guests or more | Below items may not be transferred to breaks

GREEN VALLEY

Minestra di Ceci

Caprese Salad with Extra Virgin Olive Oil and White Balsamic Vinegar

Baby Green Salad with Shaved Radish, Roasted Red Peppers, Italian Parsley Leaves,
Toasted Sunflower Seeds and Spring Onion Vinaigrette

Rocket and Baby Bronze Romaine Mix, Crispy Pancetta, Dried Cherries, Goat Cheese,
Citrus Honey Vinaigrette and Toasted Fennel Seed Buttermilk Dressing

Choose (3) Entrée options below or choose (4) entrees for an additional \$12 per person:

Pan Roasted Steelhead Trout with Sautéed Shrimp and Puttanesca Sauce

Chicken Breasts and Thighs with Wild Mushroom Marsala Sauce

Penne Polpette Al Forno (baked penne marinara with meatballs)

Vegan Grilled Romanesco with Cannellini Bean and Quinoa Ragoût

Roasted Vegetable Medley

Lemon Scented Fontina Polenta with Olive Checca

Rosemary Focaccia Rolls

Lemon Tiramisu Cup

Mascarpone Raspberry Tart

Pistachio Vanilla Cherry Cake

Vegan Almond Chocolate Mousse

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

\$59 Per Person- Friday Special \$56 Per Person

LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 50 guests or more | Below items may not be transferred to breaks

HENDERSON

Butter Bean and Vegetable Chowder

Hearty Grain and Asparagus Salad with Roasted Garlic, Tomatoes, English Peas, Red Onion and Lemon Extra Virgin Olive Oil

White Bean, Baby Kale, Romaine and Dried Cherry Salad with Anaheim Chile, Roasted Garlic and Parsley Pesto

Baby Red Oak and Arugula Mix, Goat Cheese, Smoked Bacon, Dried Apricots and Toasted Almonds with Green Goddess Dressing and Pomegranate Oregano Vinaigrette

Choose (3) Entrée options below or choose (4) entrees for an additional \$12 per person:

Pinot and Butter Braised Chicken Thigh with Purple Cabbage and Baby Turnips

Slow Roasted Beef Brisket with Central Coast BBQ Sauce, Pickled Onions and Cilantro

Pacific Salmon with Smoked Salt and Honey Lemon Glaze

Vegan Roasted Sweet Potatoes with Braised Greens and Toasted Farro Chili

Roasted Garlic Rosemary Idaho Potato Wedges

Spice Crusted and Roasted Broccoli and Cauliflower with Golden Raisins

Sliced Sourdough Rolls

Chocolate Caramel Tart

Hummingbird Cake

Vanilla Strawberry Cheesecake

Vegan White Chocolate Raspberry Mousse

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

Homemade Mango and Coconut infused Water

\$59 Per Person- Thursday Special \$56 Per Person

LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 50 guests or more | Below items may not be transferred to breaks

MOUNTAINS EDGE

Chicken Tom Kha Gai Soup

Platters of Shaved Cucumber, Butter Lettuce, Radish, Scallion and Cilantro with Garlic, Soy, Chili and Sesame Vinaigrette

Tropical Baby Greens Salad with Mango, Pineapple, Carrots and Red Bell Peppers with Yuzu Vinaigrette and Creamy Ginger Coconut Dressing

Choose (3) Entrée options below or choose (4) entrees for an additional \$12 per person:

Korean Style Bulgogi Beef with Scallions
Lemongrass Chicken Breast and Thigh with Ginger Lime Nage
Steamed Sesame Ginger Salmon with Cilantro, Lemons and Crispy Garlic
Vegan Spicy Tofu and Eggplant

Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Baby Bok Choy with Ginger and Garlic
Steamed Basmati Rice

Mango Tapioca Shot
Lychee Tangerine Sesame Cake
Ginger Honey Pear Cake
Vegan Cashew Coconut Chocolate Bar
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

\$59 Per Person- Wednesday Special \$56 Per Person

LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 50 guests or more | Below items may not be transferred to breaks

SUMMERLIN

Peruvian Vegetable Chupe

Chip and Garnish Bar

Corn Tortilla Chips

Roasted Tomato Salsa, Cabbage Slaw, Guacamole, Lime Wedges, Pico de Gallo and Mexican Crema

Platters of Roasted Baby Bell Peppers with Cilantro and Cotija Cheese

Tomato Salad with Pickled Vegetables and Cilantro

Ensalada Palmitas with Cherry Tomatoes, Cucumbers, Hearts of Palm, Red Onion, Bell Peppers,
Watermelon Radish, Cilantro and Avocado Lime Yogurt Dressing

Choose (3) Entrée options below or choose (4) entrees for an additional \$12 per person:

Chicken Enchiladas

Beef Machaca

Pork Chili Verde

Vegan Southwestern Braised Seitan and Red Lentils

Epazote, Cumin and Lemon Scented Rice

Aji Amarillo Carrots and Beans with Cilantro and Citrus

Flour Tortillas

Warm Coconut Toffee Cake

Banana Caramel Tart

Dulce de Leche Sandwich Cookies

Vegan Mocha Chocolate Glazed Shot

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

\$59 Per Person- Tuesday Special \$56 Per Person

LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 50 guests or more | Below items may not be transferred to breaks

THE LAKES

Chicken Waterzooi Soup (chicken, potato and vegetable soup with a touch of cream)

Platters of Colorful Beets with Frisée, Goat Cheese and Champagne Vinaigrette

Haricot Vert and Tomato Salad with Shallot Dijon Vinaigrette

Grilled Asparagus with Lemon, Caper and Parsley Vinaigrette

Choose (3) Entrée options below or choose (4) entrees for an additional \$12 per person:

Fried Pork Schnitzel with Lemon and Tomato, Caper and Parsley Relish

Roasted Chicken Breast and Thigh with White Bean Cassoulet

Belgian Ale Braised Beef Short Ribs with Baby Onions and Bacon

Vegan Green Lentils du Puy with Root Vegetables, Seitan and Herbs

Pretzel Rolls with Butter

German Style Fingerling Potato Sauté with Mustard and Onions

Rhubarb Strawberry Tart

Hazelnut Praline Rochers

Black Forest Cake Shot

Vegan Passion Mango Crèmeux Shot

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

\$59 Per Person- Saturday Special \$56 Per Person

ORGANIC & SUSTAINABLE

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 50 guests or more | Below items may not be transferred to breaks

LUNCH

Baby Green and Yellow Beans with Cucumbers, Red Cherry Tomatoes, Crispy Shallots, Capers with Whole Grain Mustard Vinaigrette

Roasted Vegetable Platter with Zucchini, Baby Squash, Pearl Onions, Heirloom Cherry Tomatoes, Fresh Herbs with Red Wine Vinaigrette

Frisée and Arugula

Pancetta, Egg, Heirloom Cherry Tomatoes, Niçoise Olives and Radish

Creamy Tarragon Champagne Vinaigrette and Lemon Thyme Vinaigrette

Grass-Fed Filet of Beef with Confit Shallots and Organic Maitake Demi-Glace Free

Free Range Mary's Chicken Breasts and Thighs with Provençal Artichoke Ragoût

Wild Salmon with Dill Sauce and Caperberries

Cavatappi Mac and Cheese with Organic Gouda

Organic Brown Rice, Black Beans, Roasted Tomatoes and Herbs

Organic Baby Carrots with Spiced Orange Glaze

Assorted Rolls with Butter

Crème Caramel Berries of the Season

Cherry Tarts

Layered Chocolate Parfait with Soft Ganache

Ginger Pana Cotta with Cinnamon Caramel Apple

Organic Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

\$105 Per Person

TRADE SHOW LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 500 guests or more | Below items may not be transferred to breaks

This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action station.

HOT BOWLS

Banh Mi Bowls \$20 Each

Crispy Braised Pork Belly and Braised Chicken, Pickled Vegetable Ribbons, Sliced Cucumbers, Sliced Jalapeno, Cilantro, Steamed Jasmine Rice, Chili Sauce, Yuzu Vinaigrette, and Lemon Mayonnaise
(50/50 split)

Falafel Bowl \$20 Each

Falafel, Red Quinoa-Basmati Pilaf, Hummus, Tzatziki, Sliced Cucumbers and Tomatoes, Feta, Kalamata Olives, and Pita Chips

Burrito Bowl \$20 Each

Tamarind BBQ Glazed Beef and Tofu, Brown Rice, Laredo Beans, Cilantro Crema, Roasted Jalapeno-Cabbage Slaw, Avocado Smash, and Pico.
(50/50 split)

Fried Chicken Bowl \$20 Each

Fried Chicken Nuggets, Mashed Red Skin Potatoes, Buttered Poached Corn Kernels, and Roasted Chicken Jus

Donburi Bowl \$20 Each

Chicken Thigh, Salmon and Shiitake Mushroom-Shishito Pepper Skewers, Cucumber Salad, Steamed Rice, Yuzu Dressing, and Spicy Soy Mayonnaise
(Three-way split)

Menu Notes

Minimum spend requirement is \$55 per person
Chef Attendant Fee \$225 per Chef
All selections are accompanied with freshly brewed organic coffee, decaffeinated coffee, assorted hot teas and iced tea.

TRADE SHOW LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 500 guests or more | Below items may not be transferred to breaks

COMPOSED HOT BOWLS

Grab and Go Bowls finished and ready to pick up and eat! Served from our hot merchandisers.

BBQ Beef, Macaroni and Cheese, Buttered Broccoli, Buttermilk Biscuit	\$20 Each
Chicken Tikka Masala, Steamed Basmati Rice, Naan Bread	\$20 Each
Soft Roasted Garlic Polenta and Sausage Bolognese, Garlic Butter Bread Knot	\$20 Each
Vegetarian Yellow Curry with Butternut Squash, Cauliflower, Chickpeas, and Peppers, Steamed Basmati Rice, Naan Bread	\$20 Each
Bulgogi Beef, Steamed Jasmine Rice, Charred Green Onions and Sesame Seeds	\$20 Each
Lemon Pepper Chicken, Roasted Butternut Squash, Wild Rice and Grains	\$20 Each

HOT FOOD STATIONS

EVO Grill Toasted Mini Lobster Rolls with Garlic-Parsley Butter (Chef attendant required)

Choice of:

Lobster Salad	\$18 Each
BBQ Bacon Wrapped Hot Dogs	\$15 Each
BBQ Bacon Wrapped Chicken Thighs	\$16 Each

Savory Pop Tart Station

Philly Cheese Steak	\$14 Each
Shaved Ham and Boursin	\$14 Each
Roasted Tomato, Mozzarella, Artichokes, and Pesto	\$14 Each
BBQ Seitan and Vegetables	\$14 Each

Chicken Thigh Asada Sheet Pan Nachos (Chef attendant required) \$18 Per Person

Sheet Pans of Nachos Loaded with House Made Corn Tortilla Chips
Sharp Cheddar Cheese, Cotija Cheese, and Sliced Chicken Thigh Asada
Guacamole, Sour Cream and Cilantro
Pico de Gallo, Roasted Tomato Salsa and Green Onions

Menu Notes

Minimum spend requirement is \$55 per person

Chef Attendant Fee \$225 per Chef

All selections are accompanied with freshly brewed organic coffee, decaffeinated coffee, assorted hot teas and iced tea.

TRADE SHOW LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 500 guests or more | Below items may not be transferred to breaks

HOT FOOD STATIONS

Pull Apart Baked Sandwiches (based on 2 mini sandwiches each, 50/50 split)

Mini Hawaiian Bread Sandwiches Baked Together and Pulled Apart (two chef attendants required)

Italian Beef and Pork Meatball Sandwiches with Roasted Tomato Sauce and Provolone, Brushed and Baked with Garlic Butter and Parmesan \$11 Per Person

Shaved Ham with Gruyere, Mornay and Roasted Tomatoes Brushed and Baked with Salty Butter and Extra Gruyere \$11 Per Person

Panini Station (Chef attendant required)

Pressed to order panini sandwiches

Choose from:

Reuben with Corned Beef, Sauerkraut and Thousand Island \$17 Each

Caprese with Seasonal Tomatoes, Mozzarella and Basil \$16 Each

Smoked Gouda with Wild Mushrooms and Shallots \$17 Each

Assorted Italian Meats \$18 Each

Shredded Basil Pesto Chicken \$17 Each

HEARTY CUPS AND BREADS (based on one cup and one bread per person) \$13 Per Person
(Chef attendant required)

Cups

Texas Chili

Vegan 5 Bean Chili

New England Clam Chowder

Vegan Corn Chowder

Basil Tomato Soup

Breads

Sourdough Roll

Mini Cheddar Corn Bread Loaves

Pretzel Roll

Roasted Tomato Cheese Bread

Garlic Butter Bread Knots

Menu Notes

Minimum spend requirement is \$55 per person

Chef Attendant Fee \$225 per Chef

All selections are accompanied with freshly brewed organic coffee, decaffeinated coffee, assorted hot teas and iced tea.

TRADE SHOW LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 500 guests or more | Below items may not be transferred to breaks

COLD BOWLS

Ready to go entrée bowls served from our cold merchandizers

Tuna Poke Bowl

\$21 Each

Ahi Tuna, Sushi Rice, Zucchini, Shaved Cucumber, Pickled Ginger, Watermelon Radish, Ponzu and Sriracha Mayonnaise

Turkey BLT Bowl

\$20 Each

Shredded Romaine and Iceberg Lettuce, Heirloom Tomato Chunks, Crispy Thick Cut Bacon, Roasted Turkey, Panini Sourdough Crisps and Roasted Tomato Vinaigrette

Salmon Bowl

\$21 Each

Blackened Salmon, Creamy Yukon Potato-Broccoli Salad, Carrot Vinaigrette, Citrus Wedges and Vegetable-Bulgar Salad

Beef Bowl

\$20 Each

Teriyaki Beef, Baby Spinach, Romaine, Heirloom Tomatoes, Barley-Grilled Corn and Citrus Vinaigrette

Trio Bowl

\$20 Each

Bean Salad, Quinoa Salad, Garbanzo Bean Salad, Baby Kale, Iceberg Lettuce, Heirloom Tomatoes, Curry Roasted Cauliflower with Lemon-Honey Vinaigrette

Menu Notes

Minimum spend requirement is \$55 per person

Chef Attendant Fee \$225 per Chef

All selections are accompanied with freshly brewed organic coffee, decaffeinated coffee, assorted hot teas and iced tea.

TRADE SHOW LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 500 guests or more | Below items may not be transferred to breaks

SALAD SHAKERS

Served from our cold merchandizers.

Watermelon
Pineapple
Honeydew and Green Grapes
Fingerling Potato Salad with Roasted Tomato, Kalamata Olives and Basil Vinaigrette
Greek Salad with Steamed Broccoli and Feta
Chopped Romain and Arugula with Shaved Radish, Roasted Peppers, Italian Parsley, Toasted Sunflower Seeds, and Spring Onion Vinaigrette
Creamy Pesto Pasta Salad with Cherry Tomatoes and Cucumbers

\$13 Each

SIDES (Chef attendant required for each item)

Tater Tot Cups (Aioli, Spicy Ketchup, BBQ Shake, Salt and Pepper)	\$10 Each
Sweet Tot Cups (Aioli, Spicy Ketchup, BBQ Shake, Salt and Pepper)	\$10 Each
Wedge Cut Fries Cups (Aioli, Spicy Ketchup, BBQ Shake, Salt and Pepper)	\$10 Each
Mac & Cheese Cups	\$10 Each

BOTTLED JUICES & SMOOTHIES

House Bottled and served from our cold merchandizers.

Strawberry, Banana, Flax Seed and Greek Yogurt Smoothie
Peach, Mango, Banana, Chia Seed and Greek Yogurt Smoothie
Green Juice: Kiwi, Granny Smith Apple, Spinach and Green Grapes
Red Juice: Watermelon, Beets, Raspberries and Red Grapes
Gold Juice: Citrus, Carrot and Turmeric
Blue Juice: Blueberry, Watermelon and Lemon

\$12 Each

Menu Notes

Minimum spend requirement is \$55 per person
Chef Attendant Fee \$225 per Chef
All selections are accompanied with freshly brewed organic coffee, decaffeinated coffee, assorted hot teas and iced tea.

TRADE SHOW LUNCH

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person
Menus are designed for 500 guests or more | Below items may not be transferred to breaks

DESSERTS

Macaron Duo (Black Current and Salted Caramel)	\$10 Each
Chocolate Filled Churros (Chef attendant required)	\$10 Each
Madeleine Duo (Raspberry Chocolate Chip and Citrus)	\$10 Each
Chocolate Covered Snack Mix Cups	\$10 Each
Caramel-Pretzel-Pistachio- Dark Chocolate Turtles	\$10 Each
Short Bread Cookie Duo (Milk Chocolate Covered and Lemon)	\$10 Each
Cherry Tarts	\$10 Each
Lemon Bars with Candied Kumquats	\$10 Each
Whoopie Pies (Carrot Cake and Chocolate Raspberry) (50/50 split)	\$10 Each

Menu Notes

Minimum spend requirement is \$55 per person

Chef Attendant Fee \$225 per Chef

All selections are accompanied with freshly brewed organic coffee, decaffeinated coffee, assorted hot teas and iced tea.



RECEPTION

RECEPTION

COLD HORS D'OEUVRES

Minimum order of 50 pieces per item

Garden Cherry Tomato stuffed with Herbed Goat Cheese
Bocconcini and Cherry Tomato Skewers marinated in Pesto
Vietnamese Summer Rolls with Sweet Chili Sauce

Goat Cheese Mousse and Medjool Date Skewers
Brie Crostini with Sun-dried Cherry Chutney
Roasted Eggplant Caviar and Cilantro on Rice Crackers
Cucumber Cups with Hummus and Kalamata Olives

Spanish Olive Shots marinated with Garlic and Pepper
Tortilla Cups with Southwestern Chicken Salad
Sweet Piquillo Peppers and Garlic Herb Cream Cheese

\$8 Per Piece

Goat Cheese Truffles with Toasted Almonds and Dried Cherries
Mini Tropical Fruit Skewers with Guava Crème Fraîche
Individual Vegetable Crudités with Pink Peppercorn Ranch

Wonton Cups with Thai Beef Salad and Green Papaya
Roast Beef with Asparagus Tips and Boursin Cheese
Bresaola Crostini with Aged Asiago Cheese, Baby Arugula and Truffle Oil
Volpi Sopressata and Aged Provolone Cheese on Olive Flatbread

Ahi Poke on a Miso Spoon with Sesame Seeds
Smoked Steelhead Salmon and Whipped Boursin Cheese on Buckwheat Blinis
Maryland Lump Crab Salad on Poppy Seed Lavosh with Green Onion Aioli
Cocktail Shrimp on Cayenne Dusted Plantain Chips with Pineapple Papaya Salsa
Shrimp Ceviche Shooters with Fried Tortilla Strips

Foie Gras Terrine on Brioche with Apple Asian Pear Chutney

\$10 Per Piece

HOT HORS D'OEUVRES

Minimum order of 50 pieces per item

Fried Parmesan Artichoke Hearts with Marinara Sauce
Gougères with Black Truffle Mornay Sauce
Falafel Cake with Lemon Greek Yogurt Dipping Sauce
Vegetable Spring Rolls with Ginger Hoisin Sauce

Mini Kobe Beef Franks in Puff Pastry with Whole Grain Mustard
Mini Beef Wellington with Mustard Aioli

Chicken Pot Stickers with Sesame Soy Dipping Sauce
Chicken Pot Pie Empanadas with Chimichurri
Buttermilk Buffalo Pulled Chicken in a Blue Corn Tortilla with Blue Cheese Sour Cream

\$8 Per Piece

Saffron and Mozzarella Arancini with Lemon Garlic Aioli
Brie en Croute with Raspberry Jam and Lemon Zest Crème Fraîche
Jack Cheese and Corn Tamale Bite with Chipotle Lime Crema
Twice Baked Fingerling Potato with Sharp Cheddar Cheese and Chives
Vegetable Samosas with Lime Yogurt

Mini Reuben Sandwich on Marble Rye Bread
Reuben Empanadas with Thousand Island Dressing

Chicken and Manchego Croquette with Smoked Paprika Aioli

Beef and Black Bean Burrito with Charred Tomato Salsa

Mini Italian Sausage Calzones with Sweet Basil Tomato Sauce

Pork Carnitas Burrito with Poblano Chili and Salsa Verde

Thai Shrimp Spring Rolls with Sweet Chili Sauce

\$10 Per Piece

COLD STATIONS

VEGETABLE CRUDITE DISPLAY

Baby Carrots, Baby Tomatoes, Broccoli and Cauliflower Florets, Baby Squash and Radish with Herbed Boursin Dip and Roasted Red Pepper Hummus

\$14 Per Person

GOURMET GRILLED VEGETABLE STATION

Assortment of Grilled Baby Squash, Seasonal Tomatoes, Eggplant, Sweet Peppers, Asparagus, Baby Carrots and Grilled Mushrooms with Balsamic Aioli and Hummus

\$16 Per Person

ANTIPASTO DISPLAY

Oven-dried Tomatoes, Marinated Artichokes, Grilled Marinated Mushrooms, Olives, Roasted Red Peppers, Parma Prosciutto, Genoa Salami, Mortadella, Parmigiano-Reggiano, Asiago and Fresh Mozzarella Cheese

\$22 Per Person

DOMESTIC CHEESE DISPLAY

Mountain Aged Goat Cheese, Southwest Monterey Jack, Cypress Grove Purple Haze Goat Milk Cheese, Creamy Rogue River Blue Cheese, Wisconsin Sharp Cheddar, Smoked Gouda, and New England White Cheddar served with Seasonal Grapes, Freshly Baked Bread, Lavosh, Pretzel Crackers, Rosemary Crisp Bread and Flavored Butter Crackers

\$22 Per Person

IMPORTED CHEESE DISPLAY

Huntsman Double Gloucester-Stilton, Manchego, Parmesan, Shaved Romano, Brie, Saint Andre Triple Cream, Port Salut, Gorgonzola Dolce, Herbed and Spiced Goat Cheese served with Dried Fruit, Toasted Nuts, Lavosh, Crackers, Crostini and Baguette

\$22 Per Person

MEDITERRANEAN DISPLAY

Bountiful display of Mediterranean regional favorites including Roasted Garlic Hummus, Artichoke and Green Olive Tapenade, Tomato Basil Bruschetta, Tabbouleh, Grape Leaves, Platters of Marinated Olives, Feta Cheese, and Tomatoes drizzled with Extra Virgin Olive Oil and served with Warm Mini Pita Bread

\$22 Per Person

Enhancement

Crudité Garde
Choose a floral
design or beachscape
\$250 each



COLD STATIONS

Minimum order of 50 pieces per item

POACHED SALMON SMALL PLATE

Steamed Green Beans, Shaved Radish and Butter Beans
Tomato and Preserved Lemon-Anchovy Vinaigrette with Roasted Shallot Crème

\$22 Per Person

SUSHI BOWLS

Served with Sushi Rice, Cucumber Salad, Pickled Ginger, Sesame Seeds
Spicy Mayonnaise and Eel Sauce

Choose From:

Ahi Poke \$18 Per Bowls
Shrimp Tempura \$18 Per Bowl
Salmon Lomi Lomi \$18 Per Bowl
Sweet Potato Tempura \$18 Per Bowl

CAESAR SALAD STATION

Crisp Romaine tossed with our Caesar Dressing, Baguette Croutons
Shaved Parmesan Cheese and Oven Roasted Tomatoes

\$14 Per Person

Salad Enhancement

EVO Grill Skewers
Bacon Wrapped Shrimp or
Beef \$11 Each
Chicken \$12 Each

COLD STATIONS

Minimum order of 50 pieces per item

All of the below are served with Spicy Cocktail Sauce, Whole Grain Mustard Aioli and Fresh Lemons

CLAMS (seasonal) \$6 Each

CRAB

Florida Stone Crab Claws (seasonal) \$9 Each

Alaskan King Crab Legs \$9 Each

Alaskan Snow Crab Legs \$9 Each

SHRIMP

Colossal Shrimp (U12) \$9 Each

OYSTERS (seasonal) \$7 Each

LOBSTER

Maine Lobster Medallions \$15 Each

Enhancement

Custom Ice Sculptures

Hand Crafted by Chefs

Starting at \$800 each

COLD STATIONS

Minimum order of 50 pieces per item | Uniformed Sushi Chef \$500 each | Sushi Attendants \$225 each

Assemble your own platter from the choices below, or our Master Sushi Chef will create a colorful Assortment for you. All sushi is served with Wasabi, Soy and Light Soy Sauce and Pickled Ginger.

SELECTION OF SUSHI ROLLS

Cucumber, Salmon, Bigeye Tuna, Hamachi (yellowtail), California, Spicy Tuna and Shrimp Tempura

\$9 Per Piece

SELECTION OF NIGIRI

Cucumber, Salmon, Bigeye Tuna, Hamachi (yellowtail), Unagi (barbecue eel), Ebi (sweet shrimp), Tako (octopus) and Tamago (egg)

\$9 Per Piece

SELECTION OF SASHIMI

Salmon, Bigeye Tuna, Hamachi (yellowtail), Unagi (barbecue eel), Ebi (sweet shrimp), Tako (octopus) and Tamago (egg)

\$12 Per Piece

SUSHI STATION

Includes (4) pieces of Chef's Choice of Sushi or Sashimi
Edamame, Seaweed Salad, Soy Sauce and Pickled Ginger

\$40 Per Person

Enhancements

Edamame \$8 per person

Octopus Salad \$8 per person

Sesame Citrus Cuttlefish Salad
\$8 per person

Tokutei Meishoshu Sake Pairing
\$8 - \$35 per 3oz. glass

CARVING STATIONS

Uniformed Chef Attendant is \$225 each | One Chef required per 100 guests

THE RIB EYE

Block Carved and Cast-Iron seared Eye of the Rib Eye Steaks with Mini Corn Cakes, Whipped Boursin, Butter tossed Sugar Snap Peas and Bourbon and Black Pepper Demi-Glace

\$1050 (serves 35 guests)

ASADOS

Served with Grilled Sweet Potatoes, Roasted Baby Peppers, Tostones, Chimichurri, Romesco, Salsa Criolla and Black Bean Roasted Corn Salad

Choose From:

Marinated and Grilled Whole Chicken \$150 (serves 8 guests)

Prime Beef Tri-Tip \$360 (serves 16 guests)

Pork Loin \$648 (serves 36 guests)

JAMAICAN JERK

House Jerked Meat and Fish served with Callaloo style Collard Greens, Pickled Vegetables Escovitch Red Beans and Rice, Lime Wedges and Mango Salsa

Choose From:

Cornish Game Hens \$75 (serves 4 guests)

Flank Steak \$225 (serves 10 guests)

Salmon \$460 (serves 20 guests)

Pork Shoulder \$360 (serves 20 guests)

RACK OF LAMB

Oven Roasted Garlic and Rosemary marinated Racks of Lamb carved to order
Served with Harissa- Currant Cous Cous and White Bean- Apricot Tagine

\$220 (serves 8 guests)

THYME ROASTED TURKEY BREAST

Carved to order with Goat Cheese Ditalini and Shaved Vegetable Slaw with Champagne Vinaigrette

\$425 (serves 20 guests)

ROTISSERIE CARVING

Served with Pico de Gallo, Tomatillo Salsa, Shredded Lettuce, Diced Onion, Sour Cream, Grilled Pineapple and Flour Tortillas

Choose From:

Pork Al Pastor \$4480 (serves 320 tacos)

Pollo Adobo \$4480 (serves 320 tacos)

Carne Asada \$4480 (serves 320 tacos)

ACTION STATIONS

Uniformed Chef Attendant is \$225 each | One Chef required per 100 guests

YAKITORI

Grilled Japanese Skewers served with Steamed Rice, Cucumber Salad, Tare Sauce, Sweet Soy Mayonnaise and Shichimi Togarashi Shake

Choose From:

Chicken Thighs \$13 Each

Beef Tenderloin \$14 Each

Pork Belly \$13 Each

Shishito Peppers and Shiitake Mushrooms \$13 Each

CAULIFLOWER CARPACCIO

Roasted Cauliflower, Lemon-Walnut Pesto, Roasted Tomato Olive Oil, Green Pea Puree, Roasted Sweet Corn, Micro Greens and Flowers

\$16 Per Person

MAITAKE & BRIOCHE

Toasted Brioche, Mascarpone Cheese, Sautéed Japanese Maitake with Garlic, Italian Parsley and Butter

\$18 Per Person

SLIDERS

Served with Spicy Hummus, Pesto Mayonnaise, Ketchup, Stone Ground Mustard, Sliced Heirloom Tomatoes, House Made Pickles and Onion Green Olive Relish and Secret Spice Chips

Choose From:

Red Lentil and Green Onion on Soft Potato Bun \$15 Each

Edamame, Potatoes and Farro on a Soft Potato Bun \$15 Each

Chicken with Dijon, Shaved Ham and Gruyere on Brioche \$12 Each

Turkey with Pepper Jack and Spicy Ranch Dressing on a Pretzel Bun \$12 Each

Beef with Caramelized Onions and Blue Cheese on Swiss Onion Ciabatta Roll \$13 Each

CRAB CAKES & JACK FRUIT CAKES

Served with Cajun Remoulade and Curry Mayonnaise

Choose From:

Traditional Crab Cakes with Old Bay Seasoning \$18 Each

Vegetarian Jack Fruit Cakes \$16 Each

ACTION STATIONS

Uniformed Chef Attendant is \$225 each | One Chef required per 100 guests

FRENCH DIP

Mini French Dip Flatbread Sandwiches with shaved Beef Tenderloin, Gruyere Cheese and Horseradish Cream brushed with Garlic Butter and Sea Salt and served with Roasted Garlic Dipping Sauce

\$20 Per Person

FLATBREADS

Choose From:

Classic Pepperoni and Cheese with Marinara and Basil

Grilled Chicken with Capers, Provolone, Parmesan, Extra Virgin Olive Oil, Artichokes and Arugula

Burrata with Extra Virgin Olive Oil, Sea Salt, Roasted Pears, Balsamic Reduction and Micro Parsley

\$10 Per Person

ARTISAN PIZZA (1/4 Sheet)

Choose Three:

Ricotta, Kale, Roasted Fennel, Lemon Zest and Capers

Heirloom Tomatoes, Garlic infused Extra Virgin Olive Oil, Burrata and Basil

Prosciutto, Melted Leeks, Fontina Cheese and Wild Rocket

Caramelized Vidalia Onions, Anchovy, Niçoise Olives and Thyme

Spanish Chorizo, Roasted Piquillo Peppers and Micro Cilantro

Cup and Charred Pepperoni, Mozzarella Cheese and Basil

Three Cheese- Asiago, Mozzarella, Ricotta and Basil

\$20 Per Person

ACTION STATIONS

Uniformed Chef Attendant is \$225 each | One Chef required per 100 guests

LOADED TATER TOTS

Fried Tots served with the following:

Cajun Spices, White Truffle Sea Salt, Black Pepper

Smoked BBQ Pulled Pork, Ranchero Braised Short Ribs, Chicken Chili

Jalapeno White Cheddar Sauce, Green Onion, Diced Tomatoes, and Sour Cream

\$20 Per Person

POUTINE

Waffle Fries and Sweet Potato Waffle Fries with Cheese Curds, Brown Gravy, Cheese Sauce, Ketchup, Malt Vinegar, Roasted Garlic Aioli and Green Onions

\$18 Per Person

PAELLA

Valencian Saffron Paella with Chorizo, Chicken, Shrimp, Mussels and Peppers

Spanish Olives, Pan Con Tomate, Artichoke and Piquillo Pepper Salad with Vinegar de Jerez

\$28 Per Person

THAI LETTUCE WRAPS

Bibb Lettuce Wraps with Chicken Larb, Lemongrass Ginger Beef, Coconut Curry Shrimp or

Cilantro Lime Jackfruit served with Cucumber, Cabbage, Carrots, Cilantro, and Limes

Sweet Chili Sauce and Thai Peanut Sauce

\$11 Per Person

ACTION STATIONS

Uniformed Chef Attendant is \$225 each | One Chef required per 100 guests

VEGETARIAN CURRY

Yellow – Curried Cauliflower and Butternut Squash with Green Peas Spicy
Red – Curried Thai Eggplant and Red Bell Peppers
Green – Curried Sweet Potatoes, Chickpeas, and Granny Smith Apples Served with Naan Bread, Basmati Rice, Mango Chutney and Tomato Chutney

\$18 Per Person

TAGINE

Preserved Lemon and Oil Cured Olive Chicken Thigh Tagine with Saffron and Tomatoes
Honey Lamb Tagine with Cinnamon, Dates and Prunes
Chickpea and Butternut Squash Tagine with Apricots and Peanuts Served with Spicy Harissa Couscous, Mint and Currants

\$20 Per Person

PASTA

Rigatoni Marinara with Capers and Kalamata Olives
Orecchiette with Garden Peas, Pork Belly Lardons, Crème Fraîche, and Lemon Zest
Italian Artisan Breads, Pepperoncino Flakes and Parmigiano Reggiano

\$20 Per Person

ARTISAN NACHO BAR

Corn Tortilla Chips, Salt and Vinegar Kettle Chips, and Fried Wonton Crisps Charred Poblano Black Beans
Smoked Pulled Pork, Ranchero Style Braised Short Rib Ancho Spiced Pulled Chicken
Ale Infused Creamy White Cheddar Cheese Sauce
Fresh Jalapenos, Pico de Gallo, Lime Sour Cream, Cotija Cheese and Scallions

\$20 Per Person

THE RAMEN SHOP

Served with Curly Noodles, Char Siu Pork, Chicken, 1,000-Year-Old Egg, Hard-Boiled Eggs, Bean Sprouts, Scallions, Mini Bok Choy, Shredded Carrot, Firm Diced Tofu, Jalapeños, Straw Mushrooms, Bamboo Shoots, Chili Paste and Soy Sauce

Choose Two

Shio- Traditional Broth made from Chicken Stock and Vegetables
Shoyu- Traditional Chicken and Vegetable Stock with Dark Soy Sauce
Miso- Chicken and Fish Stock with Miso Paste
Vegetable- Light Stock made from Carrots, Celery, Onions, Mushrooms and Leeks

\$15 Per Person

DESSERT STATIONS

Uniformed Chef Attendant is \$225 each | One Chef required per 100 guests

HAZELNUT NUTELLA CENTER CAKE

Warm Cakes with soft Nutella center served with tart Cherries Jubilee and Kirshwasser Whipped Cream

\$16 Each

TWISTED FOSTER

Vanilla Sponge Cake with Vegas Ambros Banana Whiskey and Banana Ice Cream

\$16 Each

SHORT CAKE BAR

Mini Short Cakes with Sugar and Vanilla Macerated Strawberries, Cinnamon Nutmeg Apples
Brown Sugar and Captain Morgan's Spiced Pineapple and Peach Compote
Whipped Cream and Raspberry Coulis

\$15 Each

CAKE & ICE CREAM WAFFLE CONES

Chocolate Cake and Vanilla Bean Ice Cream
Carrot Cake and Vanilla Bean Ice Cream
Topped with Fudge Sauce, Caramel Sauce and Chocolate Shavings

\$15 Per Person

MONKEY BREAD

Cinnamon, Sugar and Melted Butter
Lemon Zest, Honey, Sumac and Melted Butter
Butterscotch and Pecans

\$15 Each

CREAM PUFFS

Filled to order with Tiramisu Mousse, Mocha Chocolate Mousse or Lemon Curd topped with
Powdered Sugar or Chocolate Sauce

\$6 Each

GELATO

Hand Scooped in Cones or Cups
Flavors include: Mexican Vanilla, Chocolate Rocky Road, Hazelnut Tiramisu, Strawberry Sorbetto,
Salted Caramel and Peach Mango

\$7,500 (serves 625 guests)



M
PLATED DINNER

PLATED DINNER

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person

Mandalay Bay Culinary and Catering presents full a la carte dinner selections. Each course is individually priced to allow you to build your own custom dinner experience. A minimum of three courses, including entrée, is required. Our Executive Banquet Chef prepares beef cooked to medium.

PLATED DINNER APPETIZERS

GNOCCHI

Potato Gnocchi with Duck Confit, Butternut Squash, Tuscan Kale and Spiced Duck Broth

\$18 Per Person

JUMBO SHRIMP

Grilled Jumbo Shrimp, Fennel and Baby Carrots, Piquillo Pepper Coulis

\$22 Per Person

RAINBOW TROUT

Steamed Rainbow Trout with Warm Fingerling Potato Salad, Horseradish and Juniper Oil

\$18 Per Person

TOMATO & BURRATA

Heirloom Tomato, Burrata, Pickled Red Onions, Crispy Prosciutto with Roasted Garlic Vinaigrette

\$19 Per Person

GREENS, PEAS & EGGS

Baby Greens and Red Romaine, Steamed Asparagus Tips, Broccoli and Peas, Deviled Quail Eggs, Pork Belly Crisps, Mini Baguette Crostini, Parmesan Cream with Roasted Garlic Vinaigrette

\$20 Per Person

CHEESE PUFFS

Petit Cheese Puffs Filled with Rogue River Smokey Blue and Purple Haze Goat Cheese, Blueberry Juice Syrup, Pickled Blueberries, Baby Greens and Flowers with Balsamic Cipollini

\$18 Per Person

Menu Notes

You must select (3) courses for all plated dinner menus.

Additional charges will apply for selections under (3) courses.

All plated dinners are accompanied with freshly baked rolls, lavosh, butter, freshly brewed organic coffee, decaffeinated coffee, assorted hot tea and iced tea.

PLATED DINNER

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person

SALADS

Choose One

Asparagus, Artichokes, Upland Cress, Baby Tomatoes, and Asiago with Tarragon-Champagne Vinaigrette

Baby Greens with Cypress Grove Chevre Purple Haze Goat Milk Cheese, Heirloom Cherry Tomatoes, Watermelon Cubes and Cinnamon Raisin Ciabatta Bread Crisp with Cider Vinaigrette

Beet Salad with Red Oak Leaf Lettuce, Arugula, Crumbled Goat Cheese, and Toasted Pistachios with Chive-Sherry Dressing

Baby Gem Leaf Lettuce Spears with Shaved Crudité and Poppy Seed Dressing

Baby Roma Crunch with Blue Cheese Mousse, Heirloom Cherry Tomatoes, Crispy Pepper Bacon and Pickled Red Onion with Charred Scallion Vinaigrette

Baby Red Oak Leaf and Kale, Red Quinoa, Tomatoes, Watermelon Radish, Roasted Turmeric Cauliflower, and Hummus with Citrus Tahini Dressing

Roasted Pear Salad with Baby Greens, Fig Puree, Shaved Cucumber, Pickled Blackberries, and Chive Oil with Honey-Lemon Greek Yogurt Dressing

Caesar Salad with Hearts of Romaine Spears, Focaccia Croutons, Asiago and Pecorino Cheese

\$13 Per Person

Menu Notes

You must select (3) courses for all plated dinner menus.

Additional charges will apply for selections under (3) courses.

All plated dinners are accompanied with freshly baked rolls, lavosh, butter, freshly brewed organic coffee, decaffeinated coffee, assorted hot tea and iced tea.

PLATED DINNER

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person

ENTREES

Choose One

CHICKEN BREAST

Roasted Chicken Breast with Madeira Chicken Jus
Trumpet Mushroom Risotto, Slow Roasted Cipollini Onions and Baby Vegetables

\$58 Per Person

GRILLED CATCH OF THE SEASON

Grilled Filet with Olive Butter Sauce, Fregola Sarda with Roasted Tomatoes and Herbs with Baby Vegetables

\$62 Per Person

FILET MIGNON

Grilled Filet Mignon with Guajillo Beef Jus, Roasted Corn and Charred Peppers
Crispy Polenta Cake and Asparagus

\$81 Per Person

FILET AND SCALLOPS

Petit Filet with Calvados Reduction, Seared Scallops, Horseradish Potato Puree
Roasted Baby Beets and Baby Green Squash

\$85 Per Person

Menu Notes

You must select (3) courses for all plated dinner menus.

Additional charges will apply for selections under (3) courses.

All plated dinners are accompanied with freshly baked rolls, lavosh, butter, freshly brewed organic coffee, decaffeinated coffee, assorted hot tea and iced tea.

PLATED DINNER

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person

ENTREES

STEAK AND SHRIMP

Roasted New York Steak and Citrus Butter Roasted Shrimp with Piquillo Pepper Sauce
Peewee Potatoes and Baby Vegetables

\$82 Per Person

FILET AND CHICKEN

Moroccan Spiced Chicken Breast with Roasted Tomato Chicken Jus and Petit Filet
Pearl Couscous with Golden Raisins, Spiced Colorful Cauliflower and Baby Bell Pepper

\$80 Per Person

SURF AND TURF

Petit Filet Mignon with a Red Wine Demi and Poached Lobster Tail with Drawn Butter
Twice Baked Potato and Seasonal Vegetables

\$97 Per Person

SHORT RIB AND SHRIMP

Red Wine Braised Short Rib with Black Trumpet Demi and Pan Seared Shrimp with Truffle Cream
Celery Root Puree, Pickled Pearl Onions and Baby Vegetables

\$82 Per Person

Menu Notes

You must select (3) courses for all plated dinner menus.

Additional charges will apply for selections under (3) courses.

All plated dinners are accompanied with freshly baked rolls, lavosh, butter,
freshly brewed organic coffee, decaffeinated coffee, assorted hot tea and iced tea.

PLATED DINNER

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person

DESSERTS

Mango Passion Lime Cheesecake with Fresh Berries
Amaretto Mascarpone Tiramisu
Cream Cheese Coconut Caramel Donuts
Dark Chocolate Truffle Bar
Milk Chocolate Banana Mousse with Pecan Crunch
Exotic Pineapple Spiced Baba
Chocolate Fluff Tart with Dulce de Leche Cream
Raspberry Citrus Meringue Tart
Ginger Panna Cotta with Cinnamon Caramel Apple
Dark Chocolate and Milk Praline Mousse with Brownie Bar

\$ 14 Each

DESSERT TRIOS

Chocolate Raspberry Mousse, Coconut Tart and Praline Cream Puff
Raspberry Gelée Yuzu Chocolate Mousse Shot Glass, Coconut Cake, Strawberry Lime
Apricot Mousse Vanilla Honey Custard, Orange Dark Chocolate Sphere, Coffee Crèmeux

\$ 16 Each

Menu Notes

You must select (3) courses for all plated dinner menus.
Additional charges will apply for selections under (3) courses.
All plated dinners are accompanied with freshly baked rolls, lavosh, butter,
freshly brewed organic coffee, decaffeinated coffee, assorted hot tea and iced tea.



W
DINNER

DINNER

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person

OCEANSIDE

SALADS

Mixed Baby Greens with Pear and White Balsamic Vinaigrette
Cucumber, Tomato and Basil Salad
Fusilli Pasta Salad with Sun-dried Tomatoes, Green Olives and Pine Nuts

ANTIPASTO

Parma Prosciutto, Genoa Salami, Parmigiano Reggiano and Fontina Cheese,
Oven-Dried Red and Yellow Tomatoes, Marinated Artichokes, Olives and Roasted Mushrooms

ENTREES

Braised Short Rib with Caramelized Shallots
Grilled Chicken Breast with Saltimbocca Demi-Glace
Seared Salmon Filet with Ragù of Artichokes, Capers and Tomatoes
Seafood Paella with Scallops, Mussels, Shrimp, Chorizo, Chicken Thighs and Ham
Baked Penne with Ratatouille Vegetables and Ricotta Cheese
Mushroom Mascarpone Polenta Cake
Vegetable Medley with Truffle Butter
Hearth-Baked Breads including Focaccia, Ciabatta and Olive Rolls

DESSERTS

Praline Mousse with Rum Baba
Amaretto Tiramisù
Ricotta Strawberry Tarts
White and Dark Chocolate Mousse Duo
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

\$126 Per Person

DINNER

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person

SHORELINE

SALADS

Mesclun Greens and Caramelized Walnuts with Bacon Ranch Dressing or Raspberry Red Wine Vinaigrette

Artichoke and Fingerling Potato Salad with White Truffle Oil

OLIVE AND ANTIPASTO

Garlic and Rosemary Marinated Kalamata Olives, Niçoise Olives and Green Olives tossed with Garlic and Herbs, Picholine Olives, Marinated Mushrooms, Fresh Mozzarella, Roasted Piquillo Peppers and Tomatoes, Herb and Olive Oil Marinated Feta Cheese, Marinated Artichokes and Roasted Cipollini Onions accompanied by Crusty Artisan Breads

ENTREES

Barbecued Chicken with Honey Mustard Dipping Sauce

Grilled Tenderloin Tips on a bed of Wild Mushrooms with Morel Demi-Glace

Grilled Salmon with Leek Cream Sauce and Pineapple Salsa

Baked Lobster Tails with Traditional Drawn Butter and Lemon Wedges

BAKED POTATO BAR

Baked Potatoes with Bacon, Scallions, Cheddar Cheese, Broccolini Florets, Crispy Fried Onions, Sautéed Portobellini Mushrooms, Crumbled Blue Cheese, Sour Cream and Whipped Butter

DESSERTS

New York Style Cheesecake

Caramel Macarons

Blueberry Peach Cobbler

Bourbon Chocolate Pecan Tart

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

\$140 Per Person

DINNER

Based on a maximum of 2.5 hours of service | Additional 30 minutes are \$10 per person

TRADEWINDS (Chef attendant required)

SEAFOOD DISPLAY

Poached Jumbo Prawns, Snow Crab Claws, Alaskan King Crab Legs, and Seasonal Oysters
Spicy Cocktail Sauce, Lemon Scallion Aioli and Sliced Lemons
(based on (4) pieces per person)

ANTIPASTO

Imported Italian Cheese and Charcuterie with Marinated, Grilled and Oven-Roasted Vegetables

ARTISAN CRAFTED BREAD

Olive Rolls, Ciabatta, Focaccia, and Lavosh

SALADS

Mesclun Greens Tossed in Ginger Pear Vinaigrette with Goat Cheese, Diced Egg, and Crispy Bacon

Greek Salad with Feta Cheese, Kalamata Olives, Croutons, Oven-dried Tomatoes and Red Onion,
Cucumber and Oregano Red Wine Vinaigrette

ENTREES

Seared Arctic Char with Orange Miso Sauce and Grilled Fennel
Roasted Chicken Breast with Morel Trumpet Mushroom Ragout
Grilled Asparagus with Crispy Prosciutto
Roasted Vegetable Ratatouille
Truffle Pomme Macaire

CARVING STATION

Roasted Prime Rib, Caramelized Onion Demi-Glace and Herbed Dinner Rolls

DESSERT

Chocolate Fondue accompanied by assorted Fruit, Chocolate Brownie Bites,
Marshmallows and Rice Krispy Treats
Assorted French Pastries
Mini Assorted Tarts
Assorted Shot Glass Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

\$150 Per Person



ME
BEVERAGES

SPIRITS

SELECT BRANDS

Scotch
Johnnie Walker Black

Whiskey
Jack Daniel's

Bourbon
Jim Beam

Vodka
Tito's

Gin
Bombay

Rum
Bacardi Light

Tequila
Herradura Blanco

Cognac
Hennessy VS

ULTRABRANDS

Scotch
Glenlivet 12

Whiskey
Crown Royal

Bourbon
Knob Creek

Vodka
Grey Goose

Gin
Bombay Sapphire

Rum
Bacardi Superior

Tequila
Patron Silver

Cognac
Remy Martin VSOP

SPIRITS

SPONSORED BAR

Ultra Brands \$12 Per Drink
Select Brands \$11 Per Drink

Seasonal Craft Beer \$10 Each
Hard Seltzer \$10 Each
Imported Beer \$9 Each
Domestic Beer \$8 Each

Cellar Master Wine \$12 Per Glass
Wine Enthusiasts Sommelier Selection* \$16 Per Glass

Soft Drinks \$5.50 Each
Bottled Water \$5.50 Each
Sparkling Bottled Water \$6.50 Each
Fruit Juice \$6 Each
Red Bull \$9 Each

CASH BAR

Ultra Brands \$14 Per Drink
Select Brands \$13 Per Drink

Seasonal Craft Beer \$11 Each
Hard Seltzer \$11 Each
Imported Beer \$11 Each
Domestic Beer \$10 Each

Cellar Master Wine \$14 Per Glass
Wine Enthusiasts Sommelier Selection* \$14 Per Glass

Soft Drinks \$6.50 Each
Bottled Water \$6.50 Each
Sparkling Bottled Water \$7.50 Each
Fruit Juice \$7 Each
Red Bull \$10 Each

Menu Notes

Bartender \$225 each per (4) hour period

One Bartender per (100) guests-each addition bartender over this ratio will be subject to \$150 fee

Cashier \$225 each per (4) hour period

Cash Bar Minimum \$750 per bar

*Wine Enthusiasts Selection includes additional assortment of varietals and upgraded wine selections

Beer Selection

Stella, Corona, Budweiser, Bud Light,
Coors Light, and Shock Top
Heineken 0.0

Ask your Catering Manager about Craft Beer
and Special Wine Selections

Miniature Cocktails and Mocktails
\$7 each

Ask your Catering Manager how to turn your
favorite drink into a smaller version for
tastings or pairings



BAR PACKAGES

To help plan your budget for an event that includes beverage service, we can provide you with a flat per person charge. This package price allows for unlimited consumption within the agreed upon time of beverage service and give you the total charge prior to the event. Should the actual guest count be greater than the guarantee, you will be charged accordingly.

ONE HOUR

Ultra Brands	\$30 Per Person
Select Brands	\$28 Per Person

TWO HOURS

Ultra Brands	\$38 Per Person
Select Brands	\$36 Per Person

THREE HOURS

Ultra Brands	\$48 Per Person
Select Brands	\$46 Per Person

Menu Notes

Bartender \$225 each per (4) hour period

One Bartender per (100) guests-each addition bartender over this ratio will be subject to \$150 fee

Sponsored reception may be extended beyond three hours at an additional \$7 per person, per hour

SPECIALTY COCKTAILS

CHOOSE YOUR CRAFT

Speak with your Catering Manager to Create a custom craft beer experience

\$10 Per Bottle or Can

CUSTOM CRAFT COCKTAILS

Mandalay Bay will create a signature drink specially designed for your event
Ask your Catering Manager for more details

\$15 and up Per Drink

COGNACS, CORDIALS, MIMOSAS AND BELLINIS

\$14 and up Per Drink

BLOODY MARY OR MARIA BAR

Minimum 25 guests

Choose One

Grey Goose Vodka
Grey Goose Le Citron Vodka
Absolut Peppar Vodka
Hangar 1 Chipotle Vodka
Patron Reposado Tequila
Maker's Mark Bourbon
Budweiser Beer

Choose One

Bloody Mary Mix
Clamato Juice
V8 Juice
Tabasco Chipotle
Tabasco
Lemon or Lime Juice
Green Chili Salsa
Ground Horseradish

Choose One

Kosher Salt
Celery Salt
Celery Stalks
Spanish Olives
Cocktail Onions
Lemon Twists
Pickled Vegetables
Carrot Sticks

Choose One

Rosemary
Parsley
Cilantro

Large Shrimp (\$8 add)
Bacon (\$1 add)

\$18 Per Person

Menu Notes

Bartender \$225 each per (4) hour period

One Bartender per (100) guests-each addition bartender over this ratio will be subject to \$150 fee

Sponsored reception may be extended beyond three hours at an additional \$7 per person, per hour

CHAMPAGNE & SPARKLING WINE

CHAMPAGNE

VEUVE CLICQUOT

Yellow Label, Brut, Reims, France

Apple, pear and citrus notes with hints of brioche and vanilla

\$130 Per Bottle

NICHOLAS FEUILLATTE

Brut Reserve, France

Floral aromas of fruit with notes of pear, apple, almonds and hazelnuts

\$120 Per Bottle

SPARKLING WINE

SHRAMSBERG BLANC de BLANCS

North Coast, California

Dry and crisp with aromas of pear, apple, lemon and vanilla cookie

\$90 Per Bottle

MUMM SPARKLING ROSE

Brut Rose, Napa Valley, California

A variety of red and black fruit notes of black plums, bing cherry and strawberry

\$75 Per Bottle

DOMAINE STE. MICHELLE

Brut, Columbia Valley, Washington

Delicate flavors of apple and citrus with crisp acidity

\$60 Per Bottle

GAMBINO PROSECCO

Veneto, Italy

Crisp and bubbly with an elegant dry finish and aromas of white peach, honey and toast

\$55 Per Bottle

SPARKLING APPLE CIDER

\$35 Per Bottle

WHITE WINE

REISLING

LOOSEN DR. L

Mosel, Germany

Slightly sweet with clean, crisp acidity and notes of stone fruit, lemon zest and green apple

\$48 Per Bottle

SAUVIGNON BLANC

FERRARI-CARANO FUME BLANC

Sonoma, California

Delicious flavors of grapefruit, peach, lychee and lime zest with floral notes and a hint of minerality

\$56 Per Bottle

KIM CRAWFORD

Marlborough, New Zealand

An aromatic combination of pink grapefruit, key lime, frangipani and pineapple with a fresh balanced acidity

\$52 Per Bottle

PINOT GRIGIO

PICCINI DELLE VENEZIE

Veneto, Italy

Clean and crisp fruit ranging from tropical to yellow apple with spiciness, orange peel and floral

\$48 Per Bottle

WHITE WINE

CHARDONNAY

JORDAN

Sonoma, California

Full bodied with hints of oak, buttered toast and tropical fruit with a smooth and creamy finish

\$84 Per Bottle

CHALK HILL

Sonoma Coast, California

Rich textural body with zest and acidity and hints of toasted hazelnut, vanilla and crème Brûlée

\$68 Per Bottle

CHALONE GAVILAN

Monterey, California

Bright, fruit-focused layers of apricot, mango and peach infused with hints of vanilla from French oak

\$56 Per Bottle

SEBASTIANI

Sonoma, California

Medium body with flavors of granny smith apple, fresh citrus and smooth vanilla

\$84 Per Bottle

TUNNEL OF ELMS (house white)

Napa Valley, California

Bright citrus with subtle aromas of peach, apricot, and golden delicious apples

\$48 Per Bottle

RED WINE

ROSE

DIVING INTO HAMPTON WATER

South of France

Lively with distinct minerality and intense aromas of red fruit, citrus fruit, and spices

\$68 Per Bottle

PINOT NOIR

EMERITUS

Russian River Valley, California

Reminiscent of a warm black cherry tart dusted with cinnamon and hints of caramelized sugar and almonds

\$84 Per Bottle

CHALONE GAVILAN

Monterey, California

Layered with juicy ripe raspberry and plum balanced by hints of forest floor and warm toasty baking spice

\$60 Per Bottle

MALBEC

ALAMOS

Mendoza, Argentina

Bright black cherry aromas with cassis and black raspberry interwoven with chocolate and sweet spice

\$48 Per Bottle

RED WINE

MERLOT

NAPA CELLARS

Napa Valley, California

Complexity of cedar and oak yet juicy in red currant and plum with a hint of clove and mocha

\$56 Per Bottle

RED DIAMOND

California

Opens with blackberry, cherry and spice while complemented by a medium body with firm tannins

\$48 Per Bottle

CABERNET SAUVIGNON

CONN CREEK

Napa Valley, California

Dark, luscious cherry and plum flavors come alive with notes of spice, chocolate and licorice

\$84 Per Bottle

FIRESTONE PROXIMITY TWENTY SIX

Santa Barbara, California

Aromas of dark plum, tobacco and coffee with dusty notes of blueberry, blackberry and baking spice

\$60 Per Bottle

JUSTIN VINEYARDS

Paso Robles, California

Slightly dry yet featuring cherry, black currant, oak and spice with a medium body and a long fruity finish

\$68 Per Bottle

LOUIS M. MARTINI, SONOMA COUNTY, CALIFORNIA

Sonoma County, California

Dense, full bodied red with juicy berries, chocolate, a hint of spice and toffee

\$56 Per Bottle

TUNNEL OF ELMS (house red)

Displays an earthy medium body with black fruit flavors of plum and blackberry and a note of sweet vanilla

\$48 Per Bottle

CATERING

The Catering Department will be in contact with the Meeting Group following receipt of the signed contract/license agreement. The Catering Manager (CM) becomes the main contact for all planning and on-site details involving Catering function arrangements and can assist with recommendations for outside services, if necessary.

PLEASE NOTE: A tentative program schedule of function room requirements is due to the CM at least 90 days in advance of the main arrival date. A final detailed program is due to the CM no later than 45 days prior to the main arrival date. At the 45-day deadline or upon receipt of the final detailed program, any unassigned meeting/function/exhibit space will revert back to Mandalay Bay. Any additional requests for function rooms will be based on a space available basis. All Banquet Event Orders are to be completed, signed and returned to your CM fifteen (15) business days prior to the first day of your program. Catering is responsible for assisting you with menu selections. We will maintain a flexible position regarding suggested menus; however, due to changing food costs, definite prices on food and beverage will be guaranteed six (6) months prior to your program. Please note there is a three-course minimum for all plated lunches and dinners.

Our current per person banquet prices are as follows:

Continental Breakfast: \$32.00 - \$48.00

Lunch: \$43.00 - \$70.00 Dinner:

\$84.00 - \$128.00

All prices are plus tax and service charge and are subject to change. Guarantees for all functions must be given to your CM by 9am PST based on the following schedule. If notice would fall on a holiday, then guarantees must be received by the first working day prior to the holiday. If your guarantee is not received, you will be charged with a guarantee equal to the expected number set forth on the Banquet Event Order or the number of people served, whichever is greater. We will set 3% above, up to a maximum of 50 guests, of your guaranteed number:

Any functions under 2500 guests guarantees are due 3 business days
Any functions 2500-5999 guests guarantees are due 5 business days
Any functions 6000+ guests guarantees are due 7 business days

Customized menus may be arranged directly through our Catering Department. Labor charges and set-up fees may apply. Please contact your CM directly for current menus or to discuss your entire food & beverage requirements. All prices, taxes, service charge and similar charges are current and are subject to change without notice. All prices exclude the current sales tax and service charge. Catered food & beverage prices are subject to a 19% gratuity which is nontaxable and a 4% service charge, which is taxable at the prevailing sales tax rate, currently 8.375%.

Events booked within a 72-hour period prior to service will incur an additional fee, please contact your CM for more details. All guests must be 21 years of age or over before alcoholic beverages are permitted to be served.

For more information, please visit:

[Convene with Confidence](#)

[Convention Planning Guide](#)

