



MGM GRAND CATERING





SUNRISE

MENU



SUNRISE MENU

Breakfasts are designed for 90 minutes of service. Add \$3 per guest for an additional 30 minutes. Maximum two hours of service. Pastries, fruit, and juices are not transferable to refreshment breaks.

WAKE UP

\$24 PER GUEST

- Fresh Juices and Smoothies
- Freshly Brewed Coffees and Teas
- Whole Fruit, Sliced Seasonal Melons, and Berries
- Low-Fat Fruit Yogurts with House-Made Granola
- Healthy Cereals and Chilled Milk
- Bakery Basket of Freshly Baked Fruit Danishes, Whole-Grain Croissants, and Muffins
- Butter and Preserves

AN EARLY START

\$30 PER GUEST

- Fresh Juices and Smoothies
- Freshly Brewed Coffees and Teas
- Whole Fruit, Sliced Seasonal Melons, and Berries
- Low-Fat Fruit Yogurts with House-Made Granola
- Unique Breakfast Sandwich (Select One from the List on Page 5)
- Healthy Cereals and Chilled Milk
- Bakery Basket of Freshly Baked Fruit Danishes, Whole-Grain Croissants, and Muffins
- Butter and Preserves

All prices are subject to sales tax and prevailing service charge. Food and beverage pricing is subject to change without notice. Pricing can be guaranteed up to six months prior to the function, if requested and confirmed in writing. Consuming uncooked meat, fish, or dairy foods increases the risk of illness.



SUNRISE MENU

Breakfast is designed for 90 minutes of service.

Add \$3 per guest for an additional 30 minutes. Maximum two hours of service.

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THE EARLY BIRD BREAKFAST

\$39 PER GUEST

(Minimum 35 guests)

SPLASH

Fresh Juices and Smoothies

Freshly Brewed Coffees and Teas

CULTIVATED

Whole Fruit

Sliced Seasonal Exotic Melons and Berries

Low-Fat Fruit Yogurts with House-Made Granola

GRAINS AND DAIRY

Healthy Cereals and Chilled Milk

Bakery Basket of Freshly Baked Fruit Danishes, Whole-Grain Croissants, and Muffins

Mini Bagel Toasting Station with Flavored Cream Cheese

Butter and Preserves

BAKED AND SAUTÉED

Fluffy Scrambled Eggs

Breakfast Potatoes

PLEASE SELECT ONE

Apple Cinnamon Dumpling Cake, Baked Peach Pancake, or Blueberry Waffle Crunch

PLEASE SELECT TWO

Hickory-Smoked Bacon, Country Link Sausage, Chicken Sausage,
or Portuguese Sausage

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BREAKFAST ENHANCEMENTS

Enhancements must be ordered with a breakfast display for the entire group and are priced per person. Enhancements are not transferable to refreshment breaks.

Scrambled Eggs with Bacon and Breakfast Potatoes \$10 per Guest

Breakfast Flautas \$8 per Guest
Scrambled Eggs, Poblanos, Onions, Chorizo Sausage, Cheese, and Salsa

The Baker's Hand (Select One) \$8 per Guest
Apple Cinnamon Dumpling Cake, Baked Peach Pancake, or Blueberry Waffle Crunch

Deep Dish Quiche \$8 per Guest
Artisan Quiches with Bacon, Gruyère Cheese, and Fresh Spinach

House-Made Granola Parfait \$6 per Guest
Macerated Stone Fruits and Melons with Flavored Yogurt

Hot Oatmeal and Creamy Grits Bar with Savory and Sweet Condiments \$8 per Guest

Cheese Blintz with Orange Sauce \$8 per Guest

Toaster Station \$5 per Guest
with Assorted Bagels and Flavored Cream Cheeses



UNIQUE BREAKFAST SANDWICHES

Canadian Bacon, Egg, and American Cheese on Challah \$8 per Guest

Country Sausage Patty, Egg, and Havarti on Challah \$8 per Guest

Ham and Gruyère Cheese on Soft Pretzel Bread \$8 per Guest

Smoked Bacon and Egg on Croissant \$8 per Guest

Braised Steak and Eggs on Sun-Dried Tomato Ciabattini \$9 per Guest

Roasted Vegetables, Egg White, and Goat Cheese on Sourdough \$8 per Guest

Black Forest Ham with Aged White Cheddar on Ciabattini \$8 per Guest



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BREAKFAST STUDIOS

Studios must be ordered with a Breakfast for the entire group, and are priced per person. Studios are not transferable to refreshment breaks.

**Chef or attendant fee is \$200 each for two hours.
If more than 12 Chefs are needed, each Chef will be \$250.**

BREAKFAST SKILLETTS

\$15 PER GUEST

Individual Skilletts Baked and Served with Appropriate Condiments

CHOOSE ONE OF THE FOLLOWING SELECTIONS:

COMFORT SKILLETTS

Eggs, Bacon, and Hash Browns
Corned Beef Hash and Poached Eggs
Buttermilk Biscuits and Gravy

SOUTHWEST SKILLETTS

Scrambled Eggs, Braised Shredded Beef,
Queso Fresco, Pico de Gallo, and Cilantro

BAKED FRITTATAS

\$16 PER GUEST

Individual Frittatas Baked and Served with Appropriate Condiments
Ham and Cheese with Bacon and Potato Hash
Asiago and Roasted Vegetable
Florentine with Bell Pepper and Potato Hash

CHICKEN AND WAFFLE STATION

\$18 PER GUEST

(CHEF REQUIRED, 1,500 PERSON MAXIMUM)

Buttermilk-Fried Chicken and Belgian Waffles Made to Order
with Maple Syrup, Cherry Syrup, and Berries



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BRUNCH DISPLAYS

Brunch is designed for 90 minutes of service and a minimum of 35 and maximum of 500 guests. Pastries, fruit, and juices are not transferable to refreshment breaks.

**Chef or attendant fee is \$200 each for two hours.
If more than 12 Chefs are needed, each Chef will be \$250.**

THE GRAND BRUNCH

\$60 PER GUEST

FRESH JUICE BAR

FRESHLY BREWED COFFEES AND TEAS

Bakery Basket of Freshly Baked Fruit Danishes, Assorted Croissants, Cinnamon Rolls, and Muffins
Bagels with Flavored Cream Cheese
Butter and Preserves

EGGS PREPARED BY OUR CHEF (TWO CHEFS PER STATION REQUIRED)

Bacon, Mushrooms, Scallions, Tomatoes, Peppers, Cheddar Cheese, Black Forest Ham, Spinach, Sausage, Shrimp, and Crab
Seasonal Mixed Greens and Garden Vegetables
Herb-Crusted Chicken with Natural Jus
Salmon with Fennel Nage and Lemon Thyme Reduction
Spinach and Ricotta-Stuffed Rigatoni with Grilled Vegetables
Seasonal Roasted Vegetable and Heirloom Tomato Reduction

SWEETS

Classic Crème Brûlée
Pineapple Upside-Down Bread Pudding
Seasonal Fruit Cobbler
Raspberry Chocolate Bars
Strawberry and Pistachio Cheesecake on a Stick



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PLAY ON THE CLASSICS BRUNCH

\$70 PER GUEST

FRESH JUICES AND SMOOTHIES

FRESHLY BREWED COFFEES AND TEAS

BAKERY BASKET OF FRESHLY BAKED FRUIT DANISHES, ASSORTED CROISSANTS, CINNAMON ROLLS, AND MUFFINS

BAGELS WITH FLAVORED CREAM CHEESES, BUTTER, AND PRESERVES

INDIVIDUAL BAKED SKILLETTS FRESH FROM OUR OVEN (CHEF REQUIRED)

Eggs, Bacon, and Hash Browns

Corned Beef Hash and Poached Eggs

Buttermilk Biscuits and Gravy

Steak and Eggs: Braised Short Rib, Crispy Potatoes, and Mushroom-Leek Custard

Chicken and Rice: Chicken Confit and Creamy Risotto

Fish and Chips: Halibut with Gaufrette Potatoes

“NOT UNTIL AFTER YOUR DINNER” DESSERTS

Raspberry S’mores

Strawberry Shortcake

Peanut Butter and Jelly Cups

Seasonal Fruit Cobbler

Key Lime Tarts

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TAKE A BREATH

MENU





DESIGNED BREAKS

Packaged Breaks are designed for 30 minutes of service and a minimum of 35 guests. Packaged Breaks must be ordered for the entire group.

Chef or attendant fee is \$200 each for two hours.

FROM THE STANDS (CHEF REQUIRED)

\$18 PER GUEST

Popcorn Fresh from Our Carts
Cheese-Flavored and Caramel Popcorn
Chocolate-Dipped Apples, Candy Bars, Roasted Peanuts, and Cracker Jacks

DOES A BODY GOOD

\$18 PER GUEST

Crisp Vegetable Crudités with Dips, Whole Fresh Fruit,
Savory Snacks, Granola Bars, and Energy Bars
Flavored Water, Iced Tea, and Vegetable Juice

SWEETS AND TREATS

\$16 PER GUEST

Choose from a Variety of Retro and New Age Candies Including: Twizzlers,
Assorted Mini Chocolate Bars, Malted Milk Balls, Starburst, Skittles, Mini Tootsie Rolls,
and Gummy Bears with Starbucks® Frappuccino®, Red Bull, and Powerade

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DESIGNED BREAKS

Packaged Breaks are designed for 30 minutes of service and a minimum of 35 guests.

Packaged Breaks must be ordered for the entire group.

THERE'S "NUTTIN'" BETTER

\$17 PER GUEST

Peanut Butter Cookies, Bags of Peanuts, Milk Chocolate Peanut Bark, REESE'S Peanut Butter Cups, Candied Almonds, Roasted Pistachios, and Peanut M&M's with vitaminwater and Starbucks® Frappuccinos®

ALL MIXED UP

\$16 PER GUEST

House-Made Granola with a Variety of "Mix-Ins" Including: Dried Fruits, Crunchy Sliced Almonds, M&M's, Chocolate Chips, OREOs, and Roasted Pistachios



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ALL-DAY BREAKS AND REFRESHMENTS

Create your own break by choosing from these snacks and beverages.

ORCHARD

Seasonal Melons and Berries	\$8 Each
Whole Fresh Fruit	\$5 Each
Low-Fat Fruit Flavored Yogurts	\$5.50 Each
Seasonal Fresh Fruit Display	
Large \$600 Medium \$450 Small \$250	

FROM THE MILL

Assorted Danish Pastries	\$60 per Dozen
Assorted Muffins	\$60 per Dozen
Cinnamon Rolls	\$60 per Dozen
Pecan Sticky Buns	\$60 per Dozen
Freshly Baked Butter, Almond, and Chocolate Croissants	\$60 per Dozen
Assorted Lemon, Banana, and Marble Fruit Breads	\$60 per Dozen
Assorted Donuts	\$60 per Dozen
Individual Boxed Dry Cereal with Chilled Fat-Free, 2%, or Whole Milk	\$5 Each
Fresh Mini Bagels with a Variety of Flavored Cream Cheeses	\$64 per Dozen
Assorted Granola Bars	\$4.75 Each

REWARDS

Afternoon Tea Cookies	\$42 per Dozen
Homemade Cookies	\$60 per Dozen
Chocolate Fudge Brownies	\$60 per Dozen
White and Dark Chocolate- Dipped Strawberries	\$66 per Dozen
Biscotti	\$60 per Dozen
Rice Crispy Bars	\$58 per Dozen
House-Made S'mores	\$58 per Dozen
French Macarons	\$68 per Dozen
Candy Bars	\$5 Each
Frozen Ice Cream Candy Bars	\$78 per Dozen
Häagen-Dazs Ice Cream Bars	\$78 per Dozen
Frozen Fruit Bars	\$78 per Dozen
Assorted Energy Bars	\$5 Each



CRUNCHY

Individual Bags of Popcorn	\$4.50 Each
Individual Bags of Trail Mix	\$4.50 Each
Individual Bags of Potato Chips	\$4.50 Each
Individual Bags of Pretzels	\$4.50 Each
Individual Bags of Assorted S'mores	\$5.50 Each
Assorted 100-Calorie Packs	\$3.75 Each
Chips and Salsa Bar with Three Fire-Roasted Salsas	\$50 per Bowl
Southwestern Trail Mix	\$45 per Pound
Pretzels	\$40 per Pound
Mixed Nuts	\$45 per Pound

SPLASH

Freshly Brewed Coffee and Decaffeinated Coffee	\$88 per Gallon
Selection of Hot Teas	\$88 per Gallon
Selection of Juices	\$6 Each
Assorted Soft Drinks	\$5 Each
Perrier	\$6 Each
smartwater	\$6.50 Each
vitaminwater (Assorted Flavors)	\$6.50 Each
FIJI Bottled Water	\$6.50 Each
MGM Grand Bottled Water	\$5 Each
Assorted Honest Iced Teas	\$6 Each

HIGH OCTANE

Starbucks® Frappuccino®	\$6.50 Each
Red Bull Energy Drink	\$6.50 Each
Powerade Sports Drink (Assorted Flavors)	\$6.50 Each
Selection of Smoothies	\$6.50 Each

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LUNCH

MENU





LUNCH BUFFETS

Lunch Buffets are designed for 90 minutes of service and a minimum of 15 guests. Desserts are not transferable to refreshment breaks.

DELICATESSEN

\$46 PER GUEST

SOUP

Simmered Daily In-House

ON THE SIDE

Baked Potato Salad

Three-Cabbage Coleslaw

Macaroni Salad with Cheddar Cheese and Peas

CURED, ROASTED, AND SLICED

House-Roasted Turkey Breast, Artisan Salami, Black Forest Ham, and Strip Loin of Beef

Vermont White Cheddar, Swiss, and Pepper Jack Cheeses

Sliced Tomatoes, Onions, Pickles, Lettuce, and Sprouts

Mustard, Lemon-Cilantro Hummus, and Mayonnaise

Artisan Hard Rolls and Sliced Breads

SWEET

Raspberry Bars

Coconut Tile

Traditional Brownie

Black and White Cookies

FRESHLY BREWED COFFEES AND TEAS

ICED TEA

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LUNCH BUFFETS

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FLAVORS OF ITALY

\$50 PER GUEST

GARDEN

Romaine, Shaved Parmesan, and House-Made Caesar Dressing
Panzanella Salad, Cannellini Beans, Pancetta, and Rapini

SEARED AND SIMMERED

“Chicken Saltimbocca” with Crispy Prosciutto, Perlina Mozzarella, and Natural Jus
“Cod Puttanesca” Marinara with Capers, Cipollini Onions, Stewed Tomatoes,
and Creamy Polenta
Braised Beef “Vesuvio” with Potatoes, Peppers, Onions, and Peas

VEGGIES AND PASTAS

Cheese-Stuffed Rigatoni Pasta with Mini Meatballs, Mozzarella, and Creamy Marinara
Herb-Roasted Seasonal Vegetables Tossed in Olive Oil
Focaccia and Assorted Hearth-Baked Breads

SWEET

Chocolate Biscotti
Raspberry Lemon Panna Cotta
Traditional Tiramisù
Pistachio Cheesecake on a Stick

FRESHLY BREWED COFFEES AND TEAS ICED TEA



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SANDWICHED

\$50 PER GUEST

CULTIVATED

Greens, Garden Vegetables, Smoked Tomato-Ranch, and Vinaigrette
 Marble Potatoes with Stone Mustard Vinaigrette
 Five-Grain Pasta, Toasted Pine Nuts, White Balsamic, and Citrus-Marinated Fruits

PRESSED

Reuben Panini with Pastrami, Corned Beef, Swiss Cheese, Sauerkraut, and
 Thousand Island Dressing

STUFFED

Pumpkin Roll, Turkey, Stuffing, and Cranberry
 Pretzel Roll with Roast Beef, Aged Cheddar, Creamy Horseradish, and Balsamic Onions
 Fattoush Wrap, Mediterranean Vegetables, and Hummus Spread
 Deli Favorites, Ham, Capicola, Salami, Provolone, and Swiss Cheese on Focaccia Bread
 Green Pickles and Assorted Chips

SWEET

Red Velvet Cupcakes
 Strawberry and Pistachio-Covered Cheesecake on a Stick
 Pecan Bars
 Peanut Butter and Jelly Cups

FRESHLY BREWED COFFEES AND TEAS

ICED TEA

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SOUTHWEST

\$50 PER GUEST

CHILLED, GARDEN, AND ORCHARD

“Ensalada de Lechuga”

Sweet Grilled Onions, Cotija Cheese, Corn, Radishes, and Smoky Lime Dressing

“Ensalada de Frijoles”

Black Beans, Bell Peppers, Roasted Corn, Cilantro, and Lime Dressing

“Ensalada de Jicama y Anise”

Jicama and Fennel Salad with Cava Vinaigrette

Tortilla Chips with Pico de Gallo, Guacamole, and Fire-Roasted Salsa

BRAISED

Pork Carnitas: Lime-Braised Pork, Chipotle Salsa, and Pickled Red Onions

Barbacoa Tacos Carne Asada: Short Rib-Braised Chili Beef with Warm Flour Tortillas

Adobo Enchiladas: Chicken, Mole Sauce, and Melted Cheese

Tamales: Corn with Verde Sauce

SWEET

Cinnamon Flan

Strawberry Tres Leches

Cajeta Crema with Bananas

Filled Churros

FRESHLY BREWED COFFEES AND TEAS

ICED TEA



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LUNCH BUFFETS

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FARMHOUSE

\$50 PER GUEST

GARDEN

Iceberg Lettuce, Sprouts, Candied Nuts, and Creamy Blue Cheese Dressing
Tomatoes, Cucumbers, Red Onions, and Cider Vinaigrette
Fusilli Pasta with Pesto and Heirloom Tomatoes

“NEW” SOUTH

Smoked BBQ Pulled Pork with Sourdough Rolls
Short Rib “Salisbury Steak” with Marble Potatoes and Beef Reduction
Fried Chicken with Roasted Corn and Fried Thyme

BAKED

Country-Style Meatloaf with Onions and Mushrooms
Classic Macaroni and Cheese
All-Day Green Beans
Soft Sweet Rolls

SWEET

Peach Cobbler
Carrot Cake Cupcakes
Peanut Butter and Jelly Cups
Brownie Pudding

FRESHLY BREWED COFFEES AND TEAS

ICED TEA

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LUNCH BUFFETS

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ASIAN

\$50 PER GUEST

CULTIVATED

Asian Salad, Cilantro, Bean Sprouts, Candied Peanuts, and Sesame Mint Dressing
Thai Cucumber Salad
Soba Noodle Salad, Cucumber, Sugar Snap Peas, and Coconut-Peanut Dressing

MARINATED AND SAUTÉED

Orange Chicken with Caramelized Onions and Cilantro
Mongolian Beef Tenderloin with Scallions and Tinker Bell Peppers
Tilapia in Black Bean Sauce

GARDEN

Asian Wok Vegetables, Bok Choy, Garlic, and Ginger Stir Fry
Fried Rice

SWEET

White Chocolate Strawberry Yuzu Cups
Chocolate Lychee Cake
Kinaco Tiramisù
Almond Cookie Bars

FRESHLY BREWED COFFEES AND TEAS ICED TEA



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FRENCH

\$50 PER GUEST

CULTIVATED AND CURED

Field Greens Lyonnaise, Blue Cheese, Marinated Onions,
Cherry Tomatoes, Lardoons, and Lemon-Thyme Dressing
Niçoise of Garden Vegetables and Roasted Garlic Aioli
Fingerling Potatoes, Pears, Frisée, Duck Confit, and Truffle Essence

LAND

Oven-Braised Chicken Coq Au Vin in Red Wine with Pearl Onions
Strip Loin with Rosemary Demi-Glace and Leeks

SEA

Pan-Seared Salmon with Spinach and Applewood-Smoked Bacon Vin

GARDEN

Mélange of Grilled and Sautéed Seasonal Vegetables

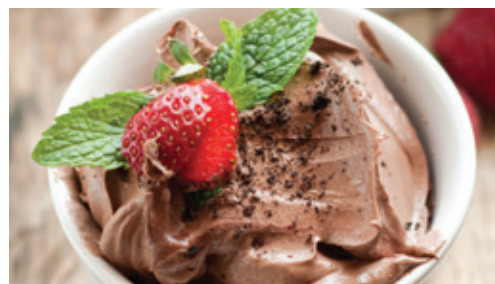
ARTISAN BREADS AND BUTTER

SWEET

Traditional Apple Tart
Strawberry Fraisier
Mini Rum Baba
Opera Slices

FRESHLY BREWED COFFEES AND TEAS

ICED TEA



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INDIAN

\$52 PER GUEST

LENTIL SOUP

GARDEN AND VINE

Mixed Green Salad, Cucumbers, Tomatoes, Red Onion, and Mango Vinaigrette
Marinated Cauliflower Salad, Tomatoes, Onions, Cucumbers, and Yogurt-Cilantro Sauce
Tomato and Saffron Potato Salad
Fresh Fruit Display

CLAY-OVEN COOKED

Tandoori Chicken Marinated in Authentic Indian Spices for 48 Hours and
Cooked in Traditional Clay Ovens
Tomato and Onion-Braised Lamb
Turmeric Garbanzo Beans, Fresh Onions, and Cilantro
Garden Fresh Vegetables with Mild Spices and Cashew Gravy
Saffron Basmati Rice
Crispy Thin Lentil Bread
Spiced Indian Pickles, House-Made Yogurt Sauce, and Sweet Indian Mango Chutney

INDIAN-INSPIRED DESSERTS

Burfi
Besan Ladoo
Kaju Rolls
Gulab Jamun

FRESHLY BREWED COFFEES AND TEAS

ICED TEA

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MEDITERRANEAN

\$52 PER GUEST

GARDEN

Greek Salad with Red Wine Vinaigrette
Yellow Potato Salad with Capers and Turmeric
Shrimp Tabbouleh

HANDCRAFTED

Marinated Feta Cheese, Cured Tomatoes, and Olives

BOLDY MARINATED

Chicken Taouk, Couscous, and Cucumber Yogurt Sauce
Roasted Pork Meatballs with Braised Lentils and Fresh Vegetables

BRAISED AND BAKED

Sautéed Mediterranean Vegetables with Eggplant, Tomatoes,
Chickpeas, Olives, Artichokes, and Fresh Oregano
Braised King Salmon with Fennel, Olives, and Chickpeas
Persian Rice, Turmeric, Currants, and Almonds
Lavosh and Papadums with Hummus and Baba Ghanoush

SWEET

Traditional Baklava
Mini Kataifi Rolls
Greek Yogurt and Honey Berries
Lebanese Petite Cookies

FRESHLY BREWED COFFEES AND TEAS ICED TEA



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BUILD-YOUR-OWN PLATED LUNCH

All menu items are served with choice of soup or salad and dessert, freshly brewed coffees, iced and hot teas, and a selection of rolls with butter.



SELECT ONE STARTER (SALAD OR SOUP)

SALADS

Field Green Salad with Tangled Seasonal Vegetables and Lemon-Thyme Vinaigrette

Panzanella Salad, Cucumbers, Roasted Red Peppers, Tomatoes, Ciabatta Croutons, and White Balsamic Vinaigrette

The Wedge Salad with Baby Iceberg, Bacon, Tomatoes, Red Onion, Pea Sprouts, and Tomato-Ranch Dressing

Caesar Salad, Croutons, Shaved Parmesan Cheese, and Creamy Garlic Caesar Dressing

Greek-Style Salad, Crisp Lettuce, Red Onions, Olives, Roasted Red Peppers, Cucumbers, Feta, and Red Wine Vinaigrette

SOUP

Simmered Daily In-House

SELECT ONE ENTRÉE

GREENS

Contemporary Chef's Salad with Egg, Ham, Turkey, Goat Cheese, Swiss, Cheddar, and Sherry Vinaigrette \$40 per Guest

Chicken Caesar Salad, Shaved Parmesan, Hand-Cut Croutons, and "House Specialty" Caesar Dressing \$40 per Guest

LAND

Slow-Braised Beef Short Rib with Creamy Potato Gratin and Hearty Root Vegetables \$48 per Guest

Herb-Crusted Chicken with Creamy Spinach Risotto and Natural Jus \$42 per Guest

Pan-Seared Chicken Breast with Charred Corn, Couscous, and Seasonal Vegetables \$42 per Guest

Garlic Chicken with Artichokes, Capers, and Lemon Beurre Blanc \$42 per Guest

Filet Medallions, Marble Potatoes, Roasted Baby Carrots, Pearl Onions, Haricot Verts, and Red Wine Demi-Glace \$48 per Guest





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BUILD-YOUR-OWN PLATED LUNCH

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SELECT ONE ENTRÉE (CONTINUED)

GRAINS AND VEGETABLES

-  Farfallini Pasta with Forest Mushrooms, Oven-Dried Tomatoes, Baby Sunburst Squashes, Roasted Cipollini Onions, Thyme, and Parmesan Butter Sauce
Add Roasted Chicken Additional \$6 per Guest \$40 per Guest
-  Wild Mushroom Agnolotti with Organic Vegetables and Light Vegetable Reduction \$42 per Guest
-  Seared Potato Gnocchi and Braised Fresh Cannellini Beans with Leeks, Charred Garlic, and Fresh No-Nut Pesto \$41 per Guest
-  Cheese-Stuffed Cannelloni with Seasonal Ratatouille \$40 per Guest

SELECT ONE DESSERT

- Sicilian Coffee Tiramisù
- Vanilla Strawberry Trifle
- Banana Chocolate Brownie
- Fresh Raspberry New York-Style Cheesecake
- OREO Mint Chocolate Bar

VEGETARIAN ENTRÉE

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RECEPTION

MENU

A TASTE OF MGM GRAND

Receptions are designed for two hours of service and a minimum of 100 guests. Receptions must be ordered for the entire group.

**Chef or attendant fee is \$200 each for two hours.
If more than 12 Chefs are needed, each Chef will be \$250.**

FIAMMA (CHEF REQUIRED)

Tomatoes, Mozzarella, Old Vinegar, and Olive Oil
Hearts of Romaine with Croutons and Garlic Parmesan Dressing
Oven-Baked Lobster Ziti
Rigatoni Pillows with Vegetable Ragù
Lavosh and Soft Garlic Breadsticks



ASIA

Oriental Salad, Thai Chicken, and Minted Vinaigrette
Wok-Charred Tuna with Asian Greens and Sweet Mirin Vinaigrette
Wonton-Crusted Shrimp with Sweet Chili Sauce



CRAFTSTEAK (CHEF REQUIRED)

Dry-Aged Strip Loin with Caramelized Shallots
Braised Short Rib and Root Vegetables
Frisée Salad, Lardons, Blue Cheese, and Smoked Bacon Vinaigrette
Artisan Rolls and Butter



AVENUE CAFÉ

Chopped Greek Salad with Romaine Lettuce, Red Onion, Cured Olives,
Persian Cucumber, Feta Cheese, and Red Wine Oregano Vinaigrette
Smoked Bone-In Beef Ribs with Birch Beer BBQ Sauce,
Roasted Tinker Bell Peppers, and Creamy Coleslaw
Atlantic Salmon with Lemon Pepper, Lemon Butter Sauce, and
Roasted Fingerling Potatoes



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TASTE OF MGM GRAND

Receptions are designed for two hours of service and a minimum of 100 guests. Receptions must be ordered for the entire group.

**Chef or attendant fee is \$200 each for two hours.
If more than 12 Chefs are needed, each Chef will be \$250.**

SHIBUYA (BASED ON FOUR PIECES PER GUEST; ADD \$5 PER GUEST)

Jumbo Red Shrimp, Fresh Oysters on the Half Shell,
and Sweet Alaskan Crab

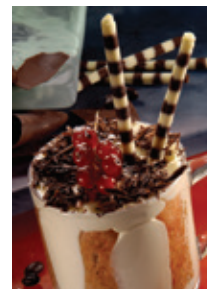
Served with Horseradish, Cocktail Sauce,
Cognac Louie Dressing, Rémoulade, Lemons,
Tobasco Sauce, and Shoyu Mignonette



GRAND WOK SUSHI (BASED ON FOUR PIECES PER GUEST)

PLEASE SELECT THREE

California Cucumber Roll, Spicy Tuna Roll, Yellowtail Hamachi Roll,
Ebi (Shrimp Roll), Maguro Roll, Rainbow Roll, Dragon Roll with
Spicy Crab and Eel, or Futomaki with Shiitake Mushroom Roll



DESSERTS BY THE MGM GRAND PASTRY SHOP

An Assortment of MGM Grand's Signature Desserts, Including:
Traditional Tiramisu and Coffee Cream
Mint Chocolate Cake
Earl Grey Cheesecake
Cherry Shortcake
Assorted Mini Tarts

FRESHLY BREWED COFFEES AND TEAS

FIVE STATIONS	\$125 PER GUEST
SIX STATIONS	\$150 PER GUEST
SEVEN STATIONS	\$175 PER GUEST

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HORS D'OEUVRES SELECTION

HOT BITES

Crispy Truffle Cheese Poppers	\$6 per Piece
King Crab Poppers	\$8 per Piece
Buffalo Chicken Spring Rolls with Blue Cheese Dip	\$6.50 per Piece
Meatball Parmesan Spring Rolls with Marinara	\$6.50 per Piece
Mini Pork, Beef, or Chicken Tamales	\$6.50 per Piece
Mini Tomato and Mozzarella Calzones	\$6.50 per Piece
Fire-Grilled Chicken Empanadas	\$6.50 per Piece
Philly Cheesesteak Spring Rolls	\$7 per Piece
Brazilian Beef with Chimichurri Sauce	\$8 per Piece
Chicken Satays with Thai Peanut Sauce	\$7 per Piece
Chicken Falafel Skewers	\$7 per Piece
Slow-Braised Beef Short Rib Arancini	\$7 per Piece
Lobster Arancini	\$8 per Piece
Bacon-Wrapped Chicken Skewers with Beer Mustard	\$7 per Piece
Quesadilla Pinwheels	\$7 per Piece
Mini Patty Melts	\$7 per Piece
Lobster Spring Rolls	\$7.50 per Piece
Pork Belly in Phyllo	\$7 per Piece
Bacon-Wrapped Dates with Gorgonzola Cheese	\$7 per Piece
Pork Meatballs with Tomato, Cheese, and Basil	\$7 per Piece

VEGETARIAN HOT BITES ❁

Vegetable Spring Rolls with Chili Sauce	\$6.50 per Piece
Fresh Chickpea Falafel	\$6.50 per Piece
Deep-Fried Macaroni and Cheese Bites	\$7 per Piece
Mushroom Arancini	\$6.50 per Piece
Vegetable Empanadas	\$6.50 per Piece
Vegetable Skewers	\$6.50 per Piece



COLD BITES

Mini Brioche New England Lobster Rolls	\$7 per Piece
Spicy Tuna Hand Rolls with Wasabi	\$7 per Piece
Kalbi Beef Tacos	\$8 per Piece
Mini Chicken Soft Tacos	\$6.50 per Piece
Gyro with Tzatziki Sauce	\$6.50 per Piece
Buffalo Chicken Cones	\$6 per Piece
Pastrami Salmon Pretzel Rolls with Mustard Sauce	\$6.50 per Piece
Cured Duck Prosciutto on Savory Biscotti with Fig Jam	\$7.50 per Piece
Smoked Chicken with Peppery Greens and Feta Pita Bites	\$6.50 per Piece
Smoked Salmon Rilette	\$7.50 per Piece
Tiny Creamy Crab Bread Boule	\$7.50 per Piece
Chilled Grilled Beef Roulade	\$7 per Piece
Togarashi Tuna Sliders	\$8 per Piece
California Rolls	\$7 per Piece
Mediterranean Grilled Chicken BLTs	\$7 per Piece
Mini Cuban Sandwiches	\$7 per Piece
Shrimp Ceviche Lettuce Cups	\$7.50 per Piece

VEGETARIAN COLD BITES ❁

Vegetable Vietnamese Summer Rolls with Thai Peanut Sauce	\$6.50 per Piece
Crispy Veggie Pita Tacos	\$6.50 per Piece
Griddled Corn and Black Beans with Crumbed Queso Fresco	\$6.50 per Piece
Antipasto Lollipops	\$6 per Piece
Black Bean Corn Cakes with Salsa and Lime Cream	\$6 per Piece
Peanut Butter and Jelly Bites	\$6 per Piece
Grilled Artichoke with Olive Tapenade	\$6 per Piece
Futomaki Rolls	\$4.50 per Piece
Goat Cheese and Olive-Smoked Tomato Tarts	\$6.50 per Piece

❁ VEGETARIAN ENTRÉE

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CULINARY DISPLAYS

CHARRED AND RAW CRISPY GARDEN CRUDITÉS

Display of Raw and Marinated Farm-Fresh Vegetables, Smoked Ranch, Hummus, and Edamame Spread

SMALL	\$400
MEDIUM	\$600
LARGE	\$800

CULINARY CHEESE SHOP

Display of Domestic and Imported Block Cheese
All Choices Served with Artisan Crackers, Dried Fruit, and Spreads

SMALL	\$500
MEDIUM	\$750
LARGE	\$950



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CULINARY FLAVORS IN ACTION

Stations are designed for two hours of service and a minimum of 35 guests.
Stations must be ordered for the entire group.

**Chef or attendant fee is \$200 each for two hours.
If more than 12 Chefs are needed, each Chef will be \$250.**

A TASTE OF OUR MGM GRAND

\$17 PER GUEST

SIGNATURE SALADS

A Sampling of Salads from Our Signature Restaurants
Served with Assorted Artisan Breads

PLEASE SELECT THREE

MGM Garden – Market Basket of Organic Greens with House Vinaigrette, Heirloom Tomatoes, Shaved Fennel, Carrots, Cucumbers, Pea Sprouts, and Radishes

TAP – The Wedge, Baby Iceberg, Blue Cheese, Cherry Tomatoes, Bacon, Shaved Red Onion, and Tomato Ranch Dressing

Grand Wok – Thai Chicken Salad with Cilantro, Bean Sprouts, Candied Nuts, and Sesame-Mint Dressing

FiAMMA – Classic Caesar with Shaved Parmesan, Croutons, and Pea Sprouts

HECHO en Vegas – Romaine, Radishes, Queso Fresco, Black Olives, Pulled Chicken, and Tequila Lime Vinaigrette

FLAVORS OF MOZZARELLA

\$17 PER GUEST

FRESH MOZZARELLA CHEESE PREPARED IN A VARIETY OF WAYS

Olive Tapenade, Sweet Basil Pesto, Roasted Garlic, Cured Tomatoes, Heirloom Tomato Relish, and Artichoke Ragoût

BAMBOO BASKET

\$19 PER GUEST

HANDCRAFTED ASIAN SMALL BITES TO DIP AND ENJOY!

Chicken Ginger Pot Stickers, Vegetarian Spring Rolls, Shrimp Dumplings, Pork Shumai, Soy Sauce, and Red Chili Sauce



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CULINARY FLAVORS IN ACTION

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**Chef or attendant fee is \$200 each for two hours.
If more than 12 Chefs are needed, each Chef will be \$250.**

SEAFOOD EXTRAVAGANZA

\$32 PER GUEST

(BASED ON FOUR PIECES PER GUEST)

Shrimp Ceviche, Sweet Alaskan Crab, Maine Lobster Tails, and Mussels with Horseradish, Cocktail, Cognac Louie, Remoulade, Lemon, and Tabasco Sauce

SHRIMP FRENZY (BASED ON FOUR PIECES PER GUEST)

\$40 PER GUEST

Jumbo Red Shrimp Cocktail, Rock Shrimp Louie, and Freshwater Prawn Ceviche Cocktail with Cognac Louie, Remoulade, Lemon, and Tabasco Sauce

STADIUM TASTING

\$36 PER GUEST

Nachos with Beef Chili, Chipotle Cheese Sauce, Sour Cream, and Roasted Salsa

“Juicy Lucy’s” Angus Beef Patty with American Cheese, Not So Secret Sauce, and Bubbies Pickles

Southwest Black Bean Sliders with Black Bean, Jack Cheese, and Guacamole Spread

Three-Bite Hot Dogs with Ketchup, Mustard, and Relish

YAKITORI BAR (ONE CHEF REQUIRED)

\$22 PER GUEST

Marinated Bacon-Wrapped Chicken, Vegetable, and Beef Skewers Served with Peanut, Ponzu, Soy, and Chili Sauce

OPAH

\$22 PER GUEST

Charred Vegetable Kebabs, Lemon Chicken Skewers, Oregano, Olive Oil, Beef Kebabs, Minted Couscous, Cucumber Yogurt Sauce, Hummus, Pita, and Naan Bread



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CULINARY FLAVORS IN ACTION

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TAPAS BAR

\$36 PER GUEST

PLEASE SELECT SIX

- Stuffed Peppers
- Manchego and Serrano Ham
- Marinated Olives and Tomatoes
- Hummus, Naan Crisps, and Artisan Crackers
- House-Picked Vegetables
- Marinated White Anchovies
- Chicken and Chorizo Skewers with Tomato Vinaigrette
- Artichokes with Serrano Ham
- Chicken Croquettes
- Berkshire Pork with Fresh Mozzarella
- Shrimp Ceviche **(Add \$5 per Guest)**
- Garlic-Saffron Shrimp **(Add \$5 per Guest)**

OVEN-BAKED PASTA (CHEF REQUIRED)

\$18 PER GUEST

Each Pasta is Individually Baked, Topped with Artisan Cheese, and Served with Fresh-Baked Garlic Breadsticks, Flaxseed Grissini, and Parmesan Lavosh

PLEASE SELECT TWO

- Pennette with Italian Sausage, Roasted Peppers, and Onions with Marinara
- Ricotta Rigatoni with Smoked Chicken, Spinach, and Creamy Marinara
- Cheese Ravioli with Broccolini and Bolognese Sauce
- Ziti with Lobster Carbonara, Smoked Ham, and Sweet Peas
- Mushroom Tortellini with Parmesan, Tomatoes, and Pesto Sauce
- Double Cheesy Macaroni and Cheese



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FLAVORS IN ACTION

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If more than 12 Chefs are needed, each Chef will be \$250.**

SOUTHSIDE STREET TACOS

\$18 PER GUEST

Walk Around and Enjoy Mini Cheese Quesadillas, Chicken Flautas, and Beef Soft Taco,
Served with Roasted Salsa, Salsa Verde, Guacamole, and Sour Cream

NACHO BAR

\$18 PER GUEST

Stone-Ground Tortilla Chips, Beef Barbacoa, Chicken Adobo,
Chipotle Cheese Sauce, Black Bean Corn Salad, Queso Fresco,
Chopped Onions and Cilantro, Fresh Salsa, and Guacamole

CALIFORNIA PIZZA STATION (CHEF REQUIRED)

\$18 PER GUEST

PLEASE SELECT FOUR

TRADITIONAL

“Pepperoni” Spiced Italian Pepperoni with Mozzarella Cheese

“Roasted Mushroom and Goat Cheese” Roasted Wild Mushrooms
with Goat Cheese Cream and Balsamic Glaze

“Margherita” Seasonal Tomato, Garlic Oil, Mozzarella Cheese, and Basil

UNIQUE

“Thai Chicken” Marinated Chicken, Thai Peanut Sauce, Asian Greens, Scallions, and Peppers

“Mediterranean” Roasted Artichoke Hearts, Roasted Peppers, Niçoise Olives, Feta Cheese,
and Basil Pesto

“White Clam” Clams, Smoked Italian Bacon, and Cheese Fondue

“Charcuterie Pizza” Black Forest Ham, Salami, Berkshire Pork, Italian Sauce,
and Mozzarella Cheese

MEDITERRANEAN ANTIPASTO BOARD

\$19 PER GUEST

Including a Variety of Cured and Dried Italian Meats, Aged Cheddar Cheese,
Fresh Mozzarella, Marinated Tomatoes, Marinated Artichokes, and a Selection of Olives



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FUN IN THE SUN

Menu must be ordered for the entire group.

**Chef or attendant fee \$200 each for two hours.
If more than 12 Chefs are needed, each Chef will be \$250.**

MGM "PICNIC" PARTY AT THE POOL

LUNCH	\$54 PER GUEST
DINNER	\$75 PER GUEST

SUMMER GARDEN

Farmer's Greens with Carrots, Cucumbers, Onions, and Smoked Tomato Ranch
Old-Fashioned Potato Salad
Pesto Pasta Salad with Leeks, Tomatoes, and Pesto Mayonnaise

OFF THE GRILL

Bratwurst, Hotdogs, Cheeseburgers, and Hamburgers

CLASSIC CONDIMENTS

Heinz Red Ketchup, Ballpark Yellow Mustard, Sweet Green Relish,
Shredded Lettuce, Sliced Tomato, Onions, and Pickles

CRISPY POTATO BASKET OF CHIPS AND DIPS

Kettle Chips, Tortilla Chips, Tomato Ranch Dip, and Roasted Salsa

MGM SUMMER BBQ

LUNCH	\$57 PER GUEST
DINNER	\$82 PER GUEST

Campfire Coleslaw
B-Red Spud Salad
Cucumber and Onion Salad

GRILLED

Dry-Rubbed Beef Brisket
Chargrilled Young Chicken with Apple Ancho Whiskey Sauce
Sugar Cane BBQ Swordfish with Smoked Mango BBQ Sauce
Crispy Corn on the Cob with Shaved Parmesan and Shallot Butter
Applewood-Smoked Bacon Baked Beans

SWEET

Walnut Pecan Palmier
Green Apple Crisp
Rice Crispy Treats with Dried Cranberries
Chocolate-Covered S'mores



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SUMMER GRILL AT THE POOL

**Chef or attendant fee is \$200 each for two hours.
If more than 12 Chefs are needed, each Chef will be \$250.**

“BROUGHT TO YOU” PASSED ITEMS

LUNCH \$60 PER GUEST

DINNER \$89 PER GUEST

CHILLED

Veggie Pita Tacos

Tuna Hand Rolls

HOT AND CRISP

Macaroni and Cheese Bites

King Crab Poppers

RAW (DISPLAYED)

Italian Garden

Seasonal Fruit

Marinated Vegetables

CHARRED (ONE CHEF REQUIRED)

Bacon-Wrapped Chicken

Chipotle Cilantro Beef

Lemon Thyme Gulf Shrimp

Smoked Summer Sausage

DESSERTS (ONE CHEF REQUIRED)

Root Beer Float Station

Root Beer, Orange Soda, Coke Zero, and Coca-Cola

Vanilla Ice Cream

Whipped Cream

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THE BUTCHER BLOCK

Stations and Studios are designed for two hours of service and a minimum of 35 guests. Stations and Studios must be ordered for the entire group. All Stations and Studios are served with artisan breads.

**Chef or attendant fee is \$200 each for two hours.
If more than 12 Chefs are needed, each Chef will be \$250.**

CARVING STATIONS (CHEF REQUIRED)

Meat portions are based on six ounces per guest.

BEST OF BEEF TENDERLOIN	\$25 PER GUEST
Caramelized Onion Polenta and Pickled Horseradish Cream	
HERB-CRUSTED PARK AVENUE STRIP LOIN	\$20 PER GUEST
Confit Fingerling Potatoes and Pickled Horseradish Cream	
PRIME CASINO ROAST	\$18 PER GUEST
Sautéed Onions and Mushrooms with Pickled Horseradish Cream	
SLOW-ROASTED PORCHETTA	\$18 PER GUEST
Warm Tomato Salad and Chestnut Mustard	
“SLOW AND LOW” ROASTED HERITAGE PORK LOIN	\$18 PER GUEST
Fingerling Potatoes and Pineapple Salsa	
SMOKED TURKEY BREAST	\$16 PER GUEST
Cornbread Pudding and Cranberry Relish	

CARVING STUDIOS (TWO CHEFS PER STATION REQUIRED)

Meat portions are based on six ounces per guest.

BONE-IN HONEY MUSTARD-GLAZED BEEF RIB	\$20 PER GUEST
Creamy Polenta and Root Vegetable Hash	
CHICKEN CONFIT	\$16 PER GUEST
Wild Mushroom Bread Pudding and Natural Jus	
ROOT BEER-GLAZED HAM	\$18 PER GUEST
Country-Style Biscuits and Honey Butter	



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THE BUTCHER BLOCK

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**Chef or attendant fee is \$200 each for two hours.
If more than 12 Chefs are needed, each Chef will be \$250.**

CARVING STUDIOS (TWO CHEFS PER STATION REQUIRED)

Meat portions are based on six ounces per guest

MAHOGANY DUCK

\$32 PER GUEST

Sweet Shoyu Dressing, Petite Asian Greens,
Pancakes, Japanese Cucumber, and Carrots

BBQ COUNTRY BRISKET

\$18 PER GUEST

Macaroni and Cheese
Chipotle BBQ Sauce

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TEMPTING DESSERTS

Desserts are designed for two hours of service and a minimum of 35 guests.
Desserts must be ordered for the entire group.

**Chef or attendant fee is \$200 each for two hours.
If more than 12 Chefs are needed, each Chef will be \$250.**

MAKE YOUR OWN ICE CREAM SUNDAE (CHEF REQUIRED) \$15 PER GUEST

Chocolate and Vanilla Ice Cream Served with a Variety of
Crunchy Toppings, Caramel, and White and Black Label Chocolate Sauce

FRESH FRUIT FRENZY \$13 PER GUEST

A Beautiful Display of the Most Exotic and Unusual Fruit,
Served with Mint Dip

EVERYTHING ON A STICK FONDUE \$13 PER GUEST

Seasonal Fruit, Marshmallows on a Stick, Chocolate Brownie Popsicles,
Rice Crispy Treats, and Creamy Chocolate Sauce

AMERICAN FLOAT TRADITION (CHEF REQUIRED) \$13 PER GUEST

Served with Vanilla Ice Cream

SODAS

Orange Cream
Root Beer
Coke Zero
Coca-Cola



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TEMPTING DESSERTS

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AMERICANA DESSERT STATION (CHEF REQUIRED)

\$16 PER GUEST

Your Favorite '50s and '60s Desserts Served Warm and Topped with Chocolate Sauce and Mixed Nuts, or "À La Mode" with Vanilla Ice Cream

PLEASE SELECT TWO

Chocolate Brownies	Chocolate Chip Cookies
Apple Pie	Chocolate Cake
Peach Cobbler	

DESSERT COCKTAILS

\$16 PER GUEST

Your Favorite Cocktail Served as a Dessert in a Glass

Piña Colada - Pineapple Brown Rum Compote and Coconut Mousse

Strawberry Daiquiri - Tequila Strawberry Jelly and Strawberry Yogurt Mousse

Vanilla Bourbon - Vanilla White Chocolate Mousse and Bourbon Caramel Jelly

SHORTCAKE STATION

\$14 PER GUEST

Vanilla Cream with Lemon Pound Cake, Strawberry Compote, and Whipped Cream

Pistachio Bavarian Cream Topped with Chocolate Pound Cake and Sautéed Cherries

Praline Cream Topped with Marble Pound Cake, Sautéed Peaches, and Crème Fraîche

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TEMPTING DESSERTS

Desserts are designed for two hours of service and a minimum of 35 guests. Desserts must be ordered for the entire group.

Chef or attendant fee is \$200 each for two hours. If more than 12 Chefs are needed, each Chef will be \$250. A Bartender Fee of \$200.00 per Bartender will Apply. (One Bartender per 100 Guests)



MGM GRAND CORNER CAKES DISPLAY

\$14 PER GUEST

Vanilla Cake Cupcakes Decorated with Sweet Cream, Topped with Sprinkles

Chocolate Cake Cupcakes Decorated with Chocolate Cream, Topped with Crunchy Pearls

Red Velvet Cake Cupcakes Decorated with Sweet Cream Cheese, Topped with Red Velvet Dust

Add your custom event logo for an additional \$5 per guest.

CRÈME BRÛLÉE STATION (CHEF REQUIRED)

\$15 PER GUEST

Our Chef will Ignite Your Favorite Crème Brûlée!

PLEASE SELECT THREE

Vanilla, Pistachio, Raspberry, Chocolate, Cappuccino, or Hazelnut

INTERNATIONAL COFFEE FAVORITES

\$11 PER DRINK

(BARTENDER REQUIRED)

A Variety of Coffees Prepared by Our Staff to Include Irish, Spanish, Café Brûlot, French, and Jamaican, Served with Whipped Cream, Cinnamon Sticks, Orange Twists, Chocolate Shavings, and Sugar Sticks

À LA CARTE DESSERT SELECTIONS

Assorted Chocolate Bonbons	\$68 per Dozen
White and Dark Chocolate-Dipped Strawberries	\$66 per Dozen
Assorted French and Italian Pastries	\$60 per Dozen
Assorted Biscotti	\$60 per Dozen
Homemade Cookies	\$60 per Dozen
Mini Cupcakes	\$51 per Dozen
Cake Pops	\$84 per Dozen
Chocolate and Vanilla Cake Served in a Waffle Cone and Dipped in Colored Chocolate	
Freshly Brewed Coffee, Decaffeinated Coffee, and Assortment of Hot Teas	\$88 per Gallon
Custom Dessert Logos	\$5 per Guest

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DINNER

MENU



DINNER BUFFETS

Dinner Buffets are designed for 90 minutes of service and a minimum of 50 guests. Desserts are not transferable to refreshment breaks.

CASUAL COSMOPOLITAN

\$96 PER GUEST

FARMER'S FIRST

Classic Wedge Salad with Blue Cheese, Bacon, Tomatoes, Red Onions, and Creamy Ranch Dressing

Lobster Cobb Salad with Eggs, Bacon, Tomatoes, Cucumber, and Louis Dressing

Tomato, Red Onion, and Basil Salad with Balsamic Vinaigrette

ROASTED

Line-Caught Alaskan Salmon and Fennel Nage

Herb-Roasted Bell & Evans Farms Chicken with Double Cheesy Macaroni and Cheese, Braised Leeks, and Sweet Peas

Center-Cut Filet with Caramelized Onions and Bliss Potatoes

SIDES

Grilled Citrus-Marinaded Asparagus

Rainbow Farm Young Vegetables

Smoked Black-Eyed Peas and Heritage Grain Rice

Hearth-Baked Bread and Butter

SWEET

New York-Style Cheesecake

Carrot Cake Cupcakes

Chocolate Sensation

Traditional Apple Pie

FRESHLY BREWED COFFEES, TEAS, AND MGM GRAND BOTTLED WATER

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DINNER BUFFETS

Dinner Buffets are designed for 90 minutes of service and a minimum of 50 guests. Desserts are not transferable to refreshment breaks.

THE TAVERN

\$86 PER GUEST

TANGLED LEAVES

Butter and Romaine Lettuce, Tomatoes, Shaved Red Onion, and Sprouts with Lemon Thyme Dressing

Roasted Peppers and Buffalo Mozzarella with Picked Basil and Balsamic Syrup

Greek Salad with Tomatoes, Red Onion, Artichokes, Olives, Cucumber, and Feta Cheese

MAIN PLATES

Burgundy-Braised Short Rib of Beef with Fork-Crushed Garlic Potatoes

Confit of Chicken with Butter-Braised Peas and Carrots

Patagonia Halibut with Yuzu Butter Sauce, Shaved Fennel, and Caramelized Artichokes

Charred French Green Beans with Tinker Bell Pepper Confetti

Baked Ziti with Meatballs and Spicy Sausage

Hearth-Baked Bread and Butter

SWEET

Chocolate Hazelnut Tarts

Strawberry Fraisier

Coconut Macaroon

Crème Brûlée with Caramel Cream

FRESHLY BREWED COFFEES, TEAS, AND

MGM GRAND BOTTLED WATER



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PLATED DINNERS

All menu items are served with MGM Grand bottled water, freshly brewed coffees, teas, and a selection of rolls with butter.

SELECT ONE STARTER

Classic Iceberg Wedge Salad with Red Onion, Tomatoes, and Bacon with Blue Cheese Dressing and Crumbles

Flavors and Textures of Tomatoes, Buffalo Mozzarella, Arugula, Frisée, Tomato Water, Extra-Virgin Olive Oil, and Aged Balsamic

Wine Country Salad, Gem Lettuce, Heirloom Tomatoes, Cucumbers, Watermelon Radishes, and Grape Seed Emulsion

Tender Greens Salad, Roasted Artichokes, Greens, Shaved Carrots, Cucumber, Tomatoes, and Sherry Vinaigrette

Classic Caesar Salad, Parmesan Crisps, Pea Sprouts, Aged Parmesan, and Creamy Garlic Dressing

Riesling Poached Pear, Golden Endive, Frisée, Crumbled Gorgonzola, Walnuts, and Champagne Vinaigrette

SELECT ONE ENTRÉE

PASTURE

Herb-Roasted Chicken, Heritage Grain Rice, Farm-Fresh Vegetables, and Natural Jus \$71 per Guest

Slow-Braised Beef Short Rib, Double Cheesy Macaroni and Cheese, Butter-Braised French Beans, and Pan Jus \$92 per Guest

Seared and Braised Beef, Center Cut Filet, Tender Short Rib, Pomme Purée, Asparagus Tips, and Red Wine Reduction \$99 per Guest

Elevated Filet, Center-Cut Filet, Smoked Paprika Paint, Maple Bacon Ultra Carrots, Potato Gratin, Brussels Sprouts, and Rosemary Jus \$95 per Guest

Double-Cut Pork Chop, Warm Celeriac Salad, and Roasted Apple Bread Pudding with Shallot Reduction \$78 per Guest

Meadow Mountain Lamb Chops, Potato Dauphinois, and Clover Honey Reduction \$95 per Guest

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PLATED DINNERS

All menu items are served with MGM Grand bottled water, freshly brewed coffee, hot teas, and selection of rolls with butter.

SELECT ONE ENTRÉE

HOOKED

- Pacific Red Snapper, Braised Beluga Lentils, Roasted Leeks, and Romesco Sauce \$85 per Guest
- Line-Caught Patagonia Halibut, Cilantro Lime Rice, Pumelo Butter Nage, and Confit Parsnips \$85 per Guest

FARM AND FIELD

- ✿ Lentil and Quinoa Pilaf with Wilted Spinach and Carrot Purée \$69 per Guest
- ✿ Butternut Squash Ravioli, Fall-Spiced Butternut Squash, Fennel, Chile and Tofu Farce, Root Vegetables, and Sage Soy Emulsion \$69 per Guest
- ✿ Vegetarian Enchiladas with Wilted Spinach, Wild Mushrooms, Black Beans, and Rice \$69 per Guest
- ✿ Wild Mushroom Cannelloni with Wilted Spinach and Tomato Ragoût \$69 per Guest
- ✿ Handpicked Harvest of Crispy Eggplant, Caramelized Mushrooms and Apples, French Beans, Warm Tomato Salad, and Beet and Carrot Emulsion \$69 per Guest
- “Minestrone” with Roasted Chicken, Braised Saffron Potato, Tubetti Pasta, Vegetables, and Minestrone Jus \$65 per Guest

COMBINATION

- Beef Filet and Butter-Poached Lobster with Yukon Gold Potato Purée, First-Picked Vegetables, and Veal Reduction \$112 per Guest
- Beef Filet and Butter-Poached Shrimp with Yukon Gold Potato Purée, First-Picked Vegetables, and Veal Reduction \$110 per Guest
- Beef Filet and Jidori Chicken with Creamy Herb Parmesan Risotto, First-Picked Vegetables, and Natural Jus \$95 per Guest
- Beef Filet and Atlantic Salmon with Creamy Herb Parmesan Risotto, First-Picked Vegetables, Natural Jus, and Lemon Thyme Sauce \$98 per Guest



✿ VEGETARIAN ENTRÉES

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PLATED DINNERS

All menu items are served with MGM Grand bottled water, freshly brewed coffees, teas, and a selection of rolls with butter.

SELECT ONE DESSERT

Red Velvet Cream Cheese Mousse Bar

Chocolate Mousse Cake with Black Forest Cherries

Duo of OREO Cheesecake and Strawberry Shortcake

Americana Sweet Trilogy of Banana Cream Pie, Raspberry Cheesecake, and Chocolate Trifle

Snickers Chocolate Caramel Bar



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SPECIAL DIETS

Our Chefs simplify special diets by customizing and preparing a variety of dishes according to your likes, dislikes, and needs. We are all unique, and no diet or dish works for everyone. Our goal is to make each meal the very best your group has ever tasted!

WE ARE HIGHLY EXPERIENCED WITH THE FOLLOWING:

FOOD ALLERGIES AND INTOLERANCES

WHEAT FREE / GLUTEN FREE

KOSHER

DAIRY FREE / LACTOSE INTOLERANT

VEGETARIAN, VEGAN, SEMI-VEGETARIAN

HEART HEALTHY



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BEVERAGE

MENU





OPEN BAR PACKAGES

A fully stocked bar featuring a selection of liquors, Sommelier selection of wines, assorted beer, soft drinks, MGM Grand bottled water, and juice mixers.

A Bartender fee of \$200 per Bartender will apply (one Bartender per 100 guests).

CALL BRANDS

SKYY Vodka, Bombay Gin, Cruzan Rum, Jim Beam Bourbon, Dewar's Blended Scotch, Seagram's VO Whisky, Jose Cuervo Gold Tequila, Christian Brothers Brandy

ONE HOUR	\$24 PER GUEST
TWO HOURS	\$32 PER GUEST
THREE HOURS	\$39 PER GUEST
FOUR HOURS	\$46 PER GUEST

PREMIUM BRANDS

Absolut Vodka, Bombay Sapphire Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Maker's Mark Bourbon, Johnnie Walker Black Label Blended Scotch, Crown Royal Whisky, Patrón Silver Tequila, Hennessy V.S.O.P Cognac

ONE HOUR	\$25 PER GUEST
TWO HOURS	\$33 PER GUEST
THREE HOURS	\$40 PER GUEST
FOUR HOURS	\$47 PER GUEST

*Upgrade wine on open bar packages for an additional \$4 per guest.
Ask your catering manager for details.*



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À LA CARTE BEVERAGE SELECTIONS

Hosted and cash bars are charged on consumption.

A Bartender fee of \$200 per Bartender will apply (one Bartender per 100 guests).

A Cashier fee of \$200 per Cashier will apply for cash bars.

	CASH BAR	HOSTED BAR
Premium Brands	\$11 per Drink	\$10 per Drink
Call Brands	\$10 per Drink	\$9 per Drink
MGM Wine Selection	\$10 per Drink	See Wine List
Premium and Imported Beer Heineken, Samuel Adams, Corona	\$9 per Drink	\$8 per Drink
Domestic Beer Bud Light, O'Doul's (Nonalcoholic)	\$8 per Drink	\$7 per Drink
Red Bull Energy Drink	\$7 Each	\$6 Each
Fruit Juice	\$5 Each	\$5 Each
Soft Drinks	\$5 Each	\$5 Each
MGM Grand Bottled Water	\$5 Each	\$5 Each
Cordials Cointreau, Disaronno Amaretto, B & B, Baileys Irish Cream, Sambuca Romana, Drambuie, Frangelico, Grand Marnier, Hennessy V.S Cognac, Kahlúa	\$12 per Drink	\$11 per Drink
Specialty Cocktails	\$12 per Drink	\$11 per Drink

Cash bar prices are inclusive of sales tax and service charge.

Cash bars are subject to \$500 minimum sales per bar.

Should sales fall short of this minimum, the host is responsible for the additional amount.

Cocktail consumption is calculated on a one-ounce pour per drink.

Rock drinks, martinis, and multiquor drinks can therefore inflate consumption figures.



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SPECIALTY COCKTAILS SELECTIONS

Specialty cocktails are charged on consumption.

A Bartender fee of \$200 per Bartender will apply (one Bartender per 100 guests).

A Cashier fee of \$200 per Cashier will apply for cash bars.

THE PREMIUM MARTINI BAR

\$12 PER DRINK

From Traditional Martinis to Handcrafted Cosmopolitans Made to Order

Belvedere Vodka, Chopin Vodka, Grey Goose Le Citron Vodka,
Grey Goose L'Orange Vodka, Bombay Sapphire Gin, Tanqueray No. 10 Gin

Enjoy flavored vodkas poured and chilled from an ice luge! Ice luge prices begin at \$400.

THE PREMIUM MARGARITA BAR

\$12 PER DRINK

Handcrafted Margaritas Using the Tequila of Your Choice, Cointreau,
and Freshly Squeezed Limes

Patrón Añejo Tequila, Patrón Silver Tequilla, Patrón Reposado Tequila

All margaritas are served on the rocks. Ask your catering manager about frozen options.

Cocktail consumption is calculated on a one-ounce pour per drink.

Rock drinks, martinis, and multiquor drinks can therefore inflate consumption figures.

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WINE FROM OUR CELLAR

CHAMPAGNE AND SPARKLING WINE

Prosecco, La Marca (Italy)	\$43 per Bottle
Sparkling Wine, Domaine Carneros (CA)	\$54 per Bottle
Champagne, Nicolas Feuillatte (France)	\$70 per Bottle
Champagne, Veuve Clicquot Ponsardin, Yellow Label (France)	\$90 per Bottle

WHITE WINE

Riesling, Chateau Ste. Michelle (WA)	\$42 per Bottle
Riesling, Loosen Bros., Dr. L (Germany)	\$44 per Bottle
Pinot Grigio, Santa Margherita (Italy)	\$48 per Bottle
Sauvignon Blanc, Villa Maria, Private Bin (New Zealand)	\$42 per Bottle
Sauvignon Blanc, Honig, Napa Valley (CA)	\$45 per Bottle
Fumé Blanc, Ferrari-Carano (CA)	\$44 per Bottle
Chardonnay, Chalk Hill, Sonoma County (CA)	\$46 per Bottle
Chardonnay, Ferrari-Carano (CA)	\$48 per Bottle
Chardonnay, Talbott, Sleepy Hollow Vineyard (CA)	\$56 per Bottle
Chardonnay, Jordan, Russian River Valley (CA)	\$65 per Bottle

ROSÉ WINE

White Zinfandel, Beringer (CA)	\$40 per Bottle
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RED WINE

Pinot Noir, MacMurray Ranch (CA)	\$48 per Bottle
Pinot Noir, Belle Glos, Meiomi (CA)	\$48 per Bottle
Pinot Noir, Erath (OR)	\$52 per Bottle
Malbec, Alamos (Argentina)	\$42 per Bottle
Shiraz, Layer Cake (Australia)	\$42 per Bottle
Zinfandel, St. Francis, Old Vines (CA)	\$42 per Bottle
Merlot, Columbia Crest, Grand Estates (WA)	\$42 per Bottle
Merlot, Rodney Strong (CA)	\$44 per Bottle
Merlot, St. Francis (CA)	\$46 per Bottle
Merlot, Ferrari-Carano (CA)	\$50 per Bottle
Cabernet Sauvignon, Louis M. Martini, Sonoma County (CA)	\$50 per Bottle
Cabernet Sauvignon, JUSTIN, Paso Robles (CA)	\$45 per Bottle
Cabernet Sauvignon, Rodney Mondavi, Napa Valley (CA)	\$46 per Bottle
Cabernet Sauvignon, Jordan, Alexander Valley (CA)	\$75 per Bottle



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