



Festive Seasons



***Share your Holiday Celebration Plan with Us, and
We Will Provide You with Just the Right Space
and Talent You Need to Make It Happen!***

*Select from These Specialty Holiday Drinks and Hors d' Oeuvres,
Butler Passed To Your Guests As They Enter the Party*

Spiced Pomegranate Bourbon Punch

\$15.00 per Drink

This Winter Libation Has Everything You Could Want in a Cocktail. A Hint of Ginger Spice, The Ebullition of Champagne, and Enough Balance to Coax This Rather Potent Punch Down with Ease. Bourbon, Cranberry Pomegranate Juice, Domaine de Canton Ginger Liqueur, and Champagne

The Perfect Winter Sangria

\$15.00 per Drink

There is Something So Beautiful About the Marriage of Honeycrisp Apples and Unoaked Chardonnay. Both Crisp and Perfectly Snappy. Paired with Cinnamon, Clove and a Hint of Honey, Make it Irresistible. Chardonnay, Peach Vodka, and Honey

Bartender Style Hot Apple Cider

\$15.00 per Drink

Nothing Beats a Hot Apple Cider with Vodka on a Cold Winter Day. Here We Are Combining the Aromatic Scents of Cinnamon and Clove with the Flavors of Citrus and Apple Cider for a Cocktail That You Will Not Soon Forget

Hors d' Oeuvres Selections

Mini Crab Cakes	\$9.50 per Piece
Grilled Chicken Chalupa	\$8.25 per Piece
Fried Ravioli	\$8.50 per Piece
Slow Braised Beef Short Rib Arancini	\$8.50 per Piece
Mini Brioche New England Lobster Rolls	\$9.00 per Piece
Tempura Shrimp	\$9.50 per Piece
Mini Reuben	\$8.50 per Piece
Artichoke Fritter	\$7.50 per Piece
Eggplant Parmesan	\$8.50 per Piece
Aged Brie Baguette with Honey Cream, Shaved Pear	\$7.50 per Piece
Brazilian Beef, Chimichurri Sauce	\$9 per Piece
Buffalo Chicken Spring Rolls, Blue Cheese Dip	\$7.75 per Piece

Charred and Raw Crispy Garden Crudités

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

SMALL \$450, MEDIUM \$700, LARGE \$1,000

Culinary Cheese Shop

Display of Domestic and Imported Block Cheese, and Layered Herb Torta

Served with Artisan Crackers, Dried Fruit, and Spreads

\$22 Per Guest

All Prices are Subject to Sales Tax and Prevailing Service Charge
Consuming Uncooked Meat, Fish or Dairy Foods Increases the Risk of Illness

Holiday Dinner Buffet #1

Soup

Cinnamon Roasted Butternut Squash Bisque

Salads

Early Frost Farmers Salad with Champagne Vinaigrette

Selection of Entrées

Honey Glazed Ham or
Bell and Evans Sage Brown Butter Turkey

Additional Offerings

Yukon Gold Potato Puree
Honey Citrus Glazed Baby Carrots
Cherry Chestnut Pumpernickel Stuffing

Fresh Country Style Breads

Desserts

Traditional Pumpkin Pie,
Chocolate Bourbon Pecan Pie

Freshly Brewed Coffees and Teas
MGM Grand Bottled Water

\$40.00 per Guest

Ask Your Catering Manager About Our Exceptional Wine Offerings

Buffets are Designed for Ninety Minutes of Service

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Holiday Dinner Buffet #2

Salads

Wild Arugula with Flavors and Textures of Beets, and Whipped Goat Cheese
Vanilla Apple Salad with Candied Pecans Citrus Emulsion

Holiday Butcher Block

(Chef Required)

Tasmanian Leatherwood Honey Ham with Pineapple Bing Cherry Relish
Bell and Evans Sage Brown Butter Turkey with Giblet Gravy
Cracked Black Peppercorn Best of Beef with Whipped Horse Radish Cream

Additional Offerings

Yukon Gold Potato Puree
Roasted Butternut Squash
Cherry Chestnut Pumpernickel Stuffing

Fresh Country Style Breads

Desserts

Vanilla Caramel Buche de Noel
Apple Walnut Pie
Chestnut Whiskey Chocolate Tart
Pistachio Cherry Crème Brulé

Freshly Brewed Coffees and Teas
MGM Grand Bottled Water

\$48.00 per Guest

Ask Your Catering Manager About Our Exceptional Wine Offerings

***Buffets are Designed for Ninety Minutes of Service
Chef Fee \$225 Each for Two Hours***

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Holiday Dinner Buffet #3

Salads

Frisee and Mixed Green Salad with Lemon Thyme Vinaigrette
Wild Arugula with Flavors and Textures of Beets, and Whipped Goat Cheese
Vanilla Apple Salad with Candied Pecans Citrus Emulsion

Holiday Butcher Block

(Chef Required)

Tasmanian Leatherwood Honey Ham with Pineapple Bing Cherry Relish
Bell and Evans Sage Brown Butter Turkey with Gibleet Gravy
New Zealand Rack of Lamb with Mint Apple Relish
Herb Crusted Prime Rib of Beef with Whipped Horse Radish Cream

Additional Offerings

Yukon Gold Potato Puree
Honey Citrus Glazed Baby Carrots
Cherry Chestnut Pumpernickel Stuffing
Bacon Braised Brussel Sprouts with Caramelized Onions
Herb Roasted Parsnips

Fresh Country Style Breads

Desserts

Warm Cinnamon Bread Pudding
Traditional Pumpkin Pie
Pecan Pie
Warm Ginger Cake with Eggnog Sauce
Holiday Cookies

Freshly Brewed Coffees and Teas
MGM Grand Bottled Water

\$52.00 per Guest

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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 special needs. We are all unique and no diet or special need 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 diets:

Food Allergies and Intolerances

Wheat Free / Gluten Free

Kosher

Dairy Free / Lactose Intolerant

Vegetarian, Vegan and Semi-Vegetarian

Heart Healthy

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Open Bar Packages

A Fully Stocked Bar Featuring a Selection of Liquor, Sommelier Selection of Wines, Assorted Beers, Soft Drinks, Bottled Water and Juice Mixers

Select Brands

Skyy Vodka, Bombay Gin, Cruzan Light Rum, Jim Beam Bourbon, Dewar's Blended Scotch, Seagram's 7 Whiskey, El Jimador Silver Tequila, Christian Brothers Brandy

One Hour	\$28.00 per Guest
Two Hours	\$36.00 per Guest
Three Hours	\$46.00 per Guest

Ultra Brands

Absolut Vodka, Bombay Sapphire Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Label Blended Scotch, Maker's Mark Bourbon, Crown Royal Whisky, Patron Silver Tequila, Hennessy VS Cognac

One Hour	\$30.00 per Guest
Two Hours	\$38.00 per Guest
Three Hours	\$48.00 per Guest

A La Carte Beverage Selections

	Cash Bar	Hosted Bar
Ultra Brands	\$14.00 per Drink	\$12.00 per Drink
Select Brands	\$13.00 per Drink	\$11.00 per Drink
MGM Wine Selection	\$14.00 per Drink	See Wine list
Premium and Imported Beers (Heineken, Samuel Adams, Corona)	\$11.00 per Drink	\$9.00 per Drink
Domestic Beers (Bud Light, O'Doul's Non-Alcoholic)	\$10.00 per Drink	\$8.00 per Drink
Red Bull Energy Drink	\$10.00 Each	\$9.00 Each
Fruit Juices	\$7.00 Each	\$5.50 Each
Soft Drinks	\$6.50 Each	\$5.50 Each
MGM Grand Bottled Water	\$6.50 Each	\$5.50 Each
Cordials (Cointreau, DISARONNO, Amaretto, B&B, Baileys Irish Cream, Sambuca Romana Drambuie, Frangelico, Grand Marnier, Hennessy V.S Cognac, Kahlua)		\$14.00 per Drink
Specialty Drinks		\$15.00 per Drink

A Bartender Fee of \$225.00 per Bartender will Apply (1 Bartender per 100 Guests)

A Cashier Fee of \$225.00 per Cashier will Apply for Cash Bars

*Cocktail Consumption is Calculated on a One Ounce Pour per Drink
Rock Drinks, Martinis and Multi-Liquor Drinks can Therefore Inflate Consumption Figures*

*Cash Bar Prices are Inclusive of Sales Tax and Service Charge. Cash Bars are Subject to \$750.00
Minimum Sales per Bar. Should Sales Fall Short of This Minimum, the Host is Responsible for the
Additional Amount*

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The Premium Martini Bar

\$14.00 per Drink

From Traditional Martinis to Hand Crafted Cosmopolitans Made to Order
Belvedere Vodka, Chopin Vodka, Grey Goose Le Citron Vodka,
Grey Goose L'Orange Vodka, Bombay Sapphire Gin, Tanqueray #10 Gin

Enjoy Flavored Vodkas Poured and Chilled from an Ice Luge

Ice Luge Prices Begin at \$400

The Premium Margarita Bar

\$14.00 per Drink

Patron Silver Tequila, Patron Reposado Tequila, Patron Anejo Tequila
Hand Crafted Margaritas using the Tequila of Your Choice, Cointreau,
And Freshly Squeezed Limes. All Margaritas are Served on the Rocks

Ask Your Catering Manager about Frozen Options

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Wines from Our Cellar

Champagne and Sparkling Wines

Prosecco, La Marca (Italy)	\$55.00 per Bottle
Champagne, Nicolas Feuillate (France)	\$90.00 per Bottle
Rose, Mumm Cordon Rouge Brut (France)	\$120 per Bottle
Champagne, Veuve Cliquot Ponsardin Yellow Label (France)	\$130.00 per Bottle

White Wines

Riesling, Chateau Ste. Michelle (WA)	\$48.00 per Bottle
Riesling, Loosen Bros., Dr. L (Germany)	\$50.00 per Bottle
Sauvignon Blanc, Kim Crawford (Marlborough)	\$51.00 per Bottle
Sauvignon Blanc, Honig (CA)	\$54.00 per Bottle
Chardonnay, Ferrari-Carano (CA)	\$60.00 per Bottle
Chardonnay, Chalk Hill Sonoma	\$56.00 per Bottle
Pinot Grigio, Santa Margherita (Italy)	\$76.00 per Bottle
Chardonnay, Jordan	\$84.00 per Bottle
Chardonnay, Cakebread (Napa)	\$105.00 per Bottle

Rosé Wines

Rose, Chateau d'Esclans Whispering Angel	\$60.00 per Bottle
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Red Wines

Zinfandel, Turley, Juvenile	\$68.00 per Bottle
Shiraz, Laver Cake (Australia)	\$49.00 per Bottle
Malbec, Alamos (Argentina)	\$44.00 per Bottle
Pinot Noir, Erath (OR)	\$54.00 per Bottle
Cabernet Sauvignon, Louis M. Martini, Sonoma (CA)	\$51.00 per Bottle
Pinot Noir, MacMurray Ranch	\$58.00 per Bottle
Pinot Noir, Cherry Pie 3 Vineyards (CA)	\$64.00 per Bottle
Merlot, Ferrari-Carano (CA)	\$60.00 per Bottle
Cabernet Sauvignon, JUSTIN (CA)	\$68.00 per Bottle
Cabernet Sauvignon, Robert Mondavi Napa	\$76.00 per Bottle
Cabernet Sauvignon, Jordan (CA)	\$128.00 per Bottle
Cabernet Sauvignon, Silver Oak, Alexander Valley	\$165.00 per Bottle

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