



 RESORT · SPA · CASINO

Catering Menu

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Henderson, NV 89044

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REFRESHMENT BEVERAGES

M Signature Italian Roast Coffee, Decaffeinated Coffee	\$78 per gallon
Fresh Brewed Espresso, Cappuccino, Latte	\$6.50 each
Deluxe Herbal Teas	\$78 per gallon
Fresh Brewed Iced Tea, Arnold Palmer, Lemonade	\$68 per gallon
Freshly Squeezed Orange Juice, Grapefruit Juice	\$68 per gallon
Assorted Fruit Juices (Apple, Tomato, Cranberry)	\$68 per gallon
Milk (Whole, Skim)	\$15 per quart
Individual Chocolate Milk	\$4.50 each
Assorted Coca Cola Soft Drinks	\$5.00 each
M Bottled Water	\$5.00 each
Smart Water	\$6 each
Bottled Sparkling Water	\$5 each
Assorted Vitamin Water	\$6 each
Starbucks Frappuccino	\$6 each
Starbucks Doubleshot	\$6 each
Freshly Blended Protein Shake (Choose Two Combinations of Chocolate, or Vanilla Whey Powder and Peanut Butter, Raspberries, Strawberries, Blueberries, Blackberries or Mango)	\$8 per person
Bottled Naked Juice Fruit Smoothies	\$7 each
Energy Drinks	\$6 each
Powerade	\$6 each

Food & Beverage prices are subject to change and do not include current Nevada sales tax and 23% service charge. Pricing can be guaranteed up to three (3) months in advance.

VILLAGGIO DEL SOLE BREAK ITEMS

Artisanal Breakfast Pastries (Fruit Danish, Cheese Pockets, Bear Claws, Cinnamon Rolls, Apple Turnovers)	\$45 per dozen
Assorted Miniature French Pastries (Choose Four: Red Velvet Cupcakes, Chocolate Cake, Fruit Tarts, New York Cheesecake, Banana Cream Pie, Peanut Butter Tart, Coconut Panna Cotta, Tropical Passion Fruit Panna Cotta, Tiramisu Shooter and Pistachio-Raspberry Shooter)	\$50 per dozen
Fresh Baked Croissants, Coffee Cake, Cinnamon Rolls	\$45 per dozen
Soft Bagel Assortment (With Cream Cheese)	\$50 per dozen
Assorted Freshly Baked Biscotti	\$45 per dozen
Assorted Freshly Baked Muffins (Banana Nut, Lemon-Blueberry, Raspberry, Chocolate Chip)	\$50 per dozen
Assorted “Baby Cakes” Cupcakes (Medium Size)	\$50 per dozen
Assorted “Baby Cakes” Cupcakes (Miniature Size) (Red Velvet, Chocolate-Orange, White on White, Chocolate Peanut Butter)	\$33 per dozen
Assorted Freshly Baked Jumbo Gourmet Cookies (Chocolate Chip, Peanut Butter, Oatmeal Raisin, Chocolate with White Chocolate Chips)	\$50 per dozen
Dark Chocolate Dipped Rice Krispy Bars	\$50 per dozen
Chocolate Dipped Pretzel Sticks	\$40 per dozen
Assorted Tea Cookies (Shortbread, Pecan Sandies, Biscotti)	\$42 per dozen
Double Chocolate Fudge Brownies, Blondies, Lemon Bars	\$50 per dozen
White and Dark Chocolate Dipped Strawberries	\$48 per dozen
Assorted Miniature Chocolates (requires 3-day preparation)	\$40 per dozen
Assorted Cake Pops	\$45 per dozen
Assorted French Macarons	\$42 per dozen
Assorted Gourmet Ice Cream Bars or Fruit Bars	\$6 each
Assorted Whole Seasonal Fruit	\$4.50 per piece

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VILLAGGIO DEL SOLE BREAK ITEMS (CONTINUED)

Sliced Fruit Spears in a Rock Glass	\$7 each
Fruit Skewers with Yogurt Dip	\$6 each
Individual Yogurt	\$5 each
Individual Greek Yogurt	\$6 each
Fruit Yogurt and Granola Parfaits	\$8 each
Granola, Candy Bars	\$4 each
Power Bars and Energy Bars	\$6 each
Individual Bags of Assorted Chips	\$4 each
Individual Bags of Popcorn, Caramel Corn	\$4 each
Warm Mini Pretzel Bites with Cheese Sauce & Honey Mustard Dipping Sauce	\$25 per dozen
Mini Corn Dogs with Yellow Mustard & Ketchup	\$25 per dozen
House-made Trail Mix	\$38 per pound
Assorted Deluxe Mixed Nuts	\$45 per pound
Bulk Assorted Chips, Cocktail Pretzels, Deluxe Snack Mix	\$38 per pound
Warm Jumbo Pretzels (Yellow Mustard or Cheese Dipping Sauce)	\$45 per dozen
Assorted Mini Tea Sandwiches (choice of 3) (Cucumber & Herb Cheese, Smoked Turkey & Cranberry, Black Forest Ham & Swiss, Rare Roast Beef & Horseradish)	\$50 per dozen
Assorted European Style Open Faced Finger Sandwiches (Choice of 3) (Herb Grilled Chicken Breast with Boursin & Asparagus, Grilled Shrimp with Serrano Ham, Piquillo Pepper Mayo Smoked Salmon with Lemon Caper & Dill Cream Cheese)	\$60 per dozen
Traditional Hummus or Baba Ghanoush (Served in Rocks Glass) With Pita Chips or Vegetables	\$10 per person
Mini Nutella & Banana Sandwiches	\$48 per dozen
Crudités with Hummus (Served in a Rocks Glass)	\$10 per person

BREAK PACKAGES

Break Packages are based on a 30 minute time period and require a minimum of 10 guests • Based on price per guest.

Movie Night	\$15
Popcorn, Cracker Jacks, Assorted Bags of Chips & Assorted Candy	
Sweet Tooth	\$16
Assorted Cookies and Mini Doughnut Bites, Chocolate Crèmeux, Coffee Anglaise, Whipped Cream, Raspberry Sauce	
Big Chill	\$16
Frozen Grapes, Key Lime Mousse Shooters, Oreo Smoothie Shooters, and Eskimo Bars	
Smoothies & More	\$16
Strawberry-Banana or Seasonal Mixed Berries Smoothies, Assorted French Pastries, Whole Fresh Seasonal Fruit	
Sweet & Savory Factory	\$16
Assorted Mixed Nuts, Deluxe Trail Mix, Cocktail Pretzels, Assorted Miniature Tea Cookies	
M Signature Break	\$16
Assorted Mini Cookies, Double Chocolate Fudge Brownies, Sliced Fresh Seasonal Fruit, Ice Cream Cart with Assorted Ice Cream Bars	
South of the Border	\$16
Corn Tortilla Chips, Assortment of Salsas, Guacamole, Vegetable Empanadas, Cinnamon Churros	
Chocolate Fantasy	\$17
Double Chocolate Fudge Brownies, Large Chocolate Chip Cookies, Large White Chocolate Macadamia Nut Cookies, Dark Chocolate Dipped Rice Krispy Bars, Hot Chocolate with Marshmallows (With Whole & Skim Milk)	
7th Inning Stretch	\$16
Mini Corn Dogs with Yellow Mustard & Ketchup, Warm Jumbo Pretzels with Yellow Mustard & Cheese Dipping Sauce, Bags of Popcorn & Cracker Jacks	
Health Nut	\$16
Fresh Seasonal Sliced Fruit & Berries, Granola & Energy Bars, Bran Muffins, Housemade Trail Mix, Celery & Carrot Sticks with Hummus	

DAILY MEETING BREAK PACKAGES

To simplify your meeting needs, we offer specialized meeting break packages • Each package contains a breakfast, mid-morning break, lunch and afternoon break • Minimum of 25 guests • For functions of less than 25 guests, please consult your Catering Services Manager • Service provided for 90 minutes for breakfast and lunch breaks, and 30 minutes for mid-morning and afternoon breaks • Condiments to include Butter, Honey and Preserves • Beverages are only during specified time limit • Based on price per guest. • Selections may not be split between two meal periods. Daily Packages are unable to be customized. Pricing listed is for the day noted. If menu is selected on a different day, a \$5/person additional charge will be applied.

MONDAY

\$90

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries,
Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries,
Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin
Ham, Egg and Cheese Croissant
Bacon, Egg and Cheese Biscuit
Bacon, Sausage or Chorizo Breakfast Burrito
Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Mid-Morning Break -House-made Trail Mix and Rice Krispy Squares

Lunch

Chef's Soup Selection of the Day

Mixed Greens & Hearts of Palm Salad, Selection of Dressings (V, VE, GF)
Cucumber & Tomato Salad, Yogurt Dill Dressing (V, VE, GF)
Maytag Bleu Cheese Coleslaw (V, GF)
Rotelli Pasta Salad (V, VE)

(Choice of Three)

Genoa Salami, Oven Roast Beef, Rotisserie Breast of Turkey, Pastrami, Smoked Ham,
Solid White Albacore Tuna with Chopped Onion & Pickle Relish, Waldorf Chicken Salad

Aged Cheddar, Jarlsberg, Provolone, Pepper Jack, Lettuce, Tomato, Sliced Onions, Mayonnaise,
Horseradish Aioli, Pommery & Dijon Mustards, Kosher Dill Pickles, Marinated Olives, Pepperoncini
with Assorted Rolls & Breads

Individual Bags of Assorted Chips

Double Chocolate Fudge Brownies, Assorted Gourmet Cookies
M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Afternoon Break

Seasonal Whole Fresh Fruit, Warm Jumbo Pretzels with Yellow Mustard & Cheese Dipping Sauce

ALL DAY MEETING BREAK PACKAGES (CONTINUED)

TUESDAY

\$95

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries,
Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries,
Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin
Ham, Egg and Cheese Croissant
Bacon, Egg and Cheese Biscuit
Bacon, Sausage or Chorizo Breakfast Burrito
Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Mid-Morning Break

Granola and Energy Bars, Whole Fresh Seasonal Fruit

Lunch

Sun-Ripened Tomato & Basil Bisque (GF)

Antipasto with Hard Cheeses, Salami's, Roasted Peppers

Assorted Marinated Olives & Grilled Vegetables with Fresh Basil Oil (V, VE, GF)

Baby Field Greens with Classic Italian Vinaigrette (V, VE, GF)

"M" Caprese Salad with Vine Ripe Yellow & Red Tomatoes, Fresh Mozzarella, EVOO & Basil (V, GF)

Wild Mushroom Ravioli, Pink Pomodoro Sauce, Grated Pecorino Romano Cheese

Grilled Chicken, Roasted Potatoes, Sautéed Rapini, Garlic, Red Pepper Flakes, White Wine Sauce

Pan Seared Wild Sea Bass, Olives, Roasted Garlic, Tomatoes, Lemon-Thyme Butter Sauce

Caponata alla Siciliana

Freshly Baked Rustic Ciabatta Rolls & Butter

Cannolis, Amaretto Cake

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Afternoon Break

Individually Wrapped Cheese Sticks, Assorted Freshly Baked Gourmet Cookies

ALL DAY MEETING BREAK PACKAGES (CONTINUED)

WEDNESDAY

\$95

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries,
Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries,
Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin
Ham, Egg and Cheese Croissant
Bacon, Egg and Cheese Biscuit
Bacon, Sausage or Chorizo Breakfast Burrito
Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Mid-Morning Break

Oatmeal Fruit Bars, Whole Seasonal Fresh Fruit

Lunch

Marinated Zucchini Salad, Chipotles (V, VE, GF)
Grilled Jicama & Pineapple Slaw, Oranges, Watercress (V, VE, GF)
Roasted Corn, Cumin, Lime, Oregano (V, VE, GF)

Tequila Lime Marinated Char Grilled Chicken
Steak Fajitas, Roasted Peppers, Caramelized Onions (GF)
Sautéed Seasonal Fresh Fajita Vegetables (V, VE, GF)
Refried Beans (GF)
Spanish Rice (GF)

Warm Flour Tortillas
Sour Cream, Guacamole
Cilantro, Lime, Queso Fresco
Blackened Tomato Salsa, Pico de Gallo, Tomatillo Salsa

Caramel Flan, Tres Leches Cake

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Afternoon Break

Blue & Yellow Corn Tortilla Chips, Blackened Tomato Salsa, Pico de Gallo, Tomatillo Salsa, (GF)
Warm Churros

ALL DAY MEETING BREAK PACKAGES (CONTINUED)

THURSDAY

\$95

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries, Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries, Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin

Ham, Egg and Cheese Croissant

Bacon, Egg and Cheese Biscuit

Bacon, Sausage or Chorizo Breakfast Burrito

Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Mid-Morning Break

Assorted Freshly Baked Muffins, Whole Seasonal Fruit

Lunch

Mixed Baby Greens, Balsamic Vinaigrette (V, VE, GF)

Cobb Salad, Turkey, Hard Boiled Egg, Bleu Cheese, Bacon, Tomato, Ranch Dressing (GF)

Hydroponic Watercress, Tomatoes, Red Onion, Avocado, Roasted Shallot-Balsamic Dressing (V, VE, GF)

Grilled Prime Flat Iron Steak, Heirloom Baby Carrots, Honey, Dill, Chianti Wine Sauce (GF)

Grilled Chicken Breast, Creamy Spinach, Parmesan, Wild Mushroom Marsala Sauce

Pan Roasted Salmon Filet, Rice Pilaf, Tomato Basil Emulsion (GF)

Roasted Garlic Whipped Potatoes (V, GF)

French Green Beans, Garlic, Shallots (V, VE, GF)

Assortment of French Pastries

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Afternoon Break

Rice Krispy Bars, Assortment of Individual Bag of Chips

ALL DAY MEETING BREAK PACKAGES (CONTINUED)

FRIDAY

\$95

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries
Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries,
Choice of one of the Following:
Sausage, Egg and Cheese on an English Muffin
Ham, Egg and Cheese Croissant
Bacon, Egg and Cheese Biscuit
Bacon, Sausage or Chorizo Breakfast Burrito
Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Mid-Morning Break

Housemade Granola with Citrus Honey Yogurt, Biscotti

Lunch

Sante Fe Salad, Chopped Romaine Lettuce, Roasted Corn, Avocado, Jack Cheese (on the side), Jicama,
Grilled Pineapple, Chipotle Ranch (V, VE, GF)

Spinach Salad, Baby Spinach, Crumbled Goat Cheese, Dried Cranberries, Candied Walnuts,
Champagne Vinaigrette (V, GF)

Tortellini Pasta Salad, Roasted Vegetables with Sun-Dried Tomato Vinaigrette (V)

Rosemary Chicken Breast, Broccolini, Piquillo Peppers, Dijon Cream

Mahi Mahi Vera Cruz, Blistered Cherry Tomato, Caperberries, Queen Olives,
Marjoram Tomato Jus (GF)

Seared Beef Medallions, Grilled Portobello Mushrooms, Balsamic Reduction (GF)

Garlic & Thyme Roasted Heirloom Peewee Fingerling Potatoes (V, VE, GF)

Chef's Selection of Farmer's Market Vegetable (V, VE, GF)

Warm Seasonal Berry Cobbler with Vanilla Bean Ice Cream

Lemon Bars

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Afternoon Break

Fresh Fruit Skewers with Mint Yogurt and Milk Chocolate Dipping Sauces, Mixed Nuts

ALL DAY MEETING BREAK PACKAGES (CONTINUED)

SATURDAY

\$95

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries
Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries,
Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin
Ham, Egg and Cheese Croissant
Bacon, Egg and Cheese Biscuit
Bacon, Sausage or Chorizo Breakfast Burrito
Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Mid Morning Break

Miniature Fruit, Yogurt and Granola Parfaits and Assorted Breakfast Breads

Lunch

Minestrone Soup (V, VE,)

Classic Caesar Salad ,Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons
"M" Caprese Salad with Vine Ripe Yellow & Red Tomatoes, Fresh Mozzarella, EVOO & Basil (V, GF)

Butternut Squash Filled Ravioli with a Pomodoro Sauce (V)

Chicken Marsala, Forest Mushrooms, Marsala Wine Reduction

Steak Pizziola, Chianti Braised Peppers & Cippolini Onions (GF)

Garlic Roasted Rapini, Dried Tomatoes (V, VE, GF)

Creamy Polenta, Mascarpone & Pecorino Cheese (V, GF)

Assortment of Individual Seasonal Pies

Miniature Berry Panna Cotta

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Afternoon Break

Chocolate Dipped Pretzel Rods, Lemon Bars

ALL DAY MEETING BREAK PACKAGES (CONTINUED)

SUNDAY

\$95

Breakfast

Freshly Squeezed & Chilled Fruit Juices, Sliced Seasonal Fruits & Berries, Assorted Individual Yogurts, Assortment of Freshly Baked Breakfast Pastries, Choice of one of the Following:

Sausage, Egg and Cheese on an English Muffin

Ham, Egg and Cheese Croissant

Bacon, Egg and Cheese Biscuit

Bacon, Sausage or Chorizo Breakfast Burrito

Egg White Wrap (with peppers and mushrooms)

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Mid-Morning Break

Whole Fruit, Miniature Fluffernutter Sandwiches (Marshmallow Peanut Butter Sandwich on a Parker Roll)

Lunch

Mediterranean Chopped Salad, Crisp Romaine Lettuce, Kalamata Olives, Feta Cheese (V, GF)

Roasted Red & Golden Beet Salad, Goat Cheese, Toasted Walnuts, Baby Arugula, White Balsamic Dressing (V, GF)

Organic Red Quinoa Salad, Dried Cherries, Toasted Almonds, Edamame, Citrus Vinaigrette (V, VE, GF)

Herb Roasted Airline Chicken Breast, Provençale Vegetable Ragout (GF)

Pasta Primavera, Penne Pasta, Grilled Vegetables, Roasted Tomatoes, Herbed Garlic Oil (V, VE,)

Basil & Olive Crusted Chilean Sea Bass, Garlic Wilted Spinach (GF)

Yukon Gold Whipped Potatoes (V, GF)

Grilled Asparagus, Pine Nuts and Gremolata (V, VE, GF)

Fruit Tarts

Carrot Cake Squares

M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Afternoon Break

Carrot & Celery Sticks with Hummus, Individual Bags of Assorted Chips

CONTINENTAL BREAKFASTS

Based on 90 minutes for a minimum of 10 guests • Less than 10 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Beverages are only during specified time limit •
Based on price per guest.

The Continental Breakfast \$28

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices
Sliced Seasonal Fruits & Berries
Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves

The Deluxe Continental Breakfast \$30

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices
Sliced Seasonal Fruits & Berries
Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves
Assorted Dry Cereals, Housemade Granola, Whole & Skim Milk

The Healthy Start Continental Breakfast \$32

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices
Sliced Seasonal Fruits & Berries
Assorted Greek and Regular Yogurts
Chef's Housemade Multi Grain Muffins, Low-Fat Spreads, Honey & Agave Nectar
Assorted Dry Cereals, Housemade Granola with Sliced Almonds, Whole & Skim Milk
Oatmeal, Raisins, Brown Sugar

The M Continental Breakfast \$36

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices
Sliced Seasonal Fruits & Berries
Assorted Individual Yogurts
Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves
Assorted Dry Cereals, Housemade Granola, Whole & Skim Milk
Choice of One of the Following Breakfast Sandwiches:

Warm Breakfast Croissant Sandwich, Eggs, Country Ham, Swiss Cheese

Breakfast Burrito, Warm Tortilla, Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Scallions, Salsa, Sour Cream, Hot Sauce

English Muffin, Scrambled Eggs, Sausage Patty, American Cheese

CONTINENTAL BREAKFAST ENHANCEMENTS

Warm Breakfast Croissant Sandwich (Eggs, Country Ham, Swiss Cheese)	\$72 per dozen
Breakfast Burrito (Warm Tortilla, Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Scallions, Salsa, Sour Cream, Hot Sauce)	\$72 per dozen
English Muffin Breakfast Sandwich (Scrambled Eggs, Sausage Patty, American Cheese)	\$72 per dozen
Farm Fresh Eggs & Apple Wood Smoked Bacon	\$10 per person
Fruit, Yogurt, & Granola Parfaits	\$8 per person
Belgian Waffles served with Warm Maple Syrup, Whipped Cream, Preserves and Butter	\$8 per person
Buttermilk Pancakes or Buckwheat Pancakes Served with Warm Maple Syrup, Whipped Cream, Preserves, and Butter	\$8 per person
Cinnamon Scented Brioche French Toast	\$8 per person
Steel Cut Irish Oatmeal (Cinnamon, Brown Sugar, Agave Nectar, Raisins, Dried Cranberries)	\$6 per person
Fresh Bagel Assortment (With Regular & Low Fat Cream Cheese)	\$50 per dozen

BREAKFAST BUFFETS

Based on 90 minutes for a minimum of 10 guests • Less than 10 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Beverages are only during specified time limit • Based on price per guest • Selections may not be split between two meal periods

American Breakfast Buffet

\$42

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices
Sliced Seasonal Fruits & Berries
Assorted Individual Yogurts
Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves
Assorted Dry Cereals, Housemade Granola, Whole & Skim Milk
Farm Fresh Scrambled Eggs, Monterey Jack & Aged Cheddar Cheese, Garden Snipped Chives
Cinnamon Scented Brioche French Toast, Apple Raisin Compote, Vermont Maple Syrup, Butter
O'Brien Potatoes, Sautéed Peppers & Onions
Choice of Two of the Following Breakfast Meats:

Applewood Smoked Bacon, Turkey Sausage, Grilled Pork Link Sausage, Canadian Bacon,
Chicken Apple Sausage

Spa Mio Breakfast

\$40

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices
Sliced Seasonal Fruits & Berries
Assorted Greek Yogurts
Dried Fruits, Whole Wheat Toast & Assorted Deluxe Mixed Nuts
Oatmeal, Banana, Raisins & Brown Sugar
Farm Fresh Scrambled Egg White Frittata, Olive Oil, Roasted Tomatoes, Garden Herbs
Whole Grain Pancakes, Berry Compote
Roasted Sweet Potatoes O'Brien
Turkey Bacon & Chicken-Apple Sausage

The M Breakfast Buffet

\$42

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices
Sliced Seasonal Fruits & Berries
Assorted Individual Yogurts
Assortment of Freshly Baked Breakfast Pastries, Muffins with Butter, Honey & Preserves
Assorted Dry Cereals, Housemade Granola, Whole & Skim Milk
Farm Fresh Scrambled Eggs, Chives & Boursin Cheese
O'Brien Potatoes, Sautéed Peppers & Onions
Buttermilk Pancakes or Belgian Waffles, Vermont Maple Syrup, Butter, Sliced Strawberries

Choice of Two of the Following Breakfast Meats:

Applewood Smoked Bacon, Turkey Sausage, Grilled Pork Link Sausage, Canadian Bacon,
Chicken Apple Sausage

BREAKFAST BUFFETS (CONTINUED)

Based on 90 minutes for a minimum of 10 guests • Less than 10 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Beverages are only during specified time limit • Based on price per guest • Selections may not be split between two meal periods

South of the Border Breakfast Buffet

\$38

Freshly Squeezed Orange, Grapefruit Juice & Assorted Chilled Fruit Juices

Sliced Seasonal Fruits and Berries

Freshly Baked Cornbread with Whipped Honey Butter and Preserves

Build Your Own Breakfast Burrito Station:

Choice of: Chorizo, Diced Ham or Bacon

Farm Fresh Scrambled Eggs, Flour Tortillas, Guacamole, Cilantro, Diced White Onion, Salsa Fresca, Refried Beans, Tomatillo Salsa, Cheddar Cheese, Sour Cream, Hot Sauce

Traditional Huevos Rancheros

Chorizo and Pappas

BREAKFAST BUFFET ENHANCEMENTS

Addition to Your Breakfast Buffet

***Uniformed Chef's Required at Fee \$225 For Carving & Action Stations**

***Deluxe Omelet Station** \$12 per person

Choice of Three of the Following:

Red & Green Bell Peppers, Wild Mushrooms, Caramelized Sweet Onions,
Asparagus, Scallions, Haas Avocado, Vine Ripe Tomato, Chives, Artichoke Hearts,
Farmers Market Spinach

Choice of 3 of the Following:

Gruyere, Monterey Jack, Aged Cheddar, Laura Chenel Goat Cheese,
Manchego, Provolone, Crumbled Feta

Choice of Two of the Following Breakfast Meats

Applewood Smoked Bacon, Chorizo Sausage, Saag's Chicken Apple Sausage,
Housemade Fennel Sausage, Canadian Bacon

Santa Barbara Smokehouse Salmon \$16 per person

Sliced Red Onion, Vine Ripe Tomatoes, Capers, Lettuce, Assorted Bagels,
Regular Cream Cheese, Garlic-Chive Cream Cheese

Fresh Baked Breakfast Breads \$5 per person

Chef's Selection of Sweet Breakfast Breads
(Banana-Nut Bread, Date-Nut Bread, Cinnamon-Raisin Brioche, Cranberry-Orange Bread)

Nutella, Housemade Apple Butter, Crunchy Almond Butter,
Vanilla-Orange Cream Cheese

*Eggs may be substituted with Egg Beaters for an additional charge of \$2 per person

Eggs Benedict or Eggs Florentine \$7 per person

Creamy Hollandaise

Corned Beef Hash \$7 per person

Housemade, Shredded Potatoes, Diced Onion

PLATED LUNCHESES

Minimum of 10 guests • Less than 10 guests at an additional \$5 per person • Minimum Three (3) Course Luncheon Menu to Include Your Choice of Soup or Salad, Entrée & Dessert • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas

Choice of One of the Following

Sweet Corn Soup Lump Crab, Avocado, Corn Kernels, Chive Oil	\$12
Chicken Noodle Soup Chicken Breast, Celery, Carrots, Onion, Wavy Egg Noodles	\$10
Silky Butternut Squash Bisque Maple Cream, Toasted Hazelnuts	\$10
Lobster Bisque Creamy Lobster Bisque, Caramelized Fennel, Lobster Dumplings	\$12
Lobster Bisque En Croute Creamy Lobster Bisque, Caramelized Fennel, Lobster Dumplings, Flaky Pastry Crust	\$14
San Marzano Tomato Bisque Creamy Tomato Soup, Fried Basil, Mini Grilled Cheese	\$12
San Marzano Tomato Bisque En Croute Creamy Tomato Soup, Fried Basil, Flaky Pastry Crust	\$14
Tuscan Minestrone Garlic Confit, Swiss Chard, EVOO (V, VE,)	\$10
Tri-Color Salad Arugula, Radicchio, Endive, Oven Dried Tomatoes, Manchego Cheese, Balsamic Reduction	\$10
Roasted Artichoke Salad Prosciutto, Peppers, Eggplant, Pecorino, Cherry Tomato Confit, Frisée	\$12
Classic Caesar Salad Hearts of Romaine, Herbed Croutons, Shaved Parmesan	\$10
Baby Field Green Salad Poached Pears, Maytag Bleu Cheese, Candied Pecans, Port Vinaigrette	\$12
Spinach & Fennel Salad Baby Spinach, Orange Segments, Shaved Fennel, Fresh Herbs, Citrus Emulsion	\$10

PLATED LUNCHES (CONTINUED)

Baby BLT Salad	\$12
Baby Iceberg Wedge, Shaved Red Onion, Heirloom Cherry Tomatoes, Crisp Smoked Bacon, Buttermilk Dressing	
Caprese Salad	\$12
Fresh Mozzarella, Vine Ripe Tomatoes, Baby Arugula, Herb Oil, Balsamic Reduction	
Choice of One of the Following	
Rosemary Roasted Free-Range Breast of Chicken	\$26
Grilled Asparagus, Tarragon Oil, Soft Mushroom Polenta, Natural Chicken Jus	
Chicken Saltimbocca	\$25
Parmesan Risotto, Broccolini, Lemon, Garlic, Red Chili Flakes	
Chicken Wellington	\$28
Julienne Vegetables, Truffle Red Wine Sauce	
Chicken Breast Dijonnaise	\$26
Potato Gratin, Seasonal Greens, Mustard Sauce	
Grilled Petit Filet	\$34
Candied Sweet Potatoes, Wild Mushroom Ragout, Pink Peppercorn Sauce	
Braised Short Rib	\$32
Truffled Potato Fondant, Roasted Root Vegetables, Red Wine Jus	
Roasted Pork Loin	\$28
Granny Smith Apple & Vanilla Bean Chutney, Mashed Maple Yams, Root Vegetable Fricassee	
Veal Scaloppini	\$36
Marsala Mushroom Sauce, Garlic Broccolini, Sage-Mascarpone Polenta	
Pan Roasted Wild Sea Bass	\$39
Grilled Tomatoes Provencal, Beurre Blanc, Roasted Garlic, Oven Roasted Potatoes, Herbs, Onions	
Grilled Mahi Mahi	\$36
Macadamia Butter, Coconut Rice, Baby Bok Choy, Shitake Mushrooms, Dried Tomatoes	
Pacific Seared Salmon	\$36
Haricot Vert & Artichoke Fricassee, Potato Rosti, Dried Tomato Vinaigrette	

PLATED LUNCHES (CONTINUED)

Stuffed Prawns King Crab Stuffed Black Tiger Prawns, Farmers Market Spinach, Gratin Dauphinoise, Passion Fruit Beurre Blanc	\$39
Choice of One of the Following	\$10 each
Assorted Mini French Pastries	
Tiramisu “M” Style	
Double Layer Chocolate Brownie Salted Caramel Sauce	
“M” Signature Cheesecake Raspberry Sauce, Fresh Seasonal Berries	
Citrus Scented Crème Brûlée Fresh Seasonal Berries	
Warm Chocolate Lava Vanilla Sauce	
Fresh Baked Apple Pie Vanilla Anglaise	
Banana Bread Pudding Rum Raisin Sauce	
Strawberry Shortcake Farmer’s Market Strawberries, Angel Food Cake, Fresh Whipped Cream	
Exotic Chocolate Dome Raspberry Sauce	
Key Lime Tart Vanilla Sable, Raspberry Sauce, Fresh Seasonal Berries	
“M” Chocolate Cake Hazelnut Mousse	
Fresh Seasonal Fruit Tart Vanilla Bean Custard, Sable Crust	
No Sugar Added Cheesecake Fresh Raspberries	

LUNCH ON THE GO SELECTIONS

All selections include an individual bag of chips, a piece of whole fresh fruit, a freshly baked cookie and a bottle of water • Served with appropriate condiments on the side

LUNCH ON THE GO SELECTION

\$38

Choice of up to Three of the Following:

Classic Chicken Caesar Wrap

Chunks of Freshly Prepared Chicken Breast, Romaine Lettuce, Grated Parmesan Cheese, Classic Caesar Dressing, Whole Wheat Tortilla

Roasted Vegetable Wrap (V, VE,)

Grilled & Marinated Seasonal Vegetables, Pesto Aioli, Spinach Tortilla

Turkey Sandwich

Premium Turkey, Provolone Cheese, Iceberg Lettuce, Tomato, Onion, Freshly Baked Kaiser Bun

Ham & Swiss Sandwich

Classic Ham, Swiss Cheese, Freshly Baked Hoagie Roll

Italian Sub Sandwich

Genoa Salami, Mortadella, Fresh Mozzarella, Roasted Sweet Peppers, Freshly Baked Hoagie Roll

Roast Beef Sandwich

Premium Roast Beef, Provolone Cheese, Lettuce, Onion, Tomato, Freshly Baked Kaiser Bun

Southwest Chicken Wrap

Grilled Marinated Chicken Breast, Crisp Romaine Lettuce, Jalapeno Jack Cheese, Chipotle Mayo, Avocado, Flour Tortilla

Vegan Lettuce Wrap (V, VE,GF)

Green Leaf Lettuce with a Roasted Tomato Hummus, Grilled Julienne Vegetables of Portobello Mushroom, Zucchini, Yellow squash, Eggplant, and Roasted Red Peppers and Tofu.

LUNCH BUFFETS

Based on 90 minutes for a minimum of 25 guests • Less than 25 guests at an additional \$10 per person • Served with M
Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Freshly Baked Rolls & Butter •
Based on price per guest. • Selections may not be split between two meal periods

SOUP, SALAD & SANDWICH BUFFET

\$46

Chef's Selection of Soup Du Jour

Choice of Three of the Following Entrée Salads:

Mixed Green Salad (V, VE, GF)

Tomato, Cucumber, Red Onion, Sprouts, Croutons, Assorted Salad Toppings, Choice of Dressing

Rigatoni Pasta Salad (V, VE, GF)

Grilled Vegetables, Sun-Dried Tomatoes, Pine Nuts, Pesto

Caesar Salad (V,)

Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Croutons

Italian Chopped Salad (GF)

Iceberg & Romaine Lettuce, Genoa Salami, Mozzarella, Tomato, Hard Boiled Egg,
Pepperoncini, Balsamic Vinaigrette

Cobb Salad

Tomato, Avocado, Egg, Maytag Bleu Cheese, Turkey, Applewood Smoked Bacon

Greek Salad

Tomato, Cucumber, Feta Cheese, Kalamata Olives, Yogurt Mint Dressing

Asian Chicken Salad

Green Onions, Rice Noodles, Chicken Breast, Orange-Honey-Sesame Dressing

Bean Salad (V, VE, GF)

Garbanzo Beans, Cherry Tomatoes, Red Onion, Fresh Herbs, EVOO, Balsamic Vinegar

LUNCH BUFFETS (CONTINUED)

SOUP, SALAD & SANDWICH BUFFET (CONTINUED)

Choice of Three of the Following Sandwiches or Wraps:

Grilled Cheese

San Francisco Style Grilled Sourdough Bread, Aged Cheddar Cheese

BLT

Applewood Smoked Bacon, Crisp Lettuce, Ripe Tomato, Whole Wheat Bread

Deli Sliced Turkey

Oven Roasted Turkey Breast, Crisp Lettuce, Ripe Tomato, Sliced Vidalia Onion, Whole Wheat Bread

Deli Sliced Ham

Crisp Lettuce, Ripe Tomato, Sliced Vidalia Onion

Deli Sliced Roast Beef

Herb & Spiced Rubbed Roast Beef, Crisp Lettuce, Ripe Tomato, Shaved Red Onion, Horseradish Cream, Deli Rye

Southwestern Chicken Wrap

Grilled Marinated Chicken Breast, Crisp Romaine Lettuce, Jalapeno Jack Cheese, Chipotle Mayo, Avocado, Flour Tortilla

Classic Caesar Wrap

Grilled Marinated Chicken Breast, Crisp Romaine Lettuce, Parmesan Cheese, Garlic-Caesar Dressing, Flour Tortilla

Grilled Portobello Mushroom Wrap (V)

Wood Grilled Portabella Mushroom, Roasted Vegetables in Fresh Herbs, Crumbled Feta Cheese, Baby Arugula, Balsamic Drizzle, Flour Tortilla

Assorted Gourmet Cookies

Double Chocolate Fudge Brownies

Blondies

LUNCH BUFFETS (CONTINUED)

SOUTHWEST BUFFET

\$49

Tortilla Soup

Avocado, Sour Cream, Lime

Green Chili Corn Bread

Whipped Honey Butter

Southwest Caesar Salad (V)

Roasted Corn, Black Beans, Garlic-Chipotle Dressing

Grilled Jicama, Pineapple & Mango Salad (V, VE, GF)

Cilantro, Chili-Lime Vinaigrette

Oven Roasted Sea Bass

Three Bean Stew, Roasted Poblano Salsa (GF)

Char Grilled Tequila Lime Marinated Chicken Fajitas

Beef Fajitas (GF)

Sautéed Peppers & Onions, Cilantro, Garlic, Lime,

Flour Tortillas

Spanish Rice (GF)

Refried Beans (GF)

Sautéed Zucchini Red Pepper

Blue & Yellow Corn Tortilla Chips (GF)

Sour Cream, Cilantro, Lime, Queso Fresco

Blackened Tomato Salsa, Pico De Gallo, Tomatillo Salsa, Guacamole

Tres Leches Cake

Mexican Chocolate Pot de Crème

Cinnamon Churros

LUNCH BUFFETS (CONTINUED)

ASIAN LUNCH BUFFET

\$47

Miso Soup (V, VE, GF)

Thai Shrimp & Glass Noodle Salad

Coconut-Lemongrass Dressing

Mixed Green Salad (V, VE, GF)

Julienne Vegetables, Miso and Ranch Dressing on side

Thai Green Papaya Salad (V, GF)

Shredded Green Papaya, Chilies, Roasted Peanuts

Miso Marinated Salmon

Asian Vegetable Julienne, Shitake Mushrooms, Scallions

Sesame Seared Chicken & Cashews

Green Onions, Teriyaki Emulsion

Beef & Broccoli

Black Bean-Garlic Sauce

Wok Seared Baby Bok Choy

Garlic, Ginger

Vegetable Fried Rice

Banana Chocolate Egg Rolls

Coconut Cream Tarts

Almond Cookies

LUNCH BUFFETS (CONTINUED)

VIVA ITALIA BUFFET

\$49

Mediterranean Lentil Salad (V, VE, GF)

Lentil Blend, Grilled Vegetables, Garbanzo Beans, Lemon Vinaigrette

Italian Chopped Salad (V, GF)

Assorted Bell Peppers, Tomatoes, Feta Cheese, Romaine and Iceberg Lettuce, Italian Vinaigrette

Traditional Caesar Salad (V)

Garlic Croutons, Grated Parmigiano-Reggiano

Marinated Grilled Asparagus (GF)

Pancetta Crisps, Charred Sweet Baby Peppers, Preserved Lemon

“M” Caprese Salad (V, GF)

Fresh Mozzarella, Vine Ripe Tomatoes, Basil Oil, Balsamic Reduction

Cheese Ravioli Pomodoro (V,)

Roasted Peppers, Garlic, Basil, Spicy Tomato Sauce

Grilled Chicken Piccata Style (GF)

Lemon-Caper Butter, Roasted Potatoes, Sautéed Rapini

Pan Seared Sea Bass (GF)

Olives, Roasted Garlic, Tomatoes

Housemade Cannolis

Mini Tiramisu

Ricotta Cheesecake

LUNCH BUFFETS (CONTINUED)

SOUTHERN COUNTRY BUFFET

\$47

Country Potato Salad (GF)

Mustard, Bacon and Chives

Coleslaw (V)

Red Cabbage and Kale Slaw, Chiptole Poblano Dressing

Mixed Field Greens Salad (GF)

Cucumber, Bleu Cheese, Crispy Bacon, Sugar Cane Vinaigrette

Buttermilk Fried Chicken

Blackened Rock Fish (GF)

Sweet Corn & Pigeon Pea Salsa, Caper-Red Onion Rémoulade

Bourbon Glazed Pork Loin

Roasted Apples

Roasted Potatoes (V, VE, GF)

White Cheddar Mac & Cheese

Crispy Pork Crackling

Sautéed Green Bean Casserole (V, VE,)

Mushroom Sauce, Fried Onions

Cheddar Bacon Biscuits

Whipped Honey Butter

Bourbon Pecan Pie

Apple Pie

Cinnamon Cream

Banana Bread Pudding

Bourbon Crème Anglaise

LUNCH BUFFETS (CONTINUED)

THE VIG DELI BUFFET

\$46

(Choice of Three)

Beet and Goat Cheese Salad (V, GF)

Red and Yellow Beets, Goat Cheese, with White Balsamic Vinaigrette

Ancient Grain Salad (V, VE, GF)

Organic Mixed Grains (Barley, Rice, Couscous), Grilled Vegetables, Dijon Red Wine Vinaigrette

Kale and Grilled Peach Salad (V, VE, GF)

Kale, Quinoa, Grilled Peaches, White Wine Vinaigrette

Fingerling Potato & Crunchy Green Bean Salad (V, VE, GF)

Caramelized Onions, Golden Raisins, Cracked Pepper-Mustard Dressing

Bloomsdale Spinach & Frisée Salad (V)

Fresh Strawberries, Humboldt Fog Bleu Cheese, Sourdough Croutons, Aged Sherry Vinaigrette

Marinated Cucumber, Tomato & Red Onion Salad (V, GF)

Ricotta Salata, Red Wine-Shallot Dressing

Albacore White Tuna Salad (GF)

Choice of Three of Deli Meats & Three Deli Cheeses:

Assorted Deli Meats

Roast Beef, Genoa Salami, Black Forest Ham, Smoked Turkey Breast

Assorted Deli Cheeses

Swiss, Aged Cheddar, Provolone, Monterey Jack Cheese

**Lettuce, Tomato, Sliced Onions, Kosher Dills, Pepperoncini, Horseradish Aioli,
Pommery & Dijon Mustard, Mayonnaise**

Assorted Sandwich Rolls & Breads

Individual Bags of Assorted Chips

Double Chocolate Fudge Brownies

Lemon Bars

Assorted Freshly Baked Cookies

LUNCH BUFFETS (CONTINUED)

STRIP VIEW LUNCH BUFFET

\$49

Coastal Seafood Chowder

Fresh Chives, Cream Sherry

Mixed Baby Greens Salad (V, VE, GF)

Fresh Herbs, Balsamic Vinaigrette

Antipasto (V.)

Roasted Peppers, Cheese, Olives, Sundried Tomato Pesto, Genoa Salami, Ham, Pepperoncini, Gluten Free Pasta

Baby Frisée (V)

Watercress, Arugula, Roasted Pears, Toasted Hazelnuts, Maytag Bleu Cheese Dressing

Rosemary-Garlic Chicken Paillard (GF)

Creamy Mascarpone Polenta, Market Vegetables, Natural Jus

Pesto Rubbed Pacific Salmon Filet (GF)

Fresh Corn, Mushroom & Baby Leek Fricassee

Steak Frites (GF)

Charred Flat Iron Steak, Herb Butter, Caramelized Cipollini Onions, Thin Fries

Seasonal Fruit Tarts

Mini New York Cheesecakes

Carrot Cake Squares

Cream Cheese Frosting

LUNCH BUFFETS (CONTINUED)

MEDITERRANEAN

\$47

Baba Ghanoush & Pita Chips (V, VE,)

Eggplant, Tahina, Olive Oil

Cucumber & Yogurt Salad

Sliced Cucumbers, Greek Yogurt, Onion, Garlic and Fresh Dill

“M” Caprese Salad (V, GF)

Vine Ripe Yellow & Red Tomatoes, Fresh Mozzarella, Basil, EVOO

Marinated Grilled Vegetable Salad (V, VE, GF)

Garlic, Herbs, Basil Oil

Seared Chicken Breast (GF)

Cremini Mushrooms, Roasted Garlic

Gemelli Pasta & Artichokes

Pancetta, Oven Dried Tomatoes, Basil, Pomodoro Sauce

Seared Pacific Salmon Escabèche Style

Roasted Peppers, Cipollini Onions, Baby Carrots

Saffron Rice, Dried Currants & Toasted Almonds (V, VE, GF)

Market Vegetables (V, VE, GF)

Garlic Herb Butter

Panna Cotta (GF)

Fresh Berry Sauce

Bomboloni

Raspberry and Chocolate Dipping Sauces

Caramelized Banana & Chocolate Tart

LUNCH BUFFETS (CONTINUED)

SPA MIO LUNCH

\$47

Edamame Hummus (V, VE, GF)

Farmer's Market Vegetables

Quinoa Crunch Bowl (V, VE,)

Fresh Shaved Vegetables, Baby Arugula, Avocado, Quinoa Tabbouleh, Chipotle Lime Vinaigrette

Tuscan Kale Salad (V,GF)

Baby Kale, Grilled Brussel Sprouts, Toasted Pumpkin Seeds, Dried Cranberries, Goat Cheese Crumbles, Apple Cider Vinaigrette

Watermelon Salad (V,GF)

Baby Arugula, Toasted Sunflower Seeds, Feta Cheese, Basil, Agave Vinaigrette

Herbed Salmon Filet (GF)

Seared Pacific Salmon, Dried Tomatoes, Grilled Fennel, Smoked Tomato Jus

Herb Roasted Organic Airline Chicken

Moroccan Spiced Grilled Eggplant, Tomato Chutney, Vegetable Couscous

Pasta Primavera (V, VE)

Whole Wheat Pasta, Grilled Vegetables, Toy Box Tomatoes, Citrus Gremolata, Lemon Olive Oil

Tropical Fruit Salad (V, VE, GF)

Ginger-Mint Gastrique

Mini Wild Berry Trifle

Angel Food Cake, Greek Yogurt, Berry Compote

Mango & Coconut Panna Cotta (GF)

Passion Fruit Gelee

LUNCH BUFFETS (CONTINUED)

DELUXE BURGER BUFFET

\$47

Choice of Three of the Following Salads:

Greek Salad (V, GF)

Crisp Romaine, Kalamata Olives, Aged Feta Cheese, Oven Dried Tomatoes, Herb Vinaigrette

Caesar Salad (V)

Garlic Croutons, Grated Parmesan

Mixed Baby Greens Salad (V, VE, GF)

Shaved Vegetables, Heirloom Baby Tomatoes, Choice of Dressings

Classic Red Bliss Potato Salad (V)

Roasted BBQ Vegetable Salad (V)

Roasted Mixed Vegetables, BBQ Vinaigrette

Crisp French Beans & Bacon Salad

Frisée Lettuce, Crispy Onions, Grain Mustard Vinaigrette

Southwestern Corn & Black Bean Salad (V, VE, GF)

Charred Tomatoes, Cilantro

Choice of Three of the Following Not Your Typical Sides:

Truffled Macaroni & Brie Cheese

Cauliflower Gratin (V)

Parmesan

Housemade Onion Rings (V, VE, GF)

Grilled Vegetable Medley (V, VE, GF)

Sweet Potato Fries(V, VE, GF)

Simple French Fries (V, VE, GF)

Sea Salt

LUNCH BUFFETS (CONTINUED)

DELUXE BURGER BUFFET (CONTINUED)

Choice of Three of the Following Exceptionally Good Burgers:

Turkey-Sage Burger (GF)

Classic Prime Beef Burger (GF)

Vegetarian Burger (V)

Black Bean Vegan Burger (V, VE)

Herb Grilled Chicken Breast (GF)

Assorted Square Ciabatta, Whole Wheat & Potato Buns

Tomato, Sweet Onions, Leaf Lettuce, Sliced Avocado, Jalapenos, Sharp Cheddar, Swiss, Bleu Cheese, Garlic-Dill Pickles

Choice of Three of the Following Desserts:

Assorted Gourmet Cookies

Double Chocolate Fudge Brownies

Assorted Baby Cakes Cupcakes

Strawberry Shortcake

Zesty Mixed Fruit Salad

Lime, Mint

Banana-Chocolate Cream Pie

RECEPTION HORS D'OEUVRES

Minimum Order of 50 Pieces per Item

COLD

Brie Cheese, Caramelized Pecans on Toasted Crouton	\$4
Roasted Baby Beets, Boursin Cheese on Sourdough Crouton	\$4
Sliced Cherry Tomato, Basil & Mozzarella Skewer	\$4
Yellow Tomato Gazpacho (V, VE, GF)	\$4
Vietnamese Summer Spring Roll, Sweet Lime-Chili Sauce	\$5
Curry Chicken Philo Cup	\$5
Grilled Artichoke Bruschetta, White Bean Hummus	\$5
Tomato Bruschetta on Garlic Crouton	\$5
Smoked Salmon & Dill Cream Cheese on Pumpnickel Crouton	\$5
Ahi Tuna Tartar, Wasabi Caviar, Crème Fraîche in Crisp Wonton Cone	\$5
Thai Style Beef or Chicken Lettuce Cup, Lime-Mint Vinaigrette, Wasabi Tobiko	\$5
Smoked Salmon Tartare, Toasted Sesame Seeds, Crisp Wonton Cone	\$5
Antipasto Skewer (Salami, Aged Parmesan Cheese, Kalamata Olive)	\$5
Seared Ahi Tuna on Whole Wheat Crouton, Spicy Wasabi Edamame	\$6
Imported Prosciutto Di Parma Wrapped Grissini Stick	\$6
Ahi Poke Spoon with Wakami Salad, Pepper Threads	\$6
Miso Bass Lettuce Cup, Crispy Rice Stick, Miso-Mirin Mayo	\$6
Shrimp Ceviche Shooter, Spicy Mango Relish	\$6
Pastrami Salmon Lollipop, Mini Potato Pancake, Grain Mustard Aioli	\$6
Seared Tuna Niçoise Crostini, Herb Oil	\$6
Maryland Lump Crab & Lobster Roll, Toasted Parker Roll, Tarragon Aioli	\$7
Mini Lobster Taco, Vegetable Ribbons, Chipotle Cream	\$7

RECEPTION HORS D'OEUVRES (CONTINUED)

Minimum Order of 50 Pieces per Item

HOT

BBQ Pulled Pork Slider	\$5
Macaroni and Cheese Bites	\$5
Humboldt Fog Bleu Cheese & Bacon Tartlet in Puff Pastry Cup	\$5
Maple Glazed Baby Back Ribs	\$5
Pigs in a Blanket	\$5
Curried Vegetable Samosa, Medjool Date & Mango Chutney	\$5
Spicy Lamb Burger with Cool Cucumber, Mint-Yogurt Sauce, Sea Salt Mini Bun	\$5
Mini Cubanito Sandwich, Slow Roasted Pork, Aged Swiss, Dill Pickle, Mustard	\$5
Stuffed Mushroom Cap with Boursin & Crab	\$6
Spinach, Artichoke & Boursin Quiche	\$5
Warm Brie & Quince Crostini, Tempura Grape, Balsamic Drizzle	\$5
Pork Belly Bao Bun, Green Onion, Cucumber, Five Spice Hoisin Glaze	\$5
Crispy Potato Pancake, Onion & Wild Mushroom Ragout, Caper Aioli	\$5
Wild Mushroom Risotto Fritter, Herbed Garlic-Parmesan Dipping Sauce	\$5
Vegetarian Spring Roll, Sweet Chili Plum Sauce	\$5
Buffalo Cauliflower, Crispy Cauliflower, Housemade Hot Sauce	\$5
Mini Prime Beef Slider, Caramelized Onions, Brie, Brioche Roll	\$6
Southern Style Fried Chicken Tender, Honey Mustard Dipping Sauce	\$6
Pork & Vegetable Potsticker, Toasted Sesame Soy	\$6
Petit Beef Wellington, Béarnaise Sauce	\$6
Seared Beef Tenderloin on Crostini with Gorgonzola and Onion Marmalade	\$6
Pesto Shrimp Kabob, Tomato-Garlic Chutney	\$6
Bacon Wrapped, Almond Stuffed Dates with Blue Cheese	\$6
Pancetta & Basil Wrapped Gulf Prawn	\$6
Thai Beef or Chicken Satay, Chili-Soy Peanut Dipping Sauce	\$6
Mini Crab Cake, Sweet Corn Sauce	\$6
Fried Coconut Shrimp, Orange Horseradish Marmalade	\$6
Togarashi Spiced Tempura Prawn, Sesame Sriracha Soy Dipping	\$6
Pan Seared Diver Scallop, Parmesan Tuile, Crispy Pancetta, Sweet Pea Puree	\$6

RECEPTION STATIONS

Based on 120 Minutes for a Minimum of 25 Guests • Based on Price Per Guest • Full Guaranteed Number of Guests

***Uniformed Chef's Required At Fee \$225 For Carving & Action Stations**

FLATBREAD & PASTA STATIONS

Includes Shaved Parmigiano-Reggiano, Fresh Basil, Chili Oil,
Grated Pecorino Cheese, Crushed Red Peppers, Freshly Baked Breads

Flatbread Station

\$16

Choice of Three of the Following Flatbreads:

Margherita

Fresh Tomatoes, Basil, Fresh Mozzarella, Drizzle of EVOO

White

Creamy Garlic, Four Cheeses, Herbs

Sicilian

Italian Salami, Kalamata Olives, Aged Pecorino

Shrimp Scampi

Shrimp, Lemon Zest, Parsley, Sauvignon Blanc Cream Sauce

Vegetable

Roasted Zucchini, Squash, Mushrooms, Tomato, Kalamata Olives, Herbs, Fresh Mozzarella

PASTA STATION

\$18 *

Choice of Three of the Following Pastas:

Penne

Roasted Peppers, Italian Sausage, Garlic, Basil, Spicy Tomato Sauce

Lobster Ravioli

Roasted Wild Mushrooms, Asparagus, Olives, Lobster Cream

Porcini Mushroom Ravioli

Creamy Wild Mushroom Sauce

Cavatelli Bolognese

Ragu of Beef, Pork & Veal Simmered in San Marzano Tomatoes

Rigatoni alla Vodka

Grilled Chicken, Pink Vodka Sauce, Grated Pecorino Romano

Cheese Tortellini

Crisp Pancetta, Garlic, Green Peas, Alfredo Sauce

Gemelli Primavera

Sautéed Seasonal Farmers Market Vegetables, Garlic, EVOO, Herbs, Parmigiano-Reggiano

RECEPTION STATIONS (CONTINUED)

SALAD STATION

\$16

Includes Basket of Sourdough Baguette or Rolls

Choice of Three of the Following Salads:

Frisée Leaves

Duck Confit, Saint Andreas Cheese, Pomegranate Vinaigrette

Singapore Noodles

Crispy Spring Vegetables, Char Sui Pork, Rice Noodles, Peanut Dressing

“M” Caprese Salad

Baby Arugula, Vine Ripe Tomatoes, Fresh Mozzarella, Basil Vinaigrette

Little Gems Caesar

Sweet Leaves, Baby Red Romaine, Shaved Parmesan, Ciabatta Croutons, Caesar Dressing

Yellow & Red Beets

Micro Greens, Goat Cheese, White Balsamic

Cobb Salad

Crisp Greens, Tomato, Eggs, Avocado, Turkey, Smoked Bacon, Crumbled Bleu Cheese, Herb Vinaigrette

Niçoise

Lollo Rosso Lettuce, Green Beans, Onion Confit, Hard Boiled Egg, Fingerling Potatoes, Pan Seared Tuna, Mustard Dressing

Baby Seasonal Field Greens

Parmesan Crisp, Dried Cherries, Toasted Pumpkin Seeds, Honey-Raspberry Vinaigrette

Tomato Trio Platter

Grape Tomatoes, Marinated Dried Tomatoes, Heirloom Tomatoes, Basil Vinaigrette

Classic Spinach Salad

Baby Spinach, Mushrooms, Toasted Walnuts, Smoked Bacon, Granny Smith Apples, Hard Boiled Eggs, Warm Bacon Dressing

RECEPTION STATIONS (CONTINUED)

MACARONI STATION

\$18

Choice of Two of the Following Macaroni:

Aged Cheddar Macaroni

Slow Roasted Barbequed Barbecued Pork, Classic Macaroni with Aged Wisconsin Cheddar Cheese

Monterey Jack Macaroni

Beef Tenderloin Tip, Chili, Classic Macaroni with Monterey Jack Cheese

Asiago Cheese Macaroni

Free Range Chicken, Broccolini, Wild Mushrooms, Asiago Cheese, Crème Fraîche

Feta Cheese Macaroni

Grilled Asparagus, Basil, Tomato, Onion, Feta Cheese, Artichokes, Cream

The “MMMMM” Macaroni & Cheese

Smoked Gouda, Boursin, White Cheddar, Parmesan Crust

SIGNATURE RISOTTO STATION

\$18

Choice of Two of the Following Risotto:

Aged Fontina Cheese Risotto

Sautéed Prosciutto, English Peas, Chervil

Mushroom Risotto

Sautéed Assorted Wild Mushrooms, Parmigiano-Reggiano, Herbs

Roasted Duck Risotto

Oven Dried Heirloom Cherry Tomatoes, Butternut Squash, Herbs

White Cheddar & Angus Beef Tenderloin Risotto

White Wine, Garlic, Rosemary

RECEPTION STATIONS (CONTINUED)

SLIDER STATION

\$18

Choice of Two of the Following Sliders (3 sliders per person):

Prime Beef Slider

BBQ Sauce, Aged Cheddar, Fried Onion Straws

Prime Beef Slider

Bleu Cheese, Bacon

Prime Beef Slider

Brie Cheese, Caramelized Onions

Pastrami Slider

Pastrami, Coleslaw, Provolone Cheese, Deli Mustard

Veal Meatball Slider

Fresh Mozzarella, Marinara Sauce

Buffalo Style Chicken Tender Slider

Bleu Cheese Slaw

Southern Fried Chicken Tender Slider

Honey Mustard, Sliced Dill Pickle

Hickory Smoked Pulled Pork

Cola BBQ Sauce

BRAZILIAN STYLE CARVING STATION

\$19

Choice of Two of the Following (all with Chimichurri sauce):

Beef Tenderloin Wrapped in Bacon

Picanha

Prime Cut of Sirloin Rubbed in Garlic

Linguisa

Brazilian Sausage

Lombo De Porco

Pork Loin Crusted with Parmesan Cheese

Pollo

Chili-Lime Marinated Chicken

RECEPTION STATIONS (CONTINUED)

SATAY STATION

\$19

Choice of Two of the Following (3 skewers per person):

Chicken Satay

Chili-Soy Peanut Sauce

Jamaican Jerk Pork

Mango-Red Pepper Relish

Teriyaki Marinated Beef

Pesto Grilled Vegetable Skewer

Garlic Herb Shrimp Skewer

Sweet Peppers, Onions

Moroccan Spiced Lamb

Cucumber Riata

Five Spiced Duck Breast

Ginger Plum Sauce

ASIAN STATION

\$18

Choice of Two of the Following:

Build Your Own Chicken Lettuce Wraps

Spiced Chicken, Peanuts, Green Onion, Water Chestnuts, Sambal Plum Sauce

Kalbi (Korean) Rib, Lettuce Cups

Marinated Cucumber, Spicy Sesame Sauce

Pork & Vegetable Pot Stickers

Toasted Sesame & Ponzu Soy Sauce

Pork Belly Bao Buns

Green Onion, Cucumber, Five Spice Hoisin Glaze

Vegetable Eggrolls

House-made Plum Sauce

Crab Rangoon

House-made Plum Sauce

RECEPTION STATIONS (CONTINUED)

BUILD YOUR OWN POTATO STATION

\$17

Choice of Two of the Following:

Regular Fries

Sweet Potato Fries

Tater Tots

Small Baked Potatoes

Vegetarian Chili

Nacho Cheese Sauce, Sour Cream, Chives, Crumbled Bacon, Ketchup,
Maple Mayo & Garlic-Parmesan Dipping Sauces

STREET TACO STATION

\$19

Choice of Two of the Following:

Spiced Shredded Chicken

Chipotle Julienne Steak

Lime Grilled Mahi Mahi

Crispy Rock Shrimp

Mini Corn and Flour Tortillas, Shredded Lettuce, Cabbage, Salsa Fresca, Guacamole,
Cilantro &, Diced White Onion, Cotija Cheese and Mexican Crema

*Reception stations are charged on guaranteed or actual attendance if greater than guarantee.
Designed for two (2) hours of service, additional hours available at \$7 per person per hour.*

RECEPTION DISPLAYS

Platters Serve 25 Guests • Based on Price per Platter

M CHEESE GALLERY DISPLAY

Assorted American Artisanal Cheeses \$325

Dried Fruits, Toasted Almonds, Hearth Breads, Lahvosh, Baguettes, Fruit Compote, Organic Honeycomb, Fruit Syrups

Assorted International Artisanal Cheeses \$350

Dried Fruits, Toasted Almonds, Hearth Breads, Lahvosh, Baguettes, Fruit Compote, Organic Honeycomb, Fruit Syrups

Baked Brie en Croute (serves 15 guests) \$125

Raspberry Jam, Figs, Fresh Honeycomb and Water Crackers

Antipasto Platter \$325

Marinated Mushrooms, Artichokes, Parmesan Cheese, Mixed Olives, Pearl Mozzarella, Toy Box Cherry Tomatoes, Grilled Peppers, Balsamic Onions, Grissini Sticks, Artisan Breads

Charcuterie Board \$350

Selection of Cured Salumis: Prosciutto, Felino Salami, Genoa Salami, Sopressata, Dried Sausage, Cured & Brined Olives, Basket of Gourmet Breads, Crackers

Market Vegetable Crudités \$300

Display of Fresh Assorted Baby Garden Vegetables, Chive-Sour Cream, Maytag Bleu Cheese, Roasted Pepper Dipping Sauces

Grilled Vegetables \$300

Lightly Seasoned Grilled Seasonal Vegetables Marinated in Herbs & Spices, Assorted Dipping Sauces

Meze – Selection of Middle Eastern Dishes \$300

Traditional Hummus, Eggplant Baba Ghanoush, Kalamata Olive Tapenade, Tzatziki, Fattoush, Toasted Pita Chips, Lahvosh, Endive Spears

RECEPTION DISPLAYS (CONTINUED)

SUSHI STATION

50 Pieces Minimum per Item

Includes Pickled Ginger, Shoyu Soy Sauce, Wasabi, Ponzu Sauce, Eel Sauce

Maki Sushi Roll Selection \$6 each

Rainbow Roll, Spicy Tuna, Shrimp Tempura, Vegetable Roll, California Roll, Soft Shell Crab Roll & Avocado Roll

Nigiri Sushi Selection \$6 each

Sushi Rice Topped with Ahi Tuna, Salmon, Yellow Tail, BBQ Eel, Cooked Ebi

Sashimi Selection \$8 each

Fresh from the Market Tuna, Salmon, Yellow Tail

ICED SHELLFISH

Shellfish Display Serves contains 100 pieces

Served with Classic Cocktail Sauce, Brandied Mustard Sauce, Lemon Wedges

Jumbo Gulf Prawns \$650

Cocktail Crab Claws \$675

Alaskan King Crab Legs \$700

5 Inch Sections

Oysters of the Season \$600

Mignonette, Bottled Hot Sauces

Oyster Shooters \$625

Choice of: Bloody Mary Shooter, Gazpacho Shooter, Cucumber-Ginger Shooter

CHEF'S CARVING STATION

*Uniformed Chef's Fee \$225

Dijon-Pepper Crusted Tenderloin of Beef – Minimum Guarantee 20 Guests Red Wine Sauce, Horseradish Cream, Petite Rolls	\$20 per person
All Natural Prime Rib of Beef – Minimum Guarantee 30 Guests Red Wine Sauce, Horseradish Cream, Petite Rolls	\$20 per person
Roasted Rack of Colorado Lamb – Minimum Guarantee 6 Guests Natural Jus, Grilled Olive Bread, Red Onion Jam	\$25 per person
Smoked Honey Glazed Ham – Minimum Guarantee 50 Guests Apricot Chutney, Caraway Rye Rolls, Mustard Aioli	\$15 per person
Herb-Roasted Turkey Breast – Minimum Guarantee 30 Guests Wild Mushroom Bread Pudding, Cranberry-Apple Compote, Pan Gravy	\$15 per person
Mustard-Parsley Crusted Pork Loin – Minimum Guarantee 40 Guests Sweet Potato Gratin, Calvados Apple Salad, Natural Pork Jus	\$15 per person
Togarasgi-Chili Glazed Loin of Ahi Tuna – Minimum Guarantee 20 Guests Sesame Lahvosh, Avocado, Citrus Salad, Ginger, Soy	\$20 per person
Vegetarian Strudel – Minimum Guarantee 20 Guests Need Description	\$14 per person
Rotisserie Style Chicken – Minimum Guarantee 30 Guests Need Description	\$15 per person

PLATED DINNERS

Three Course Minimum • Not Including Intermezzo • Choice of Entrée, Please Consult Your Catering Services Manager for Pricing • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Includes Baked Rolls & Butter

SALAD SELECTIONS

Mache Lettuce & Frisée Tomatoes, Goat Cheese, Crostini, Cabernet-Herb Vinaigrette	\$12
Baby Romaine Greek Salad Tomato, Cucumber, Feta Cheese, Oregano, Balsamic Vinaigrette	\$13
“M” Waldorf Salad Crisp Apples, Spiced Pecans, Tempura Grapes, Dried Cranberries in a Half Papaya	\$13
Classic Caesar Salad Hearts of Romaine, Herbed Garlic Croutons, Shaved Parmigiano-Reggiano	\$12
Heirloom Tomato Stack Farmers Market Heirloom Tomatoes, Blistered Cherry Tomatoes Buffalo Mozzarella, Shaved Rainbow Carrots, Micro Lettuce, Basil Vinaigrette	\$12
Niçoise Salad Seared Ahi Tuna, Petit Marble Potatoes, Heirloom Cherry Tomato, Haricot Vert, Baby Fennel, Niçoise Olive, Quail Egg, Herb Oil, Sherry Vinegar Glaze	\$13
Pear Salad Baby Arugula, Crab Croûte, Whole Grain Dijon Mustard Vinaigrette	\$15
Baby Spinach Salad Maytag Bleu Cheese, Toasted Macadamia Nuts, Caramelized Pearl Onions, Warm Pineapple-Pancetta Vinaigrette	\$12
Watercress & Frisée Salad Poached Pears, Maytag Bleu Cheese, Candied Walnuts, Balsamic Vinaigrette	\$13
Belgian Endive & Watercress Salad Heirloom Tomato, Truffle Vinaigrette	\$12
Baby Arugula Salad Shaved Fennel, Granny Smith Apple, Pistachio Vinaigrette	\$12

PLATED DINNERS (CONTINUED)

SOUP SELECTIONS

Sweet Corn Soup	\$12
Lump Crab, Avocado, Corn Kernels, Chive Oil	
Lobster Bisque	\$12
Creamy Lobster Bisque, Caramelized Fennel, Lobster Dumplings	
Lobster Bisque En Croute	\$14
Creamy Lobster Bisque, Caramelized Fennel, Lobster Dumplings, Flaky Pastry Crust	
Tuscan Minestrone Soup	\$10
Garlic Confit, Swiss Chard, EVOO, Parmesan Crisp	
San Marzano Tomato Bisque	\$12
Creamy Tomato Soup, Fried Basil, Mini Grilled Cheese	
San Marzano Tomato Bisque En Croute	\$14
Creamy Tomato Soup, Fried Basil, Flaky Pastry Crust	
Sweet Asparagus Soup	\$10
Wild Mushrooms, Lemon Olive Oil, Pancetta Crisp	
Silky Butternut Squash Soup	\$9
Maple Crème, Toasted Hazelnuts	
New England Clam Chowder	\$10
New Potatoes, Applewood Smoked Bacon	
Cauliflower Soup	\$9
Toasted Walnuts, EVOO, Chervil, Cracked White Pepper	
Creamy Five Onion Soup	\$10
Fried Shallots, Chives, Gruyere Croutons	
Minted English Pea Soup	\$10
Herbed Pea Fritter, Rock Shrimp	

PLATED DINNERS (CONTINUED)

APPETIZER SELECTIONS

Jumbo Lump Crab Cake \$16
Sweet Corn Ragout, Crispy Smoked Bacon, Oven Dried Tomato, Corn Coulis

Caprese Cup \$14
Marinated Heirloom Cherry Tomatoes, Baby Fresh Mozzarella,
Sweet Basil in a Crispy Parmesan Cup

Macadamia Scallops \$18
Two Macadamia Nut Crusted Scallops, Tempura Apples, Citrus Emulsion

Antipasto Plate \$15
Imported Salamis, Marinated Artichokes, Roasted Peppers, Aged Pecorino Romano

Tiger & Diver \$18
Marinated Grilled Colossal Tiger Shrimp, Seared Diver Scallop,
Zesty Cucumber Salad, Limoncello Reduction, Petit Greens

Jumbo Coconut Shrimp \$16
Green Papaya Salad, Passion Fruit Mustard Sauce

Ahi Tuna Poke \$18
Sushi Grade Ahi Tuna, Sesame Oil, Tamara Soy Sauce, Sweet Onion,
Seasoned Seaweed Salad, Togarashi

Heirloom Beet Salad \$15
Roasted Market Beets, Pickled Asian Pears, Fresh Goat Cheese,
Hazelnut Brittle, Blood Orange Reduction

INTERMEZZO SELECTIONS \$8
Choice of One of the Following Sorbet:

Lemon, Raspberry, Strawberry, Coconut, Mango

PLATED DINNERS (CONTINUED)

FISH & SEAFOOD SELECTIONS

Alaskan Halibut	\$45
Sesame Seed Crusted, Lobster Potato Puree, Braised Baby Bok Choy, Heirloom Baby Carrots, Wasabi-Soy Emulsion	
Macadamia Mahi Mahi	\$40
Coconut Jasmine Rice, Mango-Papaya Relish, Plantain Chip, Toasted Macadamia Butter	
Miso Sea Bass	\$45
Miso Glazed Bass, Wok Seared Asian Vegetables, Coconut Jasmine Rice, Shoyu Glaze	
Pacific Salmon	\$40
Pan Roasted Salmon, Green Bean-Artichoke Ragout, Potato Rosti, Tomato Vinaigrette	
Rice Flake Chilean Bass	\$45
Crisp Rice Flake Crusted Bass, Green Tea Soba Noodles, Pearl Vegetables, Green Coconut Curry Sauce	
Stuffed Prawns	\$40
Trio of Colossal Tiger Prawns Stuffed with King Crab, Herbed Risotto Cake, Market Vegetable Fricassee, Passion Fruit Beurre Blanc	
Pacific Rock Snapper	\$40
Sweet Corn Succotash, Toasted Orzo Blend, Ravigote Sauce	
Australian Lobster Tail	MRKT
8 oz Cold Water Lobster Tail Steamed with European Sweet Cream Butter, Lemon, Herbed Risotto Cake, Market Vegetable Fricassee	

POULTRY, PORK & BEEF SELECTIONS

Organic Chicken	\$40
Roasted Jidori Chicken, Kabocha Squash, Fava Bean, Wild Mushrooms, Oven Dried Tomato, Dauphine Potato, Natural Jus	
Herb Grilled Chicken Breast	\$38
Roasted Artichokes, Oven Dried Tomato, Broccolini, Garlic, Potato Gratin, Creamy White Wine-Caper Sauce	
Chicken Roulade	\$38
Stuffed with Spinach, Fontina & Pesto, Sunrise Orzo Blend, Roasted Heirloom Cherry Tomato Salad, Sundried Tomato Coulis	

PLATED DINNERS (CONTINUED)

Chicken Saltimbocca	\$38
Sautéed Chicken Topped with Prosciutto, Fried Sage, Fontina Cheese, Broccolini, Risotto Cake, Marsala Butter Sauce	
Pork Tenderloin	\$38
Mustard-Rosemary Crusted Tenderloin Medallions, Haricot Vert-Yellow Wax Bean Ragout, Sweet Potato Gratin, Caramelized Apples, Vanilla Bean Reduction	
Wild Mushroom Crusted Filet Mignon	\$54
8 oz, Truffled Potato Gratin, Lemon Herb Asparagus, Cote du Rhone Sauce	
Bleu Cheese Crusted Filet Mignon	\$54
8 oz, Grilled Asparagus, Potato Rosti, Port Wine Reduction	
Grilled NY Strip Loin	\$52
12 oz, Maître d'Hôtel Butter, Green Onion-Horseradish Potato Puree, Market Baby Vegetables, Housemade Worcestershire Sauce	
Bone-In Ribeye Steak	\$56
Caramelized Shallots, Anna Potatoes, Fresh Thyme, Brandy Peppercorn Sauce	
Roasted Prime Rib	\$50
Choice Aged, Potato Lyonnaise, Roasted Garlic-Herb Butter, Creamy Horseradish Sauce, Grilled Asparagus, Roasted Provencal Tomato	
Beef Short Ribs	\$52
Chianti Braised Prime Short Ribs, Glazed Chestnuts, Porcini Mushrooms, Fingerling Sweet Potatoes, Red Wine Jus	
Herb Grilled Bone-In Lamb Porterhouse	\$45
Roasted Eggplant Stuffed with Basquaise Vegetables, Potato Dauphine, Rosemary Jus	

PLATED DINNERS (CONTINUED)

VEGETARIAN SELECTIONS

Yukon Potato Gnocchi \$38
Light Potato Dumplings, Sautéed Wild Mushrooms, Asparagus, Parmesan Emulsion

Pumpkin Ravioli \$38
Japanese Pumpkin & Butternut Squash Ravioli, Fresh Pomodoro-Sage Butter Sauce

Pan Fried Chick Pea Cake \$38
Charcoal Grilled Zucchini, King Mushroom Relish, Red Pepper Coulis

Mushroom Tortellini \$38
Porcini Mushroom Tortellini, Vegetable Ribbons, Wild Mushroom Emulsion

Gluten Free Ravioli \$40
Chef's Choice of Gluten Free Ravioli

Roasted Vegetable Wellington \$40
Roasted Seasonal Vegetables, Spinach Pesto, Wrapped in Puff Pastry,
Spicy Piquillo Pepper Coulis

COMBINATION SELECTIONS

Maui Onion Crusted Tenderloin of Beef & Cast Iron Seared Arctic Char \$60
Heirloom Cherry Tomato-Corn-Pineapple Relish, Spiced Sweet Potato Puree

Braised Short Rib & Roasted Shrimp \$60
Pepper Jack Grits, Roasted Root Vegetable, Haystack Onions, Côte du Rhône Sauce

Coffee Rubbed Beef Tenderloin & Herb Grilled Prawns \$65
Vintage Port Reduction, Orange Butter Sauce, Yukon Potato Rosti, Market Vegetable Fricasse

Grilled Teriyaki Pork Tenderloin & Crispy Skin Pacific Rock Fish \$58
Bamboo Rice, Grilled Pineapple, Charred Shishito Peppers, Blistered Cherry Tomatoes

Horseradish Crusted Beef Tenderloin & Seared Diver Scallops \$65
Grilled Asparagus, Port Sauce, Sofrito Yukon Potato Puree, Peperonata Jus

Proscuitto-Boursin Stuffed Airline Chicken Breast & Pesto Seared Pacific Salmon \$60
Risotto Cake, Braised Fennel

Grilled Beef Tenderloin & Herb Crusted Halibut \$65
Roasted Peewee Potatoes, Cipollini Onions, Trumpet Mushrooms,
Housemade Worcestershire Sauce, Tomato Emulsion

Classic Surf N Turf MRKT
Petit Beef Tenderloin, Chianti Wine Sauce, Garlic Roasted Spinach, Potato Galette,
Roasted Australian Lobster Tail, Herb Drawn Butter, Lemon

PLATED DINNERS (CONTINUED)

DINNER PLATED DESSERT SELECTIONS

\$12 each

Costa Rica Cake

Chocolate, Praline Waffle Cake, Coffee Mousse, Bailey's Cremeux

Warm Chocolate Lava Cake

Tahitian Vanilla Bean Sauce

White Chocolate Cheesecake

Raspberry Sauce, Fresh Seasonal Berries

The "MMMMM" Chocolate & Caramel Mousse

Chocolate Mousse, Layer Cake, Caramel Mousse Quenelle

Grand Marnier Crème Brûlée (GF, NF)

Glazed Sugar Crust

"M" Tiramisu

Espresso Soaked Lady Fingers, Mascarpone-Amaretto Cream

Lemon Meringue Tart (NF)

Raspberry Marmalade

Chocolate Hazelnut Mousse

Nutella Sauce

Milk Chocolate Caramel Dome

Mango Sauce

Coconut Panna Cotta (GF, NF)

Exotic Fruit Compote

Snickers Bar

Chocolate, Caramel and Peanuts

Berry Crumble (NF)

Berries, Strudel Topping

DESSERT TRIO SELECTIONS

\$16 each

Choose One of the Following Dessert Trios:

Ménage à Trois (GF, NF)

White Chocolate Dipped French Macaron, Dark Chocolate Dipped Strawberry, Grand Marnier Crème Brûlée

Shooters

Pistachio-Raspberry, Tiramisu, Tropical Passion Fruit Panna Cotta

Cake & Tart

Dark Chocolate Cake, Vanilla Cheesecake, Berry Tart and Meyer Lemon Sabayon

Trio of Crème Brûlée

Pistachio, Vanilla Bean, Chocolate, Whipped Cream

DINNER BUFFETS

Based on a minimum of 30 guests • Less than 30 guests at an additional \$10 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Based on price per guest.

THE M CLAM BAKE

\$105

Choice of Two of the Following Raw Bar Items:

Raw Bar – 2 pieces of each per guest

Oysters, Crab Legs, Jumbo Gulf Prawns

Sauces

Classic Cocktail Sauce, Grated Horseradish Mignonette Sauce, Seafood Mustard Sauce, Spicy Roasted Pepper Coulis, Melted Butter, Assorted Gourmet Crackers, Lahvosh, Oyster Crackers

New England Clam Chowder

Baby Clams, New Potatoes, Smoked Bacon, Sourdough Crostini

Classic Spinach Salad

Baby Spinach, Mushrooms, Toasted Walnuts, Smoked Bacon, Granny Smith Apples, Hard Boiled Egg, Warm Bacon Dressing

Tomato & Onion Salad (V, VE, GF)

Heirloom & Grape Tomatoes, Vidalia Onions, Tarragon Cider Vinaigrette

Seasonal Mixed Green Salad (V, VE, GF)

Shaved Vegetables, Herbs, Selection of Dressings

Steamed Clams

White Wine, Fennel Butter, Herbs

Grilled Lobster Tail – One Lobster Tail per Guest

Herbed-Lemon Butter

New York Steak

Whiskey Peppercorn Sauce

Potato Bar

Yukon Gold Mashed Potatoes, Roasted Garlic, Sweet Creamery Butter, Sour Cream, Aged Cheddar, Crisp Smoked Bacon, Fresh Chives

Creamed Corn

Grilled Seasonal Vegetables

Apple Pie, Cherry Cobbler, Vanilla Bean Ice Cream, Orange-Milk Chocolate Praline Cake

DINNER BUFFETS

BARBECUE DINNER BUFFET

\$90

Green and Red Cabbage Cole Slaw

Bleu Cheese Dressing

Old Fashion Macaroni Salad (GF)

Gluten Free Pasta, Ham, Carrots with a Mayo Sour Cream Dressing

Seasonal Mixed Green Salad (V, VE, GF)

Shaved Vegetables, Herbs, Selection of Dressings

Sweet Corn & Black Bean Salad (V, VE, GF)

Roasted Corn, Black Beans, Onions, Bell Peppers, Jalapeno, Chipotle Ranch Vinaigrette

Choice of Three of the Following:

Mesquite Smoked Pork Ribs

BBQ Spiced Pacific Salmon Steaks

Cumin, Chili-Garlic Rotisserie Chicken

House Smoked Cola Glazed Beef Brisket

Green Beans with Garlic and Shallots

Miniature Baked Potatoes with Butter, Sour Cream, Chives and Cheddar Cheese

Seasonal Farmers Market Vegetables

Jalapeno Corn Bread & Whipped Honey Butter

Fruit Cobbler

Caramel-Banana Bread Pudding

Pecan Pie

Fudge Brownies

**Grill Optional for Outdoor Events. \$350 per Grill, One (1) Grill per 125 Guests. Chef Attendants at \$225 per Chef for up to Two (2) Hours. \$75 per Additional Hour per Chef.*

DINNER BUFFETS

ITALIAN RIVIERA BUFFET

\$94

Caesar Salad (V)

Crisp Romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing

Antipasto Salad

Mixed Greens, Hearts of Palm, Roasted Artichokes, Pepperoncini, Sweet Onions, Dry Salami, Provolone

“M” Caprese Salad Platter (V, GF)

Baby Arugula, Field Greens, Heirloom Toy Box Tomatoes, Fresh Sliced Bocconcini Mozzarella, EVOO, Balsamic Vinegar, Basil

Fennel Orange Olive Salad (V, GF)

Shaved Fennel, Orange Segments, Kalamata Olives with a Citrus Dressing

Traditional Chicken Cacciatore

Caramelized Onions, Mushrooms, Tomatoes

Crispy Skin Salmon

Warm Salad of Baby Artichokes, Sicilian Olives, Roma Tomato Broth

Classic Lasagna

Homemade Rich Tomato Sauce, Layers of Cheese, Meat, Pasta

Garlic Buttered Asparagus

Toasted Pine Nuts, Lemon Zest

Creamy Mascarpone Polenta

Tiramisu

Mini Cannolis

Ricotta Cheesecake

Bitter Chocolate Amaretto Cake

DINNER BUFFETS

LUX BUFFET

\$98

Beet & Goat Cheese Salad (V, GF)

Red and Yellows, Beets, Goat Cheese, White Balsamic Vinaigrette

Baby Arugula & Frisée Salad (V, GF)

Dried Wild Cherries, Stilton Cheese, Candied Walnuts, Raspberry-Orange Emulsion

Mixed Baby Greens, Radicchio & Endive Salad (GF)

Crispy Smoked Bacon, Julienne Apple, Apple Cider Reduction

Sweet Gem Caesar Salad

Crispy Pancetta, Parmesan Croutons, Creamy Garlic Dressing

Cider-Soy Glazed Chilean Bass

Coconut Basmati Rice, Shitake & Sugar Snap Peas, Wasabi Sesame Seeds

Grilled Breast of Chicken

Warm Salad of Roasted Fingerling Potatoes, Sweet Corn, Crisp Bacon & Wilted Greens

Blue Crab Stuffed Shrimp

Toasted Orzo Blend, Roasted Baby Artichokes & Pine Nuts, Lobster Cream Sauce

Petit Filet Mignon

Parmesan & Mascarpone Polenta, Ratatouille of Roasted Baby Peppers & Squashes, Candied Balsamic Onions

Chocolate Peanut Butter Pie

New York Style Cheesecake

Fresh Berry Crème Brûlée

Assorted Mini French Pastries

DINNER BUFFETS

SOUTH OF THE BORDER

\$92

Seafood Ceviche (GF)

Shrimp, Calamari, Scallops, Sweet Peppers

Jicama & Cucumber Salad (V, VE, GF)

Jicama, Fresh Cucumber, Orange Segments, Spicy Chili Vinaigrette

Nappa Cabbage Salad (V, GF)

Tri Colored Peppers, Kidney Beans, Cabbage, Onion, Carrots, White Vinaigrette

Mixed Greens Salad (V, VE, GF)

Cucumber, Tomato, Carrots, Mushrooms, Sunflower Seeds, Tomatillo Vinaigrette

Carne Asada

Marinated Beef Medallions, Garlic, Oregano, Cumin, Oranges

Shrimp Fajitas

Red & Green Peppers, Tortillas

Chicken Enchiladas

Red & Green Chili Sauce

Chile Rellenos (VE)

Spanish Rice (GF)

Refried Beans (V, VE, GF)

Fiesta Vegetables

Zucchini, Corn, Peppers, Cilantro, Lime

Warm Churros

Whipped Cream, Chocolate Sauce

Tres Leches Cake Shooters

Caramel Flan

DESSERT STATIONS

Based on a minimum of 25 guests • Less than 25 guests at an additional \$5 per person • Served with M Signature Italian Roast Coffee, Decaffeinated Coffee, Deluxe Herbal Teas • Based on price per guest.

Uniformed Chef's Fee \$225

ICE CREAM SUNDAE STATION \$15

Assorted Housemade Gelato & Sorbets

Hot Fudge, Caramel Sauce, M&M's, Crushed Oreos, Butterfingers, Snickers, Nuts, Fresh Fruit, Chocolate Chips, Whipped Cream

BANANA FOSTER & ICE CREAM STATION \$15

Caramelized Bananas, Brown Sugar, Rum, Vanilla Gelato

CRÊPE STATION \$15

Freshly Made Crêpes

Bananas Foster, Cherries Jubilee, Nutella Chocolate Sauce, Vanilla Gelato, Whipped Cream, Grand Marnier Macerated Berries

CUPCAKE STATION \$15

Assortment of Baby Cakes Gourmet Cupcakes

Choice of Three of the Following Cupcakes

Vanilla, Red Velvet, Lemon Raspberry,
Double Chocolate, Chocolate Peanut Butter, Carrot

WAFFLE STATION – Choice of Three \$15

Berry Compote, Mascarpone Cheese, Chocolate Sauce, Nutella Sauce,
Fresh Strawberries, Chocolate Chips, Maple Syrup, Whipped Cream

CHOCOLATE FOUNTAIN STATION \$15

Dark Chocolate or Milk Chocolate Fountain

Marshmallows, Graham Crackers, Stemmed Strawberries, Pineapple Spears,
Madeleines, Pound Cake

SWEETS STATION \$15

Assorted Dessert Shooters, Cookies, French Pastries, Cakes, Chocolates

CANDY STATION \$15

Choice of Five of the Following Candies

Skittles, Lemon Heads, Gobstoppers, Hot Tamales, Pixy Sticks, Starbursts, Smarties,
Mike & Ike's, Tootsie Pops, Reese's Peanut Butter Cups, M&M's, Hershey Kisses,
Heath Bars, Snickers, Butterfinger, Whoppers

A LA CARTE BEVERAGES

Bartenders Required at \$225 per 100 Guests

THE M OPEN BAR

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization.

Premium Cocktails	\$11
Deluxe Cocktails	\$10
Cordials, Ports, Cognacs	\$14
Wines by the Glass	\$11
Imported Beer	\$8
Domestic Beer	\$7
Soft Drinks	\$5
Juices	\$5
Mineral Waters	\$5

THE M CASH BAR

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are Inclusive of service charge and Nevada state sales tax.

Premium Cocktails	\$11
Deluxe Cocktails	\$10
Cordials, Ports, Cognacs	\$14
Wines by the Glass	\$11
Imported Beer	\$8
Domestic Beer	\$7
Soft Drinks	\$5
Juices	\$5
Mineral Waters	\$5

BEVERAGE PACKAGES

Bartenders Required at \$225 per 100 Guests

THE M HOURLY BAR PACKAGES

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Prices are per person for a specific amount of time. Hourly bar packages do not include cordials and cognacs or shooters. Bartender charges are the responsibility of the sponsoring organization.

Deluxe Package

Skyy Vodka, Beefeater Gin, Jim Beam Bourbon, Dewar's Scotch, Bacardi Light Rum, Sauza Gold Tequila

1 hr	\$26
2 hr	\$32
3 hr	\$38
4 hr	\$44

Premium Package

Ketel One Vodka, Bombay Sapphire Gin, Jack Daniel's Whiskey, Knob Creek Bourbon, Chivas Regal Scotch, Bacardi Light Rum, Sauza Commemorativo Tequila

1 hr	\$30
2 hr	\$36
3 hr	\$42
4 hr	\$48

Super Premium Package

Grey Goose Vodka, Hendricks Gin, Basil Hayden Bourbon, Crown Royal Reserve Whiskey, Macallan Scotch, Myer's Rum, Patron Silver Tequila, Courvoisier VS

1 hr	\$36
2 hr	\$42
3 hr	\$48
4 hr	\$54

Beer & Wine Package

Heineken, Corona, Sam Adams, Budweiser, Bud Light, Miller Lite, Coors Light, O'Douls

1 hr	\$24
2 hr	\$30
3 hr	\$36
4 hr	\$40

BEVERAGE PACKAGES

Bartenders Required at \$225 per 100 Guests

BE CREATIVE PACKAGES

Charges are based on a per drink basis reflecting the actual number of drinks consumed. Bartender charges are the responsibility of the sponsoring organization.

You can get creative with your cocktails designed to fit your theme or showcase the sexiest and most current trends in cocktails. Create a fun tasting bar complementing your event or designed for your specific group.

Margaritas	\$12
Martinis	\$12
Mojitos	\$12
Sangria	\$11
Tropical Cocktails	\$13
Scotch Tasting	\$18
Wine Tasting	Price Per Bottle
Champagne Toast	\$10

*Special requests charged accordingly. Please contact your Catering Services Manager for a current selection of wines and pricing.