



# CATERING MENU

2024

YOU HAVE TO BE HERE  MGM RESORTS







# HERE, CULINARY EXCELLENCE IS MOUTHWATERING AND MIND-BLOWING

At MGM Grand, we don't do anything halfway, including our catering experience. With an unmatched collection of infinite culinary possibilities, we go over-the-top in every scrumptious detail. Whatever your event or occasion, we're here to turn your guests' cravings into ravings.



**YOU HAVE TO BE HERE**







# Sunrise Menu

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

## CONTINENTAL

\$36 per Guest

- Bottled Juices**  
Orange, Cranberry, Apple
- Freshly Brewed Coffees and Teas with Traditional Condiments**
- Low-Fat Yogurts (G,D) with House-made Granola (G,N,V)**
- Seasonal Fruit (VG)**
- Whole Fruit, Sliced Melons and Berries**
- Bakery Basket**  
Freshly Baked Danishes, Daily Croissants and Muffins  
Served with Butter and Preserves (G,D,N,V)

## CONTINENTAL PLUS

\$48 per Guest

- Bottled Juices**  
Orange, Cranberry, Apple
- Freshly Brewed Coffees and Teas with Traditional Condiments**
- Low Fat Yogurts with House-made Granola (G,D)**
- Seasonal Fruit (VG)**
- Whole Fruit, Sliced Melons and Berries**
- Bakery Basket of Freshly Baked Danishes, Daily Croissants and Muffins**  
Served with Butter and Preserves (G,D)
- Choice of House Made Breakfast Sandwich or Wrap**  
(Select One from Page 4)

## FULL BREAKFAST

Minimum 35 Guests

\$58 per Guest

- Bottled Juices**  
Orange, Cranberry, Apple
- Freshly Brewed Coffees and Teas with Traditional Condiments**
- Low Fat Yogurts with House Made Granola (G,D)**
- Seasonal Fruit (VG)**
- Whole Fruit, Sliced Melons and Berries**
- Bakery Basket**  
Freshly Baked Danishes, Daily Croissants and Muffins  
Served with Butter and Preserves (G,D,N,V)
- Cage Free Scrambled Eggs**  
Fresh Herbs (V)
- Daily Crafted Breakfast Potatoes (VG)**

*Please Select Two Meats From The Griddle:*  
Smoked Bacon (Pork), Country Spiced Pork Sausage (Pork),  
Chicken Apple Sausage, Turkey Provolone Sausage (D),  
Grilled Ham Steak (Pork), Vegan Sausage (VG)

*Please Select One Sweet Indulgence:*  
Apple Maple Bread Pudding (G,D,N,V),  
Coconut Pineapple Waffle Crunch (G,D,N,V),  
Blueberry Baked Pancake (G,D,N,V),  
Cherry Cinnamon Dumpling Cake (G,D,N,V)



# Breakfast Sandwiches

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

## BREAKFAST SANDWICHES

- Bacon, Egg and White Cheddar, Biscuit \$18 per Guest**  
Smoked Bacon, Cage Free Egg, Aged White Cheddar, Buttermilk Biscuit *(G,D,Pork)*
- Ham, Egg, Cheddar, Croissant \$18 per Guest**  
Shaved Black Forest Ham, Cage Free Egg, Cheddar Cheese, Butter Flaked Croissant *(G,D,Pork)*
- Sausage, Egg and Cheddar, English Muffin \$18 per Guest**  
Country Pork Sausage, Cage Free Egg, Cheddar Cheese, Housemade English Muffin *(G,D,Pork)*
- Bacon, Egg and American, Brioche Roll \$18 per Guest**  
Smoked Bacon, Cage Free Egg, American Cheese, Brioche Roll *(G,D,Pork)*
- Turkey Sausage and Egg White, Muffin \$18 per Guest**  
Cage Free Egg Whites, Spiced Turkey Sausage, Provolone Cheese, Whole Grain English Muffin *(G,D)*
- Fig and Prosciutto, Multigrain \$18 per Guest**  
Cage Free Egg Whites, Shaved Prosciutto, Black Mission Fig Jam, Brie Cheese Spread, Multigrain Roll *(G,D,Pork)*

## BREAKFAST WRAPS

- Egg, Chorizo, Jalapeño Jack Cheese \$18 per Guest**  
Cage Free Egg, Spiced Chorizo, Jalapeño Jack Cheese, Roasted Potatoes, Housemade Flour Tortilla *(G,D,Pork)*
- Bacon, Egg, and Cheese Wrap \$18 per Guest**  
Cage Free Egg, Smoked Bacon, Aged Cheddar Cheese, Roasted Potatoes, Housemade Flour Tortilla *(G,D,Pork)*
- Veggie Wrap \$18 per Guest**  
Cage Free Egg Whites, Roasted Sweet Potatoes, Caramelized Diced Sweet Peppers and Onions, Wilted Spinach, Provolone Cheese, Whole Wheat Tortilla *(V,G,D)*
- “Just Eggs” Wrap \$18 per Guest**  
“Just Eggs”, Caramelized Sweet Peppers, Roasted Mushrooms, Sweet Potatoes, Gluten-Free Tortilla *(VG)*





# Breakfast Enhancements and Stations

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

## TOASTING EXPERIENCE

\$12 per Guest

### START

**Assortment of Sliced Breads, English Muffins and Mini Bagels**  
(V,G,D)

*Please Select Three Toppings:*

**Nut Butters:** Peanut Butter (VG,N), Almond Butter (VG,N)  
**Sweets:** Raspberry Jam (VG), Local Honey (V), Nutella,  
Seasonal Berries (VG)

**Cheeses:** Whipped Cream Cheese, Strawberry Cream Cheese,  
Chive Cream Cheese, Boursin Cheese (V,D)

**Favorites:** Smashed Avocado (VG), Pomegranate Seeds (VG),  
Cinnamon and Sugar (VG)

## EGGS PREPARED BY OUR CHEF

(Chef Required) \$26 per Guest

**Whole Eggs, Omelets, Scrambles** (V)

**Toppings:** Bacon, Mushrooms (VG), Scallions (VG), Tomatoes (VG),  
Peppers (VG), Cheddar Cheese (V,D), Black Forest Ham,  
Spinach (VG), Sausage, Roasted Salsa (VG)

## BELGIAN WAFFLE STATION

\$19 per Guest

**Traditional Pearl Sugar Waffles** (G,D,V)

**Toppings:** Maple Syrup (V), Seasonal Berry Compote (VG),  
Whipped Cream (V,D), Fresh Berries (VG),  
Rich Chocolate Sauce (V,D)

## CRISPY FRENCH TOAST STATION

\$19 per Guest

**Crispy Brioche French Toast** (G,D,V)

**Toppings:** Maple Syrup, Seasonal Berry Compote, Whipped Cream,  
Fresh Berries, Rich Chocolate Sauce





# Breakfast Enhancements and Stations

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

## HOUSEMADE QUICHE

**\$18 per Guest**

*Please Select Two Flavors:*

### Quiche Lorraine

Gruyère Cheese, Bacon Lardons, Caramelized Onions, Fresh Herbs  
(G,D,Pork)

### Wild Mushroom Quiche

Roasted Mushrooms, Goat Cheese, Spinach, Fresh Herbs (G,D,V)

### Roasted Tomatoes and Spinach Quiche

Sundried Tomatoes, Young Spinach, Aged Provolone Cheese (G,D,V)

### The Favorite

Bacon Lardons, Spiced Sausage, Ham, Aged Cheddar Cheese,  
Hand-Cut Chives (G,D,Pork)

## BREAKFAST PIZZAS

**\$19 per Guest (Two Chefs with Pizza Ovens Required)**

*Please Select Two Flavors:*

### Florentine Pizza

Parmesan, Feta, Fontina, and Mozzarella Cheeses, Shaved Prosciutto,  
Spinach, Red Onions, Fresh Cracked Egg (G,D,Pork)

### Southwest Pizza

Spicy Chorizo, Scrambled Eggs, Sweet Peppers, Pepper Jack Cheese,  
Chipotle Aioli (G,D,Pork)

### Denver Pizza

Holland Peppers, Shaved Onions, Charred Ham, Scrambled Eggs,  
Aged Cheddar Cheese (G,D,Pork)

### Hangover Pizza

Bacon, Spiced Sausage, Ham, Velveeta Cheese, Fresh Cracked Egg,  
Hand-Cut Chives (G,D,Pork)

### Feel Good Pizza

Cauliflower Crust, Sautéed Mushrooms, Sundried Tomatoes,  
Feta Cheese, Cage Free Egg Whites, Wild Arugula (V,D)





# Breakfast Enhancements and Stations

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

## BAKED FRITTATAS

\$19 per Guest

*Please Select Two Flavors:*

### Ham and Cheddar

Cage-Free Eggs, Black Forest Ham, Aged Cheddar Cheese, Roasted Potatoes *(D,Pork)*

### Italian

Cage-Free Eggs, Sun Dried Tomatoes, Mozzarella Cheese, Young Spinach, Sweet Basil *(D,V)*

### Peppers and Onions

Cage-Free Eggs, Caramelized Onions, Charred Sweet Peppers, Pepper Jack Cheese *(D,V)*

### Sweet Potatoes and Egg White

Cage-Free Egg Whites, Roasted Sweet Potatoes, Diced Peppers, Feta Cheese *(D,V)*

## SCRAMBLES

\$18 per Guest

*Please Select One Flavor:*

### The Hangover

Cage-Free Eggs, Smoked Bacon, Spiced Sausage, Charred Ham, Tater Tots, Velveeta Cheese, Hand-Cut Chives *(D,Pork)*

### Chorizo and Egg

Cage-Free Eggs, Golden Brown Breakfast Potatoes, Spicy Chorizo, Sweet Peppers, Pepper Jack Cheese, Pico de Gallo *(D,Pork)*

### California

Cage-Free Egg Whites, Sweet Peppers, Sautéed Spinach, Sliced Olives, Roasted Mushrooms, Feta Cheese, Fresh Herbs *(D,V)*

### Healthy Start

Tofu Scramble, Seasonal Squashes, Braised Kale, Roasted Mushrooms, Fresh Herbs *(VG)*

### Green Thumb

“Just Eggs,” Blistered Tomatoes, Vegan Cheese, Sautéed Spinach, Sweet Peppers, Roasted Mushrooms, Fresh Herbs *(VG)*





# Breakfast Enhancements and Stations

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

## PARFAIT CREATIONS

\$15 per Guest

*Please Select Two to Start:*

**Greek Yogurt** (V,D)

**Vanilla Yogurt** (V,D)

**Fruit Yogurt** (V,D)

**Vegan Yogurt** (VG)

## PARFAIT CREATIONS

\$15 per Guest

*Please Select Five Toppings:*

**Housemade Granola** (G,N,V), **Shaved Almonds** (N,VG),

**Toasted Coconut** (N,VG), **Golden Raisins** (VG), **Fresh Berries** (VG),

**Dried Cranberries** (VG), **Chia Seeds** (VG), **Hemp Seeds** (VG),

**Local Honey** (V), **Agave** (VG), **Diced Seasonal Melons** (VG),

**Berry Compote** (VG)





# Breakfast Enhancements and Stations

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

## OATMEAL OVERLOAD

Select One Selection for \$15 or Two for \$20: \$15 per Guest

*Please Select Two to Start:*

**Hot Traditional Oatmeal** (VG)

**Hot Quinoa Muesli** (VG)

**Cold Seasonal Overnight Oats** (VG,N)

**Cold Chia Seed Pudding** (VG,N)

*Select Five Toppings:*

**Shaved Almonds** (N,VG), **Toasted Coconut** (N,VG),

**Golden Raisins** (VG), **Fresh Berries** (VG), **Dried Cranberries** (VG),

**Chia Seeds** (VG), **Hemp Seeds** (VG), **Local Honey** (V),

**Agave** (VG), **Berry Compote** (VG), **Brown Sugar** (VG)

## GRAB AND GO BREAKFAST OFFERINGS

**Housemade Parfaits** \$15 Each

Greek Yogurt, Fruit Compote, Granola (VG,D,N)

**Seasonal Fruit Cups** \$12 Each

Seasonal Melons, Berries, and Grapes (VG)

**Daily Muffins and Danishes** \$84 per Dozen

Baked Fresh Daily (VG,D,N)

**Housemade Breakfast Sandwiches and Wraps** \$18 Each

Select From Our Breakfast Sandwiches and Wraps on *Page 4*

**Seasonal Whole Fruit** (VG) \$7 Each

## GRAB AND GO BREAKFAST BOWLS

**Chorizo and Egg** \$24 per Guest

Scrambled Eggs, Golden Breakfast Potatoes, Spicy Chorizo, Sweet Peppers, Pepper Jack Cheese, Pico de Gallo (D,Pork)

**All American** \$24 per Guest

Scrambled Eggs, Golden Breakfast Potatoes, Smoked Bacon, Pork Sausage, Cheddar Cheese, Chives (D,Pork)

**Grandma’s Biscuits and Gravy** \$24 per Guest

Fresh Baked Biscuits, Country Gravy, Pork Sausage Links (G,D,Pork)

**California** \$22 per Guest

Egg Whites, Sweet Peppers, Sautéed Spinach, Sliced Olives, Roasted Mushroom, Feta Cheese (D,V)

**Healthy Start** \$22 per Guest

Tofu Scramble, Seasonal Squashes, Braised Kale, Roasted Mushrooms, Hand-Picked Herbs (VG)



# 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.

## CASA COCINA

\$24 per Guest

**Corn Tortilla Chips** (VG)  
Queso Dip, Pinto Bean Dip (V,D), Guacamole (VG),  
Tomatillo Salsa, Pico de Gallo (V)  
**Churros** (V,G)

## HALF-TIME

\$24 per Guest

**All Beef Mini Hot Dogs**  
Spicy Ketchup, Whole Grain Mustard, Mayonnaise (G,D)  
**Jalapeño Poppers** with Spicy Harissa Ranch (V,G,D)  
**Assorted Chips and Pretzels, Assorted Mini Cupcakes** (V,G,D)

## BOARDWALK

\$22 per Guest

**Assorted Donuts and Beignets** (G,D,N,V)  
**Fruit Skewers** (VG)  
**Assorted Flavored Popcorn** (V)  
*Bulk – Choose Two from the Following Flavors:*  
Salt & Vinegar (VG), White Cheddar (D), Dill Pickle (VG),  
Buffalo Hot (VG), Ranch (D), Caramel (D), Chocolate Tide (VG),  
Cookies & Cream (G,D,V), S’mores (G,D,V)  
**Vitamin Water**

## CRUNCH TIME

\$22 per Guest

**Cheez-It Crackers** (G,D,V), **Cheetos** (D,V),  
**Goldfish Crackers** (G,D,V), **Caramelized Assorted Nuts** (N,VG),  
**Chocolate Covered Pretzels** (G,D,V)  
**Peanut Butter & Jelly Cookies** (G,N,V)  
**Powerade**



# All-Day Breaks & Refreshments

Create your own break by choosing from snacks and beverages.

## ORCHARD

**Seasonal Melons and Berries** *(VG)* \$12 Each

**Whole Fresh Fruit** *(VG)* \$7 Each

**Fruit Skewers** *(VG)* \$10 Each

**Low-Fat Fruit Flavored Yogurts** *(D,V)* \$8 Each

**Seasonal Fresh Fruit Display** *(VG)*

Large \$650 | Medium \$500 | Small \$300

## FROM THE MILL

**Assorted Danish Pastries** *(G,D,N,V)* \$84 per Dozen

**Assorted Muffins** *(G,D,N,V)* \$84 per Dozen

**Cinnamon Rolls** *(G,D,V)* \$72 per Dozen

**Pecan Sticky Buns** *(G,D,N,V)* \$72 per Dozen

**Assorted Freshly Baked Croissants** \$72 per Dozen

*(Choose One)*

Buter *(G,DV)*, Chocolate Hazelnut *(G,D,N,V)*. Almond *(G,D,N,V)*,

Raspberry *(G,D,V)*

**Assorted Fruit Breads** \$72 per Dozen

Lemon *(G,D,V)*, Banana *(G,D,V)* and Apple Cinnamon *(G,D,N,V)*

**Assorted Donuts** *(G,D,V)* \$72 per Dozen

**Coffee Cakes** \$72 per Dozen

*(Choose One)*

Apricot Pistachio *(G,D,N,V)*, Blueberry *(G,D,N,V)*, Cherry *(G,D,N,V)*,

Apple Cinnamon *(G,D,N,V)*

**Scones** \$72 per Dozen

*(Choose Three)*

Blueberry *(G,D,V)*, Ham and Cheese *(G,D,Pork)*,

Bacon Gruyère *(G,D,Pork)*, Tomato Mozzarella *(G,D,V)*

**Cornbread Basket with Sweet Butter** \$72 per Dozen

*(Choose One or Three)*

Plain *(G,D,V)*, Bacon *(G,D,Pork)* and Jalapeño Cheddar *(G,D,V)*

**Fresh Mini Bagels** \$72 per Dozen

with a Variety of Flavored Cream Cheeses *(G,D,V)*

**Individual Assorted Healthy Bars** \$8 Each

*(Per Packaging)*

**Housemade Granola Bars** *(G,D,N,V)* \$96 per Dozen

## VEGAN/GLUTEN FRIENDLY

**Gluten-Friendly Fudge Brownies** *(VG)* \$96 per Dozen

**Strawberry Linzer Cookie** *(VG)* \$96 per Dozen

**Chocolate Chip Cookies** *(VG)* \$96 per Dozen

**Assorted Cupcakes** *(VG)* \$96 per Dozen

**Gluten-Friendly Muffins** \$96 per Dozen

*(Choose One)*

Banana Nut *(D,N,V)*, Blueberry *(D,V)*, Cranberry Orange *(D,V)*,

Double Chocolate *(D,V)*

**Vegan /Gluten Friendly Muffins** \$96 per Dozen

*(Choose One)*

Banana *(N,VG)*, Blueberry *(VG)*, Chocolate Banana *(VG)*,

Lemon Poppy *(VG)*, Zucchini *(VG)*



# All-Day Breaks & Refreshments

Create your own break by choosing from snacks and beverages.

## COFFEE AND TEA

Freshly Brewed Coffees, Iced Coffees  
and Decaffeinated Coffees \$108 per Gallon

Selection of Hot Teas \$108 per Gallon

## SOFT DRINKS AND WATER

Assorted Soft Drinks \$7 Each

MGM Grand Bottled Water \$7 Each

## PREMIUM BEVERAGES AND WATER

Selection of Juices \$8 Each

Bottled Press Juices \$16 Each  
(Two Week Lead Time)

Perrier \$8 Each

Smart Water \$9 Each

Vitamin Water \$9 Each

Fiji Water \$9 Each

Bottled Ice Tea \$8 Each

AHA Sparkling Water \$7 Each

Starbucks Frappuccino \$10 Each

Red Bull Energy Drink \$10 Each

Powerade Sports Drink \$10 Each  
(Assorted Flavors)

# All-Day Breaks & Refreshments

Create your own break by choosing from snacks and beverages.

## REWARDS

**Afternoon Tea cookies** \$74 per Dozen  
*(G,D,N,V)*

**Homemade Cookies** \$74 per Dozen  
*(Choose Four)*

Chocolate Chip *(G,D,V)*, Oatmeal Raisin *(G,D,V)*,  
Peanut Butter *(G,D,N,V)*, M&M’s *(G,D,V)*  
Walnut Double Chocolate *(G,D,N,V)*, Red Velvet *(G,D,V)*  
Sweet Butter *(G,D,V)*

**Chocolate Walnut Fudge Brownies** *(G,D,N,V)* \$84 per Dozen

**White Chocolate Macadamia Blondies** *(G,D,N,V)* \$84 per Dozen

**White and Dark Chocolate Dipped Strawberries** *(D,V)* \$84 per Dozen

**Assorted Biscotti** \$88 per Dozen  
Pistachio *(G,D,N,V)*, Chocolate Almond *(G,D,N,V)*,  
Vanilla Almond *(G,D,N,V)*

**Rice Crispy Bars** *(D,Gelatin)* \$84 per Dozen

**Housemade S’mores** *(G,D,Gelatin)* \$84 per Dozen

**French Macarons** *(D,N,V)* \$96+ per Dozen

**Coconut Macarons** *(G,D,N,V)* \$84 per Dozen

**Chocolate Covered Oreos** *(G,D,V)* \$96 per Dozen

**Assorted Dessert Bars** \$88 per Dozen  
Cherry Almond Bar *(G,D,N,V)*  
Raspberry White Chocolate *(G,D,N,Gelatin)*  
Lemon Bar *(G,D,N,V)*

**Candy Bars** \$84 per Dozen  
*(Per Packaging)*

**Frozen Ice Cream Candy Bars** \$7 Each  
*(Per Packaging)*

**Häagen-Dazs Ice Cream Bars** \$96 per Dozen  
*(Per Packaging)*

**Frozen Fruit Bars** \$96 per Dozen  
*(Per Packaging)*

**Assorted Energy Bars** \$84 per Dozen  
*(Per Packaging)*

**Assorted Tea Sandwiches** \$84 per Dozen  
*Select one flavor:*  
Prosciutto, Goat Cheese, & Orange Blossom Honey *(G,D,Pork)*  
Ricotta Cheese, Marinated Tomatoes, & Pistachio Mint Pesto *(G,D,N,V)*  
Grilled Chicken, Celery, Candied Walnuts, & Sliced Grapes *(G,N)*



# All-Day Breaks & Refreshments

Create your own break by choosing from snacks and beverages.

## CRUNCHY

**Individual Bags of Popcorn \$7 Each**  
*(Per Packaging)*

**Individual Bags of Trail Mix \$8 Each**  
*(Per Packaging)*

**Individual Bags of Potato Chips \$7 Each**  
*(Per Packaging)*

**Individual Bags of Pretzels \$7 Each**  
*(Per Packaging)*

**Chips and Salsa Bar** with Three Fire-Roasted Salsas *(VG)* **\$95 per Bowl**

**Southwestern Trail Mix *(G,N,V)* \$75 per Pound**

**Pretzels *(G,VG)* \$75 per Pound**

**Mixed Nuts *(N,VG)* \$85 per Pound**

## INDIVIDUAL PROTEIN PACKS

**Sonoma Protein Box \$16 Each**  
Cubed Cheese, Sweet Grapes, Artisan Crackers *(G,D,V)*

**K-12 Protein Box \$20 Each**  
Housemade Salami, Fresh Cheese, Artisan Crackers,  
Hard-Cooked Egg, Sweet Grapes *(G,D,Pork)*

**Seasonal Crudit  Cups \$14 Each**  
Young Carrots, Celery, Broccoli, Cauliflower, Cherry Tomatoes *(VG)*  
Choice of Buttermilk Ranch Dressing *(D)* or Housemade Hummus *(VG)*



# Lunch Buffets

Lunch Buffets are designed for 90 minutes of service. Add \$3 per guest for an additional 30 minutes of service. Maximum two hours of service. Desserts are not transferable to refreshment breaks.

## SANDWICH SHOP LUNCH BUFFET

\$68 per Guest | Sunday Special \$65 per Guest

### SOUP OF THE DAY

**Chef’s Selection of Housemade Soup**  
Fresh Baked Breads

### COMPOSED SALADS

**Farmer’s Best Salad**  
Hand-Picked Field Greens, Heirloom Cherry Tomatoes, Red Onions,  
Persian Cucumbers, Shaved Young Carrots, Pea Sprouts,  
Sweet Raspberry Vinaigrette *(VG)*

**Traditional Potato Salad**  
Braised Kennebec Potatoes, Hard-Poached Egg, Sweet Onions, Celery,  
Fresh Herbs, Dijon Mustard, Roasted Garlic Aioli *(V)*

### SANDWICHES

Housemade Pickles, Pickled Vegetables, Peppers,  
Packaged Artisan Kettle Chips

**Chicken Caprese** *(For 30% of the Group)*  
Shaved Chicken Breast, Mozzarella, Heirloom Tomatoes, Pesto Aioli,  
Hand-Picked Spring Mix, Herbed Ciabatta Roll *(G,D)*

**Turkey & Swiss** *(For 30% of the Group)*  
Shaved Turkey, Roasted Red Peppers, Emmenthal Swiss Cheese,  
Tender Greens, Dijon Aioli, Multigrain Ciabatta Roll *(G,D)*

**Italian** *(For 30% of the Group)*  
Shaved Ham, Cured Salami, Spiced Pepperoni, Aged Provolone Cheese,  
Romaine Hearts, Spicy Red Pepper Relish, Italian Dressing,  
House-Baked Hoagie Roll *(G,D)*

**Grilled Veggie Wrap** *(For 10% of the Group)*  
Roasted Zucchini, Yellow Squash, Portabella Mushrooms,  
Red Peppers, Shredded Carrots, Romaine Lettuce,  
Condimento Balsamic Vinaigrette, Gluten-Free Wrap *(V,G)*

### ENHANCEMENT

**Housemade Grilled Cheese Sandwiches** Fresh Off the Evo Grill  
Additional \$6.00 per Guest | Chef Required @ \$325 Each per Station  
Brioche Bread, Aged Cheddar, American, Provolone Cheese *(G,D)*

### SWEET

**Red Velvet Cookie** *(G,D)*  
**Rice Krispy M&M’s Treat** *(D, Gelatin)*  
**S’mores Brownie** *(G,D, Gelatin)*  
**Freshly Brewed Coffee and Teas**  
**Iced Tea**



YOU HAVE TO BE HERE





# Lunch Buffets

Lunch Buffets are designed for 90 minutes of service. Add \$3 per guest for an additional 30 minutes of service. Maximum two hours of service. Desserts are not transferable to refreshment breaks.

## ASIAN LUNCH BUFFET

\$68 per Guest | Monday Special \$65 per Guest

### COMPOSED SALADS

#### Hearts of Palm & Cucumber Salad

Braised Hearts of Palm, Diced Cucumbers, Sweet Red Peppers, Red Onions, Toasted Sesame Seeds, Sweet Chili Vinaigrette (VG)

#### Sesame Noodle Salad

Long Grain Noodle, Napa Cabbage, Shredded Carrot, Jicama, Green Onions, Cilantro, Garlic Soy Emulsion (VG)

### ENTRÉES

#### Kung Pao Chicken

Charred Chicken Thigh, Diced Red and Green Bell Peppers, Scallions, Cashews, Dried Tientsin Chilies, Sweet & Spicy Citrus Reduction

#### Classic Beef & Broccoli

Seared Flank Steak, Charred Broccoli, Fresh Ginger, Toasted Sesame, Brown Sugar, Dark Soy Sauce (G)

#### Honey Garlic Tofu

Crispy Tofu, Picked Green Beans, Seasonal Squash, Sweet Peppers, Sweet Mirin, Fried Garlic, Tamari Glaze (VG)

#### Season’s Best Stir-Fried Vegetables

Wok-Charred Vegetables, Green Onions, Toasted Scallions, Garlic Sauce (VG) Steamed Jasmine Rice, Toasted Sesame Seeds, Nori (VG)

### ENHANCEMENT

Additional \$13 per Piece

*Please Select Four Flavors:*

**Cucumber Roll, 911 Spicy Crab Roll, Salmon Cucumber, Ahi Tuna Roll, Spicy Salmon Roll, Spider Roll, California Roll, Spicy Tuna Roll (G,S)**

*Vegan Sushi Available – Ask Your Catering Manager*  
Served with Ginger, Wasabi, Regular and Low Sodium Soy Sauce

### SWEET

#### Coconut Tapioca

Mango Compote (VG)

#### Egg Custard Tart (G,D,V)

#### Coffee Chocolate Cake (G,D,Gelatin)

### DESSERT ENHANCEMENT

Mochi Ice Cream, Displayed in a Freezer

Additional \$6 Each

#### Rice Dough Filled with Ice Cream

Assorted Flavors (D,V)

#### Freshly Brewed Coffee, and Teas

#### Iced Tea



# Lunch Buffets

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## MEXICAN LUNCH BUFFET

\$68 per Guest | Tuesday Special \$65 per Guest

### COMPOSED SALADS

#### Watermelon & Cucumber

Season’s Best Watermelon, Cucumbers, Shaved Red Onions, Spiced Pepitas, Mint, Citrus Tajin Vinaigrette *(VG)*

#### Ensalada Fresca

Hearts of Romaine, Charred Corn, Diced Cucumber, Red Onions, Black Beans, Queso Fresco, Cilantro, Shaved Radish, Chipotle Ranch Dressing *(V,D)*

### ENTRÉES

#### Chicken Enchiladas

Housemade Corn Tortillas, Citrus Braised Chicken, Salsa Verde, Jack Cheese, Crème, Shaved White Onions, Cilantro *(D)*

#### Beef Machaca

Slow-Braised Beef, Serrano Chile, Stewed Tomatoes, Fresh Oregano, Pickled Vegetables

#### Arroz Mexicano

Toasted Rice, Crushed Tomatoes, Garlic, Onions *(VG)*

#### Black Beans & Calabacitas

Braised Black Beans, Charred Corn, Sweet Peppers, Onions, Seasonal Squashes, Lime Reduction *(VG)*

#### Salsa Bar

Salsa Verde, Salsa Roja, Housemade Guacamole, Pico de Gallo, Tortilla Chips

### ENHANCEMENT

#### Tortillas Off the Grill Station

Housemade Corn Tortillas, Fresh Off the Evo Grill *(VG)*

Additional \$6.00 per Guest | Chef Required @ \$325 Each per Station

#### Churro Station

Cinnamon Sugar Churros, Chocolate and Dulce de Leche Sauce

Additional \$8.00 per Guest

### SWEET

#### Coconut Flan *(D,N,V)*

#### Mexican Hot Chocolate Tart *(G,D,N,Gelatin)*

#### Rumchata Cheesecake *(G,D,Gelatin)*

#### Freshly Brewed Coffee and Teas

#### Iced Tea





# Lunch Buffets

Lunch Buffets are designed for 90 minutes of service. Add \$3 per guest for an additional 30 minutes of service. Maximum two hours of service. Desserts are not transferable to refreshment breaks.

## ITALIAN LUNCH BUFFET

\$68 per Guest | Wednesday Special \$65 per Guest

### COMPOSED SALADS

#### Classic Caesar Salad

Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Pea Sprouts, Caesar Dressing (G,D)

#### Antipasti Ravioli

Housemade Cheese Ravioli, Dried Salami, English Peas, Pickled Peppers, Fresh Mozzarella, Marinated Olives, Grape Tomatoes, Italian Vinaigrette (G,D)

### ENTRÉES

Artisan Breads and Butter

#### Tuscan Chicken

Braised Chicken Thigh, Kalamata Olives, Sundried Tomatoes, Spinach, Mushrooms, Fresh Basil, Fusilli Pasta, White Wine Cream Reduction (G, D)

#### Pesce Alla Piccata

Atlantic Salmon, Flash Fried Capers, Parsley Leaf, White Wine Butter Sauce, Lemon Zest (S,D)

#### Lasagna Florentine

Housemade Pasta, Spinach, Parmesan Reggiano, Mozzarella, Ricotta, Sweet Tomato Sauce (G,D)

#### Impossible Meatballs

Crushed Tomatoes, Sweet Onions, Garlic, Hand-Cut Herbs (VG)

### ENHANCEMENT

**Fresh Baked Focaccia Bread** Straight from the Oven

Additional \$7.00 per Guest | Chef Required @ \$325 Each per Station

Roasted Garlic, Sea Salt, Olive Oil (G,D)

### SWEET

**Tiramisu** (G,D,Gelatin)

**Limoncello Cake** (G,D,N,Gelatin)

**Raspberry Panna Cotta** (D,Gelatin)

**Freshly Brewed Coffee and Teas**

**Iced Tea**



# Lunch Buffets

Lunch Buffets are designed for 90 minutes of service. Add \$3 per guest for an additional 30 minutes of service. Maximum two hours of service. Desserts are not transferable to refreshment breaks.

## AMERICAN BBQ LUNCH BUFFET

Two Entrées \$68 per Guest | Thursday Special \$65 per Guest

Three Entrées \$73 per Guest | Thursday Special \$70 per Guest

Four Entrées \$78 per Guest | Thursday Special \$75 per Guest

### COMPOSED SALADS

#### Broccoli Salad

Season’s Best Broccoli Florets, Dried Cranberries, Crumbled Bacon, Diced Red Onions, Cheddar Cheese, Toasted Sunflower Seeds, Sweet Cream Dressing *(D)*

#### Mixed Green Salad

Field Greens, Heirloom Tomatoes, Shaved Red Onions, Cucumbers, Young Carrots, Pea Sprouts, Red Wine Vinaigrette *(VG)*

### ENTRÉES

*Select Two, Three, Or Four Entrées*

#### Sliced Brisket

Slow-Smoked Brisket, Crispy Fried Onions, Sweet Carolina BBQ Sauce, Hand-Cut Chives

#### Beer Braised Cheddarwurst

Caramelized Sweet Onions, Peppers, IPA Pan Jus, Toasted Sesame Seed Buns *(D)*

#### Grilled Chicken Breast & Thighs

Flame-Grilled Chicken Breast and Thighs, Charred Scallions, Lemon Zest, Rosemary, Thyme, Sage

#### BBQ Pulled “Pork”

Plant-based Pulled “Pork,” Tangy St. Louis BBQ Sauce *(VG)*

### Accoutrements

Artisan Breads and Butter

#### Three Cheese Mac & Cheese

Housemade Pasta, Aged Cheddar, Parmesan Reggiano, Smoked Gouda, Toasted Panko *(V,G,D)*

#### Season’s Best Succotash

Charred Corn, Edamame, Sweet Peppers, Red Onions, Jalapeño, Kidney Beans *(VG)*

### ENHANCEMENT

#### Grandma’s Cornbread and Biscuits Station

Additional \$8.00 per Guest

Fresh Baked Jalapeño Cheddar Cornbread

Butter Flaked Biscuits, Honey Butter *(V,G,D)*

### SWEET

**Banana Pudding** *(G,D,Gelatin)*

**Key Lime Tart** *(G,D,N,V)*

**Gluten Friendly Strawberry Shortcake** *(D,V)*

**Freshly Brewed Coffee and Teas**

**Iced Tea**





# Lunch Buffets

Lunch Buffets are designed for 90 minutes of service. Add \$3 per guest for an additional 30 minutes of service. Maximum two hours of service. Desserts are not transferable to refreshment breaks.

## B.Y.O. DELI LUNCH BUFFET

\$68 per Guest | Friday Special \$65 per Guest

### COMPOSED SALADS

**Hearts of Romaine Salad**  
Romaine Hearts, Tear Drop Tomatoes, Roasted Artichoke Hearts, Watermelon Radish, Shaved Carrots, Picked Herbs, Tomato Ranch Dressing *(V,D)*

**New York Deli Pasta Salad**  
Elbow Pasta, Sweet English Peas, Shredded Carrots, Red Onions, Creamy Apple Cider Emulsion *(V,G,D)*

### FROM THE BAKERY

**Daily Selection of Assorted Sliced Artisan Breads, Rolls, and Pita**  
Gluten-Free Bread Available for \$12.00 per Loaf

### MEATS & CHEESES

**Shaved Black Forest Ham, Oven-Roasted Turkey Breast, Pepper-Crusted Roast Beef, Aged Cheddar, Jalapeño Jack, Aged Provolone** *(V,D)*

*Please Select One:*

**Classic Egg Salad**

**Olive Oil-Poached Tuna Salad**

**Shaved & Roasted Veggies**

**Accoutrements**  
Hearts of Romaine *(VG)*, Sliced Tomatoes *(VG)*, Shaved Red Onions *(VG)*, Pea Sprouts *(VG)*, Flavored Aioli *(V,D)*, Whole Grain Mustard *(VG)*, Housemade Pickles, Pickled Vegetables, Peppers

### ENHANCEMENT

**Vegan Soup** Simmered Daily In-House  
Additional \$10 per Guest  
Freshly Baked Rolls with Butter *(VG)*

**BYO Banana Split Station**  
Additional \$10 per Guest  
Vanilla Ice Cream with Chocolate Sauce  
Caramelized Bananas, Toppings

### SWEET

**Black and White Cookie** *(G,D,V)*  
**Rocky Road Brownie** *(G,D,N,V)*  
**Cherry Crumble Bar** *(G,D,N,V)*  
**Freshly Brewed Coffee and Teas**  
**Iced Tea**



# Lunch Buffets

Lunch Buffets are designed for 90 minutes of service. Add \$3 per guest for an additional 30 minutes of service. Maximum two hours of service. Desserts are not transferable to refreshment breaks.

## MEDITERRANEAN-GREEK LUNCH BUFFET

\$68 per Guest | Saturday Special \$65 per Guest

### COMPOSED SALADS

**Greek Salad**  
Hearts of Romaine, Shaved Red Onions, Sliced Cucumbers, Heirloom Tomatoes, Feta Cheese, Kalamata Olives, Pepperoncini, Garbanzo Beans, Red Wine Vinaigrette *(V,D)*

**Quinoa Salad**  
Toasted Quinoa, Spinach, Diced Cucumbers, Cherry Tomatoes, Red Onions, Lemon Emulsion *(VG)*

### ENTRÉES

Artisan Breads and Butter

**Souvlaki Beef Kabobs**  
Marinated Beef Tenderloin, Fresh Oregano, Garlic, Cumin, Chimichurri Sauce, Shaved Red Onions, Cilantro  
*Based on Two Skewers per Guest*

**Moroccan Tagine Chicken**  
Spiced Chicken Breast, Toasted Cous Cous, Sweet Onions, Paprika, Ginger, Sliced Lemon *(G)*

**Mediterranean Garlic Shrimp**  
Red Onions, Cracked Green Olives, Chili Flakes, Cherry Tomatoes, Garlic, Herbs, Capers, Lemon Zest, Hand-Picked Herbs *(D,S)*

**G. B. D. Falafel**  
Braised Garbanzo Beans, Fresh Herbs, Tahini Drizzle *(VG)*

**Basmati Rice**  
Long Grain Basmati Rice, Toasted Pine Nuts, Turmeric, Cumin, Cilantro *(VG)*

**Accoutrement**  
Tzatziki Sauce *(D)*

### ENHANCEMENT

**Mezze Display (V)**  
Additional \$1,600 per Large Display  
*(1 Large Display Serves 100 Guests)*  
Pita Bread, Fattoush, Marinated Olives, Sundried Tomatoes, Housemade Hummus, Baba Ghanoush, Tabbouleh

### SWEET

**Pistachio Roll** *(G,D,N,V)*  
**Chocolate Tahini Cake** *(G,D,N,Gelatin,Sesame)*  
**Greek Yogurt, Fruit Compote and Honey** *(D,Gelatin)*  
**Freshly Brewed Coffee and Teas**  
**Iced Tea**





# Build Your Own Plated Lunch

All menu items are served with your choice of salad and dessert, freshly brewed coffees, iced and hot teas and a selection of rolls with butter. Additional Courses available at an upcharge.

## SELECT ONE STARTER

**Caesar**  
Chopped Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Sweet Pea Sprouts, Caesar Dressing *(V,G,D)*

**Tomato & Mozzarella**  
Seasons Best Red and Yellow Tomatoes, Housemade Mozzarella, Fresh Basil, Toasted Sunflower Seeds, Pesto Vinaigrette *(V,D)*

**Chopped**  
Chopped English Cucumbers, Cherry Tomatoes, Pickled Red Onions, Sweet Peppers, Braised Garbanzo Beans, Fresh Corn, Red Wine Vinaigrette *(VG)*

**Wedge**  
Young Iceberg, Cherry Tomatoes, Shaved Red Onions, Crisp Bacon, Blue Cheese Crumble, Hand-Cut Herbs, Blue Cheese Dressing *(D)*

**Seasonal Greens**  
Hand-Picked Greens, Sliced Cucumbers, Grape Tomatoes, Shaved Radish, Pea Sprouts, Buttermilk Emulsion *(V,D)*

## SELECT ONE PROTEIN

**Roasted Chicken Breast** \$62 per Guest  
Pan Jus

**Slow-Braised Short Rib** \$66 per Guest  
Natural Reduction

**Atlantic Salmon** \$62 per Guest  
Orange Agrodolce Nage *(D,S)*

**Striped Bass** \$64 per Guest  
Herbed Lemon Vinaigrette *(S)*

**Beef Tenderloin** \$69 per Guest  
Chianti Sauce

**Chicken Breast & Salmon** \$70 per Guest  
Pan Jus, Red Pepper Gastrique *(S)*

**Braised Short Rib & Citrus Shrimp** \$72 per Guest  
Natural Reduction, Citrus Purée Blanc *(D,S)*

**Chicken Breast & Striped Bass** \$70 per Guest  
Pan Jus, Herbed Lemon Vinaigrette *(S)*



# Build Your Own Plated Lunch

All menu items are served with your choice of salad and dessert, freshly brewed coffees, iced and hot teas and a selection of rolls with butter. Additional Courses available at an upcharge.

## SELECT ONE ACCOUTREMENT

**Cajun Pasta**  
Housemade Pasta, Garlic Cream Reduction, Cajun Spices, Sweet Peppers, Blistered Cherry Tomatoes, Lemon Zest *(G,D)*

**Spicy Tomato Pasta**  
Housemade Pasta, Crushed Tomatoes, Fried Capers, Kalamata Olives, Broccolini, Charred Eggplant, Chili Flake *(G,D)*

**The Favorite**  
Potato Purée, Citrus Broccolini, Heirloom Carrots, Caramelized Peral Onions *(D)*

**Greek Lovers**  
Toasted Quinoa, Kalamata Olives, Seasonal Squashes, Feta Cheese, Fresh Herbs *(D)*

**Steak House**  
Potato Au Gratin, Charred Asparagus, Confit cherry Tomatoes, Sautéed Mushrooms *(D)*

## SELECT ONE DESSERT

**Tiramisu**  
Mascarpone Cream, Coffee-Soaked Ladyfingers, Chocolate Cake *(G,D,V)*

**Carrot Cake Bar**  
Carrot Spiced Cake, Pineapple Jam, Cream Cheese Mousse *(G,D,V)*

**Gluten Friendly Vanilla Cheesecake**  
NY Style Cheesecake, Marinated Berries *(D,V)*

**Chocolate Caramel Tart**  
Chocolate Mousse, Caramel Cream, Hazelnut Crunch *(G,D,N,V)*

**Peach Melba**  
Peach Compote, Vanilla Cream, Raspberry Whipped Ganache *(G,D,V)*

**Gluten Friendly Coconut Panna Cotta**  
Coconut Custard, Tropical Fruit Compote *(N,VG)*

Add Your Custom Event Logo for an Additional **\$8 per Guest**  
*(Lead time of Two Weeks)*





# Grab and Go Lunch Bowls

All menu items are served with your choice of salad. Three flavors of warm bowls and dessert.  
All bowls are served warm.

## SELECT ONE SALAD

- Sweet Corn Salad** \$60 per Person  
Charred Corn, Sweet Peppers, Red Onions, Green Onions, Lime Vinaigrette (VG)
- Mac Salad** \$60 per Person  
Fresh Pasta, Shredded Carrots, Onions, Sweet Mayo (VG,D)
- Potato Salad** \$60 per Person  
Russet Potato, Celery, Onions, Egg, Mayo, Mustard (V,D)
- Super Grain Salad** \$60 per Person  
Braised Quinoa, Shredded Kale, Cherry Tomatoes, Sherry Vinaigrette (VG)

## SELECT UP TO THREE BOWLS

### CHICKEN BOWLS

- Mediterranean Chicken Bowl**  
Herb Roasted Chicken Breast, Rice Pilaf, Kalamata Olives, Shaved Red Onions, Sweet Peppers, Young Carrots, Feta Cheese, Lemon Vinaigrette (D)
- Southwest Chicken Bowl**  
Grilled Chicken Breast, Spanish Rice, Braised Black Beans, Charred Corn, Housemade Pico de Gallo, Roasted Broccoli, Queso Fresco (D)
- Chicken Curry Bowl**  
Braised Chicken Thigh, Steamed Basmati Rice, Young Squash, Shaved Red Onions, Cilantro, Cardamon Curry Sauce

### BEEF BOWLS

- Southwest Barbacoa Bowl**  
Shredded Beef Barbacoa, Spanish Rice, Braised Black Beans, Charred Corn, Housemade Pico de Gallo, Roasted Broccoli, Queso Fresco (D)

### PASTA BOWLS

- Roasted Tomatoes & Meatball Bowl**  
Blistered Cherry Tomatoes, Sweet Basil, Housemade Meatballs, Parmesan Cheese, Penne Pasta (G,D)
- Roasted Chicken & Seasonal Vegetables**  
Roasted Chicken Breast, Seasonal Vegetables, Bowtie Pasta, Lemon Tarragon Nage, Parmesan Cheese (G,D)



# Grab and Go Lunch Bowls

All menu items are served with your choice of salad. Three flavors of warm bowls and dessert.  
All bowls are served warm.

## SELECT UP TO THREE BOWLS

### VEGETARIAN BOWLS

- Asian Tofu Bowl**  
Teriyaki Glazed Tofu, Steamed Rice, Young Bok Choy,  
Seasonal Wok Charred Vegetables *(VG,G)*
- Roasted Cauliflower Bowl**  
Roasted Rainbow Cauliflower, Basmati Rice, Dried Mango,  
Shaved Almonds, Golden Raisins, Coconut Mint Curry Sauce *(VG)*
- Accoutrements**  
Whole Fresh Fruit of the Day

### SELECT ONE DESSERT

- Chocolate Brownie**  
with Dark Chocolate Ganache *(V,G,D)*
- Blondie**  
with Butterscotch, Powdered Sugar *(V,G,D)*
- Housemade Chocolate Chip Cookie** *(V,G,D)*
- Housemade Oatmeal Raisin Cookie** *(V,G,D)*
- Rice Krispies Treat**  
with Sweet Marshmallow *(V,D)*
- Macarons**  
with Almond Flour Meringue, Ganache *(V,N)*

### BEVERAGES

- Freshly Brewed Coffees and Teas**
- Iced Tea**



# Taste of MGM Grand

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

- 4 Stations \$120 per Guest
- 5 Stations \$140 per Guest
- 6 Stations \$160 per Guest

## AMBRA

### SELECT ONE STARTER

- Caesar Salad**  
Crisp Romaine Hearts, Shaved Parmesan, Garlic Croutons, Garlic Emulsion (*V,G,D*)
- Caprese**  
Mozzarella Ciliegine, Marinated Heirloom Tomatoes, Fresh Basil, Balsamic Reduction (*V,D*)
- Antipasto Board**  
Artisan Cured Meats, Aged Cheeses, Pickled Vegetables, Assorted Olives, Honeycomb, Toasted Artisan Breads (*D,G*)

### SELECT ONE ENTRÉE

- Rigatoni Bolognese**  
Bolognese Sauce, Pecorino Reggiano, Caramelized Fennel (*D,G*)
- Striploin Pizzaiola**  
Stewed Peppers and Onions, Wild Mushrooms
- Lobster & Artichoke Ravioli**  
Ricotta Salata, Fried Artichokes, Tarragon Beurre Blanc (*D,S,G*)

## CRAFTSTEAK

### SELECT ONE STARTER

- Prosciutto San Daniele**  
Seasonal Melons, Prosciutto de Parma, Balsamic Glaze
- Traditional Shrimp Cocktail**  
Lemon Wedge, Cocktail Sauce (*S*)
- Organic Lettuces**  
Field Greens, Heirloom Cherry Tomatoes, Parmesan Cheese, White Balsamic Vinaigrette (*V,D*)

### SELECT ONE ENTRÉE

- Filet Mignon**  
Prime Tenderloin Medallions, White Corn Grits, Gruyère Cheese, Peppercorn Jus (*D*)
- 24-Hour Braised Short Rib**  
Cipollini Onions, Brussels Sprouts, Bacon Bordelaise
- Roasted Salmon**  
Lemon Confit, Heirloom Cauliflower, Tarragon Beurre Blanc (*S*)

# Taste of MGM Grand

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

- 4 Stations \$120 per Guest
- 5 Stations \$140 per Guest
- 6 Stations \$160 per Guest

## TAP SPORTS BAR

### SELECT ONE STARTER

- Wedge Salad**  
Iceberg Lettuce, Vine-Ripened Tomatoes, Shaved Red Onions, Crumbled Blue Cheese, Bacon, Blue Cheese Dressing *(V,D)*
- Spinach & Artichoke Dip**  
Three Cheese, Garlic Sautéed Baby Spinach, Marinated Artichoke Hearts, Pita Chips, Artisan Sliced Bread *(V,D,G)*
- Garden Salad**  
Field Greens, Cheddar Cheese, Persian Cucumbers, Shaved Red Onions, Buttermilk Ranch Dressing *(V,D)*

### SELECT ONE ENTRÉE

- Captain’s Sliders**  
Captain Morgan BBQ Sauce, Aged Cheddar Cheese, Bacon, Pickle Brioche Bun *(G,D)*
- Nashville Hot Chicken Sliders**  
Nashville Fried Chicken, Sweet & Spicy Cayenne Sauce, Swiss Cheese, Brioche Bun *(G,D)*
- Loaded Tater Tots**  
Applewood Smoked Bacon, Aged Sharp Cheddar Cheese Sauce, Scallion, Sour Cream *(D)*

## MORIMOTO

### SELECT ONE STARTER

- Sushi**  
Fresh Handmade Sushi Rolls, Nigiri *(S)*
- Pan Fried Pork Gyoza**  
Fresh Scallions, Sesame Oil, Sweet Chili Dipping Sauce *(G)*
- Sweet & Spicy Edamame Salad**  
Shishito Peppers, Roasted Corn, Haricot Vert, Chili Vinaigrette *(VG)*

### SELECT ONE ENTRÉE

- Braised Black Cod**  
Wok-Charred Baby Bok Choy, Ginger-Tamari Glaze *(S)*
- Angry Chicken**  
Spicy Marinated Chicken Breast, Grilled Scallions, Roasted Sweet Peppers
- Ishi Yaki Chashu Bop**  
Roasted Pork Loin, Fried Rice, Spicy Green Beans



# Taste of MGM Grand

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

- 4 Stations \$120 per Guest
- 5 Stations \$140 per Guest
- 6 Stations \$160 per Guest

## INTERNATIONAL SMOKE

### SELECT ONE STARTER

- Quinoa & Kale**  
Persian Cucumbers, Watermelon Radish, Cranberries, Toasted Pepitas, Ginger Vinaigrette *(VG)*
- Roasted Squash Salad**  
Wild Arugula, Roasted Seasonal Squash, Pepitas, Orange Ricotta, Pomegranate Vinaigrette *(V,D)*
- BBQ Rib Tip Mac & Cheese**  
Smoked Beef Brisket, Cornbread Crumble *(D,G)*

### SELECT ONE ENTRÉE

- “Sinaloan” Style Mary’s Chicken**  
Achiote, Salsa Macha, Sauce Pastor, Roasted Sweet Potatoes *(D)*
- International Smoke’s Mahi Mahi**  
Roasted Sweet Hominy, Sauce Pozole, Grilled Lime
- Smoked Korean Style Short Rib**  
Cucumber Kimchi, Jasmine Rice, Apple-Tamari Glaze *(S)*

### TASTE OF MGM GRAND DESSERTS

- Caramel Chocolate Trifle** *(G,D,N)*
- Assorted Mini Cheesecakes** *(D,G)*
- Tiramisu with Coffee Cream** *(D,G)*
- Assorted Tarts** *(D,G,N)*
- Assorted French Macarons** *(V,D)*

# Hors D'oeuvre Selections

Selections are individually priced and require a minimum of 50 pieces per selection.

## HOT BITES

- Pigs in a Blanket** \$12 per Piece  
All Beef Frank, Puff Pastry (G,D)
- Cheeseburger Spring Roll** \$13 per Piece  
Prime Beef, American Cheese, Secret Sauce (G,D)
- Mini Firecracker Burrito** \$12 per Piece  
Grilled Chicken, Pepper Jack, Salsa Verde (G,D)
- Brie Cheese & Fig Wellington** \$14 per Piece  
Brie Cheese, Puff Pastry (G,D)
- Buffalo Chicken Spring Roll** \$12 per Piece  
Pulled Chicken, Buffalo Sauce, Blue Cheese Dip (G,D)
- Pizza Spring Roll** \$13 per Piece  
Spiced Pepperoni, Mozzarella Cheese, Roasted Tomatoes (G,D,Pork)
- Philly Cheesesteak Spring Roll** \$13 per Piece  
Shaved Beef, Sweet Peppers, American Cheese (G,D)
- Firecracker Shrimp** \$14 per Piece  
Citrus Shrimp, Crispy Wonton, Sweet Chili Sauce (G,D)
- Mini Beef Wellington** \$15 per Piece  
Prime Filet, Mushroom Duxelle, Puff Pastry (G,D)

## COLD BITES

- Smoked Salmon Lollipop** \$14 per Piece  
House-Cured Salmon, caper Cream Cheese, Cucumber (G,D,S)
- Blackened Tuna & Miso Spoon** \$14 per Piece  
Mahi Caught Ahi, Toasted Peanut, Wasabi Aioli (N,S)
- Crab Salad on Lavosh Crisp** \$15 per Piece  
Maryland Crab, Salad, Lavosh Crisp (G,Shellfish)
- Lobster Salad & Citrus Spoon** \$17 per Piece  
Cold Water Lobster, Seasonal Citrus (Shellfish)
- Mini Grilled Chicken Chalupa Taco** \$14 per Piece  
Spiced Chicken, Shredded Cheese (G,D)
- Mini Beef Bulgogi Taco** \$15 per Piece  
Marinated Shaved Beef, Wonton Shell (G)
- Antipasto Lollipops** \$14 per Piece  
Cured Salami, Mozzarella, Basil Pesto, Roasted Tomatoes, Kalamata Olive (D,Pork)
- Greek Salad Skewers** \$14 per Piece  
Marinated Feta, Cherry Tomatoes, Cucumber, Anchovy Aioli (D,S)
- Salmon Pastrami Toasts** \$14 per Piece  
Caper Crème Fraîche, Pickled Onions (G,D,S)
- Deviled Eggs** \$13 per Piece  
Hot Honey Bacon, Jalapeños (Pork)
- Shrimp Ceviche** \$15 per Piece  
Citrus-Poached Shrimp, Jalapeños, Salted Popcorn (Shellfish)
- Prosciutto-Wrapped Strawberry** \$14 per Piece  
Sweet Strawberry, Whipped Goat Cheese, Shaved Prosciutto (D,Pork)



# Hors D'oeuvre Selections

Selections are individually priced and require a minimum of 50 pieces per selection.

## VEGETARIAN HOT BITES \*

- Fig & Mascarpone Purse** \$14 per Piece  
Mission Fig Jam, Mascarpone Cheese, Crispy Shell *(G,D,V)*
- Spanakopita** \$12 per Piece  
Young Spinach, Feta Cheese, Phyllo *(G,D,V)*
- Goat Cheese Wellington** \$13 per Piece  
Whipped Goat Cheese, Puff Pastry *(G,D,V)*
- Grilled Cheese & Smoked Tomato Aioli** \$14 per Piece  
Toasted Brioche, Three-Cheese-Smoked Tomato Dip
- Artichoke Fritter** \$12 per Piece  
Artichoke Heart, Boursin Cheese, Toasted Panko *(G,D,V)*
- Toasted Ravioli** *(G,D,V)* \$12 per Piece  
Housemade Pasta, Whipped Ricotta, Toasted Panko
- Brie & Cranberry Purse** *(G,D,V)* \$14 per Piece  
Toasted Pastry, Fresh Brie Cheese, Sweet Cranberries
- Mozzarella Arancini** *(G,D,V)* \$13 per Piece  
Toasted Rice, Housemade Mozzarella, Basil Aioli

## VEGETARIAN COLD BITES \*

- Goat Cheese Toast** \$12 per Piece  
Toasted Bread, Whipped Goat Cheese, Lemon Zest *(G,D,V)*
- Burrata & Peach Salad** \$12 per Piece  
Sweet Peaches, Young Kale, Housemade Burrata Cheese *(D,V)*
- Aged Brie Baguette** \$13 per Piece  
Honey Cream, Shaved Pear *(G,D,V)*
- Grilled Vegetable Napoleon Spoon** \$13 per Piece  
Grilled Seasonal Vegetable, Hummus *(VG)*
- Mini Greek Salad** \$12 per Piece  
Kalamata Olive, Roasted Pepper Cucumber Cup *(D,V)*
- Fire & Ice Melon Ceviche** \$13 per Piece  
Seasonal Melons, Jalapeños, Lime *(VG)*
- Burrata Spoon** \$13 per Piece  
Charred Stone Fruit Compote, Pomegranate Molasses *(D,V)*

\* Vegetarian

# Culinary Displays

Small Serves 25-50 Guests, Medium Serves 50-75 Guests, Large Serves 75-100 Guests.

## CHARRED & RAW CRISPY GARDEN CRUDITÉS *(VG)*

Large \$1,100 Each | Medium\$800 Each | Small \$500 Each

**Display of Raw and Marinated Farm-Fresh Vegetables**  
Smoked Ranch *(D)*, Hummus and Edamame Spread

## CULINARY CHEESE SHOP *(G,D,N,V)*

Large \$2,000 Each | Medium\$1,200 Each | Small \$1,000 Each

**Display of Domestic and Imported Block Cheeses**  
All Choices Served with Artisan Crackers *(G)*, Dried Fruit and Spreads

## CLASSICS CHARCUTERIE AND AGED CHEESE TASTING *(G,D,N,Pork)*

Large \$2,000 Each | Medium\$1,400 Each | Small \$1,200 Each

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



# 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.

## MGM GRAND SALAD EXPERIENCE \$24 per Guest

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

*Please Select Three:*

**Caesar Salad**  
Crisp Romaine Hearts, Shaved Parmesan, Garlic Croutons,  
Garlic Emulsion *(G,D,S)*

**Caprese**  
Mozzarella Ciliegine, Marinated Heirloom Tomatoes, Fresh Basil,  
Balsamic Reduction *(D,V)*

**Prosciutto San Daniele**  
Seasonal Melons, Prosciutto de Parma, Balsamic Glaze *(Pork)*

**The Wedge**  
Iceberg Lettuce, Vine-Ripened Tomatoes, Shaved Red Onions,  
Crumbled Bleu Cheese, Bacon, Bleu Cheese Dressing *(D,Pork)*

**Garden Salad**  
Field Greens, Cheddar Cheese, Persian Cucumbers,  
Shaved Red Onions, Buttermilk Ranch Dressing *(D,V)*

**Sweet & Spicy Edamame Salad**  
Shishito Peppers, Roasted Corn, Haricot Vert, Chili Vinaigrette *(VG)*

**Quinoa & Kale**  
Persian Cucumbers, Watermelon Radish, Cranberries, Toasted Pepitas,  
Ginger Vinaigrette *(VG)*

**Roasted Squash Salad**  
Wild Arugula, Roasted Seasonal Squash, Pepitas, Orange Ricotta Salata,  
Pomegranate Vinaigrette *(D,V)*

Chef or Attendant Fee \$325.00 + Tax Each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$475.00 + Tax

# 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.

## SUSHI EXPERIENCE

### ROLLED SUSHI

15 Roll Minimum  
Served with Ginger, Wasabi, Regular and Low Sodium Soy Sauce

### CLASSIC SUSHI ROLLS \$88 per Roll (8 Pieces Per Roll)

**California Roll**  
Crab, Avocado, Cucumber (Shellfish)

**Philadelphia Roll**  
Salmon, Avocado, Cream Cheese (D,S)

**Spicy Tuna Roll**  
Spicy Tuna, Sprouts (S)

**Salmon Roll**  
Salmon, Sriracha, Scallions (S)

**Mikki Crab Roll**  
Mikki Crab, Avocado, Sriracha, Cucumber, Sesame (Shellfish, Sesame)

**Shrimp Tempura Roll**  
Fried Shrimp, Gobo Sprout (Shellfish)

**Vegetable Roll**  
Tofu, Cabbage, Cucumber, Avocado (VG)

**Cucumber Kappa Roll**  
Cucumber, Avocado, Sesame (Sesame, VG)

### ENHANCED SUSHI ROLLS \$104 per Roll (8 Pieces Per Roll)

**Oh Kamisama Roll**  
Spicy Tuna, Salmon, Shrimp Tempura, Banzai Sauce (S,Shellfish)

**Cajun Crunch Roll**  
Shrimp Tempura, Spicy Crab, Cream Cheese, Cajun Albacore, Banzai Sauce (D,S,Shellfish)

**Roppongi Roll**  
Spicy Tuna, Shrimp, Tuna, Masago, Scallion, Yum Yum (S,Shellfish)

**Kai Roll**  
Unagi, Cream Cheese, Spicy Tuna, Salmon, Banzai Sauce (D,S)

**Sassy Roll**  
Shrimp Tempura, Spicy Tuna, Cajun Albacore, Yum Yum (S,Shellfish)

**Virgin Roll**  
Hamachi, Masago, Shrimp Tempura, Scallion, Tataki (S,Shellfish)

**Rainbow Roll**  
Crab, Avocado, Tuna, Shrimp (S,Shellfish)

**Pirate’s Cove Roll**  
Salmon, Capers, Hamachi, Masago, Tataki, Lemon (S)

Chef or Attendant Fee \$325.00 + Tax Each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$475.00 + Tax



# 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.

## SUSHI EXPERIENCE

**LION’S PRIDE ROLL** *(Shellfish)* \$120 per Roll  
*(8 Pieces Per Roll)*

**Blackened Firecracker Scallop, Spiralized Fried Sweet Potato, Unagi, Shrimp Tempura, Avocado, Tobiko, Gold Leaf**

**SUSHI CHEF ATTENDANT** \$1200 per Attendant

To Include (1) Sushi Chef up to Three Hours  
Suggested (1) Chef Attendant per (300) Guests

**BAMBOO BASKET** *(G)* \$26 per Guest

Hand-Crafted Asian Small Bites to Dip and Enjoy!

**Chicken Ginger Pot Stickers** *(G, Sesame)*

**Vegetarian Spring Roll** *(G, V)*

**Shrimp Dumpling** *(G, Shellfish, Sesame)*

**Shrimp and Pork Shumai** *(G, Pork, Shellfish, Sesame)*

Soy Sauce *(G)* and Red Chili Sauce *(VG)*

**DAY BOAT HARVEST** *(D, Shellfish)* \$60 per Guest

*Based on 4 Pieces per Guest*

**Citrus-Poached Shrimp, Cold Water Oysters, Blue Mussels, Lobster Tails**

Served with Cocktail Sauce *(VG)*, Cognac Louie *(D)*, Shallot Mignonette *(VG)*

Lemon Wedges *(VG)*, Marinated Seaweed Salad *(S, Sesame)*

Chef or Attendant Fee \$325.00 + Tax Each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$475.00 + Tax

# 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.

## STADIUM TASTING \$40 per Guest

**Cantina Nachos** with Jalapeño Cheese Sauce (D), Roasted Salsa (VG)  
Pico de Gallo (VG) and Stone Ground Tortilla Chips (VG)

**All American Slider**  
Beef Patty, American Cheese, Special Sauce (1000 Island), B&B Pickles  
Brioche Bun (G,D)

**Pepperoni Taquito** with Mozzarella Cheese and Basil Sauce

**Mini Brats** on a Hearth Baked Roll with Mustard, Relish and Diced Onions  
(G,D, Pork)

## RISOTTO STATION \$26 per Guest

(2 Chefs Required)  
*Based on 4 oz. per Guest*

**Hand-Picked Wild Mushroom Risotto**  
Toasted Arborio Rice, Season’s Best Wild Mushrooms,  
Parmigiano Reggiano Broth (D,V)

**Saffron and Mascarpone Risotto**  
Saffron Steeped Arborio Rice, House-Churned Mascarpone  
Cheese, Scissor-Cut Chives (D,V)

## PRETZEL STATION \$24 per Guest

**True Philly-Style Salted Pretzels** *Served Hot*  
Garlic Butter Pretzels (G,D,V), Cinnamon Sugar Pretzel (G,V)  
Traditional Beer Mustard (V), Philly’s Famous Cheese Sauce (D,V)

## MAC & CHEESE \$26 per Guest

(Self Serve Or Chef Attended | 2 Chefs Required)  
*Please Select Two | Based on 4 oz. Per Guest*

**Farmer’s Favorite**  
House Made Pasta Green Peas, Caramelized Onions, Bacon Lardons,  
Parmesan Cream Sauce (G,D,Pork)

**The Classic**  
House Made Pasta Sharp Cheddar, Velveeta, Parmesan-Toasted Panko,  
Fresh Chives (G,D,V)

**Buffalo Chicken**  
House Made Pasta Sliced Grilled Chicken, Buffalo Mac Sauce,  
Crumbled Blue Cheese, Ranch Drizzle (G,D)

Chef or Attendant Fee \$325.00 + Tax Each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$475.00 + Tax



# 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.

## MAC & CHEESE \$26 per Guest (Self Serve Or Chef Attended / 2 Chefs Required)

**Artisanal Pesto**  
House Made Pasta, Pesto Cream Sauce, Sun-Dried Tomatoes,  
Shaved Parmesan Cheese, Fresh Basil (G,D,V)

**Cauliflower Mac & Cheese**  
Hand-Picked Cauliflower, Traditional Mornay Sauce, Fresh Herbs (D,V)

## BRICK OVEN PIZZA STATION \$32 per Guest (Self Serve Or Chef Attended / 2 Chefs Required)

Based on Three Slices per Guest

Please Select Three  
**Margarita**  
Seasonal Tomatoes, Garlic Oil, Mozzarella Cheese, Basil (G,D,V)

**Pepperoni**  
Spiced Italian Pepperoni with Mozzarella Cheese (G,D,Pork)

**Philly Cheese Steak**  
White Sauce, White Cheddar, Roasted Peppers and Onions (G,D)

**BBQ Chicken**  
Pickled Jalapeños, Shaved Red Onions. BBQ Drizzle, Fresh Cilantro (G,D)

**Vegan’s Best**  
Cauliflower Crust, Roasted Tomato Sauce, Vegan “Sausage,” Vegan Mozzarella Cheese,  
Fresh Chives (VG)

**Season’s Best Vegetable**  
Roasted Seasonal Vegetables, Mozzarella Cheese, Pesto Drizzle (G,D,V)

**Blanca**  
Four Cheese Blend, Garlic Oil, Herbed Ricotta (G,D,V)

Chef or Attendant Fee **\$325.00 + Tax Each** for two hours,  
If more than 12 Chefs are needed, each Chef will be **\$475.00 + Tax**

## WING STATION \$26 per Guest (Self Serve Or Chef Attended | 2 Chefs Required)

**G. B. D. (Golden Brown Delicious) Chicken Wings**  
Tossed In Your Choice of Sauce or Dry Rubs

Please Select Three  
**Buffalo (D) BBQ (VG) Honey Sriracha (V)**  
**Korean Gochujang (Sesame) Garlic Parmesan Dry Rub (D)**  
**Salt & Pepper Dry Rub (VG) Cajun Dry Rub (VG)**

## ACCOUTREMENTS

Ranch Dressing (V, D), Blue Cheese Dressing (V,D)  
Carrot & Celery Sticks (VG)

## KABOB STATION \$30 per Guest Based on Three Pieces per Guest

Please Select Three  
**Char Sui Chicken Kabob**  
Crispy Rice Cracker, Sliced Scallions (Sesame)  
**Chimichurri Beef Kabob**  
Chimichurri, Sweet Pickled Red Onions, Fresh Cilantro  
**Cajun Shrimp Kabob**  
Cold Water Shrimp, Cajun Spice, Charred Citrus (Shellfish)  
**Jerk Pork Belly Kabob**  
Jamaican Jerk Marinade, Pineapple Salsa, Fresh Chive (Pork)  
**Vegetable Kabob**  
Italian Marinade, Roasted Red Pepper Coulis, Fresh Parsley(VG)

# 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.

## SLIDER STATION \$32 per Guest *Based on Two Pieces per Guest*

*Please Select Two*

### All-American Slider

Beef Patty, American Cheese, Special Sauce (1000 Island), B&B Pickle, Brioche Bun (D,G)

### Nashville Chicken Slider

Spicy Chicken Patty, Nashville Sauce, B&B Pickle, Melted Pepper Jack Cheese (D,G)

### Beyond Slider

Beyond “Meat” Patty, Vegan Cheese, Chipotle Ketchup, B&B Pickle (G,D,V)

### Pork Belly Slider

Five Spice-Roasted Pork Belly, Pickled Carrot, Cucumber, Sriracha Mayo (G,Pork,Sesame)

### Crab Cake Slider

Swiss Cheese, Tartar Sauce, Sweet Pickle (D,G,Shellfish)

## CHIPS & DIPS \$22 per Guest **The “Chip”**

*Please Select Two Chips*

### Sea Salt Kettle Chips

### Corn Tortilla Chips

### Assorted Crackers (G)

### Crusty Bread (G)

### Pimento Cheese-Dusted Kettle Chips (D)

## **The “Dip”** *Based on 4oz. Per Guest*

*Please Select Two Dips*

### Buffalo Chicken Dip (D)

### Spinach Artichoke Dip (D,V)

### Jalapeño Popper Dip (D,V)

### Sausage and Pimento Dip (D,Pork)

### French Onion Dip (D,V)

### Edamame Dip (VG)

### Hummus Dip (VG)

Chef or Attendant Fee \$325.00 + Tax Each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$475.00 + Tax

# 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.

## POKE STATION \$36 per Guest

Protein Served with Fresh Seaweed Salad (*S, Sesame*) and White Rice (*VG*)  
*Based on 4 oz. Per Guest*

*Please Select Two Proteins*

**Maui Caught Ahi Tuna** (*G,S,Sesame*)

**Day Boat Atlantic Salmon** (*G,S,Sesame*)

**Citrus-Poached Shrimp** (*G,Shellfish,Sesame*)

**Pan-Seared Tofu** (*VG*)

*Please Select Two Toppings*

**Charred Corn** (*VG*)

**Steamed Edamame** (*VG*)

**Fried Garlic** (*VG*)

**Sliced Cucumber** (*VG*)

**Diced Pineapple** (*VG*)

**Scallions** (*VG*)

**Cilantro** (*VG*)

*Please Select Two Sauces*

**Sriracha Mayo** (*V*)

**Sweet Thai Chili** (*VG*)

**Wasabi Poke Sauce** (*G,Sesame*)

**Eel Sauce** (*G*)

**Teriyaki** (*G*)

Chef or Attendant Fee \$325.00 + Tax Each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$475.00 + Tax



# 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.

## TACO STATION

(Self Serve Or Chef Attended | 2 Chefs Required)

Two Selections For \$26 Per Guest

Three Selections For \$32 Per Guest

*Based on 3 Tacos per Guest*

### Housemade Tortillas

Corn Tortillas *(VG)*

Flour Tortillas *(VG, G)*

*(Corn Tortillas Must Be Chef Attended)*

*Please Select Two Or Three Fillings:*

### Beef Barbacoa

Chipotle Salsa Roja, Pickled Sweet Onions

### Cilantro-Braised Pork Carnitas

Diced Onions, Cilantro, Pickled Jalapeños *(Pork)*

### Citrus-Marinated Pulled Chicken

Citrus Zest, Roasted Garlic, Salsa Verde

### Papas Bravas

Roasted Potatoes, Sweet Bell Peppers, Caramelized Onions,  
Roasted Corn *(VG)*

### Al Pastor

Spit Roast Pork, Pineapple Salsa, Fresh Cilantro

### Carne Asada Fire-Grilled Steak

Chimichurri, Pickled Red Onions *(Pork)*

### Fire Roasted Calabacitas

Sweet Peppers, Caramelized Onions, Roasted Corn, Seasonal Squashes *(VG)*

### Vegan “Carnita” Tinga

Plant-Based “Carnitas,” Tomatoes, Chipotle Adobo Sauce *(VG)*

Chef or Attendant Fee \$325.00 + Tax Each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$475.00 + Tax

*Based on 3 Tacos per Guest*

## TOPPINGS

**Salsa Roja** *(VG)*

**Salsa Verde** *(VG)*

**Pico De Gallo** *(VG)*

**Chipotle Crème** *(V, D)*

**Diced Onions and Cilantro** *(VG)*

**Corn and Black Bean Salad** *(VG)*

**Lime Wedges** *(VG)*

# The Butcher Block

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

## CARVING STATIONS AND STUDIOS

(Chef Required)

*Meat Portions are Based 6 oz. per Guest*

**Prime Tenderloin** \$49 per Guest  
Whipped Potato Purée, Horseradish Cream (D)

**Salt-Crusted Tomahawk** \$52 per Guest  
Charred Asparagus, Housemade Steak Sauce

**Cracked Black Peppercorn New York Strip** \$46 per Guest  
Confit Fingerling Potatoes, Sauce Bordelaise

**Texas-Style Smoked Brisket** \$34 per Guest  
Buttermilk Creamed Corn, Tangy BBQ Sauce (D)

**Miso-Glazed Duck Breast** \$45 per Guest  
Steamed Bok Choy, Yuzu Nage (G)

**Domestic Rack of Lamb** \$46 per Guest  
Potato Anna, Sweet Apple Relish (D)

**Soy-Braised Pork Belly** \$36 per Guest  
Caramelized Apples, Sweet Onion Jus (G,Pork)

**Herb-Roasted Cage-Free Chicken Breast** \$30 per Guest  
Charred Jalapeños, Salsa Verde Chimichurri

**Smoked Turkey Breast** \$30 per Guest  
Cornbread Stuffing, Cranberry Relish (G,D)

**Olive Oil-Poached Salmon Filet** \$30 per Guest  
Ginger Infused Wild Rice, Lemon Vinaigrette

Chef or Attendant Fee \$325.00 + Tax Each for two hours,  
If more than 12 Chefs are needed, each Chef will be \$475.00 + Tax

# Tempting Desserts

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

## BYO ICE CREAM STATION \$24 per Guest

(Chef Required)

Please Select Two

### Ice Cream

Vanilla, Chocolate, Strawberry, Dulce de Leche (D,V)

### Cookies

Chocolate Chip (G,D,V), Sugar Cookie (G,D,V),  
White Chocolate Macadamia (G,D,N,V), Peanut Butter (G,D,N,V)

### Toppings

Oreo Crumbs (G), Crunchy Pearls (VG), Crushed Peanuts (N,VG)  
Sliced Almonds (N,VG), Sprinkles (VG), Chocolate Chips (VG)

### Sauces

Chocolate (VG), Caramel (D), Raspberry (VG)

## SPARKING FLOAT STATION \$24 per Guest

(Chef Required) \*\*Non-Alcoholic

### Sangria

Red Wine Sorbet, Mixed Berry Compote, Sparkling Water (VG)

### Peach Bellini (VG)

Peach and Prosecco Sorbet, Peach Compote, Sparkling Water (VG)

### Tropical Mojito

Tropical Sorbet, Mango Compote, Sparkling Water (VG)

### Fruit Skewers (VG)

## CRÈME BRÛLÉE STATION \$24 per Guest

(Chef Required)

### Crème Brûlée

Vanilla, Chocolate Caramel (D,V)

### Fresh Berries (VG)

### Orange Biscotti (G,D,V)

## CHURRO STATION \$20 per Guest | \$84 per Dozen

### Churros

Dulce de Leche, Strawberry, Bavarian Cream, Plain (G,D,V)

### Sauces and Creams

Chocolate Sauce, Dulce de Leche, Vanilla Cream (G,D,V)

### Toppings

Chocolate Shavings (VG), Toasted Coconut (N), Crunchy Pearls (VG)

## MOUSSE POPS \$22 per Guest | \$96 per Dozen

### Lemon Meringue

Vanilla Mousse, Lemon Curd, Sable Cookie, Meringue (G,D,V)

### Chocolate Crunch

Chocolate Mousse, Hazelnut Crunch, Chocolate Sable,  
Caramel Cream (G,D,N,V)

### Cookies & Cream

White Chocolate Mousse, Chocolate Crunch, Chocolate Sable,  
Chocolate Cream (G,D,V)

### Strawberry Shortcake

Vanilla Mousse, Strawberry Compote, Sable Cookie,  
Strawberry Cream (G,D,V)

Chef or Attendant Fee **\$325.00 + Tax Each** for two hours,  
If more than 12 Chefs are needed, each Chef will be **\$475.00 + Tax**



# Tempting Desserts

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

## BOOZY CUPCAKES \$26 per Guest

**Pina Colada**  
Coconut Cupcake, Pineapple Cream, Pina Colada Shooter (G,D,N,V)

**Chocolate Baileys**  
Chocolate Cupcake, Baileys Cream, Baileys Shooter (G,D,V)

**Whipped Vodka**  
White Chocolate Mousse, Chocolate Crunch, Chocolate Sable, Chocolate Cream (G,D,V)

**Very Berry Wine**  
Chocolate Cupcake, Mixed Berry Cream, Wine Shooter (G,D,V)

**Peach Bellini**  
Vanilla Cupcake, Peach Cream, Peach Bellini Shooter (G,D,V)

## À LA CARTE DESSERT OFFERINGS

**Assorted French Macarons** \$96 per Dozen  
(G,D,N,V)

**Assorted Mini Donuts** \$74 per Dozen  
(G,D,V)

**Assorted Mini Cheesecake** \$74 per Dozen  
(G,D,V)

**Assorted Mini Cookies** \$74 per Dozen  
(G,D,V)

**Assorted Chocolate Bonbons** \$96 per Dozen  
(D,V)

**White and Dark Chocolate Dipped Strawberries** \$88 per Dozen  
(D,V)

**Assorted French and Italian Pastries** \$96 per Dozen  
(G,D,N,V)

## ASSORTED BISCOTTI \$84 per Dozen

**Pistachio** (G,D,N,V)

**Chocolate Almond** (G,D,N,V)

**Vanilla Almond** (G,D,N,V)

## HOMEMADE COOKIES \$84 per Dozen

**Chocolate Chip** (G,D,V), **Oatmeal Raisin** (G,D,V), **Peanut Butter** (G,D,N,V), **M&M's** (G,D,V), **Walnut Double Chocolate** (G,D,N,V), **Red Velvet** (G,D,V), **Sweet Butter** (G,D,V)

Chef or Attendant Fee **\$325.00 + Tax Each** for two hours,  
If more than 12 Chefs are needed, each Chef will be **\$475.00 + Tax**

# Tempting Desserts

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

## À LA CARTE DESSERT OFFERINGS

*Continued*

- Mini Cupcakes** \$74 per Dozen  
*(G,D,V)*
- Glowcone Cotton Candy** \$18 per Piece  
*(Per Packaging)*
- Häagen-Dazs Ice Cream Cups** \$96 per Dozen  
*(Per Packaging)*  
Vanilla, Chocolate, Strawberry, Caramel Cone, Coffee
- Cake Pops** \$96 per Dozen  
Vanilla and Chocolate Cake Pops  
Served in Chocolate and Vanilla Cones, Dipped in Colored Chocolate *(G,D,V)*

Add Your Custom Event Logo for an Additional \$8 per Guest



# Dinner Buffets

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

## STEAKHOUSE DINNER BUFFET \$150 per Guest

### COMPOSED SALADS

**The Wedge**  
Young Iceberg, Heirloom Cherry Tomatoes, Shaved Red Onions, Bleu Cheese Crumbles, Candied Bacon, Sweet Pea Sprouts, Bleu Cheese Emulsion *(D,S,Pork)*

**Roasted Beet and Frisée**  
Salt-Baked Beets, Hand-Picked Frisée, Arugula, Endive, Dried Cranberries, Citrus Supremes, Candied Nuts, Champagne Vinaigrette *(N,VG)*

### ENTRÉES

**Tri Color Peppercorn-Crusted New York Striploin**  
Roasted Asparagus, Sweet Peppers, Glace de Veau

**Miso-Glazed Black Cod**  
Pan-Seared Black Cod, Citrus Broccolini, Miso Butter Reduction *(G,D,S)*

**Flame Charred Chicken**  
Cage-Free Chicken Breast, Heirloom Carrots, Housemade Chimichurri

**Garlic Herbed Pomme Purée**  
Yukon Gold Potatoes, Boursin Cheese, Olive Oil, Hand-Cut Herbs *(D,V)*

**Roasted Mushrooms**  
Hand-Forged Roasted Mushrooms, Garlic Cloves, Jalapeño, Porcini Syrup *(VG)*

**Hearth-Baked Bread and Butter**

### SWEET

**Banana Pudding** *(G,D)*  
**Cookies and Cream Cheesecake** *(G,D,Gelatin)*  
**Chocolate Caramel Molten Cake** *(G)*

### ENHANCEMENT (Additional \$40.00 per Guest)

*Three Pieces per Guest*  
**Seafood Tower**  
Citrus-Poached Shrimp, Cold Water Oysters, Blue Mussels, Lobster Tails *(D, Shellfish)*  
Served with Cocktail Sauce *(VG)*, Cognac Louie *(D)*, Shallot Mignonette *(VG)*, Lemon Wedges *(VG)*

Freshly Brewed Coffee and Teas  
MGM Grand Bottled Water





# Dinner Buffets

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

## SAN MARZANO DINNER BUFFET \$150 per Guest

### COMPOSED SALADS

**Sweet Gem Caesar**  
Sweet Gem Lettuce, Toasted Parmesan Frico, Shaved Croutons,  
Golden Pea Sprouts, Garlic Emulsion *(G,D,S)*

**Caprese**  
Heirloom Tomatoes, Pesto-Marinated Baby Mozzarella Cheese,  
Fresh Basil, Cracked Black Pepper, Balsamic Reduction *(D,V)*

### ENTRÉES

**Marsala Chicken**  
Roasted Chicken Thigh, Marsala Cream Reduction, Wild Mushrooms,  
Hand-Cut Herbs *(D)*

**Short Rib**  
Chianti-Braised Prime Short Rib, Mascarpone Cheese,  
Crispy Prosciutto, Natural Reduction, Chives *(D)*

**Lobster Ravioli**  
Hand-Rolled Lobster Ravioli, Saffron Cream Reduction, English Peas,  
Shaved Parmesan *(G,D,Shellfish)*

**Pasta Puttanesca**  
Housemade Pasta, San Marzano Crushed Tomatoes, Kalamata Olives,  
Chile Flake, Roasted Garlic *(G,VG)*

**Eggplant Parmesan**  
Toasted Eggplant, Crushed Tomatoes, Mozzarella Cheese,  
Shaved Parmesan, Fried Sweet Basil *(D,V)*

### Hearth-Baked Bread and Butter

### SWEET

**Chocolate Hazelnut Bar** *(G,D,N,V)*  
**Cherry Almond Bar** *(G,D,N,V)*  
**Cannoli** *(G,D,N,V)*

### ENHANCEMENT

**Garlic Bread** Straight from the Oven  
Additional \$10.00 per Guest (Chef Required)  
House-Baked Bread, Confit Garlic, Aged Parmesan, Fresh Herbs *(G,D,V)*  
**Tiramisu Action Station**  
Additional \$25.00 per Guest (Chef Required)  
Lady Fingers, Citrus Mascarpone, Brewed Espresso, Dark Chocolate  
*(G,D,V)*

Freshly Brewed Coffee and Teas  
MGM Grand Bottled Water



# Build Your Own Plated Dinners

All menu items are served with MGM Grand bottled water, freshly brewed coffees, hot teas and a selection of rolls with butter. Additional courses available for an additional charge.

## PLEASE SELECT ONE STARTER

- Harvest**  
Field Greens, Sliced Cucumbers, Cherry Tomatoes, Shaved Red Onions, Garlic Croutons, Balsamic Dressing *(G,V)*
- Sweet Gem Caesar**  
Sweet Gem Spears, Shaved Parmesan Cheese, Garlic Crostini, Caesar Emulsion *(G,D,S)*
- Crudit **  
Grilled and Raw Seasonal Baby Vegetables, Roasted Red Pepper Hummus, Micro Herb-Smoked Tomato Ranch *(D,V)*
- Beet**  
Red and Yellow Roasted Beets, Creamy Goat Cheese, Orange Supreme, Candied Walnut, Shaved Parmesan, Citrus Vinaigrette *(D,N)*
- Asparagus**  
Poached Asparagus, Grapefruit Supreme, English Pea Pur e, Crispy Prosciutto, Shaved Parmesan, Citrus Vinaigrette *(D,Pork)*
- Burrata**  
Heirloom Tomatoes, Burrata Cheese, Basil Oil, Pine Nut, White Balsamic Vinaigrette, Micro Basil *(D,N,V)*

## PLEASE SELECT ONE MAIN

- Prime Beef Filet Mignon** \$135 per Guest  
Red Wine Bordelaise
- Atlantic Salmon** \$110 per Guest  
Chimichurri *(S)*
- Chilean Seabass** \$140 per Guest  
Seasonal Citrus Beurre Blanc
- Braised Bone-In Short Rib** \$120 per Guest  
Natural Reduction *(D,S)*
- Eye of Ribeye** \$145 per Guest  
Soy Miso Butter *(D)*
- Chicken Breast** \$105 per Guest  
Rosemary Jus
- Beef Filet Mignon and Shrimp** \$155 per Guest  
Red Wine Demi, Seasonal Citrus Beurre Blanc *(D,Shellfish)*
- Eye of Ribeye & Atlantic Salmon** \$155 per Guest  
Soy Miso Butter *(D,S)*
- Beef Filet & Chilean Seabass** \$160 per Guest | Based on Market Price  
Red Wine Bordelaise, Lemon Caper *(S)*
- Short Rib & Lobster** \$155 per Guest  
Natural Reduction, Mushroom Sherry Cream *(D,Shellfish)*
- 
- Freshly Brewed Coffee and Teas  
MGM Grand Bottled Water



# Build Your Own Plated Dinners

All menu items are served with MGM Grand bottled water, freshly brewed coffees, hot teas and a selection of rolls with butter. Additional courses available for an additional charge.

## PLEASE SELECT ONE ACCOUTREMENT

- The Go-To**  
Garlic Whipped Potato Purée, Roasted Carrots, Green Peas, Wild Mushrooms *(D,Pork)*
- The Classic**  
Pommes Anna, Haricot Verts Sherry Tomatoes *(VG)*
- The Fun-gi**  
Truffle Parmesan Polenta-Roasted Mushroom, Crispy Balsamic Brussels Sprouts *(D,V)*
- The Farmer**  
Sweet Pea Purée, Corn Succotash, Roasted Fingerling Potatoes *(VG)*

## PLEASE SELECT ONE DESSERT

- Chocolate Hazelnut Gateaux**  
Chocolate Hazelnut Cream, Praline Mousse, Chocolate Cake *(G,D,N,V)*
  - Lemon Blueberry Cheesecake**  
Lemon Cheesecake, Blueberry Compote *(G,D,N,V)*
  - Raspberry Yuzu Bar**  
Yuzu Curd, Raspberry Mousse, Citrus Cake *(G,D,N,V)*
  - Caramel Pot de Crème**  
Caramel Custard, Cinnamon Churros *(D,V)*
  - Tropical Coconut Crunch**  
Coconut Mousse, Pabana Cream, Tropical Crunch *(G,D,N,V)*
  - Gluten Friendly / Vegan Chocolate Mousse**  
Chocolate Mousse, Chocolate Ganache, Mixed Berry Compote *(VG)*
- DUOS**
- Chocolate Hazelnut Gateaux, Raspberry Cheesecake** *(G,D,N,V)*
  - Tropical Coconut Crunch, Triple Chocolate Tart** *(G,D,N,V)*
  - Vegan Chocolate Mousse, Vegan Tropical Panna Cotta** *(VG)*
- TRIOS**
- Chocolate Hazelnut Gateaux, Lemon Blueberry Cheesecake, Tropical Panna Cotta** *(N,VG)*
  - Raspberry Yuzu Bar, Triple Chocolate Tart, Vanilla Cheesecake** *(G,D,V)*





# 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, Semi-Vegetarian**
- Heart Health**

# Open Bar Packages

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

## SELECT BRANDS

One Hour \$32 per Guest

Two Hours \$42 per Guest

Three Hours \$52 per Guest

**Skyvodka, Bombay Gin, Cruzan Light Rum,  
Jim Beam Bourbon, Johnnie Walker Red Scotch,  
Seagram’s 7 Whiskey, El Jimador Silver Tequila,  
Christian Brothers Brandy**

## ULTRA BRANDS

One Hour \$36 per Guest

Two Hours \$46 per Guest

Three Hours \$56 per Guest

**Tito’s Vodka, Bombay Sapphire Gin, Bacardí Light Rum,  
Captain Morgan Spiced Rum,  
Johnnie Walker Black Label Blended Scotch,  
Maker’s Mark Bourbon, Jameson Whiskey, Casamigos Tequila,  
Hennessy VS Cognac**

*Upgrade Wine on Open Bar Packages for an Additional \$6 per Guest*

# À La Carte Beverage Selections

Ultra Brands	<u>\$16 per Drink</u>	<u>\$14 per Drink</u>
MGM Wine Selection	<u>\$16 per Drink</u>	<u>See Wine List</u>
Select Brands	<u>\$15 per Drink</u>	<u>\$13 per Drink</u>
Craft Beers	<u>\$14 per Drink</u>	<u>\$12 per Drink</u>
Premium and Imported Beers	<u>\$12 per Drink</u>	<u>\$10 per Drink</u>
Domestic Beers	<u>\$11 per Drink</u>	<u>\$9 per Drink</u>
Red Bull Energy Drink	<u>\$11 Each</u>	<u>\$9 Each</u>
Fruit Juices	<u>\$10 Each</u>	<u>\$8 Each</u>
Soft Drinks	<u>\$9 Each</u>	<u>\$7 Each</u>
MGM Grand Bottled Water	<u>\$9 Each</u>	<u>\$7 Each</u>
Specialty Drinks		<u>\$17 per Drink</u>
Cordials		<u>\$18 per Drink</u>
(Cointreau, DISARONNO, Amaretto, B&B, Baileys Irish Cream, Sambuca Romana Drambuie, Frangelico, Grand Marnier, Hennessy VS Cognac, Kahlua)		

A Bartender Fee of **\$325.00 + Tax per Bartender** will Apply  
**(1 Bartender per 100 Guests)** *per 4-Hour Period.*

A Cash Bartender Fee of **\$475.00 + Tax per Bartender** will Apply for Cash Bars  
*per 4-Hour Period.* 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.

Cocktail Consumption is Calculated on a *One Ounce Pour per Drink.*

Rock Drinks, Martinis and Multi-Liquor Drinks Can Therefore Inflate Consumption Figures.



# Wines From Our Cellar

## CHAMPAGNE AND SPARKLING WINES

- Sparkling** \$58 per Bottle  
Charles de Fere, Jean Louis Blanc de Blancs *(France)*
- Prosecco** \$60 per Bottle  
La Marca *(Italy)*
- Champagne** \$100 per Bottle  
Nicolas Feuillatte *(France)*
- Champagne** \$145 per Bottle  
Veuve Clicquot Ponsardin Bottle Yellow Label *(France)*
- Rose** \$140 per Bottle  
Mumm Cordon Rouge Brut *(France)*
- Champagne** \$775 per Bottle  
Dom Pérignon *(France)*

## WHITE WINES

- Riesling** \$50 per Bottle  
Loosen Bros., Dr. L *(Germany)*
- Pinot Grigio** \$60 per Bottle  
Gambino
- Pinot Grigio** \$72 per Bottle  
Santa Margherita *(Italy)*
- Sauvignon Blanc** \$52 per Bottle  
Kim Crawford *(Marlborough)*
- Sauvignon Blanc** \$68 per Bottle  
Honig *(CA)*
- Chardonnay** \$68 per Bottle  
Ferrari-Carano *(CA)*
- Chardonnay** \$68 per Bottle  
Chalk Hill Sonoma
- Chardonnay** \$90 per Bottle  
Jordan
- Chardonnay** \$112 per Bottle  
Flowers *(Sonoma Coast)*

## ROSÉ WINES

- Rosé** \$64 per Bottle  
Chateau D’Esclans Whispering Angel

# Wines From Our Cellar

## RED WINES

- Zinfandel** \$76 per Bottle  
Turley Juvenile
- Pinot Noir** \$60 per Bottle  
Erath Resplendent *(OR)*
- Cabernet Sauvignon** \$56 per Bottle  
Louis M. Martini, Sonoma *(CA)*
- Pinot Noir** \$64 per Bottle  
La Crema, Monterey
- Pinot Noir** \$58 per Bottle  
Banshee, Sonoma County
- Merlot** \$68 per Bottle  
Ferrari-Carano *(CA)*
- Cabernet Sauvignon** \$68 per Bottle  
Justin *(CA)*
- Malbec** \$72 per Bottle  
Catena
- Cabernet Sauvignon** \$84 per Bottle  
Robert Mondavi Napa
- Cabernet Sauvignon** \$138 per Bottle  
Jordan, Alexander Valley *(CA)*
- Cabernet Sauvignon** \$120 per Bottle  
Rodney Strong, Rockaway, Alexander Valley
- Cabernet Sauvignon** \$220 per Bottle  
Silver Oak, Alexander Valley