LAS Vegas FOOD AND BEVERAGE

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Please ensure that all orders are finalized by: Monday, February 8th, 12pm PST

All documents are to be signed and orders paid in full by the date above

Orders submitted after this date may be subject to additional fees and our limited catering menu

*For any custom catering request, please reach out to your catering sales representative

Online ordering is available:
Las Vegas Convention Center Express Catering

OR

E-mail your catering order form to:
exhibitorcateringlvcc@sodexo.com

For any questions, please contact the Catering Sales Office
702-943-6779

Las Vegas Convention Center's Food and Beverage Policy

It is for the safety of customers that ready-to-eat food prepared outside of this building is not permitted. The Las Vegas Convention Center and Sodexo Live! value their customers' safety, health and wellness regarding food preparation, handling, and regulations as set forth by the Southern Nevada Health District.

All food and beverage vendors, contractors and services must be contracted through Sodexo Live!, as it is the exclusive food and beverage provider for the LVCC. All aforementioned policies will be strictly managed by the LVCC & Sodexo Live!. Any violation could result in fees, the removal of product from the show floor and or obligatory discontinuation of booth activities.

Food Safety
it's our business

Any questions, comments, or concerns should be directed to
Food and Beverage Department's Main Office at
702-943-6779

Thank You for your cooperation!

Sample requests must be submitted no later than Monday, February 8th, 12pm PST

Sampling Request Form

Sampling approvals are granted on a case-by-case basis and are not guaranteed. All approvals are at Sodexo Live's discretion.

Click below to access the Sampling Portal:

CLICK HERE

Per Southern Nevada Health District requirements, a sanitation station must include:

- 5-gallon hot water supply tank
- 5-gallon waste water tank/bucket
- Liquid hand soap in a pump dispenser
- Single-use paper towels
- Food-grade sanitizing wipes (no-rinse)



Water must be replenished as needed and maintained at 110–112°F.
Manufactured, sealed products do not require a handwashing kit.

LAS Vegas
FOOD AND BEVERAGE

Catering Order Form

To ensure availability of menu items, we encourage you to place your order by the catering deadline date listed on the front page of the catering kit

Sodexo Live! holds the exclusive rights to all food and beverage within the Las Vegas Convention Center. This exclusive agreement prohibits exhibitors or other event participants from bringing food or beverage into the Las Vegas Convention Center without the written approval of Sodexo Live! - this includes bottled water.

SHOW EVENT NAME:	

BILLING INFORMATION:					
COMPANY NAME:		ADDRESS:			
CONTACT NAME:		CITY:			
CONTACT'S TITLE:		STATE:			
PHONE #:		ZIP CODE:			
GENERAL EMAIL:		Country:	United States		

LAS Vegas FOOD AND BEVERAGE

ONSITE INFORMATION:			
BOOTH / M.R. #:		GUEST COUNT:	
HALL OR LOT:		***We require a diagram identifying F&B placement.***	
CONTACT NAME:			
MOBILE CELL:			
EMAIL:			

Please note that Sodexo Live! does not provide tables for F&B services on the show floor. Must be ordered through the show contractor.

A fee of $35+ will apply for each delivery to booths in the exhibit halls and $50.00+ for each delivery to booths outside of the building.

DATE OF SERVICE	TIME OF SERVICE		QTY	ITEM / DESCRIPTION	UNIT PRICE	Total: w/out taxes & fees
	START	END				
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(+) = Current state tax, 8.375% / (++) = 19% service fee and current state tax, 8.375%

Total: *w/out tax & fees*

Upon receipt of this form, a contract will be created and sent. Functions are considered tentative until signed contract and payment are received.

100% Pre-payment is due 30 days from the start of the show. ACH is the preferred method of payment. Credit card must be on file for any/all consumptions and/or onsite ordering.



LAS Vegas®

FOOD AND BEVERAGE

CATERING MENU

January 1, 2027 - June 30, 2027





CHEF SPOTLIGHT

Executive Chef Dylan Matuschka

Las Vegas Convention Center Executive Chef Dylan Matuschka is a well-seasoned Las Vegas culinary professional. In his 10-year tenure in the Las Vegas Valley, Chef Dylan has worked for multiple world-renowned resorts and Celebrity Chefs Restaurants before opening the Four Diamond Catering Facility at Resorts World Las Vegas as the Assistant Executive Catering Chef.

Chef Dylan joined the Las Vegas Convention Center in October of 2023. He brings the style and flavors of the Las Vegas Strip to the magnificent halls of the LVCC. Under his leadership and the leadership of his skilled culinary team, every meal will be one to remember.

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LAS Vegas®
FOOD AND BEVERAGE

CATERING SERVICE

Catering Sales Office **702.943.6779**

Allergy & Dietary Disclaimer

Our culinary team takes every precaution to avoid cross-contamination; however, all menu items are prepared in a shared kitchen using shared equipment. We cannot guarantee that any item is free from allergens. Please inform your sales representative of any allergies or dietary requirements prior to your event.

Dietary Identifications

Gluten-free **Vegetarian** **Vegan** **Dairy-free** **Nut Free**

Breakfast



BREAKFAST

Breakfasts includes freshly brewed regular coffee, assorted bottled fruit juices, and ice water. Prices listed are per person. **Minimum of 20 guests.**

Continental Breakfast

Good Morning Las Vegas | 33

- Assorted whole fruit
- Assorted breakfast pastries, muffins, bagels
- Butter, preserves, cream cheese

Vegas Style | 39

- Seasonal sliced fruits and berries
- Assorted breakfast pastries, muffins buttered croissants, bagels
- Butter, preserves, cream cheese

Breakfast Buffets

Las Vegas Morning | 50

- Scrambled eggs with chives
- Crispy hash brown potatoes
- Applewood smoked bacon
- Seasonal whole fruit
- Assorted breakfast pastries, muffins, bagels
- Butter, preserves, cream cheese

Mountain Sunrise | 54

- Scrambled eggs with chives
- Black bean and vegetable potato hash
- Applewood smoked bacon
- Savory chicken sausage links
- Pearl sugar waffles, butter, maple syrup
- Seasonal sliced fruit and berries
- Assorted breakfast pastries, muffins, bagels
- Butter, preserves, cream cheese

Toaster available upon request, rental fee may apply.

A dedicated server is included for all hot food services for a maximum of two (2) hours.

Gluten free pastries available upon request.



BREAKFAST

A La Carte Breakfast

Minimum order of 20 per item.

PARFAITS AND PUDDINGS

Greek Yogurt Parfait | 10
Local honey, seasonal berries, house granola

Acai Yogurt Parfait | 12
Local honey, seasonal berries, house granola

Coconut Mango Chia Pudding | 12
Coconut milk, vanilla

BREAKFAST SANDWICHES

Croissant Sandwich | 10
Roasted tomato, onion scrambled eggs, Boursin cheese

Brioche Sausage Sandwich | 10
Scrambled eggs, maple pork sausage patty, cheddar cheese

Pretzel Croissant Sandwich | 11
Scrambled eggs, turkey sausage, Fontina cheese

A dedicated server is included for all hot food services for a maximum of two (2) hours.

BREAKFAST BURRITOS AND WRAPS

Vegas Style Breakfast Burrito | 12
Flour tortilla, scrambled eggs, chorizo, roasted pepper, black beans, potato, cheddar cheese

Breakfast Burrito | 11
Flour tortilla, scrambled eggs, roasted pepper, black beans, potato, cheddar cheese

Spinach & Feta Egg Wrap | 12
Whole grain tortilla, egg whites, sauteed spinach, roasted tomato, feta

FRITTATA EGG BITES

Kale & Mushroom Frittata | 7
Wild mushrooms, curly kale, cottage cheese

Spinach & Feta Frittata | 7
Egg whites, sauteed spinach, roasted tomato, feta

Vegas Style Frittata | 8
Chorizo, roasted pepper, black beans, potato, cheddar cheese



BREAKFAST

Breakfast Action Stations

INCLUDED WITH EVERY BREAKFAST ACTION STATION

Good Morning Continental

· Freshly brewed regular coffee · Assorted bottled fruit juices · Ice water
· Assorted whole fruit · Breakfast pastries, muffins & bagels
· Butter, preserves, and cream cheese

Prices listed are per person. **Minimum of 20 guests.**

ACTION STATIONS

Scrambled Your Way | 48

- Cage-free eggs, egg whites, vegan "just egg"
- Bacon, ham, chorizo, lox
- Onion, mushroom, tomato, bell peppers, spinach
- Cheddar, pepper jack, feta, cream cheese

Toast Table | 48

- Locally baked wheat, rye, and sourdough bread
- Avocado, heirloom tomato, burrata cheese, balsamic glaze
- Classic hummus, roasted tomato, arugula, citrus vinaigrette
- Peanut butter, seasonal berries, granola, organic honey

Nueske's Bacon Carving Station | 54

- Scrambled eggs with chives
- Black bean and vegetable potato hash

The European Continental | 54

- Crepes, cream cheese, assorted seasonal berries, whipped cream, chocolate sauce, powdered sugar
- Sausage links, bacon, baked beans, roasted mushrooms, cherry tomatoes
- Assorted sliced deli meats

A culinary attendant is required, additional fees to apply.
Toaster available upon request, rental fee may apply.



A La Carte / Break



A LA CARTE

Non-Alcoholic Beverages

All A La Carte beverages accompanied with standard serving condiments.

HOT DRINKS

(12 oz cups)

Freshly Brewed Coffee
2.5 gallons, approximately 25 cups | 216
5.0 gallons, approximately 50 cups | 428

Freshly Brewed Decaffeinated Coffee
2.5 gallons, approximately 25 cups | 216
5.0 gallons, approximately 50 cups | 428

Hot Tazo® Tea
2.5 gallons, 24 tea bags | 221
5.0 gallons, 48 tea bags | 442

ESPRESSO SERVICE

Contact your catering sales representative for customized espresso services.

COLD DRINKS

Bottled Fruit Juices (case of 24) | 129
Assortment includes orange, cranberry, apple

Assorted Pepsi® Soft Drinks | 108
(case of 24)
Assortment includes Pepsi, Diet Pepsi, Mountain Dew, Starry

Assorted Coke® Soft Drinks | 108
(case of 24)
Assortment includes Coke, Diet Coke, Coke Zero, Sprite

Assorted LaCroix® Sparkling Water (case of 24) | 104

Las Vegas Logo Water (case of 24) | 97
16.9 oz bottles

Lemonade (2.5 gallons) | 114

Brewed Iced Tea (2.5 gallons) | 114

Infused Spa Waters (2.5 gallons, each) | 185
Please select one from the following:
Cucumber-lemon, peach-pomegranate, or strawberry-basil

Cold Water Cooler* (per day) | 49
Requires a dedicated 110-volt 5amp electric outlet, includes only equipment.
**Sodexo does not provide water coolers in booths.*

Purified Water Jug (5 gallon) | 72

Bagged Ice (16 pounds) | 27
Does not include vessel

A LA CARTE

Las Vegas Bakery

Prices listed are by the dozen.

Assorted Bakery Tulip Muffins | 59

Assorted Breakfast Scones | 59

Assorted Croissants | 59

Assorted Low Fat Muffins & Scones | 59

Assorted Bakery Bagels | 59
Everything, raisin, plain, wheat, served with cream cheese

Assorted Danish Pastries | 59

Assorted Breakfast Breads | 50

Locally Baked Carl's Donuts | 48

Assorted House Baked Cookies | 67
Chocolate chip, oatmeal raisin, macadamia white chocolate, peanut butter

Assorted Brownies | 54
Fudge chocolate chip, fudge walnut, blondies

Assorted Gourmet Cupcakes | 73
Vanilla, red velvet, double chocolate

Pantry

Prices listed are as indicated.

Seasonal Whole Fruit (dozen) | 42

Assortment of Greek Yogurts (dozen) | 87

Assortment of Cereals and Milk (dozen) | 84

Tortilla Chips and Salsa (bowl) | 81
(serves 12)

Fiesta Bar (bowl) | 128
(serves 12) Tortilla chips, salsa, and guacamole, pico de gallo, house salsa, sour cream

Kettle Chips and Dip (bowl) | 88
(serves 12) Roasted onion and sour cream

Traditional Snack Mix (per pound) | 33

Roasted Mixed Nuts (per pound) | 52

Note: Toaster available upon request, additional fees may apply.

Gluten free pastries available upon request.



A LA CARTE

Packaged Goods

Prices listed are per dozen.

Rold Gold® Pretzels | 33
Individual bags

Nut Harvest® Salted Peanuts | 35
Individual bags

Planters® Fruit and Nut Trail Mix | 55
Individual bags

Assorted Bags of Chips | 49
Individual bags of Doritos®, Cheetos®, Lays® Original, Barbecue

Assorted Chex® Snack Mix | 55
Individual bags of traditional and cheddar

Nature Valley® Granola Bars | 50
Assorted flavors

Kellogg's® Nutri-Grain® Bars | 55
Assorted flavors

Full Size Candy Bars | 48

Rice Krispy® Treats | 54

Energy & Protein Bars | 73



BREAK SERVICE

Crowd Pleasers

Ice Cream Novelties* | 60

*Requires a portable freezer.

Premium Ice Cream Novelties* | 104

*Requires a portable freezer.

Ice Cream Freezer Rental Fee:

- Tabletop Freezer | 250
- Cart Freezer | 300

Bavarian Style Pretzels* (serves 25) | 275

Bavarian pretzels served with mustard and cheese sauce.

Does not include pretzel warmer rental.

Pretzel Warmer** (per day) | 55

Cookies for Cookie Station* | 307

(each case, serves 240 cookies)

Otis Spunkmeyer® cookie dough.

Please select one: chocolate chip, sugar, oatmeal raisin, or white chocolate macadamia nut cookie dough.

Does not include cookie oven rental.

Portable Cookie Oven** (per day) | 70

Dimensions: 22Hx22Wx18D.

*A dedicated server required, additional fee to apply.

**Requirements (client to order though show contractor)
One 4ft. skirted table or counter space.
110-volt 20amp dedicated electrical outlet.



Lunch



LUNCH

A La Carte Sandwich Platters

Accompanied with assorted kettle chips and condiments. Prices listed are per platter.
Serves approximately 12 guests. Sandwich platters are not customizable.

SANDWICH PLATTERS

Only Las Vegas Platter | 309
Includes:

- **Chicken Chipotle** – Chicken breast strips, ancho chipotle sauce, cotija, lettuce, tomato, on a sourdough kaiser roll
- **Roast Beef & Cheddar** – Roast beef, cheddar cheese, horseradish mayo, lettuce, on a kaiser roll
- **Virginia Ham & Swiss** – Honey ham, Swiss cheese, lettuce, on a wheat kaiser roll
- **Spicy Quinoa Wrap –** Brown rice, quinoa, black bean, corn, ancho sauce, cheddar cheese, cilantro, lettuce, wrapped in a tomato tortilla

Sin City Slider Platter | 309
Includes:

- **Turkey Slider** – Roast turkey, Monterey Jack cheese, pesto mayo, roasted red pepper, lettuce, on a wheat slider bun
- **Italian Grinder Slider** – Pit smoked ham, pepperoni, salami, provolone cheese, on a Hawaiian brioche slider bun
- **Chicken BLT** – Chicken breast, bacon, tomato, lettuce, on a slider bun

Summer Patch Platter | 309
Includes:

- **Summer Flavors** – Shredded carrots, cucumber, tomato, sunflower seeds, spring mix, Provolone cheese, on a kaiser roll
- **Caprese Wrap** – Mozzarella cheese, pesto mayo, tomato, spinach, wrapped in a tortilla
- **Spicy Quinoa Wrap** – Brown rice, quinoa, black bean, corn, ancho sauce, cheddar cheese, cilantro, lettuce, wrapped in a tomato tortilla

Gourmet Charcuterie | 309
Includes:

- **Prosciutto & Fig Jam** – Prosciutto, mozzarella fig chutney, arugula, balsamic glaze, on a ciabatta roll
- **Smoked Turkey & Brie** – Turkey, creamy brie spread, spring mix, cranberry, on a baguette
- **Roast Beef & White Cheddar** – Roast beef, white cheddar, roasted garlic aioli, roasted tomatoes, sliced pickles, caramelized onions, spring mix, on a roll
- **Caprese** – Mozzarella, basil, heirloom tomatoes, pesto aioli, balsamic reduction, on a focaccia roll



*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

LUNCH

A La Carte Sandwich Platters *continued*

Accompanied with assorted kettle chips and condiments. Prices listed are per platter.
Serves approximately 12 guests. Sandwich platters are not customizable.

SANDWICH PLATTERS

Mediterranean Delight | 309
Includes:

- **Falafel Wrap** – Crispy falafel, hummus, tahini sauce, cucumber, roasted tomato, red cabbage, arugula, feta cheese crumbles, whole wheat wrap
- **Grilled Chicken Caesar** – Herb grilled chicken breast, romaine lettuce, Caesar aioli, roasted tomatoes, shaved parmesan cheese, focaccia
- **Roasted Vegetable & Hummus Wrap** – Assorted roasted vegetables, hummus spread, spinach tortilla
- **Mediterranean Beef & Lamb Gyro** – Beef and lamb, cucumber, roasted tomato, lettuce, tzatziki aioli, balsamic glaze, pita

Classic Elegance | 309
Includes:

- **Cucumber & Cream Cheese** – English cucumbers, herbed cream cheese, red radishes, spring mix, everything bagel
- **Egg Salad** – Classic egg salad, mustard, chives, lettuce, whole grain kaiser roll
- **Smoked Salmon & Dill** – Smoked salmon, dill cream cheese, fried capers, pea shoots, lettuce, sliced bread
- **Chicken Salad** – Poached chicken, grapes, walnuts, cranberries, whole grain mustard, buttery croissant

Latin American | 309
Includes:

- **Torta de Pollo Asado** – Ancho grilled chicken, queso fresco, roasted tomato, cilantro aioli, crispy romaine, on a telera roll
- **Grilled Vegetable Torta** – Herb grilled squash, zucchini, grilled onion, roasted tomato, lettuce, pinto bean hummus, sliced queso fresco, sour cream drizzle, avocado aioli on torta roll
- **Cuban Sandwich** – Swiss cheese, sliced pork roast, sliced ham, pickles, mustard aioli, on hoagie roll
- **Beef Churrasco Sandwich** – Seared beef chuck steak or skirt steak, roasted tomato, sliced cucumber, crispy romaine, grilled onions, chimichurri aioli, hoagie roll





LUNCH

A La Carte Salads

Accompanied with condiments.
Prices listed are per salad. Serves approximately 12 guests.

SALAD BOWLS

Mixed Greens & Goat Cheese Salad | 100
Spring mix, cranberries, sliced sweet peppers, on the side, toasted pecans, crumbled goat cheese, balsamic vinaigrette

Southwest Salad | 100
Chopped romaine, roasted corn, heirloom tomatoes, black beans, sweet peppers, tortilla strips, on the side, shredded cheddar, jack, chipotle ranch, cilantro lime vinaigrette

Quinoa Salad | 100
Quinoa, cucumber, tomato, bell pepper, red cabbage

Antipasto Pasta Salad | 100
Rotini pasta, assorted cured meats, cherry tomatoes, mixed olives, pepperoncini, artichoke hearts, mozzarella pearls, Italian vinaigrette

Las Vegas Caesar Salad | 100
Crispy romaine, kale, radicchio, focaccia crouton, Caesar dressing

LUNCH

Boxed Lunches

All boxed lunches are served with an individual bag of chips, whole fresh fruit, cookie, and 12 oz. bottled water. Prices listed are per boxed lunch.

GOURMET SANDWICHES

Turkey & Provolone on Multi-Grain Bread | 43
Shaved oven roasted turkey, leaf lettuce, provolone cheese

Roast Beef & Cheddar on Artisanal Pretzel Roll | 43
Angus beef, leaf lettuce, sharp cheddar cheese

Italian Sandwich on Roasted Garlic Panini | 43
Genoa salami, pepperoni, smoked ham, leaf lettuce, provolone cheese

Gluten free options available.

GOURMET WRAPS

Grilled Vegetable Wrap | 43
Grilled asparagus, zucchini, yellow squash, red bell pepper, hummus, whole wheat flour tortilla

GOURMET SALADS

Asian Vegetable Salad | 43
Baby spinach, Napa cabbage, radish, carrots, sesame soy vinaigrette

Southwestern Vegetable Salad | 43
Crisp romaine, black beans, fire roasted corn, tomatoes, cilantro, tangy balsamic vinaigrette



BUFFETS

All buffets include ice water and iced tea. Additional beverages to be ordered from the A La Carte menu. Prices listed are per person. **Minimum of 20 guests.**

***Note:** Special discount pricing if buffet ordered on specified day mentioned.

West Spring Mountain Road | 70/*62 ON MONDAY

SALADS

- **Vietnamese Glass Noodle Salad** – Carrot, cucumber, green onion, bean sprout, cilantro, sesame soy vinaigrette
- **House Ginger Salad** – Spring mix, carrots, cucumber, vegan ginger dressing
- **Asian Cucumber Salad**

ENTRÉES / SIDES

- **Mongolian Beef** – Bell peppers, sesame seeds
- **Orange Chicken** – Scallions, orange twist
- **General Tso's Cauliflower**
- **White Rice**
- **Stir Fry Vegetables**

DESSERTS

- **Red Bean Sesame Balls**
- **Fortune Cookies**

A dedicated server is included for all hot food services for a maximum of two (2) hours.

Vegas Taco Truck | 70/*62 ON TUESDAY

SALADS

- **Southwest Salad** – Chopped romaine, roasted corn, heirloom tomatoes, black beans, sweet peppers, tortilla strips
- **On Side:** shredded cheddar jack, chipotle ranch, cilantro lime vinaigrette
- **Roasted Corn Elote Salad** – Red pepper, lime juice, cilantro, light garlic aioli, Cotija cheese

ENTRÉES *(Choose 3):*

- **Beef Birria**
- **Chicken Adobo**
- **Green Chili Bacon Burnt Ends**
- **Spiced Grilled Nopales**

Served with corn tortillas, Spanish rice, frijoles de la Olla and tortilla chips

Includes: salsa verde, pico de gallo, cilantro onion, Cotija cheese, and Mexican crema

DESSERTS

- **Caramel Stuffed Churros**
- **Tres Leches**



BUFFETS *continued*

Prices listed are per person. **Minimum of 20 guests.**
***Note:** Special discount pricing if buffet ordered on specified day mentioned.

Smokehouse BBQ | 70/*62 ON WEDNESDAY

SALADS

- **Picnic Table Salad** – Romaine, iceberg, cherry tomatoes, cucumber, BBQ spiced chickpeas
- **On Side:** BBQ ranch, oil, and red wine vinegar
- **Smoked Red Skin Potato Salad** – Whole grain mustard, celery, smoked bacon
- **Traditional Creamy Coleslaw** – Green and purple cabbage, carrots

ENTRÉES / SIDES

- **House Smoked Brisket**
- **BBQ Pulled Pork**
- **Baked 5-Cheese Mac and Cheese**
- **Char-Grilled Seasonal Vegetables**
- **BBQ Baked Beans**
- Served with old fashioned corn bread

DESSERTS

- **Classic Rhubarb Cobbler**
- **Mixed Berry Short Cake**

A dedicated server is included for all hot food services for a maximum of two (2) hours.

The Gondola Tour | 70/*62 ON THURSDAY

SALADS

- **Caprese Salad** – Buffalo mozzarella, heirloom tomato, basil, balsamic reduction
- **Big Italian Salad** – Romaine, iceberg, radicchio, cherry tomato, pepperoncini, black olives
- **On Side:** shaved parmesan, red wine vinaigrette
- **Antipasto Pasta Salad** – Rotini pasta, assorted cured meats, cherry tomatoes, mixed olives, pepperoncini, artichoke hearts, mozzarella pearls, Italian vinaigrette

ENTRÉES / SIDES

- **Airline Chicken Saltimbocca** – Crispy prosciutto, sage, pan sauce
- **Spinach and Ricotta Stuffed Shells** – San Marzano marinara sauce
- **Eggplant Puttanesca**
- **Lemon Scented Broccoli Rabe**
- **Classic Utica Greens** – Prosciutto, onion, peppers, breadcrumbs, Romano cheese

DESSERTS

- **NY Cheesecake**
- **Cannolis**



BUFFETS *continued*

Prices listed are per person. **Minimum of 20 guests.**
***Note:** Special discount pricing if buffet ordered on specified day mentioned.

Mediterranean | 70/*62 ON FRIDAY

SALADS

- **Quinoa Salad** – Cucumber, tomato, bell pepper, red cabbage
- **Cucumber Tomato Salad** – Feta cheese, Kalamata olives
- **Mediterranean Chickpea Salad** – Arugula, cucumber, parsley, sweet peppers, lemon vinaigrette

ENTRÉES / SIDES

- **Chicken Shawarma** – Shawarma marinated chicken thigh
- **Beef Stifado**
- **Crispy Falafel**
- **Yellow Rice**
- **Grilled Pita Bread**
- Served with tzatziki, garlic hummus, white sauce

DESSERTS

- **Baklava**
- **Kunafeh**

A dedicated server is included for all hot food services for a maximum of two (2) hours.

All-American | 70/*62 ON SATURDAY

SALADS

- **Kitchen Sink Salad** – Chopped romaine, iceberg, cherry tomato, cucumber, carrot, radish, corn, lima bean
- **On Side:** shredded cheddar, Green Goddess ranch, classic vinaigrette
- **Creamy Macaroni Salad** – Carrot and celery

ENTRÉES / SIDES

- **All-American Beef Sliders** – Dill pickle chips, caramelized onion, cheddar cheese, fry sauce
- **Ball Park Mini Franks**
- **Vegan Stack Slider** – Portabella mushroom, zucchini, squash, roasted pepper vegan aioli
- **Potato Wedges**
- **Corn on the Cob**
- Served with ketchup, mustard, fry sauce, relish, onion

DESSERTS

- **Nilla Wafer Banana Pudding**
- **Ambrosia Salad**





BUFFETS *continued*

Prices listed are per person. **Minimum of 20 guests.**
***Note:** Special discount pricing if buffet ordered on specified day mentioned.

The Vegas Knights | 70/*62 ON SUNDAY

SALADS

- **The Wedge** – Iceberg lettuce, heirloom cherry tomato, Gorgonzola crumbles
- **On Side:** crispy bacon, herbed blue cheese dressing
- **Vegas Caesar Salad** – Chopped romaine, kale, heirloom cherry tomato
- **On Side:** focaccia crouton, parmesan cheese, Caesar dressing, balsamic vinaigrette

ENTRÉES / SIDES

- **Herb Crusted Flat Iron Steak** – Heirloom baby carrots, burgundy demi
- **Airline Chicken Piccata** – Haricot vert, lemon caper butter sauce
- **Au Gratin Potato**
- **Roasted Asparagus, Citrus Gremolata**
- **Garlic Roasted Chefs Mushroom Mix**

DESSERTS

- **Crème Brûlée** with fruit garnish
- **Chocolate Lava Cake**

A dedicated server is included for all hot food services for a maximum of two (2) hours.

LUNCH

Plated Meals

Lunches served with bakery rolls, butter, iced tea, freshly brewed regular coffee, ice water.
Prices listed are per person. **Minimum 50 guests.**

SALADS *(Choose 1):*

Las Vegas Caesar Salad
Crispy romaine, kale, radicchio, focaccia crouton, Caesar dressing

Summer Salad
Mesclun mix, seasonal fresh berries, goat cheese, candied walnuts, raspberry vinaigrette

Poached Pear Salad
Baby spinach and arugula, red wine poached pear, candied pecan, Gorgonzola, hard cider vinaigrette

Beet & Cauliflower Salad
Roasted red and gold beets, cauliflower puree, micro arugula, balsamic glaze

Cucumber Wrapped Mediterranean Salad
Spring mix, heirloom cherry tomatoes, feta, Green Goddess dressing

ENTRÉES *(Choose 1):*

Mustard & Herb Roasted Rack of Lamb | 65
Parmesan polenta, roasted rainbow carrots, red wine demi

Braised Short Rib | 62
Roasted seasonal vegetable, Yukon Gold mashed potatoes, burgundy demi

Pan Seared Tuscan Salmon | 58
Roasted tomato basil butter cream, Tuscan kale, orzo pasta

Herb Roasted Airline Chicken Breast | 54
Roasted seasonal vegetable, Yukon Gold mashed potatoes, pan sauce

DESSERTS *(Choose 1):*

Olive Oil Cake
Seasonal citrus cream

Flourless Mango Coconut Cheesecake
White chocolate sauce

Crème Brûlée Tart
Seasonal fruit, strawberry infused cream

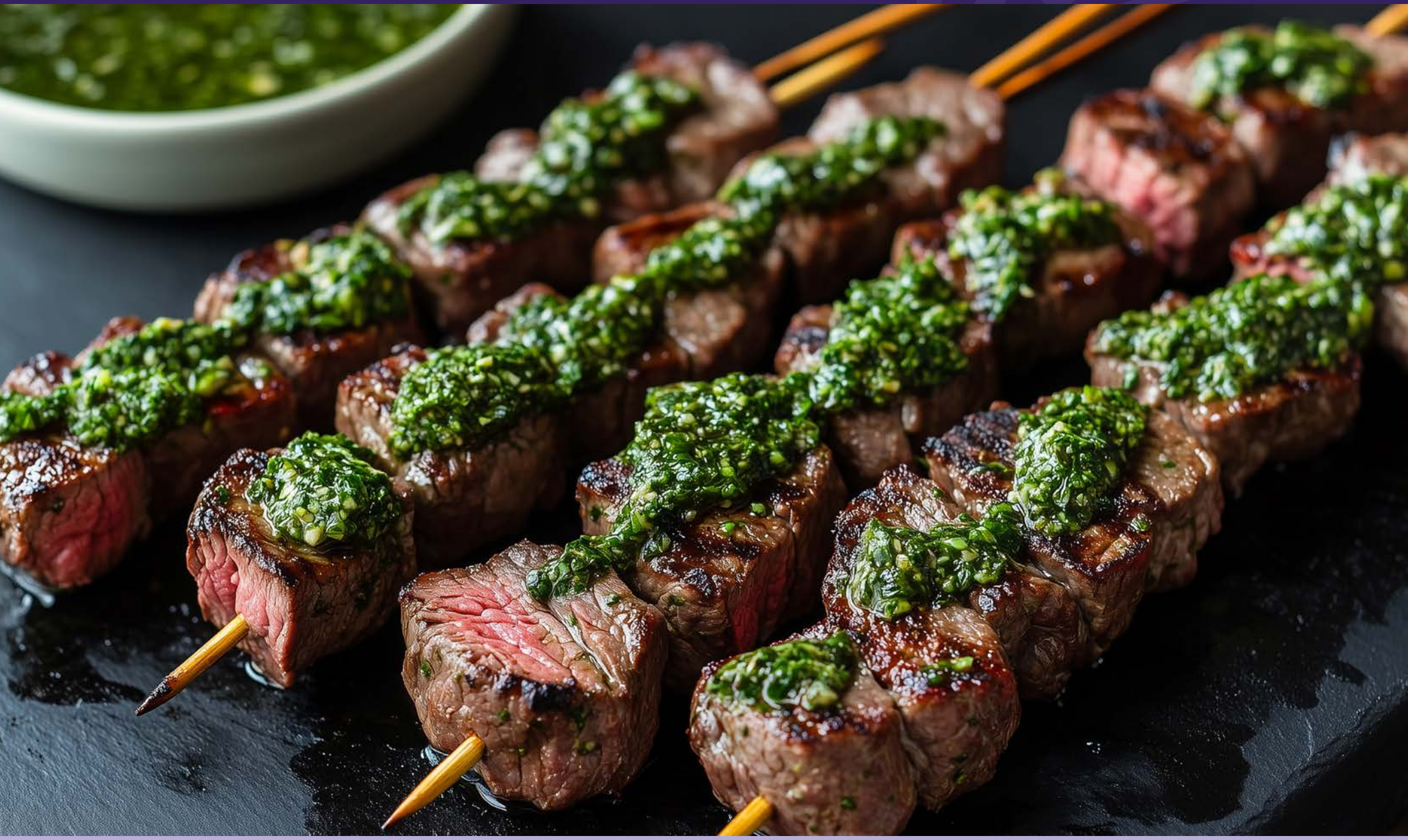
Chocolate Delight Cup
Chocolate coffee cake, chocolate mousse, seasonal berries, cream

Plated meals require dedicated labor, additional fees to apply.

Special dietary meals available upon request.



Reception



RECEPTION

Hors d'oeuvres

Display set up, option to have passed upon request, server fees will apply.
Prices listed are per person. **Minimum order of 25 pieces each.**

Cold

Mini Tropical Fruit Skewer with Guava Yogurt | 10

Vietnamese Vegetable Summer Roll with Mango Sweet Chili | 9

Herbed Ricotta and Tomato Bruschetta Crostini | 9

Roasted Beet Tartar Crostini | 8

Charred Moroccan Cauliflower | 8

Agua Chile Shrimp Shooter | 9

Ahi Tuna Poke Cone | 12

Togarashi Crusted Tuna Tataki with Wasabi Aioli | 11

Antipasto Brochettes | 9

Beef Tataki Skewer with Horseradish Cream | 11

Hot

Vegetable Spring Roll with Sweet Chili Sauce | 8

Roasted Vegetable Skewer with Tomato Pesto | 8

Tempura Shrimp with Thai Sweet Chili Sauce | 10

Coconut Shrimp with Mango Crème Fraiche | 11

Crab Cake with Roasted Red Pepper Aioli | 11

Barbacoa Beef Taquito with Ancho Crema | 9

Beef Tenderloin Skewers with Chimichurri | 12

Chili Lime Chicken Kabob with Tzatziki | 10

A dedicated server is required, additional fees to apply.





RECEPTION

Reception Displays

Prices listed are per person. **Minimum of 25 guests.**

Charcuterie Board of Cured Meats and Marinated Vegetables | 25
A selection of market vegetables, prosciutto, salami, capicola, mortadella, cured pepperoni, flat breads, crostini, crackers

Imported and Domestic Cheese Board (v) | 21
Garnished with fresh and dried seasonal fruit, sliced baguette, assorted crackers
(gf) Gluten free crackers and breads available upon request.

Farmer's Market Vegetable Crudité Display (gf)(v) | 12
Served with heirloom carrots, celery, radishes, cucumber, tomatoes, with buttermilk ranch dip

Hummus Trio (v) | 12
Selection of roasted red pepper hummus, roasted garlic hummus, edamame hummus, crispy pita chips, flatbreads with extra virgin olive oil, smoked paprika

Seasonal Fruit and Berries Display (gf)(v) | 14
Served with Greek yogurt honey dipping sauce

RECEPTION

Culinary Action Stations

Prices listed are per person. **Minimum of 50 guests.**

Aloha Station | 24

- **Tuna Poke Bowl** – Ahi tuna, wakame, Tobiko, spicy aioli, white rice
- **Kalua Tofu Bowl** – Fried tofu, wakame, edamame, sweet soy, white rice
- **Spam Fried Rice**
- **Hawaiian Macaroni Salad**

Pasta Station | 24

- **Rigatoni and Orecchiette Pastas**
- **Vegan San Marzano Pomodoro**
- **Vegetarian Garlic Alfredo Sauce**
- **Chicken Breast, Italian Sausage** – Mushrooms, zucchini, squash, bell peppers
- Served with garlic bread, parmesan, red pepper flakes

Burrito Bowl Station | 24

- **Carne Asada and Adobo Chicken**
- **Spanish Rice and Frijoles de la Olla**
- Served with salsa verde, pico de gallo, cilantro onion, roasted corn
- Cotija cheese, Mexican crema

A culinary attendant and dedicated server required, additional fees to apply.



RECEPTION

Carved To Order Stations

Protein portion served at 5 oz per guest. All stations include locally made rolls (V).
Prices listed are per person. **Minimum of 25 guests.**

Herb Roasted Bone-In Turkey Breast | 26
- Yukon gold mashed potatoes
- Agave glazed carrots
- Natural pan gravy
- Cranberry relish

Lemongrass Salmon | 30
- Jasmine rice
- Roasted seasonal vegetables
- Gremolata

Herb Crusted Rack of Lamb | 32
- Polenta cake
- Roasted root vegetables
- Mint jelly

Slow Roasted Prime Rib of Beef | 32
- Au gratin potatoes
- Grilled asparagus
- Natural beef jus
- Horseradish cream

Churrascaria Style NY Strip Steak | 34
- Jasmine rice
- Char-grilled sweet peppers
- Chimichurri sauce

Herb Crusted Beef Tenderloin | 36
- Fingerling potatoes
- Charred broccoli rabe
- Burgundy demi

A culinary attendant and dedicated server required, additional fees to apply.
Gluten free rolls available on request.



RECEPTION

Dessert Stations

Served with freshly brewed regular coffee.
Prices listed are per person. **Minimum of 50 guests.**

Ice Cream Social* (v) | 16

Premium vanilla and chocolate ice cream, served with assorted parlor toppings:

- Nuts
- Cherries
- Shredded toasted coconut
- Chopped assorted candy bars
- Cookies

Ice cream freezer rental required for 400 or more guests.

*A culinary attendant required, additional fees to apply.

BUILD YOUR OWN

Buñuelos Station (v) | 16

Traditional sugar buñuelos served with Abuelita hot chocolate and assorted toppings:

- Dulce de leche
- Chocolate sauce
- Berry compote
- Whipped cream

Shortcake Station (v) | 18

- Pound cake
- Angel food cake
- Assorted berry compotes
- Spiced chocolate sauce
- Caramel sauce
- Whipped cream



Bar Packages



BAR BEVERAGES

Hosted Bar Package

Please choose Premium or Select bar package.

Premium Spirits | 13
By the cocktail
Tito's Handmade Vodka
Bombay Sapphire Gin
Captain Morgan Orig. Spiced Rum
Don Julio Tequila
Crown Royal Whisky
Bulleit Whiskey

Premium Wine | 11
By the glass
Kendall Jackson Chardonnay
Seaglass Pinot Grigio
Charles & Charles 'Bolt' Rosé
Franciscan Estate Cabernet
La Crema Pinot Noir

Select Spirits | 12
By the cocktail
New Amsterdam Vodka
Bacardi Rum
Beefeater Gin
Jose Cuervo Tequila
Jameson Irish Whiskey
Jack Daniel's Whiskey
Jim Beam Bourbon

Select Wine | 9.75
By the glass
Dark Harvest Chardonnay
Ruffino Lumina Pinot Grigio
Sycamore Lane Cabernet
Proverb Pinot Noir

Import Beer | 11
By the 16 oz bottle/can

Domestic Beer | 10
By the 16 oz bottle/can

Hard Seltzer | 10.95
By the bottle/can

Red Bull | 6.95
By the can

Las Vegas Logo Bottled Water | 4
(16 oz bottle, each)

Soda (12 oz can, each) **|** 4.75
Assorted Pepsi® products

A guaranteed minimum threshold of **$750**++ per bar, per four hours is required.
1 bartender per bar setup.
Your Catering Sales Representative will provide you with a personalized estimate deposit based on your event details.
Clients in exhibit booths are required to reserve 2, 8' tables from the show contractor. Tables will be provided for all bars booked in meeting rooms.

Bar brands subject to availability.

Items listed are to accompany a bar, not purchased individually.



BAR BEVERAGES

Retail Bar Service

We are a cashless facility.

Premium Spirits | 13
By the cocktail
Tito's Handmade Vodka
Bombay Sapphire Gin
Captain Morgan Orig. Spiced Rum
Don Julio Tequila
Crown Royal Whisky
Bulleit Whiskey

Premium Wine | 11
By the glass
Kendall Jackson Chardonnay
Seaglass Pinot Grigio
Charles & Charles 'Bolt' Rosé
Franciscan Estate Cabernet
La Crema Pinot Noir

Import Beer | 11
By the 16 oz bottle/can

Domestic Beer | 10
By the 16 oz bottle/can

Hard Seltzer | 10.95
By the bottle/can

Red Bull | 6.95
By the can

Las Vegas Logo Bottled Water | 4
(16 oz bottle, each)

Soda (12 oz can, each) **|** 4.75
Assorted Pepsi® products

A guaranteed minimum threshold of **$1050**+ per bar, per four hours is required. **Clients in exhibit booths are required to reserve 2, 8' tables from the show contractor.** Tables will be provided for all bars booked in meeting rooms.

Bar brands subject to availability.

Items listed are to accompany a bar, not purchased individually.



Standards & Guidelines





STANDARDS & GUIDELINES

Policies and Procedures

Payment Policy

One hundred percent (100%) of the projected payment is required to be paid in full no later then (30) days prior to the event.

The preferred method of payment is by wire transfer. **In addition, regardless of the method of payment, a valid credit card is required for all on-site orders and additional charges.** We will begin to accrue 1.5% interests from the date of the invoice for any unpaid balance. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer.

Linen Service

We provide complimentary in-house linen in meeting rooms for the number of rounds associated with meal functions, excluding break and beverage services. Additional linen fees will apply for specialty linens and any other room sets.

Delivery

Due to the magnitude of our catering events, all service will be delivered within a window of one hour based upon the requested time of service. Does not apply to onsite orders. If you would like to guarantee delivery times, then a dedicated server is required and applicable labor fees apply. A $35.00 delivery charge or trip charge will apply to each food and beverage delivery for all exhibit booths inside of the convention center. All booths located outside of the convention center will have a $50.00 delivery charge or trip charge for each food and beverage delivery.

Labor

All labor is scheduled at four-hour minimum. After eight hours, the hourly labor rate increases to time and one-half. After twelve hours, the hourly rate increases to double time. Our union service personnel are entitled to two 15 minute and one 30 minute break per eight hour shift.

- **Food Server, Runner, or Attendant:**
  $240 (4-hr minimum) $60 – per additional hour
- **Culinary Attendant:**
  $300 (4-hr minimum) $75 – per additional hour
- **Bartender:**
  $300 (4-hr minimum) $75 – per additional hour
- **Booth/Meeting Room Manager:**
  $700 – per 8 hours $175 – per additional hour
- **Personal Chef**:
  $700 – per 8 hours $175 – per additional hour

LAS Vegas®
FOOD AND BEVERAGE



LAS Vegas
FOOD AND BEVERAGE

THANK YOU