



MANDALAY BAY[®]
RESORT AND CASINO, LAS VEGAS

CATERING MENU

YOU HAVE TO BE HERE



MGM RESORTS





HERE, CULINARY EXCELLENCE IS REFRESHING AND ENERGIZING

Casually sophisticated and luxuriously curated, Mandalay Bay makes every dining experience an invigorating escape to a world of sweet and savory delights. Let us help set your next meeting or event apart—because everything's better at the bay.

  MANDALAY BAY | MGM RESORTS

YOU HAVE TO BE HERE



BREAKFAST

BREAKFAST

BREAKFAST BUFFET MINIMUM 15 PEOPLE

Maximum of 1.5 hours of service.

All Breakfasts include Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Artisanal Teas

CLASSIC CONTINENTAL 40 PER PERSON

Orange | Apple | Cranberry
Sliced Fresh Fruit

Assorted Bagels

Plain | Sesame | Everything | Cinnamon Raisin
Plain Cream Cheese

Morning Breakfast Pastries

Muffins | Butter | Preserves

THE SPA CONTINENTAL 50 PER PERSON

Orange Juice
Seasonal Fruit Salad

Parfait Bar

Assorted Greek Fruit Yogurt
Toppings Include: Granola | Toasted Almonds | Dried Fruit | Honey | Brown Sugar
Muesli | Whole and Skim Milk

Assorted Bagels and Lox

Smoked Salmon | Capers | Hard-Boiled Eggs | Tomatoes | Red Onions | Chives
Plain Cream Cheese

Cashew Coconut Bar

Quinoa Pecan Loaf

THE SEASIDE 52 PER PERSON

Orange | Apple | Cranberry
Seasonal Fruit Salad

Morning Breakfast Pastries

Muffins | Butter | Preserves

Croissant Breakfast Sandwiches

Shaved Black Forest Ham | Cage-Free Egg | Cheddar Cheese

Individual Frittatas

Egg | Broccoli | Gruyère | Caramelized Onions | Sundried Tomatoes

THE TRADITIONAL 58 PER PERSON

Orange | Apple | Cranberry
Sliced Fresh Fruit
Scrambled Eggs
Applewood Bacon | Chicken Apple Sausage
Breakfast Potato of the Day

Assorted Bagels

Plain | Sesame | Everything | Cinnamon Raisin
Plain Cream Cheese

Morning Breakfast Pastries

Muffins | Butter | Preserves



BREAKFAST

ENHANCEMENT À LA CARTE MINIMUM 15 PEOPLE

The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen. Requires a minimum order of (15) per item.

INDIVIDUAL FRITTATAS 15 EACH

Cage-Free Eggs
(Choose One)

Sausage | Cheddar | Holland Peppers

Broccoli | Gruyère | Caramelized Onions | Sundried Tomatoes

Mozzarella | Spinach | Bacon

OVERNIGHT OATMEAL STATION 18 EACH

(Choose One)

Toppings included: Granola | Toasted Almonds | Dried Fruit | Mixed Berries | Honey

Raspberry

Rolled Oats | Chia Seeds | Raspberry Preserves | Greek Yogurt

Chocolate Banana Nut Apple

Rolled Oats | Ground Flax Seed | Banana | Nutella | Greek Yogurt

Cinnamon Spice

Rolled Oats | Cinnamon | Raisins | Apple Butter | Greek Yogurt

OATMEAL STATION 15 PER PERSON

Oatmeal with Decadent Toppings

Topping to include: Brown Sugar | Golden Raisins | Oat Streusel Crunch
Warm Bananas Foster | Warm Berry Compotes

WAFFLE STATION 19 PER PERSON

Rustic Style Waffle

Toppings to include: Warm Bananas Foster | Warm Berry Compote
Warm Maple Syrup | Whipped Butter | Whipped Cream

BREAKFAST ACTION STATIONS

(1) attendant required per (200) Guests at \$350.00 per attendant.

OMELET & EGG STATION 26 PER PERSON

Omelets and eggs made to order:

Bacon | Ham | Sausage | Mushrooms | Onions | Peppers | Tomatoes | Spinach
Cheddar Cheese | Jack Cheese
Cage-Free Eggs | Egg White
Non – Eggs (additional \$6.00 per person)

BREAKFAST PIZZA STATION 26 PER PERSON

Pizza oven rental \$300.00 per oven.

Groups of (299) and less please select (2) options below.

Groups with over (300) selections of (3) options.

Station serves 3 slices per person

Enhance Wheat Free crust add 3 per person

Served with Parmesan Cheese | Chili Flakes

Florentine with Prosciutto | Spinach | Scrambled Eggs

Spicy Chorizo | Pepper Jack Cheese | Scrambled Eggs | Chipotle Aioli | Cilantro

Denver Pizza | Holland Peppers | Maui Onions | Tasso Ham | Aged Cheddar
Scrambled Eggs

Egg Whites | Mushrooms | Feta | Wild Rocket | Oven-Roasted Tomatoes

SMOOTHIE STATION 15 PER PERSON

Groups of (299) and less please select (2) options below

Groups with over (300) selections of (3) options.

Smoothies made to order:

Berry Blast

Mixed Seasonal Berries | Yogurt

Chocolate Peanut Butter

Bananas | Chocolate Syrup | Peanut Butter | Yogurt

Tropical Beach

Mixed Tropical Fruit | Yogurt



BREAKFAST

SANDWICHES | BURRITOS

The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen.

SANDWICHES 20 EACH

Groups of (299) and less, please select (2) sandwiches.
Groups with over (300) selections of (3) sandwiches.
Substitute Gluten-Free Bun | Additional \$2 Per Person

Black Forest Ham Croissant

Sliced Vermont Cheddar Cheese | Fried Egg

Braised Short Rib Ciabatta

Fried Egg | Smoked Gouda | Caramelized Onion | Spicy Aioli

Spicy Chicken Biscuit

Chive Egg | Pepper Jack Cheese | Local Honey

Garlic Herb Butter Waffle

Cheddar Cheese | Folded Egg | Sausage Patty

Everything Bagel

Folded Egg | Turkey Sausage | Herb Cream Cheese

BURRITOS 20 EACH

Groups of (299) and less, please select (2) burritos.
Groups with over (300), selections of (3) burritos.
Substitute Gluten-Free Tortilla | Additional \$2 Per Person

Southwest Wrap

Scrambled Eggs | Beef Birria | Shredded Cheddar | Black Bean | Pico de Gallo
Chipotle Crema | Hash Browns | Jalapeño Tortilla

Denver Wrap

Scrambled Eggs | Hash Browns | Black Forest Ham | Shredded Cheddar | Onions
Bell Pepper

Vegan Chorizo Wrap

Just Egg® | Impossible™ Chorizo | Vegan Cheese | Tortilla Wrap

BREAKFAST ACTION STATIONS

(1) attendant recommended (1) per (200) Guests at \$350.00 per attendant.
The following items are offered in conjunction with a breakfast menu selection, based on the same guarantee as the menu chosen.

EVO GRILL STATION 19 PER PERSON

Choose One Station Below:

French Toast

Thick Cut Artisan Breads dipped in Royale Custard

Choose two: Buttery Brioche | Cinnamon Raisin Bread | White Chocolate Bread
Toppings: Whipped Butter | Whipped Cream | Warm Maple Syrup

Pancake Station

Petite Pancakes made to order:

Toppings: Warm Maple Syrup | Whipped Butter | Warm Bananas Foster
Warm Berry Compote | Blueberries | Chocolate Chips

Freshly Griddled Muffin Cakes 21 Per Person

Petite Muffin-Inspired Pancakes Made to Order:

Flavors: Lemon Poppy Seed | Blueberry | Morning Glory
Chocolate - Chocolate Chip

Accompaniments: Cinnamon Oat Streusel | Warm Royal Icing
Whipped Vanilla Cream | Vanilla Bourbon Syrup



BREAKFAST

FROM THE BAKERY

Assorted Donuts 86 Per Dozen
(Minimum 5 dozen order)
Requires a Minimum of 48 Hours Notice

Morning Breakfast Pastries 86 Per Dozen
Butter | Preserves

Assorted Bagels 96 Per Dozen
Plain Cream Cheese

PROTEINS

(2 dozen minimum order or 24 per person minimum order)

Scrambled Eggs 10 Per Person

Denver Scramble 12 Per Person
Ham | Peppers | Onions | Cheddar Cheese

Hard-Boiled Eggs 72 Per Dozen

Yogurt and Granola Parfait 15 Each

Assorted Individual Yogurt 9 Each

Assorted Individual Greek Yogurt 11 Each

Oatmeal with Brown Sugar 10 Per Person

MEATS

(24 per person minimum order)

Applewood-Smoked Bacon 13 Per Person
(3 pieces per person)

Breakfast Sausage Links 13 Per Person
(2 pieces per person)

Chicken Apple Sausage 13 Per Person
(2 pieces per person)

Turkey Sausage 13 Per Person
(2 pieces per person)

FAVORITES

(2 dozen minimum order)

Sliced Fresh Fruit 14 Per Person

Fruit Salad 12 Per Person

Whole Fresh Fruit 87 Per Dozen

Breakfast Potatoes of the Day 10 Per Person

Assorted Boxed Cereal 12 Per Person



BREAKFAST BAR | ADDITIONAL NOTES

MORNING COCKTAILS

\$350.00 bartender fee to apply.

(1) bartender per (100) guests required.

Classic Bloody Mary Bar 18 Per Person

Vodka | Tomato Juice | Dill Pickle Juice
Prepared Horseradish | Worcestershire Sauce
Hot Sauce | Celery Seeds | Green Bell Pepper
Dill Pickle Spears | Celery Stalks | Lemon Wedges | Olives

Champagne Punch Bellini 16 Per Person

Prosecco | Raspberry Sorbet | Fresh Raspberries | Fresh Fruit

Tequila Sunrise 16 Per Person

Orange juice | Tequila | Grenadine | Orange Slice | Maraschino Cherry

Classic Mimosa Bar 16 Per Person

Sparkling Wine | Orange Juice

BREAKFAST POTATO OF THE DAY

Monday | Heirloom Blend Breakfast Potatoes

Tuesday | Sautéed Red-Skinned Potatoes

Wednesday | Potatoes O'Brien

Thursday | Hash Brown Potatoes

Friday | Heirloom Blend Breakfast Potatoes

Saturday | Sautéed Red-Skinned Potatoes

Sunday | Potatoes O'Brien

MORNING BREAKFAST PASTRY DAILY ROTATION

MONDAY

Blueberry Muffin (V | GF) | Cherry Danish | Mini Croissant | Spinach Feta Lattice

TUESDAY

Morning Glory Muffin (V | GF) | Apple Danish | Whole Wheat Mini Croissant
Classic Coffee Cake

WEDNESDAY

Banana Nut Muffin (V | GF) | Apricot Danish | Mini Croissant | Olive Tomato Lattice

THURSDAY

Double Chocolate Muffin (V | GF) | Raspberry Mini Bear Claw
Whole Wheat Mini Croissant | Leek Parmesan Lattice

FRIDAY

Orange Cranberry Muffin (V | GF) | Cream Cheese Danish | Mini Croissant
Raspberry Crumb Cake

SATURDAY

Cappuccino Muffin (V | GF) | Strawberry Danish | Whole Wheat Mini Croissant
Spinach Feta Lattice

SUNDAY

Bran Muffin (V | GF) | Mango Danish | Mini Croissant | Caramel Apple Crumb Cake



BREAKFASTS

BREAK MENU

BEVERAGES SERVED BY THE GALLON

(2-gallon minimum order)

Organic Coffee | Decaf and Selection of Artisanal Herbal Teas | Cream | Skim Milk
Oat Milk | Sugar | Sweetener | Honey | Lemon Wedges *(upon request)*

Freshly Brewed Organic Coffee 115 Per Gallon
Regular

Freshly Brewed Organic Coffee 115 Per Gallon
Decaffeinated

Selection of Artisanal Herbal Teas 115 Per Gallon

Hot Chocolate | Mini Marshmallows 115 Per Gallon

Iced Tea 130 Per Gallon

Lemonade 130 Per Gallon

Fruit Punch 130 Per Gallon

Juice 130 Per Gallon
Orange | Apple | Cranberry

Housemade Juice 180 Per Gallon

House-Infused Water 78 Per Gallon
Lemon | Lime | Orange | Cucumber

INDIVIDUAL BEVERAGES

Starbucks Drinks

Assorted Starbucks Frappuccino Drinks 11 Each

Assorted Cold Brews 10 Each

Individual Soft Drinks 8 Each

Assorted Pepsi Products
Pepsi | Diet Pepsi | Starry

Bottled Fruit Juice 10 Each
Orange | Apple | Cranberry

Bottled Iced Teas 10 Each

Energy Drinks 10 Each

Assorted Red Bull
Assorted Gatorade

Water

Bottled Water 8 Each

Proud Source Water 9 Each
Still | Sparkling

Propel Fit Water 10 Each

Coconut Water 10 Each

Fiji Water 10 Each

Assorted Flavored Sparkling Water 8 Each



BREAKFAST
BREAKS
LUNCH
RECEPTION
DINNER
BEVERAGES

BREAK MENU

SWEET & SALTY

Candy Bars 8 Each

Pre-Packaged Cookies 8 Each

Protein Bars 8 Each

Kind Bar 9 Each

Kettle Chips 8 Each

Assorted PopCorners Bags 8 Each

Pretzels 8 Each

Trail Mix 9 Each

Pretzels | Mixed Nuts 85 Per Pound

BY THE DOZEN

Ice Cream Bars and Fruit Bars 96 Per Dozen

Individual Cheese Sticks 96 Per Dozen

Warm Soft Pretzels 120 Per Dozen
Cheese Sauce | Mustard

FROM BAKERY

Assorted Mini Beignets 86 Per Dozen
White Chocolate | Mixed Berry | Cookie Butter

Assorted Butter Cookies 96 Per Dozen
Plain | Apricot | Raspberry

Assorted Donuts 86 Per Dozen
5 dozen minimum
Requires Minimum of 48 Hours Notice

Marshmallow Rice Krispies Bar 86 Per Dozen
Brown Butter Chocolate Chip | Strawberry | Vanilla Rainbow

Giant Cookies (3 oz.) 87 Per Dozen
Chocolate Chip | Oatmeal Raisin | White Chocolate
Macadamia | Peanut Butter | Seasonal Flavor

Blondies 86 Per Dozen

Brownies 86 Per Dozen

Assorted Dessert Bars 86 Per Dozen
Meltaway | Raspberry Streusel | Lemon | S'mores

Cupcakes 86 Per Dozen
Chocolate Fudge | Vanilla Pineapple Coconut | Red Velvet Cream Cheese

Dough'ssant 96 Per Dozen
Powdered Sugar



BREAKS

THEME BREAK MENU

AM BREAKS

*Minimum of 15 Guests
Maximum service is 1.5 hours*

VITALITY 25 PER PERSON

Greek Fruit Yogurt
Organic Berry Thrive Trail Mix
Omega Chocolate Cherry Energy Bars

BERRY'D IN FLAVOR 24 PER PERSON

Blackberry Cupcakes
Blueberry Yogurt Shots
Raspberry Panna Cotta

MADE IN THE SHADE 26 PER PERSON

Individual Crudit  Cups | Hummus
Watermelon and Strawberry Skewers | Fresh Mint | Balsamic Drizzle
Assorted Dessert Bars

PM BREAKS

*Minimum of 15 Guests
Maximum service is 1.5 hours*

GRAND CACAO EXPERIENCE 26 PER PERSON

Dark Chocolate Bark
Nuts | Dried Fruit

Chocolate Pretzels
Dark | Yogurt

Assorted Chocolate Fruit and Nuts
Toffee Pecans | Blueberry | Kix Cereal

CINEMA FLICKS 'N' CHILL 22 PER PERSON

Assorted PopCorners Bags
Kettle Chips
Assorted Candy Bars

CHEESY DOES IT 25 PER PERSON

Cheesy Snacks (*Nacho Cheese Doritos, Cheetos, Cheez-It*)
Warm Soft Pretzels with Cheese Sauce | Assorted Cheesecake Pops

STADIUM WALK 28 PER PERSON

BBQ- Spiced Tater Tots | Mini Corn Dogs (*Ketchup, Mustard*)
Caramelized Popcorn Cups

¡DESCANSO MUY CALIENTE! 28 PER PERSON

Chicken Taquitos | Roasted Tomato Salsa | Jalape o Poppers
Smoky Tomato Ranch | Dulce de Leche Churros

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES



LUNCH

PLATED LUNCH MENU

*Minimum of 15 Guests. Maximum Service is 2 hours.
Plated lunches are three courses (your selection of Soup or Salad, Entrée and Dessert).
All Lunches Include Housemade Rolls and Butter
Freshly Brewed Coffee | Decaffeinated Coffee | Selection of Artisanal Teas | Iced Tea*

SOUP

Chef's Soup of the Day

SALAD

(Choose One)

Caesar Salad

Hearts of Baby Romaine | Roasted Tomato Emulsion
Grape Tomatoes | Asiago | Garlic Croutons | Caesar Dressing

Gem Salad

Baby Gem Lettuce Spears | Shaved Crudité Vegetables
Lemon Poppy Seed Dressing

Kale Salad

Baby Kale | Radicchio | Shaved Pecorino | Toasted Pecans | Dried Cranberries
Apple Cider – Dijon Vinaigrette

Spinach Salad

Spinach | Frisée | Blue Cheese | Strawberries | Pumpkin Seeds | Balsamic Glaze
Tangy Orange Vinaigrette

MAIN COURSE ENTRÉE SALAD

Grilled Chicken Breast 62 Per Person

Salinas Valley Roasted Vegetable Salad
Roasted Root Vegetables | Garbanzo Beans | Gorgonzola | Grilled Asparagus
Meyer Lemon Vinaigrette

Blackened Salmon 65 Per Person

Baby Kale | Shaved Fennel | Pistachios | Grape Tomatoes
Tarragon White Balsamic Vinaigrette

MAIN COURSE ENTRÉE

Oven-Roasted Chicken 62 Per Person

Sweet Baby Corn Polenta | Blistered Brussels Sprouts | Bacon Lardons
Sundried Tomato Herb Vinaigrette

Vegetarian Pasta 55 Per Person

Goat's Milk Manicotti | Baby Squash | Blistered Heirloom Tomatoes
Roasted Tomato & Basil Emulsion

Catch of the Day 65 Per Person

Pan-Seared Filet | Wild Rice Pilaf | Sautéed Rainbow Swiss Chard & Kale
Garlic Scallion Pistou

Short Rib 74 Per Person

Slow-Braised Short Rib | Parsnip & Potato Purée | Seasonal Garden Vegetables
Cabernet Demi

Filet 77 Per Person

Grilled Petite Filet | Garlic Confit Potato Purée | Seasonal Garden Vegetables
Ruby Port Wine Reduction

DUO MAIN COURSE ENTRÉE

Chicken and Shrimp 74 Per Person

Pan-Seared Chicken Breast | Garlic Shrimp | Fingerling Potato Hash | Haricot Vert
Tarragon Beurre Blanc

DESSERT

(Choose One)

The Big Easy

Chocolate Biscuit | Hazelnut Orange Mousse | Chocolate Mousse | Orange Glaze

Precious Raspberry

Almond Lemon Jocund | Raspberry Cream | Vanilla Cream Cheese Mousse
White Chocolate Mirror Glaze

Pick Me Up

Amaretto Lady Finger | Mascarpone Cream | Coffee Syrup

Evanescence Tart

Cocoa Shell | Chocolate Biscuit | Tanga Chocolate Crèmeux | Chocolate Mousse
Chocolate Shiny Glaze



LUNCH

LUNCH BUFFET

*Minimum of 15 Guests. Maximum service is 2 hours.
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Artisanal Teas | Iced Tea*

STACKED & SLICED 71 PER PERSON

(Sunday Special 68 Per Person)

SALADS

Mesclun

Blend of Picked Greens and Hearty Lettuces | Carrot Curls
Heirloom Cherry Tomatoes | Watermelon Radish
Pink Peppercorn Ranch | Meyer Lemon Dressing

Smoky Quinoa and Black Bean Salad

Tri-Color Peppers | Scallions | Garden Herbs | Chipotle Vinaigrette

ENTRÉE SANDWICHES

Roast Beef

Caramelized Onions | Roasted Peppers | Arugula | Boursin Cheese Spread
Potato Bun

House Club

Turkey | Tavern Ham | Smoked Bacon | Aged Provolone | Roma Tomato
Romaine | Garlic Aioli | Hoagie

Buffalo Cauliflower Wrap

Black Beans | Roasted Corn | Carrots | Spinach | Tomato | Cucumber
Wheat-Free Tortilla Wrap

SIDES

Lemony Greens Salad

Fusilli | Broccoli Florets | Edamame | Baby Spinach | Pesto
Lemon Oil | Parmigiano Reggiano | Black Pepper

Cucumber Salad

Shaved Red Onions | Dill Fronds | Creamy Coconut Yogurt Dressing

Fresh-Baked Spanakopita

HOUSEMADE DESSERTS

Black & White Cookie

Key Lime Pie Tart

Snickerdoodle Cookie *(V | GF)*

STACKED & SLICED ENHANCEMENT OPTIONS

Enhanced Salad Bar 14 per person

Chopped Romaine & Iceberg Blend | Arugula & Baby Spinach

Grilled Chicken Breast with Red Achiote Chimichurri | Poached Salmon Filet
with Dill and Lemon Oil

Candied Walnuts | Crispy-Spiced Chickpeas | Fresh Strawberries | Dried Cherries
Toasted Sunflower Seeds | Roasted Red & Yellow Tomatoes

Gorgonzola | Feathered Parmesan

Housemade Garlic-Ciabatta Croutons

Aged Tondo Balsamic Vinaigrette | Green Goddess

Vanilla Madeleine Cookie 8 per person



LUNCH

LUNCH BUFFET

*Minimum of 15 Guests. Maximum service is 2 hours.
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Artisanal Teas | Iced Tea*

LA TAVOLA ITALIANA 71 PER PERSON

(Monday Special 68 Per Person)

SALADS

Insalata Toscana

Chopped Romaine & Iceberg | Roma Tomatoes | Red Onions | Black Olives
Pepperoncini
Creamy Italian Dressing | Dark Balsamic Vinaigrette

Tomato & Mozzarella

Bocconcini | Heirloom Cherry Tomatoes | Torn Basil | Extra Virgin Olive Oil
White Balsamic Reduction

ENTRÉES

Grilled Chicken Piccata

Capers | Lemon

Ossobuco Ravioli

Butternut Squash | Calabrian Chili Alfredo

Plant-Based Italian Sausage

Zucchini and Yellow Squash Ragù | San Marzano Tomato Sauce

SIDES

Roasted Garlic Potatoes

Italian Herbs

Eggplant Caponata

Tuscan Kale | Sweet Onions | Sundried Tomatoes | Sicilian Olives | Italian Parsley

Herb Focaccia

HOUSEMADE DESSERTS

Classic Ricotta Cannoli

Zuccotto

Tiramisu Shot (V | GF)

LA TAVOLA ITALIANA ENHANCEMENT OPTIONS

Antipasti Bar 14 per person

Genoa Salami | Aged Parmesan | House-Marinated Olives | Cherry Peppers
Grilled Artichokes | Giardiniera | Grissini

Blood Orange Panna Cotta 8 per person

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES



LUNCH BUFFET

*Minimum of 15 Guests. Maximum service is 2 hours.
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Artisanal Teas | Iced Tea*

SONORAN SIZZLE 71 PER PERSON

(Tuesday Special 68 Per Person)

SALADS

Field Greens & Romaine

Jicama | Grape Tomatoes | Green Onions | Tinkerbell Peppers | Cilantro
Creamy Tomatillo Dressing | Roasted Garlic Vinaigrette

Tomato & Cucumber Salad

Heirloom Cherry Tomatoes | Hot House Cucumbers | Shaved Red Onions
Avocado-Lime Dressing

ENTRÉES

Mole Chicken Breast

Poblano Mole | Pickled Radish & Onions

Carne Asada

Grilled Beef Tenderloin Tips | Fajita Vegetables

Picadillo con Nopales

Plant-Based Protein | Root Vegetables | Roasted Corn | Peppers | Cilantro

SIDES

Arroz Rojo

Tomato Broth | Toasted Onions | Garlic

Charro Black Beans

Chipotle | Lime

Bolillo Rolls

HOUSEMADE DESSERTS

Choco Flan

Chocolate & Strawberry Concha

Horchata Crémeux *(V | GF)*

SONORAN SIZZLE ENHANCEMENT OPTIONS

Chips and Salsa 14 per person

Tri-Color Tortilla Chips
Molcajete Salsa | Tomatillo Salsa | Mango Pico De Gallo
Jalapeños | Cilantro Onions | Cotija
Queso Blanco

Vanilla Sopapilla 8 per person



LUNCH

LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Artisanal Teas | Iced Tea

SMOKED & CHARRED 71 PER PERSON

(Wednesday Special 68 Per Person)

SALADS

Strawberry Fields Salad

Romaine and Iceberg Blend | Baby Spinach | Frisée | Strawberries | Pepitas
Honey Mustard Dressing | White Balsamic Vinaigrette

Grilled Corn & Tomato Salad

Grape Tomatoes | Holland Peppers | Pickled Red Onions | Torn Baby Spinach
Lemon-Mint Vinaigrette

ENTRÉES

Flame-Broiled Steak Tips

Charred Scallions | Sautéed Red Cabbage

Blackened Chicken Thighs

Mango BBQ Sauce | Butter Bean Succotash

Stuffed Pepper Casserole

Ground Plant-Based Protein | Blistered Confetti Peppers and Onions
Tomato-Braised Rice | Vegan Mozzarella

SIDES

Roasted Sweet Potato

Smoked Jalapeño-Peach Glaze

Grilled Squash

Zucchini | Yellow Squash | Peppers

Sourdough Roll

HOUSEMADE DESSERTS

Banana Cream Pie

Warm Peach Cobbler

White Chocolate Mousse & Raspberry (V | GF)

SMOKED & CHARRED ENHANCEMENT OPTIONS

Picnic Table 16 per person

Classic Deviled Eggs | Apple Cider Coleslaw | Ditalini Pasta Salad
Housemade Bread & Butter Pickles
Watermelon Wedges

BBQ Spice Tater Tots 14 per person

Spicy Ketchup

Chocolate S'more Cookie 8 per person



LUNCH

LUNCH BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Artisanal Teas | Iced Tea

FROM CASBAH TO COAST 71 PER PERSON

(Thursday Special 68 Per Person)

SALADS

Greek Garden Salad

Chopped Romaine | Grape Tomatoes | Kalamata Olives | Shaved Cucumbers
Red Onion | Dill Yogurt Dressing | Pomegranate Balsamic Vinaigrette

Mediterranean Pasta Salad

Bowtie Pasta | Sundried Tomatoes | Roasted Artichoke Hearts | Baby Kale
Chickpeas | Lemon Basil Pesto | Cracked Pepper

ENTRÉES

Seared Za'atar Chicken Breast

Lemon-Tahini Yogurt | Sesame

Grilled Hawaij Spiced Tenderloin

Caramelized Pearl Onions | Zhug

Sumac-Spiced Cauliflower

Stewed White Beans | Kale

SIDES

Saffron Rice Pilaf

Toasted Onions | Currants | Herbs

Roasted Baby Carrots & Swiss Chard

Garlic | Lemon | Baby Spinach

Ciabattina Roll

HOUSEMADE DESSERTS

Lemon Panna Cotta

Warm Ravani Cake

Pistachio Mousse with Mandarin Compote (V | GF)

FROM CASBAH TO COAST ENHANCEMENT OPTIONS

Mediterranean Spreads 14 per person

Tzatziki | Baba Ghanoush | Roasted Garlic Hummus | Muhammara
Sliced Cucumbers | Pita Chips | Sea Salt Lavash

Honey Almond Tart 8 per person



LUNCH

LUNCH BUFFET

*Minimum of 15 Guests. Maximum service is 2 hours.
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Artisanal Teas | Iced Tea*

EAST OF ORDINARY 71 PER PERSON

(Friday Special 68 Per Person)

SALADS

Asian Chopped Salad

Red & Green Romaine | Mandarin Oranges | Edamame | Peppers | Grape Tomatoes
Carrot Ginger Dressing | White Miso Vinaigrette

Cucumber Salad

Crushed Soy Nuts | Thai Chili | Shaved Shallots | Cilantro & Mint Dressing

ENTRÉES

Chicken Inasal Thighs

Atsuete | Pickled Vegetables

Galbi Jjim Beef

Gochujang | Green Onions | Sesame

Lemongrass Steamed Tofu

Shiitake Mushroom Blend | Nappa Cabbage | Tamari Glaze

SIDES

Egg-Fried Rice

Shredded Red Cabbage | Carrots | Snap Peas | Scallions | Sprouts | Cage-Free Eggs

Chili-Honey Glazed Green Beans

Sambal

Shokupan

HOUSEMADE DESSERTS

Coconut Tapioca with Exotic Compote

Warm Japanese Cotton Cake

Mango Passion Crèmeux *(V | GF)*

EAST OF ORDINARY ENHANCEMENT OPTIONS

Vegetable Spring Rolls 12 per person

Sweet Chili Sauce

Chilled Lettuce Wraps 14 per person

Butter Lettuce Leaves

Thai Beef Salad | Vietnamese Shrimp Salad | Edamame Salad

Pickled Vegetable Slaw | Toasted Sesame Seeds | Crispy Noodles

Matcha Strawberry Roulade 8 per person



LUNCH

LUNCH BUFFET

*Minimum of 15 Guests. Maximum service is 2 hours.
All Lunches Include Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Artisanal Teas | Iced Tea*

MASALA REMIX 71 PER PERSON

(Saturday Special 68 Per Person)

SALADS

Kachumber Salad

Field Greens | Chopped Iceberg | Shaved Cucumbers | Grape Tomatoes | Red Onion
Creamy Mint Vinaigrette | Chunky Mango Dressing

Desi Salad

Red & Green Cabbage | Shredded Carrots | Cilantro | Bell Peppers
Spiced Cashews | Cumin-Lime Dressing

Rainbow “Pappadam” Puffs

ENTRÉES

Butter Chicken

Garam Masala | Greek Yogurt | Creamy Tomato Gravy

Paneer Methi Matar Malai

Housemade Cheese | Green Peas

Chana Masala

Spiced Chickpeas | Sweet Onions | Chilies

SIDES

Lemon Basmati Rice

Coriander

Vegetable Saag

Spinach | Ginger | Cumin

Garlic Naan

Clarified Butter

Mint Chutney | Tamarind Chutney

HOUSEMADE DESSERTS

Gulab Jamun

Kheer Rice Pudding

Carrot and Ginger Coconut Halwa (V | GF)

MASALA REMIX ENHANCEMENTS OPTIONS

Indo Chinese Fusion Station 16 per person

Garlic Pepper Shrimp

Chili-Tomato Sauce | Peppery Garlic Sauce

Cumin Lamb Stir Fry

Blistered Onions | Fusion Spices

Sesame Roti

Mango Lassi Shot 8 per person



LUNCH

TRADE SHOW LUNCH

Based on a maximum of 1.5 hours of service.

This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.

A minimum spend of \$62.00 per person must be met.

(1) Chef attendant required per (250) hot bowls at \$350.00 per attendant

COMPOSED HOT BOWLS

Lemon Herb Chicken Breast 36 each

Blistered Brussels Sprouts | Rice Pilaf | Lemon Chicken Jus | Herb Oil

Blackened Mahi Mahi Bowl 36 each

Spanish Rice | Fire-Roasted Squash | Charred Onions & Peppers | Pineapple Salsa

Brisket Burnt Ends Bowl 36 each

Three-Cheese Cavatappi | Sautéed Swiss Chard & Baby Spinach

Tangy BBQ Sauce | Italian Parsley

Vegan Jambalaya 34 each

Plant-Based Andouille Sausage | Creole Broth | Braised Collard Greens | Scallions

Chicken Tinga Bowl 36 each

Cilantro Rice | Grilled Fajita Vegetables | Black Bean & Corn Salsa

Flour Tortillas

Plantfare Picadillo 34 each

Arroz Primavera | Quick Pickled Vegetables | Poblanos | Potatoes | Carrots

Kidney Beans | Guajillo-Tomato Broth

Butter Chicken Bowl 36 each

Coriander-Scented Basmati Rice | Raita | Chopped Cilantro | Garlic Naan

Vegetable Green Curry Bowl 34 each

Basmati Rice | Green & Red Bell Peppers | Carrots | Cauliflower | Thai Basil

Garlic Naan



LUNCH

TRADE SHOW LUNCH

Based on a maximum of 1.5 hours of service..

This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.

A minimum spend of \$62.00 per person must be met.

COMPOSED COLD BOWLS

Grilled Chicken Bowl 36 each

Roasted Root Vegetables | Toasted Farro Salad | Gorgonzola | Grilled Asparagus
Seasonal Baby Greens | Meyer Lemon Vinaigrette

Sriracha Salmon Bowl 36 each

Sushi Rice | Red Cabbage | Shredded Carrots | Edamame | Ginger Vinaigrette

Harvest Bowl 34 each

Red Quinoa Salad | Baby Spinach | Asparagus | Yukon Potatoes | Cucumber
Cherry Tomatoes | Black Olives | Pickled Red Onions | Lemon Dressing

Spicy Tofu Bowl 34 each

Spicy Tofu Poke | Field Greens | Red Cabbage | Furikake Rice | Shoyu Vinaigrette

Caribbean Jerk Shrimp Bowl 36 each

Callaloo Rice | Sweet Corn and Black Bean Succotash | Wilted Spinach
Honey Lime Dressing

Greek Salad Bowl 34 each

Red Quinoa | Mesclun Mix | Sliced Cucumbers | Marinated Chickpeas | Tomatoes
Crumbled Feta | Olives | Dill Vinaigrette

Seared Tuna Bowl 36 each

Seared Rare Ahi Tuna | Spring Mix | Braised Lentils | Feta Cheese | Kalamata Olives
Cucumbers | Tomatoes | Lemon Oil | Creamy Tzatziki Dressing

Havana Jackfruit Bowl 34 each

Cuban Rice and Bean Pilaf | Grilled Corn Succotash with Greens
Sweet Citrus Dressing



LUNCH

TRADE SHOW LUNCH

Based on a maximum of 1.5 hours of service.

This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.

A minimum spend of \$62.00 per person must be met.

HOT POCKETS 19 EACH

Chicken Philly Cheesesteak

Peppers & Onions | Mushrooms | Provolone Cheese Sauce

Shaved Ham & Boursin

Mozzarella | Piquillo Peppers | Garlic Boursin Cream Cheese

Smokehouse Brisket

Caramelized Onions | White Cheddar | Sticky Sweet BBQ Sauce

Sazon Braised Chicken

Roasted Corn | Black Beans | Adobo Honey Crema

Little Italy

Sweet Italian Sausage | Roasted Peppers | Mozzarella | Parmesan | Spicy Marinara

Roasted Garden

Tomato | Artichoke | Eggplant | Spinach | Vegan Mozzarella | Pesto Alfredo

SNACK PACKS 19 EACH

Classic Mix

Roasted Peanuts | Cheese Crisps | Honey Mustard Pretzels

Hot & Spicy

Wasabi Peas | Cajun Sesame Hot Sticks | Dried Cranberries

Honey Roasted Peanuts

Organic Goji Mix

Goji Berries | Pumpkin Seeds | Cranberries | White Mulberries | Toasted Almonds

Savory Bar Mix

Honey Sesame Nuggets | Cajun Hot Sticks | Wasabi Peas | Spiced Peanuts

Chocolate Lover's Mix

Dark Chocolate Almonds | Yogurt Raisins | Chocolate Cranberries

Mini Marshmallows

Salted Caramel Mix

Caramel Peanut Popcorn | Cheese Crisps | Dried Fruit | Banana Chips

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES



LUNCH

TRADE SHOW LUNCH

Based on a maximum of 1.5 hours of service.

This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.

A minimum spend of \$62.00 per person must be met.

HOT SANDWICHES

Philly Cheesesteaks 22 Each

Peppers | Onions | Provolone

Pesto Chicken Panini 21 Each

Roasted Tomatoes | Parmesan | Basil

Vegetarian Grinders 22 Each

Plant-Based Meat | Vegan Cheese

Meatball Subs 22 Each

Asiago | Marinara

Caprese Panini 20 Each

Seasonal Tomatoes | Mozzarella | Basil

Grilled Cheese 21 Each

Jalapeño Bacon | Texas Toast

Italian Panini 22 Each

Capicola | Pepperoni | Salami | Provolone

Foil-Wrapped Hot Dogs 18 Each

with PC Condiments

QUESADILLAS 22 EACH

Beef Birria

Monterey Jack | Onions | Cilantro

Buffalo Chicken

Pepper Jack Cheese | Roasted Peppers

Poblano-Black Bean

Asadero | Grilled Corn | Queso Fresco

HOT SIDES

Tater Tots 14 each

House BBQ Spice

Mediterranean Olive Oil Pasta 16 each

Roasted Artichokes | Olives | Cherry Tomato | Lemon | Chili Flakes

Eight Vegetable Fried Rice 16 each

Green Peas | Carrot | Red Cabbage | Scallions | Mushrooms | Diced Peppers
Garlic | Ginger

Shrimp & Grits 18 each

Blackened Shrimp | Smoked Gouda | Confetti Peppers

COLD SIDES

Caprese Pasta Salad 16 each

Rotini | Bocconcini | Grape Tomatoes | Basil Pesto

Greek Tomato Cucumber Salad 14 each

Kalamata Olives | Feta Cheese | Dill Vinaigrette

Curry Roasted Cauliflower 16 each

Golden Raisins | Pickled Red Onions | Cilantro | Tahini Dressing

Israeli Couscous 15 each

Caramelized Onions | Chickpeas | Artichokes | Red Peppers | Herb Dressing

Hummus & Vegetables 17 each

Roasted Garlic Hummus | Zucchini | Carrots | Celery | Radish | Haricot Vert | Parsley

Green Goddess Potato Salad 16 each

Roasted Red Bliss Potatoes | Scallions | Capers | Marinated Artichokes
Herbal Green Goddess Dressing



LUNCH

TRADE SHOW LUNCH

Based on a maximum of 1.5 hours of service.

This lunch menu is designed to accommodate your guests with grab and graze options offering hearty bowls and cups or full-service action.

A minimum spend of \$62.00 per person must be met.

BAKED BITES 14 EACH

Apple Empanada

(Two per person)

Mini Strawberry Concha

(Two per person)

Brazilian Cheese Bread Bites

(Three per person)

European/American Macaron Trio

Vanilla | Chocolate | Coconut

(Three per person)

DESSERTS 16 EACH

French Vanilla Madeleine

(Three per person)

Raspberry Streusel Bar

(Two per person)

Mini Sugar Cookie

(Three per person)

Mini Chocolate Whoopie Pies

(Two per person)

JUICES BY THE BOTTLE 19 EACH

Vibrant Verde

Gala Apples | Kale | Spinach | Kiwi | Honeydew | Celery

Crimson Crush

Watermelon | Red Beets | Raspberries | Strawberries | Grapefruit

Squeeze the Day

Carrot | Pineapple | Ginger | Turmeric | Orange

Raven Splash

Stone Fruit | Elderberries | Purple Cabbage | Grapes | Blueberries | Blackberries



HORS D'OEUVRES

COLD

Minimum 50 pieces

Grilled Vegetable Napoleon 15 Each

Piquillo Pepper | Hummus | Champagne Vinaigrette

Roasted Peach & Mascarpone Tartlet 15 Each

Tupelo Honey | Aged Tondo Pearls

Chicken Fajita Cone 15 Each

Queso Fresco | Pickled Onion | Spinach Tortilla

Whipped Burrata & Berries 15 Each

Hot Honey | Syrup | Cranberry Walnut Crostini

Seared Beef Noisette 15 Each

Horseradish Crème Fraîche | Wonton Cup

Garden Summer Roll 15 Each

Nuoc Cham

Salmon Mille Feuille 15 Each

Smoked Atlantic Salmon | Mille Crepe
Lemon-Chive Cream | Tobiko

Edamame Hummus Peppadew 15 Each

Harissa Spiced Olives

Spanish Paella Bite 15 Each

Andouille Sausage | Saffron Shrimp
Crème Fraîche | Plantain Chip

Ahi Tuna Wonton Cannoli 15 Each

Sesame - Soy Marinade | Chives

Gochugaru Shrimp Pancake 15 Each

Scallion | Kimchi Salad

Foie Gras Mousse Spoon 15 Each

Blackberry Jam | Candied Pistachio | Tuille Spoon

Mini Mediterranean Vegetables Tacos 16 Each

Crumbled Feta | Pita Shell

HOT

Minimum 50 pieces

Grilled Cheese Dumplings 15 Each

Four Cheese | Bacon | Tuscan Tomato Bisque

Falafels 15 Each

Green Chickpeas | Tahini Sauce

Vegetable Samosas 15 Each

Spiced Potato | Tamarind Dipping Sauce

Mac & Cheese Bites 15 Each

Aged Cheddar | Smoked Tomato Ranch

Serrano Ham Croquette 15 Each

Spanish Jambon | Manchego Bechamel | Bravas Sauce

Black Truffle Gougere 15 Each

Mornay | Lemon Crème Fraîche

Short Rib Arancini 15 Each

Red Wine Braise | Chive Sour Cream

Crab Cake 15 Each

Old Bay | Smoked Paprika Remoulade

Philly Cheesesteak Spring Roll 15 Each Blistered

Peppers | Roasted Garlic Aioli

Chicken Empanadas 15 Each

Roasted Corn | Pepper Jack | Cilantro Crema

Jalapeño Pepper Wonton 15 Each

Pepper Jack Cheese | Buttermilk Dill Emulsion

Lamb Meatball 15 Each

Parmesan Cheese | Sauce Chermoula

Thai Shrimp Firecracker 16 Each

Lemongrass | Wonton | Blood Orange Chili Sauce



DISPLAY STATION MENUS

Cold Display Stations

Minimum of 15 Guests | Maximum service 1.5 hours.

To offer as a Dinner Menu please choose a minimum of (3) Stations.

Garden Vegetable Crudité 23 per person

Asparagus | Broccoli Florets | Rainbow Cauliflower | Grape Tomatoes | Electric Carrots | Persian Cucumbers | Watermelon Radish | Endive
Whipped Chevre | Roasted Tomato Spread

Artisan Charcuterie 28 per person

Soppressata Calabrese | Capicola | Genoa Salami | Prosciutto di Parma
Herb Bocconcini | Gorgonzola Dolce | Parmigiano Reggiano
Tomato Bruschetta | Grilled Artichokes | Peppadew Peppers | Marinated Olives

Domestic Cheese Display 28 per person

Chef's Selection of Market Hard and Soft Cheeses
Champagne Grapes | Fruit Compote | Toasted Nuts | Sea Salt Lavash
Crackers | Grissini

Imported Cheese Display 30 per person

Chef's Selection of Market Hard and Soft Cheeses
Champagne Grapes | Fruit Compote | Toasted Nuts | Sea Salt Lavash
Crackers | Grissini

Coastal Seafood Display 56 per person

Colossal Gulf Shrimp | West Coast Oysters | New England Lobster Tails | Zingy Cocktail Sauce | Empress Gin Mignonette | Lemon Wedges | Drawn Butter

Grazing Station

Minimum order of (200) per station

Mediterranean Grazing 36 per person

Sweet Pea & Saffron Hummus | Pistachio and Pomegranate Hummus | Muhammara
Crispy Crudité | Endive | Grapes | Heirloom Tomatoes | Marinated Olives
Herbed Feta Cheese | Sea Salt Lavash | Pita Chips

Spanish Grazing 39 per person

Serrano Ham | Spanish Chorizo | Manchego Cheese | Idiazabal Cheese
Roasted Peppers | Queen Olives | Champiñones al Ajillo | Sliced Melons
White Anchovies | Smoked Marcona Almonds | Chilled Bravas Sauce
Grilled Ciabatta | Salsa de Tomate | Extra Virgin Olive Oil



COLD STATION

HAND – ROLLED SUSHI 88 PER PERSON

15 Roll Minimum

Served with Ginger | Wasabi | Soy Sauce

CLASSIC SUSHI ROLLS

California Roll

Crab | Avocado | Cucumber

Philadelphia Roll

Salmon | Avocado | Cream Cheese

Spicy Tuna Roll

Spicy Tuna | Sprouts

Salmon Roll

Salmon | Sriracha | Scallions

Mikki Crab Roll

Mikki Crab | Avocado | Sriracha | Cucumber | Sesame

Shrimp Tempura Roll

Fried Shrimp | Gobo Sprout

Vegetable Roll

Tofu | Cabbage | Cucumber | Avocado

Cucumber Kappa Roll

Cucumber | Avocado | Sesame

ENHANCED SUSHI ROLLS 104 PER PERSON

Oh Kamisama Roll

Spicy Tuna | Salmon | Shrimp Tempura | Banzai Sauce

Cajun Crunch Roll

Shrimp Tempura | Spicy Crab | Cream Cheese | Cajun Albacore | Banzai Sauce

Roppongi Roll

Spicy Tuna | Shrimp | Tuna | Masago | Scallion | Yum Yum

Kai Roll

Unagi | Cream Cheese | Spicy Tuna | Salmon | Banzai Sauce

Sassy Roll

Shrimp Tempura | Spicy Tuna | Cajun Albacore | Yum Yum

Virgin Roll

Hamachi | Masago | Shrimp Tempura | Scallion | Tataki

Rainbow Roll

Crab | Avocado | Tuna | Shrimp

Pirate's Cove Roll

Salmon | Capers | Hamachi | Masago | Tataki | Lemon

MANDALAY BAY ROLL 120 PER PERSON

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

Sushi Chef Attendant

1,250 Per Attendant

To include (1) Sushi Chef for up to three hours

Suggested (1) attendant per (300) Guests



DISPLAY STATION MENUS

HOT DISPLAY STATIONS

Minimum of 15 Guests | Maximum service 1.5 hours.

To offer as a Dinner Menu please choose a minimum of (3) Stations.

DIM SUM 32 PER PERSON

Offerings:

Chicken Spring Roll | Chicken & Vegetable Potsticker | Har Gow Shrimp | BBQ Pork Bao Buns | Pork & Shrimp Shumai | Vegetable Potsticker | Sesame Balls

Accompaniments:

Chilled Sea Salt Edamame Pods
Soy Dipping Sauce | Sweet Chili Sauce | Spicy Garlic Chili Sauce

PAELLA STATION 38 PER PERSON

Choice of:

Valenciana

Chicken Breast | Lima Beans | Roasted Red Peppers

Coastal

Shrimp | Mussels | Calamari | Chorizo | Peas | Saffron

Harvest

Onions | Artichoke | Green Beans | Mushrooms | Peppers | Edamame

Fennel and Citrus Salad

Bronze Romaine | Green Romaine | Baby Spinach
Frisée | Charred Scallions | Mandarin Segments | Shaved Roasted Fennel
Sherry Citrus Vinaigrette

Grilled Ciabatta | Salsa de Tomate | Garlic Aioli

WOK THIS WAY 26 PER PERSON

Kimchi Fried Rice

Asparagus Tips | Shredded Carrots | Shallots | Bean Sprouts | Toasted Nori | Eggs

Vegetable Chow Mein

Sliced Onions | Cabbage | Carrots | Scallions

Mongolian Beef | General Tso's Chicken | Mapo Tofu

Soy Sauce | Sriracha

FRESH-BAKED STATIONS

Oven-Fresh Gougères 21 per person

Gruyère | Black Truffle

Twist & Dip 24 per person

Laugenbrezel Bavarian Pretzel | Sea Salt | Beer Cheese Sauce | Spicy Mustard

FUSION NACHO STATION 29 PER PERSON

Korean BBQ Garlic Chicken | Guajillo Birria Beef

Gochujang Cheese Sauce | Queso Fundido | Corn Tortilla Chips

Accompaniments:

Lime Crema | Pico de Gallo | Jalapeños | Scallions | Kimchi

TAGINE STATION 28 PER PERSON

Cauliflower and Lentil Tagine

Lemon | Kalamata Olives | Tomatoes | Carrots

Lamb and Butternut Squash Tagine

Ras El Hanout | Butternut Squash | Apricots | Wildflower Honey

Chicken and Preserved Lemon Tagine

Chicken Thighs | Saffron | Green Olives | Golden Raisins

Saffron Rice

PAN-ASIAN LETTUCE WRAPS 27 PER PERSON

Butter Lettuce Leaves

Spicy Beef Bulgogi | Thai Ginger Chicken | Plantfare Larb

Accompaniments:

Cucumber | Carrots | Cilantro | Lime Wedges | Sweet Chili Sauce | Peanut Sauce



CARVING STATION

Maximum service is 1.5 hours.

Attendant Fee \$350.00 (1) per (200) guests required.

Pink Peppercorn Prime Rib 48 per person

Garlic Rosemary Marble Potatoes | Housemade Steak Sauce
Zesty Horseradish | Brioche

Moroccan Spiced Turkey Breast 32 per person

Chickpea Tagine with Preserved Lemon | Sauce Chermoula | Soft Sesame Roll

Alderwood Plank Blackened Salmon 34 per person

Toasted Almond & Apricot Couscous | Grapefruit Gremolata | Potato Roll

Umbrian Style Heritage Porchetta 36 per person

Pecan & Currant Wild Rice | Peach Chili Chutney | Ciabattina Roll

Mary's Farm Whole Roasted Chicken 32 per person

Whipped Acorn Squash | Achiote Chimichurri | Multigrain Cranberry Roll

Sage-Anchovy Lamb Scottadito 42 per person

Buttery Kumara Purée | Pistachio Pesto | Kalamata Roll

Mesquite Broiled Bone-in Tomahawk Steak 62 per person

Potato Dauphinois | Bone Marrow Chimichurri | Honey Whole Wheat Roll



RECEPTION

ACTION STATION MENUS

COLD ACTION STATIONS

Attendant Fee \$350.00 (1) per (200) guests required.

SALAD STATIONS

Caesar Salad 18 per person

Red and Green Romaine Leaves | Shaved Parmesan Cheese | Freshly Cracked Black Pepper
Roasted Tomatoes | Asiago Croutons | Caesar Dressing

Panzanella Salad 19 per person

Artisan Bread | Diced Cucumber | Shaved Red Onion | Heirloom Tomatoes | Torn Basil Leaves
Red Wine Vinegar | Extra Virgin Olive Oil

POKE BAR 42 PER PERSON

Ahi Tuna Poke

Hawaiian Sea Salt | Macadamia Nut Crumbles | White Sesame Seeds | Shaved Onions
Tokyo Scallions | Limu | Red Chili Flakes | Tamari

Edamame Poke

Roasted Corn | Peppers | Chinese Cabbage | Daikon Radish | Garlic Chives | Sesame
Cilantro Vinaigrette

Sweet Mirin Rice | Pickled Carrots | Sesame Ginger Cucumbers | Eel Sauce | Furikake

ITALIAN ANTIPASTI 34 PER PERSON

Fresh Mozzarella – Marinated to Order

Prosciutto di Parma | Genoa Salami | Bresaola | Gorgonzola Dolce | Parmigiano
Reggiano

Marinated Olives | Champagne Grapes | Grilled Artichokes | Roasted Vegetables
Basil Pesto | Tomato Bruschetta

Grilled Ciabatta | Grissini | Sea Salt Lavash

Aged Balsamic Vinegar | Extra Virgin Olive Oil

CHEF'S GARDEN 32 PER PERSON

Tossed-to-Order Greens:

Chef's Blend of Frisée with Baby Spinach, Arugula, Bronze Romaine & Radicchio,
Crunch Blend of Shaved Purple Cabbage, Baby Kale, Green Romaine,
Baby Gem & Frisée

Toppings:

Cucumber Chips | Matchstick Carrots | Shaved Radish | Grape Tomatoes | Shaved
Red Onions | Sprouts | Poached Beets | Marinated Chickpeas | Toasted Pepitas |
Parmigiano Reggiano | Herb Croutons

Dressings:

Green Goddess | Meyer Lemon Dressing | Miso Vinaigrette

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES



ACTION STATION MENUS

HOT ACTION STATIONS

Attendant Fee \$350.00 (1) per (200) guests required.

SLIDER STATION

Classic Beef 18 each

American Cheese | Caramelized Onions | Secret Sauce | Brioche Bun

Pulled Pork 18 each

Bourbon BBQ Sauce | Sauerkraut | Pretzel Bun

Chicken Poblano 18 each

Pepper Jack | Chipotle Mayo | Potato Bun

Falafel 18 each

Roasted Tomato Jam | Cucumber Spread | Potato Bun

Mini Chili Dog 20 each

All-Beef Chili | Feathered Cheddar | White Onion

Steakhouse Bison 22 each

Aged Cheddar | Pickle Chips | Garlic Aioli | Brioche Bun

PIZZA STATION 32 PER PERSON

Pizza oven rental \$300.00 per oven

Groups of (299) or less, please select (2) options below

Groups of (300) or more, please select (3) options below

Station serves 3 slices per person

Enhance Wheat Free crust add 3 per person

Served with Parmesan Cheese | Chili Flakes

Italian Supreme

Pepperoni | Italian Sausage | Sautéed Mushrooms | Green Peppers | Onions | Mozzarella

Chicken Parmesan

Provolone | Italian Herbs | Mozzarella

Spinach & Artichoke

Roasted Garlic | Herb Ricotta | Mozzarella

Sicilian

Salami | Capicola | Mozzarella

Margherita

Fresh Mozzarella | Basil | Extra Virgin Olive Oil

Garden Deluxe

Roasted Tomatoes | Marinated Artichokes | Peppers | Olives | Arugula | Mozzarella

PASTA STATION 29 PER PERSON

Cavatappi all 'Amatriciana

San Marzano Tomato Sauce | Guanciale | Pecorino Romano | Basil

Strozzapreti a la Pesto

Basil | Pine Nuts | Shaved Parmigiano | Roasted Tomatoes

Accompaniments

Artisan Ciabatta Breads

Chili Flakes | Parmesan Cheese

QUICHE STATION 26 PER PERSON

Mediterranean Quiche

Pâte Brisée | Tomatoes | Zucchini | Roasted Eggplant | Red Peppers
Onions | Torn Basil

WARM CROISSANT STATION 26 PER PERSON

Ham & Cheese Croissant

Laminated Dough | Black Forest Ham | Swiss Cheese

Herbed Goat Cheese & Mushrooms Croissant

Laminated Dough | Button Mushrooms | Herb Goat Cheese



DESSERTS

DESSERT DISPLAY STATIONS

Cake Pops 130 per dozen

Birthday Cake | Cookies & Cream | Red Velvet | Carrot Cake | Vanilla GF

Mini Verrines 96 per dozen

Cheesecake Mousse & Raspberry Coulis | Mascarpone Cream & Speculoos Cookie Crumble | Dark Chocolate Mousse & Praline Ganache | Passion Cream
Mango Chutney

Shortbread Tartlets 96 per dozen

Caramel & Milk Chocolate | Chocolate Hazelnut & Dark Chocolate | Raspberry Preserve & White Chocolate | Chai Ganache & Cinnamon White Chocolate

Dessert Cones 22 per person

Orange Dark Chocolate Mousse & Cocoa Nibs | Lemon Mousse
Candied Lemon Peel with Toasted Meringue | Matcha Green Tea Mousse with Mango Passion Compote

DESSERT ACTION STATIONS

Minimum of 15 Guest | Maximum service 1.5 hours.

All Action Stations Below Attendant Required

Attendant Fee \$350.00 (1) per (200) guests required.

Brownie Sundae 22 per person

Brownie Bites | Chocolate Covered Pretzels | Vanilla Ice Cream | Fudge Sauce
Raspberry Compote

Slice & Scoop 23 per person

Red Velvet Cake | Spice Carrot Cake | Caramel Ice Cream | Cream Cheese Frosting
Sauce | White Chocolate Waffle Pearls | Toffee Bits | Strawberry Confit

Crepe Suzette 22 per person

Grand Marnier Butter Sauce | Vanilla Bean Ice Cream | Orange Compote
Waffle Flakes

Gelato Station 22 per person

Selections: Caramel Sea Salt | Chocolate | Crème Brûlée | Green Tea
Pink Grapefruit | Mango

Condiments: Caramel Sauce | Chocolate Sauce | Espresso Chocolate Caviar
Biscotti Pieces



DINNER

PLATED DINNER

*Minimum of 15 Guests. Maximum service 2 hours
Dinner Entrees include selection of a Salad, Dessert and Assorted Artisan Rolls
All Dinner Buffets include Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Artisanal Teas | Iced Tea
(Additional Courses are available upon request for additional Charge)*

STARTER 22 PER PERSON

Choose One

Gnocchi with Crispy Prosciutto

Roasted Confetti Corn | Parsley Pistou | Red Chili Oil

XO Shrimp

Massago Firecracker Cream | Baby Bok Choy | Lotus Root Chip

Shoyu – Glazed Pork Belly

Calvados | Fuji Apple Soubise | Apple Chutney

SALAD

Choose One

Romaine Salad

Red & Green Baby Romaine | Oven – Roasted Tomatoes | Shaved Parmesan
Asiago Garlic Croutons | Peppered Caesar Dressing

Baby Gem Salad

Baby Gem Lettuce | Blue Cheese Mousse | Heirloom
Cherry Tomatoes | Picked Red Onions | Peppered Bacon
Charred Scallion Vinaigrette

Kale & Arugula Salad

Baby Kale | Wild Rocket Arugula | Golden Frisée
Roasted Beets | Goat Cheese | Dried Cherries | Toasted Pepitas
Blackened Shallot Vinaigrette

MAIN ENTRÉE

Choose One

Vegetarian Portobello Ravioli 100 Per Person

Parmesan Cream | Crispy Sage | Seared Butternut Squash

Blackened Salmon 120 Per Person

Crispy Chickpeas | Fingerling Hash | Sweet Pepper Coulis | Haricot Vert
Garlic Confit

Tuscan Chicken Breast 115 Per Person

Wilted Kale & Spinach | Israeli Couscous | Garden Vegetables | Roasted Chicken Jus

Halibut 123 Per Person

Baby Zucchini | Sweet Potato Purée | Green Curry Butter

Filet 135 Per Person

Herbed Potato Purée | Baby Vegetables | Sundried Tomatoes
Cabernet Demi Glaze

Braised Short Rib 130 Per Person

Yukon Mash | Wild Mushroom | Asparagus Tips
Roasted Tomato Demi – Glaze

DUO MAIN ENTRÉE

Filet & Lobster 170 Per Person

Boursin Mash | Charred Asparagus | Bouillabaisse Cream | Red Wine Reduction

Filet & Scallop 155 Per Person

Seared Day Boat Scallop | Parsnip Purée | Citrus-Glazed Brussels Sprouts
Red Wine Demi-Glace

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES



DINNER

DESSERT

Choose One

The Truffle

Chocolate Joconde | Chocolate Ganache | Chocolate Mousse | Dark Chocolate Truffle | Cocoa Butter Spray

Bosque Verde

Pistachio Joconde | Vanilla Mousseline | Macerated Strawberries

Sweet Farmers Brew

Sweet Cucumber Basil Soup | Greek Yogurt Mousse | Raspberry Ganache

The Orchid

Citrus Shortbread | Milk Chocolate Mousse | Soft Caramel Whipped Lemon Cream | Orange Milk Chocolate Glaze

The Islander

Coconut Macaron | Passion Fruit Cream | Mango Gelée | White Chocolate Mousse

The Black Forest

Chocolate Sweet Dough | Cocoa Bean Biscuit | Black Cherry Confit Dark Chocolate Mousse

BREAKFAST

BREAKS

LUNCH

RECEPTION

DINNER

BEVERAGES



DINNER BUFFET

*Minimum of 15 Guests. Maximum service is 2 hours.
All Dinner Buffets include Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Artisanal Teas | Iced Tea*

BITES WITHOUT BORDERS 160 PER PERSON

SALAD

Garden Summer Rolls

Napa Spring Mix | Spicy Noodles | Squash | Carrots | Mint | Cilantro
Thai Peanut Sauce | Nuoc Cham

Corn Esquites

Poblano | Cotija | Red Onions | Avocado-Lime Dressing | Cilantro | Tajin

ENTRÉES

Chicken Lumpia

Crunchy Vegetables | Spicy & Sweet Chili Sauce

Kushiyaki Steak Skewers

Tare Sauce | Tokyo Scallions | White Sesame Seeds

Bumbu Shrimp Satay

Sambal Ginger Glaze

Green Chickpea Falafel

Vegan Cucumber Tzatziki | Mint & Oregano Salata Baladi

SIDES

Singapore Noodles

Edamame | Pea Sprouts | Red Peppers | Green Onions | Shallots | Carrots | Lime

Churrasco Vegetable Skewers

Salsa Verde | Pickled Fresno Peppers

Buttered Pandesal

DESSERTS

Caramel Churros

Coconut Macaroons

Almond Chocolate Mousse (V | GF)

Vanilla Sugar Beignets

FIELD & FORK 155 PER PERSON

SALAD

Farmer's Market

Baby Spinach | Bronze Romaine | Radicchio | Shaved Watermelon Radish | Shaved Carrots
Cucumber Chips
Garlic & Herb Dressing | Dijon Vinaigrette

Rainbow Quinoa Salad

Sundried Tomatoes | Roasted Squash & Zucchini | Grilled Artichokes | Kalamata Olives
Arugula | Mint Gremolata

ENTRÉES

Whole Roasted Organic Chicken

Root Vegetables | Lemon Tarragon Jus

Seared Salmon

Blistered Cherry Tomatoes | Shaved Fennel & Caper Relish

Braised Beef Short Ribs

Grass-Fed Beef | Paysanne Carrots & Celery | Blackberry Cabernet Reduction

Eggplant Involtini

Vegan Mozzarella | Garbanzo Beans | Roasted Baby Squash | Parsley | Spicy Arrabiatta

SIDES

Grilled Butternut Squash

Local Honey Drizzle | Fine Herbs

Charred Heirloom Asparagus

Extra Virgin Olive Oil | Garlic Chips

Raisin Walnut Pumpnickel Bread

DESSERTS

Carrot Cupcake with Pineapple Frosting

Chocolate Mocha Choux

Lemon Linzer Cookie (V | GF)

Mixed Berry Pavlova with Vanilla Chantilly



DINNER

DINNER BUFFET

Minimum of 15 Guests. Maximum service is 2 hours.
All Dinner Buffets include Freshly Brewed Coffee | Decaffeinated Coffee
Selection of Artisanal Teas | Iced Tea

THE WILD PANTRY (V) 155 PER PERSON

SALADS

Mesclun

Baby Spinach | Purple & Napa Cabbage | Hydroponic Watercress | Shaved Carrots
Chickpeas | Kidney Beans | Cucumber | Parsley
Lemon Oregano Vinaigrette | Miso Ginger Dressing

Sunomono Salad

Persian Cucumbers | Foraged Wakame | Shaved Onions | Black Sesame Seeds

ENTRÉES

Braised Plantfare Meatballs

Toasted Pepitas | Tangy Huckleberry Barbeque Sauce

Smoky & Sweet Quinoa Hash

Brussels Sprouts | Shallots | Chipotle Avocado Crema

Strozzapreti

Cashew Alfredo | Rainbow Chard | Cranberry-Walnut Pesto

Red Lentil Chapli

Mirepoix Brunoise | Maple Tahini Sauce | Cilantro

SIDES

Truffle Pig Risotto

Chef's Blend Mushrooms | Green Peas | Sundried Tomatoes | Black Truffle Oil

Apple Cider Collard Greens

Grape Tomatoes | Sweet Onions | White Wine Jus

Potato Rolls

DESSERTS

Avocado Chocolate Mousse Shot

Warm Sticky Toffee Pudding

Oatmeal Coconut Sandwich Cookie

Chocolate Delight Peanut Butter Dates

SEARED IN THYME 155 PER PERSON

SALAD

Primavera Salad

Lacinato Kale | Spring Mix | Shaved Carrots | Rainbow Cauliflower Florets | Broccoli Florets
Parmesan Ranch Dressing | Lemon-Thyme Vinaigrette

Deviled Egg Potato Salad

Roasted Marble Potatoes | Kewpie Mayo | Cornichon Relish | Pimento | Black Olives
Smoked Paprika

ENTRÉES

Chicken a la King

Wild Mushrooms | Carrots | Asparagus | White Wine Cream

Beef Pot Roast

Parsnips | Pearl Onions | Celery | Italian Parsley

Lobster Thermidor Cavatappi

Blistered Grape Tomatoes | Green Peas | Tarragon | Cognac Cream Sauce | Gruyère

Brown Sugar "Meat"loaf

Caramelized Onions | Housemade Ketchup

SIDES

Twice Baked Potatoes

Whipped Yukon | Sour Cream | Scallions

Maple Glazed Carrots

Cinnamon Spice

White Bread Roll

DESSERTS

Strawberry NY Cheesecake

Boston Cream Pie

Orange Pineapple Jello Shot (V | GF)

Carrot Bundt Cake with Cream Cheese Frosting



BEVERAGES

CASH BAR EXPERIENCE

BARTENDER FEES APPLIED TO ALL SELECT BAR SERVICE

Bartender \$350.00 each per (4) hour period. One Bartender per (100) guests.

(Each addition bartender over this ratio will be subject to \$200.00 fee).

Cash Bar Minimum \$1,200.00 per bar.

SELECT BRANDS

Scotch Dewars White Label

Whiskey Jack Daniel's

Bourbon Jim Beam White

Vodka Absolut

Gin Bombay

Rum Cruzan Light

Tequila Herradura Blanco | Casa del Sol Repo

Cellar Master Wine Dark Harvest Cabernet | Dark Harvest Chardonnay | Guenoc Sauvignon Blanc

Craft Beer

Imported Beer: Corona | Stella Artois

Domestic Beer: Bud Light | Michelob Ultra

SELECT BRANDS CASH BAR PRICING

Select Spirits 16 Each

Cellar Master Wine By the Glass 17 Each

Craft Beer 15 Each

Imported Beer 12 Each

Domestic Beer 11 Each

Red Bull 11 Each

Soft Drinks 9 Each

Bottled Water 9 Each

Sparkling Water 9 Each

Fruit Juice 11 Each

ULTRA BRANDS

Scotch Johnnie Walker Black

Whiskey Jack Daniel's

Bourbon Maker's Mark

Vodka Grey Goose | Tito's

Gin Dharma

Rum Bacardi Superior | Captain Morgan

Tequila Flecha Blanco | Casa del Sol Repo

Cellar Master Wine Dark Harvest Cabernet | Dark Harvest Chardonnay | Guenoc Sauvignon Blanc

Craft Beer

Imported Beer: Corona | Stella Artois

Domestic Beer: Bud Light | Michelob Ultra

ULTRA BRANDS CASH BAR PRICING

Ultra Spirits 17 Each

Cellar Master Wine By the Glass 17 Each

Craft Beer 15 Each

Imported Beer 12 Each

Domestic Beer 11 Each

Red Bull 11 Each

Soft Drinks 9 Each

Bottled Water 9 Each

Sparkling Water 9 Each

Fruit Juice 11 Each



BEVERAGES

HOSTED BAR EXPERIENCE

BARTENDER FEES APPLIED TO ALL SELECT BAR SERVICE

*Bartender \$350.00 each per (4) hour period. One Bartender per (100) guests.
(Each addition bartender over this ratio will be subject to \$200.00 fee).*

SELECT BRANDS

Scotch Dewars White Label

Whiskey Jack Daniel's

Bourbon Jim Beam White

Vodka Absolut

Gin Bombay

Rum Cruzan Light

Tequila Herradura Blanco | Casa del Sol Repo

Cellar Master Wine Dark Harvest Cabernet | Dark Harvest Chardonnay | Guenoc Sauvignon Blanc

Craft Beer

Imported Beer: Corona | Stella Artois

Domestic Beer: Bud Light | Michelob Ultra

SELECT BRANDS HOSTED BAR PRICING

Select Spirits 15 Each

Cellar Master Wine By the Glass 15 Each

Craft Beer 13 Each

Imported Beer 11 Each

Domestic Beer 10 Each

Red Bull 10 Each

Soft Drinks 8 Each

Bottled Water 8 Each

Sparkling Water 8 Each

Fruit Juice 10 Each

ULTRA BRANDS

Scotch Johnnie Walker Black

Whiskey Jack Daniel's

Bourbon Maker's Mark

Vodka Grey Goose | Tito's

Gin Dharma

Rum Bacardi Superior | Captain Morgan

Tequila Flecha Blanco | Casa del Sol Repo

Cellar Master Wine Dark Harvest Cabernet | Dark Harvest Chardonnay | Guenoc Sauvignon Blanc

Craft Beer

Imported Beer: Corona | Stella Artois

Domestic Beer: Bud Light | Michelob Ultra

ULTRA BRANDS HOSTED BAR PRICING

Ultra Spirits 16 Each

Cellar Master Wine By the Glass 15 Each

Craft Beer 13 Each

Imported Beer 11 Each

Domestic Beer 10 Each

Red Bull 10 Each

Soft Drinks 8 Each

Bottled Water 8 Each

Sparkling Water 8 Each

Fruit Juice 10 Each



BEVERAGES

PACKAGE BAR EXPERIENCE

BARTENDER FEES APPLIED TO ALL SELECT BAR SERVICE

*Bartender \$350.00 each per (4) hour period. One Bartender per (100) guests.
(Each addition bartender over this ratio will be subject to \$200.00 fee).*

SELECT BRANDS

Scotch Dewars White Label

Whiskey Jack Daniel's

Bourbon Jim Beam White

Vodka Absolut

Gin Bombay

Rum Cruzan Light

Tequila Herradura Blanco | Casa del Sol Repo

Cellar Master Wine Dark Harvest Cabernet | Dark Harvest Chardonnay | Guenoc Sauvignon Blanc

Craft Beer

Imported Beer: Corona | Stella Artois

Domestic Beer: Bud Light | Michelob Ultra

SELECT BAR

PACKAGE

One Hour

36 Per Person

Two Hour

46 Per Person

Three Hour

57 Per Person

ULTRA BRANDS

Scotch Johnnie Walker Black

Whiskey Jack Daniel's

Bourbon Maker's Mark

Vodka Grey Goose | Tito's

Gin Dharma

Rum Bacardi Superior | Captain Morgan

Tequila Flecha Blanco | Casa del Sol Repo

Cellar Master Wine Dark Harvest Cabernet | Dark Harvest Chardonnay | Guenoc Sauvignon Blanc

Craft Beer

Imported Beer: Corona | Stella Artois

Domestic Beer: Bud Light | Michelob Ultra

ULTRA BAR

PACKAGE

One Hour

40 Per Person

Two Hour

50 Per Person

Three Hour

60 Per Person



2026 CATERING MENU GUIDELINES

Our Team of Catering professionals will be happy to customize and tailor specialty menus upon request.

FOOD & BEVERAGE SERVICE

Mandalay Bay Resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by Mandalay Bay. This includes hospitality suites and food amenity deliveries.

TAXES AND SERVICE CHARGE

All prices exclude the current sales tax and service charge. Catering food & beverage prices are subject to a 19% gratuity which is nontaxable and a 6% service charge, which is taxable at the prevailing sales tax rate, currently 8.375%.

BUFFET MINIMUMS

Buffet minimums are 15 people. A manager will assist with an a la carte menu selection for any groups under 15 people.

MENU SELECTION

To ensure that every detail is handled in a timely manner, Mandalay Bay requests that the menu selection and specific details are due four (4) weeks prior to the function. In the event the menu selection is not received four (4) weeks prior to the function we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

GUARANTEE

We need your assistance in making all your event success. Mandalay Bay requests that clients notify the Catering Department with the exact number of guests attending the function seventy – two (72) business hours prior to each function (not counting weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the group is charged for the original guaranteed number.

*Functions with 2500 guests guarantees are due by 9am 3 business days prior to event
Functions 2500-5999 guests guarantees are due by 9am 5 business days prior to event
Functions 6000+ guests guarantee are due by 9am 7 business days prior to event.*

POP UP EVENTS

Food or Beverage Events requested within 72 Business Hours of the start time will be considered a POP UP. Specific food or beverage may not be available with POP UP requests and must be approved by Executive Banquet Chef. In the event food requested is not on hand Chef may offer “chef’s selection” if labor is available to produce POP UP request. **Additional labor fees and rush food order fees will apply for all POP-UP orders.** 20% fee will be applied to entire banquet event order along with additional labor fees of \$500.00 and up based on the guest count, square footage of space and needs to accommodate the POP-UP request.

SPECIAL MEALS

Special menus requested are designed only for religious or health reasons. Mandalay Bay takes these health and religious requirements very seriously. Our banquet menu above does offer vegan, vegetarian and gluten friendly items built into each menu to satisfy most of your guests with special requests. Each menu item on our buffet is labeled for our guests, so they can clearly see items that contain these 12 dietary restrictions (soybeans, peanuts, fish, wheat, dairy, nuts, shellfish, eggs, sesame, pork, vegan and vegetarian). Please keep in mind that while menus may not include ingredients containing the above items, Mandalay Bay Resort and Casino food is made in a facility where wheat, along with other allergens may be airborne.

Vegan | Gluten Friendly | Halal | Hindu Vegetarian | Kosher Selection are available.