

JEWEL
NIGHTCLUB

LIQUID
POOL • LOUNGE

RECEPTION MENUS

Aria
RESORT & CASINO

TAO GROUP
HOSPITALITY

HORS D'OEUVRE SELECTIONS

Individually Priced Items Require A Minimum Of 50 Pieces Per Selection.

Chefs required to finish back of house | 350 per Chef | One Chef per 150 guests

COLD SELECTIONS

14 per piece

AHI TUNA TARTARE*

Sable Spoon, Ponzu Aioli, Sesame (G, se)

BEEF TENDERLOIN*

Crisp Wonton, Horseradish Cream (G, D)

CHIPOTLE CHICKEN SOFT TACO

Queso Fresco, Pickled Red Onion (G, D)

SMOKED SALMON MILLE-FEUILLE*

Crisp Phyllo, Herb Cream Cheese, Fresh Dill (G, D)

SMOKED SALMON TARTARE*

Sesame Cone, Capers, Chives, Sour Cream (G, D, se)

ANTIPASTO SKEWER

Sopressata, Fresh Mozzarella, Basil-Pesto Drizzle (P, D)

FOIE GRAS MOUSSE*

Sable Spoon, Blackberry Jam, Candied Pistachio (G, N)

12 per piece

VEGETABLE SUMMER ROLL

Yellow Squash, Zucchini, Carrots, Mint, Cilantro, Red Pepper, Spicy Noodle (VG)

PEPPADEW STUFFED WITH EDAMAME HUMMUS

Topped with Kalamata Olive (VG)

TOMATO GAZPACHO SHOOTER

Cucumber, Bell Pepper, Sherry Vinegar (VG)

PITA TACO

Crispy Pita, Roasted Vegetables, Feta, Fresh Herbs (V, G, D)

CAPRESE SALAD SKEWER

Roasted Tomato, Fresh Mozzarella, Basil, Balsamic (V, D)

CLASSIC DEVILED EGG

Smoked Paprika (V)

HOT SELECTIONS

14 per piece

GREEN CHILI EMPANADA

Chicken, Green Chilies, Avocado Crema (G, D)

BEEF BROCHETTE

Fire-Grilled, Garlic, Fresh Herbs, Red Wine Reduction

SHORT RIB CROQUETTE

Sauce Gribiche (G, D)

BABY ITALIAN MEATBALLS

Pomodoro, Shaved Parmigiano (G, D)

THAI SHRIMP FIRECRACKER

Bang Bang Sauce (G, Sh, Se)

PHILLY CHEESESTEAK SPRING ROLL

Roasted Garlic Aioli (G, D)

LAMB LOLLIPOPS WITH MINT PESTO*

Lemon-Garlic Marinade, Mint Pesto

SPANISH SERRANO HAM CROQUETTE

Crispy Golden Shell, Creamy Manchego (G, D, P)

CRAB CAKE

Lemon Aioli (G, Sh)

12 per piece

JALAPEÑO BEGGAR'S PURSE

Crisp Wonton, Pepper Jack Cheese, Garlic, Onion, Jalapeño Jam (G, D)

SAFFRON ARANCINI

Bomba Rice, Saffron, Mozzarella, Lemon Aioli (V, G, D)

VEGETABLE SAMOSA

Lime Zest, Mint Chutney (VG, G, Se)

FALAFEL

Chick Peas, Warm Spices, Tahini (VG, Se)

SMOKED GOUDA AND BACON MAC & CHEESE BITES

Crispy Crust, Cheese Sauce (G, D, P)

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\$3500 ++ food spend required in conjunction with \$75.00 per person minimum for the full guest count.

Stations require a 2-station minimum (not including dessert)

Pricing is subject to prevailing tax, service charge and gratuity. | Pricing guaranteed 90 days prior to event. | rev.26.06.16

PIER '09 RECEPTION | STATIONS

Individually Priced Items Require A Minimum Of 50 Pieces Per Selection.
Stations are designed for 2 hours of service.

Prepared on the full guest guarantee. An event requires a three (3) station minimum not to include dessert.

Attendant or Chef required | 350 per Chef

CHILLED SEAFOOD BAR

Accompaniments | Grilled and Fresh Lemons, Tabasco

Half Lobster Tail Drawn Butter (sh, D).....	MKP
Russian Caviar Served with Traditional Accompaniments * (G).....	MKP
Court Boullion-Poached Jumbo Shrimp Brandied Cocktail Sauce * (sh).....	17 per piece
Ahi Tuna Poke Cones Red Onion, Shiitake Mushroom, Ginger, Soy, Sesame * (G, Se).....	17 per piece
Oyster on the Half Shell Served with Yuzu Mignonette * (sh).....	15 per piece
Smoked Salmon Cone Chervil, Crème Fraîche, Trout Roe * (G, D, Se).....	15 per piece
Ceviche Shooter White Fish, Shrimp, Jicama, Lime, Tomato, Cilantro * (sh).....	15 per piece

ASSORTED SUSHI

Five (5) Pieces Per Person68 per person

Nigiri | Yellowfin Tuna, Salmon, Hamachi Scallion, Shrimp *

Rolls | ARIA Crunch, Spicy Tuna, Snow Crab California, and Vegetable * (G, D, sh, se)

Served with Pickled Ginger, Wasabi and Tamari

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ROOFTOP GARDEN RECEPTION | STATIONS

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Attendant or Chef required | 350 per Chef

INDIVIDUAL SALAD

Caesar | *Romaine Hearts, Garlic Oil Focaccia Crouton, Crispy Parmesan, Creamy Caesar Dressing* * (V, G, D)

Simple | *Field Greens, Shaved Root Vegetables, Lemon Vinaigrette* (VG)

Steakhouse Chop | *Baby Iceberg, Slab Bacon, Chickpeas, Campari Tomato, Blue Cheese Crumbles, Green Goddess Dressing* (D, P)

Spinach | *Strawberries, Fried Goat Cheese, Fresh Berries, Candied Pecans, Balsamic Vinaigrette* (V, D, N)

Arugula | *Manchego, Marcona Almonds, Shaved Apple, Macerated Blackberries, Sherry Vinaigrette* (V, D, N)

Endive | *Watercress, Roasted Beet, Pomegranate, Feta, Chive Vinaigrette* (V, D)

Roasted Vegetable Panzanella | *Toasted Bread, Brussels Sprouts, Squash, Cramberries, Pumpkin Seed, Apple Cider Vinaigrette* (VG, G)

One Selection | 21 per person

Two Selections | 29 per person

INDIVIDUAL PETITE GRILLED VEGETABLES 27 per person

Zucchini, Yellow Squash, Roasted Tomatoes, Eggplant, Sweet Peppers, Artichokes

Asparagus, Baby Carrots and Portobello Mushrooms

Marinated Olives, Grissini, Whipped Ricotta with Balsamic Glaze

(V, G, D)

ARTISAN CHEESE DISPLAY 36 per person

Triple Crème Brûlée, Creole Cheddar, Cypress Grove Goat Cheese, Shaved Manchego

Seasonal Compote, Mixed Nuts, Lavender Honey, Seasonal Fresh Fruits, Sun-Dried Fruits,

Artisan Bread, Assorted Crackers, and Grissini

(V, G, D, N, Se)

ARTISAN CHARCUTERIE * 38 per person

Meats | Spicy Capicola, Nitrate-Free Soppressata, Salameo Piccante, Mortadella al Pistachi

Accompaniments | Cornichon, Marinated Olives, Dijon Mustard, Whole Grain Mustard, Moutarde Violette, Mixed Nuts

Artisan Bread, Assorted Crackers, and Grissini

(P, N, G, Se)

WESLEY'S FARMHOUSE GARDEN WITH EDIBLE SOIL 32 per person 100 guest minimum

Baby Carrots, Cucumber, Baby Pepper, Belgian Endive, Field Greens, Turnips, Heiloom Tomatoes,

Romanesco, Assorted Radishes, Prosciutto Roses, Truffled Edible 'Soil', Preserved Lemon and Herb Fromage Blanc,

Mediterranean Hummus, Green Goddess Dressing

(V, G, P, D, Se)

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BUTCHER BLOCK RECEPTION | STATIONS

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Attendant or Chef required | 350 per Chef

PRIME RIB OF BEEF *50 per person
40 guest minimum

Double Creamed Spinach | *Vermonth, Parmesan, Roasted Garlic, Cream Cheese (v, D)*
Aged White Cheddar Potato Gratin (v, G, D)
Potato Roll (G), Rosemary Au Jus, Horseradish Cream (G, D)

BRAIDED CEDAR PLANK SALMON *42 per person
40 guest minimum

Pineapple Salad | *Tajin, Cilantro, Lime Zest, Toasted Coconut (VG)*
Cilantro Lime Arroz Verde (VG)
Cherry-Habanero Gastrique

SLOW-SMOKED TEXAS BRISKET44 per person
40 guest minimum

Wedge Salad | *Baby Iceberg, Slab Bacon, Campari Tomato, Blue Cheese Crumble, Buttermilk Blue Dressing (P, D)*
Texas Smokehouse Mac & Cheese | *Smoked Cheddar, Jalapeño Bacon, Elbow Macaroni, BBQ Spiced Panko (P, G, D)*
Toasted Ciabatta Rolls (G), Pit Master BBQ Glaze (G)

BEEF WELLINGTON *50 per person
300 guest minimum

Beef Tenderloin Enrobed in Mushroom Duxelles, Prosciutto di Parma, Puff Pastry (G, P)
English Garden Salad | *Grilled Asparagus, Snap Peas, Spring Onion, Vine-Ripened Tomatoes, Mint, Mustard Vinaigrette (VG)*
Roasted Garlic Fondant Potatoes (v, D)
Green Peppercorn Sauce au Poivre (D)

HERB-ROASTED TURKEY BREAST42 per person
40 guest minimum

Crispy Brussels Sprouts | *Applewood Smoked Bacon, Crispy Shallots, Tomato Vinaigrette (P, D)*
Whipped Sweet Potatoes | *Marshmallow, Brown Sugar, Candied Pecans, Amaretto (v, N, D)*
Parker House Roll (G), Turkey Gravy, Cranberry Sauce (G, D)

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CASUAL EATS | STATIONS

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Attendant or Chef required | 350 per Chef

SO GRILLED TO SEE YOU Pressed to Order | Served with a Soup Pairing

Classic Grilled Cheese with Tomato Soup | *American Cheese on Classic Bread (V, G, D)*

Short Rib with French Onion Soup | *Shredded Short Ribs, Gruyère, Provolone on French Bread (G, D, Se)*

Cuban with Zesty Mustard Jus | *Country Ham, Swiss, Dill Pickle on Buttered Cubano Bread (V, G, D)*

Green Chili with Tortilla Soup | *Braised Chicken, PepperJack, Jalapeño, Pico de Gallon on Ciabatta (G, D, P)*

Reuben with Potato Bisque | *Corned Beef, Sauerkraut, Swiss, Russian Dressing on Rye Bread (G, D)*

Two Selections | 36 per person

SLIDERS AND FRIES

All-American | *Angus Beef, American Cheese, Pickle, Tomato, ARIA Sauce (G, D, Se)*

Bacon | *Bacon-Infused Burger., Smoked Gouda, Bacon-Tomato Jam, Pickle (G, D, P)*

Truffle | *All-Beef Patty, White Cheddar, Truffled Mushroom Duxelles, Truffle Aioli (G, D)*

Chicken & Waffles | *Crispy Fried Chicken, Mini Waffle, Maple-Butter Glaze (G, D)*

BBQ Pork | *Tangy BBQ, Creamy Slaw (G, D, P)*

Impossible™ | *Caramelized Onion Pickle, Tomato Jam, Vegan Cheese, Gluten-Free Bun (VG, Se)*

Accompaniments | *Crispy Shoestring Fries Ketchup, Mustard*

Two Selections | 37 per person

LET'S GET CHEESY (Custom Mac and Cheeses with Assorted Toppings)

ARIA Deluxe | *Chef Carlos' Creole Cheddar Fondue (V, G, D)*

Luxury | *Lobster, Tarragon, Ricotta, Saffron Mascarpone Cheese Sauce (G, D, Sh)*

Short Rib | *Red Wine Braised Short Ribs, Blue Cheese Fondue, Caramelized Onions, Rosemary (G, D)*

Truffle | *Wild Mushrooms, Fresh Herbs, Truffle Gruyère Fondue (V, G, D)*

Green Chili | *Braised Chicken, Peppers and Onions, Jalapeños, Pepper-Jack Fondue (G, D)*

Italiano | *Spicy Italian Sausage, Roasted Peppers, Fresh Mozzarella, Tomato-Parmesan Fondue (G, D, P)*

Accompaniments | *Crispy Bacon Lardon (P), Slice Scallions, Wild Mushrooms, English Peas, Caramelized Onions, Roasted Peppers*

Two Selections | 37 per person

LET'S TAKE A DIP

Italian Beef with Herb Au Jus | *Roast Beef, Giardiniera, Mozzarella Cheese on Italian Bread (G, D)*

Philly Cheesesteak with Cheez Whiz | *Sliced Ribeye, Sautéed Peppers and Onions, Provolone on a Hoagie Roll (G, D)*

Pulled Pork Dip with BBQ Jus | *Pulled Pork, Coleslaw, Cheddar Cheese on a Brioche Bun (G, D, P)*

Chicken Pesto Dip with Basil Jus | *Grilled Chicken, Sun-Dried Tomatoes, Mozzarella, on Focaccia (G, D)*

Vegetarian Dip with Herb Jus | *Grilled Portobella Mushroom, Roasted Red Peppers, Goat Cheese on Multigrain Bread (V, G, D)*

Two Selections | 37 per person

BALLPARK CLASSICS

Classic Dog | *Steamed Bun, Ketchup, Mustard, Relish, Grilled Onions (G)*

Chicago Dog | *Poppy Seed Bun, Mustard, Neon Relish, Onions, Tomato Wedges, Sport Peppers, Pickle Spear, Celery Salt (G)*

New York City Dog | *Sabrett-Style Hot Dog, Sauerkraut, Onion-Tomato Sauce, Spicy Brown Mustard (G)*

Sin City Dog | *Brioche Bun, Jalapeño Relish, Bacon Bits, Crispy Onions, Spicy Aioli (P, G)*

Detroit Coney Dog | *Chili, Shredded Cheese, Chopped Onions, Yellow Mustard (G, D)*

Vegan Dog | *Plant-Based Sausage, Soft Bun, Mustard, Ketchup, Relish, Onions (V, G)*

Two Selections | 37 per person

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PICANTE | STATIONS

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Attendant or Chef required | 350 per Chef

STREET TACOS

Birria-Style Beef | *Adobo Spiced with Roasted Garlic*

Green Chili Chicken | *Hatch Chilies, Cilantro, and Citrus*

Slow-Roasted Pork Carnitas (P)

Gulf Shrimp Diablo (sh)

Smoked Jackfruit | *Chipotle BBQ, Roasted Corn, Jalapeño, Black Bean* (VG)

Fajita Vegetables | *Roasted Squash, Peppers, Onions, Mushrooms* (VG)

Accompaniments | *Guacamole, Pico de Gallo, Salsa Roja, Salsa Verde, Cilantro & Onions, Cotija* (D), *Radish, Shaved Jalapeños, Shaved Cabbage, Corn Tortilla* (VG)

Two Selections | 38 per person

NACHO REVOLUTION

The 'Q | *Spiced Corn Chips, Spicy BBQ Pork, Cotija Cheese, Fire-Roasted Corn, Green Onion, Pickled Red Onion, Fresno Chiles, Tangy BBQ Sauce, Chipotle Aioli* (P, D)

Greek | *Sumac Spiced Pita Chips, Souvlaki Chicken, Preserved Lemon, Marinated Artichoke, Feta Cheese, Greek Olives, Red Onion, Fresh Cucumber, Baby Tomato, Garlic Sauce, Harissa* (G, D, Se)

Hawaiian Poke * | *Crispy Wontons, Tuna Poke, Shiitake Mushroom, Red Onion, Sesame Seaweed Salad, Tobiko, Scallions, Furikake, Sriracha Aioli* (G, Se)

Southwest | *Chili Spiced Tortilla Chips, Smoked Jackfruit, Fire-Roasted Corn, Queso Fresco, Black Beans, Pickled Jalapeños, Pico de Gallo, Avocado-Cilantro Crema* (V, D)

One Selection | 31 per person

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EAST SIDE RECEPTION | STATIONS

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FRIED RICE STATION

Beef Bulgogi (se)
Teriyaki Chicken (se)
Sweet & Sour Shrimp (sh, se)
Szechuan Cauliflower and Tofu (vg, se)
Kalbi-Style Smoked Pork (p, se)

Accompaniments | *Scallions, Kimchi, Furikake, Tamari, Sriracha*

Two Selections | 34 per person

DUMPLING HOUSE

FRIED:

Vegetable Spring Roll (vg, g)
Gochujang Chicken Egg Roll (g, se)
Lobster Rangoon (g, d, se, sh)
Coconut Shrimp Spring Roll (g, sh)
BBQ Pork Pan Fried Bao (g, d, p)

STEAMED:

Edamame Pot Stickers (vg, g, se)
Chicken Lemongrass Pot Sticker (g)
Pork and Shrimp Siu Mai (g, p, se, sh)
Pork and Kimchi Dumpling (g, p, se)

Accompaniments | *Garlic Fried Green Beans (vg, se), Chinese Hot Mustard, Garlic Chili Sauce, Sweet Chili Sauce*

Five Selections (based on 5 pieces per person) | 44 per person

SILK ROAD SATAY

Beef Tenderloin | *Kalbi Marinade, Sesame, Tamari (se)*
Pork | *Ginger, Scallion, Tamari, Fried Garlic (p, se)*
Mary's Pasture-Raised Chicken | *Tumeric, Coconut Milk, Cilantro*
Gulf White Shrimp | *Lemongrass, Thai Lime, Toasted Coconut (sh)*
Pressed Tofu | *Ginger, Tamari, Sambal (vg, se)*

Accompaniments | *Thai Peanut Sauce (n), Shaved Green Papaya Salad (vg, se), Cucumber Chili Relish (vg)*

Two Selections | 33 per person

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PARMA RECEPTION | STATIONS

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Attendant or Chef required | 350 per Chef

MEZZE MERCATO

Stuffed Grape Leaves (VG, G), Harissa Cured Olives, Charbroiled Artichokes, Roasted and Vine-Ripened Tomatoes, Grilled Eggplant, Fresh Cucumber, Bell Peppers, Marinated Feta (D), Salted Almonds,

Falafel, Grilled Pita (VG, G, Se)

Tabbouleh (VG, G, Se), Spiced Hummus (VG, Se)

Tzatziki (V, D), Baba Ghanoush (VG, Se)

32 per person

HOUSE PASTA

Three Cheese Tortellini | *Pesto Genovese, Roasted Tomatoes, Parmesan, Pine Nuts* (V, N, G, D)

Gnocchetti Sardi | *Italian Sausage, Broccoli Rabe, Spicy Arrabiata* (G, P)

Osso Bucco Ravioli | *Pomodoro, Shaved Pecorino, Sautéed Spinach* (G, D)

Lobster Ravioli | *White Wine Parmesan Fondue, Shallots, Fresh Thyme, Lobster Knuckles* (G, D, Sh)

Penne | *Carbonara Sauce, Bacon Lardon, English Peas* (G, D, P)

Rigatoni | *Vodka Sauce, Calabrian Chili, Cherry Tomatoes* (V, G, D)

Kale and Mushroom Ravioli | *Roasted Garlic, Grilled Artichokes, Tomato Pistou, Fried Herbs* (VG)

Accompaniments | *Warm Focaccia* (G), *Calabrian Chili Flakes, and Grated Parmesan* (D)

Two Selections | 38 per person

Three Selections | 42 per person

'CIGAR LOUNGE'

Cuban Roasted Pork Cigars | *Ham, Pickles, Swiss, Dijonnaise* (G, D, P)

Philly Cheesesteak Cigars | *Roasted Garlic Aioli* (G, D)

Crispy Buffalo Chicken Cigars | *Buttermilk Ranch Dressing* (G, D)

Shrimp and Mushroom Cigars | *Thai Lime, Chili Aioli* (G, Sh)

Southwestern Black Bean Cigars | *Roasted Corn, Tofu, Chiles, Cilantro Crema* (VG, G)

Two Selections | 32 per person

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ARIA PATISSERIE RECEPTION | STATIONS

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Attendant or Chef required | 350 per Chef

OOEY GOOEY DESSERTS Served in Individual Skillets

Warm Freshly Baked Chocolate Chip Cookies (G, D)

Fudge Brownie (G, D)

Butterscotch Blondie (G, D, N, Ge)

Topped with Vanilla or Chocolate Ice Cream (D)

Toppings | *Crushed Oreos™, Toffee Bits (N), Chocolate Shavings (G, D)*

30 per person

AFFOGATO STATION (250 person minimum)

Gelato | *Chocolate, Vanilla (D)*

Nespresso® Espresso

Toppings | *Chocolate Pearls, Chocolate Shavings, Crushed Biscoff™, Wafer Cookies,*

Chantilly Cream, Marshmallows, Chocolate Espresso Mix (G, D, N, Ge)

33 per person

NEOPOLITAN S'MORES STATION

Dark Chocolate with Vanilla Marshmallow (G, D, Ge)

White Chocolate with Chocolate Marshmallow (G, D, Ge)

Milk Chocolate with Strawberry Marshmallow (G, D, Ge)

28 per person

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CONTINENTAL BREAKFAST

Designed for ninety (90) minutes of service and a minimum of 35 guests.

Selections must be ordered for the entire group.

THE CLASSIC | 47 per person

JUICES *(Choose Two)*

Freshly-Squeezed Orange, Grapefruit Juice or Cranberry Juice

ASSORTED BAGELS *(G, D, V, Se)*

Plain, Cinnamon-Sugar, Herb Cream Cheeses and Butter

DICED FRUIT

ARIA PATISSERIE ASSORTMENT

Muffins, Breakfast Pastries, Croissants, and Savory Danishes *(G, D)*

Served with Butter *(D)*, Jam and Marmalade

FRESHLY-BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

THE METROPOLITAN | 51 per person

JUICES *(Choose Two)*

Freshly-Squeezed Orange, Grapefruit Juice or Cranberry Juice

MIXED BERRY AND VANILLA GREEK YOGURT PARFAIT

Gluten-Free Granola, Seasonal Compote, and Mixed Berries *(V, D)*

DICED FRUIT

ARIA PATISSERIE ASSORTMENT

Muffins, Breakfast Pastries, Croissants, and Savory Danishes *(G, D)*

Served with Butter *(D)*, Jam and Marmalade

FRESHLY-BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

THE MODERN | 57 per person

JUICES *(Choose Two)*

Freshly-Squeezed Orange, Grapefruit Juice or Cranberry Juice

DICED FRUIT

ARIA PATISSERIE ASSORTMENT

Muffins, Breakfast Pastries, Croissants, and Savory Danishes *(G, D)*

Served with Butter *(D)*, Jam and Marmalade

BREAKFAST WRAPS AND SANDWICHES *(Selection of Two | Quantity Based on One Per Person)*

WRAPS *(Served with Salsa Roja)*

SOUTHWEST Scrambled Eggs, Beef Birria, Shredded Cheddar, Black Bean Pico de Gallo, Chipotle Crema, Hash Browns *(G, D)*

DENVER Scrambled Eggs, Hash Browns, Black Forest Ham, Shredded Cheddar, Onions, Bell Pepper *(G, D, P)*

VEGAN CHORIZO Just Egg®, Impossible™ Chorizo, Vegan Cheese, Vegan Wrap *(VG)*

SANDWICHES *(Substitute Gluten-Free Bun 2 per person)*

CROISSANT * Black Forest Ham, Sliced Vermont Cheddar Cheese, Fried Egg *(G, D, P)*

CIABATTA * Fried Egg, Smoked Gouda, Braised Short Rib, Caramelized Onion, Spicy Aioli *(G, D)*

BISCUIT * Chive Egg, Pepper Jack Cheese, Spicy Chicken, Honey *(G, D)*

WAFFLE * Cheddar Cheese, Folded Egg, Sausage Patty, Garlic Herb Butter *(G, D, P)*

EVERYTHING BAGEL * Folded Egg, Turkey Sausage, Herb Cream Cheese *(G, D, Se)*

FRESHLY-BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

- D - Dairy
- G - Gluten
- Ge - Gelatin
- N - Nuts
- P - Pork
- Se - Sesame
- Sh - Shellfish
- V - Vegetarian
- VG - Vegan
- † - Can Be Made GF

** Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

\$3500 ++ food spend required in conjunction with \$75.00 per person minimum for the full guest count.

Stations require a 2-station minimum (not including dessert)

Pricing is subject to prevailing tax, service charge and gratuity. | Pricing guaranteed 90 days prior to event. | rev.26.06.16

BREAKFAST BUFFET

*Designed for 1.5 hours of service.
Prepared on the full guest guarantee.*

THE STANDARD | 62 per person (One Meat, One Side) | 68 per person (Two Meats, One Side)

JUICES (Choose Two)

Freshly-Squeezed Orange, Grapefruit Juice or Cranberry Juice

MARKET SLICED FRUITS AND BERRIES (VG)

ASSORTED INDIVIDUAL GREEK YOGURTS (V, D)

ARIA PATISSERIE ASSORTMENT

Muffins, Breakfast Pastries, Croissants, and Savory Danishes (G, D)
Served with Butter (D), Jam and Marmalade

SCRAMBLED EGGS Chives (V, D)

DAILY CRAFTED BREAKFAST POTATO (V, D)

MEATS

- ARTISAN BACON (P)
- CHICKEN APPLE SAUSAGE (D)
- COUNTRY SAUSAGE LINKS (P)
- TURKEY BREAKFAST SAUSAGE
- PLANT-BASED SAUSAGE (VG, G)

SIDES

- BOB'S RED MILL® GLUTEN-FREE STEEL CUT OATMEAL Honey Syrup and Sun-Dried Fruit (VG)
- APPLE CINNAMON OVERNIGHT OATS Gluten-Free Oats, Oat Milk, Apples, Vanilla, Fresh Berries (VG)
- SUGAR-GLAZED BELGIAN WAFFLES Whipped Butter, Warm Maple Syrup, Seasonal Fruit Compote (V, G, D)
- LEMON-BLUEBERRY BUTTERMILK PANCAKES Maple Syrup and Whipped Butter (V, G, D)
- FROSTED FLAKES®-CRUSTED FRENCH TOAST Brioche, Vanilla-Cinnamon Custard, Frosted Flakes® Crunch, Maple Syrup, Berries (V, G, D)

FRESHLY-BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

REFINED BREAKFAST STATION

Delight your guests with unexpected indulgences to be combined with Continental and Buffet Breakfasts.

**CHEF ATTENDANT REQUIRED | 350++ Per Chef | Per 75 Guests*

OMELET BAR * | 31 per person

- Whole Eggs *
- Egg Whites *
- Scrambled Eggs *
- Just Egg® (VG)

- Bell Peppers
- Diced Tomatoes
- Red Onions
- Wild Mushrooms
- Asparagus
- Spinach (VG)
- Smoked Salmon *
- Bacon (P)
- Ham (P)
- Chicken Sausage (D)
- Tofu (VG)
- Cheddar Cheese (D)
- Feta Cheese (D)
- Swiss Cheese (D)

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