

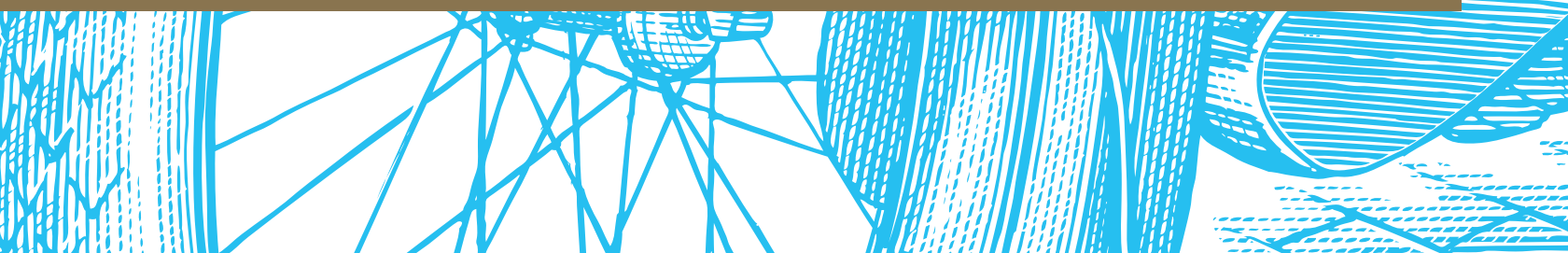
CATERING MENUS

Fall 2023 & Winter 2024



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BREAKFAST

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

CLASSIC CONTINENTAL

Selection of Chilled Orange & Cranberry Juices

Seasonally Inspired Sliced Fruits

Assorted Mini Muffins and Breakfast Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Teas

\$24 per person

Add:

Individual Greek Yogurt

\$2 per person

Steel Cut Oatmeal, Brown Sugar, Dried Fruits

\$4 per person

Assorted Bagels, Whipped Cream Cheese's, Peanut Butter, & Jams

\$4 per person

AMERICAN DELUXE

Selection of Chilled Orange & Cranberry Juices

Seasonally Inspired Sliced Fruits

Assorted Mini Muffins and Breakfast Pastries

Cage-Free Scrambled Eggs

Roasted Breakfast Potatoes

Choose One:

Build Your Own Parfait Station OR Blueberry Pancakes, Butter, Warm Vermont Syrup

Choose Two:

Crispy Bacon, Pork Sausage, Grilled Ham Steaks

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Teas

\$32 per person

BREAKFAST

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

HEALTHY START

Selection of Chilled Fruit Juices

Seasonally Inspired Sliced Fruits

Individual Mix Berry Parfaits

Steel Cut Oatmeal, Raisins, Toasted Almonds, & Brown Sugar

Egg White & Vegetable Frittata

Turkey Bacon & Sausage

Roasted Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Teas
\$30 per person

COASTAL RETREAT

Selection of Chilled Fruit Juices

Seasonally Inspired Sliced Fruits

Smoked Salmon, Pickled Red Onions, Cage-Free Sliced Eggs, Sliced
Tomatoes, Capers, Whipped Cream Cheese, Assorted Bagels

Lobster Benedict, Bearnaise Sauce, on English Muffin

Roasted Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Teas
\$38 per person

BREAKFAST ENHANCEMENTS

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

BREAKFAST SANDWICHES (Select One)

Scrambled Egg, Crispy Bacon, Sharp White Cheddar, Potato Roll

Egg White, Spinach, Mushroom, Swiss Cheese, Whole Wheat Bagel

Fried Egg, Sausage Patty, Provolone Cheese, English Muffin

\$5 per person

STEEL CUT OATMEAL

Irish Oats, Dried Fruits, Almonds, Brown Sugar

\$4 per person

BLUEBERRY PANCAKES

Whipped Butter and Warm Maple Syrup

\$6 per person

CUSTARD FRENCH TOAST

Seasonal Compote and Warm Maple Syrup

\$6 per person

SMOKED SALMON

Pickled Red Onions, Cage-Free Sliced Eggs, Sliced Tomatoes,

Capers, Whipped Cream Cheese, Assorted Bagels

\$16 per person

YOGURT PARFAIT

Seasonal Berries, Pistachio, and Granola Crust

\$5 per person

ASSORTED DRY CEREAL

Kellogg's and General Mills Selections with Milk

\$4 per person

LET'S MAKE AN OMELET

Cage-Free Eggs and Egg Whites; Ham, Bacon, Sausage, Mushrooms,

Onions, Tomatoes, Bell Peppers, Spinach, Cheddar & Swiss

\$12 per person

*Chef or Attendant required | \$125 per Chef or Attendant | 1 per 50 guests

BRUNCH BUFFET

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

LET'S DO BRUNCH

Bakery Basket

Assorted Mini Muffins and Breakfast Pastries

Seasonally Inspired Sliced Fruits

Greek Yogurt & House Granola

Cage-Free Scrambled Eggs

Crispy Bacon & Chicken Sausage

Custard French Toast, Berry Compote, Warm Vermont Maple Syrup

Roasted Breakfast Potatoes

Assorted Bagels, Whipped Cream Cheese's, Peanut Butter, & Jams

Mixed Green Salad, Tomato, Cucumber, Carrots, Ranch & Balsamic Dressing

Caprese Salad, Red Onion, Basil, Pesto Vinaigrette

Seared Atlantic Salmon, Garlic Spinach, Lemon Dill Sauce

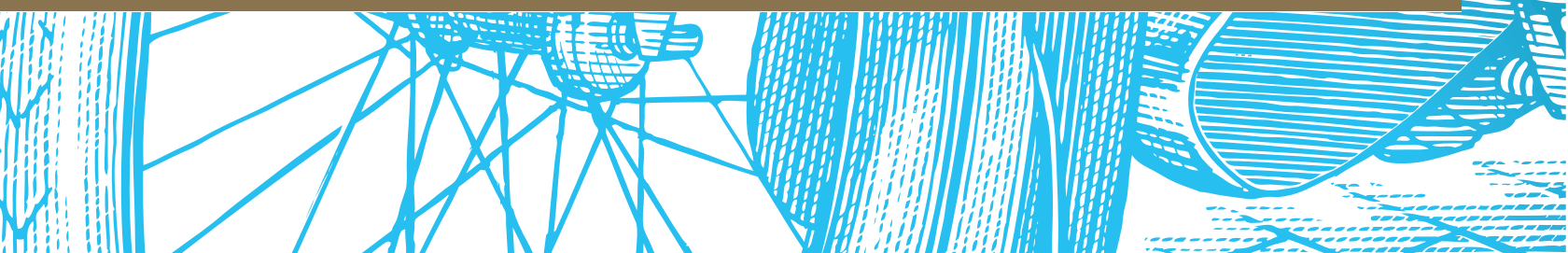
Grilled Chicken, Grilled Squash, Roasted Red Pepper Coulis

Charred Broccolini, Lemon Zest, Sea Salt

Selection of Chilled Orange & Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Teas

\$56 per person



BRUNCH ENHANCEMENTS

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

**Chef or Attendant required | \$125 per Chef or Attendant | 1 per 50 guests*

LET'S MAKE AN OMELET*

Cage-Free Eggs and Egg Whites,
Ham, Bacon, Sausage, Mushrooms,
Onions, Tomatoes, Bell Peppers,
Spinach, Cheddar & Swiss
\$12 per person

SMOKED SALMON

Pickled Red Onions, Cage-Free Sliced
Eggs, Sliced Tomatoes, Capers, Whipped
Cream Cheese, Assorted Bagels
\$16 per person

CARVED PRIME RIB OF BEEF*

Yukon Gold Pomme Purée,
Horseradish Cream, Beef Au Jus
\$42 per person

MAPLE GLAZED VIRGINIA HAM*

Mac & Cheese with Herbs, Collection
of Mustards, Pretzel Bread
\$28 per person

OVEN-ROASTED TURKEY BREAST*

Sage, Sausage & Brioche Stuffing,
Turkey Gravy, Cranberry Jam
\$24 per person

PASTA STATION – BUFFET OR ACTION STATION

Italian Sausage with Broccoli
Rabe, Rigatoni, Pomodoro
Sauce, Parmesan Reggiano

Orecchiette with Roasted Cherry
Tomatoes, Spinach, Pesto Cream Sauce

Cheese Tortellini with Broccoli,
Alfredo Sauce, Basil
\$22 per person | Selection of Two Options
\$28 per person | Selection of Three Options

*As Action Station, a Chef or
Attendant is required | \$125 per Chef
or Attendant | 1 per 50 guests*

ASSORTED SUSHI

50-piece minimum per item
\$4.50 per piece

Nigiri Options:

Tuna, Salmon, Shrimp, BBQ Eel

Roll Options:

Shrimp Tempura, Spicy Tuna,
California, Vegetable
Pickled Ginger, Wasabi and Soy Sauce

BREAKS

Designed for 30 minutes of service

Platters, Boards & Bowls - Medium Serves up to 30, Large serves up to 50

MEDITERRANEAN PLATTER

Eggplant Spread and Hummus served
with Pita and Fresh Vegetables
Medium \$300, Large \$500

GO NUTS

Roasted Smoked Almonds,
Honey Cashews, Salted Peanuts,
Chocolate-Covered Almonds, and
Chocolate-Covered pretzels
Medium \$330, Large \$520

SIESTA

White and Blue Corn Tortilla
Chips, Pico de Gallo, Guacamole,
Cinnamon Churros with
Caramel or Chocolate Sauce
Medium \$400, Large \$660

DOMESTIC CHEESE BOARD

Chef's Seasonal Selection, Candied
Mixed Nuts, Seasonal Fruit,
Artisanal Bread and Crackers
Medium \$400, Large \$660

ITALIAN ANTIPASTO

Assorted Italian Cured Meats,
Parmigiano-Reggiano, Asiago,
and Mozzarella Cheeses, Roasted
Tomatoes, Marinated Artichokes,
Grilled marinated Mushrooms,
and olives served with sliced
Baguette, Grissini, and Lavosh
Medium \$480, Large \$760

VEGETABLE CRUDITE

Baby Carrots, Celery, Broccoli,
Tomatoes, and Cauliflower
served with Spinach Yogurt
Dip and Buttermilk Ranch
Medium \$240, Large \$380

OLIVE BAR

Kalakaua, Castelvetrano, and
Cerignola Olives Marinated
with Herbs and Olive Oil
Served with Grilled Sourdough Bread
Medium \$330, Large \$520

PITA CHIPS WITH HUMMUS

Medium \$240, Large \$380

HOUSEMADE POTATO CHIPS WITH ONION DIP

Medium \$270, Large \$400

BREAKS

SAVORY SNACKS

Individual Bags: Kettle Chips, Snyder's Pretzels,
Popcorn and Cracker Jack Caramel Corn
\$5 per bag

Warm Pretzel Bites: Yellow and Dijon Mustard
\$12 per person

Fancy Mixed Nuts
\$20 per pound

Freshly Popped Popcorn
\$7 per person

*Available pre-bagged or as popcorn machine action station
As an Action Station, Attendant is required / \$125 per Attendant*

SWEET SNACKS

Designed for 30 minutes of service

Selection of Whole Fresh Fruit in Season
\$2 per piece

Sliced Seasonal Fresh Fruit and Berries
\$10 per person

Fresh Seasonal Fruit Kabobs with Yogurt Dip
\$36 per dozen

Assorted Candy Bars
\$32 per dozen

Assortment of Granola Bars
\$26 per dozen

Assortment of Gourmet Ice Cream Bars
\$32 per dozen

Sundae Funday
Vanilla, Chocolate, and Chefs Daily Ice Cream Flavor, Hot Fudge, Caramel, and
Strawberry Sauce, Mini Waffle Cones, Whipped Cream, Nuts and Sprinkles
\$18 per person

BREAKS

FROM THE BAKERY

Designed for 30 minutes of service

Freshly Baked Assorted Seasonal Muffins

\$36 per dozen

*Sugar-Free, Vegan or Gluten-Free available by request

Assorted Freshly Baked Danish and Pastries

Croissants, Pain au Chocolat, Danish and Cinnamon Rolls

\$36 per dozen

Cookies: Chocolate Chip, Peanut Butter, Oatmeal-Raisin, M&M

\$36 per dozen

Assorted Traditional and Miniature Donuts

\$42 per Dozen

Truffle Pops

\$38 per dozen

Chocolate Fudge Brownies

\$36 per dozen

*Sugar-Free, Vegan or Gluten-Free available by request

Rice Crispy Treats

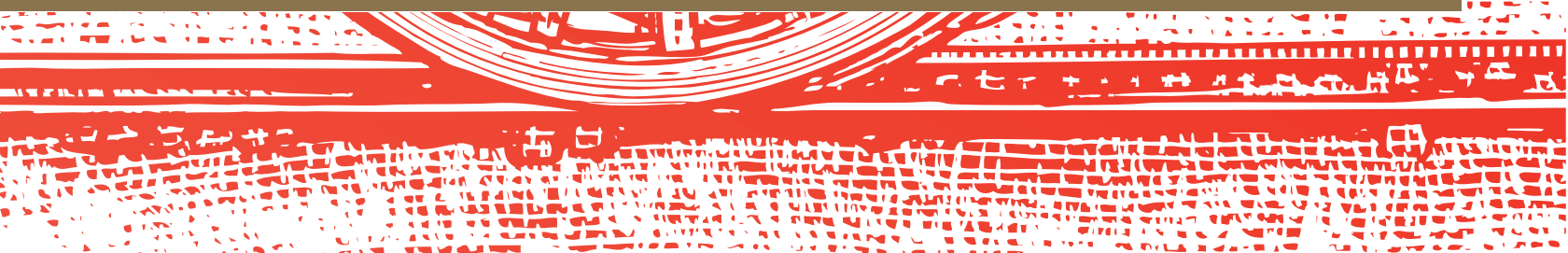
\$30 per dozen

Assorted Macaroons

\$38 per dozen

Assorted Miniature Desserts

\$38 per dozen



REFRESHMENTS

COFFEE AND TEA

Freshly Brewed Coffee, Decaffeinated
Coffee, Hot Tea or Iced Tea
\$48 per gallon, (16) 8oz, cups

DELUXE COFFEE CONDIMENTS

Chocolate Shavings, Whipped Cream,
Cane Sugar Sticks, Vanilla, Hazelnut
and Caramel Flavored Syrups
\$7 per person

FRESH JUICES

Orange, Grapefruit, Cranberry,
Apple, Tomato or Lemonade
\$45 per gallon

JUICE BAR Select Two

Essential Greens with Lime
Organic Ginger Limeade
Sweet Greens and Lemon

FRESH JUICES Select One

Orange, Grapefruit, Cranberry,
Apple, Tomato or Lemonade
\$14 per person

SMOOTHIE BREAK

Strawberry-Banana Smoothie,
Mango-Passion Fruit Smoothie,
Sliced Fresh Seasonal Fruit
\$16 per person

BOTTLED WATER

FIJI Natural Artesian
\$7 per bottle

MGM REWARDS
\$5 per bottle

Sparkling
\$6 per bottle

Zico Coconut Water
\$7.50 per bottle

Vitaminwater
\$7.50 per bottle

Assorted Soft Drinks
\$6 per bottle

RED BULL ENERGY DRINK

Regular and Sugar-Free
\$6 per bottle

Snapple Diet and Regular
\$7.50 per bottle

Starbucks Frappucino
\$7.50 per bottle

LUNCH – BUFFET

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

DELI COUNTER

COLD TABLE

Grilled Vegetables

Zucchini, Squash, Peppers

Antipasto Salad

Chopped Romaine, Salami, Provolone, Tomatoes',
Pepperoncini's, Olives, and Basil Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

SANDWICHES

Deli Meats

Imported Ham, Roasted Turkey, Tuna Salad

Cheese Selections

Sharp Cheddar, Provolone

Deli Condiments

Crisp Lettuce, Sliced Tomatoes, Shaved Onions, Sliced
Pepperoncini, Pickles, Deli Mustard, Mayonnaise

Chefs Selection of Assorted Sandwich Breads

DESSERT

Chef's Daily Selection of Seasonal Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Hot Teas

\$40 per person

ENHANCEMENT

Chef's Seasonal Soup of the Day

Add \$5 per person

LUNCH – BUFFET

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

THE COMMONWEALTH

COLD TABLE

Caprese Salad

Grape Tomatoes, Ciliegine Mozzarella, Basil, Balsamic Reduction

Pasta Salad

Tomato, Cucumbers, Peppers, Parmesan Cheese, Red Wine Vinaigrette

SANDWICHES

Chicken Club

Grilled Chicken, Butter Lettuce, Tomato, Bacon, White Cheddar, Herb Aioli, Sourdough Bread

Warm Roast Beef

Swiss Cheese, Caramelized Onion, Arugula, Boursin Spread, Ciabatta

Grilled Vegetable Focaccia

Seasonally Grown Grilled Vegetables, Baby Arugula, Pesto

Homemade Potato Chips

DESSERT

Chef's Daily Selection of Seasonal Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Hot Teas

\$42 per person

ENHANCEMENT

Chef's Seasonal Soup of the Day

Add \$5 per person

LUNCH – BUFFET

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

SOUTH OF THE BORDER

COLD TABLE

Chips & Salsa

Southwest Cobb Salad

Shredded Cheddar, Black Beans, Corn, Tomatoes, Onions, Chili Ranch Dressing

Mexican Style Caesar

Cotija Cheese, Croutons, Chopped Romaine, Chipotle Caesar Dressing

HOT TABLE

Fajita & Taco Bar

Blackened Fish

Grilled Chicken with Peppers & Onions

Grilled Beef with Peppers & Onions

Sour Cream, Shredded Cheese, Salsa Roja

Corn & Flour Tortillas

Spanish Rice

Elote Style Cut Corn Casserole

Roasted Corn, cut off the cobb, Seasoned with Chili, Mayonnaise,

Lime, Cilantro, Finished with Cotija Cheese

DESSERT

Chocolate & Carmel Stuffed Churros

Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Hot Teas

\$44 per person

ENHANCEMENT

Chef's Seasonal Soup of the Day

Add \$5 per person

LUNCH – BUFFET

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

AMERICANA

COLD TABLE

Baby Mixed Greens

Tomato, Cucumber, Carrots, Ranch, or Balsamic Dressing

Cucumber Salad

Feta Cheese, Tomato, Red Onion, House Vinaigrette

Broccoli Slaw

Craisins, Carrots, Creamy Dressing

Baskets of Assorted Breads & Rolls

HOT TABLE

Herb Roasted Chicken

Creamy Orzo & Spinach

Meatloaf

Crispy Onions, Tangy Glaze

Cheesy Potato Gratin

Roasted Brussel Sprouts

DESSERT

Chef's Daily Selection of Seasonal Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Hot Teas

\$44 per person

ENHANCEMENT

Chef's Seasonal Soup of the Day

Add \$5 per person

LUNCH – BUFFET

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

THE SOUTH END

GREENS, GRAINS, VEGGIES

Potato Salad

Green Beans, Roasted Fennel, Pancetta, Olive Oil

Chopped Italian Salad

Chopped Iceberg, Tomatoes, Cucumbers, Pepperoncini,
Garbanzo Beans, Lemon Vinaigrette

Baskets of Assorted Breads and Rolls

HOT TABLE

Roasted Chicken

Garlic, Cannellini Beans, Herbs

Catch of The Day Fish

Broccoli Rabe, Capers, Lemon Oregano Sauce

Cavatappi Pasta Pomodoro

Spinach, Herbed Ricotta

Roasted Eggplant

DESSERT

Chef's Daily Selection of Seasonal Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Hot Teas

\$44 per person

ENHANCEMENT

Chef's Seasonal Soup of the Day

Add \$5 per person

LUNCH – PLATED

*Three-Course Meal including Freshly Baked Breads and Butter | Freshly Brewed Coffee,
Decaffeinated Coffee | Selection of Hot Teas | Chef Selection Seasonal Dessert*

STARTERS

Select One

New England Clam Chowder

Atlantic Clams, Potatoes,
Vegetables, Bacon Lardons

Kale & Chorizo Soup

Baby Kale, Tomato, Chorizo,
Potato, Chickpeas

Tomato Bisque

Shaved Parmesan, Pesto

Baby Gem Caesar Salad

Shaved Parmesan, Garlic Croutons,
Lemony Caesar Dressing

Baby Iceberg Wedge Salad

Vine Ripened Tomato, Shaved Red
Onions, Hardboiled Egg, Maytag
Blue, Buttermilk Dressing

Heirloom Tomato,

Prosciutto, & Burrata

Micro Basil, EVOO,

Balsamic Reduction

Wild Arugula Salad

Shaved Fennel, Orange Supremes,
White Wine Vinaigrette

ENTRÉES

Select Two; Meal priced at higher entree

Herb- Crusted Petite Filet

Yukon Gold Mashed Potatoes,
Caramelized Cippolini, Seasonal
Vegetables, Red Wine Demi

\$68 per person

Lemon Herb Roast Chicken

Smashed Fingerling Potato,
Spinach, Leeks, Red Wine Demi

\$48 per person

Herb Seared Salmon

Mushroom Risotto, Broccolini,
Tomato Beurre Blanc

\$48 per person

Pan-Seared Striped Bass

Olive Oil Potato, Artichokes,
Confit Tomato, Kalamata
Olives, Meyer Lemon Oil

Market Price

Pan-Seared Chicken

Airline Breast, Cheesy Polenta,
Haricot Vert, Chicken Jus

\$48 per person

Short Rib

Mashed Yukon Gold, Seasonal
Squash, Oven Dried Tomato,
Pan Reduction Sauce

\$50 per person

Roasted New York Strip

Roasted Sweet Potato,
Asparagus, Thyme Bordelaise

\$60 per person

Grilled Tofu

Herb Roasted Potatoes,
Asparagus, Mushroom Sauce

\$44 per person

BOXED LUNCHES

LUNCH... ON THE GO

SANDWICHES AND ENTRÉE SALADS

1 to 100 guests select two / 100+ guests select three

Roast Beef & Cheddar

Lettuce, Tomato, White Cheddar Cheese, Ciabatta Roll

Honey Ham & Cheddar

Lettuce, Tomato, Cheddar Cheese, Onion Roll

Roasted Turkey Breast

Bacon, Lettuce, Tomato, Sourdough Bread

Chicken Caesar Wrap

Grilled Chicken, Parmesan Cheese, Caesar Dressing, White Tortilla

Fresh Veggies and Hummus Wrap

Squash, Eggplant, Cucumber, Roasted Bell Pepper, Hummus, Spinach Tortilla

Grilled Chicken Caesar Salad

Grilled Chicken, Shaved Parmesan, Croutons, Garlic Caesar Dressing

Harvest Salad

Baby Kale, Roasted Squash, Candied Pepitas, Cranberry Vinaigrette

Chickpea Garden Salad

Romaine, Radicchio, Carrots, Cucumbers, Red Onion, Grape
Tomatoes, Garbanzo Beans, Balsamic Dressing

ALL OFFERED WITH:

Individual Bag Cape Cod Chips

Seasonal Fruit

DESSERT

Select One

Granola Bar

Chocolate Brownie

Chocolate Chip Cookies

Assorted Candy Bars

\$24 per person includes sandwich or Salad, Seasonal Fruit, Chips, Dessert

RECEPTIONS

Passed Hors D'oeuvres/50-piece minimum per item

PASSED COLD HORS D'OEUVRES

Caprese Skewer with Pesto

Smoked Salmon Cucumber Bite, Dill Cream Cheese

Watermelon Skewer, Feta, Mint, Balsamic Reduction

Black Truffle Deviled Egg, Crispy Prosciutto

Spicy Tuna Tartar Avocado, with Wasabi Aioli

\$7 per piece

Maine Lobster Roll, Mini Brioche

Poached Shrimp Cocktail, Horseradish, Cocktail Sauce

Prosciutto Wrapped Asparagus, Extra Virgin Olive Oil

\$9 per piece

PASSED HOT HORS D'OEUVRES

Bacon Wrapped Beef Short Rib, BBQ Drizzle

Smoked Brisket Picadillo Empanada, Salsa Verde

Mushroom Profiterole

Asiago Arancini, Pesto

Crispy Pecan Chicken, Herb Aioli

\$6 per piece

Petite Beef Wellington,

Szechuan Beef Satay, Scallions

Bacon Wrapped Scallop, Citrus Sauce

Crab Cakes, Old Bay Aioli

\$8 per piece

OPTIONAL PRICING

\$36 per person | One hour of any five items, one piece per item

Minimum 50 people | Additional items at per piece pricing

STATIONS & DISPLAY

POINT JUDITH RAW BAR

Available as buffet or as Action Station. Chef or Attendant required

\$125 per Chef or Attendant / One per 100 guests

Local Oyster on the Half Shell

\$300 per 50 pcs

Jumbo Gulf Shrimp

\$300 per 50 pcs

Little Neck Clams

\$150 per 50 pcs

ACCOMPANIMENTS

Cucumber Mignonette, Cocktail Sauce, Lemons, Tabasco 50-piece minimum per item

ASSORTED SUSHI

Nigiri

Tuna, Salmon, Shrimp, BBQ Eel

Roll

Shrimp Tempura, Spicy Tuna, California, Vegetable

\$4.50 per piece

ACCOMPANIMENTS

Pickled Ginger, Wasabi and Soy Sauce 50-piece minimum per item

PLATTERS & BOARDS

Medium Serves up to 30, Large serves up to 50

VEGETABLE CRUDITÉ

Baby Carrots, Celery, Broccoli, Tomatoes, Cauliflower, Ranch Dip, Spinach Yogurt Dip

Medium \$240, Large \$380

ARTISAN CHEESE BOARD

Chef's Seasonal Selections, Mixed Nuts, Local Honey, Dried

Fruit, Artisan Bread, Assorted Crackers, Lavash

Medium \$420, Large \$680

CHARCUTERIE

Chef Selected Local Charcuterie, Cornichon, Marinated

Olives, Assorted Mustards, Artisan Bread, Assorted Crackers

Medium \$480, Large \$760

STATIONS & DISPLAYS

Prepared on the full guest guarantee

FRESH GARDEN JARS

Caesar

Romaine Hearts, Brioche Croutons, Crispy Parmesan Dressing

Greens

Shaved Carrots, Sliced Cucumber, Cherry Tomato, Lemon Vinaigrette

\$8 per person | One Selection

\$14 per person | Two Selections

SLIDERS SERVED ON MINI BUNS

Hall of Fame Beef Classic

Bacon, Cheddar, Pickles, Special Sauce

Italian Meatball

Tomato Sauce, Fresh Mozzarella and Basil

Fried Chicken

Butter Lettuce, Herb Mayo, Pickle

Shaved Steak

Provolone Cheese, Caramelized Onion, Mayo

\$12 per person | One Selection, Two Pieces

\$16 per person | Two Selections, Three Pieces

TACOS

Al Pastor (Sliced Pork)

Roasted Pulled Chicken

Beef Barbacoa (Shredded Beef)

Roasted Shrimp

ACCOMPANIMENTS

Guacamole, Pico de Gallo, Salsa Roja, Cilantro and Onions,
Cotija Cheese, Corn Tortilla, Flour Tortilla

\$14 per person | One Selection, Two Tacos

\$20 per person | Two Selections, Three Tacos

STATIONS & DISPLAYS

Prepared on the full guest guarantee

PASTA STATION

Italian Sausage, Broccoli Rabe, Rigatoni, Pomodoro Sauce, Parmesan Reggiano

Orecchiette, Roasted Cherry Tomatoes, Spinach, Pesto Cream Sauce

Cheese Tortellini, Broccoli, Alfredo Sauce, Basil

\$22 per person | Selection of Two

\$28 per person | Selection of Three

Available as buffet or Action Station. Action Station requires Chef or Attendant

\$125 per Chef or Attendant | 1 per 50 guests

DIM SUM

Assorted Steamed and Fried Dim Sum:

Chicken Pot stickers, Steamed Pork Wontons, Spring Rolls

Soy Sauce, Chinese Hot Mustard, Red Chili

\$21 per person | Three Pieces

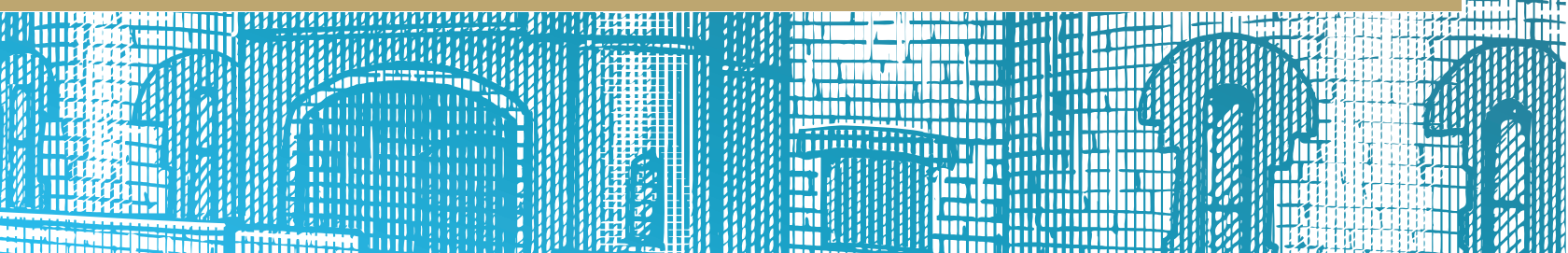
CHICKEN WINGS

Flavors: Classic Buffalo, BBQ, Lemon Pepper, Garlic Parmesan

Choice of Dressing: Blue Cheese, Ranch, Garlic Aioli

Served with carrots and celery

\$150 Per Six Dozen | Minimum 6 Dozen per Flavor



DESSERTS

CHOCOLATE FOUNTAIN STATION

Choose Four Dippers

Pretzel Sticks

Ritz Crackers

Potato Chips

Marshmallow

Rice Crispy Treats

Strawberry

Banana

Melon

Pound Cake

Cheesecake

\$375 Per Station | Serves up to 50 people

MINI DESSERT STATION

Mini Assorted Cheesecakes

Plain

Raspberry

Blueberry Swirl

Chocolate

Mini Assorted Tarts

S'mores

Lemon Meringue

Key Lime

Pecan

Pumpkin

Fruit

Assorted Mini Cannoli

Mini Crème Brûlée

Mousse Filled Chocolate Cups

Tiramisu

Chocolate Mousse

Salted Caramel Mousse

Vanilla Mousse

\$8 Per Piece, 50-piece minimum
per item Or Choose 3, \$21 Per
Person, Minimum 50 People

CARVING

Prepared on the full guest guarantee / 25 person minimum per station

Chef or Attendant required for Carving Stations / \$125

per Chef or Attendant / 1 per 100 guests

CARVED PRIME RIB OF BEEF

Yukon Gold Pomme Purée

Horseradish Cream, Beef Au Jus

\$42 per person

ROASTED BEEF TENDERLOIN

Rosemary and Garlic Roasted Fingerling Potatoes

Horseradish Cream, Red Wine Sauce

\$48 per person

MAPLE-GLAZED VIRGINIA HAM

Mac & Cheese with Herbs

Collection of Mustards, Pretzel Bread

\$28 per person

OVEN-ROASTED TURKEY BREAST

Sage, Sausage & Brioche Stuffing

Turkey Gravy, Cranberry Jam

\$24 per person

FENNEL RUBBED PORK LOIN

Rosemary and Garlic Roasted Fingerling Potatoes

Dried Fruit Mostarda

\$30 per person

ATLANTIC SALMON WITH DILL AND LEMON

Rosemary and Garlic Roasted Fingerling Potatoes

Lemon and Caper Beurre Blanc

\$38 per person

DINNER BUFFET

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

THE MULBERRY

COLD TABLE

Garden Salad

Mixed greens, shaved red onion, Heirloom Tomatoes, Cucumber, Butter
Toasted Brioche Croutons, Aged Cheddar Cheese, Champagne Vinaigrette

Shrimp Pasta Salad

Cavatappi Pasta, Celery, Cucumber, Tomato, Creamy Dill Dressing

Arugula Salad

Shaved Fennel, Goat Cheese, Pomegranate Seeds, Lemon Vinaigrette

Baskets of Assorted Breads and Rolls

HOT TABLE

Tomato Bisque

Beer Braised Beef Short Ribs

Herb Roasted Chicken

Mushroom Gravy

Seasonal Vegetable Risotto

Green Bean Almondine

Garlic Mashed Potatoes

DESSERT

Chef's Daily Seasonal Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Hot Teas

\$65 per Person

DINNER BUFFET

Designed for 1.5 hours of service | Prepared on the full guest guarantee | Freshly Baked Breads and Butter

THE COMMONWEALTH

COLD TABLE

Baby Gem Lettuce

Pancetta, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Charred Asparagus

Lemon, Balsamic

Italian Chopped Salad

Salami, Provolone, Pepperoncini, Cherry Tomato, Cucumber,
Red Onion, Capers, White Balsamic Dressing

Baskets of Assorted Breads and Rolls

HOT TABLE

Italian Wedding Soup

Flat Iron Steak Ala Fiorentina

Confit Garlic, Spinach, Blistered Cherry Tomatoes

Chicken Cacciatore

Tomato, Capers, Bell Pepper, Olives

Shrimp Rigatoni Ala Vodka

Spicy Vodka Sauce, Parmesan Cheese, Fried Parsley

Garlic and Rosemary Roasted Potatoes

Chefs Seasonal Vegetables

DESSERT

Chef's Daily Seasonal Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Hot Teas

\$70 per Person

DINNER BUFFET

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

THE STEAKHOUSE BUFFET

COLD TABLE

Baby Gem Lettuce

Pancetta, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Charred Asparagus

Lemon, Balsamic

Italian Chopped Salad

Salami, Provolone, Pepperoncini, Cherry Tomato, Cucumber,
Red Onion, Capers, White Balsamic Dressing

Baskets of Assorted Breads and Rolls

HOT TABLE

Italian Wedding Soup

Flat Iron Steak Ala Fiorentina

Confit Garlic, Spinach, Blistered Cherry Tomatoes

Chicken Cacciatore

Tomato, Capers, Bell Pepper, Olives

Shrimp Rigatoni Ala Vodka

Spicy Vodka Sauce, Parmesan Cheese, Fried Parsley

Garlic and Rosemary Roasted Potatoes

Chefs Seasonal Vegetables

DESSERT

Chef's Daily Seasonal Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Hot Teas

\$70 per Person

ENHANCEMENT

Seafood Tower – inquire for details

Market Price

DINNER BUFFET

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

NEW ENGLAND CLAMBAKE

COLD TABLE

Potato Salad

Egg, Celery, Scallion, Pickle, Yellow "Country Style" Mustard

Baby Iceberg Wedge

Bacon, Tomato, Blue Cheese, Red Onion, Chive, Buttermilk Ranch Dressing

Coleslaw

Shaved Carrot, Red and Green Cabbage, Herbed Mayo Dressing

Baskets of Assorted Breads and Rolls

HOT TABLE

New England Clam Chowder

Oyster Crackers

Steamers and Mussels

Drawn Butter and Broth

Maine Lobster

Drawn Butter, Lemon

BBQ Grilled Chicken and Linguica sausage

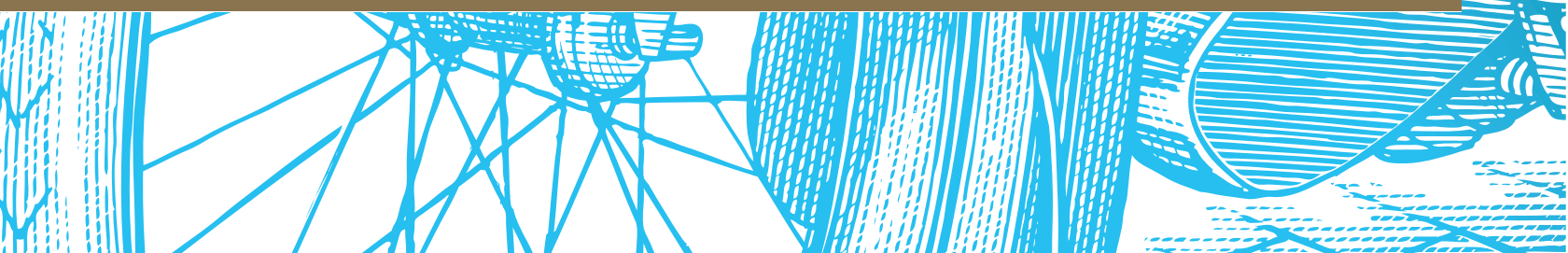
Steamed Corn on the Cob and Red Skin Potatoes

DESSERT

Chef's Daily Seasonal Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee and Deluxe Hot Teas

\$130 per Person



DINNER – PLATED

*Three-Course Meal including Freshly Baked Breads and Butter | Freshly Brewed Coffee,
Decaffeinated Coffee | Selection of Hot Teas | Chef Selection Seasonal Dessert*

STARTERS Select One

New England Clam Chowder

Atlantic Clams, Potatoes,
Vegetables, Bacon Lardons

Tomato Basil Bisque

Pesto, Parmesan Crostini

Harvest Salad

Arugula, Roasted Beets, Butternut Squash,
Goat Cheese Crumbles, Pistachios,
Sherry Vinaigrette, Crispy Shallots

Caprese Salad

Heirloom Tomatoes, Fresh
Mozzarella, Basil Pesto, Balsamic
Caviar, basil vinaigrette

Baby Romaine Salad

Pancetta Lardons, Shave Parmesan,
Garlic Croutons, Caesar Dressing

Chop House

Baby Iceberg, Bacon Lardons,
Crumbled Blue Cheese, Cherry Tomato,
Cucumber, Avocado Ranch Dressing

Seasonal Vegetable Risotto

Selection of Seasonal Vegetables,
Arborio Rice, Fines Herbes

ENTREES Select Two

meal priced at higher entree

Braised Beef Short Rib

Mascarpone and Herb Polenta, Haricot
Verts, Roasted Baby Carrots, Natural Jus

\$60 Per Person

Ratatouille Stuffed Zucchini

Beluga Lentils, Red Pepper Coulis

\$48 Per Person

Grilled Cauliflower Steaks

Quinoa Pilaf, Chimichurri Sauce

\$48 Per Person

Filet Mignon

Truffled Potato Gratin, Roasted Onions,
Roasted Asparagus, Madeira Sauce

\$86 Per Person

Grilled Flat Iron Steak

Horseradish Mashed Potatoes,
Braising Greens, Chimichurri Sauce

\$68 Per Person

Free Range Chicken Breast

Rice Pilaf, Charred Broccolini, Blistered
Tomatoes, Sherry Cream Sauce

\$52 Per Person

Herb Roasted Chicken Breast

Sweet Potato Puree, Root
Vegetable Medley, Pearl Onion
Agrodolce, Rosemary Jus

\$52 Per Person

Atlantic Salmon

Beluga Lentils, Cauliflower Puree, Blistered
Tomatoes, Haricot Verts, Dijon Glaze

\$56 Per Person

Pan Roasted Halibut

Farro Risotto, Roasted Asparagus,
Lemon Chive Beurre Blanc

\$62 Per Person

Petite Filet and Butter Poached

Maine Lobster Tail

Truffled Mashed Potatoes, Grilled
Asparagus, Truffle Demi

\$98 Per Person

Herb Crusted Salmon and

Braised Short Rib

Pomme Anna, Cauliflower puree,
Haricot Verts, Natural Jus

\$74 Per Person

BEVERAGES

\$175 per Bartender | One Bartender recommended per 75 guests

HOSTED BAR PACKAGES

Charged on the full guest guarantee

One Hour

Select \$28 per person | Ultra \$33 per person

Two Hours

Select \$42 per person | Ultra \$47 per person

Three Hours

Select \$52 per person | Ultra \$57 per person

Four Hours

Select \$62 per person | Ultra \$67 per person

Each Additional Hour

Add \$10 per person based on 75% guaranteed attendance

Bar Packages include Spirits, Cellarmaster Wines, Beers, Juices, Soft Drinks and Water.

Add Red Bull to any Bar Package for an additional \$3 per person.

SUNRISE

Classic Bloody Mary, Virgin Mary, Mimosas and Bellinis Served with Various Garnish

\$14 per drink

BEER BAR

Handcrafted Beers from local breweries or around the world

Create a Beer selection from American Favorites, European

Master Brews, Seasonal Sensations and Regional Choices

\$9 per bottle

MGM MIXOLOGY

MGM mixologist will create a handcrafted custom cocktail for your event

\$15 per drink

ENHANCEMENT: Custom-made ice cubes

\$1 and up per piece

CORDIALS, COGNAC, AND PORTS

A traditional selection to end the evening

Available on request

BEVERAGES

\$175 per Bartender | One Bartender recommended per 75 guests

HOSTED À LA CARTE BEVERAGES

Select

Mount Gay Rum, Cruzan Light, Jim Beam, Seagram's VO, Berkshire
Mountain Gin, Herradura Reposado, Tito's, Johnnie Walker Red

\$11 per single shot drink

Ultra

Captain Morgan, Herradura Silver, Jack Daniel's, Crown Royal,
Chivas Regal, Grey Goose, Bombay Sapphire, Bacardi Silver

\$15 per single shot drink

Cellarmaster Wines

Selected Red, White, Rosé and Sparkling

\$12 per glass

Select Beer & Seltzer select 3

Bud Light, Goose Island IPA, Blue Moon, Michelob ULTRA, High
Noon Variety Flavors, O'Doul's Non-Alcoholic Beer

\$8 per bottle

Ultra Beer & Seltzer select 2

Samuel Adams, Corona Extra, Heineken, Stella Artois, White Claw Variety Flavors

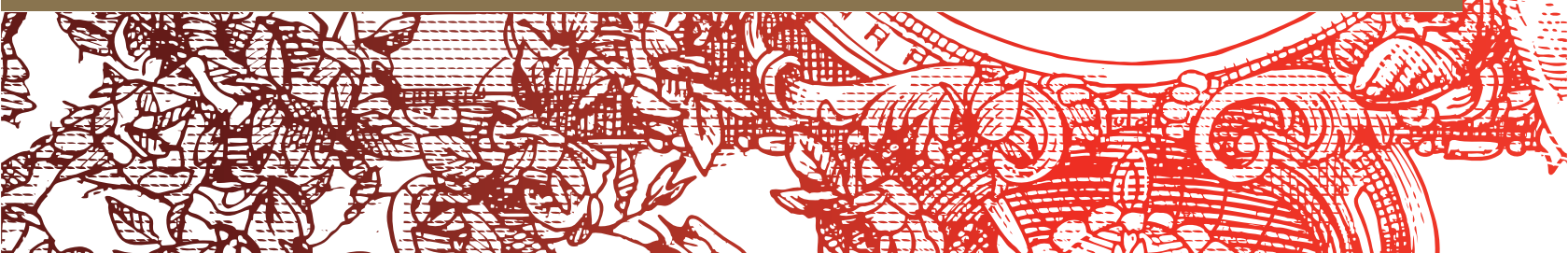
\$9 per bottle

Soft Drinks, Sparkling or Stilled Bottled Water, Selection of Chilled Fruit Juices

\$4 per bottle

Red Bull, Regular and Sugarfree

\$6 per can



BEVERAGES

\$175 per Bartender | One Bartender recommended per 75 guests

CASH BAR À LA CARTE BEVERAGES

Select

Mount Gay Rum, Cruzan Light, Jim Beam, Seagram's VO, Berkshire
Mountain Gin, Herradura Reposado, Tito's, Johnnie Walker Red
Custom Handcrafted Cocktail

\$12 per single shot drink

Ultra

Captain Morgan, Herradura Silver, Jack Daniel's, Crown Royal, Chivas Regal,
Grey Goose, Grey Bombay Sapphire, Bacardi Silver
Custom Handcrafted Cocktail

\$14 per single shot drink

Cellarmaster

Selected Red, White, Rosé and Sparkling

\$12 per glass

Select Beer & Seltzer (select 3)

Bud Light, Goose Island IPA, Blue Moon, Michelob ULTRA, High
Noon Variety Flavors, O'Doul's Non-alcoholic Beer

\$7 per bottle

Ultra Beer & Seltzer (select 2)

Samuel Adams, Corona Extra, Heineken, Stella Artois, White Claw Variety Flavors

\$8 per bottle

Soft Drinks, Sparkling or Stilled Bottled Water, Selection of Chilled Fruit Juices

\$4 per bottle

Red Bull, Regular and Sugarfree

\$6 per can

BEVERAGES

\$175 per Bartender | One Bartender recommended per 75 guests

WINE | BOTTLES

CABERNET SAUVIGNON

Joel Gott '815', California \$52

Justin, Paso Robles \$64

Honig, Napa Valley \$92

Jordan, Alexander Valley \$125

MERLOT

Napa Cellars, Napa Valley \$56

Hall, Napa Valley \$85

Duckhorn, Napa Valley \$120

PINOT NOIR

Cherry Pie "Cherry Tart,"

California \$56

Lingua Francia, Eola-Amity Hills \$84

Wind Gap, Sonoma Coast \$92

Flowers, Sonoma Coast \$120

CHARDONNAY

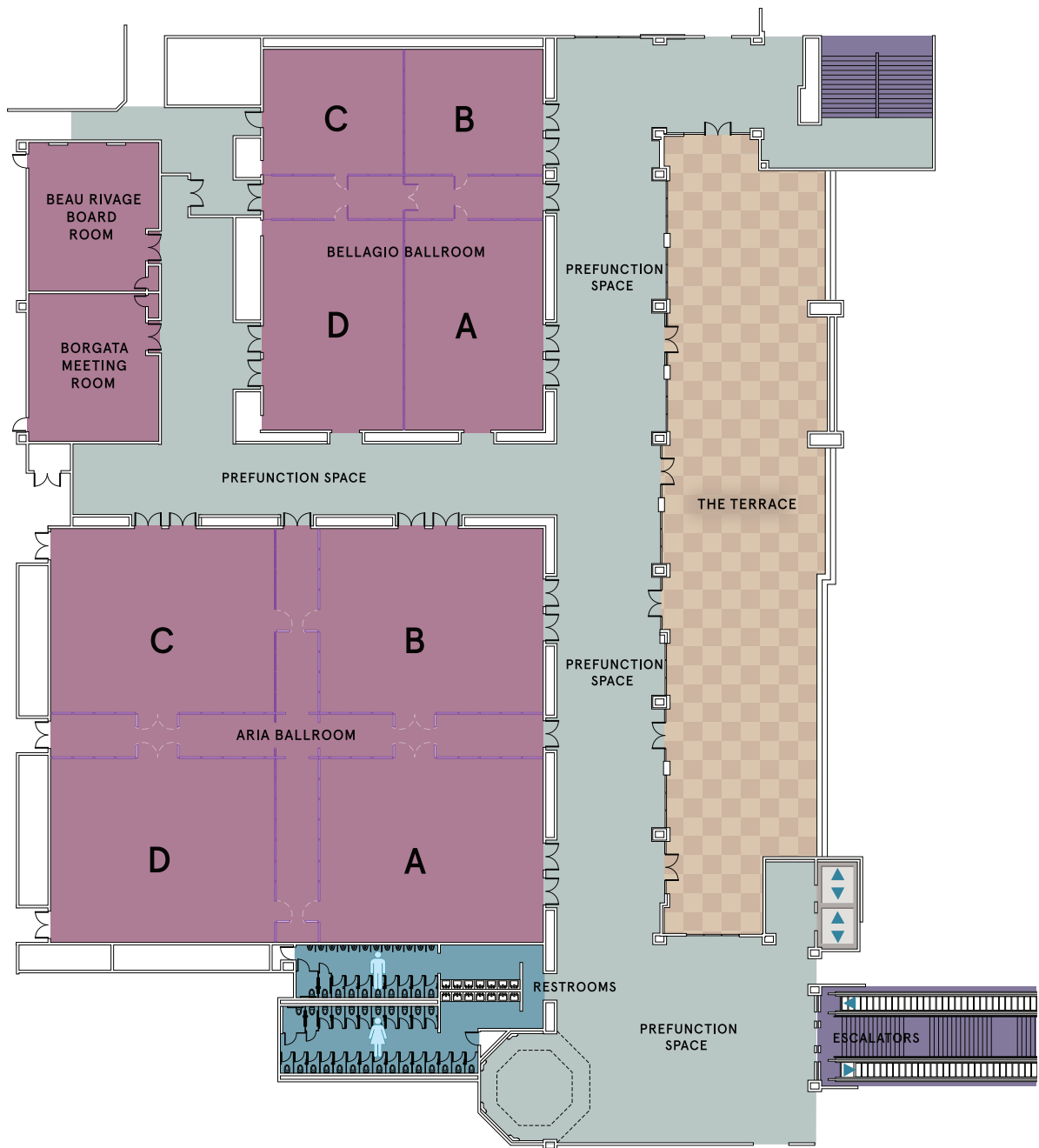
Daou, Paso Robles \$50

Landmark "Overlook", Sonoma \$64

Jordan, Russian River Valley \$84

Cakebread, Napa Valley \$100

CONVENTION SPACE FLOOR PLAN



ROOM CAPACITIES

	AREA SQUARE FEET	DIMENSIONS (L x W)	CEILING HEIGHT	THEATER	CLASSROOM	BANQUET	RECEPTION	BOOTHS (10 x 10)
BELLAGIO BALLROOM	5,603	86'x63'	21'	648	231	360	554	20
BELLAGIO A	1,504	47'x32'	21'	140	72	96	150	—
BELLAGIO B	895	28'x32	21'	75	46	48	100	—
BELLAGIO C	906	47'x32'	21'	140	72	96	150	—
BELLAGIO D	1,516	28'x32	21'	75	46	48	100	—

	AREA SQUARE FEET	DIMENSIONS (L x W)	CEILING HEIGHT	THEATER	CLASSROOM	BANQUET	RECEPTION	BOOTHS (10 x 10)
ARIA BALLROOM	10,646	94'x110'	21'	1,192	438	540	1,052	60
ARIA A	2,124	41'x50'	21'	200	112	140	250	—
ARIA B	2,124	41'x50'	21'	200	112	140	250	—
ARIA C	2,124	41'x50'	21'	200	112	140	250	—
ARIA D	2,124	41'x50'	21'	200	112	140	250	—

	AREA SQUARE FEET	DIMENSIONS (L x W)	CEILING HEIGHT	THEATER	CLASSROOM	BANQUET	RECEPTION	CONFERENCE
BORGATA MEETING ROOM	979	37'x26'	16'	80	51	50	100	23
BEAU RIVAGE BOARD ROOM	979	37'x26'	16'	—	—	—	—	18

	AREA SQUARE FEET	DIMENSIONS (L x W)	CEILING HEIGHT	THEATER	CLASSROOM	BANQUET	RECEPTION	CONFERENCE
TERRACE	6,198	—	—	—	—	—	—	—

BELLAGIO BALLROOM



THE TERRACE



BEAU RIVAGE BOARD ROOM



SEASONAL OUTDOOR SPACES	RECEPTION
TERRACE	80
POOLSIDE	80
DAVINCI PARK	80
GARDEN SUITE TERRACE	12
CHESS GARDEN	80
ARMORY SQUARE	400
THE PLAZA	800



UNIQUE SPACES	RECEPTION
LOBBY BAR	60
TOP GOLF SWING SUITES	48
VIP LOUNGE	40
BOWLING ALLEY LOUNGE	30
FLIGHTS WINE BAR	50



PRIVATE DINING	SEATED
TAP SPORTS BAR	56
THE CHANDLER STEAKHOUSE	60
COASTA	210
COSTA - NANA'S	16
COASTA - WINE ROOM	32



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