



CATERING SELECTIONS – 2010



INTRODUCTION

BEVERAGE

BREAKFAST

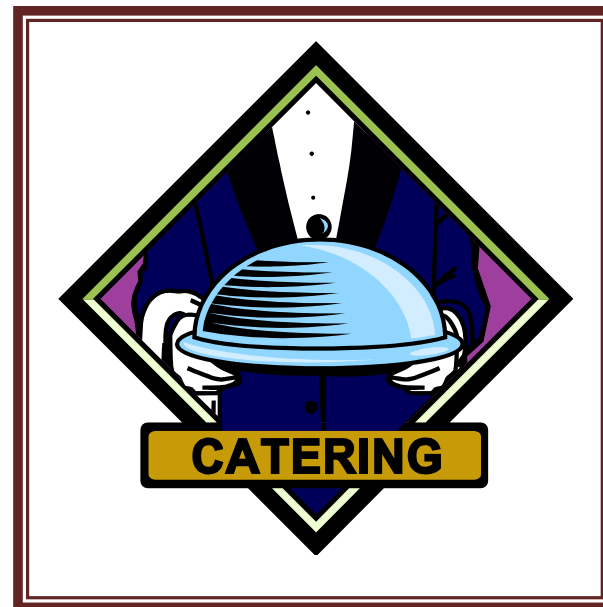
BREAK SELECTIONS

LUNCH

DINNER

RECEPTION

SPECIALTY FOOD AND BEVERAGE



*Sands Expo & Convention Center
201 Sands Avenue, Las Vegas, NV 89169*

*Catering 702-733-5366
Catering@sandsexpo.com*



Welcome



*Thank you for choosing the
Sands Expo & Convention Center
for your catering needs.*

*Our professional team of caterers and chefs is at your service to create
and execute a memorable affair for you and your guests.*

*The following menus have been designed to provide you with a variety of options.
Should your event require custom menus, our team of catering professionals is ready to assist you.*

*Please consult our brochure booth menu for additional food and beverage choices.
In addition, many items on this menu may be purchased for service in your booth.
All hot food will require an attendant.*

*All menus and pricing are subject to change.
A 20% Service charge and 8.10% State Sales Tax applies to all orders.
Menu pricing is effective 21 days prior to event opening date.
Orders received within 21 days of the event opening date will be subject to a 10% surcharge.*



Beverage



Non-Alcoholic

Bottled Water - \$3.50 each
Specialty Waters – Sparkling and Still
 Inquire for variety and pricing
Vitamin Water - \$5.00 each
Coffee – Regular or Decaf - \$58.00 per gallon
Hot Tea - \$58.00 per gallon
Iced Tea - \$58.00 per gallon
Milk – Whole, 2%, Skim or Chocolate - \$3.50 each
 Individual Cartons
Hot Chocolate - \$55.00 per gallon

Chilled Juices - \$55.00 per gallon
 apple, cranberry, grapefruit, orange, pineapple, tomato
Fruit Juices-Individual 10 oz. - \$4.00 each
Naked Juice - \$5.00 each
Lemonade - \$48.00 per gallon
Powerade - \$4.50 each
Red Bull - \$4.50 each
Soft Drinks, Assorted - \$3.50 each
Starbucks Frappuccino - \$5.00 each
Milk by the Gallon - \$15.00 each

Beers - Bottled and Keg

Domestic Beer - \$5.00 per bottle
 Budweiser, Bud Light, Michelob Ultra

Imported Beer - \$6.00 per bottle
 Amstel Light, Corona, Heineken

Keg Tap Rental Fee - \$150.00 per keg

Domestic Keg - \$325.00 per keg
 Budweiser, Bud Light

Imported Keg - \$450.00 per keg
 Amstel Light, Becks, Heineken

Specialty Brew Keg - \$450.00 per keg
 Blue Moon, Fat Tire

Bottled Specialty Brew beers are available upon request.

Bar rental fee is \$125.00 per bar. A bar rental fee will apply to any table provided by the SECC. A Sands bartender is required at \$38.00/hour per bar with a 4 hour minimum.

Plasticware is complimentary. A rental charge will apply on all standard and specialty glassware.

Additional varieties of bottled and keg beers may be available, please contact our catering professionals for your individual needs.

Patron agrees to comply with all alcoholic beverage statutes of the State of Nevada and hold SECC blameless for any infraction thereof.



Beverage



COCKTAILS & BARS

Hosted or Cash Bar by Consumption

All cocktails are priced per drink. Each drink is calculated per one-ounce measure and is billed as such “per drink”. There is a \$1,000.00 minimum for every bar. Client agrees to pay any minimums that are not met during the course of service.

Call Brands

Cocktails - \$7.50 each

Martinis - \$10.00 each

Skyy

Dewars White Label

Bombay

Jim Beam

Seagrams 7

Cuervo Gold

Bacardi

Domestic Beers - \$5.00 each

-Budweiser, Bud Light, Michelob Ultra

Imported Beers - \$6.00 each

-Corona, Heineken, Amstel Light

House Wine - \$7.00 per glass

- Red and White

Premium Brands

Cocktails – \$9.00 each

Martinis - \$11.50 each

Kettle One

Johnny Walker Black

Tanqueray

Jack Daniels

Crown Royal

Patron Anejo Gold

Captain Morgan

Domestic Beers - \$5.00 each

-Budweiser, Bud Light, Michelob Ultra

Imported Beers - \$6.00 each

-Corona, Heineken, Amstel Light

House Wine - \$7.00 per glass

- Red and White

Super Premium Brands

Cocktails - \$10.00 each

Martinis - \$13.00 each

Grey Goose

Glenfiddich, 12 year

Bombay Sapphire

Gentleman Jack

Crown Royal Reserve

Patron Silver

Captain Morgan Private Stock

Hennessey VSOP

Domestic Beers - \$5.00 each

-Budweiser, Bud Light, Michelob Ultra

Imported Beers - \$6.00 each

-Corona, Heineken, Amstel Light

House Wine - \$7.00 per glass

- Red and White

Well Brands are available at \$7.00 per cocktail and \$9.50 per martini. Specialty Cocktails and Martinis are available upon request; special charges may apply.

Bar rental fee is \$125.00 per bar. A bar rental fee will apply to any table provided by the SECC.

A Sands bartender is required at \$38.00/hour per bar with a 4 hour minimum.

Plasticware is complimentary. A rental charge will apply on all standard and specialty glassware.

Patron agrees to comply with all alcoholic beverage statutes of the State of Nevada and hold SECC blameless for any infraction thereof.



Beverage



Host-Sponsored Open Bar

Enclosed booth or meeting room required. This service is not offered on the show floor.

Prices are per person and based on unlimited quantities served within the specified time. A minimum of 30 guests required.

<u>Service</u>	<u>Call Brands</u>	<u>Premium Brands</u>	<u>Super Premium</u>	<u>Beer, Wine, and Soda</u>
<i>One Hour</i>	\$22.00	\$24.00	\$26.00	\$20.00
<i>Two Hours</i>	\$28.00	\$30.00	\$32.00	\$26.00
<i>Three Hours</i>	\$32.00	\$36.00	\$38.00	\$30.00
<i>Four Hours</i>	\$36.00	\$42.00	\$44.00	\$34.00

Well drinks are available on request. Pricing begins at \$18.00 for one hour of service. Please consult your catering professional for more details about well drink service, premium wine and champagne service, or specialty cocktails.

Bar rental fee is \$125.00 per bar. A bar rental fee will apply to any table provided by the SECC.

A Sands bartender is required at \$38.00/hour per bar with a 4 hour minimum.

Plasticware is complimentary. A rental charge will apply on all standard or specialty glassware.

Patron agrees to comply with all alcoholic beverage statues of the State of Nevada and hold SECC blameless for any infraction thereof.



Wine and Champagne



Should your dining event require special wine choices, please contact your catering professional.

We can assist you with the selection of fine wines based upon availability, quantity, and the guarantee of purchase.

Prices are per bottle. All vineyards and vintages are subject to availability. SECC reserves the right to substitute a comparable product at any time.

Patron agrees to comply with all alcoholic beverage statutes of the State of Nevada and hold SECC blameless for any infraction thereof.

Wines



House Merlot or Cabernet - \$23.00

House Chardonnay and House Rose - \$21.00

House Champagne - \$35.00

Tier 1 Wines - \$28.00

Beringer Chardonnay or Merlot

*Columbia Crest 2Vines Cabernet/Merlot Blend
or Comparable*

Tier 2 Wines - \$33.00

Beringer Founders Estate Merlot

*Chateau St. Michelle Chardonnay
Wolf Blass Yellow Label Cabernet
or Comparable*

Tier 3 Wines - \$39.00

Benziger Merlot

*Robert Mondavi Costal Cabernet
Robert Mondavi Fume Blanc
or Comparable*

Champagnes and Sparkling Wines



Italian Sparkling Wines

Mionetto Prosecco Gold Brut - \$40.00

Mionetto Prosecco Rose - \$42.00

Mionetto Prosecco - \$42.00

Champagnes

Krug Grande Cuvee - \$480.00

Dom Perignon - \$426.00

PJ Fleur - \$325.00

Veuve Cliquot Yellow Label - \$155.00

Moet et Chandon White Star Extra Dry - \$150.00

Piper Heidseck - \$99.00



Breakfast Buffets



Continental Selections

Each menu requires a minimum guarantee of 10 persons unless otherwise specified.

Continental breakfasts are designed for a maximum of two hours of service. A surcharge will apply for extended service.

Desserts, pastries, fruits, etc., are not transferable to refreshment breaks.

A \$50.00 labor and preparation charge will be applied to all breakfasts under 25 people.

Specialty wine pairings are available for any function; please consult our catering professionals for all of your beverage needs.

Classic Continental - \$22.95 per person

Orange, Apple, and Cranberry Juice

*Assorted Breakfast Pastries**

Fresh Baked Croissants

Fresh Cut Fruit

Butter, Honey, and Assorted Jellies

Regular and Decaf Coffee, Hot Tea

Sweet Start - \$24.95 per person

Orange, Apple, and Cranberry Juice

Ice Cold Milk

*Assorted Danish, Pastries and Muffins**

Cinnamon Rolls

Krispy Kreme Donuts

Butter, Honey, and Assorted Jellies

Regular and Decaf Coffee, Hot Tea

Deluxe Continental - \$27.95 per person

Orange, Apple, and Cranberry Juice

Assorted Cold Cereals with Milk

Fresh Cut Fruit

*Assorted Danish, Croissants, and Muffins**

Bagels and Cream Cheese

Individual Fruit Yogurts

Butter, Honey, and Assorted Jellies

Regular and Decaf Coffee, Hot Tea

A Running Start – \$25.95 per person

Orange, Apple, and Cranberry Juice

Individual Fruit Yogurts

Fresh Seasonal Berries and Granola

Fresh Cut Fruit

Morning Glory Bran Muffins

Hard Boiled Eggs with Kosher Salt and Cracked Pepper

Cottage Cheese and Sliced Tomatoes

Regular and Decaf Coffee, Hot Tea

*Substitute assorted miniature pastries at no additional cost.



Breakfast Buffets



Hot Buffet Menus

Each menu requires a minimum guarantee of 10 persons. A \$50.00 labor and preparation charge will be applied to all breakfasts under 25 people.

Buffet breakfasts are designed for a maximum of two hours of service. A surcharge will apply for extended service.

Desserts, pastries, fruits, etc., are not transferable to refreshment breaks.

Specialty wine parings are available for any function; please consult our catering professionals for all of your beverage needs.

Simple Beginnings – \$29.95 per person

Orange, Apple, and Cranberry Juice

*Assorted Danish and Bagels**

Scrambled Eggs

Bacon and Sausage

Breakfast Potatoes

Butter, Honey, and Assorted Jellies

Regular and Decaf Coffee, Hot Tea

The Rise N’ Shine - \$37.95 per person

Orange, Apple, and Cranberry Juice

Fresh Cut Fruit

*Assorted Pastries and Croissants**

Scrambled Eggs with Creamy Cheddar

Bacon and Sausage

Breakfast Potatoes

Cinnamon French Toast with Syrup

Butter, Honey, and Assorted Jellies

Individual Cereals with Milk

Regular and Decaf Coffee, Hot Tea

Breakfast Sandwiches and More - \$31.95 per person

(Minimum of 10 Same-Style Sandwiches)

Sausage, Egg, and American Cheese on an English Muffin

Ham, Egg, and Swiss Cheese on a Croissant

Homemade Breakfast Burrito

Bacon, Egg, and Pepperjack Cheese on a Bagel

Breakfast Potatoes

Fresh Cut Fruit

Regular and Decaf Coffee, Hot Tea

The Early Riser - \$35.95 per person

Orange, Apple, and Cranberry Juice

Fresh Cut Fruit

*Assorted Pastries and Bagels**

Scrambled Eggs with Fresh Herbs

Bacon and Sausage

Breakfast Potatoes

Individual Fruit Yogurts with Granola

Butter, Honey, and Assorted Jellies

Regular and Decaf Coffee, Hot Tea

*Substitute assorted miniature pastries at no additional cost.

Hot food requires an attendant @ \$38.00/hour (4 hour minimum).



Breakfast Enhancements and Additions



Each menu requires a minimum guarantee of 10 persons unless otherwise specified. A \$50.00 labor and preparation charge will be applied to all breakfasts and enhancements under 25 people. Menus are designed for two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc., are not transferable to refreshment breaks. Specialty wine pairings are available for any function; please consult our catering professionals for all of your beverage needs.

Biscuits and Country Gravy

\$7.95 per person / \$6.95 per person when added to any buffet

Bagels and Cream Cheese

\$5.50 per person / \$4.50 per person when added to any buffet

Gourmet Bagel Display

Bagels and Cream Cheese, Smoked Salmon, Capers, Red Onion, and Tomatoes

\$9.95 per person / \$7.95 per person when added to any buffet

Hard Boiled Eggs

\$2.00 per person / \$1.75 per person when added to any buffet

Granola and Breakfast Bars

\$3.95 per person / \$2.95 per person when added to any buffet

Yogurt, Berry, and Granola Parfaits

\$6.95 per person / \$5.95 per person when added to any buffet

Individual Cereals and Milk

\$5.95 per person / \$4.95 per person when added to any buffet

Breakfast Sandwiches or Burritos

See page 7 for menu for options. Minimums do apply.

\$7.95 each / \$6.50 each when added to any buffet

Jumbo Cinnamon Buns

\$4.25 each / \$3.25 each when added to any buffet

Crisp Bacon and Sausage

\$6.95 per person / \$5.95 per person when added to any buffet

Fresh Cut Fruit

\$6.95 per person / \$5.95 per person when added to any buffet

Naked Juice Smoothies, assorted flavors

\$5.00 per person / \$4.00 per person when added to any buffet

Hearty Oatmeal

Homemade and served with brown sugar, cinnamon, and raisins

\$6.95 per person / \$4.95 per person when added to any buffet

Cinnamon French Toast with Butter and Syrup

\$5.95 per person / \$4.95 per person when added to any buffet

Potato Pancakes with Applesauce, Sour Cream and Chives

\$5.95 per person / \$4.95 per person when added to any buffet

Cheese Blintz with a side of Seasonal Fruit Topping

\$6.95 per person / \$5.95 per person when added to any buffet

Savory Sausage Crescents

\$6.95 per person / \$5.95 per person when added to any buffet

Smoked Salmon Display

With Hard Boiled Eggs, Sliced Tomatoes, Red Onions, and Capers

\$8.95 per person / \$7.95 per person when added to any buffet

Fluffy Scrambled Eggs

\$4.95 per person / \$3.95 per person when added to any buffet

Individual Leek and Gruyere Quiche

\$7.95 per person / \$6.95 per person when added to any buffet



A La Carte and Coffee Breaks



Self Serve Pour Over Coffee Unit - \$375.00

Serves Approximately 75-100 People

8 Bags of Regular Coffee

2 Bags of Decaf Coffee

20 Tea Bags

4 Coffee Pots

12oz Cups

Appropriate Condiments

**available for meeting room or booth service*

Coffee Refill Kit - \$175.00

A refill of coffee given with the coffee pour over unit

Table Top Cappuccino Machine - \$325.00

Use for 2 Hours of Service During Your Meal

Includes Cups, 100 Pods, Gourmet and Traditional Condiments

A \$1.50 charge will apply for each additional pod needed.

A server is required for this service.

**Electrical restrictions apply, please ask your catering professionals if additional electrical requirements are needed*

Starbuck's Frappuccino - \$150.00

An assortment of Starbuck's signature Frappuccino's

Served chilled, 30 beverages

Nikola's Premium Biscotti - \$4.50 per person

Gourmet assorted flavors to compliment your coffee

A La Carte Breaks- beverages not included

Toaster Rental is available at \$80.00 per day

<i>Assorted Bagels with Cream Cheese</i>	<i>\$54.00 per dozen</i>
<i>Assorted Danish Pastries</i>	<i>\$50.00 per dozen</i>
<i>Whole Fresh Fruit</i>	<i>\$40.00 per dozen</i>
<i>Assorted Granola and Breakfast Bars</i>	<i>\$45.00 per dozen</i>
<i>Fresh Croissants</i>	<i>\$52.00 per dozen</i>
<i>Assorted Mini Danish/Muffins</i>	<i>\$50.00 per dozen</i>
<i>Assorted Muffins</i>	<i>\$50.00 per dozen</i>
<i>Combination Breakfast Basket</i>	<i>\$52.00 per dozen</i>
<i>(4 croissants/4 danish/4 muffins)</i>	
<i>Assorted Candy Bars</i>	<i>\$40.00 per dozen</i>
<i>Krispy Kreme Doughnuts</i>	<i>\$48.00 per dozen</i>

<i>BLT Finger Sandwiches</i>	<i>\$225.00 (50 pieces)</i>
<i>Assorted Finger Sandwiches</i>	<i>\$180.00 (50 pieces)</i>
<i>Assorted Fresh Baked Cookies</i>	<i>\$42.00 per dozen</i>
<i>Assorted Frozen Treats (min. 5 dozen)</i>	<i>\$75.00 per dozen</i>
<i>Brownies</i>	<i>\$42.00 per dozen</i>
<i>Fancy Mixed Nuts</i>	<i>\$40.00 per pound</i>
<i>Tortilla Chips or Homemade Potato Chips</i>	<i>\$40.00 per pound</i>
<i>Onion Dip, Salsa Trio, or Guacamole</i>	<i>\$35.00 per quart</i>
<i>Single bags of Chips, Pretzels, Popcorn</i>	<i>\$72.00 (24 bags)</i>
<i>Pretzels</i>	<i>\$40.00 per pound</i>
<i>Snack Mix</i>	<i>\$39.00 per pound</i>



Themed Refreshment Breaks

All themed breaks include coffee, tea, soft drinks, and bottled water.

Themed breaks are designed for a maximum duration of 45 minutes. For extended service beyond that time, all subsequent beverages and packaged items are charged on a consumption basis. Each break requires a minimum guarantee of 15 persons unless otherwise specified. A \$50.00 labor and preparation charge will be applied to all breaks under 25 people.

Specialty wine pairings are available for any function; please consult our catering professionals for all of your beverage needs.

The Chocolate Lover - \$17.95 per person

*Chocolate Chunk, Caramel Fudge, and
Macadamia Nut Cookies
Assorted Chocolate Candy Bars
Chewy Brownies
Chocolate Dipped Strawberries*

Scream for Ice Cream - \$16.95 per person

*Assorted Haagen Dazs, Dove, and/or
Ben and Jerry's Ice Cream Bars
Frozen Fruit and Yogurt Bars*

Protein Power Up - \$17.95 per person

*Fresh Whole Fruit Basket, Gourmet Mixed Nuts
Individual Miniature Cheeses and Sliced Meats
Protein Bars and Protein Power Naked Juice
Gatorade and Vitamin Water*

The Rejuvenator - \$14.95 per person

*Crisp Watermelon Mint Water
Display of Whole and Sliced Fruits
Gourmet Trail Mix
Assorted Granola and Energy Bars
Red Bull and Vitamin Water*

Fantastic Fruit - \$17.95 per person

*Assorted Whole Fruits
Sliced Domestic and Tropical Fruit Tray
Assorted Fruit Yogurts with Granola
Frozen Fruit Bars*

Spa Afternoon - \$16.95 per person

*Sparkling Fruit Water
Whole Fresh Fruit Basket
Cool Artichoke and Spinach Spread
With Toast Points and Crackers
Gourmet Trail Mix*

Sweet Freak - \$15.95 per person

*Assorted Gourmet Cookies
Pecan Fudge Brownies
Chocolate Covered Strawberries
Apple Pie A La Mode with Caramel Topping
Cinnamon and Chocolate Banana Chimichangas*

The Zen Break - \$18.95 per person

*Brewed Green and Black Teas
Edamame and Toasted Soy Nuts
Assorted Nigiri Sushi and Rolls
Gourmet Asian Snack Mix
(20 person minimum)*

Movie Time - \$16.95 per person

*Bags of Specialty Popcorn
Assorted Theater Candies
Classic Buttered Popcorn
Assorted Ice Cream Bars*

All American - \$15.95 per person

*Classic Cheese, Meat and Cracker Tray
Simplified Vegetable Crudité Platter
Homemade Potato Chips
Homemade Onion Dip
Savory Pretzels*

Stadium Break - \$16.95 per person

*Eisenberg Dogs and Smoked Sausage
Super Pretzels with Cheese Sauce
Classic Buttered Popcorn
Ketchup, Mustard, Relish and Sauerkraut
Bottled Root Beer*

The New Yorker - \$19.95 per person

*Dilled Smoked Salmon Spread
Mini Bagels and Toast Points
Proscuitto and Melon Display
Gourmet Fruit and Cheese Assortment
Spicy Roasted Nuts*



Lunch and Dinner Buffets



Each menu requires a minimum guarantee of 10 persons. Any buffet under 25 persons will result in a \$50.00 charge.

Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service.

Desserts, pastries, fruits, etc., are not transferrable to refreshment breaks.

Specialty wine pairings are available for any function; please consult our catering professionals for all of your beverage needs.

Southern Comfort - \$37.95 per person

Mixed Greens Salad with Choice of Dressings
Potato Salad
Pulled BBQ Pork, BBQ Chicken, Fried Chicken,
or Meatloaf – Choose Two
Macaroni and Cheese
Southern Green Beans
Home Fries
Corn Bread
Fruit Cobbler
Regular and Decaf Coffee, Iced Tea

South of the Border - \$33.95 per person

Mixed Greens Salad with Salsa Ranch
Cheese Enchiladas Verde
Yucatan Beans
Taco Bar with Beef and Chicken
Lettuce, Cheese, Salsa Trio, Sour Cream,
Onions, and Guacamole
Flour Tortillas and Tortilla Chips
Cinnamon Chocolate Twists
Regular and Decaf Coffee, Iced Tea

Asian Delight – \$35.95 per person

Mixed Greens Salad w/Sesame Dressing
Asian Cole Slaw
Spring Rolls
Vegetarian Fried Rice
Ginger Chicken
Szechwan Beef
Fortune and Almond Cookies
Regular and Decaf Coffee, Iced Tea

Build Your Own Burger Bar - \$37.95 per person

Mixed Greens Salad with Choice of Dressings
Homemade Potato Chips
Juicy Quarter Pound Burger or Grilled Chicken
Breast - Choose one
Lettuce, Tomato, Sliced Onion, and Pickles
Mayonnaise, Mustard, and Ketchup
Assorted Gourmet Buns
Cookies and Brownies
Regular and Decaf Coffee, Iced Tea

Italian - \$35.95 per person

Caesar Salad
Herb Roasted Vegetable Salad
Meat or Vegetable Lasagna
Stuffed Shells
Chicken Marsala
Garlic Breadsticks
Tiramisu
Regular and Decaf Coffee, Iced Tea

Deli Buffet- \$34.95 per person

Mixed Greens Salad with Two Dressings
Assorted Breads
Array of Cold Meats
Deli Condiments
Assortment of Cheeses
Tray of Lettuce, Sliced Onion and
Tomatoes, Peppers, and Kosher Pickles
Chef's Selection of Assorted Desserts
Regular and Decaf Coffee, Iced Tea

Hot food requires an attendant @ \$38.00/hour (4 hour minimum).
Should you require custom menus, please contact your catering professional.



Lunch and Dinner Buffets



Each menu requires a minimum guarantee of 25 persons. Any buffet under 25 persons will result in a \$50.00 charge.

Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service.

Desserts, pastries, fruits, etc., are not transferrable to refreshment breaks

Specialty wine pairings are available for any function; please consult our catering professionals for all of your beverage needs.

The Mediterranean - \$35.95 per person

Tuna Nicoise Salad
Creamy Tomato Bisque
Mixed Greens and Artichoke Salad
with Our House Vinaigrette
Sundried Tomato and Herb Turkey Wraps
Vegetarian Caesar Wrap
Pasta Salad
Dinner Rolls and Butter
Chef's Choice of Assorted Desserts
Regular and Decaf Coffee, Iced Tea

The New Americana - \$46.95 per person

Sand's Spinach Salad with Raspberry Vinaigrette
Soup of the Day
Herb Roasted Chicken with a Creamy Wine Sauce
Apricot Glazed Pork Loin with Thyme Demi Glaze
Potato, Rice, or Pasta of the Day
Fresh Vegetable of the Day
Dinner Rolls and Butter
Chef's Choice of Assorted Desserts
Regular and Decaf Coffee, Iced Tea

Italian Deli Buffet - \$38.95 per person

Crisp Caesar Salad
Antipasto Tray
Chef's Selection of Assorted Italian Deli Meats
Assorted Cheeses to Include Provolone
Assorted Breads and Deli Rolls
Mayonnaise, Mustard, and Italian Dressing
Lettuce, Tomato, Onion, and Pepperoncini
Chef's Choice of Assorted Desserts
Regular and Decaf Coffee, Iced Tea

Wine Country - \$47.95 per person

Seasonal Fresh Fruit and Cheese Tray
Antipasto Tray
Spinach Stuffed Chicken Breast with Parmesan Sauce
Pasta with Shrimp and Asparagus
Fresh Vegetable of the Day
Assorted Artesian Breads
Assorted Desserts
House Red and White Wine - 1 bottle each per 10 people
Regular and Decaf Coffee, Iced Tea

Surf and Turf - \$48.95 per person

Mixed Greens Salad with Choice of Dressings
Chef's Soup of the Day
Marinated Sirloin Steak with Fresh Tomato Relish
Citrus Glazed Salmon with Lemon Buerre Blanc
Potato, Pasta, or Rice of the Day
Fresh Vegetable of the Day
Dinner Rolls and Butter
Chef's Choice of Assorted Desserts
Regular and Decaf Coffee, Iced Tea

Custom Buffets

We can accommodate almost any menu and would be happy to speak with you about your food and beverage needs. Please contact our catering professionals for customized menus.

Hot food requires an attendant @ \$38.00/hour (4 hour minimum).



Plated Lunch and Dinner Selections



All plated meals require a minimum of three courses. Each menu requires a minimum guarantee of 10 persons unless otherwise specified.

A \$75.00 labor and preparation charge will apply to all plated or buffet events under 25 persons.

Specialty wine parings are available for any function; please consult our catering professionals for all of your beverage needs.

The following items are designed for a traditional lunch/dinner environment and are not suitable for reception-style presentation.

Appetizers

Cold

Smoked Salmon and Dill Tartar
Crisp Toast Points
\$10.95 per person

Beef Carpaccio, Sea Salt
Micro Greens, White Truffle Oil
Sourdough Baguette
\$10.95 per person

Lime Marinated Shrimp
Jicama Straws
Tomato Cumin Relish
\$12.95 per person

Cucumbers with Saga Blue Cheese
Toasted Walnuts
Garlic Oil
\$8.95 per person

Hot

Jerk Chicken Skewers
Fresh Fruit Salsa
Coconut Rum Reduction
\$12.95 per person

Warm Beef Satay
Orange Ginger Glaze
Julienne Asian Vegetables
\$11.95 per person

Caramelized Onion and
Blue Cheese Tart, Tomato
Coulis, Zucchini Salsa
\$9.95 per person

Lump Crab Cakes
Spicy Aioli
Micro Greens
\$10.95 per person

Soups

Chilled

Seasonal Chilled Fruit Soup - \$8.95 per person

Refreshing Gazpacho - \$9.95 per person
Add Lime Shrimp - \$11.95 per person

Hot

Mushroom Bisque with Sherry - \$9.95 per person

Tomato and Herb - \$10.95 per person

Beef Vegetable with Herbs - \$9.95 per person

Broccoli Cheddar - \$10.95 per person

Southwest Black Bean w/Chicken - \$12.95 per person

Savory Potato Leek - \$9.95 per person



Plated Lunch and Dinner Selections



All plated meals require a minimum of three courses. Each menu requires a minimum guarantee of 10 persons unless otherwise specified.

A \$75.00 labor and preparation charge will apply to all plated or buffet events under 25 persons.

Specialty wine pairings are available for any function; please consult our catering professionals for all of your beverage needs.

The following items are designed for a traditional lunch/dinner environment and are not suitable for reception-style presentation.

Salads

Traditional House Salad

*Tomato, Carrot, Red Onion, Cucumber,
and Croutons with Ranch or Italian*

\$5.95 per person

BLT Salad

*Mixed Greens, Blue Cheese Crumbles, Diced
Tomatoes, Bacon, Homemade Blue Cheese Dressing*

\$7.95 per person

Sand's Spinach Salad

*Baby Spinach, Dried Cranberries, Goat
Cheese, Toasted Nuts and Raspberry
Walnut Vinaigrette*

\$7.95 per person

Metro Salad

*Baby Lettuce Mix, Hard Boiled Eggs, Blue Cheese,
Tomato, Garbanzo Beans, House Vinaigrette*

\$6.95 per person

Caesar Salad

*Crisp Romaine Lettuce, Parmesan Cheese,
Savory Croutons, Caesar Dressing*

\$5.95 per person

California Salad

*Poached Shrimp, Glazed Red Beets,
Toasted Almonds, Berries, Fresh
Champagne Mango Vinaigrette*

\$9.95 per person

Entrees

Each of the following entrees are customized with carefully selected accompaniments to enhance your selection.

Tuscan Stuffed Chicken Breast

Creamy White Wine Sauce

\$38.95 per person

Honey Citrus Glazed Salmon

Lemon Buerre Blanc

\$41.95 per person

Roasted Beef Tenderloin

Herb Demi Glaze

\$53.95 per person

Chipolte Lime Flank Steak

Fresh Fruit Salsa

\$49.95 per person

Herb Roasted Chicken

Savory Pan Gravy

\$37.95 per person

Orange Barbequed Pork Loin

Grand Marnier Barbeque Sauce

\$39.95 per person



Plated Lunch and Dinner Selections

All plated meals require a minimum of three courses. Each menu requires a minimum guarantee of 10 persons unless otherwise specified.

A \$75.00 labor and preparation charge will apply to all plated or buffet events under 25 persons.

Specialty wine pairings are available for any function; please consult our catering professionals for all of your beverage needs.
The following items are designed for a traditional lunch/dinner environment and are not suitable for reception-style presentation.

Desserts

Assorted Ice Creams, Sorbets or Gelato - \$5.95 per person

Carrot Cake - \$6.95 per person

Cheese Cake - \$6.95 per person

Chocolate Fudge Cake - \$5.95 per person

Seasonal Fruit Mousse - \$7.95 per person

Fresh Apple Tarts - \$7.95 per person

Crispy Napoleon - \$6.95 per person

Homemade Bread Pudding - \$6.95 per person

Tiramisu - \$7.95 per person

Grand Marnier Strawberries in a Meringue Cup - \$6.95 per person



Receptions



All appetizers are sold as stated. There will be a surcharge for half orders. Please ask our catering professionals about custom menu options. Specialty wine pairings are available for any function; please consult our catering professionals for all of your beverage needs.

Sushi

Each display requires a minimum of 20 rolls (8 pieces per roll) or 50 pieces of Nigiri sushi, unless otherwise specified.

Minimum order of 24 pieces per selection.

All Sushi, Nigiri, and Sashimi displays are served with wasabi, ginger, and soy sauce.

All sushi is prepared for same day service using the freshest ingredients possible; varieties may vary due to availability of product and quality assurance.

Sushi Rolls - \$5.00 per piece

California Roll

Cucumber, Crab Meat, and Avocado

Traditional Spicy Tuna Roll

Spicy Ahi with Soy and Nori

Vegetarian Cucumber Roll

Cucumbers, Rice, Seaweed

Rainbow Roll

Crab, Cucumber, and Avocado topped with assorted sashimi

Salmon Roll

Avocado, Cucumbers, and Salmon Encrusted with Toasted Sesame Seeds

Rock and Roll

Shrimp Tempura, Crabstick, Avocado, and Cucumber

Sushi and More

Traditional Nigiri Sushi (choose 3)

*Yellowtail, Tuna, Salmon, Octopus, Red Snapper
Spanish Mackerel, Eel, Shrimp, or Halibut
\$6.50 per piece, 50 piece minimum*

Enhancements

*Seaweed Salad
\$5.00 per person
Cucumber Salad
\$6.50 per person
Edamame with Sea Salt
\$6.00 per person*

Sake Station

*Enhance your sushi display with Sake
\$22.00 per person*



Receptions

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Please ask our catering professionals about custom menu options.

Specialty wine pairings are available for any function; please consult our catering professionals for all of your beverage needs.

Cold Hors D' Oeuvres

Seared Yellowfin Tuna Bites

Thinly Sliced Ahi Tuna on an Asian Bun with Teriyaki glaze
\$300.00 – 50 pieces

BLT Finger Sandwiches

\$225.00 – 50 pieces

Traditional Finger Sandwiches

\$180.00 – 50 pieces

Homemade Boursin Cheese

Rolled in Pecans and Cranberries
Served with Fruit and Crackers
\$325.00 – serves 25

Imported & Domestic Cheese Platter

Served with Crackers
\$275.00 – serves 25

Seasonal Fruit and Cheese Platter

Served with Crackers
\$250.00 – serves 25

Cranberry Roquefort Chicken Salad

Served on Savory Fruit Bread
\$300.00 – 50 pieces

Jumbo Shrimp on Ice

Served with Traditional Cocktail Sauce, Americana Sauce and Lemon
\$550.00 – 100 pieces

Lime Marinated Shrimp

Served on Jicama Rounds
\$250.00 – 50 pieces

Dilled Salmon on Pumpernickel Toast Points

\$200.00 – 50 pieces

Tomato and Olive Tapenade

on artesian bread
\$175.00 – 50 pieces

Chocolate Covered Strawberries

\$60.00 per dozen

King Crab Legs Split on Ice

Served with Traditional Cocktail, Americana Sauce and Lemon
\$350.00 – 50 pieces

Peppered Beef Tenderloin

Served with herbed goat cheese and artesian bread
\$275.00 – 50 pieces

Artichoke and Feta Cheese Cups

\$200.00 – 50 pieces

Brioche and Brie Tea Sandwiches

Served with Micro Greens and Fresh Lemon Vinaigrette
\$250.00 – 50 pieces

Vegetable Crudité

Served with Complementing Dips
\$225.00 – serves 25



Receptions

All appetizers are sold as stated. There will be a surcharge for half orders.

Please ask our catering professionals about custom menu options.

Specialty wine pairings are available for any function; please consult our catering professionals for all of your beverage needs.

Hot Hors D' Oeuvres

Hot appetizers require an attendant. Please ask our catering professionals for details.

Duck Confit Spring Rolls with Orange Sauce

\$350.00 – 100 pieces

Pecan Chicken Tenders with Roasted Garlic

And Blue Cheese Remoulade

\$425.00 – 100 pieces

Miniature Beef Wellingtons

\$500.00 – 100 pieces

Artichoke and Spinach Dip With Toast Points

\$250.00 – serves 50 people

Beef Teriyaki Satay

\$450.00 – 100 pieces

Vegetable Spring Rolls

\$325.00 – 100 pieces

Coconut Lobster Skewers with Thai Chili Sauce

\$600.00 – 100 pieces

Traditional Chicken Fingers

Served with Ranch and Honey Mustard

\$400.00 – 100 pieces

Warm Mushroom Tart with Crème Fraiche

\$450.00 – 100 pieces

Spinach and Boursin Stuffed Mushroom Caps

\$450.00 – 100 pieces

Thai Peanut Chicken

\$425.00 – 100 pieces

Premium Scallop Wrapped with Bacon

\$475.00 – 100 pieces

Premium Lump Crab Cakes

Served with Spicy Aioli

\$500.00 – 100 pieces

Crisp Curried Dragon Shrimp

Served with Citrus Chili Glaze

\$500.00 – 100 pieces

Pear and Almond Baked Brie

\$450.00 – 100 pieces

Miniature Bacon Quiche

\$325.00 – 100 pieces

Chicken Samosa with Mango Coulis

\$450.00 – 100 pieces

Shrimp Tempura

\$400.00 – 100 pieces



Receptions



Carving Stations

Each carving station requires a Chef attendant.

All items are served with appropriate accompaniments, assorted breads and dinner rolls.

Specialty wine pairings are available for any function; please consult our catering professionals for all of your beverage needs.

Filet of Salmon, Honey Citrus Glazed - \$350.00 serves 25 people

Maple Glazed Ham - \$350.00 serves 50-60 people

Herb Marinated Leg of Lamb - \$350.00 serves 25 people

Citrus and Sage Stuffed Pork Loin - \$375.00 serves 25-30 people

Cabernet Seared Beef Tenderloin- \$450.00 serves 20-25 people

Savory Slow Roasted Turkey - \$350.00 serves 35-40 people

Traditionally Seasoned Prime Rib - \$450.00 serves 35-40 people

Rack of Lamb with Fennel and Dijon - \$10.00 per rack, serves 2-3 people

Steamship Round of Beef - \$875.00 serves 150-175 people



Specialty Food and Beverage Services

Frozen Drink and Smoothie Machine - \$125.00 per day

Fruit Smoothies/Frozen Daiquiris or Margaritas

\$480.00 per case – 1 Case Minimum Order

Serves 100 12oz. Drinks

Flavors Include: Banana, Cappuccino, Mango, Margarita, Passion Fruit, Peach, Pina Colada, Pink Lemonade, Strawberry

(Alcohol Available, consult your catering professional)

A 30AMP/208volt single phase outlet and a six foot table is required for the unit and must be provided by exhibitor.

Jumbo Pretzels

\$4.00 each - Traditional Pretzels

\$5.00 each - Stuffed Pizza or Jalapeno Flavor

Pretzel Oven Rental Required at \$200.00 per day

Popcorn*

Table Top Popcorn Machine - \$200.00 per day

**Electrical restrictions, ask your catering professional.*

Rolling Popcorn Cart - \$300.00 per day

Popcorn - \$350.00 per case, 250 servings

Cappuccino **

Tabletop Cappuccino Machine

Includes Coffee – 300 Pods, Cups,

Condiments and Accompaniments

\$775.00 per day

A 30AMP/208volt single phase outlet and a six foot table is required for the tabletop unit and must be provided by exhibitor.

Rolling Cart Cappuccino Machine

Includes 300 Coffee Pods, Cups, and Condiments

\$1,545.00 per day

Hot Dog Cart

Rolling Carts with Traditional

Accompaniments - \$250.00 per day

Eisenberg Dogs with Buns - \$5.50 each

Cookie Oven

Small, Medium, and Large Cookies Available

\$350.00 per case of cookies, servings vary depending on size

Oven Rental - \$200.00 per day

**Electrical restrictions apply, ask your catering professional.*

Hand Dipped Ice Cream, Sorbet, or Gelato

Flavors Subject to Availability

\$175.00 per 3 gallons

**Sizes and prices may vary with flavors, ask your catering professional for details.*

Cones – Plain or Sugar - \$75.00 case of 60

Assorted Ice Cream Bars

Advance Order Required

Haagen Dazs, Dove, Ben and Jerry's,

Fruit Bars, Yogurt Bars, and much more

\$75.00 per dozen

Ice Cream Freezer Unit

Required For All Ice Cream Orders

32" H x 30" W x 30" D

\$125.00 per day

A 30AMP/208volt single phase outlet is required and must be provided by exhibitor.

**** Server Required @ \$38.00/hour (4 hour minimum)**