



YARDBIRD

LAS VEGAS PRIVATE DINING & EVENTS



YARDBIRD

FAMILY-STYLE BREAKFAST

OPTION I

50 per person

First Course

(2) Small Shares

Second Course

(2) Mains & (2) Sides

OPTION II

65 per person

First Course

(3) Small Shares

Second Course

(3) Mains & (2) Sides

SMALL SHARES

Breakfast Deviled Eggs GF

Candied Bacon, Chives

Yardbird Fruit Plate GF/VEGAN

Seasonal Fruit

Yardbird Cinnamon Roll v

Salted Bourbon Caramel, Cream Cheese Frosting

Granny's Monkey Bread v

Pull-Apart Housemade Biscuits, Cinnamon Sugar, Caramel Glaze

Granola & Berry Parfait GF/V

Greek Yogurt, Honey, Housemade Granola, Fresh Berries

SIDES

Yardbird Hashbrowns GF/V

Scallions, Housemade Buttermilk Ranch

Cheddar Waffle v

Crispy Cheddar, Bourbon Maple Syrup

Classic Cut Bacon GF

House Sausage GF

Signature Links

Cheesy Grits GF/V

Nora Mills Grits, Sharp Cheddar

Fresh Farm Eggs GF/V

Scrambled Eggs

MAINS

Gravy Train

Our Famous Fried Chicken, Creamy Country Gravy, Baker's Bacon, Scrambled Eggs, American Cheese

Mix & Match Bayou Benedict* GF | *add'l 5 per person*

White Cheddar, Poached Eggs, Hollandaise, GF Potato Waffles

Choice of: smoked salmon | avocado | ham

Garden Frittata* GF/V

Egg Whites, Avocado, Cottage Cheese, Pimento, Baby Kale, Cherry Tomato, Mushrooms, Swiss, Petite Salad

Biscuit French Toast v

Overnight-Soaked Cinnamon Biscuits, Powdered Sugar, Fresh Berries

Flapjack Stack v

Classic Buttermilk Pancakes, Lemon Zested Blueberries, Fresh Whipped Cream

Braised Short Rib Huevos Rancheros* GF

Sunny-Side Eggs, Andouille Sausage, Avocado, Pico, Pepitas, Chiles, Corn Tostada

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce

Smoked Salmon Avocado Toast AVAILABLE VEGAN

Multigrain Bread, Radish, Basil, Pickled Shallot, Fennel

Steak & Eggs* GF | *add'l 10 per person*

Snake River Farms Prime Skirt Steak, Soft Scramble, Boiled Peanut, Chili Crisp

DESSERTS | *add'l 6 per person*

Chef's Selection

GF - GLUTEN-FRIENDLY / V - VEGETARIAN / VEGAN

*Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts. All pricing is subject to 8.375% tax, 6.5% administration fee and selected gratuity.

YARDBIRD

FAMILY-STYLE LUNCH

OPTION I

50 per person

First Course

(1) Small Share & (1) Salad

Second Course

(2) Mains & (2) Sides

OPTION II

65 per person

First Course

(2) Small Shares & (1) Salad

Second Course

(3) Mains & (2) Sides

SMALL SHARES

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe

+ Jalapeño & Bacon | add'l \$2 per person

Classic Buttermilk Biscuits v

Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack

House-Smoked Pork Belly, Pimento Cheese, Tomato Jam, Frisée, Lemon Vinaigrette

Twice-Fried Wings

Tossed with Louisiana Hot Sauce, Housemade Buttermilk Ranch

Hummus & Crudités VEGAN

Sea Island Rice Peas, Pistachio, Crispy Pita, Chilled Seasonal Vegetables

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Popcorn Shrimp

Pickled Fresnos, Creamy Honey Hot Sauce

Charcuterie & Cheese | add'l 12 per person

Chef's Selection of Cured Meats & Cheeses, House Pickles, Spreads, Crackers

SALADS

Little Gem Caesar

Tomato Confit, Pickled Grapes, Everything Crumble, Preserved Lemon, Creamy Parmesan Dressing

Iceberg Wedge GF

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch

House Salad GF/VEGAN

Mixed Greens, Onion, Tomato, Carrot, Lemon Vinaigrette

DESSERTS | add'l 6 per person

Chef's Selection

MAINS

St. Louis Ribs GF

Hickory Smoked, Housemade BBQ Sauce

Big Easy Blackened Shrimp & Grits* GF | add'l 6 per person

Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers, Louisiana Hot Sauce Butter

Low Country Salmon Filet* GF | add'l 10 per person

Blackened Salmon, Roasted Corn Succotash, Chipotle Butter Beurre Blanc

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce

Chicken Biscuits

Crispy Chicken, Pepper Jelly

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Peppers, Grilled Chicken, Shrimp

Steak Frites* GF | add'l 10 per person

Prime Skirt Steak, Caramelized Onions & Poblanos, Bourbon Bordelaise, Parmesan Fries

SIDES

House Fries GF/V

Bacon Salt, Housemade Buttermilk Ranch

Cheesy Grits GF/V

Nora Mill Grits, Sharp Cheddar

Collard Greens GF

Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

Mac & Cheese v

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust
+ Whole Lobster / add'l MP

Cheddar Waffle v

Crispy Cheddar, Bourbon Maple Syrup

Chilled Watermelon GF/VEGAN

Chile, Lemon, Mint

Crispy Brussels GF/V

Spiced Honey

Cajun Fried Okra v

Housemade Buttermilk Ranch

Crispy Fingerling Potatoes GF/V

Pecorino, Rosemary, Chives

Blackened Green Beans GF/V

Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

GF - GLUTEN-FRIENDLY / V - VEGETARIAN / VEGAN

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OPTION I

65 per person

First Course

(1) Small Share & (1) Salad

Second Course

(2) Mains & (2) Sides

Third Course

Dessert

OPTION II

75 per person

First Course

(2) Small Shares & (1) Salad

Second Course

(3) Mains & (2) Sides

Third Course

Dessert

OPTION III

85 per person

First Course

(3) Small Shares & (1) Salad

Second Course

(3) Mains & (3) Sides

Third Course

Dessert

SMALL SHARES

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe
+ Jalapeño & Bacon | add'l \$2 per person
+ Osetra Caviar | add'l MP

Classic Buttermilk Biscuits V

Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack

House Smoked Pork Belly, Pimento Cheese,
Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Hummus & Crudités VEGAN

Sea Island Rice Peas, Pistachio, Crispy Pita,
Chilled Seasonal Vegetables

Popcorn Shrimp

Pickled Fresnos, Creamy Honey Hot Sauce

Charcuterie & Cheese | add'l 12 per person

Chef's Selection of Cured Meats & Cheeses, House Pickles,
Spreads, Crackers

Seafood Platter* | 210 per platter

King Crab, Shrimp, Oysters, Tuna Tartare

- Serves Four - *72 Hour Notice Required

SALADS

Little Gem Caesar

Tomato Confit, Pickled Grapes, Everything Crumble,
Preserved Lemon, Creamy Parmesan Dressing

Iceberg Wedge GF

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn,
Tomato, Avocado, Housemade Buttermilk Ranch

House Salad GF/VEGAN

Mixed Greens, Onion, Tomato, Carrot, Lemon Vinaigrette

DESSERTS

Chef's Selection

MAINS

St. Louis Ribs GF

Hickory Smoked, Housemade BBQ Sauce

Big Easy Blackened Shrimp & Grits* GF | add'l 6 per person

Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers,
Louisiana Hot Sauce Butter

Low Country Salmon Filet* GF | add'l 10 per person

Blackened Salmon, Roasted Corn Succotash,
Chipotle Butter Beurre Blanc

Sliced Prime New York Strip* GF | add'l 20 per person

Heirloom Carrots, Roasted Garlic Butter

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce

Lemon Basil Rigatoni VEGAN

Roasted Garlic Cashew Cream, Market Vegetables

Bourbon Glazed Short Rib GF

Mama's Mash, Herb Salad

Chef's Selection of Wagyu | add'l MP

Harissa Butter, Black Truffle

72 Hour Notice Required

SIDES

House Fries GF/V

Bacon Salt,

Housemade Buttermilk Ranch

Cheesy Grits GF/V

Nora Mills Grits, Sharp Cheddar

Collard Greens GF

Smoked Ham Hocks, Grilled Jalapeños,
Sweet Onion

Mac & Cheese V

Creamy Five Artisanal Cheese Sauce,

Crispy Herb Crust

+ Whole Lobster / add'l MP

Cheddar Waffle V

Crispy Cheddar, Bourbon Maple Syrup

Chilled Watermelon GF/VEGAN

Chile, Lemon, Mint

Crispy Brussels GF/V

Spiced Honey

Cajun Fried Okra V

Housemade Buttermilk Ranch

Crispy Fingerling Potatoes GF/V

Pecorino, Rosemary, Chives

Blackened Green Beans GF/V

Piquillo Pepper Sauce, Cajun Spice,
Lime, Cilantro

TRAY-PASSED HORS D'OEUVRES

CLASSICS

14 per person / per item
for 2 hours of service

Fried Chicken & Caviar
add'l 5 per person

Deviled Eggs GF
+ Jalapeño & Bacon / add'l 2 per person

Mini Chicken & Waffles

Nashville Chicken Bites

Mini Chicken Biscuits

Creole Crispy Shrimp

All American Sliders

Fried Green Tomato BLT Stack

Sweet Maryland Crab Cakes

Mini Maine Lobster Rolls

Cajun Bloody Mary
Shrimp Shooters GF

Black & Blue Beef Skewers* GF

Bourbon Glazed Meatballs GF

Short Rib Sliders

Andouille Arancini

Bacon Wrapped Dates GF

DESSERTS

72 per dozen
Minimum 2 dozen of each item

Key Lime Bars GF

Assorted Mini Cheesecakes

Deep Fried Oreos

Chocolate Nutella Cupcakes

Apple Cobbler

Banana Pudding Cups

VEGETARIAN

12 per person / per item
for 2 hours of service

Chilled Spiced Watermelon GF/VEGAN

Crispy Brussels Sprouts GF

Heirloom Tomato, Basil,
Whipped Mozzarella GF

Fried Goat Cheese Bites

Red Beet Bruschetta

Blueberry, Goat Cheese, Balsamic

Burrata Bruschetta

Roasted Cherry Tomato, Basil Pesto

Texas Caviar Roll

Corn, Blackbeans, Peppers, Onions,
Chipotle Seasoning

Crudité Cups

- available vegan by request -

Street Corn Fritters

Crispy Mac & Cheese Bites

STATIONS & DISPLAYS

Based on 2 hours of service

FRIED CHICKEN STATION | 42 per person

Cheddar Waffles, Spiced Watermelon, Honey Hot Sauce,
Bourbon Maple Syrup

SLIDER STATION | 45 per person, choice of two

Chicken Biscuit, Short Rib, Fried Shrimp, All American,
Impossible™* Sliders

*72 hour notice required for Impossible Sliders

SEAFOOD TOWER* | MP

+ Add Branded Ice Display / Inquire for pricing

Oysters, Chilled Shrimp, Tuna Tartare, Cocktail Sauce, Mignonette
+ maine lobster or king crab / add'l MP

MAC & CHEESE STATION | 38 per person

Bacon, Jalapeños, Fresnos, Green Onions, Chicken Bites,
Honey Hot Sauce

SHRIMP & GRITS STATION | 48 per person

Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers,
Louisiana Hot Sauce Butter

BUTCHER'S CUT CARVING STATION

Based on 2 hrs of service | add'l \$200 chef attendant fee required

Tomahawk Ribeye* | MP per person | Bourbon Bacon Au Poivre

Strip Loin* | 35 per person | Chimichurri

Andouille Sausage | 25 per person | Sweet Peach Chutney

Blackened Salmon* | 35 per person | Roasted Garlic Butter

Pork Loin | 30 per person | Sweet Peach Glaze

SIGNATURE SIDES | 30 per person, choice of three

Mac & Cheese, Mama's Mash, Crispy Brussels, Street Corn, Cheesy Grits,
Green Beans, Wedge Salad, Seasonal Vegetables with Fresh Pesto

SEASONAL ROASTED

VEGETABLE PLATTER | 20 per person

Fresh Basil Pesto

SOUTHERN CHARCUTERIE | 25 per person

Newsom's Ham, Wagyu Jalapeño Cheddar Sausage,
Pimento Cheese, Salume, Truffle Tremor

Ask about our custom
bourbon tastings!

For receptions; your menu selections/quantities cannot be lower than your guaranteed number of guests (i.e. 30 guests, 30 of each item, station, etc.).
Client will be charged for guaranteed guest count or actual guest count, whichever is greater. Maximum of 8 tray passed items per event.

GF - GLUTEN-FRIENDLY / V - VEGETARIAN / VEGAN

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BREAKFAST

EXPRESS BREAKFAST

60 per person

Scrambled Eggs

Breakfast Potatoes GF/V

Seasonal Fresh Fruit VEGAN

Assorted Pastries V

Choice of:

Classic Cut Bacon, Sausage or Ham

A LA CARTE

Serves 12 Guests

Breakfast Burritos V | 180

Egg, Cheese, Potato, Avocado, Chipotle Aioli

Add Bacon +20 / Add Sausage +20

Breakfast Sandwiches | 180

- Bacon, Egg, Cheese
- Chicken & Egg

Mini Cinnamon Rolls V | 120

Mini Avocado Toasts VEGAN | 165

Seasonal Fresh Fruit VEGAN | 140

Assorted Pastries V | 140

Yogurt, Granola & Berry Parfaits GF/V | 110

SIGNATURE BREAKFAST

80 per person

Chicken & Waffles

Scrambled Eggs

Breakfast Potatoes GF/V

Seasonal Fresh Fruit VEGAN

Assorted Pastries V

Choice of:

Classic Cut Bacon, Sausage or Ham

BREAKFAST BITES

12 per person / per item

Mini Quiche

- Cheddar & Bacon
- Bacon & Ham
- Mushroom & Gruyere V
- Ratatouille & Mozzarella V

Breakfast Deviled Eggs GF

Candied Bacon & Chives

Mini Frittata

- Bacon & Swiss GF
- Roasted Tomato & Spinach GF/V
- Caramelized Onion & Gruyere GF/V

Bagel Bites

Smoked Salmon, Scallion Cream Cheese, Pickled Red Onion

Mini Yogurt & Berry Parfait GF/V

Mini Bacon Pancake Bites with Maple Glaze

Fruit Skewers VEGAN

Hashbrown Bites GF/V

LUNCH & AFTERNOON SNACKS

ASSORTED WRAPS

180 per dozen

Chicken Caesar

Grilled Chicken, Gem Lettuce, Crispy Bacon, Aged Parmesan

Southern Chicken

Grilled Chicken, Chipotle Ranch, Cole Slaw, Roasted Corn, Sun-Dried Tomato Tortilla

Roasted Veggie Wrap VEGAN

Zucchini, Squash, Broccolini, Pea Sprouts, Pequillo Pepper, Pesto Aoili, Spinach Tortilla

Turkey Bacon

Roasted Turkey Breast, Applewood Bacon, Swiss Cheese, Dijonnaise

ASSORTED SANDWICHES

180 per dozen

Ham & Cheese Biscuits

Housemade Biscuits, North Country Ham, Cheddar Cheese

Steak & Arugula*

Marinated Skirt Steak, Caramelized Onions, Arugula, Roasted Garlic Aioli

Chicken Biscuits

Crispy Chicken Biscuits, Pepper Jelly

All American Sliders

American Cheese, Special Sauce

Impossible Sliders VEGAN

Vegan Slider Bun, Impossible Burger™, Ketchup, Lettuce, Tomato

72 hour notice required

A LA CARTE

Serves 12 Guests

Salad | 120

- Caesar Salad
- Chopped Iceberg Wedge Salad
- Heirloom Tomato Salad

Deviled Eggs GF | 150

Chilled Spiced Watermelon GF/VEGAN | 120

Mini Avocado Toasts VEGAN | 165

Hummus & Crudités VEGAN | 150

Charcuterie & Cheese | 200

Assorted Bagged Chips | 60

Assorted Popcorn or Nuts | 60

Seasonal Fresh Fruit VEGAN | 140

DESSERTS

72 per dozen

Minimum 2 dozen of each item

Key Lime Bar GF

Assorted Mini Cheesecakes

Deep Fried Oreos

Chocolate Nutella Cupcakes

Cookies & Brownies

Banana Pudding Cups

Apple Cobbler

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LAS VEGAS EVENT SALES
LVEVENTS@YARDBIRDGROUP.COM
702.297.6541 EXT. 2

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