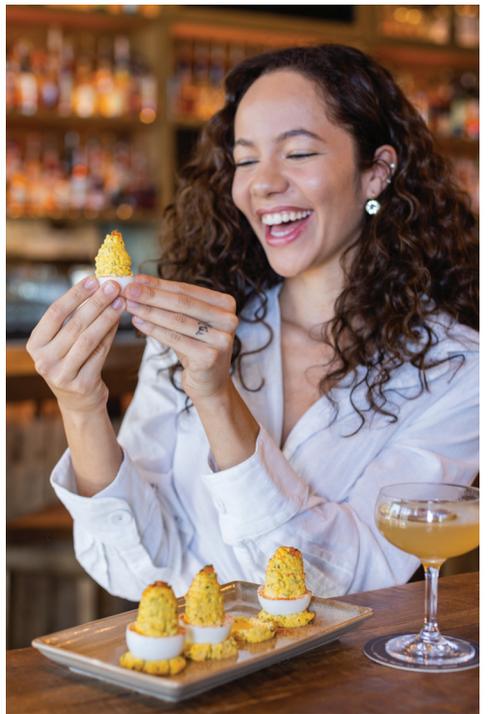




YARDBIRD

LAS VEGAS PRIVATE DINING & EVENTS



OPTION I

price per person

First Course

(2) Small Shares

Second Course

(2) Mains & (2) Sides

OPTION II

price 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 price 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

Filet Mignon Huevos Rancheros* ^{GF}

Scrambled 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 price per person*

Creekstone Farms Prime Skirt Steak, Scrambled Eggs,

Boiled Peanut, Chili Crisp

DESSERTS | *add'l 6 per person*

Chef's Selection

OPTION I

price per person

First Course

(1) Small Share & (1) Salad

Second Course

(2) Mains & (2) Sides

OPTION II

price 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'tl price 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'tl price 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'tl price per person*

Chef's Selection

MAINS

St. Louis Ribs ^{GF}

Hickory Smoked, Housemade BBQ Sauce

Big Easy Blackened Shrimp & Grits* ^{GF} | *add'tl price per person*

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

Low Country Salmon Filet* ^{GF} | *add'tl price 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'tl price 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'tl 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

OPTION I

price per person

First Course

(1) Small Share & (1) Salad

Second Course

(2) Mains & (2) Sides

Third Course

Dessert

OPTION II

price per person

First Course

(2) Small Shares & (1) Salad

Second Course

(3) Mains & (2) Sides

Third Course

Dessert

OPTION III

price 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'tl price per person*

+ Ossetra Caviar | *add'tl 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'tl price per person*

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

Spreads, Crackers

Seafood Platter* | *price 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'tl price per person*

Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers,

Louisiana Hot Sauce Butter

Low Country Salmon Filet* ^{GF} | *add'tl price per person*

Blackened Salmon, Roasted Corn Succotash,

Chipotle Butter Beurre Blanc

Sliced Prime New York Strip* ^{GF} | *add'tl price 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'tl MP*

Cowboy 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'tl 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

price per person/per item
for 2 hours of service

Fried Chicken & Caviar
add'l price per person

Deviled Eggs GF
+ Jalapeño & Bacon | add'l price 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

price 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

price per person/per item
for 2 hours of service

Chilled Spiced Watermelon GF/VEGAN

Crispy Brussels Sprouts GF

**Heirloom Tomato, Basil,
Whipped Mozzarella** GF

Red Beet Bruschetta

Blueberry, Goat Cheese, Balsamic

Burrata Bruschetta

Roasted Cherry Tomato, Basil Pesto

Texas Caviar Roll

Corn, Blackbeans, Peppers, Onions,
Chipotle Seasoning

Crudit  Cups

- available vegan by request -

Street Corn Fritters

Crispy Mac & Cheese Bites

STATIONS & DISPLAYS

Based on 2 hours of service

FRIED CHICKEN STATION | price per person
Cheddar Waffles, Spiced Watermelon, Honey Hot Sauce,
Bourbon Maple Syrup

SLIDER STATION | price 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 | price per person

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

SHRIMP & GRITS STATION | price 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 price chef attendant fee required

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

Strip Loin* | price per person | Chimichurri

Andouille Sausage | price per person | Sweet Peach Chutney

Blackened Salmon* | price per person | Roasted Garlic Butter

Pork Loin | price per person | Sweet Peach Glaze

SIGNATURE SIDES | price 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 | price per person

Fresh Basil Pesto

SOUTHERN CHARCUTERIE | price 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

*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.

BREAKFAST

EXPRESS BREAKFAST

price 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

Egg, Cheese, Potato, Avocado, Chipotle Aioli

Add Bacon +price / Add Sausage +price

Breakfast Sandwiches

- Bacon, Egg, Cheese
- Chicken & Egg

Mini Cinnamon Rolls V

Mini Avocado Toasts VEGAN

Seasonal Fresh Fruit VEGAN

Assorted Pastries V

Yogurt, Granola &

Berry Parfaits GF/V

SIGNATURE BREAKFAST

price 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

price 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 Aioli, Spinach Tortilla

Turkey Bacon

Roasted Turkey Breast, Applewood Bacon, Swiss Cheese, Dijonnaise

ASSORTED SANDWICHES

price 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

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

Deviled Eggs GF

Chilled Spiced Watermelon GF/VEGAN

Mini Avocado Toasts VEGAN

Hummus & Crudités VEGAN

Charcuterie & Cheese

Assorted Bagged Chips

Assorted Popcorn or Nuts

Seasonal Fresh Fruit VEGAN

DESSERTS

price 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@YARDBIRDBGROUP.COM

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