





YARDBIRD

LAS VEGAS PRIVATE DINING & EVENTS







YARDBIRD

FAMILY-STYLE BREAKFAST

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, Candied Pecans

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

Mix & Match Bayou Benedict* GF | *add'tl 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, 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 BT
Our Famous Bird, Honey Hot Sauce

Smoked Salmon Avocado Toast AVAILABLE VEGAN
Multigrain Bread, Radish, Basil, Pickled Shallot, Fennel

Steak & Eggs* GF | *add'tl per person*
Creekstone Farms Prime Skirt Steak, Scrambled Eggs, Boiled Peanut, Chili Crisp

DESSERTS | *add'tl per person*

Chef's Selection

(BT) Beef Tallow - (V) Vegetarian – (VEGAN) Vegan – (GF) Gluten-Friendly | Please ask for our vegetarian options.

Gluten-Friendly items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation. We fry in beef tallow. *Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts. Please inform your server of any allergies or dietary restrictions. All pricing is subject to 8.375% tax, 6.5% administration fee and selected gratuity.

YARDBIRD

FAMILY-STYLE LUNCH

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 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 BT
Tossed with Louisiana Hot Sauce, Housemade Buttermilk Ranch

Hummus Platter V
Hummus, Cucumber, Heirloom Tomatoes, Olives, Shaved Red Onion, Olive Oil, Feta Crumble, Pistachios. Served With Toasted Pita

Skillet Cornbread
Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Popcorn Shrimp
Pickled Fresnos, Creamy Honey Hot Sauce

Charcuterie & Cheese | *add'tl 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 per person*

Chef's Selection

MAINS

St. Louis Ribs GF
Hickory Smoked, Housemade BBQ Sauce

Big Easy Blackened Shrimp & Grits* GF | *add'tl per person*
Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers, Louisiana Hot Sauce Butter

Low Country Salmon Filet* GF | *add'tl per person*
Blackened Salmon, Roasted Corn Succotash, Chipotle Butter Beurre Blanc

Lewellyn's Fine Fried Chicken BT
Our Famous Bird, Honey Hot Sauce

Chicken Biscuits BT
Crispy Chicken, Pepper Jelly

Creamy Jambalaya Pasta
Cajun Cream Sauce, Andouille Sausage, Peppers, Grilled Chicken, Shrimp

Steak Frites* GF | *add'tl per person*
Prime Skirt Steak, Caramelized Onions & Poblanos, Bourbon Bordelaise, Parmesan Fries

SIDES

House Fries GF/V
Kosher Salt, Housemade Buttermilk Ranch

Cheesy Grits GF/V
Nora Mill Grits, Sharp Cheddar

Collard Greens GF
Smoked Chicken, Red Pepper, Pork Rind

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

Southern Street Corn GF
Chipotle Crema, Cotija Cheese, Fresnos, Bacon

Blackened Green Beans GF/V
Piquillo Pepper Aioli, Lime, Cilantro

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YARDBIRD

FAMILY-STYLE DINNER

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 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 Platter V
Hummus, Cucumber, Heirloom Tomatoes, Olives,
Shaved Red Onion, Olive Oil, Feta Crumble, Pistachios.
Served With Toasted Pita

Popcorn Shrimp
Pickled Fresnos, Creamy Honey Hot Sauce

Charcuterie & Cheese | *add'tl 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 per person*
Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers,
Louisiana Hot Sauce Butter

Low Country Salmon Filet* GF | *add'tl per person*
Blackened Salmon, Roasted Corn Succotash,
Chipotle Butter Beurre Blanc

Sliced Prime New York Strip* GF | *add'tl per person*
Heirloom Carrots, Roasted Garlic Butter

Lewellyn's Fine Fried Chicken BT
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
Kosher Salt,
Housemade Buttermilk Ranch

Cheesy Grits GF/V
Nora Mills Grits, Sharp Cheddar

Collard Greens GF
Smoked Chicken, Red Pepper, Pork Rind

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

Southern Street Corn GF
Chipotle Crema, Cotija Cheese,
Fresnos, Bacon

Blackened Green Beans GF/V
Piquillo Pepper Aioli, Lime, Cilantro

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RECEPTION MENU

TRAY-PASSED HORS D'OEUVRES

CLASSICS
price per person/per item
for 2 hours of service

Fried Chicken & Caviar BT
addt'l per person

Deviled Eggs GF
+ Jalapeño & Bacon | add'tl per person

Mini Chicken & Waffles BT

Nashville Chicken Bites BT

Mini Chicken Biscuits BT

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

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

Crudité Cups
- available vegan by request -

Street Corn Fritters

Crispy Mac & Cheese Bites

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

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 | addt'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 | addt'l 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.

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MEETINGS MENU

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 add'tl | Add Sausage add'tl

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 BT

Scrambled Eggs

Breakfast Potatoes GF/V

Seasonal Fresh Fruit VEGAN

Assorted Pastries V

Choice of:
Classic Cut Bacon, Sausage or Ham

BREAKFAST BITES
price 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

Mini Chicken & Waffles with Maple Glaze BT

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, Roasted Onions, Brussel Sprouts, Piquillo Pepper, Hummus, 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 BT
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 Platter V

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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